

Findlay

Foods (Kingston) Ltd.

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April
2011

Product of the Month

#22314

Mini Burgers with Bun
(Fully Cooked) 72/2.2oz
ADVANCE

DATES TO REMEMBER:

- *April 22 - Good Friday
- *April 22 - Earth Day
- *April 24 - Easter Sunday
- *April 25 - Easter Monday
- *April 27 - Admin. Professionals Day

APRIL IS...

- National Pecan Month
- National Food Month
- Soya Food Month

Findlay's Monthly Features

Prices in effect while quantities last

1) 27166 **Pork Back Ribs 4-Bone Cooked** 1/5kg



2) 88700 **Sliced Corned Beef** 4/500g



3) 36228 **Chocolate Mousse Cheesecake** 1/16 cu



4) 11697 **Pecan Pieces** 1/1Kg



5) 20632 **Brie Danesborg Tins** 1/125g



6) 73700 **Porcelain Bowl Cleaner** 1/4Lt



Pecan Squares

INGREDIENTS

- 2 cups all-purpose flour (#09160)
- 2/3 cup powdered sugar (#09565)
- 3/4 cup butter, softened (#44115)
- 1/2 cup firmly packed brown sugar (#09603)
- 1/2 cup honey (#12876)
- 2/3 cup butter (#44115)
- 3 tablespoons whipping cream (#44166)
- 3 1/2 cups coarsely chopped pecans (#11697)

DIRECTIONS

1. Sift together 2 cups flour and 2/3 cup powdered sugar. Cut in 3/4 cup softened butter using a pastry blender or fork just until mixture resembles coarse meal. Pat mixture on bottom and 1 1/2 inches up sides of a lightly greased 13- x 9-inch baking dish.
2. Bake at 350° for 20 minutes or until edges are lightly browned. Cool.
3. Bring brown sugar, honey, 2/3 cup butter, and whipping cream to a boil in a saucepan over medium-high heat. Stir in pecans, and pour hot filling into prepared crust.
4. Bake at 350° for 25 to 30 minutes or until golden and bubbly. Cool completely before cutting into 2-inch squares. Makes about 28 squares



Ham & Brie Triple Decker

INGREDIENTS

- Brie cheese (#20632)
- Tart apple
- 3 slices toasted pumpernickel
- Ham, thinly sliced (#27160)
- Fruit chutney (such as mango)

DIRECTIONS

- Layer slices of Brie cheese and tart apple onto 1 slice toasted pumpernickel bread. Top with another toasted slice, then thinly sliced ham. Spread fruit chutney (such as mango) on a third toasted slice and place on top.

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Mother's Day

May 8, 2011 is Mother's Day are you ready?

Here are some suggestions that are sure to please your guests on Mother's day.



- 1) Start with crab stuffed mushroom caps
Seared Beef Tenderloin (#59371) with lemon roasted potatoes and steamed asparagus spears.
Finish with a Mini Cheesecake Trio (Triple Chocolate/Creme Brulee/Plain New York). (#36294)
- 2) Start with a Spring Vegetable Soup
Planked Salmon (applewood, orange and ginger) with wild rice and steamed vegetables.
Finish with a Strawberries and Cream Cake. (#36388)
- 3) Start with a warm roasted red pepper and cheddar tart
Oven roasted Chicken Supreme (#59781) with garlic mash potatoes and roasted vegetables.
Finish with a lemon merangue pie. (#36136)
- 4) Start with a mixed greens spring salad with a homemade lemon garlic dressing.
Oven baked cappeletti (#33705) with a rosé sauce and mozzarella cheese.
Finish with a chocolate suicide cake. (#36293)
- 5) Breakfast, Brunch or Dinner Buffet always a crowd pleaser.

VISITE OUR WEBSITE
at www.findlayfoods.com
for recipes and costing.

Mother's Day

Quotes

When you prepare your Mother's Day Menu, include an inspirational quote. Mom will read it and feel appreciated.

"Mother love is the fuel that enables a normal human being to do the impossible."
-Marion C. Garretty

"Being a full-time mother is one of the highest salaried jobs ... since the payment is pure love." -Mildred B. Vermont

"Biology is the least of what makes someone a mother."
-Oprah Winfrey

Gina's Corner

Tips on; How to lead from the Heart

I had the privilege of attending a seminar by Theresa Syer. Theresa's dynamic presentation was both inspiring and informative, if you have the opportunity to attend one of her seminars, I highly recommend you do!

She spoke about being a leader and what makes a good leader.

She said leaders are made not born and went on to mention a few points about "leading from the heart"

1) KNOW YOURSELF

-Know your skills and weaknesses. Control your attitude, the way you view daily situations and the way you express yourself. Your behaviour and actions.

2) BUILD TRUST & RESPECT

-Mutual trust. Do not prejudice, always look at the positive skills of a person and how you can get the best out of them.

3) CREATE A VISION

-Have clear goals in place and share them. Allow opinions to be heard because when somebody has say in the future of an establishment they work harder to obtain those goals.

4) HAVE PASSION

-Having passion is what drives us to achieve goals that are set. Passion and enthusiasm are contagious and will filter through the ones you lead.

5) IMPLEMENT CHANGE

-Resisting change is natural. Leaders must recognize change, accept it, adjust to it as it occurs and influence group behaviour towards the future.

6) CONNECT with OTHERS

-Make yourself visible. Promote courage and trust and tell it as it is. Make change exciting and take risks on people.

7) TAKE RESPONSIBILITY

-Don't blame others. Make your choices, determine solutions and realign your goals if you have to. Remember, making mistakes is a normal part of life, however, how you handle it and moving on from it is what counts.

8) COMMUNICATE EFFECTIVELY

-Adjust your attitude, body language, voice tone and behaviour to promote mutual understanding. Become a good listener. Motivate your followers to new ideas, feelings and actions.

9) DELEGATE RESPONSIBILITY

-Develop people not to depend on you, define the task, offer suggestions and don't hover. Remember to reward and recognize successes and positive actions.

10) BECOME A MENTOR

-Instill leadership traits in your staff and build the next generation of leaders. convince people of their greatness and watch your business grow with happy and devoted staff.

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Happy Easter!