

THE BUSINESS DEVELOPMENT GROUP, INC.

Creative and Strategic Marketing, Public Relations and Business Development

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Tips and Tricks from the Top

Sponsored by Members of ACF, Long Island Chapter

Roland A. Iadanza
Great Eastern Pasta Works/DBA Pasta People
Executive Chef/Director of Sales
Vice President/Job Placement Chair A.C.F.L.I.

1. Fresh Linguine can be used as a crust for Salmon by fine dicing the uncooked pasta and pressing it on the salmon. When you sauté and bake it the pasta becomes crisp and adds crunch to the fish. The natural oil from the salmon helps the pasta to stick. Use many different flavors and colors of Linguine such as Tomato(Red) Spinach(Green) Squid Ink (Black) Red Bell Pepper(Orange)Egg (White) Saffron(Yellow)for taste and visual effect.
2. When opening champagne, place a cloth napkin over the cork and loosen the wire keeping your thumb on the cork. Twist the bottle not the cork and remove. The trick here is to tilt the bottle at a slight angle so the champagne does not over flow.

Come and meet us and see what we're all about!
April 3rd, ACFLI Meeting, 6:00 p.m., Melville Marriott
May 1st, ACFLI Meeting, 6:00 p.m., Melville Marriott

ACFLI is committed to training, education and humanitarian efforts on Long Island. For membership information, please visit www.lichefs.com or call **(516) 887-2738**.