



October 2009

The Latest Information for Foodservice Professionals from BLODGETT

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Riddle of the Month: **Add a few words to this equation to make it true: 1 + 1 + 1 = 1** (see answer below)



Sarah Mattinson, owner of the Olive Café in San Diego and her Blodgett DFG-50



The Nueske CTB oven works hard at the Western Show

THE LITTLE OVENS THAT COULD

Blodgett Half Size Ovens Stand the Test of Time

Blodgett ovens are built to last! With features like our angle iron frame, double sided porcelainized liners, solid block insulation and heavy duty doors, Blodgett convection ovens will last for decades of rigorous use in your commercial kitchen. You have heard this about our world class full size convection ovens but the same holds true for our DFG-50 and CTB half size ovens as well.

Just ask Sarah Mattinson, owner of the Olive Café in San Diego. When she bought the café in May 2005, the Blodgett DFG-50 half size gas convection oven was already there, having been in service since 1988. She is now ready to replace her oven with another DFG-50. Sarah loves her Blodgett oven and never considered any other manufacturer for her replacement.

For Nueske's Meat Purveyors in Wisconsin, it's the Blodgett CTB half size electric oven that just won't quit. Their CTB oven is over 22 years old. At the Western Foodservice Show, held recently in San Diego, they cooked pan after pan of bacon in the oven. Nueske's trusted the CTB with the product they offered to potential customers. They were not disappointed, the bacon cooked perfectly every time.

So if you need a smaller oven for your application consider either the Blodgett DFG-50 or CTB half size convection ovens.

[Click here](#) for more information on these durable Blodgett half size convection ovens.



CHEF'S CORNER

PUMPKIN CHOCOLATE CHIP MINI MUFFINS

[Click here](#) for recipe

FROM THE PUMPKIN PATCH

Our own Blodgett Corporate Chef Tim Klauder has a delicious recipe to share with you this month. Try these Pumpkin Chocolate Chip Mini Muffins in your Blodgett convection oven for a treat that is sure to please.



Chef Tim Klauder

BLODGETT IN THE NEWS



County High School
Culinary Arts Kitchen



BLODGETT GOES BACK TO SCHOOL

Brantley County High School Culinary Arts Kitchen in Nahunta, GA has installed a 100% Blodgett kitchen for their vocational education program. The kitchen includes a BCX combi oven, a DFG-100 convection oven, braising pan and range battery.

Will O'Kelley of Professional Manufacturer's Representatives along with Blodgett Corporate Chef Tim Klauder recently held a culinary training session with the students in the new kitchen. The training was completely hands on with the students doing the food prep and operating all of the equipment. The kids had a blast and exceeded their own expectations.

Since the training students have been very busy cooking for a variety of groups including spaghetti for the football team, a catered supper for Leadership Brantley, an ECP Catered Luncheon and the Vocational Advisory Council Supper.



Chef Charles Carroll

CULINARY WORKSHOP

On Friday October 30, in Downey California, Chef Charles Carroll will host an event titled "Leadership Lessons from a Chef - HOW TO INSPIRE CHEFS AT YOUR FOODSERVICE FACILITY". Chef Charles Carroll is a 7 time Olympic champion with 70 international awards, he is currently Executive Chef of River Oaks Country Club in Houston, Texas. Blodgett is very pleased to support Chef Carroll in what is sure to be an enjoyable and informative event.

[Click here](#) for information on this leadership workshop.

PRINTABLE VERSION

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

Riddle of the Month Answer: 1(foot) + 1(foot) + 1(foot) = 1(yard)

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