



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
is
National
BARBEQUE
Month
See page 7



May 2021

IN THIS ISSUE

BBQ	7
Did You Know	8
Flash Back	16-17
Flavors	3
IFSEA Famous	6
Life On the Weil Side	2
Looking ahead with Manley	4-5
May is	14
May Meteor Shower	12
Memorial Day	11

Happy
Mother's
Day



SOMETHING TO THINK ABOUT

If you think you can, **YOU CAN!**



Life on the Weil Side!

Richard F. Weil, CFE Chairman of the Board

Ed Manley is awarded with President Emeritus Title!

As we celebrate our 120th year as an association and during our rich history we have elevated now only two members of our association with the title “President Emeritus” I am thrilled to announce that the IFSEA 2021-22 Board of Directors bestowed this honor to Mr. Ed Manley on April 15, 2021 during our 2nd quarter board meeting. As Chair of IFSEA along with our Executive Committee with Alysha Brooks and David Kinney we are so proud of this honor for Ed and the things that Ed Manley has accomplished for IFSEA and our industry.

As defined in Wikipedia, Emeritus in its current usage, is an adjective used to designate a retired chair, professor, pastor, bishop, pope, director, president, prime minister, rabbi, emperor, or other person who has been "permitted to retain as an honorary title the rank of the last office held".^[1] The term, which is from Latin, is gender-specific; "emeritus" is used for a man, "emerita" for a woman.

In some cases, the term is conferred automatically upon all persons who retire at a given rank, but in others, it remains a mark of distinguished service, awarded only to a few on retirement. It is also used when a person of distinction in a profession retires or hands over the position, enabling their former rank to be retained in their title, e.g., "professor emeritus". The term emeritus does not necessarily signify that a person has relinquished all the duties of their former position, and they may continue to exercise some of them.

No doubt in my mind Ed Manley is so well deserving of this honor. We are working with Ed to continue his legacy as well as multiples of transition components that Dave Kinney and Alysha Brooks and myself continue to work with Ed on.

No doubt so many of us have all had our “conversations” with Ed and certainly not always have we agreed with everything that Ed says and does and in particular the ever present and sometimes very annoying “smile” he writes so often. However, in the almost 40 years of my involvement in IFSEA dating back to 1982 when we chartered the Colorado Branch, Ed Manley has stood the test of time, perseverance, and dedication beyond compare.

The title of President Emeritus Ed is indeed earned and so well deserved, and it was my great honor to have facilitated this with our Board of Director’s. Ed, you are in the words of our wonderful long time IFSEA member Mr. Bill May, “consider yourself hugged!”

In other IFSEA happenings, we continue to work well with HCSG and in many other areas in moving our certification programs forward. This includes ongoing communications with the military, the VA, and multiples of food service and hospitality industry operations seeking to advance their company and, in many cases, professional and personal careers with our IFSEA and GFI certification programs and processes. Take the time to look at our certification programs as they can be a starter and continued career builder for you.

<https://www.ifsea.org/certifications.html> <https://www.globalfoodserviceinstitute.org/>

Finally, in the spirit of looking back on IFSEA and for the future, the absolute need and requirement that IFSEA is an inclusive organization is extremely important. I want to apologize for not including in our March or April newsletter a reference to Passover and the observance of this very time-honored holiday.

Additionally, as we work to recognize the importance of inclusion and diversity in our world, IFSEA continues to take strides in having a more diversified membership, Board of Directors, and an open mind to the needs of not only our industry but our ever-changing world. Please continue to provide your feedback as to how we as a Board and association can improve.

HAPPY Mother's Day



While we honor the mothers in our lives, we express gratitude to our employees, purveyors, customers, suppliers, and their families for your hard work and loyalty over the last 52 years. Wishing you happy days ahead, from our culinary family to yours. We are always here for you!

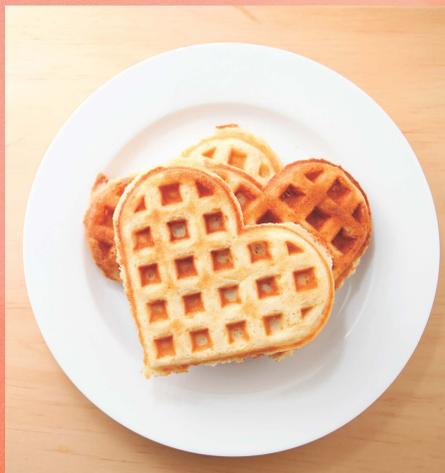
FREE SAMPLES . NO MINIMUMS . WE BREAK CASES . CUSTOMIZED DELIVERIES

FLAVORS INSPIRED BY MOM

- Mrs. Schreiber's Garden Blend
- Pancake & Waffle Mix
- Pink Peppercorns
- Herbs de Provence
- Roasted Garlic Pepper
- Lemon & Herb Seasoning
- Florida Bay Seasoning
- Schreiber Salt-free Blend 17
- Smoked Sweet Paprika
- Miami Tropical Seasoning
- French Onion Soup Mix
- Supreme Salad & Pasta Mix
- Great Shake Seasoning
- Granulated Garlic
- Vanilla Beans
- Orange Peel
- Batter Mix
- Juniper Berries
- Hollandaise
- Lobster Base
- Bay Leaves
- Cinnamon
- Bacon Base
- Chicken Stock
- Seasoning Salt
- Premium Low Sodium Vegetable Base
- Whole Dried Chili Peppers - Red Hatch, Ancho, Guajillo, Cascabel, Chile de Àrbol
- Extracts - Almond, Banana, Coconut, Lemon, Orange, Pure Bourbon Vanilla
- Lavender
- Saffron
- Nutmeg
- Parsley Flakes
- Demi Glace
- Star Anise
- Truffle Oil
- Au Jus
- BBQ Spice
- Apple Pie Spice



FLAVOR BASES . HERBS, SPICES, AND SEASONINGS . CULINARY ITEMS



Contact Your Local Independent Puvveyor 800.624.8777 | WWW.RLSCHREIBER.COM

LOOKING AHEAD WITH MANLEY

Ed Manley, MCFBD, MCFE, CHP President Emeritus



HELPING AND FUN

For so many years, May was the time to go to the NRA show and have an IFSEA booth, go to all the cocktail parties we did not get invited to but went anyway – Ecolab we DID get invited to. And for several years we rented out a nightclub and had a big crowd. So, how do we get together NOW, to see and talk to friends and new friends? We work together to be on the monthly Zoom calls. 45 minutes of your month that we believe based on input survey says you will really enjoy. Many people don't show up because they never showed up, so they don't know; so, try it ONCE.

If we do not get more people participating and helping, then IFSEA will just be a certification selling organization, the point of which is not to make money for the organization but to help our members (and non-members) have a successful career. So here are some easy ways you can help IFSEA grow, which helps us all network and mentor or be mentored. Interspersed with some sayings I got a kick out of recently. Enjoy. Help us continue to make IFSEA a force in the industry as it has been since 1901.

*Help – On your email signature put “**Join me in IFSEA.** Member since (?)”

***Fun** – The expert in anything was once a beginner

*Help – If you are responding to an email from someone in our industry, **attach an IFSEA flyer**

***Fun** – A Goal with A Plan is just A Wish

*Help – **If you are certified**, by IFSEA, GFI or anyone – put it on your cards and email, let's help smarten up our industry

***Fun** – My father used to say, “Don't raise your voice, improve your argument”

*Help – **Forward invitations to IFSEA MeetUps** to people who might enjoy it, or need to network

***Fun** – Look for something positive in each day, even if some days you have to look a little harder

*Help – Commit to mentioning IFSEA to **1 person per month**. If you like IFSEA, why wouldn't they?

***Fun** – Be selective in your battles, sometimes peace is better than being right

*Help – Show up, you might learn something, meet someone, and **you will enlighten the conversation**

***Fun** – If your ship doesn't come in, swim out to meet it

*Help a Vet – Service King auto body repair hiring vets – **Visit Mission2Hire.Careers**

***Fun** – You never know HOW FAR REACHING something you THINK, SAY OR DO, will affect the LIVES of MILLIONS tomorrow. Dr. Palmer, Chiropractic Founder.

Your Smile is your logo

Your Personality is your business card

How you leave others after an experience becomes your Trademark

Keep smiling. Ed



Dear IFSEA Board of Directors:

It was, of course, a mind-blowing experience last night to hear the news, and experience the cheers from you (that was the BEST part). Some of you have been with me from the early days or "turmoil and strife," and some of you think it has always been nice, friendly, and supportive like now. NOT! So, this time around it is a true pleasure and your support throughout the last 3 years has been amazing. We did not have that many people at a board meeting when we had 2000 members.

There is still much to do but thank you for your patience. All of a sudden blocked doors are opening. I do not have much patience, but persistence I do have, and it is finally working it seems. You can help by getting 3-4 of you on each of the Zoom meetings so our members can meet you, and so you can get a sense of what is interesting to them. Seriously, maybe divide up the months and take turns. A special shout-out to Dick Weil, who has been my rock when I get into trouble or keeping me out of trouble. He has made this task truly fun to do, with NO political influences. He always has the right words for the right people at the right time.

I am truly honored, appreciative, and blessed to have you all in my corner. The notes the Chairs gave me over the years are all in my "I love me" files, trust me, all were special. As was thr Peter Gust Award and DODG, but President Emeritus takes the cake. I will carry that with humility and the dignity it deserves. Bless you all. With tears in my eyes, I say again, THANK YOU!

Ed Manley, MCFBD, CHP, MCFP, MCFE
IFSEA President Emeritus

IFSEA FAMOUS

MEET Matt Trupiano, DODG, CFE

RETAIL TO RESTAURANTS, What a trip!

Right out of high school I worked for a variety of retail apparel stores, ultimately being hired by Jacobson Store Inc., a high end apparel chain which started in 1869. I held various positions over the more than 30 years I was employed by the company, including Visual Merchandising Manager, Assistant Store Manager, and Fine Jewelry Division Buyer/Supervisor. I took numerous jewelry classes and became an Appraiser and Gemologist.



Jacobson's philosophy was that if you excel in one area, you will excel in any area, in a retail environment of course.

In talking with the Senior VP of the company one day I mentioned that my grandfather had been a chef at the original Pontchartrain Hotel in Detroit and that I had, at one time, thought about opening my own restaurant.

A few years after that, when the Food Service Director Position opened up, he asked if I would be interested. I said yes to the opportunity!

I had a retail not a foodservice background. I didn't go to culinary school and never worked a day in a food service position of any kind, so what better way to learn the business than on somebody else's dime!

The next day I met with the VP again and he said my first job as Food Service Director would be to do a complete renovation of one of the units. New layout, new furniture, all new kitchen equipment, new menu items and new and innovative printed menus. A hell of a job for a retailer that didn't know how to spell foodservice!

Oh, and I didn't even have a computer to create and cost out ingredient lists, menu items and menu designs. I was going to have to get it all done with pencil and paper!

I contacted a salesman at the local Restaurant Equipment Supply, the Health Department, the local food supplier and asked them to help me learn what I needed to know to get the job done and done right.

About this same time I was invited to an IFSEA Detroit Branch meeting. I wasn't going to go but agreed to attend the meeting where I was warmly welcomed and introduced to almost all in attendance! That's when I met Don McIntosh, Larry Brown and Bob Mathews, to name but a few.

Everyone handed me their business card and said, "If you need help with anything, just call".

With their help and the help of my new assistant and a few of the existing unit managers, a new restaurant and menu was born.

I went on to renovate a number of units and added new ones for a total of 23 units in five states. Throughout my varied career I learned that, If you think you can, YOU CAN!



The unofficial start of summer just beckons we cook outdoors. Luckily for us and you, May is National Barbecue Month! May all grillmasters rejoice!

A Barbecue History Crash Course

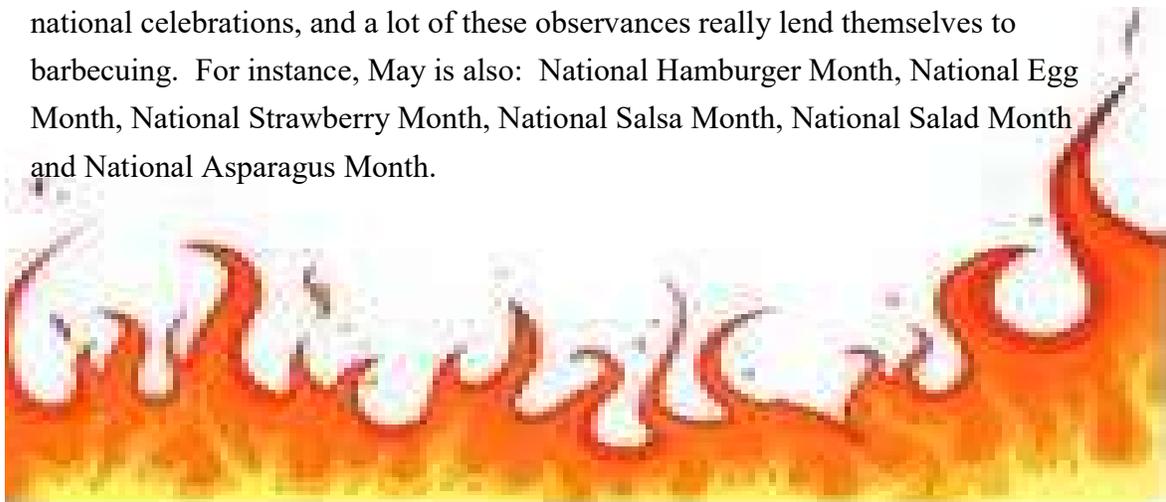
The now-defunct Barbecue Council filed a proclamation in 1963 to declare May National Barbecue Month to encourage Americans to cook outdoors. The rest is history. In 2019, barbecue grill sales in America alone were valued at about \$2.54 billion.

National BBQ Month

Really, barbecuing is an enduring celebration of cooking at its most basic. Though our ancestors didn't use propane gas or the efficient, easy-to-light charcoal of today, ancient humans were the real founders of the barbecue. The origins of barbecuing are unclear, as it has existed in Africa, Europe and the Americas throughout recorded history. Equally unclear is the proper way of spelling it. Should it really be National Barbecue Month? National Barbeque Month? Can we just call it BBQ? Ultimately, spelling doesn't matter so much — it's the art that counts, and the definition has been more or less the same from the beginning. No matter barbecuing's origins, we're glad we can celebrate it all month long.

National BBQ Month Is in Good Company

If you haven't dusted the grill off and fired it up yet this season, well, duty calls. May has spring plants ready for harvesting and grilling along with many other national celebrations, and a lot of these observances really lend themselves to barbecuing. For instance, May is also: National Hamburger Month, National Egg Month, National Strawberry Month, National Salsa Month, National Salad Month and National Asparagus Month.



? Did ? You ? Know ?

Barbeque

To barbecue generally means to cook something (meat, fish, poultry, or vegetables) directly over the heat of an open fire. In Texas its beef, in North Carolina its pork and in backyards across America almost anything edible can be found cooking on someones barbecue grill.

George Washington noted in his diary of 1769 that he “went up to Alexandria to a barbique.” A 1773 entry notes that he attended a “Barbique of my own giving at Accatinck.”

In 2009, 76 million Americans said they took part in a barbecue the previous year. (US Census Bureau, 2010)

Also known as: barbique, barbique, barbeque, Bar-B-Cue, Bar-B-Que, Bar-B-Q, BBQ, Cue and just plain Q.

Either from the Spanish spelling of the Taino Indian word for their method of cooking fish over a pit of coals (barbacoa), or from the French barbe à queue (from whiskers to tail) or de la barbe à la queue (from the beard to the tail) or even the French barbaque (which is from the Romanian barbec) meaning roast mutton. Take your pick, every one has their favorite, and none are certain.

Paleolithic Residents of Central Europe Knew How to Throw a Barbecue: In 2009, archaeological excavations at a 31,000 year old site in the Czech Republic discovered a cooking pit with the remains of 2 Mammoths along with other animal remains.

TIPS FOR GOOD BACKYARD BBQ PARTY ETIQUETTE by Celebrity Chef Ted Reader

Your mother taught you your table manners, but did anyone teach you your BBQ etiquette?

“When it comes to attending someone else’s barbecue party or hosting your own backyard bash, there are a few rules of etiquette that you should use as guidelines,” said Reader.

When you’re a guest at a BBQ Party: Don’t Touch the Grill: This is the domain of the host and/or hostess, and moving in on their BBQ turf is the biggest faux pas that you can make. As a guest, you can watch but never touch. Asking questions, though, is completely acceptable.

Bring Something: A bottle of wine or some beer; or, if you feel up to it, even a side dish you’ve made. But make sure there is enough to go around. Be Respectful: Your hosts have enough stress throwing a party; they don’t need any added aggravation. Never tell the person working the grill how to do it, or that what he or she is doing is wrong. Mind your manners and only offer suggestions when asked.

When you’re hosting the BBQ Party:

- Make sure your grill is clean. A clean grill is a healthy grill, and it makes you look professional.
- If you’re using propane as your fuel source, make sure you have a full tank and a backup just in case. There is nothing worse than running out of fuel while you’re in the middle cooking. The same goes for charcoal. Make sure that you have enough.
- Invest in proper utensils. This simple tip makes you look like a pro. Rusted or dirty gear however, does the exact opposite.
- Prepare recipes that you are comfortable and familiar with. Test recipes on your family (they will forgive you), not your guests.
- Have a vegetarian option. Meat is the mainstay of the barbecue, but not all of your guests may eat it, so provide a secondary option. Grilled Portobello mushroom caps topped with assorted grilled vegetables and some cheese is a great vegetarian choice.

Above all, Reader advises you to not forget to have fun. Barbecue parties are a great way to get together with friends and celebrate the end of the cold weather.

Recipe Box

BASIC BARBEQUE SAUCE

This basic sauce base takes about 15 minutes to make from start to finish and consists of ingredients that are almost always on hand in most kitchens. Knowing the ease of making homemade and the quality of the end product, it's hard to comprehend why bottled sauces are so popular, especially since this standard base is merely a launching point for infinite varieties.

2 cups ketchup
1/4 cup cider vinegar
1/4 cup Worcestershire sauce
1/4 cup firmly packed brown sugar
2 tablespoons molasses
2 tablespoons prepared yellow mustard
1 tablespoon Tabasco sauce
1 tablespoon of your favorite barbecue rub
1/2 teaspoon black pepper

Combine all of the ingredients in a nonreactive saucepan and slowly bring to a boil over medium-high heat. Reduce the heat to medium-low and gently simmer until dark, thick, and richly flavored, 10 to 15 minutes. Transfer the sauce to a clean jar and store in the refrigerator. It will keep for several months.



OLD TIME EASTERN NORTH CAROLINA BARBEQUE SAUCE

The defining style of the Carolinas involves chopped barbecue dressed with a spicy vinegar sauce is so well loved that most restaurants do not even offer a sauce alternative.

1 gallon cider vinegar
1 1/3 cup crushed red pepper
2 tablespoons black pepper
1/4 cup salt

Mix the ingredients and let stand for at least 4 hours.



SOUTH CAROLINA MUSTARD SAUCE

This simple sauce starts with a mustard base, mixes some sweetness in with sugar, the vinegar gives it a barbecue tang, and just enough spices create a uniqueness between one sauce and another.

3/4 cup prepared yellow mustard
1/2 cup honey
1/4 apple cider vinegar
2 tablespoons ketchup
1 tablespoon brown sugar
2 teaspoons Worcestershire sauce
1 teaspoon hot sauce

In a small bowl, combine all of the ingredients and mix well. Make at least 24 hours prior to usage for best flavor. Store refrigerated in a tightly covered jar for up to two weeks.

Recipe Box

Blackjack Brisket

serves 16



10 pounds untrimmed beef brisket
1 (12 fluid ounce) can beer (Optional)
1 large onion, quartered
2 cloves garlic, minced
1 tablespoon salt
1 tablespoon pepper
2 (18 ounce) bottles hickory smoke flavored barbeque sauce
1 cup blackstrap molasses
2 tablespoons liquid smoke flavoring

Step 1

Preheat the oven to 250 degrees F

Step 2

Place brisket in a large roasting pan (disposable aluminum foil pan is fine). Pour beer over the meat, and place onion sections on top. Season with garlic, salt and pepper. Combine the barbeque sauce, molasses and liquid smoke; pour over the roast. Cover pan with aluminum foil.

Step 3

Place pan on the center rack of the preheated oven, and bake for 6 to 8 hours, or until beef is fork tender. Remove from the oven and let stand for about 10 minutes before slicing across the grain into 1/8 inch slices.

Cedar - Planked Salmon on the bbq

serves 2



2 salmon fillets each about 2" wide, skin on
2 cloves garlic, minced
1 lemon sliced thin
¼ cup fresh dill
2 Tbsp. dill, finely chopped
Freshly ground black pepper to taste
2 green onions chopped

Soak the cedar plank according to the instructions on the package. Just in case there aren't any – thin planks need about 30 minutes or so to soak through and 1" planks will need at least 1 hour, longer is better for the smoke factor. Some packages say to soak overnight, but I've never found that to be necessary.

Preheat the grill for 15 minutes or so (I use a gas BBQ, so you're on your own if you use charcoal). You want the heat at medium high. Place the planks on the grill and keep the temperature medium. Close the cover for another 15 minutes to really heat them. (Plank should show grill marks)

In the meantime prepare the salmon. Place the fillets skin side down on a plate ready to transfer to the cedar planks. Top with garlic, chopped dill, lemon, green onion and pepper.

When the BBQ is smoking and the smell is awesome, it's time to place the prepared salmon fillets on the plank skin side down. Cover and continue to cook for 20 minutes or so. The fish will be done when it flakes easily and warm in the center if you pierce it with the tip of a knife. You want it juicy, not dried out.

Slide the salmon off the skin and onto a plate.



Memorial Day is an American holiday, observed on the last Monday of May, honoring the men and women who died while serving in the U.S. military. Memorial Day 2021 will occur on Monday, May 31.

Originally known as Decoration Day, it originated in the years following the Civil War and became an official federal holiday in 1971. Many Americans observe Memorial Day by visiting cemeteries or memorials, holding family gatherings and participating in parades. Unofficially, it marks the beginning of the summer season.

Early Observances of Memorial Day

The Civil War, which ended in the spring of 1865, claimed more lives than any conflict in U.S. history and required the establishment of the country's first national cemeteries.

By the late 1860s, Americans in various towns and cities had begun holding springtime tributes to these countless fallen soldiers, decorating their graves with flowers and reciting prayers.

Did you know? Each year on Memorial Day a national moment of remembrance takes place at 3:00 p.m. local time.

It is unclear where exactly this tradition originated; numerous different communities may have independently initiated the memorial gatherings.

In 1966 the federal government declared Waterloo, New York, the official birthplace of Memorial Day.

Waterloo—which first celebrated the day on May 5, 1866—was chosen because it hosted an annual, community-wide event, during which businesses closed and residents decorated the graves of soldiers with flowers and flags.

May Meteor Shower

May Meteor Shower

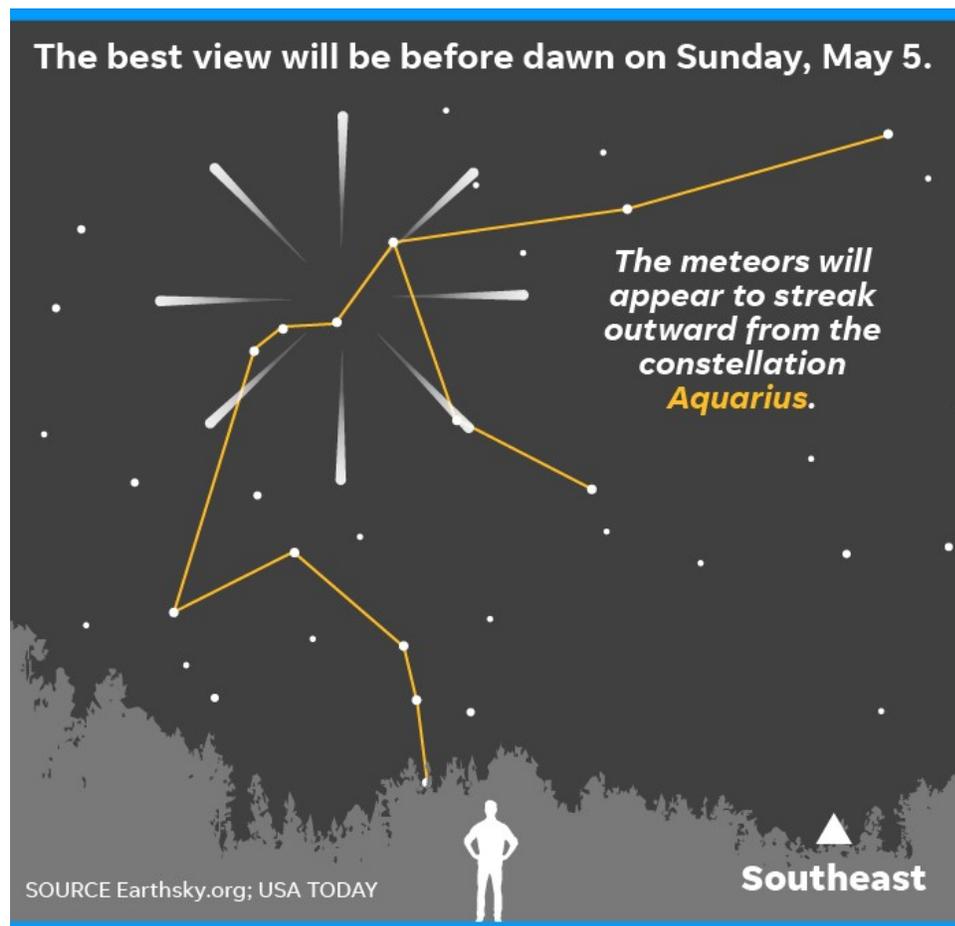
Also sometimes spelled as Eta Aquariid, the meteor shower is usually active between April 19 and May 28 every year.

Named After Aquarius

The radiant, the point in the sky where the Eta Aquarids seem to emerge from, is in the direction of the constellation Aquarius. The shower is named after the brightest star of the constellation, Eta Aquarii.

The Eta Aquarids is one of two meteor showers created by debris from Comet Halley. The Earth passes through Halley's path around the Sun a second time in October. This creates the [Orionid meteor shower](#), which peaks around October 20.

Comet Halley takes around 76 years to make a complete revolution around the Sun. The next time it will be visible from Earth is in 2061.



What Time Does the Meteor Shower Peak?

The table is updated daily and shows the position of the Eta Aquarids radiant in the sky for the upcoming night. Use the date drop down above the Interactive Meteor Shower Sky Map to change dates.

How to See the Eta Aquarids

You don't need any special equipment or a lot of skills to view a meteor shower. Even though all you really need is a clear sky, lots of patience, and our handy Interactive Meteor Shower Sky Map with a visibility conditions meter to see a meteor shower, the following tips can help maximize your shooting star viewing experience.

Find a secluded viewing spot, away from the city lights. Once at the venue, your eyes may take 15 to 20 minutes to get used to the dark.

Dress for the [weather](#), and make sure you are comfortable, especially if you plan to stay out long. Bring a blanket or a comfortable chair with you—meteor watching can be a waiting game.

RANdom STuff

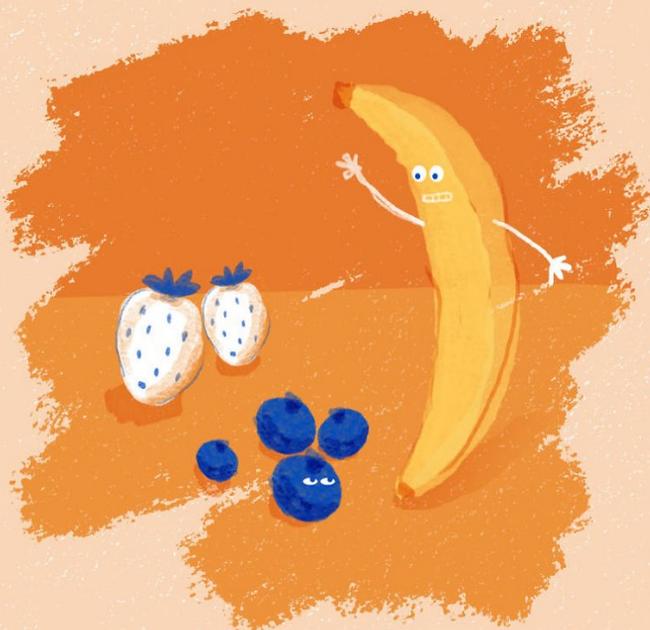
THANKS FOR
TEACHING ME
THE MEANING OF
-PLETHORA-
IT MEANS A LOT

What the teacher never taught us.

$9 \times 1 =$	0	9
$9 \times 2 =$	1	8
$9 \times 3 =$	2	7
$9 \times 4 =$	3	6
$9 \times 5 =$	4	5
$9 \times 6 =$	5	4
$9 \times 7 =$	6	3
$9 \times 8 =$	7	2
$9 \times 9 =$	8	1
$9 \times 10 =$	9	0

Things you never knew about food

So it turns out that **Bananas...**



are actually classed as **berries**, but strawberries aren't!

If you think you are smarter than the previous generation... 50 years ago the owner's manual of a car showed you how to adjust the valves. Today it warns you not to drink the contents of the battery.

The Laugh Club



May is the fifth month of the year in the Julian and Gregorian calendars and the third of seven months to have a length of 31 days.

May is a month of spring in the Northern Hemisphere and autumn in the Southern Hemisphere. Therefore, May in the Southern Hemisphere is the seasonal equivalent of November in the Northern Hemisphere and vice versa. Late May typically marks the start of the summer vacation season in the United States (Memorial Day) and Canada (Victoria Day) that ends on Labor Day, the first Monday of September.

May (in Latin, Maius) was named for the Greek Goddess Maia, who was identified with the Roman era goddess of fertility, Bona Dea, whose festival was held in May. Conversely, the Roman poet Ovid provides a second etymology, in which he says that the month of May is named for the maiores, Latin for "elders," and that the following month (June) is named for the iuniores, or

Zodiac signs for the month of May are

Taurus April 20—May 20

Taurus people tend to be excellent friends who are highly reliable because they are always there for you when you are in need. If you call a Taurus person even at 3 am at night, rest assured that they would come to your aid even when they would be sleepy and tired. They are man/woman of their words as they are very serious about the commitments they make.

Gemini May 21—June 20

The first sign of the Zodiac, Aries are the trailblazers. Passionate and independent, Aries will never do something just because everyone else is doing it—a Ram needs to be 100 percent committed to the task at hand. Competitive to the max, the best way to motivate an Aries is to turn something into a contest.



**The birth flower for May
Lily of the Valley**

**The birthstone for May
Emerald**



2021 IFSEA OFFICERS AND DIRECTORS

Board	Position	Email
Richard Weil	Chairman	richard@nrcadvice.com
Ed Manley	President Emeritus	ed@ehmanley.com
David Kinney	Treasurer	daveearlkinney@gmail.com
Alysha Brooks	Director of Development	albrooks.491@gmail.com
Brian Kunihiro	Director	brianifsea@gmail.com
COL Curtis "Rock" Henry	Director	chefrock1@gmail.com
CSC (Chief) David Zander	Director	dazsr66@gmail.com
Dave Orosz	Director	dave@orosz.us
Donna Foster	Director	foodlady2@juno.com
Dr. Ernest Boger	Director	epboger@umes.edu
Grant Thompson	Director	attgrant@rogers.com
Jack Kleckner	Director	jack.kleckner@ecolab.com
Jaynee Peterson	Director	jpeterson@rlsinc.com
Jesus Guillen	Director	jrguillen01@yahoo.com
Julius Harrison	Director	jlshrrsn@aol.com
Kathleen Willis	Director	chefbigkat22@gmail.com
Larry Brown	Director	larry.brown@affinitysales.com
Laurel Schutter	Director	laurelschutter@iammorrison.com
Matt Trupiano	Director	mattifsea@gmail.com
Michelle Hackman	Director	michelle@its-go-time.com
Richard "Dick" Hynes	Director	dickhynes.dbassociates@gmail.com
Robert Mathews	Director	robertifsea@gmail.com
SFC Curtis Ladue	Director	Curt.LaDue@gmail.com
Shawn McGregor	Director	smcgregor1@cfl.rr.com
Stan Gibson	Director	scgibson32@gmail.com

FLASH BACK

Atlanta Conference 2006



L-R Peter Lam, Don McIntosh, Brian Emmerton, Gwen Ishizu,
Brian Kunihiro Matt Trupiano, Virginia Schroeder .



L-R Don McIntosh, Brian Kunohiro, Bob Mathews, Richard Weil, Larry Brown,
Dave Kinney, Ed Manley, Bill Leonard, Peter P:ao, Colin Sendal

FLASH BACK



Metropolitan Branch International Stewards and Caterers Association at the National Hotel Show, Nov. 14, 1945, at the New York Commodore Hotel.



L-R ?, Edgar DeGasper, Peter Gust Economou, ??????