



It is hard to believe that October is here and shortly we will all be closing our facilities for the holidays – some at Thanksgiving and others at the normal Christmas break. I know that many of us are thinking, “Can 2020 just be over with” and I completely agree with you it has been a challenging year. I, myself am generally on the road traveling from May through November and this has been different however I did go on the road from a 3-week road trip from Alabama to Washington State and back again, seeing existing clients, visiting some chapter houses and seeing some potential clients. One thing I found common at all houses is that everyone is trying to make this the best year ever, with everything that has been dealt to them (& also they were glad to meet in person via Zoom)!

I feel very strongly that we will survive, the challenge will make us stronger and more emphasis is being placed on Brotherhood and how we can come together, especially on those houses that have been through a full quarantine or are in the midst of one. Currently for your members their life is revolving around on-line classes, a few in-person classes and **FOOD!!** I can help in the food world and we would love to work with your chapters on ways to incorporate the two – not just breakfast, lunch and dinner. The quality of your food is now more important than ever to keeping the Brothers happy.

You can have your kitchen chef work with the chapter for social events that revolve around food, as this is their current existence. We have seen some Chapters and House Corporation Boards decide to hold special events that revolve around food and Brotherhood. Some ideas and there are many more for the chefs to work with:

- October: National Pasta Day, National Potato Day, National Pancake Day (pancakes for a late night snack), Halloween
- November: National Sandwich Day, National Sundae Day (Ice cream social), National Peanut Butter Month
- December: National Fruitcake Month, National Pie Day, National Cookie Day (have the chef prepare sugar cookies for decorating – you would be surprised of the inner child that comes out of college students)

As with all holidays during school, our chefs will do a Thanksgiving meal as part of their November menu and I know that chapters look forward to it each year.

I could speak to all of you about COVID-19, serving options, cleaning requirements, etc. however I do think we have been Zoomed out. I, as our Food Service partner, have sent out/flooded you with information and your insurance company plus your National office has kept you informed and given you resources, so please, if you want food service COVID-19 information, **please visit our website for more of our COVID-19 resources,**

<https://www.uppercrustfoodservice.com/COVID/>.

If you have questions about your kitchen and what meal service may look like, feel free to contact Upper Crust Food Service at the information below. Have a great fall semester. If you are interested in receiving a quote about food service for this upcoming Spring 2021 or Fall 2021, please reach out to Shana Smith at the contact information below, Shana is available via Zoom or phone.

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Upper Crust Food Service is the preferred food service provider of 1848 Properties and Phi Gamma Delta. For more information and a no obligation proposal visit [www.uppercrustfoodservice.com/phi-gamma-delta/](http://www.uppercrustfoodservice.com/phi-gamma-delta/) or email Shana Smith, Director of Strategic Partnerships at [shana@uppercrustfoodservice.com](mailto:shana@uppercrustfoodservice.com).