Congratulations to our 2018 Annual Awards Honorees

Executive Chef of the Year:
RICHARD VELLANTE
LEGAL SEA FOODS

Restaurateur of the Year:
KATHY SIDELL
MET RESTAURANT GROUP

Limited Service Restaurateur of the Year:
WAHLBURGERS
PAUL WAHLBERG & TEAM

Business Partner of the Year:
SNAPCHEF
DANIELA & TODD SNOPKOWSKI

Business Partner Associate of the Year:
JEFF OPPENHEIM
TRIMARK UNITED EAST

MASSACHUSETTS RESTAURANT DAY - MARCH 12, 2018

On March 12, 2018, Tremont 647, One Eleven Chop House, Cobblestones of Lowell, 110 Grill (Braintree and Leominster), East Bay Grille, Bucatino Restaurant & Wine Bar, The Hotel Northampton, and Turner’s Seafood (Salem) will participate in Massachusetts Restaurant Day for No Kid Hungry.

Choose which restaurant you would like to visit on March 12th, register and enjoy an extraordinary multi-course meal at that location. All event proceeds will go to benefit No Kid Hungry’s work to end childhood hunger in Massachusetts.

CLICK HERE FOR MORE INFO AND TO REGISTER.
(PRE-REGISTRATION IS REQUIRED)
Dear Members,

The past two weeks have absolutely cemented the fact that I know we all toil in the best industry in the business world. From February 25th - 27th, the New England Food Show had what I believe was the best show I have attended. We had more exhibitors than ever, they had more NEW products than I can remember seeing. I saw more people walking the floor than in past years, the exhibitors were very pleased and the energy was great!

The three keynotes were terrific, and each crowd was overflowing into the aisles. My thanks go out to Steve Kaufer and Board Member Jenny Johnson, Robert Irvine and Jon Taffer. The Ed Quarters had informative and very well attended sessions – operators walked away with tools they can use.

On Sunday evening, we had a great event immediately after the show closed hosted by our friends at Big Night Entertainment at The Grand, their newest night club space. Great conversations catching up with old friends and new. And of course, we had our Annual MRA Awards Dinner Monday evening, and it was there that I was truly reminded just how special the restaurant business is and why we love it so much.

All five award winners, Jeff Oppenheim, Todd and Daniela Snopkowski, Rich Vellante, Paul Wahlberg and Kathy Sidell spoke so eloquently about their teams, appreciating our people, changing their lives, servicing the guests and affecting our communities. These five leaders inspired a roomful of nearly 500 people and made it a true evening of celebration.

And finally on Tuesday, we had the annual ProStart Invitational, where we had teams of high school students from across MA competing to earn scholarship dollars as well as a chance to head to the national competition, which this year will be held in Providence, RI, on April 27-29. Congratulations to Carver High School for winning the Management Competition, and to Taunton High School for winning the Culinary Competition. Since it is just over the border, it is a virtual home game for those teams, so I am hoping we have great support for them!

A great couple of weeks indeed, and I hope all of you can join us on March 21st for our Spring Fling Networking event at The Verve-Crowne Plaza in Natick, MA from 4:30-7:00. Until then, Happy St Patrick’s Day!

Pat Lee
MRA Chairman
plee@themassrest.org
CONTACT YOUR LAWMAKERS TO SUPPORT IMMEDIATE H-2B VISA CAP RELIEF

The National Restaurant Association and other coalition members are working hard to get Congress to introduce and pass legislation that provides immediate H-2B visa cap relief to fulfill the needs of America’s small businesses. Annually, H-2B visas are capped at 66,000. The H-2B visa program has already reached this season’s cap. Without H-2B cap relief, it will leave 66 percent of seasonal labor needs unfulfilled this spring.

The current H-2B relies on returning workers who come to the U.S. for seasonal employment and then go home. They provide an opportunity for businesses to operate at a greater capacity, retain their full-time workers and contribute to their local economies.

Click here to contact your lawmakers today and tell them to support immediate H-2B visa cap relief.

2018 NOTICE OF COMPLIANCE CHECKS

NOTICE

Minimum Purchase Age Compliance Checks

The Massachusetts Alcoholic Beverages Control Commission Enforcement Division will be conducting Minimum Purchase Age Compliance Checks in municipalities throughout the Commonwealth starting on March 1, 2018 and continuing through September 30, 2018.

U.S. HOUSE PASSES LEGISLATION TO ADDRESS FRIVOLOUS LAWSUITS FILED FOR ADA VIOLATIONS

Last week, the United States House passed an important piece of legislation for our industry, especially smaller operators. HR. 620 (https://www.congress.gov/bill/115th-congress/house-bill/620) is a bipartisan attempt to reform the ADA.

Many of you have been dealing with this issue over the last few years. You know that the integrity of the ADA is being compromised by an onslaught of abusive “drive-by” lawsuits filed against small business for minor and correctable ADA infractions. These lawsuits are aimed at extracting settlements consisting mostly of attorney’s fees and plaintiffs will file dozens, even hundreds, of cases across a specific geographic area. Numerous operators have received one of these notices from the same law firm representing the same plaintiff.

The law is being manipulated by “Serial filers”. In some cases, variances have been granted by the local architectural access board, however under the federal ADA the variance is not recognized.

This legislation would establish a “notice and cure” provision to require a temporary pause in litigation for up to 120 days to allow property owners to correct identified barriers to access, further it would prohibit civil actions based on the failure to remove an architectural barrier to access into an existing public accommodation unless: (1) the aggrieved person has provided to the owners or operators a written notice specific enough to identify the barrier, and (2) the owners or operators fail to provide the person with a written description outlining improvements that will be made to improve the barrier or they fail to remove the barrier or make substantial progress after providing such a description. The aggrieved person’s notice must specify: (1) the address of the property, (2) the specific ADA sections alleged to have been violated, (3) whether a request for assistance in removing an architectural barrier was made, and (4) whether the barrier was permanent or temporary.

The National Restaurant Association is now working on bi-partisan support to have a similar bill introduced in the US Senate. If this becomes law, it will be a major victory for our industry. We will keep you updated on any movements in the Senate.
A SUCCESSFUL 2018 NEFS - MANY THANKS TO OUR PARTNERS

As we now have a very successful 2018 New England Food Show in our rearview mirror, it’s important that we recognize our great partners that are invaluable in making the show happen at a very high level.

Every year at Center Stage there is an incredible pantry of products that each of our chef and mixologist have access to which enhance their demonstrations. For years now, Costa Fruit & Produce, Paul W. Marks Company and Piantedosi Baking Company graciously donate the area’s best products for our pantry and our demonstrations. It makes for awesome on stage presentations.

And our demos wouldn’t be much without the state of the art equipment and supplies at Center Stage for the Chefs and Mixologists to prepare and present their finished products. Our great partners at Boston Showcase and TriMark United East without question provided this equipment and more. This year when we had some special equipment and supplies requests from our Key Note Robert Irvine, both Boston Showcase and TriMark United East went above and beyond to ensure that they had what they needed.

Behind the scenes it takes an army of volunteers to setup, break down and keep things clean and organized from one demo to another. While we do get a good amount of support from local organizations like our ProStart Students, The Kroc Center and Future Chefs, the constant has been the great folks at Snapchef. They provided the backbone of support behind the scene at Center Stage and even jumped in to help the Robert Irvine Food team when they needed to be on stage or take a break from their booth.

Our President of the Education Foundation and MRA Executive Committee member, Chef Bill Brady of Sonoma Restaurant, selflessly sacrificed the majority of the weekend, and all of the days of the show in culinary support of center stage demos, specifically, assisting obtaining product, equipment and preparation for Robert Irvine’s demo.

Finally our partners at the National Restaurant Association who, tirelessly leading into the show and throughout the three days, were excellent at managing all of the details that make an incredibly complex event look seamless.

Like President and CEO Bob Luz always says...“Together We Win.”

GET YOUR TICKETS FOR SOMETHING’S BREWING ON CAPE COD

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

No Kid Hungry

Included are tastings from Cape Cod’s top chefs, paired with craft brew from Cape Cod Beer. Musical Performance by Josh Briggs

PARTICIPATING RESTAURANTS:

Sam Diego’s (Hyannis) | The Casual Gourmet (Centerville) | The Quarterdeck Restaurant (Falmouth)  
Captain Parker’s Pub (West Yarmouth) | Alberto’s (Hyannis) | 400 East Restaurant (Harwich)  
The Wianno Club (Osterville) | Bear in Boots Gastropub (Falmouth)

THIS EVENT IS SPONSORED BY:
Our MA ProStart Invitational featuring the Snapchef Culinary Competition and the Horizon Beverage Management Competition was held Tuesday, March 6th at Mechanics Hall in Worcester. Thank you to all our judges, sponsors, students, teachers, and volunteers. You all made this a wonderful day! We had four management teams and four culinary teams competing this year.

Culinary teams competing included Carver Middle High School, Nantucket High School, Taunton High School, and Essex Regional Agricultural and Technical High School. Management teams competing included Greater Lowell Technical High School, Carver Middle High School, Taunton High School, and Whittier Regional Technical High School. Thank you to our incredible educators Dan Portelance, Tom Proch, Sarah Samaros, Sarah Gibson, Leigh Howlett, John Collins, Evan Menesale, and Cathie Baines who work very hard preparing their students all year for this event.

Congratulations to our top 3 teams in each category!

**Culinary competition:**
- Third place - Nantucket High School.
- Second place - Carver Middle High School
- And...First place - Taunton High School

**Management competition:**
- Third place - Whittier Vo-Tech HS
- Second place - Taunton High School
- And...First place - Carver Middle School

Congratulations and best of luck to our two first place teams who will be competing against 48 other teams across the country at Providence RI in the National ProStart Invitational on April 27-29!

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, Anthony Galloto and Jonathan Paradise from The Beechwood Hotel, Chris O’Hara from Flying Rhino Café, Brandon Lynch from Ecolab, Ken Desmarais and Todd Snopkowski from Snapchef, Mike Demersky from Boston Showcase Company, Jason Banusiewicz from the Harvard Club, Nick Callias, Max Klemm and Maria LeBlanc from The Colonnade Hotel, Pat Bando and Michael Kann from Boston College, Alan Ayres from Corporate Chefs, Tim Tucker from Salvation Army, Jamie Dwyer and Vinny Costable from Gordon’s Food Service, Richard Romaine from Smoke Stack and Romaine’s, Mark Hawley from Via Italian Table, Greg Witter from Ninety Nine Restaurant & Pub, Sam Goodman, Angela Dewar and Joe Vecchione from Bergmeyer, Jeff Mushin from Costa Fruit & Produce, Brenda Kelly from Mamma Mia’s Restaurants, Remon Karian from Fiorella’s, Jillian Zucco – Miss Massachusetts, and Damian Zedower from Sodexo. Thank you to our volunteers, Barbara Peckham from Bacall & Conniff, Karen Coleman from ARF Financial, Rich Brittingham from Rich Brittingham & Associates, Alex Weiss from US Wealth Management, Kevin Abreu from Sprague Energy, and Erin Romaine from Smoke Stack & Romaine’s.

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!
UPCOMING EVENTS AND EDUCATIONAL TRAINING

NOW ACCEPTING 2018 SCHOLARSHIP APPLICATIONS

ATTENTION CULINARY STUDENTS:
You still have time to send in your scholarship applications, but please don’t delay!
DEADLINE TO APPLY: APRIL 7, 2018
Click here to fill out the short contact form. After submitting this info, you will have access to the 2018 application.

2018 RESTAURANT TRENDS EVENT
MONDAY, MARCH 26TH

A tasting event to benefit 826 Boston
presented by
RIW
Restaurant Trends Group, Inc.

Monday, March 26, 2018
Ned Devine’s - 1 Faneuil Hall Marketplace, Boston, MA
LIVE MUSIC

$120 VIP admission 6 PM • $100 Regular admission 7 PM

To learn more and register, click here.

2018 SERVSAFE TRAINING SCHEDULE

SERVSAFE MANAGER

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<tr>
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<td>MRA – Westborough</td>
<td>3-7pm</td>
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<tr>
<td>May 7th &amp; 21st</td>
<td>Cape Codder</td>
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<tr>
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SERVSAFE ALCOHOL

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<td>Cape Codder</td>
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<tr>
<td>June 18th</td>
<td>MRA – Westborough</td>
<td>4-8pm</td>
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SERVSAFE RECERTIFICATION

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<td>June 12th</td>
<td>MRA – Westborough</td>
<td>3-7pm</td>
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To schedule classes call (508) 573-4180.

CLASS LOCATIONS: MRA: 160 East Main St, Ste 2, Westborough
CAPE CODDER: 1225 Iyannough Rd, Ste 1, Hyannis

CLASS SCHEDULE:
Thursday, April 19
Thursday, June 21
Thursday, August 16
Thursday, October 18
All classes are 10-11am.

Class location:
MRA: 160 East Main St, Suite 2, Westborough
Click below to register and for more information
https://whensecondscount.enrollware.com/schedule

MRA SPRING FLING NETWORKING EVENT - WEDNESDAY, MARCH 21, 2018

Please join us on March 21st at 4:30pm for our Spring Fling Networking Event at The Verve - Crowne Plaza in Natick. This is a great opportunity to mingle with other Food & Beverage Operators and Business Partners. You won’t want to miss it!

The cost of this event will be $20.00 inclusive of food, non-alcoholic beverages, tax and gratuity.

Wednesday, March 21, 2018 • 4:30 - 7:00 PM
The Verve - Crowne Plaza: 1360 Worcester Road (Rt. 9 Eastbound)
Natick, MA

REGISTER HERE.

2018 SCHOLARSHIP APPLICATIONS DEADLINE APPROACHING
WELCOME NEW MRA MEMBERS!

FOOD & BEVERAGE OPERATORS

**110 Grill - Athol**
307 Market Drive
Athol, MA 01331
(978) 496-1867
Ryan Dion

**110 Grill - Braintree**
170 Forbes Rd.
Braintree, MA 02184

**110 Grill - Fall River**
560 William S Canning Blvd.
Fall River, MA 02721

**110 Grill - Leominster**
207 Mill St.
Leominster, MA 01453

**110 Grill - Marlborough**
115 Apex Dr.
Marlborough, MA 01752

**Evviva Cucina - Marlborough**
142 Apex Dr.
Marlborough, MA (978) 692-9050
Nick Harron

**Johnny Kono’s Bar & Grill**
269 Park Ave
Weymouth, MA 02190
(781) 335-9623
Jon Perette

**Mario’s Showplace**
147 Thompson Road
Webster, MA 01570
(508) 949-6800
Frank Chiello

**The Met Bar & Grill-Dedham**
400 Legacy Place
Dedham, MA 02026
(781) 467-1234

**The Met Bar & Grill-Natick**
1245 Worcester St.
Natick, MA 01760-1543
(508) 651-0003

**Met On Main**
38 Main St
Nantucket, MA 02554
(617) 267-0451

**Mistralino**
133 Bradford Street
Provincetown, MA 02657
(774) 593-5945
Matthew Tumminello

**Parish Cafe**
361 Boylston Street
Boston, MA 02116-3303
(617) 247-4777

**Salvatore’s**
55 High St
Medford, MA 02155-3808
(781) 393-9333
Denise Baker

**Slades Bar & Grill**
958 Tremont St
Boston, MA 02120
(617) 247-4777536-1100
Shawn Hunter

**The Aviary Restaurant**
2229 GAR Hwy
Swansea, MA 02775
(508) 379-6007
Lynn Tickle

**Bar Mezzana**
360 Harrison Ave
Boston, MA 02118
(617) 530-1770
Jefferson Macklin

**North Shore Lobster**
203 Newbury St
Peabody, MA 01960
(978) 893-3100
James Faro

**110 Grill - Athol**
307 Market Drive
Athol, MA 01331
(978) 496-1867
Ryan Dion

**Addison Communications**

**American Express**

**ARF Financial**

**Bally Sports**

**Bar Mezzana**

**Beverage Distributors of Massachusetts**

**BlueShield**

**Boston Herald**

**Boston Magazine**

**Boston Magazine Press**

**Boston Sun**

**Build It Concrete Coatings**

**Cardinal Signs**

**Celonex Logisitcs**

**Chan’s**

**Cherry Tree**

**City Note**

**Collins”**

**Community National Bank**

**Copier Connection**

**Corporate Image Center**

**CoolSys**

**Cross Insurance**

**Cumberland Farms**

**Derby City**

**E.H. Sargent**

**Ecolab**

**Economist Journal Press**

**Espinosa’s Sandwich**

**Food Service**

**Gray, Gray & Gray**

**Health land**

**Heartland**

**Heartland**

**HiiH Media**

**Home Run Sports**

**Hospitality Insurance Group**

**Joseph’s Candle**

**Kens**

**Kens**

**Lemon Tree**

**Macy’s**

**Malden Millwork & Remodeling**

**Marlborough Savings Bank**

**Massachusetts Restaurant Association**
160 East Main Street, Suite 2, Westborough, MA 01581
Phone: (508) 303-9905  www.themassrest.org

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**Marketing & Promotions**

**Downtown Boston BID**
101 Arch Street, Suite 160
Boston, MA 02110
(617) 261-4243
George Comeau

**Refrigeration/Cond. & Sales & Service**

**ACD Refrigeration Equipment Co.**
129 Winter St
Saugus, MA 01906
(781) 231-1393
Glenn McKenzie

**Menus, Guest Checks, Etc.**

**Relyco**
121 Broadway
Dover, NH 03820
(800) 777-7359
Jon Neill

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