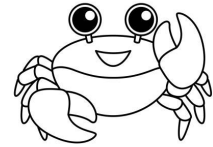
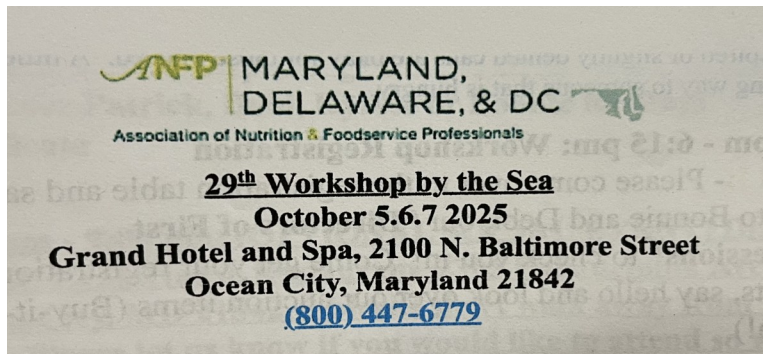


Crab Chatter



ANFP 29th Annual Chapter Workshop By the Sea



Fall Workshop Edition October

The Maryland Crab Chatter is published 4 times a year. Article Submissions are always welcome. Please send submissions to Dayna Dietz CDM, CFPP daynadietz@outlook.com

The editor reserves the right to edit, condense or postpone articles.

Another Successful Workshop by the sea Event with Over 57 Attendees. See you Next Year. Mark Your Calendar October 4-6 ,2026



First Timers



Bonna Brown, representative for the Mid-Atlantic Region, speaking about Operation Christmas Child/Samaritan's Purse.



Pledge of Allegiance by the Honor Guard and Master Sergeant Everett Reed, USMC, Retired

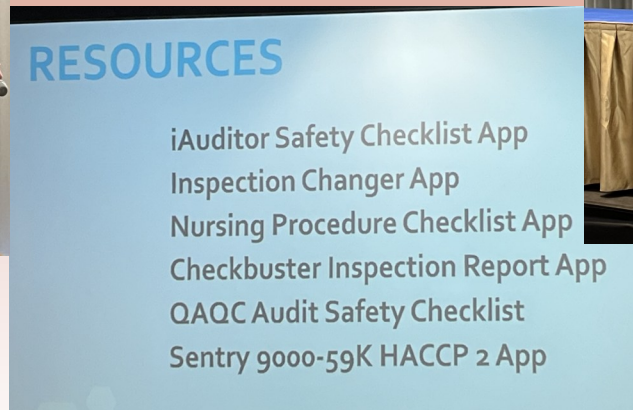
Thank you Smuckers Coffee
for our Caffeine Fuel.



Auction Sold Items



Our Welcome Committee. Dr Kyrese
Johnson, Debi Canfield and Bonna
Brown



Antoine Perez, CDM, CFPP Gave a wonderful presentation on how using checklists in your kitchen can help to reduce employee error and provide effective and efficient service.



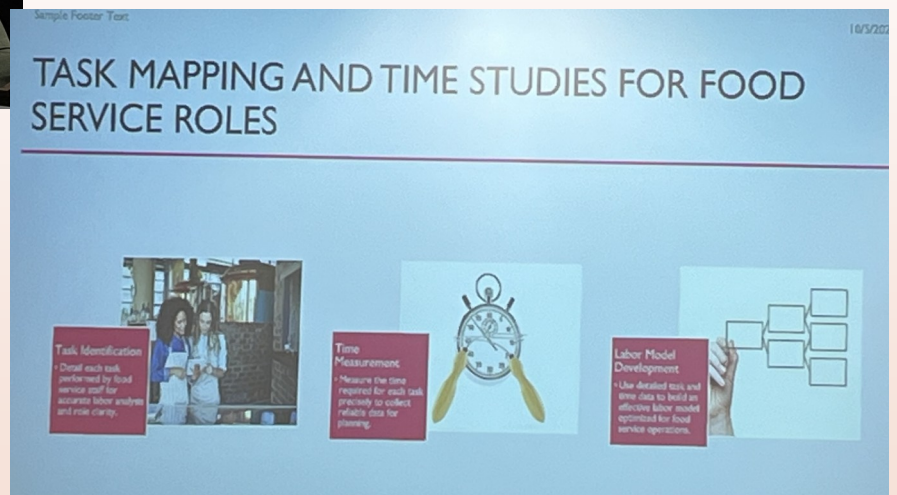
Dr Kyrese Johnson CDM, CDPP Health Scientist Affiliate of the FDA enlightened us to the history of food dyes in products. Don't use the Lash Lure.



OH
NO!!!
IT'S
RED
DYE 40.



John Herzog, Principal DM & A
provided some great presentation
on how to use a scheduling
system in your facility.

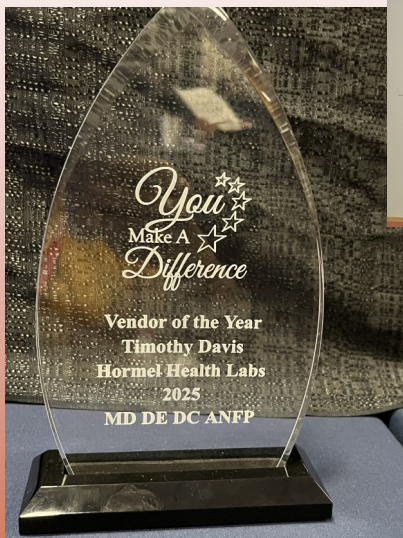


CONGRATULATIONS..
CDM of The
year.
Linda
Siegfried.



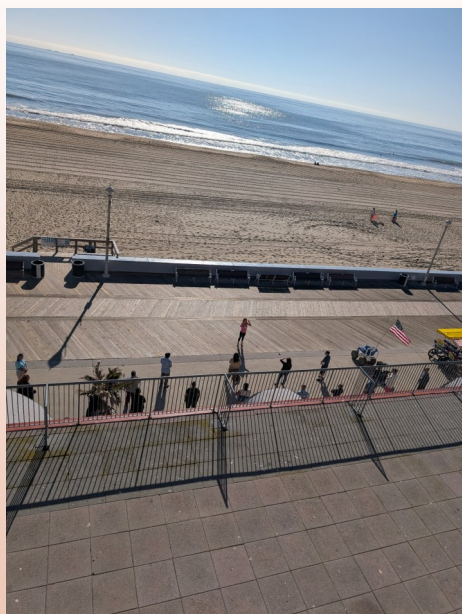
CONGRATULATIONS

Vendor of the Year Timothy Davis, Senior Sales Manager Chef
and Key Contributor Hormel Health Labs





**Julia Thorsen, MS,
RD, LD, CNSC,
CDSC gave a
phenomenal
presentation on
Nutrition Goals in
Long Term care**



*Taking care of our mind, body
and Soul with Yoga. Thank
you Lora O'Neill.*

THANK YOU TO OUR VENDORS



Anthony Castellano
Frank Cleveland

John Herzog



Cindy Cysewski
Timothy Davis



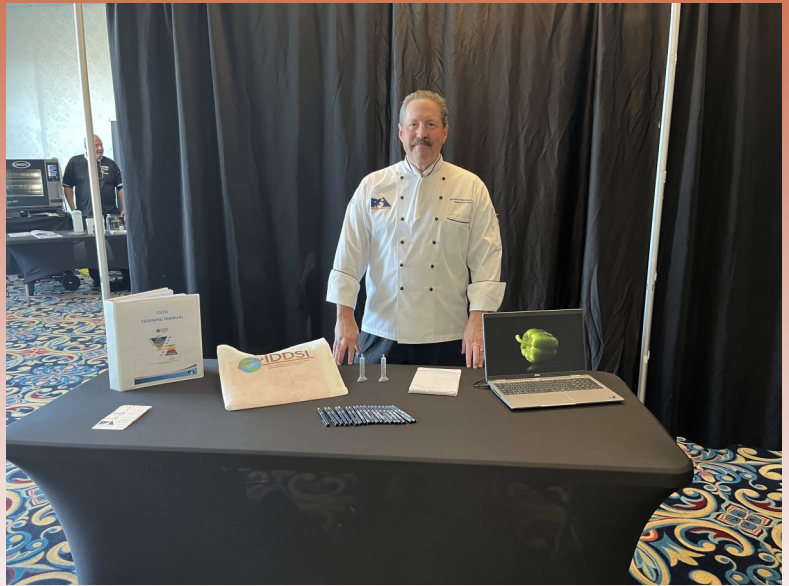
Joel Prazych
Eric Bartunek



Kimberly Jahoda
Darrin Cave



Sherri Conde



Michael Salvatore

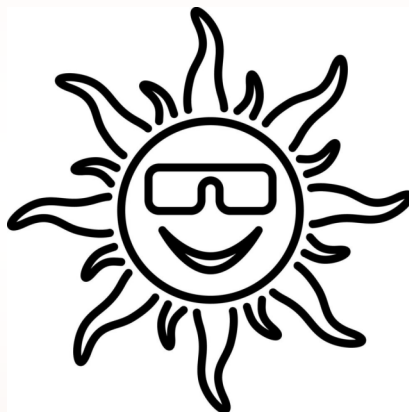
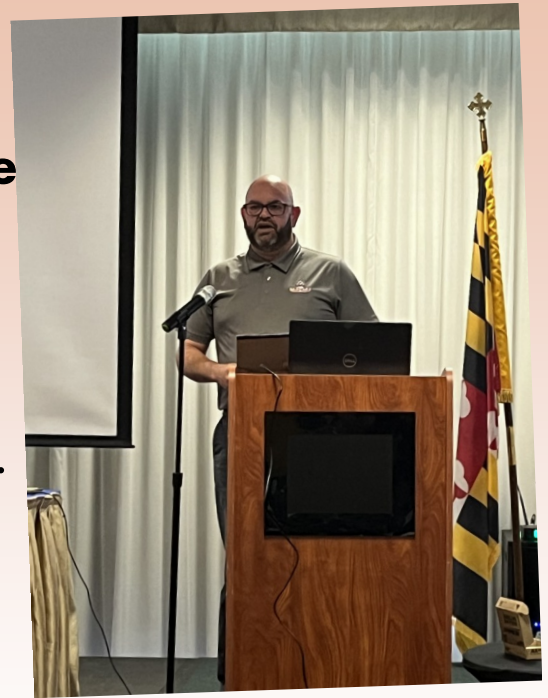


Brad Harris



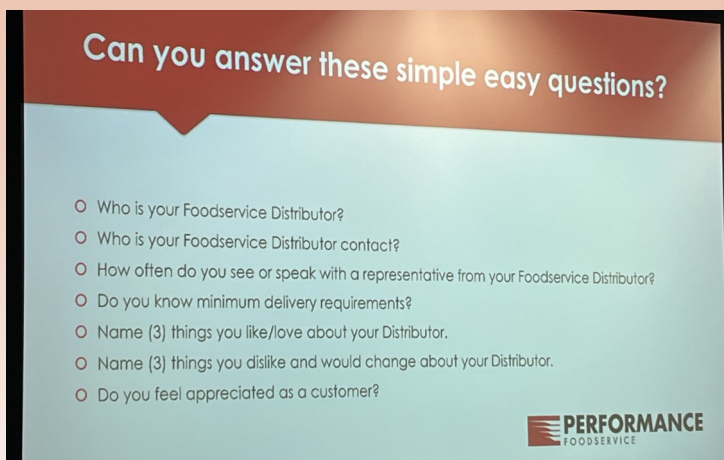


**Clinton
Burleson gave
us some in-
sight on the
Tariffs
Within the
food industry.**

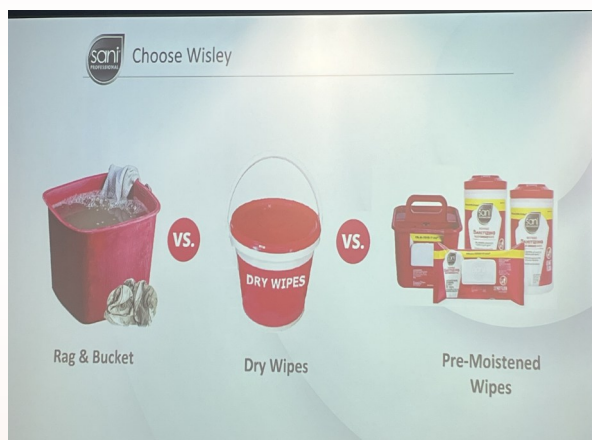


**Cindy
Cysewski
showed us
the
importance
of Vitamin
D**





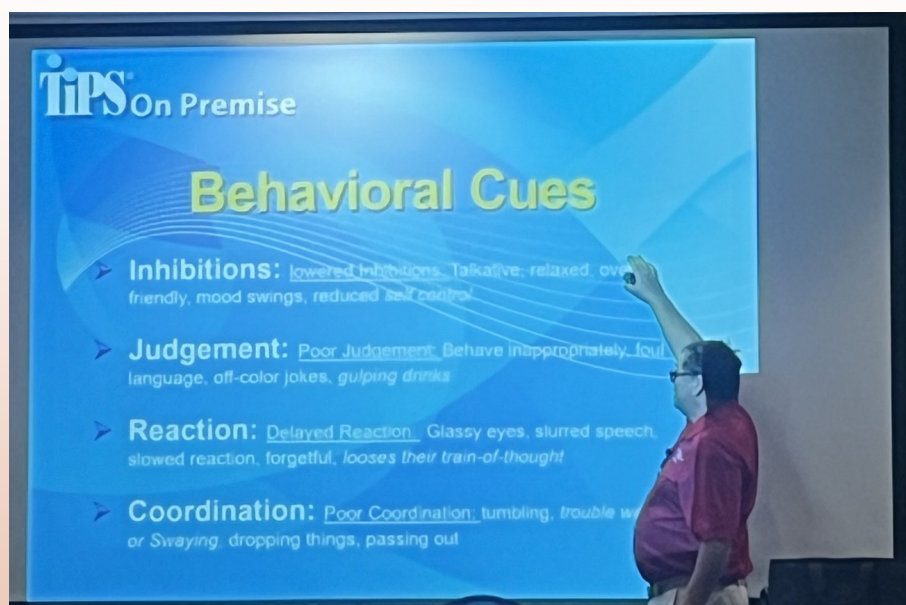
Sherri Condi gave us insightful presentation of expecting more from your Food Vendor



Mike Witts enlightened us on the importance of cleaning and sanitizing



Robert McKeon CDM, CFPP spoke on the topic of Alcohol and Seniors. He also got our blood pumping with some YMCA.



THANK YOU FOR ALL WHO ATTENDED>
MARK YOUR CALENDARS FOR NEXT YEARS
WORKSHOP

October 4-6, 2026

SPRING CHAPTER WORKSHOP
DATES TO FOLLOW

FARE is hosting the inaugural OctoberFARE **at the Ronald Reagan Building in Washington D.C.**, an in-person event focused on all things food allergy with opportunities for peer interaction across the hospitality industry. During the 2-day event, we are hosting an exclusive Hospitality Track on the morning of **Friday, October 31st, 2025**. We would be honored if you would join us for this exclusive event!

Here are the details for an Hospitality Track hosted 8:30am -12pm:

1. **Pep Rally: How to thoughtfully engage your staff to better understand food allergies;** Speakers: Ruchi Gupta, MD; Grayson Crabtree, Duke Dining
2. **Make it Right: How to respond after an incident:** Speakers: Industry partners, including Applegate

Pitch In: How the hospitality community plays a role in disaster relief; Speakers: Angela Gomez, RDN, SNS Nourish Partners; Mackenzie Farmer FOODiversity

To secure your spot, please proceed to this link: [OctoberFARE Hospitality](#) and use code FARE20 to receive 20% off!