

From: SupplySide East [supplyside@virgopublishing.com]
Sent: Tuesday, March 29, 2011 12:01 PM
To: Sandifer, Geoffrey
Subject: What are consumers' attitudes toward functional ingredients?



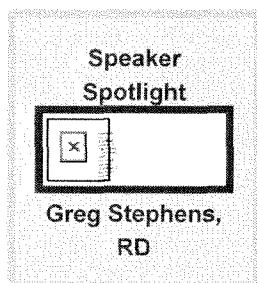
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Agenda Register Education Exhibitor Search

New Data on Consumer Attitudes Toward Ingredients Revealed

Best Rates Have Been Extended thru Friday - Last Chance to Save up to \$200!

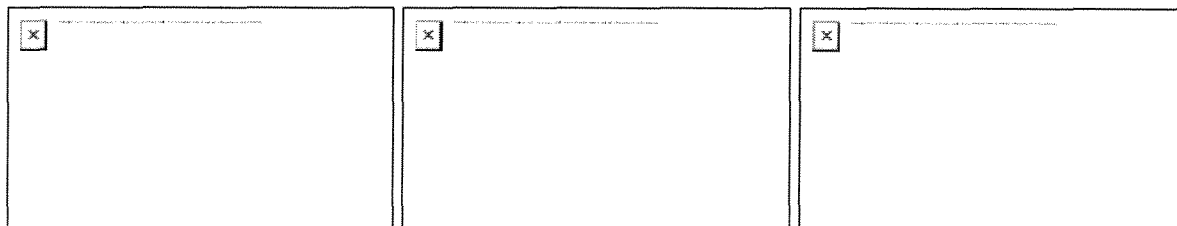


From fortified/functional foods to condition-specific supplements, consumers have more choices than ever when it comes to preventing or managing their health issues.

Join Greg Stephens from Windrose Partners on May 4 when he discusses *what* consumers are looking for in terms of ingredients and the "whys" behind their choices. The opportunities for development and positioning of functional products this presents for food and beverage manufacturers will also be discussed.

Product and ingredient trends in functional foods and drinks, energy drinks and the FDA, FSMA, a flavor update, and much more will also be covered in the [Education Program](#)!

Best rates have been extended - Register by Friday & save up to \$200!




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From: Price, Blanche
Sent: Tuesday, March 29, 2011 9:28 AM
To: Sandifer, Geoffrey
Subject: Water & Yogurt

Good morning!

Will you send more water bottles when you come one day this week? I grabbed 3 yogurts when I came by yesterday. So you can send some more of those when you get a chance too. Thank you!!

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



[REDACTED]

From: Margaret Farish [REDACTED]
Sent: Monday, March 28, 2011 7:13 PM
To: Sandifer, Geoffrey
Subject: Re:

Gah I wish you could rent Jake's. It's totally empty right now and I miss it. Anyway, I've been living up the unemployed life. It's been QUITE fun, though I'm prettttttty sure I'm too old not to have a job right now. When people ask about my job, I just say "I'm focusing on my jewelry." How are things at the Mansion? I saw on the SC Jobs Portal that they're letting you hire a kitchen assistant...yay?

On Mon, Mar 28, 2011 at 5:30 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

> Don't be paranoid! Still arguing with bp on who's paying for what on the remodel. We looking art some other spots as well. ill let you know asap. What cha been up to?

> CG

>

> Message Sent with NotifySync

>

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

>

> From: margaretfarish@gmail.com

> Sent: Mon, 28 Mar 2011 4:27:39 PM America/New_York

> To: GeoffreySandifer@gov.sc.gov

> Subject:

>

>

>

> Yo! What's the latest? You're making me paranoid.....

>

> Sent from my iPhone

>

[REDACTED]



[REDACTED]

From: Margaret Farish [REDACTED]
Sent: Monday, March 28, 2011 4:28 PM
To: Sandifer, Geoffrey

Yo! What's the latest? You're making me paranoid.....

Sent from my iPhone

[REDACTED]

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Monday, March 28, 2011 4:13 PM
To: scfebelyell@yahoo.com; Aaron Conestee Falls; adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex Castro; Amanda (Bistro 1896) Hilty; Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton) Grey; Ben Holly Tree Davis; Bill (Sullivan) Nickers; Bishop Nantucket; Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Buggia; Bob Hendersonville CC; Bob Jones; Bobby Blockhouse; Brian Dukes; Brigid Biltmore Estate Belensky; Brook (Doc Cheys) Messina; Bruce (CC of Asheville) McIntosh; Bryan Brights Creek; Cardiff Red Stag Creasey; Carl Que Sara; Carlos (Coal Fire)
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Subject: Gusto Pricing for Tuesday March 29
Attachments: NewPriceList2(1).pdf; FrozenPriceSheet.pdf; Sheephead Drum.jpg; DSC_0705.jpg

Chefs,

As always, we are happy to announce that we have some excellent specials for Tuesday.

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 \$8.69/lb skin on or \$9.09/lb skin off fillet.


Flounder! We have a good supply of this great domestic fish. It is cutting out very nicely, & is available in 7-9oz fillet @ \$6.99/lb

Scallops- We are proudly featuring U-12 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 \$14.39/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 Cape Cods @ \$90.00 per box, 100 count boxes of Blue Points @ \$60.00 per box & 100 count boxes of our aqua culture Virginia Oysters @ \$45.00

Oh Chefs! We have dayboat fresh North Carolina Sheephead Drum...Skin off & Bone Out! Only \$8.99/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://www.twitter.com>

[REDACTED]

From: Louise Michaelis [REDACTED]
Sent: Monday, March 28, 2011 1:04 PM
To: Sandifer, Geoffrey
Subject: Re: bridal luncheon

Hi Geoff,

Enjoyed talking to you last week. As we discussed we'll go with menu items 1 & 2 in a buffet. Don't forget about the tables at the wedding garden for gifts and register, and also letting us know when the June 4 wedding time is. We want to come. There will probably be about 20 girls at the bridal luncheon. I'll let you know an exact count closer to the time. Thanks,
Louise

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

From: Sandifer, Geoffrey
To: [REDACTED]
Sent: Wednesday, March 16, 2011 3:15 PM
Subject: Re: bridal luncheon

Hi Mrs. Michaelis,

I had planned to just serve one option. If you would like to have multiple options, we would have to limit it to 2 options and get the order ahead of time or the cost would have to go up. I think it would be a lot simpler to just have one item served. Let me know what ya'll decide. Also the band is requesting foods items for them per Meagan, I don't believe I will handle this as I want to solely focus on the reception during the time they want food provided.

Thanks
Chef Geoff

Message Sent with NotifySync

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

From: [REDACTED]
Sent: Wed, 16 Mar 2011 11:47:56 AM America/New_York
To: GeoffreySandifer@gov.sc.gov
Subject: Re: bridal luncheon

Hi Geoff, The menu itms look good to me. I need to let Jessica and my mom review it. Would all 3 options be available or do we have to choose just one? Louise

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

From: Sandifer, Geoffrey
To: Louise Michaelis
Sent: Tuesday, March 15, 2011 3:10 PM
Subject: bridal luncheon

Hey,

Attached is the event sheet with options and cost for the bridal luncheon.

Please let me know if you want to change anything or would like more options.

Thanks
Chef Geoff

Geoffrey D. Sandifer
Executive Chef
SC Governor's Mansion

[REDACTED]

803.737.6574

803.767.2153(Cell)

GeoffreySandifer@gov.sc.gov

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Sunday, March 27, 2011 5:23 PM
To: screbelyell@yahoo.com; Aaron Conestee Falls; adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex Castro; Amanda (Bistro 1896) Hilty; Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton) Grey; Ben Holly Tree Davis; Bill (Sullivan) Nickers; Bishop Nantucket; Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Buggia; Bob Hendersonville CC; Bob Jones; Bobby Blockhouse; Brian Dukes; Brigid Biltmore Estate Belensky; Brook (Doc Cheys) Messina; Bruce (CC of Asheville) McIntosh; Bryan Brights Creek; Cardiff Red Stag Creasey; Carl Que Sara; Carlos (Coal Fire)
Cc: Chep Summit Hills Smith; Chris Adam's Bistro; chris Cornacopia; Chris Stax Grill Stathakis; Chuck Glassy Tingle; Chuck Marybeth's Greenville; Chuck Myrtle Beach Grill; Clay Shane's; Cookie (Morning Glory); Craig (Hilton Garden) Fincher; craig P.Simpsons smock; Dan Stonehouse Market Rugerio; dan Vincenzios robinson; Danny (Nicks); Danny (Palmetto Club) Cooper; Dave (Saki tumi); David Old Edwards Club Young; David Rankin; Deb Stonehouse Market roger; Dennis (Milliken Cafe) Thornton; Derek Garibaldis Poole; don deubner; Donna (AB Tech) Ladet; Donna (Inn on Biltmore) Huges; Dorian (Cliffs @ Valley) Pelfrey; Doug (Lobster Trap) Parsons; drew admiral; Duke GUSTO Bohland; Ed 131 Bistro Phero; Ev Goat Feathers
Subject: Gusto Pricing for Monday March 28
Attachments: NewPriceList2(1)[1].pdf; FrozenPriceSheet[1].pdf

Hello Chefs!

As always, we greatly appreciate your business. Thank You! For Monday, we are offering some excellent buys. While my supplies last, I am pleased to offer:

An outstanding catch at a great price is our Golden Corvina. We are able to offer you this feature at only \$10.99/lb fillet.

Scallops- We proudly are featuring U-12 dry-pack scallops. These guys are the real deal! Unsurpassed for flavor & cooking characteristics, we offer these great scallops at only \$14.09/lb.

We have a good supply of shucked select oysters. These are 5 pound gallons of Levin's Oysters; famous for their consistency in size & flavor. While our supply lasts, we are featuring these at only \$49.00 per gallon.

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 Blue Points @ \$60.00 per box, Cape Cods @ \$90.00 per box & 100 count boxes of Virginia's @ \$45.00 per box,

We have Salmon! We have some beautiful hand cut Canadian 2/3# or 3/4# salmon fillets. This dining room staple is very well priced at only \$8.99/lb skin on or \$9.39/lb skin-off fillet

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

[REDACTED]

From: Emily Langdon [REDACTED]
Sent: Friday, March 25, 2011 6:29 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Reception

Thank you! 4:30 sounds great. My mom will be with me. Where should we meet?

Sent from my iPad

On Mar 25, 2011, at 4:12 PM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Monday works for me... Call it 430 and if your running a little late just give me a ring- 803.767.2153.
Great, see you then.
Have a good weekend!
Chef Geoff

Message Sent with NotifySync

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

From: [REDACTED]
Sent: Fri, 25 Mar 2011 11:05:03 AM America/New_York
To: GeoffreySandifer@gov.sc.gov, joeberlin@richland2.org
Subject: Re: Lace House Wedding Reception

How about Monday? That sounds great. Thank you!

On Fri, Mar 25, 2011 at 10:46 AM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

I completely understand. I can meet you around 4:30/5 next week on Monday, Tuesday or Wednesday.
Let me know when is most convenient for you.

Thanks,

Chef Geoff

From: Emily Langdon [REDACTED]
Sent: Friday, March 25, 2011 10:33 AM

To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Reception

Sorry for the long delays in replying! I've had quite a busy week. Would one afternoon next week work for you? I am a school teacher so I am usually not able to get downtown much sooner than around 4:30. I am sure you probably leave around 5. I'd love to talk with you about

[REDACTED]

menu options and hear your thoughts. I am interested in talking with you about some of the things I am interested in having and comparing prices.

Are you available next week?

Emily

On Mon, Mar 21, 2011 at 2:44 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Good afternoon,

I don't do wedding cakes(for a couple reasons), but I have a couple people I can refer for you. If you would like to meet me sometime over at the lace house to discuss options, setups, etc.. just let me know when is most convenient for you to be able to do so.

Thanks

Chef Geoff

From: Emily Langdon [REDACTED]
Sent: Monday, March 21, 2011 2:29 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Reception

Thank you!

I did not know that you offered catering services? I've spoken with a caterer but only to inquire about sample menus. I have not signed a contract. I am very interested in getting some quotes and seeing what you have to offer! Thank you for contacting me.

Do you also do wedding cakes?

Emil

Sent from my iPad

On Mar 18, 2011, at 2:06 PM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Ms. Langdon,

Congratulations on your engagement and upcoming wedding! I was saddened to hear about the unfortunate double booking of your original wedding date and hope that everything was resolved to the best, I understand that could be quite a headache especially for planning such a precious day.

But I digress, I am writing you to see if you have already attained a caterer for your reception. I have done and still do a lot of the on premise weddings and

[REDACTED]

wondered if you knew that and/or were interested in inquiring about my services. If you are interested in getting some quotes from the world's best chef please feel free to contact me. If not, or already have a caterer you are happy with, please disregard and I wish you the best and hope you have the most beautiful and joyous wedding.

Regards,

Chef Geoff

Geoffrey D. Sandifer

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803.767.2153(Cell)

GeoffreySandifer@gov.sc.gov

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Friday, March 25, 2011 4:48 PM
To: screbelyell@yahoo.com; Aaron Conestee Falls; adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex Castro; Amanda (Bistro 1896) Hilty; Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton) Grey; Ben Holly Tree Davis; Bill (Sullivan) Nickers; Bishop Nantucket; Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Buggia; Bob Hendersonville CC; Bob Jones; Bobby Blockhouse; Brian Dukes; Brigid Biltmore Estate Belensky; Brook (Doc Cheys) Messina; Bruce (CC of Asheville) McIntosh; Bryan Brights Creek; Cardiff Red Stag Creasey; Carl Que Sara; Carlos (Coal Fire)
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Subject: Gusto Pricing for Saturday March 26
Attachments: FrozenPriceSheet.pdf; FridayPricing(1).pdf

From: SupplySide East [supplyside@virgopublishing.com]
Sent: Friday, March 25, 2011 12:01 PM
To: Sandifer, Geoffrey
Subject: Best rates expire today/Top 5 reasons to attend



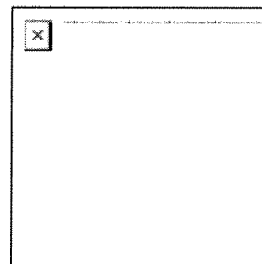
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Agenda Register Exhibitor Search Education

Top 5 Reasons to Attend SupplySide East 2011

In a time when we're all trying to save, why wait and pay more? In just a matter of minutes, you can save 30% on your SupplySide East registration. Everything you need for innovative product development awaits you. Best rates expire tonight at midnight - register today!



Meet 40+ exhibitors you didn't see last year.



Attend an education program developed with Sara Lee, Kraft/Cadbury and Orange Julius/Dairy Queen advisors.



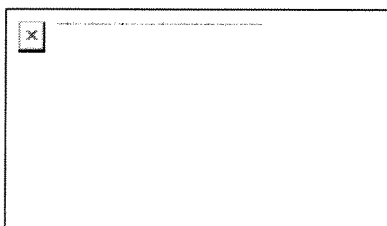
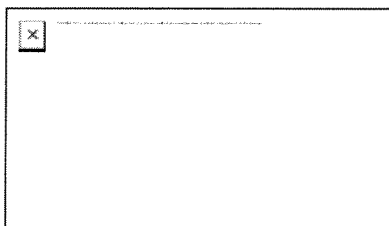
Find suppliers of natural and clean-label ingredients, sodium-reduction ingredients, ingredients for calorie control and weight management products, and unique flavor systems.



Develop your next best seller - identify emerging trends and new ingredients in the expo hall.



Learn how to make your existing foods and beverages 'better-for-you.'



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[REDACTED]

From: Emily Langdon [REDACTED]
Sent: Friday, March 25, 2011 11:05 AM
To: Sandifer, Geoffrey; joeberlin@richland2.org
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Regards,

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Geoffrey D. Sandifer

Executive Chef

SC Governor's Mansion

[803.737.6574](tel:803.737.6574)

[803.767.2153](tel:803.767.2153)(Cell)

[REDACTED]

GeoffreySandifer@gov.sc.gov

[REDACTED]

[REDACTED]

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Geoffrey D. Sandifer

Executive Chef

SC Governor's Mansion

803.737.6574

803.767.2153(Cell)

GeoffreySandifer@gov.sc.gov

[REDACTED]

From: Rachael Wallace [REDACTED]
Sent: Thursday, March 24, 2011 9:16 PM
To: Sandifer, Geoffrey
Subject: Re: Thank you!

So I asked Scott to brainstorm some of our favorite places for a travel theme and his reply was "Let do Scotland cause we're both Scottish! We could serve haggis!" Ha!

On Wed, Mar 23, 2011 at 8:12 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

You are welcome and it was an absolute pleasure meeting you! I'm glad you are getting excited because I think you are going to have a fabulous wedding..one to remember! I look forward to being able to be a part of your special day!

Take care and do some brain storming.

Chef Geoff

From: Rachael Wallace [REDACTED]
Sent: Wednesday, March 23, 2011 5:15 PM
To: Brandenburg, Emily; Sandifer, Geoffrey
Subject: Thank you!

Thank you so much for meeting with me today! I really appreciate your input and ideas! I'm starting to actually get excited for wedding planning instead of overwhelmed!

Found Cricket's info Emily, so once I get in touch with her, I will let you know!

Have a great week.

Rachael

[REDACTED]

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Thursday, March 24, 2011 4:49 PM
To: mtnrest37@yahoo.com; screbelyell@yahoo.com; Aaron Conestee Falls; adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex Castro; Amanda (Bistro 1896) Hilty; Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton) Grey; Ben Holly Tree Davis; Bill (Sullivan) Nickers; Bishop Nantucket; Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Buggia; Bob Hendersonville CC; Bob Jones; Bobby Blockhouse; Brian Dukes; Brigid Biltmore Estate Belensky; Brook (Doc Cheys) Messina; Bruce (CC of Asheville) McIntosh; Bryan Brights Creek; Cardiff Red Stag Creasey; Carl Que Sara
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We have Salmon! We have some beautiful hand cut Canadian 2/3# or 3/4# salmon fillets. This dining room staple is very well priced at only \$8.69/lb skin on or \$9.09/lb skin-off fillet

We have a good supply of Mahi. These are beautiful fillets cut off big 15 up fish. This dining room favorite is available @\$9.99/lb

Scallops- We proudly are featuring U-12 dry-pack scallops. These guys are the real deal! Unsurpassed for flavor & cooking characteristics, we offer these great scallops at only \$14.09/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



From: Brandenburg, Emily
Sent: Thursday, March 24, 2011 2:33 PM
To: Branch, Chamberlain
Cc: Sandifer, Geoffrey; Haley, Michael
Subject: Cabinet Dinner

Chamb-

Leigh and Katherine have asked me to add a Cabinet dinner for approx. 35 people on April 26th at 6:30 p.m. It will be similar to the last Cabinet dinner. Plated, in the FDR. I will give you more details as it gets closer, but just wanted to put it on your radar.

Thanks,

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

[REDACTED]

From: Madison Weston [REDACTED]
Sent: Thursday, March 24, 2011 11:54 AM
To: Sandifer, Geoffrey
Subject: Re: wedding reception

Geoff,

Let's take the sushi selection down to 4 varieties (one variety could be a California roll or something without fish to help keep cost down)...

Hopefully this will help!

I look forward to hearing from you soon!

Madison Weston

On Tue, Mar 22, 2011 at 7:03 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Madison-

Absolutely we can get the price down, but I also want to try to avoid changing the menu too much. Taking the sushi selection down to 6 varieties will help. I also was thinking maybe the slider station could lose the oyster poboy without diminishing the overall appearance. Let me work on a couple menu options in that price range and get them back to ya'll to look over. I will have them back to you by middle of next week if that is ok.

I look forward to helping make your reception one to remember!

Thanks

Chef Geoff

From: [REDACTED]
Sent: Tuesday, March 22, 2011 5:04 PM
To: Sandifer, Geoffrey
Subject: Re: wedding reception

Geoff,

Thanks for the quick response! The menu looks excellent! I would like to try to get the menu down to about \$25-\$28 per person. (But I hate to change anything, because it looks fabulous!).

Any suggestions on how we can get it down to the \$25-28 per person range??

If we left the menu as is but took out the jerk shrimp cocktail, how much of an impact would this have on price?

We could also do 6 varieties of sushi (vs. the 12 varieties you have quoted).. Not sure if that would cut costs any?

[REDACTED]

Thanks!! I look forward to working with you!

Madison

Sent from my Verizon Wireless BlackBerry

From: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>

Date: Tue, 22 Mar 2011 11:00:42 -0400

To: Brad Henry<[REDACTED]>; [REDACTED]>

Subject: RE: wedding reception

Hey guys!

I have worked on this menu and quote for a little longer than normal due to it being more complex than a normal wedding menu. I like it, I think this is a great spread and it will look great in the venue location. We should probably try to set up a time that I can meet with you guys at 701 Whaley to go over setup etc.. I am planning on bringing all cooking equipment there on site and have some logistics questions myself for 701 coordinator.

Please review the attached menu and look for any changes you might like to make, remember this is a work in progress. As is I have the menu set at \$32 per person, all inclusive.

Let me know what you think, questions, concerns, etc..

Thanks

Chef Geoff

From: Brad Henry [REDACTED]
Sent: Tuesday, March 15, 2011 4:54 PM
To: Sandifer, Geoffrey
Cc: [REDACTED]
Subject: Re: wedding reception

Thanks Geoff! We enjoyed meeting with you as well and look forward to the estimate. Talk with you soon!

Brad

On Mon, Mar 14, 2011 at 12:57 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

[REDACTED]

Hey -

It was great meeting you last week and congratulations again on the wedding! I am in the process of going over your menu costs and logistics. I will have everything ready for you to look over this week. Thank you for the opportunity to help make your special day one to remember!

I will be back in touch soon,

Chef Geoff

Geoffrey D. Sandifer

Executive Chef

SC Governor's Mansion

803.737.6574

803.767.2153(Cell)

GeoffreySandifer@gov.sc.gov

--

Brad Henry

pH strategic

PO Box 12091

Columbia, SC 29211

803.960.2249 mobile

www.phstrategic.com

brad@phstrategic.com



[REDACTED]

From: Brandenburg, Emily
Sent: Thursday, March 24, 2011 10:59 AM
To: Sandifer, Geoffrey
Cc: Branch, Chamberlain
Subject: Dinner Tonight

Update:

Cocktails from 6-6:15 p.m.

Dinner to start at 6:15 p.m.

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

[REDACTED]

[REDACTED]

From: Marie Whitworth [southerngourmet@sc.rr.com]
Sent: Wednesday, March 23, 2011 5:27 PM
To: Sandifer, Geoffrey
Subject: RE: available for any weddings

There was no message. Did you intend to send me anything. Hope you can help with some of these.

Marie

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Wednesday, March 23, 2011 1:01 PM
To: southerngourmet@sc.rr.com
Subject: RE: available for any weddings

From: [REDACTED]
Sent: Tuesday, March 22, 2011 10:57 PM
To: Sandifer, Geoffrey
Subject: Fwd: available for any weddings

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

From: Marie Whitworth <southerngourmet@sc.rr.com>
To: gdsandifer <[gdsandifer@\[REDACTED\]](mailto:gdsandifer@[REDACTED])>
Sent: Mon, Mar 7, 2011 8:39 pm
Subject: RE: available for any weddings

Hey Marie,

I knew Beth was pregnant, but didn't realize baby girl will be here in a month.. WOW. I bet you sure are excited!

You buying little baby girl clothes already?? So precious.

Sorry for delay but,

I seem to have a lot of conflicting dates with your schedule, but I should be available for 4/16 and 5/14. I know I cant help with any june weddings because I am booked every saturday also. let me know if those dates will help you out a little bit.

Thanks

Geoff

[REDACTED]

Sorry, I am attaching it. I know it is hard for you with a family to be available at "a drop of a hat" like you were for Sanford. If you are available for some of the ones that I did not indicate with an *, let me know; I may be able to use you. That would at leave free me up for set up. Give the kids a hug. I am looking forward to Kirk and Beth's baby, Kate, due 5-2 in case you were not aware.

From: gdsandife [REDACTED]
Sent: Monday, March 07, 2011 8:21 PM
To: Marie Whitworth
Subject: Re: available for any weddings

Hey Marie,

I'm saddened by the health condition of Jan and I know it is weighing heavily upon your heart to see her like that.

I don't know how long I am going to be at the mansion due to the work environment and some other factors. And am looking into getting a small restaurant.

I would be interested in working some event if I don't have conflicting scheduling, but I didn't get the attachment so I don't know if any dates are conflicting. Please re send and I will let you know asap.

Talk to you soon,

Geoff

Sent from my Verizon Wireless BlackBerry

From: "Marie Whitworth" <southerngourmet@sc.rr.com>
Date: Mon, 7 Mar 2011 20:06:29 -0500
To: Geoff Sandfier [REDACTED]
Subject: available for any weddings

Hey Geoff

Hope all is well with you and you are loving working with the new governor. Just wondering if you are interested in working any of the events I have listed on the attached list. If you are not, I won't bother you again, but I do not know how your schedule looks. Even if you can only work a few hours with the cooking that will work since I am back being the "Jack of all trades". Some of these weddings are pretty big and will be demanding. Let me know as soon as you can if you are interested so I can get staff lined up. Just so you will know, Jan is not doing well at all and I am afraid that she will not be working with me setting up any of these events. She has not said so, but I know how bad her health is right now and she did not help me on Saturday. You can imagine how much I am going to miss her friendship and her talents decorating. Keep her in your prayers. If you know of someone who is good that is interested in working any of these let me know.

Marie
Southern Gourmet Catering
803-865-7769
marie@southerngourmetcatering.net
southerngourmetcatering.net

[REDACTED]

[REDACTED]

From: Rachael Wallace [REDACTED]
Sent: Wednesday, March 23, 2011 5:15 PM
To: Brandenburg, Emily; Sandifer, Geoffrey
Subject: Thank you!

Thank you so much for meeting with me today! I really appreciate your input and ideas! I'm starting to actually get excited for wedding planning instead of overwhelmed!

Found Cricket's info Emily, so once I get in touch with her, I will let you know!

Have a great week.

Rachael

[REDACTED]

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Wednesday, March 23, 2011 3:50 PM
To: mtnrest37@yahoo.com; screbelyell@yahoo.com; Aaron Conestee Falls; adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex Castro; Amanda (Bistro 1896) Hilty; Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton) Grey; Ben Holly Tree Davis; Bill (Sullivan's) Nickers; Bishop Nantucket; Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Buggia; Bob Hendersonville CC; Bob Jones; Bobby Blockhouse; Brian Dukes; Brigid Biltmore Estate Belensky; Brook (Doc Cheys) Messina; Bruce (CC of Asheville) McIntosh; Bryan Brights Creek; Cardiff Red Stag Creasey; Carl Que Sara
Cc: Carlos (Coal Fire) (Coal Fire; Chep Summit Hills Smith; Chris Adam's Bistro; chris Cornacopia; Chris Stax Grill Stathakis; Chuck () Myrtle Beach Grill; Chuck Glassy Tingle; Cookie (Morning Glory); Craig (Hilton Garden) Fincher; Dan Stonehouse market rugerio; dan Vincenzios robinson; Danny (Nick's); Danny (Palmetto Club) Cooper; Dave (Saki tumi); David Old Edwards Club Young; David Rankin; Deb Stonehouse Market roger; Dennis (Milliken Cafe) Thornton; Derek Garibaldis Poole; don deubner; Donna (AB Tech) Ladet; Donna (Inn on Biltmore) Huges; Dorian (Cliffs @ Valley) Pelfrey; Doug (Lobster Trap) Parsons; Drew (Halfway to Habana); drew admiral; Duke Bohland; Ed 131 Bistro Phero; Ev Goat Feathers; Evan (Paesanos) Dimas
Subject: Gusto Pricing for Thursday March 24
Attachments: FrozenPriceSheet.pdf; NewPriceList2(1).pdf; Sword.jpg

Hello Chefs!

As always, we greatly appreciate your business. Thank You! For Thursday, we are offering some excellent buys. While my supplies last, I am pleased to offer:

We have a good supply of shucked select oysters. These are 5 pound gallons of Levin's Oysters; famous for their consistency in size & flavor. While our supply lasts, we are featuring these at only \$49.00 per gallon.

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 Blue Points @ \$60.00 per box

We have Salmon! We have some beautiful hand cut Canadian 2/3# or 3/4# salmon fillets. This dining room staple is very well priced at only \$8.69/lb skin on or \$9.09/lb skin-off fillet

Swordfish- This superb grilling fish is available at only \$12.59/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

[REDACTED]

From: Haley, Michael
Sent: Wednesday, March 23, 2011 3:45 PM
To: Sandifer, Geoffrey
Subject: RE: Dinner tomorrow

Looks great

First Lieutenant Michael Haley
First Gentleman of South Carolina

*If you need immediate assistance please contact Emily Brandenburg at (803) 737-2235 or
EmilyBrandenburg@gov.sc.gov
[Governor's Mansion](#)
[The Lace House](#)*

From: Sandifer, Geoffrey
Sent: Wednesday, March 23, 2011 3:01 PM
To: Brandenburg, Emily
Cc: Haley, Michael
Subject: RE: Dinner tomorrow

menu is attached, please approve. Scallop course may change..will know in morning.
Thanks
Chef Geoff

From: Brandenburg, Emily
Sent: Wednesday, March 23, 2011 2:57 PM
To: Branch, Chamberlain
Cc: Bps_Mansion@scdps.net; Gordon, Tammy S.; Sandifer, Geoffrey
Subject: Dinner tomorrow

Chamb-

Here is the event sheet for tomorrow's dinner set up. It will be a plated dinner for 8

Security-

The guest list is included on the event sheet

Geoff-

Whenever possible, just send over the menu so I can have it approved and can make placecards.

Thanks everyone,

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

[REDACTED]

From: Food Product Design [FoodProductDesign@virgonewsletters.com]
Sent: Wednesday, March 23, 2011 11:19 AM
To: Sandifer, Geoffrey
Subject: Olive Oil for Heart Health/An Appetite for Natural and Green/Nutritional Immunity Enhancements



If you are unable to see the message below, [click here to view](#).

Food Product Design

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- FDA: Radiation From Japan No Risk to U.S. Food Supply
- Partner Series—Worried about HFCS? The Problems are More Bark Than Bite
- Dried Plums Ease Chronic Constipation
- 75% of European Shoppers Prefer Sustainable Products
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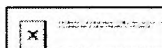
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Virgo Publishing
3300 N. Central Ave., Suite 300
Phoenix, AZ 85012
(480) 990-1101

[REDACTED]

From: Rachael Wallace [REDACTED]
Sent: Wednesday, March 23, 2011 10:05 AM
To: Sandifer, Geoffrey
Subject: Re: Wedding catering

Hi! Just wanted to confirm that we were still on for 3pm today. I may be running 5 minutes late coming from work, but hopefully not. After this week I will likely be sprinting out of the office....

See ya later!

Rachael

On Fri, Mar 18, 2011 at 2:12 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Perfect. Yea, we should meet at lace house so we can walk through, etc..

See you then!

Chef Geoff

From: Rachael Wallace [REDACTED]
Sent: Friday, March 18, 2011 1:51 PM

To: Sandifer, Geoffrey
Subject: Re: Wedding catering

Wonderful! We will plan on 3pm then! Should I meet you at the lace house?

On Mon, Mar 14, 2011 at 4:25 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Anytime in the afternoon on Wednesday the 23rd, 3pm is good for me.

Thanks

Chef Geoff

From: Rachael Wallace [REDACTED]
Sent: Monday, March 14, 2011 4:23 PM

To: Sandifer, Geoffrey
Subject: Re: Wedding catering

[REDACTED]

This Friday we have a housewarming party, but next week, Wednesday would work well. What time works best for you?

On Mon, Mar 14, 2011 at 11:33 AM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey Rachael- I understand completely and no worries at all. This week- Friday @ 4:30/5 works for me. And next week- Wednesday or Friday works as well.

Let me know when is most convenient for you.

Thanks

Chef Geoff

From: Rachael Wallace [REDACTED]
Sent: Saturday, March 12, 2011 2:37 PM
To: Sandifer, Geoffrey
Subject: Re: Wedding catering

Hi! Sorry so slow to respond! It's been a bit chaotic at work this week. Anyway, I would love to meet with you and talk about the reception. During the week, I work until about 4:30. If that's too late, I've blocked all my appointments on Monday mornings and Friday afternoons, so those times are usually best. And I usually am done with my appointments around 2:30 or 3ish on Wednesdays too, so that could also be a possibility. Let me know what works best for you!

On Thu, Mar 10, 2011 at 1:05 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey Rachael!

Well first- Congratulations on the wedding engagement! I love catering weddings they are so fun and joyous. I would be honored to meet you and discuss what you are planning to do for you reception. I am allowed to cater where ever and that includes the Lace House. Let me know when you are available and we can meet over at the Lace House. I look forward to meeting you.

Thanks

Chef Geoff

Geoffrey D. Sandifer

Executive Chef

SC Governor's Mansion

[803.737.6574](tel:803.737.6574)

[REDACTED]

803.767.2153(Cell)

GeoffreySandifer@gov.sc.gov

From: Rachael Wallace [REDACTED]
Sent: Wednesday, March 09, 2011 8:35 PM
To: Sandifer, Geoffrey
Subject: Wedding catering

Hi Geoffrey!

I am getting married at the Lace House March 31st of next year and Margaret Farish mentioned that you were fabulous! She mentioned that you might not be allowed to do the Lace House weddings, but I would love to talk to you and see if it's possible!

Thanks!

Rachael

[REDACTED]

[REDACTED]

From: gdsand [REDACTED]
Sent: Tuesday, March 22, 2011 11:00 PM
To: Sandifer, Geoffrey
Subject: bank

1st community is on forest by crayton 4404...

[REDACTED]

From: [REDACTED]
Sent: Tuesday, March 22, 2011 8:32 PM
To: Sandifer, Geoffrey
Subject: Re: wedding reception

Sounds great! Thanks Geoff!

Sent from my Verizon Wireless BlackBerry

From: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
Date: Tue, 22 Mar 2011 19:03:11 -0400
To: [REDACTED]
Subject: RE: wedding reception

Madison-

Absolutely we can get the price down, but I also want to try to avoid changing the menu too much. Taking the sushi selection down to 6 varieties will help. I also was thinking maybe the slider station could lose the oyster poboy without diminishing the overall appearance. Let me work on a couple menu options in that price range and get them back to ya'll to look over. I will have them back to you by middle of next week if that is ok.
I look forward to helping make your reception one to remember!

Thanks
Chef Geoff

From: [REDACTED]
Sent: Tuesday, March 22, 2011 5:04 PM
To: Sandifer, Geoffrey
Subject: Re: wedding reception

Geoff,

Thanks for the quick response! The menu looks excellent! I would like to try to get the menu down to about \$25-\$28 per person. (But I hate to change anything, because it looks fabulous!).

Any suggestions on how we can get it down to the \$25-28 per person range??

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We could also do 6 varieties of sushi (vs. the 12 varieties you have quoted).. Not sure if that would cut costs any?

Thanks!! I look forward to working with you!

Madison

Sent from my Verizon Wireless BlackBerry

From: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
Date: Tue, 22 Mar 2011 11:00:42 -0400

[REDACTED]

To: Brad Henry [REDACTED]
Subject: RE: wedding reception

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Chef Geoff

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To: Sandifer, Geoffrey
Cc: [REDACTED]
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Hey -

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I will be back in touch soon,

Chef Geoff

Geoffrey D. Sandifer

Executive Chef

SC Governor's Mansion

[803.737.6574](tel:803.737.6574)

[803.767.2153](tel:803.767.2153)(Cell)

GeoffreySandifer@gov.sc.gov

[REDACTED]

[REDACTED]

From: gdsandifer [REDACTED]
Sent: Tuesday, March 22, 2011 10:57 PM
To: Sandifer, Geoffrey
Subject: Fwd: available for any weddings
Attachments: 2011__servers_needed.doc

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

From: Marie Whitworth <southerngourmet@sc.rr.com>
To: gdsandifer <gdsandifer@aol.com>
Sent: Mon, Mar 7, 2011 8:39 pm
Subject: RE: available for any weddings

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From: gdsandifer@aol.com [mailto:gdsandifer@aol.com]
Sent: Monday, March 07, 2011 8:21 PM
To: Marie Whitworth
Subject: Re: available for any weddings

Hey Marie,
I'm saddened by the health condition of Jan and I know it is weighing heavily upon your heart to see her like that.
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I would be interested in working some event if I don't have conflicting scheduling, but I didn't get the attachment so I don't know if any dates are conflicting. Please re send and I will let you know asap.
Talk to you soon,
Geoff
Sent from my Verizon Wireless BlackBerry

From: "Marie Whitworth" <southerngourmet@sc.rr.com>
Date: Mon, 7 Mar 2011 20:06:29 -0500
To: Geoff Sandfrier <gdsandifer@aol.com>
Subject: available for any weddings

Hey Geoff
Hope all is well with you and you are loving working with the new governor. Just wondering if you are interested in working any of the events I have listed on the attached list. If you are not, I won't bother you again, but I do not know how your schedule looks. Even if you can only work a few hours with the cooking that will work since I am back being the "Jack of all trades". Some of these weddings are pretty big

[REDACTED]

and will be demanding. Let me know as soon as you can if you are interested so I can get staff lined up. Just so you will know, Jan is not doing well at all and I am afraid that she will not be working with me setting up any of these events. She has not said so, but I know how bad her health is right now and she did not help me on Saturday. You can imagine how much I am going to miss her friendship and her talents decorating. Keep her in your prayers. If you know of someone who is good that is interested in working any of these let me know.

Marie
Southern Gourmet Catering
803-865-7769
marie@southerngourmetcatering.net
southerngourmetcatering.net