



NEWS & VIEWS

Volume 32

Issue 4

December 2019

From Your President

I really enjoyed the first year of my two-year term as President of the Association. Each of our events were successful. We enjoyed having our Annual Dinner at Hotel Deco and will be returning again this January. DJ's is graciously hosting our Industry Night Out again. We will be moving locations to the Embassy Suites Downtown this March to accommodate more eager attendees for the Too Many Cooks event. The chefs do such an amazing job, we are selling out before we can even formally send invitations!! We also moved our Golf Tournament to Stone Creek to accommodate more people and the course was in outstanding condition. We will be returning again in August 2020. Lastly, we co-hosted the Omaha Hospitality Hall of Fame with Metro Community College Institute for the Culinary Arts and that event was oversold as well. We have been holding some Industry Issue Meetings and I really feel like the entire industry is coming together more than ever before. Thank you to all who continue to participate and make our industry stronger and one we can be proud of!

Dine Out Often
Your President, Matt Brown

INSIDE THIS ISSUE

- Omaha Hospitality Hall of Fame 2
- Board Member Bio - Katie Vap 3
- Bob Miller Tribute 12-13
- Official Ballot - Please Vote 17

News & Views is published in March, June, September & December. Comments, facts and opinions expressed herein are the sole responsibility of the authors and do not express agreement of the members. If you would like to contribute information for up coming newsletters, please mail to the ORA - 4270 N. 139th Street, 68164, or CALL (402) 493-4739.



- FARMER'S INSURANCE
Charlie Lee Weston
- GENO'S BAR & GRILL

ANNUAL DINNER MEETING

(VOTING BALLOT & INSTRUCTIONS ON INSIDE BACK PAGE)

A Prohibition Theme is planned for the 2020 Annual Dinner Meeting's evening festivities. Join in the fun by attending in Roaring 20's attire. A cocktail hour from 5:00-6:00 will be followed by a five course meal prepared by five different member chefs.

Please take a minute to cast your vote for Restaurateur of the Year, Purveyor of the Year and Employee of the Year (Harold Norman Excellence Award).

Notice, the past recipients of the Restaurateur of the Year are listed and cannot be nominated and voted for again.

Fill in the name of a person you feel goes the extra mile to make our industry better.

The Purveyor of the Year can be chosen from five companies that the board of the ORA feels give a tremendous amount of support not only our mission, but to their customers. Please choose from these very deserving companies only.

The Employee of the Year (Harold Norman Excellence Award) was created to honor the hard working employee that often goes unthanked. Nominate someone you feel goes above and beyond their call of duty. Let us know via e-mail the reason you would like this person to receive the award and be honored at the Annual Dinner Meeting. Please send your email to; DineOutOmaha@cox.net.

We hope to see you at Hotel Deco on January 19th, 2020!

MARK YOUR CALENDAR! THE 2020 ANNUAL DINNER MEETING

**76th Annual
DINNER MEETING**
SUNDAY, JANUARY 19TH, 2020

5:00	Cocktails and Hors d'oeuvres
6:00	Dinner, Awards and Inductions
7:30	Dessert, After Dinner Drinks, Photo Booth, Celebration of Award Winners

HOTEL DECO
1504 Harney Street
A block of rooms has been reserved under Omaha Restaurant Association for \$99/room. Call 402-991-4981 by December 31st to reserve your room

**2019 Restaurateur of the Year
2019 Purveyor of the Year
2019 Harold Norman Excellence Award**

The following 5 chefs will each be preparing a course
Jared Clarke, Railcar & Timber • Jennifer Coco, J. Coco
Paul Kulik, Le Bouillon • Drew Statz, Monarch Prime • Jacob Newton, V Mertz

\$81.75 PER PERSON
\$55 is tax deductible, tax is included

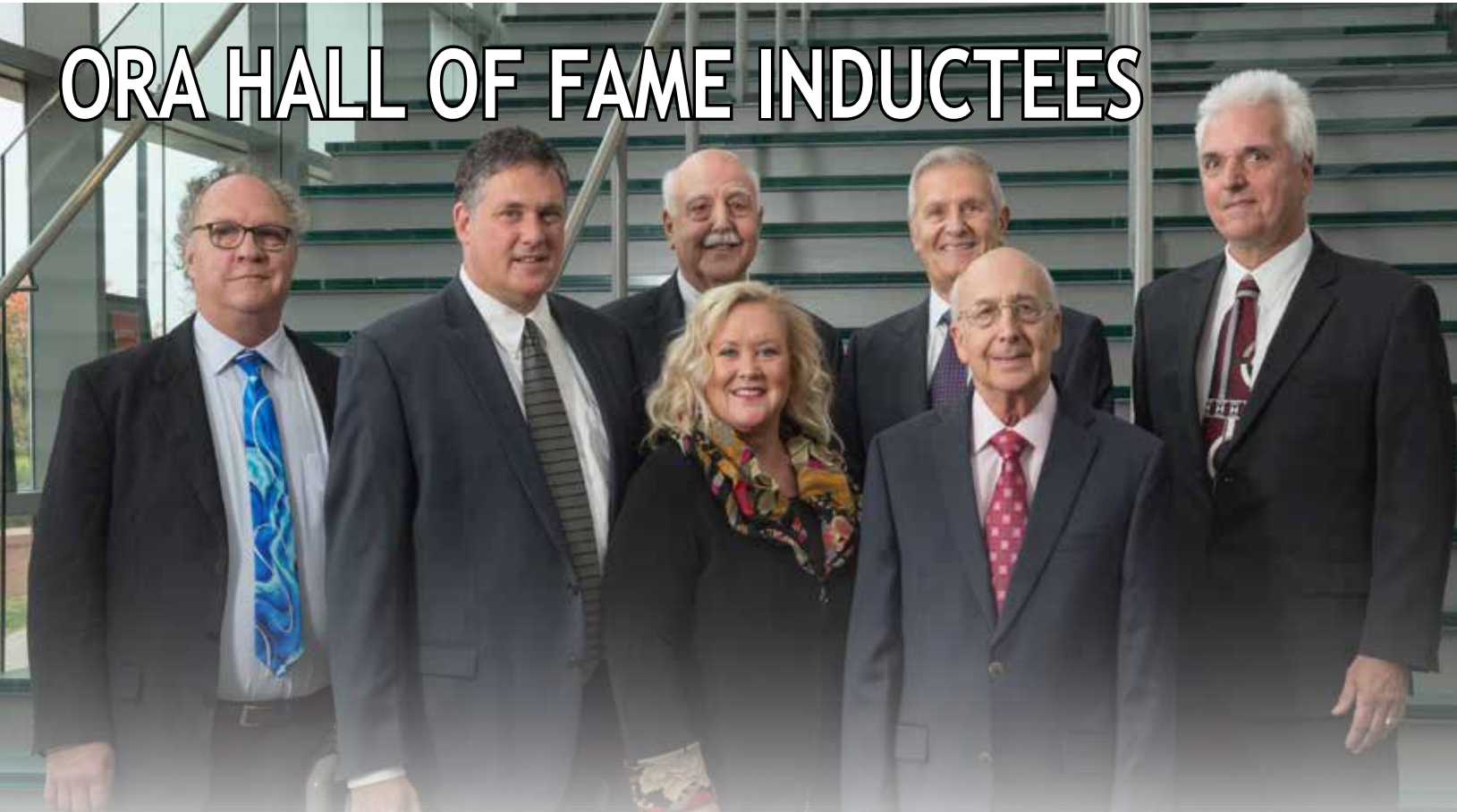
Prohibition Theme – Roaring 20's Attire

For reservations and payment
call 402.493.4739, visit www.dineoutomaha.com
or mail check to 4270 N. 139th Street | Omaha, NE 68164

TO MAKE YOUR RESERVATIONS (AFTER JANUARY 1ST)

Email: dineoutomaha@cox.net Online: <https://dineoutomaha.com/annual-dinner-ballot/>

ORA HALL OF FAME INDUCTEES



From Left: Gene Cammarota, Matt Warren, Howard N. Epstein, Jennie Warren, Michael J. Ancona, Steve Epstein and Yves Menard

On the evening of October 20th, 2019 the Omaha Hospitality Hall of Fame board introduced six men and one woman into the Hall of Fame. Amid sparkling tings and welcoming pastel pineapples the 27th Annual Dinner celebration honored Michael J. Ancona, Gene Cammarota, Howard N. Epstein and Steve Epstein, Yves Menard, Matt and Jennie Warren. Each honoree had exhibited the leadership and passion necessary to significantly impact the industry and the local community.

These inductees joined 133 Hall of Fame recipients and industry leaders known for their achievements in the restaurant and food service industry. The purpose of this event is to recognize achievement in the restaurant/foodservice industry among past and present restaurant owners, managers, chefs, event planners, culinarians, educators, purveyors and others who have contributed to the industry.

The Hall of Fame dinner is an annual event of the Board of the Omaha Hospitality Hall of Fame presented by the Omaha Restaurant Association. The event is hosted by the Metropolitan Community College Institute for the Culinary Arts. In addition to the induction of the new members into the Hospitality Hall of Fame the dinner event is a fundraiser for culinary and hospitality students.

Over 300 men and women filled the halls, theory labs and then the ballroom of Metropolitan Community College Institute for the Culinary Arts (ICA) in honor of the

newest members of the Hall of Fame.

Michael Ancona worked for Ancona Brothers Wholesale Grocery during college as a warehouseman, truck driver, and payroll clerk and then in sales. 1974 he began working full-time for them, serving territories in Nebraska and Iowa. He worked himself up to VP and eventually to President of the company. He later joined Reinhart Foodservices as GM in 2002 and a merger in 2006 found him in the position of President of the merged company. He retired from Reinhart Food Services in 2013.

Gene Commorota, a New Yorker by birth, began his career as a chef after graduating from the California Culinary Academy in 1987. His travels as chef lead him to Omaha in 1990 as Head Chef at Dingle Bay Oyster Bar. He hosted a weekly TV cooking show in 1995 on a local network, as well as a radio show about cooking and life events. He then taught at the Institute for the Culinary Arts as an adjunct faculty for 5 years. Presently he gives his time and talents as Chef Instructor at Iowa Western Community College.

Howard Epstein is an Omaha Central graduate who began his working career in 1965 as a busboy at Village Inn. While attending college at Creighton he worked for E.L. Nogg Fruit Company as a warehouse worker and a truck driver. After graduating from Creighton University Law School, he served a short stint as an accountant at Coopers and Lybrand, leaving them to become president of E.L. Nogg Company.

His leadership from 1974 through 1991 led Nogg Company to numerous awards and accolades. After the sale of Nogg to Demma Fruit Company, he started a law career, working with several Omaha law firms from 1998 to 2013.

During his teen years Steve Epstein began his career in hospitality at Village Inn as a busboy. His college summers found him at E. L. Nogg Fruit Company working in the warehouse and driving the fruit truck. He graduated from UNL in 1971 and continued on at Nogg as a salesman. By 1994 he was co-owner and Vice President of the company. Epstein made a career change in 1997, moving to Las Vegas, Nevada, working in sales in the automotive industry. Another opportunity in 2002 led him to work at the U.S Department of the Treasury as a Tax Specialist until his retirement in 2011.

Canadian born Yves Menard started his career as many others in the hospitality industry as a lowly dishwasher, being promoted to pizza maker and then delivery driver. He apprenticed under a German trained chef, Hans Koch before moving to the United States. He opened his first restaurant in 1985, Austin's Steakhouse, in Omaha, NE at the young age of 25. Menard has opened and/or developed over 40 restaurants, including the ever-popular Charlie's on the Lake, open since 1995. He is excited about opening another Austin's Steakhouse and Saloon at 168th and Center in November of this year.

An industry dynamic duo, Matt and Jennie Warren started working in the Omaha restaurant scene in the late 1980's joining their skills and talents at the infamous Billy Frogg's in the Old Market. They worked together to expand the business to three locations. Matt and Jennie, now "the Warrens" moved on to own and operate several restaurant concepts. The Warrens also managed catering for their restaurants and then for Anthony's Steakhouse during their time in the partnership. Jennie began serving as Executive Director of Omaha Restaurant Association (ORA) in 2000 and continues to the present day. Matt currently serves as the GM for Restaurant Inc.'s Stokes West - Grill and Wine Bar.

Dinner guests enjoyed the music provided by the talented Nikki Boulay, Tom Sena and Michael Pujado. Jim Trebbien welcomed guests after the Procession of Honor by the new inductees and past honorees. The seven newest inductees were then honored with a Champaign Toast presented by Matt Brown, President of the Omaha Restaurant Association. The Master of Ceremonies for the evening was Associate Dean of ICA, Brian O'Malley.

Students, faculty and staff at the Institute for the Culinary Arts created the evening's meal to honor this year's inductees. The hors d'oeuvres for the Cocktail Hour were prepared by Chef Deke Reichardt, Chef Steve Bell and Chef James Davis. The Dinner of braised short ribs, sauce bourguignon, potatoes, root vegetables and red onion streusel was created and presented by Chef Michael Combs and Chef Erik Rickard. The Salad Course consisted of confit butternut squash, grape musk vinaigrette, honey poached cranberries, pistachios and mascarpone. Chef Jared Clarke from Timber Woodfire Bistro donated the fresh baked focaccia bread presented with whipped ricotta and honey. Large plates of assorted cheeses were served after the dinner was completed. A dessert and coffee reception immediately followed the awards ceremony at Sage Student Bistro ~ JoJo's Dining Room and Lobby. Chef Janet Mar and her Baking and Pastry students created multiple dessert bites for the guests who attended.

We would like to thank the following companies for their support: Chesterman Coca-Cola, DiTendenza Food Styling & Photography, H. Olafsson International Specialty Foods, Hiland Dairy, Jacobson Fish, Johnson Brothers of Nebraska, Loffredo Fresh Produce Company, Omaha Steaks, Pepsi, Premier Midwest Beverage Co, Quality Brands of Omaha, Reinhardt Food Service, Republic National Distributing Company, Rotella's Italian Bakery, Southern Glazer's Wine & Spirits, Spin Linen, Sysco Lincoln, Inc., Timber Wood Fire Bistro, US Foods, VK Events.

Board Member Bio

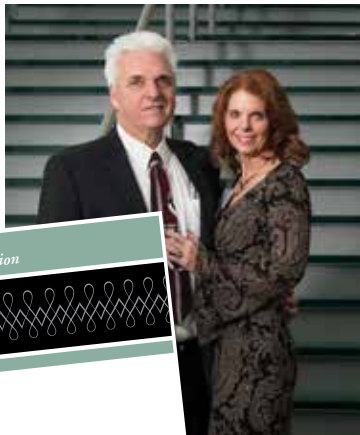


KATIE VAP MAJOR

Katie Vap Major was born and raised in Omaha. The daughter of two teachers, she grew passionate about serving the community at a young age. She graduated from Westside High School before attending college at the University of Nebraska-Lincoln. Katie began her career in the service industry at Quality Brands in 2003 and never looked back. She leads the Quality team and appreciates the connections she makes with members of the community on a daily basis. Her role at Quality Brands is only eclipsed by her role as wife to John Michael Major, and mother to Johnny, Quinn, and Michael Major. When she is not volunteering at various functions from charity boards to beer festivals, you will find her on a running trail or in a spin class. Budweiser is her favorite brew and she loves nothing more than enjoying a cold one with her family and friends at one of the wonderful dining and cultural hotspots Omaha has to offer.

EVENT PHOTOS

December 2019



A Benefit for Hospitality and Culinary Education



2019 Inductees

Michael J. Ancona Gene Cammarota
Howard N. Epstein Steve Epstein Yves Menard
Matt and Jennie Warren

Sunday, October 20, 2019

5 p.m. Hors d'oeuvre Reception
6 p.m. Dinner and Program
Dessert Reception Follows Program

Food prepared by MCC's Institute for the Culinary Arts

The Institute for the Culinary Arts
at Metropolitan Community College • Fort Omaha Campus
32nd and Sorensen Parkway

Invitation is open to the public
(includes tax)





EVENT PHOTOS

December 2019





EVENT PHOTOS

December 2019







INDUSTRY NIGHT OUT

Raffle Prizes | Friends & Fun
Soup Bar and Cocoa Bar

14th Annual Membership Drive

SUNDAY, FEBRUARY 16, 2020

Hit the Slopes at 5
Cash Bar at 7

DJ'S DUGOUT SKI CHALET

10th & Capitol

SKI CHALET ATTIRE

\$20 TICKETS

To order, email dineoutoften@cox.net

You must be 21 to attend

NEW MEMBERS RECEIVE
6 FREE TICKETS!

Iron Mixology Demonstration,
Judging and Tasting

LET'S GROW THE NEXT GENERATION OF CULINARY EXPERTS!



FUTURE CULINARY PROSTARS OF NEBRASKA

Sunday, January 12th, 2020 | 4-6 p.m.
Timber Wood Fire Bistro
Omaha, Nebraska

JOIN US

in supporting ProStart® high school
students and your future workforce!

This is a fun and interactive event, where ProStart® student teams are paired with celebrated local chefs to prepare and serve small plate tastings. Attendees will have an opportunity to sample the dishes while networking with industry professionals and meet rising Culinary ProStars of the future. Poultry, Beef, Seafood, Pork and Vegetarian small plates will be served for you to enjoy.

Evening activities include a Silent Auction, Gift Card Pulls, Cash Bar, Artesian Christopher Elbow Chocolates & More!

Tickets go on sale December 6th, 2019. Cost: \$60 per person. Discounts on purchases of 2 or more until the end of the year! Your tax deductible donation goes directly to support the Annual ProStart® Invitational Competition.



ProStart Schools Participating Local Chefs:

Team Blue / Papillion-La Vista South High School.....	Chef Michael Rhoades – US Foods Nebraska
Team Black / Papillion-La Vista South High School.....	Chef Tim Galligher – US Foods Nebraska
Team Blue Devils / Plattsmouth High School.....	Chef Michael Boisseree – Reinhart Foodservice
Team White / The Career Academy	Chef Dan Watts – Sysco Lincoln
Team Red / The Career Academy.....	Chef Brian Everman – Sysco Lincoln

Also featuring dishes from
Today's Culinary ProStars
of Nebraska!

TODAY'S CULINARY PROSTARS OF NEBRASKA!

CHEF JOHN BENTON
CHAMPIONS RUN

CHEF JARED CLARKE
TIMBER WOOD FIRE BISTRO AND
RAILCAR MODERN AMERICAN KITCHEN

Buy Tickets Online:

www.nebraska-dining.org/Culinary-Prostars

FAMILY MEAL

1-26-20

5:30 - 8:30 p.m.

Join us for a delicious family-style gathering for
alumni, family + friends, ICA personnel and industry partners.

Come as you are to share, connect, and discover ways to
help current students. Advance tickets are \$15 per person or
\$120 for a table of 10. Purchase tickets at the link below:

For Reservation Info Email:

pdwalsh@mccneb.edu

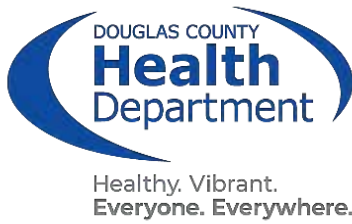


Metropolitan Community College
INSTITUTE FOR THE
CULINARY ARTS

Find us on



!! DOUGLAS COUNTY HEALTH DEPARTMENT REMINDER !!



To Protect, Promote and Prioritize the Health of Our Entire
Community

For Immediate Release: December 26, 2019

Contact: Phil Rooney, 402-444-6427/669-1602

Food Permits Set to Expire

Douglas County food and drink establishments that have not paid for their 2020 food and drink permits will be fined and risk closure if they have not paid by Tuesday, Dec. 31.

All of the businesses received invoices for their permits, but about a third have not paid for the New Year. All 2019 permits will expire on New Year's Eve.

New permits are required to be in place by Jan. 1 and any businesses operating without a valid permit will be doing so illegally.

“Our Retail Food Safety and Compliance Section’s top priority is to keep food safe for the public,” Health Director Dr. Adi Pour stated. “The fees cover the cost of the inspections that provide that safety.”

The Health Department is providing this extra reminder because DCHD is aware December is always a busy time for the restaurant industry. The Department is working to help businesses pay for their permits without incurring any late fees.

Special events are invoiced when permit applications are made. Anyone with questions should call the Health Department at 402-444-7488.

Adi Pour, Ph.D., Director
1111 South 41st Street
Omaha, NE 68105

www.douglascountyhealth.com



HONORING BOB MILLER

(SEPTEMBER 1938 - NOVEMBER 2019)

Bob Miller, a good friend of mine, a good friend of many and a wonderful friend to all in the foodservice and hospitality industry he loved. All of us are saddened by his passing this past November and I will miss his wry smile and the conversations of past, present and looks to the future of people and places which make up our industry. We can honor him by remembering his contributions and devotion to our industry, his integrity and loyalty to friends and family, his kind heart and happy laugh. It will not be the same without him.

Bob graduated from the University of Nebraska-Lincoln and began his professional career in the foodservice industry. Throughout his career, he held sales and management positions with John Sexton, Continental Coffee, Pegler-Sysco and Ancona Bros. Co. After his distribution days, Bob and his wife Marie purchased Heartland Food Brokerage, successfully operating and growing the business until selling and retiring in 2005.

Through all the years, he was passionate about the business of food and became very involved in many organizations of the food industry. He was a member of the Nebraska Culinary Association, Nebraska Restaurant Association, Omaha Restaurant Association, North American Food Service Corporation and on the advisory board for Rich's Food Products. This was Bob, dedicated, hard-working and involved. He appreciated the industry he made his living from and wanted to share success to all who helped him achieve his goals. This led to discussions with his industry friends, Jim Trebbien and Dean Rasmussen, who crafted the idea of the Omaha Hospitality Hall of Fame which became a reality in 1993. In 2004, Bob was inducted before he sold and retired from Heartland Brokerage. Bob never stopped being involved after retirement and was still actively serving on the Board of Directors for OHHOF continuing to shape what it has become today.

One of Bob's other talents and personal

enjoyments was framing art. He was well known for his work, framing pictures, memorabilia, restaurant reviews and news clippings for restaurant owners, distribu-

gave me the opportunity to get to know Denie to finally convince him to open an account with Sysco in 1993, which led to a first order of 30,000 pounds of block cheese and a salesmen of the month award. Bob also called me back in 2016 about Fernando's and the possible opportunity to buy the restaurants, which we completed the sale with Denie in May of 2017.

In closing, I am not sure how we started our monthly or so nights out, it just happened. It's about good people and sharing our lives together. They were the team; Bob would call and say what day would work

and Marie would make the reservations. Bob picked the wine and we would share our stories of family and foodservice news. Bob always had some tidbits and insights about the industry and we always left with a smile and knew a little more about what's happening in the industry. We usually had a time set for the next month to meet up again and were blessed to have the opportunity to share with Bob and Marie one last wine dinner the same night he passed away. We had laughed, dined and sipped wine just like we always did and discussed getting together after the holidays at the next wine dinner in January. We plan to be there and raise a glass to Bob and say one more goodbye to our friend.

Yes, he will be missed but our memories will keep him alive and the good work he did for our industry will be here for generations to come.

In Loving Memory,
Mitch Tempus


Fernando's



tors, friends and family. Bob's handiwork can be seen all over Omaha restaurants and offices, which in some cases he professionally hung. If you did not know, Bob's framing talent is on display in every picture of all the inductees to the Hall of Fame. One other contribution Bob made to the Omaha culinary scene was to take on the task of framing the menus from restaurants of Omaha's past which hang in the Culinary of Arts school today. These menus and memories were important to Bob help us remember all the people and places. This was his way to honor, remember and the ever-changing face of the industry, the restaurants and the people who took the challenge to create something special for the customers they served.

On a personal note, my wife Carole and myself have enjoyed many meals and bottles of wine with Bob & Marie through the years. They are good friends and part of our family, inviting us out to wine dinners and to their house for birthdays and holidays. They have been part of our life before we were married. Carole called on Bob at Ancona when working as a manufacture rep and I met them both during my Sysco years at their brokerage. Bob was also a mentor and introduced me to many people in the industry including Denie Hall at Fernando's. That introduction

DO YOU KNOW SOMEONE WITH PASSION AND AN

Scholarship Money is available for them!



2020 SCHOLARSHIP
APPLICATION

DEADLINE TO APPLY:
MARCH 2ST, 2020

The Nebraska Restaurant Association Hospitality Education Foundation provides scholarship opportunities for qualified students that plan to pursue higher education within the state of Nebraska in the fields of culinary and hospitality. Four \$2,000 scholarship(s) will be awarded, at the discretion of the committee.

PART A:

Name: _____

Cell Phone: _____

E-Mail: _____

Current Address: _____

City: _____ State: _____ Zip-Code _____

Current High School or Career Academy _____

GPA _____

I have participated in a Nebraska ProStart Program: Yes ☐ No ☐

Current Post Secondary Institution _____

GPA _____

I have participated in a Nebraska ProStart Program: Yes ☐ No ☐

In Fall 2020, I will be enrolled at:

Post-Secondary School _____

School Address _____

City: _____ State: _____ Zip-Code _____

Major: _____

Degree Objective: Associates _____ Bachelors _____ Diploma _____ Certificate _____

Area of Emphasis: Culinary Arts _____ Baking and Pastry _____ Food & Beverage _____

Restaurant Management _____ Entrepreneurship _____ Other _____

Are you a previous NRAHEF/NRAEF Scholarship winner? Yes ☐ No ☐

Employment Information

Attach a current resume

N INTEREST IN PURSUING A CULINARY EDUCATION?

Apply by March 2nd, 2020!

PART B:

On a separate piece of paper attached to this application, in 250 words or less, tell us

- A. Why you selected the culinary or hospitality field
- B. Describe the most challenging experience that you have ever faced. What did you learn from the experience?

PART C:

Additional Contact Information (Please list 3)

Please provide the names and phone numbers of at least three people who will know how to contact you in the next six months or more (e.g., parents, siblings, friends)

Name/Relationship

Cell Phone Number

Please e-mail to neprostart@windstream.net

or mail this form postmarked by March 2st to:

Nebraska Restaurant Association
Attn: Fayrene Hamouz
5935 S 56th St
Suite B
Lincoln, NE 68516

If you are a scholarship finalist, you will be required to attend an in -person interview with a panel of industry professionals on April 6 or 7. Interview times and Lincoln location information will be included in interview notification letter.

If you are selected for a scholarship you will be required to give us your social security number. After enrollment verification is determined, scholarships will be mailed to the financial aid office of the recipient's school.

Thank you for applying for a scholarship through the Nebraska Restaurant Association.

TO DOWNLOAD THIS FORM

[HTTPS://DINEOUTOMAHA.COM/SCHOLARSHIPS/](https://dineoutomaha.com/scholarships/)

DINE

QUALITY

From the minute you pick up a copy of DINE, you can feel the quality of the magazine. You can also see the quality through its high-end photography within the full-color, glossy pages. Combined with its professionally-written, locally-inspired stories, DINE enjoys a shelf life longer than most other publications.

EXPERTISE

The seasoned staff at Edge Publishing has partnered with some of the best in Nebraska's culinary and beverage industry to create an unparalleled Advisory Board for DINE. Each issue will feature in-depth, behind-the-scenes content that will be promoted across print, digital, and social media channels to provide maximum exposure to a more targeted audience.

DISTRIBUTION

By focusing our distribution directly to chefs, restaurant owners, and culinary enthusiasts, we ensure that your advertising is seen by decision makers in the Nebraska food and beverage industry, as well as discerning consumers.

RATES

	1 issue*	4 issues
Quarter-page	\$695	\$595/issue
Half-page	\$1095	\$895/issue
Full-page	\$1695	\$1395/issue
Inside cover*	--	\$1995/issue
Back cover*	--	\$2495/issue

* covers require a four-issue contract

SPECIFICATIONS

Full-page ads should include 1/8-inch bleeds on all sides, for a total size of 8.5 x 11

FULL PAGE

8.25 x 10.75

1/4 PAGE

3.4 x 4.75

1/2 PAGE HORIZONTAL

7 x 4.75

1/2 PAGE VERTICAL

3.4 x 9.75

All files must be submitted as high-resolution CMYK PDFs with all fonts and graphics embedded. Images should be at 100% size and 300 dpi. If the dpi is lower, print quality cannot be guaranteed.

All ad materials are due the 5th of the month prior to publication month.

Elevating the Nebraska dining experience

www.DINenebraska.com

OFFICIAL BALLOT



Restaurateur of the Year 2019 | Purveyor of the Year 2019 Harold Norman Excellence Award 2019

Please vote on the ballot below by January 6th, 2020 and return it to:

Omaha Restaurant Association | 4270 N. 139th Street | Omaha, NE 68164
E-Mail: Dineoutoften@Cox.net | Fax: (402) 493-3197

Winners will be presented at the Annual Dinner Meeting at Hotel Deco on January 19, 2020 and will **not** be informed prior to the meeting

RESTURATEUR OF THE YEAR AWARD 2019

YOU CANNOT SELECT A PAST RECIPIENT

Please choose someone you believe stands out in the industry through providing an outstanding business as well as contributing to the industry through the ORA and other civic causes.

PRIOR WINNERS

1989 Mac Thompson
1990 Rick Fox
1991 Linda Anania
1992 Ron Samuelson
1993 David Hayes
1994 John Chisholm
1995 Bill McKenna
1996 R. Tim Pepper
1997 Mark Hoch
1998 Denis Hall
1999 Matt Warren
2000 Brian Magee
2001 Sally Kawa
2002 Vince Fletcher
2003 Ann Mellen
2004 Nicole Jesse
2005 Chuck Caniglia
2006 Cedric Fichpain
2007 Katie O'Connor
2008 Tony Fucinaro, Jr.
2009 Cory Guyer
2010 John Wade
2011 Yves Menard
2012 Greg Lindberg/Don & Marie Losole
2013 Brad Marr
2014 Glenn Wheeler
2015 Jared Clarke
2016 Jennifer Coco
2017 Darwin Hanssen
2018 Dave Mainelli

PURVEYOR OF THE YEAR 2019

CHOOSE ONE OF THE FOLLOWING FIVE PURVEYORS

All outstanding companies, who promote the mission of the ORA by sponsoring and attending the events and have a strong desire to improve the hospitality industry.

PRIOR WINNERS

2008 US Foodservice
2009 Greenberg Fruit
2010 Sysco Lincoln, Inc.
2011 RNDC Falcon Division
2012 Rotella's Italian Bakery
2013 Omaha Steaks
2014 Quality Brands of Omaha
2015 Reinhart Food Service
2016 Loffredo Fresh Produce
2017 Southern Glaziers Wine & Spirits
2018 H. Olafsson International Specialty Foods

VOTE FOR ONE

- ☐ Glenn Valley Foods
☐ Spin Linen
☐ Johnson Brothers of NE
☐ Premier Midwest Beverage
☐ Pepsi

HAROLD NORMAN EXCELLENCE AWARD 2019

Choose any employee who shows strong leadership, works hard, is dedicated, loyal and wants to see improvement in the industry.

**Include a short story of why you choose this person.*
Please email to: DineOutOmaha@cox.net.

PRIOR WINNERS

2012 Matt Warren
2013 Danielle Emsick
2014 Katie Vap

2015 Kevin Caniglia

2016 Brian Young
2017 Bobby Mekiney
2018 Pedro "Pete" Garcia

2019

Please fill in your choice for RESTAURATEUR OF THE YEAR

2019

Please fill in your choice for HAROLD NORMAN EXCELLENCE AWARD
(EMPLOYEE OF THE YEAR)

TO DOWNLOAD THIS FORM; [HTTPS://DINEOUTOMAHA.COM/ANNUAL-DINNER-BALLOT/](https://dineoutomaha.com/annual-dinner-ballot/)

EVENTS CALENDAR

*Any ORA member is welcome to share in any meeting at any time. If you would like to speak at a meeting, please call Jennie Warren at 402-493-4739 and schedule a time.

JANUARY 19th	Annual Dinner Meeting Hotel Deco - 5:00 p.m. 1504 Harney Street
FEBRUARY 4th	Monthly Board Meeting Stokes West - 3:30 p.m.
FEBRUARY 16th	Industry Night Out DJ's Dugout - 5:00 p.m. 10th & Capital
MARCH 10th	Monthly Board Meeting TBD - 3:30 p.m.
MARCH 15th	Too Many Cooks in the Kitchen Embassy Suites - 5:00 p.m. 10th & Cass Street
APRIL 14th	Monthly Board Meeting TBD - 3:30 p.m.

Omaha Restaurant Association Board of Directors

<u>PRESIDENT</u>	<u>RESTAURANT DIRECTORS</u>	<u>PURVEYOR DIRECTORS</u>
MATT BROWN <i>V Mertz/Trio</i>	MATT CARPER <i>Butterfish/Red Lion Lounge/Stirrella</i>	BARB APPEGATE <i>Key Impact Sales</i>
VICE PRESIDENT	JARED CLARK <i>Railcar/Timber Wood Fire Bistro</i>	ANGELA EASTEP <i>Reinhart Food Service</i>
NATALIE HANKINS <i>DJ's Dugout</i>	JENNIFER COCO <i>J Coco</i>	OWEN FARRELL <i>First Data</i>
SECRETARY	JUSTIN HALBERT <i>Della Costa/Herbe Sainte/Mode de Vi</i>	VICKI JENKINS <i>Johnson Brothers of NE</i>
KATIE VAP <i>Quality Brands Omaha</i>	JESSICA KEITH <i>Corkscrew Wine & Cheese</i>	DOUG JOLKOWSKI <i>Republic National Distributing Co.</i>
TREASURER	MARTA KELLER <i>M's Pub</i>	HANS MAASDAM <i>Southern Glazer's Wine & Spirits</i>
JEFF PETERSON <i>Spin Linen</i>	DAN O'BRIEN <i>Acadian Grille</i>	ZACH NAVRKAL <i>Sysco Lincoln, Inc</i>
IMMEDIATE PAST PRESIDENT	ALICIA ROWE <i>Kith & Kin</i>	JOEL PRIEST <i>Hospitality Management Systems</i>
GLENN WHEELER <i>Spencer's for Steaks & Chops</i>	DAWN SPINHARNEY <i>Omaha Marriott</i>	BOBBY STROUP <i>PepsiCo Foodservice</i>
EXECUTIVE DIRECTOR	JAKE YESTINGMEIER <i>Hotel Deco-Monarch Prime & Bar</i>	BRYON ZECHMANN <i>Premier Midwest Beverage Co</i>
JENNIE WARREN		
EX-OFFICIO DIRECTORS	LIAISONS	
JOE GAUBE <i>Douglas County Health Dept.</i>	BRAIN BARKS <i>Food Bank for the Heartland</i>	
LARISSA CODR <i>Heartland Payment Systems</i>	BRANDY NIELSON <i>Nebraska Restaurant Association</i>	
	BRIAN O'MALLEY <i>Institute for the Culinary Arts @ MCC</i>	
	SHERI POTTER <i>DiTendenza Food Photography and Design</i>	
	BETH OSTDIEK SMITH <i>Saving Grace Perishable Food Rescue</i>	

CONGRATULATIONS!



Greg Cutchall and GM Vince Fletcher received congratulations from the Omaha Chamber of Commerce at the October Ribbon Cutting Ceremony of the third Jams American Grill location in west Omaha.

The restaurant, at 171st Street and West Center Road, is located in the former Upstream location. Stop in and let them know the ORA supports it's members!



Welcome to the Inaugural Omaha Whiskey Fest!

We are very proud to bring this one of a kind event to Omaha and look forward to you being a part of it. Our event will take place at Brickway Distillery and Embassy Suites downtown in Omaha's Old Market District over the course of two days, February 7-8th.

Friday evening will be a very limited Distillers meet and greet at Brickway Brewery & Distillery from 7-10pm. The main event will be at the Embassy Suites on Saturday with the VIP Hour kicking off at 1pm and going until 2pm, at which time we will open the doors to the General Admission with a ribbon cutting. Last call will be at 5:30, with all doors closing at 6pm.

Guests of this event will not only taste some of the best whiskies around, but will see how spirits are made, listen to different distillers tell their stories, and partake in virtual reality distillery tours. We will have local barrel aged cocktails and barrel aged beer booths. Some of the non-whiskey centric booths we will be featuring will include hand rolled cigars, whiskey inspired food made by several local chefs, a silent auction with proceeds going to flood relief, live music, and much more.

www.OmahaWhiskeyFest.com