

xerox



XSSG Employees Share Recipes, Tradition

True, it may be hard to get past the first ingredient: "8-10 pounds of pig's head." And, the following instructions: "Size the pot appropriately or have your butcher cut the head to fit. You might also ask the butcher to remove the eyes and ears to save you some work."



But 125 years ago on a small farm in rural Germany making "Stippgrütze" (pronounced Shh-tip-grits-uh) meant a family was going to eat well over the course of a winter. *Heiko Rommelmann*, a principal scientist with CD&MG, said the recipe was passed down from his great-grandmother who used to make the dish after the family slaughtered their pig in the fall. In the days before refrigeration, the meat's high fat content held well during the winter months, enabling a family to make the most of their resources.

Heiko shared the recipe, in the latest edition of XSSG's International Employee & Family Cookbook. Following on the success of the cookbook project last year, a team of employees created a new edition for this year's Employee Appreciation Celebration. The new

cookbook includes more than 75 recipes for a number of dishes including Black Russian Cake, Cheesy Buffalo Chicken Dip, Corn Chowder and "Outrageous" stuffed peppers.

Heiko said it was interesting to note the variety of recipes submitted. Although unusual (and labor intensive), he thought the history associated with Stippgrütze would be of interest. He and his wife made a batch about two years ago. "On the plate, it looks like hamburger with barley oats," he said. "In the Pennsylvania Dutch country they have a similar dish called "scrapple."

Jeep O' My Heart

Rob Grieve is quick to admire a well-restored '57 Chevy, but to really turn his head, drive past in an old army jeep. Rob, asset protection manager with XSNA in Toronto, has been known to knock on a stranger's door when he spots a particularly fine specimen.

"It's not as glamorous as some collectibles but I believe it's a way of preserving history and heritage," he said. "The thrill is seeking them out and discovering where they've been."

The jeep was first invented in 1940 when the military issued specifications to create a small, powerful general-purpose vehicle. (Many believe that the name jeep came from initials G.P. for "general purpose.") After the war, jeeps often were put to work in the private sector because they were so plentiful and inexpensive.

Rob developed an interest in jeeps while serving in the Canadian Forces Reserves. He's restored and rebuilt several, scouring scrap yards for old parts or making them himself. During the past several years, the number of jeep enthusiasts has grown steadily throughout North America, and a variety of organizations have sprung up around the world to support the hobby. "You meet people from all walks of life who share the same interest," he said. "I've made a good network of friends."

These days, Rob owns "only" one jeep (much to his wife's Andrea's relief). It dates back to 1952, and Grieve believes it spent most of its military life at a Canadian Army base in Ontario. He originally bought it from a government surplus sale, and spent a few years restoring it. How long does he figure it will run? "Jeeps will last as long as they are loved," he said. "Many of them have been around for more than 60 years and they're still going strong."

From-Scratch Queen

Among her friends and family she is known as the “from-scratch queen.” *Lori Wood*, an inventory audit specialist who works from Xerox Square in Rochester, makes homemade jam in the summer, soups and breads in the fall and takes a week off from work in December to make candies, cookies, chocolate-covered pretzels and cashew crinkle which she compiles for her Christmas baskets.

“My daughter who is 19 now never knew what a frozen vegetable was – I’m into homemade and fresh,” Lori said. “When my daughter was young, I went all organic until she asked for the store bought bread like the rest of the kids at school.” She also discovered a new vocation for her award-winning Irish Soda Bread. It happened several years ago - by accident.

Every year in late January and early February, Lori makes homemade breads. She bakes up to 36 loaves of Irish Soda Bread in preparation for St. Patrick’s feast day. Although most loaves go to her church’s annual corned beef and cabbage dinner, Lori also sends several loaves to an annual corned beef dinner at a local hospital. One year, a cancer patient at the hospital had eaten the bread and discovered it was the only thing he could keep down during chemotherapy treatments. The man’s family contacted Lori asking where they could get more bread. Lori’s “chemo bread” was born.

With eight bread pans and neighbors who don’t mind stockpiling the bread in their freezers, Lori regularly makes “chemo bread” deliveries when she hears about someone who is sick or facing chemotherapy. “It makes sense, all the baking powder and baking soda in the recipe act like bicarbonate. A good slice of bread with some tea does wonders.”