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guide you through the Maryland minimum wage and overtime laws and correct calculations of tipped credits. This is definitely not an audit session as the MD DLLR is here to assist businesses in learning and applying the law.

Monday, March 6th, 1:00 pm
Revenue Management – The Basics and Beyond
 Presented by InnQuest

A detailed review of best practices and use of roomMaster's innovative Revenue Management Tools and Interfaces to help your property increase REVPAR!

Culinary Showcase Stage

The Culinary Showcase Stage will come alive when the vibrant Brooklyn Baking Barons step up to provide a glimpse into their

journey and their recipes during the 43rd Annual Ocean City Spring Trade Expo. Creators of the Honey Whiskey Cake, Tony Lanuza and Chris Poeschl, will share their stories and baking tips as they describe this culinary adventure. Oozing with sweetness, their cake has been compared to the Caribbean's Rum Tortuga Cake.

Chris and Tony are partners in work and in life. A mutual friend introduced them in 2012 and fate brought them back together in 2013 in New York, where they were both pursuing professional careers in the theater. As they hosted dinner parties, friends were impressed with the quality of their meals, and they were insistent that they "do something" with their cooking skills. While neither has professional baking training, they both grew up with the kitchen being the heartbeat of their families. "Family is food," Chris stated. Tony,

whose background is Italian and Spanish, nodded in agreement. "The kitchen was our family," he added. For Chris's birthday in 2014, he told Tony he wanted a cake that was like a rum cake, but not a rum cake. Tony went to work and developed what was the first test of their now signature dessert: the honey whiskey cake. Shaped like a personal sized bundt cake, the honey whiskey cake has a caramel-like sweetness and moist consistency from the subtle whiskey infusion.

As their minds began moving, the mission soon became to share all things delicious. The next step was booking tickets with the foodie talk show, *The Chew*, where they planned to roll out the revolutionary marketing plan for the new business. When Co-host Mario Batali tasted the cake, he couldn't resist helping to put them on the culinary map. Soon after, *The Chew* co-host Daphne Oz shared

the cakes with another television personality, Ree Drummond of Food Network's *The Pioneer Woman*. Drummond went on to select Honey Whiskey Cake as one of her "Gifts for Foodies" in the Dec. 7, 2015 issue of *People* magazine. With the publicity from *People* and subsequent online buzz, the Barons got so busy, they needed to hire 15 part-time staffers, to help bake and ship nearly 3,000 mail orders through the 2015 holiday season.

Michele Obama has enjoyed their cakes aboard Air Force One, thanks to a friend who works as a makeup artist for the First Lady, and Oprah has sampled them as part of her famous annual "Favorite Things" collection. They have been featured in: *People Magazine*, *Coastal Style Magazine*, *Forbes Magazine*, *HGTV*, *Huffington Post*, *Jarry Magazine*, *Live with Kelly and Michael*, *NBC 4 New York*, *Robb Report Magazine*,

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