



March 25, 2008

Marty Monnat Named as CEO by Strategic Equipment & Supply Corporation

Strategic Equipment & Supply Corporation has appointed Martin J. Monnat as President and Chief Executive Officer. A 30-year industry veteran with extensive sales, marketing, and management experience, Mr. Monnat joined SESC in 2006, following Strategic's acquisition of ISI Commercial Refrigeration, Inc., where Mr. Monnat has served as President since 2003. Prior to joining ISI, Mr. Monnat held the position of Vice President, Distribution Sales for Oneida Foodservice, and held senior management positions at both THC Systems, Inc., and Club Corporation of America. Mr. Monnat earned a Bachelor of Arts degree from Northeastern Illinois University, a Master of Business Administration degree from the University of Dallas, and is a Certified Food Service Professional.

Source: Strategic Equipment and Supply Corporation

Yum! Brands Appoints Sam Su to Board of Directors

Yum! Brands, Inc. announced that Sam Su, 55, has been appointed to the Board of Directors as Vice Chairman, maintaining his position as President of the China Division. He will continue to reside in Shanghai in this capacity for the long-term. "Sam Su is the pre-eminent pioneer of a booming restaurant category in the world's fastest growing economy. He is doing an outstanding job building leading brands in China in every significant restaurant category, which is our number one growth strategy. His long-term commitment to leading our China business has and will continue to drive breakthrough results. I am very pleased Sam is joining our Board of Directors as Vice Chairman, given his overall knowledge of the business and the unique perspective he brings from this rapidly expanding and highly profitable market," said David C. Novak, Yum! Brands Chairman and Chief Executive Officer. The China Division operates across 450 cities in Mainland China, with 2,140 KFC quick service restaurants, 351 Pizza Hut casual dining restaurants, and 53 Pizza Hut Home Service units. It also has created and is testing East Dawning, a quick service restaurant concept serving Chinese food.

Source: Yum! Brands Inc.,

Starbucks Coffee Company to Acquire the Coffee Equipment Company and Its Revolutionary Clover® Brewing System

Starbucks Coffee Company announced that it has entered into an agreement to acquire The Coffee Equipment Company and its proprietary Clover® brewing system. The Coffee Equipment Company is a privately held coffee equipment developer and manufacturer based in Seattle, Wash. Terms of the transaction were not disclosed. The Coffee Equipment Company is best known for developing the revolutionary Clover® system, one of the most significant innovations in coffee brewing since the espresso machine. The Clover®'s specialized brewing process allows a barista to quickly deliver one freshly brewed

cup of coffee at a time. This technique, which blends the best of the vacuum pot and coffee press methods, further develops and unlocks the unique flavor nuances of specialty coffees. "Strategically, this acquisition will demonstrate our commitment to provide Starbucks customers with individual brewed cups of the rarest and most exotic Starbucks coffee using the Clover brewing system," said Howard Schultz, chairman, president and chief executive officer. "In my over 25 years at Starbucks, the Clover machine unquestionably delivers the best cup of brewed coffee I have ever tasted and we want to share this experience with our customers." "We are thrilled to be a part of Starbucks Coffee Company, given its brewed coffee heritage and passion for specialty coffees," Nosler said. "Personally, I'm delighted to unite our innovative technology with Starbucks' amazing influence from origin to consumer. Starbucks is uniquely positioned to change the way the world thinks about brewed coffee." "The Clover brings drama and theater to the brewing process and enables our baristas to have emotionally rich conversations with our customers," added Schultz. Starbucks expects to accelerate the roll out of the Clover® machines to select domestic and international markets. Currently, they are in use in some Seattle and Boston area stores.

Source: Starbucks Coffee Company

NAFEM Elects New Officers, Directors

The North American Association of Food Equipment Manufacturers elected three new officers during its annual business meeting in February. Paul Angrick, Wells Bloomfield/Middleby, Verdi, Nev., was named president of NAFEM; Steven Follett, Follett Corp., Easton, Pa., becomes the president-elect; and Tom Campion, Franke Foodservice Systems, LaVergne, Tenn., was elected secretary/treasurer. Filling Campion's vacated director seat is Joe Carlson, Lakeside Mfg., West Milwaukee, Wis. Other directors serving a three-year term include Mike McNeel, Berkel Co., South Bend, Ind.; David Wasserman, Focus Foodservice, Vernon Hills, Ill.; and Mark Whalen, AFE Group/Victory Refrigeration, Cherry Hill, N.J.

Source: FER Magazine

Sterilox Honored With NSF Food Safety Award

Sterilox Food Safety Systems, Malvern, Pa., was among those honored this year in NSF Int'l.'s fifth annual Food Safety Leadership Awards program. Sterilox earned honors in the Equipment Design category for the development of a food-safe sanitizing device that uses only water, salt and electricity. The resulting solution can be used by foodservice operators and supermarkets to rinse fresh food products and sanitize food contact surfaces. NSF presented two awards for lifetime achievement, three for education and one each in the categories of research advancement, equipment design and product development. As part of its ongoing commitment to help protect the public from foodborne illness, the Ann Arbor, Mich.-based not-for-profit organization created the program to recognize key individuals and companies that have demonstrated leadership in the foodservice industry.

Source: FER Magazine

Chanticleer Holdings to Acquire Hooters Inc.

Chanticleer Holdings, Inc. announced that Chanticleer Holdings, Inc. has entered into a Stock Purchase Agreement for the purchase of Hooters, Inc., Hooters Management Corporation and their related restaurants (collectively "HI") from the nine current individual HI shareholders, many of whom will continue to stay involved in the ongoing operation as shareholders of Chanticleer. The transaction is valued at approximately \$55.1 million and is anticipated to close on or before July 31, 2008. The final purchase price will be determined after the completion of the 2007 fiscal year audit. The closing of the transaction is subject to Chanticleer raising the necessary debt and equity financing to complete the acquisition. In addition, Chanticleer will have to convert from its current SEC status as a business development company ("BDC") to an operating company prior to closing the

transaction. Chanticleer has retained an investment banking firm to assist in securing the equity capital necessary to close the proposed transaction. Chanticleer CEO, Mike Pruitt, stated, "HI, as the creator of the Hooters brand and concept, owns and operates 22 restaurants, which comprise the highest average unit gross sales within the Hooters system, and includes locations in and around Tampa, Florida, Chicago, Illinois and Manhattan regions, including the original Hooters restaurant located in Clearwater, Florida. We are thrilled to have the opportunity to buy HI and to have the opportunity to work with the strong management team of HI. These assets will substantially increase our investment in the Hooters brand." Other affiliated companies of HI, not involved in this transaction, will continue to hold a number of unique and valuable rights, including a license allowing it to sell retail Hooters food products. Other HI affiliates which are not a part of this transaction include the limited liability companies which license, own and operate the world's first Hooters Casino Hotel in Las Vegas, Nevada. According to Neil Kiefer, CEO of HI, "Mr. Pruitt and his team at Chanticleer have the expertise to structure complex transactions that result in strong financial returns. We believe that this transaction with Chanticleer is in the best interest of the long term future for our Hooters restaurants, its outstanding employees and all stockholders, and will maximize the value of the unique rights of HI and Chanticleer."

Source: Chanticleer Holdings, Inc.

Winston Industries Loans Rockwell Masterpiece to YUM! Brands

Winston Industries has loaned the original Norman Rockwell portrait of Colonel Harland Sanders to YUM! Brands. The piece is one of the few portraits ever painted by Rockwell. A true treasure of Americana, it is a portrait of an icon painted by another icon. YUM! Brands took possession of the painting on Monday, March 17. The painting embodies a common history for KFC and Winston Industries. Colonel Sanders was an early and enthusiastic supporter of Winston Shelton's efforts to launch his own manufacturing company. KFC remains one of Winston Industries most valued customers. The portrait will be displayed at the YUM! Brands headquarters in Louisville, Kentucky.

Source: Winston Industries, LLC

Good Times Announces Acquisition of Two Good Times Franchised Restaurants

Good Times Restaurants Inc. announced that through its wholly owned subsidiary, Good Times Drive Thru Inc., it had acquired two franchised restaurants in Denver from CEDA Enterprises, Inc. for a total of \$1.35 million. The underlying land on one of the restaurants was included in the purchase and, with the building, was simultaneously sold in a sale leaseback transaction. The purchase was funded through a combination of cash, elimination of notes receivable from the franchisee and net proceeds of approximately \$863,000 from the sale leaseback transaction. Commenting on the transaction, Boyd Hoback, President and CEO, said: "This was an opportunity to acquire two restaurants that, when combined with the low cap rate available in the sale leaseback transaction, will provide an attractive return on capital for us with a limited cash outlay. We will continue to evaluate the re-franchising or acquisition of restaurants on an opportunistic basis considering many factors including return on capital, operational efficiencies and other capital commitments."

Source: Good Times Restaurants Inc.

Murphy Adams Restaurant Group Purchases Mama Fu's Asian House Brand in U.S. and Mexico

Mama Fu's Noodle House announces that it has sold its Mama Fu's Asian House brand in the United States and Mexico for an undisclosed amount to Austin, Texas-based Murphy Adams Restaurant Group, currently the largest franchisee of Mama Fu's.

There are 17 Mama Fu's restaurants in the United States, five of which are owned by Murphy Adams, who also have a sixth restaurant in development. Randy Murphy, President & CEO of Murphy Adams, said,

“We have seen the potential of Mama Fu’s first hand and look forward to building on the existing brand equity and creating a successful franchise system in the United States and Mexico to replicate our success.” Murphy, who became a Mama Fu’s franchisee in 2004, continued saying, “The broad appeal of Pan Asian flavors, the quality commitment that comes with wok cooking, and the positioning of fast-casual restaurants for today’s time starved consumers make Mama Fu’s a great restaurant growth opportunity.” “Murphy Adams Restaurant Group has been an exceptional franchisee for Mama Fu’s because they have been patient and methodical with their real estate selections, build-out and market entry,” explains Bill McCaffrey, Vice President and Brand Leader for Mama Fu’s. “We made the decision last year that we would welcome the right people to come in and lead this great concept which has the ability to evolve regionally, nationally and internationally in Mexico. The current set of franchisees in the United States will do well under the leadership of Murphy Adams.” “What makes Mama Fu’s special is its ability to create a loyal fan base of customers with a menu that has such broad appeal, which is what we have done successfully in Austin. We see opportunities to elevate our strategies for marketing, staffing and real estate going forward,” says Mark Adams, General Partner with Murphy Adams. “This brand will receive our full attention and we will seek future franchisees that recognize Mama Fu’s as a sophisticated fast casual concept with high growth potential.”

Source: Murphy Adams Restaurant Group

TriMark Acquires Economy Restaurant Fixtures and BigTray

TriMark USA Inc. announced it has acquired Economy Restaurant Fixtures Inc., a San Francisco-based dealership headed by Jeff Weinstock. The acquisition also includes Economy Restaurant Fixtures’ BigTray division, an online foodservice distribution center headed by Josh Weinstock. “This acquisition not only gives us the benefit of Jeff and Josh’s talents, it also puts us into two additional market segments – cash-and-carry and internet sales, both of which we intend on expanding,” said Jerry Hyman, TriMark’s president and chief executive officer. “It also gives us much needed West Coast distribution capabilities.” The Weinstocks said they believe the acquisition “will allow us to expand our superstore concept as well as strengthen the already robust national presence BigTray enjoys.” This latest acquisition follows three others by TriMark since last summer, including the purchase of the Gill Group of Crofton, MD and Cleveland-based S.S. Kemp & Co.

Source: FE&S



IHOP Will Sell 41 Applebee's Restaurants

IHOP will sell 41 company-operated Applebee's restaurants to a California franchisee. San Francisco-based Apple American Group LLC has agreed to buy the Southern California and Nevada restaurants in two deals, one for each market, according to a Wednesday release from IHOP. The deals, expected to close on separate dates "in the coming months," allow for as many as 14 new franchised Applebee's restaurants in the markets by the end of 2012. IHOP, based in Glendale, Calif., said it wasn't disclosing the deal's financial terms. "We are pleased to announce the sale of our first company-operated markets in line with our strategy to transform Applebee's into an even more highly franchised system," IHOP CEO Julia Stewart said in the release. "This concludes a competitive bidding process for these markets with the selection of Apple American Group, which places these restaurants in the hands of an

exceptional franchise operator and provides growth opportunities for the leading restaurant developer within the Applebee's system." Apple American Group is Applebee's largest franchisee. The company owns and operates 145 Applebee's restaurants and had \$380 million in 2007 sales. "While (the purchase) enables Apple American Group to further leverage our infrastructure, it also affords us an opportunity to participate in the revitalization of the Applebee's brand in a significant way," Apple American CEO Gregory Flynn said in the release. "Applebee's new ownership by IHOP Corp. and the approach leadership intends to take to re-energize the brand were integral in our decision to acquire additional restaurants." IHOP, which bought Applebee's for more than \$2 billion last year, plans to sell about 100 company-operated Applebee's restaurants in fiscal 2008 for \$90 million to \$100 million in after-tax proceeds, which will be used to repay some of the IHOP's debt. The IHOP and Applebee's chains together have more than 3,300 restaurants worldwide.

Source: Kansas City Business Journal

Spaghetti Factory Launches Casual Dining Chain

Like his father before him, Old Spaghetti Factory owner Chris Dussin is creating a new restaurant with his own stamp. Blue Sage Café opened last week at West Linn Central Village. A second location will open in May in Lake Oswego. "We wanted to expand and diversify the company," said Dussin, whose parents, Sally Dussin and the late Russ Dussin, formed Old Spaghetti Factory in 1969. Old Spaghetti Factory International operates from headquarters above its restaurant in Portland's South Waterfront district and has 30 restaurants, plus 10 franchises. Five franchises in the Tokyo area are what make it "international." The privately held company does not disclose revenue. Blue Sage Cafe will serve American fare with a Southwestern twist and a diner-driven approach that aims to appeal to families on the go. Diners will order from kiosks at the entrance, then seat themselves. A waiter will serve the meal, but the customers will always be in control of the bill, allowing them to arrive and depart when they want. "Our goal is not to wait," said Christopher Hein, vice president for marketing. Depending on its performances in West Linn and Lake Oswego, Blue Sage Cafe could expand to eight locations in the Portland area and become a regional or national chain. The Blue Sage format acknowledges the real estate realities confronting the company. A typical Old Spaghetti Factory requires about 10,000 square feet and 185 parking spaces, conditions that are increasingly difficult to find in urban settings where most restaurants are located. In Blue Sage Cafe, the company has created a format that requires about half the space and can fit into suburban shopping centers, which is the case with its debut location, a 5,000-square-foot space at West Linn's Central Village. The Lake Oswego restaurant, at Mountain Park Shopping Center, will be similarly sized. Dean Griffith, executive vice president, said the smaller footprint makes Blue Sage Cafe simpler to run. It is no clone of Old Spaghetti Factory, however. The Blue Sage menu is far more complicated and requires cooking all day. A Blue Sage Cafe requires a more complex kitchen, accounting for about \$350,000 of the total \$1 million investment to open a new location.

Source: Portland Business Journal

Straw Hat to Expand Pizza Chain, Launch Straw Hat Grills Brand

Straw Hat Pizza, once California's largest pizza chain before dramatically shrinking in size two decades ago, is preparing to rapidly move in the other direction. Jonathan Fornaci, the new president of Straw Hat Cooperative Group, of San Ramon - who said he was brought on board in January to encourage rapid growth - said the company plans to more than double in size, increasing its Straw Hat Pizza and Straw Hat Express locations from 45 to 100 by 2011. It also will debut a new-concept restaurant, called Straw Hat Grill, on April 1 in the Southern California desert town of Barstow. The company is also negotiating to open a Straw Hat Grill in Fremont later this year, one of 10 eventual locations, according to Fornaci. He said the new restaurant, which he compared to Chili's Grill and Bar or T.G.I. Friday's, will feature typical sitdown-eatery fare such as pasta, steak, ribs, burgers and pizza. Fornaci said Barstow was chosen as the initial location because it is the halfway point in the busy travel corridor between Los Angeles and Las Vegas, it sits at the junction of busy Interstates 15 and 40, and it is a freight rail hub. At 5,500 square feet, it

will be substantially larger than the average Straw Hat Pizza location at 4,000 square feet. But it will largely retain the same emphasis on family dining as the pizzerias. "The Straw Hat Grill will cater to both traveling families and business travelers," said Fornaci, adding that his company's pizza restaurants are geared to the nuclear-family demographic of two parents and two children, as well as gatherings of youth sports groups. And the new restaurant won't include the usual complement of party rooms and video games to be found at Straw Hat Pizza sites. Growth will be funded by fees paid by the new franchisees, said Fornaci, who may also seek loans from banks and the Small Business Administration. He added that he hopes to open an average of one restaurant a month, starting in Sacramento next month. He would not discuss annual sales figures for the privately owned company. Straw Hat Grills will be located exclusively on the West Coast, as will the 55 or so new Straw Hat Pizza and Straw Hat Express locations. Fornaci said the company is negotiating for its first-ever restaurant in Oregon and is also scouting sites in Washington and British Columbia, as well as in its existing strongholds of California and Nevada. The company operates on a business model that is a cross between franchising and a traditional partnership. The core of 45 restaurants are run by franchise owners who become shareholders in the cooperative after paying a fee of \$25,000. Individual store owners are able to vote on company matters, including selecting the five-member board of directors, and share in company profits, which are distributed at the end of the fiscal year.

Source: East Bay Business Times



Gordon Ramsay to Open Restaurant in New York City

Famed Michelin-starred chef, author, television personality, and former professional soccer player Gordon Ramsay will open his first U.S. restaurant, Gordon Ramsay at The London, in New York City at The London NYC Hotel (formerly the Rihga Royal). The restaurant will offer intimate modern French dining taking cues from its renowned London counterpart, Restaurant Gordon Ramsay on Royal Hospital Road in Chelsea, the only restaurant with three Michelin stars in London. The bar and more casual area of the restaurant, The London Bar, will be based on Ramsay's exciting Maze restaurant on Grosvenor Square in London featuring a daily offering of market specials and a variety of tasting dishes that encourage guests to construct their own menus in a relaxed and informal environment. Ramsay's culinary career began when he joined Marco Pierre White at Harvey's in Wandsworth, England, followed by additional training in the kitchens of Joel Robuchon and Guy Savoy in France. In 1993, Ramsay became the chef at London's famed Aubergine, where he was awarded two prestigious Michelin stars within three years of the restaurant's opening. The New York restaurant is being designed by internationally acclaimed designer David Collins. The design will combine classic British style with Manhattan vivacity. Decorated in shades of emerald, diners will find privacy offered by richly detailed timber panels, Gordon Ramsay at The London will seat 45 guests.

Source: Fox Interactive Media

Salsarita's Opens at Charlotte/Douglas Airport

Salsarita's Fresh Cantina, a Charlotte franchise specializing in Mexican food, has opened at Charlotte/Douglas International Airport. The 800-square-foot restaurant is in concourse E. "This is our first airport location and a significant opening for Salsarita's," says Bruce Willette, president and founder of the company. "This is a great opportunity to reach people who may not be familiar with Salsarita's. It's also a way to welcome or send off customers who already know us." Last year, Salsarita's topped Restaurant Business' listing of The Future 50, which ranks the fastest-growing chains in the country by the number of new locations. The fast-casual chain operates more than 85 restaurants in 18 states. The company was founded in 2000. Salsarita's considers both single- and multi-unit franchisees for exclusive territories. Each restaurant typically requires a startup investment of \$217,900 to \$360,700, including a \$20,000 franchise fee.

Source: Charlotte Business Journal

Chick-fil-A Franchisees Win Vehicles

Three local Chick-fil-A franchisees who recently received the company's highest award also got the keys to a new Ford vehicle. The three operators -- Jeff Bucy, with a restaurant at St. Johns Town Center; Marinus Storm, with a restaurant on Philips Highway; and Justin Whitfield, with a restaurant in Kingsland, Ga. -- earned the symbol of success award last month that recognizes those who successfully reach aggressive sales goals from the previous year. Because it was his second year in a row earning the award, Whitfield also won a Ford-150. Bucy and Storm, who earned the award for a single year, each won a one-year lease for a Ford Expedition. If they earn the award again next year, they'll get the titles to the sports utility vehicles. The awards are given out annually. Chick-fil-A executives declined to comment on the exact percentage increase the franchisees had to meet in order to be eligible for the award, but said it was significant. Recipients of the award get their choice of any Ford vehicle, but, company executives said, sports utility vehicles are the most common choice. Since Chick-fil-A Inc. founder Truett Cathy initiated the program in 1975, a total of 813 franchisees have received the symbol of success award, and 108 of those have received the vehicle titles. In 2007 a record 174 franchise operators received the award and 42 received titles to the vehicles. Company executives did not know the total cost of the vehicles, but at an average of \$25,000 each, the awards this year total \$3.3 million. Atlanta-based Chick-fil-A is a quick-service chicken restaurant chain with more than 1,365 restaurants in 37 states and Washington D.C. In 2007, Chick-fil-A produced record sales of \$2.64 billion - a 16.1 percent overall increase and an 8.5 percent same-store sales gain.

Source: Jacksonville Business Journal

50,000 Square Foot Casino to Feature Innovative Food and Beverage Fare

KL International, LLC, a closely held international resort and casino development company and the parent company of KL Holding Company, N.V., announced it has selected Chicago-based Levy Restaurants to design and stage a comprehensive food and beverage program for its casino renovation at The Aruban Resort & Casino at Eagle Beach in Aruba. The project includes a new casino bar, two showroom bars and a restaurant bar and kitchen. Signature menu items created by Levy's innovative culinary team will be showcased in interactive cooking stations, where guests will enjoy local flavors and high-quality food from one of America's most respected restaurateurs. "From its restaurant roots, Levy Restaurants pioneered the concept of fine dining in stadiums and arenas, and has expanded into the luxury hotel and resort market. We believe they can create an entertainment culinary experience for The Aruban, making it a truly distinct Caribbean venue," said KL International spokesperson Phil Allen. "We also look forward to Levy's U.S.-based food and beverage training that our local employees will receive, with an emphasis on service delivery." "We're thrilled about this exciting partnership, and we're really looking forward to creating a unique culinary destination in Aruba," said Andy Lansing, President and CEO of Levy Restaurants. "We

are restaurateurs at heart, and food is our passion. It will be fun for our culinary team to create memorable food concepts that will be an integral part of our guests' dream vacations."

Source: The Aruban Resort & Casino at Eagle Beach

Restaurant Chain Taps Veterans for Top Posts

Steak n Shake named two company veterans to top jobs, a move regarded as a stable sign after the recent dramatic ouster of senior leaders at the ailing Indianapolis restaurant chain. Wayne Kelley, a longtime board member, was appointed interim chairman and interim chief executive officer, while Jeffrey Blade, the chief financial officer, was given the additional duty of interim president of the 20,000-employee company. Steak n Shake disclosed the appointments Thursday, a day after Texas entrepreneur Sardar Biglari and business associate Philip Cooley were seated on the board of directors in a vote by shareholders. Biglari and Cooley had campaigned as dissidents eager to replace older leaders the two contended had presided over an era of meager profits. But the Texans' victory failed to rally Steak n Shake's stock price. Investors feared the newcomers and incumbent directors might get into a distracting fight rather than focus on company problems, analysts said. Even though Kelley and Blade received only temporary postings to the higher positions, industry analysts suggest their promotions show no fight for control is occurring at the top offices, located Downtown in the Century Building at 36 S. Pennsylvania St.

Source: Steak n Shake

National Restaurant Association Applauds Credit Card Fair Fee Act

Washington, DC – The National Restaurant Association today applauded the Credit Card Fair Fee Act, legislation introduced last week by U.S. House Judiciary Committee Chairman John Conyers (D-MI) and Rep. Chris Cannon (R-UT). The bipartisan legislation will allow large and small businesses to negotiate directly with credit card companies in an effort to reduce the artificially high credit card interchange fees. "Many of our members have expressed concern about the unexplained increases in fees and inability to negotiate a fairer rate with credit card companies. The Credit Card Fair Fee Act is a solution to an issue that poses a burden to small businesses, including restaurants, across the country," said John Gay, senior vice president of government affairs and public policy for the National Restaurant Association. Interchange fees are meant to cover the cost of processing a credit card transaction and the risk taken by the issuing bank that it will be repaid. However, reports show that the cost of processing is steadily decreasing in the United States, while fees continue to rise. The result appears to be an increase in revenue for the card issuer and a drain on a business's bottom lines. Interchange fees amount to approximately \$2 of every \$100 spent using credit cards. Over the last three years, unfair credit card practices, policies and fees have been scrutinized by the public, consumer groups, the Federal Reserve and Congress. Interchange fees have been the subject of hearings three times in recent years under both Republican and Democratic Congresses. Last July, the House Judiciary Antitrust Task Force Subcommittee conducted a hearing on the lack of competition in the credit card marketplace. The Credit Card Fair Fee Act is a direct outgrowth of the Antitrust Task Force's bi-partisan examination into the fees, policies, and practices of the credit card industry.

Source: The National Restaurant Association

Restaurant Industry Unites to End Childhood Hunger with Share Our Strength's Great American Dine Out™ Sept. 21-28, 2008. American Express and the NRA Partner with Share Our Strength, Invite Industry to Join in Campaign

Share Our Strength®, one of the nation's leading organizations working to make sure no kid in America grows up hungry, announced a new annual initiative – Share Our Strength's Great American Dine Out™, presented by American Express – a one-week event designed to rally the entire restaurant industry and encourage millions of consumers to dine out and end childhood hunger in America. "No child in the

wealthiest country in the world should ever go to bed hungry," said Billy Shore, co-founder of Share Our Strength. "Sadly, it happens every day. In fact, one in every six children in America suffers from uncertain access to the healthy, nutritious foods they need to avoid the lifelong and devastating consequences of hunger." Restaurants participating in Share Our Strength's Great American Dine Out will donate between 1%-5% of their sales during Sept. 21-28, 2008, to help support Share Our Strength's work to increase and facilitate kids' access to nutritious foods where they live, learn and play. More than 1,500 restaurants are already participating in the Great American Dine Out including Caribou Coffee, Joe's Crab Shack, Ruth's Chris Steak House and Mimi's Cafe. Additionally, the campaign is endorsed by many of the country's top chefs including Chefs Mary Sue Milliken and Tom Colicchio and industry executives Danny Meyer, Dick Rivera and Wally Doolin. The Great American Dine Out is presented by American Express with support by the National Restaurant Association. Other supporters providing critical financial, promotional and marketing support include OpenTable, Fishbowl, Food Network, Nation's Restaurant News and The Elliot Group. "As a long-time supporter of Share Our Strength, we know the value of doing good while dining out." said Curtis Wilson, Vice President & General Manager, TEI Restaurant Industries for American Express Merchant Services. "Together with our Cardmembers we are delighted to support this important cause and the generous restaurants and restaurateurs who are making such an important contribution." "Restaurants are truly cornerstones of their local communities as well as of the nation, and more than nine out of 10 actively participate in efforts to make a difference for those in need," said Dawn Sweeney, President and CEO of the National Restaurant Association. "We are proud to partner with Share Our Strength and American Express for the Great American Dine Out and encourage all our members to be part of this initiative to help end childhood hunger in America. This is a great opportunity for restaurant operators, staff and patrons nationwide to get involved and work together through culinary channels to help ensure that no child goes hungry." To register or for more information about Share Our Strength's Great American Dine Out, please visit www.greatamericandineout.org.



The Ritz-Carlton Continues its Growth in China with the Opening of The Ritz Carlton, Guangzhou

The Ritz-Carlton Hotel Company, L.L.C. will further strengthen its presence in China with the opening of The Ritz-Carlton, Guangzhou and The Residences at The Ritz-Carlton, Guangzhou. This will be the award-winning hotel company's fourth hotel in mainland China, with new openings scheduled for Sanya, Shenzhen, Shanghai, Hong Kong and Macau in the next two years. Simon F. Cooper, president and chief operating officer of The Ritz-Carlton Hotel Company, L.L.C., commented: "We are very excited to open our fourth hotel in mainland China in Guangzhou, a city that is developing at an impressive rate and attracting more and more foreign companies, investment and business travelers. "This is a city with a unique culture and heritage and is famous as the birth place of both Cantonese cooking and the Cantonese language, it has a rich history and an incredibly bright future through its unprecedented commercial growth."

Source: The Ritz-Carlton Hotel Company, L.L.C.

LRG Capital Group Names Shah Bahreyni as Managing Director of Newly Formed Hospitality Group

LRG Capital Group, LLC, a global merchant bank which specializes in private equity, real estate, and secured debt financing, as well as financial advisory services to public and private companies, announced the appointment of Shah Bahreyni as the Managing Director of the newly formed LRG Capital Hospitality Group (LRG Hospitality). The Group will provide full-service strategic and financial advisory services to companies in the restaurant, food and beverage industries. According to Lawrence Goldfarb, CEO of LRG Capital Group, "We formed the LRG Capital Hospitality Group in response to companies in the restaurant, food and beverage sector coming to us in need of strategic and financial advisory services on mergers and acquisitions, restructurings and recapitalizations, as part of a focused subset of our LRG Capital Advisory Group offering. With Shah in place as Managing Director, his tremendous hands-on experience in senior executive, owner and buy/sell side advisory roles of hospitality companies allows us to maximize our strategic value to our clients." Mr. Bahreyni brings over 20 years of experience in the hospitality industry to LRG Capital Group. He is recognized as a trend and concept leader through his ability to comprehensively analyze restaurant concepts, scalability and financial standings. He has launched successful restaurants (Boca Steak & Seafood, Sabella's Italiana Market, Ondine Private Events & Restaurant, Faz Bistro, Toast) and turned others around (Horizon, Tutto Mare, A. Sabella's), in his role as General Manager, Director of Operations and/or Proprietor. As Director of Operations of Constellation Concepts (California Café Group) from 2001-2004, Mr. Bahreyni restructured the Horizons and Ondine restaurants, taking them to number one and two, respectively, in sales and profits out of 21 restaurants in 18 months. Previously, Mr. Bahreyni worked for highly recognized restaurant organizations such as the American Restaurant Group/Spectrum Foods division, Faz Restaurant Group and A. Sabella's Restaurants.

Source: LRG Capital Group



If you would like to have news about your company, please send all editorial contributions to Mario Schacher: mschacher@ariteam.com. Thank you for reading The Global Foodservice E-newsletter from American Recruiters!

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