

SEPTEMBER Monthly Meeting; 3:30 **Heartland Payment Systems**

17705 Pebble Circle

SEPTEMBER Omaha Restaurant Week 15-24 (See Ad on page 2 for details)

OCTOBER Monthly Meeting; 3:30 10 Julios, 2820 S. 123rd Crt **OCTOBER** Omaha Hospitality

HALL OF FAME-5:00 p.m. 15

OCTOBER ServeSafe[™] Management 30-31 Training (See page 1 for details)

NOVEMBER Monthly Meeting; 3:30 Lot 2, 6207 Maple St. 14

DECEMBER Monthly Meeting; 3:30 5 Spencer's, 102 S 10th St

JANUARY Annual Dinner Meeting; Founders One Nine-5:00 p.m. 2

*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.

ACCEPTING BOARD NOMINATIONS NOW FOR 2018-2019.

Please e-mail contact information and why that person would be an asset to the ORA Board to dineoutoften@cox.net.

Omaha Restaurant Association Board of Directors

PRESIDENT GLENN WHEELER

Spencer's for Steaks & Chops

VICE PRESIDENT MATT BROWN

V Mertz/Trio

SECRETARY

BARB APPLEGATE Con Agra Foods

TREASURER JERRY SMITH Loffredo Fresh Produce

IMMEDIATE PAST PRESIDENT DANIELLE EMSICK

La Casa Pizzaria

EXECUTIVE DIRECTOR JENNIE WARREN RESTAURANT DIRECTORS PURVEYOR DIRECTORS MATT BURBACH

Railcar/Timber Wood Fire Bistro

NATALIE HANKINS DJs Dugout

JIM LOCKE Legend's Patio Grill and Bar DAVE MAINELLI

Julio's **BRAD MARR**

ELLEN OSBORNE Stokes/Twisted Fork **ERIN VIK**

Lot 2

Access 66 Catering **CHRIS WRAY** Jams Bar and Grill

KIM BROWN Sysco Lincoln, Inc.

TOM HAMBURGER Southern Glazer's Wine and Spirits

> **CHAD MACKERMAN** Pepsi

JEFF PETERSON Ameripride Linen & Apparel

ZACH SOVEREIGN Johnson Brothers of NE

KATIE VAP Quality Brands of Omaha

MIKE PARKER Republic National Distributing Co.

> **ANTHONY ZELTNER** Reinhart Food Service

EX-OFFICIO DIRECTORS

JOE GAUBE - Douglas County Health Dept., **LARISSA CODR**, Heartland Payment Systems

LIAISONS

BRIAN O'MALLEY *Institute for the Culinary Arts @ MCC* **BRAIN BARKS** Food Bank for the Heartland **BRANDY NIELSON** Nebraska Restaurant Association

> Omaha, NE 68164 4270 N 139 Street





INSIDE THIS ISSUE

- Annual Golf Outing
- Board Member Bio ???
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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.



- BIG FRED'S PIZZA
- DOLCE
- HERBE SAINTE
- RSM SERVICE GROUP
- SUJIS KOREAN GRILL

VALUBLE MEMBER

Management ServeSafe[™] Training

TAKE ADVANTAGE OF THIS ONE TIME OFFER!!! The Omaha Restaurant Association is offering to help pay for Management Food Safety Training through ServSafe and the UNL Extension Office. Their testing office is located at 8015 W Center Road. We will pay for the first 40 managers who sign up for 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

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.



Volume 30

From Your President

I hated to miss out at the golf tournament but duty called that day! I heard nothing but great stories and comments and feel like I really missed out. I am really looking forward to the Hall of Fame Dinner on October 15th at the ICA at MCC. I have some great friends getting inducted and always look forward to seeing what the future chefs are learning and how they can execute a meal of this caliber. If you have never attended this event honoring industry leaders who make a real difference in our immediate community I encourage you to attend.

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



A Benefit for Hospitality and Culinary Education



Sunday, October 15, 2017

5 p.m. Hors d'oeuvre Reception 6 p.m. Dinner and Program Dessert Reception Follows Program

2017 Inductees

Hap Abraham Claude Hampton, Jr. Haukur "Jim" Olafsson Gary Rohwer Les and Jan Schneiderman

Food prepared by MCC's Institute for the Culinary Arts

The Institute for the Culinary Arts at Metropolitan Community College · Fort Omaha Campus

32nd and Sorensen Parkway \$76.75 per person (includes tax) | Invitation is open to the public Tickets available by calling 402.493.4739

To Make your Reservations; Email majwarren@cox.net



lue skys and a slight warm ★ breeze met the board mem-

bers gathered at 8 a.m. to assist the club in getting ready for the big day. At 10 a.m. the golfers began to arrive, unloading clubs and bags, ready for a perfect day of golf at Champions Run. After checking in and buying their raffle/ mulligan tickets, they were greeted with a Red Bull, Bloody Mary or Peach Tea. After grabbing a fresh Philly from Glenn Valley Foods they took a minute or two to check out their DJs Dugout Grab Bag. The shotgun start began at 11 a.m. cart motors started to hum and the 2017 ORA golf tournament was off to an exciting start.

On nearly every hole there was either a flag prize or contest or a tasting. Jake's Cigars donated cigars to be sold and the ORA benefitted by the \$150 profit. John Wade won half the pot at the Poker Hole with a 5 of a kind. He was awarded \$425 and so was the ORA!

Coke had a fun little contest where you drove your ball and tried to

pop a can. Chad King won a neon refrigerator and the ORA collected

SEPTEMBER 15-24

OmahaRestaurantWeek.com

A portion of Omaha Restaurant Week

FOODBANK

\$610!! Premier Midwest and **Boulevard Brewing Company** sponsored a chipping contest on hole #12. Trent Smith won an overnight stay in

Kansas City and a tour for 20 at the Brewery. The ORA received \$240.

After golf, everyone gathered at the clubhouse and picked up the group photo images taken by Beverly Nelligan of the Profit Source Group.

An upscale BBQ menu was prepared by Champion's own Chef Rob and all the prizes were handed out. Third place went to the Sgt. Peffer's Millard group, Thompson, Thompson, Christiansen and Heenan. Second Place went to Cutchall, Wray, Walker and Griggs. The first place team was Smith and Alexander from Loffredo Fresh Produce Co. and Gentile from Acosta. They were awarded a 4 some with dinner afterwards for 8 at Champions Run.

Thank you all who donated beverage products: Chester-



ANNUAL DINNER MEETING. Monday, January 22nd, 5:00 p.m. at Founders One Nine.

Five Member Chefs will each prepare a course! We will be inducting the new board members and celebrating the accomplishments of the Restaurateur of the Year and the Purveyor of the Year.

man Coca Cola, Pepsi Co., Beam Suntory, Johnson Brothers, Republic National Distributing Co., Southern Glazer's Wine & Spirits, Premier Midwest and Quality Brands.

Thank you all who donated food products: Con Agra Foods, Glenn Valley Foods, Loffredo Fresh Produce, Omaha Steaks, Reinhart, Rotella's, and Sysco Lincoln Inc.

And lastly, thank you all who donated prizes, sponsored, worked, and played!

Culinary Scholarships and Feeding the Hungry is our mission and proceeds from this event will be directed towards them.



Board Member Bio

NATALIE HANKINS

Executive Assistant DJ'S DUGOUT



Hi all, My name is Natalie Hankins, I am currently the Executive Assistant to Darwin Hanssen the owner of DJ's Dugout. I began in the restaurant industry as a busser at a local Golf Course when I was just 14. I have worked as a hostess, server and Bartender at a handful of places throughout my career. I began with DJ's Dugout in March of 2010 as a Bartender/ Server then became the Assistant Manager at the DJ's Dugout in Bellevue. I love my current position, taking care of HR, finalizing Payroll, Benefits, assisting with Marketing and everyday operations to all 6 DJ's Dugout Locations.

I met my husband Justin 6 years ago, we met on match.com. We have been married for just over 4 years. We have a daughter Ansley who just turned 3, she is literally what makes our world go around. Justin is a Credit Analyst for the Swine team at Farm Credit Services of America.

I love being on the board and involved in the Omaha Restaurant Association because it allows me to meet so many great people in the restaurant industry. I love the events and the networking it has provided me.

Outside of work and the Omaha Restaurant association I really enjoy doing things with my family. Being a mom is one of the most rewarding things I have ever done in my life and look forward to what it has in store for me in the future. My family lives in Northern Iowa and my husband's lives in Western Nebraska so we try to travel there to visit as often as we can. I also enjoy creating memories for our daughter she is my little mini and we love shopping, golfing, going to the pool, and the park together. I enjoy wine and have a monthly neighborhood wine night that I really look forward to.

Looking forward to the future of my career with DJ's Dugout and staying involved in the Omaha Restaurant Association.

SAVE THE DATE SUNDAY, OCTOBER 15TH, 2017

Join Us In Celebrating 2017 HONOREES

Hap Abraham Claude Hampton, Jr. Jim Olafsson Gary Rohwer Ian and Les Schneiderman



Omaha Restaurant Association Golf Scramble Maha Restaurant Association Gott Scramb Monday August 14th, 2017 CHAMPIONS RUN GOLF COURSE 13800 Eagle Run Drive Proceeds go towards culinary scholarships and education, as well as feeding the hungry

10:00 AM: Check-In & Lunch Driving Range w balls
11:00 PM: Shotgun Start
4:00 PM: Cocktails Followed by Dinner & Prizes

Schedule of Event Costs
4:00 PM: Cocktails Followed by Dinner & Prizes

Levent Costs
4:00 PM: Cocktails Followed by Dinner & Prizes

Step Includes above with sponsorship

S750: Dinner Only

Number of golfers is limited to 160 golfers!

~ SIGN UP EARLY ~

Entry Deadline is August 1st
This is a fun event, you don't need to
be a serious golfer to play!













































































