



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"



SOMETHING TO THINK ABOUT

The optimist pleasantly ponders how high his kite will fly;
the pessimist woefully wonders how soon his kite will fall.

April 2021

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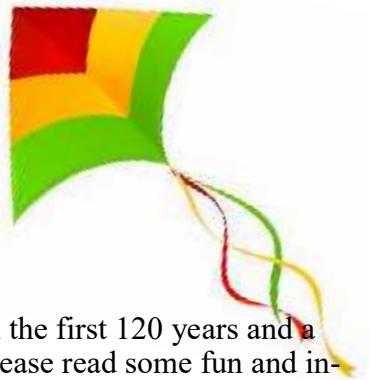
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Life on the Weil Side!

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



This is how we roll!

On the Wild Side

IFSEA celebrating our 120th year and looking back on some of our memories from the first 120 years and a few more interesting pieces about IFSEA from our 100th year magazine. Below please read some fun and interesting pieces regarding our rich history. The first paragraph where our roots of continuing education and involvement in the well being of not only our industry but the public as well.

Additionally, the Association had a breakthrough in the food industry. New techniques were developed in commercial canning of fruits and vegetables. Statutes covering our industry on the books in Washington DC were at best in the 1930's and before losses and non-existent. Many unscrupulous merchants took advantage of this and there was grave concern to the members of this association. Members were concerned with public health issues, and the creation of greater standards within the industry. The association engaged its general counsel, Mr. Hoffman and he conducted an intensive lobbying effort in Washington DC. The history of the Association shows it to have been instrumental in the passage of the Pure Food Law; its General Counsel drafted the Bill that, for many years, has been known as the "Net Weights & Measures Act."

The word "steward" was a time-honored word in those days. Many members over time felt "uneasy" with the word as time moved on. The word had taken on many different connotations, many new members in the 1950's after the war came from different segments within the industry, not just hotels and catering, but titles had changed to Food and Beverage Managers, or Directors. Thus, during the National Convention in Fort Worth Texas in 1957 the delegates and members voted and approved the new name as "Executive Stewards' and Caterers' Association" (ESCA). The wrangling of this name went on for several more years and at a subsequent convention the name in 1960 was changed to "International Food Service Executives Association". (IFSEA)

Today we celebrate our industry as an industry that has persevered such a difficult year. Our industry continues to be at the forefront of hospitality, service, but also safety and compliance relating to COVID-19 protocols. From the above noted article from the 1930's to today's standards, our certification programs in conjunction with the Foodservice Institute (FSI), the Global Foodservice Institute (GFI) with certification programs including but not limited to: Food Handler, Customer Service, HACCP, Certified Food Associate (CFA), Certified Food Manager (CFM), Certified Food Executive (CFE) and Master Certified Food Executive (MCFE), and more continue to provide the industry with leadership and guidance for the future leaders in the hospitality industry. <http://www.foodserviceinstitute.com/> <https://www.globalfoodserviceinstitute.org/>



I am so proud of our IFSEA history in providing the leadership in our industry then and now. My salute to board members Ed Manley, Alysha Brooks, Jack Kleckner, Dave Zander, and Curtis Ladue, along with so many others for continuing our rich heritage and history in making a difference in the lives of our hospitality industry professionals and for our guests/consumers alike. This is indeed "how we roll".

R.L.Schreiber

Easter Essentials

MUST-HAVE INGREDIENTS for OPTIMAL FLAVOR!



Bases & Stocks



R.L. SCHREIBER Product	Code	Size
Beef Base, Premium	1497	1 lb Tub
Beef Base, Roasted	1625	1 lb Tub
Beef Flavored Base, Au Jus - L	1016	2.5 lb Tub
Chicken Base, Premium	1501	1 lb Tub
Chicken Base, Roasted	1626	1 lb Tub
Ham Base, Premium	1548	1 lb Tub
Lamb Base, Premium	1492	1 lb Tub
Mushroom Base, Premium	1512	1 lb Tub
Turkey Base, Premium	1327	2.5 lb Tub
Veal Base, Premium	1493	1 lb Tub
Vegetable Base, Premium	1550	1 lb Tub
Vegetable Base, Roasted	1631	1 lb Tub
Beef Stock No MSG	1238	32 oz Bottle
Chicken Stock No MSG	1239	32 oz Bottle
Vegetable Stock No MSG	1605	32 oz Bottle

Sauces

& Dressings

Hollandaise Sauce	1054	20 oz Bag
White Sauce Mix	1074	2 lb Tub
Dressing, Italian	1093	8 oz Bag
Dressing, Ranch	1766	3.2 oz Bag
Au-Jus Gravy Mix	1370	7.5 oz Bag
Demi Glace Brown Sauce Mix	1470	18 oz Bag
Demi Glace Veal Paste	1604	1 lb Tub



Spices, Herbs Seasonings & Culinary Items

R.L. SCHREIBER Product	Code	Size
Pancake and Waffle Mix	1487	2.5 lb Bag
Garlic, Scampi	1064	32 oz Tub
Vanilla - Pure Bourbon Extract	1577	32 oz Bottle
Cinnamon, Ground	2101	14 oz Jar
Cinnamon Sticks	2104	9 oz Jar
Cloves, Whole	2108	14 oz Jar
Herb Seasoning	2185	1.5 lb Jar
Herbs de Provence	2183	6 oz Jar
Juniper Berries	2193	12 oz Jar
Lemon & Herb Seasoning	2677	1.5 lb Jar
Mint Leaves, Coarse	8238	4 oz Jar
Nutmeg, Ground	2227	20 oz Jar
Paprika	2436	1 lb Jar
Paprika, Smoked	4632	1.25 lb Jar
Pepper, Roasted Garlic	2826	24 oz Jar
Peppercorns, Pink	2293	4 oz Jar
Poultry Seasoning	2336	1 lb Jar
Rosemary, Whole	2348	6 oz Jar
Thyme, Whole	2401	8 oz Jar

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For a full list of products, visit
www.RLSchreiber.com



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FOOD SAFETY IS OUR #1 Core Value



INSTANT CONCENTRATED STOCKS



HERBS & SPICES



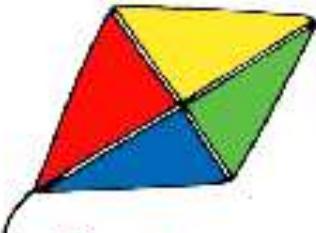
SOUP & FLAVOR BASES



SEASONING & CUSTOM BLENDS



CULINARY ITEMS



LOOKING AHEAD WITH MANLEY

Ed Manley, MCFBD, MCFE, CHP Chair Elect

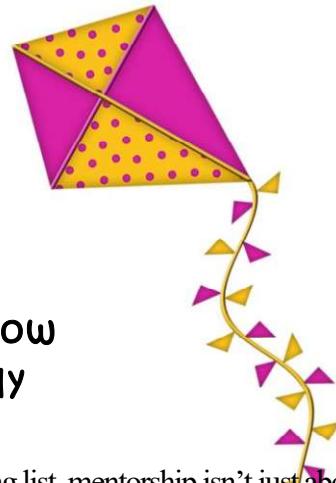


10 REASONS YOU SHOULD GET CERTIFICATED

1. Even if you have some, if they were earned 15 years ago, the companies won't be impressed that you didn't continue your education.
2. Your college degree is possibly/probably not in your desired career field by now.
3. "Everyone" going for the good jobs has a degree, a BS is often viewed as the new high school diploma, what else separates you from the pack?
4. College is one line on a resume. Ten certifications from IFSEA/GFI is ten lines of key words, Certified in Customer Service, Certified HACCP Professional, etc. matches SOMETHING on the job criteria.
5. IFSEA/GFI has had 5500 test takers who earned 13,000 certifications since 2003 and more we don't have tracking on since 1965. We've stood the test of time, either we are the best talkers you ever heard, or the certifications do help people succeed.
6. You don't know when and where opportunities will arise, it is too late to get certified when they pop up, get ready now. Do you only dress up nice when you think you will meet someone, or always dress nice in case you do?
7. Education is good – certifications from any organization require you to study to pass, and are normally kept up to date, so you will re-learn things you forgot, as well as new things that will help you now and for the future.
8. Self-fulfillment – you just might enjoy it when someone comments on the initials on your business card, or the lapel pin you are wearing.
9. What else did you do, or can you do this week, month or year, to advance yourself?
10. At a recent selection board, we asked what wine they would select for the meal they were preparing, and the reply was he didn't know much about wine, the General or his wife made the wine selections. And I thought, well maybe if you knew something they WOULD include you in the discussion. Be prepared with information your job is NOT requiring, but might be appreciated if offered.

From the Mind of a Millennial

Alysha Brooks, MCFBD, MCFE, CHP
Director of Development



Mentorship, helping individuals grow personally and then professionally

Throughout my life there have been so many wonderful role models that have helped shaped my career and personal goals. I have had mentors before I realized they were mentors!

From high school teachers, bosses, friends, professors and others I have met through IFSEA; I have been very fortunate to have these incredible people that not only wanted to see me succeed but have taken time out of their busy lives to help me with a project or a problem.

So, what is a mentor anyway?

“A mentorship is a mutually beneficial professional relationship in which an experienced individual (the mentor) imparts knowledge, expertise, and wisdom to a less experienced person (the mentee)” (*Business News Daily*, “How to Find a Mentor”) In all my mentorship relationships, I have had the ability to bounce ideas off of them to see which ones were worth going towards and which weren’t. Also, personal advice like scheduling to balance work and life is also beneficial in mentoring.

According to the *Forbes.com* article “Mentoring Matters: Three Essential Elements of Success,” “for individuals, studies show that good mentoring can lead to greater career success, including promotions, raises, and increased opportunities.” The *Forbes.com* article also stated that it also “takes effort and creating successful mentoring relationships.”

Okay...Why do mentorship programs work?

I can’t say it better than Professor Keiran Arasratnam, in her article, “Five reasons why mentoring works,” on *medium.com*. She lists the reasons with an explanation. I’m going to give you the list and I really encourage you to read the full article (link at end of article). Her viewpoint on mentorship is unique and inspirational.

- It promotes the exchange of ideas.
- It builds one’s sense of self-worth
- It is an opportunity to develop new skills.
- It can help build your profile and your network.
- It offers a chance to reflect.”

I’d like to add to her amazing list, mentorship isn’t just about career developing but most importantly, developing as a person that works in the industry. When I think about my mentors, I know they have been in my shoes before, they have been my age with a family, they have had similar goals and the desire to build a business. I would be crazy to not take the opportunities to speak with people that can relate and give me advice and wisdom.

How do you find a good mentor?

First off, IFSEA! We have a mentorship program and it’s up and ready to go whenever you are! Simply click here <https://www.ifsea.org/mentorship.html>.

Other ways to find a mentor could be through school programs, organizations, googling it, or just happening to fall upon someone that you really admire as a role model. I know googling it will give you tons of articles with 10 steps when really, it’s as simple as this...

Right now, grab a pen and write down 3 people that you know has been a mentor in your life. After that, write down 3 people you would love to have as a mentor. Then one by one, find their email and send them a message.

If they want to help, they will feel very honored. Mentoring goes both ways. People that join mentorship programs WANT TO HELP! By mentoring you are also learning, putting your minds together to solve problems and realizing the other ways to look at a project or problem.

Article Sources:

<https://www.forbes.com/sites/maryabbajay/2019/01/20/mentoring-matters-three-essential-element-of-success/?sh=24d6b6c045a9>

<https://medium.com/@kieranarasaratnam/five-reasons-why-mentoring-works-7ba2f1ea0798>

<https://www.businessnewsdaily.com/6248-how-to-find-mentor.html>

IFSEA Mentorship information for Mentees and Mentors: <https://www.ifsea.org/mentorship.html>



MEET Kat Willis

Meet Kathleen Willis, new IFSEA board member, foodservice professional and a 26 year veteran of the U.S. Army.

With a master's degree in Business Management and Entrepreneur Management, a bachelor's degree in Culinary Arts/Restaurant Management and four other diplomas she received while in the military, Kat has knowledge and skills in several areas of the industry that she would love to share with others.

Currently, she is the owner/operator of *The Filling Station* in Fort Belvoir, Virginia in the Missile Defense Agency Building. In December of 2017 she began managing the location after co-owning the establishment under the name *Café Tiny's* which was contracted through Memorandum of Agreement (MOA). When the contract ended, Kat says she "started working as a single agent."



Prior to leaving the military and running the two restaurant operations, she was a member of the United States Army. While serving, she was a Food Service Manager (92G), she says she "was in a special assignment working as an Enlisted Aide to the Senior Leadership of the Army."

Kat adds, "I was the household manager for the Generals. I planned, coordinated and executed all events at their homes."

Can you imagine that type of pressure?!

On top of the several diplomas Kat has worked hard to receive, she has 20+ foodservice certifications ranging from Master Certified Foodservice Professional to Food Service Contract Management to Top Secret Security Clearance.

We are so beyond excited to have Kat Willis on our board. Her motivation, experience and enormous amount of knowledge, she will be a huge asset to our growing organization.

When I asked Kat what she hoped to contribute to the organization, this was her response:

"I plan to help IFSEA by getting additional members to join so that we can have a mass spread of Foodservice knowledge throughout the land.

I plan to share the knowledge that I have to incorporate small business by giving zoom classes or what IFSEA feels is the best way to share the knowledge.

As a board member I will make myself available to IFSEA at all times.

I want to also learn from the leadership of IFSEA so that I can also assist the organization to be better and achieve all goals and tasks."

Thank you for being a part of the oldest hospitality organization, we can't wait to exchange ideas with you and learn more about your story!

Become a member of IFSEA to network with Kat and so many other foodservice professionals!

? Did ? You ? Know ?

Artichoke

The artichoke was first developed in Sicily and was known to both the Greeks and the Romans. In 77 AD the Roman naturalist Pliny called the choke one of earth's monstrosities, but many continued to eat them. Historical accounts show that wealthy Romans enjoyed artichokes prepared in honey and vinegar, seasoned with cumin, so that this treat would be available year round.

It was not until the early twentieth century that artichokes were grown in the United States. All artichokes commercially grown in the United States are grown in California and Castroville, California, claims to be the "Artichoke Capital of the World." California even has an Artichoke Queen — the most famous queen was Marilyn Monroe in 1947. She inspired more people to eat artichokes in that year reign than any year before or after.



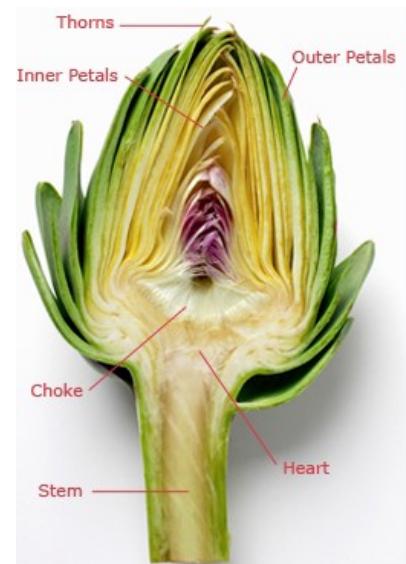
Artichoke Bottoms are the insides of artichokes with all the leaves and choke removed, leaving just the meaty concave base.

Artichoke Hearts are baby artichokes with tender leaves that are picked before the prickly inner 'choke' has developed. The fleshy base or heart is edible after the hairy central 'choke' is removed. The bases of the leaves are also edible.

Globe artichokes are the large, unopened flower bud of the plant.

The many leaf-like parts making up the bud are called scales. Peak season is in April and May.

Artichokes are actually a flower bud - if allowed to flower, blossoms measure up to seven inches in diameter and are a violet-blue color. Artichokes are a close relative to the thistle.



Artichoke in full bloom

Preparation

Artichokes should be washed under cold running water. Pull off the lower petals and cut the stems to one inch or less. Cut the top quarter of each artichoke and snip off the sharp tips. Artichokes turn brown very quickly once they are cut. To preserve the green color, one may dip in lemon water.

Artichokes can also stain the hands quite badly so it is recommended that rubber gloves be worn for cleaning and chopping.

Recipe Box

Stuffed Artichokes serves 2



2 large whole artichokes
1 cup Italian-seasoned bread crumbs
 $\frac{1}{2}$ cup minced pecorino Romano cheese
 $\frac{1}{4}$ cup chopped fresh mint
2 tablespoons minced fresh garlic
1 teaspoon salt
 $\frac{1}{2}$ teaspoon ground black pepper
3 tablespoons extra-virgin olive oil
2 cups white wine
1 cup water, or as needed

Cut the stems and tops off each artichoke. Remove the tough outer leaves. Snip the ends off the remaining leaves with scissors to remove thorns. Remove the tough exterior of the stems and cut them in half. Set aside.

Combine bread crumbs, pecorino Romano cheese, mint, garlic, salt, and pepper in a bowl. Drizzle with olive oil and mix well.

Wiggle an artichoke back and forth with your thumbs to open the leaves. Stuff the bread crumb mixture between multiple leaves and in the center. Repeat with the second artichoke.

Place artichokes and stem pieces in a large pan that has a tight-fitting lid. Add wine and water to the pan, making sure not to wet the artichokes. Cover and bring to a boil. Reduce to a simmer and cook until you can easily pull an outer leaf off an artichoke, about 1 hour.

Pasta, Chicken and Artichokes serves 4



4 ounces uncooked pasta
1 teaspoon olive oil
1 teaspoon minced garlic
3 skinless, boneless chicken breast halves - cut into strips
 $\frac{1}{4}$ cup chicken broth
 $\frac{1}{4}$ cup fresh chopped broccoli
 $\frac{1}{4}$ cup chopped tomatoes
 $\frac{1}{4}$ (14 ounce) can artichoke hearts, drained and sliced
 $\frac{1}{4}$ cup fresh sliced mushrooms
 $\frac{1}{4}$ cup chopped red bell pepper
salt and pepper to taste
4 tablespoons grated Parmesan cheese
1 tablespoon chopped fresh parsley

Bring a large pot of water to a boil. Cook pasta in boiling water until done. Drain, and set aside.

In a large saute pan, heat olive oil over medium high heat; brown the chicken and garlic in oil (about 5 minutes). Remove from the pan, and set aside. Pour the chicken broth into the pan; then add the broccoli and tomato, and cook for about 5 minutes. Stir in the artichoke hearts, mushrooms, red bell pepper, cooked chicken, and pasta; cook for 3 to 5 more minutes, or until hot. Season to taste with salt and pepper. Transfer to a serving bowl, and top with Parmesan cheese and parsley. Serve.

Recipe Box

Bacon-Artichoke Cauliflower Pizza serves 4



1 frozen cauliflower pizza crust
2 tablespoons tomato sauce with oregano and basil
 $\frac{1}{4}$ cup shredded mozzarella cheese
 $\frac{1}{4}$ cup shredded provolone cheese
8 cherry tomatoes, halved
 $\frac{1}{3}$ cup chopped sweet onion
 $\frac{1}{3}$ cup fresh spinach
 $\frac{1}{4}$ cup chopped black olives
3 marinated artichoke hearts, drained and chopped
2 cooked bacon strips, chopped
2 mushrooms, chopped

Place a pizza stone in the oven and preheat to 425 degrees F

Place pizza crust on a sheet of parchment paper. Top with tomato sauce. Mix mozzarella and provolone cheeses together and sprinkle $\frac{1}{4}$ cup over the pizza. Layer cherry tomatoes, onion, spinach, black olives, artichokes, bacon, and mushrooms on top. Sprinkle remaining $\frac{1}{4}$ cup cheese on top.

Slide pizza onto the hot pizza stone. Bake until crispy and golden brown, 13 to 15 minutes. Remove from the oven, slice, and serve.

Artichoke Spinach Lasagna serves 8



Cooking spray
9 uncooked lasagna noodles
1 onion, chopped
4 cloves garlic, chopped
1 (14.5 ounce) can vegetable broth
1 tablespoon chopped fresh rosemary
1 (14 ounce) can marinated artichoke hearts, drained and chopped
1 (10 ounce) package frozen chopped spinach, thawed, drained and squeezed dry
1 (28 ounce) jar tomato pasta sauce
3 cups shredded mozzarella cheese, divided
1 (4 ounce) package herb and garlic feta, crumbled

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain.

Spray a large skillet with cooking spray and heat on medium-high. Saute onion and garlic for 3 minutes, or until onion is tender-crisp. Stir in broth and rosemary; bring to a boil. Stir in artichoke hearts and spinach; reduce heat, cover and simmer 5 minutes. Stir in pasta sauce.

Spread $\frac{1}{4}$ of the artichoke mixture in the bottom of the prepared baking dish; top with 3 cooked noodles. Sprinkle $\frac{3}{4}$ cup mozzarella cheese over noodles. Repeat layers 2 more times, ending with artichoke mixture and mozzarella cheese. Sprinkle crumbled feta on top.

Bake, covered, for 40 minutes. Uncover, and bake 15 minutes more, or until hot and bubbly. Let stand 10 minutes before cutting.

“If I owned this place I’d...”

From Contributing writer, Glenn Beatty: glennebeatty@hotmail.com

So, what is better, being an owner/operator or the GM? Well, the short answer is...both. Over the last 25+ years, I have been a manager for both independent and corporate venues. During that time, I have also owned two different businesses. I owned them for about 5 years each and several years apart. These were startups- not taking over an existing open business, so we were starting from scratch coming up with a business name, policies, and all procedures. As you may see, I have gone back and forth from an employee to an owner. So why not stick with one or the other? Because they both have aspects that I love. As a GM and even long before that, I dreamed of having my own place and running it as I felt it should be run. It is not until you take the plunge and do it, that you realize you’re probably in over your head, no matter how prepared you are.

As an ‘employee’ (no matter how far up the ladder you are, if you are not an owner, you are an employee) you may have certain benefits. You have a steady paycheck for one. You have a schedule, so you can plan your personal life around work. You are often offered various insurance and retirement options. You certainly have responsibilities, but those come nowhere near the responsibilities of an owner. You also get sick days and perhaps more importantly...you get vacations. Now the downfall is you must live up to certain expectations and requirements, your job is rarely secure, your schedule and pay may not be ideal, your boss may be unstable and many times there may be one or more people vying for your position. All of that will keep most people’s curiosity up as we casually look through various other employment opportunities...just in case.

As an owner/operator you get to make the rules. Nobody is trying to get your job because they cannot- you are at the highest level. You can decide what hours and days to be open (I did the math once and figured out that opening an hour later in my case, put me about \$1200/month ahead accounting for lost sales Vs labor costs), if you have somebody or a crew you can trust, you do not even need to be there. You can build a very loyal customer base that seem to care as much as you do. Ownership also has its downsides, to run it right you work a LOT of hours. The responsibility for everything ultimately is on you and to make it worse, you also have all the liability.

I was used to having 2-3 vacations a year prior to owning my last venue, well upon ownership, that became 2 vacations in a 5-year period (however, truth be told, for my 2nd vacation we were gone for 25 days- yes, I had a great staff). Then there is

juggling the bills. We had months where we could profit \$15,000+, we also had months where we would lose \$12,000+. A couple of those losing months in a row and you are in big trouble.

I remember a time when I was managing a pizza parlor. One of the other locations had an e-coli outbreak. That location was trying to earn back trust in their community by offering a .99¢ lunch buffet. I remember clearly, we were all on a manager call giving our sales numbers and the manager of that store said, “we had a great lunch today, we had 49 people buy a buffet and brought in \$49”. Everyone got a laugh, but that conversation stuck with me. As an owner, in the back of my mind I was always thinking, what if that happened to an independent restaurant? They probably would not have the funds or backing to see them through, I know I would not have.

My first venue was about 1700sf split between 2 levels. Two levels meant nearly double labor. When I had things dialed in well, I could make about \$4000 a month out of it. There really was not a way I could find to do much more than that. When it came time for my second venue, I wanted to push myself and go bigger, so this time it was 9000sf. I could certainly make more money, but only when it was busy. The problem with a place that size is it swallows up the people. I got a 1-star Yelp review once because “it was a Thursday night and there were not that many people in there” he went across the street to a small bar and wrote them a 5-star review “the place was packed and a lot of fun” we had 18 people that night, the place across the street that was “packed” had 12.

You cannot help but take things personally as the owner. On the other hand, there is a tremendous sense of pride and accomplishment when you pull off a big event, have a great night, or hear someone you do not even know say or post something wonderful about your business. Those are feelings that can never be matched working for someone else, no matter how many ‘atta boys’ or great evaluations you get. There are incredible highs and lows associated with ownership. It was the most stress I have ever had at times, but at other times it was the most rewarding and fun.

I am happy managing a steakhouse presently, I have some security, stability, and low stress. It is also nice to be recognized for your achievements. Will I open another business? Honestly, I do not know, but I do know I think about it every...single...day!

.....do it all over again!

History Of Kites



Bertha Boynton Lum, Kites, 1913

Kites were invented in [Asia](#), though their exact origin can only be speculated. The oldest depiction of a kite is from a [mesolithic](#) period cave painting in [Muna island](#), south-east [Sulawesi, Indonesia](#), which has been dated from 9500–9000 years B.C. It depicts a type of kite called *kaghati*, which are still used by modern Muna people. The kite is made from *kolope* (forest tuber) leaf for the mainsail, bamboo skin as the frame, and twisted forest pineapple fiber as rope, though modern kites use string.

In China, the kite has been claimed as the invention of the 5th-century BC Chinese philosophers [Mozi](#) (also Mo Di, or Mo Ti) and [Lu Ban](#) (also Gongshu Ban, or Kungshu Phan). Materials ideal for kite building were readily available including [silk](#) fabric for sail material; fine, high-tensile-strength silk for flying line; and resilient [bamboo](#) for a strong, lightweight framework. By 549 AD [paper](#) kites were certainly being flown, as it was recorded that in that year a paper kite was used as a message for a rescue mission. Ancient and medieval Chinese sources describe kites being used for measuring distances, testing the wind, lifting men, signaling, and communication for military operations. The earliest known Chinese kites were flat (not bowed) and often rectangular. Later, tailless kites incorporated a stabilizing bowline. Kites were decorated with mythological motifs and legendary figures; some were fitted with strings and whistles to make musical sounds while flying.

Kite Flying by [Suzuki Harunobu](#), 1766 ([Metropolitan Museum of Art](#))

Kite maker from India, image from *Travels in India, including Sind and the Punjab* by H. E. Lloyd, 1845

After its introduction into [India](#), the kite further evolved into the [fighter kite](#), known as the [patang](#) in India, where thousands are flown every year on festivals such as [Makar Sankranti](#).

History Of Kites

(Continued from page 11)

Kites were known throughout [Polynesia](#), as far as [New Zealand](#), with the assumption being that the knowledge diffused from China along with the people. Anthropomorphic kites made from cloth and wood were used in religious ceremonies to send prayers to the gods. Polynesian kite traditions are used by anthropologists to get an idea of early "primitive" Asian traditions that are believed to have at one time existed in Asia.

Boys flying a kite. Engraving published in Germany in 1828 by [Johann Michael Voltz](#)

Chinese dragon kite more than one hundred feet long which flew in the annual [Berkeley, California](#), kite festival in 2000

[Morro Bay, California](#) Kite Festival 2014

Kites were late to arrive in [Europe](#), although windsock-like banners were known and used by the Romans. Stories of kites were first brought to Europe by Marco Polo towards the end of the 13th century, and kites were brought back by sailors from [Japan](#) and [Malaysia](#) in the 16th and 17th centuries. [Konrad Kyeser](#) described [dragon kites](#) in [Bellifortis](#) about 1400 AD. Although kites were initially regarded as mere curiosities, by the 18th and 19th centuries they were being used as vehicles for scientific research.

In 1752, [Benjamin Franklin](#) published an account of a [kite experiment](#) to prove that [lightning](#) was caused by [electricity](#).

Kites were also instrumental in the research of the [Wright brothers](#), and others, as they developed the first airplane in the late 1800s. Several different designs of [man-lifting kites](#) were developed. The period from 1860 to about 1910 became the European "golden age of kiting".

In the 20th century, many new kite designs were developed. These included [Eddy's tailless diamond](#), the [tetrahedral kite](#), the [Rogallo wing](#), the [sled kite](#), the [parafoil](#), and [power kites](#). Kites were used for scientific purposes, especially in meteorology, aeronautics, wireless communications and [photography](#). The Rogallo wing was adapted for [stunt kites](#) and [hang gliding](#) and the parafoil was adapted for [parachuting](#) and [paragliding](#).

The rapid development of mechanically powered aircraft diminished interest in kites. [World War II](#) saw a limited use of kites for military purposes ([survival radio](#), [Focke Achgelis Fa 330](#), [military radio antenna kites](#)).

R A N D O m s T u f f



**Betty White was born in 1922.
Sliced bread was invented in 1928.**

Therefore, sliced bread is the greatest thing since Betty White.

**English muffins aren't muffins
and they weren't invented
in England.**



They're really a form of **crumpet**, with the holes and pockets on the inside of the bread rather than the top.

They were invented by Samuel Bath Thomas, an Englishman living in 1880s New York and **didn't make their way to England until over a century later**.

Take The...

Older than Dirt Quiz

Do you remember?

1. Blackjack chewing gum and Teaberry.
2. Wax Coke-shaped bottles with colored sugar water.
3. Candy cigarettes.
4. Soda pop machines that dispensed glass bottles.
5. Coffee shops or diners with table-side jukeboxes.
6. Home milk delivery in glass bottles with cardboard stoppers.
7. Party lines on the telephone.
8. Newsreels before the movie.
9. P.F. Flyers.
10. Butch wax.
11. TV test patterns that came on at night after the last show and were there until TV shows started again in the morning. (There were only three channels, if you were lucky).
12. Peashooters.
13. Howdy Doody.
14. 45 RPM records.
15. S&H green stamps.
16. Hi-fi's.
17. Metal ice trays with lever.





In the northern hemisphere April is a most confusing month; rainy and wet one day, the next full of a warm promise of green growth to come. Besides the weather, the month is full of surprises and contradictions, prized for rebirth and endings, and a birth month to amazing geniuses and crazed despots both, making fun of astrological predictions.

April is named after the Greek goddess of love, Aphrodite. In the Roman calendar, the fourth month April is spelled Aprilis, meaning "to open." Festivals which were planned for April included Parrilla, a day celebrating the founding of Rome.

The name Aprilis, then, fits April, because in so many places in the northern hemisphere April is the month when trees and flowers begin to bloom and go on to flower.

Zodiac signs for the month of April are

Aries March 21 – April 19

Arieses are generally bubbling with vitality and have a great sense of adventure. Pioneers by nature, they are usually the first to venture out on a risky project. For instance, when day trading first came on the scene, most of those involved were Aries.

The dynamic personality of those born under the Aries zodiac is their most attractive trait. Though they are acknowledged as daring leaders, Arieses often fall into the trap of "thinking they know better". They have an acute sense of discernment but seldom bother to investigate the specifics of a situation.

If a good cause exists to stand up for something or resolve a conflict, Arieses will certainly rise to the occasion. Their courageous spirit compels them to put their lives on the line for others but also expect them to be infuriated with you for getting in harm's way in the first place!

Taurus April 20-May' 20

Those born under the Taurus sign make good companions as they are very dependable. If you have made plans with a Taurus, rest assured he/she will be there and on time too! They are also patient creatures but can be intolerant and narrow-minded as well. Other negative traits include obstinacy, greediness, being unimaginative and easily offended.

Tauruses have a great need for security which drives them to be meticulous yet creative in what they do. This makes them resourceful and successful business people. Though a Taurus may seem shy, hidden inside is a faithful person longing to show love and commitment to a worthy mate.



**The birth flower for
March is
Daisy**

**The birthstone for April is
Diamond**





In 1700, English pranksters begin popularizing the annual tradition of April Fools' Day by playing practical jokes on each other.

Although the day, also called All Fools' Day, has been celebrated for several centuries by different cultures, its exact origins remain a mystery. Some historians speculate that April Fools' Day dates back to 1582, when France switched from the Julian calendar to the Gregorian calendar, as called for by the Council of Trent in 1563. People who were slow to get the news or failed to recognize that the start of the new year had moved to January 1 and continued to celebrate it during the last week of March through April 1 became the butt of jokes and hoaxes. These included having paper fish placed on their backs and being referred to as "poisson d'avril" (April fish), said to symbolize a young, easily caught fish and a gullible person.

Historians have also linked April Fools' Day to ancient festivals such as Hilaria, which was celebrated in Rome at the end of March and involved people dressing up in disguises. There's also speculation that April Fools' Day was tied to the vernal equinox, or first day of spring in the Northern Hemisphere, when Mother Nature fooled people with changing, unpredictable weather.

April Fools' Day spread throughout Britain during the 18th century. In Scotland, the tradition became a two-day event, starting with "hunting the gowk," in which people were sent on phony errands (gowk is a word for cuckoo bird, a symbol for fool) and followed by Tailie Day, which involved pranks played on people's derrieres, such as pinning fake tails or "kick me" signs on them.

In modern times, people have gone to great lengths to create elaborate April Fools' Day hoaxes. Newspapers, radio and TV stations and Web sites have participated in the April 1 tradition of reporting outrageous fictional claims that have fooled their audiences. In 1957, the BBC reported that Swiss farmers were experiencing a record spaghetti crop and showed footage of people harvesting noodles from trees; numerous viewers were fooled. In 1985, Sports Illustrated tricked many of its readers when it ran a made-up article about a rookie pitcher named Sidd Finch who could throw a fastball over 168 miles per hour. In 1996, Taco Bell, the fast-food restaurant chain, duped people when it announced it had agreed to purchase Philadelphia's Liberty Bell and intended to rename it the Taco Liberty Bell. In 1998, after Burger King advertised a

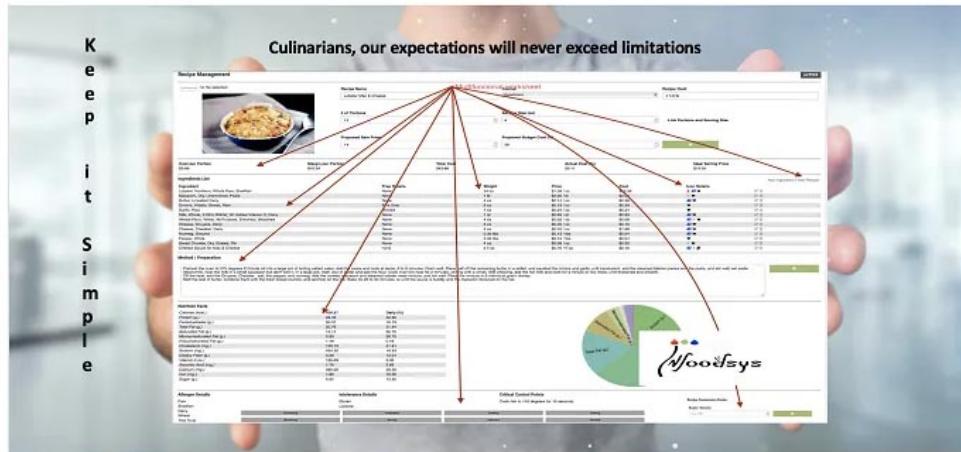


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The Power of Simplicity and the Pursuit of Possibilities

IN INDUSTRY NEWS



The reality of the ultra-competitive and increasingly regulated food service environment continues to be a big challenge for our food industry. Today's consumers are more knowledgeable and demand higher expectations in regards to food safety, nutrition information and menu substitutions due to allergies. Currently, there is not an efficient and cost effective method to obtain and manage all this critical information. Food service operators are normally forced to use expensive third party sources to fill this gap. Restaurants that provide readily available nutritional information, and have food safety and allergen prevention as a priority, can make a huge impact on profitability and public health, by preventing food borne illness, reducing the obesity epidemic and the risk for type II diabetes. However, while strategically managing the "heart" of the operation, menu, and production, most restaurants work in constrained razor-thin margins, limited analytical resources, and over-burdened leadership, so there is a tremendous need for help.

After months of designing, re-designing and getting valuable feedback from key colleagues, this App came to reality. Our approach was different, we learned from experience and we understood that the only way to be successful was to implement a simplified system that would provide all the necessary tools to gain and maintain control of the F&B operations. Our mission was to eliminate unnecessary features to help mitigate the negative outcomes of an overwhelmed technology, to demystify complexity, having the end user always in mind. As stated by Tony Robbins, "The enemy of execution", it undermines confidence and is not just any enemy of execution, but one of the mortal enemies of success.

Chef Lucio Arancibia, CEC, AAC, has 40 years in the industry, holding Exec. Chef and F&B Director jobs with Mandalay Resort Group, including opening Exec at the Excalibur with 5000 people under him; Bally's, The Hermitage and N.Y.'s Hilton and Sheraton. Now focused on entrepreneurship and innovation, Lucio was the brainchild behind INFOSSYS creation, development and execution of a simple interface design App, thereby improving the life of hard working Chefs. Lucio is a VERY active member of IFSEA and the ACF.

FLASH BACK!!!



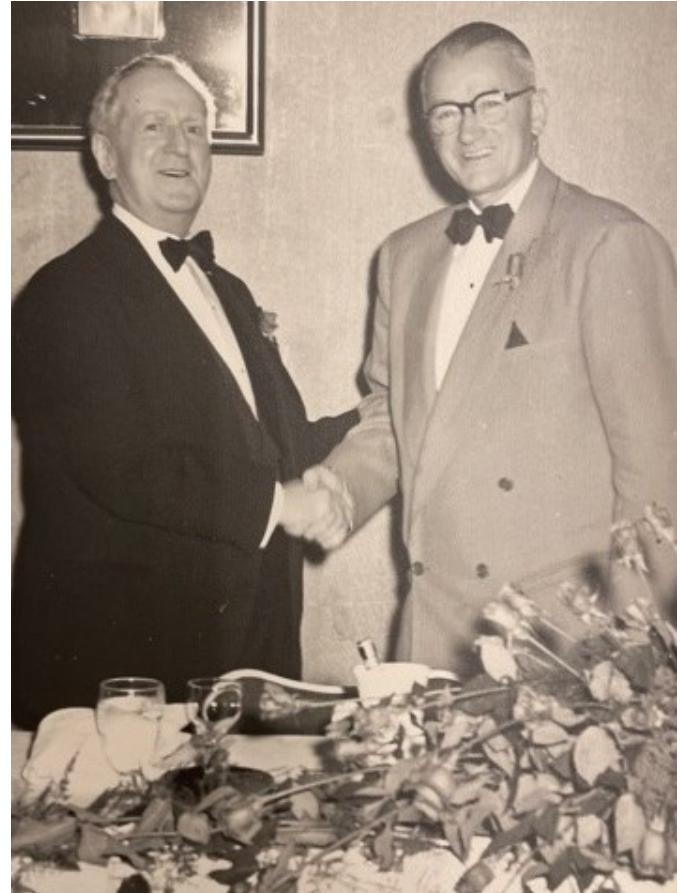
Clam Bake Committee, Pittsburgh Stewards Club, Sept. 27, 1916



FLASH BACK!!!



Peter Gust Economou and wife Isabelle



L—R ?, ?, Peter Gust Economou and ?



Rosemary Bass and Peter Gust Economou