



Hello & Welcome !!

The Eta Sigma Delta Honor Society is proud to present the Seventh edition of "the Pineapple Press." Eta Sigma Delta is an international Honor Society that recognizes exceptional academic achievement for hospitality and tourism students at the Baccalaureate level. Each semester the honor society publishes the Pineapple Press as a service to fellow students and campus community as well as performing other distinguished duties. It is with great pleasure that we introduce our new members Samantha Podob, Miho Hosono, and Yuri Inomata. We look forward to seeing everyone at future events.



Senior Spotlight

As the fall 2006 semester comes to a close it is time to recognize the Hotel, Restaurant, and Tourism Management seniors who will be graduating in December. Eslyn Yearwood is planning to go on to graduate school to pursue a master's degree in Leadership or Public Administration. Elissa Guynup is planning to do some traveling to the west coast then returning to New England to pursue a career in Human Resources. Nicola Samoska will be going to Germany for a month with the National Guard. She will then be visiting her family in England. She has also been accepted into the American Hospitality Academy and will eventually be doing an internship in Hilton Head, South Carolina. Staci Hovey will begin her job search after graduation. Chris Balun has plans of moving to Utah and is currently interviewing for the position of conference service manager at the Snowbird Ski Resort. Lindsay Mancuso is looking to get into the event planning field in the New York/ New Jersey area. Saird Meyers will be moving to Arizona and Joseph Evangelista will be moving back home and working. Venessa Rodriguez will be moving to Tampa, Florida in hopes of finding a job. Casey McManus will begin her new job in January with Ecolab as a Territory Sales Manager in Syracuse, New York. Amanda Darling is planning to manage a restaurant in Vermont where she has been working for the last eight years. She will also be getting married next fall. Nicole Rogers is in the process of looking for a job in the upstate New York area. Rachel Constant will be living in Queensbury, New York where she already owns and operates a Day Spa. Jonathan Schloss is planning on staying in the Plattsburgh area working for Best Buy. Yahaira Merced is relocating to Texas where she will be looking for a job in the hospitality field. We wish our seniors the best of luck in the future!



Good luck Class of 2006!

By: Rachel Constant

SBE Annual Holiday Party

The Hotel Restaurant Tourism Management Department will be hosting their Annual Holiday Party on **December 7, 2006**. The party will be at the Samuel D's Restaurant in Sibley Hall from 4:00 pm until 6:00 pm. During this the time the department will also be collecting **Toys for Tots**. The Holiday Party of 2005 turned out to be a great success with several generous donations for Toys for Tots and we are hoping for the same this year. Our department is looking forward to once again enjoying a fun Holiday Party and participating in the donation of toys for children.



By Brooke Bard

Trinity Soup Kitchen

The Trinity Church sponsors a weekly soup kitchen out of their licensed food service facility at their parish hall. This happens every Wednesday night and some Saturdays during the year from 5:30 to 6:15 p.m. Meals are prepared and served for 30 to 50 people. Volunteers from the surrounding community as well as parishioners staff each meal. Captain Frank Pabst as well as Mike Lynch and Father John Yonkovic coordinate these meals.

Each year the HRTM Honor Society teams up with Mr. Pabst to cook and serve a meal in December just prior to Christmas. This is one of the ways our club participates in community service in the city of Plattsburgh. The soup kitchen is always looking for volunteers and is particularly interested in chefs or individuals with food service experience. This is a great opportunity to help out your community and this not-for-profit group. If anyone would like to become a volunteer, you can email Mr. Pabst at pabstf@northnet.org, or stop by Trinity Church and speak with him in person.

By Jackie Hoff

NYC Hotel Show

From November 11–14, the HRT 495- Leadership in Hospitality class was in New York City, attending the International Hotel, Motel, and Restaurant Show. The show was held at the Jacob K. Javits Center and provided a wide array of activities for attendees. At the show, there were more than 1,500 exhibitors including keynote speakers and demonstrations. On Sunday, November 12 there was a breakfast for all Eta Sigma Delta students that were attending the show, courtesy of Dr. Guydosh. They were able to meet students from Missouri, Pennsylvania as well as other states. There was a career fair on Monday, November 13 which provided the class with a chance to meet with recruiters in hopes of gaining a job.

In attention to attending the show, students in the HRT 495 class had the opportunity to network with SUNY Plattsburgh HRTM Alumni. On Saturday, the students attended a dinner at Domineco's Restaurant with HRTM alums who live in the New York City area. Special thanks go to Gino, the front desk manager of the Grand Hyatt Hotel in Manhattan, for arranging everything while we were in New York City.

By: Zachary Rabideau



Holiday Recipe



Chocolate Peppermint Stars

Makes about 32

- 1 ¼ cups all purpose flour
- ½ cup unsweetened cocoa powder
- ½ teaspoon salt
- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 6 ounces bittersweet(not unsweetened) or semisweet chocolate, chopped
- ½ cup (about 3 ½ ounces) finely crushed red and white striped hard peppermint candies

Directions:

1. Sift flour, cocoa, and salt into medium bowl.
2. Beat butter and sugar in larger bowl until smooth. Beat in vanilla
3. Add dry ingredients, beat until dough holds together. Divide dough in half. Shape each piece into disks. Wrap in plastic; chill until firm enough to roll, at least 45 minutes and up to 1 day.
4. Set rack in center of oven and preheat to 300 F. Line 2 rimmed baking sheets with parchment. Roll out 1 dough disk on floured surface to ¼ inch thickness. Using 3-inch star shaped cutter, cut out cookies. Transfer to sheets, spacing 1 inch apart. Gather scraps into ball. Wrap, chill until firm, about 30 minutes.
5. Bake cookies, 1 sheet at a time until tops feel firm to touch, about 25 minutes. Cool on sheets 10 minutes.
6. Transfer to racks and cool completely. Repeat rolling, cutting and baking until all dough is used
7. Stir chocolate in small metal bowl set over saucepan of barely simmering water until smooth. Using small spoon, drizzle chocolate over cookies in zigzag lines. Sprinkle with crushed candies. Drizzle remaining chocolate over. Let stand until chocolate is set, at least 1 hour.

By Kim Emery– Chef Instructor

