

FOR IMMEDIATE RELEASE
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2015 Stars of the Industry Award Winners Announced!

Over 550 Members of the Restaurant and Hospitality Industry Attend the Restaurant Association of Maryland's 61st Annual Awards Gala in Cambridge.

(Columbia, MD)--The Restaurant Association of Maryland is excited to announce the winners of the 61st Annual Stars of the Industry Awards. The Gala celebration and awards presentation took place Sunday, April 12, 2015 at the Hyatt Regency Chesapeake Bay in Cambridge, Maryland. Over fifteen thousand members of Maryland's dining public voted for their favorite Maryland restaurants and industry professionals.

"The Gala is our opportunity to honor and give recognition to elite restaurants across the state. We are fortunate to have such a diverse group of restaurants to choose from who are dedicated to their customers, their community and their employees," said Marshall Weston, President and CEO of the Restaurant Association of Maryland.

Award Winners and Honorees

McCormick Cornerstone of the Industry Award

Awarded to the companies that best illustrate how restaurants are the cornerstone of the economy and their community. These successful businesses support local communities by creating jobs and financially supporting non-profit groups, schools, scouts and youth sports teams.

- Black Restaurant Group, Bethesda
- Glory Days Grill, Statewide
- The Greene Turtle Sports Bar & Grille, Statewide
- Irish Restaurant Company, Anne Arundel County
- Sofi's Crepes, Baltimore

Maryland Hospitality Hall of Honor 2015 Inductees

Celebrating its fifteenth anniversary, the Maryland Hospitality Hall of Honor was created to recognize those restaurants in Maryland that embody the spirit of the hospitality industry based on their longevity and overall contributions to their customers and the industry as a whole.

- Antrim 1844, Taneytown
- Buddy's Crabs & Ribs, Annapolis
- Crab Quarters, Baltimore
- Foodservice Monthly, Mid-Atlantic
- Linwoods, Owings Mills

2015 Restaurateur of the Year, presented by the Maryland Restaurant & Hospitality Self Insurance Fund

A restaurant owner who shows originality, offers quality customer service, demonstrates success in the eyes of his/her fellow operators, and demonstrates leadership on behalf of the foodservice industry.

- Buddy Trala - Sunset Grille, Ocean City

2015 Allied Member of the Year, presented by Southern Boys Concepts

An industry supplier company that goes above and beyond to serve the foodservice industry, demonstrates leadership, and is recognized for outstanding service and quality products.

- State Auto Insurance Companies, represented by Joe Meholic

2015 Chef of the Year, presented by Oracle

An executive chef who demonstrates consistent standards of excellence, serves as an inspiration to other foodservice professionals, displays dedication to the artistry of food and exhibits ongoing commitment to the community.

- Michael Matassa – Alchemy, Baltimore

2015 Craft Brew Program of the Year, presented by Evolution Craft Brewing Co.

An establishment that is recognized for its craft beer selection and features a menu and staff that are knowledgeable and passionate about the world of craft beers.

- Red Brick Station, White Marsh

2015 Favorite New Restaurant:

A new establishment opened in Maryland in the past two years that exhibits a top notch menu, impeccable service and amazing atmosphere.

- Lib's Grill, Perry Hall

2015 Favorite Restaurant:

A trendy spot or an old favorite that you return to time and time again.

- Miss Shirley's Café, Roland Park

2015 Favorite Bar or Tavern:

The 'watering hole' you frequent where the drinks are great and the bartenders are beyond compare.

- Kooper's Tavern, Baltimore

2015 Heart of the Industry, presented by CohnReznick LLP:

A staff member who goes above and beyond to keep the restaurant running smoothly and exemplifies dependability, teamwork and dedication to the restaurant industry.

- Sous Chef Julio Dupuy - Iron Rooster, Annapolis

2015 Wine & Beverage Program of the Year:

An establishment that is distinguished by the quality, diversity, clarity and value of its beverage program.

- Red Red Wine Bar, Annapolis

The Otto Schellhase Award:

An individual of sterling character who has made numerous contributions to RAM and the Education Foundation.

- Mary Ellen Mason – Hotel, Culinary Arts and Tourism Institute at Anne Arundel Community College

The Brice & Shirley Phillips Lifetime Achievement Award:

This award is given to the person who exemplifies sound business principles and impeccable character while dedicating their career to the betterment of the restaurant and foodservice industry.

- Fred Rosenthal - Jasper's Restaurant & Madrones

Eddie Dopkin First Course Award, Honoring Entrepreneurship in Hospitality, presented by Miss Shirley's Café and The Classic Catering People:

The Dopkin family created this \$5,000 scholarship to celebrate the life and memory of Eddie Dopkin, founder and visionary behind the award winning Miss Shirley's Café and a partner with The Classic Catering People.

- Sarai Kashnow – Stratford University

2015 ProStart Student of the Year:

- Aaron Walker – Suitland High School

2015 ProStart Teacher of the Year:

- Charla Gillespie – Bowie High School

For more information on the Stars of the Industry Awards Gala, contact Hilary Yeh – Marketing and Special Events Coordinator (Restaurant Association of Maryland) via email at hyeh@marylandrestaurants.com or via phone at 410-290-6800.

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The Restaurant Association of Maryland (RAM) is a 2,000 member statewide trade association operated for the purpose of promoting, protecting and improving the foodservice industry in Maryland. For over 75 years the Association has been run by restaurateurs working for the benefit of its members and the restaurant industry as a whole. RAM promotes its member restaurants through programs such as the Dine Out, Maryland! Gift Certificate program and online Dining Guide. The RAM Government Affairs department protects members by helping them comply with government regulations while also lobbying against legislation that would have a negative impact on the industry. A host of endorsed service programs, a self-owned workers compensation insurance fund and an Education Foundation are geared to help restaurants improve their business operations. For more information visit the RAM website at marylandrestaurants.com.