

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

Life on the Weil Side!

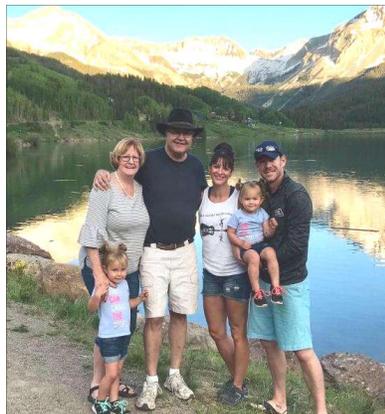
Richard F. Weil, CFE Chairman of the Board



Things are heating up!

Hope you all enjoyed the 4th of July and the one month of the year we don't publish our IFSEA newsletter. Hopefully you read this in the June edition that we would not be publishing a July newsletter and our apologies if you missed that note.

The weather across the country certainly has heated up after a pro-longed cool start of summer. Hope this newsletter finds you well and enjoying summertime activities. I myself have been spending time at our summer retreat high up in the Rockies at about 10,000 feet above sea level near Telluride, CO. We had a great 4th of July and a wonderful visit from our International Treasurer and Past Chairman David Kinney's son, daughter in-law and granddaughters from Albuquerque, NM enjoying our beautiful mountain lake!



Also a great picture of 4th of July at the new home of Dave and Cindy Kinney in Ocala, Florida with many IFSEA guests, Past Chairman of the Board and Director of Development Ed Manley, Past International Chairman of the Board Colin Sendall and Karla Sendall, and the wonderful Donna Foster, current International Board

member, all had a great time at the Kinney's home. All of these wonderful people reside in the Sunshine state!

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August 2019

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In Memoriam 9-10



SOMETHING TO THINK ABOUT

Favorite People, Favorite Places, Favorite Memories of the past ...
These are the joys of a lifetime, Those are the things that last.

2019 IFSEA OFFICERS and DIRECTORS

| Board | Position | Email |
|--|-----------------|--|
| Richard Weil | Chairman | richard@nrcadvice.com |
| Ed Manley | Chairman Elect | ed@ehmanley.com |
| David Kinney | Treasurer | hq@ifsea.org |
| Alysha Brooks | Director | brooksal@morrisville.edu |
| Brian Kunihiro | Director | brianifsea@gmail.com |
| Jamel Smith | Director | jamelsmith34@gmail.com |
| Jayne Peterson | Director | jpeterson@rlsinc.com |
| Jesus Guillen | Director | jrguillen01@yahoo.com |
| Kwesi Stephen | Director | kwesi.stephen@gmail.com |
| Laurel Schutter | Director | laurelschutter@lammorrison.com |
| Michelle Hackmam | Director | michele@its-go-time.com |
| Peter Stowwicz | Director | pstarowi@mvnhealth.com |
| Stan Gibson | Director | scgibson32@gmail.com |
| Todd Story | Director | tstory@arvadaevents.com |
| CAFP - Representative | | |
| Grant Thompson | | attgrant@rogers.com |
| Industry Advisors | | |
| Jack Kleckner | | jack.kleckner@ecolab.com |
| Richard "Dick" Hynes | | richard.hynes@hobartcorp.com |
| Larry Brown | | lbrown@michaelsinc.com |
| George Baggott | | gebaggott@hotmail.com |
| Branch President Council Advisors | | |
| Matt Trupiano | | mattifsea@gmail.com |
| Donna Foster | | foodlady2@juno.com |
| Special Advisor to the Board | | |
| Dave Orosz | | dave@orosz.us |
| Student & Scholarship Advisor | | |
| Dr. Ernest Boger | | epboger@umes.edu |
| Past Chairmen of The Board Advisors | | |
| Colin Sendall | | csendall54@gmail.com |
| Robert Mathews | | robertifsea@gmail.com |
| Military Advisers | | |
| COL Curtis "Rock" Henry, U.S. Army MCFBD | | chefrock1@gmail.com |
| CDR Thomas Daily, U.S. Navy | | tom@simplyfinefood.com |
| CSC David Zander, U.S. Navy, MCFE | | dazsr66@gmail.com |

Life on the Weil Side!

Richard F. Weil, CFE Chairman of the Board



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Thus, things are indeed heating up in our industry and call your attention to the link that is really affecting our food service and hospitality industry relating to labor costs. It does not matter your perspective on wages, the reality is that the industry is having two specific needs. Attracting and retaining quality staff, and competitive wages to keep staff or the affordability there of. Please see this link to this article for more information.

<https://content.harri.com/Research/Hospitality-Wage-Inflation-Survey-2019?submission=5d28d215328f9a001169b157>

What else is heating up? See the many great recipes that our creator and editor of our monthly newsletter Matt Trupiano has in this newsletter. Heat up your recipes and create new and different. Other things that are heating up is our certification program that we will be presenting to the International Board at our August board meeting with much more to update everyone in the September newsletter. This includes updates not only on our certification programs, training programs and renewed agreements with FSI, and GFI. The long-term relationships also with the military will also have updates on as well.

Finally, long time IFSEA member Michael Pizzutto traveled with the military and was recognized at the NRA show during the military awards ceremony...congratulations to Mike and his continued commitment to the food service and hospitality industry.



Time is now to think about membership, and realizing the fall is approaching when we will have our annual meeting. We are looking to hold our annual meeting conference call on Wednesday October 23, 2019 at 4 PM eastern for all members, board members. More to come on this with information how to log in and the agenda in the months to come.

Happy Summer!

IFSEA DEVELOPMENTS
THE DIRECTOR OF DEVELOPMENT
ED MANLEY, MCFBD, MCFE, CHP



IFSEA Networking – if you are new to IFSEA you have not yet experienced the love and friendships that we share with our fellow members and volunteers over the years. Our Treasurer Dave Kinney invited me to July 4th at their new Ocala home. Joining us was Past Chairman Colin Sendall and wife Karla, and Donna Foster. Donna reminded me that at her very first IFSEA meeting I told her she'd be a perfect secretary for the branch, and she was. Colin asked if his table was ready, because for years she did the table assignments for the military awards dinner. We invite you to make YOUR set of IFSEA amigos that you will keep for life.

ACF Conference – when you get this I will be at the national conference in Orlando. I'm hoping to find some synergies that we can develop and help both organizations. Surely they have more to offer than we do, but, everyone, big and small, has something to give. Through a coordinated effort with IFSEA, GFI and my company, we will soon be offering an online culinary certification program which is sanctioned by the ACF. Stay tuned for that, very exciting. We already have Certified Culinary Professional Levels I-II-III but haven't figured out how to do II/III which is hands-on. It pays to go to the NRA show, last year I found State Food Safety which makes getting food safety certified in your home workable. They watch you on your video camera, and it is sanctioned the same as ServSafe and Pro-metric. It STILL pays to network, which was IFSEA's roots.

Words of wisdom from Kat Cole - COO & President North America of Focus Brands – was, at age 31, President of Cinnabon. Focus Brands has 2000 franchisees and owns brands like Carvel, Cinnabon, Schlotzky's, Moe's Southwest Grill and Auntie Anne's, and she's STILL young. I could have gone in the hot tub while my daughter attended the keynote speaker at her Raymond James conference, but instead I learned how to work smarter not harder, and then about the career path of this great lady.

*What do we throw away - people who don't want all the calories of the Cinnabon.

*When do we say no to our customers - they wanted coffee; they wanted smaller portions

*What would you do if you were the President of our company.

*Ask, when you want to make changes to a large number of people, start with a "Coalition of the Willing"

*Don't forget where you came from, but don't let it define you.

*If not you, who?

? Did ? You ? Know ?

Peaches

The peach is a member of the rose family. It was first cultivated in China and revered as a symbol of longevity. The image was placed on pottery and received as a gift with great esteem. Travelers along caravan routes carried the peach seed to Persia before it was cultivated in Europe. In the early 1600s Spanish explorers brought it to the New World and by the 1700s missionaries had established peaches in California.



Peaches are available almost all year. The season dictates the variety. Semi-freestones (Queencrest) are early season late April to June. In mid-June the market shifts to freestone (Elegant Lady) or clingstone. On the off seasons peaches are imported into the U.S. from Chile and Mexico. Fresh varieties are sold as freestone while clingstone is usually used for canning. The fruit inside these peaches is either yellow or white. The white flesh is a "sub-acid" fruit its flavor is more sugary sweet. The more traditional color is yellow. It's more acidic, which does give it a bit more flavor. Half of the United States crop comes from the South and the other half from California. The United States also produces 25% of the total world market (THE PACKER 1999).

When selecting fresh peaches, look for ones that are soft to the touch, blemish free, and have a fragrant smell. Peaches that are mildly fragrant ripen into sweet and delicious flavors. Choose fruit that has a background color of yellow or cream and has a fresh looking appearance. Peaches may have some red "blush" depending on the variety, but this isn't a sign of how the fruit will taste after it's ripened. At home peaches can be ripened at room temperature in a brown paper bag in 2 to 3 days. Peaches are highly perishable, so don't buy more than you plan to use. When selecting can peaches, choose those labeled "packed in it's own juice" and "no added sugar"; these are the healthier choices.

The best time to eat peaches is when they are ripe. If they need to be stored they should be stored out of the sun in a cool area or stored in the refrigerator for 3 to 5 days. Peaches that need to be ripened can be stored in the refrigerator for up to 2 weeks, then ripened in a bag as stated above. Ripe peaches taste best when they're eaten at room temperature. So remember to take them out of the refrigerator one hour before eating. That way you'll really enjoy their sweet and juicy flavor!

Wash peaches carefully in cool soapy water, then rinse well before eating or using. If used in cooking they peel really fast if blanched in boiling water for a minute then plunged into ice water to cool. In fruit salads or platters, sprinkle cut peaches with lemon juice to help them keep their great color.

Recipe Box

Peach and Tomato Caprese Salad serves 4



- 2 tablespoons extra-virgin olive oil
- 1 tablespoon balsamic vinegar
- 1 teaspoon flaked salt, divided
- 2 large heirloom tomatoes, thinly sliced
- 2 ripe peaches - halved, pitted, and sliced into half moons
- 6 leaves fresh basil
- 1 (8 ounce) ball fresh mozzarella, thinly sliced

Directions

Whisk olive oil, balsamic vinegar, and 1 pinch flaked salt together in a bowl until dressing is smooth.

Alternate tomato slices, peach slices, basil leaves, and mozzarella slices in layers on a platter. Drizzle dressing over salad and sprinkle remaining flaked salt on top.

Peach Omelette serves 3



- 1 cup peeled, sliced peaches
- 2 tablespoons lemon juice
- 4 slices bacon
- 2 tablespoons water
- 6 eggs
- 1 teaspoon chopped fresh chives
- 1/4 teaspoon salt
- 1 tablespoon white sugar
- 1/8 teaspoon ground black pepper
- 1 pinch paprika

Mix peaches with lemon juice; set aside. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Reserve 1 tablespoons bacon grease in skillet.

In a large bowl, mix together crumbled bacon, water, eggs, chives, salt, sugar and black pepper.

Reheat bacon grease over medium high heat. When grease is hot, pour egg batter into pan. Arrange peach slices on top of egg batter. Cover and cook over medium heat for 1 minute. Uncover and cook until set. Sprinkle with paprika. Let cool slightly before serving.

Recipe Box

Peach Pound Cake serves 16



- 1 cup butter or margarine, softened
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups fresh peaches, pitted and chopped

Preheat oven to 325 degrees F (165 degrees C). Butter a 10 inch tube pan and coat with white sugar.

In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Reserve 1/4 cup of flour for later, and sift together the remaining flour, baking powder and salt. Gradually stir into the creamed mixture. Use the reserved flour to coat the chopped peaches, then fold the floured peaches into the batter. Spread evenly into the prepared pan.

Bake for 60 to 70 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Allow cake to cool in the pan for 10 minutes, before inverting onto a wire rack to cool completely.

Peach Omelette serves 3



- 5-6 cups of sliced peaches (approx 10 peaches)
- 1 tablespoon lemon juice
- 1 tsp vanilla
- 1/4 cup flour
- 1/4 cup tapioca
- 1/3 cup brown sugar
- 1/3 cup white sugar
- 1/2 tsp freshly grated ginger

Prepare your pie crust, either a pre-bought or homemade. Roll out the bottom into your pie dish and place in the fridge to cool.

In a large bowl, combine your sliced peaches with the lemon juice right away (to keep from browning), and the vanilla. In a medium bowl, mix together flour, tapioca, brown sugar, white sugar, and ginger.

Add flour mixture to peaches, and gently stir. Scoop into pie dish and return it to the fridge. Roll out top crust and cut strips for a lattice design, and used mini cookie cutters to write "Just Peachy" on the top! Bake your letters separately on a small pan, and do multiples of each letter. Stick to the pie using a bit of peach juice from the pie and pressing onto the pie once it is finished baking.

Brush the top of the crust with a beaten egg, and sprinkle with coarse sugar.

Bake for 15 minutes at 400 degrees F, and then reduce temperature to 375 degrees F and bake for 30-40 minutes, until pie is bubbling well.

Allow to cool for about an hour before serving. Best served warm the day it was made!

*Pro tip: for peeling peaches, place them into a large pot of boiling water for about 10 seconds, then remove and place into an ice bath. The skin will then just rub off soooooo easily.

August is...

August is the eighth month of the year, has 31 days in our modern day Gregorian calendar and its predecessor, the Julian calendar. It is named after Augustus Caesar.

The month of August was originally named Sextilis in Latin since it was the sixth month in the ancient Roman calendar. The name of the month was changed to August in honor of Augustus Caesar in 8 BCE.

History of August

It consisted of 31 days. It later became the eighth month with a length of 29 days when January and February were added to the year. Julius Caesar added two days to the month around 45 BCE. It was later renamed to honor Augustus Caesar in 8 BCE.

Eighth Month in the Year

August is considered the busiest time for tourism because it falls in the main school summer holiday period. It is the seasonal equivalent of February in the opposite hemisphere.

August does not start on the same day of the week as any other month in the year in common years, but ends on the same day of the week as November every year. During leap years, August starts on the same day as February and still ends on same day as November.



The August birth flower is the poppy or gladiolus which represents beauty, strength, love, marriage and family.



The birthstone for August is the peridot or onyx.



In Memoriam

William Hovey McClure



LANDRUM, SC- William Hovey McClure, 87, of Landrum passed away Wednesday, July 17, 2019 at Smith Phayer Hospice House. He was the son of the late Robert Esley and Mary Felicia Smith McClure and loving husband of 67 years to Doris Owens McClure.

He is also survived by and was a wonderful father to his two sons, William Hovey McClure, Jr. (Sue Anne), Eric Lee McClure; two daughters, Jeanie Gooch (Johnnie), Lisa Dyer; and was a special Papa to his eleven grandchildren and five great grandchildren; and a sister, Ann Spangler (Les). He was predeceased by a daughter, Denise Kaye Harris and a brother, Gary McClure.

Hovey was a retired Lieutenant Colonel in the US Army as a fixed winged and helicopter pilot. He retired as a Health Inspector with the Spartanburg County Health Department and was instrumental in bringing Applied Foodservice Sanitation courses to South Carolina.

Hovey joined IFSEA in 1972 and, over the years, served as an officer in the South Carolina Palmetto Branch for many years. An Annual Branch Award was instituted in Hovey's name called the William Hovey McClure Food Service Industry Award of Excellence.

Hovey received IFSEA Distinguished Service Awards and Certificates of Merit numerous times over the years, was presented with the Peter Gust Economou Award in 1994 and IFSEA's Medallion of Honor signifying his induction into the Dignified Order of the Dinner Gong (DODG) honorary society in 1996.

Hovey headed up the IFSEA International Worthy Goal Scholarship fund for many years and he and his wife Doris attended many IFSEA Conferences.

In Memoriam

Hannelore Faulstich



SPARTANBURG, SC- Hannelore Elisabeth Faulstich, age 84, died on Tuesday, July 9, 2019. She was born on June 9, 1935 in Stargard, Germany to Ferdinand and Hertha (Wichmann) Bartsch. Due to difficult times after the war, she emigrated alone to Canada in 1952 to forge a better life for her family. After working as a nanny for the Seagrams family, she reunited with her own family in New Jersey. She then pursued a career as a hair stylist and received advanced training in Germany. She first met Gerhard Faulstich in 1956 and they later married on August 11, 1963. They moved to Spartanburg in 1966 to continue pursuing their American dream.

Hannelore enjoyed hosting great parties, ballroom dancing, travelling the world, and most of all being a wonderful mother to her children. She made many people happy with her delicious German cakes. In 1981, she and her friend Ute Rainer-Schmitt opened the Deli Korner to bring German food to Spartanburg. Her deep commitment and passion to the Deli helped to make it a great success and a Spartanburg institution. For 25 years Hannelore and Gerhard brought German culture to Spartanburg by hosting an Oktoberfest at the Spartanburg Memorial Auditorium. What will be remembered most about Hannelore is her constant giving and how she always brought happiness to others with her generosity and joyful spirit.

Left to honor Hannelore and remember her love is her husband of almost 56 years, Gerhard; and her children, Christine (Michael Mallen) Faulstich, Werner (Jennifer) Faulstich and Gerd Faulstich. Hannelore will be remembered as a vital member of the German-American Club (Greenville) and the International Food Service Executive Association.

Hannelore joined IFSEA in 1983, was a member of the South Carolina Palmetto Branch and attended many annual IFSEA Conferences and was awarded the Peter Gust Economou award in 2002.

A trip down



When Don McIntosh passed away John Breslin took possession of one of his photo albums containing photographs taken over many years. (Don't know what happened to the other albums.) John passed away last year and his wife Kathy gave the album to me. Unfortunately, as often happens, the names of the people in the photos were not added. Bob Mathews and I have reviewed the album and recognize many of the people.

I will include a number of photos in upcoming issues of the IFSEA NEWS and would ask that, if you recognize a person not identified, you please let me know and I will include that information in the following issue. Please send the name(s) and photo number to me at mattifsea@gmail.com.



Kae de Brent Hodges , Chicago 1987



Maryellen Thomas and ?, Chicago 1987



Don McIntosh, Mid Michigan 1986



Al Izzolo and Richard Weil, Chicago 1987