

INSIDE THIS ISSUE

- Member Bio - Gavin Pino 3
- TOPGOLF 2022 Photos 4-9
- INDUSTRY NIGHT OUT Photos 10-13
- ORA Golf Letter/Sponsorship Form 14-16
- Liaison Bio - Lauren Balac 18

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.

From Your President

Hello Everyone,

Wow! Last night was amazing. Thank you to so many members for coming to the Industry Night Out event to enjoy wine & cheese on the patio! This year we added a blind wine tasting and a heads & tails interactive game.

The board has been working hard on the upcoming Golf Tournament and Hall of Fame. Still work in progress, but keep a look out for upcoming Industry Issues Q&A event. Save the date, Monday August 15th for a day of golf.

Summer is here, we all get busy and at times overwhelmed. Keep positive, take the time to come to ORA events to network with your peers in the industry to help re-energize and know you are not alone in the weeds!

Dine Out Often,
Your President, Jessica Keith



Welcome NEW MEMBERS

- 801 CHOPHOUSE
- BREWSKY'S FOOD AND SPIRITS
- FLEMINGS
- HARDY COFFEE
- PINT NINE
- THE GOOD LIFE SPORTS BAR AND GRILL

MARK YOUR CALENDARS



SEPTEMBER 25TH, 2022

Keep watching your email for updates



Omaha RESTAURANT ASSOCIATION

GOLF SCRAMBLE

Monday, August 15, 2022
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	\$300: Sponsorship Only
10:00 AM:	Shotgun Start/Texas Scramble	\$750: Golf w/o Sponsorship Includes - Lunch, Libations, Four-some w/2 Carts
11:30 - 1:30 PM:	Lunch To Go at Clubhouse	\$800: Includes - Sponsorship, Breakfast & Lunch, Libations, Four-some w/2 Carts
3 - 4:00 PM:	Cocktails, Appetizers & Prizes	

Number of golfers is limited to 200 so sign up early! Entry Deadline is August 5th

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 credit card.

MARK YOUR CALENDAR!

TO MAKE YOUR RESERVATIONS;

Online <https://dineoutomaha.com/golf-tournament-2022-sign-up/>

or Email dineoutomaha@cox.net

OMAHA RESTAURANT ASSOCIATION TOP GOLF OUTING

EVERYONE'S A WINNER

The 2nd Annual TopGolf Outing was held what was one of the first beautiful blue sky spring days of the year. Mild weather greeted the guests as they arrived and checked in. In spite of the industry wide staffing crisis 105 came out to support the ORA.

Players gathered in the tee box areas and awaited instructions, but this was not a day for competition but rather to enjoy a great day out playing games and winning prizes. Small prizes such as gift certificates to member restaurants as well as TWO Stock the Bar prizes and a 3-month membership to Top Golf were awarded during the afternoon of fun.

Thanks to generous sponsors for the lunch, extra drinks and prizes adding more fun to the day! The VIP sponsor was Chesterman Coca Cola, Prize sponsor, DJs Dugout, Food sponsor, Performance Foodservice, and Bar sponsor; Mi Mamas, Premier Midwest Beverage Company, and TriMark Hockenbergs

Thanks to our fantastic board members for helping before during and after!



INDUSTRY NIGHT OUT IN THE RAIN



Although we had torrential downpours for our event, close to 100 came! We were forced to be in tighter quarters forcing the networking which made for lots of fun!

We had the most new members in the first 5 months to date!! Welcome all new members and so nice to meet so many of you in person.

Jim Olafsson outdid himself with the Octopus and Salmon cones!! Yum!

Great new additions: the blind wine tasting contest and the Heads and Tails game. There are some pretty knowledgeable wine lovers out there. The lucky winner of the game went home with \$310 and the ORA was able to keep \$310 as well!

Can you believe the band members were high school students? Contact Brian O'Malley if you would like to hire them.

Big thank you to Jim Olafsson and PFG for food and paper products and the following for libations: Chesterman Coca-Cola, Premier Midwest & Brickway, Quality Brands, Quail Distributing, Johnson Brothers, Republic National Distributing Co., Southern Glaziers Wine & Spirits.

Thanks the board for helping and especially Jessica, Corey and their crew at Corkscrew!!

Board Member Bio



Meet the general manager at Stokes Grill and Wine Bar in the historic Old Market. The Southwestern restaurant originated in 1997, almost 25 years ago, ironically the same age as Gavin. Being the youngest general manager in Restaurants, Inc. does not limit his resume. He grew up just north of Minneapolis in Andover, Minnesota. His mother is in the service industry and his father was a manager of a drywall company for over 40 years. This gave Gavin his passion for operating a restaurant.

Gavin worked for a restaurant company for 5 years in Minnesota, working his way up becoming a general manager at the age of 18. He has worked in family restaurants, clubs, bars,

scratch kitchens and in a high volume, post-prohibition style restaurant group where he was a floating manager for multiple locations.

Then he took a leap of faith to learn the cuisine and hospitality industry in New Orleans. Gavin worked for Creole Cuisine Restaurant Concepts where he supervised a martini and jazz bar. He learned the ways of southern culture, cuisine and food service as he experienced a completely different side of hospitality.

Fast forward a year and Gavin arrives in Omaha, Nebraska and spends his first year with Restaurants, Inc. at Stokes on 137th & Dodge. During this time COVID-19 struck leading to closing the dining room for 8 weeks and only offering take-out. Anyone in the service industry had to take a step back and adjust their management style and operating techniques to adhere

to the changes we all faced.

Gavin was then promoted to general manager at the Old Market Stokes location. Unfortunately, he learned a month into this new position that he had a brain tumor. Gavin took a leave of absence while having the tumor removed, and went through rigorous physical and speech therapy with desire to return to his restaurant as soon as possible. After a short two months, Gavin returned to reprise his role as general manager. After a tumultuous year Gavin has executed many wine dinners, cater events, and is now a restaurant director on the Omaha Restaurant Association board. "I am enthusiastic to constantly learn and grow! I believe if you aren't learning you are dying. Change is an opportunity, we should all embrace it" Gavin Pino- General Manager, Stokes Old Market.

DON'T MISS OUT ON SUMMER ServSafe COURSES

MANAGER TRAINING CLASSES

July 11th & 12th and September 12th & 13th TIME: 9am-4pm

- Offered two different dates, both two day classes ending with test at end of 2nd day, **IN-PERSON**
- We pay for everything but the course book which can be purchased on Amazon (ServSafe 7th Edition without the test sheet)
- To register you need to email or call Cindy Brison at cbrison1@unl.edu or 402-444-7872. You will need: Your name, email address, phone number and the restaurant you are with.

Due to the limited seating and the cost with this, you do need to be current with your membership dues

MONTHLY FOOD HANDLERS COURSE No class limit!

VIRTUAL CLASS Monthly from 6pm-8pm

- Do not need a book
- Will receive certificate upon completion (certificate will be mailed)
- Will receive a Zoom invitation after registration
- To register you need to email or call Cindy Brison at cbrison1@unl.edu or 402-444-7872. You will need: Your name, email address, phone number and the restaurant you are with.





JOIN US FOR THE 2ND ANNUAL
Omaha TOPGOLF
6 PERSON TEAM SCRAMBLE

YOU HAVE NEVER EXPERIENCED TOPGOLF... THIS IS YOUR CHANCE, VIP-STYLE!

You don't need to be an experienced golfer! Come and enjoy individual bay play, music, great food, refreshing drinks, and great prizes!

GET OUT AND SWING FOR INDUSTRY EDUCATION AND FEEDING THE HUNGRY IN OUR COMMUNITY

Proceeds for this event go to support Hospitality Scholarships, Omaha Food Bank, No More Empty Pots & Saving Grace Perishable Food Rescue

RAFFLE PRIZES

Purchase Raffle Tickets Towards Any Of Our Grand Prizes!

- ~STOCK YOUR BAR WINE & SPIRITS WALL~
- ~PLATINUM TOP GOLF MEMBERSHIP~
- ~RESTAURANT GIFT CARD PACKAGE~

DATE & TIME

Monday, April 4th, 2022
2:00 - 5:00 - TOPGOLF Omaha

SCHEDULE

2:00 - Report to your Assigned Bay
(You will receive your assignment by e-mail Friday, April 1st)
2:00 - 5:00 Free Play, Games & Prizes
3:00 - 4:30 Lunch will be available in the SkyBox Lounge

FORMAT

Open Play Style for Each Individual Bay
TOPGOLF Ambassador Available in Each Bay
Limited to first 174 Players

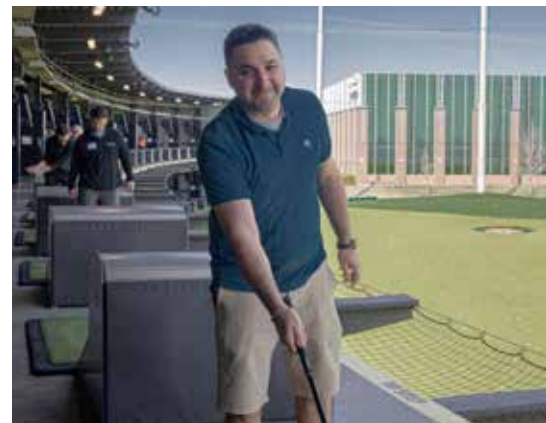
ENTRY

\$100 Per Golfer (6 Per Team)
Includes Lunch, NA Beverages
And 2 Drink Tickets



TOPGOLF

SPONSORSHIPS AVAILABLE
(SEE NEXT PAGE FOR MORE INFO)















16th Annual Membership Drive

Omaha
RESTAURANT ASSOCIATION

INDUSTRY NIGHT OUT
SUNDAY, JUNE 5TH, 2022
4:00 p.m. - 6:00 p.m.

Raffle Prizes | Friends & Fun | Wine & Charcuterie

PLEASE JOIN US FOR OUR ANNUAL NETWORKING EVENT HOSTED BY

CORKSCREW WINE & CHEESE
39th & Farnam

\$25 TICKETS
NEW MEMBERS RECEIVE **6 FREE** TICKETS!

TO ORDER YOURS;
Email: Jennie Warren at majwarren@dineoutoften.com
omaha.com/industry-night-out/











GOLF SCRAMBLE

Monday, August 15, 2022
Stone Creek Golf Course

June 1, 2022

Dear Omaha Restaurant Association Member,

I am writing you to invite you to participate in the 2022 ORA Golf Scramble. This year's event is scheduled for August 15th. We will be returning to the well-manicured, Stone Creek Golf Course where their 27 holes and professional staff can accommodate the size and magnitude of our event. We're excited to gather together for this outdoor event and treasure being together with friends and colleagues.

Every year, the ORA is proud to provide industry support through quality, service and education in an effort to deliver the very best experiences for our community and guests. Each year, tens of thousands of dollars are raised for scholarships to students pursuing a college level education in our field, as well as professors furthering their knowledge on food safety awareness and education supplied through workshops. We also help to feed the hungry through the Food Bank of the Heartland, No More Empty Pots, and Saving Grace. This year we added a scholarship for Career Development for employees of ORA members that want to further their career.

Raising funds is more important now than ever. We truly appreciate your support! Our industry and our association is always stronger when we are able to work together and in larger numbers.

If you are unable to golf but would still like to support you can always sponsor a hole, donate a prize or make a cash donation.

The ORA is a non-profit, volunteer organization with a 501c status. Our tax ID # is 47-0488013. All taxes are included in the prices. Thank you for your continued support and generosity to make this event above par!

Sincerely,

Jennifer J. Warren, Executive Director

[CLICK HERE TO DOWN LOAD THIS FORM](#)



GOLF SCRAMBLE SIGN-UP / SPONSORSHIP FORM

Stone Creek Golf Course | 6220 N 160th Avenue
Monday, August 15th, 2022

9:00 a.m. Check-in & Breakfast/Driving Range • 10:00 a.m. Shotgun Start/Texas Scramble

11:30-1:30 p.m. Lunch To Go at Clubhouse • 3:00-4:00 p.m. Cocktails, Appetizers & Prizes

☐ **Level 1 Sponsor – \$300** *(includes tax)*

This sponsorship means you are unable to golf but includes a sign bearing your company name and logo which will be displayed on the course throughout the entire day. **LEVEL 1** also offers to you the opportunity to promote your company product by either donating the prize for that hole or supplying complimentary samples to be handed out to golfers. If able, we would greatly appreciate both!

☐ **Level 2 Sponsor – \$800** *(includes tax)*

This sponsorship includes all the above **PLUS** a foursome, driving range, two carts, breakfast, lunch and libations.

☐ **Golf Only – \$750** *(includes tax)*

No Sponsorship. Includes a foursome, driving range, two carts, breakfast, lunch and libations.

COMPANY _____ **PHONE** _____

CONTACT NAME _____ **EMAIL** _____

My tournament team members are:

1.) NAME _____ 2.) NAME _____

3.) NAME _____ 4.) NAME _____

1.) NAME _____ 2.) NAME _____

3.) NAME _____ 4.) NAME _____

1.) NAME _____ 2.) NAME _____

3.) NAME _____ 4.) NAME _____

☐ Please create a sponsorship sign for me. I will be sending a jpeg of my company logo to be printed on my sign to jwarren@dineoutoften.com.

☐ I would like to donate a gift for a FLAG PRIZE. Contact my phone listed above.

☐ I am unable to attend but would like to support the Association on its mission.

(Fill Out Orderform on Next Page)



GOLF SCRAMBLE PRE-ORDER FORM

RAFFLE TICKETS, MULLIGANS, CIGARS AND POKER HANDS!

Company _____ Phone _____

Contact Name _____ Email _____

LEVEL 1 SPONSOR (\$300)	_____	X	\$ 300.00		0
	QUANTITY		COST		TOTAL COST
LEVEL 2 SPONSOR (\$800)	_____	X	\$ 800.00	=	0
	QUANTITY		COST		TOTAL COST
GOLF ONLY (\$750)	_____	X	\$ 750.00	=	0
	QUANTITY		COST		TOTAL COST
RAFFLE TICKETS (5 for \$20)	_____	X	\$ 20.00	=	0
	QUANTITY (SETS OF 5)		COST		TOTAL COST
MULLIGANS (\$20.00 EA)	_____	X	\$ 20.00	=	0
	QUANTITY (UNLIMITED)		COST		TOTAL COST
CIGARS (\$10.00 EA)	_____	X	\$ 10.00	=	0
	QUANTITY		COST		TOTAL COST
POKER HANDS (\$5.00 EA)	_____	X	\$ 5.00	=	0
	QUANTITY		COST		TOTAL COST
					\$ 0.00
					TOTAL AMOUNT DUE

Thank You for Your Order



Domino's



In Memoriam



CMC

CUTCHALL MANAGEMENT CO.

It is with profound sorrow and a heavy heart that Cutchall Management Company announces that Greg Cutchall, its founder, passed away on Monday, May 16, 2022, surrounded by his loving family.

Greg was a legend who inspired all those who had the privilege of knowing him. He will always be remembered as larger than life with a passion for connecting people through his restaurants.

For over 50 years, Greg has owned hundreds of restaurants and franchises. Starting as a franchisee of Kentucky Fried Chicken in 1971 and held over 44 restaurants in five states at the time of his passing, including JAMS American Grill, First Watch Daytime Café, Paradise Bakery, Domino's, Lettuce Express, SpudNutz, Kasai Japanese Steakhouse, Sonic, Mouth of the South, Lo-Lo's, River City Star, Dam Bar, CaterOmaha, Salty Señorita, and Oklahoma Joes.

Greg turned over the reigns of Cutchall Management Company to its board of directors, led by Greg's brother, Michael Cutchall, as Chairman, along with the team Greg built. Cutchall Management Company will honor Greg's legacy by continuing the work he loved so much. Greg leaves his wife, Molly Cutchall, three wonderful children, Cory Cutchall, Cydney Martzhal, and Chase Cutchall, and five grandchildren. No words can express our profound sadness at Greg's passing and our sympathies to Molly, Cory, Cydney, Chase, and all of Greg's family and friends.

**TO HONOR GREG, WE ASK THAT YOU DO SOMETHING GOOD
FOR SOMEONE TODAY JUST BECAUSE.**

Liaison Member Bio

LAUREN BALAK Institute for the Culinary Arts



I am honored to be the first recipient of the NRAHEF Career Enrichment Scholarship. As an educator, I am fully aware of the impacts on my career and the community that furthering my education will have. In the fall of 2021, I enrolled in the Wine and Beverage Management Master's program at the Culinary Institute of America (CIA). This online program has put me in touch with industry professionals across the country. I have had the

opportunity to spend two residencies out in Napa Valley, where I underwent intense tastings, met with winemakers and toured various viniculture businesses. As with any educational program, the cost of education can be a barrier for many. This scholarship will go directly toward my tuition and help relieve financial pressure.

My passion for the food and beverage industry began at a young age; while in high school, I discovered the world of culinary arts and knew that it was a path for me. After completing a Bachelor of Science in Hospitality and Resort Management, I headed to Hyde Park, New York, and attended the CIA to complete an Associate's in Culinary Arts. My time at the CIA taught me a lot and opened my eyes to the art and craftsmanship of wine and beverage production.

Upon graduating from the CIA, I traveled to St. John, USVI, where I ran a fine dining restaurant. I spent several years on the island, enjoying the sun, the culture, and learning what

it takes to run a restaurant. I had the privilege to manage an excellent establishment and work with a very talented group of people. The lessons I learned while working on the island have traveled with me throughout my career. Eventually, Jon, my husband, and I began to miss our family, so in 2012 we moved stateside. In the years since, I have been privileged to work in various cities and restaurants and finally found my way to Omaha, NE.

I became involved with Metropolitan Community College (MCC) when we moved to Omaha in the spring of 2015. I applied as an adjunct instructor for our customer service class and enjoyed preparing students for culinary arts and hospitality careers. In the spring of 2018, I was hired as a full-time hospitality instructor and have loved every minute of it. When I am not at MCC, I enjoy spending time with Jon and my two-year-old daughter Rose, working in our vegetable garden, canning our produce, and discovering new wines and cocktails.

PRESS RELEASE

Contact: Angie Ringling, President Spin Linen
Angie@spinlinen.com
April 21, 2022

Spin Linen is celebrating 90 years of serving their customers and community Omaha, NE – Local Uniform Provider Spin Linen is proud to announce that 2022 marks the company's 90th anniversary. Spin Linen is a family-owned and operated independent business based in Omaha, and provides services to businesses in the surrounding areas.

The company provides linen rental services to key industries throughout the Omaha, Nebraska, and Des Moines, Iowa areas.

The company was founded by Gus and Vic Shiro in 1932, and they expanded the business to include linen supply in the 1960s. In 1979, Dell Ringling purchased the company with his father-in-law, continuing to grow the company's products and reach. In 2005, Del's daughter, Angie, bought the company from her father. Since then, Spin Linen now services over 700 customers, always promising to be there when you need us.

"This has been a heck of a ride for myself and my family! We feel so blessed to be able to serve this community for so many years. We truly have some of the best customers and partners a company could ask for. Myself and the team are really looking forward to bringing this company into the next generation as the only local linen company in Omaha." - Angie Ringling

Serving their community since 1932, Spin Linen provides exceptional linen rental programs. With their mindset of, "don't give customers a reason to look elsewhere," they know how to treat their customers and employees like they are a part of the family. For more information, visit Spin Linen online at <https://www.spinlinen.com/>.





BIG FLAVOR. LITTLE LABOR.

BIG FLAVOR WITHOUT THE LABOR

Don't miss out on the Smithfield Smoke'NFast food truck tour – coming to Omaha soon!

Now you can serve up global flavors and proteins, from traditional American BBQ to smoked meats and more. It's the convenient way to offer fully cooked products such as ribs, pulled pork, pulled chicken, brisket and our innovative KC Wild Wings. It also includes global flavors such as barbacoa and carnitas. Smithfield Smoke'NFast gives you down-home authenticity, ready in minutes. It's all so delicious – let us inspire your menu!



Smithfield



SAVE THE DATE!

WHEN: Wednesday, June 29

TIME: 1:30PM - 4PM

WHERE: Scott Conference Center at UNO

FEATURING: Smokin' Pulled Pork Sandwich, Pot Roast Philly, Cali-Mex Beef Barbacoa Bowl

**Scan* to
register:**



Follow us
@SmithfieldCulinary

* [SmithfieldFoodTruckJune29.Eventbrite.com](https://www.smithfieldfoodtruckjune29.eventbrite.com)

Help Wanted

teaching excellence



Service &
Beverage



Culinary
Arts



Baking &
Pastry



Hospitality
Management

SUMMARY

Are you a positive, supportive and dynamic instructor? Are you passionate about all aspects of the food service world? If so, then we want you to share your unique skills and experiences with our diverse community of learners in order to help them excel in the contemporary workplace. We want you on our team. Apply now to be the next Culinary Arts Instructor at the Institute for the Culinary Arts.

Our shared values guide our work, and this selection process.

Value #1 Learning

Our team encourages discovery, rigor, and innovation in the classroom, amongst colleagues, and within ourselves.

Value #2 Excellence

If you are chosen for this position, you'll have the chance to exceed expectations by teaching and leading throughout our disciplines: Culinary Arts, Baking & Pastry, Hospitality Management, and Service.

Value #3 Stewardship

Everyone here demonstrates respect for, and responsibility with, our resources.

Value #4 Teamwork

Working here, you will participate collaboratively in curriculum review and development, outcomes assessment, advisory council activities, student clubs, event execution, continuing education courses, special projects, and other department or College activities. It is an awesome job.

MINIMUM QUALIFICATIONS

Associate's degree in field AND 8 years of full-time related occupational experience with at least 4 years in a management position
OR Associate's degree in field AND Bachelor's degree in any field AND 4 years of full-time related occupational experience
OR Bachelor's degree in field AND 2 years of full-time related occupational experience in a management/professional-level position
OR Master's degree in field AND 2 years of full-time related occupational experience

PREFERRED QUALIFICATIONS

Higher Education / Community College teaching experience. ServSafe Certification.
People with unique skills and diverse personal histories are encouraged to apply.



Metropolitan Community College
**INSTITUTE FOR THE
CULINARY ARTS**

ADDITIONAL DETAILS

- ☐ Minimum Starting Salary \$78,445.00
- ☐ Posting opens in mid May and closes early June. Position Starts in Fall 2022.
- ☐ 232-day, 12-month contract.
- ☐ May include day, evening and/or weekend classes and may involve travel to other campuses.
- ☐ A teaching demonstration is required as part of the interview process.
- ☐ Candidates will be asked to share their teaching philosophy as part of the interview.
- ☐ Position is contingent upon MCC Board of Governors approval.
- ☐ Hiring process includes a background check.
- ☐ Questions: bomalley@mccneb.edu Program details: www.mccneb.edu Official posting: www.mccnejobs.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.

AUGUST 15th **ANNUAL GOLF OUTING**
9:00 a.m. CHECK-IN
10:00 SHOTGUN START
Stonecreek 6220 N 160th Ave

SEPT 13th **Monthly Board Meeting**
2:00 p.m. - J Gilberts
1010 Capitol Ave.

SEPT 25th **Too Many Cooks in the Kitchen**
5:00 - Embassy Suites
10th & Howard Street

OCTOBER 11th **Monthly Board Meeting**
2:00 p.m. - Legends
6920 Pacific Street, Ste 100

OCTOBER 23rd **Hospitality Hall of Fame**
5:00 Institute for the
Culinary Arts
5300 North 30th Street

SAVE THE DATE



Join Us In Celebrating
~ THE INDUCTEES ~
OCTOBER 23, 2022
Watch your emails for
all the details.

Omaha Restaurant Association Board of Directors

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Corkscrew Wine & Cheese

VICE PRESIDENT

JARED CLARK
Railcar / Timber
Wood Fire Bistro /
Pasta Amore

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Performance Food Group

TREASURER

JOEL PRIEST
Hospitality
Management Systems

IMMEDIATE PAST PRESIDENT

MATT BROWN
V Mertz

EXECUTIVE DIRECTOR

JENNIE WARREN

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Douglas County
Health Dept.

LARISSA CODR

Heartland Payment Systems

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ROLAND DAY
J Gilberts

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Premier Midwest

LAUREN WILLETT
Quality Brands

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Quail Distributing

JOHN DiGIORGIO
Republic National
Distributing Co.

DICKIE GREINER
Southern Glazer's
Wine and Spirits

DAN WATTS
Sysco Lincoln Inc.

JEREMY MEDVED
US Foods

LIAISONS

BRAIN BARKS *Food Bank for the Heartland*

ZOE OLSON *Nebraska Hospitality Association*

BRIAN O'MALLEY *Institute for the Culinary Arts @ MCC*

SHERI POTTER *DiTendenza Food Photography and Design*



~ CONGRATULATIONS ~

On February 23, 2020, Chef Anthony Kueper became a semifinalist in the Midwest for the James Beard Award. Winners will be celebrated at the James Beard Restaurant and Chef Awards ceremony on Monday, June 13, 2022, at the Lyric Opera of Chicago.