



NEWS & VIEWS

Volume 33

Issue 4

Winter 2020

From Your President

Hello Everyone,

I am sure looking forward to saying goodbye to 2020 and getting on to a more normal and prosperous 2021! I am sure you are too. Unfortunately, you were not alone in having a down year. We, much like you, did what we had to do to stay positive and healthy and try to keep in business. We, like many of you, did not have anything left over at the end but are not going to stop fighting and moving forward together and stronger.

We worked hard this year making sure you were informed as quickly as possible and as accurately as possible. We hope you see the value in our membership as well at the NE Restaurant Association and can find the income to stay involved and make our industry stronger than it has ever been. Cheers to a New Year where great things can happen! Looking forward to seeing you on Zoom for the Annual Dinner Meeting on January 31st.

Dine Out Often,

Your President, Matthew Brown

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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.

ANNUAL DINNER MEETING

(VOTING BALLOT & INSTRUCTIONS ON INSIDE BACK PAGE)

We are planning a "VIRTUAL" Annual Dinner Meeting on January 31st out of Stokes West! Our theme this year is "Out of the Box," not only because you will be picking up out of a box but also because we have had to think "out of the box" like never before during this pandemic to survive.

Five different member chefs are still preparing the five courses and hope to be on site to say hello and help load your dinner and wine into your cars. Where else can you eat from five incredibly talented chefs at once with a bottle of wine to boot, all for \$81.75. Pick up is from 4:00-5:00 and the virtual meeting with awards are from 6:00 to whenever it ends, most likely 40 minutes to an hour.

Be sure to cast your vote on the ballot and return to Jennie via fax or e-mail to dineoutoften@cox.net. There have been some extraordinary industry leaders who thought "out of the box" this year to set a trend, feed the hungry, or were extremely loyal and hardworking. We all know how valuable that was this year! It will be fun to watch who was voted on from their peers. The Harold Norman Excellence Award needs a story submitted of how this nominee went above and beyond. This is my favorite category because the employee is not often given accolades like the owners are. In the Restaurateur and Purveyor categories you will see the past winners from the past ten years and those people and/or companies are not eligible to win again.

President Matt Brown will be giving an update of 2020 and a forecast of 2021 as well, while you are enjoying your delicious food and drink. We hope to see more participation than ever through this virtual event!



77th Annual

VIRTUAL ANNUAL DINNER MEETING & AWARDS

SUNDAY, JANUARY 31ST, 2021

4:00 - 5:00

• Pick Up 5-Course Meal from STOKES WEST
13615 California Street, East Side of Building

6:00 - 7:00

• VIRTUAL Annual Dinner Meeting and Awards

**2020 Restaurateur of the Year
2020 Purveyor of the Year
2020 Harold Norman Excellence Award**

The following 5 chefs will each be preparing a course

Appetizer: Jimmy Masters, Best Bison • *Salad:* Glenn Wheeler, Spencer's
• *Soup:* Jake Newton, V Mertz, *Entree:* Victor Cabriaes, Stoke's
• *Dessert:* Paul Kulik, LeBouillon

\$81.75 PER PERSON

\$55 is tax deductible, tax is included

Theme: "OUT OF THE BOX"

For reservations and payment

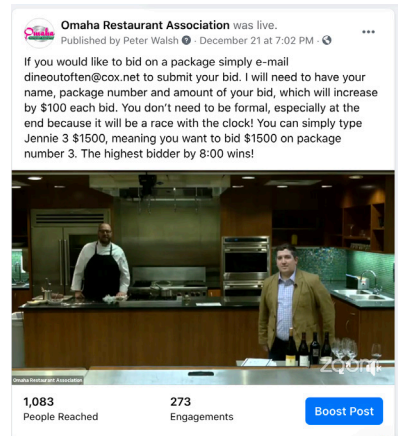
call 402.493.4739, visit www.dineoutomaha.com
or mail check to 4270 N. 139th Street | Omaha, NE 68164

ZOOM MEETING LINK WILL BE SENT WITH RESERVATIONS

OMAHA RESTAURANT ASSOCIATION VIRTUAL AUCTION SEVERAL CHEFS IN THE AUCTION

In an effort to save our *Too Many Cooks in the Kitchen* planned auction, it was decided to hold a last minute, last ditch effort, "virtual" auction. We had purveyors and chefs step up to do four auction dinners. We then quickly changed the name to "*Several Chefs in the Auction.*" The live Face book virtual auction event was held on Monday, December 21st. The donated packages were, Package #1, Chef Jacob Newton from V. Mertz and Chef Dan Watts from Sysco Lincoln, Inc., Package #2) Chef Jared Clarke from Timber Wood Fire Grill and Railcar

Modern American Kitchen and Chef Tim Gallagher from US Foods, Package #3) Chef Glenn Wheeler from Spencer's for Steaks and Chops and Chef Michael Rhoades from Sysco Lincoln, Inc. and Package #4) Restaurants Inc.'s Chef Victor Cabriaes from Stokes, Chef Brian Howard from Taxi's and Chef Aron Mackevicius from Twitter Fork teamed up with Sysco, US Foods and Reinhart. Each of the auctioned Chef Packages included beverages from distributors; Anchor Beverage, Quail, Quench, The Italian Vine and Quality Brands.



Dean of the Institute for the Culinary Arts, Chef Brian O'Malley and Sommelier, GM of V Mertz and President of the Omaha Restaurant Association, Matt Brown entertained viewers by preparing a Beef Wellington from Omaha Steaks and discussing wine pairings. If you would like to view the live version visit us on Facebook and like the video! \$5200 was raised through your generosity!

WOW OUR FEATURED BOARD MEMBER HAS GONE ABOVE AND BEYOND ANY ONE PERSON IN OUR ASSOCIATION DURING THIS DIFFICULT TIME. SHE HAS WORKED TIRELESSLY ON THE BEHALF OF RESTAURATEURS ACROSS THE STATE OF NEBRASKA AND FOR THOSE IN OMAHA AND LINCOLN. HER EFFORTS HAVE KEPT THE NEEDS OF THE INDUSTRY TOP OF MIND FOR STATE DECISION MAKERS. PERHAPS SAVING MANY IN THE INDUSTRY FROM FINANCIAL RUIN.

GREAT JOB!

AMAZING

SUPER

Board Member Bio

ZOE OLSON
Nebraska Restaurant Association
Executive Director



A native of Mason City, Nebraska, Zoe Olson learned the satisfaction of accomplishment through hard work whether in school, on the farm, or in the local café. "My grandparents and parents demonstrated that a job

well done was its own reward. My Grandma and Grandpa had competing gardens every year and an orchard full of various fruit trees. Grandma would then turn the produce and the chickens they raised into the most amazing meals." Studying Journalism at the University of Nebraska - Lincoln provided the opportunity for Olson to learn about many different things. "The study of Journalism is a natural way to explore many topics of interest and this just fit my curiosity and problem-solving personality." Focusing studies on public relations and communications, Olson realized that these two disciplines would work well with her love of finding solutions to complex challenges using strategic thinking. "Leading non-profit organizations has been a passion for

me - doing great work to help others is where I've been happiest in my professional life, whether in higher education, agriculture, aging, or now the hospitality industry. It's where I fit in and feel like I'm serving a real purpose."

Hospitality really says it all, according to Olson. "My parents and grandparents were always welcoming. I have taught our children that we must always welcome and help others and I could not be prouder of the four fabulous adults they have become. The warm welcome I received as Executive Director of the Nebraska Restaurant Association and serving on the board of the Omaha Restaurant Association has exemplified the absolute best of hospitality, to me, especially as we have all worked together during this year of unforeseen challenges."

2020 ANNUAL “WHERE WE GIVE” UPDATE

We checked in with those in we support with our funds, we wanted our membership to see how they have handled Covid19 and it's affects on the people they serve in our community.



FOOD BANK FOR THE HEARTLAND

— ANGIE GROTE

Thousands of Heartland families continue to struggle with financial hardship and food insecurity due to the COVID-19 pandemic. Currently, one in four children does not have access to enough food to grow and thrive. More people than ever have found themselves in the unexpected position of seeking emergency food assistance for the first time.

Food Bank for the Heartland serves 93 counties across Nebraska and western Iowa. In our service area, food insecurity has soared from 207,000 individuals to more than 296,000 because of the pandemic. The Food Bank has distributed more than 21 million meals to children, families, and seniors facing hunger during COVID. This is a 75% increase over the average number of meals provided by the organization over the same time in 2018 and 2019.

Food Bank for the Heartland has

been working relentlessly with partners to provide critical meals to our neighbors most in need during this crisis. To prioritize the health and safety of the community during the pandemic, many of our food distributions have been altered to a drive-up model. Families coming to a pantry or mobile pantry can remain in their vehicles, and volunteers load boxes or perishable and nonperishable food items for them.

The Food Bank's volunteer center has remained open throughout the pandemic. We are limiting the number of volunteers for each shift so we can practice social distancing. All volunteers and staff members are required to wear masks. Volunteers are helping assemble community packs filled with



shelf-stable items like macaroni and cheese, rice, canned fruits and vegetables, and beans. Volunteers are also packing meals children who participate in our Backpack program. Volunteers continue to have a tremendous impact on our operations, and we are grateful for their support. You can sign up to volunteer at FoodBankHeartland.org.



2020 ANNUAL "WHERE WE GIVE" UPDATE (CONTINUED)

NO MORE EMPTY POTS

— NANCY WILLAIMS

I hope that this message finds you and those you care about safe and well. For nine months, you have championed, partnered and provided for our neighbors in need. After deliveries and pickups this week, over 50,000 individually packaged meals have been distributed since March. Nearly 100,000 pounds of produce, purchased from local farmers and local farm distributors.

From one of our participants: Stephanie:

Thank YOU for your incredible program. I am grateful for the much-needed support it provided this summer, and proud I am at a place to pay-it-forward now. And the food is incredible.

Your staff is kind and compassionate. They treat me with care. I've loved everything about my experience.

OPERATIONS

- NMEP had one new positive COVID-19 case among staff in December but no spread at the workplace. So far, the case is isolated to those individuals and not spread to their team members nor volunteers or participants.
- NMEP continues to require masks and heightened sanitation on the premises.
- NMEP is providing funds to cover the cost of rapid testing for staff when necessary. The results are returned in 20 minutes. This helps us to ensure a safer working environment.
- NMEP posts updates to our COVID-19 response page as needed.
- Winter Break: NMEP will reduce programming from Dec. 21 through Jan. 4 to allow staff to use PTO and take recovery breaks. Participants are receiving more meals and produce this

week to support themselves and their families for the following two weeks.

PROGRAMMING

Food Entrepreneur Program

Entrepreneurs are contributing to the holiday box for sale by NMEP.

New entrepreneurs continue to onboard to rent the kitchen.

Community Education

Collaborating with partners on educational events: Heartland Family Service, Inter-cultural Senior Center, The Union for Contemporary Art and Omaha Performing Arts

- Preparing STEM activities to include in CSA and meals boxes
- Creating educational kits that reinforce the expected outcomes.
- The Sacred Seed Popup team provided a couple thousand pounds of produce, coached community gardeners and won several awards this season with collaborating partners. Community Harvest (CH) and Feeding our Neighbors (FON)
- With delivery on Sunday, you



will have served 50,000 meals since March to over 47 zip codes in Iowa and Nebraska.

- The need for food is rising again. 1900 meals were distributed last week; 1700 the week before.

- Shifting some meals to curated boxes of food with enough ingredients for more than one meal.

- Delivered 500 boxes filled with local food from farmers, including whole farm raised chickens, sweet potatoes, onions, garlic, apples, carrots, rosemary, greens and cinnamon sticks. Operation Gratitude collaboration with Norm Waitt YMCA in South Sioux City, Nebraska.

THE CULINARY CERTIFICATE PROGRAM

- Six students were offered admission to Cohort 10.

- Five students enrolled in Cohort 10.
- Four students will graduate on December 18. There will be a distanced distribution of knife rolls, chef coats and certificates.

- Students are engaged in the job search process and practicing their skills at home.

Enrollment is open for Cohort 11 until January.

BUDGET

As of November, expenses continue to be at or below budget for all areas except for program expenses (primarily food and supply costs for meals and produce) and facilities (repairs, maintenance and utilities), increasing to 188% and 200% of budget to date, respectively.

Currently 2020 expenses are expected to exceed budget by \$150,000 (11.4%

of budget) due to increased expenses related to COVID-19.

The budget for 2021 is projected to increase to about 128% of 2020's expenses; with current assumptions related to the pandemic and staffing.

FUNDRAISING

Thank you for supporting Giving Tuesday! Through SHAREOmaha you donated over \$3,000 to support neighbors in need.

You make this possible. You ensure that each person who needs it gets healthy meals and fresh produce each week. The need is on the rise again.

Your individual, corporate and foundation gifts fill critical gaps. In response over 10,000 Nebraskans and Iowans benefit from your generosity..

COMMUNITY HARVEST / FEEDING OUR NEIGHBORS

If you know someone who needs food or wants to connect someone with food, please share this link: <https://nmepomaha.org/community-harvest-meals/> If anyone is in need of immediate food support, please share this Feeding Our Neighbors registration form: bit.ly/nmepfn or they can call the team at 402.690.0888

This year has been an incredible year of gratitude, loss, growth and perseverance. None of this is possible without you. You turn hope into reality. Thank you for all that you do for our neighbors and our communities.

May you be safe. May you be filled with peace. May you experience unbounding joy.

Happy Holidays!



2020 ANNUAL "WHERE WE GIVE" UPDATE (CONTINUED)

SAVING GRACE

— SHERRY THOMPSON

Saving Grace Reaches Milestone of 5 Million Pounds of Food Rescued.

Five million pounds – that is the amount of food Saving Grace has rescued to feed the hungry in just over seven years. The nonprofit organization, which provides Omaha's only perishable food rescue dedicated to feeding the hungry with nutritious surplus food that otherwise would go to waste, is celebrating this milestone as the holidays approach.

Over the past eight months, Saving Grace Perishable Food Rescue has remained flexible and adapted its operations to meet the evolving needs for food during the pandemic. As normal pickups decreased when some businesses closed or experienced supply chain disruptions, Saving Grace partnered with other community groups and provided its logistics and transportation services to help with emerging needs for food delivery. Saving Grace picked up healthy perishable food from businesses that closed their kitchens because of COVID-19, transported USDA Farmers to Families Food Boxes to nonprofit agencies and schools to feed their clients,



and connected excess produce from community gardens with those who are hungry.

“This allowed us to increase the amount of perishable food provided to our nonprofit partner agencies asking for more food for their clients because of greater needs,” said Beth Ostdiek Smith, founder and CEO. “So far just this year, we’ve rescued and transported more than 1.1 million pounds of healthy food to feed the hungry.

“We are grateful for the community embracing our simple mission to feed hungry people rather than landfills with surplus food, and this support has never been more evident than it is now during the pandemic,” she said.

Saving Grace’s team is committed to continuing to find new ways to provide more food to those in need, especially during these challenging times. This includes adding new food donors, such as grocery stores, restau-

rants, convenience stores, wholesalers, caterers and other food vendors, that are not currently donating their surplus perishable food.

Prior to the pandemic, Saving Grace picked up food from 58 vendors. While this number has fluctuated in recent months, Saving Grace continues to provide dairy products, meats, fresh fruits and vegetables, prepared and prepackaged meals, and grain products – free of charge – to more than 40 nonprofit partner agencies.

Saving Grace began operations in October 2013 with one refrigerated truck and driver that picked up food from three vendors and delivered it to three pantries. Fast forward seven years and Saving Grace now operates four refrigerated trucks and one refrigerated van. The van joined the fleet this fall and provides Saving Grace with additional capacity to respond to evolving needs for food

rescue and transportation, while also continuing with normal pickups. This is especially important now with the increased number of people who are food insecure.

In addition to feeding the hungry with healthy food, Saving Grace has helped keep 2,500 tons of food waste out of the landfills. Awareness has increased through Saving Grace’s “no wasted food” movement that educates the public on ways they can reduce food waste in their own lives and advocate for changes in their community.

For a list of food donors and nonprofit recipient agencies, visit savinggracefoodrescue.org. Information on how to become a food donor is included on the website under “get involved.”

For more information, contact Beth Ostdiek Smith, beth@savinggrace-foodrescue.org or 402-215-6718.



2020 ANNUAL "WHERE WE GIVE" UPDATE (CONTINUED)

INSTITUTE FOR THE CULINARY ARTS

— PETER WALSH

A discussion with Peter Walsh, Outreach Specialist at MCC's Institute for the Culinary Arts.

How are you doing?

Rolling with the punches! It's a strange world right now but we are still here, adapting and still helping students grow. It looks a lot different in our building and it is certainly quieter, but we have been able to keep classes running and our students are moving towards completion.

How is school handling the COVID-19 pandemic?

MCC in general, has taken a conservative approach to COVID-19. Most courses college-wide are still conducted remotely and very few folks are on MCC campuses in general. The Institute for the Culinary Arts along with Construction Education and other technical programs are the

outliers and the ICA is one of the most populated buildings these days. The faculty and staff at the ICA have been working hard since spring to make our very hands-on courses as effective as they can be in the current climate and we are proud of what we have been able to accomplish. Enrollment is down but not as bad as we initially feared given the circumstances. Some students have an easier time than others in this in this environment. We greatly look forward to getting back to more standard operations for learners who have struggled with the transition.

What have you done to keep going in this environment and keep people safe?

The biggest change has been a shift to remote and blended learning. In the spring, when the college closed campuses, it quickly became apparent that we needed to find a way for students

to complete lab cookery remotely.

By the end of spring quarter, we were able to set up a system that re-purposed existing employees to build ingredient kits for at-home cookery. With the help of college leadership, we have limited and tracked building access as well as implementing social distancing throughout the building. Through the summer, we continued and expanded the pick-up program as well as beginning to bring students on-campus for in-person midterm and final practical exams

All lectures and most of our labs are still being delivered remotely to minimize the number of students we bring together on-campus. This has made space to bring the classes that cannot be taught remotely back to campus and we began offering the classes in the Sage Student Bistro this fall. To keep these students and instructors safe, we are only serving guests who are already in the building for class or work. Although none of these scenarios are ideal, we have grown as a team over the last nine months and done things we never would have thought possible.





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

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.

To sign up please call Zoe Olson at 402-488-3999

DO YOU KNOW SOMEONE WITH PASSION AND AN

Scholarship Money is available for them!



2021 SCHOLARSHIP
APPLICATION

DEADLINE TO APPLY:
MARCH 1, 2021

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. 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 2021, 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

INTEREST IN PURSUING A CULINARY EDUCATION?

Apply by March 1st, 2021

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 fhamouz1@unl.edu

Or mail this form postmarked March 1st to

Nebraska Restaurant Association
Attn: Fayrene Hamouz
5100 N 27th Street, Ste A-2, #238
Lincoln, NE 68521-4715

If you are a scholarship finalist, you will be required to attend a Zoom interview with a panel of industry professionals on March 22nd at 10 am for post-secondary student applicants and March 29th at 10 am for current high school students. Zoom log-in will be included in the 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.

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

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



OFFICIAL BALLOT



Restaurateur of the Year 2020 | Purveyor of the Year 2020 Harold Norman Excellence Award 2020

Please vote on the ballot below by January 11th, 2021 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 this year's "Virtual" Annual Dinner Meeting on January 31st, 2021 and will **not** be informed prior to the meeting

RESTURATEUR OF THE YEAR AWARD 2020

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

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
2019 Greg Cutchall

2020

Please fill in your choice for RESTAURATEUR OF THE YEAR

PURVEYOR OF THE YEAR 2020

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.

VOTE FOR ONE

- ☐ Chesterman Coca-Cola
- ☐ Glenn Valley Foods
- ☐ Johnson Brothers of NE
- ☐ Premier Midwest Beverage
- ☐ TriMark Hockenberg's

PRIOR WINNERS

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
2019 Spin Linen

HAROLD NORMAN EXCELLENCE AWARD 2020

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	2016 Brian Young
2013 Danielle Emsick	2017 Bobby Mekiney
2014 Katie Vap	2018 Pedro "Pete" Garcia
2015 Kevin Caniglia	2019 Linda Faye Austin

2020

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

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.

JAN 31st	Annual Dinner Meeting 5:00 p.m. -Stokes West - 13615 California
FEB 9th	Monthly Board Meeting 3:30 p.m. - Corkscrew in Blackstone District
MARCH 9th	Monthly Board Meeting 3:30 p.m. - Lux Lounge 51st & Underwood
APRIL 13th	Monthly Board Meeting 3:30 p.m. - Quality Brands 13255 Centech Road
April 25th	Too Many Cooks in Kitchen 5:00 p.m. - Embassy Suites 10th & Howard

ORA FACEBOOK HOLIDAY CONTEST

In an effort to spread some Holiday cheer and drive some business to our Restaurant members, a social media contest was promoted on Facebook. It ran December 17 through the 23rd. This media push had the potential to drive business our membership doors and help our social media followers to remember to purchase a gift card or two for future use.

The campaign gave the gift card buyers who sent a photo of their gift card purchase to the ORA email address an opportunity to win a \$100 gift card. They could choose the gift card from the dining establishment of their choice from our member restaurants.

We have seen just how important in these times to look for ways to support each other. Seeing new ways of doing business has been challenging and the Omaha Restaurant Association is here for each of you. Best wishes and good health to all for 2021!

Omaha Restaurant Association Board of Directors

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Performance for Your Post

8172 People Reached

159 Likes, Comments & Shares

458 Post Clicks

171 Photo Views	1 Link Clicks	286 Other Clicks
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NEGATIVE FEEDBACK

0 Hide All Posts	0 Hide Post
0 Report as Spam	0 Unlike Page

159 Likes, Comments & Shares

BRANDED CONTENT DISTRIBUTION

View Breakdown

8172	6693	1928
Total Reach	Organic Reach	Paid Reach
10184	6757	3427
Total Impressions	Organic Impressions	Paid Impressions

Support Omaha Restaurants And WIN!

1. Purchase a Gift Card (GC) from any ORA Restaurant Member this holiday season for your chance to win a \$100 gift card!
2. Send a photo of your GC purchase and receipt to dineoutoften@cox.net
3. Winner will be selected at random on Wednesday, Dec. 23 at noon.

*Winner may select gift card from any restaurant member of their choice.



1912 Benson 402 Acadian Grille Ameristar Casino Hotel Arby's / Panda Inc Avril Osteria Bailey's Best Bison Biaggi's Big Fred's Blatt Beer & Table Block 16 Blue Sushi Sake Grill Brandets Catering Butterfish Catering Creations Cellar 44 Champions Run Charles on the Lake Corkscrew Wine & Cheese Craft Siders & Beer DJ's Dugout Dante Dario's Brasserie Dolce Eddie's Catering Embassy Suites La Vista Fernando's Cafe & Cantina First Watch Geno's Bar & Grill Godfathers Pizza Inc. Goldberg's Bar & Grill Gorn's Steak House Happy Hollow Club	Herbe Sainte Hilton Omaha Hook & Lime Tacos & Tequila HuHot Ika Ramen and Izakaya Ika Sun Institute for the Culinary Arts @ MCC J. Gilbert's Wood Fire Steaks & Seafood J. Coco Jams Joe Test Place Jiro's Diner Juke's Ale Works La Casa Pizzeria Lansky's Lazlo's, Inc Le Bouillon Le Voltaire Legends Patio Grill & Bar Lombardo's Magnolia Hotel Mahogany Prime Steakhouse Mama's Pizzeria Mantra Bar and Grill Mercury M's Pub Moksha Old Mattress Factory Omaha Marriott Pancakes Bakery Pasta Amore Pavers and Pints at Embassy Suites DT Phoenix Food & Spirits Pitch	Plank Seafood Provisions Railcar Modern American Kitchen Rathskeller Bier Haus Red Lion Lounge Roja Mexican Grill & Margarita Bar Romeo's Mexican & Pizzeria Save the Date Catering Sgt Pepper's Millard Shades Fish House Oyster Bar Sonic Drive-In Spaghetti Works Spencer's for Steaks & Chops Spezia Restaurant Sternella Stoke's Grill & Bar Stokin' Goat Sullivan's Taco Johns Tanner's Bar & Grill Tavern 180 Taxi's Grill & Bar The Monster Club The Session Room Tiger Tons Pub Timber Wood Fire Bistro Tussey's Casual Grill Twisted Fork Upstream Brewing Company V Mertz Valentino's Vincenzo's Ristorante Vitality Bowls Well Seasoned Yoshimoto
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COMING IN JANUARY 2021

Membership Dues may be paid by ACH for your convenience.

Contact Jennie at dineoutoften@cox.net to express your interest and she will contact you to fill out your application