

May/June, 2016





June
Is National
**CANDY
MONTH**
CELEBRATE IT AT
DUFFY'S SPORTS GRILL

BY ROBERTA B. TURNER



Gummy Bear Martini & Gummy Bear Mojito

"I was challenged to come up with something new and different for National Candy Month. The creation of these two cocktails happened quickly. We are proud of their creation and look forward to serving them to our guests."

Corporate Chef Eric Parker



President of Duffy's Jason Emmett & Corporate Chef Eric Parker

GUMMY BEARS ARE
POPULAR ALL OVER
THE WORLD AND
THEY ARE ABOUT TO
BECOME EVEN MORE
POPULAR THANKS TO
DUFFY'S SPORTS GRILL.



Duffy's is the largest family-owned and operated restaurant group in the region, with thirty-one locations throughout Florida. Duffy's is a family-friendly sports themed restaurant known for top-quality casual dining.

To celebrate National Candy Month Duffy's Corporate Chef, Eric Parker, created two gummy bear cocktails, the Gummy Bear Martini and the Gummy Bear Mojito. So when The Light Magazine was invited to sample these new creative cocktails we jumped at the chance. Our Senior Vice President, René Mahfood, was the first to volunteer for this task and invited Christine Balisteri Van Buskirk and Marjorie Toast to join her in this fun tasting.

They were surprised and delighted to meet the President of Duffy's, Jason Emmett, and Chef Parker. Emmett's father was the entrepreneur who created the Duffy's Sports Grill brand. He joined his father in 2004 and worked alongside him in many capacities, and took over early in 2015 after his father's

passing. Chef Parker has been classically trained at the Florida Culinary Institute and holds the American Culinary Foundation's Certified Executive Chef Accreditation. He has been with the Duffy's team for nearly 20 years and has personally created every item currently on the Duffy's menu.

THE RESULTS ARE IN:

"I loved the refreshing and smooth taste of the Gummy Bear Mojito. It would be awesome on a warm day and I loved the extra sweetness added to the drink from the gummy bears."

Christine Balisteri Van Buskirk

"The candy infused cocktails were delicious. I love both gummy bears and martinis. The surprising combination of the two makes a perfect drink."

Marjorie Toast



Marjorie Toast, Christine Balisteri Van Buskirk & René Mahfood

"The presentation of both cocktails was so inviting.

I liked the Gummy Bear Mojito very much; it was very cold and sweet with a hint of pineapple. The Gummy Bear Martini wasn't super sweet and was quite refreshing."

Rene Turner Mahfood

June Is National CANDY MONTH

The gummy bear originated in Germany. A gummy bear (German: Gummibär) is a small, fruit gum candy. The candy is shaped in the form of a bear. The gummy bear is one of many gummies, popular gelatin-based candies sold in a variety of shapes and colors.

Gum or gummy bear, gum arabic was the original base ingredient used to produce the gummy bears, hence the name gum or gummy. Gum arabic, also known as acacia gum, char gum, char goond, or meska, is a natural gum made of the hardened sap of various species of the acacia tree.

In the 19th century, smart confectioners discovered that it was possible to mix sugar with Gummi arabicum, the resin of a particular acacia tree. The raw resin was boiled up with sugar and fruit and other flavorings to create the first soft gummies the predecessors of the famous HARIBO® gummies.

Hans Riegel, Sr., a confectioner from Bonn, started the Haribo Company in 1920. In 1922, inspired by

ABOUT Gummy Bears



the trained bears seen at street festivities and markets in Europe through to the 19th century, he invented the Dancing Bear, a small, affordable, fruit-flavored gum candy treat for children and adults alike.

The success of gummy bears has spawned the production of many other gummy candies that look like animals and other objects: rings, worms, frogs, snakes, cherries, sharks, penguins, hippos, lobsters, octopuses, apples, peaches, oranges, and even Smurfs, and spiders.

Gummy bears ordinarily contain mostly empty calories.

Gummy Bears TODAY



These ingredients have long since changed and, for many years, gummi products like the famous Gold Bears from Haribo have contained gelatin rather than Gummi arabicum. This ingredient achieves a softer consistency and a more enjoyable chewing experience and flavor. Some gummi products are also made with starch.

Haribo has high demands with regard to the quality of basic ingredients used in their products. Only absolutely perfect raw materials are used in Haribo products. Gummi products are made from a mixture of glucose syrup (makes them transparent), sugar and dextrose (for sweetness), and gelatin (for the "chew"). Added to this mixture are

fruit and plant extracts, flavors, colors and a little citric acid. Haribo of America Inc. consolidated its corporate headquarters to Rosemont, Illinois to optimize operational performance in December 2015.

Since 1920, Haribo has been a family business which is now run by the third generation. In 2010, Haribo was given a new corporate structure to create the necessary conditions to ensure that it permanently remains a family-run international company, to promote continued growth and international expansion, as well as to safeguard the continued success of the group in the 21st century.

Gummy Bears FUN FACTS

The name HARIBO comes from Hans Riegel BÖnn, the founder of the company.

If all the Gold-Bears produced in a year were laid head to toe they would go around the earth four times! That's 99,610 miles!

A grand total of 100 million Gold Bears are produced worldwide every day.

There are 15 manufacturing locations throughout Europe. Worldwide, HARIBO now employs almost 7,000 people.

The flavors of the Gummy Bears are: the white Gold-Bear is Pineapple; the green Gold-Bear is Strawberry; the yellow Gold-Bear is Lemon; the orange Gold-Bear is Orange; and the red Gold-Bear is Raspberry.



RECIPES

By Corporate Chef Eric Parker



Gummy Bear MARTINI

INGREDIENTS

- ½ oz. of your favorite vodka
- 1 oz. Stoll Razz
- ½ oz. Peach Schnapps
- ½ oz. Pineapple Juice
- Splash of Triple Sec
- Splash Sour Mix

DIRECTIONS

- Shake all ingredients together with ice and strain
- Pour into martini glass
- Float or drizzle ½ oz. Razzmatazz
- Top off with your favorite gummy bears

Gummy Bear MONJITO

INGREDIENTS

- 1 oz. Malibu rum
- 4-5 torn mint leaves
- 1 Lime
- ½ oz. Peach Schnapps
- 1 oz. your favorite mojito mix
- 1 oz. Pineapple Juice

DIRECTIONS

- Mix all ingredients in a tall glass and shake
- Top with a splash of soda water and 7-8 of your favorite gummy bears
- Add a Razzmatazz floater for an extra kick



Circulation: 14,000