

April 2019
Newsletter



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April in Alaska means our migratory birds, like Sandhill Cranes, are starting to come back to their summer breeding grounds

EASTER

Some call it a moveable feast since the date corresponds to the first Sunday following the full moon after the Spring Equinox. Christians celebrate the resurrection of Christ and the end of Lent.

Easter has always been a time to celebrate renewal, fertility and the end of fasting.



EARLY SPRING, LATE EASTER

Spring in the Interior appears to have already begun as we start the month of April. By the end of the month, the rivers will be breaking up and businesses will be gearing up for summer tourists.

Daylight hours have increased and Alaskans are more active so they are eager to go out to eat.

Easter is later this year, which creates a busy calendar for restaurants:

- April 21: Easter
- May 5: Cinco de Mayo
- May 12: Mother's Day

Let Quality Sales help with dinner and brunch ideas to keep your menu fresh for these special occasions.

The recipe below will give you a killer brunch item for Easter.

This month, we will be promoting Michigan Turkey with Ratcliff Brokers from Anchorage. Next month, Gail Hubble from Pierce-Cartwright Brokers will be visiting with new ideas and products.

RECIPE: BREAKFAST STRATA

YIELD: 8 SERVINGS

INGREDIENTS:

- 1 tbsp butter
- 1 lb. Fontanini ground Italian sausage (#421)**
- 10 large eggs
- 2 c. whole milk
- Kosher salt
- Freshly ground black pepper
- 4 c. cubed bread
- 1 1/2 c. shredded cheddar, divided
- 1 c. frozen spinach, defrosted, drained, and chopped
- 1 c. sliced mushrooms
- 1 c. halved grape tomatoes
- 1/4 c. torn basil, for garnish

DIRECTIONS:

Preheat oven to 350° and grease a 9"-x-13" baking dish with butter. In a

large skillet over medium-high heat, add sausage and cook, breaking up large pieces with a spoon, until golden, about 7 minutes. Remove from heat and let cool.

In a large bowl, whisk together eggs and milk and season with salt and pepper. Gently fold in bread, 1 cup cheese, spinach, mushrooms, and tomatoes.

Pour mixture into prepared baking dish. Top with remaining 1/2 cup cheese and bake 50 to 55 minutes, until cheese is golden and no liquid remains. Garnish with basil before serving.



APRIL/MAY EVENTS:

April 6th
27th Annual Fabulous Feminist Fundraiser
 Westmark Ballroom

April 6th
The Bash- Gayest Party Ever
 Celebrating the queer community of Fairbanks
 Chief David Salmon Tribal Hall
 Potluck, Costume contest

April 9th- 14th
Arctic Man
 Summit Lake
 This year the Ski and Snowboard race will be replaced by some new events

April 12th
Grilled Cheese Sandwich Day

April 21st
Easter Sunday

April 27th
UAF Culinary Arts Scholarship Dinner
 Multi course dinner with wine pairings prepared by the culinary arts students.
 Proceeds go to the students' scholarship fund.
 Hutchison School

May 1st
Kippered Salmon and Gravlox Making Workshop
 The Folk School

May 5th
Cinco de Mayo

**ONE CHEF'S CRUSADE TO IMPROVE SCHOOL LUNCH**

This story was aired on CBS Sunday news on March 31st:

It's lunchtime at Winthrop Elementary in New London, Connecticut, and these kids are hungry. They could eat pasta or tuna, or something a little more exotic. How about hummus?

The man behind the hummus dip, is 34-year-old Dan Giusti. He founded and runs Brigaid, a company that's revolutionizing cafeteria cuisine.

"There is a problem with school food in general, because this idea that the kids don't deserve high-quality, which obviously they do," he said, "and they're our kids. If anybody deserves the best food that we can give them, it's them, because they have no choice."

No more processed food or mystery meat for these kids. Brigaid hires trained chefs to make high-quality school lunches from scratch.

In 2015 he left Noma, a small restaurant with about 45 seats, where diners paid about \$500 for a meal. He wanted to "fix America's school lunches," stunning the food world. Foodies may have been flummoxed,

but Giusti had found his calling.



The cost to the New London public school taxpayers has been zero thanks to fundraising efforts like Brigaid's popular weekly community dinner, and generous corporate and private grants.

But cost, *is* an issue. The federal school lunch program will reimburse New London around \$3.50 a meal, which has to cover the cost of paying people to make the food and for maintenance. "So, when it's all said and done, you have about \$1.25 for food. Making food, a meal that kids really want to eat, for \$1.25 is super challenging."

So far, fundraisers and donations have to make up the difference.

And now, Dan Giusti and Brigaid are expanding to the largest school district in the country: New York City's, starting at Morris High School in the Bronx.

IMPOSSIBLE WHOPPER

It's a Whopper of an April Fool's prank. Burger King has surprised its meat-loving regulars with a flame-grilled "Impossible Whopper" — a plant-based version of the brand's iconic hamburger.

The fast-food chain brought in some of its most loyal — and meat-centric — customers for the stunt, which has them unknowingly, eat the Impossible version of the Whopper. Burger King filmed the customers unknowingly diving into the veggie burger before revealing there is **no beef**.

"No f---ing way," one man exclaimed. "This is a f---ing cow!" To

which a voice-over assured the man it was not. "Tastes like a Whopper," said one couple. "It tasted just like a Whopper should taste," another customer said.

The Impossible Whopper utilized the popular Impossible Burger patty, which is derived from plants, but has a meaty texture.

Quality Sales sells the Impossible Burger patty #693766

