

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

The Next NJBBT Board meeting will be on Thursday October 8,  
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](#)

## SAFETY IN THE BAKERY



**James Usilton**  
**President**

Atlantic Cape  
Community College

**Dale A. Biles**  
**1st VP**

English Bay Batters

**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

**Margaret Tamburri**

**Keeping** your staff, customers, and ingredients safe in your bakery is a paramount issue for any business owner. Injuries and loss of ingredients are expensive. As we head into the colder months of the year, are you doing everything you can to prevent loss and possible financial ruins? When was the last time you took a good look around to see if there are problems lurking in your establishment? Before things get busy for the upcoming holiday season, it would be a wise idea to set some time aside to look for possible liabilities. Below is a check off link that we came across from Travelers Insurance that is a simple checklist to avoid some of the costly mistakes that can be overlooked. Take the time to click on the link and print out the checklist to help aid you as you look around.

[Click here to print out the checklist](#)

**With** safety in mind, are you keeping up with the latest information on food recalls? We all hear about items when we watch the news, but does that help you if just got home after a long day to discover an ingredient that you used has been recalled. Now you not only lost out on the product you just made, but also all the other ingredients that went into it and all the labor. Here is a link that provides daily updates on ALL the latest food recalls, and there is even a free app that you can download so that you never miss out on this important information.

<https://www.recalls.gov/food.htm>

**Accidents happen- prevent the ones you can!**

**SAFETY MATTERS**

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**COME JOIN US!**

**Our next meeting is Thursday, October 8, 2015  
at 5 pm. It will be held at The Holiday Inn on  
Route 35 in Hazlet, New Jersey.**

**Secretary**

**Patty Delaney**

Social Media

**Jay Yucht**

Administrator

**Contact Us:**

732-618-8963

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

**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!**

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### **HOW ARE YOU BAKING YOUR PUMPKIN?**

With the arrival of Fall, America's need for "All Things Pumpkin" whips into a wild frenzy. Like the swallows returning to Capistrano, we flock to establishments to consume this great squash/gourd. We drink and eat anything made with it, flavored with it, or decorated with it. So since there is no avoiding it, how are you baking your pumpkin?

What goes good with pumpkin? Apparently anything, the great pumpkin blends with creams, sugars, spices, oats, flours, seeds, liquors, and syrups. We in the baking industry create donuts, pies, muffins, cakes, crumb buns, and cookies that feature pumpkin in them to help satisfy this demand.

So what are the hot trends this Fall for our friend the pumpkin? Trending now are pumpkin chocolate chip cookies, pumpkin carrot cake, pumpkin custard filled donuts and cake donuts, as well as crumb buns. It's time

to break out those 6-10 cans and get mixing! Rejuvenate your Fall sales by featuring, "All Things Pumpkin". Other Fall trends to keep in mind are maple, spice, pear, and sweet potato, and yes, gingerbread. Not gingerbread cookies, but rather, cupcakes and sweet breads. These Fall trend flavors would make a great "Flavor of the Week" signature item for you to sell. Remember, the days of the "pumpkin epidemic" are limited, so carve out your share of the pie while the demand surges. One last thing, we didn't mention apples because you can eat apples anytime!





## **THE ATLANTIC BAKERY EXPO**

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](http://www.atlanticbakeryexpo.com/baking_track.cfm)**



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

[www.atlanticbakeryexpo.com](http://www.atlanticbakeryexpo.com).

We look forward to seeing you ALL there!

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# NATIONAL FOOD HOLIDAYS

National Food Holidays are a great way to generate extra sales. Start planning a promotion!

## October is National Cookie Month

- October 10th- National Angel Food Cake Day
- October 14th- National Dessert Day
- October 18th- National Chocolate Cupcake Day
- October 21st- National Pumpkin Cheesecake Day
- October 23rd- National Boston cream pie Day
- October 28th- National Chocolate Day
- October 30th- National Buy a Donut Day



## **November is National Raisin Bread Month**

November 10th- National Vanilla Cupcake Day

November 17th- National Baklava Day

November 26th- National Cake Day

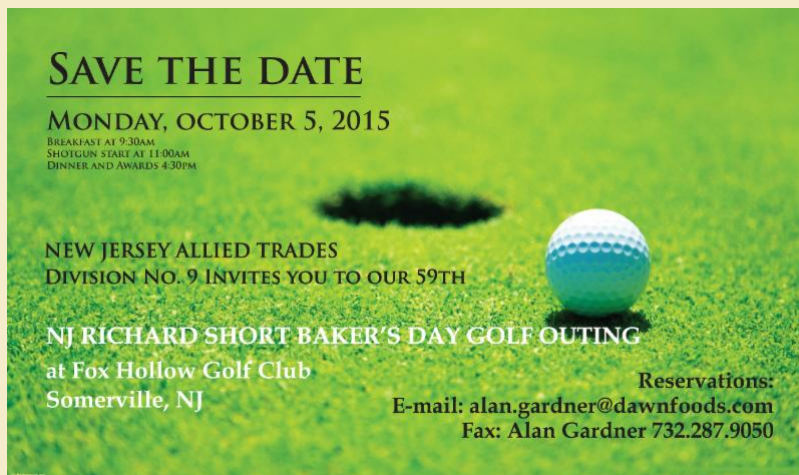
November 27th- National Bavarian Cream Pie Day

November 29th- National Lemon Cream Pie Day

November 30th- National Mousse Day

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## **NJ Bakery Allied Trades invites you to the Annual Richard Short Bakers Day Golf Outing Monday October 5th**



**Ask your Allied Distributor for Details.**

## **DATES TO KEEP IN MIND**

Thursday, October 8, 2015- The New Jersey Bakers Board Of Trade meeting will be held at The Holiday Inn 2870 Route 35, Hazlet, N.J. The meeting starts at 5:00 p.m.

Thursday, November 12, 2015-The New Jersey Bakers Board Of Trade meeting will be held at The Holiday Inn 2870 Route 35, Hazlet, N.J. The meeting starts at 5:00 p.m.

Thursday, December 10, 2015-The New Jersey Bakers Board Of Trade meeting will be held at The Holiday Inn 2870 Route 35, Hazlet, N.J. The meeting starts at 5:00 p.m.

All members of the New Jersey Bakers Board Of Trade are welcome to join us at these meetings. RSVP to [info@njbbt.org](mailto:info@njbbt.org) to let us know you will be attending.

**Sunday and Monday, April 3-4, 2016**

**The Atlantic Bakery Expo at the Atlantic City Convention Center, Atlantic City, New Jersey.  
Go to [www.atlanticbakeryexpo.com](http://www.atlanticbakeryexpo.com) for all the latest information on the Expo.**

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## **NJBBT**

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!**

[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.**

