



MYLES KINGSLEY HENRY

The days have gotten darker and colder outside, mirroring the bleak landscape we here at the Maine Diner feel in the depths of our hearts for the recent death of our beloved family member, friend, employer, and Maine Diner Co-Owner Myles Kingsley Henry.

Like a bright and colorful holiday light, anyone who ever met Myles knew within moments what a passion and zest for life the man had. He celebrated life fully on any given day, whether it was working at the Maine Diner, exercising, surfing, celebrating sports, debating politics, or rocking out to the Rolling Stones. Death at age 54 -unexpectedly on a trip with friends in Florida- was not an outcome anyone here could fathom. In fact, we all expect him to walk in the door at any moment with that trademark bounce in his step, smiling and patting people on the back, or doling out a hug...but sadly that is not reality.

To Myles, his family –and his extended family at Maine Diner- were the complete focus of his life. Every moment of every day was invested in them. He loved us, inspired us to do better, to try harder and to push the envelope of living in a positive productive manner. We, in turn, loved him back and felt an immense connection to him, to each other, and to the business.

Creativity, vitality, a quick intelligence, astounding business acumen, endless energy and a marketing genius were gifts bestowed to Myles. He constantly tinkered mentally with building the Maine Diner into the institution it became here on Route 1. It was not uncommon for Myles to phone his staff in the middle of the night brainstorming with ideas, to sample old family recipes and simmer them into something new, and always he was looking toward what was next on the Maine Diner horizon. His enthusiasm was contagious, and sometimes exhausting!

Connecting to people was an intrinsic part of his nature. He embraced social networking, and his Facebook Fan page was a daily obsession, with him most often responding to people individually. Interestingly, that same forum has been a way we collectively have learned of his death and grieved, with many of his Fans living too far away to come back for his funeral, but by the same token being emotionally connected to him at the time of his death. His naturally competitive nature fueled and drove the “Maine Diner train” forward, whether it was to connect with more “fans” to give them prizes, or work toward the next threshold of serving a million more customers. Always a team player, Myles recognized early on he could not go it alone. He saw the potential in each of us and realized that many talents contributed to a successful whole. In that spirit every employee -no matter what they did at the Diner- was treated with respect. The only people who didn’t get along with Myles were ones that were lazy, and they never stayed long.

With more than 28 years in this business, the Maine Diner grew and transformed collectively... from the lean early first days of running a Diner (when we were lucky to sell a cup of coffee) to the massive year of accolades in 2010 with such hallmark achievements such as being recognized by the Maine Restaurant Association’s Restaurateur of the Year; to being chosen to become part of the prestigious

New Orleans Roadfood Festival (featuring his signature seafood chowder); to being featured on national TV on the program *Diners, Drive-ins and Dives*; to capping off the season as part of Boston's Phantom Gourmet Food Festival. All of this was on top of serving more than 5 Million customers and supporting a slew of charities, in this one tiny blue and white local landmark that he ran with his loving big older brother, Dick. And in a business that is rampant with employees that come and go, the Diner stands here today with a staff, many of whom date back to the earliest days. It is one truly committed and remarkable group. Whenever any award was won Myles was the first to quickly credit the employees as the backbone of the business.

Together we celebrated in these remarkable achievements with joy. Together now we grieve.

We will remember many things about Myles. He possessed a rich character and a loving human nature. When he talked about offering the best home-cooked comfort food and treating every customer that walked thru the door like guests in his own home, he meant it -and it resonated with each person because it wasn't fake. It was sincere. He found a way to recognize the best in us, in everyone, and not only nourished our bodies with food, but just made us all feel good.

Myles may have passed, but his vision and the spirit he bestowed upon us here at the Diner will continue to resonate and be celebrated here. Rest assured, his legacy for life is alive and well and we will continue to honor his memory and serve up that good will each and every day.