

# Restaurant News of the Rockies

Established 1986

Volume 27, No. 15

www.RestaurantNewsRockies.com

Serving the Hospitality, Foodservice, Equipment, Food, Beverage, and Supply Industry in the 8-State Mountain Region



## Colorado Restaurant Association Industry Spotlight Awards



*Thank you everyone that attended and made the 2014 Industry Spotlight Awards a special night for each award winner.*

April 21, 2014, 6:00 PM, Ritz Carlton Denver

It was an evening of celebrating the industry while enjoying lavish food, beverages, entertainment, and a Silent Auction that benefits Colorado ProStart. During the Awards Ceremony 10 awards were given to honor those in the industry that have been mentors, contributed the community, and have pushed our industry to the level that it is today.

The Award Winners this Year are:

**Richard P. Ayers Award for Distinguished Service:** Rich Yoke, Egg & I  
**Colorado Foodservice Hall of Fame Awards:**

Spero Armatas, Sam's No. 3

Blair Taylor, Barolo Grill

Dick Carleton, Mi Casa Mexican & Catina and Hearthstone Restaurant

**Reaching for the Stars Knoebel Award:** Bob Sabina, Chili's

**Noel & Tammy Cunningham Humanitarian Award:** Frank Day, Craft-

Works Restaurants & Breweries, Inc

**Exceptional Newcomer Signature Dish Award:** Paul & Aileen Reilly, Beast + Bottle

**Outstanding Professional Signature Dish Award:** Alex Seidel, Fruition Restaurant

**Regional Outstanding Professional Signature Dish Award:** Paul Ferzacca, La Tour Restaurant and Bar

**Outstanding Media Professional (New Award in 2014):** Patricia Calhoun, Westword

**Philanthropist Signature Dish Award:** Jensen Cummings, Heroes Like Us

**Pinnacol Assurance Restaurant Association Safety Award (New Award in 2014):** The Fresh Fish Company, Karen Kristopeit-Parker and Tim Bell

Thank you to our 2014 Sponsors! It is due to your support that this event is a success!

From the CRA website: <http://www.coloradorestaurant.com/>

See more pictures on Page 7

## ACF Pikes Peak Chapter in Colorado Springs Hosts Culinary Passport Event

The ACF Pikes Peak Chapter hosted its Culinary Passport Event to raise funds to support their thank you effort for the Colorado Springs Fire Department who all worked so hard during the fire season last year. The event was held at Julie Penrose Hall at St. Paul's Church in Colorado Springs (Behind the Broadmoor Resort). The ACF Chefs of the Pikes Peak region will prepare meals for each of the 21 firehouses throughout Colorado Springs.



Sponsors of the event were:

B&B Liquors  
Buckhead Beef  
Colorado Wine  
Harvest Mountain Foods  
Northeast Seafood  
Pikes Peak Community College  
Power Liquors  
Redbird Farms  
Shamrock Foods  
Sinton Dairy  
Sno White Linens  
Sysco Foods  
United Restaurant Supply  
US Foods

Participating Chefs were:  
Chef Andrew Sherril of the Blue Star Restaurant preparing Pork Banh Mi  
Chef Jay Gust of TAPteria, prepar-

ing Bobo de Camaro ( Brazilian Shrimp Soup)

Chef Pete Aiello & Sous Chef Dennis Bracken, Double Tree by Hilton preparing Slow Roasted Lamb Sirlion

Chef Alicia Prescott, Old School Bakery & Chef Richard Carpenter, Pikes Peak Community College preparing International Bites

Chef Eric Veidt, The Margarita at Pine Creek, preparing Korean BBQ, Tostado w/House Apple-Purple Cabbage Kimchi

Chef Brother Luck, Brother Luck Street Eats, preparing Duck Confit Croque-Monieur

Chef Tyler Peoples, The Warehouse Restaurant, preparing Carne Asada

Chef Brent Beavers, Aspen Point, preparing Piri Piri Chicken with Plantain Dumplings

Mark Painter, Pikes Peak Community College, preparing Tuscan Scampi Pesto Toast

Chef Gary Hino, Pikes Peak Community College, preparing Sushi

Chefs Kathy Anderson & Stephanie Zan Twaarden, Crasy Good Personal Chefs, preparing Champinones Al Ajillo/Garlic Mushrooms; Salorejo from Cordoba; and Basque Pintxo

Supansa Banker, Pikes Peak Community College Culinary Arts Student Team, preparing Thai Aromatic

Pork Ball with Tamrine Sauce

A great event for a great cause. Congratulations to new ACF Pikes Peak Chapter President Chef Pete Aiello and his team for putting this all together so well.

See more pictures on Page 5

## Arizona 2014

### Foodist Winners

**Food Pioneer:** Craig DeMarco and Lauren Bailey, Upward Projects

**Outstanding Food Truck:** The Maine Lobster Lady

**Uniquely Arizona:** Elote

**Outstanding Multiple Location Restaurant:** Mastro's

**Best Dish: "Steak"** Durant's

**Good Neighbor:** Community Kitchen

**Emerging Restaurant Of the Year:** The Original ChopShop Co.

**Outstanding Restaurant Concept:** Proof

**Top Chef:** Gio Osso, Virtu'

**Master Mixologist:** Stephanie Teslar, Hotel Palomar and the Blue Hound Kitchen & Cocktails

See more details on Page 12

### What's In This Issue:

Page 2	Stanley Film Festival Awards
Page 3	New Mexico Students Excel at Culinary & Restaurant Invitational
Page 3	Do You Really Need to Go to Culinary School to be a Good Chef
Page 4	Mountain Standard Takes Home Top Honors at 10th Annual Colorado Lamb Cook Off at Taste of Vail
Page 5	ACF Pikes Peak Chapter in Colorado Springs Hosts Culinary Passport Event
Page 7	Colorado Restaurant Association Industry Spotlight Awards
Page 8	Montana Tourism Awards Honor Industry Partners
Page 8	Adroit Solutions Expand Services to Help Businesses
Page 9	New Foods at The Fort
Page 9	Arizona Hotels are Celebrated with National Awards from American Hotel and Lodging Association
Page 10-11	The ACF Colorado Chef's Association Meeting at the Denver Museum of Nature & Science
Page 13	3 Surprising Things You May Not Know About Social Security
Page 14-15	Exciting New Developments Take Shape This Summer in Colorado
Page 16	21st Telluride Blues & Brews Festival Announcce Complete Artist Lineup
Page 18	ACF Chefs Las Vegas 2014 Award Nominees
Page 18	Long Term Care Crisis Prompts More Aggressive Collection Tactics



## Letter From the Publisher

By Bob Grand

We are beginning to see some of the unintended consequences of the marijuana legalization. Edibles was not something that jumped into everyone's mind when this all began but here it is, none the less. There needs to be some defining regulations as to dosage quantity, packaging, labeling so that confusion can be minimized, especially for young people. It does look like the warehouse rental space in Denver is tightening up as growers look to lock up any available space. So there is some positive benefit besides the increased tax revenue.

Now that the legislative session is coming to a close we will see how the campaign season goes. Ads are already filling the tv screens and it is early. What will it look and sound like in the fall? I shudder at the thought.

Price of basic food commodities continue to go through the roof with little hope for a return to sanity. The cost to prepare a meal tends to go nowhere but up. Our job situation in the state, other than for the oil & gas industry, is nothing to be satisfied with. Unfortunately rather than tackle basic job opportunity issues many are still trapped in the mentality of partisan issues. We are told that there are many citizen's initiative being formulated to go to ballot to protect local control, which in reality are anti oil & gas efforts. Why do people not understand that by challenging the basics rights of any individual the basic rights of all are at risk?

The ACF Pikes Peak Chapter had a great fund raiser to support their local fire fighters. The group raised funds to provide a Chef prepared meal at each of Colorado Springs area 21 fire stations as a way of saying thank you for the efforts put in last year to fight the fires. Good job fire fighters and good work by the Pikes Peak ACF folks to recognize their efforts.

Bob Grand

**Advertise in the RNR**  
Classified ads as low as  
**\$35 per month**  
Call: 303-753-6109  
or email:  
bob@restaurantnewsrockies.com

**Restaurant News**  
of the Rockies  
Phone: 303-753-6109

Fax: 303-732-4444

editor@restaurantnewsrockies.com  
www.restaurantnewsrockies.com

PUBLISHER

Bob Grand

EDITORIAL CONTRIBUTORS

Mary Beth Hill,

Eric Swick, Dick Weil, Tim Ziegler

ADVERTISING SALES

Bob Grand

303-753-6109

bob@restaurantnewsrockies.com

Restaurant News of the Rockies is published monthly, P.O. Box 489, Keenesburg, CO 80643.

Restaurant News of the Rockies is not responsible or liable for editorial content or advertising copy originating outside our offices.

Statement of Editorial Policy (Effective 1/1/02): Restaurant News of the Rockies is a nonpartisan, nonpolitical business publication dedicated to the Hospitality and Foodservice Industry. Our publication is totally independent. Restaurant News of the Rockies reserves the right to refuse or edit any editorial submitted for publication. For advertising rate information and editorial news releases, call 303-753-6109. Annual Subscription: \$24.

## Colorado Culinary Academy Open House



Tuesday, June 3, 2014 (10am-1pm)

Designed, developed and headed by renowned, industry-respected educator, **Academic Director Chef Andy Floyd**, the Colorado Culinary Academy offers a unique Professional Culinary Training Program with a comprehensive curriculum, accelerated training, and most importantly, affordable tuition. Colorado Culinary Academy was approved in July, 2013 by the Veterans Administration to train returning Armed Forces Veterans and their eligible dependents under the GI Bill.

A curriculum based on **Classic French Techniques**, mixed with contemporary methods, prepares the graduate to successfully enter the modern, fast-growing food-service industry with strong culinary skills, knowledge, and confidence.

Take this opportunity to tour the new facility, meet our Admissions Team, talk with our current students. We invite you to ask our students and faculty questions about the 12-week Accelerated Culinary Training Program, and sample cuisine crafted by the Academy's Chef Instructors and current students.

RSVP: 303-220-6996 or email Paul Kelly

## Legendary Keynote Experience: Earvin "Magic" Johnson

Basketball Hall-of-Famer, philanthropist and successful entrepreneur, Earvin "Magic" Johnson has dedicated his post-NBA career to giving back to his communities. His organization, Magic Johnson Enterprises, focuses on fostering community/economic empowerment by making available high-quality entertainment, products and services that answer the demands of ethnically diverse urban communities.

This May, NRA Show and IWSB attendees will have the opportunity to hear from Mr. Johnson, whose rise to success and desire to give back personify the spirit of the restaurant industry.

**Join us for an unforgettable presentation**

**Sunday, May 18, 2014, 2:00pm**

**Doors open at 1:30pm**

**Grand Ballroom, S100,**

**McCormick Place**

**Chicago, IL**

**GO GREEN! To receive the latest issue of the Restaurant News of the Rockies by email contact:**  
**editor@restaurantnews-rockies.com**



## AWARDS ANNOUNCED FOR 2014 STANLEY FILM FESTIVAL

- SpectreVision Founder, Elijah Wood, Daniel Noah and Josh Waller receive Visionary Award-
- Joe Dante receives the 2014 Stanley Film Festival Master of Horror Award-
- Taika Waititi & Jemaine Clement's mockumentary, What We Do In The Shadows wins Audience Award-
- Short film, Ghost Train, wins Jury Award-
- Wormbug wins Stanley Dean's Cup Jury and Audience Award -

April 29, 2014 (Denver, CO) - The Stanley Film Festival (SFF), presented by Chiller and produced by the Denver Film Society, announced the audience and jury award winners and presented Joe Dante with the 2014 Stanley Film Festival Master of Horror Award at the Stanley Awards Horror Brunch. The Festival ran April 24 - 27 in Estes Park, Colorado.

The second annual Visionary Award was given to SpectreVision co-founders, Elijah Wood, Daniel Noah and Josh Waller. The team along with Director's Ana Lily Amirpour (A Girl Walks Home Alone at Night) and Craig MacNeil (The Boy) also hosted a panel, SpectreVisionaries, where they discussed the company's future and their unique perspective on the future of the horror genre.

The Stanley Dean's Cup showcased 8 short films from local, national and international students. The competition featured a Juried and Audience Award, with a \$2,500 cash prize to the winning school, funded by The Stanley Hotel. The winner of both the Juried and Audience Award was Wormbug, directed by Arlen Konopaki. The award was established to encourage student filmmaker to pursue their creative ambitions while offering the financial means to help fund the winning school's educational programs.

"From honoring a true master of horror, Joe Dante, to recognizing today's innovator's, as well as students, the Stanley Film Festival exists to bring horror lovers together," says Program Director, Landon Zakheim. "We are thrilled to host such a passionate group of filmmakers and fans at the beautiful Stanley Hotel for this event."

The Festival celebrated the best in horror cinema while providing a fully immersive experience, thanks to a unique horror immersion game, panels, special events and more. Throughout the 4 days, the festival screened over 20 feature films, 7 retro titles and 19 shorts, 8 student shorts with 23 countries represented.

**The 2015 Stanley Film Festival Dates will be announced at a later a time.**

**Awards were given out in the follow categories:**

### Audience Award for Feature Film

**Winner:** What We Do In The Shadows directed by Taika Waititi and Jemaine Clement

**Synopsis:** Living with roommates can always pose quirky challenges. But when you're a vampire cohabitating with your fellow kind for a few hundred years, things get a bit tricky. From Taika Waititi and Jemaine Clement (FLIGHT OF THE CONCHORDS) comes a hilarious mockumentary of a house of vampires trying to get back in touch with modern society.

### Audience Award for Short Film

**Winner:** Here Be Monsters directed by Paul Glubb and Nic Gorman.

**Synopsis:** He only has one chance to live the last day of his life.

### Jury Award for Short Film

**Winner:** Ghost Train directed by James Fleming and Kelly Hucker

**Synopsis:** An elderly man struggling to cope with his wife's dementia is drawn into a macabre cabaret restaurant where he becomes enchanted by the lead actress.

### Stanley Dean's Cup Audience Award

**Winner:** Wormbug directed by Arlen Konopaki

**Synopsis:** After Henry swallows a bug in his sleep, very strange things start happening to him.

### Stanley Dean's Cup Jury Award

**Winner:** Wormbug directed by Arlen Konopaki

**Synopsis:** After Henry swallows a bug in his sleep, very strange things start happening to him.

**Support Your Local Chef's Organization**

## New Mexico High School Students Excel at Culinary and Restaurant Invitational

### Gadsden High and Silver High students advance to the National ProStart Invitational



*First Place Management Team from Cloudercroft High*

and management competitions will be awarded scholarships to pursue a college education.

"ProStart is developing the best and brightest talent into tomorrow's industry leaders. These students have proven their mettle in the New Mexico ProStart Invitational and have the full support of the New Mexico restaurant industry as they move forward," said Victor J. Martinez, Education Director, Hospitality Industry Education Foundation. "ProStart gives students a sense of purpose and helps them feel passionate about their own future – which will be on full display when the students represent New Mexico in the National ProStart Invitational."

The culinary and management teams will be accompanied by their educators, Shari Anderson and Julie Mehan, respectively. Culinary team members include Stephanie Antunez, Mercedes Bustillos, Liliana Loera, and Michelle Reyes. Management team members include Jesse Toms, Shirley Lee, Destri Stailey, and Ashley Sapien.

To qualify for the national competition, students first had to win the New Mexico ProStart Invitational. The event was hosted by Ben E. Keith during their annual food show on March 26, 2014. Almost \$2 million in scholarships were awarded to the first, second, and third place winning teams by The International Culinary Schools at The Art Institutes, Johnson and Wales University, Louisiana Culinary Institute, New England Culinary Institute, Sullivan University, Le Cordon Bleu, Culinary Institute of America, and Escoffier School of Culinary Arts. Clovis High and Sandia High took second and third in the culinary competition. Cloudercroft High and Sandia High took second and third in the management competition.

Teams that place first at their state competition advance to the National ProStart Invitational in two categories – culinary and management. The culinary competition highlights the creative abilities of each team through the preparation of a three-course meal in 60 minutes using only two butane burners. Management teams develop a proposal for an original restaurant concept and apply critical thinking skills to challenges restaurant managers face in day-to-day operations. The performance of teams in both the culinary and management events is observed and rated by expert judges from industry and academia.

This is an awesome opportunity for our culinary and management teams to represent New Mexico at the National ProStart Invitational. However, the average cost to send a team is approximately \$5000. Each school is actively fundraising to travel to Minnesota, but would appreciate donations to help them with expenses. Any amount of financial donation is greatly appreciated. For donation information, email communication@nmrestaurants.org or call (505) 343-9848.

ProStart - the National Restaurant Association Educational Foundation's proven, high-impact program for high school students - reaches more than 95,000 students in 1,900 high schools across 48 states, the District of Columbia, Guam, and U.S. military bases. It introduces them to the career opportunities available in the restaurant and foodservice industry, and teaches them the restaurant management and culinary arts skills needed to launch their futures. In New Mexico, over 1,900 students in 37 schools are served by ProStart and supported by the Hospitality Industry Education Foundation of the New Mexico Restaurant Association.

"ProStart opens door to rewarding restaurant industry careers for tens of thousands of students each year and provides a platform for students to develop their passion for restaurant management and the culinary arts," said Dawn Sweeney, President and CEO of the National Restaurant Association and National Restaurant Association Educational Foundation. "These students' considerable skills and talents are demonstrated at the National ProStart Invitational. We congratulate Gadsden High and Silver High on their success and wish them great success at the 13th annual National ProStart Invitational."

(Albuquerque, NM)- The Hospitality Industry Education Foundation announced today that it will send a culinary team from Gadsden High and a management team from Silver High to compete in the 13th Annual National ProStart Invitational. The teams will compete against 43 other qualifying teams from across the country for a chance to win the national title May 3-5, 2014 at the Hyatt Regency in Minneapolis, Minnesota. At the national competition, hosted by the National Restaurant Association Educational Foundation, the top five teams from both the culinary



*First Place Culinary Team from Gadsden High*

## Do You Really Need to Go to Culinary School to be a Great Chef?

### No, Just Make Sure You Get a Solid Education

*By Mo Montgomery*

I was recently reminded about a quote from Neil deGrasse Tyson, one of the most influential scientists today. "I am driven by two main philosophies, know more today about the world than yesterday. And lessen the suffering of others. You'd be surprised how far that gets you."

Knowledge and kindness add up to advocating for education. There is no greater asset that an individual can have than an education.

For chefs, education is essential. But does that mean culinary school? Yes and No. And maybe. It depends on the person, the school, and what the student is willing to give in order to take something away.

The question needs to be asked a different way for anyone thinking about going to culinary school or joining an apprenticeship program or just jumping into the industry. What you need to ask yourself is, "What do I need to learn for myself I, in order to be the chef and leader that I want to be?"

There is a wide range of educational culinary opportunities here in Colorado. I have visited most of them, or at least competed with them in ACF competitions. There is no one that is better than another, but they all excel in different ways.

There are excellent community colleges whose faculty's dedication to students should be a benchmark for the industry. There is the ACF apprenticeship program, where "earn while you learn" offers a world-class education without compromising one's ability

to be employed. And then there are the culinary schools, where tuition is high, but benefits are subjective, depending on just how passionate the student is about learning.

Thomas Keller didn't go to culinary school. Jacques Pepin was an apprentice. Grant Achatz went through a two-year program at the Culinary Institute of America. All are great chefs and excellent examples that where you get your education doesn't give you legend status- it's how you apply it to your career.

If you are dreaming of being a chef someday, picture yourself in that position. Who do you want to be, what do you need to know, what skills must you learn and master to get there? What sort of culinary focus do you want to have? Are you looking for a degree? Professional certification? What about leadership- will you be leading a kitchen staff or making waves in the industry? Do you need to know simple cost control, or will you be needing business accounting?

Once you know what your needs are, do your research and find out which program will fulfill your needs. But keep in mind, as you go through your tutelage, you will be exposed to all corners of the industry, and you will probably change your mind a hundred times before you decide what area to go into. The advantage to the food service industry is that it is diverse in context, geography and culture. And it's always evolving, so you can continue to learn throughout your career. And you will, in fact, know more each day than you did the day before.

## American Hotel & Lodging Association Honors The Ritz-Carlton, Denver With Outstanding Community Service Award

### Luxury Hotel in Downtown Denver a National Winner in Medium-Sized Hotel Category

DENVER, Colo. – April 9, 2014 – In Washington D.C. earlier this month, the AH&LA Achievement Awards, part of the annual Stars of the Industry Awards, were held to formally announce and congratulate the best of the best in hospitality. The Ritz-Carlton, Denver is proud to have won in the medium property category for 'Outstanding Community Service'. Though the hotel's Community Footprints' Succeed Through Service program, the hotel partnered with local, disadvantaged schools and children's organizations to assist students in exploring career options and leadership development. The program also focuses on those in the community who are facing hunger, homelessness, and poverty, by involving employees who offer job readiness training, meal preparation and more. In addition to staff support, The Ritz-Carlton has donated more than \$34,000 to various charities locally.

Awarded annually since 1966, the AH&LA honors distinguish individual hotels that have developed outstanding programs, events, and campaigns. Winners were chosen in the categories of Community Service, Special Events, Guest Relations, Good Earth-keeping, and Technology Innovation.

The ladies and gentlemen in Denver are proud to have embodied this notion by Hervé Humler, President and COO of The Ritz-Carlton Hotel Company, LLC., "At The Ritz-Carlton, our global company is aligned around the issues that are important to; the communities where we operate. By mobilizing our resources and skill-based volunteer efforts, we strive to make a difference through child well-being; hunger and poverty relief; and environmental responsibility."

For more information on Community Footprints programs and property initiatives at The Ritz-Carlton, please visit [www.ritzcarlton.com/en/CommunityFootprints/Default.htm](http://www.ritzcarlton.com/en/CommunityFootprints/Default.htm).

**Advertise in the RNR**  
Classified ads as low as \$35 per month  
Call: 303-753-6109  
or email:  
[bob@restaurantnewsrockies.com](mailto:bob@restaurantnewsrockies.com)



## Spice Up Your Diet to Prevent Disease

By Laura Brieser-Smith  
Registered dietitian,  
Certified personal trainer

Adding herbs and spices to your foods can certainly take an otherwise bland tasting diet and turn it into an explosion of flavors. Current research shows that many of these herbs and spices can keep you healthy, too. Here is the latest information on what they can do for you.

Cinnamon has been in the news many times over the last several years being touted as having the ability to lower blood glucose and cholesterol levels. While the data has been inconsistent (some studies show more promising results than others), the overall consensus still remains that cinnamon is effective. As little as a teaspoon's worth spread throughout the day can have a significant impact on glucose and cholesterol.

The benefits of curry powder are all due to one of its main ingredients – turmeric. This spice not only provides curry's yellow color, but it also has been shown to stop cancerous tumor growth and promote tumor cell breakdown, especially with colon cancer. Turmeric also has the distinction of reducing the risk of heart disease, osteoporosis, and Alzheimer's disease.

Oregano is both a powerful antioxidant and an anti-inflammatory agent. In terms of antioxidant properties, it beats out most other herbs, as well as apples and oranges in antioxidant activity. It has also been shown to reduce swelling, at least in mice, due to its anti-inflammatory properties.

Some researchers believe that rosemary can block dangerous carcinogenic compounds found in some foods, such as red meat. While more research needs to be done to find out how much needs to be consumed (some studies have used potent extracts of the herb), many scientists are encouraging the use of rosemary when preparing meats.

Both sage and thyme are thought to maintain brain function. As the brain ages, the fats found there may oxidize and become hardened, leading to impaired function. Sage and thyme have been shown to minimize fat oxidation and improve the brain function for those with mild to moderate dementia. In addition, sage oil has been shown to improve mood and may act as a mild antidepressant.

Keep in mind that the amounts of these herbs and spices that are used in daily cooking may not be enough to see maximum benefits. However, as with many other things in life, even a little bit may be beneficial.

Laura Brieser-Smith, RD, MPH, CHFS is the owner of Healthy Designs, LLC which provides nutrition counseling and personal training to clients in their homes or offices. She can be reached at 303-635-1131 or at hlthydesign@aol.com.

**Support Your  
Local Chef's  
Organization**

## 2014 Montana Governor's Conference on Tourism and Recreation Enjoyed by Over 400



The 2014 Governor's Conference on Tourism and Recreation saw 407 industry professionals gather in Billings for the two-day education and networking event. Thanks to everyone who joined in and helped make the conference a success and a fun time.

The Montana Office of Tourism has sent out evaluation surveys to all attendees, exhibitors and sponsors requesting feedback and suggestions on speakers, topics, and activities for future conferences. If you get an evaluation, please share your thoughts and suggestions. It's important feedback we use to build future conference agendas.

Whether you were able to be at the conference or not, the conference speakers and session presentations are posted on the conference website.

We'll be posting the 2014 Montana Tourism Award Winners list on the website, and we'll see about gathering photos to share as well. Check out [travelmontana.org](http://travelmontana.org).

One of the social events that also had "winners," was the opening Welcome Reception "Urban Cowboy" dress-up event. Prizes were given in 3 categories for both Attendee participants and MT Office of Tourism Staff. Here are the winners:

### Attendees:

Best Urban Cowboy – Dave "Tex"

Trexler, Bynum

Best Urban Cowgirl – Lisa Jones,

Whitefish

"Nice Try" Award – Dylan Boyle,

Whitefish

### MTOT Staff:

Best Urban Cowboy – Deny Staggs,

Montana Film Office

Best Urban Cowgirl – Carmen Levick,

MTOT

"Nice Try" Award – Tash Wisemiller,

MT Main Street Program

Mark your calendars for the 2015 MT Tourism Conference. It's scheduled for March 22–24 at the Helena Colonial Hotel Red Lion.

## Mountain Standard Takes Home Top Honors at the 10th Annual Colorado Lamb Cook-Off at Taste of Vail

The 10th Annual Colorado Lamb Cook-Off & Après Ski Tasting sponsored by the American Lamb Board took place on April 3 as part of the Annual Taste of Vail. Sous Chef Christopher Schmidt from Mountain Standard won top honors for his Lamb Dogs with Za'atar Yogurt and Cucumber Relish. Second place went to Hooked and third place went to Zino Ristorante. The People's Choice winner was Matsuhisa.

Chef Schmidt's dish was inspired by the start of baseball season. "We added some northern African/Middle Eastern flavors to a lamb hot dog," he said. "It combines unfamiliar flavors in a familiar application." The lamb hot dog included several toppings as well as lamb bacon. The judges gave top scores to the dish, recognizing that it was well executed and offered great accompaniments.

The event, held throughout the streets of Vail Village, showcased 22 of the area's finest chefs preparing an array of innovative lamb dishes featuring Colorado lamb. Each tasting was complimented by participating wineries.

"American Lamb was showcased in diverse dishes – from lamb meatballs to lamb tamales to lamb ravioli," said Megan Wortman, executive director of the Denver-based American Lamb Board. "The event is now in its 10th year and we are continually inspired by the interesting ways lamb leg meat is prepared and presented by these Vail Valley chefs."

Additional restaurants that participated in the 10th Annual Colorado Lamb Cook-Off include:

Atwater on Gore Creek  
Beano's Cabin  
Bistro 14  
Bol  
Elway's  
Flame  
Game Creek Restaurant  
LaTour  
Lord Gore  
Restaurant Kelly Liken  
Sweet Basil  
Tavern on the Square  
Terra Bistro  
The 10th  
The Metropolitan  
Two Elk  
Vin48  
Wildwood Smokehouse



Sous Chef Christopher Schmidt of Mountain Standard prepares Lamb Dogs for TOV 2014 Lamb Cookoff



Lamb Dog -Taste of Vail Lamb Cook-Off 2014



**To receive your  
personal copy  
of Restaurant News of  
the Rockies send your  
email address to:  
editor@restaurant-  
newsrockies.com**

**Your email will not be shared  
with anyone else.**

ACF Pikes Peak Chapter in Colorado Springs Hosts Culinary Passport Event to Benefit Local Firefighters



# The Money on the Table

## CPA Tips for Restaurant Owners



### Leveraging Your Web Presence

By Eric Swick

While the need for a small business to have an Internet presence is a given, now the challenge is for it to be compatible with the various devices out there people are using to view the internet. I always check out the web page of any prospective new client or vendor to learn more about them but if I am looking via a mobile device this can most times be very frustrating. Today's customers expect a company to have a well-designed Web site but one that is also accessible via mobile devices.

In the last few years many companies were forced to develop different applications for people to view their information on a mobile device. This has all changed with new technology referred to as Responsive Web Design (RWD). This is a new standard of web development that allows a website to respond to different mediums. Users can view the same website via a handheld device or a larger desktop screen and experience the same design, content and interactivity. RWD has proven to be the most efficient and reliable solution in the web development industry today.

Tom O'Rourke with Bayshore Solutions in Denver recently shared "RWD has a simple objective; to create easy reading and navigation with minimal resizing, panning and scrolling, across a wide range of devices. I would think most business owners would want for their customers or prospective customers to have the most user friendly experience when visiting their website no matter what device they are using."

If you have not checked out your website on a mobile device I would recommend you take a moment to see what others are experiencing and if you are not satisfied with the look you may want to reach out to someone like Bayshore that is familiar with Responsive Web Design.

If you are planning a new website you must ask yourself some direct questions about what you want the user experience to be, display expectation you have and of course mobile usability. A responsive Website will most likely be your best option.

If you have suggestions or comments, please feel free to contact Swick & Associates, P.C. We also would like to invite you to visit our web site to learn more about us at [www.swickco.com](http://www.swickco.com) or call us at 303-987-1700.

Eric Swick is president of both Swick & Associates, P.C. an accounting firm specializing in restaurant accounting and Payroll Specialists, LLC located in Highlands Ranch, CO.

**Support Your Local Chef's Organization**



### Colorado Liquor Compliance Working Group Convenes

CRA President Pete Meersman was recently appointed to a Colorado Liquor Compliance Working Group, along with 25 other industry professionals and key stakeholders. The Colorado Department of Revenue Liquor Enforcement Division organized the meetings in an effort to improve voluntary compliance within the liquor industry through education, development of tools and enhanced communication. The working group will also address appropriate remedies when non-compliance occurs within the industry, which may lead to new laws or regulations. Meetings are held every two weeks and are anticipated to be completed by the summer.

At the first meeting, stakeholders agreed to focus their efforts on five broad categories:

Education for the industry and Liquor Enforcement Division (Division) on liquor issues, the future of liquor industry and information about the three tiers.

Building collaborative working relationships between the Division and stakeholders.

Predictability of activities by the licensee/business and resulting actions by the Division.

Alternative sanctions including reasonable compliance and regulations.

Public Safety.

The meetings are open to the public to attend. Public comment is limited to 2 minutes per meeting. For more information, visit [Colorado.gov/revenue](http://Colorado.gov/revenue), then click on "enforcement."

### Restaurateurs Converge on Capitol Hill During NRA's Public Affairs Conference

On Tuesday, April 29, the Colorado Restaurant Association accompanied 22 restaurant owners, operators, and college students to the National Restaurant Association's Public Affairs Conference in Washington, DC. During the two-day conference, CRA members attended workshops presented by NRA's lobbying team, shared stories about what restaurant operators are doing in their communities to assist with regulatory efforts, and visited "the Hill" to meet with Colorado's Congressional delegation. This type of interaction with elected officials is an effective way to inform them about how the laws they pass will directly impact businesses. Some of the issues

discussed with elected leaders included health care, wages, and immigration.

### High School Students Cook Up Wins

More than 350 high school juniors and seniors from 29 high schools throughout Colorado converged on Johnson & Wales University for the 15th Annual ProStart® Invitational and Sysco Denver Hospitality Cup competition.

Winners of the culinary competition were: Battle Mountain High School in Edwards (Gold Medal), ThunderRidge High School in Highlands Ranch (Silver Medal), and Grandview High School in Aurora (Bronze Medal).

Winners of the management competition were: Grandview High School (Gold Medal), the Roaring Fork School District (Silver Medal) and Standley Lake High School (Bronze Medal).



Dave Coder, Sysco Denver, and Sonia Riggs, CRA COO, pictured with Grandview High School Sysco Denver Traveling Trophy Culinary and Management Competition Winners.

The coveted Sysco Denver Traveling Trophy for overall standings went to Grandview High School. Placing second was ThunderRidge and third was Roaring Fork.

Winning team members received more than \$844,000 in scholarship opportunities. The competition was generously supported by sponsors, including: Sysco Denver, Johnson & Wales University, Seattle Fish Company, Ecolab, the Colorado Restaurant Association, Colorado Hotel & Lodging Association, and the National Restaurant Association Educational Foundation.

The gold medal winners of the culinary and management competition will represent Colorado at the National ProStart Invitational, hosted by the National Restaurant Association Educational Foundation -- May 3-6 in Minneapolis where teams will compete for more than \$1.5 million in scholarship awards.

### 12th Annual CRA Education Foundation Scholarship Awards Luncheon to Honor 2014 Scholarship Recipients

In partnership with the National Restaurant Association Educational Foundation and the T. Kevin McNicholas

Foundation, the CRA Education Foundation will honor its 2014 scholarship award recipients at the 12th Annual Scholarship Awards Luncheon May 8th from 11:15 a.m. to 1:00 p.m. at the Hyatt Regency Colorado Convention Center Hotel in Denver.

Scholarship award recipients from post-secondary and ProStart® high school hospitality education programs will be recognized for their outstanding achievement in academics and their commitment to careers in the foodservice and hospitality industry.

The event highlights will include presentation of the 2014 ProStart® Student, Teacher, and Industry Mentor of the Year awards, and awarding of secondary and post-secondary scholarships. Since its inception in 1987, the CRA Education Foundation (formerly the Donald Quinn

Education Fund) has awarded more than \$750,000 in scholarship funds to students who plan to enter the hospitality business.

The event is sponsored by Sysco Denver, the T. Kevin McNicholas Foundation, and Seattle Fish Company. Additional contributors to the CRA Education Foundation scholarships include the National Restaurant Association Educational Foundation, Sysco Denver, Metro Denver Hotel Association, Weil Family Foundation, Epicurean Culinary Group, Terry Vantiger, and the following CRA Chapters: Durango, Summit County, Pikes Peak, and Mile High.

The cost to attend the luncheon is \$50 per person, or \$600 to sponsor a table. For more information, please call Mary Mino at the CRA office at (303) 830-2972 or e-mail her at [mmino@coloradorestaurant.com](mailto:mmino@coloradorestaurant.com).

**Please send notices of industry related meetings and events to:**

**Restaurant News of the Rockies  
PO Box 489,  
Keenesburg, CO 80643  
Fax 303-732-4444 or email:  
[editor@restaurantnewsrockies.com](mailto:editor@restaurantnewsrockies.com)  
for consideration to be printed.**

**GO GREEN! To receive the latest issue of the Restaurant News of the Rockies by email contact:  
[editor@restaurant-newsrockies.com](mailto:editor@restaurant-newsrockies.com)**

**"I became a restaurateur because I'm passionate about bookkeeping, payroll, and accounting... (Not.)"**

Discover our paperless, painless, solutions for all of your back office burdens. Let us manage the numbers, and you can get back to doing what you do best. Call us now: **303.987.1700**

**Swick & Associates, P.C.**  
Certified Public Accountants  
[swickco.com](http://swickco.com)

f in y

Colorado Restaurant Association Industry Spotlight Awards



## Montana Tourism Awards Honor Industry Partners

The Montana Office of Tourism (MTOT) has announced the winners of the 2014 Montana Tourism Awards, presented at the Governor’s Conference on



Tourism and Recreation in Billings. The awards honor outstanding businesses, destinations, organizations and people who have contributed to Montana’s tourism success.

“Tourism is a crucial part of Montana’s economy and supports thousands of Main Street businesses in the state,” Governor Steve Bullock said. “I’m happy to recognize these businesses that show some of the amazing things that our state

has to offer to visitors and residents alike.”

Governor Bullock’s Main Street Montana Project Business Plan calls for working with private sector businesses to enhance the appeal of Montana as a tourism destination.

MTOT has hosted the Montana Tourism Awards since 1989, but this year’s awards feature several new categories as well as a new nomination and voting process. MTOT staff chose the nominees, then voting opened to the industry at large. Nearly 1,400 people voted to determine the winners.

“The new categories are designed to more closely align with the programs we administer,” MTOT Administrator Jeri Duran said. “Nominees are using these program resources to great effect to support tourism both in their areas and across Montana.”

The winners are listed below:

Category	Winner
Co-op Partner Award	Southwest Montana
Best Use of Social or Digital Media Award	Bridger Bowl
Special Event Grant Program (SEGP) Award	The Madison Trifecta
Technology Innovation Award	Deer Lodge Development Group
Tourism Infrastructure Investment Program (TIIP) Award	The World Museum of Mining
Gateway Community Award	Philipsburg
Outstanding Film Friendly Community Award	Bozeman
Tourism Ambassador Award	Julie Shelton

## Small Business Lending - “Why Not Us”

By: *R.J. Martinez VP SBA Lending Evolve Bank & Trust*

These days it may seem like the Colorado Avalanche are not the only ones saying “Why Not Us” as many small business owners have been in the search for financing either to secure a permanent location to build balance sheet equity of their own or looking to expand their product and services to another location. I don’t have to tell you as entrepreneurs the difficulty that has arisen in obtaining financing within the small business lending realm in the past few years. What I can tell you is there’s a renewed commitment to small business lending and May12-16 is National Small Business Week.

The old adage to strike while the iron is hot holds true to many things including how and when to seek financing for your business. It’s important to note that while small business credit had taken a short hiatus it is truly back with many lenders across the country getting back into the lending business. What has changed you might ask? The ability to get “start-up” financing is not as easy as it used to be; however, there are many organizations locally such as Colorado Lending Source, with their Main Street Loan Program, and other microfinance organizations, Accion and Colorado Enterprise Fund that can assist those start up entrepreneurs specifically within the food service realm. Other good news exists if you’re an existing and flourishing

business that has weathered the slow-down in the economy and continue to generate positive cash flow. Your ability to turn your business and global cash flow as an entrepreneur are at a hot point to strike with commercial financing to replace your monthly rent with equity in your own building, or that second or fourth location taking advantage of growth within our marketplace.

Again I don’t have to tell you how hard it was to find the financing within the past few years, but I do encourage you all to get off the sidelines and see what your local banker or resource center are able to help you with so we all can stop using the “Why Not Us” approach and save that for the Avs with the promise of next year.

R.J. Martinez is a Vice President and Senior Business Development Officer, SBA Lending at Evolve Bank & Trust, where he focuses on SBA lending throughout the country. Prior to this, Martinez managed SBA departments at numerous banks for large and regional banks. He began his banking career at Norwest Bank and has been in the small business lending realm for the past 16 plus years. Martinez is the past Chairperson of NAGGL’s (National Association of Government Guaranteed Lenders) Region VIII, which includes the states of CO, WY, UT, MT, SD and ND and also serves on NAGGL’s Small Bank Committee. He frequently speaks on topics of concern to small businesses for civic groups and entrepreneurial forums locally and nationally. He can be reached via email at [rmartinez@getevolved.com](mailto:rmartinez@getevolved.com)

## Adroit Creative Solutions Expands Services To Help Businesses

Many managers and owners don’t realize how important it is for a restaurant to have more than just a website. And it’s not just about a good website these days; marketing and graphics play a key role in capturing new clients too.

“A well-functioning website that is mobile friendly and user friendly is so important to a restaurant’s bottom line



Paige Wiese

these days” said Adroit Creative Solutions Owner Paige Wiese. “I talk to customers all the time who say if they can’t find a phone number, hours of operation, directions, menus, and pictures on a website, they will click off that site and head to the competition. Most users are looking for restaurants on their phone these days which is why mobile friendly is so important.”

Adroit Creative Solutions promises a much more cost-effective way for companies to engage in marketing. Adroit wants to understand what each business is doing and

what they want to accomplish. They will take the client’s ideas and thoughts and turn them into creative and effective marketing concepts and strategies that will increase traffic to websites, gain optimization through social media techniques, boost online presence, design marketing materials that convert, and create beautiful, professional websites.

“We are not going to the consulting team telling clients what we think they should do, we are also going to offer our services to implement the creative marketing strategies to guide them through the process. I started this company to serve businesses that want to do more in the way of marketing and creative design without it costing them tons of money to do so and still have it look professional.”

In addition to web design, we offer many more services to truly assist our clients from marketing and branding to graphic design. We will also help train clients so they can do some of the work themselves. For example, many companies charge thousands of dollars to do a company’s social media; Adroit Creative Solutions will train their clients to do that so if they choose to, they can save lots of money and still have an excellent social media presence because they understand how to use it properly.

“Adroit means resourceful, clever, hands-on and I chose the word because I believe it really encompasses what we’re all about. It is one word that sums all of it up. Resourceful meaning we do the research to find what is going to be the best solutions, what options are available, and utilizing the right tools. Hands-on is us completing the project for the client or allowing them to be hands-on as well. In the end it really is a team effort, meaning the staff, the client, and myself,” Wiese said.



stand what each business is doing and

## Incredible Breakfast Trends Mom is right: breakfast is simply nutritious

Park Ridge, IL (May 1, 2014)—Seemingly forever mothers have been pitching breakfast as the most important meal of the day. Of course, everybody knows, Moms are always right, but now there’s proof. The latest installment of Incredible Breakfast Trends from the American Egg Board looks at research supporting the nutritional value of eating breakfast and its contribution to well-being and overall health, as well as diners’ ongoing desire for high-quality protein.

The second Incredible Breakfast Trend of 2014 is Simply Nutritious. Here’s a brief look at how it breaks down:

Mom was right!

The message that breakfast is the ‘most important meal of the day’ is finally resonating with Americans. According to Technomic, 63 percent of us agree that skipping breakfast is unhealthy. Even more compelling though are studies showing that eating a nutritious breakfast offers many benefits—improved concentration, better weight control and increased strength and endurance. More recently, a study published in the American Journal of Clinical Nutrition reported that even missing one breakfast per week increases the risk of developing Type 2 diabetes by 20 percent.

Protein: It’s good for us; we need it; we want it

In general protein is getting a lot of attention no matter the daypart. But at breakfast, protein is especially prominent. Consumers both younger and older understand the value of a high-protein breakfast and are seeking it out. Not only does protein provide energy for the day’s activities, it’s also satiating. From QSRs to Fast Casual, high-protein breakfast items are energizing menus around the

country.

Leaning toward leaner proteins The classic American breakfast has always been protein-rich, fueled by real eggs. The standard plated meal anchored by eggs with a side of bacon or sausage is still enjoyed today, but with many more options than only a few years ago. Beyond traditional protein choices, there’s been a ground swell of bacon, sausage or chorizo made of either turkey or chicken, and less processed grilled chicken and sliced turkey are popping up as well.

“Real eggs are a natural when developing high-protein breakfast menu items,” says Chef Walter Zuromski, CEC, CCE. “Their unique functionality makes them an extremely versatile ingredient for creative product developers. As a complete, high-quality protein, eggs are incomparable.”

Complete features on these Simply Nutritious trends are online at [aeb.org](http://aeb.org)

About Incredible Edible Eggs

Available in liquid, frozen or dried forms, as whole eggs, yolks, whites or tailored to meet preparation or processing specifications, there’s an egg ingredient to suit any requirement. For more information about including eggs in foodservice recipes or to find a supplier of egg ingredients, visit American Egg Board’s website at [www.aeb.org](http://www.aeb.org).

About the American Egg Board

American Egg Board (AEB) is the U.S. egg producers’ communications link to food processors. AEB works to educate manufacturers and developers of new food products about the functionality and nutritional benefits of eggs. To assist food formulators, AEB develops resource materials and makes egg product experts available to answer technical questions. Visit [www.aeb.org](http://www.aeb.org) for more information, formulation tips and assistance and functional egg background.

New Foods at the Old West at the Fort



Welcomes  
Spring Menu Media Dinner  
Wednesday, April 30, 2014

**Cocktails**  
*Prickly Pear Margarita*  
Trade Whiskey: Historic old western fur trade recipe: fine bourbon deliciously flavored with red pepper, tobacco and black gun powder. Remarkably excellent in flavor. Served neat.  
The 1840 Hairstorm Premium Julep: The famed drink from Bent's Fort: Choice of bourbon or scotch with sugar, mint and ice in a Mason jar. Prickly Pear Colaniche: Colorado's first non-alcoholic drink enjoyed at the South Platte River fur trade forts. Made of prickly pear syrup, fresh squeezed lemon and lime juice.  
*Sparkling Pellegrino*

**First Course**  
Elk Quenelles with an Espresso Cream sauce

Historian's Platters that include  
Sam's Buffalo Boudie: (French Fur Trapper's term for sausage)  
Rocky Mountain Oyster: Small buffalo bites buttered and fried to a golden brown and served with a tangy cocktail sauce.  
Sam's Famous Guacamole: "Denver's best Guacamole" with big chunks of avocado, tomato, onion and fresh squeezed lime, served with corn tortilla chips.  
Bison Tongue: The 19th century's finest gourmet meat served with Fort toast and caper aioli.  
Peanut Butter Stuffed Jalapeños Escabeche: House-made pickled jalapeños with a mango sweetened whipped peanut butter.

**Second Course**  
Fort Signature Seven Green Salad  
Served with jicama, pickled ginger and choice of homemade dressing.

**Third Course**  
*Buffalo Sirloin Steak Medallions.*  
Full of flavor for the hearty appetite, topped with Rosemary Bone Marrow butter, served with Chef's Selection mashed potatoes and seasonal vegetables. 10-ounces and 15 ounces available

*Colorado Lamb T-bones*  
Two spiced, 3oz. Colorado Lamb T-bones with a tamarind honey glaze, served with Chef's selection mashed potatoes and choice of Calabacitas or Brussel Sprouts tossed with butter, apple gastrique, and bacon.

*Texan's Tamales Nuevo (Vegetarian)*  
Enjoy this vegetarian's delight with yellow corn Masa stuffed with Oyster and Shiitake mushrooms, layered with Ancho bean puree and sautéed asochini. Drizzled with Dixon red chile sauce and Avocado crema.

*Ancho Chile-Orange Duck*  
Two pan seared duck breasts with an Ancho chile and Orange glaze. Served with Red Chile Bulgur and seasonal vegetables.

*Wild Scottish Salmon*  
Wild Scottish Salmon served atop Millet Pilaf, with a Dill Carrot broth and Orange-Red Onion Salad with Bahamic.

**Sides**  
President Jefferson's favorite Mac N' Cheese  
Vermont Au Gratin Potatoes  
French Fries with Truffle Aioli and Red chile  
Red Chile Bulgur  
Millet Pilaf

**Dessert**  
Campfire S'mores Custard  
Crème Brûlée de Jour: Lemon & Date  
*Coffee DeOlla*  
Enjoy this 100% Arabica coffee, imported straight from Mexico! With 100% natural Cinnamon, Brown Sugar, Cocoa & Anise. Served in a french press.



Proprietress Holly Arnold Kinney along with Executive Chef Matt Crow and General Manager Tom Lucas of the Fort hosted a media introduction dinner to the new foods at the Old West. As can be seen by the menu it was an exhaustive presentation of absolutely delectable samplings. Aside from the new dishes, of which the duck was excellent, the treatment of old regulars like mac and cheese and even French fries were great. The service at the Fort, as always, was superb, making you feel at home, even complete with an Indian birthday celebration. It was good to meet and visit over such a delightful table with such good company.



Arizona Hotels are Celebrated with National Awards from the American Hotel & Lodging Assn.

Phoenix, Ariz., April 2014– Arizona took center stage and took home two national awards at the American Hotel & Lodging Association's (AH&LA) annual Stars of the Industry awards ceremony held this week in Washington, DC.



Photo from Fairmont Scottsdale Photos

The “Outstanding Manager of the Year, Large Property” was awarded to Thomas Williams, Director of Guest Services at the Fairmont Scottsdale Princess. Williams has been providing a welcoming experience for guests entering his property for the past 21 years. As the Director of Guest Services, he has put in place many new procedures to improve and enhance the arrival and departure experience, transportation, guest safety and much more. But he also cares about the internal guest and is truly devoted to the resort’s employees. He and his family cater an annual holiday feast and invite employees and even hotel guests who have no family in town.

Winning the Special Events, One-time Only, Medium Property, was the W Scottsdale for their CHILL event. CHILL at the W Scottsdale transforms the WET pool deck from November to January with Scottsdale’s first and only hybrid and eco-friendly outdoor ice skating rink. This event also includes live music performances, DJs, drink specials and special resort packages.



Photo from <http://www.wscottsdalehotel.com/chill>

state with so much talent and passion for excellence,” said AzLTA President & CEO, Debbie Johnson. “It’s wonderful that the hard work and dedication of these lodging professionals and properties is being recognized on a national level and I truly commend them for their accomplishments.”

Winners from the Arizona Stars of the Industry Awards luncheon hosted in December by the Arizona Lodging & Tourism Association were then submitted to the AH&LA for national judging.

Ancient Maya Live Again at the Denver Museum of Nature & Science

The largest exhibition about the ancient Maya ever to be displayed in the United States is running from February 14 to August 24, 2014 at the Denver Museum of Nature & Science. Maya: Hidden Worlds Revealed uses a combination of never-before-seen artifacts, hands-on activities and immense walk-in environments to explore the rise, accomplishments and eventual decline of the ancient cities of the Maya.

At their height, the Maya developed an incredible system of roads and built huge cities filled with gigantic stone temples. They developed astronomy, created one of the world’s most accurate 365-day calendars, conceived a new system of mathematics and invented a hieroglyphic form of writing. They were even able to make rubber and invented one of the world’s first team sports -- a popular ball game that involved putting a rubber ball through a ring. It was a game that could literally mean life, or death, for the team players and the fans, as the losers were often sacrificed.

Highlights of the exhibition include a colorful, full-scale frieze that once surrounded the top of El Castillo pyramid at Xunantunich in Belize. Visitors will be able to stand under a starry sky to learn astronomy as the Maya did, or peek into a sacred cave that served as a portal to the underworld. Interactive stations let you lift the heavy rubber ball of Maya games, or take photos of yourself to see how you’d look wearing the clothes and jewelry of Maya nobility.

Advertise in the RNR  
Call: 303-753-6109



# Chef Talk du Jour

## The ACF Colorado Chefs Association Monthly Meeting at the Denver Museum of Nature & Science

Hosted by Chef Patrick Hartnett of the Denver Museum of Nature & Science the April ACFFCA meeting was a great success with a great turnout. Meeting Sponsor was Raquelitas, with owner Rich Schneider acting as master of ceremonies. Also sponsoring was Tommyknocker Brewery.

The throw down competition was tough as was the judging but the offering of choice was impressive. Joe Depasquale of American Capital Partners gave a brief introduction of his firm and its capabilities in terms of advising on long term investment strategies. Michelle Spronk of Wells Fargo Bank also presented on her firm's capabilities.

A tour of the Mayan exhibit at the Museum followed the competition.







from the Mountain Region Hospitality Industry:

## RESTAURANT, HOTEL & LODGING, AND TOURISM ASSOCIATIONS

### ARIZONA

The Arizona Restaurant Association is proud to announce the 2014 Foodist Award Winners. Covering all aspects of the industry – from chefs and restaurateurs to food truck owners and restaurants – The Foodist Awards are Arizona's highest honor for food and beverage professionals. We scoured the state to find the most passionate and promising up-and-comers.

The 2014 Arizona Foodists Awards have been announced. This year's winners:

Food Pioneer: Winners: Craig DeMarco and Lauren Bailey, Upward Projects

Both founding partners of Upward Projects, one of Arizona's most well known restaurant groups, Craig DeMarco and Lauren Bailey are responsible for creating some of the Valley's most notable restaurants. This dynamic duo works together to craft inspired spaces that are connected to the communities they serve; often working with historic or architecturally significant buildings to maintain relevancy in the neighborhoods that surround.

Both DeMarco and Bailey were recently inducted into the 2014 Arizona Culinary Hall of Fame as Restaurateurs of the year., and each is involved with Devour Phoenix; DeMarco serving as a founding member and Bailey as a steering committee member. DeMarco also serves as an active member of YPO – Arizona Chapter, while Bailey is a proud board member of Local First and was recognized by the Arizona Republic as one of 1012's top 35 Entrepreneurs Under 35.

Finalists included: Sam Fox, Fox Restaurant Concepts

Joe Johnston, Agritopia, Joe's Real BBQ, Joe's Farm Grill and the Liberty Market

Outstanding Food Truck: Winner: The Maine Lobster Lady

Finalists included: Hao Bao  
Nogales Hot Dogs

Uniquely Arizona: Winner: Elote

Finalists included: Cartwright's Sonoran Ranch House Quiescence at the Farm

Outstanding Multiple Location Restaurant: Winner: Mastro's

Finalists included: Pita Jungle Postino Wine Cafe

Best Dish "Steak": Winner: Durant's  
Finalists Included: Bourbon Steak  
Donovan's Steak & Chop House

Good Neighbor: Winner: Community Kitchen

Finalists included: Upward Projects  
The Vig

Emerging Restaurant of the Year: Winner: The Original ChopShop Co.

Finalists included: Gadzooks The Henry

Outstanding Restaurant Concept: Winner: Proof

Finalists included: O.H.S.O. Eatery + nano Brewery Posh

Top Chef: Winner: Gio Osso, Virtu'

Finalists included: Chef Charleen Badman, FnB Chef Cullen Campbell, Crudo

Master Mixologist: Winner: Stephanie Teslar, Hotel Palomar and the Blue Hound Kitchen & Cocktails

Finalists: Micah Olson, Bar Crudo  
Andrew Record, Kadence Restaurant Group, Tucson

Article from the Arizona Restaurant Association Foodist web site.

### COLORADO

On May 6th the Colorado Tourism Office will sponsor the 2014 Discover Colorado Rally on the west steps of the Capital. Join your colleagues in the hospitality industry in celebrating National Travel & Tourism Week from 11:00 am to 1:00 pm. Members of the CTO team, elected officials and industry leaders will also participate in the annual event that highlights travel's significant contribution to the Colorado and national economy.

The rally, sponsored by the Colorado Tourism Office, enables attendees to mingle with Colorado sports

mascots, enjoy local foods and partake on hands-on summer activities as Colorado kicks off its summer tourism season.

National Travel & Tourism Week – May 3rd – 11th aims to create a greater appreciation of tourism's economic impact and the more than 10 million workers nationwide whose jobs depend on travel.

"We cannot understate the importance of our tourism industry, and we will continue to urge all industry partners to remind legislators that tourism is a vital part of Colorado's economy," said Al White CTO Director. Tourism employs nearly 145,000 people in Colorado. According to Longwoods International, Colorado welcomes a record 60 million domestic visitors in 2012. Total visitor spending in 2012 was over \$16.7 billion a 5.7% increase over 2011. Tourism generates \$918 million in local and state taxes in Colorado according to a survey by Dean Runyon Associates.

The CRA Education Scholarship Awards Luncheon to honor 2014 Scholarship Recipients will be held at the Hyatt Regency Denver at Colorado Con-

vention Center. In partnership with the National Restaurant Association Educational Foundation and the T. Kevin McNicholas Foundation, the CRA Education Foundation will honor its 2014 scholarship recipients at the 12th Annual Scholarship Awards Luncheon May 8th from 11:15 am to 1:00 pm.

Scholarship award recipients from post secondary and ProStart high school hospitality programs will be recognized for their outstanding achievements in academics and their commitment to careers in the food service and hospitality industry. The event Highlights will include presentation of the 2014 ProStart Student, Teacher and Industry Member of the Year awards, and awarding of secondary and post secondary scholarships. Since its inception in 1987, the CRA Education Foundation (formerly the Donald Quinn Education Fund) has awarded more than \$750,000 in scholarship funds to students who plan to enter the hospitality business.

The event is sponsored by the Sysco Denver, T. Kevin McNicholas Foundation, and the Seattle Fish Company. Additional contributions to the CRA Education Foundation scholarships include the National Restaurant Association Educational Foundation, Sysco Denver, Metro Denver Hotel Association, Weil Family Foundation, Epicurean Culinary Group, Terry Vantiger and the following CRA Chapters: Durango, Summit County, Pikes Peak and Mile High.

Taste of Durango will be held on May 18th, 2014 in downtown Durango. Fun for the entire family this Durango's premier festival showcasing the fabulous fare of our fine restaurants and Craft Beer from our local breweries. Food and festivities for families and friends. (no pets, please).

This is the CRA Durango's chapter annual fund raiser for Manna, the Durango Soup Kitchen. We look forward to seeing you there. For more information, visit [www.tasteofdurango.com](http://www.tasteofdurango.com) to download the application if you are interested in participating or contact Hydi Verduzco at 970-946-9682 or [taste@durango.net](mailto:taste@durango.net).

The Colorado Hotel & Lodging Association Golf Outing will be held on May 6th at the Inverness Hotel and Golf Course. For more information contact [info@chla.com](mailto:info@chla.com)

**Advertise in the RNR**

**Call: 303-753-6109**

**or email:**

**[bob@restaurantnewsrockies.com](mailto:bob@restaurantnewsrockies.com)**

### NEVADA

The Nevada Restaurant Association invites you to the gourmet event of the year. Set in a lush poolside paradise, the Las Vegas Epicurean Affair will take your sense on a wild ride. From the savory cuisine and succulent cocktails, to the stunning sights and sounds of sultry surroundings, this is truly an event that offers its guests the best of everything. Join us for a night of divine indulgence.

Las Vegas Epicurean Affair is a remarkable evening that gives its guests a delightful taste of why the Las Vegas restaurant industry is famous for its superb and unique fare. World renowned chefs from around the city prepare their signature creations for your enjoyment. With nearly 75% of Las Vegas' finest restaurants, nightclubs and beverage purveyors represented, this affair promises to tantalize your senses with culinary splendor.

Let your passion for cuisine and thirst for excitement intertwine in this tropical paradise with an endless temptation of cocktails and hor d'oeuvres that pleasure your palate in a sexy and vibrant atmosphere that is undoubtedly Las Vegas. To be part of this food and beverage extravaganza or for information, please call the NvRA at 702-878-2313. Proceeds from the Las Vegas Epicurean Affair benefit the culinary educational programs of the Nevada Restaurant Association and the NvRA Educational Foundation.

If you would like to sponsor this event – an unprecedented opportunity for extraordinary brand recognition- contact the NvRA at [events@nvrestaurants.com](mailto:events@nvrestaurants.com)

**Support  
Your Local  
Chef's  
Organization**



**ITALCO**  
FOOD PRODUCTS, INC.

Denver, CO. 80223

[www.italco.com](http://www.italco.com)

303.722.1882

Italco Food Products presents  
Pastry Trends  
with Chef Mario Bacherini

When: Wednesday, May 7th, 2014 / 1:00 pm - 3:00 pm

Where: Italco Kitchen 1340 S. Cherokee St. Denver, CO. 80223

RSVP Today with: Name (s), Company Name, Email Address, & Phone Number  
to **[events@italco.com](mailto:events@italco.com)** or 303.722.1882



### 3 Surprising Things You May Not Know About Social Security

#### Economics Professor Emeritus Shares Tips for Understanding the Program

Despite the fact that almost every working adult (and teenager) pays into Social Security, and that millions of us count on it for at least part – if not all – of our retirement income, there’s a lot Americans don’t know about their public financial safety net.

“Do you know how much money comes out of your paycheck each week to go into the Old Age and Survivors Insurance Trust Fund?” asks Allen Smith, professor emeritus of economics at Eastern Illinois University and author of “SOCIAL SECURITY: Will It Be There For You?” (<http://tinyurl.com/lu5f7aa>).

It’s important for Americans to learn about the Social Security system long before they’re thinking about retiring, Smith says.

“Public outcry has been effective in provoking the Social Security Administration to correct wrongs in the past,” says Smith. “For example, recently, when it became known that Social Security was seizing tax refunds from the children of deceased beneficiaries it claims were overpaid more than a decade ago, the public howled. The administration announced an immediate halt to the practice on April 14.”

It will take just such a massive public outcry to get the government to repay its \$2.7 trillion debt to Social Security, he says.

Smith, who taught economics for 30 years and has focused his research and writing on government finance and Social Security for the past 15, shares three surprising facts that Americans should know about the program.

• **The more money you make in earnings, the less you get back!**  
People who earn less in their working life get more money back in Social Security retirement benefits when you view the annual benefit as a percentage of their highest annual salary.

“So, a person born in 1960 who’s earning \$107,000 a year now could receive about \$29,230 a year if they retire at age 67 – assuming they had a steadily increasing income since age 18,” Smith says. “That’s 27 percent of their current salary.”

“A person the same age earning \$40,000 a year today can expect about \$16,460, which is 41 percent of their current salary.”

Furthermore, since benefits are calculated only on a maximum average salary of \$106,800, the person who earned \$500,000 receives the same benefit as the person who earned \$106,800.

• **Reports indicate the \$2.7 trillion trust fund established for baby boomers’ retirement is gone.**

In 1983, the Reagan administration approved amendments to generate a Social Security surplus that would help pay benefits for the thousands of baby boomers who began retiring in 2011. The changes included accelerating Social Security payroll tax increases; allowing a portion of benefits to be taxed; and delaying cost-of-living adjustments from June to December.

“Those changes generated \$2.7 trillion in surplus, which is supposed to be in the Social Security Trust Fund,” Smith says. “But there’s been abundant evidence over the past two decades that no money was being put in the Trust Fund. Based on my

research, what’s sitting there is non-marketable government IOUs.  
Statements to that effect were made in a 2009 Social Security trustees report, and by Sen. Tom Coburn and then-President George W. Bush, who in 2005 said, “There is no trust fund, just IOUs that I saw firsthand.”

There was no indignant outcry “because too many Americans just don’t know a lot about Social Security,” Smith says. “This is the most serious and urgent of the problems we face with Social Security.”

• **Many people would benefit from hitting their retirement fund first and delaying collecting Social Security.**

Waiting until you’re 70 to tap your Social Security retirement benefits can make you eligible for a much fatter check – up to 8 percent more a year. That’s a big payoff.

“Many people want to delay drawing income from their retirement fund, but if doing that allows you to wait till you’re 70 to take Social Security, the payoff is tremendous,” Smith says.

“Wait at least until you’re eligible for the full amount, if possible,” Smith says. “That’s age 66 if you were born 1943-54, and age 67 if you were born in 1960 and later. If you’re in the older group, retiring at 62 cuts your benefits by a quarter; for the younger group it’s nearly a third.”

#### About Allen W. Smith, Ph.D.

Allen W. Smith, author of “SOCIAL SECURITY: Will It Be There For You?” (<http://tinyurl.com/lu5f7aa>), has devoted much of his adult life to promoting economic education. He taught economics for 30 years before retiring from Eastern Illinois University in 1998 to become a full-time writer. “Understanding Inflation and Unemployment,” Smith’s first book, became an alternate selection of Fortune Book Club when it was published in 1976. “Understanding Economics,” (Random House; 1986), was used in more than 600 schools in 48 states. In recent years, Smith has focused his research and writing on government finance and Social Security.

#### Coming Events: May 2014

##### Colorado

- 6th ACF CCA Colorado Culinary Academy – Summer Open House, 6:00 pm – 9:00 pm, Colorado Culinary Academy, Greenwood Village, Colorado
- 6th CHLA Golf Outing, Inverness Hotel & Golf Course, Englewood, Colorado
- 6th CRA 2014 Discover Colorado Rally, 11:00 am to 1:00 pm, West Steps of the Capital, Denver, Colorado
- 7th ACFCCA - ITALCO Food Products – Pastry Trends with Chef Mario Bacherini, 1:00 pm to 3:00 pm at ITALCO Food Products , Denver, Colorado
- 7th CRA Durango Chapter Meeting, 8:30 am – until, El Moro Spirits & Tavern, Durango, Colorado
- 8th CRA Education Foundation Scholarship Awards Luncheon 11:45 am – 1:00 pm at Hyatt Regency Denver at the Colorado Convention Center, Denver, Colorado
- 12th Western Dairy Farm Tour Group 1: 9:30am to 2:00 pm; Group 2: 11:30 am to 4:00 pm, Western Dairy Association, Thornton, Colorado
- 12th ACFCCA “Seductive Nutrition” seminar hosted by Unilever Food Solutions, 6:00 pm to 8:00 pm Pinehurst Country Club, Denver, Colorado
- 14th CRA Durango Chapter Meeting for Taste of Durango Participants, 3:00 pm – until, at the Ore House, Durango, Colorado
- 15th CRA Pikes Peak Chapter Board Meeting, Location tbd, Colorado Springs, Colorado
- 18th CRA Durango Chapter – Durango Chapter Annual Event, 11:00 am to 3:00 pm Downtown Durango, 8th to 12th Main Street, Durango. Colorado 81301
- 19th ACFCCA Supper Club at “The Sink” 6:00 pm at The Sink, Boulder, Colorado
- 21st CRA Durango Chapter Meeting, 8:30 am – until. Ore House, Durango, Colorado


##### Nevada:

- 1st NHLA Webinar 11:00 am Hospitality Best Practices You need to Know
- 7th NHLA Webinar Series How to Successfully Leverage Brands Advocates to Drive Sales & Engagement
- 8th Southern Nevada Health District Industry Meeting, 1:00 pm at the Wynn Hotel and Casino Lakeside Restaurant, Las Vegas, Nevada
- 9th – 17th NHLA Spring On line Auction
- 16th NHLA Revenue Management Science, Experience or Luck? 9:30 am to noon, UNR Redfield Campus, Reno, Nevada
- 19th ACF Chef’s of Las Vegas Golf Tournament , 1:00 pm start, Legacy Golf Course, Henderson, Nevada
- 22nd Nevada Restaurant Association, Las Vegas Epicurean Affair at the Palazzo Pools, Las Vegas, Nevada

##### Utah:

- 12th ACF Bee Hive Chapter Meeting at Nichols & Company, Salt Lake City , Utah

JUNE 26  
2014



ROCKY MOUNTAIN  
FOOD SAFETY CONFERENCE

2014 Rocky Mountain Food Safety Conference

Join us for the 2014 Rocky Mountain Food Safety Conference in conjunction with the 118th Annual Association of Food and Drug Officials (AFDO) Educational Conference.

Rocky Mountain Food Safety Conference: June 26, 2014

AFDO Conference: June 21025, 2014

Registration for the 2014 Rocky Mountain Food Safety Conference is now open. The cost for attendance of the one day conference for both students and professionals is \$125.

As a Rocky Mountain Food Safety Conference registrant, you have the option to register for two of the AFDO events at a discounted rate.

1) Attend one day of the AFDO Conference (Monday or Tuesday) for a discounted rate of \$125 for one day.

2) Attend the Monday night event a Taste of Denver in a Picnic in the Park! at 6:00pm and network with the AFDO conference attendees. Cost for the event is \$50 and can be added via your Rocky Mountain Food Safety Conference registration.

Where

Both conferences will be at the Grand Hyatt, Denver, 1750 Welton St., Denver, Colorado 80202

Attire

Business Attire

RSVP

Monday, June 16, 2014

For more information and to register, visit <http://www.rmfoodsafety.org>.

Support  
Your Local Chef’s  
Organization

## Exciting New Developments Take Shape This Summer in Colorado

### *New lodging, attractions, restaurants, events and more highlight summer 2014*

DENVER— New activities, festivals, culinary offerings and more are the buzz this summer in Colorado. Throughout the state, visitors and locals are invited to see and experience what's new, from taprooms and distilleries, to museum exhibits and a variety of events, along with the opening of the much-anticipated Union Station in Denver, Colorado is the place to be this summer for all things innovative and fun.

Following is a sampling of what's new in Colorado this summer. For more information on Colorado or for a free copy of the 2014 Official State Vacation Guide, visit [www.COLORADO.com](http://www.COLORADO.com).

#### **Attractions and Activities**

Officially opening on July 12, **Denver's Union Station** is set to become the "Grand Central Terminal" of Colorado. The Station will include six new restaurants, 22,000-square-feet of retail space with 10 boutiques and the new high-end, 112-room Crawford Hotel, sister hotel to the existing 80-room Oxford Hotel. The Crawford Hotel will have a unique vibe with three different styles of rooms, including "Pullman" rooms modeled after the luxury private railroad sleeping cars, the "classic" rooms with tall ceilings and large windows, as well as "loft" rooms with exposed wood timbers and contemporary designs. Union Station will also serve as a hub for rail, light rail and bus transportation. Retailers and restaurants include S&G Fish, a seafood restaurant from Chef Jennifer Jasinski; The Kitchen [Next Door], an extension of the Boulder restaurant; European-style Mercantile Dining & Provision from Alex Seidel of Fruition; Snooze, A.M. Eatery serving breakfast and lunch; Tattered Cover Book Store, the Milkbox Ice Creamery, Eatmore Burgers & Brats, Pigtrain Coffee, The Cooper Lounge, The Terminal Bar, Bloom and Fresh Exchange.

**Aspen Alpine Guides**-Whole Journeys, Whole Food Market's new travel company, has created the Aspen Hiking and Tasting Tour. The three-day tour for the active foodie includes daily hiking options from active to challenging guided by Aspen Alpine Guides, trail lunches with local and Whole Foods Market's products, tasting tours at local producers like Woody Creek Distillers and Avalanche Cheese Creamery, as well as a backcountry barbecue dinner at T-Lazy 7, featuring responsibly-raised meats. The tours will be offered June 17-19, June 24-26 and September 12-14, 2014.

Another new adventure from Aspen Alpine Guides is Leave the Boys Behind, an all-female excursion to the pristine backcountry. The outing includes locally sourced meals and group dinners, as well as options for single-day hikes, hut-to-hut hiking and challenging summits on Colorado's 14,000 foot peaks.

**Boulder Bike to Farm Tours** offer guided bicycle rides with Awe-Struck Outdoors where cyclists get to visit local farms, meet the farmers and have a three-course lunch on the farm in the countryside. The tour takes participants to several secret spots around the many family farms in the Boulder area so riders can learn from the farmers about their passion for the land and the food. The tours are led on Thursday evenings, as well as the special Tour des Farms Festival on June 16, July 14, August 11, September 15 and October 13, 2014.

**Cheyenne Mountain Resort's Golf Course** recently underwent \$3.8 million in renovations and updates, including 47 yards of extended course length and upgraded teaching and chipping areas.

The brand new **Cheyenne Mountain State Park Archery Range** features target ranges from 10 to 80 yards, as well as a youth range with targets up to 20 yards. The Range also offers 28 NFAA targets along with 3D animal targets.



First offered in April, the **Colorado Springs Happy Hour Tour** is an hour-long guided tour to introduce the art and history of downtown Colorado Springs. The tours are held monthly at 5:30 p.m. on the third Thursday of the month and start at Phantom Canyon Brewing Company.

The **Covered Wagon Historical Tour of Fort Collins** allows visitors to climb aboard and take a trip with local guides to hear stories about the homes, mansions, business and

streets of Old Town and the surrounding area. Tour goers will learn about cowboys, scoundrels and founding fathers and mothers. The tours are offered on Sunday afternoons and will run through the summer.

The Colorado Parks and Wildlife Commission recently announced a **102-Mile-Long Addition of Gold Medal Trout Waters**. The addition stretches from the Lake Fork of the Arkansas River near Leadville down to Parkdale near the Royal Gorge, thereby increasing Colorado's Gold Medal Waters by 50 percent.

Mild to Wild Rafting & Jeep Trail Tours have introduced **Guided Mesa Verde Discovery Tours**. The tours consist of small groups and interpretive guides that help explore the Pueblo culture and history of Mesa Verde National Park, including the 5,000 known archeological sites and 600 ancient cliff dwellings.

One of the newest bike parks in Colorado, **Steamboat Mountain Bike Park** contains 2,000 vertical feet and over 50 miles of single track, cross country and flow trails for bikers of all levels. The Bike Park is also working on completing Tenderfoot, a new beginner trail, and Flying Diamond, a new jump trail, by summer 2014.

Elitch Gardens Theme and Water Park in Denver is opening a new thrill ride this May called **Brain Drain**. The seven-story ride sends riders forward, backward and upside-down in a 360-degree revolution that provides great views of Denver and the Rocky Mountains.

Featuring two new event facilities at the Fairgrounds at Stanley Park, the **Estes Park Events Complex** is scheduled to open in May 2014. Located at the foot of Rocky Mountain National Park, the Events Complex can host a wide variety of events, including rodeos, car shows, conventions and retreats.



Starting in May, **Kent Mountain Adventure Center** will offer cliff camping, allowing guests to camp on the side of cliffs and enjoy the views over Rocky Mountain National Park. Cliff campers can begin by learning the basics of climbing, and then have the assistance of a guide from the Adventure Center for setting up a wall camp.

**Solaris Vail** is offering a new hiking package for summer 2014. The Bag a Fourteener package provides guests with the preparation and goods to help climb nearby Mount Elbert, which is the highest peak in Colorado at 14,440 feet.. The weeklong package, available May 4 through September 28, 2014, includes a personal oxygen canister upon check-in to acclimate to the high altitude, a hydration pack for the climb, two Mountain Outdoor Fitness classes with an endurance coach and more.

Glenwood Caverns Adventure Park is introducing a new thrill ride this summer called the **Glenwood Canyon Flyer**. The ride will sit at 7,100 feet on the edge of Glenwood Canyon and swing riders up 1,400 feet above the Colorado River. Scheduled to open in mid-May, riders soaring high can even view portions of the Maroon Bells Range.

**Sundance Trail Guest Ranch** plans to introduce two challenge courses this summer, designed by the ranch's Tough Mudder Head Wrangler. The courses are designed for those training for singles events and for groups seeking team building.

This summer, Cave of the Winds will introduce **TERROR-dactyl the Aerial Dive Ride**, which sits on the edge of a 200-foot cliff in the Williams Canyon in Manitou Springs. TERROR-dactyl launches riders 200 feet into the canyon at nearly 100 miles per hour.

Geo Tours in Morrison has put together a new **Boats & Beers brewery tour**-rafting trip, teaming up with Mountain Toad Brewery and Golden City Brewery. Beginning in June, the half-day rafting trip on Clear Creek will be followed by a brewery excursion.

Beginning in mid-July, **Snow Mountain Ranch** will offer a tubing hill throughout the summer, fall and spring. This will be the third tubing hill of its kind in the country and will allow eight riders to tube at one time.

**CampVRB**, from Breckenridge's Vertical Runner, is a new trail-focused camp involving training runs with nationally recognized athletes and speakers on the topic of training, nutrition and more. The three-day, four-night camps, for ages 10 and older, are for runners of all levels to improve their running performance. The sessions will be held July 21-25 and August 11-15, 2014 and cost \$599 per camper with early registration.

**Aspen Art Museum's** new 30,000-square-foot building, designed by Shigeru Ban Architects, will hold its 24-hour grand opening on August 8, 2014. The new space will hold even more art with a 12,500-square-foot gallery.



**The Royal Gorge Bridge & Park** is under-going construction to rebuild the park after damage from last summer's Royal Gorge Fire. Royal Gorge Bridge & Park recently started offering guided tours on park vehicles through construction zones and over one of the world's highest suspension bridges during the weekends. Weather and construction permitting, park hours are 10 a.m.-4 p.m. The park expects a grand re-opening in August 2014 with Phase 1 of the rebuild completed.

#### **Hotel and Accommodations**

The **Broadmoor** in Colorado Springs will complete a \$100 million, multi-year renovation and expansion this May, which will include the new Ristorante Del Lago, updated guest rooms, the opening of health-inspired restaurant Natural Epicurean, as well as 31 new guest rooms and suites.

This May, **The Curtis** in Denver will complete a \$5 million renovation project with upgrades to all 336 guest rooms and an expansion of the lobby. The Hotel will also introduce two new one-bedroom suites, the KISS Suite and the Spice Girls Suite.

Opening May 2014, the **Marriott Renaissance** in Denver is a new four-star, 230-room hotel within the historic Colorado National Bank building, which was built in 1915. The hotel will offer a ground-floor restaurant, retail space, as well as banquet and meeting rooms, including one inside the former bank's vault.

Set to open in May, **Woolley's Classic Suites** in Aurora will be a four-star, all-suite hotel with 191 guest rooms. The hotel will also provide one of the only upscale, gourmet dining options in the area with its restaurant, Jardin.

The **Lodge & Spa at Breckenridge** will complete full room remodels this August with new furnishings, as well as the opening of a new full-service restaurant.

Aspen's **The Little Nell** will introduce four newly renovated suites for the summer 2014 season by designer Holly Hunt. The updates will include an eclectic, yet Western design with stone fireplaces and bronze chandeliers.

The **Art Hotel**, a new 165-room boutique hotel in Denver, is expected to open in 2014, showcasing a lobby with modern art and guest rooms with vibrant art and wall coverings. The Hotel will be across from the new History Colorado Center and next to the Denver Art Museum.

*New Events, Festivals and Exhibits*

The inaugural **Ouray ForkFest** will take place April 25-26, 2014, supported by Weehawken Creative Arts and 12 local restaurants. The event will include a Restaurant Crawl showcasing a variety of the town’s eateries, a Champagne Breakfast, demonstrations and presentations by local chefs, as well as wine and cheese tastings.

The inaugural **Cañon City Balloon Classic** will be held this Memorial Day Weekend, May 24-26, 2014 at the Winery at Holy Cross Abbey. Visitors can watch the balloons launch each morning, as well as enjoy a balloon glow on the evening of May 24.

**Denver Flea** will be held in City Park for the first time on May 24, showcasing more than 70 Colorado-based vendors selling clothing, arts, crafts, beer and food. Other vendors will include vintage and repurposed furniture along with other unique items with participants like Winter Session, Vaux Vintage, Humble Pie, Mountain Versus Plains and more.

On Memorial Day Weekend, May 24-26, **FEAST!** in Vail will start the summer season with a culinary celebration featuring renowned Vail chefs collaborating and competing with prominent guest chefs. The event will also welcome wine masters, cocktail artisans and craft beer pros.

**Celebrate Cedaredge**, May 30-31, 2014, will launch a brand new look of Cedaredge’s Main Street with a dedication, along with plein air painting, a wine festival, farmer’s market and more.

The brand new **Oh Heck Yeah** event will transform Champa Street in Denver into an arcade every Thursday and Saturday, June 7 through July 26, 2014. LED screens and projections will be used throughout the Theater District for vintage, interactive games to play.

**Toulouse-Lautrec and La Vie Moderne: Paris 1880-1910** will be showing at Foothills Art Center in Golden from June 7-August 17, 2014. The exhibition celebrates avant-garde artists in Paris as well as the artistic and cultural scene at the turn of the last century. Henri Toulouse-Lautrec’s art will be a central focus, along with pieces by Edouard Vuillard, Pierre Bonnard and others.



**Chihuly at the Denver Botanic Gardens** will be the region’s first outdoor exhibition of artwork by American artist Dale Chihuly. The glass sculpture artwork will show from June 14 through November 30, 2014.

The inaugural **Women’s Golf and Wellness Weekend** will be held in Vail June 19-22, 2014. The event will bring women together for a weekend of golf, yoga, hiking, nutrition and more. The weekend will also offer opportunities for connecting, learning and networking with presentations, discussions and special guests. All skill levels are invited to participate and the event is limited to 30 participants.

The first event of its kind, the **Pikes Peak Airstrip Attack** is a half-mile side-by-side roll race and trap speed competition with more than 200 of the fastest streetcars in the country. Thousands of car enthusiasts are expected to gather to support and participate in the event. The Airstrip Attack will be at the Colorado Springs Airport on June 27-28, 2014.

The **World Lacrosse Championships** will be held in Denver on July 10-19, 2014, marking the first time the United States has hosted since 1998. Thirty-eight nations are expected to compete at this year’s Championship with several of the games taking place at Dick’s Sporting Goods Park.

**Brilliant: Cartier in the 20th Century**, a worldwide-exclusive exhibition at the Denver Art Museum, will showcase jewelry, timepieces and more from the Cartier collection from November 16, 2014 through March 15, 2015. Several of the pieces were those of celebrities and royalty like Elizabeth Taylor and the Duke and Duchess of Windsor.

*Food and Beverage*

The largest outdoor deck and bar in baseball history, **The Rooftop** was added to Coors Field and opened in April 2014. The stadium was redeveloped to include a 38,000-square-foot upper concourse area that is two stories and holds up to 4,500 fans. The Rooftop offers great views of the stadium and downtown Denver, and features the 5280 Craft Bar with 52 beer taps. The Bar is exactly 5,280 feet above sea level and 52 feet and 80 inches long.

One of Breckenridge’s newest bars, **Après Handcrafted Libations** serves up 30 rotating craft taps, as well as craft and small batch whiskey in the historic Whitehead House Hotel & Boardinghouse that was built around 1892.

**David Burke Kitchen** is scheduled to open in Aspen in June 2014. The renowned celebrity chef David Burke uses local and seasonal farm-to-table ingredients like meats, cheeses and more for a complete fresh menu.

**Green Man Taproom** is a brand new taproom in Colorado Springs with over 50 craft brewed beers on tap along with a food menu including their handcrafted hoagie. Opening later in 2014, the Taproom will offer the first-ever outdoor beer garden in Colorado Springs.



**Leopold Bros.** is expanding in the same neighborhood as its current northeast Denver location, but the new distillery will be triple the size. The new location will include a 1,900-square-foot tasting room, a traditional dunnage-style barrelhouse and will be the only distillery in Colorado to have a floor malting facility and traditional malting kiln.

**Rif Raff Brewing Company** in Pagosa Springs recently installed a geothermal heat exchanger. This exchanger will utilize the town’s hot springs’ geothermal water to heat the brew house.



Named for the way melted cheese covers the beef, the Colorado Springs grass-fed burger restaurant, **Skirted Heifer**, goes the home-made route, making their own fries and chips, as well as getting their buns from the nearby bakery, The Sourdough Boulangerie. The restaurant also features turkey and quinoa burgers, the only frozen custard downtown and the first Boylan Natural Soda fountain in the city.

**Winery at Pikes Peak**, which recently opened in Cascade, is the first winery in the Pikes Peak region. Located in a newly renovated 8,000-square-foot historic building, the Winery gives off a Western charm and serves up six varieties of wine.

*Looking Ahead to 2015*

**Rocky Mountain National Park** will celebrate its 100th Anniversary from September 4, 2014 through September 4, 2015. Speakers, special activities and community events are being coordinated to commemorate the Centennial. The Park offers more than 300 miles of hiking trails, fishing, backcountry camping, scenic drives and more, along with a variety of ranger-led programs and instructional classes.

The **2015 Alpine World Ski Championships** will take place in Vail and Beaver Creek February 2-15, 2015, bringing the world’s best ski racers from 70 different nations to Colorado to compete. The Championships will consist of five men’s and five women’s individual races, as well as the Nation’s Team event. Admission to the racing events is free, and tickets can be purchased for the concerts, opening ceremonies and other festival events.

# Downtown Hotel Occupancies and Rates Soar in March, Thanks to Strong Convention Calendar

DENVER – April 22, 2014 – Downtown Denver hotel occupancies climbed 25 percent in March 2014 compared to March 2013, thanks to a very strong convention calendar.

In March 2014, 81 percent of the hotel rooms in downtown Denver were occupied at an average rate of \$170.06, up from 64.6 percent occupancy and \$141.51 average room rate for March 2013.

According to Richard Scharf, president & CEO of VISIT DENVER, the large increase was due to the number of conventions meeting in Denver. “In March 2014, we had 49 groups that brought 55,246 delegates to Denver, more than double the 24,725 convention delegates that came to the city for 41 meetings in March 2013,” Scharf said. The group convention business in March 2014 used 101,856 hotel rooms, versus 39,542 rooms used by group business in March 2013, Scharf said.

The surge of conventions helped Denver achieve the largest occupancy and revenue-per-room growth in the nation for the week of March 16-22, 2014, according to the national STR report, which tracks hotel bookings. For that week, Denver hotel occupancy rose 16.1 percent, while revenue per room (RevPAR) jumped 35.7 percent. As a comparison, in year-over-year measurements, the entire U.S. hotel industry’s occupancy increased just .09 percent, while RevPAR was up just 3.5 percent for the same week.

Topping the March 2014 meetings in Denver were the American Academy of Dermatology with 17,000 attending; the Colorado Crossroads Volleyball Qualifier with 12,000 delegates; the American Physical Society with 9,500 attendees and the American Association of Collegiate Registrars and Admissions Officers with 2,400 attending.

The increase in conventions helped lift hotel occupancies throughout metro Denver, with metro occupancy reaching 76 percent with an average rate of \$118.90 for March 2014, versus a metro occupancy rate of 63.5 percent with average rates of 105.05 for March 2013.

Boosted by a strong convention year, an exceptional ski season, and two home Bronco playoff games, Scharf noted that downtown Denver hotels had a good first quarter in 2014, achieving 74.4 percent occupancy compared to 64 percent for the first quarter of 2013.

Room rates in downtown Denver also saw an increase for the first quarter, jumping to \$154.14 in 2014, versus \$141 in first quarter 2013.

The strong downtown showing helped lift all metro Denver hotels for the first quarter with metro wide hotels showing 70 percent occupancy with an average rate of \$113.58, versus the slower first quarter of 2013, which had 61.4 occupancy with an average rate of \$106.16.

For more information about Denver, please go to VISITDENVER.com.

Support Your Local Chef’s Organization



## Farm to Foundry to Table

By Mary Beth Hill, Cheese Specialist, Italco Food Products

The trendy farm to table movement takes on a new meaning when the cheese is produced in a creamery located on a former bike frame factory site. Clock Shadow Creamery, so named for sitting in the shadow of the former Allen Bradley landmark clock, is Wisconsin's first urban creamery, and one of only a handful in the country.

My first question to my tour guide was why produce cheese in the inner city? Clock Shadow Creamery produces fresh cheeses to sell in the community. "We make it early in the day so it will be fresh for our restaurant and deli customers. Clock Shadow is a creamery in Milwaukee for Milwaukee. We are focused on the connection between people in the community and what they eat." Fresh is so important that if the cheese curds are more than a few hours old, some customers will leave without them and come back the next day.

I stared longingly through the observation window at the licensed cheesemaker draining the curd in the vat, anxiously awaiting the squeaky details. My guide, John, surprised me as he was more excited to discuss the building. The Founder of Clock Shadow Creamery, Master Cheesemaker Bob Wills, thinks and lives green. Bob is President of award winning Cedar Grove Creamery in Plain, WI, and has been utilizing innovative green technologies successfully for years. Clock Shadow is 99% green, with geothermal heating and cooling, a rainwater reuse system, and a rooftop garden where they grow their own herbs. Excess whey is trucked to nearby Potawatomi Casino where the whey is converted in a bio digester to produce electricity for the casino. Over 50% of the building is made of reused materials. My favorite is wood panels on the retail cheese counter are sourced from the old Pabst Brewery make room floor. I have to admit, that was worth waiting for. But what about the cheese?

Clock Shadow produces about 1200 pounds of cheese curds a week. The fresh cheeses include goat Chevre, Ricotta, and a German style Quark, a light and mild spreadable cheese great for bagels and baking. I enjoyed mine on a rice cracker. They also produce custom cheeses for local creameries including a once lost and now found recipe for Bon Bree Brick, a mild Brick cheese with buttery notes, and Martha's Pimiento, a fresh take on an iconic Southern staple, made by Martha herself at Clock Shadow. I highly recommend giving it a taste.

Stay tuned next month for another on location in Wisconsin update.

## NEW FOOD SERVICE PRODUCTS, PEOPLE AND PLACES

### De Olla Coffee

One of the traditional Mexican cuisine icons for years is DE OLLA COFFEE.

A traditional beverage made with special ingredients that make you happy and smile.

And now that special product is here in Colorado.

Imported straight from Mexico, this specialty coffee beverage is made with 100% Arabica beans, and blended with cinnamon, cane sugar, cocoa, anise and clove.

The process is re-

ally simple, they roast the Arabica beans from the highest regions of Veracruz, Mexico and grind them finely. Then they grind the best spices and blend it with the coffee.

The delicious cinnamon smell that comes from the coffee maker as it is brewing is amazing. And you don't need to add anything else to enjoy it, because the sweet balance between the cane sugar and the cocoa make it perfect as it is.

It is ideal to drink every morning or as a dessert coffee.



**Mónica L. Borges**  
Exports & New Products  
720 236 8008  
Skype: monicalujan2455



## The 21st Telluride Blues & Brews Festival

### Announces Complete Artist Lineup

**New Additions Include Peter Frampton, Buddy Guy, The Meter Men, Charles Bradley, Bombino and More**

Telluride, CO (April 24, 2014) - The Telluride Blues & Brews Festival has released its complete artist lineup for the festival's 21st annual return to Telluride, Colorado's Town Park on September 12-14, 2014. Adding to the previously announced headliners George Clinton and Parliament Funkadelic and the Violent Femmes, Blues & Brews is proud to an-

"We are excited to announce a bigger lineup than in previous years, with the addition of comedians and Q&A sessions during the festival weekend," said Steve Gumble, Festival Director. "With newly added features including a second stage, campground sessions, and a diverse mix of music and entertainment - the 2014 festival is one not to miss!"

In his first-ever Telluride appearance, Sunday headliner Peter Frampton will undoubtedly impress the Blues & Brews Crowd. At age 26 Frampton became an international heart-throb after the release of his platinum album Frampton Comes Alive! In addition to collaborating and touring with Ringo Starr, David Bowie, and George Harrison, last year's traveling Frampton Guitar Circus featured guest stars such as Steve Cropper and B.B. King. Peter Frampton is a guitarist's guitarist and one thing is for sure - he will blow you away.

The Violent Femmes, one of the most successful alternative rock bands of the 1980s, offers a style of music that is at once obvious and obtuse, incredibly danceable and lyrically layered with innuendo and humor. Their first self-titled album sold millions of copies, reaching platinum status only eight years after its release. The Femmes' only Colorado performance in 2014 and unprecedented Telluride appearance is going to be unbelievable!

Booty-rockin', soul-funk tricksters, George Clinton and Parliament Funkadelic will be bringing their glittery mayhem to Telluride. Known for memorable live performances and uniquely energized music, George Clinton's Parliament Funkadelic has created a genre of its own known as P-Funk. Get ready to break out your funkier costume and get your freak on for this headliner!

Staying true to its blues roots, Telluride Blues and Brews is excited to welcome Grammy-winning legend Buddy Guy, house-rocking blues-guitar master Robert Cray, and prodigious and progressive blues-rock-soul guitarist Black Joe Lewis. New Mexico's hottest blues guitarist, Ryan McGarvey, will make his second appearance at the festival on the new second stage alongside debut performances by blues artists Amy Helm, Bom-

bino, The Record Company, Mohead, Markus James, Kipori Woods, Chris Dracup, and the Slide Brothers.

There will be an abundance of funk and soul at 2014's Blues & Brews. Lee Fields & The Expressions will be an energetic addition, with a catalogue ranging from James Brown-style funk to lo-fi blues to contemporary Southern soul, Charles Bradley and His Extraordinaires will bring the feel of funk and soul music from the 1960s and 1970s, while Dumpstaphunk, featuring Ivan Neville on vocals, B3 and Clav, the double bass attack and soulful voices of Tony Hall and Nick Daniels III, Ian Neville on guitar, and the monster addition of Nikki Glaspie on drums and vocals, will offer an unforgettable live experience steeped in the Big Easy tradition of a good time. Featuring drummer Zigaboo Modeliste, guitarist Leo Nocentelli, bassist George Porter Jr., and Galactic's Rich Vogel on keys, the Meter Men will show the crowd the true meaning of funk.

Completing the delightful 2014 lineup, fans can look forward to the sacred steel gospel funk of The Lee Boys, with their frontman pulling double duty as Roosevelt Collier & Bayou Gypsies, as well as Telluride favorite Anders Osborne returning, and the introduction of buzzing Austin's retro-rockers Shakey Graves to the fold.

Renowned as one of the most scenic and intimate music festivals in the country, Telluride Blues & Brews is located within the world-famous resort town of Telluride, Colorado, in the heart of the Rocky Mountains. Blues & Brews is a three-day celebration of music and microbrews held in Telluride Town Park, an outdoor music venue with breathtaking 13,000 foot mountains as a backdrop. The festival offers an eclectic mix of live blues, funk, rock, jam band, gospel and soul performances, and some of the best microbreweries in the country, with a wide variety of food and craft vendors, a second stage, children's activities, late night jams, and much more.

Tickets for Three-Day, Juke Joint (late night shows), and Camping passes are on sale now. Single day tickets will go on Sale June 20th.

For festival information or to purchase tickets visit TellurideBlues.com. To purchase tickets by phone, call toll-free at (866) 515-6166.



nounce Peter Frampton as its third headliner. Other new additions to the festival lineup include The Meter Men, Buddy Guy, Charles Bradley and His Extraordinaires, The Slide Brothers, Zach Deputy, Roosevelt Collier & The Bayou Gypsies, Bombino, Amy Helm and the Handsome Strangers, Mohead, Patrick Sweany, The Record Company, Markus James, and Chris Dracup. These fabulous bands complement the already exciting lineup announcement featuring Lee Fields & the Expressions, Shakey Graves, Dumpstaphunk, and Kipori Woods as well as returning festival favorites Anders Osborne, the Robert Cray Band, The Lee Boys, Black Joe Lewis, and Ryan McGarvey.

For the first time ever, 2014's Blues & Brews Lineup will feature comedian sets and artists Q&A on a state of the art second stage located in the Hanley Pavilion. Expect appearances from the endlessly funny Troy Walker, Elliot Woolsey, and Ben Roy, in addition to a Q&A with Amy Helm. Colorado-based artist Keith 'Scramble' Campbell will also return to Town Park with his beautiful performance painting.

## Advertise in the RNR

**Classified ads as low as**

**\$35 per month**

**Call: 303-753-6109**

**or email:**

**bob@restaurantnewsrockies.com**

# ProStart Invitational Competition at Johnson & Wales University in Denver



## ACF CCA Dinner Club in April at Table's Restaurant in Denver



# Support Your Local Chef's Organization

## Restaurant News of the Rockies MARKETPLACE

### Products & Services

Save 3-8% on food costs  
Guaranteed with *ChefTec!*



- Inventory Control
- Purchasing
- Ordering
- Sales Analysis
- Recipe Costing
- Nutritional Analysis



**Chef Tec**

1-800-447-1466 • [www.ChefTec.com](http://www.ChefTec.com)

**GO GREEN! To receive the latest issue of the Restaurant News of the Rockies by email contact:**  
[editor@restaurantnews-rockies.com](mailto:editor@restaurantnews-rockies.com)

**Used Cooking Oil Collection & Recycling**  
Denver Metro Area • UCO will be recycled into local Biodiesel  
GreatWest BioFuels  
Call Rex at 303-294-0026  
[Rexmoore@greatwestbiofuels.com](mailto:Rexmoore@greatwestbiofuels.com)  
[www.oildropoff.com](http://www.oildropoff.com)

**Locally Raised & Produced Bison**  
Fresh & Frozen Burgers Delivered Direct From Producer w/ Biodiesel  
Other Cuts & Samples Available  
Rock River Ranches  
Call Rex at 303-294-0026  
[rexm@rockriverranches.com](mailto:rexm@rockriverranches.com)  
[www.rockriverranches.com](http://www.rockriverranches.com)

**Advertise in the RNR**  
Call: 303-753-6109  
or email:  
[bob@restaurantnewsrockies.com](mailto:bob@restaurantnewsrockies.com)

### WEB SITE DIRECTORY

#### CHEFS ASSOCIATIONS

- |  |  |
|--|--|
| American Culinary Federation                                   | <a href="http://acfcchefs.org">acfcchefs.org</a>                                       |
| Colorado Chefs Association - Denver                            | <a href="http://acfccoloradochefs.org">acfccoloradochefs.org</a>                       |
| ACF Chefs Association of Arizona                               | <a href="http://acfaz.org">acfaz.org</a>   |
| ACF Chefs Association of Southern Arizona - Tucson             | <a href="http://acfcchefsarizona.org">acfcchefsarizona.org</a>                         |
| ACF Pikes Peak Chapter - Colorado Springs                      | <a href="http://www.pikespeakchefs.org">www.pikespeakchefs.org</a>                     |
| ACF Idaho State Chefs Association - Boise                      | <a href="http://acfcchefs.org/chapter/id013.html">acfcchefs.org/chapter/id013.html</a> |
| ACF Chefs de Cuisine of the Inland Northwest - (Coeur d'Alene) | <a href="http://acfcchefs.org/chapter/id053.html">acfcchefs.org/chapter/id053.html</a> |
| ACF High Sierra Chefs Chapter - Reno/Sparks/Tahoe              | <a href="http://acfhscsca.org">acfhscsca.org</a>                                       |
| ACF Chefs Las Vegas  | <a href="http://acfcchefsลาสvegas.org">acfcchefsลาสvegas.org</a>                       |
| ACF Beehive Chefs Chapter - Salt Lake City                     | <a href="http://acfutahchefs.org">acfutahchefs.org</a>                                 |
| ACF Rio Grande Valley Chapter                                  | <a href="http://acfcchefs.org">acfcchefs.org</a>                                       |
| Montana Chefs Association - Billings                           | <a href="http://acfmontanachefs.org">acfmontanachefs.org</a>                           |

#### INDUSTRY ASSOCIATIONS

- |   |  |
|---|--|
| National Restaurant Association                   | <a href="http://restaurant.org">restaurant.org</a>                 |
| NRA Educational Foundation                        | <a href="http://nraef.org">nraef.org</a>                           |
| International Food Service Executives Association | <a href="http://ifsea.com">ifsea.com</a>                           |
| National Cattlemen's Beef Association             | <a href="http://beef.org">beef.org</a>                             |
| National Pork Board                               | <a href="http://porktimes.org">porktimes.org</a>                   |
| Arizona Restaurant Association                    | <a href="http://azrestaurant.org">azrestaurant.org</a>             |
| Arizona Hotel and Lodging Association             | <a href="http://azhla.com">azhla.com</a>                           |
| Colorado Restaurant Association                   | <a href="http://coloradorestaurant.com">coloradorestaurant.com</a> |
| Colorado Hotel and Lodging Association            | <a href="http://coloradolodging.com">coloradolodging.com</a>       |
| Montana Restaurant Association                    | <a href="http://mtretail.com">mtretail.com</a>                     |
| Montana Innkeepers Association                    | <a href="http://montanainnkeepers.com">montanainnkeepers.com</a>   |
| Nevada Restaurant Association                     | <a href="http://nvrestaurants.com">nvrestaurants.com</a>           |
| Nevada Hotel and Lodging Association              | <a href="http://nvhotels.com">nvhotels.com</a>                     |
| New Mexico Restaurant Association                 | <a href="http://nmrestaurants.org">nmrestaurants.org</a>           |
| New Mexico Lodging Association                    | <a href="http://nmlodging.org">nmlodging.org</a>                   |
| Utah Restaurant Association                       | <a href="http://utahdineout.com">utahdineout.com</a>               |
| Utah Hotel and Lodging Association                | <a href="http://uhla.org">uhla.org</a>                             |
| Wyoming Lodging and Restaurant Association        | <a href="http://wlra.org">wlra.org</a>                             |

## ACF Chefs Las Vegas 2014 Award Nominees

### Chef of the Year Nominee

**Chef Gary Brant**

### Chef of the Year Nominee

**University of Nevada Las Vegas**

Thank you for the opportunity to briefly introduce myself for those of you who do not know me.

Member of ACF National and the Las Vegas Chapter for 20+ years

Currently listed as Senior Member

Lifetime ACF Certification

Served as Chapter Board Member



Served as Chapter Officer (Secretary)

Recipient of two Chapter awards including President's Award for Outstanding Support and Commitment

27+ years of industry experience in major strip

hotels (Frontier, Harrahs, Excalibur, Caesars)

Chef Instructor at Le Cordon Bleu Las Vegas for 5+ years

Currently teaching as an Adjunct Professor at UNLV

Bachelor of Science in Hotel Administration (UNLV)

Master of Science in Hospitality Administration (UNLV)

Doctor of Management in Organizational Development and Change (CTU)

Obviously, I have strong beliefs in the value of Certification and Education. I also fully support President Pinkney in his efforts to rejuvenate Chapter membership and in bringing ACF Chefs Las Vegas' role of community involvement

and support to the attention of others within the culinary and hospitality industry.

Gary Brant DM CWPC

### Chef George Bailey

### Chef of the Year Nominee

**South Point Hotel and Casino**

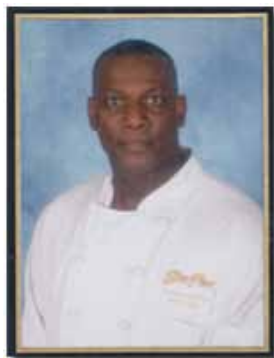
I would like to thank those that have nominated me for Chef of the Year and all those who have given me their support. I enjoy my involvement in ACF, ACFLV, and Chefs for Kids. The joy we see on the faces of the children we serve leaves a memorable impression; this is our reward and the reason we give our time to this cause.

I have lived in Las Vegas for 44 years. I was a painter and a bus person before I worked as a dishwasher at the legendary Stardust. One day, Chef Jones pulled me out of the dish room and told the Chef to "make him a Runner," and the rest is history.

I worked all positions of the kitchen even the EDR, during my 28 years of employment at the Stardust. I was eventually promoted to Sous Chef.

I accepted the opportunity to open the South Point Hotel in 2005 as a Room Chef, my present position. I have had the privilege of working under Chef Christopher Johns for eight years.

I oversee the 24-hour food operation, a Chinese Kitchen, and Room Service, supervising 47 back of the house employees. My responsibilities include training, mentoring, and execution of corporate



specifications.

I am responsible for the administrative department of kitchen operations, and for producing food for a high volume and an al a carte venue.

I additionally create special event menus and have consistently met or exceeded financial goals on controllable expenses. I have achieved National Servsafe Food Safety Manager and Servsafe Allergen Certifications.

I know that a standard of high expectations has been set regarding creativeness in food and artistic presentation, but I believe that we should not forget that the most important facet of food preparation is that it should taste good. Our food should make the guests crave our creations and keep them coming back for more. Attending our seminars and ACF Regional and National Conferences helps us keep current and innovate with food service trends.

I traveled to Idaho in 2013, to represent the Las Vegas Chapter of the ACF at the regional conference. I assisted in multiple areas during the National ACF Conference at the Cosmopolitan in 2013. I attend almost every meeting and fundraiser for ACFLV and Chefs for Kids. I received the President's Medallion for my dedication to ACF Chefs Las Vegas.

I am present for most scheduled Chef for Kids events, and participated in serving the population of Shade Tree for Mother's Day, Thanksgiving and Christmas. I have served on the local board of ACFLV for two years. This year, I am Sergeant of Arms. I would like to thank the management of the South Point Hotel and Casino for their support and commitment, which will allow me as a working Chef, to fulfill the duties of Chef of the Year, should I be elected.

Thank you for your support.

Chef George Bailey

From ACF Chefs Las Vegas website:  
<http://www.acfchefslasvegas.org/>

## Spinach Makes it Easy to be Green

LAKEWOOD, Colo. – Each month, the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown, raised or processed in the state. This month, Colorado spinach is featured in the **Green Monster Smoothie** recipe.

### Available Now...Spinach

Spinach is a very hardy crop and can withstand temperatures as low as 20°F, giving this versatile leafy green a relatively long growing season in Colorado. Choose fresh, crisp, green bunches with no evidence of insect damage. Spinach is fat free, high in dietary fiber, vitamins A and C, iron and folate and a good source of magnesium. Look for Colorado spinach at your local grocery store, farmers' market or at restaurants across the state.

### Green Monster Smoothie

Chef Jason K. Morse, C.E.C., Executive Chef, Douglas County School District and 5280 Culinary, LLC

3/4 Cup Vanilla Almond Milk  
1 Cup Baby Spinach  
1/2 Cup Baby Kale  
1/2 Cup Cubed Ice  
1 Banana, peeled and cut into pieces  
1 Scoop Protein Powder  
4 Large Strawberries, stem removed, sliced into pieces

Place the ingredients in order into blender. Cover the blender pitcher and pulse to start the blending. Turn on high and blend until desired consistency. Pour into a tall glass and enjoy.

Visit [www.coloradoagriculture.com](http://www.coloradoagriculture.com) for a complete list of recipes.

### Ancient Maya Live

Cont. from page 9

The exhibition is the first in the new Anschutz Gallery, which is located in the Museum's new 126,000 square foot addition, the Morgridge Family Exploration Center. The Denver Museum of Nature & Science is the fourth largest museum in the U.S., and has the most paid memberships of any museum in the world.

### HOTEL PACKAGES FOR MAYA

Some of downtown Denver's best hotels are offering great hotel packages for Maya: Hidden Worlds Revealed that include hotel stays and amenities as well as two VIP tickets to the exhibition that allow front-of-line access for the exhibition.

Grand Hyatt Denver - Package includes hotel stay, plus hotel valet parking. Starting at \$195.

Hyatt Regency Denver at the Colorado Convention Center - Package includes a visit to the hotel's Altitude Restaurant, where you'll receive a complimentary bottle of Canvas wine with the purchase of two dinner entrees. Starting at \$195.

Sheraton Denver Downtown Hotel - Package includes hotel stay and parking. Starting at \$181.

## Long-Term Care Crisis Prompts More Aggressive Collection Tactics

### Insurance Industry Expert Shares Tips for Protecting your Family from "Filial" Support Laws

Most people do not understand filial support laws, which are spreading to more states – 28 and counting, says insurance industry expert Chris Orestis.

"We're living longer, but for many of us, that also means we'll require some type of long-term health care at some point," says Orestis, a longtime industry insider and author of "Help on the Way," (<http://ebook.lifecarefunding.com/>), which explains the problem of funding



long-term care and offers solutions.

"It's a problem no matter what your age because we're experiencing a "Silver Tsunami" of retiring baby boomers and the costs of long-term care can be extremely high. Medicaid is the

only option for many seniors, and that's straining the funding for that safety net. Many people are not eligible for Medicaid, but also cannot afford the expense of care."

As a result, long-term care providers and the federal government are bringing lawsuits and mandating claw-back actions against families, insurance companies and legal advisors, he says. Many are turning to filial support laws, which impose a duty upon adult children for the support of their impoverished parents. Medicaid also has the right to sue families in probate court to "claw-back" funds spent on care.

Just one recent example involved John Pittas, a 47-year-old restaurant owner who was sued by a nursing home compa-

ny for \$93,000 in expenses incurred by his mother over a six-month period after she was denied Medicaid eligibility.

"The court finding even granted discretion to the nursing home company to seek payment from any family members it wished to pursue," says Orestis.

To avoid a financial catastrophe, he says families should consider these options:

- Know your and your family's health-care rights as a veteran. Veterans who have honorably served their country should take advantage of their VA benefits – not only for their well-being, but also for their family's health. Additional programs that may apply to family members include the VA Civilian



Health and Medical Program (CHAMP-VA), a comprehensive health-care program in which the VA shares the cost of covered services and supplies for eligible beneficiaries; the spina bida health-care benefits program for certain Korea and Vietnam veterans' birth children; and TRICARE, another health-care program serving uniformed service members, retirees and their families.

- You can convert your life insurance policy for long-term care. There is \$27.2 trillion worth of in-force life insurance policies in the United States, according to the National Association of Insurance Commissioners – that's triple the amount of home equity today! Rather than cancel or drop a policy to save on premiums

when faced with long-term care needs, you can use it to pay for home care, assisted-living or nursing home expenses. "I've been lobbying state Legislatures to make the public aware of their legal right to use this option," says Orestis, CEO of Life Care Funding, ([www.lifecarefunding.com](http://www.lifecarefunding.com)). Seniors can sell their policy for 30 to 60 percent of its death benefit value and put the money into an irrevocable, tax-free fund designated specifically for their care.

- Don't be so quick to attempt to qualify for Medicaid. Many people who need significant long-term health care can't afford it, so they drop life insurance policies that they've been carrying for years in order to qualify for Medicaid. Families often turn to Medicaid to pay for nursing home care, but it comes with many restrictions, including choice of facilities. In a situation where one spouse is healthy and the other is not, the spouse living independently will also face restrictions on the amount of assets he or she can retain, for instance, a maximum \$2,898.00 for monthly maintenance.

### About Chris Orestis

Chris Orestis, nationally known senior health-care advocate, expert, and author is CEO of Life Care Funding, ([www.lifecarefunding.com](http://www.lifecarefunding.com)), which created the model for converting life insurance policies into protected Long-Term Care Benefit funds. His company has been providing care benefits to policy holders since 2007. A former life insurance industry lobbyist with a background in long-term care issues, he created the model to provide an option for middle-class people who are not wealthy enough to pay for long-term care, and not poor enough to qualify for Medicaid.

**GO GREEN! To receive the latest issue of the Restaurant News of the Rockies by email contact: [editor@restaurantnews-rockies.com](mailto:editor@restaurantnews-rockies.com)**