

Monthly Newsletter

Notes from the Board

From the board meeting April 6th:

BIBA welcomes our new members Northeast Planning Assoc, Tradesmen Builders and Contigiani's Catering.

The board finalize the sponsorship of our member Mainstays' Tech Audit and Seminar being held April 22nd entitled "**11 Keys to Technology Every Manager Should Know**" at the Taylor Community's "Woodside Building" (435 Union Ave., Laconia, NH). Register with [Ryan Robinson](#) @Mainstay TODAY!

The board reviewed the status f events coming up—working hard on the business expo...and Independents Week planning has begun.

We have finalized our meeting for May 16th! - this will be our annual business meeting—were we will be voting on new members to the board, if you are interested please contact Randy or Sue. Meeting to be held 6-8pm, at Pheasant Ridge Country Club. There will be hors d'oeuvres —and cocktails available! And we will be having a Special Guest Speaker!

Quote of the month:

Thomas Huxley: *Try to learn something about everything and everything about something.*



BIBA Meet and Greet!
Sponsored and Hosted by
The Mystic Meadows.

BIBA Meet 'N Greet's are a fun and casual way of getting to know your peers, and them getting to know you and your business.
Please join us!

Tuesday, April 20 from 6:00pm to 8:00pm

Events Coming UP....

BIBA Business Showcase—Planning for the EXPO 2010 is well underway. We are focused on creating a successful venue for our members that will facilitate business and neighborhood connections, promote our local businesses throughout the community, and foster local business growth.

Consider attending the EXPO 2010 to increase your business exposure throughout the Lakes Region.

MEMBER SPOTLIGHT!

<i>Member: Domenic's DiRosa</i>		<i>Date: 4/7/2010</i>	
Business Information			
<i>Business Name: Domenic's Deli-----From the Heart-----</i>			
<i>Profession: Deli owner/cook</i>			
<i>Address: 865 Union Ave.</i>			
<i>Years in Business: I opened the deli in Feb.2009. My wife Linda and I have been married for 32yrs. We have two great children ,Danielle (teacher in Fla.) and James a honor student at UNH and a member of the National Guard. My goal is to combine my love of cooking and love of family to give people home cooked Italian fare that competes with the best in the area. We took family and friends to name our sandwiches, so there really is a "Pauli D" and there really was a Nana Ada and a Papa Dom" It has been a great first year meeting new people and learning the needs of the community. I love the look on those faces that say" this is like home". We offer homemade items, from Lasagna to "real veal cutlets" ,from homemade Italian desserts to the BEST Italian cold cuts served on the BEST Italian style braided rolls. We can cater parties from 20-150. We offer Richies Italian Ice and have outdoor seating and outdoor BBQ for the summer. So if you haven't been to Domenic's, treat yourself to something that's made "from the heart", you'll be glad you did and so will !!!!</i>			
<i>Previous Types of Positions: Auto Service</i>			
Personal Information			
<i>Spouse:</i>	<i>Linda—Office Mgr. @Fay's Boat Yard for 23yrs. Sales Director with Mary Kay Cosmetics for 15yrs</i>		
<i>Children:</i>	<i>Danielle---school teacher in St.Petersburg ,Fla.; James ,UNH grad and a member of the National Guard</i>		
<i>Animals:</i>	<i>Birds that visit our feeders!!</i>		
<i>Hobbies:</i>	<i>Motorcycling, Sports ,Family time</i>		
<i>City of Residence Gilmanton</i>		<i>How long-----18yrs</i>	
Other interesting information			
<i>I've always wanted to: Open my own deli or sandwich shop.This has been a dream for the past 25yrs. Finally I have been lucky enough to live the dream They say "if you love what you do" it's not work!!</i>			
<i>Something few people know about me: I am a cancer survivor. I am a proud Dad of a soldier, and most important, My wife has been my "rock" for me</i>			
<i>My secret to success: Work hard. Being friendly, making people feel like they 're at home. I love the smile on people's faces. I appreciate everyone who comes in the door. I like to have fun with my customers and they have fun with me.</i>			

Reminder—Next board meeting is May 4th, 2010—Mac-Durgin's, 5:45pm. If any member has something for the board—please feel free to let any one of us know!! Members can attend!!!

Always check us out online for members, upcoming events—meeting dates, etc!
www.bibanh.org

To remove your name from our mailing list, please [click here](#).

Questions or comments? E-mail us at info@bibanh.org or call 603-528-8541