



U.S. Route #1, Wells, Maine

## *In the Spotlight: Meet Dave Williams*



Whether dishes need to be washed, food prepared, or orders made Dave Williams is the Maine Diner's "Jack-of-All-Trades."

Kennebunk-native Dave Williams, now of Sanford, joined the Maine Diner team almost 10 years ago as a prep cook. Since that time he has done everything from washing dishes, to cooking on the line, to ordering food, paper goods and supplies –whatever it takes to keep the well-oiled Diner operation humming.

Williams got his start in the restaurant business helping his grandparents out with their restaurant "The Clam Shack" in Kennebunkport.

What does he like best about his job?

"I love the people I work with. Everyone gets along...You are never bored and there is always something to do!" Williams said. "I really enjoy all aspects of the work here and that we operate as a team. I also love the fact that here at the Diner it is very family-oriented. I can put my family first. There are not a lot of places like that."

A point of pride with Williams is how successful the Maine Diner has been by serving millions of customers.

"There are not many places that are this busy that hit the numbers like we do. It's a great feeling to hear about us on the radio, or see us written about. It's nice knowing I'm a part of that," Williams said.

Myles Henry says it is has been very satisfying to see Williams evolve into some very important jobs within the Diner.

"Dave is wonderfully dedicated and open-minded," Henry said.

Williams and his wife Rachael have two daughters, Aidanne and Destiny. When he's not at work he loves to play golf, ride his motorcycle, or enjoy activities with his family.