

WELCOME NEW MANAGERS!

We had an exciting and busy summer here at Wellesley Fresh. We are thrilled to introduce to you our fantastic new managers!

DOUG OLSON CULINARY CHEF MANAGER



Originally from Modesto, CA, Doug moved to the Boston area in 2002. He has been in the restaurant and retail business for 20 years. Doug has worked at many high volume restaurants, in and around Boston. He came to the Hospitality industry to have a better quality of life with his

family. Doug is a food and beer fanatic, he even makes his own beer at home! He always has his eye out for different restaurant concepts and food. **FAVORITE MEAL:**

ASIAN FUSION

AIMEE CLARKE PASTRY CHEF

Aimee resides in Stow, MA, with her family and two dogs! Originally from PA, Aimee graduated from New England Culinary Institute and has been a Pastry Chef in the Boston area for over 20 years. Her favorite part of baking is putting a playful spin on old favorite desserts like working herbs into cookies and beets into chocolate cakes! In her spare time she enjoys sea kayaking, hiking, traveling and spending time with family. **FAVORITE DESSERT:**

BREAD PUDDING



RENATO APOSTOLI ASSISTANT GENERAL MANAGER



Renato has been working in food service ever since high school. It is a passion he didn't know he had!

With a love for traveling, it is a priority for him to see the culinary characteristics of the region and try to find a new taste! It is Renato's ultimate goal to try a dish from every

part of the world. **FAVORITE MEAL: SALT-BAKED FISH & SPICY CHICKPEA BUTTERNUT SQUASH SOUP.**

GABE GOOD TOWER GENERAL MANAGER

"Started in the dish-pit now we here!" Gabe is from Easton Massachusetts, famous for the "Ames" family who produced shovels throughout the major world wars! He has been in kitchens since 1998. Gabe started as a dishwasher and worked his way up and



through many restaurants. He graduated from Le Cordon Bleu in Cambridge with his degree in the Culinary Arts. After school, Gabe worked at Alta Strada, and for Tasty Burger outside of Fenway Park. He then transitioned to Texas Roadhouse for a few years. Gabe came to Wellesley College to venture out of Full-Service dining and into campus dining. He loves soccer, specifically Manchester United. Gabe & his wife eloped to Jamaica in 2017 and got married. He loves his life! **FAVORITE MEAL: THANKSGIVING**

DINNER

EMPORIUM FALL SPECIALS

SEPTEMBER

Caramel Tazo Chai Latte

Aromatic and indulgent Tazo® chai combined with rich caramel sauce and milk and steamed to perfection, topped with a drizzle of caramel sauce.

Crème Caramel Latte

Cozy flavors of vanilla and caramel, combined with rich, full-bodied Starbucks® espresso and topped with whipped cream.

Caramel Mocha

Rich, full-bodied Starbucks® espresso combined with our mocha sauce, your favorite Fontana® syrup and steamed milk. Topped with a cloud of whipped cream.

Keep your eye out for these specials later in the semester!

OCTOBER

Caramel Apple Spice, Cinnamon Dolce Latte, Cinnamon Mocha

NOVEMBER

Pumpkin Tazo Chai Latte, Pumpkin Latte

DECEMBER

Gingerbread Latte, Eggnog Latte, Eggnog Tazo Chai Latte

September

Welcome Back BBQ

September 3, 2018
Munger Meadow

Flower Sunday Brunch

September 16, 2018
Bates, Tower, Bae Pao Lu, Pomeroy

Nutrition Series! A Wellesley Fresh Start To the Year

September 17- September 21, 2018
All Locations

TrendFresh!

September 24- September 28, 2018
All Locations

October

Bread & Cheese Night

October 4, 2018 Bae Pao Lu & Bates

Produce 365- Pears

October 8- October 10, 2018
All Locations

Apple Harvest & Landscape Collaboration

October 17, 2018 Featuring Crab Apple

Nutrition Series! The Breakfast Battle

October 23- October 26,
All Locations

Halloween!

October 31, 2018 Stone Davis and Tower

November

Produce 365- Sweet Potatoes

November 5- November 9, 2018
All Locations

Landscape Collaboration Series

November 6, 2018 Featuring Persimmons

Nutrition Series! Holiday Food Traditions

November 12- November 16, 2018

Thanksgiving Harvest

November 13, 2018 All Locations

TrendFresh!

November 19- November 21, 2018
All Locations

Dumplings Around the World

November 29, 2018 Bae Pao Lu & Bates

December

MYO Cookies & Hot Chocolate Bar

December 4, 2018 All Locations

Produce 365- Parsnip

December 10- December 14, 2018 All Locations

Winter Wonderland Brunch

December 9, 2018 Bae Pao Lu

Moonlight Breakfast

December 16, 2018 Bae Pao Lu & Bates

NUTRITION

MEET THE DIETITIAN

BRITTANY MORIARTY



The summer flew by, Wellesley! I hope you had a chance to get some rest and relaxation these past few months! Summer is my favorite time here in New England, and big part of that is due to the fresh, local produce that is in season! Strawberries and blueberries, golden corn, crisp cucumbers, sweet tomatoes...I could go on and on. Now we're back in full swing in the dining halls and will be highlighting new produce and ingredients that the fall weather brings. Be on the lookout for our Produce 365 and TrendFresh events! Our chef's get really creative with their recipes to use unique (and nutritious!) ingredients. You'll see me out and about in the dining halls frequently, so please say 'hello' or stop me if you have any nutrition-related questions. I'll be also be hosting a nutrition series each month about various health and wellness topics, with games, prizes, and food samples! More details to come on Facebook, Twitter, and Instagram. I'm also available for nutrition education and counseling free of charge to the Wellesley student community. Have questions about dining with food allergies? Need a plan to navigate the dining halls?

Contact me at

bmoriart@wellesley.edu or 781-283-3933

Good luck with the fall semester!

Remember to follow [@wellesleyfresh](#) on Facebook, Instagram & Twitter for all your dining updates and needs!

