

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

The Next NJBBT Board meeting  
will be on Thursday April 23, 2015

At The Holiday Inn  
2870 Highway 35 South  
Hazlet, NJ 07730

Hotel phone 732-888-2000

The meeting will begin at 5 pm

Please email [info@njbbt.org](mailto:info@njbbt.org) or  
click the link below to let me know that you are  
coming.

RSVP REQUIRED [Click here to RSVP](#)

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### THE WINTER WORKSHOP

On Monday, March 9, 2015, The New Jersey  
Bakers Board Of Trade held a Winter  
Workshop at Harrah's in Atlantic City, New  
Jersey. The workshop was free to attend to  
all members of The New Jersey Bakers



**James Usilton**  
**President**  
Atlantic Cape  
Community College

**Dale A. Biles**  
**1st VP**  
Barry's Gourmet  
Brownies

**Patricia Philbin**  
**2nd VP**  
Hunterdon County  
Polytech Career  
Academy

**Linda Xanthos**  
**3rd VP**  
Food Circus  
Supermarket

**Eric Littenberg**  
**Treasurer**  
**Immediate Past  
President**  
Guttenplan's Frozen  
Dough

**Board Of Trade. The attendees were treated to the techniques of working with chocolates from Chef Mark Seaman of Barry Callebaut North America, figure piping creations of Annmarie Kane and Robert Crenshaw from Inspired Foods,LLC, and fondant work by Julie Bashore from The Sugar Arts Institute. The New Jersey Bakers Board Of Trade Board Members would like to thank Chef Mark, Ann Marie, Robert, Julie and Barry Callebaut North America, Inspired Foods,LLC, and The Sugar Arts Institute for bringing their talent, passion and knowledge to share with all in attendance. Your commitment to the Baking Industry is to be commended and we appreciate all your efforts to making the Winter Workshop the success that it was. Paul Sapienza, the Director of Finance for the Retail Bakers of America, spoke to the crowd and updated everyone on The Retail Bakers Of America current and future events and the benefits of membership, and NJBBT President James Usilton updated everyone on the events of the New Jersey Bakers Board Of Trade. James also selected the winners of our door prizes, two wonderful gift baskets filled with cake pans, tips, cutters, metal scrapers, knives and pastry bags to our attendees who took the time to "Like" us on our Facebook page that day.**

**After a full day of learning new techniques and ideas our attendees left with smiles on their faces and ready to put to use the**

**Margaret Tamburri**  
Secretary

**Patty Delaney**  
Social Media

**Jay Yucht**  
Administrator

**Contact Us:**

732-618-8963

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

**valuable information they just attained.**

**Educational seminars are a great way to keep up with current trends and standards. With education, everything is possible! We look forward to seeing more of you at these events in the future. The New Jersey Bakers Board Of Trade~"OUR mission, is YOUR success!"**



**The New Jersey Bakers Board Of Trade Board Members. From right to left, Dale Biles, 1st Vice President, Pat Philbin, 2nd Vice President, James Usilton, President, Lind Xanthos, 3rd Vice President, Margaret Tamburri, Secretary, Ken Downey, Interim Administrator, and George Delaney, member/Past President. Missing is Eric Littenberg, Treasurer.**



**Above: Chef Mark Seaman, from Barry Callebaut North America. Below: Annmarie Kane and Robert Crenshaw, from Inspired Foods.**



**Julie Bashore from The Sugar Arts Institute**



**Paul Sapienza, Director of Finance,  
Retail Bakers Of  
America.**



**NJBBT President James Usilton.**



**Our door prize winners~Thank you for liking us on Facebook!**

**On behalf of all of us at the NJBBT, we would like to thank all of our presenters for donating their time and money to make this a spectacular event for everyone who attended!!**

**Mark Seamon and Sandy Oster from Barry**

**Callebaut**

**Julie Bashore from The Sugar Arts Institute**

**Paul Sapienza from the RBA**

**Robert Crenshaw and Annmarie Kane from**

**Inspired Foods.**

**THANK YOU!!!**

**NATIONAL BAKING HOLIDAYS**



**April**

**National Bake Week begins on the first Monday of the month.**

**Passover begins Friday, April 3rd until Saturday, April 11th.**

**Easter is Sunday, April 5th**

**1st- National Sourdough Bread Day**

**3rd- National Hot Cross Bun Day**

**7th- National Coffee Cake Day**

**10th- National Croissant Day**

**20th- National Pineapple Upside Down  
Cake Day**

**23rd- National Cherry Cheesecake Day**

**28th- National Blueberry Pie Day**

**30th- National Raisin Day**



## **May**

**May is National Strawberry Month**

**The first week of May is National Raisin  
Bread Week**

**3rd- Raspberry Tart Day**

**5th- Cinco De Mayo**

**8th- National Coconut Cream Pie Day**

**15th- National Chocolate Chip Cookie Day**

**17th- National Cherry Cobbler Day**

**19th- National Devil's Food Cake Day**

**26th- National Blueberry Cheesecake Day**

**31st- National Macaroon Day**

**These Holidays are a great way to increase  
sales. Start planning your promotions!**

**NEW JERSEY'S KRYSTINA GIANARIS  
COMPETES AT THE 2015 PILLSBURY  
NATIONAL CAKE DECORATING  
COMPETITION!**



**Krystina Gianaris from Cake & Co. in Teaneck, New Jersey was one of eight selected candidates to compete in the 2015 Pillsbury Cake Decorating Competition in Chicago on March 21st-22nd. Krystina was**

one of the eight competitors chosen. Competitors are chosen by winning an affiliate competition or by portfolio. Krystina entered her portfolio for review and was accepted into the competition based on her skills by the judges. Contestants must make a fondant cake, a sculpted cake and a wedding cake within the time frame over the two day event. Although she was not a medal winner this time, the talented artists selected are all of the highest caliber and their dedication to their craft and the Baking Industry can be seen in their creations. We are proud of Krystina's efforts and talent and wish her continued success in her future

endeavors!





**WOULD YOU LIKE TO HOST AN  
NJBBT MEETING?**

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**Calling all bakeries... the New Jersey  
Bakers Board Of Trade is looking for  
bakeries, big or small, to host one of our**

meetings. We want to come see what you do and we want to share this experience with our members.

For hosting our meeting, we will feature your bakery in our newsletter and on our Facebook page! So go ahead and pick a day and month that works best for you, then email us at, [info@njbbt.org](mailto:info@njbbt.org), and we will come visit and share your story with ALL our members! We look forward to hearing from you and visiting you. The New Jersey Bakers Board Of Trade, "OUR mission, is YOUR success!"

## Facts on Flour

**What's Your Favorite Season?**

Growing season is one of the major classification categories for wheat. There are two distinct seasons: winter and spring. Winter wheat is planted and begins growth in the early autumn. As winter rolls in, the growth is halted and the plant remains dormant until spring when it resumes its growth. This crop is harvested in late spring through early summer. Spring wheat is grown in areas where the winters are too cold for winter wheat to survive. Spring wheat is planted in the spring and harvested in late summer to early fall. Spring wheat will generally have a higher

protein content than winter wheat. Winter wheat flours, when compared to spring wheat, tend to have a more "mellow" protein structure.

## **Weekly Market Highlights    April 2, 2015**

- **Wheat futures and basis premium prices are higher as wheat market participants try to absorb recent USDA data that was delivered this week.**
- **Tuesday's wheat markets initially reacted to reports of higher wheat stocks and wheat seeding reports that were below expectations with a session that closed sharply lower.**
- **Wednesday's session reversed most of Tuesday's losses. Markets are higher today as we write this.**
- **The major concern for wheat at this time is the expanding dry area for the developing winter wheat crop whose condition ratings deteriorated again this week in Kansas and Nebraska. Conditions did improve in other states where rain fell.**
- **We expect continued volatility at least in the short term. This time of year we start to hear hopes for a million dollar rain. Although it may not be in the forecast, a turn toward wetter weather would be more than welcome.**

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## **NJB BT**

If you have any questions, feel free to contact us at [info@njbbt.org](mailto: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!**

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ask for Jay

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**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.**

