

RESTAURANT INDUSTRY AWARDS

National Restaurant Association Educational Foundation

November 17 – Vote! Vote! Vote!

No, not at the ballot box — but online for three major annual restaurant awards! The National Restaurant Association Educational Foundation (NRAEF) has teamed up with American Express, PepsiCo Foodservice, and Ecolab to honor individuals in three award categories:

■ Restaurant Neighbor Award

– recognizes restaurants for outstanding community service and philanthropy. National winners are chosen from a pool of state winners to win \$10,000 to support their favorite charity or non-profit.

■ Face of Diversity American Dream Award

– honors individuals from a diverse background who, through hard work and determination, have realized their American dream. Three winners are honored each year with this award, and three \$2,500 scholarships are awarded to ProStart students in the names of the winners.

■ Thad and Alice Eure Ambassador of Hospitality Award

– celebrates an individual who has shown extraordinary achievement and exemplary leadership in the restaurant and hospitality industry.

The restaurant industry is one of the most diverse industries in the country, employing more minority managers than any other industry, according to NRAEF. It is also one of the most charitable industries. Currently, nine out of ten restaurants are actively involved in charitable activities on a daily basis. To vote for your special candidate in any of these categories, go to <https://chooserestaurants.org/awards>. There, you can also find compelling stories about last year's winners. The deadline is Friday, November 17.

The 2018 Michelin Guide – it's out!

Congratulations to the many deserving RAMW members and restaurants all across the District and Virginia who made it into the Washington, D.C. edition of the 2018 Michelin Star Guide. The new edition includes three local restaurants with two stars and eleven restaurants with one star. Komi and Metier are both newcomers to the star list, which now numbers fourteen.

Michelin also revealed its list of 22 Bib Gourmand — more affordable — restaurants for D.C. for 2018, including three newcomers to the list: Hazel, The Tavern at Ivy City Smokehouse, and Sfoglina. The Guide also recognized more than 70 restaurants with the Plate symbol, where “inspectors have discovered quality food.”

The Michelin D.C. Guide, launched for the first time in 2016, is Michelin's fourth U.S. guide, along with New York, Chicago, and San Francisco. The star recognitions are coveted throughout the industry here and abroad, but it is an honor just to be listed. For sure, it's a cause for celebration for the Washington, D.C. area to have its own Michelin Guide, attracting attention, excitement, and foodies to the region. The full list of 2018 Michelin honored restaurants can be found at www.guide.michelin.com/us/washington-dc.

Keep on truckin' – November 6-12

If you are in the Baltimore metro region on these dates, you might see a higher than normal number of food trucks at local fire stations and on busy office street corners. What's up? It's the inaugural Baltimore Food Truck Week. “There are

restaurant weeks twice a year almost everywhere,” says Willy Dely. “Why not a food truck week to celebrate



Food truckers will celebrate in Baltimore during Food Truck Week

local chefs on wheels?” Dely is founder of a Baltimore-based food and beverage consulting agency, Au Jus Solutions, and previously ran food trucks for Kooper's Tavern and Slainte Irish Pub & Restaurant.

“Some still believe that food trucks only serve lunch at street corners, but food trucks offer an array of services, including catering,” Dely continues. “Baltimore Food Truck Week is the perfect opportunity for food truck aficionados and foodies to explore the diversity of the food truck industry.” As the weather cools, business generally drops for food trucks, and Dely said he has heard from food truck owners who are worried about sustaining business through the winter. He's hoping the promotional week spreads awareness to customers and shows food trucks are willing and able to cater events that go beyond lunchtime pit stops.

Rosa Gargano, owner of Pasta la Vista, Baby!, Mangi Amore, and Wanna Pizza This? food trucks said, “We look forward to Baltimore Food Truck Week. Our three food trucks will be on the road every day, and we can't wait to see regular faces and meet new customers.” Local businesses and associations that have already joined the celebration as partners and sponsors include

the Maryland Mobile Food Vending Association, the National Food Truck Association, Carey Sales, Lee & Associates, and Like The Tea Eats.

For more information, contact Willy Dely at (443) 873-0837 or email at info@baltimorefoodtruckweek.com. Like and follow Baltimore Food Truck Week on Facebook, Twitter, and Instagram @BmoreFoodTruck.

Congressional Seafood spins fish tales

Local chefs and restaurateurs recently got a first-hand look at the habitat that supports the local seafood served in their restaurants. Where? At Congressional Seafood's sixth annual Hook, Line, and Sinker Finvitational, held September 25, at Silver Swan Bayside on Kent Island



200 local chefs and industry supporters hit the bay in September for Congressional Seafood's 6th annual Finvitational

in Stevensville, Maryland.

The highlight of the event was the striped bass fishing tournament where 200 chefs and industry supporters engaged in friendly competition to catch the biggest (or so they said!!!) fish.

“It's always good to spend the day on the water, and even more so when we have the opportunity