



October 19, 2009

Cecilware Corporation Acquires Grindmaster Corporation to Create Leading Company In the Beverage & Food Service Equipment Sector

Cecilware Corporation announced that it has acquired Grindmaster Corporation, one of the most respected companies in the global beverage equipment industry. The new entity to be known as Grindmaster-Cecilware Corporation brings together two great names into one great company. Grindmaster's brands and product lines include: Grindmaster's Coffee Grinders, Crathco's Cold and Frozen Beverage Dispensers, Espressimo Espresso Machines, and Precision Brew Coffee Brewers & Coffee Urns. The transaction was funded, on an equity basis by BNY Mezzanine Partners, L.P. The specific terms of the transaction were not disclosed. Richard Moore, Chief Executive Officer of the new Grindmaster-Cecilware group said, "As part of our continued strategy to further expand our innovative product offering and geographic reach, we believe the addition of Grindmaster marks a pivotal step in the history of our company. This acquisition will allow us to offer more high-quality products and services to more customers throughout the world who have come to rely on Cecilware and Grindmaster beverage and food service equipment. Grindmaster's broad portfolio will provide immediate opportunities to enhance growth through leveraging our existing marketing and manufacturing capability. We look forward to working with the Grindmaster professionals in Louisville, Northbrook, and Thailand and across the world to successfully capitalize on this exciting opportunity." Rob Poe, Chief Operating Officer of Grindmaster said, "We are very excited about this opportunity to join forces with a very well respected organization in Cecilware. This will allow us to enhance our resources and take advantage of the many strengths that both companies have to offer. Our global customer base will benefit from the economies of scale and the extensive product portfolio the combined entity has to offer. Our commitment to customer satisfaction and product quality will only improve from this and we look forward to moving ahead with our team in a very positive direction." Joe Canova, Chief Financial Officer of the Grindmaster Cecilware group remarked, "We are firmly convinced that this opportunity and the joining of corporate interests will provide a solid base for the company to support our global customer market on an efficient, cost effective and competitive basis. We look forward to working with each member of our new joint team and further extending a unified global presence in the beverage and food service market." Lisa Klein, Grindmaster's Senior Vice President of Global Sales and Marketing stated, "I am excited about the opportunity to combine two strong brands under the umbrella of one dynamic company. We will continue to focus on the needs and opportunities of our global customer base, emphasizing our expanded ability to meet the complete beverage and food preparation needs of all customers."

Source: Grindmaster-Cecilware

Burger King Revamp Aims at Higher-Priced Kin

Burger King Corp. plans to swap its generic fast-food feel and bland tiles and tabletops for a vibe that's more sit-down than drive-through. As part of a plan to be revealed in Amsterdam, the company will announce a massive effort to overhaul its 12,000 locations worldwide. The sleek interior will include

rotating red flame chandeliers, brilliant TV-screen menus and industrial-inspired corrugated metal and brick walls. "I'd call it more contemporary, edgy, futuristic," Chairman and CEO John Chidsey told The Associated Press. "It feels so much more like an upscale restaurant." But that comes with an upscale price: The new look is expected to cost franchisees, who operate 90 percent of Burger King's locations, between \$300,000 to \$600,000 per restaurant. The company said the new design, called "20/20" at the Miami-based chain, is already in place at about 60 locations around the world. Burger King expects about 75 more redesigned restaurants to be open by the end of next year. But it will take years before all its locations are transformed. Burger King franchise owners are contractually required to update their restaurants after a set period of time, and executives said the redesign will be the primary option for future upgrades. All new restaurants will be built using the plan. So far, remodeled restaurants have seen sales climb about 12 to 15 percent, while restaurants that are torn down and completely rebuilt at the same location have seen sales climb by as much as 30 percent, Chidsey said. A group representing Burger King franchise owners didn't immediately comment. Fast-food restaurants typically get almost two-thirds of their business from drive-through or carryout orders. More appealing interiors could help the company compete with sit-down counterparts that many customers think offer better food and better ambiance. Ron Paul, president of the food consultant company Technomic Inc., said he thinks the redesign shows just how determined Burger King is to compete with "fast casual" restaurant chains such as Chipotle, Starbucks and Panera, which customers think of as a cut above typical fast food. "People in the fast-food category are recognizing they've been losing customers to the fast-casual player," he said. "What this sounds like is an attempt to get that dining-in business back by making it an attractive environment." They might also help Burger King, the No. 2 burger food chain in the U.S., stand out from larger rival McDonald's Corp. and other competitors, including regional chains, who've begun to add bigger and better burgers to their menus as they clamor for a share of the growing burger market that's worth \$100 billion in the U.S. "It's a competitive necessity to square up against the competition," Chidsey said. While the most noticeable changes will be inside restaurants, Burger King executives also plan to update exteriors, too, adding metal canopies and more signs proclaiming "Home of the Whopper."

Source: The Associated Press

Rising Dough: Why Panera Bread Is on a Roll

Mention Panera Bread and fans are as likely to praise the free Wi-Fi as they are to gush about the Asiago cheese bagels. And that, execs at the \$2.6 billion restaurant chain say, is the point. While its competitors scale back on upscale ingredients, trim portion sizes, and create value menus, Panera is selling fresh food and warm bread at full price, and encouraging customers to linger. That recipe is succeeding. Financially, Panera has been on a roll: The St. Louis -- based company opens a new bakery-café every five days. Sales rose 16.2% in 2008. Profits were up 33% in the first half of this year. PNRA is the best-performing major-restaurant stock of the last decade, with annualized growth of 31.5%. Panera is proof that, in suburbia, there's a hunger for real food -- unfussy ingredients moved from farm to plate quickly and affordably. And the company has combined that menu with an unpretentious atmosphere -- there's no table service, but also no time limit. As a result, it has become as much community gathering space as a bustling lunch spot. "In many ways, we're renting space to people and the food is the price of admission," says CEO Ron Shaich, over lunch at a three-week-old Panera in Walpole, Massachusetts. Well, maybe some of us would, but Panera's target audience is more Food Network than fast food. "We hit a chord with people who understand and respond to food, but we also open a door for people who are on the verge of that," says chief concept officer Scott Davis. "We run an idea through the Panera filter and give it that twist that takes a flavor profile closer to what you'd find in a bistro than a fast-food joint." You can trace the roots of most dishes on Panera's menu to its R&D team's twice-yearly retreats to the Adirondacks, where staffers take turns trying to one-up each other in the kitchen. For instance, Panera head baker Tom Gumpel went out and caught several fresh lobsters to bring with him to one retreat, giving him a decided advantage for the evening's feast. "We start with: What do we think tastes good?" says Davis, over the mid-experiment whirl of a blender at the latest gathering. "We're food people, and if we're not working on something that really gets us excited, it's kind of not worth working on." Panera's balance sheet shows how its obsession with fresh bread has been good for that other kind of bread. "Panera is an outlier," says Nicole Miller Regan, a senior research analyst at Piper Jaffray. She applauds the company's "pristine balance sheet," which has

allowed it to score sweet real-estate deals in the downturn. Panera opened 102 bakery-café in 2008 and is on schedule to launch 70 in 2009. And though same-store sales were flat in the second quarter of this year, most analysts blame the economy rather than the company's strategy. "When the consumer rebounds, I think Panera can benefit just as much as, if not more than, others in the industry," Miller Regan says.

Source: Fast Company.com

Yum Profit Surges on Strength in U.S., China

Yum Brands Inc.'s fiscal third-quarter earnings rose 18% as lower costs helped the restaurateur post strong profit growth in the U.S. and China. The company, which owns the KFC brand, also raised its fiscal 2009 earnings growth forecast by two percentage points, saying it now expects 12% growth excluding unusual items to \$2.14 a share, as a result of strong growth in China and a lower-than-expected tax rate. That strength in China is good news for Yum, which has been leaning on international operations--particularly China--with the U.S. economy in the doldrums.

Source: The Wall Street Journal

Church's Chicken® Announces New Chief Marketing Office. New CMO Responsible for All Marketing Activities and Menu & Product Development

Anthony M. "Tony" Lavelly has been named Chief Marketing Officer for Church's Chicken, effective immediately. Lavelly will be responsible for all marketing activities in the U.S. and globally as well as menu and product development. Making the announcement, Harsha V. Agadi, Chief Executive Officer for Church's Chicken said, "I have known Tony Lavelly in the chain restaurant industry for more than 15 years. I am delighted that he is joining Church's." Agadi added, "Tony brings a wide and deep knowledge of the quick service restaurant business at a time when it is more important than ever to support and expand the Church's brand." Prior to joining Church's Chicken, Lavelly was Chief Marketing Officer for Ruth's Chris Steak House, where he was part of the team that took the company public in 2005. Earlier in his career, Lavelly served as Chief Marketing Officer for Domino's Pizza, Burger King, and Long John Silver's. "I am very pleased to be joining the Church's team and am eager to work with their franchisees and restaurant operators," said Lavelly. "Current economic headwinds certainly pose challenges for everyone in the restaurant business, but Church's growth in recent years provides strong momentum for the brand and its great value proposition."

Source: Church's Chicken®

Fatburger To Open 8 Indonesian Units

Fog Cutter Capital Group Inc.'s Fatburger unit opened its first Indonesia restaurant at Plaza Indonesia in Jakarta. This unit is a franchise location and is owned by PT Global Foods Indonesia. Goldie Bharwani, president of PT Global Foods Indonesia says he will lead his group to develop a total of eight sites, one of which is scheduled to open beach side in Bali. Fatburger is one of several global businesses making their debut at Plaza Indonesia, which is one of the area's most upscale shopping destinations and is attached to a 30 story office building. The restaurant is 1,500 square feet and will employ 25 people. "While opening international restaurants, our focus has always been on providing high quality beef to our customers," says Robert Schuster, senior vice president of international operations. "We have maintained this standard by offering Certified Black Angus Beef". Fatburgers will be built with custom made buns, using a recipe directly from Fatburger restaurants in the United States. Customers will enjoy Fatburger favorites, including hand-scooped real ice cream shakes and homemade onion rings, made from scratch each morning.

Source: Fog Cutter Capital Group Inc./Fatburger

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Award Announced to Honor Norman Brinker

An award honoring restaurant industry icon Norman Brinker's pattern of leadership and mentoring, will be handed out next year at a trade show for chain restaurants. Creation of the "Norman" was announced at Monday's awards ceremony during the Multi-Unit Foodservice Operators conference, put on yearly by Nation's Restaurant News. This year's conference was dedicated to the memory of Brinker, who died in June. As head of the Steak & Ale chain and later Dallas-based Brinker International Inc., Brinker is credited with helping tutor and guide many of the industry's top executives early in their careers. That includes Doug Brooks, chief executive of Brinker International, Richard Rivera, chief executive of Real Mex Restaurants and Lane Cardwell, chief executive of Boston Market. Those three will help determine the first winner of the new award, which will be given next year in Orlando.

Source: The Dallas Morning News

McDonald's Restaurants to Open at the Louvre

It is a move which has managed to get both France's art lovers and gastronomes choking on their Gitanes. Lovers of France's two great symbols of cultural exception – its haute cuisine and fine art – are aghast at plans to open a McDonald's restaurant and McCafé in the Louvre museum next month. America's fast food temple is celebrating its 30th anniversary in France with a coup -the opening of its 1,142nd Gallic outlet a few yards from the entrance to the country's Mecca of high art and the world's most visited museum. The chain faces a groundswell of discontent among museum staff, many already unhappy about the Louvre lending its name and works to a multi-million pound museum project in Abu Dhabi. "This is the last straw," said one art historian working at the Louvre, who declined to be named. "This is the pinnacle of exhausting consumerism, deficient gastronomy and very unpleasant odors in the context of a museum," he told the Daily Telegraph. Didier Rykner, head of The Art Tribune website found the idea "shocking". "I'm not against eating in a museum but McDonald's is hardly the height of gastronomy," he said, adding that it was a worrying mixture of art and consumerism. "Today McDonald's, tomorrow low-cost clothes shops," he said. McDonald's confirmed that a restaurant will open next month. The Louvre confirmed it will be positioned in the underground approach to the Louvre, known as the Carrousel du Louvre. The stonewalled gallery was opened in 1993, five years after the famous Louvre pyramid. The Carrousel's initial remit stipulated that its "commercial activities will be regulated and restricted to cultural or tourist activities". The Louvre has the right to protest against boutiques it considers fail to meet such criteria. However, the museum told the Daily Telegraph it had agreed to a "quality" McCafé and a McDonald's in place by the end of the year, which it said was "is in line with the museum's image." "The Louvre welcomes the fact that the entirety of visitors and customers, French or foreign, can enjoy such a rich and varied restaurant offer, whether in the museum area or gallery," the museum said in a statement. The McDonald's would represent the "American" segment "of a new "food court", and would be situated "among (other) world cuisines and coffee shops," it wrote. It added that the franchise owner "has taken the utmost care in ensuring the quality of the project, both in culinary and aesthetic terms". Louvre Pour Tous, a website whose aim is to "inform and defend" museum visitors, said: "Henri Loyrette, president of the Louvre museum just had to say one word to stop the whiff of French fries from wafting past the Mona Lisa's nose. He chose otherwise."

Source: Telegraph.co.uk

MAFSI Announces '09 Officers; Industry Award Winners

Beginning their terms as the new officers of MAFSI (Manufacturers' Agents Association for the Foodservice Industry) are: President: John Hoskinson, CPMR, CFSP, MTC 301, E. Ruff & Associates, Inc., Cincinnati, OH. Vice-President: Michael Turetzky, CPMR, CFSP, MTC 301, Chernoff Sales, Inc., Pompano Beach, FL. Treasurer: Danny Collis, CPMR, MTC 101, Collis Group, Inc., Richmond Hill, Ontario, Canada. The announcement was made at the 44th MAFSI Annual Conference on Sept. 24, 2009 at the Westin Harbour Castle in Toronto, Canada. MAFSI also honored five industry professionals and one MAFSI chapter with awards. The LIFETIME MEMBERSHIP AWARD was presented to Neville Jeens, CPMR, W. D. Colledge Co., Ltd., Mississauga, Ontario Canada. The MAFSI Lifetime Membership Award is presented to an individual who has been a member of MAFSI for at least 10 years, who has contributed to the foodservice industry through significant national involvement and is retired from the industry. Mr. Jeens, 2002 MAFSI President, was instrumental in the establishment and growth of the Canadian chapter of MAFSI in 1995 and served as the Chapter 26 board member for many years. He was bestowed the honor of the Tony Award in 2006. The MARKET MOVER AWARD was presented to Terry Hoelle, CFSP, Structural Concepts Inc. and Robin Ashton, Foodservice Equipment Reports. The Market Mover Award is presented to individuals and/or organizations who through action, achievement and philosophy, demonstrate leadership qualities that are significant to the advancement of the representative function and the foodservice industry. Ms. Hoelle, 2008 MAFSI Annual Conference co-chair, and Mr. Ashton, were recognized for their outstanding leadership and achievements significant to the advancement of the manufacturers' representative function in the industry. The BILL H. LOVELESS CHAPTER OF THE YEAR AWARD was presented to MAFSI Region 3 – New York Metro. The award is named in honor of Bill Loveless who passed in November of 2002, but whose devotion to MAFSI is legendary. The goal of this award is to encourage and recognize exceptional achievement of MAFSI regional chapters and their members. Active and effective chapters are needed to achieve MAFSI's goals and as well as further the mission and vision of the association. MAFSI Region 3 was honored for their exceptional education and activity on a grassroots level. Two additional awards were presented for MEMBERSHIP RECOGNITION - 50 YEARS to Elliott Horowitz Associates, New York, NY and The HGA Group, Brighton, MI. The award is in recognition of your membership and in appreciation for all your contributions to the association and the industry, the MAFSI membership thanks you for your 50 years of membership!

Source: MAFSI

Tim Hortons Opens Fort Knox Shop to Expand in U.S.

Tim Hortons Inc. is opening a coffee shop at Fort Knox, its first on an American military base, as it expands in the U.S. The coffee-and-doughnuts seller won a 10-year contract to operate the café on the Kentucky base, 30 miles (48.3 kilometers) southwest of Louisville, David Clanachan, chief operations officer for the U.S. and international units, said in a telephone interview. Tim Hortons is opening "nontraditional," co-branded stores to extend its reach in the U. S. after closing 15 New England shops in 2008, Clanachan said. It established 12 cafés in New York City in July and teamed with ice cream seller Cold Stone Creamery in February, planning at least 100 stores featuring both brands by the end of this year. "It's been a pretty successful relaunch," R.J. Hottovy, a restaurant analyst with Morningstar Inc. in Chicago, said in a telephone interview. He has a \$29 target price on the stock. "It's still going to be a struggle, but it did post positive results in the last quarter for the U.S." The Fort Knox site opened this month. The company operates on seven Canadian military bases and at the Kandahar Air Force base in Afghanistan, Clanachan said. Tim Hortons has been focusing its U.S. growth on co-branded stores, schools and hospitals in addition to military bases, rather than stand-alone stores, Clanachan said. It had about 3,000 shops in Canada and more than 500 in the U.S. as of June. "We're a smaller player in the U.S. and we need to be more nimble about some of the things we can do," Clanachan said. "This allows us to garner momentum with U.S. customers."

Source: Bloomberg.net



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Fine Dining in New York Down But Not Out

High-end dining in New York City has been hard hit by the recession and needs to adapt to changing tastes to keep its allure, experts said. This week's demise of *Gourmet*, a 68-year-old food magazine, underscored the precarious future of fancy dining. More than 500 New York restaurants have closed so far this year, including high-end French eateries *Chanterelle* and *Cafe des Artistes* as even the city's elite restaurants fall victim to the worst U.S. economic downturn since the 1930s Great Depression. Although no one expects fine dining in New York to become extinct, it is in a soft patch with Eric Ripert, co-owner of three-Michelin star *Le Bernardin* saying after a "soft" 2008, "suddenly everything stopped" in January this year. He predicted 2009 revenues will be 10 percent down on a year ago, but he has managed to avoid firing staff by doubling his spending on communications and marketing and raising his profile by appearing on television reality show "Top Chef." Some food writers and restaurateurs, who spoke at the New York City Wine & Food Festival this weekend, rued noodle bars and burger joints may be supplanting the top culinary perch once held by top-end restaurants. Prior to the recession, fancy eateries attempted to outdo each other by offering the most expensive dinner or cocktail in the city. But the recession only accelerated the trend of casual eating and a revolt against stuffy, rigid nature of fancy dining, some experts said. In the meantime, don't count out fine dining in New York, said one restaurateur. "Recession, schme recession, we've beat the odds," said Drew Nieporent, whose top-end contemporary restaurant *Corton* earned two Michelin stars earlier this week. The four-day New York City Wine & Food Festival concluded Sunday with 25,000 expected to attend the event.

Source: Thomson Reuters 2009

DQ opens 200th location in China, plans 500 more

Dairy Queen opened its 200th location in China, and expects to open 500 more in that country in the next five years. International Dairy Queen Inc., based in Edina, said the 200th store is located in Xi'an, the capital city of Shaanxi Province. Dairy Queen entered China in 1991, and projects that China will be the company's largest market outside of North America by 2010. "The Dairy Queen brand has experienced tremendous growth in China over the past several years and we look forward to continued expansion with our development partners," said John Gainor, president and CEO of the company. Dairy Queen has more than 5,600 locations worldwide, and is part of Omaha-based Bershire Hathaway Inc., which is owned by Warren Buffett.

Source: Minneapolis / St. Paul Business Journal

Struggling Pizza Hut to Stress Value to Pump up Sales

With sales slipping at the nation's largest pizza parlor, the head of the parent company is trying to spread the word that Pizza Hut offers its own value menu. "Pizza Hut in the U.S. is obviously struggling," David Novak, chairman and chief executive of Yum Brands Inc., told analysts Wednesday. "We're not happy with the Pizza Hut business." For the quarter that ended Sept. 5, Yum grew earnings per share by 21 percent

compared with a year ago, not counting special items. But that was largely based on the strength of its rapidly growing business in China. In the U.S., Addison-based Pizza Hut saw sales at restaurants open at least a year – a key measure of chain health – fall by 13 percent. Novak said cash-strapped consumers don't think of Pizza Hut as a value player "and we're definitely paying the price for that." He also said the company is not getting credit with consumers for strides it has made, including beefing up the menu with pasta and chicken wings (via its WingStreet brand). The company launched a "Big Eat Tiny Price Menu" nationwide in late June, but promoted it on air for only a few weeks in June and July, a spokesman said. "Value is something that works in this category," Novak said. "We have to do a lot better job of communicating." Pizza Hut is looking for a new advertising agency to bring in a "fresh perspective" to the brand, he said.

Source: The Dallas Morning News

Dunkin' Brands Makes Top-Level Marketing Shift

Dunkin' Brands announced that it is "strengthening" its senior leadership team by putting veteran retail executive John Costello in the new position of chief global customer and marketing officer also carried the news that Frances Allen, brand marketing officer for Dunkin' Donuts for two years, has concurrently "decided to step down." Earlier this month, Dunkin' Donuts president and chief brand officer William Kussell stepped down as Nigel Travis -- who had moved from president/CEO of Papa John's to succeed Jon Luther as Dunkin' Brands' CEO in January 2009 -- also took over the Dunkin' chain's day-to-day operations. Costello, described as "one of the early pioneers of multichannel marketing," has served as EVP of merchandising and marketing at The Home Depot, senior EVP of Sears and chief global marketing officer of Yahoo, as well as president of Nielsen Marketing Research U.S. and top executive of several other companies. His earlier career included senior marketing and brand management positions at Procter & Gamble and serving as SVP of sales and marketing at Pepsi-Cola, USA. Costello's new, corporate-wide marketing role at Dunkin', reporting directly to Travis, includes oversight of strategic worldwide marketing and brand identity, heading up the company's U.S. marketing team and working with operations, and providing functional direction to DD's international marketing team and Baskin-Robbins' U.S. and international marketing teams. In the announcement, Travis said that Costello was chosen because of his marketing expertise, extensive operations background and "proven ability to deliver results." In an email to DD and Baskin-Robbins franchisees, republished in bluemaumau.org, Travis noted that Costello is not only "a seasoned executive who has led the marketing efforts for some of the world's best-known consumer goods, retailing and technology companies," but he has "gained great insights into our brands" as a consultant for Dunkin' Brands over the past several months, and "should have a great impact on our marketing deliverables right away." Frances Allen is also a veteran, visible marketer who only last month was named Brandweek's "Marketer of the Year" for her contributions to Dunkin' Donuts and was at the helm when Marketing Daily named Dunkin' Restaurant Marketer of the Year in 2007. Travis acknowledged those contributions in the release and franchisee memo, stating that she has "worked tirelessly" to solidify Dunkin' Donuts' position as a coffee leader, launch the successful DDSMART menu of healthier choices and "develop award-winning marketing campaigns designed to drive traffic, promote the company's everyday value offerings and further underscore that 'America Runs on Dunkin'." Travis's new team also includes new SVP corporate communications Karen Raskopf (formerly SVP, corporate communications for Blockbuster) and SVP human resources Christine Deputy (formerly VP, partner resources for Starbucks's Asia-Pacific region), both named in late August.

Source: Marketing Daily

The New Quiznos Capital Loan Program Provides Funds to Franchise Owners. Quiznos Rolls Out The New Quiznos (TNQ) for Superior Customer Experience

Quiznos announced The New Quiznos (TNQ), a comprehensive guest experience remodel and brand update planned for stores system-wide. The chain also launched an accompanying TNQ Capital Loan Program to lend financial support to its franchise owners, providing necessary capital that may otherwise

be difficult to secure in the current lending environment. Quiznos founder and CEO, Rick Schaden, true to Quiznos' innovative style, leveraged Quiznos' financial wherewithal, credit and reputation to benefit its franchise owners. He developed TNQ and the TNQ Capital Loan Program in response to the sluggish performance of small business loan programs. "We have been able to accomplish what others have not been able to accomplish, securing capital for our small business owners at a time when there is very little access to such funds," said Schaden. "Now is the time to invest in our brand, our stores and our franchise owners in order to be prepared for the new economy and remain an industry leader. By leaning into the difficult economy, we are taking care of our customers, our brand and our franchise owners." The TNQ Capital Loan Program provides Quiznos' franchise owners access to funds at more favorable rates and terms than traditional lending in order to implement The New Quiznos. TNQ was designed as a fully-integrated store solution, combining all aspects of store look and feel, design and overall modernization to keep Quiznos restaurants at the cutting edge of service and operations. TNQ will also serve as a platform to launch new products, product lines and consumer options, combining traditional Quiznos favorites with new flavors for a menu with broader appeal. Quiznos continues to leverage opportunities for greater franchise owner profitability with innovative solutions to mitigate the effect of the current economic climate and secure a strong position in the competitive restaurant industry moving forward. In addition to TNQ and TNQ Capital Loan Program, Quiznos introduced a lease renegotiation program and microloan initiative earlier this year to improve franchise owner profitability.

Source: Quiznos

Famous Dave's Names Wallace B. Doolin to its Board of Directors

Famous Dave's of America, Inc. announced that it had appointed Wallace (Wally) B. Doolin, former president and chief executive officer of Carlson Restaurants Worldwide (CRW) and TGI Friday's ("Friday's") and former chairman and chief executive of Buca, Inc. to its board of directors. "We're delighted to be able to attract an individual of Wally Doolin's caliber to our board of directors, further expanding the functional and strategic expertise of our board," said K. Jeffrey Dahlberg, chairman of the board of Famous Dave's of America. "Wally adds an amazing breadth of experience and a broad, seasoned perspective to our business." Doolin, 63, currently is the founder and CEO of Black Box Intelligence, a Dallas-based company that provides benchmarking information and analysis for public and private restaurant companies and serves as Executive Chairman and CEO of ESP Systems a hospitality technology company. Additionally, Doolin serves as a member of the board of directors of Caribou Coffee Company, of Minneapolis and the leading organization to end childhood hunger, Share Our Strength. "Famous Dave's is a great brand and I'm very pleased to join its board of directors," Doolin said. "I've been a great admirer, and customer, of the brand for many years, and have always been impressed with the passion and level of execution that Famous Dave's associates bring to the business each day. "I can't think of many individuals with the depth and breadth of operational knowledge and experience that Wally Doolin brings to this position," Dahlberg said. "Wally has played a critical role in building some of the nation's pre-eminent casual dining chains, as well as experience in guiding promising concepts during difficult times. We're pleased and honored that he has agreed to serve on our board of directors."

Source: Famous Dave's of America, Inc.

Arby's® Restaurants Raise \$2.1 Million for Youth-Mentoring Charities Annual In-Store Fundraising Campaign Surpasses Charity Goal

Arby's restaurants across the United States raised \$2.1 million for Big Brothers Big Sisters, the Arby's Foundation and other local youth-mentoring organizations during the restaurant chain's annual fundraiser from June 15 through August 9, 2009. Through the annual fundraiser, Arby's restaurants empowered people to help children in their local communities by adding \$1 to their orders to go to Big Brothers Big Sisters and other youth-mentoring organizations. This year, the Arby's Foundation surpassed its fundraising goal of \$2 million. The Arby's National Community Fundraiser began in 1999 when the first Make a Difference pin-up was sold at an Arby's restaurant in Charleston, South Carolina. In its first year,

the program brought in \$11,942 for local youth. “Charities are under pressure right now to raise funds in a tough economic climate. We’re extremely proud of the extraordinary efforts of our franchisees and company-owned restaurants to not only meet our goal, but surpass it,” said John Gray, Senior Vice President, Brand Communications, Arby’s Restaurant Group, Inc. “There’s a growing demand for structured, successful, youth mentoring, particularly in this economy when families are struggling,” said Karen Mathis, newly appointed President & CEO of Big Brothers Big Sisters of America. “The Arby’s National Community Fundraiser will benefit our local agencies, allowing them to serve more children, families and volunteers -- helping kids succeed and strengthening communities.”

Source: Arby’s Foundation and Big Brothers Big Sisters of America



Closing of Tavern on the Green Is Threatened

The current operator of Tavern on the Green says it would have to lay off all of its more than 400 employees during the lucrative Christmas season unless the parks department lets it occupy the restaurant for three months after its operating license expires at midnight on Dec. 31. But the future operator of the restaurant, Dean J. Poll, who runs the Boathouse restaurant in Central Park, said he opposed any extension. Mr. Poll’s lawyer, Barry B. LePatner, said that if Mr. Poll was not able to take over the license and occupy the building on Jan. 1, he would give “serious consideration to closing the restaurant for two years while he undertakes renovation work, jeopardizing worker jobs during that time.” Tavern on the Green Limited Partnership, the current operating company, which is controlled by the LeRoy family, asked for a temporary restraining order in United States Bankruptcy Court in Manhattan on Monday. The order would compel the parks department to permit the current Tavern management to stay for the first 90 days of next year. The order request claimed that “the debtors and creditors will be irreparably harmed” unless the court orders the parks department to permit the LeRois “to conduct an auction of the assets at the Central Park Location” and to vacate the premises after they are scheduled to leave on Dec. 31. The restaurant filed for bankruptcy last month.

A spokeswoman for the city’s Law Department, Connie Pankratz, said that “we just received the papers and are reviewing the lawsuit.” Mr. LePatner said the LeRoy family “wants to use a bankruptcy court to set aside the licensing agreement with the city,” adding that if the delay was granted, Mr. Poll would be “denied revenues from a concession he won fairly and squarely, and the union workers will suffer the most.”

He added that Mr. Poll had planned to conduct renovations “in phases over a period of four years while keeping the restaurant and the banquet hall open,” but he warned that a three-month delay could make a lengthier closing for construction work necessary.

Peter Ward, president of the New York Hotel Trades Council, which represents Tavern’s workers, said the union supported the motion. “It is clear,” Mr. Ward said, “that it is in the best interest of the creditors and the 400 hard-working New York City residents who work at Tavern on the Green and who certainly don’t need to be thrown out on the streets during holiday time.”

Source: Tavern on the Green/BusinessWire

Brazil Fast Food Appoints New Members to Board of Directors

Brazil Fast Food Corp. the second largest restaurant chain with 678 points of sale, operating under the Bob's, KFC, Pizza Hut, and Doggis brands in Brazil, announced that it has appointed a reconstituted Board of Directors with four new members to join the six member Board for a term expiring at the annual meeting of stockholders in 2010. Lucio Montanini, Marcos Gouvêa de Souza, Alexandre F. Nunes and Marcos Rocha were appointed, and Guillermo Hector Pisano and Gustavo Villela Filho were reappointed to the Company's Board of Directors. Mr. Pisano will continue to serve as Chairman of the Board, and Mr. Villela will serve as Secretary. The Board has also reconstituted its standing committees. As a result, Mr. Montanini, Mr. Rocha and Mr. Pisano will serve on the Company's Audit Committee, and Mr. Villela, Mr. Gouvêa and Mr. Pisano will serve on the Company's Compensation Committee. After seven years guiding the reconstruction of the Company, the two major shareholders, José Ricardo Bomeny and Romulo Fonseca, and the two previous leaders, Omar C. da Cunha and Peter Vader, have considered their mission accomplished. As a result they have decided to bring a new team of Directors to provide a new vision and new impulse to support the Company's long term multi-brand restaurant strategy. The new Directors, all professionals with expertise in key areas, including retail market, corporate finance, tax legislation, corporate laws and business administration, are independent members of the Board complying with the Sarbanes-Oxley and Delaware regulations on this matter. In order to ensure the continuity of the Company's culture and proceedings, Guillermo Pisano and Gustavo Villela have been re-appointed to the Board. "We are pleased to announce our new Board of Directors," stated Ricardo Bomeny, Brazil Fast Food's Chief Executive Officer. "Each of the new directors bring to our company significant experience in the critical areas of expertise necessary to manage a successful business. I look forward to their contributions. I would also like to thank the out-going members of our Board for their valuable contribution to our success over the past several years." Lucio Montanini is an independent consultant of the Audit Committee of the Company. Marcos Gouvêa de Souza is Associate Manager of GS&D, a Brazilian consulting company specialized in retail markets and consumers' means and habits. Alexandre F. Nunes is a Partner and Co-Founder of DealMaker, a consulting company. He is formerly an Executive VP of Bematech S/A (Interim Management), an Executive VP of Dominio Ltda, an internet-based company, and a New Business Director at Brasil Telecom. Marcos Rocha is the Financial, Investor Relations and Information Technology Officer of the Group GLOBEX UTILIDADES (Ponto Frio), the second major retail Brazilian company specialized in household electric and electronic appliances.

Source: Brazil Fast Food Corp.

Andy Skehan Joins Wendy's/Arby's Group as Senior Vice President, Wendy's/Arby's International. Strategic Effort Under Way to Capitalize on Growth Opportunities Outside of North America

Wendy's/Arby's Group, Inc. announced organizational changes in its international subsidiary. The announcement is part of the Company's strategic initiative to further develop the Wendy's® and Arby's® brands in markets outside of North America. Industry veteran Andy Skehan has been hired as Senior Vice President of Wendy's/Arby's International. Skehan began work this week and reports to Darrell van Ligten, Senior Vice President of Strategic Development for Wendy's/Arby's Group. "We recently completed extensive market analysis that shows we have the potential for more than 8,000 restaurants outside of North America," said Wendy's/Arby's Group President and Chief Executive Officer Roland Smith. "We are excited that Andy will lead our International team and we're confident that his restaurant industry and operations expertise will help us capitalize on this important growth opportunity." Skehan most recently served as President of Europe, Africa and Middle East (EAME) for Quizno's, where he was responsible for restructuring and growing the sandwich chain's business throughout the region. Previously, Skehan held leadership positions with Churchill Downs, Inc., where he was Chief Operating Officer, as well as PepsiCo Restaurants International and Nabisco-Europe. In addition, Wendy's/Arby's Group announced today that it will consolidate its international subsidiary in Atlanta. This will take place over the next several months as Wendy's/Arby's International transitions its leadership team and operations to the Wendy's/Arby's Group corporate headquarters in Atlanta.

Source: Wendy's/Arby's Group

Pizza Inn Opens Newest Restaurant in Oman. Texas-Based Pizza Chain Continues Aggressive Expansion Into the Middle East; Opens Full-Service Buffett in Muscat, Oman

Pizza Inn, Inc. announces the opening of its newest restaurant in Muscat, Oman (Sultanate of Oman). The full-service buffet-style restaurant opens on the heels of the company's first location in Muscat, a delivery-carryout location, which opened in July 2009. The new restaurant provides customers with Pizza Inn's famous all-you-can-eat pizza buffet, which includes the concept's authentic-style pizzas, pastas, zesty side items and the Pizzert® desserts. With the freshness and wide selection of Pizza Inn's menu items and convenient food servicing, Pizza Inn will delight customer's taste buds and give guests an exceptional dining experience. "We're excited about our continued expansion throughout the Sultanate of Oman as well as the entire Middle Eastern region," said Charlie Morrison, CEO of Pizza Inn Inc. "It is a pleasure to provide our freshly made pizzas, pastas and other popular menu items to the local residents at affordable prices." To further develop the entire Middle Eastern region, including Oman, Pizza Inn continues their successful partnership with Saudi Arabia-based United Food Company, Member of Abdullah Abunayyan Group. The company currently owns and operates Pizza Inn franchises throughout Saudi Arabia and is actively pursuing additional franchise locations in the MENA region. "In addition to the two new openings in Oman and the successful opening by United Food Group in Jeddah at the highly-regarded King Abdullah University of Science and Technology, there have been three international openings since our fiscal year began in July 2009," said Madison Jobe, VP of Development for Pizza Inn Inc. "We are excited to continue our aggressive growth internationally and anticipate our opening in Bangladesh, a first in the country, in the coming days."

Source: Pizza Inn

Rubio's Gets Buyout Offer for \$80 Million, Shares Jump

Rubio's Restaurants Inc. said it received an unsolicited offer from an investor group to buy the company for about \$80 million. The company said the group consisting of Alex Meruelo and his affiliates and Levine Leichtman Capital Partners IV LP offered \$8 per share, a premium of 33 percent over the stock's Wednesday close. Shares of the Mexican restaurant chain, which operates more than 190 fast-casual restaurants mostly in southern California, jumped 29 percent to \$7.75 in trading after the bell. They closed at \$6 Wednesday on Nasdaq. The board intends to consider the offer, Rubio's said in a statement. Rubio's has 10.04 million shares outstanding as of July 30, according to Thomson Reuters Data.

Source: Thomson Reuters 2009.

Dunkin' Brands Hires New CMO

Dunkin' Brands Inc., parent of Dunkin' Donuts and Baskin-Robbins, said it has appointed John Costello to the newly created post of chief global customer and marketing officer. He replaces Frances Allen, who resigned after two years with the company. During her tenure, Allen helped roll out Dunkin's DDSmart healthier choice menu line and helped develop award-winning promotions for the chain's "America Runs on Dunkin'" ad campaign. In this new post, Costello will lead Dunkin' Donuts' U.S. marketing team and oversee the chain's marketing efforts and brand identity. He also will provide direction for the Baskin-Robbins marketing team. Costello's experience includes senior executive positions at The Home Depot, Sears, Yahoo, Procter & Gamble Co., and Pepsi-Cola USA. Nigel Travis, Dunkin' Brands' chief executive, described Costello as "one of the most talented marketers and brand builders in the retail industry in America." His marketing expertise, combined with his extensive operations background and proven ability to deliver results, makes him uniquely qualified to help further drive our brands' growth and success worldwide," Travis added. Costello's appointment is the company's second executive team hire. Dunkin' said it hired Paul Twohig as its new brand officer. Twohig, however, is now being sued by his former

employer, Starbucks, who alleges he broke a noncompete clause in his contract when he accepted a job at rival Dunkin' Donuts.

Source: QSR

Heartland Brewery Taps Expansion Plans

Heartland Brewery is on an expansion tear. In November the pub will open its seventh restaurant in New York City, in the Port Authority building. It's taking over space recently vacated by Metro Marche, a three-year-old brasserie that was ultimately too upscale for the bus terminal. Owner Jon Bloostein says he is close to inking a deal for another restaurant in lower Manhattan and is seeking a spot for one more eatery in the borough. "It's a little scary to be opening restaurants in this economy," he said, "but there are some opportunities available today that were not there one or two years ago when landlords didn't want to talk to restaurants." He says his company is able to fund the expansion using cash from its current operations, which include five Heartland Breweries and one HB Burger. At the Port Authority location, Mr. Bloostein is opening a Heartland Brewery and being careful to avoid the mistakes of Metro Marche. He is spending about \$2 million to renovate the space, including design changes aimed at differentiating the restaurant from the terminal. "We submitted many plans to the Port Authority," said the restaurateur, who negotiated the deal over the past 10 months. The new Heartland Brewery will have flower boxes that will be lit from below and contain ivy along its Eighth Avenue entrance and alongside the façade of the restaurant's West 41 Street side.



Source: Crain's New York Business

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

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