

TRADITIONS

A newsletter for and by the team members of Whitsons



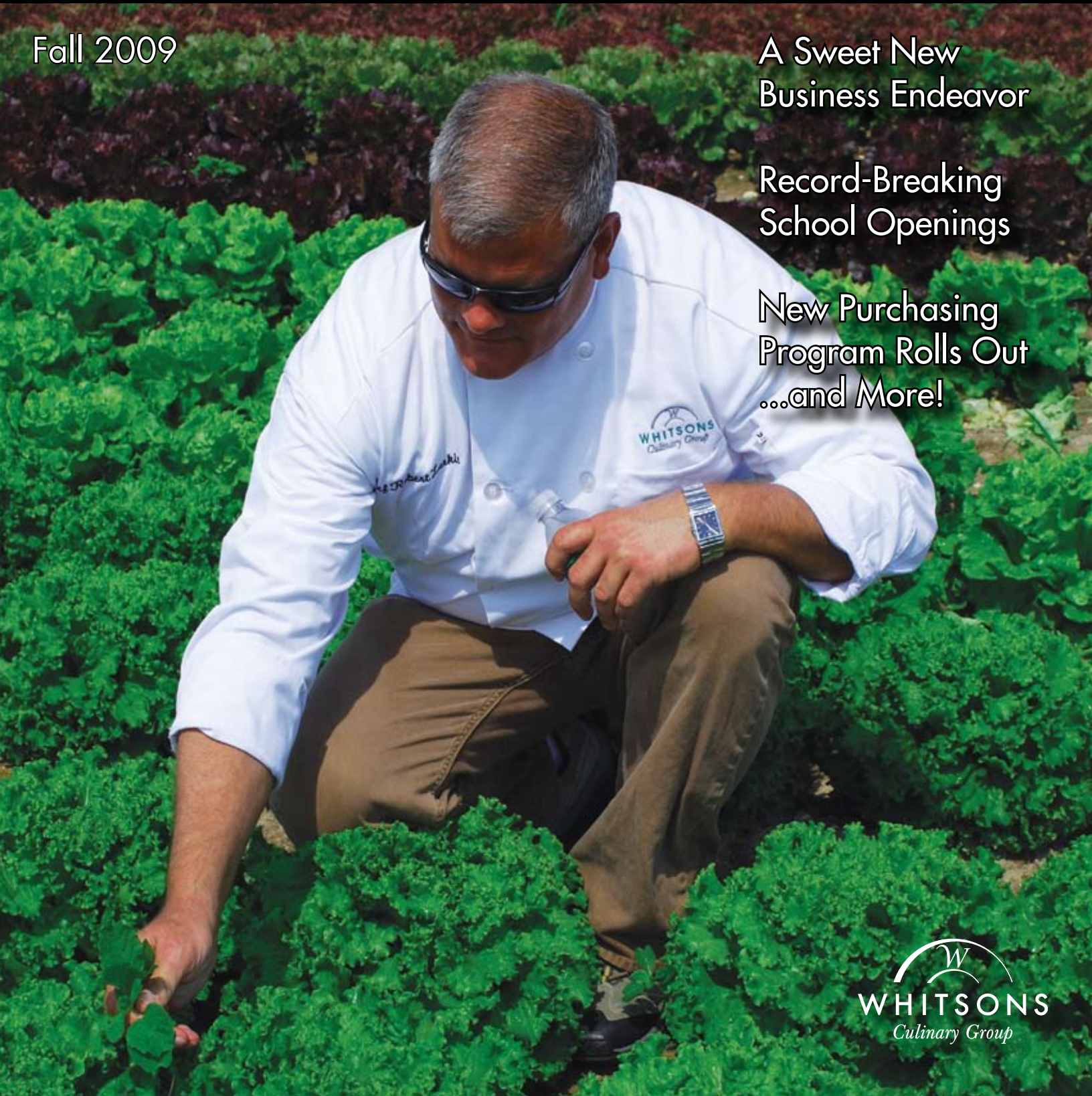
Corporate Dining • School Nutrition • Culinary Development • Delivered Meals • Emergency Dining • Vending

Fall 2009

A Sweet New
Business Endeavor

Record-Breaking
School Openings

New Purchasing
Program Rolls Out
...and More!



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PERSPECTIVES

By Douglas Whitcomb, President

It All Begins with the Ingredients



We are very excited to announce the roll-out of our new purchasing partnerships. While most companies are experiencing price increases, Whitsons is proud to say our overall purchasing costs are decreasing—thanks to the strategic relationships we have developed with our key regional distributors: J Kings (New York, New Jersey, Connecticut), Costa (Massachusetts) and Bunzl (paper products). In addition, we now have a full-time corporate support team dedicated to purchasing, led by Michael Marinaro and myself. Our goals are to ensure that Whitsons continues to receive the most competitive pricing, minimal substitutions and quick resolutions if and when vendor issues may arise.

The main ingredient for our success is partnership. We are not just another client and they are much more than just distributors to us. We are working closely together with each vendor to ensure we are getting the right products at the right price with accurate deliveries guaranteed. One of the big contributing factors to our recent success has been consolidating our drop sizes. In fact, in our first month, Whitsons' saved our clients a total of over \$25,000 in food purchases alone—and that is thanks to our diligent managers who have embraced our new system and are reaping the benefits of a better bottom line. Kudos to all of you for your efforts! We expect these savings to continue as managers become more comfortable with the program and more aware of the efficiencies offered to them.

With our streamlined purchasing system, we have placed a new emphasis on purchasing local, thus, investing back into the communities we serve. A number of our team members had the opportunity to experience many of the local products we serve firsthand by touring the farms. We want everyone, including our managers, to understand how fresh our local produce is, as well as how quickly the distribution takes place from the farm to fork. With the improved quality of raw ingredients, customers can only expect better, fresher and tastier meals than before.

Our new partnerships are also environmentally-focused. We have secured many “green” items to replace traditionally non-recyclable products, especially in the paper area, while simultaneously securing more competitive pricing. The more we can do for our environment, the better—and it doesn't hurt that we benefit from a cost savings by using the new products. Plus, we encourage the recycling of our vegetable oils in all accounts that still utilize fryers, and we continue to convert this used oil into biodiesel for our trucks in an effort to minimize air pollutants.

We are excited about the new opportunities available to us through our enhanced partnerships. Both Whitsons and our clients are experiencing cost savings, increased quality of products and service and delivery efficiencies—all while supporting our green efforts. Where better to start enhancing life than with the ingredients!



FOOD FOR THOUGHT...

Success is not the result of spontaneous combustion; you must set yourself on fire first.

~ Reggie Leach ~

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!

Record-Breaking School Openings



Students are welcomed back to school the Whitsons way—with a focus on nutrition, quality and variety

Whitsons opened the school year this September with 17 new accounts: six on Long Island, six in upstate county New York, and five in New England. This past year was an especially intense one for the sales and operations departments, as all districts were mandated by Federal law to rebid the dining service contracts. The net result was an increase in business for Whitsons, with significant inroads to expanding our New England operations.

In New York State, we welcome new Whitsons teams in the following school districts: Center Moriches, Hampton Bays, East Quogue, Hauppauge, Lindenhurst, Mt. Sinai, Ellenville, Ramapo Central, North Salem, South Orangetown, Edgemont and Pleasantville. We have four new school district accounts in Massachusetts: Attleboro, Haverhill,

Masconomet and Wakefield, and one in Connecticut: ACES (Area Cooperative Educational Services). We also added Abbott House to our list of residential clients this year.

As a result of our expansion, we are pleased to welcome all of our new managers to the Whitsons' team: **Jill Barnes, Scott Berry, Mark Burkush, Matt Delaney, Carmelina Disisto, Beth Drayer (welcome back!), Janet Ginocchio, Oscar Giraldo, MaryAnn Gregor, Karen Hyde, Kim Lastuvka, Steven McCarthy, Krystyna Prunier, Ben Sladowsky, Camille Spadafino, Linda St. Hilaire, Wayne Patick and Sally Yonker.** We also extend a warm welcome to all of the dedicated team members who decided to join the Whitsons' family at our newest accounts. We look forward to working with all of you, and providing an outstanding nutrition program to the students in your communities.

VP of School Nutrition **John Gersbeck** is proud of the company's opening success, courtesy of teamwork. "This has been a great year of growth for Whitsons in the school market. I continue to be amazed at the team efforts put forth every year to transition our newest accounts as smoothly as possible, while successfully managing our other 42 current account openings. This year was our biggest challenge yet, and everyone stepped up to the plate—from corporate and district manager support to our onsite managers and teams—and together, we've hit a home run. Great job to all!"

Whitsons was also successful in retaining existing clients who were required to go out to bid, but not without the efforts and proven success of the teams who continue to run a high quality, nutritious program at each account. Thank you all for your efforts and dedication to keeping Whitsons on the cutting edge and at the forefront of the industry. Congratulations to Whitsons on another successful bidding year!

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<http://www.soyouwanna.com>

This is a really neat site that lets you look at every food category imaginable. Just click on the food and drink section, and everything you ever wanted to know about every type of food is there!

<http://www.drgourmet.com/>

Healthy ideas, healthy choices and great ideas for changing the way we prepare, eat and serve food.

<http://www.outofthefryingpan.com/>

Fabulous food and fun for foodies! Log in, browse and enjoy!

A Sweet New Endeavor: Cupcake Fulfillment

A new addition to Whitsons' fulfillment business inarguably complements our mission of "Enhancing Lives One Meal at a Time." Partnering with Crumb's Bake Shop, Whitsons Islandia Culinary Center is now shipping these delectable cupcakes directly to customers' homes.

Purchased via www.crumbs.com, customers can order both signature size and tasting size cupcakes in whatever flavors they choose. The choice will probably be the hardest decision to make, as there are over 50 varieties, with 36 available at a time. With flavor combinations to satisfy any sweet tooth, the cupcakes are so beautifully prepared they look almost too good to eat. But Whitsons' team members, who have had the opportunity to taste the treats through the generosity of Crumb's Bake Shop, will assure you that they taste even better than you would imagine.

The cupcakes are delivered fresh each morning to Whitsons Culinary Center in Islandia. Here, our team members blast freeze and package the cupcakes for shipment to customers throughout the 48 contiguous United States.

"We welcome Crumb's Bake Shop to the Whitsons family," says CEO **Robert Whitcomb**. "It's our pleasure to be part of this very sweet endeavor."

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Made to delight the eye as well as the palate, Crumb's customers have a great selection of flavors to choose from.



CEO Robert Whitcomb (fourth from left) is on hand as the culinary team is trained on the fulfillment process for Crumb's cupcakes.

Making Seniors Feel at Home at Carnegie East House

Since Whitsons began service at Carnegie East House six years ago as our premier independent senior living account, our team has worked diligently to continue to raise the bar of the food service program. Carnegie East House is a non-profit facility that provides enriched housing for elderly who need assistance with the activities of daily life, providing them the freedom of independent living.

Chef **Barnett Valarie** and General Manager **Yolanda Ospina-Arias** (affectionately known as Jolie) work one-on-one with the residents to ensure that the dining service program is like their own personal NYC restaurant. From weekly happy hours, afternoon teas and recipe contests to our chef trek program, where some of Whitsons' most distinguished chefs visit to prepare gourmet meals, all are designed so that the residents at Carnegie are always made to feel special. Meeting monthly with the residents has helped provide an opportunity for us to share our vision and goals for the dining program. According to Vice President **Kelly Friend**, "Since most of our residents are from New York City, they are accustomed to gourmet cuisine, a wide variety and first class service. Both Jolie and Barnett make this a priority every day."



Carnegie East House boasts a beautiful facility for special events

Mark Kirn, District Manager, says, "Helping the residents to feel at home at Carnegie, with an inviting and warm environment, is paramount to the facility's overall success. Food is just as important as their living space, and the other first class amenities offered." In addition to daily dining, catering is also an important part of our services, and Carnegie offers a beautiful facility in which to host special events. We commend the team for their dedication to their customers, and for making dining a special experience for the residents each and every day.

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Annual School Kick-Off

School is back in session! The new year was kicked off with two back-to-school manager meetings for the school nutrition division; one held in Sturbridge, Massachusetts, and another in Islandia, New York. This year, a primary focus was our new purchasing program (see page 5 for more) and new payroll system. In between corporate presentations on all of the new and exciting changes at Whitsons, managers were treated to a coffee and smoothie demo by **John Koutras**, Corporate Executive Chef. A good time was had by all, as everyone was able to mingle, meet our newest managers, learn new concepts and gear up for the new year! Let's make this one the best year yet!

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Top to Bottom: New York managers attentively listening; Michael Marinaro presenting our new purchasing program at the New England meeting; John Koutras handing out smoothie samples

I Must be Nuts...

CHEF'S
CORNER



Bill Doyle, CEC

...not to have penned an excerpt about one of my favorite foodstuffs: NUTS! Nuts have been a widely-used source of protein for thousands of years. The Romans and Egyptians made wide use of nuts in many dishes. I recently read how in 1995 archaeologists, having unearthed a Mesolithic pit on the Hebridean island of Colonsay, found traces of hundreds of thousands of burnt hazelnut shells. Obviously this is no newfound fascination!

Nuts can be dried and ground into flour. They can be chopped and added to virtually anything requiring a punch of crunch, as well as an earthy dose of protein. They can be sprinkled on top of a salad or eaten out of hand. They can be spiced and/or seasoned however you like and served as a carnival-type treat. Many sauces are intrinsically enmeshed with nuts. Take a simple basil pesto, for example. Many non-foodies are not even aware that it gets its body from finely chopped pignolis. And the classical Spanish sauce, Romesco, which has been featured on Bravo's Top Chef, wouldn't be the same without the hazelnuts it is made with.

Nuts pack a potent punch of protein, but at a pretty hefty price. That price is often the amount of fat they contain. Not that their individual oils are not useful unto themselves! Walnut oil is widely used in French cuisine. Peanut oil is known for its exceptionally high smoking-point, making it highly favored for frying. It also is considered to be one of the more neutral oils in that it imparts very little flavor, as opposed to the walnut oil mentioned earlier.

As we head into Autumn, we start to think about walnuts and pecans and what we can bake with them. Europeans bake with nuts year-round, but here in the States (unless you're lucky enough to be from the South), we generally tend to think of nuts as an Autumnal delicacy. Chestnut stuffing, Pecan Pie, a Chocolate-Hazelnut Torte—they all conjure up thoughts of the upcoming holiday season!

One last word of caution about nut use. They do not lend themselves to prolonged storage at room temperature. Only order what you need to work with. Nuts will go rancid or stale if left sitting idly about in your storeroom. They can be frozen, but will suffer a minimal amount of flavor loss as a result. That having been said, I do it at home all the time when they are on sale, as I just can't bear to waste them.

So use your imagination. Be creative. And...GO NUTS!!!

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Taskforce Green Has Hit the Scene

By Holly Von Seggern

Understanding that actions we take today will be the legacy we leave future generations, Whitsons continuously strives to conserve and preserve the Earth's resources. By recycling, reusing and reducing our global footprint, each Whitsons team member plays a critical role in safeguarding our planet. Toward that end, we are pleased to announce Whitsons Taskforce Green, the goal of which is to help preserve and conserve the Earth's resources for future generations. Our efforts include purchasing locally, using the latest technologies and techniques to conserve resources, recycling used vegetable oil, paper, plastic and metal and a host of other initiatives.

One of Taskforce Green's most important programs, launched this September, is called Greenleaf Cuisine, our new local produce program. Customers who purchase a Greenleaf Cuisine item can be assured that they are supporting farmers in their local communities who supply us with a variety of fresh local produce whenever available and in season. That makes our produce fresher, tastier and better for our customers, while helping to conserve the earth's resources, one meal at a time. Our goal is to provide the very best produce the region has to offer, fresh from farm to fork!

We rolled out Greenleaf Cuisine this fall with a series of local farm tours, where our managers and chefs were able to experience the freshness and quality of our local produce firsthand. We met with the local farmers, toured their fields and generated excitement for enhancing our customers' dining experience and supporting the communities we serve with fresh local produce.

Taking Greenleaf Cuisine one step further, we have revamped our entire purchasing system to streamline deliveries, which also reduces energy costs used in shipping. We have also stepped up our efforts to encourage each account to recycle their used vegetable oil for use in our biodiesel fleet. Stay tuned for more news from Taskforce Green as we continue our efforts to conserve and preserve!

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Our team got down and dirty with the fresh produce we bring to our customers

Trend Watch: Elmer's Garden Debuts at Masconomet

By Holly Von Seggern



Elmers garden at Masconomet

The Elmer's Garden concept is just one of many ways Whitsons is fulfilling its mission of helping the environment and being a good corporate citizen. The original idea sprouted from a need to assist our clients in reducing the waste stream, using it as compost rather than sending it to a landfill. While the composting program is still a work in progress, our gardens began growing this past summer. Masconomet Public Schools is one of our first clients to get on board with this exciting new venture. From an educational perspective, a garden like this can teach children the importance of growing foods locally, recycling sustainable products, the life cycles of these products and impress upon them the need to conserve precious resources for future generations. Additionally, the garden can supply the school lunch program or community at large with a limited amount of fresh produce and/or fresh herbs. For more information on how you can bring an Elmer's Garden to your school, please contact the marketing department.

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Corporate Dining Goes Wild About Blue

This past July, Whitsons partnered with the US Highbush Blueberry Council to bring a month-long promotion featuring the healthy, antioxidant-rich blueberry. Locations were encouraged to incorporate a variety of blueberry-inspired recipes into the menus all month, from the traditional pies and muffins to more exotic creations as Blueberry Waldorf Salad, Blueberry Chutney, Blueberry Glazed Chicken and more! Many locations had fun with this promotion, featuring full day festivals, customer contests and more. All promotions were complemented by colorful posters and other signage, courtesy of the Council and Whitsons' marketing department. For ideas on how to bring a blueberry-inspired menu to your location, or other promotional ideas, please contact the marketing department. Look for exciting new programs to be featured each quarter!

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Stryker's Blueberry Festival was met with rave reviews from customers, who were in "Blueberry Heaven," as one called it (above); Delicious Blueberry and Lemon Pie on display at Telcordia (left)



Nutrition Education is No Monkey Business at Blind Brook Schools

This past spring, our team at Blind Brook, led by **Patty Dilluvio** and **Carol Credendino**, partnered with the district to develop a First Grade Nutrition Play featuring all six of our Nutrition Safari™ characters—and it was a “roaring” success. District Manager **RuthAnn Toxie** was pleased with her team’s dedication to going above and beyond to educate the children of Blind Brook in the importance of nutrition. “Patty deserves much credit in getting all the characters to her school and working with the teacher to include them in the script. She even thought of having our characters present the teacher with a bouquet of vegetables. Both Patty and Carol worked very well with the teachers, students and administration at the school district, and the show turned out great.”

Our characters were played by Patty, Blind Brook’s custodians and our team’s family members; the Safari rangers were first grade students; and there was a cast of characters as fruits and vegetables. We ended the evening with fresh fruits and veggies for all that attended.

In addition to their Nutrition Show, the Whitsons team also used the characters for a spirit day, and each character had a different color shirt to represent their team. Thank you Patty and Carol, we know how much work you, your team and the district put into this, and it is greatly appreciated!



*Our cast of characters dressed for Spirit Day:
(l-r) Heidi the Hippo, Jillian the Giraffe, Luke the Lion, Hardy the Hyena, Murray the Monkey & Grant the Gazelle*

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Bringing Farm Freshness to Stryker

On Thursday, August 13th, our team at Stryker partnered with Plainfield Produce and Stryker to bring the August "Strive for 5" campaign to the café to encourage customers to eat 5 servings of fruits and veggies a day. The team highlighted "Jersey Grown" produce for over 50% of the products, holding a small Farmer’s Market for customers to purchase fresh fruits and vegetables to take home. They also randomly gave out reusable grocery bags to customers to reinforce a commitment to the environment at the same time.

“The event was hugely successful, with many customers asking for it weekly!” said **Greg Godfroy**, Food Service Director. In response, Stryker held weekly produce festivals throughout the rest of the month, including Tropical Fruit, Strawberry, Vegetarian, Blueberry and Broccoli, incorporating special recipes featuring these items into the daily menus. A Fall Festival is also in the works to continue the promotion of fresh, healthy ingredients. What a great way to demonstrate our commitment to our local farms and communities, while providing the most natural, quality meals and services to our customers. Great job, team!





SpⓄtlight Ⓞn: William Doyle and Rodolfo Calderon



William Doyle, CEC, our "chef extraordinaire" at Stryker, was recently featured in the June 15th issue of Food Service Director for his popular customer baking demos and the new Creperia concept. A Certified Executive Chef, Bill was inspired to earn his degree in Culinary Arts from the CIA from his beginnings as a dishwasher in

a family restaurant—a few degrees, apprenticeships and amazing experiences later, Whitsons is lucky to have such an incredible talent on our team.

Married to his wife of 20 years, Donna, he is the proud owner of two labs, Mouse and Otis. When he isn't busy concocting delectable dishes, Bill is an avid waterfowl and upland hunter, as well as a fisherman. He is also an active member in the North Jersey chapter of the American Culinary Federation.

Among his many accomplishments include an apprenticeship at the Woodcliff Lake Hilton Inn, where he first met another gifted chef—our own **Greg Godfroy**. Greg sponsored Bill's application to the CIA, and after a few years of heading the production teams for several of the Metro area's largest healthcare commissaries, Bill joined together once again with Greg and other talented team members to form a strong, customer-oriented team at Stryker. While Bill was working as head of commissaries, he admittedly became known as a "hired-gun," who was more often than not brought in to fix ailing production systems, and was even invited to teach seminars on Cook-Chill theory and applications at the IHM&R show at the Jacob Javitz Center.

What makes Bill such an outstanding chef? "My take on our corporate motto is I believe in enhancing life one guilty pleasure at a time! After watching employees walk past a cupcake display I created, one of our clients in upper management said to me, 'Bill, do you realize how many "*Oh my goshes!*" you are personally responsible for?!' Hearing praise like that truly makes all the efforts worth it." Bill enjoys creating monthly demos for his customers, featuring a hands-on show of his craftsmanship that they can replicate at home, along with mouthwatering recipes.

Kudos to Bill on his many accomplishments, and for keeping our customers coming back for more!



Rodolfo Calderon (aka Rudy or Renee, depending on how long you have known him!) has worked for Whitsons since 1981 and began his career with Whitsons at the Bon Bon Restaurant. He has seen many changes in Whitsons over the years and is always willing to go above and beyond. In fact,

he has been a very important part of the company's growth as a long-standing team member (along with his brother, Jose, who has also worked with Whitsons for over 23 years). Rudy has worked in many corporate dining facilities over the years, but has found his niche in school nutrition. He has been the Chef Manager at Hicksville High School for about 6 years, where he is adored by the entire community. Rudy is married with two sons in college, and he is so very proud of his family.

Rudy was recently featured in Hicksville High School's newsletter for the healthy menu changes he brought to the school nutrition program. Rudy exemplifies the true team member. He is always willing to help anyone who needs it. He strongly believes in our healthy choice menu and is famous among students and teaching staff for his unbelievable soups and chef productions. He is often referred to as the "Soup Man."

Food Service Director **Nancy Yates** couldn't be more proud to have Rudy as part of her team. "I can positively say that Hicksville has a wonderful gem in Rudy. He always works with an open heart and open mind. He is a wonderful human being, as well as a wonderful chef. He is the most dedicated team member I have ever known."

Rudy is extremely grateful for all that the Whitcomb family has done for him over the years. "They have always been gracious and allowed me to develop my culinary skills, as well as my creativity." Whitsons is grateful to have you as part of the family, Rudy! Thank you for your many years of dedicated service.

SPECIAL ANNOUNCEMENTS



Congratulations to **Karla Tonning-Grimaldi** of Mamaroneck Schools on her recent nuptials to Alfred W. Grimaldi, III this past July 27th. Karla and Al met when she worked at Ossining High School's school lunch program. Al is the high school librarian and lacrosse coach. According to Karla, he ate breakfast and lunch daily in the café, and was our best customer. They started dating after Karla left Ossining for Mamaroneck, and they eloped this past summer. They were married in a beautiful ceremony overlooking Narragansett Bay in Rhode Island. When they returned, they celebrated with a real New England clambake at a friend's home in Danbury, CT. They now reside in a newly purchased home in Ossining. Best wishes to the happy couple! Thanks for sharing your story!

Holiday Helpers

From Christine Kunnmann, District Manager: It was 1:00pm on the 4th of July when I received a phone call from **John Gersbeck** (VP School Nutrition) asking for emergency assistance with the New Britain summer meal program. A manufacturer recalled one of their products, which prompted us to immediately recall over 5,000 completed meals before distribution (kudos to the New Britain team for their quick and efficient actions!). Without being offered a product substitute by the manufacturer, New Britain needed 5,000 new sandwiches by that Sunday afternoon. Who else could help to pull this off on the 4th of July other than **Linda Ladolcetta** and her team at East Ramapo? Linda called her team and they drove into Central kitchen and started preparing meals immediately. By 1:00pm Sunday, all meals were complete and ready for pick up by the New Britain driver. Thanks to Linda and her team, not a meal was missed! Thank you for being so dependable—even on a holiday weekend!



A Great Start at Abbott House

A special thanks from Mark Kirn, District Manager, to his Abbott House team: Thanks to everyone for making our Abbott House Employee Appreciation event so successful. We received several compliments from all of the Abbott team members, as well as from our clients. The food was outstanding, and the omelet bar was a huge success. They announced that they will be holding this yearly event in-house from now on based on how great everything turned out. A huge success! Thanks for everything, Team!

New Britain Helps Make Grad Night Special

Michael Koch of New Britain received a special thank you from the PTO of New Britain High School for donations to their annual all night graduation party. Whitsons not only provided some of the food, but Mike personally donated 6 hours of his time to cook and assist with the service of all the donated food items to the graduates. A safe and fun night was had by all. Kudos to you and the team, Mike!

An Author Among Us

John Cacciatore, chef manager for Whitsons at the Convent of Saint Teresa located in New Rochelle, NY, has published a book entitled, *"The Religion of Love: Road to Salvation."* The book is now available at www.authorhouse.com. Click on bookstore and enter the author's name or book title into the search box. John would appreciate your support. Congratulations on your accomplishment, John!



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Team Members of the Month



Ramapo Central held a Meet the Teacher's night, and **Janet Ginocchio, MaryAnn Gregor** and team set up a booth to let parents know all about the new food services. Parents were interested to know that there is a new food company, received info packets about the many services offered, and responded excitedly to the safari characters and our educating their children on nutrition. Janet and team also spoke to Kindergarten parents about letting their child buy lunch, easing their tensions about their little ones wanting to buy snack instead of a full lunch. Kudos to the Ramapo Central team on educating your community!

LOCKS OF LOVE

It's never too early to learn the importance of helping others! Corinne Von Seggern (daughter of **Holly Von Seggern** of Marketing) cut off her hair again for her second donation to Locks of Love in 2 years. Very generous for such a little girl!

GRANT RECEIVED BY EAST Ramapo

East Ramapo was the only public school district in Rockland County to be awarded money from the state from the recent equipment grant. The effort put forth by **Linda Ladolcetta**, who managed the grant application for various pieces of equipment for 14 schools, was certainly worth it. East Ramapo received funding for 9 schools totaling \$109,650. Way to go!

PROMOTIONS

Congratulations to the following team members on their recent promotions. Keep up the great work!

Angela Asselta was Promoted to Food Service Director for Port Jefferson UFSD

Carrie Burke was promoted from Food Service Worker to Manager of Marks Meadow Elementary School in Amherst Schools

Michelle Dascoli was promoted to Food Service Director in Ellenville

Carolyn Fitzgerald was promoted from Cook in at the Middle School to Chef Manager in the High School at East Hampton Schools

Yolanda M. Haynes was promoted from Food Service Consultant in Huntington schools to Food Service Director for Hampton Bays/East Quogue Schools

Johanna Morin was promoted to Kitchen Manager at Whisconier Middle School in Brookfield Schools

Angela Papke was promoted to Food Service Worker to Cook in the Middle School at East Hampton Schools

Liz Welch was promoted to Unit Clerk in New Britain Schools

Petrina Scotti was promoted to Assistant Manager at Winchester Public Schools

Joseph Stango was promoted to Assistant Manager at Canton Public Schools

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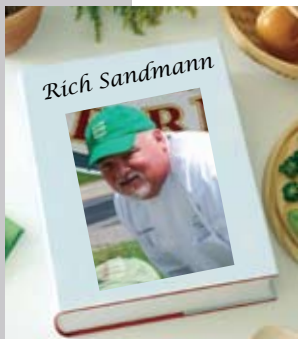
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Check out our Online edition @ www.whitsons.com



From the Kitchen of...

Sweet Grilled Peaches

Ingredients - Serves 4

- 4 tbsp. unsalted butter, melted
- 2 tbsp. dark brown sugar
- 1 tsp. cinnamon
- 4 large peaches, halved, unpeeled & pitted
- 1/3 cup white baking chocolate, finely chopped
- 3 tbsp. of pistachios, coarsely chopped, roasted & salted



Preparation:

Heat grill to medium high. Wisk together butter, sugar and cinnamon. Add peach halves and toss until well coated.

Lightly oil grill grates to prevent sticking, placing peach halves cut side down on grill. Cook until slightly charred, approximately 2 minutes. Turn halves over using tongs, sprinkle chocolate in each peach cavity, then drizzle with remaining butter mixture from bowl. Cook approximately 2 more minutes or until slightly charred.

To serve, sprinkle with pistachios, pair with a nice vanilla bean ice cream, and top with some fresh whipped cream.

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