



# The J.G. Newsletter

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Over the years I have visited many restaurants however I had a unique experience recently in a new restaurant where the service exceeded the quality of the food. The servers knew the items on the menu and how they were prepared. When the food arrived the cole slaw and the lettuce garnishings were not edible. Remember, we eat with our eyes first. Years ago in Santanna's Restaurant located on 2nd Street in Harrisburg Mr. Santanna examined every plate being served and if it didn't pass his approval it was returned to the kitchen. Lyndon Quinn stated recently as advice for a new operators, park yourself right outside of the kitchen door and observe everything that comes out. Patrons have too many options to accept sub-par performance from professionals.

Success Examples: Patrick LeBlanc, the new owner of the Sunnyside Restaurant in Carlisle worked in area kitchens in truck stops for years prior to taking the ownership. I admire his many policies and programs.---Amir George, owner of the new Gordon's Family Restaurant in Linglestown, had 16 years of experience prior to opening this restaurant. Aside from this he has a college degree in business.---Doug Barry, owner of three successful Pizza Grill Restaurants, worked in a Harrisburg restaurant prior to venturing on his own.---Nick Grigoriades attended Millersville University prior to operating a pizza shop in Millersville followed by purchasing the Symposium Restaurant in Centerville. There I recently had a wonderful lunch of a seafood pizza salad served by Ruth, his wife and staff. I rate the luncheon as five star. The kitchen is managed by Chef Mark. Owner Nick's sister does the baking and the baklava is "out of this world."---Geoff and Debbie Keith worked in the former Rillo's in Camp Hill prior to working in the Boiling Spring's Tavern which ultimately resulted in their ownership of this fine establishment. Over the years they have made this restaurant very successful.---Nearby in Mount Holly Springs Barry Cassell along with his wife and son have an impressive restaurant, Cassell's Grill. Previously they were located in Shippensburg for several years. Our company did business with Barry's parents at Cassell's Catering back in the 50's ----Sam Azar owner of the Red Rose Diner in Manheim was a mechanical engineer in the Lebanon area prior to purchasing the initial Lyndon Diner. I was driving by as the diner was under construction 26 years ago. Owner Lyndon Quinn had the diner constructed from modular units and took me on a tour after completion.

The "Parx Casino" located in Bensalem, Pa. is a part of the 425 Native American Gaming Group. Combined the casinos employ 712,000. There are plans in the future for 100 million dollar, 20,000 sq. ft. casino expansion followed by a 50,000 sq. ft expansion for two restaurants, a tavern and night club. For more information, search for "500 Nations" on the internet.

During a visit to Kuppy's` Diner in Middletown, now in the fifth generation of ownership, I inquired as to how long the coffee urn has been in use, Carol and Greg Kupp replied for 15 years. That equates to approximately 31,000 pounds of coffee and many more cups of coffee. During my visit Carol introduced me to the book "Diner's of Pennsylvania." The book is very interesting. (They have extra copies.) My compliments to the staff of the Holy Spirit Hospital for the services my wife Arlene received as an out patient recently. They had it all together----Sorry to learn of the passing of Mrs. Wolfe whose family had the Wolfe's Diner in Dillsburg years ago. At the present time Nancy Wolfe and daughter have the A-ville Inn located in Arndtsville. They cater to the Hauser Winery---this neat winery on top of a hill and is a must-visit. .

“The Hunger for Change” is an article enclosed in a recent issue of the Washington Post addressed as “The future of food.” “Nothing short of a powerful movement will reverse the trends that are in front of us. The complexity of health, nutrition, food access and sustainability are a complex undertaking. We are going to feed the world with a million less farmers and this extra wet spring will not help the situation plus the horrendous weather. The system has not worked. The restaurant industry is the largest employer of minimum wage workers in the U.S.” My thanks to my friend Bob Hetherington for this information ----The Masonic Village of Elizabethtown is constructing 28 new cottages and there are solar panels in another area. Their Autumn Day event is on Sept. 17th with lots of good freebies.----Allenberry Resort will have the annual Charles A.B. Heinze Cancer Fundraiser on June 22nd. The play is “I Do, I Do” a play I saw on Broadway years ago with Mary Martin and Robert Preston.----It is worth visiting the West Shore Plaza Family Restaurant just to see the collections on the walls that owner Bill has in his collection, not too mention the tasty offerings.

A THOUGHT: Baked oatmeal is a nice introduction to the food chain. Lyndon Diner in West York serves a tasty portion as does Events Catering in Hershey.----The Rich’s Company has introduced a tasty assortment of single portion desserts. Why not include small portion desserts with a meal as some chain restaurants are doing? There is a statement that the average wait-staff person walks ten to twelve miles on a shift. I read that an over-the-road truck driver for exercise should walk around the truck 30 times which equals one mile.----Nasty, Nasty some destructive artists painted a large “X” on the Boiling Springs Tavern sign along with excessive graffiti damage. Some criminal person slashed the tires on our grandson’s truck in Phila. to the tune of \$350. Our granddaughter’s auto was “keyed” twice. Why can’t they be creative in place of destructive?

Congratulations to Rupa and Dharam Goragandhi on their recent wedding ceremony with their initial three day celebration in Lancaster beginning at the Country Hearth Inn on Friday, then to the Magnuson Hotel on Saturday and concluding at the Lancaster Host Expo Center on Sunday for the reception. Holly Wagner and Zachary Gross, company associates, attended the Sunday festivities and were very impressed with the procedures. The bride and groom’s families are both involved with area hotels.

Saw this in Rillo’s newsletter. Marketing makes the world go ‘round.  
One Gallon of Gas.... Comin' Up! Present this coupon to receive one gallon of gas on us - according to daily gas price at the local Hess Gas Station. Limit one coupon per customer. Check must be \$15.00 or more. For use at lunch or dinner. Offer expires June 30, 2011. Must include email address to validate.

Our eyes and ears need always be open for tomorrow’s unique ideas. A representative from our new line of Breads demonstrated with ease how to make a meatball slider sandwich. Hollow out a petite pain roll. Place a cooked meatball in the void. Top with sauce and provolone. Delicious at 50¢ a piece.



Check out our new Piega garlic, Ciabatta and other sandwich rolls from Signature. While you are at it, add healthy to your menu. Introducing our new line of Old Neighborhood Thin N Trim high quality deli meats. The complete line is low fat, low cholesterol and low sodium. Products have no MSG and are gluten free. Drop us a line for a complete review.

**Thank you for your business.  
Have a Great Month!**