

Smart Brevity® count: 3 mins...860 words

By Tony Burton • Sep 15, 2025

In today's September 15, 2025 Update:

Action Request: Complete the September 2025 Hospitality

• Next Wednesday's Webinar: Building a Social Media Presence for

• Register Now: Hospitality Changemakers Join Conference Line Up

• Save the Date: Stars of the Industry - December 4, 2025

**Conditions Survey** 

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2026

- Access New Resources: National Food Safety Month Is Here
- Maximize Your Business Potential: Explore Opportunities with RestaurantOwner.Com

We would like to thank our Member Update Sponsor - <u>BizRecycling</u> - for

their contributions and commitment to Minnesota's hospitality industry!

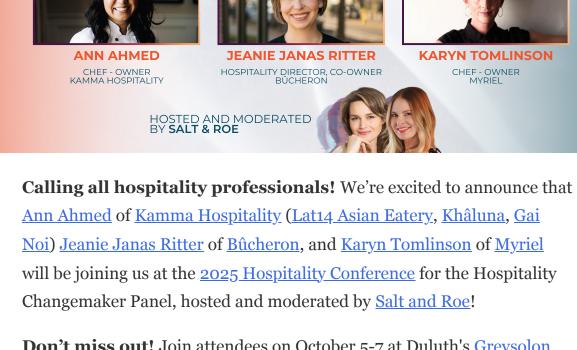
Is your organization interested in sponsorship? <u>Email us</u> to learn more.

- In The News

Don't Miss Out: Industry Trailblazers at

the 2025 Hospitality Conference

### PANELIST SPOT MARKETING | LEADERSHIP | AND MORE



share their unique insights and experiences from the front lines of the hospitality industry. • **Chef Ann Ahmed** has transformed the Twin Cities' culinary landscape with muliple celebrated restaurants. Her cooking is a vibrant reflection of her Lao heritage and global travels, creating

spaces that transport guests to Southeast Asia through food and

• **Chef Karyn Tomlinson**, the chef-owner of Myriel in St. Paul, is the 2025 James Beard Award winner for Best Chef: Midwest. Her unique "grandma cooking nouveau" style artfully merges her Scandinavian and Minnesotan heritage with classical French training.

You don't want to miss this: These three industry leaders promise a

• **Go deeper:** Register and learn more about what's in store for this

compelling conversation on passion, business, and the future of

hospitality in Minnesota.

year's Hospitality Conference here.

Register Now!

**Indsutry Data Collection** 

#### forces with the Federal Reserve Bank of Minneapolis for our <u>Hospitality</u> Conditions Survey. Why it matters: Your responses help the Minneapolis Fed and Hospitality Minnesota educate business leaders, policymakers, and the public about current conditions.

• What your participation revealed last time: The key

takeaways from May's Hospitality Conditions Survey revealed an

industry struggling with declining revenue while navigating higher

Take the Survey!

Save the Date: Celebrate Minnesota's

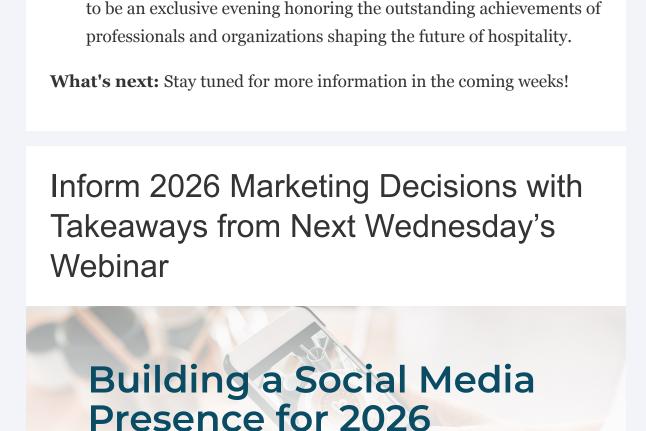
**Celebrations are on the horizon!** Join us December 4, 2025 at The

• What to expect: Our Stars of the Industry Awards Gala promises

celebration, recognition, and inspiration at the Stars of the Industry

Lofton Hotel in Downtown Minneapolis for a dazzling night of

Awards Gala.



Hosted by Hospitality Minnesota and Beloved Social

September 24, 2025 | 10:00 AM

**Operating Now** 

#### **What to expect:** This session will give you the insights you need to create a social strategy that works for your business. Whether you're a seasoned marketer or just getting started, you'll walk away with actionable insights tailored for Minnesota's unique hospitality landscape. building your strategy! Register Here!

Keep Your Operations Fresh: Update

Your Food Safety Resources

NGLER

**Violation:** Poor Personal Hygiene

Save 20% on Select

WANTED

Code: NSFM2025 ServSafe Products **This September**, we're heading into the Wild West of the Kitchen and it's time to round up the Food Safety Outlaws threatening your operations.

Discover Innovative Solutions with RestaurantOwner.Com

Feeling Overwhelmed by Restaurant

Challenges? RestaurantOwner.com has Got Your Back.

valuable resources through our partnership with <a href="RestaurantOwner.com">RestaurantOwner.com</a>!

• What to expect: Through your association membership, your

business is eligible for special pricing on essential tools designed to

boost your restaurant's performance. **Maximize your membership!** Explore these resources and your exclusive pricing <u>here</u>.

In the News

- <u>Minneapolis sushi restaurant left temporarily closed after fire</u> Bring Me The News
- Members can log into the member portal here.

Was this edition useful?

Your responses are anonymous

**Don't miss out!** Join attendees on October 5-7 at Duluth's <u>Greysolon</u> <u>Ballroom</u> to witness this dynamic trio of nationally renown Minnesotans

#### storytelling. • Jeanie Janas Ritter is a seasoned hospitality veteran and coowner of the nationally acclaimed restaurant, <u>Bûcheron</u>. Raised on a farm with a deep respect for ingredients, Jeanie is a graduate of the Culinary Institute of America.

Requesting Your Business

Perspective: Contribute to Critical

HOSPITALITY CONDITIONS SURVEY SEPTEMBER 2025

Your input is needed! Hospitality Minnesota has once again joined

# costs and other compounding obstacles.

Hospitality Industry December 4

## Calling all marketers: Join **Shelby Stahl** from **Beloved Social** next Wednesday, September 24 at 10 AM for a webinar designed specifically for hospitality leaders who want to stay ahead of the digital curve with the best practices for 2026. • **Yes, and:** Receive a free workbook to guide you along the process of

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• Week 3's Most Wanted: Germ Wrangler Jessie, the outlaw behind poor personal hygiene in the kitchen. From improper handwashing to glove misuse and illness protocol violations, Jessie's habits pose serious risks to food safety. Improve your operations with the following resources: • **Ebook:** Personal Hygiene and Food Safety • **Poster Pack**: How to Wash Your Hands and Why

Go deeper: Visit our webpage of food safety resources to fight against

Access the Resources

food safety threats. Let's make this September a month of awareness,

• Shift Brief Template: Poor Personal Hygiene

action, and cleaner kitchens!

- **LEARN MORE Did you know:** As a Hospitality Minnesota member, you have access to
- New all-day restaurant to open this fall in Stillwater's former Dock <u>Cafe</u> | Bring Me The News
- See you back here next week! To learn more about us, visit our website: <a href="https://hospitalityminnesota.com">hospitalityminnesota.com</a>

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