



October 20, 2008

Jack in the Box Inc. Announces Intentions to Sell Quick Stuff®

Jack in the Box Inc. announced that at a regularly-scheduled meeting of its Board of Directors held in September, the Board approved plans to sell the company's Quick Stuff® convenience stores. There are currently 61 Quick Stuff locations, each built adjacent to a full-size Jack in the Box® restaurant and including a major-brand fuel station. The company does not intend to sell the Jack in the Box restaurants adjoining these stores. Linda Lang, chairman and chief executive officer, said, "The Board and management of Jack in the Box agreed that by selling Quick Stuff, we can focus on maximizing the potential of our Jack in the Box and Qdoba® brands. We appreciate the dedication of all of our Quick Stuff associates, and will look to them to assist in a smooth transition during this process." The sale of Quick Stuff is not expected to have a material impact on ongoing earnings. There can be no assurance that a transaction will be consummated at a value acceptable to the company.

Source: Jack in the Box Inc.

Veteran Arby's® Executives Take the Reins at Arby's Restaurant Group, Inc.

Arby's Restaurant Group, Inc. announced the promotion of several key executives and the company's new leadership team following the completion of the merger between Triarc Companies, Inc. and Wendy's, and the formation of Wendy's/Arby's Group, Inc. In making the announcement, Wendy's/Arby's Group's President and CEO Roland Smith commented, "This is an outstanding group of professionals with a vast knowledge of the fast food industry and a long, proven history with Arby's. I am confident in their ability to continue to lead the Arby's brand as one of the most unique and innovative quick service restaurant chains in the industry." The following executives have been promoted: Tom Garrett added the role of Chief Executive Officer to become Arby's President and CEO. Garrett has served as the President and Chief Operating Officer of Arby's since June 2006 and Executive Vice President and Chief Operating Officer of Triarc since September 1, 2007. Garrett was appointed Arby's Chief Operating Officer in July 2005 following Triarc's acquisition of the RTM Restaurant Group (RTM), Arby's then largest franchisee. Prior, he was the President of RTM, where he held various leadership positions. Garrett joined Arby's more than 28 years ago. Michael Lippert has been promoted to Chief Operating Officer. He has served as Senior Vice President of Operations for the brand since July 2005. Lippert joined Arby's in 1993 as Director of Operations for RTM. Since then, he has held positions of increasing responsibility including Vice President of Operations for RTM's Atlantic Coast Region followed by Senior Vice President of Operations for RTM's South Region. John Dasis has been promoted to Chief Financial Officer. Dasis started his Arby's career in 1986 as a staff accountant for RTM's South Region. In 1997, he was named a corporate controller. For the past 11 years, Dasis has held various financial leadership positions, including Region Controller, Vice President Region Controller and most recently, Vice President Operations Controller. Michael Abt has been promoted to Senior Vice President of Company Operations. Most recently, he was President of Arby's South Region. Abt was hired by RTM in 1993 as an Area Supervisor in Atlanta and was promoted to Director of Operations for this same market two years later. In 1997, he held the position

of Vice President of Operations in Florida following RTM's acquisition of 354 newly acquired Arby's restaurants. The following executives complete Arby's executive team: Melissa Strait, Senior Vice President, HR, Training & Development John Gray, Senior Vice President, Corporate Communications & Public Relations John Todd, Chief Development Officer "This team of industry veterans has tremendous depth and a long-standing history with the brand – together we represent more than 140 years of Arby's experience," said Garrett. "I am honored and proud to work alongside them as we lead Arby's during its next period of growth."

Source: Arby's Restaurant Group, Inc.

Cheesecake Factory Suspends Stock Buyback Plan

The Cheesecake Factory Inc. announced it has suspended its stock repurchase authorization and terminated its prearranged stock repurchase plan. "The company believes that conserving cash in order to maintain maximum flexibility in its capital decisions is a prudent and appropriate action in light of the unprecedented crisis in the global financial markets and the indeterminate future impact it could have on the overall economy," the Cheesecake Factory said. As of Oct. 16, the Cheesecake Factory had repurchased 9.6 million shares of its common stock during fiscal 2008 at a total cost of approximately \$172 million. The company earlier had said it would repurchase between \$150 million and \$200 million of its common stock during fiscal 2008, and the company still has authorization to buyback approximately 7.9 million shares remaining under the temporarily suspended 31 million share repurchase authorization. The company's share price has taken a nose dive during the past year, falling from the mid-\$20 range to below \$10 on Oct. 17. The decline in the share price has been particularly sharp in the past month, falling to \$9.76 in early trading on Oct. 17 from as high as \$18.37 on Sept. 19, a decline of 47%.

Source: Foodbusinessnews.net

Healthy Fast Food, Inc. Has Acquired the Rights to U-SWIRL Frozen YogurtSM

Healthy Fast Food, Inc. announced that through U-SWIRL International, Inc., its wholly owned subsidiary, it has acquired the worldwide rights to the U-Swirl Frozen YogurtSM concept. With the acquisition complete, Healthy Fast Food is anticipating rolling out the concept, starting in the Las Vegas valley, with multiple corporate stores open by spring 2009 and with plans on having a franchise program in place by the end of 2008. "We are very excited for the opportunity that U-Swirl brings to our company," said Hank Cartwright, CEO of Healthy Fast Food Inc., "the frozen yogurt segment is experiencing phenomenal growth and success on the West Coast and we believe that the U-Swirl concept will be embraced nationally due to its self-serve café setting and renewed interest in frozen yogurt as a smart desert alternative. Additionally, this concept helps diversify our company portfolio during these challenging economic times." In addition to the acquisition of U-Swirl, Healthy Fast Food is anticipating a busy 4thQ with two EVOS store openings, one HFFI corporate store in Las Vegas, NV and one additional franchise store in San Luis Obispo, California. HFFI recently received a store development extension from EVOS USA, with an extension to have five stores operational in Healthy Fast Food's territory by March 1st, 2009.

Source: Healthy Fast Food Inc.

Concluding a 30-year Career, Shirlene Lopez, President and COO, Announces Plans to Leave Del Taco LLC

Del Taco LLC announced that Shirlene Lopez, president and chief operating officer, plans to leave Del Taco later this year. Lopez's 30 year career with Del Taco has been marked with tremendous accomplishment. Saying the time has come to begin exploring the next chapter in her life; Lopez will transition from the business by November 17th, her 30th anniversary with Del Taco. "Clearly, I have mixed emotions about this decision," Shirlene Lopez said. "I am excited at the prospect of having the time to

explore new interests and opportunities but at the same time I am leaving many great colleagues and friends within the Del Taco family.” Nick Shepherd, chairman and CEO of Sagittarius Brands, parent company of Del Taco, will assume Lopez’s duties with no immediate plans to fill the vacant role of president. Lopez will continue to serve the business in a consulting capacity. Primarily, she will be working with senior management in such areas as menu development and government relations, particularly legislative issues. “While I’m sad the business will no longer have the daily infusion of passion that Shirlene provides, I’m happy she is allowing herself the occasion to go and write the next chapter of her life. She is a constant promoter of the brand, and we’ll all miss her,” said Nick Shepherd. The Lopez Legacy: In today’s business world, a career path that begins with mopping floors at 14 and concludes with becoming president at 42 – all at one company – is a rare and remarkable accomplishment. During the time Lopez has been a senior executive and leader of the company, Del Taco has more than doubled its number of restaurants and more than doubled its total sales. Lopez leaves a distinct legacy at Del Taco. She has inspired the brand to focus on the customer in all areas of the business, which has helped Del Taco build a cult following throughout the U.S. She has also nurtured a great team. From restaurant shift leaders and general managers to executives in the corporate office, Lopez has coached and encouraged people to do their best and love their job the way she does.

Source: Del Taco LLC



Chef Scott Atlas Joins Winston Industries Team

Winston Industries is pleased to announce the addition of Chef Scott Atlas to their national accounts team. Scott is a graduate of the Culinary Institute of America, Hyde Park, New York. The first 11 years of Scott’s professional career were spent working as a chef in different areas of the foodservice industry, from small restaurants to large hotels, and for the last four years he has worked in equipment sales. “Scott’s industry experience has already made him an invaluable asset to the Winston National Account team,” said Angie Kirby, Winston’s VP National Account Executive. “We are very excited to have Scott as a part of our team.” Scott has cooked in Italy, England, Texas and Colorado. His National Accounts position with Winston will have him focusing efforts in Texas and Oklahoma.

Source: Winston Industries, LLC

Eatery Samples Cheap Eats. 'Recession Menu' Added to Oil City Restaurant's Offerings

The Yellow Dog Lantern Restaurant here has an answer to falling stock prices, the national credit crunch and turmoil in world financial markets. It's called "the recession menu." "Even people who have money are scared to spend it right now," said Janet Clinger, owner. "I just tried to come up with something for people who are afraid to spend money." So, from 5 to 7 p.m., recession-menu diners pay \$10 a meal and get a choice of nine entrees. The recession menu is an add-on to the regular bill of fare at the restaurant, which took its name from the double-wicked "Yellow Dog" lanterns that were used by oil field workers in the early days of that industry. The \$10 price is a break from the regular prices for prime rib, veal and fish dishes that cost up to \$20. "It is a great place with great food and a homey atmosphere," said Susan Williams, executive director of the Venango Area Chamber of Commerce. But Williams said it has not been easy for a restaurant like the Yellow Dog Lantern to hang on. "Times are tough for everyone right

now, but times have been tough here for a while," Williams said. "We have to be resourceful businesspeople and work very hard and rely on customer relationships." But the Yellow Dog Lantern is hardly the only restaurant suffering. Annika Stensson, spokesman for the National Restaurant Association, a Washington, D.C.-based trade organization, said restaurants have not seen an economy this tough in 17 years -- since the downturn in 1991. The industry, 70 percent of which is single-unit operators, has been buffeted by soaring food prices, growing labor costs and energy price spikes. The trade association compiles a monthly national restaurant performance index. The latest figures were for August -- before the crisis in financial markets -- and that report showed soft performance figures for the 10th straight month. Those numbers are expected to worsen for September and October. "Restaurant owners tend to be an optimistic bunch overall, but according to our research, their outlook for the next six months is dampened by the current situation," Stensson said.

Source: GoErie.com, Erie Times-News, PA

Krispy Kreme Delivers on Two Fronts

From Phoenix to Shanghai, Krispy Kreme Doughnuts moved forward this week on two of the "key strategic initiatives" promised last month upon release of its quarterly earnings: the launch of what it had termed a "hub-and-spoke" retail model--now dubbed "neighborhood doughnut shops," with Arizona serving as the first market building upon its successful international franchising, via an agreement to expand into China. Bringing its signature doughnuts "closer to consumers," Krispy Kreme will use a traditional "factory store" in nearby Mesa, Ariz. to deliver fresh supplies of 15 doughnut varieties three times daily to three new "neighborhood doughnut shops" in Phoenix itself. The three shops also feature regular and decaf coffee, Chillers and Shamrock Farms milk. Based on how the concept fares in Arizona, Krispy Kreme plans to roll out similar neighborhood shops around the country. Franchise holder Dan Brinton, who brought Krispy Kreme back to the market five months ago after a two-year absence, said he'll stick with the new business model in any case, even as the concept serves as a "proving ground" for the national chain. "I'll take that challenge," he tells Marketing Daily. "I believe this will be the way Krispy Kreme goes nationally over time." The idea, Brinton explains, is to take Krispy Kreme to "where the customers are" rather than making them travel to the KK destination store where doughnuts are famously made right in front of their eyes. The thrice-daily restocking, he adds, is exactly the same as at the factory store: "there should be no differentiation between the doughnut you eat at the neighborhood store and the doughnut you eat here (the factory store)." Brinton plans to open seven more neighborhood shops in Tempe, Glendale and Scottsdale before next summer. And unlike the market's previous franchisee, which went bankrupt, he says he will not oversaturate the market through wholesale sales to convenience stores and other locales.

Krispy Kreme said that last Thursday's store openings marked the first time it had ever opened three stores on the same day. The grand openings featured a "Glazed Treasure Hunt"--a geo-caching competition with 20 prizes including a year's supply of doughnuts and coffee--as well as free handheld GPS units to the first 20 customers in line at each location. And one of the neighborhood shops actually outsold the factory store, Brinton said. The expansion into China, meanwhile, calls for some 35 Krispy Kreme locations to open over the next four to five years in the Shanghai, Beijing and Tianjin markets. Krispy Kreme awarded the franchise development rights to KKD Lotte Holdings Co., which has worked with the company over the past four years on franchise locations in Japan and South Korea. Krispy Kreme also recently announced new franchising agreements for Turkey and Malaysia. With China now in the fold, the company's international footprint has increased to 19 countries.

Source: MediaPost Communications/MarketingDaily

Church's Chicken Restaurants Lends a Helping Hand to Hurricane Ike Victims

Restaurant chain tally damage from Hurricane Ike; helps residents and franchisees. As thousands of Houston and Beaumont citizens attempt to recover from the aftermath of Hurricane Ike, Church's Chicken is lending a helping hand by providing relief to not only Church's franchises impacted by the storm, but to area residents as well. The fast food restaurant chain had roughly 140 franchised locations in the Beaumont and Houston areas that were hit hard by the storm, and many of them closed due to the disaster. Church's corporate headquarters, based in Atlanta, along with their Houston and Beaumont franchisees tallied the damage and responded quickly by filling trucks with chicken on route to those markets. The company also arranged to have ten power generators shipped into the area and placed half of their operations team on the ground in an effort to get the stores up and running to serve the community desperate for food and supplies. "It is so important to everyone at Church's Chicken to support others in a time of need – whether it is our customers, community members, or our fellow restaurants. We are proud of everyone who stepped up and donated time and services to those affected by Hurricane Ike," said Mike Kuzminsky, vice president Franchise Operations US, Church's Chicken®. "As the Houston and Beaumont-area communities begin to rebuild, Church's Chicken restaurants will be right there along with them." Church's Chicken has now reopened over 141 locations out of the 144 restaurants that were closed due to the hurricane. Church's Chicken is no stranger to cause-related initiatives and this effort is part of the company's overall goal of being a contributor in the communities from which it serves. The company has been involved in various organizations, such as Special Olympics GA, Children's Miracle Network and American Cancer Society, in addition to grassroots efforts from individual restaurant locations. With continued same-store sales growth for the 5th year in a row -- through strong marketing campaign and differentiating value proposition -- Church's Chicken carries the legacy of providing customers more for their money with crunchy, juicy chicken and specialty sides, including: Jalapeño Cheese Bombers, corn on the cob and its unique handmade-from-scratch honey butter biscuits at the best value. For more information on Church's Chicken, or their volunteer efforts in the Houston and Beaumont areas, please contact Hector Rodriguez at (210) 577-2781.

About Church's Chicken®

Source: BusinessWire

Arnold Names New Leader to Manage McDonald's Biz

Havas' Arnold has hired 30-year industry veteran Gary Steele as managing partner/ executive director to oversee the shop's McDonald's co-op business that spans 2,500 restaurants in 16 regional groups. Steele will ultimately succeed managing partner Tom Lawson, the longtime McDonald's point man at Arnold, following a period of transition, and report to Arnold CEO Fran Kelly. Lawson has no immediate plans to retire, and he will stay with the agency until at least 2010 in a senior management capacity. Steele joins Arnold from WPP Group's Enfatico, the shop set up by the U.K. holding company to absorb Dell's global marketing assignment, which it won at the close of 2007. He had been global transition officer and helped develop the new agency's general structure. Prior to that, Steele spent 18 years at McCann Erickson and Bates, working on Wendy's national and local marketing business, an account ultimately worth \$400 million. He also has experience on Burger King. Lawson praised Steele as "one of the most knowledgeable agency leaders in the fast food restaurant sector" and "a champion of excellent client service and creative." Steele described McDonald's as "a brand I have long respected. I look forward to applying my knowledge of the retail and fast-food sector to help move its business forward."

Source: Brandweek

Scotland's First Doubletree by Hilton Hotel Arrives in Aberdeen

Hilton Hotels Corporation (HHC) today proudly announced the opening of the first Doubletree by Hilton hotel in Scotland. The Doubletree by Hilton Aberdeen City Centre is the largest, upscale, full-service hotel

in the “Granite City” -- with 168 guestrooms and suites as well as more than 3,300 square feet of flexible conference and event facilities. A prosperous cosmopolitan city that thrives amongst a historical old town that dates back to the 12th century, Aberdeen has one of Scotland’s most unique architectural skylines with its numerous sparkling granite facades. The Doubletree by Hilton Aberdeen City Centre, which is currently in the midst of a multi-phase, multi-million-pound hotel improvement and investment scheme, is operated by Patio Hotel (Aberdeen) Ltd. under a franchise hotel agreement with Hilton Hotels Corporation. Tony Story, who has overseen the hotel operations in Aberdeen during the past 13 years as managing director, commented: “I am delighted to launch the first Doubletree by Hilton hotel in Scotland. The name of our hotel certainly has changed. However, we are excited by a newly reenergized dedication to first-class hospitality as a proud member of the Doubletree by Hilton collection and the Hilton Family of Hotels. This is a fantastic brand that has built a strong reputation in the States and our entire hotel team is proud to take the first steps towards securing a similar reputation in Scotland.” “This fantastic hotel opening in Scotland represents the rapid expansion of the Doubletree by Hilton brand across the UK and Europe. Doubletree continues to attract today’s leisure and business travelers with a unique combination of impeccable service, contemporary style, refreshingly relaxed informality and a sense of individuality. Along with our great hotel in Cambridge and this new opening in Aberdeen, Doubletree by Hilton locations also are anticipated to open in Milan and London within the coming weeks to reinforce a fast-growing European development pipeline and complement our current collection of fine hotels and resorts around the world,” according to Dave Horton, senior vice president – brand management for Doubletree Hotels.

Source: Hilton Hotels Corporation



Golden Spoon Signs Agreement for Aggressive Expansion Plans

The Southern California-based “ice cream lover’s yogurt” chain celebrates 25 years of success and continues growth. Golden Spoon, the largest frozen yogurt chain in California by sales volume, is marking its 25th anniversary this year with an aggressive expansion strategy to develop the brand throughout the country and worldwide. Golden Spoon Franchising President Roger Clawson today announced the signing of an exclusive license agreement between Golden Spoon Founder Jeff Barnes and Golden Spoon Franchising. This agreement will allow Golden Spoon Franchising to expand frozen yogurt operations into all domestic and international markets outside of its current retail areas. There are nearly 100 Golden Spoon stores in the Western United States with locations in Northern and Southern California, Southern Nevada, Southern Utah and the greater Phoenix area. In total, the group is poised to sign agreements in the coming weeks to open more than 130 new stores and plans to have an additional 500 stores under contract by early 2009. The company’s aggressive growth plan includes significant progress with prospective area developers throughout the Western U.S. as well as additional expansion in Asia. “The Golden Spoon brand will expand dramatically based on the solid economic model and innovative product development that have been trademarks of the company for more than 25 years,” said Clawson, a Golden Spoon storeowner of eight years, who joined the Golden Spoon executive team in 2003. “We are working closely with the Golden Spoon’s creative team to ensure a uniform presentation of our brand. Customers can expect us to continue delivering premium-quality products and service at new and existing stores.” Known as “the ice cream lover’s yogurt,” Golden Spoon has pioneered the formulation of premium soft-serve frozen yogurt that incorporates creative and remarkable flavorings. Since its inception in the 1980s by Golden Spoon

Founder Jeff Barnes, the company has perfected a proprietary non-fat frozen yogurt recipe that maintains a healthy and nutritious profile. "The focus of the Golden Spoon business has always been on delivering the highest-quality yogurt that is not only delicious, but also good for you," said Barnes. "I look forward to watching Roger continuing forward in this tradition. His vision for expansion has played the key role in the recent progression of the chain, especially in the expansion of our geographic footprint and store count."

Source: BusinessWire

Frisch's May Build More Big Boys

Wholesale food prices are likely to continue to rise through 2008, executives of Walnut Hills-based Frisch's Restaurants, Inc. predicted at the company's annual meeting on Tuesday, but inflation and higher fuel prices will not stop growth plans for new Big Boy restaurants. The company could build a handful of new Big Boy restaurants in the next year, confirmed Craig F. Maier, president and chief executive, at the meeting held at the Queen City Club downtown. As many as four Big Boys could open within the year, although plans for any new Golden Corral buffet-style restaurants are on hold. Frisch's profit fell to \$5.9 million in 2008 compared with \$9.3 million the year before, with earnings per share in 2008 dropping to \$1.14 from \$1.78 a share the previous year. The rise in food prices continues to be a concern, he told shareholders. "Fuel inflation in the marketplace is significant," Maier said, with the price of hamburger produced by company commissaries and sold to affiliate restaurants recently up by 25 percent. The most important ingredients that go into menu items – beef, fish, pork and dairy products – rose in price last year, the company said. Surging diesel fuel and gasoline costs also mean transportation expenses raised for Frisch's, while customer counts at restaurants have fallen. Recent windstorm damage kept many Frisch's closed, but lines were out the door for 54 of the company's 91 Big Boy's that were able to stay open.

Source: The Cincinnati Enquirer

Dunkin' Donuts Opens 'Green' Store

Dunkin' Donuts has opened its first Leadership in Energy and Environmental Design (LEED) certified store in the St. Petersburg area. The company broke ground on the new store in May 2008 and it features environmentally-friendly initiatives, including energy efficient insulated concrete foam walls to reduce air conditioning usage by as much as 40%, energy efficient lighting, water efficient plumbing and the usage of well water rather than potable water for all irrigation. "At Dunkin' Donuts we are committed to growing our business in a way that is both achievable and sustainable for our company, our franchisees, the communities we proudly serve and the environment," said Will Kussell, president and chief brand officer for the company. In addition to the energy efficient store infrastructure, the prototype store also features a recycling program, reusable mug program, hot drinks served in paper cups made from renewable resources and a food donation initiative that will donate leftover baked products to a local food bank.

Source: Foodbusinessnews.net

Tim Hortons Teaming with Tops

Tops Markets, LLC and Canadian quick-serve restaurant chain Tim Hortons said that they will roll out either full-service Tim Hortons or self-serve kiosks in 82 Tops supermarkets and Tops Express locations by the end of the year. The Tim Hortons restaurants will feature such items as premium coffee and other beverages, fresh baked goods, and the chain's popular breakfast sandwich. The self-serve kiosks will offer freshly ground coffee, cappuccino- and espresso-based drinks, and a range of Tim Hortons baked goods. Plans call for up to 20 full-service restaurants and 62 self-serve kiosks at the Tops locations. Several of the self-serve kiosks are expected to become full-service locations eventually. When opened, the new units will bring the Tim Hortons total restaurant count in the United States to 488, excluding other locations planned for the balance of 2008. "We're two strong and growing brands in the markets we serve, and we share a

common goal of meeting the needs of our time-sensitive customers while providing them with quality products," noted Tops president and CEO Frank Curci. "Having Tim Hortons products in our stores will undoubtedly enhance our customers' total shopping experience. "Tops is an ideal fit for our continued strategy to build our brand and convenience for customers through both standalone stores and non-standard full-serve and self-serve formats," added David Clanachan, COO, U.S. and International at Tim Hortons. Williamsville, N.Y.-based Tops operates 71 full-service supermarkets and five franchise supermarkets, and employs over 10,000 associates in western New York; central New York, including Rochester; and northwestern Pennsylvania. Oakville, Ont.-based Tim Hortons is the fourth-largest publicly traded quick-service restaurant chain in North America, and the largest in Canada.

Source: Progressive Grocer

Fog Cutter Capital Group Inc.'s Fatburger Unit Opens Two New Mid-West Locations

Fog Cutter Capital Group Inc.'s Fatburger unit has announced the grand opening of two new franchise locations. The greater Chicago market now has its first Fatburger, located in the suburb of Orland Park. A second location in the Chicago area is planned to open before year end at 95th and Western. Also opening today is Cincinnati's first Fatburger, located in the community of Oakley, Ohio. With the opening of these two locations, the number of Fatburger restaurants now stands at 92. "We are pleased that we are increasing our presence in the mid-west and we are confident that Fatburger will soon become the favorite of burger-lovers in that region," said Andrew Wiederhorn, Chairman of the Board. The new Fatburger locations will provide approximately 30 new jobs in each community.

Source: Fog Cutter Capital Group Inc.

Ruth's Hospitality Group, Inc. Announces Resignation of Geoffrey D.K. Stiles

Ruth's Hospitality Group, Inc. announced that Geoffrey D. K. Stiles has resigned his roles as the Company's Executive Vice-President, Chief Operating Officer, and President of the Ruth's Chris Steak House division to pursue other opportunities. Stiles' resignation is effective immediately. The Company also announced that Stiles' responsibilities will be assumed by its Chief Executive Officer and President, Michael P. O'Donnell. Said O'Donnell: "I am pleased to be taking a more active role in the strategic direction of Ruth's Chris Steak House brand as we continue in this difficult environment. I wish Geoff well in his future endeavors."

Source: Ruth's Hospitality Group, Inc.

BUNN Opens Two UK Facilities

Operators in the United Kingdom and Europe now have more convenient access to BUNN beverage equipment through the BUNN warehouse in Manchester and to parts through the BUNN Ltd. facility in Milton Keynes, England. "As part of our expanding efforts to support customers in the European Union and surrounding countries, our UK facilities distribute a full range of BUNN products and parts and provide technical / sales support," announced Neal Robinson, BUNN Senior Vice President International Sales. "In many areas, delivery of equipment and parts is generally available within 3 to 5 days of purchase. In addition, we have posted our product information, manuals and specification sheets on our website for immediate access 24 hours a day, 7 days a week."

Source: Bunn-O-Matic Corp.

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Pizza Inn Unveils New Prototype, Brings Back the Pizza Man

Two years ago, a proud new Pizza Inn chief executive unveiled a new prototype restaurant, pointing to the Plano location's design as evidence of the brand's coming resurgence. Last week, a newer CEO will show off the latest prototype, this one in Denton, saying it will be the one that helps return the 50-year-old brand to its former luster. "This prototype is the future of Pizza Inn," said Charlie Morrison, who became interim chief executive in August 2007 after Tim Taft, who was chief executive of The Colony-based company since 2005, left abruptly. "This new look and feel is a little bit of a throwback to our roots and the heritage of Pizza Inn," Mr. Morrison said. Pizza Inn is also bringing back JoJo the Pizza Man, a character that was prominently featured in the chain's early promotions. "We walked away from him many years ago; now we're bringing back an element that many people remember," said Mr. Morrison, who dropped the interim from his title in December. The new restaurant design will easily accommodate an area for takeout and delivery – something he said that Mr. Taft's buffet restaurant prototype from 2006 had lacked. Another goal was to make Pizza Inn restaurants at least 10 percent less expensive to build, in part by making the kitchen smaller, Mr. Morrison said. At the high end, the retooling of existing restaurants will run about \$150,000, he said, refusing to give an average cost. The new design was crafted with input from franchisees, Mr. Morrison said. "We've had some starts and stops over the years," he said, referring, in part, to losses between 2004 and 2007 due to soft sales and legal problems surrounding the replacement of a previous CEO. "This gives us a chance to retrench the brand and go back to where it needs to be."

Source: The Dallas Morning News

Venezuela Closes 100-Plus McDonald's for 2 Days

The Venezuelan tax body shuts down some McDonald's, alleging financial irregularities. The move affects 115 branches of McDonald's in Venezuela for two days. The Venezuelan government's tax body has closed more than 100 McDonald's restaurants in the South American country for two days because of alleged inconsistencies in the fast-food chain's financial books. The move, which began last Thursday, affects some 115 branches of McDonald's. Jose David Cabello Rondon, the superintendent of the tax body, released a statement saying that the alleged irregularities were found in the company's purchasing and sale records and were related to taxes. The restaurants were closed for two days, the agency said. Alimentos Arcos Dorados, the company that manages McDonald's in Venezuela, said in a statement that it is abiding by the government's order. It said the order was related to "formal issues affecting purchasing and sales records." It added, "The company asserts its customary and thorough respect for and compliance with all Venezuelan laws, regulations and standards." McDonald's restaurants in several locations remain open, Alimentos Arcos Dorados said. Those locations include Anaco, Ciudad Ojeda, La Victoria, Maracaibo Delicias Norte, Maracaibo Galerias, Maracaibo Sambil, Margarita Sambil, San Cristobal Sambil, San Juan de los Morros and Valera, it said.

Source: BusinessWire

Woodfired Pizza Hires Former Houston's Restaurants SVP as Chief Operations Officer

Sami Ladeki, Founder and CEO of Sammy's Woodfired Pizza, proudly announces the appointment of Dan Clay, former Senior Vice President of Houston's Restaurants, to Chief Operating Officer (COO) for Sammy's Woodfired Pizza. With an impressive resume, Clay brings over thirty-five years of expertise to Sammy's. A graduate of University of Missouri, Clay began his career at age 15 as a back of the house employee of a small privately owned restaurant in St. Louis. He joined S&A Restaurant Corporation at age 19 and worked his way up the ranks to General Manager and then Area Associate for the Bennigan's concept. A new position with Houston's Restaurants led Clay to Phoenix where he followed a successful path to Vice President of Operations for the company. After fifteen years with Houston's, Clay left to become President of Catawba Corporations, where he recruited a new operations team, built sales and reestablished a growth pattern for the company. Clay was later recruited by Cooker Restaurant Corporation to help reorganize the struggling company, and as Chief Operating Officer, led the company out of Chapter 11. More recently, Clay served as President of Houlihan's Restaurants in Leawood, Kansas, where he was responsible for more than 100 restaurants with average sales of \$3.2 MM and 12 specialty restaurants with average sales in excess of \$5MM. As COO for Sammy's Woodfired Pizza, Clay will oversee all aspects of the company's operations, including restaurant procedures, brand management, internal systems and business processes in addition to the company's strategic development and new store openings. He will also oversee the restaurant group's specialty concepts including Roppongi Restaurant & Sushi Bar and Mosaic Catering.

Source: Sammy's Woodfired Pizza has

Vicorp Gains \$7M in Financing

Vicorp Restaurants Inc. will receive a \$7 million infusion of capital to carry the company through the holidays. The money is coming from its debtor-in-possession lenders, Wells Fargo Foothill Inc. and Ableco Finance LLC. Vicorp, which operates the Village Inn and Bakers Square restaurant chains, filed for Chapter 11 bankruptcy protection in April. Tony Carroll, the company's CFO, said the additional funding was needed to ramp up pie-manufacturing operations for Vicom, the pie-making division of Vicorp. He said demand for the company's pies increases during Thanksgiving, Christmas and into the New Year. The loan carries a stipulation: Vicorp must expedite the sale of the company. The lenders want Vicorp to have a new owner by Jan. 31. Piper Jaffrey & Co., Vicorp's financial adviser, is handling the sale process.

Source: Denver Business Journal

Hotelex Shanghai 2009 - More Choices to Come

Asia's largest hospitality exhibition - Hotelex Shanghai 2009 is coming soon, March 31 to April 3, 2009. Creating a one-stop-shop purchasing stage, it is expected Hotelex will attract more than 800 exhibitors displaying their latest products, services and food & beverages at more than 60,000 sqm exhibition hall area at - Shanghai New International Expo Center. Due to the strong demand and big success in 2008, Hotelex will launch a new feature - the food and beverage (F&B) hall, together with tea and coffee supplies, wine, ice cream, spirits/liquors and other Hotel related high quality foods and drinks. On-site special events like China Barista Championship Final, Hotelex Cup Chef Championship and other characterized demonstrations, workshops, seminars and championships will enhance the show and provide more choice to our international visitors. Outlook - Demand remains high. Up to now more than 70% of the exhibiting space has been booked. About 500 international and domestic companies have been confirmed to show their latest products and bring high quality service. This includes famous brands like Enodis, Fagor, Ali, DKSH, Winterhalter, Meiko, Fujimak, Hatco, Cambro, HEC, Metro, Electrolux, UCC, Queen, Illy, etc. Join Now: ● One of the biggest hospitality industry events in the region. ● Meet over 100 visiting countries' from Asia, Europe and America. ● 17 years service of excellence with increased and specialized product categories. ● A perfect venue paired with excellent infrastructure is waiting for you in an exciting city. Meet the industry leaders and source from a wide and comprehensive selection of

hospitality industry goods and service. Hotelex hosts a series of shows - schedule 2008/2009: China Hotelex-Metro-Roadshow Wuhan (October 22-23, 2008, Wuhan); Hotelex India 2008 (November 21-23, 2008, Mumbai); Hotelex Shanghai 2009 (March 31-April 3, 2009, Shanghai); Hotelex Beijing 2009 (August 21-23, 2009, Beijing).

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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