



SMITTY'S CANADA INC.

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BULLETIN #152/21

DATE: October 14, 2021
TO: All Franchisees & Corporate Managers
FROM: Jason Kaytor, Vice President of Operations
RE: **Purchasing Update and Recipe Update**

Hello Everyone,

We recently tested a sage infused turkey gravy for our holiday feature menu, we received great feedback from the test locations and the thousands of guests served during the test. As a result, we are moving our core menu turkey gravy to this updated recipe which includes chopped fresh sage, salt, and pepper for seasoning. No change to the base mix brand or recipe just the addition of seasoning. Purchasing information for fresh sage is included below.

As well our national cheese/dairy partner Saputo is discontinuing the portioned cheese curds, codes for the bulk packages of cheese curds are included along with an updated portioning guide to reflect the need to portion cheese curds. Purchasing information for fresh sage is included below.

Additionally, we tested a new method for plating poutine that included microwaving the portion of cheese curds for 10 seconds and tossing in a mixing bowl with the hot fries prior to plating them, this was well received in the test stores by operators and guests. Please review the updated recipes with your team, along with the change to 1 x 40g portion for a side poutine and 2 x 40g portion of cheese curds for the full appetizer portion.

And a friendly reminder, when portioning mashed potatoes be sure to flatten the potatoes before heating so that we are not serving two perfectly rounded mounds of mashed potatoes on our plates.

Lastly, when the recipes were updated in October 2020 for the Ukrainian skillet to move from 8 perogies to 6 perogies the portioning guide was not updated so that has been changed and highlighted to review with your teams.

Please print and replace your current recipes with these updates and review them with your teams.

The changes to thinkific will be made shortly.

Yours truly,
SMITTY'S CANADA INC.

Jason Kaytor

Jason Kaytor
Vice President of Operations

Item	Description of Change	Reason for the change
Poutine	<ul style="list-style-type: none"> • Cheese curd portion change (40g for side and 80g for full) • Method change to heat the cheese curds in the microwave and toss with hot French fries before portioning into the serving dish 	<ul style="list-style-type: none"> • Portioned cheese curds are discontinued by the vendor • Better melted cheese curd in the poutine and better distribution
Cheese curds	<ul style="list-style-type: none"> • Portioned into 40g portions 	<ul style="list-style-type: none"> • Pre portioned cheese curds are discontinued by vendor • Better portion control for side vs. full order
Turkey Gravy	<ul style="list-style-type: none"> • Addition of fresh chopped sage, salt and pepper 	<ul style="list-style-type: none"> • Improved flavor profile, well received on the holiday test • More homestyle looking gravy
Ukrainian Skillet	<ul style="list-style-type: none"> • This is just a correction of the portion guide to match the recipe of 6 each perogies per order 	<ul style="list-style-type: none"> • This change on the portion guide was missed in October 2020. Recipe is correct at 6 each perogies
Mashed Potatoes	<ul style="list-style-type: none"> • Just a friendly reminder to flatten the portion of potatoes before heating to ensure the finished plate does not look like cafeteria food 	<ul style="list-style-type: none"> • Improved plate presentation

Supply Chain Issues – Cheese Curds

Saputo has announced they are temporarily discontinuing the production of portion sized packages of cheese curds.

Sysco Code	Pack	Size	Brand	Description	Price	Price per 80 Gr Portion
1454152	5	2 KG	Saputo Foods	Cheese Curd IQF No Label	\$145.90	\$1.17
2279604	100	80 G	Kingsley Cheese	Cheese Cheddar Curds	\$127.02	\$1.27

Please see Portion Guide and updated Recipes for Poutine

This change will reduce the food cost in an average restaurant by \$100 per year.

Fresh Sage

Recipe update for our turkey gravy adding fresh sage for an improved flavour for our guests. The Sysco Code for fresh sage varies by OPCO.

In Victoria, Regina, Moncton Halifax and St. John's please use:

Sysco Code	Pack	Size	Brand	Description
2004919	1	4 OZ	Imperial Fresh	Sage Fresh Herb

In Kelowna, Calgary, Edmonton, Winnipeg, Southwestern Ontario and Central Ontario please use:

Sysco Code	Pack	Size	Brand	Description
2004927	1	8 OZ	Imperial Fresh	Sage Fresh Herb

The shelf life on fresh sage in your cooler is approximately 3 weeks

RECIPE – POUTINE



APPETIZER PORTION

PROCEDURE

1. Deep fry French Fries in basket for 3 ½ minutes, until golden brown.
2. Allow oil to drain from French Fries.
3. Microwave portion(s) of cheese curds for 10 seconds
4. Transfer Fries from fryer basket into mixing bowl with microwaved cheese curds and toss to mix
5. Place Fry and cheese curds into the appropriate serving bowl
6. Ladle guest's choice of gravy over top of all Cheese Curds and Fries

AS MEAL SIDE PORTION

PROCEDURE

1. Deep fry French Fries (5oz) in basket for 3 ½ minutes, until golden brown.
2. Balance of steps above BUT place fries into Side Stainless Vessel for plating with beverage napkin underneath

POUTINE	
Ingredients	<ul style="list-style-type: none"> • 8 oz (Appetizer) • 80 g Cheese curds (2 portions) • 5 fl oz Gravy Guest choice <p>Or</p> <ul style="list-style-type: none"> • 5 oz (Side option) French Fries • 40 g Cheese curds (1 portion) • 4 Fl oz Gravy of guest's Choice
Plating OR Packaging	<ul style="list-style-type: none"> • Small Appetizer Bowl • Accompany on Plate with Meal, Stainless Vessel • TOAD - Small TOAD box

Turkey Gravy	
Turkey gravy powder	1 package
Water	4L
Fresh Chopped sage (1/8"-1/4")	0.5 oz
Fine salt	1/2 Tbsp
Ground black pepper	1/2 Tbsp
Steps: <ol style="list-style-type: none"> 1. Bring water to a boil in a 5L pot 2. Add Gravy mix and all seasoning and bring to a light simmer for 5 minutes to thicken and release the oil from the spices into the gravy 3. Pour into a Cambro and ice bath mixing every 15 minutes to cool below 40F in less than 2 hours, cover, label, date, refrigerate 	
Key Quality Points- Mix well to ensure even distribution of seasoning	

Yield 4 L

Shelf life 3 days

Portioning Guidelines for Fall 2020

Requirement:	5 # Poly bag 3 # Polybag 1# & 2 # Polybag 2 Fl oz Plastic Cup & Lid 4 Fl oz Plastic Cup & Lid
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Portioned Item	Measure
Chicken Fingers	5 - 6 pcs
Chicken Wings	10 -12 pcs*
Dino Nuggets	5 pcs

Portioned Item	Measure
Beef Taco Meat	4 Fl oz
Chicken Grill Strips	3 1/4 oz
Roast Beef	6 oz
Turkey - Sliced	2 oz

Mozza Sticks	8 pcs
Onion Rings (Sub)	8 pcs (5 oz)
(Side)	16 pcs (8 oz)
Sweet Potato Fries (Sub)	5 oz
(Side)	8 oz
Smitty's Fries (Sub)	5 oz
(Side)	8 oz
Mashed Potatoes (gravy NOW included) (Side)	6 Fl oz
Dinner Vegetables	4 oz
Tortilla Corn Chips	10 oz
Tortilla Flour Triangles	8 oz

Penne	7 oz
Perogies, boiled	6 pcs
Strawberry Topping	4 Fl oz
Blueberry Topping	4 Fl oz
Black Olives	1oz
Jalapenos	1oz
Cheese Curds	40 g

Batter Portioning		
Buttermilk	35 oz	(2 lbs 3 oz)
Fish Batter	13 oz	

*** Chicken Wings:**
Final Count is based
on the actual count
PER POUND



When heating mashed side mashed potatoes, use the grey handled (3fl oz) scoop x 2 for the correct 6fl oz portion but before heating in the microwave flatten them with the back of the scoop and do not serve two rounded scoops of mashed potatoes.