



FROM THE DIRECTOR ...

Welcome back to the beginning of spring semester. We trust that you had a safe, restful and happy winter break. You return to the Iowa winter wonderland with snow piled high and the temperatures, let's just say, COLD. If you had returned one week earlier Grinnell was in the middle of a sub-zero cold spell as the arctic winds dipped into Iowa. Last Thursday the overnight temperature dipped to -34 deg F and set a new record for Grinnell. For those of us who were here last week, we think that this week is like a heat wave.

You will see in this issue of the Marketplace Messenger, the editor has presented a new format and I am positive that you will find it more refreshed, informative, easier to read and fun! Our goal for the MM is to keep you informed about your dining program and what's happening in and around Dining Services. Our hope is to provide an enhanced program to all of our diners.

You will notice a couple of changes in Dining as we begin this spring semester. A Marketplace venue will be closed each meal period and the Spencer Grill will be closing at midnight on weekends. The economic downturn and student staffing were the driving factors for these changes. Dining, like all College departments, was asked to trim budgets for this semester to help the College through this period. Dining elected to make adjustments that would have the least impact on you as a student diner. Speaking of student staffing – we are in an extreme need for students employees. As you know, Dining is very dependent on students to fill the many jobs that it takes to produce and serve the 2600 meals each day. If you need some extra spending money or have a need to pay some bills, give us a call, send an email or stop by and we can show you why Dining is a great place to work!

We have some exciting happenings planned for you this semester so be sure and watch for upcoming issues of the MM. If you have ideas, suggestions or comments please pass them along and we will continue to provide the best possible dining program.

On behalf of all the Dining staff, we send the very best to each of you for a successful semester.

Dick

BUYING LOCAL

Buying local continues to be a priority for Grinnell College Dining Services. Over two years ago we committed to raising our locally produced purchases by 5% year-over-year. To date, we have consistently exceeded our goals. Using the 05-06 fiscal year as our base we have seen the following:

FY 05-06 \$85,898.23 (base year)

FY 06-07 \$98,995.16 (+15.247%)

FY 07-08 \$124,788.08 (+26.0547%)

FY 08-09 \$99,457.36 (1/2 year)

At present, we are on track to grow our local purchases in the current fiscal year by 30% over the 07-08 fiscal year.

What does all this mean to you? It means Grinnell College Dining Services, even in tough economic times, is committed to working with local suppliers to bring you the freshest product possible.

SOMETHING'S COOKING

With the beginning of the new semester, you will start to see menu and venue changes. Some of these changes will be more noticeable than others.

Most noticeable might be the closing of various venues on specific days. The closing schedule is as follows: Monday, Pizza (lunch and dinner); Tuesday, Deli (dinner); Wednesday, Sauté (dinner); Thursday, Deli (lunch and dinner); Friday, Wok (lunch).

Hopefully these closings will help with the work load and will also assist us in meeting our revised financial goals for the semester. The career and student employees assigned to the effected areas have been rescheduled to other work assignments throughout the organization.

During the spring semester we will be having a culinary intern from Indian Hills Community College (IHCC) join us to learn and assist as possible. Mike Fleming will be joining us from February 19-March 31.

GRINDING IT OUT

Grinnell College Dining Services has entered into an agreement with Grass Run Farms of Dorchester, Iowa and Greg Koether of McGregor, Iowa to supply three thousand pounds of locally grown and processed ground beef to the dining operation. Between the two operations, they will be supplying our ground beef needs through the spring semester.

"We raise our cows on fresh grass and quality hay, following international research indicating that a pasture-based system is healthy for the animals, healthy for our environment and healthy for you.

Our animals roam freely on pasture and experience minimal stress throughout their lives, which translates to a healthy, happy herd. This eliminates the use of antibiotics, hormones and steroids. In the rare circumstance that we administer antibiotics to an animal, we will not sell it with our other products.

We're also working to manage our pastures sustainably for the long term. We favor alternative weed and pest management through rotational grazing and mowing, and we increase field fertility through crop rotation."

From the Grass Run Farms website (www.grassrunfarm.com)

News from ...

The Spencer Grill

At The Spencer Grill we are looking forward to another exciting semester. Hours have changed on Friday and Saturday nights: we will be closing at midnight every night.

We have changed our soup menu to a new 10 day rotation. The soup offerings include: Potato Leek(v), Baja Chicken Enchilada, White Chili(v), Chicken Gumbo, Vegetarian Vegetable(v), Cheeseburger, Broccoli Cheese(ol), Chicken Tortilla, Corn & Poblano (ol), and Meat Chili.

Starbucks Frappucino is making a comeback with two flavors: Coffee and Dark Chocolate. We are also looking at other beverages to change up the mix.

Theft and space availability have resulted in a reduction of snack items available for sale. If your favorite item has been eliminated, contact Mary Kirk (x3670) and we can talk about the options.

The Spencer Grill will be featuring lunch specials (Monday thru Friday – 10am to 2pm), so be sure to check our signage. We are starting with: Cup of soup, ½ Panini, and medium drink (coffee or soft drink) a great value for only \$5.99.

REMINDER

If you have lost your Pioneer One Card, or believe it to be stolen, report it immediately to either Campus Security of the One Card Office to assist in the protection of your campus cash and safety.

This publication is produced by Grinnell College Dining Services (641-269-3661)

Grinnell College Dining Services

Fueling the bodies that power the minds of tomorrow's innovators!

MEAL PLANS

MEAL PLAN CHANGE REQUESTS FOR SECOND SEMESTER Students wishing to submit last minute requests to change their meal plans must do so no later than Friday, January 30, 2009. Check Grinnell Dining's webpage for meal plan descriptions, eligibility requirements, and to submit requests: www.grinnell.edu/offices/dining

EMPLOYMENT OPPORTUNITIES

Employment opportunities are available within Dining Services. If you have a couple hours to spare and are looking for some spending money, we just might be the answer! Stop by The Marketplace between meals or contact one of the supervisors for more information.

Lyle Bauman, Kelly Edgington, or Rita Vogel (x4976) for The Marketplace

Scott Turley (x3660) for Catering

Mary Kirk (x3670) for The Spencer Grill

The information contained in this publication is designed to be read on your computer. Due to the use of various fonts and pictures, printing this publication may result in reduced readability. By not printing this publication, you are assisting Grinnell College Dining Services in its goal to reduce, reuse, and recycle as much as possible. Thanks for helping us remain as "green" as possible!

GREEN INITIATIVES CONTINUE



Beginning as soon as current supplies are exhausted, the plastic clam shell containers used for salads at The Spencer Grill and Out Takes will be replaced with environmentally-friendly PLA containers made from cornstarch. These containers, which recently became locally available, will add to the environmentally responsible PLA cups which were placed into service last semester at The Spencer Grill.

Grinnell College Dining Services remains committed to doing everything possible to reduce, re-use, and recycle whenever possible. The PLA containers which will be in use throughout dining will degrade to their base element of cornstarch within approximately six weeks either in a landfill or a composting facility.

We continue to look for new ways to reduce our carbon footprint. Currently Dining Services, with the assistance of Facilities Management, recycles all plastic, glass, metal, and cardboard along with pulping and sending to a local farmer for compost all food waste.

With your help we can do even more. If you don't need a tray or extra napkin, don't take it. If you have used recyclable items, make sure they are placed in the correct container for recycling. Working together we can, and will, make more of an impact in the area of sustainability.

LEONARD RECEIVES CERTIFICATION

Jamie Leonard CSC, has attained certification through the American Culinary Federation (ACF) as a Certified Sous Chef. Jamie has been working hard on the required testing and completed his written and practical testing last semester.

We are proud of Jamie and this milestone achievement. Jamie's new title at Grinnell College Dining Services is Executive Sous Chef.



Jamie joins our other certified culinary staff members headed by Chef Scott Turley, C.E.C, and Chief Culinary Officer of Grinnell Dining Services.

Congratulations Jamie!

DIETITIAN'S CORNER

Britt McConnell, R.D., L.D.

Tea so many benefits!

Tea is a source of beneficial polyphenols which have been linked to reduced risk of heart disease, cancer, diabetes and even bad breath! It also may contribute to improved weight control, mental alertness and boost the immune system. Green, black and white teas all contain polyphenols. Herbal tea may not since most do not contain any real tea leaves. In addition, cup for cup tea usually has less caffeine than coffee. Add tea to your list of healthy beverages!