



NEWS & VIEWS

Volume 33

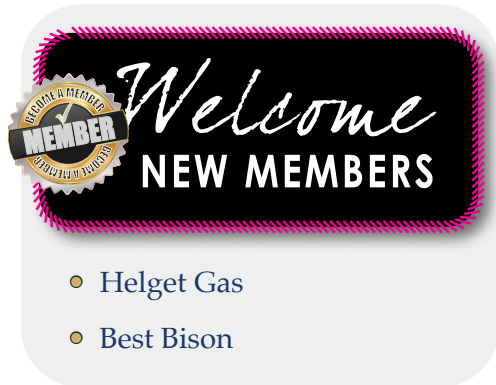
Issue 3

Fall 2020

INSIDE THIS ISSUE

- Annual Golf Outing 2
- Member Bio - Joel Priest 3
- Golf Outing Event Photos 4-18
- Member Bio - Jimmy Masters 19
- NeRA Benefits 20-21

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 upcoming newsletters, please mail to the ORA - 4270 N. 139th Street, 68164, or CALL (402) 493-4739.



- Helget Gas
- Best Bison

COMING IN JANUARY 2021

Membership Dues may be paid by ACH for your convenience. More Details Coming your way watch you Email Inbox.

From Your President

Hello Everyone,

Slowly but surely things seem to be picking up. Let's remember to wear our masks to protect each other and our industry.

We need to do all we can to avoid another shut down.

I know it's the right thing to do but I will miss seeing everyone at the Hall of Fame dinner and our rescheduled Too Many Cooks in the Kitchen event we are unable to move forward with.

We are working on a possible auction in lieu of the TMCK event so stay tuned. Stay healthy everyone!

Dine Out Often,

Your President, Matthew Brown

OMAHA RESTAURANT ASSOCIATION 2020 GOLF OUTING



MINUTES BEFORE THE EVENT BEGINS OMINOUS CLOUDS FILL THE HORIZON



Too Many Cooks in the Kitchen 2020 CANCELED DUE TO COVID-19

We have decided to cancel the Rescheduled Date for our Too Many Cooks in the Kitchen Event. We are looking forward to an In-Person date in 2021

OMAHA RESTAURANT ASSOCIATION 2020 ANNUAL GOLF OUTING THE DAY OF THE “DERECHO”



I think all who were present will remember August 10th as the day of the “Derecho” rather than the ORA Golf Tournament at Stone Creek. We arrived at 6:30 a.m. to get ready for the 9:00 a.m. check-in and the staff at Stone Creek were amazingly prepared. So much so that 20 minutes before people were to arrive, we were standing around with everything in place, excited to see our friends and colleagues after several months of social distancing, take out only and food and liquor sales from home. Then out of nowhere the horizon was pitch black! What in the world was coming our way?

With no warning at all, the derecho landed at Stone Creek and we were scrambling to save tables, linens, tents and sponsorship signs! Again, the staff was amazing and ran like I’ve never

seen people run to save what they could and keep the event on track as much as possible. It actually provided some comic relief and the fact that we were able to get together to support our mission in a safe environment was all anyone really cared about.

The donors did not disappoint! There were almost 100 prizes to give out and the sampling on the course still took place in our Covid responsible way. No one left thirsty thanks to the following beverage donors: Chesterman Coca-Cola, Pepsi, Brickway, Premier Midwest, Quality Brands, Johnson Brothers and Republic National Distributing Company. On the way out to their carts, the players grabbed a breakfast sandwich meal that was both sweet and spicy and talked about throughout the day, thanks to Sysco Lincoln Inc. and Loffredo Fresh Produce. Glenn

Valley and Rotellas didn’t disappoint by supplying the Phillies for lunch on the way out. It was a change and we missed the camaraderie of sitting down to a banquet afterwards but we did the best we could during this COVID-19 year we will NEVER forget.

Kim Brown, Zach Navrkal, Mitch Tempus and Taj Aneel took 3rd place in a scorecard tie-breaker with a -17 against the RNDC/Good Life team who took 2nd place. First place went to Pat Kelley’s team from The Mark with a score of -18.

I want to thank each and every donor who made this tournament possible during these trying times and the board who worked hard to collect the prizes and also the team at Stone Creek: Connor Farrell, GM & Director of Golf, Keith Speicher, F & B Director, Dijon Ross, Kitchen Manager.



Join Us In Celebrating ~ 2020 HONOREES IN OCTOBER OF 2021~

Dave Dougherty, Bob Kerry, Jim Partington, Michael Rhoades and Joe Thallas

SAVE THE DATE - SUNDAY, OCTOBER 17th, 2021

Board Member Bio



Growing up in Avoca, Iowa, Joel Priest never planned on a career in the hospitality industry. "I went to the University of Nebraska - Lincoln to pursue a journalism degree. I was going to set the world on fire as an

investigative reporter in a big city at a major newspaper." But it didn't go that way. "While in college I took a temporary, part time job waiting tables at the Country Club of Lincoln to help pay the bills. I ended up working there full time for five years."

Stints at the Garden Café, Lazlo's, Chili's and Stokes eventually followed. "I found my passion in the hospitality industry. It's stressful but I realized I not only loved the stress but thrived on it. Nothing is better than when a restaurant is super busy and everyone is giving 100%."

Having decided hospitality would be his career path, Joel went back to UNL and earned a Master's Degree in Food Service and Restaurant Administration. "I'm very proud to have the educational background, but in this

JOEL PRIEST Hospitality Management Systems

industry experience is so incredibly important."

After many years of waiting tables and managing restaurants, Joel is now the Account Manager in Iowa and Nebraska for Hospitality Management Systems, which provides point of sale computer systems for bars and restaurants. "The great thing about HMS is that we don't have just one POS product. We take the time to learn about our customers and introduce which product we feel is best for them according to their needs. My job is kind of like waiting tables but instead of helping choose a fine wine I'm explaining pros and cons of online ordering solutions or one of a million other things that a restaurant needs from a POS. Crazy how the little things you pick up along the way influence the rest of your path."

OMAHA RESTAURANT ASSOCIATION FOOD SAFETY TRAINING 2020

The Omaha Restaurant Association wants to invest in you!

Managers Class November 9-10, 9:00-4:00 on Monday and 9:00-3:00 on Tuesday, in person, at the Extension Office at 8015 West Center Road:

ORA participants can register with Cindy Brison at cbrison1@unl.edu or call her at 402-444-7872. Due to Covid, registration is first come first serve and closes at 20 people. This is a class also open to the public—so you need to get their registration in ASAP. You are responsible for purchasing or borrowing a book if you need/want one. You will need the 7th edition without the answer sheet. We will cover the class and the certification that lasts 5 years.

This class will help you:

- Protect your customers from food-borne illness and improve food quality
- Reduce liability risks
- Build customer confidence and maintain patronage
- Improve profitability and give your business a competitive edge

This course includes:

- Food microbiology
- Sanitary food handling and storage
- Personal health hygiene and housekeeping
- HACCP food safety program
- Pest control and safety procedures



Food Handlers Class Tuesday, November 17 from 2:00-4:00 PM offered virtually:

Maximum of 40 people. No books involved. Will email tests and certificates that last for 3 years. Register with Cindy Brison at cbrison1@unl.edu or 402-444-7872, and she will email you the zoom information.

NOTE: ServSafe books can be purchased on Amazon. They are not available for purchase at the Extension Office. Thank you!





Omaha

RESTAURANT ASSOCIATION

GOLF SCRAMBLE

Monday, August 10, 2020
 Stone Creek Golf Course | 6220 N 160th Avenue
 Proceeds go towards culinary scholarships and education, as well as feeding the hungry

SCHEDULE OF EVENTS	EVENT COSTS
9:00 AM: Check-In & Breakfast Driving Range w/balls	\$250: Sponsorship Only
10:00 AM: Shotgun Start/ Texas Scramble	\$750: Includes Sponsorship, Breakfast & Lunch, Libations, Four-some w/2 Carts
12-2:00 PM: Lunch Served at the Turn	
3-4:00 PM: Cocktails & Prizes	

Number of golfers is limited to 186 so sign up early!
Entry Deadline is July 27th

A FUN EVENT! You don't need to be a serious golfer to play!
FUN & PRIZES! Contests • Poker Hole • Sampling & Flag Prizes
 Raffle Tickets: 5 for \$20 • Mulligans: \$20 each • Cigars: \$10 each
 Poker Hand: \$5 each

Please make checks payable to:
 Omaha Restaurant Association | 4270 North 139th Street | Omaha, NE 68164
 or visit www.dineoutomaha.com to pay by Paypal







ORA TEAM

Brian Turille • Josh Hannum
Dan Headlee • Brandon Borgmann







EVENT PHOTOS Fall 2020





EVENT PHOTOS Fall 2020













EVENT PHOTOS Fall 2020





Board Member Bio



**JIMMY
MASTERS**

When Jimmy Masters found his passion for cooking at age 11, his family tailgates were never the same! Jimmy was born and raised in Kansas City Missouri, grew up watching the Chiefs and smoking BBQ in his backyard with his Dad. He held on to his passion for food and started his career as a line cook at Bristol Seafood and Steak in downtown Kansas City. During his time at Bristol, Jimmy moved up into the position of sous chef where he gained experience in fine dining. Jimmy learned how important it is to have all guests walk away from their dining experience feeling like their meal was truly detailed and unique. In this spirit, Jimmy moved to Omaha NE and is currently living out his food truck and restaurant dreams as the executive chef and manager of Best Bison. During the day you can find Masters developing dynamic menu items inside the restaurant and by night you can find him serving the best Food Truck Premium Bison Burgers all across Omaha! Rumor has it Jimmy makes you feel like you're part of the Best Bison family when you visit the truck! When he is not in the restaurant or food truck, you can find Jimmy with his wife Teresa, and two children Cameron (5) and Kate (3). Together they enjoy traveling, trying new restaurants, and of course cheering for the Chiefs!





What is a State Restaurant Association?

State restaurant associations serve as advocates for foodservice and hospitality businesses. Aside from the fact that they work with local governments to block legislation that could be harmful to restaurants in the area, they also provide training resources, access to trade shows, and networking opportunities. This is different from the National Restaurant Association (NRA), which works on a larger scale, and doesn't deal as much with local and state laws and regulations.

What Does the Nebraska Restaurant Association (NeRA) Do?

The main purpose of the NeRA is to help our members in Nebraska. Our Mission: To represent, educate, and promote the hospitality industry in the state of Nebraska. Membership in the NeRA is a small investment with big rewards in the health of your business and the entire Nebraska foodservice industry. It pays to join! Dues are up to 90% tax deductible.



1. We Lobby on Behalf of Our Members

The NeRA speaks on your behalf when it comes to legislative matters that impact the foodservice industry. This aspect of membership is important because it gives you representation on issues that directly affect your business. Specific benefits include:

- Working with government affairs teams to instate the most fair policies affecting your business
- Lobbying against unfair taxes affecting the foodservice industry
- Representing you at the state level on relevant issues, including immigration reform, employee benefits and wage regulations, and nutrition disclosure laws

2. We Provide Group Buying Power for Our Members

The NeRA negotiates discounts for members to reduce business costs that you would normally have to pay for. This benefit alone pays for your membership dues. Specific benefits include:

- Discounts on a variety of products including group health care
- Expert legal consultation including 15 minutes free
- Point of Sale discount offerings
- No obligation review of current workers' compensation plans



3. We Offer Training and Development

The NeRA offers various training programs at free or discounted prices. These resources will help you keep your establishment safe and compliant with health and safety codes. Specific benefits include:

- Trainings for food safety (ServSafe), alcohol safety, workplace safety regulations (OSHA)
- Labor law posters to display in your establishment
- Access to valuable tradeshow and networking opportunities
- Resources that seek to answer your questions regarding foodservice laws and regulations



4. We Keep You Updated on Industry News and Alerts

The NeRA has the resources to conduct industry research that's relevant to your business. This can help you stay current on the latest news and trends, so you can implement them in your establishment. This could mean anything from adding a gluten free option to your menu to changing the structure of your business to suit new healthcare laws. Specific benefits include:

- Keeping you up to date on the latest news, economic reports, and laws affecting your restaurant
- Helping you discover foodservice industry trends before they emerge
- Providing magazines, quarterly reports, and newsletters



How the NeRA Is Handling the Coronavirus Outbreak

Since the outbreak of COVID-19 was announced in the United States, the NeRA staff have been first with information vital for the Nebraska foodservice industry covering things as:

- Directed Health Measures
- Personal Protective Equipment
- Health Code Requirements

NeRA staff worked directly with Governor Ricketts' staff and Health Department Directors to advocate for restaurant concerns, including the sound reasoning for staff working over high heat to be exempted from wearing masks due to concern for personal injury and the Executive Order allowing for the sale of to-go cocktails

Additionally, the National Restaurant Association is lobbying the federal government to get aid for restaurant owners that are impacted by the outbreak. You can find more information on the NRA website. <https://restaurant.org/home>



5. We Offer Dual Membership in the National Restaurant Association

When you join the NeRA, you are automatically issued a dual membership to the National Restaurant Association (NRA). The NRA provides foodservice and hospitality professionals with quality resources, including an annual industry forecast, marketing tools, and training materials. They also advocate for national industry-friendly legislation.

Benefits of NRA membership include:

- Advocacy and representation at the national level
- Free admission to the annual National Restaurant Association trade show
- Free webinars and restaurant industry forecasts



Who Can Join?

All foodservice professionals can join the Nebraska Restaurant Association. This includes restaurant owners, suppliers, distributors, consultants, hospitality students, and educators, as well as professionals who run non-profit foodservice facilities, state prisons, and military operations.

The benefits provided by the NeRA are enough pay for the membership fees and more, so if you're in foodservice, it can only help to take advantage of all membership has to offer.

How Can I Join?

The NeRA offers a variety of memberships opportunities including Single Restaurant, Multiple Restaurants, Affiliate Institutional Memberships and Allied Memberships. Annual memberships can be paid by credit card, check, EFT or via equal monthly ACH payments. Membership applications are available on our website at <https://www.nebraska-dining.org/wp-content/uploads/2019/11/Dual-Member-Application.pdf> and at <https://www.nebraska-dining.org/wp-content/uploads/2019/11/allied-membership-application.pdf-2.pdf>

Still have Questions?

NeRA Staff is here to answer your questions:

Zoe Olson
Executive Director
Zoe.Olson@NebraskaDining.org
402-488-3999

Wade Griffith
Outreach Director
Wade.Griffith@NebraskaDining.org
402-488-3999

Special Offer for CURRENT Omaha Restaurant Association Members!



The NeRA is pleased to announce that all current members of the Omaha Restaurant Association (ORA) can join the Nebraska Restaurant Association and receive one-half reduction in dues for their first year of membership!

Together we are stronger. We have worked well together over the years and the COVID-19 Pandemic has only served to solidify our bond.

Just indicate on your membership application that you are an ORA member and indicated the half-off membership fee. Jennie Warren will verify your ORA membership and you will receive all the benefits of being a member of the Nebraska Restaurant Association and National Restaurant Association. Here's to great times to come!

DINE

M A G A Z I N E

**1/2 CASH
1/2 TRADE**

with one-year advertising
contract signed by the
end of 2020 (4 issues)



NEW ISSUE AT
DINENEBRASKA.COM

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.

OCTOBER 8th	Board Meeting ZOOM Meeting - 3:30 p.m.
NOV. 10th	Monthly Board Meeting Spencers - 3:30 p.m. 1615 Howard St
NOV. 17th	Food Handlers Class 2:00 - 4:00 p.m. ZOOM Classroom
DEC 7th	Holiday Board Meeting V Mertz- 3:30 - 6:30 p.m. 1022 Howard St.
JAN 31st	Annual Dinner Meeting Magnolia- 5:00 p.m. 1615 Howard St

Omaha Restaurant Association Board of Directors

<u>PRESIDENT</u>	<u>RESTAURANT DIRECTORS</u>	<u>PURVEYOR DIRECTORS</u>
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KATIE VAP Quality Brands Omaha	JIMMY MASTERS J Gilberts	DOUG JOLKOWSKI Republic National Distributing Co.
TREASURER	DAN O'BRIEN Acadian Grille	JOEL PRIEST Hospitality Management Systems
JEFF PETERSON Spin Linen	ELLEN OSBORNE Restaurants Inc.	KELLEN SCHULTE US Foods
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DIRECTORS		
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LARISSA CODR Heartland Payment Systems	BRAIN BARKS Food Bank for the Heartland	
	ZOE OLSON Nebraska Restaurant Association	
	BRIAN O'MALLEY Institute for the Culinary Arts @ MCC	
	SHERI POTTER DiTendenza Food Photography and Design	

To all those who made our 2020 Golf Outing A Huge Success
THANK YOU THANK YOU THANK YOU THANK YOU THANK YOU

Abs Fresh/Baileys/Dell/
Shuck's
Acadain Grille
Access Payment
Processing
Acosta
Au Courant
Bellezza Salon
Black Oak Grill
Blackstone Social
Brite Ideas/Mantra
Cellar 44
Champions Run
Charleston's
Charlie's on the Lake
Chesterman Coca-Cola
Chocolat Abeille/M's Pub
Clover
Con Agra
Corkscrew
Cutchall Management Co
Dario's Brasserie
DJs Dugout
Embassy Suites

Downtown
Farmers Insurance
Fernando's Café & Cantina
Flagship Commons
General Parts
Godfathers
Grey Plume
Herbe Sainte
Hiland Dairy
Hoodmasters
Hospitality Management
Systems
Husker Hounds
Jacobson Fish Co
J. Gilbert's
Johnson Brothers
Julio's
Keurig Dr. Pepper
Key Impact Sales
La Casa Pizzeria
Larsen Supply
Lockwood Development
Loffredo Fresh Produce
Magnolia Hotel

Mama's Pizza
Martin Bros
Midstates Marketing
Mi Mama's
Mode de Vie
M's Pub
Nickichicki Boutique
Nouvelle Eve
Omaha Steaks
Pepsi
Pitch
Premier Midwest Beverage
Quail Distributing
Quality Brands
Ray's Original Buffalo
Wings
Reinhart
RNDC/Constellation
RNDC Beam
RNDC/Brown Foreman
RNDC/McCallan
RNDC/Sazerac
Roast
Rotellas

Save the Date Catering
Scriptown
Sgt. Pepper's Millard
Shamrock Development
So. Glz/Campari
So Glz/Casamigos
So Glz/McCormick
So Glz/Titos
Stokes
Stokin Goat
Stone Creek
Storm Chasers
Sullivan's Bar
Sullivan's Steakhouse
Sysco Lincoln Inc.
Tavern 180
Taxi's
TriMark Hockenberg's
Trinchero Family Estates
Tussey's
Twisted Fork
US Foods
V Mertz