

June 2019  
Newsletter



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## Midnight Sun Activities in Fairbanks:

The 38<sup>th</sup> annual **Midnight Sun Festival** is Saturday, June 22<sup>nd</sup> and Sunday, June 23<sup>rd</sup>, downtown, 12 noon-midnight.

The **Midnight Sun Baseball** game is June 21<sup>st</sup> at 10:00pm.



The **Yukon 800 Boat Race** starts in Fairbanks on June 22<sup>nd</sup> at Pike's Landing, 11:00 am and will finish the next day.



The **Midnight Sun Run** is Saturday, June 22<sup>nd</sup> at

## MIDNIGHT SUN FUN

June is National Turkey Lover's Month. For those who love turkey, check out our turkey specials on this month's flyer.

June is also the month when we celebrate our long hours of daylight. The longest day of the year is the Summer Solstice on June 21<sup>st</sup> a time when Fairbanks

chooses to play and eat rather than sleep. Be ready for midnight sun customers.

As we kick off summer, Quality Sales welcomes all the seasonal food trucks, restaurants, mining, construction and exploration camps that intend to make the most of the season.

Pioneer Park is now open including the shops and food vendors.

Father's Day is June 16<sup>th</sup>. Be sure to show all fathers that they deserve the same treatment as mothers on their special day.

## RECIPE: BANANA BACON FRENCH TOAST

*This month Alaskans will be active day and night so serve this recipe all day*

### INGREDIENTS FOR EACH SERVING:

- 1 egg, beaten
- 1 cup milk
- 1 tsp. vanilla
- 1/2 tsp. cinnamon
- 1/2 tsp. salt
- 2 slices 1" thick Texas Toast (#28202)
- 2 Tbsp. unsalted butter
- 3 slices bacon, cooked (#71862)
- 1 Tbsp. crushed pecans
- 2 Tbsp. Blueberries

### PREPARATION:

1. In a large bowl, combine egg, milk, vanilla, cinnamon and salt. Mix well. Submerge bread into egg batter and allow to soak up mixture for 2 minutes.
2. In a medium sauté pan, over medium high heat, melt 1 tablespoon of butter. Add sliced bananas and sauté until lightly

browned, approximately 3 minutes. Add maple syrup and simmer for 1 minute. Remove from heat.

3. In a large sauté pan, add the remaining tablespoon of butter and melt over medium high heat. Add coated bread and sauté each side until golden brown. Cook through for 2 minutes on each side.

4. To build, layer one slice of toast with sautéed bananas and 3 slices of bacon. Place remaining slice of toast on top followed by a sprinkle of toasted pecans and mixed berries.



**MOCKTAIL RECIPE:**

"Mocktails," are boozeless concoctions that are getting more popular — not just among millennials, who are drinking less than their parents, but among people seeking healthier lifestyles, pregnant women and people who simply don't feel like having alcohol.

This recipe is from Derek Brown. He's a Washington, D.C. bar owner, bartender and author.



**SPIRIT-FREE  
LION'S TAIL:**  
Per drink (use a sour glass):

2 oz Seedlip 94

Seedlip is a non-alcoholic, distilled botanical beverage, made from herbs and spices.

1 oz. allspice-infused maple syrup.

To make, heat 1 cup maple syrup with 4 whole dried allspice berries for 5 minutes. Strain out allspice and allow syrup to chill.

1 oz. lime juice

1/2 oz. Aquafaba (chickpea water)

Dry-shake, add ice and shake a second time. Strain into chilled glass. Float star anise on foamy head.

**FOOD LABELS AND FOOD WASTE**

The Food and Drug Administration sent a letter to the food industry this May urging companies to get behind the initiative to standardize the use of the phrase "**best if used by**" on packaged food labels.



Consumer research has shown that this phrasing helps consumers understand that **the date label is about quality, not safety**, and that products do not have to be discarded after the date if they are stored properly.

Confusion over competing labels — such as "sell by" or "use before" — accounts for about 20% of food

waste in Americans' homes. And this message comes at a time when Americans toss out about \$161 billion worth of food each year. This equates to about one-third of all food produced in the U.S. being wasted or lost.

The Grocery Manufacturers Association has already embraced the guidance to use "best if used by," instead of "sell by" with more than 80% of the products that GMA members are using.

**There's no federal requirement to put date labels on food packages.** The only exception is with infant formula. The FDA mandates that infant formulas be labeled with a "use by" date. The food industry uses the "use by" date in other instances when food safety is a concern.

The federal government has established a goal to reduce food waste by 50% by 2030. That's why the FDA is taking this measure.

**BBQ TIPS & TRENDS**

Smithfield Culinary has some tips from award winning BBQ "pitmasters" around the country. Become a winner yourself by entering their sweepstakes before July 15. Check the Quality Sales blog for a link to the entry application.



Use fruit jams as an easy way to add sweet flavor.



Adding vinegar to a sweet sauce creates a tangy result that has increased in preference since 2015.



Different flavors of mustard can add a spicy or zingy flair.

*"Smoke on the menu means premium price. More ethnic food trucks including Asian and Mexican will be featuring BBQ on the menu."* – Ernest Servantes



Make it Tennessee-style with whiskey or bourbon; it's a preference that has increased 5% since 2015.

*"More BBQ meats are being used in tacos, sliders, and in small plates or shareable portions. The same cuts prepared multiple ways, such as pork butt roasted in the oven as a comfort food special or shaved thin as a pork Philly sandwich."* – Darren Warth