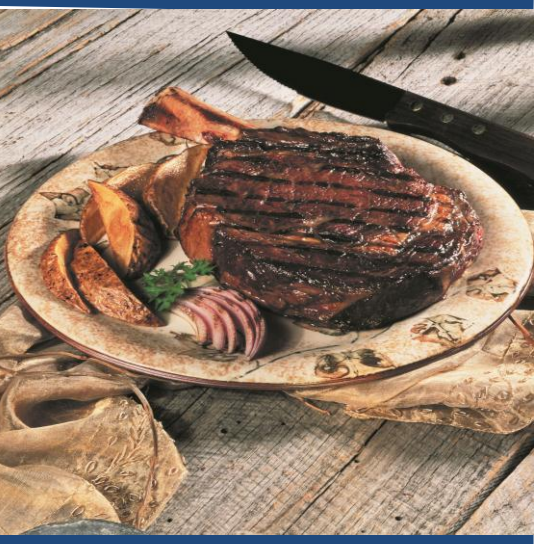

The U.S. Meat Export Federation and Certified Angus Beef LLC, in conjunction with Save A Lot/Fine Foods invite you to "The Good, The Bad, and The Opportunity" Seminar

The seminar will focus on Beef and Pork Pricing Forecasts and the Merchandising Strategies to ensure Menu Profitability

Tuesday, April 12, 2016

9:30 am – noon

Fusion Village Restaurant, Old Street, Roseau

We look forward to meeting you, sharing great food and fellowship, featuring *Certified Angus Beef LLC,* and Fresh American Pork all provided through Save A Lot and Fine Foods Inc. to our Dominica culinary community.

Guest speaker: Elizabeth Wunderlich, U.S. Meat Export Federation Meat Scientist, plus Save A Lot Butcher, Clem George.

This is an invitation only seminar for our Dominica Foodservice Industry. *Who should attend: Executive Chefs, F&B Managers, Purchasing Managers, General Managers and Restaurant Owners/Managers.*