



NO KID HUNGRY BENEFIT RAISES \$60,000



The MRA
Massachusetts Restaurant Association
Access • Influence • Protection



On Monday evening, April 11th, five MRA Board Members opened their restaurants for simultaneous, multi-course wine dinners that featured other local chefs and staff, all of whom donated their services for a great charitable cause. "Massachusetts Restaurant Day for No Kid Hungry" was inspired by and modeled after **Andy Husbands** of Tremont 647/Sister Sorel, who has held these dinners for the past 19 years. Joining Andy this year were **Bob Jarvis** at The Quarterdeck in Falmouth, **Paul Barbato** at East Bay Grille/Pinehills Golf in Plymouth, **Robb Alquist** of 111 Chophouse in Worcester, and **Scott Plath** of Cobblestones of Lowell.

Each restaurant owner recruited other local chefs to join them in presenting a course for the dinner, and the camaraderie and festiveness was apparent at all five locations across the state. No Kid Hungry operates under the umbrella of Share our Strength. The mission of the program is not to just feed hungry children, rather more importantly it is to educate needy families on how to shop on a very tight budget, and then cook really delicious and nutritious meals. This is the first time ever that one state has raised funds with coordinated multiple dinners on the same evening. One hundred percent of the proceeds raised flowed through to support these causes in Massachusetts.

"On behalf of our organization and more importantly the needy children who will benefit from this evening, we thank Massachusetts restaurateurs and the MRA for very successfully breaking ground in year one and we look forward to growing this great evening across the state with them" said Emily Ryan, Director, New England Development for No Kid Hungry.

"Our goal is to have dinners in neighborhoods from Newburyport to Provincetown, from Pittsfield to Boston and everywhere in between as we help to eradicate childhood hunger in Massachusetts" said Bob Luz on behalf of the MRA Board of Directors.

Each of these five operators are enthusiastic about building on this momentum and invite other operators to join the cause. Next year's dinner will occur on April 3rd, so plan accordingly!



LETTER FROM THE CHAIRMAN



Donato Frattaroli
MRA Chairman of the Board

Dear Members,

This is one of, if not the favorite week of the year for me. Mother's Day...the Super Bowl for the restaurant industry. Many have turned this from a one day event into Mother's Day Weekend as we try to extend and encourage more guests to choose to come out and celebrate in our restaurants. Weekend Special Menus instead of just on Sunday – not a bad idea at all.

It is my favorite week because I see so many of our regular guests, who know if it is a special occasion, they need to celebrate with us. I am honored by their loyalty. I see guests who may have strayed from my restaurant, trying other establishments new or old in the area, or just cut back in their restaurant visitations. I know this is my opportunity to remind them that coming and spending their hard earned money in my restaurant is a wise investment, one that they should come back to. And finally, I meet guests who I have never seen before, ones that are choosing to dine with us for the first time. We are going to convince these people that the food, beverage and service they get when they walk through our doors is unparalleled and turn them into new regular customers.

Every shift should be like this, but the reality is when so many guests are compacted into a short time event like these special occasions such as Mother's Day, Valentine's Day, the holiday season and others, it is what gets me so excited. It is an opportunity for us to create a strong year by showcasing our people who provide those great products, great service, and great atmosphere. It is why we are in the service industry.

I know all of you feel like I do. So, I hope everybody enjoys a great Super Bowl this weekend, and in advance I wish to recognize and appreciate all of the Mother's in our industry, especially those that will be hard at work once again pleasing others instead of being pampered themselves. Thank you!

Sincerely,

Donato Frattaroli
MRA Chairman

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ARBITRATION REQUIREMENT MAY BE ADVISEABLE

A recent ruling is a reminder that an employer can and should consider requiring its employees to arbitrate any disputes with their employer, including disputes regarding employment, payment of wages and rights upon termination. Such a requirement can avoid costly and time consuming lawsuits and bar class actions against the employer by current or former employees.

Because the law favors arbitration of disputes, Courts will generally enforce arbitration clauses instead of allowing a lawsuit to proceed.

An arbitration requirement can be included in a job application, an offer of employment, a handbook or communicated otherwise. Any such requirement must, like any legal requirement, be carefully drafted to insure it is legally binding and enforceable.

NATIONAL RESTAURANT ASSOCIATION PUBLIC AFFAIRS CONFERENCE 2016

Last month, 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 600 restaurant industry professionals to visit legislators on Capitol Hill. The most pressing issue, of course is DOL's pending provision to increase the salary threshold for exempt employees. Additionally, members spoke about impacts of Joint Employer rulings, loan covenant issues for small business and impacts of scheduling mandates.

The Conference was packed with speakers. The session opened with Sen. Cory Gardner (R-Colorado), House Majority Whip Steve Scalise (R-Louisiana), and Reps. Kevin Brady (R-Texas) and Bradley Byrne (R-Alabama) discussing the current legislative session.

The keynote address was offered by South Carolina Senator and former Presidential Candidate Lindsey Graham, who offered insight into the 2016 Presidential election and what the impacts could be if any of the existing candidates were to be elected.

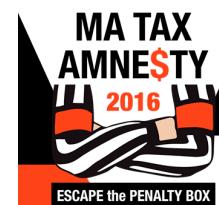
Finally, the stars of Morning Joe, Joe Scarborough and Mika Brezinski offered stories of their many decades in politics, including how members of both parties used to work together and need to get back to working together. They also provided their insight into the upcoming election and overall opinion of the current dynamic in Washington, DC.



From left: Jeff Gates, Aquitaine Group; Bob Wong, Kowloon; Steve Clark, MRA; Bob Luz, MRA; MA Congressman Bill Keating; Donato Frattaroli, Lucia Ristorante; Rob Branca, Dunkin' Donuts; Raphael Oliver, Select Restaurants Inc.; and Gianni Frattaroli, Artu'



At the end of the meeting, the MRA group got a photo with Congressman Joe Kennedy III. Thank you for all your support in our industry, Joe!



The Clock Is Ticking

Catch up on back taxes by **May 31**

Mass.gov/TaxAmnesty

MASSACHUSETTS TAX AMNESTY

Click [here](#) for more information on how to catch up on back taxes.

The MRA team met with many members of the Massachusetts delegation. In addition to Congressman Keating, Congressman Kennedy and Congressman Moulton, the MRA met with staffs of Senator Warren and Congresswoman Clark.

Regarding the DOL Overtime change:

- There is no one-size-fits-all standards for managers in the restaurant industry and we have many different employment models.
- Common-sense changes are needed to the Federal Overtime rule. The changes currently proposed will have a significant impact on the flexibility many restaurant employees currently enjoy, as well as create considerable increases in administrative costs for restaurants.
- Salary provisions should be a Congressional issue and not set on the way out the door by an unelected Secretary of Labor.

Joint Employer Standard:

- The NLRB has made all employers potentially liable for employees they do not employ.
- Historically, joint-employer standards has protected businesses from liability for employees over whom that have no actual or direct control, this new standard could potentially hold employers responsible for the actions of third-party vendors, suppliers, staffing firms or subcontractors.

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.

AFFORDABLE CARE ACT'S UPCOMING DEADLINE



The first deadlines are coming up for covered employers to file the new health care reporting forms with the IRS. The IRS aims to use 1095s to administer the Affordable Care Act's employer and individual mandates. Employer deadlines for filing [Form 1095-B](#) and [Form 1095-C](#) are due **May 31** (paper filers) and **June 30** (electronic filers) for this first year.

For more information, read the attached brief from USI [here](#).



MASSPACK'S BIGGEST INDUSTRY EVENT: THE SPRING BEVERAGE EXTRAVAGANZA

This year's Trade Show is:

May 11th, 2016

BEST WESTERN Royal Plaza Hotel & Trade Center

181 Boston Post Rd West, Marlborough, MA

Toll Free (888)543-9500

For more info, click [here](#).

MRAEF SCHOLARSHIP AWARDS GALA



**MAKING THE
FUTURE BRIGHT**
Scholarship Awards Gala

Tuesday, June 14, 2016

6pm: Cocktails/Registration; 7pm: Dinner

Danversport Yacht Club: 161 Elliott St, Danvers, MA

GET YOUR TICKETS [HERE](#).

JOIN US ON MAY 9TH FOR HARPOON "BEERS & BITES: TACOS"

HARPOON

TICKETS-\$30 each & include:

ONE BEER

With 20 different taps including beers only available at the brewery, you're bound to find something you love.

TEN BITES

Enjoy tacos from 10 different local Boston restaurants.

& GIVING BACK

Each month we're teaming up with a local charity. This month a portion of your ticket will go to



**Monday, May 9th
7:30pm - 9:30pm
Harpoon Brewery
306 Northern Ave, Boston, MA**



**Limited tickets available,
so get your tickets
now [HERE!](#)**





OLIVE CHASE
Owner and President



WE ARE THE MRA MEMBER PROFILE

Name: Olive Chase, Owner and President of Casual Gourmet

Restaurant: The Casual Gourmet, Centerville, MA

Year Founded: April 4, 1986

Website: thecasualgourmet.com

MRA Member since: 1986

What is your specialty? Contemporary Cape Cod cuisine with an emphasis on local seafood and organic produce.

Why is the MRA important to you and your business? The MRA is an important source of education and certification. They are also a very important partner keeping us abreast of regulatory changes and being the voice of the food service industry on Beacon Hill.

FUN FACTS about The Casual Gourmet:

1. In 1986, Casual Gourmet started as an 800 sq ft shop with 2 employees; today, Casual Gourmet is located in a 5,000 sq ft building that we own and we employ 40-125 terrific employees.
2. We help our clients with everything from a continental breakfast for 10 to an exquisite wedding for 300 to a glamorous ocean front gala for 500.
3. Over the years Casual Gourmet has catered more than 2,000 weddings of all sizes and styles.
4. In addition to our Centerville location, we also operate retail locations at Cape Cod Hospital, Falmouth Hospital, Heritage Museums & Gardens and the Scudder Family Café at the Hyannis Youth and Community Center.
5. Our most popular sandwich at our 5 café's is the Thai Chicken Wrap.
6. Besides our contract café's, we have 2 exclusive wedding locations at Heritage Museums & Gardens and Highfield Hall & Gardens, as well as, we are the preferred caterer at over 25 off premise locations on Cape Cod.
7. In season our bakers average 1,000 lbs of cake batter and 500 lbs of buttercream icing.
8. Last year we produced just over 400 wedding cakes.
9. Local non-profits we support include: Cape Cod Healthcare, Cape Cod Commercial Fishermen's Alliance, Duffy Health Center, Heritage Museums & Gardens, Highfield Hall & Gardens and WE CAN.
10. Casual Gourmet is a longtime member of 5 different Chambers of Commerce; and, Olive is currently the Board Chair of the Cape Cod Chamber. Additionally, she is a Director of the MRA Board.

EDUCATION

JOIN US ON MAY11TH: AROUND THE RESTAURANT INDUSTRY IN 150 MINUTES

Around the Restaurant Industry in 150 minutes



Hosted by:

GRAY GRAY & GRAY
CERTIFIED PUBLIC ACCOUNTANTS / ADVISORS
BEYOND THE NUMBERS

**Wed. May 11th,
2:30pm - 5:30pm
Gray, Gray & Gray, LLP
150 Royall Street - Ste 102
Canton, MA 02021**

Registration: 2:30pm
Seminar: 3pm
Cocktails: 5:30pm
Cost: \$39 per person*

Register and learn more [here](#).

Check out the full agenda [here](#).

*All proceeds to benefit the MRA Educational Foundation Scholarship Fund.

SESSION I: TRENDS IN THE RESTAURANT INDUSTRY

CHARLES PERKINS
The Boston Restaurant Bank of America Merrill Lynch Group, Inc.
EDWARD LYNCH
(photo credit: Don West/fotografiks)

BETH GRAZIO
Ruberto, Israel, Weiner, P.C.

FRANK MCLAUGHLIN
Gray, Gray & Gray

BILL MCDONOUGH
Scribendi Advertising

SESSION II: NEGOTIATING LEASES

MARK S. BRESSLER, ESQ.
Sassoon & Cymrot, LLP

MATTHEW KILTY
Trinity Building and Construction Mgt Corp.

MICHAEL A. D'HEMECOURT
Boston Realty Advisors

MITCHELL ROBERTS
PR Restaurants LLC

JEF LEON
Bergmeyer Associates, Inc.

SESSION III: WHAT IS KEEPING RESTAURATEURS UP AT NIGHT

MARK KASHGEGLIAN
Gray, Gray & Gray

STEVE CLARK
Massachusetts Restaurant Association

AL DENAPOLI
Tarlow Breed Hart & Rodgers, P.C.

KIP HOLLISTER
Hollister Staffing and Institute

LUCIANO CANOVA
Luciano's



SERVSAFE TRAINING SCHEDULE

Date	Location	Class	Time
May 24th	MRA	ServSafe Alcohol	5-9pm
June 7th	Cape Codder	ServSafe Alcohol	10am - 2pm
June 7th & 21st	MRA	ServSafe Manager	4-8pm
June 14th	MRA	ServSafe Recertification	4-8pm
June 28th	MRA	ServSafe Alcohol	5-9pm

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

CHECK YOUR ALLERGEN CERTIFICATE

The MA Allergen Training Certificate is valid for five years. The first ones were issued in 2011, so please check to make sure your certificate is valid.

Click [here](#) for the allergen video.

CHOKE SAVE COURSES WITH WHEN SECONDS COUNT

When Seconds Count, Inc.



CPR &
First Aid
Training



The MRA is very proud to partner with When Seconds Count for their Adult, Child, and Infant Choke Save Courses.

They offer discounted prices for members and a portion of their fees are donated to the MRA Ed Foundation.

The following classes are being held at the MRA office in Southborough:

Wed, June 29, 2016, 10am to 11am

Wed, August 24, 2016, 10am to 11am

Wed, October 26, 2016, 10am to 11am

Visit the When Seconds Counts website [here](#) to register and for more info.

NATIONAL PROSTART STUDENT INVITATIONAL - APRIL 29TH - MAY 1ST

The Massachusetts Culinary and Management teams competed in the National ProStart Invitational this past weekend in Dallas, Texas with 90 teams from around the world. **Madison Park Technical High School Culinary students, Aaron Penn Flores, Naomi Penn Flores, Nyerica Davis, Kellsie Pemberton, and Joahnaliz Baez**, prepared Scallop and Crab Ceviche, Pan Seared Medallions of Beef Tenderloin, and Almond Cream Cheese Flanchocho for their competition menu. **Whittier Regional Vocational Technical High School students, Nikolas Kedian, Darlene Del Orbe, Jannelyz Rodriguez, and Miaya Martinez** participated in the Management portion of the competition with their restaurant concept that set out to merge the nostalgic feel of a diner into a modern restaurant built for the 21st century where teens and parents would want to eat. Both teams were a great representation for Massachusetts. We are very proud of the effort both the students and teachers put into preparing for the event. **Tonia Larkins and Jose Teixeira**, the instructors from Madison Park, and **Cathie Baines**, the instructor for Whittier Tech, all worked very hard helping to prepare the teams which included many nights and weekends after school and both school vacations. Thank you to **Nick Calias, Andy Husbands, and Joe Prestejohn** for taking the time to visit both schools to help mentor the students.

We were fortunate to have two incredible chefs representing Massachusetts at NPSI. **Nick Calias**, Executive Chef at the Colonnade Hotel and Brassiere Jo, was selected to be a culinary judge. It was the first time Massachusetts has had a state judge for the national competition! We were really proud to have him there and appreciate him volunteering his time for the teams and ProStart.

Chris Coombs, Chef/Owner of Deuxave, Boston Chops, and dbar, was selected as a keynote speaker for the Chair's Luncheon on Saturday during the competition. Chris spoke passionately about how ProStart, the MRA Scholarship, and MRA members mentoring him were springboards for his successful career. His presentation was very inspiring and closed with a standing ovation. We were grateful to have him there and proud to say he's one of our former students. Thank you to everyone who helped with the Invitational this year! We're looking forward to participating in Charleston, SC next year!



CONGRATS OUR FIRST INSTAGRAM CONTEST WINNER!

A big congratulations to the winner of our MRA Instagram contest, Isaiah Graham-Leal from Taunton. His posted photo truly captures the life of a #CulinaryStudent. The MRA would like to thank Rob Anderson from Home Plate for generously donating a gift card to his restaurant!

MRA will continue the Instagram contest this month. Use the hashtag **#CulinaryStudentMA** on your food/culinary posts AND follow the MRA Instagram account [here](#). We'll select a winner to receive a \$50 gift certificate to an MRA restaurant member location as well as recognition on the MRA website and newsletter! Post away! (Please note, students must use the correct hashtag and follow the MRA)

Be more involved in the MRA... Join the Board of Directors

- Learn what affects your business and the entire foodservice industry in Massachusetts.
- Meet and interact with others who share your values and passions.
- Be part of the MRA Board of Directors and decide "what" needs to be done in order to protect, improve, and enhance our industry.

If any of these things interest you, click [here](#) to fill out the application.*

*Application deadline is May 13, 2016.

RealFood Consulting to participate in CHEFS CYCLE TO BENEFIT NO KID HUNGRY



Chefs Cycle for No Kid Hungry is a P2P fundraising endurance event featuring award-winning chefs fighting hunger outside the kitchen.

Ed Doyle, an active MRA Board Member, and his RealFood Foodservice Consulting team will be joining nearly 200 chefs to participate in Chef Cycle for No Kid Hungry on June 27-29, 2016.

To support Ed and his team's hard work and dedication, please consider making a [donation here today](#).



WELCOME NEW MRA MEMBERS!

Acadien Social Club

193 Parker St, Gardner, MA 01440
(978) 632-9830
Michael Therrien

Alumni 836

836 Washington St, Weymouth, MA 02188
(781) 340-0836
Mr. Ed Cochrane

American Veterans of Haverhill

576 Primrose St, Haverhill, MA 01830
(978) 476-7440
Bob Moschetti

Armstrong & Grace

579 West St, East Bridgewater, MA 02333
Mr. Chris Thibeault

Ballsquare Cafe & Breakfast

708 Broadway, Somerville, MA 02144
(617) 623-2233
Mr. Mike Moccia

Barracuda Tavern

15 Bosworth St, Boston, MA 02108
(617) 482-0301
Mr. Luka Stipanov

Bella Sarno Ristorante

553 Kelley Blvd, North Attleboro, MA 02760
(774) 643-6435
Leo Raneri

Brian J. McAnneny Consulting

408 East 92nd St, 15 E
New York, NY 10128
(860) 508-6653
Brian McAnneny

Eugene M Connors Post 193

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Scott Gauthier

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(919) 945-0700
Greg Sanders

The FULLER Cup

151 Great Plain Ave, Needham, MA 02492
Laura Fuller

Hyannis Harbor Tours, Inc.

Ocean Street Dock, Hyannis, MA 02601
(508) 775-7185
Kathleen Murray

Knights of Columbus #69

460 Granby Rd, Chicopee, MA 01013
(413) 598-8621
Mr. Brian Houghton

Oomf Inc.

757 Cambridge St, Cambridge, MA 02141
(617) 913-4259
James Riel

Oxford Post 5663, Veterans of Foreign Wars, Massachusetts

20 Federal Hill Rd, Oxford, MA 01540
(508) 987-8777
Laura Curtis

Rox Diner

1881 Centre St, Boston, MA 02132
(617) 327-1909
Mr. John Fortin

Stebbins Partners

427 John L Dietsch Blvd,
Attleboro Falls, MA 02763
(508) 699-7899
Mr. Terrence Joyce

Stoneham American Legion Post 115

11 Common St, Stoneham, MA 02180
(781) 438-9716
Bill Sullivan

The 41 70

71 Water St, Falmouth, MA 02543
(508) 457-3100
Ms. Carol Grigas

Townsman

120 Kingston St, Boston, MA 02111
(617) 993 0750
Matthew Jennings

Turnpike Cafe

958 Turnpike St, Canton, MA 02021
(781) 828-8231
Patrick Brodigan

Veterans of Foreign Wars Post #8164

87 Vernon St, Tewksbury, MA 01876
(978) 658-8983
Bill Paquette

Woburn Post #543 VFW Inc

18 Walnut St, Woburn, MA 01801
(781) 820-2202
Denis Maher

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