



**M\*A\*S\*H BROUGHT TO TV** a new combination of comedy that was silly, droll, satirical, biting & reflecting the era, anti-establishment, with a bit of a tug at our heartstrings. One touching moment is when Hawkeye is stitching the wound of a young nervous, scared black soldier. Upon hearing the young man is from Idaville, IN, Hawkeye enthusiastically describes Idaville: The *American Legion* dances, the searchlights at the *Studebaker* dealership & the place with greasy fries outside of town. The soldier asks when Hawkeye had been to Idaville. Hawkeye responds, "Never, I grew up in the same small town in Maine," proving we can all find something in common, even if it's greasy fries.

GREASY FRIES: Like many people, the first restaurant experience I remember is McDonald's, long before tables, Ronald McDonald, drive-thrus, Happy Meals & eggnog shakes. Get out of the car, walk up to a window under two giant golden arches & the choices were hamburger, cheeseburger, fries, Coca-Cola or a shake. (I was a hamburger fan, having yet to develop a lifelong love of cheese – likely the last time this writer had freely flowing arteries!) There was also Kenny King's, the Midwest Kentucky Fried Chicken franchise. For actual seating & dining, there was Manners Big Boy, with the mysterious conveyor belt that took your dinner tray & dishes back to the kitchen, or ordered from a speaker in the parking lot & served from a tray hanging from the door. Everyone has favorite restaurants, the places returned to time & time again. A move to the suburbs in 1965 brought us pizza places, our favorite was & still is Master's, often regaled in these pages. Arby's was across the street from the Mayland Lanes & after a morning of bowling, my buddies & I would descend on the restaurant for burgers, with Horsey Sauce, at 50¢ a burger. Being young teenage boys, we ordered by the dozen & Arby's remained a college favorite as the cheapest eats near campus or on the way to work. Also, during college there was Pizzazz Pizza, owned by a friend's family & a late night college hang out & Our Gang, with its giant onion rings. As the suburbs filled up with popular chains like Outback, Red Lobster, Olive Garden & others, our jobs downtown brought about a host of local restaurants for regular lunch stops or after work hangouts: Otto Moser's, Slyman's (when the corned beef runs out, they close the doors), Joe's International, The New York Spaghetti House, The Middle East (raw kibbeh), The Elegant Hog, The Theatrical & John Q's Steakhouse on Public Square, where a fortunate blind date brought a lifetime of love, loyalty & friendship while noshing on chicken Caesar salad. Speaking of noshing, this writer has always had a penchant for diners & delis like Otto Moser's or Slyman's, & while most in Cleveland favor Corky & Lenny's, Jack's was my personal favorite. (A road trip always means a search for authentic local eats at a diner, like the memory of the Formica tables & red vinyl booths at the Little America in Flagstaff. A recent favorite is Green's Pharmacy & Luncheonette in Palm Beach, so authentic there may be grease on the grill from its opening day in 1938!) Today our regular restaurants focus on healthier alternatives, like Salad'N'Go, The Original ChopShop, Modern Market, Wildflower & the corner bar, O.H.S.O. Many scenes in the TV show M\*A\*S\*H were set in the mess hall; Seinfeld was either eating in the deli, picking up soup or pouring cereal; Friends & Frasier had coffee shops & restaurants & of course, more recently, the Big Bang Theory, where it seems almost every scene had the characters pushing food around on their plate. But whether it's Monk's Café, Central Perk, Nervosa or the Cheesecake Factory, there is something comforting & satisfying about a regular restaurant, a place to sit or pick-up, then relax to enjoy a meal that is exactly the way it was imagined. Restaurant magnate Warner LeRoy, owner of New York's famous Tavern on the Green & Russian Tea Room (& son of the great Hollywood producer/director Mervyn LeRoy & grandson of Warner Brothers founder Harry Warner) said, "A restaurant is a fantasy - a kind of living fantasy in which diners are the most important members of the cast." Chef Mario Batali believes there is comfort in a good restaurant, "The objective is to achieve a comfort level between the cook & diner... The customers are happy & the cooks are happy, then we have a great experience." But of course, restaurants today are faced with higher costs, higher wages, delivery platforms & ghost kitchens, which of course usually have no tables & where I would be afraid to dine, unless I can share a table with Jefferson, Churchill, Machiavelli & Aristotle!

**INDUSTRY NEW5**: Pretzel maker *Eastern Standard Provisions* raised a \$13.5M round with participation *SnackFutures*. *Lotus Bakeries'* capital venture fund *FF2032* has taken a minority stake in *IQBAR*. Precision fermentation tech, *Liberation Labs*,

closed a \$20M seed round led by Agronomics & Siddhi Capital. BlakBear, quality-control sensors for food, raised a £2.3M seed round led by Ada Ventures with participation from Green Circle Food Tech Ventures & others. Singapore's Alterpacks, upcycling of food waste, raised \$1M in a seed round led by Plug & Play APAC & Seeds Capital. Also in Singapore, Reelli, ingredient discovery technology, raised an undisclosed pre-seed round from Denis Asia Pacific. The Emerging Brands Alliance awarded three \$20K grants to Sarilla, Pescavore & Yishi Foods. Dairy Business Builder granted \$2.5M to 31 companies & cooperatives, small & medium-sized Midwest dairy farmers, entrepreneurs & processors. The Pacific Coast Coalition Dairy Business Innovation Initiative made \$5.1M in grant awards to dairy farmers & processors in its six-state region of Arizona, California, Nevada, New Mexico, Oregon & Washington. Sandy Hill Investors made a minority investment in Seviroli Foods & Vertullo Imports, Garden City, NY, manufacturer of frozen pasta & other food products for the foodservice & retail. PE-firm Butterfly will acquire Milk Specialties Global, a vertically integrated producer of dairy products. Bohana, water lily seed snacks, was acquired by Texas-based Boon Distribution. SpartanNash acquired Great Lakes Foods, an independent grocery wholesaler. Wholesale Produce Supply, fresh produce logistics & inventory management provider (part of Cross Rapids Capital) acquired Bandwagon Brokerage, a specialty produce company. COFRA Holding & Mastronardi Produce acquired AppHarvest's Berea, Kentucky greenhouse for \$127M in a sale leaseback. Phoenix-based Café Valley Bakery, a producer & distributor of baked foods, acquired the assets of Freed's Bakery, a Manchester, NH-based maker of iced mini cupcakes. Relationshop, online shopper engagement tools for retailers, acquired Israel-based Stor.ai, eCommerce fulfillment services, & operate under the Stor.ai name. Oatly will divest some manufacturing assets in North America to Canadian contract manufacturer Ya YA Foods for \$98.1M. Benson Hill will sell its Fresh business to IMG Enterprises for \$21M as it focuses on its ingredient business. Kellogg divested its operations in Russia to Russian company Chernogolovka. Asia's UglyFood, surplus food reseller, shut down, unable to raise capital. Kurly, South grocery delivery service, ended plans to go public amid worsening economic situations. Online retailer Boxed will explore strategic alternatives, including a possible sale of the company. Food tech company Moolec Science began trading on Nasdaq following its merger with LightJump Acquisition Corporation. Kalera shareholders approved a reverse stock split to bring the company in compliance with Nasdaq requirements. Instacart has cut its internal valuation to \$10B, 20% lower than its October valuation & 75% than its paper valuation of \$39B at last year's investment stage.

*Cal-Maine Foods* achieved record highs in net income & net sales in 2<sup>nd</sup> QTR as supply & production were not impacted by the bird flu. Both *Conagra* & *Lamb Weston* reported 2<sup>nd</sup> QTR estimate beats, driven by price increases to offset inflation. *Conagra* warned of future price increases.

Hy-Vee's team of registered dietitians will offer free vitamin D screenings at select stores in January. Plum Market opened its first Florida location. Amazon will lay off 18K employees. Virginia will lower its grocery sales tax. Sylvester Stallone has launched an RTD coffee, Tiger Eye, on GoPuff. Nestlé's Freshly will end its DTC offering & focus on retail, the Nestlé CEO seeing little opportunity in delivery. Kraft Heinz funded research at the Wyss Institute at Harvard University to turn sugar into fiber in the gut, reducing the amount of sugar absorbed into the bloodstream. Local Bounti will add a new farm in northeast Texas to strengthen distribution in Texas, Oklahoma, Louisiana, Mississippi, Arkansas, Kansas & Missouri. Father Sam's Bakery, a baker of pita bread & tortillas, invested \$8.6M to expand production. Korean alt-meat brand UNLIMEAT will enter 1,500 Albertsons stores. Tattooed Chef, after losing half its value since going public, may add meat to its offerings. John Deere unveiled a robotics-based fertilizer system & excavator. Partake Foods has earned B-Corp certification. Hershey & Trader Joe's are being sued over the lead & cadmium in their dark chocolate. Our Scottsdale-area friend Ken Young was appointed CEO of Drink Monday.

A *BrandSpark* survey resulted in *H-E-B, Aldi* & *Walmart* ranked as the most trusted stores for affordability, with *H-E-B* also topping the list for fresh produce, in-store experience, private label brands & more. The number of USA restaurants, including chain franchises & independent stores, is at the lowest point per capita in 25 years, per *Mitsubishi UFJ Financial Group*. Minimum wage increases went in place on January 1 in 23 states & numerous counties & cities, another impact to the unrelenting price inflation. Seattle boasts the highest minimum wage.

MARKET NEWS: Markets moved higher this week, celebrating the new year during a shortened holiday week with little data.

**SEEDS, SPROUTS, GROW,** HARVEST! THE LITCHFIELD FUND — Ton Malengo

V9issue30.01.07.23

The Litchfield Fund is a family owned & operated limited liability corporation. We do not solicit or accept investment from outside individuals or entities. Opinions contained in All Ears!! are ours & should not be considered investment advice or recommendations.