

Congratulations to our 2019 Annual Awards Honorees

The MRA Annual Awards Dinner on Monday evening included great food and atmosphere, camaraderie, and as always, well-deserved recognition to many leaders in the restaurant industry for their achievements.

Thanks to all who came out and celebrated with us!



Business Partner Associate of the Year
MIKE DEMERSKY, BOSTON SHOWCASE COMPANY



Business Partner of the Year
PAT SULLIVAN, PEOPLE'S UNITED BANK



Executive Chef of the Year
RODNEY MURILLO, DAVIO'S NORTHERN ITALIAN STEAKHOUSE



Limited Service Restaurateur of the Year
LOU BECCARELLI, DUNKIN'



Restaurateurs of the Year
KATHI & JIM TURNER AND FAMILY, TURNER'S SEAFOOD

LETTER FROM THE CHAIRMAN



Pat Lee
MRA Chairman of the Board

Dear Members,

The past three weeks have absolutely cemented the fact that I know we all toil in the best industry in the business world. On February 12th, 16 high school teams, our largest field to date, had an incredible ProStart Invitational competition. The Kraft Family was overly welcoming at Gillette, and the experience was truly phenomenal for the next generation of leaders who competed. Congratulations to the winning teams from Carver and Taunton!

From March 3-5th, the New England Food Show had another terrific show at the BCEC in South Boston. With a great lineup of exhibitors, they offered more NEW products than I can remember seeing. I saw more people walking the floor than in past years, and along with the business partners, everyone seemed very pleased and the energy was great! I'd like to thank our valued business partners for the commitment they make to ensure the success of this show.

The three keynotes were terrific, and each crowd was overflowing into the aisles. My appreciation goes out to Aman Narang, the wild and crazy Anne Burrell, and Jim Koch. The Ed Quarters had informative and very well attended sessions – operators walked away with tools they can use. After over 30 years in the business I'm still learning from the experts in their respective fields.

On Sunday evening, we had a fun event immediately after the show closed hosted by our friends at MJ O'Connor's with 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, Mike Demersky, People's United Bank, Rodney Murillo, Dunkin', and Kathi and Jim Turner 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 over 400 people and made it a true evening of celebration.

A great few weeks indeed, and I hope all of you can join us on March 20th for our Spring Fling Networking event, immediately following our Board Meeting at The TriMark Innovation Center in South Boston.

Let me be the first to wish you a Happy St Patrick's Day.

Pat Lee

MRA Chairman
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“The pessimist sees difficulty in every opportunity. The optimist sees the opportunity in every difficulty.”
–Unknown

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CANNABIS INFUSION ALCOHOL IS PROHIBITED



Commonwealth of Massachusetts
Alcoholic Beverages Control Commission
 239 Causeway Street
 Boston, Massachusetts 02114
 Telephone: (617) 727-3040
 Fax: (617) 727-1510

Jean M. Lortzio, Esq.
 Chairman

ALCOHOLIC BEVERAGES CONTROL COMMISSION ADVISORY
REGARDING CANNABIS IN ALCOHOLIC BEVERAGES

On July 1, 2018, cannabis is expected to become legal for retail sale in Massachusetts. The Commission issues this Advisory to inform the industry on the use of cannabis in alcoholic beverages in the Commonwealth.

Cannabinoid extract from the cannabis plant is considered a Schedule 1 drug by the Drug Enforcement Agency.¹ Infusing or otherwise adding cannabinoid extract in alcoholic beverages is considered adulteration of alcohol under M.G.L. c. 270, § 1.²

Please be advised that even though retail sales of cannabis are expected to become lawful starting July 1, 2018, it will remain unlawful to manufacture and/or sell alcoholic beverages containing any cannabinoid extracts, including tetrahydrocannabinol ("THC") and cannabidiol ("CBD"), regardless of whether it is derived from the cannabis plant or industrial hemp.

Any licensee found in violation of the law by manufacturing, transporting, selling, and/or possessing on its licensed premises cannabinoid-infused alcoholic beverages faces potential suspension or revocation of its license. The licensing authorities may also refer any violations to the relevant District Attorney's Office or the Attorney General's Office for criminal prosecution under M.G.L. c. 270, § 1, with a penalty of up to three years' imprisonment.

While cannabinoids, including CBD and THC, can never be used in the manufacture of alcoholic beverages in Massachusetts, industrial hemp can be used in the manufacture of alcoholic beverages. Should a licensee seek to manufacture alcoholic beverages containing industrial hemp in Massachusetts, the licensee first must do two things:

¹ See 21 C.F.R. 1308.11(d)(23)(drug code 7350). Drug Code 7350 provides the following definition of what is classified as Schedule 1 for cannabis extract: "Marihuana Extract—Meaning an extract containing one or more cannabinoids that has been derived from any plant of the genus Cannabis, other than the separated resin (whether crude or purified) obtained from the plant." See "Final Rule," Drug Enforcement Agency & Department of Justice, December 14, 2016.

² It is also likely a violation of the Food & Drug Administration's Federal Food, Drug, and Cosmetic Act, 21 U.S.C. 342(a) ("A food shall be deemed to be adulterated . . . [i]f it bears or contains any poisonous or deleterious substance which may render it injurious to health . . .").



As marijuana has become legal in Massachusetts, the MRA has received multiple inquiries regarding infusing cannabis into alcohol. This practice remains prohibited.

Please see full ABCC advisory [here](#).

STATE PUBLISHES DRAFT REGULATIONS TO IMPLEMENT PAID FAMILY AND MEDICAL LEAVE PROGRAM

Paid Family and Medical Leave Draft regulations:

Beginning in **January of 2021**, most workers in Massachusetts will be eligible to get up to 12 weeks of paid family leave and up to 20 weeks of paid medical leave. The program will be funded by premiums paid by employees, employers, and the self-employed. Contributions to the program will begin on **July 1, 2019**, and will be managed through the Department of Family and Medical Leave. Draft regulations regarding the implementation and creation of the Department of Family and Medical Leave in Massachusetts were recently made available.

The draft regulations can be found [here](#).

The department has also created a website that outlines further information on the contribution split which can be found [here](#).

As of right now, there are more questions than answers. The MRA will continue to work with the department to ensure this process is as smooth as possible for operators of all sizes. After hearing feedback, the state will publish final regulations later this year.

THANKS TO OUR MRA PARTNERS WHO HELPED MAKE #NEFS19 A SUCCESS



A huge thank you to our MRA Partners that behind the scenes helped make NEFS 2019 a success!

Despite some weather challenges, we now have a successful 2019 NEFS in the rear-view mirror. It takes a lot of hands to manage all of the intricacies of the show and we wouldn't be as successful without the assistance of some of our key MRA Partners.

For our onstage demonstrations; whether it be Chef Andy Husbands, Chef Anne Burrell or our team of mixologists that present on stage, they arrive for their demos to a complete pantry of incredible products that enhance their demonstrations. For countless years; **Costa Fruit and Produce**, **Paul Marks Company** and **Piantedosi Bread Company** donate the area's best products for our pantry. These enhancements make for incredible Center Stage demos.

The chefs and mixologists would have a difficult time on stage if it were not for all of the best equipment, smallwares and supplies available. While we have ongoing inventory, we would be at a loss should it not be for the support of **TriMark United East** who supply us with specialty cooking equipment such as the beautiful Alto Shaam Oven front and center on the stage.

While it may look seamless on Center Stage as we transition from session to session, it takes an army of volunteers to set up, break down and keep things clean and organized. This year we had incredible support from the students of the **Boston University Hospitality Program** and **The Save the Harbor Organization**. They were both awesome.

Both Chefs **Anne Burrell** and **Miguel Trinidad** traveled from a distance and did not have the ability to bring product or prep for their demos. Our Partner **Todd Snopkowski** and his team from **Snapchef** selflessly gave their time, product and completed all of the prep work. This allowed for both Anne and Miguel to walk on stage with an incredible amount of confidence that everything was there and prepared perfectly.

Finally, the **New England Food Show** is an incredibly complex event in which our partners at the National Restaurant Association do an amazing job of managing the details leading up to and throughout the three days of the show to make it appear seamless.

We heartily thank everyone and with partners like this it is easy to understand that...**#TogetherWeWin**.



2019 NEW ENGLAND FOOD SHOW HIGHLIGHTS





WE ARE THE MRA

MEMBER PROFILE

RESTAURANT: EATALY BOSTON

Founded: 2016

Member since: 2019

Food specialty: Italian

WEBSITE: www.eataly.com/boston

WHY IS THE MRA IMPORTANT TO YOU AND YOUR BUSINESS?

At Eataly Boston, it is important for us to celebrate both authentic Italian traditions and New England culture. Joining the MRA is a valuable way we can connect to the local community, create impactful and long-term relationships with our restaurant colleagues, and fully immerse ourselves in the Massachusetts's vibrant restaurant world.

Fun Facts about **Eataly Boston**

1. In November 2002, the Eataly concept was born from Oscar Farinetti's idea sketched on a piece of paper. After five years of research and hard work, the first Eataly opened its doors in Torino on January 27, 2007.
2. Eataly's motto is Eat, Shop, Learn.
3. Eataly has more than 40 locations throughout Italy and the world.
4. Each Eataly store in the world is dedicated to a theme, and Eataly Boston is dedicated to the sea and its food, sharing a taste of the waters that unite all lands – and cultures – across the globe.
5. Eataly Boston is three floors (45,000 square feet) of four restaurants, 10+ quick counters, two cafes, and thousands of retail products.
6. Eataly's on-site cooking school offers hands-on classes, tasting classes, and live demonstrations of authentic Italian culinary traditions.
7. Throughout the year, Eataly Boston hosts dozens of engaging, fun storewide events (oftentimes showcasing fine Italian wine!).
8. Eataly Boston is home to an entire cannoli bar where cannoli is filled right before guests' eyes and dipped into their choice of toppings.
9. The store has a full team of storytellers – a huge component of the "Learn" aspect of the motto – who are always on-hand to help guests shop through the thousands of Italian and local products in the retail sections.
10. Eataly Boston is one of the only locations in the Boston area to pull fresh mozzarella by-hand every single day.

2019 PROSTART INVITATIONAL HELD AT GILLETTE STADIUM

Gillette Stadium, home of the six time superbowl champions New England Patriots and now the host of the Massachusetts ProStart Invitational (MPSI). For the first time, the Massachusetts Restaurant Association Educational Foundation (MRAEF), held their annual event at the stadium. Schools from across the state traveled to showcase their culinary and hospitality management prowess to a group of esteemed judges including: former Patriots Defensive End and owner of Oceans 97 Jarvis Green, Recent Chopped Champion Tatiana Rosana, WCVB-TV Channel 5 Anchor Maria Stephanos, CFO of Wahlburgers Patrick Renna & COO of 110 Grill and Evviva Trattoria Ryan Dion to name a few! And of course, a surprise visit from New England Patriots Special Teams Captain, Matthew Slater!

The 2019 MPSI saw a record number of ProStart high schools compete, 16 to be exact; Blue Hills Regional Technical High School, Carver Middle High School, Essex North Shore Agricultural & Technical High School, Greater Lowell Technical High School, Madison Park High School, Mashpee High School, Nantucket High School, Nashoba Valley Technical High School, Old Colony Regional Vocational High School, South Hadley High School, Taconic High School, Taunton High School, Whittier Regional Vocational Technical High School and Worcester Technical High School.

Each year students and educators, from our ProStart Schools, spend endless hours preparing for the competition, and it shows. "The dedication these students and teachers put into this competition is truly amazing. They show they have such a passion for what they are learning and it showcases their skills." Says MRAEF Vice President Joe Prestejohn of Cabot's Ice Cream. Judges are consistently wowed by the students' skills and attention to detail. Chef Joe Lewi from Showcase Live was astounded at the level of talent our MA ProStart students brought! "This was my first year judging. I was blown away on how good the students were! They were all so well prepared, took the challenge seriously, and it definitely showed in their finished product!"

The 2019 Massachusetts ProStart Student Invitational was presented by Platinum Sponsor 110 Grill & Evviva Trattoria. Gold Sponsors included SNAPchef and Horizon Beverage. Silver Sponsors included Dexter Russell Knives, Dole & Bailey, EvanLEE Organics, Gillette Stadium, Gordon Food Service, Boston Signature, and Wahlburgers. Bronze Sponsors included Bay Shore Gourmet Chowders and Bisques, Boston Showcase Company, Cabot's Ice Cream, The Colonnade Hotel, Ecolab, Heartland, Oceans 97, Sysco, and Ruberto, Israel & Weiner, P.C.

We are proud of each one of our ProStart students who competed! We are honored that these students choose to spend the day with the MRAEF.



CULINARY WINNERS:

1st Place: Carver Middle High School
2nd Place: Nantucket High School
3rd Place: Nashoba Valley Tech HS

MANAGEMENT WINNERS:

1st Place: Taunton High School
2nd Place: Whittier Regional Technical HS
3rd Place: Carver Middle High School



"It's amazing to meet the future leaders of our industry. Their passion and the innovation they showcased provides confidence that our industry will be in good hands." - Patrick Renna, Wahlburgers

GET YOUR SCHOLARSHIP APPLICATIONS IN TODAY! DEADLINE: APRIL 1, 2019



2019 SCHOLARSHIP APPLICATIONS ARE NOW BEING ACCEPTED!

Go to www.themassrest.org/mraef-scholarship-app.html

Mail application to:
Massachusetts Educational Foundation
160 East Main St., Suite 2
Westborough, MA 01581
or email it to Jennifer Almeida
at jalmeida@themassrest.org



SEND COMPLETED APPLICATION IN BY **APRIL 1ST!**

2019 SERVSAFE TRAINING SCHEDULE

SERVSAFE MANAGER

| DATE | LOCATION | TIME |
|------------------|-------------|----------|
| March 5th & 19th | MRA | 4-8pm |
| May 13th & 20th | Cape Codder | 10am-2pm |
| May 15th & 29th | MRA | 4-8pm |

SERVSAFE ALCOHOL

| DATE | LOCATION | TIME |
|------------|----------|-------|
| March 26th | MRA | 3-7pm |
| April 8th | MRA | 3-7pm |
| June 18th | MRA | 3-7pm |

SERVSAFE RECERTIFICATION

| DATE | LOCATION | TIME |
|------------|----------|-------|
| April 23rd | MRA | 4-8pm |
| May 14th | MRA | 3-7pm |



CLASS LOCATIONS:

MRA:
160 East Main St., Suite 2
Westborough, MA

CAPE CODDER:
1225 Iyannough Rd., Suite 1
Hyannis, MA

CHOKESAVING COURSES AVAILABLE AT THE MRA



UPCOMING CLASSES FOR 2019:

Thursday, March 14, 2019
Thursday, April 11, 2019
Thursday, May 9, 2019
All classes are 10-11am.

CLASS LOCATION:
Massachusetts Restaurant Association
160 East Main Street, Suite 2
Westborough, MA 01581

Click [HERE](#) to register and for more information.

MEMBERSHIP NEWS & UPCOMING EVENTS

SAVE THE DATE - MRA SPRING FLING NETWORKING EVENT - MARCH 20TH



March 20, 2019, 5:00pm – 7:30pm

The TriMark Innovation Center,
21 Drydock Ave, Suite 510W, (5th Floor) Boston

The Red Sox have started playing baseball again, and that means winter is just about in the rearview mirror.

To celebrate, please mark your calendars and join the MRA Board immediately following the March Board Meeting for our Annual Spring Fling Networking Event!

This year, our great friends from TriMark United East will host us at their spectacular new showroom at their location in the Boston Seaport area.

We hope you can join us for great conversations, food and beverage.

SAVE THE DATE - MASSACHUSETTS RESTAURANT DAY - APRIL 29, 2019

The MRA
Massachusetts Restaurant Association
Access • Influence • Protection



Coming to a town near you...

| | | | |
|------------|------------|----------------|---------------------|
| Athol | Fall River | Marlborough | Salem |
| Berlin | Haverhill | Melrose | Saugus |
| Boston | Holyoke | North Falmouth | Wayland |
| Braintree | Hopkinton | North Reading | Worcester |
| Cambridge | Leominster | Northampton | ...and more to come |
| Chelmsford | Lowell | Plymouth | |



Massachusetts Restaurant Day focuses on helping eradicate childhood hunger in MA. Please save the date of **APRIL 29TH** to join us for our 4th Annual Drive! The full slate of restaurants will be announced shortly.

MANY THANKS TO OUR ANNUAL AWARDS DINNER EVENT SPONSORS



HTM ANNUAL AWARDS DINNER AT THE ISENBERG SCHOOL OF MANAGEMENT

THE HOSPITALITY &
TOURISM MANAGEMENT

Annual Awards Dinner

THURSDAY, MARCH 28, 2019

6:00 PM – RECEPTION

7:00 PM – DINNER AND PROGRAM

Registration & Event Details [here](#).

If you are interested in becoming a 2019 HTM Corporate sponsor, the Corporate Sponsorship Package is now [available for download](#). Sponsorship packages and individual tickets are also available via this [link](#).

WELCOME NEW MRA MEMBERS!

FOOD & BEVERAGE OPERATORS

Acoustic Java
6 Brussels Street
Worcester, MA 01610
(508) 756-9446
David Fullerton

Comeketo
978 466 1224
23 Sack Blvd
Leominster, MA 01453
(978) 466-1224
Mr. Rodrigo Souza

Eataly
800 Boylston St
Boston, MA 02199
(617) 807-7300
Robert Domian

Galantry LLC
610 Liberty Street
Braintree, MA 02184
Mary Toler
(617) 224-6969

Golden Sails
143 45 Main St.
Falmouth, MA 02540
(508) 548-3521
Kim Wu

Hang Ten Raw Bar
14 Trotters Lane
Nantucket, MA 02554
Robert Buccino
(508) 332-9162

Mia Regazza of Marshfield
1 Proprietors Drive, Unit 1
Marshfield, MA 02050
(781) 837-0000

Three V
10 Cordage Park Circle
Plymouth, MA 02360
Kristen Kelley
(508) 927-4046

BUSINESS PARTNERS

Antares Group
(Accounting/Payroll/Tax Services)
1429 Iris Drive SE
Conyers, GA 30013
(770) 785-7855
Mark Kashgegan

Double Tree Hilton Bedford
44 Middlesex Tpke
Bedford, MA 01730
(781) 275-5500

Intellicheck Age ID (ID Verification)
535 Broad Hollow Rd, Suite B51
Melville, NY 11747
(516) 453-6654
Dan Caramore

Paerpay (Technology)
8 Lancelot Road
Shrewsbury, MA 01545
(508) 414-6564
Derek Canton

THANK YOU TO OUR 2019 ANNUAL SPONSORS



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Check out the MRA LinkedIn Group