



## *The Journal*



# The Glass Knife; Passion plus Food

## Best of Orlando 2018 Food and Drink

Orlando Florida, August 1<sup>st</sup>, 2018; The Glass Knife has been a project 30 years in the making for Steve Brown.

The local entrepreneur wanted to create a spot for elegant sweets that reflected on his childhood of watching his mother, Jacque, make wedding cakes in their home. The Glass Knife is more than cakes and a café. It's a tradition and spirit borne by a golden era. Inspired by a loving mother and hobbyist baker whose talents transformed her baking into a true creative profession. Fostered through a collection of family and friends. Irreplaceable tales of togetherness and the communal magic of baking.

“These stories, personalities and time-tested recipes live on here. They are in our mixers, our ovens, in your homes and there for life’s greatest moments. Because to our family, baking was a metaphor for togetherness and celebration. It was the syrup that helped us stick together. The icing on the cake of friendship. And each recipe was a life lesson. This passion still thrives here today.



Magical color combination – Oscartek Italia

It is the sole inspiration. And the foundation of excellence promised upon every visit”

Lauren Delgado from the Orlando Sentinel Foodie writes; The Glass Knife bakes up a slice of nostalgia — and dessert — This dessert-centric cafe is an ode to owner Steve Brown’s childhood watching his mother, Jacque. Her collection of 1920s-era glass knives became the inspiration for the eatery’s name — and part of the decor.

It’s not all dessert at The Glass Knife, however. There are savory options for breakfast, lunch and evenings as well.

What I would try a second time

The Glass Knife’s roasted turkey club sandwich piled thick slices of the poultry, crisp bacon, arugula, tomato and cheddar cheese onto a tasty pretzel bun. Munch on chips and pickles with it — but make sure there’s still room for dessert.

What I didn’t like

A sea of arugula made the meager amount of shredded smoked salmon, baby potatoes and olives in the nicoise salad (\$14) more apparent. Capers and a honey dijon vinaigrette gave the salad an appealing tang, while green beans added some heartiness.

What I would put on Instagram

The restaurant itself provides a prime photo backdrop with its long communal table that doubles as a display case for a glass knife collection and a comfortable booth perfect for date night. Order a slice of cake or one of the intricate desserts.

Other eats

The Glass Knife’s dessert selections are extensive. Doughnuts are available throughout the day, but we enjoyed the pillowy glazed-and-pistachio-orange-old-fashioned with our more savory breakfast.

The restaurant’s take on avocado and egg toast was a bit more acidic than rich, thanks to a tomato confit, slices of pickled red onion and lemon creme fraiche that joined the usual slices of avocado and perfectly soft boiled egg. The flaky cheddar biscuit sandwich combined savory and sweet with bacon jam spread across egg souffle.

How I was treated

The Glass Knife exemplified good counter service. We didn’t wait long after ordering at the front desk before our meals were delivered to us.

My next visit

I would like to work my way through The Glass Knife’s cakes with some friends. The red velvet slice was melt-in-your-mouth moist, while the vanilla petit cake was almost too pretty to eat. Almost.

For bar-hoppers

Diners can pair their sweets with a small selection of wines, champagne and beer (Florida brewers Persimmon Hollow and Funky Buddha). For more of a jolt, a range of coffees is available as well.

For those with special diets

The Glass Knife is not a gluten-free restaurant, although it does offer two gluten-friendly items: the Chocolate Truffle Signature Cake and a chocolate cookie. The restaurant has some vegetarian-friendly entrees and treats, but there are no vegan options.

Please visit in person or go to [www.theglassknife.com](http://www.theglassknife.com) for more details

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## Cruise Industry Embraces Transcritical CO<sub>2</sub> Technology

BY MAREX July 31, 2018;

International technology group GEA signed a contract for its new transcritical CO<sub>2</sub> industrial refrigeration technology with P&O Cruises, part of Carnival Corporation & PLC, the world's largest commercial cruise ship operator.

The green refrigeration technology has already been installed on board P&O Cruises 2,000-passenger ship Arcadia, where it will deliver the energy-efficient cooling supply for all of the ship's food and beverage refrigeration units. Discussions between GEA and P&O Cruises are ongoing with a view to rolling out the state-of-the-art transcritical CO<sub>2</sub> refrigeration plants to additional cruise ships in the existing fleet, and installing the technology directly in new P&O Cruises ships as they are constructed.

Cooling systems that use non-polluting CO<sub>2</sub> as an alternative refrigerant to chlorofluorocarbons (CFCs) and hydrochlorofluorocarbons (HCFCs) are already in use in the retail sector. Developing flexible CO<sub>2</sub> refrigeration systems that can be installed safely in the constrained, constantly moving environment of sea-going ships has up to the present been challenging. GEA harnessed more than 100 years of expertise in the design and construction of industrial refrigeration plants to develop the new transcritical CO<sub>2</sub> technology specifically for use on ships.

The modular transcritical-type CO<sub>2</sub> plants operate using multiple GEA Bock compressors which are ideally suited to the high pressures of CO<sub>2</sub> refrigeration systems. Redundancy is built in the plant, so that failure of one or even multiple compressors will



not cause the system to stop working. GEA solutions can be tailored to just about any available on-board space, and are designed to be safe, robust and reliable, however rough the voyage. Installation can be carried out while the ship is underway, without affecting continued use of the legacy system before switchover takes place.

“We are delighted to announce this major partnership for our groundbreaking transcritical CO<sub>2</sub> technology, with P&O Cruises,” comments Marc Prinsen, Head of Application Center Utilities Marine at GEA. “Every sector of industry is working hard to protect the environment, and that includes saving energy, reducing emissions, and switching to natural refrigerants. As one of the world’s leading technology developers and suppliers to a wide range of global industries, we recognize the key role that we can play by developing sustainable, green technologies, which can be used in challenging processes and settings. Having signed our partnership with P&O Cruises, we are also now in discussions with major international fishing fleets.”

The products and services herein described in this press release are not endorsed by The Maritime Executive.



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