

Short Takes

Is Cash Becoming As Obsolete As Buggy Whips and Telegrams?

“[Restaurant] patrons . . . will use technology to increase the speed of service, convenience and correctness of their order,” says Hudson Riehle, sr. vice president for research for the National Restaurant Assn., quoted in *The Consultant*. “Our research shows 65% of patrons would still use a restaurant if it went cashless and 32% would not, he said.

Some corporate dining centers operated by Restaurant Associates accept no cash. Cash accounts for between 25% and 35% of retail sales at Clarion clients where we have access to sales records.

◆ **“Offering products** with healthy, nutritious content and offering a variety of products that may cater to different dietary priorities is now the expectation.”

-Ben Gordon, Pres., Wandering Bear Coffee, quoted in *Automatic Merchandiser*.

◆ **Sixty-five pct.** of U.S. food manufacturers and 82% in Canada say they’re likely to “pivot from globalized supply chains to . . . post-pandemic continentalization” – locally sourced or produced goods, a survey byGold-rick Recruiters found.

- *Food Institute*

◆ **About a quarter** of the greenhouse gases generated by humans is produced by the world’s food system – raising, harvesting, processing, packaging and shipping of everything we consume.

- *New York Times*

◆ **ADVICE FROM WOMEN CHEFS**, quoted in *Forbes* magazine:

“Remain curious and trust your abilities, Nothing is impossible if you focus on your end goal.” – *Chef Naomi Kimani, The Nest, Maldives Islands*

“So long as you’re true to yourself and listening to what you want, success will follow and it will be your own.” – *Pastry Chef Danielle Marelli, Travelle at The Langham, Chicago, IL*

“Be more patient . . . and take things step-by-step instead of trying to do everything at once and be overwhelmed.” – *Chef Eva Gil, Teleferic Barcelona, Palo Alto, CA*

“Don’t be a hothead. For the most part, your coworkers and employees are doing their best.” – *Executive Chef Jennifer Rogers, Passerelle Bistro, Greenville, SC*

“Assume positive intent. It’s possible that someone screwed up/wronged you/is being difficult. Assume that everyone is doing the best they can.” – *Executive Chef Christine Cikowski, Honey Butter Fried Chicken, Chicago, IL*

◆ **Nearly one in four** adult Americans (23%), including twice as many women than men, report eating less meat in the past year than they had previously in a September 2019 telephone poll. The most popular way said to reduce meat consumption was by eating smaller portions.

- *Gallup Press Release*

◆ **The effective** minimum wage in the U.S. is almost \$12 per hour, a new study finds, according to Align Public Strategies.

– *Nation’s Restaurant News*

◆ **“Yes, it’s absolutely true** what they say about cops and donuts.” – NYC donut shop operator Buzzy Geduld, quoted in *New York*

◆ **Restaurant technology** increases convenience, 60% of respondents agreed in a survey by the National Restaurant Assn. Of respondents age 18-34, 70% agreed with the statement.

- *Food Institute Newsletter*