

THE FOOD GENERATION

Quarter 1 2018



DID YOU KNOW?

- Vanilla is America's most popular ice cream.
- It takes 3 gallons of milk to produce a gallon of ice cream.
- The average American eats 48 pints of ice cream per year.
- 9% of all milk is used to make ice cream.

Robert Tribble

WHY SPOIL THE OIL?

Tips from Blake to help extend the oil life in your fryers!

1. Cover your fry pots while you are closed.

Oxygen rapidly decays the life cycle of oil, so covering them when you close will result in more use.

2. Filter more.

When there is available time in the kitchen, try filtering an additional time or two throughout the day. You will be amazed by what this can do for your oil!

3. Crumbs = Dollars!!

Be sure that when you are filtering or cleaning your fryer, to remove as much of fallen debris and product as possible. The contents at the bottom of your fry pot will only continue to burn, shortening the life span of your oil!

4. Cleaning has never been so easy!

TFG has multiple fast-acting cleaners that when mixed with warm water, will pull up even the thickest layers of oil or grease. We use them in our own kitchens.

Call your local TFG office, or visit www.tfgroupllc.com for more info!

WISE WORDS FROM CHRYSTAL

Q: What is the required maintenance for Taylor Soft Serve and Frozen Beverage equipment?

A: *The factory recommends changing the tune up kit every 3 months. A tune up kit includes all of the O-rings that wear over time and are needed for the unit to function properly.*

Changing the scraper blades every 3 months or when they are nicked, damaged or worn down. Old worn blades can cause your product to become "too frozen & gritty" as well as put a strain on the compressor.

We can set you up on our Autoship Program so you can receive these necessary items the same time every quarter.



Franke A600

One last tip: If you would like to ensure that your machine is operating at its peak performance, our Service Department would be happy to come out to give your unit a thorough inspection. This can be done annually or semi-annually through our planned maintenance program.

Please visit our “Parts and Service” tab at www.tfgroupllc.com for more information on the services we offer

ANDREWS INTRO TO FOOD TRENDS

The year 2018 is looking like a fun and adventurous time in the restaurant industry and here at TFG we hope to aid you in your culinary adventures with some of the smartest brands that this industry has to offer.

When you want to make Caramel Tennessee Whiskey Ice Cream in Nashville with our Taylor ice cream machines we can help you create the perfect consistency.

If you want to savor the aromatic smell of a freshly drawn cup of espresso in New Orleans with Franke Coffee Systems we are here to serve you.

If you want to claim you have the greatest fried catfish on the Mississippi River using Henny Penny cooking equipment we want to be a part of your success.

Every line that we carry is specifically designed to help your business handle its busiest moments while decreasing your everyday operating cost. Our Service Department is always available to answer your smallest questions and get you up and running if anything goes wrong.

Get on our Autoship program to receive additional discounts.

Stera Sheen Green Label (4lb Jars)
Sanitizing, Cleaning and Milkstone removal

Stera Sheen Red Label (6oz packets)
Fryer Cleaner and Multi-purpose Degreaser

Stera Sheen Grill Cleaner
Hi-Temp activated grill surface cleaner

Deliming Treatment
For Heavy Milkstone buildup

Flo-San
Flavor Delivery System Sanitizer



CAVIAR AND BANANA'S

By Brittany Williams



In the summer of last year, I had the chance to work with one of Nashville's newest locations. Together, with the guys from Best Brands Inc and the Co-Founder/Co-Owner of Caviar and Banana's, Margret Furniss, we created a delicious Froze batch recipe to be made in a Taylor 430. After the install, I had an opportunity to pick her brain about the brand and the concept.

Q: "Why the name Caviar and Bananas for your concept?"

A: "Caviar & Bananas really for us was about what our concept is...everything from caviar to bananas. So, some things that are for every day and some things that are 'treats' and well - that good stuff or 'gourmet' should be for every day. We have something for every day part/ meal and in between – and yes, we do actually sell caviar and bananas – just not together.

Q: "Bushwhackers tend to be the most popular frozen beverage in Nashville, what made you decide to do Froze? What is the customer response?"

A: "Okay so I grew up in Tennessee and I can honestly say that I've never heard of a Bushwacker – ha! I wanted to do froze b/c I love wine! Our approach to froze was a tad different – we really wanted the wine to shine and it not to be overly sweet or fruity. We opened in the summer time and well, who doesn't want to drink frozen rose wine when its 90 degrees outside? I mean, I would happily drink it all year! Our customers have loved it – and we haven't turned off the machine yet!"

Q: "What's your favorite thing on the menu?"

A: "That's a tough one because it really depends on the day. I'd have to say my favorite menu right now is our small plates menu. I don't think most people even know about this menu yet – its only available from 4:30pm to close and its lots of yummy tapas style dishes ranging from pastas to veggies, to proteins, but small enough you can have 3 or 4 which is my favorite way to eat – to have small bites of lots of things so I get to try everything!"

Q: "The last time I was there, I saw one of my favorite country artists grabbing a salad. Who is the coolest celebrity you've seen visit your location?"

A: "Ahhh, we have had quite a few of my faves come in, but for their sakes I'll respect their anonymity since a few are regulars and we love that they can fly under the radar. However, since he went on record first in mentioning us in his Nashville feature in Rolling Stone, I'll go with Keith Urban. We love him and that's as good as it gets!"

You can visit one of their locations in Charleston or Greenville SC, or Nashville, TN. You won't be disappointed.