

**James Beard Foundation Announces 2017 America's Classics Awards Honorees**

The James Beard Foundation announced the five recipients of its 2017 America's Classics award, given to restaurants that have timeless appeal and are cherished for quality food that reflects the character of their communities.

- Bertha's Kitchen (Charleston, SC) Owners: Julia Grant, Linda Pinckney and Sharon Coakley
- Gioia's Deli (St. Louis, MO) Owner: Alex Donley
- La Taqueria (San Francisco, CA) Owner: Miguel Jara
- Sahadi's (Brooklyn, NY) Owners: Christina Sahadi Whelan and Ron Sahadi
- Schultz's Crab House (Essex, MD) Owners: Karen and Bob McKinney

**M&M Refrigeration Honored**

M&M Refrigeration was honored as a 2016 Champion of Maryland Manufacturing by the Regional

Manufacturing Institute (RMI) of Maryland for Creating a Positive Culture of Change Management. A tribute dinner was held for all the recipients of the prize, and each champion received a copy of the 2016 Champions of Maryland Manufacturing Yearbook.

The leader in CO<sub>2</sub> technology in North America, M&M Refrigeration designs, engineers and manufactures high-quality refrigeration systems for a variety of applications including food processing, cold storage, warehouses and ice arenas throughout the United States and the world.

**Upcoming Events**

- Spring Trade Expo, March 5-6, Ocean City Convention Center
- Stars of the Industry Awards Vote between March 8-29
- Maryland Pro Start Student Invitational (MPSI), March 16, Hyatt Regency Baltimore Inner

- Harbor
- Holt Annual Expo, March 28, Ocean City Convention Center
- H&M Wagner Spring Show, April 4, Carousel Hotel, Ocean City.
- Performance Foodservice Food Show, April 4, Fed-Ex Field
- Stars of the Industry Awards Gala April 30, Renaissance Baltimore Harbor Place Hotel
- NRA Show 2017, May 20-23, McCormick Place, Chicago

**Demographic Trends**

Demographic trends illustrate the importance of foreign-born workers. As the number of 16-to-24-year-olds in the labor force continues to decline, foreign-born employees will become increasingly important to the restaurant industry's ability to expand, according to the NRA's chief economist Bruce Grindy. As the national economy inches toward full employment, employers across all industries are finding an

evaporating pool of talent available to fill positions. Competition for employees is also heating up in the restaurant industry. In the National Restaurant Association's January 2017 Tracking Survey, 27 percent of restaurant operators said recruiting and retaining employees is the single most important challenge facing their business. This was up from just 9 percent two years earlier and represented the highest level since October 2007.

In addition to the effects of the current tightening labor market, the restaurant industry has also been impacted by some longer-term structural changes in the nation's labor force. The restaurant industry has the youngest workforce out of any sector in the economy, and the steady decline in labor force participation among 16-to-24-year-olds presented additional challenges in recent years.



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