



IFSEA NEWS

Fresh and Bold!

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



Life on the Weil Side!

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

Happy Father's Day everyone. Taking some time to read the IFSEA monthly newsletter I believe can provide all our members and networking readers with tidbits of helpful information.

The hierarchy and management process not only for IFSEA has modified over the years, but also for food service and hospitality industry operators. Yes, the pandemic changed a lot of rules, shifted the culture of the restaurant and hospitality industry. But, the food-service landscape is always in flux, and owner-operators must be flexible and willing to move with the times.

As we watch the industry morph to accommodate post-pandemic operations, adjust for labor and supply issues, and embrace the digital age, there is one role that has changed significantly: the General Manager (GM). The General Manager or Owner Operator as in many cases is the General Manager. The GM is the heart of a restaurant's operations, serving as the bridge between ownership and the staff who make day-to-day functionality possible. While this concept hasn't changed, the execution of it is new.

[Nation's Restaurant News \(NRN\) writes](#), "The general manager – the quarterback or point guard of a restaurant, if you will – has become an even more critical role. [GMs] are tasked with overseeing the day-to-day complexities of running a restaurant – from the inventory to food safety to the balance sheet – [while] also ensuring their employees are happy."

(Continued on page 2)

June 2023

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June 18, 2023

SOMETHING TO THINK ABOUT

The life in front of you is far more important
that the life behind you.



Life on the Weil Side!

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

Happy Father's Day and the Restaurant Industry Shows Growth in 2023

(Continued from page 1)

The last year's labor crisis certainly has driven this shift. With fewer employees and less hours covered, General Managers are being called upon to fulfill broader roles and responsibilities, making up for whatever was missing that day, from seating and greeting to help in the kitchen. And while General Managers have always been held responsible to fill in the gaps, with fewer employees to count on, there was potential for a manager's duties to fall behind in the name of immediate operations and the preverbal firefighting.

Another leading cause of the manager's role changes: a younger labor pool. "Younger members of the workforce – specifically millennials and Gen Z – are changing how we approach our jobs in general. Flexibility, balance, impact – all of that is more important than ever. Money is also important, but it's not the singular driver it used to be," says Nation's Restaurant News. This means that managers have a larger obligation to the working culture of their restaurant than ever before. It isn't a negative shift—studies show, across the board, that happier, secure employees will provide the best effort—but it still does reprioritize how a manager must lead throughout the workday. The "evolution has included more engagement with team members and, accordingly, more people skills."

As part of your experience and expertise, we have all hired many General Managers to steer the restaurant ship in a new, positive direction. With solid, on-the-ground leadership, a restaurant will be steady and profitable. This is still true today and the must is to look for the same strengths in a General Manager as before—but also someone who understands the turning tide of the workforce and how to meet them where they are to lead well.

The identity and the culture of the restaurant often times becomes part of the personality of the restaurant. The General Manager or Owner Operator truly defines the personality of the restaurant.

"Paul Hendel, owner of McDonald's franchisee Hendel Products Group, spent time earlier in his career as a GM, and agrees that things have changed quite a bit in the 30-plus years since. 'The people part of our business is so critical now. Some of the older managers are great managers and know how to run operations and the P&L, but the people part of it – that's part of your personality, it's innate. That's what makes you really stand out in this role, which is the heart of the store,' Hendel" tells NRN.

The article goes on to stress that there are several key factors to look for in GMs to best facilitate the changing work culture: people skills, able to meet high expectations, labor training, and soft skills are all crucial in the new General Manager role.

Take the time to hire well. Your extensive interview and training processes ensure that your newly appointed GM is ready for the challenge of the new industry culture and can confidently lead your operations to success. Hopefully this information you find helpful as we all continue to navigate the post pandemic world. IF-SEA is no different in adjusting to the new challenges of an association. Take the time to read the information in the monthly newsletters, you may find a nugget or two of information that you networked from IF-SEA. Happy Father's Day again everyone!

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- 1) SUBMIT COPIES OF PAID INVOICES for your purchases of R.L. Schreiber food bases, spices and specialty items within seven (7) days of the close of each quarter of the year. Please include three (3) original recipes from the student of your choice (one appetizer, one entrée, and one dessert recipe using R.L. Schreiber ingredients). Submit to MCutler@RLSinc.com or R.L. Schreiber, Attn: Michele Cutler – Culinary Rebate, 2745 W. Cypress Creek Road, Suite B, Fort Lauderdale, FL 33309.
- 2) R.L. SCHREIBER WILL PROCESS THE CULINARY SCHOOL REBATE totaling fifty percent (50%) of paid purchase invoices (at standard foodservice pricing for that quarter). There will be an initial set-up for payments requiring a completed W-9 tax form.

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LOOKING AHEAD WITH MANLEY

Ed Manley, MCFBD, MCFE, CHP President Emeritus



The Manley Method – NOT the last in a long-line of IFSEA accomplishments.

This month my article comes from my point of view being in a preachy mood today because I would like to share with you some comments made by Denzel Washington during a commencement speech at the University of Pennsylvania. “I’m in a training program, never stop training and learning no matter your age or status in life”. One of these comments made it to the business card I was putting together – “The future belongs to those who plan for it.” Which of course relates to the certifications that IFSEA and GFI offer. Maybe you don’t need it today, but it may be too late to get it when you DO need it. I recently had two people reach out because the job they were going for required a certification we offer.

Here's a few more.

This one is what I’ve lived almost every day for 40 years: “Don’t just aspire to *Make a Living*, aspire to *Make a Difference*.”

And I constantly say to my former students, “Do for others what someone did for you!” Which is host a class where they earned their certifications. Some do but sadly most don’t.

And related to that:

“When You Get It – Reach back, pull someone else up.” And perhaps my personal favorite, “Each One, Teach One”

And finally, these which relate to you and I, and what we’d like to make of our life:

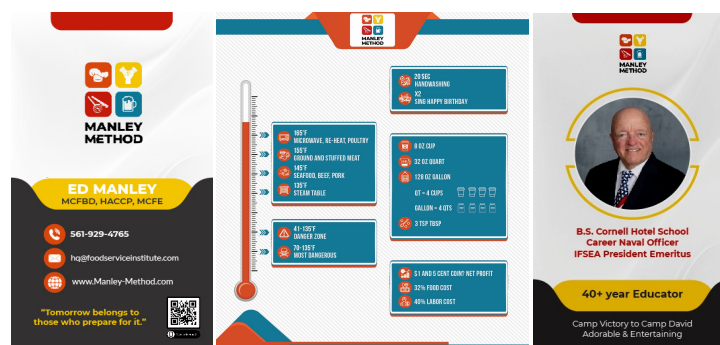
“Have Dreams but also have goals. Dreams without goals are just dreams.”

“Plan every day.”

Included in this month’s newsletter is our GFI flyer which lists the certifications you might suggest to your friends that they take. People don’t know these things exist, so YOU TELL THEM. That will help them AND IFSEA/GFI; and support for our industry. Also asked that my contact information be shared with everyone, help us and your friends prepare for tomorrow.

Recently, new LinkedIn™ friend asked me to help with certifications, a chef wanting CEC. I love the ACF, I’m a Life member, but I suggested faster, less expensive, less effort, and prepare to manage the place, get our management, customer service, and HACCP certifications. Now you have 3 sets of key words for your resume to attract the attention on the critical AI of systems like Indeed™. Certification doesn’t get you a job as a chef or a carpenter, though it does get noticed by Indeed etc. but you’re going to cook (and I guess cut some boards) to get those jobs. And sooner or later you may want to be the boss and get away from the line, so spend a few days now getting the certifications for ‘tomorrow.’

Please take a moment to look at the “Manley Method” overview. It has been working for over 30 plus years of training and may be the catalyst that will work for you and your friends.



Certifications:

Employers notice them.

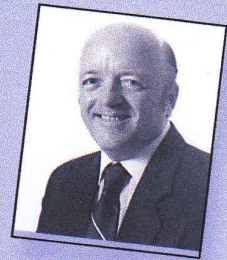
You need them.

We offer them.

Now there are more ways than ever to get certification training through the Foodservice Institute.

With more certifications, online courses and tests, our program is the broadest it's ever been.

Ed Manley is a Cornell Hotel School graduate, with a Master's Degree. He is a former Chairman of the Dept. of Labor's National Skill Standards Board for Hospitality & Tourism and was President of IFSEA - the Int'l Food Svs. Executives Assn. for 18 years, all of which informed his ability to develop the certification training presented here.



Providing opportunities for industry professionals to develop and prosper is our guiding principle.

Veterans Serving Veterans:

Founder, Ed Manley, LCDR, Navy President, 1st Sgt Marcos Mendoza, Army Reserve EVP, David Zander, CSC, Navy Combined 95 years of military service, and STILL serving.

Certs for Homeless Vets

the Veteran's Support Network, a 501(c)(3) charity, gives a hand UP, providing a \$2000 food service mgmt symposium FREE. We also support active duty military, with a Military Culinary Competition (2003-2018) and the Enlisted Aide of the Year Award since 2003."

Certified Food Manager (CFM)
In order to qualify for gov't reimbursement, nursing homes and long-term care MUST have credentialed managers. For Food Svs. Managers, CFM is 1 of only 2, and the ONLY cost and time efficient certification, approved by CMS (Medicare), in an industry eager to hire CFM's.

Value of Certifications

Resumes & Applications are scanned by computers for keywords. Our 9 certifications provide lots of those & can lead to better jobs & promotions. For top jobs, everyone has a degree; what else do you have. While you are getting your degree, or if you are in the 50% who never graduate, in 8 days you have our 9 certifications. Plus if your degree may not be in the career field you now seek, whereas the certifications will be. AND if nothing else, they are a tiebreaker, a reason to choose - that's true for hiring, promotion, bank loans, awards.

The GI Bill can be given to your kids, but, the best thing you can do for your kids is to be successful yourself. Use 1 month for YOU. And, you don't know if they'll go, or graduate.

Why don't we require experience for certification?

Because there are two sides to the resume - education and experience, too easy to separate. Many employers just want a good brain, they'll teach you what you need to know. You are a 20 year-old MCFBD, won't make you the GM, but might put you in the track.

Anywhere in the World:

Let the Foodservice Institute (FSI) bring classes to you, or take everything online. We are the training partner of the Int'l Food Service Executives Association (IFSEA), founded in 1901 and certifying since 1965, and the Global Foodservice Institute (GFI), founded in 2010, with developmental support from the State University of New York, Morrisville, which offered up to 10 semester hours for the program. IFSEA offers 4 management certifications (MCFE, CFE, CFM, CFA), all online at www.ifsea.org. GFI offers 9 certifications:

Master Certified Foodservice Professional (MCFP)
Certified HACCP Professional (CHP)
Certified Beverage Professional (CBP)
Certified in Culinary Nutrition (CCN)
Certified Culinary Professional (CCP)
Certified in Alcohol Service (CAS)
Certified in Customer Service (CCS)
Simply Food safety (CPFM, State Food Safety or ServSafe)
THEN take the composite Master Certified Food and Beverage Director (MCFBD) exam.

NEW - Online chef certification endorsed by the ACF, in partnership with Rouxbe. Ask us!

FSI has helped over 4000 students attain over 11,000 certifications, in locations from the White House to Afghanistan, Camp David to Camp Victory, Iraq.

All certifications are GI Bill approved for active duty and veterans, taking just 1 month out of your 48 for all 9.

Further information is available at www.foodserviceinstitute.com



**FOODSERVICE
INSTITUTE**
"EMPOWERING FUTURES"

PROFESSIONAL CERTIFICATIONS FROM THE GLOBAL FOODSERVICE INSTITUTE, WITH TRAINING BY THE FOODSERVICE INSTITUTE

Active duty & vets are using the GI Bill to pay for their professional certifications, which in the past have helped with promotions in the military and better jobs after. If command funds are not available, this is a great way to pay, and is what the GI Bill is for, to get you ready for better jobs. All 9 certifications use only 4% of the total eligibility. Why not use it NOW so you are ready to work when you leave the military.

Master Certified Foodservice Professional (MCFP)

Reviews all aspects of managing a foodservice operation including customer service, food safety, restaurant math, purchasing, inventory control, beverage, human resource, kitchen, food & service management, menu design & analysis, accounting & financial mgmt. The examinations are progressively less difficult for MCFP, CFP and CFS, with MCFP being the hardest.

Hazard Analysis Critical Control Points (HACCP) Management Certification (CHP)

HACCP addresses food safety concerns of food from the farm to the fork – where do problems happen, who and how can we prevent them. Students learn procedures of organization, monitoring, corrective actions and documentation which can be used in a wide array of businesses. Food Safety is a hot item today and HACCP takes it to a new level.

Certified Beverage Professional Certification (CBP)

The purpose is to demonstrate knowledge of wines and spirits as they relate to managing foodservice operations. Heaviest emphasis on wine and food compatibilities.

Customer Service Certification (CCS)

Customer Service preparation training and review of all aspects of external and internal customer service, including why service matters, behaviors that engage customers, listening, recognizing customer turnoffs, emerging trends, feedback, recovering lost customers, value expectations and motivating employees to give great service.

Certified in Culinary Nutrition Certification (CCN)

The purpose of this course is to demonstrate knowledge required to provide customers who have special diets, eating and nutrition-related disorders, or just healthy eating habits, with the menu items they need to continue with their regimen in the public venue.

Certified Culinary Professional (CCP) -Levels I-II-III

Culinary principles, skills and methods are emphasized including knife skills, terminology, principles of meat cookery. Without this demonstrated knowledge cooks cannot advance in their careers or get to the point where they can demonstrate their cooking ability. Levels II-III are hands-on with Rouxbe.

Serving Alcohol Responsibly Certification (CAS)

The purpose of this course is to demonstrate knowledge of the serving of alcohol in such a manner that customers will not do harm to themselves or others after drinking. Topics covered include alcohol law and the servers responsibility.

Certification in Food Safety Management (SSFC)


Three levels of training and test options - manager, supervisor and worker. Can lead to taking a nationally recognized food safety examination which is required to operate restaurants, CPFM or ServSafe.

Master Certified Food and Beverage Director Certification

The purpose is to demonstrate retention of knowledge gained from completion of the prerequisite certification classes. Prerequisite is passing all 8 certifications.

The Global Foodservice Institute(GFI), created at SUNY Morrisville, NY, now in Colorado.

GFI training partner, the Foodservice Institute (FSI), has provided training and certifications, online and in-person, for over 40 years in worldwide locations, earning over 6000 students over 11,000 certifications.

 **Certified Food Manager (CFM)**, which FSI also manages, is 1 of only 2 certifications CMS (Medicare) approved for Nursing Homes/LTC Food Managers. CFM is owned by the International Food Service Executives Association (IFSEA), founded in 1901. CFM is a FOR SURE job getter in that industry segment.

DONUTS

HISTORY OF NATIONAL DONUT DAY

At one point or another in our lives, we've found ourselves craving a donut. When we think about it, it's not really a surprise that this treat hits the spot like no other. They pair exceptionally well with tasty hot beverages, they can be had as a quick snack or to accompany a long conversation. Most of all, there's a donut out there for all of us; from traditional glaze to daring recipes such as maple-bacon donuts.

The origins of National Donut Day are traced to the Salvation Army's involvement in World War I. During this time, a group of volunteers was dispatched to the frontlines with the mission of providing comforting meals for the troops. They soon found out that donuts were an effective way to provide food while navigating the difficulties of cooking in very dire circumstances. These brave volunteers would later be known as "donut lassies". They would even use war helmets as a utensil to fry up seven donuts at a time.

In 1938, National Donut Day was established as a way to honor the members of the Salvation Army that came to the aid of soldiers during World War I. Nowadays, National Donut Day is widely celebrated on the first Friday of June. Many donut shops are known to give them out for free, giving a good reason to take some time out of the day to enjoy this most cherished treat.

Were Doughnuts Born in Britain?

For as long as human beings have been cultivating grain and frying food, we've been eating something similar to doughnuts. According to Michael Krondl, food historian and author of "The Donut: History, Recipes, and Lore from Boston to Berlin," the ancient Greeks and Romans ate small cakes that were fried and dipped in honey. Variations of this toothsome snack were enjoyed throughout Europe for centuries. However, the word doughnut seems to have originated in northeastern England around 1750.

Krondl explains it was then that the first recipe, which called for taking "dough the size of a walnut" and frying it, appeared in print. He claims doughnuts were an obscure British specialty made by the residents of Hertfordshire for Fat Tuesday, while the rest of England celebrated Carnival by making pancakes. What's more, immigrants from Hertfordshire and the surrounding area were some of the first to colonize New England, and brought the recipe with them to America. The rest, as they say, is history.

Or Are Doughnuts Dutch?

But not so fast, says food historian and author Peter G. Rose, who firmly believes it was the Dutch who invented the doughnut. "The proof is in the pudding," she posits, since a recipe for olykoek, or fried dough balls filled with sweetmeats—a mixture of almonds, raisins, chopped apples, and cinnamon—was first published in 1667 in a cookbook from The Netherlands titled "The Sensible Cook." When Dutch immigrants settled in the Hudson River Valley in the 17th century, they brought the recipe with them. It evolved over the years into something much more similar to today's version of the doughnut, with the addition of eggs and butter to lighten the batter.

In all likelihood, both Krondl and Rose are correct, since history shows certain dishes were invented almost simultaneously in different cultures around the world. Meanwhile, the cake doughnut is very much an American invention. According to Krondl, around 1830, when leavening became commercially available, New Englanders used it to make the dough rise more quickly, as opposed to the traditional method of using yeast. As for the hole in the doughnut, he says, the most rational explanation for it is that removing the center from a ball of dough helps it cook more evenly in a shorter period of time.

HISTORY OF NATIONAL ROSE MONTH



National Rose Month is celebrated each year in the month of June. It's the ideal month to celebrate them as they're in full bloom during this season. Roses have long held a special place in everyone's hearts and hold a prominent place in history as well. They have been used to show affection towards another person or as symbols in wars, weddings, etc. In the United States, the rose is a state flower of five states. This beautiful flower has surely earned its place in everyone's minds and hearts.

HISTORY OF NATIONAL ROSE MONTH

National Rose Month is celebrated annually to recognize its beauty, popularity, and symbolism. This flower comes in over 300 species as well as different sizes and colors across the globe. The rose has evolved over millions of years. Most species of roses are native to Asia, with the other species originating from Europe, North America, and northwestern Africa. The first rose in America is believed to have been found in modern-day Colorado around 50 million years ago. As for the more common garden roses found today, they date back to 18th century China.

It was at the beginning of the 20th century that a part of the White House property, which was used for stables, was transformed into a rose garden, although it houses more than just roses. Pursuant to efforts to pass a bill to designate the rose a national flower, National Rose Month was first observed in 1959. It was only around three decades later that President Ronald Reagan officially made the rose the national flower of the United States of America.

The rose has been used for a variety of purposes. It has served as an inspiration for poets and artists across the globe, owing to its exquisite beauty and fragrance. It is also widely used as an ornamental garden indoor or outdoor plant, as well as for decoration, food, medicinal purposes, or even in aromatherapy and commercial perfumery.

National Rose Month allows us to fully appreciate and celebrate the versatility of this important flower.

THE ROSE IS FULL OF FRAGRANCE

The rose can captivate anyone with its scent. The different colors of roses possess different scents. The pink and red roses come closest to the true rose scent, the white and yellow roses possess an aroma like violets or lemon, and the orange roses tend to smell like fruits. Roses are used in aromatherapy and perfume scents.



ROSE HAS MEDICINAL VALUES

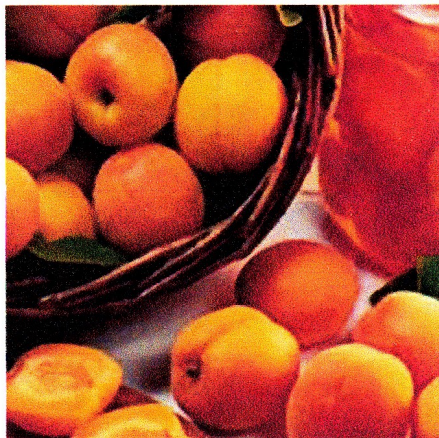
The rose is more than just a pretty flower and is packed with medicinal properties. The petals contain polyphenols and antioxidants that help to protect the body from cell damage. Moreover, the polyphenols in rose tea aid in reducing the risk of heart disease, diabetes, obesity, and cognitive diseases.

ROSE IS SYMBOLIC

The rose is the masterpiece of all flowers. It is widely used as a symbol for expressing love, poetry, art, and much more. The unique versatility of the rose merits a month-long celebration in honor of the flower.

? Did ? You ? Know ?

Apricots



In Latin, apricot means "precious," a label earned because it ripens earlier than other summer fruits. A relative of the peach, the apricot is smaller and has a smooth, oval pit that falls out easily when the fruit is halved.

Apricots originally came from China. This golden fruit has been around for more than 4,000 years. Apricots progressively made their way through the Persian Empire to the Mediterranean where they were fondly adopted. Spanish explorers introduced the apricot to the New World, and they were planted in the gardens of Spanish missions all over California. The first recorded major production of apricots in America was in 1792 south of San Francisco.

APRICOTS TODAY

In the United States, 95% of apricots grow in the San Joaquin Valley and other parts of northern California. More than 400 growers produce many varieties of apricots. Growers continually experiment with new varieties that deliver sweet flavor and ship or process well.

SELECTION AND STORAGE

Look for plump apricots with as much golden orange color as possible. Stay clear of fruit that is pale yellow, greenish-yellow, very firm, shriveled, or bruised. Apricots that are soft-ripe have the best flavor, but they must be eaten immediately.

Apricots will ripen at room temperature. To help them ripen, place them in a paper bag with an apple. When they yield to gentle pressure, they are ready to eat. Refrigerate ripe apricots, unwashed, in a paper or plastic bag up to 2 days. Wash them before eating. They are a perfect fast food anytime. To cut fruit, slice around its seam, twist it in half, and lift out the pit.

APRICOTS ARE AVAILABLE THROUGHOUT THE YEAR FROM DIFFERENT REGIONS:

Mid-February through mid-March from Chile

Mid-June through mid-July from California

Mid-July through mid-August from Washington

DRIED APRICOTS

Eating dried apricots is a great way to get your 5 to 9 A Day. The nutrients (e.g., beta-carotene and niacin) are more concentrated in dried than in fresh apricots. Dried apricots also have a higher sugar content, which makes them more likely to stick on your teeth. Your dentist will remind you to brush or rinse your teeth after eating any dried fruit or sticky foods. If you're allergic or sensitive to sulfites, remember to look on the label of the package to see if the apricots were treated with sulfur dioxide for color preservation. Look in health-food stores for apricots that were not treated with sulfites. They'll be brown, not orange.

Recipe Box

APRICOT NECTAR CAKE

Servings: 16



- 1 (18.25 ounce) package lemon cake mix
- 1/3 cup white sugar
- 1/2 cup vegetable oil
- 1 cup apricot nectar
- 4 eggs
- 1 cup confectioners' sugar
- 2 tablespoons lemon juice

Directions

1. Grease and flour a 10 inch tube pan. Preheat oven to 325 degrees F.
2. Combine cake mix with sugar, cooking oil, and apricot nectar. Beat for two minutes with mixer. Add eggs one at a time, beating for 30 seconds after each addition. Pour batter into pan.
3. Bake for 50 to 60 minutes. Cool for 10 minutes in the pan before turning out onto a plate.
4. In a small bowl, mix lemon juice with confectioners' sugar until you reach desired consistency. Drizzle glaze over sides of warm cake.

APRICOT PIE

Servings: 8



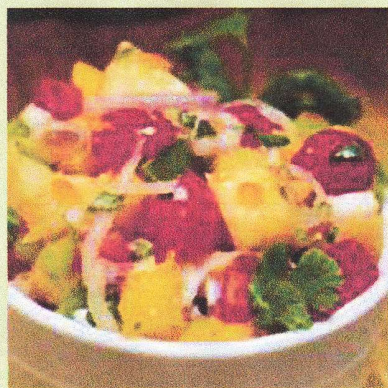
- 5 cups sliced fresh apricots

- 1-1/4 cups sugar
- 1/3 cup all-purpose flour
- 1/4 tsp ground cinnamon
- Pinch of ground nutmeg
- 1 tablespoon + 1/4 teaspoon lemon juice
- 1 Pastry for double-crust pie (9 inches)
- 1/8 cup Milk
- Additional sugar

In a bowl, toss apricots, sugar, flour, cinnamon and nutmeg. Sprinkle with lemon juice; mix well. Line a 9-in. pie plate with bottom crust; add filling. Roll out remaining pastry and cut into strips to make a lattice crust. Place over filling; seal and flute edges. Brush with milk and sprinkle with sugar. Cover edges of pastry loosely with foil. Bake at 375 degrees F 45-55 minutes or until golden brown.

APRICOT SALSA

Servings: 16



- 3 cups chopped fresh apricots
- 1 cup shallots, julienned
- 1/2 cup chopped green bell pepper
- 1/2 cup chopped red bell pepper
- 1/2 cup chopped fresh pineapple
- 1/4 cup chopped cherry tomatoes
- 1 habanero pepper, optional, seeded and minced*
- 2 cloves garlic, minced
- 1 teaspoon minced fresh cilantro
- 1/2 teaspoon cumin
- 1/4 cup fresh lime juice

1. Mix the apricots, shallots, green bell pepper, red bell pepper, pineapple, cherry tomatoes, habanero pepper, garlic, cilantro, cumin, and lime juice together in a bowl; refrigerate at least 2 hours before serving.

***NOTE:** Use rubber gloves to seed and mince the habanero pepper, and don't touch your eyes or skin with the juice.

FLASH BACK

Kansas City Conference 2007

CONFERENCE HIGHLIGHTS *Kansas City*

CONFERENCE 2007



Past Chairman Dick Weil, DODG, CFE (l) presents a gift to outgoing Chairman Robin Keys, MCFE.



Power brokers Peter Pao (l) and Peter Lam building IFSEA and CAFP future.



Chairman Peter Pao, MCFE and Past Chairman Larry Brown, DODG, MCFE, CBM. Larry continues to support many critical IFSEA functions including guiding the management search process.



IFSEA's 2nd highest award, the Peter Gust Economou, was won by our resident photographer, Bob Ballance, CFE. (l-r) Dick Weil, DODG, CFE, Bob and Edgar DeGasper, DODG, CFE.



Silver Dolphin Bistro, Pearl Harbor, Hawaii, winners of the Ney. Hotline recognizes Symposium graduate CSC Adeline Lopes (r).



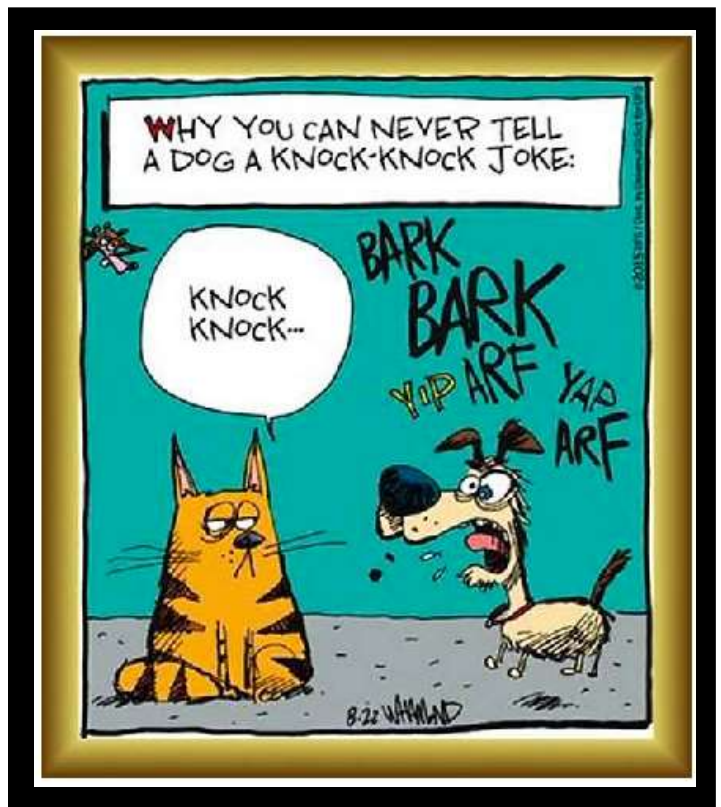
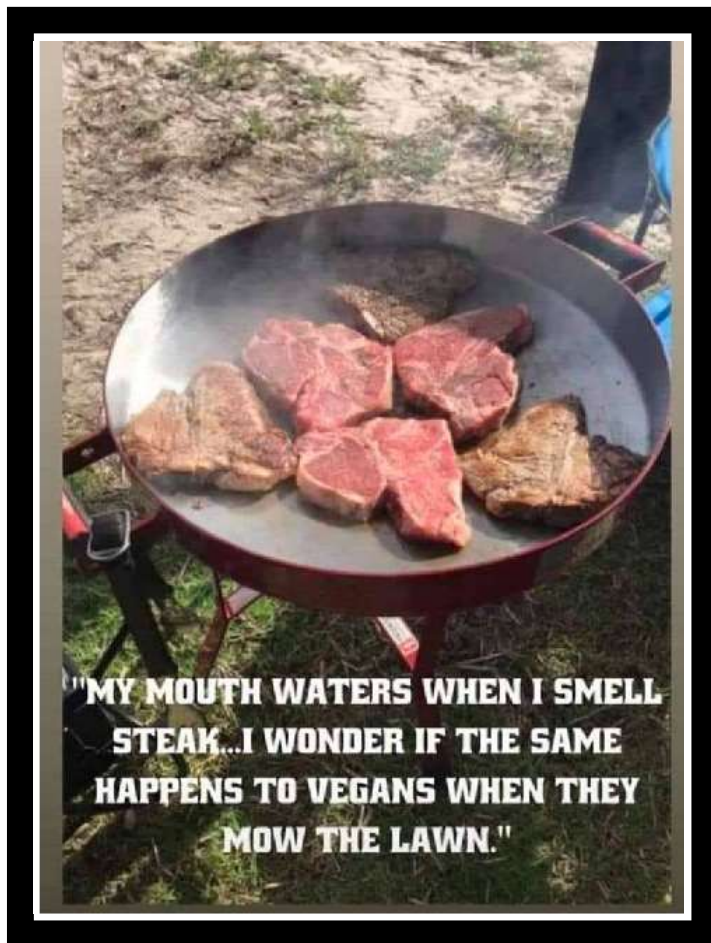
(l-r) Rick Diaz, MCFE, Peter Pao, MCFE, Brian Kunihiro, CFE and John Frank, CFE, enjoying some KC fun.



2023 IFSEA OFFICERS AND DIRECTORS

Board	Position	Email
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RANdom STuff



😏 When you are bored just think about a few things that don't make sense 😏like ;

1. If poison expires, is it more poisonous or is it no longer poisonous? 😏
2. Which letter is silent in the word "Scent," the S or the C? 😏
3. Do twins ever realize that one of them is unplanned? 😏
4. Why is the letter W, in English, called double U? Shouldn't it be called double V? 😏
5. Maybe oxygen is slowly killing you and it just takes 75-100 years to fully work. 😏
6. Every time you clean something, you just make something else dirty. 😏
7. The word "swims" upside-down is still "swims" 😏
8. 100 years ago everyone owned a horse and only the rich had cars. Today everyone has cars and only the rich own horses. 😏
9. If you replace "W" with "T" in "What, Where and When", you get the answer to each of them 😏