

## Independent restaurants brace for the unknown

It took two months for JoAnn Clevenger to reopen Upperline, a traditional Creole restaurant in **New Orleans**, after **Hurricane** Katrina devastated that city in 2005. This time, a virus has closed the place, probably for a lot longer.

New Orleans 新奥尔良

hurricane 飓风

The prognosis for independent operations like hers seem **dire**. Large chains and well-funded restaurant groups have the resources to ride out a **protracted** shutdown, but the independent restaurants that make up about two-thirds of the U.S. dining landscape may not survive.

dire 可怕的; 悲惨的

protract 延长; 伸展

Restaurant analysts and operators have been quoting an estimate that 75% of the independent restaurants that have been closed to protect Americans from the coronavirus won't make it. The National Restaurant Association estimated this week that the entire industry would lose \$225 billion in the coming three months and **shed** 5 million to 7 million employees.

shed 流出; 散发; 小屋

But many restaurants, both big and small, aren't going down without a fight. Customers and owners are staging a fast-growing offensive, from selling groceries to lobbying governments for policy changes and financial help.

Before the virus hit, the nation's restaurant business was almost overheated. When the industry does start up again, many say it will be a time to let go of outdated business practices and develop more creative ways to feed people.

"It's going to be a very painful few months, but I hope people don't give up, and come back with this desire to change the game." said Daniel Shein, a partner in Nur, a modern Middle Eastern restaurant in Manhattan.