

This N That

NACUFS Scholarship Winner

The trustees of the Clark E. DeHaven Scholarship Trust announced that two of the three 2003 scholarship winners were from UW-Stout! Daniel Posbrig and Diana Krajewski each received a \$3000 scholarship. The Clark E. DeHaven Scholarships are awarded annually to college sophomores, juniors, and seniors majoring in, or planning to enter a foodservice career. Scholarship recipients were invited to attend the association's national conference, July 8 –12, in Kansas City, MO., to personally receive their scholarships.

Great American Cookout

The 19th Annual Great American Cookout (GAC) will be held on Tuesday, September 9, from 4:00 p.m. - 7:00 p.m. on the South Campus Mall (weather permitting). The Cookout menu includes: Char-broiled buffalo burgers, Pepper Garlic Turkey Burgers, Gardenburgers, Baked Beans, Fresh Vegetables, Pepper Pasta Salad, Potato Chips, Tangy Potato Salad, Jumbo Cookies, Brownies, and Beverages. 2nd Hand Store, an original straight ahead four-piece rock band, will provide entertainment. Something for everyone! Campus dignitaries will take this opportunity to meet students by serving the students at the Cookout. Price: Baseline: \$2.15, Flexline: \$5.50, Cash: \$6.50

2003-2004 Commons & Tainter Dinner Buffets

Commons and Tainter are offering the following buffets:

Tuesday, September 9	19 th Annual GAC
Wednesday, October 8	Pizza & Sub Party
Tuesday, November 18	Thanksgiving Feast
Tuesday, December 9	Commons Holiday Feast
Wednesday, December 10	Tainter Holiday Feast
Tuesday, February 10	Cruis'in Cuisines
Wednesday, March 17	Taste of Ireland/St. Pat's
Tuesday, April 20	Tropical Buffet

2003-2004 Buffets & Special Meals Scheduled

The Student Center is offering the following buffets:

Friday, August 1	Graduation Buffet
Tuesday, October 21	Oktoberfest Buffet
Tuesday, December 9	Holiday Buffet
Saturday, December 13	Graduation Buffet
Tuesday, March 30	Pizza & Pasta Party
Saturday, May 8	Graduation Buffet

2003-2004 Steak Nights Scheduled

Commons and Tainter are offering the following Steak Nights:

September 22	Steak Night	Commons/Tainter
October 21	Steak Night	Commons/Tainter
February 17	Steak Night	Commons/Tainter
April 27	Steak Night	Commons/Tainter

Summer Travel

Brian Kalscheuer and Jim Selz attended the NRA Show May 17-20, 2003 in Chicago, IL.

Jim Selz attended the FoodPro Users Conference July 17 – 20, 2003 at Penn State University.

Kristy Kirby attended the NACUFS National Conference July 8-12, 2003 in Kansas City, MO.

Terrace Café Changes

The Terrace Cafe will feature a new Asian concept called Asian Creations in the Arrezzio area on Tuesdays and Thursdays. This concept will allow you to create your own stir-fry, which will then be cooked in front of you while you wait. The popular Arrezzio cafe will remain on Monday, Wednesday, and Friday. We will now offer beef and chicken pot pies weekly as well as many new luncheon specials on a rotating basis. We are excited about these new changes and hope that you are too. Please stop in and see what we have to offer.

2003 - 2004 Student Managers

Please welcome these new, returning and training student managers to our team and offer your assistance as they face the many challenges of being a student manager.

Commons

Amber Stiehl
Steve Krueger
Kyle Seefeldt
Robert Hansen
Rachel Rossner
Kari Jo Seubert

MSC

Angela Hansen
Gabriel Sederberg
Justin Mohs
Alena Swansen
Kara Branyon
Paul Mitchell
Iver Rondestvedt
Travis Davenport
Carrie Pomeroy

UDS Catering

Jason Wedl
Pam Hollar
Chris Gelhaus
Melissa Zimmerman

Tainter

Jon Market
Melvin Werner
Patrick Weddig
Eric Fiel
Aneesh Bhatia
Lindsay Schade
Jenny Mancheski

It's only FAIR!

From Susan Block's in-service on food allergies, please remember our staffs' **Food Allergy Information Responsibilities**.

Follow the recipe.

Avoid cross contamination.

Inform customers about ingredients.

Review food-handling procedures often.

Heritage Café Changes

The Heritage Cafe will return this fall with new hours of operation and a new look. The Cafe will be open from 9:00 a.m. to 2:00 p.m. Monday - Friday. The menu has been revamped featuring some of your returning favorites along with some new menu items. A new line of sandwiches, salads, and display cooking entrees has been added along with Panini grill sandwiches. You will also notice new bakery items and a Starbucks espresso program. There will be a separate register dedicated to ringing up call in orders for those "on the go". The back line of the Heritage Cafe has been remodeled to accommodate some of these new items. We look forward to seeing you there.

Pawn PM

The Terrace will now be open from 7:00 a.m. to 3:00 p.m. Monday – Friday, with the Pawn becoming the late night and weekend operation. The Pawn will be open from 7:45 a.m. to 11:30 p.m. Monday - Thursday, 7:45 - 11:00 p.m. on Friday, 12:00 p.m. to 11:00 p.m. on Saturday, and 12:00 p.m. to 11:30 p.m. on Sunday. The Pawn grill, along with Simply Subs (which features a new line of hot sub sandwiches), PapaZa's Pizza, and Freshens Smoothies, will all open at 3:00 p.m. when the Terrace closes. These concepts will be open for all business hours on weekends. There is a new selection of PapaZa's pizzas available for pick up or delivery, and you will also be able to buy a wide variety of new grocery items in the Pawn operation.

New Equipment at Commons & Student Center

New equipment has been purchased for several locations. When practical, electrical appliances will be replaced with gas appliances. Working towards this goal, a new Vulcan gas char broiler has been installed in the Terrace Café and new Vulcan gas deep fryers in the Terrace Café and Commons service line.

A Randall refrigerated table for Heritage Café will give badly needed storage space.

A Traulsen display freezer for The Pawn will allow for expanding c-store offerings.

A Bakers Pride pizza oven in The Pawn will support the expanded Pawn service.

A Federal deli case in The Pawn will allow for better merchandising of refrigerated salads, sandwiches, etc.

Starbucks Expands

The Heritage Café will be expanding Starbucks by adding an espresso machine. This will allow us to offer a complete line of Starbucks hot beverages including espresso and cappuccino, along with flavored syrups, and after coffee mints and gum.

Tasty Tango

Tasty Tango, a new smoothie concept, will open in Tainter this fall. This concept was developed in-house and offers a variety of juice and yogurt based smoothies, including all your favorite fruits. Tasty Tango will be offered at Tainter PM.

Horizon

August 27 Residence Halls open
September 1 Labor Day
September 2 Classes Begin

Celebrate

Work Anniversaries

August

1977 Diane Larson, Baker
1981 Ruth Ann Schoenoff, Food Service Assistant
1986 Mike Kuhlman, Food Service Manager
1989 Ken Sebranek, Baker
1999 Brian Kalscheuer, Food Service Manager
2000 Kristi Kirby, Food Service Manager
2000 Darlene Frey, Financial Specialist
2002 Ann Zuerlein, Service Lead
2002 Kathy Matthews, Cook

September

1983 Gail Zurn, Storekeeper
1985 James Forer, Food Production Assistant
1987 Linda Fane, Cook
1989 Kim Hintzman, Cook
1984 Peggy Weber, Service Lead
2002 Dawn Lauer, Cook

Birthdays

August

23 Sandy Richards, Cook

September

15 Jim Selz, Assistant Director
16 James Forer, Food Production Assistant
30 Marlene Edens, Cook

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Articles should be submitted to Jim Selz
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For information only