

40 chefs

8 cities

1 really important night

MASSACHUSETTS RESTAURANT DAY

MARCH 27TH

The MRA
Massachusetts Restaurant Association
Access • Influence • Protection

NOKID HUNGRY
SHARE OUR STRENGTH



NO KID HUNGRY BENEFIT RAISES OVER \$100,000

Twenty years ago, MRA Board Member Andy Husbands first partnered with the charitable organization Share Our Strength/No Kid Hungry. He shuttered his restaurant Tremont 647 on a Monday evening, invited in some of Boston's Best Chefs and prepared a five course dinner with wine pairings to a private seating of his restaurant. All proceeds from this dinner went to Share Our Strength/No Kid Hungry. This year was Andy's 20th Anniversary of his Share Our Strength/No Kid Hungry Event.

For those who are not aware, in America 1 in 5 kids will face hunger this year and in Massachusetts this equates to 1 in 7 kids facing hunger on a daily basis. Using proven and practical solutions, No Kid Hungry is ending childhood hunger today by ensuring that kids start the day with a nutritious breakfast and families learn the skills they need to shop and cook on a budget.

In Massachusetts, the Cooking Matters Program offers six-week courses, and one time grocery store tours. All programming is free to participants, and the courses are team taught by chef educators and nutrition experts. All of the programming works together to ensure that kids are surrounded by healthy food where they live, learn and play.

Last year the MRA aligned forces with Andy and in conjunction with four additional MRA Member Restaurants, began Massachusetts Restaurant Day in support of Cooking Matters. In 2016, **Tremont 647** (Andy Husbands), **111 Chop House** (Robb Ahlquist), **Cobblestones** (Scott Plath), **Pinehills Country Club** (Paul Barbato) and **The Quarterdeck** (Bobby Jarvis) with the support of local restaurateurs and chefs led incredible dinners that in that single day raised over \$60,000 for Share Our Strength/No Kid Hungry.

Based on the success of last year, we determined to enhance the number of MRA Member Restaurants participating in Massachusetts Restaurant Day to eight, with the additions of **Turner's Seafood** in Salem, **The Hotel Northampton**, and **Davio's Northern Italian Steak House** at Patriots Place. This past week, working alongside supporting local restaurants and chefs, these eight locations conducted Massachusetts Restaurant Day Dinners in Support of No Kid Hungry and raised over **\$100,000!** Every last dollar of the \$100,000 will be put to work supporting ending childhood hunger in Massachusetts.

These results could not have been achieved if not for the incredible hard work, planning, resources and execution of all of the participating restaurants and contributing chefs. On behalf of Share Our Strength and No Kid Hungry and the MRA, we extend a heartfelt thank you to all of the following:

Tremont 647 - Boston, The Smoke Shop - Cambridge, Puritan & Company - Cambridge, La Morra - Brookline Village, Heritage - Sherborn, Cultivar - Boston, Annisa - NYC, Townsman - Boston, 111 Chop House - Worcester, Sonoma Restaurant - Princeton, Niche Hospitality - Worcester, Sweet - Worcester, Deadhorse Hill - Worcester, Cobblestones - Lowell, Moonstone's - Chelmsford, Burton's Grill - Westford, Evivva Cucina - Westford, NoLo Bistro & Bar - Tyngsboro, Sweet Lydia's - Lowell, East Bay Grille - Plymouth, Bucatino Restaurant and Wine Bar - North Falmouth, The Casual Gourmet - Centerville, Quahog Republic - Falmouth, Seacrest Beach Hotel - North Falmouth, Eat Your Heart Out Catering - Falmouth, Turner's Seafood - Salem, Adriatic Restaurant - Salem, Finz Seafood & Grill - Salem, Hotel Northampton - Northampton, Union Station - Northampton, Packards - Northampton, The Sierra Grille - Northampton, Spoleto's - Northampton, Davio's Northern Italian Steakhouse - Patriot's Place, The Scorpion Bar - Patriot's Place, CBS Scene - Patriot's Place, Tavolino Restaurant - Patriots Place, Skipjacks - Patriots Place, Twenty8 Food & Spirits - Patriot's Place

LETTER FROM THE CHAIRMAN



Donato Frattaroli
MRA Chairman of the Board

Dear Members,

Spring is in the air finally! Our beloved Red Sox have started what we always believe is a championship season, the final snow piles (hopefully) are melting away, and flowers are starting to push forward from the ground. Hope springs eternal, for the season, for the Red Sox, for restaurant sales, and for helping to end childhood hunger.

On Monday, March 27th, the MRA sponsored MA Restaurant Day for No Kid Hungry at eight different locations across the state. Eight restaurants, forty chefs, one great cause. I would like to thank Andy Husbands, who inspired the MRA Board to embrace this cause, and for the 20th year put out a terrific multi course dinner. In addition, I also want to thank Scott Plath of Cobblestones in Lowell, Kathi Turner at Turner’s Seafood in Salem, Steve DiFillippo at Davio’s in Foxborough, Paul Barbato at East Bay Grille in Plymouth, Bob Jarvis at Buccatino in Falmouth, Robb Alquist of 111 Chop House in Worcester, and finally Mansour Ghalibaf of Hotel Northampton in Northampton.

Each one of these people closed their dining rooms for the evening, had over 30 local chefs join them in their kitchens, and put out incredible dinners for their guests. Their teams donated 100% of their time to assist, and all — and I mean all 100% of the proceeds flowed directly to No Kid Hungry.

Massachusetts is the first state in the country to have a coordinated evening of dinners like this with No Kid Hungry. Last year, we had 5 restaurants, this year 8 locations, and I hope next year we can have at least a dozen. Our dream is to have dinners to try and eliminate childhood hunger in MA everywhere from Newburyport to Provincetown, from Boston to Pittsfield and everywhere in between. One in seven children don’t know where their next meal is coming from, but by working together, the MA restaurant community, our business partners and the MRA are doing great things to help alleviate the problem.

Thanks once again to all who worked these dinners, who helped supply donated products, and for those who frequented the dinners themselves.

Sincerely,

Donato Frattaroli
MRA Chairman

MRA STAFF

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President & Chief Executive Officer
bluz@themassrest.org

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CURRENT ECONOMIC INDICATORS - MASSACHUSETTS MEALS TAX COLLECTIONS

JAN 2017: \$93,677,948
 JAN 2016: \$89,417,439

4.7%
 INCREASE



FEB 2017: \$78,749,857
 FEB 2016: \$77,240,101

1.9%
 INCREASE



YTD 2017: \$750,392,433
 YTD 2016: \$718,426,319

4.4%
 INCREASE
 FY: JUL-JUN



CONSUMER CONFIDENCE
 (0-150 scale)

	United States	New England
MAR	125.6	111.6
FEB	116.1	96.8
JAN	111.6	93.2
DEC	113.3	116.0

UNEMPLOYMENT
 as of April 4, 2017

Massachusetts:
3.4%
 United States:
4.7%

PRICES (YR OVER YR)

Wholesale food prices:
 DOWN **2.4%**
 Menu prices:
 UP **2.4%**

MRA GOES TO WASHINGTON D.C. FOR NRA PUBLIC AFFAIRS CONFERENCE

At the end of March, the MRA ventured down to Washington D.C. as part of the National Restaurant Association's Public Affairs Conference.

Members of the MRA joined together with more than 700 restaurant industry professionals to visit legislators on Capitol Hill. The most pressing issues are of course healthcare and immigration, in addition to the protecting the debit card swipe fee cap and removing the threat of ADA "drive-by" lawsuits. Additionally, members spoke about tax reform and protecting 45B tax credits.

The Conference was packed with speakers who offered their insight into the current legislative session, including looks inside the Trump White House and a conversation with Andy Puzder who was appointed but ultimately withdrew before a confirmation hearing.

The stars of *The Circus* and co-authors of *Game Change and Double Down*, Mark Halperin and Mark McKinnon were the keynote speakers and they shared stories and observations of the election and what is next for the political landscape. Fittingly, they summed up their remarks with the un-reassuring "nobody knows where things are headed..."

The MRA team met with half of the Massachusetts delegation. Meetings with Congressman Keating, Congressman Kennedy, Congressman Moulton, Congressman Capuano and Congressman Neal, provided a face to face opportunity to advocate for the issues that impact our restaurants.

Regarding **Healthcare**, we advocated for fixing the employer mandate which includes:

- raising the definition of a full time employee to 40 hours.
- streamline the employer reporting requirements.
- repealing employee mandate penalties.
- other penalties associated with offers of insurance. (Continued on next page)



MRA group and Congressman Kennedy III

MRA GOES TO WASHINGTON D.C. FOR NRA PUBLIC AFFAIRS CONFERENCE *continued*

Debit Card Swipe Fees:

- The House is considering a bill that would repeal the reforms that we fought hard for Congress to pass six years ago. Among other changes, the 2010 reforms – known as the “Durbin Amendment” – require debit swipe fees to be set at a level that’s “reasonable and proportional” to the actual cost of processing a debit transaction, not the percentages card companies want to charge.
- The Durbin Amendment has helped reduce debit swipe fees for many restaurants to nearly half of what they were before 2010. If the repeal is successful, debit card swipe fees would revert back to an average of 44 cents or more per transaction.



MRA group and Congressman Keating

Immigration:

- As an industry, we continue to advocate, as we have in prior administrations, for a well-defined immigration policy that addresses existing employees that are already here on payrolls, while also offering a clear and fair process to those that want to follow a path to this country.
- Any immigration policy should also include a mandated and improved E-verify program, especially changes to the program that make it easier and more cost efficient for business owners.

H-2B Visas:

- We asked members of Congress to include H-2B cap relief (which ensures that returning H-2B workers don't count against the visa cap) in the FY17 spending bill, as well as the FY18 DHS appropriations bill.
- Without action from Congress, many restaurant

owners and other employers nationwide will be left without the workforce they need to operate this spring and summer. These issues are of vital importance to operators and it is important that our elected officials know how our industry will be impacted.

The National Restaurant Association Public Affairs Conference provides an opportunity for state restaurant associations to come together and talk about the issues and concerns that restaurateurs are facing across the country. The MRA looks forward to returning to Washington D.C. next year.

HOW TO AVOID INSURANCE ERRORS



“All Your Insurance Needs ... Under One Roof”

INSURANCE ERRORS

Due to economic and business pressures many restaurateurs buy insurance on the fly. It has been our experience that many issues which arise when there is a claim can be avoided if due-diligence is adhered to during the insurance buying process.

LEASES

Many of our members lease their premises. Before you sign your lease, send the entire lease to your agent for review. There are many lease clauses which not only affect your property claim settlement, but also define and allocate liability.

One such clause is the lease cancellation language. Most leases contain wording outlining the reasons a landlord may cancel the lease. Common among these cancellation events is damage to the building. Many leases allow the Landlord to cancel the lease if the building has sustained substantial damage, others use a percentage for cancellation justification, e.g. if more than 25% of the building is damaged, the Landlord may cancel all leases.

Problem...if the portion of the building you occupy is undamaged, your typical insurance policy will not apply nor indemnify you for your loss. Thus the value you have built is lost, the cost of your improvements cannot be recouped and in many cases the favorable lease terms you have negotiated are gone.

In order to avoid such problems, you should explore Leasehold Interest Insurance and Contingent Building Insurance. Contact **Richard Mazzarella** at **781-817-6803** for additional information.

FINDING CULINARY EMPLOYEES IN BOSTON



Two years ago the MRA was invited to join a steering committee in conjunction with former MRA Board Member Chris Muller from Boston University and MRA Business Partner Todd Snopkowski of SnapChef. The Founding Member of this Steering Committee was Chef Timothy Tucker, Program Director of the Culinary Program of the Kroc Center in Dorchester. His mission was to gather in one room the major not for profit culinary programs in order to enhance the awareness, collaborate to better these programs and ultimately find great placement conduits for the graduates of these programs into great life changing jobs.

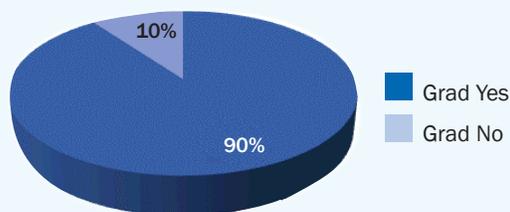
The official name of this committee has evolved to MPACT and represents not for profit culinary programs from; The Kroc Center, New England Center for Arts and Technology (NECAT), Pine Street Inn, Community Servings, ROCA. Over the course of the last two years this committee has accomplished a lot. They created an overriding culinary competency model and skill validation criteria for all programs based in the core of the National Restaurant Association Model. They worked with the State of Massachusetts Division of Apprenticeship Standards and Training to reinstitute the Culinary Apprenticeship Program. Most importantly, they have created a much better conduit for graduates of these programs to find quality, life changing careers.

No better example of this is the program that Chef Tim Tucker runs at the Kroc Center in Dorchester. The program was initiated in January of 2014, and in that short time has become the standard in the Boston Area. It is designed to help unemployed and underemployed adults find life changing careers that break the cycle of poverty. It has graduated almost 100 students and in the course of the 10 weeks of training they develop both the culinary and life skills to put the student on a path to success.

Check out a great informative video summarizing the Kroc Center program [here](#).

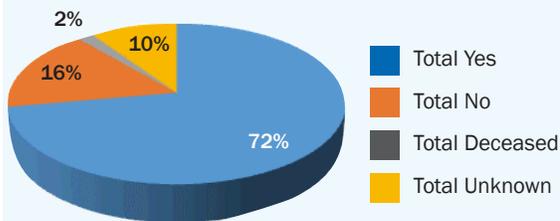
The Kroc Center Program has graduated 90% of its students:

Percentage Students Graduated



Of those students that have graduated the program 72% have remained employed:

Total Students Employed



As the Boston restaurant footprint continues to grow and the demands to find qualified culinary talent increases, one great avenue to fill these employment gaps is through these programs. They are graduating solid culinary employees every month. You can begin to use this as a great employment resource by reaching out to the contact below.

The Salvation Army Ray and Joan Kroc Corps Community Center

Program Director Chef Tim Tucker

Direct Line: (617)318-6954

FEST WITH 45 AT FENWAY WITH PEDRO MARTINEZ AND MANY BOSTON CHEFS



Pedro Martinez Charity presents a night with Pedro Martinez, numerous professional athletes and showcased menus of 39 of Boston's most famous chefs! You will have the opportunity to meet these culinary geniuses in person as you FEAST with 45, overlooking the beautiful field at Fenway Park! Pedro and Carolina Martinez would like to personally invite you to attend this event. All proceeds will go to the Pedro Martinez Charity, helping hundreds of children everyday with food, water, education, job training and a brighter future! Check out some of the chefs at the event and more [here](#).

[REGISTER HERE](#)

HARPOON/MRA CHEF SERIES - BEER & BITES: WINGS

The MRA will be partnering again with Harpoon Brewery for another BEER & BITES night, featuring wings paired with locally brewed beer from Harpoon. A portion of your ticket will benefit No Kid Hungry!



Monday, May 1, 2017
Harpoon Brewery
306 Northern Avenue
Boston, MA 02210
617-456-2322

These tickets sell out fast, to get yours, click [here!](#)



PARTICIPATE IN SAIL BOSTON RESTAURANT WEEK: JUNE 17-22



Sail Boston has an opportunity to be part of their exclusive restaurant partners to host the Tall Ships' return to Boston Harbor from **June 17-22, 2017**. They anticipate a fleet of over 50 ships, attracting more than 6 million attendees over the 5-day period. Boston's streets will be flooded with tourists and locals alike, looking for fantastic places to dine during their stay in town.

Sail Boston Restaurant Week will be promoted heavily through sailboston.com, PR, and social media advertising. For more information and to sign up, click [here](#).

UMASS HOSPITALITY & TOURISM MANAGEMENT AWARDS DINNER: APRIL 12



THE HOSPITALITY &
TOURISM MANAGEMENT

Annual Awards Dinner



HTM Annual Awards Dinner
Wednesday, April 12, 2017
Boston Park Plaza Hotel

Did you know that our state school, UMASS Amherst, has a top five ranked hospitality management department and program in the entire nation? Year after year they cultivate and develop the leaders who are going to impact our industry here in Massachusetts for years to come. The Hospitality & Tourism Management Department is hosting its annual Alumni Awards Dinner at the Boston Park Plaza honoring the Elmont Awardee, **Jon Crellin, Managing Director, Boston Park Plaza Hotel**, and the **Outstanding Young Alumni, Nicole Francoeur, Account Manager, Conventures, Inc.** In addition, this year the program will bestow a Distinguished Industry Leader Award to **Steve Wynn, of Wynn Resorts**. We urge you to come out and support the department, celebrate some greatness and network with industry friends at the 2017 Hospitality & Tourism Management Annual Awards Dinner on Wednesday, April 12, 2017 at the Boston Park Plaza Hotel.

Click [here](#) for the invitation and click [here](#) for the sponsorship package/RSVP.

Click [here](#) for more information about the dinner.



MA PACKAGE STORES ASSOCIATION

The Massachusetts Package Stores Association would like to invite MRA Members to attend our Premier Tasting Event on May 2nd! Admission is FREE. There will be food, tastings, raffles and more. Please see [attached](#) for more information or call (800) 322-1383.

WE ARE THE MRA

MEMBER PROFILE



ONE ELEVEN
CHOP HOUSE



Restaurant: 111 Chop House

Location: Worcester

Year Founded: 1999

Website: www.111chophouse.com

MRA Member since: 1999

What is your specialty? Prime Steaks

Why is the MRA important to your business?

The MRA is important because they advocate on behalf of the industry. Education is important to the MRA which has a great impact on our business. The MRA does lots of work on the school level helping those interested in the food service industry and providing the necessary resources to further their education and career.

Fun Facts about **One Eleven Chop House:**

- 1.** Awarded Restaurant of the Year in 2016 by the Retailers Association of Massachusetts (RAM).
- 2.** We are in our 18th year of business.
- 3.** We are a historical site in that the first hospital was originally on our site!
- 4.** Voted best wine list 15 years consecutively by Wine Spectator.
- 5.** We do monthly wine dinners.
- 6.** 111 was designed by world renowned restaurant designer Peter Niemitz.

SERVSAFE TRAINING SCHEDULE

May 1st & 15th	Cape Codder	ServSafe Manager	4:30-8:30pm
May 8th & 22nd	MRA	ServSafe Manager Portuguese	3-7pm
May 16th & 30th	MRA	ServSafe Manager	3-7pm
April 10th	Cape Codder	ServSafe Alcohol	4:30-8:30pm
April 18th	MRA	ServSafe Alcohol	5-9pm
June 5th	Cape Codder	ServSafe Alcohol	10am - 2pm
June 20th	MRA	ServSafe Alcohol	5-9pm
April 24th	MRA	ServSafe Recert	3-7pm
May 9th	Kowloon	ServSafe Recert	3-7pm
June 6th	MRA	ServSafe Recert	3-7pm



To schedule classes or for more info, call
800-852-3042,
ext. 10.

Classes may be cancelled or changed due to attendance.

2017 PROSTART INVITATIONAL

Our MA ProStart Invitational featuring the **SnapChef** Culinary Competition and the Horizon Beverage Management Competition was held Tuesday, March 28th at Mechanics Hall in Worcester. The event was another shining example of our incredibly generous community. Thank you to all our judges, sponsors, students, teachers, and volunteers. You all made this a wonderful day! We had four management teams and six culinary teams competing this year. We lost a few due to our March Blizzard, #Stella #veryinconvenient.

Culinary teams competing included **Amherst Regional High School, Carver Middle High School, Diman Vocational Technical High School, Mashpee Middle High School, Nantucket High School, and Tri-County Regional Vocational Technical High School.** Management teams competing included **Greater Lowell Technical High School, Mashpee Middle High School, Taunton High School, and Tri-County Regional Vocational Technical High School.** Both Mashpee and Tri-County had two teams in the competition this year! Thank you to our incredible teachers **David Jean, Dan Portelance, Chris McGovern, Lisa Holmes, Tom Proch, Peter Sabourin, Sarah Samaros, Sarah Gibson, and Nancy Haney** who work very hard preparing their students all year for this event.

Congratulations to our top 3 teams in each category! Our **third place winners** for both management and culinary was **Tri-County Regional Vocational Technical High School**, **second place winner for culinary was Nantucket High School**, and **second place winner for management was Greater Lowell Technical High School.** **First place for culinary went to Mashpee Middle High School (top right)** and **first place for management went to Taunton High School (middle right).** Both schools were competing for the first time this year! Congratulations and best of luck to our two first place teams who will be competing against 48 other teams across the country in Charleston, SC in the National ProStart Invitational April 28-30!



Thank you to our incredible judges who spent the day with us on Tuesday, many who, then went into work Tuesday night! Thank you **Bill Brady** from Sonoma Restaurant, **Rodrigo Souza and Chris Bairos** from Comeketo, **Chris O'Hara** from Flying Rhino Café, **Chris Riley** from Ecolab, **Ken Desmarais and Todd Snopkowski** from SnapChef, **Mike Demersky** from Boston Showcase Company, **Neil Rogers** from Niche Hospitality, **Rich Garcia** from Crescent Hotels & Resorts, **Jason Banusiewicz** from the Harvard Club, **Alina Eisenhauer** from Sweet, **Nick Calias** from the Colonnade Hotel, **Bob Jarvis** from the Pilot House, Bucatino, and the Quarterdeck, **Michael Kann** from Boston College, **Joe Prestejohn** from Cabot's Ice Cream & Restaurant, **Rice Husbands** from Rice Wales Marketing, Wayne Staltare from Worcester Technical High School,

Alan Ayres from Corporate Chefs, and **Bill Callahan** from Horizon Beverage.

Thank you to our volunteers, **Cathie Baines** from Whittier Regional Vocational Technical High School, **Barbara Peckham** from Bacall & Coniff, **Karen Coleman** from ARF Financial, and **Nick Kedian** from Northern Essex Community College.

Thank you to our incredibly generous sponsors **Horizon Beverage, SnapChef, Dexter-Russell, Ecolab, Creedon & Co., Cabot's Ice Cream & Restaurant, Mechanics Hall, and Averill's Sharper Uniforms.** With your support, we are able to put on a great event for our students and send the winning teams to compete in the National Invitational. Thank you!



Check out the whole photo album [here](#).



**MRAEF PROSTART TEAM
MASHPEE MIDDLE HIGH SCHOOL**

Mashpee Middle High School Culinary Team:

Anna Larsson, Rachel Woodward, Sarah George, Joe Franklin, and Abie Cole

Graduation year: 2017

How long have you been interested in culinary arts?

JF: I have been interested in culinary arts since the start of high school.

AC: Since I was very young. I watched Emeril with my parents and it got me interested in culinary.

SG: I've been interested in culinary since I was young, I started baking with my mother and started sitting in the kitchen with her.

AL: I have been interested in culinary arts since taking Wellness my freshman year.

Congratulations on winning first place in the ProStart Invitational! What are you looking forward to most about competing in the National PSI in Charleston, SC?

SG: I'm looking forward to meeting everyone and all the different teams, along with exploring the area. I'm excited for the experience and the learning opportunity.

AL: I'm extremely excited to experience a competition on a national level for the first time in my high school years and to get to do it with some of my best friends.

How did you hear about the ProStart Invitational and what made you get involved?

JF: I heard about it from Chef Holmes, our Culinary Teacher the first year I took ProStart, we watched the state competition and then we decided to compete the following year.

AC: Chef Holmes informed us about the Invitational. I wanted to do it for the unique experience.

SG: I heard about ProStart through Chef Holmes when I took all the culinary classes available, she suggested we restart the ProStart program, from there I heard about what we could go on to, like the Invitational.



This is your first year competing in the ProStart Invitational (and you won!). Tell us about how that has affected you.

JF: I'm very happy about it and surprised at the same time, I thought the competition would be much more cutthroat but it was surprisingly casual. For students thinking about competing, besides the costs involved, there is no reason not to try.

AC: It gave me a lot more confidence in myself. I had never even been in a competition of any kind before, let alone win one.

SG: Have fun with it, really. It might seem big and scary at first, which it kind of is but also have as much fun as you possibly can. It's a once in a lifetime chance and you should take it all in.

AL: I think I am still in shock to be completely honest. My advice to other students is to have fun no matter what because for me, even if we hadn't won, I still would've had the time of my life that day. Being cohesive as a team and really loving what you're doing is probably one of the most important things in a competition like this.

Do you have any advice for students thinking about getting involved in the ProStart Invitational?

JF: I would tell any students planning on competing to just go to have a good time and to win of course, but to relax about it overall and remember that the competition is for you not anyone else.

AC: Don't go into the competition only to win. Focus on the experience, focus on having fun.

SG: I'd say get involved and stick with it, you'll find some of your closest friends and you'll have these skills forever. Don't be scared about competing.

AL: My advice is to make sure you can commit and not to take it way too seriously. If you're having fun any outcome is worth it and it makes winning feel so much better.



WELCOME NEW MRA MEMBERS!

FOOD & BEVERAGE OPERATORS

Envoy Hotel
70 Sleeper St
Boston, MA 02210
Tatiana Rosana
(617) 338-3030

Juliet
257 Washington St
Somerville, MA 02143
Josh Lewin
(617) 283-9795

Mastro's Ocean Club
25 Fan Pier Blvd
Boston, MA 02210
Terry Haak

Mida
782 Tremont St
Boston, MA 02118
Douglass Williams

Phoenix Bar & Grill
4 Ayer Road
Shirley, MA 01464 2516
MS Karen Barrett
(978) 425-4835

Saltie Girl
281 Dartmouth St
Boston, MA 02116
Kyle McClelland
(617) 970-4581

Sea Level Oyster Bar
94 Wharf St
Salem, MA 01970 5141
(978) 741-0555

Sweet Cheeks Q
1381 Boylston St
Boston, MA 02215 3936
Chef Tiffani Faison
(617) 266-1300

The Table
2447 Massachusetts Ave
Cambridge, MA 02140
Carl Dooley
(617) 871-9468

Tiger Mama
1363 Boylston St
Boston, MA 02215
Tiffani Faison
(617) 425 6262

BUSINESS PARTNERS

Albert Risk Management Consultants
72 River Park Street
Needham, MA 02494
Consultants - Restaurant
Al Shapiro
(781)-726 6602

The Career Phoenix LLC
6 Roosevelt Dr
Newtown, CT 06470
Recruiting - Executive Search
Hol Hustus
(203) 751-2616

PGF Advisors
P.O. Box 374
Sandwich, MA 02563
Consultants - Restaurant
Paul Gibbs
(508) 942-5585

Total HR Solutions
30 Sudbury Rd, Suite 1
Acton, MA 01720
Consultants - Human Resources
Julie Carroll
(978) 298-5454

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Ninety Nine 99
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Sprague

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come from
Sysco

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USI
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MANAGEMENT

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

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Check out the MRA LinkedIn Group