



The Journal



Bellina, a must stop in Atlanta

Italian restaurant, market and "culinary club"



ATLANTA (Dec 31, 2015) – Bellina Alimentari owner Tal Postelnik Baum has hired Jim Monast to be the general manager for her Italian-inspired market and eatery opening this summer in the Central Food Hall at Ponce City Market. Monast joins the forward-thinking team that will bring an authentic representation of the Italian gastronomic experience to Atlanta. Bellina Alimentari will feature a gourmet market, eatery, wine bar and culinary club, and Monast's first order of business is hiring the management and cooking professionals who will help bring this vision to life.

“Jim is so passionate about food, and he believes in our motto of doing something the best way we can or not at all; we agree there is no halfway,” says Baum. “And as someone who grows their own vegetables at home, Jim fully supports our focus on seasonality and fresh, healthy cuisine.”

Monast has more than 30 years of food management experience leading restaurants through start-up, survival, turnaround and growth modes. But his real fascination lies in how dishes are made, staying true to the recipe, growing as many ingredients as possible and the art of shopping for the rest. This inherent curiosity and fervor will aid him in educating Bellina Alimentari's guests on the menu and working with executive chef David Berry to create an experience that demonstrates a passion for freshness and authenticity in every detail.

“I have a deep respect for the role that food and drink play in every culture and, specifically, how that translates to love and family within Italian cooking and entertaining,” says Monast, who has hosted all of his family’s holiday gatherings for the last 17 years.

Monast embarked on his culinary journey at the tender age of 14 in an Italian bakery, where he used old-fashioned iron weight scales to measure ingredients for batters and dough. During college, he became the general manager of the student-run, full-service restaurant at the University of Rhode Island while earning his degree in business management. Monast honed his skills in general manager and managing partner roles at several national casual dining concepts, including Brio Tuscan Grille, McCormick & Schmick’s, LongHorn Steakhouse and Houlihan’s Restaurant and Bar, earning several awards and accolades along the way.

As a civic-minded leader, he believes in bringing food to community and community to food – by being faithful to both, Monast guides the way for true collaborations inside and outside of the restaurant.

This "culinary club" Bellina Alimentari will be the latest Ponce City Market restaurant to officially open its doors. With former Horseradish Grill chef Dave Berry running the kitchen, Bellina will offer take-away dishes, in-house dining at the 14-seat bar, and ingredients such as fresh pasta and local meats and cheeses.

The dine-in menu features a selection of antipasti, first-course pasta dishes, and second-course entrees. Look for options such as maltagliati della sorellina (house-made maltagliati pasta with mushroom ragu and crispy chicken bites); seasonal vegetable dishes at the antipasti bar; and Francesina, a Tuscan pulled beef and sweet onion stew, served over polenta. At the bar, expect Italian wines, beer, and cocktails, along with a selection of grappa for those who wish to channel their inner Frederic Henry.



Oscartek cases displaying creative dishes



This sprawling Ponce City Market outfit stocks shelves of imported Italian groceries and prepared foods to go, while also offering a long bar and a cozy patio for those who'd rather take their time to quaff a cocktail, snack on salumi or order a full meal. Inside the sleek setting, bread is baked in-house, pasta is crafted by hand and the wine list is strictly old world.

Panasonic Corp. has acquired Hussman Corporation For \$1.545 billion.

Panasonic

San Francisco, Dec 21, 2015; Panasonic of Japan will own 100% shares of Hussman after the transaction, which is subject to approval from competition authorities and expected to be completed in April 2016, reported the CSP Daily News.

The strategic acquisition will allow the Japanese electronics firm to expand its display case business and food distribution solutions in the United States, its neighboring countries and further to Australia and New Zealand.

Hussman, whose name will be retained after the acquisition, will serve as the base of Panasonic's food distribution business in North America and its major markets.

Hussman's 109-year history of established customer relations, maintenance, and services in the United States, Mexico, and New Zealand combined with Panasonic's product technology including its energy efficient and environment-friendly systems for supermarkets and convenience stores will drive growth and further innovation in a global basis.

Panasonic has sought new approaches to meet the demands of customers in the United States.

It expects to generate sales of \$20.66 billion in business-to-business solutions in 2018 and \$24.79 billion in food distribution solutions business



The negotiations in Brussels have concluded on the fourth round, so new Regulations are now expected by next summer and application by as soon as 2015, subject to approvals.

With the full document still to be published, this is described as ‘an informal agreement’. The headline decision is a 79 per cent HFC phase-down target by 2030, but the major talking point is the proposed range of bans.

The first ban is the much-touted service and maintenance ban on high-GWP refrigerants, over 2500 GWP, which is now planned to come in in 2020. The ban is expected to apply to all equipment with a charge over 40t CO₂ equivalent.

There are significant new equipment bans, preventing equipment to be ‘placed on the market’ in the EC if they contain HFCs. These bans comprise: hermetically sealed new commercial refrigeration equipment containing HFCs with a GWP over 150 banned by 2020, centralized refrigeration systems for commercial use with a capacity above 40 kW and containing HFCs with a GWP over 150 banned by 2022 - except cascade systems where primary refrigerant only can use HFCs under 1500 GWP; hermetically sealed room air-conditioning systems containing HFCs banned by 2020; small split air-conditioning containing HFCs banned by 2022 (doesn't apply where GWP lower than 750), This may be brought forward to 2020, depending on the outcome of a review process;

In addition, a traceability system will be introduced to better track equipment containing F-gases imported into the EU. This replaces the proposed ban on precharged systems which proved unpalatable to air conditioning manufacturers.

Parliament has also announced several elements will undergo further review before a decision is made. Among these are the fee which will be payable by refrigerant producers, which appears to have been deferred until 2017.

There also is a report and review on the need to have EU rules on training and certification for natural refrigerants, and a report on member state safety standards that could be an impediment for using natural refrigerants by 2017. These are seen as key to ensuring common standards for the introduction of naturals across Europe.

Also member states are encouraged to develop ‘producer responsibility schemes’ to ensure that the F-gases are responsibly recovered as well.

Bas Eickhout, the Green MEP charged with steering the negotiations as rapporteur, said:

“These new rules to curb climate-damaging F-gases are a vital addition to the EU’s arsenal of measures to tackle climate change. After falling back in other areas of climate policy, this new legislation will enable the EU to justifiably claim to be leading on this industry to move towards alternative solutions in a safe and efficient way.”

“We are also pleased that the rules have been concluded in First Reading, as our members will now have the regulatory certainty to ensure long-term business planning – all of which will ultimately benefit the EU economy.”

The Political Agreement will now need to be formally endorsed by both the European Parliament and the Council. After this the rules should become applicable from 2015, Epee said

Climate commissioner Connie Hedegaard tweeted earlier “Very important deal reached today on F-gases. This will deliver substantial emissions reductions and ensure innovation. The deal will give renewed political momentum to come to a global agreement on phasing down F-gases under the Montreal Protocol.”

Lobbyist the EIA gave a guarded welcome: “Naturally, we would prefer more bans with fewer loopholes as these are the most effective method of preventing greenhouse gas emissions and there is overwhelming evidence that they would be feasible and cost-efficient. Nevertheless, this is the beginning of the end for HFCs in Europe – at least now the industries involved will be able to see which way the wind is blowing and invest in cleaner, greener alternatives.”” said Clare Perry, Head of EIA’s Global Environment Campaign



361 Beach Road, Burlingame, CA 94010

Tel: 855.885.2400 | 650.342.2400 | Fax: 650.342.7400 | www.oscartek.com