

February 2019  
Newsletter



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Chinese New Year is February 5<sup>th</sup>. 2019. This is the year of the pig. Lucky for us, the pig attracts success in all spheres of life.

We lost a long time Nenana restaurateur.



Nick Monroe, owner of the Monderosa, died on January 19, 2019, after a long battle with cancer. Nick had made the Monderosa famous for his "Mondo Burger" and was also a well-known musician. He will be missed in Fairbanks as well as in Nenana.

## IMPROVEMENTS AT QUALITY SALES

The month of February lets us say good-bye to the darkest days of winter and it also gives us the opportunity to upgrade our menus, our equipment and our systems before the busy summer hits us.

That is exactly what we're doing here at Quality Sales. We will be starting our new computer system

on Monday, February 18. We will close at 12:00 PM Friday, the 15<sup>th</sup> and all day Saturday the 16<sup>th</sup> as we get ready.

This computer upgrade is part of improvements we continue to implement so that we can serve you efficiently and professionally. We will have a new online

ordering system but we will always be happy to take your order using whatever system works best for you: phone, fax, text, email, as well as online. There will never be a surcharge for your method of ordering.

Please be patient as we adjust to our new system.

## RECIPE: CHOCOLATE CREAM CHEESE CROISSANTS

*Here's an easy but elegant treat for Valentine's day or every day.*

### INGREDIENTS:

- Powdered sugar..... ¼ cup
- Cream cheese, (#1014) softened..... 4 oz
- Coffee-flavored liqueur or cooled strong coffee..... 1½ tsp
- Vanilla..... ½ tsp
- Chopped pecans..... ¼ cup
- Croissant sheet dough (#10439) cut in 1oz. triangles..... 8 pcs.
- Semisweet chocolate chunks (#21240)..... ¼ cup

### GLAZE:

- Chocolate chunks..... ¼ cup
- Butter..... ½ tsp

### METHOD:

Heat oven to 350°F. Lightly grease cookie sheet. In small bowl, combine powdered sugar, cream cheese, liqueur and vanilla; blend well. Stir in pecans.

Spoon 1 heaping tablespoon cream cheese mixture onto shortest side of each dough triangle. Loosely roll up, starting at shortest side and rolling to opposite point. Place, point side down, on greased cookie sheet; curve into crescent shape.

Bake 12 to 15 minutes or until golden brown. Cool 5 minutes.

Meanwhile, in small saucepan over low heat, melt glaze ingredients; stir until smooth. Drizzle over warm rolls. Serve warm or cool. Store in refrigerator.



**THIS MONTH IN THE INTERIOR**

**World Ice Art Championships**

One Person Classic  
Two Person Classic  
Multi Block Classic  
Youth Classic



Ice Alaska presents the 2019 **World Ice Art Championships and Ice Park**

Open daily beginning February 14, 2019 and (weather permitting) running through March 31.

**Chocolate Social**

Presented by the Ballroom Dance Club of Fairbanks.  
February 8  
Pioneer Park

**Heart to Heart Gala**

Valentine's dinner fundraiser for Meals on Wheels  
February 8  
Raven Landing

**Hoarfrost Beach Party**

February 9  
Hoarfrost Distilling

**Borealis Bistro**

Open for lunch on Thursdays during the Spring Semester Starts February 7  
Hutchison Tech Institute

**Valentine's Day**

February 14



**Launch @ Venue**

Fairbanks' greatest entrepreneurs who have something new they wish to launch.  
February 28  
Venue Café

**Mardi Gras**

March 5



**GMOs AND FOOD SAFETY**

People who most intensely oppose genetically modified food think they know a lot about food science, but they actually know the least, according to a peer-reviewed paper published in January in the journal *Nature Human Behavior*.

**GMOs are widely considered safe** by scientists, but opponents have said they want more science on the potential harm so that subjective arguments aren't part of the equation. Genetic modification has been part of the agriculture business for many years. However, previous surveys have shown that providing more scientific facts about GMOs to people doesn't change their minds.



Opponents of genetically modified food are not putting much stock in the study.

"The real flawed science is that the Food and Drug Administration is not rigorously testing genetically modified food," said Alexis Baden-Mayer, political director for the anti-GMO Organic Consumers Association. The study was about the correlation of scientific knowledge and consumer behavior, not just the science of GMOs. But, consumers often are less likely to learn the facts when it's something they feel very passionate about, "especially if they feel like it's challenging their moral values."

Researchers at the University of Colorado Boulder, the University of Toronto and the University of Pennsylvania also participated in the study, which was primarily paid for by grants from the National Science Foundation.

They plan to follow up with more studies on how the findings may play into other controversial science issues including vaccinations, nuclear power and homeopathic medicine.

**COLD IMPACTS MIDWEST**

Restaurants across the Midwest are shuttering in anticipation of the sub-freezing polar vortex that is forecast to send temperatures plummeting into the negative double digits in the Midwest this month.

In the middle of Chicago's winter Restaurant Week, which runs until Feb. 7, restaurants were choosing to stay closed rather than have employees and customers face the historically low temperatures, which were expected to fall past minus 20 degrees.

The Northeast U.S. is bracing for cold weather with similar consequences.

We have it so good here in Alaska!

**ARIZONA SAKE**

Last month, the results of Tokyo's 2018 Sake Competition were released. According to the capital of the sake world, the world's best sake made outside Japan is made in Arizona.

If you have tried Arizona Sake, this won't surprise you. Atsuo Sakurai, a native of Yokohama, Japan, brews small batches of Arizona Sake at his home in Holbrook, Arizona. He cites Arizona's climate as the main thing that makes his sake different. "In northern Arizona, the dry heat is really clean. If you have moisture in your air, other germs and fungi are very active."

We hope as he expands, it will be available outside Arizona.