

# SYSCO foodie



Special Flyer #1

For the Love of Food

Summer Supplement 2008

Give each season as it passes; breathe the air, drink the drink, taste the fruit, and resign yourself to the influences of each. -Henry David Thoreau (1817-1862)

## A WIN WIN Situation

Do you pay to have your grease and fryer oil removed? There is a company called SeQuential that will pick up your used oil for free. SeQuential will even pay for large volumes of oil. SeQuential will then turn the oil into BIODIESEL. Call for more information and tell them you're with SYSCO. SQbiofuels.com



503.978.3210 Portland 541.736.5864 Eugene



## Shifting Gears in an Ever-Changing World

SYSCO is improving the way your deliveries are made, every-day. By planning more direct routes from one customer to the next, we are making for a greener future in food service.

### ecoROUTE IMPLEMENTED

Weekly 2,500 Reduced Miles! ↓ Annually 130,000

Gallons Saved! 450 ↓ 23,400

"Small changes can have Big Effects!"

- Delivery Trucks are powered with earth friendly bio-diesel.

- ecoROUTE assures the most fuel efficient route between 2 points, as well as consistent delivery windows, while reducing miles and saving fuel!

## Many Shades of Green



Natural



SYSCO EARTH Plus

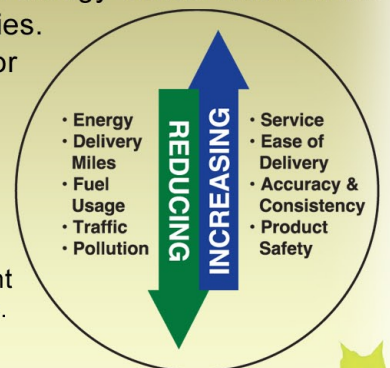


BLUE IS THE NEW GREEN

"SYSCO is committed to energy conservation inside and outside of our facilities.

It's the right thing to do for our customers; it's the right thing to do for our future generations."

Rick Schnieders  
Chairman, CEO & President  
SYSCO Food Services, Inc.



COMPOSTABLE  
SUSTAINABLE  
ORGANIC Over 500 ITEMS  
LOCAL

Check out SYSCOportland.com for this fast growing list.

Meat & Seafood, Fruits & Vegetables, Plates, Bowls, To-Go Containers & Utensils, Cleaning Products and much more!

### Green Products

Products that are proactive for the environment are a top priority for SYSCO and that's why we are excited to offer a complete line-up of high quality, 100% Biodegradable Dinnerware products. These products are manufactured from renewal resources such as sugar cane, corn and potato starches, resulting in a product that is better for the environment from start to finish.



Choose from SYSCO's Earth Plus™ biodegradable plates, cups and containers and help make a difference.

### Green Warehouses

SYSCO has implemented energy-reduction and energy-saving measures such as:

- lighting retrofits, including motion detectors
- variable frequency controls on refrigeration equipment



# GREEN BEER

Green beer is no longer just reserved for St. Patty's it's the buzz in the bailiwick of brew. Organic brewing is a hottest thing to hit hops and the tap handles of the food service world. We live in the micro-brew capitol of the world and have an abundance of beer varieties available for menu addition.

Selecting the beer for your establishment isn't as difficult as it may seem. Ask your regulars for their input. You don't have to print the name of the beers on your menu and worry that they will be obsolete soon. Seasonal beer selection for your clientele is the norm. Summer months call for lighter beers like hefeweizens, Pilsners, ales and Kolsch. The winter and fall months bring out the reds and darker brew like stout, amber, and porter.

If you are considering adding an organic beer to your menu or just love a brew fest, you're in luck. The North American Organic Brewer's Festival (NAOBF) is taking place at Overlook Park in Portland, June 27 thru the 29th. Presented by Roots Organic Brewing Co. and proudly



**Roots Brewing Co.**  
**Brewmasters & Co-Owners:** Jason McAdam & Craig Nicholls (pictured)  
**Food Side:** Roots has a great array of sandwiches, wraps and burritos. They are expanding their menu with a remodel that will increase the dining area and give them a full kitchen. Look for a new unique menu in the Spring of '09.  
**Organic Beers:** Burghead Heather Ale, Never Mined Pale Ale, Woody I.P.A., Island Red, eXXXcalibur Imperial Stout and more.  
**Location:**  
 1520 SE 7th  
 Portland, OR  
 503.235.7768  
[www.rootsorganicbrewing.com](http://www.rootsorganicbrewing.com)



sponsored by Sysco Portland. The event is FREE and open to the public. Participation in beer tasting is \$5 for a reusable, yet compostable, cornstarch tasting glass and samples are \$1 a ticket. Children are welcome with guardians. \*Discount of \$1 off of tasting glass with validated MAX ticket OR three 4oz or larger cans of food. For more information go to [www.NAOBF.org](http://www.NAOBF.org)



**What is Organic Beer?** Brewed with ingredients grown without pesticides, herbicides, and chemical fertilizers.

## A Visit to Brewville

A commonality in the brew pubs I visited was the composting of food waste, spent grains going to local ranchers as feed and when building their facilities they reclaimed as much of the existing materials into tables, booths and even the bars. All owners and brew masters that I spoke with shared a passion for organic brewing and community involvement. For those who think beer is beer and brewpubs are all in the same kitschy nutshell, they should expand their horizon from the mass produced commercial beers and venture into their local pubs to taste the local flavor. You don't have to be a brew pub or have a brewery in your back room to serve local or organic beers on your menu. All of the pubs listed here have their brew available for distribution, although volume and geographic distribution may be limited. An organic draft on your menu could fetch an additional quarter to dollar a pint. Listed here are just some of the organic brewers in the Portland area.

By Erik Brock *The foodie*



**Alameda Brew House**  
**Brewmaster:** Eric Wathen  
**Owner:** Matt Schumacher  
**Signature Dish:**  
 Beer Battered Halibut & Chips and Whiskey Crab Bisque made from scratch.  
**Organic Beer:**  
 el Torero Organic IPA  
**Location:**  
 4765 NE Fremont St  
 Portland, OR  
 503-460-9025  
[www.alamedabrewhouse.com](http://www.alamedabrewhouse.com)



**Lucky Labrador Brewing Co.**  
**Brewmaster:** Alex Stiles  
**Owners:** Gary Geist & Alex Stiles (top)  
**Food Side:** Great Bento, Sands & Salads, but the pizza will be calling your name.  
**Organic Beers:** Organic Golden Ale  
**Higher Power:** The Lucky Lab on Hawthorne installed solar panels and brewed their first solar powered beer on Feb. 2. Solar Flare Ale.  
**Multiple Locations:**  
**LUCKY LABRADOR BEER HALL**  
 1945 NW Quimby Street  
 Portland, OR 97209  
 (503) 517-4352  
**LUCKY LABRADOR BREW PUB**  
 915 SE Hawthorne Blvd.  
 Portland, OR 97214  
 (503) 236-3555  
**LUCKY LABRADOR PUBLIC HOUSE**  
 7675 SW Capitol Hwy.  
 Portland, OR 97219  
 (503) 244-2537  
[www.LuckyLab.com](http://www.LuckyLab.com)



**Laurelwood Brewery**  
**Brewmaster:** Chad Kennedy  
**Owner:** Mike DeKalb  
**Food Side:** Garlic Fries, Ribs, Black-n-Blue Burger, Organic Pizzas and more.  
**Organic Beers:** Organic Free Range Red, Tree Hugger Porter, Green Elephant IPA and many more.  
**Multiple Locations:**  
**Laurelwood Public House & Brewery**  
 5115 NE Sandy Blvd  
 Portland, OR 97213  
 503.282.0622  
**Laurelwood NW Public House**  
 2327 NW Kearney Street  
 Portland, OR 97210  
 503.228.5553  
**Laurelwood Pizza Co.**  
 1728 NE 40th Avenue  
 Portland, OR 97212  
 503.943.6157  
[www.Laurelwoodbrewpub.com](http://www.Laurelwoodbrewpub.com)



**Hopworks Urban Brewery**  
**Brewmaster & Owner:** Christian Ettinger  
**Food Side:** Hopworks offers a sustainable and organic menu with such customer favorites as the Powell Steak Sandwich and Pizzas like the Hunter (Meat) and Gatherer (Vegetarian).  
**Organic Beer:** Crosstown Pale, Velvet ESB, Survival "Seven-Grain" Stout and many more.  
**Hardware:** The Hopworks Organic IPA took the Gold Medal for American-Style Strong Pale Ale and the HUB Organic Lager took the Silver in Bohemian-Style Pilsner at the 2008 World Beer Cup.  
**Hopworks Urban Brewery**  
 2944 SE Powell Blvd.  
 Portland, OR 97202  
 503.232-HOPS (4677)  
[www.HOPworksBEER.com](http://www.HOPworksBEER.com)



**New Old Lompoc**  
**Brewmaster:** Jonathan Berry  
**Owner:** Don Younger  
**Food Side:** Customers favor Nachos and check out the Burger made with a 1/2 pound of Oregon Country Beef.  
**Organic Beer:** Flower of the Gods  
**Champion Bowler:** Grab a bowl of their award winning clam chowder on Fridays.  
**Multiple Locations:**  
**New Old Lompoc**  
 1616 NW 23rd Ave  
 503.225.1855  
**5th Quadrant**  
 3901 N Williams Ave.  
 503.288.3996  
**Hedge House**  
 3412 SE Division  
 503.235.2215  
**Oaks Bottom Public House**  
 1621 SE Bybee Blvd.  
 503.232.1728  
[www.NewOldLompoc.com](http://www.NewOldLompoc.com)

