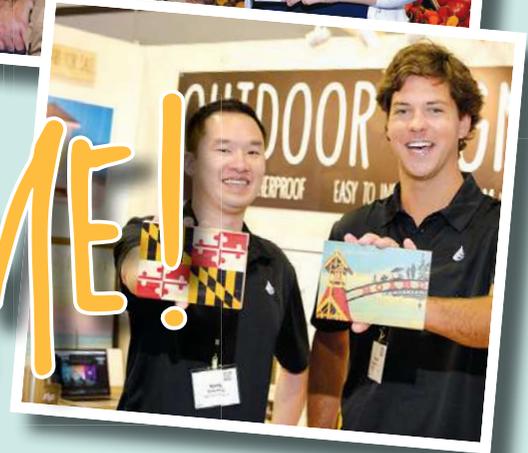




IT'S EXPO TIME!



Two Days, One Location, and Thousands of Attendees

Ocean City is getting down to business in a few weeks, and that business is all things hospitality! Make plans to experience the excitement and energy of the hospitality world as countless product innovations will be showcased in Ocean City on March 4 and 5. The 44th Annual Hotel-Motel-Restaurant Association Trade Expo takes place in the Ocean City Convention Center. And it's truly a coming-out-of-hibernation event as the resort welcomes the return of many loyal exhibitors and showcases new and emerging regional companies and products.

Three halls of opportunity

Filling three halls of the Convention Center, this Expo has grown to be one of the area's premier industry events. Attendees have the opportunity to see, touch, taste, and experience the latest trends in every component of the hospitality business. With just over 400 exhibit booths, operators will leave armed with new ingredients, knowledge, equipment, and inspiration to successfully run their business. This

face-to-face interaction provides a valuable, efficient, and cost-effective opportunity to do one-stop shopping and product comparison.

Mixing it up – chefs competition

The Delmarva Chefs & Cooks Association has once again created an opportunity for chefs to compete during their American Culinary Federation competition. Culinary arts continue to play a vital role in our communities, and competitions raise the standard of excellence. There is no better way for culinarians to hone their craft than by putting their skills and knowledge to the test in a competitive format. The event will take place prior to the Expo — Saturday, March 3 at the Worcester Technical High School kitchen — and will include both best dish and mystery basket competitions.

Competition chair Paul Suplee is currently taking applications for competitors. Suplee is a professor of culinary arts at Wor-Wic Community College and has received numerous culinary medals and awards for competing.

He is the past vice president of the DCCA. Participation in ACF approved competitions will also earn you continuing education hours for ACF certification. For more info, contact Paul Suplee at: pgsuplee@gmail.com, 443-880-1986, www.delmarvachefs.com.



Craft beer connection

For those restaurateurs who are ready to grow profits and support a local movement, read on! Close to 30 breweries, from throughout Maryland and lower Delaware will be featured in the Dockside Hall. Take a moment to learn from these breweries how to implement a craft beer beverage program — as the brewmasters will be on hand to discuss all the aspects of their craft.

One of those brewers is Big Oyster Brewery, which now features a 16-ounce can. Stop by booth 1105 to sample the brewery's Hammerhead IPA, Dang! IPA, Noir et Bleu Belgian Tripel, and Solar Power Belgian Witbier. Sixteen-ounce 6 x 4 packs are available from Carey Distributors.

New products are plentiful

Attendees will be able to test their heat limits on **UTZ Hots!** — new hot pepper kettle style potato chips. Flavors come in tomatillo salsa, cayenne chili sauce, and “scorpion” pepper — all set at “burn, blaze, or lava” heat limits. Also being unveiled: the wavy Heluva Good! Buttermilk Ranch gluten-free potato chips. Stop by UTZ Quality Foods, booth 323, to take the heat test!



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