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Maryland and with his wife Rose has served over 55,000 guests at their award-winning restaurant On the Bay Seafood. Anyone from Maryland knows that crabs have a certain odor, so Rob was determined to develop a solution. Using the restaurant as a “test-pad” for some of his products, he ultimately is first in line to be the first customer/buyer of his own products. He was involved in the development of a unique product line called DumpsterCure. This odor absorbing granule helps to eliminate odors, flies and germs while fragancing. This product line is now being manufactured by Uni-Kem Chemicals. Rob has also been working extensively on bringing this great, commercial product to a new marketplace, now known as TrashCan Treat for the residential usage. TrashCan Treat has been re-packaged for a convenient, easy-to-use, application for your home.

Stop by Pioneer Concepts booth to find out what is next!

New exhibitor, DryZone, will highlight their PolyLevel® injection foam which will raise settled concrete so owners will get a faster, affordable alternative to repair concrete slabs. BFPE International uses electronic reporting for testing and inspection of fire protection systems. These reports can be sent as electronic files that can be saved, filed and forwarded electronically making fire protection easier to manage. Ocean City native, Wyatt Harrison entered the Expo last year with great success with his new company PLAK THAT. He creates truly unique, customizable wood prints which showcase any image on his beautiful and sustainable wood. This year, he'll introduce custom printed sound panels. New exhibitor, ICF will introduce the BGE Smart Energy Savers Program® which offers a variety of energy



efficiency programs that can help hotels, motels and restaurants cut costs. Incentives are available for such things as guest room energy management systems (e.g., HVAC and receptacle occupancy sensors), lighting retrofits, new HVAC equipment, and kitchen and refrigeration equipment upgrades.

Restaurateurs will find several new products to spice things up. Tatanka Sauce is a national and world award winning sauce with a unique blend of spices and herbs that create waves of flavors through four levels of heat to satisfy all that enjoy spicy foods. Check out their Screaming MiMi, which was an award winner at NYC Hot Sauce Expo or their “Pepper Blend” which placed 3rd in Louisiana World Hot Sauce. Belair Produce & Watermark Foods will highlight their new lines, La Padella Olive oil cooking blend and Corto extra virgin olive oil brands. XS Energy/ELK Marketing

has an all new blast mixer which is great for smoothies and juice bars as it is an alternative to the high priced cans normally found behind the bar. It is an all-natural energy with mega B vitamins and herbs; try a sample at booth 1200. Also in the beverage category, try the new flavors from Slush Puppie which is the newest addition to the Signature Program line at H & M Wagner and Sons. Baked Sliced Italian sub rolls in small, medium and large, as well as, the new Artigiano plain and garlic gourmet breadsticks will be found in the Traditional Breads/CBF booth.

The delicious, made in Ocean City, Hoop Tea will be debuting two new flavors at the trade show for release in the spring; Peach Tea Lemonade and Watermelon Mint Green Tea which are made with all natural flavors, organic sweeteners, and contain 4% alcohol. Wholesale distributor, MS Walker will

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