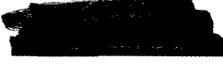




From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Tuesday, October 04, 2011 5:17 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Wednesday October 5
Attachments: ATT00001.txt; ATT00002.htm; ATT00003.htm





From: Brandenburg, Emily
Sent: Tuesday, October 04, 2011 4:12 PM
To: Sandifer, Geoffrey; Branch, Chamberlain
Subject: FW: Final Final Count for the cook out
Attachments: Final Final Count for the cook out

Looking at a headcount of 126- can you please send me a menu?

Thanks,

Emily Brandenburg

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

From: Haltiwanger, Katherine
Sent: Tuesday, October 04, 2011 3:41 PM
To: Brandenburg, Emily
Subject: FW: Final Final Count for the cook out

From: Christine Glover [mailto:chglover@oepp.sc.gov]
Sent: Tuesday, October 04, 2011 3:38 PM
To: Haltiwanger, Katherine
Subject: Fwd: Final Final Count for the cook out

FYI

Christine Glover
Director of Administration
Office of the Governor
Office of Executive Policy & Programs
(803) 734-0560



[REDACTED]

From: Petrocy [REDACTED]
Sent: Tuesday, October 04, 2011 12:55 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

I need strong at this point [REDACTED]. How many bottles of citrus vodka would I need. I will call when we get in town on weds evening and see what we can arrange for Thursday to taste.

Sara

[REDACTED]

Hey nervous mob!

Greene's is correct that you usually use dry champagne with sweet fruits like peach, etc.. But with lemon bellinis I think a sweeter champagne would meld together better. Just my opinion and we certainly could do a tasting. And yes a citrus vodka would be better than not, if you want them to have an extra zing- it would be fine without vodka if you would prefer them not to be too strong.

Let me know when you would like a tasting.

Chef Geoff

From: Petrocy [mailto:[REDACTED]]
Sent: Tuesday, October 04, 2011 10:11 AM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Chef Chef,

I am getting nervous about the Bellinis. I ordered the Martini and Rossi Sweet (only \$10/bottle) but when I was talking to Greene's and telling them what I was using it for they said they thought a dry champagne was used in bellini's and would be e better. Then I went online to look at recipies and I see this one. Do I need to be buying citrus vodka too? I think you said you were going to use a puree or syrup vs a sorbet?

Perhaps we should do a taste test on Thursday of these?

Thoughts?

A nervous MOB,

Sara

-
- 1 spoonful softened lemon sorbet
 - 1/2 ounce citrus vodka
 - ice
 - 4 ounces sparkling wine or rosé champagne
 - garnish: lemon wheel, sliced kumquats, or 3 raspberries, additional sorbet
-
- [REDACTED]

selection of these delicious treats. Currently we are stocking:

100 count boxes of Blue Points@ \$60.00 per box

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

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

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gustoseafood.com/

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



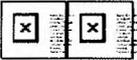
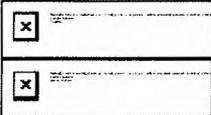
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Friday, September 23, 2011 4:35 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Saturday September 24
Attachments: FrozenPriceSheet.pdf; FridayPriceList(1).pdf



**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 would like to bring to your attention our wide variety of the highest quality fish you can find.

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

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

We are featuring beautiful hand cut Canadian Sword Fillet. This superior Grilling Fish is available for only \$9.99/lb skin on.

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

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

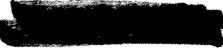
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gustoseafood.com/

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





From: Brandenburg, Emily
Sent: Friday, September 23, 2011 2:43 PM
To: AJacobs@dew.sc.gov
Cc: Sandifer, Geoffrey
Subject: SWIB Invoice
Attachments: SWIB Invoice_09.21.11.xls

Angela,

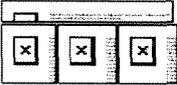
I hope you all enjoyed your event Wednesday at the Governor's Mansion. I have attached the invoice for the event. Please let either Geoff or I know if you have any questions.

Thanks,

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



From: Food Product Design [virgo@fpd-media.com]
Sent: Friday, September 23, 2011 10:00 AM
To: Sandifer, Geoffrey
Subject: Don't wait! Renew your free subscription today

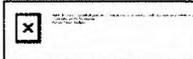
	
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From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Thursday, September 22, 2011 4:40 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Friday September 23
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf

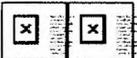


**Richard "Duke"
Bohland**

Senior Account
Representative

(864) 423-7304 (m)
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29650



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We are featuring beautiful hand cut Canadian Sword Fillet. This superior Grilling Fish is available for only \$9.99/lb skin on.

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

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

Follow us on Twitter!

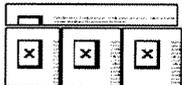
<http://twitter.com>

gustoseafood.com/

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



From: Natural Products Insider [virgo@npsi-media.com]
Sent: Thursday, September 22, 2011 3:31 PM
To: Sandifer, Geoffrey
Subject: Don't wait! Renew your free subscription today

	
<p>Dear Geoffrey,</p> <p>Don't wait! Renew your free subscription to <i>Natural Products INSIDER</i> magazine today!</p> <p><u>Click here to renew.</u></p> <p>An official magazine for the SupplySide events, <i>Natural Products INSIDER</i> is the #1 publication for manufacturers, marketers and formulators of dietary supplements, healthy foods and cosmeceuticals.</p> <p>We look forward to being your information resource.</p> <p>Sincerely, <i>Natural Products INSIDER</i></p> 	
	

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From: Josh Evans [jevans@dovetailinsurance.com]
Sent: Thursday, September 22, 2011 2:29 PM
To: Sandifer, Geoffrey
Subject: RE: INVOICE

Hi Geoff,

Thanks again for everything with the wedding. Everyone was very pleased with the food and had a good time.

I now have the Bar tender's address, so if you could just let me know when you get a chance to send the check, I'll let her know to keep an eye out for it.

Trisha Martin
426 Rocky Ramp Drive
Chapin, SC 29036

Thanks,

Josh Evans

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Thursday, August 25, 2011 11:47 AM
To: Josh Evans
Cc: Caroline Bundy
Subject: INVOICE

Hey guys,

I have attached the invoice for saturday. I added the bartender into the labor portion. also to keep taxes low I split the per head cost into food and labor to save a couple hundred in taxes. The service fees covers all setup, breakdown and cleanup of all non food and service related things like tables, linen, chairs, trash, coolers, grounds cleaning, etc.. Let me know when the alcohol is arriving or give me a heads up call to ensure I will be around. If you need to pay the remainder by credit card, I will split the processing fee with you and call it an even \$50. Talk with you soon

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





From: Natural Products Insider [insider@virgopub.com]
Sent: Thursday, September 22, 2011 12:02 PM
To: Sandifer, Geoffrey
Subject: Looking to get more value from your clinical trial?

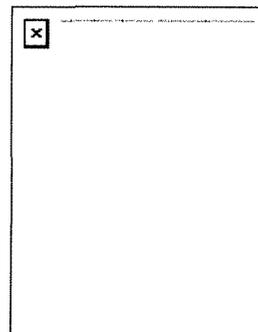
To view this email as a web page, click [here](#).



Geoffrey,

Download "[The Three C's to Getting Value from Your Clinical Trial](#)" free whitepaper to learn about the three "C's":
Current/Changing Regulatory Environments, Claims, and Clinical Studies. Also learn:

- How one study can address various requirements of different regulatory agencies
- Substantiation requirements for different types of claims
- Considerations in designing and executing a successful clinical trial



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From: Brandenburg, Emily
Sent: Thursday, September 22, 2011 10:25 AM
To: Sandifer, Geoffrey; Branch, Chamberlain
Subject: FW: OEPP Lunch

Geoff-

Please see below- lunch for 140 people on October 11th at 12:30 pm

Thanks,

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

From: Haltiwanger, Katherine
Sent: Thursday, September 22, 2011 10:23 AM
To: Brandenburg, Emily
Cc: Haley, Michael; LeMoine, Leigh
Subject: OEPP Lunch

Emily,

Thanks for checking to see if the Mansion can do a lunch on Tuesday, October 11 at 12:30. The Governor would like to book a lunch for 140 people, buffet style. She said she doesn't care about the menu and you and M work to figure out what is best. Due to the size, I would assume we would have to do seating outside...

The Governor is inviting all of the people that work in OEPP (Brown and Wade Hampton) to lunch; this was a promise made to all of the directors last month by the Governor.

Let me know if you have any questions.

-Katherine





Hey

Sorry for delay! I avoided my work phone/email and finally took a weekend off..

I really probably wouldn't be much help on this as to tell you to buy as many bts as you would like to serve.

Making drinks with champagne usually yields 14-15 drinks per bottle.

No real good recommendation on what kind either.

Anyways I will have my phone on me all week for calls and emails..

Chef Geoff

From: Petrocy [mailto:

Sent: Saturday, October 01, 2011 10:46 AM

To: Sandifer, Geoffrey

Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Chef Geoff,

We want to order alcohol today. Any idea on how many bottles of champagne we need for the bellini's? Also, appreciate any recos for cheap good champagne?

Sara



Hey

Sorry just getting this to you, really busy week for me.

I totaled the per head to \$34 to include all food and labor.

I also included the disposables in that total along with the readdition of parfaits(revised cheese display)

\$34 per head @ 150 guests(with an allowance of +25 PPL) came to \$5100, which I split into food and labor charges on the invoice as not to tax the entire amount.

Please look over and review for accuracy.

See you soon!

Chef Geoff

From: Petrocy [mailto:

Sent: Friday, September 09, 2011 8:30 AM

To: Sandifer, Geoffrey

Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Geoff,

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



Thanks,
Sara

Hey!

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

Chef Geoff

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

Geoff,

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

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

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

Thanks,
Sara

Hey Mrs. Petrocy,

I have attached the menu. Please look over and let me know if I missed anything or would like to change any items. Look forward to seeing you on the 11th...we are getting close to the Big Day!

Hope all is well.

Talk to you soon,

Chef Geoff

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

Hi Chef Geoff.

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

██████████

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

Looking forward to hearing from you.

Sara Petrocy

Hey Mrs. Petrocy,

I will retype a menu that has everything that was added and get it to you to look over. But I have cost it out and with the additions of:

Hor d'oers table- spinach and Artichoke dip, Crab Dip, Pimiento Cheese Bar(cheese still on this table too)

Passed- Shrimp and Grits and Skewered Fruit(passed instead of on table) and wontons and tomato martinis still passed too

Skewer Station with chicken, beef, pork and shrimp instead of chicken tenders and beef brisket

Coffee Bar

Upgraded disposables(per Emily) we can look at these again if you would like.

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

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

Talk to you soon

Chef Geoff

From: Petrocy [mailto:██████████]

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

Geoff,

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

Sara

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

Hey,

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

Thanks

Chef GEoff

From: Petrocy [mailto:]
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]

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.

[REDACTED]

Thanks,

Sara Petrocy

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:]
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]

Mrs. Petrocy,

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

Thanks

Chef Geoff

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

Chef Geoff,

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

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]

[REDACTED]

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:██████████]
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-

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.

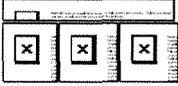
Thanks!

[REDACTED]

Chef Geoff



From: Food Product Design [virgo@fpd-media.com]
Sent: Tuesday, October 04, 2011 11:04 AM
To: Sandifer, Geoffrey
Subject: Only 2 weeks left to renew your free subscription

	
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[REDACTED]

From: Petrocy [REDACTED]
Sent: Tuesday, October 04, 2011 10:12 AM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Chef Chef,

I am getting nervous about the Bellinis. I ordered the Martini and Rossi Sweet (only \$10/bottle) but when I was talking to Greene's and telling them what I was using it for they said they thought a drychampaigne was used in bellini's and would be e better. Then I went online to look at recipies and I see this one. Do I need to be buying citrus vodka too? I think you said you were going to use a puree or syrup vs a sorbet?

Perhaps we should do a taste test on Thursday of these?

Thoughts?

A nervous MOB,
Sara

-
- 1 spoonful softened lemon sorbet
 - 1/2 ounce citrus vodka
 - ice
 - 4 ounces sparkling wine or rosé champagne
 - garnish: lemon wheel, sliced kumquats, or 3 raspberries, additional sorbet

1. 1

[REDACTED]

Hey

Sorry for delay! I avoided my work phone/email and finally took a weekend off..

I really probably wouldn't be much help on this as to tell you to buy as many bts as you would like to serve.

Making drinks with champagne usually yields 14-15 drinks per bottle.

No real good recommendation on what kind either.

Anyways I will have my phone on me all week for calls and emails..

Chef Geoff

From: Petrocy [mailto:[REDACTED]]
Sent: Saturday, October 01, 2011 10:46 AM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Chef Geoff,

[REDACTED]

We want to order alcohol today. Any idea on how many bottles of champagne we need for the bellini's? Also, appreciate any recos for cheap good champagne?

Sara

Hey

Sorry just getting this to you, really busy week for me.

I totaled the per head to \$34 to include all food and labor.

I also included the disposables in that total along with the readdition of parfaits(revised cheese display)

\$34 per head @ 150 guests(with an allowance of +25 PPL) came to \$5100, which I split into food and labor charges on the invoice as not to tax the entire amount.

Please look over and review for accuracy.

See you soon!

Chef Geoff

From: Petrocy [mailto:██████████]

Sent: Friday, September 09, 2011 8:30 AM

To: Sandifer, Geoffrey

Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Geoff,

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

Thanks,

Sara

Hey!

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

Chef Geoff

From: Petrocy [mailto:██████████]

Sent: Monday, September 05, 2011 08:33 PM

To: Sandifer, Geoffrey

Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Geoff,

I was confused on my days. We are coming down on Sat (Sept 10th) in the late afternoon or evening. We will be there on the 11th (Sunday) and then Monday am (the 12th). We are suppose to meet at the Lace House

with the florist at 9:30 am. We could meet with your Sunday (the 11th) or also on Monday am (the 12th). We just have to be leaving Columbia by around noon or 1 pm on Monday.

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

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

Thanks,

Sara

Hey Mrs. Petrocy,

I have attached the menu. Please look over and let me know if I missed anything or would like to change any items.

Look forward to seeing you on the 11th...we are getting close to the Big Day!

Hope all is well.

Talk to you soon,

Chef Geoff

From: Petrocy [mailto:]

Sent: Thursday, August 25, 2011 12:35 PM

To: Sandifer, Geoffrey

Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Hi Chef Geoff.

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

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

Looking forward to hearing from you.

Sara Petrocy

Hey Mrs. Petrocy,

I will retype a menu that has everything that was added and get it to you to look over. But I have cost it out and with the additions of:

Hor d'oers table- spinach and Artichoke dip, Crab Dip, Pimiento Cheese Bar(cheese still on this table too)

Passed- Shrimp and Grits and Skewered Fruit(passed instead of on table) and wontons and tomato martinis still passed too

Skewer Station with chicken, beef, pork and shrimp instead of chicken tenders and beef brisket

Coffee Bar

Upgraded disposables(per Emily) we can look at these again if you would like.

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

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

Talk to you soon
Chef Geoff

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

Hi Chef Geoff,
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: p [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.

Thanks

Chef GEoff

From: Petrocy [mailto:]
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

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 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]

[REDACTED]

[REDACTED]

[REDACTED]

Hey Mrs. Petrocy,

[REDACTED]

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:██████████]
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: [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-80: [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

[REDACTED]

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]

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]

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: Natural Products Insider [naturalproductsINSIDER@virgonewsletters.com]
Sent: Tuesday, October 04, 2011 10:05 AM
To: Sandifer, Geoffrey
Subject: New Bone Insights/ Sabinsa Image Gallery/ Fish Oil Legs

NATURAL PRODUCTS INSIDER

WEEKLY UPDATE - 10/4/2011

New Insights into Bone Strength

Different protein sources including soy and collagen may have beneficial effects on bone strength, helping fight onset of osteoporosis and increasing bone mineral density... [More>>](#)

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Image Gallery: Sabinsa Corp.

Sabinsa's contract manufacturing facility in Utah offers more than 42,000 square feet of production and laboratory space, all fully compliant with dietary supplement cGMPs and global standards for food safety... [More>>](#)

Fish Oil Still Has Legs

Other than fish, retail food and beverage products that are marketed as bearing high omega-3s usually are fortified with ALA from plants, or EPA/DHA from marine sources, making omega-3 fortification consistent with natural product formulation and positioning... [More>>](#)

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NHK Laboratories, Inc. Giveaway at Supply Side West 2011

Win manufacturing run: 100,000 gelatin capsules (size 0 or 00) up to 1,667 HDPE white btl/caps, packaging components, labor, label application, lot # & mfg date stamp. New clients only. Restrictions/costs apply. www.nhklabs.com... [More>>](#)

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- NHK Recertified Organic
- Manufacturer's Welcome Reception at SupplySide
- OmniActive, Kalsec Form Zeaxanthin Partnership
- IBN Completes First Phase of Manufacturing Facility
- InSea2® Studies Accepted for Publication
- OxyPhyte™ Bioavailability Shown in Assay
- Eastman Gelatine Corp. ~ EGC X-49 Collagen Peptide
- Nutraceuticals International Group ~ LycheeBerri®
- LycoRed Adds Two Marketing VPs
- Balchem Fortifies Its VitaCholine™ Program
- Workshop on Professional Channel at SupplySide
- Wisdom Founder Talks Stevia Economics
- EFSA Allows 'Vitamin D Reduces Falling' Claim

- EHPM Appoints New Director of European Policy
- Longvida® Reduces Brain Aging Protein
- Baobab Focus of SupplySide VendorWorks Talk
- Boulder Potato Chips Founder Joins Nawgan
- Antrodia Camphorata Exerts Anti-Cancer Effects
- Eye Researcher Talks Carotenoids at SupplySide West
- Embria to Discuss Wellness at SupplySide West
- Ciranda ~ Customized Tapioca Syrups
- NDI Webinar Joins FDA's, Industry's Views
- ANDRITZ Separation ~ High-Speed Clarifiers, Separators for Liquids
- Nordic Naturals, Optimum Nutrition New CRN Voting Members
- NPA Appoints Mark LeDoux as ComPLI Chairman
- Dionex Releases Faster Test for Glycosides
- Standard Process Named Top Wisconsin Company
- Omega Protein, Cyvex Highlight Omega-3s at SupplySide
- Ask the Experts!
- DNP Hires Page Li to Expand QC Testing
- Fake 'Forever Juice' Highlights Labeling Regs
- Cacti-Nea™ Has Diuretic Effects
- Stauber Performance Ingredients ~ New Ingredient Offerings
- Industry Professionals to Converge at SupplySide West
- Ai/E10® Increases Immune Gene Response
- Paper: Article 13.1 Uses Wrong Claims Evaluation
- Rochem International ~ MANNIPURE® Mannitol
- Neptune Krill Product Named 'Product of the Year'
- P.J. Noyes Certified NSF for Sport
- Amino Up Opens Expanded Facility
- EstroG-100 Reduces Menopausal Symptoms
- GOED Expands Membership, Management
- HORN Opens New Corporate Facility
- Study Questions Saw Palmetto Efficacy
- BioPM-101 Shows Positive Results in CAP-e Test
- Chr. Hansen, Amino Up Join Ingredient Expertise
- Individual Indicted for Selling Fake ED Supplements
- InterHealth Nutraceuticals ~ Merastin™ Weight Management Ingredient
- SupplySide West 2011 Association Partners Named
- Probiotics Workshop
- Fads, Trends, Niches, 'Things'
- Golden Omega Facility Launching by End of Year
- ConTek ~ EDpeptide, ADpeptide, EZpeptide
- BioCell Collagen®, Fruit Blend Boosts Skin Health

Ask the Experts Event at SupplySide West

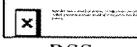
The Consultants Association for the Natural Products Industry (CANI) and SupplySide West are sponsoring **Ask the Experts** on Oct. 12 & 13 at booth #27112 during SupplySide West in Las Vegas. This free event enables show attendees to actively engage one-on-one with experts who can provide business advice to generate new ideas and provide solutions to their dilemmas. Meet with experts to discuss FDA NDI Guidance, brand marketing, clinical studies, executive recruiting, project management and more. [Click here for more details.](#)

New Webinar on Identity Testing for FDA Compliance

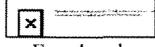
Register for the Oct. 20 "Application of FTIR and NIR to Meeting the 100% Identity Requirement for Dietary Supplements: Which Technique is the Right Choice" free Partner Series Webinar, developed and sponsored by PerkinElmer. Learn how to decide if FTIR or NIR is the proper technique to use for identity testing, what you need to do to assure your methods will be scientifically valid and withstand FDA review, why companies have had historical problems with NIR and how to avoid these common pitfalls and more.



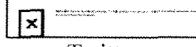
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From: Brandenburg, Emily
Sent: Monday, October 03, 2011 8:38 PM
To: Sandifer, Geoffrey
Subject: Fw: Lunch tomorrow

Geoff-

See KH response below

From: Haltiwanger, Katherine
Sent: Monday, October 03, 2011 08:33 PM
To: Brandenburg, Emily
Cc: LeMoine, Leigh
Subject: Re: Lunch tomorrow

Disposables are ok. There needs to be a light dessert at lunch.

From: Brandenburg, Emily
Sent: Monday, October 03, 2011 06:15 PM
To: Haltiwanger, Katherine
Cc: LeMoine, Leigh
Subject: Fw: Lunch tomorrow

Katherine and Leigh-

Please see below for tomorrow and advise as needed (breakfast plates, dessert)

I will bring flowers in the am- are nice disposables okay for the am?

Everything will be good to go- happy to help.

Em

From: Sandifer, Geoffrey
Sent: Monday, October 03, 2011 05:42 PM
To: Brandenburg, Emily
Subject: Re: Lunch tomorrow

Em, please forward. I don't have Leigh and Catherine's email in blackberry..

Does bfast need to have china or disposables in am?

Bfast to include-

Saus egg cheese biscuits

Fruit

Coffee

OJ

Lunch served on china-

Grilled chicken caesar salad



Baskets of cookies-or can do plated desert?

Tea and water

Coffee

Will use glassware, silverware and linen napkins as well.

Thanks

Geoff

From: Brandenburg, Emily

Sent: Monday, October 03, 2011 05:16 PM

To: Sandifer, Geoffrey

Subject: Fw: Lunch tomorrow

FYI

From: LeMoine, Leigh

Sent: Monday, October 03, 2011 05:05 PM

To: Brandenburg, Emily

Subject: Lunch tomorrow

I spoke to NH and she wanted to make sure it was emphasized that it was a Governor coming to lunch. I told her we discussed plated salads with grilled chicken, etc – but I wanted to be sure to pass that along to you. Let me know if you have any questions.

Thanks,

Leigh





From: Brandenburg, Emily
Sent: Monday, October 03, 2011 5:17 PM
To: Sandifer, Geoffrey
Subject: Fw: Lunch tomorrow

FYI

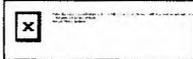
From: LeMoine, Leigh
Sent: Monday, October 03, 2011 05:05 PM
To: Brandenburg, Emily
Subject: Lunch tomorrow

I spoke to NH and she wanted to make sure it was emphasized that it was a Governor coming to lunch. I told her we discussed plated salads with grilled chicken, etc – but I wanted to be sure to pass that along to you. Let me know if you have any questions.

Thanks,
Leigh



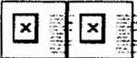
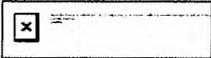
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Monday, October 03, 2011 4:26 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Tuesday October 4
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Good Afternoon Chefs!

Thank-you all for your business. We are excited about the quality and variety of fish we have stocked for Tuesday.

We have some excellent Wahoo Fillet. This fish is a grilling favorite, & is sure to generate excitement & sales in your dining rooms. While our supply lasts, we can offer you this great fish at only \$9.99/lb.

Fresh North Carolina Flounder: This is a regional favorite. These guys are super fresh & super nice! While our supplies last we are offering this great catch at only \$7.19/lb, skin off fillet.

If you are looking to add both variety & quality to your menu, we have brought in a good supply of Mahi. We are cutting these fillets off 10-15# fish. The color of the meat & the bloodlines are very nice. We are offering these fish 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@ \$63.00 per box
100 count boxes of Virginia@ \$45.00 per box
100 count boxes of Blue Points@ \$63.00 per box

We were able to secure some more very nice 1-3# Gulf Red Grouper Fillet. These pretty skin off-boneless fillets are available at only \$ 11.29/lb.

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

gustoseafood.com/

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



From: Natural Products Insider [naturalproductsINSIDER@virgopub.com]
Sent: Monday, October 03, 2011 1:01 PM
To: Sandifer, Geoffrey
Subject: Free Whitepaper: Clinical Trial Considerations

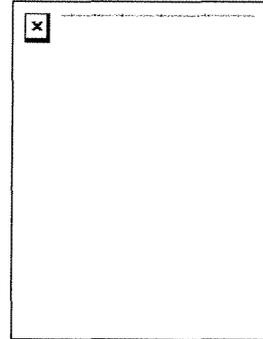
To view this email as a web page, click [here](#).



Dear Geoffrey,

Clinical trials are a key component required for substantiating claims of functional foods, food ingredients and dietary supplements.

Download the "**Getting It Right the First Time: Clinical Trial Considerations for Functional Food, Food Ingredient and Dietary Supplement Manufacturers**" whitepaper to learn about the major considerations involved in the development, design, implementation and reporting of blinded, randomized clinical trials for non-drug claims.



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[REDACTED]

From: Cjones [REDACTED]
Sent: Monday, October 03, 2011 11:00 AM
To: Sandifer, Geoffrey
Subject: Re: inquiry from Carrie Hirsch re: Carolina Plantation Rice Cookbook

Hello Chef Geoff:

Hope you had a great weekend! Just wanted to let you know that I have reserved the two-page spread (two 12" x 12" pages) in the Carolina Plantation Rice Cookbook for you which will contain your rice recipe (or grits recipe), your headshot and your bio—all images need to be 300 dpi minimum.

Even if you don't e-mail me everything all at once, I would love to have at least your headshot and bio so the graphic artist can start on the layout for your section.

Please contact me if you have any questions!
Thanks so much!

Carrie Hirsch 843-290-3730
Carolina Plantation Rice Cookbook
carolinaplantationrice.com

[REDACTED]

[REDACTED]

From: Price, Blanche
Sent: Monday, October 03, 2011 9:06 AM
To: Sandifer, Geoffrey; Brandenburg, Emily
Subject: Lunch/Dinner today

Will you bring lunch around 11:30am today if you have it ready? Thanks!

I can also come pick up the dinners if that will help yall out. I will plan on being there at 4:45pm. Thank you

Blanche M. Price
Office of Governor Nikki Haley
803.734.5152
blancheprice@gov.sc.gov

[REDACTED]

From: Sysco Account Center [automail@statementx.com]
Sent: Sunday, October 02, 2011 11:43 PM
To: Sandifer, Geoffrey
Subject: Week at a Glance : Oct 2 - 8 2011

Sysco | ACCOUNT CENTER UPDATE

FOR THE WEEK OF OCT 2 - 8 2011

ATTENTION

THIS WEEK

LAST WEEK

MESSAGES

This information is automatically generated and may not reflect recent or direct communications with Sysco. If you do not wish to continue receiving these notices, please click [unsubscribe](#). If your e-mail address changes please update your email address in the "Profile" section of www.syscoaccountcenter.com Patent Pending - Copyright 2009 - All rights reserved.

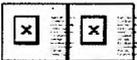
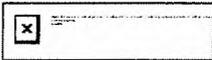
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Saturday, October 01, 2011 1:12 PM
To: Sandifer, Geoffrey
Subject: GUSTO Pricing, Features & Availability for Monday 03 October 2011
Attachments: FrozenPriceSheet1001.pdf; NewPriceList1001.pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



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

gustoseafood.com/

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



[REDACTED]

From: Petrocy [REDACTED]
Sent: Saturday, October 01, 2011 10:46 AM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Chef Geoff,

We want to order alcohol today. Any idea on how many bottles of champagne we need for the bellini's? Also, appreciate any recos for cheap good champagne?

Sara

[REDACTED]

Hey

Sorry just getting this to you, really busy week for me.

I totaled the per head to \$34 to include all food and labor.

I also included the disposables in that total along with the readdition of parfaits(revised cheese display)

\$34 per head @ 150 guests(with an allowance of +25 PPL) came to \$5100, which I split into food and labor charges on the invoice as not to tax the entire amount.

Please look over and review for accuracy.

See you soon!

Chef Geoff

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

Geoff,

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

Thanks,

Sara

[REDACTED]

Hey!

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

Chef Geoff

[REDACTED]

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

Geoff,

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

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

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

[REDACTED]

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

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

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

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

Looking forward to hearing from you.
Sara Petrocy

[REDACTED]

Hey Mrs. Petrocy,

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:██████████]
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

██
██
██
██

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 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]

Hey Mrs. Petrocy,

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

Thanks

Chef Geoff

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

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,

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

[REDACTED]

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

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]

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]

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: [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: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Friday, September 30, 2011 4:37 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Saturday October 1
Attachments: FridayPriceList(1).pdf; FrozenPriceSheet.pdf

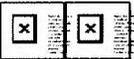


**Richard "Duke"
Bohland**

Senior Account
Representative

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

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

An outstanding catch at a great price is our Golden King Clip. We are able to offer you this feature at only \$9.49/lb fillet.

If you want to try a mild white fish at a great price we recommend Haddock. It's sold in a 10# container @ \$7.59/lb

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

Follow us on Twitter!

<http://twitter.com>

gustoseafood.com/

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





From: Brandenburg, Emily
Sent: Friday, September 30, 2011 11:27 AM
To: Bps_Mansion@scdps.net; Spivey, David
Cc: Branch, Chamberlain; Sandifer, Geoffrey
Subject: Overnight plan
Attachments: Overnight Event Plan_10.2.11.doc

Please see attached for Sunday

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: Friday, September 30, 2011 10:47 AM
To: Sandifer, Geoffrey
Subject: SWIB Invoice

Geoff-

Can you please send me a copy of the swib invoice I copied you on? I did it on the computer at the Mansion and that computer crashed.

Thanks,

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



[REDACTED]

From: Katie Bushby [kcovv112@[REDACTED]]
Sent: Friday, September 30, 2011 9:29 AM
To: Aliciabeam@[REDACTED]; amanda@azphotograph.com; abdupre@[REDACTED]; ashley.martin@nelsonmullins.com; caitlincrawford@[REDACTED]; chipquist@[REDACTED]; chooge91@[REDACTED]; Cdtperry@[REDACTED]; claire.allen@[REDACTED]; Craiggrass84@[REDACTED]; dtrotta2@[REDACTED]; dkd0912@[REDACTED]; S1002@[REDACTED]; revente@[REDACTED]; Sourgirl1984@[REDACTED]; Sandifer, Geoffrey; info@grantphotovideo.com; jeaniblom@[REDACTED]; lynne124@[REDACTED]; jbullard@thesouthernway.com; jessiecope@[REDACTED]; Jdpop1011@[REDACTED]; Hidaddyf@[REDACTED]; Rievin_50@[REDACTED]; niftyglfr66@[REDACTED]; kristie.bushby@[REDACTED]; linclure@[REDACTED]
Subject: Fwd: I figured I should share the wealth

Hi friend.

I wanted to prove I could amount to something now I can splurge whenever I want now im recognized everywhere you would really love this

<http://rolvet.times.lv/NeilArmstrong49.html>

see you

[REDACTED]

[Redacted]

From: Sandra Edmond [sedmond@oepp.sc.gov]
Sent: Friday, September 30, 2011 9:13 AM
To: Sandifer, Geoffrey
Subject: Pay

Checks are here!

[Redacted]

[REDACTED]

From: Petrocy [REDACTED]
Sent: Thursday, September 29, 2011 9:32 PM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

Geoff,
looks fine. I just wrote a check out in the mail for \$3000.
Thanks,
Sara

[REDACTED]

Hey
Sorry just getting this to you, really busy week for me.
I totaled the per head to \$34 to include all food and labor.
I also included the disposables in that total along with the readdition of parfaits(revised cheese display)
\$34 per head @ 150 guests(with an allowance of +25 PPL) came to \$5100, which I split into food and labor charges on
the invoice as not to tax the entire amount.
Please look over and review for accuracy.
See you soon!
Chef Geoff

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Subject: Re: Lace House Wedding Catering Info -Petrocy Oct. 8th.

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

Thanks,
Sara

[REDACTED]

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

[REDACTED]

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

Geoff,

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

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

Thanks,
Sara

[REDACTED]

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

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

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

Looking forward to hearing from you.
Sara Petrocy

[REDACTED]

Hey Mrs. Petrocy,



I will retype a menu that has everything that was added and get it to you to look over. But I have cost it out and with the additions of:

Hor d'oers table- spinach and Artichoke dip, Crab Dip, Pimiento Cheese Bar(cheese still on this table too)
Passed- Shrimp and Grits and Skewered Fruit(passed instead of on table) and wontons and tomato martinis still passed too
Skewer Station with chicken, beef, pork and shrimp instead of chicken tenders and beef brisket
Coffee Bar
Upgraded disposables(per Emily) we can look at these again if you would like.

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

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

Talk to you soon
Chef Geoff

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

Hi Chef Geoff,
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

[REDACTED]

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

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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.

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

Thanks,

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██
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Hey Mrs. Petrocy,

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Thanks

Chef Geoff

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

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

[REDACTED]

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

[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]

[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]

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: Martin, David
Sent: Thursday, September 29, 2011 8:51 PM
To: Mefford, Craig
Cc: Vinson, Christopher; Hodgin, John; Sandifer, Geoffrey
Subject: Electric Warmer, Kitchen Governors Mansion

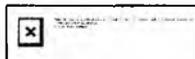
Craig,
Please ask John to check the food warmer in the kitchen of the Mansion. See Chef Geoff for details.

Thanks

David Martin
South Carolina Budget & Control Board
Division of General Services
Facilities Management
Off 803-734-1886
Fax 803-734-6750
Cell 803-513-1347
dmartin@gs.sc.gov



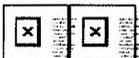
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Thursday, September 29, 2011 4:41 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Friday September 30
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



**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 would like to bring to your attention our wide variety of the highest quality fish you can find. In addition to what is on our price sheet, we are pleased to offer:
We have Swordfish! These are very nice fish with very firm meat & good bloodlines. We are proud to offer this wonderful grilling fish at only \$8.99/lb

Shucked Oysters! From Apalachicola Bay and across the Gulf Coast, Leavins Seafood has been delivering the finest, freshest oysters for almost 35 years. We are proud to feature Levin's shucked oysters. These oysters are legendary for their high quality & consistent sizing. We are offering a 5# gallon of Selects for \$60.00 and Extra Selects for \$64.00

An outstanding catch at a great price is our Golden King Clip. We are able to offer you this feature at only \$9.49/lb fillet.

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

Follow us on Twitter!

<http://twitter.com>

gustoseafood.com/

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





From: Natural Products Insider [insider@virgopub.com]
Sent: Thursday, September 29, 2011 12:01 PM
To: Sandifer, Geoffrey
Subject: Advanced Techniques in Microbial Identification Whitepaper

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

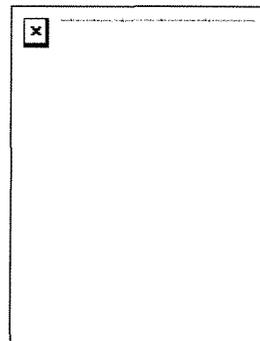


Geoffrey,

As a valued member of *Natural Products INSIDER*, we are pleased to offer you a free Whitepaper covering "**Advanced Techniques in Microbial Identification for Non Sterile Environments**".

In this Whitepaper, you will learn about:

- Confirming control of production processes to prevent contamination and adulteration
- Steps in establishing an environmental monitoring program
- Processes to identify microorganisms, and their levels of accuracy and reproducibility



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This e-mail was sent to you by:
VIRGO
3300 N. Central Ave., Suite 300
Phoenix, AZ 85012
(480) 990-1101



[REDACTED]

From: Rachael Wallace [rachaelwallace4@[REDACTED]]
Sent: Wednesday, September 28, 2011 7:58 PM
To: Sandifer, Geoffrey
Subject: Re: Menu meeting

I doubt we'll need more time than that! But if you're in a rush, it would be no problem to postpone! Let me know what works for you!

On Wed, Sep 28, 2011 at 4:42 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:
Hey Rachael-

I can still meet tomorrow, but I do have to be back over at the mansion at 6 for an event. If you think that gives us enough time, let's meet tomorrow at 5. If you think we need more time we should plan on next week as its not as busy for me. Either way is fine, just let me know. See you SOON! :-)
Chef Geoff

From: Rachael Wallace [mailto:rachaelwallace4@[REDACTED]]
Sent: Wednesday, September 28, 2011 09:27 AM

To: Sandifer, Geoffrey
Subject: Re: Menu meeting

Hi Geoff!

Does this Thursday still work for you as a meeting time? If so, what time is best for you? I have appointments booked at work all day but I could meet around 5. If you're busy tomorrow, we could look into next week.

Thanks!

Rachael

On Tue, Sep 20, 2011 at 5:09 PM, Rachael Wallace <rachaelwallace4@[REDACTED]> wrote:
How about next Thursday? What time works best for you?

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

Hey

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

Thanks Rachael!

Chef Geoff

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

[REDACTED]

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

Rachael

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

Hey Rachael!

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

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

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

See you soon!

Chef Geoff

From: Rachael Wallace [mailto:rachaelwallace4@]

Sent: Thursday, September 15, 2011 09:12 PM

To: Sandifer, Geoffrey

Subject: Menu meeting

Hi Geoff!

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

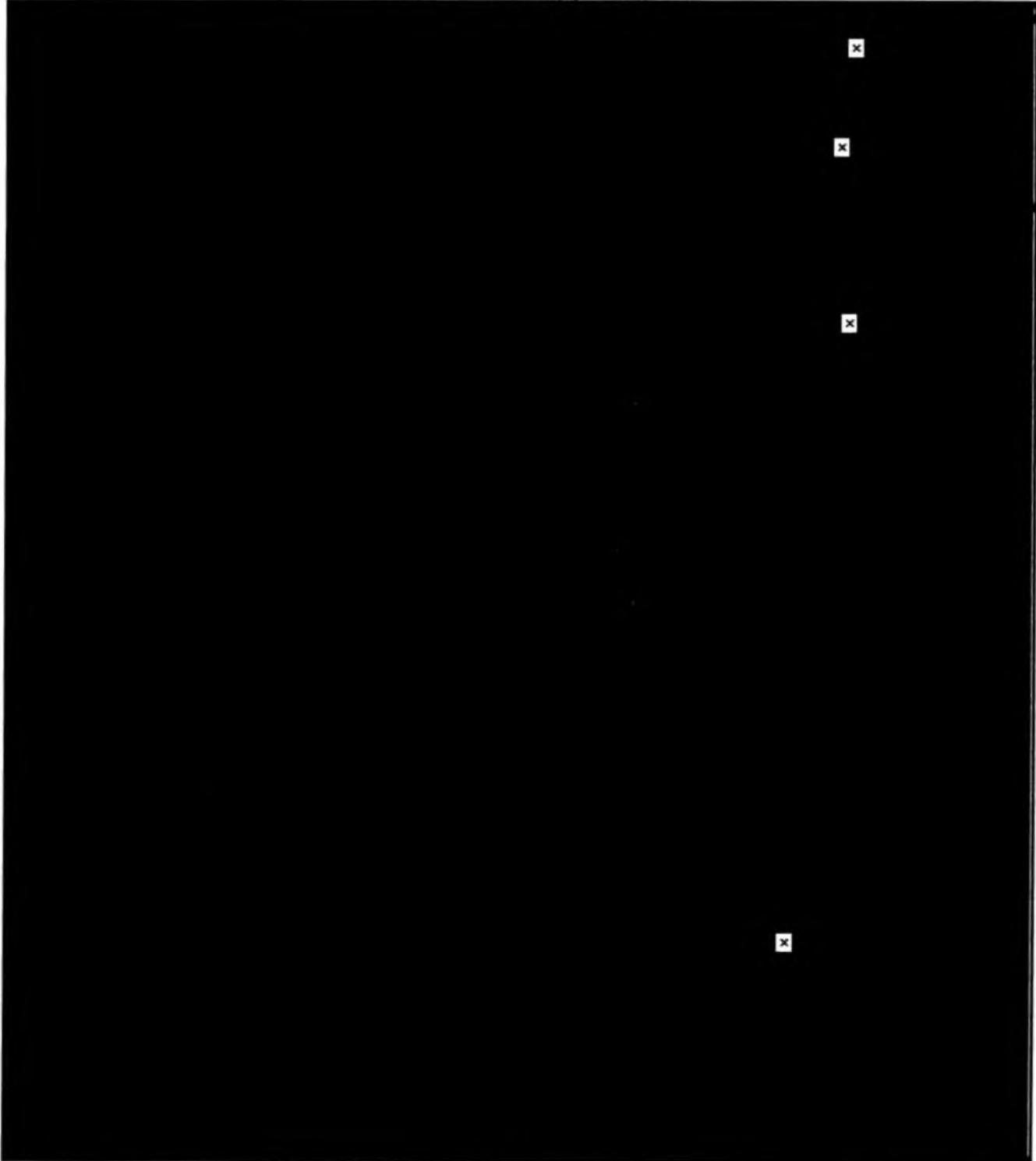
Talk to you soon!

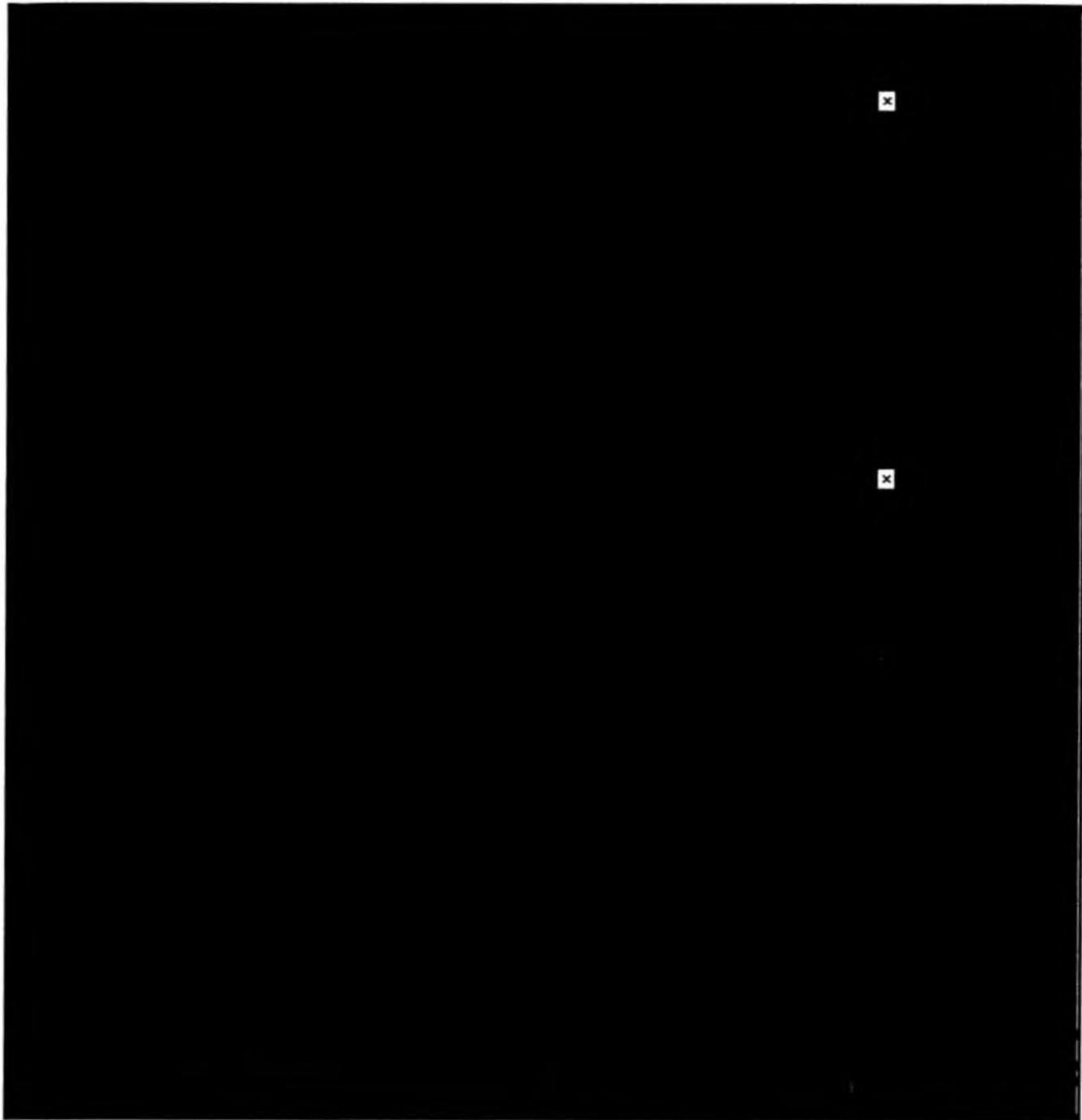
Rachael

[REDACTED]

From: SupplySide West [supplyside@virgopub.com]
Sent: Wednesday, September 28, 2011 4:40 PM
To: Sandifer, Geoffrey
Subject: Only 12 Days Left To Register for the Functional Food Course

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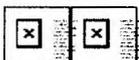
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Wednesday, September 28, 2011 4:38 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Thursday September 29
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



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

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

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Greer, South Carolina
29650



Hello Chefs!

Thank you for your continued support! For Thursday, we would like to bring to your attention our wide variety of the highest quality fish you can find.

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

PEI Mussels- we have nice fresh Prince Edward Islands in a 10# bag for only \$22.00

Cor vina- This mild high quality white fish is available s/o & rib out for only \$10.49/lb

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

We 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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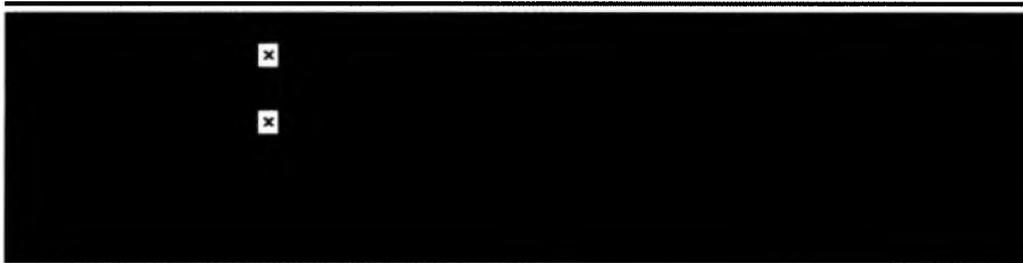


From: Food Product Design [foodproductdesign@virgonewsletters.com]
Sent: Wednesday, September 28, 2011 11:24 AM
To: Sandifer, Geoffrey
Subject: Using Fruit Ingredients/Presenting Nutrient Premixes/Innovating With Almonds

Food Product Design

Putting Fruit Ingredients to Work

With great taste, variety, nutrition and eye appeal, fruit has everything we claim to want. But for whatever reason, we're not eating as much as we should. Product developers can turn that tide by treating fruit as the hard-working ingredient it is... [More>>](#)



Presenting Nutrient Premixes

Manufacturers are turning to premixes as a convenient, consistent way to incorporate functional ingredients into their products... [More>>](#)

Inside the Fatty-Acid Mix

It's not the fats, it's the mix of fatty acids that determines the health benefit or detriment of a given fat or oil... [More>>](#)

Boosting Protein With Hydrolyzed Whey

Whey protein hydrolysates can provide a unique opportunity to increase protein levels in food and beverage formulations... [More>>](#)

Image Gallery: Innovating With Almonds

A primer on almond forms from The Almond Board of California, as well as application ideas developed by Almond Innovation chefs... [More>>](#)

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Only Raw Pea Protein

Axiom Foods, world's largest supplier of rice protein, is now your only source for raw non-GMO yellow pea protein. Patented U.S. technology results in a smoother texture. Free samples @ SSW booth 26090... [More>>](#)

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- ADA Releases Nutrition Trends Report
- Low B12 Linked to Brain Atrophy, Cognitive Impairment
- TIC Gums Receives Innovation Award
- Attorneys Anticipate More Deaths From Tainted Cantaloupe



- Caffeine Curbs Depression in Women
- SupplySide West 2011 Association Partners Named
- A Look at Lúcumá
- Diet Quality Affects Adolescent Mental Health
- Study Finds Belly Fat, Asthma Link
- GMA, FMI Bring Nutrition Facts Up Front
- Vitamin E's Perennial Appeal
- Synergy Acquires Sensus
- Kerry Buys Cargill Flavor System for \$230 Million
- The Three C's to Getting Value from Your Clinical Trial
- Global Obesity and Interventions
- Soy Protein Reduces Atherosclerosis in Postmenopausal Women
- Low Vitamin D Linked to Severe Asthma in Kids
- IFSH Announces Sprout Safety Workshop
- Wixon Named Business of the Year
- Update: 8 Dead From Listeria-Tainted Cantaloupes
- No Clear Link Between BPA, Diabetes
- AHA Expands Heart-Check Program Standards
- Floral Flavor Trend is Blooming
- Grill Flavor Process Issued Patent
- Consumer Thoughts on Food Production
- Coke Awards \$9.6M in Grants to Support Sustainability
- Dairy Reduces Risk of Metabolic Syndrome
- Fair Trade Sales, Product Intros Rising
- Butter Buds Achieves "Excellent" SQF Rating
- Call for Entries: D.D. Williamson Natural Coloring Competition
- All-Natural Stevia, Fructose Blends
- Probiotic Opportunities in Functional Foods
- Scientists ID Pathway to Block Brown Fat Growth
- UN Urges Reductions in Fats, Salt, Sugar
- Drinking in Latin
- \$6.5M FDA Grant Supports Food Safety Training
- Cargill Joint Venture Will Double Brazil Sugar Crush
- Multifunctional Flaxseed Ingredients
- The Power of Natural
- Prepping for the Future
- Eurofins Responds to Call for Greater Food Safety in Asia
- All-in-One Powdered Beverage Solution

Looking for a sugar alternative? Watch this Webinar!

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

SupplySide West Smart Short Course

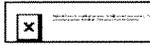
Register for the "Functional Food Product Development: Market Regulations, Bioactive Compounds and Their Utilization" workshop on Oct. 11 from 8:30am to 5pm and on Oct. 12 from 8am to 12:30pm at SupplySide West, set for Oct. 10 to 14, 2011, in Las Vegas. Course topics include consumer perceptions, regulatory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



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[REDACTED]

From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Wednesday, September 28, 2011 10:33 AM
To: Derreck Owens (derrick@woodlandsc.com); 2fat_2fly@live.com; Becky Moody (moodyrs@mailbox.sc.edu); Bill Gause (wgause2285@aol.com); Bill Knapp (knappw@mailbox.sc.edu); Brian Nelson (blnel22@yahoo.com); Carlos Koh (carloskoh@yahoo.com); Carmelina (carmelina.roche@gmail.com); Carmella Roche (carmella@villatronco.com); Chelsea Myers (chelsea.jmyers@yahoo.com); Chris Rudzien (rudzienc@mailbox.sc.edu); Chuck Davis (chuck@plexindoorsports.com); Cory Sirianni (corysirianni@gmail.com); Danny Cooper (danny_cooper98@yahoo.com); David Martin (david@trncos.com); Diane Keally (GM@InnatUSC.com); Eddie Hargett (lakecarolina@nybutcher.net); Elyn Season (ebseason@peoplepc.com); Forest Hembree (fhembree@pyramidhotelgroup.com); Sandifer, Geoffrey; Henry Lees (hmlees3@msn.com); Jennifer (jennifer@trncos.com); Joe Turkaly (joeturkaly@gmail.com); John Chiles; John Gibson (gardendeli803@gmail.com); John Militello (lets-cook@earthlink.net); Kacey Carbery (kaceycarbery@hotmail.com); Kevin Boyd (takosushicolumbia@gmail.com); Larry Johnson (pymony@aol.com); Laura Cleveland (laura_c78@yahoo.com); Loretta Schwerin (Loretta.Schwerin@marriott.com); Mark Boepple (meboepple@sc.rr.com); Neal Smoak (smoaknd@sc.edu); Phil Hopewell (phil@saltynut.com); Raymond Vilches (rvilches@pyramidhotelgroup.com); Ron Olds (oldsron@yahoo.com); Ruth Chavis (saseafood555@gmail.com); Sandy Davis (sandy@cromers.com); Scott Rogers (chef.srogers@yahoo.com); Steve Cook (stevecook229@yahoo.com); Tom Barry (tomjbarry@sc.rr.com); Travis Porter (stonefireamericangrill@yahoo.com); Zane Jackson (zane@polliwogsc.com)
Subject: FW: SCHA News Flash

Good info about swipe fee changes 10/1/11.

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286
C 803.414.5058
F 803.239.4014



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

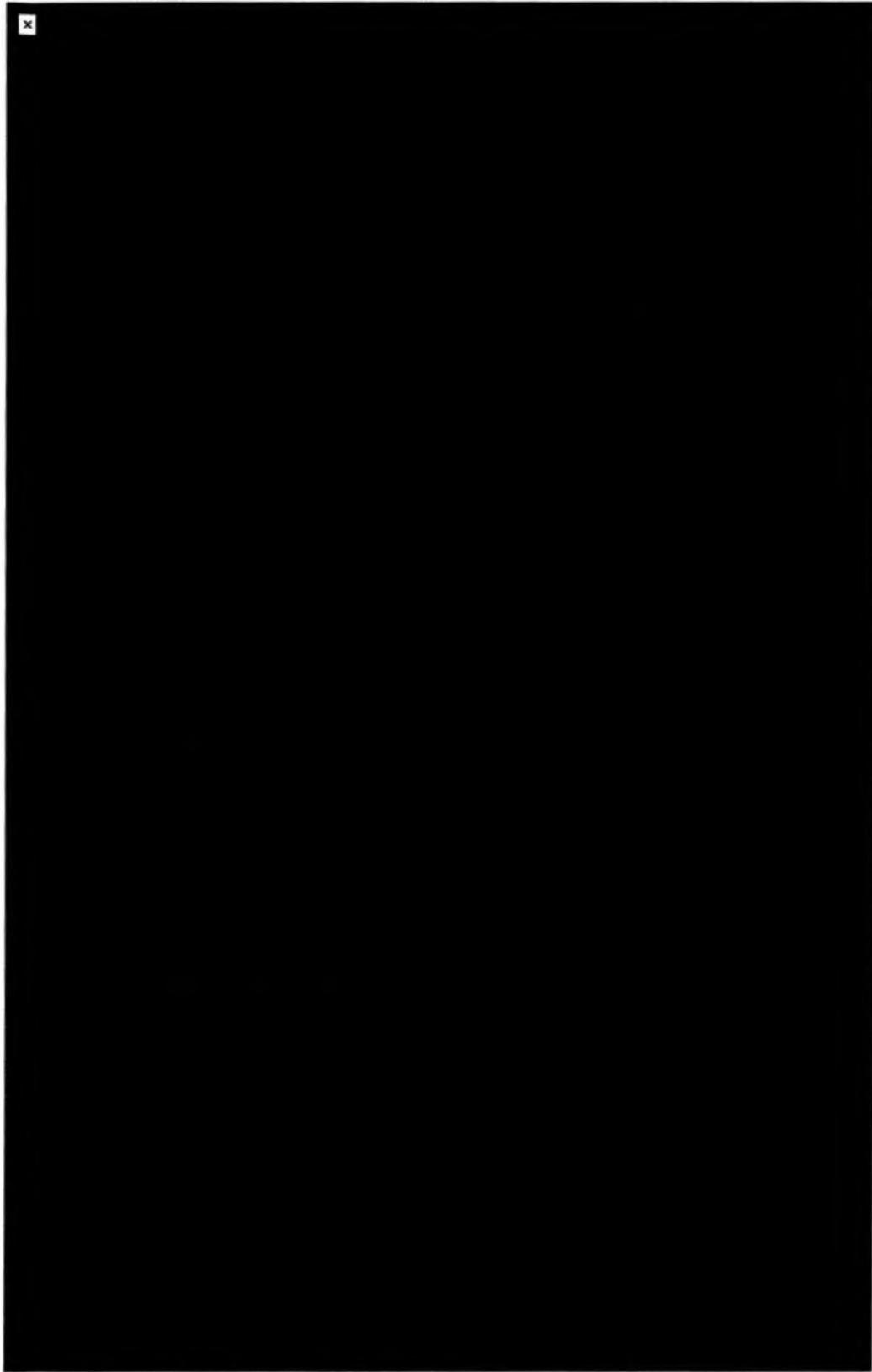
Vision
To be our customers' most valued and trusted business partner

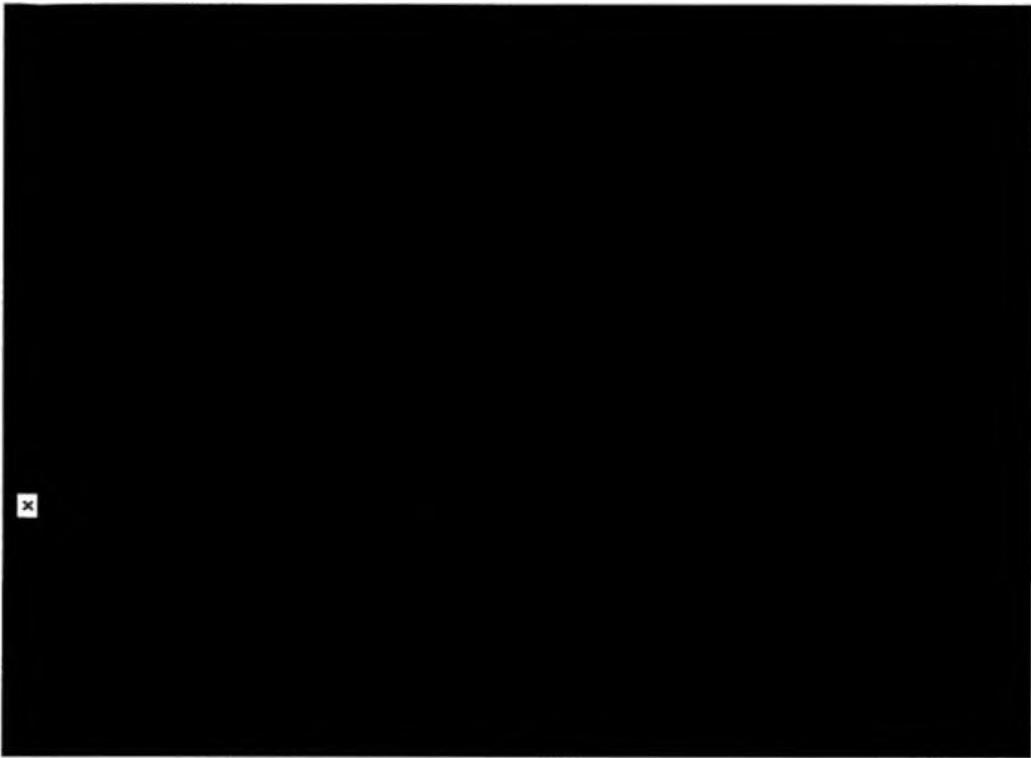


From: SC Hospitality Assn. [mailto:SCHA@SCHA.fbmta.com]
Sent: Tuesday, September 27, 2011 12:52 PM
To: Boepple, Mark E SCCJ 137
Subject: SCHA News Flash

[REDACTED]

To ensure proper delivery of our email messages to your inbox (not bulk or junk folders), add SCHA@SCHA.fbmta.com to your Address Book or Safe Sender List. To view this message online, please [click here](#).





South Carolina Hospitality Association
1005 Gervais Street
Columbia, SC 29201
P: 800-803-HASC
P: 803-765-9000
newsletter@schospitality.org
<http://www.schospitality.org>



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From: Rachael Wallace [rachaelwallace4@
Sent: Wednesday, September 28, 2011 9:28 AM
To: Sandifer, Geoffrey
Subject: Re: Menu meeting

Hi Geoff!

Does this Thursday still work for you as a meeting time? If so, what time is best for you? I have appointments booked at work all day but I could meet around 5. If you're busy tomorrow, we could look into next week.

Thanks!

Rachael

On Tue, Sep 20, 2011 at 5:09 PM, Rachael Wallace <rachaelwallace4@> wrote:
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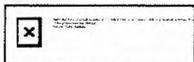
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Talk to you soon!

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[REDACTED]

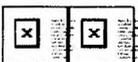
From: Richard Duke Bohland [duke=gustoseafood.com@aceofsales.com] on behalf of Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Tuesday, September 27, 2011 5:11 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Wednesday September 28
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



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

(864) 423-7304 (m)
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1-3# Gulf Red Grouper Fillets. These beauties are available skin off & bone out! This great catch is available @ \$11.99/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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gustoseafood.com/

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





From: InabinetLib@usa.redcross.org
Sent: Tuesday, September 27, 2011 3:00 PM
To: Sandifer, Geoffrey
Subject: RE: American Red Cross UPDATE on attendance.....

We're good to go! THANKS!!! Who do we mail the payment to?

Libby Anne Inabinet

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

From: Sandifer, Geoffrey [<mailto:GeoffreySandifer@gov.sc.gov>]
Sent: Tuesday, September 27, 2011 2:25 PM
To: Inabinet, Libby A.
Subject: RE: American Red Cross UPDATE on attendance.....

Libby Anne,

I can adjust the numbers on the amount of guest, however the price per head will go up to \$20.50 per head. I gave you a breakdown per head of what the food cost to purchase the appropriate quantity for the numbers I had. We can cut 1 server and 1 bartender out of labor charges as they will not be needed. So let me know what you would like me to do..as of the 108, I have an invoice that would look like:

Food- 108 @ \$20.50 per person= \$2214.00
Labor- 3 servers and 3 bartenders= \$600.00
Total= \$2814.00

Thanks,
Chef Geoff

From: InabinetLib@usa.redcross.org [<mailto:InabinetLib@usa.redcross.org>]
Sent: Tuesday, September 27, 2011 10:07 AM
To: Sandifer, Geoffrey
Cc: emilybradenburg@gov.sc.gov; JohnsonLaure@usa.redcross.org
Subject: American Red Cross UPDATE on attendance.....
Importance: High

Chef Geoff,

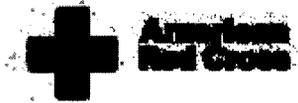
Is it possible for us to UPDATE our attendance? We WILL NOT have 150....looks like we are looking at 108. Could we make an edit to the cost of the menu based on the 108 number we are expecting?

Libby Anne Inabinet
Regional Chief Development Officer

American Red Cross
of the Columbia Region
2751 Bull Street
Columbia, SC 29201
(803) 540-1220 (p)
(803) 309-3069 (c)



(803) 540-1235 (f)
inabinetlib@usa.redcross.org



From: Natural Products Insider [naturalproductsINSIDER@virgonewsletters.com]
Sent: Tuesday, September 27, 2011 10:22 AM
To: Sandifer, Geoffrey
Subject: Leveraging LinkedIn/ Postmodern Nutrition/ Protecting IP

NATURAL PRODUCTS INSIDER

WEEKLY UPDATE - 9/27/2011

Nutrition Industry Protecting Intellectual Property

Companies can protect their most valuable asset—their intellectual property—through specific IP insurance that allows them to enforce or defend their rights if challenged... [More>>](#)

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Postmodern Nutrition: Functional Foods, Beverages

The functional food and beverage market pulled in \$39 billion in sales in 2010; but gone are the days when snack bars served only as a mid-afternoon snack, holding hunger over until dinner time. Consumers want their snack bars to actually do something ... a lot of something... [More>>](#)

Leveraging LinkedIn Groups

Joining LinkedIn and becoming an active member of relevant groups can enlarge your circle of key contacts, and raise both your personal profile and that of your company... [More>>](#)

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Only Raw Pea Protein

Axiom Foods, world's largest supplier of rice protein, is now your only source for raw non-GMO yellow pea protein. Patented U.S. technology results in a smoother texture. Free samples @ SSW booth 26090... [More>>](#)

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- Monarch Nutraceuticals ~ Magnesium Energy Formulation
 - Heart Doc Discusses Pantestin® at SupplySide
 - Brenntag Distributing PromOat™, Avenacare™
 - Fruitamins Reps Vivalue's Livaform® Products
 - NJM Packaging Gets Facelift
 - Once Again Nut Butter ~ Almond Butter, Sunflower Butter
 - Heartland Flax Expands Ops
 - Vitamin Angels Seeks to Raise \$500,000 in 100 Days
 - Substance as the Key to Success
 - The Three C's to Getting Value from Your Clinical Trial
 - Aurealis™ Increases Skin Thickness
 - geniVida Reduces Prostate-Specific Antigen
 - PowderPure™ ~ Dried Fruit & Vegetable Powders
 - FDA OK's Bioforce USA's GMPs
 - Horphag Research Creates Nutrition Division
- 

- PGP Facility Certified Kosher, Organic
- Sabinsa's Utah Facility Recertified IFS
- Bioriginal Food & Science Corp. ~ BioPure Krill™ Oil
- life'sDHA™ Sponsors Beautiful Minds Campaign
- CFH Campaigns Against NDI Draft Guidance
- Shanghai Freeman Repping JIVITA Beta-Carotene
- TSI Health Sciences Repping for Hofseth Biocare
- SupplySide West Opening Reception at TAO
- SYSPRO ~ Trade Promotion and Deductions Management System
- Partner Series—Application of FTIR and NIR to Meeting the 100% Identity Requirement for Dietary Supplements: Which Technique is the Right Choice
- Most Vitamin A Supplements Pass CL Tests
- Great Program for CRN Conference Oct 19-22
- FOSS NIR Systems Inc. ~ The FOSS XDS NIR Analyzers
- Sabinsa Opens South Korean Offices
- Latin American Supplement Companies Create Alliance
- Mineral Deficiencies in Kids with Night Blindness
- Bilberry Protects Vision from Retina Inflammation
- Envision Plastics Industries ~ EcoPrime™
- Insider NDI Immersion Center is Live
- BI Offers Chia Brownies at SupplySide West
- Stratum Exec Speaking at SupplySide West
- Aenova Group Opens New Tablet Site
- Vitafoods Asia Hosts 2,150 Attendees
- Enzymotec Wins Frost & Sullivan PS Award
- PureCircle ~ Alpha Stevia Sweetener
- Slide Show: The Clinical Trial Advantage
- SupplySide West Palm Fruit Bioactives Workshop Announced
- Intertek Cantox Hosts S/F Claims Symposium

Advanced Techniques in Microbial Identification Whitepaper

Download the "Advanced Techniques in Microbial Identification for Non Sterile Environments" free whitepaper underwritten by Accugenix to learn about confirming control of production processes to prevent contamination and adulteration, steps in establishing an environmental monitoring program, processes to identify microorganisms and more.

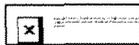
An In-Depth Look at Clinical Trials

Download the "Getting It Right the First Time: Clinical Trial Considerations for Functional Food, Food Ingredient and Dietary Supplement Manufacturers" free whitepaper underwritten by SPRIM to learn about planning a clinical trial while avoiding common errors in the design stage, important considerations in selecting a clinical trial partner, C=critical issues to address to ensure publication success and more.

Health Practitioners and Supplements Workshop at SupplySide West

Register for the "Health Practitioners and Supplements: Channel Data, Strategies and Opportunities for Growth" workshop sponsored by Epicor. The workshop takes place on Oct. 12 from 1-4pm at SupplySide West, set for Oct. 10-14 in Las Vegas. A panel of experts will demystify the rapidly growing professional market, discuss how it differs from traditional retail markets, and offer strategies for companies new to the channel and companies that are already there.

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From: Sandra Edmond [sedmond@oepp.sc.gov]
Sent: Tuesday, September 27, 2011 10:21 AM
To: Sandifer, Geoffrey
Subject: US Foodservice

Chef Geoff,

After reviewing the US Foods statement dated 8/31/11, it seems as though there are two Invoices missing. Invoice # 154101 dated 8/22 in the amount of \$521.95 and Invoice # 1711972 dated 8/26 in the amount of \$93.95.

Sandra



[REDACTED]

From: InabinetLib@usa.redcross.org
Sent: Tuesday, September 27, 2011 10:07 AM
To: Sandifer, Geoffrey
Cc: emilybradenburg@gov.sc.gov.; JohnsonLaure@usa.redcross.org
Subject: American Red Cross UPDATE on attendance.....

Importance: High

Chef Geoff,
Is it possible for us to UPDATE our attendance? We WILL NOT have 150....looks like we are looking at 108.
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(803) 540-1220 (p)
(803) 309-3069 (c)
(803) 540-1235 (f)
inabinetlib@usa.redcross.org





From: Brandenburg, Emily
Sent: Tuesday, September 27, 2011 9:55 AM
To: Sandifer, Geoffrey; Branch, Chamberlain
Cc: Haigler, Dennis; Vogt, Bryan; Bps_Mansion@scdps.net; Gordon, Tammy S.; Spivey, David; Bunch, Nancy
Subject: Calendar Updates
Attachments: Upcoming Events.doc

Please see updated upcoming events-

Forgot to add OEPP Lunch on 10/11

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



From: JohnsonLaure@usa.redcross.org
Sent: Monday, September 26, 2011 5:18 PM
To: Sandifer, Geoffrey
Subject: signature drink for red cross party

Hi Geoff,

I hope all is well. We are really looking forward to the party on Wednesday night. I wanted to check with you and see if in addition to serving beer and wine if we could also have a signature cocktail on the menu? When I dropped the beer off this afternoon, I also dropped a box with approximately 6 or 7 bottles of Firefly. We would love to use this to make a special red drink (we are thinking of calling it the "Red Fly") for our guests and I would love your input. Here are two recipes that I found for suggestions, but please feel free to use your expertise!

Drink 1:

- One Part Firefly Sweet Tea Flavored Vodka
- One Part Simple Raspberry
- Mix in a 16 oz. mason jar with crushed ice

Drink 2:

- One part sweet tea vodka
- Two parts grapefruit juice
- Splash or two of grenadine

Thank you! Let me know if you have any questions or need any additional info from me.

Best regards,

Lauren Johnson

Lauren Johnson, MPA
Regional Major Gifts Officer

American Red Cross
of the Columbia Region
P.O. Box 91 / 2751 Bull Street
Columbia, SC 29202
(803) 540-1225 (p)
(803) 540-1235 (f)
johnsonlaure@usa.redcross.org

