

for Hotel, Resort, and Casino Food & Beverage Operations

Hotel F&B™

www.hotelfandb.com

Joie de Vivre Hospitality's Morgan Plant, regional director for F&B operations; Dave Hoemann, VP of F&B; and Kristin Cox, director of culinary/executive chef, at the new Hotel Maya, Long Beach, California. (Photos by Guentler, www.guentlerphoto.com)



SEPTEMBER/OCTOBER 2009

100,000 weddings by Marriott p.21

Element's gourmet lobby store p.49

à la carte breakfast at the Pfister p.34

Dover Downs pares gas bill p.51

early happy hour at Hotel Phillips p.37

ODE TO JOY

Joie de Vivre restaurants thrive with stylish individuality and knowing what makes guests tick. p.40



KEY TO THE PANTRY

ght-up tables, cooler banquet plating, chocolate dessert accessories, and more.

HIGH-VOLUME ICED TEA

Twin Three-Gallon Iced Tea Brewers, now from BUNN, brew up to six gallons of iced tea into two three-gallon dispensers from one brewer, while using little more than 12 inches of counter space. The TB6 Model features adjustable steep time, while the TB9Q's quickbrew option decreases overall brew time. Both models brew into BUNN's narrow tea dispensers or split reservoir, as well as directly into standard tea dispensers.

CONTACT: 800-637-8606, www.bunnomatic.com

COOL COVERS

Cambro's square Versa Camcovers withstand temperatures up to 300 degrees, making them well-suited for use in heated carts and microwave ovens. Covers remain cool to the touch and so are safer for employees to handle. Versa Camcovers are quieter than metal covers, dent- and scratch-resistant, and do not require polishing to keep up their shine. Nonporous material remains odor free and easy to clean.

CONTACT: 800-833-3003, cool.cambro.com

GREEN HEAT

Candle Lamp's new heating fuel, Green Heat, offers hotels an environmentally friendly canned heating source. Green Heat's proprietary concentrated gel formula is created from corn-based ethanol. Available in 1-, 2-, and 3-hour varieties, Green Heat is biodegradable and non-toxic. The clean-burning fuel has been certified by the EnviroKleen Green certification program, developed to identify products that meet environmentally sound guidelines.

CONTACT: 877-526-7748, www.candlelamp.com



BITE-SIZE SANDWICHES

From Pierre Foods, the new Minis line of bite-size sandwiches includes such classics as Hamburger and Breaded Chicken, as well as a variety of other flavors such as Teriyaki Chicken, Beef Sausage, BBQ Boneless Beef Rib, and Link Sausage Biscuit. Stacked inside bakery-fresh mini buns, Minis provide restaurant quality food with grab 'n go convenience.

CONTACT: 800-969-2747, www.pierrefoods.com



DECONSTRUCTED CHOCOLATE

de Boer Food introduces Deconstructed Chocolate, a chocolate dessert accessory line that aims to take apart the preconceived notions of traditional desserts and replace them with fresh characteristics through simple yet visually appealing chocolate accents. Deconstructed Chocolate is an example of how de Boer Food can help hoteliers and caterers find premium and artisan opportunities to differentiate themselves from the competition without raising prices.

CONTACT: 800-762-9660, www.deboerfood.com

Dickinson's jams and preserves, made with fruit from the U.S. Northwest, provide versatile portion-control packaging for continental breakfasts, onsite catered events, room service, and more. Products are offered in a wide choice of sizes and packaging options, from 1- and 1.5-ounce glass jars to 1/2-ounce aluminum cups. Additionally, varietal fruit spreads are offered in 8-pound bulk packages for back-of-house execution.

CONTACT: 330-882-3000, www.smuckerfoodservice.com



ENERGY SAVINGS AND ROI

RATIONAL's SelfCooking Center is designed to contribute to the bottom line by saving food, time, labor, space, and energy. The SelfCooking Center virtually eliminates cooking error and minimizes raw food losses. One unit of the RATIONAL SelfCooking Center can typically replace 40 to 50 percent of a kitchen's conventional equipment in a space of less than 11 square feet and uses approximately 60 percent less energy than equivalent conventional cooking equipment.

CONTACT: 888-320-7274, www.rationalusa.com



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CONTACT: 10-762-9660, www.deboerfood.com

TRUE LEMON

True Lemon introduces True Lemon, a natural, sugar-free lemonade mix. True Lemon is made from fresh, ripe lemons and is available in 1- and 2-ounce packets. Each packet of calorie-free True Lemon is a large wedge of lemon and can be used for beverages, cooking, baking, and seasoning.

CONTACT: 800-442-5242, www.discovertruelemon.com



QUICK CHILLER

With Traulsen's new quick chiller, food is chilled rapidly and safely to prolong the freshness of ingredients and reduce spoilage. A cyclonic airflow system creates a horizontally moving curtain of air that extends from top to bottom. Centrifugal blowers direct air to chill food without edge freezing or exterior ice formation. The quick chiller features stainless steel interior and exterior, cabinet interior, and door liners.

CONTACT: 800-825-8220, www.traulsen.com



HAMMERED BOWLS

American Metalcraft introduces shallow Oval and Round Hammered Bowls. The bowls are manufactured from heavy-duty, dishwasher-safe, nickel-plated brass that is hand-pounded with a ball peen hammer. Two oval sizes and three round sizes are available for banquets, buffets, and family-style service.

CONTACT: 800-333-9133, www.amnnow.com

