



Welcome to the GSTLRA!

It is with immense pleasure that we extend a warm welcome to each of you in the latest edition of the Greater St. Louis Restaurant Association (GSTLRA) newsletter. At GSTLRA, we take pride in being your steadfast advocate in the dynamic and ever-evolving restaurant industry.

As an association committed to the success of restaurant owners, our mission is to empower you with resources and benefits that make a tangible impact on your business. Through our partnership with the Missouri Restaurant Association (MRA), GSTLRA members gain exclusive access to a myriad of benefits, ranging from streamlined payroll solutions and expert hiring assistance to access to exclusive events in the MRA network.

We extend our deepest gratitude to our valued members and allies for your unwavering support. Your commitment fuels our efforts to create a thriving restaurant community in the Greater St. Louis area. Together, we can navigate challenges, celebrate successes, and foster a collaborative environment that propels our industry forward.

We encourage you to actively engage with GSTLRA, stay informed, participate in community events, and make the most of the valuable connections within our network. Your involvement is not only welcomed but essential in shaping the future of our local restaurant landscape.

For those interested in exploring sponsorship opportunities, we invite you to connect with our President, Meegan Whitehead.

Thank you once again for being an integral part of GSTLRA. Let's continue to work together, learn together, and celebrate the vibrant tapestry of St. Louis's culinary scene.

Legislative Update

Two board bills, both problematic for restaurants, have been introduced in the St. Louis City Board of Aldermen recently. Both bills apply to all employers located in the City that have employed at least fifteen (15) employees within the current calendar year, whether on a part-time, full-time, or temporary basis.

Board Bill 104, if passed, would mandate advanced, or predictive, scheduling requirements. Board Bill 114 would require employee rest and meal breaks.

A summary of BB 104 with MRA comments provides a quick read on the mandates it proposes.

While the sponsors of the bills have advised MRA in an email, and have told the St. Louis Business Journal, that the proposed ordinances, even if passed, cannot become effective because of state preemption, MRA believes that passage of either bill will pose significant risks to you and your business. In addition to the board bills, MRA learned last week that proponents of increasing the minimum wage in Missouri began collecting initiative petition signatures to qualify the measure for the November 2024 general election. If the measure is qualified for the ballot, and approved by a simple majority of voters, state minimum wage law will be changed.

MRA invites you to attend a meeting of MRA's Greater St. Louis Chapter at 3:00 pm on Wednesday, November 15, at Favazza's Restaurant to discuss the current status of the board bills and learn more about the initiative petition process.



Member Spotlight

Meegan Whitehead
President of Greater-St. Louis Chapter

In the heart of "The Hill" in St. Louis, Missouri, Meegan Whitehead stands as a prominent volunteer, not only as the current President of the Greater St. Louis Restaurant Association (GSTLRA) but also as the proud General Manager of Anthonino's Taverna.

Her passion for the culinary arts over a 30+ year career is unmistakable. Her dedication to providing unparalleled service and authentic Italian & Greek cuisine to the Greater St. Louis area is evident in every aspect of Anthonino's Taverna.

Serving as the current President of GSTLRA for over 4 years, Meegan is deeply committed to advancing the local restaurants political and educational agenda. Being an active member of the Missouri Restaurant Association, she brings a wealth of experience and a genuine love for the industry.

As the GSTLRA elects a new president Meegan looks forward to continuing her commitment to her community and the MRA.

VISIT OUR WEBSITE FOR INFO ON OUR NEXT EVENT

Upcoming Events

At the GSTLRA we have a showcase of events going on! We are excited to announce the following events:

Chapter Meeting - Favazza's
November 15 @ 3pm
[Click here to Register](#)

Thanksgiving Day
November 23

ServSafe Manager Course - Sysco
December 6th @ 8:30am - 4:30pm
[Click here to Register](#)

ServSafe Manager Course - U.S. Foods
December 13th @ 8:30am - 4:30pm
[Click here to Register](#)

Inaugural / Celebration Dinner - Rose of the Hill
January 7th @ 5pm - 10pm
[Click here to Register](#)

To register for an event visit our website!



MRA Board of Directors Winter Meeting - 2023

ROY & COY Awards

We are thrilled to announce the recipients of this year's prestigious awards within the Greater St. Louis Restaurant Association (GSLRA). The title of "Restaurateur of the Year" is bestowed upon an individual, or in this case brother's, who have demonstrated unwavering commitment, exceptional leadership, and an outstanding contribution to GSTLRA's vibrant community.

Equally noteworthy is the recognition of the "Company of the Year." This accolade is reserved for a business entity that has gone above and beyond in supporting GSTLRA's mission and fostering a collaborative spirit within the local restaurant industry. The winning company has showcased excellence in service, innovation, and a dedication to the well-being of our dynamic culinary community.

These awards serve as a testament to the remarkable individuals and entities that make GSTLRA a thriving hub of talent, passion, and collaboration.

Restaurateurs of the Year:
Anthony & Rosario Scarato
Anthonino's Taverna

Company of the Year
St. Louis Community College
Hospitality Studies Program



ProStart is a national career-building two-year program for high school students who are interested in culinary arts and food service management. Whether students are looking to enter the job market directly after graduating, or if they plan to attend college, a ProStart graduate makes a trustworthy candidate for success.

ProStart develops the best and brightest talent into tomorrow's industry leaders. ProStart's industry-driven curriculum proves real-world educational opportunities and builds practical skills and a foundation that will last a lifetime. ProStart students receive classroom training, mentored work experience, marketable job skills, and access to college scholarships.

By bringing industry and the classroom together, ProStart gives students a platform to discover new interests and talents and opens doors for fulfilling careers. It all happens through a curriculum that teaches all facets of the restaurant and foodservice industry, inspires students to succeed and sets a high standard of excellence for students and the industry.

For more information on ProStart, contact John LaRocca and Leone Herring, Missouri ProStart Coordinators - prostart@morerestaurants.org.

MRA's New Hires



Buddy Lahl
CEO
buddyl@morerestaurants.org



Pete Babinski
CFO
peteb@morerestaurants.org



Trey Meyers
Director of Marketing & Communications
trey@morerestaurants.org

Visit Us At Our Next Meeting!

Favazza's November 15 @ 3pm
Guest: Health Department
[Click here to Register](#)