Omaha Restaurant Association

NEWS & VIEWS

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INSIDE THIS ISSUE

- 2025 Annual Meeting 2
- Board Member Bio - Chef Tim Galligher 3
- Annual Meeting Event Photos 4-9
- ServeSafe® Information 16

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

- CIRCO
- D&J AMUSEMENT PROS
- INNER RAIL FOOD HALL
- PANDO PEO
- ROTO-ROOTER
- TIMBER CREEK PIZZA PUB & GRILL
- WENDY'S
- 72 TABLE & TAP



Get Involved with No More Empty Pots!

LEARN & GROW
Explore our community education programs.

JOIN OUR TEAM
We're hiring! See our open positions.

CELEBRATE WITH US
Sign up for our Block Party on May 17th!

From Your President

Wow I cannot believe we are halfway through March already. Looking forward to our upcoming Industry Night Out and Membership drive. This takes place on April 27th from 4-6 at Corkscrew in Blackstone. This event is always so much fun. It's laid back and easy to socialize with very little agenda. I really encourage you to bring new members and anyone wanting to check it out it really is so much fun and a great way to get to know everyone. Also coming up in June is our Golf Tournament which will be taking place at Tiburon for the first time we are so excited about the changes. I want to thank all of you for your support and hard work as well as attendance at our Monthly meetings it really is important for everyone to attend, we get so much accomplished when we are all there together. See you all at Corkscrew in April.

Dine Out Often,
Your President, Natalie Hankins

81ST ANNUAL MEETING



BACK BY POPULAR DEMAND!

Cascio's Steakhouse hosted our 81st Annual Meeting on January 26th for an interactive Bloody Mary, Mimosa and Coffee Bar followed by lunch. If you have not been down there to see their space you NEED to!! They really do a fantastic job! Each year we meet for a networking happy hour, induct our new board for the year and award the Restaurateur of the Year, Purveyor of the Year and the Employee of the Year, otherwise known as the Harold Norman Excellence Award. We follow with a short networking period to celebrate the accomplishments. The ENTIRE membership is invited and welcome.

THE 2025 OMAHA RESTAURANT ASSOCIATION BOARD



This event as well as all of our events would not be possible without our member partners. The ORA is responsible for planning the events and many board members are donors but you do not have to be a board member to participate and make a difference in our community. Stories Coffee and Nebraska Textile & Supply are perfect examples of this. This year the following companies contributed to our **Beverages:** Brickway Brewery & Distillery, Chesterman Coca-Cola, Chieftain Distribution, Johnson Brothers of NE, Premier Midwest Beer & Beverage, Quail Distributing, Quality Brands of Omaha, RNDC, Southern Glazers Wine & Spirits and Stories Coffee. Larsen Supply and Nebraska Textile & Supply were our **linen and disposable** sponsors. And the **Lunch and Bar Condiments** were graciously provided by: Loffredo Fresh Foods, Omaha Steaks, Performance Food Group, Sysco and US Foods.

Due to the generosity and time commitment of these board members and partners we were able to distribute almost **$70,000** through our efforts!! $31,000 went to **Metro Community College Foundation** from our efforts including the Omaha Hospitality Hall of Fame event. We are so excited to be assisting them in their internship program to get the students real life experiences working in local kitchens. We gave $12,000 to the **Hospitality Educational Foundation** through the Nebraska Hospitality Association. We get to help with the interviews and try to keep the best applicants here locally! This is also where continuing education for current members, already working in the industry, can be obtained and taken advantage of. We also gave the **Food Bank for the Heartland** $12,000 because the need keeps increasing and their reach is so massive. $4,000 went to No More Empty Pots to continue their mission, $2,000 to Saving Grace to continue picking up food to distribute locally and finally almost $3,000 to VIN NE for sommelier testing. Lastly, we set aside over $2,000 to benefit our members with ServSafe Management training through the UNL Extension Office.

Our President, Natalie Hankins challenged everyone to grow attendance and involvement. Please come to an event if you haven't in the past and you can make a difference too. Be sure to look at the last page of this newsletter to see who is on our board and making our industry the best one to be part of!

We handed out permanent plaques to last year's winners, Deviled Egg Co., Johnson Brothers of Nebraska and Jesus Garibay from the Institute for the Culinary Arts at MCC.

Tap Pay Solutions sponsored our traveling trophy for **Restaurateur of the Year 2024**. This leader helped create and launch 13 unique restaurant concepts across 13 states, including Roja, Blatt, Plank Provisions, Anthem, Pyro, Palma, Cham Pang Lanes, Ghost Donkey, Revival, Memoir, Clio, Flagship Commons, and Blue Sushi, which boasts 24 locations nationwide. This year's Restaurateur Award went to Chief Operating Officer and a founding partner of Flagship Restaurant Group, **Anthony Hitchcock**!

The traveling trophy for the **Purveyor of the Year 2024** was presented to a very deserving company. This company has had a board member on our board for a very, very long time. They play a very active role in all of our events while assisting local independent businesses with food costs, inventory, and inventive ideas to make them successful in our marketplace. This year's recipient went to **Performance Food Group**!

North Hospitality sponsored the **Harold Norman Excellence Award 2024**. This award goes to an employee who goes the extra mile and usually without a ton of thanks. This year the recipient had worked for the same company for 65 years! Yes, you heard it right, 65 years! He hired, trained and fired hundreds of employees, pattied and cooked thousands of hamburgers yearly, sliced and deep fat fried tens of thousands of potatoes for their signature French fries and served many loyal customers, who mostly believed he owned the place. This year's recipient worked at **Bronco's** and will be truly missed as he passed away last year. Congratulations to **Henry Rice**!

Before heading out to cheer on their favorite team, many people stuck around to congratulate and celebrate the award recipients. **Thank you again to our committee members and staff at Cascio's Steakhouse.**

Board Member Bio

CHEF TIM GALLIGHER

Food Fanatic Chef for US Foods



Chef Tim Galligher's culinary career began at the age of 13 when he worked at Trovato's Restaurant bussing tables. He then worked at other various restaurants until he was 18, when he headed off to study photography and work for as a press photographer.

Tim Studied at Metro Community College where he completed a Chefs Apprentice Program. He then worked his way up through the system until he became the Executive Chef at the Doubletree Downtown hotel in 2007.

In 2010 Chef Galligher helped design and Build Aura restaurant in Lincoln, Ne before joining Sodexo USA for 8 years as the Area Chef/Executive Chef for BCBS of Nebraska and the Campus Executive Chef of Creighton University. From There he Made the move to US Foods in Omaha has the Center of the Plate specialist assisting the sales team in the Omaha market.

In 2020 Tim became the Food Fanatic Chef for the One Nebraska market for US Foods, he also does many charity events locally and in the Midwest region that benefit the hungry through the Heartland FoodBank and raise money for culinary scholarships.

In 2015 Tim was the winner of United Fresh, for Excellence in Foodservice award fresh produce for business and industry in 2015. He spends his free time traveling and cooking for his children Collin and Veda.

$35.00 TICKETS

Omaha Restaurant Association

19th Annual Membership Drive

INDUSTRY NIGHT OUT

SUNDAY, APRIL 27TH, 2025

Raffle Prizes | Friends & Fun

Wine & Charcuterie

NEW MEMBERS RECEIVE FOUR **FREE** TICKETS!

CORKSCREW WINE & CHEESE

39TH & FARNAM

(CASUAL ATTIRE)

TASTINGS AT 4:00

CASH BAR AT 6:00



Networking opportunity to meet and catch up with industry peers

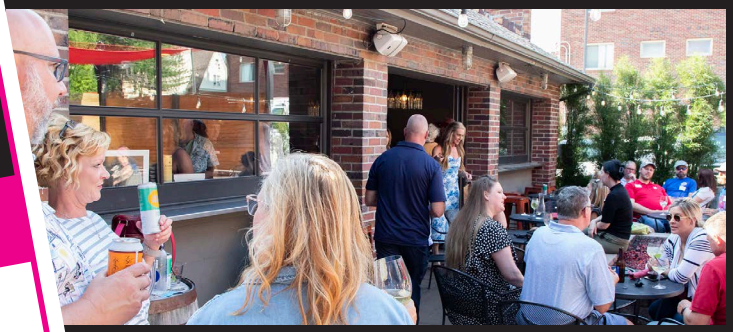
(YOU MUST BE 21 TO ATTEND)

TO ORDER, EMAIL: JWARREN@DINEOUTOFTEN.COM

SAVE THE DATE

INDUSTRY NIGHT OUT - APRIL 27TH

Keep watching your email for updates











Omaha Restaurant Association

Celebrating Our 81st YEAR

ANNUAL MEETING
Let's Do Lunch

SUNDAY, JANUARY 26th, 2025
Cascio's Steakhouse

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

2024 Restaurateur of the Year
2024 Purveyor of the Year
2024 Harold Norman Excellence

$85.00 PER PERSON
$55 is tax deductible, tax is included
$680 for a table of eight)


























Champagne














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

MEMBER FDIC

TIME TO RENEW MEMBERSHIP

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 2025

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" **

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OTFRC presents Bear Robotics
Join us in person for a live Demo

Monday, 4/7/2025 from 11am - 5pm
Copps Pizza 7474 Towne Center Pkwy
Papillion, NE (Shadow Lake)



Food Running | Bussing | Hosting

- Increase Guest Engagement – Higher Average Tickets
- Faster Table Turns – Shorter Wait Times
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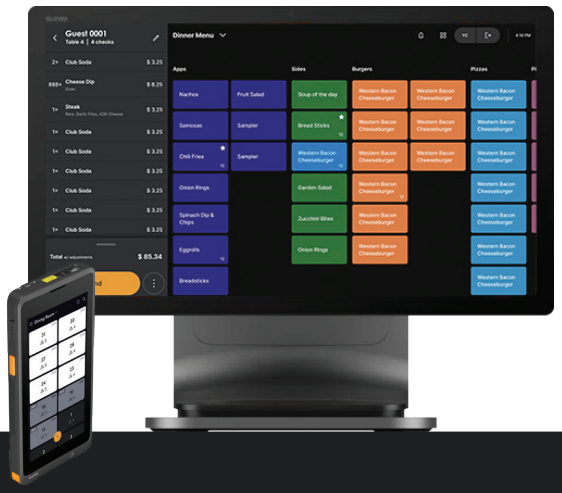
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For more information, please contact **sales@salido.com**.

Host a Student Culinary Stage + Tasting Program

STUDENTS | complete 50 hours of experiences, through at least three different places, across at least three channels of industry, with no more than 30 hours at one operation. Current places of employment can be eligible. Students submit a reflection journal.

ESTABLISHMENTS | Offer at least one Five-Hour Stage per week or one $5-Tasting. Work with students when they reach out to schedule either experience. Receive information back from reflection journals about students' experiences.

5-Hour *Stage*

A micro-internship-like experience where a single student comes to your operation and works alongside you and your crew for a minimum of five hours.

GOALS: to see what it is like at work at a variety of operations, create connections, get some work outta the student, and give your crew another chance to grow by developing others.

If you are open to hosting these kinds of engagements, working hard to make sure they are doing something that is truly indicative of your operation, and your channel in the industry, will have the most impact. Help students determine where to spend their upcoming 9 months of Culinary or Baking Internship.

$5-Tasting

If you had one little plate to tell your story to a budding culinarian and potential employee, what would it be? The $5-Tasting is a chance for you to tell that story to students from the Institute for the Culinary Arts.

GOALS: help culinarians discover more Omaha food. Inspire engagement as a customer, stage, intern, employee, and/or supporter.

PROCESS: you determine what you're willing to do, and how you want students to book it, tell us and we'll make that come true.

More on Tastings: A taste of the carbonara at Avoli? Some cottage cheese spread and a little Scooby-Snack size piece of prime rib at Johnny's Café?

Whatever you are up for making, that tells your story, for $5. You pick the parameters on everything, except the $5. No bogo's, with the purchase of's, or fifth sandwich free deals.

Just squeeze it into what you'd be willing to sell for $5 to help somebody learn about your joint.

If you want to be non-committal about what it is, that's cool too..."Tasting to be determined by the kitchen. Call ___ to arrange."

Or whatever crazy idea suits your fancy and accomplishes the goal: "We have family meal everyday at 400P, we'd love to have you join us for $5. Call Chef ____ at __ to talk through the details."

SIGN-UP

Click Here <https://www.openkitchenleadership.com/student> If your establishment is interested in strengthening students' connectivity to the Restaurant and Foodservice Industry by participating in this program. Reach out with other questions.

Metropolitan Community College
INSTITUTE FOR THE CULINARY ARTS

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 8th	**Monthy Board Meeting** Legends - 3:30 p.m. 6920 Pacific St.
APRIL 27th	**Industry Night Out** Corkscrew Wine and Cheese 3908 Farnam St. - 4:00-6 p.m.
MAY 14th	**Monthy Board Meeting** Salted Edge - 3:30 p.m. 110 S. 243rd St.
JUNE 9th	**Golf Tournament** Tiburon, 10302 S. 168th St. 11:00 Check-in, Noon Shotgun
JUNE 17th	**Hall of Fame Meet & Greet** Institute for the Culinary Arts at MCC - 2:00 pm 32nd & Sorensen Pkwy

Photos in this issue were graciously provided by Beverly Nelligan at NELLIGAN CREATIVE PHOTOGRAPHY AND DESIGN.
EMAIL: NelliganCreative@gmail.com

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IMPORTANT NEWS FOR OUR MEMBERSHIP: Please Read!

ServSafe MANAGEMENT TRAINING

ServSafe National Restaurant Association™

Classes are filling fast for ServSafe Management certification. We will be paying the $115 to take the course and you purchase the 8th edition ServSafe Management Training book for $85 on Amazon. This is based on a first come, first serve basis. The May classes are full but there are openings for July 14th & 15th , September 15th & 16th and November 3rd & 4th classes. These are located at the UNL Extension Office on 8015 West Center Road and run from 9:00 am-4:30 pm each day.

To sign up, please e-mail jwarren@dineoutoften.com with the name of the person signing up, their e-mail and cell. There will be a cost if you no-show because they will still bill us.