



NEWS AND EVENTS FROM MICA'S DINING SERVICES

Volume 1, Issue 4

The Week of:
Mar. 28—Apr. 3, 2010

Profiles of Parkhurst



Nila Jones

Position:
Prep Cook—Café Doris

Team Member Since:
6 years (June 2004)
@MICA since 2003

Starting Position:
Scratch Baker

Hobbies/Interests:
Video games, television, and movies

Favorite Movie:
The Ten Commandments

Favorite Dish to Eat:
Fried Fish or any seafood

Nila Jones is a fixture at Café Doris and is appreciated by the MICA community for her excellent On the Go sandwiches, salads, and sides.

Who's Who and What We Do @ Parkhurst

- ♦ Justin Lemnios, General Manager
- ♦ Kevin Jones, Executive Chef
- ♦ Peter Nobel, Director of Catering
- ♦ Libby Francis, Assistant Director of Retail
- ♦ Larry Weatherholt, Executive Sous Chef

Parkhurst Introduces New Website

John C. Roemer
Office Coordinator

In the waning moments of a class, or as you wrap up your work before lunch, have you ever caught yourself wondering where you should go to eat? With so many good options on-campus that it may be difficult to select one, without readily available menus.

Well, problem solved: www.micadining.com. With a few clicks on the mouse, or taps on the touch-screen, menu information is at your fingertips. The website offers information on the complete spectrum of services that Parkhurst offers.

Still have a taste for Indian food after dinner at the Meyerhoff during India's week? Check out the recipe for cardamom cookies that Chef Kevin posted. Curious about the particulars of our FarmSource program which delivers produce on our tables which is still warm from the garden sun? A com-



MICA Sophomore Paige Rommel looks for the day's menu on the new Parkhurst website, www.micadining.com.

plete explanation of the program that supports local farmers is available. Environmentally-concerned and wondering what Parkhurst is doing to minimize the carbon footprint on your plate? The website details the Eco-Steps that we've taken to satisfy our social responsibilities. Are you planning a party and need to know how long to simmer a Clam

Chowder before serving it to your guests? Follow the "Ask a Chef" link and we'll be happy to help you out! Hosting an event and looking for quality catering with great value? Follow the Catering link, download the Catering Menu, put your selections on a form, and submit it through the web. It doesn't get any easier than www.micadining.com!

Upcoming Events: What's On Tap?

Sugar Free Cookies

With respect to those among us who prefer a lower sugar intake, Java Corner now offers sugar-free cookies. Our introductory line includes chocolate chip, oatmeal pecan, and lemon.



PB & J Day

In honor of everyone's favorite sandwich since childhood, Café Doris celebrates peanut butter and jelly sandwich day on April 2. Every PB&J will come with a free cookie!

Eco-Clamshell Giveaway

Beginning March 29, the first 50 guests that visit the Meyerhoff and say to the cashier on duty, "I read about the eco-clamshell giveaway in the Parkhurst Post," will receive a free clamshell.

