As the fall term draws to a close, I want to express my sincere thanks to all of you for the hard work and dedication. We have had another successful semester in terms of satisfaction, sales, and successful events. Without you, none of this happens.

To our mid-year graduates, Congratulations! I wish you much success in your adventures beyond UWM.

To all others, I hope you will be returning for the spring semester to continue your academic pursuits.

Please travel safely over the Holiday Season.

We look forward to seeing you back, soon.

All the Best.
Scott A. Hoffland, Director

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Did you know...

In Fall 2011, Grind sold 74,051 cups of brewed coffee alone.

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ReStor & ReStor + More

On January 30th, 2012 ReStor opened its doors to the students and staff in the former Columbia St. Mary’s building, now named North West Quadrant. It was the first convenience store that was solely focused on highlighting the healthy choices available on UWM’s campus.

ReStor originated from the Chef’s Nutritional Choice initiative found in the dining units of Sandburg, Cambridge, and Riverview. This initiative would highlight the healthier meals by placing a symbol next to any menu item that has two of the following features: the main ingredient is a fresh fruit, vegetable, or lean protein, the preparation method uses a healthy technique like steaming, roasting, or baking, it would contain 5 or less ingredients, or it contains 100% whole grain or whole wheat. ReStor adopted this philosophy and amended it to include organic and all natural foods.

Even using these standards ReStor customers are able to find homemade soups, sandwiches, and a variety of grab-n-go salads. There is also a variety of juices and sodas like Zevia, sweetened with stevia leaf extract, and hot and cold teas featuring Milwaukee’s own Rishi Tea, which has a number of Fair Trade certified options. ReStor also features a custom trail mix station, the first of its kind for UWM, with 24 options ranging from cashews, banana chips, and sunflower seeds to more exotic items like dried mango, papaya, and yogurt raisins.

The brand ReStor continues to grow, this fall ReStor + More opened in Cambridge Commons, providing Cambridge Residents and the general public more accessible and nutritional dining options along with the essentials for resident life. ReStor approved products can also be found in Sandburg, Riverview, and Cambridge Cafes and convenience stores by looking for the ReStor logo next to the item. Stop in one of our locations or check us out via Facebook! - Chris Gavin
Position/Title: Student Supervisor & Student Administrator
Unit: Union Station & Atrium
Years working in Restaurant Operations: Since August 2009 - about 3.5 years
Years at UWM: 4.5 years
Major/Degree Program: 1st year Graduate Student, Master's of Social Work - Clinical Social Work

Has working on-campus enhanced your college experience? If so, how? Absolutely. I’ve met so many wonderful people and some of my closest friends through work. Also from working on campus I’ve learned more about clubs, organizations, events, and programs going on at UWM.

What do you feel your biggest contribution is at your job? I am dependable, responsible, and a quick worker able to help out at any unit when needed. I pay great attention to detail and am incredibly organized. I am able to hire, schedule, train, and manage fellow student employees. I work hard and take pride in what I do.

What do you enjoy about working at your job? I enjoy the flexibility of my schedule and the convenient location of work. It’s nice to know that no matter how crazy my school schedule is, I’ll be able to squeeze in work shifts at some point and still make money. Working just a few blocks from my house is great. I can walk to campus which eliminates the hassle of trying to find parking and I can also work before, between, and after classes since I’m already on campus.

What are your academic/career goals? To graduate with my Master’s Degree by December 2013 and become a Licensed Clinical Social Worker.

Anything else you want to share about your experience working on campus or as a student at UWM? It’s been a great opportunity working for Restaurant Operations for the majority of my college career here at UWM. I feel much more invested in UWM because I work here and experience every single day of college life on campus. I have met thousands of interesting people over the years both customers and employees, most of whom I forget the minute they walk away from me, but several who have forever touched my life.

- Emily C.
SPOTLIGHT
Sustainability Efforts

In our continual efforts for sustainability we are striving to make eco-friendly improvements amongst all our units.

A student initiative helped further our relationship with Growing Power and worked to coordinate and roll out composting the grounds at all Grind locations. Don’t forget to do your part: bring your own mug and receive a discount on your purchase. No mug? Recycle your coffee sleeve.

MEET YOUR NEW EXECUTIVE CHEF
Matt Powers

Hello UWM,

I am Matt Powers the new Executive Chef at UWM, and I have the privilege and the pleasure to be an integral part of your campus community. I am excited to work within Restaurant Operations and with other campus organizations to showcase all the great things we are doing for UWM. Some of the great things happening on campus include our campus gardens, our new health stores, and creating new, exciting dishes for residents and the campus community. We have a lot happening here at UWM, and I would encourage everyone to visit our Restaurant operations webpage to learn more. Enjoy the rest of the semester! - Matthew Powers

LOCAL LIMELIGHT: Midwest Foods

Welcome to Midwest Foods!

“Midwest Foods knows what’s cooking, and that makes us the chef’s choice for quality fruits, vegetables and herbs. From seasonal delicacies like tiny white asparagus and tamarillos to exotic micro greens from mizuna to tatsoi, we are only as successful as your last showcase menu.

For more than a decade, the Greater Chicago area’s leading hotels and restaurants have relied on Midwest Foods to source specialty produce. Whether it’s organic and locally farmed or conventionally grown and air freighted from New Zealand, our commitment is to exceed your expectations with every delivery. Make Midwest a part of your kitchen team and taste the difference passion makes.”

Now, UWM does too!

For more information visit: http://www.midwestfoods.com.
**Upcoming Events**

- **Shakti Butler present Cracking the Codes, Tuesday, December 4, 2012**
  Delve into a dialogue regarding contemporary race and relationships from 7-8pm in the Union Ballroom.

- **Campus Holiday Party, Tuesday, December 11, 2012**
  Want to meet and mingle with the campus community then kindly RSVP online by Dec. 5th. Don’t forget to bring your gently used or new children’s books for donation.

- **Men’s & Women’s Panther Basketball all winter and spring at Klotche!**
  Come and cheer on your Panthers! Visit the panthers website for sports schedules.

- **Martin Luther King Jr. Day of Service on January 21, 2013**
  Dr. Martin Luther King Jr. once said, "Life’s most persistent and urgent question is: ‘What are you doing for others?’" (http://mlkday.gov/)  

**Hours of Operation for Winter 2012**

- **Finals (Thurs., 12/13 - Sat., 12/22)**
  - EMS Grind: 12/13: 7:30a-8p  12/14: 7:30a-4p
  - NWQ Grind: 12/13: 7:30a-8p  12/14: 7:30a-4p
  - Cambridge Grind: TBD-Under Construction
  - Burger King: 12/13-15: 10:30a-4p  12/17: 10:30a-7p  12/18: 10:30a-6p  12/19: 10:30a-4p  12/20: 10:30a-3p
  - Taco Bell: 12/13-14: 10:30a-2:30p  12/17: 10:30a-6p  12/18: 10:30a-4p  12/19: 10:30a-2:30p
  - Palermo’s Pizza: 12/13-14: 10:30a-2:30p
  - Cedar Crest: 12/13-14: 10:30a-2:30p  12/17: 10:30a-6p  12/18: 10:30a-4p  12/19: 10:30a-2:30p
  - Flour Shop: 12/13-14: 7a-4p  12/15-17: 7a-8p  12/18: 7a-4p
  - Pacific Wraps: 12/13-14: 10:30a-2p
  - Stir Fry: 12/13-14: 10:30a-2p  12/17: 10:30a-6p  12/18: 10:30a-2:30p
  - City Subs: 12/13-14: 10:30a-2p  12/17: 10:30a-6p  12/18: 10:30a-2:30p
  - Enderis: 12/13-14: 7:30a-4p  12/17: 7:30a-6p  12/18-20: 7:30a-4p
  - Cunningham Café: 12/13-14: 9a-2p  12/17-18: 9a-4p
  - Kenwood Inn: 12/13-14: 11a-2p  12/17-18: 11a-2p

- **Holiday Hours (Wed., 12/26 - Fri., 12/28)**
  - Union Grind: 7am-4pm
  - Union Station: 7am-4:30pm

- **Winterim (Wed., 1/2 - Sun., 1/20)**
  - Union Grind: M-F: 7am-4pm  Sa: Closed  Su: Closed
  - Library Grind: M-TH: 8am-3pm  F: 8am-2pm  Sa: Closed  Su: Closed
  - Burger King: M: 10:30am-3pm  Sa: Closed (1/19: 10:30am-4pm)  Su: Closed
  - Taco Bell (opens 1/14): M-F: 10:30am-2:30pm  Sa: Closed  Su: Closed
  - Palermo’s Pizza (opens 1/14): M-F: 10:30am-2:30pm  Sa: Closed  Su: Closed
  - Cedar Crest (opens 1/14): M-F: 7am-4pm  Sa: Closed  Su: Closed
  - Flour Shop: M-F: 7am-4pm (1/14-18: 10:30am-2pm)  Sa: Closed  Su: Closed
  - Pacific Wraps: M-F: 10:30am-2pm  Sa: Closed  Su: Closed
  - Stir Fry: M-F: 10:30am-2pm  Sa: Closed  Su: Closed
  - City Subs: M-F: 10:30am-2pm  Sa: Closed  Su: Closed
  - Union Station: M-F: 7am-4:30pm  Sa: 8am-4pm  Su: 8am-4pm
  - Enderis: M-F: 7:30am-4pm  Sa: Closed  Su: Closed

- **Normal Hours of Operation resume:** Tuesday, January 22, 2013