Omaha Restaurant Association

NEWS & VIEWS

Volume 37 • Issue 2 • Summer 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

- CLIO
- INNER RAIL
- MEMOIR
- OOH DE LALLY
- SADDLE CREEK BREAKFAST CLUB
- SAVOR IMPORTS

11/10 SAVE the date 2024

MARK YOUR CALENDARS

The Omaha Restaurant Association is planning a very special event for our members and guests. You won't want to miss it! Watch your email for more details.

From Your President

I am so excited we are off to such a wonderful start to the year. I am elated the number of new members this year and new faces we are seeing at events. Again, the attendance at our monthly meetings has been amazing and I really want that to continue throughout this year and will really contribute to the success of our organization. Keep it up! You should all be so proud of yourselves and your company representatives.

We just finished up our Industry Night Out event which was a huge success and so much fun. Thank you to all that donated and contributed to food, beverage, set up and prizes. Also, a huge Thank you to Jessica Keith and her staff at Corkscrew you guys set the bar so high each year to accommodate.

Looking forward to our Golf Tournament coming up in July on the 29th. Committees are meeting in the next week to finalize plans. Also stay tuned for a brand new event that is coming to the line-up towards the end of this year. More details coming soon.

Have a wonderful Summer and look forward to seeing you all soon.

Dine Out Often
Your President, Natalie Hankins





TOO MANY COOKS IN THE KITCHEN

BACK ROW: Event Sous Chef; Ms Pub, Chef Jared Combs; M's Pub, Chef Aron Mackevicius; Talus Spirits & Sustenance, Chef Doug Chrisman; Sage Student Bistro at the ICA, Chef Collin Werner; Clean Slate Food Co., Chef Vincent Ormsby; Pasta Amore Ristorante & Trattoria, Chef Rolando Savverda; Railcar, Chef Brandon Nyberg; Committee Chophouse, Chef Andy Ribelin; Dynamite Woodfire Grill FRONT ROW: Chef Don Doty; Cibo Vino, Chef Timothy Gallagher; Food Fanatic, Chef Jeff Evverroad: Let it Fly, Chef Jamil Bah-Traore; Mola Yido Catering, Chef Manny Carino; Pitch, Chef Wilson Calixte; LeVoltaire, Chef Pat Ratagan Backlot Pizza + Kitchen, Chef Chovy Caniglia; AuCourant Regional Kitchen, Chef Brian Everman; Performance Foodservice, Chef Alex Tomes; Memoir, Event Sous Chef; Dynamite Woodfire Grill, Chef John Miller; V Mertz NOT PICTURED: Chef Shawn Lahood; Happy Hollow Club, Chef Glenn Wheeler; Spencer's For Steaks & Chops

Twenty-three of the best chefs in the area gathered together under one roof, in one "kitchen", to prepare an exquisite dinner for twenty-three tables of ten guests. These 230 guests arrived on Sunday, April 28th at the Embassy Suites Downtown for a 5:00 cocktail hour featuring a silent auction of dinner experiences for 4-6 people. They were then greeted by the twenty-three chefs just before 6:00. Each group of ten would select a unique name for their table, the names would be placed in envelopes and then one by one picked by the awaiting chefs The chef then led their select group back to the ballroom to treat them to an ultimate dining experience; a five to six course meal complete with exquisite wine pairings.

One half of the large ballroom had been transformed into the "kitchen", the chefs, sous chefs, stu-dent helpers, sommeliers and servers were buzzing with excitement to get the each unique course prepared and delivered.

Every chef featured at the evening event created their own menu selecting ingredients out of generous donations from Absolutely Fresh Seafood, Jon's Naturals, Plum Creek Farms, Ruhlman's Steakhouse, PFG, Sysco and US Foods.

A station set-up in the middle of the "kitchen" area was loaded with micro greens, edible flowers, tiny vegetables and other products from Loffredo Fresh Food. Chefs could select and use these as the finishing touches for their beautiful plates.

No hangry chefs at this event, thanks to treats from H. Olafsson Specialty Foods, Omaha Steaks and Chesterman Coca-Cola. The comradery among the chefs and their teams was really something special to see. It is one of the few opportunities for all to play together in the same "sandbox". They share their culinary skills, lots of jokes and fill the space with laughter during the event.

The cocktail hour and all the chef pairings were made possible by the donations from Chesterman Coca-Cola, Johnson Brothers of Nebraska, Premier Midwest Beer & Beverage, Quail Distributing, Quality Brands of Omaha, Quench Fine Wines, RNDC, and Southern Glazers Wine & Spirits.

A special thank you to the event sponsors: Nebraska Pork Producers, Access Payment Processing, Hospitality Management Systems and Nebraska Textile & Supply.

One of the most exciting parts of the evening is at the end of the meal. The Dean of the Institute for the Culinary Arts at MCC, Brian O'Malley becomes the event's auctioneer. Auctioning off dinners for eight to twenty-five people in private homes or in the party rooms of the participating chef's restaurant! All the chefs are incredibly supportive in Omaha Restaurant Association's cause to raise money to feed the hungry in our community as well as provide scholarships for culinary, hospitality and sommelier students.

The ORA couldn't do this without the partnerships of member restaurants and purveyors! Thank you all for working with the ORA to make this incredibly special culinary event possible!!

Board Member Bio

JOHN BENTON

Executive Chef and Partner, Ruhlman's Steakhouse



I was inspired to begin cooking at an early age and began as a professional chef at age 15 and, like most, I began my career as a dishwasher. A native of Lincoln, NE, I began in my current position as Executive Chef at age 24 in the Fall 2013 at Venue Restaurant and Lounge where I worked hard to assemble a talented team that supports the fine-dining area, outside catering and three private event spaces.

Previously, I was the Executive Chef at Champions Run Country Club right here in Omaha. Prior to moving back to Nebraska I was Evening Sous Chef at 606 Congress within the premier Marriott property known as the Renaissance Boston Waterfront Hotel. In this capacity, I primarily supported fine dining; also the Capiz Lounge and room service for this 21 floor property. Prior, I held various capacities at Tastings Wine Bar & Bistro, Foxboro, MA.

At age 34 my current role as Executive Chef and Partner of Ruhlman's Steakhouse has been an amazing transition for me both personally and professionally. Ruhlman's Steakhouse is a dream concept brought to reality through an amazing partnership with Philip Ruhlman and will entail a large event center, a 1000 sq ft retail meat and gourmet market, and a wonderful restaurant space with an outdoor patio.

Ruhlman's Steakhouse (www.ruhlmansteakhouse.com), opening to the public mid July, features a menu with a northern Italian flair, including wood fired cuisine in a beautiful hearth oven. Daily features, to start a few months after opening, will include in-house dry-aged steaks, hand-crafted charcuterie and hand-made pastas.

The market, featuring Connealy Angus beef, local pork, and local chicken, will carry a variety of in-house made products such as fresh sausages, charcuterie items, signature spices, stocks, soups, compound butters, breads, and bronze die cut pastas, in addition to off sale alcohol and some kitchen essentials. We also hope to be a source for some hard to find ingredients for the home cook.

I am inspired not only by sustainable, organic and fresh ingredients but by having the opportunity to build an amazing team of people with the goal of providing as many opportunities as I can for their personal and professional growth . It has been an honor to help grow the future of the industry through support of the ProStart program of the Nebraska Hospitality Association where I served in the past as President of the Board of Directors. I am excited and honored to now serve as a board member of the ORA.

Omaha Hospitality Hall of Fame

SAVE THE DATE

SUNDAY OCTOBER 20TH, 2024 - 5:00 P.M.

~ Join Us In Celebrating the 2024 Honorees ~

John Benker | John Heaston
Mitch & Carole Tempus
Mark Tussey | Erin Vik
John Wade










You Are Cordially Invited
Sunday, April 28th, 2024
EMBASSY SUITES DOWNTOWN
555 South 10th Street - Old Market
5:00-6:00 pm - Cocktail Hour with Selection of Restaurant
6:00-9:00 pm - Gourmet Dinner
Participating chefs from the following establishments:
Alto – Au Courant – Backlot Pizza + Kitchen
Cibo Vino – Clean Slate – Committee Chophouse
Dynamite Woodfire Grill – Happy Hollow Club
House of Bah – Let it Fly – Le Voltaire – Memoir
M's Pub – Pasta Amore – PFG – Pitch
Railcar – Sage Bistro – Salted Edge
Spencer's – Tallus – US Foods – V Mertz
If you have any questions
please contact Jennie Warren at (402) 690-9706
or jwarren@dineoutoften.com
TOO MANY COOKS IN THE KITCHEN
$150 PER PERSON
Gratuity not included
FOR MORE RESERVATIONS
NOTE: This is a chef dinner event, away from their restaurants and is difficult to accommodate dietary restrictions.
Omaha
RESTAURANT ASSOCIATION
























US
FOODS


















































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SUNSHINE & FUN FOR ORA

What better place to gather for Wine and Charcuterie than Corkscrew Wine & Cheese? This has been a favorite spot for our Membership Drive/Industry Night Out for the past few years. We saw a lot of new members as well as long time members, well over 100 were in attendance. The ORA board feels this is a great event because everyone really has time to sit down and visit with the people we do business with all the time but can't really chat while we are working.

While wine was the focus, there were Spritz' available as well as spirits, beer, seltzers and non-alcoholic drinks. All this was made possible through donations from Chesterman Coca-Cola, Johnson Brothers, Premier Midwest, Quail, Quality Brands, Quench, RNDC, and Southern Glazers. There were wine tasting contests and the winners got to take home a nice bottle of wine. Guests and members played Heads and Tails and the winner took half the pot and last but not least we raffled off some very nice donated prizes!

The charcuterie was so delicious! There was an artfully prepared spread of meat and cheese as well as nuts, spreads, dips, breads and crackers. The guests really enjoyed all that was donated from H. Olafsson Specialty Foods, Savor Imports, PFG, Sysco and US Foods. Thank you to Nebraska Textiles for the linen donation and to Access Payment Processing and Hospitality Management for your sponsorship!

Jessica and staff, we appreciate your hospitality very much!













































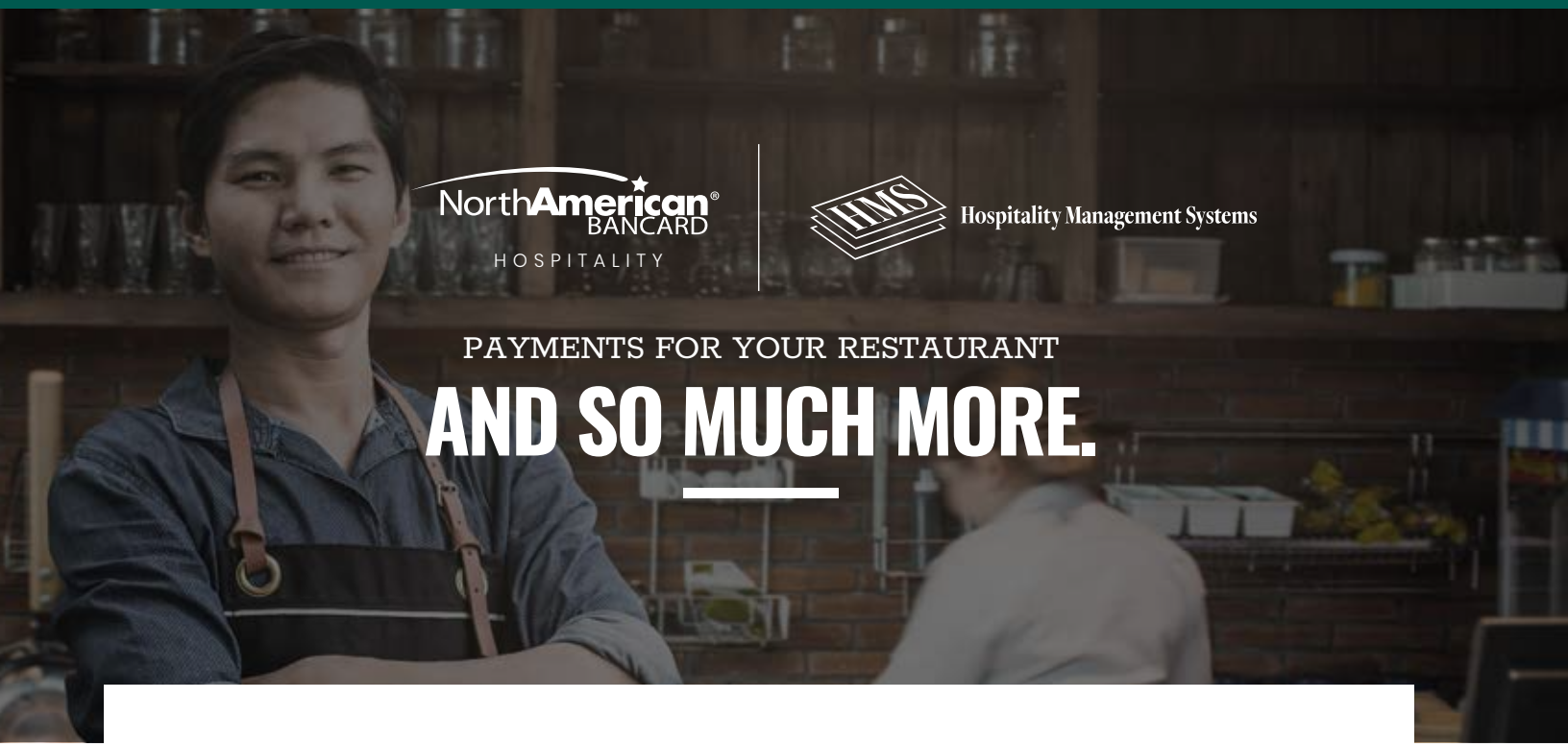








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FOR MORE INFORMATION, PLEASE CONTACT
JOEL PRIEST, OMAHA HOSPITALITY CONSULTANT.

402.250.1804 | JPRIEST@HMSKC.COM

Omaha Restaurant Association

GOLF
SCRAMBLE

Monday, July 29, 2024
The Players Club Golf Course

June 17, 2024

Dear Omaha Restaurant Association Member,

After changing courses last year we are excited to return to Players Club at Deer Creek and I am inviting you to participate. This 27 hole, private course can handle 216 golfers. We can enjoy the clubhouse to have breakfast from Taco Johns, stop by to grab your Philly from Glenn Valley Foods for lunch, and come back in for appetizers and to see who won the flag prizes and the tournament. It's always a great time and I hope to see you out there having fun, trying products and winning some great prizes!

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. Last year we added a scholarship for Career Development for employees of ORA members that want to further their career and this year we added scholarships for sommeliers through VIN Nebraska We also help to feed the hungry through the Food Bank of the Heartland, No More Empty Pots, and Saving Grace.

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

Omaha
RESTAURANT ASSOCIATION

GOLF SCRAMBLE

Monday, July 29th, 2024

Players Club at Deer Creek | 12101 Deer Creek Drive

Proceeds go towards culinary scholarships and education, as well as feeding the hungry

SCHEDULE OF EVENTS

9:00 AM: Check-In & Breakfast Driving Range w/balls

10:00 AM: Shotgun Start/Texas Scramble

11:00 - 2:00 PM: Lunch To Go at Clubhouse

3:00 - 4:30 PM: Cocktails, Appetizers & Prizes

EVENT COSTS

$300 Sponsorship Only: Company and Product Reconition, Golf not included.

$800 Includes: Sponsorship, Breakfast, Lunch, Apps and Libations, Four-some w/2 Carts and a whole lot of fun!

Number of golfers is limited to 216 so sign up early! Entry Deadline is July 19th

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 $25 • Mulligans: $20 each • Cigars: $10 each

Poker Hand: $5 each

To register and make your payment by check or credit card Follow the QR CODE

Register and pay online https://dineoutomaha.com/ora-golf-tournament/

DINE

Elevating the Nebraska dining experience

So much goes into every experience we have at a restaurant, whether it's casual, fine dining, a cocktail lounge or brewery. We want to share the knowledge of industry professionals, provide tips for cooking enthusiasts, and highlight the unique events and opportunities available in our community, all with the hope of elevating the Nebraska dining experience.

www.DineNebraska.com

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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 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" **

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.

JULY 29th	**ANNUAL GOLF OUTING** 9:00 a.m. *CHECK-IN* 10:00 *SHOTGUN START* **The Players Club** 12101 Deer Creek Drive
SEPT 9th	**Monthy Board Meeting** 3:30 p.m. - VMertz 1022 Howard
OCTOBER 8th	**Monthly Board Meeting** 8:30 a.m. - A Venue on the Ridge 2003 Elkhorn Ridge Dr.
OCTOBER 20th	**Hospitality Hall of Fame** 5:00 Institute for the Culinary Arts, Bldg 22 5300 North 30th Street

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

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Upon retirement from 50 years in the food industry

JIM TREBBIEN

has turned to book writing.

His last two books make excellent gifts or giveaways

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LETTERS TO WINSTON



WISE WINSTON'S WALK

Find all of Jim's books on

AMAZON.COM

CHECK IT OUT!

WAGE AND HOUR DIVISION RESOURCES

Please stay up-to-date on these issues.
Use these resourses to avoid hefty fines for non-compliance.

- Child Labor | U.S. Department of Labor (dol.gov)
- Minimum Wages for Tipped Employees | U.S. Department of Labor (dol.gov)
- FACT SHEET #2: Restaurants and Fast Food Establishments Under the Fair Labor Standards Act (FLSA) | U.S. Department of Labor (dol.gov)
- FACT SHEET #15: Tipped Employees Under the Fair Labor Standards Act (FLSA) | U.S. Department of Labor (dol.gov)
- FACT SHEET #15A: Tipped Employees under the Fair Labor Standards Act (FLSA) and Dual Jobs | U.S. Department of Labor (dol.gov)
- FACT SHEET #15B: Managers and Supervisors Under the Fair Labor Standards Act (FLSA) and Tips | U.S. Department of Labor (dol.gov)
- Tip Regulations under the Fair Labor Standards Act (FLSA) | U.S. Department of Labor (dol.gov)
- Tips Dual Jobs: Definitions and Examples | U.S. Department of Labor (dol.gov)