

# TRADITIONS

*A newsletter for and by the team members of Whitsons*

WINTER 2011

## PEOPLE FOOD COMMUNICATIONS

WHITSONS TALKS CORPORATE PHILOSOPHY, AND  
THE MESSAGES BEHIND OUR MISSION



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# PEOPLE

*Treat Everyone Like Family*



*Jennifer Watson,  
Director of Communications*

We all have something that we stand for and that people recognize us as; a message that defines who we are. At Whitsons, our message is critical to establishing our identity, how we stand out from the competition and why we are genuinely the provider of choice.

What is it that makes Whitsons different? Simple: Our People, our Food and our Communications.

**People: Treat People Like Family.** It's our people out on the front lines serving our customers every day. It's our people in the back of the house making sure all systems are running smoothly. It's our team who creates new programs, streamlines our processes and innovates our menus. It's our corporate culture based on the concept of family...acknowledging the importance of team work, of onsite support, and of personal family values.

**Food: Wholesome Foods that Taste Great.** The food we serve has been leading industry standards for years. We promoted nutritional awareness, wholesome ingredients, removal of harmful additives and now allergen-free foods long before they became trendy. Using natural ingredients, we prepare meals from scratch, and our quality and nutritional

standards are unparalleled...creating foods that are wholesome, healthy and taste great. It's what our customers expect from us, and what we demand from ourselves.

**Communications: Listen, Learn and Lead.** It's our responsibility to listen to the needs of our customers and clients, and to respond accordingly. Feedback is critical to our ongoing improvement process. We learn what works, and what doesn't, and we adapt our services for each client individually. We lead by example, researching trends, testing recipes, implementing new menu concepts and communicating with our clients on a regular basis as true partners for success.

Our corporate philosophy is based on these three guiding principles, and through them, we are reinforcing our commitment to our people, our food and our communications. So, in that spirit, I hope you enjoy our new Traditions layout that honors our principles, and clearly expresses what truly makes Whitsons the leader in our industry.

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"We are reinforcing our commitment to our people, our food, and our communications."

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food for thought

**"Shoot for the moon. Even if you miss, you'll land among the stars."**

**~ Brian Littrell ~**



# Spotlight On: Harold Kava and Lucille Laydon



**Harold Kava** has been with Whitsons for five years, and is currently the Chef Manager at Manhasset Public Schools. Throughout his tenure at Whitsons, Harold has always been a true team player, most recently assisting in the management transition at Manhasset, as well as helping with the opening of new accounts such as Mineola.

"A big thanks to Harold for all he has done for me this year. It's a pleasure knowing that we can rely on Harold for assistance in all areas of the operation," says District Manager **Christine Kunmann**.

Harold came to Whitsons after 3 years as a food broker and 20 years owning his own catering business. He holds a Bachelor of Science in Accounting from the NYU Hotel Restaurant Program and a certificate of Culinary Arts from the French Culinary Institute. He has been married for over 14 years and is the proud father of 8 year old twins.

**"It's a pleasure knowing that we can rely on Harold for assistance."**

Harold fits perfectly within the Whitsons culture, believing that all team members should be treated with respect and courtesy, which in turn results in proper service and customer satisfaction. His goal is to provide students with the best meals and service possible every day.

"It's amazing to see how much Whitsons has grown in the short period of time that I have been with the company. Whitsons has been able to create a restaurant environment that is geared towards students from K-12. It has been a pleasure to work with Whitsons for the past five years and hopefully I can continue to be a part of this growing family," says Harold.

Thank you Harold, and we are proud to have such a committed and talented team member as part of our family. We appreciate all that you do!



**Lucille Laydon** is the Mill Road School Manager at ACES in Connecticut, where she serves as a shining example of strength, courage and leadership to all of her peers.

"Lucille always goes above and beyond for the students and makes sure everything runs smoothly. She continues to bring positive energy into the workplace given her circumstance and has also increased adults sales significantly in only two days," says **Krystyna Prunier**, Food Service Director.

After graduating from Stone Academy in 1987, she began working for SNET Telecommunications in New Haven, where she was employed for 10 years. She then committed to raising her family, consisting of her husband and three daughters, and when her youngest child entered kindergarten, she began working for ACES and was quickly promoted to manager of the Mill Road School.

What makes Lucille such a student (and peer) favorite is her personal philosophy of treating others how you would want to be treated; with kindness, respect and understanding. Her and her team, Anne and Nancy, take great pride in serving the students by preparing the food and cooking it as if they were cooking for their own families.

"We know how important it is for these children to have a good meal because for some of them, it's their only meal," says Lucille. The team takes great pride in providing the best customer service first and foremost to the students, but also to the entire staff who frequents the café on a daily basis.

"I have been very fortunate to be able to work for such a great company who provides the students with the highest quality nutritional foods," says Lucille. "I also am very fortunate to work for such a leader as Krystyna Prunier. She is a hand on boss, hard worker and a great teacher. I have learned a lot from her. I hope to work for Whitsons for many years to come."

As do we, Lucille! Thank you for your commitment and hard work, and for all that you do for your team and your customers at ACES.



# PEOPLE

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# Team Members Step it Up

## Teams Prove Size is No Obstacle for Success

Whitsons is no stranger to transitioning large public school district programs into success, and this past year has proven to be a year of unparalleled dedication and hard work on the part of our amazing team members with the addition of Newark Public Schools in New Jersey and Newton Public Schools in Massachusetts, which combined serve more than 30,000 students per day.

At the beginning of this year, we began serving 46 of Newark's over 80 onsite cafes, the remainder of which the district continued to self-operate. With only two week's notice, Whitsons was awarded the contract and immediately stepped in to interview, hire and train hundreds of new team members, upgrade menus and serveries and introduce a nutritious, wholesome program that the community has embraced.

Special thanks to the outstanding efforts of Vice President **Kelly Friend**, Director **Craig Whitcomb**, Corporate Chef **John Koutras**, and District Managers **Mark Kirm** and **Christine Kunnmann** for going above and beyond to make the transition of one of our largest accounts successful.

This past December, we were awarded the contract for Newton, a large district outside of Boston with over 11,000 students and 21 schools. We were only able to get in the schools during the closed holiday week to "Whitsonize" the district. Many of the New England Whitsons team members worked long hours that week to prepare for the opening on January 3, 2011.

The dedicated team included **Jessica Hill** from Fall River, **Sara Bye** from Grafton, **Brian Pappone**, **Linda St. Hilaire** and **Matt Delaney** from Attleboro, **Jeff Taddeo** from New Britain, **Kevin Silvia** from Winchester, District Managers **John Prunier** and **Joseph Armenti**, Vice President **John Gersbeck**, Director of Business Development **Ozzie Orsillo** and our new team of

Food Service Director **April Liles**, Assistant Food Service Director **Andrew Lauer**, bookkeeper **Karen McCabe** and elementary production manager **Jamie Silverberg**.

"The team met with and trained more than 70 new team members to implement new menus with our concepts. We implemented the marketing plan and opened to great reviews. What a team effort!" says **John Gersbeck**, VP of School Nutrition.

A major change that we implemented at Newton was changing the process of purchasing pre-made frozen packaged meals for the elementary school students to preparing all meals fresh and satelliting them daily from the Newton North high school, which has resulted in wider variety, better quality and a more satisfied community. The team members of Newton have been a great, hard working team throughout the entire transition process and have been a big part of the changes that have occurred to date.

Kudos to not only all of the team members who worked diligently to open the Newark and Newton school lunch programs, but to all of our teams who successfully transitioned our other new accounts this year and continued to serve all of our existing clients. Whitsons is proud to have such a team of committed, talented leaders as part of the family!





PEOPLE

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# For Outstanding Service

## Over the Roads and Through the Snow Drifts

Our culinary center teams fought through the greatest adversities this winter when faced with the incapacitating winter weather, combined with the poor, slow-moving snow removal assistance; what our teams sacrificed to not only get to work, but to make sure meals were delivered to our clients as promised, was nothing short of amazing.

The Sunday following Christmas, we were hit with our first major snowstorm. Transportation systems were down, with buses suspended and limited train service, but that did not stop our team members from walking through several feet of snow to get to work. Queens Manager **Robert Jahn** came in the night before and stayed through the next night to prepare in advance for what was predicted, and others such as **Charles Powanda** pulled 15+ hour shifts on his day off. Drivers started coming in as early as 2:30AM to begin digging out the trucks. Even company owners came out to lend their on-site support at all hours to assist the team in keeping operations running.

Our team at the Bronx faced similar issues, with our Manager **Oswaldo Cabrera** walking through the snow for two hours to get to work since transportation was down. Our Elizabeth Culinary Center also successfully operated through the area with the highest reported snowfall. Preparing the food and making sure we had all of the supplies that were needed for regular service was not the issue; getting our drivers out and on the roads, through the treacherous conditions and into non-plowed areas was the challenge our team faced—and defeated!

"The Herculean effort everyone put forth to deliver meals to our customers as promised was incredible. Everyone worked hard to get in. It was a true commitment. They realized who they were

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"The Herculean effort everyone put forth to deliver meals to our customers as promised was incredible. It was quite impressive."

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feeding and trudged through this weather to do it. It was quite impressive," says **Michael Whitcomb**, VP Support Services.

We would like to extend a special thank you to all of the team members who left their families, braved the weather conditions and put forth the commitment to make sure our customers didn't miss a meal...this is the epitome of enhancing life one meal at a time.

**Queens Team:** Robert Jahn, Charles Powanda, Agueda Melo, Ruben Flores, Sear Furmoli, Dwayne Pilgrim, Peralta Jose, Timothy Dennis, Ralph Omari, Ainsley Duke, Miroslav Yovchev, David Williams, Jonathan Whitcomb, Juan Diaz

**Bronx Team:** Oswaldo Cabrera, Fausto Villa, Pablo Reynoso, Pedro Santiago, Lorenzo Pena, Silvia Dominguez, Olga Perero, Lucio Rugel, Ubidia Joffre, Felix Tello Yalle, Gregorio Rosario, George Mariduenia

**Elizabeth Team:** Greg Godfroy, Ramon Perez, Jose Galindo

Kudos to you all; I know our customers appreciated the above and beyond service, and we appreciate your commitment to them.

# PEOPLE

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## A Family Connection

They say the eyes are the window to the soul; well, apparently they are also the key to uncovering deep family history! It all started with a casual comment made by one of our team members, **RuthAnn Hatt**, who, along with her daughter, **Diane Tower**, joined the Whitsons team at Amherst Public Schools a few years ago. RuthAnn saw a picture of **John Whitcomb** in a newsletter and thought his eyes resembled that of Diane's paternal grandmother, Reita (Whitcomb) Hatt. At a manager's meeting held in Massachusetts, Diane approached John and mentioned her mother's observation, and John suggested that she contact his own family historian, **Paul Whitcomb**, and see if there possibly could be a family connection between them. As it turns out, between Paul and Diane and their individual knowledge of their own family lines, the connection was found, and they are related!

Their great, great, great... grandfathers were brothers 8 generations ago. The start of the family connection was traced back to John Whitcomb and Francis (Coggan) Whitcomb. John was born in 1588 in England and came to America and lived in Suffolk, Massachusetts. John and Francis had a son, Jonathan, and that is where the direct line ends. Jonathan had two sons, another Jonathan and a son John—Diane hails from John, and the Whitsons' Whitcomb family from Jonathan. And from there, the individual families lines spread out. Not only is it interesting to find a new family connection through the growth of Whitsons, but to find two people from different lines who had the necessary information to trace back this rich history is incredible. There happened to be several Johns and Jonathans throughout the line, so here is a family tree that outlines the split, and where the two family lines are today.

## The Family Tree





PEOPLE

Treat Everyone Like Family

## Special Announcements



### Special Delivery

Congrats to new mom **Maria Ciccariello** and Grandma **Debbie Tomasello** from Hampton Bays on the birth of baby girl Faith, born on Friday, January 7th, 2011.

### California-Bound

**Beth Drayer**, FSD of Mineola, is proud to announce that her son Zachary graduated from college in upstate New York and accepted a position as a iPhone Software Engineer with a company called Justin.TV out in San Francisco, CA. Way to go, Zachary!

## PROMOTIONS

Congratulations to the following team members!

- Christine Altamuro** was promoted to FSW Lead at Harrison Schools
- Lisa Burke** was promoted to Cook Manager at Middle Country Schools
- Madeline Capanzano** was promoted to Cook Manager at Middle Country Schools
- Dawn Carey** was promoted to Lead Cook at Centereach Academic Center at ESBOCES.
- Chris Collins** was promoted to Driver at Hamden Schools
- Dawn Conklin** was promoted to Lead FSW at Ramapo Schools
- Donna Deangelis-Ciufo** was promoted to FSW Lead at Harrison Schools
- Pauline Deuerlein** was promoted to Food Service Director at Ellenville Schools
- Priscilla Fabregas** was promoted to Area Supervisor at Newark Schools
- Yolanda Haynes** was promoted to FSD of Uniondale.
- Lauren Lucatino** was promoted to FSW Lead at Hamden Schools
- Louise Mangels** was promoted to Cook Manager at Middle Country Schools
- Barbara Mansbart** was promoted to Lead FSW at Plainview Schools
- Sonia Maravilla** was promoted to Cook at Hicksville Schools
- Diane Murphy** was promoted to Cook at South Country Schools
- Brenna Schettino** was promoted to Director of Risk Management
- Jamie Silverberg** was promoted to Production Manager at Newton Schools
- Joseph Stango** was promoted to Food Service Manager at Canton Schools
- Maria Tarantino** was promoted to Lead Cook at Eastchester Schools
- Patti Van Dunk** was promoted to Lead FSW at Ramapo Schools

## Team Members of the Month

### SEPTEMBER

LOCATION: Yolanda Ospina & Barnett Valarie, Carnegie East House

Corporate Dining: Ed Taillefer, then-UPS Morristown

Delivered Meals: James Kerzner, Islandia Culinary Center

Residences: Salomon Marin, Convent of St. Teresa

### OCTOBER

NY/NJ Schools: David Thorpe, Eastchester Schools

CT/MA Schools: Susan Dixon, Attleboro Schools

Residences: Anthony Lewis, Casa Promesa

### NOVEMBER

LOCATION: Peter Bellisario, UBM

NY/NJ Schools: Ruth Shoichet, Plainview Schools

CT/MA Schools: Judy Welliver, Winchester Schools

Residences: Anderson Baker, Carnegie East House

### DECEMBER

NY/NJ Schools: John Salcedo, Harrison Schools

CT/MA Schools: Suzanne DeTore, Attleboro Schools

Delivered Meals: Olga Perero, Bronx Culinary Center

### JANUARY

LOCATION: Corinne Kaufman, Middle Country Schools

NY/NJ Schools: Alexandra Suarez, Portchester Schools

CT/MA Schools: Lisa Dion, Oxford Schools

Residences: Kalima Johnson, Carnegie East House

## Trend Watch: Chefs Showing Off Their Culinary Chops

Our chefs and managers are taking their culinary talents and bringing them to new levels by participating in contests and partnering with external programs, all in an effort to get students more involved in their communities and the school nutrition program. Our food service director at Mt. Sinai Schools, **Jill Barnes**, collaborated with Chef Don Pintabona of Valentino's on the Green and a team from Mt. Sinai to join the Recipes for Healthy Kids competition. The contest was a joint initiative of the First Lady's Let's Move! Campaign and the USDA to inspire new, delicious and nutritious recipes to offer to school nutrition programs throughout the country. The team's challenge was to create a recipe that features one of the three categories of Whole Grains, Dark Green and Orange Vegetables, or Dry Beans and Peas, to be prepared in the school's cafeteria for tasting and a nutritional analysis. The team submitted their Red Bean & Turkey Sausage Breakfast Burrito, Whole Wheat Spinach Stromboli and Whole Wheat Turkey Empanada recipes, and are anxiously awaiting the results in May. Good luck, team!

Over at New Britain, Director **Jeff Taddeo** was selected to co-chair the Chefs to School Program in New Britain. He will be working with Chef Billy Grant, who is one of Connecticut's top chefs. He actually began his restaurant career with Billy as a General Manager at one of his 5 star establishments. Chef Billy and Jeff are also partnering with local farm Urban Oaks and New Britain schools to introduce a districtwide program, Eating Smarts. This program will teach students about health and nutrition through Whitsons' Nutri-Café online software, awareness programs and after-school classes in conjunction with New Britain's Parks and Recreation. Jeff is excited about the partnership opportunities that have presented themselves. "It would be my hope that our partnership with Chef Billy Grant and Urban Oaks Organic farm will be the vehicle that provides an opportunity for students, parents and the rest of our community to become more educated on how we can enhance a child's lifestyle through healthier eating habits."

Thank you to Jill, Jeff and all of our involved managers for their community partnerships, and for bringing an added benefit to your client districts.

## Keeping Up with the Trends



Bill Doyle, CEC

I attended the Fancy Food Show at the Jacob Javits Center last year and it drove home one major issue that we as contracted services providers need to be keenly aware of at all times: Trendiness! The two things I saw in abundance since then were:

1. Items flavored with Ginger (anything from cookies to soda)
2. Anything Gluten-Free (Can you say NuLife?!)

It is incumbent upon us as foodservice professionals to stay on top of whatever is the next big trend, as you can bet our competitors will. Aside from that, knowing what is currently popular can offer us opportunities to spice up our menu offerings and increase sales at the same time. While this is particularly true in our corporate dining accounts, the people who are the most ardent followers of trends are students in our school accounts.

As students get older, they are exposed to more and more media, and one of the hottest sectors of the TV landscape is "Food Entertainment". Top Chef; Iron Chef; Next Food Network Star; Hell's Kitchen—these currently are the hottest shows around and the trickle-down effect is that many of our customers are becoming more food-trend savvy as a result. We as operators can keep up with the trends through increased diligence on such sites as foodservice.com and even local food blogs (NYC has tons!). Remember: knowing what our customers are hungering for can help us provide just that which they crave!

Finally: It is with a heavy heart that I pen this, my final installment as feature writer of the Chef's Corner here at Whitsons. My culinary meanderings, or ramblings if you will, may actually have proven to be of some modest value and usefulness to a few of you. If so, I am grateful for the opportunity to have been able to share them with you. The past six years here at Whitsons have been the most enjoyable time I have ever had in my more than 30 year career. You will all be in my thoughts and I would like to wish each and every one of you all the best in all your future endeavors. I am richer for having had the opportunity to work with all of you.

Have a Delicious Day!



News  
Nutrition



Christine Clementz, RD

## The Benefits of... Chocolate?

Is it true? Could it be? Chocolate—healthy? Yes, it is!

Chocolate (dark chocolate, that is!) contains many naturally occurring ingredients; scientists have found over

300 so far! You have probably heard of caffeine, but, there are many others with health benefits, such as antioxidants. Antioxidants are a group of disease fighting chemicals that act to fight free radicals in our bodies, which can cause many ailments, such as cancer and Alzheimer’s disease.

Chocolate is heart healthy, too. Chocolate is known to benefit your heart in two ways: by lowering blood pressure and by lowering cholesterol. It can lower your blood pressure by helping arteries stay dilated or relaxed. That means blood can flow more easily, reducing pressure. Chocolate can help lower cholesterol because it contains flavonoids, which help lower LDL (the bad) cholesterol. Chocolate also contains Oleic acid, the same healthy fat found in olive oil. This may have a cholesterol lowering benefit as well. The proof that chocolate is heart healthy has been found in a recent study in the American Heart Association’s Journal. This study looked at about 32,000 women and found that those who ate Swedish chocolate weekly had lower incidence of heart disease.

So many reasons to eat chocolate! Why not? Chocolate feels good too! It stimulates the production of endorphins, which give us a feeling of pleasure. Chocolate also contains tryptophan, an amino acid that causes release of serotonin in the brain; serotonin acts as an antidepressant. Chocolate also contains theobromine. This is a stimulant, which though related to caffeine, does not have as strong of an effect on your nervous system. Of course it has caffeine too; in fact, a full size bar might contain about an eighth of what you would get in a full mug of coffee.

So eat your chocolate, but make it dark chocolate for the health benefits, and do so in moderation!

## Corporate Dining: Guest Speakers for Good Health

Innovative menus, promotional specials, new products and guest chefs are all great ways to boost sales and create excitement in the dining program, but another great way to provide value to our services is not to just feed the body—but feed the mind. That's what we did at UNFCU when Guest Speaker Marlisa Brown, MS RD CDE CDN came on-site and talked to UNFCU associates about tips on how to stay healthy during the holiday season.

Marlisa is a Registered Dietitian, Certified Diabetes Educator, Chef and Author, and she brought her experience and knowledge of gluten-free and nutritious diets to her discussion of how to make healthy choices when faced with parties, eating out and hosting your own holiday celebrations.

By partnering with your client to bring in a guest speaker, you can combine that interesting event with a promotional menu, feature new products or bring in a guest chef to complement the theme of the presentation. Our team at UNFCU offered a special healthy menu and gave away nutritious snack bars.

It's a great way to add value to your services, and another opportunity to partner with our client! Great job, team!



# COMMUNICATIONS

Listen, Learn & Lead

## UBM's Winter Wonderland

On December 15th, Whitsons helped UBM host a Winter Wonderland themed holiday party. Held in one of the largest conference rooms in the building, Whitsons worked for an entire day before the event was held to transform the space into a sparkling winter wonderland! Using silver and white as the backdrop decor and theme colors, the once wide open space became a shimmering, cozy and festive upscale banquet room.

"It was exciting and fun to transform the room for this event," said **Kelly Friend**, VP of Operations. With the help of talented team members such as UBM Manager **Peter Bellisario**, the UBM team of **Vilma Carrillo** and **Miriam Ramos**, as well as District Manager **Mark Kirn** and corporate support **Jeanine Walshon**, Kelly brought to life the client's vision for this very special affair. "Although the holiday party for UBM was always a high profile event, they had not hosted one on site of this caliber for several years. We knew how important this was for everyone attending and wanted to make sure it was as really special affair."

UBM client Cyndi Malloy was so pleased with the event that she took time to make a personal phone call to President **Doug Whitcomb** to commend the team's hard work! Way to go Whitsons and Team UBM!



## SHOW ME THE \$\$\$

### Contest of the Season:

### HEALTHY COOKING: HEALTHY HOLIDAY BAKING

**Deadline:** March 15, 2011

**Description:** Enter an original recipe for your best holiday baked goods that are not laden in saturated fat and calories.

**Eligibility:** No age limits are mentioned in the rules.

**Prizes:** Grand Prize — \$600;

2nd place— \$400;

3rd place — \$200;

Runners-up — year subscription to Healthy Cooking.

**Details:** Looking for your best light breads, muffins, scones, bagels, and brunch and breakfast treats. Do you have a lighter cookie or cake recipe? We want them, too! What about bars and pies? If they're lighter and taste good, send them in. Keep in mind: No matter how delectable it is, your bakery best won't make it to our test kitchen if it's laden in saturated fat and calories. Entries must be postmarked by March 15, 2011. For more details, check out: <http://www.tasteofhome.com/Contests/Recipe-Contests/Healthy-Holiday-Baking>.

## Web Bites

<http://www.passionateaboutfood.net>

If you are passionate about food, this will be your favorite site. It features food links, resources, kitchen tips and more. Have fun!

<http://www.soyouwanna.com>

This is really neat site for anything food or otherwise related. How tos, questions and answers and more. Just go the site and type in food and drink, and you will see thousands of links to sites about food, restaurants, stocking a kitchen—you name it! Unique, well done and very fun.



## A Charitable Evening: The Annual Shepherds Ball



Whitsons is pleased to have the opportunity each year to serve on the Shepherd's Ball committee, which raises vital funds for SCO Family of Services, an organization that helps thousands of New York's most vulnerable, providing the tools and support needed for a stable, healthy and successful future. This year, Michael and Robert Whitcomb were honored to serve as the Ball Co-Chairs. Photo l to r: honorees **Jost Fischer** (Chairman and CEO of Sirona Dental), **Stanley Bergman** (Chairman and CEO of Henry Schein, Inc.) and **Dr. Marion Bergman** (Healthcare Projects Director for Miracle Corners of the World, Inc.), with **Bob McMahon** (Executive Director of SCO) and **Michael Whitcomb** (Vice President of Whitsons).

## Peer Mentoring Program

As a result of the ACT Council, Whitsons has rolled out our new Peer Mentoring program. The peer mentoring program provides team members with a resource of seasoned, professional managers to contact for assistance in specialized areas. These mentors are available as an additional level of support beyond supervisors to lend insight and know-how into a particular area of operations a team member may be struggling in.

A peer mentor is available via phone or email to answer questions or give guidance in their respective areas. The selected mentors are people who have earned the respect of their peers and supervisors, have been through and/or mastered the specialty they are assigned to, and are willing to go above and beyond to support their fellow co-workers. They coach team members in best practices, and help point them in the right direction if they need additional assistance from a corporate team member.

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**"Our mentors coach team members in best practices, and help point them in the right direction."**

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We are piloting the program currently by offering a team of Quality Audit Peer Mentors, comprising of managers who have been through the new audit process and have a thorough understanding of the expectations and results. Our Quality Audit Peer Mentors include **Lisa Cantor** of Norwalk Schools, **Karen Gersbeck** of Hamden Schools, **Matt Delaney** of Attleboro Schools and **Janet Ginocchio** of Ramapo Central Schools. Each of these individuals are available to assist you in any way.

As we build this program, we will include such areas of expertise as purchasing, labor costs, menuing, marketing, etc. For more questions about this program, or to volunteer or recommend someone for future mentor positions, please contact Jennifer Watson at the Corporate Office.

*"The best way to find yourself is to lose yourself in the service of others."  
~ Mahatma Gandhi ~*

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Do YOU have an interesting story, idea or experience you'd like to share? Call Jennifer Watson at 631-750-1465 and you can be featured in our next issue!



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Check out our Online edition @ [www.whitsons.com](http://www.whitsons.com)

## From the Kitchen Of...

*Janet Ginocchio, Ramapo Central Schools*



### Buffalo Chicken Dip

**Ingredients** - Serves 20

2 packs of Cream Cheese  
1 pack of Chicken Cutlets  
8 oz. Shredded Mozzarella Cheese  
Franks Hot Sauce to taste  
Blue Cheese Dressing to taste

### Directions

1. Place chicken into water and boil until completely cooked.
2. Shred chicken and smother in hot sauce (to taste).
3. Place marinated chicken over cream cheese.
4. Drizzle with Bleu Cheese (to taste).
5. Top with Mozzarella Cheese.
6. Place pan/tray in oven or even on grill until cheese is melted.
7. Serve with Pretzel thins or Tortilla chips.

Other variations can be made from this basic recipe. You can do a BBQ Chicken with Monterrey Jack Cheese, Cheddar Cheese and Ranch dressing, too. Enjoy in moderation!