



FYI Newsletter

Dear Associate,

YOU. I hope this letter finds you purposeful and optimistic. If it doesn't, I hope it leaves you that way.

WE. Our teamwork makes us wealthy. We grow wealthier in knowledge that we share with each other, in talent that is honed by the ideas and techniques we apply in different ways, and through positive collaborations. More than ever, the project managers and designers we are working with are congenial, encouraging, and forbearing, with an eagle-eye on positive outcomes and in developing long-term relationships formed by mutual respect. We all become better people when good people rub off on us.

IT. These busy years have bestowed upon us remarkable opportunities to improve the world in tiny pieces. These projects give us experiences that many generations before us, even in our own families, could not possibly imagine. Good design of interior space has a cascading effect on the spirits of the users and on the environment.

Those who benefit directly through our collaborations are: 1) the hard-working food service staff who spend most of their lives gladly cooking in our comfortable kitchens, largely because of the layout, safety features, air quality, acoustics, and equipment specifications; 2) their customers who recognize how special the place and food are; and 3) the owners and managers who never need to worry about labor and utility costs exceeding revenue. (Over)



Stainless Steel and Sweets – The Sophisticated Journey of Food

The journey of food begins on the farm, in deep-dark wormy earthiness, then reaches for the sun and waits for the rain, or is ejected by animals like eggs and milk are, or our food begins as animals grazing in pastures, before leaving home by truck, ship or plane and goes through the distribution network. If food had half a mind, it would shudder to think that this was only the beginning of a transformative trip to its goal of delighting and nourishing human beings. Food can't go farther from its pastoral birthplace than to a commercial kitchen. Nor will it meet a more rigorous process than when it is confronted by frigid refrigeration, or the blazing heat of ovens, or the complete identity dissolution of a mixer.

Confronting commercial food service equipment is the most sophisticated phase of food's journey. Even George Orwell couldn't have foreseen how sophisticated cooking technology has become. Americans' high standards for food quality, uniformity, and sustainability (Over)



EXPERTISE WE CAN BUILD UPON

HOSPITALITY

Gensler
JFK T-8

WORKPLACE

AECOM
Al Udeid Air Base

McCarthy Hitt
Gensler
Confidential in MO

Dewberry
Confidential Int'l

Ennead
OBO Lagos

Hensel Phelps/Gensler
Confidential in MD

Miller Hull
OBO Kabul, Ariana

SHoP
OBO Milan

Studio Gang
OBO Brasilia

SOM
Confidential in Cambridge
Montgomery County Judicial Center

ROOM FOR YOU!



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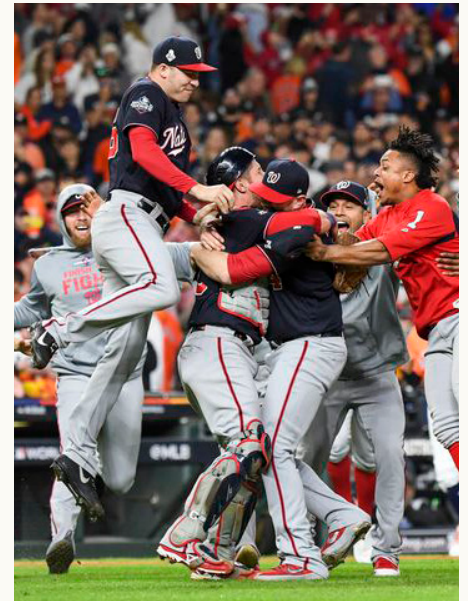
Letter continued: **WE.** Talk about Teamwork! Watching the World Series was fun. The best part for me was to see a Nationals player make a home run. He danced into the pit where his teammates were all hugging and jumping and dancing together. Looking at the merriment, it was impossible to tell who scored! Isn't that the way it should be for our all our teams? How about, the next time we win a great project, or finish one, we go dancing?!

[Tap the Nats picture to see what I mean and smile big; imagine that being us! After it opens you may need to tap again for sound.]

But what I loved seeing the most was when there was a bad call or a huge disappointment by a player on either team, they let it go quickly. No whining or complaining, no arguing. They just moved on. Impressive! What resilience!

Thank you for giving HOPKINS the opportunity to work with you on such important projects and to work on your glorious buildings. Gratitude unites the giver and the recipient. I hope you all have a wonderful Thanksgiving Day.

Your food service consultant with inspirational food for thought, Lynn Hopkins



have forged odd alliances between engineers and chefs. Twenty-first century engineering meets many a chef's desires with increasingly clever solutions. It's HOPKINS' job to wade through the marsh of mediocre solutions, poor solutions, or no solutions at all to find nuggets of genius. Once found, we carefully place them in our plans to create kitchens that do away with the most grueling work and that require staff to have less professional training or talent to make tastier culinary delights.

Equipment specifications contribute the lion's share of the design of our layouts. Specifying the right equipment and features, and designing fabrication is the artistry of HOPKINS' chef-driven designs.

Industrial engineers use aerospace engineering techniques to design smarter fan blades. We can now see how minor changes in blade design affect the course of air as it moves throughout the oven or refrigerator to keep the oven temperature evenly distributed.

In selecting equipment HOPKINS may choose good ergonomics over energy efficiency. For example, a braising pan, which is basically a pot

that is too big for the stove and must sit on the floor, needs a smart way to be emptied. While a certain braising pan may have a new high-efficiency burner, it has a center pivot instead of a front pivot. Although this pan may be more energy efficient, a centrally pivoted pan can easily splash hot liquids when being poured out into the receiving pan that the worker is forced to hold very close to the floor. Picking up such a heavy receiving pan of 400-degree oil or boiling liquids is both dangerous and back-straining. Merely moving the design of the pivot point to the outer front edge of the braising pan allows the worker to gradually raise the braising pan to empty its contents into the receiving pan, making the operation safer and more comfortable.

Someone has finally built a better grease trap. Rather than running a grease line to a central grease trap outside the loading dock, compact point-of-use grease interceptors skim the warm fats, oil and grease (FOG) off the water surface before the FOG can cool, collect, and clog the pipe. This prevents bacteria-causing odors, which is why grease traps had to be located outside.

The FOG is collected in an external clear reservoir so the cook can monitor the level of the reservoir. When nearly full, the cook simply pours off the FOG into a disposable grease container. Point-of-use interceptors will then keep the FOG out of the sanitary line, which eliminates the quarterly cost to maintain the pipe and to pump out a central grease trap. And so the march toward perfection goes on, as together the chef/kitchen designer and the machine designer draw closer to their common goal of making hungry people happy (albeit not as happy as World Series baseball game winners, but as happy as hungry people can possibly become).

Meanwhile, the transformed food from the farm never knew what hit it!

JOE FROGGER MOLASSES COOKIES A HOPKINS Autumn Favorite

Stir Dry: 4 cups flour, 1½ tsp. ginger, ½ tsp. cloves, ½ tsp. nutmeg, ¼ tsp. allspice, 1½ tsp. salt

Mix Liquids: 2 Tb. rum, 1/3 cup water

Combine: 1 cup molasses, 1 tsp. baking soda

Cream: 1 cup sugar with ½ cup butter (oil)
1/8 cup chopped candied ginger

1. Add ½ dry ingredients to butter/sugar.
2. Add ½ the rum/water.
3. Add ½ the molasses mixture.
4. Blend well.
5. Repeat.
6. Add candied ginger.
7. Chill dough.
8. On floured surface, roll out ¼" thick;
9. Cut-out with 4" round cookie cutter.
10. Bake on greased cookie sheet at 375°.

10-12 minutes. Makes 18 Froggers. Enjoy!



Angels can fly
because they can take
themselves lightly.

- G.K. Chesterton