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Food Safety.....

**Is and will continue to be the hottest topic in
the Food Service Industry.**

We at Muir Copper Canyon Farms continually strive to improve our safety technology. This is evidenced by our investments in.....

- Refrigerated Docks
- Seal Tight Loading Doors, Eliminating Outside Contamination
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- Refrigerated Delivery Vehicles
- Curtained Triple Rear Delivery Doors, Eliminating Temperature Loss
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LET'S EAT OUT!

Fellow Restaurant Owner/Operators

The Utah Restaurant Association Officers, Board of Directors and Staff have been working very hard for the past three years to develop and implement an advertising program that would encourage people who live in Utah and visit Utah to eat out.

After several years, and an extensive RFP process, a program and agency was selected to implement the "Let's Eat Out" campaign. The URA is very appreciative of the support of our advertising campaign to encourage people to "Let's Eat Out" and enjoy the great variety of food presentations offered at our over 4,000 restaurants in the state of Utah. Salt Lake County and Utah County are major supporters of the program and presentations are being made to the other counties to encourage their support and participation. If restaurants do well and make more money selling food and beverages to consumers, counties make more money, because they are the direct recipients of the 1% restaurant tax.

Restaurants and grocery stores are in competition for providing food for consumers. The cost of buying food in grocery stores is now 3% less expensive than restaurant food because of the state sales tax decrease and the required restaurant tax. The URA is extremely supportive of anytime we can reduce a tax, however this tax reduction had a bit of a sting. The Utah



Legislature, wanting to help create fairness and equity, approved funding for the restaurant advertising program. We thank them and applaud the efforts of the Utah Legislature in reducing the tax burden on our citizens and for their continued support of business.

You should have received in the mail an invitation to receive a "free" one page listing on the "Let's Eat Out" website. This is a wonderful opportunity for you to market your restaurants to citizens who live right here in Utah and who we want to visit our restaurants once a week. The site will also be available to the world and your restaurant information will be available to those who will be visiting the state, your city and your restaurant. I have filled out the information and signed up my restaurant and I hope that you will too! It's an easy process and information is included in this newsletter to remind you just how easy it is. Please take a moment to review the information and then get to work on your page. It's easy and it will be rewarding for your restaurant. Soon the website will be announced on every major media in the state and having your restaurant information available on the site will welcome the world and your neighbor just down the street to visit your restaurant.

We have tried to make it very easy to get your page up and running, however if you have a problem, just call the number on the letter or simply fax your information



URA **CHAIRMAN'S** **MESSAGE**



By Greg Gruber, Chairman,
Utah Restaurant Association



to the fax number listed and we will make a page up for you. It couldn't be easier to promote your restaurant.

In Utah, our over 4,000 restaurants are serving over 2 million meals a day and I want to thank you for the quality product and service you offer to our citizens and visitors alike. Please take this time right now to sign up your restaurant on the "Let's Eat Out" website.



**Service du jour:
Next-Day Gourmet.**



| | | | |
|-----------|---------|------------|---------------|
| TABLE NO. | PERSONS | SERVER NO. | CHECK NO. |
| | | | 5408-9 |

BEV • APPET • SOUP/SALAD • ENTREE • VEG • DESSERT

To turn quality products into mouth-watering masterpieces you need the right tools, at the right time. Next-Day Gourmet, from U.S. Foodservice, delivers state-of-the-art equipment and supplies delivered in two days or less to most of the U.S.

GO WITH US.



1-800-572-3846
Thank You - Call Again

| | | | |
|---------|------|---------------|--------|
| PERSONS | DATE | CHECK NO. | AMOUNT |
| | | 5408-9 | |





ACF BEEHIVE STATE CHEFS CHAPTER PRESIDENT'S MESSAGE



Thanks to Peter & Bill Mouskondis of Nicholas & Company for sending myself and chef Troy to Idaho for the Western Regional so the chapter could have a strong voice at the conference. We could not have attended without your support. We have great vendors in Utah!

Dear Culinarians, Vendors, and Associate Members,

The Western Regional in Coeur d'Alene, Idaho was a great event and gave us some great ideas for western regional we are hosting in 2008. I would like to thank the Hilton Hotel for sending Chef Franz and Dorothy from events management to the Regional. They helped with our SLC promotion. It was a great to have the host hotel there. We got a lot of good comments about our presentation and video to the general session. The Western Region has been the reward for a lot of past endeavors by the membership Russ Barker CEC, Mel Harward, CEC, Carl Rubadue, CEC, Roger Cortello, CEC AAC, Dave Prows, CEC, AAE, and Hans Zulliger, CEC, CECPC, AAC. To all (and I am sure some I have missed) thank you. We will make you proud. With this in mind, the board selected Chef Dave Prows, CEC, AAC as the Western Regional Chair Person. He will be asking for help so please step up and make this an event they talk about.

Chef Greg Forte, CEC, AAC, CCE, the director of UVSC Culinary Arts for well over 14years, is taking on a new challenge at Florida Cordon Blue Culinary University as their person in charge of all things Culinary UVSC has earned the reputation of being an outstanding culinary program. Successful alumni span the globe. In our next edition you will hear about one graduate with catering business in Nigeria. Chef Greg will be missed. From the Board of the Beehive Chefs: thanks for all you have done to enhance the Culinary Profession in Utah. God bless to you and your family.

A young pastry cook under Chef Wendy Hunter competed at the K and won a bronze medal. I have never seen anyone so excited. What a great moment to share with her. She will never forget her first time she put her skills on show. Well done, Yanel Melo!

Our thanks go to Chef Rubadue & Wilson and to our Gold sponsor, Sysco, and our Bronze sponsor, Bintz Restaurant Supplies for a successful golf tournament.

A big thank you to US Foods for an outstanding and educational meeting! Chef, Centre of the Plate Specialist, Alan Myer gave a yield demonstration using Stock Yards New York Strip, explaining as he went how much the yield is from trim to centre cut and how to be creative and not use the nerve end of the New York. To take out the nerve, make a pocket and fill it with lobster. It was very interesting to hear a chef of Alan's experience talk about recipes and some of his ideas on food. Stock Yards started in 1893 outside the gates of the famous Chicago stockyards. it really was a great meeting US Foods also cooked up a storm with the help of the Market Street Grill at Little Cottonwood in their garden terrace downstairs. WOW. If you have never been there, it is a beautiful property with excellent food. I do not know of many meetings where you get to eat the highest USDA Choice Beef 10oz Steak with grilled summer vegetables, roasted Pontiac potatoes, fresh bread, and mushroom demisalat. Double WOW !

We, as culinarians, want to see demonstrations like this more often. The board wants to make this happen. All meetings until the end of the year will be based on live demos, education, and fun. Meet and Greet is the theme of all remaining meetings. Mark your calendars.

We all need to become Third Level Chefs. There will be an unbelievable article about becoming a third level chef in our next issue. Be sure to not to miss it.

If any members have an article you would like to put in your magazine, let us know contact our office at info@utahdineout.com.

Professionalism, Productivity, Efficiency at all times will make us better culinarians. Pass on the knowledge; get involved; we need you.

Be safe. Be happy.

Your friend in cooking always,
Chef Peter, Third Level Chef-in-training



LET'S EAT OUT!

You may have seen this logo on TV lately. It is a URA marketing campaign designed to fit every restaurant and every budget.

www.LetsEatOutUtah.com is our new interactive website that provides services to restaurants and consumers unlike any other. All 4,260 Utah restaurants will be represented in this searchable, interactive site. FREE to restaurants and designed like "My Space", restaurants can easily build their own page with menus, pictures, blogs and links to their own sites and update as often as they like.

LetsEatOutUtah.com is easy for consumers to search for restaurants by location, price, food-style, zip code, address, family-friendly, hours, group rates, take-out, vegetarian, etc.

This is truly a great opportunity to reach new customers, and one that your establishment won't want to miss out on. Your page will contain your restaurant's contact information, pictures, hours, restaurant features, and link to your website. In order for this to be a valuable site we need all restaurants to participate, in fact, the URA is funding television spots to promote the site, so it's free advertising for you! It's easy to sign up and it's free, here's how:

Username:
Password:

STEP 1 – Visit LetsEatOutUtah.com/login then log in using the above user name and password.

STEP 2 – Input/Edit "Contact" Information.

STEP 3 – Input/Edit "Restaurant" Information.

STEP 4 – Enter your website address and your restaurant's email (if any)

STEP 5 – Select dining atmosphere and also your reservation type.

STEP 6 – Fill in your normal business hours

STEP 7 – Choose your average price range.

STEP 8 – Select up to four cuisine types.

STEP 9 – Select all features your restaurant has or offers

STEP 10 – Upload photos. Link is above the restaurant information section at the top of the page. The first image you upload will be your main image/logo. Click the browse button and then search for the image file on your computer to upload to your new page. Click on the "add another photo" button to continue adding images (you may add as many as you desire)

STEP 11 – Click the submit button and your information will be added/updated immediately.

If you prefer, you can fax the form to: (801)424-5006 Attn: Tim and we will build it for you. If you have any questions, please contact Tim at (801)274-1686 or tim@kassingandrews.com

Please make this a priority. This is truly a win-win for everyone in the restaurant industry and diners everywhere!



Contact Info: _____

Contact Name _____ Contact Position _____

Contact Email _____

Contact Phone () _____

Restaurant Info: _____

Address Line 1 _____

Address Line 2 _____

City _____ State _____ Zip _____

Restaurant Phone () _____

Restaurant Website: _____ Restaurant Email: _____

PLEASE CHOOSE ONE DINING ATMOSPHERE:

- Fast Food
- Casual Dining
- Fine Dining

PLEASE CHOOSE ONE RESERVATION TYPE:

- No Reservations
- Reservations Accepted
- Reservations Required

FILL IN NORMAL BUSINESS HOURS:

| | Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|-------|--------|--------|---------|-----------|----------|--------|----------|
| OPEN | | | | | | | |
| CLOSE | | | | | | | |

CHOOSE ONE AVERAGE PRICE RANGE:

- \$10
- \$10-20
- \$20-\$30
- \$30+

SELECT THE MEALS YOUR RESTAURANT SERVES:

- Breakfast
- Brunch
- Lunch
- Dinner
- Late

PLEASE CIRCLE 4 CUISINE TYPES WHICH BEST REPRESENT YOUR RESTAURANT:

- Afghani
- American
- Barbecue
- Brazilian
- Café/Bakery/Bagel
- Deli
- Family
- Fast Food
- Fine Dining
- French
- Greek
- Indian
- Iranian
- Italian
- Japanese
- Korean
- Lebanese
- Mexican
- Organic
- Persian
- Pizza
- Polynesian
- Russian
- Seafood
- Southwestern
- Thai
- Vietnamese

CIRCLE ALL FEATURES WHICH YOUR RESTAURANT HAS OR OFFERS:

- Children's Playground
- Valet Parking
- Patio Dining
- Children's menu
- Liquor License
- Dancing
- Offers Delivery
- Smoking Section
- Music/Entertainment
- Offers Takeout
- Banquet rooms
- Membership Required
- Free Onsite Parking
- SportsBar/Sports TV



THE URA IS LOOKING OUT FOR YOU

Restaurant Owners can estimate their inventory on hand as of June 30, 2007 and then take credit as instructed when they file their return.

This is very, very important and will benefit every restaurant owner with the liquor license and wine/sprits in their inventory.

Tax Bulletin 12-07: Alcoholic Beverage Control Amendments Effective Date: July 1, 2007

The 2007 Utah Legislature passed Senate Bill 205, Alcoholic Beverage Control Amendments. This bill adjusts statutory markups by the Department of Alcoholic Beverage Control, diverts a portion of gross sales revenues of alcoholic beverages to the school lunch program, and repeals the wine and liquor tax.

Effective July 1, 2007, retail establishments (such as restaurants, taverns, and clubs) licensed by the Department of Alcoholic Beverage Control (DABC) to resell liquor, wine and heavy beer can purchase liquor, wine and heavy beer exempt from sales tax using the resale exemption on form TC-721, Exemption Certificate. When reselling liquor, wine and heavy beer, the seller must collect sales tax at the tax rate in effect for the business outlet location. The sales price is also subject to the 1 percent restaurant tax when sold by business entities located in jurisdictions that have adopted the restaurant tax. The seller must separately state the tax on the sales receipt given to the purchaser.

Retail establishments that have a liquor, wine or heavy beer inventory on June 30, 2007 will have previously paid sales tax on the inventory. To obtain credit for the previously paid sales tax, the seller should take an adjustment on line 6 of the sales tax return; form TC-61, for the period ending June 30, 2007. This adjustment should be subtracted from line 5.

To calculate the adjustment on line 6, take the June 30 inventory cost times .055 and

divide by the applicable combined sales tax rate in effect as of June 30, 2007 for the business outlet location. The .055 rate is a factor calculated by DABC to determine the cost of the product before markup that DABC used to calculate the amount of sales tax.

Examples:

Restaurant located in the city limits of Salt Lake City whose liquor, wine or heavy beer inventory as of June 30, 2007 totals \$200.00 will calculate the adjustment using the 6.85 percent combined sales tax rate:

$$\begin{aligned} & \$200.00 \times .055 = \\ & \$11.00 \text{ divided by } .0685 = \\ & \mathbf{\$160.58} \end{aligned}$$

Note: The \$160.58 adjustment is a taxable amount, not the amount of the tax credit.

Restaurant will include \$160.58 as an adjustment on line 6 and attach an explanation.

Private club located in the city limits of Park City whose liquor, wine and heavy beer inventory as of June 30, 2007 totals \$200.00 will calculate the adjustment using the 7.35 percent combined sales tax rate:

$$\begin{aligned} & \$200.00 \times .055 = \\ & \$11.00 \text{ divided by } .0735 = \\ & \mathbf{\$149.66} \end{aligned}$$

Note: The \$149.66 adjustment is a taxable amount, not the amount of the tax credit.

Private Club will include \$149.66 as an adjustment on line 6 and attach an explanation. Retail establishments can take this adjustment on line 6 of form TC-61 for a

liquor, wine or heavy beer inventory on either the June 2007 return for monthly filers or the April-June 2007 return for quarterly filers.

Liquor, Wine, Heavy Beer Inventory
Explanation of Adjustment on Line 6

Inventory cost as of June 30, 2007
\$ _____

Inventory cost subject to sales tax
(line 1 x .055)
\$ _____

The .055 rate is a factor calculated by DABC to determine the cost of the product before markup that DABC used to calculate the amount of sales tax.

Net taxable amount of inventory (line
2 ÷ sales tax rate)
\$ _____

Changes in Utah laws or Tax Commission rules may supersede this Tax Bulletin. For the most current guidance relating to state and local taxation, including local sales tax rates, visit the Tax Commission's Internet website at tax.utah.gov.

Utah State Tax Commission
210 N 1950 W
Salt Lake City, Utah 84134
<http://tax.utah.gov>

**Phone: (801) 297-2200 or
(800) 662-4335
TDD: (801) 297-2020
E-mail: taxmaster@utah.gov**



July 26, 2007



Melva Sine
Utah Restaurant Association
515 South 300 East, Suite 3D
Salt Lake City, UT 84102

Dear Melva,

This July 1st the 2007 Utah Legislature passed Senate Bill 205, Alcoholic Beverage Control Amendments. This bill adjusted statutory markups by the Department of Alcoholic Beverage Control (DABC) and allowed retail establishments (such as restaurants, taverns, and clubs), licensed by the DABC, to now be exempt from sales tax when purchasing liquor, wine and heavy beer. This favorable change is in large part due to the efforts of the Utah Restaurant Association.

On behalf of the restaurant industry, I want to personally thank you for your persistence with this initiative. What was a confusing and arduous process for sales tax calculation – for both the restaurateur and the consumer – is now just business as usual. This improvement will save countless hours and dollars for restaurants throughout the state – and your efforts should be celebrated. As envisioned by the Utah Restaurant Association, this action will further the efforts of the fine eating establishments of our state to provide an unencumbered focus on offering some of the best dining options in the nation.

Thank you again and good luck with the other lobbying efforts and member benefits that are offered through the Utah Restaurant Association. May they be a huge success.

Sincerely,

Jason M. Cowan
President



URA & ACF BEEHIVE STATE PROUDLY PRESENT

The Grand Marketplace Show



MEET NEW CUSTOMERS! SHOW NEW PRODUCTS! MAKE MORE MONEY!

WEDNESDAY, OCTOBER 3, 2007

Register by September 24, 2007 and receive **FREE T.V. ADVERTISING!** Register Now!

YOU'RE A WINNER AT
THE GRAND MARKETPLACE RESTAURANT HOSPITALITY SHOW
WEDNESDAY, OCTOBER 3, 2007
SOUTHTOWNE EXPOSITION CENTER
9575 SOUTH STATE — SANDY, UTAH

FREE
ADMISSION!

*For All Restaurant Owners, Operators, Managers, Buyers, and Chefs.
Everyone is welcome! This is your one stop show!*

ADVANCE RESERVATION FORM

Contact name _____
 Name _____
 Name _____
 Name _____
 Business Name _____
 Address _____
 City _____
 State _____ Zip _____
 Phone () _____
 Fax () _____

SIGN UP TODAY

The most innovative equipment, newest products and services, must know industry information and much, much more await you.

Register online at utahdineout.com

UTAH RESTAURANT ASSOCIATION
515 South 700 East STE #3D
Salt Lake City, Utah 84102
Phone: (801)322-0123 Fax: (801)322-0122
Website: utahdineout.com
Email: Info@utahdineout.com

GALA AWARDS BANQUET RESERVATION FORM

Contact name _____
 Business Name _____
 Address _____
 City _____
 State _____ Zip _____
 Phone () _____
 Fax () _____
 Account # _____
 Exp. Date _____
 Name on Card _____

WEDNESDAY OCTOBER 3, 2007

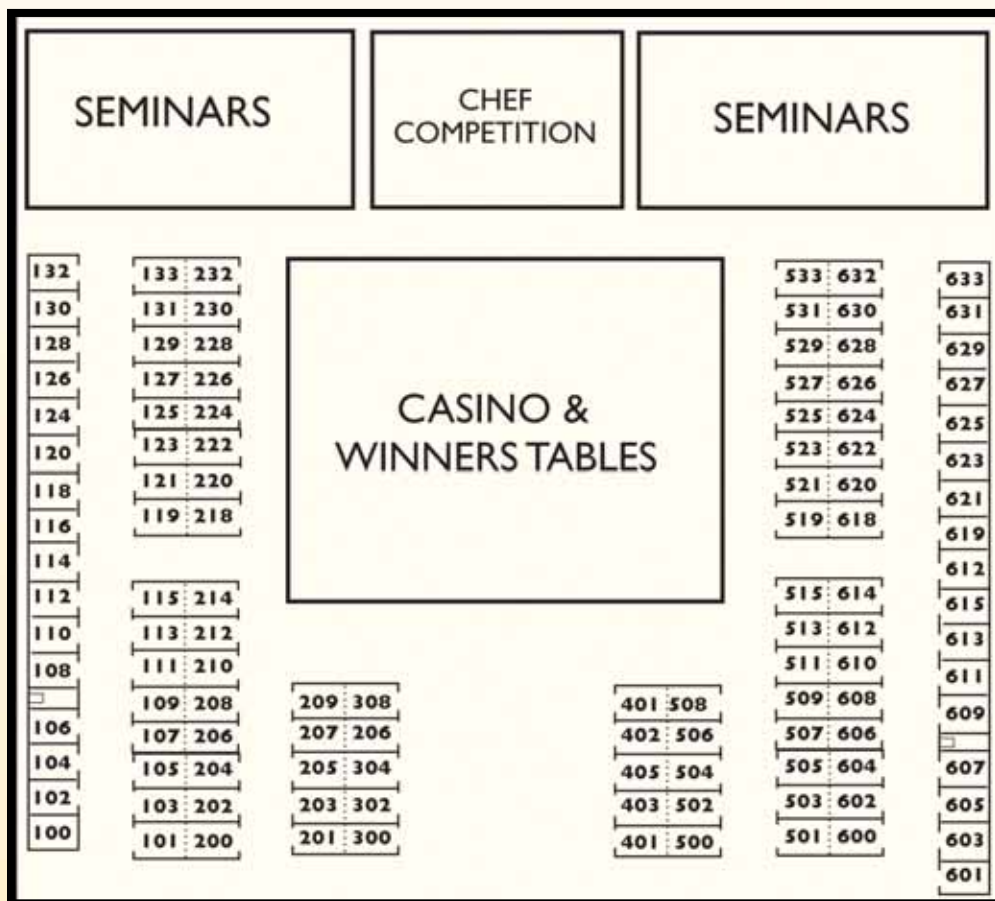
Please Reserve ____ Tickets to the Gala Awards Banquet.

Number of People For Reservations ____

Please Reserve ____ Tables @ \$250.⁰⁰ per table

We will honor the "Restaurateur of the Year" with the Golden Spoon award and the "Outstanding Vendor" with the Silver Platter Award. We will induct a Restaurateur into our "Hall of Fame," as well as present awards for Lifetime Achievement, Employee of the Year, Student of the Year, Teacher of the Year, Legislator of the Year and Work Safety Awards from the Utah Labor Commission.

Show, Tell, and Sell Your Most Innovative Products and Services!



REGISTRATION FORM

The Grand Marketplace Restaurant Hospitality New Product Show will be held on October 3, 2007 at the South Towne Exposition Center in Sandy, Utah. We agree to abide by all regulations. If the booth space requested is not available, the URA agrees to contact us about other booth arrangements. Booth assignments will be issued on a first-come, first-serve basis. Admittance restricted to those over 16 years of age. No strollers allowed in the exhibit

Deadline: September 24, 2007— Sign up for your booth now!

List Booth Numbers: (see map)

1st Choice _____ 2nd Choice _____

Multiple Booths _____

TOTAL ORDER:

1. _____ @ \$800.00 per booth (URA Members) Grand Market Place Restaurant Hospitality Show to be held on October 3, 2007 \$ _____
2. _____ @ \$1,200.00 per booth (Non-Members) \$ _____
(includes 1 awards banquet ticket per booth)
3. _____ @ \$50.00 each for additional banquet tickets \$ _____

\$100.00 Non-Refundable deposit per booth must accompany order.
Payment in full required by
September 24, 2007

TOTAL ENCLOSED: \$ _____



Chef Spotlight



Chef Melvin Harward, CEC

Chef Melvin Harward, CEC was born in Provo Utah in 1954. He attended and graduated from Provo High School and in his early years as a cook he worked at many different restaurants, one of which was the Hotel Utah where he apprenticed under Chef Gerarde and Roger Cortella. Chef Mel has also worked with the late Max Mercier. Chef Mel loves to tour restaurants. He picks the best restaurants where he eats and finds new excitement from them. Chef Mel worked at Snowbird before he started his journey at 'The Club'. Chef Mel has been at the Salt Lake Country Club ('The Club') for 28 years. He says this is

definitely home for him. Over the years, he has seen many of his own sous chefs become great chefs and have great careers on their own. Many great cooks have learned from Chef Mel's example of hard work and a creative mind. Chef Mel has created his own style – he calls it 'freedom.' His way of creating food for his members is what he thrives on and what gives him his passion and determination. On many occasions, member parties leave it up to the chef to decide what the menu is to be. This is where Mel's creativity comes alive as he is able to take ingredients on hand and create masterpieces. This is what he calls 'freestyle.' Chef Mel has found his love in the kitchen at 'The Club.' Chef Mel is proud of the fact that after so long as a chef, he still loves the stress, the endurance, and loves to cook. Chef Mel has been a member of the American Culinary Federation since 1979. He was an instrumental part in establishing the Chef and Child and the apprentice program in Utah. Chef Mel has always been a big supporter of the Escoffier dinner and has served as president of our local chapter for two terms and has been awarded chef of the year twice. Chef Mel is the proud father of 5 children and prides himself in their accomplishments. Chef Mel, thanks for all you do and have done over the many years and we wish you well in the future!

MOUTHWATERING

would be an understatement.

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Angus beef at its best

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URA PROSTART PROGRAM

Below is the listing of the High Schools who are now participating in the Pro Start restaurant curriculum and training over 850 students statewide. If you need a dedicated, experienced employee, please contact any of the teachers below and request information on one of the students they would recommend for you to mentor and employ.

| | | | |
|---------------------|----------------------------|------------------|--------------------------|
| Linda Blackham | Nebo Learning Center | Springville | (801) 489-2833 |
| Connie Checketts | Timpanogos High School | Orem | (801) 223-3120 |
| Mary Christensen | Cedar City High School | Cedar City | (435) 586-2820 |
| Diane Cluff | Provo High School | Provo | (801) 373-6550 (ext 209) |
| Becky Cox | Lone Peak High School | Highland | (801) 763-7050 |
| Jill Stewart | Timpview High School | Provo | (801) 221-9720 |
| Dalene Francis | Layton High School | Syracuse | (801) 402-4800 |
| Rick Griffiths | Riverton High School | West Jordan | (801) 302-4863 |
| Lynda Wright | Park City High School | Park City UT | (801) 645-5650 |
| Amanda Black | Hunter High School | West Valley City | (801) 646-5360 |
| Laurie Hansen | Carbon High School | Price | (435) 637-2463 |
| Kenra Chidester | Manila High School | Manila UT | (435) 784-3474 |
| Kristi Belliston | American Fork High School | American Fork | (435) 784-3474 (200) |
| Janae Hudman | Ogden High School | Ogden | (801) 756-8547 |
| Kay Morgan | Murray High School | Murray | (801) 737-8689 |
| Amy Johnson | West High School | Salt Lake City | (801) 264-7460 |
| Tamara Marcroft | Lehi High School | Lehi | (801) 578-8500 (ext 222) |
| Joy Poulson | Northridge High School | Layton | (801) 768-7000 |
| Susan Schumacher | Pleasant Grove High School | Pleasant Grove | (801) 402-8574 |
| Barbara Scrafford | Brighton High School | Salt Lake City | (801) 785-8700 |
| Carol Anne Rockwell | Taylorsville | Taylorsville | (801) 256-5200 |
| Saralyn Lucas | East High School | Salt Lake City | (801) 646-5455 |
| Kimber Johnson | Highland High School | Salt Lake City | (801) 583-1661 |
| Paula Freeman | Dixie High School | St. George | (801) 484-4343 (144) |
| Sue Winkler | Clearfield High School | Clearfield | (435) 673-4682 |
| Susan Smith | Grantsville High School | Grantsville | (801) 402-8200 |
| Shauna Young | Jordan High School | Sandy | (435) 884-4500 |
| DeAnna Stewart | Wendover High School | Wendover | (801) 256-5549 |
| Chris Carrigan | Morgan High School | Morgan | (435) 665-2343 |



ACF BEEHIVE STATE CHEFS GOLF TOURNAMENT

We thank everyone for going golfing! We had a great tournament and had fun together doing something fun. A special thanks to all those who helped donate time, products and prizes. We are grateful to the continued contributions from all our vendors, friends and members! Cooking is Awesome!!!

--Beehive Chefs Board

Our Gold Sponsor: Sysco

Our Bronze Sponsor: Bintz Restaurant Supply

More Sponsors and teams:

Sysco

Ocean Beauty – Sponsored 2 Holes & Team

Utah Food Services – Sponsored 2 Holes

Muir Copper Canyon Team & Hole

Chuck A Rama Restaurants – Hole Sponsor

Paper Craft – Team and Hole

Intermountain Food Incorporated – Team and Hole

Newsletters Ink – Hole Sponsor

Bintz Restaurant Supply

Morgan Marketing – Whole Sponsor

Nicholas & Company – Team and Hole

Temple Square Hospitality – Team and Hole

Bunge Oil – Hole Sponsor

U.S. Foodservice – 4 Teams

Elite Food Service – Hole Sponsor

Cream O Weber – Product and ½ Team

Saleswest Marketing – Team

Rodon Foods – Dave Sim

Thanks to all of those who provided product:

Cream O Weber

Sysco

Saleswest Marketing

Banbury Cross Donuts

Muir Copper Canyon

Thanks to all of you the golf tournament was a great success! There were lots of great raffle prizes and a very good lunch. Thanks to everyone who donated a prize. Thanks to Talons Cove for a great course and thanks to God for the sunshine.

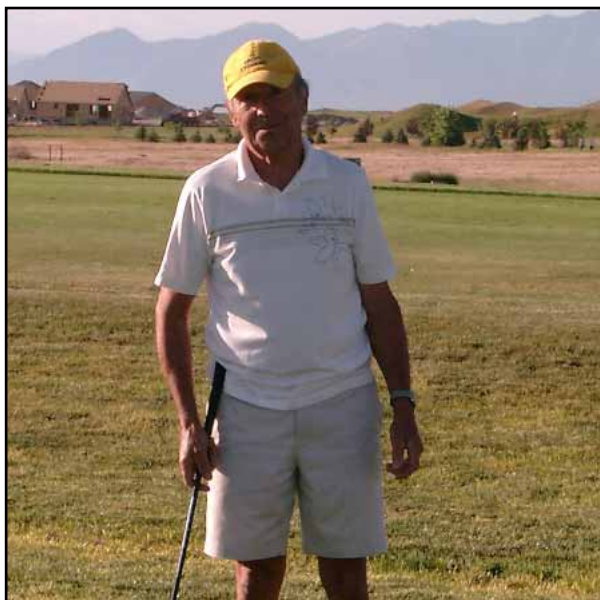
Winners:

First Place – U.S. Foodservice

Second Place: Papercraft

Golf Clubs:

Closest to the Pin Winners:





ACF BEEHIVE CHEFS GOLF TOURNAMENT





UTAH RESTAURANT ASSOCIATION MEMBERSHIP APPLICATION

Utah's Great Restaurants are Being Revealed...

Utah Restaurant Association's DINING GUIDE —

OVER 100,000 COPIES TO BE DISTRIBUTED



Restaurant Member Annual Dues Investment \$ _____
Select appropriate amount from categories listed below and enter (above)

Annual Sales Volume in Utah

| | | | |
|-------------|----|-------------|-------|
| \$1 | to | \$100,000 | \$200 |
| \$100,001 | to | \$250,000 | \$275 |
| \$250,001 | to | \$500,000 | \$325 |
| \$500,001 | to | \$750,000 | \$400 |
| \$750,001 | to | \$1,000,000 | \$475 |
| \$1,000,001 | to | \$2,000,000 | \$600 |
| \$2,000,001 | to | \$3,000,000 | \$700 |
| \$3,000,001 | to | \$4,000,001 | \$800 |

For each \$1 Million in additional Sales Volume
Add \$100 in annual dues.

If using credit card for payment:

VISA MC Am Express Discover

Card # _____

Expiration Date _____

Signature _____

\$ _____

One or multiple locations or restaurant chains in Utah, please supply information for each individual location on a separate sheet.

Date _____

Restaurant Name _____

Address _____

City _____ State _____ Zip Code _____

Business phone _____ Fax _____

Email _____

Contact Name _____

Mail to: Utah Restaurant Association
Trolley Corners, Suite 3D
515 East 700 South
Salt Lake City, Utah 84102
Phone: (801)322-0123

Credit Card Payment Fax to: URA (801) 322-0122

Please complete for Dining Guide

Wasatch front tourism attraction areas:

(check all that may apply)

- Within 3 blocks of Salt Palace Convention
- Within 3 blocks of Delta Center
- Within 3 blocks Temple Square
- Alta/Snowbird Ski Areas
- Park City Ski Areas
- Brighton Solitude Ski Areas
- Other Ski Areas
- Within 3 miles of SL Intern. Airport
- Within 3 blocks of Salt Lake Arts Center
- Within 10 miles Antelope Island
- Within 5 miles of Timpanogos Cave
- Within 3 miles of Lagoon
- Within 5 miles of This is the Place Heritage Park/ Hogle Zoo

Other Utah Attractions (within 30 miles)

- Arches
- Bryce Canyon
- Canyonlands
- Capitol Reef
- Zion National Park
- Other _____

Special Geography:

- Downtown Salt Lake / Gateway Area
- Mountain/Canyon location
- Resort Golf location
- Other _____

Cuisine: (Check all that Apply)

- American
- Bakery/Deli
- Barbecue
- Brew Pubs
- Buffets
- Cajun
- Chinese
- Coffee House
- Continental
- French
- German
- Greek
- Indian
- Italian
- Japanese
- Korean
- Mexican
- Peruvian
- Polynesian
- Russian
- Seafood
- Southwestern
- Spanish
- Steak/Chops
- Vegetarian
- Vietnamese
- Natural
- Pancake/Waffles
- Middle Eastern
- Other _____

Other specialty:

- Barbecue
- Burgers
- Chicken
- Sandwiches
- Ice Cream
- Tex/Mex
- Organic
- Kosher
- Pizza
- Sushi
- Other _____

Meals:

- Breakfast
- Lunch
- Dinner

Features: (Check all that apply)

- Brunch
- Banquet room – seats _____
- Delivery
- Children's menu

Accept reservations/Outdoor dining

- Carry out
- Sports Bar/Televised sports
- Dinner Show/Theater
- Valet Parking
- Theme restaurant
- Liquor license
- Live music/Entertainment
- Dancing
- Beer License
- Parking for bus/Tour groups

Service Category: (Pick one)

- Fast food
- Family restaurant
- Full service
- Fine dining
- Catering

Average Price Range: (Dinner entrees)

- Under \$10
- \$10 - \$15
- \$15 - \$20
- \$20 - \$30
- Over \$30

Hours of Operation: (List)

Is this part of a chain? Yes No Parent Company _____

Unique Features: (Ambience) _____



CHERRY LOVERS TAKE NOTE

Submitted by Darren Springer – Muir Copper Canyon Farms

For all of you that love sweet cherries as I do, the season is soon coming to a close. Take advantage of one of the few remaining truly seasonal fruits.

Cherries are commonly available from early May through mid August, starting first in California and then moving to Utah, Washington, and Oregon. Quality thus far has been excellent and large sizes in abundance.

Utah Cherries have come and gone. Their season is short and sweet, with a large part of production of sweet cherries being sent to the east coast, but Washington Cherries are at their peak with most varieties, including my favorite Rainier cherries.

The Cherry is actually the official state fruit of Utah, designated so in 1997 with help from the Millville Elementary School 2nd grade students in Cache Valley.

Both sweet and tart or pie cherries are grown in Utah. 99% of tart cherries are harvested, frozen and sent to pie manufacturers or dried. Utah is the second largest tart cherry producing state in the nation and fifth in the nation in the production of sweet cherries. No other state ranks in the top five in both categories.

Storage and Handling:

Cherries should remain in refrigeration until consumption with optimum temperature at 32-36 degrees with high humidity. Cherries do produce Ethylene, but in low levels. Keep Cherries separated from foods with strong odors. Cherries also bruise very easily so you will want to handle them with care as you wash or change containers.

Healthy Benefits:

Cherries are more than just a great snack. Cherries are low in calories and contain no fat. They are high in potassium, vitamin C, B complex and minerals. In addition, research as shown that cherry consumption can help the body prevent heart disease and cancer, as well as provide pain relief and improved bone health. These health benefits are possible due to the antioxidants found in cherries. (flavonoids anthocyanins and quercetin, and phenolic acid amygdalin)

Another interesting fact is that cherry trees were sent to Utah by the Japanese following World War II and currently surround the capital building in Salt Lake City.

For those who didn't know, Muir Copper Canyon Farms had roots in the Utah cherry packing and shipping industry for many years beginning in the 1960's





Food Safety Manager Certification

What everyone in the Foodservice Industry needs to know about Food Safety!

TEMPERATURE • TIME • HYGEINE AND HAND WASHING • TIME AND TEMPERATURE LOG • CLEANING AND SANITATION

Food Safety is the Law

The Utah State Health Department recognizes the Utah Restaurant Association's food safety manager training as satisfying all requirements for the certified food safety training as contained in "R392-101. Food Safety Manager Certification" legislation enacted July 1, 1999.

Although only one manager per restaurant is required, the Utah Restaurant Association recommends that you consider training for your day shift supervisor and evening shift supervisor as well as your manager. Turnover in our industry is prevalent and these steps will help to ensure you will have certified personnel available at all times.

Food Safety is Good Business

Keeping customers and co-workers safe helps make your restaurant a better place to work and a place where customers return. Food safety depends on every area of operation working properly – from receiving the food at the loading dock to serving it to customers.

The Utah Restaurant Association's food safety manager certification course provides aoverview of basic food safety policies and procedure for all Foodservice managers, supervisors, owners, and employees.

Select one of the following:

- Re-test or Re-Certification \$45.00
- Certified Manager Training Course \$135.00
- Class and Test \$80.00
- ServSafe Book \$65.00
- (includes test answer sheet)

Register Now!

Please call the URA office at least one week in advance of the scheduled class that you will attend. You must call to register for the class and test.

Certification Class and Test

9 am – 5 pm
Every Wednesday

URA offers English, Spanish, Korean, Chinese, French, Canadian, Japanese, and Large Print Exams. All foreign language exams are

bilingual. Please call to advise us of your special needs. Tests can take up to 16 days to order.

Re-Certification and Re-Test
9 am – 3 pm

Registration Form

Note: Full fee must be paid at the time of the class

Date you plan to attend _____

Name _____

Name _____

Company _____

Address _____

City/State/Zip _____

Phone _____

Fax _____

Email _____

Credit Card # _____

Exp. _____

CALL THE URA FOR ALL YOUR TRAINING NEEDS

- ServSafe Employee Guides
- Safety Posters
- Food Handler Permit Classes
- Training Videos
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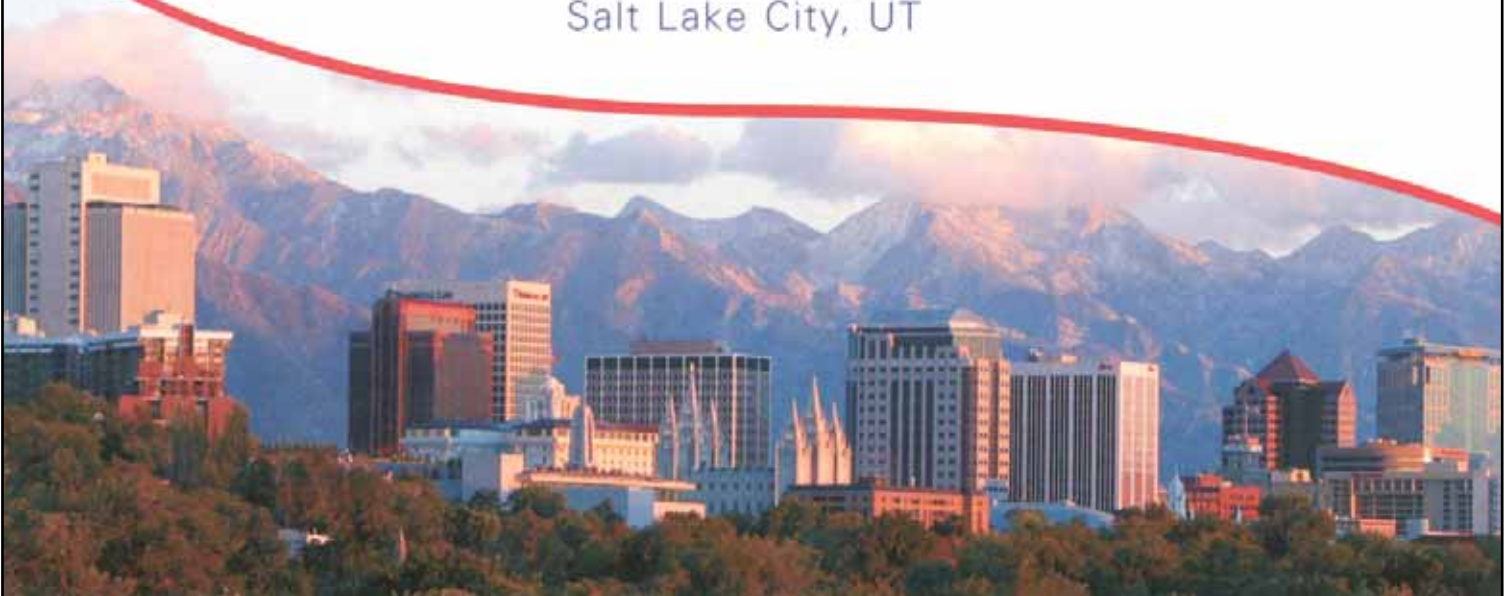
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Dasian Langendorfen, Weber Basin Job Corp.

Bernardi Pasta Challenge

sponsored by Bernardi Pasta

Chance Raffield, Weber Basin Job Corp.
Jamie Lee Gordon, Weber Basin Job Corp.

(pictured below with Bill & Peter Mouskondis)

Nicco Cup Challenge

sponsored by Nestle, Simplot & Tyson

Best Appetizer - Jessica Helm & Kenneth Jones, Weber Basin Job Corp.

Best Soup - Chris Muck & Hilary Gillette, Utah Valley State College

Best Entrée - Robert Quick & John Berger, Ogden Weber Applied Tech. College

Nicco Cup Winners - Chris Muck & Hilary Gillette, Utah Valley State College

ACF Beehive State Chapter K1/P1 Competition

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Wendy Hunter, University Park Marriot Hotel - Silver Medal K1 Comp.
Yamel Melo, University Park Marriot Hotel - Bronze Medal P1 Comp.



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