

WE ARE A ! COMMODITY PROCESSOR !

We are on board for processing, and would love to serve you! Please keep us in mind as you divert your commodities! Give us a call anytime to discuss commodities and diversion (our Majestic Mandarin Orange, Kickin' Kung Pao, and Tantalizing Honey Fire Chicken products are awaiting for you happily!



The Happenings of the Time:

We are a Commodity Processor!
CSNA Conference – Pasadena or Bust!
The Tale of an Agency and its Cheese

- CSNA Conference - Pasadena or BUST!

Road trippers beware! Chef's Corner is heading to THE CSNA affair! This is the biggest event of the year for California nutrition programs, and it will definitely be a jolly time! Please stop by to chat, we have so many ideas to share with you, we would love to see you in person, and we'll of course have our delicious food and our famous wok and red bricks for all to see!

See you on the road and visit us at **Booth 3012!!**



- The Puzzling Tale of an Agency - and its Cheese

Original article from NY Times <<http://www.nytimes.com/2010/11/07/us/07fat.html>>

We would like to introduce an organization called Dairy Management. Dairy Mgmt promotes cheese use and is a marketing division of the USDA – which, paradoxically, is the agency at the center of anti-obesity drives that discourage over-consumption of the very cheese that Dairy Management is promoting.

This is a very funny puzzle, but it again highlights the negatives of overconsumption of cheese and the need for us to continue moving in the healthy direction that we have as a community. As many directors have noted, we're moving more and more towards the healthier trends and practices used in the past....and, as you and I know, the good old days were REALLY that good!

Dairy Mgmt provides a stark example of the conflicts in the USDA's historical role as both marketer of agriculture products and America's nutrition police. Despite this challenge, we all have the power and ability to independently assess what is best for the students despite the words from above. And, during this endeavor, Chef's corner is with you every step of the way to find those options that fit your vision of health and flavor.

Cheese? Let's cut the cheese..... 😊 and let's instead talk about Chef's Corner's steamed teriyaki chicken, fully-cooked whole muscle chicken meat, brown fried rice, and whole grains. We continue to be your partners and are continually dedicated to products designed for you at prices that give you flexibility to mold your program as you wish it to be!

- Home....is Where the Belly is -

Original article from School Nutrition Assoc.
<<http://www.schoolnutrition.org/Blog.aspx?id=14874&blogid=622>>

In a recent study on how social interaction affects kids' food choices, many young students said they enjoy eating at home because of their parents cooking and being with family. Students of all ages indicated a comfort level with food that tastes like what their parents would make.

The take-away message from these findings for nutrition operators is that school menus can be made more appealing for students by providing foods that taste like what students enjoy eating at home with their family. The study found that the students who enjoy their parents' cooking support the growing innovation between parents and foodservice directors to offer more authentic ethnic foods.

Your ADP is closely related with their comfort and experience, so....Let your students **Taste the World**, and let us be the ones to help you there! Not only do we specialize in affordable Asian cuisine, but we have entrees spanning the globe, including Empanadas and Samosas. And, working together, we can continue to explore the possibilities!

