

# What's Cookin'?

## November 2007



**"WE FEED THE BEARS!"**

UNC DINING SERVICES IS COMMITTED TO PROVIDING QUALITY FOOD AND SERVICE IN A PROFESSIONAL MANNER TO THE UNC CAMPUS COMMUNITY AND GUESTS. WE SUPPORT THE MISSION OF THE UNIVERSITY BY PROMOTING NUTRITIONAL AWARENESS AND MEETING DIVERSE CULINARY NEEDS WHILE EMPHASIZING VALUE FOR ALL CUSTOMERS.

## History of Hot Chocolate

*It's that time of year... the weather is getting cold, and the holidays are coming. Here is some history on a favorite cold weather drink! Also, make sure to look for a special hot chocolate bar at the upcoming Holiday Dinner!*



Hot chocolate has changed a lot over the years. Back in the days of the Aztecs, cocoa beans were valuable not only for their culinary importance but also as currency. Cocoa beans were often given as gifts during important ceremonies and festivals. Even so, they also used the roasted beans to make a chocolate drink. Their version is much different from the hot chocolate we know today. The Aztecs actually drank it cold, flavored with wine and chili peppers, and not at all sweet.

Chocolate was discovered and brought to Europe in the early 1500s by the explorer Cortez. After its introduction in Spain, the drink began to be served hot, sweetened and without the chili peppers. The Spanish were very protective of their wonderful new beverage, and it was over a hundred years before news of it began to spread across Europe.

When it hit London (in the 1700s), chocolate houses became popular and very trendy. It was the English who started adding milk to their chocolate and it was enjoyed as an after-dinner beverage. It wasn't until the middle of the eighteenth century that chocolate began to evolve past its drinkable form. First, cocoa powder was invented in Holland. Cocoa powder blends much easier with milk or water, allowing for more creations to come. Then came chocolate as a candy by mixing cocoa butter with sugar. In 1876, milk chocolate was developed. From then on, chocolate has become more popular as a solid treat rather than as the drink it started from.

*From About.com, author Sean Paajanen*

### Need to Retest for ServSafe?

There will be a ServSafe Examination Clinic made available to anyone who has previously taken the 8-hour ServSafe class and is in need of a retest. The date for the Examination Clinic will be Wednesday, November 21st from 8-10 am. For more information, please contact Chef Aran Essig at 351-1938.

**Welcome!**

A warm welcome to:

**Ana Casas**, DSI at TK

**Susan Stopher**, Dining Services Marketing Coordinator

**Will Warren**, Student Personnel Supervisor at Holmes

**Jan Williams**, Lead Cook at TK

**Welcome to Dining Services!**



## November Birthdays!



Laura Martin-Baxley	November 1
Deena McBain	November 4
Silvia Ruiz	November 4
Christina Trujillo	November 9
Rosemary Garcia	November 12
Maria Perez	November 14
Mark Gebhardt	November 24
Kari Warren	November 24

Did we miss your birthday? Do you have comments, questions or ideas? Feel free to call the Dining Services Office at 351-2652 or email [diningservices@unco.edu](mailto:diningservices@unco.edu).

# MARK YOUR CALENDARS!

## TASTE OF HOME

Taste of Home will be Wednesdays, November 7th, 14th, and 28th during lunch and dinner at TK and Holmes, and during lunch at the UC Food Court. We will be serving recipes turned in by parents of students!

## THANKSGIVING

We will be serving a special Thanksgiving brunch on Sunday, November 18th. UNC will be closed Thursday and Friday, November 22nd and 23rd for the Thanksgiving Holiday. The last meal served in the dining rooms is lunch on Tuesday, November 20th.



## COMING NEXT MONTH . . .

The **Holiday Dinner** is Wednesday, December 5th at TK and Holmes. The theme this year is "Holidays in the Rockies"

**Study Break at the UC** is Sunday, December 9th from 9-11pm. **Study Breaks at TK & Holmes** are during finals week, Monday thru Thursday, December 10th thru 13th from 9-10pm.

The **last meal served** for fall semester is lunch on Friday, December 14th.

In honor of this month's Taste of Home event, here is a recipe from Taste of Home 2006 that was a big hit!

## Dirt Dessert

From the Kitchen of Denise McClintock  
Serves 15

- 1 cup powdered sugar
- 1/4 cup butter, softened
- 1 (8 oz) package cream cheese, softened
- 2 small packages instant vanilla pudding
- 3 cups milk
- 1 (16 oz) carton whipped topping
- 1 tsp vanilla extract
- 2 (16 oz) packages Oreo cookies, crushed



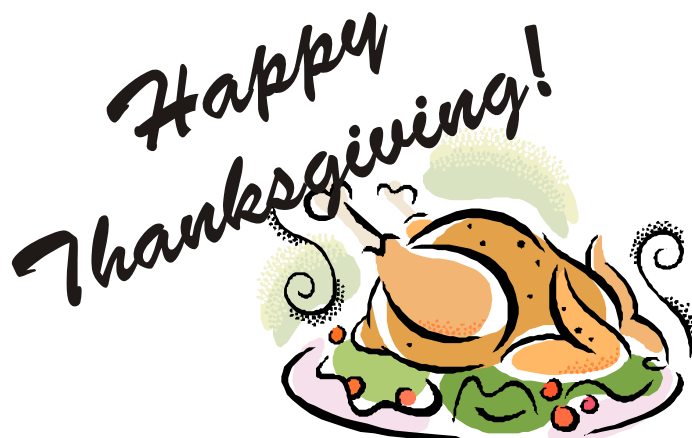
Cream together sugar, butter and cream cheese in large mixing bowl until light and fluffy. In medium bowl, combine pudding mix and milk until thick and smooth. Fold in whipped topping and vanilla. Add to creamed mixture and mix well.

In serving dish, layer half the cookie crumbs, all of pudding mixture, and then the remaining cookie crumbs (or use 1/3 crumbs in bottom, then half the pudding, 1/3 crumbs, half pudding, then remaining crumbs). Chill until serving time.

## FEATURED EMPLOYEES OF THE MONTH

Featured Employees are picked at random every month and displayed in each dining room so both you and our customers can learn more about our wonderful employees! The Featured Employees of the month for November are:

**Dorothy Chambers (Holmes)**  
**Penny Preston (UC)**  
**Diana Troutt (TK)**



# CAPTAIN GRAVITY'S FIRE SAFETY QUIZ

ANSWER TRUE OR FALSE FOR EACH QUESTION (ANSWERS ARE UPSIDE DOWN AT THE BOTTOM)



Courtesy of Pinnacle Assurance

### If a fire starts in the oven:

- 1) Turn off the oven
- 2) Open the door and throw water on the flames
- 3) Open the door and use a fire extinguisher
- 4) Keep the door closed

### If a grease fire starts in a pan:

- 9) Put on an oven mitt or find something to protect your hands from burning
- 10) Slide a lid over the pan
- 11) Spray the flames with water
- 12) Use a wet towel to smother flames that are outside of the pan

### If an open flame sets a towel on fire:

- 5) Make sure you have an escape route
- 6) Use water to extinguish the fire
- 7) Use an A or an ABC fire extinguisher on the fire
- 8) Use a D fire extinguisher

### If a frayed cord causes an electrical fire:

- 13) Use an ABC fire extinguisher
- 14) Use a D fire extinguisher
- 15) Use a C fire extinguisher

1 (8)  
1 (5) 1 (7)  
1 (4) 1 (6)  
1 (3) 1 (5)  
1 (2) 1 (4)  
1 (1) 1 (3)  
1 (0) 1 (2)  
1 (6) 1 (1)

