

The Charleston Restaurant Report

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The Charleston Restaurant Report is an email newsletter focused on the restaurant business in the Charleston area. The newsletter is intended to inform and enlighten local restaurateurs and stakeholders in the local restaurant economy.

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Green Scene – Get Paid to Recycle Used Cooking Oil and Grease

No one enjoys changing the dirty cooking oil or cleaning a high-volume fryer. Your used cooking oil and grease can be a menace at times, causing messy spills, slick kitchen floors and at worst, clogged drain lines. However, in today's commodity market, used cooking oil is a valuable ingredient for biodiesel fuel and animal feeds. I am surprised by the number of restaurant operators who tell me they recycle their used oil and do not get paid for it. They give it away for free to grease collection companies and small-scale biodiesel processors. There are oil recycling companies out there that will pick up your used oil and pay you for it. They typically pay by the pound and the rates are negotiable. This is an easy way to get a partial refund on your cooking oil expense and help pad your bottom line. Restaurants that are using high-volume 60lb and 80-lb fryer banks or slow-cooking proteins in large ovens will produce thousands of pounds of oil and grease by-product each year. Giving away your used oil is essentially giving away profits. Get paid for your used oil and get credit for recycling. It's a win/win scenario.

Local Restaurant News – Lowcountry Local First's 10% Shift

Lowcountry Local First is a North Charleston-based non-profit organization aimed at educating the public about the benefits of buying local -- to strengthen the local economy and galvanize the lowcountry's independent business and farming communities. Many local restaurant operators are joining this cause to encourage people to shift 10% of their spending toward local vendors and local products. The basic premise is simple: spend money in your community on locally-made goods and services

and the dollars get recycled throughout the community. Restaurants that support local food and service vendors benefit from obtaining fresher foods, building business relationships in the community, and putting their dollars to work locally. All of these methods lend themselves toward maintaining a healthy customer base for the future, while also building a strong local vendor support network. Restaurants with strong local followings and support systems will fare much better than those heavily dependent on tourists in this tough economy. Check out LLF's website for more info: <http://www.lowcountrylocalfirst.org/>

CHARLES BLANCHARD CONSTRUCTION COMPANY



Blanchard Construction has been building in the Charleston area for 120 years. We specialize in restaurant construction and historic commercial renovation. Let us share our expertise with you on your next restaurant project.

We've worked with a large number of restaurants over the years, including Basil, Chai's, Sticky Fingers, Neil Jordan's Steak House, Mellow Mushroom, Jason's Deli, Torch, Zero's Sub Shop, Krispy Kreme, Coconut Joe's, Charlie's Tavern, Charleston Crab House, Atlanta Bread Company, Captain D's, Farmer's Daughter, Charleston Candy Kitchen, Alex's, Blue Mango, Blue Waters, Brickhouse Pizza, East Coast Pizza, Reeves BBQ, Fannigan's, Sweet Grass Café, McCrady's Deli & Restaurant Million.

Contact Mike Blanchard or Regan Blanchard to help plan your next project:

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Restaurant Openings/Closings/Coming Soon in the Charleston area --

The following lists reflect activity in the market since July 1, 2009.

Openings –

- Central BBQ (Summerville)
- Craves (Downtown Charleston)
- Fuji Sushi (Mount Pleasant)
- Five Guys Burgers (Downtown Charleston – former Coldstone Creamery)
- Grindz Burgers & Brews (West Ashley – former Amuse)

Jersey Mike's Subs (James Island)
King Pizzeria (Ladson)
Opa Café (Summerville)
Palmetto Pig (Mount Pleasant – former Mama Fu's)
Park Pizza Company (North Charleston)
Southern Comfort Bar & Grill (Summerville)
Sunrise Bistro (Johns Island)
Tropical Sushi (Mount Pleasant – former Pasta Grill)
Wasabi (Daniel Island)
Wild Flour Bakery (Downtown Charleston)
Wild Wing Café (Mount Pleasant)
Willie Jewel's BBQ (North Charleston)

Closings --

Amuse (West Ashley)
Barbara Jean's (Mount Pleasant)
Beef O'Brady's (Mount Pleasant)
East Bay Crab Shack (Downtown Charleston)
Eddie's Bistro (Daniel Island)
Fish & Chips (Downtown Charleston)
Island Soul Food Café (Johns Island)
Jumping Juice & Java (Summerville)
Lombardi's (James Island)
Raval – closed for redesign (Downtown Charleston)
Quick Bites (Downtown Charleston)

Coming Soon --

Amen Street Fish & Raw Bar (Downtown Charleston – former E Bay Crab Shack)
Five Guys Burgers & Fries (North Charleston)
Gringo's (Mount Pleasant)
Joey Bag a Donuts (Mount Pleasant)
MidTown Grill (Downtown Charleston)
Raval – redesigned – will it have a new name? (Downtown Charleston)
Vespa Pizzeria (Daniel Island – former Soda Water Grill)
Woody's BBQ (Mount Pleasant – former Loop Grill)
World Oriental Kitchen (Downtown Charleston – former Chopsticks)
Your Pie (West Ashley)

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Available! Restaurant Real Estate –

**McCaffrey's Restaurant & Pub
245 Seven Farms Drive, Daniel Island**

Turn-key restaurant & pub available for immediate occupancy!
In the heart of Daniel Island, 2 block walk from Family Circle Cup Stadium
3,485 rentable square feet with outdoor dining patio

Fully-equipped kitchen and bar
Beautiful woodwork, large U-shaped bar, pressed tin ceilings, wood floors
Kitchen equipment and smallwares are in excellent condition.

Available for lease -- \$18.50/square foot per year NNN

The property is being marketed for lease by Thomas Kennedy at Lat Purser & Associates, Inc. Call today for information. 843.884.1104. www.latpurser.com

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Ideas from the National Restaurant Scene – Food Presentation Meets The Digital Age

Armed with digital cameras, blackberries and laptop computers, today's restaurant visitors could be a potential viral marketing nightmare for the unprepared restaurateur. Sloppy food presentation can result in a digital photo being posted on Facebook, Twitter, MySpace, a foodie web site or a critic's blog in a matter of minutes. In the digital age, it is critical for restaurant managers to train their kitchen / server teams to nail the food presentation the first time, every time. If you fail to execute, you may take hits to your reputation online and drive away future (and existing) customers without knowing it. Larger restaurant groups are assigning marketing staffmembers to patrol cyberspace in an effort to protect their reputations. Smaller independents may not have the money to hire marketing staff, but they would be smart to spend a little time following the online chatter about their operations.

The Charleston Restaurant Report is a quarterly email newsletter produced by Thomas Kennedy and distributed to stakeholders in the Charleston-area restaurant economy. Send comments and suggestions to thomas.kennedy@latpurser.com

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