

FACILITIES NEWS

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A NOTE OF THANKS

With the holiday season upon us, it's fitting that this issue of Facilities News celebrate and highlight staff service, recognition, accomplishments, and generosity.

This year's Excellence Award winners and nominees are representative of our dedicated staff. With Fred Barra leading the way and closely followed by Manny, Joel, Nick, Verna, Pat, Ron S., Fred S., Rick, Steve, Joe, and Matt (who all have more than 30 years of service to the university), on February 5th, 62 Facilities' staff members will be recognized for their years of service,

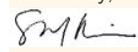
along with this year's Excellence Award recipients. Congratulations to you all!

Also in this issue you can read about the goodwill and generosity of Facilities' staff in articles about the food drive and *Change for Change* campaign and the Planning Design and Construction staff who have supported an Adopt-A Family for the holiday season—the 10th year in a row! Your generous contributions will provide for our communities most vulnerable children and their families. Thank you.

Additional highlights in this is-

sue include Planner Karen Zaharee's efforts to maintain accurate campus space information, renovations to the Stephen Robert '62 Campus Center (Faunce House), staff holiday recipes, and more.

As we prepare for the Winter Break, I thank you for all your hard work and dedication to the university and to our department. I wish you and your families a safe, happy, healthy, and restful holiday season.

Sincerely,

Vice President
Facilities Management

FM STAFF DONATES TO RHODE ISLANDERS IN NEED

Thank you for the tremendous outpouring of generosity shown toward the various Facilities Management charitable efforts this holiday season.

We raised more than \$700 for the **Brown gives Green Change for Change** campaign, which will be contributed by the university to The United Way and The Fund for Community Progress. "Between them, The Fund for Community Progress and the United Way of Rhode Island

touch over 300,00 lives in Rhode Island each year."

Your good deeds didn't end there. In November, staff contributed to Facilities' 2nd Annual Holiday Food Drive on behalf of the Rhode Island Community Food Bank. In just four days 10 barrels of food weighing in at 910 pounds was collected!

Your generous contributions will help to sustain those who are dealing with adversity and in need.

If you would like to learn more about these charitable organizations visit their websites at:

- The [United Way](http://www.uwri.org/): <http://www.uwri.org/>
- The [Fund for Community Progress](http://www.fundcp.org/): <http://www.fundcp.org/>
- The [Rhode Island Community Food Bank](http://www.rifoodbank.org/matriarch/default.asp): <http://www.rifoodbank.org/matriarch/default.asp>



Barrels of food awaiting collection at 295 Lloyd

Symptoms of H1N1 Flu The symptoms of this novel influenza A (H1N1) flu virus in people are similar to the symptoms of seasonal flu and are predominantly fever (100° +) with cough, fever with sore throat, or both. While other symptoms may include runny or stuffy nose, body aches, headache, chills and fatigue, diarrhea and vomiting, fever and cough are most common.

BROWN WELCOMES CHINESE IRON WOK

If you're one of the many customers who have ever waited in line during lunch time to order from Tom Liang's Chinese food truck, the lunch time experience will now be that much more enjoyable.

Chinese Iron Wok restaurant is scheduled to open December 19th on the corner of Brook Street and Benevolent Street and will offer Szechuan-style dishes, spicy in flavor, along with many of the dishes available from his truck. The restaurant will offer a faster, less-expensive menu on the first floor; and the second floor will offer more authentic dishes for a complete sit-down menu in a relaxed atmosphere.



Liang is leasing the building from Farview, Inc., Brown's real estate subsidiary; and he has been spending many days and nights making the necessary renovations to provide a comfortable and functional facility with great food. To accommodate the Chinese methods of cooking food, Liang has out-fitted the kitchen with a line of giant woks that are set in a metal trough in

the middle of the kitchen. A large vent has been installed, because the wok cooking jet fires reach 800 degrees; and a bean curd machine will be purchased to make fresh tofu. To complete his kitchen, Liang has imported a machine from China capable

of making 9,000 dumplings in a single hour!

Brown is happy to have Chinese Iron Wok in the building, which has been vacant for over eight years. The lease will not only generate revenue for the university but also restore a vacant building to active use, something that benefits not only Brown but the neighborhood as well.

Liang was drawn to Providence five years ago because his wife was then attending Brown working towards her doctorate in computer science. He is an MIT-educated engineer and a native of northern China. The popularity of his food truck parked on Thayer Street inspired the restaurant; and without food truck parking restrictions, there will now be more time to enjoy an authentic Chinese restaurant.

BROWN GIVES GREEN

Thank you for supporting Facilities Management's efforts in support of the **BROWN gives GREEN** charities drive.

Faunce House



Digging an elevator pit



Hanging ductwork

RENOVATIONS UNDERWAY FOR THE STEPHEN ROBERT '62 CAMPUS CENTER AT FAUNCE HOUSE

The Stephen Robert '62 Campus Center at Faunce House will add significantly to the quality of education and student life at Brown, by bringing students from many different parts of the campus together with graduate and medical students, faculty, staff, and others in informal settings and programs.

The renovation of Faunce House will provide space for the Student Activities Office, a variety of student organizations, informal gathering spaces, a new food venue, and a variety of meeting spaces that will foster interaction by reorganizing the existing spaces. In addition, the project will upgrade the building systems to today's standards.

Find out more on the Building Brown website: http://www.brown.edu/Facilities/Building_Brown/projects/srobertcntr/#



A BIKE FOR EVERY BOY AND GIRL IN FACILITES' 'ADOPTED' FAMILY



The Spirit of Giving...

Once again, the staff at Facilities Management has shown what Christmas is all about – giving. Organized by Facilities' Program Manager Joanna Saltonstall, staff have supported the [Children's Friend](#) "Spirit of Giving Holiday Drive" for the past 10 years.

This year **seven children and a single parent will receive the gifts on their wish list—bikes, clothing, and toys—and more**

thanks to some very generous staff.

The mission of *Children's Friend* is to "promote the

and culturally relevant services that support and strengthen families and communities." To learn more

about *Children's Friend* or their holiday drive please visit their website at <http://www.cfsri.org/about.html>.



well-being and healthy development of Rhode Island's most vulnerable children by providing flexible, effective



A very special thank you to Benny's (1109 Warwick Avenue, Warwick, Rhode Island) for the generous discount on the bikes!



SAVE TIME TRAVELLING TO AND FROM MEETINGS

Have you tried *GoToMeeting.com*—a web conferencing tool that allows you to meet online (from your desk or a conference room) rather than travelling to and from meetings? It's easy and cost effective, eliminating travel time and expense.

With your permission partici-

pants can view, share, or control any application running on your computer (from your

hosted for an unlimited duration with up to 15 participants per meeting.



GoToMeeting is the most secure online meeting product available. Industry-standard security

features ensure that your confidential meeting information remains private.

desk or conference room) in real time. Meetings can be

Facilities Management staff may schedule and invite colleagues to a GoToMeeting by contacting fm_it_helpdesk@brown.edu.



Joanna about to take the matching bike for a test drive.

2009 TAILGATE EXTRAVAGANZA!

A crisp white tent pitched under the steel gray sky, the sizzle of the grill and the smell of sausage and peppers browning to perfection, families congregating at tables sharing plates of food sampled from a mouth watering buffet...these were some of the sensory experiences at the Facilities Tailgate Extravaganza. Hopefully you were there to see the Brown Bears beat the Princeton Tigers 34 to 17 with a stadium crowd of over 8,000 fans. Hopefully you were there to see senior All-American wide receiver Buddy Farnham electrify the crowd by taking the opening kickoff of the second half 92-yards for a touch-

down.

The event began five years ago with 20 people, this year 180 tickets were passed out to Facilities Management em-

Athletics for the game tickets and to Event Support staff for arranging the tent. Thank you also to everyone who bundled up against the cold and brought delicious food to share.

If you were not there, we hope to see you next year to join in the fun and sample Bill Gaudet's turkey tips (the recipe is a closely guarded secret but ranch dressing was dropped as a clue)

or maybe Claudette Santos' Cape Verdean Munchupa. Bring your friends, bring your family, bring some food to share - we'll see you in 2010!



The grill-master!

ployees. This is an opportunity not just for Facilities staff to connect outside the workplace, but also for our friends and families to meet. Every year the tailgating just keeps getting better. Thank you to



TAILGATING SNAPSHOTS



A SAMPLE OF OUR WINTER BREAK PROJECTS

Even though we will be on Winter Break, there will be a lot going on around campus.

Building	Function	Project Description
Campus	Grounds	Classroom Technology Upgrades
GeoChem	Academic - Lab	Lab Renovation 2nd Floor (Wang) and AC for Laser Labs
Watson, CIT	Academic - Lab	Data Center Improvements
Minden Hall	Dormitory	Replacement of Elevator
Sciences Library	Library	Sciences Resource Center
Gerard House	Academic	Interior Renovations of First Floor

10 PARK LANE REORGANIZATION

In October, the Facilities team of David Mateus from Stores Operations; Robert Sowa, Ebenezer Sowa, and Leo Eastman from the Custodial Division; and Terry Durkee and Lisa Betcher from Planning Design and Construction reorganized the projects archival storage at 10 Park Lane. They moved over 500 boxes from the old "cage" area into the shelved University Storage area making it possible to locate stored files for the first time since the move from Tockwotten.



Project Archival Storage: Boxes stored at 10 Park Lane contain project records dating back as far as the early 80's.



Steel reinforcing for concrete columns at the Perry and Marty Granoff Center for the Creative Arts

Find out more about this project on the [Building Brown](http://www.brown.edu/Facilities/Building_Brown/projects/creativearts/) website:

http://www.brown.edu/Facilities/Building_Brown/projects/creativearts/

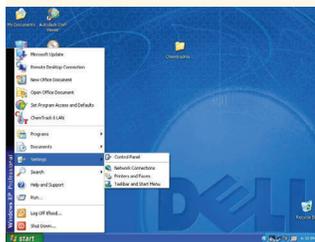
NEED TO ACCESS YOUR WORK FILES WHEN YOU'RE AWAY FROM THE OFFICE? WE'VE GOT THE SOLUTION...

The Facilities Management Systems and Services group is pleased to announce the launch of a new remote access environment—Citrix XenApp.

The Systems and Services group has deployed two new, more powerful servers with a simplified Web-based connection for staff to access most common programs (Microsoft Office, Outlook, Visio, Adobe Professional, Project, etc) as well as access to any files that reside on the Facilities Management network—drives P (projects), S (shared), and I (your personal folders)—from your home or any off-site location.

In anticipation of the increased necessity for staff to remotely access their files

and programs on the Facilities Management network during an emergency or absence from the office for an extended period of time, all



staff were requested to connect to the new Citrix environment before December 18th. The new web-based connection must be configured on any home computer in order to continue to connect remotely to the Facilities Management network after December 18th.

Detailed instructions can be

found on the shared drive at S:\Citrix\ ; or, if you are reading this newsletter online, just click on the link below:

[Citrixinstructions.pdf](#) .

For Facilities' access to FAMIS by bargaining unit staff, the Systems and Services group has already configured the new connection on your workstations; there is no action required; and the procedure for logging in will remain the same.

If you need assistance setting up the new connection please email FM_Helpdesk@brown.edu

or telephone extension 3-9668.



A tower crane reaches the top of the Sciences Library

SPOTLIGHT ON FACILITIES INVENTORY MANAGER KAREN ZAHAREE



Karen Zaharee has been the Facility Inventory Manager with Facilities Management's Planning Design and Construction group since August 2008. In 2008, Karen came to the university with over 11 year's prior experience in higher education managing space data. In her current position, she is responsible for maintaining the university's inventory of buildings and rooms for the entire campus.

The inventory is comprised of over 250 buildings owned or leased by Brown and more than 30,000 room records. Karen maintains this information using the Space Inventory module of FAMIS in collaboration with Facilities' Systems and Services group.

The room records consist of general information such as the building and room number, and more specific room information, including to which department a space is assigned and how the room's use is categorized, using standards set forth in the U.S. Department of Education's Postsecondary Educa-

tion Facilities Inventory and Classification Manual (FICM). Most higher educational institutions utilize this manual and its definitions to identify specifically how spaces are used, allowing them to have a standard for identifying various aspects of their facilities for use in analysis for operating budgets, space utilization studies,

update the space information associated with their departments. There is a constant need for updating the space assignment information after renovations or departmental moves take place. Karen gathers move information from project managers and then follows up by making contact with the departments. She welcomes any in-

new construction or renovation project. This enables her to maintain consistency with the university standards for the room numbers.

Another primary focus, over the past year, has been for Karen to create reports that summarize departmental space assignments. As a space utilization assessment tool, Karen has created reports comparing funding dollar amounts to the square footage per science researcher to be generated for use by the Provost's Office and the department's themselves.

The space information is not only important for the purpose of analysis and planning for the future growth of the university, it is also critical that the space information be continually maintained to ensure accuracy for the university's Facilities and Administrative (F & A) cost proposal to the federal government. Data for these proposals are collected and reported every four years to recover overhead costs for university research space that supports federally-funded research. Karen will work with the Controller's Office to survey some 45+ departments for the next F&A cost proposal for FY 2010. Preparation for the spring '10 survey has already begun and will go into full swing after the first of the year.

20 Things About Karen

1. Favorite color: Green
2. Favorite campus building at Brown: Mencoff Hall
3. Favorite pastime: Working with clay (ceramics)
4. Favorite food: Lobster
5. Favorite sports team: Michigan Wolverines
6. Commute to work: 80 miles (roundtrip)
7. Best place she has ever travelled to: Glacier National Park
8. Favorite author: John Irving
9. Favorite movie: The Shawshank Redemption
10. Favorite season: Fall
11. Music: Alternative, Jazz, Blues, Pop, Rock and Country
12. Dream car: early edition Mustang
13. Favorite actor: Tim Robbins
14. Place that she has not travelled to but would love to go some day: Hawaii
15. Favorite singer: Natalie Merchant (formerly lead singer and primary lyricist for the band 10000 Maniacs)
16. Favorite sandwich: The Muffaletta at Farmstead
17. Hometown: Ann Arbor, Michigan
18. Undergrad degree: BA, Fine Arts (RISD)
19. Favorite actress: Meryl Streep
20. Number of siblings: 2 (brothers)

national surveys and peer comparisons.

Since coming to Brown, Karen has made contact with nearly 100 academic and administrative departmental administrators to gather and

formational updates related to room assignments or changes that assist her in maintaining an accurate inventory. In addition to maintaining the space data, Karen is also responsible for assigning the room numbers to any

EXCELLENCE AWARDS

Each of this year's Excellence Award winners has something in common. When the nominators were asked to use only two words to describe them, they each selected adjectives that demonstrate the nominee's pursuit of providing excellent service to the university. They are dedicated, professional, focused, persistent, conscientious, and proactive!

**Citizenship: Jay Sisson,
Senior Construction Manager**



Managing for Excellence:

Monty Combs, Director of Systems and Services



Service:

Hermano Fortes, Ice Rink Crew Leader

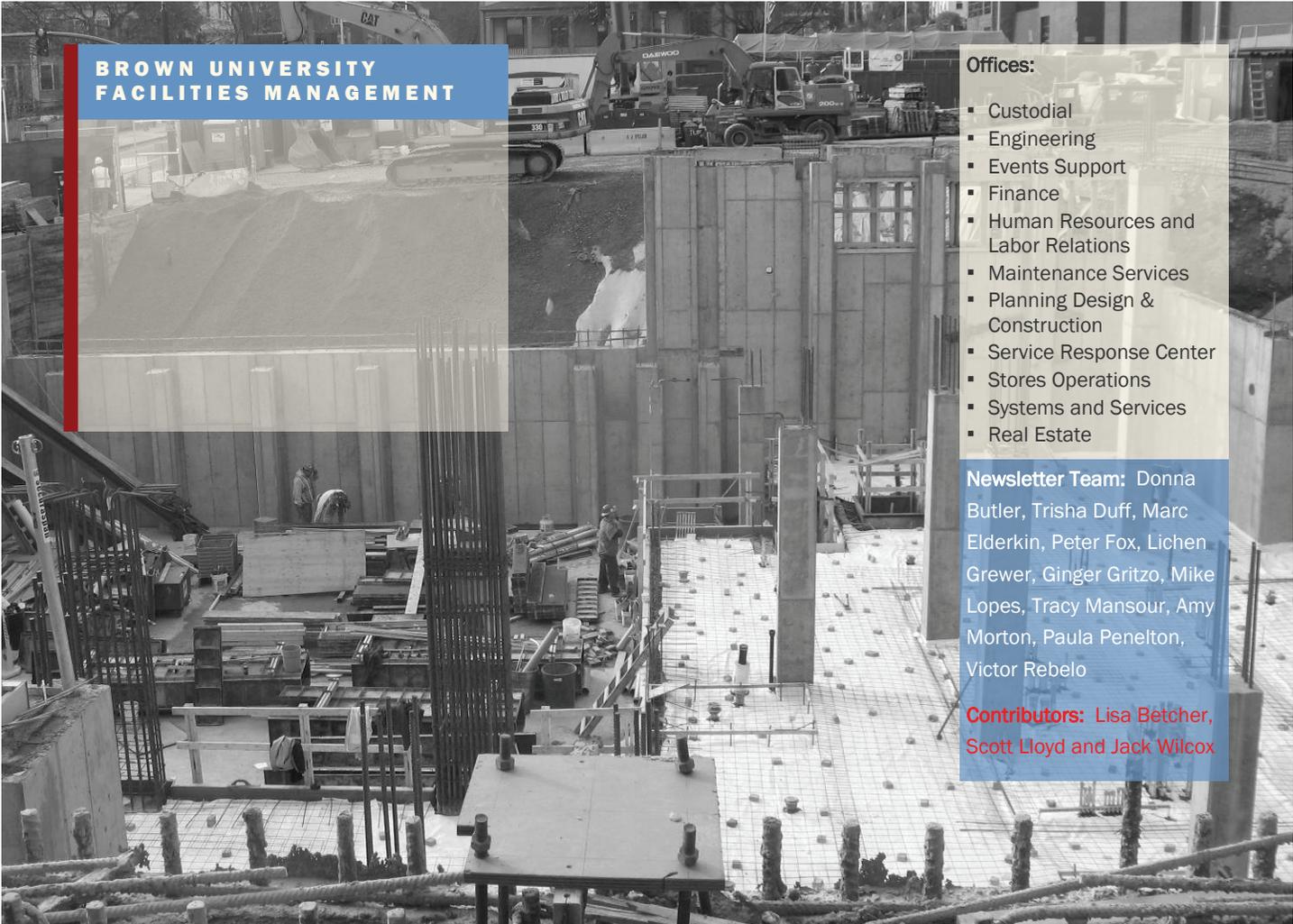


YEARS OF SERVICE

EMPLOYEE	YEARS	
ABBATICOLA	VINCENT	5
ALFANO	FRANK	5
ANDRADE	JOSE	5
CARVALHO	VINCENT	5
CONNELL	MICHAEL	5
DARLING	PAUL	5
DE LOS SANTOS	ANA	5
FARIZER	ROBERT	5
FLANAGAN	TIMOTHY	5
FREEMAN	JEREMIAH	5
GAUDET	WILLIAM	5
GIORDANO	PATRICK	5
GRZEBIEN	JONATHAN	5
MCCRACKEN	COURTNEY	5
PIRIQUITO	SIDALIA	5
RIEL	ROLAND	5
SHAKAN	BRUCE	5
SIMAS	EMANUEL	5
CALABRO	CINDY	10
COOKE	JOHN	10
COSTA	ANETTE	10
DEJESUS	BESSIE	10
GOMES	MARIA	10
GUGLIELMO JR	MICHAEL	10
JANEIRO	ANA	10
MURON	RUSSELL	10
PARROTT	WILLIAM	10
RAMOS	MARIA	10
ROSE	HENRY	10
SALTONSTALL	JOANNA	10
SANTOPIETRO	ANTHONY	10
TAIT	GARY	10
TORO	ORLANDO	10
MURPHY	CATHERINE	15
PEREIRA	ALBERT	15
SMITH	CHRISTINE	15
VETERE	PATRICK	15
BATISTA	ANTONIO	20
BETCHER	LISA	20
DACRUZ	MANUEL	20
DAGRACA	DINIZ	20
DELGADO	LEONEL	20
DEMARIA	JOHN	20
D'ERCOLE	ADOLPH	20
FERREIRA	FERNANDO	20
GONSALVES	NORMAN	20
PAULIN	MITCHELL	20
RAPOSA	ROBERT	20
BARON	DANIEL	25
FLYNN	RONALD	25
GUGLIELMETTI	JOHN	25
MARSHALL JR	RICHARD	25
MOREIRA	GONSALO	25
SOWAH	EBENEZER	25
TROY	MATTHEW	30
FERREIRA	JOSEPH	31
LAVOIE	STEVEN	31
REED	RICHARD	31
SCHULTZ	FREDERICK	31
SOUTHIERE	RONALD	31
MOONEY	PATRICK	32
JOHNSON	VERNA	33
GOLATO	NICHOLAS	34
ARNOLD	JOEL	37
DAROSA	MANUEL	40
BARRA	ALFRED	44

(A few of) the 30+ Gang





BROWN UNIVERSITY FACILITIES MANAGEMENT

Offices:

- Custodial
- Engineering
- Events Support
- Finance
- Human Resources and Labor Relations
- Maintenance Services
- Planning Design & Construction
- Service Response Center
- Stores Operations
- Systems and Services
- Real Estate

Newsletter Team: Donna Butler, Trisha Duff, Marc Elderkin, Peter Fox, Lichen Grewer, Ginger Gritzko, Mike Lopes, Tracy Mansour, Amy Morton, Paula Penelton, Victor Rebelo

Contributors: Lisa Betcher, Scott Lloyd and Jack Wilcox

COMINGS & GOINGS

Retirees

- Allen Janicki, Sr., Custodial Shift Assistant
- Maria Mendonca, Custodian II
- Lynwood Barlow, Master Locksmith

Position Vacancies—We are recruiting for the following positions:

- Director of Maintenance Operations
- Locksmith
- Custodial Shift Assistant (Dining Services area)
- Stores Manager

REMINDERS

Winter Break— * Beginning at 5:00 PM on 12/23/09 to 8:30 AM on Monday, 1/4/10.

Inclement Weather (Emergency) Hotline— 863-3111.

Have a question about your **uniforms or safety goggles**? Contact Stores Operations at x3-2734.

Submit your ideas for **Savings Suggestions** to <http://www.brown.edu/web/economy/content/suggestions.html>

* Bargaining Unit staff Winter Break begins at 11:00 PM on 12/23/09 to 11:00 PM on 1/3/10.

SAVE THE DATE

Safety Fair — January 6th and 7th.

B.E.A.R. Day — February 5th.

Stewards' Meeting — 1st Wednesday of each month.

Labor/Management Meetings — 2nd Wednesday of each month.

CONTRIBUTING TO THE NEWSLETTER

This edition of *Facilities News* includes information regarding many of our efforts underway. It has been written to provide all Facilities Management employees with information regarding Department activities across the various offices. If you have any suggestions for articles or would like to contribute to *Facilities News* please contact Lichen Grewer at 863-9416 or FM_Newsletter@Brown.edu.

APPETIZER

Crabbies

Makes 96

Ingredients

1 can Crabmeat	1 jar Old English Cheese
1 stick Butter or Margarine, softened	½ teaspoon Salt
1 tablespoon Mayonnaise	½ teaspoon Garlic Powder
1 package of English Muffins, split	

Preparation

Mix all ingredients and spread evenly on each half of an English muffin. Cut each half into quarters. Bake at 400 degrees for 15 minutes or until golden brown.

Submitted By: Karen Rapoza, Finance



Chicken, Boneless Buffalo Wings

Serving 6-8

Ingredients

1 cup Flour, all-purpose	2 teaspoons Salt
1/2 teaspoon Black pepper	1/4 teaspoon Cayenne Pepper
1/4 teaspoon Paprika	1 Egg
1 cup Skim Milk	4 Boneless Chicken Breast
1/4 cup Hot sauce	1 tablespoon Butter, unsalted
Tabasco Sauce	

Preparation

Slice each breast into small pieces. Combine flour, salt, pepper and paprika in a medium bowl. In another small bowl, whisk together egg and milk.

Dip each chicken piece into the egg mixture, then into the flour mixture. Repeat process so each piece has been double-coated. Rest chicken on rack in refrigerator for 15 minutes.

Drop each piece into hot oil and fry for 5-6 minutes, or until each piece is browned.

Combine the hot sauce and butter in saucepan. Add Tabasco Sauce as desired. Heat on low until the butter has melted, stirring to mix.

Place chicken in covered container with a lid, pour sauce over the chicken and shake gently, until each piece of chicken is coated with sauce.

Pour out onto platter; serve with blue cheese dressing and celery sticks.

Submitted By: Peter Fox, Planning, Design & Construction

SALAD

Broccoli Salad

Serves 8-10

Ingredients

1 pkg. (20oz.) Frozen Broccoli Cuts, thawed	1 cup Celery, chopped
½ cup Onion, chopped	2 Eggs, hard cooked, diced
1 jar (2oz.) Pimento's, chopped	1 tablespoon Lawry's season salt
½ teaspoon Pepper	¾ cup Mayonnaise or Salad Dressing

Preparation

In bowl, combine broccoli, celery, onion, egg, pimento, season salt, pepper and mayonnaise.

Toss gently until evenly coated.
Chill 2 hours. Stir before serving.

Submitted By: Terry Durkee, Planning, Design & Construction

SOUP

Curried Zucchini Soup

Ingredients

2 small or 1 large Zucchini, sliced
1 large Potato, cubed
4 cups Chicken Broth
1 tablespoon Curry powder
1 small or ½ large Onion, chopped
2 tablespoons Butter
Salt and pepper
1 cup light Cream

Preparation

Sauté onion in butter on medium heat until softened. Add zucchini and potato and continue sautéing until zucchini has softened. Add chicken broth, ½ teaspoon salt, ½ teaspoon pepper and 1 tablespoon curry powder. Simmer over low heat for 30 minutes, covered, until potato is cooked through. You may set aside at this point and reheat immediately prior to serving. In a blender, puree the hot soup, adding the cream at the very end. Do not return to stove, adjust seasonings as needed, and serve immediately.

Reheat leftovers on very low heat to a bare simmer, do not boil.

Submitted By: Bobby Van Druff, Planning, Design & Construction



Pumpkin Bisque

Serves 6-8

Ingredients

1 medium Onion, chopped
3 cloves Garlic, chopped
4 cups Vegetable or Chicken Stock
2 Bay Leaves
2 cups Pumpkin Puree
Salt and Pepper to Taste
2 stalks Celery, chopped
1 tablespoon Butter (or margarine)
2 Tomatoes, chopped
½ teaspoon Nutmeg
1 cup Heavy Cream

Preparation

Sauté onions, celery and garlic in butter. Add stock, tomatoes, bay leaves, and nutmeg. Cook until vegetables are very soft.

Strain, and reserve liquid. Puree vegetables with some liquid and strain through sieve. Combine liquid, pureed vegetables, and pumpkin; heat.

Add cream and season with salt and pepper. Serve warm or hot.

Submitted By: Jan Hebert, Planning, Design & Construction

MAIN DISH

Marinated Grilled Shrimp

Serves 4

Ingredients

3 Gloves Garlic
¼ cup Tomato Sauce
½ teaspoon Salt
2 lbs. fresh Shrimp, peeled & deveined
1/3 cup Olive Oil
2 tablespoons Red Wine Vinegar
¼ teaspoon Cayenne Pepper
3 leaves fresh Basil chopped or 1 teaspoon dry

Preparation

In a large mixing bowl combine garlic, olive oil tomato sauce, and red wine vinegar. Season with basil, salt and cayenne pepper. Mix thoroughly.

Add shrimp and toss to coat evenly. Cover and refrigerate for 30 minutes to one hour, tossing once or twice.

Preheat grill for medium heat.

Remove the shrimp from the bowl and place loosely on the grill (use skewers for outdoor grilling). Grill to shrimp are a pink color.

Submitted By: Donna Butler, Custodial Services

Pork, Steak & Mushrooms

Serves 2

Ingredients

2 - 8oz. Pork Steaks
3 cloves Garlic
1 Knorr Meat Flavored Bullion Cube
Salt & Pepper to taste

8 oz. Fresh Mushrooms
3 tablespoons Olive Oil
White Wine

Preparation

Peel and cut the garlic into small pieces. Season the meat with the salt, pepper, garlic pieces & white wine.

Put the sauté pan on the stove and add and heat the olive oil. Add the mushrooms, let cook on medium for 5 minutes. Add the meat and fry for 20 minutes, turning the meat and mushrooms until well done.

Serve with Fried Potatoes.

Submitted By: Fernando Nunes, Custodial Services



Chicken Breast with White Wine

Serves 4

Ingredients

3 whole Chicken Breasts, boneless
¼ teaspoon Black Pepper
½ cup Extra Virgin Olive Oil
6 cloves Garlic, cut into thin slices
1 cup Dry White Wine

¼ teaspoon fine Sea Salt
½ cup All-purpose Flour (for dredging)
4 tablespoons Unsalted Butter, cut into pieces
8 large Sage Leaves

Preparation

Preheat the oven to 400 F.

Cut the chicken breasts horizontally into 2-inch wide strips.

Mix flour, salt and pepper on a plate. Dredge each chicken strip in the flour mixture and set aside on a plate.

Pour the olive oil into a large baking pan (or use two smaller ones to hold the pieces in a single layer; divide the ingredients between the two pans). Scatter the butter, garlic, and sage leaves over the oil. Lay the chicken strips on top.

Bake until browned, turning the strips once. Add the wine and continue to bake for another 15- to 20 minutes until the wine has cooked down forming a sauce.

Serve the chicken with some of the juices poured over the strips.

Submitted By: Janice Day, Planning, Design & Construction

Chourico & Peppers

Serves 8-10

Ingredients

2 - 3 tablespoons Olive Oil (cover bottom of pot)
2-3 cloves Garlic, chopped

8 ounces Tomato Sauce
½ cup White Cooking Wine
Tabasco Sauce

1 Onion, chopped (more than one onion can be used)
2 Green Peppers, chopped into small pieces (red may also be used)
1 lb Spicy Chourico*, cubed (ground can also be used)
Salt & Pepper

Preparation:

Heat olive oil in bottom of pot, stir in onion & garlic cook until softened. Mix in peppers and tomato sauce. Add Chourico, wine, salt & pepper and Tabasco if using. Simmer for about 30 minutes.

Serve with fresh Portuguese bread or on a plate.

* Mild Chourico can be substituted.

Submitted By: Victor Rebelo, Maintenance Services

DESSERTS

German Chocolate Mousse

Serves 8

Ingredients

1 1/3 cup 1% low-fat Milk
1 teaspoon Vanilla Extract
4 cups Frozen Light Cool Whip Topping, thawed
1/4 cup Pecans (chopped & toasted)

2 teaspoons Unflavored Gelatin
8 ounces Dark Chocolate Chips
1/4 cup Sweetened Coconut (flaked & toasted)

Preparation

Combine milk, gelatin, and extract in a heavy saucepan; let stand 2 minutes. Cook over medium-high heat to 180° or until tiny bubbles form around edge (do not boil). Remove from heat, and add chocolate; cover and let stand 5 minutes. Stir until chocolate melts.

Pour chocolate mixture into a medium bowl; cover and chill 30 minutes or until set. Gently fold in whipped topping.

Spoon about 2/3 cup mousse into each of 8 dessert bowls. Cover and refrigerate at least 2 hours or until set.

Top each serving with 1 1/2 teaspoons coconut and 1 1/2 teaspoons pecans

Submitted By: Trisha Duff, Planning, Design & Construction



Custard Pie

Serves 8

Ingredients

5 large Eggs
2 cups Milk, warmed
1 teaspoon Vanilla extract
Nutmeg

1 1/4 cup Sugar or Granulated Splenda
2 tablespoons Butter, melted
Dash of salt
1 plain Pie Crust, unbaked

Preparation

Beat eggs and sugar until foamy. Add warm milk, melted butter, vanilla and salt. Pour into unbaked pie crust and sprinkle nutmeg on top. Bake at 350 degrees for 45-50 minutes, or until custard is firm.

Submitted By: Cindy Calabro, Maintenance Services

Sweet Potato Pie

Serves 8

Ingredients

3/4 cup Brown Sugar
1 teaspoon Cinnamon
1/8 teaspoon Ground Cloves
2 cups peeled and mashed Yams or Sweet Potatoes (either boiled or baked; if baked, bake with skin on and then peel)
3 eggs

1 teaspoon Ground Ginger
1/2 teaspoon Salt
3/4 teaspoon Grated Lemon Peel
2 tablespoons Butter, melted (or margarine)

1 1/4 cups of Sweetened Condensed Milk (or if less sweet preferred, use evaporated milk or light cream)

9" Unbaked Pie Shell

Preparation

Thoroughly mix all ingredients (electric mixer works best, but can be done with a fork). Add ingredients to a 9 inch unbaked pie shell (bottom crust only).

Preheat oven to 400 degrees, bake for 40 to 50 minutes, the crust should be golden brown around the edges.

Let cool before serving.

Note: Uneaten pie should be refrigerated due to the dairy and egg content.

Submitted By: Paula Penelton, Office of the Vice President