BREADS

Exhibit I Bread Loaves

Well-shaped and nicely browned bread loaves. (Photos courtesy of the Kansas Wheat Commission)

Exhibit II Bread Shapes

Basic bread or roll dough is shaped easily into a variety of products. (Photos supplied by Fleischmann's Yeast, Inc.)

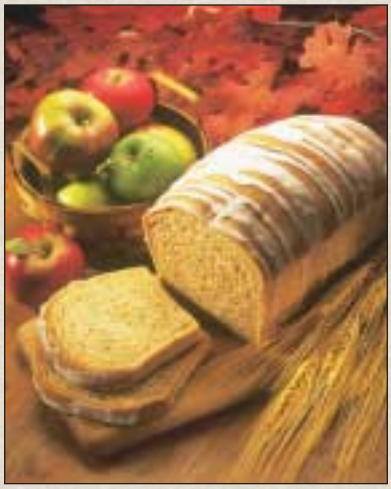
Exhibit III Bread Shapes

(Photo used by permission of Red Star Yeast and Products [Division of Universal Foods Corporation] Milwaukee, Wisconsin)

(Photo supplied by Fleischmann's Yeast, Inc.)

(Photos courtesy of the Wheat Foods Council)

Exhibit IV Yeast Bread Variations



Yeast bread variations may be made by adding toppings either before or after baking or by making decorative cuts before baking. (Photos courtesy of Fleischmann's Yeast, Inc.)

Yeast bread dough may be made into a variety of shapes. (Photos courtesy of the Wheat Foods Council)

(Focaccia photo courtesy of Fleischmann's Yeast, Inc.)

Exhibit V Quick Breads

Scones and biscuits add variety to quick bread selections. (Photos courtesy of the Wheat Foods Council)

MEATS

Exhibit VI Beef Steak Color Guide

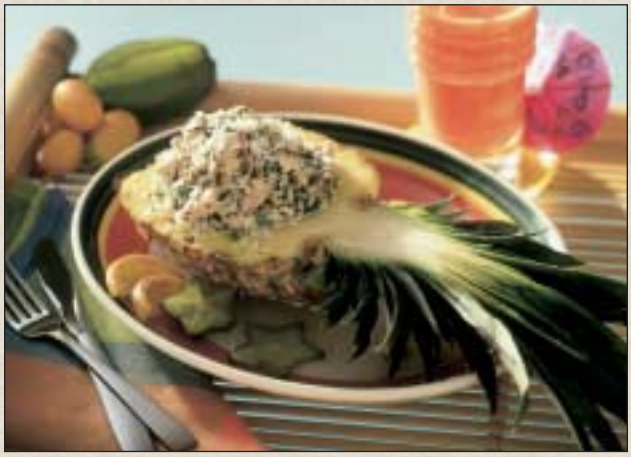
(Photo courtesy of the National Cattleman's Beef Association, Chicago, IL)

Exhibit VII Buffet Display

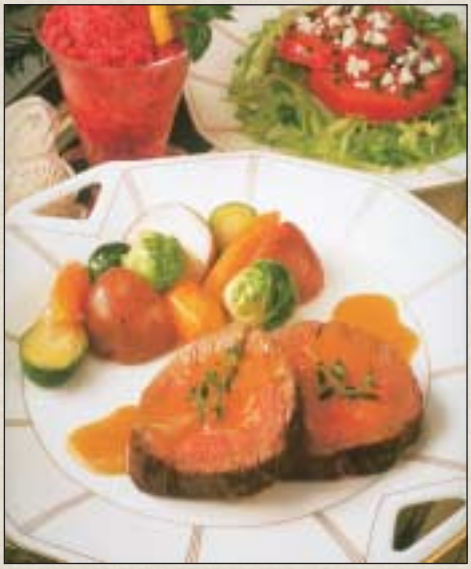
Beef attractively displayed on a buffet table. (Photo courtesy of Tyson Foods)

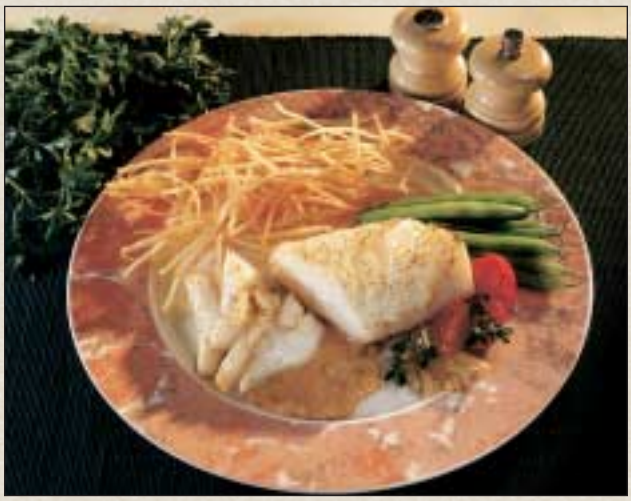
Exhibit VIII Plate Garnishes

Garnishes and plate presentation suggestions for beef entrees.



(Photos courtesy of Tyson Foods)

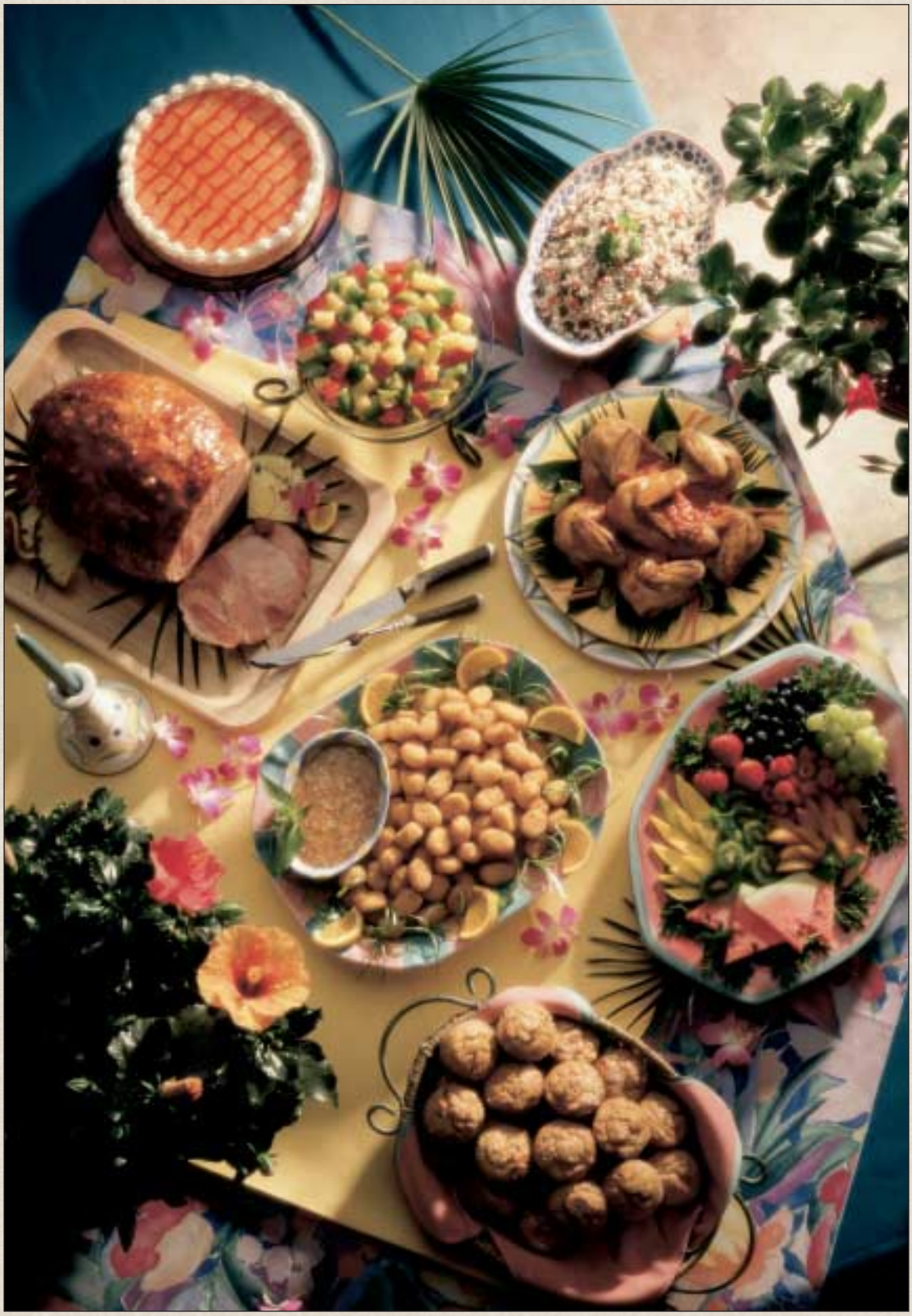




(Photo copyright: The Norwegian Seafood Export Council)

(Photos provided by the National Cattleman's Beef Association, Chicago, IL)

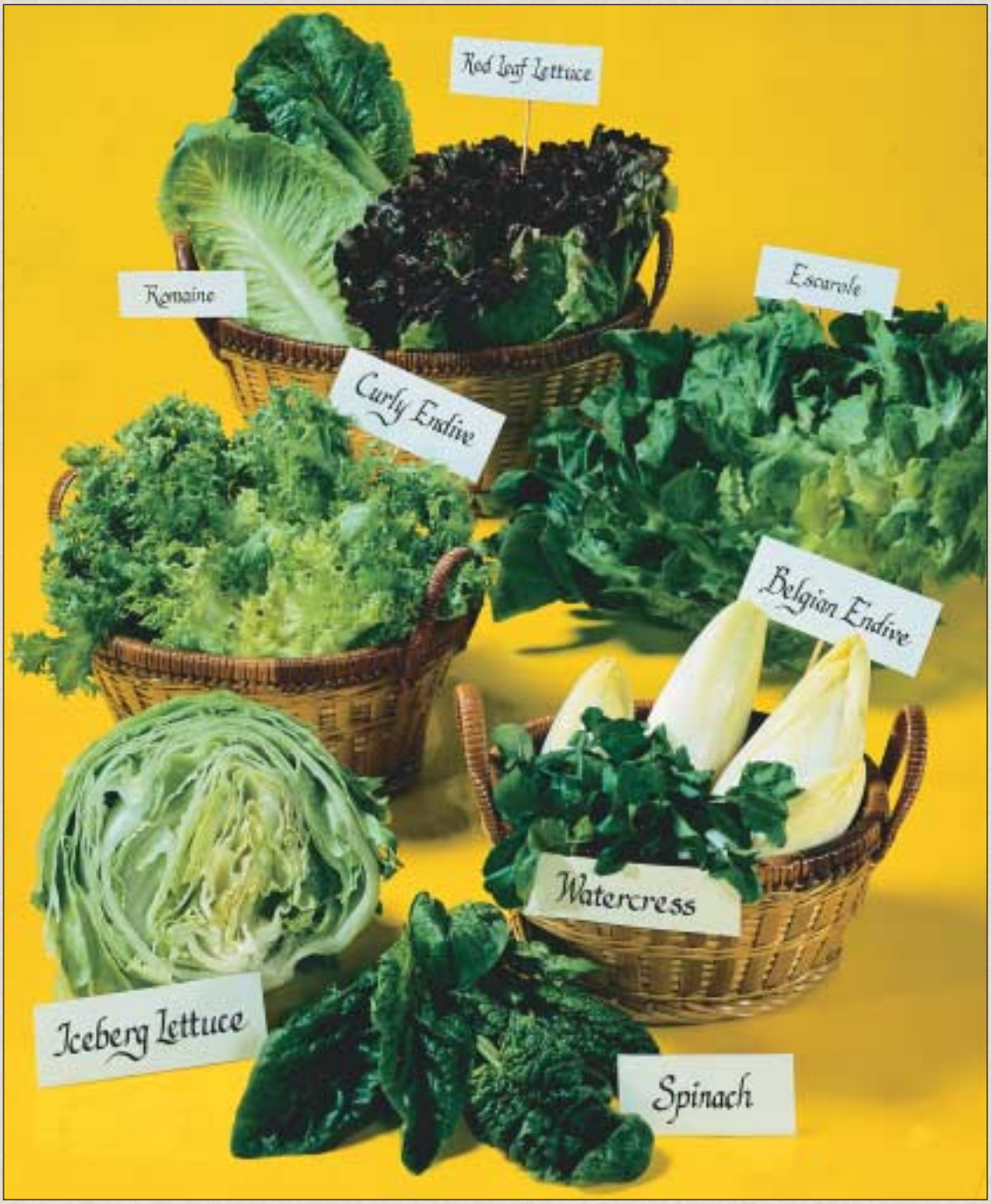
Exhibit IX Food Garnishes



Garnishes add to the attractive presentation of entrees. (Photo courtesy of Tyson Foods)

SALADS

Exhibit X Salad Greens



(Photo courtesy of the United Fresh Fruit and Vegetable Association, Alexandria, VA)

Exhibit XI Fresh Herbs

(Photos courtesy of The Green House Fine Herbs, Encinitas, CA)

Arugula

Baby Dill

Basil

Bay Leaves

Chervil

Chives

Cilantro

Italian Parsley

Marjoram

Mint

Oregano

Rosemary

Royal™ Opal Basil

Sage

Savory

Sorrel

Tarragon

Thyme

Exhibit XII Common Types of Mushrooms

Agaricus (White Buttons)
Description: This widely available mushroom varies in color from white to light brown and in size from small to jumbo. It is plump and dome shaped and is also referred to as the "button mushroom."
Flavor: Pleasing flavor intensifies when cooked. Those with open veils and more mature and have a richer taste.
Handling: Refrigerate upon arrival. Leave in shipping container until needed. Shelf life, approximately 5–7 days.
Usage: Very versatile and may be used fresh or cooked. Before use, rinsed quickly in cool water.

Portabella (Portobello)
Description: Largest of the commercially available mushrooms, with a tan/brown cap.
Flavor: Deep, meat-like, earthy flavor and substantial texture.
Handling: Need circulating air to remain fresh. Shelf live, 7–10 days.
Usage: Serve whole or sliced, grilled, baked, or deep fried, or as an appetizer, side-dish, or entree. Good in sauces. Before use, rinse quickly in cool water.

Crimini (Italian Brown, Golden Brown
Description: Look for naturally dark cap that ranges in color from light tan to rich brown.
Flavor: Meaty and earthy flavor is more intense than the agaricus.
Handling: Refrigerate upon arrival. Leave in shipping container until needed. Shelf life, approximately 5–7 days.
Usage: Can be substituted in any recipe using white buttons when more full-bodied taste is preferred. Before use, rinse quickly in cold water.

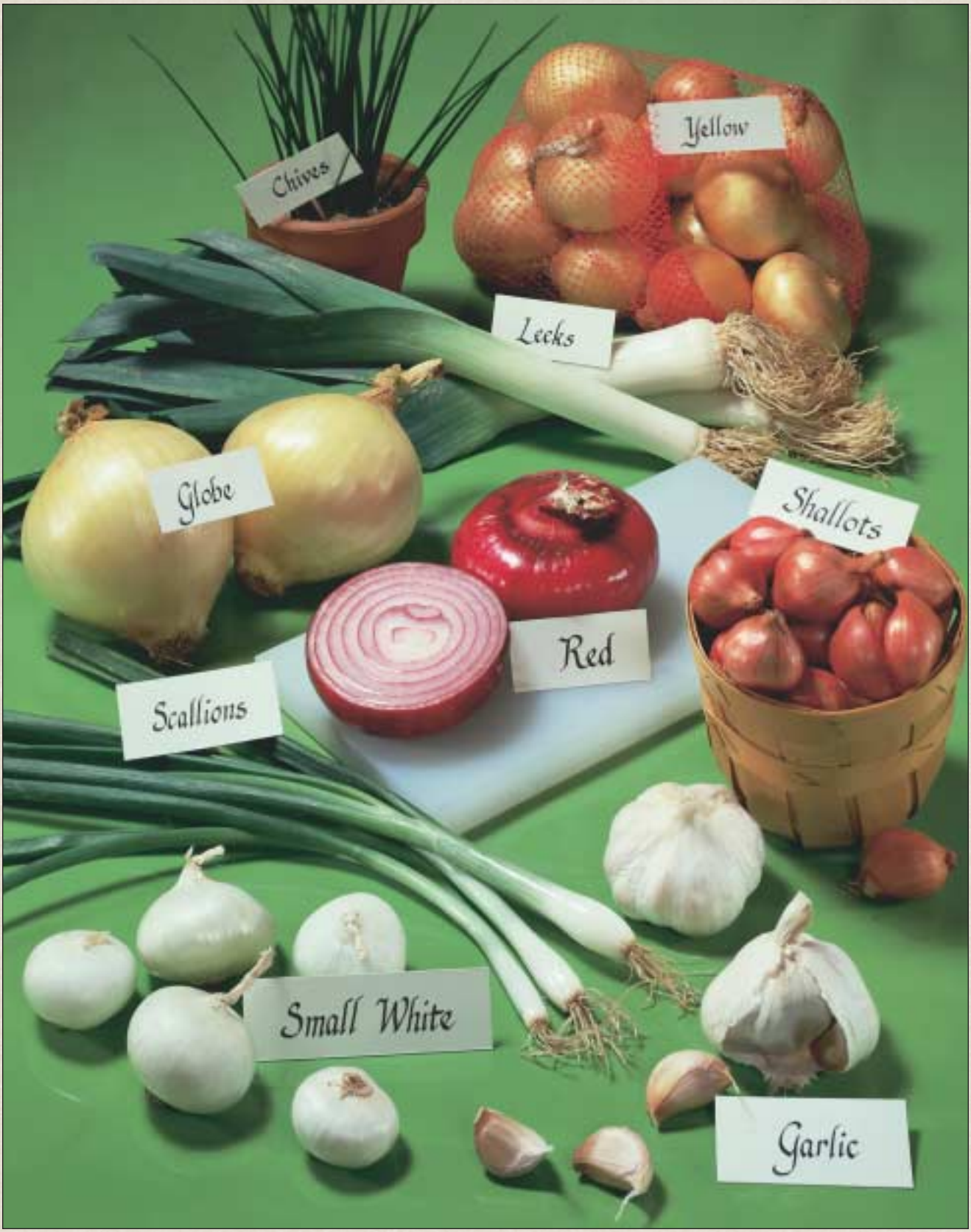
Enoki
Description: With their long stems and tiny caps, these small white mushrooms are joined at the base and resemble bean sprouts.
Flavor: Light and mild flavor with a crisp texture.
Handling: Like the shiitake, with proper care, shelf life is approximately 14 days.
Usage: Most poplar uses are for sandwiches and delicate salads. Used for garnishes and oriental dishes and soups. Trim base and separate stems.

Shiitake (Oak, Chinese, or Black Forest)
Description: Color rages from tan to dark brown. Characterized by broad, umbrella-shaped caps, wide open veils and tan gills.
Flavor: Rich, full-bodied, meaty, woodsy flavor with a spongy texture when cooked.
Handling: Similar to agaricus. Shelf life up to 14 days.
Usage: Best if cooked. Remove stems prior to cooking. Before use, rinse quickly in cool water.

Oyster (Pleurotus)
Description: Fluted cap resembles a fan or oyster shell. Colors range from a soft beige-brown to gray.
Flavor: Can be eaten raw but more often cooked to bring out delicate flavor and velvety texture.
Handling: Carefully rotate stocks. Refrigerate in a bowl covered with slightly damp cloth. Typical shelf life is 5–7 days.
Usage: Often sliced raw in salads, also used in dishes with chicken, pork, seafood, or veal. In preparations calling for extensive cooking, add toward the end to preserve delicate texture. Rinse quickly in cool water before use.

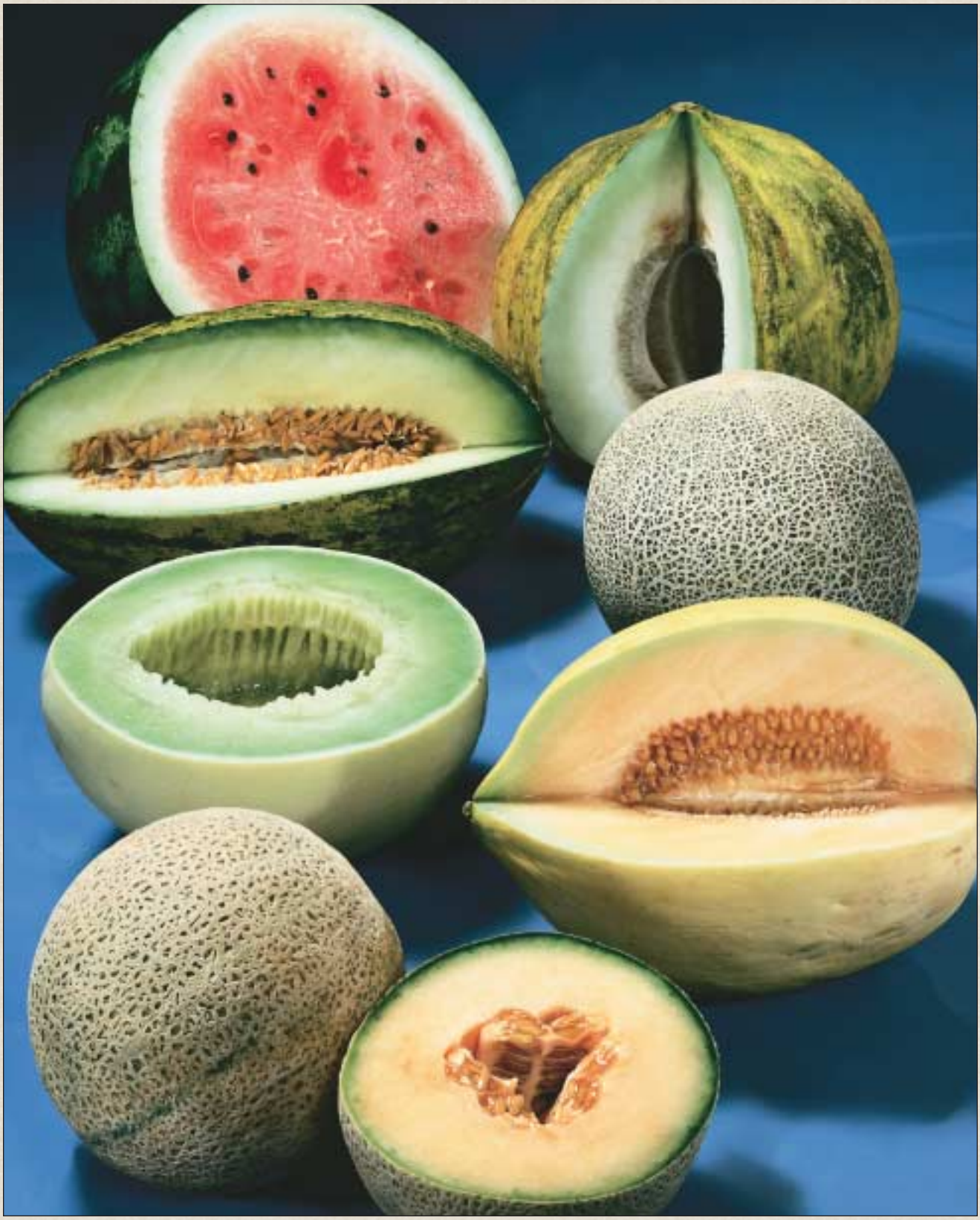
(Photos courtesy of Monterey Mushrooms, Inc., Watsonville, CA)

Exhibit XIII Types of Onions



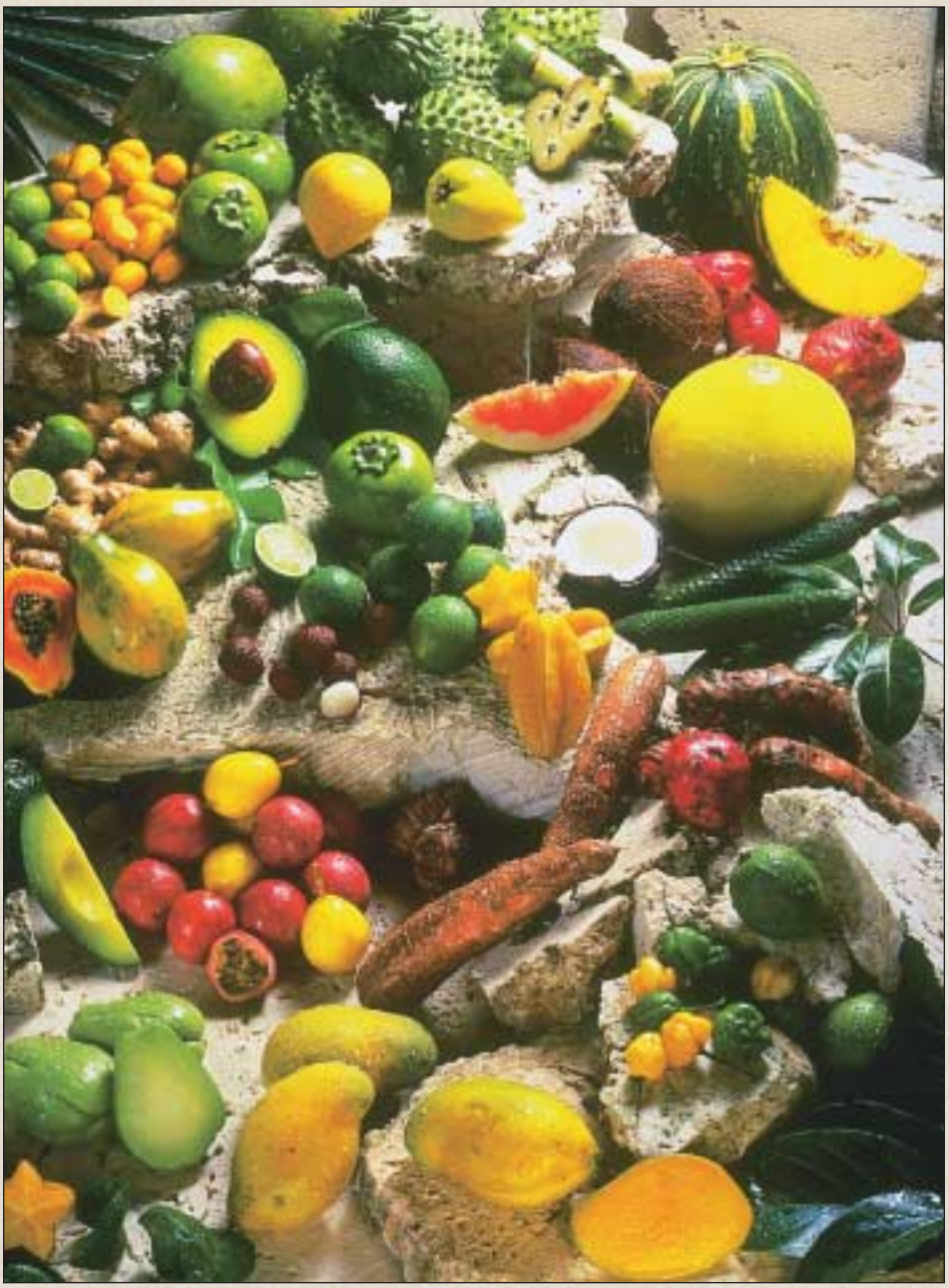
(Photo courtesy of the United Fresh Fruit and Vegetable Association, Alexandria, VA)

Exhibit XIV Melon Varieties



(Clockwise from top left): watermelon, casaba, Persian, Crenshaw, cantaloupe, honeydew, and Santa Claus.
(Photo courtesy of the United Fresh Fruit and Vegetable Association, Alexandria, VA)

Exhibit XV Variety Produce



Less commonly used produce adds variety to the menu. (Photo courtesy of Brooks Tropicals, Homestead, FL)

1. Atemoya
2. Avocado
3. Black Sapote
4. Boniato
5. Calabaza
6. Canistel
7. Carambola
8. Cassava/Yuca
9. Chayote
10. Coconut
11. Ginger
12. Guava
13. Key Lime
14. Kumquat
15. Lime
16. Lychee
17. Malanga
18. Francis Mango
19. Monstera
20. Papaya
21. Passion Fruit
22. Pummelo
23. Scotch Bonnet Pepper
24. Sugar Cane
25. Taro
26. Water Coconut

Exhibit XVI Fruit and Vegetable Garnishes

(Photo courtesy of Tyson Foods)

Exhibit XVII Entree Salads and Presentation Ideas

(Photos courtesy of the National Cattleman's Beef Association, Chicago, IL)

(Photos courtesy of Tyson Foods)

Vegetables, greens, and fruits complement beef for attractive entree salads.

Exhibit XVIII Entree Salads

(Photos courtesy of Tyson Foods)

Exhibit XIX Entree Salads

(Photo copyright: The Norwegian Seafood Export Council)

(Photo courtesy of Tyson Foods)

Exhibit XX Sandwich Presentations

(Photos courtesy of Tyson Foods)

(Photo copyright: The Norwegian Seafood Export Council)

Exhibit XXI Sandwich Presentations

(Photo courtesy of the National Cattleman's Beef Association, Chicago, IL)

(Photo copyright: The Norwegian Seafood Export Council)