



Fresh from the Oven

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The Latest Information for Foodservice Professionals from BLODGETT

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HAPPY NEW YEAR

A New Look for a New Decade

Welcome to the new Fresh from the Oven by Blodgett. We are starting 2010 with an all new updated look. This publication will strive to bring you news and information relevant to the foodservice industry. As well as show you how Blodgett can help your business succeed while saving you time, labor and energy. We look forward to working with all of you in the year ahead. Please feel free to [contact us](#), if there is anything that Blodgett can do for you!

HELP FOR FOODSERVICE PROFESSIONALS

U.S. School Foodservice Assistance Grants

Would you like to offer your students the healthy, quality foods that you know you can produce in a combi or Hydrovection oven? Is your student population growing to the point that you need to increase your throughput but just don't have money in the budget to invest in the equipment to do the job? The U.S. government is once again ready to help.

Last year, as part of the American Recovery and Reinvestment Act, the US government awarded grants to school foodservice programs for the purpose of replacing their old equipment with new technology that would improve the quality and nutritional benefit of school food. That assistance will continue this year. **On January 14, 2010, US Agriculture Secretary Tom Vilsack announced the availability of \$25 million in grants to help schools operating a National School Lunch Program (NSLP) replace outdated foodservice equipment.**

"As mandated by the legislation, USDA's Food and Nutrition Service (FNS) will award these grants to school food authorities that participate in the NSLP and that did not receive an American Recovery and Reinvestment Act of 2009 grant for NSLP equipment assistance in FY 2009. Additionally, priority will be given to schools where 50 percent or more of the students are eligible for free or reduced price meals under the NSLP."

[Click here](#) for a link to the USDA site listing available grant money per state.

To generate the highest return on your investment, make the decision to BUY NOW. For information on how you can apply for these grants, contact your state agency or the USDA.

SUCCESS STORIES

Blodgett Honored by Texas Schools

The Texas Association for School Nutrition (TASN) began its Annual Seminar in San Antonio on Monday January 25th. One of the functions of the Annual Seminar is to recognize achievements in foodservice. These categories are voted on by the members of TASN which consist of Food Service Directors, Kitchen Managers, and Industry Members such as Manufacturer's Reps, and Food Brokers. Blodgett placed 2nd in the category of BEST EQUIPMENT, and was the highest rated cooking equipment manufacturer. Texas School Food Service serves over 750 million meals each year to children, making it the largest fast food chain in the country, and that is without serving dinner! Blodgett is truly honored to be recognized by the Members of TASN.



WHAT KIND OF OVEN DO YOU NEED?

Convection, Hydrovection and Combi Ovens

For almost 30 years foodservice professionals have turned to convection and combi ovens for their commercial kitchens.

Convection

Convection ovens are the choice of chefs that require quality baking and roasting. [Click here](#) for more information on Blodgett convection ovens.

Combi Ovens

The versatile combi offers the benefits of both hot air convection and steam cooking in one footprint. Combi ovens produce high quality products that maintain their nutrients and moisture while increasing yield. [Click here](#) for more information on Blodgett Combi ovens.

Hydrovection

Now, there is a third choice. Blodgett has developed the NEW HYDROVECTION oven for chefs that want the benefits of adding moisture to their cooking, but don't need to cook exclusively with steam. Hydrovection offers increased product quality and yield over convection ovens at a lower cost than combi. [Click here](#) for more information on Blodgett Hydrovection ovens.

The table below provides application information on all three ovens.

Applications



Convection

Baked Goods

Cakes, pies, pastries, muffins, bread, croissants, cookies

Appetizers

Roasted Meats (dry)

Casseroles

Hydrovection

All the food product categories from convection PLUS:

A la Carte Cooking Lines or Prep Kitchens

Single serving proteins, holding, seafood

Slow Roast Cooking & Hold

Overnight prime rib

K-12 Schools

Oven frying, even baking, retherm

Artisan-Quality Breads

Bagels, specialty breads

Combi

All the food product categories from Convection and Hydrovection PLUS:

Steamed Products

Vegetables, potato, fish, shellfish

Poached Products

Fish, shellfish

Baked Goods

Roasted Meats

Casseroles

Chef's Corner

LOADING THE DECK

A Middle Eastern Delicacy

Last month, Blodgett was pleased to host a group of international sales representatives from around the world for several days of product training, education and of course, lots of great food. Blodgett Chefs Tim Klauder and Sarah Tresser truly outdid themselves creating foods from every corner of the world. The center piece of the event was the roasting of a whole Vermont lamb in a Blodgett 966 deck oven. Lamb is a delicacy in the Middle East, where it is typically roasted in a rotisserie oven. The Blodgett Deck oven performed flawlessly producing a perfectly roasted lamb that was moist, tender and delicious.



Above left, Melody Hu from Taiwan and Blodgett Chef Tim Klauder



WHOLE ROASTED VERMONT LAMB



[Click here](#) for recipe

DID YOU KNOW?

Fun Food Facts

The world's rarest coffee cost \$300 a pound. It is called Kopi Luwak and comes from Indonesia!

If you have questions on any of the information in this newsletter, please [click here](#) to contact us.

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**YOUR SOURCE FOR
CONVECTION, COMBI, HYDROVECTION, ROTATING RACK OVENS,
DECK OVENS, STEAM EQUIPMENT & CONVEYOR OVENS**

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