

From: Bunch, Nancy
Sent: Monday, February 28, 2011 4:04 PM
To: Sandifer, Geoffrey
Subject: Stuff

Trip Jennings comes tomorrow at 10:00 to look at PDR table.

Foundation DID cover that Cola Garden Club invoice from Branham's for \$461.97.



[REDACTED]

From: Missy Curls [REDACTED]
Sent: Monday, February 28, 2011 4:06 PM
To: Sandifer, Geoffrey
Subject: Re: Crawfish festival vendor questions

Good day Geoff,

That sounds fabulous.. I like to add variety to our festivals and no one has stated they are doing the same so get your app & payment in as soon as you can and I will make sure you have those items exclusively as to increase your revenue. I will send out more info once I collect apps & payment from all vendors.

Thanks for your time and your quick response, I hope to give credit to all food vendors on our website when the deadline is over on March 30th, as to showcase our food & art goods for a month prior to the festival date.

I hope you have a great week and I look forward to meeting you in person, please let me know if you may need anything else.

Missy C

On Fri, Feb 25, 2011 at 5:50 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Missy

Thank you for the quick response and I am glad to hear that any cooked foods can be served/sold. I am definitely going to book a spot for this years festival and will fill out the application and get it in the mail with a check. I was thinking about doing Po'Boys- oyster, shrimp, soft shell crab and New Orleans world famous Mother's® Roasted Beef Po' Boy with "debris". And some creole/cajun side items to go with the Po'boys.

Look forward being a part of another great festival down on Rosewood!

Thanks

Geoff

Geoffrey D. Sandifer

Executive Chef

SC Governor's Mansion

[803.737.6574](tel:803.737.6574)

[803.767.2153](tel:803.767.2153)(Cell)

GeoffreySandifer@gov.sc.gov

[REDACTED]

From: Missy Curls [mailto:missy.curls@gmail.com]

Sent: Thursday, February 24, 2011 7:16 PM

To: Sandifer, Geoffrey

Subject: Re: Crawfish festival vendor questions

Hello Geoff,

Vendor spots are still open and available and we would love to have you are participate. I am attaching the application for your convenience, the deadline is March 30 and if you decide to participate please let me know so I can add you to the vendor list. The goods can be baked or fried or you can use a propane grill. What type of food do you plan to sell?

Let me know if you need anything else.

Thanks,

Missy

On Thu, Feb 24, 2011 at 1:05 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey Missy-

I am interested in being a vendor at this years festival. I have done this event before(2008) with southern gourmet catering and looking to be a part of the festival again, but through my own catering company.

Couple questions about this years festival-

1. do you still have available spaces for food vending?
- 2.did the rules change on what types of foods can be sold during the festival? I read that only baked goods can be sold and that's different from what I did a couple years back.

Please let me know at your convenience. Looking forward to another great festival!!



Thanks-

Geoff

Geoffrey D. Sandifer

Executive Chef

SC Governor's Mansion

803.737.6574

803.767.2153(Cell)

GeoffreySandifer@gov.sc.gov

--

Have a fabulous day!

MC

--

Missy Curls

Festival/Event Coordinator
Entertainment & Promotions
803.██████████ Cell

April 30th- 2011 Rosewood Crawfish Festival
www.rosewoodcrawfishfestival.com

Solid Entertainment
Booking - Promotions

██████████

--

Have a fabulous day!

MC

--

Missy Curls

Festival/Event Coordinator

Entertainment & Promotions

803 [REDACTED] Cell

April 30th- 2011 Rosewood Crawfish Festival

www.rosewoodcrawfishfestival.com

Solid Entertainment

Booking - Promotions

[REDACTED]

From: Duke Bohland [gustofishmonger@yahoo.com]
Sent: Monday, February 28, 2011 3:31 PM
To: adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Angela Minor; Bill (Sullivan's); Blue Heron; Bobby Blockhouse; Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate; Bruce (CC of Asheville); Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Palmetto Club); Dave (Saki tumi); David Rankin; Dennis (Milliken Cafe); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley); Doug (Lobster Trap); Ed 131 Bistro; Evan (Paesano's); Fluvio (Divino); Francis Turck; Frankie Bones; Gary (Forest Lake); Geoff Grove Park Inn; Gerhard
Cc: Sandifer, Geoffrey; Great Bay; Gregg (Liberty Tap Columbia); Hendersonville CC; Jason Carolina CC; Jay Larkins; Jeff (Hyatt); Jeff groveparksunset; Jeff Main Street; Jememy Purple Onion; Jennifer Lazy Goat; Jenny Sakura Grv; Jeremy Ruka's Table; Joey Soby's; Justin (Nami); katherine Porter; Kerri Roberts; Kevin (Cliffs @ Valley); Kevin (Palms); Krisian (Gervais); Larry (Saki tumi); Laura Biltmore Estate; laurence (R) rickerwins; Laurey (Laurey's Catering); Lil Nick; Marybeth's Greenville; Melody Gusto; Michael Brioso Pasta; Michael Pavillon; Michael Stathakis; Mike (Liberty Tap Greenville); Mike (Lake Toxaway CC); Mike (Smoke on the Water)
Subject: GUSTO Pricing, Availability, & Specials for Tuesday 01 March 2011
Attachments: inner_scallops.jpg; Sword.jpg; virginia oysters.jpg; FrozenPriceSheet0226.pdf; NewPriceList0228.pdf

Chefs,

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

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 2/3# or 3/4# sides. This superior Salmon is available for only \$8.39/lb skin on or \$8.79/lb skin off fillet.

Swordfish! We have a good supply of this great steak fish. It is cutting out very nicely, & is available @ \$10.99/lb

Scallops- We are proudly featuring U-12 dry-pack scallops. These guys are the real deal! Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$14.39/lb.

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Northeast Cold Water Oysters! These are a delicious signature dish that can take your guests to the snowy coastlines of New England! Harvested in the pristine cold waters of the Northeast Coast, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Malpaques @ \$60.00 per box, 100 count boxes of Blue Points @ \$60.00 per box & 100 count boxes of our sustainable aqua-culture Virginia's @ \$45.00 per box

Dave has secured some really pretty 1-3# Gulf Red grouper filet. They are available at \$11.59/lb

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

Follow us on Twitter!

<http://www.twitter.com>

[REDACTED]

From: Kristin Rikard [REDACTED]
Sent: Monday, February 28, 2011 10:57 AM
To: Sandifer, Geoffrey
Subject: Re: Wedding Reception

That's perfect! My floral appointment is actually in Irmo, but we can hop on the interstate and make it over there in no time. So I will call you on Thursday when we make it there. Can't wait!!!

Kristin

Sent from my iPhone

On Feb 28, 2011, at 10:29 AM, "Sandifer, Geoffrey" <GeoffreySandifer@gov.sc.gov> wrote:

Hello Ms. Kristin-

Any of those days works for me so long as it is in the afternoon. Since you are going to be here thursday, why don't we just meet then as to save you an extra trip. I can be around and if you give me a buzz when you are done with floral, I can run right on over. Let me know if that works. See you soon.

Chef Geoff

Geoffrey D. Sandifer

Executive Chef

SC Governor's Mansion

803.737.6574

803.767.2153(Cell)

GeoffreySandifer@gov.sc.gov

From: Kristin Rikard [REDACTED]
Sent: Monday, February 28, 2011 10:27 AM
To: Sandifer, Geoffrey
Subject: Re: Wedding Reception

[REDACTED]

Hi Chef Geoff!

Sorry this is a late response. I can meet with you anytime this Wednesday to Friday, March 2nd to March 4th. I have a floral appointment on Thursday at 2, but I will be done by 4 at the latest.

Please let me know what best works for you. Thanks for being so patient with me! And I can't wait to get all the details down for the BIG day!! It's coming so fast.

Thanks so much!!

Kristin Rikard

On Feb 10, 2011, at 2:13 PM, Sandifer, Geoffrey wrote:

Hey Kristin!

Hope all is well with you! Are you ready for the BIG day? I just wanted to touch base with you and see if there was sometime during the next couple weeks you wanted to get together at the Lace House and make sure we have all the details covered so everything is exactly how you want. And if you have a "day of person"/ coordinator to be able to meet with us that would be great. We just want to make your day super special!

Let me know when is a convenient time for you.

Thanks,

Chef Geoff

Please note my new email address is geoffreysandifer@gov.sc.gov

they will be shutting down my old email server soon, so please use the new address to respond. Thanks.

>>> Kristin Rikard <[REDACTED]> 12/21/10 10:59 AM >>>

Hi Chef Geoff!

My family and I would be honored if you catered my wedding! I'm sorry I'm getting back to you rather late. (I hope not too late.) We can set up a time to meet again in February whenever you want. I can be available anytime that month. We'd also like to get you the deposit soon. What is the deposit

[REDACTED]

amount you'll need? We won't be using a credit card, but thank you for making that option available. Thanks so much again for working with our needs and making an awesome menu.

Congratulations again on your new baby and Merry Christmas!!

Thanks again for everything!

Kristin Rikard

On Dec 7, 2010, at 12:01 PM, Geoffrey Sandifer wrote:

> Give chamberlain a buzz to discuss bar needs/cost, his cell is [REDACTED]. And for the credit card payment, I would rather a check as I am not set up to accept credit cards mostly so I don't have to absorb the expense of accepting them. If it is a must, I will make that available.

> Let me know please,

> Chef Geoff

>

>

>

> *****

> *****

>

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

> From: Kristin Rikard [REDACTED]

> To: Geoffrey Sandifer <gsandifer@gov.sc.gov>

> Creation Date: 12/7 11:18 am

> Subject: Re: Hi Geoff!

>

> Chef Geoff-

[REDACTED]

> The menu looks fantastic! I will talk it over with my parents and get back to you. Do you happen to know what the labor cost would be for the bar or do I need to get with Chamberlin? Also, this may sound like a silly question, but do you accept credit cards for payment?

>

> Thank you for meeting with us and putting your time and effort into making this menu awesome and in our price range. You rock!

> Talk to you soon!

> Kristin

> On Dec 7, 2010, at 10:56 AM, Geoffrey Sandifer wrote:

>

>> Hi Kristin-

>> Thanks for being patient and for the congrats! I have attached a menu compiled of the stations that we discussed. Please review and make sure I didn't miss anything. And, of course, if you want to add, change, get more ideas, etc.. just let me know. I have an all inclusive cost of \$21 per head for est. 300 guests for this menu, this includes everything except for the bars. Hope this is close to what you were looking for. If so and you are going to use me for the catering, we probably should meet sometime in February again over at the Lace House to go over more detail, setup, etc...

>> Talk with you soon,

>> Chef Geoff

>>

>> Geoffrey D. Sandifer

>> Governor's Mansion Executive Chef

>> Office 803-737-6574 Cell 803-767-2153

>> gsandifer@gov.sc.gov

>>

>>

>>>>> Kristin Rikard <[REDACTED]> 12/2/2010 8:30 PM >>>

>> oh wow!! Congratulations on your new bundle of joy!!!! That's really exciting! :)

>> I will patiently wait for you to send us the quote. No worries!! Hope your wife and baby are doing wonderfully!!

[REDACTED]

>>

>> Talk to you soon,

>> Kristin Rikard

>> On Dec 2, 2010, at 12:48 PM, Geoffrey Sandifer wrote:

>>

>>> Hey

>>> Please excuse the delay on getting back to you. I will get you menu stuff asap. My wife gave birth to our second child over the weekend and the Governor has me really busy as well. I haven't forgot about you I promise!!

>>> I will get it to you very soon.

>>> Thanks,

>>> Chef Geoff

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>>> Geoffrey D. Sandifer

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>>> gsandifer@gov.sc.gov

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>>>

>>>>> Kristin Rikard <[REDACTED]> 11/22/2010 11:41 AM >>>

>>> Perfect! See you then.

>>> On Nov 22, 2010, at 11:40 AM, Geoffrey Sandifer wrote:

>>>

>>>> At the lace house, you can park behind it. If the gate is closed, call my cell 767-2153. Figure its best to meet over there as its easier to visualize things as they are discussed.

>>>>

>>>>

[REDACTED]

>>>>

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>>>> *****

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

>>>> From: Kristin Rikard <[REDACTED]>

>>>> To: Geoffrey Sandifer <gsandifer@gov.sc.gov>

>>>> Creation Date: 11/22 11:34 am

>>>> Subject: Re: Hi Geoff!

>>>>

>>>> Also, where do we come to meet with you?

>>>>

>>>> Thanks!

>>>> On Nov 22, 2010, at 11:20 AM, Geoffrey Sandifer wrote:

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>>>>> Hey,

>>>>> Tomorrow at 1pm will work, but if we could push it back to 3 it would be better for me. If you aren't available @3, I can switch some things around to meet @1. Let me know, see you tomorrow.

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>>>>>

>>>>>

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[REDACTED]

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

>>>> From: Kristin Rikard [REDACTED]

>>>> To: Geoffrey Sandifer <gsandifer@gov.sc.gov>

>>>> Creation Date: 11/22 11:15 am

>>>> Subject: Re: Hi Geoff!

>>>>

>>>> Hi again Chef Geoff!

>>>>

>>>> Thank you for your congratulations! We are excited to be celebrating our special day at the Lace House. I apologize I'm responding so late. If you still have time to meet tomorrow or Wednesday, that would be wonderful! Tomorrow would be best for me, but if you are entirely too busy, we can definitely meet Wednesday. Would 1pm tomorrow work for you?

>>>>

>>>> Thanks,

>>>> Kristin Rikard

>>>>

>>>> On Nov 16, 2010, at 9:45 PM, Geoffrey Sandifer wrote:

>>>>

>>>>> Kristin-

>>>>> Well first, congratulations on the wedding! And good venue selection, the lace house is a really great place.

>>>>> Either day works for me as I will be around the mansion during the day on tuesday and wednesday. Let me know when a good time is for you- early afternoon is normally better for me. I look forward to meeting you next week.

>>>>> Chef Geoff

>>>>>

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>>>>>

>>>>> *****

[REDACTED]

>>>>>> *****

>>>>>>

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

>>>>>> From: Kristin Rikard [REDACTED]

>>>>>> To: Geoffrey Sandifer <gsandifer@gov.sc.gov>

>>>>>> Creation Date: 11/16 12:10 am

>>>>>> Subject: Hi Geoff!

>>>>>>

>>>>>> I am having my wedding at the Lace House the last weekend in March. Margaret highly recommended you for catering, so I was wondering if you had any free time either next Tuesday (Nov. 23) or Wednesday (Nov. 24) to discuss catering. I realize next Thursday is Thanksgiving, so I completely understand if you'll be too busy then. Hopefully we can schedule a time to meet soon.

>>>>>>

>>>>>> Please let me know what works best for you! Thanks so much!

>>>>>>

>>>>>> Kristin Rikard

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>>

>> <Kristin Rikard Reception.doc>

[REDACTED]

>

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>

Geoffrey D. Sandifer

Executive Chef

SC Governor's Mansion

803.737.6574

803.767.2153(Cell)

GeoffreySandifer@gov.sc.gov



From: Kristin Rikard [REDACTED]
Sent: Monday, February 28, 2011 10:27 AM
To: Sandifer, Geoffrey
Subject: Re: Wedding Reception

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Please note my new email address is geoffreysandifer@gov.sc.gov
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Congratulations again on your new baby and Merry Christmas!!
Thanks again for everything!
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>> Geoffrey D. Sandifer
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>> Office 803-737-6574 Cell 803-767-2153
>> gsandifer@gov.sc.gov
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>>
>>>> Kristin Rikard [REDACTED] 12/2/2010 8:30 PM >>>
>> oh wow!! Congratulations on your new bundle of joy!!!! That's really exciting! :)
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>>> Governor's Mansion Executive Chef
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>>> gsandifer@gov.sc.gov

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>>>> From: Kristin Rikard <[REDACTED]>

>>>> To: Geoffrey Sandifer <gsandifer@gov.sc.gov>

>>>> Creation Date: 11/22 11:34 am

>>>> Subject: Re: Hi Geoff!

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

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>>>>> To: Geoffrey Sandifer <gsandifer@gov.sc.gov>

>>>>> Creation Date: 11/22 11:15 am

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>>>>> Hi again Chef Geoff!

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>>>>>

GeoffreySandifer@gov.sc.gov

From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Monday, February 28, 2011 9:51 AM
To: 2fat_2fly@live.com; annette@applausecatering.net; anriedg@yahoo.com;
rudzienc@mailbox.sc.edu; chuck@plexindoorsports.com; collinabney@yahoo.com;
corysirianni@gmail.com; GM@InnatUSC.com; emmettnolan25@aol.com;
fhembree@pyramidhotelgroup.com; joygar62@bellsouth.net; gsmith@forestlakeclub.com;
Sandifer, Geoffrey; joeturkaly@gmail.com; John Chiles; lets-cook@earthlink.net;
kaceycarbery@hotmail.com; hutchina@mailbox.sc.edu; takosushicolumbia@gmail.com;
Loretta.Schwerin@marriott.com; Mark Boepple; rvilches@pyramidhotelgroup.com;
robert.mcculloch@ourclub.com; chef.srogers@yahoo.com; smorris@innatusc.com;
tom@woodlandscscc.com
Subject: specials
Attachments: Brand_Buster_022811(1).xlsx; Produce_Corner_022811(1).xlsx

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286
C 803.414.5058
F 803.239.4014



[REDACTED]

From: John Shackelford [johnsh@coc.sc.gov]
Sent: Monday, February 28, 2011 9:12 AM
To: Branch, Chamberlain; Sandifer, Geoffrey; Martin, David
Cc: Brandenburg, Emily; Bunch, Nancy; McCottry, Karl; Morrison, Pete; Tammy S. Gordon
Subject: Re: Gas Stove 2nd floor Kitchen, Lace House
Attachments: John Shackelford.vcf

David,

Sounds like a safety issue anyway. Please go ahead with the repairs. Thanks for being on top of this issue!

John Shackelford
Director of Administration
Office of Executive Policy and Programs
1205 Pendleton Street, Suite 471
Columbia, SC 29201
(803)734-0560

>>> "Martin, David" <amartin@gs.sc.gov> 2/28/2011 8:24 AM >>>

Chef / Chamberlain,

I received a verbal proposal from Whaley Food Services for a first approach in repairing and enhancing the use of the gas stove that serves the 2nd floor kitchen of the Lace House.

Cost to install;
3 – Pilot burners
6- Flash tube extensions for pilots
6 – Brass ports
2 – Burner valves
1 – Inside cover for oven (lower still cover is \$201.85 alone)

\$1157.00

As you are aware of we experienced a fire alarm condition last Saturday morning (2-26-11) just before 10:00 AM (9:52 AM). It is believed that the volume of gas in the kitchen was so rich it initiated the smoke detector in the kitchen. The gas valve to the stove has been turned "off".

Please advise if you would like to move forward with this repair approach.

Thanks,
David Martin
South Carolina Budget & Control Board
Office of General Services / Facilities Management
Capitol Complex Maintenance Team
Office 803.734.1886
Cell 803.513.1347
Fax 803.734.6750
dmartin@gs.sc.gov

[REDACTED]

[REDACTED]

From: Martin, David
Sent: Monday, February 28, 2011 8:24 AM
To: Sandifer, Geoffrey; Branch, Chamberlain
Cc: Morrison, Pete; John Shackelford; Brandenburg, Emily; Bunch, Nancy; McCottry, Karl; Gordon, Tammy S.
Subject: Gas Stove 2nd floor Kitchen, Lace House

Chef / Chamberlain,

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Office of General Services / Facilities Management

Capitol Complex Maintenance Team

Office 803.734.1886

Cell 803.513.1347

Fax 803.734.6750

dmartin@gs.sc.gov

[REDACTED]

From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Monday, February 28, 2011 7:49 AM
To: 2fat_2fly@live.com; annette@applausecatering.net; wgause2285@aol.com; knappw@mailbox.sc.edu; bronsonsc@gmail.com; carmelina.roche@gmail.com; carmella@villatronco.com; rudzienc@mailbox.sc.edu; mac_24c@yahoo.com; chuck@plexindoorsports.com; corysirianni@gmail.com; danacicchinelli@columbiaymca.org; GM@InnatUSC.com; david@truncos.com; derekpoole46@yahoo.com; tom@woodlandsc.com; lakecarolina@nybutcher.net; sandhill@brixxpizza.com; fhembree@pyramidhotelgroup.com; joygar62@bellsouth.net; gsmith@forestlakeclub.com; Sandifer, Geoffrey; jennifer@truncos.com; joeturkaly@gmail.com; John Chiles; lets-cook@earthlink.net; kaceycarbery@hotmail.com; hutchina@mailbox.sc.edu; takosushicolumbia@gmail.com; Loretta.Schwerin@marriott.com; meboepple@sc.rr.com; smoaknd@sc.edu; randyniswander@yahoo.com; rvilches@pyramidhotelgroup.com; robert.mcculloch@ourclub.com; sandy@cromers.com; smorris@innatusc.com; tomjbarry@sc.rr.com; thomassedio@yahoo.com
Subject: Business Minute
Attachments: RDTool-DailyPrepSheet.pdf; prep sheet.pdf

The business minute is about the importance of prep in keeping food costs down and productivity up. You can print off the attached work sheet to get started.

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286
C 803.414.5058
F 803.239.4014

supplies
Onthefly.com
from Sysco

From: Duke Bohland [gustofishmonger@yahoo.com]
Sent: Saturday, February 26, 2011 12:57 PM
To: calhouncorners@gmail.com; derekpoole46@yahoo.com; Aaron Conestee Falls; adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Angela Minor; Bill (Sullivan's); Bistro 1896; Blue Heron; Bobby Blockhouse; Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate; Bruce (CC of Asheville); Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Cribb's Catering; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley)
Cc: Doug (Lobster Trap); Evan (Paesano's); Fluvio (Divino); Francis Turck; Frankie Bones; Gary (Forest Lake); Geoff Grove Park Inn; Gerhard; Sandifer, Geoffrey; Great Bay; Gregg (Liberty Tap Columbia); Hendersonville CC; Jason (Bin 112); Jason (Rick Erwin's); Jason Carolina CC; Jeff groveparksunset; Jeff Main Street; Jeff Potter; Jememy Purple Onion; Jennifer Lazy Goat; Jenny Sakura Grv; Jeremy Ruka's Table; JJ Overlook; Joe (Summa Joes); Joey Soby's; John Bluefin; John Lee (Carolina CC); John Vigliotta
Subject: GUSTO Pricing, Specials & Availability for Monday 28 February 2011
Attachments: inner scallops inn; virginia oysters inn; FrozenPriceSheet0226.pdf; NewPriceList0226.pdf

Chefs,

As always, we have some excellent specials for Monday.

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 2/3# or 3/4# sides. This superior Salmon is available for only \$8.39/lb skin on or \$8.79/lb skin off fillet.

Swordfish! We have a good supply of this great steak fish. It is cutting out very nicely, & is available @ \$10.99/lb

Scallops- We are proudly featuring U-12 dry-pack scallops. These guys are the real deal! Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$14.39/lb.

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Northeast Cold Water Oysters! These are a delicious signature dish that can take your guests to the snowy coastlines of New England! Harvested in the pristine cold waters of the Northeast Coast, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Malpaques @ \$60.00 per box, 100 count boxes of Blue Points @ \$60.00 per box & 100 count boxes of our sustainable aqua-culture Virginia's @ \$45.00 per box

Dave has secured some really pretty 1-3# Gulf Red grouper filet. They are available at \$11.59/lb

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

Follow us on Twitter!

<http://www.twitter.com>

[REDACTED]

From: Missy Curls [REDACTED]
Sent: Thursday, February 24, 2011 7:16 PM
To: Sandifer, Geoffrey
Subject: Re: Crawfish festival vendor questions
Attachments: 2011 CF Vendor Application.pdf

Hello Geoff,

Vendor spots are still open and available and we would love to have you are participate. I am attaching the application for your convenience, the deadline is March 30 and if you decide to participate please let me know so I can add you to the vendor list. The goods can be baked or fried or you can use a propane grill. What type of food do you plan to sell?

Let me know if you need anything else.

Thanks,
Missy

On Thu, Feb 24, 2011 at 1:05 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:

Hey Missy-

I am interested in being a vendor at this years festival. I have done this event before(2008) with southern gourmet catering and looking to be a part of the festival again, but through my own catering company.

Couple questions about this years festival-

1. do you still have available spaces for food vending?
- 2.did the rules change on what types of foods can be sold during the festival? I read that only baked goods can be sold and that's different from what I did a couple years back.

Please let me know at your convenience. Looking forward to another great festival!!

Thanks-

Geoff

Geoffrey D. Sandifer

Executive Chef

[REDACTED]

SC Governor's Mansion

803.737.6574

803.767.2153(Cell)

GeoffreySandifer@gov.sc.gov

--

Have a fabulous day!

MC

--

Missy Curls
Festival/Event Coordinator
Entertainment & Promotions
803-██████████ Cell

April 30th- 2011 Rosewood Crawfish Festival
www.rosewoodcrawfishfestival.com

Solid Entertainment
Booking - Promotions

██████████

From: Duke Bohland [gustofishmonger@yahoo.com]
Sent: Thursday, February 24, 2011 4:30 PM
To: calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate; Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek
Cc: Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley); Doug (Lobster Trap); Drew (Halfway to Habana); Ed 131 Bistro
Subject: Gusto Pricing for Friday
Attachments: FrozenPriceSheet0223.pdf

As always, we greatly appreciate your support! Thank You! We have some excellent specials for Friday.

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Virginia Cold Water Oysters! These are a delicious aqua culture produced dish that will satisfy even the pickiest oyster eater! Harvested in the pristine cold waters of the Ware River, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Virginia's @ \$45.00 per box,

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 3/4# or 4/5# sides. This superior Salmon is available for only \$8.19/lb skin on or \$8.59/lb skin off fillet.

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***Please Note:**

Fishing for Gulf Grouper will close Feb 15 thru March 15th. There will be Pacific Grouper available during the Gulf closure. The product will be in short supply, and pricing will be up.

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!

[REDACTED]

From: Brandenburg, Emily
Sent: Thursday, February 24, 2011 9:32 AM
To: Sandifer, Geoffrey
Subject: FW: Lace House and Gardens Availability

This is the couple that are on a tight budget and are just renting the gardens- very very sweet and nice, so let's see if we can't work with them on this. They are renting in September and that is our tough month, so any business is better than no business.

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

From: Caroline Bundy [mailto:[REDACTED]]
Sent: Wednesday, February 23, 2011 9:32 PM
To: Brandenburg, Emily
Cc: Josh Evans
Subject: Re: Lace House and Gardens Availability

Hi Emily!

Thank you for those options. We will definitely consider them going forward, but for now we would just like to rent the gardens. As we get further into the planning we may reconsider, but for now we'd like to go ahead and reserve the gardens at this point. We are almost finished filling out the application and will be dropping it off soon with the deposit.

We would also definitely like to set up something with the caterer soon. This sounds like a good option for us, so if you could put us in touch with him or her that would be great.

Thanks again for all your help, we'll be in touch and are super excited about hosting our wedding at your facilities!

Caroline and Josh

On Wed, Feb 23, 2011 at 1:51 PM, Brandenburg, Emily <EmilyBrandenburg@gov.sc.gov> wrote:

Caroline,

Would you be renting the gardens out for both your ceremony and reception? I just do not know where you would set up your band, food, etc. The caterer unfortunately would not have access to the kitchen, they would have to bring it in unless you went with the Governor's chef, who does catering on the side. The bathrooms are a little tricky as well- there is one bathroom in the Memorial Garden, but I think it would be hard for your guests to use just the one toilet. Here are some options that I think may seem more feasible- I would love for you to rent the Lace House/Gardens, so I am going to try and help as much as possible on this.

[REDACTED]

1. Is it possible to have your ceremony/reception on Friday or Monday? The cost to rent the Lace House goes down to \$2000 if you rent during the week- It is done quite often and there is always Labor Day which is available and most people have it off.

2. Could you instead of using the gardens for your ceremony, use the Mansion Mall? It is beautiful when it is set up and ceremonies are often held there- there are pictures on the website and I could get you in touch with a designer who does a lot of weddings on the Mansion Mall for her to help you with ideas.

3. You could use the Governor's Chef as your caterer which may help you with costs vs. going with another caterer because he may be willing to work with you on your pricing vs. another caterer.

Altogether this could save you about \$2000 total.

Let me know,

EMILY BRANDENBURG

ASST. TO THE FIRST GENTLEMAN

MANSION COMPLEX COORDINATOR

E-MAIL: EMILYBRANDENBURG@GOV.SC.GOV

OFFICE NUMBER: (803) 737-2235

From: Caroline Bundy [REDACTED]
Sent: Wednesday, February 23, 2011 11:04 AM

To: Brandenburg, Emily
Subject: Re: Lace House and Gardens Availability

Hi Emily!

That's fine, we just wanted to check! I was wondering if we just rented the gardens if the caterer would still have access to the kitchen or how does that work? I was also wondering about the bathroom situation...would we have to rent something? Just curious and trying to iron out the small details. We have it down to 2 dates so I

[REDACTED]

am hoping we will have it down to 1 by tomorrow!! Just let me know about those questions and I will talk to you soon. Hope you are having a great day!

Thanks,

Caroline

On Tue, Feb 22, 2011 at 2:28 PM, Brandenburg, Emily <EmilyBrandenburg@gov.sc.gov> wrote:

Caroline,

Sorry to have returned your e-mail a little later than hopefully expected. Unfortunately, we are not going to rent just the basement of the Lace House. I think that was something that was talked about but was never confirmed- I had to check with our account to see if we had set up the pricing for that and she said we could not do that. Please let me know if you have any questions or where you would like to go from here.

Thanks,


EMILY BRANDENBURG

ASST. TO THE FIRST GENTLEMAN

MANSION COMPLEX COORDINATOR


E-MAIL: EMILYBRANDENBURG@GOV.SC.GOV

OFFICE NUMBER: (803) 737-2235

From: Caroline Bundy [mailto:
Sent: Wednesday, February 16, 2011 3:45 PM

To: Brandenburg, Emily
Subject: Re: Lace House and Gardens Availability

Hi Emily!



Just wanted to get back to you and let you know we hadn't forgotten about the Lace House! We are still weighing our venue options and were curious about the price of just renting the basement of the house. I know you said that was possible and we were thinking that might be a good option for us. Just let me know about that whenever you can so we can take the price into consideration when deciding. Thanks again for the tour of the house and gardens last week. Hope you are having a great day!

Caroline

On Tue, Feb 8, 2011 at 4:30 PM, Caroline Bundy <[REDACTED]> wrote:

I am looking forward to it!

On Tue, Feb 8, 2011 at 4:26 PM, Brandenburg, Emily <EmilyBrandenburg@gov.sc.gov> wrote:

Caroline,

I have you down for Friday at 1 p.m. See you then.

Thanks,

EMILY BRANDENBURG

ASST. TO THE FIRST GENTLEMAN

MANSION COMPLEX COORDINATOR

E-MAIL: EMILYBRANDENBURG@GOV.SC.GOV

OFFICE NUMBER: (803) 737-2235

From: Caroline Bundy [mailto:[REDACTED]]
Sent: Tuesday, February 08, 2011 4:29 PM

To: Brandenburg, Emily
Subject: Re: Lace House and Gardens Availability

Friday would be perfect! Maybe around 1? That way it could be on my lunch break. Let me know if that time is ok for you. If not we can work out another time!

[REDACTED]

Thanks,

Caroline

On Tue, Feb 8, 2011 at 3:59 PM, Brandenburg, Emily <EmilyBrandenburg@gov.sc.gov> wrote:

Would anytime Friday work for you? I am pretty booked on Wednesday and Thursday, but I would love for you to come in and see the facility, so I could do Friday. Let me know if Friday works and if so what time.

Thanks,


EMILY BRANDENBURG

ASST. TO THE FIRST GENTLEMAN

MANSION COMPLEX COORDINATOR

E-MAIL: EMILYBRANDENBURG@GOV.SC.GOV

OFFICE NUMBER: (803) 737-2235


From: Caroline Bundy [mailto:
Sent: Tuesday, February 08, 2011 3:33 PM
To: Brandenburg, Emily
Subject: Re: Lace House and Gardens Availability

Hi Emily!

Sounds like there are a few spots open especially in September which is the month we were hoping to do our wedding (but were also open for late August, early Oct just in case). I would love to schedule a time to come and look at the venue. I have seen the pictures online and it looks beautiful! What appointment times do you have open for this week?

Thanks,

Caroline



On Tue, Feb 8, 2011 at 12:54 PM, Brandenburg, Emily <EmilyBrandenburg@gov.sc.gov> wrote:

Caroline,

It is great to hear from you. I would be more than happy to help you with these dates. Currently, the only wedding we have in August is on August 6th. In September, there is a wedding on September 10th. In October, there are two weddings- one on October 1st and one on October 22nd. Please let me know if you narrow down your options and if you would like to schedule a time to come view the facilities and meet with me. I am available Tuesday-Thursday from 1 p.m. to 4 p.m.

Thanks,


EMILY BRANDENBURG

ASST. TO THE FIRST GENTLEMAN

MANSION COMPLEX COORDINATOR

E-MAIL: EMILYBRANDENBURG@GOV.SC.GOV


OFFICE NUMBER: (803) 737-2235

From: Caroline Bundy [mailto:
Sent: Tuesday, February 08, 2011 12:56 PM
To: Brandenburg, Emily
Subject: Lace House and Gardens Availability

Hi Emily!

I was wondering about the availability of the house and gardens for the months of August, September, and October of this year. It will be for a wedding so we are looking at either Friday or Saturday nights. Please let me know if there are any openings for those days during the months above. Just email me back at this address whenever you get a chance. Hope you are having a great day!

Thanks,

Caroline Bundy


From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Wednesday, February 23, 2011 4:31 PM
To: calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate; Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek
Cc: Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley); Doug (Lobster Trap); Drew (Halfway to Habana); Ed 131 Bistro
Subject: Gusto Pricing for Thursday February 24
Attachments: NewPriceList2(1).pdf; FrozenPriceSheet.pdf; Stone Crab Claws.jpg; virginia oysters.jpg

As always, we greatly appreciate your support! Thank You! We have some excellent specials for Thursday.

We have some most excellent Mahi Filet! These sides are coming off big 15# Guatemalan fish. It is a great value @ \$8.49/lb

We have excellent #2 Yellow Fin Tuna. The price is even better! We are offering this excellent grilling fish at only \$8.99/lb Loin cut or \$10.99/lb breadloaf cut

We have Fresh Medium Stone Crab Claws (5-8 Count) only \$11.99/lb

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Virginia Cold Water Oysters! These are a delicious aqua culture produced dish that will satisfy even the pickiest oyster eater! Harvested in the pristine cold waters of the Ware River, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Virginia's @ \$45.00 per box,

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 3/4# or 4/5# sides. This superior Salmon is available for only \$8.19/lb skin on or \$8.59/lb skin off fillet.

Scallops- we are proudly featuring U-12 dry-pack scallops. These guys are the real deal! Genuine New England Dry-Packs, Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$14.39/lb.

If you are looking for a quality grilling Fish, we have some most excellent sword fillet. It is value priced @ \$11.49/lb

***Please Note:**

Fishing for Gulf Grouper will close Feb 15 thru March 15th. There will be Pacific Grouper available during the Gulf closure. The product will be in short supply, and pricing will be up.

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

Follow us on Twitter!

<http://www.twitter.com>

[REDACTED]

From: Brandenburg, Emily
Sent: Wednesday, February 23, 2011 3:08 PM
To: Martin, David
Subject: FW: Maintenance Requests

David,

I received an e-mail from Geoff about the situation regarding the refrigerators in the Mansion. Can you explain to me from your standpoint what the situation is and where we stand on trying to get this situation fixed? My concerns are that we are spending more money on replenishing the food and temporarily fixing it rather than just fixing it all together.

Thanks,

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

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

From: Sandifer, Geoffrey
Sent: Wednesday, February 23, 2011 2:52 PM
To: Brandenburg, Emily
Subject: RE: Maintenance Requests

E-

As we started discussing in our meeting- I have been having an issue(understatement) with the two(2) walk-in refrigerators in the mansion kitchen for some time now. Basically, there are holes in the condensers and/or refrigerant lines that run from their respective compressors outside. Since the original diagnosis of the problem, over 18 months ago, we have lost thousands of dollars worth of food product as these coolers stopped cooling due to the lack of refrigerant in the lines- due to the constant leak. We have since installed thermostat alarms to notify us as coolers go out to avoid the problem of losing foods. But all the while we just keep recharging the lines with refrigerant which costs money per pound used and the labor to charge the lines. The need to charge the lines is getting exponentially more frequent, bi weekly, to weekly to, as of lately, more like twice a week.

We are constantly throwing money away putting a bandaid on something that is inevitably going to get fixed anyway. Brenda said she will get me the info on how much has been spent to "bandaid" this problem, but with the costs of refrigerant, temperature alarms and labor- my best guesstimation would be well over \$5k. And that's not much less than what its going to cost to fix. In my opinion from my experience.

-G

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

[REDACTED]

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

From: John Shackelford [<mailto:johnsh@coc.sc.gov>]

Sent: Wednesday, February 23, 2011 11:14 AM

To: Brandenburg, Emily

Cc: Branch, Chamberlain; Sandifer, Geoffrey; Haley, Michael; Martin, David

Subject: Re: Maintenance Requests

Hey Emily,

I met with David this a.m. He will go to great efforts to keep the cost minimal for the projects that General Services can do such as the Carriage House Bathroom, wallpapering the Middleton Bathroom and painting the Lace House shutter. He is getting quotes on the other (2) requests: Painting front porch of Boyleston and Lace House kitchen doors and basement. We should have some solid quotes by the beginning of next week. We will pursue all the repairs as soon as possible. Thanks!

John Shackelford
Director of Administration
Office of Executive Policy and Programs
1205 Pendleton Street, Rm# 471
Columbia, SC 29201
(803)734-0560

>>> "Brandenburg, Emily" <EmilyBrandenburg@gov.sc.gov> 2/22/2011 4:21 pm

>>> >>>
















John,

Here are some of the maintenance Requests that have been made in regards to the Lace House and Mansion. Please let me know your thoughts.

Thanks,

Emily Brandenburg
Asst. to the First Gentleman
Mansion Complex Coordinator
E-mail: EmilyBrandenburg@gov.sc.gov
Office Number: (803) 737-2235

From: Ecolab [DoNotReply@mktg.ecolab.com]
Sent: Wednesday, February 23, 2011 2:25 PM
To: Sandifer, Geoffrey
Subject: Bundle your Food Safety Savings

From: Food Product Design [FoodProductDesign@virgonewsletters.com]
Sent: Wednesday, February 23, 2011 10:13 AM
To: Sandifer, Geoffrey
Subject: Sweetener Options/Healthier Snack Food Fats/Enhancing Athletic Performance



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

Food Product Design

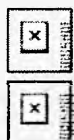
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- Heart Attack Doesn't Change Fast Food Habits
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- Food Safety Steps Up, Sort Of
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- The Secret to Longer Lasting Tomatoes
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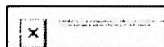
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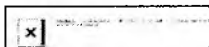
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(480) 990-1101

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Tuesday, February 22, 2011 4:08 PM
To: calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate; Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek
Cc: Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley); Doug (Lobster Trap); Drew (Halfway to Habana); Ed 131 Bistro
Subject: Gusto Pricing for Wednesday February 23
Attachments: FrozenPriceSheet.pdf; NewPriceList2(1).pdf; Stone Crab Claws.jpg

As always, we greatly appreciate your support! Thank You! We have some excellent specials for Wednesday.

We are featuring fresh North Carolina Red Drum (Redfish). This local favorite is fresh, very pretty, & very affordable @ \$10.99/lb

We have excellent #2 Yellow Fin Tuna. The price is even better! We are offering this excellent grilling fish at only \$8.99/lb Loin cut or \$10.99/lb breadloaf cut

We have Fresh Medium Stone Crab Claws (5-8 Count) only \$11.99/lb

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Virginia Cold Water Oysters! These are a delicious aqua culture produced dish that will satisfy even the pickiest oyster eater! Harvested in the pristine cold waters of the Ware River, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Virginia's @ \$45.00 per box,

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 3/4# or 4/5# sides. This superior Salmon is available for only \$8.19/lb skin on or \$8.59/lb skin off fillet.

Scallops- we are proudly featuring U-12 dry-pack scallops. These guys are the real deal! Genuine New England Dry-Packs, Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$14.39/lb.

If you are looking for a quality grilling Fish, we have some most excellent sword fillet. It is value priced @ \$11.49/lb

***Please Note:**


Fishing for Gulf Grouper will close Feb 15 thru March 15th. There will be Pacific Grouper available during the Gulf closure. The product will be in short supply, and pricing will be up.

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>





From: Brenda Day [bday@oepp.sc.gov]
Sent: Tuesday, February 22, 2011 3:12 PM
To: Sandifer, Geoffrey; Sandra Edmond
Subject: Fwd: Publix Monthly Statement
Attachments: Publix Monthly Statement

fyi



From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Monday, February 21, 2011 4:05 PM
To: calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate; Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek
Cc: Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley); Doug (Lobster Trap); Drew (Halfway to Habana); Ed 131 Bistro
Subject: Gusto Pricing for Tuesday February 22
Attachments: FrozenPriceSheet.pdf; NewPriceList2(1).pdf

As always, we greatly appreciate your support! Thank You! We have some excellent specials for Tuesday.

We have excellent #2 Yellow Fin Tuna. The price is even better! We are offering this excellent grilling fish at only \$8.99/lb Loin cut or \$10.99/lb breadloaf cut

We have Fresh Medium Stone Crab Claws (5-8 Count) only \$11.99/lb

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We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 3/4# or 4/5# sides. This superior Salmon is available for only \$8.19/lb skin on or \$8.59/lb skin off fillet.

Scallops- we are proudly featuring 10/20 dry-pack scallops. These guys are the real deal! Genuine New England Dry-Packs, Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$14.39/lb.

Dave has secured some excellent 1-3# Gulf Red Grouper fillet. These skin off & Bone out fillets are available at only \$9.69/lb

***Please Note:**

Fishing for Gulf Grouper will close Feb 15 thru March 15th. There will be Pacific Grouper available during the Gulf closure. The product will be in short supply, and pricing will be up.

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

Follow us on Twitter!

<http://www.twitter.com>



[REDACTED]

From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Monday, February 21, 2011 7:36 AM
To: 2fat_2fly@live.com; annette@applausecatering.net; wgause2285@aol.com; knappw@mailbox.sc.edu; bronsonsc@gmail.com; carmelina.roche@gmail.com; carmella@villatronco.com; rudzienc@mailbox.sc.edu; mac_24c@yahoo.com; chuck@plexindoorsports.com; corysirianni@gmail.com; danacicchinelli@columbiaymca.org; GM@InnatUSC.com; david@troncos.com; derekpoole46@yahoo.com; tom@woodlandsc.com; lakecarolina@nybutcher.net; sandhill@brixxpizza.com; fhembree@pyramidhotelgroup.com; joygar62@bellsouth.net; gsmith@forestlakeclub.com; Sandifer, Geoffrey; jennifer@troncos.com; joetuskaly@gmail.com; John Chiles; lets-cook@earthlink.net; kaceycarbery@hotmail.com; hutchina@mailbox.sc.edu; takosushicolumbia@gmail.com; Loretta.Schwerin@marriott.com; meboepple@sc.rr.com; smoaknd@sc.edu; randyniswander@yahoo.com; rvilches@pyramidhotelgroup.com; robert.mcculloch@ourclub.com; sandy@cromers.com; smorris@innatusc.com; tomjbarry@sc.rr.com; thomassedio@yahoo.com
Subject: Market update
Attachments: market 2 21 11.pdf

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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[REDACTED]

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Sunday, February 20, 2011 2:02 PM
To: calhouncorners@gmail.com; Aaron Conestee Falls; adam Blue Marlin; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Bill (Sullivan's); Bistro 1896; Blue Heron; Bob (Agusta Grill); Bobby Blockhouse; Brick (Liberty Tap Columbia); Brigid Biltmore Estate; Bruce (CC of Asheville); Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Dave (Saki tumi); David Rankin; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley); Doug (Lobster Trap)
Cc: Evan (Paesano's); Fluvio (Divino); Francis Turck; Frankie Bones; Gary (Forest Lake); Geoff Grove Park Inn; Gerhard; Sandifer, Geoffrey; Great Bay; Gregg (Liberty Tap Columbia); Harold Mountaintop; Hendersonville CC; Jason (Bin 112); Jason (Rick Erwin's); Jay Larkins; Jeff (Hyatt); Jeff groveparksunset; Jememy Purple Onion; Jennifer Lazy Goat; Jenny Sakura Grv; Jeremy Ruka's Table; Joe (Summa Joes); Joey Soby's; John Lee (Carolina CC); Justin (Nami); katherine Porter; Ken (Vincenzos); Kerri Roberts; Kevin (Cliffs @ Valley); Kevin (Palms); Kevin Paoletti (Paoletti's); Kirk (Biltmore Forest); Larry (Saki tumi)
Subject: GUSTO Pricing, Specials & Availability for Monday 21 February 2011
Attachments: Copy of FrozenPriceSheet0220.pdf; Copy of NewPriceList0220.pdf

Hello Chefs!

Thank you for you business & continued support! For Monday we have several excellent features... While my supplies last, I am pleased to offer:

An outstanding catch at a great price is our Golden Corvina. We are able to offer you this excellent mild whitefish at only \$10.49/lb fillet.

Lane Snapper! This excellent Snapper filet is cutting of beautiful 4-6# fish. It is available skin on for \$12.79/lb

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Virginia Cold Water Oysters! These are a delicious aqua culture produced dish that will satisfy even the pickiest oyster eater! Harvested in the pristine cold waters of the Ware River, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Virginia's @ \$45.00 per box,

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

Follow us on Twitter!

<http://www.twitter.com>

[REDACTED]

From: PETERS, KATHRYN [petersk3@email.sc.edu]
Sent: Friday, February 18, 2011 6:05 PM
To: Sandifer, Geoffrey
Subject: RE: SC Governor's Mansion Internship

Hey!

Just seeing what's the status with my background check and all no rush or anything just wondering. I am free this week Tuesday, Thursday, and Wednesday after 3, let me know!

Thanks

Kathryn Peters

petersk3@email.sc.edu

Cell: (410) 852-5906

From: Sandifer, Geoffrey [GeoffreySandifer@gov.sc.gov]
Sent: Sunday, January 30, 2011 11:21 AM
To: PETERS, KATHRYN
Subject: RE: SC Governor's Mansion Internship

Hey,

We need to go to my HOUR dept. Meet me at the mansion when you are off Wednesday.

-Chef

Message Sent with NotifySync

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

From: petersk3@email.sc.edu
Sent: Sat, 29 Jan 2011 11:00:14 PM America/New_York
To: GeoffreySandifer@gov.sc.gov
Subject: RE: SC Governor's Mansion Internship

No worries thanks for getting back to me. Wednesday works I get off at three so more like 3:30 by the time I get there, you mean the HR department at school? Just tell me where I need to go and I will see you then!

Kathryn Peters

petersk3@email.sc.edu

Cell: (410) 852-5906

From: Sandifer, Geoffrey [GeoffreySandifer@gov.sc.gov]
Sent: Saturday, January 29, 2011 4:27 PM
To: PETERS, KATHRYN
Subject: RE: SC Governor's Mansion Internship

Hey,

Sorry for delayed response, but I am waiting on HR dept to let me know how to set this up. I do need you to run up there with me some time this week when you are available...lets shoot for Wednesday around 3pm. We can set up a schedule after HR gives me the go ahead. Let me know if Wednesday is going to work for you.

Thanks!

[REDACTED]

Chef Geoff

From: PETERS, KATHRYN [<mailto:petersk3@email.sc.edu>]
Sent: Friday, January 28, 2011 10:04 AM
To: Sandifer, Geoffrey
Subject: RE: SC Governor's Mansion Internship

sorry I thought I had sent the last message on wensday thats why I said I could work today, I just resent it so let me know about anytime next week

Kathryn Peters
petersk3@email.sc.edu
Cell: (410) 852-5906

From: PETERS, KATHRYN
Sent: Friday, January 28, 2011 10:01 AM
To: Sandifer, Geoffrey
Subject: RE: SC Governor's Mansion Internship

Hey Chef

I got my schedule for this week. I can work this friday 1/28/11 anytime. Next Wensday 2/2/11 after 3pm, Thursday and Friday 2/3/11 and 2/3/11 anytime. With in the next couple of weeks I will have more avaliblity. We are in the proccess of training a new employee so soon I will have less shifts. Let me know if you have anything on these days. Feel free to call or email anytime, Thanks!

Kathryn Peters
petersk3@email.sc.edu
Cell: (410) 852-5906


From: Sandifer, Geoffrey [GeoffreySandifer@gov.sc.gov]
Sent: Monday, January 17, 2011 3:57 PM
To: PETERS, KATHRYN
Subject: RE: SC Governor's Mansion Internship The back entrance gate for Mansion is located on Gadsen st. There is a little parking area off the street and there you will see a black wooden gate, push the call button and security will let you in. you can park anywhere on the back side of mansion and will not get a ticket.
See you then.
Chef Geoff
call if any problems cell 803.767.2153

From: PETERS, KATHRYN [petersk3@email.sc.edu]
Sent: Monday, January 17, 2011 2:19 PM
To: Sandifer, Geoffrey
Subject: RE: SC Governor's Mansion Internship Thursday at 1 pm works for me as well, just let me know where exaclty and I will see you then.

Thanks,

Kathryn Peters
petersk3@email.sc.edu
Cell: (410) 852-5906

From: Sandifer, Geoffrey [GeoffreySandifer@gov.sc.gov]
Sent: Monday, January 17, 2011 11:58 AM
To: PETERS, KATHRYN
Subject: SC Governor's Mansion Internship Ms. Peters-



I just recieved your email from our HR dept and would like to follow up with you. If you are still interested in this posistion I would like to set up an appoitment this week to go over what the job encompasses. Let me know when you are available and we can work out a date and time Thanks Chef Geoff

[REDACTED]

[REDACTED]

From: ivy walker [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!!!

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

[REDACTED]

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.

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 [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,

[REDACTED]

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: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Friday, February 18, 2011 4:14 PM
To: bethany@table301.com; calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; Adam (Bohemian); adam Blue Marlin; Adam Square root; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate
Cc: Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek; Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley)
Subject: Gusto Pricing for Saturday February 19
Attachments: FridayPriceList2(1).pdf; FrozenPriceSheet.pdf

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Thursday, February 17, 2011 4:02 PM
To: bethany@table301.com; calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; Adam (Bohemian); adam Blue Marlin; Adam Square root; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate
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Subject: Gusto Pricing for Friday February 18
Attachments: inner_scallops.jpg; FrozenPriceSheet.pdf; NewPriceList2(1).pdf

Hello Chefs!

Thank you for you business & continued support! For Friday we have several excellent features... While my supplies last, I am pleased to offer:

An outstanding catch at a great price is our Golden King Clip. We are able to offer you this feature at only \$8.99/lb fillet.

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Virginia Cold Water Oysters! These are a delicious aqua culture produced dish that will satisfy even the pickiest oyster eater! Harvested in the pristine cold waters of the Ware River, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Virginia's @ \$45.00 per box,

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 3/4# or 4/5# sides. This superior Salmon is available for only \$8.19/lb skin on or \$8.59/lb skin off fillet.

Scallops- we are proudly featuring U-12 dry-pack scallops. These guys are the real deal! Genuine New England Dry-Packs, Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$14.39/lb.

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

Follow us on Twitter!

<http://www.twitter.com>

4

2

2

[REDACTED]

From: SupplySide East [supplieside@virgopublishing.com]
Sent: Thursday, February 17, 2011 12:01 PM
To: Sandifer, Geoffrey
Subject: Find new product ideas at SupplySide East



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



Agenda Register Education

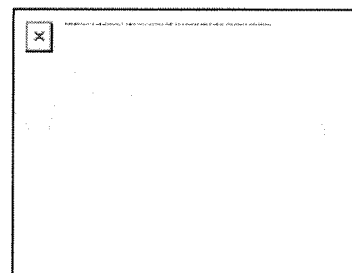
Find Ingredients, Suppliers & Product Ideas at SupplySide East!

With hundreds of exhibitors offering thousands of ingredients, SupplySide East gives food and beverage manufacturers, marketers and formulators easy access to the latest ingredient innovation, supporting science, formulations and applications.

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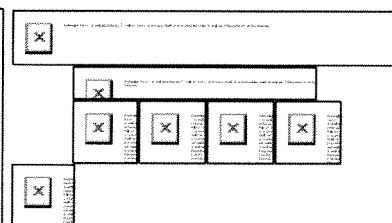
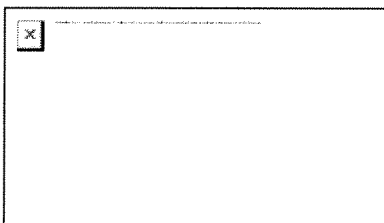
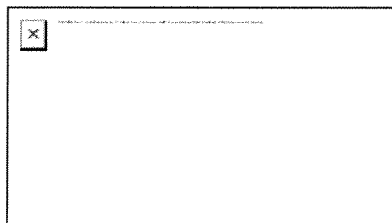
- Natural and clean-label ingredients
- Sodium reduction ingredients
- Ingredients for calorie control and weight management products
- 'Better-for-you' solutions
- Flavor systems to meet consumer demand for natural products



"[At SupplySide East] we're looking for new ideas, cost-savings initiative ideas and also wellness ingredients."

-Preethu Ramisetty, Sr. Food Scientist, Campbell Soup Co.

SupplySide East 2010 Attendee



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[REDACTED]

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:ivy_walker@hotm\[REDACTED\]](mailto:ivy_walker@hotm[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.

Thank you again,

Ivy Walker

From: EmilyBrandenburg@gov.sc.gov
To: ivy_walker@hotmail.com
Date: Tue, 15 Feb 2011 15:21:24 -0500
Subject: RE: Meeting and Rehearsal

Ivy,

[REDACTED]

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

[REDACTED]

[REDACTED]

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

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Thanks,

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

[REDACTED]

[REDACTED]

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Wednesday, February 16, 2011 4:02 PM
To: bethany@table301.com; calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; Adam (Bohemian); adam Blue Marlin; Adam Square root; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate
Cc: Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek; Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki turni); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley)
Subject: Gusto Pricing for Thursday February 17
Attachments: FrozenPriceSheet.pdf; NewPriceList2(1).pdf; Golden King Clip.jpg

Hello Chefs!

Thank you for you business & continued support! For Thursday we have several excellent features... While my supplies last, I am pleased to offer:

An outstanding catch at a great price is our Golden King Clip. We are able to offer you this feature at only \$7.99/lb fillet.

American Red Snapper! This superior snapper filet is cutting of beautiful 6-8# fish. It is available skin on for \$14.99/lb

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Virginia Cold Water Oysters! These are a delicious aqua culture produced dish that will satisfy even the pickiest oyster eater! Harvested in the pristine cold waters of the Ware River, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Virginia's @ \$45.00 per box,

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 3/4# or 4/5# sides. This superior Salmon is available for only \$8.19/lb skin on or \$8.59/lb skin off fillet.

Scallops- we are proudly featuring 20/30 dry-pack scallops. These guys are the real deal! Genuine New England Dry-Packs, Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$14.09/lb.

Dave has secured some excellent 1-3# Gulf Red Grouper fillet. These skin off & Bone out fillets are available at only \$9.49/lb

***Please Note:**

Fishing for Gulf Grouper will close Feb 15 thru March 15th. There will be Pacific Grouper available during the Gulf closure. The product will be in short supply, and pricing will be up.

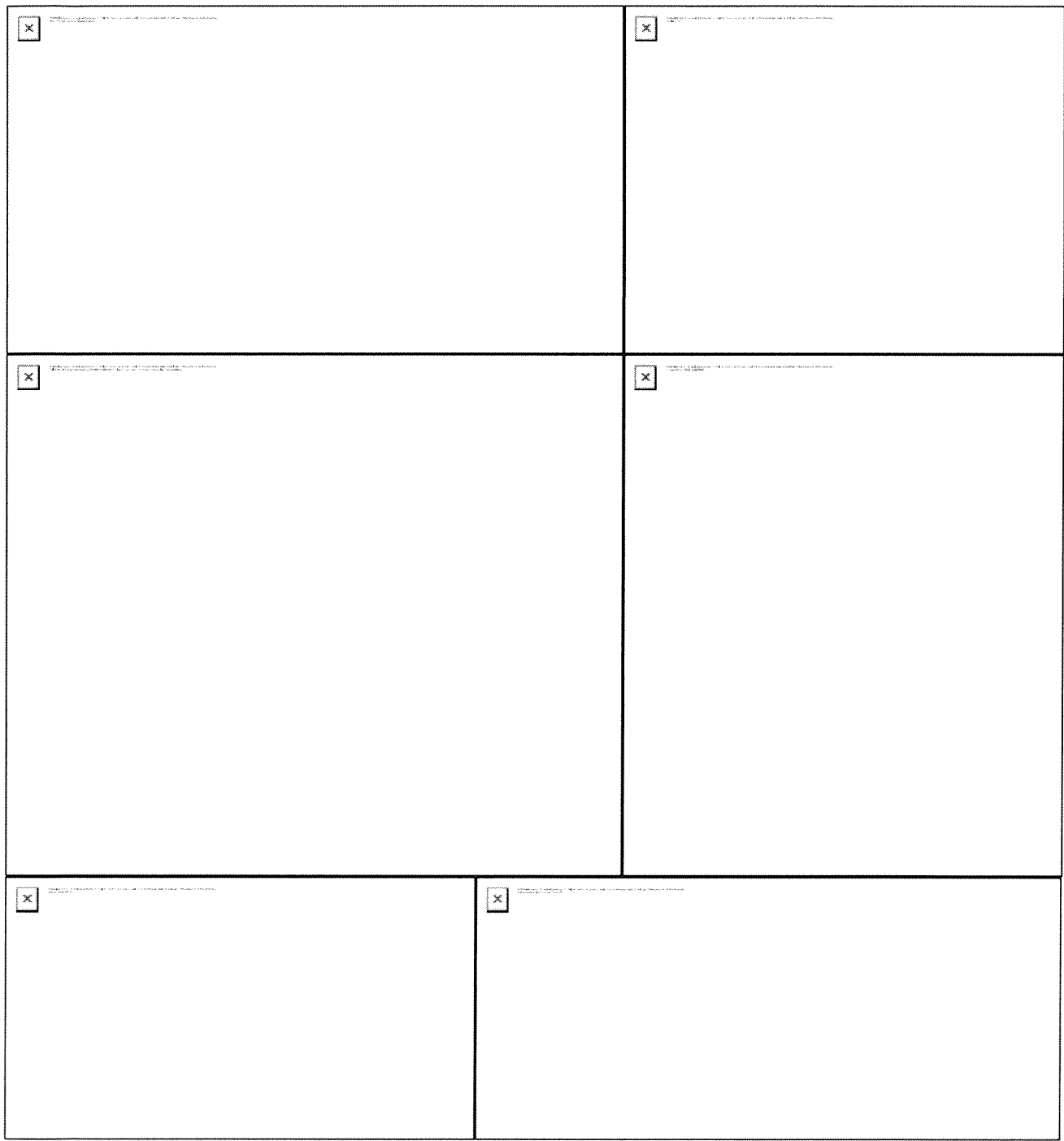
[REDACTED]

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>

From: Ecolab [DoNotReply@mktg.ecolab.com]
Sent: Wednesday, February 16, 2011 2:15 PM
To: Sandifer, Geoffrey
Subject: Time is Running Out on Ecolab Special Offer



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[REDACTED]

From: ivy walker [REDACTED]
Sent: Wednesday, February 16, 2011 12:27 PM
To: Sandifer, Geoffrey
Subject: RE: Catering

Hey! I was wondering if you could send me a price list for all the tables and the gold chairs and linens and such. Also, are we responsible for providing the glassware and stuff for the bar or is that included in the bar price from your guy? I know we have to order and provide the flatware and plates and napkins... but I didn't know about bar details. We are going to set up an appointment to meet Emily, the new girl, after the 24th and wondered if you could meet with us too? I didn't know if we sampled everything to make sure we want it on the final menu or how that stuff goes. Just trying to finish up all the last-minute touches. Let me know. Thanks!!! Ivy

> Date: Sun, 16 Jan 2011 13:20:48 -0500

> From: gsandifer@gov.sc.gov

> To: [REDACTED]

> Subject: RE: Catering

>

> Hey,

>

> My email address has been changed to geoffreysandifer@gov.sc.gov due to the administration change. I havent recieved any emails for a couple days now and can only send out mail from this system. Just wanted to get you the new contact info.

>

> Thanks

> Chef Geoff

>

>

> >>> ivy walker <[REDACTED]> 11/17/2010 9:21 PM >>>

>

>

> Sorry it has taken me so long to get back to you. I was wondering if you had any more ideas? I like what is here but I was wondering about something maybe with chicken (that might be on the kabob thing) and also if you could give us a few more ideas like the mashed potatoes and brushetta.... sadly all we can agree on is meat. haha. Also I wanted to ask you exactly what is included in the Lace House when we use you and also how much for chairs and tables and linens and things like that. I don't know if that is a question for you or for Margaret. Hope to hear from you soon and thanks again for the awesome ideas. Ivy Walker

>

>

>

> > Date: Mon, 18 Oct 2010 12:41:18 -0400

> > From: gsandifer@gov.sc.gov

> > To: [REDACTED]

> > CC: [REDACTED]

> > Subject: RE: Catering

> >

> > Hey guys!

> > Sorry it took a little longer than expected to get these menu options over to you. I came up a couple other station possibilities than we originally discussed. and I can come up with more if you need some more options- no problem at all. Each station is marked with a price per head, costed out at a 5 station minimum- we can look at lowering the costs per head with additional stations. Look over and call or email with any questions or concerns. Hope all is well and talk with you soon,

> > Thanks

> > Chef Geoff

> >

> > Geoffrey D. Sandifer

[REDACTED]

> > Governor's Mansion Executive Chef
> > Office 803-737-6574 Cell 803-767-2153
> > gsandifer@gov.sc.gov

> > >>> ivy walker <[REDACTED]> 10/5/2010 12:38 PM >>>

> > 2 pm on Thursday will be great. Whjere do we go to meet you? Ivy Walker

> > > Date: Tue, 5 Oct 2010 10:00:30 -0400

> > > From: gsandifer@gov.sc.gov

> > > To: [REDACTED]

> > > Subject: Re: Catering

> > > Hey Ivy,

> > > I would be happy to meet with you guys on Thursday... 2 pm. please confirm time and I look forward to meeting ya'll.

> > > Chef Geoff

> > > Geoffrey D. Sandifer


> > > Governor's Mansion Executive Chef

> > > Office 803-737-6574 Cell 803-767-2153

> > > gsandifer@gov.sc.gov

> > >>> ivy walker <[REDACTED]> 10/4/2010 7:43 PM >>>

> > > My name is Ivy Walker and my fiance, Derrick, and I just recently booked the Lace House to get married at on July 15, 2011. Margaret gave me your card and had nothing but wonderful things to say about you. We are very interested in using you for the caterer for our wedding and I was wondering if you could meet with us. I am a server and Derrick is a bartender so we have kind of crazy schedules. If you could meet with us on Thursday mid afternoon that would be the best for us, if not then please just call me and we will set up another time. I look forward to meeting you. Thank you and have a great night. Ivy Walker [REDACTED] is my cell



From: Price, Blanche
Sent: Wednesday, February 16, 2011 10:12 AM
To: Brandenburg, Emily; Sandifer, Geoffrey
Subject: Lunch Thursday 2/17/11

Can he have 4 box lunches tomorrow because we will be traveling. Is 9:45 too early for you to bring them? Thank you soo much!

Blanche Price
Office of Governor Nikki Haley
803.734.5152



From: Food Product Design [FoodProductDesign@virgonewsletters.com]
Sent: Wednesday, February 16, 2011 9:43 AM
To: Sandifer, Geoffrey
Subject: Becoming Fluent in Gum Arabic/Flavor Watch/Diet Soda Linked to Stroke



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

Food Product Design

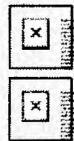
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- Barbecue Pork Recalled Over Undeclared Whey
- Yogurt Powder for Enhanced Flavor and Texture
- ADM to Build Palm Processing Plant in Brazil
- Let's Move! Campaign Marks 1-Year Anniversary
- Getting Your Slice of the Pie
- Eggs Are 14% Lower in Cholesterol
- Stealth Strategies to Increase Vegetable Intake
- Soy Isoflavones Don't Increase Cancer Risk
- Monosodium Phosphate Improves Gluten-Free Bread Texture

New Snacking Trends Webinar Announced

Busy lifestyles and trends in nutrition are making quick, nutritious mini-meals a regular part of many consumers' multitasking lifestyles. Get an in-depth look at a new consumer-centric market structure that outlines this eating occasion, and learn about strategic recommendations on where to focus innovation efforts to maximize growth opportunities in the March 3 "Get Your Share of Snack Time" Partner Series Webinar, sponsored by Innovation Center for U.S. Dairy. **Register today!**

Attend the Cutting-Edge Food & Beverage

Ingredient Show

SupplySide East, May 2 to 4 in Secaucus, NJ, has hundreds of exhibitors offering thousands of healthy and innovative ingredients. Your next big idea could be a booth away! Best rates are available now – **Register today and save up to \$200!** Visit **www.supplysideshow.com** to search for exhibitors offering the ingredients and service you're looking for.

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

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Tuesday, February 15, 2011 3:49 PM
To: bethany@table301.com; calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; Adam (Bohemian); adam Blue Marlin; Adam Square root; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Flores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate
Cc: Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek; Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley)
Subject: Gusto Pricing for Wednesday February 16
Attachments: NewPriceList2(1).pdf, FrozenPriceSheet.pdf

Hello Chefs!

Thank you for you business & continued support! For Wednesday we have several excellent features... While my supplies last, I am pleased to offer:

American Red Snapper! This superior snapper filet is cutting of beautiful 6-8# fish. It is available skin on for \$15.19/lb

We have some most excellent Mahi Filet! These sides are coming off big 15# Guatemalan fish. It is a great value @ \$7.99/lb

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Virginia Cold Water Oysters! These are a delicious aqua culture produced dish that will satisfy even the pickiest oyster eater! Harvested in the pristine cold waters of the Ware River, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Virginia's @ \$45.00 per box,

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous ¾# or 4/5# sides. This superior Salmon is available for only \$8.19/lb skin on or \$8.59/lb skin off fillet.

Scallops- we are proudly featuring 20/30 dry-pack scallops. These guys are the real deal! Genuine New England Dry-Packs, Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$14.09/lb.

Dave has secured some excellent 1-3# Gulf Red Grouper fillet. These skin off & Bone out fillets are available at only \$9.49/lb

***Please Note:**

Fishing for Gulf Grouper will close Feb 15 thru March 15th. There will be Pacific Grouper available during the Gulf closure. The product will be in short supply, and pricing will be up.

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

Follow us on Twitter!

<http://www.twitter.com>

[REDACTED]

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Monday, February 14, 2011 4:00 PM
To: bethany@table301.com; calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; Adam (Bohemian); adam Blue Marlin; Adam Square root; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek; Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley)
Cc:
Subject: Gusto Pricing for Tuesday February 15
Attachments: NewPriceList2(1).pdf; FrozenPriceSheet.pdf

Hello Chefs!

Thank you for you business & continued support! For Tuesday we have several excellent features... While my supplies last, I am pleased to offer:

We have some most excellent Mahi Filet! These sides are coming off big 15# Guatemalan fish. It is a great value @ \$7.99/lb

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Virginia Cold Water Oysters! These are a delicious aqua culture produced dish that will satisfy even the pickiest oyster eater! Harvested in the pristine cold waters of the Ware River, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Virginia's @ \$45.00 per box,

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 3/4# or 4/5# sides. This superior Salmon is available for only \$8.19/lb skin on or \$8.59/lb skin off fillet.

Scallops- we are proudly featuring 20/30 dry-pack scallops. These guys are the real deal! Genuine New England Dry-Packs, Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$14.09/lb.


Dave has secured some excellent 1-3# Gulf Red Grouper fillet. These skin off & Bone out fillets are available at only \$9.49/lb

***Please Note:**

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


[REDACTED]

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Never miss an email again!

Yahoo! Toolbar alerts you the instant new Mail arrives. Check it out.



From: Brandenburg, Emily
Sent: Monday, February 14, 2011 3:47 PM
To: Sandifer, Geoffrey
Subject: Checks and Bridal Show

Geoff-


The Columbia Bridal Show is this upcoming Sunday. My mom and I have been trying to work really hard to make it look nice and neat. I just wanted to let you know that I may need a few checks for the event that will be out of the rental account. Are those the same checks as the Mansion Checkbook or is there a different set of checks for that?

Here are what the checks would be used for:

1. Brochures that I had made for the Rental Complex
2. Flowers for my table (if you are going to Fresh Market anytime Friday or Saturday, I could just have you get it when you go for other things)
3. I may have pictures made into canvases to decorate the table with

Thanks,

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



From: Price, Blanche
Sent: Monday, February 14, 2011 11:16 AM
To: Sandifer, Geoffrey
Subject: Water Bottles

Will you bring a pack of water bottles with lunch one day for the Gov? Thanks!

Blanche Price
Office of Governor Nikki Haley
803.734.5152



From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Monday, February 14, 2011 8:30 AM
To: 2fat_2fly@live.com; annette@applausecatering.net; wgause2285@aol.com; knappw@mailbox.sc.edu; bronsonsc@gmail.com; carmelina.roche@gmail.com; carmella@villatronco.com; rudzienc@mailbox.sc.edu; mac_24c@yahoo.com; chuck@plexindoorsports.com; corysirianni@gmail.com; danacicchinelli@columbiaymca.org; GM@InnatUSC.com; danny_cooper98@yahoo.com; david@truncos.com; derekpoole46@yahoo.com; tom@woodlandsc.com; lakecarolina@nybutcher.net; sandhill@brixpizza.com; fhembree@pyramidhotelgroup.com; joygar62@bellsouth.net; gsmith@forestlakeclub.com; Sandifer, Geoffrey; gcooper@palmettoclub.org; jmmurphy12@yahoo.com; jennifer@truncos.com; lets-cook@earthlink.net; kaceycarbery@hotmail.com; hutchina@mailbox.sc.edu; takosushicolumbia@gmail.com; Loretta.Schwerin@marriott.com; lynthehen@yahoo.com; meboepple@sc.rr.com; smoaknd@sc.edu; randyniswander@yahoo.com; rvilches@pyramidhotelgroup.com; robert.mcculloch@ourclub.com; smorris@innatusc.com; timfreefreeman@gmail.com; tomjbarry@sc.rr.com; thomassedio@yahoo.com
Subject: FW: Oil Market updates
Attachments: 02 11 11 comments.doc

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286
C 803.414.5058
F 803.239.4014



From: Dupree, Jack 137
Sent: Monday, February 14, 2011 7:29 AM
To: 137-Sales
Subject: Oil Market updates

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Friday, February 11, 2011 4:14 PM
To: bethany@table301.com; calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; Adam (Bohemian); adam Blue Marlin; Adam Square root; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek; Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley)
Cc:
Subject: Gusto Pricing for Saturday February 12
Attachments: FrozenPriceSheet.pdf; FridayPriceList2(1).pdf

As always, we greatly appreciate your support! Thank You! We have some excellent specials for Saturday.

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 3/4# or 4/5# sides. This superior Salmon is available for only \$8.19/lb skin on or \$8.59/lb skin off fillet.

We have fresh domestic 5-7 oz catfish fillets. Only \$5.99/lb!

Shucked Select Oysters- \$49.00for a 5# Gallon!

We have some most excellent Mahi Filet! These sides are coming off big 15# Guatemalan fish. It is a great value @ \$7.99/lb


***Please Note:**

Fishing for Gulf Grouper will close Feb 15 thru March 15th. There will be Pacific Grouper available during the Gulf closure. The product will be in short supply, and pricing will be up.

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>


From: Brandenburg, Emily
Sent: Friday, February 11, 2011 2:32 PM
To: Sandifer, Geoffrey
Subject: RE: Menu for tomorrow night

Call when you get a chance please :)

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

From: Sandifer, Geoffrey
Sent: Friday, February 11, 2011 2:31 PM
To: Brandenburg, Emily
Subject: RE: Menu for tomorrow night

Shecrab Soup
Grilled Ceasar Salad
Seared Filet Mignon, Roasted Garlic Mashed Yukon Potatoes, Baby Vegetables
*Tables Sauces- Portwine Reduction, Blackberry Ketchup, Bernaise
Crème Brulee

Thanks
CG

From: Brandenburg, Emily
Sent: Friday, February 11, 2011 12:55 PM
To: Sandifer, Geoffrey
Subject: Menu for tomorrow night

Geoff,

Can you send me the menu for tomorrow night so I can make notecards? Also, do we have a check that we can use today for Logan to go to the store for the Itouch?

Thanks,

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



From: sales@tomatofest.com
Sent: Friday, February 11, 2011 2:35 PM
To: Sandifer, Geoffrey
Subject: Your order has shipped...




Hello geoffrey,

Your order has shipped. (Order#: 41374 placed on 2/9/2011)

- To view your order details or print an invoice visit the following link:
<https://store.tomatofest.com/orderdetails.asp?OrderID=41374>

Thanks again for shopping at TomatoFest.com!

Visit us anytime at <http://store.tomatofest.com/>


From: Brandenburg, Emily
Sent: Friday, February 11, 2011 12:55 PM
To: Sandifer, Geoffrey
Subject: Menu for tomorrow night

Geoff,

Can you send me the menu for tomorrow night so I can make notecards? Also, do we have a check that we can use today for Logan to go to the store for the Itouch?

Thanks,

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

[REDACTED]

From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Friday, February 11, 2011 11:10 AM
To: 2fat 2fly@live.com; annette@applausecatering.net; [REDACTED];
[REDACTED]; [REDACTED]; [REDACTED];
carmella@villatronco.com; [REDACTED]; [REDACTED];
chuck@plexindoorsports.com; [REDACTED]; danacicchinelli@columbiaymca.org;
GM@InnatUSC.com; [REDACTED]; david@truncos.com; [REDACTED];
[REDACTED]; tom@woodlandsc.com; lakecarolina@nybutcher.net;
sandhill@brixxpizza.com; fhembree@pyramidhotelgroup.com; [REDACTED];
gsmith@forestlakeclub.com; Sandifer, Geoffrey; gcooper@palmettoclub.org; [REDACTED];
[REDACTED]; jennifer@truncos.com; lets-cook@earthlink.net; [REDACTED];
[REDACTED]; takosushicolumbia@gmail.com; Loretta.Schwerin@marriott.com;
[REDACTED]; [REDACTED]; [REDACTED];
[REDACTED]; rvilches@pyramidhotelgroup.com;
robert.mcculloch@ourclub.com; smorris@innatusc.com; [REDACTED];
tomjbarry@sc.rr.com; [REDACTED]
Subject: Mexico Freeze
Attachments: Sysco Mexico Freeze.pdf; Mexican Freeze Items.xlsx

Please look over the attached files.

There are two documents attached to this email.

1. Excel spreadsheet listing the items currently being affected by this freeze
2. PDF document explaining the freeze and the devastating impact.

The damage is still being accessed and as we get more, we'll pass it on. In a nutshell, Sysco is invoking an **Act OF God** clause on produce contracts. On the attached listing of products you will see **much higher prices** and **limited quantities available**. Prices may change in the middle of the week or even daily. Our main focus is to make sure we take care of loyal Sysco Columbia Produce customers. We will have to regulate and monitor orders to make sure we take care of our good customers. Right now the information we have shows it could be anywhere from 4 weeks to 3 months before there is any relief. There has not been a freeze of this magnitude in over 50 years. As all of you know, the weather in all parts of the United States as well as Mexico has been extreme so this will not be a quick recovery.

Mark Boepple
Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286
C 803.414.5058
F 803.239.4014

[REDACTED]

supplies

Onthefly.com

from Sysco

[REDACTED]

From: Margaret Farish [REDACTED]
Sent: Thursday, February 10, 2011 8:20 PM
To: Sandifer, Geoffrey
Subject: Re: Gov's Email

Oh shoot yeah I'll call you tomorrow

On Thu, Feb 10, 2011 at 7:50 PM, Sandifer, Geoffrey <GeoffreySandifer@gov.sc.gov> wrote:
> Will do. [REDACTED] Gimme a buzz tomorrow, might got a gig for ya. Think you might be
game for it... If you don't move to DC like some hotshot...

> CG

>

> Message Sent with NotifySync

>

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

>

> From: [REDACTED]

> Sent: Thu, 10 Feb 2011 6:47:22 PM America/New_York

> To: GeoffreySandifer@gov.sc.gov

> Subject: Gov's Email

>

>

>

> Hey can you give MS's email address to Blanca? She asked for it last
> week and gave me her email but I can't tell in her address what's a
> number and what's a letter. It's [REDACTED] PS. I
> actually SAW MS at the Post Office in Cola. yesterday. He was very
> nice and gave me a hug...it was very weird.

>

> -Marg

>

[REDACTED]

[REDACTED]

From: Margaret Farish [REDACTED]
Sent: Thursday, February 10, 2011 6:47 PM
To: Sandifer, Geoffrey
Subject: Gov's Email

Hey can you give MS's email address to Blanca? She asked for it last week and gave me her email but I can't tell in her address what's a number and what's a letter. It's [REDACTED] PS. I actually SAW MS at the Post Office in Cola. yesterday. He was very nice and gave me a hug...it was very weird.

-Marg

[REDACTED]

[REDACTED]

From: Kristin Rikard [REDACTED]
Sent: Thursday, February 10, 2011 4:36 PM
To: Sandifer, Geoffrey
Subject: Re: Wedding Reception

Hey hey!!

I am SO ready for the big day!! Can't wait much longer! And yes, I would love to get together. I will get back to you with a couple of dates. I have to coordinate with the lady that's going to help. As soon as I figure it out with her, I'll get back to you. Thanks for getting in contact with me. I'll be getting back in touch soon.

Kristin Rikard

On Feb 10, 2011, at 2:13 PM, Sandifer, Geoffrey wrote:

Hey Kristin!

Hope all is well with you! Are you ready for the BIG day? I just wanted to touch base with you and see if there was sometime during the next couple weeks you wanted to get together at the Lace House and make sure we have all the details covered so everything is exactly how you want. And if you have a "day of person"/ coordinator to be able to meet with us that would be great. We just want to make your day super special!

Let me know when is a convenient time for you.

Thanks,
Chef Geoff

Please note my new email address is geoffreysandifer@gov.sc.gov
they will be shutting down my old email server soon, so please use the new address to respond. Thanks.

>>> Kristin Rikard <[REDACTED]> 12/21/10 10:59 AM >>>

Hi Chef Geoff!

My family and I would be honored if you catered my wedding! I'm sorry I'm getting back to you rather late. (I hope not too late.) We can set up a time to meet again in February whenever you want. I can be available anytime that month. We'd also like to get you the deposit soon. What is the deposit amount you'll need? We won't be using a credit card, but thank you for making that option available. Thanks so much again for working with our needs and making an awesome menu.

Congratulations again on your new baby and Merry Christmas!!

Thanks again for everything!

Kristin Rikard

On Dec 7, 2010, at 12:01 PM, Geoffrey Sandifer wrote:

> Give chamberlain a buzz to discuss bar needs/cost, his cell is 920-3948. And for the credit card payment, I would rather a check as I am not set up to accept credit cards mostly so I don't have to absorb the expense of accepting them. If it is a must, I will make that available.

> Let me know please,

> Chef Geoff

>

>

>

> *****

> *****

[REDACTED]

>

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

> From: Kristin Rikard <[REDACTED]>

> To: Geoffrey Sandifer <gsandifer@gov.sc.gov>

> Creation Date: 12/7 11:18 am

> Subject: Re: Hi Geoff!

>

> Chef Geoff-

> The menu looks fantastic! I will talk it over with my parents and get back to you. Do you happen to know what the labor cost would be for the bar or do I need to get with Chamberlin? Also, this may sound like a silly question, but do you accept credit cards for payment?

>

> Thank you for meeting with us and putting your time and effort into making this menu awesome and in our price range. You rock!

> Talk to you soon!

> Kristin

> On Dec 7, 2010, at 10:56 AM, Geoffrey Sandifer wrote:

>

>> Hi Kristin-

>> Thanks for being patient and for the congrats! I have attached a menu compiled of the stations that we discussed. Please review and make sure I didn't miss anything. And, of course, if you want to add, change, get more ideas, etc.. just let me know. I have an all inclusive cost of \$21 per head for est. 300 guests for this menu, this includes everything except for the bars. Hope this is close to what you were looking for. If so and you are going to use me for the catering, we probably should meet sometime in February again over at the Lace House to go over more detail, setup, etc...

>> Talk with you soon,

>> Chef Geoff

>>

>> Geoffrey D. Sandifer

>> Governor's Mansion Executive Chef

>> Office 803-737-6574 Cell 803-767-2153

>> gsandifer@gov.sc.gov

>>

>>

>>>> Kristin Rikard <[REDACTED]> 12/2/2010 8:30 PM >>>

>> oh wow!! Congratulations on your new bundle of joy!!!! That's really exciting! :)

>> I will patiently wait for you to send us the quote. No worries!! Hope your wife and baby are doing wonderfully!!

>>

>> Talk to you soon,

>> Kristin Rikard

>> On Dec 2, 2010, at 12:48 PM, Geoffrey Sandifer wrote:

>>

>>> Hey

>>> Please excuse the delay on getting back to you. I will get you menu stuff asap. My wife gave birth to our second child over the weekend and the Governor has me really busy as well. I haven't forgot about you I promise!!

>>> I will get it to you very soon.

>>> Thanks,

>>> Chef Geoff

>>>

>>> Geoffrey D. Sandifer

>>> Governor's Mansion Executive Chef

>>> Office 803-737-6574 Cell 803-767-2153

>>> gsandifer@gov.sc.gov

[REDACTED]

>>>

>>>

>>>>> Kristin Rikard <kristinrikard@gmail.com> 11/22/2010 11:41 AM >>>

>>> Perfect! See you then.

>>> On Nov 22, 2010, at 11:40 AM, Geoffrey Sandifer wrote:

>>>

>>>> At the lace house, you can park behind it. If the gate is closed, call my cell 767-2153. Figure its best to meet over there as its easier to visualize things as they are discussed.

>>>>

>>>>

>>>>

>>>>

>>>> *****

>>>> *****

>>>>

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

>>>> From: Kristin Rikard <[REDACTED]>

>>>> To: Geoffrey Sandifer <gsandifer@gov.sc.gov>

>>>> Creation Date: 11/22 11:34 am

>>>> Subject: Re: Hi Geoff!

>>>>

>>>> Also, where do we come to meet with you?

>>>>

>>>> Thanks!

>>>> On Nov 22, 2010, at 11:20 AM, Geoffrey Sandifer wrote:

>>>>

>>>>> Hey,

>>>>> Tomorrow at 1pm will work, but if we could push it back to 3 it would be better for me. If you aren't available @3, I can switch some things around to meet @1. Let me know, see you tomorrow.

>>>>> Chef Geoff

>>>>>

>>>>>

>>>>>

>>>>> *****

>>>>> *****

>>>>>

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

>>>>> From: Kristin Rikard <kristinrikard@gmail.com>

>>>>> To: Geoffrey Sandifer <gsandifer@gov.sc.gov>

>>>>> Creation Date: 11/22 11:15 am

>>>>> Subject: Re: Hi Geoff!

>>>>>

>>>>> Hi again Chef Geoff!

>>>>>

>>>>> Thank you for your congratulations! We are excited to be celebrating our special day at the Lace House. I apologize I'm responding so late. If you still have time to meet tomorrow or Wednesday, that would be wonderful! Tomorrow would be best for me, but if you are entirely too busy, we can definitely meet Wednesday. Would 1pm tomorrow work for you?

>>>>>

>>>>> Thanks,

>>>>> Kristin Rikard

>>>>>

[REDACTED]

>>>>> On Nov 16, 2010, at 9:45 PM, Geoffrey Sandifer wrote:

>>>>>

>>>>> Kristin-

>>>>> Well first, congratulations on the wedding! And good venue selection, the lace house is a really great place.

>>>>> Either day works for me as I will be around the mansion during the day on tuesday and wednesday. Let me know when a good time is for you- early afternoon is normally better for me. I look forward to meeting you next week.

>>>>> Chef Geoff

>>>>>

>>>>>


>>>>>

>>>>> *****

>>>>> *****

>>>>>

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

>>>>> From: Kristin Rikard <

>>>>> To: Geoffrey Sandifer <gsandifer@gov.sc.gov>

>>>>> Creation Date: 11/16 12:10 am

>>>>> Subject: Hi Geoff!

>>>>>

>>>>> I am having my wedding at the Lace House the last weekend in March. Margaret highly recommended you for catering, so I was wondering if you had any free time either next Tuesday (Nov. 23) or Wednesday (Nov. 24) to discuss catering. I realize next Thursday is Thanksgiving, so I completely understand if you'll be too busy then. Hopefully we can schedule a time to meet soon.

>>>>>

>>>>> Please let me know what works best for you! Thanks so much!

>>>>>

>>>>> Kristin Rikard

>>>>>

>>>>>

>>>>>

>>>>>

>>>>>

>>>>>

>>>>>

>>>>>

>>>>>

>>>>>

>> <Kristin Rikard Reception.doc>

>

>

>

Geoffrey D. Sandifer

Executive Chef

SC Governor's Mansion

803.737.6574

803.767.2153(Cell)

GeoffreySandifer@gov.sc.gov



From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Thursday, February 10, 2011 4:15 PM
To: bethany@table301.com; calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; Adam (Bohemian); adam Blue Marlin; Adam Square root; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate
Cc: Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek; Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley)
Subject: Gusto Pricing for Friday February 11
Attachments: FrozenPriceSheet.pdf; NewPriceList2(1).pdf

As always, we greatly appreciate your support! Thank You! We have some excellent specials for Friday.

Dave has secured some excellent 1-3# Gulf Red Grouper fillet. These skin off & Bone out fillets are available at only \$9.49/lb

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous ¾# or 4/5# sides. This superior Salmon is available for only \$8.19/lb skin on or \$8.59/lb skin off fillet.

Scallops- we are proudly featuring 10/20 dry-pack scallops. These guys are the real deal! Genuine New England Dry-Packs, Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$14.39/lb.

We have some most excellent Mahi Filet! These sides are coming off big 15# Guatemalan fish. It is a great value @ \$7.99/lb

***Please Note:**


Fishing for Gulf Grouper will close Feb 15 thru March 15th. There will be Pacific Grouper available during the Gulf closure. The product will be in short supply, and pricing will be up.

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>

Food fight? Enjoy some healthy debate
in the [Yahoo! Answers Food & Drink Q&A](#).



From: Orders [sales@tomatofest.com]
Sent: Thursday, February 10, 2011 11:21 AM
To: Sandifer, Geoffrey
Subject: RE: TomatoFest.com : Order #41374

Dear Geoffrey,

We are preparing your seeds for shipment. As soon as your payment is received, your order will be shipped immediately.

Any questions, please do not hesitate in contacting us or, you may reply to this e-mail.

Thank you for choosing TomatoFest®!

Dagma Lacey
Sales/Customer Service
sales@tomatofest.com
<http://www.tomatofest.com>

TomatoFest@
PO Box 628
Little River, CA 95456

Phone: (707) 937-1218
Fax: (707) 937-1258

"Every Seed A Possibility"™



[REDACTED]

From: PETERS, KATHRYN [petersk3@email.sc.edu]
Sent: Thursday, February 10, 2011 9:16 AM
To: Sandifer, Geoffrey
Subject: RE: SC Governor's Mansion Internship

For next week 2/12-2/18 im free saturday or sunday, tuesday and wensday after 3, and thursday and friday anytime

Kathryn Peters
petersk3@email.sc.edu
Cell: (410) 852-5906

From: Sandifer, Geoffrey [GeoffreySandifer@gov.sc.gov]
Sent: Sunday, January 30, 2011 11:21 AM
To: PETERS, KATHRYN
Subject: RE: SC Governor's Mansion Internship

Hey,
We need to go to my HOUR dept. Meet me at the mansion
when you are off wednesday.
-Chef

Message Sent with NotifySync

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

From: petersk3@email.sc.edu
Sent: Sat, 29 Jan 2011 11:00:14 PM America/New_York
To: GeoffreySandifer@gov.sc.gov
Subject: RE: SC Governor's Mansion Internship

No worries thanks for getting back to me. Wensday works I get off at three so more like 330 by the time I get there, you mean the HR department at school? Just tell me where I need to go and I will see you then!

Kathryn Peters
petersk3@email.sc.edu
Cell: (410) 852-5906

From: Sandifer, Geoffrey [GeoffreySandifer@gov.sc.gov]
Sent: Saturday, January 29, 2011 4:27 PM
To: PETERS, KATHRYN
Subject: RE: SC Governor's Mansion Internship

Hey,
Sorry for delayed response, but I am waiting on HR dept to let me know how to set this up. I do need you to run up there with me some time this week when you are available...lets shoot for Wednesday around 3pm. We can set up a schedule after HR gives me the go ahead. Let me know if wednesday is going to work for you.
Thanks!
Chef Geoff

From: PETERS, KATHRYN [mailto:petersk3@email.sc.edu]
Sent: Friday, January 28, 2011 10:04 AM

[REDACTED]

To: Sandifer, Geoffrey
Subject: RE: SC Governor's Mansion Internship

sorry I thought I had sent the last message on wensday thats why I said I could work today, I just resent it so let me know about anytime next week

Kathryn Peters
petersk3@email.sc.edu
Cell: (410) 852-5906

From: PETERS, KATHRYN
Sent: Friday, January 28, 2011 10:01 AM
To: Sandifer, Geoffrey
Subject: RE: SC Governor's Mansion Internship

Hey Chef

I got my schedule for this week. I can work this friday 1/28/11 anytime. Next Wensday 2/2/11 after 3pm, Thursday and Friday 2/3/11 and 2/3/11 anytime. With in the next couple of weeks I will have more avaliblity. We are in the proccess of training a new employee so soon I will have less shifts. Let me know if you have anything on these days. Feel free to call or email anytime, Thanks!

Kathryn Peters
petersk3@email.sc.edu
Cell: (410) 852-5906

From: Sandifer, Geoffrey [GeoffreySandifer@gov.sc.gov]
Sent: Monday, January 17, 2011 3:57 PM
To: PETERS, KATHRYN
Subject: RE: SC Governor's Mansion Internship

The back entrance gate for Mansion is located on Gadsen st. There is a little parking area off the street and there you will see a black wooden gate, push the call button and security will let you in. you can park anywhere on the back side of mansion and will not get a ticket.

See you then.

Chef Geoff

call if any problems cell 803.767.2153


From: PETERS, KATHRYN [petersk3@email.sc.edu]
Sent: Monday, January 17, 2011 2:19 PM
To: Sandifer, Geoffrey
Subject: RE: SC Governor's Mansion Internship

Thursday at 1 pm works for me as well, just let me know where exactly and I will see you then.

Thanks,

Kathryn Peters
petersk3@email.sc.edu
Cell: (410) 852-5906

From: Sandifer, Geoffrey [GeoffreySandifer@gov.sc.gov]
Sent: Monday, January 17, 2011 11:58 AM
To: PETERS, KATHRYN
Subject: SC Governor's Mansion Internship



Ms. Peters-

I just recieved your email from our HR dept and would like to follow up with you. If you are still interested in this position I would like to set up an appoitment this week to go over what the job encompasses. Let me know when you are available and we can work out a date and time

Thanks

Chef Geoff

From: sales@tomatofest.com
Sent: Wednesday, February 09, 2011 8:17 PM
To: Sandifer, Geoffrey
Subject: TomatoFest.com Order Confirmation



CustomerID# 32731

Thank you for your order. Your order number is 41374, placed 2/9/2011 at 5:16PM.

Bill To:

SC Governor's Mansion
geoffrey sandifer
800 richland st
columbia, SC 29201
United States
803.767.2153
geoffreysandifer@gov.sc.gov

Ship To:

SC Governor's Mansion
geoffrey sandifer
800 richland st
columbia, SC 29201
United States
803.767.2153

Payment Info:

Check by Mail

Shipping Method:

USPS - First Class

Order Details:

Code	Item	Qty	Price	Total
TF-0476	Sunsets Red Horizon-Tomato Seeds	1	\$3.95	\$3.95
TF-0059	Black Cherry-Tomato Seeds	1	\$2.95	\$2.95
TF-0070	Blondkopfchen-Heirloom Tomato Seeds	1	\$2.95	\$2.95
TF-0035A	Austin's Red Pear	1	\$2.95	\$2.95
TF-0111	Charlie's Green	1	\$3.95	\$3.95
TF-0002	1884-Tomato Seeds	1	\$3.95	\$3.95
TF-0037	Azoychka- Heirloom Tomato Seeds	1	\$3.95	\$3.95
TF-0035	Aussie-Heirloom Tomato Seeds	1	\$3.95	\$3.95
TF-0044	Beefsteak-Heirloom Tomato Seeds	1	\$3.95	\$3.95

Sub Total: \$32.55

Tax: \$0.00

Shipping: \$5.95

Grand Total: \$38.50

'Certified Organic by CCOF' Thank you for shopping at TomatoFest.com!
Visit us again at <http://store.tomatofest.com/>

From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Wednesday, February 09, 2011 4:20 PM
To: bethany@table301.com; calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; Adam (Bohemian); adam Blue Marlin; Adam Square root; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate
Cc: Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek; Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley)
Subject: Gusto Pricing for Thursday February 10
Attachments: FrozenPriceSheet.pdf; NewPriceList2(1).pdf

As always, we greatly appreciate your support! Thank You! We have some excellent specials for Thursday.

Chefs, as the Valentine's Day Holiday approaches, we are looking forward to supplying you seafood needs. As with any holiday, the sooner we know what you are planning, the better job we can do ensuring that the very best seafood is in your kitchen & on your guest's plates! Give us a call! As always, pre-orders are gratefully accepted!

Dave has secured some excellent 1-3# Gulf Red Grouper fillet. These skin off & Bone out fillets are available at only \$9.49/lb

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Virginia Cold Water Oysters! These are a delicious aqua culture produced dish that will satisfy even the pickiest oyster eater! Harvested in the pristine cold waters of the Ware River, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Virginia's @ \$45.00 per box,

We are featuring our beautiful hand cut Canadian Atlantic Salmon Fillets. These are available in generous 3/4# or 4/5# sides. This superior Salmon is available for only \$8.19/lb skin on or \$8.59/lb skin off fillet.

Scallops- we are proudly featuring 10/20 dry-pack scallops. These guys are the real deal! Genuine New England Dry-Packs, Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$14.39/lb.

***Please Note:**

Fishing for Gulf Grouper will close Feb 15 thru March 15th. There will be Pacific Grouper available during the Gulf closure. The product will be in short supply, and pricing will be up.

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>

No need to miss a message. Get email on-the-go
with Yahoo! Mail for Mobile. Get started.

From: Boepple, Mark E SCCJ 137 [Boepple.Mark@sc.sysco.com]
Sent: Wednesday, February 09, 2011 6:44 AM
To: 2fat_2fly@live.com; annette@applausecatering.net; [REDACTED]
[REDACTED]
carmella@villatronco.com; [REDACTED]
chuck@plexindoorsports.com; [REDACTED] danacicchinelli@columbiaymca.org;
GM@InnatUSC.com; [REDACTED] david@truncos.com; [REDACTED]
[REDACTED] tom@woodlandsc.com; lakecarolina@nybutcher.net;
sandhill@brixxpizza.com; fhembree@pyramidhotelgroup.com; [REDACTED]
gsmith@forestlakeclub.com; Sandifer, Geoffrey; gcooper@palmettoclub.org; [REDACTED]
[REDACTED]; jennifer@truncos.com; lets-cook@earthlink.net; [REDACTED]
[REDACTED]; takosushicolumbia@gmail.com; Loretta.Schwerin@marriott.com;
[REDACTED]
[REDACTED]; rvilches@pyramidhotelgroup.com;
robert.mcculloch@ourclub.com; smorris@innatusc.com; [REDACTED]
[REDACTED]
Subject: South of the Border Freeze update

Good Afternoon,

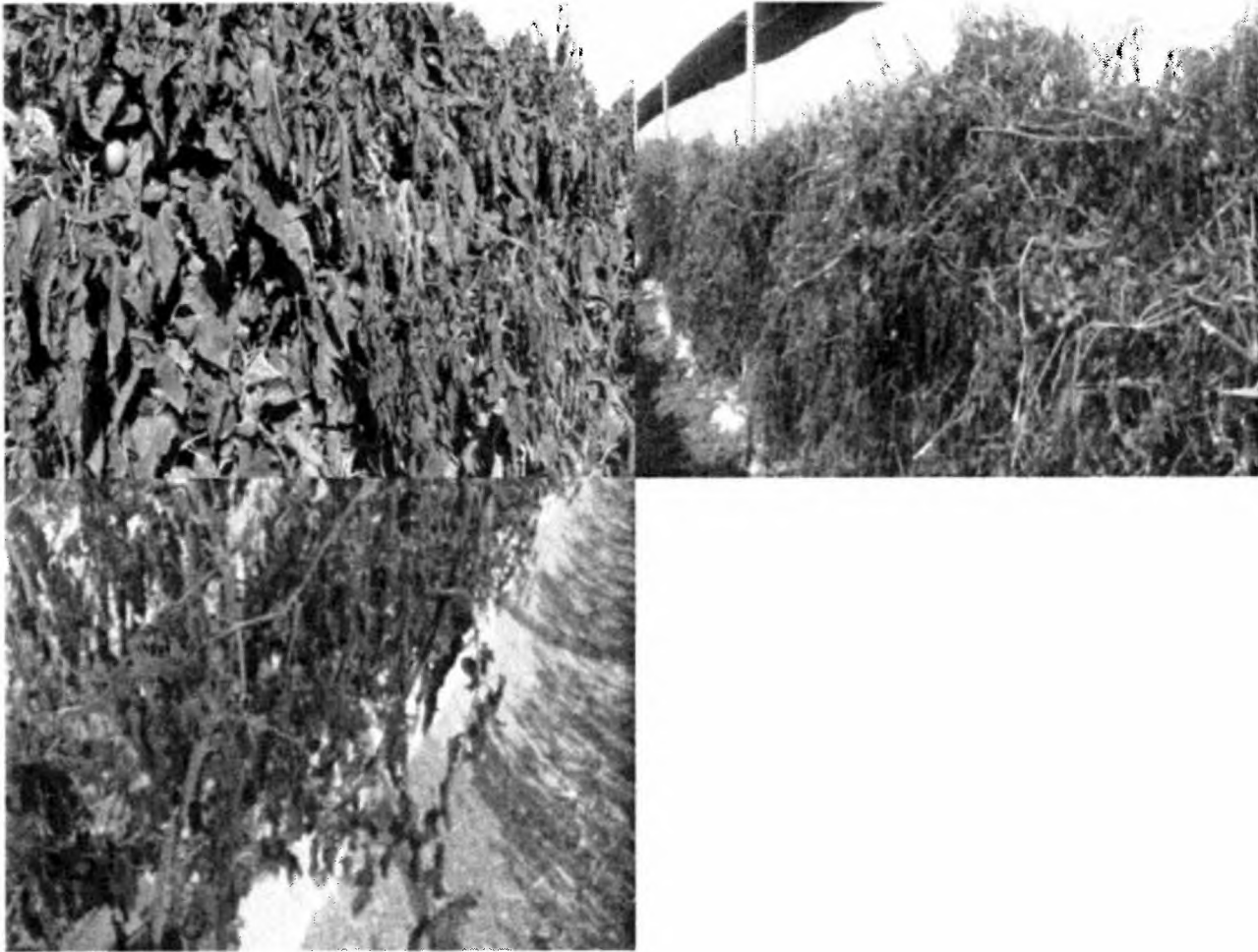
As you have heard by now, freezing temperatures in the tomato growing region of Culiacan, MX has caused a major devastation to the crop. Culiacan received freezing temperatures, ranging from 24f-28f degrees for 6-8 hours on Thursday night/ Friday morning of last week. Growers are still currently assessing the damage, but most are fearing 50-100% loss. Growers will begin to harvest tomorrow, assessing damage, and most likely the first to cross into the US will be on Thursday. The first grape and cherry harvests look to be next week to get a better idea of damage, as many growers believe these could be a total loss.

With all of that said, this is a historic freeze that will affect price and availability in an unprecedented level. With the severity of damage, major growers have begun declaring AOG as graded supplies will be extremely tight over the coming weeks. To further feed this situation our Florida growers experienced four different nights of freezing temperatures over the last two months. As you have seen from the boxes you have been receiving, we have been purchasing product out of Mexico to cover our orders until the FL crops recovered. It looks to be the 2nd week of March for the FL spring crop before we may see any relief at all due to freeze in both locations. These extreme conditions have impacted all round, roma, grape & cherry tomatoes As of this morning, the little product available that was harvested before the freeze has already tripled at shipping point..



As always, we will do our best to secure all available quality product to make sure we fill all orders. We will keep you updated with any information we learn over the coming days.

Cole



Mark Boepple

Marketing Associate
Sysco Columbia, LLC

T 803.239.4321 Ext. 3286

C 803.414.5058

F 803.239.4014

supplies
Onthefly.com
from Sysco



From: Richard Duke Bohland [duke@gustoseafood.com]
Sent: Tuesday, February 08, 2011 4:38 PM
To: bethany@table301.com; calhouncorners@gmail.com; derekpoole46@yahoo.com; duke@gustoseafood.com; mtnrest37@yahoo.com; plabartok@yahoo.com; Aaron Conestee Falls; Adam (Bohemian); adam Blue Marlin; Adam Square root; aileine Walnut Cove; alan embassy suites; Alex (Larkin's on the River); Amanda (Bistro 1896); Andrew (On the Veranda); Angela Minor; Anthony (Fiores); Anthony (High Cotton); Big Nick; Bill (Sullivan's); Bistro 1896; Black Forest; Blue Heron; Bob (Agusta Grill); Bob Jones; Bobby Blockhouse; Brad (Larkins Grill); Brian (Blue Marlin); Brick (Liberty Tap Columbia); Brigid Biltmore Estate Brook (Doc Cheys); Bruce (CC of Asheville); Bryan Brights Creek; Cardiff Red Stag; Carl Que Sara; Carlos (Coal Fire); Chep Summit Hills; Chris Adam's Bistro; chris Cornacopia; Chris Stathakis; Chuck (Myrtle Beach Grill); Chuck Glassy; Cookie (Morning Glory); corrected Kevin Brown street; Craig (Hilton Garden); Cribb's Catering; Dan Stonehouse market; dan Vincenzios; Danny (Nick's); Danny (Palmetto Club); Davanis; Dave (Saki tumi); David Old Edwards Club; David Rankin; Deb Stonehouse Market; Decades; Dennis (Milliken Cafe); Donna (AB Tech); Donna (Inn on Biltmore); Dorian (Cliffs @ Valley)
Cc:
Subject: Gusto Pricing for Wednesday February 9
Attachments: FrozenPriceSheet.pdf; NewPriceList2(1).pdf

As always, we greatly appreciate your support! Thank You! We have some excellent specials for Wednesday.

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Dave has secured some excellent 1-3# Gulf Red Grouper fillet. These skin off & Bone out fillets are available at only \$9.49/lb

We have excellent #2 Yellowfin Tuna. The price is even better! We are offering this excellent grilling fish at only \$7.99/lb Loin cut or \$9.99/lb breadloaf cut

Are you looking for something to set your dining room apart? Something different? Something Special? Let us recommend our Virginia Cold Water Oysters! These are a delicious aqua culture produced dish that will satisfy even the pickiest oyster eater! Harvested in the pristine cold waters of the Ware River, we offer an excellent selection of these delicious treats. Currently we are stocking 100 count boxes of Virginia's @ \$45.00 per box,

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Scallops- we are proudly featuring U-10 dry-pack scallops. These guys are the real deal! Genuine New England Dry-Packs, Unsurpassed for flavor & cooking characteristics, with a very consistent sizing. We are offering these great scallops at only \$15.99/lb.

***Please Note:**

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

Follow us on Twitter!

<http://www.twitter.com>





From: Sandra Edmond [sedmond@oepp.sc.gov]
Sent: Tuesday, February 08, 2011 2:51 PM
To: Sandifer, Geoffrey
Subject: Mansion Check Registry
Attachments: BANKITEM.xls

Have any questions....let me know.

Sandra



[REDACTED]

From: Haley, Michael
Sent: Tuesday, February 08, 2011 2:17 PM
To: Sandifer, Geoffrey
Cc: Brandenburg, Emily
Subject: RE: Kathryn Peters

I would rather have people that are committed to us. She can get experience anywhere to include the hotel she is at. I'd rather our name not be a stepping stone. However in the instance of interns there is buy in on their part...they have to commit to the hours in order to graduate. The Temps we currently have are committed and tested through time.

Your call Geoff, I am cautious of anyone wanting to work for free or as an intern when she isn't in an intern status.

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

From: Sandifer, Geoffrey
Sent: Tuesday, February 08, 2011 2:11 PM
To: Brandenburg, Emily
Cc: Haley, Michael; epope@oepp.sc.gov
Subject: RE: Kathryn Peters

Yes, she came to us as looking for experience as an intern, not looking for work as a temp. When I hire temps I look for people that have a bit more experience, so as I don't waste time or money having to train/teach them. I am not opposed to hiring her at minimum wage and seeing how she works out and reevaluating in 3 months.

thanks
Geoff

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

From: Brandenburg, Emily
Sent: Tuesday, February 08, 2011 2:04 PM
To: Sandifer, Geoffrey
Cc: Haley, Michael
Subject: FW: Kathryn Peters

Geoff,

I just spoke to Ed and I want to make sure everyone is on the same page. Ed said that Kathryn can get paid even if she is not a part of the intern program. The only step we need to take is decide how much we would want to pay her. Was there any particular reason why she was not going to get paid in your eyes?

Thanks,

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

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

From: Ed Pope [<mailto:epope@oepp.sc.gov>]
Sent: Tuesday, February 08, 2011 1:45 PM

[REDACTED]

To: Brandenburg, Emily
Subject: Re: Kathryn Peters

Hey Emily. Please call me about this when you get free. I'm at 4-0320. Thanks. Ed


Edward B. Pope
Director of Human Resources
Office of the Governor
1205 Pendleton Street, Suite 473
Columbia, SC 29201
ph: 803.734.0320

>>> "Brandenburg, Emily" <EmilyBrandenburg@gov.sc.gov> 2/8/2011 12:51 PM >>>
Ed,

Yesterday, Geoff, Mr. Haley and I sat down and discussed Kathryn Peters who is supposed to be coming on board to help in the kitchen in order to gain experience. Mr. Haley was confused because Geoff explained that she is not technically a part of the intern program, but that it has been said she will not get paid either. He said right now they were just waiting on her paperwork to go through, but Mr. Haley would like clarification as to what exactly her title and role is and why she will not be paid. Could you help us clarify this subject?

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: Tuesday, February 08, 2011 2:10 PM
To: Sandifer, Geoffrey
Subject: FW: Legislative reception 2.9.11

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

From: Haley, Michael
Sent: Tuesday, February 08, 2011 2:06 PM
To: Brandenburg, Emily
Subject: RE: Legislative reception 2.9.11

Menu looks good. Although I would probably 86 two of the desserts...brie and strawberries. This is a meat and potato crew so a few sweets is good and the petit for's should be sufficient.

From: Brandenburg, Emily
Sent: Tuesday, February 08, 2011 1:39 PM
To: Haley, Michael
Subject: FW: Legislative reception 2.9.11


Does this look good?

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

From: Sandifer, Geoffrey
Sent: Tuesday, February 08, 2011 1:24 PM
To: Brandenburg, Emily
Subject: Legislative reception 2.9.11

see attached for menu
thanks

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



[REDACTED]

From: Brandenburg, Emily
Sent: Tuesday, February 08, 2011 2:04 PM
To: Sandifer, Geoffrey
Cc: Haley, Michael
Subject: FW: Kathryn Peters

Geoff,

I just spoke to Ed and I want to make sure everyone is on the same page. Ed said that Kathryn can get paid even if she is not a part of the intern program. The only step we need to take is decide how much we would want to pay her. Was there any particular reason why she was not going to get paid in your eyes?

Thanks,

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

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

From: Ed Pope [<mailto:epope@oepp.sc.gov>]
Sent: Tuesday, February 08, 2011 1:45 PM
To: Brandenburg, Emily
Subject: Re: Kathryn Peters

Hey Emily. Please call me about this when you get free. I'm at 4-0320. Thanks. Ed

Edward B. Pope
Director of Human Resources
Office of the Governor
1205 Pendleton Street, Suite 473
Columbia, SC 29201
ph: 803.734.0320

>>> "Brandenburg, Emily" <EmilyBrandenburg@gov.sc.gov> 2/8/2011 12:51 PM >>>
Ed,

Yesterday, Geoff, Mr. Haley and I sat down and discussed Kathryn Peters who is supposed to be coming on board to help in the kitchen in order to gain experience. Mr. Haley was confused because Geoff explained that she is not technically a part of the intern program, but that it has been said she will not get paid either. He said right now they were just waiting on her paperwork to go through, but Mr. Haley would like clarification as to what exactly her title and role is and why she will not be paid. Could you help us clarify this subject?

Emily Brandenburg
Asst. to the First Gentleman
Mansion Complex Coordinator
E-mail: EmilyBrandenburg@gov.sc.gov
Office Number: (803) 737-2235

[REDACTED]

[REDACTED]

From: Brandenburg, Emily
Sent: Tuesday, February 08, 2011 1:25 PM
To: Sandifer, Geoffrey
Subject: RE: Legislative reception 2.9.11

Great, will pass it along to get approved.

Are you at the Mansion? If so, how many checks are available to use? I would like to run to fresh market at some point between now and tomorrow night to pick up flowers since theirs last me about a great week and half. Any thoughts would be great!

Thanks,

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

From: Sandifer, Geoffrey
Sent: Tuesday, February 08, 2011 1:24 PM
To: Brandenburg, Emily
Subject: Legislative reception 2.9.11

see attached for menu
thanks

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