

EVENTS CALENDAR

JANUARY 22 Annual Dinner Meeting;
Founders One Nine-5:30 pm

FEBRUARY 12 Monthly Meeting; 3:30 pm
Location - TBD

MARCH 4 Industry Night Out; 6:00pm
DJs Dugout-Downtown

*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.

In Memoriam



Our deepest sympathies to the entire Schrack and Hockenberg's families for the loss of Tom Schrack, Sr.

He was a great friend and incredible supporter to the ORA and will be missed dearly.

Omaha Restaurant Association Board of Directors

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for Steaks & Chops*

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4270 N 139 Street
Omaha, NE 68164





NEWS & VIEWS

Volume 30

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December 2017

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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 upcoming newsletters, please mail to the ORA - 4270 N. 139th Street, 68164, or CALL (402) 493-4739.



• PROFIT SOURCE
RESTAURANT CONSULTANTS

ORA MEMBERS ATTEND MANAGEMENT TRAINING

The Omaha Restaurant Association was delighted to see 19 Member Restaurants take part in the ServSafe classes that were offered in October. The ORA is working on a date this spring to offer another class for additional members. These are two day Management Training courses and all you are responsible for is the book! ORA will pay the rest! There is talk this training will be a mandatory requirement for all restaurants and the Association would like to help you be prepared. Look for more information in the March newsletter.



All photos were graciously provided by Sheri Potter at
TENDENZA FOOD PHOTOGRAPHY AND DESIGN
EMAIL; SheriPotter@me.com • PHONE; 402-933-3848

From Your President

Hello Everyone,

What a great year we had! I really enjoyed my first year as President of the Omaha Restaurant Association.

We had some great involvement at our events and some great new members join the Association. That is what I like to see. We could use some new young chefs sharing their talents with us at the Annual Dinner and Too Many Cooks in the Kitchen. I have to admit, I like that comradery behind the scenes! We have enjoyed bringing in the crazy talent from the mixology world and look forward to more of that at our Annual Dinner and Industry Night Out.

We oversold our Golf Tournament again and had a blast out at Champions Run. What a great facility and staff.

Last, but definitely not least, we had some pretty amazing industry leaders join the Omaha Hospitality Hall of Fame, an organization I am truly humbled to be a part of.

Happy Holidays to All, Until next time, Dine Out Often,
Your President, Glenn Wheeler



74th Annual Dinner Meeting

MONDAY, JANUARY 22, 2018

5:30 Cocktails and Hors d'oeuvres
6:30 Dinner, Awards and Inductions
8:00 Dessert, After Dinner Drinks, Photo Booth,
and Celebration of Award Winners

FOUNDERS ONE • NINE
1915 Jackson Street

2017 Restaurateur of the Year
2017 Purveyor of the Year
2017 Harold Norman Excellence Award

—6 chefs each preparing a course—

\$81.75 PER PERSON
\$55 is tax deductible, tax is included

Business Casual

For reservations and payment
call 402.493.4739, visit www.dineoutomaha.com,
or mail check to 4270 N. 139th Street • Omaha, NE 68164



2017 HALL OF FAME HONORS NOMINEES

25 Years of Celebrating Omaha's Hospitality Leadership

This year's event took on an extra special air of celebration as it was also the 25th Anniversary of the Omaha Hospitality Hall of Fame.

Joining in the festivities were the 2017 inductees into the Hall of Fame; Hap Abraham- Abrahams Catering, Claude Hampton, Jr. - Chef and Sales Manger, Absolutely Fresh Seafood Co., Haukur "Jim" Olafsson - H. Olafsson International Specialty Foods, Gary Rohwer - Glenn Valley Foods and Les and Jan Schneiderman - KB Foods.

Themed cocktails reminiscent of those served in the early 80's awaited arriving guests along with fancy Hors D'oeuvre prepared by Chefs Michael Combs, Stephen Bell, Oystein Solberg and Student Angela Nichols.

The culinary theory labs provided spaces for each of the five inductees to meet and greet guests joining them for the dinner event. After the cocktail reception, guests made their way to the ballroom for a formal dinner and award ceremony.

Former inductees joined the newest honorees in the Hall of Fame Hallway, located just outside the ballroom. Old friends greeted each other as they lined up for the



celebrated "walk of fame" into the ballroom to raise their glasses for champagne toast honoring the newest inductees.

The evening's meal was created to honor the inductees by the students, faculty and staff at the Institute for the Culinary Arts.

The awards ceremony concluded with Dessert and an After Dinner Drink Reception in the Sage Student Bistro.

The purpose of the dinner and ceremony is to recognize achievement in the restaurant/hospitality industry to include past and present restaurant owners, managers, chefs, event planners, culinarians, educators, purveyors and others who have significantly contributed to the industry.

The annual induction dinner is a fund raiser for culinary and hospitality students presided over by the Omaha Hospitality Hall of Fame Board. The Hall of Fame is hosted by the ICA, Fort Omaha Campus and presented by the Omaha Restaurant Association. Recognition of the honorees is given at this annual induction dinner.

The menu creation and food preparation is by the students, faculty and mentors of the ICA.

The Hall of Fame event would not be possible without the generous support from Absolutely Fresh Seafood, Ameripride Linen, Chesterman Coca-Cola, Di Tendenza Photography, Johnson Brothers, Loffredo Fresh Produce, Omaha Steaks, Pepsi, Premier Midwest, Quality Brands, Reinhart Foodservice, RNDC, Rotella's Italian Bakery, Southern Glazer's Wine and Spirits, Sysco Lincoln, Inc. and US Foods.

ANNUAL DINNER MEETING (VOTING BALLOT & INSTRUCTIONS ON BACK PAGE)

Please take a minute to cast your vote for RESTAURATEUR OF THE YEAR, PURVEYOR OF THE YEAR and EMPLOYEE OF THE YEAR (*Harold Norman Excellence Award*).

Please notice, the past recipients of the RESTAURATEUR OF THE YEAR are listed and cannot be nominated and voted for again.

Fill in the name of a person you feel goes the extra mile to make our industry better. Qualifications could be not only running a very successful business, setting examples through good food, a clean, responsible environment and good management, but also some one who gives back to the community, gets involved in industry issues and is someone people aspire to be like.

The PURVEYOR OF THE YEAR can be chosen from five companies that the board of the ORA feels give a tremendous amount of support not only our mission, but to their customers. There are many deserving companies and we do not list recent winners. Please choose from these very deserving companies only.

The EMPLOYEE OF THE YEAR (*Harold Norman Excellence Award*) was created to honor the hard working employee that often goes unthanked. This is time for you and your co-workers to nominate someone you feel goes above and beyond their call of duty. Let us know via e-mail the reason you would like this person to receive the award and be honored at the Annual Dinner Meeting. Please send your email to; DineOutOmaha@cox.net.

A cocktail hour from 5:30-6:30 will be followed by a six course meal prepared by six different member chefs. The evening will end with desserts paired with after dinner drinks and a photobooth to celebrate with the award recipients.

We hope to see you at Founders One Nine on January 22nd!

Board Member Bio

TOM HAMBURGER
PORTFOLIO MANAGER NEBRASKA
SOUTHERN GLAZER'S WINE AND SPIRITS



My hospitality experience began at a bowling alley as a procurement specialist of empty long neck bottles and table litter (also known as a porter). While attending Kearney State College, I tended bar at The Buffalo Chips Saloon and Peppermill Restaurant. The next progression led to my wife Teri and I moving to North Platte to open and manage a second Peppermill location for the Schultz family.

My Omaha tenure includes 8 years as a service manager for Bill Johnette and Mac Thompson at The Neon Goose Café. I began my wholesale career at Finocchiaro Wine Company as an

on-premise sales representative & concluded as the on-premise manager. The past 17 years began at Sterling Distributing Company, which was purchased in 2016 by Southern Wine and Spirits and then merged with Glazer's creating Southern Glazer's Wine and Spirits. My role as a portfolio manager provides the opportunity to represent amazing wine and spirits collections in the Nebraska market.

Teri and I have been married 34 years. We enjoy dining out, traveling, Creighton Basketball, and Northwestern Football. I love to golf, but must admit golf does not love me back. Our daughter Frankie, recently graduated from Northwestern University and now resides in Boston.

I have sincerely enjoyed participating in the Omaha Restaurant Association. My first exposure was in the 80's. My wife was a member of the board of directors and had a "go to guy" for set up and clean up at the events (reference porter experience). In the past couple of years, serving on the board has provided the opportunity to rediscover the drive and dedication of the membership. Their generosity and provision of time and talent is impressive. It is a pleasure to work alongside the creative talent in the Omaha Restaurant Association.

save the date

FAMILY MEAL

1-28-18

Metropolitan Community College
INSTITUTE FOR THE
CULINARY ARTS

Find us on 

Come as you are and gather around the table with alumni, former students, faculty and industry professionals to network and support scholarships helping those already in the industry seek an education to advance their skills & careers. Purchase your ticket from BrownPaperTickets.com!

ADVANCE TICKETS ONLY - \$15.

 CONGRATULATIONS TO BRIAN O'MALLEY ON HIS RECENT PROMOTION TO ASSOCIATE DEAN OF ICA!

Omaha Hospitality Hall of Fame Celebration

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





EVENT PHOTOS December 2017



OFFICIAL BALLOT

OMAHA RESTAURANT ASSOCIATION - RESTAURATEUR OF THE YEAR 2017 - PURVEYOR OF THE YEAR 2017 - - HAROLD NORMAN EXCELLENCE AWARD 2017 -

Please vote on the ballot below by January 8th 2018 and return it to:

OMAHA RESTAURANT ASSOCIATION

4270 N. 139th Street

Omaha, NE. 68164

E-mail: dineoutoften@cox.net or

Fax: (402) 493-3197

Winners will be presented at the ANNUAL DINNER MEETING at Founders One Nine
on January 22nd 2018 and will **NOT** be informed prior to the meeting

RESTURATEUR OF THE YEAR AWARD 2017

-YOU CANNOT SELECT A PAST RECIPIENT-

Please choose someone you believe stands out in the industry through providing an outstanding business as well as contributing to the industry through the ORA and other civic causes.

PRIOR WINNERS:

1988 Jack Kawa
1989 Mac Thompson
1990 Rick Fox
1991 Linda Anania
1992 Ron Samuelson
1993 David Hayes
1994 John Chisholm
1995 Bill McKenna
1996 R. Tim Pepper
1997 Mark Hoch
1998 Denis Hall
1999 Matt Warren
2000 Brian Magee
2001 Sally Kawa
2002 Vince Fletcher
2003 Ann Mellen
2004 Nicole Jesse
2005 Chuck Caniglia
2006 Cedric Fichpain
2007 Katie O'Connor
2008 Tony Fucinaro, Jr.
2009 Cory Guyer
2010 John Wade
2011 Yves Menard
2012 Greg Lindberg/Don & Marie Losole
2013 Brad Marr
2014 Glenn Wheeler
2015 Jared Clarke
2016 Jennifer Coco

2017 _____

Please fill in your choice for RESTAURATEUR OF THE YEAR

PURVEYOR OF THE YEAR 2017

-CHOOSE ONE OF THE FOLLOWING FIVE PURVEYORS-

All outstanding companies, who promote the mission of the ORA by sponsoring and attending the events and have a strong desire to improve the hospitality industry.

VOTE FOR ONE:

- ☐ AMERIPRIDE LINEN
- ☐ H. OLAFSSON INTERNATIONAL SPECIALTY FOODS
- ☐ PREMIER MIDWEST BEVERAGE
- ☐ PEPSI
- ☐ SOUTHERN GLAZER'S WINE & SPIRITS

HAROLD NORMAN EXCELLENCE AWARD 2017

Choose any employee who shows strong leadership, works hard, is dedicated, loyal and wants to see improvement in the industry. **Include a short story of why you choose this person Please email to:*
DineOutOmaha@cox.net.

PRIOR WINNERS: 2012 Matt Warren • 2013 Danielle Emsick
• 2014 Katie Vap • 2015 Kevin Caniglia • 2016 Brian Young

2017 _____

Please fill in your choice for EMPLOYEE OF THE YEAR
- HAROLD NORMAN EXCELLENCE AWARD -