



FYI Newsletter

Dear Associate,

Have you ever wondered why the day begins in the midnight darkness? Why the year begins in mostly lifeless winter?

I suspect it's to show us, over and over again, that everything begins with the darkness of ignorance and works its way to the light that is knowledge.

Historians enjoy a fascinating overview of steadily increasing improvement in our quality of life.

Recently, I read an appropriate book for this season that I recommend, called *Mayflower: A Story of Courage, Community and War*, by Nathaniel Philbrick. In those pages I relived the Pilgrims' landing on the desolate shores of Cape Cod, when the weather was about to go from cold to frigid and from snowy to icy. To make matters worse, the arrival followed a two-month Atlantic crossing that robbed many of their beloved family members. The Pilgrims were sandwiched between grim and grimmer. Our country was born in deep darkness.

Thankfully, they had Massasoit and Squanto as "food service consultants" to help them through the worst of it!

That we commemorate those days with sumptuous feasts is a paradox. Yet we can't be reminded often enough of how far our quality of life has come because of one improvement after another that buries the dark ages in a heavy blanket of time.

How excellent that in our work, by insisting on quality, and by embracing the many ways our design process and our plans



Contemplating works by Clyfford Still

contribute to improved lives for our teams and for the users of our designs, together you and I pull humanity toward a better and brighter existence.

Good specifications and well-coordinated drawings are like handing a hungry Pilgrim an ear of corn. "Look what I have! Want some?" "Do I ever!" "I killed a few wild turkeys today. I have a great recipe!" "Thanks!"

So, while sitting down to our Thanksgiving feast, let's be grateful for all the improvement-minded people who preceded us, for the progress made since that the first Thanksgiving meal in 1620, cooked over the fire pit on a frigid New England day, and especially for each other.

Your consultant with food for thought,


Lynn Hopkins

Pilgrim's Progress

AUTUMN EXPERIENCE YOU CAN BUILD ON

EDUCATION

Gensler

Georgetown Day School

Goody Clancy / BIG

Isenberg School

Leo A Daly/BIG

Wilson School

STV

Grant Hall, West Point

WORKPLACE

AECOM

ECB2

Ennead

OBO Nassau, Ankara, and Nogales

Faithful & Gould

AOC, Dirksen Building

Michael Graves

Two Confidential Projects

SHoP

OBO Tegucigalpa, and Bangkok

Studio Gang

OBO Brasilia

SOM

Saudi Arabian Monetary Agency
Confidential Federal Project

ROOM FOR YOU!



NEW YORK CITY

450 W. 42nd St.
Suite 39E
New York, NY 10036
1+ (212) 679-9293

WASHINGTON, D.C.

7906 MacArthur Blvd
Suite 100
Cabin John, MD 20818
1+ (301) 320-9200

WEB

www.hopkinsfoodservice.com

EMAIL

lhopkins@hopkinsfoodservice.com

Spicy Pecans

Famous chef Patrick O'Connell of The Inn at Little Washington serves these pecans slightly warm with cocktails. He says they make a perfect host or hostess gift, and are also great in a cornbread stuffing for turkey. Enjoy!

Makes 4 cups

4 T butter

½ t cayenne pepper 2 t Cajun seasoning 2 t ground cumin 3 T sugar (maple if you can)

1 pound pecans

1. In a large skillet over medium-high heat, melt the butter until it begins to foam.
2. Add the cayenne, Cajun seasoning, cumin, and sugar. Mix well, then add the pecans.
3. Cook for about 3 minutes, stirring or tossing constantly, until the pecans are well toasted and lightly colored.
4. Pour the pecans onto a wire rack placed over a baking sheet. Let cool to room temp.
5. Store in an airtight container until ready to serve. Warm before serving.



Revit and the History of HOPKINS Design Documentation

HOPKINS has embraced Revit for over a decade. My first article on Building Information Modeling (BIM) was published in August 2007. Since then, our appreciation has grown for its improvements in process and product.

HOPKINS' design department went into full swing in 1990 when key designer Warren Schneider started his seventeen-year stint at HOPKINS, which followed decades of food service design for major contract operators. Contract operator design departments closed, opening the door for design consultancies like HOPKINS. Warren's five-year degree in architecture, earned in the day when drawing was integral to the art form, formed the foundation of his forty-year career in food service design.

Warren's plans were meticulous for their varied line weights and beautifully drawn letters.

By the time he retired in 2005, we said farewell with mixed feelings. The day of the elderly sage was sadly over, but we were glad that our design staff was composed only of AutoCAD-savvy professionals.

As soon as Revit became commonly used, every designer at HOPKINS was schooled in it. Having all of the utilities embedded in the blocks avoids the tedium of preparing utility schedules in Excel. We also appreciated how Revit facilitates the quality control process.

Now the tedium comes from drawing our own blocks when the manufacturers do not provide them, which is most of the time. We couldn't make tailored plans using only ready-made blocks any more than we could serve frozen dinners for Thanksgiving.

Imagine the advantages of the next design facilitator. Let's look at frustrations as challenges for us to discover solutions that make our days even brighter!

**It's not what you look at
that matters,
but what you see.**

- Henry David Thoreau

Credits: Paintings by Clyfford Still 1904-1980;
Painting by George Luks, *The Speilers*, 1905;
recipe from Inn at Little Washington Cookbook;
Pomo Indian Girl by Grace Carpenter Hudson
1865-1937.



YOU ARE INVITED

to join the HOPKINS team
for the 16th Annual
Thanksgiving Day
So Others Might Eat – SOME
Turkey Trot
Thursday, November 23, 2017
9:00 a.m.
Freedom Plaza
(13th Street at Pennsylvania Avenue)
Washington, D.C.

SOME provides critical services to more than 10,000 people struggling with poverty, hunger, and homelessness in our nation's capital. The Thanksgiving Day Trot for Hunger is a major support for that work.

For HOPKINS' fifth year running to end hunger on Thanksgiving morning, we invite our professional friends to join the HOPKINS Runaway Turkeys Team!

To join us go to:
[HOPKINS Runaway Turkeys Team](http://support.some.org/site/TR/Events/TROT2016?team_id=18478&pg=team&fr_id=1190)
http://support.some.org/site/TR/Events/TROT2016?team_id=18478&pg=team&fr_id=1190

If you are unable to join us, please consider making a contribution to SOME.

THANK YOU!