

From: Natural Products INSIDER [naturalproductsINSIDER@virgonewsletters.com]
Sent: Tuesday, July 26, 2011 1:01 PM
To: Sandifer, Geoffrey
Subject: Natural Sweeteners/ NDI Confusion/ Formulating Sweetness



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NATURAL PRODUCTS INSIDER

WEEKLY UPDATE - JULY 26, 2011

HOME TOPICS BUYER'S GUIDE WEBINARS eBOOKS BLOGS MORE

Formulating Products for Sweet Market Success

Converging interest in natural ingredients and lower calorie options to fight obesity is leading to an uptick in sales of sweeteners such as stevia and luohanguo, and greater focus by formulators on incorporating these ingredients in new applications... [More>>](#)

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Natural Diet Sweeteners on the Rise

Natural low- and no-calorie sweeteners have seen marked success across all channels, but a heightened sense of excitement and product integration is especially evident in the natural and specialty gourmet channels... [More>>](#)

Cutting the Confusion: How the NDI Draft Guidance Affects Your Business

FDA's Draft Guidance on new dietary ingredients (NDIs) oversteps Congress' intent when it wrote the Dietary Supplement Health and Education Act of 1994 (DSHEA), affecting almost every dietary supplement currently on the market... [More>>](#)

MORE HEADLINES

- DHA Signal Lipidomics
- EFAs for Dry Eye
- Vitamin C Crucial to Retina Function
- Cranberry Less Effective, Risky than Drug
- Let SupplySide Recognize Your Scientific Achievement
- UNFI Supplies Safeway with Natural Products
- Freeaire® Refrigeration ~ Polar Power Cooling Systems
- SupplySide West Hosting Functional Food Course
- Slide Show: Exploring Economic Adulteration
- Slide Show: Testify! Keys for the Legal Use of Testimonials and Endorsements
- What the NDI Guidance Means to the Supplement Industry
- BI Nutraceuticals Hires New Product Manager
- Beta-Alanine Patent Suit Dismissed

- From Toddlers to Teens: How to Market To (and Through) Kids
- ConsumerLab Says Baobab Generally Safe
- Indian Market Demands Safe, Sustainable Products
- BIO-CAT Joins NPA, CRN
- NPF Adds Two New Board Members
- USP Verifies Robinson Pharma Joint Formulas
- Krill Oil Reduces Ill Effects of High-Fat Diet
- Sustainable Harvesting Ensures Botanical Quality and Supply
- Botanical Ingredient Identification: A Primer on Requirements and Methods
- Campbell Presents ... Soup & Sodium

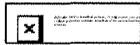
SupplySide West Smart Short Course Announced

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

FDA's NDI Guidance: 10 Points of Concern Slide Show

This slide show provides a look at the Top 10 Points of Concern in FDA's NDI guidance, and what they could mean to the dietary supplement industry. **Download today!**

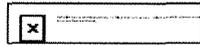
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Phoenix, AZ 85012
(480) 990-1101





From: Price, Blanche
Sent: Tuesday, July 26, 2011 8:48 AM
To: Sandifer, Geoffrey

will you bring water bottles with lunch today? Thank you!

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



[REDACTED]

From: George Rollins [REDACTED]
Sent: Tuesday, July 26, 2011 7:50 AM
To: Sandifer, Geoffrey
Subject: Re: lace house catering

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

George Rollins

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

Hey Mr. Rollins,

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

Thanks
Chef Geoff

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



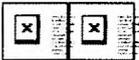
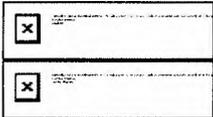
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Monday, July 25, 2011 4:43 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Tuesday July 26
Attachments: NewPriceList(1).pdf; FrozenPriceSheet.pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

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

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

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

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

If you are looking for a mild white fish at an excellent price, let us suggest Golden Corvina. We are offering this fresh quality fillet at only \$10.49/lb, skin off fillet.

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

100 count boxes of Malpaques @ \$60.00
100 count boxes of Blue Points @ \$60.00

100 count boxes of Cedar Islands @ \$89.00

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

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

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[REDACTED]

From: [REDACTED] on behalf of Addie Bunn [addie@uwasc.org]
Sent: Monday, July 25, 2011 10:56 AM
To: Sandifer, Geoffrey
Subject: Re: Catering for Event at the Lace House on August 23rd

Hi Geoff,

The 3rd option will be great. When will you need an exact head count?

Thanks,

Addie

On Wed, Jul 20, 2011 at 2:54 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey Addie,

Here are a couple options like usual. Let me know if would like more entrée'ish options or would like some new sandwich/salad options.

The options attached would run about \$8-9 for that amount of people for a pre set luncheon.

Thanks

Chef Geoff

From: [REDACTED] **On Behalf Of** Addie Bunn
Sent: Thursday, July 14, 2011 2:29 PM
To: Sandifer, Geoffrey
Subject: Catering for Event at the Lace House on August 23rd

Hi Geoff,

I hope you are doing well.

We have a fairly large event coming up at the Lace House on August 23rd. We will be serving lunch to around 100 ppl. (will know an exact number closer to the event).

Could you please send me some menu options.

Thank you,

Addie

[REDACTED]

--

Addie Bunn

Director of Outreach and Member Services

United Way Association of South Carolina

PO Box 5655, Columbia, SC 29250

803.753.7359 Office

864.621.6827 Cell

www.liveunitedsc.org

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--

Addie Bunn

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LIVE UNITED.



From: Price, Blanche
Sent: Monday, July 25, 2011 8:43 AM
To: Sandifer, Geoffrey
Subject: Coffee

I hope you had a nice vacation. Next time you go out will you grab some hazelnut coffee and donut shoppe as well for the Keurig? Maybe some more cups too! Thank you!

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



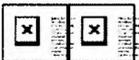
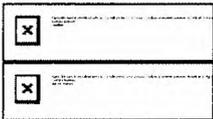
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Saturday, July 23, 2011 12:02 PM
To: Sandifer, Geoffrey
Subject: GUSTO Pricing, Specials & Availability for Monday 25 July, 2011
Attachments: FrozenPriceSheet0725.pdf; NewPriceList0725.pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

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

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

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

If you are looking for a mild white fish at an excellent price, let us suggest Golden Corvina. We are offering this fresh quality fillet at only \$10.49/lb, skin off fillet.

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

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

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

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

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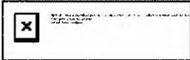
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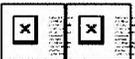
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Friday, July 22, 2011 4:44 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Saturday July 23
Attachments: FrozenPriceSheet.pdf; FridayPriceList(1).pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

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

The Mahi supply has been tight this week. We have some excellent fish @ \$12.59/lb s/o & rib out.

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

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

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From: Brandenburg, Emily
Sent: Friday, July 22, 2011 2:18 PM
To: Sandifer, Geoffrey
Subject: FW: Project Soccer

Geoff-

Hope all is well! This is a FYI for next week to go ahead and get it on your calendar.

Thanks,
Emily

From: LeMoine, Leigh
Sent: Friday, July 22, 2011 10:28 AM
To: Brandenburg, Emily
Subject: Project Soccer

Emily-

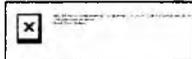
The Governor will host a breakfast on Friday, July 29 at 8:00 AM at the Mansion. I expect it will be less than 10 for an economic development meeting, but will let you know #'s and names as soon as possible.

-Leigh

Leigh LeMoine
Office of Governor Nikki Haley
(803) 734.5151



From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Thursday, July 21, 2011 4:54 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Friday July 22
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf

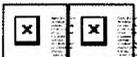
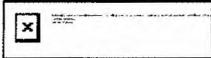
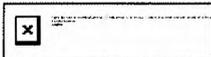


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Hello Chefs!

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

The Mahi supply has been tight this week. We have some excellent fish @ \$12.59/lb s/o & rib out.

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 2/3# or 3/4# sides. This superior Salmon is available for only \$7.69/lb skin on or \$8.09/lb skin off fillet.

While our supply of these fish last, we are offering very pretty Wahoo fillet at only \$9.99/lb. These are cutting splendidly, with good meat and bloodlines.

Fresh Sockeye Salmon fillet! We are featuring this wonderful wild salmon @ \$8.59/lb

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

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

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From: Corey Ellsworth [Corey@foodforthoughtsc.com]
Sent: Thursday, July 21, 2011 4:15 PM
To: Sandifer, Geoffrey; Jimmie Jones
Subject: FW: [FWD: gas history for Charlie's]
Attachments: 20110721142218474.pdf

Geoff- Thanks for the info. Jimmie- another e-mail to follow this one with numbers from Monday night's meeting. Here is what Marion found on the utility info. Will holla tonight after tasting or tomorrow if it is too late.

From: mturbeville@danvillebusinessadvisors.com [<mailto:mturbeville@danvillebusinessadvisors.com>]
Sent: Thursday, July 21, 2011 2:37 PM
To: Corey Ellsworth
Subject: [FWD: gas history for Charlie's]

Corey, the water, sewer, and electric bills were as follows:

March \$887 (think he was just open for lunch most of this time)
April \$1,610
May \$1,437
June \$1,529

I will get natural gas and get back to you.

Marion

Corey, see attached. This has some of the history from the old Crescent Grill as well. At one time, the owner of the Crescent Grill was running his catering operation out of the restaurant, much as you intend to do. Let me know if you need anything else from me. Otherwise, will look to hear from you first of the week.

One idea on furniture, fixtures, and equipment is to take pictures and label them. If contract is written correctly and you get a bill of sale for the ff&e, you may be able to expense most of it during the first year of operations. Don't know exact amount, but believe you can expense up to \$75,000 per year for equipment. I'll check with one of the CPA's next door and confirm.
Marion.

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

Subject: gas history for Charlie's
From: "LUCAS, KIMBERLY R" <KLUCAS@scana.com>
Date: Thu, July 21, 2011 2:25 pm
To: "mturbeville@danvillebusinessadvisors.com"
<mturbeville@danvillebusinessadvisors.com>

Per your request. Stay cool!



From: Food Product Design [fpd@virgopublishing.com]
Sent: Thursday, July 21, 2011 12:34 PM
To: Sandifer, Geoffrey
Subject: New Slide Show & Image Gallery Available



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New Slide Show & Image Gallery Available!



'Natural' Foods & Beverages

This slide show presents an overview of the discussion within the SupplySide Food and Beverage Community on the definition of the term "natural." [Download today!](#)



Top 10 Innovations at IFT 2011

A slew of new ingredients were presented at the 2011 IFT Annual Meeting & Food Expo. [View this image gallery](#) to see which innovations grabbed the attention of the *Food Product Design* editorial team.

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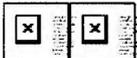
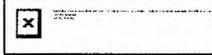
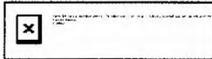
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Wednesday, July 20, 2011 4:40 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Thursday July 21
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



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

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

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Greer, South Carolina
29650



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Fresh Sockeye Salmon fillet! We are featuring this wonderful wild salmon @ \$8.59/lb

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From: Food Product Design [FoodProductDesign@virgonewsletters.com]
Sent: Wednesday, July 20, 2011 12:01 PM
To: Sandifer, Geoffrey
Subject: Vitamin C Prevents Cataracts/Almonds Promote Satiety/Natural Foods and Beverages



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Slide Show: 'Natural' Foods & Beverages

As FDA and USDA have provided only limited guidance related to use of the term "natural" when it comes to foods and beverages manufactured in the United States, the industry has formed its own definitions of the term... [More>>](#)

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- New Processing Technique Improves Ice Cream
- Powdered Coconut Milk
- Kids Who Skip Breakfast Risk Obesity
- California Moves To Ban Caffeinated Alcohol Drinks
- Lack of Sleep Linked to Obesity Risk
- Dairy Improves Metabolic Health, Cuts Diabetes Risk
- Finger Millet Flour Improves Bakery Texture
- Image Gallery: Top 10 Innovations at IFT 2011
- Modified Fat Diet Reduces Heart Disease Risk
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- Caravan Names Product Management Director

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Slide Show: 6 Questions: Markus Lipp, U.S. Pharmacopeia

U. S. Pharmacopeial Convention (USP) recently announced a host of newly proposed standards to the Food Chemicals Codex (FCC). [View](#) this Q&A slide show with Markus Lipp, Ph.D., director of food standards for USP, to get insight into the proposed standards and their potential impact on the food industry.

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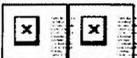
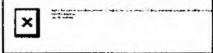
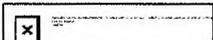
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Tuesday, July 19, 2011 4:41 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Wednesday July 20
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**Richard "Duke"
Bohland**
Senior Account
Representative

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

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

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 2/3# or 3/4# sides. This superior Salmon is available for only \$7.69/lb skin on or \$8.09/lb skin off fillet.

While our supply of these fish last, we are offering very pretty Swordfish fillet at only \$10.99/lb. These are cutting out very nicely, with good meat and bloodlines.

Fresh Sockeye Salmon fillet! We are featuring this wonderful wild salmon @ \$8.59/lb

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

100 count boxes of Virginias @ \$45.00 per box

100 count boxes of Malpaques @ \$60.00

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

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

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to no longer receive email from this person with this service

[REDACTED]

From: ivy walker [REDACTED]
Sent: Tuesday, July 19, 2011 3:59 PM
To: Sandifer, Geoffrey
Subject: Me and my drunk friends

Geoff-

First off thank you for an AWESOME reception. The food was amazing and the party was fun. My drunk friends and I seem to have lost some things that night.... I can't find an i-phone charger, my veil and 2 of our reception table cameras.

If you guys didn't find anything it's not that big of a deal.... I just thought I would ask. Again....THANK YOU SO MUCH..... IT WAS AWESOME!!!!!!! - Ivy and Derrick

[REDACTED]

[REDACTED]

From: Melanie [REDACTED]
Sent: Tuesday, July 19, 2011 1:07 PM
To: Sandifer, Geoffrey
Subject: Re: Walk through

Can I have your number again- lost my contacts on my new phone :(

Melanie Murphy
By Invitation Only...Event Planning & Design
803 [REDACTED]

Sent by iPhone

On Jul 19, 2011, at 11:18 AM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Hey Melanie!
The gates will be open on richland st side, and it is fine to come by. Do you need to get in the house? I can have that arranged if needed.
Let me know,
Geoff

From: Melanie Murphy [mailto:[REDACTED]]
Sent: Tuesday, July 19, 2011 08:41 AM
To: Sandifer, Geoffrey
Subject: Walk through

Hello~

I hope you are doing well!! I tried contacting Emily but she is out...my October 1 bride has her mother in town today and wants to walk the gardens today around 4:45- do you think that is okay?? Will the gates be open??

Thank you so much!

Melanie E. Murphy
By Invitation Only...Event Planning & Design
701 Whaley, Gallery 104
803.467.9822
803.782.9084
www.murphyweddings.com

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From: Natural Products INSIDER [naturalproductsINSIDER@virgonewsletters.com]
Sent: Tuesday, July 19, 2011 1:00 PM
To: Sandifer, Geoffrey
Subject: FDA NDI Q&A/ SSW Scientific Awards/ NDI Concerns



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

NATURAL PRODUCTS INSIDER

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While DSHEA was designed to balance consumer access to dietary supplements with a relative degree of safety, the new dietary ingredient (NDI) guidance appears to shift both the burden of proof and degree of safety substantiation required... [More>>](#)

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FDA to Answer Your NDI Questions on SupplySide Community

The draft guidance issued by the FDA is a hot issue for anyone involved in the supplement industry right now, and there are a lot of questions. Our Pete Croatto has reached out the FDA and the agency has agreed to take questions through our SupplySide Community... [More>>](#)

SupplySide West to Host Scientific Excellence Awards

Suppliers of innovative ingredients and technology to the nutraceutical, food and beverage, and cosmeceutical market are invited to apply for the SupplySide West Scientific Excellence Awards... [More>>](#)

FDA's NDI Guidance--Four Things You Should Be Concerned About

The long-awaited FDA Draft Guidance on new dietary ingredients (NDIs) may significantly change the number of products on the market, especially if they have multiple ingredients, synthetic components, probiotics, nanotechnology or updated processing techniques... [More>>](#)

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- Mumbai Rumbblings via Social Media
- Magtein™ Self-Affirmed GRAS
- IADSA Praises Recent CAC Actions
- SourceOne Tech, Kaneka QH Launch in German Product
- Cognizin® Brain Benefits Discussed on Podcast
- Nutricap President Named 'Executive of the Year'
- Wright Group Gains FSSC 22000
- Bethany Rose Named Caravan Communications Manager
- Hong Kong Org Calls for Primrose Capsule Recall
- Lyopene Supplement Bioavailable to Prostate Tissue
- Fish Oil Cuts Inflammation, Anxiety
- Tocotrienols Reduce Stroke Damage
- Industry Veteran Derek Shrimpton Passes
- Exploring Opportunities in Proteins
- Caravan Promotes Brent Miller
- What Would You Want for the Jeter Ball?
- CRN Workshop Offers Antioxidant Science
- ResistAid™ Patent Application Published
- ChromaDex Gains Rights to Make NR
- GliSODin® Reduces Athletes' Inflammation
- EPA, DHA Intake Lower AMD Risk
- Supplements Community Wrap up May 2011 Economic Adulteration
- Probiotic Companies Thrive on Proprietary Strains
- Sensient® Coating Expands Canadian Ops
- BioSan Fails to Correct GMP Violations
- Drink Your Vitamins and Drive at Your Own Risk
- FDA: CytoSport's Milk Shakes Contain no Milk
- FDA Says Flax Products are Misbranded
- CAC Ups Chewables Steviol Limits
- ConsumerLab Says Menopause Supplement Labels Confusing
- NP Nutra ~ CocoJiva™
- NOW Foods Expands Western Facility

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Research Store Report: "Innovative Start-Ups in Nutraceuticals"

Natural Products INSIDER and Datamonitor have partnered to offer a series of market research reports available in the **Research Store**. Purchase the "**Innovations in Delivery Methods for Nutraceutical Food and Drinks**" report to gain insight into the reasons for using delivery systems to encapsulate nutraceutical ingredients, identify key technologies available for producing encapsulated nutraceutical ingredients, their advantages, disadvantages, associated costs and more!

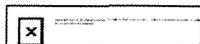
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VIRGO
3300 N. Central Ave., Suite 300
Phoenix, AZ 85012
(480) 990-1101



[REDACTED]

From: Melanie [murphy [REDACTED]]
Sent: Tuesday, July 19, 2011 12:11 PM
To: Sandifer, Geoffrey
Subject: Re: Walk through

Thank you so much!! No need to get in the house- just the gardens!!!

Melanie Murphy
By Invitation Only...Event Planning & Design
803.467.9822

Sent by iPhone

On Jul 19, 2011, at 11:18 AM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Hey Melanie!
The gates will be open on richland st side, and it is fine to come by. Do you need to get in the house? I can have that arranged if needed.
Let me know,
Geoff

From: Melanie Murphy [mailto:murphyw [REDACTED]]
Sent: Tuesday, July 19, 2011 08:41 AM
To: Sandifer, Geoffrey
Subject: Walk through

Hello~

I hope you are doing well!! I tried contacting Emily but she is out...my October 1 bride has her mother in town today and wants to walk the gardens today around 4:45- do you think that is okay?? Will the gates be open??

Thank you so much!

Melanie E. Murphy
By Invitation Only...Event Planning & Design
701 Whaley, Gallery 104
803.467.9822
803.782.9084
www.murphyweddings.com

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[REDACTED]

[REDACTED]

From: Melanie Murphy [murphywedding@
Sent: Tuesday, July 19, 2011 8:42 AM
To: Sandifer, Geoffrey
Subject: Walk through

Hello~

I hope you are doing well!! I tried contacting Emily but she is out...my October 1 bride has her mother in town today and wants to walk the gardens today around 4:45- do you think that is okay?? Will the gates be open??

Thank you so much!

Melanie E. Murphy
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803.467.9822
803.782.9084
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[REDACTED]

[REDACTED]

From: Thomas Stoddard [REDACTED]
Sent: Monday, July 18, 2011 6:25 PM
To: Sandifer, Geoffrey
Subject: Re: Gifts

Hey Geoff,

Thanks for your email to Carolyn and I am sorry we haven't gotten back to you. We don't want you to have to pay for those things. It wasn't your fault that they went missing, and Carolyn and I wouldn't feel right about you paying for them. My Mom wanted to know if you could cater anything outside of the Lace house, and I told her that I didn't think so, but I would ask. She wanted you to know how great everything was, and we absolutely LOVED the food and are grateful for everything you helped us with. Thanks again, and hopefully we'll get invited to an event at the Lace House soon!

Thomas Stoddard

Hey Carolyn!

You are probably on your honeymoon, but I wanted to touch base. I have called everyone that worked your wedding and have come up with nothing. I feel badly that this has happened and I don't like the way this has ended up on a sour note. Please let me know how much the missing gifts cost or where I can get them so I can replace these items. I would feel a lot better if you would let me do this. Hope you have a wonderful honeymoon and that your start to your new life with Thomas is filled with joy and prosperity!

Thanks

Chef Geoff

Geoffrey D. Sandifer

Executive Chef

South Carolina Governor's Mansion

office-[803.737.6574](tel:803.737.6574)

cell-803- [REDACTED]

Geoffreysandifer@gov.sc.gov

[REDACTED]

--

carolyn palfrey



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[Faint, illegible text]

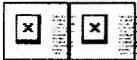
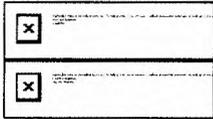
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Monday, July 18, 2011 4:45 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Tuesday July 19
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

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

Fresh New England Cod Fillets: Beautiful 14-21 oz fillets offered @ 7.99/lb

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 2/3# or 3/4# sides. This superior Salmon is available for only \$7.69/lb skin on or \$8.09/lb skin off fillet.

While our supply of these fish last, we are offering very pretty Swordfish fillet at only \$10.99/lb. These are cutting out very nicely, with good meat and bloodlines.

Fresh Sockeye Salmon fillet! We are featuring this wonderful wild salmon @ \$8.59/lb

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

100 count boxes of Virginias @ \$45.00 per box
100 count boxes of Malpaques @ \$60.00

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

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

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From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Monday, July 18, 2011 10:32 AM
To: 2fat_2fly@live.com; Annette Horton (annette@applausecatering.net); Bill Gause [REDACTED]; Bill Knapp [REDACTED]; Cal Seawell (calseawell@seawellscatering.com); Carmelina [REDACTED]; Carmella Roche (carmella@villatronco.com); Chris Rudzien [REDACTED]; Chuck Davis (chuck@plexindoorsports.com); Cory Sirianni [REDACTED]; Dana Cicchinelli (danacicchinelli@columbiaymca.org); Danny Cooper [REDACTED]; David Martin (david@troncos.com); Derek Poole [REDACTED]; Derreck Owens (tom@woodlandsc.com); Eddie Hargett (lakecarolina@nybutcher.net); Ellyn Season (ebseason@peoplepc.com); Forest Hembree (fhembree@pyramidhotelgroup.com); Gary Bowers [REDACTED]; Sandifer, Geoffrey; Henry Lees [REDACTED]; Jennifer (jennifer@troncos.com); Joe Turkaly [REDACTED]; John Chiles; John Militello (lets-cook@earthlink.net); Kacey Carbery [REDACTED]; Kerri Hutchins [REDACTED]; Kevin Boyd [REDACTED]; Larry Johnson [REDACTED]; Loretta Schwerin (Loretta.Schwerin@marriott.com); Mark Boepple (meboepple@sc.rr.com); Neal Smoal [REDACTED]; Raymond Vilches (rvilches@pyramidhotelgroup.com); Robert McCulloch (robert.mcculloch@ourclub.com); Ron Olds [REDACTED]; Ruth Chavis [REDACTED]; Sandy Davis (sandy@cromers.com); Scott Roger [REDACTED]; Stan Morris (smorris@innatusc.com); Tom Barry (tomjbarry@sc.rr.com)
Subject: Produce update
Attachments: QA Update week of 07 11 11.docx

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286
C 803.414.5058
F 803.239.4014



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

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



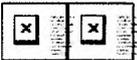
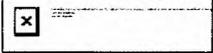
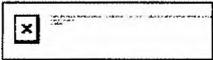
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Saturday, July 16, 2011 12:17 PM
To: Sandifer, Geoffrey
Subject: GUSTO Pricing for Monday 18 July 2011
Attachments: FrozenPriceSheet0716.pdf, NewPriceList0716.pdf



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

(864) 423-7304 (m)
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29650



Hello Chefs!

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If you are looking for a mild white fish at an excellent price, let us suggest Golden king Clip. We are offering this fresh quality fillet at only \$8.09/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 Virginias @ \$45.00 per box
100 count boxes of Malpaques @ \$60.00
100 count boxes of Salutes @ \$61.00
100 count boxes of Cape Cods @ \$90.00
16/20 domestic Peeled & de-veined tail-off shrimp! These beauties are sold in 5# blocks @ only \$9.29/lb

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

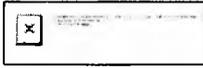
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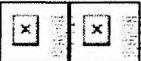
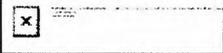
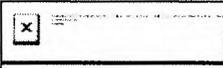
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Friday, July 15, 2011 4:15 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Saturday July 16
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Dear Geoffery,

Begin typing your message here.

Best wishes,
Richard "Duke" Bohland

gustoseafood.com/

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From: Sisk, Mike [Mike_Sisk@bas-co.com]
Sent: Friday, July 15, 2011 4:10 PM
To: Sandifer, Geoffrey
Subject: RE: Wine

Thanks! I look forward to having a glass with you soon!

Mike

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Friday, July 15, 2011 4:08 PM
To: Sisk, Mike
Subject: Re: Wine

Awesome! Thanks Mike. Will look over with Mr. Haley and get back with you next week. Hope you have a good trip out of this heat.
Geoff

From: Sisk, Mike [mailto:Mike_Sisk@bas-co.com]
Sent: Friday, July 15, 2011 04:04 PM
To: Sandifer, Geoffrey
Subject: Wine

Geoff,

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

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

Mike

Mike Sisk
Executive Vice President/CFO
Ben Arnold Beverage Co.
The Charmer Sunbelt Group
101 Beverage Blvd.
Ridgeway, SC 29130
888-262-9787 ext. 5330
803-767-8630 (mobile)
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and trends in cocktail and wine culture in South Carolina.

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From: Sisk, Mike [Mike_Sisk@bas-co.com]
Sent: Friday, July 15, 2011 4:05 PM
To: Sandifer, Geoffrey
Subject: Wine
Attachments: 2011 Inventory for Chef Geoff 07-08-11.xlsx

Geoff,

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

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

Mike

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[Click here to become a fan today!](#)



[REDACTED]

From: Emily Langdon [REDACTED]
Sent: Friday, July 15, 2011 11:32 AM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Reception

Hi Geoff!

I appreciate your email and your time. The menu you created for our wedding is spectacular and I had a very hard time making a decision. I've heard great things about your services, but we have decided to use a different company. I really appreciate your time and effort.

Thank you again so much.

Emily

Sent from my iPhone

On Jun 28, 2011, at 4:21 PM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Hey Emily!

Hope you are having a great summer. I just wanted to check and see if you would like to set a time to meet over at the lace house and go over the menu, set up and some really exciting ideas I have had to add some "wow" factors to the displays. I believe we will have the mansion catering in place by the end of the summer for Lace House weddings; this will help lower some of the costs since I will not have to use the private catering company for your event. Thought this might be some good news.

Try and stay cool out there,

Chef Geoff

From: Emily Langdon [mailto:[REDACTED]]
Sent: Monday, April 11, 2011 11:17 AM
To: Sandifer, Geoffrey
Subject: Re: Lace House Wedding Reception

Hi Geoff!

Thanks! It looks awesome. My dad and I were going over it and had a question. Is everything you've shown us included in the \$50 a head? The third and fourth pages have some things that aren't on the first two pages. I was wondering if those are part of the bid or if those are additional things that could be added in. I know that those show prices and the first two pages don't. Also, I know alcohol is my responsibility. Do you provide bar tenders? I assumed that was what you meant by staff but my dad wanted me to check. And is the price for the different chefs included in the price already? For example the sushi chef. Or does he require additional payment?

I think that's all for now. Thank you for your hard work!

[REDACTED]

Emily

Sent from my iPad

On Apr 5, 2011, at 2:44 PM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Hey Emily!

Sorry for delay...last week was crazy busy! I have put together a list of stations for you as well as a sample menu that I thought reflected you and what we discussed at our meeting last week. Please use this as a starting point for your reception, we can make changes for the next six months if we need to. The menu I put together is quite extensive and is very "foodie" orientated. The cost of the sample menu is about \$50 per head and is all inclusive with no hidden fees and the other aggravating charges caterers tack on.

If you want to look over and ponder for a little while and then maybe meet me again after work one day to discuss and talk more set up etcc. just let me know when. Also, if you have any foods you want to add, delete, change or need more options don't hesitate to let me know.

Talk with you soon,

Chef Geoff

Also feel free to call me as I know it is difficult sometimes to discuss menus and the various ways to tweak them via email.

cell# 803-

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

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

Sent from my iPad

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

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



Have a good weekend!
Chef Geoff

Message Sent with NotifySync

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

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

How about Monday? That sounds great. Thank you!

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

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

Thanks,

Chef Geoff

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

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

Sorry for the long delays in replying! I've had quite a busy week. Would one afternoon next week work for you? I am a school teacher so I am usually not able to get downtown much sooner than around 4:30. I am sure you probably leave around 5. I'd love to talk with you about menu options and hear your thoughts. I am interested in talking with you about some of the things I am interested in having and comparing prices. Are you available next week?
Emily

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

Good afternoon,

[REDACTED]

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

Thanks

Chef Geoff

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

Thank you!

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

Do you also do wedding cakes?

Emil

Sent from my iPad

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

Ms. Langdon,

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

But I digress, I am writing you to see if you have already attained a caterer for you reception. I have done and still do a lot of the on premise weddings and wondered if you knew that and/or were interested in inquiring about my services. If you are

[REDACTED]

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

Regards,

Chef Geoff

Geoffrey D. Sandifer

Executive Chef

SC Governor's Mansion

803.737.6574

803 [REDACTED] Cell)

GeoffreySandifer@gov.sc.gov

<Langdon Reception.doc>

<Station Options.doc>



From: Corey Ellsworth [Corey@foodforthoughtsc.com]
Sent: Friday, July 15, 2011 5:16 AM
To: Sandifer, Geoffrey
Subject: too much fo one e-mail
Attachments: Crescent Grill.zip

Here it is broken into parts

Corey Ellsworth
Food For Thought Catering
1119 Sunnyside Dr.
Cell: (803) 397-4170
Fax: (803) 708-5554
www.foodforthoughtsc.com




From: Corey Ellsworth [Corey@foodforthoughtsc.com]
Sent: Friday, July 15, 2011 5:17 AM
To: Sandifer, Geoffrey
Subject: some mo
Attachments: 100_1919.JPG; 100_1920.JPG; 100_1921.JPG; 100_1924.JPG; 100_1937.JPG; 100_1918.JPG; 100_1917.JPG; 100_1916.JPG

Mo white folks shit daddy

Corey Ellsworth
Food For Thought Catering
1119 Sunnyside Dr.
Cell: (803) 
Fax: (803) 708-5554
www.foodforthoughtsc.com



From: Corey Ellsworth [Corey@foodforthoughtsc.com]
Sent: Friday, July 15, 2011 5:16 AM
To: Sandifer, Geoffrey
Subject: more
Attachments: CCF07152011_00000.jpg; CCF07152011_00001.jpg; CCF07152011_00002.jpg;
CCF07152011_00003.jpg

yup

Corey Ellsworth
Food For Thought Catering
1119 Sunnyside Dr.
Cell: (803) [REDACTED]
Fax: (803) 708-5554
www.foodforthoughtsc.com

From: Corey Ellsworth [Corey@foodforthoughtsc.com]
Sent: Friday, July 15, 2011 5:04 AM
To: Sandifer, Geoffrey; Jimmie Jones
Subject: yo yo

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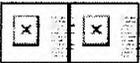
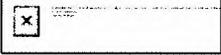
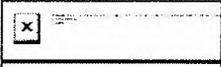
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Thursday, July 14, 2011 4:46 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Friday July 15
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

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

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

An outstanding catch at a great price is our Golden King Clip. We are able to offer you this feature at only \$8.09/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!

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gustoseafood.com/

[Click here](#) to no longer receive email from this person with this service.

[REDACTED]

From: [REDACTED] on behalf of Liz Stonecypher [REDACTED]
Sent: Thursday, July 14, 2011 3:41 PM
To: Sandifer, Geoffrey
Subject: Re: wedding for Anna Stonecypher

Geoff,

You did it! I received your invoice!

Thank you,

Liz

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

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

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

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

Many thanks!

Liz Stonecypher

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

803 [REDACTED]

[REDACTED]

[REDACTED]

From: [REDACTED] on behalf of Addie Bunn [addie@uwasc.org]
Sent: Thursday, July 14, 2011 2:29 PM
To: Sandifer, Geoffrey
Subject: Catering for Event at the Lace House on August 23rd

Hi Geoff,

I hope you are doing well.

We have a fairly large event coming up at the Lace House on August 23rd. We will be serving lunch to around 100 ppl. (will know an exact number closer to the event).

Could you please send me some menu options.

Thank you,

Addie

--

Addie Bunn
Director of Outreach and Member Services
United Way Association of South Carolina
PO Box 5655, Columbia, SC 29250
803.753.7359 Office
864.621.6827 Cell
www.liveunitedsc.org
Give. Advocate. Volunteer.
LIVE UNITED.

[REDACTED]

[REDACTED]

From: [REDACTED]
Sent: Thursday, July 14, 2011 12:19 PM
To: Sandifer, Geoffrey
Subject: Re: Reception Quote

Just heard from my dad and he told me everything was a go!! I'm so excited to be working with u!

Sent from my Verizon Wireless BlackBerry

From: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
Date: Thu, 14 Jul 2011 10:09:05 -0400
To: [REDACTED]
Subject: Re: Reception Quote

Hey Katie!

I am doing well and trust you are too. I am in the process of playing phone tag with you dad, but I am sure we will speak soon.

Chef Geoff

From: [REDACTED] [mailto:[REDACTED]]
Sent: Thursday, July 14, 2011 09:03 AM
To: Sandifer, Geoffrey
Subject: Re: Reception Quote

Hey Geoff,

I just wanted to see if my dad had got in touch with you yet. His cell is [REDACTED] or home is [REDACTED] hope your doing well!

Katie

Sent from my Verizon Wireless BlackBerry

From: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
Date: Tue, 12 Jul 2011 12:57:45 -0400
To: 'kcovv112@yahoo.com' [REDACTED]
Subject: Re: Reception Quote

Hey Katie!

Sure, tell him to give me a ring whenever. Or if they are going to be in town, we can set a meeting up over at the Lace House. Just let me know.

Chef Geoff

From: Katie Bushby [mailto:[REDACTED]]
Sent: Tuesday, July 12, 2011 08:03 AM
To: Sandifer, Geoffrey
Subject: Re: Reception Quote

My dad wants to talk to you, he just has a few questions. Then I think we can get the ball rolling.

[REDACTED]

From: Katie Bushby <[REDACTED]>
To: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
Sent: Thu, July 7, 2011 7:37:56 AM
Subject: Re: Reception Quote

Thanks Geoff for everything! We will be in touch soon. Any possibility you could let me know when you all cater some more weddings? I wanna come back and look again!

Talk soon!

KATIE

From: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
To: [REDACTED]
Sent: Fri, July 1, 2011 3:17:24 PM
Subject: Reception Quote

Hey Katie!

Ok, well I got the quote done for an estimated 120ppl and it is right at \$75 per person. That is an all inclusive price- Food, Labor, Bars, Mixers, Rentals, Setup and Breakdown fee, etc... Basically everything you will need besides music and floral. Let me know what you guys think!

Please see attached for quote.

Thanks,

Chef Geoff

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


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

Hi Chef Geoff,

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

Thanks,

Josh Evans

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

Hi Geoff!

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

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

Thanks,

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

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

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

Thanks

Chef Geoff

From: Caroline Bundy [mailto:Caroline.Bundy@boydmanagement.com]
Sent: Wednesday, June 22, 2011 03:36 PM



To: Sandifer, Geoffrey
Subject: RE: reception info

Hi!

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

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

Caroline H. Bundy

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

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

Hey Carolyn-

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

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

Talk to you soon,
Chef Geoff

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

Hi Chef!

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

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

Thanks,

Caroline H. Bundy

Compliance Manager
Boyd Management
(803) 419-6532
(803) 419-6579 Fax



Caroline.Bundy@BoydManagement.com

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

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

To: [REDACTED]

Subject: reception info

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

Geoffrey D. Sandifer
Executive Chef
SC Governor's Mansion
803.737.6574
803.767.2153(Cell)
GeoffreySandifer@gov.sc.gov





From: Price, Blanche
Sent: Thursday, July 14, 2011 9:48 AM
To: Sandifer, Geoffrey; Brandenburg, Emily
Subject: Lunch Today

We won't need the boxed lunches until 11:20 today so you can take more time if you need it!

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



[REDACTED]

From: [REDACTED]
Sent: Thursday, July 14, 2011 9:03 AM
To: Sandifer, Geoffrey
Subject: Re: Reception Quote

Hey Geoff,
I just wanted to see if my dad had got in touch with you yet. His cell is [REDACTED] or home is [REDACTED].
hope your doing well!

Katie

Sent from my Verizon Wireless BlackBerry

From: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
Date: Tue, 12 Jul 2011 12:57:45 -0400
To: [REDACTED] <[REDACTED]>
Subject: Re: Reception Quote

Hey Katie!
Sure, tell him to give me a ring whenever. Or if they are going to be in town, we can set a meeting up over at the Lace House. Just let me know.
Chef Geoff

From: Katie Bushby [mailto:[REDACTED]]
Sent: Tuesday, July 12, 2011 08:03 AM
To: Sandifer, Geoffrey
Subject: Re: Reception Quote

My dad wants to talk to you, he just has a few questions. Then I think we can get the ball rolling.

From: Katie Bushby <[REDACTED]>
To: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
Sent: Thu, July 7, 2011 7:37:56 AM
Subject: Re: Reception Quote

Thanks Geoff for everything! We will be in touch soon. Any possibility you could let me know when you all cater some more weddings? I wanna come back and look again!
Talk soon!
KATIE

From: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
To: [REDACTED] <[REDACTED]>
Sent: Fri, July 1, 2011 3:17:24 PM
Subject: Reception Quote

Hey Katie!
Ok, well I got the quote done for an estimated 120ppl and it is right at \$75 per person. That is an all inclusive price- Food, Labor, Bars, Mixers, Rentals, Setup and Breakdown fee, etcc... Basically everything you will need besides music and floral. Let me know what you guys think!

[REDACTED]

Please see attached for quote.

Thanks,

Chef Geoff

Geoffrey D. Sandifer

Executive Chef

South Carolina Governor's Mansion

office-803.737.6574

cell-803.767.2153

Geoffreysandifer@gov.sc.gov

[REDACTED]

From: [REDACTED] on behalf of Liz Stonecypher [REDACTED]
Sent: Wednesday, July 13, 2011 11:09 PM
To: Sandifer, Geoffrey
Subject: still did not get the file

Geoff,

I am did not receive your invoice on this account. Does this mean you will do all the work for free? 🙄

Okay, maybe not. You should try again in the morning.

Liz

[REDACTED]

From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Wednesday, July 13, 2011 4:48 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Thursday July 14
Attachments: NewPriceList(1).pdf; FrozenPriceSheet.pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

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

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

An outstanding catch at a great price is our Golden King Clip. We are able to offer you this feature at only \$7.99/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://www.twitter.com>

gustoseafood.com/

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From: Food Product Design [FoodProductDesign@virgonewsletters.com]
Sent: Wednesday, July 13, 2011 12:01 PM
To: Sandifer, Geoffrey
Subject: HFCS: More Than Just a Sweetener/How Consumers Choose Food/Study Refutes Sodium Reduction Efforts



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

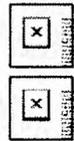
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Weekly Update - July 13, 2011

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Phoenix, AZ 85012
(480) 990-1101





From: Price, Blanche
Sent: Wednesday, July 13, 2011 8:59 AM
To: Brandenburg, Emily; Sandifer, Geoffrey
Subject: Lunch on Thurs and Fri

Lets plan on boxed lunches for Thursday and Friday. We will need 4 lunches each day, and I will let you know if the number or time changes.

Thursday - 4 boxed lunches @10:45 to Statehouse

Friday - 4 boxed lunches @11:45 to Statehouse

Thank you!

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

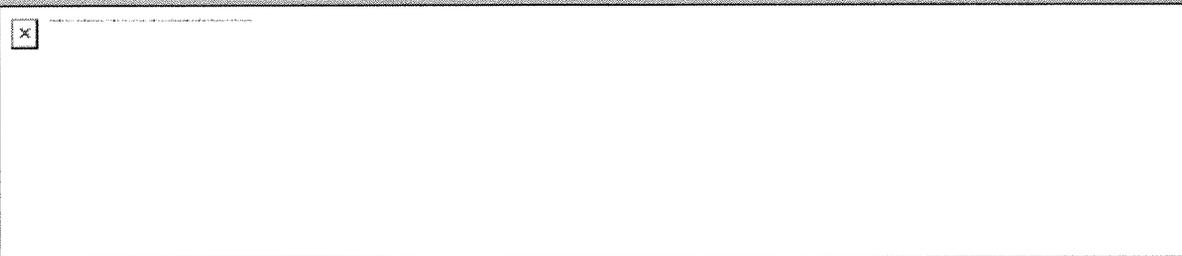


From:
Sent:
To:
Subject:

SupplySide West [supplyside@virgopublishing.com]
Wednesday, July 13, 2011 7:02 AM
Sandifer, Geoffrey
Ending Friday: SupplySide West Super Early Bird Rates



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



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Don't miss your chance for maximum SupplySide West 2011 savings!
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But did you know that we also offer over 100 hours of education **and** have introduced [new education packages](#) to save you money?

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Choose either an Expo +3 or Expo +6 Package and SAVE up to \$195 by registering before July 15th!**

Here are some highlights of this year's Education Sessions:

"Global Performance of Health-Positioned Food and Drinks" with Ewa Hudson

Learn about the global market for health and wellness foods and beverages, discover which health trend is the fastest growing and more!

"Overcoming Flavor and Texture Issues in Product Development" with George Ennis & Scott Riefler

Learn how to overcome flavor and texture product development issues in an effort to produce healthier foods and beverages.

Speaker Spotlights

 **Ewa Hudson** is head of global health and wellness research at Euromonitor Intl., where she manages the research program for the global health and wellness industry....[more](#).

 **George Ennis** is the vice president and chief flavor chemist for David Michael & Co. Inc., and is a 33-year veteran of the flavor industry..[more](#)

 **Scott Riefler** is regional vice president of technical sales for TIC Gums Inc. He has spent the past 10 years translating his experience and applying it to food systems innovation, literally bringing rocket science into the kitchen....[more](#).

Also, don't miss the discussion on the *SupplySide Food & Beverage Community*...see below for what's hot now!

- [What 'Natural' Means to Consumers](#) - Perhaps the biggest "ah ha!" for us was that, in consumers' minds, "natural" is most closely associated with...[read more!](#)
- [Natural Food and Drink Products Have Become the Norm for Consumers](#) - Simply declaring that a food or drink is "natural" is no longer enough to make it stand out on the shelf as...[read more!](#)

* Super Early Bird Rate period ends on July 15, 2011, is available to finish product manufacturers.
***Up to \$195** savings based on registration during Super Early Bird Rate period.
Discounts cannot be applied to previous registrations, are subject to availability and are non-transferable.

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[REDACTED]

From: Jessica Bell [REDACTED]
Sent: Tuesday, July 12, 2011 7:53 PM
To: Sandifer, Geoffrey
Subject: RE: Catering April 14th 2012

I was trying to brainstorm food that Jesse and I like since we didn't give you a lot to go on last time (other than sushi haha). Here are some ideas, you can take em or leave em!

Stuffed mushrooms
Fries or sweet potatoes fries
Cheese fondue. Or warm crab dip. Basically anything creamy or cheesy.
Anything asian... stir fry, egg rolls, sushi, etc. Teriyaki meat=yummy
Bangbang shrimp
Horseradish. Not exactly a crowd pleaser but maybe as a condiment if you include any carving stations

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Mon, 11 Jul 2011 18:40:11 -0400
Subject: Re: Catering April 14th 2012

Hey Jessica!
I have started working on it, but I realistically won't have it complete until the end of the week. Please excuse me for being slow, but know that I am taking my time to come up with some unique options I think you will be intrigued by.
Talk with you soon,
Chef Geoff

From: Jessica Bell [mailto:[REDACTED]]
Sent: Monday, July 11, 2011 06:33 PM
To: Sandifer, Geoffrey
Subject: RE: Catering April 14th 2012

Hi Chef Geoff,

I was just checking to see if you have had time to put together a sample menu for us yet. Thanks!

Jessica

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Tue, 28 Jun 2011 15:44:44 -0400
Subject: RE: Catering April 14th 2012

Hey Jessica!
Are we still planning on meeting tomorrow at 11:15? Let me know if that still is going to work for you.
Thanks
Chef Geoff

From: Jessica Bell [mailto:[REDACTED]]
Sent: Thursday, June 23, 2011 4:01 PM

[REDACTED]

To: Sandifer, Geoffrey
Subject: RE: Catering April 14th 2012

What about 11:15 on Wednesday? Is that too late in the day?

Jessica

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Wed, 22 Jun 2011 11:37:23 -0400
Subject: RE: Catering April 14th 2012

Hey Jessica!

No worries! Monday or Wednesday work great for me, just let me know when and I will meet you over at the Lace House.

Thanks!

Chef Geoff

From: Jessica Bell [mailto:[REDACTED]]
Sent: Tuesday, June 21, 2011 11:17 PM
To: Sandifer, Geoffrey
Subject: RE: Catering April 14th 2012

Hi,

Sorry it took me so long to get back to you. We would still like to meet with you if we could. Maybe one morning next week? When are you available? Normally MWF are better for me.

Jessica

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Thu, 21 Apr 2011 13:49:15 -0400
Subject: Re: Catering April 14th 2012

Hey Jessica,

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Thanks

Chef Geoff

From: Jessica Bell [mailto:[REDACTED]]
Sent: Wednesday, April 20, 2011 03:19 PM
To: Sandifer, Geoffrey
Subject: Catering April 14th 2012

Hi, We are renting the Lace House April 14th, 2012 so of course you are at the top of our list for people we would like to use for our catering. I am trying to put together a rough budget and since food is one of the largest expenses I was hoping you could help me figure out what to estimate. There will probably be about 175 attending and it will be a buffet reception.

Does the cost for food include servers for set-up/clean-up?

[REDACTED]

Does it include plates/cups/cutlery etc or are those things we will need to rent?
What about bartending?

Thanks for your help!

Jessica Bell

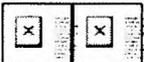
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Tuesday, July 12, 2011 5:09 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Wednesday July 13
Attachments: FrozenPriceSheet.pdf; NewPriceList(1).pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

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

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

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 2/3# or 3/4# sides. This superior Salmon is available for only \$7.69/lb skin on or \$8.09/lb skin off fillet.

If you are looking for a mild white fish at an excellent price, let us suggest Golden Corvina. We are offering this fresh quality fillet at only \$10.89/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 Virginias @ \$45.00 per box

100 count boxes of Malpaques @ \$60.00

Finally, we have Halibut! These are very nice East Coast Fish, & they are cutting out superbly. This premium whitefish is an outstanding value at only \$15.99/lb skin on,

\$17.49/lb skin off or \$11.29/lb Whole fish price.

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/

[Click here](#) to no longer receive email from this person with this service.

From: Natural Products INSIDER [naturalproductsINSIDER@virgonewsletters.com]
Sent: Tuesday, July 12, 2011 1:00 PM
To: Sandifer, Geoffrey
Subject: Cause-meceuticals/Eye Health/ Brainy Astaxanthin



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

NATURAL PRODUCTS INSIDER

WEEKLY UPDATE - JULY 12, 2011

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Eye Preservation

The eye is an amazing yet fragile organ susceptible to oxidation, inflammation and degeneration of the various sight-enabling structures. A family of nutritional compounds, including carotenoids and botanicals, offers protection and improved function... [More>>](#)

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Neuroprotective Effects of Astaxanthin

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'Cause'meceuticals

Cosmeceuticals that help consumers feel beautiful from the inside out are recovering from a small market dip with researched ingredients, green motivations and diverse offerings... [More>>](#)

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- Mediterranean Diet Nutrients Benefit Heart
 - Diet, CVD Linked in Women
 - EstroG-100 OK'd for Sale in Canada
 - Wellmune WGP® Boosts Athletes' Immunity
 - Slide Show: FDA's NDI Guidance: 10 Points of Concern
 - Considerations When Purchasing Equipment
 - Vitamin D Promising in MS
 - Rising Up Against Durbin's Bill
 - IMG Hires Jasmine Pourpak as PR Counsel
 - Danisco ~ OsmoAid™ Ingredient for Digestive Health
 - Silliker Wins Two Analytical Accuracy Awards
 - Vitafoods Asia Offers Networking, Education
 - CRN Symposium, Workshop Registration Open
 - Enzymotec's SharpPS® Halal Certified
 - Chr. Hansen's BB-12® in Two New European Products
- 

- Blanver Supplies Cafosa's Gum Delivery
- Cyvex Adds East Coast Customer Service Manager
- FDA Releases Sunscreen Final Rule
- NDI Guidance is Attack on DSHEA
- BIO-CAT, Deerland Now CRN Voting Members
- UNPA Hosts 2-Day NDI Guidance Seminar
- Aker Names Peter Svensson Executive VP
- Teck Helps Malnourished Get Zinc
- Next Pharmaceuticals Hires Regional Sales Manager
- Anthony Holler Joins Neptune's Board
- DSM Finalizes Carotenoid Acquisition
- Kyowa Hakko Increases New Business Prices
- Marketing Man-Made Meat
- Schiff, Aker Expand Krill Deal
- What Others Are Saying About NDI Guidance
- Phytosterols Curb Weight Gain
- DNP Sales Up in First Half of 2011
- Does NDI Guidance Threaten Your Business

Last Chance for SupplySide West Super Early Bird Rate!

With 1,300+ booths and 800+ exhibiting companies, [SupplySide West](#), set for Oct. 10-14 in Las Vegas, is the world's largest event for healthy and innovative ingredients. Keep your company on the cutting edge of food and beverage innovation by joining leading manufacturers, marketers and formulators at this industry event! **Don't wait any longer. Register today and take advantage of the Super Early Bird Rate ending on 7/15.**

Webinar to Discuss New Dietary Ingredient (NDI) Guidance!

The highly anticipated NDI draft guidance document has been released by the Food and Drug Administration. Hear from experts on how the guidelines will affect your business and learn about the new framework for introducing new dietary ingredients in the September 14 "[FDA's NDI Guidance Document and Its Impact on the Dietary Supplement Industry](#)" Premium Series Webinar brought to you by the Council for Responsible Nutrition & VIRGO. **Register by 7/15 to take advantage of the Early Bird Rate!**

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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: Katie Bushby [REDACTED]
Sent: Tuesday, July 12, 2011 8:03 AM
To: Sandifer, Geoffrey
Subject: Re: Reception Quote

My dad wants to talk to you, he just has a few questions. Then I think we can get the ball rolling.

From: Katie Bushby [REDACTED]
To: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
Sent: Thu, July 7, 2011 7:37:56 AM
Subject: Re: Reception Quote

Thanks Geoff for everything! We will be in touch soon. Any possibility you could let me know when you all cater some more weddings? I wanna come back and look again!
Talk soon!
KATIE

From: "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov>
To: [REDACTED] <[REDACTED]>
Sent: Fri, July 1, 2011 3:17:24 PM
Subject: Reception Quote

Hey Katie!
Ok, well I got the quote done for an estimated 120ppl and it is right at \$75 per person. That is an all inclusive price- Food, Labor, Bars, Mixers, Rentals, Setup and Breakdown fee, etc... Basically everything you will need besides music and floral. Let me know what you guys think!
Please see attached for quote.
Thanks,
Chef Geoff

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

[REDACTED]

[REDACTED]

From: Addie Bunn [REDACTED]
Sent: Tuesday, July 12, 2011 3:51 AM
Subject: Hi

Hope you get this on time, I made a trip to London, England and had my bag stolen from me with my passport and personal effects therein. The embassy is willing to help by letting me fly without my passport, I just have to pay for a ticket and settle Hotel bills. Unfortunately for me, I can't have access to funds , I've made contact with my bank but they need more time to come up with a new one. I was thinking of asking you to lend me some quick funds that I can give back as soon as I get in. I really need to be on the next available flight.

I can forward you details on how you can get the funds to me.

I await your response.

Addie

[REDACTED]

[REDACTED]

From: Jessica Bell [mailto:[REDACTED]]
Sent: Monday, July 11, 2011 7:20 PM
To: Sandifer, Geoffrey
Subject: RE: Catering April 14th 2012

sounds exciting. Thats fine take your time, jsut wanted to make sure you hadn't forgotten about us. Thanks.

Jessica

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Mon, 11 Jul 2011 18:40:11 -0400
Subject: Re: Catering April 14th 2012

Hey Jessica!

I have started working on it, but I realistically won't have it complete until the end of the week. Please excuse me for being slow, but know that I am taking my time to come up with some unique options I think you will be intrigued by. Talk with you soon,
Chef Geoff

From: Jessica Bell [mailto:[REDACTED]]
Sent: Monday, July 11, 2011 06:33 PM
To: Sandifer, Geoffrey
Subject: RE: Catering April 14th 2012

Hi Chef Geoff,

I was just checking to see if you have had time to put together a sample menu for us yet. Thanks!

Jessica

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Tue, 28 Jun 2011 15:44:44 -0400
Subject: RE: Catering April 14th 2012

Hey Jessica!

Are we still planning on meeting tomorrow at 11:15? Let me know if that still is going to work for you.

Thanks

Chef Geoff

From: Jessica Bell [mailto:[REDACTED]]
Sent: Thursday, June 23, 2011 4:01 PM
To: Sandifer, Geoffrey
Subject: RE: Catering April 14th 2012

What about 11:15 on Wenesday? Is that too late in the day?

Jessica

[REDACTED]

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Wed, 22 Jun 2011 11:37:23 -0400
Subject: RE: Catering April 14th 2012

Hey Jessica!

No worries! Monday or Wednesday work great for me, just let me know when and I will meet you over at the Lace House.

Thanks!

Chef Geoff

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Jessica

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Thu, 21 Apr 2011 13:49:15 -0400
Subject: Re: Catering April 14th 2012

Hey Jessica,

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Thanks for your help!

Jessica Bell

[REDACTED]

[REDACTED]

From: Jessica Bell [REDACTED]
Sent: Monday, July 11, 2011 6:34 PM
To: Sandifer, Geoffrey
Subject: RE: Catering April 14th 2012

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I was just checking to see if you have had time to put together a sample menu for us yet. Thanks!

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From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Tue, 28 Jun 2011 15:44:44 -0400
Subject: RE: Catering April 14th 2012

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[REDACTED]

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To: [REDACTED]
Date: Thu, 21 Apr 2011 13:49:15 -0400
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[REDACTED]

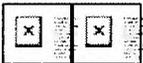
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Monday, July 11, 2011 4:39 PM
To: Sandifer, Geoffrey
Subject: Gusto Pricing for Tuesday July 12
Attachments: FrozenPriceSheet.pdf, NewPriceList(1).pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

We really appreciate your business. Thank You! For Tuesday, we have several specials. While my supplies last, I am pleased to offer:

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

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100 count boxes of Virginias @ \$45.00 per box,
100 count boxes of Bluepoints @ \$60.00 per box,
100 count boxes of Malpaques @ \$60.00 per box,

Finally, we have North Carolina Black Bass. These are beautiful little fish. We are offering them @ \$4.99/lb whole

weight (we will scale & gut them for free!) or \$12.99/lb skin on 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://www.twitter.com>

gustoseafood.com/

[Click here](#) to no longer receive email from this person with this service.



From: Brandenburg, Emily
Sent: Monday, July 11, 2011 12:43 PM
To: Sandifer, Geoffrey; Branch, Chamberlain; Branch, Chamberlain
Subject: Event Set Up for Tonight
Attachments: Economic Development Dinner_07.11.11.doc

Please note it is for 10 people :)

Emily Brandenburg
Asst. to the First Gentleman
Mansion Complex Coordinator
EmilyBrandenburg@gov.sc.gov
803-737-2235



[REDACTED]

From: ivy walker [REDACTED]
Sent: Monday, July 11, 2011 10:05 AM
To: Sandifer, Geoffrey
Subject: RE: Reception details

Hey Geoff- I was wondering if you could meet me today at 3 so I could give you the check and go over any last minute details. Derrick had his bachelor party last night so I'm not sure if he will be joining us today. Thanks!! Ivy

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Wed, 6 Jul 2011 13:48:54 -0400
Subject: RE: Reception details

Hey Ivy-
Friday at 1pm will work perfectly.
See you then,
Chef Geoff

From: ivy walker [mailto:[REDACTED]]
Sent: Wednesday, July 06, 2011 6:21 AM
To: Sandifer, Geoffrey
Subject: RE: Reception details

Hey Geoff!!

Derrick and I both have off Friday morning. Do you want to meet around 1 pm? Thanks- Ivy

From: GeoffreySandifer@gov.sc.gov
To: [REDACTED]
Date: Tue, 28 Jun 2011 13:34:34 -0400
Subject: Reception details

Hello Ms. Ivy!

Just wanted to touch base and see if you guys wanted to meet over at the Lace House sometime this or next week to go over any last minute details. Also wanted to see if you guys were going to rent a tent and if so, where it would be placed.

Talk to you soon,
Chef Geoff

From: ivy walker [mailto:[REDACTED]]
Sent: Friday, February 18, 2011 5:39 PM
To: Sandifer, Geoffrey; Brandenburg, Emily
Subject: RE: Meeting and Rehearsal

March 3rd at 1 pm will work perfect for us. See you guys then!!!

[REDACTED]

From: GeoffreySandifer@gov.sc.gov
To: EmilyBrandenburg@gov.sc.gov [REDACTED]
CC: derricksprankle@gmail.com
Date: Thu, 17 Feb 2011 11:49:10 -0500
Subject: RE: Meeting and Rehearsal

Hey Ivy!

March 3rd works for me at 1pm. We can talk glassware/ bar options as well as flatware and plates,etc.. when we meet, there are lot of options and I can take care of getting all that for you. I normally don't do a sampling for cost/time reasons, but will more than happy to provide a sampling if you would like me too. We can discuss all that in our meeting.

Look forward to seeing you guys again.

Talk with you soon,
Chef Geoff

From: Brandenburg, Emily
Sent: Thursday, February 17, 2011 9:11 AM
To: ivy walker
Cc: [REDACTED] Sandifer, Geoffrey
Subject: RE: Meeting and Rehearsal

Ivy,

Would Thursday around 11 a.m. or 1 p.m. work for you and Derrick? I have you guys added for your rehearsal on Thursday, July 14th from 6 p.m. - 8 p.m. Please let me know what time works best for you guys to meet and Geoff and I will work around.

Thanks,

Emily Brandenburg
Asst. to the First Gentleman
Mansion Complex Coordinator
EmilyBrandenburg@gov.sc.gov
803-737-2235

From: ivy walker [mailto:[REDACTED]]
Sent: Wednesday, February 16, 2011 10:02 PM
To: Brandenburg, Emily; Sandifer, Geoffrey
Subject: RE: Meeting and Rehearsal

Emily,

I talked to Derrick and we worked out a date that works for us after Feb. 24th. We would like to set up a time to meet with you on Thurs. March 3rd. Preferably in the late morning or early afternoon. We will be sending this e-mail to Chef Geoff because we would like to meet with him as well afterwards if at all possible. Just to get this set up and finalized as soon as possible. If there are any problems with this date and time with either of you feel free to e-mail me back at this address. Also if you'd like to be in touch with Derrick or just have his contact information for your records, his e-mail address is [REDACTED] and his phone number is [REDACTED]. He informed me that he would greatly appreciate it if you sent him our correspondence via e-mail as well just so he can be in the loop and have everything for his own record keeping and date planning. Also, 6pm-8pm for the rehearsal works perfectly with us and the rehearsal dinner times. Thank you in advance for your time and patience. We look forward to seeing you in a couple weeks.

[REDACTED]

Thank you again,

Ivy Walker

From: EmilyBrandenburg@gov.sc.gov
To: [REDACTED]
Date: Tue, 15 Feb 2011 15:21:24 -0500
Subject: RE: Meeting and Rehearsal

Ivy,

Let's go ahead and set up a time for after the 24th. Let me know what day would work best for the two of you and we can schedule a time. Also, if 6 pm - 8 pm is what works best for you then that is what we will schedule. Just when you confirm that with your mother-in-law, let me know. I am thrilled about the floors as well- it is my first project since taking office and I made it a mission to have it taken care of. You're welcome about the timeliness returns, it is my job :)

Thanks,

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

From: ivy walker [mailto:[REDACTED]]
Sent: Tuesday, February 15, 2011 3:12 PM
To: Brandenburg, Emily
Subject: RE: Meeting and Rehearsal

After the 24th would be awesome... I am excited that they are re-doing the floors down there! :) If we could be able to do the rehearsal from around 6-8 on the 14th that would probably be best. That would give everyone time to get off work and get ready for the rehearsal and such. If that will work for you just let me know.... My future mother-in-law is trying to get everything situated for the rehearsal dinner that night and wanted me to give her a timeline. Thanks again... and I have to say.... I am VERY impressed with your quickness in getting back to me. I like it. Thanks again! Ivy Walker

From: EmilyBrandenburg@gov.sc.gov
To: [REDACTED]
Date: Tue, 15 Feb 2011 14:38:25 -0500
Subject: Meeting and Rehearsal

Ivy,

Thank you for sending me your e-mail address. I would love to meet with you and Derrick. Let's schedule a time sometime after the 24th- the basement floors of the Lace House are being replaced next week and I think it would be exciting for you guys to see them completed. Let me know a day and time that works best for you. Also, for your rehearsal, you do have access to the grounds the day before, but we would just need to know what time frame you need for the rehearsal, so we can make sure we have someone there.

Thanks,

EMILY BRANDENBURG
ASST. TO THE FIRST GENTLEMAN



MANSION COMPLEX COORDINATOR
E-MAIL: EMILYBRANDENBURG@GOV.SC.GOV
OFFICE NUMBER: (803) 737-2235



From: Brandenburg, Emily
Sent: Monday, July 11, 2011 8:59 AM
To: Sandifer, Geoffrey
Cc: Branch, Chamberlain; Bunch, Nancy; Mitcham, Nathan; bps_mansion@scdps.net; Gordon, Tammy S.; spivey_david@schp.org
Subject: Meeting

Can we do our meeting at 10 am this morning?

Thanks

Emily Brandenburg
Asst. to the First Gentleman
Mansion Complex Coordinator
EmilyBrandenburg@gov.sc.gov
803-737-2235



[REDACTED]

From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Monday, July 11, 2011 7:49 AM
To: Derreck Owens (derrick@woodlandsc.com); 2fat 2fly@live.com; Annette Horton (annette@applausecatering.net); Anried Gadsden [REDACTED]; Cal Seawell (calseawell@seawellscatering.com); Carmella Roche (carmella@villatronco.com); Chris Rudzien [REDACTED]; Chuck Davis (chuck@plexindoorsports.com); Collin Abney [REDACTED]; Cory Sirianni [REDACTED]; Danny Cooper [REDACTED]; Ellyn Season (ebseason@peoplepc.com); Forest Hembree (fhembree@pyramidhotelgroup.com); Gary Bowens [REDACTED]; Sandifer, Geoffrey; Joe Turkaly [REDACTED]; John Chiles; John Militello (lets-cook@earthlink.net); Kacey Carbery [REDACTED]; Kerri Hutchins [REDACTED]; Kevin Boyd [REDACTED]; Larry Johnson [REDACTED]; Loretta Schwerin (Loretta.Schwerin@marriott.com); Boepple, Mark E SCCJ 137; Raymond Vilches (rvilches@pyramidhotelgroup.com); Ruth Chavis [REDACTED]; Scott Rogers [REDACTED]; Stan Morris (smorris@innatusc.com); tom@woodlandsc.com
Subject: Specials this week
Attachments: Produce_Corner_071111(1).xlsx; Less than 5-sales.xlsx

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286
C 803.414.5058
F 803.239.4014



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

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



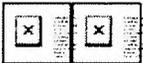
From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Saturday, July 09, 2011 11:53 AM
To: Sandifer, Geoffrey
Subject: Gusto Pricing, Availability, & Features for Monday 11 July 2011
Attachments: FrozenPriceSheet0709.pdf; NewPriceList0709.pdf



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

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

208 Pennsylvania Ave
Greer, South Carolina
29650



Hello Chefs!

We really appreciate your business. Thank You! For Monday, we have several specials. While my supplies last, I am pleased to offer:

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

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 2/3# or 3/4# sides. This superior Salmon is available for only \$7.69/lb skin on or \$8.09/lb skin off fillet.

If you are looking for a mild white fish at an excellent price, let us suggest Golden Corvina. We are offering this fresh quality fillet at only \$10.49/lb, skin off fillet.

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

**100 count boxes of Virginias @ \$45.00 per box,
100 count boxes of Bluepoints @ \$60.00 per box,
100 count boxes of Malpaques @ \$60.00
100 count boxes of West Ports @ \$81.00**

Finally, we have Halibut! These are very nice East Coast Fish, & they are cutting out superbly. This premium whitefish is an outstanding value at only \$15.49/lb skin on, \$16.99/lb skin off or \$10.59/lb Whole fish price.

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

Follow us on Twitter!

<http://www.twitter.com>

gustoseafood.com/

[Click here](#) to no longer receive email from this person with this service.

From: Corey Ellsworth [Corey@foodforthoughtsc.com]
Sent: Friday, July 08, 2011 9:27 PM
To: Sandifer, Geoffrey
Subject: RE: please review

Looks good but I'd change gratuity to 18% and just don't grat the labor. Change the formula for the grat to $=b1*.18$ and grat is actually \$2 cheaper that way and I think it is illegal to grat or tax labor. Otherwise looks good. Met w/ Jimmie.....he seems really interested in Camden. He thinks can swing Tues PM as well, so I will try and make it happen. I'll keep you posted.

From: Sandifer, Geoffrey [mailto:GeoffreySandifer@gov.sc.gov]
Sent: Friday, July 08, 2011 2:58 PM
To: Corey Ellsworth (Corey@foodforthoughtsc.com)
Subject: please review

please review and let me know if I can send on.

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



From: Bunch, Nancy
Sent: Friday, July 08, 2011 5:57 PM
To: Sandifer, Geoffrey
Subject: RE: Sanfords

Sorry - just getting to this. Busy day. Hope all Sanfords were happy!

From: Sandifer, Geoffrey
Sent: Thursday, July 07, 2011 7:19 PM
To: Bunch, Nancy
Subject: Sanfords

Hey

I just wanted to let you know that Jenny and the boys are stopping by the mansion tomorrow(friday) around 1130 in case you wanted to see them.





From: Brandenburg, Emily
Sent: Friday, July 08, 2011 4:12 PM
To: Brandenburg, Emily
Cc: Sandifer, Geoffrey
Subject: RE: Time Sheet

Geoff,

Here is where we stand for hours this week so far. Please make note and we can pay attention accordingly.

My Secretary typed this-
see her if you have any ?s :)
- Rena

From: Brandenburg, Emily
Sent: Friday, July 08, 2011 4:06 PM
To: Brandenburg, Emily
Cc: Sandifer, Geoffrey
Subject: Time Sheet

Geoff,

Here is where we stand for hours this week so far. Please make note and we can pay attention accordingly.

My Secretary typed this-
see her if you have any ?s :)

Emily Brandenburg
Asst. to the First Gentleman
Mansion Complex Coordinator
EmilyBrandenburg@gov.sc.gov
803-737-2235





From: Brandenburg, Emily
Sent: Friday, July 08, 2011 4:06 PM
To: Brandenburg, Emily
Cc: Sandifer, Geoffrey
Subject: Time Sheet
Attachments: 07.01_07.15.xls

Geoff,

Here is where we stand for hours this week so far. Please make note and we can pay attention accordingly.

My Secretary typed this-
see her if you have any ?s :)

Emily Brandenburg
Asst. to the First Gentleman
Mansion Complex Coordinator
EmilyBrandenburg@gov.sc.gov
803-737-2235



From: Richard "Duke" Bohland [duke@gustoseafood.com]
Sent: Friday, July 08, 2011 2:22 PM
To: Sandifer, Geoffrey
Subject: GUSTO for Saturday 07/09

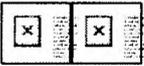
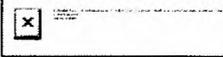
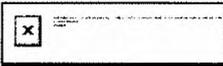


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208 Pennsylvania Ave
Greer, South Carolina
29650



Chefs,

**Thank you for your support. For Saturday 09 July 2011,
we will have limited quantities of pasteurized crab meat &
our quality line of frozen fish & frozen shrimp!**

If we can be of any service to you please call!

**Thanks,
Duke**

gustoseafood.com/

[Click here](#) to no longer receive email from this person with this service.

[REDACTED]

From: [REDACTED] on behalf of Liz Stonecyphe [REDACTED]
Sent: Thursday, July 07, 2011 8:22 PM
To: Sandifer, Geoffrey
Subject: wedding for Anna Stonecypher

Geoffrey,

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

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

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

Many thanks!

Liz Stonecypher

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

803 [REDACTED]

[REDACTED]