



Smoke Signals

A newsletter for the City Barbeque Team

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Did You Know...

Americans are throwing away 40 percent of food in the U.S., the equivalent of \$165 billion in uneaten food each year, according to a new analysis by the Natural Resources Defense Council (NRDC).

“As a country, we’re essentially tossing every other piece of food that crosses our path – that’s money and precious resources down the drain,” said Dana Gunders, NRDC project scientist with the food and agriculture program.

Key findings from NRDC’s research include:

- Americans trash 40 percent of our food supply every year, valued at about \$165 billion
- The average American family of four ends up throwing away an equivalent of up to \$2,275 annually in food
- Food waste is the single largest component of solid waste in U.S. landfills
- Just a 15 percent reduction in losses in the U.S. food supply would save enough food to feed 25 million Americans annually
- There has been a 50 percent jump in U.S. food waste since the 1970s

Food Rescue

In an effort to minimize the amount of consumable food being landfilled and reach out to people in need, the team at City Barbeque in Greenwood has partnered with Food Rescue, a social advocacy group in Indianapolis. Food Rescue is a volunteer organization dedicated to resourcing food to children and families in need. Their mission is to help alleviate hunger in our country and stop food waste in our communities. The program works because volunteers pick up excess food from restaurants and other businesses and then, following strict food safety guidelines, delivers that food to hungry children and families across the city. The result—there is less food being dumped in landfills and more of it being used to feed hungry families.

Jeff deVezin, City Barbeque general manager, has been managing this project in the Greenwood restaurant since August of this year.

“The first time the volunteers picked up our food we were like, ‘Wow!’ We couldn’t believe we had that much stuff in a week’s time,” says Jeff. “It was a huge eye opener. It made us more aware of how much we were over preparing. It’s one thing to toss a pan at the end of the night, but to see how much we collected on a weekly basis really opened our eyes.” As a result, the Greenwood team focused on minimizing waste, which has helped with food costs.

Jeff continues, “We still have some leftover items and those are quickly frozen and then donated instead of being tossed. It’s a win-win for everyone involved.”

Cover story continued on next page

Pictured l to r: Julie, Jeff, Juan and Noe from the Greenwood team holding bags of food to be donated. “Our team members are excited about our food rescue efforts,” says Jeff.



Food Rescue *continued*

To get the Greenwood team started, Food Rescue provided a small freezer chest for the restaurant to use. At the end of each night, team members now bag and freeze leftover food that would have normally been thrown away including corn pudding, mac and cheese, cobbler and banana pudding. “Every once in a while we also have some ribs we include that can’t be used for other recipes,” explains Jeff. “We weren’t sure if some of the food would freeze and reheat well, but we tested these items and found them to retain excellent quality.”

“The first time the volunteers picked up our food we were like, ‘Wow!’ We couldn’t believe we had that much stuff in a week’s time,” says Jeff.

This project started earlier this year when Ronnie Berry, director at City Barbeque, heard John Williamson, president of Food Rescue speak at church. The benefits of the program were too good to overlook. “Food Rescue seemed to be the perfect partner to help us with our surplus food,” Ronnie explains. “Food Rescue is safe and legal, it is community goodwill, and there is also a tax deduction for our business.”

The Good Samaritan Law protects businesses from potential lawsuits when donating food. Food Rescue provides a safety guide and Jeff and the team at Greenwood follow it with a positive approach and it gives them peace of mind.

Greenwood team members are excited to be a part of this program. Jeff explains, “It requires some space to house a small freezer, some freezer bags, and some tracking for tax purposes, but overall it is a very easy way to really make an impact in our community. We estimate we can provide approximately 50 to 100 meals each week to those who are hungry.”

There are food rescue and social advocacy groups located in many cities across the United States. If you would like to see your restaurant get involved with this type of program in your area, talk to your general manager. More information can be obtained by contacting Ronnie Berry at rberry@citybbq.com or by visiting foodrescue.net.

We All Can Help!

Easy Steps to Reducing Your Food Waste: Ways We Can All Get Involved

Courtesy NRDC

Follow these tips to keep your food bill and “food-print” down at the same time:

- **Shop Wisely.** Plan meals, use shopping lists, buy from bulk bins, and avoid impulse buys. Don’t succumb to marketing tricks that lead you to buy more food than you need, particularly for perishable items.
- **Buy Funny Fruit.** Many fruits and vegetables are thrown out because their size, shape, or colors are not “right”. Buying these perfectly good funny fruit, at the farmer’s market or elsewhere, utilizes food that might otherwise go to waste.
- **Learn When Food Goes Bad.** “Sell-by” and “use-by” dates are not federally regulated and do not indicate safety, except on certain baby foods. Rather, they are manufacturer suggestions for peak quality.
- **Mine Your Fridge.** Websites such as www.lovefoodhatewaste.com can help you get creative with recipes to use up anything that might go bad soon.
- **Use Your Freezer.** Frozen foods remain safe indefinitely. Freeze fresh produce and leftovers if you won’t have the chance to eat them before they go bad.
- **Compost.** Composting food scraps can reduce their climate impact while also recycling their nutrients. Food makes up almost 13 percent of the U.S. waste stream, but a much higher percent of landfill-caused methane.
- **Donate.** Non-perishable and unspoiled perishable food can be donated to local food banks, soup kitchens, pantries, and shelters. Local and national programs frequently offer free pick-up and provide reusable containers to donors.

It's Your Anniversary!

Avon

Guadalupe Alcauter, 12/07/2011
Arturo Almazan, 12/07/2011
Veronica Ortiz, 12/07/2011
Esperanza Serna, 12/07/2011
Jose Serna, 12/07/2011

Beavercreek

Ashley Thoma, 12/16/2011
Allie Lesnoski, 12/17/2007

Centerville

Kendra Sutherland, 12/02/2011

Eastgate

Javier Garcia, 12/12/2011

Glenway

Geovanni Lugo, Tirado 12/13/2011

Grove City

Mercedes Bann, 12/30/2011
Abigail Owens, 12/28/2011
Shawn Vanecko, 12/30/2011
Enrique Vargas, 12/12/2011
Justin Waddle, 12/28/2011

Office

Alison Bechtel, 12/08/2008

Polaris

Ashley Fala, 12/20/2007
Trevin Pitroff, 12/21/2011

Upper Arlington

Jared Welsh, 12/02/2010

West Chester

James Maddy, 12/30/2009

It's Your Birthday!

Avon

Guadalupe Alcauter, 12/12
Arturo Almazan, 12/18
Erika Barron, 12/11
Billy Pemberton, 12/14

Beavercreek

Ryan Chafin, 12/19
Benjamin Barcroft, 12/17
Hannah Massey, 12/3
Gregory Stow, 12/31
Drew Stuerman, 12/24

Blue Ash

Jorge Garza, 12/20
Chanessa Noschang, 12/5

Centerville

Tabitha Swihart, 12/16

Columbus Catering

Emily Martin, 12/21

Eastgate

Javier Garcia, 12/12
Miguel Garcia, 12/23
Kara Meyer, 12/29
Brittany Zumach, 12/15

Florence

Chris Giles, 12/25
Monica Monroe, 12/13

Gahanna

Diana Bloch, 12/8
Leeanna Gillilan, 12/24
Brittany Huff, 12/31
Michael Ray, 12/15

Greenwood

Megan Deise, 12/2
Juan Solano-Rodriguez,
12/9

Hyde Park

Ron Wells, 12/26

Newark

Justin Myers, 12/13

Office

Melinda Hall, 12/28

Polaris

Ashley Fala, 12/6
Erica Higgenbotham, 12/27
Brandon Sowards, 12/6

Powell

Mary Crothers, 12/12
Nicholas Fetherolf, 12/30
Eduardo Morales, 12/15

Reynoldsburg

Devan McCormick, 12/23

Upper Arlington

Lizbeth Reyes, 12/3
Morgan Schunn, 12/25
Fernando Ventura, 12/1

West Chester

James Maddy, 12/7

Westerville

Mayra Ruiz, 12/28



Five-Year Jacket Recipients

City Barbeque team members who have been with the company five consecutive years were recognized with a jacket at the annual holiday party in November. Congratulations!

Beavercreek: Jeff Dufresne, Jose Garduno, Gabe Garnett, Allie Lesnoski

Centerville: Bryson Brewer, Twyla Schroeder, Brandon Stuckey

Columbus Catering: Craig Hunkler, Jon Martin

Eastgate: Elezar Nunez

Florence: Sara Giles

Gahanna: Alex Burnett, Ashley Cook, Ashley Fahy

Polaris: Ashley Fala, Erika Pitroff

Reynoldsburg: Dave Brooks

Smoke Signals

Submit news, stories,
announcements to
Smoke Signals by emailing
bsiekman@columbus.rr.com



Shout Outs • Shout Outs • Shout Outs

Westerville (Twitter)

@CityBarbeque **Alicia** & her crew in #Westerville are always rockin' it out! #Best BBQ

Gahanna (Facebook)

Thank you to the fantastic staff at the Gahanna joint. You always take great care of my family.

Columbus Catering (email)

Everyone was very happy. I was especially happy to have such a nice set-up. Thank you for a painless transaction. Especially considering the changes I threw at you in the final two days.

Avon (email)

Just wanted to relay what great experiences we have had at your restaurant. I have taken colleagues there for lunch, plus my family and I have had lunch and dinner at your Avon location on several occasions since you opened. On every single visit, the staff has been friendly and professional, and the food has been great. It's obvious that the staff at the Avon location care about what they do and the experience that the customers have while there.

Indy Catering (email)

Dean, as usual the food was delicious. The food went over great, and there wasn't anything left over. We were glad to give you the business and will definitely keep you in mind for future events. Thanks again for all that you and City BBQ do. We appreciate it.

Glenway (email)

Our team party and tournament went great last year! The gift certificates went over well at the party. The tent and food were very well received, and **Mike** was awesome, super friendly and easy to work with.

Grove City (email)

I wanted to let all of you know how grateful I am for the food you donated on Thanksgiving Day. Instead of keeping it for the workers as originally planned, I was able to share it with two very deserving families. Some of it went to a family in need because of a recent job loss. They were so very appreciative to have City BBQ! The other food went to the family of two young men who are my students and their mom was critically ill. This morning she passed away. In the ten days since they received the food, they have shared numerous times how much it was needed and appreciated for days on end while they all kept a vigil at the hospital. You not only nourished them, you comforted them. I consider myself blessed to have met so many of you since your arrival in Grove City. You have touched the lives of students and families in this area in ways you're not even aware of. Thank you for being generous, compassionate, and willing to always support those in need with such joy and love.

Lexington (Mindshare)

I would like to thank whomever put City BBQ at a place close to home for us. We live in Winchester, Ky which is only a 15 minute drive from Lexington. A friend I work with told me about you, and how much he liked it so my husband and I thought we would give you a try. We did and we loved it. We got the sampler platter with the chicken, ribs, pork with green beans and slaw and when my husband saw the corn pudding he also had to give that a try. I wanted the baked beans because I hate corn pudding, well, until I tried yours, and now it is one of my favorites. The service was great, and one the mangers, Angel, came around to see how we were doing. We told him we loved it. He brought us a peach cobbler to take home and treated us like family.

A Note From Frank in Training...

It's hard to believe the year has come and (almost) gone! It's the time of year for family and friends, and for me, a time to think about the blessings in my life. Truly the chance to work with all of you is one of those blessings. Watching you take care of the guests, have pride in what you do truly makes City Barbeque a special place. The reputation we have comes from your efforts, care and concern, and makes me very thankful for you. I would like to thank you all and wish you and your families a wonderful holiday season. Enjoy and be merry!

Frank
Frank Pizzo
Director of Training



2012 Holiday Party—Dave & Busters!

Thanks to all who came out for the annual holiday party, held simultaneously in three cities this year, on November 26. Team members enjoyed lots of food, fun and games at Dave & Busters in Columbus, Cincinnati and Indianapolis. Scenes below...





City Barbeque
Smoke Signals

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Shout Outs • Shout Outs • Shout Outs

The **Florence** team would like to recognize **Tim Krebs** as a new hourly manager and also congratulate him on his recent engagement.

Congratulations to **Marshall Giles** on becoming an Eagle Scout...from your friends in Florence!

(l to r) **Tammy, Lindsay, Diana** (all from **Powell**) are pictured at a Powell Chamber night hosted by City Barbeque Powell.



Congratulations to **Ethan Denney** on his promotion to assistant general manager at **Blue Ash**.

The team at **Greenwood** congratulates **Molly Kinley** and **Bethany McConnell** on their promotion to hourly managers.

City Barbeque and the **Greenwood** team wish to thank **Zach Holdeman** for nearly two years of dedicated service to the Greenwood store. Zach has accepted a position as a children's pastor with a local church working with inner city kids.

A belated congratulations to **Jen Stahl** from **Westerville** on her promotion to assistant manger.

The **Avon** team welcomes new hire, **Arturo Barron**. He is **Erika Barron's** father. Also, congratulations to **Stephanie Harrell** who graduated on Nov. 27th.

Beavercreek sends a shout out to the **Centerville** team for helping on Thanksgiving Eve. Centerville quickly loaded extra meat when Beavercreek's smoker malfunctioned. Thanks, neighbor!

City Barbeque congratulates **Amanda** from **accounting**, and her husband **Josh**, on the birth of their baby "Joseph F." on November 15.

