



The Marketplace Messenger

Communicating Grinnell College Dining Services news of interest to our diners.

Our Mission: Grinnell College Dining Services

To provide the college family and community with dining and hospitality services that exceed the needs of our customers, through service and quality products, in an ethical and responsible manner, in support of the overall mission of the College.

Our Management Team is here to help. If we can be of service, please let us know!



The Dining Services Management Team from left to right –
Jeanette Moser, Associate Director;
Mary Kirk, Assistant Director-Retail;
Terry Waltersdorf, FMP, Assistant Director-Procurement;
Dick Williams, Director of Dining;
Chef Scott Turley, CEC, Chief Culinary Officer

Environmentally Responsible Partners

Grinnell College Dining Services works hard to be an environmentally responsible member of the community. As such we continue to look for ways to increase sustainability as well as purchasing from suppliers who have the same commitment. Today we're spotlighting SCA Tissue and the Xpressnap™ dispenser.

More information concerning SCA Tissue's environmental commitment can be found at:
<http://www.scatissue.com/environment/>

Or you can download their entire environmental brochure at:

<http://www.scatissue.com/images/brochure/english/Environmental%20Brochure%20English.pdf>

The dispenser napkins and dispensers in The Marketplace are made from 100% recycled materials. The napkins are EcoLogo™ certified as well.



The goal of this communication device is to communicate news of interest as well as making Grinnell College Dining Services diners aware of changes, upcoming specials, and benefits of being part of the services offered by Grinnell College Dining Services. For additional information concerning subscriptions, please see the "Notice" below.

WELCOME!

If you are new to the Grinnell College campus, welcome to your new "home away from home!" If you are a returning student, welcome back! We at Grinnell College Dining Services are glad you are here and we hope you will enjoy a positive and profitable year.

Grinnell College Dining Services is entering our second year in the Joe Rosenfield '25 Center. Menus have been tweaked, personnel are trained, and we're looking forward to serving you. If you have questions or concerns, please don't hesitate to ask.

Allergies?

Do you have specific allergies or conditions which require medical attention? If so, please let us know.

SPECIAL DIETS

Students with special dietary needs resulting from medical problems can participate in Dining Service's Special Dietary Needs Program. Since it is impossible to individualize diets for the total student body, we request that the examining physician prescribe the special diet needed. We will then make arrangements to meet dietary requirements as prescribed. The College Medical Advisor and the Director of Dining Services are willing to discuss questions you may have. Contact the Dining Services Office in the Joe Rosenfield '25 Center to begin the process.

Dietetic Intern

Karen Roos, a dietetic intern from Iowa State University is working with Grinnell College Dining Services as part of her requirements for graduation. During her stay with us, Karen will be working with our staff on the implementation of the Nutritional Database, meeting with some special diet students, and planning a special event for dinner on September 11, as well as many other responsibilities for completion of her degree.

New Menu Items

Keep your eyes open for these new menu items this fall: Rotisserie Pineapple, Spinach Salad with Hot Bacon Dressing, Beef Panang, Shepherd's Pie, Homemade Croutons, Apple Fritters, and International Night. New pastas will highlight the Saute station along with the likes of Puttanesca, Carbonara, and our homemade Marinara and Meat sauces. This is only a small sampling of the new and exciting menu offerings. There is something new around every corner!

Yes, You Can Reach It!

After considerable work with the contractors, installers, manufacturers, and the Health Department you can finally reach the back of the salad bar, condiment stations and wok vegetable area. As a matter of health, please do not extend your head beneath the sneeze guards.

It took us some time to get the approvals and the parts required to make the changes, but Dining Services has delivered on our promise to make these areas more accessible. We hope you enjoy the results.

New Displayware

For those of you returning to Grinnell College Dining Services, you may notice some new displayware. More are on the way, but for now we're pleased to enhance the presentation of desserts, Speedy WOK, and various other items throughout the Marketplace. As more pieces arrive, we will change the way a number of our casseroles and other items are displayed - especially at the Plat Du Jour. Watch for the changes. We're excited and hope you will be as well.

Staying Green

Grinnell College Dining Services does everything within our power to reduce, re-use, and recycle all food waste. However, no matter how much we do, we can't completely close the loop without your help. Although we mulch all the food waste and recycle it into compost, it would be even better for the environment if the food was never sent to the compost pile in the first place.

You can help us be even more environmentally responsible by carefully choosing the quantity of food taken from the various venues and consuming everything you take. If you want a small portion of pasta or stir-fry, by all means tell the attendant. They will be willing to change the serving size to meet your anticipated desires. If you eat everything from your original trip to the venues and decide you need more – come back to the venue and we'd be happy to make you another plate.

We are here to serve your needs, and we want to be a partner with you in the "greening" of the Grinnell College campus.

Notice

The Marketplace Messenger contains information designed for the customers (and other interested parties) of Grinnell College Dining Services. The distribution (through the academic year with the exception of break periods) is only through the list serve. To work with your subscription, [click here](#).

Questions regarding this publication can be sent to any member of the Grinnell College Dining Services management staff through e-mail. Management staff can be reached in the marketplace during most regular meal periods.

A note about our header...

"The Marketplace at Dusk" is one of a series of pictures recently commissioned by Ricca Newmark Design, the dining consultants who worked with us on the Joe Rosenfield '25 Center project. We will be featuring a number of these, and other of these photographs throughout the year as part of our header. We trust you will enjoy the views inside Dining Services and around the Grinnell College campus.

Grinnell Dining

...because we care