

March - April 2011

# independent **RESTAURATEUR**

*Informs, Inspires, Invigorates*

**Amanda  
Cohen's  
DIRT CANDY**

Small venue, big city,  
huge success

**GETTING YOUR  
GREEN ON**

**Resuscitating Your  
SIDE SALAD**

**Increasing BOH  
Energy Efficiency**

**Spring Cleaning Your Staff's  
BAD HABITS**

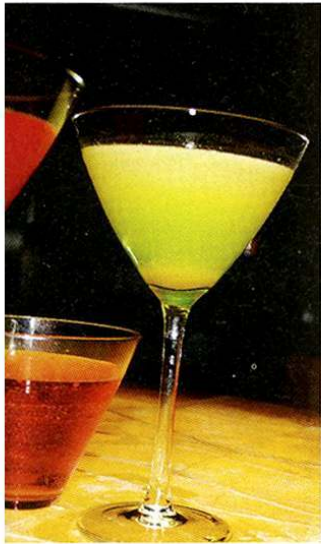
**Using CSAs to Benefit  
Your Business**





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**ON THE COVER** Photo of Amanda Cohen, chef, owner, manager of Dirt Candy, by Michael Harlan Turkell Photography.

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# Have You Heard About This?



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## 1. GoodLight Natural Candles: Sustainably Sourced, Sustainably Priced

GoodLight Natural Candles are made in all sizes from sustainably harvested palm wax, which is both rapidly renewable and non-toxic, while paraffin wax comes from one of the many chemical byproducts produced by oil refineries. Palm wax candles are competitively priced with paraffin candles and actually burn brighter.

**GoodLight Natural Candles**  
(800) 519-2353  
[www.naturalcandles.com](http://www.naturalcandles.com)

## 2. Reflections™ Duet™: Sparkling Silver with a Splash of Color

WNA delivers another way to capitalize on the overwhelming popularity of Reflections™, the patented single-use silverware, with the introduction of Reflections™ Duet™. Offering a unique single-use silver solution with a splash of color, Reflections™ Duet™ truly creates a "Wow!" presentation.

**WNA**  
(888) WNA-CUPS  
[www.wna.biz](http://www.wna.biz)

## 3. Peekaboo Mobile: Directed Marketing with No More Wasteful Coupons

This smartphone app is an easy and affordable way for restaurants to attract new customers, drive sales and increase brand awareness. The user pulls up a map showing nearby businesses that are offering immediate deals and redeems them on the spot simply by flashing the phone to the cashier.

**Peekaboo Mobile**  
[www.peekaboomobile.com](http://www.peekaboomobile.com)

## 4. Libbey Glassware's Reserve Stemware: Elegant Efficiency

Libbey's new 16 oz. all-purpose wine glass features an attractive Vino! icon that allows for a consistent 9 oz./266 ml. pour to the top line of the icon or a 6 oz./177 ml. pour to the bottom line of the icon. Controlling pour and managing costs has never been easier with this simple, elegant system.

**Libbey Foodservice**  
(419) 325-2100  
[www.libbey.com](http://www.libbey.com)

## 5. BlissLights: Allows "Dining Under the Stars" on a Cloudy Night

With the flick of a switch a plain room or outdoor space is filled with an explosion of thousands of pinpoint points of starlight. Thanks to BlissLights' unique optical laser products, restaurants can set a custom-made intimate mood by infusing a room or patio with clouds of soft starlight safely and without a ton of equipment.

**BlissLights**  
[www.blisslights.com](http://www.blisslights.com)

## 6. Airclac Launches Fresh Perform: An App to Automate In-store Inventory Processes

Fresh Perform, a mobile software product that can be used on any handheld device, tracks inventory with or without barcodes, offering item-level tracking and reconciliation, compliance with GS1 US barcode standards, real-time expiration and recall alerts and store-to-store inventory transfer workflows.

**Airclac**  
(800) 854-0473  
[information@airclac.com](mailto:information@airclac.com)  
[www.airclac.com](http://www.airclac.com)



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**THE MOBILE SUPPLY CHAIN  
OF THE FUTURE**