

Business

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IT'S YOUR BUSINESS
 DAILY NEWS STAFF

Air bag recall doubles to nearly 34 million

By Marcy Gordon and Tom Krisher
 Associated Press

WASHINGTON – Under pressure from U.S. safety regulators, Takata Corp. has agreed to declare 33.8 million air bags defective, a move that will double the number of cars and trucks included in what is now the largest auto recall in U.S. history.

The chemical that inflates the air bags can explode with too

much force, blowing apart a metal inflator and sending shrapnel into the passenger compartment. The faulty inflators are responsible for six deaths and more than 100 injuries worldwide.

The agreement adds more than 18 million air bags to existing recalls, covering both the passenger and driver's side.

The recalls of passenger-side air bags, previously limited to high-humidity states along the Gulf

Coast, now are expanded nationwide by 10.2 million vehicles. A nationwide recall of driver's side air bags was expanded to include an additional 7.9 million vehicles.

"We know that owners are worried about their safety and the safety of their families," Mark Rosekind, head of the National Highway Traffic Safety Administration, said as he announced the agreement. "This is probably the most complex consumer

IS YOUR VEHICLE RECALLED?

Owners can key in their vehicle identification number at <https://vinrcl.safercar.gov/vin/> to see if their vehicle is part of the recall.

safety recall in U.S. history." Safety regulators sparred with

See **AIR BAGS, 5B**

Events

■ The **Insurance Professionals of Collier County** will hold its VIP and Awards Night on May 27 at the Bellasera Hotel, 221 U.S. 41 S. Cocktail hour will start at 5:30 p.m., with dinner and program at 6:30 p.m. Cost of dinner is \$30. RSVP no later than Friday to sbenon@lutgertinsurance.com. Information: 239.298.8210 Ext. 229.

■ The **Cape Coral Construction Industry Association** and the **Lee Building Industry Association** will present an expanded **Contractors Showcase**. The June 2 trade show event will be 5:30 to 7:30 p.m. at The Ranch Concert Hall at 2158 Colonial Blvd., Fort Myers. Information: www.bia.net/events.html; 239-936-5525; 239-772-0027.

Earnings

Fort Myers-based grower and land manager **Alico Inc.** saw its second quarter profits fall.

For its fiscal quarter ending March 31, the company reported earnings of \$2.8 million, or 34 cents a share. That compared with profits of \$4.7 million, or 64 cents a share, a year ago.

Operating revenue grew to \$55.1 million, up from \$40.6 million for the same quarter last year. The increase was attributed primarily to its citrus division with the acquisition of Orange-Co LP.

The company sold about 3.1 million boxes of early and midseason oranges in the second quarter, up from 1.4 million last year. Although its production of solids used for juice more than doubled, market prices were down 14 cents per pound, or 6.8 percent, over the year.

Revenue from farmland declined to \$1 million, down from \$10.8 million a year ago, with the recent sale of its sugarcane operations.

Operating expenses climbed in the quarter, primarily because of costs related to its acquisition of Orange-Co.

Profits for the first six months of its fiscal year rose to \$10.5 million, or \$1.35 a share, up from \$4 million, or 54 cents a share, a year ago.

Appointments

Sheeley Architects, Inc. has added **Carlos Cardet** to its staff as project manager. Information: www.sheelleyarchitects.com; 239-482-2121

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Rainer Drygala, right, pours flour into a container as Rosemarie Drygala works a pasta machine Monday at DeRomo's Gourmet Market & Restaurant in Bonita Springs. The couple have been making pasta together for over 30 years.

■ **Homemade noodles push boundaries of flavors and shapes at DeRomo's Pastaria**



Trays of freshly prepared sun-dried tomato rotelli and squid ink pasta wait for customers at DeRomo's on Monday.

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See more photos of DeRomo's pastaria plus a behind-the-scenes video with In the Know's Tim Aten.

The pasta-bilities are endless

By Sheila Mesulam
smesulam@naplesnews.com; 239-263-4740

The feeling and flavors of Little Italy have come alive in our slice of paradise.

Francis J. Cuomo initially brought authentic homestyle Italian cuisine to Southwest Florida on Oct. 15 when he opened DeRomo's Gourmet Market & Restaurant. The Bonita Springs eatery offers a variety of prepared dishes,

meat, seafood, coffee, wine and baked goods.

But he had much bigger plans for the 18,000-square-foot venue.

On April 16, Cuomo opened his newest venture: a pastaria, a unique venture offering homemade pasta to go.

Cuomo said the pastaria, which is housed adjacent to the restaurant, had always been his dream. He owned a

See **PASTA, 2B**

Immokalee

SWFL Research and Education Center to break ground

By John Osborne
 Daily News Correspondent;
 239-435-3435

IMMOKALEE – The University of Florida's Institute of Food and Agricultural Sciences will hold a groundbreaking 10 a.m. Thursday at its Immokalee campus to kick off work on a \$2 million renovation and expansion slated for

completion in March 2016. Funding for the center was appropriated by the state Legislature in December 2014. State Reps. Kathleen Passidomo and Garret Richter, both Naples Republicans, are among those scheduled to attend the groundbreaking and deliver remarks. Center Director Dr. Calvin Arnold said the

7,000-square-foot expansion would accomplish a number of goals, including paving the way for additional staff at the Southwest Florida Research and Education Center at 2685 SR 29 N. in Immokalee. "The primary advantage for this project is that it will allow us to have adequate lab and office space for up to six additional faculty

members," he said. "We don't have funding for those positions yet, and I don't know when we'll get it, but we want the center ready to meet our plan of bringing on additional faculty in order to meet the technological needs for stakeholders in the state, especially Southwest Florida."

See **CENTER, 2B**

IF YOU GO

What: UF/IFAS groundbreaking
When: 10 a.m. Thursday
Where: Southwest Florida Research and Education Center, 2685 SR 29 N., Immokalee
More information: www.imok.ufl.edu



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PASTA
from 1B

similar location in Fort Lauderdale and wanted to make his way back to this area. He also has owned restaurants in Jupiter, Florida, and New York.

Cuomo combined the family names of his grandparents — DeRosa and Cuomo — to come up with the name of his marketplace. It sits at The Promenade and employs a staff of 170.

Chef Rainer Drygala and Rosemarie Drygala, a husband-and-wife team who are Cuomo's longtime friends, manage the pastaria.

The couple starts production at 9 a.m., the same time the market opens. Shoppers can watch pasta being made from scratch through a window.

The couple is responsible for creating about 20 different pastas including pappardelle, linguine, capellini, rigatoni, rotelli, round and square cheese ravioli, jumbo stuffed shells and mafalda. Samples of the cooked pasta is available on most days.

The pasta is kept in the refrigerator section of the market and sold in 12-ounce packages starting at \$4.99. It soon will be sold in the gift shop.

"You can cook the pasta exactly as you like it when you buy fresh pasta," customer Howard Field, of Naples, said. "I tried the pappardelle and came back for the linguine today. I like it al dente, and with this pasta it only takes three minutes to get it the I way want."

Rosemarie Drygala comes from a family who owned a bakery and Italian market in New York City, and she has made and developed pasta for the past 30 years in Southwest Florida.

Her husband, Rainer Drygala, is a certified executive chef who owned a restaurant in Bedford, New Hampshire.

They both have been officers in the American Culinary Federation, a professional organization for chefs and cooks that offers training, culinary competitions, events and educational resources.

The couple is experimenting



Rosemarie Drygala stirs spinach-filled ravioli into boiling water Monday at DeRomo's Gourmet Market & Restaurant.

Since opening, the best-seller has been pappardelle, a broad, flat, egg noodle. They also make stone-ground whole wheat and gluten-free options.

with different ingredients for the pasta to make unusual items, but since opening, the best-seller has been pappardelle, a broad, flat, egg noodle. They also make stone-ground whole wheat and gluten-free options.

"I even made mint, strawberry and chocolate pastas in a ravioli-shape filled with chocolate as a novelty to be used for desserts and parties," Rainer Drygala said. "We have made black, squid ink pasta, tomato basil and other flavors to satisfy the chefs and experiment constantly to see what other pasta-possibilities we can come up with."

Collaborating with the res-



Pasta is laid out in a tray by Rosemarie Drygala.

taurant chefs is a meaningful experience for the Drygalas. Recently, they made a pink salmon pasta to be used for salmon ravioli.

"The special pasta was so popular that as soon as it was offered on the menu, it sold out completely," Rosemarie Drygala said. "Our fresh pastas are used in the takeout department as la-

sagna, ravioli, stuffed shells and pasta salads and very soon as pasta bowls. You will have the choice of picking a pasta and a sauce to eat at home or outside at the café."

The couple also create pastas in different shapes and sizes.

"We use different brass dies for the various shapes and only use brass dies for the shaped

WHERE TO GET YOUR FRESH PASTA

Promenade at Bonita Bay, 26811 South Bay Drive, Suite 132, Bonita Springs

Information: 239-325-3583, press 4, gift shop or DeRomos.com

pastas — the straight pastas are done on laminate," she said. "The brass dies are very expensive, so we try to use them for as many things as possible. The dies and machinery were made and delivered to Bonita Springs from Italy."

Rosemarie Drygala said most items are handmade by the couple. For the customers who want to test their pasta-making skills, the gift shop offers an extruder. There is a crank-by-hand option and one that has a motor.

The Drygalas' operation is somewhat bigger but is made as lovingly as if you made it yourself. They turn out about 150 pounds of pasta a day and can make up to several hundred pounds if needed.

Customers also can enjoy some of the specialty pastas at the 300-seat restaurant or have a party in the private dining room that holds up to 28 people.

The casual sophisticated restaurant has indoor and outdoor seating with a large bar area and a long table for the bar overflow or to be used as a communal table. This isn't a "white tablecloth" place, but one that welcomes families and strollers at lunch and dinner.

"Linguine alle Vongole — linguine with clams, garlic and white wine — is one of the most popular dishes and the other that is frequently ordered is one I created, Vitello Schiantinella — veal medallions, sea scallops, jumbo shrimps and roasted shallots with a basil golden sherry cream sauce over creamy risotto," Cuomo said.

Cuomo is preparing to open a catering hall in October with an outside balcony for large events and weddings that will accommodate up to 275 people.

Government: Cancer charities bilked donors out of \$187M

The Washington Post

WASHINGTON — A group of four cancer philanthropies bilked donors across the country out of \$187 million, the Federal Trade Commission charged Tuesday in what the agency called one of the largest ever government actions against charity fraud.

The four groups named in the civil complaint are the Cancer Fund of America, Cancer Support Services, the Children's Cancer Fund of America and the Breast Cancer Society. Their operations from 2008 to 2012, which were called a "sham" by the FTC, relied on emotional appeals to help women and children with cancer.

The scheme was a family effort, according to the complaint, run by either James Reynolds Sr.; his ex-wife, Rose Perkins; or his son, James Reynolds Jr.

"Cancer is a debilitating disease that impacts millions of Americans and their families every year," Jessica Rich, director of the FTC's Bureau of Consumer Protection, said in a statement. "The defendants' egregious scheme effectively deprived legitimate cancer charities and cancer patients of much-needed funds and support."

The charities solicited donations through telemarketing and websites.

CENTER
from 1B

The center employs seven faculty members.

Arnold said the improvements to the center mark the culmination to a lot of hard work by many factions.

"One of the things that is gratifying is that we did have widespread support from the agricultural stakeholders in the area in supporting acquisition of the funds," he said. "If we didn't have support from the stakeholders, it's unlikely we'd be able to do this project."

UF/IFAS Senior Vice President Jack Payne said the project underscores his organization's long-term commitment to Southwest Florida.

"The center is essentially a knowledge factory," he

said. "We want to increase production, and that takes lab and office space for the people we hope to bring in to make that happen."

The front of the UF/IFAS building also will be redone as part of the two-phase project, maintenance supervisor Roger McGill said.

"(It is) going to be a shuffle, that much is for sure," he said.

Local UF/IFAS Media Coordinator Julie Carson said the outdoor ceremony, which is open to the public, would last about an hour, followed by light refreshments in the education and research center.

"It's going to be warm outside, so we'll keep it brief," she said. "So far, we're expecting about 125 people to attend."

For more information, see www.imok.ufl.edu.



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