

Wade's Restaurant Offers More than Southern Cooked Meals

Wade's Restaurant in Spartanburg, South Carolina has been an institution since 1947. Wade 'Pop' and Betty Lindsey had a small grocery store with a small lunch

counter near the local power plant. Many of the workers asked Betty to cook a home-made hot meal instead of its basic simple menu. This started the thriving restaurant

that *Wade's* is today. There was no choice in the menu back in 1947 but today the menu has grown as much as the restaurant itself. The menu expanded from the home cooked plate meals to adding Wade's Pork Bar-B-Q that was cooked over hickory wood in a specially design B-B-Q pit, and family recipe popular southern dishes. In the 50's Wade's was a typical eat in/drive-in restaurant that was served by 'Car Hops'. The 60's brought the typical teens hanging out on a Friday and Saturday night. However, the restaurant continued

to grow and in the 70's Wade Lindsey retired and turned the operation over to his son and daughter, Hamp Lindsey and Carole Lindsey Miller. The 80's brought *Wade's* the reputation of being a delicious great family restaurant. Their first promotion was for local college students. They could come in and get a fried chicken dinner for \$2.50. The lively atmosphere made the restaurant burst at the seams so a new location just three miles away was opened in the Pinewood shopping



Wade Lindsey III, Carole Lindsey Miller, and Hamp Lindsey

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6 creative ways to get those last minute orders out the door

A successful drop off catering day requires serious planning. By Wednesday afternoon at 5:00, for example, you and your staff should know how you are going to handle Thursday's business. Whatever systems you have in place should be working to ensure that Thursday's orders are produced to your specifications and delivered on time.

But what do you do on Thursday when two customers request food at the last minute? Your kitchen staff should easily be able to pro-

duce two more orders, but how do you get them delivered on time?

Following are six creative methods my clients at The

time flexibility to double up deliveries. Your telephone answerer should be trained to determine the last minute customer's actual eating time. Even if the customer requests an 11:30 delivery, he may not really need the food on the premises until 11:50 in order for it to be served at noon. This way, a driver with an 11:30 delivery could also take the new 11:50 order.

Going further, you could call the original 11:30 delivery and ask them if it would be



Corporate Caterer have successfully utilized to solve the last minute order delivery dilemma:

1) Give yourself some

See **CREATIVE** on page 9

Fabio Trattoria Italiana Brings Italy to Southwest Florida

Fabio and Elisabetta Bonifacio were both born in Trieste, Italy and have been in the restaurant business for most of their lives. They had three restaurants in Trieste (the Northeastern part of Italy) for over 20 years. Due to the high taxes placed on Italian restaurants, they left Italy and came to the United States. They opened a restaurant in South Florida. They were looking for a quieter less dense area and

found an Italian restaurant for sale in Bonita Springs. Fabio states,



“Miami was not for me!” *Fabio Trattoria Italiana* was opened in November 2014.

The recipes are from both Fabio

and Elisabetta. They both like to cook. They are a strong presence in the restaurant whether they are seating customers, tending bar, or helping to deliver dishes. However, one can always see Fabio visiting with and charming his customers with his delightful personality.

Fabio says, “Everyone knows how to cook in Italy!” when asked about his training. He stated that, “99% of Italians cook in their homes and it is very difficult to get a bad meal in Italy.” The menu has original and creative Italian dishes. The dishes all have that true Italian flavor to them. The appetizers include Calamari, two Brushetta’s and several flatbreads. The flatbreads are made with pizza dough. They offer the Margherita, the Toscana with mushrooms, artichokes, tomatoes, garlic and mozzarella, and the Siciliana with eggplant,



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Fabio with his signature Lasagna and Flatbread

pomodoro, olives, and mozzarella. Regular sized pizzas are also on the menu as well.

Three of the pasta dishes are Spaghetti Bolognese, Lasagne, and Pasta Triestina (salami-Ungherese, mushrooms, cream and eggs) and are made with Fabio’s homemade ragu sauce. Pasta Norma has tomatoes, eggplant, and ricotta. Fabio also offers classic Spaghetti



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See **FABIO** on page 7

hearty meets heart healthy

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NO SALT ADDED SINGLE SLICE BACON 18/22,GF,15#	70247178080	15 LBS	19.812 X 11.312 X 4.125	0.54	0.937	8 X 12	0007024718084	\$5.00	X	=
NO SALT ADDED FULLY COOKED SKINLESS BREAKFAST LINK, 20:1,10#,Z	70247178097	10 LBS	16.000 X 10.000 X 5.500	0.51	0.629	12 X 12	00070247178091	\$5.00	X	=
NO SALT ADDED FULLY COOKED BREAKFAST PATTY, 1.5OZ,10#,Z	70247179007	10 LBS	16.000 X 10.000 X 6.000	0.56	0.651	12 X 12	00070247179005	\$5.00	X	=
NO SALT ADDED SMOKED BONELESS HAM,2PC	70247195890	22 LBS	17.437 X 11.875 X 5.500	0.66	1.016	8 X 8	90070247195893	\$5.00	X	=
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People, Places & Things

Congratulations to **Chef Jake Adamonis** Executive sous chef at The Club of Mediterra, Naples FL who won the 2015 Taste of Elegance Pork Signature Competition during the Florida Restaurant and Lodging Show. He competed against 12 other chef competitors. His award-winning dish was a Rouladen of Pork with sauce Charcuterie, braised red cabbage, brussel spouts with honey glazed carrots and poached apples, and a butternut squash puree with a caraway tuile.

Winona Foods, Inc. has been named 2015 Dairy Vendor of the Year at US. Foods. This is Winona's second Vendor of the Year award at US. Foods in the past 3 years. Winona Foods supplies a diverse portfolio of cheese, sauces and cooking oils to the foodservice, industrial and retail industries.

Richard Petty Motorsports is partnering with **Cheney Brothers**, to help feed their need for speed. Cheney Brothers will serve as the primary sponsor of the No. 9 Richard Petty Motorsports Ford and driver Sam Hornish, Jr. at NASCAR's final race of the 2015 season. For over 25 years, **Smithfield Foods** and **Cheney Brothers** have enjoyed a winning partnership off the track. This is the second consecutive year that Cheney Brothers will partner with Richard Petty Motorsports at Homestead, Florida.

Carando partners with Fazoli's and Feed the Children to Honor Military Families. Over 800 Military Families Received Carando Holiday Hams. Carando's support of the event was made possible as part of the Carando Cares program, an ongoing campaign to support organizations making a positive difference in local communities.

The winners of the 2015 Georgia Restaurant Association Crystal of Excellence Awards were announced. Of special note congratulations to **Doug McKendrick**, of McKendrick's Steakhouse for winning the Lifetime Achievement Award. Since its opening in 1995, McKendrick's Steakhouse has enjoyed continuous success as one of Atlanta's must-attend restaurants for any special occasion.

Dave Janik joins KeyImpact Sales and Marketing working the Florida market. **Don Hartner** joins Food Supply Inc working the Orlando, FL market. **Chef Rick Eppers** has twelve + years supporting Custom Culinary and now is regional business development manager for Acosta Sales.

Dan Bayerl VP of Sales and **Oscar Marin** Master Roaster from Condaxis Coffee and Tea Company, Jacksonville, FL just returned from Brazil where they were selected by the 'Cup of Excellence' (only 3 judges from the USA out of 25) to judge Coffee Growers of Brazil best coffees for this year.

Stan Neighbors is retiring from J&J Snack Foods Corporation. Stan was with J&J for 15 years covering North Carolina, South Carolina, and Virginia. He also worked with Rich's and Sara Lee. We wish Stan the best in his retirement. **Larry King** is retiring after 43 years at Travisco Company. He started as a delivery boy straight out of high school in 1967. After leaving for 4 years of College at King College in Bristol, Tennessee a sales opportunity opened up at Travis. He began as a salesman in November 1972, promoted to Regional Sales Manager, and finally VP of Sales & Marketing. "Travisco has been a wonderful place to spend my career and I can't say enough good things about the Travis family. They are good, honest, reputable people whom I will miss along with many other employees that I have spent decades working alongside." We wish him well in his retirement and will miss seeing him in the territory.

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Operators may submit only once per year. Chains with multiple units must feature Smithfield or Farmland on all of their menus at all of their locations in order to receive an allowance. Maximum chain operation payout is \$150. Cannot be used in conjunction with any other offer.

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For questions, or to request a copy of our Smithfield or Farmland logo, please call our toll-free DSR/OPERATOR Help Line at 1-888-FARMLAND (327-6526).

PLEASE NOTE: Submissions that do not adhere to the above-listed instructions are subject to rejection.



Wade's served 3071 Thanksgiving Day dinner in 4 hours. This was the line outside.

Wade's Restaurant Offers More than Southern Cooked Meals

Continued from page 1

center. This ultimately became the main restaurant while the original smaller one was closed. The 90's brought about a focus on 'Southern Cooked Meat and Vegetables'. Their slogan is 'Have you had your Veggies today?' In 1997 they celebrated 50 years with Wade 'Pop' Lindsey, however, he passed 4 months later at the age of 87.

In addition to family members owners Wade and Carole, Wade Lindsey III is a manager in the restaurant. Wade III is Hamp's son and he has his MBA from Clemson. He is 30 and is very proud of the family business. He is following in his father and aunt's footsteps.

Today Wade's has a Weekly Menu. There are 8 entrée items and 18 veggie offerings. Every day is a different dessert featured. The plate is offered with one meat and two vegetables. A vegetable plate will include 4 vegetables. One can

also order from the salad, sandwich, soup, or sides menu. In addition the Fried Chicken is offered daily.

One of the most popular dishes is the turkey and dressing. The cornbread dressing is from a recipe handed down from Betty. The famous Wade's yeast rolls and home-made cornbread are used in the recipe. This makes it very special and unique. Typical sales around November and December of the Turkey and Dressing plates are around 18,691. This includes 800 lbs of sliced turkey and 1120 quarts of cooked dressing. To go can include up to 433 whole turkeys and 12,541 quarts of cook at home dressing. During the year a typical Thursday considered 'Turkey Day' normal plate sales are around 3200 guests. The Fried Chicken is a top seller and rotating in the lineup is the meatloaf, Wade senior's fa-

See **WADE'S** on page 11

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Fabio Trattoria Italiana Brings Italy to Southwest Florida

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Carbonara, Puttanesca, Fettuccine Carbonara, and Pasta Genovese that is his Pesto dish.

There are four chicken dishes Chicken Francese, Parmigiana, Eggplant, and Marsala. Fish dishes include Shrimp Scampi, Calamari & Smelt Fritti, Shrimp Tagiatelle, Shrimp Spaghetti, Salmon Tagiatelle, and Salmon Eggplant. The meat dishes include Liver Venice, Veal alla Griglia (bone in rib chop), Osso Buco, Veal Parmigiana and Marsala.

The desserts are made fresh and the Tiramisu is light and made with marcapone, eggs, and cream. Two crepe dishes are Cioccolato and Irish Cream. They are a delightful ending to the meal. All of the above menu items are recipes that Fabio and Elisabetta grew up with and refined to make them the best they can be.

The ambiance is like a typical Italian kitchen. There is outdoor seating where patrons can enjoy the

beautiful Florida evenings. There is music every night with the likes of delightful pop and some Frank Sinatra. On Thursday, Friday, and

Saturday night there is live music.

Fabio Trattoria Italiana is opened 7 days a week from 4:00 until 10:00. The specials offered

are incredible. Early bird specials include 2 salads, 2 entrees, and a bottle of wine. The food is truly traditional delicious Italian.

Fabio's Lasagna and Ragu

In a pot add the following and wilt for about 10 minutes:

1 sliced onion
2-3 stalks sliced celery
2 carrots sliced
Extra Virgin Olive Oil
Rosemary
Salt and Pepper to taste

Add red wine and ground beef and cook until meat is done

Add an equal amount of tomatoes (Italian)

Let this simmer for at least 90 minutes.

Cook enough pasta noodles so that there are six layers in the lasagna pan.

In a pan place the Ragu as the bottom layer and cover with a sheet of pasta. Place on top spoonfuls of ricotta. Repeat above steps until there are at least 6 layers. The Ragu should be on the bottom and top layers.

Sprinkle Parmesan on top.

Bake in a 450 degrees oven for 55-60 minutes until bubbling.



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6 creative ways to get those last minute orders out the door

Continued from page 1

OK to arrive just 10 minutes earlier. This gives your driver even more time. Most existing customers will agree to this if you don't request this accommodation too often.

2) Carefully analyze the day's orders. If you have a simple box lunch order for 10 scheduled to be delivered at 11:30 to a large office, make a call to see if the office has a refrigerator large enough to keep their lunches cold. Be honest and explain that you are extremely busy and ask for the accommodation. If your customer gives the OK, deliver that order ASAP, even if it's only 9:30. We both know that it doesn't make much difference if

the already prepared box lunches sit in your refrigerator or your customer's. Now you have a driver available for the new order. Again, don't use this trick too often with the same customer.

3) Every employee is a potential driver. Team them up to get the job done! If your dishwasher does not speak English, for example, and your office manager is not able to lift heavy boxes, you may have a match made in catering heaven. Have the office manager drive the dishwasher to the location. The manager can properly communicate with the customer, while the dishwasher can haul in and set up the order.

4) Call Aunt Ruth and Uncle

Billy. Obviously, not all drop off orders are suitable for what I call "amateur delivery." But many are, and if your relatives are available, they may be happy to help you out on a busy day. If you've really planned ahead, you will have previously "trained" Ruth and Billy in the rudimentary skills of drop off delivery, and they'll be set to go.

5) Call those who make money from your business. Accountants, attorneys, and insurance agents all have cars and therefore they are all potential drivers. All they need is a 45-minute window to put an order in their car and deliver it. Never say never. Several of my clients have gotten through a difficult delivery day because they took a chance and

made a phone call.

6) Train a local courier service to take your orders. One Midwest client often used Quicksilver Messenger Service to deliver catering orders on time. They started with simple box lunch orders, but after six months, Quicksilver was setting up hot buffets! If you've trained your staff to deliver properly, you can train the staff at a courier service to do the same thing. If the courier company senses a load of repeat business, you will find a willing delivery partner who will be willing and able to respond quickly to your needs.

By: Michael Rosman, you can reach Michael at: Michael@thecorporatecaterer.com



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2015 Reflections Bring 2016 Anticipations

By Fred Lucardie, CEC, CDM,
CFPP, AAC

Another year has passed and 2015 was filled with change for me both professionally and personally. On the professional front I left my job as Executive Chef/Food Services Director after 22 years and moved onto a new facility with another company. I'm still working in the healthcare arm of the industry, but have moved a few miles down the road to a place in New Tampa.

I've always been able to roll easily with change and this new venue has been a wonderful change of pace for me. It's smaller than my previous place of employment and is a start-up property for the company. We opened in September and are busy building our resident roster. Make no mistake. The days are full even though we are not quite at 25 % capacity. Each month brings us new residents and I'm sure we'll be filled with a waiting list within a year or two.

When I left my previous position it was with a sense of relief. I felt as if I were in a battle zone fighting every day to survive with a rapidly decreasing staff and minimal resources. Nothing was to my personal standards and I was having a very difficult time justifying what I was doing there. It came down to a decision whether to stay and keel over from a heart attack or stroke or move on down the road.

While I was home for those few months before I went back to work Pat and I sat down and decided it was time to change direction on the home front as well. A great friend and my professional chef mentor, Dr. George J. Pastor, passed away after several years of fighting a plethora of health issues. It was difficult watching his slow decline, but it was a very loud wake-up call for me to appreciate my time and not to waste it.

We decided to scale back on our church and community service and concentrate on our family and each other. We're still involved in service, but we're focusing on our children and grandchildren and making sure we share time with them. I missed so much of my children's

young years because I was working insane hours in the industry. I'm loving my time with them now.

We bought annual passes to Busch Gardens and the Glazer Children's Museum so we can jump in the car and spend a few hours at either place with family members on spur of the moment outings. If we only stay a few hours, who cares. We've got passes! They're good for one year! It includes parking! It's amazing how much more you enjoy an amusement park or museum when you know you don't have to stay from opening to closing to justify your price of admission for the day.

Now we're exploring the Tampa Bay area and enjoying day visits to the Tampa Art Museum, Tampa Bay History Center, the Dali Muse-



we stay home and just enjoy spending time with each other reading, cooking, and watching television.

Some of the Tampa Bay area's biggest annual events are on the horizon and we're making plans for 2016. January kicks off with the Gasparilla Events, notably the Pirate Invasion on

January 30th. The city's May Festival became wrapped around the glamour of Jose Gaspar, a buccaneer who terrorized the west coast of Florida in the late 18th and early 19th centuries. This modest May Festival grew from 40 pirates with their mock invasion of the city to the 2nd largest carnival celebration in the United States. The 40 pirates have grown to over 40 different pirate crews who participate in the event which draws over 300,000

fair kicked off in 1904 and was known as the South Florida Fair. Soon after its arrival in Tampa it became known as the Florida Mid-Winter Festival. In 1975 it became the official Florida State Fair with the Florida State Legislature forming the Florida State Fair Authority. Over half a million people travel to Tampa each year to enjoy the Florida State Fair. I'm looking forward to the culinary delights that will be revealed at the annual celebration. Can they top last year's Asian Ramen Noodle Burger? I sincerely doubt it.

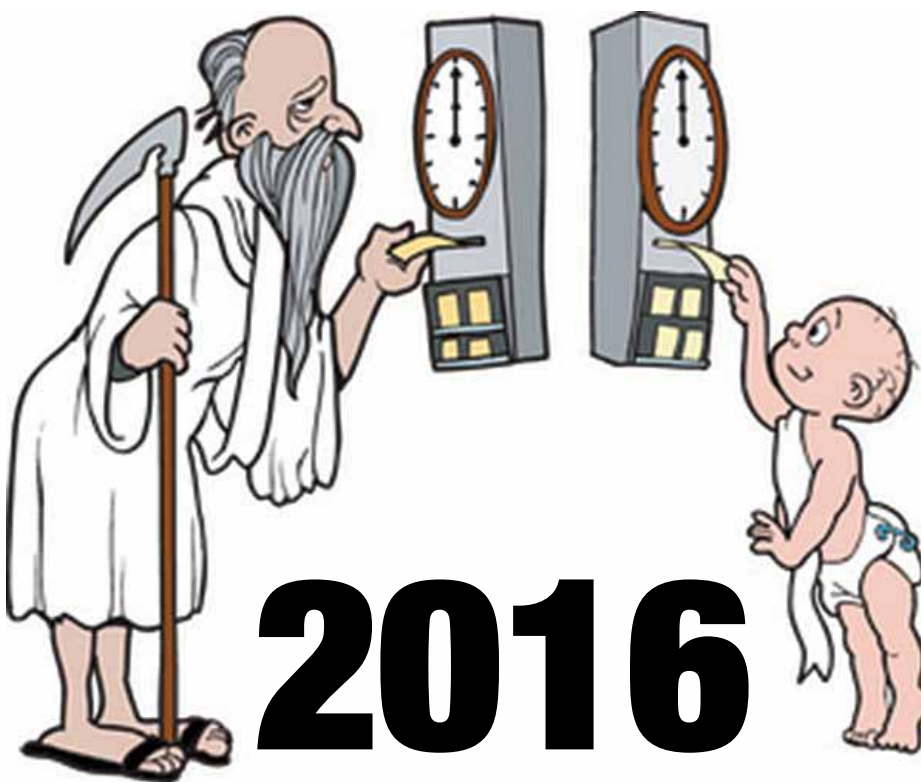
March 3rd thru the 13th encompasses the Florida Strawberry Festival in Plant City. Conceived in 1930 by the Plant City Lions Club to celebrate their main crop, the Strawberry Festival has grown over the years to become one of the top 40 country festivals in the nation. We each have our own favorite strawberry shortcake booth. I lean towards the biscuit based dessert heavy on the strawberries and light on the whipped topping. Pat is a fan of the angel food cake tower with fewer strawberries and mountains of whipped cream.

For Pat the return of the New York Yankees for their spring training is cause for rejoicing. They are her favorite team and she cannot wait to hit Steinbrenner Field to watch them play. I strongly suspect part of the attraction is the ballpark franks – a favorite treat enjoyed by her only during spring training games. She's modified her diet to eat healthier so goodbye to the franks loaded with cheese, onion rings, and bacon and hello to the franks with mustard and onions. A good kosher hot dog is to be relished however you top it.

When you sit back and reflect on 2015 and make your resolutions for 2016 be sure to include some time for yourself and your family. Make your personal life and health your priority. Time is fleeting and to be savored – don't squander a single minute.

Bon appétit!

Chef Lucardie can be reached at plucard1@verizon.net



um, and performing arts facilities. We're sampling new restaurants on weekend lunch outings and revisiting places we haven't been to in years like the Ballast Point Pier and Ft. Desoto beach. And, some days

people. Additional events are the Children's Parade, Gasparilla Run, Gasparilla Art Show, and Night Parade.

Tampa hosts the Florida State Fair February 4th thru the 15th. The

***Wade's Restaurant* Offers More than Southern Cooked Meals**

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vorite. Again, characteristic of the South, Macaroni and Cheese is the top selling veggie!

Wade's has a humorous billboard campaign that is well known in the Spartanburg area. Some of the colorful pictured billboards in the area have been seen to have the following sayings: Statue of LiberTEA, Easter Legs, HollyWades, Ketchup with a Good Book, Mary had a Little Ham, and Jolly old St. Chick. The billboards are as famous as the restaurant!

Wade's prides itself in its friendly wait staff. Its Mission statement is: "To Delight Guests so that they can't wait to come back because of what I do." Some of the staff has been at *Wade's* for over 30 years. That says a lot! Importantly, *Wade's* gives back to the community. They support many local charitable organizations every year.

They are opened from 10:45

until 8:30 daily. There is a large 'take-out' service. ***Wade's Restaurant*** prides itself in the service of its clean and efficient take-out area. It says a lot about a restaurant when many of those original power plant workers from 1947 still eat at *Wade's* today!



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NEWS®

Southeast Food Service News is the nation's oldest regional food service publication. It's designed specifically for the fast changing and competitive restaurant and food service industry.

*We know the people and the companies – and
we know how they all fit together.*



SFSN concentrates on food service news that really matters.

*We keep our articles
local and specific to the
Southeast.*

Each issue is packed with photos and stories featuring new products and services available to food service operators.

To Grow Your Business visit www.sfsn.com

Some Things Change And Some Things **STAY THE SAME**

Here at Florida Food Service, we're familiar with the changes you deal with on a daily basis. Just this year, we underwent our own major changes as we updated our ordering system to ensure our customers have easy access to the products we offer. We know our competition is changing. And we're always aware of the changing markets and restaurant trends. In the midst of all of these changes, though, **SOME THINGS STAY THE SAME.**

For **over 65 years**, our family owned and operated business has met the needs of customers all over North Florida. In our ever-changing world, we know one thing never changes — **RELATIONSHIPS MATTER.**

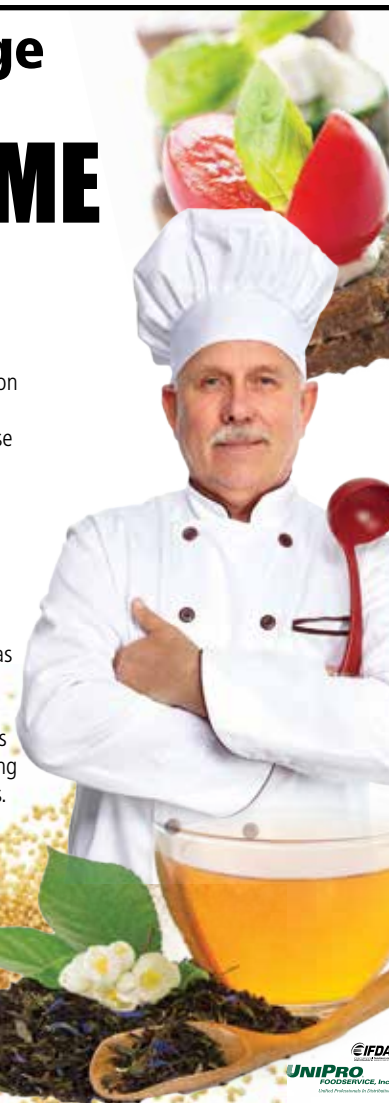
Our **\$66 billion in purchasing power** makes us just as powerful as the “big boys,” but our relationships make us different. If you want the service level you can count on from an independent, family-minded company, call us today and see why Florida Food Service has been growing and serving customers in North Florida for over 65 years.



www.ffsinc.com

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Food Supply Food Show

Daytona Beach, FL

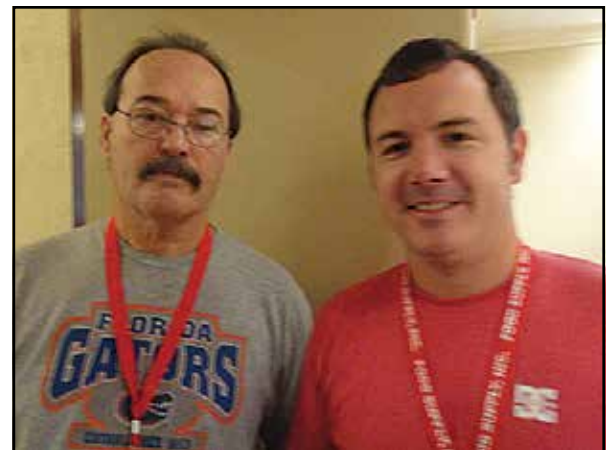
December 3, 2015



Sun Food Brokers, David Smith; Food Supply, Mike Bradshaw.



Food Supply, John Restuccia; Hannah's Family Diner, Kevin Hannah.



Hamptons Restaurant, Barry Moore, Josh Moore.



Osteen Diner, Ken Schiffermiller, Ruth Schiffermiller.



DJ's Deck, Kim Graham, David Graham; Food Supply, Paul Riley; DJ's Deck, Christy Gibson.



Friendly Confines Sports Bar, Tony Scott, Sam Akel; Food Supply, Don Hunter.

New Maple Leaf Farms Roasted Duck Legs

Maple Leaf Farms White Pekin duck legs are lightly seasoned then oven roasted until tender and juicy. Serve Roasted Duck Legs as an entrée with your signature sauce or shred the meat to use in sandwiches, salads, soups or pasta. This product is fully cooked so you get a consistently delicious menu item with minimal effort in the kitchen.

For more information visit www.mapleleafarms.com.



Sea Watch Crispy Crunchy Clam Strips

Sea Watch's new Crispy Crunchy Clam strips have all the sweet clam flavor of our traditional strips with the addition of an audible crispy crunch. Reminiscent of a crunch developed in a black iron skillet the crispy treat will add new dimension to seafood snacking. Easy preparation and served with your favorite funky sauce. No MSG. For information go to www.seawatch.com



New Davinci Gourmet® Syrups With Spice

New Davinci Gourmet Syrups with spice provide customers the taste sensation they crave. Habanero, the spiciest syrup, contains a subtle chili flavor, while Peach Chipotle strikes the ideal balance between sweet peaches and the heat of smoky peppers. Chinese Five Spice features a blend of anise, cloves, cinnamon, pepper and fennel for a



mild, complex spice to intrigue taste buds. Use these syrups to transform beverages and culinary creations with a spicy kick that adds distinction at every temperature. For more information, visit store.davincigourmet.com/spicy-syrup.aspx or call 1-800-640-6779.

Cheese Crafters™ Monterey Jack Slices- from Winona Foods®



Seeking versatile products with endless culinary applications? Winona Foods accomplished portfolio of cheeses offers you just that.

The product in the spotlight for this edition is their Cheese Crafters™ Natural Monterey Jack slices. This item is available in convenient pre-sliced packages weighing in at 2lbs. Pre-sliced for your customer's convenience, this classic natural, Wisconsin cheese is ready for

application on-arrival. Cheese Crafters Monterey Jack slices will: shred, melt, slice and stretch like a natural cheese should.

For more information, go to Winonafoods.com or call 920-662-2184.

Farmland KC Wild Wings

Farmland offers a wide variety of specialty foods that provide an extra touch of distinction to any establishment. Smoke-N Fast KC Wild Wings are fully cooked with consistent flavor in every case. A great variety for every foodservice operation. Added menu variety leads to increased customer satisfaction. For information go to <http://www.smithfieldfarmlandfoodservice.com> or call 1 888 327-6526.



California Strawberries are Fun for the Holidays

California strawberries are an operator's secret weapon, a ready-to-use solution for keeping menus fresh and exciting for every fall holiday. From appetizers to entrees, from beverages to desserts, California strawberries are immensely versatile and conveniently available all year-round. The California Strawberry Commission recipe database is full of creative ideas to keep your menus both topical and appealing. For information visit www.californiastrawberries.com.



Gator Chemicals Dish Machine Programs

Gator Chemical sells, leases, and rents dish machines of all types under a comprehensive program that includes (in some cases) free emergency service and parts. Gator Chemical has been servicing the Florida marketplace for over 35 years. We have a complete line of products including 1st and 3rd sink items, floor cleaners, sanitizers, hand soaps, oven & grill products, and dish machine items. Ask about our multi location discounts for information www.gatorchemical.com or call 1-800-224-9199.



Wolferman's English Muffins set the Standards

Wolferman's has maintained a tradition of fine baking since 1888. With premium ingredients and a time-tested recipe, our English muffins stand above any ordinary English muffin. Their quality and exceptional taste make them a perfect addition to retail product assortments, and they come pre-packaged and ready to go. A favorite in hotels, bed-and-breakfasts, and restaurants, all three sizes of Wolferman's® English muffins offer a versatile option for breakfast and brunch menus. Available in eight delicious flavors, with both sweet and savory options, there's a muffin to please everyone. All Wolferman's® English muffins are freezer-friendly and kosher.

For information go to davidandharry/wholesale.com



Sweet Encore™ Fine Desserts

Sweet Encore is a full line of fine desserts created to meet the appetite of a full range of operators. All are premium desserts but in price ranges that can satisfy casual to fine dining.

The Sweet Encore portfolio represents all thaw-and-serve desserts, including: cheesecakes, bars & brownies, cakes, gourmet pies, and individual fruit.

For more information visit performancefoodservice.com.



Brookwood Farms Old Fashioned Pit Cooked BBQ

Nothing pleases customers like old-fashioned pit-cooked barbeque, and you get it from Brookwood Farms.

Only Brookwood Farms slow-roasts high quality meats over charcoal for 10-12 hours to guarantee the best BBQ in food service. Brookwood Farms offers real, Southern-style pit-cooked pork, chicken and beef BBQ that saves time and labor. Just heat and serve for quality that customers will swear was made in the kitchen.

Family owned and operated in Siler City, North Carolina, since 1978. Brookwood Farms promises delicious pit-cooked BBQ for generations to come.

For more information, call 800-472-4787 or visit brookwoodfarms.com.



Columbia Restaurant Earns Top Spot

It is no secret that Americans love ethnic food. Ethnic restaurants are now regularly found throughout the country. One ethnic trend that has gained in popularity is Colombian food. Anyone that has visited a Colombian restaurant can tell you, the experience is much more than just the food. Colombian restaurants definitely bring their whole culture to the table. So here's Tablelog's top pick for the best Colombian restaurant in the US!

If you desire a true Colombian experience there's really no other place to go than our top



Colombian spot. **Columbia Restaurant** in downtown Tampa, FL is an old school supper club that

has been operating since 1905. The building is a huge Spanish hacienda with many different rooms and an indoor garden dining room with balcony seating. Everything here is splendor and elegance. The food is crafted from centuries old recipes. Service is exceptional with tableside preparation of many items. Colombia Restaurant offers a flamenco show and live music nightly. You can even visit their gift shop for a fine cigar after dinner. When you dine here, you've stepped back to a time when an evening out was a grand occasion!



William (Bill) House was the East and Southeast Division Sales Manager for Campbell's Food Service for 34 years. He subsequently spent 22 years with Harvest Foods/Acosta in the Carolina's.

Bill reads Southeast Food Service News and states, *"If you want to grow your business or brand, this is the publication to use."*

<i>Coming Next</i>	FEBRUARY / MARCH	APRIL / MAY
	<p>Food Service In Carolinas</p> <p>Barbeque, Ethnic Foods</p> <p><i>Ad Deadline February 19th</i></p>	<p>Regional Restaurant Chains</p> <p>Sandwiches</p> <p><i>Ad Deadline April 29th</i></p>



Braveheart™ Black Angus Beef

Braveheart Beef is the highest quality Black Angus product available in the U.S. Braveheart Beef is a USDA inspected and approved Black Angus program, and all boxed beef products carry USDA approved labels stating that the product in the box is Black Angus. Braveheart Beef is available in all USDA quality grades, including, Prime, High Choice (the upper 2/3rds of the Choice Grade), Choice, and Select. Braveheart cattle must be entirely black, as defined and supervised by USDA, and must be genetically Angus as determined by appearance, conformation, size, and/or producer affidavit.

For more information visit performancefoodservice.com.



PURE Kraft Mayonnaise

Kraft Foodservice is excited to introduce PURE Kraft Mayonnaise, a simple, flavorful mayonnaise containing no artificial colors, no artificial flavors, no artificial preservatives, no EDTA and no high fructose corn syrup. Inspired by an original Kraft formula, PURE Kraft Mayonnaise contains only soybean oil, vinegar, eggs, egg yolks, sugar, water, lemon juice concentrate, ground red pepper, dried garlic and mustard oil. This classically inspired refrigerated mayonnaise has a vibrant, well-balanced flavor and a thick, creamy texture with a superior cling and bind. Visit www.Kraft-foodservice.com for more information

Farmland Hams

Every Farmland Ham is slow-smoked for a minimum of 7 1/2 hours with natural hickory. This is the only way to get that rich mahogany color, deep aroma, and fantastic Farmland flavor. They don't cut corners with liquid smoke or less expensive wood chips. Your customers will know the difference as well. For information go to www.smithfieldfarmlandfoodservice.com or call 1 888 327-6526



Customizable Meals With Salad Action Stations From Minor's®

Minor's Flavor Concentrates and Ready-to-Use Sauces are the foundation for house-made toppings and dressings that invite guests to create "better-for-you" meals with bold new flavors, like the Wheat Berry Salad with Chipotle Pomegranate Dressing. Trending ingredients such as ancient grains, local produce and superfoods create endless combinations customers will feel great about choosing.

For information visit nestleactionstations.com or call 1-800-243-8822



Catallia Mexican Foods Corn Tortillas

Catallia Mexican Foods is proud to introduce a full line of non-GMO corn tortillas and pre-cut chips with our recent manufacturing plant expansion that now includes a dedicated corn facility. Our authentic corn tortillas echo the tradition of the Mexican heritage with a rich corn flavor, hint of lime, and perfect pliability for all menu needs. For more information go to <http://www.catallia.com>



New Desserts from Vie de France

Introducing decadent desserts including tropical Passion Mango Cheesecake and Key Lime Pie, and traditional NY Cheesecake and Molten Fudge Cake.

For more information, visit viedefrance.com or call (800) 446-4404.



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St. Clair Foods Cranberry Relish

St. Clair Foods Cranberry Relish is the perfect accompaniment to all your favorite foods at the holiday table from turkey and ham to cornbread dressing! It's made with freshly shredded cranberries, apples, and oranges, crushed pineapple, and a touch of sugar! Call St. Clair today to order yours! For more information call (901)-396-8680 or visit www.stclair.com



Snacking just became healthy - New Old Wisconsin Gluten Free Smart Snack Protein Sticks

Old Wisconsin Fast Fuel Beef Sticks and Fast Fuel Honey Brown Sugar Turkey Sticks new lean meat formulation meets Smart Snack guidelines for kids snacking. Our products are now lower in sodium, lower in fat, lower in calories, and lower in sugar. A delicious way to stay fueled during a busy day. This convenient shelf stable snack is made with high quality ingredients and is authentically hardwood smoked to bring out a rich sausage flavor. Contact us today.

For more information visit www.buddig.com or call 1-800-621-0868.



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For almost 100 years, the Bulliard family has been making premium quality hot sauce in the heart of Cajun Country. Over the years we've added additional products, including Garlic Sauce, Steak Sauce, Soy Sauce, Teriyaki Sauce, Marinades, and more. All are double-checked to ensure that our customers receive only the very finest sauces available. Food service operators will appreciate our value, variety and consistency. Private label programs are also available.

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