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Volume 2 Issue 8

# The Marketplace Messenger

Communicating Grinnell College Dining Services  
news of interest to our diners

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Thanks for helping us be as "green" as possible!

## WELCOME BACK! We missed you!

### Good-Paying Jobs Available

The Spencer Grill has job openings on Friday and Saturday (late nights 11 p.m. – 3a.m.). Three positions each evening are available. If you are interested, please contact Mary Kirk at campus extension 3670 or [kirk@grinnell.edu](mailto:kirk@grinnell.edu).

Also, shifts remain available in The Marketplace. Please contact Lyle, Kelly, or Rita at campus extension 4976 for more information.

Come on, your friends are already here!

### Grinding Along – Marketplace Joe



The Marketplace coffee stations are now being supplied with freshly ground and brewed coffee – Marketplace Joe. In response to a student initiative brought forward last semester, new brewing equipment has been installed.

The new coffee is a special blend, roasted just for the Marketplace by the artisan roaster at Capital City Coffee Company of Ankeny, Iowa. The new coffee is a blend of Peruvian and Mexican beans, which are shade-grown, organic, and FAIR TRADE CERTIFIED™.

The micro-roasting of our new blend means we receive the freshest beans possible. Grinding and brewing throughout the meal periods means you receive the freshest cup of coffee possible.

We hope you will enjoy the new coffee. Let us know what you think. Please, just let us do the grinding and brewing. We want to make sure there is no confusion over regular or decaffeinated coffees for our diners who have caffeine concerns.

### Consulting Dietitian On Site



Britt McConnell, R.D., L.D. will be on campus beginning January 30 and each Wednesday following. Please check with the Dining Service office concerning Britt's availability.

### New Items In The Works

With the change of semesters, there are a number of new menu items being tested with some to be appearing on The Marketplace menu quite soon. Keep your eyes open for some of the following items in the very near future:

**California Grilled Chicken with Avocado, Monterey Jack Cheese and Daikon Sprouts; Grilled Flank Steak; Dessert Pizza; Egg Noodles with Spicy Tuna Sauce; Baked Potato Bar; Roast Pork with Garlic and Rosemary; Southern "Fried" Apples; Soft Polenta with Cream and Cheese**

...and that's only the new items being tested for two weeks of the menu cycle. There are plenty more to come, so bring your tastebuds for a new experience!

Also, in response to concerns about nut allergies, we are reducing the use of nuts throughout the operation and increasing the labeling of items containing nuts. As always, if you have a question or concern, please ask a member of the management team.

### From the Director

Although we are now in the second week of Spring Semester it does not look like spring outside my office window as we are experiencing a January blizzard. Just remember - only six more weeks until Spring Break!

Let me take this opportunity to say, "Welcome Back" on behalf of everyone at Dining Services. Our wish is that each of you had a safe, fun and restful break.

Dining Services was busy over Winter Break making and implementing plans for your return to the Marketplace. The chefs have made some enhancements to the menus that reflect student comments received during the fall semester (see "New Items in the Works"). If you are a coffee drinker you have already noticed the coffee brewing system now in the Marketplace (see, "Grinding Along – Marketplace Joe"). This is in response to the fall student initiative. Also, check out the new items at the Spencer Grill. Dining has a lot of things planned for second semester and it is just for you! We value your input so if you have suggestions let us know.

I hope that each of you has had a successful start to the Spring Semester. Let the fun begin! Stay warm!

Dick

### The Spencer Grill – New Items

The Spencer Grill has recently added two new sandwiches to the menu. **Spicy Black Bean Vegetarian Burgers (\$4.77) and 100% Ground Chuck Hamburgers (\$4.13) are now available.** Both sandwiches are served with lettuce, tomato, pickle, and onion and served throughout the day.

Valentine candies are now available at The Spencer Grill. Maybe it's time to stock up for your special sweetheart? Come check out our ever-changing variety of candies, snacks, and sandwiches.

Additional new items at The Spencer Grill include: string cheese, pumpkin seeds, three flavors of sunflower seeds, soy nuts, three flavors of soy crunch, and many new flavors of Extra™ Sugar-Free gum.



### Cleaning in the Extreme

During the winter holiday break, not everything stops! Pictured at left is Sheahan Virgin '09 doing his best limbo to make sure the pizza oven is cleaned on the inside as well as the outside.

The cleaning process, which takes the better part of a day, can only be accomplished when the oven has been shut off and cooled for an extended period of time. Additionally, it requires a person who is extremely thin and who has no hint of claustrophobia.

We are grateful that Sheahan was willing to "pretzelize" himself to complete the cleaning of our Woodstone™ oven over break.

### Reader's Quiz

In our last publication we began the process toward a *Marketplace Messenger* reader's prize. I hope you are keeping track of the clues and reading through past issues of the *Marketplace Messenger* available on the Dining Services' website.

**Today's clue is** "Responding to student requests, these were changed during fall break." If you know the answer, keep track of it. You will need this and other answers to complete the word puzzle and earn your chance at the Samsung digital camera.

Thanks for reading!

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!