



September, 10, 2007

Boston Market Gets New Owner, CEO

Boston Market Corp. gained a new president and CEO last week as a private-investment firm completed its acquisition of the restaurant chain from McDonald's Corp. Richard K. "Rick" Arras was named president and CEO of Golden-based Boston Market. He replaces Michael Andres, who will leave the company to return to McDonald's Corp. Arras most recently was president, CEO and partner of Wi-Tenn Restaurants, a franchise developer and operator of O'Charley's Restaurants. He previously was president and CEO of Shoney's Restaurants, president of Cracker Barrel Old Country Stores, and president of Perkins Family Restaurants. Investment firm Sun Capital Partners Inc. of Boca Raton, Fla., completed its acquisition of Boston Market on Monday. Terms were not announced. The firm says it plans to expand Boston Market's offerings of frozen foods and prepared foods through grocery stores.

Source: The Denver Business Journal

Krispy Kreme Reorganizes Top Operations Management

Krispy Kreme Doughnuts Inc. said it would reorganize its operations, giving two top executives primary responsibility for franchise and company store operations. The Winston-Salem, N.C.-based doughnut maker also said its top operations manager, a former Pizza Hut executive, would leave the company at the end of the month. Under the reorganization, Jeff Welch will become senior vice president and general manager of global franchise operations and development. Steve Lineberger will become senior vice president and general manager of U.S. company operations. Both men were already top managers at the company. Jeff Jervik, executive vice president of operations, has decided to leave Krispy Kreme, according to the company news release, and return to his private business interests. Jervik had been national vice president of operations for Pizza Hut Inc. and then later owned and operated a chain of Papa John's shops in Hawaii. He was recruited to Krispy Kreme from Hawaii in October 2005, while the company was being run by a team of turnaround experts. The current CEO, Daryl Brewster, was hired the following March. Krispy Kreme is in the middle of trying to turn around its troubled, money-losing operations after dealing with numerous accounting problems and lawsuits.

Source: New Mexico Business Weekly/The Business Journal of the Greater Triad Area

Denny's Announces New Ownership of Restaurants in the Upstate

Denny's announced the transfer of ownership of five company restaurants in the Upstate area to Craig Herman, the former head of company operations who left to become a Denny's franchisee. The transaction is anticipated to occur in late September with the sale of the Anderson, Boiling Springs, Duncan, Greenville and Spartanburg Denny's restaurants to Herman. "We are very enthusiastic about this change and view it as positive for the restaurants' employees and for the community," said Nelson Marchioli, Denny's President and Chief Executive Officer. "Craig is a respected leader who already has strong ties to this community.

We are confident that under his direction, the Upstate Denny's will continue to do well, making this change good for Denny's; good for the Upstate economy; and most importantly, good for our guests." After six years as a corporate senior executive, Herman became a franchisee in early 2007 with his purchase of four company restaurants in the Charleston and Myrtle Beach areas. "This is a wonderful opportunity and I look forward to returning to work in the Upstate area," said Herman. "Our goal is to help build the Denny's system statewide and to ensure that the Upstate restaurants and their employees continue to provide Denny's hometown guests with the best possible dining experience."

Source: Denny's/BUSINESS WIRE

Good Times Announces the Opening of Its Newest Location

Good Times Restaurants Inc. announced the opening of its newest Good Times Burgers & Frozen Custard in Colorado Springs, Colorado. This is the seventh new Good Times prototype location with a 70-seat lobby, comfortable patio dining area and a drive thru and is the third Good Times restaurant in Colorado Springs. The Company said that this location is projected to exceed sales trends of the previous six prototype models, which are averaging over \$1.2 million in gross sales. Boyd E. Hoback, President and CEO said, "We are excited about moving into one of the busiest intersections in Colorado Springs where our brand is a great choice for customers frequenting this high-volume dining, entertainment and retail venue. Good sites are at a premium and we hope to have up to eight locations in the Colorado Springs/Pueblo market as good sites become available." Good Times Burgers & Frozen Custard has 54 restaurants, mostly in Colorado serving high-quality, 100% all-natural Coleman beef burgers, chicken sandwiches, and fresh frozen custard.

Source: Good Times Restaurants Inc.

NRA Educational Foundation Announces Winners of 2007 SPIRIT Awards

The National Restaurant Association Educational Foundation (NRAEF), along with Nation's Restaurant News (NRN), today announced the winners of the 2007 SPIRIT Awards, a program honoring those restaurant and foodservice companies that have practices and policies in place to enhance guest satisfaction by improving employee satisfaction. The program, sponsored by The Coca-Cola Company, awards organizations in four categories: Fine Dining, Full Service, On Site and Quick Service. "We are proud to announce this years SPIRIT Awards winners and are honored to recognize the outstanding efforts they make towards the recruitment, retention and recognition of their workforce," stated Mary M. Adolf, president and chief operating officer, NRAEF. "An educated, trained and celebrated workforce is the key to the success of our great industry, and these four companies have truly demonstrated their respect and recognition of their people." The 2007 SPIRIT Awards were presented to the following organizations:

* Fine Dining: Union Square Hospitality Group

* Full Service: Famous Dave's of America

* On Site: Royal Caribbean International

* Quick Service: Bruegger's Enterprises Inc.

"It is a privilege to honor these four companies who are doing so much for the heart of our industry, the workforce," said Alan Gould, publisher, NRN. "We join with the NRAEF and The Coca-Cola Company in saluting the outstanding efforts of these operators." These outstanding SPIRIT Award winners join past award recipients as the premier companies dedicated to advanced employee recognition and retention programs in the restaurant and foodservice industry. This year's winners have demonstrated the importance of employee satisfaction, how they achieve this and how it results in greater guest satisfaction. The winners were chosen based on the innovation and creativity of their program, the professionalism of their program presentation, the in-unit communication they demonstrated and the measured effectiveness of the program.



Cold Stone Aims to Be Hip in Japan

Cold Stone Creamery, known as the provider of desserts to the masses in shopping malls across the U.S., is trying to convey a different image in Japan: ice creamery to the ultra-cool. As the U.S. ice-cream franchiser pushes into Asia, it is cultivating a following of young urbanites who the company hopes will help position its mix-and-match ice cream as fashionable. Shunning traditional advertising, Cold Stone is giving out samples in upscale shopping areas and trying to get trendsetting young women to spread the word about its desserts. It is snatching up posh retail space near Louis Vuitton and Versace stores and sponsoring fashion shows. That is a much different strategy from the way Cold Stone has grown in the U.S. The Tempe, Ariz., company started out in the suburbs, and it now serves desserts at nearly 1,400 outlets in malls, shopping centers and theme parks across the nation. In Japan where Cold Stone has eight stores, the company is targeting customers like 17-year-old Mii Aoki, a willowy high-school student with highlighted hair and a Chanel bag. She waited in line for an hour at the Cold Stone in Tokyo's posh Roppongi Hills shopping center, along with a crowd of 20-somethings weighed down with shopping bags. "It just has this image that made me want to try it," said Ms. Aoki. Cold Stone is hoping to generate a consumer base among edgy high-school students as well as fashion-conscious "office ladies" -- as many young, single, female professionals are known. These "influencers" hold enormous sway in Japan and often make or break new products. What's more, because the Japanese are famously discerning, trends from food to fashion that are considered cool here quickly spread to Korea, China and other parts of Asia.

Source: The Wall Street Journal

Daniel Wade Named COO of New Multi-Billion-Dollar The Plaza Las Vegas

Daniel M. Wade, 55, a gaming and hospitality visionary and former Vice Chairman of the Board of MGM MIRAGE (Las Vegas), has been named Chief Operating Officer of the new Plaza Las Vegas, it was announced by Miki Naftali, president of Elad IDB Las Vegas, owner/developer of the proposed multi-billion dollar ultra-luxury hotel, private residence, retail, gaming and convention complex. Mr. Naftali is also president of New York-based Elad Group, owner of the landmark Plaza Hotel, which is undergoing a \$400 million renovation. The new Plaza Las Vegas center will be constructed on the 34.5 acre site of the shuttered New Frontier, which will be demolished by implosion in the fall. The location is considered one of the best on the Strip, directly across from the Wynn Las Vegas. "We will be introducing the iconic Plaza brand and its storied elegance and grandeur to the highest end of the dynamic Las Vegas market," Mr. Naftali said. Mr. Wade said, "It is as though my 36-year career, from bellman to chief executive, has been in preparation for this challenging and sensational opportunity of a lifetime." Mr. Wade has lead management teams through the conceptual, design, developmental and operational phases of top-earning hotels and gaming resorts world-wide. He is one of few executives to hold key licenses in Nevada, Australia, China, Atlantic City and Detroit simultaneously. The multi-billion dollar Plaza Las Vegas, a joint venture of Elad Group and IDB Group USA Investments, Inc. is slated to open in 2011.

Source: Elad Group/IDB Group USA Investments, Inc./BUSINESS WIRE

Espresso Specialists Now Franke Coffee Systems North America

Espresso Specialists, Inc. announces a name change to Franke Coffee Systems North America effective Monday, August 27, 2007. The Seattle-based company is one of seven sales and service organizations for

Aarburg, Switzerland-based Franke Coffee Systems. “The name ‘Franke Coffee Systems North America’ better connects us to other Franke-owned espresso machine sales and service organizations around the world, and ties us more closely to our parent company, and Franke is simply a winning brand,” said Pat Loraas, president of Franke Coffee Systems North America. “Our focus here remains on spreading the joy of specialty coffee in North America.” Acquired by Franke in August 2004, Franke Coffee Systems North America started as Visions Espresso Sales in 1978 under the leadership of Founder Kent Bakke. In later years, the company became Espresso Financial Services and then Espresso Specialists. Its history also ties closely to Florence, Italy-based La Marzocco S.r.l. (several common owners and some joint management in the late 1990’s), and Espresso Northwest (merged with Espresso Specialists in 1994). The company will use the phrase “The Espresso Specialists” in its marketing efforts. Franke Coffee Systems North America will also continue a strong 29-year relationship with La Marzocco. It is La Marzocco’s largest distribution partner.

Franke Coffee Systems North America

Pollo Campero Expands in the US

Latin American Company brings more delicious fried chicken to Albany Park , Ill. and Hempstead , N.Y. Pollo Campero has successfully opened two of its newest restaurants in Albany Park, Ill. and Hempstead, N.Y. Residents of both cities have eagerly awaited the Latin-inspired fried chicken concept and this July Pollo Campero answered their grumbling stomachs. Both restaurants broke more records than many of the latest Pollo Campero openings. “We are thrilled to provide two great cities with more delicious chicken,” said Roberto Denegri, President and COO, Campero USA . “Our unique combination of quality, flavor, affordability and service has created a demand for the Pollo Campero experience, resulting in record-breaking sales with every U.S. market opening thus far.” Pollo Campero now has 253 restaurants in 11 countries and three continents with 32 in the U.S. This restaurant expands the presence of Campero in the United States , where operations began in 2002. The chain is ramping up its expansion into key U.S. markets in response to overwhelming demand for its flavor-bursting brand of chicken and personal service with a Latin twist. Pollo Campero initiated its U.S. expansion in 2002 after selling three million “to go” orders through various Central American airport locations to travelers delivering duffle bags full of the chain’s trademark chicken to stateside friends and relatives who craved the familiar flavor. Since its successful entry into the U.S., the chain has grown in popularity beyond its traditional Hispanic consumer base.

Source: Campero USA

Wendy's to Open Books to Peltz

Wendy’s International Inc. this week said it will give billionaire investor Nelson Peltz and his company, Triarc Cos., an opportunity to review confidential and proprietary information so they may decide whether or not to bid for the company. Triarc already owns Arby’s, another fast-food chain. In April, Wendy’s formed a committee to look for ways to boost the company’s stock price, including a possible sale. Mr. Peltz, who runs the Trian Fund, stepped in during July, saying he had increased his stake in Wendy’s to 9.8% of the company’s total shares. He subsequently announced his intent to offer \$37 to \$41 per share for Wendy’s, which would have put the company’s value at \$3.2 billion to \$3.6 billion. In its Aug. 28 filing with the Securities and Exchange Commission, Wendy’s laid out several ground rules for Triarc, including forbidding Triarc from soliciting for employment or hire any officer of Wendy’s for a period of 18 months. Wendy’s also said money damages “would not be a sufficient remedy for any breach of this agreement.”

Source: Foodbusinessnews.net

Baja Fresh Hires Industry Veteran Michael Napolitano as Director of Construction and Design

California-based Baja Fresh Mexican Grill announced that design and construction industry veteran Michael Napolitano has joined the organization as director of construction and design. In this role, Mr. Napolitano will be responsible for taking the new Baja Fresh and La Salsa locations through the overall

design, development and entitlement process. "Location, site development and overall restaurant design are critical factors to the success of Baja Fresh," said James Walker, president, Baja Fresh. "The addition of Michael to our team brings a level of industry experience that will allow Baja Fresh to meet strategic initiatives for continued growth by ensuring we select the proper locations for new restaurants and meet the design needs of Baja Fresh and La Salsa customers in different regions across the country." Mr. Napolitano brings more than thirty-five years of building design experience to Baja Fresh. He has vast experience in real estate development from site selection to grand opening and has coordinated the development of many raw land retail developments, shopping centers, and industrial parks. Prior to joining Baja Fresh, Mr. Napolitano worked for Greenberg Farrow, Architects in Irvine, CA coordinating the development of big box retail projects and retail shopping centers. "I learned about the restaurant business the old fashioned way - I owned one," said Michael Napolitano. "Baja Fresh is a stellar organization delivering fresh, quality food to consumers and I look forward to a new adventure of rolling out, in very short order, scores of new Baja Fresh and La Salsa restaurants across the country."

Source: Baja Fresh Mexican Grill/Restaurants and Institutions



The advertisement is split into two main sections. The left section has a dark red background and features the text "The NAFEM Show" in white, with "October 11-13, 2007" and "Georgia World Congress Center Atlanta, Georgia, USA" below it. The right section has a light blue background and features the slogan "is right around the corner...are you READY?" in red, followed by the "american recruiters" logo which includes a stylized American flag graphic.

Bunker Hill Capital, Nick Valenti and Joachim Splichal Complete the Acquisition of the Smith & Wollensky Restaurant Group

Bunker Hill Capital, L.P., together with Nick Valenti and Joachim Splichal, announced that they have completed the acquisition of The Smith & Wollensky Restaurant Group, Inc. pursuant to the agreement and plan of merger executed on May 6, 2007. An acquisition vehicle formed by the group acquired SWRG in a go-private transaction via an all-cash merger at a price of \$11.00 per share. Smith & Wollensky is the definitive premier steakhouse concept in the United States, and the acquired restaurants are located in Miami Beach, Chicago, Las Vegas, Washington, D.C., Philadelphia, Columbus, Houston and Boston. The group plans to expand to other major cities across the United States. Simultaneously with closing, Alan Stillman, the founder of SWRG, acquired from SWRG the Park Avenue Café and Quality Meats restaurants in New York City and the management rights to Smith & Wollensky in New York City, The Post House and Maloney & Porcelli. The Smith & Wollensky restaurant in New York City has been owned by a separate entity for approximately 30 years and will remain under that ownership. Valenti and Splichal, who will operate the acquired restaurants, stated "We are excited about the acquisition and look forward to working with our partner, Bunker Hill Capital, to achieve our strategic plan for the business." Valenti and the principals of Bunker Hill Capital have had a relationship dating back to 1996, and Valenti is a member of Bunker Hill Capital's Executive Council.

Source: The Smith & Wollensky Restaurant Group

Rise & Dine™ Restaurant Chain to Double Franchise Units by April 2008

The fast-growing Rise & Dine™ Restaurant chain announced the opening of six locations and opening dates for six more breakfast-lunch restaurants, according to Gary Hoyle, president and CEO of Peach's Franchise LLC, the company awarding Rise & Dine™ franchises. The additional locations will bring the chain's total operating units to 12 franchise locations and 10 licensed affiliates in four states by April 2008. "We are excited about our growth and remain strongly focused on supporting each franchisee to help

ensure success," Hoyle said. "We are very pleased by the ramp up of sales in stores that have opened during the past 10 months. Guests at Rise & Dine™ are enjoying the food and fellowship that define our brand." Hoyle also announced that the chain's corporate office has moved to 274 Marconi Boulevard in downtown Columbus. "Locating our corporate office in the Nationwide Arena District speaks to our commitment to the redevelopment of downtown Columbus where our regional training center is located," Hoyle said, referring to the Rise & Dine™ Restaurant at 277 West Nationwide Boulevard, facing the Nationwide Arena. Additionally, Hoyle announced that Angela Polley was appointed to the position of franchise director to assist in franchisee training and support.

Source: Rise & Dine™ Restaurant

Starbucks in Home Coffee Link-Up with Kraft

Starbucks is to start selling its branded coffee through Kraft's "Tassimo" homecoffee machines as footfall in its US stores slows and Americans return to drinking coffee at home. This is the first time that Starbucks, which has contracted Kraft to distribute its packaged coffee in supermarkets, has sold coffee under the Starbucks brand name for use in home coffee machines. Food companies such as Kraft and Nestlé have been trying to compete with coffee chains by developing machines that can brew espressos and cappuccinos at home. Total sales of these so-called "pod" systems - the machines use small pods of ground coffee and also take tea and hot chocolate - rose to \$99m in 2006 from just \$8m in 2001, according to research from Datamonitor and the National Coffee Association. Starbucks, which continues to expand aggressively with 2,400 store openings around the world this year, is starting to find it more difficult to persuade new customers to come into its coffee shops in its home market. Last month, it said traffic through its US stores grew less than 1 per cent in the third quarter, blaming the weakness on lower consumer spending as people went out less. Meanwhile, more Americans are drinking coffee at home today than they were a year ago, suggesting that the popularity of coffee chains may be waning. Some 77 per cent of coffee consumers drink at home today compared with 74 per cent a year ago and 81 per cent in 2001, according to the US National Coffee Association. The agreement between Starbucks and Kraft is likely to be mutually beneficial. Kraft has been trying to improve the quality of coffee it sells to revive declining sales of ground coffee in the US and Europe. It has overhauled its Maxwell House brand, packaging it in new large square plastic containers, and now uses only arabica beans. Mary Beth Stone West, president of Kraft North America Beverages, said: "It's about reinventing mainstream coffee." However, the new packaging has already provoked competitor Procter & Gamble to file a lawsuit against Kraft, alleging that the owner of Maxwell House has infringed a patent on the plastic containers in which it sells its Folgers coffee brand. Kraft and Starbucks have also been trying to create a "virtual cafe" experience for consumers in supermarkets by creating special coffee sections that evoke the feel of a coffeeshop. Wendy Piñero, vice-president of Starbucks's global consumer products business, said demand was increasing for the company's "at home" products, which included packaged coffees sold in supermarkets.

Source: The Financial Times Limited 2007

One Hardee's Became a Restaurant Empire

The nation's top Hardee's franchisee is laying a new bet on the Thickburger. Boddie-Noell Enterprises said that it had bought 34 Hardee's restaurants from the chain's corporate parent, including many locations in the Triangle. The restaurants bring Boddie-Noell's total number of Hardee's to 343 in four states. The additions are scattered throughout 21 North Carolina towns, including five in Rocky Mount, Boddie-Noell's home. Though Boddie-Noell operates several restaurants, including the Cafe Carolina and Bakery and Texas Steakhouse & Saloon chains, the deal solidifies Hardee's as its flagship chain. "As Hardee's goes, Boddie-Noell pretty much goes," said president and CEO Bill Boddie. "Most chains go through cycles. We've got momentum now." Terms of the acquisition from Hardee's parent CKE Restaurants were not disclosed. The deal helps CKE, which bought Hardee's 10 years ago, streamline its operations. The company is selling 200 restaurants to franchisees. For Boddie-Noell, the move positions it to grab a bigger bite of the \$60 billion-a-year burger business. "It propels us into the next phase of our company's expansion," Boddie said. According to regulatory filings CKE submitted with the Securities and Exchange Commission, franchised

Hardee's had average sales of \$949,000 last year, outperforming company-owned restaurants, which had \$916,000.

Source: Boddie-Noell Enterprises



Buffets Inc. Examines Takeout

CEO Mike Andrews ponders the takeout potential for Buffets Inc. To the casual observer, Buffets Inc.'s CEO Mike Andrews has a full plate. Ryan's Grill & Buffet Bakery which Buffets acquired last November, is in dire need of basic repairs. HomeTown Buffet and Old Country Buffet, the company's other brands, are rolling out grilled steak for the first time ever. Andrews is also overseeing a nascent franchise program that will eventually increase the number of HomeTown Buffets in California and Florida. Still, he cannot resist pondering how to crack the industry's biggest sales-generating trend. "The other thing we have to figure out is takeout," he says during an interview at headquarters in Eagan, Minn. "You can't let the biggest growth segment go by without doing anything." Join the Crowd! No kidding. Takeout has taken casual-dining restaurants by storm, lifting sales at an annual rate of nearly 10 percent over the last three years, according to a new study by Chicago-based market researchers Technomic Inc. The study also reports that restaurant patrons increasingly see takeout as a meal solution, consuming the food at home. Yet takeout seems counterintuitive in the buffet segment, given its one-price, all-you-can-eat format. Indeed, a major headache for buffet restaurants is the customer who surreptitiously carries food outside the restaurant--verboten throughout the category. Andrews is adamant nonetheless. "We have to get a reasonable test going," he declares. The test is likely to take place in a HomeTown unit in Kansas City, Mo., where Buffets Inc. co-founder Dennis Scott often works on recipes. Andrews calls the unit an "ideation center."

Source: Reed Business Information

Barcelo Hotels & Resorts Expands with 20 Hotels in United Kingdom

Spain-based Barcelo Hotels & Resorts has arrived at an agreement by which it will manage the prestigious Paramount Hotel chain, consisting of 20 four and five star properties throughout Great Britain. Barcelo Hotels & Resorts announced an agreement with Dawnay Shore Hotels PLC, the owner of the Paramount Hotel chain, to manage the company's 20 hotels throughout the United Kingdom. Beginning this September, Barcelo will be the management company of record for the chain of four and five star hotels located throughout England, Scotland and Wales. This is Barcelo's first move into the British hotel market, and could lead to further expansion throughout the UK. Barcelo presently operates hotels and resorts in 15 countries worldwide. Although this is Barcelo's first move into the UK market, the Barcelo brand is well-known to UK travelers who have enjoyed staying at Barcelo Hotels and Resorts throughout Europe and Latin America. Each of the UK hotels will become part of the Barcelo Premium brand. Many of the properties are located in historic buildings and all contain contemporary amenities and services for business and leisure travelers. The agreement with Dawnay Shore Hotels has been implemented by means of a long-term rental contract of 45 years and is part of Barcelo's strategic growth strategy throughout Europe. Barcelo intends to maintain the current structure and management team of the UK hotels. Following this agreement, Barcelo becomes the leading Spanish-owned hotel company in Great Britain, and the UK becomes Barcelo's third largest country of operation, behind Spain and the US. With this agreement,

Barcelo surpasses 150 hotels worldwide, meeting its growth objective through the end of 2007 several months early.

Source: Barcelo Hotels & Resorts

IH/M&RS to Present Global Resources at November Market

The International Hotel/Motel & Restaurant Show® (IH/M&RS) will expand its international reach for the November 2007 market. Taking place November 10-13, at New York City's Jacob K. Javits Convention Center, the 92nd annual IH/M&RS will feature more than 90 exhibiting companies representing at least 20 countries, and will draw nearly 1,500 international buyers. "As distribution systems become more refined, and suppliers are able to sell globally with greater ease, the IH/M&RS becomes a greater and greater medium for bringing together international buyers and sellers of hospitality industry products and services," said Christian Falkenberg, show manager. Countries represented by exhibiting suppliers will include Australia, Brazil, Canada, China, England, France, Israel, Ireland, Italy, Japan, Korea, Spain, Switzerland, Taiwan, Tunisia, Turkey and Uzbekistan. Of note, the Italian Trade Commission will feature 15 companies with products for hotels. A second Italian pavilion, from the region of Lazio, will headline eight companies displaying food and restaurant products. Resources to be featured from international exhibitors include bathroom amenities, bed linens, entertainment systems, flat panel televisions, foodservice equipment, luxury bedding, seating, specialty teas, security systems, tabletop and more. Adding to the international focus of the 92nd annual International Hotel/Motel & Restaurant Show are the Gold Key Awards for Excellence in Hospitality Design, which this year will recognize 15 hospitality design firms that have created remarkable properties around the globe. Properties in Aruba, Bahamas, Canada, China, Singapore, United Arab Emirates and the United States, each built or renovated within the past 18 months, will be showcased in this worldwide competition.

Delta Airlines to Partner with Celebrity Chef Todd English

Now that the major carriers have us accustomed to the idea of paying for airline food, they have to convince us it's food worth purchasing. In November, Delta Airlines will partner with celebrity chef Todd English -- one of his many restaurants is Seattle's Fish Club -- on "signature creations" that will include fresh sandwiches, salads and light bites.

Cost in coach: \$3-\$10. Delta says the designer grub will be available on domestic flights of at least 750 miles (or 90 minutes). And if that doesn't make your day, Delta has flight attendants who are being trained in mixology for its "Midnight Sky" cocktails by Rande Gerber. Cost in coach: \$5.

Source: Seattle Post-Intelligencer

FCSI Headquarters is Moving!

After being in one location for the past 15 years, everything is packed up and ready to move to its new address:

FCSI Headquarters
455 South 4th Street, Suite 650
Louisville, KY 40202
Phone: (502) 583-3783
Fax: (502) 589-3602
E-mail: fcsi@fcsi.org

Wade Koehler and the FCSI Sales Office has moved as well. His new contact details are:

Wade Koehler
407 Lauterbur Lane
Champaign, IL 61822
Phone: 217/239-2893
Fax: 217/718-4771

Please make note of these changes in your records and forward all correspondence to the new addresses



Restaurant Owner Sentenced in Illegal Alien Case

The owner of a Fairfield restaurant drew a prison sentence of one year and one day for hiring illegal aliens, the U.S. Attorney for the Southern District of Ohio said last week. Jing Fei Jiang, owner of Bee's Buffet, pleaded guilty in January to one count each of inducing, transporting and harboring an illegal alien. He was also fined \$3,000 and ordered to either forfeit the restaurant property to the United States or raise \$100,000 within 30 days in lieu of forfeiture. In addition, Jiang, who is in the United States illegally as well, faces deportation after serving his sentence. Jiang said in a statement filed with the plea agreement that he employed illegal immigrants at his Nilles Road restaurant between October 2005 until, at least, June 2006. He also housed them in a Fairfield residence that he owned, and drove them to work at the restaurant. Agents from the Cincinnati office of U.S. Immigration and Customs Enforcement raided the home in June 2006, arresting Jiang and several Chinese and Mexican nationals who were living there.

Source: Business Courier of Cincinnati

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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