



HOPKINS
FOODSERVICE
SPECIALISTS, INC.

A line
is a
dot
that went
for
a walk.
— Paul Klee

Dear Associate,

Scale has long been the aspect of architecture that I have found most fascinating. The big rush comes when I first walk into the finished space, which used to be so familiar when it was lying on a flat piece of paper going through various iterations and phases. It might sound quirky, but my initial response to the finished product is one of loss, as if a beloved child had grown up, never to be played with again. Then I look around with fascination.

WonderFULLNESS

This year I felt as though I was similarly scaling time, and it was a thrill. To leave behind the pages of the books I have read and to actually touch down into modern-day Israel was like traveling down Alice's rabbit hole. I found myself surrounded by shiny stone streets of an ancient walled city, and, before long, I was spotting storks in the Kidron valley, wading in the Jordan,

floating in the Dead Sea, and crawling into small caves.

I was also fascinated by the Israel Museum. Its wine bar, a full-fledged restaurant, was sleek

and stylish, as if nestled into an Italian piazza rather than into a museum. The Israel Museum is smart to draw in the evening crowds with the wine bar, and in-house gallery receptions. Otherwise, there are only a few small walk-up café counters, rather than the large restaurants we see at the Smithsonians, MOMA, and other mega-museums.

What also struck me was that both the Israel Museum and the Jerusalem Holocaust Museum ask visitors to go from building to building to reach various exhibits. Richard and I forged through a cold, driving rain at night without umbrellas to find the Dead Sea Scrolls; it was worth it!

I hope you have a great summer and that our paths cross sometime soon.

Yours truly,

Lynn Hopkins



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Consultants to the Best in Food Service Planning and Engineering
Summer 2014

F.Y.I.

HOPKINS TEAMING WITH YOU!

CULTURAL ARTS

BBB:
Cooper Hewitt
SmithGroupJJR:
Museum of the Bible

EDUCATION

Ballinger:
UM Bioengineering
Burns & McDonnell:
GTMO K-12 DoDEA
Ewing Cole:
Quantico Middle
Rogers Partners:
Trinity School

HOSPITALITY

SmithGroupJJR:
MGM -NH
Gensler:
Etihad Lounges at
JFK, LAX, ORD

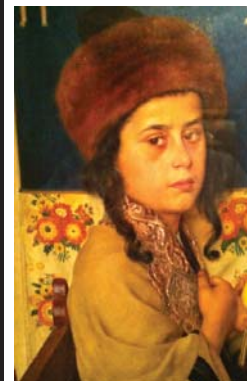
RECREATION

GWVO:
Occoquan Regional
Park
diDomenico + Partners:
NY Aquarium

WORKPLACE

AECOM:
OBO-Harare
Goody Clancy:
DHS Center Bldg.
KCCT:
OBO-Port Moresby
Yost Grube Hall:
OBO Maputo
OBO Rangoon

TIME FOR YOU!



[Paintings photographed by Lynn are in the Israel Museum.]

LEAPFROG PROBLEM SOLVERS

Mick Jagger, Donald Trump, Bill Gates, Oprah Winfrey, and Alan Greenspan rose from obscurity for good reasons. Each of them leaped over tough problems in their professional lives, which could plague any of us, to rise to the top. They make our world a richer place for their contributions.

Yet people are not the only ones that battle obstacles to succeed. Fooderies (my new word) have big problems. Imagine an organization that manufactures a wide variety of goods of different textures and temperatures that must operate with the use of highly perishable parts, expensive often unreliable labor, a gross reliance on energy and water, and also must deal with an enormous amount of waste. Then it must serve its product in an appealing manner to attract buyers, even at the risk of making them sick or even killing them, and still hope to make a profit. Pity the poor bloke whose life is dedicated to leading such a corpulent and difficult animal to the mountaintop.

Thanks to bright, inventive engineers and knowledgeable, proactive designers (read: HOPKINS) some fooderies have little trampolines to help them leapfrog these obstacles to success.

By applying the following innovations to many of our projects, HOPKINS creates a win-win-win condition for (1) Mother Nature, (2) the fooderies, their customers, staff, and managers, and for (3) we heroic designers who helped make it possible.

Enter three young white knights to the rescue in the cutting-edge kitchen factory:

1. Oxygenated Water. Bacteria is the bane of the food service business. Bacteria (e.g., yeast, molds, viruses, amoebas, cysts) spoil food and thus waste valuable and costly ingredients, and can make customers violently ill, even to the point of death.

The act of cleaning surfaces (e.g., cutting boards, counters, floors, equipment) with oxygenated water explodes bacteria cells and kills them on contact. No chemicals, all natural!

Oxygenated water is now easier to use and less expensive than ever with new, centralized lower-cost equipment.

2. Air Scrubbers. Air is everywhere! Bacteria in the air falls onto the food and surfaces to cause problems. HOPKINS specifies air scrubbers in walk-ins as often as... (Over)

Leapfrog continued... possible to keep food from spoiling rapidly, but scrubbers can now be installed in kitchens, too, to extend the many advantages of bacteria-free air, including reduced employee sick leave.

Imagine your computer turning to mush and oozing a smelly brown liquid every week. We rely on the media we use to be in top condition daily. Chefs want their ingredients to last, too.

3. **Biodigesters.** If the former two innovations are white knights, the biodigester should be crowned king, because it saves huge amounts of money and lifts an enormous burden from the shoulders of Mother Nature.

Imagine a green operation that stores all of its garbage from kitchens and plate waste in dumpsters where it sits in its stink until it is composted or pulped locally, and/or then hauled away in big garbage trucks. Think about the cost of every step. Now imagine lifting the burden of tons of waste off a municipality!

In the biodigester, microscopic enzymes convert solids and semi-solids into clean water that trickles into the sewer system.

King Biodigester can be located past a garbage disposer and thus do its job without anyone having to handle the waste any more than to send it down the drain. This example of a closed system is relatively new and a big improvement over the open system in which the waste has to be carted to the biodigester. But, whether open or closed, the system works well.

To help others leapfrog menacing problems, and to ease burdens of fooderie managers and Mother Nature make heroes of each of us. Isn't that wonderful? ❧❧❧❧



Art credits: Bottom left: Diego Rivera in San Francisco 1931. Photo off the coast of Naxos, Greece by Lynn Hopkins

NEWS ALERT!! The New Plateau on the Way from Plan to Reality

Our son-in-law, Chris Hessman, is spearheading a new patented software invention that sounds wonderful. It is called Machine Elf Software.

"We have created a piece of software that plugs into standard drafting programs (i.e., AutoCAD, Revit, and soon to come, Microstation). When paired with virtual reality headsets such as the Oculus Rift or Sony's Morpheus, the viewer is placed inside the plans. (S)he can walk around, explore, and give immediate feedback.

Architects and designers do not need to learn anything new or add any extra work to their projects. The experience is available with one click.

We see our software as an industry-changing communication tool for designers and their clients. The designers' complete intent is understood, because all parties involved in a project can walk through and experience the space together. No more surprises for the less plan-savvy client during construction. Clients have an opportunity to communicate more of their comments early on, because they have virtually walked through the space.

By December, our software will support live changes to the plan, creating an entirely new way of co-designing with clients and evaluating their requests in minutes.

In the future, our software also will support cloud-based meetings, where all parties can meet in the virtual space, collaborate on ideas, and talk through issues by phone.

The future of design is virtual."

We all wish Chris good luck in getting his software into the market. Of course Hopkins Foodservice Specialists has it available NOW for our projects.



QUOTING YOU

Letter from the Client to the Advisory Board design team headed by SmithGroupJJR

Friends,

I wanted to take a moment to thank you for your incredible work on our latest project. The café is a transformational moment for the Advisory Board with a commitment of significant resources and partnerships to offer a huge benefit to our employees, guests, and members. The space we created is spectacular and has everyone in awe when they enter the café. It's truly amazing. The details have all been considered and collectively are so important. The craftsmanship of the work is superb. The coordination of so many providers in such a small space completing all at the same time was a monumental effort. And the quality and variety of food will keep everyone coming back for years to come. The success of this project is attributed to your commitment, expertise, talent, personal sacrifice (along with your families), and simple dedication to doing exceptional work. I am proud to be part of the team, relieved at the outcome, and so grateful for all of you.

If you haven't had a chance to see it in action, I invite you to visit any time and encourage you to bring your families and friends to show them why you've gone missing for so long. I'd say the work is over, but I'm afraid it's just begun.

Thank you so much!

Scott

Scott Strzinek

Managing Director, Real Estate and Facilities, Operations

The Advisory Board Company, Washington, DC

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