



**June 6, 2007**

### **HATCO Announces 100% Employee Ownership**

Hatco Corporation, with headquarters in Milwaukee, WI, and manufacturing facilities in Sturgeon Bay, WI, has announced that as of May 9, 2007, the Company is now 100% owned by the employees. This is a significant shift from the family ownership of Hatco that existed since it was founded in 1950. On October 5, 2004, the owner, David G. Hatch created an Employee Stock Ownership Plan (ESOP) for the employees and placed a portion of Hatco stock in the ESOP Trust for the benefit of their future retirement program. "Making employee owners in Hatco is my way of recognizing the many great people who have made this Company successful" said Mr. Hatch. He also said that when the ESOP was ready to purchase the remaining stock he held, he would agree to the transaction. On Wednesday, May 9, 2007, David Hatch sold the balance of his stock to the ESOP and that now makes Hatco 100% Employee Owned. Mr. Hatch will remain on the Board of Directors and serve as Chairman.

### **TriMark Acquires S.S. Kemp & Co.**

In a transaction that could be the sign of things to come in the dealer community, South Attleboro, Mass.-based [TriMark USA Inc.](#) has acquired [S.S. Kemp & Co.](#) in Cleveland. Current management and staff at S.S. Kemp will remain in place.

"There has not been in our industry a major acquisition like this since the roll-ups stopped seven years ago," said Jerry Hyman, TriMark president. "People are very surprised."

The deal comes just six months after the [Audax Group](#) purchased TriMark from its previous equity partner, Bradford Equities Management, LLC. According to Hyman, the dealer's new owners gave him the green light to grow the company through acquisition, which lead to discussions with S.S. Kemp. And S.S. Kemp may not be the last company brought under the TriMark umbrella. "It is my desire to and hope to continue to acquire good companies," Hyman added.

Like S.S. Kemp, future acquisition targets will have to meet a series of criteria, according to Hyman. This includes organizations with strong management teams in place that want

to continue to work in the industry. They should share TriMark's philosophy in their approach to dealing with customers and employees, he said.

Any companies the dealership acquires in the future must also fit geographically with TriMark, meaning they do not compete with any of the dealer's existing operating companies in a particular region. With the addition of S.S. Kemp, which operates facilities in Cleveland and Pittsburgh, TriMark now has six operating divisions. They are: TriMark Raygal and TriMark RobertClark, both in Irvine, Calif.; TriMark Marlinn, Chicago; TriMark Foodcraft, Winston-Salem, N.C.; and TriMark United East, South Attleboro, Mass.

The addition of S.S. Kemp, which ranked 22nd in FE&S' 2007 Distribution Giants Study, benefits TriMark in several key areas. It gives TriMark another warehouse from which to serve its customers and the ability cover geographical areas more efficiently. "And as we get larger, we can buy better," Hyman added. "It also gives us the ability to better serve national and chain accounts."

According to S.S. Kemp President Mark Fishman, the prospect of aligning the dealership with the industry's No. 3 dealer, in terms of volume according to FE&S' 2007 Distribution Giants Study, made the deal very appealing. "If you look at the Facing the Forces of Change series of studies commissioned by the National Association of Wholesalers, you see that you must either continue to get larger or be smaller and nimble in order for your company to move forward," he said. "Some of our customers are growing rapidly and we need to continue to grow to provide our outstanding level of service to them. And now we have the resources to do that."

Established in 1926, S.S. Kemp is one of the industry's oldest dealerships, with a reputation for its strong entrepreneurial spirit and a solid reputation. So in order to make a move of this nature, the dealership's management had to be comfortable with TriMark and its approach to going to market and the dealership's ability to remain successful while operating under a new corporate umbrella.

"The reason TriMark has worked is that it did not have the brain drain that other roll-ups have had," Fishman said. "Each of their divisions has their own operating style and culture and Jerry has not changed that. It's very comforting to know. It's the beginning of a new era."

Source: FE&S

### **OSI Restaurant Agrees to Bain's Higher Buyout Offer**

OSI Restaurant Partners Inc., owner of the Outback Steakhouse chain, agreed to a sweetened \$3.1 billion takeover offer from a group led by Bain Capital Partners LLC and Catterton Partners. The buyout firms raised their bid 2.9 percent to \$41.15 a share, OSI said today in a statement. Investors including Lord Abbett & Co. criticized the initial

Nov. 6 offer of \$40 as low and forced OSI to postpone two votes on the acquisition. OSI owns Outback, the largest U.S. steakhouse chain, as well as the Carrabba's, Bonefish and Lee Roy Selmon's restaurants. Buyout firms have purchased restaurants including Smith & Wollensky and Lone Star Steakhouse because they can use the companies' cash flow and real estate to pay debt borrowed to finance the transaction. "The value is much higher," said Howard Hansen, portfolio manager at Lord Abbett, the No. 2 institutional shareholder, which had 5 million shares as of March. "If they were successful in a turnaround, you have a company that is probably worth somewhere between \$50 to \$60." Hansen declined to say how Lord Abbett would vote. OSI, with \$3.94 billion in sales last year, operates about 1,400 restaurants. Profit has declined for the past six quarters on higher costs for beef and labor and as fewer customers eat out at casual-dining restaurants because of the U.S. housing slump and higher gasoline prices.

Source: Bloomberg.com

### **David Brewer Named President of Pitco Frialator**

The Middleby Corporation announced that it has named David Brewer as Division President of Pitco Frialator. David joins Middleby from Lantech Corporation where he served as the President and General Manager. Prior to Lantech, David held leadership positions at Yum! Brands Corporation and Chiquita Brands International. David Brewer replaces Phil DeiDolori who recently announced his resignation to pursue other interests. "David is well respected throughout the restaurant industry and we are very excited he made a decision to join Middleby," said Selim Bassoul, Chairman and Chief Executive Officer of Middleby. "With David's background as Vice President of Engineering and Supply Chain at Yum!, he brings to Middleby a unique insight into restaurant operations and customer equipment needs. This operational background combined with his strong relationships with major restaurant chain customers, make him the ideal candidate to take the leadership role at Pitco as we develop and introduce the next generation of products from this division. David will be able to accelerate the introduction and market acceptance of new products such as the Solstice Rethermalizer, the Solstice Supreme series of fryers, and the Pitco Rocket Fryer." Mr. Brewer commented, "After many years as a customer of Pitco and the Middleby family of brands, I am very excited to join this organization. Middleby is a leader of innovation in the restaurant equipment industry. I look forward to working with the successful team at Pitco in the effort to further our leadership position in fryer technology."

Source: The Middleby Corporation

### **Major Foodservice Shows to Co-locate for First Time in 2007**

The largest equipment show in foodservice (The NAFEM Show) and the premier technology show in foodservice (FS/TEC) have announced plans to co-locate their events as part of a multi-year agreement that begins in 2007 and runs through 2017. The first co-located combined show featuring NAFEM and FS/TEC takes place October 11-13, 2007 at the Georgia World Congress Center, Atlanta. With technology playing an increasingly

integral role in all equipment operations, NAFEM and FS/TEC executives hailed the co-location as a unique opportunity for foodservice professionals to find foodservice-related equipment, supplies and technology solutions under one roof at one time. “Operators worldwide are looking for total solutions for their foodservice facilities,” said NAFEM President Carol P. Wallace, CFSP, president and chief executive officer of Cooper-Atkins Corporation, Middlefield, Connecticut. “Bringing equipment, supplies and foodservice-related technology under one roof helps us showcase all that the manufacturing community has to offer our customers.” Both The NAFEM Show and FS/TEC offer a range of educational sessions, keynote presentations, networking opportunities and an exhibit hall packed with the latest in foodservice-related applications. “Our attendees have encouraged NAFEM to continually enhance The NAFEM Show with information they need daily to maximize efficiency, capitalize on innovation and benefit from what technology in today’s market place has to offer,” said Dennis M. Romer, CFSP, The NAFEM Show chair, and vice president, sales and marketing, Lancer Corporation, San Antonio, Texas. “The NAFEM Show and FS/TEC is an ideal partnership, dedicated to providing quality education, training and solutions for our collective customers.”



### **NAFEM is Only 3 Months Away!**

With the NAFEM Show only a few months away, it is time to think about being certain that you have your booth staffed with top industry professionals. The time is perfect to start your interviewing process. Contact Craig, Mario, Michael, Ted and John at 847-303-0560.

### **Joe's Crab Shack Appoints New CEO**

Joe's Crab Shack announced the appointment of Ray Blanchette to chief executive officer. A food industry veteran with more than 18 years of restaurant operations experience, Blanchette will lead the charge to re-establish Joe's Crab Shack as a leading destination restaurant chain. Blanchette is not shy about expressing his enthusiasm for his new position. “The Joe's Crab Shack brand is well-positioned within its segment and has an enormous potential for growth,” said Blanchette. “I'm extremely honored to join this youthful, fun, family-friendly organization and I welcome the opportunity to reinforce and build excitement around its reputation for great food, upbeat service and unique atmosphere.” Prior to joining Joe's Crab Shack, Blanchette served as president and chief operating officer for Pick Up Stix, a leader in the quick-casual dining segment with more than 100 locations in California, Nevada and Arizona. At Pick Up Stix, he was

responsible for overseeing operations and leading the brand to significant sales growth. Blanchette also has held multiple positions within the T.G.I. Friday's USA organization, including vice president of franchise operations, vice president of operations for its East division and executive director of its international division serving Europe, Africa and the Middle East.

Source: Joe's Crab Shack s

### **SYSCO Board Approves DeLaney's Promotion to CFO Effective July 1, 2007**

SYSCO Corporation announced that its Board of Directors approved the promotion of Bill DeLaney to executive vice president and chief financial officer (CFO), effective July 1, 2007. On December 11, 2006, the company announced that John Stubblefield, currently SYSCO's executive vice president and CFO had informed the company of his planned retirement, effective at the end of the company's fiscal year. Also in that news release, the company announced that Mr. DeLaney had been named senior vice president, financial reporting, and would assume Mr. Stubblefield's responsibilities upon his retirement and pending final Board approval. Mr. DeLaney, 51, began his SYSCO career in 1987 as assistant treasurer at the company's corporate headquarters. He was promoted to treasurer in 1991, and in 1993 he was named a vice president of the company, continuing in those responsibilities until 1994. Mr. DeLaney joined Sysco Food Services of Syracuse in 1996 as chief financial officer, progressed to senior vice president in 1998 and executive vice president in 2002. In 2004, Mr. DeLaney was appointed president and chief executive officer of Sysco Food Services of Charlotte, the position he held prior to his December, 2006 promotion to his current title.

Source: The SYSCO Corporation

### **Tijuana Flats Shelves Franchising as Way to Build Tex-Mex Chain**

There's been a change of course for fast-casual dining chain Tijuana Flats. After nearly five years of franchising its Tex-Mex concept to markets throughout Florida and beyond, the Orlando restaurant company has said, no more. Tijuana Flats has gotten out of the franchise business, opting instead to grow its business through existing partners and corporate stores. The company has about 50 restaurants, with more than a dozen in Central Florida. "There are so many companies out there that are just franchise machines," said Brian Wheeler, founder of the company. "When you do that, you can lose the integrity of the brand." Within the past year, Tijuana Flats has announced franchise forays into states such as North Carolina and Pennsylvania. They recently repurchased failing franchises in Pensacola and Fort Walton Beach and have worked for a turnaround at those sites, Wheeler said. The company saw a 28 percent increase in earnings for the first four months of this year compared with last, and same-store sales -- a key industry gauge of performance -- increased 8.5 percent, the company said. Projected annual sales for 2007 are \$45 million. "We realized that we didn't want to have a franchise company," Wheeler said of the decision to cap franchisees. "We're operators. We love running restaurants, and we're good at it."

Source: The Orlando Sentinel

### **Foreign Growth Chief Leaving Papa John's International**

The top executive in charge of international growth at Papa John's is leaving the Louisville-based pizza company nine months after he was hired. Robb Chase, who reports directly to Chief Executive Nigel Travis, said yesterday that he was offered an opportunity with a private equity firm in his hometown of Toronto that was too good to pass up. "Papa John's is a super company, and it was a tough decision," Chase said, adding that the company's international division is "absolutely on the right track." Chase was hired last September at a base salary of \$475,000. His most recent job before that was running a chain of movie theaters in Canada. Chris Sternberg, a spokesman for Papa John's, said Chase's departure shouldn't derail the company's goal of opening 120 restaurants outside the United States in 2007, the most ever in a single year. Papa John's also said it has hired Lou Jones as senior vice president and general counsel. Jones most recently worked at Blockbuster Inc. as senior vice president, corporate and international law.

Source: The Courier-Journal, Louisville, KY



### **In a talent-tight market for trained CAD design, where do you want to invest your money?**

In today's information age, information and insights are worth high billing dollars. Customers are willing to pay for creativity in design-ideas that will make them money. In a talent-tight market for geographically local, trained CAD drafters, where do you want to invest your money? and we have one suggestion for you: Put your money into your design team and let us be your partner in providing all of the mechanical, electrical, plumbing, and HVAC detail drawings.

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### **Big Mac Plans Big Push this Year**

McDonald's said it plans to speed up worldwide restaurant openings this year after a four-year slowdown to improve quality. The world's largest restaurant chain expects to spend about \$1.9 billion this year to open 800 restaurants and remodel another 2,000 in markets with "growth opportunities," Chief Executive Officers Jim Skinner told shareholders at their suburban Chicago meeting. Some 200 of those openings are ticketed for the United States, Chief Financial Officer Matthew Paull said. Other countries include Russia, China, Australia and England. Skinner said McDonald's plans to boost new restaurants by 1.2 to 1.3 percent annually from its current levels during the next few years, Crain's reported, up from 0.9 to 1 percent in recent years. McDonald's had 31,667 restaurants operating globally at the end of last year, including nearly 13,800 in the United States.

Source: United Press international

### **CKE to Sell Its La Salsa Chain**

CKE Restaurants Inc. announced that it has agreed to sell its La Salsa Fresh Mexican Grill restaurants to Baja Fresh Mexican Grill, for an undisclosed amount, in order to focus on its other brands. St. Louis-based Hardee's Food Systems Inc. is a division of Carpinteria, Calif.-based CKE Restaurants Inc., which in addition to La Salsa also owns, operates and franchises the Carl's Jr. brand. Some Carl's Jr. locations also offer a Mexican menu, branded Green Burrito. The agreement calls for CKE's Santa Barbara Restaurant Group Inc. subsidiary to sell its 100 percent equity interest in La Salsa Inc. and La Salsa

of Nevada Inc. to Baja Fresh Mexican. Based in Thousand Oaks, Calif., Baja Fresh Mexican is owned by David Kim, a former Carl's Jr. franchisee, and M Plus Capital, based in Santa Monica, Calif. Baja Fresh Mexican operates or franchises about 292 restaurants nationwide, none in the St. Louis metropolitan area. The deal is expected to close by the end of June, subject to customary closing conditions. The transaction is not expected to have a material impact on CKE's future earnings on a consolidated basis, the company said. Andrew Puzder, CKE president and chief executive said in a statement, "Our focus is on growing Carl's Jr. and Hardee's, including dual branding them with our Mexican brands, Green Burrito and Red Burrito."

Source: St. Louis Business Journal



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### **Pizza Patrón Goes Small to Grow**

In a nod to the kind of ubiquity that scattered Starbucks and McDonald's outlets throughout the land, tiny Pizza Patrón has launched a prototype that's about half the size of its typical carryout restaurant. The Dallas-based company hopes to open the smaller stores – tagged Pizza Patrón Rapidito – in malls, airports and other high-traffic areas not suited for a large stand-alone restaurant. Customers will be able to eat at or near the new stores. The Pizza Patrón Rapiditos will be about 550 square feet and cost up to \$90,000 to build, and will be opened by franchisees, said Andy Gamm, director of brand development for the parent chain. The typical carryout Pizza Patrón is about 1,200 square feet and costs up to \$185,000 to build. However, Mr. Gamm added, most of the company's stores will continue to be the traditional, larger carryouts. While larger chains have cashed in on the "mini-me" theme for years, it's unusual to see such a spinoff concept from a chain with only 64 full-size restaurants. The chain's first Rapidito opened in late April in the food court at La Gran Plaza, a Latino-focused shopping center in Fort Worth, although the opening was not announced until today. Pizza Patrón, which created a stir earlier this year by announcing it would accept Mexican pesos at its U.S. restaurants, delayed the announcement until construction that hindered access was completed. "This is designed to reach our same target customer in more places," Mr. Gamm said. "Many of our customers already frequent the mall. Now they can enjoy our pizza while they shop."

Source: The Dallas Morning News

### **Design Hotels Announces New Members and Hotel Openings**

design hotels(tm) signs 8 new hotels for membership during the first trimester of the year. In addition, the company announces the openings of four hotels, including two this month: the much anticipated Haymarket Hotel in the heart of London and La Purificadora in Puebla, Mexico. With these new members, design hotels(tm) expands its portfolio and offers exciting new European destinations for its guests to explore, including Butera and Pantelleria in the south and Oslo in the north. Moreover, the vibrant cities of Paris, Milan, Frankfurt and Gothenburg have each gained an additional design hotel. Travellers benefit from being offered a choice of different experiences within the same city, yet all with the design hotels(tm) quality seal. NEW MEMBER HOTELS: La Réserve Paris - Paris, France (June 2007); Gerbermuehle - Frankfurt am Main, Germany (July 2007); The Chedi Milan - Milan, Italy (March 2007); Falconara Charming House & Resort - Butera, Sicily, Italy (June 2007); Palazzo Barbarigo Sul Canal Grande - Venice, Italy (September 2007); Santa Teresa Resort - Pantelleria, Sicily, Italy (April 2007); Grims Grenka - Oslo, Norway (soft opening August 2007); Avalon Hotel - Gothenburg, Sweden (June 2007). OPENINGS: Lánchíd 19 - Budapest, Hungary (June 2007); Palazzina Grassi - Venice, Italy (late summer 2007); La Purificadora - Puebla, Mexico (May 2007); Haymarket Hotel - London, UK (May 2007)

Source: design hotels(tm)

### **Quiznos Names Clyde Rucker Executive Vice President and Chief Administrative Officer**

Quiznos, one of the nation's fastest-growing quick service restaurant chains, announced the appointment of Clyde Rucker as Executive Vice President and Chief Administrative Officer, effective May 29, 2007. Mr. Rucker will report directly to Greg Brenneman, Quiznos CEO, President and Partner. "Clyde is the best executive I have ever seen at leading and living a positive, high impact, fun and inclusive corporate culture," said Mr. Brenneman. "His work with Burger King, Arby's and KFC speaks to his deep understanding of franchising. Clyde will play a significant role achieving our 'Go Forward Plan' for success – creating a culture where franchise owners, employees, customers and the community all receive the full benefit and promise of the Quiznos brand." In this newly developed role, Mr. Rucker will manage the communications, human resources, real estate and administrative functions. He will also lead new programs for diversity inclusion, corporate relations and community affairs. Mr. Rucker joins Quiznos after 12 years with Burger King Corporation, where his last job was SVP of Global Communications and External Affairs. "Quiznos is an icon of a brand with a superior product platform and an unlimited upside. I look forward to supporting Greg across multiple functions as we look to take the brand to the next level," said Mr. Rucker. "More so, I look forward to working with Greg again, a leader who is results driven, to support the creation of a culture that is results oriented, creative and empowering for our staff and franchise owners alike."

Source: Quiznos

## **The Cypress Group Represents Buffalo Wild Wings Transaction**

Buffalo Wild Wings, Inc. announced the exercise of its right of first refusal to acquire the assets of Wings West, LLC, BW Investments, LLC, and other related entities (the “Welter Group” or the “Company”) owned by system franchisee Bill Welter. The entities comprise nine franchised Buffalo Wild Wings restaurants in the Las Vegas, Nevada area, including one unit currently under construction. The Purchase Price of the transaction was approximately \$26 million. The Cypress Group acted as exclusive advisor in managing the sale for the Welter Group. “The strength of Cypress’ market knowledge and transaction execution was a true asset to our Company throughout this process. Through the dedicated services of the Cypress Group, their long-standing relationships, and knowledge of the restaurant industry, we were able to achieve a milestone transaction. I am extremely pleased with the results of Cypress’ efforts and the manner in which they represented our Company throughout our transaction,” said Bill Welter, Founder & CEO.

Source: The Cypress Group

## **Kona Grill Appoints Mark L. Bartholomay as Senior Vice President of Development**

Kona Grill, Inc., an American grill and sushi bar, announced the appointment of Mr. Mark L. Bartholomay as Senior Vice President of Development. Mr. Bartholomay will report directly to Marcus E. Jundt, Chief Executive Officer of Kona Grill. Since January 2006, Mr. Bartholomay has served on the Company's Board of Directors as Chairman of the Audit Committee and a member of the Compensation Committee. In accepting his new role as Senior Vice President of Development, he has resigned his board membership, effective immediately. The Company has initiated a search for a suitable successor candidate. "Mark has been a valuable asset to Kona Grill since he joined our board of directors in early 2006 and we are pleased that he will now be taking an active role in the day to day development of our brand. Mark is a proven leader with broad experience as well as defined skills and we look forward to benefiting from his well-established credentials. Through a variety of leadership roles, we believe he has honed the necessary skills to take our real estate development function to the next level of excellence, and are gratified to be adding such a qualified individual to our management team at this point in our operational history," said Marcus E. Jundt, Chief Executive Officer of Kona Grill.

Source: Kona Grill

## **Sodexo Announces Appointment of George Chavel as President and CEO of North America Food and Management Services Operations and Group Chief Operating Officer**

The Sodexo Alliance Board of Directors has agreed to Group CEO Michel Landel’s nomination of George Chavel to be the new leader of Sodexo’s North American

Operations, effective September 1, 2007. George Chavel, who currently leads the company's U.S. Health Care Division, will succeed current North America CEO and Group COO, Richard "Dick" Macedonia, who has decided to retire after 39 years of service with the company. "George Chavel has made a very strong contribution to Sodexo's success in the U.S.," said Michel Landel. "At every step of his career, George has demonstrated his abilities as a leader and for delivering results. George has a wealth of knowledge about what it takes to succeed in Food and Facilities Management services in North America." In speaking of the retirement of Dick Macedonia, Michel Landel said, "I would like to express my appreciation to Dick Macedonia for his incredible contributions to the success of our company and our industry. Throughout his career, he has been not only a successful leader but an individual who cares deeply about people. He has contributed to the development of countless executives within our company.

Source: SODEXHO ALLIANCE

### **Rockets Names Lee Sanders New President and CEO**

The Johnny Rockets chain of all-American diner-style restaurants has announced industry veteran Lee Sanders as the president and chief executive officer of The Johnny Rockets Group, Inc. "Johnny Rockets is poised for growth through development of new 'express' concept restaurants and strategic partners such as Six Flags," said Chris Ainley, chairman, The Johnny Rockets Group, Inc. "With his extensive background in the restaurant industry and proven track record, Lee is perfectly suited to take on the leadership of Johnny Rockets and we are thrilled to have him on board." A senior executive with outstanding success in franchise development, distributor networks, operations management and building and leading teams in start-up, turnaround, growth and Fortune 500 environments, Sanders most recently served more than five years as the senior vice president of development and franchising for Minneapolis-based Buffalo Wild Wings. While there, he led the national rollout of the casual dining restaurant chain with more than 465 units and implemented a strategy that continues to allow Buffalo Wild Wings to achieve their objective of more than 1,000 units. Previously, Sanders served as national director of franchising for Dunkin' Brands (Boston), the fifth largest franchiser with \$4.5 billion in annual sales and more than 6,500 retail units.

Source: Johnny Rockets

### **A Sneak Peek at Wynn Las Vegas. Roster of Star Chefs Announced. Wynn Las Vegas Set to Revolutionize Las Vegas Dining.**

In the spring of 2005, the Las Vegas culinary scene continued its dramatic evolution when the much-anticipated Wynn Las Vegas opened its doors to the public in April of 2005. With 22 food and beverage outlets, a full-service luxury spa, a Tom Fazio and Steve Wynn designed 18-hole golf course and an array of international shopping boutiques, Wynn Las Vegas, the latest creation of Steve Wynn, remains as the preeminent luxury destination resort. Wynn has been at the forefront of the Las Vegas

restaurant renaissance, introducing the city to some of the world's finest chefs. At Wynn Las Vegas, Wynn continues to raise the culinary bar even higher with a roster of critically acclaimed chefs who are in residence, cooking in their restaurants. This unprecedented level of commitment has established Wynn Las Vegas as a one-of-a-kind dining and entertainment destination. The amazing culinary talent at Wynn Las Vegas is as follows:

Alessandro Stratta — Award-winning chef Alessandro Stratta brings his talent for preparing French cuisine to Wynn Las Vegas as Executive Chef of his namesake restaurant Alex. . In 2005, ALEX was selected as one of the “Best New Restaurants in America” by Esquire magazine and in 2006 it was recognized by AAA as a Five Diamond Restaurant, one of only three in Las Vegas. At ALEX, Chef Stratta has articulated a seasonal menu inspired by the flavors of the French Riviera, influenced by the ingredients and traditions of the regions of Provence and Nice, among others.

Paul Bartolotta – Chef Paul Bartolotta brings his signature flair for contemporary Italian coastal cuisine to Wynn Las Vegas at BARTOLOTTA Ristorante di Mare, where he spotlights rustic, yet refined, Italian cuisine.

Daniel Boulud – World-renowned chef Daniel Boulud brings his mastery of French cuisine to Wynn Las Vegas at Daniel Boulud Brasserie, a modern and sophisticated brasserie that showcases Boulud's signature culinary flair.

Masa Ishizawa -- Masa Ishizawa is the Executive Chef of Okada, Wynn Las Vegas' energetic, contemporary Japanese restaurant.

David Walzog -- Nationally acclaimed Chef David Walzog brings an innovative approach for inspired American cuisine to SW Steakhouse at Wynn Las Vegas, the resort's signature steakhouse.

Stephen Kalt – Gifted chef Stephen Kalt will bring his deft and innovative touch to Corsa Cucina & Bar, a lively and rustic Modern Italian eatery located at the cornerstone of Wynn's “theater row,” with an enticing menu.

Mark LoRusso -- Rising culinary star Mark LoRusso joins Wynn Las Vegas as the Executive Chef of Tableau, a restaurant serving refined American cuisine from its location by the resort's exclusive Tower Suites.

Richard Chen – Richard Chen joins Wynn Las Vegas as the Executive Chef of Wing Lei, derived from the Chinese character for Wynn which, translated, means “forever prosperous, is a restaurant offering haute Chinese cuisine.

Hisham Johari -- Hisham Johari joins Wynn Las Vegas as Executive Chef of Red 8, a bustling and vibrant Asian eatery specializing in Southeast Asian flavors and Cantonese cuisine.

Marc Poidevin – Internationally acclaimed chef Marc Poidevin is the Executive Chef of Catering and Special Events. Working with Tom Cook, the Director of Catering, the pair leads the catering team to provide an unforgettable group dining experience in Las Vegas.

Grant MacPherson -- Chef MacPherson brings his considerable culinary talents to Wynn where he masters the role of Executive Chef of both the Las Vegas and Macau properties. In this position, Chef MacPherson is in charge of the impressive task of running 22 kitchens, and serving 30,000 meals per day. around the world such as the St. Moritz Gourmet Festival and the James Beard House in New York.

Frédéric Robert – Frédéric Robert has dedicated his life to the art and science of pastry. He holds the position of Executive Pastry Chef for the entire resort.

Tom Cook – Tom Cook joins Wynn Las Vegas as the Director of Catering, working in tandem with Executive Chef Marc Poidevin to create an unparalleled special events and catering department at the resort. He also oversees and directs the operations of the Catering Sales Office and Banquet and Meeting Services Departments, as well as directing the fully self-contained Banquet Culinary and Beverage Departments, that service Corporate, Convention, Social and Wynn Marketing Special

Events. Danielle Price – 33-years-old Danielle Price is the Senior Director of Wine for Wynn Las Vegas, a wine program known as one of the largest in the world. Price is responsible for creating all of the wine lists, hiring the sommeliers and training the staff for each restaurant at the resort.

Source: KB Network News/www.kbnetworknews.com

### **California Pizza Kitchen Announces Three-for-Two Stock Split**

California Pizza Kitchen, Inc. announced that its Board of Directors has approved a three-for-two stock split which will be distributed in the form of a 50% stock dividend. California Pizza Kitchen's common stockholders of record at the close of business on June 11, 2007 will receive one additional share for every two shares of common stock held and cash will be distributed in lieu of fractional shares. The new shares will be distributed and will begin trading on a split-adjusted basis effective June 18, 2007. The stock split will increase the number of shares of common stock outstanding from approximately 19.4 million to approximately 29.1 million. Rick Rosenfield and Larry Flax, co-CEOs of California Pizza Kitchen, stated, "We are pleased to announce the Company's first stock split since becoming publicly traded and we believe this action over the long term will help increase liquidity of the Company's common stock. It also reflects a positive outlook on numerous fronts as our full service restaurant development continues to exhibit strong performance and our franchising efforts and Kraft relationship have become material contributors to our bottom-line. Ultimately, this brand strength has created a unique opportunity for our stock-holders, one that we believe will realize significant value over the long run."

Source: California Pizza Kitchen, Inc.

Please send all editorial contributions to Mario Schacher: [mschacher@arcimal.com](mailto:mschacher@arcimal.com)

Thank you for reading the American Recruiters Global Newsletter for the Foodservice Industry

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