



June 17, 2008

Neal T. Baker, Fast-Food Pioneer, Dies

Inspired by the crowds lined up at the first McDonald's in San Bernardino, Calif., Neal T. Baker and Glen Bell became part of a wave of fast-food pioneers linked by friendship and geography. On the outskirts of town, Baker helped Bell, who was his best friend in high school, build a hamburger stand in 1948 that would evolve into the Taco Bell chain. Two miles east of the first McDonald's, Baker built his own stand in 1952 that grew into Baker's Drive-Thru, a regional chain that made him a multimillionaire. The family still owns the 36-restaurant business today. Baker, who went into the office every day until about two months ago, died May 31 at his Redlands, Calif., home, his family announced. A cause of death was not released. He was 84. "San Bernardino was the hub for so many of these guys, and it all really centered around the McDonald brothers," Chris Nichols, a Los Angeles Conservancy historic preservationist, told the Los Angeles Times in an e-mail. "It's kind of like the early days of computer development where everybody at the table would go on to be a household name." "Neal Baker was an icon in our community and had a hand in the founding of almost every fast-food chain that started" in inland Southern California, said Brown, who had known Baker for 50 years. Recognizing the profit potential of Mexican food, Baker added it to the menu in 1955 and pioneered a "twin-kitchen" concept - burgers were sold at one window and Mexican food at another. "If people wanted both, they had to wait in line twice," Baker told the San Bernardino Historical and Pioneer Society last year, and laughed. "I got a lot of guff over that." When asked why he was content to allow Baker's Drive-Thru to remain a regional chain based in San Bernardino and Riverside counties, Baker said that the claustrophobia that kept him from flying also probably helped keep the franchise locations close to home. "When you have a successful business and you make more money than you can ever spend, why do you need to get bigger?" Baker said in a 2004 interview. A longtime supporter of California State University-San Bernardino athletics, Baker also had funded a major academic scholarship at the school. Two years ago, he donated more than two acres for a community center and fire station in Muscoy.

Source: The Los Angeles Times

Ted Turner Urges: Conserve. Restaurant Owners Listen

Billionaire Ted Turner urged Massachusetts restaurateurs to join the green movement. The former media magnate and CNN founder's Turner Foundation is partially funding the National Restaurant Association's "Conserve: Solutions for Sustainability." The initiative, launched in May, helps eateries become more environmentally friendly. Conservation is going to become a necessity because the U.S. economy and the way Americans live were built on an abundance of cheap energy, Turner said during a Boston talk moderated by local celebrity chef Todd English. "Those days are over," said Turner, himself a Toyota Prius hybrid-driving restaurateur. "We're going to be in for a tough time, but that's all the more reason to be conservation-minded." Turner is chairman of Ted's Montana Grill, a string of 57 restaurants that he and Chief Executive George McKerrow Jr. started in 2002 to help save the American bison. The chain, which serves bison, is dedicated to eco-friendly operations, with a slogan of "Eat Great. Do Good." Its Styrofoam-free restaurants use recycled paper menus, paper straws, to-go cups made from corn starch, water-efficient

toilets and biodegradable Boraxo soap in their restrooms, among other green measures. Other steps that restaurants can take to go green include using compact energy-saving fluorescent light bulbs, not serving bottled water, installing waterless urinals and purchasing locally grown and produced food to reduce “carbon footprints” related to imports, according to Turner. “Most of them save you money,” he said. The restaurant industry uses five times more energy than other retail businesses and is behind the curve when it comes to environmentally friendly practices, McKerrow said. “It’s about doing the right thing in little steps, not one big quantum leap,” he said.

Source: bostonherald.com

Pumphret Named Pitco/MagiKitch’n/Blodgett VP Sales

Mark Pumphret, current vice president of Blodgett sales and marketing, will assume the additional role of vice president of sales and marketing for the Pitco/MagiKitch’n brands. Pumphret has been with Blodgett for the past few years. Prior to that, he spent time at Lang Manufacturing and Rational, and has been in the foodservice industry for 28 years.

Source: FE&S

Starbucks to Open 150 European Locations: Report

Starbucks Corp is boosting its European presence with plans to license 150 new locations in the United Kingdom, France and Germany over the next three years, The Wall Street Journal reported last week. The shops are to be planted at airports and railway stations, the paper said, and come as the chain looks to offset a slumping U.S. market with overseas growth. Earlier this month, through a Mexican partnership, Starbucks opened its first coffee shop in Argentina. The European deal is Starbucks’ largest licensing agreement outside the U.S., the Journal said, and could test Europeans’ taste for take-out coffee. “These three countries are just the beginning of what I think is a broader opportunity,” Starbucks Chairman and Chief Executive Howard Schultz said in an interview with the Journal. “In the past, we had not been as aggressive because the resources of the company and the focus have primarily been on the U.S. business.” The licensing deal is being done with SSP, a U.K. food-retail operator that runs three airport Starbucks in the country and also operates Burger King and Pizza Hut outlets, the paper said, adding that the companies declined to name the airports or train stations where they plan to open the cafes. In November Starbucks reported its first quarterly drop in U.S. customer traffic to established stores, and the trend has continued.

Source: Reuters

Seaway Valley in Discussions with Metro Restaurant for Possible Acquisition

Seaway Valley Capital Corporation announced that it’s wholly owned subsidiary, North Country Hospitality, Inc. (“NCH”), owner of Good Fello’s Brick Oven Pizza and Wine Bar, Sackets Harbor Brew Pub, The Cantina, and Sackets Harbor Brewing Company, has begun preliminary discussions with the owners and management of a restaurant in a metro area in New York State. The discussions, although preliminary, are aimed at finding opportunities to strategically expand the North Country restaurant group outside the region, and areas targeted for expansion include Albany, Syracuse, Rochester, and Buffalo. This particular restaurant, which this year expects to generate about \$1.8 million in food and beverage revenues, is in one of these targeted markets. Christopher Swartz, President of NCH, stated, “We feel that the timing is right to begin aggressively seeking opportunities to take our current concepts – or to acquire others – outside the region so that we can gain a greater overall market share by being exposed to a greater number of consumers.” Mr. Swartz continued, “And although these discussions with this particular restaurant are just beginning, they represent the posture of the company.”

Source: North Country Hospitality, Inc.



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Bennigan's Parent Metromedia Denies Bankruptcy Filing

The Plano-based parent of the Bennigan's and Steak & Ale chains said it is working with its bankers to restructure debt as rumors circulate that the company may be facing bankruptcy. In a one-paragraph statement, Metromedia Restaurant Group, which owns or franchises more than 800 restaurants, denied "various media reports" that "the company has prepared a bankruptcy filing." The Wall Street Journal reported that the company "is in talks with its major lender, GE Capital Solutions, in an effort to stave off a possible bankruptcy filing." It attributed the story to "three people familiar with the matter" but did not name them. "In response to various media reports, Metromedia Restaurant Group would like to clarify that it has neither filed for bankruptcy nor prepared a bankruptcy filing," the Metromedia statement said. The privately held company said that, "similar to other members of the casual dining industry, current economic and industry trends have adversely affected the group's overall financial performance." As a result, Metromedia Restaurant Group is currently in the process of formulating a proposal to present to its lenders to restructure its indebtedness and alleviate such trends." Officials with Metromedia, which also owns the Bonanza and Ponderosa steak chains, did not return calls seeking additional information. Last week, Clay Dover, president and chief executive of Metromedia, quit abruptly after about six months on the job. Metromedia and other casual dining restaurants have been hard hit as consumers have scaled back on dining out.

Source: The Dallas Morning News

Analyst Says Consumer Woes May Hurt Chipotle

A Deutsche Bank analyst said last week that Chipotle Mexican Grill Inc. may struggle to keep beating expectations given a tough environment in which consumers are cutting back on eating out. "Chipotle is not a broken growth story, but there are some reasons to be concerned," said analyst Jason West in a note to investors. West said his biggest concern is that traffic at the restaurant chain could slow down more than expected in the next few quarters. "While Chipotle has done a remarkable job maintaining traffic in a challenging environment, we believe the consumer malaise is likely to catch up with the company at some level this year," he said. Signs, he said, have already started to emerge with same-store sales, or sales at locations open at least a year, decelerating in each of the last four quarters and new stores not performing as well. West added that one quarter of the company's restaurants are in "challenged" consumer and housing markets, such as California, Florida and Arizona. Each 1 percent drop in traffic could hurt earnings per share by 10 cents, he said. Chipotle said in an e-mail response it could not comment on its current results or the likelihood it will hit expectations this quarter or this year. West has a "Hold" rating on the shares with a \$90 price target.

Source: The Associates Press/The Boston Globe

McDonald's to Expand Operations in India

McDonald's, a fast food chain, plans to invest INR4 billion over the next three years and open 40-60 outlets each year in India, reported the Press Trust of India. With this investment and openings, the company hopes to register 30-35% growth per annum. Currently, the American food chain has 160 restaurants in India. Out of the intended INR4 billion investment, INR1 billion will be spent for expanding the chain's operations in the eastern part of India.

Source: Food Business Review

Denny's Corporation Announces New Organizational Structure

Denny's Corporation announced that the Company has redesigned its organizational structure to support its ongoing transition to a franchise-focused business model. The Company has completed an extensive review of its organizational structure in comparison with many prominent franchise systems. In April, the Company realigned its senior leadership with three executive officers reporting to the Chief Executive Officer. The Company has restructured the organization under this leadership to effectively execute its new strategic direction with primary emphasis on sales, brand and franchise. Additionally, the Company has created four Regional Vice Presidents of Operations (RVP) positions that will have accountability for the performance of both company and franchise restaurants within a geographic region. The RVP's and their support teams will manage an integrated effort to drive guest counts, sales and profitability while ensuring operational excellence. The Company is also strengthening its marketing focus with resources dedicated to sales, consumer insights, innovation and an enhanced local marketing effort through a strategic collaboration with Denny's operational leadership. Nelson Marchioli, President and Chief Executive Officer, stated, "Through the success of Denny's Franchise Growth Initiative (FGI), the mix of franchised restaurants in the Denny's system is now up to 76 percent. In our quest to become a franchisor-of-choice in the restaurant industry, we must continue to evolve our corporate structure and mission to focus on driving sales, expanding the brand and providing valuable support to our franchisees. We have determined that to be competitive in today's challenging operating environment it is necessary to reallocate resources and streamline our structure. We see many opportunities ahead for the Denny's brand and look forward to working with our franchisees to capitalize on our growth prospects." The new organizational structure increases brand and franchisee support, but also allows for consolidation of certain departments and job functions resulting in the near-term elimination of approximately 50 positions. As a result of these staff reductions, the Company expects to incur a restructuring charge attributable to severance and other expense of approximately \$5 million in the second quarter of 2008, which will be paid out over the next 12 months.

Source: Denny's Corporation/BusinessWire

Cintas Corporation Announces Global Expansion

Cintas Corporation announced its plan to launch service in international markets. This multi-phase expansion will be led by Cintas' new Global Accounts and Strategic Markets Division. The growth is designed to better meet the increasing demand of its customers to create a consistent global brand image. "The international expansion of Cintas' operations enhances our commitment to our current customer base while enabling us to meet the needs of new customers in these regions," said Lance Bates, President, Cintas Global Accounts and Strategic Markets Division. "Whether it is a business in Hong Kong, Zurich, Buenos Aires or Chicago, global businesses want their guests to have the same impression of the brand at each location. As our customers break into new markets, they can look forward to enjoying the same level of high quality service and dependability throughout the world that they have enjoyed from Cintas in the U.S." New sales and service offices in Hong Kong and Macau opened in April. Cintas has plans to expand in additional markets throughout the world including Europe, Latin America and the Middle East. Each region will have a sales, service and design center staffed by local employees focused on extending Cintas' direct sales of image and fashion uniforms. A global design team will work closely with regional designers to ensure local cultural style considerations are incorporated into programs while maintaining a consistent global fashion brand. In addition to design resources, local sales and service offices will also provide

sourcing, distribution and administration of accounts. This ensures that each customer receives the same high quality Cintas products and reliable service they are accustomed to receiving in the U.S.

Source: Cintas Corporation



Bangkok– Food & Hotel Thailand 2008 in Its 16th Year

Bangkok– Food & Hotel Thailand 2008 this year attracts major international brands and secures exclusive industry support for its 16th Anniversary event in Thailand. This year’s exhibition and conference, billed as Asia’s only 5 Star event, will take place from September 17 to 20, 2008 at the Royal Paragon Halls, Bangkok and it’s expected to attract over 750 leading brands from throughout the world and attract over 20,000 trade professionals from over 50 countries, mainly from the Indo-China region. The event is unrivalled in the region for the high-end stakeholders of the hospitality industry. Food & Hotel Thailand unique profile positions itself as a “Total Solutions” event for the high-end hospitality industry attracting only the premium food, beverage, equipment and technology products for the region’s hotel, restaurant, foodservice and retail sectors. The exhibition will cover the entire 12,000 sqm of exhibition space at Thailand’s Premier exhibition venue, the Royal Paragon Halls, Bangkok from 17 – 20 September 2008. A vast selection of leading food and beverage products will be on display at the event as diverse as water to wine and poultry to tofu, brands include US Angus Beef, Kendall Jackson wines, Qing Ling Zhi rice, Ebisu Japanese Seafood, Bon Café coffee, Carmi Flavors, Bangkok Ranch Ducks and Mita Health Drinks. Ms. Laddawan Boonsong reported that Nestlé “have met many different buyers at the show from restaurant owners to hotel managers, retailers and food service caterers”. In the equipment sector companies include Electrolux, Royal Porcelain, Chubb, Newton, Victorinox, Swiss Diamond, Winterhalter, Franke, Hatco, Fagor, Saeco, Nuova Simonelli, BVR Fabrics and Ocean Glass to name but a few. Ingeborg Klose of Peerapat, a regular exhibitor at Food & Hotel Thailand explained how the event attracts “visitors from Vietnam, Cambodia, Laos, India and of course our customers from all over Thailand.” Peerapat return to Food & Hotel Thailand with a diverse range of products from crystal glass to pasta cookers and from sanitizers to swimming pools! Hospitality and retail technology remains a key product sector of Food & Hotel Thailand and this year welcomes the return of Hostec Asia of the US as part of the event and the support of the Asian Hospitality Financial Technology Professionals organization from Singapore. New features to Food & Hotel Thailand in 2008 are the Food Pavilions from Argentina and Mid-West America and the Thai-Islamic Halal Food Association. Food & Hotel Thailand 2008 is organized by Bangkok Exhibition Services, members of the Allworld Exhibition Alliance and part of the Apple Series of food & hotel events that include HOFEX in Hong Kong, Food & Hotel Asia in Singapore, Food & Hotel China in Shanghai, FHM in Malaysia, Seoul Food & Hotel in Korea, Food & Hotel Vietnam, Food & Hotel Indonesia, Food, Hotel & Tourism Bali and FHC Beijing.

Dunkin' Donuts Looks to Make Mark in Chattanooga

Dunkin’ Donuts announced it plans to franchise 30 new restaurants during the next several years in the Chattanooga, Tenn., and North George region. The plan is part of a larger move by the coffee and bakery quick-service restaurant chain to increase its franchise locations in the United States. Dunkin’ Donuts said it is looking for new franchisees to own and operate a minimum of five new restaurants in Chattanooga,

North Georgia and throughout the country to help direct the company's future growth. Dunkin' Donuts said that building a network of stores will allow the company to invest in a distribution model "that ensures consistent, high-quality products that customers expect."

Source: FoodBusinessNews.net

CAFÉ Announces Global Partnership with Johnson & Wales University

World's premier hospitality/culinary university joins forces with leading U.S. provider of professional development to foodservice educators. The Center for the Advancement of Foodservice Education (CAFÉ) announced a global partnership with Johnson & Wales University to reinforce activities linking the hospitality industry with foodservice-training classrooms in colleges and high schools across the United States. Both organizations have worked diligently to deliver the latest technologies and successful teaching theories to educators devoted to the arts of culinary, baking and pastry. "Chef instructors are the most influential professionals in U.S. foodservice, wielding tremendous impact on the future of our industry," said Mary Petersen, president of CAFÉ. "With the support of Johnson & Wales University and its exemplary faculty, facilities and training, together we will take CAFÉ to the next level of offering affordable, meaningful professional development to this often-overlooked group of dedicated culinarians." "Through this partnership, Johnson & Wales will greatly enhance its outreach to culinary and hospitality educators," said university President John Bowen. "We are looking forward to inviting other educational institutions to join us in our efforts to demonstrate a high level of support and prestige to hospitality careers as a viable choice for students across the nation."

Source: Johnson & Wales University

Yum! Brands Appoints Eaton President of KFC, USA

Yum! Brands, Inc. announced the appointment of Roger Eaton, 47, as President of KFC USA. He replaces Gregg Dedrick, 49, who has made a personal decision to leave by year's end after 20 years with the Company so that he may pursue several outside business ventures and academic coursework. Rather than waiting until the end of the year, the Company appointed Eaton to replace Dedrick now so that there is an orderly transition. Eaton will report directly to David C. Novak, Yum! Brands Chairman and Chief Executive Officer, and Dedrick will remain through a transition period until early 2009. In his new role, Eaton will be responsible for KFC's \$5.3 billion domestic business, which is predominantly franchised across 5,300 restaurants. For the last five months, Eaton has served as Yum! Brands Chief Operating and Development Officer, responsible for sharing global Operations Best Practices. "I want to thank Gregg Dedrick for his outstanding service to YUM over the last 20 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 KFC's new President. 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. Prior to becoming Yum's COO, he served for seven years as Senior Vice President/Managing Director of Yum! Restaurants International South Pacific and Africa region (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. In each of those roles, Eaton achieved outstanding results. Under his leadership, the KFC business in Australia delivered 27 consecutive quarters of profitable same store sales growth through consistent product innovation and dramatic operations improvements. He also is a champion of people development and the YUM culture, having coached many successful YUM leaders today who have been relocated from Australia to assume senior leadership positions within the Company. Emil Brolick, 60, President of U.S. Brand-building, will now become Chief Operating Officer, an executive staff role, overseeing YUM's Restaurant Excellence, Development, Express business and Quality Assurance. The leaders of each of these functions, along with Ben Butler, president of Long John Silver's and A&W All-American Food, will report to Brolick. He will continue to oversee the Company's global Marketing Excellence and Marketing

College. Brolick serves on the Yum! corporate executive staff, all of whom report to David Novak, as do the presidents of Yum! Restaurants International, Yum! China, KFC, Taco Bell and Pizza Hut. "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.

Eat 'n Park Restaurants Name New Chief Executive Officer

Eat 'n Park Hospitality Group has named Jeff Broadhurst to succeed his father as chief executive officer. Eat 'n Park says Jim Broadhurst will remain as chairman. He had led the company for more than three decades. Jeff Broadhurst joined the company in 1996 and has been president for the past two years. Before that, he was president of Parkhurst Dining Services for four years. Eat 'n Park is based in Homestead.

Source: The Associated Press

Pizza Inn Announces Stock Repurchase Plan Extension

Pizza Inn Inc. announced that its Board of Directors has authorized the repurchase of an additional 1,000,000 shares of company stock pursuant to the 2007 Stock Repurchase Plan authorized by the Board of Directors in May of 2007. Share repurchases may be implemented through open market purchases, privately negotiated transactions, block trades or other methods, or by any combination of such methods. The timing of repurchases is dependent on prevailing market conditions, alternative uses of capital and other factors. The stock repurchase plan will be funded primarily through the Company's available working capital. Mr. Mark Schwarz, Chairman of the Board of Pizza Inn stated, "The increase in the repurchase program reflects our strong confidence in the future of the Pizza Inn brand and its strong franchise system. The repurchase of our shares will continue to be considered along with additional investments in the business, and in the context of the Company's overall capital allocation process." Pizza Inn President & CEO Charlie Morrison also commented, "We continue to see positive momentum in our business with 5 straight quarters of positive same store sales growth and the recent announcements of new domestic franchise agreements and continued international expansion into new markets."

Source: The Pizza Inn, Inc.

The FOODSERVICE INSTITUTE OF AMERICA Supports NRA and Participates in Several High-Profile Events

FIA's presence at NRA was certainly noticeable ... starting with an 'after-the-show' gathering hosting members as well as industry friends and associates on Saturday May 17, with a reception at the Omni. Almost 200 guests came to network and hear about FIA's accomplishments. John Egnor, FIA's president, welcomed the crowd and shared recent happenings. "NRA was an extremely positive step forward for our young organization," Egnor said "The interaction was positive and exciting, with an impressive level of interest shown in FIA's mission and the benefits of membership. We will continue to build key alliances as we grow positive value and a collaborative knowledge base. FIA is proactive and all-encompassing for the foodservice community, with the mission to help all who work in the food and beverage industry become better at what they do." FIA was part of NRA's Power of Partnership Pavilion on the show floor. FIA's founders, advisory board, members and staff hosted a booth and were there to visit and connect to the attendees, answer questions and promote membership. FIA also welcomed our newest Founding Director Level Member during the NRA show – True Manufacturing.

Source: The Foodservice Institute of America

The Largest Restaurant in the World is Now in Syria



Damascus Gate has entered the Guinness book as the largest restaurant in the world, with a capacity to seat 6014 people, dining at the same time. The previous record was for a Thai restaurant in Bangkok, which could cater to 5000 guests. The difference between the last record and the new record is 1012 chairs, according to the Syrian News Agency (SANA). The restaurant, located in the suburb of Damascus countryside has been open for more than three years and is owned by the Syrian Samman family. Muhanad al-Samman, the son of the owner and the current General Director, contacted the Guinness Foundation to tell them about the family project which cost 40 million Dollars, while completing his studies in London. The officials of the Guinness Foundation, who visited the restaurant to test the standards and the service provided by the restaurant, went out describing the restaurant as 'a small factory'. During summer, 1800 employees work there in an area of 54000 square meters, beside the kitchen which is 2500 meter squares. Each guest is served perfectly well.

Source: Gulfnews.com

Gordon Ramsay Opens Restaurant in West Hollywood

Gordon Ramsay is in a California state of mind. The fiery Scottish chef and star of Fox's "Hell's Kitchen" and "Kitchen Nightmares" was all smiles at the opening of his latest restaurant, Gordon Ramsay at The London West Hollywood, on Wednesday evening. The event was attended by celebrity guests such as "Will and Grace" co-star Eric McCormack, "Survivor" host Jeff Probst, Khloe Kardashian and David Beckham. So why did Ramsay decide to set up shop on the West Coast? "It's less aggressive than New York," he told The Associated Press in the kitchen during the opening celebration. "Vegas? I don't want to play my card in Las Vegas. It's materialistic. Here, it's proper. I'm very happy to be here. Everything is in abundance in California." Ramsay said the restaurant, located at The London West Hollywood hotel just off the Sunset Strip, took two years to open. Designed by David Collins, the space features several private dining rooms, wood floors and gold- and pastel-accented furniture. The menu will draw from seasonal ingredients. During the soiree, Beckham mingled with Ramsay, his wife and the kitchen staff behind the scenes while sipping a pint of beer. Ramsay, a former professional soccer player himself, said he and the Los Angeles Galaxy player "go back a long way." "It's nice having him here," said Ramsay. "He's going to be cooking in (the) kitchen tomorrow night." Ramsay will soon welcome another person in the kitchen of the new restaurant: the winner of the fourth season of "Hell's Kitchen." The champion will be offered a job as senior sous-chef at Gordon Ramsay at The London West Hollywood with a \$250,000 salary. The season finale is scheduled to air July 8.

Source: The Associated Press

Darden Restaurants Dishes \$650K into 1Q Lobbying

Darden Restaurants Inc., which operates the Olive Garden and Red Lobster chains, spent \$650,000 in the first quarter to lobby on food safety, menu labeling and other issues, according to a disclosure report. The company did not indicate its stance on proposed menu labeling legislation, which would require restaurants to list items' nutritional content, including calories and other related information. But the National Restaurant Association, whose members include Darden, said restaurants should have the flexibility to

provide nutritional information through pamphlets, kiosks, Web sites or other means. The trade group has said a "one size fits all" approach is difficult for many restaurants, which change their menu items daily. Darden also lobbied on issues related to executive compensation, immigration, aquaculture, biofuels, the farm bill and Americans with Disabilities Act, according to the report filed April 21 with the House clerk's office. In the January-to-March period, the Orlando, Fla.-based company lobbied Congress, the White House, Food and Drug Administration and the departments of Commerce and the Health and Human Services.

Source: BusinessWeek

Jumeirah Ventures into South America with Management of Luxury Polo Resort in Argentina

Jumeirah, the Dubai-based luxury international hospitality management group and member of Dubai Holding, has been appointed to manage a luxury lifestyle resort dedicated to polo and equestrian sports, in Argentina. This new project was announced at a signing ceremony held in New York on 2nd June 2008 and attended by Gerald Lawless, Executive Chairman of the Jumeirah Group and Al Alletzhauser, Founder of Culu Culu Lifestyle resort. The Jumeirah Culu Culu Polo Lifestyle Resort will be located in Lobos, a 30-minute ride from Argentina's Ezeiza International Airport and just one hour away from the lively capital of Buenos Aires. Guests will have access to eight polo fields, two championship polo fields and a state of the art spa and fitness centre. The construction of this luxurious polo community is due to be completed by 2010, with a second phase of development planned which will add an 18-hole golf course and 400 privately owned villas. The estate will boast a five-star hotel, managed by Jumeirah, which will feature 252 rooms - including a collection of one, two, three and four bedroom villas; four restaurants and bars will also feature 220 privately owned villas. This management agreement with Culu Culu Lifestyle S.A. marks Jumeirah's entry in to South America and is a key addition to the group's rapidly growing portfolio of luxury hotels and resorts - Jumeirah currently has a number of hotels and resorts under development in Phuket, Shanghai, Bermuda, Mallorca, London, Dubai, Abu Dhabi, Aqaba and Doha. "Our exciting polo resort sits on an untouched site, adjacent to a tranquil lake which runs through a bird sanctuary. The location and facilities will enable guests to get back to nature whilst dynamic Buenos Aires is only an hour away," said Al Alletzhauser, Founder of Culu Culu Lifestyle resort. Gerald Lawless, Executive Chairman of the Jumeirah Group, commented: "Argentina is a fantastic destination which is being rediscovered by tourists and investors alike. Our first hotel in Latin America will showcase of Argentinean and South American culture, and will pay homage to the equestrian lifestyle. We are very excited to bring the world-renowned Jumeirah promise to STAY DIFFERENT™ to this part of the world."

Source: Jumeirah Group/Ehotelier.com

The MFHA Multicultural Talent Summit: Mission 20/20 – Setting a Clear Vision for Diverse Talent Development

The MFHA Multicultural Talent Summit is a highly interactive two-day event that will take place August 10 – 12, 2008, at The Fairmont Hotel, Chicago, Illinois. The program is designed to engage industry leaders and talent acquisition professionals in learning and planning breakthrough strategies to recruit, retain and advance multicultural talent. The objectives:

- Launch the MFHA strategic vision: Mission 20/20.
- Equip participants with an action plan to accelerate their talent development and outreach efforts.
- Present talent development success models.
- Deliver professional development training for minority and non-minority talent.
- Provide insights about next generation talent TARGET AUDIENCE.
- Human Resource Executives & Managers.
- Talent Acquisition & Talent Management Officers.
- Diversity & Inclusion Managers.
- Senior Staff Managing Multicultural Teams.
- Non-Minority Managers Leading Multicultural Teams.

Source: MFHA



Chef Grant Achatz Wins Top James Beard Award

Grant Achatz of the Chicago restaurant Alinea, who last year overcame a mouth cancer that threatened his life and his ability to taste, was named the country's outstanding chef at the 18th James Beard Foundation Awards in New York. Achatz was among more than 50 culinary professionals who won engraved bronze medallions at the gala at Lincoln Center. The 34-year-old chef, known for his cutting-edge cooking, underwent aggressive chemotherapy last summer and in December announced that his cancer appeared to be in full remission. Joining him among the winners in top categories: Joe Bastianich and Mario Batali, named outstanding restaurateurs for Babbo in New York; Gramercy Tavern in New York, outstanding restaurant; Central Michel Richard in Washington, D.C., best new restaurant; Gavin Kaysen of Café Boulud in New York, rising star (age 30 or under) chef; and Elisabeth Prueitt and Chad Robertson of Tartine Bakery in San Francisco, outstanding pastry chef. Winners in other major categories: Restaurant service: Terra, St. Helena, Calif. Wine service: Eleven Madison Park, New York. Wine/spirits professional: Terry Theise, Estate Selections, Silver Spring, Md. Great Lakes region chef: Carrie Nahabedian, Naha, Chicago. New York chef: David Chang, Momofuku Ssäm Bar, New York. Southwest chef: Lachlan Mackinnon-Patterson, Frasca Food and Wine, Boulder, Colo. Mid-Atlantic chef: Eric Ziebold, CityZen, Washington, D.C. Northeast chef: Patrick Connolly, Radius, Boston. South chef: Michelle Bernstein, Michy's, Miami Pacific chef: Craig Stoll, Delfina, San Francisco. Midwest chef: Adam Siegel, Bartolotta's Lake Park Bistro, Milwaukee. Northwest chef: Holly Smith, Café Juanita, Kirkland, Wash. Southeast chef: Robert Stehling, Hominy Grill, Charleston, S.C.

Source: USA TODAY

WingHouse Begins Regional Expansion Plan

Largo, Florida based Ker's WingHouse Bar & Grill plans to expand from its current 19-store chain by launching a national franchise program that aims to add six locations by the end of this year and 48 by 2011. The chain's current locations are in Florida and Texas, where founder Crawford Ker played for the Dallas Cowboys in the 1980s. "Our goal is to leverage the company's successful formula by launching an expansion plan that will enable us to continue our growth through franchising," says Ker, who established his casual-dining chain in Largo in 1994 after retiring from the National Football League. The new growth strategy will focus initially on Southeastern states, with a long-term goal of expanding at least 250 units nationwide, he says. Ker's WingHouse offers chicken wings, hamburgers and branded hot sauces, plus draft beer and liquor, served by attractive waitresses wearing shorts and tank tops. Ker, who is from nearby Dunedin, played college football at the University of Florida and spent seven seasons in the NFL as an offensive guard from 1985-91. The chain, which prevailed against Atlanta-based Hooters of America Inc. in a 2003 trademark infringement lawsuit, looks to target a variety of experienced, multi-unit operators and investors with \$1.5 million net worth and \$600,000 liquidity. It also seeks to open in existing restaurant locations in good condition with high traffic counts, says Tom Dunn, vice president of franchising for Ker's WingHouse. "From a real estate perspective, we're finally starting to see some deals," Dunn tells GlobeSt.com. "It's a good opportunity for us to come and start looking at available locations. The timing is right for us after 14 years." New locations for Ker's WingHouse will be a combination of new construction, freestanding stores and end-cap retail sites, Dunn says. He adds that the chain has attempted to develop

along corridors within its home state, along Interstate 4 between Tampa and Daytona Beach as well as from Fort Myers to Naples, West Palm Beach to Miami, and Jacksonville throughout the Florida Panhandle. The chain's current locations, which are evenly owned and rented, range in size from 5,200 sf up to 10,000 sf with lease terms averaging five years, according to Dunn. "We want to be long-term tenants," he says.

Source: GlobeSt.com

Taco Bell Signs Exclusive Deal with Time Inc. to Push Fruitista

In an exclusive deal, Taco Bell will dedicate 100% of its print advertising budget to support its new line of frozen beverage drinks to Time Inc. Taco Bell is supporting the launch of Fruitista Freeze with ads in Entertainment Weekly, People and Sports Illustrated. The ads include print coupons for a free drink with purchase, and in an online effort digital coupons and store locators will be promoted on sites like <http://www.EW.com>, <http://www.People.com> and <http://www.SI.com>. Messaging also directs people to an online sweepstakes at <http://www.Frutistafreeze.com> to enter the "Choose Your Own Escape" sweepstakes. People can vie for a chance to win a tropical adventure package at Laguna Beach, CA, Miami, FL, and Puerto Rico through July 7. The beverages, a permanent offering, are topped with strawberries, come in strawberry and mango strawberry and sell for \$1.89. "This buy goes across multiple touch points giving us laser like focus on our core demographic," said Debbie Myers, Taco Bell's vice president, media services and entertainment in a statement.

Source: Promo Magazine

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

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