



SAN FRANCISCO GIANTS™ Ballpark Cuisine Goes Green

The San Francisco Giants™ turned one of its most popular concession stands, Gilroy Garlic Fries, into the ballpark's first "green" sustainable stand. The stand now relies on energy-efficient fryers, lighting and refrigeration, cutting utility costs by more than half and cooking oil consumption by 12 percent.

"The San Francisco Giants are committed to making AT&T™ Park the "greenest" existing ballpark in the country through its partnership with PG&E and the Foodservice Technology Center," said Jorge Costa, senior vice president of ballpark operations.

April

2010

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2 Good Friday	3
4 Easter	5	6	7	8	9	10
11	12	13 Fundamentals of Commercial Kitchen Ventilation Time: 9:00 AM - 12:00 PM Location: SCE, A&TAC - Tulare Seminar #5717	14	15 California Dietetic Association Tradeshow in Oakland	16 California Dietetic Association Tradeshow in Oakland	17 California Dietetic Association Tradeshow in Oakland
18	19	20 Foodservice Refrigeration Chill-out Time: 9:00 AM - 12:00 PM Location: SCE, CTAC - Irwindale Seminar #23543	21	22 Earth Day	23	24
25	26	27	28	29 Operating the Green Restaurant Time: 9:00 AM - 12:00 PM Location: PG&E, FSTC - San Ramon Seminar #819	30	



RALPHS® AND FOOD 4 LESS® Using Utility Rebates to Save Energy and Costs

Ralphs® and Food 4 Less® purchased more than 350 pieces of energy-efficient cooking equipment in 2008, receiving utility rebates of more than \$230,000.

"We've been specifying energy-efficient equipment for years," said Doug Hardy, energy manager for both companies. "There's a large selection of models that do the job well without using a lot of energy."

May

2010

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2	3	4 Lighting: "Workhorse Applications - Back of the House and Exterior" Time: 9:00 AM - 12:00 PM Location: SDG&E, CCSE - San Diego Seminar #5723	5	6	7	8
9 Mother's Day	10	11	12	13 Innovative Equipment Technologies (Online kitchen) Time: 9:00 AM - 12:00 PM Location: SCE, CTAC - Irwindale Seminar #23544	14	15 Armed Forces Day
16	17	18 Supermarkets: Bakeries & Delis Time: 9:00 AM - 12:00 PM Location: SoCalGas, FSEC - Downey Seminar #21802	19	20 Designing the Green Restaurant Time: 9:00 AM - 12:00 PM Location: PG&E, FSTC - San Ramon Seminar #825	21	22 National Restaurant Association Show in Chicago, IL
23 National Restaurant Association Show in Chicago, IL	24 National Restaurant Association Show in Chicago, IL	25 National Restaurant Association Show in Chicago, IL	26	27	28	29
30	31 Memorial Day					



ST. VINCENT MEALS ON WHEELS Transforming the Lives of the Homebound and Hungry

St. Vincent Meals on Wheels is the nation's largest privately funded meals program. With the help of over 300 volunteers and 90 employees, St. Vincent prepares and delivers an average of 4,700 meals each day to homebound and hungry people in Los Angeles. To meet its growing production needs, St. Vincent Meals on Wheels purchased eight new high-efficiency convection ovens. The new units saved energy and qualified the organization for \$4,000 in utility rebates.

June

2010

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1	2	3 Hot Rebates and Cool Savings Time: 9:00 AM - 12:00 PM Location: SoCalGas, FSEC - Downey Seminar #21280	4	5
6	7	8 Community-Based Organizations Save Dollars & Energy Time: 9:00 AM - 12:00 PM Location: SoCalGas, FSEC - Downey Seminar #21803	9	10	11	12
13	14 Flag Day	15	16	17 Understanding the Fuel Time: 9:00 AM - 12:00 PM Location: SCE, AgTAC - Tulare Seminar #5718	18	19
20 Father's Day	21 First Day of Summer	22 Hot Rebates and Cool Savings for Foodservice Time: 9:00 AM - 12:00 PM Location: SCE, CTAC - Irwindale Seminar #23545	23	24 Integrating the Kitchen Exhaust and HVAC Systems Time: 9:00 AM - 12:00 PM Location: PG&E, FSTC - San Ramon Seminar #820	25	26
27	28	29	30			