



# THE 2011 MAINES FOOD SHOW WAS A SMASHING SUCCESS.

Held at Turning Stone Casino in mid-May, the Mardi Gras-themed show brought the food industry together over fabulous food, fun and entertainment. Attendees left with loads of new food ideas and knowledge of powerful management services like Wyckwyre, Keeping It

Kleen, and WhenToManage. Maines would like to thank everyone who attended and, for those of you that didn't make it – MARK YOUR CALENDARS FOR NEXT YEAR!

*Attendees mingled over cocktails and hors d'oeuvres, sharing ideas and building relationships with the industry's top food professionals.*

*At the product showcase, over 300 vendors displayed their most delicious foods. The "Fat Tuesday" theme was highly appropriate!*

*Restaurateurs weren't the only ones present. More than 300 manufacturer/broker representatives attended – along with a wide variety of entertainers.*





# WHAT GUESTS SAID ABOUT THE MAINES FOOD SHOW:



The new Chef Demo Quarter was a main attraction! Top Chefs gave live demonstrations packed with ideas for more creative cuisine.



Guests learned how to "HIRE EASY," "MANAGE EASY" and "KLEEN EASY" at the Restaurant Results booths.



Leading restaurant industry expert Jim Laube hosted two interactive workshops, teaching guests how to increase their bottom lines.



Guests danced the night away at Turning Stone's lavish Club Lava.



"I'VE BEEN TO 30-SOME FOOD SHOWS WITH DIFFERENT COMPANIES AND THIS IS BY FAR THE BEST."

"THERE'S SO MUCH TO DO AND SO LITTLE TIME. THANK YOU FOR THE GREAT PARTY."

"I HAVE BEEN GOING TO THESE TYPES OF EVENTS FOR 25 PLUS YEARS. IT IS VERY OBVIOUS THAT A LOT OF THOUGHT AND EFFORT WENT INTO THIS SHOW."

"WE LOOK FORWARD TO IT EVERY YEAR."

"THE MAINES FOOD SHOW IS ALWAYS VERY WELL PLANNED AND EXECUTED EVERY YEAR. THE SHOW HAS A GOOD FLOW AND FEEL TO IT AND THE COCKTAIL PARTY IS WAY ABOVE OTHER FOOD SHOWS."

"YOU ALWAYS PUT ON A SPECTACULAR SHOW, YEAR AFTER YEAR. GREAT JOB!"

"LOVE IT. LOVE EVERYTHING!"