



# The Western Palmetto Informer

American Institute of Chemical Engineers

April 2015

Volume 14, Issue 7

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## Contact Information

Visit our website:

[www.aiche.org/wsc](http://www.aiche.org/wsc)

Email us at:

[sec@wscaiche.org](mailto:sec@wscaiche.org)

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## April 14, 2015 Meeting Plant Tour - Fowler Associates, Inc.



*Stephen L. Fowler  
President, Fowler Associates, Inc.*

**Fowler Associates provides consulting, testing, training and forensics for the electrical, radiation and electrostatics industries.**

After a tour of the facilities, a presentation will be given on various aspects of their work in ionizing radiation and electrostatics including fires and explosions. The presentation will include graphic videos and demonstrations.

With 40 years of electrical engineering experience, 30 years of radiation engineering experience and 20 years of electrostatic engineering experience, Mr. Fowler is considered a leading international expert in electrical engineering, radiation processing technology, radiation safety, electrostatic control and packaging. He attended the University of South Carolina and graduated, cum laude, with a BS in Electrical Engineering. Mr. Fowler served with the United States Air Force during the Vietnam Era in electronic communications.

*(continued on next page)*

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He has published papers, given speeches, seminars and lectures on radiation engineering, radiation safety, packaging, static control and static test methods.

Mr. Fowler is the holder of several patents. He is or has been a member of the ASTM, EIA, ESD Association, AATCC and the Health Physics Society. He is Chairman of the AATCC Static Committee (RA-32) and Past Chairman of the Electronic Industries Association's Packaging ESD Committee (PEPS).

Mr. Fowler holds North Carolina registration no. S000317 and South Carolina registration no. 00-0216 to provide radiation consultation and training. He is a NARTE Certified ESD Control Engineer no. ESD-00010-NE, a Registered Radiation Protection Technologist (NRRPT) and a Registered Radiation Safety Officer (IRRSO).

Attendance for both dinner and presentation/tour will be capped at 25 people on a first-come, first-served basis.

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### April 14, 2015 - Dinner Details:

Dinner will be provided by Two Samuels Restaurant. Please see the menu at the end of the newsletter and make your meal selection by filling out this survey:

<https://www.surveymonkey.com/s/FXTMRS7>

**Please RSVP (with meal choice)  
by 5PM - Friday, April 10, 2015**

RSVP by emailing the Secretary at [sec@wscaiche.org](mailto:sec@wscaiche.org) AND completing the meal choice survey. You may also use our Facebook event - [April 14, 2015 meeting](#)

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### Dinner Menu Options - Two Samuels

Dinner will be provided by Two Samuels.  
Please see the menu at the end of the newsletter for meal options.

Follow this link to make your meal selection:

<https://www.surveymonkey.com/s/FXTMRS7>

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## April Meeting Information

- TITLE:** Tour of Fowler Associates, Inc.
- DATE:** Tuesday, April 14, 2015
- TIME:** 6:00 PM Sign into Facility  
6:15 PM Dinner/Presentation  
6:30 PM Tour
- LOCATION:** Fowler Associates, Inc.  
3551 Moore-Duncan Hwy  
Moore, SC 29369
- DIRECTIONS:** From I-85N, take exit #63, Moore-Duncan Hwy and merge onto SC-290.  
The facilities are located on Highway 290 just beyond the intersection of Highway 417, third building on the right.  
<http://www.sfowler.com/Fowler.htm>
- COST:** \$5 for Members, \$10 for Non-members  
Free to Attend Presentation/Tour Only

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## Chemistry Matters Event at Roper Mountain Science Center

2-3 volunteers are needed to staff a hands-on activity for visitors at Roper Mountain Science Center's Chemistry Matters event on Saturday, April 11, 2015. Please contact Valerie Mosher at RMSC if interested:

Valerie Mosher  
Office: 864-355-8912  
Cell: 864-238-9119  
[vmosher@greenville.k12.sc.us](mailto:vmosher@greenville.k12.sc.us)

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## May Social Survey

Please follow the link to fill out a survey on your preference for our May Social: <https://www.surveymonkey.com/s/MB36GYW>  
This survey will close April 14, 2015 after the plant tour.

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## Thank You!

Thank you to Paul Dunbar of O'Neal, Inc. for his presentation on the Role of Chemical Engineers in Oil Analysis at our March meeting!

## 2015-2016 WSCAIChE Officer Nominations

Feel a NEED TO SERVE and HELP OTHERS?

Consider becoming a WSCAIChE Officer! Due date for Officer Nominations will be at the Fowler Associates Plant Tour on April 14, 2015, and elections complete by the May Social. Feel free to nominate yourself. All nominations are to be sent to the WSCAIChE Secretary at [sec@wscaiche.org](mailto:sec@wscaiche.org).

You may nominate for the following positions:

- Chair
- Vice-Chair
- Treasurer
- Secretary

## 2014-2015 Officers and Executive Committee

This is YOUR local section of the American Institute of Chemical Engineers.

If you are a member with a desire to serve, please contact any of the Officers or Executive Committee members listed below.

POSITION	NAME	EMAIL	PHONE
Chair	Mary Ferris	MaryFerris@charter.net	864-498-3436
Vice-Chair	Conny Walker	VChair@wscaiche.org	864-483-2920
Secretary	Heather Snyder	sec@wscaiche.org	864-434-0799
Treasurer	Jacob Lindler	jllindler@yahoo.com	704-689-3880
Webmaster	Kayla Murdaugh	kdmurda@g.clemson.edu	843-908-1707
Historian	David Hine	dhine@fujifilm.com	864-993-8235
Former Chair	Rick Vogel	rvogel1@hotmail.com	864-420-5777
Executive Committee Members	Don Gurney	degurney@charter.net	864-879-7935
	Karl McCaleb	Kmccaleb2@bellsouth.net	843-858-1182

## 2014-2015 Calendar of Events

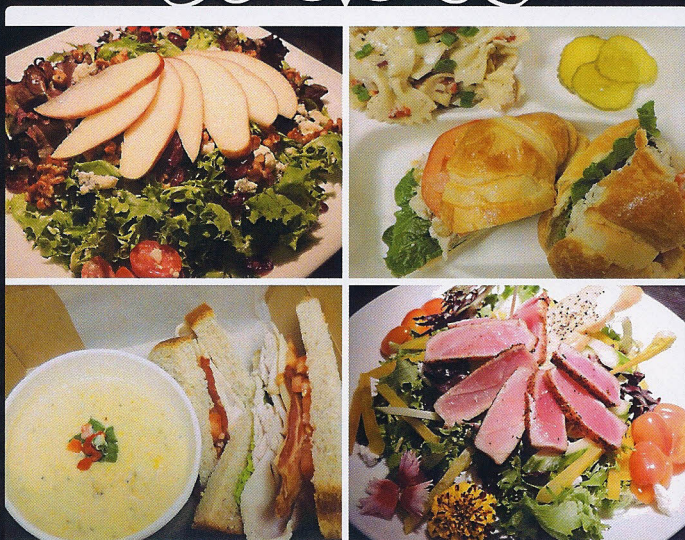
DATE	LOCATION	TOPIC
11 Apr 2015	Roper Mountain Science Center, Greenville, SC	Staffing hands-on activity at their Chemistry Matters Second Saturday event
14 Apr 2015	Moore, SC	Plant Tour - Fowler Associates, Inc.
May 2015	TBD	May Social



# Two Samuels

RESTAURANT | CATERING

*The distinguishing element of  
Two Samuels Restaurant | Catering is our mission ~  
the absolute success of your meeting!*



*Corporate Drop-Off  
Division*

351 East Henry Street, Suite A  
Spartanburg, South Carolina 29302  
Office: 864.596.5050 Fax: 864.596.5049

[www.ribaultcatering.com](http://www.ribaultcatering.com)





## BOXED SALADS

<b>SIGNATURE CHICKEN SALAD</b>	<b>\$10.5</b>
Scoop of Homemade Chicken Salad – Mixed Greens – Cranberry Raisins – Cheddar Cheese – Cherry Tomatoes	
<b>GRILLED CHICKEN CAESAR SALAD</b>	<b>\$10.5</b>
Chopped Romaine – Cherry Tomatoes – Fresh Grated Parmesan – Croutons – Caesar Dressing	
<b>GRILLED SALMON SALAD</b>	<b>\$12</b>
Atop Mixed Greens with Cucumber – Tomatoes – Walnuts – Goat Cheese	
<b>BLACKENED AHI TUNA SALAD</b>	<b>\$12</b>
Mixed Greens – Cucumber – Tomatoes – Walnuts – Goat Cheese	
<b>GARDEN SALAD</b>	<b>\$7.5</b>
Mixed Greens – Cranberry Raisins – Cheddar Cheese – Baby Tomatoes	
<b>SEASONAL SALAD</b>	<b>\$11.5</b>
Ask about seasonal selection	

### DRESSINGS (All dressings are gluten free)

Ranch – Balsamic Vinaigrette – Raspberry Vinaigrette – Classic Caesar  
Cranberry Vinaigrette – Blue Cheese – Oil & Vinegar – Honey Mustard

Extra Dressing \$ .75

## BOXED SANDWICHES

(All sandwich boxes come with whole sandwich and choice of one side item.)

<b>CHICKEN SALAD CROISSANT</b>	<b>\$9.5</b>
Scoop of Signature Chicken Salad – Croissant – Lettuce – Tomato	
<b>OVEN ROASTED TURKEY</b>	<b>\$10.5</b>
Applewood Smoked Bacon – Dried Fruit Chutney – Swiss Cheese – French Baguette	
<b>BLACK BEAN VEGGIE BURGER</b>	<b>\$10.5</b>
Swiss and Cheddar – Sesame Seed Brioche Bun	
<b>TWO SAMUELS BURGER</b>	<b>\$10.5</b>
8 oz. Certified Angus Beef – Swiss and Cheddar – Bacon – Sesame Seed Brioche Bun	
<b>TWO SAMUELS CUBAN SANDWICH</b>	<b>\$10.5</b>
Marinated Pork Tenderloin – Mojo Ham – Swiss – Pickles – Mustard Spread – Toasted Cuban Bread	
<b>VEGGIE WRAP</b>	<b>\$9.5</b>
Tomato Basil Wrap – Marinated Hearts of Palm – Cucumber – Onion – Lettuce – Tomato – Cheddar Cheese	
<b>MOJO HAM &amp; PIMENTO CHEESE PANINI</b>	<b>\$9.5</b>
Mojo Ham – Three Cheese Pimento Cheese – Toasted on Wheat Berry Bread	
<b>SIGNATURE CLUB</b>	<b>\$10.5</b>
Served on Toasted Wheat Berry Bread – Roasted Turkey – Ham – Swiss Cheese – Bacon – Lettuce – Tomato – Spicy Mustard and Mayo Blend	
<b>HALF-SANDWICH &amp; SIDE</b>	<b>\$7.5</b>
Choose any sandwich (except Two Samuel's Burger or Black Bean Veggie Burger) and 1 side item	

## SIDE ITEMS

Italian Pasta Salad – Kettle Chips – Broccoli Salad – Fruit Salad – Potato Salad – Side Salad







## HOT BOXED ENTRÉES

\$10

*(All entrées come with a honey wheat roll, cutlery kits and napkins.)*

### BUTTERMILK FRIED CHICKEN TENDERS

Mashed Potatoes – Green Beans – Country Gravy

### CHICKEN PARMESAN

Parmesan Baked Chicken served over Buttered Penne Pasta – Topped with House Marinara – Parmesan Cheese

### EGGPLANT PARMESAN

Fried Eggplant served over Penne Pasta with House Marinara – Parmesan Cheese

### SMOKED PULLED PORK BBQ

Served with Long Grain Wild Rice – Green Beans

### BBQ BAKED CHICKEN

Baked Chicken with Mild BBQ Sauce – Macaroni and Cheese – Green Beans

### STUFFED CHICKEN WITH SPINACH AND ASIAGO CHEESE

Topped with Saffron Sauce– Roasted Potatoes – Haricot Vertes

### SIGNATURE CHICKEN CROQUETTES

Topped with Sweet Onion Dressing – Served with Black Bean Long Grain Wild Rice – Sautéed Haricot Vertes

### HAMBURGER STEAK

Topped with Grilled Onions – Mashed Potatoes – Green Beans

### MARINATED BEEF

Baked Beef – Wild Rice – Mixed Vegetables

### PARMESAN CRUSTED CHICKEN

Baked Marinated Chicken – Parmesan Bread Crumb Topping – Mashed Potatoes – Mixed Vegetables

### LEMON CHIPOTLE CHICKEN

Baked Marinated Chicken – Southwestern Rice and Black Beans – Served with Salsa and Sour Cream

### SOUTHWESTERN CHICKEN ENCHILADAS

Sliced Chicken – Flour Tortillas – Lettuce – Tomatoes – Onions – Cheese – Sour Cream – Topped with Enchilada Sauce

## ADD-ON DESSERTS

ASSORTED COOKIES – Chocolate Chip – Oatmeal Raisin – Macadamia Nut \$1 each

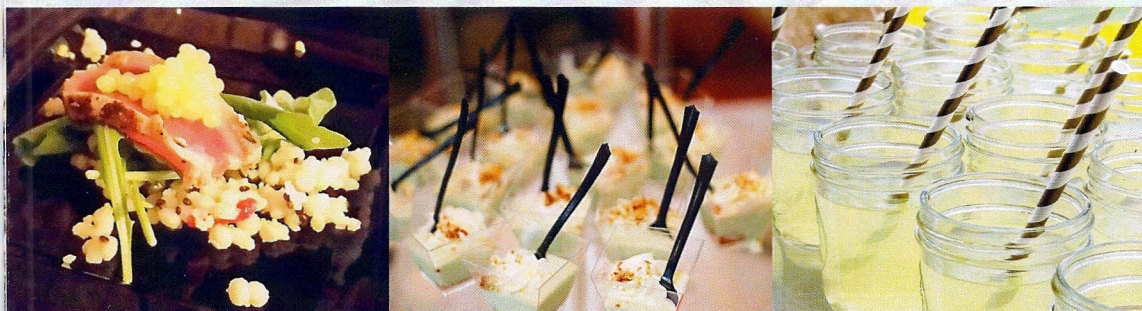
POWDERED SUGAR LEMON BARS \$1 each

BROWNIES \$1 each

STRAWBERRY TRIFLE (Buffet Only – Minimum 10) \$2 per person

APPLE CRISP (Buffet Only – Minimum 10) \$2 per person

PEACH COBBLER (Buffet Only – Minimum 10) \$2 per person





## ENTRÉE BUFFET STYLE

\$10 per person ~ 10 person minimum

*All food is served in appropriate size disposable pans.  
All orders come with disposable plates, cutlery and utensils.  
All orders are served with honey wheat dinner rolls.*

### ~ ADDITIONAL OPTION ~

Surcharge of \$1.50 per person for Chaffing Dish set up – including disposable chaffing racks & sterno heat

#### BAKED POTATO BAR

Assorted Toppings (Cheese – Sour Cream – Green Onions – Bacon) – Served with Garden Salad and Crackers

#### SALAD BAR

Mixed Green Salad – Assorted Toppings (Tomatoes – Cranberry Raisins – Cheddar Cheese – Ham – Chopped Roasted Turkey – Grilled Chicken – Assorted Dressings) – Served with Crackers

#### SOUTHWESTERN CHICKEN CASSEROLE

Marinated Chicken – Sautéed Onions – Tomatoes – Roasted Corn – Fresh Herbs – Baked in a Wild Mushroom Cream Sauce

#### MARINATED CHICKEN TETRAZZINI

Shredded Chicken – Spaghetti – Tomatoes – Green Peas – Cheddar Cheese – Baked in a Wild Mushroom Cream Sauce

#### CHICKEN AND BACON CASSEROLE

Marinated Chicken – Bacon Pieces – Green Onions – Penne Pasta – Baked in Creamy Cheddar Sauce

#### BRAISED BEEF TIPS

Red Wine Demi – Served with Long Grain Wild Rice – Mixed Vegetable Medley

#### SOUTHERN FRIED CHICKEN

Buttermilk Fried Chicken Strips – Mashed Potatoes – Green Beans – Country Gravy

#### SIGNATURE CHICKEN CROQUETTES

Topped with Sweet Onion Sauce – Served with Black Bean and Long Grain Wild Rice – Sautéed Haricot Vertes

## BUFFET SALADS

\$2.50 per person

*(Includes assorted salad dressings and utensils)*

#### MIXED GREEN SALAD

Arcadian Blend Greens – Cherry Tomatoes – Cranberry Raisins – Cheddar Cheese

#### CLASSIC CAESAR

Chopped Romaine – Fresh Grated Parmesan – Cherry Tomatoes – Italian Croutons

#### GREEK SALAD

Mixed Greens – Feta Cheese – Black Olives – Roasted Red Peppers – Cherry Tomatoes

## BEVERAGES

GALLON OF SWEET TEA (Includes Cups & Ice)	\$4.99
GALLON OF UNSWEET TEA (Includes Cups & Ice)	\$4.99
Le Bleu Spring Water (20oz. bottle)	\$3

## ORDER INSTRUCTIONS AND POLICIES

Place Orders by:

(864) 596-5050 (Option #1) • Fax: (864)596-5049

Email: [twosamuels@ribaultcatering.com](mailto:twosamuels@ribaultcatering.com)

- All orders are available for delivery or pick up (deliveries outside Spartanburg county are subject to \$150 minimum order)
- Orders must be placed by 3pm prior to day of delivery or pick up
- Orders received after 3pm prior to day of delivery are subject to additional charges as well as, availability of product.
- All orders must have verbal or written confirmation by Two Samuels' sales associate before order can be confirmed.
- All email orders or fax orders must contain accurate contact information.

### Method of Payment:

- All deliveries or pick up orders must be paid by credit card or have check on delivery.
- We accept all major credit cards.