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BULLETIN #166/21

DATE: November 4, 2021
 TO: All Franchisees and Corporate Managers
 FROM: Darryl Vivian & John Arthurs
 RE: **Purchasing Updates Cheese Curd Pricing; Mini Donuts Have Arrived!; LTO Menu Auto-Shipments**

Hello Everyone,

Here is this week's Purchasing Update.

Cheese Curd Pricing

The pricing for the cheese curds we announced in last weeks update bulletin did not get set up in SyscoSource. Sysco will run a report at the end of the month when the pricing gets corrected and issue credits to your restaurant's account for any over charges.

| Sysco Code | Pack | Size | Brand | Description | Price until Oct 31, 2021 | Price beginning Nov 1, 2021 | Price per 80 Gr Portion |
|------------|------|------|-----------------|--------------------------|--------------------------|-----------------------------|-------------------------|
| 1454152 | 5 | 2 KG | Kingsley Cheese | Cheese Curd IQF No Label | \$145.90 | \$135.81 | \$1.09 |

Sysco apologizes for the inconvenience.

Mini Donuts Have Arrived!

Our new mini donuts have arrived at the Calgary, Central Ontario and Moncton OPCOs earlier this week. Cases are being transferred to the other OPCOs currently. If your first case has not been shipped to you already, you will see your first case being added to a delivery in the next few days.

Thank you for your patience as we researched a new product and on-boarded a new vendor.

Recipes for the Cinnamon Sugar and the Mini Donuts can be found in Thinkific, <https://smittys-training.thinkific.com/>, and are attached for your convenience.

LOT Menu Auto-Shipments

All restaurants will be receiving the new products required for the up-coming LTO menu. Many restaurants will have already received their products. The remainder will see them next week. Because some of the items are in Special Order status in your OPCO, we asked Sysco to ship enough to get you through Christmas. Each restaurant will receive:

- 1 case of Rich's Buttermilk Biscuits
- 3 cases of the Delmare Alfredo
- 6 cases of the fettuccine
- 2 cases of the fall vegetable mix

The Order Guide for these items is attached.

Please do not hesitate to contact us directly should you have any questions or concerns at:

Darryl dvivian@smittys.ca or 403-930-8747.

John jarthurs@smittys.ca or 403-930-8745.

Yours truly,

SMITTY'S CANADA INC.

Darryl Vivian

Darryl Vivian

Purchaser

John Arthurs

John Arthurs

Purchaser

Mini Donut Recipes

KID'S MINI DONUT SUNDAE



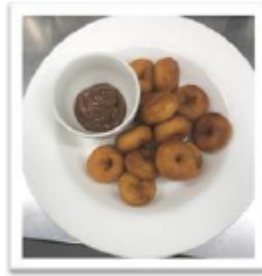
PROCEDURE

1. Deep Fry 2 each, mini donuts until hot and golden brown – Approx. 45 seconds **tip it helps if you place another empty basket on top of the donuts in the fryer to submerge them; otherwise, you will need to flip them once during the cooking
2. Drain excess oil from the donuts and toss in a mixing bowl with ¼ tsp cinnamon sugar
3. Put half of a grey scoop of ice cream into a soup bowl and place the 2 donuts inside the edge of the bowl
4. Top the ice cream with 2 fl oz (half portion) of strawberry topping

Key quality point: Toss the donuts with Cinnamon Sugar right out of the fryer; otherwise, it will not stick. Do not fry Fish in this fryer; the donuts may pick up the fish flavor and use the cleanest oil.

| KID'S MINI DONUT SUNDAE | |
|-------------------------|---|
| Ingredients | <ul style="list-style-type: none">• 2 each miniature donuts• ¼ tsp cinnamon sugar• ½ grey scoop of ice cream• 2 fl oz strawberry topping |
| Plating OR Packaging | <ul style="list-style-type: none">• Soup bowl• TOAD – A takeout soup bowl |

MINI DONUTS



PROCEDURE

1. Deep Fry 12 mini donuts until hot and golden brown – Approximately 45 seconds (Tip) it helps if you place another empty basket on top of the donuts in the fryer to submerge them; otherwise, you will need to flip them once during the cooking
2. Drain excess oil from the donuts and toss in a mixing bowl with 1 tbsp cinnamon sugar
3. Put 3 Fl oz of Nutella into an au jus bowl and place that inside an appetizer bowl
4. Pile the donuts in the bowl beside the Nutella portion

Key quality point: Toss the donuts with Cinnamon Sugar right out of the fryer; otherwise, it will not stick. Do not fry Fish in this fryer; the donuts may pick up the fish flavor and use the cleanest oil.

| MINI DONUTS | |
|----------------------|--|
| Ingredients | <ul style="list-style-type: none"> • 12 each miniature donuts • 3 fl oz Nutella • 1 Tbsp cinnamon sugar |
| Plating OR Packaging | <ul style="list-style-type: none"> • Au Jus bowl • Appetizer bowl • TOAD - Medium TOAD Box, 4 fl oz ramekin |

| Recipe - Cinnamon sugar | | |
|--|----------|--|
| Ingredients | Quantity | |
| White sugar | ½ cup | |
| Ground Cinnamon | ¼ cup | |
| Steps: | | |
| 1. Mix all ingredients in a large mixing bowl with a whisk | | |
| 2. Transfer to 1/9 pans, wrap, label, and date | | |

Yield, ¾ cup

Shelf life 60 days

LTO Menu Order Guide

| Brand | Description | Pack | Size | Item |
|--------------------|------------------------------------|------|--------|---------|
| Rich's Foods | Dough Biscuit Southern Style Split | 168 | 3.2 OZ | 7933142 |
| Delmare | Sauce Alfredo | 4 | 2 KG | 3868522 |
| Olivieri Foods Ltd | Pasta Fettuccine Nested Frozen | 100 | 50 GR | 4762649 |
| Bonduel | Vegetable Mix Fall Medley | 4 | 2 KG | 2397281 |