Maine Restaurateurs Receive National Restaurant Neighbor Award in Washington

The National Restaurant Association recognized this year’s Restaurant Neighbor Award winners during a gala dinner at its 2012 Public Affairs Conference in Washington, D.C. The award celebrates outstanding charitable service efforts restaurateurs perform in their communities.

The 2012 Restaurant Neighbor Award winner in the small business category is King Eider’s Pub and Restaurant in Damariscotta — the first award for a Maine restaurant. Owned and operated by Todd and Sarah Maurer and family partners, the restaurant was selected out of submissions from all 50 states for their commitment to the less fortunate in their community.

When Todd Maurer heard that some of his neighbors might go without heat because of the high cost of oil, he and his wife Sarah set out to help. The restaurant offered free hot meals and gave away upwards of 10 tons of wood. Todd and Sarah also provided gas cards to citizens, has raised over $500,000 to date and has kept 1,400 families warm over seven years.

In commenting on this significant national recognition, Maine Restaurant Association President and CEO Dick Grotton said, “The effort of Todd and Sarah Maurer and their energy fund partners epitomizes the initiative, drive, enthusiasm and can do attitude of restaurateurs all over Maine and across America.”

Other honorees this year included ARA-MARK, headquartered in Philadelphia, in the large business category and Taste Buds Management in New Orleans, in the mid-size business category. Each recipient receives a $5,000 contribution to their charitable initiatives.

“arner Restaurant Association President and CEO Dawn Sweeney, said, “the recipients of this year’s Restaurant Neighbor Award embody our mission to enhance the quality of life for the lives of countless individuals. Their stories exemplify the restaurant industry’s dedication to community service.”

Critical National Labor Issues

U.S. DOL scrutinizing restaurant industry

Following numerous, high-profile cases of non-compliance with the federal Fair Labor Standards Act, the U.S. Department of Labor is taking a hard line with restaurants found to be in violation of the law. And there’s every reason to believe they’ll be auditing Maine businesses.

Labor audits can be extremely costly. Restaurant operators should be certain they are in compliance with both state and federal law. Also, confirm that I-9 forms are in each employee’s file indicating their legal right to work in the U.S. For a list of the top restaurant wage and hour violations and actions you should take to ensure you’re in compliance, log onto: www.mainerestaurant.com.

Appeals Court Delays April 30 NLRB Poster mandate

DO NOT DISPLAY NEW LABOR POSTER ON UNIONIZING. In a major setback for the National Labor Relations Board, a federal appeals court has officially put the brakes on a new poster mandate that was to begin on April 30 (we included a copy of the poster in last November’s newsletter). The National Restaurant Association has been arguing that the mandate, sought by the NLRB, to require the posting of union organizing instructions in most U.S. businesses is unlawful.
Chairman’s Message:  
By Steve DiMillo, DiMillo’s On the Water - Portland

May/June 2012

Never a Dull Moment in the Restaurant Business

While restaurants on or near the mountains saw their business stifled because of the lack of snow, our business here in Portland flourished with mild temperatures and almost melted snow storms. Weather affects business in a big way and this season has put an exclamation point on that state-ment. Now we are looking toward the sum-mer season and weather will play a critical role in our high season. Some fear high gas prices will be a deterrent to summer business but I feel more optimistic about it. If a family has set aside money to take a vacation to Maine, they are probably going to come, re-gardless of the price of gas. All indicators tell me that summer 2012 will be a banner year for tourism in Maine. But it all depends on the weather. Hot in New York City – we will be busy! Are you getting ready?

At DiMillo’s we work very diligently to hire and keep key people who strive for excellence. Today, just good isn’t acceptable. Our key people set the tone. I count my lucky stars that fate has put Chef Melissa Bouchard in my path! She and her fellow kitchen man-agers constantly strive to improve and they deliver day in and day out.

Our guests must feel welcome and appreci-ated. Today I’m con-fident that guests are happy with their experience and boy does that feel good! Our longtime dining room manager, Fern Cyr is relentless in his staff training and always striving for the best ser-vice possible and it shows. My brothers and I get summoned to tables all the time to re-ceive compliments about our staff and their meals. I feel like the most fortunate restaura-nt owner I know, to be surrounded by such talent-ed people! They all work together to make it look easy when it really isn’t easy at all!

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From the weather, to the importance of great staff, to gas prices, to food trucks, I have touched upon a diverse range of topics here. But... that’s the way it goes in the restaurant business! That’s why I love it... never a dull moment! In hospitality, Steve DiMillo
...continued from page 1

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125th Legislature...
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David Turin
David’s Restaurant - Portland & David’s 388 - So. Portland

**Lifetime Achievement Award**
Curt Parent
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**SPONSORS**

- Barnacle Billy’s
- The China Dine-ah
- Forbes Seafood Restaurant
- Lucerne Inn
- Pat’sPizza - Auburn
- Fisherman’s Wharf Inn

**Maine Restaurant & Lodging Expo 2012**

Many thanks to all those who participated in Maine Restaurant & Lodging Expo 2012 making it a great event! We look forward to building on our success in 2013 and will be announcing details of next year’s tradeshow soon.

**Events Sponsors**

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- Fisherman’s Wharf Inn
Chef David Turin has established himself as a Portland icon, with his flagship venture, David’s, being among the most successful restaurants in the city. Located in Monument Square, David’s is open weekdays for lunch and nightly for dinner. Diners can watch the creation of their dishes, drawn from many of the world’s cuisines, prepared in the open kitchen.

Lobster with Shiitake Mushrooms

“Lobster is really delicate, and truffles complement it beautifully. Any time they come together on the same plate, it’s a really happy thing. This dish is made with a cognac-sherry truffle-butter sauce and citrus-truffle microgreens.”

**DAVID TURIN**

**DAVID’S**
22 Monument Sq. | Portland
207.773.4340 | davidsrestaurant.com

**DAVID’S 388**
388 Cottage Rd. | South Portland
207.347.7388 | davids388.com

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**Eat 2012**

**Rates**

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- 10% off the 12x rate with a 12x contract
- 5% off for a credit card on file with a 12x contract

**Sales Contact:**
Steve Kelly | 207-773-3373 x103 | stevkelley@themainemag.com
Tom Urban | 207-773-3373 x107 | turban@themainemag.com
Karen Bowe | 207-773-3373 x119 | kbowe@themainemag.com

**Eat. Drink. Be Merry. Repeat Monthly.**

Where do people find out about the new and now restaurants? Where do they turn for the inside scoop on our state’s best, undiscovered, and unexposed eateries and restaurants? In two words: Maine Magazine. Our take on restaurants presents the food scene in a fresh new way. Not only that, it’s presented by people who are as passionate about food as our readers.

If you want to reach readers who like to eat out and experience new and exciting restaurants: advertise in Eat. Every month. Because our readers refer to Eat a lot, they’ll definitely see your ad more than once. Which means they are destined to become your satisfied and satiated customers.

And what could be better than that? How about special rate packages for frequent advertisers?
The art of fine dining and so much more will be alive and well at the 2012 Festival. RESERVE YOUR SEAT AT THE TABLE.

06/05 TUE
Cocktails at One Dock
An Intimate Evening at The White Barn Inn
The Art of Dining Series

06/06 WED
Choice Art Show
Cocktails at Old Fort Inn and Resort
The Art of Dining Series
W:
The Art After Party

06/07 THU
The Hinckley Reception
Pop the Kennebunks
G:
The Art After Party

06/08 FRI
Art: Works, Opening Reception
Dine Around the Kennebunks
Grand Cru Dinner
On the Rocks
Maine Home Design Dinner
T:
The Art After Party

06/09 SAT
Grand Opening of Galleries at Morning Walk
Grand Tasting and Art: Works,
Brews & Tunes
An Evening at Earth
Get ready for an incredible early summer experience.
Buy your tickets today at kennebunkportfestival.com.
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Committee, this bill authorizes the Bureau of Alcoholic Beverages and Lottery Operations to adopt rules to create a program of sales in-

centives for agency liquor stores; rules to help facilitate the sale of slow-moving liquor prod-

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spells be purchased from a Maine Agency Liquor Store or if the licensee reuses or refills liquor bottles in violation of state rules or fed-
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LD 1889

More Liquor Law. This bill provides for administrative streamlining in the processing of liquor licenses.

The bill amends provisions related to man-

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President’s Report:

By Dick Groton, President & CEO, Maine Restaurant Association

It’s that time of the year when we need to get ready to plan and prepare for the pace of the sum-
mer season. Sev-

eral things have changed over the past year. Com-
monly pick-

ing the menu this season, a bit over the last few months but some key Maine ingredi-

ents remain high, seafood, seafood and sea-
food. This is a mainstay in your restaur-

ant you need to think about food cost, labor cost and menu pricing. It is not a staple of your menu you still need to think about food cost, labor cost and menu pricing! Don’t find yourself in November wandering where the profit went. Be careful that your prime costs never exceed 65%. That’s the combination of food & beverage costs and labor costs in-

cluding all benefits (include FICA, comp., unemploymnet, all insurances, education and pension costs). Each menu item must make a contribution to profit that you can

live with. Food and beverage costs above 33-34% scare me and no, you can’t make up with volume. Labor: We can no...

get people off the clock - fast. If it’s busier than anticipat-
ed who can you call in that lives close by?

The back of the house must rely on expe-

rience, education, expertise, good work

habits, patience, stamina and a great sense of humor. Again, athletics plays a role here too. The worker who is physically active is not as likely to have pent up frus-

trations, or many bad habits. Re-check all required labor postings for com-
pliance with State and Federal law. Make sure you have up to date I-9 forms for ev-

ey employee and present the required forms if audited.

Unfortunately we still have a couple of months to go before the real season hits high gear so many labor costs closer and try not to add on much payroll in early May in anticipate of July business. Be patient. •••


attendances Table” - meaning they must deal with a

number of bills that await final passage depen-
dent on their impact on general fund revenue either positively or negatively. The Appropriations Committee must determine what money is available and which of the bills deserve funding or final passage and which do not.

Several bills such as LD 890, which would lower the Maine Income Tax to 4% a flat rate, await the determination of potential state surplus funds for enactment.

Bills of specific interest to the hospitality industry that passed this session include:

LD 323

An Act to Implement a Coordinated Strategy to Attract New Businesses, Expand Existing Businesses and Develop a Consistent and Recognizable Maine Brand. This bill enacts numerous statutory provisions in an attempt to promote increased economic de-

velopment, investment, and tourism in Maine.

The bill requires that the Department of Eco-
nomist and Community Development’s Office of Tourism consult with and seek direct input from the tourism industry and specific industry sectors regarding the development of its five year marketing and development strategy for state tourism initiatives. This industry consult-

ation process effectively eliminates, or overr

ames the de

Maine Tourism Commission which has acted as an ad-

ways of tourism stakeholders to the Office of Tourism for many years.

LD 1772

An Act to Enforce Prompt Payment to Workers in Career and Technical Education Regions – Public Laws 2011, chapter 489. This new law authorizes career and technical education regions to seek judicial enforcement in Superior Court of unpaid instalments owed by school administrative units for their shares of applicable appropriation funds for technical education programs, interest charges are authorized under this law.

LD 1913

An Act to Review and Restructure the Workers’ Compensation System. The intent of this new law is to reform the Workers’ Compen-

sation Act in order to make it easier and fairer to administer while not affecting cost.

LD 1802

“An Act to Increase the Amount of Time an Employer May Employ an Employee without Being Charged for Unemployment

Benefits.” This law changes from five weeks to six weeks the amount of time an employ-
er may employ an individual without being charged for unemployment benefits, it also establishes a sunset provision or repeal date of March 14, 2014.

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Maine Restaurant Association

NRA Corner

Information and opportunities available to MeRA members* as a benefit of their free dual membership in the National Restaurant Association.

Membership Means Business Blog

The National Restaurant Association publishes a very informative blog with articles on titles such as: General Thermometer Guidelines, Reduce portions strategically and hold on to value, too, Don’t get burned by a bad bookkeeper, How much sales volume is required to be profitable?, Help your staff generate word of mouth marketing, How to safely keep food away from chemicals & Get ready for new payment card authentication standard – and that’s just from the month of April.

For these and many other new and archived articles, log onto: www.restaurant.org/tools/mmb/

*Dual membership applies only to restaurant members, not allied members though no login information is required to access the blog.

What if you could increase restaurant patron traffic, reduce operating expenses, and boost profits, all in just a few hours?

Don’t just wonder, find out how we can reduce your stress.

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800-632-4446 or visit www.sysconne.com

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Mark Your Calendar!
Polish Your Clubs!

Wednesday September 5, 2012

For more information, to register a team or individual golfer, for sponsorship information visit: www.mainerestaurant.com
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The MAINE INGREDIENT

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The MAINE INGREDIENT

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Hot Tip

Critical National Labor Issues

U.S. DOL scrutinizing restaurant industry

Following numerous, high profile cases of non-compliance with the federal Fair Labor Standards Act, the U.S. Department of Labor is taking a hard line with restaurants found to be in violation of the law. And there’s every reason to believe they’ll be auditing Maine businesses.

Labor audits can be extremely costly. Restaurant operators should be certain they are in compliance with both state and federal law. Also, confirm that I-9 forms are in each employee’s file indicating their legal right to work in the U.S. For a list of the top restaurant wage and hour violations and actions you should take to ensure you’re in compliance, log onto: www.mainerestaurant.com.

Appeals Court Delays April 30 NLRB Poster mandate

DO NOT DISPLAY NEW LABOR POSTER ON UNIONIZING. In a major setback for the National Labor Relations Board, a federal appeals court has officially put the brakes on a new poster mandate that was to begin on April 30 (we included a copy of the poster in last November’s newsletter). The National Restaurant Association has been arguing that the mandate, sought by the NLRB, to require the posting of union organizing instructions in most U.S. businesses is unlawful.

Hot Tip

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