

DELTA TAU DELTA FRATERNITY | SPRING 2020

# RAINBOW

↓  
DELT  
STORIES

P.7

↓  
DELT  
VS.  
FOOD

P.16

↓  
A FRESH  
APPROACH  
TO  
FRATERNITY  
DINING

P.19

# SERIOUS BBQ

People in Kansas City take barbecue very seriously and Ryan Weber, member of the Panic BBQ team, is no exception. P. 8



PHOENIX  
KAPNIFA

## MARRIOTT PHOENIX DESERT RIDGE RESORT | AUG 5-9, 2020

**HISTORY OF *THE RAINBOW*:** Editor-in-Chief W.C. Buchanan (Bethany College, 1873) launched the first issue of The Delta Tau Delta magazine as *The Crescent* in 1877. As a condition of the Fraternity merger with the Rainbow Fraternity in 1886 the name of the magazine was changed to *The Rainbow*. Today the summer and winter issues of *The Rainbow* are printed and mailed. Those and all other issues are also available online. Visit [deltatadeltaarchive.com](http://deltatadeltaarchive.com) to view issues from 1877 to present.

### MAGAZINE MISSION

- Inform members of the events, activities and concerns of interest to members of the Fraternity.
- Attract and involve members of the Fraternity via appropriate coverage, information and opinion stories.
- Educate present and potential members on pertinent issues, persons, events and ideas so members may be aware of and appreciate their heritage as Delts.
- Serve as an instrument of public relations for the Fraternity by presenting an image of the Fraternity commensurate with its quality and stature.
- Entertain readers with its information and quality writing and editing, so it is a pleasure to read and share with others.

### SUBMIT A STORY

All members are encouraged to submit news stories and potential features along with high-resolution photographs by emailing [rainbow@delts.org](mailto:rainbow@delts.org).

### ADDRESS CHANGES

Visit [www.delts.org/alumni](http://www.delts.org/alumni) or call 317-284-0203. Mail address changes to 10000 Allisonville Road, Fishers, IN 46038-2008. If you do not want to receive a print copy of *The Rainbow*, and would prefer to receive an email notification when each new magazine is posted online, please contact [rainbow@delts.org](mailto:rainbow@delts.org).

### LETTERS TO THE EDITOR

Letters to the editors may be emailed to [rainbow@delts.org](mailto:rainbow@delts.org).



CONTENTS

P.8

**Panic  
BBQ**

People in Kansas City take barbecue very seriously and President & CEO at KC Tech Council Ryan Weber is no exception.

P.11

**A Mizzou  
Staple**

The Heidelberg, a family-owned restaurant calls the University of Missouri home for more than 50 years.

P.14

**Eat Like  
A Savage**

One Delt's journey to change the jerky game.

P.18

**The Real  
Salt(z) Bae**

Sharing a passion for cooking and inspiring others.

DELTA TAU DELTA FRATERNITY | SPRING 2020

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Contact *The Rainbow* staff at [rainbow@delts.org](mailto:rainbow@delts.org) or 317-284-0203.

*Delta Tau Delta is a proud member of the Fraternity Communications Association and the North-American Interfraternity Conference*



## PRESIDENT'S LETTER

# WEATHERING THIS TOGETHER



**International President  
Steven A. Paquette**

*(Syracuse University, 1977)  
president@delts.org*

We are living in unprecedented times. I hope this message finds you and your family well, and that you can find comfort through keeping in touch with Fraternity brothers.

The welfare of our members is critically important. Upon learning that our undergraduate men would be sent home, in most cases for the remainder of the school year, we paused, assessed and immediately recognized that we had work to do.

Typically, Delta Tau Delta's

professional staff would be busy planning for a variety of spring term items, visiting chapters, assisting with a large variety of fun, college-based activities. But there is nothing typical about spring 2020. Yet our men need us, and more importantly one another, as they seek to make sense of events, and press forward to a better future. So, we will not stand down and await a better fall term. Instead, each member of our professional team has created helpful and supportive content to help undergraduates be better students, better friends, better brothers, and better men.

Last month, we began sharing updates and announcing programs and activities to be launched through May 1, 2020. These are opportunities for chapter engagement and we are working to answer the unique needs of our undergraduate Fraternity members.

The Delta Tau Delta Educational Foundation, in coordination with the Delta Tau

Delta Fraternity, has relaunched the Delts Helping Delts Relief Fund to help our undergraduate brothers who find themselves in need.

Sitting at my "home-office" in Syracuse, N.Y. I am about a four-hour drive from the current epicenter in New York City. I want you to know that all Delts, wherever dispersed throughout the world, are ready to help one another.

There are many Delts out there who are in the military, in the medical field, serving as first responders or essential supporting roles. Brothers, we are grateful for your courage and your commitment to service. You make us all very proud, and our prayers are with you.

We will weather this, together, just as we have thus far surmounted every obstacle to our progress. Stay strong stay safe and for the moment, stay home!

Today, more than ever, it is a good day to be a Delt.

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## DELTA TAU DELTA'S RESPONSE TO COVID-19

The Arch Chapter and Central Office staff continue to monitor the impact that these decisions have on our members in terms of campus housing and chapter programming. In all cases, we want to ensure that our chapters comply with the guidelines and directives of their host institutions. The safety of our members is of the utmost importance. To assist our undergraduates and volunteers, we have assembled a list of resources to help keep everyone safe throughout this rapidly evolving public health crisis.

### COVID RESOURCES



A group of Delts on the USS New Jersey Battleship. These 19 Delts came from Miami University, University of Colorado, Tufts University, University of Michigan, University of Illinois, Iowa State University, Northwestern University and Illinois Institute of Technology. Pictured left to right.

**First Row:**

Ronald Lengyel  
Fred King  
Charles Husted

**Second Row:**

Robert McWhorter  
William Gorenflo  
Robert Meeks  
James Boone  
David Jordan

**Third Row:**

Alexander Ross  
James Hart  
William Vickroy  
Andrew van Sickle  
James McGinn  
Alan Price

**Fourth Row:**

Jack Nelson  
Jo French  
Richard Keyser  
Wilbur Layman  
Kenneth Coffey

1952

*USS New Jersey, a 45,000-ton Iowa class battleship, was built at the Philadelphia Navy Yard, Pennsylvania in 1943. Decommissioned again in February 1991, USS New Jersey was towed from the Pacific to the Atlantic in 1999. It is now a museum at Camden, N.J.*

# CONFIRM YOUR PRINT EDITION OF THE SUMMER RAINBOW

Alumni, if you haven't done so already, please opt-in now to confirm you want the print edition of the summer magazine.

**Why?** Delta Tau Delta wants to ensure the efficient use of resources and responsible use of member dues. As printing and mailing costs increase, we want to be sure we only send the print magazine to those who want it. **Please click the confirm button** to learn how to confirm your subscription or choose the digital-only option.

**CONFIRM**

*The Rainbow* is printed in summer and winter. Online issues are produced in spring and fall.



# STORIES YOU MIGHT HAVE MISSED



## VOLUNTEER TRAINS SERVICE DOGS ON CAMPUS

A college campus is a great place to socialize future service dogs, especially under the care of a trained and dedicated Delt undergraduate. When fellow Lafayette students petitioned for school sponsorship of living space where service dogs could live with students trainers, Pascual Ventura (Lafayette College, 2019) decided to get involved.



## WRIGLEY FIELD REUNION REVIVES FRATERNAL BOND

Dave Heinz (Marquette University, 1977) saw Todd Costigan's (Marquette University, 1977) Facebook posts about his work at Wrigley Field in a Zeta Alpha Facebook group. Heinz sent a message to Costigan from his bleacher seat at Wrigley Field. As luck would have it, Costigan was working just one section over from where Heinz was sitting in the Friendly Confine's bleachers.



## ROBBIE'S DAY AS A DELT

Robbie Massengale is not a typical member of the Iota Theta Chapter at Kennesaw State University. He's not enrolled in any classes nor does he attend the school, but that is not his choice. Massengale has cerebral palsy and spends a majority of his time in a wheelchair. Even though he is not a student, it did not stop the members of Delta Tau Delta from giving Massengale a true fraternal experience and making him an honorary member.



## FLIGHT SURGEON FLYOVER

When Timothy Orlowski (University of Illinois, 2012) heard F-16s fly over campus on a game day as a freshman. He never dreamed he'd fly above Memorial Stadium. But that's right where he found himself last fall.

## ORANGE LEGEND PLAYS ALUMNI LACROSSE

In 2018, John Dean (Syracuse University, 1959) suited up for his alma mater's Orange Alumni Classic Legends' lacrosse game in the Carrier Dome. He was the second oldest of the 52 players from the graduating classes of 1949 to 2018, including 27-All-American honors and seven players who currently play Major League Lacrosse.



To read the full articles or to read other stories like these, visit [delts.org/delt-stories](https://delts.org/delt-stories)



DON'T  
**PANIC**  
IT'S JUST  
**BBQ**

A Q&A WITH  
RYAN WEBER

People in Kansas City take barbecue very seriously and President & CEO at KC Tech Council Ryan Weber (Kansas State University, 2005) is no exception. Weber is just one piece of the Panic Barbecue team and although he still considers himself an amateur, it does not stop him and his friends from turning out good elevated barbecue.

## HOW DID YOU GET STARTED IN COMPETITIVE BARBECUE?

There are several competitions throughout the year that teams can compete against each other and they range from 20 to 600 teams. The American Royal is the World Series of barbecue and it is hosted here in Kansas City every fall. A little over 10 years ago, a friend of mine was putting together a team and asked if I would help and get involved. Since then, we've been competing in the American Royal every year. We compete in the open competition, so it's literally your backyard barbecue heroes as well as your TV shows and barbecue pitmaster people—all competing together.

## HOW DID YOU COME UP WITH THE NAME OF YOUR TEAM?

The founder of the group is a big fan of the band, Widespread Panic, so that's how clever he was with the name of the team.

## DO YOU COMPETE WITH THE SAME GROUP FOR EVERY EVENT?

Yes, it typically the same core group. There are four or five people team members that go to every single competition and a handful of people who come in and out based on availability.

## HOW DOES THE TEAM BREAK DOWN RESPONSIBILITIES?

When we first started, we went in with no strategy. After a team meeting, we would come up with a plan of times we wanted to start cooking things, at what temperature, how we want to prep, etc. Now, one of us will take the lead on a certain kind of meat. At these barbecue competitions, you're competing in ribs, chicken, brisket, pork butt and sausage. I usually take the lead on one or two of those. It's a whole team effort.



Top: Ryan Weber cutting brisket during the 2017 Kelley Wilson Memorial BBQ Competition at Rockhurst High School.

Bottom: Prepared brisket, plated for the judges.



The first **American Royal Barbecue Contest** was held in 1980 and quickly grew in popularity. In 1998, it officially became the "The World's Largest Barbecue" with 340 teams competing. 2020 will mark the 41st year of fire and smoke. Competitors from around the world come together for the chance to be crowned the grand champion in the Invitational Competition, Open Competition, Sides Competition and Kids Que.



The Panic Barbecue team at the 2013 American Royal Barbecue competition.

## WHAT WAS IT LIKE GETTING STARTED AND COMPETING WITH SIDE PROS?

I will say the first four or five years we competed, it was really bad. It's a science experiment because there are turning times, certain ways you have to turn in meat and it has to be presented in a certain way plus taste a certain way. Judges go off appearance first and then taste and tenderness second. There's an overall score given to you based on those three categories and then other judges review it. We were really bad at first, until the last couple of years. Our quality and seriousness have gone up a lot.

## AFTER COMPETING FOR A WHILE, HOW HAS THE TEAM GROWN?

We have gotten a lot more strategic in networking with the people who went [to competitions] and learning about their strategies and their rubs and seasonings. We have modeled a lot of our recent effort on what the pros do and it has paid off significantly. So that they could understand what the judges are looking for, a couple of our team members went [to competitions] and they learned to become certified judges. We have even changed the kind of meat and where we're getting that meat from. For example, we use wagyu briskets—which are pretty expensive. They can be \$200 to \$300 apiece, which is part of it.

## HOW HAVE YOUR GRILLS AND EQUIPMENT CHANGED OVER THE YEARS?

We used to use a pretty standard sidebox smoker, where you have a firebox on the side, you have a bomb chamber where your meat is and then two at the end that takes the smoke out of that chamber. We upgraded significantly from the first year when we had a Weber kettle grill and a sidebox smoker, to this last year, where we had a large Traeger smoker. We also use an American Barbecue System (ABS). The ABS is the largest one they have. It has a six-rack rotisserie in it and it burns your pellets as well as a stick burner to keep a consistent temperature. So you put charcoal and wood in the back and you've got a firebox up front that burns pellets. It's all computerized. We have Bluetooth sensors that give us the ambient temperature of each smoker, but also the temperature inside each of the meats. Then we project the data onto a TV screen, so at any point in time, we know the temperature of the smokers and the meat. We've also got alarms and sensors set up in case the temperatures drop too low or in case the temperature of the meat is rising too fast. It also tells us when it's done. So we're able to pull off the meat and within a certain couple of degrees of temperature. For meats like brisket, that is really important. You can't have a lot of swings in temperature or your brisket could be really tough and dry.

## WHAT IS ONE THING YOU WERE SURPRISED TO LEARN WHILE COMPETING?

It's all about one bite. The judge has to get all of the flavor, texture and everything, out of one bite. It's not meat that you would feed to your family, necessarily, it's pretty rich. It's salty, sweet and a little bit spicy, a lot is going on in that one bite. But, to get that flavor profile, including smoke and all that, it's quite a process.

## WHAT ADVICE WOULD YOU GIVE TO PEOPLE TRYING TO UP THEIR BARBECUE GAME?

There are so many great resources that are available online. I would be lying if I didn't tell you that YouTube has been one of the best ways to see what the top competitors are doing as far as their technique, their style and the rubs and sauces that they're using. The pros are pretty transparent about what they're doing so that even if you're just trying to cook in your backyard with friends and family, they are able to help elevate your barbecue. However, certain principles will never change. You have to have good quality meats. You've got to invest in high-quality rubs and sauces and then you've got to understand the techniques that people use to produce high-quality barbecue.

**Sidebox Smoker:** Food smokes in a long horizontal chamber while charcoal and smoke wood burn in a firebox attached to one side. Sidebox smokers feature shelves in the cooking chamber to handle multiple briskets, pork shoulders and racks of ribs.





# A MIZZOU STAPLE

*The Heidelberg, a family-owned restaurant, calls the University of Missouri home for more than 50 years.*



*Richard Walls (University of Missouri, 1987) and Rusty Walls (University of Missouri, 1991) owners of The Heidelberg.*

Richard Walls (University of Missouri, 1987) was born into the restaurant business. When he was younger, he would look for loose change on the office floor and started washing dishes when he was 12.

Walls' father started The Heidelberg restaurant in 1963, and more than 50 years later, it is a staple at the University of Missouri and in the city of Columbia.

“When it originally opened, my father wanted to have a place that was more of a restaurant than just a bar. He came up with the name The Heidelberg based off of the University of Heidelberg in Germany,” Walls said.

True to its name, The Heidelberg

prides itself on having a great blend of German-American food with signature dishes such as their Fried Pork Loin and German Potato Salad as well as their signature Reuben. “People who come back will often order the pork loin or the Reuben. You can’t go wrong with either of those because we have perfected them for more than 50 years.”

Going to school at Mizzou and having the family business so close to campus was comforting for Walls. “When I was in college, I got to go in and eat breakfast there; I worked there. I could meet other people to study there. It was a home within a home of being at Mizzou, being home with my brothers—and then





# the BERG COLUMBIA MISSOURI

**Visit The Berg:** A storied restaurant and bar with a collegial vibe supplying hot German potato salad and other comfort food in Columbia, Mo. Currently, The Berg has been affected like many other restaurants during the Covid-19 pandemic. To prevent the spread of coronavirus, they decided to put the health of employees and customers first and will be closed until at least April 25.

**“It’s been a wonderful life. I want to keep the restaurant in business as long as humanly possible. It’s a great place to go and hang out with friends and family.”**

being at home with my Heidelberg family.”

This home still rings true for Walls even today, holding multiple alumni events at The Heidelberg. Most recently, hosting past alumni for a social hour during the dedication of Gamma Kappa’s new shelter. “We had a gathering of many Deltas from many different years at the restaurant. There was lots of storytelling. I saw one of the guys who worked at The Heidelberg in the late ‘70s and he was one of the people that got me involved in Delta Tau Delta.

In August 2003, The Heidelberg caught fire and burnt the entire building to the ground with only brick walls remaining. Even though it was a challenging time, the Walls vowed to rebuild and reopen The Berg.

“It was a long and difficult for

everyone, but we worked together, and it showed the true spirit of The Heidelberg,” Walls said. “It forced us to update our decision making, and we had hope that we’re going to get through it and that things were going to be better than ever, no matter the amount of time or work it took.

The Heidelberg is now owned by Richard and his brother Rusty Walls (University of Missouri, 1991). Just as their father intended, they continue offering customers German-American bar food, drinks and a cozy place to relax and hang out.

“It’s been a wonderful life. I want to keep the restaurant in business as long as humanly possible. It’s a great place to go and hang out with friends and family,” Richard said. “That’s the way we’ve done it. And it’s worked, so that’s the way we’ll continue to do it for another 50 years.”



## THE HEIDELBERG FIRE

In August 2003, The Heidelberg caught fire and burnt the entire building to the ground with only brick exterior remaining. The Walls family did what they could to preserve the face of the building. A year later they were able to come back stronger than ever, this time with a rooftop deck to increase capacity.



# DELTS HELPING DELTS

These are uncertain times. Rest assured; we are working to help our undergraduate brothers who find themselves in need. The **Delta Tau Delta Educational Foundation**, in coordination with the Delta Tau Delta Fraternity, has relaunched the Delts Helping Delts Relief Fund.

If you, or a brother you know, are in extreme financial need due to the impact of the COVID-19 pandemic, we want you to know that Delt is on your side. You may be eligible for a Delts Helping Delts grant. **These grants range from \$250 to \$1,000. Applications can be found at [www.delts.org](http://www.delts.org) and are being reviewed on a rolling basis.**

For questions please contact Dara J. Readus at the Central Office at [Dara.Readus@Delts.org](mailto:Dara.Readus@Delts.org) or 317.284.0203.

If you would like to support the Delta Tau Delta Educational Foundation's efforts to provide assistance and opportunities to our undergraduate brothers please consider making a donation at [www.delts.org/give](http://www.delts.org/give)





# EAT LIKE A SAVAGE

*Savage Jerky founder's journey to change the jerky game.*

Brad Summey (Kennesaw State University, 2011) often told chapter members, “You always have to figure out what in life drives you and latch onto that thing.” A few summers later Summey found his drive in a product that led his startup company to a successful launch.

It started in the summer of 2013 when Summey and a few friends hit the road to see the University of Georgia football team play at Vanderbilt University. After stopping several places along the way, they quickly realized they could not find beef jerky that met their standards.

“We really love beef jerky, and whenever we stopped we would be insanely disappointed and frustrated by the selection of ‘gas station’ jerky,” Summey said.

Summey jokingly decided he was going to figure out how to make his own beef jerky. “I told my entire family that if they get me anything for Christmas just to get me a dehydrator and so they did,” Summey said. “Right after Christmas, I started to learn how to make beef jerky.”

He then started toying with the idea of raising money to fund an actual product instead of just making jerky in his kitchen.



Although they made fun of him from the start, two of Summey's friends from the Vanderbilt road trip decided to help and invest in the project. They bought two more dehydrators so they could make larger batches and test more flavors at once.

"After letting the meat marinate for 24 hours, it takes five to eight hours for the meat to dehydrate. So basically, every other day we were making a new batch of beef jerky until we got it right."

Within few months, Summey and his team perfected their recipes. They launched on the crowd-funding site, Kickstarter, on Jan. 31, 2014, with the goal of raising \$12,000 and were blown away by the response. They ultimately raised \$20,126 with 407 backers in just 30 days. From there Savage Jerky Co. was born.

"We really wanted to present ourselves as something bigger than we were because there is a huge value to people based on the brand of the project because that is really what you are investing in," Summey said. "I was pretty confident going into Kickstarter. We did not need a ton of money because we did not expect it to be this big in the first place."

Savage Jerky Co. really took off as Summey and his team filled all the

Kickstarter orders and shipped to their backers. In that time, Savage Jerky was featured on blogs and websites such as Uncrate, The Mantry and BespokePost.

Ten months later, Savage Jerky decided to turn up the heat and again took to Kickstarter to launch their Sriracha Series where they introduced three new flavors Sweet Sriracha BBQ, Sriracha Teriyaki and their most favorite flavor, Sriracha Bacon.

Again, they were met with mouthwatering backers. In the first 24 hours, they had nearly 100 backers and more than \$3,500. The project was chosen as a Kickstarter Staff Pick within the first hours of launch. Ultimately, they raised \$23,159 with 543 backers for their Sriracha Series.

Now, Savage Jerky has 13 flavors, broken down into five categories. The originals, the mojos, the sriracha series, the buffalos and standing alone reaper. Although jerky was the main goal, they have since expanded to produce four types of hot sauce and two sets of rubs and spices.

"We've accomplished our goal of creating a natural, hand-crafted beef jerky that is full of unique flavor," Summey said.

**To fine Savage Jerky visit  
[www.savagejerky.com](http://www.savagejerky.com)**

## THE ORIGINALS

Classic beef jerky flavors you've come to know and love with Savage Jerky's twist and commitment to quality.

## THE MOJOS

The flavor that started it all, a Cuban classic of garlic, lime and cilantro brings out the natural flavor of whole cuts of premium beef. Marinated all day and then dried to perfection every time.

## THE SRIRACHA SERIES

Hardly another addition to the sriracha craze, rather an outstanding addition. All-natural sriracha sauce highlights three unique flavors of jerky to satisfy even the most particular of taste buds.

## THE BUFFALOS

For everyone who craves a little spice in their life. The scratch-made buffalo wing sauce juiced to your level of spice for a zip that will satisfy the bravest heat freak. Not a novelty, just a delicious snack for those who like it hot.

## THE REAPER

Pushing more than 2 million Scoville units (see page 17), the Carolina Reaper is the hottest pepper in the world and we definitely don't shy away with this jerky.

# DELT VS. FOOD

Jason Hasselquist (University of Nebraska at Kearney, 2000) does not run from a challenge; instead, he eats it. When it comes to food challenges, nothing is better than doing it just because you can and say you did.

## HOW DID YOU GET STARTED WITH FOOD CHALLENGES?

It was just for the fun of it. An amusing thing for myself, I guess, to see if I could and say that I did [it]. I would watch “Man vs. Food” when it was on [TV] and would always think stuff like that would be fun to try.

## WHICH TYPE OF CHALLENGES DO YOU PREFER?

I don't mind spicy. I enjoy spicy food. As for the large volumes of food, I'm getting to that age where I can still do it, but it's just not as fun as it used to be. Sometimes it's just to try something



Jason Hasselquist with his name on the side of The Big Pig food truck. The Big Pig is one challenge Hasselquist does not want to repeat.

new and sometimes it's fun to have the added pressure to eat something spicy or have a time constraint.

## HOW DO YOU PREPARE TO PARTICIPATE IN A FOOD CHALLENGE?

I don't prepare that much. It's more of a spur of the moment thing. When I did the Barnyard Massacre, I didn't even know it was a thing until we walked into the restaurant. A friend and I just went in because we heard the food was excellent. I wasn't even thinking about doing it until I was talked into it. I wish I was more prepared, but I finished with a couple of minutes to spare.

## HOW DOES IT FEEL WHEN YOU COMPLETE A CHALLENGE?

The food is always delicious, but it's not something you can usually stop to enjoy. It's fun getting a T-shirt or your picture up on the wall. It's always one of those silly things, kind of fun to say you did it.

# THE CHALLENGES

## BIG PIG

Half-pound barbecue sandwich with scorpion and ghost pepper barbecue sauce and another sauce with pure capsaicin extract plus Carolina reaper and ghost pepper dust with jalapeños.



## BARNYARD MASSACRE

Twenty-five minutes to eat a 24-ounce triple cheeseburger topped with ham and bacon, three eggs cooked to order, six slices of cheese and one pound of French fries.

## WHAT CHALLENGES HAVE YOU DONE?

I have done the Buffalo Wild Wings Blazing challenge, twice. The Barnyard Massacre challenge at HF Crave, the Big Pig BBQ sandwich challenge, the Hell Fire burger at Angus Burgers & Shakes and the Sasquatch burger from The Lodge Sasquatch Kitchen.

## DO FRIENDS AND FAMILY EXPECT YOU TO DO CHALLENGES?

I don't know that it's an expectation. Depending on the group of friends I'm with, they might goad me into it, "You can do it," one of those, but we've walked into restaurants that have challenges. We will kind of laugh about it and joke amongst ourselves, but no, there's not an expectation. Like I said, it's just for fun and amusement.

**"IT'S FUN GETTING A T-SHIRT OR YOUR PICTURE UP ON THE WALL. IT'S ALWAYS ONE OF THOSE SILLY THINGS, KIND OF FUN TO SAY YOU DID IT."**

- Jason Hasselquist (University of Nebraska at Kearney, 2000)



## BLAZIN' WING CHALLENGE

This is Buffalo Wild Wings' spiciest challenge. The Blazin' Wings challenge requires you to eat 12 wings in six minutes.



## SASQUATCH BURGER

Two half-pound burgers, made with three grilled cheese sandwiches, one on the top, one in the middle and one on the bottom and a plate of French fries.

## HELL FIRE BURGER

Chili pepper seasoning, pepper jack cheese, capsaicin mayo, hot pepper relish, pickled jalapeño, tomato and lettuce on a house roll.

## SCOVILLE SCALE

The Scoville scale is a measurement of the pungency (spiciness or "heat") of chili peppers and other spicy foods, as recorded in Scoville Heat Units (SHU) based on the concentration of capsaicinoids, among which capsaicin is the predominant component.



# THE REAL SALT(Z) BAE



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Brian Saltzman (University of Delaware, 2019) started cooking as a way to help his mom around the house when he was in middle school, but he slowly fell in love with the craft and has been cooking ever since.

"It's a hands-on project, whether you like sports or doing DIY projects. You can zone out and live in that world," Saltzman said. "It's a challenge, and every time you make something, it comes out different. So repeating and learning from your past is rewarding."

Now, Saltzman has taken to Instagram to show off his culinary skills. It has never been his goal

to be famous or an influencer. "Instagram is the best way to express my passion for food, show the things that I like, regardless of who's actually watching."

Learning is his favorite part of working in the kitchen, being able to get ideas and inspiration from different cultures. Diving into the rich history of a dish or recipe is always essential in bringing people together.

"I love bringing people together through cooking and being able to connect with individuals through dishes they had growing up. It makes that connection even stronger," Saltzman said. "It's that deep dive into where certain

ingredients come from, and that pushes me to try new things."

When he goes to the grocery store, he tries to think about all the ways he can use an ingredient. "Take a can of black beans—I think about how I can use part of it for tacos and how I can make it into a chili. So just leveraging and utilizing ingredients where I can," he said.

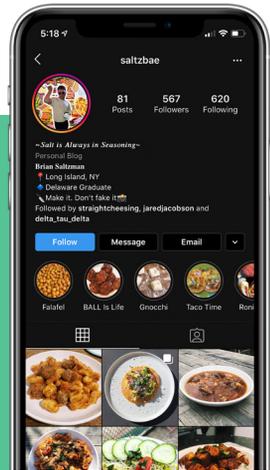
If he's attempting a new recipe, Saltzman does a bit of research and then tries to find commonalities in the ingredients.

Saltzman doesn't have a signature dish, but loves cooking with cheese and making sauces. "[In] almost all of my recipes,

- 1. Breakfast tostada
- 2. Crab cakes
- 3. Hand-tossed pizza with balsamic drizzle
- 4. Spicy tuna roll
- 5. Egg and avocado toast
- 6. Hand-rolled chicken & shrimp dumplings
- 7. Egg with pico and avocado rose



Brian Saltzman (University of Delaware, 2019) stirring cauliflower chickpea curry.



FOLLOW  
BRIAN'S CULINARY  
JOURNEY ON  
INSTAGRAM  
@SALTZBAE

#FOOD

Instagram users have posted 379 million photos with the #food. Pizza is the most popular Instagrammed food, with sushi and chicken taking second and third, respectively. In the U.K., the most popular Instagrammed food is curry.

I usually try to find a way to include a sauce element to them.”

Cooking is purely a passion for Saltzman but he wants to connect his love of cooking with his major, marketing and advertising. He eventually wants to get into food marketing. Then he wants to potentially create a space launchpad where the restaurant, tourism and culinary students can open

their own businesses in a risk-free environment.

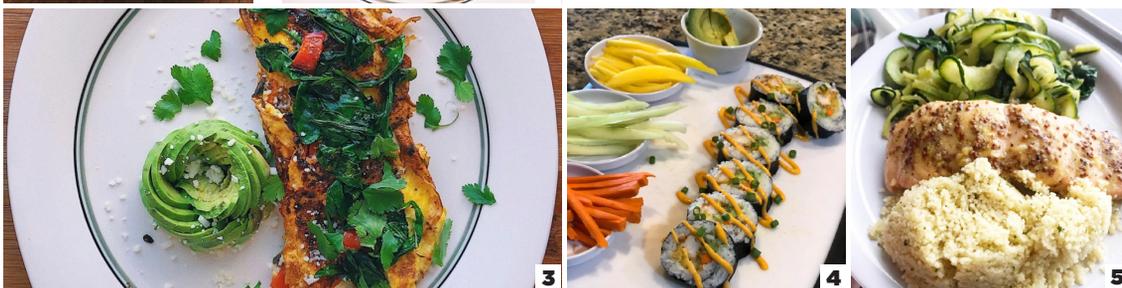
“Culinary is a lot of in-the-classroom learning, but ideally, what people are learning in culinary [school] to one day work the line and maybe open their own business [could be] something that blends the best of culinary classes and business classes so more people on [the] culinary path know more about starting their restaurant,” Saltzman said.

“Maybe my path would have been different if something like that would have been available for me.”

Until then, Saltzman continues to cook and post pictures on his Instagram while trying to provide more content to help his viewers learn tricks and tips to elevate their cooking. “If I can inspire people while doing what I love, I could not think of a better way to use my skill and platform.”



1. Chickpea and cauliflower turmeric curry
2. Tofu stir-fry with rice noodles
3. Veggie omelette and avocado rose
4. Spicy shrimp tempura
5. Fresh salmon with a lemon mustard glaze, zoodles and spinach with couscous



# A FRESH APPROACH TO FRATERNITY DINING

Bob Tye (University of Nebraska, 1981) plays an important role in providing fresh, healthy options through Greek life food service. As director of operations for Upper Crust, he is inspired by the level of autonomy he has working for Upper Crust.

Tye grew up in Europe as a result of his father's military service and his mother's family roots in Greece. He finished high school in the U.S., then enrolled at the University of Nebraska where he followed the footsteps of his older brother Bill Tye (University of Nebraska, 1981) as a member of Delta Tau Delta. Bill transferred to University at Missouri and became involved with the Gamma Kappa Chapter there, so they weren't in school together. Bob earned his B.A. in psychology at Nebraska, then earned a master's degree in industrial psychology at the University of Missouri at Kansas City.

For some time, he was in the dance club and night club business in Columbia, Mo. He opened a fine dining restaurant there, then a Mexican restaurant and the region's first cigar bar. He also operated a produce company. A boutique hotel project and an opportunity to

work outside of Columbia took him to Pineland, Fla. When he returned to Missouri, he worked to redesign dining services at Benedictine College and run the food service of a large church as they transitioned to independent service.

Seven years ago, Tye met Adam Guy who founded Upper Crust in 2009 to solve the problem of inconsistent meal service he experienced as an undergraduate fraternity member. "I remember wondering why I never thought of that," Tye said.

After starting service on two campuses in the Midwest, Upper Crust now operates in 36 states providing a high level of consistency and professionalism for fraternity and sorority house kitchens. As a result of their success, Upper Crust started 2020 poised to double in size over the next five years.

While Tye has some administrative duties, as director of operations most of what he does is adapting the business model for each client and making sure the company runs smoothly in all areas. "We are really attuned to underpromise and overperform," Tye said.

As an undergraduate in the 1980s, Tye recalls meals at the



chapter house were much more formal. Collared shirts were required for meals and socks with their shoes, but it was a different time. "My college experience was phenomenal. I look at how our company has adapted to feed college students. They don't live or eat like we did, and that's okay," he said.

In past decades, a chapter member would escort the housemother to the dining room before family-style meals with meat and potatoes or casseroles. As the need to provide healthy fresh food and meet dietary needs of college students increases, Upper Crust removes the burden of relying on an independent employee to plan and prepare meals.

"We like being innovative and we think we have been in this industry," Tye said. "We pride ourselves on fixing problems and retention—something I think we do better than independent chefs can."

Upper Crust writes unique menus for every campus and every region. Communicating through an app and social media allows clients to give clear and timely feedback on what they want, and the company focuses on serving each client's flavor profile.

"To be in this business and stay in it for as long as I have you have to love what you do and I sure do love it," Tye said. While he is normally on the road all but 15 percent of the time, Tye has been in the office as the Coronavirus pandemic develops. As things are changing each day, he is working to make decisions on how to help people and how to manage and discontinue service as needed. Next, the Upper Crust team will work toward determining the best way to come back.

"The great thing about our country is we are very resilient. Upper Crust has to be resilient as we go forward, that's our goal," Tye said.

**UPPER CRUST FOOD SERVICE** has been the preferred food service provider of Delta Tau Delta since early 2019.

An industry leader in food service management for fraternities and sororities, Upper Crust provides fresh, healthy and exciting meals to meet the needs of hungry fraternity members. Variety is a key ingredient to Upper Crust's catering success and company chefs act on the feedback received from each chapter to customize weekly menus that exactly fit a chapter's needs. In its mission statement Upper Crust promises excellence beyond expectations.



FRESH DESIGNS  
MORE OPTIONS  
BETTER EXPERIENCE

## A NEW DELT STORE

This summer Delt will launch a new official store provided by **G-Merch**. Our sole purpose is to give members more options while making shopping easy and enjoyable.



DELTA TAU DELTA



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# ONE DAY. ONE DELT.

## Save the Date: May 20, 2020

The annual Delt Day of Giving has become a tradition that is positively impacting the Fraternity and Foundation and certainly our undergraduate members. In these uncertain times, our connections to one another are critical to our wellbeing. Over the years, we have weathered many storms together as brothers and we continue to stand together. While our day of giving may look a little different than in years past, this is an opportunity to reconnect with one another, share the reasons why Delt is so important to each brother and to support the programs and initiatives that make Delt so special.

**Connect** – Sign up to be an ambassador at [www.deltsgive.org](http://www.deltsgive.org), volunteer to host a virtual happy hour or virtual coffee meetup and invite others to do the same.

**Share** – Tell us why Delt is important to you, why you give to the Delt Foundation, and how you are living Delt values in your life using the official hashtag.

**#OneDayOneDelt20**

**Support** – Commit to making a gift to the Delt Foundation on May 20 and encourage others to do the same. Now more than ever your support is critical to the fulfillment of our mission!

For more information on how to get involved with the Delt Day of Giving, contact Tony Vukusich, vice president of advancement at [tony.vukusich@delts.org](mailto:tony.vukusich@delts.org).