

New Jersey Bakers Board of Trade, Inc.
THE INSIDE SCOOP

Come Join In - Everyone is Welcome
The Next NJBBT Board meeting will be on
Thursday January 14, 2016
At The Holiday Inn
2870 Highway 35 South
Hazlet, NJ 07730

The meeting will begin at 5 pm

Please email info@njbbt.org, call 732.618.8963 or click
the link below to let me know that you are coming.

RSVP REQUIRED [Click here to RSVP](#)

10 WAYS TO MAKE THE MOST OF
JANUARY.

Now that we are entering the "slow" time of year when customers fixate on their New Year's Resolution for a few weeks and the demand of the holiday season is over, now is the perfect time for all business owners to catch up on tasks that they had to temporarily set aside while they focused their attention on the immediate needs of day to day operations. Here are 10 ways to help your business and yourself during this



James Usilton
President
Atlantic Cape
Community College

Dale A. Biles
1st VP
English Bay Batters

Patricia Philbin
2nd VP

Linda Xanthos
3rd VP
Food Circus
Supermarket

Eric Littenberg
Treasurer
Immediate Past
President
Guttenplan's Frozen
Dough

Margaret Tamburri
Secretary

Patty Delaney

time.

1. Clean your office. Go through all the piles of papers and file them or get rid of them.

Reorganize your desk so that you can find everything you need in 60 seconds or less.

Remember the office organizing mantra: Do it-
Ditch it or Delegate it!

2. Do your accounting. Enter all revenue and expenses into your recordkeeping system and balance your checkbook.

3. Reassess your business costs, labor, operational, profit, cost of sales, delivery and insurance costs and needs.

4. Back up your computer files.

5. Become goal-oriented. Take this time to look at current goals to see how you're doing so far and write new goals for the next 12 months. Create an updated marketing plan and budget. Make sure your budget includes a cash reserve to cover your slow periods.

6. Get ready for tax season.

7. Go shopping for your business needs. Since great deals are available on everything from electronics to office supplies, now might be the time to take advantage of the savings and purchase what you may have been putting off.

8. Take a class. Learning new skills is always a way to improve daily functions in your business.

9. Take a mini break from work. Walk away from the office and enjoy a day or two of renewal and relaxation.

Social Media

Jay Yucht
Administrator

Contact Us:
732-618-8963
info@njbbt.org

10. Spend time with family and friends
They've been wondering where you've
been.

Today's Recipe for Teamwork Success

1 Gallon of Trust
3 Quarts of Commitment
5 Pints of Effective Communication
4 Cups of Collaboration
2 Tbsp. of Conflict Resolution
12 Tsp. of Innovation and Creativity
and a Blended Dash of Team Spirit,
Desired Outcomes and Success

**Adjust portions where needed.*

~ Ty Howard

(C) 2014 by Ty Howard

www.TyQuotes.com

LINKS TO REGULATIONS AND TRENDS FOR 2016

Here are some links for you to read on the current
regulations and trends for our industry in 2016

**Link discussing the FDA regulations new for 2016 on
the Food Safety Modernization Act. (FSMA)**

<http://www.snackandbakery.com/articles/88193-a-look-at-the-fdas-final-new-regulations-for-the-food-industry>



[Link to meeting bakery fat ingredient challenges.](http://www.snackandbakery.com/articles/88515-meeting-snack-and-bakery-fat-ingredient-challenges)

<http://www.snackandbakery.com/articles/88515-meeting-snack-and-bakery-fat-ingredient-challenges>



[Link to Supermarket baking trends for 2016](http://ezinearticles.com/?5-Supermarket-Baking-Trends-for-2016&id=9212810)

<http://ezinearticles.com/?5-Supermarket-Baking-Trends-for-2016&id=9212810>



[Link to wedding cake trends for 2016.](#)

<https://pleasantdale.com/blog/wedding-trends-2016-wedding-cakes/>



JANUARY IS NATIONAL WHEAT BREAD MONTH.

To help you maximize your sales potential during January, we are going to share a recipe for Basic Wheat Rolls (low fat) from our friends at SAF Products. This recipe contains only 0.7grams of fat

per 55 gram serving and yields 140, 55 gram rolls.

INGREDIENTS:

Bread flour- 5lbs.

Whole Wheat Flour- 5 lbs.

Sugar- 3 ¼ oz.

Salt- 3 ¼ oz.

Nonfat dry milk- 3 ¼ oz.

Water (variable) 6lbs. 8 oz.

Instant yeast- 2 ½ oz.

PROCEDURES:

- 1. Place the water in the mixing bowl. Add all the ingredients except the instant yeast.**
- 2. Blend water and ingredients together for 45 seconds on low speed. Add the instant yeast to the center of the dough mass and mix on low an additional 30 seconds.**
- 3. Change mixer speed to medium speed and mix for 8-10 minutes until dough leaves sides of the bowl (finished dough temperature should be 84-88 degrees Fahrenheit.**
- 4. Add enough vegetable oil to lightly grease the sides of the bowl.**
- 5. Let dough rise in a warm place for 30 minutes or until dough doubles. Work as usual (roll, cut, pinch etc.)**
- 6. Proof again until doubled in size.**
- 7. Bake in conventional oven at 400 degrees Fahrenheit or convection oven at 350 degrees Fahrenheit for 12-15 minutes.**



NATIONAL FOOD HOLIDAYS FOR DECEMBER AND JANUARY

Plan your promotions for these National Food Holidays and create new sales!

JANUARY

January is National Wheat Bread Month



January 2nd- National Cream Puff Day

January 5th- National Whipped Cream Day

January 6th- National Shortbread Day

January 13th- National Gluten Free Day

January 22nd- National Blonde Brownie Day

January 23rd- National Pie Day

January 27th- National Chocolate Day

January 30th- National Croissant Day

FEBRUARY

February is National Cherry Month



February 3rd- National Carrot Cake Day

February 8th- National Molasses Bar Day

February 9th- National Bagels & Lox Day

February 10th- National Cream Cheese Brownie Day

February 14th- Valentine's Day

February 20th- National Cherry Pie Day

February 21st- National Sticky Bun Day

February 23rd- National Banana Bread Day

DATES TO REMEMBER:

January 14th- January 14, 2016 is The New Jersey Bakers Board Of Trade meeting. The meeting is held at 5 p.m. at The Holiday Inn 2780 Route 35 Hazlet, New Jersey. Please RSVP that you will be attending the

meeting at info@njbbt.org

February 11th- February 11, 2016 is The New Jersey Bakers Board Of Trade Meeting. The meeting is held at 5 p.m. at The Holiday Inn 2780 Route 35 Hazlet, New Jersey. Please RSVP that you will be attending the meeting at info@njbbt.org.

March 10th- March 10, 2016 is The New Jersey Bakers Board Of Trade meeting. The meeting is held at 5 p.m. at The Holiday Inn 2780 Route 35 Hazlet, New Jersey. Please RSVP that you will be attending the meeting at info@njbbt.org.

April 3-4, 2016- The Atlantic Bakery Expo will be held at the Atlantic City Convention Center, Atlantic City, New Jersey. Go to www.atlanticbakeryexpo.com to register to attend the Expo and for all the latest information on the Expo. You can register for our Educational seminars and hands on classes on this link.

We look forward to seeing you at all our upcoming events. Please take the time and become an active member of our group so that the New Jersey Baking Industry remains strong! Your participation is always appreciated!

**The Executive Board of The New Jersey
Bakers Board Of Trade**

wishes YOU ALL, a very Happy New Year! We hope your year is filled with happiness, good health, and much success. We look forward to seeing you at our meetings AND The Atlantic Bakery Expo.

The New Jersey Bakers Board Of Trade~ "Our mission is YOUR success!"



COME JOIN US!

Our next meeting is **Thursday, January 14 at 5 pm**. It will be held at The Holiday Inn on Route 35 in Hazlet, New Jersey.

If our success is going to continue for another 97 years, then we need more of our members to join us at the meetings as active members!

Our meetings are once a month from September through June and last only a couple of hours. We hope you will make the commitment to attend our meetings on a regular basis and help in our efforts to promote the Baking Industry in New Jersey!



THE ATLANTIC BAKERY EXPO

Please mark the dates on your calendars and check out all the information on the Expo website,

www.atlanticbakeryexpo.com

Every two years, the New Jersey Bakers Board Of Trade in partnership with the New York Association of Manufacturing Retail Bakers hosts the Atlantic Bakery Expo at the Atlantic City Convention Center in Atlantic City, New Jersey.

The next Atlantic Bakery Expo is
scheduled for
April 3-4, 2016.

The Retail Bakers of America will again be bringing dedicated, talented, nationally known artisans that will host our Hands On classes. These classes allow you to learn, hands on, from these professionals how to make an array of current products that you get to take home with you. We will also have knowledgeable specialists hosting presentations in our demonstration area on various topics to help you learn new techniques and to help you troubleshoot problems that you may be experiencing.

Here is the link to all the Hands On classes with Jorg Amsler and Peggy Tucker, as well as the topics that will be held in our Demonstration area.

http://www.atlanticbakeryexpo.com/baking_track.cfm

**We look forward to seeing you ALL
there!**

NJB BT

If you have any questions, feel free to contact us at info@njbbt.org or call 732.618.8963.

Keep up with all the latest baking trends, news and events by "Liking" us on Facebook. It's easy, just click below!

[Click on logo to "Like" us on Facebook!](#)



[**www.njbbt.org**](http://www.njbbt.org)

732.618.8963

ask for Jay

[**info@njbbt.org**](mailto:info@njbbt.org)

**The NJBBT, our mission is your
success!**

**Help us help you. Come join in! Get
involved so we can be the best we can be.**

