Omaha Restaurant Association

NEWS & VIEWS

Volume 38 • Issue 3 • Fall 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

- ACXION FOODSERVICE
- CADDY SHACK
- CHURCHICH RESTAURANT EQUIPMENT
- EARLY BIRD
- HAY JAY COFFEE
- NTS
- OMAHA PRIME
- TAVERN 180

11/10 SAVE the 2024 date

MARK YOUR CALENDARS
MORE INFO TO COME

SIPS & SAVOR

4-7PM

A VENUE ON THE RIDGE
20033 Elkhorn Ridge Dr

From Your President

What an amazing year so far, I am still in aww of this board and this association and the support. We wrapped up our Golf Tournament at Players Club and I love seeing how it comes together each year and seeing so many faces. It's always a great event to catch up with industry leaders.

I want to encourage all of you to attend the Hall of Fame Event coming up on October 20th to celebrate an outstanding group of inductees. It's always exciting to see what Food and Drinks are prepared by the MCC Instructors and Students to honor this elite group.

This is also the time of year where the membership committee will be reaching out to collect outstanding dues and payments. I encourage you to take advantage of the auto pay options and reoccurring billing.

As always, I appreciate all of our members and board members this organization is stronger because of you and your support.

Dine Out Often
Your President, Natalie Hankins

Omaha Hospitality Hall of Fame

2024 Inductees

John Benker • John Heaston • Mitch & Carole Tempus
Mark Tussey • Erin C. Vik • John Wade

Sunday, October 20, 2024

Dinner and Awards begin ***Promptly*** at 5:00 pm
Doors open at 4:50

Inductee Dessert & Cocktail Reception
Immediately Following

Food prepared by The Institute for the Culinary Arts at MCC

The Institute for the Culinary Arts

The Pegler Center at 32nd and Sorenson Parkway
Metropolitan Community College, Fort Omaha Campus

$115 per person (tax included) • Invitation is open to the public
**This is a 501(c)(3) event and $80 is tax deductible.*

FOR RESERVATIONS (LIMITED SEATING):
Online-dineoutomaha.com/omaha-hospitality-hall-of-fame/
or Email: jwarren@dineoutoften.com

GOLF SCRAMBLE



3RD PLACE – Churchich Restaurant Equipment

2ND PLACE – Porky Butts

1ST PLACE – Loffredo Fresh Foods



OMAHA RESTAURANT ASSOCIATION GOLF SCRAMBLE 2024

SOME LIKE IT HOT

We were excited to return to Players Club this year and they did not disappoint. Their GM, James Rolls, the Director of Catering, Chase Day and the Head Golf Pro, Eric Tomes were so welcoming and hospitable all day long and boy was it a hot one!! We are beginning to think we should start thinking about September for this tournament to avoid our recent track record with extreme weather.

There are so many people and companies to thank but I would like to mention some that really stood out this year. To our **board members** who worked so hard to get this up and running all day long! We are thankful for staff at **Access Payment Processing, Food Bank for the Heartland, Cre8tive Hospitality, North Hospitality, & Project Harmony**. We couldn't have done it without the refrigerated semi from **Chesterman Coca-Cola**, that is truly a game changer for us. **Quality Brands** printed all of our sponsor signs again and you all see how many sponsors there are for this event. To our beverage partners who supplied breakfast/welcome drinks: Johnson Brothers, RNDC, Southern Glazers and Chesterman Coca- Cola. Then for the course and the carts, we cannot forget to add, **Chieftain, Premier Midwest and Quality Brands**.

Last but not least our food, linen and paper suppliers who provided breakfast, lunch and appetizers: **Larsen Supply, Taco John's, Glenn Valley Foods, ICA @ MCC, Loffredo Fresh Foods, Nebraska Textile & Supply, Omaha Steaks, PFG, Rotellas, Sysco and US Foods**! What a fantastic group of partners!! THANK YOU!

Thank you to **SG Roi** for supplying cigars! The cigar and poker hole brought in $310 and Jamie Saldi was the lucky poker player to split the pot for $155! **Chesterman Coca-Cola** sponsored a Plinko game that generated $240 and Blane Hunter walked away with a Yeti Cooler. **RNDC** manned the putting contest that brought in $480 for the Association and they awarded 2 lucky winners! Greg Stanek won the Jack Daniels Yeti Cooler and Justin Valhol won the Golf Bag!

Thanks to our suppliers we were able to handout 18 flag prizes and prizes for the top 3 teams. The winners this year were: 3rd place – Churchich Restaurant Equipment, 2nd place – Porky Butts and 1st place – Loffredo Fresh Foods!! Congratulations! Aside from the blazing hot weather we hope you had a great time, won lots of prizes and ate and drank like royalty!

We would like to thank the following companies who donated food, beverages or prizes today to fight hunger and raise scholarship funds for hospitality and culinary education in NE

801 CHOPHOUSE
ABSOLUTELY FRESH SEAFOOD CO
ACCESS PAYMENT PROCESSING
ACX AKSARBEN CINEMA
A HILL OF BEANS
ANCHO & AGAVE
BACKLOT PIZZA + KITCHEN
BREWSKY'S
BRICKWAY
BUCK'S BAR & GRILL
CADDY SHACK
CASCIO'S STEAKHOUSE
CASH-WA
CHAMPIONS RUN
CHESTERMAN COCA-COLA
CIBO VINO
CLANCY'S
CORKSCREW WINE & CHEESE
DARLING
DINKERS
DJ'S DUGOUT
EMBASSY SUITES DOWNTOWN
FERNANDO'S
FLAGSHIP GROUP
FLEMING'S STEAKHOUSE
GLENN VALLEY FOODS
GODFATHER'S PIZZA INC
GOOSE 120
HILAND DAIRY
HMS
IKA
INKWELL
J. GILBERT'S
JAMS
JOHNSON BROTHERS
JOJO'S DINER
LARSEN SUPPLY
LEGEND'S
LOFFREDO FRESH FOODS
MAMA'S PIZZA
MAS CHINGNON
M'S PUB
MI MAMA'S TORTILLAS
MOUTH OF THE SOUTH
OKLAHOMA JOE'S
OLIVER & TATE
OMAHA PRIME
OMAHA STEAKS
OMAHA TAP HOUSE
ORSI'S
OSCAR'S
PARADISE BAKERY
PASTA AMORE
PERFORMANCE FOOD GROUP
PLAYERS CLUB
PORKY BUTTS BBQ
PREMIER MIDWEST
QUALITY BRANDS
RAILCAR
RNDC
ROTELLA'S
SAKOON SPA
SADDLE CREEK BREAKFAST CLUB
SALTED EDGE
SOUTHERN GLAZER'S W & S
SPAGHETTI WORKS
SPENCER'S
SPEZIA
STOKES
STOKIN' GOAT
STORIES COFFEE
SYSCO
TALUS
TANNER'S
TAVERN 180
TACO JOHNS
TAXI'S
THE MATT
TIBURON
TIMBER
TREGARON
TRIMARK HOCKENBERG'S
TWISTED FORK
US FOODS
V MERTZ
VESTIS
VIKING FIRE PROTECTION GROUP
WESTEND



Omaha
RESTAURANT ASSOCIATION

GOLF SCRAMBLE

MONDAY, JULY 29th, 2024

Players Club at Deer Creek
12101 Deer Creek Drive























EVENT PHOTOS Fall 2024
















JAMESON






JACK DANIEL'S



EVENT PHOTOS Fall 2024






















JAMESON














PLAYERS CLUB
14
EZGO













EVENT PHOTOS Fall 2024














JAMESON




DUNES







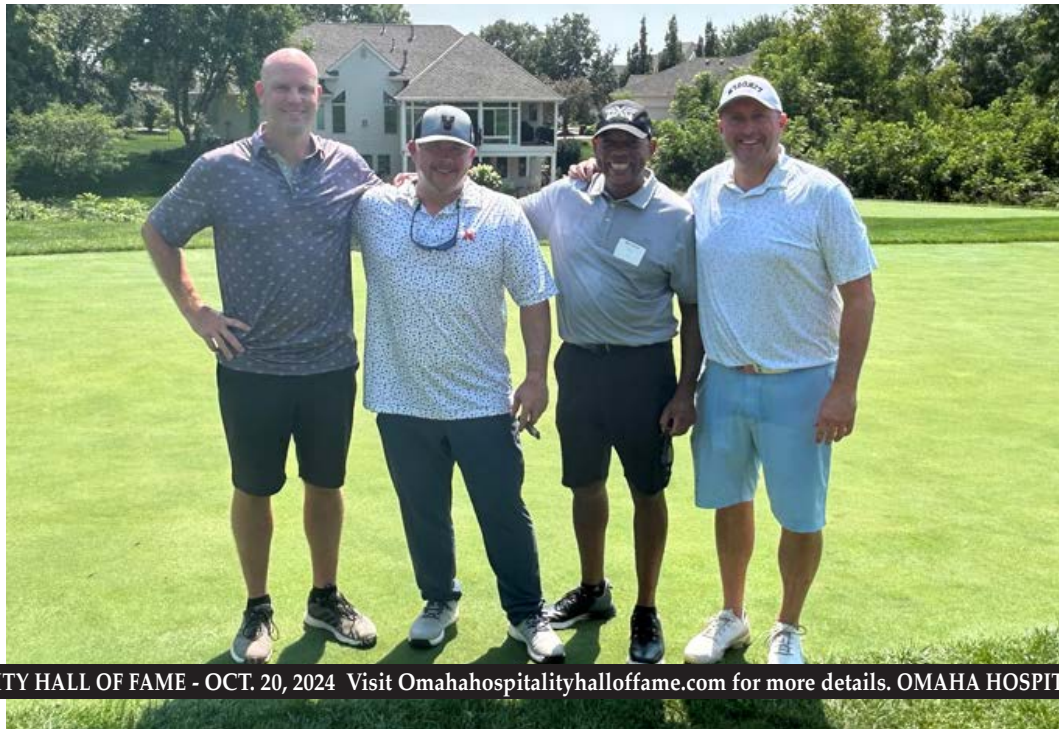

JAMESON
SKREW THE USUAL
DRINK DELICIOUS
SAMPLES





















THE BEST-IN-CLASS AWAY-FROM-HOME FOOD SOLUTIONS AGENCY.

On Feb 1, 2024, the merger of KeyImpact Sales and Systems (KeyImpact) and Waypoint formed the preeminent foodservice agency in North America, Acxion Foodservice.

Together Acxion Foodservice brings the best of both agencies together to deliver industry-leading products and services that foster innovation and growth for our foodservice channel partners.

Acxion (pronounced "action") has an exclusive focus on foodservice with comprehensive food and non-food sales, marketing, culinary along with analytics capabilities throughout North America.

The combination will provide seamless connectivity, a range of solutions and unmatched customer reach for our clients. For all your Foodservice product supply needs, count on Acxion—because Acxion speaks louder than words.

Dave Kula, Market Director Acxion Foodservice
dave.kula@acxtion,com
402.676.9119
www.acxion.com



WOULD YOU LIKE TO BE ON THE BOARD OF THE OMAHA RESTAURANT ASSOCIATION?

All you need to do is nominate yourself or have a co-worker do it. We need: Name, company name, cell phone #, e-mail address and a few sentences on why you would be an asset to the board.

NOMINATIONS DUE BY OCTOBER 7TH AND VOTED ON BY NOVEMBER 14TH.

SERVSAFE TRAINING SOLD OUT SEPTEMBER 16-17!

We were happy to see so many of our Omaha Restaurant Association members take advantage of this benefit! Please watch for opportunities again in 2024!

ServSafe
National Restaurant Association

Learning from Scratch

CURRICULUM REMODELING SUMMARY

A years-long , industry-inspired, faculty-driven remodeling process has resulted in the launch of serious and streamlined programs at Metropolitan Community College's Institute for the Culinary Arts. There are six new program student learning outcomes reshaping the content and focus of a dramatically streamlined set of courses. Increased focuses on industry-connectivity, wellness, and sustainability should reshape students' readiness to contribute to the quality of the Omaha restaurant and foodservice industry.
All courses have been refocused to forge…

CRAFT-COMPETENT students to passionately and confidently approach any task - in the kitchen, bakery and dining room - synthesize previous lessons, evaluate what needs to be done, and produce excellent results.

CULTURALLY-PREPARED students to openly and purposefully create, recognize and nurture healthy work environments and teams by upholding cultural identity (bringing their whole selves), celebrating inclusion (helping others bring their whole selves), demonstrating a strong growth mindset (willingness to get better) and a fierce work-ethic (willingness to keep going in the face of adversity).

SERVICE-MINDED students to humbly and positively engage others to discover their needs & expectations to create spectacular experiences.

SUSTAINABILITY-FOCUSED students to respectfully and carefully steward resources - products, people and places - for maximum long-term economic and environmental benefit.

BUSINESS READY students to professionally and collaboratively integrate business planning tools into restaurant and foodservice operations.

BRIGHT students to doggedly and gracefully continue the development and deployment of their thinking and communication skills, for the rest of their lives.

Metropolitan Community College
INSTITUTE FOR THE CULINARY ARTS

SALIDO by North

The all-in-one solution by restaurateurs for restaurateurs.

Experience a new generation of restaurant operations with SALIDO by North.



A fit for every type of restaurant.
From fine dining to food trucks, SALIDO by North delivers the perfect POS solution to streamline your operations and satisfy your guests.

Fine Dining
Elevate the fine dining experience with a POS system designed to handle complex orders, manage reservations, and deliver impeccable service with precision and sophistication.

Casual Dining
Enhance customer loyalty with our tailored gift cards, flexible receipt options, and rewarding loyalty programs that keep quick-service guests coming back.

Quick-Serve
Enhance your cafe or food truck operations with a POS system that easily busts lines and grabs tips creating a seamless experience for your staff and guests alike.

SALIDO by North's robust solutions make running your restaurant easier than ever before.

Seamless integrations.
Effortlessly integrate with leading third-party tools and services, creating a tailored solution that perfectly aligns with your restaurant's unique needs.

Data-driven insights.
Unlock valuable insights with our data-driven tools, empowering you to optimize operations, enhance customer satisfaction, and drive revenue growth.

Hands-on implementation, training, and support.
Get personalized guidance through every step of the implementation process, with hands-on installation and training tailored to your team's needs.

Cloud-based POS, accessible anytime, anywhere.
Easily manage your restaurant, anytime and anywhere. SALIDO by North's cloud-based POS gives you control of sales, inventory, and customer interactions from any internet-connected device.

For more information, please contact **Joel Priest**, Omaha Hospitality consultant at **402.250.1804** and **jpriest@north.com**.

North HOSPITALITY

ACCESS Payment PROCESSING

- **Competitive Processing Rates**
- **Dual Pricing Program**
  - **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

SIGN UP FOR 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

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" **

Board Member Bio

AMY FRESHMAN

Part-Owner in Phoenix Food and Spirits, A Venue on the Ridge, and Fresh Catering



My name is Amy Freshman, in my short tenure with Omaha Restaurant Association I can say the experience has been a true delight. To see first-hand the contributions made to our current industry and the future of our industry as well as our community beyond the industry is inspiring. I am part-owner in Phoenix Food and Spirits, A Venue on the Ridge, and Fresh Catering. I get the opportunity to create relationships with our longstanding regulars at our restaurants and help create memories for our venue clients through one of my forever passions, FOOD and service. My journey in this industry has been somewhat of a boomerang one.

In my youth, my first job was working for our small-town grocery store deli, Dick's Hillrise Market, where we catered the majority of graduations, weddings and funerals. My friends and I called ourselves the Deli Queens. After high school, I worked several years in a small-town bar where I truly learned the art of building relationships. The skills I learned in my youth are skills I have carried with me through my life as I embarked on a sales career in corporate America. This is probably why I tell all young people they need to work in the service industry at some point in their youth.

My passion for food is a gift I was given by family. I come from a long line of amazing cooks. Looking back, my favorite memories are all framed by an amazing meal and the people seated at the table. My family taught me the talent of seasoning with your heart. When you cook a meal, it becomes beautiful when you put the love you have for those you are serving as a key ingredient.

I did not reacquaint myself to our industry until sixteen years ago when I married my husband, Bob Freshman, whom at the time was the sole owner of Phoenix Food and Spirits and Fresh Catering. My life journey had taken me first to corporate America as a sales manager and then academia as a college professor of communication at the University of Nebraska Omaha. When I married Bob, I was always in the background helping in a supportive role as anyone does being part of a family owned business.

In 2016, we started our second location of Phoenix Food and Spirits 370. It was at this time that I started to take a more active role in the business.

Then in 2019 Bob and I purchased A Venue on the Ridge, in Elkhorn Nebraska, where we had done the catering forever. This afforded us the ability to do what we do best which is creating a full customer experience for events.

In 2020 we not only battled the wrath of CoVid we also battled for Bob's life as he was diagnosed with a terminal illness and had to have a lifesaving transplant. With Bob on the mend we had to make the decision for him to take a more supportive role and me to step up into a leadership role.

We are the epitome of a family owned business; at any time, you can find several members of our family from my mom to our son, Blake, serving food, making drinks, cooking, washing dishes, and taking care of guests. This family atmosphere fills my heart and soul. One of my joys in life is my family and friends that I think of as family. Another joy of mine is travel and exploring new adventures whether that be hiking in Arizona or relaxing on a beach. When I am not in the restaurants or taking care of guests one can find me creating wedding décor and designs for our latest endeavor The Atelier: Event Design and Rental Artistry.

I have saying I tell our brides and one I love to live by; don't get caught up in the minutes and enjoy the moments.

Born and raised in Omaha, NE, I have a deep-rooted connection to this vibrant community and its businesses. My educational life included the University of Nebraska at Omaha, followed by a fulfilling 23-year career at Huber Chevrolet and Cadillac. There, I held various leadership roles, developing a comprehensive skill set in business operations, customer service, and team management.

My personal life is equally fulfilling. I have been happily married for 16 years and am the proud parent of 10-year-old twins, experiences that have taught me the value of dedication and balance.

Four months ago, I took a significant step in my career by acquiring Churchich Restaurant Equipment Company, a respected business established in 2010. Churchich specializes in providing everything needed for foodservice operations, serving a diverse clientele that includes restaurants, bars, schools, hospitals, hotels, and more.

I firmly believe that when a business focuses on doing what is right for its customers, it is inherently doing what is right for itself. This philosophy drives my approach to leadership at Churchich. My aim is to build on the company's solid foundation, prioritize customer satisfaction, and foster innovation. By aligning our operations with the needs and expectations of our clients, I am committed to steering Churchich towards continued growth and success.

With my extensive experience and a commitment to excellence, I am excited to lead Churchich Restaurant Equipment Company into its next chapter, ensuring we remain a leading provider in the foodservice industry.



TERRY CSIPKES
terrycsipkes@gmail.com
402-331-2157
4520 South 79th Street

CHURCHICH
RESTAURANT EQUIPMENT

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Conferences, Webinars & Workshops



MAKE CONNECTIONS. BUILD REPUTATION. GROW PROFESSIONALLY.

GREATER OMAHA CHAMBER

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EVENTS CALENDAR

*Any ORA member is welcome to share in any meeting at any time. If you would like to speak at a meeting, please call Jennie Warren at 402-493-4739 and schedule a time.

OCTOBER 8th	**Monthly Board Meeting** 8:30 a.m. - A Venue on the Ridge 20033 Elkhorn Ridge Dr.
OCTOBER 20th	**Hospitality Hall of Fame** 5:00 Institute for the Culinary Arts, Bldg 22 5300 North 30th Street
NOVEMBER 20th	**SIPS & SAVOR** 4:00 - 7:00 p.m. - A Venue on the Ridge 20033 Elkhorn Ridge Dr.
NOVEMBER 12th	**Board Meeting** 3:30 p.m. - Ruhlman's Steakhouse 504 US-6, Ashland
DECEMBER 2nd	**Holiday Meeting** 3:30 p.m. - Details TBD

Photos in this issue were graciously provided by Sheri Potter & Beverly Nelligan

Omaha Restaurant Association Board of Directors

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DJ's Dugout

VICE PRESIDENT
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Join Us In Celebrating
~ THE HONOREES ~

Omaha Hospitality Hall of Fame

SUNDAY
OCTOBER 20TH

Make your reservations!
Online at:
dineoutomaha.com/omaha-hospitality-hall-of-fame/

(LIMITED SEATING)
Reservations must be made by October 9th



THE NOMINEES FOR 2024 INDUCTION ARE: JOHN BENKER, JOHN HEASTON (1971-2024), MITCH AND CAROL TEMPUS, MARK TUSSEY, ERIN VIK, AND JOHN WADE