



**HOPKINS
FOODSERVICE
SPECIALISTS, INC.**

Architecture
is frozen
music.

—Goethe



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Dear Associate,

In an age when virtual has gone viral, and when nearly everything is digitized in a zillion patterns of zeros and ones to be freely and instantly distributed around the globe, we are the fortunate few who find ourselves anchored to matter.

Matter, whether it is hard buildings or soft soufflés, matters more than ever. Creativity has more intrinsic value when it can be touched or tasted; when we can enter into it, or it can be eaten. That is why no one can steal or give it away in cyberspace.

The spotlight is on us, creators of the building and the food-factory, to maximize the value of our work. If it isn't worth more than the cost, it probably isn't worth the cost.

**CELEBRATION
MATTERS**

We truly appreciate the opportunities you give us to co-labor with you. On every project it is our challenge to bring the value of our piece of the work up to the value of yours.

We stretch ourselves when we can make the food-factory most energy-efficient, when we maximize the potential quality of the meals produced through equipment specifications and layout strategies, and perhaps even when we give you good suggestions for elements that are only obliquely in our scope.

As we approach the holiday season, when expressions of good cheer and wishes for the New Year strengthen our bonds, and festivities include the most delicious food and drinks, let's raise a glass to what matters (i.e. Matter)!

Yours truly,

Lynn Hopkins

**Good News, FOODIES
The Holidays Are Coming!**

Now that September is once again at our backs, we look to the upcoming celebrations of the famous trinity of holidays that link the old year to the new. Of course I refer to Thanksgiving, Christmastime, and New Year's Day.

Holidays give foodies reasons to shine. Thoughts of pulling out the finest china, crystal and silver, and filling them with delicacies

whipped up by culinary artists of every ilk is enough to add sparkle to eyes young and old.

At HOPKINS we celebrate with food often, and, when we aren't eating together we talk about our latest restaurant find or recipe. So for this pre-season issue of the FYI, we want to share some real gems with you.

THANKSGIVING

Lynn's favorite: Spiced Cranberry Sauce with Zinfandel

Once you have tried this cranberry sauce, it is hard to go back. Make a lot; in the refrigerator, my Zinfandel cranberry sauce lasts as long as you let it to bring memories and marvelous flavor to many meals.

Yield: 3 cups

Ingredients

- 1 ¾ cups red Zinfandel
- 1 cup white sugar
- 1 cup golden brown sugar
- 6 whole cloves
- 6 whole allspice
- 2 (2 to 3-inch) cinnamon sticks
- 1 (3x1-inch) strip of orange peel
- 1 12 ounce bag of fresh cranberries

Preparation

1. Combine all ingredients except cranberries in a medium saucepan.
2. Bring to a boil over medium-high heat; stir until sugar dissolves.
3. Reduce heat and simmer until reduced to 1 ¾ cups, about 10 minutes.
4. Strain syrup into a large saucepan.
5. Add cranberries to syrup and cook over medium heat until berries burst, about 6 minutes.
6. Cool.
7. Transfer sauce to medium bowl.
8. Cover and refrigerate until cold.
9. Keep refrigerated.

Continued...

F.Y.I.

Consultants to the Best in Food Service Planning and Engineering
Autumn 2013

**HOPKINS
CO-LABORING
WITH YOU**

CULTURAL ARTS

Freelon Adjae Bond-SmithGroup:
National Museum of African American History and Culture

EDUCATION

BBB:
MIT - Building E-52
1 Confidential Project
Ewing Cole:
Quantico Middle
M+S^o:
UPenn Hill College
Ballinger:
UMD Bioengineering
Rogers Partners:
Trinity School

JUSTICE

1100 Architects/Ricci
Greene:
Riker's Island Intake

WORKPLACE

AECOM:
OBO-Harare
FXFowle:
1 Confidential Project
Gensler/WRA:
CAN-X
KCCT:
OBO-Port Moresby
Keiran Timberlake:
OBO-London
Incyte:
New HQ Building
URS:
ICC-Centrom
Yost Grube Hall:
OBO Ashgabat
OBO Maputo

**TIME
FOR YOU!**



CHRISTMASTIME

Patricia's favorite: Inn of Little Washington's Cabbage Braised in Champagne

This recipe transforms a lowly vegetable into a refined and elegant holiday accompaniment to roast turkey, goose or chicken. It can be prepared in less than fifteen minutes and can be kept warm for an hour or so before service. From Patrick O'Connell's *Refined American Cuisine*, copyright 2004

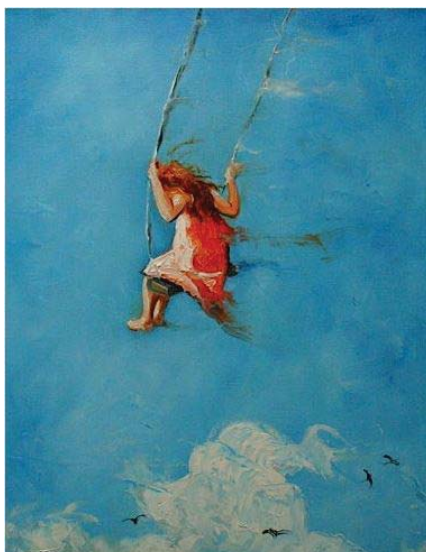
Ingredients

3 thick slices of bacon, sliced cross-wise into ½ inch strips
2 cups thinly sliced onion
4 cups thinly sliced cabbage
½ cup champagne or white wine
¾ cup chicken stock
¼ teaspoon fresh thyme leaves
1 cup heavy cream
Salt and freshly ground black pepper to taste

Preparation

1. In a large sauté pan, cook the bacon over medium heat until it is almost crisp.
2. Add onions and cook, stir occasionally, for about 5 minutes, until they are translucent.
3. Add the cabbage and cook until it is wilted.
4. Add the champagne or white wine, chicken stock, thyme and cream altogether.
5. Reduce until the liquid thickens enough to coat the back of a spoon.
6. Season with salt and pepper.

*Stir the eggnog, lift the toddy,
Happy New Year, everybody.*



Richard's Eggnog Recipe 1/5 each of bourbon and rum, and 1 pint brandy; 2 dozen eggs, 1 pound sugar, 1 quart whole milk, 1 quart cream, freshly grated nutmeg. Separate eggs. Beat yolks lightly with the sugar. Add bourbon, rum and brandy, slowly stirring constantly. Beat whites til very stiff. Add half of eggwhites. Add milk and cream. Add the remaining whites. Grate or sprinkle grated nutmeg



NEW YEAR'S DAY 2014!

Thea Anastasia's Black-Eyed Peas Greek Style

Eat black-eyed peas on New Year's Day for good luck! New Year's Day is the end of a string of festivities that have left most of us full and exhausted, in a good way. Aunt (Thea) Anastasia's black-eyed peas, Greek-style, conjure up memories of visits to her always dark Baltimore City rowhouse, with its bigger than life-size portrait of President John F. Kennedy in the dining room. But, wow, were those beans delicious!

Cheapest, easiest and most delicious way to start the year:

Ingredients

1 can black-eyed peas; organic just to be safe
Fresh-squeezed juice of one big lemon
¼ teaspoon dried Greek oregano
¼ cup of the best Greek olive oil you can find
Sea salt
¼ cup finely chopped green parsley (optional)

Preparation

Mix.

