



The Marketplace Messenger

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

Locally Grown

Grinnell Dining is proud to be associated with a number of local produce growers and other suppliers. As a response to student requests, *Grinnell Dining* has continued to grow both the number of local suppliers and the quantity of product purchased. Listed below are a few of this year's local suppliers:

- Hinegardner's Orchard – Montour
- Ebert Honey – Pella
- Sojourn Farms – Brooklyn
- Humphrey's Farms – Gilman
- Larry's Berries and Vi's Vines – Pella
- Mariposa Farms – Grinnell
- Natural Products, Inc. – Grinnell
- Grinnell Heritage Farms – Grinnell
- B&B Farms – Grinnell
- Eden Natural – State Center
- Ann Brau – Montezuma
- Carroll's Pumpkin Farm – Grinnell
- Maytag Dairy Farms – Newton
- Robert's Dairy – Iowa City
- North Skunk Sawmill & Market – Searsboro
- Paul's Grains – Laurel
- Farmer's Hen House – Kolona
- Juli's Health Food Store – Grinnell
- McNally's SuperValu – Grinnell
- Appleberry Farms - Marshalltown

At *Grinnell Dining*, our goal is to continue increasing the amount and the quality of local product purchases. We are continually looking for additional suppliers who can meet our standards and supply the quantities of product needed.

Nutritional Information

Nutritional information for a number of items has been compiled and is available in notebook form at the individual venues. Additional information will be compiled and added as we progress thru the semester.

Thank You

Thank you for your patience as we work through training a number of new employees. As always, the process takes some time and the new employees are catching-on quickly.



Come, let us give a little time to folly...
and even in a melancholy day
let us find time for an hour of pleasure.

~~~Saint Bonaventura (1217-1274)



## Farmers Market 2007

The Farmers Market special dinner was held on September 11. Over 1100 people attended the evening meal and had the opportunity to meet and talk with some of our larger local suppliers. [Above left, Andy Dunham of Grinnell Heritage Farm, Inc. talks to a student about his line of produce. Left, Bud Doane of North Skunk Sawmill and Market is ready to show. Above, Dave Hinegardner of Hinegardner Orchard offers samples of some special apples along with his freshly-pressed apple cider. Below left, a display of pumpkins, gourds, and mums from Carroll's Pumpkin Farm of Grinnell.]

The vendors appreciated the opportunity to interact with our students throughout the evening. Some of the producers present gave samples of their products including Maytag Dairy Farms of Newton and Hinegardner Orchard of Montour while others were ready and willing to sell their products on a cash basis.

The event, conceived by our dietetic intern Karen Roos from Iowa State University, was designed to increase awareness of the use of locally-grown foods on the Grinnell College campus. Karen, who completes her internship with Grinnell College Dining Services this week, says "the students received the evening well. There were many positive comments and the producers would like to return again, possibly next year, to do it all again."

Many thanks go to the entire Dining Services crew for making the evening a success. We trust everyone had a good time.

## JOBS AVAILABLE

**Paying the highest student wages on campus, Grinnell College Dining Services** serves in excess of two thousand meals per day to the students and campus community. Dining Services operations include **The Spencer Grill** (our retail operation located on the main floor of the Rosenfield '25 Center), **The Marketplace** (our main operation encompassing 10 distinct serving venues), and **Catering** (supplying quality services to our campus and the surrounding community).

If you are a quality-minded individual who is interested in learning while making a pretty good paycheck, we would love to have you join us. Call x3661, check our website, or stop by during non-meal periods to talk with a supervisor about our opportunities for employment.

## Sous Chefs Go For Certification



Sous Chef Jamie Leonard (left) and Patti Weidner (right) are in the process of obtaining their Certified Sous Chef (CSC) certifications from the American Culinary Federation (ACF). In late July, the culinary team attended the American Culinary Federation conference in Orlando, Florida. During the conference, both Jamie and Patti took, and passed, the written portion of the ACF-CSC testing. Within the next year, both will be practicing their culinary techniques as they prepare for the practical portion of their exams.

As part of the culinary team – led by Scott Turley, CEC (Certified Executive Chef) - Laura Kaiser, CSC (Certified Sous Chef), Jamie and Patti continue to hone their skills while assisting with the overall production of both Grinnell Dining and Grinnell Catering.



A note about our header...

"Salad Bar Fresh" 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 *Grinnell Dining* and around the Grinnell College campus.

*Grinnell Dining*

...because we care