

OREGON DMA SECRETARY

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EXECUTIVE BOARD MEETING MINUTES

The meeting was held at the Holiday Inn in Wilsonville. The reservation was made by, Mark Daugherty, CDM,CFPP.

OLD BUSINESS:

The Oregon DMA officer's meeting called to order by Oregon DMA

Melissa Davis CDM,CFPP President

Shirley Boehmer, CDM,CFPP President Elect

Sheila Blair, CDM,CFPP Secretary

Richard Farmer, CDM,CFPP Treasurer

Virginia McClellan CDM,CFPP Past President

Mark Dougherty CDM,CFPP Newsletter Editor

Bernadette Jacobs, CDM,CFPP Oregon Spokesperson

Norma Hersha CDM,CFPP

Betty Beilstein, Retired

NEW BUSINESS

Mark reported that we could save 1/3 on our newsletter cost if we changed the format to black and white. We all like the look of the newsletter in color and decided to put it to a vote at the state meeting tomorrow with all the members voting on it.

Costs for advertisements in the newsletter are as follows:

Business card size: \$30.00

¼ page ad: \$50.00

½ page ad: \$100.00

back cover ½ page ad: \$150.00

Upcoming events for Food Hunger week:

Melissa is having a bowling fundraiser for the Meals on Wheels program up in the Keizer area. Proceeds will be going to the Salem/Keizer's Meals on Wheels, Senior Inc.

We also decided to get the memberships' approval to give our raffle money to printing cost of the newsletter.

OREGON DMA FALL SEPTEMBER 28, 2007

The business meeting was called to order at 8:00 A.M.

The membership voted to keep the newsletter in the current color format. And to try and save postage the newsletter will be available on line for those that have internet. They also agreed to giving the raffle money to the Meals on Wheels program.

The next Central District meeting will be held on October 19 at Albany General Hospital. Anyone interested in coming is invited.

Richard reported that we have \$2400 in checking and \$4000 in savings and \$2500 in a 6 month CD.

DMA t-shirts are available for purchase. The cost is \$15.

Melissa reported that we raised \$625 for the Meals on Wheels program in the Keizer area last spring with the bowling fundraiser and raffle money from the State's Central District.

Bernadette is going to Washington D.C. to impress on the Congress people how important it is to have a CDM in charge of the kitchen and get it turned into law.

Installation of new officers for 2008 took place.

President: Shirley Boehmer

President elect: Pat Wieland

Treasurer: Richard Farmer

Secretary: Sheila Blair

Shirley goals as president for the upcoming year are:

1. Increase enrollment of state chapter for 5%.
2. Set up a mentor program for high school students.
3. Get all districts involved in food hunger week.
4. Have at least 3 new members attend the National meeting in July of 2008. Trying for one from each district with Oregon DMA paying their registration.

Chef Mark from Sysco did an interesting presentation on garnishing. Some of the simple and interesting ideas he gave us are: Puree beets

with olive oil and put into a squeeze bottle and make droplets on the plate. Take cooked spaghetti noodles and then deep fry and place on top of an item to add height. Sprinkle paprika on the plate, not on top of the food. His rule of thumb when you have breaded items put the gravy on the plate first then the item so that the breading doesn't get soggy. When garnishing dessert items place a fork on the plate next to the item and then sprinkle with cinnamon, when you remove the fork the shadow of the fork remains. A vegetable that none of had seen before is a black carrot and makes a very interesting garnish and tastes pretty good too.

Rich's Food showed some new twists on an old item. How to make their bulk cinnamon roll take on several new looks. And how adding some food coloring to the whipped topping in a bag can create some fun new looks.

Lunch was combined with a vendor fair. Lunch was provided by Western Foodservice. The vendors represented were: GFR, Smith Green, Hormel, Curtis Restaurant Equipment, Linsley and Assoc., OHCA, Sunshine Dairy.

After lunch Greg Greene from Mt. Hood Chemical gave his presentation. When the survey group comes into your facility the number one thing they are checking is the temperature of your dish machine. So have your dishwashers maintain a log of dish machine temperatures. Take temps 3 times a day. There are paper thermometers that can be purchased that will tell you what the water temp on the plate is. The web site address is paperthermometer.com. Gave some trouble shooting ideas to look for before calling your representative. He suggested that it is a good idea to keep a dish machine information sheet hanging in the dish room so anyone calling the repair man can give basic information even on the weekend. The mayonnaise test was something that most of us hadn't heard of but is so simple. Smear a small amount of mayonnaise on the inside and outside of a glass then run through the dish machine to make sure both the upper and lower rinse arms are working. If there is mayo on the inside of the glass the lower arm is not working. If there is mayo on the outside of the glass the upper arm is not working.

Betty Beilstien did a presentation of the importance of Hospice. She volunteers with the Willamette Valley Hospice and got involved when her husband became ill about 10 years ago.

We all received a handout titled the Economic Costs of Diabetes in the U.S. in 2002