

HOSPITALITY HOTLINE

Official Newsletter of the Ocean City Hotel-Motel-Restaurant Association

5700 Coastal Hwy. #302 Ocean City, MD 21842 • (410) 289-6733 • OCVisitor.com • Inquire@ocvisitor.com



Susan Jones
Executive Director



Kaylee Payne
Business Development &
Marketing Associate

What's in this issue?

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Food Allergens and What is Expected of Us Now - page 5

Hotel GM & Director of Sales Round Table - page 10

DATES FOR YOUR CALENDAR

Ocean City Restaurant Week
City Wide
April 14 - 28

Summer Work Travel Conference
Holiday Inn
April 15 - 8am to 1pm

Hotel GM & Director of Sales Round Table
Residence Inn
April 30 - 11am to 1pm

OCHMRA NETWORKING DINNER
6pm to 9pm

April 18
OCHMRA Installation of Officers Dinner & United Way Awards at Harrison's Harbor Watch

Member Message

From Executive Director, Susan L. Jones

Before rushing into the season, I'd like to a moment thank everyone for their support during our 50th Anniversary Expo! Whether you exhibited, attended or volunteered, it takes a village to make it successful - TKU! And, many thanks to KRR Photography & Creative who did an amazing job capturing the event - details on page 6.

Spring brings Ocean City Restaurant Week so make sure you mark your calendars to dine out and support our local economy! Check out menus and details on OceanCityRestaurantWeek.com.

Make plans to join us at the Installation of Officers and Directors, along with the United Way of Lower Eastern Shore DINE STAY PLAY awards on April 18th at Harrison's Harbor Watch. The menu is certain to tantalize your tastebuds! (page 8)

Finally, thanks to Kaylee Payne for the Hospitality Hotline refresh! 😊



Hospitality Highlights

Whats new in the industry?

WARM WELCOMES & CELEBRATIONS

Allied Member, **R&R Coatings** welcomed a new Business Development Manager, **John Thyng** - welcome John! **The Princess Royale** added a member of the team, **Lori Metzgar** who is their new Director of Sales. **Kenneth Scharlatt** is **Carousel Resort Hotel & Condo's** newest Food & Beverage Director. **The Hilton Garden Inn** has a new Assistant General Manager, **Melanie Kaht!** The **Doubletree by Hilton** transitioned **Steve Schwendamen**, to the General Manager - congrats! **MD's Coast** announced **Janet Stephenson** joined their team, welcome Janet!

The Sealoft (The Atlantic Oceanfront Inn) is undergoing renovations and will share amenities with the **Aloft Hotel**. We can't wait to see the finished result! **Go Ape** is coming to **Frontier Town** which will be a nice addition to Ocean City. We are also looking forward to seeing the completion of **Hyatt Place West** which will be the addition of 63 rooms from the already-existing

Hyatt Place East. **Spain Wine Bar** founder, **Peter Elias**, is set to open a new restaurant, **Bistro Cotiere**, that will feature a seafood station and wine room with an aging room for steaks.

Congratulations to Allied Member **Donaway Furniture** for opening a new store in the Ocean Outlets called HOME LIVING by Donaway Furniture. There will be a ribbon cutting on April 9th at 5:30pm.

A huge shoutout to everyone who donated to our 50th Annual Trade Expo Golden Getaway basket - they were a hit! (see page 5)

SAD GOODBYES

Our condolences to the **Jolly Roger** family on the loss of **Dean Langrall**, our thoughts and prayers are with you all. We also want to express our deepest condolences to **Jason Gulshen**, of the **Harrison Group**, for the loss of his Grandpa, **John T. Gulshen**.

Our sincerest condolences to **Mark Leiner**, **Bonfire Restaurant**, on the loss of his Father, **Richard Leiner**.

BEHIND THE BOARD - CHAD OLENCHICK

Chad Olenchick is a 3-Year Director of OCHMRA. He is part owner and operator of Cabanas Beach Bar & Grille and the Caribbean Pool Bar.

Chad's career began in 1992 at Paul Revere Smorgasbord as a dishwasher located on 2nd St. and the Boardwalk. Within 2 seasons, he was promoted to Lead Line Cook. He was planning to attend Culinary Art School in the fall of 1994, but as the summer of 1994 came to an end, he was asked to take a year-round position as Kitchen Manager. Choosing to forgo Culinary Art School, he gained hands-on experience and had some of the best mentors, which eventually led him to have the opportunity to open and operate something of his own.

In his free time, Chad enjoys spending time with his family and carpentry. A fun fact about him is that he once met Captain Lou Albano, a WWF Professional Wrestler. After a test of strength of a handshake, he ended up in a headlock in the middle of the dining room. Lou Albano is one of the most intriguing gentlemen that Chad has ever met!



WELCOME NEW MEMBERS

ASSOCIATE

Pirate Party Bus

piratepartybus.com

ALLIED

HD Marketing Consulting

Parking Management Company

parkingmgt.com

Stillwater Provisions

stillwaterprovisions.com



Member Mentions

2025 Marks the 150th Anniversary of Ocean City!

Due to Ocean City's isolation as a barrier island, the town was a sleepy fishing village until 1875, when the Atlantic Hotel began welcoming visitors. The following year, the railroad bridged Sinepuxent Bay, and a resort was born.

It is time to start planning the 150th Anniversary Celebration and we want your help! Local businesses can join in and support the celebration with activities, specials, etc. If you have any ideas or suggestions, please submit them to Ocean City Tourism's Special Events Director Frank Miller at fmiller@oceancitymd.gov.




April 15th | 8am - 1pm

Ocean City Summer Work Travel Conference

Holiday Inn
Ocean City
6600 Coastal Hwy



[Click here](#) to RSVP

Summer Work Travel Conference

Hear from the U.S. Department of State, prepare with area employers and U.S. Visa Sponsors, and learn best practices for a successful Work Travel program.

Topics & Discussions From

- Elected Officials
- Department of State
- Housing
- OCDC Grant
- Sprintax
- Social Security Administration
- Safety
- TidalHealth

Town PERK List Program Invite

The town offers a PERK list to city employees, which provides discounts and services from local businesses and they are reaching out to invite local businesses to join the program.

From a consumer perspective, town employees appreciate the local businesses honoring the employee ID and providing discounts ranging from 10% to 20% off regular costs. From the businesses' perspective, you receive increased patronage from city employees!

If you are interested in participating, please reach out to Skip Lee at SLee@oceancitymd.gov.

OC Bridefest

Wedding Expo & Game Show for Brides

Bring your girls to the beach & represent your city at Delmarva's #1 Bachelorette Party - Play Games for a Free OCMD Vacation Package & the OC Bridefest Championship Belt!

- Friday May 3rd LBD Party at 61st St. Residence Inn
- Saturday May 4th Convention Center Wedding Expo
- Sunday May 5th Beach Finals at Hilton Garden Inn

Form a Team, Represent your City and meet up to 80 Wedding Vendors - This Exciting Event will be filmed for submission to the Travel Channel.

Want to join the most Unique Wedding Expo ever hosted on Delmarva?

Learn more at OCBridefest.com or call 410-289-7699 for Sponsor Info: ocbridefest.com

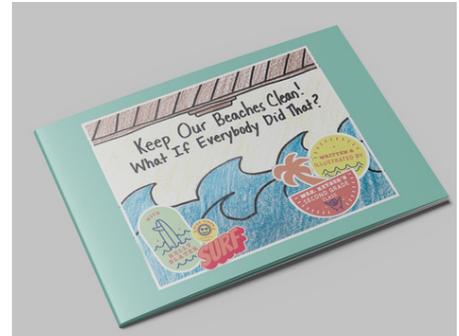
FEATURED PARTNER:



Surfing Icon Kelly Slater Collaborates with Second Graders to Advocate Ocean Conservation in New Creative Book

Di Angelo Publications announces the forthcoming book *Keep Our Beaches Clean: What If Everybody Did That?* – a collaborative effort by **Mackenzie Keyser's** passionate **Showell Elementary** second graders and professional surfer Kelly Slater. This collaborative book underscores the significance of preserving our beaches and oceans. *Keep Our Beaches Clean: What If Everybody Did That?* aims to inspire readers of all ages to take proactive steps in safeguarding the precious coastal ecosystems we call home. A portion of the profits from this title benefit the Kelly Slater Foundation.

This unique project showcases the power of community engagement and highlights the importance of fostering a connection between children and the environment. *Keep Our Beaches Clean: What If Everybody Did That?* will be released on April 16, 2024, and is available for pre-order: <https://www.diangelopublications.com/shop/p/keep-our-beaches-clean>.



JA Volunteers Needed

Junior Achievement of the Eastern Shore is looking for bright lights in our community who are interested in making an impact for students across the Eastern Shore! Help ENGAGE, INSPIRE, & EMPOWER the next generation by volunteering during the JA BizTown or JA Finance Park programs at the Perdue Henson Junior Achievement Center.

Check out the calendar and sign up at easternshoreja.volunteerhub.com/vv2/



Last year the Holy Savior Church started a welcome program for the incoming J-1 students and provided them with survival bags to ensure that they have a positive, welcoming, cultural experience.

They are seeking donations for the welcome bags which include:

New or gently used pillowcases, & bath towels, toilet paper, toiletries, paper towels, laundry & dish detergent, first aid items, non-perishable food (ramen noodles, mac & cheese, soups, etc.).

Questions, contact Lisa Stevens at (443) 754-5884 or Ppi.lisa@comcast.net. Donations can be brought to the parish office at 1705 Philadelphia Ave. Monday - Thursday 9am to 3pm.

Check out the updated site and direct your students to:

SummerWorkTravelOCMD.com

FEATURED PARTNER:



Food Allergens, What Now???

By Robert McKeon CDM, CFPP

The new Food Code is in full swing. This is what is expected of us now:

We all must take allergen requests seriously, as it is a life-or-death situation. The 2022 FDA Food code added 1 more allergen to the list, making it the Big-9 Allergens (Milk, Eggs, Fish, Shellfish, Wheat, Soy, Peanuts, Tree-nuts now adding Sesame to the list.) The Big-9 allergens account for 90% of the allergens in the US but keep in mind there are over 150 allergens someone can be affected by.

Make sure what we are serving: our front-line staff must know all of the Big-9 allergens contained in everything we serve. For example, we need to know that Caesar salad contains Wheat in the croutons, Eggs, Milk, and Soy in most Caesar dressing, and Milk in the parmesan Cheese. Ensure there is one person who is your "go-to" if a customer has any allergy-related questions. It is that person we call on who can answer all questions to our customers.

We also need to make sure that our front-line staff knows the "signs" if someone is having an allergic reaction: wheezing, swelling of lips, mouth, and tongue, itchy rashes, and hives are some examples. Anaphylaxis is a severe allergic reaction that will require medical attention. 90% of the time someone has an allergic reaction hives occur, the purple bumps on the neck and inside of the arms. If we see someone violently itching their neck and arms, that is an excellent indication they are having an allergic reaction.

25% of the time someone has their first allergic reaction outside of their home. If it happens in our restaurant, we must be prepared. If our service staff observes any signs a customer is having an allergic reaction, act quickly: ask if the guest has medication, help them administrate it, and call 911 immediately. We have the power to save a life!

Robert McKeon CDM, CFPP - ServSafe/TiPS/Allergen Trainer
foodsafetychef.com

BUSINESS BRIEFS

TIPS Training

Worcester County Health Department is offering TIPS Training. Become certified in the responsible sale of alcohol for only \$45/person.

Details:

- **LOCATION:** Ocean Pines Library 11107 Cathell Rd., Berlin, MD 21811
- **DATE & TIME:** April 24 or May 22 at 9am

To register, contact Lynn Suarezapecheche at (410) 632-1100 X1109 or Lynn.Suarezapecheche@maryland.gov



Restaurant Association of Maryland

RAM Annual Awards Gala 2024

You are invited to the RAM Annual Awards Gala held on Sunday, April 14, from 6 - 10 pm at The Hall at Maryland Live! Casino.

Tickets include unlimited food from nearly 20 restaurants AND an open bar for the entire night. We are industry people, so if you know how we party, you know what to expect! There will also be live music, photo booths, auctions, and a raffle for a 2024 Tesla or \$45,000 cash.

[Click here](#) to purchase your ticket!

Coastal Careers Job Board Opportunities

Worcester County, Maryland is growing and open for business. Job seekers have many job opportunities available while living a coastal lifestyle. Search for the perfect job and apply or submit your resume. Employers, post your open positions and meet qualified candidates seeking to help your business.

More information on page 6.



FEATURED PARTNER:



(410) 543-0693 • WWW.RRCoatingsINC.COM • DAN@RRCoatingsINC.COM



THANK YOU THANK YOU THANK YOU

Thank you to everyone who donated to our Golden Getaway gift baskets and to those who volunteered – we couldn't have done it without you!

Donators - Cambria Ocean City Bayfront, Residence Inn by Marriott, The Hobbit Restaurant, Princess Royale Oceanfront Resort, Sun Outdoors Frontier Town, Harrison Group, Ashore Resort & Beach Club, Shore Point Cottages, Blue Water Hospitality, Cabanas Beach Bar & Grill, Caribbean Pool Bar, Seacrets, Macky's Bayside Bar & Grill, Pit-n-Pub, Coastal Salt, Fairfield Inn, Oceancity.com/ Shore Craft Beer, Henry Hotel Foundation, Coconuts & Castle in the Sand, TRU by Hilton, Papi's Taco Joint, Coins Pub & Restaurant, Micky Flns Bar & Grill, and Greene Turtle West O.

Volunteers - Vicki Shrier; Chad Olenchick, Cabanas Beach Bar & Grill; Patricia & Dan Shaffer, Bold Moves; Nellie Shaffer, Comfort Inn Gold Coast; Ruth Waters & Renee Seiden, Harrison Group; Joslyn Harman, OC Development Corp; Nicole Burrell, Sun Outdoors Frontier Town; Dawn Smith, Castle in the Sand; Annemarie Wolfsheimer, Town of Ocean City; Nancy Howard, Henry Hotel Foundation; Angelique Litherland, Hyatt Place; Judy Wilbur, Real Hospitality Group; Buddy Dykes, Long & Foster/Doodle Design; Keith Whisenant & Courtney Blackford, Residence Inn; Melania Anton & Lori Metzgar, Princess Royale; Rebecca Taylor, Ocean Downs Casino; Danelle and Saylor Amos; Deb Carven, Apollo Edison; Fred Thompson, Hampton Inn; Harry & Madalaine How, Jennifer How MAD Design Group; Marie Hopper, Holiday Inn Express North; Jackie Berger & Pat Harman, Grand Hotel; Sally Foster, Hilton Garden Inn; Suzanne Jackson & Leslie Crony, Jolly Roger Parks; Suzie & Craig McElroy CG Accounting Group; Teri DiPerna, Robert Dixon, Shelley Harwood, Helen Arthur, Phil Turk, Kathy Enste, and Susan Childs.



THANK YOU TO ALL OF THE
ALLIED MEMBERS WHO
EXHIBITED THIS YEAR

50TH ANNUAL TRADE EXPO
PICS - [CLICK HERE](#)

STILL NEED EXHIBITOR INFO -
[CLICK HERE](#)



Congrats to MD World Food
Championship Qualifier Winner
Ocean 13's Chef Jonathon Tupper

Community Connections

COASTAL
Careers
Job Board
WORCESTER COUNTY, MD

Your next career opportunity is right at your fingertips.

For more information contact:
Workforce Development Specialist
Nancy Schwendeman
410-632-3112 x2120
nschwendeman@marylandscoast.org

Connecting the community with local jobs and careers.

ABOUT OUR JOB BOARD

Worcester County Office of Tourism & Economic Development is proud to provide a **FREE** job board to the community for both job seekers and employers.

JOB SEEKERS:

View, apply, and check regularly for new, seasonal, part-time, or full-time careers.
No account needed.

EMPLOYERS:

Post and manage available job positions **effortlessly**.

www.workmarylandscoast.org

WHAT WE OFFER

- FREE access to local jobs
- Easy to navigate
- Search multiple categories
- Apply direct to positions
- Specific to Worcester County
- No soliciting emails
- Job advertisements



 Scan Me



OCHMRA

April Dinner Meeting

THURSDAY, APRIL 18, 2024

HARRISON'S HARBOR WATCH - 806 S. ATLANTIC AVE.

Passed Appetizers

Applewood Smoked Bacon Wrapped Sea Scallops, Petite Crab Cakes & Roasted Vegetable Skewers

First Course

Spring Salad

Mixed Greens | Heirloom Tomatoes | Shaved Red Onion | Seasonal Vegetables | Goat Cheese |
Toasted Almonds | Honey Dijon Dressing

Second Course

Salmon Nikki- prepared by our own RAM Manager of the Year finalist, Nikki Goodman - Topped with
Sweet Lump Crab and Roasted Red Pepper Cream Sauce Served with
Bourisin Whipped Potatoes and Roasted Asparagus

OR

Char-grilled Filet Mignon - House Seasoned, with Portabello Mushroom and Peppercorn Demi-Glace
Served with Bourisin Whipped Potatoes and Roasted Asparagus

Third Course

Three Chocolate Mousse Cake

Cocktails at 6pm • Dinner at 7pm • \$50pp inclusive
Followed by Installation of Officers & United Way Awards



Please **RSVP** by Friday, April 12th (410) 289-6733 or susanjones@ocvisitor.com

OR

Scan the QR code to book & pay online or use link:



<https://oceancitymdassoc.weblinkconnect.com/atlas/events/april-2024-ochmra-networking-dinner-176/register>

*Payment is required in advance or at the door.
Reservations not honored may be billed.*

SPONSORED BY:



Beach Clean Up

SATURDAY, APRIL 6 @ 9 AM

ALL AGES WELCOME!

Meet up at the 100th Street lot
behind the Ocean City Library.

Gloves and trash bags provided.



WORCESTER COUNTY
LIBRARY

**OCEAN CITY
SURF CLUB**
ESTABLISHED 2014



Building Business in OC

Connect, Collaborate, & Strategize Future Meetings & Events



HOTEL · MOTEL · RESTAURANT · ASSOCIATION · INC.

GM & DIRECTOR OF SALES

Round Table

AT THE RESIDENCE INN
BAYSIDE ON 61ST STREET



Interactive Discussion



Lunch Included

Tuesday
April 30

11:00am - 1:00pm

Join OCHMRA &

Kim Mueller

OC Tourism Director of Sales

Tom Perlozzo

OC Director of Tourism &
Business Development

RSVP by Friday, April 26 to (410) 289-6733 or SusanJones@ocvisitor.com



Do Your Part, Take Care of Your Heart

Heart disease is the number one cause of death for both men and women in the United States. Risk factors for developing heart disease include those that we can control and those that are not under our control (non-modifiable). The risk factors for heart disease that are not within our control include our age, gender, and genetics. As we get older our chances of developing heart disease increase with those over age 65 being at higher risk. Men typically develop heart disease earlier in life, however, women are also at risk for the disease. An individual whose parent(s) have/had heart disease is more likely to develop the disease.

The risk factors that are within our control or those which are modifiable include:

- **Tobacco use and Vaping:** Nicotine, the addictive ingredient in tobacco, raises heart rate and blood pressure. It also increases the chances of developing clots and contributes to the build-up of plaque in coronary arteries.
- **High Blood Pressure:** Having an elevated blood pressure is a risk factor for heart disease and it makes the heart work harder than it needs to, which leads to stiffening of the heart muscle. A normal blood pressure is less than 120/80.
- **High Cholesterol:** Having elevated blood lipids (fats) increases your risk of developing heart disease. If you have never had your cholesterol levels checked, talk with your healthcare provider about getting a fasting lipid profile completed.
- **Inactive Lifestyle:** Being physically active helps to improve your blood pressure, blood cholesterol, weight, body composition, blood sugar, and coping with everyday stressors. Not being physically active is a major risk factor for developing heart disease.
- **Obesity/Overweight:** Having excess body fat increases the risk of developing heart disease, especially if the extra weight is around the waist. A healthy waist circumference is less than 40 inches for men and 35 inches for women. The risk for heart disease and other chronic health problems improves with losing as little as 3-5% of body weight for those who are overweight or obese.
- **Diabetes:** Diabetes is a risk equivalent for heart disease. This means that individuals who have diabetes are just as likely to have a heart attack as someone who has already had a heart attack. If you have diabetes, managing your blood glucose levels is very important to reducing your risk of having a heart attack. If you have prediabetes, losing 5% of your body weight and being active 150 minutes/week can greatly reduce your risk of developing diabetes.



Recent research has found an increase in the number of deaths from heart disease among those who use alcohol, opioids, cocaine, and stimulants. Alcohol use was linked with 65% of heart disease deaths, 14% were linked with opioids, just under 10% were linked with cocaine use and 6.5% of deaths were linked with stimulant use. This study was published in the Journal of the American Heart Association and looked at the mortality (death) trends using data from the Centers for Disease Control and Prevention from 1999 to 2019.

The Worcester County Health Department offers many programs and services to help you reduce the risk of developing heart disease and other chronic health problems. A list of programs and services can be found on worcesterhealth.org. A few program highlights include:

- **Just Walk:** A no-cost, self-directed, self-reported physical activity program that rewards members for participating in activity. To join, visit justwalkworcester.org.
- **Tobacco and Vape Cessation:** Programs are available for teens and adults, offered in-person or through distance learning. The program uses an evidence-based model to help individuals develop a quit plan and maintain a tobacco-free lifestyle. Vouchers are available to help offset the cost of nicotine replacement therapies for eligible participants.
- **Medical Nutrition Therapy:** Personalized nutrition counseling is available and provided by a Licensed Nutritionist.
- **Healthy Lifestyle Balance:** A no-cost, group education program proven to reduce the risk of developing chronic health problems such as diabetes, high blood pressure, heart disease, and more. Participants learn how to lose weight and increase daily activity.
- **Healthy Worcester Families:** A nine-week program designed to improve nutrition, physical activity, financial wellness, and communication skills for families with youth ages 7-17. Participants receive a free weekly meal and earn prizes for the whole family.
- **Diabetes Support Groups:** A monthly support group offered in the Pocomoke and Snow Hill communities facilitated by a Licensed Nutritionist.
- **What's Cooking in Worcester:** A monthly healthy cooking show featured on the Worcester County Health Department's YouTube channel.

The Worcester County Health Department is available to assist with worksite wellness programming for your business. For more information about programs and services, please visit worcesterhealth.org, decisionsmatter.org, follow us on social media @[worcesterhealth](https://www.instagram.com/worcesterhealth), or call 410-632-1100 and select option 5 for Prevention Services.