

FOR IMMEDIATE RELEASE

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EAT THINK DRINK SHINES A LIGHT ON NEW NORMAL FOR RESTAURANTS

A conversation with Hawai‘i’s restaurant industry on what they’re doing to survive

HONOLULU, HI – The Hawai‘i Agricultural Foundation (HAF) will be partnering with other trade and business organizations and reformatting its [EAT THINK DRINK](#) event series as various industries in Hawai‘i are headed down a long road to economic recovery. For the next upcoming EAT THINK DRINK events, HAF has partnered with the Chamber of Commerce Hawaii and Hawai‘i Restaurant Association for a new Open for Business series.

EAT THINK DRINK was initially developed by HAF to bring the community together to discuss issues around food sustainability and security. By sharing the platform with other organizations and industries, there will be opportunities for broader discussions as Hawaii navigates its way through the delicate balance of health and public safety as it directly relates to COVID-19 and the health of our local economy. Partnering will also give each organization’s constituents and stakeholders a chance to learn about other issues facing Hawai‘i now. The quarterly series will now be hosted virtually once a month with different organizations involved in the presentations and panels until the end of the year.

The eleventh episode, Open for Business: The New Normal for Restaurants, will take place on Thursday, September 10, 2020 from 6 pm -7 pm. This virtual event will uncover how COVID-19 has upended Hawai‘i’s local restaurant industry, with many pivoting to cope with government shutdowns, closure of dine-in operations, social distancing and hygiene mandates. Some have permanently closed with many still struggling to hang on with cries for more government assistance. Rent relief, PPP, tenant improvement subsidies are just the tip of the iceberg.

For those trying to navigate through the pandemic, what is the new normal? What will it take for Hawai‘i’s restaurant industry to fully recover? With community spread a concern, how do we save our local economy and reopen for tourism safely while prioritizing the health and

safety of our communities? In a moderated panel discussion, hear first-hand from business owners affected in the restaurant and bar industries about how they are handling the pandemic and what they feel they need to survive. We also will explore creative solutions that have been implemented to help provide relief and solutions to this pandemic which has staved off gatherings and close personal contact. The panel discussion will be moderated by Kelly Simek of KHON2 and feature:

- Dylan Ching, Vice President of Operations, TS Restaurants
- Jason Higa, Chief Executive Officer, FCH Enterprises
- Kevin Hanney, Chef/Owner of 12th Ave Grill
- Gavin Onishi, Executive Chef, Contemporary Flavors Catering
- Lee Anne Wong, Executive Chef, Papa‘aina at the Pioneer Inn
- Henry Yoon, DB Restaurant Group

This special event will take place online via Zoom Webinar. [Register online for \\$10](#). Space is limited!

“Our partners in the restaurant industry have been one of the hardest hit during the COVID-19 pandemic.” says Dean Okimoto, HAF chairman. “This event will shed light on what they’ve been doing to survive and navigate the new normal. With restaurants closing their doors for good and most of the service industry unemployed, our communities are feeling the trickle down effects.”

HAF has also partnered with restaurants on O‘ahu, Kaua‘i, Maui and the Island of Hawai‘i to offer attendees tuning in from across the state a meal to take home and enjoy during the event. **The \$10 event registration fee is waived for all EAT & DRINK takeout orders.** Each restaurant partner has created a special Kona Brewing Co. dinner pairing for two.

Restaurants on O‘ahu include Kona Brewing Co. Koko Pub, GOEN Dining + Bar, Mad Bene, Duke’s Waikiki, The Alley Restaurant at Aiea Bowl; on Maui – Papa‘aina at the Pioneer Inn, and Lineage; on Kaua‘i – Eating House 1849 Koloa; and on the Island of Hawai‘i – Kona Brewing Co. Kona Pub and Brewery.

Here’s how it works:

1. Register to reserve your spot for \$10 (incl. taxes & ticketing fees) on [Eventbrite](#).
2. Add-on an EAT&DRINK Kona Brewing Co. dinner pairing for two for \$50 (incl. taxes & ticketing fees), from one of our featured Food-A-Go-Go restaurants. Add-on a 6-pack for \$20. All proceeds from takeout orders go back to support HAF programs. **Event registration is FREE when you choose to takeout an EAT & DRINK order!** The order deadline is 5:00pm on Thursday, September 3, 2020.

**Our restaurant partners are operating under the current restrictions and guidance provided by their respective local liquor commission. Please check with your restaurant and current County regulations.*

3. Check out and complete the payment process. A link to join the webinar will be included in the confirmation email. If you added on an EAT & DRINK order, please follow the instructions in the confirmation email to setup a pick-up time with the

restaurant for Thursday, September 3.

4. On Thursday, September 3, pick up your EAT & DRINK order at your selected restaurant at your confirmed time.
5. At 6pm, tune in for EAT THINK DRINK 11: Open for Business – The New Normal for Restaurants.

Attendees registering for the event will automatically be entered into a lucky draw. Lucky draw prizes include Kona Brewing Company refillable Hydroflasks together with \$50 Kona Brewing Company gift cards. Other prizes will be announced during the event. All event attendees on O‘ahu will also be eligible to receive one dozen local eggs from Eggs Hawaii.

For more information, visit OnoRevolution.com.

[EAT THINK DRINK](#) is an event series by HAF, developed to bring the community together to discuss issues around food sustainability and security. By finding common ground, raising community awareness and support for local farmers, and developing better infrastructure and consumer demand for value-added products, [EAT THINK DRINK](#) aims to build and engage a large network of Gen X and millennial consumers. The series is an opportunity for the public to learn about food – from farm to table – empowering Hawai‘i’s next generation of community and industry leaders.

[EAT THINK DRINK](#) is supported by Alexander & Baldwin, Bayer, Fiji Water, HONOLULU Family, HONOLULU Magazine, Kamehameha Schools, Kona Brewing Company, Lendlease, State of Hawaii, Southern Glazer’s Wine & Spirits, and Ulupono Initiative.

About Hawai‘i Agricultural Foundation

The [Hawai‘i Agricultural Foundation](#) is a non-profit charitable organization created to promote agriculture and farming. Established in 2007, HAF’s mission is to support and sustain Hawai‘i’s agricultural industry by addressing critical needs and services of farmers and the agricultural industry in Hawai‘i, and by better connecting the farmers with the community and vice-versa.

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