

From: InabinetLib@usa.redcross.org
Sent: Monday, September 26, 2011 5:09 PM
To: Sandifer, Geoffrey
Cc: SalemmeS@usa.redcross.org
Subject: FW: Red Cross Reception
Attachments: Red Cross Reception.doc

Importance: High

Chef Geoff,
Thank you for the breakdown and price. This email is to confirm that a check will be cut and mailed to you for this menu and price. We are all looking forward to the party and tasting your WONDERFUL food! Please email to let me know who to make the check out to and we'll put in the check request. MANY THANKS!
Libby Anne

Libby Anne Inabinet


Regional Chief Development Officer
American Red Cross, Columbia Region
PO Box 91, 2751 Bull Street
Columbia, SC 29202
803-540-1220 (B) 803-540-1235 (F) 803-309-3069 (C)

From: Sandifer, Geoffrey [<mailto:GeoffreySandifer@gov.sc.gov>]
Sent: Monday, September 26, 2011 4:07 PM
To: Inabinet, Libby A.
Subject: Fw: Red Cross Reception

Hey,
Please see attached below. Please call my cell 803.767.2153 with any questions/concerns.
Thanks
Chef Geoff

From: Sandifer, Geoffrey
Sent: Monday, September 26, 2011 01:11 PM
To: Sandifer, Geoffrey
Subject: Red Cross Reception

Geoffrey D. Sandifer
Executive Chef
South Carolina Governor's Mansion
office-803.737.6574
cell-803.767.2153
Geoffreysandifer@gov.sc.gov



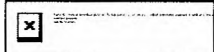
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Monday, September 26, 2011 4:37 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Tuesday September 27
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

Thank you for your continued support! For Tuesday, we would like to bring to your attention our wide variety of the highest quality fish you can find. In addition to what is on our price sheet, we are pleased to offer:

We are featuring Mahi. We are cutting fillet from big 10-15# Ecuadorian fish. This great dining room staple is available at the very reasonable price of \$10.49/lb

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Northeast Cold Water Oysters! These are a delicious signature dish that can take your guests to the snowy coastlines of New England! Harvested in the pristine cold waters of the Northeast Coast, we offer an excellent selection of these delicious treats. Currently we are stocking:

100 count boxes of Virginia's @ \$45.00 per box

We look forward to hearing from you. Please give Dave or Duke a call, and we will take great care of your seafood needs


Follow us on Twitter!

<http://twitter.com>

gustoseafood.com/

to no longer receive email from this person with this service.






From: Sandifer, Geoffrey
Sent: Monday, September 26, 2011 1:11 PM
To: Sandifer, Geoffrey
Subject: Red Cross Reception
Attachments: Red Cross Reception.doc

Geoffrey D. Sandifer
Executive Chef
South Carolina Governor's Mansion
office-803.737.6574
cell-803.767.2153
Geoffreysandifer@gov.sc.gov





From: InabinetLib@usa.redcross.org
Sent: Monday, September 26, 2011 12:44 PM
To: Sandifer, Geoffrey
Subject: American Red Cross


Hi Chef Geoff,


We are looking forward to tasting your menu on Wednesday. I've heard you are an EXCELLENT chef!!! My palette is watering! To confirm, we are expecting 150 for the American Red Cross party this Wednesday. Guests will be arriving at 6pm and the party will conclude by 8pm. Based on the menu we selected please send me an itemized cost for the food so we can have our CEO approve our final budget plans for this event. Look forward to hearing from you today by 4pm. Many thanks!!

Libby Anne Inabinet

www.redcross.org

Sent using BlackBerry





From: Brandenburg, Emily
Sent: Monday, September 26, 2011 11:51 AM
To: Spivey, David
Cc: Bps_Mansion@scdps.net; Branch, Chamberlain; Sandifer, Geoffrey
Subject: ARC Event Set UP
Attachments: ARC Event Plan_09.28.11.doc

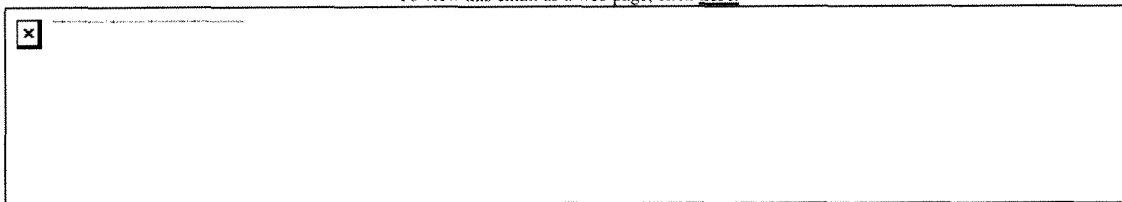
Here is the formalized sheet for set up on Wednesday :)

EMILY BRANDENBURG
ASST. TO THE FIRST GENTLEMAN
MANSION COMPLEX COORDINATOR
E-MAIL: EMILYBRANDENBURG@GOV.SC.GOV
OFFICE NUMBER: (803) 737-2235



From: Natural Products Insider Webinars [insider@virgopub.com]
Sent: Monday, September 26, 2011 10:02 AM
To: Sandifer, Geoffrey
Subject: 2 Days Until Inflammation & Nutrition Webinar

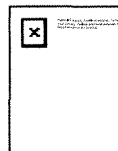
To view this email as a web page, click [here](#).



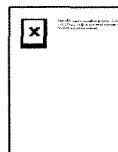
Geoffrey,

Join us on September 28th, at 2pm ET, for an informative Webinar on "**Inflammation and Nutrition: Opportunities for a Growing Market**" and learn how strategic nutrition can be employed to develop novel fortified food and beverage products targeted at reducing or managing inflammation. Also learn about:

- Anti-inflammatory nutrients and bioactive components
- Formulation challenges and solutions
- Custom nutrient premix prototypes



**Ram Chaudhari, Ph.D.,
FACN, CNS,**
Sr. Executive VP,
Chief Scientific Officer and
Co-Founder, Fortitech



Christopher P. Cannon, MD,
Sr. Investigator, TIMI Study Group
Cardiovascular Division,
Brigham and Women's Hospital
Assoc. Professor of Medicine
Harvard Medical School



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From: Sysco Account Center [automail@statementx.com]
Sent: Sunday, September 25, 2011 11:40 PM
To: Sandifer, Geoffrey
Subject: Week at a Glance : Sep 25 - Oct 1 2011

Sysco | ACCOUNT CENTER UPDATE

FOR THE WEEK OF SEP 25 - OCT 1 2011

ATTENTION

THIS WEEK

LAST WEEK

MESSAGES

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From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Sunday, September 25, 2011 9:44 PM
To: mboepple0928@
Subject: Food Show is this Tuesday

2011 Fall Food Show

Tuesday, September 27th

9:30 am - 4:30 pm

Columbia Metropolitan Convention Center

1101 Lincoln Street

Columbia, SC

800.264.4884 or 803.545.0001

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286
C 803.414.5058
F 803.239.4014



Mission
To market and deliver great products to our
customers with exceptional service

Vision
To be our customers' most valued
and trusted business partner



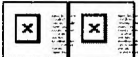
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Saturday, September 24, 2011 12:27 PM
To: Sandifer, Geoffrey
Subject: GUSTO Pricing, Features & Availability for Monday 26 Sep 2011
Attachments: FrozenPriceSheet0924.pdf; NewPriceList0924pdf.pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

Thank you for your continued support! For Monday, we would like to bring to your attention our wide variety high quality fish.

In addition to what is on our price sheet, we are pleased to offer:


An outstanding catch at a great price is our Golden King Clip. We are able to offer you this feature at only \$8.99/lb fillet.

We have Swordfish! These are very nice fish with very firm meat & good bloodlines. We are proud to offer this wonderful grilling fish at only \$9.99 /lb

Another crowd pleaser is our Corvina! This mild white fish is available @ \$9.99/lb

1-3# Gulf Red Grouper Fillets. These beauties are available skin off & bone out! This great catch is available @ \$11.99/lb

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Northeast Cold Water Oysters! These are a delicious signature dish that can take your guests to the snowy coastlines of New England! Harvested in the pristine cold waters of the Northeast Coast, we offer an excellent



From: Brandenburg, Emily
Sent: Thursday, September 22, 2011 9:58 AM
To: Sandifer, Geoffrey
Subject: FW: Governor Deal

Please note on your calendar :)

Emily Brandenburg
Governor's Mansion Coordinator
O: 803.737.2235 | C: 803.603.6893
Emilybrandenburg@gov.sc.gov

From: LeMoine, Leigh
Sent: Wednesday, September 21, 2011 10:21 PM
To: Brandenburg, Emily
Cc: Haley, Michael
Subject: Governor Deal


Hi E-

NH is meeting with Governor Nathan Deal of Georgia on Tuesday, October 4th at 1:00 PM. We are going to do a late luncheon meeting at the office. Can we plan on the following and I'll finalize closer to time once I get confirmation from Deal's office if they send the extra "ports" staffer? There are no dietary restrictions as far as we know. Please let me know if you have any questions.

Thanks,
Leigh

Governor Haley
Tim Pearson
Ted Pitts
Governor Deal
COS
Ports Staffer

Leigh LeMoine
Office of Governor Nikki Haley
(803) 734.5151



From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Wednesday, September 21, 2011 5:00 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Thursday September 22
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

Thank you for your continued support! For Thursday, we would like to bring to your attention our wide variety of the highest quality fish you can find. In addition to what is on our price sheet, we are pleased to offer:

NC Catfish Fillet-all Catfish is not the same! This is a premium NC product Top fed & beautiful. We think this will be the best catfish you ever serve! Available in 5-7 oz fillets @ \$6.99/lb

We are featuring Mahi. We are cutting filet from big 10-15# Ecuadorian fish. This great dining room staple is available at the very reasonable price of \$9.59/lb

Scallops- We are proudly featuring U-10 dry-pack scallops. These guys are the real deal! Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$15.99/lb.

We look forward to hearing from you. Please give Dave or Duke a call, and we will take great care of your seafood needs


Follow us on Twitter!

<http://twitter.com>

gustoseafood.com/

to no longer receive email from this person with this service.





From: Brandenburg, Emily
Sent: Wednesday, September 21, 2011 2:18 PM
To: Sandifer, Geoffrey
Subject: RE: menu cards


Gee whiz

EMILY BRANDENBURG
ASST. TO THE FIRST GENTLEMAN
MANSION COMPLEX COORDINATOR
E-MAIL: EMILYBRANDENBURG@GOV.SC.GOV
OFFICE NUMBER: (803) 737-2235


From: Sandifer, Geoffrey
Sent: Wednesday, September 21, 2011 1:11 PM
To: Brandenburg, Emily
Subject: menu cards

Pepper crusted Beef Tenderloin
horseradish
Mayo
Creole mustard
Blue Pimiento Cheese
Caramlized onions
Spinach and Artichoke dip
Pawley's Island Crab Dip
Bake Brie praline
Cali Cheddar
Wisconsin Cheddar
American Cheddar
Vermont Cheddar
Bruchetta Jack
Truffled Cheese
Goat Cheese
Garlic Herb Goat Cheese
Four Pepper Goat Cheese
"Tomato Pie" Tartlettes
Adluh Yellow Stone Ground Grits
Blackened Shrimp and Sausage
Chopped Bacon
Green Onion
Cheddar Cheese
Diced Peppers
Tomato
Chocolate Covered Strawberries
White Chocolate Cranberry Macadamia Cookies

Geoffrey D. Sandifer
Executive Chef
South Carolina Governor's Mansion



office-803.737.6574
cell-803.767.2153
Geoffreysandifer@gov.sc.gov



From: Brandenburg, Emily
Sent: Wednesday, September 21, 2011 1:00 PM
To: Sandifer, Geoffrey
Subject: SWIB Menu

Geoff-

Would you mind sending me the set up for tonight :)

You're the best!

EMILY BRANDENBURG
ASST. TO THE FIRST GENTLEMAN
MANSION COMPLEX COORDINATOR
E-MAIL: EMILYBRANDENBURG@GOV.SC.GOV
OFFICE NUMBER: (803) 737-2235



From: Food Product Design [foodproductdesign@virgonewsletters.com]
Sent: Wednesday, September 21, 2011 11:11 AM
To: Sandifer, Geoffrey
Subject: Arsenic and Apple Juice/Maple Syrup Sweetens Liver Health/Oyster Mushrooms Boost Immunity

Food Product Design

Oyster Mushrooms Boost Immune Health

Mushrooms are well recognized for their culinary properties as well as for their potency to enhance immune response, and now a new study published in Nutrition Journal suggests oyster mushroom have anti-inflammatory properties that fight inflammation... [More>>](#)



Flavorful Sodium-Reduced Foods

Keeping sodium content low is a priority for most food designers. Salt replacers, flavor enhancers and a host of other tools can ensure low sodium maintains high satisfaction... [More>>](#)

Maple Syrup Sweetens Liver Health

There is good news for pancake lovers—consuming maple syrup may promote healthy liver function, according to new research that will appear in the November 2011 issue of the journal Bioscience, Biotechnology, and Biochemistry... [More>>](#)

Arsenic and Apple Juice

It looks like the food industry is in for another drama: allegations of unsafe levels of arsenic in apple juice, courtesy of Dr. Oz, with a show that questions the safety of the popular juice... [More>>](#)

Americans Embracing Old World Cuisine

While ethnic cuisines such as Asian, Mediterranean and regional Mexican are top on U.S. diners list of favorites, foods from the Northern European countries of Denmark, Norway, Sweden, Germany, Austria and Belgium are now taking the lead in culinary influence, according to... [More>>](#)

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MORE HEADLINES

- 4 Dead From Listeria-Tainted Cantaloupes
- Lunch Preferences Vary by Generational Group

- Brain Triggers High-Calorie Cravings in Obese
- High-Salt Diet, Obesity Increases Heart Damage
- Efforts to End Child Labor on Cocoa Farms Failing
- DHA Boosts Infants' Brain, Heart Health
- National Starch Develops Food Texture Lexicon
- Customizable, Functional Yogurt Stabilizers
- SupplySide West Palm Fruit Bioactives Workshop Announced
- Coalition Calls For Sugar Reform
- Americans Eat Out Nearly 5 Meals a Week
- Probiotics Reduce Preeclampsia Risk
- CDC Urges Kids to Drink More Low-Fat Milk
- Kosher Gelatin for Food Applications
- SMART Receives RSPO Certification
- Expanding Omega-3 Possibilities for Functional Foods
- An Apple A Day Cuts Stroke Risk by 52%
- Probiotics Reduce Upper Respiratory Infection Risk
- USDA Pistachio Marketing Order Vote Set for Oct. 3-4
- Roquette Innovation Center Opens in Illinois
- Global Probiotics Council Awards 2011 Probiotics Research Grants
- Natural Vitamin D Yeast, Condition-Specific Probiotics
- Stevia Sweetener for Caloric Reduction
- Campbell to Launch 35 New Soups, Sauces
- Darden Restaurants to Reduce Calories, Sodium
- Raw Milk May Reduce Kids' Allergies, Asthma
- Parents Rank Heart Health No. 1 Priority for Kids' Nutrition
- Harvard Serves Up Own Version of MyPlate
- Hit Tao to Kick Off SupplySide West
- Consumers Want Affordable Organic Foods
- FDA CORE Network Combats Foodborne Illness
- Buzz Kill: U.S Beer Consumption Continues to Decline
- Global Food Additives Sector Hits \$24.5 Billion
- Specialty Pregelatinized Corn Starches
- Slide Show: SupplySide FOOD Science Tour

2nd Annual Palm Fruit Bioactives Workshop at SupplySide West

Register for the "2nd Annual Palm Fruit Bioactives Workshop: Advancing Market Potentials of Palm Bioactives Through Scientific Discoveries", developed and sponsored by Malaysian Palm Oil Council (MPOC) to learn about the latest clinical trials, research updates, application advantages, market trends and more. This dynamic workshop will take place on Oct. 11 from 9am to 3:30pm at SupplySide West, set for Oct. 10-14 in Las Vegas, NV. Registrants of this workshop will also receive a free breakfast and lunch as well as a workbook and ticket to the Manufacturers Welcome Reception. **Register today!**

The Three C's to Getting Value from Your Clinical Trial Free Whitepaper

Food Product Design's sister brand SupplySide Community has a very informative whitepaper titled "The Three C's to Getting Value from Your Clinical Trial" underwritten by KGK Synergize Inc. **Download** to learn about the three "C's": Current/Changing Regulatory Environments, Claims, and Clinical Studies. Also learn how one study can address various requirements of different regulatory agencies and more.

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From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Wednesday, September 21, 2011 7:02 AM
To: Sandifer, Geoffrey
Subject: FW: INVOICES - DRPSHP
Attachments: OPIV81PR_SCCJ.PDF

This invoice is for the special print napkins. It is still outstanding. Who do Ii need to get it to for payment?

Thanks,

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286
C 803.414.5058
F 803.239.4014

-----Original Message-----

From: AS137A@SC.SYSCO.COM [mailto:AS137A@SC.SYSCO.COM]
Sent: Tuesday, August 02, 2011 8:49 PM
To: Boepple, Mark E SCCJ 137
Subject: INVOICES - DRPSHP

Report Set: OPIV81PR Report Name: OPIV81PR_D Report Segment: MA_DCCJ



From: SupplySide West [supplyside@virgopub.com]
Sent: Wednesday, September 21, 2011 7:01 AM
To: Sandifer, Geoffrey
Subject: Geoffrey, should you be thinking about palm fruit bioactives?

To view this email as a web page, [click here](#).



We invite you to learn about new scientific breakthroughs that can help you use palm fruit bioactives in the next product formulation for SC GOVERNORS MANSION.

Attend the 2nd Annual Palm Fruit Bioactives Workshop at SupplySide West

Advancing Market Potentials of Palm Bioactives Through Scientific Discoveries. Scientists have identified three primary bioactives occurring in palm fruit; vitamin E palm tocotrienols, mixed palm carotenoids and palm phenolic phytonutrients. Research has uncovered novel and exciting health benefits of these bioactives; deliverable in the form of nutraceutical and cosmeceutical concentrates, and suitable for various product formulations. Components of palm fruit can also be used for natural color, shelf stable oils (no hydrogenation required), petroleum alternatives, antioxidants, and much more. Attend this session to learn the benefits for SC GOVERNORS MANSION.

Your \$75 registration fee (\$95 onsite) includes breakfast, lunch and workbooks.



Receive a Free Ticket to a Key SupplySide Networking Event

When you register for the Palm Fruit Bioactives workshop, you will receive a complimentary Manufacturers Reception ticket, being held the night before the exhibit hall opens. This \$75 value offers you a jump start on getting the most from SupplySide West and is a great opportunity for top finished-product manufacturers and marketers to network while enjoying delicious food, prepared by The Venetian chefs.

Please note: Your complimentary pass will be given to you when you pick up your materials, onsite, at the SupplySide West registration booth.

Click below to check out all the opportunities for knowledge and networking at SupplySide West 2011.




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From: Schimsa, Rebecca
Sent: Tuesday, September 20, 2011 6:43 PM
To: Sandifer, Geoffrey
Subject: Re: Food for Clemson Box

Sorry to double back again, but we will need food prepared to take to this Saturday's Clemson game.

Please have two things ready -- preferably in a small, easily totable cooler.

Thanks, Chef Geoff!

----- Original Message -----

From: Schimsa, Rebecca
Sent: Tuesday, September 20, 2011 05:51 PM
To: Sandifer, Geoffrey
Subject: RE: Food for Clemson Box

Nevermind!

I just learned that outside food is not allowed in the Clemson box. Please forget what I said, and I'll let the Gov know too. Sorry!

Rebecca Schimsa
Office of Governor Nikki Haley
Asst. to Chief of Staff Tim Pearson
O: (803)734-5068 | C: (803)429-4561

-----Original Message-----

From: Schimsa, Rebecca
Sent: Tuesday, September 20, 2011 3:48 PM
To: Sandifer, Geoffrey
Subject: Food for Clemson Box

Chef Geoff,

Nikki would like to bring some extra food up to the Clemson games, because the food that's provided has run out by halftime. It would be great to have a cooler packed that could travel with the family up to Clemson. I'll be able to set it out once they arrive.


Not sure what's easiest for you, but so far, the menu for this week is bbq sandwiches, baked beans, pasta salad, coleslaw, pitas and blue cheese dip, and veggies and dip.

What do you think?!

Thanks a million,

Becca





From: Schimsa, Rebecca
Sent: Tuesday, September 20, 2011 5:51 PM
To: Sandifer, Geoffrey
Subject: RE: Food for Clemson Box

Nevermind!

I just learned that outside food is not allowed in the Clemson box. Please forget what I said, and I'll let the Gov know too. Sorry!

Rebecca Schimsa
Office of Governor Nikki Haley
Asst. to Chief of Staff Tim Pearson
O: (803)734-5068 | C: (803)429-4561

-----Original Message-----

From: Schimsa, Rebecca
Sent: Tuesday, September 20, 2011 3:48 PM
To: Sandifer, Geoffrey
Subject: Food for Clemson Box

Chef Geoff,

Nikki would like to bring some extra food up to the Clemson games, because the food that's provided has run out by halftime. It would be great to have a cooler packed that could travel with the family up to Clemson. I'll be able to set it out once they arrive.


Not sure what's easiest for you, but so far, the menu for this week is bbq sandwiches, baked beans, pasta salad, coleslaw, pitas and blue cheese dip, and veggies and dip.

What do you think?!

Thanks a million,

Becca





From: Price, Blanche
Sent: Tuesday, September 20, 2011 5:50 PM
To: Sandifer, Geoffrey; Brandenburg, Emily
Subject: Lunch tomorrow

Sorry about the cancellation of lunches today. We are going to need boxed lunches for tomorrow now. A total of 4. I can swing by and pick them up from the mansion around 10am if that works. Thank you!!

[REDACTED]

From: Rachael Wallace [rachaelwallace@REDACTED]
Sent: Tuesday, September 20, 2011 5:09 PM
To: Sandifer, Geoffrey
Subject: Re: Menu meeting

How about next Thursday? What time works best for you?

On Tue, Sep 20, 2011 at 1:55 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey

As of right now anyday besides wednesday will work for me next week. Just let know when works for you.

Thanks Rachael!

Chef Geoff

From: Rachael Wallace [mailto:rachaelwallace@REDACTED]
Sent: Monday, September 19, 2011 8:32 PM
To: Sandifer, Geoffrey
Subject: Re: Menu meeting

Hi! I've already got plans for those days this week, but next week I'm free every day except Monday. Any days next week work well for you?

Rachael

On Sun, Sep 18, 2011 at 6:41 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey Rachael!

I am doing well, thanks for asking, I hope you are as well.

Tuesday and thursday around 5 are good times for me and Chamberlain this week. If that doesn't work there will be multiple days we can meet the following week.

Let me know if either one of those days works for you.

See you soon!

Chef Geoff

From: Rachael Wallace [mailto:rachaelwallace@REDACTED]
Sent: Thursday, September 15, 2011 09:12 PM
To: Sandifer, Geoffrey
Subject: Menu meeting

Hi Geoff!

Hope you are doing well! Just wanted to see if you and Chamberlain had any time to meet over the next couple

[REDACTED]

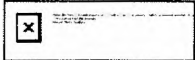
of weeks to go over menu stuff! After work is usually best, but I could probably make it sometime earlier in the day if that works best for you.

Talk to you soon!

Rachael



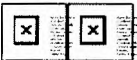
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Tuesday, September 20, 2011 4:43 PM
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Subject: Gusto Pricing for Wednesday September 21
Attachments: NewPriceList(1).pdf; FrozenPriceSheet.pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

Thank you for your continued support! For Wednesday, we would like to bring to your attention our wide variety of the highest quality fish you can find. In addition to what is on our price sheet, we are pleased to offer:

Chefs if you are looking for an inexpensive white fish we are offering some very nice 5-7 oz. Tilapia Fillet. This great catch is sold in a 10# box @\$5.99/lb

We have excellent #2 Grade Yellowfin Tuna. These are very nice fish with very firm meat & good color. We are proud to offer this wonderful grilling fish at only \$7.99/lb Loin cut or \$9.99/lb Bread loafed (Skin off & Bloodline cut out).

We have Swordfish! These are very nice fish with very firm meat & good bloodlines. We are proud to offer this wonderful grilling fish at only \$9.99/lb

We look forward to hearing from you. Please give Dave or Duke a call, and we will take great care of your seafood needs


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to no longer receive email from this person with this service.





From: Schimsa, Rebecca
Sent: Tuesday, September 20, 2011 3:48 PM
To: Sandifer, Geoffrey
Subject: Food for Clemson Box

Chef Geoff,

Nikki would like to bring some extra food up to the Clemson games, because the food that's provided has run out by halftime. It would be great to have a cooler packed that could travel with the family up to Clemson. I'll be able to set it out once they arrive.

Not sure what's easiest for you, but so far, the menu for this week is bbq sandwiches, baked beans, pasta salad, coleslaw, pitas and blue cheese dip, and veggies and dip.

What do you think?!

Thanks a million,

Becca



[REDACTED]

From: Melissa Kuchinow [mailto:mak51@sc.gov]
Sent: Tuesday, September 20, 2011 2:49 PM
To: Sandifer, Geoffrey
Subject: Re: RE: Re:

Chef Geoff,
Looks good! Is there a deposit that we need to make?

Melissa

Sent from my iPhone

On Sep 20, 2011, at 1:49 PM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

> Hey Melissa,
> The new menu has a cost of around \$33.00 per head at an est. 200 guests. I know it is a little higher than you were shooting for, but it is a great menu from top to bottom. That cost is basically all inclusive for food, cooks labor, server labor, setup, breakdown and clean up, disposables, cake cutting, tablescape and food tables with linen.

> Thanks

> Chef Geoff

>

> -----Original Message-----

> From: Melissa Kuchinow [mailto:mak51@sc.gov]

> Sent: Tuesday, September 20, 2011 7:31 AM

> To: Sandifer, Geoffrey

> Subject: Re: Re:

>

> Hello,

> Could you email me an estimate of our new menu and the other catering things we spoke about?

>

> Thank you!!

> Melissa

>

> Sent from my iPhone

>

> On Aug 25, 2011, at 11:40 AM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

>

>> Hey

>> I still have you down in my schedule, is that time still ok with you?

>>

>> ----- Original Message -----

>> From: Melissa Kuchinow [mailto:mak51@sc.gov]

>> Sent: Thursday, August 25, 2011 11:24 AM

>> To: Sandifer, Geoffrey

>>

>> Hello!

>> Are we still on for tomorrow at 10am?

>>

>> Melissa

>>


>> Sent from my iPhone

>>

[REDACTED]

>

1



From: Schimsa, Rebecca
Sent: Tuesday, September 20, 2011 2:44 PM
To: Sandifer, Geoffrey
Subject: Re: first aid kits

Good thinkin'!

Thanks

From: Sandifer, Geoffrey
Sent: Tuesday, September 20, 2011 02:29 PM
To: Schimsa, Rebecca
Subject: Re: first aid kits

Change of plans..I left kit and parking pass with officer at front gate as to not have the pass just sitting on front porch.

From: Schimsa, Rebecca
Sent: Tuesday, September 20, 2011 01:48 PM
To: Sandifer, Geoffrey
Cc: Veldran, Katherine
Subject: RE: first aid kits

Sweet! Thank you so much.

I copied Katherine Veldran, so y'all can coordinate for the USC box...

If it's okay, I'll just swing by this afternoon and pick up the First Aid Kit for the Clemson box... Wanna just leave it on the front porch? Thanks, Chef Geoff!

Rebecca Schimsa
Office of Governor Nikki Haley
Asst. to Chief of Staff Tim Pearson
O: (803)734-5068 | C: (803)429-4561


From: Sandifer, Geoffrey
Sent: Tuesday, September 20, 2011 1:40 PM
To: Schimsa, Rebecca
Subject: RE: first aid kits

hey becca!

yes we have some extra kits. I was going to take one up to WB Stadium when we go to setup. How would you like me to get the other one to you/to clemson?

-Chef Geoff

From: Schimsa, Rebecca
Sent: Tuesday, September 20, 2011 1:16 PM
To: Sandifer, Geoffrey
Subject: first aid kits



Hi Chef Geoff,


Katherine Veldran mentioned to you that there was a need for first aid kits in the football boxes, and Nikki mentioned that you might have extras...? If you have two extras – one for the USC box and one for the Clemson box, then that would be great.

Just let me know!

Many thanks,

Becca

Rebecca Schimsa
Office of Governor Nikki Haley
Asst. to Chief of Staff Tim Pearson
O: (803)734-5068 | C: (803)429-4561



From: Veldran, Katherine
Sent: Tuesday, September 20, 2011 2:05 PM
To: Sandifer, Geoffrey
Cc: Schimsa, Rebecca
Subject: RE: first aid kits

Geoff,
When Becca comes to get the first aid kit please give her the USC parking pass
Thanks, Veldran

From: Schimsa, Rebecca
Sent: Tuesday, September 20, 2011 1:49 PM
To: Sandifer, Geoffrey
Cc: Veldran, Katherine
Subject: RE: first aid kits

Sweet! Thank you so much.

I copied Katherine Veldran, so y'all can coordinate for the USC box...

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Many thanks,

Becca

Rebecca Schimsa
Office of Governor Nikki Haley
Asst. to Chief of Staff Tim Pearson
O: (803)734-5068 | C: (803)429-4561



From: automail@statementx.com
Sent: Tuesday, September 20, 2011 2:04 PM
To: Sandifer, Geoffrey
Subject: Account Center - Registration Confirmation

Thank you for registering for the Sysco Account Center.

You can visit the site anytime using this [link](#)


Your user information is below:


Username: chefgeoff

First Name: geoff

Last Name: sandifer

Email: geoffreysandifer@gov.sc.gov





From: Schimsa, Rebecca
Sent: Tuesday, September 20, 2011 1:49 PM
To: Sandifer, Geoffrey
Cc: Veldran, Katherine
Subject: RE: first aid kits

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Office of Governor Nikki Haley
Asst. to Chief of Staff Tim Pearson
O: (803)734-5068 | C: (803)429-4561

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To: Schimsa, Rebecca
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Becca

Rebecca Schimsa



Office of Governor Nikki Haley
Asst. to Chief of Staff Tim Pearson
O: (803)734-5068 | C: (803)429-4561



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Sent: Tuesday, September 20, 2011 1:16 PM
To: Sandifer, Geoffrey
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Just let me know!

Many thanks,

Becca

Rebecca Schimsa
Office of Governor Nikki Haley
Asst. to Chief of Staff Tim Pearson
O: (803)734-5068 | C: (803)429-4561



From: Natural Products Insider [naturalproductsINSIDER@virgonewsletters.com]
Sent: Tuesday, September 20, 2011 10:14 AM
To: Sandifer, Geoffrey
Subject: Online Video Benefits/ Weight Mgt./ Palm Bioactives

NATURAL PRODUCTS INSIDER

WEEKLY UPDATE - 9/20/2011

Tocotrienols, Carotenoids and Polyphenols: Palm Bioactives as Nutraceuticals and Cosmeceuticals

Palm fruit oil offers an abundance of bioactives—natural tocotrienol complex, mixed carotenoids and water-soluble palm phenolics—with demonstrated health benefits... [More>>](#)

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Ingredients for Improved Weight Management

Obesity and overweight issues are not going away. Losing weight is not always simple, nor is it easy, but several nutraceutical ingredients have undergone research investigations that reveal some benefits for weight management... [More>>](#)

Online Video Content Builds Your Brand and Sales

Placing videos online doesn't necessarily guarantee sales, but it is a proven method to build an online brand, improve click-through rates and show viewers a different aspect of your business that printed words are not always able to convey... [More>>](#)

MORE HEADLINES

- MO Gov. Visits Soy Labs, MPSC to Talk Job Growth
 - CRN: FDA's NDIN Burden Estimate is Way Off
 - BioAstin NDIN Clears FDA
 - Michael Sophinos Joins Stryka Botanics
 - XANGO Fetes 10th with New Logo New Products
 - DSM Tops Dow Sustainability Index Segment
 - GELITA ~ GELITA® RXL Gelatine, Geliko® OU Kosher Gelatine
 - MRI Completes cGMP Inspection
 - Natural P-Synephrine Twice as Effective as Synthetic
 - Jarrow Files FOIA Request on NDI Guidance
 - Ashland Inc. ~ Aquaris™ Natural Color-Coating Options for Nutraceuticals
 - Naturex NJ Site BRC Certified
 - Extended Comment Period Opens Opportunity
 - Sustainable Harvesting of Wild Herbs
- 

- Minn. Companies Halt Sales of Aminos with Claims Issues
- Naturex Foundation Helps Moroccan Schoolchildren
- China Natural Ingredients Conference Set for October
- Deerland Enzymes, Thione Intl. ~ ThioZyme™ Antioxidant Defense Formula
- Pharmavite to Open in Alabama
- SupplySide West Scientific Excellence Winners Announced
- The Sustainability Consortium, Two Years Later
- Last Chance to Sign Up for NDI Webinar
- Slide Show: Cardiovascular Disease Predictors and Biomarkers

2nd Annual Palm Fruit Bioactives Workshop at SupplySide West

Register for the "2nd Annual Palm Fruit Bioactives Workshop: Advancing Market Potentials of Palm Bioactives Through Scientific Discoveries", developed and sponsored by Malaysian Palm Oil Council (MPOC) to learn about the latest clinical trials, research updates, application advantages, market trends and more. This dynamic workshop will take place on Oct. 11 from 9am to 3:30pm at SupplySide West, set for Oct. 10-14 in Las Vegas, NV. Registrants of this workshop will also receive a free breakfast and lunch as well as a workbook and ticket to the Manufacturers Welcome Reception. **Register today!**

The Three C's to Getting Value from Your Clinical Trial Free Whitepaper

Natural Products INSIDER's sister brand, SupplySide Community has a very informative whitepaper titled "The Three C's to Getting Value from Your Clinical Trial" underwritten by KGK Synergize Inc. **Download** to learn about the three "C's": Current/Changing Regulatory Environments, Claims, and Clinical Studies. Also learn how one study can address various requirements of different regulatory agencies and more.

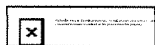
New Webinar on Inflammation and Nutrition

Register for the Sept. 28 "Inflammation and Nutrition: Opportunities for a Growing Market" Partner Series Webinar, developed and sponsored by Fortitech, to learn how strategic nutrition can be employed to develop novel fortified food and beverage products targeted at reducing or managing inflammation. Also learn about specific anti-inflammatory nutrients and bioactive components, formulation challenges and solutions and gain an overview of custom nutrient premix prototypes developed for specific product applications.

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3300 N. Central Ave., Suite 300

Phoenix, AZ 85012

(480) 990-1101



[REDACTED]

From: Melissa Kuchinow [mailto:mak510@ [REDACTED]]
Sent: Tuesday, September 20, 2011 7:31 AM
To: Sandifer, Geoffrey
Subject: Re: Re:

Hello,
Could you email me an estimate of our new menu and the other catering things we spoke about?

Thank you!!
Melissa

Sent from my iPhone

On Aug 25, 2011, at 11:40 AM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

> Hey
> I still have you down in my schedule, is that time still ok with you?
>
> ----- Original Message -----
> From: Melissa Kuchinow [mailto:mak510@ [REDACTED]]
> Sent: Thursday, August 25, 2011 11:24 AM
> To: Sandifer, Geoffrey
>
> Hello!
> Are we still on for tomorrow at 10am?
>
> Melissa
>
> Sent from my iPhone
>

[REDACTED]

From: Rachael Wallace [rachaelwallace4@ [REDACTED]]
Sent: Monday, September 19, 2011 8:32 PM
To: Sandifer, Geoffrey
Subject: Re: Menu meeting

Hi! I've already got plans for those days this week, but next week I'm free every day except Monday. Any days next week work well for you?

Rachael

On Sun, Sep 18, 2011 at 6:41 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey Rachael!

I am doing well, thanks for asking, I hope you are as well.

Tuesday and thursday around 5 are good times for me and Chamberlain this week. If that doesn't work there will be multiple days we can meet the following week.

Let me know if either one of those days works for you.

See you soon!

Chef Geoff

From: Rachael Wallace [mailto:[rachaelwallace4@ \[REDACTED\]](mailto:rachaelwallace4@ [REDACTED])]
Sent: Thursday, September 15, 2011 09:12 PM
To: Sandifer, Geoffrey
Subject: Menu meeting

Hi Geoff!

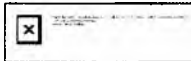
Hope you are doing well! Just wanted to see if you and Chamberlain had any time to meet over the next couple of weeks to go over menu stuff! After work is usually best, but I could probably make it sometime earlier in the day if that works best for you.

Talk to you soon!

Rachael

[REDACTED]

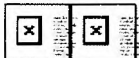
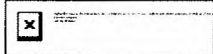
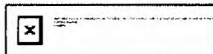
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Monday, September 19, 2011 4:48 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Tuesday September 20
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

Thank you for your continued support! For Tuesday, we would like to bring to your attention our wide variety of the highest quality fish you can find. In addition to what is on our price sheet, we are pleased to offer:

Chefs we are offering a very cool product for your appetizers, Fresh Domestic Calamari (tubes & tentacles). This local catch is offered in 10lb. wheels @ 5.99/lb.

We have excellent #2 Grade Yellowfin Tuna. These are very nice fish with very firm meat & good color. We are proud to offer this wonderful grilling fish at only \$7.99/lb Loin cut or \$9.99/lb Bread loafed (Skin off & Bloodline cut out).

We have Swordfish! These are very nice fish with very firm meat & good bloodlines. We are proud to offer this wonderful grilling fish at only \$10.19 /lb

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Northeast Cold Water Oysters! These are a delicious signature dish that can take your guests to the snowy coastlines of New England! Harvested in the pristine cold waters of the Northeast Coast, we offer an excellent selection of these delicious treat s. Currently we are stocking:

100 count boxes of Malpaques@ \$63.00 per box

We look forward to hearing from you. Please give Dave or Duke a call, and we will take great care of your seafood needs


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gustoseafood.com/

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From: Brandenburg, Emily
Sent: Monday, September 19, 2011 2:59 PM
To: Sandifer, Geoffrey
Cc: Branch, Chamberlain
Subject: Bday

No coffee cake necessary tomorrow

EMILY BRANDENBURG
ASST. TO THE FIRST GENTLEMAN
MANSION COMPLEX COORDINATOR
E-MAIL: EMILYBRANDENBURG@GOV.SC.GOV
OFFICE NUMBER: (803) 737-2235



From: Brandenburg, Emily
Sent: Monday, September 19, 2011 2:25 PM
To: Sandifer, Geoffrey
Subject: Fw: Breakfast Tomorrow

Please note below for the am-

From: LeMoine, Leigh
Sent: Monday, September 19, 2011 02:23 PM
To: Brandenburg, Emily
Subject: RE: Breakfast Tomorrow

Amy is allergic to cashew nuts.

From: Brandenburg, Emily
Sent: Monday, September 19, 2011 1:15 PM
To: LeMoine, Leigh
Subject: RE: Breakfast Tomorrow

We are golden on our end :)

EMILY BRANDENBURG
ASST. TO THE FIRST GENTLEMAN
MANSION COMPLEX COORDINATOR
E-MAIL: EMILYBRANDENBURG@GOV.SC.GOV
OFFICE NUMBER: (803) 737-2235


From: LeMoine, Leigh
Sent: Monday, September 19, 2011 1:11 PM
To: Brandenburg, Emily
Subject: Breakfast Tomorrow

NH would like to host a breakfast tomorrow at 7:30 AM at the Mansion with the following:

Governor Haley
Bobby Hitt
Tim Pearson
Amy Love

Thanks,
Leigh





From: Brandenburg, Emily
Sent: Monday, September 19, 2011 9:25 AM
To: Sandifer, Geoffrey; Branch, Chamberlain; Bps_Mansion@scdps.net; Gordon, Tammy S.; Haigler, Dennis; Vogt, Bryan
Cc: Haley, Michael; LeMoine, Leigh; Haltiwanger, Katherine
Subject: Columbia Urban League

Mansion staff-

After speaking to Mr. Haley, I have added a reception for the Columbia Urban League on November 2nd from 4:45 to 6 pm.

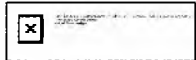
Geoff-

They mentioned they have done this reception at the Mansion in prior years and that we have provided the food and that we bill them per head. If you have the menu on file, please send it to me. I am going to look also in the file cabinets. They will bring in their own alcohol either day of or day before.

Thanks,

Emily Brandenburg
Governor's Mansion Coordinator
O: 803.737.2235 | C: 803.603.6893
Emilybrandenburg@gov.sc.gov

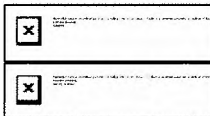
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Saturday, September 17, 2011 12:47 PM
To: Sandifer, Geoffrey
Subject: GUSTO Pricing, Features & Availability for Monday 19 September 2011
Attachments: FrozenPriceSheet0917.pdf; NewPriceList0919.pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

Thank you for your continued support! For Monday, we would like to bring to your attention our wide variety of the highest quality fish you can find. In addition to what is on our price sheet, we are pleased to offer:

1-3# Gulf Red Grouper Fillets. These beauties are available skin off & bone out! This great catch is available @ \$11.99/lb

An outstanding catch at a great price is our Golden King Clip. We are able to offer you this feature at only \$8.59/lb fillet.

We have Swordfish! These are very nice fish with very firm meat & good bloodlines. We are proud to offer this wonderful grilling fish at only \$10.19 /lb

**Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Northeast Cold Water Oysters! These are a delicious signature dish that can take your guests to the snowy coastlines of New England! Harvested in the pristine cold waters of the Northeast Coast, we offer an excellent selection of these delicious treats. Currently we are stocking:
100 count boxes of Malpaques@ \$63.00 per box**

**We look forward to hearing from you. Please give
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your seafood needs**

Follow us on Twitter!

<http://twitter.com>

gustoseafood.com/

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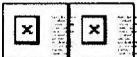
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Friday, September 16, 2011 4:45 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Saturday September 17
Attachments: FrozenPriceSheet.pdf, FridayPriceList(1).pdf



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Bohland**
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(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

We greatly appreciate your business. For Saturday, we have several specials. While our supplies last, we am pleased to offer:

Shucked Extra Select Oysters! From Apalachicola Bay and across the Gulf Coast, Leavins Seafood has been delivering the finest, freshest oysters for almost 35 years. We are proud to feature Levin's shucked select oysters. These oysters are legendary for their high quality & consistent sizing. We are offering a 5# gallon for just \$64.00

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 2/3# or 3/4# sides. This superior Salmon is available for only \$7.19/lb skin on or \$7.59/lb skin off fillet.

Red Peruvian Mountain Trout- these vibrant 8-10 oz butterflies are sure to be a dining room pleaser! We are pleased to offer this great product at only \$6.49/lb.

We look forward to hearing from you. Please give Dave or Duke a call, and we will take great care of your seafood needs

Follow us on Twitter!

<http://www.twitter.com>

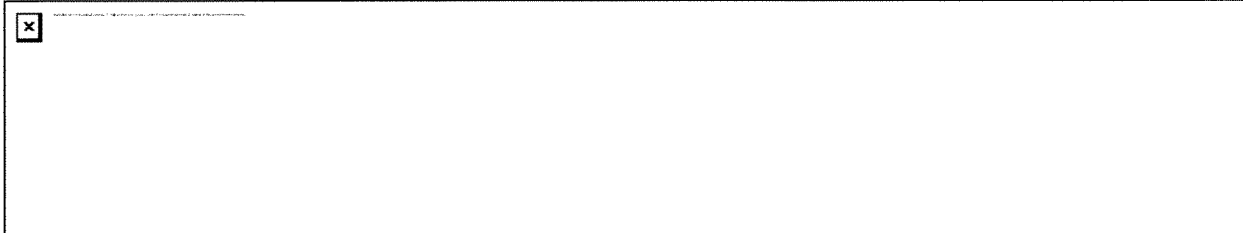
gustoseafood.com/

to no longer receive email from this person with this service.



From: SupplySide West [supplyside@virgopub.com]
Sent: Friday, September 16, 2011 2:52 PM
To: Sandifer, Geoffrey
Subject: World's largest expo for healthy and innovative ingredients

To view this email as a web page, click [here](#).



The Hottest Topics and the Hottest Contacts Only at the World's Largest Ingredients Expo

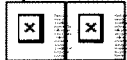
Smart Short Course on Functional Food Product Development

This completely new program focuses on hot topic applications of bioactives in functional foods and drinks. The program is a great opportunity for you to meet experts in the field and discuss your current problems and to enhance your plant operations.

Mix and Mingle

The Opening Reception is heading back to Tao Nightclub at The Venetian, one of Las Vegas' hottest spots! Open to all participants, this exciting event is held inside the club and at Tao Beach. Space is limited - so when the exhibit hall closes on Wednesday, head straight to Tao. An open bar, delicious Asian cuisine and networking are on tap.

Sponsored by:




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3300 N. Central Ave., Suite 300
Phoenix, AZ 85012
(480) 990-1101



From: Bunch, Nancy
Sent: Friday, September 16, 2011 10:00 AM
To: Sandifer, Geoffrey
Subject: Pen

Left you phone message, too. If still needed, check corner cupboard in my office for furniture pens or stain. Can't remember what's there. Chamb has Old English polish if that works.

Happy Weekend!!! Go Cocks!



[REDACTED]

From: Rachael Wallace [rachaelwallace@ [REDACTED]]
Sent: Thursday, September 15, 2011 9:12 PM
To: Sandifer, Geoffrey
Subject: Menu meeting

Hi Geoff!

Hope you are doing well! Just wanted to see if you and Chamberlain had any time to meet over the next couple of weeks to go over menu stuff! After work is usually best, but I could probably make it sometime earlier in the day if that works best for you.

Talk to you soon!

Rachael

[REDACTED]

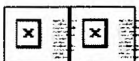
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Thursday, September 15, 2011 4:40 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Friday September 16
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



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Bohland**
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Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

We greatly appreciate your business. For Friday, we have several specials. While our supplies last, we am pleased to offer:

Shucked Select Oysters! From Apalachicola Bay and across the Gulf Coast, Leavins Seafood has been delivering the finest, freshest oysters for almost 35 years. We are proud to feature Levin's shucked select oysters. These oysters are legendary for their high quality & consistent sizing. We are offering a 5# gallon for just \$60.00

Red Peruvian Mountain Trout- these vibrant 8-10 oz butterflies are sure to be a dining room pleaser! We are pleased to offer this great product at only \$6.49/lb.

We look forward to hearing from you. Please give Dave or Duke a call, and we will take great care of your seafood needs


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gustoseafood.com/


to no longer receive email from this person with this service.






From: Misty Locklear [mlocklear@southernfoods.com]
Sent: Thursday, September 15, 2011 3:24 PM
To: 'Andrew Tucker'; 'AZMI'; 'BILL KNAPP'; 'blythe kelly'; 'Bob St. Lawrence'; 'Brandon'; 'Brandon Hanisee'; 'cc of lexington'; Sandifer, Geoffrey; 'CHEF HOUSTON'; 'chef Part. Inn'; 'Chef ray PC'; 'Chris Aug cc'; cirvin@vistaeventsonline.com; 'Corey/Sppringdale'; 'Craig @ Sam Kendells'; 'Crawford'; 'D. Johnson'; 'Darren Gransbury'; 'David McCluskey'; 'Divino's'; 'Eric at Dupre'; 'Eric jose'; 'Erik von der Hellen'; 'Eve Martineau'; 'Geoff Ellis'; 'georgia cooper'; 'GERVAIS AND VINE'; 'greg patterson'; 'Hank Yaden'; 'Heidi'; 'Henry Griffin'; 'henry rosso'; 'Howard'; 'Jaimie/Mangi'; 'Jason/ Bogarts'; 'jay burnett'; 'JIM HUNTINGTON'; 'Joe Hunter'; 'John carranza'; 'John L.'; 'john wolf'; 'Justin Banks'; 'Kyle'; 'Lou 14 carrot'; 'Matt Gervais'; 'Michelle W'; 'Mike Deevey'; 'Mike Terra'; 'Misty Locklear'; 'MOMO"S'; 'mt. vintage c.c.'; 'NICK B'; 'Part inn'; 'Paula Bowers'; 'purchacer Aug cc'; 'Randy Lanier'; 'Regan Browell'; 'Rich'; 'Ricky M.'; 'ROSSO'; 'Scott'; 'STUART PARTIN'; 'suzi COOPER'; 'Thomas Hunter'; 'Tony Cortez'; 'Trent Grant'; 'VILLAGE BISTRO'; 'Warren Chitty'; 'ZTA'
Subject: Thomas

Please do not email Thomas orders. He is without a computer until Monday.

Misty Locklear
Inside Sales Representative
MEAT and SEAFOOD SOLUTIONS LLC
mlocklear@southernfoods.com
(336) 545-3787
1-800-642-3787
(336) 545-3856 fax









From: Price, Blanche
Sent: Thursday, September 15, 2011 3:23 PM
To: Sandifer, Geoffrey; Brandenburg, Emily
Subject: Lunch Tomorrow

We will need 4 boxed lunches ready at the Mansion tomorrow at 8:00am
Thank you all!


Blanche M. Price
Office of Governor Nikki Haley
O: 803.734.5152 | C: 803.351.0872
blancheprice@gov.sc.gov






From: bhavna vasudeva [maker1968-
Sent: Thursday, September 15, 2011 10:28 AM
To: Sandifer, Geoffrey
Subject: Red Cross Event

Dear Geoffery,
The menu sounds amazing, thanks again for all you are doing to make this special!
Bhavna Vasudeva






From: Price, Blanche
Sent: Thursday, September 15, 2011 8:19 AM
To: Brandenburg, Emily; Sandifer, Geoffrey
Subject: Lunch today

The Governor will need lunch at the statehouse at 11 45 today. I think I originally said boxed lunches - do not need those anymore. I will let yall know friday's lunch plan when we get back to the office today. Thanks!






From: Brandenburg, Emily
Sent: Wednesday, September 14, 2011 5:19 PM
To: Branch, Chamberlain; Sandifer, Geoffrey
Cc: Bps_Mansion@scdps.net; Spivey, David; Gordon, Tammy S.
Subject: Jon Lerner

All-

Katherine Haltiwanger will be bringing Jon Lerner by at 3:45. The Governor and Tim Pearson will not get here until 5 p.m. Dinner should be ready to eat at 6 p.m.

Thanks,

Emily Brandenburg
Governor's Mansion Coordinator
O: 803.737.2235 | C: 803.603.6893
Emilybrandenburg@gov.sc.gov



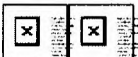
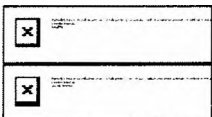
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Wednesday, September 14, 2011 4:46 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Thursday September 15
Attachments: NewPriceList(1).pdf; FrozenPriceSheet.pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

We greatly appreciate your business. For Thursday, we have several specials. While our supplies last, we am pleased to offer:

If you want a great Tuna, look no further! We have an excellent #2 Yellow Fin @ \$7.99/lb loin cut or \$9.99/lb Breadloaf cut

We are featuring beautiful Wild Coho Salmon fillets. This beautiful Wild Salmon is available for only \$9.49/lb pin bone out fillet.

We have a small supply of 20/30 drypack Scallops. These guys are real new England Sticky Drys with sweet flavor & superb cooking characteristics... Offered at only \$14.69/lb

Red Peruvian Mountain Trout- these vibrant 8-10 oz butterflies are sure to be a dining room pleaser! We are pleased to offer this great product at only \$6.49/lb.

We look forward to hearing from you. Please give Dave or Duke a call, and we will take great care of your seafood needs


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gustoseafood.com/

to no longer receive email from this person with this service.





From: Brandenburg, Emily
Sent: Wednesday, September 14, 2011 1:13 PM
To: Sandifer, Geoffrey
Subject: Re: red cross menu

Looks good-

Let's talk about the petit fours. I think they are a waste of money because no one eats them. I think it would be better to do your cookies and strawberries which would be cheaper and more would enjoy than those. Let me know your thoughts.

Emily

From: Sandifer, Geoffrey
Sent: Wednesday, September 14, 2011 01:03 PM
To: Brandenburg, Emily
Subject: red cross menu

please see attached

Geoffrey D. Sandifer
Executive Chef
South Carolina Governor's Mansion
office-803.737.6574
cell-803.767.2153
Geoffreysandifer@gov.sc.gov

From: Food Product Design [foodproductdesign@virgonewsletters.com]
Sent: Wednesday, September 14, 2011 11:23 AM
To: Sandifer, Geoffrey
Subject: USDA Bans 6 Strains of E. Coli/Daily Drink Boosts Health/Zagat Names Top Fast Food Chains

Food Product Design

USDA Bans 6 More Strains of E. coli from Ground Beef

The U.S. Department of Agriculture (USDA) today extended a zero-tolerance policy for E. coli O157:H7 in raw beef products by declaring six additional strains of E. coli, known as non-O157 Shiga-toxin producing E. coli (STECs) or "The Big Six," as adulterants... [More>>](#)



Norovirus, Salmonella Top Food Pathogens in 2008

The new Morbidity and Mortality Weekly Report from the Centers for Disease Control and Prevention was released this week and reveals there were 1,034 foodborne disease outbreaks in 2008 that resulted in 23,152 illnesses, 1,276 hospitalizations and 22 deaths. Norovirus and... [More>>](#)

Daily Drink Boosts Women's Overall Health

Women who consume regular, moderate consumption of alcohol at midlife—the equivalent of one drink a day— may lead an overall healthier life as they age compared to women who do not drink or women who consume more than two to four drinks a day, according to a new study... [More>>](#)

Zagat Names 2011 Top Fast Food Chains

Zagat released results of its 2011 Fast Food survey based on responses from 6,064 Zagat.com diners who ate at chain outlets at least once a month. The survey covered 103 major fast-food chains, and survey respondents weighed in on everything from breakfast to burgers and... [More>>](#)

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Senators Support CRA Corn Sugar Petition

A bipartisan group of senators has written to the FDA in support of CRA's petition that the FDA allow food manufacturers the option of using 'corn sugar' as an alternative name for HFCS... [More>>](#)

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- Study Obscures Benefits of Omega-3s on Heart Health

- SupplySide West Scientific Excellence Winners Announced
- Dairy Research Institute Partners With Cornell
- Curcumin Suppresses Head, Neck Cancer Growth
- Q&A With Nutritionist Joy Bauer
- High Cholesterol Increases Alzheimer's Risk
- Global Stevia Institute Expands in Europe
- DSM Forms New Company
- Textured Vegetable Protein
- Food Prices Will Continue To Rise in 2012
- Obesity Prevention Should Begin in Preschool
- Cargill Recalls More Tainted Ground Turkey
- Masking Flavors for Functional Beverages
- Probiotics, Prebiotics Influence Brain Health
- Digging Into Inflammation
- WILD Flavors Acquires A.M. Todd
- Plant-Based Diet Reduces Breast Cancer Risk by 20%
- Chocolate-Dipped Almond-Honey Nougat Bites
- Food Allergies Take Emotional Toll on Kids, Parents
- The Edible Marijuana Jungle
- Senate Committee Boosts FDA Budget by \$50 Million
- BENEIO to Raise Price of Prebiotics
- Freeze-dried Cauliflower Powder
- Natural Vitamin E Plus Palm Oil Tocotrienols
- Study Says Natural Trans Fat Not So Bad
- Global Food Prices Steady, Still High
- Freeze-Dried Cauliflower Offers Stealth Health
- New Global Protocol for Sustainable Packaging
- Food Truck Movement Cruising in High Gear
- WHO Issues 'Good Practice Tool' to Prevent Obesity
- New Method for Extracting Antioxidants from Grape Waste
- Culinary Farms Adds to Executive Team
- Biothera Helps USP Set Standard for Yeast Beta Glucan
- Roger Clemens Named IFT President
- Sine Pumps Offer Increased Cheese Curd Yield
- Coriander Contains Bacteria-Busting Properties
- FDA Begins Pilot Projects to Trace Foodborne Illnesses
- Confectionery Product Launches Sweeten Sector Growth
- Allergen-free Beta-Carotene
- PureCircle Expands in UK
- Superfruit Workshop Announced for SupplySide West

High Fructose Corn Syrup (HFCS) Whitepaper Available!

The "**Worried About HFCS? The 'Problems' Have More Bark Than Bite**" whitepaper underwritten by Corn Refiners Association offers evidence that there is no reason for manufacturers to eliminate HFCS from formulations, as HFCS is safe, natural and nutritionally the same as sugar. Further, the majority of consumers do not base purchase decisions on the presence or absence of HFCS in products. **[Click here](#)** to download your free copy today!

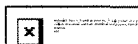
SupplySide West Opening Reception returns to Las Vegas hot spot, TAO Nightclub!

This year's SupplySide West Opening Reception, sponsored by DSM and Vitamin Angels, is



returning to TAO Nightclub located inside the Venetian and is a 'can't miss' event. The reception is open to all show participants and will feature an open bar, savory Asian cuisine and networking. **[Click here to learn more and to register for SupplySide West.](#)**

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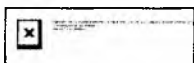
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From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Tuesday, September 13, 2011 4:42 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Wednesday September 14
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

We greatly appreciate your business. For Wednesday, we have several specials. While our supplies last, we are pleased to offer:

For the Grill let us suggest Wahoo! This dining room favorite is available @ \$9.99/lb

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gustoseafood.com/

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[REDACTED]

From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Tuesday, September 13, 2011 4:23 PM
To: mboepple0928@gmail.com
Subject: menu Ideas
Attachments: Mix it Up Menu Ideas.pdf

Take a look at the attachment. Some different ideas.

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286
C 803.414.5058
F 803.239.4014



Mission
To market and deliver great products to our
customers with exceptional service

Vision
To be our customers' most valued
and trusted business partner



[REDACTED]

From: Martin, David
Sent: Tuesday, September 13, 2011 1:25 PM
To: Gouffray, JP; Sandifer, Geoffrey
Subject: RE: Event Reminder

Thanks JP.

Hey Chef,
JP knew you were friends with Rodney Dowdy and just wanted to give a kind reminder to you.

Keep-em cook-n mahn!

From: Gouffray, JP
Sent: Tuesday, September 13, 2011 1:11 PM
To: Martin, David
Subject: FW: Event Reminder

Reminder, for the chef at the Governor's Mansion.

From: JP GOUFFRAY [<mailto:jeanpaulgouffray@bellsouth.net>] [REDACTED]
Sent: Tuesday, September 13, 2011 1:05 PM
To: Gouffray, JP
Subject: Fw: Event Reminder

----- Forwarded Message -----

From: Evite <info@mailva.evite.com>
To: jeanpaulgouffray@bellsouth.net
Sent: Tue, September 13, 2011 7:13:42 AM
Subject: Event Reminder



Join Us in Celebrating the Legendary Rodney Dowdy

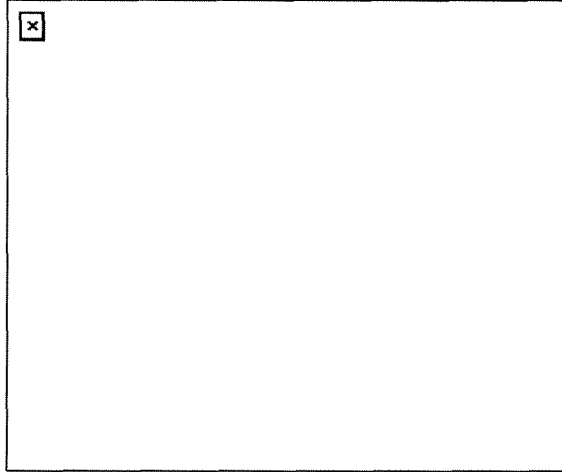
Hosted by Beverly LaLiberté

Beverly LaLiberté wanted to remind you that Join Us in Celebrating the Legendary Rodney Dowdy is coming up on 9/15/2011 at 7:00 PM.

Your current reply: yes

[REDACTED]

[REDACTED]




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From: Jacobs, Angela [AJacobs@dew.sc.gov]
Sent: Tuesday, September 13, 2011 12:07 PM
To: Sandifer, Geoffrey
Subject: State Board Reception - Wednesday, September 21st.

Importance: High

Good afternoon Geoff, I just wanted to touch bases with you about next week's reception to find out if there was anything you needed from us. Please give me a call this afternoon if you can so we can go over any particulars. Also if you would please bill the SC Department of Employment & Workforce upon completion of the catering and send to my attention at the address below that would be great. I look forward to hearing from you soon, thanks!

Angela R. Jacobs
State and Local Board Coordinator
S.C. Department of Employment and Workforce
1550 Gadsden Street, 5th Floor
Columbia, South Carolina 29202
(803) 737-3829 (p) (803) 737-2119 (f)
ajacobs@dew.sc.gov



From: Natural Products Insider [naturalproductsINSIDER@virgonewsletters.com]
Sent: Tuesday, September 13, 2011 11:12 AM
To: Sandifer, Geoffrey
Subject: QR Codes/ Superfruit Claims/ All-American Pharma Gallery

NATURAL PRODUCTS INSIDER

WEEKLY UPDATE - 9/13/2011

QR Codes in Marketing Natural Products

QR codes offer a targeted audience a convenient shortcut to your brand, provided you can deliver expected benefits upon arrival... [More>>](#)

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Superfruit Claims Require Super Evidence

Superfruit food, supplement and cosmeceutical product launches are up right alongside consumer interest and scientific research on health benefits, but consumers require proven ingredients and are wary of the same-old marketing claims... [More>>](#)

Image Gallery: All American Pharmaceuticals


All American Pharmaceuticals' 110,000-square-foot facility in Montana is fully cGMP compliant, but has also received Informed-Choice certification and put quality measures in place to ensure all products are free of contaminants and meet all regulatory standards... [More>>](#)

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FREE NutriCosmetic Formulation Guide Available

Click Here to Download your FREE copy of the NutriCosmetic Formulation & Manufacturing Guide Provided by Nutrisport Pharmacal, a cGMP Manufacturer of Dietary Supplements... [More>>](#)

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 - FDA Warns Pharmacist's Ultimate Health for Hormone Health Claims
 - Nutritional Lipids Combines DSM, Martek FAs
 - EFSA Issues Olive Health Claims Opinion
 - Albion Joins UNPA
 - FloraGLO® Lutein in New Beauty Bar
 - Meyer and Sons Inc. ~ Meyer Kwik-Klean Rotary Airlock
 - BENE0 Increases Price of Prebiotics
 - Tbolt™ E-Drive Energy Shot Debuts
 - Supplement Improves Sports Inflammation
 - AHPA NDI Event Discusses Notification Requirements
 - Peruvian Delegation Participating in SupplySide West
 - USP Uses Biothera Info for Beta Glucan Monograph
 - Robert Gibbs Speaks at CRN's Conference
- 

- FDA Extends NDI Draft Guidance Comment Period by 60 Days
- Vitamin C Makers Lose Price-Fixing Ruling
- Inflammation Information on this Station
- Sabinsa Gains Selenium Peptide Patent
- Schiff's New Move Free® Ultra Features UC-II®
- NHK Holds Contract Manufacturing Giveaway
- Chr. Hansen Probiotics Boost Immunity
- EAS Workshop Discusses Claims Regulation
- Superfruit Workshop Announced for SupplySide West
- Lutemax 2020 Safety Confirmed
- Lutein Supplementation Increases MPOD
- NutraLab Canada Named Top Growth Company
- Diabetes Educators Want More Supplement Info
- Getting It Right the First Time: Clinical Trial Considerations for Functional Food, Food Ingredient and Dietary Supplement Manufacturers
- Sharp PS® Gains EC Novel Food Status
- Anlit Launches BLIS K12 Child Supplement
- Ingredients by Nature ~ CITRUSHIELD™ ORAC Citrus Flavonoid Formula
- Norwegian Government Funds Krill Research
- Slide Show: Bone Health Beyond Calcium

Looking for a sugar alternative? Register for this Webinar!

Register for the Sept. 20 "ERYLITE®Stevia: The Best Alternative to Sugar" Partner Series Webinar, developed and sponsored by Jungbunzlauer, to learn how they combined erythritol and stevia to offer a product that is natural and has the same sweetness and bulking properties as sugar, without the calories. This technology develops great synergies between the products; greatly reducing the lingering sweetness and off notes associated with stevia and reducing the cooling effect of erythritol.

SupplySide West Opening Reception returns to Las Vegas hot spot, TAO Nightclub!

This year's SupplySide West Opening Reception, sponsored by DSM and Vitamin Angels, is returning to TAO Nightclub located inside the Venetian and is a 'can't miss' event. The reception is open to all show participants and will feature an open bar, savory Asian cuisine and networking. [Click here to learn more and to register for SupplySide West.](#)

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From: Price, Blanche
Sent: Monday, September 12, 2011 4:55 PM
To: Sandifer, Geoffrey
Subject: H2O

will you send a case of water next time you come to the office? thank you!

Blanche M. Price
Office of Governor Nikki Haley
O: 803.734.5152 | C: 803.351.0872
blancheprice@gov.sc.gov

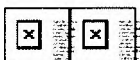
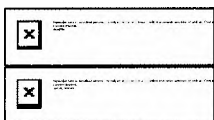
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Monday, September 12, 2011 4:39 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Tuesday September 13
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

We greatly appreciate your business. For Tuesday, we have several specials. While our supplies last, we are pleased to offer:

For the Grill let us suggest Wahoo! This dining room favorite is available @ \$9.99/lb

If you are looking for a superb white fish at an excellent price, let us suggest Lane Snapper. We are offering this fresh quality fillet at only \$10.99/lb, skin on fillet.

We are featuring beautiful Wild Coho Salmon fillets. This beautiful Wild Salmon is available for only \$9.49/lb pin bone out fillet.

We have a small supply of 20/30 drypack Scallops. These guys are real new England Sticky Drys with sweet flavor & superb cooking characteristics... Offered at only \$14.69/lb

Red Peruvian Mountain Trout- these vibrant 8-10 oz butterflies are sure to be a dining room pleaser! We are pleased to offer this great product at only \$6.49/lb.

We look forward to hearing from you. Please give Dave or Duke a call, and we will take great care of your seafood needs

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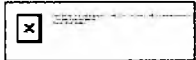
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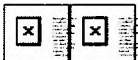
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Sunday, September 11, 2011 2:36 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Monday September 12
Attachments: NewPriceList(1).pdf; FrozenPriceSheet.pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

We greatly appreciate your business. For Monday, we have several specials. While our supplies last, we am pleased to offer:

We are featuring beautiful Wild Coho Salmon fillets. This beautiful Wild Salmon is available for only \$9.49/lb pin bone out fillet.

We have a small supply of 20/30 drypack Scallops. These guys are real new England Sticky Drys with sweet flavor & superb cooking characteristics... Offered at only \$14.69/lb

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Northeast Cold Water Oysters! These are a delicious signature dish that can take your guests to the snowy coastlines of New England! Harvested in the pristine cold waters of the Northeast Coast, we offer an excellent selection of these delicious treats.

Currently we are stocking:
100 count boxes of Chathams @ \$89.00 per box
For the Grill let us suggest Wahoo! This dining room favorite is available @ \$9.99/lb

If you are looking for a mild white fish at an excellent price, let us suggest Golden Corvina. We are offering this fresh quality fillet at only \$9.99/lb, skin off fillet.

Red Peruvian Mountain Trout- these vibrant 8-10 oz butterflies are sure to be a dining room pleaser! We are pleased to offer this great product at only \$6.49/lb.

We look forward to hearing from you. Please give Dave or Duke a call, and we will take great care of your seafood needs

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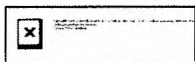
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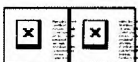
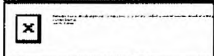
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Friday, September 09, 2011 6:17 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Saturday September 10
Attachments: FrozenPriceSheet.pdf; FridayPriceList(1).pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



As always, we greatly appreciate your support! Thank you!
We have a few excellent specials for Saturday.

We are featuring beautiful hand cut Canadian Sword Fillet.
This superior Grilling Fish is available for only \$8.69/lb skin
on.

We have Mahi. This dining room favorite is available for
only \$11.29/lb

Are you looking for something to set your dining room
apart? Something different? Something special? Let us
recommend our Northeast Cold Water Oaters! These are a
delicious signature dish that can take your guests to the
snowy coastlines of New England! Harvested in the
pristine cool waters of the Northeast Coast, we offer and
excellent selection of these delicious treats. Currently we
are stocking:
100 count boxes of West Ports @ \$81.00 per box,

We look forward to hearing from you. Please give Dave or
Duke a call, and we will take great care of your seafood
needs

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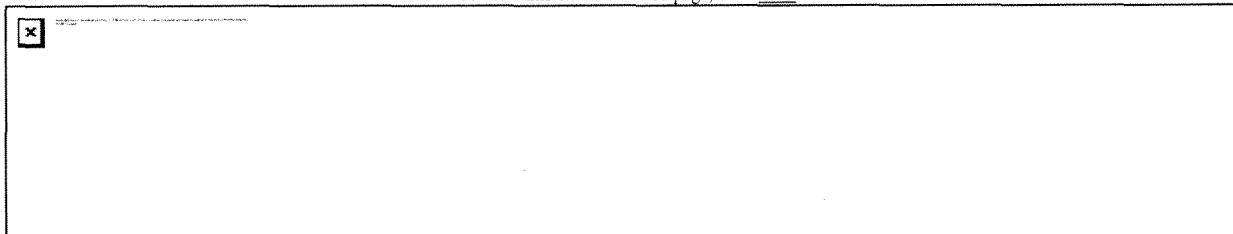
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10

From: SupplySide West [supplieside@virgopub.com]
Sent: Friday, September 09, 2011 1:45 PM
To: Sandifer, Geoffrey
Subject: Size Matters: World's Largest Ingredients Expo

To view this email as a web page, click [here](#).



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[REDACTED]

From: Petrocy [REDACTED]
Sent: Friday, September 09, 2011 8:30 AM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Geoff,

Could you get us into the Lace House around 1:30 on Sunday – now both the florist and the woman helping us the day of the wedding are both telling us they can only meet on Sunday. Wouldn't you know it – the one time we make plans to stay over to a normal Business day on Monday. If we can't wrap up the catering details on Sunday, we may want to reconnect on Monday am when we come over to meet up with Emily.

Thanks,
Sara

[REDACTED]

Hey!

That's fine. I can meet either day, just let me know when best suits you to meet. I can be available both days if that's what it takes..no worries. See you soon.

Chef Geoff

From: Petrocy [mailto:[REDACTED]]
Sent: Monday, September 05, 2011 08:33 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Geoff,

I was confused on my days. We are coming down on Sat (Sept 10th) in the late afternoon or evening. We will be there on the 11th (Sunday) and then Monday am (the 12th). We are suppose to meet at the Lace House with the florist at 9:30 am. We could meet with your Sunday (the 11th) or also on Monday am (the 12th). We just have to be leaving Columbia by around noon or 1 pm on Monday.

Sunday the 11th might still work best for us as we are trying to arrange a time for Emily's future sister in law to meet us at the Lace House and she is more likely to be available on Sunday. Yet, at the same time I don't want to inconvenience you again.

Let me know what day and time work best for you.

Thanks,
Sara

[REDACTED]

[REDACTED]

Hey Mrs. Petrocy,
I have attached the menu. Please look over and let me know if I missed anything or would like to change any items.
Look forward to seeing you on the 11th...we are getting close to the Big Day!
Hope all is well.
Talk to you soon,
Chef Geoff

From: Petrocy [mailto: [REDACTED]]
Sent: Thursday, August 25, 2011 12:35 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Hi Chef Geoff.
Just checking in. Have you had a chance to retype up the details of the menu?

We will be down in Columbia on Sept 10th and 11th. On the morning of the 11th I would like to meet to finalize all the details and the layout. Will you be available?

Looking forward to hearing from you.
Sara Petrocy

[REDACTED]

Hey Mrs. Petrocy,
I will retype a menu that has everything that was added and get it to you to look over. But I have cost it out and with the additions of:
Hor d'oers table- spinach and Artichoke dip, Crab Dip, Pimiento Cheese Bar(cheese still on this table too)
Passed- Shrimp and Grits and Skewered Fruit(passed instead of on table) and wontons and tomato martinis still passed too
Skewer Station with chicken, beef, pork and shrimp instead of chicken tenders and beef brisket
Coffee Bar
Upgraded disposables(per Emily) we can look at these again if you would like.

And it brought the per head cost up from \$26.50 to \$33.75.

I will attach the associated costs of added items to the menu when I send the revision.

Talk to you soon
Chef Geoff

From: Petrocy [mailto: [REDACTED]]
Sent: Sunday, August 07, 2011 7:08 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Hi Chef Geoff,

[REDACTED]

Have you had time to work on the cost of the menu we discussed on Friday July 29th. I just need to understand what the cost will be so we can work it into our overall budget - and also determine if we need to make adjustments to the menu.

Thanks,
Sara

Sent from my iPad

On Jul 28, 2011, at 5:36 PM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Yes ma'am that will be fine. See you tomorrow.

Chef Geoff

From: petroc [mailto:petroc] **On Behalf Of** Petrocy
Sent: Thursday, July 28, 2011 2:44 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info

Geoff,

Could we make it closer to 3:00 pm? We plan to leave Cincinnati very early but 2:00 would be pushing it.

Sara

On Wed, Jul 27, 2011 at 9:24 AM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:


Hey,

That was sent before we spoke. yes 2pm will be great.

Thanks

Chef GEoff

From: Petrocy [mailto:petroc]
Sent: Tuesday, July 26, 2011 9:44 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info



Geoff,

Not sure if this was sent before or after we talked. Can you still meet between 2-3 on Friday?

Thanks,

Sara

[REDACTED]

Hey Mrs. Petrocy

I met with Emily the week before last and showed her some disposable serving pieces that she seemed to really like. I will have the associated cost for those as well as some food options to discuss in our meeting. Are you still planning on being in Columbia this Friday? I am free in the morning, is that going to work?

Please let me know as soon as you can.

Thanks,

Chef Geoff

From: Petrocy [mailto:[REDACTED]]
Sent: Wednesday, July 06, 2011 8:57 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info

Chef Geoff,

Right now you are our lead choice. You are significantly lower than the other caterer we were talking to. There are some things we would like to do different when it comes to presentation. For example, I think you said we could upgrade the disposables? Plus, Emily probably prefers not to have fruit carvings. Just not her taste.

Also, you said the bar would be just \$150/bartender?

[REDACTED]

What are the next steps? Does Emily need to come by and sign a contract and give you a deposit?

We are not making our next trip to Columbia until 7/29. So much of menu discussion will likely need to be via email or phone. Would you be available on 7/29 to meet?

What other meat options would you suggest. Anything else besides carving stations? For some reason, a carving station does not appeal to me.

Thanks,

Sara Petrocy

[REDACTED]

Hey Mrs. Petrocy,

I looked at and costed out this menu you sent me. If you would like it exactly as is, I can provide it for \$26.50 per person. If you would like me to give you some alternative options for the meats let me know and I will work up a proposal for that. I hope this helps and let me know if there is anything else I can help you with.

Thanks

Chef Geoff

From: Petrocy [mailto:[REDACTED]]
Sent: Wednesday, June 29, 2011 10:16 AM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info

[REDACTED]

Geoff,

Here is menu from another caterer that my daughter really likes. Some of the items are similar to what we talked with you. I feel a little unethical sharing direct like this but it is probably the most expedient way for us to get a straight comparison.

Thanks,

Sara

[REDACTED]

Mrs. Petrocy,

It was a pleasure meeting with you guys as well. I have attached a "sample menu" that is priced at \$28.50 per head, all inclusive, at an estimated 200 people. I have also attached a quick "station options" that has associated costs per person/per station. I have not had a whole lot of time to type up menus especially for Emily's reception yet. I understand that you guys are in a hurry to make a decision and I hope this help give some guidance. If there is a menu you run across that you would like me to bid on, send it on. In the meantime I will work up a more specialized menu for you guys.

Thanks

Chef Geoff

From: Petrocy [mailto:[REDACTED]]
Sent: Monday, June 27, 2011 8:50 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info

Chef Geoff,

It was nice to meet you on Friday and we appreciate the time opportunity to come by and see the wedding set-up on Sat. I just want to remind you to forward to us some of the dishes you have made in the past that may fit what we described. Emily would like to make a decision soon and she feels she doesn't have a good idea with what the menu could look like and what the cost would be if we use you for our event.

[REDACTED]

Thanks,

Sara

Sent from my iPad

On Jun 22, 2011, at 11:34 AM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:


Mrs. Petrocy,

Friday afternoon will work for me. Please call when you guys are heading to the Lace House so I can be available to meet with you-803.767.2153.

See you then!

Thanks,

Chef Geoff

From: Petrocy [mailto:
Sent: Tuesday, June 21, 2011 9:45 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info

Geoff,

We are still coming down this weekend, but have changed our plans and will be coming on Thursday and meeting with people on Friday. Would have have time in the late afternoon – perhaps around 3 to meet us. If earlier in the day works for you I can try to adjust a couple of the other appointments I have booked.

My husband doesn't want to get to late of a start on the drive home on Sunday.

Sara








Mrs. Petrocy,

I will be busy with a wedding on Saturday, but late Sunday morning will work perfect for me to meet over at the lace house. Please confirm when you know you will be able to come.

Thanks,

Geoff

From: Petrocy [mailto:REDACTED]

Sent: Saturday, June 11, 2011 11:34 AM

To: Sandifer, Geoffrey

Subject: Re: Lace House Wedding Catering Info

Geoff,

We have tentative plans to come to SC Fri June 24th thru Mon June 27th. I know this is a weekend and you may be busy with catering, but is there anytime we could meet with you. Sat am or Sunday sometime.

Let me know and then I can confirm that we are in fact coming.

Sara Petrocy

REDACTED
REDACTED
REDACTED
REDACTED

Mrs. Patroci-

It was a pleasure talking with you the other day. I just wanted to follow up and get you my contact info:

Chef Geoffrey Sandifer

Geoffsandifer@gov.sc.gov



cell-803.767.2153

Please forward to anyone whom needs it.

Let me know when there is a good time to meet over at the Lace House and have a consultation to go over different menus and setup options.

Thanks!

Chef Geoff



From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Thursday, September 08, 2011 4:49 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Friday September 9
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



**Richard "Duke"
Bohland**
Senior Account
Representative

(864) 423-7304 (m)
(864) 879-1912 (w)

208 Pennsylvania Ave
Greer, South Carolina
29650



As always, we greatly appreciate your support! Thank you!
We have excellent specials for Friday.

We are featuring our beautiful hand cut Canadian Atlantic
Salmon Fillets. These are available in generous 2/3# or
3/4# sides. This superior Salmon is available for only
\$6.69/lb skin on or \$6.99/lb skin off fillet.

We have Triple Tail. A mild white fish some think is
sweeter than grouper or snapper. These fillets are
available for only \$12.99/lb

Are you looking for something to set your dining room
apart? Something different? Something special? Let us
recommend our Northeast Cold Water Oaters! These are a
delicious signature dish that can take your guests to the
snowy coastlines of New England! Harvested in the
pristine cool waters of the Northeast Coast, we offer and
excellent selection of these delicious treats. Currently we
are stocking:

100 count boxes of West Ports @ \$81.00 per box,

We look forward to hearing from you. Please give Dave or
Duke a call, and we will take great care of your seafood
needs


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From: Price, Blanche
Sent: Thursday, September 08, 2011 9:05 AM
To: Sandifer, Geoffrey
Cc: Brandenburg, Emily

Do not need lunch today - just the small gift basket of cookies



From: Sandra Edmond [sedmond@oepp.sc.gov]
Sent: Wednesday, September 07, 2011 4:54 PM
To: Sandifer, Geoffrey
Subject: Publix

Hey,


These are the ones missing:

Doc# 1804758072, 08/26/11, \$10.78

Doc# 1804765153, 08/31/11, \$63.19

Doc# 1804770773, 09/01/11, \$36.42

Sandra



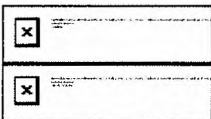
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Wednesday, September 07, 2011 4:44 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Thursday Spetember 8
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



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