

Paid Sick Leave?

The Association applauds Governor Hogan's May veto of paid sick leave as it could seriously alter service in the seasonal resort. If seasonal employees are given paid sick leave, it is likely employees would use these days at the end of the summer, leaving businesses with no employees during an already short-staffed time. Additionally, it could mean reduced hours and later start dates for summer workers. Thankfully, Governor Hogan has created a committee to collect real data from employees and employers around the state. Recently, Ocean City businesses had the opportunity to meet with the Maryland Secretary of Labor to discuss ramifications of paid sick leave. Rather than hearing the collective voice of associations and chambers, the secretary is collecting first-hand individual accounts. This data will be collected throughout the next few months, so everyone is encouraged to take a moment to provide feedback. Let the state know what you already do for your employees and how you will be affected! Follow this link: <http://www.dllr.maryland.gov/paidleave/>.



assistant GM and director of sales at the Hampton Inn & Suites. Congratulations to Pete and Royette Shepherd of Hooper's Crab House in West Ocean City on being awarded with the Bright Lights Award for Innovation and Entrepreneurship by Peter Franchot, comptroller

of Maryland. Congratulations to Devanna Young, the new GM at Ocean1. Meaghan Poulin has joined the team at OCRooms, congrats! Cody Billotte has joined the Monte Carlo team. Welcome to Brandon Morris, the new GM at the Holiday Inn Express in West OC. Happy retirement to Nancy Jones, formerly of Gregory & Associates. Congrats to the team at the Commander Hotel for winning the "Outstanding Service Delivery" award for all of Real Hospitality Group hotels. Welcome Kerryann Martin, director

of sales and Alina Kellar, general manager, both of the Fairfield Inn & Suites.

Support Allied Members!

Founded in 1971, our local non-profit trade association has been in existence for 46 years! The original founders, many of whom are still in operation, have always made it a point to support our "allied" members. These allied members are businesses who sell and service the hospitality industry. Given today's climate, it is critically important that we maintain our local connections and support our allied members who help to support our association. To view the Association's Allied Supplier's Guide featuring businesses by category – check it out here: <http://ocvisitor.com/media/files/newsletters/2017%20ABG%20Final%20202.pdf>. FSM0817_V2_lowres



Hellos, welcomes, and congrats

Welcome to Byron Green, the new

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Pan de Cristal sandwich made with light, crispy traditional Spanish



Photo: Rey Lopez

bread. In addition, there are grab-and-go sandwiches, salads, and homemade Leche Merengada soft serve.



Photo: Rey Lopez

How long with the pop up be around? The team members haven't set a date. Once they feel they've perfected the Pepe concept within this brick-and-mortar setting, they'll move on to the next idea. Stay tuned!

Viva Sous-Vide!

Cuisine Solutions' Chief Scientist and Founder of The Culinary Research and Education Academy

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