



The J.G. Newsletter

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“These are God’s testing grounds. “He wants to see what we are made of was a statement I heard years ago. Our prayers go to the very many folks affected by the recent high waters. Who are some of the most tested? There was Char’s Bella Mundo in Shipoke, The Fireside Grill and Nick’s in New Cumberland, Dockside Willie’s and Rock Bass in Wormleysburg, and Hoss’s in Hershey plus many more and many in the Marietta area. The majority of these facilities will reopen bigger and better. After visiting with Don Carter Jr., he shared that he is taking the opportunity to make changes and upgrades with his restaurants. Char’s is planning to relocate on North Front St. in Harrisburg. I think this was the second time in a decade that Char’s was flooded.

Thanks to all who attended our recent restaurant show with the theme “On the Boardwalk.” I must thank the fine efforts of our Whitney Horn, Scott and Holly Wagner and staff. Several had shared that it was the friendliest show they have ever attended. There were 85 vendors and more than 550 guests. If you did not have an opportunity to join us you may request a color printout of the over 75 new items added to our arsenal.

WORKING TOWARD A WORTHY GOAL THAT DEMANDS OUR BEST IS THE SECRET TO HAPPINESS

So many of our customers, whom we call friends have interesting personal stories. Such is the case with Liviu Hotea, manager for the Round the Clock Diner in York. He was born in Romania where it was mandatory to enlist in the military for 1.5 years. Since employment was difficult to find in his home country, he joined his brother in France but soon found that was not the answer. Then he moved on to the USA where he met Dimos at Round the Clock Diner, in York and began working as a dishwasher, then a cook, then inventory control and later became shift manager. After 6 years, he got his wife and son to come to York to live with him. He speaks 3 languages fluently. So sorry to learn that Dimos was injured in a serious accident recently, we wish him the best. Tim Vogel, foodservice director for Dickinson College traveled and worked in many U.S. hotels. His father was a minister and visited many areas of the world. Currently his father is at Willow Valley assisted living. I am always very impressed with Dickinson College.----Jason Viscount of the renowned Bricco shared some amusing stories of life on the farm as a child. He determined then that was not to be the life for him. Today, Jason has a passion for food knowledge. In his basement lies a collection of some 3000 books on the topic. Presently, he is intrigued with learning more about cooking with bitters.

I have enjoyed several nice dining experiences recently. One of which was at Rillo’s in Carlisle who recently opened for lunch. On our visit our food was attractive and tasty. The service and ambience were complimentary. Congratulations to Jeff Goss and daughter Ashley. Another pleasant luncheon experience was at the Olde Greenfield Inn located in Lancaster. Ray Hottenstein and staff are to be congratulated. Recently while visiting West Shore C.C. for lunch, Manager Bob Kennedy acted as a food runner since the Club was extremely busy. You can always count on Lynn and staff at L’Kosta Villa for tasty soups and sandwiches. I recently took my Florida guest to Black & Bleu where I always order their tasty large cheese sandwich and tomato soup. Jason is the manager. The Peppermill Restaurant owner Bill adds pieces of tomato to the soup at his establishment. And it’s delicious. Our daughter, Diane, has a friend, Ellie Kennedy, who is an EMS on the Life Lion Helicopter based in Carlisle. Recently she treated me to a visit and it was a wonderful experience to meet the pilots and examine the aircraft. The crew runs on twelve hour shifts. I recently read that there are 145,000 mini marts in the US, most of whom sell beverages and food

items. There have been 1,527 new restaurant licenses that were issued in Pennsylvania these past 12 months and a total of 51,637 in the USA according to the RS & G magazine. The September issue has an article :How To Jump Into the Catering Ring.”----In the event you might desire a cab license in NYC they are quoted at \$678,000 !?!

My wife Arlene purchased a single Cup coffeemaker for me through a catalogue for \$19.95. It works very efficiently. Kraft Foods demonstrated a single cup pod Tassimo coffeemaker at our recent show. The unit offered many types of coffees. Dunkin Donuts is bringing new life to this category of beverage with their k-cups. My brother Donald and I enjoyed our recent breakfast at the Astoria Diner in West York. There was a full house when we visited. Tina and Harry Margetas are the owners. Harry recently donated his time to the York Church where he sliced over 2400lb of gyro.

The Masonic Village in Elizabethtown is always “a work in progress.” For guest convenience the 13 story residence will eventually all have beverage stations and food available individually for every floor to dine at virtually any time the residents choose. The new single residence construction is almost complete. Daphne Gulick, Foodservice director is in charge of all foods projects. I saw a new design “Williams Kitchen” truck in the Cedar Cliff High School area where they cater the football games.----Holly Wagner shared The Gas Station, owned by Tony Amato in Hummelstown, was very busy when she visited recently. Another very busy restaurant was Pizza Grille located on Old Gettysburg Road, Camp Hill. Mr. & Mrs. Doug Barry have the secret for a successful restaurant.

CHARACTER OVERSHADOWS MONEY AND TRUST RISES ABOVE FAME.

HOW LONG WILL FOOD STAY EDIBLE? There is an information leaflet that recently crossed my desk. Milk is 7 days, 30 days for half and half cream, eggs have an expiration date on the box, fresh seafood refrigerated 3 to 5 days, frozen foods six months, canned foods up to a year, and refrigerated foods up to 7 days. Many foods should be stored in a cool dry area. Shipping costs are expected to increase an average of 5 percent this year according to the DC VELOCITY magazine. KNOUSE FOODS SOLAR PROJECT: This installed solar field covers 18 acres in Peach Glen, Pa. expected to produce 99 million watts of electricity in the next 25 years. The company owns many acres of land within Adams County. My grandfather used to take peaches and apples to Knouse Foods many years ago for processing.

THE DALLAS COWBOY STADIUM in Arlington, Texas had a cost of \$1.15 billion and will accommodate 110,000 with additional room for standing.



Looking for Fresh Salmon, Tuna, Drum? Whatever your fresh seafood desires may be, call upon us to source them for you. 1-800-368-6800.

There is plenty of room for improvement on most menus in the area of feature items. And there is much interest enhancing this area with the use of fresh products from the sea. Anyone can do so with minimal effort. And patrons do recognize the enhanced quality. Our Specialist, Doug Allif, is available to investigate the potential on your menu. Fresh is better.

Call Doug anytime at 1-800-368-6800 or email at daliff@jgrossco.com to be added to our daily fresh fish specials list.

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