

The Bulletin

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Vermont Chamber 2011 Hospitality Award Gala to Honor the Best of the Industry

Oct 13, 2011

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The Vermont Chamber of Commerce today announced the winners of five **Vermont Chamber Hospitality Awards**:

Borden Avery Innkeeper of the Year: Brett Loehr, Linchris Hotel Corp.

B & B Innkeepers of the Year: Frank & Julie Hanes, Inn at Manchester

Chef of the Year: Chef Tom Bivins, New England Culinary Institute

Restaurateurs of the Year: Michael & Laura Kloeti, Michael's on the Hill in Waterbury

Allied Member of the Year: David Grimm, Champlain Valley Exposition

These individuals, recognized for their exceptional dedication and commitment to high standards in Vermont's tourism industry, will be honored at the black tie-optional Vermont Hospitality Gala, on November 15 at the Woodstock Inn. For more information and registration details, please call the Vermont Chamber of Commerce at 802-223-3443.

Presented to address the industry's desire for a premier evening social event celebrating Vermont's tourism economy, the fifth annual Hospitality Gala venue is also significant. Vermont Chamber President Betsy Bishop noted, "The Woodstock Inn will host the Vermont Chamber Hospitality Gala not only because it is a great destination, but also because the Woodstock region symbolizes the resilience, strength, and culture of support within our industry in the wake of Irene." Bishop continued, "The Vermont tourism industry is a vast network of partnerships. We are delighted to honor our award winners, as together we advance tourism in Vermont." Below is more detail about each winner and the awards.

Borden E. Avery Innkeeper of the Year: Brett Loehr, Linchris Hotel Corp., Statewide

This award is the Vermont hospitality industry's most prestigious award, designed for individuals who have held long time, high profile positions in the state's tourism industry. Brett's aggressive and broad-based destination campaign supporting Vermont as a whole has spanned more than a decade. He has been instrumental in lifting the Vermont brand through consumer and industry outreach in the Green Mountain State's metro drive markets. Having started his career 29 years ago as a bell boy, his commitment to safety and skills training, department cross training, and promoting from within is exemplary, instilling professionalism, motivation, and ethics in all areas of his supervision.

B&B Innkeeper of the Year: Frank & Julie Hanes, Inn at Manchester, Manchester

This award is designed for individuals who continue to demonstrate excellence in the operation and management of a smaller Vermont bed & breakfast or inn. Frank & Julie are masters at developing relationships with customers, with a "can do" attitude that not only provides leadership for staff, but inspires customer loyalty. They are active in legislative

activities on behalf of B&Bs, and give their time to community interests and non-profits, particularly in support of the arts in Vermont.

Chef of the Year: Tom Bivins, New England Culinary Institute (NECI), Montpelier

This award recognizes an individual with a proven history of supporting Vermont's agricultural economy through the use of local food and products. The winner of the Vermont Chamber Chef of the Year Award also is the Vermont Chef Delegate to the New England Food Show, held annually in Boston. Chef Tom Bivins' commitment extends from his own small scale farming ventures and purchasing decisions, to his leadership and advocacy on behalf of Vermont local food movements. Through his position at NECI, Chef Bivins has instilled sustainable practices into NECI's curriculum, as well as been integral to developing future chefs through his own student and peer mentoring activities.

Restaurateurs of the Year: Laura & Michael Kloeti, Michael's On The Hill, Waterbury Center

This award honors restaurateurs who continue to demonstrate excellence in the operation and management of a restaurant in Vermont. Annually, Laura and Michael Kloeti raise the bar in terms of product, reputation, revenue, and community engagement. They are icons on a statewide level in a number of different forums, through their restaurant's leadership in charitable endeavors, environmental stewardship, culinary tourism, and support of local agriculture and the "farm to table" movement.

Allied Member of the Year: David Grimm, Champlain Valley Exposition, Essex Junction

This award is designed for an individual who is a leader in offering a service that supports and promotes the hospitality industry in Vermont. In its growth from a 10-day fairground to a year-round event management company, David Grimm has quietly executed a visionary plan for the Champlain Valley Exposition. His leadership has resulted in large regional events, filling area hotel beds and restaurant tables; through his management style, he insured success by guiding Expo staff through a tremendous transition in which he developed all new departments and managers.