



F.Y.I.

Consultants to the Best in Food Service Planning and Engineering
Summer 2010

HOPKINS

*Planting Knowledge
with You*



DEFENSE

URS:

Camp Lemonier
Whitman Requiradt:
FANX III

EDUCATION

Ewing Cole:
Ft. Stewart Elementary
Marshall Craft:
Cecil College
Waldon Studio:
Margaret Brent Special Education Ctr.

HEALTHCARE

DiMella Shaffer:
AFRH-DC
HDR:
USAG Humphries

JUSTICE

Ricci-Greene:
Brooklyn Detention

WORKPLACE

Kohn Pedersen Fox:
Abu Dabi
Media Center
KCCT:
Belgrade - OBO
Bucharest - OBO
Monterray - OBO
HOK-JBG:
NCI
SmithGroup:
National Guard
SOM:
BTC
ZGF:
DHS West Campus
Vientiane - OBO

RECREATION

Freelon/Adjae:
NMAAHC
Gensler:
Admirals Club - LGA
SOM:
National Museum of the US Army
ROOM FOR YOU!



EQUIPPED TO DELIGHT

Every person who cooks at home knows the difference that certain pans or stoves make to their dishes and the way they work. This difference is magnified on a grand scale in grand kitchens. What fits and where best to place it rank low on the chef's scale compared with what it does and how well.

A noncook should regard a piece of cooking equipment much like a good lawn mower or a car; the more control it allows you, the better. The chef in Richard Hopkins sees cooking

as a rigorous, almost athletic, art form comparable to metal or stone sculpting, requiring muscles and brains. State-of-the-art machines that we place



in our kitchens give chefs electronic, mechanical, and natural aids that help the best of them to control the quality of their products. Let there be no doubt that 21st century ingenuity has infused the culinary world.

The Difference a Machine Makes

COOK IT! Computer-aided energy modeling has broken into the design of convection ovens. Now some ovens can sense the food within and eliminate hot spots for consistently even baking and even browning.

SLOW COOKING CLASSIC. By now, slow cook-and-hold ovens are classic. They require no exhaust, and their finished meats usually have a longer shelf life. In culinary school Richard challenged an instructor who didn't believe that slow cooking would reduce shrinkage. He won that bet, teaching the teacher.

SIMPLE INDUCTION, my dear Watson! Since we broke ground by (over)



Dear Associate,

Flash back with me to an earlier iteration of Lynn and Richard. We are in the 70s of the last century. Richard has just graduated from culinary school and is ready to venture into Washington, DC's, recently awakened culinary world. I have just returned from Sierra Leone in West Africa, where the Peace Corps sent me to teach art to African pre-teens. (Do I see you smiling at the absurdity of that job?)

I had specialized in ceramic sculpture in college but had a passion for oil painting. Both mediums allowed me to express my visions which had a lot to do with philosophy and physics.

Being young, I wanted to understand life in a way that most people don't have time for or care enough about. I wanted to reduce that understanding to the visual. My imaginary companions were Nietzsche, Ludwig Wittgenstein, and Dostoyevsky, among others ... quite an interesting assortment. These people clarified and simplified life; that's what made them great, and I wanted to do that too.

Richard baked cakes, really good cakes. In fact for our wedding, he spent about eight 16-hour days baking and building a six-foot-high masterpiece -- delectable rainbows of cake sandwiching marzipan, blanketed with fondant and decorated with chocolate butterflies.

I was astounded that he would spend so much time on an art that was so ephemeral. Part of the joy of being an artist, I thought, was to create something that outlives our flesh and bones. Culinary art gives us a thrilling meal and, at best, a memorable one. But poof! It's over with nothing to show for all that work. What a waste!

Over the years I've come to respect culinary art more; maybe because I respect time less. What is worldly fame worth when time is so fleeting and distracting? Years of global recognition may be less valuable in the long run than a few hours of bonding (over)

JOYFUL COOKING UNITES FOODIES!

"Poets have been mysteriously silent on the subject of cheese."

G. K. Chesterton
1874 - 1936



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pleasure among a party of foodies. A moment of mutual appreciation for a truly artistic meal forges a personal bond between people, a rush, that dives into our hearts and stays there buried in the amalgam of pleasure and pain, knowledge and information, wisdom and experience that makes each of us unique. Perhaps some of us will hold that bond forged at table forever, somewhere. Few relics can accomplish that!

What is particularly fascinating to me now is the irony that large, complex stainless steel machines can create delicate taste experiences and that Richard and I have managed to conjure up a livelihood with the selection and arrangement of such machines.

Here's hoping the feature article will help you see our kitchen design from a fresh philosophical viewpoint!

Your foodservice consultant serving you more food for thought.



Lynn Hopkins

Equipped to Delight continued... specifying induction cooktops for Baruch College in the mid-90s, these cooktops which are cool to the touch and increasingly reliable, have increased in popularity and decreased in price. As a consequence smallwares companies are making more elegant and reasonably priced cook/serving dishes.

HOLD IT! Restaurants prepare most foods to order, but in business and industry, foods are held until service, degrading fast under normal conditions. That is why good holding equipment is so important. Our favorite machine is Winston's CVAP, which computes the correct moisture level according to sea level. Foods stay warm and properly moist nearly forever.

The Bain Marie is the classic piece of equipment for holding sauces and soups. It uses a water bath to keep the moisture content steady, which is better than leaving the food in a kettle or on the stove to scorch or dry up.

WHIP IT! For making emulsions a vertical cutter cannot be beat. This new machine is the next generation of the high-speed blender. Nutrition-minded chefs prefer the vertical cutter because they can use fewer egg yolks. These machines also quickly shred dry ingredients and make smooth and uniform sauces.

STONED. As a pastry chef, Richard's all-time favorite is the cool stone table, a perfect bench for rolling pastry dough and for chocolate work.



COFFEE CAKE A LA KUMIN

Swiss-born pastry executive chef Albert Kumin, in addition to serving in the Carter White House and the Four Seasons, created the Chocolate Velvet Cake in 1959 and in 1992 was inducted into James Beard Foundations' Who's Who of Food and Beverage in America. Chef Kumin was Richard's most beloved teacher and mentor. His coffee cake is scrumptious.

Qty	Ingredient	Step No.
½ c	Shortening	1
¾ c	Sugar	1
1 tsp	Vanilla	1
3	Eggs	2
2 c	Flour	3
1tsp	Baking powder	3
1tsp	Baking soda	3
1c	Sour cream	4
1c	Chopped pecans or walnuts	4
6T	Unsalted butter	5
1 c	Brown sugar	5
2 tsp	Cinnamon	5
½ c	Chopped pecans or walnuts	6

Steps

1. Cream shortening, sugar, and vanilla.
2. Add eggs one at a time, blending well after each addition. Set aside.
3. Sift dry ingredients together.
4. Add dry ingredients and sour cream, alternating, into egg mixture. Blend well after each addition. Spread batter into greased and floured ring pan: ½ batter, ½ nuts, rest of batter, rest of nuts. Bake at 350° for 50 - 60 minutes. Let cool.
5. Beat sweet butter, sugar, cinnamon. Spread on top of warm coffee cake.
6. Sprinkle additional chopped nuts on top. Enjoy!

CHILL. Richard hopes that soon every home will have a blast chiller. This box immediately stops the eroding effects of time without affecting texture and taste as freezers do. For example, celery can be steamed and then blast-chilled to keep the crunch and nutritional content before using it as an ingredient. Hundreds of applications make the blast chiller a 21st century must-have.

BACTERIA BANISHER. Our latest favorite is the air treatment device that kills bacteria on contact. We have been placing these in refrigerators for a while. Better still is when they are installed in the HVAC system to kill bacteria on all kitchen surfaces. These fabulous machines promise to take the sting of food poisoning out of the dining experience.

HOPKINS' modern kitchens marry engineering with art; may the happy couple live long and prosper. ❖

HOPKINS STAFF RESTAURANT FAVES

Washington, DC

Antonio: Straits of Malaya.
1836 18th St. NW, DC

Great food; profits go to an orphanage in Malaysia. Antonio recommends sitting on the rooftop. Not fancy.

New York City

Richard: Ovest Pizzoteca.
513 W. 27th. Italian hearth pizza, yes, but Richard was wowed by the squid salad.

The Hopkins' godson, Patrick Petrides is the new manager at Tom Colicchio's Craft at 49 E. 19th. Tom was named James Beard's outstanding chef in 2010.