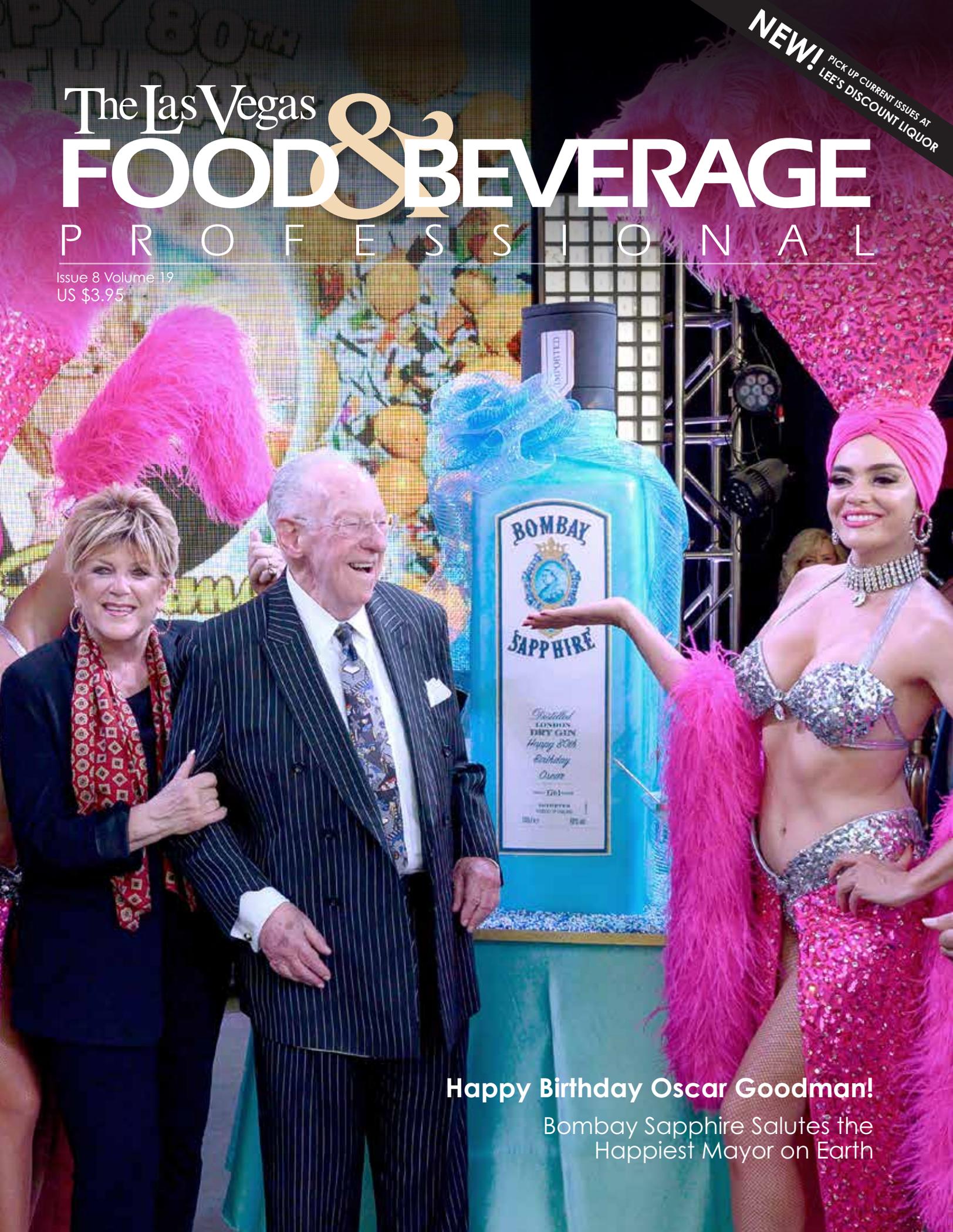


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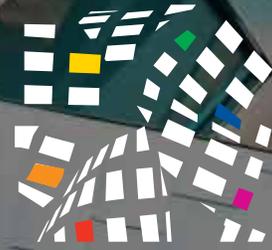
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Happy Birthday Oscar Goodman!
Bombay Sapphire Salutes the
Happiest Mayor on Earth

beautiful inside and out

a frank gehry design



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CONTENTS AND COMMENTS FROM THE PUBLISHER MIKE FRYER



WELCOME TO OUR AUGUST 2019 ISSUE OF THE LAS VEGAS FOOD & BEVERAGE PROFESSIONAL.

Cover OUR AUGUST COVER FEATURE, written by Gael Hees, wishes a happy birthday to Oscar Goodman! In her article Gael notes: Oscar Baylin Goodman was born on July 26, 1939, and last month he turned 80 years old to a series of amazing parties, fetes and celebrations. He was honored at a public gathering on July 18 on Fremont Street—pulling up with his wife Carolyn in a 60s-era Cadillac convertible, the color of a Bombay Sapphire Gin label. He was whisked out of the vehicle, immediately flanked by two pink-clad showgirls, and ushered to the stage where he oversaw the proceedings. Read more about Gael's reporting on the happiest mayor on earth's impressive life and birthday celebration.

12 HARD ROCK HOTEL IS VISITED by our own Editorial Director Bob Barnes, who tells us: Things are certainly changing at the Hard Rock Hotel & Casino. Gone for several months now is the iconic gargantuan neon guitar that beckoned visitors at the front, and with the property transitioning to Virgin next year, several more alterations are in store. While it's still up in the air which restaurants will survive the cut, if I had anything to say about it, Community + Craft should surely be a keeper. Read more about the iconic hotel and where it is today and where it's headed in the future.

21 PAGE 21 THE RESTAURANT EXPERT by David Scott Peters advises us to "Use Checklists to Teach Managers What You Expect." Operational systems from the back of the house to the front of the house are the only way for your restaurant to earn its potential in profits. The magic of using systems is you can finally let your managers do the work. Your job then becomes holding your managers accountable. The secret to it all is checklists that keep your team on task and focused on what you expect from them.

29 NVRA-NEVADA RESTAURANT ASSOCIATION TELLS US THE ECONOMIC OUTLOOK FOR THE SECOND HALF OF 2019 REMAINS POSITIVE. Shared by Nevada Restaurant Association, written by National Restaurant Association, this article talks about how consumers are expected to remain in a relatively good financial position, which is positive for restaurants. Household net worth continues to rise. Personal Savings Rate Remains Elevated. Consumer debt is rising...but household debt service remains historically low. Read more about these signs remaining positive for the remainder of 2019.

CHEERS! MIKE FRYER SR EDITOR/PUBLISHER

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Corrections

In the July issue in the Best of the Best column Michael DeLaPena was identified as General Manager for Mon Ami Gabi, but his correct title is Manager. In the USBG column the name of Mike Guzmán was misspelled.

The Las Vegas Food & Beverage Professional corrects mistakes. Bring errors to our attention by emailing bob@lvfnb.com.

HOT OFF THE GRILL!



Mike Fryer
 Sr. Editor/Publisher

Thank you for joining us in this issue of The Las Vegas Food & Beverage Professional.

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The Stove just celebrated its one-year anniversary with a special celebration with an amazing spread prepared by Chefs/Owners Scott Commings and Antonio Nunez that included prime rib, salmon, pastas, vegetables, stuffed olives, peppers and mushrooms and plenty of appetizer plates. Several of our staff were there to partake in the festivities, including Bob Barnes, Shelley Stepanek and Elaine and Scott Harris. The deck of this second-floor establishment is great for a drink and a place to relax and the view over the Vegas Valley is stellar. Chef Antonio told us they are making an announcement soon; can't wait to hear it.



After a two-year absence, Editorial Director Bob Barnes made his way back to Buddy V's Sunday Brunch, located within The Venetian Grand Canal Shoppes. Manager Rebecca Mendiola was a delightful and charming host and informed us of several new upgrades to the brunch. In addition to its expansive spread set up on several stations (antipasto, carvery, sweet table, chefs corner and kids corner), now there are NY strip with chimichurri, white pizza with mushroom and artichoke, smoked salmon, hummus, goat cheese with tomato and basil and mini-cakes in flavors such as carrot and raspberry white chocolate. The brunch is held Saturday-Sunday from 10:30-2:30 with live music performed on Sunday.

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Wine Talk

with Alice Swift

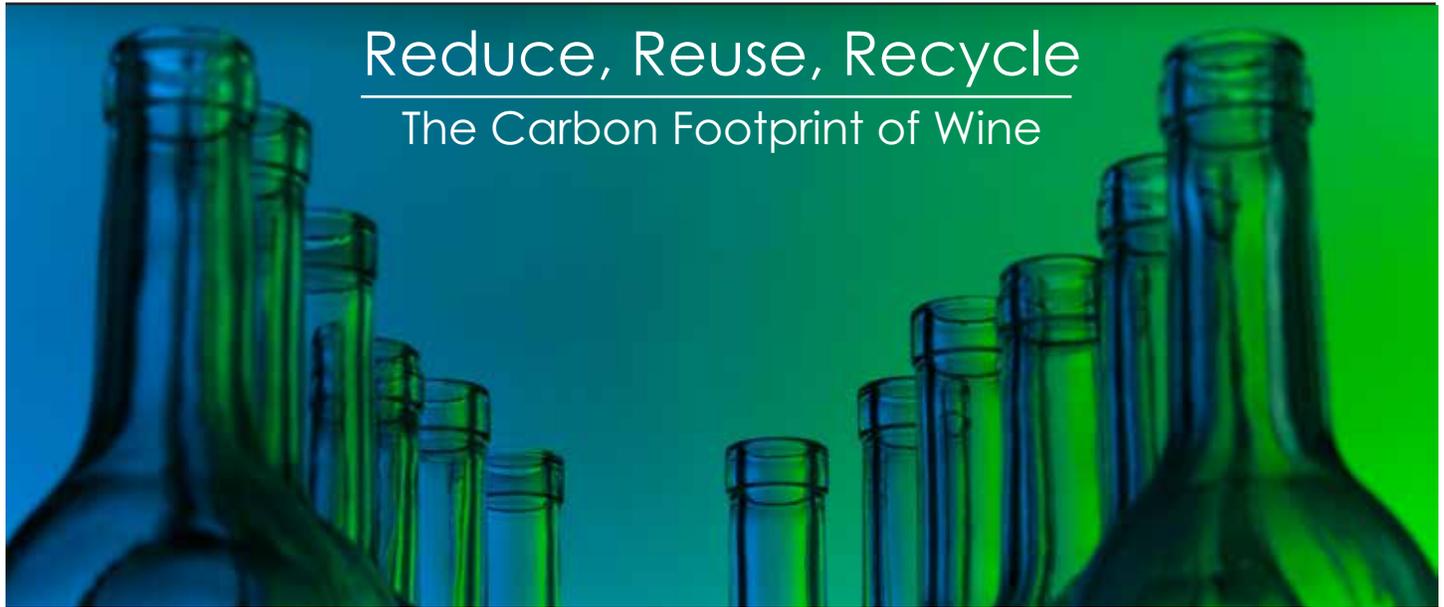
By Alice Swift

Alice Swift has been writing Wine Talk since 2011, and has a passion for education and hospitality/F&B. In 2016, she obtained her Ph.D. in Hospitality Administration from UNLV and moved from the “ninth island” to the island of O’ahu. She now works for Kamehameha Schools as an instructional designer/project manager, and teaches part-time for UNLV’s William F. Harrah College of Hospitality. See more at www.aliceswift.com.



Reduce, Reuse, Recycle

The Carbon Footprint of Wine



Have you ever taken the time to think about where your wine comes from and how it gets to your wine glass? Sure, the sommelier recommending a wine for you will share with you the winemaker’s story and choices in grape varietal, style, aging, aroma/flavor profile etc. But what about the materials, the energy consumption and the other factors that producing a wine has on the environment? Whether you believe in global warming or not, it’s a fact that the United States is one of the most wasteful countries in the world (per capita) while at the same time not doing its part to recycle as much as it could. While there isn’t a single solution that can solve all our problems, one of the ways that we can do our part as part of the wine industry (from viticulture to production to consumption) is to become more knowledgeable about the energy that goes into making wine.

There are so many environmental impacts at every step of the wine production process. Just take a look at some examples of energy consumed:

- **Viticulture:** Think about the electricity and other energy to power machinery used to support the grape growing and harvesting.
- **Viniculture:** Ethanol and other gases are emitted during fermentation.
- **Packaging:** According to research conducted by the Waste and Resource Action Programme, the average wine bottle sold in the UK is 500 grams,¹ or slightly over

one pound! The wine itself is only 750 mL, or ~26.2 ounces, so 60% of the weight of the average wine is composed of the bottle and not the beverage itself!

- **Transportation:** Wine has to travel on the road, across the ocean and even fly. The amount of emissions differs greatly depending on the mode of transportation, as well as how far the wine has to go.
- **Discarding (Post-Consumption):** Once a wine has been consumed, the likely destination for the bottle and any other packaging will be to the garbage bin.

Two of the biggest contributors to the carbon footprint of wine are Packaging and Transport, which account for more than 50% combined.² Wine is imported and exported all around the world, and the packaging that the wine comes in has such a high impact on the energy it takes to transport it. Heavier wine bottles will expend more energy than lighter bottles.³

So, how do we reduce our carbon footprint of wine? (Recommendations)

Other than the usual actions we as people can take (Reduce, Reuse, Recycle), here are some ways that we as wine industry professionals can look to reducing our carbon footprint:

- Use lighter bottles! Get over the “aesthetics” that heavier bottles use. Look to use lighter bottles, and try to use green glass so that more recycled product is being used.⁴
- For business owners who do heavy wines by

the glass sales, why not explore the options for bulk packaging? The concept of using kegs for beverage has extended beyond beer now, so how about reducing the use of wasteful packaging and look at bulk package options?

- Recycled grape waste products - You would be surprised to see just how many options there are for alternative uses to the leftover grape skins and seeds post-wine production. I have seen products such as wine flour, wine pasta, grapeseed oil and grappa.

For us as retail consumers, one of the biggest things we can do as consumers of wine? BUY LOCAL! Reduce that carbon footprint by reducing the journey that products take to get to your doorstep. Of course, that may be difficult for imported wine from other countries.

However, think about this in terms of other retail products that you purchase on a day to day basis. From your supermarket produce, to the regular delivery of Amazon packages that you might get in the mail, we are constantly having to battle carbon footprint tendencies.

By just being more aware of how food gets to our table, or how wine gets to our wine glass, we can hopefully start taking steps towards reducing our negative environmental impact. For more detailed research on the research into the carbon footprint of winemaking, check out the resource links at the bottom of this article.

Until next month, Cheers~!

Alice

¹ http://www.wrap.org.uk/sites/files/wrap/15149-07_BottlingWine_CS_Ir.pdf (Case Study: Bottling wine in a changing climate)

² https://www.sustainablewinegrowing.org/docs/California_Wine_Executive_Summary.pdf (Report Executive Summary: California Wine’s Carbon Footprint)

³ http://www.gpi.org/sites/default/files/N-American_Glass_Container_LCA.pdf (Report: Environmental Overview/Complete Life Cycle Assessment of North American Container Glass)

⁴ <https://bit.ly/2Khoemp> (Infographic: How does a lighter glass wine bottle save greenhouse gas emissions?)

what's BREWING

By Bob Barnes

Bob Barnes is a native Las Vegas, editorial director of The Las Vegas Food & Beverage Professional, regional correspondent for Celebrator Beer News and covers the LV restaurant scene for Gayot.com.

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photos by A.D. Cook

Trustworthy Brewing Co. & BBQ Now Open at The Palazzo

At long last, the Vegas Strip once again has a brewery, for the first time since Monte Carlo (now Park MGM) closed its brewpub in 2007. The new brewery is Trustworthy Brewing Co.



& BBQ, with this Vegas outpost adding to its original location in Burbank, CA, which opened in Jan., 2017. Located on the 2nd level in the Grand Canal Shoppes at The Palazzo, the new 10-barrel brewhouse with five fermenters and five brite tanks will focus on artisanal small batch craft beers. Head brewer Matt Crewe was just brought in to oversee operations at both the Burbank and Vegas breweries. Matt has some pretty impressive credentials, having come from Stone Brewing, where he was the #2 brewer for the past five years. Matt replaces Trustworthy's original brewer Chris Walowski, who left to go back to the lab he previously worked at, where he will put his master's degree in biochemistry to good use as the lab's director of operations. Taking on the position of general manager is Robert Parekh, a Certified Cicerone who definitely has a vast knowledge of beer and hospitality after formerly managing TAP at MGM Grand and The Pub at Monte Carlo.

At press time the brewery had not yet been given final approval to brew so the beers are being brought in from the Burbank brewery. A month before the opening I sat down with Owner Chipper Pastron and GM Robert Parekh at Morels (which is owned by the same company as Trustworthy, MCC Hospitality Group) and was treated to a tasting of Trustworthy's brews. After sampling the Trustworthy IPA, Gigil Pilsner, What Plane? Oatmeal Stout and Brass Jar Hoppy Amber Ale, my rundown is all were quite tasty and balanced, with my favorite being Gigil, a 4.7% ABV pilsner made with puffed jasmine rice that I proclaim perfect for our summer Las Vegas climate.

A month after our meeting, in mid-July Trustworthy quietly opened, and after making my way back to the brewery found in addition to the aforementioned core beers, also pouring during the soft opening were T-Shirt Weather, a hoppy continental pilsner; Turning Two, a



barrel-aged golden blended sour in celebration of the brewery's second anniversary; and Bear Temper, a barrel-aged American barley wine.

The finished product's décor features an elevated 60-seat bar with an old school lighted movie sign marquee displaying the beer on tap, a wall-to-wall graffiti mural paying homage to the iconic Bill Murray, banquette seating and oversized booths, bright primary colors, a beer garden at the front and a game room with skeeball outfitted with couches. Arriving soon, to be situated near the beer garden in the front, will be shuffleboard, making this a family-friendly and fun place to gather with friends.

Upon opening, BBQ was added to the restaurant's name, which is indicative of Executive Chef Lloyd Bansil's menu of smoked meats (yes, they have a pellet-burning smoker!) and barbecue dishes such as grass-fed, hand-rubbed smoked beef brisket; beef ribs with Trustworthy's garlic and herb rub; and 16 oz. thick cut hickory-smoked prime rib.

Chipper and Robert related there will eventually be 16 handles all pouring local beer and future plans include special events such as beer dinners and eventually some barrel aging. This new brewery will be a (trust) worthy addition to our local brewing scene and it's cool that the Strip once again has a venue in the beer making biz.

trustworthybrewingco.com

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Upcoming Beer Events

Aces & Ales will host its 10th annual **Strong Beer Festival** on August 10 beginning at 3 p.m. at its Tenaya location. The event will offer

an opportunity to indulge in more than 50 different specialty or extremely rare beers that range from 7-21% ABV. Participating breweries include Beachwood Brewing, Pizza Port, Modern Times, Smog City and Wild Barrel; and local breweries Big Dog's, Joseph James, Tenaya Creek and Triple 7. There will also be an all-you-can-eat pre-party brunch from 10-2 with all-you-can-drink beer (with a two-hour limit). For more info, visit acesandales.com.

CraftHaus Brewery will celebrate its 5th anniversary with its Haus Party, held in and in front of the brewery in the Booze District in Henderson on Sept. 14 from 7-11 p.m. The block party-style event will include more than 30 new beers, local beers, out of market guest beers and the return of a few fan favorite beers they have been hiding. There will also be live music from local bands, a DJ and food from Mike Minor's BBQ Mexicana and Chef Vincent Rotolo's Good Pie Pizza. Ticket includes keeper glass and unlimited pours and VIP also includes early entry at 6, admittance to the brewery lounge and small bites. For more info and to purchase tickets, visit www.crafthausbrewery.com

Time to mark your calendar for the Motley Brews 7th Annual **Downtown Brew Festival**, set for Oct. 19 from 5-9 p.m. (early entry at 4). The fest will again be held at the Clark County Amphitheater at 500 S Grand Central Pkwy in Downtown Las Vegas, and you can expect a wide range of beer styles with more than 200 beer choices from 60+ breweries, including several from Nevada. I know it's months away, but Motley Brews fests typically sell out, and purchasing in advance gets you a reduced rate, as well as availability of VIP and early

admission tickets. You can purchase tickets at www.downtownbrewfestival.com, where you'll also find the line-up of breweries that will be pouring.

Poll Shows More Americans Appreciating Craft Beer Than Ever Before

I've been predicting for years that it is just a matter of time until craft beer becomes equal in popularity to macro beer, as more and more young people who grew up seeing their parents appreciating craft beer come of drinking age. And, the growth of craft brewery openings continues to flourish, as according to the Brewers Association, the number of craft breweries has grown from 1,511 in 2007 to more than 7,000 as of 2018 with 1,000 more expected to open during 2019.

Now the results of a study done by C+R Research may indicate that craft beer has now arrived. The poll, conducted in March of Americans between the ages of 21 to 70 who drink alcohol, showed that 49% drink craft beer at least once a week, 91% prefer craft beer over big brand beer and the most preferred style of craft beer is IPA. Furthermore, respondents said taste and quality were the biggest factors separating craft beer from big beer brands and 86% said they would pay more for the craft beer of their preference. One caveat is that the polling was on a small number of responders (2,000), but based on these results it appears to suggest that it may be only a matter of time before craft brew sales equal or surpass big brand beer sales. For more on this study visit www.crrresearch.com/blog/survey-reveals-factors-driving-craft-beer-growth.

Brett's VEGAS VIEW

By Jackie Brett

Jackie is a freelance public relations specialist and writer specializing in the Las Vegas entertainment and travel scene. Her writings have appeared in magazines and newspapers nationwide and on numerous websites.

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ENTERTAINMENT



photo by Mark Seliger

Keith Urban will reopen **The Colosseum** at **Caesars Palace** with his “**Graffiti U World Tour**” on Sept. 6 and 7 marking the debut of the newly enhanced showroom and new main floor general admission capability.

Comedian-actor **Bill Burr** will make a return visit to **The Chelsea** inside **The Cosmopolitan** on Saturday, Dec. 21 following an already sold-out show on Sept. 6.

A successful run at **Jubilee Theater** at **Bally's** has **Dionne Warwick** returning with limited select dates September through March 1, 2020, at **Cleopatra's Barge** at **Caesars Palace**. In addition, singer and **America's Got Talent** finalist **Daniel Emmet** will headline an exclusive six-night engagement, “**Daniel Emmet: All That I Am**,” there Aug. 25-26, Sept. 1, 6 and 22-23.

Global Latin superstar **Daddy Yankee** will headline **The Chelsea** at **The Cosmopolitan** Friday, Sept. 13 in celebration of **Mexican Independence Day** weekend.

New rap festival **Day N' Vegas Fest** Nov. 1-3 at **Vegas Festival Grounds** will feature headliners **J. Cole** Nov.1, **Travis Scott** Nov. 2, and **Kendrick Lamar** Nov. 3, along with more big names.

The longest running interactive dinner show in Las Vegas, “**Marriage Can Be Murder**,” recently celebrated 20 successful years in town and takes place nightly at the **D**.

Longtime Las Vegas showbiz veterans **Stacy Law-Blind** and **Mistinguet** have created the two-hour “**Showgirl Bootcamp**” experience at the **Saxe Theater** at **Miracle Mile Shops** at **Planet Hollywood**.

The new family-friendly circus-style athletic “**Celestia**” production inside a giant tent in **The STRAT** parking lot highlights a multicultural troupe of two dozen thrill-seeking performers.

“**Legends in Concert**,” Las Vegas’ longest-running show in its 36th year, introduced a new powerhouse summer lineup at the **Tropicana** with tributes to **Adele**, **Stevie Wonder**, **Cyndi Lauper**, **Rod Stewart** and **Elvis**.

Princess Wendy Late Night Tease Room is new with 10 p.m. Friday-Saturday shows at **The Nerd** on the 2nd floor of **Neonopolis** showcasing a wacky rotating cast of characters presenting comedy, burlesque and sexy circus acts.

DINING

La Cave Wine & Food Hideaway at **Wynn**, which opened in 2010, has revealed its new garden lounge, a stylish refresh of the restaurant, along with several new dishes and wines.

Beer Park, the rooftop playground at **Paris**, has more than doubled in size with the opening of a 10,000-square-foot indoor living room-like expansion attached by garage doors.

Ike's Love & Sandwiches debuted its first Las Vegas location inside **Fashion Show** and introduced area-specific sandwiches such as the “**Howard Hughes**,” “**Bugsy Siegel**” and “**Silver Slipper**.”



photo by Eugene Dela Cruz

Local 35-seat coffee café, **Mothership Coffee Roasters**, will open in time for **Life Is Beautiful**, Sept. 20-23, at **Fergusons Downtown**, which through the revitalization of the historic **Fergusons Motel** is a new community neighborhood.

SecretBurger.com partnering with **Fergusons Downtown** will present **Picnic in the Alley**, a food-focused, drink and entertainment event with an emphasis on female chefs Sunday, Oct. 6.

Two outlets, **Einstein Bros. Bagels** and French fry-concept **Frites**, opened at **Excalibur's Castle Walk Food Court** and for each it's their first Strip location.

The **Flavors For Life** organization will hold its first **Gastronomic Affair** Saturday, Oct. 19 from 7 to 10 p.m. at the **World Market Center** showcasing healthy dishes by some of Las Vegas' top chefs and restaurants.

TAO Group DJ resident **Mustard** and **Food Network's Chopped** judge **Executive Chef Chris Santos** introduced the new health-focused **Mustard Summer Salad** being served through September at **Beauty & Essex** at **The Cosmopolitan**.

Eureka! inside the historic **Emergency Arts Building** started “**Steal the Glass**” every Wednesday 6 p.m.-midnight where the all-American restaurant partners with a local craft brewery to create branded take home glassware for the day's featured craft beer.

Valencian Gold, a Spanish fast-casual dining concept, opened at 7960 S. Rainbow Blvd. Two American Chefs **Paras Shah** and **Jeffrey Weiss** trained in Spain and returned with a vision to bring paella to the people.

Ferraro's Italian Restaurant & Wine Bar on Paradise Road renovated the dining room and lounge to create a lighter, brighter and more contemporary look.



Off-Strip **Locale** is a new modern Italian kitchen from **Executive Chef Nicole Brisson** and restaurateur **Andy Hooper** located in **Mountain's Edge** and open daily for dinner.

Lavo Italian Restaurant in **The Palazzo** launched a new weekend, Saturday-Sunday, **Lavo Endless Brunch Buffet** from 10 a.m.-4 p.m.

ABOUT TOWN

ICEBAR by **Noel Bowman** of **Minus5 Ice Experience** will be a new ice attraction opening in November at **The LINQ Promenade** replacing **Sprinkles Cupcakes** and will have new immersive features such as dynamic projection mapping.

Marshall Retail Group has opened a new **Welcome to Las Vegas Gift Shop** inside **The Strat** on the casino floor.

The Underground at **The Mob Museum** offers Happy Hours Sunday through Thursday 5-7 p.m. and **Jazz Nights**, which have been extended to three nights, Thursdays-Saturdays 7 to 11 p.m.

Las Vegas-born **Nacho Daddy** with three local locations sells two varieties of hot sauce, **Nacho Daddy Stinger Original Hot Sauce** and **Nacho Daddy Stinger Scorching Hot Sauce** (with real scorpions) in stores, and on the company's website and Amazon.

“**Trip to Strip**,” created by the **Regional Transportation Commission of Southern Nevada (RTC)**, is an affordable rideshare service specifically for small groups up to 11 in the Las Vegas tourist area.

Cove Beach's Summer Takeover at **Caesars Palace's Venus Pool + Lounge** opened introducing the Dubai lifestyle daily 10 a.m.-8 p.m. through Labor Day Weekend.

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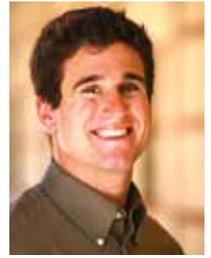
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The Bottom Line

When the Customer Isn't Always Right

By Ben Brown

Benjamin Brown, MBA is Restaurant Editor of The SoCal Food & Beverage Professional. A seasoned writer and consultant, Ben works with Fortune 500 companies and mom & pop shops alike in Marketing, Analytics, Consumer Insights, PR and Business Development. Contact Ben at Ben@lvfnb.com or follow him @Foodie_Biz.



It's a timeless saying. 'The customer is always right.' When in doubt, give the customer what they want, because they're the ones that support your business and allow you to keep going. You certainly want to keep your customers happy—change your service, prices or anything else in a way that upsets a large group of people, and you risk the market shifting toward a business that better caters to their needs.

But there's another side to the story: a much lesser talked-about area (publicly, at least), where the customer isn't right, and where restaurants (and most businesses, frankly) would be better off standing up for themselves and refusing the business. As a business owner (and as a decision-maker in general) you're never going to make everyone happy, and trying to cater to the outliers may negatively impact the rest of your clientele.

I was dining at a fast-casual spot when a customer near me pulled the manager aside to say she found a hair in her food. The manager was understandably concerned, but after looking at the plate, knew that something was awry. The hair in question was long and straight, while literally everyone on staff had short, curly hair. The customer, however, was an exact match. It was quite apparent that the customer had pulled out one of her own hairs in an attempt to get a free meal.

So, do you go along with the hoax and give the customer a refund in order to maintain a low profile, or call them out on it and risk escalating the issue?

In this case, the manager called out the customer. She said, politely, that the hair couldn't belong to anyone on her staff. While she couldn't offer the customer a refund, she would be happy to get her a free drink. The customer responded with some aggressive language, then stood up and shouted to the whole restaurant that there was a hair in her food and she was leaving.

As soon as the customer left, the manager was showered in support from the remaining customers, who stated that they loved the food. It all came down to how each person handled the situation. The manager remained calm and did her best to be upbeat. The customer took an aggressive route and immediately cast herself as the villain.

Other situations may not be as concrete, but equally tricky. Numerous stories have cropped up with non-family restaurants refusing service to families with loud babies or children. The acting establishments may have risked negative PR by refusing service in these situations, but the sentiment of most of these articles is overwhelmingly in support of the restaurants.

Then there are scenarios that are a bit easier to handle. If a customer walks in shortly after closing hours, it's perfectly suitable to turn them away even if others are still finishing up their meals. If a group shows up with a larger number of people than was called for on their reservation, or if they show up late, then you may not be able to provide them with a table. If a customer appears intoxicated, it's not only acceptable to stop serving them, but legally required.

Equally important, though, is to recognize a situation where you can't prove the customer wrong. Even in a scenario where you have a sneaking suspicion that the customer is pulling one over on you, the tie should go to the customer.

Let's say a customer at a fast-casual restaurant comes to you with a half-eaten meal, saying that he received the wrong order and would like a new plate of food. The first thought might be, "Well, how did you get halfway through your food before realizing this?" or perhaps, "The food served matches what we have on your receipt."

This is a case of the customer's word against that of the restaurant staff. The customer's defense is likely 'they heard me wrong' or 'they wrote down the wrong order.' Sadly, that's all they really need. Unless some third-party witness can argue on your side, it's probably best to suck it up and bring out that new plate of food, and communicate with your staff in private that you truly agreed with them.

At the end of the day, it's the tone and poise with which you handle these situations that makes all the difference. Keep yourself composed and rational, and in all likelihood you'll be able to stand up to difficult customers while maintaining your brand's integrity.

Human Resources Insights

By Linda Westcott-Bernstein

Linda Westcott-Bernstein has provided sound human resources advice and guidance to Fortune 500 companies and others for over 25 years. Linda has recently re-published her self-help book entitled It All Comes Down to WE! This book offers guidelines for building a solid and enduring personal work ethic. You can find her book on Amazon or Google Books.

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Poor Leadership Can Expose You to Liabilities



I think that in many ways we get too comfortable in our lives and environment. When we haven't been challenged or exposed to risk for a long while, we often get complacent. But beware, when we let down our guard there is always the risk or chance that we will miss something critical that can have lasting impact or serious financial ramifications on our business, our reputation and our wallet if we don't pay attention.

As managers in today's society we have to be more aware and alert to our workplace and our workforce. That means that we need to keep informed and educated on the issues that impact our nation, our organization and our employees. Those issues seem to center around the new employees need for personal space, freedoms and flexibility.

What exactly am I talking about? Well, I believe more than ever before, people today are pretty selfish and self absorbed. I don't suggest that this is a good or bad thing, I just think it is our reality at this time and we need to embrace it. As managers today we need to develop an understanding and personal style or method for dealing with these special needs, behaviors and perspectives.

So, as leaders what behaviors can we expect to experience with today's workforce?

Today's workforce wants the freedom to express their personal opinions about work, their beliefs and personal feelings, without being judged or having repercussions for those opinions.

Individuals expect to be accepted for any life choices and decisions that they make and to be embraced wholeheartedly.

Your employees want flexible schedules and plenty of time to enjoy themselves, relax and live life.

No one wants to be their Baby Boomer parents because they don't understand how anyone can thrive as a workaholic and sacrifice the best parts of life and living.

Everyone expects to be paid well, especially if they bring a college degree or higher education, and will not tolerate low and unequal pay policies or practices.

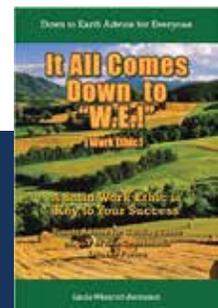
Individuals do not want work where they feel unappreciated, stagnant or disrespected. They will jump ship quickly and often until they find the workplace that fits their personality and their expectations.

If you operate an organization with outdated concepts, philosophies and cultures, you are more likely to have poor and ineffective methods or means for managing employees and

you will quickly become obsolete. The word will also get out—because these new members of our future workforce are tech savvy—and they won't speak well of you, honor your business with their presence and support your business product because it isn't cohesive with their beliefs and values.

So you see, the liabilities are endless and extensive, and they aren't always tangible in the way that we think. As we know, perception is our reality, and each of us is free to voice our opinions, share our perspectives and live our reality as we see it. If we don't or can't comprehend that concept then we just might be doomed to repeat the past, experience failure or become obsolete. I for one think that a change in our thinking is past due and having a new perspective opens us up to many new possibilities and futures. So, I'm ready—are you? You'd better buckle your seatbelt and hang on; here we go no-holds-barred into our future, ready or not.

HR Question of the month: Please send your HR questions and concerns, or share your thoughts on your human resources challenges via email to the following address. Send input to vegaslinda89129@yahoo.com. Your comments, questions or concerns will help determine the direction for my next month's column and earn you a copy of my book. Include your mailing address when sending your responses.

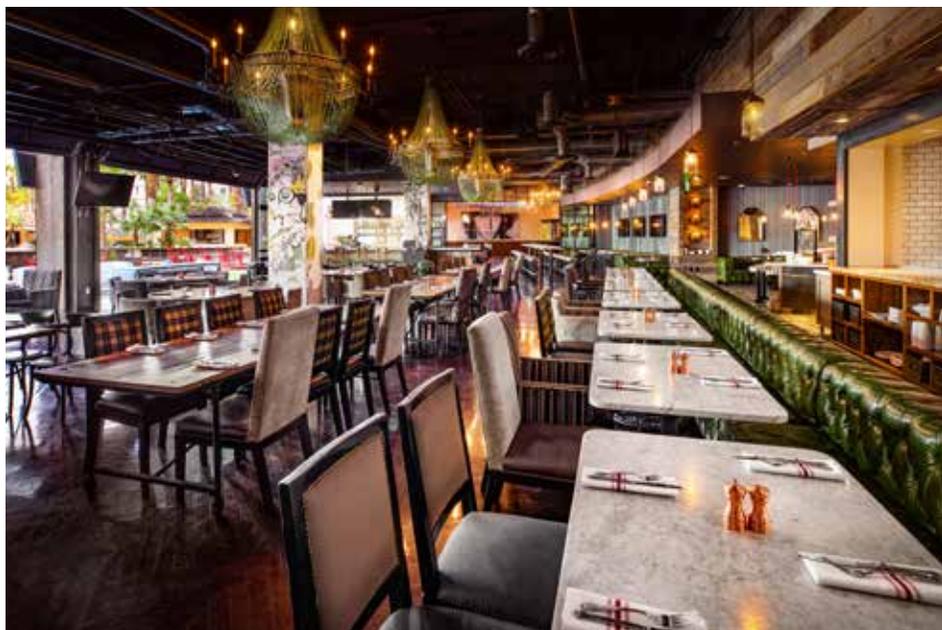


What's Cooking

By Bob Barnes

Bob Barnes is a native Las Vegas, editorial director of The Las Vegas Food & Beverage Professional, regional correspondent for Celebrator Beer News and covers the LV restaurant scene for Gayot.com.

He welcomes your inquiries.
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Craft + Community

Things are certainly changing at the Hard Rock Hotel & Casino. Gone for several months now is the iconic gargantuan neon guitar that beckoned visitors at the front, and with the property transitioning to Virgin next year, several more alterations are in store. While it's still up in the air which restaurants will survive the cut, if I had anything to say about it, Community + Craft should surely be a keeper. This casual sit-down restaurant has already gone through a big change, as the former Culinary Dropout was renamed, transitioned into management by the Morton Group and experienced a refresh of its menu.

Still in place are décor elements that include ornamental iron chandeliers (some with hanging green beads), hanging Edison lights, dark hardwood floors and large windows providing a beautiful view thanks to an advantageous vantage point due to its proximity to the resort's pool. An array of seating choices include long tables with bar stools and cozy half booths with quite comfortable green upholstered couch cushions.

As for the food, from the first bite I took it was evident we were in for a treat that none other than the culinary brilliance of Chef Billy DeMarco, the Morton Group's Corporate Executive Chef, could create with his team of talented chefs. I've long been a big fan of Chef Billy and have appreciated his oversight of the varieties of cuisine at La Cave at Wynn, La Comida downtown, CRUSH and Greek Sneak at MGM Grand and MB Steak just steps away within the Hard Rock Hotel, and now he gets to flex his creative muscle with refining a gastropub menu.

First up was pretzels & cheese, which is a top seller, most likely because it's delicious, with warm soft pretzel twists served with a blend of Havarti, provolone and Vermont cheddar fondue. Gems from the Light Bites section of the menu we enjoyed were the Korean-style Brussels sprouts and roasted golden beets & goat cheese.

In the mood for seafood? Dive into the ahi tuna tartare mixed with avocado, onion, cashews, cilantro, spicy mayo and ponzu; roasted salmon with mascarpone risotto; King Crab served over ice with two dipping sauces; pepper-crust ahi salad; oysters; or white shrimp.

In the Entrées section you won't be disappointed in the southern fried chicken with a delicious thick breading, which is as good as any we've ever tried; and hanger steak served with red wine bordelaise and truffle herb fries that are so good I would order this dish just to enjoy them (but they are on the menu in the Light Bites section).

Libations include several cocktails arranged in categories of Easy Breezy, Copper Cups and Old School, which as the titles suggest are signature easy drinking options like The Safari with Cruzan, Aperol, Pasa Passionfruit and pineapple; Classic Mule with Born and Bred Vodka, ginger agave and lime; and C+C Old Fashioned with Knob Creek bourbon, Amarena cherry and orange peel. Craft beer fans should find plenty to please them, and as a supporter of local beer I was happy that nearly half of the list are Vegas born beers, with the likes of Able Baker Atomic Duck IPA, Big Dog's Peace Love

& Hoppy-ness, CraftHaus Evocation Saison, Joseph James American Lager and Tenaya Creek Local 702 Pale, all of which are priced at \$7-8 a pint.

Dessert choices include strawberry lemonade pudding cake with macerated strawberries and toasted s'more cake (chocolate and graham cracker cake with chocolate icing), but I have to recommend the craft box, which comes with an assortment of treats with something for everyone: Guinness cupcakes, s'mores bars, brown butter chocolate chip cookies, peanut brittle and caramel pretzel popcorn.

Prices here are less than what you'll find on the Strip, with most in the \$5-\$19 range and with generous portions that provide plenty enough to share. For sure many more changes are on the way as Hard Rock transitions into Virgin, and I selfishly hope Richard Branson reads this and wisely decides to keep this gem of a restaurant, mainly so I can return again and again.

hardrockhotel.com/las-vegas-dine/craft-and-community-bar-and-grill

Dinner & Show

While at the Hard Rock, you might as well time your visit to stop in at The Joint, the 4,255-seat showroom that has hosted a multitude of live performances for more than two decades. As Community + Craft is open from the afternoon you can easily plan dinner and a show as we did, attending a four-hour concert featuring some of the original members of four iconic bands of the 70s and 80s: Emerson, Lake & Palmer; the Moody Blues; Asia; and Yes. Shows on tap for the coming months include Mary J. Blige (Aug. 16-17), Brian Wilson & The Zombies (Aug. 31), CAKE & Ben Folds (Sept. 10), Greta Van Fleet (Sept. 27) and Daughtry (Oct. 4).

hardrockhotel.com/las-vegas-entertainment



Photos courtesy Hard Rock Hotel & Casino



Gem of Quintessential Casual Dining



Balboa Pizza has been around since 2005 in Henderson and been a hidden gem in a manner of speaking. Located in The District at Green Valley Ranch, which is an upscale mixed-use development next to the Green Valley Ranch Resort, it has been curiously positioned since day one.

Balboa Pizza has two entrances, both with smaller imprints than its adjoining businesses. Upon entering the front door on the District's welcoming tree-lined main street, guests encounter a curious long hallway before entering the rear of the restaurant. A plus in this direction is you pass by the restrooms, so you know where they're located.

The back entrance off the parking lot is easier to discover if you look for Pottery Barn, which is next door. This entryway is off a small but inviting outdoor patio with a flat screen TV, and where you find the hostess station.

Balboa's inviting interior has pale green wood panel wainscoting and ceiling fans creating a casual environment, which is what you might suspect if you take the name as an indication. The influence is the Balboa Peninsula, which is an enchanting neighborhood of the city of Newport Beach in Southern California. The only element missing is the ocean.

The 24-hour establishment caters to families, has a bar with gaming for players, big screen TVs for sports enthusiasts, high top tables

next to the bar and small and big booths with hardwood seats for diners.

Most important the food is tasty, filling and fun and the selection is vast with categories: Island Starters, Surf City Salads, Pizza, Young Surfers, Wings, Ribs, Sandwiches and Desserts. You make your food choices from an entertaining newspaper-like menu.

The individual hand-made thin crust pizzas are with fresh new distinctive toppings as well as traditional choices served on a board. The homemade fresh potato chips are great accompanying a sandwich or wrap or also as a Bucket of Chips selection with a choice of dipping sauces. Buffalo Wings are served mild, spicy or wild, and offer gourmet flavors such as Mango Habanero, Jamaican Jerk, Thai Peanut, etc. The selection of salads is enticing on the healthier side.

In the cocktail department, along with ample beer and wine selections, there are specialty drinks with catchy names like Perks of the Job, Tito's Moscow Mule and theme orientations such as Grass Skirt, Beachcomber, Banana Hammock and Balborita (margarita).

Balboa Pizza has a lot to offer including individuality of not being a chain restaurant, comfort, affordability and enticing food selections. You can call for take-out orders and ask about happy hour 4 to 7 p.m. from your server.



Photos courtesy Balboa Pizza

Twinkle Toast

Preservation for the People

By Erin Cooper & Christine Vanover

Erin Cooper and Christine Vanover have been residents of Las Vegas since 2007. Vanover is also a UNLV Alumnus. Both women are Territory Managers for the Resort Wine Team at Southern Glazer's Wine & Spirits, members of Women Gone Wine and the founders of Twinkle Toast.

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photo by Erincooperphotography.com



Dumping out wine that has gone bad from being open too long is always a sad event. Fortunately, within the past decade, technological advancements have been made in order to help us preserve open bottles and enhance our drinking experiences. Matthew-Loren Lindsey is a sommelier and the Market Specialist for Coravin in Nevada. We recently sat down with him to discuss how Coravin got its start as well as the latest technological advancements in the field of wine preservation and consumption.

How long has the Coravin been around and what is its primary purpose?

Coravin was founded in 2011 by a medical device engineer with the intention of reinventing the way we experience wine. Since the beginning of time there has only been one way to open wine. We have been conditioned by tradition to take the cork out of the bottle to be able to enjoy it. Thus, creates the problem. Oxidation begins the second oxygen comes in contact with wine and there is no way to stop that chemical process.

Instead of being forced to finish that bottle in one evening, or risk it going bad on your countertop, you now have the freedom and flexibility to enjoy your bottled wine by the glass.

What type of gas canister does the Coravin utilize? Does this gas affect the wine at all?

Coravin uses Ultra-Pure Argon gas sourced from Austria to pressurize and propel the wine through the system. Argon is one of the six noble gasses and is inert which means it can't chemically bond to anything in the atmosphere, including your wine. You can be rest assured that it will not change the nose, flavor profile or aging of your wine.

Are Coravins only to be used for wines with authentic cork closures?

You will get the most benefit of using your Coravin system when used on a natural wood cork. Because of its natural spongy and elastic properties, the cork will self-seal immediately after withdrawing the needle out of it. You are then able to store your wine on its side in your cellar or countertop for later use.

Coravin can be used on synthetic corks; however, because this type of cork does not self-seal naturally, it is highly suggested to store your bottle upright and not on its side, as the cork may not seal fully. Coravin also suggests that you finish your synthetic corked wine within seven days.

What types of wine work, or hold up, best with a Coravin and why?

That's the beautiful thing about using your Coravin system; you don't have to think about it! Coravin doesn't discriminate and it can be used on a wide variety of wines. New world to old world, young wines to old wines, red wines and white wines.

What do you feel is the number one mistake people make when using a Coravin?

Hands down the number one mistake customers make is over pressurizing the bottle. Coravin uses Argon gas which has a dual purpose: first, to pressurize the bottle and propel the wine through the Coravin system and second, to protect the wine from oxidizing. Time and time again I see customers holding down the trigger for five to ten seconds, which isn't necessary and only wastes gas.

Best practice is to insert your Coravin tip and hold the trigger for a one-one thousand, two-one thousand count and then release. Your bottle will be sufficiently pressurized and your wine will freely pour. Using this method will ensure you get the most out of your argon capsule, which is rated to give you 15 glasses of wine when used properly.

Is there a particular Coravin model that you would suggest over the others for restaurant versus personal use?

Functionally, all the systems do the same thing. One thing to consider when using Coravin in a restaurant setting is tableside service versus well service. I highly recommend servers to pour wine tableside using the Coravin system as it adds a unique presentation element and really brings the "wow" factor. The Model Two comes in a bevy of colors to help accent the theme and style of your restaurant.

When utilizing a Coravin for a wine that would normally need to be decanted, what is the best technique to aerate the pour?

Coravin has created a custom aerator that retrofits on any of their systems. It perfectly aerates and opens your wine in seconds by using the system's pressure to force the wine through 24 carefully sized holes. These 24 streams of wine increase the surface area of oxygen in contact with the wine giving you a full one hour decant in seconds from bottle to glass.

Over the past few years we have seen an increase in "Sommelier's Choice" wine lists and the utilization of Coravin for high-end BTG offerings. What is the craziest wine that you have seen on such a list?

Coravin has taken an intentional approach to partnering with large restaurant groups to implement high end "by the glass" programs to offer customers the chance to enjoy wines that are typically sold exclusively by the bottle. It is not uncommon to see cult wines like Opus One, Nickel and Nickel, Quintessa, Gaja, Romanee-Conti as well as other boutique wines from all four corners of the world BTG, thanks to Coravin..

Instagram: @TheLordofWine



photo by @LimzySlusher

Chef Spotlight

Michael Goodman

By Pat Evans

Pat Evans is a writer based in Las Vegas and Grand Rapids, Michigan. He is a regular contributor to Grand Rapids Magazine, October and The Manual often writing about food, beer and spirits. He has written one book, Grand Rapids Beer, and has more on the way.

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Since 1987, Michael Goodman has worked with the Four Seasons, ranging from his start in Los Angeles to stints in Hawaii and Mexico City to his role today as executive chef of Four Seasons Las Vegas.

Born in Brooklyn and schooled at the Culinary Institute of America, Goodman brings a unique background to the kitchens at the Four Seasons.

How did you know you wanted to be in a kitchen?

Being born knowing what you want to do is a blessing, and in my case, I always wanted to be a chef. I always wanted, even as a little kid, to be in the food business, so that's what I did. I started really young, when I was in high school went to cooking school. I'd be gone half the day at a cooking program. Then I graduated from the Culinary Institute of America. But as a kid, I just really enjoyed it, coming home and making dinner for my parents. It's something I really enjoyed and loved to do, but I never thought I'd be an executive chef of a hotel.

You've been with Four Seasons a long time; how'd you join the company?

I was working at a hotel in Los Angeles and the Four Seasons was opening up the street and the executive chef called me up and she asked if I wanted a job. I told her, "No, I don't want to work for a chain."

I said no, but literally about a week later she said I want you. I went and fell in love with her and that was my first entry into the Four Seasons. I opened the L.A. Four Seasons, starting off in banquets. From there I was fortunate; I was younger and with Four Seasons, being a young company expanding like crazy, they asked me to open the Maui property. That's an amazing experience and amazing property in our portfolio. For whatever reason I went into this opening phase; I guess I wanted to get beat up. They asked me to open Mexico City; I didn't speak a lick of Spanish but that was an amazing experience. After Mexico, I was called back to Hawaii. From there I went to open Scottsdale and San Francisco, then called to Las Vegas and now this is my home. It's been a great ride. Like anything in life, it wasn't handed to me. I worked extremely hard like everybody else and the experiences and friends along the way were absolutely amazing.

So for openings, you traveled a lot; do all those stops still come through in dishes?

You learn everywhere you go. I wish I spent more time internationally. You really don't know anything until you live it. And that goes for anything; in Japan you think you know, but when you're there and live it, it takes on



photo courtesy: Michael Goodman

a whole new nuance. I carry the flavors with me. With Hawaiian, Pacific Rim flavors are massive. From Mexico, Latin is in my brain. When you're in that culture it brings it out of you, definitely.

Should more chefs travel more?

I think more chefs should definitely travel, especially hotel chefs. Even just eat out more. Get out more often, because we have that tendency to be in a bubble. Food is just incredible. There's so much and just when you think you kind of have it, you realize you really don't. Every chef should eat at other restaurants as much as possible. Even just look at the flatware, just to get ideas.

You've been in Las Vegas the longest time of your career; why is that?

I don't really have a reason why, it just happened. I've really enjoyed living here; it's been good to me. If I get tired I hop on an airplane and within an hour I'm in L.A., San Francisco, Phoenix. Living here, the summers are a little rough, but personally, I'll take 100 over 30-below. And a lot is happening in this town; it's always reinventing itself.

We have an incredible hockey team, getting the Raiders, baseball is big now and the food scene is changing.

How do you think of Las Vegas as a food city?

It's wonderful. I really try to eat more off the Strip now. A lot of the restaurants now are former restaurant chefs taking their craft and opening their own place and the majority are doing it extremely well. It's great to see. It's great food. It's such a reward for a young chef doing really well on the Strip with a lot of ambition to step out, using all those tools they've learned and applying them to their own restaurant. You have to make it work, put in 110%. And there's Spring Mountain: It's really authentic, delicious food.

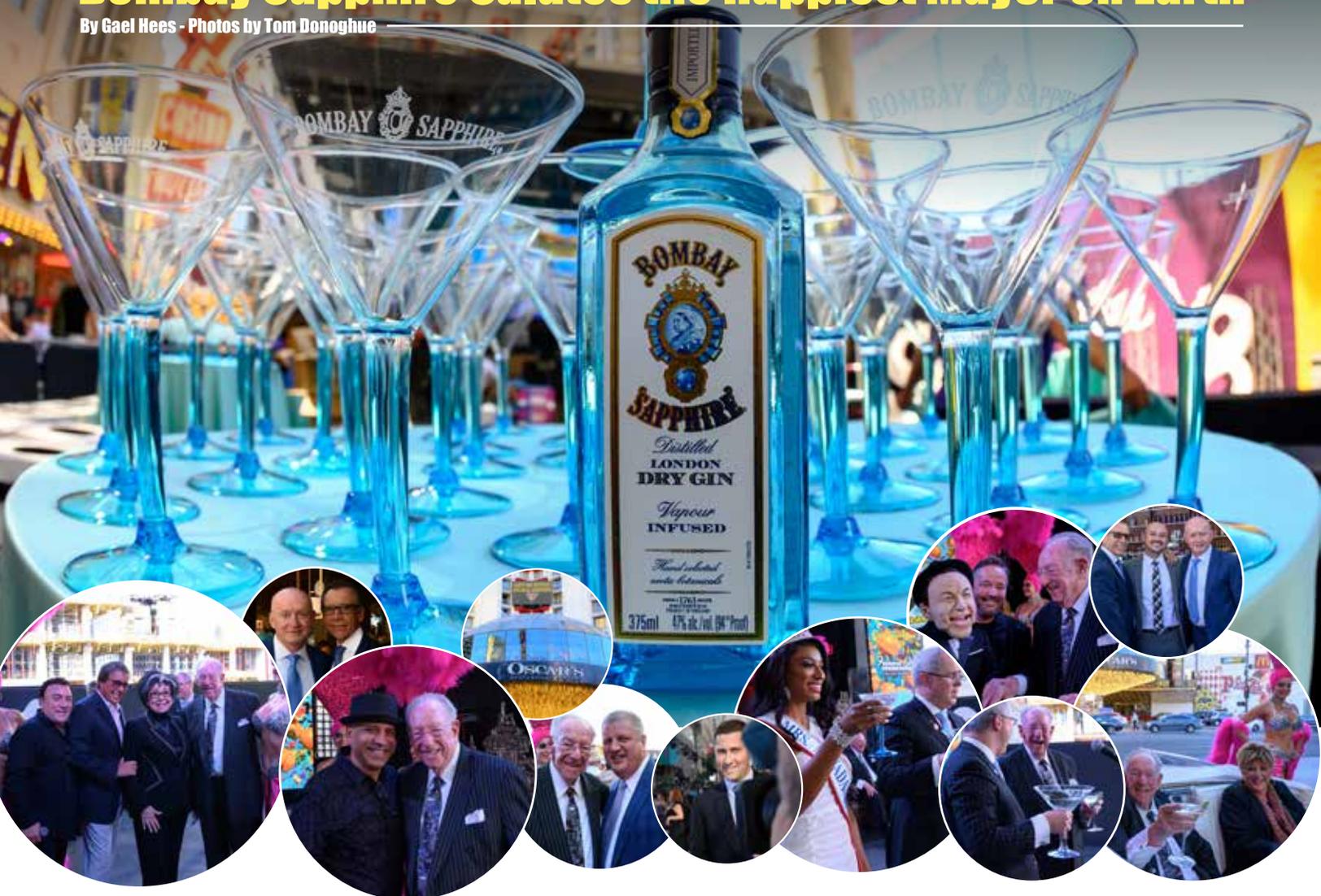
So what's new at Four Seasons?

Four Seasons is ever-changing; we're constantly working on new menus and try to change. Seasonally, trying to get it right, if you will. We try to take something great and make it awesome and make sure the guests are well taken care of. And, always learning from our mistakes.

Happy Birthday Oscar Goodman!

Bombay Sapphire Salutes the Happiest Mayor on Earth

By Gael Hees - Photos by Tom Donoghue



He calls himself the world's happiest mayor (now former mayor), and when you meet him, you know it's true. In his office on a Monday, he was talking in awe about the mail he had received from people all over the country for his birthday. He picked up one card in particular and said, "Look at this; this person doesn't even know me and he sent a check for \$100 for Keep Memory Alive. Isn't that amazing?" He was truly honored at receiving that donation.

Oscar Baylin Goodman was born on July 26, 1939, and last month he turned 80 years old to a series of amazing parties, fetes and celebrations. He was honored at a public gathering on July 18 on Fremont Street—pulling up with his wife Carolyn in a 60s-era Cadillac convertible, the color of a Bombay Sapphire Gin label. He was whisked out of the vehicle, immediately flanked by two pink-clad showgirls, and ushered to the stage where he oversaw the proceedings.

Frankie Scinta was the emcee who welcomed a string of guests and performers including Terry Fator and his puppet friend Frank Sinatra; Dennis

Bono and Lorraine Hunt-Bono, of the Dennis Bono Show and former Nevada lieutenant governor, respectively; and many others.

Of course, there was the presentation of a martini glass-shaped birthday cake (with Oscar licking a finger of icing), and the ubiquitous photos of Oscar through the years. But those photos weren't just shown on a screen on the stage, they were shown on the first section of the Fremont Street canopy to be updated with brighter lights and higher resolution. Oscar never looked so good!

The highlight of the event was a parade of 80 bartenders marching in rhythm to their posts where they prepared 80 "Hizzoner" martinis for the attendees. It was well-choreographed with shakers shaking in unison, bottles of Bombay Sapphire Gin raised and poured in cadence, 80 jalapeño peppers dropped into 80 glasses at once, and a simultaneous presentation of the drinks with Oscar Goodman masks raised. It was really done well.

Afterward, many moved to Oscar's Steakhouse in the Plaza Hotel and Casino for dinner. A prix fixe menu featuring many of Oscar's favorite foods was available and a portion of the proceeds benefitted Keep Memory Alive.

Getting His Start

Oscar not only considers himself to be happy, he also considers himself to be lucky. Not at the gaming tables, but as in opportunities, and right place, right timing. He was born in Pennsylvania and attended Haverford College and The University of Pennsylvania Law School. While going to school, he clerked at the district attorney's office to keep his sanity. "I was the only one in my law class working forty hours a week while going to school," Oscar said. "I made \$1 per hour and was happy to have it."

It was there that he got his first experience working on a high-profile case, one that involved the Teamsters Union. When he got out of school, someone told him to move to Vegas—he'd find plenty of similar cases there.

As Oscar tells it, “I went home and said to Carolyn (his wife and current mayor of Las Vegas), ‘How would you like to move to the land of milk and honey?’ Her reply was, ‘Oscar, I love you and would follow you almost anywhere, but I’m not moving to Israel.’ I meant the other land of milk and honey, Las Vegas.”

They arrived in Las Vegas on August 28, 1964 with \$87. Oscar couldn’t take the Nevada bar exam until the following summer, but once he had passed it, he found plenty of cases to challenge him in Las Vegas. He represented defendants many thought were involved in organized crime including Nicky Scarfo, Frank “Lefty” Rosenthal and Anthony “Tony the Ant” Spilotro. In his book, *Being Oscar: From Mob Lawyer to Mayor of Las Vegas* (written with George Anastasia), Oscar tells it this way:

“I never shied away from being called a mob lawyer. That’s what I was. But—and this is important—the men I represented were my clients. They were entitled to a lawyer, the same as any other citizen.”

Changing the Face of Vegas

One of the Goodmans’ favorite places to eat was the Venetian Restaurant and Pizzeria at its original location on Fremont Street. It was owned by Lou and Angie Ruvo. Their son, Larry, was working there as a busboy and became acquainted with Oscar and Carolyn. Decades later, Oscar persuaded Larry to build the Cleveland Clinic Lou Ruvo Center for Brain Health in what was to become Symphony Center in Downtown Las Vegas. This building—designed by Frank Gehry—is now a focal point for this area of town.

In 1984, Carolyn realized a longterm dream when the doors of The Meadows School opened to students for the first time. She was one of the main founders and continued to work there for many years.

Over the years, Carolyn and Oscar made changes throughout the Las Vegas Valley. They were dedicated to this community. Oscar was elected mayor in 1999 and served three terms.

Interestingly enough, it was the Goodman children who thought that Carolyn should run for the office after Oscar’s final term. “They suggested that I had a lot more ideas to implement, and they thought their mother would do a good job of making those ideas happen,” said Oscar.

The Public Oscar

Just because he is now 80 years old, that doesn’t mean that Oscar is slowing down one bit. He is the chairman of the Host Committee of the Las Vegas Convention and Visitors Authority and an ambassador for Las Vegas. One of his main responsibilities is welcoming groups to the community, which he does with showgirl accompaniment and martini in hand. There couldn’t be anyone more suited to the job—his smile is infectious, his stories sometimes outrageous and his enthusiasm for Vegas is genuine.

But, speaking of martinis—Oscar is also a spokesperson and ambassador for Bombay Sapphire Gin. This opportunity was presented to him in 2002 by his friend Larry Ruvo, now senior managing director of Southern Glazer’s Wine & Spirits of Nevada. Oscar was still mayor at the time and couldn’t personally accept the \$100,000 stipend that went along with the honor, so it was arranged that \$50,000 per year would go to support the homeless in the valley and \$50,000 would go to The Meadows School.

This worked out perfectly—Oscar had always been a gin drinker, and his signature martini was a little different from the ordinary. It simply consists of gin and a jalapeño. Carolyn created a how-to video for National Martini Day in June. According to the video this martini has no vermouth and no olive or onion garnish, but instead a whole jalapeño with a small tip of the end cut off. She also suggests shaking the gin with the shaker sideways rather than up and down, “This way is better,” she says. “This way is faster and it makes it colder.”

Oscar’s huge personality is also a plus for Bombay Sapphire Gin. When asked if he had

always been such a showman with such a strong outgoing personality, he said, “My mother has told me that I was always this way. My wife has said that I was always this way, but I have to admit, I never saw it.”

The original recipe for Bombay Sapphire Gin was created in 1761 and calls for the infusion of ten botanicals. This gin is distilled outside of London and is in a family of three gins: Bombay, Bombay Sapphire and Bombay Sapphire East. Because the process for creating Bombay Sapphire is a vapor infusion, it is an aromatic spirit, but a bit less pungent on the pallet than some.

The Private Oscar

Even though the Goodmans are prominent figures, they value their privacy. Carolyn is reportedly an excellent cook, and many nights they can be found home sharing a private dinner. They spend time with their four children and six grandchildren, who all live in Vegas, and just celebrated the wedding of one of their sons.

Oscar reads voraciously—between the hours of two and five every morning—finishing several books each week. He reads almost exclusively fictional mysteries and has just completed *Knife* by Jo Nesbo. He enjoys Scandinavian moire such as Stieg Larson’s “Millennium” series that begins with *The Girl with the Dragon Tattoo*. He listens to classical music, and admittedly the only exercise he gets is raising a martini glass on a daily basis.

Everyone who knows Oscar has heard him say that he tries to live each day to the fullest. In his life, he has been a Fuller Brush salesman, a janitor in Harlem, a salesman of men’s shoes in a department store and an elevator operator. He will tell you that he did those jobs to the best of his ability and enjoyed them all, saying, “If I found myself in a job I didn’t enjoy, I looked for something else.”

Let’s all salute Oscar’s 80th by raising a martini glass of Bombay Sapphire—preferably with a jalapeño with the tip cut off inserted!



DISHING IT with Sk Delph

By Sk Delph

Sk Delph knows her way around food and wine, not necessarily in that order, having lived and traveled from Sonoma, California to Boston and back to Vegas for the last fourteen years with her chef husband, turned GM here in Vegas.

She has been published in various short story anthologies and is currently working on her first novel.



photos by Sk Delph

Tiberio Wine Dinner at Vetri Cucina

May I share with you a wine-tale? It's the history of a vineyard nestled in a mountainous region of Italy and the discovery of 60-year-old vines. Here, I could describe 'a young princess' except Cristiana Tiberio, the winemaker of Tiberio Winery is much more extraordinary than that. She's a chemistry graduate who uses this knowledge to create some of the finest wines to have ever graced our table.

On July 22 I had an opportunity to dine with Cristiana Tiberio at Vetri Cucina restaurant at the top of the Palms Casino Resort. The food, the wine, the view and the company were all top notch and the experience thoroughly enlightening.

"Many people believe that chemistry relates to only inorganic compounds and chemicals," said Cristiana. "Nothing could be further from the truth. Chemistry is all about the organic compounds of the earth and the minerals that make up the soil ..." Cristiana's background in chemistry lends itself beautifully to the process of winemaking. Cristiana's attention to detail is staggering as she continues to talk about the differences in everything from terroir to the grapes themselves.

Trebbiano Abruzzese vines are rare and are often confused with Trebbiano Toscano and other similar-looking vines. They are, however, very different varieties. "When we were finally able to assess the vines," she said, "we did it by taking DNA tests, because we understood that

these vines were very special. They were not the usual Trebbiano vines that are very common throughout Italy, many of which are lumped together under one label as Trebbiano." Cristiana said this with great passion. "These, in fact, are a very rare variety."

What Cristiana meant was that there are so many Trebbiano varieties commonly grown in Italy, they are often mistakenly referred to as Trebbiano Abruzzese when they are not even close. Without laying fault on anyone in the industry, it's just something that has been overlooked for many years. "For this reason, at Tiberio Winery, we never buy from nurseries and only propagate from our own fields to start new vines." Now we can understand how this was life changing for the Tiberio family, to have almost exclusive access to these very special grapes from vines that are at least 60 years old, maybe older, with the DNA signatures to prove it. From this, they produce wines that are delectable. It's truly a labor of love.

Speaking of which, the most fitting mascots to this wine-tale are two magnificent pure white Great Pyrenees dogs weighing in at about 175 pounds each. They are her constant companions as she roams the vineyards. A fairy's tail (pun intended) indeed!

Let's have some food and wine.

I'll start with my favorite wine and food pairing, which was the third course: sea bream and salsa verde served with Cerasuolo D'abruzzo 2017. The flavor was lovely with an acid to fruit balance that was crisp and clean. This bright

pinkish-red wine held the aromas of red cherry, small red berries and pomegranate. The finish was decidedly floral. I will find this wine and stock my wine rack.

Back to our first course, which was panelle with favetta and grilled leeks served with two white wines for comparison: Trebbiano D'abruzzo 2016 and Trebbiano D'abruzzo Fonte Canale 2016. The differences in these two wines is remarkable and can be accounted for not only by variety but also by terroir. Both were wonderful selections.

The second course was corn agnolotti with pickled blueberries and basil served with Pecorino Colline Pescaresi 2017. A beautiful white wine with peach on the nose and yellow apple, honey and a satiny texture. What's not to love?

I will end on my second favorite, the fourth course: smoked lamb leg with baby vegetables and jus served with two reds, Montepulciano D'abruzzo 2016 and Montepulciano D'abruzzo Colle Vota 2014. May I say this bright red wine was intriguing? The nose was lush with red cherry, cinnamon, nutmeg and citrus. The finish was long and satisfying with spicy red fruit and a touch of floral.

We toasted Cristiana Tiberio, Tiberio Winery and Vetri Cucina and tapped into a nectarine and strawberry crostata topped with strawberry gelato served with a Vetri Cucina house-made Meyer Limoncello.

Thank you, Cristiana Tiberio, and *Vetri Cucina* for a beautiful experience!

Front & Back of the House

A Bit of the Theatrical Behind the Bar

By Gael Hees

Gael Hees is a Las Vegas freelancer, specializing in written, graphic and audiovisual communications. She has written for national publications and has won numerous awards for tourism-related printed materials and videos, is accredited in public relations by the Public Relations Society of America and is a certified hospitality educator. gael.hees@icloud.com



Monica Atwood, or Jack as she is known, is funny, quirky, a bit stubborn, loyal and a hard worker. She'd do anything in the world to help someone. She loves dogs—both her own and everyone else's. She soldiers through all adversities and is probably tough as nails. Oh! She is also spontaneous and affectionate to the point that she will stop mid-sentence of a good story to run over and give you a hug because she forgot to do that when you came in (I know from experience).

There has always been a theatrical side to Jack. She studied drama at Arizona State University, but discovered she didn't want to know the history and business side of theater, she wanted to *do* theater. She finished her studies at a private school in San Francisco and found herself in California where, "it was the time of the tall thin beautiful people and they weren't doing girl next door stuff back then." She found a place in a small theater company in the Midwest and eventually moved to Chicago.

It was there that she and four others founded Rivendell Theater Ensemble, now celebrating 24 years of "women's works." One of the original founders, Tara Mallen, is still with the theater as artistic director, and Jack closely follows the theater's activities. At some point, she decided she was a better stage manager than actor, singer, dancer. "So I just went from acting to stage managing—now, there are whole educational programs for stage managing, but not back then. I just kinda made it up and joined the union and learned and did some touring things and this and that."

"This and that" included working as a stage hand at American Girl Theater. This was her first introduction to children's theater and she realized that she was "shaping young women because theater teaches important life skills like respect, discipline, commitment." It also included four years in Birmingham, Alabama

in Birmingham Children's Theater and Red Mountain Theater Company where she helped stage more than 50 productions.

Throughout all of this, Jack bartended and worked as a server to fill in. Working in the foodservice industry always provided her with the flexibility she needed to work around theater rehearsals and performances.

When Jack came to Las Vegas to provide support and company for her father, she was looking for more than a job. She was looking for community, a place where she felt she belonged—like that of a close-knit theater troupe. She found just what she was looking for at Frankie's Uptown.

"It was just a fluke," she said about finding Frankie's. "I was looking for a place like this when I first moved here; it reminds me of the places I worked for in Chicago. There was just a connection. It felt like I was talking to my family—they all felt so familiar," she continued. When they offered her the position of bar manager, her head was saying "Hell, no way," but her mouth said, "Yes, whatever you need."

Frankie's Uptown is the most recent offering of Frankie and Chris Lee, longtime restaurateurs in Las Vegas. Located across from the new Las Vegas Ballpark, the space was remodeled in record time so the opening coincided with the Aviator's first game. The restaurant/bar has a wonderful old school tavern feel with brick walls and dark wood benches. One of the features on the expansive menu is the STRoLL: homemade dough rolled around a mixture of meats, cheeses and sauce, and baked to perfection. Delicious. The bar has an astounding list of whiskeys.

After being open only four months, it has already started to attract "regulars." Many of the Aviators will go by after a game (Jack says they're "just darling," and thinks of them as her "little brothers") and people in the area drop by for a drink or dinner. The restaurant is also attracting industry people, because it is a great place to hang out and it's open till 2 a.m.

"There really isn't anything open that late in the area," said Jack. "We serve food till closing, and I've seen nights when Frankie is cooking up something at 2:30 a.m. We get all kinds of people after midnight. It's not a gaming bar, we have a pool table and great whiskey," she concluded.

Of course, Jacks talks to everyone, not shy this one. She makes you feel like she's known you forever. Jack's creating her own community in Vegas.

Frankie's Uptown is located at 1770 Festival Plaza Dr #190 in Downtown Summerlin.

frankiesuptown.com



photos by Gael Hees

Legendary Pasta Mia East and West Standing the Test of Time with Classic Italian Fare

By Elaine and Scott Harris

Elaine and Scott Harris are full time journalists for over a decade covering resorts, spas, fine dining, wine, spirits and luxury travel. The husband and wife writing duo are sommeliers through the Court of Master Sommeliers and their work has appeared in the LA Times, Travel and Leisure, Google Travel, Modern Luxury, French Quarter Magazine in France and Monaco and Lausanne Tourism City Guide. Visit their website at Cuisineist.com to read articles and view over 400 videos featuring celebrity chefs, winemakers, sommeliers and Food Network stars.



photos courtesy Elaine and Scott Harris

Las Vegas has long been known for its classic Italian cuisine but surviving and thriving in the competitive culinary world is tumultuous—many come and go with little or no fanfare throughout Vegas’ constantly changing restaurant culture. There are those who by sheer will, determination and gracious hospitality stand the test of time, serving award-winning cuisine year after year. Pasta Mia East and West proprietor and Chef-Owner Armando Martinez has done just that, continuing to garner brilliant reviews for his Northern Italian cuisine starring his pasta and linguine with fresh mussels and other dishes that have spanned three decades and yet, continue to satisfy a new generation of discriminating diners.

Walking in, guests can’t help but notice the immaculate linen-adorned tables and the quaint garden patio. Huge floor-to-ceiling murals featuring pastoral Italian scenes set the tone for an authentic Italian experience. Martinez joined us at our table and discussed his many years in the industry. “I have been in this business for over 30 years,” he smiled. “I was an opener for the renowned Piero’s Italian Restaurant. Over the years I have been fortunate enough to serve Celine Dion, Andre Agassi, Brooke Shields and many other celebrities and noted locals, but it has been the dedicated families that keep coming back that have kept me in the kitchen

these many years,” Chef Armando added.

Being inspired by Martinez’s sincerity and passion, we were in great anticipation to see what gastronomic delights were in store for us as he retired into his kitchen to prepare our dining experience. Knowing some of the dishes that have been on the menu for decades, our palates eagerly expected serious culinary skill as the famous Lasagna Bolognese arrived at our table signaling the beginning of a memorable evening.

Another ideal way to begin is the Mozzarella Caprese Salad featuring vibrant fresh tomatoes, house-made mozzarella, spicy authentic olive oil, balsamic vinaigrette and fresh basil. Chef Armando’s superb chicken dishes whether its Marsala, Parmigiana, Vesuvio or Piccata, are all beautifully composed, dictated by time-tested ingredients and dedicated culinary practice. Being known for house-made pasta, Pasta Mia’s classic Penne alla Vodka with thinly sliced pancetta ham in a creamy tomato sauce and of course—a touch of Vodka—is a must-try. A gift from the sea, the Orange Roughy Francese, an alchemic blend of delicate fish filets adorned in white wine, lemon and butter is simple but supremely satisfying and one of the most requested menu items. Another brilliant entrée choice is the Pollo Pizzaiola. The juicy chicken breast sautéed with generous garlic, capers, oregano, fresh basil and red bell peppers

accented in a light tomato sauce pairs beautifully with many of the fine Italian or American wines offered on Pasta Mia’s thoughtful wine list. For the grand FINI, Pasta Mia’s own Cheesecake is a defining way to end the evening.

Chef Martinez splits his time between Pasta Mia West and Pasta Mia East. The menus are essentially the same, featuring authentic Northern Italian cuisine night after night. Pasta Mia East has a charming full bar and an outstanding happy hour. Regulars stop in year after year to partake in a very reasonable bar menu serving Garlic Bread (\$1.99), Meatballs (\$5.99), fresh Caesar Salad (\$4.99), Fried Calamari (\$5.99) and even Steamed Clams (\$8.99). For a libation there are many choices from Domestic Beer (\$3), Imported Beer (\$4), Red & White House Wines (\$4) and even Well Drinks (\$5). And to add to the experience, enjoy live music at Pasta Mia East as well.

Both locations will take you on an exceptional time-tested culinary journey. You can taste dedication and passion in each bite. No matter what part of town you may be in, East or West, Chef Armando’s award-winning Northern Italian cuisine will have you coming back year after year.

Pasta Mia West – 4455 W Flamingo Rd.

Pasta Mia East – 1955 East Tropicana Ave.

The RESTAURANT EXPERT

Use Checklists to Teach Managers What You Expect

By David Scott Peters

David Scott Peters is a restaurant coach and speaker who teaches restaurant operators how to cut costs and increase profits with his trademark Restaurant Prosperity Formula. Known as the expert in the restaurant industry, he uses a no-BS style to teach and motivate restaurant owners to take control of their businesses and finally realize their full potential. Thousands of restaurants have used his formula to transform their businesses. To learn more about David Scott Peters and his formula, visit www.davidscottpeters.com.



Operational systems from the back of the house to the front of the house are the only way for your restaurant to earn its potential in profits. The magic of using systems is you can finally let your managers do the work. Your job then becomes holding your managers accountable. The secret to it all is checklists that keep your team on task and focused on what you expect from them. In every restaurant, every day, there are tasks that must get done. The best way to make sure it gets done—and nothing gets skipped—is to use a checklist for all the daily systems.

A great example of an effective checklist is one that reminds management of all the daily paperwork. Here is an accountability checklist that covers daily paperwork.

End-of-Day Paperwork

- Was it completed before the last manager left the building?
- What is the over short?
- Check that cash deposit was used, not POS cash due.

Paid Out

- A paid out is cash used from a bar or cashier drawer to pay for a bill, an invoice or a store run.
- Entered to balance.
- Was the line item detail completed?
- Is there a receipt in the daily paperwork?

Manager Log

- Are the questions being answered?

Invoices

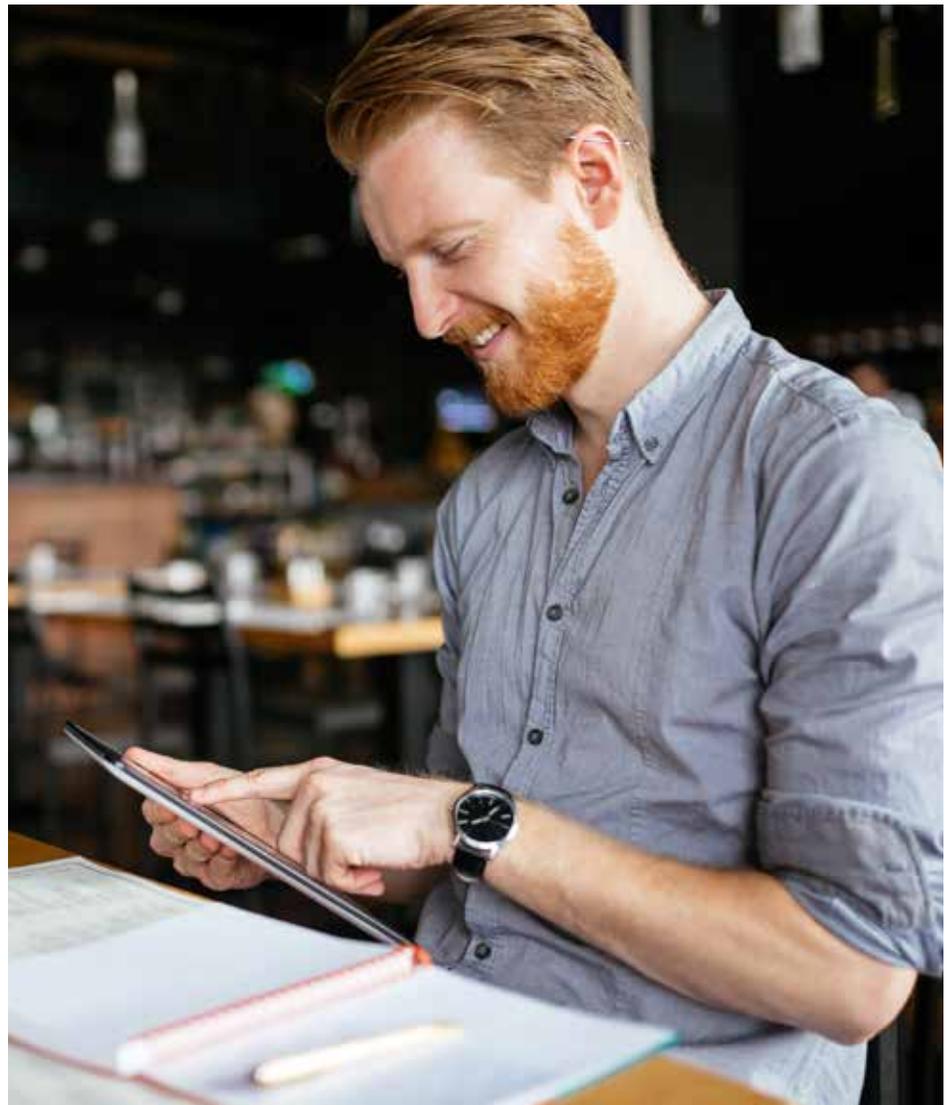
- Check that invoices are being entered as they come in.
- Check that invoice line item detail is being completed.
- Review physical invoices against the invoice summary report. Pick the correct date range, print it off and compare them to your vendor invoice summary reports.

Purchase Allotment System

- Check to see that the purchase allotment system is being used and followed.
- Double check purchase orders are within your purchasing guidelines.

Labor Systems

- Are master schedules in place and accurate?
- Has a labor allotment been run?
- Schedule is within budget guidelines using the reverse labor system?
- Is labor being tracked daily with the reverse labor system?



Food/Beverage Systems

- Are your products usable, have pars and locations set?
- Are recipe costing cards completed?
- Are you checking that orders are within purchase allotment guidelines and being placed on time (complete)?
- Has your inventory locations section been set to how the product appears on the shelves or alphabetical?
- Are inventories being taken every Sunday or at least the last day of the month?

Give this list to your managers. Maybe you don't have all these systems in place yet in your restaurant. That's OK. Find the things you do expect your managers to do now and start setting the expectation that you expect that work to get done every day.

Your job is to hold your management team accountable and all you have to do is check their daily activities, holding them to this checklist. If you simply ASSUME they are being done, you will not have control of your cash, profits or management. Follow this checklist to ensure you are doing your job!

SPIRITS CONFIDENTIAL with Max Solano

Around The World with Gin
Part 2 of 2

By Max A. Solano

Max Solano is a principal mixologist at Southern Glazer's Wine & Spirits of Nevada and is considered one of the most respected and premier authorities in the West Coast on all matters whisky. He also serves as a Spirits Judge at the coveted New York World Wine & Spirits Competition, International Whisky Competition and world-renowned San Francisco World Spirits Competition.



Last month we covered some amazing and diverse gins from various geographical regions throughout the world. This month, I decided to continue riding this gin train and cover some of the delicious gins “local” to us.

If we were to take a trip back to NYC in the latter part of the 19th century, we would see the evolution of the cocktail from its early 1800s infancy and how much it has become an integral part of our culture and society. Most of the gin-based cocktails heavily imbibed leading up to Prohibition were made with a rarely seen style used today called *Old Tom*, *Old gin* or simply “gin.” This style, which has existed since the early 18th century, is sweeter than the London dry style as producers would typically add sugar and/or licorice to mask the harshness of the spirit. This was most likely due to the pre-existence of the Column still.

The London dry style was also present during this time in the US, but did not begin to experience a dramatic growth until the repeal of Prohibition.

With the unprecedented boom of the American craft distillery scene in the US in the early

2000s up through today, we started seeing a tidal wave of new vodkas and gins from these producers because of the quick turnaround time from harvest to market. This new style typically referred to “Western” or “New World” style is much more appealing to a vodka drinker, as it focuses less on the juniper and more on the integration and showcasing of all the botanicals.

EMPRESS GIN (42 % ABV)

British Columbia, Canada

One of the more interesting new gins on the block is produced in Victoria, British Columbia. Empress Gin is contemporary as well as aesthetically eye catching. It's distilled in small batches and uses eight unique botanicals including juniper, tea, rose, coriander seed, grapefruit peel, ginger root, cinnamon bark and butterfly pea blossom, from which it gets its beautiful indigo color. Owners Danny & Kelly Pettit's inspiration years ago when creating Empress was due to the very impressive afternoon tea program offered at the Fairmont Empress Hotel. Empress Gin works exceptionally well in lighter profile

cocktails such as a gin & tonic with Fever Tree elderflower tonic or a Collins with a tea syrup... Just saying!

FREY RANCH (45% ABV)

Fallon, Nevada

Nestled up in northern Nevada is a 1,200-acre parcel of land that the Frey family settled on before Nevada was a state. Several years ago, Colby & Ashley Frey decided to embark on their own distillery, which was pretty much built by their own hands! And, for most of their spirits offerings, they are literally “Frey farm to glass!”

They offer a line of artisanal spirits that are both diverse and very well-crafted. But, their award-winning gin(s) are made using grains only grown and harvested from their own land. The juniper and sagebrush are two of the essential botanicals used for their Frey Ranch gin and also foraged on their property. The other five botanicals consist of angelica root, cardamom, coriander, lemon and orange peels. Note that this gin base is made differently than their vodka.

The barrel-finished gin is made in small batches

and, unlike the main gin, no two will use the same exact botanicals. This gin is rested for up to six months in virgin charred oak barrels (No. 4/ No. 3 on the barrel-head) char from the Barrel 53 Cooperage in Missouri. I have had fun using both Frey Ranch gins in cocktails such as the *Southside* and *Last Word*.

ALPINE SUMMIT GIN (45% ABV)

Park City, Utah

Alpine Distillery founder and owner, Rob Sargent, can easily be a candidate for “Most Interesting Man in the World.” About 15 minutes away from the High West distillery, Alpine is already making a name for itself for its diverse and quality spirits offerings. Alpine uses its own handmade Detroit still using full vapor extraction and is also Orthodox Union Kosher Certified made in small batches. This award-winning gin uses botanicals such as lemon and orange peel, ginger, coriander seed, juniper, angelica root, cardamom and more..... separate from their distillery, Alpine has a fun bar and visitor center where you can experience all of Alpine’s spirit offerings and even make your own gin style. Rob recommends drinking the Summit gin with soda, or in their “PGT” with Summit gin, Preserve liqueur & tonic.

JUNIPERO GIN (49.3%)

San Francisco, California

When we talk about O.G.’s of craft spirits in this country, we have to bring up Hotalings & Co., formerly Anchor Distillers, founded by legendary brewer turned distiller, Fritz Maytag. Although the brewery had been in existence for quite a few years, Fritz wanted to turn his hand to distillation and opened up the distillery in 1993.

Junipero is a full-bodied and diverse gin style that has both London Dry and Western style characteristics! Head distiller, Bruce Joseph, continues to oversee the production of the spirits still that are made at the Hotalings Distillery. This gin incorporates some classic and unique botanicals such as anise seeds, cardamom, cubeb and Seville and sweet orange peel. My recommendation is a *Vesper* or *classic martini*.

WOODY CREEK GIN (47% ABV)

Basalt, Colorado

One artisanal spirits producer that believes in keeping things local is Woody Creek. Their Colorado gin offers a complexed flavor profile. One unique fact about their gin is that like their vodka, they use the same 100% potato base that was distilled in their custom-made Carl stills. The gin is made from locally sourced juniper, as well as lemongrass, coriander, cinnamon, angelica, hibiscus, lavender, cranberries, grains of paradise and multiple citrus fruit and allowed to macerate for a full 24 hours before being re-distilled. I would recommend their gin in fun classics like the *Monkey Gland* or *Corpse Reviver No. 2*.

These gins are just some of the great “locally” produced standouts that you should take the time to become intimate with either at home or your favorite watering hole. My hunch tells me that we will be seeing many more of these unique and greatly crafted artisanal spirits down the road!

Cheers!



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By Adam Rains & Terry Clark

Adam is lead bartender at The Golden Tiki and a member of the Health & Wellness Committee for the Las Vegas USBG. He has studied at SDSU, USBG, BarSmarts, International Sommeliers Guild, Certified Cicerone Program and Southern Glazer's Wine & Spirits Academy.

Terry is Beverage Director at the Summit Club where he is building an elevated bar program. He is certified by the Court of Master Sommeliers, an active USBG member and in 2018 won the USBG award for Most Creative Bartender.



MARISSA BARLOW

photo courtesy Marissa Barlow



Meet Marissa Barlow. A recent transplant from Chicago, she has been a member of the USBG since 2007. She feels most at home at cocktail bars that have a welcoming and unpretentious vibe that also

know how to nail the perfect sour! Marissa is still looking for that place in Vegas, which is a fun journey, and she is still searching for the right bar team to join. While she has only been in our chapter for 2 months, you will definitely see more of her in the weeks & months to come.

What is your approach to bartending?

My approach is mise en place. I like to have a team as prepared as possible and set up for success. I am a firm believer that it translates to better hospitality for the guest as you're better able to focus the attention on people as opposed to tasks.

Who do you look up to?

I look up to Ashtin Berry. Her commitment and approach to bring awareness of intersectionality to the bar world is awe inspiring. If you don't follow, her you should.

What is your next step in your career?

My focus right now is to better my wine knowledge and get my sommelier certifications.

Our chapter's motto is "hospitality first." What does that mean to you?

To me this means a commitment to focusing on guests and their experiences. Coming into work and leaving any distractions and ego at the door. One of my favorite things about this industry is the power it has to bring people together and connect through food, drink and kindness.

Thoughts on the Las Vegas and the USBG?

I'm excited to be part of such an active vibrant USBG community here in Vegas. I love all of the educational opportunities and getting to visit different venues. Everyone I have met has been wonderful and welcoming.

JOON KOO

photo courtesy Joon Koo



Chinatown continues to grow its talent pool, seemingly overnight. A new addition is Joon Koo. While new to Las Vegas he has already made a name for himself in the bartending community throughout the

country and his experience and creativity is a welcome addition to Las Vegas.

You are new to Vegas but already have a ton of experience and a name throughout the bartending community. What is the biggest surprise (positive or negative) you weren't expecting about Vegas?

Being new to Vegas is an understatement. I never had the desire to move or even to visit Las Vegas before a friend convinced me to. Everyone I have encountered has welcomed me with open arms and showed me nothing but love and made me feel at home from day 1. Well, the biggest surprise of Las Vegas was how diverse the city really was. All I knew about Las Vegas was about the fancy hotels and all the bright lights and the city that never sleeps. The city is so much more than just the Strip.

How did you find your way into the bar industry? Did you end up in it while doing it "temporarily" on your way to something else or have you always wanted to be a bartender?

I started working at a restaurant as a server during my senior year in high school. In the beginning, I did not think I would still be working in this world 15 years later.

The flavor combinations you come up with are extremely interesting and creative. How do you brainstorm and create an innovated cocktail menu? Do you work better by evolving freestyles into a more finished cocktail or is everything meticulously written down and planned?

I love food. I find inspiration from everything I smell, taste and experience, and I always want to recreate that memory into drink form and share the moments and memories with my guests. Studying the mother cocktails and classics were the most crucial part of the learning process and talking about "why" was the most significant help.

Tell me about Sushi Kame

Sushi Kame is a new addition to Chinatown. We are located underneath the Green Leaf Lotus Apartment complex by Spring Mountain and Valley View. We focus and specialize in seasonal ingredients. The flavor palates of our dishes are very subtle to keep the integrity of nature's gift. Our chefs focus on providing that one-of-a-kind experience to each guest by adding the unique ingredients to each dish, the

love. As the dishes are prepared with so much love and care, we work hard to add the same, if not more of the same care, on the beverage side. At the bar at Sushi Kame, we try our best to make all of our ingredients as honest and transparent as possible.

Our USBG chapter is extremely excited to have you join us. How did the USBG impact your career as a younger bartender in another city?

USBG Dallas Chapter embraced me from the moment I joined. I have made lifelong friends and created a second family. I started bartending much later than many of the other bartenders in the area, but USBG definitely helped me take the fast track to meet fellow bartenders and learn about different aspects of the business and opened many doors for me.

Anything you would like to add?

I'm incredibly excited to be a part of the Vegas community. I'm a nerd in every aspect of life—I like to know the reasons behind each process and why. From making the simple syrups to juicing, shaking the daiquiri and stirring a martini, understanding why and how is my favorite part of working as a bartender. I don't know everything, but I'm constantly searching for the answers and different processes. I'd love to nerd out with y' all—whether it be at your bar, where I work or wherever we get to see each other. I'm excited for this new chapter in my life.

Best of the Best

By Shelley Stepanek

Shelley Stepanek is President of DSA, the oldest non-profit tourist association in the state, along with being on the board of ticket brokers. Shelley has previously owned three restaurants.



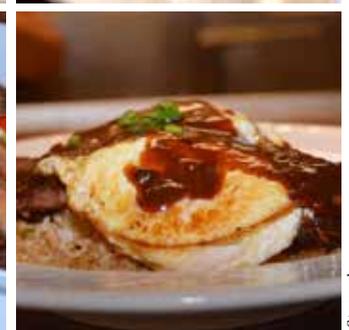
HARD ROCK CAFÉ on the Strip is easily found. Just north of MGM, and across the street from Park MGM, this 3-story behemoth building beckons you to come out and play. Indoor and outdoor seating, plenty of party rooms and a giant deck overlooking the Strip make this one big party atmosphere. They have new menu items including exquisite milkshakes, served in old school milk bottles, loaded with whipped cream and a churro chunk on the top in cookies and cream or strawberry cheesecake. Yes, had to have one. Their biggest new item is the actual 24-carat gold hamburger with a real thin slice of pure gold. The burger is loaded and has a side of the tastiest fries around. Another burger is loaded with bacon and onion rings, the slider plate has three good sized pieces and the wings are great. Plenty of salads, of which my favorite is the spinach with fresh beets, goat cheese and mandarin oranges. There are both elevators and escalators to reach the 2nd and 3rd floors. Everywhere you look are original guitars, costumes from famous movies and rock bands and plenty of memorabilia. Parking is just north of the venue. Open 7:30 a.m.-12:30 a.m. 702-733-7625. 3771 S. Las Vegas Blvd.

Looking for a different kind of show that might include dinner in Las Vegas? Well the D Hotel downtown has it, **MARRIAGE CAN BE MURDER!** A totally interactive dinner murder mystery. Husband and wife team of Eric and Jayne Post have done this show for 20 years. Eat, drink and be prepared to put on your detective's cap, as you try and figure out who is killing some of your dinner partners. Is it the man sitting at the same table looking at your date? The lady across the way? The young teenager, with wildly spooky hair and horn-rimmed glasses? This show has been at the D for years, and the story line changes nightly. As you start with your salad, the lights go out, and you hear a scream. The first "victim" of the night has been slain. You have your choice of beef, pork or pasta for dinner, along with mashed potatoes, green beans, rolls and salad. And the dessert is the biggest surprise of them all: red velvet cake, creamy pudding, lots of whipped cream and a big (plastic-totally safe) hypodermic needle filled with raspberry to "stick" inside your dessert. 6:30 p.m., on the 2nd floor, 105 minutes. Children should be 8 or older. Anyone can be a suspect among totally innocent guests. The cast changes out every 8 weeks. Book at any of the show ticket companies. Starting at \$78.00.

CINNAMON'S is a great place for breakfast or lunch, featuring many Hawaiian dishes, such as mahi mahi, kalua pork, smoked salmon egg dishes, crab cake benedict, lox & cream cheese with salted salmon and they sell the best Hawaiian coffee. Egg dishes include Hawaiian, Chinese, Italian or farmers omelets. Cinnamon's is known for its prime rib loco moco, roasted in-house with demi-gravy and horseradish cream. The pancakes are the best—red velvet, cinnamon apple or guava chiffon, each covered with their own tangy, sweet or tart sauces. Six burgers to pick from along with Phoenix beef loco moco (a Schezwan-style tasty crispy beef with peppers, mushrooms and onions). Most locations have an island concept, as they have three restaurants in Hawaii and two in Japan and are fast expanding this great new concept. Owner Alika Nam will go out of his way for whatever you request. Plenty of parking and plenty of tables. Take-out orders and catering for sure. Open daily 8 a.m.-3 p.m. 7591 W. Washington. 702-478-7027.

FLIGHTS is the newest Las Vegas Strip restaurant. With a total aviation-theme, this new eatery held its fifth location grand opening last month and is the first location outside of California. The restaurant is located in the Miracle Mile Shops at Planet Hollywood, right next to the famous V theater, well known for hosting more than 10 shows. Restaurateur Alex Hult and his wife Sarah (Miss Nevada 2011) own the franchise. Corporate Chef Kyle Kingrey had some great food and beverage options served as a trio or a "flight" which allowed all guests to sample a variety of food such as ahi tuna, shrimp skewers and salads. Each drink had a unique Flight name, such as The Aviation featuring gin, Crème de Violette and Luxardo; The Maverick with bourbon, peach and balsamic; and The Mile High with tequila, Campari and grapefruit. Plenty of desserts include a beignet flight and a cheesecake flight.

With a plane overhead and waitresses dressed in airline uniforms this extremely large and open restaurant overlooks patrons in the mall. Open from 9 a.m.-midnight, this is a one of a kind experience. flightsrestaurants.com



photos courtesy Hard Rock, Cinnamon's and Shelley Stepanek

May I Recommend...

Eiffel Tower Restaurant

By Blake Myers

Blake Myers visited Las Vegas many times annually for over 35 years, and as his familiarity with so many restaurants grew, more and more people "back home" began asking him where to eat on their "upcoming visit." In 1998 he began formally reviewing and recommending his best picks in a newsletter he published, and after moving here in 2008 soon established his website, Bestofvegasdining.com, through which he shares his selections with a worldwide audience.



photos by Blake Myers

If you want to see the Arc de Triomphe and France's capital city from a height of 410 feet, you can travel slightly more than 5,000 miles and have dinner at the Jules Verne restaurant in the Eiffel Tower. If not, there's an alternative.

Since its September, 1999 opening, the Paris Las Vegas Hotel's recreation of the Eiffel Tower and Arc de Triomphe boasts beautiful, slightly scaled-down versions of these iconic French landmarks. As a bonus unavailable in Paris, dining here offers a 115 foot-high vantage point of Roman architecture to the north and a stylized Luxor, Egypt pyramid to the South. Located across from Bellagio's fountains, the restaurant's floor-to-ceiling windows provide a beautiful view of the Strip in both directions.

And under the guiding hand of Chef/Proprietor Jean Joho, the restaurant certainly doesn't take a culinary back seat to its French counterpart.

Chef Joho began assisting in his aunt's kitchen in Alsace, France while still a toddler, and during his formal training worked at kitchens in France, Italy and Switzerland. By age 23, he already was the sous chef at one of France's Michelin three-star restaurants.

After coming to this country, Chef Joho's success continued with Everest in Chicago, which garnered highest awards from the *Chicago Tribune*, *Chicago Sun-Times* and *Chicago Magazine*. Everest was judged by *USA Today* to have the country's best selection of Alsatian wine.

Everest received the Five-Diamond AAA rating, and "Who's Who," "Best New Restaurant" and "Best American Chef, Midwest" recognition from the James Beard Foundation. Other successful Joho restaurants include his Studio Paris in Chicago and Brasserie Jo in Boston.

Showcasing his acclaimed talents here, Chef

Joho has created a menu that will satisfy even the most ardent French epicure. General Manager Sharon Boudreau and Supervisor Lyle Tolhurst helm the operation, and each boasts an impressive 18 years' service with the restaurant. Co-Executive Chefs Joung Sohn and Lucas Knox oversee the wide range of delicious French and American menu offerings.

But there's much more to experience here besides the menu. Upon exiting the elevator that transported you from the casino floor, you'll be struck by the uniqueness of your surroundings. Immediately before you is the large, open kitchen with all the hustle and bustle that food preparation and service entail. Progressing into the large dining area, you soon will notice the actual steel beams of the tower's skeleton rising from floor to ceiling at many places throughout.

The wine list is massive, and General Manager Boudreau is justifiably proud of the estimated 10,000 bottles available. Wine Director Marc Boutiron oversees this vast selection. Bringing your own bottle will incur a \$75.00 corkage fee.

Wine categories are: **Whites-France**, including Alsace, Loire, Burgundy, Bordeaux, Rhone, Southern France and Rose; **Whites-United States**, including Chardonnay, Esoteric Whites, Rose, Sauvignon Blanc and Viognier; **Reds-France**, including Cote de Beaune, Cote de Nuits, Left and Right Bank Bordeaux, Les Grands Vins Left and Right Bank Bordeaux, Rhone and Alsace, Loire and Southern France; **Reds-United States**, including Pinot Noir, Merlot, Cabernet Sauvignon, Red Proprietary Blends, Cabernet Franc, Petit Verdot, Syrah, Petit Syrah, Zinfandel, Grenache, Malbec & Esoteric; and **Dessert Wines** of France and North America; Port, Madeira and Sherry.

The menu presents some delicious choices

throughout. Notable appetizers include Maine peekytoe crab salad with cucumber and black sesame seeds; warm Maine lobster with caramelized fennel, mint chiffonade and orange; fricassee of wild escargot with potato and sweet garlic soufflé; cold foie gras torchon with duck prosciutto and fig compote, as well as sautéed New York State foie gras with slow-braised pineapple and Alsace spice cake.

Salad choices include a non-traditional Caesar with a warm dressing of olive oil, anchovies, capers and garlic. The salads are followed by a list of caviar selections.

Fish lovers must decide among slow roasted filet of Pacific salmon, red snapper filet, crispy arctic char, daurade royale and whole boneless Dover sole. Vegetarians aren't ignored, with baked herbed crepes with artichoke, roasted tomato coulis and basil pistou and a "faux gras" abalone mushroom with sunchoke puree, spiced apples and wild forest mushrooms.

Among choices for meat and fowl eaters are standout dishes such as a grass-fed bison bone-in tenderloin; Muscovy duck breast with Camargue rice, pistachio and sauce foie gras; the signature individual Eiffel Tower beef Wellington with sautéed snap peas; and various aged steaks, including filet mignon, New York and bone-in ribeye.

Even non-dessert eaters won't be able to resist such temptations as the Eiffel Tower soufflés in six flavors, a white chocolate banana Elysee, a warm baked Alsace apple strudel with cinnamon ice cream and a raspberry napoleon with vanilla blanc manger.

The Eiffel Tower Restaurant offers impressive views of the Strip, with equally impressive French and American food, and you can leave your passport at home.

Chef Talk

Basque People and Cuisine

By Chef Allen Asch

Feel free to contact Chef Allen with ideas for comments or future articles at allena@unlv.nevada.edu

Chef Allen Asch M. Ed., CCE is a culinary arts instructor that has earned degrees from Culinary Institute of America, Johnson and Wales University and Northern Arizona University. He is currently teaching at UNLV. He earned his Certified Culinary Educator Endorsement from the American Culinary Federation in 2003.



I'm not sure how many people are aware of the Basque traditions that have carried over into the United States. Basque culture originated in northcentral Spain and southwestern France. This includes three provinces in France and four provinces in Spain. This is a region with a very specific topography and climate which includes timing of precipitation, amount of sunshine, average wind speeds and directions, as well as number of days above freezing and weather extremes. Basque people started coming to the United States in the 1880s and they settled in the northwest part of the United States, which had many environmental similarities with the region that they came from.

The US population of Basque descendants is not large, amounting to somewhere in the 60,000 to 70,000 range as of the last census. The most populous state is California with 20,868 people, followed by Idaho with 6,637 offspring and then Nevada with 6,096 descendants (mostly in the northern part of the state). Winnemucca, Nevada is the city with the largest percentage of Basque people in the United States, amounting to 4.2% of the city's population.

Basque country cuisine includes many meats—especially lamb and ham—and many fish, especially cod. Basque cuisine is also very vegetable and fruit oriented due to the area's rich soil. This is especially true for tomatoes

and peppers. The cuisine is influenced by both French and Spanish cuisine that is available in the area around Basque country. Basque cuisine is greatly influenced by the many new settlers in the area, especially people that were expelled from Spain and Portugal during the Inquisitions, as well as their own travel and exploration experiences.

Basque dining is often done in a family style setting where platters of food are put in the center of the table and people help themselves to the food. Cider, pork and cherries are also very common in Basque dining. Basque cuisine has changed over the years: In the 1970s and 80s the nouveau cuisine movement helped lighten up certain Basque dishes. The cuisine was also a very strong influence for Chef Ferran Adria of elBulli fame.

One of the evolutions of common foods in the Basque region is the introduction of potatoes. Potatoes, now very popular in regional cuisine, was at first not generally accepted. The potato was first brought to Europe in the 16th century by the English and it came in through Ireland. It was not a well respected or utilized vegetable in most of Europe. This changed as Europeans learned that the potato is easier to cultivate than other staple crops. It did not become popular in Basque land until a few centuries later. It became a very popular vegetable in the cuisine. The fact

that it is a root vegetable and had great storage capacity helped popularize the vegetable. It also grows well in the environment, which is similar to the environment in the Andes where potatoes were first cultivated.

Although the European Basque lands are very mountainous, there are some very fertile soil areas within the narrow valleys of the region. This land was very fertile and these lands were mostly administered by local Basque people. The land was very workable for crops and livestock and was sought after by many potential invaders. Due to the mountainous region, the Basque people were able to fight off most of the potential invaders but lost control of their land every so often before getting it back. Many people wanted to allow their livestock to graze on the rich slopes, but this was usually controlled by the Basque Administration.

There are many tapas and Spanish restaurants in Las Vegas and Nevada, but they do not truly represent Basque food and service. Many of the restaurants that serve Basque food began as rooming houses for the newly-immigrated Basque people from the Pyrenees Mountains. True Basque restaurants are found in many northern Nevada cities such as Gardnerville, Winnemucca, Reno and Elko. One of the most talked about Basque restaurants in Nevada is in Reno, and it is called Louis Basque Corner.

Product Review

By Bob Barnes



Starward Nova Australian Whiskey

We're used to hearing about whiskey from Ireland, Scotland, the US and now Japan, but how about Australia? Starward is made in Melbourne, and the distillery is putting to good use something the country has an abundance of: wine barrels. Starward ages its Nova for two years in "wet" or fresh, uncharred wine barrels from local wineries producing Shiraz, Cabernet Sauvignon and Pinot Noir. Use of steamed rather than charred barrels is a practice that is quite uncommon, and is done to maximize the penetration of the wine into the oak. The dark/red fruit notes definitely come through, making this union of whiskey and wine a good choice for an oenophile who is also a whiskey lover. It's fairly new to the US, having made its debut this past spring.

<https://starward.com.au>



Archer Roose Spritz

Archer Roose is a Boston-based, female-founded wine brand that produces premium-quality canned wine. Newly released are its White and Red Spritz. The sparkling wines are low-calorie (90 cal per can), low-ABV (6%), 100% natural with zero added sugar, gluten-free and vegan-friendly. An advantage to its packaging in cans, besides the convenience, are that the 8.4 oz is one serving size, so you don't have to worry about opening a whole bottle and consuming it before it deteriorates. The White is a blend made from Sauvignon Blanc and Malvasia grapes and the Red is made from Pinot Noir and Malbec. I found both to be extremely refreshing, and a perfectly-timed offering for summer enjoyment.

www.archerroose.com



Stella Rosa Ruby Rosé Grapefruit

Sales of Rosés are noticeably on the rise, and at only 5% ABV, this is more than half below that of most. Imported by California's Riboli Family of San Antonio Winery, this Italian Rosé is made from a proprietary blend of several white grape varietals including moscato, malvasia and a touch of barbera for color. The wine contains natural carbonation achieved using a Charmat-style of fermentation in pressurized tanks resulting in a slight effervescence and an easy-drinking summer thirst quencher that's sweet without being cloying.

www.stellarosawines.com



Stone Tropic Thunder Lager

Stone Brewing has made a name for itself by brewing big, bold, extremely hoppy ales, most of which are variations of the IPA style, but has also dabbled in several other beer styles. Now its newest year-round beer ventures into the lager category, and is touted as a lager for IPA lovers, because "lagers deserve flavor too." This brew weighs in at a modest (for Stone) 5.8% ABV and 45 IBUs and pours a straw yellow with aroma of white wine, melon and citrus. The taste brings lime, orange and passion fruit, compliments of Citra and Mosaic hops; and cantaloupe, derived from the newcomer Cashmere hop. Overall tasting notes are slight sweetness, medium bitterness and a dry, clean finish. It's not as extreme as an IPL, is a little more refreshing than an IPA but retains hop character that IPA drinkers have come to count on.

www.stonebrewing.com/beer/year-round-releases/stone-tropic-thunder-lager



Admiral Rodney Saint Lucia Rum

Newly arrived in the US is Admiral Rodney Rum from St. Lucia Distillers. The line's name is in honor of Sir George Brydges Rodney, a naval strategist who was instrumental in vanquishing the French fleet at The Battle of the Saints in 1782. I sampled the HMS Princessa (named for one of the ships in Sir Rodney's flotilla), aged in bourbon and port wine casks for 5-9 years before being blended. The finished product comes in at 80 proof and has a wonderful brown sugar sweetness with caramel notes and a complex finish with good oak integration and tropical spice. This proved to be one of my new favorites and a fine sipper I had a hard time putting down.

www.admiralrodneyrum.com



Economic Outlook for 2nd Half of 2019 Remains Positive

Shared by Nevada Restaurant Association, written by National Restaurant Association

Consumers are expected to remain in a relatively good financial position, which is positive for restaurants.

Growth in the national economy slowed during the first half of 2019. Job growth averaged just 172,000 a month during the first six months of 2019, which was down from an average monthly gain of more than 223,000 jobs during 2018. In addition, consensus forecasts have U.S. gross domestic product (GDP) rising less than 2 percent during the second quarter, which would make the first half expansion the weakest two-quarter growth in more than a year.

To be sure, a slowing economy doesn't mean a contracting economy, and there are currently no indications that job losses are on the horizon. Indeed, the National Restaurant Association expects the economy to maintain its positive trajectory—adding nearly 1 million additional jobs during the second half of 2019. This translates to an annual increase of 1.6 percent for 2019, which is only slightly below last year's gain of 1.7 percent.

Continued job growth is certainly good news for restaurants, as total industry sales have never contracted without a corresponding decline in the labor market. Even amid the backdrop of a slowing economy this year, consumers ramped up their spending on food away from home. Eating and drinking place sales rose during each of the first five months of 2019, with total sales surpassing their previous seasonally-adjusted record high registered in summer 2018.

Uncertainties abound, and there are plenty of potential landmines that could negatively impact consumer or business sentiment. As such, the risks to the economic outlook are more heavily tilted to the downside. But at this point, it is safe to assume that households on the aggregate will remain in a relatively good financial position through the end of 2019.

This outlook is supported by recent trends in a number of macro indicators:

Household net worth continues to rise

Buoyed by rising house prices and one of the longest-running stock bull markets in history, household wealth trended steadily higher in recent years. After a drop of nearly 4 percent in the fourth quarter of 2018, total household net worth rebounded to top \$108 trillion in early 2019. This is 57 percent above its pre-recession peak in 2007, and has a positive impact on the current and future financial decisions of consumers.

Personal Savings Rate Remains Elevated

Consistently during the last few years, personal savings as a percentage of disposable income remained in a range between 6 percent and 8 percent. This is nearly double the savings rate of consumers during the years leading up to the Great Recession, and indicates that households continue to build up a financial cushion.

Consumer debt is rising...

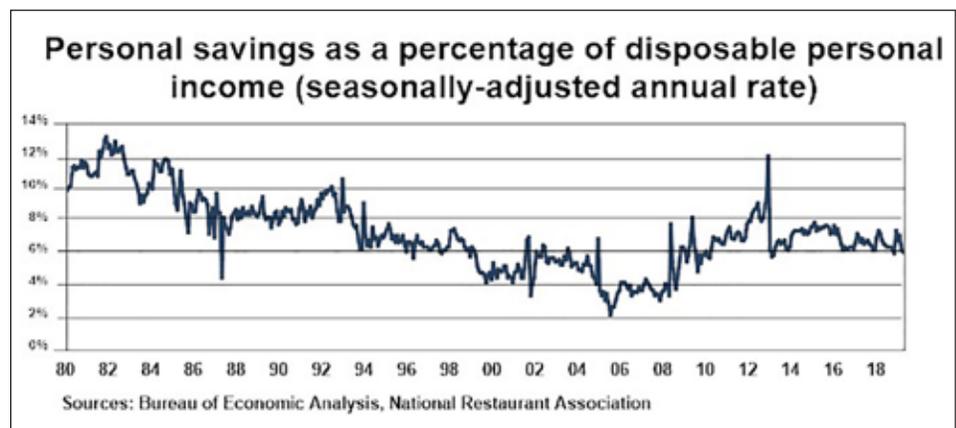
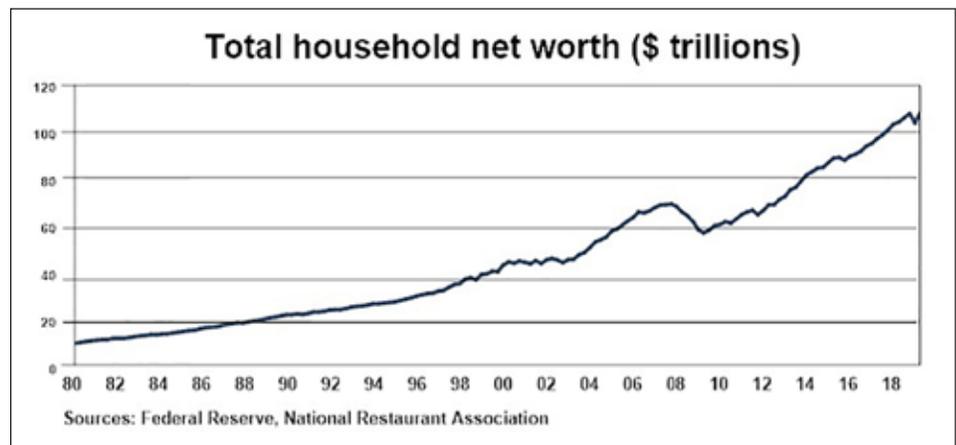
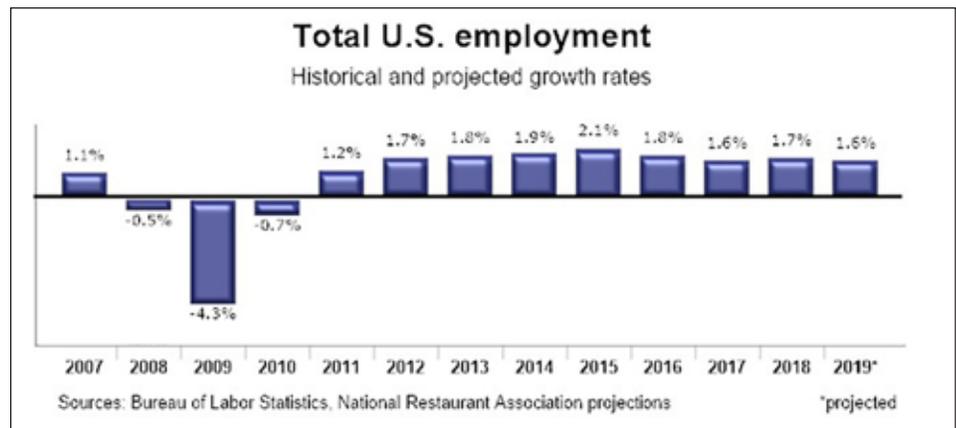
A potential risk to the consumer outlook is the steady increase in household debt. One illustration is the fact that total revolving credit balances are approaching \$1.1 trillion. Although households have lower debt burdens and are more equipped to handle this debt than in years past, it still presents risks.

...but household debt service remains historically low.

Although total consumer debt continues to rise,

the level of debt remains manageable for most households. The Federal Reserve's Financial Obligations Ratio, which is the ratio of total required household debt payments (plus rent on primary residences, auto lease payments, insurance and property tax payments) to total disposable income, remains below pre-recession levels and near historic lows.

Read more analysis and commentary from the Association's chief economist Bruce Grindy at restaurant.org/research/economy/commentary.



EVENTS

There are several major food & beverage events happening in the coming months. Here is a sampling of some of the events we highly recommend, so if planning to attend you can start booking now.

August 10: Aces & Ales 10th Annual Strong Beer Festival at its Tenaya location in northwest Las Vegas will offer an opportunity to indulge in more than 50 different specialty or extremely rare beers that range from 7-21% ABV.
acesandales.com

August 25-27: Western Foodservice & Hospitality Expo will be co-located with the Coffee Fest and Healthy Food Expo West and returns to the Los Angeles Convention Center, organized by the CA Restaurant Association featuring new product and services geared for the food & beverage industry.
www.westernfoodexpo.com

September 22-25: 82nd Annual National Beer Wholesalers Association Convention & Trade Show will convene at Caesars Palace as it does every two years. Be sure to check out the trade show on Sept. 23 and 24, where you'll find the latest and most popular beer products on the market, along with business innovations related to the industry.
www.nbwa.org/events/annual-convention

October 5-6: The Las Vegas Food & Wine Festival will again convene at Tivoli Village, where you can expect events showcasing some of the world's most renowned chefs, spirits and wine.
vegasfoodandwine.com

October 8-10: Global Food and Beverage Expo and Vegas Expo (VFX) at the Mandalay Bay Convention Center will provide an opportunity for 5,000 attendees to see, smell and taste over 200 exhibitors' products. The attendees will include buyers, importers, exporters, distributors, scholars, industry influencers and media.
gfa.vegas

October 14-17: G2E (Global Gaming Expo) will return to Las Vegas, hosted at the Sands Convention Center. This is the largest gaming show in the world which includes F&B@G2E in the Food & Beverage Pavilion dedicated to all F&B related food & beverage products and services to the casino gaming industry.
www.globalgamingexpo.com

October 15-19: Supply Side West at the Mandalay Bay Expo Hall will bring together more than 17,000 ingredient buyers and suppliers from the dietary supplement, beverage, functional food, personal care and sports nutrition industries and will offer an opportunity to explore new trends from over 1,300 exhibitors and 140 hours of educational and conference programming.
west.supplysideshow.com/en/home

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