

EVENTS CALENDAR

AUGUST 14 ORA Golf Tournament
Champions Run
10:00 check-in,
11:00 shotgun

AUGUST 21-22 ServeSafe Management
Training

SEPTEMBER 15-24 Omaha Restaurant Week

OCTOBER 15 Omaha Hospitality
Hall of Fame

OCTOBER 30-31 ServeSafe Management
Training

*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.

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All pictures were graciously provided by Tendenza Food Photography and Design
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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.



SIGN UP TODAY! Management ServeSafe™ Training

The Omaha Restaurant Association is offering to help pay for Management Food Safety Training through ServSafe and the UNL Extension Office. We will pay for the first 40 managers who sign up for the August 21st and 22nd class OR the October 30th and 31st class. You will need to purchase a ServSafe Course-book 6th or 7th Edition from Amazon or ServSafe.com without the scantron sheet. We will supply the rest!

For questions or to sign up for a class, call or e-mail Executive Director, Jennie Warren at 402-493-4739 or dineoutoften@cox.net.



NEWS & VIEWS

Volume 30

Issue 2

June 2017

From Your President

Hello Everyone,

I had a great time with my peers, industry staff and ICA students at Too Many Cooks in the Kitchen in April. It's always a good time and exciting to see what everyone comes up with! The auction was a huge success due to the generosity of the chefs giving again to another dinner later in the year. I want to thank you all for stepping up and supporting the ORA and its mission. More hungry mouths will be fed and more interested students will be assisted in their education. This makes me proud to be part of this group of people. Come on down to the Farmer's Market the last Saturday in June, August and September to see what some of the member chefs are creating with farmers products. We will be handing out samples from 10 a.m. – 11a.m. on these Saturdays. I hope to see you all at the Golf Tournament in August.

Until next time, Dine Out Often,
Your President, Glenn Wheeler

DON'T MISS OUT ON THE FUN THIS YEAR





TOO MANY COOKS IN THE KITCHEN

A Sell Out for Future Culinary Students

The sell-out Too Many Cooks in the Kitchen Event was held this year on Sunday, April 10th at the downtown Hilton Hotel.

However, that Sunday afternoon event started weeks beforehand with 16 of Omaha's top chefs planning menu's, prepping and organizing for one of the Omaha Restaurant Association's most popular events. Due to the extremely fast sell-out of this event, Jared Clark of Railcar and Timber did two tables. Chefs Glenn Wheeler, Victor Cabriaes, Michael Rhoades and Tim Galligher worked together to cook for an additional table of 10.

This annual event is a fund raiser to support culinary education providing scholarships for the next generation of Omaha chefs, Food Bank for the Heartland and No More Empty Pots.

The event features tables of 10 guests each. These lucky guests are wined and dined by one of Omaha's top chefs. Courses are exquisitely plated and served to each table. Each course features a perfect wine pairing, delightful craft cocktail or some tasty beverage decided upon by the chef.

By 3:00 p.m. on Sunday the 10th, the Grand Ballroom of the Hilton hotel was filling with chefs and crew members hauling in stacked plates, beverage glasses, pots, skillets and cooking utensils. Cam-bros of produce, pricey meats, fresh fish and organic chickens – all that would be needed to cook up a feast for a table of 10. The "kitchen" for the event was the Grand

Ballroom itself, set with long tables and divided among the 16 top chefs. Certainly not ideal conditions for creating a culinary masterpiece for the 17 tables for 180 people, but excitement reigned supreme on that rainy afternoon.

Among all the commotion and movement of wares a group of students from the Institute of the Culinary Arts were beginning to arrive. For most of them, that evening was the first time they had an opportunity to work in this type of high pressure environment. Chef Brian O'Malley and his team had assigned each to student to one of the 16 chefs for the evening. They were told "Come and help, you are gonna love it" by O'Malley.

The students found their assigned stations and introduced themselves to the chefs. According to O'Malley, they were to offer assistance and whatever was needed. Most students thought they would be simply stacking plates or dicing a few vegetables.

However, the generosity of the chefs that evening was not just in the donation of time and the cost of the foods hauled in for the event, it was also shown in the kindness and teaching spirit given to those volunteer students. The 16 chefs engaged them, put them to work, they were shown how to do the sautéing and mixing, all of the fancy chef work most had only seen from afar. When the plates walked, it was

the students who were proudly placing the final garnish.

The evening ended outside the grand ballroom with the dining guests where an auction was held, bringing in an additional \$22,700!

As the ICA students returned to classes on Monday after the event the majority of them spoke of the experience with a new appreciation of what it takes to be a top chef in Omaha. Students saw those chefs in a new light, awed by the culinary talent for certain, but were even more so by their willingness to teach and mentor them during this very special event.

A quote from a thank you letter written by Eric Barkdoll summed up the experiences of the students that Sunday evening, "Everyone was very receptive and helpful; they seemed to like hearing about my story as much as I liked to hear their stories. After the final course was served, I stayed and cleaned with the sous chef from Railcar, asking him questions about his job. At the end he gave me his card and said he'd definitely give me a chance in the kitchen if I wanted one someday."

A night to remember for every attendee, but for certain, one the student volunteers will not soon forget.



Board Member Bio

MICHAEL PARKER

Area Manager Eagle Division
REPUBLIC NATIONAL DISTRIBUTING



Born in Colorado to an Army family, traveling every one to three years during my childhood. Therefore, I have lived in 12 different states and Germany. Went to 10 schools and graduated high school from Radford High in Honolulu HI (Someone had to do it). I went to Penn State and earned a BS in Hotel, Restaurant Management in 1986, thus a big Nittany Lion Alum.

In 1977, I started my restaurant career by working at McDonalds in Fayetteville NC. Since then I have worked at McDonalds, Charlie Browns, The Nittany Lion Inn, The Sheraton, Houston's Restaurant, Ruby Tuesday, Old Chicago, Lone Star, and finally in 1999 started with United Distillers aka Republic National Distributing Company.

Within the wine and spirit wholesale industry, I started out as a sales rep for 7 years, always striving to be a top three finalist in the company's Salesperson of the Year. In 2004, I finally received that top honor! I was promoted to a District Manager for off-premise wine sales for five years and then to the Regional Training Manager for Nebraska, North and South Dakota and Colorado plus helped out covering Maryland and Louisiana. I traveled three weeks a month to these states working with new sales rep training classes, DM's coaching their sales reps in the field and a senior management class for communicating better for goals, expectations and positive feedback. In September 2015, I accepted the Eagle division on-premise Area Manager position which included a team of 10 sales reps and two district managers who cover the majority of bars and restaurant in both Lincoln and Omaha.

I am lucky enough to be married to my friend Carrie for 20 years now and have three children, Jaxon, 17, Abbie and Rosie, 15. Yes, TWINS!

I enjoy long walks on the beach. NO. I enjoy home projects, golf, working with the Boy Scouts of America, which Jaxon is an Eagle Scout. Love to cook! Love to drink wine and mojito's! Love to entertain at the house! I am on the board for the Nebraska Chapter of the Penn State Alumni Association. I also volunteer and raise money for the Foodbank of the Heartland, who help out families and children in need.

SAVE THE DATE

SUNDAY, OCTOBER 15TH, 2017

Join Us In Celebrating

• 2017 HONOREES •

Hap Abraham Chef Claude Hampton, Jr.

Jim Olafsson Gary Rohwer

Jan and Les Schneiderman

SIGN UP FOR OMAHA RESTAURANT WEEK



BE A PART OF THE 10 TASTIEST DAYS IN OMAHA
September 15-24 • Sign up today at OmahaRestaurantWeek.com



phone: 402-493-4739
fax: 402-493-3197

4270 N. 139th Street
Omaha, NE 68164

April 23, 2017

Dear Omaha Restaurant Association Member,

Champions Run continues to provide great service on a great course so we have decided to return for the 2017 tournament on **Monday, August 14th!** This tournament benefits our industry through quality, service and education. The profits will be used for scholarships, food safety awareness and education supplies to keep our industry "better than par!"

Last year, scholarships totaling thousands of dollars were given to students pursuing a college level education in our field as well as professors furthering their knowledge through workshops. We also supported the ProStart culinary program and helped to feed the hungry through the Food Bank of the Heartland and No More Empty Pots.

I would like to thank you for any support you have given in the past and for considering us now and possibly in the future. **We are asking for your support by donating to the raffle or flag prizes, participating in the event and/or sponsoring a hole.** This can be in the form of a gift certificate, merchandise or a cash donation.

We hope you agree to be a sponsor of this event. There are two levels of sponsorship:

Level I - \$225 Sponsorship

This sponsorship includes a sign bearing your company name & logo, as determined by you, displayed on the course throughout the entire day. This level also offers the opportunity to promote your company by either donating the prize for that hole or supplying complimentary samples to be handed out to golf participants.

Level II - \$750 Sponsorship

This level of sponsorship includes everything mentioned above plus a foursome with carts, driving range with balls, lunch and dinner!

If you would like to be a sponsor, donor, or participant, please send your check written to the Omaha Restaurant Association to 4270 N. 139th St., 68164. If we do not have your logo for the sign, please send a jpeg of it to dineoutoften@cox.net. **The number of golfers is limited to 160 so sign up before the entry deadline of August 1st.** If you would like to pay by credit card visit www.dineoutomaha.com but please mail in your form.

The ORA is a non-profit, volunteer organization with a 501c status. Our tax ID # is 47-0488013. All taxes are included in these prices.

Thank you for your continued support and generosity.

Sincerely,

Jennifer J. Warren
Executive Director



phone: 402-493-4739
fax: 402-493-3197

4270 N. 139th Street
Omaha, NE 68164

OMAHA RESTAURANT ASSOCIATION GOLF SRAMBLE SIGN-UP / SPONSORSHIP FORM

Champions Run

13800 Eagle Run Drive

Monday August 14th, 2017

10:00 a.m. Check-in & Lunch/Driving Range 11:00 a.m. Shotgun Start/Texas Scramble

4:00 p.m. Cocktails Followed by Dinner & Prizes

☐ **Golf Participant Only (\$160/person) Includes golf w/ cart, driving range, lunch, dinner & tax**

☐ **Dinner Only (\$35/person) Includes tax**

Please Circle the Number of Golfers: 1 2 3 4

1.) Name: _____

Company: _____

2.) Name: _____

Contact name: _____

3.) Name: _____

Phone & e-mail: _____

4.) Name: _____

☐ **Level 1 Sponsor \$225 (includes tax)**

This sponsorship includes a sign bearing your company name and logo which will be displayed on the course throughout the entire day. Level 1 also offers to you the opportunity to promote your company product by either donating the prize for that hole or supplying complimentary samples to be handed out to golfers. If able, we would greatly appreciate both!

☐ Please create a sponsorship sign for me. I would like the following Company name printed on my sign and will send a jpeg of my logo to dineoutoften@cox.net. (Please print)

☐ I would like to donate a gift for a FLAG PRIZE, contact me at the above phone number.

☐ Cannot attend. Please accept the enclosed donation in support of this event.

☐ **Level 2 Sponsor \$750 (includes tax)**

This sponsorship includes all of the features of a Level I Sponsor plus a foursome, driving range, cart, lunch and dinner.

Company: _____

Contact name: _____

Phone & e-mail: _____

My Tournament Team Members Are:

1.) Name: _____

2.) Name: _____

3.) Name: _____

4.) Name: _____

I would like to donate a gift for a FLAG PRIZE. Please contact me.

Please send check to: ORA, 4270 N 139th St, Omaha, NE 68164 or visit www.dineoutomaha.com to pay by credit

CUT HERE AND MAIL



“Being in this industry in a seasonal community, there’s a great sense of security knowing American Express® is an option.”

- Jessie Shetler, Owner,
Butcher’s Chop House and Bar, Park City, UT



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- Invest in marketing

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