



# The Marketplace Messenger

Communicating *Grinnell Dining*  
news of interest to our diners.



## Coming to Dinner NOVEMBER 15

*Breakfast at Dinner*

AND

*Caramel Apples*

Dipped while you watch!

*Thanksgiving Break*

## Marketplace Service Hours

Thursday, November 22

Continental Breakfast  
9-10am

Thanksgiving Lunch  
and Dinner Sack Pick-up

11:30-1pm

No dinner served

Friday (23) – Sunday (25)

Continental Breakfast  
9-10am

Lunch 12-1pm

Dinner 6-7pm

Sunday, November 25

Normal service hours

resume at dinner

5-7pm

National Handwashing  
Awareness Week Begins on  
December 3...

...are you doing all you can to  
limit the spread of colds and flu?  
**WASH YOUR HANDS!**

## NOTICE

The *Spencer Grill* will  
close for Thanksgiving  
break on Wednesday,  
November 21 at 4pm. It will  
re-open on Sunday,  
November 25 at 1pm.

## Sous Chef Gains Certification

Patti Weidner, employed as a Sous Chef with Grinnell College Dining Services, gained certification as a Certified Sous Chef from the American Culinary Federation (ACF) following testing at Johnson County Community College in Overland Park, Kansas on Friday, November 9. The certification procedure includes a previously taken written test as well as the recent practical exam and other on-going educational efforts.

During the practical exam, each participant is given a set amount of time to complete a full meal from raw ingredients. In this case, Patti was responsible for filleting a fish (sole) and creating a full meal from that fish (much like the Iron Chef competitions on Food Network). Included in the presentation and judging are specific cuts, products, and procedures that are common to the culinary industry. Additionally, sanitation and the applicant's handling of kitchen operations weigh into the certification process.



Chef Scott's Bronze-Awarded presentation

## Chef Scott Wins Bronze

While a number of Sous Chefs were completing their certification presentations, Chef Scott Turley, CEC, was competing in an ACF certified hot food competition for continuing certification credits. Chef Scott's bronze awarded plate was:

Striped Sea Bass w/ Petite classic micro greens and scallion oil, Porcini risotto cake wrapped in Serrano ham, Pan-seared brown figs with balsamic vinegar, and turned carrots.



Patti Weidner's Spinach Stuffed Sole Dugléré with Rice Pilaf, and Steamed Carrots and Green Beans

## Free Tuition\*

**\*Not quite, but you have to admit it got your attention!**

It's time to reward a faithful Marketplace Messenger reader. Will it be you? Beginning with this issue there will be a clue to part of a word puzzle. That clue may refer to a past or present issue of The Marketplace Messenger (past issues are available on the Dining Services website).

At the end of this promotion, the winning entry will be drawn from all correct entries. The grand prize will be a Samsung Digimax S600 digital camera (6.0 mega pixels, 3x optical zoom, 2.4" LCD viewing screen).

Sorry, but we're limiting the entries to students of Grinnell College. If you are not a student and would like to play along, that's great. The clue will tell you where to find the puzzle piece. Now its time to get started...your first word is also known as the generic version of what happened on August 28, 2007. If you can't remember look it up in the past issues of The Marketplace Messenger and keep track of your upcoming clues.

You can't win if you're not reading The Marketplace Messenger. If your friends are not subscribed, they can do so by sending a blank e-mail to [join-diningnews@lyris.grinnell.edu](mailto:join-diningnews@lyris.grinnell.edu). Don't keep it to yourself!

## Now Interviewing

*Grinnell Dining* is now interviewing for the position of Dietetic Consultant. A number of candidates have been interviewed and we hope to offer the position in the very near future. This position will:

- ✦ Contact Special Diet Students one time per month, to follow up on their special dietary needs.
- ✦ Collect student input on nutrition information they would like to see offered.
- ✦ Review the Vegan program.
- ✦ Work on a nutrition facts flyer or information for the students.
- ✦ Meet with students and discuss nutrition when required, or in dining room.
- ✦ Have the responsibility for the Nutrition Web Page on the Dining web site.

*Grinnell Dining* continues to look for ways to increase our services to the student body as well as enhance your value.

*Grinnell Dining*

...because we care