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At National Restaurant Show, it's Starbucks, pretzels, beer and more

Posted by Monica Eng at 12:45 p.m. CDT

10 THINGS LEARNED AT THE NATIONAL RESTAURANT ASSOCIATION INDUSTRY SHOW AT MCCORMICK PLACE

1. Even when some of the world's finest coffee purveyors using the finest espresso making equipment are offering their product for free, Starbucks addicts will still wait in line for their familiar fix.
2. Even when some new high quality fruit drinks packed with anti-oxidants are being offered, people will still stand in a long line for a cup of Pepsi.
3. Only at the National Restaurant Show can you get cinnamon pretzels, cream-cheese pretzels, jalepeno-cheese pretzels and a classic hot pretzel within 10 feet of each other.
4. Clamato blended with Budweiser, chile powder, hot sauce and salt is actually pretty tasty. The Clamato spokesperson tells me Mexican-Americans have been drinking Clamato this way for years. I can't say I've ever been a fan of this treatment of beer, but with Clamato I'm happy as a hard-shelled mollusk.
5. A California outfit, Spectrum Plastics, makes a bag that fits around any carryout container and theoretically lets you carry it without creating that inevitable puddle of sauce at the bottom of your bag.
6. Chinet is trying to go green with its compostable diningware.
7. If you offer free hot dogs/fried chicken, they will come.
8. No matter how appetizing the next booth over is, the fact is you are going to have share your space with exterminators. Terminex even put giant roaches and flies on tables for their display.
9. About 120 restaurant and hospitality industry reps from China sampled lots of ice cream, Chicago hot dogs plus "healthy" versions of Americanized Chinese fare like shrimp dumplings, potstickers and spring rolls at Baltimore-based Phillips Foods at the show, then headed to Chinatown for dinner.
10. Both the made-to-order strawberry ice cream you see being scraped and mixed here at the Moo Bella booth and the strawberry sorbet pastilles being made on the Anti-Grill are both

the work of Phillip Preston's PolyScience, a firm headquartered in Niles. Go Niles. Quick strawberry ice cream rules.

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Comments

I went to the show the thing I liked the best was the coffee booths. One company now makes an espresso machine to make my specialty drink-vanilla chai latte with one finger, 3 button pushes and 10 seconds...as good as Starbucks makes. YUM! Lower level, north bldg.

Posted by: Maria Gath | [May 20, 2007 at 02:19 PM](#)