



# HOT TOPICS

A Newsletter for the Foodservice Industry from Hatco Corporation. 100% Employee Owned — Summer 2017, No. 57



## FOOD FOR THOUGHT

by David Rolston  
President and CEO



### LESSONS FROM A LOCOMOTIVE

**N**ext to the Packers, my favorite attraction in Green Bay is the National Railroad Museum. The Museum and our Hatco family have a close and long-standing relationship, and we have used it as a venue for occasions ranging from “graduation” events for attendees at our schools to the company picnic. It’s always fun to watch children, and adults, as they climb over and around the giant behemoths that played such an important part in linking our country together.

Although the collection is extensive, there is one unique exhibit that is truly priceless from a historical point of view. Located in the great hall are the British-built A4 class locomotive and tender and railway cars that comprised the special train assigned to General (later President) Dwight D. Eisenhower when he was commander of the Allied forces in World War II. In addition to transporting the General and his staff between bases and strategic points in England, the train was essential from a security point of view since enemy infiltrators had no idea where it would be at any particular time. Meetings held aboard the train helped plan the D-Day invasion of Normandy.

Please see “*food for thought*” on page 5

## What we can learn from TEN RESTAURANTS THAT CHANGED AMERICA

**T**he phrase, “What is past is prologue,” inscribed on the National Archives building implies that history has much to teach us. A new book, *Ten Restaurants that Changed America* by Dr. Paul Freedman, vividly demonstrates that this is as true for the foodservice industry as it is in government and politics. Dr. Freedman, Professor of History at Yale University and noted food historian, has made a major contribution in defining not only the restaurants themselves but the eras in which they flourished (and flourish), the way in which they impacted the national taste, and the importance of such factors as location, ambience, and notable patrons on their success.

Dr. Freedman was kind enough to recently grant an interview to *Hot Topics*. Here are a few of his thoughts.

### SPOTLIGHT



**Hot Topics:** How did you become interested in the history of dining?

**Dr. Freedman:** My particular field is Medieval History, and some time ago research led me to a book on spices in the Middle Ages. The impact of the way different flavorings affect not only dining but history and commerce led me to devote more attention to food.



Photo © Bonnie Roe

Please see “*What we can learn*” on page 2

## ON THE MENU

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This issue of “Hot Topics” has been printed on recycled paper with non-petroleum inks.

SHOWTIME



SEPTEMBER 2017

- GULFHOST  
September 18 - 20  
Dubai World Trade Centre  
Dubai  
U.A.E.

OCTOBER 2017

- PIR EXPO  
October 16 - 19  
Crocus Expo International Exhibition Center  
Moscow, Russia
- NACS SHOW  
October 17 - 20  
McCormick Place Convention Center  
Chicago, IL  
USA  
Booth #5739
- HOST  
October 20 - 24  
Fiera Milano  
Milano, Italy

SPECIALTY OF THE HOUSE

# ARDENT



“blending the earthy with the contemporary” in the heartland



Having grown up on a farm in Wisconsin, Chef Justin Carlisle is no stranger to “farm-to-table” cuisine. After acquiring experience in such notable venues as The Greenbrier resort, Tru® restaurant, Harvest restaurant, and The James Beard House, and as Executive Chef of Restaurant Muramoto (where he studied Asian cuisine), Chef Justin returned home to open Ardent in 2013. An immediate success, the restaurant was a semi-finalist for Best New Restaurant in the Country by the James Beard Foundation, and one of the 15 Best New Restaurants in the Midwest selected by Condé Nast Traveler. In both 2015 and 2016, Chef Justin was a James Beard finalist for the Best Chef: Midwest.

In addition to Ardent’s own varied and exciting menu, Chef Justin has regularly sponsored collaborative dinners to enable patrons to experience the work of other outstanding chefs.

Ardent is located on Milwaukee’s East side at 1751 N. Farwell Avenue and is open Wednesday through Saturday with two seatings each evening (6-6:45 and 8-8:45). Phone reservations are accepted at 414.897.7022. Be sure to visit their website at [www.ardentmke.com](http://www.ardentmke.com). ■

## Herb Roasted Pork Loin, Green Beans, Bibb Lettuce, Fine Herbs

**Ingredients:**

**Pork** (3- to 5-lb. loin of pork)  
1-1/2 Tbs (10 g) Chervil  
1-1/2 Tbs (10 g) Rosemary  
1-1/2 Tbs (10 g) Thyme  
1-1/2 Tbs (10 g) Oregano  
Salt and pepper to taste

**Green Beans**

1-1/3 c (100 g) Haricot Verts  
2-1/2 Tbs. (40 g) Shallots (minced)  
5 oz (140 ml) Pork Stock

**Bibb Lettuce**

2 Heads of Bibb or Boston lettuce, Cleaned

**Fine Herb Dressing**

5 oz (150 ml) Buttermilk  
2 Tbs (42 g) Honey  
½ c (20 g) Parsley  
1-1/2 Tbs (10 g) Tarragon  
1-1/2 Tbs (10 g) Dill  
4 oz (125 g) Grape Seed Oil  
1-1/3 c (100 ml) Apple Cider Vinegar  
3 Tbs + 1 tsp (50 g) Shallot (chopped)  
Salt and pepper to taste



**Instructions:**

Preheat your convection oven to 400°F (204°C). Season the pork loin heavily with half the chopped herbs and roast in the convection oven until internal temperature is 145°F (63°C). Remove from the oven and finish basting with the last half of herbs and drippings from the roasted pork. Let rest for at least 20 minutes before slicing.

Bring a medium size saucepan with 3 qts. (2.8 liters) of salted water to a boil and blanch the Haricot Verts until tender and then place in ice water. Bring the pork stock to a boil in a small sauce pan, place shallots and beans in pan and reduce until beans are glazed in stock.

Blend all the ingredients for the dressing together. In a bowl, pull cleaned lettuce leaves apart and season with dressing.

Slice pork loin, spoon beans next to pork, and place the dressed lettuce off to the side. ■

# TEN RESTAURANTS

Delmonico's  
 Antoine's  
 Schrafft's  
 Howard Johnson's  
 Mamma Leone's  
 The Mandarin  
 Sylvia's  
 Le Pavillon  
 The Four Seasons  
 Chez Panisse

that changed America

# FIVE TRENDS

**D**r. Freedman identifies five current trends that he feels will continue to impact restaurants in the near- to mid-term future.

-  **1.** Farm-to-table
-  **2.** Molecular/modernist gastronomy
-  **3.** Celebrity chefs
-  **4.** The influence of Asia
-  **5.** The new informality of the dining experience

“What we can learn” from page 1

**HT:** Your book is centered on ten restaurants. Were there originally more?

**Dr. F:** Yes. I would have included two others: The French Laundry in Yountville, California, and Alinea in Chicago, both of which are unique and exceptionally well regarded. Understandably, my editor felt that the number “10” had more appeal and that decided it.

**HT:** How did you go about choosing the restaurants that you included?

**Dr. F:** I wanted to present restaurants that were not only significant in their own right but had a major effect that extended well beyond their location.



For instance, Delmonico's began as a pastry shop in 1827 and evolved into the first truly luxurious restaurant with an extensive menu that impressed not only Americans but Europeans as well. Likewise, Mamma Leone's, which was long considered a New York tourist destination, served up to 3,000 people a day. As a result, many visitors from across the country first became introduced to Italian food at the restaurant and sought it out when they returned home.



**HT:** The dining experience is a combination of food and other factors such as ambience, service, etc. How can foodservice operators strike the correct balance?

**Dr. F:** They have to understand their customer base—especially their most loyal customers—and they have to build their concept around

that. For instance, The Four Seasons restaurant was as famous, if not more so, for its design as for the food.



In fact, it was one of only two interiors in New York granted landmark status. That, and its midtown-Manhattan location, made it popular among business elites and celebrities. In effect, the patrons became a part of the décor. On the other hand, a similar restaurant in, say, Philadelphia, where there is less of a social “scene” in restaurants, would rely more heavily on the food than the ambience. I would add that the restaurant's total experience has become more important in the modern era because, generally speaking, the food is better than it was in the past. So, atmosphere and food can be harmonious without the first distracting attention from the poor quality of what's being served.

**HT:** How have tastes evolved, and what do you see in the future?

**Dr. F:** Historically, Americans felt that European cuisine—especially the French—set the standard. This was especially true in the postwar period largely due to the influence of Henri Soulé and Le Pavillon. Today, that is no longer the case, and we see the present and growing influence of Asian cuisine and elements including African and South American flavors. Trends including molecular gastronomy and farm-to-table are also exerting an influence on the dining public.

Chefs were formerly considered craftsmen and, as such, they created dishes that people knew and did it very well. Today, people are constantly demanding something new and regard

the chef as an artist, not just as a skilled artisan.

**HT:** Speaking of chefs, you cited celebrity chefs as a continuing trend. Would you discuss that?

**Dr. F:** Chefs have exerted a tremendous influence on the modern culinary scene. They have not only been responsible for introducing flavors and techniques to the public through television, books, schools, and other means, but, thanks to the increased importance and visibility accorded them, they have been responsible for moving the back of the house to the front of the house. This has resulted in an overall change in atmosphere and generally a more casual tone in restaurant décor and patron dress.



Likewise, fine dining was once associated with a hushed atmosphere. Today, younger patrons feel more at home with a higher noise level, and restaurant designers have introduced acoustics to accommodate that. Also, the trend towards celebrity chefs has revamped the structure of the restaurant business. In the past, at restaurants like Le Pavillon, Delmonico's, and others, chefs were invisible, and the owner or manager set the personality of the establishment.



Today, chefs are much more in the spotlight, as are individuals like Alice Waters of Chez Panisse who is at home in both the front and back of the house, as was the late Sylvia Woods whose Harlem, New York, restaurant attained an outstanding reputation for “soul food” thanks to her in-depth knowledge of traditional Southern cooking and her wonderful personality.

**HT:** One of the trends you mentioned was “farm-to-table.” Although that works well in California, Florida, and other areas with a 12-month growing season, how do you see it playing out in northern areas?

**Dr. F:** I would suggest that restaurants in colder climates avoid serving fruits and vegetables that are clearly inappropriate. For instance, I would recommend, among others, beets or Brussel sprouts that have a darker flavor more appropriate to the winter season.

**HT:** You also mentioned a trend toward more emphasis on Asian cuisine, and your chapter on The Mandarin restaurant provided a fascinating lesson in how foreign cuisines evolve in America. Would you please address that?

**Dr. F:** The Asian and other foreign specialties served in North America are, of necessity, adaptations of the original dishes. It is not only difficult, if not prohibitive, to obtain ingredients that would be



available in the home country, but the original dish might not be acceptable over here. For instance, a friend of mine from Israel decided to open a restaurant serving authentic Israeli foods. He soon found that not all the original dishes were popular according to American tastes and had to adapt them to meet American tastes. This negotiation of authenticity and customer comfort has been the case throughout our culinary history.

**HT:** As you surveyed the history of American restaurants, did you spot any downtrends?

**Dr. F:** As I mentioned, from the postwar period through the 1960s, fine dining was dominated by French foods. As more choices emerged, the number of French restaurants has steadily dwindled, and that is too bad because French cooking is truly a foundation cuisine. Also, we've lost many excellent German restaurants, as well as more formal Chinese restaurants—the ones that emphasized elegance rather than plastic dragons, etc. All three form an important part of our dining heritage. It would be good to see a revival.

**HT:** What advice would you give to someone considering opening a restaurant today?

**Dr. F:** I would say if you have an idea and you feel strongly about it, you still need to be open to changes. For instance, Chez Panisse evolved over time but retained its traditions of a weekly menu and an atmosphere that was both rustic and gracious. Antoine's, one of our oldest surviving restaurants, understood that their most loyal customers preferred authentic New Orleans cuisine rather than any adaptations derived from other areas in Louisiana. The restaurants that survive do so by recognizing what their best customers like and remaining true to their tastes.

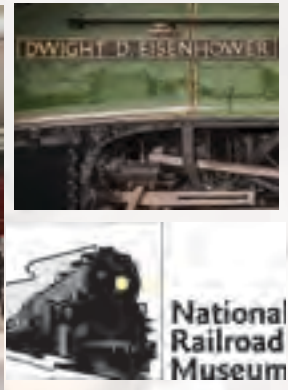
*Ten Restaurants that Changed America* is available at fine bookstores and online. ■

# The National Railroad Museum

Located in Green Bay, Wisconsin, the National Railroad Museum features an extensive collection of steam, diesel, and electric locomotives, passenger and freight cars, and models and memorabilia dating from the 19th century to the present day. The Museum is very much of a “hands-on” experience, and visitors can view both locomotive cab and passenger car interiors. During the summer, train rides are available, and the Museum features exhibits for adults and children alike.

Be sure to plan a visit the next time you're in Green Bay. Information is available at the website [www.nationalrrmuseum.org](http://www.nationalrrmuseum.org). ■

Photos courtesy of The National RR Museum



“food for thought” from page 1

Photo courtesy of NRRM



The locomotive, now named the Dwight D. Eisenhower, first came to the museum on Memorial Day in 1964. Recently, the National Railway Museum at York, England, asked to borrow it for an event called “The Great Gathering” in 2013. The four surviving A4 class locomotives would be brought together for a reunion. Of the other locomotives, two were in England (one of which has been restored to operating condition) and one is in Canada. The job of moving the engines from North America to York, England, was captured by the Smithsonian Institution for its television program “Humongous Moves.”

In watching the show, I was amazed at the skill of the moving crew that had been sent from England to retrieve the engines. The Eisenhower had to be taken from the museum, moved overland, put aboard a ship

for England, unloaded, and trucked to York. Although the movers were experienced in the transportation of heavy machinery, nothing could possibly have prepared them for this. For all its size and bulk, the Dwight D. Eisenhower is more than a locomotive; it is an important artifact of both British and American history and a memorial to the “special relationship” between our countries that stood against the horrors of Nazism.

What I found most interesting about the move was the fact that the crew had to literally think on their feet, and their combined experience was essential to the successful completion of the job. There was no advance blueprint or instructions for extracting the locomotive from the museum in Green Bay without damaging either the engine or the structure. Everything needed to be thought out on the spot. Once coaxed aboard the truck, the engine and tender created an extremely top-heavy load that had to be secured and moved with the greatest care. Likewise, with the loading and unloading from the ship and the transport to the museum in England. And, of course, once the event was completed, it had to be brought back.

While viewing the entire procedure, I could not help but feel that there was a valuable lesson being taught. Like the movers, business frequently presents us with situations that are unexpected and challenging. This is especially true for those in a leadership position and, because most serious situations are multi-faceted, demonstrates the need for a tried and tested management team. The ability to face the unexpected together brings a wider base of expertise and, whatever the outcome, a joint learning experience.

Although we appreciate those days on which nothing much happens, it is the surprise opportunity or emergency that tests us and gives us the chance to prove ourselves, both to ourselves and others. That is certainly something to keep in mind when the time comes to “move the locomotives” in your professional life.

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## PRODUCT PROFILE



# Here's a TOAST to the future!

**Hatco's next generation Toast-Qwik® Electric Conveyor Toasters feature an improved design, advanced controls, and greater production capabilities**

**T**he industry standard for better, faster toast, our Toast-Qwik® line now has a new look—and new features:

- up to 12 programmable settings for precise and instant product changes
- a user-friendly touchscreen controller
- patented ColorGuard Sensing System for consistent results
- Power Save mode for improved energy efficiency
- available in *Designer Black* and *Warm Red*, or *Stainless Steel* finish
- USB port to easily upload software and program changes.

To find out more about our new Toast-Qwik Conveyor Toasters, visit our website at [www.hatcocorp.com](http://www.hatcocorp.com) or contact your Hatco representative . . . and taste the toast of the future! ■