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Cocktails with the Cans & Susan Ogborn's Send Off

Please join us for
cocktails, hors d'oeuvres and music
as we celebrate

President & CEO Susan Ogborn's upcoming
retirement while raising awareness at
Food Bank for the Heartland.

Thursday, April 19, 2018 5:00 - 7:00 p.m.

FOOD BANK FOR THE HEARTLAND
10525 J Street Omaha, NE 68127

\$25 per Guest - Business Casual Attire
Hosted by the Food Bank Friends

From Your President

Hello Everyone,

Coming out of a busy first quarter is an understatement! Whew! We started out with the Annual Dinner at it's new venue and new chefs preparing courses in my good friend's place. Quickly after that we had our membership drive at DJ's Dugout which was a lot of fun and a great place to have it. As if that wasn't enough, we moved Too Many Cooks in the Kitchen up to March (not covered in this addition), and now we get to sit back and put some finishing touches on our new website that should roll out April 2nd!

Thanks for everyone's support over the past few months. So many people contributed making it all possible!

Get out and enjoy the spring weather and come see some of your board member restaurateurs!

Dine Out Often,

Your President, Glenn Wheeler

2018 ANNUAL DINNER AND AWARDS NIGHT



Darwin Hanssen, DJ's Dugout receives traveling trophy for 2017 Restaurateur of the Year.

Catering Creation's, Founders One Nine was the new home to the Annual Dinner Meeting on Monday, January, 22nd. There was a terrible snow storm that night but almost 110 brave souls ventured out for a great time!

During the cocktail hour guests were able to enjoy Chef Jennifer Coco's Lobster Crème Brulee displayed in one of Jennifer and Chef Jeff Snow's homemade towers. The presentation was fabulous and people are still talking about the Crème Brulee!

Mixologists, were busy creating five interesting and delicious cocktails to inspire anyone to create at home or in their establishments. The cocktails were: REANIMATOR – Grey Goose Vodka, Copa de Oro, Cold Brew & Alertness, IRISH GOODBYE – The Irishman Irish Cream, Chocolate & Luck, SPARKLING NEGRONI – Bulldog London Gin, Cinzano 1757, Campari & Bubbles, COMPLETE CLARITY – Drumshanbo Irish Gin, Citric Acid, Simple Syrup & Serenity, THE GOOD LIFE

(BUTTERY-WASHED OLD FASHIONED) – *Butter washed Whiskey, Angostura Bitters, Orange Bitters*. Drinks were created by Dylan Thompson with V. Mertz, Brooke Shoemaker with Berry & Rye, and Alec Candelaria with Trio: Cocktails & Company.

As we sat for the dinner meeting, the induction of officers and awards, we were greeted by Housemade Breads made by Chef Jared Clarke at Timber Wood Fire Bistro and a Winter Citrus Salad prepared by Chef Jacob Newton at V Mertz. As the meeting continued, so did the courses. Chef Bobby Mekiney from M's Pub made an outstanding Sweet Potato Puree with Winter Garnishes, Chef Anthony Kueper from Dolce prepared an Ash Crusted Faroe Island Salmon and Chef Jared Clarke from Railcar and Timber made a Couque au vin Cassoulet! Last and definitely not least we were treated with Chef Jeff Snow's A Thesis of Banana Chocolate Cracker Jacks for dessert.

Be sure to see the new members who were inducted this year on the back of this newsletter. We are very excited to work with this amazing group. Thanks to the accomplishments of some of the existing board and many board members whose term has expired we were able to distribute almost \$44,000. As a result of the Hall of Fame Dinner we raised \$8,000. The rest of the year we profited and distributed \$36,000 to the following recipients to fulfill our mission of promoting the highest standard of quality in the Omaha hospitality industry through leadership, scholarship, philanthropy and advocacy, as well as feeding the hungry. 30% went to the Metropolitan Community College Foundation, 30% to the Hospitality Education Foundation, 20% to the Food

Bank for the Heartland, 10% to No More Empty Pots, 5% to Saving Grace Perishable Food Rescue and 5% to Feed Back Omaha. Lastly, we earmarked \$2500 for ServSafe training.

Before we adjourned the meeting and enjoyed some after dinner drinks and a photo booth in the great space at Founders One Nine, we awarded some very talented, generous and exceptional people and companies that make our industry a better one! Chef Jennifer Coco received her permanent trophy for 2016 Restaurateur of the Year and Darwin Hanssen received the traveling trophy for 2017 Restaurateur of the Year. Darwin and his crew are celebrating their 25th year in the business with DJ's Dugout, with 6 locations! Darwin is very generous to many organizations and we are lucky for his support in ours. He donated his space downtown for Industry Night Out and it was fantastic! Loffredo Fresh Produce was the 2016 Purveyor of the Year and Southern Glazer's Wine & Spirits was the 2017 Purveyor of the Year. Southern Glazers is a family of 22,000 team members who distribute more than 150 million cases of wine and spirits annually. This company is all about serving and giving and we truly appreciate them! The Harold Norman Excellence Award is the last award given. This award goes to an outstanding employee who goes above and beyond, day in and day out. While Chef Brian Young from the ICA collected his permanent award from 2016, Chef Bobby Mekiney from M's Pub accepted the 2017 award. Because of Bobby's mantra; "it can always be better and run smother" he excels at what he does and it doesn't go unnoticed. Thank you for giving back!



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Bill Evans, President and CEO
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INDUSTRY NIGHT OUT 2018

DJs Dugout fit the theme of our Annual Membership Drive/Industry Night Out perfectly!! Just in time for March Madness, our theme was basketball. The food was arena style with a flare; a hot dog station, a popcorn station and a nacho station with all the fixins. The mixology contest was a major competition with "brackets". Game players continued to advance by winning contests. The contests were games of trivia, as well as activities, like "shooting" the most olives in a glass or making the most baskets through an inflatable headband with a basketball ring on it. When teams won their bracket they could choose a crucial item from the pantry or steal one from their competitors.

The Industry Night Out is fun way to network with peers without even realizing you are making a contact or even a friend! We are excited to have our event at DJs again in 2019! We hope to see you there!



MUCH APPRECIATION

TO OUR GENEROUS SPONSORS FOR THE ANNUAL DINNER MEETING AND INDUSTRY NIGHT OUT

- CHESTERMAN COCA-COLA
- PEPSI
- CON AGRA BRANDS
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- US FOODS
- HEARTLAND PAYMENT SYSTEMS
- SPIN LINEN
- CATERING CREATIONS
- DJ'S DUGOUT
- DI TENDENZA, SHERI POTTER
- THE VERY TALENTED CHEFS AND MIXOLOGISTS

LOCAL RESTAURANTS GIVING BACK TO THE COMMUNITY BY FEEDING THOSE IN NEED.

FeedBack
Omaha

QUESTION: How do I get involved?

ANSWER: As a local restaurant or caterer, there are three ways to become involved in *FeedBack Omaha*.

1. FEEDING SHELTERS

Join in the Direct Delivery and serving of local area shelters. So far, we have served Francis/Sienna House, Open Door Mission, and Youth Emergency Services several times. Restaurants have joined together by bringing different courses and/or salads and soups, etc. Some just come along with staff for the serving and cleanup.

2. WASTE AND SURPLUS FOOD PICKUP

Saving Grace Perishable Food Rescue delivers food to shelters in the Omaha area. Restaurants often have extra food from catering or not so busy weekends. We also are recipients of many samples that sit on our shelves until they get thrown out. Because Saving Grace only has limited resources for pickup, we can pick up the food weekly (Sunday afternoons) and bring it to one location for a Monday Morning pickup and delivery.

3. STUDENT LUNCH DEBT PAYOFF

Through donations collected by area restaurants, an annual dine-out night, and restaurant direct support, *FeedBack Omaha* will go into schools where students and families have fallen behind and owe for their lunch or after school food programs. We will work with schools to pay off those debts so that there will be one less worry for them and their families.

QUESTION: If I sign up, do I have to give to the Waste Pickup every week?

ANSWER: Absolutely not. You only have to when you have food available. There will be a point person at each restaurant who will contact/email *FeedBack* and let them know they have food to be picked up. With enough restaurants and caterers participating, there could be plenty to give.

QUESTION: Can I donate money for student relief?

ANSWER: Always. We are becoming a non-profit and this will help guide us on using the funds correctly. There will be only very small administrative spending and a complete volunteer basis to start.

QUESTION: Who do I contact?

ANSWER: Dave Mainelli Owner at Julio's Restaurant
dave.mainelli@julios.com

Board Member Bio

JESSICA KEITH

BLACKSTONE STORE MANAGER
CORKSCREW WINE AND CHEESE



Jessica is a native of Omaha who spent five years living in Chicago! Conducting a lot of research and development on the Wine Industry in Chicago gave her a broader appreciation for the food & beverage industry. She holds a Bachelor's degree in Business Administration with ten plus years working in Human Resources. Jessica became a Business Owner in 2012, operating Pyramid Safety Solutions, TJ Contracting and Corkscrew Wine and Cheese.

Corkscrew Wine & Cheese was opened 13 years ago by her brother and sister-in-law, Corey & Anne Keith. Jessica's full time involvement with Corkscrew began when a second location in the Blackstone District was opened. The sister location has been open for three years! This location has an extended food menu that caters to a more "on premise" environment. Jessica is responsible for overseeing the operation of Blackstone as well all onsite & offsite events for both locations.

2018 promises to be a busy year for Corkscrew as they plan to roll out a larger kitchen operation at the Rockbrook location to provide extended food items. As brother & sister, they work well together, sharing the same values, commitment, and loyalty and most importantly love of wine. Jessica has streamlined processes and procedures to allow successful growth of the Corkscrew Empire.

Jessica spends personal time with family & friends, sharing the passion of food & wine by cooking at home or dining out trying to keep up with all the new restaurants in the Omaha area! She loves to travel, believing travel is the best way to reenergize!

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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





SECTION ROW SEAT
VIP 2018 #500



Raffle Prizes • Fan Food
Friends & Fun

12th Annual Membership Drive

SUNDAY, MARCH 4TH, 2018

TIP OFF AT 6 • CASH BAR AT 8

DJ'S DUGOUT COURT

10TH & CAPITOL

CASUAL BASKETBALL ATTIRE

\$15.70 TICKETS

TO ORDER, EMAIL DINEOUTOFTEN@COX.NET

YOU MUST BE 21 TO ATTEND

New members receive 6 free tickets!

JOIN THE COMPETITION! WILL YOUR BRACKET
WIN THE IRON MIXOLOGY COMPETITION?

ADMIT 1



S L A M D U N K





2018 SCHOLARSHIP
APPLICATION

DEADLINE TO APPLY:
APRIL 15TH

The Nebraska Restaurant Association Hospitality Education Foundation provides scholarship opportunities for qualified students that plan to pursue higher education within the state of Nebraska in the fields of culinary and hospitality.

Scholarship(s) will be awarded, at the discretion of the committee, of up to \$4,000.00.

PART A:

Name: _____

Cell Phone: _____

E-Mail: _____

Current Address: _____

City: _____ State: _____ Zip-Code _____

Current High School or Career Academy _____
GPA _____

Post-Secondary School Information

Post-Secondary School _____

School Address _____

City: _____ State: _____ Zip-Code _____

Major: _____

GPA: _____

Will earn a(n): Associates _____ Bachelors _____ Certificate _____

Are you a previous NRAHEF/NRAEF Scholarship winner? Yes _____ No _____

Employment Information

I am currently working in the restaurant/foodservice industry: Yes _____ No _____

My current position is _____ I am working Full-time _____ Part Time _____

I have participated in a Nebraska ProStart Culinary or Management Program: Yes _____ No _____

EVENTS CALENDAR

APRIL 10th	Monthly Meeting - 3:30 Timber Wood Fire Bistro 8702 Pacific Street
MAY 8th	Monthly Meeting - 3:30 Monarch Prime & Bar (Hotel Deco) 315 South 15th Street
JUNE	OFF
JULY	OFF
AUGUST 13th	Annual Golf Tournament Champions Run 10:00 a.m. 13800 Eagle Run Drive

*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.

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

Omaha Restaurant Association Board of Directors

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