

June report



Great night for a gala

PORTLAND, Maine — On May 21 we saluted a quintet of members for exemplary service to the industry.

The 2019 HospitalityMaine award winners are pictured from left to right with association CEO Steve Hewins: Rising star Rob Labelle of the Nonantum Resort, chef of the year Kerry Altiero of Cafe Miranda, restaurateurs of the year Danielle and Justin Walker of Walkers Maine and Portland Harbor Hotel's Gerard Kiladjian, innkeeper of the year!

The inaugural HM Awards and Scholarship Gala was a well-attended, high energy celebration. Those recognized at our ceremony at Thompson's Point, with custom videos and artisan awards, thanked their employees and peers with heartfelt speeches. Innkeeper of the year, Kiladjian put it best:

"It's a great time to be in the hospitality industry in Maine."

"The gala focuses us all on the primary need of sustaining our industry. Its growth and success will simply not continue without attracting, training and providing rewarding careers for our employees – building a talent supply chain," Hewins told the crowd of 300.

Scholarships were bestowed on five young women pursuing hospitality careers: Taylor Feehan, University of Southern Maine; Alexandra Clark, Thomas

College; Barbara Haskell, Husson University; Amanda Hawkes, Southern Maine Community College and Abigail Brown, Eastern Maine Community College.

This fundraiser supports the association's educational foundation, which focuses on workforce development solutions.

The reception was a moveable feast featuring DiMillo's on the Water, David's Restaurant, Petite Jacqueline, Margaritas, The Nonantum Resort, Bintliff's Ogunquit and Hannaford! For more gala images visit our [Facebook gala photo spread](#).

A big thank you to our reception and dinner sponsors:



Member Meter: See who joined this spring



We welcome this diverse group of allied, restaurant and lodging members:

[2Gether We Cook](#) (owner Amy Kayne pictured)

[The Central Restaurant and Bar](#), York

[Maine Cater](#) (online hospitality recruitment)

[Skyware Hospitality Solutions](#)

[Mabel's Lobster Claw](#), Kennebunkport

[Edgewater Inn](#), Kennebunkport

[Robert's Maine Grill](#), Kittery

[Captain Nickels Inn](#), Searsport

[Bar Harbor Lobster Co.](#), Bar Harbor

SAVE this DATE

Nov. 4 and 5 at Sugarloaf

The third annual **HospitalityMaine Summit** is in the works. Please help make this our best yet. To create the most relevant, educative and upbeat retreat, fill out [this quick survey](#) of frontline concerns/issues so we can integrate them into our planning.

Your feedback will help us deliver the most effective professional development retreat possible. More details to come.

ProStart in DC

Hats off to our Prostart teams from Augusta and Skowhegan. These venturesome youths competed at the [National Restaurant Association Educational Foundation's](#) 18th Annual National ProStart Invitational, held in Washington, D.C. last month. Pictured below is the culinary team from **Capital Area Technical Center** in Augusta, with

instructor Heidi Parent far right and Will Beriau on the left. Also in the nation's capital was **Somerset Career and Technical Center** in Skowhegan who fared well in the business track. Well done all!



Hewins on the road!

This summer, HospitalityMaine hits the road. Our president and CEO Steve Hewins embarks on a listening tour to better understand the needs of members — from the smaller, family run inns and restaurants to the largest properties in the state and everywhere in between.

Steve wants to hear your biggest concerns and how HospitalityMaine can help. During his summer stops, Hewins will garner feedback to fine tune HM's strategic planning, and along with our board, set the course for the coming years.

Want to get on his itinerary? Email Steve@HospitalityMaine.com

HM's LiveFeed at Higgins Beach Inn

Crab cakes are made in the shade at [Shade](#).

Executive chef Carrie Allen of [Higgins Beach Inn's](#) anchor restaurant took over the kitchen this year and knows her way around this classic New England dish.

Allen gave us an informative demo last week on Facebook LIVE.



Want HM to come to your establishment for a live video this summer? Have a newly renovated room or wing? A signature dish to feature?

Email kathleen@hospitalitymaine.com

Apprentices needed



Our new earn-while-you learn hospitality apprenticeship is now in high gear. Many members have signed up to mentor a future leader in the industry. Help us spread the word to candidates this summer.

Know someone looking for a career in hospitality? The [HospitalityMaine Apprenticeship Program](#) provides on-the-job support and mentoring from top chefs and hotel pros. Apprentices enter a career path minus student debt. They receive credit for past learning and earn raises as their skills improve.

Help someone jump start their culinary or hotel career by sharing this groundbreaking program.

Find out [more here!](#)

Upcoming Events



Golf Classic, September 4, [Spring Meadows](#), Gray.

This spirited, team-building competition, complete with surf and turf, games and prizes is a late-summer must. Last year the owner of Rollie's Bar and Grill went home with a brand new mountain bike! [Register here](#)

HospitalityMaine Summit, Nov. 4 and 5, Sugarloaf. Much more to come! Stay tuned.

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