Omaha Restaurant Association

NEWS & VIEWS

Volume 37 • Issue 1 • Spring 2024

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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.

Welcome NEW MEMBERS

- NEBRASKA TEXTILE & SUPPLY CO
- SALTED EDGE
- SULLY'S GASTROBURGERS
- SPOTON

Legacy OF LOVE

LEGACY OF LOVE GALA

FRIDAY JUNE 14, 2024
6:00PM | THE VENUE

NO MORE EMPTY POTS will be hosting its inaugural gala. Sponsorship commitments are appreciated by April 26, 2024. Contact donations@nmepomaha.org or visit nmepomaha.org/legacy, to learn more about the LEGACY OF LOVE CAMPAIGN.

From Your President

What a great start to the year, I am really excited about 2024! We installed a phenomenal new board and the attendance at the Annual Meeting was amazing. The venue at Cascio's for our meeting was a hit for members and guests alike. The food and drinks were top notch!

Top Golf, despite the weather curve ball, turned out to be a great time for catching up. The cold weather drove many indoors just to socialize, something we don't often get to do. I am now looking forward to our upcoming events: Too Many Cooks in the Kitchen and Industry Night Out. Stay tuned for more details!

I want to challenge each of you to invite current and potential members to our events. There is always so much to gain from participation. See you all soon.

Dine Out Often,
Your President, Natalie Hankins

80TH ANNUAL MEETING



BACK BY POPULAR DEMAND!

The 80th Annual Meeting was held in the late morning to clear the day for the NFL Play Off games and our beloved Chiefs! The difference was the location, Cascio's Steakhouse. We couldn't have been happier with the space as well as the meal. It was outstanding!!

Many thanks to our friends and partners at Chesterman Coca-Cola, Chieftain Distribution, Johnson Brothers of NE, Premier Midwest Beer & Beverage, Quail Distributing,

THE 2024 OMAHA RESTAURANT ASSOCIATION BOARD



Quality Brands of Omaha, RNDC, and Southern Glazers. We gathered at 11:00 for an interactive Bloody Mary Bar, Mimosa Bar and Coffee Bar. The energy in the room was fantastic! People were catching up with old friends and many were getting introduced to new connections.

Lunch and the meeting began at noon. The room looked fabulous thanks to our friends at Vestis who donated the linens. Cascio's prepared and delivered an absolutely delicious combo of tenderloin skewers and chicken parmesan! We would like to thank the following companies who made the meal possible through their donations: Cash-Wa, Loffredo Fresh Foods, PFG, Omaha Steaks, Sysco and US Foods.

The ORA would not exist without the support we get from our extremely generous supporters and we are truly grateful for all of you!

Jessica Keith began the meeting as President, her last meeting as President, as the new board was inducted into their new term as board members. Jessica then finished as Immediate Past President. Incoming President, Natalie Hankins joined her at the microphone to start the induction process. Please see the back of this newsletter to see the 2024 Board of Directors.

Jessica reported that due to the participation in our events from our association, TOGETHER, we were able to donate almost $57,000 to the following organizations: $22K to Metropolitan Community College Foundation, $12K to Hospitality Educational Foundation, $10K to Food Bank for the Heartland, $4K to No More Empty Pots, $2K to Saving Grace Perishable Food Rescue, $2,400 to VIN NE and $4K to ServSafe Management Training.

Brain O'Malley came to the podium to explain the new Industry Experience Support Fund. ORA made it possible to get it off the ground and running this year. Students will get their schooling paid for at the ICA while working an internship in your restaurants to gain "real life experience." This will also get them 3 credit hours towards their culinary degree. A win for all of us!

The outgoing board was thanked for their participation on the board and a very well-deserved plaque went to Matt Brown for his MANY years of service. Matt has been a huge asset to our board and entire association. Jessica turned the baton over to Natalie to give her forecast of the year.

Natalie's goals for 2024 are to continue the growth of the association from last year but to also grow attendance and involvement at each and every event. She challenged all in attendance to make it a priority to attend one more event than they did last year. She encouraged members to take advantage of the ServSafe training, reminding "one manager trained is worth half of your membership dues!!"

The second half of this event honors the Restaurateur of the Year, Purveyor of the Year and the Harold Norman Excellence award honoring an outstanding employee. Matt Brown delivered the permanent plaques to the 2023 recipients: Alfie Cascio's from Cascio's Steakhouse, Chad Hartmann of Glenn Valley Foods and Dave Warren of Omaha Steaks.

It's always exciting to see who the newest winners will be and who gets to take home the traveling trophy for the year (DRUM ROLL)... The 2023 Restaurateur of the Year trophy, sponsored by Access Payment Processing went to Raechel and Zach Van Buskirk for the Deviled Egg Co.! This is their second location and is considered "eggseptional and eggciting". They have tremendous teamwork in business and homelife. Both are great supporters of the industry and our community. The 2023 Purveyor of the Year was awarded to a company which started in 1953 with only a rented truck, a converted skating rink, a small portfolio of brands and a big dream. Through hard work and dedication to customer service, they grew into one of the largest distributors in the US, currently operating in 18 states. The award went to Johnson Brothers of NE. Last, but not least, the 2023 Harold Norman trophy, sponsored by Hospitality Management Company went to a selfless, upbeat, non-complaining, cheerful and welcoming employee. He is hard-working, dedicated to excellence and is a joy to be around! Jesus Garibay from the Institute for the Culinary Arts at MCC!

Jessica brought the meeting to a close, some stayed for another cocktail and more networking before heading off to cheer on their favorite team!

Board Member Bio

JEFF GILLILAND

Vice President of Contract Sales, Culinex



I joined the foodservice industry at the age of 14 as a dishwasher at Skyline Woods CC in Elkhorn, NE. I quickly fell in love with the industry and have spent my entire life in it.

Spending many years as a cook, chef, food & beverage director, mentor, and coach led me to move into the distribution and sales side of our industry. I have found that being in all aspects of operations, serving as a food broker representative, a corporate chef, purchasing, marketing and sales allows me to have a unique perspective of the interworking of our business.

I have been blessed to work at and with some great restaurants, amazing chefs, hotels, and casinos in the area and across the United States. We are members of an industry that requires constant learning and development and that is what makes it so very exciting to me.

My current role is leading the contract and bid division at Culinex. Culinex is based in Fargo, North Dakota but we are a national company with offices in several states. We have team members in 30+ states. I can live in the Omaha area and support all the great restaurants in our area too. My team is responsible for overseeing everything from replacement equipment to remodeling to new construction. We will also manage a project from concept to completion.

I am honored to be a board member of the ORA as well as the Nebraska Hospitality Association. It is important to me to give back to an industry that has done so much for me.

SAVE THE DATE

INDUSTRY NIGHT OUT - JUNE 2ND

Keep watching your email for updates

Kory Madson
Sales Executive
kmadson@rti-inc.com
515.416.2690
RESTAURANT TECHNOLOGIES

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Based in Mendota Heights, Restaurant Technologies services over 35,000 restaurants, hotels, casinos, grocery and convenience stores, universities, and corporate campuses across the country.

Nationally, we are proud to serve many different customers including The Fish Market, Jimmy's Famous Tavern, and The Lazy Dog along with numerous other local and national partners including McDonalds, Burger King, and Jack in the Box. We also work with many great GPO partners helping their customers secure great pricing on our products and services.

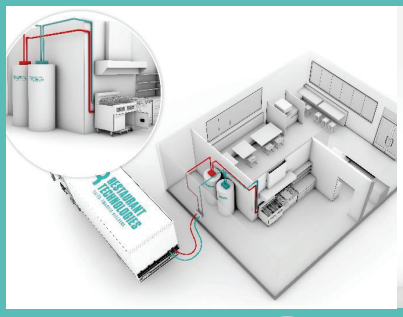
Through our Total Oil Management and Hood & Flue Management systems, we provide solutions for a seamless back-of-house. Our innovative products and services deliver automation, remote monitoring, data collection, reduced labor costs, safer work environments and more.

Total Oil Management automates the entire cooking oil process while AutoMist® and Grease Lock™, service the kitchen exhaust system, solving for airborne grease by either eliminating or slowing build-up in your hoods and flues.

Your commercial kitchen becomes safer, smarter and more efficient, all while positively impacting your environmental footprint and bottom line.

Automated Oil Management System

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With Total Oil Management, we automate the entire cooking oil process from ordering and delivery to filtering and disposal, all at the push of a button.

CLICK OR SCAN THIS QR CODE TO LEARN MORE ABOUT TOTAL OIL MANAGEMENT IN THIS SHORT VIDEO!

AutoMist® is an automated hood and flue cleaning system that sprays a special mixture of detergent and water into the kitchen exhaust system regularly throughout the day. Designed to eliminate the hazardous buildup of grease and the need for third party hood cleaners, AutoMist keeps your exhaust system in a state of constant clean.

With AutoMist® you can:

- Eliminate the need for 3rd party hood cleaning
- Eliminate grease build-up in hood and flue system
- Reduce fire risk

CLICK OR SCAN THIS QR CODE TO LEARN MORE ABOUT AUTOMIST IN THIS SHORT VIDEO!









Omaha Restaurant Association

Celebrating Our 80th YEAR

ANNUAL MEETING
Let's Do Lunch

SUNDAY, JANUARY 28th, 2024

Cascio's Steakhouse

1620 S 10th Street

11:00 am - NOON	Build Your Own: Bloody Mary, Mimosa or Coffee
NOON - 1:30 pm	Lunch, Awards and Board Member Inductions
1:30 pm - 2:30 pm	Celebration of Award Winners

2023 Restaurateur of the Year
2023 Purveyor of the Year
2023 Harold Norman Excellence

$85.00 PER PERSON

$55 is tax deductible, tax is included

($85 per person or $680 for a table of eight)














EXIT






EXIT






BLOODY MARY BAR
Graciously provided by:
Christian Destination
– Crater Lake Chili Vodka
Premier Midwest Beer & Beverage
– Brickway Vodka
QUALITY BRANDS OF OMAHA
– Sideshow Jalapeno Vodka
– Cena Reposado Tequila
– Mickibili Ultra
Johnson Brothers of Nebraska
– New Amsterdam Vodka
– Stoli Chamoy Vodka
– Botanist Gin
– Camarena Reposado Tequila
– Camarena Silver Tequila
– 1 Dad's Bloody Mary Caesar Mix
– The Original Pickle Shot Vodka
– The Original Pickle Shot Spicy Vodka
– Jack Links Habanero Bloody Mary Mix
– Jack Links Original Bloody Mary Mix
– Jack Links Dill Bloody Mary Mix
– Tito's Vodka
– Dirty Eddy's Vodka
– Patron Silver Tequila
– Casaborg Blanco Tequila
– Ruka Gin
– Bombay Premier Cru Gin














Cascio's










Omaha
RESTAURANT ASSOCIATION
HAROLD NORMAN
EXCELLENCE AWARD
ULTRA






Jill Panzer
V Maritz
#3


ULTRA









Thank You! Thank You!

To our TopGolf players, volunteers, raffle donors and sponsors! Special thanks to: VIP SPONSOR: Chesterman Co. Coka-Cola, TEAM SPONSORS: Access Payment Processing, Hospitality Management Systems, PRIZE SPONSOR: DJ's Dugout, LUNCH SPONSOR: Performance Food Group BAR SPONSORS: Johnson Brothers & TriMark Hockenberg's. The event was another "swinging" success!











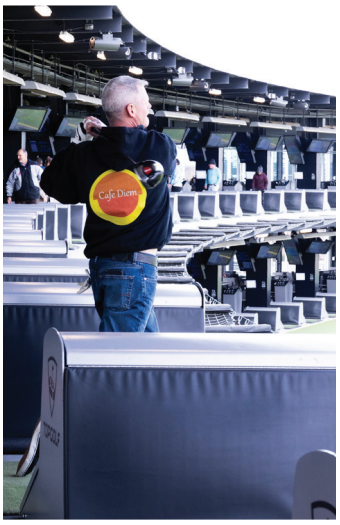















522








ALL THE GOLF HALF-OFF.




DJ's DUGOUT










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FOR MORE INFORMATION, PLEASE CONTACT
JOEL PRIEST, OMAHA HOSPITALITY CONSULTANT.

402.250.1804 | JPRIEST@HMSKC.COM



Annual Issue coming July 2024!

Reserve your space now!

QUALITY

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

EXPERTISE

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

DISTRIBUTION

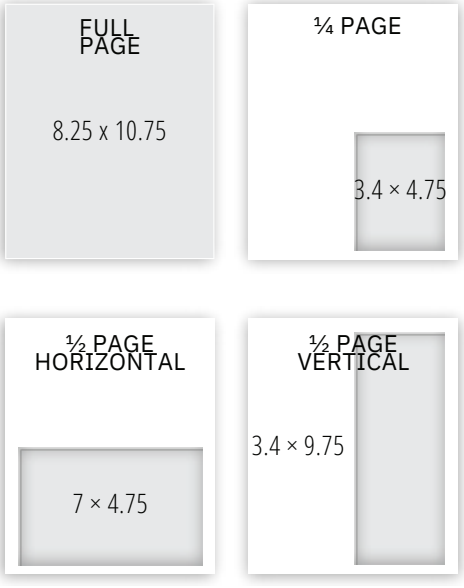
By focusing our distribution directly to chefs, restaurant owners, and culinary enthusiasts, we ensure that your advertising is seen by decision makers in the Nebraska food and beverage industry, as well as discerning consumers.

RATES

Quarter-page $845
Half-page $1295
Full page $1995
Inside cover $2495
Back cover $2995

SPECIFICATIONS

Full-page ads should include ⅛-inch bleeds on all sides, for a total size of 8.5 × 11



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

All ad materials are due May 20th. Email: Carole@DineNebraska.com

www.DINEnebraska.com

ACCESS Payment PROCESSING

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  - **100% Compliant per Visa/MC Rules**
  - **Retain 100% of your Cash Price**
  - **Increase Revenue**
- **Robust Reporting**



Greg Hanson
Vice President,
Payment Processing Officer
402.905.9936
ghanson@access-processing.com

MEMBER FDIC

YOUR ORA MEMBER BENEFIT

Go to https://dineoutomaha.com/

At the top of the home page, you will see › PAY DUES HERE

You will select the **Membership Package** from the drop-down.

- Lounge Dues
- Restaurant Dues
- Multi Concept Dues
- Triad Dues
- Purveyor Dues

SCAN QR CODE TO PAY YOUR DUES

SIGN-UP TODAY
FOR RECURRING PAYMENTS OF ANNUAL MEMBERSHIP DUES IN 2024

Select the Payment Type, **Every Year on January 1st**

Enter in Transaction Details: Customer First Name, Last Name, Business Name & Email.

Under Card Details select either **Credit Card** or **Check**

Click accept terms & conditions then hit the **process** button.

** PLEASE NOTE THAT SETTING UP A RECURRING PAYMENT WILL NOT CHARGE YOU UNTIL THE FIRST OF THE YEAR ON THE FOLLOWING YEAR. TO MAKE A PAYMENT FOR THIS YEARS DUES, YOU WILL NEED TO RUN A ONE TIME TRANSACTION UNDER THE "PAYMENT TYPE" **

JOIN. CONNECT. MAKE YOUR MARK.



Connect with Omaha's movers and shakers.

Unlock professional development opportunities.
Earn recognition and find your business in the spotlight.
Put yourself in the middle of Greater Omaha's business community.

60+ Networking Events

50+ Awards Annually

Conferences, Webinars & Workshops



MAKE CONNECTIONS. BUILD REPUTATION. GROW PROFESSIONALLY.

GREATER OMAHA CHAMBER

Join us today.
OmahaChamber.org/join

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.

APRIL 9th	**Monthly Board Meeting** Jams - 3:30 p.m. 78th & Dodge
APRIL 28th	**TOO MANY COOKS** Embassy Suites - 5:00 p.m. 555 South 10th Street
MAY 14th	**Monthly Board Meeting** Fleming's - 3:30 a.m. 140 Regency Parkway
JUNE 2nd	**INDUSTRY NIGHT OUT** **5:00 pm -7:00 pm** Corkscrew Wine & Cheese 3908 Farnam Street

2024 CLASSES

ServSafe National Restaurant Association

SERVSAFE MANAGERS CLASSES

The ORA is offering to pay the $110 fee for the 2-day ServSafe Management course with exam for the April 24th & 25th session. This class is only offered to CURRENT members. 2024 Membership Dues must be paid to take advantage of this benefit. You will need to purchase the 7th or 8th edition ServSafe Manager book on-line. We will send you the addendum for the class sessions.

The class is from 9:00 – 4:00 both days and is located at the UNL Extension office at 8015 W Center Road. You may register for up to 2 managers in this class. This is on a first come first serve basis until the class fills up. If the class doesn't fill we will offer the Spanish Speaking class at a later date.

To register you need to email Jennie Warren at jwarren@dineoutoften.com.

PLEASE DO NOT CALL THE EXTENSION OFFICE.

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

Omaha Restaurant Association Board of Directors

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SHERI POTTER *DiTendenza Food Photography and Design*

