Mark Your Calendar

OCT 16

Annual Food Show

Pratt & Whitney Stadium at Rentschler Field, East Hartford, CT

MORE DETAILS TO FOLLOW!
INTRODUCING

**NEW**

HPC # 16868   2/5 lb
Bratwurst Link
Raw, 4 to lb, 5.25”

- Fresh Pork Sausage
- Made with Switchback Ale
- Premium cuts of pork
- Perfect for grilling
- Made by McKenzie

HPC Foodservice   800.883.9800   www.hpcfs.com
Are you ready to dig in? Answer: yes. Blue Bunny’s new Load'd Sundaes™ are made with tons of toppings swirled together in soft ice cream, so they’re spoon-ready right out of the freezer!

12 Per Case!

HPC# 160186  
Vanilla with Caramel Fudge Swirl, Nuts & Peanut Butter Sundae Cup

HPC# 160187  
Strawberry Shortcake Sundae Cup

HPC# 160868  
Cookie Crunch Fudge Sundae Cup
## In the Loop with HPC Foodservice

### Farmland

**Passion for Pork Since 1959**

<table>
<thead>
<tr>
<th>HPC #</th>
<th>Pack</th>
<th>Size</th>
<th>Brand</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>14135</td>
<td>3</td>
<td>3 lb</td>
<td>FARMLAND</td>
<td>PORK WINGS “HOG WILD” FULLY COOKED 36 CT FROZEN</td>
</tr>
<tr>
<td>14148</td>
<td>18</td>
<td>1.25 lb</td>
<td>CURLY’S</td>
<td>PORK BACK RIBS HICKORY SMOKED FULLY COOKED, INJECTED</td>
</tr>
<tr>
<td>16014</td>
<td>1</td>
<td>10 lb</td>
<td>FARMLAND</td>
<td>FRANK BEEF SKNLS 6” 4/1 LB FROZEN</td>
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<tr>
<td>25633</td>
<td>12</td>
<td>2 lb</td>
<td>CURLY’S</td>
<td>CHICKEN PULLED SMOKED SEASONED NATURAL FULLY COOKED</td>
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<tr>
<td>18233</td>
<td>4</td>
<td>10 lb</td>
<td>CURLY’S</td>
<td>CHICKEN WINGS SMOKED HICKORY FULLY COOKED</td>
</tr>
</tbody>
</table>

HPC Foodservice  800.883.9800  www.hpcfs.com
New York delis are known worldwide for delivering the absolute best in flavor and quality, whether it’s a pastrami sandwich or a bowl of fresh borscht. Gold’s has been making old-world style horseradish varieties, mustards, soups and sauces that have been staples on New York deli menus since 1932.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>PACK</th>
<th>SIZE</th>
<th>DESCRIPTION</th>
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<tbody>
<tr>
<td>35047</td>
<td>4</td>
<td>1 GAL</td>
<td>COCKTAIL SAUCE, EXTRA SPICY</td>
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<tr>
<td>55126</td>
<td>4</td>
<td>1 GAL</td>
<td>DUCK SAUCE</td>
</tr>
<tr>
<td>35199</td>
<td>6</td>
<td>5 LB</td>
<td>FOX’S HONEY BLEND, SWEET</td>
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<tr>
<td>46351</td>
<td>6</td>
<td>1 QT</td>
<td>HORSERADISH, EXTRA HOT</td>
</tr>
<tr>
<td>35116</td>
<td>4</td>
<td>1 GAL</td>
<td>HORSERADISH, PREPARED, GLUTEN FREE, FAT FREE</td>
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<tr>
<td>55161</td>
<td>4</td>
<td>1 GAL</td>
<td>WORCESTERSHIRE SAUCE</td>
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</table>

Celebrating over 100 years

HPC Foodservice 800.883.9800 www.hpcfs.com
### In the Loop with HPC Foodservice

#### HPC #  Pack  Brand  Size  Item Description
#### 14129  1  HORMEL  20 LB AVG  PORK RIB ST. LOUIS 2.0 DOWN FULLY COOKED

*Fully cooked, St. Louis style pork ribs are first seared with flame to caramelize the exterior and develop flavor, then slow-cooked in its own natural juices until tender, moist and delicious.*

#### HPC #  Pack  Brand  Size  Item Description
#### 17844  2  HORMEL  5 LB  PORK PULLED FROZEN FULLY COOKED

*Fully cooked pork shoulder meat is naturally hardwood smoked for up to six hours. After smoking, it's lightly pulled and finished off with a clear Carolina-style vinegar sauce.*

#### HPC #  Pack  Brand  Size  Item Description
#### 17033  1  HORMEL  15 LB  BACON RAW 13/17 APPLEWOOD LAYOUT FRESH

*HORMEL® GRIDDLEMASTER® applewood bacon is an economically priced bacon produced from selected fresh bellies. Naturally smoked and cured with our traditional recipe, this applewood bacon represents quality and value you can count on.*

#### HPC #  Pack  Brand  Size  Item Description
#### 14729  4  HORMEL  5 LB AVG  BEEF BARBACOA CAFÉ H PREMIUM FULLY COOKED

*This fully cooked, lean, premium beef barbacoa is slow cooked for hours until very juicy and tender like a pot roast. It is seasoned with garlic, chilies, and other spices giving it a Mexican, Latin, and Caribbean twist.*
ServSafe™ Certification Class Registration Form

Date: Thursday, October 3, 2019
Location: Residence Inn by Marriott Southington, 778 West St., Southington, CT
Time: 8 am  Registration Deadline is Friday, August 30, 2019

Please check one:
Fee: $185.00 per student ☐  Re-Test Fee**: $110.00 per student ☐

** Re-test does not include book

Please send ENGLISH text book ☐  Please send SPANISH text book ☐

Please Note: Maximum classroom attendance is 25 people. No Registrations will be accepted once the maximum is reached.

Name: __________________________  Supervisor Name__________________________

Position / Title: ________________________________

Account Name: ____________________________  Account Number: ________________

Students Email Address: ____________________________

Mailing Address of Account - Books will be mailed to facility address, not home address

Street: ________________________________  Town: ________________________________

State: ____________________________  Zip Code: ________________

Phone Number: ________________________________

Email Address: ________________________________

Payment Options:  Cash ☐  Check ☐  Visa ☐  Master Card ☐

If paying by credit card, name on credit card: ________________________________

Credit card number: ________________________________

Expiration date: ________________

Checks made out to HPC Foodservice. Mail form, along with check, to: HPC Foodservice
attn: Bernice Spezzano, PO Box 1228, South Windsor, CT 06074

Student Registration Signature: ________________________________

Questions or Concerns? - Contact Cindy Litin at 203.574.1891
ServSafe™ Certification

ADDITIONAL INFORMATION

Once you have registered and received books, the account will be charged. If for any reason you cannot attend, you will be given priority into the next available class at the same location.

Books and Exams are offered in the following languages:

- English
- Spanish
- Korean
- Chinese
- Japanese
- French Canadian
In the Loop with HPC Foodservice

For nearly 70 years, Sorrento® Cheese has topped America’s pizzas and sandwiches, filled its lasagnas and tiramisu, and made the jobs of thousands of chefs and restaurateurs easier.

Named for the Wisconsin town in which it’s made, Belmont Goat Cheese is smooth and creamy with a sharp flavor.

Galbani cheese brand brings more than 130 years of old-world gusto to your Italian fare. See what a difference authentic taste and unparalleled performance can make to your cooking.

Consistently smooth, creamy, and buttery, Président Brie is the most popular Brie in the U.S. and France.

<table>
<thead>
<tr>
<th>HPC</th>
<th>PACK/SIZE</th>
<th>BRAND</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>19824</td>
<td>2/2 LB</td>
<td>PRESIDENT</td>
<td>BRIE PLAIN 60% BUTTERFAT</td>
</tr>
<tr>
<td>19826</td>
<td>3/2.2</td>
<td>BELMONT</td>
<td>GOAT CHEESE KILO</td>
</tr>
<tr>
<td>19831</td>
<td>8/5 LB</td>
<td>GALBANI</td>
<td>MOZZARELLA BLOCK LOW MOISTURE WHOLE MILK</td>
</tr>
<tr>
<td>19825</td>
<td>6/5 LB</td>
<td>GALBANI</td>
<td>MOZZARELLA DICED MEDIUM LOW MOISTURE WHOLE MILK</td>
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<tr>
<td>19814</td>
<td>2/3 LB</td>
<td>GALBANI</td>
<td>MOZZARELLA FRESH SLICED LOG (6 1 LB LOGS PACKED IN TUBS)</td>
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<tr>
<td>19816</td>
<td>6/5 LB</td>
<td>GALBANI</td>
<td>MOZZARELLA SHRED LOW MOISTURE WHOLE MILK</td>
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<tr>
<td>19823</td>
<td>6/5 LB</td>
<td>GALBANI</td>
<td>MOZZARELLA SHRED LOW MOISTURE WHOLE MILK DRAGON CUT</td>
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<tr>
<td>19818</td>
<td>8/5 LB</td>
<td>GALBANI</td>
<td>MOZZARELLA WHOLE MILK LOW MOISTURE RW BLOCK</td>
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<tr>
<td>19820</td>
<td>6/5 LB</td>
<td>SORRENTO</td>
<td>PIZZA BLEND 5 CHEESE SHREDDED</td>
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<tr>
<td>19832</td>
<td>3/12 LB</td>
<td>GALBANI</td>
<td>PROVOLONE</td>
</tr>
<tr>
<td>19828</td>
<td>6/3 LB</td>
<td>GALBANI</td>
<td>RICOTTA PART SKIM ORIGINAL</td>
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</table>
In the Loop with HPC Foodservice

Starting with the invention of the first commercial French fry and continuing to this day, Simplot strives to deliver a market-leading lineup of relevant, delicious potato products. From farm-cured sweet potatoes and the scratch-cut appearance of our oven-roasted varieties, to innovative French fry cuts. Simplot delivers the quality, variety and flavor kids crave most.

<table>
<thead>
<tr>
<th>HPC #</th>
<th>Pack</th>
<th>Size</th>
<th>Item Description</th>
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<tbody>
<tr>
<td>20324</td>
<td>6</td>
<td>2.5 LB</td>
<td>Mini Baby Baker Roasted Potato</td>
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<tr>
<td>22168</td>
<td>6</td>
<td>4 LB</td>
<td>Clearcoat Conquest Sidewinder Fry</td>
</tr>
<tr>
<td>23330</td>
<td>6</td>
<td>5 LB</td>
<td>Traditional Hashbrown Patty</td>
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<tr>
<td>24418</td>
<td>6</td>
<td>5 LB</td>
<td>Potato Tater Tot</td>
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<tr>
<td>23436</td>
<td>6</td>
<td>2.5 LB</td>
<td>Sweet Potato Tater</td>
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<tr>
<td>23701</td>
<td>6</td>
<td>5 LB</td>
<td>SeasonedCrisp Fry Loops</td>
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<tr>
<td>23808</td>
<td>6</td>
<td>5 LB</td>
<td>SeasonedCrisp Savory Potato Wedge</td>
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<tr>
<td>23783</td>
<td>6</td>
<td>2.5 LB</td>
<td>Sweet Potato Crinkle Cut Fry</td>
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<tr>
<td>23623</td>
<td>6</td>
<td>4.5 LB</td>
<td>Fry 3/8” Straight Cut Battered Jiffi Crisp</td>
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<tr>
<td>23782</td>
<td>6</td>
<td>2.5 LB</td>
<td>Sweet Potato Lattice Fry</td>
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<tr>
<td>20367</td>
<td>6</td>
<td>5 LB</td>
<td>Low Sodium SeasonedCrisp Potato Wedge</td>
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<tr>
<td>23464</td>
<td>6</td>
<td>2.5 LB</td>
<td>Sweet Potato Crinkle Cut Fry 3/8” Ovenable</td>
</tr>
<tr>
<td>20957</td>
<td>4</td>
<td>5 LB</td>
<td>Original Butter Spudster</td>
</tr>
<tr>
<td>23227</td>
<td>6</td>
<td>5 LB</td>
<td>Fry 1/2&quot; Crinkle Cut Oven Only Tater Pal</td>
</tr>
</tbody>
</table>

Picked and processed within 4 hours for maximum freshness, these vegetables deliver consistent quality year-round, and add vibrant color to every plate – all meeting USDA Grade A standards. From classic vegetables like broccoli florets to premium, on-trend items like edamame or roasted sweet potatoes, Simplot has a vegetable for every menu.

<table>
<thead>
<tr>
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<th>Size</th>
<th>Item Description</th>
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</thead>
<tbody>
<tr>
<td>23466</td>
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<td>2LB</td>
<td>Broccoli Floret IQF Classic</td>
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<tr>
<td>23430</td>
<td>1</td>
<td>20LB</td>
<td>Carrot Sliced Smooth Domestic</td>
</tr>
<tr>
<td>25925</td>
<td>1</td>
<td>20LB</td>
<td>Peas Domestic Classic</td>
</tr>
<tr>
<td>25929</td>
<td>1</td>
<td>30LB</td>
<td>Fruit Strawberry Whole IQF USA Classic</td>
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<tr>
<td>23421</td>
<td>1</td>
<td>20LB</td>
<td>Bean Green 1.5” Domestic Daily Pack</td>
</tr>
<tr>
<td>23837</td>
<td>1</td>
<td>20LB</td>
<td>Blend California</td>
</tr>
</tbody>
</table>
Week of 7/29

The lettuce market is getting back to normal. Demand has fallen off and product weights are back up to 39-44lbs. Processors will also be adjusting prices but typically a little slower. Quality is good.

Steady supplies of celery continue to come out of Salinas and Santa Maria. 24ct boxes have the best availability with weights around 48-54 lbs. quality is good, and pricing is steady.

Pepper supplies are extremely tight. Demand is exceeding supply. Quality has been just ok due to the extreme heat we have been seeing. Pricing remains up.

Squash supplies are a little tight on yellow but overall steady on green. Rain in the East has slowed down, harvesting a bit as well. Demand is good and product is coming from many areas to keep pricing steady.

FRUIT

The strawberry market remains firm with lighter demand. Quality has improved as well with better weather. Look for pricing to remain steady as well.

The California red grape crop has been excellent with product in full production. Market prices are just starting to level off and quality is nice. Green is off to a slower start but heading in the same direction.

The seedless watermelons are currently coming from the Phoenix, Arizona area. The market is steady with demand. Quality overall is excellent.

The San Joaquin Valley area is a little tight on large size cantaloupe so you will see the market trend upward a bit. Quality and sugar levels are excellent. We will see the same on honeydew as Nogales is pretty much wrapped up making the domestic market higher.
COMMODITIES

BEEF - Grinds- Market is steady to firmer. Buying activity has been improved as we moved thru this week and is helping to move inventories. Loins- The market has been seeing lighter buying activity as we moved into this week but renewed buying interest as help to cause mixed pricing as this week progressed. Rounds- The market was holding mostly steady at the beginning of this week but by mid-week retail buying activity was improved and helping to put some pressure on insides and that market edged slightly higher. Chucks- Market is mostly steady. Ribs- After seeing lower prices buying activity has been improved this week and saw some packers pushing asking prices higher.

PORK - Bellies- Improved buying interest is putting pressure on the market. Hams- After seeing sharp drops in June and early July the market has pushed higher. Domestic demand is improved and putting pressure on inventories. Loins- Availability is mixed between packers and causing gaps in asking prices and causing the market to be unsettled. Butts- Market is steady. Ribs- After seeing sharp declines for several weeks buying demand has been improved with the market being at its lowest point so far this year. Packers are looking to get their inventories in line ahead of the lighter expected seasonal demand that follow the upcoming holiday.

CHICKEN- Overall demand for boneless breasts, tenders, and WOG’s has been declining and the markets are being pressured. Export demand for leg quarters continues to be constant and is keeping frozen inventory turning at a consistent pace. Supply continues to be available to cover current demand trends. WOGS- Demand from retail deli and fast food QSR’s has been slowing down recently as we near the end of July. Industry supply is at full capacity and supply is in excess. Tenders- The demand for select tenders and jumbo tenders had been strong through spring and early summer. Current demand from foodservice operations and further processors is starting to weaken a bit. Supply is available. Boneless Breast- Domestic demand for breast meat has been trending downward for the last few weeks. Retail demand for medium sized boneless is soft and foodservice demand for jumbo boneless is starting to slow down as we move through summer. Supply is in excess. Leg Quarters and Thighs- Retail demand for fresh leg quarters remains consistent and export demand for frozen leg quarters is stable. Supply is available. Wings- Depending on the size, demand is all across the board. Further processing demand for small wings has been very weak. Medium size wings are highly sought after and hard to find on a spot basis. Jumbo wings remain steady as foodservice operations continue to use wings as a key menu option. Supply is available on small and jumbo wings. Medium wings are tight.

TURKEY- Whole birds continue to be rated as strong due to limited availability as suppliers are packing holiday booking orders. Export demand for bone in parts continues to be reported as slowing a bit. Supply side is steady enough to cover the demands of the industry. Whole Birds- Availability is extremely tight as suppliers are packing future orders. Spot loads are limited, and the market is fully supported. Supply is available, but extremely tight. Breast Meat- Demand for fresh breast meat is strong, but the demand for frozen breast meat has been a bit stagnant. Supply is available, but not excessive. Wings- Domestic demand for two joint wings and export demand for whole wings has picked up a bit. Supply is available. Drums- The demand for fresh drums is currently very active, but the call for frozen drums has been a bit static. Supply is reported as available.

SEAFOOD- Gulf Shrimp- Production has been light this year, and inventories are limited. Fishing in Texas waters began last week but inventories remain light. Black Tiger Shrimp- The market for mid and smaller sized shrimp is steady with good inventories for current demand. The market for large sizes is firm with very limited inventories.

White Shrimp- Availability on larger sized product is more limited and putting additional pressure on the market. The market on most sizes from Latin America is seeing pressure as replacement inventories from that region...
are seeing higher pricing. King Crab- Strong global demand is keeping pressure on available inventories. Snow Crab- Market is steady to firmer. Inventories are light for an active demand. Warm Water Lobster Tails- Market is steady but firm. Limited inventories are keeping pressure on the market. North American Lobster Tails- Light production and continued pressure from light inventories from other regions are keeping pressure on the market. Salmon- The market for farmed salmon is steady to higher this week with inventories that are fair for a good demand. Severe weather in Chile has caused some delays with product coming from that region. The market for wild salmon is steady to firmer with buying activity improving and putting pressure on inventories. Cod- Global demand has been good and keeping pressure on inventories. Demand is expected to remain good as we move thru 3rd quarter. Flounder- Market is mostly steady. Haddock- Tariff increases from China have put pressure on the market. Global demand has been strong and putting pressure on inventories. Pollock- Market is steady to firmer. Recent catches are coming in with smaller sized fish and this is putting pressure on availability of larger sized fillets. Demand is very good. Domestic Catfish- Production has been trending below expectations for several weeks and keeping inventories tight. Production has been gradually increasing over the past few weeks, but demand is keeping availability tight. Tilapia- Market is steady. Swai- Availability has been improving and helping to take some pressure off the tighter availability of smaller sized product. There continues to be a gap in pricing with smaller sizes continuing to see higher prices than larger sized fillets, but that gap has narrowed over the past few weeks. Scallops- Market is steady.

**DAIRY Cheese** - The CME Block market has moved higher this week while the Barrel market has remained steady. Across the country higher temperatures have affected milk output. Production is active, demand is steady. The Northeast region producers report production schedules are active with inventories on mozzarella and provolone growing. In the Midwest specialty cheese producers are beginning to plan for higher demand in the fall. Both retail and foodservice demand in the region is reported as healthy. Western producers report active production with facilities at or near capacity. Demand for foodservice is good and retail demand is steady. Butter - The CME Butter market has moved lower this week. Across the country manufacturing is reported as steady to lower and influenced by the availability of cream. Northeastern producers are experiencing seasonal declines in milk output and anticipate further pressure on the market as a result. Stocks in the region are reported as moderate. Central region producers report continued tight cream supply as ice cream production is at its height. In the West demand varies. Output of butter is seasonally slower. EGGS - Retail demand is being reported as good as back to school promotions are now starting to take place. Foodservice and institutional demand is steady and meeting seasonal expectations for this time of year. Supply across most sizes is being reported as available. Availability for jumbo sized eggs has tightened a bit due to hot summer temperatures. National weekly shell egg inventory reports shell egg inventory to be up 1.9% over last week.

**SOY OIL** - Weather and trade possibilities are driving this market higher. Recent wet weather has caused the new crop plantings to be late which will ultimately effect yield at harvest time. Lower acreage allocation this year for soybeans is also adding to market woes. Trade talks will resume with China next week, however, with their recent Swine Fever issue, there is not a huge need for soy solids for feed as previous years. China has approved 5 of their largest companies to buy tariff-free soy from the US as a goodwill gesture leading into next week’s gathering.

**WHEAT/FLOUR** - Wheat futures are within a few cents of last week. Basis premiums are higher due to another shortage this season of high protein wheat. Russia is reporting reduced crop sizes which lends support to this market. The US weather is favorable now and harvesting is back on schedule after some delays due to heavy rains.

**FROZEN VEGETABLES** Availability for frozen peas is tight. A delay in planting due to weather has caused the green pea crop to be pushed back. Frozen peas should become more available by September.
JULY 29TH: NATIONAL LASAGNA DAY
AUGUST: NATIONAL PEACH MONTH
AUGUST: NATIONAL SANDWICH MONTH
AUGUST 3RD: NATIONAL WATERMELON DAY
AUGUST 13TH: NATIONAL FILET MIGNON DAY
AUGUST 20TH: NATIONAL BACON LOVERS DAY
AUGUST 27TH: NATIONAL BURGER DAY
AUGUST 29TH: ROSH HASHANAH BEGINS AT SUNDOWN
SEPTEMBER: NATIONAL CHICKEN MONTH
SEPTEMBER: NATIONAL POTATO MONTH
SEPTEMBER 2ND: LABOR DAY
SEPTEMBER 2ND: INTERNATIONAL BACON DAY
SEPTEMBER 5TH: NATIONAL CHEESE PIZZA DAY
SEPTEMBER 10TH: NATIONAL HOT DOG DAY
SEPTEMBER 18TH: NATIONAL CHEESEBURGER DAY