

ITW Food Equipment Group Receives Energy Star Award

The U.S. Environmental Protection Agency (EPA) has awarded ITW Food Equipment Group—North America (ITW FEG) a 2012 Energy Star Sustained Excellence award in recognition of its continued leadership in protecting the environment through energy efficiency.

A leading manufacturer of commercial food equipment, ITW FEG's accomplishments were recognized at an awards ceremony in Washington, D.C. on March 15, 2012, which marks the 20th anniversary of Energy Star.

ITW FEG, an Energy Star partner since 2008, was honored for its long-term leadership and continued efforts in helping to make foodservice and grocery operations more energy efficient, sustainable and profitable. Hobart, Traulsen, Stero, Vulcan, Wittco and Wolf are among the ITW FEG companies that support foodservice and grocery customers in their efforts to reduce costs, consume less water and electricity and decrease waste.

"Our sustainability commitment remains strong — to design and manufacture commercial food equipment that allows foodservice and grocery operations to increase energy efficiency and reduce environmental impact," said Chris O'Herlihy, executive vice president, ITW FEG Worldwide. "Through our strategic partnership with Energy Star, as well as customer education and product-focused



(Left to right): Chris Bauermann, general manager, Convection Ovens, Vulcan; Mike Burke, product manager, Steam Cooking, ITW Food Equipment Group; Jenni Bair, LEED-AP, marketing manager, ITW Food Equipment Group; Ann Bailey, chief, Energy Star Labeling Branch, U.S. EPA; Ivo Marrachinho, senior agency engineer, Traulsen; and Kevin Madden, director of Marketing, Hobart Warewash.

initiatives, ITW FEG companies will continue to lead sustainability efforts across the commercial foodservice industry."

The 2012 Sustained Excellence Awards are given to a select group of organizations that have exhibited outstanding leadership year after year. These winners have reduced greenhouse gas emissions by setting and achieving aggressive goals, employing innovative approaches and showing others what can be accomplished through energy efficiency.

"As we celebrate the 20th anniversary of the Energy Star program, EPA is proud to recognize ITW FEG with the

2012 Energy Star Sustained Excellence Award," said EPA Administrator Lisa P. Jackson. "ITW FEG and all our Energy Star award winners are helping Americans find cost-effective ways to save energy in everything we do, which is good for our climate, our health and our future."

Idaho Potato Resource Material Available

The Idaho Potato Commission (IPC), has made available an encyclopedic culinary resource dedicated to Idaho Potatoes: www.potato101.com.

From the home page, visitors can click to areas of interest: preparation and care of Idaho Potatoes; the science behind Idaho Potatoes' superior appearance, size and quality; or potato cooking basics and problem solving. To improve comprehension, the IPC has posted 23 short videos that start with proper storage and end with advanced preparation techniques, like making potato chips, ribbons and curls.

The site is online 24/7 for chefs, chef-instructors and culinary students to sharpen their potato knowledge and culinary skills. For more information about Idaho Potatoes, to browse the Idaho Potato Commission's foodservice recipe database, or to download the IPC Foodservice Toolkit, visit www.foodservice.idahopotato.com.

Blueberry DVD Available

The U.S. Highbush Blueberry Council is now offering its "Blueberry Kitchen: Contemporary Recipes from the Culinary Institute of America" program on DVD.

The DVD menu allows the viewer to choose from 14 how-to recipe videos and other materials to learn more about blueberries' versatility on menus and how they fit into today's breakfasts, salads, sandwiches, sauces, cocktails and more.

The blueberry curriculum is designed to be especially useful to working chefs and to culinary instructors and students. Free DVDs can be ordered by visiting www.blueberrycouncil.org/foodservice/free-dvd-order-form or by contacting jstas@crt-tanaka.com or 646-218-6007.

