



December 27, 2007

Bob Evans Farms Names Herbert Billinger as Executive Vice President of Operations, Productivity and Integration At Mimi's Café

Bob Evans Farms, Inc. named Herbert Billinger as executive vice president of operations, productivity and integration at Mimi's Cafe, effective Jan. 2, 2008. Billinger comes to Mimi's Cafe from Kentucky Fried Chicken, where he has served as vice president of operations and senior director of franchise operations since 2002, with responsibility for 242 company restaurants and 922 franchise restaurants. Prior to that, from 1990 to 2002, he was at Pizza Hut, where he held the positions of director of company operations, corporate director of core labor management, area manager and restaurant general manager, among others. "We are excited to have Herbert, with his 28 years of restaurant operations management at three premier restaurant brands, join our team," Bob Evans Chairman and Chief Executive Officer Steve Davis said. "Herbert brings us operations excellence, expertise in opening restaurants, experience in both company-owned and franchise-operated restaurant companies, and a relentless focus on restaurant profitability. "Along with the addition of Tim Pulido, who became president of Mimi's Cafe on Dec. 3, 2007, we have recently added two world-class executives to the concept where we are allocating the majority of our organic investments," Davis added. "Herbert's primary focus will be to further improve operations and productivity at Mimi's Cafe by sharing best practices and facilitating teamwork between our two restaurant concepts." Billinger will also oversee the real estate function at Mimi's Cafe.

Source: Bob Evans Farms, Inc.

The CIA Appoints Two New Associate Deans

The Culinary Institute of America (CIA) announced the appointment of Chef Lou Jones and Professor Jennifer Purcell as Associate Deans for Restaurant Education and Operations. The two associate deans will be responsible for the quality of education and the quality of food and service of the American Bounty, Ristorante Caterina de' Medici, Escoffier, and St. Andrew's Café restaurants located on the college's Hyde Park campus. These four award-winning, student-staffed restaurants offer extraordinary cuisine in a variety of settings. Chef Jones will supervise operations in the restaurants' kitchens and Professor Purcell will direct dining room operations. Chef Jones joined the CIA faculty in 1996 after a 23 year career in the British military. During that time he was involved in educational endeavors with the rank of senior technical instructor. He earned a bachelor's degree from Empire State College and holds The Further and Adult Education Teacher's Certificate from the City and Guilds of London Institute. He is a Certified Master Craftsman holding the highest culinary certification attainable in the United Kingdom. He is also a Certified Hospitality Educator (C.H.E.), a member of the Hotel Catering & Institutional Management Association, and a Fellow of The Cookery and Food Association. Professor Purcell is a 1996 graduate of both the CIA's bachelor and associate degree programs, and earned her Master of Science degree from the University of Massachusetts. Before returning to her alma mater to join the faculty in 2003, she held a

variety of managerial positions with Sodexo, Hyatt Hotels and Marriott Hotels and Resorts. She is a Certified Executive Chef (C.E.C.) and a Certified Hospitality Educator (C.H.E.).

Source: The Culinary Institute of America

Buffett to buy Pritzker holdings, 60% of Marmon goes for \$4.5 billion

The Pritzker family is Chicago's wealthiest, and Warren Buffett is the country's most famous investor. They knew each other but had never done a deal until Christmas Day, when the Pritzkers announced they would sell 60 percent of their industrial conglomerate, Marmon Holdings Inc., to Buffett's Berkshire Hathaway Inc. for \$4.5 billion. Berkshire has agreed to buy the rest of Marmon, which consists of more than 125 manufacturing and service companies, over the next five to six years. That structure will allow the Pritzkers to distribute cash now to members of the family, which is dividing a fortune worth an estimated \$15 billion. Tom Pritzker, Marmon's chairman and Jay's son, said the last six years or so have been spent building up Marmon but that it took only about two weeks to do a deal with Berkshire. Buffett, whose business moves are watched as closely as anyone's, also marveled at how quickly things moved. "Our transaction was done just the way Jay would have liked it to be done -- no consultants or studies," Buffett said in a statement. Tom Pritzker said the family's investment adviser, Goldman Sachs, called Buffett to see if he was interested and on the weekend of Dec. 15 delivered a phone-book-size deal description to Buffett, who was at the airport in San Francisco ready to fly home on his jet to Omaha. When he landed, Pritzker said, Buffett announced he was ready to move forward. Pritzker said that arranging the sale over a period of time, in which the value of the remaining 40 percent would be based on Marmon's future earnings, represented "an elegant solution to seemingly conflicting goals." Family members get money now, but the Pritzkers also get the potential benefit of remaining investors in a company they think can grow. "We're able to use Warren's capital to give more freedom to those family members who want more freedom," Pritzker said in an interview Tuesday. At the same time, "I do think Marmon has a great future, and so I want to ride that economic future." Pritzker added that if he had decided to sell all of Marmon on the open market to the highest bidder and not done a deal with Buffett, "several things happen: You don't get that future, and you don't know who you are going to end up with, and that can create what I call an 'event risk.'" Marmon, owned by trusts for the benefit of members of the Pritzker family, was an ailing manufacturing operation in Ohio when it was acquired by Jay and Robert Pritzker in 1953. It has collective revenue of about \$7 billion and includes business interests ranging from construction and railroad and intermodal tank cars to specialty pipes, metal fasteners, crane leasing, store fixtures and food-preparation equipment. It employs about 21,000. The deal with Berkshire will close in the first quarter of 2008; prior to closing, Marmon will make "a substantial distribution of cash and certain assets to the selling shareholders." Pritzker said that Buffett over the years was "somewhat of a student of Dad's" -- meaning Jay Pritzker -- and that Buffett wrote about a specific Jay Pritzker deal in one of his annual report letters. Pritzker said his family and Buffett have "similar philosophies of running companies," which includes respect for management and motivating managers to run companies well. Buffett, the chairman and CEO of Berkshire Hathaway, has an estimated worth of \$40 billion. Berkshire owns more than 60 companies, including Geico insurance and Benjamin Moore paints. In the statement announcing the deal, Buffett said he was looking forward to working with Pritzker, Marmon CEO Frank Ptak and John Nichols, the former CEO who is now a consultant to Marmon. Pritzker said Marmon has more than tripled its operating income and improved operating margins from 4.9 percent to 12.4 percent in the past five years.

Source: chicagotribune.com/Michael A. Lev

Interim Gets Pizza Inn's Top Job

Pizza Inn has named Charlie Morrison, who has held the title of interim CEO and president, to the position permanently. Morrison has had the temporary title since August when CEO and President Tim Taft told the company he was resigning to pursue other interests. Prior to joining Pizza Inn as its CFO in January, Morrison served as president for Steak and Ale and The Tavern Restaurants. "I am extremely excited about the opportunities that exist at Pizza Inn," Morrison said, in a written statement. "The company is in a strong and stable financial position and poised for growth." Pizza Inn is based in The Colony. Pizza Inn franchises

about 337 restaurants and owns one restaurant. It has annual domestic and international chain-wide sales of approximately \$145 million.

Source: Dallas Business Journal

Mexican Chain Taking Over Area Don Pablo's Restaurants

A Minnesota Mexican restaurant franchise is heading to Columbus after snapping up the city's three Don Pablo's eateries. Inner Grove Heights, Minn.-based Baja Sol Restaurants Group Inc. said its Columbus franchisee, SCCIP Inc., acquired the Don Pablo's restaurants on Olentangy River Road, Noe-Bixby Road and West Dublin-Granville Road with plans to convert them to Baja Sol over the next few months. Terms of the deal weren't disclosed, but the buy was part of 83 Don Pablo's and Hops Grillhouse & Brewery restaurants parent company Avado Brands Inc. sold in late November, SCCIP President Chris Scott said. The Madison, Ga.-based company went private and emerged from bankruptcy in 2005 but filed Chapter 11 again in September. "Baja Sol and their tortilla grills are headed in the direction of the fast-casual concept, and the bankruptcy of (Avado) allows us to jump into that head-first," Scott said. He said the Columbus franchisee has a nine-restaurant deal with Baja Sol. The restaurant boasts a contemporary feel and all-you-can-eat salsa bar, and comes in a quick-casual tortilla grill or sit-down cantina styles. Scott said all Columbus locations will be cantinas. Additional restaurants opened through the nine-location deal might be former Don Pablo's or new buildings, Scott said. Before the Baja Sol deal, Don Pablo's had 14 restaurants in Ohio. While the look and feel of the new restaurant will mark a distinct change from Don Pablo's, Scott said the company is working to keep the chain's customer base. "Don Pablo's does some things really well and the last thing we want to do is drop that," he said.

Source: Business First of Columbus



Yum! Brands Appoints Eaton Chief Operating and Development Officer-Designate

Yum! Brands, Inc. announced the appointment of Roger Eaton, 47, as Chief Operating and Development Officer-Designate, replacing Peter Hearl, who has made a personal decision to retire from the Company at the end of March 2008. Eaton will report directly to David C. Novak, Yum! Brands Chairman and Chief Executive Officer, and will assume full responsibility as Chief Operating and Development Officer upon Hearl's departure after this transition period. In his new role, Eaton will be responsible for coaching and supporting the divisional brand Chief Operating Officers, and for sharing global Operations Best Practices. He also will oversee YUM's Restaurant Excellence, Quality Assurance and Development. The leaders of each of these functions, along with Ben Butler, president of Long John Silver's and A&W All-American Food, and Larry Roberts, General Manager of the newly formed KFCC Operations in the U.S., will report to Eaton. Since 2006, Eaton has served on the Company's Partner's Council, a senior leadership Company think tank chaired by Novak. "I want to thank Peter Hearl for his outstanding service to YUM over the last 17 years, and for the significant contributions he has made to our business. He is a great friend, and he will be well-missed by all. At the same time, Roger Eaton is the perfect choice as YUM's new Chief Operating and Development Officer. He is one of our very best leaders, with enormous talent, strategic thinking, energy, commitment and a stellar track record of consistent results in one of most developed markets in the world," said David Novak, Chairman and CEO. Eaton is an international restaurant industry veteran and has been with the Company for twelve years. Since 2000, he has served as Senior Vice President/Managing

Director of Yum! Restaurants International South Pacific (SOPAC). Earlier in his career, Eaton was Regional Operations Director of KFC SOPAC, General Manager of KFC New Zealand and Finance Director of KFC SOPAC. "I am very gratified that we have an outstanding depth of talent and experience at YUM to seamlessly transition management responsibilities and grow next-generation leaders like Roger Eaton," Novak added.

Source: Yum! Brands Inc.

Buffalo Wild Wings, Inc. Announces Intent to Purchase Eight Restaurant Locations from Avado Brands, Inc.

Buffalo Wild Wings, Inc. announced that it has reached an agreement to acquire certain leases and other assets of up to eight "Don Pablo's Mexican Restaurant" locations from Avado Brands, Inc. and its related companies. Buffalo Wild Wings, Inc. agreed to pay, in the aggregate, approximately \$1,200,000 in cash for the lease rights and other assets. The eight Don Pablo's Mexican Restaurants are located in metropolitan areas of Illinois, Minnesota, New York, Ohio, Texas, and Virginia. The locations range in size from 6,500-9,800 square feet. Buffalo Wild Wings, Inc. anticipates the locations will be renovated and reopened as Buffalo Wild Wings Grill and Bar restaurants, and three of the restaurants will be relocations of existing Buffalo Wild Wings restaurants. The Avado Brands, Inc. entities have filed a Chapter 11 bankruptcy petition in Delaware and the purchase and sale of these assets will be subject to both bankruptcy court approval and satisfactory completion of due diligence before January 31, 2008. It is anticipated that the transaction would close sometime in the first quarter of 2008.

Source: Buffalo Wild Wings, Inc.

Wendy's Takes on Rivals with Double Cheeseburger

No. 3 U.S. hamburger chain Wendy's International Inc introduced a 99-cent double cheeseburger last week, a product the company hopes will help it compete with bigger rivals McDonald's Corp and Burger King Corp Inc. In a statement, Wendy's said the new "Stack Attack" burger would help reel in cash-strapped consumers struggling with rising gas prices and other "financial pressures." The move comes as Burger King plans to test a \$1 double cheeseburger that is larger than McDonald's comparable product in several markets next year. Both Wendy's and Burger King hope to steal market share from McDonald's, whose \$1 double cheeseburger is its most popular menu item. Wendy's will begin advertising the "Stack Attack" on December 31, it said. The burger is Wendy's latest effort to revive flagging sales at its more than 6,600 restaurants. In recent years, the Dublin, Ohio-based chain has struggled to keep up with McDonald's, which has been flying high since launching a turnaround nearly five years ago. At the same time, Wendy's has said that high gasoline prices and a weak economy have hampered spending at its restaurants. The company is also considering selling itself as one of several options to boost shareholder value.

Source: Reuters

Central American Chicken Chain Comes to South Florida

Guatemala-based Pollo Campero, known for its lightly fried chicken, is opening its first Sunshine State locale in Boynton Beach this month, part of an aggressive expansion that aims for 500 restaurants across the United States by 2013. The chain plans at least four more outlets in South Florida in the next 18 months: in Miami's Little Havana district, Cutler Ridge, near Dolphin Stadium and in Broward County, said Roberto Denegri, president of Campero USA, the chain's U.S. unit. Campero has been making headlines with restaurant openings in Los Angeles and other U.S. areas with large Central American communities, drawing crowds and posting record sales from immigrants seeking a taste of home. But debuts in Boynton Beach and South Florida could be different, as the chain appeals more to a crossover market including Cubans, Puerto Ricans and many non-Latin Americans who don't know the brand, Denegri said. Already, Campero has adjusted its menu to reach out. The South Florida locales will offer black beans popular among Cubans, not just pinto beans popular in Central America. And the U.S. outlets will highlight grilled chicken for the first time — partly to take on Pollo Tropical, the Miami-based chain

known for its grilled dishes. "We knew we needed grilled chicken to compete in Florida," Denegri said. Rolling out the outlets in Florida is Levy Pollo Campero, which holds the Campero franchise for Florida, Illinois and Wisconsin. The company features veteran restaurateur Larry Levy, who lives in the Chicago area and has a home in South Florida. The Levy franchise already operates two Campero outlets in Chicago and plans three more there next year. It spends roughly \$750,000 to \$1.5 million to open each unit, not counting land costs, said Andrew Florsheim, chief executive at the Levy franchise. Analysts are bullish on the chain in South Florida, given the growing popularity of Hispanic foods and Levy's strong track record. Campero also may pick up some key sites at reasonable rates in the next 18 months. Too many fast-food and fast-casual food franchises opened in South Florida when credit was easy, and some will fail as the economy slows and credit tightens, said Richard Lackey, chairman of Lackey Cos., an international restaurant real-estate broker and consulting company based in Palm Beach Gardens. "The opportunities will be better for Campero, because there will be more locations on the market," Lackey said.

Source: South Florida Sun-Sentinel



Foodservice Yearbook International 2008 Global Buyer's Guide

For decades, FYI has been regarded worldwide as a "One-Stop Shop" for purchasing and specifying, the Foodservice Yearbook International reaches buyers at the very beginning of the decision-making process. FYI is the original and most widely used annual buyers' guide in global foodservice. It reaches close to 100,000 buyers, consultants, exporters and foodservice professionals around the world, and with more than six readers per copy. Also, the latest buying patterns survey showed that our readers refer to FYI eleven times per year, and these contacts have produced actual sales for the advertisers. The Foodservice Yearbook International contains the most comprehensive listing of exporting suppliers and manufacturers to the foodservice world with more than 1,300 manufacturers' listings and over 3,000 product listings. Bonus circulation at selected major global trade shows during 2008. The Foodservice Yearbook International's targeted audience of 16,166 readers control over 80% of the world's \$1.5 trillion annual foodservice volume. The readers of FYI are buying-empowered professionals at global and regional headquarters of hotel and restaurant chains, major hotel and restaurant locations, consultants, contract caterers, cruise-ships/airline/rail/amusement caterers, supermarket and c-store chain headquarters and a global network of distributors, in over 140 countries worldwide. The targeted circulation of Foodservice Yearbook International allows you to consolidate your advertising budget into one magazine that reaches the entire foodservice world. For more information, please contact mschacher@globalfoodservice.com

Famous Dave's Engages National Firm for CEO Search

Famous Dave's of America, Inc. announced that it has retained a national search firm to begin a search for a new CEO. As previously indicated, and as part of a prior succession plan, board member Lane Cardwell is currently serving as interim and acting CEO. Chairman Jeff Dahlberg said, "While we are anxious to identify a new leader soon, we are following a very thoughtful and deliberate selection process, and believe that the most important thing is to select the right leader for the future success of this brand. During this time, the company continues to be in a strong operational and leadership position with Lane serving in his current role along with the support of the current management team, and we don't expect operations to experience any significant disruption during this transition." Acting CEO, Lane Cardwell said, "The outlook for the Company, as conveyed during their third quarter conference call remains intact. Eleven new

Famous Dave's restaurants opened during the fourth quarter, and two were closed, and we will end the year with a total of 164 restaurants, including 44 company-owned restaurants and 120 franchise-operated restaurants. We expect to open 25-30 restaurants in fiscal 2008, including up to 6 company-owned restaurants." Cardwell continued, "There's concern in the casual dining segment right now regarding rising commodity costs. As a reminder, we enter into long term contracts, typically one year. While we will see an increase of approximately 1% on our largest contract, pork, beginning in January, we believe that a price increase of approximately 2%, taken at the beginning of December, will be sufficient to mitigate margin pressures. We will however, re-look at price during our menu change in June." The Company also indicated that it has repurchased approximately 500,000 shares on its recent million share authorization. Jeff Dahlberg concluded, "The Company has taken many major steps in the past few years toward accomplishing its mission of being the segment defining brand in the barbeque segment. This is an important time to further leverage our talent pool by adding a CEO who has the demonstrated ability to build on the established foundation and maximize the value of the Famous Dave's Brand."

Source: Famous Dave's of America, Inc.

Trian Acquires Cheesecake Factory Stake

Nelson Peltz, the billionaire investor who pressured H.J. Heinz Co. to raise its stock price, acquired more than a 10 percent stake in Cheesecake Factory Inc., the owner of 139 namesake U.S. restaurants, said a spokesperson with knowledge of the purchase. Triun Star Trust, a fund affiliated with Peltz's Triun Fund Management LP, accumulated the Cheesecake Factory stake and may add to its holdings, the person said. The chain, which has a market value of \$1.75 billion, rose the most in more than two years in Nasdaq Stock Market trading. Cheesecake Factory said in a regulatory filing it had a "preliminary conversation" with Triun, without giving details. Peltz and his associates won board seats at Heinz, the world's biggest ketchup maker, and Wendy's International Inc. after pressing management to boost earnings, mainly through Triun Fund Management, the hedge fund he set up with Peter May and Ed Garden in 2005. "Cheesecake Factory has seen its new-store productivity decline in recent quarters and its shares slump," John Glass, an analyst at CIBC World Markets, wrote in a note. "Peltz could take exception to the company's future growth plans." Cheesecake Factory spokeswoman Jill Peters declined to comment beyond the statement. Triun spokeswoman Carrie Bloom also declined to comment.

Source: Bloomberg

LatinWorks Named Media Agency of Record for Domino's

LatinWorks Marketing Inc. is delivering its media planning services to Domino's Pizza. The Austin-based agency said that it has been named media agency of record for Domino's Pizza. The size of the account was not disclosed. "Our team has spent a significant amount of time studying the brand and building a strong bond with the Domino's team and the franchisee network," says Christy Kranik, vice president of account management at LatinWorks. "We are excited about this opportunity and look forward to taking the work to an even greater level." The media portion was previously handled by Lopez Negrete and MindShare. LatinWorks, however, was already Domino's creative agency of record. "LatinWorks was selected for its ability to provide our team a holistic approach to both national and local media planning," says Tim Sullivan, director of media and Hispanic marketing for Domino's Pizza. "Their capacity to house strategic planning, creative and media teams all under one roof for seamless communication and integration was central to our decision."

Source: Austin Business Journal

CBR Incorporated Joins HMSHost - Autogrill Group, Inc.

Autogrill Group, Inc., the parent company of HMSHost Corporation and U.S. subsidiary of Autogrill S.p.A., has agreed to acquire CBR Incorporated, an award winning specialty retail concessions company operating at U.S. airports. CBR Incorporated is a seasoned specialty retailer with more than 30 years of experience developing and managing unique retail concepts in airport environments. Carole Howe,

President and CEO, started the company with the opening of the first store, Touch the Earth, in the Minneapolis-St. Paul International Airport in the mid-1970s. CBR teamed recently with HMSHost to form Minneapolis Retail Partners, a joint venture currently operating shops as part of Minneapolis-St. Paul International Airport's Northstar Crossing retail program. "CBR Specialty Retail Inc. will continue to be an industry leader in airport retail. We are excited to become part of HMSHost/Autogrill Group and continue to grow our award winning concepts," said Carole Howe, President of CBR Incorporated. Under the terms of the agreement, Autogrill Group, Inc. (through a newly created and wholly-owned subsidiary, CBR Specialty Retail, Inc.) has acquired contracts at the following U.S. airports: Baltimore Washington/Thurgood Marshall, Cincinnati/Northern Kentucky, Denver, Houston George Bush Intercontinental, Minneapolis-St. Paul, Nashville, Newark Liberty, Pittsburgh, Portland and Salt Lake City International. The CBR Incorporated contracts encompass more than ten retail concepts, including CBR's proprietary brands such as Spirit of the Red Horse, Creative Kidstuff and Radio Road. Elie W. Maalouf, CEO of HMSHost Corporation commented, "We are delighted to welcome the CBR associates to the HMSHost and Autogrill team. Under this new arrangement, the existing Minnesota-based CBR management team and associates will continue to offer the quality products and high level of customer care that has made their shops so popular with airport travelers around the U.S."

Source: HMSHost Corporation

Hilton Hotels Corporation Signs Agreement to Open First Hotel in Kazakhstan

Hilton Hotels Corporation has announced that it is set to open its first hotel in Kazakhstan through a management agreement with Expo-Center Astana LLP. The new Hilton Astana, which will have approximately 237 rooms, is scheduled to open in the country's capital city in the first quarter of 2010. Welcoming the announcement, Wolfgang M. Neumann, President of Hilton Hotels - Europe, said: "This move illustrates Hilton's commitment to expanding in key emerging markets across Europe. Kazakhstan's fast developing economy is enjoying remarkable growth and has provided us with a compelling reason to introduce our first hotel and gain a foothold in this country. "We believe that quality hotel accommodation is still relatively low in Astana and there is significant and untapped potential in both the business and leisure sectors. Whilst tourism is still in its infancy, it is clear that this is an area on the cusp of huge growth as Kazakhstan becomes more accessible and attractive to visitors. Together with Expo-Center Astana LLP, the new Hilton Astana will be ideally placed to capitalize on the anticipated increases in both domestic and international travelers to this exciting part of the world," Neumann added. Mr. Kurmanali Ashakov, one of the main shareholders of Expo-Centre Astana LLP said: "We are delighted to be partnering Hilton in this venture. The introduction of a new Hilton hotel will add real value to our capital city, not only offering outstanding accommodation, but also providing guests with the high standards that you would associate with one of the world's leading hospitality companies. Thanks to our relationship with Hilton we are confident that the hotel will be warmly received by future guests."

Source: Hilton Hotels Corporation/Ehotelier.com

NAFEM's 2008 Annual Meeting & Management Workshop Goes Green

Join fellow NAFEM members at San Diego's Rancho Bernardo Inn, February 8-11, to experience three days of thought-provoking education sessions and non-stop networking opportunities. The focus of the meeting is on the environment and what the foodservice E & S industry can do to make a difference. Our California location provides the perfect backdrop to concentrate on issues like sustainability of raw materials and energy management and to hear real-world examples of companies who "talk-the-talk" and "walk-the-walk." The program is taking shape. For hotel reservations, call the Rancho Bernardo Inn directly at +1.800.542.6096. The room rate is \$229/night plus \$10/night resort fee. The first day begins with a look at the world's energy sources and supplies. Learn about emerging issues, the impact of cutting-edge technology on the industry, issues of dependence on and the security of supplies, and the increasing demand in the developing world. The main speaker will be Edward Chow, a senior fellow in the Center for Strategic and International Studies' Energy Program. He is an international energy expert with 30 years of oil industry experience who has worked in Asia, the Middle East, Africa, South America, Europe and the former Soviet Union. Specializing in government policy and business strategy—particularly on investments

in emerging economies and international oil and gas negotiations—he spent 20 years working with Chevron Corp. in the United States and overseas. The topics of sustainability and sourcing of raw materials are examined from an industry-specific viewpoint. Hear the latest information about stainless steel, plastics, fuels and chemicals from experts in their respective fields.

Presenters include Dr. Javier Avila, ThyssenKrupp Stainless North America and Dr. James J. Barber, former president and CEO of Metabolix, Inc. Dr. Avila is a metallurgist and will discuss the stainless steel industry. Dr. Barber led the transformation of Metabolix from a research boutique to a highly regarded leader in “clean tech” and industrial biotechnology. Following a keynote presentation, a foodservice industry panel will share their experiences. Panelists include: Tom Mears; President/CEO; The Holland, Inc. (Burgerville Restaurants)/Vancouver, Wash. and Kim Bartmann, Owner, Red Stag Restaurant/Minneapolis, MN.



Church's Chicken® Restaurants Open in Russian Markets

Texas Chicken®, the international brand of U.S.-based Church's Chicken® continues to expand its brand overseas, as European Active Corporation (EAC) has been awarded the rights to open 100 restaurants over the next seven years in Russia, Belarus and Ukraine. The company recently opened stores in the Moscow and St. Petersburg markets. “We are committed to the expansion of Texas Chicken® in Russia and beyond,” said Yuri Tetov, President of EAC. “I’m very proud of my decision to get involved with a family-oriented brand that has a passion to serve the best fried chicken overseas.” On November 30, the first Texas Chicken® restaurant opened in Shelkovo, Russia. On December 2, the second restaurant opened in the Piter Raduga Shopping Mall in St. Petersburg, with plans for two more store openings by the end of the year in the Moscow and St. Petersburg markets. “The key to long-term success in the restaurant industry is in international business,” said Harsha V. Agadi, CEO of Church's Chicken. “Forecasted increases in commodities and rising labor costs in the US will have serious impact on operating margins domestically, so the challenge is to offset greater operational efficiency onshore while expanding overseas.” Although chicken is the primary meat consumed in Russia, adjustments were made to the menu to suit the local palate. For instance, seafood and ice cream are core menu items, the mashed potatoes are yellow in hue and the coleslaw is less sweet than the American version. Texas-based Church's Chicken® began expanding internationally in 1979. Today, it is one of the largest quick-service chicken concepts in the world. While the Church's Chicken® logo has been trademarked in many countries, the company developed alternative branding under the name Texas Chicken® in select international markets to accommodate cultural sensitivities. Church's Chicken® will open 40 restaurants internationally this year.

Source: Church's Chicken®

Granite City Food & Brewery Enters into \$16 Million Debt Facility to Fuel Further Growth of Company

Granite City Food & Brewery Ltd. announced that it has entered into a \$16 million debt facility with DHW Leasing, L.L.C. (“DHW”). The facility will allow funds to be used for store development, including the purchase of furniture, fixtures and equipment (“FFE”) and will be collateralized by the Company's unencumbered store FFE. “We intend to use the facility to help us complete our 2008 development schedule,” commented Steven J. Wagenheim, President and CEO of the Company. “At present, we intend to open in Orland Park, Illinois, in December, 2007; Creve Coeur (suburb of St. Louis) in mid-January,

2008; Fort Wayne, Indiana, in late January, 2008; Toledo, Ohio, in February, 2008; and three additional stores in mid-to-late 2008 in South Bend, Indianapolis and St. Louis. We may open additional stores in 2008 depending upon the timing of site availability. This facility plays an important role in helping us continue a balanced growth schedule during 2008 while our management team implements initiatives intended to increase the efficiency and profitability of existing locations." The amount of the facility in use will depend upon the amount drawn down to meet the Company's development plans. Payments due DHW will be based on principal payments plus interest, with interest equal to the DHW bank base rate plus 4.8% or a rate of approximately 12-13% interest at today's rates. The Company's Securities Purchase Agreement dated March 2007 was amended to permit this financing with DHW. Steven Wagenheim is a principal of DHW, but has agreed to not receive a guarantee fee or other compensation from DHW or the Company in connection with the facility. In addition, lease agreements with Dunham Capital Management, L.L.C., a separate entity controlled by Donald A. Dunham, Jr., a part owner of DHW, for eight of the Company's existing restaurants were also amended to increase the rent in future periods in connection with the creation of this facility. These leases previously did not have yearly increases and will incorporate a 10% increase every five years beginning in 2013, 2014 or 2015, depending on the restaurant.

Source: Granite City Food & Brewery Ltd.

Be Part of a Brave New World in Beijing!

The 2008 FCSI Worldwide Conference in Beijing, China, October 16 - 18, has been designed to present the global impact of sustainability. Sustainability in food service touches design, ingredient supply, human resources, equipment, and operations. Business-as-usual will no longer be viable for suppliers, manufacturers, operators, or consultants if they wish to remain healthy components of our industry. The impact of diverse cultures, economies, values, and innovations increasingly make a dynamic impact on even our local strategies. Old paradigms are crumbling; new ways of being are emerging, both of necessity and inspiration. Join all of us at the FCSI Conference as we explore this brave new world of foodservice in one of the world's oldest and most culinary diverse cities. The conference will kick off with a spectacular opening party on the Great Wall. Don't miss this golden opportunity to explore one of the world's truly amazing sights. FCSI has specially arranged an exceptional cocktail reception on this grand structure to welcome all of you to China.

The Nation's First HipHopSodaShop Opened Tampa, FL

H3 Enterprises, Inc. the world's first publicly traded Hip-Hop company, announced the launching of the nation's first HipHopSodaShop in Tampa, Florida. The HipHopSodaShop franchise is the backbone of the H3 related businesses and encapsulates not only the numerous revenue streams that the company has developed, but also embodies the "community conscious" approach that H3 applies to all of its endeavors. Dr. Benjamin Chavis, CEO and President, stated, "We are making Hip-Hop history. At the same time, the opening in Tampa will mark the beginning of a new business franchise that will blend the worlds of Hip-Hop and Wall Street. We are about community economic development and the HipHopSodaShop represents the best of the positive attributes of Hip-Hop culture that will provide an entrepreneurial strategy to help our communities overcome poverty. Keith Chutlian, Chairman of the Board, commenting on the historic grand opening, stated, "H3 is the only business I've seen that blends culture, profit, and charity by bringing financial empowerment and giving back to H3 communities both on the ground and on the internet. We're creating a real and virtual way to focus the best of hip hop culture into an artistic, interactive, and rewarding experience. Our scalable model encompasses various sectors such as restaurants, entertainment, and technology in the U.S. and abroad to generate phenomenal growth." The HipHopSodaShop comes complete with a healthy quick service menu, merchandising, a state of the art recording studio, 30 giant LCD screens, the latest Xbox 360 live video games, and a large area dedicated to competitive on-line video gaming. The first HipHopSodaShop is over 11,000 sq ft and is a modern day cultural arts center where many forms of Hip-Hop can be expressed by patrons and embraced by the community. It's a recipe for success: combine popular music with healthful dining options and flavor with socially-responsible capitalism. The eclectic menu includes limited fried foods and no monounsaturated or polyunsaturated (trans) fats. The shop will feature "rap" sandwiches with few carbohydrates and a beverage line made with antioxidant-rich white tea and sweetened with chicory syrup instead of sugar. Clever monikers, sprinkled

throughout the menu, are geared to strike a chord with diners while encouraging financial literacy. The 11,000-square-foot space has undergone renovations to become a full-service, conceptually-chic restaurant. It is equipped with a recording studio, multiple 4'x 5' video screens, tableside video-gaming apparatuses and a DJ/MC booth with surround sound. Targeted to a youthful demographic, aged 13-35, the restaurant will hold special events like open mic nights, live HD sportscasts, live outdoor concerts and cyber gaming. The store will also carry clothing, MP3 players and recorded music.

Source: Hotel News Resource



If you would like to have news about your company, please send all editorial contributions to Mario Schacher: mschacher@ariteam.com

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