



Markesan Resident Home Takes 3rd in WI State Chili Cook-Off



seasonings.

If the 1st and/or 2nd place teams are unable to attend the World Chili Cook-Off held in St. Louis, MO, the team from the Markesan Resident Home are invited to compete in their place and compete against contestants from around the world.

The Markesan Resident Home won 3rd place in the Wisconsin State Chili Cook-Off held in Green Lake on September 8th, 2018. Participants included the Resident Home's Chef, Bill Wilde, Dietary Supervisor, Lisa Logan and Dietary Manager, Dawn Reed, CDM, CFPP. This was the first year a team from the Markesan Resident Home has participated in this event. 33 teams participated, with around 500 people in attendance to sample all the different chili's produced that day.

The chili made by Team Markesan Resident Home was a lightly smoked chili made up of beef roast, ground pork, , smoked sausage, tomatoes, green pepper, onion, celery, chipotle peppers, adobo sauce, jalapenos and spices and



State President

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It was great to see so many of you at our Fall Conference in the Dells. We had some great Speakers and it is always so good to network with everyone and get new ideas. I hope you have all put on your calendar for Spring meeting which will be held April 25th and 26th in Door County. I have not been there yet and am so excited as I have heard wonderful things about it. And it is our 55th anniversary as ANFP next year and registration fee will be at low cost of \$55. I am so exciting for things we have coming up for 2019. There will be more information to follow. During Food Service Pride Week Feb 4th thru 8th 2019 we are asking all CDM's and their communities to get involved with your local food pantry and have a fundraiser at your facility. Taco Bar, Spaghetti Feed, Baked Potato Bar, bake sale. These are just some ideas whatever you come up with and proceeds you make from your event donate to your local pantry and submit what you did and how much you donated to Food Pantry. We then are going to submit this Nationals for a chance at receiving our Diamond Award. As always we are always looking for people to step up and Volunteer on board. Thanks for being awesome CDM's.

State Website: Go to www.anfponline.org/events-community/chapter-pages/wisconsin/hp

MEMBERSHIP



As of September 30, 2018, the Wisconsin ANFP is **397** members strong; **341** Certified Professional members, 56 Professional non-certified members. Please contact any officer, if you know of a new member or student, so we know who they are and how to keep them informed about events taking place in the Wisconsin ANFP.

Welcome New Members!!

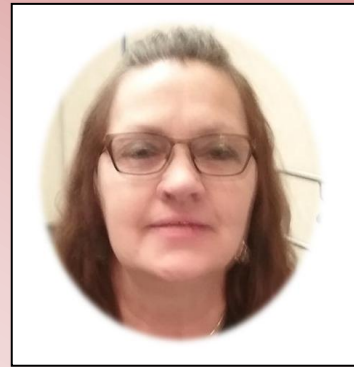
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Well our fall conference in WI Dells was a success. We had a few glitches, but we worked them out. We had 85 members attend the conference. I love the networking and seeing everyone.

Serv-Safe class was held on Wednesday and 19 members took the test and only one did not pass. That is a great ratio. Congrats to all that attended the class and took the test. Lea Walters who taught the class was very impressed.

Spring conference will be held at Landmark Resort in Egg Harbor, Door County. It will be our 55th anniversary and the charge will be \$55 for the two days. I have been to this resort a few times and it is wonderful. Take a look at the web page. See you all in the Spring.

ANFP Wisconsin President Elect Candidate, Rick Eggert:

Rick Eggert, has been a member of ANFP Wisconsin for 22 years. Previously serving the A.N.F.P. organization as the State Historian, maintaining the state records and photographing state events for three years, including creating a photo collage for our 50th Anniversary celebration in 2010, Rick also served in a leadership capacity as President Elect and President of W.D.M.A. District II, previous to this role.



Employed in over 15 health care organizations over his 35 year career, Rick also was able to share his passion for cooking and teaching as a full time culinary Chef Instructor at the Art Institute of Wisconsin in Milwaukee from 2013-2016, teaching students international and regional culinary culture, history of dishes, innovative recipe preparation techniques, Nutrition and Classical French Theory cooking skills and training. To this day he still networks with past students and graduates of this program that he taught and mentored, offering support and inspiring talented chefs continued motivation, job support and tips to be successful long term career growth in

restaurants, health care, pastry arts and other hospitality sectors. He routinely offers educational presentations on food safety, heart healthy cooking demos, and nutritional counseling to allied associations, area churches and community groups in Southeast Wisconsin. Coupled with his teaching experience, his past employment experiences at Lawrence University, V. Richards, Potbelly Sandwich Works and Carl's Catering provides background training in restaurants, university settings, retail and grocery, and catering organizations to round out his technical training background.

A graduate of both Milwaukee Area Technical College Hotel And Restaurant Cookery program and the University of Wisconsin Stout, with a Bachelors of Science degree in Hotel and Restaurant Management, Rick continues to learn from other C.D.M.'s and allied professionals through networking and is seeking this leadership role to help give back to this organization that has helped provide him the "recipe" for a rewarding, successful long term career, training and experiences and to continue to develop professionally. His passion for bringing daily smiles to his residents faces and dedicated dietary team at Brookfield Rehab and Specialty Care in Brookfield, where he has been employed for the past year and a half, has provided him an ongoing commitment to positively face challenges and adversity and motivate his teammates to provide the highest quality of care and personal connections, in their daily responsibilities. As he indicates, it is "very satisfying to do what I love" for over 35 years and feel inspired to create a daily personal connection with seniors through great food and personal one-on-one service to others.

Married for eight years to Angela, Rick's blessings include his six year old son, Brayden and four year old daughter, Sierra and loves spending time camping, hiking, fishing with them and on the trails with his Jack Russell Terrier, Cosmo. A nature photographer, this Hartford resident, has had several photos published in a nature reflections coffee table book and enjoys visiting state and natural parks throughout the U.S. He continues to explore future opportunities in consulting and public speaking and looks forward to helping A.N.P.P Wisconsin grow and develop its newest student membership, offer insightful, innovative and creative programming for our long term and retired members and challenge our members to "think outside the box" for creative approaches in expanded nutritional management strategies to be successful.

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

Vision: The Certified Dietary Manager is the cornerstone of the collaborative Dietetics profession.



March 14,15, 2019 National Spring Regional,
Sheraton Mission Valley Hotel, San Diego, CA

April 4,5, 2019 National Spring Regional,
Double Tree by Hilton Pittsburgh, Pittsburgh, PA

April 25, 26, 2019 Wisconsin ANFP Spring
Conference, Landmark Resort, Door County

June 26-29, 2019ACE, Union Station Hotel, St.
Louis, MO

September 2019 TBD



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It was wonderful to see everyone that attended the Fall Conference in Wisconsin Dells! Except for the mosquito invasion it was a very well coordinated conference! Thanks to everyone that made it a success!

Winter is just around the corner and with come Thanksgiving, Christmas and New Year's. I know you all have special events that take place in your facilities and would like to ask that you please share what you do with your fellow Dietary Managers. Send me the information and pictures and I will get your story in the newsletter. Just ask Markesan Resident Home. They earned the right to brag by taking 3rd place in the Wisconsin State Chili Cook-off in September! Congratulations Markesan Resident Home!!

Until next month.....Live Long and stay dry!

State Spokesperson

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The Government Affairs Committee Impact Team for 2017/2018 is: Renee Taylor, Laura Knutson, Marlene Adelmeyer, Penny Matuszewski and Millie Zarate.

Some update about what's happening with ANFP National Government Affairs Committee. The Government Affairs and PAC committees are teaming up to serve our legislative needs. They promote the "ROOTS" campaign. Check out the upcoming article on the new legislative initiative in the September/October issue of EDGE Magazine.

ANFP belongs to the Opportunity American Jobs and Careers Coalition (OAJCC), which reports that analytics firm Burning Glass finds there are 1.2 million more jobs available in the healthcare sector than there are workers available to fill them. Therefore, ANFP and OAJCC have supported the Strengthening Career and Technical Education for the 21st Century Act (H.R. 2353). Which made it out of the U.S. Senate on July 24th and was approved by the House and sent to the President for signing on July 25th. The bill requires state and local education officials and educators to consult with employers at all stages of career education programs and also focuses on work-based learning.

This is an important first step in reinvigorating career and technical education at the high school and college levels, and is occurring in conjunction with House efforts to redirect higher education funding to career training the PROSPER Act and a White House push for "Industry Recognized Apprenticeships."

This is an area we will be addressing at the MMSD Culinary Arts Advisory Board meeting, that I am a member of.

The ANFP-PAC booth raised \$756, at ACE in Orlando on June 3, 2018!! This is a member-sponsored political action fund which supports federal candidates who care about ANFP's mission and the work of ANFP members. At the Wisconsin State Spring Conference we raised \$75, to donate to ANFP-PAC. In the future we would like you to support PAC, but every member, when they make a donation, has to fill out the Political Action form.

Joyce Gilbert, PhD, RDN, ANFP President and CEO, met in June, with Craig Brightup and staff for Reps. Roskam (IL), Marshall (KS), Gallagher (WI), and LaHood (IL) in Washington D.C.. They also met with staff for the National Governors Association to discuss workforce development and how poorly-drafted state legislation confuses the issue of licensing with

certification and credentialing programs. I contacted our Impact Team to see who has a possible relationship with Representative Mike Gallaher, in the 8th District in Green Bay, WI. If any other members contact him, please let us know.

Renee Taylor and I were going to meet in October to set a date to go to the Capital.

I joined AHF (Association for Healthcare Foodservice) to represent ANFP at their Wisconsin Chapter meetings.

I contacted our National Representative, Sue Rinkenberger, CDM, CFPP. We were to get an updated Spokesperson "Toolbox". She is going to contact her peers to see when it will be available.

Please contact any member of the Impact Team or Sheila Luhman – sheila.luhman@atticangel.org if there is anything you have done to make others aware of our profession.



GOVERNMENT RELATIONS

In the month of November we celebrate these special occasions:

Georgia Pecan Month

Good Nutrition Month

National Peanut Butter Lover's Month

National Pepper Month

Raisin Bread Month

Vegan Month

1st Week of November – National Fig Week

2nd Week of November – National Split Pea Soup Week

4th Thursday – National Turkey Day; National Stuffing Day

4th - Friday – National Leftovers Day

1st – National Deep Fried Clams Day; National Vinegar Day

2nd – National Deviled Egg Day

3rd – National Sandwich Day

4th – National Candy Day

5th – Doughnut Appreciation Day

6th – National Nachos Day

7th – Bittersweet Chocolate with Almonds Day

8th – National Cappuccino Day; National Harvey Wallbanger Day; Cook Something Bold Day

9th – National Scrapple Day; Cook Something Bold & Pungent Day

10th – National Vanilla Cupcake Day

11th – National Sundae Day

12th – National Pizza with Everything Day (except anchovies)

13th – National Indian Pudding Day

14th – National Guacamole Day; National Pickle Day

15th – National Raisin Bran Cereal Day; National Bundt Day

16th – National Fast Food Day

17th – National Baklava Day; Homemade Bread Day

18th – National Vichyssoise Day

19th – Carbonated Beverage with Caffeine Day

20th – National Peanut Butter Fudge Day; Nouveau Beaujolais Day

21st – Gingerbread Day

22nd – National Cashew Day

23rd – National Espresso Day; Eat a Cranberry Day

24th – National Sardines Day

25th – National Parfait Day

26th – National Cake Day

27th – National Bavarian Cream Pie Day

28th – National French Toast Day

29th – Chocolates Day; National Lemon Crème Pie Day

30th – National Mousse Day



Landmark Resort

www.thelandmarkresort.com

4929 Landmark Dr, Egg Harbor, WI 54209

(920) 868-3205

Plan now to attend the 2019 Spring Conference at the Landmark Resort in Egg Harbor, Wisconsin, April 25 & 26, 2019. Watch the newsletter for more information.



CDMs Cultivating Roots

Rallying Organizations & Officials in Training Standards

CULTIVATE

cul-ti-vate

1. grow or maintain
2. apply oneself to improvement or development

☐ Yes, I would like to support CDMs Cultivating Roots.*

*Corporate contributions cannot be accepted; only personal contributions can be made to ANFP-PAC.



Cultivate, Grow, REAP!

CONTACT INFORMATION

Membership ID#:	Full Name:		
Address:	City:	State:	Zip:
Phone:	Fax:	E-mail:	
Occupation:	Employer:		

PAYMENT INFORMATION

<input type="checkbox"/> \$1 <input type="checkbox"/> \$5 <input type="checkbox"/> \$10 <input type="checkbox"/> \$25 <input type="checkbox"/> Other			
<input type="checkbox"/> Enclosed is my money order or check, payable to ANFP-PAC			
Please check one: <input type="checkbox"/> Visa <input type="checkbox"/> Discover <input type="checkbox"/> Mastercard <input type="checkbox"/> American Express			
Name on card:			
Credit Card #:	CVV#:	Exp. Date: / /	
Billing Address:			
City:	State:	Zip:	
Signature:	Date:		

QUESTIONS? Contact Mindy Theesfeld at 800.323.1908 x128.

Paid for by Association of Nutrition & Foodservice Professionals Political Action Committee (ANFP-PAC). Contributions or gifts to ANFP-PAC are not deductible for Federal income tax purposes.

Learn about...



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Halloween

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BROOM
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 EYEBALLS
 BATS
 MONSTERS
 FALL
 LEAVES
 GOBBLINS
 CHILDREN
 BOO
 MIDNIGHT
 CANDY CORN
 GHOST
 PUMPKIN
 SPIDERS
 HAPPY
 TRICKS
 FUNNY
 WITCHES

Play this puzzle online at : <http://thewordsearch.com/puzzle/830/>

