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FOOD & BEVERAGE MAGAZINE

JANUARY 2023

COVER FEATURE

Longevity BROOKE BURKE

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COVER IMAGE

Longevity by Brooke Burke Body
Founder Brooke Burke

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We honor and remember the support of

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FOOD&BEVERAGE MAGAZINE

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Feature

longevity™

BY BROOKE BURKE BODY



longevity

BY BROOKE BURKE BODY

A Plant Based Super Food
SIMPLIFIED WELLNESS

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30
SERVINGS

Cafe Mocha

DAIRY FREE & GLUTEN FREE

A New Year Brings a New Commitment to *Health and Wellness*

Longevity by Brooke Burke Body offers a fresh way of life.

By Debbie Hall

Brooke Burke is an accomplished author, entrepreneur, fitness educator, philanthropist, and television personality. She is a loving mother, selected as one of America's Top 10 moms to follow on social media, as well as a cancer survivor. After winning season seven of *Dancing with the Stars*, she was one of the show's co-hosts for eight seasons. However, Brooke Burke Body is the real manifestation of her lifelong passion for self-care, health, and fitness for everybody.

The next evolution of Brooke Burke Body continues with the launch of Longevity: a nutrient-dense, plant-based superfood free of wheat, gluten, and dairy. Through an online subscription, Longevity superfood blends can become part of anyone's daily routine to provide more energy, better focus, increased endurance, and faster recovery in as little as seven to 10 days of regular use.

Longevity offers two carefully crafted, proprietary blends made up of the ideal combination of non-GMO, raw, organic, and plant-based superfoods in either Cacao or Cafe Mocha flavor. Each flavor blend comprises therapeutic levels of chia seed, flaxseed, green tea, probiotics, goji, and more in a single scoop serving. These carefully selected and concentrated nutrients and an active and healthy lifestyle can improve overall physical and mental health and well-being. Food and Beverage Magazine connected with Burke about her newest launch of Longevity.



You have always embraced healthy living and wellness. Who and what influenced you to embrace this lifestyle?

Brooke Burke: I wasn't raised in a family focused on physical well-being. I grew up in a simple family, but our traditions and family lessons shared in the dining room shaped my passion for family traditions in the kitchen. I developed my pallet traveling the world and brought home my favorite flavors and international experiences. For me, healthy living and wellness include the mind, body, and spirit. I have learned how to train my body over two decades and satisfy a gourmet pallet with fresh, natural, mindful ingredients. To be honest, a big part of my fitness motivation is the fact that it allows me to splurge on decadent dining. I definitely consider myself a foodie and lover of the gourmet scene. Few people know this, but my lifelong dream is to attend culinary school. I tabled that desire to raise my family, but who knows what the next chapter will serve up. In the meantime, I'm a home chef and love experimenting with new kitchen flavors.

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For me, healthy living and wellness include the mind, body, and spirit. I have learned how to train my body over two decades and satisfy a gourmet pallet with fresh, natural, mindful ingredients.

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When and why did you start Brooke Burke Body?

Brooke Burke: The decision to create a digital health and wellness brand really happened by accident. I was traveling one summer and didn't have the chance to go to a gym. I decided to post a social media video of a workout I had been doing on a lawn chair mat while my kids were in the pool. It was just an experiment. But the response was incredible. It got me thinking about how I could encourage women—and men—worldwide to become healthier with simple workouts that can be done anytime, anywhere. In 2017, we launched Brooke Burke Body as a digital app on your phone or tablet. Today, Brooke Burke Body is available on app stores as well as on streaming platforms, including Roku, Samsung, and Vizio, among others. With the launch of Longevity by Brooke Burke Body, we have just collaborated our first-ever brand partnership. It keeps



growing and shows the world that you can live a healthy life with simple, easy tips and tricks like a superfood powder for great nutrition, stackable workouts, and compound exercise movements that use multiple muscle groups simultaneously.

Why did you create Longevity? Who and what inspired you to develop this product?

Brooke Burke: I'm all about efficiency, simplifying wellness, and fueling my body with all good things. I'm obsessed with superfoods because they're great for energy, focus, and recovery. It's all the things your body needs to thrive. I used to line up a bunch of ingredients for my morning shake, which is expensive and time-consuming. With Longevity, I get everything I need in one product. It's simple and mindful and tastes delicious. I worked closely with Forever Brands in creating this product in their labs in Seattle. I wanted to be proud of the ingredients. I wanted to love the flavor. I wanted it to be something I truly used as part of my daily lifestyle.

What health trends do you see in 2023? How can Longevity by Brooke Burke Body help in 2023?

Brooke Burke: Simplicity is the name of the game, isn't it? The more we can simplify our routines to make health, wellness, and mindfulness part of our daily routines, the more we will thrive. Simple exercises can be done anywhere, anytime, with or without equipment. That's what Brooke Burke Body is all about, offering excellent, delicious food that fuels our body for all-day success and helps to create energy and focus while aiding in recovery. That is Longevity. All of it can be achieved in your home, office, or hotel room in a matter of minutes.

Another health trend I think will be huge in 2023 is self-care and mindfulness. I work a lot with the concept of self-talk and positive inner dialogue. I encourage women to accomplish their goals and make self-care a priority. The choice to put yourself first or, at a minimum, to put yourself on an equal plane with the rest of the family empowers you to set boundaries. I don't believe in the concept of balance because life doesn't work that way. I think life is perfectly imperfect. I believe in learning to manage it all and creating harmony in your life. When you commit to self-care, you gain self-awareness, mindfulness, and energy. We show the world that we value ourselves and believe we are worthy of time and capable of achieving our goals.

Finally, I think gratitude is something we should strive for daily, and something more and more people are making part of their daily routine. Gratitude is simply taking the time to say out loud what you are thankful for each day. This holiday season, we started a sweet program called Thanks and Planks. It's about chanting the 10 things

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I'm all about efficiency, simplifying wellness, and fueling my body with all good things. I'm obsessed with superfoods because they're great for energy, focus, and recovery.

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you are grateful for while holding a plank position. It really allows your mind and body to step into gratitude while doing something challenging for your body. But it doesn't have to always be during exercise. It can be while you're driving. Or during a morning meditation. It's just about slowing down and remembering to be thankful for this body that keeps you going every day and this life you've been given. This also goes for the positive mantras I mentioned earlier. Repeat those anytime you need a boost of self-confidence—before an important meeting, while stuck in traffic, or when you are having a challenging parenting moment.

How can Longevity by Brooke Burke Body help with new goals and trends?

Brooke Burke: For me, wellness is about developing a healthy, sustainable lifestyle. When you start each day off on a healthy note, a realistic routine will naturally fall into place. With Longevity, it takes just 60 seconds to have a yummy shake packed with vitamins and minerals that help give you lasting energy and elevate your overall health. It goes back to what I said before—Simplicity. If we can simplify wellness, it becomes attainable for everyone.

How has being a cancer survivor following health and wellness helped in your journey?

Brooke Burke: I'm not going to lie: Cancer threw me for a loop. It came as a total shock for someone who has always made health and wellness a top priority. However, once I processed the diagnosis, I realized that learning the lesson that you're not completely in control or invincible is a good

thing. It made me even more of an encourager for women to live their best life each and every day.

What is it like to be a mom, and how has this influenced your career?

Brooke Burke: Being a mom can be overwhelming at times. But it's the best job in the world! I created Brooke Burke Body for moms like me who have little free time but know the value of prioritizing wellness. It goes back to simplicity and the fact that Brooke Burke Body and Longevity both simplify wellness. In fact, I have a series of kitchen burns that are inspired by barre classes. Instead of going to a studio, however, it's something I do in my own kitchen while I'm knocking out a meal for the family. The kitchen countertop mimics the challenge of the barre class. As a mom, we can put ourselves last on the list when we should be first. The truth is, the more I take care of myself, the better I feel, and the better I am in all areas of my life as a mother, a businesswoman, a partner, and a friend.

What is it like to be an influencer today?

Brooke Burke: I've been honored to be part of people's lives for over two decades. You've invited me into your living room through my TV shows. You've sweat with me in the digital gym, thanks to Brooke Burke Body. Now you are inviting me into your kitchen with the launch of Longevity. It's an amazing privilege that you continue to support me and my work. Likewise, I hope you find encouragement, strength, love, and, at times, some laughter in the content I create for you. One of the greatest compliments I have ever received was to be described as an "encourager." It's such a beautiful

way to describe what I'm trying to do. So, I really don't think of myself as an influencer but as an encourager who is on a mission to help women take care of themselves and simplify their health and wellness routines.

Is Longevity by Brooke Burke Body involved with any charity or nonprofit organizations?

Brooke Burke: I've been involved with Operation Smile for over a decade. They are an amazing organization that changes the lives of children with free cleft surgeries. Many children born with cleft conditions cannot eat correctly, which puts them at risk for severe malnutrition and even death. What really got me hooked on the organization was knowing how easy it is to help. The surgery takes less than an hour, and a donation of just \$240 makes it possible for one child's life to be changed.

Longevity aims to simplify wellness by creating natural, energizing products that work in harmony with consumers' daily routines and allow them to take control of their health.

Longevity is now available direct-to-consumer on www.longevitybybrookeburkebody.com, with prices ranging from \$39.95 to \$57.95 with subscription options available. Consumers can find custom recipes that are simple and easy to follow on the Longevity website and Instagram @ [longevitybybrookeburkebody](https://www.instagram.com/longevitybybrookeburkebody) and TikTok @ [longevitybybrookeburkebody](https://www.tiktok.com/@longevitybybrookeburkebody), as well as on BrookeBurke.com and the Brooke Burke Body fitness app.



ALMOND BUTTERCUP SUPERFOOD SMOOTHIE

//////
SIMPLE RECIPE
//////



Ingredients

- 1x Handful Of Ice
- 1x Cup Of Nut Milk
- 1/2 Frozen Banana
- 2x Scoops Of Longevity Cacao Superfood Blend
- 1x Heaping Tablespoon Of Almond Butter

//////

Directions

- Add Ice, Nut Milk, And Superfood Blend To Blender.
- Add All Other Ingredients
- Blend Until Creamy
- Enjoy

SUPERFOOD CHIA SEED PUDDING

SIMPLE RECIPE



Ingredients

1x Cup Almond Milk

1/2 Chia Seeds

1x Scoop Of Cacao Longevity
Superfood Blend.

1/4 Teaspoon Vanilla Extract.

Optional Sweetener Such As
Honey Or Maple Syrup

Directions

Mix All Ingredients In A Mason Jar

Close, Shake, And Refrigerate
For 2 Hours

Layer With Granola, Fruit, And
Optional Sweetener

Enjoy

A great mindful meal replacement to keep on hand.

MINT CHOCOLATE CHIP SMOOTHIE



//////
SIMPLE RECIPE
//////

Ingredients

- 1x Frozen Banana
- 1x Handful Of Ice
- 1x Small Handful Of Spinach
- 1x Cup Of Nut Milk
- 2x Scoops Of Longevity
Chocolate Mint
Superfood Blend

//////

Directions

- Add Ice, Nut Milk, And
Superfood Blend To Blender
- Add All Other Ingredients
- Blend And Enjoy



SUPERFOOD CHOCOLATE COVERED STRAWBERRY SMOOTHIE PUDDING

SIMPLE RECIPE



Ingredients

A Handful Of Ice
1x Cup Of Nut Milk Of Your Choice
2x Scoops Of Cacao Longevity
Superfood Blend
1/2 Banana
2x Cup Frozen Strawberries
1x Cooked Red Beet
Pomegranate Seeds

Directions

Add Ice, Nut Milk, And Superfood
Blend To Blender.
Add All Other Ingredients,
Blend Until Creamy
Enjoy

"It feels like a cheat day, but it's not!"

SUPERFOOD ALMOND BUTTER DATES

//////
SIMPLE RECIPE
//////



Ingredients

8-10 Organic Pitted Dates
Organic Almond Butter
Longevity Cacao Superfood Blend
Organic Pomegranate seeds or
berries of choice

//////

Directions

Split The Dates Open With A Knife
And Remove The Pits

Mix 2 Scoops Of Longevity Cacao Superfood
Blend With 4 Tablespoons Of Almond Butter

Fill The Dates With About Half A Tablespoon Of
Almond Butter

Top With Pomegranate Seeds And A Heavy
Dusting Of Longevity Cacao Superfood Blend

Chill Or Place In The Freezer For 1 Hour.

Enjoy

Enjoyed best when shared

TORTA DI LONGEVITY



Ingredients

12 Ounces Skinless Hazelnuts, Roasted
1/2 Cup Sugar
2 Tablespoons Dark Cocoa Unsweetened
5 Egg Whites
3 Scoops Of Longevity Cacao
Superfood

Chocolate Sauce: *(Optional)*

Dark Chocolate
Heavy Cream

Directions

Grind Hazelnuts To Make A Flour
and Place In Bowl
Add Sugar, Cocoa, And Longevity Cacao
Superfood To Hazelnut Flour Base
mix Until Combined
In A Mixing Bowl, Whisk Egg Whites Until
Soft Peaks Form
Fold Into The Hazelnut/Longevity Mix And
Combine Until A Batter Is Formed
Bake At 375f For 25 Minutes
Top With Optional Chocolate Sauce
Allow To Cool Before Serving

PUMPKIN SPICE SMOOTHIE

//////
SIMPLE RECIPE
//////



Ingredients

2x Tbs. Pumpkin Puree
8x Ounces Nut Milk
1x Pitted Date
2x Scoops Cafo Mocha Longevity
Superfood Blend
Sprinkle Of Nutmeg
Sprinkle Of Cinnamon
1/2 Tsp. Grated Ginger
Handful Of Ice
Sprinkle Of Turmeric

//////

Directions

Simply Combine All The Ingredients
Together And Blend.

Garnish With A Sprinkle
Of Turmeric On Top.

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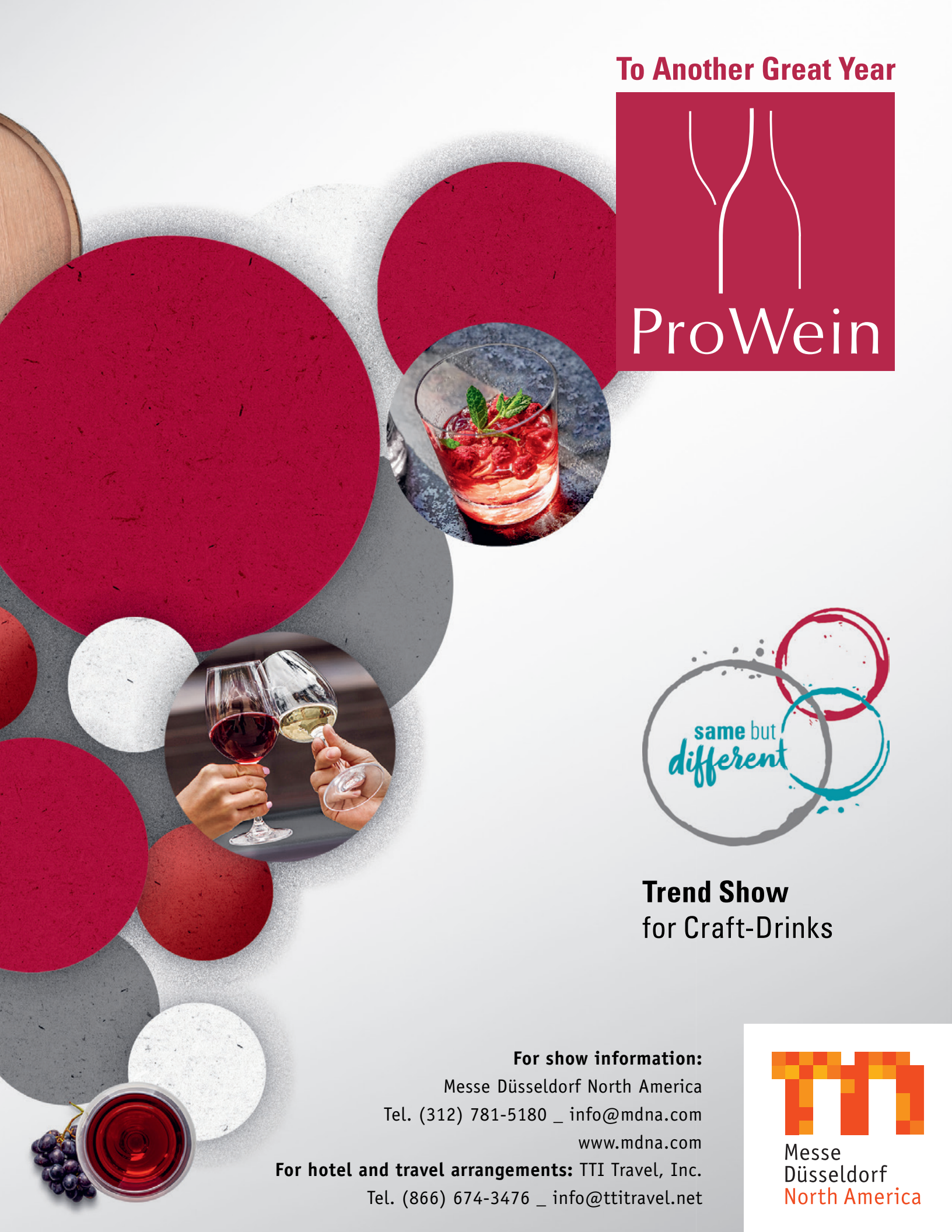


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Leona's Sushi House

is the newest
Restaurant to hit
Studio City bringing
a new level of upscale
Japanese fare and
vibe to the valley

Michelin star chef, Shigenori Fujimoto teams up with veteran restaurateur Frank Leon and entrepreneur Evan Ross to open the flagship Studio City location

Located in the heart of Studio City, the former home to La Loggia and Ceremony Bar, a deeply rooted historic community hub and urban oasis will debut Leona's Sushi House on Tuesday, November 8th, 2022. Leona's Sushi House will be offering guests elevated traditional Japanese cuisine with high-energy, impeccable service, lively ambiance, and modern design. Helmed by hospitality veterans including, Michelin star chef Shigenori Fujimoto previously of Matsuhisa and Asanebo alongside Studio City restaurateur Frank Leon, aka the "Mayor of Studio City", and actor and entrepreneur Evan Ross. The trio will bring the ultimate neighborhood dining scene that combines delicious food with an unparalleled culinary experience that offers a full transportive experience that begins the moment guests step through the door.

"We are committed to continually providing our guests with high-quality, classic cuisine and exceptional customer service. Leona's Sushi House will offer guests a truly sensational dining experience that will take the art of hospitality to a new level by combining a light yet flavorful menu with a venue designed for social gatherings," says partner Evan Ross.

Leona's Sushi House features a traditional Japanese inspired menu that exudes bold flavors with high-quality, sustainable, and organic ingredients. The curated menu is also accompanied by adventurous mixology using fresh, seasonal ingredients, and the finest spirits for dynamic cocktails as well as premium





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...Leona’s Sushi House will offer guests a truly sensational dining experience that will take the art of hospitality to a new level by combining a light yet flavorful menu with a venue designed for social gatherings...

says Partner Evan Ross

Japanese whiskey and beer, and a varied sake selection. Stars and locals alike will be drawn to Leona’s Sushi House for its beloved signature dishes, such as the halibut with fresh truffle, corn tempura, oxtail bao, seared toro with yuzu kosho pepper, uni wrapped in halibut with caviar, and a variety of ceviches and tiraditos. The menu also showcases chef specials including uni risotto, udon carbonara, grilled Kobe tongue and aged wagyu steak with a French/Japanese secret sauce. Guests can order from the kushiyaki (robata) menu that includes veggie, meat, chicken and seafood options. The inclusive menu has been designed for all dietary preferences from keto, vegan, gluten-free, and vegetarian cuisines that pack as much flavor as meat-forward dishes.

“After making my culinary mark in the industry with La Loggia, Ceremony and The Village, I am excited to be part of the next iteration of this venue. La Loggia was

the most popular 818 business meeting place of the time, with many deals brokered and I know that Leona's Sushi House will carry over that legacy," says partner, Frank Leon.

The highly anticipated 5,000 square foot space will offer guests multiple seating options including Leona's Living Room, Leona's Sushi House and Leona's Garden Room. Each nook of the comfortably elegant venue will have its own charm, creating an intimate welcoming environment. Diners will find dark wood floors, elegant chandeliers, and a roaring marble fireplace in the garden, that creates a contemporary but inviting ambiance. The transitional space is customizable for special events including full venue takeovers to intimate dinner parties.

Leona's Sushi House is located in Studio City, CA and is complete with a full bar, indoor and outdoor dining. The restaurant will be open Tuesday through Sunday from 5:00 p.m. to 10:00 p.m., with late night dining open from the robata menu. For more information and for reservations, please visit www.leonasla.com. Follow along on social media [@leonas_la](https://twitter.com/leonas_la)

”

After making my culinary mark in the industry with La Loggia, Ceremony and The Village, I am excited to be part of the next iteration of this venue. La Loggia was the most popular 818 business meeting place of the time, with many deals brokered and I know that Leona's Sushi House will carry over that legacy...

says partner, Frank Leon





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Safe-T-Chef®

Keeping Hot Foods Both Protected and Warm

***First Polypropylene Product Family Brings
Tamper-Evidence, Resistance to Hot Food Applications***

Customer and consumer focus groups have been clear. Tamper-evident packaging with the ability to protect hot food applications at the shelf, during third-party deliveries, and throughout the preparation and distribution process is needed. Today, Inline Plastics announced the launch of Safe-T-Chef®, an entirely new product family uniquely designed to add layers of protection while maintaining the temperature of warm and hot foods.

In 2020, Inline began market testing two versions of a tamper-evident container for hot fresh prepared foods. By leveraging the existing tamper-evident/tamper-resistant technology the company pioneered in its Safe-T-Fresh® product line, the R&D team challenge became how to incorporate that with a different substrate in order

to protect and maintain the temperatures of heated foods. The solution is Safe-T-Chef®, the first polypropylene containers with the company's patented tear-strip technology. Processors, retailers and consumers were impressed, and gave the green light for Inline to expand and bring to market an entire family of packaging options.

Now, 12 options ranging in shape (rectangular, square and round) and capacity (from 12 to 35 ounce sizes) are available. This combination offers a packaging solution for anything from individual or family-size side dishes, to entrees, or even multi-course meals.

"Meeting current marketplace needs with best-in-class products is what Inline is known for," explained Tom Orkisz, Chairman and CEO of Inline Plastics. "Take out, third-party delivery, and grab-and-go foods continue to





increase in popularity, but consumers want the confidence of knowing that throughout all the touchpoints of prepared foods, there is an added layer of security. Safe-T-Chef® now offers that for hot applications.”

Additional feedback showed a universal preference for transparent, clear packaging. Consumers want to see their foods, and the recycling industry prefers it for ease of sorting and processing. “Our commitment to innovative products that align with our sustainability initiatives carried over into the development of this new line,” Orkisz added. To meet those goals, Inline created an all-clear, 360°, smooth wall container. This design allows for an appealing presentation that is also extremely user-friendly, as polypropylene is safe for both microwave and dishwasher use. Consumers can also serve and eat the foods directly from the container without the need to transfer to another plate or dish.

Key features of the new Safe-T-Chef line include:

- Industry-leading tamper-evident and tamper-resistant technology
- Smooth, modern design with scoopable corners
- High clarity polypropylene with a 360° view
- Polypropylene is Plastic #5 Recyclable
- Vented and non-vented options
- Leak resistant (non-vented options)
- Microwave and dishwasher safe
- Single-piece clamshell design that allows for efficient inventory management
- Deep stacking rails for eye-catching multi-level merchandising
- SureGrip® technology for ease of handling and re-sealing
- Automation compatible with Inline Plastics equipment



The company is opening a new manufacturing facility in Conyers, GA, which will exclusively produce the new Safe-T-Chef® line. Safe-T-Chef® joins Safe-T-Fresh® and Essentials as the third brand in the Inline Plastics portfolio.

Restaurants, convenience stores, food service, supermarkets and processors can now give consumers a packaging option that ensures the quality, freshness, and security of the hot foods inside.

To learn more about Safe-T-Chef®, visit [InlinePlastics.com/hot](https://www.inlineplastics.com/hot)



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allows contents to
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under heat lamps



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keeps food safe &
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We strongly recommend that customers test products under their specific conditions to determine fitness for use.

*“You don’t need a silver fork to
eat good food.”*

Paul Prudhomme



Industry
Leaders



CHEF'S CHOICE

CHIPPERBEC DISTRIBUTES ITS DELICIOUS POTATO
PRODUCTS IN THE EAST COAST AND CANADA.



By Debbie Hall

The success of Chipperbec potatoes highlights the company as the choice of chefs who request Chipperbec potato products from food service companies to use in their menus. The phenomenal taste of the restaurant industry's favorite frying potato will expand into Canada with two new growing areas in Toronto and Quebec. This expansion will serve the Canadian market as well as the east coast of the United States. Quebec is a current, but newer growing area. Toronto is a new growing area for 2023.

"The area in Toronto is very new, and this is our first year with that grower," explains Matt Hornbuckle, Director of Food Service Sales & Marketing for Chipperbec. "Our Quebec location will catapult our growth on the east coast. Canada offers great growing soil with available land for supply. We enjoy partnering up with farms located in Canada. With this connection, we are able to feed the east coast with great potatoes. We are helping our industry with solutions and options for the supply chain and reducing costs."

THE FOOD INDUSTRY HAS EMBRACED CHIPPERBEC'S FRYING POTATO MAKING THE BEST FRESH CUT AND FROZEN FRIES AND CHIPS. THE DYNAMIC INFUSION OF BOLD NATURAL POTATO ESSENCE TAKES ANY MENU TO THE NEXT LEVEL TO THE DELIGHT OF ITS GUESTS.

One partner, Serendipity 3, understands excellent food. Founded in 1954, the restaurant continues to thrive in New York City, with singer and actress Selena Gomez now having an ownership stake. The restaurant created the Guinness Book of World Records for the most expensive fries using the Chipperbec potato.

Hogsalt Hospitality continues to be a valued partner with restaurants, including Au Cheval, Bavette's, Gilt Bar, Green Street Smoked Meats, and The Doughnut. Chipperbec potatoes add to the lifestyle brand of Hogsalt Hospitality.

The East Coast presents fertile possibilities for Chipperbec teaming up with Primo Produce. Its 30,000-square-foot state-of-the-art warehouse is considered one of the best-designed, most functional facilities of its kind on the East Coast since it opened in 2000. The emphasis on safety and quality is also essential to Chipperbec to supply its customers with the best fresh-cut potatoes.

Primo Produce has implemented the technique of cross docking whenever circumstances allow it. Transferring products directly from incoming trucks onto outbound trucks maximizes efficiency and minimizes storage expenses.





“This will expand our supply chain with distribution in the northeast, domestically in the US, to help supply the food service industry,” says Hornbuckle.

The food industry has embraced Chipperbec’s frying potato making the best fresh cut and frozen fries and chips. The dynamic infusion of bold natural potato essence takes any menu to the next level to the delight of its guests.

The newest trend is sweet potato fries, and consumers request Chipperbec’s sweet potato product. This is an excellent alternative to Russet potatoes. I would explain these are frozen sweet potato fries and are looking to increase different items and sizes under the Chipperbec sweet brand. Please cut the part about “excellent alternative to the russet potato”.

Chipperbec’s line of frozen potatoes is full of flavor and can add profits, value, availability, and usability. Fresh-cut potatoes would be perfectly sustainable for restaurants serving about 50 daily. However, the solution is their frozen potato products for more traffic (the number of customers served). They can offer fries while being efficient, reducing waste, and increasing the bottom line without sacrificing quality or taste.

Convenience, retention of vitamins and minerals, and longer shelf life are some of the reasons restaurants and chefs purchase frozen foods. Chipperbec Potatoes, the gold standard of frying potatoes, offers a line of frozen frying potatoes with its newest offering, sweet potato fries.

Conditions have been challenging in 2022 and will continue into 2023, but Chipperbec Potatoes has always been solution-driven and continues to grow in new regions. The Chipperbec potato was developed 15 years ago as a prospective program developed from restaurant roundtables and input from chefs. Hornbuckle was inspired to provide quality frying potatoes as the ultimate farm-to-table experience. The Kirschenmann Family created the concept of using the potato for restaurants in Bakersfield, California, circa 1980, supplying In N Out Burger. In 2015, with the help of Chicago restaurateurs, Hornbuckle introduced the world-class Chipperbec branded potato.

The founders’ vision is that Chipperbec Potato is globally the No. 1 frying potato. For more information, visit chipperbec.com and follow on Facebook @ Chipperbecpotatoes, Instagram @ chipperbec_potatoes, and Twitter @chipperbec.



POTATOES

AMERICA'S FINEST CHEFS DEMAND CHIPPERBEC.™

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Wickles Pickles

A True Taste of the South

Pickles are one of the oldest food inventions and loved by many throughout the world. Dating back over 4,000 years, pickles have made quite the journey since their inception. Ancient Mesopotamians preserved their bountiful crops in an acidic brine and the rest is history!

The varieties of pickles are seemingly endless. Some prefer a salty dill pickle with their backyard grill, while others enjoy a “bread and butter” or sweet pickle.

A small, family-owned company, Wickles Pickles, has upped the game on the pickle landscape. Their unique recipes and one-of-a-kind taste will tickle your tastebuds with the very first bite.

Recently, I had the chance to speak with Andy Anderson, part of the Wickles Pickles company. Keep reading to learn all about the Alabama-based company and some of Andy’s suggestions for enjoying their unique creations.



Can you tell us a bit about the company and its history?

Wickles (although a nearly 100-year-old family recipe) began being jarred and labeled in downtown Dadeville, AL in January of 1998, by brothers Trey and Will Sims. Originally, they could make about 27 cases per day and sold them to “mom and pop” gift and gourmet food stores. It wasn’t until we found a manufacturer in Georgia and then later in North Carolina, that we could sell them at a price competitive enough for supermarket shelves. We brought production back to Alabama in 2017 and currently produce as much as we can in-state. We still operate from Dadeville, AL and are now available in all 50 states.

When did Wickles Pickles really hit the food scene?

When Wickles began, we spread the word through family and friends with the hope it would one day be a household name. You’ll now find our products in most refrigerators throughout the south and on many tables nationwide. We attribute the growth to our friends (many of which are chefs, master grillers, and home entertainers) sharing the Wickles love.

What are some popular ways you’ve seen that people like to enjoy Wickles?

Wickles transform a regular turkey sandwich into a work of art and add something special to that BBQ sandwich or burger. We’ve seen Wickles products used in and on everything from pizza, deviled eggs, and pimento cheese to cocktails like Wickletinis, Margaritas, and of course Bloody Mary’s.

My personal favorite is a simple charcuterie board with a variety of Wickles Chips, Cornichons, and Wicked Garlic with sausage (Conecuh* if you have it), cheese, crackers, and probably some mustard(s).

How has Wickles Pickles grown beyond just Alabama?

We consider Wickles the “South’s Best Pickle”. Wickles products are readily available in most supermarkets and many other stores around the South. Wickles are now available in all 50 states but, a large amount of our sales are still in the South.

How can someone purchase Wickles Pickles?

Wickles are available nationwide. They can be found at Publix stores, Piggly Wiggly, Kroger, Safeway, and Wal-Mart, to name a few.

Wickles recently participated in a partnership with Jack’s Hamburgers for a cheeseburger featuring Wickles Pickles.

Is that on the horizon with other restaurants/companies?

Jack’s Hamburgers in Alabama, Mississippi, Georgia, and Tennessee recently launched a “Wickles Pickles Bacon Burger” as a limited time offer. Our friends at Hi-Wire Brewing recently released a Wickles Pickles sour beer.

We are also served at many restaurants including Alabama’s Dreamland BBQ and Rodney Scott’s Whole Hog BBQ Concepts. We have also partnered with several SEC schools for their in-stadium concessions and otherwise, through the years.

We hope there will be other fun, new partnerships to come in 2023 and beyond

Any additional info that you would like to pass along?

Wickles are “Wickedly Delicious Pickles”!

The original “Wicked” flavor profile is sweet with a little heat, although we now also offer our Dirty Dill line. Both lines are packed with garlic and peppers. All Wickles products offer bold, unique flavors.

Our website is www.wicklespickles.com and we frequently add recipe ideas to our FB and Instagram social media pages.

The delicious, unique flavors of a Wickles Pickle will change your mind about pickles forever. There is a world of possibilities for these delicious condiments and Wickles Pickles has tapped into that.

The next time you want to spice up your restaurants’ menu, consider the “Wickedly Delicious Pickles” as a possible addition. Your tastebuds will thank you for it!

Conecuh Sausage is another Alabama-based product that is bold, smoky, and absolutely delicious!



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2023

A Revolution in Menu Choice



By Luke Emery
Chief Customer Officer, Tractor Beverage Company

It's the time of year for trend forecasting, yet despite all the complications of a post-Covid economy, one big food service trend is emerging—an industry-wide quest to capture the rapidly increasing discretionary spending of Gen Z consumers.

Millennials may represent the largest group of consumers and Boomers may have more buying power, but with \$360 billion in global disposable income, Gen Z is today's sleeping economic giant, and that behemoth is stirring. Food service companies will take significant steps to attract it in 2023 by delivering much more of what this demographic wants. That means menus and drink stations disrupted by a flood of new better-for-you beverage choices.

Already leading brands like Chipotle, WOWorks, CoreLife Eatery, and Hart House have put premium, sustainable, and better-for-you options on the table. They'll lean into that strategy in 2023, and the rest of the industry will, too, supplementing conventional foods and beverages with cleaner selections that work harder to fill seats with younger spenders.





Evidence supporting the non-negotiable arrival of better-for-you choices is everywhere—compared to their parent’s generation, Gen Z consumers look for clean-label menu options and prefer sustainably-sourced restaurant foods and beverages at significantly higher rates. Thanks to social media and other digital channels, they’re much more aware of food initiatives, like farm-to-table experience and the need for regenerative agriculture. They don’t want chemicals or fake sweeteners, artificial colors or synthetic flavors, GMOs or industrial foods. They’re seeking better choices, and restaurants will, ironically, have no choice but to meet these desires if they want to boost sales of high-profit incremental items like beverages.

Supplying these new options in 2023 will be far easier than most think. Generationally appealing and clearly differentiated new alternatives like those from Tractor Beverage Company—the first certified organic, non-GMO total beverage solution created exclusively for the food service industry—will provide an easy answer for operators looking to drive incremental traffic and increase check size.

As the restaurants discover how simple—and financially rewarding—it is to offer a tailored beverage program that takes advantage of the demand for cleaner alternatives, owners and operators will embrace this new direction with growing enthusiasm and accelerate the trend. What comes next will be a shake-up of America’s largely stagnant conventional beverage station. The changes will be far-reaching and will provide the affordable innovation and accessible premium nutrition that food service needs to appeal to the tastes of the incoming Gen-Z economic powerhouse.



Call it the democratization of sustainable food. Once the exclusive province of those relatively elite wealthy older consumers able to afford it, choices like organics are poised to penetrate all the way down through casual dining menus to fast food outlets. Thanks to rapidly increasing availability and on-trend flavor experiences, 2023 will be the year that revolution finally takes off. And once it does, the rise of Gen Z’s economic supremacy will ensure the industry never looks back.

Tractor Beverage Company is the first and only certified organic, non-GMO total beverage solution for the foodservice industry. Focused on creating affordable and accessible better-for-you beverages, Tractor’s handcrafted drinks feature clean ingredients that deliver on taste, functionality, and an innovative customer experience. To learn more, visit drinktractor.com or follow along on Instagram: [@drinktractor](https://www.instagram.com/drinktractor).



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*“Ice cream is exquisite. What
a pity it isn’t illegal.”*

Voltaire

SOMMARØY

SPIRITS DISRUPTING THE ALCOHOL INDUSTRY

Lower Proof Spirits Driving Higher Revenues

By Anita David

Who isn't on the lookout for new and exciting cocktail options that keep their low alcohol tolerance in the game? Sommarøy Spirits is a new premium line of lower-proof spirits that are craft-distilled with only two-thirds the alcohol of traditional spirits, so adults can enjoy drinking in moderation and keep the good times going.

Sommarøy's new Vodka and Gin are premium alcohol, unflavored, zero-carb, lower-calorie, gluten-free and only 55-proof (27.5% ABV). The premium nature of the product is evident from the moment you lay eyes on it. Each bottle is a modern, elegant work of art, but what truly sets Sommarøy Spirits apart is their dedication to quality. These spirits are made using only the finest natural ingredients, with skilled distillers who have mastered the art of extracting maximum flavor from their ingredients. The lower proof nature of these spirits allows for a smoother, more refined tasting experience that is both bold and nuanced.

SOMMARØY HAS INNOVATED LOWER-PROOF SPIRITS THAT ARE A TRUE DELIGHT FOR THE SENSES, AND A GREAT OPTION FOR THOSE LOOKING TO ENJOY A DELICIOUS DRINK WITHOUT OVERINDULGING.

Sommarøy has innovated lower-proof spirits that are a true delight for the senses, and a great option for those looking to enjoy a delicious drink without overindulging. It feels better to order that "one more drink" as a lower-proof, low carb, low calorie option that is as appealing to my health-conscious Gen Z niece as it is to me.

This month, many customers are looking for low/no alcohol options. Chicago-based Sommarøy co-founders Michael Barkin and James Cosma discussed with us how the increasing appeal of day drinking inspired them to create spirits that allow you to be present and enjoy the cocktail experience without the complications of a full-proof drink.



DRY-ISH JANUARY

WHY WE DON'T GO DRY

We surveyed 1,000+ U.S. adults (25+) on their current attitudes and habits around alcohol consumption.

THE MODERATION MOVEMENT

Moderation is a new consumer drinking trend on the horizon and it has staying power. Between high-proof, holiday over-indulgence and mocktails in Dry January, today's alcohol consumers want to meet in the middle.

9 in 10 

(86%) would be more likely to participate in *Dry January* if the focus was more about *drinking in moderation* and not completely abstaining from alcohol.

97% 

say they *moderate their consumption* of alcoholic beverages if they *need to function their best the next day*.

90% say they're *drinking less liquor* or spirits now than at other points in their lives because...



55%
health



42%
work productivity



38%
parenting



29%
makes me feel tired

THE PROBLEM

When drinking alcohol, **73% agree** they like the way they feel in the moment but not the next day.

HAPPINESS IN A GLASS

VS.

MORNING AFTER REGRETS

- 61%** Drinking relieves stress
- 59%** Drinking makes me feel good
- 51%** Drinking helps me unwind with friends
- 47%** Drinking makes me more sociable
- 27%** Drinking makes me more likeable

- 42%** Hangovers
- 38%** Next-day grogginess
- 33%** The empty calories
- 31%** I am less productive the following day
- 21%** I tend to embarrass myself

WHY WE DON'T GO DRY

Nearly half (45%) wish they could cut their drinking in half or wish they had the self-control to only have one drink when they consume alcohol but...

43%

drink because they like the taste

43%

drink because they like the way alcohol makes them feel

27%

drink because they feel pressured to in social settings

MODERATION NEEDS A NEW CATEGORY

75%

wish there was a spirit or liquor alternative that **impacted them less** than traditional spirits



25%

say the primary reason they have not cut back on drinking is because **there aren't products interesting enough** to replace their current alcohol preferences



SOMMARØY™

Sommarø offers premium craft-distilled spirits with only two-thirds the alcohol of traditional spirits, so adults can enjoy drinking in moderation and keep the good times going.

Created in response to the fast-emerging mid-strength spirits category, Sommarø's smooth, premium Vodka and Gin are 55-proof (27.5% ABV), 70 calories and gluten-free with 0 carbs.

Sommarø Spirits are crafted in small-batches utilizing legacy distilling techniques for a premium taste that you can enjoy neat, on the rocks or mixed in your favorite cocktail.

For more information, visit sommaroyspirits.com

SURVEY METHODOLOGY

Sommarø commissioned Atomik Research to survey 1,008 adults throughout the United States between the ages of 25 and 45 years old who regularly consume alcohol and have household incomes of \$75,000+. Fieldwork took place between November 15 and November 21, 2022, and the margin of error is +/- 3 percentage points with a confidence interval of 95 percent. Atomik Research is an independent market research agency.

AS ENTREPRENEURS, WHAT INSPIRED YOU TO CREATE SOMMARØY?

Like most of us during the pandemic, we were enjoying our favorite cocktails a little more than usual and realized that we wanted a drink option that allowed us to be present in our day and not have any next-day regrets. We looked for a great-tasting, unflavored option at a lower-ABV, but we couldn't find one. As entrepreneurs, we know a gap in the market is an opportunity, and the rapid growth of the low/no market overall speaks well to the increasing consumer appetite for moderation. We set out to create a premium, mid-strength spirit with the same delicious taste of traditional full-proof spirits. In getting this off the ground, like any business, the key is finding the right partners and having an extremely high expectation for quality and purpose in everything we do.

The hardest part was getting the spirit itself to taste as good as we think it does. We knew going into this, that if the product quality wasn't there, that we would have no chance of success. Thankfully we are thrilled with what we are going to market with. We believe firmly in being a 'quality product' first company, so even though we are producing low alcohol spirits, the liquid must be absolutely exceptional if we are going to put our name on it.

YOU ARE ESSENTIALLY HELPING TO DEFINE A NEW VERTICAL IN THE ALCOHOL INDUSTRY. HOW DID YOU DEFINE YOUR MARKET? WHO IS THE CUSTOMER FOR LOWER-PROOF SPIRITS?

Given the market isn't yet defined, our objective is to truly shape what low alcohol craft spirits means. Today's consumers want choices - lower-proof spirits are for those who want to drink spirits but stay in control. Our research shows that our customers align with our core values of stamina and moderation. They enjoy getting together socially with family and friends but also have a focus on their overall health and wellness, especially when it comes to alcohol. Our customers want to have fun with a cocktail option that gives them the stamina to enjoy a night out socializing, while also being present for the experience and productive the next day.

HOW ARE YOU INTRODUCING SOMMARØY TO THE MARKET?

We're reaching customers through a combination of product education and experiential tastings that will shine a light on this new category we are trying to define. Hospitality and retail partnerships are key, and we think restaurant owners will see an immediate translation from lower-proof spirits to higher revenue. We're thrilled that Sommarø Spirits can currently be found nationally at most Whole Foods Market stores where spirits are sold and in Illinois at Dom's Kitchen and Market and Binny's Beverage Depot locations and in Nevada at Lee's Discount Liquors. Our distribution is growing rapidly and we're actively working on e-commerce and new restaurant and bar partners.





MICHAEL BARKIN AND JAMES COSMA, SOMMARØY CO-FOUNDERS

Proven Chicago-based entrepreneurs, Michael Barkin and James Cosma, are pros at spotting emerging consumer trends and opportunities in the marketplace and building successful companies that resonate with both investors and consumers alike.

Most recently, Barkin and Cosma partnered on Sommarøy Spirits to bring to life a new category that was lacking in the adult beverage market. Like most Americans during the pandemic, they were enjoying their favorite cocktails a little more than usual and realized that they wanted a lower-proof version of their favorite spirits to keep the good times going, similar to the myriad of lighter ABV options available in the beer, RTD and wine markets. But in looking for a good-tasting, unflavored, lower-proof spirit they realized the gap in the market and saw an opportunity to create premium, mid-strength spirits with the same delicious taste of traditional spirits. Sommarøy Spirits was born and with it, a brand-new category to the adult beverage market - mid-strength, unflavored premium spirits to meet the growing consumer desire to drink alcohol in moderation.



MICHAEL BARKIN

Michael Barkin gets his energy from being around people and is a successful sales-driven entrepreneur. Michael is best known as a co-founder and SVP of Sales for Trunk Club – a retail startup founded in 2010 with the goal of creating a better way for men to shop. Trunk Club was sold to Nordstrom in 2014 for \$350 million.

In September 2018, Michael co-founded Stitch + Heart, a Chicago based apparel startup to raise money and awareness for cancer charities through the purchase of men's custom clothing. Stitch + Heart sells directly to consumers and donates 10% of the retail sale to the cancer charity of the customer's choice.

Additionally, Michael consults with a variety of direct-to-consumer industries to evolve the way they think about retail, the sales process, customer experience, leadership, culture and team building.

Michael is a graduate of Indiana University, a husband to Carey and a father to his sons Owen and Crosby, living in Lincolnshire, IL.

In his downtime, Michael can be found enjoying a Sommarøy South Side cocktail on his favorite place, the golf course.

To learn more, connect with Michael [@HairBarkin](#)



JAMES COSMA

James Cosma is a 20-year veteran in the alcohol space and is best known as founder of the wine import company, Atlas Imports, L.L.C., which represented marquee wine producers from around the world, in addition to developing private- and control-labels for national and regional retailers across the country before its sale to Riboli Family Wines (Stella Rosa) in 2021.

James not only knows the alcohol industry, but everyone knows him. He has established relationships with spirits wholesalers and retailers in all 50 states and Puerto Rico. These key relationships combined with the ability to keep his hand on the pulse of trends in the adult beverage industry make James a key operational and executional leader for the Sommarøy team.

James is a graduate of Bowling Green State University, and received his MBA from Loyola University. James is husband to Mariana and father to three children, Lucas, Lola and Alex, living in Park Ridge, IL.

When James isn't developing a new spirit, he loves to cook while enjoying his favorite Sommarøy Negroni.

To learn more, follow James on [LinkedIn](#).

INTRODUCING SOMMARØY

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GLOBAL PLANT-BASED BRAND

LAUNCHES IN U.S. MARKET



Whether a vegan, vegetarian or flexitarian, or simply someone who is “plant-curious”

Better Balance, a global plant-based brand, launched into the U.S. market earlier this year. The brand opened its U.S. headquarters in the Dallas area and has quickly been launching into other food service markets in Texas - including Austin and San Antonio in addition to Dallas - as well as in New York City and Chicago.

Better Balance’s mission is to elevate plant-curious individuals by providing healthy proteins to fuel everyday life through plant-based alternatives that enhance flavor, nutrition and the overall food experience. No matter if you’re flexitarian, vegetarian, vegan or simply trying to eat healthier, Better Balance can offer healthy, plant-based

products that taste delicious. Better Balance's offerings are heavily pea protein-based and all products are gluten free. The current portfolio includes Grounds, which can be subbed for beef, pork and chicken, and Shreds, to use in place of chicken, pork and fish, as well as dairy-free Sour Cream and nacho-style Cheese Sauce.

Since the brand's launch in the States, Better Balance has been met with rave reviews from vegan and non-vegan chefs. Better Balance can currently be found at select restaurants throughout Dallas, San Antonio, Austin and Chicago, including TLC Vegan Cafe (Dallas), FRIDA Mexican Restaurant and Bar (San Antonio), Casa del Vegano (Dallas), House of Vegan (Dallas), Kal'ish (Chicago), L/A Mex (Chicago), Sam and Gerties (Chicago) and more. The plant-based brand also has a long-standing relationship with ReThink Food, a nonprofit organization that was founded to address hunger in the United States by contributing to a sustainable and equitable food system.

"Plant-based meats are on a steady rise, and I find it important to adapt by offering menu options that could reach a broader audience of diners," said Sofia Sada, Executive Chef of FRIDA Mexican Restaurant and Bar in San Antonio and Better Balance chef partner. "We want to serve customers who live a plant-based diet or someone who is simply feeling adventurous and wants to try something new. Of all the available options, I find that Better Balance is the best tasting, and allows me to create delicious dishes for all our patrons without compromising flavor and texture."

"The tastes, textures and colors of Better Balance's foods is better than any other product I have used. In particular, the Shreds and Sour Cream are more versatile than anything out there," said Chef Gardner, Executive Chef of TLC Vegan Cafe in Dallas and Better Balance chef spokesperson. "I am excited to have worked alongside the Better Balance team to give others in the industry a chance to taste the newest and best plant-based brand on the market right now."

So, if you've been on the search for new, plant-based alternatives that are highly rated by all types of chefs, you know where to start. For all Better Balance current restaurant partners visit their Instagram at @betterbalancefoods_us. For product and sales information, visit www.betterbalancefoods.us or email contactus@betterbalancefoods.com.



"The tastes, textures and colors of Better Balance's foods is better than any other product I have used. In particular, the Shreds and Sour Cream are more versatile than anything out there..."

said Sofia Sada, Executive Chef of FRIDA Mexican Restaurant and Bar in San Antonio and Better Balance chef partner.



Whole Roasted Alaska Salmon with Fennel and Lemon

This stunning salmon recipe makes use of fresh herbs and displays the entire fish as a centerpiece of the table.

Prep Time: 15 Minutes

Cook Time: 30-40 Minutes

Total Time: 45-55 Minutes

Servings: 12-24

Yield: 1 Whole Alaska Sockeye Or King Salmon



INGREDIENTS

12 Tbsp. Olive Oil
 4 Ea. Fennel Bulbs, Sliced Thin
 12 Ea. Lemons, 4 Sliced Thin, 2 For Juice
 8 Oz. Fennel Seeds
 12 Ea. Cloves Garlic, Rough Chop
 Whole Alaska Sockeye Salmon (7-8 Lbs.) Or
 Whole Alaska King Salmon (15-16 Lbs.)
 2 Ea. Bunch Parsley
 4 Cups White Wine
 Salt And Pepper, As Needed
 Edible Flowers And Fresh Herbs For Garnish

INSTRUCTIONS

PREPARE SALMON FOR ROASTING

Preheat oven to 450°F. Brush a large sheet pan with 2 Tbsp olive oil. Place 1/2 of the sliced fennel, lemon slices, fennel seeds and chopped garlic on the bottom of each of the roasting pans to form a rack. Sprinkle the inside of the salmon with salt and pepper. Place a bunch of parsley inside the belly and lay onto the pan. Spread remaining mixture evenly on top of fish. Divide the lemon juice, salt and pepper and remaining olive oil on top of fish. Add 2 cups of wine to each pan. Wrap head and tail of salmon with aluminum foil to preserve the looks.

ROAST SALMON

Place fish in the oven.
 Baste the salmon with the liquid in the pan after 10 minutes.
 After 25 minutes check for doneness by instant read thermometer which should read 135°F in the thickest part of the salmon or tug on the dorsal fin and see if it comes off. Once done, remove and keep warm.

TO SERVE

Place the whole fish on a serving platter, peel off the skin and garnish the platter with fresh bunches of herbs and some edible flowers. Scatter the cooked vegetables around the platter and serve.





Thai-Style Whole Stuffed Alaska Salmon with Sesame Snap Peas

Alaska sockeye salmon is stuffed with aromatics and wrapped before being grilled or roasted to flavorful perfection and served as the star of the table.

Prep Time: 20 minutes
Cook Time: 35 minutes
Total Time: 55 minutes
Servings: 6 to 8

INGREDIENTS

1 Whole Alaska Sockeye Salmon (Dressed), Fresh Or Thawed
2 Tablespoons Olive Oil
2 Teaspoons Sea Salt
1 Teaspoon Fresh Ground Pepper
1 Lime, Sliced
2 Small Stalks Lemon Grass (2 Oz.), Light Part Only, Halved Lengthwise And Bruised (Crushed)
6 To 8 Slices (2 Oz.) Long Thin Slices Of Peeled Fresh Ginger
4 To 5 Sprigs Each Fresh Mint And Cilantro
2 Thai Chiles, Halved Lengthwise

Sesame Snap Peas:

1 Tablespoon Olive Or Canola Oil
1 Pound Snap Peas
1 Red Bell Pepper, Sliced
1 Teaspoon Each Sesame Oil, Soy Sauce, And Sesame Seed
1 Tablespoon Sweet And Sour Sauce



INSTRUCTIONS

PREPARE THE GRILL AND BAKING SHEET

Remove Alaska sockeye salmon from refrigerator 15 minutes before cooking. Heat grill to medium-high heat (400F). Cut 2 pieces of aluminum foil large enough to wrap around salmon lengthwise. Stack the foil sheets (shiny side down) on a baking sheet; spray top sheet generously with cooking spray.

PREPARE THE SALMON

Rinse salmon under cold water, thoroughly rinsing belly cavity; pat dry with a paper towel. On both sides of the salmon, cut 3-4 slits, crosswise, into the skin of salmon, deep enough to almost reach the bone. Brush salmon with oil; sprinkle salt and pepper inside and outside the entire fish. Stuff salmon with layers of lime slices, lemon grass, ginger, mint, cilantro and chiles. Wrap salmon in several sheets of heavy-duty aluminum foil, bring foil ends up and crimp to close (leave room for heat circulation inside), forming a sealed packet.

COOK THE SALMON

Carefully transfer the foil packet to the center of a preheated grill or oven at 400F. Cook for 25-35 minutes, just until salmon is opaque throughout. Remove from the grill/oven and let rest a few minutes before serving.

MEANWHILE, COOK THE SNAP PEAS

Heat oil in a pan. Stir in snap peas and bell pepper slices; sauté 3-5 minutes, just until peppers soften. Mix together with sesame oil, soy sauce, sesame seeds, and sweet-sour sauce. Serve vegetables with salmon.

Tamarind Lemongrass Cured Alaska Salmon

Created by Chef Melissa King

Chef and entrepreneur Melissa King draws from classic Asian ingredients to add flavor and depth to this traditional and simple cured lox recipe.

Prep Time: 15 Minutes

Cook Time: Cure overnight

Total Time: 48 hours

Servings: 4 to 6

Yield: 1 fillet



INGREDIENTS

1 Fillet (Side) Wild Alaska King Or Sockeye Salmon (About 3 To 4lbs) Skin On, Scales And Pin Bones Removed
1 Cup Kosher Salt
1 Cup Granulated Palm Sugar Or Light Brown Sugar
2 Stalks Lemongrass, Fragrant Root Parts Only, Finely Chopped
5 Thai Chilis, Finely Chopped
Grated Zest From 3 Limes
Grated Zest From 2 Oranges
1 Ounce Unflavored Vodka
4 Ounces Jarred Tamarind Purée

INSTRUCTIONS

PREP THE SALMON

Pat the salmon dry on both sides. Place the salmon flesh side up on top of a double layer of plastic wrap.

Make the salt cure mixture

In a medium bowl, combine kosher salt, sugar, lemongrass, chilis, and zest together and mix well. Rub the salmon with the mixture until completely covered and packed on the fillet.

In a small bowl, stir the vodka together with the tamarind paste. It should be a pourable consistency similar to thin, runny honey. Add a tiny bit more vodka if necessary.

Drizzle the vodka/tamarind mixture evenly onto the salmon with the salt and sugar mixture until all of it is absorbed into the salt.

CURE THE SALMON

Wrap and cover the salmon in the double layer of plastic wrap. Place onto a sheet tray and weigh the fish down with flat, heavy items on top (e.g., baking dish with food cans). Allow to sit in the refrigerator for 8 hours or overnight.

Baste with the juices every 12 hours or so and return to the refrigerator. The flesh will become translucent, slightly firm and ready to serve by the second day.

SLICE AND SERVE

Remove salmon from wrappings. Wipe off any remaining salt cure mixture and discard. Pat the salmon really well, until dry. Slice thinly at an angle to serve, leaving the skin behind.

Serving Suggestions: Serve with a dollop of crème fraîche, Alaska salmon roe, crispy shallots, and cilantro.



Alaska Cod with Asparagus & English Peas

Created by Chef Brooke Williamson

This dish packs a punch with freshly seared Alaska cod in a bath of anchovy butter topped with fresh asparagus and English peas.

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Servings: 5

INGREDIENTS

- 1 Pound Cod
- 1 Bunch Asparagus, Peeled, Blanched
- 2 C English Peas, Blanched

Anchovy Butter Sauce

- Olive Oil, As Needed
- 4 Garlic Cloves, Minced
- ¼ Cup Anchovy Filets, Chopped
- ¼ Cup Butter, Cold
- ½ Cup Parsley, Chopped
- 1 Lemon
- Mustard Or Broccoli Blossoms, As Needed



INSTRUCTIONS

PREPARE THE COD

Portion the cod into 5 smaller, equal sized portions. Pat dry with a paper towel and season both sides with salt. Place a large sauté pan over medium high heat and coat the bottom generously with neutral oil. When the oil starts to smoke, carefully add each portion of cod to the pan. Cook for 3-4 minutes on each side, or until golden brown.

MAKE THE SAUCE

Place a sauté pan over medium high heat and coat the bottom with olive oil. Add minced garlic and sauté until barely golden brown, then add chopped anchovy, using the back of a spoon to help break up the pieces. Cook for 1-2 minutes before adding cold butter. Turn off heat and add Italian parsley and whisk to create an emulsified sauce. Add lemon juice to taste.

SERVE

Add blanched peas and asparagus to the Anchovy Butter Sauce and stir to coat. Place the cooked cod in the bottom of a shallow bowl and spoon over the peas, asparagus and more of the sauce. Garnish with mustard blossoms and enjoy!



WHAT WILL THE *NEW YEAR* BRING?

ONE EXPERT SHARES POSSIBLE TRENDS FOR 2023 IN THE F&B INDUSTRY

By Debbie Hall

Before the pandemic, restaurants, bars, and nightclubs in the food and beverage industry could make a plan for maintaining and growing their business. Then 2020 happened, and the F&B business model totally changed and transformed. Trends predicted to take years suddenly became a reality in the industry. Kimberly Grant, Global Head of Restaurants and Bars at Four Seasons Hotels and Resorts, brings her expertise from working in the independent restaurant world for nearly 30 years. Grant oversees nearly 600 restaurants, bars, and food and beverage venues for Four Seasons with a goal to offer category-defining concepts in each market and become the preferred luxury operator worldwide. She travels extensively and, from her recent experience, shares her forecast and predictions about the top dining trends for 2023.

What about the trend of restaurant workers seeking a global career with prestigious hospitality brands?

Kimberly Grant: Traditionally in our industry, if you took a career track in a particular format, whether it was fast casual, full service, polished casual or fine dining, you would remain on that track. If you became a hospitality professional through the hotel track versus the independent restaurant track, you would generally stay on the track.

Those lines are quite blurred now and the goal for my team is to expand our reach when looking for talent. At Four Seasons, we are looking for the best craftspeople, no matter their background. We focus on professionals who care deeply about their craft.

Does this include chefs?

Kimberly Grant: Chefs have the same goals as other restaurant workers. I started in the industry as a server, so my view on talent is on all positions, whether utility position, back waiters, chefs, or sous chefs. Each has a craft in their particular role or position. I was recently in Vail [Colorado] speaking with an executive chef

and his team that we are collaborating with from the independent restaurant world, and their chefs have absolutely loved the restaurant in a hotel experience. They never considered it as an opportunity to cross over, and after having this collaboration, it opened their eyes that there are other opportunities beyond the independent restaurant world.

What about trends for evolving menus that fuse local ingredients and local sourcing into traditional recipes?

Kimberly Grant: I get to travel the entire world, and I find, for example, avocado toast on every breakfast menu. I also find negronis and espresso martinis on domestic and international menus. Certain items are universal.

As for trends, there are two things. First, the term local means different things to different regions. Restaurateurs are starting to redefine the term “zero kilometer,” which is about sourcing the highest quality ingredients as close as possible to the location. Due in part to the pandemic, our chefs began growing vegetables, fruit, and harvesting honey onsite at their properties. This innovative sourcing approach is rapidly expanding our portfolio.

Historically, there were separate menus presented to cater to certain lifestyle preferences. So, if a guest wanted a vegetarian, vegan, or gluten-free menu, most food and beverage outlets would give main and supplemental menus. Mocktails, alcohol-free, were also separate offerings. The major trend I’m seeing is that everything is blurring together on menus. There can be a long list of cocktails, some with spirits and others alcohol-free. Starter and entrée categories will combine offers with an indication if it is vegan, gluten-free, or vegetarian, and all items are intermingled. While these choices might have been for a particular lifestyle previously, people are now selecting different items they want to eat, not necessarily to fit a way of life. The industry is embracing this concept.



Kimberly Grant, Head of Restaurants and Bars, Four Seasons Hotels and Resorts.



Four Seasons Resort Anguilla offers exclusive off-the-menu taco at its Half Shell Beach Bar.



Four Seasons Hotel George V features three Michelin-starred Chef Christian Le Squer and Michelin-starred Chefs Simone Zanoni and Alan Taudon.

What about the secret menu that gained popularity and traction?

Kimberly Grant: This trend is more important than ever. Many restaurants downsized their menus through the pandemic due to supply chain issues or a lack of staff to execute a menu that might have offered over 60 items. Some of the dishes guests loved might not have made it to the new menu, but if a restaurant has the ingredients and can make it of the best quality, they will prepare it at the customer's request as a secret, off-menu dish.

We have a venue, Half Shell Beach Bar at our resort in Anguilla (fourseasons.com/anguilla/dining/restaurants/half-shell), a little beach shack and bar that does not list tacos on the menu, but it is the best item to order there. The guests love that they know about the tacos but not the "general public" who come there, and this secret menu item adds excitement to the experience and brand affinity to the concept.

What are the trends for new technology in the food and beverage industry?

Kimberly Grant: We are excited about the advances and adoption of technology that came out of the pandemic. QR codes are an example of creating efficiencies with technology. However, at Four Seasons, we do not necessarily believe that the use of QR codes should replace menus but instead should enhance the guest experience. For example, guests could download the playlist of music being played in the restaurant, or stay informed about upcoming events. QR codes are more of a communication tool.

Another area we are exploring is to use technology in support of our Environmental, Social and Governance (ESG) efforts. Many properties in our portfolio are using technology to manage food waste, being able to identify waste, and finding ways to minimize this.

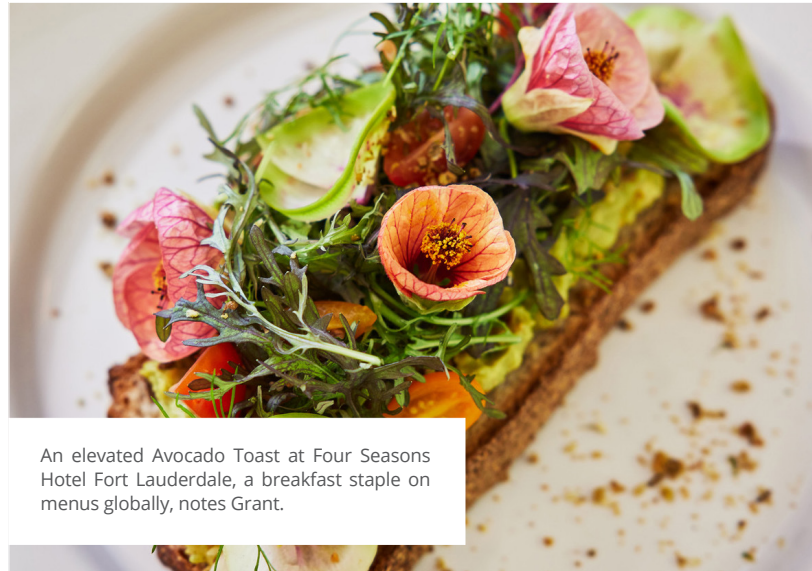
The independent restaurant world uses kitchen display systems as a tool to increase efficiency and output. However, many hotels have been slow to embrace this technology, in my opinion. We are exploring ways to bring technology into the kitchen to help the chef be able to prepare food faster, time courses together, and other areas to enhance the overall guest experience.

In our environment, we are leveraging technology for mobile ordering, whether it ordering in-room dining or requesting pool or beach service. Through the Four Seasons App and Chat, or an iPad located in their guest room, guests can order dining at the touch of a button. This is about personalizing and making the service more accurate.

Four Seasons App and Chat have been popular platforms since launch—even more so during the pandemic. Chat adoption has grown nearly 300 percent since 2019. Four Seasons App and Chat are a true extension of the brand, demonstrating Four Seasons commitment to innovation while enhancing the guest experience, always with a distinctly human touch. The App and Chat are perfect examples of the company's approach to technology. Four Seasons is not interested in technology for technology's sake but rather in ensuring a distinctly EI element within the technology that still allows the company's people to shine. It is the only Chat offering that is not a chatbot—it is real Four Seasons people on the property. While there may be AI innovations in the future that help enhance this offering, it will always be ultimately powered by people. Here is a link with more information:

What other trends are you forecasting for 2023?

Kimberly Grant: There are many challenges in the industry when it comes to finding talent. We know that people are looking



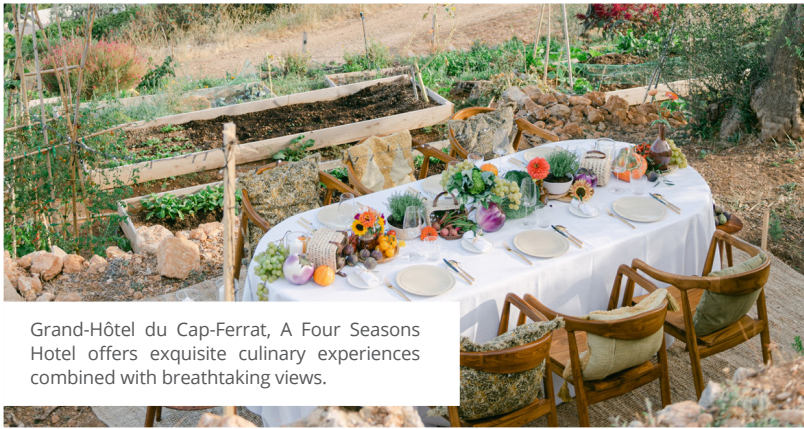
An elevated Avocado Toast at Four Seasons Hotel Fort Lauderdale, a breakfast staple on menus globally, notes Grant.



Cocktails with or without spirits are showcased on the same menu at Four Seasons properties, each crafted with the same level of attention to detail and passion.



Acclaimed Four Seasons bar leaders Lorenzo Antinori, Sarath Nair, Philip Bischoff, Julien Brigget and Keith Motsi, celebrating achievements in Asia's 50 Best Bars.



Grand-Hôtel du Cap-Ferrat, A Four Seasons Hotel offers exquisite culinary experiences combined with breathtaking views.



Executive Chef at the Grand-Hôtel du Cap-Ferrat, A Four Seasons Hotel Yoric Tièche, presents guests with unique dishes sourced from a cliffside terraced garden near the property.



Chandelier Bar at Four Seasons Hotel New Orleans.

for a career pathway, and so as an employer of choice, we want to demonstrate to the potential talent that they can grow their career in food and beverage with limitless possibilities around the globe and always with the same brand. Our industry is starting to embrace this more, we can get cross-pollination where chefs are exposed to front of house, and leadership teams are exposed to the kitchen. Front of house managers can move to a career through the food and beverage leadership ranks and not have to leave to advance. This is the key to the success of our industry to give these career pathways to our hospitality talent and ultimately reduce turnover.

Grant entered the food and beverage industry as a server in the 1990s and worked her way to assistant manager, trainer, and then general manager. She was inspired by the company's founder, Sandy Bell, for over 21 years. He provided her education in the hospitality industry and "was a great mentor. I learned the balance between how to take care of our team, take care of our guests, and how to take care of our shareholders. Under his leadership, I developed a passion for all things food and beverage. He taught me that magic of hospitality, treating others how you would like to be treated during those years. At Four Seasons, we are guided by the Golden Rule, and this approach is why this industry has become my life-long passion.

"I STARTED OUT IN CASUAL DINING AND THEN MOVED TO A CELEBRITY CHEF COMPANY WORKING AS A CEO, MANAGING EVERYTHING FROM A FOOD TRUCK TO MICHELIN 2-STAR VENUES. AT FOUR SEASONS, WE OPERATE NEARLY 600 OUTLETS GLOBALLY THAT ENCOMPASS FOOD TRUCKS TO MICHELIN 3-STAR VENUES. I AM JUST AS INSPIRED BY THOSE FOOD TRUCKS AS BY ANY 10-PLUS COURSE DINING EXPERIENCE OFFERED AT THE MICHELIN 3-STAR OUTLET. I SIMPLY LOVE IT ALL."

For more information, visit [fourseasons.com](https://www.fourseasons.com) and follow Facebook @FourSeasons, Instagram @fourseasons, and Twitter @FourSeasons.

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new whiskey of 2022



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Food & Beverage
Magazine's

2023 PRODUCTS TO WATCH ▶

Featuring products from brands we all know and love, plus hot, new products from companies that we are excited to bring awareness to. This is Food & Beverage Magazine's 2023 Products to Watch!



Food & Beverage Magazine's 2023 PRODUCTS TO WATCH



TOUCHBISTRO RESTAURANT MANAGEMENT SYSTEM

TouchBistro is an award-winning restaurant management system that makes running a restaurant easier, providing comprehensive services, including POS and customer engagement solutions on a single platform. TouchBistro helps restaurateurs streamline and simplify their operations, increase sales, and deliver a great guest experience.



TCHO

TCHO's (pronounced "cho") creation of six dairy-free chocolate bars, two seasonal chocolate bars based on an oat milk white chocolate formula and an entirely plant-based wholesale line for restaurant professionals underscore TCHO's commitment to transparency and sustainability. Be on the lookout in 2023 for even more plant-based bars and baking chocolates that will give conventional dairy milk chocolate a run for its money.



22 SALUTE

22 Salute Vodka is an award winning, handcrafted vodka using locally sourced natural ingredients & filtered more than 22 times for smoothness. With every bottle sold, they give back by donating a portion of profits to a reliable nonprofit focused on Veteran & First Responder mental health and suicide prevention. 22 Salute's vodka comes in uniquely designed 1 Liter bottles to share 1.5 oz Salute Shots with 22 friends and family.



OILCHEF

OilChef fantastic accessory to a commercial deep fryer which keeps cooking oil alive for longer. They are recognized for helping food service operators reduce their oil costs by 50% per month, reduce energy usage and improve sustainability.



Food & Beverage Magazine's 2023 PRODUCTS TO WATCH



SOMMARØY SPIRITS

Sommarøy Spirits answers the consumer demand for moderation with new mid-strength spirits options. Carefully crafted using small-batch legacy distilling techniques, this unflavored, premium Vodka is only 55-proof.



TRACTOR BEVERAGE CO

Tractor Beverage Company is the first and only certified organic, non-GMO total beverage solution dedicated to the foodservice industry. New to Tractor's lineup of real-fruit, flavor-forward agua frescas, Strawberry Dragonfruit is a tropical mix of strawberry, dragonfruit, sweet cherry, and pomegranate with a helpful boost of all-natural prebiotic fiber from organic inulin.



FRESHFRY PODS

FreshFry is a food manufacturing technology company based in Louisville, KY that has developed the only plant-based, all-natural "pod" on the market containing a proprietary blend of ingredients that cleans and extends the life of frying oil used throughout the food service industry. FreshFry Pods, also known as Sysco Classic Fry Oil Filter Pods, generate savings for restaurant owners in areas such as less overall oil usage, reduced build-up of oil in and around fryers, and lower labor costs for maintenance and disposal of oil.



A-SHA

A-Sha has reinvented the shape of ramen with their recently launched Meteor Noodle. Created by the AAPI-owned brand using a patented dual-blade that cuts textured ridges which allow sauce to coat the entirety of the noodle's surface, the Meteor Noodle has more than doubled the surface area of A-Sha's signature noodles. A thicker noodle with a slightly chewier bite, the three-dimensional Meteor is made from just wheat, salt and water and then air-dried for 18 hours.

FreshFry Pods

The easiest frying oil purification system

Sustainability shouldn't come at a premium.



“The quality of our oil is a big part of our commitment to providing high-quality food and service at a great value for our Guests, without ever sacrificing our standards. By working with FreshFry, we meet the needs of our franchisees, while continuing to deliver our Guests the amazing fried chicken and fabulous Honey-Butter Biscuits™ that made us famous.”

— Luis de la Torre, VP of Global Ops Services, Church's Texas Chicken®

FreshFry

www.freshfry.com



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EASY ICE

The only national commercial ice machine subscription gives business owners a top-rated ice machine, preventive maintenance, repairs, and backup ice for an affordable monthly payment. If you want to get your ice the Easy way, skip the hassle and expense of ownership for an Easy Ice subscription.



BETTER BALANCE SHREDS

Better Balance aims to elevate plant-curious individuals by providing healthy proteins through plant-based alternatives that don't sacrifice flavor, nutrition and experiences. Better Balance currently offers Shreds, Grounds and dairy-free Cheese Sauce and Sour Cream.



BABA'S ACID TRIP

A brand new, women-owned, first of its kind line of tart and tangy kombucha vinegars, which can be used as a unique cocktail acidifier, and shines in many culinary recipes. Half an ounce is the perfect zero calorie addition to seltzer water for a mindful mocktail, and just an ounce can replace most high-end finishing vinegars and citrus in salad dressings and marinades.



TATER KEGS

Tater Kegs are shredded potato mixed with delicious flavors. All the best parts of a baked potato in the perfect package. This tater features creamy cheddar cheese, big bacon bits, sour cream, and a hint of chives. And of course, crispy, crunchy potatoes.



Food & Beverage Magazine's
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APRÈS HOURS

The Classic Espresso Martini from Après Hours is a dairy- and gluten-free canned beverage that clocks in at 10% ABV. Designed by two female entrepreneurs who are always on the go, this ready-to-drink version of the popular caffeine-infused cocktail combines daytime fuel with a wind-down buzz.



SMOKE LAB VODKA

SMOKE LAB VODKA Classic, 40% ABV, is an ultra-pure spirit immersed in intrigue. It opens with fresh nutty aromas and hints of citrus fruits and unfolds into an intensity and complexity on the palate. The finish is subtle citrus fruits with hints of nutty characters.



RUNAMOK MAPLE SYRUP

Runamok is a family-owned Vermont-based company that provides organic shelf-stable products such as maple syrup, hot, raw, and infused honey, and maple cocktails and bitters. Add sparkle to any breakfast, snacks, or to your cocktails with Runamok's Sparkle Syrup. This popular product takes a unique approach to traditional food by adding sparkles and having ethically sourced and organic ingredients.



BEYOND GOOD

A bright, lightly sweet chocolate with a warm, complex vanilla finish. Part of the Small Batch collection, this bar celebrates the unique flavors of Madagascar with locally sourced cocoa and hand scraped vanilla beans. Sourced and produced in Madagascar, this bright, fruit-forward chocolate is the product of years of partnership with Malagasy farmers practicing sustainable agroforestry.



BarTrack

Pour Smarter with BarTrack

BarTrack is a hospitality company that is revolutionizing the way bars, breweries, restaurants, and stadiums manage their beverage quality and boost profits. We've transformed beverage monitoring to the first beverage sensor with no obstructions or moving parts. Our intuitive platform offers powerful management tools and real-time data to monitor beverage quality, automate inventory, eliminate waste, and ultimately helping to create the perfect drinking experience.



INDUSTRY LEADER IN QUALITY MANAGEMENT & BEVERAGE MONITORING



Boost Profits

See "who, what, when, where & how" waste occurred



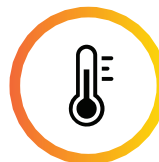
Consulting

By industry experts



Eliminate Waste

Reduce foaming



Quality Control

Temperature & pressure monitoring



Data & Visibility

POS integration



Real-time Keg Levels

Automate inventory

bartrack.beer

 [Click here to schedule a demo.](#)

Food & Beverage Magazine's 2023 PRODUCTS TO WATCH



KEEPER'S HEART IRISH + AMERICAN WHISKEY

Keeper's Heart flagship whiskey combines the delicate sweetness of Irish Grain Whiskey, the richness of Irish Pot Still Whiskey and the boldness of American Rye Whiskey. Keeper's Heart Irish + American Whiskey is now the most awarded new whiskey of 2022 & delivers a layered experience of orchard and tropical fruits coated in baking spices nicely balanced with charred oak. 43% ALC/VOL



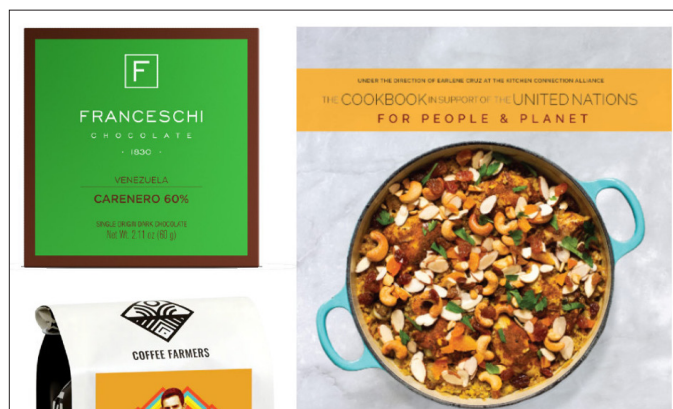
EDGEMATE

The EdgeMate Pool Chair is a one-of-a-kind, immersive seating experience that provides increased seating capacity, enhanced guest experience, and boosts f&b revenue. Seated guests are happy guests.



FUTURE FARM

Future Farm Tvna is flaky, 100% plant-based and made with our signature triple-protein blend, of chickpeas, peas, and soy beans, perfect for a toasty tuna melt, a crisp salad brightened with lemon or crunchy fish sticks with extra tartar sauce. Tvna is Future Farm's most innovative product yet, not only in look and feel, but for what it fights for in sustainability, biodiversity, and dismantling any preconceived notions that plant-based diets lack protein, essential nutrients, or delicious products.



MUNCH MAIL

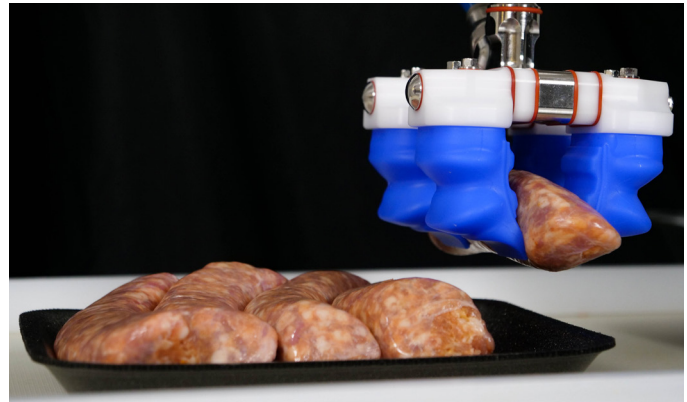
¡Vive tu sueño! Live the dream! In this box collaboration with Chef Grace Ramirez, Munch Mail has brought together a box built on sustainability. The box itself is fully recyclable and printed with plant-based ink, the gifts inside are sourced from chefs, farmers, and organizations that focus their energy on bringing sustainable resources to happy customers like you, this box is just a tiny part of how we're living the dream to bring more sustainability to the world.

Food & Beverage Magazine's 2023 PRODUCTS TO WATCH



MARY'S GONE CRACKERS

Mary's is designed to fuel active and health-conscious lifestyles with delicious and nutritious allergen-friendly snacks. Every bite offers hearty whole grains rich in plant-based protein. Their new Kookies are a healthy and delicious addition to your snack routine and serve as a health-conscious dessert replacement that are organic, gluten-free, and non-GMO.



SOFT ROBOTICS

mGripAI™ is an easy-to-integrate food automation package that combines ultra-fast 3D vision and artificial intelligence technologies with patented and proven, IP69K-rated, soft grasping to give industrial robots the hand-eye coordination of humans. This unprecedented combination of robotic "hands," "eyes" and "brains" enables, for the first time ever, the use of high-speed industrial arms to automate bulk picking processes throughout protein, produce, dairy, baked goods, and prepared foods operations.



ASPIRE DRINKS

ASPIRE® Healthy Energy drinks are lightly sparkling and deliciously refreshing with no calories, no sugar and no carbs. ASPIRE provides smooth, sustained energy and focus with no jitters with 80 mg of natural caffeine from premium green tea and essential vitamins.



PRINT4TASTE

The 3D chocolate printer, mycusini, offers patisserie professionals the possibility to shake off the narrow limits of handcraft and let their creativity run free. Impressive hollow forms for a dessert can be created from delicious chocolate in just a few minutes without any prior knowledge. The integrated touch display with intuitive user interface guarantees immediate results.

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PLANT-BASED TUNA NOW AVAILABLE!

VEGAN
CLEAN INGREDIENTS
SHELF-STABLE
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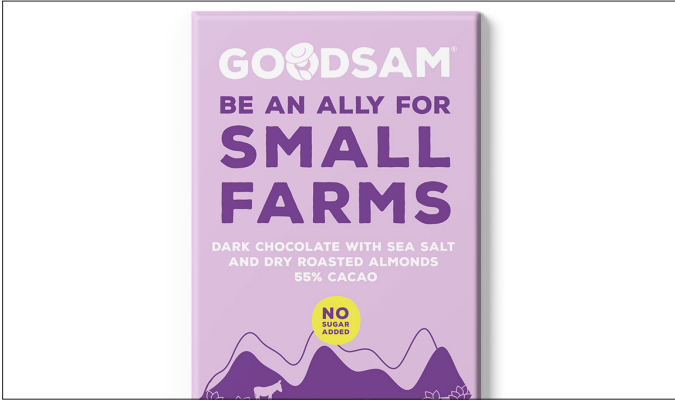


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RICHARD'S RAINWATER

Richard's Rainwater's sparkling water is the champagne of sparkling bottled water. Made from the cleanest and most renewable water source on the planet, Sparkling Rainwater has bubbles that last for 24-hour bubbles, made with four simple ingredients: rain, ice-cold temperature, pressure, and time. Caught clean from the sky for a purity you can taste.



GOODSAM

Perfectly rich and smooth, this 55% dark chocolate bar is enhanced with sea salt + an almond crunch. GoodSAM's Organic Cacao is sourced from The Sierra Nevada de Santa Marta and the Perijá Serrany, two biodiverse regions in Colombia, grown by 150 local families using regenerative agriculture to stay in tune with the balance necessary for this delicate ecosystem.



FIRE DEPARTMENT'S COFFEE

Fire Department Coffee's Nitro Irish Coffee is a first-of-its-kind, non-alcoholic, canned Nitro Cold Brew infused with real whiskey and cream. Available in 7 oz cans, it features notes of toffee, butterscotch, and vanilla with no artificial flavors. The coffee beans are infused with premium whiskey before roasting out the alcohol, leaving behind only the spirit's bold aroma, natural flavors and familiar taste



AUSSIE SELECT

Aussie Select is the only lamb deli item available on the market. Pasture-raised, Halal Certified and DELicious, our items meet the demand for great-tasting, alternative proteins and deliver on the trends of better-for-you and all-natural. Drive high-value/discerning consumer loyalty and reinvigorate your sandwich, charcuterie or flatbread offering. Available whole muscle and presliced.



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VOYAGE FOODS

Voyage Food's Peanut-Free Spread gives consumers the classic taste they know and love of traditional peanut butter, just without the nuts. By taking familiar flavors and using innovative food technology to make them in a new way that's better for the people and planet, Voyage has created a first-of-its-kind Peanut-Free Spread. The delicious, creamy spread is free from the top 9 allergens and made from natural, upcycled ingredients.



TILLAMOOK

Tillamook's Jalapeno Honey offers the perfect balance of sweet and spicy with real honey and jalapeno taste for a unique cream cheese spread flavor.



MARY'S MIXERS

Mary's Spicy Bloody is packed with flavor. Made with Mary's very own proprietary pickle brine infused with over 23 spices. This steady heat Bloody is perfectly balanced. A touch of lime, horseradish, celery salt and absolutely no additives, preservatives, thickeners, colorings or artificial anything what so ever.



GT'S SYNERGY

SYNERGY Raw Kombucha is launching their most popular flavors in category-first 10 oz. glass bottles perfect for the lunch time crowd or on-the-go consumer.

Food & Beverage Magazine's 2023 PRODUCTS TO WATCH



VITAL FARMS

Vital Farms is on a mission to bring honest, ethically produced food to the table at home and away from home. Our pasture-raised eggs come from pasture-raised hens who enjoy a minimum of 108 sq. ft. roaming room in fresh pastures, with the freedom to forage for local grasses and vegetation while enjoying fresh air and sunshine. Vital Farms works with over 300 small family farms who give the girls the outdoor lifestyle they deserve and prioritize sustainable agriculture practices.



WATERLOO

Waterloo's new Blackberry Lemonade flavor is a dynamic twist on classic country lemonade - with complex, ripe and juicy blackberry notes layered into what you'd expect from a fresh lemonade stand. And free of sugar, calories, sweeteners and sodium, like all Waterloo varieties. Crafted, not formulated, Waterloo features Non-GMO Product Verified natural flavors and purified carbonated water as a true ingredient.



CRAIZE CRACKERS

Craize Guava Toasted Corn Crackers are a thin, tangy fresh and fruity hybrid cracker and chip that will satisfy any cravings for crunch. They're locally made in the USA from just a few natural and healthy ingredients, gluten-free, vegan, and kosher. Perfectly snackable straight from the bag or plated and topped with a soft cheese.



JUNESHINE TEQUILA MARGARITA

A clever cut above, this fresh twist on a legendary cocktail features nothing but the best: real, premium tequila and real, organic juice. Party starts now, salud.

GREAT TEA with a GREAT CAUSE



Sustainable TetraPak packaging to minimize our carbon footprint.

Perfectly sweet and refreshing combination of Wildberry, Lime, and Hibiscus

Crafted with high quality, non-GMO, organic ingredients

Changing lives with each purchase through our nonprofit partnerships



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ONSURI

This family-owned EVOO company produces four varieties including Arbequina, Arbosana, Koroneiki and a Sensory Blend. The award-winning oils are available in 1-liter tins as well as 500ml bottles. ONSURI utilizes sustainable farming practices and their co-founder and master miller, Amelia Bilbeisi, oversees the operation and ensures the premium quality of the family's EVOO's.



MIKE'S HOT HONEY

Mike's Hot Honey is a chili infused honey created by Mike Kurtz. This hot honey simply elevates dishes such as pizza, salmon, wings, tea, cocktails, and fried chicken.



EGGO® LIÈGE-STYLE WAFFLE

Eggo® Liège-Style waffles are made with brioche dough, real butter, and baked with crunchy bits of Belgian pearl sugar, offering an authentic look and premium taste for an all-day dining experience. Use it in a variety of recipes, or keep it simple as a grab-and-go item.



ROWDY MERMAID

Rowdy Mermaid Hello Ginger Kombucha is crafted with Yuzu, Ginger and Lemon. Japanese-inspired Yuzu brings a unique grapefruit-like flavor that pairs perfectly with Lemon. Ginger creates a delicious background for the citrus. To be truly unique, this beverage captures the spiciness of fresh-cut ginger for a refreshingly light, balanced beverage. All ingredients are certified-organic, sustainably sourced, and proudly made in Boulder CO.

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THE SIMPLE ROOT

The Simple Root is a global plant-based food brand offering simply made, veggie-forward cream cheese-style spreads, artisan cheese-style spreads and dips. Unlike other plant-based foods that rely on soy, nuts, oils and highly processed ingredients. The Simple Root products are a creamy blend of vegetables, fruits, herbs, and spices and are made without the use of dairy, nuts, soy, eggs, gluten, wheat, artificial colors or flavors, and preservatives.



ALEIA'S GLUTEN FREE STUFFING MIX

Made with Aleia's wholesome gluten-free bread, a rich, flavorful vegetable broth, plus a delightful blend of herbs and spices. Simple to prepare— just add water and your favorite butter.



CALIFORNIA CAVIAR

Queen's Reserve is California Caviar's handmade caviar by their very own Caviar Master. This golden hue caviar is selected, crafted and cured by the Caviar Queen herself. It has a large bead with a beautiful burst of creamy, nutty flavor. Delicious enough to eat simply on a spoon.



EPSON

With color labels, brands can show a picture of a food product or add seasonal branding, highlight allergens to promote customer safety and visually identify freshness and expiration dates. The Epson ColorWorks C4000 on-demand color label printer is ideal for food and beverage producers that require high-resolution image quality and durable color labels that not only help a product stand out on the shelf but also help ensure consumer safety.



Food & Beverage Magazine's
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HAPPY GRUB

Happy Grub offers a delicious line of natural-made instant pancake mixes designed to bring kids and parents together in the kitchen, making memories, not messes. Just shake and squeeze.



BULLETPROOF

Power your morning with The High Achiever™—enhanced coffee that works as hard as you do. With B Vitamins, Lion's Mane and Coffeeberry®, this smooth, medium-dark roast gives you the energy, focus and brain power to conquer your to-do list.



HANI

HANI clamp on temperature sensors are the only industrial grade, high accuracy, non-invasive temperature sensors on the market today for metal and plastic pipe applications. These innovative sensors provide precision, accuracy, and fast response times without ever breaching the pipe.



INNO-PAK

The INNOBOX EDGE™ is strong, secure, and convenient. It features a patented, reverse lock that keeps food securely inside the carton, inside corner folds and a poly lining that prevent leaks, and patented, tear-away flaps that make it easy for customers to enjoy their food. Get an EDGE on the competition with the INNOBOX EDGE.



tractor

DRINKS
TO FEEL
GOOD
ABOUT



tractor
BEVERAGE CO.



At Tractor Beverage Company, we believe great food deserves great drinks! As the first and only certified organic, non-GMO beverage company dedicated to the food service industry, we're committed to delivering flavor-forward premium beverages that feel as good to drink as they do to serve. In 2023, generate incremental sales by driving traffic and increase check size while offering a best in glass experience for your guests!

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BYTE BAR

The Lemmy Razz Protein Byte Bar is made from 100% RAW, vegan, and gluten-free ingredients, like organic sunflower butter, organic dates, MCT oil, and monk fruit. This protein bar is allergen friendly (nut-free) and consists of amazing macro nutrients. The Lemmy Razz Protein Byte Bar is pre-portioned into two bites per bar for portion controlled indulgence that is easy to share on-the-go.



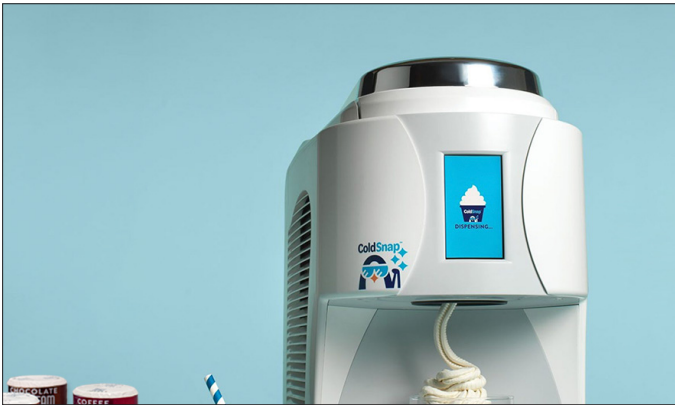
LOVE ME TENDER

Love Me Tender is an all natural Liquid Meat Tenderizer that is odorless, colorless, and tasteless! It will not alter the taste of your meat or marinade. It can be used on all cuts of non-marinated and marinated meats. It not only makes the meat tender, but it also shortens cooking time and reduces meat shrinkage by up to 25%.



MON VERRE

Nothing sparks a great conversation like enjoying a beautiful drink served in elegant glassware. Mon Verre crafts personalized glasses for wine, champagne, and martinis, as well as for tumblers and decanters. Its luxurious look and premium crystal reinforced with titanium are unparalleled, manufacturing its collection in the Czech Republic, which is renowned for the finest crystal glass and specialized artisans worldwide.



COLDSNAP

The brilliance of single servings of frozen confections in approximately 120 seconds from shelf stable pods filled with premium liquid ingredients. Food never touches the machine so no cleaning of the machine is required and no water line is needed. Pods include dairy and non-dairy ice cream, frozen coffees, frozen smoothies, frozen protein shakes and frozen cocktails. By freezing on demand, ColdSnap offers personalized, premium treats that are convenient and sustainable.



Food & Beverage Magazine's 2023 PRODUCTS TO WATCH



MIND BLOWN CRAB CAKES

These plant protein-based crab cakes are seasoned with classic crab cake flavors like celery, onion and panko bread crumbs for the classic flaky texture.



RESTAURANTWARE

Pass out appetizers and snacks at your event with our Nature Tek Bamboo Disposable Cheese / Charcuterie Boards. Made from natural bamboo, these disposable cheese trays are compostable and biodegradable for simple, eco-friendly disposal. These bamboo cheese trays are lightweight and feature a built-in handle to make passing out tastings a breeze.



MIGHTY SESAME CO.

Mighty Sesame Co.'s Organic Tahini is a nutrient-dense superfood, made with only one ingredient: roasted, hulled, organic sesame seeds. It's the only tahini packaged in a convenient squeeze-and-serve container, eliminating the need for stirring. The creamy, ready-to-use tahini is an amazing complement to all your favorite foods, including sandwiches, burgers, salads, and more.



BEVLES STEAM TABLES

Electric, Dry Well Steam Tables are available in 2, 3, 4 & 5 dry well options. BevLes Steam table tops and liner are constructed of stainless steel with galvanized steel undershelf and legs. Each well features a single formed Calrod heating element with independent temperature control, designed to hold a variety of foods at precise serving temperature. Heated well openings accommodate 12" x 20" standard pans.

Food & Beverage Magazine's 2023 PRODUCTS TO WATCH



TRUST THINK PRODUCTS

Trust Think Products Moisturizing Sanitizer is formulated to protect for up to 24 hours while moisturizing and hydrating skin unlike alcohol and evaporative based sanitizers.

Generally Recognized as Safe by the FDA, TTP Moisturizing Sanitizer can be safely used around the ears, eyes, nose and mouth to protect all ages and skin types. Helping a range of problems from minor infection to severe dry cracking skin and eczema.



SKINNYDIPPED

What do SkinnyDipped and Unicorns have in common? Magic. Trust us when we say these buttery cashews thin-dipped in vanilla frosting and topped with colorful sprinkles will change your life.



VEGEFI

VEGEFI is BURGERFI's meatless burger sensation. Crispy quinoa, al dente lentils, locally sourced carrots, zucchini, sautéed mushrooms, onions, fresh thyme in a red wine reduction, Fontina cheese, parmesan cheese, Panko breadcrumbs, cage free eggs and fresh parsley make the best tasting veggie burger in the fast casual space.



WONDER MELON

This refreshing juice is expertly blended with Watermelon Juice, Lemon Juice, Apple Juice, Cucumber Juice, and Basil for an incredibly refreshing juice that's perfectly sweet and lightly herbaceous with a touch of tartness. Wonder Melon is made with 100% organic cold-pressed juice with no concentrate or added sugar and only 80 calories a bottle, making it a drink you can't resist.

Protect Your Customers and Employees
from 99.9% of Viruses and Bacteria

INTRODUCING TRUSTTHINK PRODUCTS

- ✓ Non-drying Moisturizing Sanitizer protects for 24-hours of defense
- ✓ Strategically developed for use in the Food and Beverage industry
- ✓ FDA-approved and GRAS rated
- ✓ Safe for all ages and skin types - ALCOHOL FREE
- ✓ The leading non-alcohol and non-synthetic based, longest-lasting protective moisturizing sanitizer available
- ✓ Available in Commercial Dispensers. Contact for Program Pricing



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Food & Beverage Magazine's
2023 PRODUCTS TO WATCH



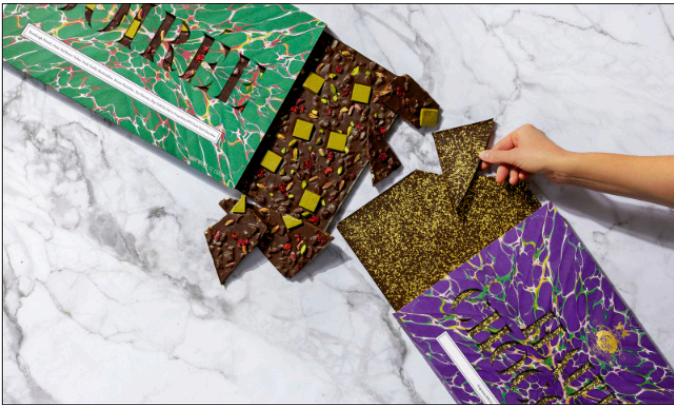
CHI KITCHEN

Chi Kitchen's Vegan Kimchi is the ultimate plant-based, probiotic, versatile, good for you food loved by Gen Z and Millennials! Made with non-GMO miso that gives this kimchi the umami and savoriness not found in other vegan kimchi. It is 100% Vegan, Gluten-Free, Low-Calorie and packed with 1.8 billion probiotics in each spoonful - gut health in every bite!



SODALY

Remedy Sodaly is a deliciously different, 100% natural soft drink. It's big on flavour but low on calories. Enjoy no sugar without having to compromise that classic soft drink experience.



SOIREE SMASH

This 2.2 LB chocolate slab is just like the name says, a party! Their proprietary 62% cacao dark chocolate is the foundation of the chocolate truffles. They have sourced the most beloved pistachios from the village of Bronte in Sicily. These Soiree Smash Slabs make the perfect party gift for the host, hostess, or dessert table.



ZEN MOMENT

This Oak Cultured Tisane has a calming blend of 14 herbs and spices that have been steeped in purified water, sweetened with minimal cane sugar. This mix is then fermented to perfection in oak vessels using authentic kombucha culture.

Food & Beverage Magazine's 2023 PRODUCTS TO WATCH



MR. BING CHILI CRISP

Mr. Bing Chili Crisp is an intensely flavorful, crispy condiment. Made with four peppers of complimentary heat, smokiness, and fruitiness, umami-rich mushroom powder, and a crunchy punch of garlic and onion, it brings the flavor of Northern China home to elevate everyday meals with a burst of heat and just enough sweetness.



ANGOSTURA®

Crafted with fine and flavorful Trinitario cocoa, grown on the islands of Trinidad & Tobago where The House of ANGOSTURA has blended bitters for nearly 200 years, new ANGOSTURA cocoa bitters infuses aged spirits with top notes of rich, deep flavor complexities, adding fragrant layers to any drink, dish or sweet treat it touches. The brand's newest line offers the rich flavor profile unique to Trinitario cocoa and brings to life sweet vermouth and aged spirits such as rum, cognac, brandy and tequila.



MARIE SHARP'S USA

Marie Sharp's heirloom habanero's have been stunning culinary aficionados, like yourself, since 1981. It takes many years to produce a new pepper cultivar like the Red Hornet, a cross between a Moruga scorpion pepper and a ghost pepper. The delivery of heat is quite unique, as the habanero settles in with its familiar fruit forward heat, the hornet pepper kicks in hard in the finish.



PERLICK

Perlick's new line of Top Shelf Bartender Prep Sinks, the perfect complement to any bar setup, are ergonomically designed for bartender comfort and efficiency. Featuring a modular design and available in seven different prep sink configurations, this new line introduces a solution that provides bartenders a versatile workspace that increases efficiency and throughput.

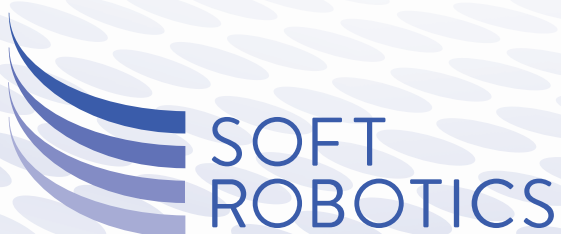
High-Speed Food Automation Solutions



mGripAI™ combining 3D vision, soft grasping, and artificial intelligence enables system integrators and OEM machine builders to automate complex production processes in the protein, produce, and baked goods industries.

The result?

-  Increased production by minimizing reliance on human labor
-  Bulk picking with greater throughput—robot pick at >90 ppm
-  Safer product handling with IP69K food-grade materials
-  Reduced automation footprint lowering operational costs



Food & Beverage Magazine's 2023 PRODUCTS TO WATCH



ABSOLUTELY! GLUTEN FREE

These chewy, grain-free snacks offer a delightful fresh coconut texture and flavor, paired with delicious, savory chocolate—a perfect pairing. They're all-natural, made with sulfite-free coconut, making them a guilt-free snack, and are free of eggs, dairy, and soy. A tasty treat for the whole family, Absolutely! Gluten Free Coconut Chews are certified gluten-free and kosher, vegan, and paleo-friendly.



BEETOLOGY

This naturally sweet and refreshing Beet + Berry juice is a fabulous twist on a basic berry juice, consisting of just 5 natural ingredients: Beet Juice, Apple Juice, Strawberry Juice, and Bilberry Juice—like blueberries but even juicier. Beetology is made with 100% cold-pressed juice from organic fruits and never from concentrate, and carry just 100 calories per bottle.



DOROT GARDENS

Dorot Gardens Crushed Garlic comes packaged in innovative, pre-portioned flash-frozen packages, allowing you to simply pop a cube into your favorite recipes and eliminating the trouble of peeling, crushing, and mincing. The garlic is flash-frozen while fresh to provide full, fresh flavor and the greatest amount of nutrients. Dorot Gardens Crushed Garlic and herbs have a two-year shelf life, so you can enjoy fresh ingredients any time of year, without the worry of wilting.



MANISCHEWITZ

Manischewitz has dropped their most exclusive and out-of-this-world Chanukah product to date: Crypto Gelt—the very first edible chocolate 'crypto' coin for the entire family to devour, collect, share, and trade this holiday season.

MIGHTY YUM™

PLANT BASED FUN™
FOR EVERYONE

FOOD PARENTS CAN TRUST.
TASTE KIDS LOVE.

✓ 100% PLANT BASED
✓ 100% NUT FREE
✓ 100% NON GMO

100% SCHOOL SAFE ✓
NEVER ARTIFICIAL ✓
ON THE GO READY ✓



VISIT MIGHTYYUM.COM





Food & Beverage Magazine's
2023 PRODUCTS TO WATCH



**DAWN EXCEPTIONAL® PAK-PERFECT™
 NON-STICKY DONUT GLAZE**

Dawn's innovative and patent-pending glaze allows packaged yeast-raised donuts to stay non-sticky for up to five days. This long-awaited solution gives grocers, commissaries, and manufacturers fresher, softer, and more appealing packaged yeast-raised donuts. The new donut glaze remains stable through a freeze/thaw cycle, which reduces waste and assists with the labor needs of bakeries.



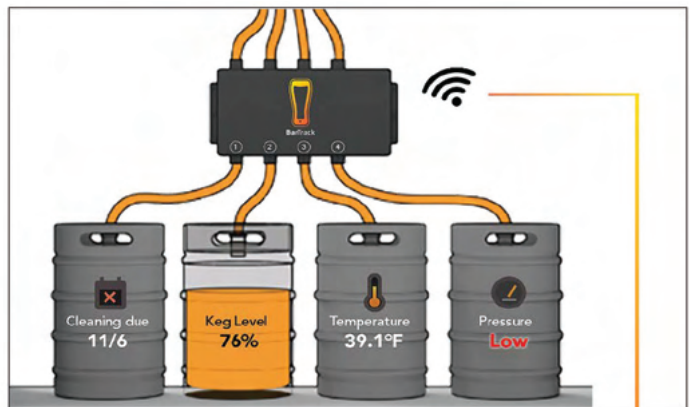
HANDY SEAFOOD

Handy Panko Soft Crab Portions are fully cleaned, cut in portions, lightly coated with their signature Chesapeake Bay panko blend. No prep time, no waste and ready to cook from frozen in minutes. Perfect for appetizers, po' boys, tacos, sliders and add-ons.



LAND O'LAKES FOODSERVICE

Land O'Lakes® Queso Bravo® Cheese Dip is a premium, finished queso made from rich cheese combined with flavorful diced peppers and seasonings. With queso trending on menus nationwide, this high performing dip won't break and can serve as the foundation for your establishment's signature dish.



BARTRACK

BarTrack is a hospitality company that is revolutionizing the way bars, breweries, restaurants, and stadiums manage their beverage quality and boost profits. We've transformed beverage monitoring to the first beverage sensor with no obstructions or moving parts. Our intuitive platform offers powerful management tools and real-time data to monitor beverage quality, automate inventory, eliminate waste, and ultimately helping to create the perfect drinking experience.



PURE



FLOUR



**FROM
EUROPE**

ORGANIC & SUSTAINABLE
FLOUR EXPERIENCE

Pure Flour from Europe to Feature Italy's Best at Winter Fancy Food Show

From panettone to orecchiette, organic soft wheat flour and organic semolina flour from Europe are behind the finest baked goods, breads and pastas. The EU initiative Pure Flour from Europe highlights both sought-after flours at **Booth #2267 at the Winter Fancy Food Show in Las Vegas Jan. 15-17, 2023 at the Las Vegas Convention Center.**

Under the banner Pure Flour from Europe, Italian flour companies will feature organic soft wheat flour, a favorite of bakers for delicate cakes, and organic semolina flour, which lends itself perfectly for sturdy breads and pizza. For pasta, each flour lends its own character. Organic soft wheat flour yields a tender and delicate dough. Organic semolina flour results in pasta with a distinctive chewiness.

Europe has strict laws protecting the quality of its agricultural products and a proud tradition of milling expertise which result in an exceptional product that meets all your culinary needs. European organic soft wheat flour is grown to pesticide-free specifics, nourished by the earth and sky. The organic semolina flour, high in protein and gluten, is grown in Italy's sun-drenched south, as it has been since Roman times.

Come see representatives from Pure Flour from Europe and learn more about top-quality organic flours from Italy. We will answer your questions and offer a taste of how European organic flours can make your recipes truly delicious.



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CAMPAIGNS THAT PROMOTE HIGH
QUALITY AGRICULTURAL PRODUCTS.

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FOOD & BEVERAGE

MAGAZINE

JANUARY 2023



GROVE BAY
HOSPITALITY GROUP

Global Influence

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MADE WITH
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JANUARY 2023

COVER IMAGE

Grove Bay Hospitality
Co-Founders and CEOs, Francesco Balli and Ignacio Garcia-Menocal
with COO, Eddie Acevedo

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We honor and remember the support of

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Chef Paul Prudhomme, & Gary Coles**

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GLOBAL INFLUENCE

Grove Bay Hospitality Group collaborates with some of the best culinary talent.

Grove Bay Hospitality Group embodies the global culinary industry with its award-winning restaurants and top talent. The Miami-based award-winning restaurant group creates innovative and memorable dining experiences. Three partners lead the group, co-founders and CEOs Francesco Balli and Ignacio Garcia-Menocal, and COO Eddie Acevedo, who bring decades of combined hospitality experience to Grove Bay's collective of eight (8) restaurants. Grove Bay's partnerships with Top Chef alums like Jeremy Ford, Kenny Gilbert, Jeff McInnis, along with Janine Booth, enhance overall operations across all of their restaurants.

"When we started this business 12 years ago, our vision was to create memorable dining experiences and we knew we couldn't do that without strong culinary talent," says Balli. "Working together with our chef partners has helped us grow and learn and we are so grateful to collaborate alongside the best in the business."

In 2020, Grove Bay collaborated with renowned chef Marcus Samuelsson to open Red Rooster Overtown, a recipient of Michelin's Bib Gourmand award. Grove Bay, in partnership with Top Chef winner and James Beard Award semifinalist Chef Ford, has opened and operates the Michelin-star restaurant Stubborn Seed in Miami Beach, Grove Bay owns and operates Stiltsville Fish Bar, Root & Bone Miami and Mi'talia Kitchen & Bar with chefs and power couple Janine Booth and Jeff McInnis. They also own Glass & Vine in Coconut Grove and in 2022,



Eddie Acevedo



Francesco Balli



Ignacio Garcia-Menocal

Grove Bay opened Bayshore Club, a stunning open-air waterfront restaurant in Coconut Grove, part of the Regatta Harbour project. In December 2022, Grove Bay launched Beauty & The Butcher with Chef Ford. Grove Bay also operates restaurants in airports, having most recently signed a deal with James Beard semifinalist Chef Scott Crawford to operate three restaurants within Raleigh-Durham International Airport.

Kenny Gilbert has taken on the role of the Vice President of Culinary Operations with Grove Bay Hospitality Group. Gilbert leads culinary operations across all Grove Bay restaurants, working closely alongside the group's chef partners. He is responsible for menu inheritance, compliance, and food quality and is focused on implementing procedures to continue to elevate the group's high restaurant standards.

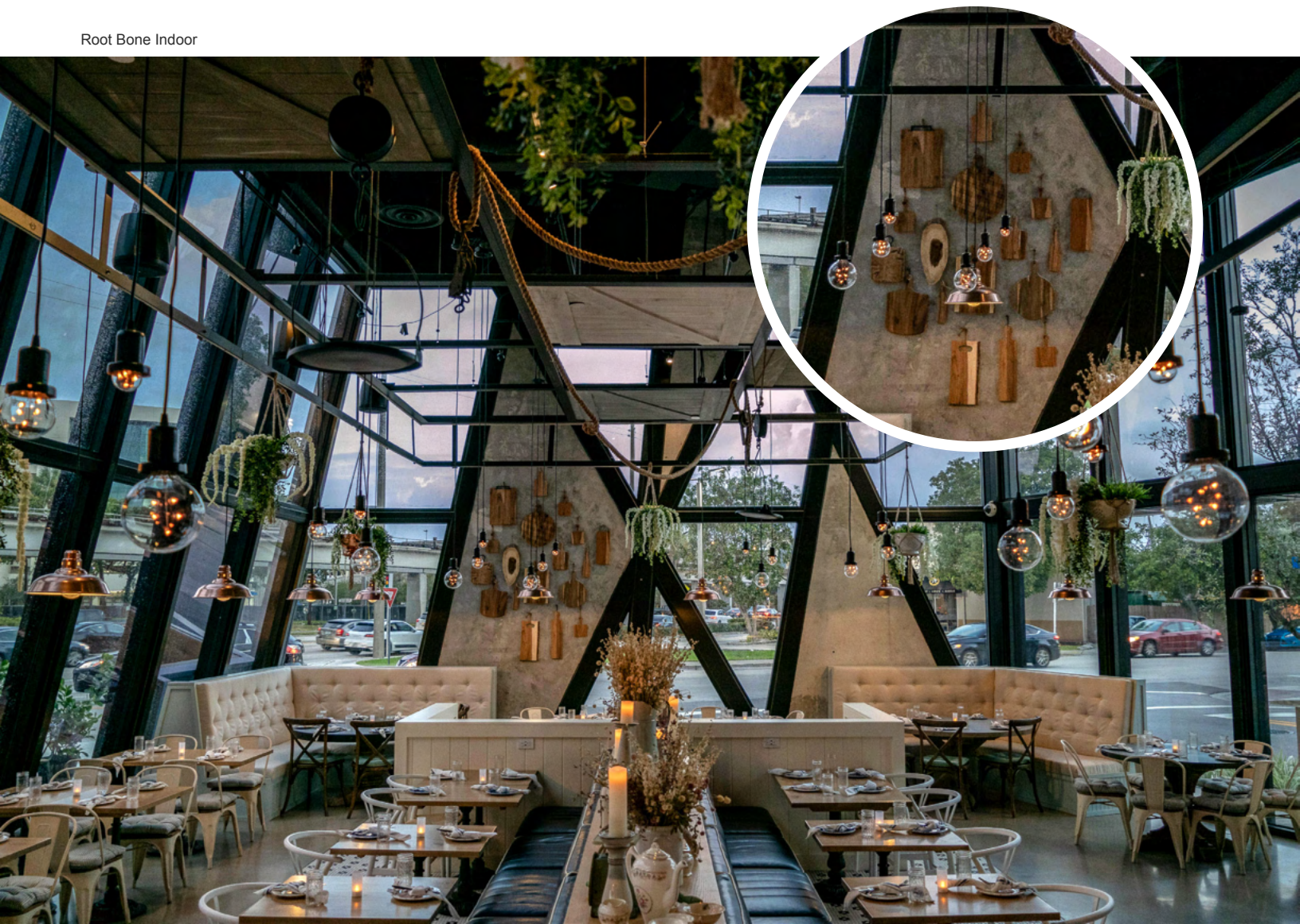
"Chef Kenny Gilbert is a very talented chef who will bring an overarching culinary approach to each unique restaurant concept. We've worked with him in the past and know what he brings to the table. We're excited he's part of our team," says Garcia-Menocal.

"Our guests don't often see the operations side of things but without a seamless ops team the restaurants wouldn't be successful," adds Acevedo. "Working with our chef partners ensures that operations in the back of house run smoothly, and that the guest experience is catered every step of the way from the moment our guests walk through our doors to the second they sit down."

A native Floridian, Chef Ford has been a beloved staple in the Miami dining scene for more than a decade. He trained under Chef Dean Max and eventually went on to helm the kitchen as executive chef for the opening of Jean-Georges Vongerichten's Matador Room at the Edition Miami Beach. In 2017, shortly after he won 'Top Chef' season 13, he collaborated with Grove Bay to open Stubborn Seed, and the restaurant has gone on to earn vast critical acclaim since then, earning its first Michelin star in 2022.

Stubborn Seed, located in Miami's South of Fifth neighborhood, features an inventive menu of rotating dishes made from locally sourced ingredients. Stubborn Seed aims to provide guests with a unique dining experience every visit. Offering the Chef's Tasting Menu, guests can enjoy eight courses crafted with precision and

Root Bone Indoor



unmatched detail for an unforgettable dining experience from start to finish.

He also opened Beauty & The Butcher, naming it as a nod to his eldest daughter, Madelynn (the beauty) and Jeremy (the butcher). Being a dad for the first time gave Chef Ford more purpose and motivation to work harder; this one's for her and her sisters. The menu is centered on the concept of community from the local farmers and purveyors where ingredients are sourced to the creative collaboration between team members. Dishes are intended to be shared collectively and are focused on celebrating ingredients. There is a selection of shareable plates, rotating meats, and a dry aging program. Specialty cocktails bring an elevated style and modern technique to the beverage program, with each drink featuring a "motley crew" of different flavor profiles, paying homage to the core classics and adding an updated modern twist to create a unique cocktail experience for guests.

Florida native Chef McInnis grew up surrounded by the sun and sea. He started his culinary career at the age of 16 and then went on to attend Johnson & Wales University. After competing on the award-winning show Top Chef, Chef McInnis returned to Florida to helm the kitchen of the popular restaurant, Yardbird. Chef McInnis earned three James Beard nominations in just two years for his famed southern comfort food in Miami Beach.

“Working with our chef partners ensures that operations in the back of house run smoothly, and that the guest experience is catered every step of the way from the moment our guests walk through our doors to the second they sit down.”

Born and raised in Australia, Chef Booth soon set off to travel the world with various pit stops in Europe and Asia. After expanding her worldview and culinary skills, Booth later settled in Miami—another melting pot—where she cooked in some of the city's most renowned restaurants. She went on to compete in the award-winning show Top Chef alongside 18 other chefs. After major successes, including features on Forbes' and Zagat's "30 under 30" lists, Booth returned to Miami to work on new restaurant concepts with partner Jeff McInnis.



Bayshore Club Bar



Glass Vine Exterior





As a power couple, Chef Booth and Chef McInnis are the executive chefs of popular Miami restaurants Stiltsville Fish Bar, Root & Bone, and Mi'Talia Kitchen & Bar, offering a variety of cuisines for tourists and locals. These restaurants have just the right dish to satisfy any craving for fresh seafood, Italian-inspired cooking, or Southern-style comfort.

In addition to its partnerships with chefs, Garcia-Menocal, Balli and Acevedo are passionate about creating an equitable, diverse and respectful workplace. As a small business with all three partners of Hispanic origin, providing equal opportunities and taking care of its staff is at the core of Grove Bay's company values.

"We are committed to creating equal and accessible opportunities for everyone, and we are proud of the melting pot of cultures represented in Miami and within our restaurants. We value our employees and take pride in being recognized as one of the best places to work in South Florida by our staff," says Garcia-Menocal. "Part of our values includes giving back to the community in meaningful ways. That's why, earlier this year, we launched the Grove Bay Foundation, in partnership with Florida International University Chaplin School of Hospitality Management (the largest hospitality campus in Miami), to create and award scholarships to students studying the hospitality industry over the next five years."




StubbornSeed

Grove Bay Hospitality Group features a winning Michelin-star restaurant and James Beard nominee, along with other awards and accolades. This includes Michelin Star (Stubborn Seed), Michelin Bib Gourmand (Red Rooster Overtown), 2022 Restaurant Hospitality (Power List), and South Florida Business Journal (Best Places to Work). For more info, visit grovebaygroup.com and follow on Facebook @ [grovebaygroup](https://www.facebook.com/grovebaygroup) and Instagram @ [grovebaygroup](https://www.instagram.com/grovebaygroup).



Mi Talia Kitchen Bar Interiors (Credit: Gio Gutierrez) / StubbornSeed / StiltsvilleFishBar





*“To eat is a necessity,
but to eat intelligently
is an art.”*

François de la Rochefoucauld



BMI SONGWRITERS SAY
THANK YOU

TO BUSINESS OWNERS
JUST LIKE YOU!

