

- AHPA Shuns Class 1 Solvents
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- IADSA's GMP Guide Reaches 600 Downloads
- Slimaluma Stops Fat Cell Growth
- Earn Your Functional Food Stripes
- Karl Rove Talks Politics at CRN Conference
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- Slide Show: Exploring Product Claims
- Premium Series—Ask the NDI Legal Experts: Q&A Session
- Trade Associations Request NDI Comment Extension
- Mushroom Extract Kills Breast Cancer Cells
- OTA Honors Organic Leaders
- Icon Group Launches New Website
- FDA: Salba Uses Drug, Unauthorized Nutrient Claims
- Probiotics Workshop Set for SupplySide West
- Olive Lifesciences Facility Certified Halal
- Enovate Biolife Enters Philippines Market
- FDA Says 'Lazy Cakes' Are Not Supplements
- NAD Questions Nordic Naturals' Freshness Claims

NDI Guidance Town Hall Event at SupplySide West

With the FDA's release of the much-anticipated draft guidance on New Dietary Ingredients (NDIs), the dietary supplement industry faces significant implications. Don't miss this **free** Town Hall meeting where you will hear straight from FDA, get the perspective from the trade associations, and have the opportunity to participate in an open discussion with industry leaders. Seating is limited. **Reserve your seat today.**

Free Report: Sustainability of the Supply Chain

Download the "Sustainable Harvesting Ensures Botanical Quality and Supply" report, underwritten by Herbal Hills to learn about guidelines covering cultivation of herbal materials, good collection practices for wild crafted botanicals, related GACP issues including personnel and recordkeeping and more!

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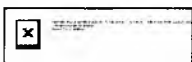
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From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Monday, August 08, 2011 4:52 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Tuesday August 9
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf

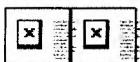
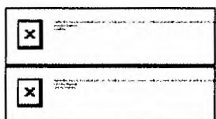


**Richard "Duke"
Bohland**

Senior Account
Representative

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

Thank you for your continued support! For Tuesday, we have several specials. While my supplies last, I am pleased to offer:

Fresh day boat North Carolina Flounder Fillet! This Southern favorite is available in a 3-5oz fillet skin off and no feathers.... Only \$9.99/lb

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 \$6.99/skin on or \$7.3/skin off fillet.

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 Virginias @ \$45.00 per box
100 count boxes of Blue Points @ \$60.00
100 count boxes of Chathams @ \$89.00

16/20 domestic Peeled & de-veined tail-off shrimp! These beauties are sold in 5# blocks @ only \$9.29/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/

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From: Price, Blanche
Sent: Monday, August 08, 2011 10:28 AM
To: Sandifer, Geoffrey; Brandenburg, Emily
Subject: Lunch Tomorrow (tuesday)

We will need 6 lunches tomorrow at 11:50. I think Katherine previously said 5, but the number is now 6. Thanks!

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



[REDACTED]

From: Petrocy [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,
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: [REDACTED] [mailto:[REDACTED]] **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.
[REDACTED]

Thanks

Chef Geoff

From: Petrocy [mailto: [REDACTED]]
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]

[REDACTED]

[REDACTED]

[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

[REDACTED]

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 might 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?

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

[REDACTED]

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

From: Petrocy [mailto:petrocy@petrocy.com]
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.

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 [REDACTED]

See you then!

Thanks,

Chef Geoff

From: Petrocy [mailto:[REDACTED]]
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

[REDACTED]

[REDACTED]

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]

Mrs. Patroci-

[REDACTED]

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



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: Saturday, August 06, 2011 1:07 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing, Features & Availability for Monday 08 August 2011
Attachments: FrozenPriceSheet0808.pdf; NewPriceList0808.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 have several specials. While my supplies last, I am pleased to offer:

We are featuring Alaskan King Salmon. These 11-18# beauties are available whole or as fillet. This superior Salmon is available for only \$8.99/lb Whole weight (by the way, we will cut & pin bone these for free!) or \$13.99/lb PBO fillet.

We have brought in some excellent Caribbean Red Snapper. These are cutting into nice 1-1½ # fillets. We are offering this dining-room treat for only \$11.99/lb skin on fillet

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 Virginias @ \$45.00 per box
100 count boxes of Blue Points @ \$60.00
100 count boxes of Chathams @ \$89.00**

16/20 domestic Peeled & de-veined tail-off shrimp! These beauties are sold in 5# blocks @ only \$9.29/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/

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From: Brandenburg, Emily
Sent: Friday, August 05, 2011 6:13 PM
To: Sandifer, Geoffrey
Subject: Fw: Lunch Tuesday


From: Haltiwanger, Katherine
Sent: Friday, August 05, 2011 03:36 PM
To: Brandenburg, Emily
Cc: LeMoine, Leigh
Subject: Lunch Tuesday

Emily,

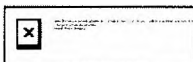
We will need 5 lunches on Tuesday. It is for the intern goodbye lunch with the Governor. We will need drinks as well as dessert. They are going to eat in her office with her. Lunch is scheduled for noon.

Thanks,

Katherine Haltiwanger
Deputy Chief of Staff-Operations
Governor Nikki R. Haley
1205 Pendleton Street
Columbia, SC 29201
direct: 803.734.5150
fax: 803.734.5167



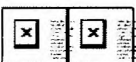
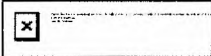
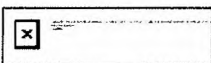
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Friday, August 05, 2011 5:18 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Saturday August 6
Attachments: FrozenPriceSheet.pdf; FridayPriceList(1).pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

As always, we greatly appreciate your business. Thank You! For Saturday, we would like to bring to your attention a few products that can help you increase sales & maintain your food costs. While my supplies last, I am pleased to offer:

Wild Alaskan Salmon! These are beautiful 11-18# fish. This delicious healthy catch is available for just \$8.99 whole weight (we will cut & pinbone for free) or 413.99/lb Fillet

If you are looking for a great grilling fish, let us suggest Swordfish. This fillet is available at only \$9.99/lb
Snapper! We have a supply of really nice lane snapper fillet available for only \$10.99/lb skin on.

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/

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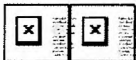
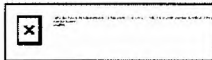
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Thursday, August 04, 2011 4:28 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Friday August 5
Attachments: NewPriceList(1).pdf; FrozenPriceSheet.pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

As always, we greatly appreciate your business. Thank You! For Friday, we would like to bring to your attention a few products that can help you increase sales & maintain your food costs. While my supplies last, I am pleased to offer:

Wild Sockeye Salmon! These are beautiful 1½-2# fillets. This delicious healthy catch is available for just \$8.59/lb

Please let us bring to your attention that we sell some of the best Atlantic Salmon you will ever see. Our Canadian Atlantic is hand cut. This product has superb fat content & excellent shelf life. It is available for only \$7.19/lb skin on or \$7.59/lb skin off.

If you are looking for a great grilling fish, let us suggest Swordfish. This fillet is available 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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From: Brandenburg, Emily
Sent: Thursday, August 04, 2011 3:09 PM
To: Sandifer, Geoffrey
Cc: Branch, Chamberlain
Subject: FW: Tonight

Eleven for tonight

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

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

From: LeMoine, Leigh
Sent: Thursday, August 04, 2011 3:05 PM
To: Brandenburg, Emily
Subject: FW: Tonight


Just in case...it does not look it went to you. Thanks, Leigh

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

From: LeMoine, Leigh
Sent: Thursday, August 04, 2011 12:24 PM
Cc: Hall, Taylor
Subject: Tonight

Emily,
Tim has asked Taylor to staff the dinner. Thanks, Leigh





From: Gordon, Tammy S. [TSGordon@schp.org]
Sent: Thursday, August 04, 2011 2:07 PM
To: Branch, Chamberlain; Sandifer, Geoffrey
Cc: Brandenburg, Emily
Subject: FW: DDC 8 Class

Please make sure that they attend this class. There will be more information to follow closer to the date

Sergeant T.S.Gordon
Tsgordon@schp.org
South Carolina Department of Public Safety
10311 Wilson Blvd
P.O. Box 1993
Columbia, S.C. 29016
(B) 737-3000 (C) 530-0384

From: McFarlan, Mona
Sent: Thursday, August 04, 2011 1:47 PM
To: Gordon, Tammy S.
Cc: Calhoun, Matthew P.
Subject: FW: DDC 8 Class

I scheduled both Pedro Martinez (Governors Mansion) and Sam Murray (Governors Mansion) for DDC-8, October 3, 2011.

Thanks Mona

From: Calhoun, Matthew P.
Sent: Thursday, August 04, 2011 11:06 AM
To: McFarlan, Mona
Subject: FW: DDC 8 Class


Mona, please schedule the listed employees for a DDC 8 hour course and email Sgt Tammy Gordon know the dates.
Thanks.

- Pedro Martinez (Governors Mansion)
- Sam Murray (Governors Mansion)

Lt. Matthew P. Calhoun
DPS Training Unit
(O) 803-896-9604
(C) 803-603-6799
MPCALHOUN@SCHP.ORG

From: Gordon, Tammy S.
Sent: Tuesday, August 02, 2011 12:58 PM
To: Calhoun, Matthew P.
Subject:


Sgt. Calhoun,



Could you please schedule Pedro Martinez and Sam Murray for the driving class required to drive a state vehicle? Thanks

Sergeant T. S. Gordon
Tsgordon@schp.org
South Carolina Department of Public Safety
Bureau of Protective Services
10311 Wilson Blvd
Blythewood, South Carolina 29016
(O) 737-3000 (C) 530-0384





From: Brandenburg, Emily
Sent: Thursday, August 04, 2011 1:36 PM
To: Price, Blanche; Sandifer, Geoffrey
Subject: RE: Another Staff Birthday

Blanche,

I will get with Geoff- I will not be here either, but will get it worked out this afternoon.


Thanks,


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

From: Price, Blanche
Sent: Thursday, August 04, 2011 1:35 PM
To: Sandifer, Geoffrey; Brandenburg, Emily
Subject: Another Staff Birthday

We have a birthday tomorrow. Can you bring breakfast for 15 tomorrow at 9:15am? You can just do coffee, bagels/pastries, fruit....whatever is just simple and easy for staff to pick up. I will not be here but Katherine/Leigh can set it all up!

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






From: Price, Blanche
Sent: Thursday, August 04, 2011 1:35 PM
To: Sandifer, Geoffrey; Brandenburg, Emily
Subject: Another Staff Birthday

We have a birthday tomorrow. Can you bring breakfast for 15 tomorrow at 9:15am? You can just do coffee, bagels/pastries, fruit....whatever is just simple and easy for staff to pick up. I will not be here but Katherine/Leigh can set it all up!

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



From: Josh Evans [jevans@dovetailinsurance.com]
Sent: Thursday, August 04, 2011 9:29 AM
To: Sandifer, Geoffrey
Subject: RE: reception info

Cool, see you then.

Thanks,

Josh Evans

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Thursday, August 04, 2011 9:19 AM
To: Josh Evans
Subject: RE: reception info

Yes Sir, tomorrow at noon is perfect.

Thanks,
Chef Geoff

From: Josh Evans [mailto:jevans@dovetailinsurance.com]
Sent: Thursday, August 04, 2011 9:23 AM
To: Sandifer, Geoffrey
Cc: Caroline Bundy
Subject: RE: reception info

Hey Geoff,

Don't worry about today, tomorrow works fine. Meet you out there at 12?

Thanks,

Josh Evans

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Thursday, August 04, 2011 9:11 AM
To: Josh Evans
Cc: Caroline Bundy
Subject: RE: reception info


hey guys,

Tomorrow after 12/12:30 works great for me. If ya'll really need to come today, I could get away for 30 min around 1.30pm.

Let me know,
Chef Geoff

803 

From: Josh Evans [mailto:jevans@dovetailinsurance.com]
Sent: Wednesday, August 03, 2011 10:19 AM



To: Sandifer, Geoffrey; Caroline Bundy
Subject: RE: reception info

Hey Chef Geoff,

Sorry Caroline and I had a disconnect on our end and both of us thought the other responded. Would you be available to meet today or tomorrow around lunch time?

Thanks,

Josh Evans

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Thursday, July 28, 2011 5:35 PM
To: Caroline Bundy; Josh Evans
Subject: RE: reception info

Hey Y'all!

I am free of any events next week, so really anytime in the beginning of the week. Typically mornings and early afternoon times work best for me. Just let me know when both you guys are available and I will make it work on my end.

Thanks,
Chef Geoff

From: Caroline Bundy [mailto:Caroline.Bundy@boydmanagement.com]
Sent: Thursday, July 28, 2011 9:02 AM
To: Sandifer, Geoffrey; Josh Evans
Subject: RE: reception info

Hi Geoff!

Time is certainly flying and the countdown has begun. We would love to meet up with you at the Lace House to go over set up and lay out, etc. When would be a good time next week to come by? Hopefully we will have a better idea of the head count by then since we have gotten most of our response cards back. Just let me know what time and day would be best and we will see you there.

Thanks for your help!

Caroline H. Bundy


Compliance Manager
Boyd Management
(803) 419-6532
(803) 419-6579 Fax
Caroline.Bundy@BoydManagement.com

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Wednesday, July 20, 2011 3:54 PM
To: Josh Evans
Cc: Caroline Bundy
Subject: RE: reception info

Hey Guys!

I hope all is well. Almost a month away from the big DAY.

Time is going to fly by and next thing you know it you guys are going to be blissfully married, but that being said we should finalize some things. I have attached the menu, total comes to 23.25 per person for food. We have all the tables, chairs, station tables, linens etc.. you guys will need- just need to figure out how many and where. I would say that you



will need 10 tables=90 seats and a couple to 5 cocktail tables. That should be plenty for around 150 ppl..is that still the count?

We should meet again soon for a walk through to go over set up, etc

Let me know when you guys have some time available within the next week or so.

Thanks

Chef Geoff

From: Josh Evans [mailto:jevans@dovetailinsurance.com]

Sent: Thursday, July 14, 2011 10:24 AM

To: Caroline Bundy; Sandifer, Geoffrey

Subject: RE: reception info

Hi Chef Geoff,

Just wanted to check in with you again and wondering if we could go ahead and finalize as much as possible now. The biggest thing we were trying to figure out is the number of tables, chairs and stations that will be in use. Caroline is meeting with the florist today and they were wondering if we would need any arrangements on any of the stations, etc. The menu that Caroline mentioned below we would also like to finalize. Let me know if you need anything else.

Thanks,

Josh Evans

From: Caroline Bundy [mailto:Caroline.Bundy@boydmanagement.com]

Sent: Monday, June 27, 2011 3:38 PM

To: Sandifer, Geoffrey

Cc: Josh Evans

Subject: RE: reception info

Hi Geoff!

Josh and I looked at the menu again and decided on the food options we are mostly likely going with. We are leaning towards the sliders, tea sandwiches, mashed potatoes, fried green tomatoes, meatballs, and the veggies with the one drink station. I am pretty sure we are going to use the Arbor Lawn for the food, the tables, and cake and the back of the house for the band and dance floor. With that in mind, what do you think would be the best way to set the food up? Just trying to figure everything out so we can get our ducks in a row. Today is the 2 month mark!

Thanks so much for helping us out with this. Please get back to me whenever you have a chance. Hope you are having a great day!

Thanks,

Caroline H. Bundy

Compliance Manager

Boyd Management

(803) 419-6532

(803) 419-6579 Fax

Caroline.Bundy@BoydManagement.com

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]

Sent: Wednesday, June 22, 2011 3:41 PM

To: Caroline Bundy

Subject: Re: reception info

No problem. If you need some more options let me know and I can work up some more ideas for yall.

Thanks



Chef Geoff

From: Caroline Bundy [mailto:Caroline.Bundy@boydmanagement.com]
Sent: Wednesday, June 22, 2011 03:36 PM
To: Sandifer, Geoffrey
Subject: RE: reception info

Hi!

Thanks for responding so quickly. That makes sense so I will talk to Josh about the menu (we have looked at it but I don't remember what we decided) and get back to you so we can figure out the best way to set everything up.

Thanks again for your help and I will be back in touch soon!

Caroline H. Bundy

Compliance Manager
Boyd Management
(803) 419-6532
(803) 419-6579 Fax
Caroline.Bundy@BoydManagement.com

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Wednesday, June 22, 2011 3:24 PM
To: Caroline Bundy
Subject: RE: reception info

Hey Carolyn-

Doing great, thanks for asking. Hope all is well with you.

I understand what you are asking..and the answer is however you want it set up. They can all be on individual tables dispersed around or the food can be all on one or two larger tables. It's really your call. Some stations don't need floral arrangements due to the display height and colors of foods and some could use a floral accent. I don't know what is going to be served so I don't have any recommendations right now. If you let me know what your are planning on having served at the reception, I can suggest setup options and floral accents.

Talk to you soon,

Chef Geoff

From: Caroline Bundy [mailto:Caroline.Bundy@boydmanagement.com]
Sent: Wednesday, June 22, 2011 3:04 PM
To: Sandifer, Geoffrey
Cc: Josh Evans
Subject: RE: reception info

Hi Chef!

Just checking in. How have you been? I had some questions about the set up of the food stations. Would these be set up individually on different tables or would they be set up together on one (or 2) banquet tables? How is it usually done? (I hope my explanations make sense!)

I was just asking because I am meeting with the florist again soon and I wanted to know if we needed to have flowers for the food tables and if so how many. Please get back to me about this as soon as you can. Looking forward to hearing from you and hope you are having a great day!

Thanks,

Caroline H. Bundy



Compliance Manager
Boyd Management
(803) 419-6532
(803) 419-6579 Fax
Caroline.Bundy@BoydManagement.com

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]

Sent: Tuesday, March 29, 2011 2:50 PM

To: [REDACTED]

Subject: reception info

Hey,


I was great meeting with you guys! Please apologize the tardiness of my response as last week got extremely busy for me. I have attached some station options with an associated cost per head per station. I would require that there is a minimum of 6 stations. If you guys want more than 6 stations let me know which and I can rework costs. Also if you would like some more options or have anything you would like to get a cost on let me know and I will be happy to do so. Feel free to call or email with any questions or concerns.

Again, Congratulations on ya'lls engagement!

let me know if I can be of further assistance,

Chef Geoff

Geoffrey D. Sandifer
Executive Chef
SC Governor's Mansion
803.737.6574
803 [REDACTED]
GeoffreySandifer@gov.sc.gov



From: Josh Evans [jevans@dovetailinsurance.com]
Sent: Thursday, August 04, 2011 9:23 AM
To: Sandifer, Geoffrey
Cc: Caroline Bundy
Subject: RE: reception info


Hey Geoff,

Don't worry about today, tomorrow works fine. Meet you out there at 12?

Thanks,

Josh Evans

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Thursday, August 04, 2011 9:11 AM
To: Josh Evans
Cc: Caroline Bundy
Subject: RE: reception info

hey guys,
Tomorrow after 12/12:30 works great for me. If ya'll really need to come today, I could get away for 30 min around 1.30pm.
Let me know,
Chef Geoff
803 

From: Josh Evans [mailto:jevans@dovetailinsurance.com]
Sent: Wednesday, August 03, 2011 10:19 AM
To: Sandifer, Geoffrey; Caroline Bundy
Subject: RE: reception info

Hey Chef Geoff,

Sorry Caroline and I had a disconnect on our end and both of us thought the other responded. Would you be available to meet today or tomorrow around lunch time?


Thanks,

Josh Evans

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Thursday, July 28, 2011 5:35 PM
To: Caroline Bundy; Josh Evans
Subject: RE: reception info

Hey Y'all!

I am free of any events next week, so really anytime in the beginning of the week. Typically mornings and early afternoon times work best for me. Just let me know when both you guys are available and I will make it work on my end.



Thanks,
Chef Geoff

From: Caroline Bundy [mailto:Caroline.Bundy@boydmanagement.com]
Sent: Thursday, July 28, 2011 9:02 AM
To: Sandifer, Geoffrey; Josh Evans
Subject: RE: reception info

Hi Geoff!

Time is certainly flying and the countdown has begun. We would love to meet up with you at the Lace House to go over set up and lay out, etc. When would be a good time next week to come by? Hopefully we will have a better idea of the head count by then since we have gotten most of our response cards back. Just let me know what time and day would be best and we will see you there.

Thanks for your help!

Caroline H. Bundy
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Boyd Management
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(803) 419-6579 Fax
Caroline.Bundy@BoydManagement.com

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Wednesday, July 20, 2011 3:54 PM
To: Josh Evans
Cc: Caroline Bundy
Subject: RE: reception info

Hey Guys!

I hope all is well. Almost a month away from the big DAY.

Time is going to fly by and next thing you know it you guys are going to be blissfully married, but that being said we should finalize some things. I have attached the menu, total comes to 23.25 per person for food. We have all the tables, chairs, station tables, linens etc.. you guys will need- just need to figure out how many and where. I would say that you will need 10 tables=90 seats and a couple to 5 cocktail tables. That should be plenty for around 150 ppl..is that still the count?

We should meet again soon for a walk through to go over set up, etc

Let me know when you guys have some time available within the next week or so.

Thanks

Chef Geoff

From: Josh Evans [mailto:jevans@dovetailinsurance.com]
Sent: Thursday, July 14, 2011 10:24 AM
To: Caroline Bundy; Sandifer, Geoffrey
Subject: RE: reception info

Hi Chef Geoff,

Just wanted to check in with you again and wondering if we could go ahead and finalize as much as possible now. The biggest thing we were trying to figure out is the number of tables, chairs and stations that will be in use. Caroline is meeting with the florist today and they were wondering if we would need any arrangements on any of the stations, etc. The menu that Caroline mentioned below we would also like to finalize. Let me know if you need anything else.

Thanks,



Josh Evans

From: Caroline Bundy [mailto:Caroline.Bundy@boydmanagement.com]

Sent: Monday, June 27, 2011 3:38 PM

To: Sandifer, Geoffrey

Cc: Josh Evans

Subject: RE: reception info

Hi Geoff!

Josh and I looked at the menu again and decided on the food options we are mostly likely going with. We are leaning towards the sliders, tea sandwiches, mashed potatoes, fried green tomatoes, meatballs, and the veggies with the one drink station. I am pretty sure we are going to use the Arbor Lawn for the food, the tables, and cake and the back of the house for the band and dance floor. With that in mind, what do you think would be the best way to set the food up? Just trying to figure everything out so we can get our ducks in a row. Today is the 2 month mark!

Thanks so much for helping us out with this. Please get back to me whenever you have a chance. Hope you are having a great day!

Thanks,

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Compliance Manager

Boyd Management

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(803) 419-6579 Fax

Caroline.Bundy@BoydManagement.com

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]

Sent: Wednesday, June 22, 2011 3:41 PM

To: Caroline Bundy

Subject: Re: reception info

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Thanks

Chef Geoff

From: Caroline Bundy [mailto:Caroline.Bundy@boydmanagement.com]

Sent: Wednesday, June 22, 2011 03:36 PM

To: Sandifer, Geoffrey

Subject: RE: reception info

Hi!

Thanks for responding so quickly. That makes sense so I will talk to Josh about the menu (we have looked at it but I don't remember what we decided) and get back to you so we can figure out the best way to set everything up.

Thanks again for your help and I will be back in touch soon!

Caroline H. Bundy

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Compliance Manager

Boyd Management

(803) 419-6532

(803) 419-6579 Fax

Caroline.Bundy@BoydManagement.com

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Tuesday, March 29, 2011 2:50 PM
To: evans.josh.d@gmail.com
Subject: reception info

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Chef Geoff



Geoffrey D. Sandifer
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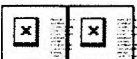
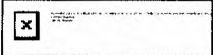
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Wednesday, August 03, 2011 4:46 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Thursday August 4
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

As always, we greatly appreciate your business. Thank You! For Thursday, we would like to bring to your attention a few products that can help you increase sales & maintain your food costs. While my supplies last, I am pleased to offer:

1-3# Gulf Red Grouper Fillet. David has secured a supply of this dining room staple. We are offering this grouper fillet @ \$11.29/lb skin off & Bone out!

Please let us bring to your attention that we sell some of the best Atlantic Salmon you will ever see. Our Canadian Atlantic is hand cut. This product has superb fat content & excellent shelf life. It is available for only \$7.19/lb skin on or \$7.59/lb skin off.

If you are looking for a great grilling fish, let us suggest Swordfish. This fillet is available at only \$9.99/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 selection of these delicious treats. Currently we are stocking:

100 count boxes of Virginias @ \$45.00 per box
100 count boxes of Onset Bays @ \$89.00 per box
100 count boxes of Blue Points @ \$60.00 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://www.twitter.com>

gustoseafood.com/

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



From: Brandenburg, Emily
Sent: Wednesday, August 03, 2011 12:02 PM
To: Branch, Chamberlain; Sandifer, Geoffrey
Cc: Bunch, Nancy; Bps_Mansion@scdps.net; Gordon, Tammy S.; Spivey, David
Subject: September 1st

Please add an economic development breakfast for less than 5 at 8:30 a.m. at the Mansion to your calendars :)

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, August 03, 2011 12:01 PM
To: Sandifer, Geoffrey
Subject: Fatty Foods Improve Emotions/Healthy, Kid-Friendly Food/Coloring Baked Goods



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

Food Product Design

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Fatty Foods Improve Emotions

Nonobese subjects who were ingested with fatty acids through a feeding tube felt less sad when they were exposed to sad music and sad facial expressions... [More>>](#)



Daily Blueberry Intake Keeps Cancer at Bay

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A wide range of coalescing factors is focusing unprecedented attention on healthier kids' foods, from the school cafeteria to packaged foods and restaurant meals... [More>>](#)

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- How Obesity Drives Insulin Resistance
- Legumes, Brown Rice Reduce Colon Polyps
- Wrist Device Counts Every Bite
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- Promiseland Livestock Loses Organic Certification
- FDA Reopens Comments on 'Gluten-Free'
- Covance Awarded ISO Accreditation
- Sensient Opens CO2 Extraction Plant in U.S.
- Fortitech Plans Facility in Poland
- SupplySide Information Central

- Is Chocolate Really Good For You?
- EPA Seeking Comments on Microbial Risk Assessment Guidelines
- Most Americans Have Low Vitamin D Levels
- Endocrinologists Say Obesity is a Disease
- Food Costs Continue to Rise
- USDA Declares Disaster for 74 Okla. Counties
- Folate Levels Linked to Teen Academic Success
- Scientists Examine Link Between Obesity, Cancer
- Scientists Find Soybean Genetic Treasure Trove
- Expert Dispels Heart Disease, Added Sugar Consumption Link
- Extremely Low Birth Weight Ups Obesity Risk
- Consumption of Added Sugar Drops 25%
- Eating At Home Prompts Healthier Food Choices
- CA Teens Eating More Fast Food
- Eatem Foods Attains SQF Certification
- Beneo Oligofructose Approved for Broader Use in India
- Food, Beverage Execs Predict Increased M&As
- Mandated Calorie Counts Changing Ordering Habits
- Healthy Food Choices Linked to Mindset
- Nutrient-Rich Almonds Lower Cholesterol
- Dietary Fiber Cuts Breast Cancer Risk
- Pilgrim's Pride Expands Chicken Recall Over Listeria
- Natural Flavor-Enhancer
- Slide Show: The Five Elements of FSMA

Overcoming Flavor and Texture Issues Workshop at SupplySide West

Join experts from the National Association of Flavors and Food-Ingredient Systems for the "Overcoming Flavor and Texture Issues in Product Development" workshop on Oct. 13 at SupplySide West set for Oct. 10-14 in Las Vegas, NV. This session will examine how the demand for healthier, natural products is affecting flavors and textures, and how to overcome flavor and texture product development issues in an effort to produce healthier foods and beverages. **Early Bird ends 8/12 – Register Today!**

Image Gallery: Ten Tempting Dessert Trends

Dessert is an indulgent end to any meal; however, Americans are moving beyond the basic ice cream and cake to discover sweet, savory and tasty treats that tempt the palate. **View this image gallery** to see what's trending in desserts.

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VIRGO

3300 N. Central Ave., Suite 300
 Phoenix, AZ 85012



(480) 990-1101





From: Whiteside, John [John.Whiteside@usfood.com]
Sent: Wednesday, August 03, 2011 11:26 AM
To: Sandifer, Geoffrey
Subject: FW: Food Innovations Weekly Pricing and Flyers
Attachments: FOOD INNOVATIONS - MISHIMA RANCH BURGERS.pdf; FOOD INNOVATIONS - SIMPLY PUREE MIXES.pdf; FOOD INNOVATIONS - SUGAR FREE MIXES OFFER.pdf; SALESTEAM WE 08.05.11.xls

From: Ross, Clifford
Sent: Friday, July 29, 2011 8:46 AM
To: 5D-DL-All Sales
Subject: FW: Food Innovations Weekly Pricing and Flyers

1 888 352 3663

Good afternoon. Attached is next week's pricing, in Excel format. A PDF version can be downloaded from the Document Library.

We've got flyers for the street and the **healthcare** arena this week.

For the Street, we have Mishima Ranch, Wagyu Burgers. Great profit dollar item for end users. Make sure to price by the ounce, or portion. Mishima Ranch prides itself on the quality of the bloodline of Wagyu that they breed with Black Angus, resulting in outstanding product. They raise their cattle in the hills of northern California, without the use of hormones, or antibiotics.

For healthcare we have two flyers. We recently added Rubicon Foods' Simply Puree line of puree mixes, and flavorings. Rubicon includes training guides, samples, and recipes with a customer's first order of bread mix. They also offer complimentary webinar training for customers.

In addition, we had so much success with Golden Choice's "Buy 4 get one free" deal, that they are offering it again through the rest of 2011. We have added some products to their portfolio, since the last time we promoted the line, so please review the flyer. Just key in a four case order, and contact your CA with your choice of the fifth case.

All of the healthcare items that are currently available through Food Innovations can be found under the FI-IL and FI-PI labels.

Thank you,


View our online catalogue at www.foodinno.com

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and must be secured using the same level password and security protection with which the file was provided to you. Any unauthorized use, dissemination or disclosure of this message or it's attachments is strictly prohibited.





From: Whiteside, John [John.Whiteside@usfood.com]
Sent: Wednesday, August 03, 2011 11:12 AM
To: Sandifer, Geoffrey
Subject: FW: S C GOVERNOR'S MANSION
Attachments: S C GOVERNOR'S MANSION.doc; SC GOVERNOR'S MANSION.doc

sher, Tom
Wednesday, August 03, 2011 7:26 AM
Whiteside, John
FW: S C GOVERNOR'S MANSION

John,
I didn't lose my mind. Check the quote.
Tom


sher, Tom
Wednesday, July 27, 2011 6:23 PM
Whiteside, John
S C GOVERNOR'S MANSION

John,
This should do the trick. Take note of the dish detergent and price. If there is a change flip it back and I'll get it to you in the a.m.

***Your Partner Beyond the Plate,
Tom Fisher
Chemical / Beverage Specialist
U S Foodservice
Lexington, S C***

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From: Josh Evans [jevans@dovetailinsurance.com]
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Hey Chef Geoff,

Sorry Caroline and I had a disconnect on our end and both of us thought the other responded. Would you be available to meet today or tomorrow around lunch time?

Thanks,

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From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
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Thanks for your help!

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Time is going to fly by and next thing you know it you guys are going to be blissfully married, but that being said we should finalize some things. I have attached the menu, total comes to 23.25 per person for food. We have all the tables, chairs, station tables, linens etc.. you guys will need- just need to figure out how many and where. I would say that you will need 10 tables=90 seats and a couple to 5 cocktail tables. That should be plenty for around 150 ppl..is that still the count?

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Hey Carolyn-

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Hey,

I was great meeting with you guys! Please apologize the tardiness of my response as last week got extremely busy for me. I have attached some station options with an associated cost per head per station. I would require that there is a minimum of 6 stations. If you guys want more than 6 stations let me know which and I can rework costs. Also if you would like some more options or have anything you would like to get a cost on let me know and I will be happy to do so. Feel free to call or email with any questions or concerns.

Again, Congratulations on ya'lls engagement!

let me know if I can be of further assistance,

Chef Geoff

Geoffrey D. Sandifer

Executive Chef


SC Governor's Mansion

803.737.6574

803. [REDACTED] Cell)


GeoffreySandifer@gov.sc.gov


[REDACTED]



From: Brenda Day [bday@oepp.sc.gov]
Sent: Wednesday, August 03, 2011 7:53 AM
To: Sandifer, Geoffrey; Sandra Edmond
Subject: Fwd: Publix Monthly Statement
Attachments: Publix Monthly Statement

please see attached.






From: Price, Blanche
Sent: Tuesday, August 02, 2011 5:07 PM
To: Sandifer, Geoffrey; Brandenburg, Emily
Subject: NO LUNCH TOMORROW

Sorry for the last minute notice - We do not need lunch tomorrow. Thanks!

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]
Sent: Tuesday, August 02, 2011 4:38 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Wednesday August 3
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf

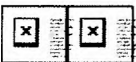
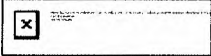
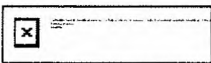


**Richard "Duke"
Bohland**

Senior Account
Representative

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

As always, we greatly appreciate your business. Thank You! For Wednesday, we would like to bring to your attention a few products that can help you increase sales & maintain your food costs. While my supplies last, I am pleased to offer:

Still looking for the perfect light white fish? For Wednesday, we are featuring our exceptional New England Cod or New England Haddock Fillet; packed in 10# boxes @ only \$8.59/lb

1-3# Gulf Red Grouper Fillet. David has secured a supply of this dining room staple. We are offering this grouper fillet @ \$11.29/lb skin off & Bone out!

Please let us bring to your attention that we sell some of the best Atlantic Salmon you will ever see. Our Canadian Atlantic is hand cut. This product has superb fat content & excellent shelf life. It is available for only \$7.19/lb skin on or \$7.59/lb skin off.

If you are looking for a mild & inexpensive fish, let us suggest Golden Corvina. This fillet is available at only \$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 Virginias @ \$45.00 per box

100 count boxes of Onset Bays @ \$89.00 per box

100 count boxes of Blue Points @ \$60.00 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://www.twitter.com>

gustoseafood.com/

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

[REDACTED]

From: Brandenburg, Emily
Sent: Tuesday, August 02, 2011 4:30 PM
To: Branch, Chamberlain; Sandifer, Geoffrey
Cc: Gordon, Tammy S.; Spivey, David; [REDACTED]
Subject: Thursday

All,

Jessica Gavora will arrive at the Governor's Mansion around 10 a.m. on Thursday. The Governor and Tim will arrive at noon to meet with her. Lunch should be ready for the three at 12:15 p.m. Please let me know if anyone has any questions.

Thanks,

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

[REDACTED]


From: Brandenburg, Emily
Sent: Tuesday, August 02, 2011 4:29 PM
To: Branch, Chamberlain; Sandifer, Geoffrey
Cc: Spivey, David; Mitcham, Nathan; [REDACTED] Spivey, David
Subject: Nancy's birthday


Greetings-

I was just going to see if everyone could come to the Mansion around 11:15 to do a quick get together for Nancy's birthday tomorrow? It will just be in the PDR.

Come if you can :)

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




From: Brandenburg, Emily
Sent: Tuesday, August 02, 2011 4:13 PM
To: Branch, Chamberlain; Sandifer, Geoffrey
Cc: Mitcham, Nathan; Bunch, Nancy; Gordon, Tammy S.; Spivey, David; 
Subject: August 10th lunch

All,

The lunch for next Wednesday, the 10th, has been cancelled. Also, I am having to reschedule the Commission luncheon for the 22nd, so please take that off your calendars for right now as well.

Thanks,

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



[REDACTED]

From: [REDACTED]
Sent: Tuesday, August 02, 2011 4:17 PM
To: Sandifer, Geoffrey
Subject: Re: May's Unique Vinaigrette

Chef Geoff,
Wow, I'm impressed, such a quick reply!

I will give you a call prior and hopefully that will be Thursday or Friday of this week.
Thanks so much for your interest. Look forward to meeting you as well.

Sharon

In a message dated 8/2/2011 4:08:33 P.M. Eastern Daylight Time, GeoffreySandifer@gov.sc.gov writes:

Hey Sharon,
I would love to try your dressing. You can swing by anytime(mornings usually best for me) to drop off.
The back entrance of the mansion is on gadsen st. If you call me when planning on swinging by I will let security know about your arrival. My cell is 803-[REDACTED]
I look forward to meeting you.
Chef Geoff

From: [REDACTED] [mailto:[REDACTED]]
Sent: Tuesday, August 02, 2011 03:52 PM
To: Sandifer, Geoffrey
Subject: May's Unique Vinaigrette

Dear Chef Geoff,

I am writing you regarding my wonderful South Carolina Certified Product, May's Unique Vinaigrette.

It originated at my former restaurant of 27 years, Hennessy's in Columbia and due to popular demand, I began in 1984, bottling and selling solely through the restaurant.

In 2005 I began selling to gourmet retail accounts, primarily in the Southeast.

In November of 2010, I sold Hennessy's and am now devoting all my energies into the salad dressing business. I have recently expanded and am now selling gallons to restaurants and caterers. Also I have two more dressings on the horizon and going through the necessary processes to get them on the market.

I think May's Unique Vinaigrette would be a superb dressing to use at the Governors' Mansion when entertaining guests. It is unusual and would impress.

Nikki and Mike may want to use for themselves as well. (I know Nikki from NAWBO and Mike from the Barter Company that he used to own).

The Commissioner of the Department of Agriculture and his wife, Blanche are big fans of May's and order on a regular basis.

I would like to send you a bottle to try but not sure of the protocol of doing such. If you could respond to me as to how to go about that, I would appreciate it. I worry that with security concerns it might not get passed on to you or accepted.

I look forward to hearing from you and think it would be great to have South Carolina products featured at the Mansion to showcase our great state. I appreciate your time and consideration.

[REDACTED]

Best regards,

Sharon May

803 [REDACTED]

www.maysdressing.com

[REDACTED]

From: [REDACTED]
Sent: Tuesday, August 02, 2011 3:53 PM
To: Sandifer, Geoffrey
Subject: May's Unique Vinaigrette

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Sharon May
803 [REDACTED]
www.maysdressing.com

[REDACTED]

From: Natural Products INSIDER [naturalproductsINSIDER@virgonewsletters.com]
Sent: Tuesday, August 02, 2011 1:00 PM
To: Sandifer, Geoffrey
Subject: FDA: NDI Helps/ Clinical Trial Design/ Menopause



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

NATURAL PRODUCTS INSIDER

WEEKLY UPDATE - AUGUST 02, 2011

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Hot Flushed

Since 37.5 million U.S. women are at or near menopause, and 45.6 million are postmenopausal, according to NAMS; and hormone replacement therapy (HRT) isn't always an attractive remedy, women are in search of effective remedies that can reduce symptoms and the risk for... [More>>](#)

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Clinical Trial Considerations

Designing an appropriate clinical trial to test a nutritional hypothesis means answering critical questions related to blinding, randomization and expected outcomes... [More>>](#)

FDA Says NDI Guidance Helps Industry

Despite a company's gut reaction to FDA's New Dietary Ingredient (NDI) Draft Guidance, FDA does not want it to fail, according to Daniel Fabricant, Ph.D., FDA. In fact, FDA wants to work with companies as they submit NDI notifications, and the agency released the draft... [More>>](#)

MORE HEADLINES

- Safety Requirements for NDI Notification
- JoAnna Matthews Heads Sales for Nutrawise
- Grifcon Offers AHPA Members Prop 65 Insurance
- GCI Nutrients ~ Standardized Irvingia Gabonensis Seed and Pulp Powder Extracts
- Aenova Leases Tablet Site to Enter U.S. Market
- AHPA: Synthetic Botanicals Are Dietary Ingredients
- Congress' NDI Intent
- Kemin ~ All-Natural Green Tea Extract for Dietary Supplements
- Valentine Enterprise Opens New HQ
- PACran® Reduces UTIs
- Intercharm Recalls Adulterated Weight Loss Products
- Shift in Food Marketing with Health Benefits, Says EAS
- Daniel Fabricant Giving Keynote Address, CRN's Annual Symposium

- Ensuring Uniformity in Powder Blends
- Supercritical Fluid Technologies ~ SFT-10 High Pressure Carbon Dioxide Pump
- NPA, Grifcon Partner for CA Prop 65 Insurance Solutions
- New and Emerging Opportunities for Plant-Derived Sweeteners
- FDA Issues Dynamic Pharma Warning Letter

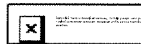
NSF-DBA to Present GMP Training Courses at SupplySide West

The official GMP training workshops at SupplySide West, set for Oct. 10-14 at the Venetian & Sands Expo in Las Vegas, NV, are designed to provide real-world, hands on training and tools to help anyone involved in dietary supplement GMP compliance. Far from a lecture or seminar, these interactive training courses delve into the actual processes and procedures you must understand and implement to ensure GMP compliance. [Course details and registration is available here.](#)

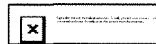
FDA to Discuss New Dietary Ingredient (NDI) Guidance in this Webinar!

The highly anticipated NDI draft guidance document has been released by the Food and Drug Administration. Hear from experts on how the guidelines will affect your business and learn about the new framework for introducing new dietary ingredients in the September 14 "[FDA's NDI Guidance Document and Its Impact on the Dietary Supplement Industry](#)" brought to you by the Council for Responsible Nutrition & VIRGO. [Register Today!](#)

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

[REDACTED]

From: Melissa Kuchinow [REDACTED]
Sent: Tuesday, August 02, 2011 11:42 AM
To: Sandifer, Geoffrey
Subject: Re: Menu consultation, Melissa and Patrick

Sounds good :)

Sent from my iPhone

On Aug 2, 2011, at 10:53 AM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

No that's even better, but I didn't want to put any of that organizational burden on you. We just need to discuss who does what, but that way definitely works smoother.

From: Melissa Kuchinow [mailto:[REDACTED]]
Sent: Tuesday, August 02, 2011 10:24 AM
To: Sandifer, Geoffrey
Subject: Re: Menu consultation, Melissa and Patrick

Chef,
What if on the RSVP they choose and I give you the numbers and an indication of where they are sitting? Let me know if that's more complicated than the other two options.

Sent from my iPhone

On Aug 2, 2011, at 9:58 AM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Hey-

Sorry, I didn't explain that very well.

We can either-

1. get servers to take orders like in a restaurant at the very beginning of the meal to find out if the guests would like beef, chicken, shrimp, or vegetarian. And the entree will be plated in the kitchen and served accordingly. Each server will be responsible for a table or two.

(this method takes a little longer, but is more upscale)

--or--

2. serve the main entrée without any meat and servers can butler style pass skewers of beef, chicken, shrimp and veggies and allow the guests to grab what they want without having to give an order.

[REDACTED]

(this method is faster and a lot easier with late arrived/to seat guests, but is more family style)

I don't think it particularly matters either way. I would recommend the first, more traditional service.

Thanks

Chef Geoff

From: Melissa Kuchinow [mailto: [REDACTED]]
Sent: Monday, August 01, 2011 7:03 PM
To: Sandifer, Geoffrey
Subject: RE: Menu consultation, Melissa and Patrick

Chef,

So the entree options can be served how? Sorry, I am confused lol

Melissa

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Thu, 28 Jul 2011 13:51:22 -0400
Subject: RE: Menu consultation, Melissa and Patrick

Melissa,

I think this is a great menu. I have revised from it from the notes and added in the options- which I agree you need to have- and attached it. I am fairly sure we can get this close to the budget, let me take a couple days and cost it out and get back to you. Let me know what you think.

Thanks

Chef Geoff

[REDACTED]

From: Melissa Kuchinow [mailto: [REDACTED]]
Sent: Wednesday, July 27, 2011 3:49 PM
To: Sandifer, Geoffrey
Subject: RE: Menu consultation, Melissa and Patrick

Chef Geoff,

Sorry it has taken a while for me to respond back, I've been busy with work and just haven't sat down and looked at the options yet. Patrick and I liked things about both of them and I have compiled what we liked into one...let me know if it is even feasible to do what we have supplied.

Thank you,

Melissa

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Wed, 20 Jul 2011 15:09:26 -0400
Subject: RE: Menu consultation, Melissa and Patrick

Hey,

I have you reception date wrong on the quotes you sent me. The correct date is October 26th 2012..correct?

Let me know if you have any questions or concerns about the options or would like me rework/tweak the menus.

Thanks

Chef Geoff

From: Sandifer, Geoffrey
Sent: Thursday, July 07, 2011 1:20 PM
To: 'Melissa Kuchinow'
Subject: RE: Menu consultation, Melissa and Patrick

Hey Melissa!



Ok, I have worked up two menu options to keep the ideas you had around the budget you had. One menu has passed apps(4 cuisines) and a plated served Italian themed dinner with chicken/beef/veggie options; this menu for food and labor will cost \$31.50 per at est. 200 guests. The other is smaller cocktail hour and a grand 5 cuisine themed heavy stations menu that encompasses all the themes you wanted. This menu for food and labor will cost \$35 per at an estimated 200 guests. If you would like to get down to 30 per on this one we will have to lose a station or scale back a couple. There will be plenty of food for guests either way and they will definitely not leave hungry. The plated meal is really expensive from a labor cost for the amount of servers and cooks needed to pull off a 200 person sit-down dinner. The station meal is expensive from a food cost due the amount of different ingredients needed for the various cuisines. I can tweak/change either one of these menu, I just want to get you something to look at to see what I can provide for that budget. I absolutely love both the styles of menus and look forward to making some adjustments to end up with a menu you are really excited about.

Please send me your honest feedback and any questions or concerns you might have.

Talk to you soon,

And thank you for allowing me to have the chance to be a part of your special day, it is an honor to be considered.

Chef Geoff

From: Melissa Kuchinow [mailto: [REDACTED]]
Sent: Wednesday, June 22, 2011 5:55 PM
To: Sandifer, Geoffrey
Subject: Re: Menu consultation, Melissa and Patrick

Thank you!! We are inviting 200, but that's the maximum number. The \$30.00 is food only. As I mentioned before, if you know something that would work better with out themes, feel free to use it :)

Melissa & Patrick

Sent from my iPhone

On Jun 22, 2011, at 12:26 PM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Hey Melissa!

[REDACTED]

Joshua.Baker

From: Haltiwanger, Katherine
Sent: Tuesday, August 02, 2011 10:29 AM
To: Branch, Chamberlain; Brandenburg, Emily; Sandifer, Geoffrey; Bunch, Nancy
Cc: adam@palmettopartyrental.com
Subject: Palmetto Party Rental

All,

Just wanted to inform you of a very gracious gift to the Governor by Adam Ruffin and Palmetto Party Rental; he donated this morning the pipe and drape needed for the Governor's Press Conferences. Please thank him for his generosity next time you see him.

-Katherine

Katherine Haltiwanger
Deputy Chief of Staff-Operations
Governor Nikki R. Haley
1205 Pendleton Street
Columbia, SC 29201
direct: 803.734.5150
fax: 803.734.5167

From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Monday, August 01, 2011 4:40 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Tuesday August 2
Attachments: NewPriceList(1).pdf; FrozenPriceSheet.pdf

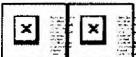
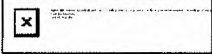


**Richard "Duke"
Bohland**

Senior Account
Representative

(864) 423-7304 (m)
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29650



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Still looking for the perfect light white fish? For Tuesday, we are featuring our exceptional New England Cod or New England Haddock Fillet; packed in 10# boxes @ only \$8.29/lb

1-3# Gulf Red Grouper Fillet. David has secured a supply of this dining room staple. We are offering this grouper fillet @ \$10.99/lb skin off & Bone out!

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There is Swordfish available. The wonderful grilling fish is offered at only \$9.99/lb

If you are looking for a mild & inexpensive fish, let us suggest Golden King Clip. This fillet is available at only \$8.99/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 selection of these delicious treats. Currently we are stocking:

100 count boxes of Virginias @ \$45.00 per box

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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: Price, Blanche
Sent: Monday, August 01, 2011 2:32 PM
To: Sandifer, Geoffrey; Brandenburg, Emily
Subject: RE: Staff bday Tues


Lets do a pumpkin pie for Tuesday! Will that work Geoff?

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

From: Price, Blanche
Sent: Friday, July 29, 2011 4:35 PM
To: Sandifer, Geoffrey
Cc: Brandenburg, Emily
Subject: Staff bday Tues

Tim Pearsons bday is tuesday...he doesn't like desert except for pumpkin pie and coffee ice cream. any ideas on what to make?!?! I will touch base monday but wanted to give you a heads up! I can tell you what time to bring it, probably around 2ish but will confirm on Monday!

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



[REDACTED]

From: Liz Stonecypher [REDACTED]
Sent: Monday, August 01, 2011 11:58 AM
To: Sandifer, Geoffrey
Subject: Re: wedding for Anna Stonecypher

Geoff,

I was by the church this am already.

You can not set up the day before as there is a rehearsal dinner in the same location the evening before.

However, I am bringing some items by and placing them in the Small Dining Room adjacent to Jackson Hall. I do not know what your early up involves.

You are allowed in Jackson Hall at 11:00 am on Saturday. We have four hours before the event and two hours after the event.

- Cake knife! Anna has a cake knife she would like to use, but I am not confident that it is a "good" knife. Would you bring a knife that is suitable for cake cutting? I have a woman who will cut the cake, but she is inexperienced in that dept. I may need help for that part of the reception.
- Did you say you wanted two 8 foot tables for serving beverages? I couldn't remember whether it was 6 or 8 foot. Eve Huffman (the wedding director) wanted to ask about that.

I could meet with you on Wednesday if you would like. Let me know your availability. Lunch time is best for me.

Geoff, we are excited about Anna's reception. YOU are a big part of that. We feel very confident in your skills!

Call me or email as needed. I will double check with Eve regarding the early set up.

Liz

On Mon, Aug 1, 2011 at 10:03 AM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey Liz!

The week of the Big Day is upon us. I trust everything is going to plan. I was wondering if I had the ability to come set up the afternoon before and/or if you were planning on going by sometime this week to do a final walk through that I could join in on. Please let me know when you can. Thanks.

See you soon,

Chef Geoff

From: Liz Stonecypher [mailto:[REDACTED]]
Sent: Thursday, July 14, 2011 03:40 PM
To: Sandifer, Geoffrey
Subject: Re: wedding for Anna Stonecypher

Geoff,

[REDACTED]

You did it! I received your invoice!

Thank you,

Liz

On Thu, Jul 7, 2011 at 8:21 PM, Liz Stonecypher [REDACTED] wrote:
Geoffrey,

I trust you have had a wonderful holiday. We have rested and we have now turned our attention to Anna's wedding.

I feel like we have a good understanding of our menu and plans for the August 6th wedding.

Could you invoice me on the reception we have planned? We realize that we had agreed to remit to you funds that are due, but I do not know the amount or dates when funds are due.

Many thanks!

Liz Stonecypher

Please note that I have a new email address: [REDACTED]

803 [REDACTED]

From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Saturday, July 30, 2011 12:04 PM
To: Sandifer, Geoffrey
Subject: GUSTO Pricing, Features & Availability for Monday 01 August
Attachments: FrozenPriceSheet0801.pdf; NewPriceList0801.pdf

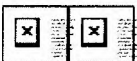
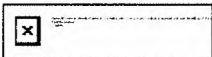


**Richard "Duke"
Bohland**

Senior Account
Representative

(864) 423-7304 (m)
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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 Virginias @ \$45.00 per box

100 count boxes of Onset Bays @ \$89.00 per box

100 count boxes of Blue Points @ \$60.00 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

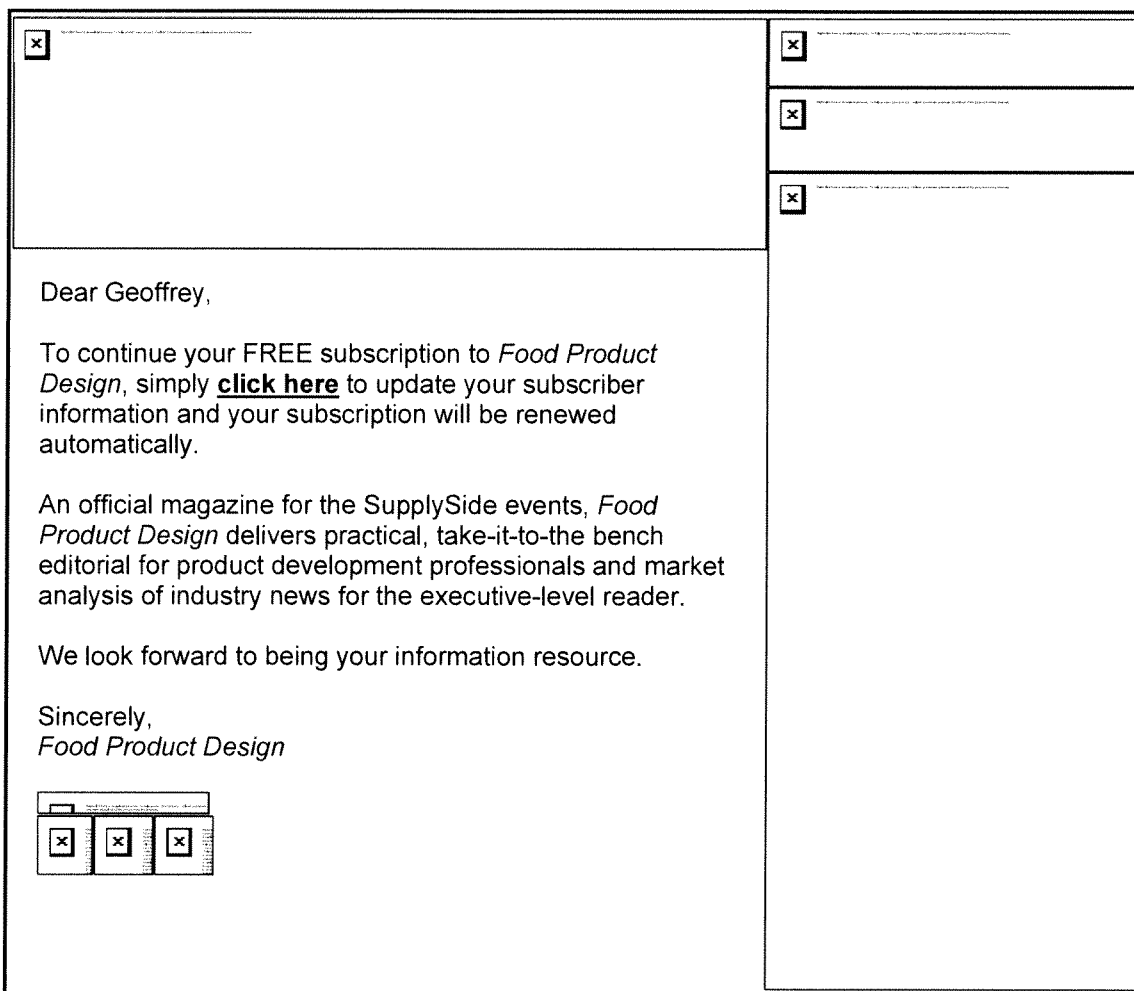
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From: Food Product Design [virgo@fpd-media.com]
Sent: Saturday, July 30, 2011 11:01 AM
To: Sandifer, Geoffrey
Subject: Renew your free subscription to Food Product Design



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From: Price, Blanche
Sent: Friday, July 29, 2011 4:35 PM
To: Sandifer, Geoffrey
Cc: Brandenburg, Emily
Subject: Staff bday Tues

Tim Pearsons bday is tuesday...he doesn't like desert except for pumpkin pie and coffee ice cream. any ideas on what to make?!?! I will touch base monday but wanted to give you a heads up! I can tell you what time to bring it, probably around 2ish but will confirm on Monday!

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

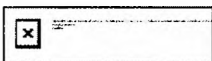
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Friday, July 29, 2011 4:40 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Saturday July 30
Attachments: FrozenPriceSheet.pdf; FridayPriceList(1).pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

Thank You for your continued support! For Saturday, we have several specials. While my supplies last, I am pleased to offer:

The Flounder supply has been a little tight this week. What has come in is most excellent! We are featuring some gorgeous fillet @ \$10.59/lb.

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.

We have a small supply of fresh Wild Striped Bass. These are large fillets & this fish is uber-fresh! Offered @ \$10.49/lb

16/20 domestic Peeled & de-veined tail-off shrimp! These beauties are sold in 5# blocks @ only \$9.29/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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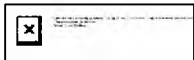
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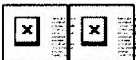
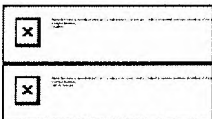
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Thursday, July 28, 2011 4:30 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Friday July 29
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



**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 Friday, we have several specials. While my supplies last, I am pleased to offer:

Wild Sockeye Salmon! These are beautiful 1½-2# fillets. This delicious healthy catch is available for just \$8.59/lb

Wahoo! This grilling staple is a great buy @ \$9.99/lb

We have a good supply of 1-3# Gulf Red Grouper. These are very nice fillet. We are offering these skin off & bone out fillets at only \$11.59/lb

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.

16/20 domestic Peeled & de-veined tail-off shrimp! These beauties are sold in 5# blocks @ only \$9.29/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>

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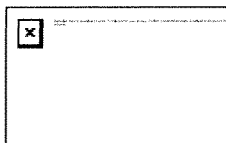
From: Food Product Design [fpd@virgopublishing.com]
Sent: Thursday, July 28, 2011 4:05 PM
To: Sandifer, Geoffrey
Subject: Dessert Trends Image Gallery & Food Safety Slide Show Available



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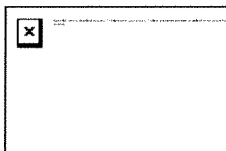


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Ten Tempting Dessert Trends

Dessert is an indulgent end to any meal; however, Americans are moving beyond the basic ice cream and cake to discover sweet, savory and tasty treats that tempt the palate. [View this image gallery](#) to see what's trending in desserts.



The Five Elements of FSMA

In his article, "The Food Safety Modernization Act: Riding the Wave of Change," author Paul Hall, Ph.D., calls the Food Safety Modernization Act (FSMA) "the most-bodacious wave to hit the food-safety world since 1932." [Download this slide show](#) to learn more about the five major elements of FSMA.

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[REDACTED]

From: [REDACTED] on behalf of Petrocy [paces@one.net]
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:[REDACTED]]
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]

[REDACTED]

[REDACTED]

[REDACTED]

[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:██████████]
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 might 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?


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

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]

[REDACTED]

[REDACTED]

[REDACTED]

Mrs. Petrocy,

[REDACTED]

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.

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 [REDACTED]

See you then!

Thanks,

Chef Geoff

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

[REDACTED]

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.

[REDACTED]

Sara Petrocy

[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 [REDACTED]


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

[REDACTED]




From: Brandenburg, Emily
Sent: Thursday, July 28, 2011 11:24 AM
To: Sandifer, Geoffrey
Subject: Breakfast items

Geoff-

When you get a chance today, could you please send me items that will be on the buffet tomorrow morning? Since it is early tomorrow, I am going to try and get the food cards done today.

Thanks a million!!

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: Thursday, July 28, 2011 11:00 AM
To: Sandifer, Geoffrey
Cc: Branch, Chamberlain
Subject: Sunday


Geoff-

So far we have 28 confirmed attendees with 13 people still needing to RSVP. Just wanted to give you an update on numbers.

Thanks,

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






From: Bunch, Nancy
Sent: Thursday, July 28, 2011 10:56 AM
To: Brandenburg, Emily; Branch, Chamberlain; Sandifer, Geoffrey; Bps_Mansion@scdps.net; sbranham@sled.sc.gov; Mitcham, Nathan
Subject: Mansion Tours

NO TOURS THE NEXT 3 WEEKS-

THEY WILL RESUME THE WEEK OF AUGUST 22-

I'LL BE AWAY AUGUST 8-19.




From: Caroline Bundy [Caroline.Bundy@boydmanagement.com]
Sent: Thursday, July 28, 2011 9:02 AM
To: Sandifer, Geoffrey; Josh Evans
Subject: RE: reception info

Hi Geoff!

Time is certainly flying and the countdown has begun. We would love to meet up with you at the Lace House to go over set up and lay out, etc. When would be a good time next week to come by? Hopefully we will have a better idea of the head count by then since we have gotten most of our response cards back. Just let me know what time and day would be best and we will see you there.

Thanks for your help!

Caroline H. Bundy

Compliance Manager

Boyd Management

(803) 419-6532

(803) 419-6579 Fax

Caroline.Bundy@BoydManagement.com

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Wednesday, July 20, 2011 3:54 PM
To: Josh Evans
Cc: Caroline Bundy
Subject: RE: reception info

Hey Guys!

I hope all is well. Almost a month away from the big DAY.

Time is going to fly by and next thing you know it you guys are going to be blissfully married, but that being said we should finalize some things. I have attached the menu, total comes to 23.25 per person for food. We have all the tables, chairs, station tables, linens etc.. you guys will need- just need to figure out how many and where. I would say that you will need 10 tables=90 seats and a couple to 5 cocktail tables. That should be plenty for around 150 ppl..is that still the count?

We should meet again soon for a walk through to go over set up, etc

Let me know when you guys have some time available within the next week or so.

Thanks

Chef Geoff


From: Josh Evans [mailto:jevans@dovetailinsurance.com]
Sent: Thursday, July 14, 2011 10:24 AM
To: Caroline Bundy; Sandifer, Geoffrey
Subject: RE: reception info

Hi Chef Geoff,

Just wanted to check in with you again and wondering if we could go ahead and finalize as much as possible now. The biggest thing we were trying to figure out is the number of tables, chairs and stations that will be in use. Caroline is meeting with the florist today and they were wondering if we would need any arrangements on any of the stations, etc. The menu that Caroline mentioned below we would also like to finalize. Let me know if you need anything else.

Thanks,

Josh Evans



From: Caroline Bundy [mailto:Caroline.Bundy@boydmanagement.com]
Sent: Monday, June 27, 2011 3:38 PM
To: Sandifer, Geoffrey
Cc: Josh Evans
Subject: RE: reception info

Hi Geoff!

Josh and I looked at the menu again and decided on the food options we are mostly likely going with. We are leaning towards the sliders, tea sandwiches, mashed potatoes, fried green tomatoes, meatballs, and the veggies with the one drink station. I am pretty sure we are going to use the Arbor Lawn for the food, the tables, and cake and the back of the house for the band and dance floor. With that in mind, what do you think would be the best way to set the food up? Just trying to figure everything out so we can get our ducks in a row. Today is the 2 month mark!

Thanks so much for helping us out with this. Please get back to me whenever you have a chance. Hope you are having a great day!

Thanks,

Caroline H. Bundy
Compliance Manager
Boyd Management
(803) 419-6532
(803) 419-6579 Fax
Caroline.Bundy@BoydManagement.com

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Wednesday, June 22, 2011 3:41 PM
To: Caroline Bundy
Subject: Re: reception info

No problem. If you need some more options let me know and I can work up some more ideas for yall.

Thanks
Chef Geoff

From: Caroline Bundy [mailto:Caroline.Bundy@boydmanagement.com]
Sent: Wednesday, June 22, 2011 03:36 PM
To: Sandifer, Geoffrey
Subject: RE: reception info


Hi!

Thanks for responding so quickly. That makes sense so I will talk to Josh about the menu (we have looked at it but I don't remember what we decided) and get back to you so we can figure out the best way to set everything up.

Thanks again for your help and I will be back in touch soon!

Caroline H. Bundy
Compliance Manager
Boyd Management
(803) 419-6532
(803) 419-6579 Fax
Caroline.Bundy@BoydManagement.com

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Wednesday, June 22, 2011 3:24 PM



To: Caroline Bundy
Subject: RE: reception info

Hey Carolyn-

Doing great, thanks for asking. Hope all is well with you.

I understand what you are asking..and the answer is however you want it set up. They can all be on individual tables dispersed around or the food can be all on one or two larger tables. It's really your call. Some stations don't need floral arrangements due to the display height and colors of foods and some could use a floral accent. I don't know what is going to be served so I don't have any recommendations right now. If you let me know what your are planning on having served at the reception, I can suggest setup options and floral accents.

Talk to you soon,

Chef Geoff

From: Caroline Bundy [mailto:Caroline.Bundy@boydmanagement.com]
Sent: Wednesday, June 22, 2011 3:04 PM
To: Sandifer, Geoffrey
Cc: Josh Evans
Subject: RE: reception info

Hi Chef!

Just checking in. How have you been? I had some questions about the set up of the food stations. Would these be set up individually on different tables or would they be set up together on one (or 2) banquet tables? How is it usually done? (I hope my explanations make sense!)

I was just asking because I am meeting with the florist again soon and I wanted to know if we needed to have flowers for the food tables and if so how many. Please get back to me about this as soon as you can. Looking forward to hearing from you and hope you are having a great day!

Thanks,

Caroline H. Bundy

Compliance Manager

Boyd Management

(803) 419-6532

(803) 419-6579 Fax

Caroline.Bundy@BoydManagement.com

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Tuesday, March 29, 2011 2:50 PM
To: evans.josh.d@gmail.com
Subject: reception info

Hey,

I was great meeting with you guys! Please apologize the tardiness of my response as last week got extremely busy for me. I have attached some station options with an associated cost per head per station. I would require that there is a minimum of 6 stations. If you guys want more than 6 stations let me know which and I can rework costs. Also if you would like some more options or have anything you would like to get a cost on let me know and I will be happy to do so. Feel free to call or email with any questions or concerns.


Again, Congratulations on ya'lls engagement!

let me know if I can be of further assistance,


Chef Geoff

Geoffrey D. Sandifer

Executive Chef



SC Governor's Mansion
803.737.6574
803. [REDACTED] (Cell)
GeoffreySandifer@gov.sc.gov



From: Sisk, Mike [Mike_Sisk@bas-co.com]
Sent: Wednesday, July 27, 2011 5:02 PM
To: Sandifer, Geoffrey
Subject: RE: Wine

Geoff,

I'll call you tomorrow to catch up on this and a couple of other things too. Thanks.

Mike

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Wednesday, July 27, 2011 4:44 PM
To: Sisk, Mike
Subject: RE: Wine

Mike,

I have went over the wine list with Mr. Haley and entered the amount requested in a modified spreadsheet that is attached. This list on includes red wine, but we would also like to get 10 cs or so of white wine. I am not nearly as knowledgeable about white wine as red wine, so I will leave it to the professionals to help with selecting some decent white wine(s). As always, thank you for all you do and please call/email if there are any questions or concerns.

also..I am very interested in acquiring a cs of Camus and would like to know how much that would cost.

Thanks,
Geoff

From: Sisk, Mike [mailto:Mike_Sisk@bas-co.com]
Sent: Friday, July 15, 2011 4:05 PM
To: Sandifer, Geoffrey
Subject: Wine


Geoff,

I have attached a listing of wines for you to look through. These are all wines that we can donate. Please review them and let me know what you would like to request. I have added "Quantity Requested" columns for you to enter the number of cases or bottles that you would like.

I will be traveling to Baltimore Sunday-Wednesday, but I do have access to e-mail and should be able to respond to you once you have had the chance to review this. Have a great weekend!!

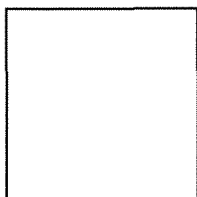
Mike

Mike Sisk
Executive Vice President/CFO
Ben Arnold Beverage Co.
The Charmer Sunbelt Group
101 Beverage Blvd.
Ridgeway, SC 29130
888-262-9787 ext. 5330
803-767-8630 (mobile)
803-337-5307 (fax)



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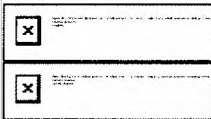
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Wednesday, July 27, 2011 4:22 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing, Features & Availability for Thursday 28 July 2011
Attachments: FrozenPriceSheet0726.pdf; NewPriceList0727.pdf



**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 have several specials. While my supplies last, I am pleased to offer:

Wild Sockeye Salmon! These are beautiful 1½-2# fillets. This delicious healthy catch is available for just \$8.59/lb

Wahoo! This grilling staple is a great buy @ \$9.99/lb

We have a good supply of 1-3# Gulf Red Grouper. These are very nice fillet. We are offering these skin off & bone out fillets at only \$11.59/lb

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.

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 \$10.49/lb, skin off fillet.

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 @ \$60.00

100 count boxes of Onset Bays @ \$89.00

16/20 domestic Peeled & de-veined tail-off shrimp! These beauties are sold in 5# blocks @ only \$9.29/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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From: Food Product Design [FoodProductDesign@virgonewsletters.com]
Sent: Wednesday, July 27, 2011 12:01 PM
To: Sandifer, Geoffrey
Subject: Dessert Trends/Formulating Guilt-Free Snacks/Citrus Flavors 101



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- Seaweed Proteins Boost Heart Health
- Wild Flavors Relocates in Shanghai
- Japan Bans Beef Exports Amid Radioactive Concerns
- Extreme Weather Affecting Crops, Livestock
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- Extreme Eating Awards Slam Worst Menu Items
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SupplySide West Smart Short Course Announced

Register for the "Functional Food Product Development: Market Regulations, Bioactive Compounds and Their Utilization" workshop on Oct. 11 from 8:30am to 5pm and on Oct. 12 from 8am to 12:30pm at SupplySide West, set for Oct. 10 to 14, 2011, at The Venetian & Sands Expo in Las Vegas. Course topics include consumer perceptions, regulatory updates, the use of prebiotics and the role of proteins in functional foods and more! **Best rates available through Aug. 12. Register today!**

Image Gallery: Top 10 Innovations at IFT 2011

A slew of new ingredients were presented at the 2011 IFT Annual Meeting & Food Expo, and several grabbed the attention of the Food Product Design editorial team. **Click through this image gallery** to see their picks for the Top 10 innovations at IFT 2011.

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From: Brandenburg, Emily
Sent: Tuesday, July 26, 2011 10:10 PM
To: Sandifer, Geoffrey; Branch, Chamberlain
Cc: Bps_Mansion@scdps.net; Haley, Michael; Brandenburg, Emily
Subject: Event Set Ups
Attachments: Economic Development Breakfast (07.29.11).doc; Financial Summit Luncheon (07.27.11).doc; Pitts Baby Shower (07.31.11).doc

Hey Guys,

Here is the event forms for the following-

Financial Summit Luncheon (Wednesday)
Economic Development Breakfast (Friday)
Pitts Baby Shower (Sunday)

Let me know if you have any questions-

Thanks,

Em



[REDACTED]

From: Petrocy [REDACTED]
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?

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]

[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:petrocy@lacehouse.com]

Sent: Wednesday, June 29, 2011 10:16 AM

To: Sandifer, Geoffrey

Subject: Re: Lace House Wedding Catering Info

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

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:petrocy@lacehouse.com]

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.

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 [REDACTED]

[REDACTED]

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

[REDACTED]

From: George Rollins [REDACTED]
Sent: Tuesday, July 26, 2011 8:08 PM
To: Sandifer, Geoffrey
Subject: Re: lace house catering

That works for us. Same place? Same gate open?

Sent from my iPhone

On Jul 26, 2011, at 7:07 PM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Hey,
I trust you guys had a great time on vacation. Thursday around 6pm will work for me. Please confirm and I will see you then.
Thanks,
Chef Geoff

From: George Rollins [mailto:[REDACTED]]
Sent: Tuesday, July 26, 2011 07:50 AM
To: Sandifer, Geoffrey
Subject: Re: lace house catering

We did receive it. We have been out of town on family vacation. Caitlin and I would like to meet to go over details if you have time. Would Thursday or Friday about 6:00 work for you?

George Rollins

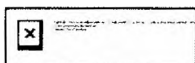
From: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
To: [REDACTED]
Sent: Mon, July 25, 2011 12:30:36 PM
Subject: lace house catering

Hey Mr. Rollins,
I sent a menu a couple weeks ago from my gmail account, as I use that account for caterings. I just wanted to make sure that you received it and it didn't end up in your spam folder. Please let me know if there is anything you need from me.
Thanks
Chef Geoff

Geoffrey D. Sandifer
Executive Chef
South Carolina Governor's Mansion
office-803.737.6574
cell-803-[REDACTED]
Geoffreysandifer@gov.sc.gov

[REDACTED]

From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Tuesday, July 26, 2011 3:51 PM
To: Sandifer, Geoffrey
Subject: GUSTO Pricing, Availability & Specials for Wednesday 27 July 2011
Attachments: NewPriceList0726.pdf; FrozenPriceSheet0726.pdf

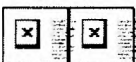


**Richard "Duke"
Bohland**

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 have several specials. While my supplies last, I am pleased to offer:

Wild Sockeye Salmon! These are beautiful 1½-2# fillets. This delicious healthy catch is available for just \$8.59/lb

Wahoo! This grilling staple is a great buy @ \$9.99/lb

We have a good supply of 1-3# Gulf Red Grouper. These are very nice fillet. We are offering these skin off & bone out fillets at only \$11.59/lb

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.

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 \$10.49/lb, skin off fillet.

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 @ \$60.00

100 count boxes of Cedar Islands @ \$89.00

16/20 domestic Peeled & de-veined tail-off shrimp! These beauties are sold in 5# blocks @ only \$9.29/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.