

This N That

Pawn Offerings Expanded for Fall 2003

Over the summer, the layout of the Pawn will be modified to offer expanded menu and grab and go offerings. The new layout will be tested this summer and refined for fall use. There are plans to modify hours of operation in the Pawn and the Terrace, making the Pawn the late night fast food location. This will increase efficiencies and move us towards the Master Plan goal of a more central student “gathering place.”

Summer Happenings

This summer will be busier with many large groups and conferences coming to campus. Some of the larger groups and estimated attendance 2003 are:

May 31–June 5	Drug/Alcohol Conference	260
June 6-7	Girls Shooting	150
June 8-10	Girls Perimeter	400
June 10-11	Girls Shooting	230
June 11-13	DD Conference	350
June 13-15	AAU BB Camp	100
June 16-17	Boys Perimeter	150
June 17-18	Boys Shooting	150
June 19-21	Boys Team Camp	100
June 22-24	Girls Team Camp	100
June 27-29	AAU Shootout	100
July 7-12	Summer Festival	400
July 9-13	AAU Shootout	150
July 14-19	Summer Festival	400
July 15-18	NCA/Dance Camp	100
July 23-25	AAU Shootout	100

In addition to the above groups, many other events contribute to Dining Service revenue. Weddings and similar celebrations are also scheduled for most every weekend. The Pawn will once again provide regular service weekdays this summer. Cafeteria service for groups will be done in Price Commons.

Meals To Go Pay Their Way

The Meals-To-Go program, started two years ago in Commons and Tainter, has proven to be a very successful and popular service addition for the dining halls. The increase in popularity has added substantial expense to the dining program. Rather than apply this added expense to all plan participants it has been decided to have the users of this service pay directly for the additional costs.

Starting in fall 2003, students who chose their meal-to-go, will be charged an additional 30 cents which covers only the average cost of to-go meal containers.

Taste of Italy Buffet A Success

The Taste of Italy Buffet on April 15, 2003 had 360 diners at Tainter and 697 diners at the Commons. Survey results indicate that 38% rated the event Excellent with another 51% rating it Good. The most popular menu item was Chicken Parmesan.

Mid-Night Breakfast

On Sunday, May 11, 2003. University Dining Service and Housing & Residence Life departments hosted a Mid-Night Breakfast for all hall residents. This is a FREE event for any hall resident which offers a breakfast meal from 10:30 p.m. until 12:30 a.m. During the meal, Housing and Residence Life professional staff members offer games for diners to participate in for fun and prizes.

The Commons had 506 participants and Tainter had 308 participants. Items were collected from students for donation to the Dunn County Food Pantry. It is estimated that over 500 individual items were collected. This is dual-purpose event. First, this serves as a customer appreciation event for students living on campus. Secondly, it is a way for the departments to support the educational mission of the University by fueling students physically and mentally for the long hours of study and work in preparation for exam week.

New Items for Menus in 2003-04

Each Tuesday of the school year, Commons and Tainter offer a “sample of the week” during the dinner hour. The 2002-03 sample bar offerings have provided endorsement of quite a few items that are likely to be added to the menus beginning in 2003-04. These include:

- Chicken Caesar Pasta*
- Roast Beef Sandwich w/Lemon-Basil Mayo & Roasted Red Onion
- Baked Rigatoni w/Zucchini & Eggplant
- Nell’s Espresso Brownies
- Blackened Beef Salad
- Vegetable Sandwich w/Dill Sauce
- BBQ Chicken Chopped Salad
- Oatmeal Chocolate Chip Cookies
- Roast Beef Sandwich w/Blue Cheese Dressing
- Banana Chocolate Chip Cookies
- Salmon Burger
- Breakfast Pizza
- Oven Roasted Winter Vegetables
- Honey Sesame Chicken Teriyaki
- Baja Fish Tacos
- Funfetti Cookies*
- Chocolate Éclair Torte*

*Recipes from home, submitted by parents of UW-Stout students.

NACUFS Intern

Katie Cozby is our 2003 Summer NACUFS intern. Katie comes to us from SE Missouri State University where she is a junior in dietetics. Katie will be here from June 9th through August 1st and will spend the bulk of her time at the Student Center. Katie hasn't decided which area of her major to explore yet, but hopes that her summer experience with us will point her in the right direction. She will be working on menu planning, and learning the basic day-to-day functions of a food service manager. Welcome Katie to UDS.

Heritage Café Service Area Upgrade

The Heritage Café has proven to be a successful venue since it's opening in November 2001. The staff continues to keep the menu fresh and new with expanded and new offerings each semester. The expansion of offerings and the level of business have created a need to make the most of all the employee workspace available. The service area will have some "dead" space converted to service counter workspace and storage. An existing doorway and a storage space for wall partitions no longer used will be converted to usable counter and storage space. These changes should be completed this summer.

North Campus Planning

Housing and Residence Life, working through a representative committee, has completed the preliminary design of the new North Campus residence hall that will replace JTC. These plans can be viewed in the display cases in the first floor Commons. Once approved by UW-System, the architectural firm will begin final construction documents. The projected time line places occupancy in fall of 2005.

A Project Statement, the first step in the building process, is being created for the second phase of the North Campus Master Plan. This project statement will address the next residence hall and connected dining service facility. The goal is currently to open the new dining facility in fall of 2006.

Fall Professional Development Day

Planning is underway for the fall Professional Development day for full-time and student management staff. The date will be Thursday, August 21, 2003. Any ideas you have for topics or activities are welcomed by the managers.

Facelift @ Commons Planned

There is a plan to resurface the walls and apply a new color scheme to the Commons dining area this summer. This will be a first step in enhancing the dining area's atmosphere. To follow will be floor treatments.

Recipe from Home

Here is the recipe for the Chocolate Éclair Torte submitted as a "Recipes from home". This is a very popular recipe.

Ingredients:

1-15 oz. Box graham crackers
2-3.4 oz. Boxes instant French vanilla pudding
1 ¾ cups milk
8 oz. Thawed Cool Whip

Frosting

2 pkg. Nestle's Chocolate Bake, or two ounces unsweetened chocolate, melted
2 tsp. White corn syrup
1 tsp. Vanilla
3 Tbsp. Melted butter
1 ½ cups powdered sugar
3 Tbsp. Milk

Method of Preparation

Grease 9 x 13" pan and line bottom with whole graham crackers (you may need to break crackers to fit pan). Set aside. Beat pudding with milk. Fold Cool Whip into pudding. Pour ½ of this mixture onto graham crackers in pan. Cover this pudding with another layer of graham crackers. Then cover with the rest of the pudding. Finish with another layer of crackers. Set aside. Blend all frosting ingredients together and pour onto crackers. Cover and refrigerate for 2 days before serving. Cut bars into 24 for service.

Kay Niven, parent of Corey Niven, a sophomore at UW-Stout, submitted this recipe.

Celebrate

Work Anniversaries

June

1983 Rosalie Werner, Office Manager

July

2000 Kristina Niles, Service Lead
2001 Kathy Foster, Office Assistant
2002 Danielle Tuschl, Catering Lead

Birthdays

June

17 Linda Potter, Cook
22 Lisa Miller, Baker

July

7 Diane Larson, Baker
13 Brian Kalscheuer, Food Service Manager
31 Diane Ternes, Cook

Student Employee of the Month

March

Commons Matt Domaszek
Tainter Lisa Lipetzky
MSC Bret Warner

April

Commons Hiroyuki Takano
Tainter David Presendofer
MSC Tim Faber

Horizon

May 20 Freshmen Registration
May 22 Freshmen Registration
May 27 Pre-Session Begins
June 9 Summer Session Begins
June 12 - 14 DD Conference
June 16 Freshmen Registration
June 18 Freshmen Registration
June 20 Freshmen Registration
June 24 Freshmen Registration
June 26 Freshmen Registration
August 1 Commencement

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