



SEE IT FIRST...On Page 3!

**WELCOME
NRA
BUYERS**



SEE IT FIRST...On Page 3!

SEE IT FIRST!

Under One Umbrella Has You Covered

Dining al fresco is one of the hallmarks of a life well lived. Food and drinks just taste better outdoors. Everyone remembers the picnic, but never the ants. For the restaurateur, outdoor dining during the more clement seasons is a perfect bonus to the good food you serve year round. You can expand your seating capacity, lay on the atmosphere, and light up the ambience as you extend your outdoor dining season with selections from Under One Umbrella.

CONTINUED ON PAGE 3

Gasser Chair Celebrates 60th Anniversary

The Gasser Chair Company is currently celebrating its 60th anniversary in the business of designing and building the finest quality seating products. For six decades Gasser has provided the hospitality industry with stylish seating, engineered to endure. Form and function marry for keeps in a Gasser Chair. Working with individual customers and often their architects and designers, Gasser prides itself in customizing many of its designs, resulting in the highest levels of customer satisfaction.

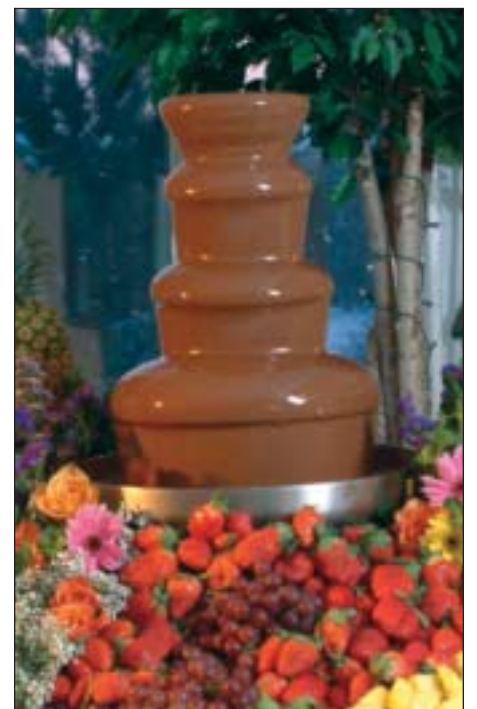
CONTINUED ON PAGE 14

Light Up the Night!

Open after dark? Want a sign that is visible 3 to 12 miles from your location? Immediate Sales Increases! "Increase your sales and customer traffic at the speed of light". Open after dark? When the sun goes down...your sales go up with Sky-View's hi-tech AD-Light advertising searchlight. Attract attention for miles around and draw customer traffic to your store location. Why pay \$100 or more per hour to rent an advertising searchlight when you can own your own for as low as \$250 per month. Sky-View, a professional & experienced searchlight manufacturer...established 1983. Sky-View Search-light Manufacturing Co. Booth #5025 at the NRA. On the web at www.sky-view.com.

INSIDE

SAFE-T-GARD	3
BIZERBA	4
CHART INDUSTRIES	6
CULINARY SCENE	10
ACTIVE MEDIA	13
NUMI	14



Maximize profit from your outdoor space with products by

Under One Umbrella

Versatility • Durability • Style

New for 2006!

MAGNUM

Up to 26 feet in diameter from one center pole.
Shapes and sizes to fit all areas, square, rectangular, octagonal or decagonal.

Come See The
MAGNUM
A "Hot New Product"

National
Restaurant
Association
Show

MAY 20-23 • 2006
McCormick Place
Chicago

Booth 689



Gazebo LUX Whether the sun is coming from the East in the morning or the West in the evening, the variable pitch and height adjustment mechanisms of the Gazebo Lux **GUARANTEES** protection from the sun's harmful UV rays and provides cooling shade to comfort your guests. No table is undesirable when shade is provided this stylishly.

Inclement weather, seaside or gritty urban conditions won't take away from the beauty and function of these great shade providers. Powder coated aluminum structures, stainless steel cables and water resistant canopies easily take what the elements dish out. Optional side panels and available rain gutters mean that bad weather days won't be bad revenue days. Permanent and temporary base options available.



Under One Umbrella

18505 S.W. 104 AVENUE #24

MIAMI, FL 33157

Phone: 305.254.8804

TOLL FREE: 1.888.POGGESI

Fax: 305.254.8809

Email: info@underoneumbrella.com

www.underoneumbrella.com

Under One Umbrella

FROM PAGE 1

The Under One Umbrella products are distinguished by their elegance, versatility, and craftsmanship. These Italian-designed Poggesi umbrellas are supported by streamlined, non-intrusive, and incredibly easy to use patented



hardware. Easily opened and easily closed, the multi-directional umbrellas are secured by a locking system that maintains any desired position. There is no fear of collapse when you or your customers are taking the shade under an Under One Umbrella model. Each umbrella is constructed to the highest possible safety standards to stand the test of time.

With so many models from which to choose, Under One

Umbrella has designs for every possible application. The impressive 26-foot diameter Magnum was designed for those wide, open spaces—elegant restaurants, beachside bars...country clubs—where the population swells by day and by night, and a little cover-up is always appreciated. They'll all wonder how the Magnum is adjusted, lifting above the crowds without interfering with the furniture or the guests.

The Gazebo Lux and Gazebo Twin Lux distinguish themselves as the most versatile in the Poggesi line of products. The unique decentralized support structure creates the greatest amount of shaded space while facilitating the ultimate freedom of movement for people and the placement of furniture. Both the Lux and Twin Lux adjust by height and canopy angle, allowing the umbrellas to be adjusted to the angle at which the sun crosses the sky. The Gazebo Twin Lux covers twice the area of the Gazebo Lux, from just one support shaft. The rigid raised bellows and zippered connector between the canopies of the two umbrellas are standard features.

The Gazebos Junior and Twin Junior are simple to set up and use and offer the same amount of



shade, beauty, and durable service as the Gazebo Lux line, but without the optional height adjustability. Once opened, the canopy is fixed in position and remains so—stable and reliable—until you decide it's time to call it a night.

These umbrellas offer choices: height, angle, dimension...sure... but more than that, buyers can select from over 125 color solids and stripes, custom fabrics, canopy shapes, valance styles, and even logos, imprints, and monograms. Also available are custom side walls of fabric sheers, canvas, or transparent vinyl that can partially or wholly close off the perimeter.

Under One Umbrella is the sole distributor in the United States and ships to Canada and the Caribbean. These umbrellas are in use in various locations through-

out the United States from Maine to California.

Visit Under One Umbrella at the NRA Show Booth number 689. Purchase your umbrellas at the NRA Show and enjoy a 10% Blue Plate Discount.

Under One Umbrella can be reached at (305) 254-8804; via e-mail at info@underoneumbrella.com; or viewed on the web at www.underoneumbrella.com.



Safe-T-Gard™ Door Tissue Dispenser and Trash Receptacle

The Safe-T-Gard™ Door Tissue Dispenser and Trash Receptacle is an idea and real life innovation whose time has come. This is the first system to enable a virtually touchless exit and clutter-free washroom. It protects the one place where personal hygiene, public health and your image intersect every day. Cleanliness matters, both in perception and reality. There is heightened awareness about the dangers of cross-contamination in food service, healthcare,

and other public venues.

Regardless of whether a restroom is disinfected properly, unsightly garbage can make it appear unsanitary. Studies show that people often use a towel on door handles when leaving restrooms and if a garbage receptacle isn't nearby, they often drop the towel on the floor.

One smart defense is the Safe-T-Gard™ Door Tissue Dispenser and Trash Receptacle. This sleek, wall-mounted system lets clean

hands avoid washroom door handles with less clutter. One-at-a-time tissue dispensing reduces waste at the source, stemming the tide of clumped, paper towel litter and eliminating the need for a large — often overflowing — trash bin at the door. Staff and patrons alike appreciate the convenience of the companion trash receptacle.

Visit the Georgia-Pacific booth number 4455 at the NRA show. Telephone: (404)652-7225 or visit them on the web at www.gp.com.



Weigh Your Options with Bizerba Precision

Bizerba USA is the leading choice of supermarkets for precision slicers and food machines, weigh price labelers, checkweighers, metal detectors, industrial scales, and terminals... virtually all manner of food industry portion and weight management device.

Since 1866, Bizerba has been manufacturing precision equipment for retail and industry worldwide and is one of the largest scales

manufacturers in the world. Now, they are offering their labor- and money-saving instruments by direct sale to the U.S. foodservice industry.

Bizerba ingenuity has consistently set new industry standards for safety and ease of use in manual, semi-automatic, and fully-automatic bread and meat slicers and stacking and shingling slicers. The Bizerba weigh price labeler is the fastest in the world and utilizes

Windows-based software for label design and management.

Bizerba's progressive retail scales have enabled their customers in trade, commerce, and industry to enjoy the advances in PC networking technology to manage their businesses from purchasing and marketing, cost and production planning through to the point of purchase.

The bottom line is that no matter how small or how big the slic-

ing or weighing or labeling job, Bizerba has an accurate, safe, and dependable piece of equipment to help you achieve professional results every time.

Visit the Bizerba USA booth number 9065.

You can get in touch with Bizerba after the show by telephone at (732) 819-0121; e-mail at admin@bizerbausa.com; or visit the website www.bizerbausa.com. You will be amazed.

Pacojet Available in United States Through Advanced Gourmet Equipment & Design

Pacojet is a unique food processor used by chefs in Europe and the US to produce a wide variety of both sweet and savory recipes and is now available in the US.

Pacotizing enhances natural flavors and produces a superior end product of exceptional consistency and taste. And it's easy to use. Create your own recipe and freeze the contents in the Pacojet beaker. Take the frozen beaker out of the freezer and attach it directly to the machine. A high-speed blade "shaves" an extremely fine layer with each revolution in just 20 seconds for one serving and an entire 1.2 quart beaker in less than 4 minutes. The end product is creamy and very finely-textured, ready to be served at a perfect temperature – or held in an ice cream cabinet or service freezer. Partly used beakers can be safely put back in the freezer. There is no wastage. Cleaning the machine is fully automatic and takes only one minute!

Pacojet processes 100% natural ingredients to a smoother texture than is possible by other means. It can be set to make natural sorbets using only fresh fruit or ice creams, which can be full fat, yogurt-based or even dairy-free. The same machine can be used to produce soup from fresh herbs and vegetables. It turns these into a snow-

like powder which is used as a concentrate. Added to a cream-soup base, broth or stock, the end result is a soup which is more nutritious, with an intense natural flavor and color.

Chefs around the globe are extolling the virtues of Pacojet. In a recent issue of New York Restaurant Magazine, a "star" chef called the Pacojet "one of the premiere inventions of the past 10 to 15 years." A chef from a Michelin-starred English restaurant has purchased his second Pacojet. The first is used in the restaurant kitchen and the other at home, where he develops new dishes. A Canadian chef said "It's the best thing since sliced bread." A cooking school chef shared this: "With a Pacojet you use frozen juice for sweetness and no eggs, so the ice-cream is not very fattening. If you use frozen milk, it's ready in three to four minutes and it's far more hygienic than other methods of making ice-cream.

The list of possibilities for the use of Pacojet is endless. The list of realities is impressive – Snail Porridge, Bitter Sweet Tarts, Stout Ice Cream, Sweet Potato Sorbet, Salmon Mousse. The only thing that limits the use of a Pacojet is your imagination!



One chef speaks of making whole orange sorbet, and because of the power of this unique food processing tool, he includes the peel, rind and pips! While creating his chicken soup—he doesn't remove the bones. Imagine the flavor.

Available now in the US, Pacojet is being distributed by Advanced Gourmet Equipment and Design. Advanced Gourmet Equipment and Design is a full-service provider of high performance, top quality equipment and services to the food industry. To fully support our customers

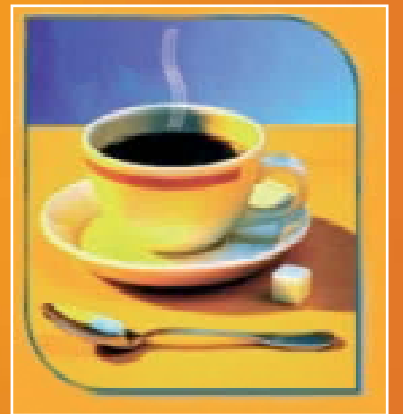
Advanced Gourmet offers superior and thorough educational services, a comprehensive design and build-out program and the most professional equipment and tools available. Advanced Gourmet is dedicated to being a professional and trusted partner to our customers.

We invite you to come by the Pacojet booth—# 5441—to see this revolutionary machine in action. Jim Hall and Jim Marmion, principals of Advanced Gourmet look forward to answering your questions about Pacojet.

You're Not Really Living If You're Not Living Kosher

Visit www.kosher-living.com

BIZERBA NOW DIRECTLY IN FOODSERVICE.



** SE12 PLUS & PRO, THE NEXT GENERATION OF SLICERS

- Find out why 15 of the top 20 US Supermarket Chains choose Bizerba – SAFETY, HYGIENE, YIELD, OPERATING EFFICIENCY
 - The largest selection of safety slicers available in the US market, including manual, automatic, stacking & shingling variations
 - The # 1 brand of US Supermarket slicers is now available directly through Bizerba's Factory-Authorized Foodservice network – WHY SETTLE FOR ANYTHING LESS?
- Contact us at: BIZERBA USA, Phone (732) 819-0121, Fax (732) 819-0429, www.bizerbausa.com

BIZERBA _balanced information

**PLEASE VISIT US AT
NRA BOOTH # 9065.**



Chart Industries Carbonates

Chart Industries is the world-leading manufacturer of bulk CO2 systems for the carbonated beverage and beer systems market. In all applications, from carbonating a fountain beverage system to pushing draught beer, Chart's MVE system will meet your needs. Their product line consists of bulk CO2 systems, nitrogen generation, CO2 blending, bulk

syrup systems, and CO2 safety systems.

Eliminate high-pressure cylinder hassles with the many benefits of MVE Carbo-Series Storage Vessel systems. You can put an end to high-pressure cylinder change-outs and gas outages during peak rush periods and make better use of storage space. The uninterrupted

ed flow of CO2 ensures proper drink carbonation. Perfect soda and beer dispensing increases customer satisfaction and eliminates complaints of poor taste and flat beverages.

When gas is stored at low operating pressure and there are no cylinders to handle, job-related injuries decrease. Also, you save on labor and operational costs associated with the high cost of cylinders.

With over 425,000 U.S. opportunities available in the bulk CO2 market and a sizable opportunity for blended gas beer dispense systems, make the most of your business by installing Chart's Carbo-Series systems—the best solution for high-margin profits.

Visit Chart Industries booth number 5357 at the NRA or online at www.chartbeverage.com.

The Chocolate Fountain—See Our Drain!

Drains don't sound very glamorous, but when the party's over and it's time to clean up, a drain is your best friend. We know—at Chocolate Fountain, we've been to a whole lot of parties, 'cause we're party kind of people.

The Chocolate Fountain is the original chocolate fountain. All others are knock-offs. Why should this matter to you? Because knock-offs are always just a bit skewed—Can we talk?...knock-offs are sub-standard...they can let you down...Yes!—And when you're dealing with chocolate, high standards are critical. Let's face it, few people need a chocolate fountain. But they sure do want their Chocolate Fountains! An endlessly moving lava flow of warm chocolate (or other irresistible dipping sauce) surrounded by platters, plates, and bowls of luscious fruits, nuts, and dippers of all descriptions...is a crowd-stopper and a party-pleaser, a mark of luxury, an attraction, a show-stopper. You get the drift.

The Chocolate Fountain delivers its quality and convenience the first time you use it and every time you use it. For all of life's little celebrations, a little chocolate is smooth, sweet, and a perfect complement to the festive menu.

New among The Chocolate Fountains features are the drain that makes chocolate removal so simple and fast. The drain cap just screws on and off. It's simple and effective. The new self-leveling tiers eliminate set screws and other attachments for simple set-up and removal. Also, there's a new tower that transforms the medium fountain into a tall fountain, a new crown that protects linens, gives a nice, sleek appearance, and has no grooves to trap water or chocolate. The new temperature-controlled basin holds 23 pounds of chocolate and can easily accommodate any party size.

The Chocolate Fountain is machined of 100% food grade stainless steel with a nice smudge-resistant finish.



READY EGG FARMS, INC.:

Show visitors qualify for discounts up to 5% on minimum orders.

REGENCY WRAPS INC.:

Stem Wrap special: 50% off plate charge for custom Stem Wrap(R) logo. SAVE \$33.75

RENTOKIL PEST CONTROL:

10% discount after an evaluation on your facility.

RESTAURANT MAGIC SOFTWARE:

InfoCentral, a document management and delivery system will be included with any subscription to RMDC at no additional charge to subscribers who visit our booth.

RHEON USA:

\$300 off all Salad Injectors. If contract signed at NRA, 3% off all Encrusting machines.

ROBUST PROMOTIONS LLC:

1,000 GAME CARD TEST FOR ONLY \$200. EVERYTHING INCLUDED.

ROCKET WHIPPED CREAM SYSTEMS:

Save 10% off On All Rocket Whipped Cream Dispenser Models and Refillo-Whip Recharging Systems

Show Specials — More on Pages 8 & 14!

ROSSETO:

5%-10% off all products.

ROVERGARDEN USA:

Free freight for orders placed at the show.

RUBY MANUFACTURING INC.:

10% discount at the show for all equipment.

SALEMI INDUSTRIES:

A 10% discount for all companies who visit us at the show.

SAVORY - CREATIONS INTERNATIONAL:

Purchase any case of product and receive a second case free. Must be of the same value. Free ground shipping included.

SERVICE SOLUTIONS BY NATIONAL CHECKING CO.:

Receive one "buy one get one" coupon on any National Checking Company product.

SHERMAN SPECIALTY TOY CO.:

FREE freight on ALL orders placed at the show and shipped within the contiguous USA.

SKYVIEW SEARCHLIGHT MFG. CO.:

Show special! \$2,000 off regular pricing of \$12,960. New hi-tech AD-Light advertising & promotional searchlights, sales or rentals nationwide.

SMARTCAN ENTERPRISES LLC:

Stainless steel 5 Litre waste can with motion activated opening lid and rigid liner for all purpose, regular \$60 each, show special \$39 each.

SMOKERS' OUTPOST:

Free Shipping!! For a limited time, enjoy free shipping on all Smokers' Outpost cigarette receptacles.

SMOKINTEX:

20% discount including free freight on all electric smoker ovens purchased at the Show.

STANLEY COMMERCIAL:

20% off on the 1L Globe carafe. This carafe has an elegant table top appearance and can be used for serving both coffee and tea.

STONE SILO FOODS:

\$100 Menu Allowance.

SUNKIST FOODSERVICE EQUIPMENT:

\$25.00 rebate on purchase of a new Sunkist Commercial Juicer. \$15.00 rebate on purchase of a new Sunkist Sectionizer. End users only. Ask for a rebate form. Rebates expire 11/23/2006.

T&L INTERNATIONAL (GROUP) INC.:

10% off all products

TABLECHECK TECHNOLOGIES INC.:

15% off on all orders placed during the show.

TAMALE FACTORY, INC.:

All 4oz Mexican style tamales at 15% off. All other tamales are featured at 10% off.

TESTECH, LTD:

20% Software Discount

THE CHILE GUY:

Free shipping to continental United States on first order over \$1000.

THE CHOCOLATE FOUNTAIN:

\$100 off new Med/Large; or FREE SplashGuard.



performance



LDCO₂ Truck

Performance means rising to every challenge and exceeding every expectation.
True performance is expertise in action.

Chart's Bulk CO₂ System is engineered and manufactured to the highest quality standards to provide you with the safest and most reliable system available. Because we pioneered the concept, we understand the applications and flexibility our partners require to make their Bulk CO₂ business successful. That's why we offer:

- ✓ The Bulk CO₂ delivery system - exclusive metering system with no moving parts for better accuracy and life
- ✓ The Carbo-Series storage vessel - widest range of sizes with integrated vacuum maintenance system for long life
- ✓ The CO₂ Monitor System - monitors tank storage area & working environment for safe conditions
- ✓ Customer Support - personable technical, sales & marketing support to keep your business moving forward



CO₂ Monitor

We invented Bulk CO₂, so we know the technology and applications inside and out. And with over 125,000 Bulk CO₂ Systems in service, Chart has the performance that users trust.



Carbo-Series Storage Vessels



Innovation. Experience. Performance.™

Contact Chart today to put performance to work for you.

800-400-4683

or visit us at www.chartbeverage.com

These Exhibitors Are Offering Great Deals at the Show!

“30 WEST” GOURMET COFFEE:

Free Customized Wood Display Unit with Orders of 12 Cases or More of “30 West” Coffee.

A&D WEIGHING:

\$50 off all Portion Control Scales. Free Shipping (UPS Ground)

ACCUBAR:

Save \$400 on any AccuBar system.

ACSG ONLINE:

NRA Discount of 10% on all products and services started this year!

ADAGIO TEAS:

25% off beautiful display teas and gourmet teabags.

ADM MARKETING:

For any program commitment agreed to at the NRA Show receive an extra month of service. Applies to Targeted New Mover, Neighborhood VIP, Business Outreach, New Store Opening and Email programs.

ADUSA, INC.:

Up to 2 FREE LICENSES of our Kiosk Self-Ordering Software for you to trial in your restaurant.

AHHA TOYS, LLC:

Save \$500.00 off Standard “Custom Mold” Fee with Show Initiated Order.

AIR-AD PROMOTIONS, INC.:

1 Free install/removal of an inflatable with a minimum of 2 events utilizing inflatables.

ALADDIN BAKERS, INC.:

All Panini orders placed at the Show qualify for Baker's Dozen (13 cases for the price of 12)!

AMERCARE INC.:

Come by our booth and receive up to \$3.00 off per case for new orders at the show.

AMISH CRAFTED FURNITURE LTD:

30” Oak Saddle Bar Stools as low as 109.00 each with minimum of 50 stools.

ARCHITECTURAL FIRE & WATER:

Order 2 or more Water Fountain Feature Kits for free on-site setup. \$1400.00 savings.

ASTRA ESPRESSO MACHINE:

MINIMUM OF 20% DISCOUNT ON ALL ORDERS PLACED AT THE SHOW

ATHENA'S SILVERLAND DESSERTS:

10% off all orders placed during the show.

AXIOM EQUIPMENT:

FREE FREIGHT, within the U.S.A. Buy 3 or more units, 1 unit must be a New Glass Door Refrigerator model.

AXXYA SYSTEMS--NUTRITIONIST PRO™:

FREE food labeling software drawing. Special show pricing for RECIPE ANALYSIS AND FOOD LABELING.

AZTECAS DESIGN, INC.:

15% discount on orders place at NRA Show 2006.

BLUEPAY INC.:

FREE start-up and low interchange pricing. Bring a copy of your merchant statement for a chance to win an iPod.

BLUETREE MANAGEMENT SERVICES:

Register at booth and receive 10% to 25% discount on all 2006 orders.

BOTTLE DISINTEGRATION SYSTEMS:

45% off List Price on all models. Additional discounts up to 8% for volume purchases.

BUTTERWOOD DESSERTS:

Purchase 10 cases of incredible Butterwood Desserts and receive up to 25 free menu's, also Butterwoods Dessert Sales Kit sure to increase your bottom line. 10% off new customer orders.

CALCANA INDUSTRIES LTD.:

10% discount and free shipping to any location in North America

CAMPUS COLLECTION T-SHIRTS:

Free artwork on all orders.

CAPITOL CUPS, INC:

\$100 off on orders of \$2,000 or more.

CAPTAIN FOODS, INC.:

FREE custom label in-house setup with a product purchase of \$500 or more.

CATER 2 CATER:

Many of our catering sets are reduced 10-15% in price for orders placed at the NRA Show.

CATERING EQUIPMENT SUPPLIERS

ASSOCIATION:

Free copies of CESACAD version 6 the catering equipment industry Autocad library

CDN-COMPONENT DESIGN INC.:

10% off all products. Save \$100 on orders of \$2,000 or more.

CHAIN STORE GUIDE:

Buy any CSG Online Pro and get a companion Directory for FREE!, Buy any CSG Online Pro and get a companion Directory for FREE!

CHAR CRUST, INC:

Save 20% on all orders placed at the show.

CHEF REVIVAL:

10% OFF ON ALL PRODUCTS. FREE LINE EMBROIDERY. Buy 6 garments / Receive 1 Free. Free item is to be equal or lesser value to those purchased

CHG (COMPONENT HARDWARE GROUP):

Additional 10% off all dealer orders placed at the show. (New dealers only, subject to credit approval)

CHIEFTAIN WILD RICE COMPANY:

\$10.00 off per case of Chieftain's new Ready Serve Chef Ready Wild Rice or Whole Grain Pilaf. Orders must be placed during the show.

CINTAS CORPORATION:

15% off Cintas direct sales garments, only available by visiting Cintas in booth #3624.

COCO COMPANY:

10% off Show Orders

COE & DRU, INC.:

20% off on case lot of any item.

COLBURN TREAT INNOVATIONS:

5% and free freight on CTD-24 heated merchandiser & holding case purchased during show.

COLDTECH / JIMEX:

50% off list prices on selected refrigeration units.

CORVIRTUS:

Extend your PFR(tm) Hiring System contract for one additional month! If you sign a PFR(tm) Hiring System one-year contract at the NRA show, you will receive 13 months for the cost of a 12 month license fee!!!

CRÊPES DE FRANCE:

20% off all equipment shown at the show. 10% off concepts and trolleys.

CRESCENT FOODS:

5% off first order of patties. Minimum order 1 pallet.

CROCS™ FOOTWEAR:

CROCS™ BLUE SHOE SPECIAL! Come by the Crocs™ booth every morning of the show by 10:00 a.m. and put your business card in our hat for a free pair of Bright Blue Crocs™. We will give away 15 pair of Sea Blue Aspen™ closed toe Crocs™ during this drawing. Don't miss out on the chance to walk the show floor in the ease and comfort of your Special Blue Shoes. Must be present during the drawing at 10:00 a.m. to win!

CROWN VERITY:

Extra 5% discount off all orders placed during the show.

CSM INNOVATIVE TECHNOLOGY

SOLUTIONS:

Get 10% off the following CSM Software solutions when you test our Restaurant Manager software: Event Management System, Point of Sale, Survey System, Newsletter System, and our Content Management System.

CULINARY CLASSICS BY PECO:

10% off all orders over \$100, and FREE Egyptian Cotton Upgrades

D&G INDUSTRIES INTERNATIONAL INC:

50% off all printing plate costs, for all orders of \$2500 or more.

DAISYCAKE.COM:

No rail curve up-charge for custom shaped chain curtain orders generated at the show.

DAVIS MOUNTAINS ORGANIC BEEF LLC:

Save 10% on all orders of \$2000 or more on all products showcased.

DICKIES CHEF:

10% off all products ordered at show.

DISPLAY PRODUCTS, INC.:

Additional discount of 10% on orders placed at the Show.

DIXIE COLLECTIBLES:

5% discount on all custom print cup orders and select stock designs (discount coupons available at the booth). 5% discount and free printing plates for vector art on orders over 25M cups.

DOT-IT LABELS:

Order any 1” set of days of the week “for 20% off” and receive one of these great new dispensers for free. Dot-It Labels' new label dispenser is portable and durable. This hard plastic dispenser protects the labels from all those darn kitchen messes.

DOUGHPRO / PROPROCESS:

Free Freight on orders shipping within the continental U.S. During the show.

DOUGHXPRESS:

Save 10% off all orders placed at the show.

DOYON:

Doyon Bakery Equipment will offer a special promotional discount of an extra 5% off on all orders entered at the NRA Show.

DRAIN-NET:

Flat strainers - Lease for as little as a \$1.00 per day or Purchase for \$610.00.

DRAKE CORP:

10% discount on selected products.

DTT SURVEILLANCE:

10% Off All Standard Bundled Packages

DUNI CORPORATION:

Free logo embossed lids on all orders placed at the Show!

DURABLE SUPPLY Co:

10% off and free shipping to US address for all orders placed during the show.

DYNAMIC INTERNATIONAL:

Extra 10% + 15% off on our Mixer DSC series.

EATWARE:

15% off all products

ECONOMY TENT INTERNATIONAL:

Show specials on the “Classic” Trio™ Frame System. Savings start at \$250 up to \$800 per unit for placing orders at the show.

EDUCATIONAL INSTITUTE, AH & LA:

30% off CARE (Controlling Alcohol Risks Effectively) group training package with trainer's materials, 10 participant manuals with exams, and 10 exam refill packets. Only \$335.90 (a \$479.95 value).

ELI'S CHEESECAKE COMPANY:

New Product Summer Rebate for Operators! Save \$5 per case on select 9” and 10” new products, \$1 per case on select new single serve products and up to \$10 per case on 3” rounds.

EPICURE DIGITAL MENU SYSTEM:

Epicure Digital Single-Screen MiniMax System, show special \$2,395.

EPS-DOUBLET:

Art preparation fees waived for one image on your first order of custom window shades.

EVENT ART:

15% off all products ordered.

EXCEL DRYER, INC:

\$200.00 Off List Price on our New 3 Times Faster XLERATOR Hand Dryers.

FERMOB- UPCOUNTRY GARDENS:

10% off all orders placed at the Show.

FISHBOWL MARKETING:

Signup for a Spur program and get \$100 off of your setup fee and your first month free (\$300 value). Visit our booth and enter to win a 12-month Spur email marketing program (\$2438 value).

FLYPAPER MARKETING:

Visit our booth to enter for a chance to win a free iPod nano as well as to receive a special show discount for starting your own Email Club Customer Loyalty Program at the NRA Show 2006!

FOOTE-MATS™, INC.:

Receive at least a 20% show order discount and learn how to protect your restrooms from odor, mess and expense while promoting a clean and professional appearance.

FOXTAIL FOODS:

Ask for our NRA Show special rebate coupon, available only at the show and good for orders placed at the booth.

FRESHMARX A PAXAR AMERICAS Co:

Ask about our “TRY ME” promotional offers...FREE labeler with label purchase. Or REDUCED labeler cost with label purchase.

FROSTY FACTORY OF AMERICA:

Free Freight on orders written at the show.

FRYBASKET.COM:

Buy 5 and get one E-Z Grip frybasket FREE!

FULKERSON, LLC:

20% off all SanitGrasp handles and door push plates.

GARCIA'S WHOLESALE WINE & SPIRIT:

Tequila Don Margarito Gold or Blanco \$95.00 a case when you order 10 cases or more.

GIRAFFE FOOD & BEVERAGE INC.:

Order two pallets of any sauce or dressing, get 10 cases FREE! Mixed pallets allowed.

GOLOYAL, INC.:

Special 1: 1 FREE month of the GoLoyal email service when you sign up at the show. \$125 Value. Special 2: Special show pricing of \$99/month. Regular price is \$125/month.

GOURMET DISPLAY:

Gourmet Display offers 40% off the suggested list price on the entire product line for orders placed on the floor of the show. In addition, customers purchasing a Sierra Metal Tier Set will receive a free melamine bowl or platter. All trade show orders are directed through our national distributor network.

GRAND SLAM CHINA Co. LTD:

Place order during Show will have a discount of 5%.

HAPPY CHEF UNIFORMS, INC.:

Chef Polo - \$10.00; 100% Cotton Chef Pants - 2 for \$25.00; Chef Coats from \$8.00; Skechers Clog - \$50.00. Free Shipping on show orders.

NRA Show Saturday Education Sessions—FREE with your show badge!

The Nutritional Concerns of the American Consumer

Saturday, May 20, 10:00 AM — 11:30 AM

Enable your company to better use nutritional claims to develop and market products and menus that meet consumer demand. This presentation will focus on the results of exclusive and timely Opinion Dynamics omnibus surveys, including interviews conducted only days prior to NRA Show® 2006. Presented by Lawrence Shiman, vice president of Opinion Dynamics Corporation.

Keeping the Wheels on Growth: How to Duplicate Your Culture a Thousand Times

Saturday, May 20, 10:00 AM — 11:30 AM

Harness the power of your restaurant's brand. Generate growth and lasting success through vision and leadership. CorVirtus has pioneered a „visioneering% process for restaurant companies to manage rapid growth. Presented by Tom DeCotiis and David Hyatt, both partners with CorVirtus, and Paul Avery, chief operating officer of Outback Steakhouse, Inc.

Optimize Restaurant Operations With a Broadband Network

Saturday, May 20, 10:00 AM — 11:30 AM

Learn about innovative ways restaurant operators are using broadband networks to increase revenue, cut expenses and improve the guest experience. Moderated by Paul Salzinger, New Edge Network. Panelists include Steve Ellis, Metromedia Restaurant Group; Mike Manley, Sbarro; and Greg Speicher, Cedar Enterprises and Syrus Restaurant Information Systems.

Alcohol Sales in Today's World: How to Increase the Bottom Line and Remain Compliant

Saturday, May 20, 10:00 AM — 11:30 AM

In today's compliance-driven environment, operators are finding it increasingly difficult to use traditional marketing tactics such as drink specials and happy hours to boost the bottom line. Hear about innovative marketing ideas and practices, how current alcoholic beverage industry trends could affect your drink menu strategy and tips to help keep costs down while increasing compliance. Moderated by Trish Mellody of the National Restaurant Association Educational Foundation. Panelists include David Commer, president of Commer Beverage Consulting, Rick Sandvik, president of Precision Pours, Inc., and Patrick Droesch, director of Beverage for Brinker International.

Using the Media to Grow Your Business

Saturday, May 20, 10:00 AM — 11:30 AM

Learn how to work with the media to generate press for your business or brand. Hear expert insights from key media perspectives: newspaper, freelance journalism, television and public relations. Moderated by Denise O'Neal, food writer for the Chicago Sun-Times and author. Panelists are Michael Austin, a James Beard Award finalist for feature writing and freelance writer whose food and wine stories have appeared in Esquire, GQ, and Chicago Tribune Magazine, David Manilow, creator and executive producer of "Check, Please!" and Susie Riskind Robbins, co-owner and CEO of RR Public Relations, Inc.

How to Prepare a Winning Restaurant Business Plan

Saturday, May 20, 12:00 PM — 1:30 PM

Make your business plan a reality. This program will cover the elements required to create a plan that will increase your chance of success. Presented by Jim Laube and Joe Erickson, founder/president and vice president, respectively, of RestaurantOwner.com.

The Evolution of Payment Cards: How to Make Sense of An Array of Prepaid Products in the Marketplace

Saturday, May 20, 12:00 PM — 1:30 PM.

Learn to navigate the complex choices and gain an understanding of how prepaid cards work as a cost-effective payment alternative. Find out how payment cards can impact revenue and bottom line. Presented by Gregory Holmes, senior vice president of Enterprise Product Development for First Data, and Brian Douglas, west coast operations and marketing consultant for Smoothie King.

Nutrition Trends Affecting Your Business: 2006 and Beyond

Saturday, May 20, 12:00 PM — 1:30 PM

Find out the key trends catalyzing growth in the health and wellness, organic, functional food and beverage markets. Gain insight into how consumer health awareness will impact your business practices for the medium term (2006-2010). Presented by Matthew Tripodi of market researcher Euromonitor International.

More on Page 12!



Ask about our
DRAIN, dual height configuration & self-leveling tiers!

The new generation of Chocolate Fountains from the company who brought you the first one

All Rights Reserved

The Chocolate Fountain, Inc.

info@thechocolatefountain.com
www.thechocolatefountain.com

Phone: 316-636-4443
Toll-Free: 877-777-6982

Culinary Scene — South Hall Level 3

NEW! See outstanding culinary events provided by three of the world's top chef organizations. The exciting program begins with an intense day-long kitchen competition to select the chef who will represent the United States at the 2007 Bocuse d'Or World Cuisine Contest in Lyon, France. The Culinary Scene will then showcase the prestigious American Culinary Federation's multi-day tryouts, the winners of which gain coveted spots on Team USA in international competitions. Additionally, engaging and informative culinary demonstrations will be presented by the Research Chefs Association. All activities will take place in three custom-built kitchens on the Show floor.

CULINARY SCENE SCHEDULE:

Bocuse d'Or, Saturday, May 20 9:30 AM — 2:00 PM
Research Chefs Association, Saturday, May 20 2:30 PM — 3:30 PM and Tuesday, May 23 1:30 PM — 2:30 PM. American Culinary Federation, Sunday, May 21 and Monday, May 22 9:30 AM — 5:00 PM and Tuesday, May 23 9:30 AM — 12:00 PM.

KITCHEN INNOVATIONS*

South Hall, Level 3 — Booth 3292

Engage in live, hands-on demonstrations of cutting-edge equipment in the interactive Kitchen Innovations Pavilion. All products showcased in the groundbreaking KI Pavilion have been judged to be truly new and innovative by an independent expert panel of food facilities consultants and multi-unit executives.

Special opening-day “Dealer Distributor Only” preview and FREE continental breakfast: 9:30 AM — Noon on Saturday, May 20. The KI Pavilion is open to every registered NRA Show attendee at all other Show times.

Kitchen Innovations Dealer-Distributor Inside Story co-sponsored by Foodservice Equipment & Supplies magazine. Hear from Kathleen Seelye, president, foodservice, Ricca Newmark Design; William Eaton, president, Cini-Little International, and Robert Marshall, vice president, U.S. operations, McDonald's Corporation as they talk about innovations on Saturday, May 20, 10 AM — 11 AM. Located in the KI Pavilion.

Kitchen Innovations Operator Inside Story co-sponsored by Foodservice Equipment Reports magazine. Enjoy a FREE continental breakfast and hear from Robert Forrester, vice president, concept development, Quiznos Sub; Martin Cowley, senior manager, restaurant design, Disneyland Resort, and Robert Pacifico, executive vice president, Romano/Gatland as they talk about innovations on Sunday, May 21, 10 AM — 11 AM. Located in the KI Pavilion.

INTERNATIONAL CUISINE PAVILION

North Hall, Level 1

Authentic multi-ethnic food and beverage products from around the world will be presented in this new pavilion. Exhibitors will provide options to meet growing consumer and operator demands for new flavors and more adventurous cuisine concepts.

EDGE DESIGN PAVILION

South Hall, Level 3

Add new visual and functional excitement to your operations with EDGE design pavilion products and services. The EDGE products and services will give new life to your total customer experience. Related educational sessions covering graphics, design, textiles, lighting, flooring, fixtures, and other topics will provide the practical information and inspiration that you need to make your customer experience its best. The Design Spotlight, located within the EDGE, will also motivate you with pictures, products and concepts that visually enhance front-of-house-settings.

ASK THE DESIGN EXPERTS

Booth #1083

Get design advice at the new Ask-the-Design Experts resource areas. If you are thinking of expanding on a current concept, creating totally new designs, or finding a solution to a single challenge, here is your opportunity to meet with a design expert. Created in cooperation with the Foodservice Consultants Society International (FCSI), front- and back-of-the-house industry design professionals will be available for free private consultations. Book your 30-minute consultation today.

TECHNOLOGY PAVILION

North Hall, Level 3

Streamline operations, lower costs and increase profitability with the latest technologies. The Technology Pavilion keeps you ahead of a rapidly changing world.

- Exhibits: See hands-on demonstrations of the latest hardware, software and services. Learn how to apply the technology to your business needs.
- Education sessions: Gain insights from experts on a wide range of topics that will benefit both novices and the technologically savvy.
- Cyber Cafe. Experience the latest Wi-Fi technology, hold team meetings, and network with others in the fun, contemporary Cyber Cafe setting.
- Free E-mail kiosks. Stay in touch with everyone you need with free e-mail access.

FRANCHISE PAVILION

South Hall, Level 3

Inspire your entrepreneurial spirit while exploring new business opportunities in the Franchise Pavilion. Top chain restaurants and financial companies will be available to discuss the latest franchise developments and ideas in this focused setting.

NATURAL & ORGANIC PAVILION

North Hall, Level 3 Booth 6837

Profit from growing consumer demand for natural and certified organic products. Meet key industry suppliers in this unique pavilion.

AMERICAN FOOD FAIR

North Hall, Level 3

Visit the American Food Fair to see many of the best foods the U.S. has to offer. The Fair area, where many companies launch new and innovative products, is a great source of ideas. This area is sponsored by the National Association of State Departments of Agriculture.

MINORITY BUSINESS EXCHANGE

Partner with minority businesses at the Minority Business Exchange. The MBE Pavilion provides a great forum for supplier-diversity connections. Certified minority-owned business owners will demonstrate their products, network and create new business alliances with buyers from all segments of the industry.

DEALER DISTRIBUTOR CENTER

Recognizing the special role and unique needs of dealers and distributors, two exclusive “Quiet Zones” will be available for dealers and distributors to comfortably interact with manufacturers and operators. These two Quiet Zones will provide the setting and support services needed to maximize the productivity of everyone involved.

FROZEN FOOD PAVILION

In conjunction with the American Frozen Food Institute, this new NRA Show pavilion located at booth #2052 highlights the quality advances in frozen foods, and the solutions that frozen foods provide to restaurants and food service.

21st Century Advanced Technology Rooftop ADVERTISING SEARCHLIGHT



AD-Light®



by **SKY-VIEW SEARCHLIGHT CO.**

A Professional and Experienced Company . . . Established 1983
21 Years of Experience Makes a Difference
Light Years Ahead of Our Competition
QUALITY-DEPENDABILITY-ENDURANCE

The Sky-View Company is the established leader in searchlight technology that will dominate the 21st Century. We have earned the reputation for **SUPERIOR CUSTOMER SERVICE** and developing quality searchlight products that are rugged and reliable.



INDUSTRIAL GRADE SEARCHLIGHT

- Visible 3 to 12 MILES
- Rotates 360°
- Automated On/Off
- 110 Volt
- 9.8 AMPS
- Variable Speed

LEASE TO OWN

For As Low As
\$250
per month

Why pay \$300 or more
per night to rent an
advertising searchlight
when you can operate
your own for less than

60¢ PER HOUR!

OPEN AFTER DARK?

Want a sign that is visible 3 to 12 miles from your location?

Immediate Sales Increases!

"Increase your sales and customer traffic at the speed of light"®.

When the sun goes down...your sales go up with Sky-View's hi-tech
AD-Light® advertising searchlight.

Attract attention for miles around and draw customer traffic to your store location.
Why pay \$100 or more per hour to rent an advertising searchlight when
you can own your own for as low as \$250 per month.

CALL TODAY!

BUY DIRECT FROM MANUFACTURER

SKY-VIEW

MANUFACTURING CO.

210-590-8100

sales@sky-view.com • www.sky-view.com

SHOW SPECIAL **\$2,000 OFF**

Regular \$12,960
Show price \$10,960
Booth #5025



Made in the USA
by American Craftsmen



Education Schedule (continued)

MGM Grand,s Innovative Leadership: How a Strategy of Differentiation Drives Results

Saturday, May 20, 12:00 PM — 1:30 PM

Hear a case study on the food-and-beverage evolution of the MGM Grand Hotel & Casino. Learn how new concepts have driven profitability and about some of the specific leadership characteristics needed to lead a division. Gain insights into the specialized training programs that raised the skill level and promotion rate of the food-and-beverage team. Presented by Stephen Judge, vice president of Food & Beverage for MGM Grand Hotel & Casino.

Wine List Makeover: How Pairing Perfection, Bringin' the Bling and Quirky Quartinos will Make Your Glass Pour Program More Profitable and Press Worthy

Saturday, May 20, 12:00 PM — 1:30 PM

Add more excitement to your wine program! Are you tired of shaking and slinging Apple Martinis and Cosmopolitans while the gems in your wine cellar gather dust? This workshop is designed to get your guests drinking more wine, more often, and with more pleasure, while you and your servers count the extra cash! Presented by Belinda Chang, Wine Director for Lettuce Entertain You's Osteria Via Stato and Big Bowl.

Taking the FEAR Out of Menu-Price Increases

Saturday, May 20, 2:00 PM — 3:30 PM

Discover how to remove the fear of raising menu prices. Tepper Kalmar Associates will offer foodservice operators a positive approach on how best to address rising labor, food and overhead costs. Presented by Barry Tepper, president of Tepper Kalmar Associates.

How Your Distributor Can Help You Make More Money!

Saturday, May 20, 2:00 PM — 3:30 PM

Learn about distributor programs that can improve profitability. Maximize the knowledge and experience of your DSR to incorporate new items, delivery options, staff training, promotional ideas and delivery options. Presented by Kay Taylor, director of Training for Progressive Group Alliance.

New Restaurant Technology: Lessons Learned

Saturday, May 20, 2:00 PM — 3:30 PM

Leverage new technology to improve performance by better understanding the implementation process in a seminar appropriate for independent, regional and national chain operators. Moderated by Dave Miller, founder of JTECH Communications, Inc. Panelists include Modesto Alcalá, chief operating officer, Buca Inc.; David Gilbert, chief administrative officer, Cracker Barrel Group; John Murphy, senior vice president, finance/controller, Seasons 52; and Dennis Prescott, president, Cheeseburger in Paradise.

Liquid Assets!

Saturday, May 20, 2:00 PM — 3:30 PM

Tap into the latest research on wine, spirits and beer and see how you can turn trends into assets and impact your bottom line. Moderated by Monica Collins of The International Wine Institute. Panelists are: David Henkes, senior principal at Technomic, Inc.; Lester Jones, director of Statistical and Information Services for the Beer Institute; Allen Katz, senior beverage consultant and director of Education for BLEND Marketing & Mixology; and Joe Spellman, director of Education for Joseph Phelps Vineyards.

Show Specials (continued)

HEALTHY DINING:

10% off program fees. Some restaurants qualify for 20% discount, contact us for more information.

HOLLOWICK, INC.:

FREE lamps with the purchases of two of their most popular liquid fuel cells...8-Hour liquid Tealights (HD8) and 12-Hour Liquid Votives (HD12).

HOO ROO OUTBACK:

Hoo Roo Outback is offering two nights in San Francisco with return tickets from most major airports in the US which will be drawn on the last day of the show at 2pm. See Jen, Joe or Chris in the Australian Pavilion for further details and other specials on orders placed at the show.

HOUSE OF RAEFORD FARMS:

New customers get \$100 off their first order (minimum \$500 order), and all customers \$1.00 off per case of Turkey Burgers.

I BAKEUM, INC.:

5 to 10% discounts per pallet orders on all of our product lines for new customers at the NRA Show.

IDEAL ESPRESSO:

15% discount off all orders placed at show.

INFINITY CUSTOMER SOLUTIONS:

10% off of your service contract if you employ our services at the show.

J & J SNACK FOODS CORP:

\$5 per case rebate on ALL VARIETIES OF Mrs. GoodCookie® Cookies.

JIANGSU CANASIN WEAVING CO., LTD.:

Free samples for hotel textile distributors.

JMS DESIGNS, INC.:

250 FREE kid's menus for every case ordered at the show. 10% off design fee and printing for all adult menu orders placed at the show.

JUNIOR'S CHEESECAKE:

Mud Cake 10" : Buy 10 cs – get 2 cs free, Buy 24 cs – get 6 cs free, Buy 50 cs or more save \$10 per case.

KATHY KELLY CO.:

10% off all orders placed at the show.

KD KANOPY, INC.:

Our top-selling canopy, the 10x10 Majestic 100 is discounted to the low price of \$499.00, that is a savings of \$100.00.

KEVIN'S WHOLE SALE:

White 100% cotton t-shirt includes a one color print for 1.95! 144pc min. High quality 100% cotton pique golf shirt 5.00. 50pc min.

KIDZSMART / TABLETOYZ:

Free shipping on all KidsZone Activity Book orders placed at the show.

KP EDUCATION SYSTEMS:

Save \$50 on the purchase of any Business Edition or \$100 on any Education Edition of the Sous Chef, the comprehensive culinary arts training resource for industry and schools. When purchased at the show, KP will also offer deep discounts on multiple licenses of the program for large companies.

KZCO, INC.:

Show special discount of 15% off on all I-OpenR's ordered during the show.

LANG MANUFACTURING:

Receive FREE Delivery & Installation on all ChefSeries Products (i.e Convection Ovens, Griddles, 12" Clamshell and PaneBellas) on orders received at the show.

LEONARD SLOAN & ASSOC, INC.:

Free Embroidery Logo Set Up on 24 piece minimum of shirts and 36 caps. No freight on Slip Resistant shoe orders placed at show.

LILLIE'S OF CHARLESTON:

All new customers receive 10% off all products for the first buy.

LUNCHSPECIALS.COM:

The first 30 days of any listing free. Free in-store table tents listing the restaurant's lunch specials.

MADURA TEA ESTATES:

10% off all orders placed at the show. There are also 2 return airfares from most major airports in The United States with two night's accommodation in San Francisco for a lucky winner which will be drawn on the last day at 2pm.

MASONWAYS IND. PLASTICS:

Take 20% off when you place your order during the show.

MAXWELL CHINA:

All peppermill orders received at the NRA show will receive additional 10% off standard peppermill discount.

MERCER TOOL:

Additional 5% on opening orders placed during the show.

MERFIN SYSTEMS INC:

Submit an order at the Show and get 1 case of free napkins with every 5 cases ordered.

MI VIEJITA:

Save 5% on orders of \$10,000 or more of any of our products

MILLENNIUM VISUAL SYSTEMS:

Super Show Specials on programmable LED Window Displays, Counter Displays, Personal Billboards and PowerSmart Signs.

MINIGRIP / ZIP-PAK:

Save 15% on all orders placed at show.

MIRACLE SIGNS:

Miracle Signs will conduct a preliminary site analysis of your location and make recommendations as to the feasibility of an Optec Electronic Display.

MITY-LITE, INC.:

One column discount off applicable pricing schedule.

MIXES FROM SCRATCH LLC:

10% off all orders placed at show. Gourmet Dips with Multiple uses, 13 lbs for the price of 12 lbs.

MONTANA CATTLE COMPANY:

Be sure to inquire about introductory specials and new customer discounts.

MOVING TARGETS:

\$100 Cash Bonus for trying 300 new-resident mailings!

MS. O'S EXCLUSIVE CATERING:

Each case of Ms. O's seasoning as well as breadings ordered at the show will receive a 10% percent off of each case.

NATHAN'S FAMOUS, INC.:

2 FREE cases of hot dogs with any order of 10 cases or more.

NATIONAL FRUIT FLAVOR CO., INC.:

1 case free with 10 on all orders placed at the show.

NATIONAL RESTAURANT ASSOCIATION:

Free shipping on all orders of National Restaurant Association publications placed at the 2006 Show.

NATIONAL SERVICE CENTER:

Receive a \$50.00 Amex Gift Card for allowing NSC an opportunity to quote you next rollout or installations project. Bring us any qualified opportunity of at least \$10,000 in the continental US during the show and we will send you a gift card along with your quote. The card is yours to keep even if you choose not to use us. A qualified opportunity is defined as \$10,000 or more in the US with project completion by Oct. 06.

NATURAL ENVIRONMENTAL SYSTEMS, LLC:

10% off all products for NRA show attendees

NATURESEAL:

Offering a 20% discount on all 3 sizes of NatureSeal Foodservice containers.

Did your holiday sales projections miss their mark?

Every year companies are at risk of losing billions of dollars due to unsold inventory.

With so much at stake, more and more companies are turning to corporate trade, and Active International, to help them minimize their losses.

Active International can purchase these undervalued assets:

Surplus Inventory

- Post-holiday surplus
- Returns
- Close-outs
- Packaging changes
- Stock-lifts

Receivable & Equity Recovery

- Trade claims
- Delinquent receivables
- Sub-performing equities

Contact us today for more information on how Active International can help you restore value, and benefit your bottom line.

Tel: 800-448-7233
info@activeinternational.com



Gasser

FROM PAGE 1

In fact, Gasser Chair relies on its customers for input and feedback as an integral part of its engineering and design process. It was in response to its customers that Gasser developed a way to take ergonomics to the next level in its many models, providing maximum comfort for its customers' patrons. Bar stools and other chairs have undergone similar transformations, further demonstrating that leaps in product improvement result

from interaction with customers who know the needs of their clientele. When customers speak, Gasser Chair listens!

Although Gasser continuously updates its many models and produces new lines of upscale, contemporary and casual furniture, its more traditional lines have also proven their endurance. These lines include an array of chairs in formal, stackable dining room seating, including stackable arm chairs; woodline side chairs and arm chairs, bar stools and booths. Gasser stackable seating has

long been popular for its durability, a quality enhanced by the special flex back developed exclusively by Gasser. In addition, Gasser avails its customers of many options that can add luxury to the appearance of almost any chair. The manufacture of durable tables and table bases by Gasser are characterized by the same rich variety of choices for the customer.

To find out more about chairs produced by Gasser, visit their website, www.gasserchair.com to view many of its seating products.

Particularly helpful are the websites' installation sections which showcase many of Gasser's chair designs in fine establishments all over the United States and even the world.

All one has to do is click on the installation photos and they enlarge, showing how Gasser chairs enhance the milieu of any formal or casual space.

Visit Gasser Chairs at Booth 4038. For further information, call (330) 759-2234 or e-mail sales@gasserchair.com.

Numi Debuts Pure Fruit Iced Tea Line

Numi Organic tea, complementing its existing lines of upscale organic Fair Trade Certified teas, is debuting its foodservice iced tea line in Booth 4806.

The Numi difference is distinguished by the presence of natural fruit sugars rather than perfumed oils, artificial sweeteners, or any other kind of sugar, thereby producing a fresh, clean taste with no after effects on the palate. Reem Rahim, co-founder of Numi says: "Numi is the only purveyor presenting a totally organic and naturally sweet tea beverage in the foodservice industry today!" Infusion and blending of exotic freeze-dried pineapple, lemon, orange, raspber-

ry, cherries, bananas, currants, or lime with Numi Organic teas insures a "just squeezed" taste. Herbs of Moroccan mint, lemongrass combine with tart hibiscus, sweet lemon myrtle or delicate jasmine and Numi Organic teas to refresh the spirit, pacify the heat and restore a sense of balance.

Upscale and natural, Numi's foodservice selection offers Black Iced Teas (High Mountain Black Ice, Tropical Breeze, Bergamot Black); Green Iced Teas (Cool Jasmine Ice, Mate Lemon Green, Cool Mintea Green); or caffeine free Herbal Iced Teasans (Berried Treasures, Lime Oasis, Lemon Honeyhill, Red African Ice). Bergamot Black



recently won Best Commercial Brew and Best Black Tea at the World Tea Expo.

Numi's Equipment Program includes a 3-gallon iced tea dispenser plus the brewing equipment required and maintenance free of charge if client orders comply with program standards for selections of Black Mountain Mist, Tropical Sunset or Jasmine Dream.

Additionally, POS Iced tea Counter Card/Danglers are available to highlight the refreshing full leaf and natural difference patrons will be drinking.

For further information, visit www.numitea.com or stop by Booth 4806 at the NRA Show and personally meet Ahmed Rahim, co-founder or Jerry Maynard, VP of Sales for Numi.

NETWORLD ALLIANCE:

Advertise in any one of our three leading restaurant-industry publications or websites (serving Fast Casual, QSR and Pizza), and get duplicate insertions in all three for the price of one. Some limits may apply.

NRP INC.:

First 2 months Free for signing a One Year Contract. Contact must be made at the 2006 NRA show.

NTN BUZZTIME, INC.:

Show Special Only - Special introductory pricing to first-time subscribers.

OHAUS CORPORATION:

35% off select products purchased at NRA Show 2006.

OLIVIA'S CROUTONS:

10% off orders placed at the show.

OMNIWARE / OMNI HOUSEWARE INC.:

5% off orders placed at show!

OPEN AIR DESIGNS:

10% off of any orders of over \$1000.

ORANGE TREE EMPLOYMENT SCREENING:

Receive up to one month FREE of background checks on your employees.

ORIGINAL JUAN SPECIALTY FOODS:

10% off all products

PACIFIC ISLAND SEAFOOD:

10% off all cryo-fresh orders placed at the show.

PACKAGING RESOURCES INC.:

Buy 10, get 1 free on Microwaveable Containers - Bowls, Rectangulars, and Squares. Prepaid freight minimums apply. Buy 10 cases (500 bags) of the Take Out Tote - new carry out bag, and receive custom imprint at no charge!

PATRONPATH:

Special Restaurant Show pricing available for all attendees who visit the Patronpath Booth #6069.

PATRONWORKS POS:

PatronPal 500 enables restaurants to offer gift & loyalty cards with no transaction fees. Software including 500 full color cards for only \$500. Nothing more to pay ever.

PEPPADEW INTL. C/O STROHMEYER INC.:

FREE table tents for the new Peppadew Pizza topping. FREE Recipe Booklets while supplies last. 5% off for all first time customers ordered thru our preferred distributor.

PEPPERMILLS SUPREME INC.:

Buy 12 and pay for 11. Minimum order reduced from 12pcs to 6pcs.

PHILLIPS FOODS, INC.:

\$5.00 off per case of Phillips Mahi Mahi (4 oz, 6 oz, and 8 oz portions) and Tuna (10 steaks).

PINNACLE ENTERTAINMENT GROUP:

10% off of all consulting agreements resulting within 12 months of show contact.

PLATE-MATE, A DIVISION OF THE PRODUCT GROUP:

PM84-135 model, holds 84 plates, collapsible, stainless steel frame, \$920.00. PM84-136 model, holds 84 plates, collapsible, a powder coated steel frame, \$730.00. PM84-120 model, holds 84 plates, stainless steel non-collapsible frame, \$1,015.00.

PODIA BY CONSORT:

Purchase 250 Podia Tabletop Displays and receive an additional 5% discount.

PROGRESSIVE SPECIALTY GLASS CO.:

Free art & screen set-up charge for custom drinkware orders placed at the NRA Show. Save hundreds of dollars!

PURE INVENTIONS:

10% off all regular wholesale orders.

QINGDAO KAISA NOTEBOOK MANUFACTURING CORP., LTD.:

3% discount for orders confirmed during the show!

Q-MATIC TECHNOLOGIES:

15% off orders placed at the Show.

RADIO BOSS:

20% off all radio packages purchased at the Show.

RAINSWEET, INC.:

10% off all orders submitted at the show for RainSweet Berry Extremes branded products. They include: Berries in Sauce (Topping), Bake Stable Bakery Fillings and Bake Stable Bakery Jams.



Photography by Perspective Image
Seattle, WA
Model MSE-8800

Don Cesar Beach Resort
A Loews Hotel
St. Pete Beach, FL



GASSER

Youngstown, OH 44505 • USA • 800.323.2234 • 330.759.2234 • Fax 330.759.9844
www.gasserchair.com • sales@gasserchair.com

• Visit us at NRA 2006 Booth 4038 •

safe-t-gard™

Door Tissue Dispenser and Trash Receptacle

It's all about the Patrons Experience

Introducing, Safe-T-Gard™ Door Tissue Dispenser and Trash Receptacle

It's an idea and real life innovation whose time has come. The first system to enable a virtually touchless exit and clutter-free washroom, it protects the one place where personal hygiene, public health and your image intersect every day.

Elevate the washroom experience with Safe-T-Gard™. Staff and patrons alike will appreciate the convenience of this sleek, wall-mounted system which lets clean hands avoid washroom door handles with less clutter.

For more solutions from Georgia-Pacific, visit booth #4455 at NRA or call Georgia-Pacific Commercial Products at 1-866-HELLO GP or visit www.gp.com/awayfromhome.

© 2006 Georgia-Pacific Corporation. All rights reserved. Safe-T-Gard is a trademark of Georgia-Pacific Corporation or one of its subsidiaries.

