LETTER FROM YOUR PRESIDENT

It was a great pleasure to see the great turnout we had at our SCANFP fall meeting at Myrtle Beach in October. There was a great mixture of members some new, some who had not come in a while and our oldies, but goodies. It is an honor to be a member in such an active ANFP association. SCANFP has a great team on the board and committees this year. Please take notice in your newsletter of the board. Know that you the members are able to call or email the board for assistance. It is an honor and privilege to serve as your president once again. Each member of SCANFP plays an important part whether it is at a meeting or at your workplace. Be proud to be a CDM, CFPP!

Please take note in the newsletter of the goals, budget and upcoming events. March 18-20, 2015 SCANFP will have the Spring Workshop at Sysco in Columbia, SC. I ask also that members remember to invite student members to meetings.

As we are in our holiday season let’s please remember those in the military and the one’s who are less fortunate than us. I hope that everyone is blessed each and everyday. I hope to see all of you in March!

Happy Holidays
Karen Connell, CDM, CFPP
President – SCANFP 2014-2015
<table>
<thead>
<tr>
<th>Income</th>
<th>Last Years Actual</th>
<th>This Years Budget</th>
</tr>
</thead>
<tbody>
<tr>
<td>Workshop Registration</td>
<td>19,100</td>
<td>19,225</td>
</tr>
<tr>
<td>National Rebates</td>
<td>1,700</td>
<td>1,700</td>
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<tr>
<td>Vendor Sponsorship</td>
<td>5,600</td>
<td>6,000</td>
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<tr>
<td>Merchandise Sales</td>
<td>223.00</td>
<td>250.00</td>
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<tr>
<td>Fund Raisers</td>
<td>450.00</td>
<td>500.00</td>
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<tr>
<td>Account Interest</td>
<td>3.02</td>
<td>3.10</td>
</tr>
<tr>
<td>Checking Balance</td>
<td>16,555.00</td>
<td>18,000.00</td>
</tr>
<tr>
<td>Total Income</td>
<td>43,631.00</td>
<td>45,678.00</td>
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</tbody>
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| Expenses                   |                   |                   |
|----------------------------|                   |                   |
| Workshop Expenses          | 11,500.00         | 8000.00           |
| Speaker Fees               | 1120.00           | 1000.00           |
| Decorations                | 85.00             | 100.00            |
| Door Prizes                | 650.00            | 700.00            |
| Speaker Gifts              | 425.00            | 450.00            |
| Award Plaques              | 200.00            | 225.00            |
| Programs, Postcards& Postage | 1365.00       | 1405.00           |
| Newsletter& Postage        | 1500.00           | 1750.00           |
| Merchandise Purchased      | 350.00            | 475.00            |
| Bonding                    | 100.00            | 100.00            |
| Office Supplies            | 575.00            | 550.00            |
| National Meeting           | 4000.00           | 3600.00           |
| Treasurer Audit            | 150.00            | 150.00            |
| Legislation Spokesperson   | 600.00            | 700.00            |
| Hunger Week                | 600.00            | 600.00            |
| Membership Retention/ Recruit | 2500.00       | 2775.00           |

Total Expenses $ 25,720.00
Total Profit (Loss) $ 17,911.00

Outstanding Fees Owed
Approx. 8,500.00

Savings: $5388.68
Checking $16,555.00
Other: $
Total: $21,943.00

SUBMITTED BY: KAREN CONNELL, CDM/CFPP
PRESIDENT - SCANFP
Vision: The Certified Dietary Manager is the cornerstone of the collaborative Dietetics profession.

Mission: Position the Certified Dietary Manager as the expert in foodservice management and food safety.

1. Communication
   Goal: SCANFP will have current information on Website and in Newsletter
   Completion Date: 05/31/15
   Steps to Achieve Goal:
   1. SCANFP Board will contact Webmaster of all current and up to information. website will be updated monthly
   2. SCANFP will publish at least 2 newsletters to be mailed out to members

2. Membership
   Goal: Increase Awareness of SCANFP
   Completion Date: 6/1/15
   Steps to Achieve Goal:
   1. Will increase membership by 10 members.
   2. SCANFP will sponsor a Serv Safe Class through Carolina Nutritional Consultants.

3. Education Goal: SCANFP will sponsor exam refresher & school visit
   Completion Date: 06/01/15
   Steps to Achieve Goal:
   1. SCANFP will sponsor a CBDM Refresher Course.
   2. SCANFP Education Committee will visit at least 1 Technical College with information regarding the careers of CDM/CFPP.

4. Volunteer Recruitment & Retention
   New Members will be recognized at State Meetings
   Completion Date: 6/1/15
   Steps to Achieve Goal:
   1. A special name badge will be made for new members.
   2. Recruit volunteers at State Meetings to assist the new members & student members.

Please submit a copy to chap
And a special thanks to Thanks to all of the SC ANFP members for their donations.
Thanks to all our Vendors and Speakers
Save the Date
State Meeting
March 18-20, 2015
Sysco
Columbia

We’re on the Web!
www.anfponline.org/SC
www.facebook.com

Join Us
2015 Events Calendar
North Central Region
March 12-13, 2015
Rosemont, IL 60018
Northeast Region
April 16-17, 2015
Richmond, VA 23219
West Region
May 7-8, 2015
Las Vegas, NV 89119
2015 Annual Conference & Expo
August 2-5, 2015
Orlando, FL 32836

We are accepting nominations for Dietary Manager or Dietician of the year and for Administrator of the year. Email your newsletter editor for the applications and send them to your President, Karen Connell.

Take advantage of the SC ANFP Scholarship's

The Colleen Allen Ham Certification Scholarship
Bob Sloan Memorial Scholarship
For more information on these scholarship's and to download applications. Please got to: www.anfponline.org/SC

ANFP advocates for members regarding issues that affect the Certified Dietary Manager, food safety, and the foodservice profession.
Click here to find out about Safe Food for Seniors (H.R. 2181), as well as ANFP-PAC, our political action committee that provides financial support to the advocacy effort.

Vision The Certified Dietary Manager is the cornerstone of the collaborative Dietetics profession.
Mission Position the Certified Dietary Manager as the expert in foodservice management and food safety.
Jollof Rice and Chicken
Ingredients:
• 3 lbs chicken pieces
• 2 tablespoons oil
• 1 medium onion, chopped
• 16 ounces canned tomatoes, cut up
• 1 1/4 cups chicken broth
• 1 bay leaf
• 1/2 teaspoon ground ginger
• 1/2 teaspoon cinnamon
• 1/2 teaspoon thyme, crushed
• 1/2 teaspoon salt
• 1/4 teaspoon ground red pepper
• 1 cup long grain rice
• 1 tablespoon parsley, chopped

Directions:
1 In a large skillet brown chicken on both sides in hot oil about 15 minutes; remove from skillet. Set chicken aside, reserving drippings.
2 Add the onion to drippings; cook till tender but not brown. Drain off fat.
3 Return chicken to skillet.
4 Combine undrained tomatoes, broth, and seasonings. Pour over chicken. DO NOT STIR.
5 Bring to boiling; reduce heat.
6 Cover; simmer for 30 minutes.
7 Skim off fat.
8 Add rice, making sure all the rice is covered with liquid.
9 Cover; simmer for 30 minutes more or until rice is tender.
10 Remove bay leaf. Sprinkle with parsley

Jollof rice, also called Benachin, meaning "one pot" in the Wolof language, is a popular dish in many parts of West Africa. It is thought to have originated amongst members of the Wolof ethnic group in the Senegambia region, the historic name for the Wolof people and their empire being Jollof,[1][2] but has since spread to the whole of West Africa, especially Nigeria, Togo, Ghana, Sierra Leone, Senegal and Liberia.[3][4] There are many variations of Jollof rice. The most common basic ingredients are rice, tomatoes and tomato paste, onion, salt, and red pepper. Beyond that, nearly any kind of meat, vegetable, or spice can be added.
From your SC ANFP