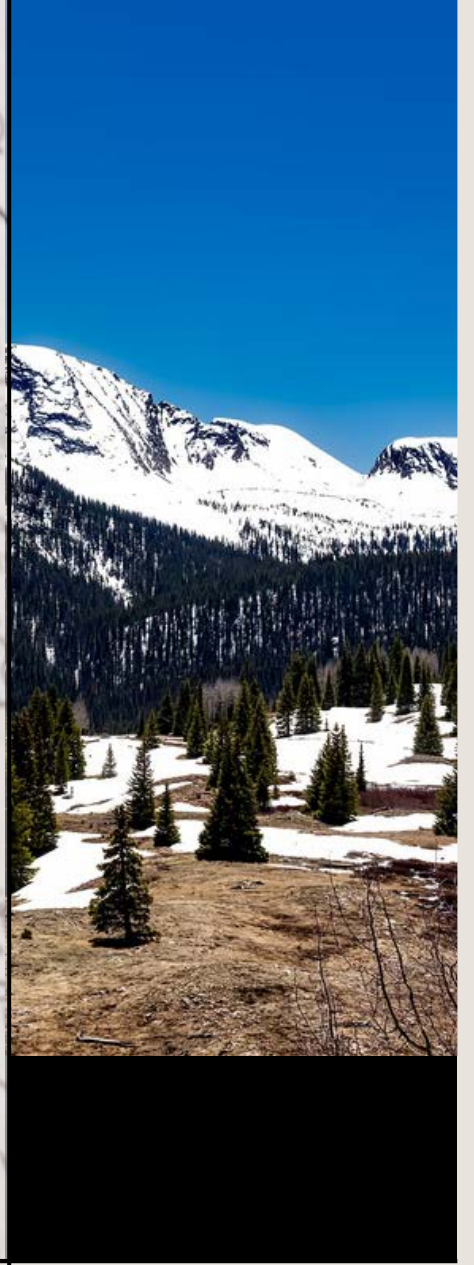


NEWSLETTER



*Rocky Mountain Chapter*

Spring 2022

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# 2022 BOARD OF DIRECTORS



**Sarah Churchill**  
President



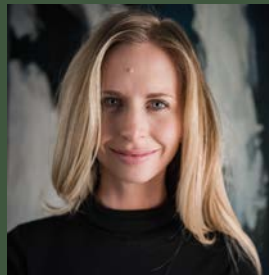
**Chelsea Lawrence**  
Exec. Advisor



**Nicole Brindle**  
Past President



**Brittany Spinner**  
VP Admin



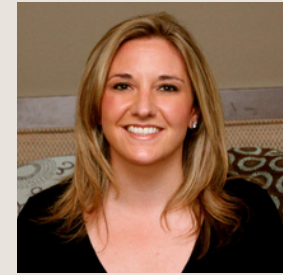
**Kyla Chambers**  
VP Development



**Crystal Nodsle**  
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**Karen Havelka**  
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**Ashley Fangman**  
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**Carrie Crook**  
Programming



**Ashley Aniston**  
Scholarship



**Aurora Salias**  
Membership



**Andrea Vergani**  
Student Relations

Our Board is so excited for this year and we look forward to networking with you at all of our exciting events.



**Danielle Vassallo**  
Internet Communications



**Eliane Kelley**  
Publications



**Erica Marshall**  
Strategic Alliance



**Barbara Marcy**  
Community Service



**Julie Hull**  
Program co/chair - CEU



**Quincy Gill**  
Program Committee



**Sheena Ortiz**  
Student Representative



**Meghan Jackson**  
Student Relations Co-Chair

FEBRUARY 2022.

# NEWH LEADERSHIP CONFERENCE

SEATTLE, WA



Left Photo Above:  
From Left: Sarah Churchill, Crystal Nodsle, Jennifer Berryhill, Danielle Vassallo, Nicole Brindle, Andrea Vergani



Right Photo Above:  
From Left: Crystal Nodsle, Mary Ann Thornam, Nicole Brindle, Danielle Vassallo

## *NEWH Leadership Conference Seattle Recap:*

### **UNLEASH YOUR CREATIVITY BY CRYSTAL NODSLE**

"Be curious. Go out and experience the world." "Take someone out of their mundane world and bring them joy." Our job is to listen and translate what we hear." "Activate the off-season." These are notes I jotted down during the NEWH Leadership Conference in Seattle this February. I came back to Colorado charged with creative energy and fresh inspiration.

Every two years, NEWH brings together members from across the country. Unlike HD and BDNV which are revolved around an extensive product tradeshow alongside speakers, the Leadership Conference has a small half-day tradeshow followed by two full days of thought-provoking keynote speakers and professional panels. Breakout sessions spoke about growth with a positive outlook.

More than 600 professionals actively engaged in Hospitality, Foodservice, Senior Living and related industries attended, including Rocky Mountain Chapter Board Members Sarah Churchill (President), Nicole Brindle (Past President and National Delegate), Danielle Vassallo (Social Media Director), Andrea Vergani (VP of Student Relations), Crystal Nodsle (Secretary and Historian), and members Jennifer Berryhill (Berryhill Design Group) and Mark Schechter (KB Contract). Shoutout to Munnworks and Arktura for taking our crew out to dinner. Big thanks to Grand Image for hosting one of the best industry parties I've ever attended: a black and white party surrounded by colorful art, a lively jazz band with funky dancers, and a VIP tour of the fabrication facility including the artist's studios.

An overarching theme was to unleash your creativity. Chase Jarvis kicked us off with three simple reminders: everyone is creative, creativity is a muscle, and practice in small ways every day to condition your creativity. He says creativity isn't a skill – it's a habit. "Storytelling, creative innovation, and visual voodoo – no matter the medium – make his heart go thump thump." He shared a tool to exercise our creativity using the acronym: IDEA (Imagine, Design, Execute, Amplify). Imagine your big dream – whatever you want to create or become in this world. Design with intention. Execute. Amplify by telling others and asking for collaboration from the community. Jarvis claims he was transparent long before it was hip to be so, and he believes deeply in teamwork, community, and collaboration. Check out "Creative Calling", Chase Jarvis' latest book.

"Use your magic to filter and create your own point of view," Aliya Khan encouraged us in her keynote talk alongside Bashar Wali who said, "Actually be you." They inspired us to take a forward-thinking and disruptive design approach without copying, push limits, and think beyond the status-quo. "Copiers don't collaborate, they imitate. Instead, work with local craft persons, associations, and traditions and perfect the art of courtship with hotel guests".

The panelists from "Breaking the Traditional Hotel Boundaries" were asked about their favorite hotels (check out The Silo in Cape Town, Baccarat Hotel in NYC, and The Peninsula in Beverly Hills). Andrea Sheehan with Dawson Design Associates, Inc. shared her ideas about choreographed hotel experiences wrapped around powerful intentional art. Check out Hotel Zena in DC, a celebration of inclusivity and female accomplishment.

Join us in Memphis 2024. You will meet students and professionals from across the country, be charged with creative energy, and bring back fresh inspiration. Until then, unleash your creativity.



From Left: Crystal Nodsle, Andrea Vergani, Nicole Brindle, Danielle Vassallo



From Left: Nicole Brindle and Sarah Churchill

# INDUSTRY HIGHLIGHT



## MARY ANN THORNAM

Founding members Sarah MacFarlane, Mary Ann Thornam, Marie Gustafson, Alix Beeney, Lynn Clever, and Mayor Wellington Webb

### COLLEGE OF FELLOWS HONOR

Mary Ann Thornam was honored on stage at the 2022 NEWH Leadership Conference as the first from our chapter to be inducted into the College of Fellows. Crystal Nodsle, our chapter Secretary and Historian, interviewed Thornam, one of four founding members and past president of our chapter:

**Nodsle:** What is the College of Fellows and when did it start?

**Thornam:** In 2019, NEWH founding members and national officers wanted a way to recognize members who have been dedicated to NEWH. Becoming a Fellow is the highest honor I have and could have received in my career. NEWH has flourished and grown because of these professionals and their commitment.

**Nodsle:** What is your commitment to NEWH?

**Thornam:** Soon after attending a gala in California where NEWH started, we had the first meeting in 1991 at Washington Park with Mayor Wellington Webb in attendance. I served on the local board and then for nearly two decades and as Director of Continuing Education on the national board until 2020. My commitment to education fit with my board position and I am thrilled to see my students become involved in board positions.

NEWH is progressive and there's always been something new – it's never stood still and there's constant energy. NEWH is incredible from that standpoint.

**Nodsle:** We have new roles on our board including Director of Equity, Inclusion, and Diversity and we brought back the Historian role after 10 years. Do you have advice for someone wanting to share their passion on the board or on a committee?

**Thornam:** It's great that NEWH has an EID Director. NEWH started as all women and was such an influence in the hospitality industry. Men joined and then the other industries started (like culinary and event planning). The beauty of it is that it's possible for anyone to do anything, get involved, and meet people. We haven't had a lot of historians. Creating positions can be fun. Grab something and run with it. Our leadership is absolutely incredible and such an influence on the energy of what's happening today.

**Nodsle:** Thank you for your dedication to the hospitality industry and our chapter. We hope to see you at some of our big events coming up.



Photo of Mary Ann Thornam with our very own Crystal Nodsle, Danielle Vassallo and Nicole Brindle at the 2022 NEWH leadership conference in Seattle, WA.

# INDUSTRY HIGHLIGHT



## ISMAEL DE SOUSA

Photo Credit: "Meet Ismael De Sousa of Reunion Bread Co in Rino Denver." *Voyage Denver*, Denver, 18 Oct. 2019, <http://voyagedenver.com/interview/meet-ismael-de-sousa-reunion-bread-co-rino-denver/>.

### OWNER OF REUNION BREAD

Interview with Ismael De Sousa owner of Reunion Bread located in the Rhino district by Sheena Ortiz and Andrea Vergani.

**Where are you originally from and what made you want to be a pastry chef?**

"I was born in Portugal, but I was raised in Venezuela and spent most my life there. At first, I went to medical school and finished but decided that career was not where I found my happiness and ended up going to Europe to study culinary arts. I did this for two years then returned to Venezuela, but the country had become difficult. Although the original plan was to go back to Europe, that's when life in my early thirties took me to the United States. I ended up in Miami, Florida where I worked in a few restaurants, but it wasn't until I worked in a bakery that I discovered my love for baking. I always say baking is not something you learn in a couple of months; it takes years to perfect. For me when you're a perfectionist especially with baking you never really master baking anything. What we are doing is a little bit of a dying art. I've been lucky enough to get a proposal to expand and go to other states but what we have here is special and just can't be replicated."

**Did you have formal training, or did you just learn from the best?**

"I studied culinary arts in London and the United States for a while in restaurants, not baking though. Six years ago, I started working in Miami at Zac the Baker, where half the staff were French guys that oversaw the pastry department. One of the French guys named Maxine, I considered as one of my mentors, he now is in South Korea teaching French pastry there. I learned by working beside him and not just following a recipe. I do share all my recipes but what I do is very challenging and hard to achieve. It requires a lot of attention to detail and technical knowledge."

**How would you describe your baking style and why do you enjoy it?**

"The beauty of growing up in a country like Venezuela is that it was full of immigrants and on almost every corner there was a bakery and almost all the bakeries were good. We would just go down and buy bread. I grew up eating bread and pastries so when I moved to the United States, I missed what I had growing up."



# INDUSTRY HIGHLIGHT

I started Reunion because of the bread but slowly learned that people wanted their sweet stuff, and I became obsessed with baking.”

**Are there any food trends that you follow or what is your balance in creativity and authenticity to the recipes?**

“Year one of opening the bakery I was all about consistency and learning how to work the space and equipment. Year two with the pandemic, something clicked one of the things we did to stay busy and keep our minds focused was to create a new pastry every week. For cooking and baking chefs we need to have a reference for what you do. My reference is always going to be the European and Portuguese side where I spent most of my life with the South American flavors. When you come to our bakery, you’re going to find a gorgeous croissant but instead of a filling with strawberries, that is not traditionally found in South America, you’re going to find a filling like Guava. The way we go about creativity because we don’t follow trends, if I see something cool, I’ll make it, but I really try to make our own things.”

**What is your most popular item you sell?**

“Hands down the Portuguese Egg Tart, actual name being Pastel De Nata”

**Have you had any issues with getting special ingredients coming out of COVID-19?**

“Since we started, we have had trouble. I’m a little picky with what I use so getting certain ingredients from distributors I need to do what I do has been difficult. Butter is a major one, which you can get butter anywhere but the specific butter I need was extremely difficult to get sourced. Last year there was a shortage on everything, and this caused us to struggle in getting our butter that we normally have imported in from France or New Zealand. Shortages like this are no fun and sometimes we must wait months.”

**So, what do you do for butter in between shipment shortages?**

“The truth is you can still make a croissant with locally sourced butter but you’re never going to achieve what we can with better butter. I mean this in terms of the way the croissant looks, smells, taste, and everything. When we know that we are going to have shortages we save our best butter for the things we know must be pretty and we have learned too just be resourceful.

Flour is another ingredient we have shipped in, that I am particular with. What we make is the best of the best, so we must use the best products possible.”

**How many bakers do you have working with you?**

“I have five bakers in the winter slower months and in the summers when we are busiest, I have nine bakers. Everyday push out 1000 pastries a day. We do one Farmers Market down in Cherry Creek every summer too.”

**Do you have a lot of food waste at your bakery?**

“When I first started, I would make 10-20 loaves of bread and it was a struggle to sell. The love for what we are doing has grown, just recently I’ve had to purchase more baskets and there is still not enough bread to be made for the demand. We are very lucky that every day we sell out but not all bakeries are this lucky because you don’t want to leave a display case empty. At our bakery you will never ever see something from the day before. Everything is always fresh!”



Photo Credit: Reunion Bread Co. (2019, May 19). "Flour, Water, Salt... [Photograph]. Instagram. <https://www.instagram.com/p/BxtDHC9FeWD/>

# CONGRATULATIONS TO OUR 2022 WINNERS

# TOP ID

JOIN US IN SEPTEMBER TO CELEBRATE



Photos Credit: Carmen Mayta Photography, Top ID Gala NEWH 2021

Downtown Denver Sheraton:  
This extensive lobby renovation includes a comprehensive revision of the public space of the largest hotel in the downtown core including improved connection between two separate portions of the hotel; engagement with the street through the addition of glazing and access; extension of daylight from the exterior to spaces inset deeply from the entry; and introducing new elements of the brand into the space. The design concept is guided by the history of the building itself, its impact within the city and the time during which it was originally conceived by I.M. Pei Architects in 1958. This was a time of unprecedented travel and exploration for both business and pleasure. Capturing the spirit of the traveler is at the core of the concept. The late 1950s belonged to the Beat Generation. The renewed design is inspired by their carefree attitude and desire to find a community on the road, to relish in discovery and adventure, and to share that experience.

## JNS

PROJECT FEATURE: SHERATON DENVER

Photography by David Lauer



left image above: The Club Lounge at the Downtown Denver Sheraton



right image above: The central hub of the newly renovated lobby is the Commons Coffee Bar which transitions seamlessly from day to evening.

# Kimberly Timmons Interiors

PROJECT FEATURE: DEL WEBB AT LAKE LAS VEGAS CLUBHOUSE



The Del Webb at Lake Las Vegas clubhouse is the centerpiece to this luxurious, resort-style master planned community just outside of sunny Las Vegas. Boasting two resort-style pools, eight pickleball courts, walking trails, and event terraces; there are no shortage of places to play. Serving as the epicenter for activities and amenities, this expansive contemporary structure provides residents a relaxed, comfortable, and elevated canvas to enjoy their lives to the fullest. Inside the 10,000 square feet amenity building, you'll find spaces for all your hobbies, including a game and craft room, aerobics studio, state-of-the-art fitness center, and conference rooms. The sunning great room houses reception, a BYOB bar, fireplace, comfortable seating, and moveable glass walls that open up onto the patio – where residents can enjoy Nevada sunsets by the statement linear firepit.

# HBC Design Group

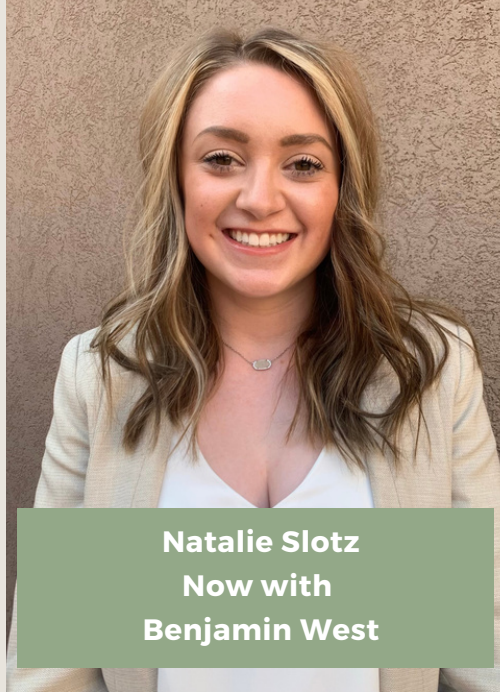
PROJECT FEATURE: THE ROADRUNNER IN SCOTTSDALE AZ.

The Roadrunner on McDowell is a mid-century modern inspired apartment complex in Scottsdale, Arizona designed by HBC Design Group. This property features a state-of-the-art fitness center and pool area, roof deck, pet spa and several unique lounge areas. The Roadrunner pays high attention to detail and was such a unique property for our team to design. It allowed us to really push the bar and use some special materials. We are very proud to have this one in our portfolio.





**Meghan Jackson**  
Now with Gensler - Denver



**Natalie Slotz**  
Now with  
Benjamin West



**Victoria Stratton-Smikowski**  
Now with Load King  
Manufacturing Co.

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CLOSES JUNE 15TH



## NEWH Scholarship

NEWH Rocky Mountain Chapter is awarding up to \$7,000 scholarships to students pursuing a major and career objective within the Hospitality Industry (interior design, hospitality management, culinary, architecture, etc.). Scholarship submission deadline date: June 15, 2022.

*"Winning this scholarship means so much to me as it will not only support me financially to allow me to further my education and achieve my dreams of becoming a successful hospitality professional, but it also exposes me to an expansive community of like-minded individuals and knowledgeable experts with whom I can build relationships with."*

Natalie Slotz

**Scholarship Criteria:** Actively enrolled student: 2-year program freshman and above, 4-year sophomore/second year and above, or graduate level attending college in: Colorado, Wyoming, Nebraska, 3.0 GPA (cumulative) overall "B" average or grade percentage of 83% - 86% equivalent,

Financial need through college for past/current/upcoming tuition or program approved books/supplies, Major and career objective within a hospitality related field (interior design, hospitality management, culinary, etc.)

**Did you Know?** · NEWH membership is not required but is FREE to students + full-time educators.

Students can submit a PDF application by mail or email or apply online [www.newh.org](http://www.newh.org) (Scholarship/Chapter Scholarship Applications/Rocky Mountain)

# ANNOUNCEMENTS



Member Ashley Larrick-Fangman welcomes baby girl

## PERSONAL

Elizabeth Dixie Fangman  
6/20/21

Elizabeth is 9 months old right now  
4th Generation Native to Colorado  
She has recently found her tongue and loves to crawl over to her dog, Wolfie and pull her ears.



## CAREER UPDATES AND PROMOTIONS

Carrie has a new role with Tarkett Hospitality as their US Strategic Account Manager for the Western section. She is excited to focus on development in tribal gaming market and senior living while furthering relationships with hotel ownership and management groups.

"Shalls Design Studio recently welcomed Adrianna Cohen as their Interior Designer, bringing with her a diverse background and a passion for design."

Brittany, previously worked at HBA/Hirsch Bedner Associates. Now, she has accepted a position at Hilton Worldwide on the PIPs team as Senior Manager of Architecture, Design & Construction for the Full-Service, Luxury and Collections brands. She is based out of her home office in Denver, CO.

Karen has taken on a new role as Procurement Project Manager with DH Companies. Specializing in procurement of Hospitality projects and looks forward to flexing her knowledge and buying power to work on large scale projects nationally with the skyrocketing group at DH based in the Northern Virginia/Washington DC area.



Carrie Crook



Adrianna Barcaro














Brittany Spinner



Karen Havelka



# 2022 EVENT CALANDER

|  |  |  |
|--|--|--|
| <p><i>January</i></p>   | <p><i>February</i></p> <p>2/17 - 2/19 Leadership Conference 2022<br/>Seattle, WA</p>   | <p><i>March</i></p> <p>NEWH Networking Happy Hour</p>   |
| <p><i>April</i></p> <p>4/1 Scholarship applications open</p> <p>4/30 Virtual Speed Mentoring Event</p>   | <p><i>May</i></p> <p>5/12 Membership Event<br/>Catbird Hotel Tour and Panel Discussion</p>  | <p><i>June</i></p> <p>6/2 NEWH Tradeshow &amp; Panel Lunch<br/>join us at 12pm for a discussion on "Collaboration, Connection, &amp; Community"</p> <p>6/15 Scholarship applications close</p>  |
| <p><i>July</i></p> <p>7/15 Scholarship Winners selected</p>   | <p><i>August</i></p> <p>Virtual CEU<br/>Stay tuned!</p> <p>Community Service Event<br/>Stay tuned!</p>   | <p><i>September</i></p> <p>9/15 Fundraising Event<br/>Top ID &amp; Scholarship Awards Gala</p>   |
| <p><i>October</i></p> <p>Virtual CEU<br/>Ticketed Fall Event</p>                                      | <p><i>November</i></p> <p>NEWH Networking Happy Hour</p>                                 | <p><i>December</i></p>     |

*Join us at the Tradeshow for our next Event!  
6.2.2022*



## SPRING RECIPES

### SPRING TIME SANGRIA

#### Ingredients

- 150ml (we used pinot grigio) white wine
- ½ orange, roughly chopped, plus peel for garnishing
- ½ lemon, roughly chopped
- 2 tea bags chamomile tea
- 2 tbsp runny honey
- 50ml (we used Noilly Prat) dry vermouth

#### Method

##### STEP 1

Put the wine and fruit in a small bowl and lightly muddle with the end of a rolling pin to release some of the juices. Mix and put in the fridge to chill while you make the iced tea.

##### STEP 2

Steep the tea bags in 200ml boiling water, add the honey and leave for 15 minutes. Leave to cool (or alternatively, shake for 30 seconds in a cocktail shaker with ice, and strain out).

##### STEP 3

Pour the fruity wine mix into 2 copa de balon glasses. Add ice, the chilled tea (minus the tea bags) and the vermouth, and gently mix. Garnish with a twist of orange peel.

So refreshing

---

### SPRING TIME GRILLED MUSHROOM SKEWERS

#### Ingredients

- 4 tablespoons unsalted butter
- 3 cloves garlic, minced
- 1 1/2 tablespoons soy sauce
- 36 cremini mushrooms with 2-inch caps, tough stem ends trimmed (about 1 1/2 pounds)
- 2 teaspoons fresh thyme leaves, chopped
- Kosher salt

#### Special equipment:

4 to 5 metal or wooden 12-inch skewers (soak the wooden skewers in water first for 20 minutes)

1. Preheat a charcoal or gas grill to medium high. Swirl the butter in a small saucepan over medium heat until melted. Add the garlic and soften about 2 minutes. Stir in the soy sauce.

2. Put the mushrooms in a medium bowl, add the soy-garlic butter and toss until well coated. Thread the mushrooms on the skewers, putting 7 to 8 on each and leaving 3-inch handles at the ends.

3. Put the skewers on the grill with the handles resting on or just off the edge of the grill (for easier handling, since they will get very hot) and cover. Cook, turning the skewers every 2 minutes or so and brushing with the butter after every turn, until the mushrooms are slightly charred all over and softened, 8 to 9 minutes. Sprinkle with the thyme and parsley or lemon zest if using and season with salt. Alternatively, melt a little extra butter and add the thyme, parsley and/or lemon zest if using and drizzle over the mushrooms.

4. The sixth ingredient: Chopped fresh parsley or grated lemon zest, sprinkled over with the thyme; or you could melt a little extra butter at the end, add the thyme, parsley and or lemon zest and drizzle over.

Yummy

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