



IFSEA
INTERNATIONAL FOOD SERVICE
EXECUTIVES ASSOCIATION
— EST. 1901 —

IFSEA NEWS

Fresh and Bold!

"We enhance the careers of our members through professional and personal growth"

*May the good times
And treasures
Of the present
Become the golden
Memories of tomorrow.
Wishing you love, joy,
Health and happiness
This Holiday Season.*



DECEMBER
20 22

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**Santa
Claus
is
Coming
to
Town**

SOMETHING TO THINK ABOUT

"Kindness is like snow. It beautifies everything it covers."

Kahlil Gibran



Life on the Weil Side!

Richard F. Weil, MCFE, MCFP Chairman of the Board

First and foremost, Happy Holidays to everyone and special wishes for a Happy Chanukah, Merry Christmas and best for a bright and healthy New Years! My sincerest holiday wish for everyone after hopefully a peaceful and happy Thanksgiving is to enjoy the season with family, and friends. We know this time of year can be so stressful and even painful for so many. There for my holiday wish for everyone is short and sweet. Find it in our hearts to recognize those less fortunate, those that are feeling down, even depressed and make part of the holiday season better for someone and for so many that costs nothing. This can be done through my 12 days of giving.

Day 1 – look at the person you are addressing positively.

Day 2 – remember to pause and say something nice to another person, it will make their day.

Day 3 – respect one another, respect goes a long way.

Day 4 – make positive eye contact as nonverbal positive eye contact is always appreciated.

Day 5 – take time to breathe, deep breathing is a cure for so many things, remember to breathe.

Day 6 – listen and allow the other person to speak.

Day 7 – be the positive difference in the room, neutralize and keep the positive.

Day 8 – smile at me, smiles are free and are contagious.

Day 9 – talk to me as a person.

Day 10 – thank someone, coworkers, guests, vendors, bosses, a thank you is a good thing.

Day 11 – be a volunteer this holiday season, even if for only an hour to make a difference in other people's lives.

Day 12- Enjoy the holidays and thank you for being a valued IFSEA member!

LOOKING AHEAD WITH MANLEY

Ed Manley, MCFBD, MCFE, CHP President Emeritus



First on a personal note, many of you remember Judy Manley, my wife of 22 years who made the IFSEA trade shows THE way to sell to military personnel, and a great positive for IFSEA. After 8 years apart, we just got back together, living in Pompano Beach, FL, where I worked when I first retired from the Navy.

Having gotten bored with that job after fixing the problems the hospital had, I left to open the office and manage IFSEA – so back where E. H. Manley and Associates was founded. We are doing great, settling into a condo on the Intracoastal Waterway with a view of the ocean. Please keep us in your prayers.

Christmas is coming, a time for gift giving, fun times with family and friends, honoring the namesake of that holiday season. Having just finished reviewing the pass rates for nursing home food service managers taking our government mandated Certified Food Manager exam, it strikes me that IFSEA is a gift to that industry – though maybe they don't see that yet. Out of the last 250 people who took the test, 90 failed (36%) and the average score for all 250 is just 71.4%. Those results are after they studied at least a little bit, meaning they are smarter than they were, even if they failed. Given that they are serving a population that includes 3 of the 4 most susceptible people (old, sick, immune deficient – only missing very young kids), they NEED to know this important information, and we are teaching them. The only other option is Certified Dietary Manager, which is much more expensive, takes over a year to complete and is much more difficult, so if they get an average of 71% on CFM it is probable many would not pass CDM.

So, we are helping the managers keep their jobs, keeping the nursing homes safe from issues and even lawsuits when an elderly resident may become sick, and most importantly, providing a safer environment for the residents.

The key workers in the association today have been at it for many decades. We've considered IFSEA to be a gift to our lives, otherwise, why would we still be here? For me, it was the IFSEA connections that got me my assistant and Executive Chef at that hospital (the President and VP of the South Florida Branch), which turned around some 40 years of bad food and dirty conditions. I represented IFSEA to the Canadian affiliate's annual meeting and, Tada, there was Judy. I met the military through the military awards programs that IFSEA created some 50 years ago, and today we help military get promoted and get jobs when they leave the military. As you read this, YOU are a gift to IFSEA, supporting our efforts to make a difference. All associations are struggling, but with your support we for sure believe we can find ways to help our so severely impacted by COVID and the economic issues in our industry, including providing it with more educated employees. MERRY CHRISTMAS, HAPPY NEW YEAR,

HAPPY HANUKKAH and for all that you are celebrating. Make your New Year's resolution to be happy and help others.

From the Mind of a Millennial

Alysha Brooks, MCFBD, MCFE, CHP
Director of Development



Surround yourself with great things!

It's been a good year; we have progressed and are moving forward. It may be a slow move but it's getting us to the next step. Next year at this time we will have a presence on Clubhouse. Help more people with certification and networking and assist students with scholarships.

I personally have felt the support of this community. The countless messages from the many different members I received, I can say for sure that IFSEA is full of friendships that I will forever hold onto. Thank you!

I also want to say 'Thank You' to Julius Harrison, John Chapman, and Dave Zander for assisting with the Facebook Group throughout the year.

'Thank You' to everyone that has joined our Monthly Meetups throughout 2022 and participated in the engaging and educational conversation.

Watch your emails for details about our new meetup calls on Clubhouse! Don't be intimidated by this newer platform, all generations are participating and hope you will too.

I hope everyone has a safe and fun holiday season with their loved ones. And surround yourself with all the great things this holiday season brings to you.





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Celebrating Chanukah!

Chanukah (Hanukkah) 2022 starts at nightfall on December 18, 2022 and ends with nightfall on December 26, 2022, beginning on the Hebrew calendar date of 25 Kislev, and lasting for eight days.

What Is Hanukkah?

Chanukah (also spelled Hanukkah) is an 8-day Jewish festival marking the miraculous victory of the Maccabees, Jewish freedom fighters, over the Seleucidian Greek occupiers in the year **139 BCE**. After recapturing Jerusalem's Holy Temple, which had been converted into a place of idol worship, they searched for pure oil with which to light Temple menorah. They found just enough to burn for one day, but miraculously it burned for eight days until more oil could be brought.

How is Hanukkah Celebrated?

On each of the eight nights of Chanukah, Jewish people light special menorahs (candelabras), adding another flame each night, until on the eighth night eight flames are burning brightly. The lighting takes place at home, in a doorway or near a window, and is performed after brief blessings are recited.

On Chanukah, it is customary to play with dreidels, tops upon which four Hebrew letters, nun, gimmel, hay, and shin, are written.

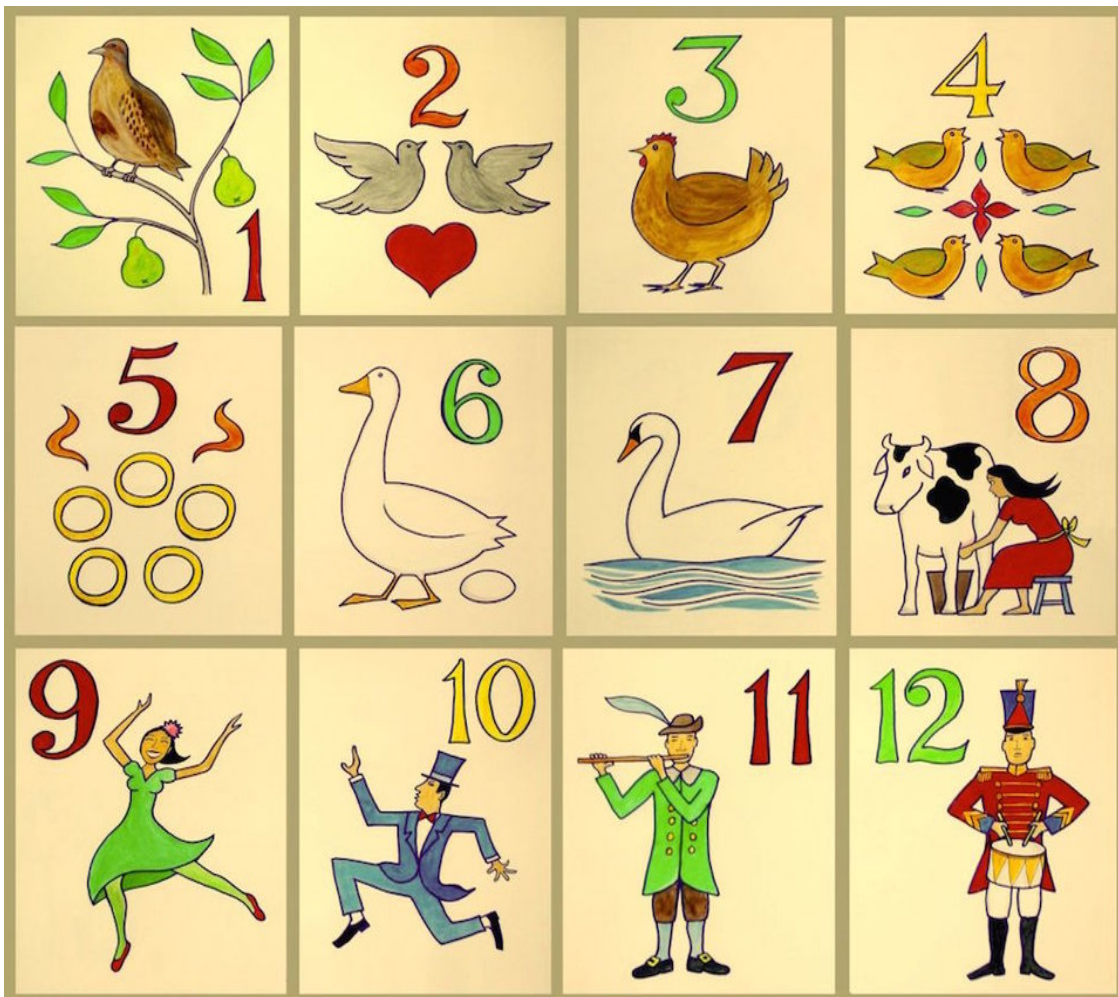
In modern times, communal menorah lightings are often held in public squares, sharing Chanukah's message of the triumph of light over darkness and freedom to worship God.

Hanukkah Foods

To commemorate the miracle, which involved oil, oily foods are enjoyed on Chanukah. Since the Middle Ages, doughnuts (sufganiyot) have been a Chanukah favorite. Among Ashkenazim, potato pancakes (latkes) are also a classic.

? Did ? You ? Know ?

12 Days of Christmas



Every year, PNC calculates the real-world prices of all the gifts in the "12 Days of Christmas" carol.

Their so-called Christmas Price Index rose 6.2% in 2021, driven by higher costs of pear trees, more demand for gold rings, and higher wages for Lords-a-leaping.

While it's frivolous, PNC's index mirrors some of the underlying trends in the US economy.

A partridge in a pear tree and all the other 11 gifts would set you back \$41,205.58 this year.

That's slightly more expensive than 2020, according to PNC's annual index of the 12 Days of Christmas. Too early to tell what it all will cost in 2022!

Recipe Box

Three-Chip English Toffee
Yield: approx. 2-1/2 lbs



- 1/2 teaspoon plus 2 cups butter, divided
2 cups sugar
1 cup slivered almonds
1 cup milk chocolate chips
1 cup chopped walnuts
1/2 cup semisweet chocolate chips
1/2 cup white baking chips
1-1/2 teaspoons shortening
- 1. Butter a 15x10x1-in. pan with 1/2 teaspoon butter. In a heavy saucepan over medium-low heat, bring sugar and remaining butter to a boil, stirring constantly. Cover and cook for 2-3 minutes.
- 2. Uncover; add almonds. Cook and stir with a clean spoon until a candy thermometer reads 300° (hard-crack stage) and mixture is golden brown.
- 3. Pour into prepared pan (do not scrape sides of saucepan). Surface will be buttery. Cool for 1-2 minutes. Sprinkle with milk chocolate chips. Let stand for 1-2 minutes; spread chocolate over the top. Sprinkle with walnuts; press down gently with the back of a spoon. Chill for 10 minutes.
- 4. In a microwave, melt semisweet chips; stir until smooth. Drizzle over walnuts. Refrigerate for 10 minutes. Melt vanilla chips and shortening; stir until smooth. Drizzle over walnuts. Cover and refrigerate for 1-2 hours. Break into pieces.

Mounds Balls
Yield: approx. 7 doz.



- 1/2 pound unsalted butter
3-3/4 cups confectioners' sugar
1 pound sweetened shredded coconut
1/2 cup sweetened condensed milk
1 cup chopped walnuts
1 teaspoon vanilla extract
- **CHOCOLATE COATING:**
- 2 cups (12 ounces) semisweet chocolate chips
4 ounces unsweetened chocolate
2 -inch x 1-inch x 1/2-inch piece paraffin wax
Round wooden toothpicks
Styrofoam sheets
- 1. In bowl, cream together butter and sugar. Add coconut, milk, walnuts and vanilla; stir until blended. Chill until slightly firm; roll into walnut-sized balls. Insert a toothpick in each ball. Place balls on baking sheets; freeze. In double boiler over simmering water, melt chocolate chips, chocolate squares and paraffin wax. Keep warm over hot water. Using picks as handles, dip frozen balls into chocolate mixture; stick picks upright into wax paper-covered Styrofoam sheet. Chill until firm. Remove picks and package candy in individual paper liners. (May also be frozen.)

Recipe Box

Homemade Peanut Butter Cups yield: approx. 36



Christmas Fudge 5-3/4 pounds (96 pieces)



- 1 cup creamy peanut butter, divided
- 1/2 cup confectioners' sugar
- 4-1/2 teaspoons butter, softened
- 1/2 teaspoon salt
- 2 cups (12 ounces) semisweet chocolate chips
- 4 milk chocolate candy bars (1.55 ounces each), coarsely chopped
- Colored sprinkles, optional
- 1. Combine 1/2 cup peanut butter, confectioners' sugar, butter and salt until smooth.
- 2. In a microwave, melt chocolate chips, candy bars and remaining peanut butter; stir until smooth.
- 3. Drop teaspoonfuls of chocolate mixture into paper-lined miniature muffin cups. Drop a scant teaspoonful of peanut butter mixture into each cup; top with another teaspoonful of chocolate mixture. If desired, decorate with sprinkles. Refrigerate until set. Store in an airtight container.
- 4-1/2 cups sugar
- 1 can (12 ounces) evaporated milk
- 1/2 cup butter, cubed
- 2 packages (11-1/2 ounces each) milk chocolate chips
- 4-1/2 cups miniature marshmallows
- 2 ounces unsweetened chocolate, chopped
- 3 cups chopped walnuts, toasted
- 2 teaspoons vanilla extract
- 4 ounces white baking chocolate, melted
- 1. Line a 13x9-in. pan with foil; coat with cooking spray.
- 2. In a heavy Dutch oven, combine sugar, milk and butter. Bring to a rapid boil over medium heat, stirring constantly. Cook and stir 5 minutes. Remove from heat.
- 3. Stir in chocolate chips, marshmallows and chopped chocolate until melted. Fold in walnuts and vanilla. Immediately spread into prepared pan. Drizzle with melted white baking chocolate; cool completely.
- 4. Using foil, lift fudge out of pan. Remove foil; cut fudge into 96 squares. Store between layers of waxed paper in airtight containers.



From the Vine

N e b b i o l o

Dating back to the 13th century and named for nebbia, Italian for "fog," this ancient and thin-skinned grape variety is right at home in the cooler climate (and yes, seasonal fog), ideal conditions for winemaking. Harvested in late October and November, this grape is rather fussy to grow – it can struggle to reach full ripeness and prefers the specifically sandy, silt-based soils of the northern Italian regions where it flourishes.

Nebbiolo has a distinct color that sets it apart from other red wines, with a pale garnet hue that takes on a brick orange tinge at the edges of the glass. Nebbiolo is well-known for picking up characteristics of the soil, expressing wildly different terroir depending on where it was grown. High in tannins and acids, the palate offers notes of tar, roses, leather, and cherries. However, each expression of Nebbiolo offers subtle differences – we can only recommend tasting them all!

The most famous expression of Nebbiolo is Barolo, known as the "king of wine and the wine of kings" and one of Italy's most prized and age-worthy wines. Dating back to the mid-19th century, Barolo vineyards gained a regal reputation thanks to the son of King Vittorio Emanuele II, who planted vines in Piemonte.

Nebbiolo pairs well with Fontina Cheese, Pasta with Sausage, Mushroom Risotto, Gnocchi, Veal Osso Buco, Chicken Cattiatore, beef with garlic and pepper sauce .

FLASH BACK

Anaheim Conference 2001



Brian Kunihiro, Dennis Farley, Gerald Scorsone, Ed Manley, Colin Sendal



Dr. Joan Johnson and Colin Sendal



Dennis Farley presents 5 Star Empowered Branch Award to Las Vegas



Military Honor Guard



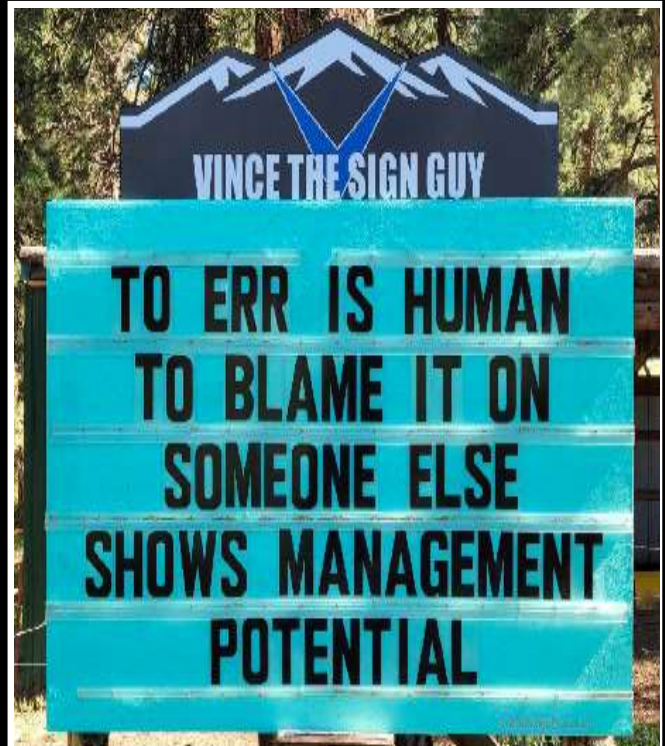
DODG Ceremony

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RANdom STuff

I've started investing in stocks: beef, chicken, and vegetable... One day I hope to be a bouillonaire.



March 1876 - Alexander Graham Bell makes the first phone call ever.



Moments later - He is notified that his car's warranty has expired.



"Here's your three-piece chicken combo, sir."