Omaha Restaurant Association

NEWS & VIEWS

Volume 41 • Issue 2 • Summer 2025

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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

- THE DANDY LION
- ROTO ROOTER
- TERRA GAUCHA
- WINDOW HERO OF NW OMAHA



From Your President

It's fun to look back at all the pictures from Industry Night Out at Corkscrew in Blackstone. I know I continue to say this but it truly is my favorite event! We added some really great members from the event and look forward to seeing them at the events. Jennie and I had the opportunity to attend the opening of Terra Gaucha and had a great time! It's beautiful and we couldn't have taken one more bite. You need to check it out! Although the Golf Tournament will be featured in the next newsletter I just want to say how impressed I was with Tiburon and all the board members who came together to make this such a successful event. Thank you! We are excited to jump right into our next event, Too Many Cooks in the Kitchen. It will be held on August 17th at the Embassy Suites Old Market. Stay Tuned.

Dine Out Often
Your President, Natalie Hankins









ORA'S FAVORITE WAY TO CELEBRATE OUR INDUSTRY

Corkscrew Wine & Cheese in Blackstone has become our favorite spot to host our favorite event: Industry Night Out! This is also a Membership Drive but the best part about it is that there is no agenda, just good food, drinks, fun, friends and prizes!

About 150 members came out to celebrate each other and our industry. The food spread from Corkscrew, H. Olafsson Specialty Foods and Savor Imports was outstanding. Thank you to Performance Food Group and Tap Pay Solutions for your sponsorship as well. The beverage focus was wine however we had Spritzes, Margaritas, beers, seltzers and non-alcoholic beverages too.

We would like to thank the following companies who made that possible: Chesterman Coca-Cola, Johnson Brothers, Premier Midwest Beer and Beverage, Quail, Quality Brands, Quench, RNDC and Southern Glazers. Last but not least, a big shout out to the winners of the wine tasting contests. Two of them happened to be from Corkscrew, Corey Keith and Erin Leick. We appreciate the hospitality from our friends at Corkscrew!!

THANK YOU!

Board Member Bio

WILLIAM STOCK

Kitchen Manager, Spaghetti Works



I began my journey with Spaghetti Works in the spring of 2019 as an assistant manager and quickly working my way up to kitchen manager. Less than a year later, the COVID-19 pandemic brought a wave of challenges to the restaurant industry, but I was fortunate to be with a company that weathered the storm.

In the spring of 2021, my husband Austen—who also worked at Spaghetti Works—and I relocated to Des Moines to take on new roles at our location there. Over the next two years, I experienced significant growth both professionally and personally, eventually stepping into the role of General Manager. Living in a new city pushed me far outside of my comfort zone and became a turning point in my life. During that time, I also began focusing on my personal well-being and have since lost nearly 130 pounds.

While in Des Moines, I discovered a deeper passion for the restaurant industry and began pursuing my associate degree in business management. Unfortunately, due to circumstances beyond our control, our Des Moines location closed, and we returned to Omaha in the spring of 2023. I continued working at both the Old Market and Ralston locations until stepping into my current role as General Manager at Ralston in the winter of 2023/2024.

Over the past two years, I've had the privilege of building an incredible team that I love working with every day. I've completed my associate degree and am now pursuing a bachelor's degree in meteorology—something a little different from the restaurant world, but a lifelong passion of mine.

Joining the Omaha Restaurant Association was an exciting opportunity to stay engaged and give back to a community I care deeply about. In just a few short months, I've seen the ORA's positive impact, and I'm proud to be a part of it.

In my free time, I enjoy reading on the patio surrounded by my flowers and plants, spending time with Austen and our two dogs, Ella and Willy, and getting out in nature—whether it's fishing, camping, hiking, or gardening.

Omaha Hospitality Hall of Fame

SAVE THE DATE

SUNDAY OCTOBER 19TH, 2025 - 5:00 P.M.

~ Join Us In Celebrating the 2025 Honorees ~

Doug Case | Chad Hartmann | Mike Kelley
Loren Koch | Jim Major | Andy Reetz







5^{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








GOOSE 120










Tito's Handmade VODKA




Tito's Handmade VODKA











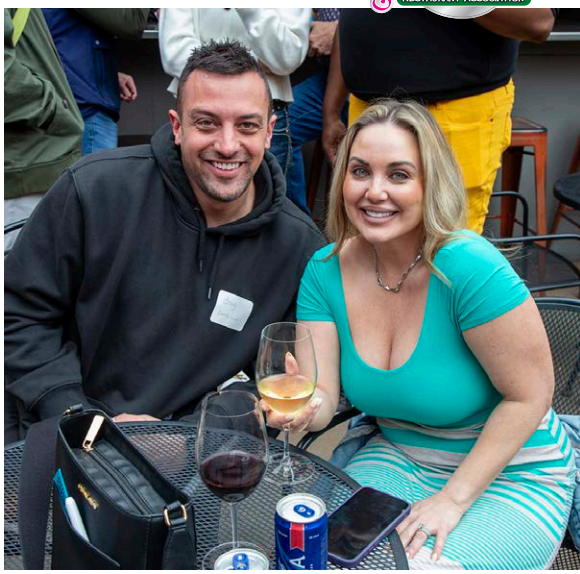




OMAHA HOSPITALITY HALL OF FAME - OCT. 19, 2025 Visit Omahahospitalityhalloffame.com for details.

OMAHA HOSPITALITY HALL OF FAME - OCT. 19








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OMAHA HOSPITALITY HALL OF FAME - OCT. 19









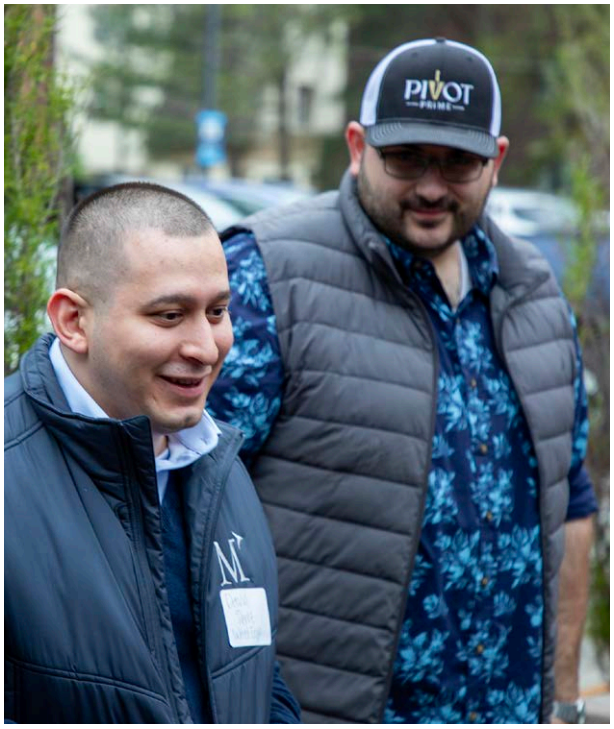










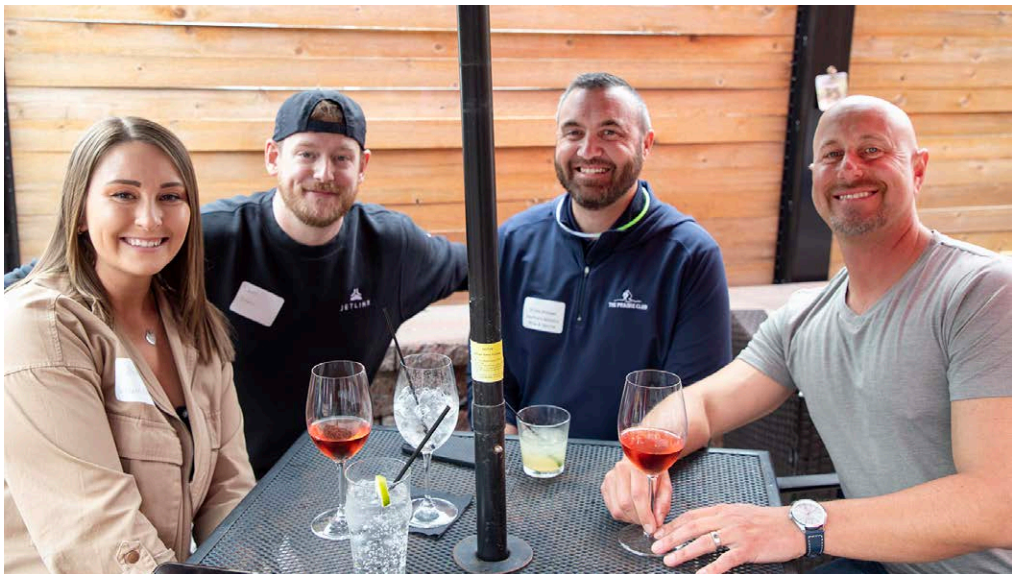






OMAHA HOSPITALITY HALL OF FAME - OCT. 19,

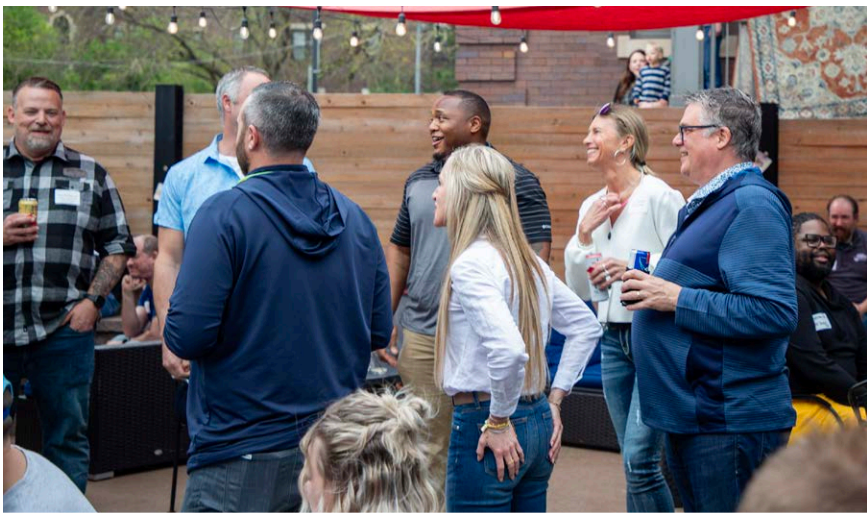

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The Tap-Pay Solutions Advantage

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What if you could increase sales, earn customer loyalty and create new revenue opportunities overnight? With a strong record of success, we have the tools and staff to meet the challenges you face to help take your business to the next level.

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If you do not currently own point-of-sale (POS) equipment, we carry the most up-to-date payment equipment at competitive costs so you can begin taking advantage of expanded business potential immediately. If you already own POS equipment, our specialist can reprogram it to begin taking advantage of our superior solutions in a matter of minutes.

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GOURMET HOT AND COLD TABLE

Enjoy the best of Brazilian cuisine at our Gourmet Hot and Cold Table, with fresh vegetables, cured meats, cheeses, and authentic hot side dishes.

DECADENT DESSERTS

End your visit with one of our classic desserts, like our Brazilian Flan or our famous Papaya Cream.

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TERRA GAUCHA BRAZILIAN STEAKHOUSE
VIP OPENING NIGHT













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 14th & 15th	**ServSafe Management Training** 9:00am - 4:00pm
AUGUST 17th	**Too Many Cooks in the Kitchen** Embassy Suites Old Market 5:00pm
SEPTEMBER 9th	**Monthy Board Meeting** Porky Butts BBQ - 3:30 p.m. 15475 Ruggles St.
OCTOBER 19th	**Hall Of Fame** Institute for the Culinary Arts @ MCC - 5:00pm

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. 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.