

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

MARCH	Industry Night Out; 6:00pm
4	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**

**RESTAURANT DIRECTORS PURVEYOR DIRECTORS** 

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Spencer's

for Steaks & Chops

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Con Agra Foods

TREASURER

JERRY SMITH

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**IMMEDIATE PAST** 

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La Casa Pizzaria

EXECUTIVE

DIRECTOR

JENNIE WARREN

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** 

Lot 2 ELLEN OSBORNE

Stokes/Twisted Fork

**ERIN VIK** 

Access 66 Catering

CHRIS WRAY

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**EX-OFFICIO DIRECTORS** 

Johnson Brothers of NE KATIE VAP

Quality Brands of Omaha MIKE PARKER

**KIM BROWN** 

Sysco Lincoln, Inc.

TOM HAMBURGER

Southern Glazer's Wine and Spirits

CHAD MACKERMAN

Pepsi

JEFF PETERSON

Ameripride Linen & Apparel

ZACH SOVEREIGN

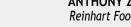
Republic National Distributing Co.

Reinhart Food Service

Omaha, NE 68164 4270 N 139 Street

TNANUATES

# ANTHONY ZELTNER



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



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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.



• 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.

National Restaurant Association

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





# 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 champaign 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 recepients.

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

Board Member Book 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.



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!

# EVENTPHOTOS December 2017

Omaha Hospitality Hall of Fame Celebration A Benefit for Hospitality and Culinary Education





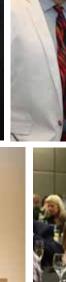
5 p.m. Hors d'oeuvre Reception 6 p.m. Dinner and Program Dessert Reception Follows Program

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

Food prepared by MCC's instant *The Institute for the Culinary Otus* at Metropolitan Community College • Fort Omaha Campus 32nd and Sorensen Parkway 32nd and Sorensen Parkway 576.75 per person (includes tax) | Invitation is open to the pul 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 8<sup>th</sup> 2018 and return it to: OMAHA RESTAURANT ASSOCIATION

> 4270 N. 139<sup>th</sup> Street Omaha, NE. 68164 E-mail: <u>dineoutoften@cox.net</u> or Fax: (402) 493-3197

Winners will be presented at the ANNUAL DINNER MEETING at Founders One Nine on January 22<sup>nd</sup> 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:**

FRIV	K WINNERS.			
1989 1990 1991 1992 1993 1994 1995 1996 1997 1998 1999 2000 2001 2002 2003 2004 2005 2006 2007 2008 2009	Jack Kawa Mac Thompson Rick Fox Linda Anania Ron Samuelson David Hayes John Chisholm Bill McKenna R. Tim Peffer Mark Hoch Denis Hall Matt Warren Brian Magee Sally Kawa Vince Fletcher Ann Mellen Nicole Jesse Chuck Caniglia Cedric Fichepain Katie O'Connor Tony Fucinaro, Jr. Cory Guyer John Wade			
2007 2008 2009 2010 2011 2012 2013 2014 2015	Katie O'Connor Tony Fucinaro, Jr. Cory Guyer	&	Marie	Losole

### 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 F	OR ONE:
AMERIPRIDE L	NEN
H. OLAFSSON SPECIALTY FO	INTERNATIONAL ODS
	VEST BEVERAGE
PEPSI	
SOUTHERN GL	AZER'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 -

Please fill in your choice for RESTAURATEUR OF THE YEAR

2017