

## JOIN US TO HONOR THE 2016 HALL OF FAME INDUCTEES



November 16, 2016 • Westin Hotel Waltham  
Cocktails 5:30pm, Dinner & Program 7:00pm

As you know, we announced a "Hold the Date" for the 2016 Hall of Fame Dinner, and we are very excited to announce our newest and extremely deserving food and beverage leaders who will be recognized November 16th at the Weston Hotel Waltham.

*Please join us in recognizing these fine people and sign up quickly for what will be a memorable evening of events! Congratulations to:*

**REGISTER HERE**



**STEVE MILLER**  
Clarke's at Faneuil Hall  
and McDermott, Quilty  
& Miller



**KEVIN HARRON**  
Burtons Grill  
and Red Heat



**THE SECOND GENERATION OF  
THE WONG FAMILY**  
Andy, Bob, Linda, Lisa, Donald and Stanley,  
Kowloon Restaurant



**JOHN COYNE**  
John Coyne Attorney  
at Law



**RECRUITING, TRAINING  
& RETAINING**  
*in a tight job market*

Monday, Oct. 17th, 9am - 3:30pm  
The Connors Center Dover  
20 Glen St, Dover, MA

## THE 2016 MRA EDUCATION SUMMIT OCTOBER 17<sup>TH</sup> 8am-3:30pm • The Connors Center - Dover, MA

The MRA Ed Foundation has put together a fantastic day-long event that will focus entirely on recruiting, training and retaining, with great speakers, interactive presentations, and important conversations. The job market conditions in our industry dominate our daily conversations at the MRA. The summit will focus on technology, culture, brand awareness, government regulation and training mechanisms and how they go hand in hand with sustaining and growing our day to day operations.

**COST - \$75 MRA Members/\$100 Non-Members**  
**Sign up by Oct. 11th for Early Bird Pricing!**  
(After October 11th - Members \$100,  
Non-Members \$125)

**Click [here](#) for  
the full agenda**

|                      |  |
|----------------------|--|
| <b>Summit Agenda</b> |  |
| 8:00am - 9:00am      | Registration • Continental Breakfast Available   |
| 9:00am - 9:30am      | Networking Remarks • Bob Cox, MRA - Main Room  |
| 9:30am - 10:30am     | <b>SESSION 1</b><br>Strong Marketing for a Strong Workforce: How to Use Technology as a Recruitment Tool • Bill Linton, Computer   |
| 10:30am - 11:30am    | <b>SESSION 2</b><br>New Government Regulations Affect HR • Christopher Pardo, Foley Hoag   |
| 11:30am - 12:00pm    | <b>SESSION 3</b><br>Recruiting and Training: Offer at Current Restaurant Management Systems, Use a Blend of Experience in Hospitality Operations and Related Technologies Designed to Help Restaurants Increase Revenue, Reduce Costs, and Improve Efficiency. This presentation will be an in-depth review of those that support current recruitment trends. You'll learn about what's here, what's coming and how it affects the way your company recruits great talent. |
| 12:00pm - 12:30pm    | Break • Available outside Main Room  |
| 12:30pm - 1:00pm     | <b>SESSION 4</b><br>Retention and Training: Offer at Current Restaurant Management Systems, Use a Blend of Experience in Hospitality Operations and Related Technologies Designed to Help Restaurants Increase Revenue, Reduce Costs, and Improve Efficiency. This presentation will be an in-depth review of those that support current recruitment trends. You'll learn about what's here, what's coming and how it affects the way your company recruits great talent.  |
| 1:00pm - 1:30pm      | <b>SESSION 5</b><br>Retention and Training: Offer at Current Restaurant Management Systems, Use a Blend of Experience in Hospitality Operations and Related Technologies Designed to Help Restaurants Increase Revenue, Reduce Costs, and Improve Efficiency. This presentation will be an in-depth review of those that support current recruitment trends. You'll learn about what's here, what's coming and how it affects the way your company recruits great talent.  |
| 1:30pm - 2:00pm      | <b>SESSION 6</b><br>Retention and Training: Offer at Current Restaurant Management Systems, Use a Blend of Experience in Hospitality Operations and Related Technologies Designed to Help Restaurants Increase Revenue, Reduce Costs, and Improve Efficiency. This presentation will be an in-depth review of those that support current recruitment trends. You'll learn about what's here, what's coming and how it affects the way your company recruits great talent.  |
| 2:00pm - 2:30pm      | <b>SESSION 7</b><br>Retention and Training: Offer at Current Restaurant Management Systems, Use a Blend of Experience in Hospitality Operations and Related Technologies Designed to Help Restaurants Increase Revenue, Reduce Costs, and Improve Efficiency. This presentation will be an in-depth review of those that support current recruitment trends. You'll learn about what's here, what's coming and how it affects the way your company recruits great talent.  |
| 2:30pm - 3:00pm      | <b>SESSION 8</b><br>Retention and Training: Offer at Current Restaurant Management Systems, Use a Blend of Experience in Hospitality Operations and Related Technologies Designed to Help Restaurants Increase Revenue, Reduce Costs, and Improve Efficiency. This presentation will be an in-depth review of those that support current recruitment trends. You'll learn about what's here, what's coming and how it affects the way your company recruits great talent.  |
| 3:00pm - 3:30pm      | <b>SESSION 9</b><br>Retention and Training: Offer at Current Restaurant Management Systems, Use a Blend of Experience in Hospitality Operations and Related Technologies Designed to Help Restaurants Increase Revenue, Reduce Costs, and Improve Efficiency. This presentation will be an in-depth review of those that support current recruitment trends. You'll learn about what's here, what's coming and how it affects the way your company recruits great talent.  |

**REGISTER HERE**



**Donato Frattaroli**  
MRA Chairman of the Board

Dear Members,

As everyone knows, we are in the midst of one of the most controversial election cycles in our great national history. While I would not endorse one candidate over another, I believe very strongly in making certain to tell everyone how important it is that we all need to be involved and get out to vote, so please consider this my appeal.

In MA and nationally, much is at stake in this election for our industry, and we need to be involved in supporting it as

well. That is why I ask you to join me, Bob Luz and our host Bobby Wong for a fundraiser on **October 19th** at the world famous Kowloon Restaurant on Rt. 1 in Saugus. This fundraiser will equally benefit the National Restaurant Foundation Political Action Committee (NRA -PAC), as well as the MA Legislative Advocacy Fund. (MA-LAF). It has been almost five years since we have had a fundraiser for these causes. With our industry under an almost constant attack on numerous fronts legislatively, compliance wise and how the general public views us, these funds will be allocated to support candidates, causes and events that enhance and further the needs of the food and beverage industry. It is equally important that we have both operators and business partners represented.

In addition, this will be a combined event with the Rhode Island Hospitality Association and their leader Dale Venturini, who will be bringing her Board and members north to raise their own funds for both RI and the NRA. We share many members, board members, and many of the same challenges to our industry with our neighboring state. This will be a great time to come together and discuss business and get to know each other.

In addition to some great camaraderie, we will also enjoy some light comedic moments from local talent and nationally recognized Tony V! So please come help support our industry and click [here](#) to register. (If you can't attend, there is an option to make a donation). On behalf of Bob, Dale and our host Bobby, we look forward to seeing you on **October 19th**.

Together, we win.

Sincerely,

Donato Frattaroli  
MRA Chairman  
[dfrattaroli@themassrest.org](mailto:dfrattaroli@themassrest.org)

## MRA STAFF

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President & Chief Executive Officer  
[bluz@themassrest.org](mailto:bluz@themassrest.org)

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## CURRENT ECONOMIC INDICATOR

## MASSACHUSETTS MEALS TAX COLLECTIONS

July 2016: \$100,026,269  
July 2015: \$98,364,286

**1.6%**  
INCREASE



August 2016: \$79,151,336  
August 2015: \$70,579,549

**12.1%**  
INCREASE



YTD 2017: \$207,481,818  
YTD 2016: \$198,194,431

**4.6%**  
INCREASE  
FY: JUL-JUN



### CONSUMER CONFIDENCE

(0-150 scale)

|     | United States | New England |
|-----|---------------|-------------|
| AUG | 101.0         | 90.9        |
| JUL | 96.7          | 102.7       |
| JUN | 97.4          | 82.0        |
| MAY | 92.6          | 91.3        |

### UNEMPLOYMENT

as of October 3, 2016

Massachusetts:  
**3.9%**  
United States:  
**4.9%**

### PRICES (YR OVER YR)

Wholesale food prices:  
**DOWN 4.1%**

Menu prices:  
**UP 2.7%**

## ADVISORY FROM ABCC REGARDING ALCOHOL INFUSED ICE CREAM

Advisory from ABCC regarding alcohol infused ice cream.

*\*Note, this advisory does not apply to establishments that currently operate with a liquor license.*

Click [here](#) for the Advisory.

Click [here](#) for the Advisory to Section 12 and 15 retailers.



Commonwealth of Massachusetts  
Department of the State Treasurer  
Alcoholic Beverages Control Commission  
239 Causeway Street  
Boston, MA 02114

Kim S. Gainsboro, Esq.  
Chairman

#### ALCOHOLIC BEVERAGES CONTROL COMMISSION ("ABCC") ADVISORY TO LOCAL LICENSING AUTHORITIES REGARDING ALCOHOL-INFUSED ICE CREAM

In response to inquiries from several Local Licensing Authorities, the Alcoholic Beverages Control Commission provides the following Advisory to Local Licensing Authorities regarding ice cream containing alcohol. Please be advised that M.G.L. c. 138 prohibits the importation, manufacturing, and sale of ice cream that contains alcohol with one limited exception.

Click [here](#) for full Advisory.

## A NOTE FROM BOB LUZ

On **Wednesday, October 19th** at the world famous Kowloon Restaurant in Saugus, we are holding our first Political Action Committee fundraiser in years. In 35 years in this business, I have never seen an environment as dangerous as the one that faces our industry today. Restaurants are helping build the American Dream, although some would have the public believe the opposite is true. The funds that we raise will be used to support causes, events and candidates that understand that our industry is the land of hope and opportunity for our employees. I urge you to join us at Kowloon, or if you are unable to attend, to make a donation in order to help the cause. **Together, we win.**

— Bob Luz, President & CEO

Learn more [HERE](#). Register [HERE](#).





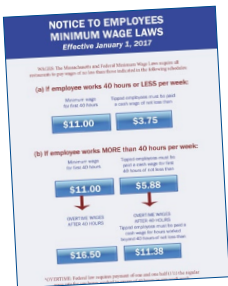
## OCTOBER MEMBERSHIP CHECKPOINTS

As we head into 2016's last quarter, the checkpoints below are linked to detailed info for Restaurant Operator's awareness and planning:

**New Law Expands Prohibition Against Transgender Discrimination** - A new Massachusetts law to protect discrimination because of gender identity modifies and adds provisions to the current anti-discrimination law. Effective October 1, 2016 a public accommodation must permit a patron to use the restroom(s) and any other portion of its facility in a manner consistent with the patron's gender identity.

**DOL Releases Overtime Regulations** - The Department of Labor issued its final ruling implementing changes to the regulations governing the salary threshold for exempt overtime workers. The final rule is proposed to take effect **December 1, 2016** and:

- Guarantees time and half pay to any salaried employee earning under \$47,476 a year and who works more than 40 hours per week.
- Automatically updates the salary threshold every three years. The first update would be **January 1, 2020** and the DOL projects a salary threshold of \$51,000.
- Makes no change in the duties test used to determine whether a salaried employee above the threshold is considered exempt from overtime pay.



**2017 Minimum Wage** - For upcoming budgeting and awareness the new Massachusetts Minimum Wage Effective **January 1, 2017**:

**If an employee works 40 hours or less per week:**

- Minimum Wage for First 40 Hours - \$11.00/hour
- Tipped Minimum Wage for First 40 Hours - \$3.75/hour

**If an employee works 40 hours or more per week:**

- Minimum Wage For First 40 Hours - \$11.00/hour
- Tipped Minimum Wage For First 40 Hours - \$5.88/hour
- Overtime Wage After 40 Hours - \$16.50/hour
- Tipped Overtime Wage After 40 Hours - \$11.38

**Massachusetts Enacts A Pay Equity Law** - A new law to establish "pay equity" will be effective on **January 1, 2018**. In the meantime, Massachusetts employers should review their practices to insure compliance.

## FROM OUR PARTNERS AT SPRAGUE NATURAL GAS & ELECTRICITY ENERGY UPDATE



Managing natural gas and electricity costs for your business can be challenging with market volatility and no purchasing plan. Locking in rates before markets

move can be advantageous.

For 2016, the U.S. Department of Energy ("DOE") is projecting a record year of natural gas-fired electricity generation in the United States. Natural gas surpassed coal generation last year, and it is expected to provide the fuel for more than a third of the electricity generated. The EIA's Annual Energy Outlook 2016 expects the natural gas share of power generation to decline for several years after 2016 as natural gas competes with renewables and as natural gas prices rise. If natural gas prices increase, this could negatively impact electricity costs given a potential increase in the cost of generation.

Currently, the market is still feeling the results of last year's winter, which was one of the warmest on record. The cold is quickly approaching, and winter is the peak season for natural gas and a secondary peak for electricity. If you have not yet locked in your energy costs for 2016 into 2017, now may be a good time to consider it.

Visit Sprague's website [here](#).

Sources: U.S. Energy Information Administration, July 2016; NYMEX data.

**SOMETHING'S  
Brewing IN  
WORCESTER**

**NOVEMBER 7, 2016 7:00-10:00PM**  
**VENUE: HANOVER THEATRE | 2 SOUTHBRIDGE STREET, WORCESTER**  
**\$35 - Non-members | \$30 - Members (use code MRAWCC)**

*Join us for a night of food, drink,  
and merriment to benefit*

**NOKID HUNGRY**  
 SHARE OUR STRENGTH

*Included are tastings from Worcester's top chefs, paired with  
Wormtown Craft Beers.*

*Musical Performance by Josh Briggs*

**REGISTER HERE**





JOE PIANTEDOSI, JR.



## WE ARE THE MRA MEMBER PROFILE

**Name:** Joe Piantedosi, Jr.

**Business:** Piantedosi Baking Company, Inc.

**Year Founded:** 1916

**Website:** [piantedosi.com](http://piantedosi.com)

**MRA Member since:** Member for over 30 years;  
20+ years as a Board Member

**What is your specialty?** Piantedosi Baking Company, Inc. is a LOCAL family owned and operated bread manufacturer built on commitment to quality and service. Piantedosi supplies quality bread products throughout New England, nationally and internationally.

**Why is the MRA important to you and your business?** "The restaurant industry plays a major "roll" in our business and being heavily involved allows us to learn what the needs and wants are from leading restaurant industry members. Over the years, and through the MRA networking, we have also had many customers become great friends and supporters. Piantedosi strongly believes in all of the key issues surrounding the restaurant and hospitality industry that the MRA fights for which helps us not only as a company, but also all of us in the industry."

## FUN FACTS about Piantedosi Baking Company:

1. 2016 marks the 100th Anniversary for Piantedosi while still family owned and operated by the third and fourth generations.
2. Salvatore Piantedosi founded Piantedosi Baking Company in 1916 and became known as the "Midnight Baker" for delivering breads and pastas using a blind horse and wagon anytime day or night.
3. From the 1950's until 1970, Piantedosi was the leading pastry maker locally, but with the expansion of its facility in the 70's, Piantedosi decided to focus primarily on bread.
4. In 1970 Piantedosi had only 3 items, but today it produces close to 300 different items.
5. One of the first bakeries in the Northeast to develop a "submarine roll" back in the late 50's.
6. Today, Piantedosi bread products are shipped not only locally, but also nationally and internationally for restaurant chain business.
7. The burger roll business has become a huge part of our business over last few years.
8. A customer may order our "submarine roll" but others may call it a "spuckie", a "hoagie", a "torpedo", a "grinder", a "hero" or a "po-boy."
9. Regis Philbin close friend of Joe Piantedosi, Jr. visited the bakery in August 2016 to celebrate the 100th Anniversary.
10. Operated Bread Shoppe Café in downtown Winchester for 6 years.



## MASHPEE HIGH SCHOOL UPDATE



In the spring, **Linda and Bill Zammer of Cape Cod Restaurant Group**, reached out to us to see if we could work together to help Mashpee High School update their culinary program. Mashpee is a new ProStart school with a small, but passionate (and growing) group of students interested in continuing in our industry. Many of you responded with very generous and helpful offers. Thank you! We couldn't be more proud and humbled by the kindness of our members. Thank you, again, to the **Ninety Nine Restaurant & Pub** for supplying all the furniture for their new dining room, **Ernie Tremblay of Sylvan Street Grille** for supplying all their china and silverware, **Susan and Mike Musto of Trevi Café** for hosting a wine dinner with all the proceeds (\$2,900!) going to the students, and, of course, to **Linda and Bill Zammer** for getting the ball rolling and donating \$5,000 to Mashpee High School and our next generation of industry professionals on the Cape.



## PROSTART PROFESSIONAL DEVELOPMENT AT SYSCO

On September 21, 2016, our ProStart teachers met at **Sysco** for our first Professional Development Day of the 2016/2017 school year. We covered ProStart curriculum, useful tools and websites, and took a look at the new NRAEF website. We also reviewed the Certificate of Achievement (COA) process for teachers and students. We hope to see a lot more students applying for their ProStart Certificate of Achievement this year. As a reminder, the Certificate of Achievement is a nationally recognized certificate given to ProStart students who pass the Level 1 and Level 2 Foundations of Restaurant Management & Culinary Arts rigorous exams and have a minimum of 400 hours of industry experience.

Thank you to **Rob Ferrucci, John Tritone**, and **Sysco** for hosting us. Chef Tritone and his team at Sysco worked with our teachers to create a hands-on lesson plan in the Sysco kitchens. Teachers worked together in teams to create an amazing spread courtesy of Sysco. Thank you!

Thank you to **Nick Calias, Executive Chef at The Colonnade Hotel** and **National ProStart Judge**, and **Jeff Mushin, Sales Manager at Costa Fruit & Produce** and **ProStart Mentor Extraordinaire**, for joining us to coach teachers interested in participating in this year's ProStart Invitational. We are grateful and lucky to have industry professionals, like them, who are incredibly passionate about helping our students succeed and so generous with their time. Thank you!

We ended the day with an awe-inspiring tour of the Sysco facilities. Our teachers were blown away by the massive operation and can't wait to bring their students in for a tour. Thank you to everyone who participated. **Our next Professional Development Day is scheduled for Wednesday, November 9th at The Colonnade.** It will be a **Culinary Bootcamp** with Chef Nick Calias in preparation for the Invitational. Register [here](#).



## SERVSAFE TRAINING SCHEDULE

| DATE                    | LOCATION    | CLASS            | TIME      |
|-------------------------|-------------|------------------|-----------|
| <b>SERVSAFE MANAGER</b> |             |                  |           |
| Oct 4th & 18th          | Kowloon     | ServSafe Manager | 3pm - 7pm |
| Oct 11th & 25th         | MRA         | ServSafe Manager | 3pm - 7pm |
| Nov 7th & 21st          | Cape Codder | ServSafe Manager | 4pm - 8pm |
| Dec 5th & 19th          | MRA         | ServSafe Manager | 3pm - 7pm |

|                                |                  |                  |          |
|--------------------------------|------------------|------------------|----------|
| <b>SPANISH SERVSAFE MANGER</b> |                  |                  |          |
| Oct 8 & 22nd                   | Lawrence Library | ServSafe Manager | 9am -1pm |
| March 11 & 25th                | Lawrence Library | ServSafe Manager | 9am -1pm |

| DATE                    | LOCATION | CLASS            | TIME      |
|-------------------------|----------|------------------|-----------|
| <b>SERVSAFE ALCOHOL</b> |          |                  |           |
| October 4th             | MRA      | ServSafe Alcohol | 5pm - 9pm |
| December 13th           | MRA      | ServSafe Alcohol | 5pm - 9pm |

|   |         |                 |           |
|---|---------|-----------------|-----------|
| <b>SERVSAFE MANAGER RECERTIFICATION</b> |         |                 |           |
| November 14th                           | Kowloon | ServSafe Recert | 3pm - 7pm |
| November 15th                           | MRA     | ServSafe Recert | 3pm - 7pm |

To schedule classes or for more information, email [Tracy Zibell](#) or call 800-852-3042, ext. 10.

### GREAT NEWS!

Soon, we'll be offering ServSafe classes in Portuguese in Southborough, MA and Spanish classes in Lawrence, MA. Email [Stacey Sawyer](#) for info.



**MRA PROSTART STUDENT  
DILLAN W. HOYT**

## FUTURE LEADERS OF OUR INDUSTRY

**Name:** Dillan W. Hoyt

**High School:** Tri-County Regional Vocational  
Technical High School, Class of 2015

**Culinary School:** Johnson & Wales University,  
Providence, RI

### *How long have you been interested in culinary arts?*

I have been interested in Culinary Arts since I was a little kid growing up watching my grandmother cooking in the kitchen. When I was growing up, my family lived with my grandparents, and I always loved being in the kitchen cooking with my grandmother. Now that she has passed, I feel that I am keeping her memory alive by creating new dishes and recreating ones that she loved.

### *How did you hear about the ProStart Program during High School and what made you get involved?*

The Pro Start program was introduced to me through our Culinary Arts curriculum. The books provided were amazing and provided so much learning and opportunities for me to be able to take a passion and turn it into a career. I had amazing teachers and they applied all of their experiences and expertise to help me and everyone else in the program to be the best young Culinarians we could be.

### *You have been a recipient of the MRA Scholarship for the past two years. Tell us about how that has affected you.*

This scholarship has allowed me to devote all of my time and

efforts into learning and take advantage of every opportunity that has come my way. It has given me the confidence and strength to find my creative side and enabled me to become the head chef at the Raven's Nest Pub, while still completing my final courses at Johnson and Wales.

### *From your experience in culinary school so far, what is the most important thing you've learned?*

The most important thing I learned was to be confident in my work and I found a way to turn my normal professional presentation style and add creativity to it.

### *Do you have any advice for students thinking about pursuing a degree in culinary arts or hospitality?*

To the students who are looking forward to pursuing a degree in Culinary Arts, my advice would be to jump right in and take advantage of all of the opportunities that are presented. Never hold back and learn as much as you can.



## 2017 PROSTART COMPETITION

Mark your calendar! The 2017 MA ProStart Invitational is scheduled for Tuesday, March 14th at Mechanics Hall in Worcester. If you are interested in sponsoring our event, contact **Stacey Sawyer at 5058-573-4192** or [ssawyer@themassrest.org](mailto:ssawyer@themassrest.org). Thank you!



## CONGRATULATIONS & THANK YOU, HORSESHOE GRILLE



**Kathi and Pat Lee** celebrated Horseshoe Grille's 90th year in business with a great party and charitable auction. They were honored by the state and many long-time friends and guests. A huge thank you to the Lee's for including the MRA Ed Foundation in

their charitable efforts, along with the help of **Darcy McMenamin**, President of Ecothermal, whose donation of a dinner party prepared by Paul Wahlburger raised \$15,000!





## WELCOME NEW MRA MEMBERS!

### **Aceituna Grill**

605 W Kendall St  
Cambridge, MA 02142  
(617) 252-0707  
Amahl Kurban

### **Arizona Pizza Lanesboro**

660 Cheshire Rd, PO Box 261  
Lanesboro, MA 01237  
(413) 499-5562  
Jim Benson

### **Claddagh Pub**

399 Canal Street  
Lawrence, MA 01840-1201  
(978) 688-4705  
Brian Farrell

### **Edward Beatty Post #24**

PO BOX 103  
Canton, MA 02021  
(781) 828-1629  
Tom Donlon

### **H.T. Berry Company**

50 North St, Canton, MA 02021  
(781) 888-0735  
Chris Nolan

### **Luigi's V, Inc.**

189 Crescent Street  
Brockton, MA 02301  
(508) 958-0222  
Samuel Sergio

### **Mickey Malones Tavern**

347 North Pearl Street  
Brockton, MA 02301  
(508) 427 6144  
Pete Moynihan

### **Naked Oyster Bistro & Raw Bar**

20 Independence Drive  
Hyannis, MA 02601  
(508) 778-6500  
Florence Lowell

### **New England Soundproofing**

40 Norfolk Ave.  
South Easton, MA 02375  
(781) 710-1261  
Joseph Drago

### **Oxford American Legion**

PO Box 58  
Oxford, MA 01540-0058  
(508) 987-8784  
Gary Anderson

### **Porter Belly's Pub**

338 Washington St  
Brighton, MA 02135  
(617) 783-5500  
Sean McCormack

### **Silvertone Bar & Grill**

69 Bromfield Street  
Boston, MA 02108-4121  
(617) 338-7887  
David Savoie

### **Sip Wine Bar and Kitchen**

581 Washington St  
Boston, MA 02111  
(617) 956-0888

### **True North Restaurant Group**

15 Hood Road  
Scituate, MA 02066  
(781) 718-0239  
Joe Campbell

## THANK YOU TO OUR 2016-2017 ANNUAL SPONSORS:



Massachusetts Restaurant Association  
333 Turnpike Road - Suite 102, Southborough, MA 01772  
Phone: (508) 303-9905 Fax: (508) 303-9985 [www.themassrest.org](http://www.themassrest.org)

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Check out the MRA LinkedIn Group