Ardent is located on Milwaukee’s East side at 1751 N. Farwell Avenue and is open Wednesday through Sunday. In addition to Ardent’s own varied and exciting menu, Chef Justin has regularly sponsored collaborative events to draw visitors to experience the work of other chefs.

In 2016, Chef Justin was a James Beard finalist for the Best Chef: Midwest. In both 2015 and 2016, Chef Justin was a James Beard finalist for the Best Chef: Midwest. After acquiring experience in such notable venues as The Greenbrier resort, Tru® restaurant, and the Library at The Four Seasons, he studied Asian cuisine, and then returned home to open Ardent in 2013. An immediate success, the restaurant was soon invited to Best New Restaurant in the Country by the James Beard Foundation, and one of the 15 Best New Restaurants in the Midwest selected by C.E.D.A. Travel. In 2015 and 2016, Chef Justin was a James Beard finalist for the Best Chef: Midwest.

For instructions, please see “food for thought” on page 2. Here are a few of his thoughts.

Please see "food for thought" on page 2.
**Herb Roasted Pork Loin, Green Beans, Bibb Lettuce, Fine Herbs**

**Ingredients**
- 5 oz (140 ml) Pork Stock
- 2-1/2 Tbs. (40 g) Shallots (minced)
- 1-1/3 c (100 g) Haricot Verts
- 5 oz (150 ml) Buttermilk
- 4 oz (125 g) Grape Seed Oil
- 3 Tbs + 1 tsp (50 g) Shallot (chopped)
- 3 Tbs + 1 tsp (50 g) Shallot (chopped)
- 4 oz (125 g) Apple Cider Vinegar
- 1-1/2 Tbs (10 g) Dill
- 1-1/2 Tbs (10 g) Tarragon
- 1-1/2 Tbs (10 g) Chervil
- 1/2 c (60 ml) Red Wine
- 1/2 c (60 ml) Red Wine
- 1-1/3 c (100 ml) Water
- 3 Tbs (45 ml) Granulated Sugar
- Salt and pepper to taste
- 2 Heads of Bibb or Boston lettuce, Cleaned

**Instructions**

Preheat your convection oven to 400°F (204°C). Season the pork loin heavily with half the chopped herbs and roast in the convection oven until internal temperature is 145°F (63°C). Remove from the oven and finish basting with the pan juices. Let rest for at least 20 minutes before slicing.

Bring roast to room temperature with 1 1/2 hours before cutting it to a cold Dutch oven. Heat your oven and brown pan juices until a good glaze forms on the beans. Stir to combine with other ingredients. In a bowl, pull cleaned lettuce leafs apart and season with dressing. In another bowl, combine the beans and the herb dressing. Arrange the herb dressing on a plate and garnish with chopped herbs and drippings from the roasted pork. Let rest for at least 20 minutes before slicing.

**Fine Herb Dressing**

Blend all the ingredients for the dressing together. In a bowl, pull cleaned lettuce leafs apart and season with dressing. Serve pork loin, open bean side up to put, and place the dressed lettuce on top of the beans.

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**Product Profile**

Here’s the next generation Toast-Qwik® Electric Conveyor Toaster feature an improved design, advanced controls, and greater production capabilities.

- **Product Name**: Toast-Qwik® Electric Conveyor Toaster
- **Features**:
  - Improved design
  - Advanced controls
  - Greater production capabilities
- **Applications**: Restaurants, Cafeterias, Foodservice Industry

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**Hot Topics**

How did you become interested in the history of dining?

Dr. Freedman: To find out more about our new Tour-Quick® Conveyor Toasters, visit our website at www.hatcocorp.com or contact your Hatco representative.

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**President and CEO**

Dr. Freedman: How did you become interested in the history of dining? Dr. Freedman: How did you become interested in the history of dining?

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**Contact**

Bette Leque: Please see on page 2 or email her at bleque@hatcocorp.com.

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**Advertising and Closures**

To reach Bette or to be added to the mailing list, phone 414-615-2270 or email her at bleque@hatcocorp.com.

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**Hot Topics**

How did you become interested in the history of dining? Dr. Freedman: How did you become interested in the history of dining?
Dolphins identify five current trends that chefs will continue to impact restaurants in the near and distant future.

**TEN RESTAURANTS**

Delmonico’s, a legendary New York City steakhouse; Antione’s, the Cajun restaurant; Sylvia’s, a soul food eatery; The Mandarin, a Chinese restaurant; and Levain, an upstate New York bakery.

Dr. F: You also mentioned a trend toward

Dr. F: One of the trends you mentioned is divided in the foodservice. Did you include

Dr. F: I think the restaurant business is a key to

Dr. F: We have to understand their culture,

Dr. F: How do we go about choosing the restaurants that you include?

Dr. F: I think those trends that he feels will continue to

Dr. F: Interestingly, it was one of two restaurants

Dr. F: I think those trends that he feels will continue to impact

Dr. F: The dinning experience is a combination of food,

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Dr. F: They have to understand their
culture, the history, the customs, the

Dr. F: How do you select restaurants?

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Dr. F: Those old-fashioned believes are still very strong. In our consumer society, we have a notion that profits should be maximized. In fact, that is what a lot of people believe is the norm. But in the 19th century, people had a different view. They believed that the purpose of a business was to make money, but they also believed that it was important to contribute to the community. They believed that businesses should be good corporate citizens, and that they should give back to the community in some way.

Dr. D: And that belief remains strong today. In fact, many people believe that businesses should be more involved in their communities, and that they should be more socially responsible. This is particularly true for companies that are in the food industry, where people are concerned about the quality of the food that they eat.

Dr. F: And that belief is reflected in the way that companies are run today. For example, many companies now have corporate social responsibility programs, where they try to give back to the community in some way. They may donate money to charity, or they may participate in community service projects.

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The new informality of trends that he feels will continue to impact The Four Seasons Mamma Leone’s

Chez Panisse Delmonico’s Le Pavillon Antoine’s Sylvia’s

Dr. F: in their own right but had that were not only significant

How did you go about choosing the restaurants that you included?

I wanted to present restaurants

epergne 19th century

Crafter and, as such, they created influence on the dining public. Today, younger patrons feel more at home, and they are

The locomotive, now named Dwight D. Eisenhower, received its official dedication on Memorial Day 1964. Recently, the National Railroad Museum at York, England, asked to have their engines are on a scale model of the Great Gathering in 2013. The four surviving

The locomotive, now named Dwight D. Eisenhower, was captured by the Smithsonian Institution for its television programs.

While viewing the entire procedure, I could
**In this issue of “Hot Topics”, we explore the phrase, “What is past is prologue,” inscribed on the National Archives building implies that history has much to teach us.**

**Edited by Bette Leque.**

**To reach Bette or to be added to the HATCO Corporation.**

**“Hot Topics” is produced by**

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**Food for Thought**

by David Balsam President and CEO

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**Product Overview**

Here’s a toast to the future!

Here’s next generation Toaster-Qwik® Electric Conveyor Toaster feature an improved design, advanced controls, and greater production capabilities

- up to 32 programmable setpoints for precise and instant product changes
- a user-friendly touchscreen controller
- patented GeoGuard™ Sensing System for consistent results
- proven heat modes for improved energy efficiency
- available in Stainless Steel and Black, or Stainless Steel finish
- 300W toaster easily replaces software and program changes.

To find out more about our new Toaster-Qwik Conveyor Toasters, visit our website (www.hatcocorp.com) or contact your Hatco representative and learn more about the future of heating.

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**Five Trends**

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**Ten Restaurants**

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My particular fields—Medieval History, and more recently the reenactment of the Napoleonic Wars, led me to explore the way in which the history of food can inform our understanding of the past. It is a fascinating subject that has much to teach us about the role of food in shaping our culture and society.

Dr. Freedman was kind enough to recently grant an interview to

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**Dr. Freedman.**

Ten Restaurants that Changed America

by Dr. Paul Freedman,

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**“What we can learn from ten restaurants that changed America.”**

The phrase, “What is past is prologue,” inscribed on the National Archives building implies that history has much to teach us. A new book, Ten Restaurants that Changed America by Dr. Paul Freedman, vividly demonstrates that the best way to learn the foodservice industry is to go to the best chefs and learn from the best. Dr. Freedman, Professor of History at Yale University and noted food historian, has made a major contribution in linking not only the restaurants themselves but the era in which they operated (and flourish), the way in which they impacted the nation, and the impact of such factors as location, ambience, and the importance of their innovative features.

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**Herb Roasted Pork Loin, Green Beans, Bibb Lettuce, Fine Herbs**

**Ingredients**

- Pork (3- to 5-lb. loin of pork)
- 1-1/2 Tbs (10 g) Oregano
- 1-1/2 Tbs (10 g) Rosemary
- 1-1/2 Tbs (10 g) Dill
- 1-1/2 Tbs (10 g) Tarragon
- ½ c (20 g) Parsley
- 2 Tbs (42 g) Honey
- 2 Heads of Bibb or Bibb Lettuce
- Fine Herb Dressing

**Instructions**

- Preheat your convection oven to 400°F (204°C). Season the pork loin heavily with half the chopped herbs and roast until tender and railway cars that comprised the special train assigned to General Eisenhower. In addition to transporting the General and his staff, the special train helped plan the D-Day invasion from a security point of view since enemy infiltrators had no idea where it would come from. Although the collection is extensive, there is one unique exhibit that is truly priceless from a historical point of view. Located in the great hall are the behemoths that played such an important part in linking our country together. As they climb over and around the giant locomotives, visitors get a glimpse of what our schools to the company picnic. It’s our Hatco family have a close and personal connection to the locomotives, our company, and our story.

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