Consultants to the Best in Food Service Planning and Engineering

Summer 2013





A. Eisenstaedt, Willie Mays, 1954

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Lhopkins@ hopkinsfoodservice.com Dear Associate,

Midsummer, and all is well. The cows are chewing their grass in sunny meadows; tomato vines are bending over with big, green fruit waiting to be painted luscious red and plopped into crispy, flavorful salads. People are playing in pools of water to cool off with splashes and strokes. Air conditioners hum so we can enjoy the closeness of brother sun.

Go Away!

Here's hoping you all have just enough work to feel needed and productive but not so much that you can't go away to play.

Summer vacation season was born during the days when most of us were farmers, and the kids had to leave school to plant and tend the crops. Without students to teach, the schools closed. Nowadays, architects and their stable of consultants work during the summer, too, but closed schools and warm weather beckon us to travel. Wouldn't it be nice if the whole world stopped working at the same time, like on Christmas day, but for a couple of weeks? Instead we scatter our away-time in the hope that we won't be missed. Yet go away we do, and go away we should. For that magnificent world, far away from our desks and computers, brims with lessons and thrills.

This summertime issue of FYI also drifts, from topics like innovative equipment to the dining experience, to take you on a two-page journey through concentric rings, farther and farther from the here and now.

I start with (1) my own next few steps, (2) then up to New Haven, Connecticut, followed by (3) global places, and (4) ends with a suggestion for a route to Russia in the 18th century. I hope the images included here will entertain you as much as the words.

1. Steps. I have to tell you about my new pedometer called Fitbit. It is fabulous! If you also care to make sure that you go those 10,000 steps a day for your health, then there is no better pedometer. I have tried many. Fitbit doesn't fall off and it has other great features. It can be fun to count steps.

Okay, now off to New Haven.

This summer may you enjoy the best of life. Yours truly,



2. Louis Lunch: Birthplace of the Hamburger Sandwich

The restaurant business has an average life span of seven years. Given the complexities and costs they face, budding restaurateurs are much more likely to fail than to succeed, but they still keep trying. Some are motivated by the love of food, by the billion-dollar chains or by a handful of lasting favorites, and perhaps a few by the story of

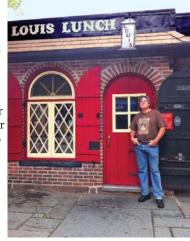
Louis Lunch in New Haven, Connecticut, which has been in business since 1900 and is still run by the same family.

One day in 1900, a gentleman hurriedly walked into Louis Lunch and told Louis that he wanted something that he could eat on the run. Louis quickly grabbed two slices of white toast and placed one of his famous ground steaks inside and sent the gentleman on his merry way. Once again, necessity was the mother of invention, this time of the hamburger sandwich, which took off!

That same style and flavor are still available from the same little restaurant where the hamburger sandwiches are now produced by Louis' great grandson, Jeff Lassen, and his sons. The hamburgers are delicious and unique because they are made from a blend of five ground meats and are cooked to order in the original circa-1898 cast-iron vertical broilers. To watch them cook in their open production line is a fascinating part of the Louis Lunch experience, especially for this food service designer.

This adorable building was threatened with demolition in the 1970s to make room for a bigger one. When Louis Lunch fans heard the news, they took up the cause for its preservation, so it was moved to its current location at 261-263 Crown Street.

Louis Lunch is a worthy stopover when in New Haven or near your road-trip route. er



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TIME FOR YOU!



The world's cutest loading dock.

3. HOPKINS Travelogue



Hamburger from Luton Hoo, in Luton, UK



Lynn and Richard enjoy a little beach music accompanied by grapes on Iona, Scotland.



Classical music inspires these cows in Beaune, France to be milked for delicious fromage!



Above: Richard cooks in outdoor kitchen with woodstove, Mytilene, Greece. Below: Lynn's knees on a beach in Iona, Scotland. Bottom: Gus Hopkins gazing upon Keyes Pond, in Maine.









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4. Leave town. Leave the country. Leave the century.

If travel around the country or around the world just isn't for you, or won't fit into your schedule, there is a way to go away that is cheap and easy and may be even more exciting and illuminating than any of the scenes these pictures depict. Read Catherine the Great, Portrait of a Woman, by Robert Massie.

Catherine the Great, empress of Russia, was born in 1729 in Prussia as Sophie Friederike Auguste von Anhalt. She was brought to Russia by Empress Elizabeth (daughter of Peter the Great) to marry and bear children to Peter, her then 13-year-old nephew and heir to the throne, who was emotionally and psychologically wanting.

The book has three main sections: (1) Catherine's early life, (from her childhood through the death of Elizabeth) during which she grew up under tremendous scrutiny and abuse; (2) her maturing time (a few years before the death of Elizabeth through the short reign of Peter III) when she took the reins of the country (the book tells why and how she came to the throne); and (3) her very productive reign, during which she went far to make Russia the country of intense might and culture that it has been since then.

This book is written in a documentary style that can be prosaic at first, but then it evolves into a fascinating account of her rich and amazing life. Descriptions of Russian relations with France, Austria, Poland, Prussia, and England are particularly fascinating. Catherine's wars with Turkey seem to me to have weakened the Ottoman Empire enough to free Greece after 400 years. Detailed descriptions of the Seven Years War, which in part caused the American Revolution, and the German origin of the British monarchy are the sources of more lessons that Catherine the Great, Portrait of a Woman, offers its readers. This book also details the heartwarming story of why Russia emancipated its serfs in 1861, which led to Lincoln's emancipation of American slaves two years later. Catherine the Great, Portrait of a Woman offers its readers a banquet of thought about history and politics.

This summer read can take us on the most distant journey out of our country and our time period, and bring us back to work and family all the wiser.