



# NEWS & VIEWS

Volume 34

Issue 4

December 2021

## From Your President

Hello Everyone,

We are about to say goodbye to a more normal 2021! Grateful to have seen restaurants opening doors and more guests coming in to dine. Unfortunately, it is hard to catch up, but this industry has some scrappy players who are fighting to get even better. We too, had to think "outside the box" all year to keep our association on point with our goals. We also, like many of you, looked for ways to move forward together even stronger.

We continue to hope you see the value in our membership as well at the NE Restaurant Association. Cheers to a New Year! We are trusting in 2022 great things can happen! Looking forward to seeing you in person on January 23rd for the 78th Annual Dinner Meeting.

Dine Out Often

Your President, Matt Brown

## INSIDE THIS ISSUE

- Too Many Cooks in the Kitchen 2
- Board Member Bio - Maura Carolan 3
- TMCK Event Photos 4-9
- Annual Dinner Official Ballot 14

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)

Hats Off to the Chefs is the theme planned for the 2022 Annual Dinner Meeting. 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; [JWarren@DineOutOften.com](mailto:JWarren@DineOutOften.com)

We hope to see you at the Magnolia Hotel on January 23rd, 2022!

## MARK YOUR CALENDAR!



**78th Annual DINNER MEETING**  
**SUNDAY, JANUARY 23<sup>rd</sup>, 2022**

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

**MAGNOLIA HOTEL**  
 1615 Howard Street  
 A block of rooms has been reserved under Omaha Restaurant Association for \$99/room.  
 To Reserve: <https://book.passkey.com/e/50268410>

**2021 Restaurateur of the Year**  
**2021 Purveyor of the Year**  
**2021 Harold Norman Excellence Award**

*The following 5 chefs will each be preparing a course*

- Carlos Contreras, Corkscrew Wine and Cheese •
- Amanda Sheeler, V Mertz • Michael Stanton, Magnolia Hotel •
- Dan Watts, Sysco Lincoln, Inc. • Cathy Curtis, ICA •

**\$85.00 PER PERSON**  
**\$55 is tax deductible, tax is included**  
 (\$85 per person or \$680 for a table of eight)

For reservations and payment  
 call 402.690.9706, visit [www.dineoutomaha.com](http://www.dineoutomaha.com)  
 or mail check to 4270 N. 139th Street | Omaha, NE 68164

TO MAKE YOUR RESERVATIONS BY JANUARY 17TH

Email: [jwarren@dineoutoften.com](mailto:jwarren@dineoutoften.com) Online: <https://dineoutomaha.com/annual-dinner-ballot/>



# TOO MANY COOKS IN THE KITCHEN

## A Delicious Night to Remember

April 2020, a call was made that the Omaha Restaurant Association board really did not want to make. Only days before Too Many Cooks in the Kitchen, the event was canceled. Covid 19 had struck the world. Certainly, many found themselves in a new reality. Being in the bar or restaurant industry would be sung to the tune of "Only The Strong Survive".

Fast forward, Sunday, October 3rd, 2021, and eighteen long months later. Embassy Suites Hotel, hosts Chef Mark Trimble, Patrick Murphy and MJ Potter opened wide the doors for 15 chefs and 150 guests to come together again. The event, that is perhaps one of the most anticipated each year for the ORA, Too Many Cooks in the Kitchen was happening. The tables were set, Association Director Jennie Warren added the simple magic of matching table décor for each participating restaurant. Wine glasses sparkled and bottles of fine wine dotted the room on side tables. The bars were set for the cocktail hour. A grateful thank you goes out to each of these donors; Republic National Distributing Co., Quench Fine Wines, Quail Distributing, Italian Vines, Johnson Brothers, Premier Midwest, Quality Brands, Brickway, and Chesterman Coca-Cola. The fine men and women from those companies worked with each of the chefs to provide just the right wines and cocktails to accompany the fabulous dishes they would be serving that evening.

*The kitchen*, now that was where the excitement of the evening was really taking place. Chefs, sous chefs, restaurant manag-

ers, waiters, waitresses and students from the Institute for the Culinary Arts at MCC were as busy as one could possibly get. Preparing meals for tables of 10 without an actual kitchen! A large ballroom staged with tables and hotboxes and stacks of dishware was *the kitchen*.

Many hugs and happy exchanges of "How have you been, it has been so long" were spoken. A ballroom kitchen, filled with the mighty presence of a community of chefs coming together for a cause bigger than themselves. Giving back.

How could one really thank these folks enough for making this event happen? A giant shout of thanks you's to these amazing participating chefs; LE VOLTAIRE; Wilson Calixte, MONARCH; Tim Maides, PASTA AMORE; Nathan Crawford (2 tables), PITCH PIZZERIA; Manny Carino, RAILCAR; Aron Mackevicius, SAGE STUDENT BISTRO @ ICA; Chefs James Davis and Cathy Curtis, SPENCER'S; Glenn Wheeler, STAR TOP CATERING; Shawn Phifer, STOKE'S OLD MARKET; Rey Chavez, SYSCO LINCOLN INC.; Chefs Dan Watts, Michael Rhoades and Michael Boisseree (2 tables), TIMBER WOOD FIRE BISTRO; Jared Clarke, US FOODS; Tim Gallagher, and V MERTZ; Amada Sheeler.

To say the food that evening was simply delicious, would be an understatement. Every chef brought their "A" game, the diners were delighted by every single course they were served.

We would be negligent if we did not give another grateful thank you to the

donating vendors who contributed to the chefs for their outstanding meals: Sysco Lincoln Inc., Performance Food Group, US Foods, Omaha Steaks, H. Olafsson International Specialty Foods, and Loffredo Fresh Foods.

Perhaps one of the most touching and amazing part of the activity in *the kitchen* that evening was the sight of some of the city's best chefs standing beside and teaching young, fresh faced students. Eager to learn and maybe, just maybe, they too might become one of the greats someday. (Right? Amanda Sheeler) Thank you to Peter Walsh and Brian O'Malley for organizing the many students who came to volunteer that evening simply to learn.

Speaking of Brian O'Malley, what a fine job he did as MC and setting the stage for the successful auction to date!! \$30K from 10 auction items. Another loud and special shout out to Jared Clarke and Matt Burbach for their generosity of taking 4 tables and donating 4 large auction items on top of that!!!

Never in the history of the TMCK event was hosting hospitality more evident than at the Embassy Suites. Thank you for feeding the chefs, supporting teams, and students, for preparing the hors d'oeuvres during the cocktail hour and providing a space perfect for both chefs and patrons!

So, the long awaited 2021 TMCK ended with much revelry, in the dining room and the kitchen, who can say more. Oh, what a night.



# Board Member Bio



*My professional career in hospitality started before graduating from the University of Nebraska at Omaha as a server at Old Chicago in the Old Market. After multiple positions which*

## MAURA COROLAN PERFORMANCE FOOD SERVICE

*included opening 3 locations (an incredible experience), I shifted to hotel sales (thanks fellow board member Tim Darby). A few years later, Chesterman Coca-Cola became my new home ~ I can still give you advise on installing a fountain machine!*

*After promising my husband, Terry, we would never both be in the food service industry...today, I am thrilled with my decision to become Business Development Manager at Performance Food Service. Life is never routine & my job is constantly evolving; enabling me to interact and provide guidance while finding solutions for all avenues of the hospitality*

*business. Performance Food Service is more than a food distributor; I am most passionate about the level of service we provide.*

*Terry and I live in Gretna with our cat Thurman. It's hard to believe we have been married almost 20 years and the kids are all grown up! Both Elyn & Nash decided to move out of Omaha but fortunate for us, Phoenix and Seattle are always fun to visit! In addition to traveling, I enjoy running, working out, time with friends and watching the Red Sox or a good movie with a glass of wine.*

*CHEERS to a happy and prosperous 2022!*



**FOOD HANDLERS CLASSES** are offered monthly. Please visit [https:// Servingsafe.org](https://Servingsafe.org) to check the schedule. If you would like to sign up for a specific class please e-mail Cindy Brison at [cbrison1@unl.edu](mailto:cbrison1@unl.edu) and cc Jennie Warren at [jwarren@dineoutoften.com](mailto:jwarren@dineoutoften.com) or call Cindy at 402-444-7804. The Omaha Restaurant Association will take care of payment until our \$2000 limit has been met.

**SERVSAFE MANAGERS CLASSES** are being offered on May 2nd & 3rd and again on September 12th & 13th. You will need to purchase your own book but the scantron sheets will be provided for you so do not buy the test sheet with your book! To register please e-mail Cindy Brison at [cbrison1@unl.edu](mailto:cbrison1@unl.edu) and cc Jennie Warren at [jwarren@dineoutoften.com](mailto:jwarren@dineoutoften.com) or call Cindy at 402-444-7804. The Omaha Restaurant Association will take care of payment until our \$2000 limit has been met.



## SAVE THE DATE Monday April 4th

### JOIN US FOR THE 2nd ANNUAL



## TOPGOLF

**6 PERSON TEAM SCRAMBLE**

**Watch your email for details!**



# EVENT PHOTOS

December 2021



You are cordially invited to

**Omaha**  
RESTAURANT ASSOCIATION

**TOO MANY  
COOKS  
IN THE  
KITCHEN**

**Sunday, October 3, 2021**  
Embassy Suites Downtown • 555 South 10th Street  
All Under One Roof

5:00-6:00 pm Social Hour with Selection of Restaurant  
6:00-9:00 pm Gourmet Dinner

**Participating chefs from the following establishments:**  
Le Voltaire | Monarch Prime | Pasta Amore | Pidi's Pizzeria  
Railcar Modern American Kitchen  
Sage Student Bistro @ ICA | Spencer's for Steaks & Chops  
Stokes Old Market | Star Top | Syco Lincoln Inc.  
Timber Wood Fire Bistro | US Foods | V Metz

If you have any questions, please contact Jessie Warren at  
402-690-9706 or [jwarren@dineoatohm.com](mailto:jwarren@dineoatohm.com).  
Please see the ORA Website at:

















# EVENT PHOTOS

December 2021









# DO YOU KNOW SOMEONE WITH PASSION AND AN

## Scholarship Money is available for them!



### 2022 SCHOLARSHIP APPLICATION

**DEADLINE TO APPLY:  
MARCH 1, 2022**

The Nebraska Restaurant Association Hospitality Educational Foundation provides scholarship opportunities for qualified students and professionals who 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 scholarship 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 or Employer \_\_\_\_\_

**GPA** \_\_\_\_\_

I have participated in a Nebraska ProStart Program: Yes \_\_\_\_\_ No \_\_\_\_\_

**In 2022, I will be enrolled at:** Post-Secondary Institution or Professional Development Program

Institution 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 \_\_\_\_\_ Lodging \_\_\_\_\_

Other (Name of Emphasis) \_\_\_\_\_

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

**Employment Information: Please attach your resume to complete the application process.**



# INTEREST IN PURSUING A CULINARY EDUCATION?

Apply by March 1st, 2022!

## **PART B:**

In the space provided, please tell us:

A. Why did you select the culinary or hospitality field as a career?

B. What are your future goals in the hospitality industry?

C. Describe the most challenging hospitality related experience that you have ever faced. What did you learn from the experience?



# Scholarships are available - Apply by March 1st, 2022!

## **PART C:**

Additional Contact Information (Please list three)

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

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**Please e-mail no later than March 1, 2022 to: [fhamouz1@unl.edu](mailto:fhamouz1@unl.edu)**

**or mail this form postmarked by March 1, 2022 to:**

Nebraska Restaurant Association HEF

Attn: Fayrene Hamouz

5100 N 27th St, Ste A2 #238

Lincoln, NE 68521

*If you are a scholarship finalist, you will be required to attend an interview via Zoom with a panel of industry professionals. Interview times and Zoom information 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 institution or program.*

*Thank you for applying for a scholarship from the Nebraska Restaurant Association Hospitality Educational Foundation.*

TO DOWNLOAD THIS FORM

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



UNIVERSAL GROUP, LTD

# Insurance solutions and tools so business as usual, *stays usual.*

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|--|---|
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|  Cyber Liability                        |  Builders Risk         |
|  Risk Management                        |  Liquor Liability      |
|  General Liability                      |  Special Event         |
|  Business Auto                         |  Surety Bonds         |
|  Commercial Property                  |  Inland Marine       |
|  Commercial Umbrella                  |  Environmental       |
|  Employment Practice Liability (EPLI) |  Systems Breakdown   |
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Universal Group, LTD. is an independent insurance agency offering a comprehensive suite of insurance solutions to protect you, your family, and your business from the unexpected with custom coverage solutions from our over 25 leading insurance company partners.



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- Employee-Seeking Tools
- Performance Review Tools
- Training and HR Hotline Access
- Federal & State Requirement Tools
- OSHA Compliance Tools
- Handbook and Document Builders
- Wellness Programs
- And more!





# OFFICIAL BALLOT



## Restaurateur of the Year 2021 | Purveyor of the Year 2021 Harold Norman Excellence Award 2021

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 23rd, 2022 and will **not** be informed prior to the meeting

### RESTURATEUR OF THE YEAR AWARD 2021

#### 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 MitchTempus

### PURVEYOR OF THE YEAR 2021

#### 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

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's Fresh Produce  
2017 Southern Glaziers Wine & Spirits  
2018 H. Olafsson International Specialty Foods  
2019 Spin Linen  
2020 TriMark Hackenberg's

#### VOTE FOR ONE

- ☐ Chesterman Coca-Cola
- ☐ Glenn Valley Foods
- ☐ Johnson Brothers of NE
- ☐ Premier Midwest Beverage
- ☐ Quail Distribution

### HAROLD NORMAN EXCELLENCE AWARD 2021

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 Linda Faye Austin  
2020 Zac Triemert

**2021**

Please fill in your choice for RESTAURATEUR OF THE YEAR

**2021**

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

[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 23rd** Annual Dinner Meeting  
Magnolia Hotel- 5 p.m.  
1615 Howard Street

**FEBRUARY 8th** Monthy Board Meeting  
Pasta Amore - 2 p.m.  
11027 Prairie Brook Rd

**MARCH 8th** Monthy Board Meeting  
Corkscrew Blackstone- 2 p.m.  
3908 Farnam Street

**APRIL 4th** TOP GOLF TOURNAMENT  
908 N. 102nd Street

**APRIL 12th** Monthy Board Meeting  
Stokes - Old Market -2 p.m.  
12th & Howard Street

Photos in this issue were graciously provided by Sheri Potter at TENDENZA FOOD PHOTOGRAPHY AND DESIGN.  
EMAIL; SheriPotter@me.com

## Omaha Restaurant Association Board of Directors

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V Mertz

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Spin Linen

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Acadian Grille

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Loffredo Fresh Produce

ZACH WIGGINTON  
Chesterman Coca-Cola



## TRIAD MEMBERSHIP APPLICATION

Omaha Restaurant Association / Nebraska Hospitality Association / National Restaurant Association



### 2022 MEMBERSHIP DUES INVESTMENT

Are you looking for something more for your membership? If you are a restaurateur we have a deal for you. For an additional \$200 you can receive the benefits of the Nebraska Hospitality Association and the National Restaurant Association. For additional information please visit [www.NebraskaDining.org](http://www.NebraskaDining.org) to see what they can do for you!

- ☐ SINGLE RESTAURANT MEMBER .....\$200
- ☐ MULTI-UNIT RESTAURANT MEMBER .....\$350  
TRIAD MEMBERSHIP N/A TO MULTI-UNITS
- ☐ PURVEYOR MEMBER .....\$250
- ☐ BAR/LOUNGE MEMBER .....\$150
- ☐ TRIAD MEMBER\* .....\$400

\* This membership is *only available* for current ORA members of single concept restaurants. Triad members receive the benefits offered by the Omaha Restaurant Association, the Nebraska Hospitality Association, and the National Restaurant Association.

**TOTAL \$** \_\_\_\_\_

To pay by check: Make out to Omaha Restaurant Association and mail to: Omaha Restaurant Association, 4270 North 139th Street, Omaha NE 68164. To make your payment by PAYPAL: Visit our website [www.DineOutOmaha.com](http://www.DineOutOmaha.com)

### PLEASE FILL OUT ALL INFORMATION BELOW

Name of Company \_\_\_\_\_

Name of Representative \_\_\_\_\_

Title of Representative \_\_\_\_\_

Work Phone \_\_\_\_\_

Cell Phone \_\_\_\_\_

Mailing Address \_\_\_\_\_

Email \_\_\_\_\_

Company Website \_\_\_\_\_

Type of Business \_\_\_\_\_

REPRESENTATIVE SIGNATURE \_\_\_\_\_

DATE \_\_\_\_\_