

[REDACTED]

From: Louise Michaelis [rmichaelis@...]
Sent: Friday, June 17, 2011 6:04 PM
To: Sandifer, Geoffrey
Subject: Re: per our conversation today.

Hi Geoff,

Thanks for finding out the details. What will my remaining balance be for the reception from you? I thought Chamberlain's price was a little high. Will his be a separate bill from yours and do I make the check out to him? I will plan on seeing you Tuesday afternoon. Thanks, Louise

From: Sandifer, Geoffrey
Sent: Wednesday, June 15, 2011 6:17 PM
To: Louise Michaelis
Subject: per our conversation today.

Hey!

Here is a follow up of the questions you guys had:

- chamberlain thought you only needed a total of 10 cocktail tables, but he said no problem to getting all 12.
- Chamberlain has all 15 60" round tables and the linen for those tables
- I will handle getting the mixers and fruit for the bars, I estimate that the cost on that will be about \$200.
- Chamberlain said he will need 8 bartenders, drink passers, etc.. for luncheon, cocktail and reception. the total labor on all that is \$1200
- fountain will be turned on at 2pm

I will go over all the details again with Megan tomorrow and she can finalize anything else we missed with you guys on Friday.

Everything seems to be going to plan and I know it will be absolutely beautiful next Saturday!

Talk with you soon,

Chef Geoff

From: Louise Michaelis [mailto:rmichaelis@...]
Sent: Wednesday, April 06, 2011 1:16 PM
To: Sandifer, Geoffrey
Subject: Re: overlays

Thanks, I'll let them know today. Louise

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

From: Sandifer, Geoffrey
To: Louise Michaelis
Sent: Wednesday, April 06, 2011 9:30 AM
Subject: RE: overlays

Mrs. Michaelis,

You are correct. I looked through my notes and we did discuss that, Chamberlain is getting the extra 5 cocktail and 5 60" round tables for Jessica's reception. I would still go ahead and rent the 10 cocktail linen (132") from PPR in order that the linen match as our 5 linens are more of an off white. As for the rest of the linen for all tables and food displays I will provide. Sorry for the confusion.

Chef Geoff

[REDACTED]

From: Louise Michaelis [mailto:rmichaelis@
Sent: Tuesday, April 05, 2011 4:49 PM
To: Sandifer, Geoffrey
Subject: Re: overlays

Hi Geoff, Thanks for the info. When we met back in December to discuss the reception. You told me that you have access to get 5 extra round tables and for me not to rent them. Also, Chamberlain said not to rent extra cocktail tables because he could probably get ahold of 5 of those. Do you remember discussing this? Let me know so I'll know whether to order more tables and linens. Thanks, Louise

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

From: Sandifer, Geoffrey
To: Louise Michaelis
Cc: Brandenburg, Emily
Sent: Tuesday, April 05, 2011 2:09 PM
Subject: RE: overlays

Hey Mrs. Michaelis,

We only have 10 60in rounds and 5 cocktail tables. And yes I do provide white linen for the tables. The linen for the cocktail tables are long enough for the ribbons, etc.. to be tied around the midpoint, but I will check on the exact length and get back to you. But if you are going to rent more cocktail tables you might as well rent linen for all the cocktail tables as so they match in case they differ in whiteness.

Hope this helped,
Chef Geoff

From: Louise Michaelis [mailto:rmichaelis@
Sent: Tuesday, April 05, 2011 12:35 PM
To: Sandifer, Geoffrey
Subject: overlays

Hi Geoff,

We went to the Party Rental place yesterday to check on the overlays. Just wanted to make sure I ordered the correct number. I told them you had 15 round tables (60 in.) and 12 cocktail bar tables. That you also had the white linen tablecloths to put on them. Is that correct? She also wanted to know the length of the bar tablecloths as we are going to use the ties around the base. She said we needed a 132" linen in order to tie it. If you could please let me know, I'd appreciate it. Thanks, Louise



From: Price, Blanche
Sent: Friday, June 17, 2011 10:09 AM
To: Sandifer, Geoffrey
Subject: Today's Lunch

Just making sure we are good to go for 4 box lunches today at 12:00. Will you also throw in a few snacks - like peanuts, or whatever else you have? (We will be in the car for the whole afternoon) Thanks!!

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



From: Brandenburg, Emily
Sent: Thursday, June 16, 2011 2:09 PM
To: Branch, Chamberlain; Sandifer, Geoffrey; Carolyn Palfrey
Cc: Mitcham, Nathan; Bps_Mansion@scdps.net; Gordon, Tammy S.; spivey_david@schp.org
Subject: Palfrey Event Plan
Attachments: Palfrey Event Plan.doc

Chamberlain and Geoff-

This is the event time frame I have for Carolyn's wedding ceremony/reception. Please let me know if you have any questions or concerns.

Thanks,

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

From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Wednesday, June 15, 2011 9:37 PM
To: Sandifer, Geoffrey
Subject: FW: SC GOVERNOR'S BEV NAP

See below

Could it have been that long ago since last order?

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286
C 803.414.5058
F 803.239.4014



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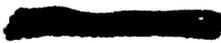
Vision
To be our customers' most valued and trusted business partner



From: Chris Kunkle [<mailto:ckunkle@qsmcarolinas.com>]
Sent: Wednesday, June 15, 2011 6:12 PM
To: Boepple, Mark E SCCJ 137
Cc: Teresa Georgas
Subject: SC GOVERNOR'S BEV NAP

Mark,

The customer service person that handles the special print napkins looked in the system and the napkin that they have on file for the Governor's Mansion hasn't been ordered since 2007. I'm still trying to make sure that Hoffmaster is the company that has been producing the napkin for them. They've said that the picture you sent is like the proof they have on file but would the mansion not have ordered this since 2007?



From: Price, Blanche
Sent: Wednesday, June 15, 2011 6:28 PM
To: Sandifer, Geoffrey
Cc: Brandenburg, Emily
Subject: RE: Lunches Tomorrow

We are now departing at 10:45. Thanks for your help!

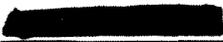
Blanche M. Price
Office of Governor Nikki Haley
O: 803.734.5152 | C: 803.351.0872
blancheprice@gov.sc.gov

From: Price, Blanche
Sent: Wednesday, June 15, 2011 5:03 PM
To: Sandifer, Geoffrey
Cc: Brandenburg, Emily
Subject: Lunches Tomorrow

Hi Geoff,
Sorry for the late notice but will need box lunches tomorrow. We will need a total of 8. The Governor said spicy chicken caesar wraps or something along those lines are fine - whatever is easiest for you. Also, please pack waters in the coolers! We are leaving at 11:00, so if they can be here a few minutes before then! Thanks!

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





From: Price, Blanche
Sent: Wednesday, June 15, 2011 5:03 PM
To: Sandifer, Geoffrey
Cc: Brandenburg, Emily
Subject: Lunches Tomorrow

Hi Geoff,

Sorry for the late notice but will need box lunches tomorrow. We will need a total of 8. The Governor said spicy chicken caesar wraps or something along those lines are fine - whatever is easiest for you. Also, please pack waters in the coolers! We are leaving at 11:00, so if they can be here a few minutes before then! Thanks!

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

From: Food Product Design [FoodProductDesign@virgonewsletters.com]
Sent: Wednesday, June 15, 2011 12:00 PM
To: Sandifer, Geoffrey
Subject: Sandwiches Go Gourmet/Snack Food Market Soaring/Broccoli Nutrient Targets Cancer



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

Food Product Design

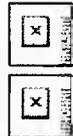
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- High-Oleic, Reduced-Saturate Soybean Oils
- TIC Gums Supports Future Food Scientists
- Illnesses From Salmonella Climb 10% in the U.S.
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From: Bunch, Nancy
Sent: Tuesday, June 14, 2011 8:01 PM
To: Brandenburg, Emily; Branch, Chamberlain; Sandifer, Geoffrey; Mitcham, Nathan;
tsgordon@schp.org
Subject: Tours

Tours: Week of June 20-24

Tuesday, June 21

10:00 Tour #1 Ad
11:00 Tour #40 3rd up

Wednesday, June 22

10:00 Tour #50 1st up

TAMMY, please forward to Shannon. Thanks!

[REDACTED]

Sent: Tuesday, June 14, 2011 6:18 PM
To: Sandifer, Geoffrey
Subject: Delivery Status
Attachments: deliverystatus.txt; reception catering

--- The following addresses had delivery problems ---

[REDACTED] (delivery error: dd This user doesn't have a yahoo.com account
[REDACTED]) [-5] - mta194.mail.sp2.yahoo.com)

[REDACTED]

From: Brandenburg, Emily
Sent: Tuesday, June 14, 2011 1:58 PM
To: Meagan Warren; Sandifer, Geoffrey
Subject: RE: Michaelis Wedding - 6/25/11

Meagan,

Unfortunately, Geoff will begin being tied up with this weekend's wedding starting Thursday. I can not guarantee he will be able to meet with us but I am fine to do Thursday but it will need to be around 3:30 or 4. Let me know if that works.

Thanks,

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

From: Meagan Warren [<mailto:meagan@meaganwarren.com>]
Sent: Tuesday, June 14, 2011 11:30 AM
To: Sandifer, Geoffrey
Cc: Brandenburg, Emily
Subject: Re: Michaelis Wedding - 6/25/11

Hi Emily and Geoff,

Many thanks for the quick response. Emily - I appreciate the answers to my questions!

Geoff - Unfortunately, I have a big event at the art museum tomorrow evening, so I won't be able to meet with you, Jessica and Mrs. Michaelis at that time. Do you have anytime on Thursday afternoon (say around 4:30?) to go over the details? I'm meeting with Jessica and Mrs. Michaelis on Friday at 1 p.m. to go over all of the final details.

Please let me know - many thanks to both of you for your help,
Meagan

On Tue, Jun 14, 2011 at 9:14 AM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey Meagan!

We have a meeting set with the Jessica and Mrs. Michaelis tomorrow Wednesday 6/15 @ 430/5. If you could join us then, that would be great.

Chef Geoff

From: Meagan Warren [<mailto:meagan@meaganwarren.com>]
Sent: Monday, June 13, 2011 10:26 PM
To: Brandenburg, Emily; Sandifer, Geoffrey
Subject: Michaelis Wedding - 6/25/11

Hi Emily and Chef Geoff,

Hope you've had a great week! Sorry I didn't get to talk to you much on Tuesday, Emily. Jessica looked fabulous in her bridal portraits!

I have a few questions to ask you in regard to Jessica's wedding on June 25:

1. The photographer and videographer want to find out how to turn on/off the fountain. They want to be able to control it for some pictures at night. How do we do this?
2. What is the small, white house used at the back of the Memorial Garden used for? Reason I ask... do brides typically wait in the bridal suite up until the minute they walk down the 'aisle' in the gardens?
3. When you usually perform a wedding in this garden, does the Groom/Best Man/Officiant usually walk in through the gate leading into the garden from the other garden pathways (meaning not entering from the Lincoln Street entrance)?
4. We have scheduled the rehearsal for 5 pm on Friday, June 24. I have asked for all bridal party to arrive at 4:45 pm at the latest - I will let them know the gates close at 5 pm. Are we still okay for the 5 pm rehearsal?
5. How early may I arrive on Saturday to begin setting up?

Please let me know if you both might be able to meet for a quick second just to go over all the final details. I can meet this Thursday afternoon, 6/16 or Friday afternoon, 6/17. I'll be out of town this coming weekend through next Thursday, so I'd love to get together before this weekend if possible.

Thanks so much!!!!

Meagan Warren
Certified Wedding & Event Planner
Meagan Warren Weddings
PO Box 1791, Columbia, SC 29202
T: [803.917.1761](tel:803.917.1761)
W: meaganwarren.com
F: www.facebook.com/mwweddings
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Meagan Warren
Certified Wedding & Event Planner
Meagan Warren Weddings
PO Box 1791 | Columbia, SC 29202
T 803.917.1761 | W meaganwarren.com
E meagan@meaganwarren.com

From: Brandenburg, Emily
Sent: Monday, June 13, 2011 11:51 PM
To: 'meagan@meaganwarren.com'; Sandifer, Geoffrey
Subject: Re: Michaelis Wedding - 6/25/11

Meagan,

Thanks for your e-mail. I understand it is right around the corner, so the questions are probably flying. Please let me know if I don't clarify anything for you.

1. In terms of the fountain- that is something that is not going to be able to be controlled through the photographer and videographer. This is primarily to protect them as the fountain is worth millions of dollars and the slightest damage can be potentially worth thousands. They are more than welcome to call/email their ideas and I can work with our horticulturist(he handles fountain operations) or Chamberlain who will be there day of and may be able to help as well.

2. The small white house has a bathroom and sitting area in there. Typically, brides do not wait in there as guests start arriving sometimes a hour before the ceremony begins and it does not have ac. We had one bride wait in there because it was raining.

3. This is a groom preference. It has been done both ways. It depends if any of the groomsmen are ushering parents, grandparents, etc.

4. Yes, we are still good to go for the rehearsal at 5. I will have the gates unlocked probably around 4.

5. Starting on Saturday, you will be able to get in as early as 9 am. You are more than welcome to come Friday starting after noon until the rehearsal, but the Lace House will be closed at 5 on Friday.

6. I imagine Friday will not be good for Geoff as he will be prepping for the wedding for Saturday. I will talk to Geoff and will be in touch with for a time Thursday, but plan for Thursday.

Thanks,

Emily

From: Meagan Warren [<mailto:meagan@meaganwarren.com>]
Sent: Monday, June 13, 2011 10:26 PM
To: Brandenburg, Emily; Sandifer, Geoffrey
Subject: Michaelis Wedding - 6/25/11

Hi Emily and Chef Geoff,

Hope you've had a great week! Sorry I didn't get to talk to you much on Tuesday, Emily. Jessica looked fabulous in her bridal portraits!

I have a few questions to ask you in regard to Jessica's wedding on June 25:

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Thanks so much!!!!

Meagan Warren
Certified Wedding & Event Planner
Meagan Warren Weddings
PO Box 1791, Columbia, SC 29202
T: 803.917.1761
W: meaganwarren.com
F: www.facebook.com/mwweddings
--

From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Monday, June 13, 2011 9:27 PM
To: derrick@woodlandsc.com; 2fat_2fly@live.com; annette@applausecatering.net; wgause2285@aol.com; knappw@mailbox.sc.edu; bronsonsc@gmail.com; calseawell@seawellscatering.com; carmelina.roche@gmail.com; carmella@villatronco.com; rudzienc@mailbox.sc.edu; chuck@plexindoorsports.com; corysirianni@gmail.com; danacicchinelli@columbiaymca.org; danny_cooper98@yahoo.com; david@troncos.com; derekpoole46@yahoo.com; lakecarolina@nybutcher.net; ebseason@peoplepc.com; fhembree@pyramidhotelgroup.com; joygar62@bellsouth.net; Sandifer, Geoffrey; hmlees3@msn.com; jennifer@troncos.com; joeturkaly@gmail.com; John Chiles; lets-cook@earthlink.net; kaceycarbery@hotmail.com; hutchina@mailbox.sc.edu; takosushicolumbia@gmail.com; pymony@aol.com; Loretta.Schwerin@marriott.com; meboepple@sc.rr.com; smoaknd@sc.edu; rvilches@pyramidhotelgroup.com; robert.mcculloch@ourclub.com; oldsron@yahoo.com; s&aseafood555@gmail.com; sandy@cromers.com; chef.srogers@yahoo.com; smorris@innatusc.com; tomjbarry@sc.rr.com
Subject: Produce News
Attachments: Sysco Fresh Press 6-10-11.pdf

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

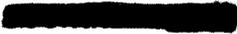
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To market and deliver great products to our customers with exceptional service

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





From: Brandenburg, Emily
Sent: Monday, June 13, 2011 4:14 PM
To: Sandifer, Geoffrey; Branch, Chamberlain
Cc: Bps_Mansion@scdps.net; Gordon, Tammy S.; spivey_david@schp.org
Subject: Changes in luncheon
Attachments: 06.14.11.doc

Geoff-

Per our conversation, we only have 5 guests in attendance.

Security-

The 2 guests are listed on the form.

Thanks,

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





From: Brandenburg, Emily
Sent: Monday, June 13, 2011 3:17 PM
To: Sandifer, Geoffrey; Branch, Chamberlain
Cc: Gordon, Tammy S.; Bps_Mansion@scdps.net; spivey_david@schp.org
Subject: Tomorrow's lunch

Geoff-

Here is the set up for tomorrow- as soon as you get a chance, could please send me a menu?

Thanks,

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



From: Brenda Day [bday@oepp.sc.gov]
Sent: Monday, June 13, 2011 11:51 AM
To: Brandenburg, Emily; Sandifer, Geoffrey
Cc: Haltiwanger, Katherine
Subject: Overtime

Geoff,

As you're aware, the Governor's Office has a policy of not paying overtime. That's why we allow Compt Time for our employees. We paid out \$183.75 in overtime this payroll for the following employees:

Samuel Murry had 10 hours of overtime

Corinne Brasington had 14.50 of overtime

Remember.....Temporary employees cannot work past 40 hours a week. I realize that you're short staff, but this really eats into your budget and goes against policy and procedures.

Thank you for your help with this and if there is anything I can do to help with this, please do not hesitate to call.

Thanks!

Brenda

From: Brenda Day [bday@oepp.sc.gov]
Sent: Monday, June 13, 2011 11:45 AM
To: Sandifer, Geoffrey
Subject: Fwd: Publix Monthly Statement
Attachments: Fwd: Publix Monthly Statement



From: Price, Blanche
Sent: Monday, June 13, 2011 9:11 AM
To: Sandifer, Geoffrey
Subject: Birthday

Good morning! We have a staff birthday tomorrow and were hoping to get a cake tomorrow afternoon. Anytime tomorrow afternoon is fine, I know yall have a luncheon tomorrow at the mansion. Thanks!

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



[REDACTED]

From: Carolyn Palfrey [REDACTED]
Sent: Sunday, June 12, 2011 10:01 PM
To: Sandifer, Geoffrey
Subject: Re: June 18th Palfrey/Stoddard Wedding

Hey! Thought I responded, but not sure if I did. Tomorrow at 10am is good for me if you're still available. I'll plan on meeting you then, but just send me a quick email if you're busy. Will bring my notes to ask you any and all final questions!

Carolyn

On Fri, Jun 10, 2011 at 1:57 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey Carolyn!

I received the check, thank you.

The water is no problem, but let's discuss Monday anyway..I like mint, but whatever.

I think we have plenty of 48" so cake table no problem, I will double check and confirm Monday.

And...how does 10am Monday sound? Let me know.

See you Monday!.. soon to be Bride :-)

Chef Geoff

From: Carolyn Palfrey [mailto:[REDACTED]]
Sent: Friday, June 10, 2011 1:11 PM
To: Sandifer, Geoffrey
Subject: Re: June 18th Palfrey/Stoddard Wedding

Hey Geoff! Can we meet on Monday to finalize everything? Maybe in the am? Let me know what's good for you.

Three quick questions. Did you get the check? Are you able to provide the cake table since I'm using two 48" rounds on the front veranda? Need to know if I need to rent one. Lastly, I would LOVE to have passed water with the passed champagne during cocktail hr. Maybe water with either cucumber or mint in it for something special? We can talk about the water on Monday, but let me know about the table when you can!

[REDACTED]

Carolyn

Sent from my iPhone

On May 31, 2011, at 10:44 AM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Hey Carolyn!

Right around the corner!

Yes you can go ahead and send a payment if you would like to...I won't argue. Please write the check to me, Geoffrey Sandier, and mail to [REDACTED]

Awesome on the champagne toast, I believe it will be fun and very memorable.

Just let me know when the meeting is set with Libby.

Let me know if you have trouble getting in touch with/coordinating with chamberlain.

Sounds Great! Can't wait!

Geoff

From: Carolyn Palfrey [mailto:[REDACTED]]
Sent: Monday, May 30, 2011 10:17 PM
To: Sandifer, Geoffrey
Subject: June 18th Palfrey/Stoddard Wedding

Hey Geoff! Quick question - I would like to go ahead and give you at least half of the catering payment. Can I mail that to you? To whom should I write the check to and where should I mail it?

Also - my uncle is going to cover getting the band food for the event, so you'll only have to worry about our food. :) Yes, would still like to do a champagne toast. Did I already tell you this? I bought all the champagne this weekend (plenty!) and ordered glassware from Palmetto Party Rentals. Finalized the cake as well - Parkland Cakes will be dropping it off at some point Saturday morning/early afternoon. I'm going to call Chamberlain this week to finalize the bartending stuff and figure out when to drop off the booze the week of the wedding. I'll get with Libby to see when is good for her to meet with you about finalizing setup.

[REDACTED]

Just let me know when you can about the payment.

Thanks!

Carolyn

--

carolyn palfrey

[REDACTED]

--

carolyn palfrey

[REDACTED]

[REDACTED]

[REDACTED]

From: Rachael Wallace [mailto:[REDACTED]]
Sent: Sunday, June 12, 2011 8:39 PM
To: Sandifer, Geoffrey
Subject: Re: Menu

Thank you! Will I need to email or call Chamberlain? If so, do you have his email/phone number? Thanks again!!

On Fri, Jun 10, 2011 at 2:06 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey Rachael!

I am doing great, thanks for asking. Enjoying some down time at the Mansion(legislators are out= no functions)...a refreshing change of pace.

Sorry to hear about your thieving neighbors..got to be aggravating.

I can certainly work on the menu and get it to fit your budget. No problem at all, give me a couple weeks to play with some options and I will send them to you to review.

As far as bartending and setup goes, Chamberlain will handle all of that for you. I cover all food and food related labor in my quotes. The only other things I for see you needing to rent are plates, glassware and silverware for the sit down dinner. I have everything else you need included.

I will be back in touch soon,

Chef Geoff

From: Rachael Wallace [mailto:[REDACTED]]
Sent: Wednesday, June 08, 2011 9:50 PM
To: Sandifer, Geoffrey
Subject: Menu

Hi Geoff!

Hope you're doing well! I was hanging out with Margaret last weekend and I meant to send you an email, unfortunately we've had a running war with our next door neighbors who have felt the need to steal our internet and cable 3 times over the past two weeks! So glad that I wasted an hour and a half helping their son find his lost dog a day before they decided to cut into our cable. Oh well....anyway, we are all really excited with the menu you came up with! Everything sounds fabulous. I think we will aim more towards \$50 a head though because tenting and things like that have turned out to be a bit more expensive than we thought. I'm not sure how much of the cost would be cut by cutting out the first course and starting with a salad and also doing less passed appetizers. Anyway, let me know what you think. Also, a few other questions for you. First, do I have

[REDACTED]

to get in touch with the guy who will do the bartending separately? Or does he work for/with you? Also, are there any other rental fees or staffing fees that aren't included in the per-head cost so I can put that on the budget spreadsheet?

Thanks again for your help! We're getting excited for the big day!

Rachael

[REDACTED]

From: Melissa Kuchinow [mailto:[REDACTED]]
Sent: Sunday, June 12, 2011 12:15 PM
To: Sandifer, Geoffrey
Subject: Re: Menu consultation, Melissa and Patrick

Just to make sure: you have all of the linens for the 10, 60" tables. What tables do you have for the food?

Sent from my iPhone

On Jun 12, 2011, at 10:27 AM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Hey Melissa,
I have all linen you will need. You might want to get fabric for overlays, runners, etc... for a pop of your wedding colors. But I will have all linen for cocktail tables, 60" tables and food tables.
Thanks
Geoff

From: Melissa Kuchinow [mailto:[REDACTED]]
Sent: Sunday, June 12, 2011 08:00 AM
To: Sandifer, Geoffrey
Subject: Re: Menu consultation, Melissa and Patrick

Hello Chef,
Quick question - the linens for the cocktail hour, are we providing those or do you have them?

Melissa

Sent from my iPhone

On May 4, 2011, at 2:31 PM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Hey Melissa,

It was great finally meeting you :-)

I just wanted to touch base and see if there is anything I can do for you..questions,menu suggestions, etc..

Hope all is well!

Chef Geoff

From: Melissa Kuchinow [mailto:[REDACTED]]
Sent: Saturday, April 16, 2011 8:45 PM
To: Sandifer, Geoffrey
Subject: Re: Menu consultation, Melissa and Patrick

[REDACTED]

Hello,

Sorry for not responding sooner, but would Monday after 2 or Wednesday after 1:15 work better for you?

Melissa

Sent from my iPhone

On Apr 13, 2011, at 3:13 PM, "Sandifer, Geoffrey"
<GeoffreySandifer@gov.sc.gov> wrote:

Hey,

I was just talking to Emily about our meeting and she informed me that there is an event in the Lace House Friday that was just booked and it would not be a good idea for us to be over there that day. She would not be able to meet with us on Friday and she has a lot of good insight and would be valuable at our meeting. We should postpone till another day. I am free all next week before 10am and from 1pm to 5pm, except tuesday the 19th. I can also meet on Sundays in the afternoons. Sorry for confusion. Let me know if any of those times work for you.

Thanks,

Chef Geoff

From: Melissa Kuchinow [mailto:
Sent: Tuesday, April 12, 2011 8:31 PM
To: Sandifer, Geoffrey
Subject: Re: Menu consultation, Melissa and Patrick

Anytime between those 2 hours I'll be available.

Melissa

Sent from my iPhone

On Apr 12, 2011, at 5:21 PM, "Sandifer, Geoffrey"
<GeoffreySandifer@gov.sc.gov> wrote:



Hey Melissa,
I was waiting to see if I was going to be available to meet Friday before responding as the governor's family schedule is always changing. I will be available from 2-4pm on Friday. Let me know when is best for you and I will mark you down!
Chef Geoff

Message Sent with NotifySync

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

From: [REDACTED]
Sent: Mon, 11 Apr 2011 10:44:27 AM
America/New_York
To: GeoffreySandifer@gov.sc.gov
Subject: Re: Menu consultation, Melissa and Patrick

Hello,

My schedule changes from week to week, but I am free this coming Friday after 1:45pm. Are you available to meet then?

Melissa

Sent from my iPhone

On Apr 11, 2011, at 9:54 AM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Melissa,

Just let me know some dates/times that are convenient for you. Thanks for being so understanding. Look forward to meeting you.

Chef Geoff

From: Melissa Kuchinow
[mailto:[REDACTED]]
Sent: Friday, April 08, 2011 9:35 AM
To: Sandifer, Geoffrey
Subject: Re: Menu consultation,
Melissa and Patrick

[REDACTED]

Geoff,

It is fine! We figured something had come up; no worries! I would still like to meet with you about menu ideas. Patrick is heading back to Alaska today so I will get back to you on the dates that I'm free. I'll email you soon.

Melissa

Sent from my iPhone

On Apr 7, 2011, at 3:19 PM,
"Sandifer, Geoffrey"
<GeoffreySandifer@gov.sc.gov>
wrote:

Melissa!

I just realized I missed our appointment. I got thrown a curve ball this morning with a last minute luncheon and completely forgot. I am extremely sorry for wasting your time. I know how aggravated you must be...because I know I would be. If you want to set another appointment please let me know, and if not I completely understand.

I apologize again,

Chef Geoff



From: Melissa
Kuchinow

[mailto:


Sent: Wednesday, April
06, 2011 9:40 AM

To: Sandifer, Geoffrey

Subject: Re: Menu
consultation, Melissa
and Patrick

We will see you at 10.
Would you like for us
to meet you at the
Lace House?

Melissa

Sent from my iPhone

On Apr 6, 2011, at
9:19 AM, "Sandifer,
Geoffrey"
<[GeoffreySandifer@g
ov.sc.gov](mailto:GeoffreySandifer@gov.sc.gov)> wrote:

Hey

Tomorr
ow at
10am
works
for me.
Please
confirm
and I
will see
you
guys
then. I
look
forward
to
meetin
g you.



Thanks

Chef
Geoff

From:

Melissa
Kuchino
w
[mailto:



Sent:

Tuesda
y, April
05,
2011
10:17
PM

To:

Sandife
r,
Geoffre
y

Subjec

t: Menu
consult
ation,
Melissa
and
Patrick

Hello
Geoff,

My
name is
Melissa
and I
spoke
with
you
early
today,
Tuesda
y, April
5th.

You
mention
ed that
we



should
e-mail
you our
availabil
ity to
look
over
menu
ideas.

We are
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tomorro
w
betwee
n 2 and
4 and
Thursda
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betwee
n 9:30
and
1:30.

Hopefu
lly
either
of those
days
works
out for
you.

We
look
forward
to
meeting
you.

Melissa
and
Patrick



[REDACTED]

From: Melissa Kuchinow [REDACTED]
Sent: Sunday, June 12, 2011 8:00 AM
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Subject: Re: Menu consultation, Melissa and Patrick

Hello Chef,
Quick question - the linens for the cocktail hour, are we providing those or do you have them?

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Hope all is well!

Chef Geoff

From: Melissa Kuchinow [mailto:[REDACTED]]
Sent: Saturday, April 16, 2011 8:45 PM
To: Sandifer, Geoffrey
Subject: Re: Menu consultation, Melissa and Patrick

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Sent from my iPhone

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Hey,

[REDACTED]

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Thanks,

Chef Geoff

From: Melissa Kuchinow [mailto: [REDACTED]]
Sent: Tuesday, April 12, 2011 8:31 PM
To: Sandifer, Geoffrey
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Melissa

Sent from my iPhone

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Chef Geoff

Message Sent with NotifySync

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

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To: GeoffreySandifer@gov.sc.gov
Subject: Re: Menu consultation, Melissa and Patrick

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[REDACTED]

Melissa

Sent from my iPhone

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Melissa,

Just let me know some dates/times that are convenient for you. Thanks for being so understanding. Look forward to meeting you.

Chef Geoff

From: Melissa Kuchinow [mailto:
Sent: Friday, April 08, 2011 9:35 AM
To: Sandifer, Geoffrey
Subject: Re: Menu consultation, Melissa and Patrick

Geoff,

It is fine! We figured something had come up; no worries! I would still like to meet with you about menu ideas. Patrick is heading back to Alaska today so I will get back to you on the dates that I'm free. I'll email you soon.

Melissa

Sent from my iPhone

On Apr 7, 2011, at 3:19 PM, "Sandifer, Geoffrey"
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Melissa!



I just realized I missed our appointment. I got thrown a curve ball this morning with a last minute luncheon and completely forgot. I am extremely sorry for wasting your time. I know how aggravated you must be...because I know I would be. If you want to set another appointment please let me know, and if not I completley understand.

I apoligize again,

Chef Geoff

From: Melissa Kuchinow
[mailto:████████████████████]
Sent: Wednesday, April 06, 2011 9:40 AM
To: Sandifer, Geoffrey
Subject: Re: Menu consultation, Melissa and Patrick

We will see you at 10. Would you like for us to meet you at the Lace House?

Melissa

Sent from my iPhone

On Apr 6, 2011, at 9:19 AM,
"Sandifer, Geoffrey"
<GeoffreySandifer@gov.sc.gov>
wrote:

Hey

Tomorrow at 10am works for me. Please confirm and I will see you guys then. I look forward to meeting you.

████████

Thanks

Chef Geoff

From: Melissa Kuchinow
[mailto: [REDACTED]]
[REDACTED]
Sent: Tuesday, April 05, 2011 10:17 PM
To: Sandifer, Geoffrey
Subject: Menu consultation, Melissa and Patrick

Hello Geoff,

My name is Melissa and I spoke with you early today, Tuesday, April 5th. You mentioned that we should e-mail you our availability to look over menu ideas.

We are free tomorrow between 2 and 4 and Thursday between 9:30 and 1:30. Hopefully either of those days works out for you. We look forward to meeting you.

Melissa and Patrick

[REDACTED]

[REDACTED]

From: Petrocy [paces@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

From: Sandifer, Geoffrey
Sent: Monday, June 06, 2011 2:16 PM
To: paces@REDACTED
Subject: Lace House Wedding Catering Info

Mrs. Patroci-

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

Chef Geoffrey Sandifer
Geoffsandifer@gov.sc.gov
cell-803.767.2153

Please forward to anyone whom needs it.

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

Thanks!

Chef Geoff

[REDACTED]

From: Sandra Edmond [sedmond@oepp.sc.gov]
Sent: Thursday, June 09, 2011 2:50 PM
To: Sandifer, Geoffrey
Subject: Publix Rcpts

Chef Geoff,

These are the rcpts that are needed:

Doc# 1804494439 - 04/10/11 - \$31.92

Doc# 1804580078 - 05/21/11 - \$38.69

Thanks!

Sandra

From: Bunch, Nancy
Sent: Thursday, June 09, 2011 12:53 PM
To: Brandenburg, Emily; Branch, Chamberlain; Sandifer, Geoffrey; Bps_Mansion@scdps.net; sbranham@sled.sc.gov; Mitcham, Nathan
Subject: Tours

TOURS: Week of June 13-17

Tues., June 14

10:00 Tour #50 1st up

10:30 Tour #25 1st up

11:00 Tour #25 1st up

Wed., June 15

11:00 Tour #4 Ad. (Nancy away - Docent will be in charge and will not call before entering!)



From: Price, Blanche
Sent: Thursday, June 09, 2011 10:47 AM
To: Sandifer, Geoffrey; Brandenburg, Emily
Subject: Lunch/Dinner

Monday, June 13 -
Lunch - No Lunch
Dinner - Home around 7ish for Dinner

Tuesday, June 14 -
Lunch - Financial Summit Luncheon @ Mansion
Dinner - NH Home for dinner

Wednesday, June 15 -
Lunch - NH Lunch @ 12:15
Dinner - NH home for dinner

Thursday, June 16 -
Lunch - NH lunch @ noon
Dinner - NH home for dinner

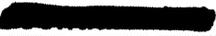
Friday, June 17 -
Lunch - 4 box lunches @ noon
Dinner - NH home for dinner

Saturday, June 18 -
NH and MH depart for France around 11am

The Governor and Mr. Haley return from out of the country on Saturday, June 26 at 8:05pm.

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, June 09, 2011 10:15 AM
To: Sandifer, Geoffrey
Cc: Brandenburg, Emily
Subject: Lunch

The Governor does not need lunch today or tomorrow. Thanks!

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



[REDACTED]

From: Rachael Wallace [REDACTED]
Sent: Wednesday, June 08, 2011 9:50 PM
To: Sandifer, Geoffrey
Subject: Menu

Hi Geoff!

Hope you're doing well! I was hanging out with Margaret last weekend and I meant to send you an email, unfortunately we've had a running war with our next door neighbors who have felt the need to steal our internet and cable 3 times over the past two weeks! So glad that I wasted an hour and a half helping their son find his lost dog a day before they decided to cut into our cable. Oh well....anyway, we are all really excited with the menu you came up with! Everything sounds fabulous. I think we will aim more towards \$50 a head though because tenting and things like that have turned out to be a bit more expensive than we thought. I'm not sure how much of the cost would be cut by cutting out the first course and starting with a salad and also doing less passed appetizers. Anyway, let me know what you think. Also, a few other questions for you. First, do I have to get in touch with the guy who will do the bartending separately? Or does he work for/with you? Also, are there any other rental fees or staffing fees that aren't included in the per-head cost so I can put that on the budget spreadsheet?

Thanks again for your help! We're getting excited for the big day!

Rachael

[REDACTED]



From: Brandenburg, Emily
Sent: Wednesday, June 08, 2011 2:52 PM
To: Branch, Chamberlain; Sandifer, Geoffrey
Cc: Bps_Mansion@scdps.net; Gordon, Tammy S.; spivey_david@schp.org
Subject: Note change

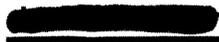
Please note that the luncheon looks to be expected for 9 people.

Geoff- could you please send a menu?

Thanks,

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: Wednesday, June 08, 2011 2:51 PM
To: Branch, Chamberlain; Sandifer, Geoffrey
Cc: Bps_Mansion@scdps.net; Gordon, Tammy S.; spivey_david@schp.org
Subject: Set Up for Luncheon
Attachments: 06.09.11.doc

Here is the form I forgot to attach this morning.

Thanks,

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, June 08, 2011 12:00 PM
To: Sandifer, Geoffrey
Subject: Upping the Antioxidant Ante/The Asian Diet Pyramid/E. Coli Outbreak Update



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

Food Product Design

Weekly Update - June 08, 2011

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Upping the Antioxidant Ante

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There's only one way to top your pizza, and that's your way.

Tiger Diets: The Asian Diet Pyramid

Oldways—working with the Cornell-China-Oxford Project on Nutrition, Health and Environment, Cornell University and the Harvard School of Public Health—released the Asian Diet Pyramid in 1995... [More>>](#)

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Pectin's ability to reduce hunger spurs sales...

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- Rice Vinegars for Flavor—and Less Sodium
- Egg Nutrition Update
- Got E. coli?
- Baked Goods Improve Milk Allergies in Kids
- Reducing Carbs Sheds Deep Belly Fat

- Anti-Obesity Vaccine Curbs Appetite
- Flaxseed Doesn't Cool Hot Flashes
- Feds Seize Elderberry Juice Over Health Claims
- Natural Color Line with Microfine Technology
- DSM Opens Nutrition Innovation Center
- Green Tea Compound Enhances Immune Function
- Illinois Senate Rejects Trans Fat Bill
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- Seasonings for Salad Dressings
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- USDA Levels Food Pyramid for MyPlate
- GOP Targets Cuts in Food Safety, Nutrition Programs
- Hot Water Treatment Reduces Microbes on Blueberries
- RSPO Releases New Sustainable Palm Oil Trademark
- All-Natural African Red Devil Chili Pepper Flavor
- Study Links MSG to Weight Gain
- Study Questions Safety of Nanoparticles in Food Crops
- Diverse Factors Contribute to Childhood Obesity
- Cookie Connoisseurship
- FDA Launches Food Safety Enforcement Web Portal
- Low-Carb, High-Fat Diets Don't Harden Arteries
- Oat Bran and Cereal Crisp Prototypes

"Honey: How Sweet It Is" Image Gallery Available!

The National Honey Board (NHB) worked with the American Institute of Baking to develop nine formulas for the commercial baking industry. [View](#) this image gallery to learn more about honey and to see finished baked goods made with NHB formulas.

SupplySide West Summer Special Thru 6/30 – Save an Extra 20%

Registration is now open for SupplySide West, the world's largest event for healthy and innovative ingredients. Set for October 10-14, 2011, at The Venetian & Sands Expo in Las Vegas, SupplySide West features 1,300+ booths, 100+ hours of educational opportunities and daily networking. **New this year, register by 6/30 and save 20% off the best rates!**

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