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The Latest Information for Foodservice Professionals from BLODGETT

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**Riddle of the Month:** Farmer Brown came to town with some watermelons. He sold half of them plus half a melon, and found that he had one whole melon left. How many melons did he take to town? (see answer below)



### CELEBRATING 160 YEARS

#### 1920s to 1930s

During the 1920s, the company took advantage of the expanding American economy and the abundance of new restaurants opening in major cities along the east coast, including New York, Boston, Philadelphia, and Chicago.

With the crash of the stock market in the fall of 1929 and the start of the Great Depression, however, people were forced to conserve their financial resources and, as a result, many restaurants were forced out of business. Although Blodgett felt the effects of the Depression, the company was able to remain competitive.

Source: "Blodgett Holdings, Inc.," *Company Profile*. Hoover's, Inc., 2008. Answers.com 19 Feb. 2008



Blodgett BCX-14G Combi shown with optional stand and casters.

### LET THE TAX STIMULUS ACT HELP WITH YOUR EQUIPMENT UPDATE

Do you need a new Blodgett combi oven for your kitchen? How about a double stacked convection oven, or maybe some steam or range equipment? If so, the US Economic Stimulus Act of 2008 could help.

The 2008 stimulus package offers a one-year, 50% bonus depreciation, that allows you to write off half the cost of new foodservice equipment purchased and put into use in 2008.

Plus, the expense-limit has been nearly doubled, so that small businesses such as restaurants can now write off up to \$250,000 in new and used equipment purchases in '08. That's almost double the \$128,000 expense level from '07. Also, the cap on how much equipment can be purchased to use the write-off has been increased to \$800,000, up from \$510,000.

For further information on the 2008 Stimulus Act, visit the Internal Revenue Service website at,

[www.irs.gov/newsroom/article/0,,id=179227,00.html](http://www.irs.gov/newsroom/article/0,,id=179227,00.html).

Use the Economic Stimulus Act of 2008 to invest in your future with solid, reliable Blodgett construction, designed to last for years of rigorous use in the commercial kitchen.

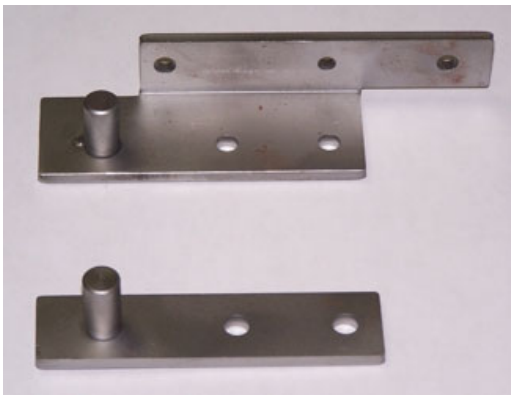
### BLODGETT RANGE - A BETTER OVEN BASE

The Blodgett Range just got better with three improvements to our range oven bases.

## **BLODGETT RANGE - A BETTER OVEN BASE**



*NEW Redesigned Recessed Oven Control Panel*



*New Hinge Pin and Pivot (top) Old Hinge (bottom)*

The Blodgett Range just got better with three improvements to our range oven bases.

**Standing Pilot Ignition System** for both standard and convection oven bases. Electronic ignition will still be available but as an option. This is a change from our previous product offering of electronic ignition as "standard" and standing pilot as an "option". **The benefits of the new standing pilot ignition system are:**

1. Standard oven bases no longer require an electrical connection
2. Tried and tested dual safety gas valve is commonly used and available in the industry
4. Increased oven high temp to 550°F
5. Improved reliability
6. Better resistance from damage due to extreme cleaning procedures
7. Better resistance from damage due to kitchen debris

**Redesigned Recessed Oven Control Panel** for both standard and convection oven bases. **The benefit of the redesigned recessed oven control panel are:**

1. Improved control reliability
2. Improved component reliability (switches)
3. Reduced heat effects from the oven

**NEW Door Hinge Pin and Pivot** for both standard and convection oven bases. **The benefits of the new door hinge pin and pivot are:**

1. Door closure is dramatically improved
2. Door will not rub on the bottom and body frame
3. Door will not catch on the bottom screws

[Click here](#) for information on our entire Heavy Duty Range line.



## **CHEF'S CORNER**

### **CARNITIAS A LA COMBI**

#### ***CARNITIAS***

[Click here](#) for recipe

Try this recipe in your Blodgett BCX combi oven for a little south of the border taste from our guest Chef Doug Hummel.

*Doug Hummel began his culinary career with Sheraton Hotels in Louisiana where he had the opportunity to work with Chef Paul Prudhomme and Chef Emeril Lagasse.*

*Doug then relocated to Austin, Texas where he helped to develop menus and a cooking school for Central Market HEB, an Epicurean grocery store and precursor to the Whole Foods concept.*



*Chef Doug Hummel*

*He then accepted the position of Executive Chef at Hotel in the Hill Country. With Doug's work, the hotel was selected to host the Texas Chaîne des Rôtisseurs annual event. Next, he joined Continental Airlines as a menu consultant for the first non-stop service flight to Narita, Japan. The flight serviced three classes, with three meals in both Western and Japanese cuisine. During this time, Doug attended The University of Houston's Conrad Hilton School of Hotel and Restaurant Management. Upon graduation, Chef Hummel joined Houston Sky Chefs where he held several positions. He was then offered the position of District Manager for Cater to You, a small food service company where he oversaw seven private school cafeterias in Manhattan, Westchester and Putman Counties of New York.*

*Chef Hummel is currently an Executive Chef/ End User Specialist with manufacturer's representatives Pecinka-Ferri Associates.*

## BLODGETT IN THE NEWS



*Chef Craig Tresser (left) with Blodgett Corporate Chef Tim Klauder*

### **TRESSER CERTIFIED AS BLODGETT CHEF**

Chef Craig Tresser has just completed training as a Blodgett Certified Chef. Chef Tresser is co-owner of Hen of Wood restaurant in Waterbury, Vermont, which has received numerous awards and recognition for excellence in farm to table cuisine. Earlier this month, Chef Tresser was an invited chef to the **James Beard Award Ceremony** in New York City. Blodgett is very fortunate to have Chef Tresser join our team of certified chefs to demonstrate the versatility and durability of our combi ovens.

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

**Riddle of the Month Answer: He took 3 melons to town.**

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