

Doing business in the dark is never a good operations strategy, especially when you are running a busy restaurant. Yet, that's how many restaurant operators would describe their relationship with one of their most vital suppliers—their heating and propane specialist.

"Before Bluewave Energy became my propane supplier of choice, my energy consumption was kind of a mystery,"

says Costa Elles, Owner of Ela! Greek Taverna and President of RANS (Restaurant Association of NS). "I was sharing a tank with other businesses. I felt that I was not in control of my usage. I felt that I was in a haze with no personal relationship with my supplier. Bluewave Energy invested in me so I could have my own tanks. Now I have full control over my energy consumption and a real person that I know by name to discuss my needs!"



Food and dining are what Costa does best. It is his passion, and it shows. For over a decade and a half, he is committed to providing his guests with the most authentic Greek dining experience possible. He is relentless in sourcing the very best —only the freshest quality items from local, organic farms whenever possible, will do. Taking pride in buying only the best has won Costa many awards for "Best Greek Food" every year since his restaurants' inception.

"When dealing with any supplier, trust is a very big factor, "I need to be careful with whom I do business with. Choosing a supplier can either cost me or save me thousands of dollars. I look at every invoice. It is important that I get from my suppliers what I am supposed to. I have never had to question my



Bluewave Energy invoice - no surprises! I like that. I can plan my operations around that," says Costa.

"As a business owner, you would be doing yourself a great disservice until you at least have a conversation with Bluewave Energy to see how they can support your business."

