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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! ServeSafe™ Food Handlers and Management Training

ServSafe
National Restaurant Association

As a benefit of the ORA we will be offering **FREE ServSafe Food Handlers Classes** for the first 20 to register at 3 different times this year. Members/Concepts may have up to three employees attend. The 3 times are all Mondays from 1:30-4:00 (1) July 9th, (2) October 1st or (3) December 3rd. **THIS IS A ONE DAY COURSE.** These classes will take place at the Extension Office on 80th & West Center Road. The book is included as well as the testing and a 2 year certificate, good across the U.S.!

We will also be offering another **FREE ServSafe Management Training Course** to the first 40 Members/Concepts who RSVP. Class will be held at the Extension Office on Monday, Oct. 22nd from 9:00-4:00 **AND** Tuesday, Oct. 23rd from 9:00-2:30. **THIS IS A TWO DAY COURSE.** You will only be responsible for purchasing or borrowing the ServSafe Course Book in English, 7th Edition. If you pass this course you will be certified for 5 years! RSVP online at; <https://dineoutomaha.com/events/list/>

From Your President

Hello Everyone,

Another Too Many Cooks in the Kitchen event under our belts. This year we topped off with 20 chefs and had to change rooms to accommodate the change. It was another success and always a good time with good chef friends and good food! Did I say good food? I mean **OUTSTANDING** food to say the least. We are participating in the Aksarben Farmers Market in July, August and September so come on out to taste some samples. Hope to see many of you at the Golf Tournament in August! Enjoy your summer.

Dine Out Often,

Your President, Glenn Wheeler

SIGN-UP THEN TEE-UP FOR THE BEST DAY OF GOLF FUN IN 2018



Omaha Restaurant Association Golf Scramble
Monday August 13th, 2018

Champions Run
13800 Eagle Run Drive

Proceeds go towards culinary scholarships and education, as well as feeding the hungry

Schedule of Events	Event Costs
10:00 AM: Check-In & Lunch Driving Range w/ balls	\$175: Includes Lunch, Golf with Cart and Dinner
11:00 PM: Shotgun Start	\$750: Includes above with sponsorship
4:00 PM: Cocktails Followed by Dinner & Prizes	\$50: Dinner Only

Number of Golfers is Limited to 164 golfers so Sign up Early
Entry Deadline is July 30th

This is a fun event, you don't need to be a serious golfer to play!
Get a foursome together or we'll pair you up.

Fun & Prizes!

Contests - Poker Hole - Sampling & Flag Prizes

Raffle Tickets: \$5 each or 5 for \$20 - Mulligans: \$20 each

Please Make Checks Payable to:
Omaha Restaurant Association
4270 North 139th Street, Omaha, Ne 68164 or
Visit www.dineoutomaha.com

TO MAKE YOUR RESERVATIONS;

Online [HTTPS://DINEOUTOMAHA.COM/ORA-GOLF-TOURNAMENT/](https://dineoutomaha.com/ora-golf-tournament/)

or Email dineoutomaha@cox.net

TOO MANY COOKS 2018



Too Many Cooks in the Kitchen was held on March 11th at the Hilton Omaha. It was our largest event with 20 participating chefs and 200 guests. Over \$20,000 was raised in the auction alone! Proceeds from this event go to culinary scholarships and hunger relief in our city.

We had a fantastic line-up of chefs/restaurants who prepared an amazing 5-course feast for 10 guests each. These included Chefs; Shawn Phifer from Della Costa, Anthony Keuper from Dolce, Jennifer Coco owner of J. Coco, Wilson

Calixte from Le Voltaire, Kimbler Harrold from Liberty Tavern, Doug Trammel from M's Pub, Dawn Spinharney from Omaha Marriott, Pitch Team for Pitch Pizzeria, Jared Clarke owner of Railcar and Timber, Brian Young from Sage Student Bistro, Andrew Loughrey from Stokin' Goat, Jon Seymour from Society 1854, Tim Galligher from Sodexo, Glenn Wheeler from Spencer's, Jimmy Masters from Stokes, Brian Everman & Dan Watts from Sysco Lincoln, Inc., Aron Mackevicius from Twisted Fork, Michael Rhoades from US Foods, and Jacob Newton from V Mertz. The dining experience alone made the night worthwhile and a great success but these

generous chefs didn't stop there. Twelve auction packages, where chefs auctioned themselves off alone or in groups followed the dining. The packages included dinners in their restaurants and in people's homes. There were hands-on dinners to progressive dinners on a limo bus to dinners in hotels accompanied by hotel rooms!

Our advice to those who want to attend next year is to make a reservation early in 2019 to get in on an incredible night for food, drink, auction and fun!! We would like to thank the many participating purveyor members who helped the chefs/restaurants with the costs of the product.



SAVE THE DATE
SUNDAY, OCTOBER 21ST, 2018

Join Us In Celebrating

~ 2018 HONOREES ~

*Dwight Becker Kim Brown Greg Cutchall
"Tiger" Tom Lynch Ann Mellen*

Board Member Bio

MATT BURBACH

Owner/General Manager | Railcar & Timber



I am a Nebraska native and grew up on a farm & ranch near Scottsbluff, Nebraska. My Dad's parents started this farm and were good cooks and always had a large garden with fresh produce and fruit trees. My grandparents lived on the same farm and I remember walking around the farm in the mornings with my grandmother getting fresh laid eggs, fresh apples and cherries, and lots of things from the garden. I think my love of food started there. My mom's parents lived in town but they too were good cooks. My grandfather fought on Guadalcanal and when he died we received a letter from one of his fellow Marines telling stories included one where he cooked spam in the middle of this terrible battle as a "treat" for everyone. I learned from a young age through my grandparents that fresh food matters. I learned not to waste food. I learned that even in the worst of times food can warm the soul. All of my grandparents loved cooking

and did it all of their lives. I was lucky to learn from them.

I went to college at the University of Nebraska at Lincoln during the "glory days" 1992 through 1997. I can't swear to it but yes I think I went to every game. While in college in Lincoln, I worked for an insurance consulting firm part time as an office worker and when I graduated, they offered me a job. I spent nearly three years traveling constantly, hitting every state except Alaska and Hawaii. Being on the road non-stop, I ate out almost every day, furthering my interest in food and the wide variety of it across the country. After three years of constant travel, I decided it was time to change in 2000 and I went to work for an insurance company which brought me to Omaha. I remained with the insurance company until 2018.

While traveling, a significant amount of my time was spent in the mid-Atlantic and New England areas. Sure, I loved going to Napa and Sonoma as well, but, as often as I could I went to small wineries. I especially loved visiting them in Virginia since often I might be the only person there and got to spend a lot of time listening and watching these winery owners explain their craft and walking through their beautiful properties. The wine country in Virginia is among the oldest in the country (Thomas Jefferson's vineyards still produce wine!). That's where my interest and love of wine started. I've also been lucky enough to spend time talking to many growers in sever-

al of Germany's wine regions and walking through their ancient -and steep!- vineyards in Ahr, Mosel, Baden and Pfalz. Have I told you I love wine?

I met my business partner Jared Clarke through my next door neighbor - they were friends in college. When the opportunity presented itself for Jared to open a restaurant about six years ago, he asked me to invest and I accepted...after assuring my banker I had not completely lost my mind! Railcar opened shortly thereafter. After a few years, we started planning for a second restaurant and Timber opened in 2017. I am fortunate to have such a great business partner and friend. Now that I'm out of corporate America I get to spend all of my time and energy on the restaurants. Like many of you I help with book-keeping, prep, and whatever else needs to be done.

Outside of the industry, I sing with the Saint Cecilia Cathedral Choir, which is extremely rewarding but a time commitment. In addition to singing each week at the Cathedral and for all Archdiocesan functions, last year we were invited to sing at the Vatican for the closing mass of the Jubilee Year of Mercy. We will likely be heading back to Europe to sing concerts in Spain next. The Saint Cecilia will host the Westminster Cathedral Choir from London in October and sing a joint mass with them. I also serve on the board for the Cathedral Arts Project.

EVENT PHOTOS

June 2018



M's PUB, PITCH PIZZERIA, RAILCAR MODERN AMERICAN KITCHEN, SAGE BISTRO, SMOKING COAT, SODEXO, SPENCER'S FOR STEAKS AND CHOPS, STOKES, SYSCO LINCOLN, STA. DOUCE, J COCO, LE VOLTAIRE, LIBERTY TAVERN, MARRIOTT DOWNTOWN, MARRIOTT REGENCY,

TOO MANY COOKS IN THE KITCHEN

You are cordially invited to
Omaha Restaurant Association's
TOO MANY COOKS IN THE KITCHEN
Sunday, March 11, 2018
Hilton Omaha • 1001 Cass Street
— All Under One Roof —

5:00-6:00 pm Social Hour with Selection of Restaurant
6:00-9:00 pm Gourmet Dinner

Participating chefs from restaurants and caterers include:
Shawn Phifer, Anthony Keuper, Jennifer Coco, Cedric Fichetpain,
Kimber Harrold, Jon Seymour, Dawn Spinharney, Bobby Mekiny,
Pitch Chef Team, Jared Clarke, Brian Young, Andrew Loughrey,
Tim Gallagher, Glenn Wheeler, Jimmy Masters, Brian Everman &
Dan Watts, Aron Mackevicius, Michael Rhoades and Jacob Newton.

Proceeds go to Feed the Hungry and Culinary Scholarships
\$115 per ticket, tax included | \$80 tax deductible
For more information, call Jennie at
Omaha Restaurant Association: 402.493.4739







4270 N. 139th Street, Omaha, NE 68164
Phone: 402-493-4739 ~ Fax: 402-493-3197
Online: DineOutOmaha.com

June 8, 2018

Dear Omaha Restaurant Association Member,

Champions Run continues to provide great service on a great course so we have decided to return for the 2018 tournament on **Monday, August 13th!** 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 helped feed the hungry through the Food Bank, No More Empty Pots and Saving Grace.

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 - \$250 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,

A handwritten signature in black ink, appearing to read "Jennifer J. Warren", written in a cursive style.

Jennifer J. Warren, Executive Director



4270 N. 139th Street, Omaha, NE 68164
Phone: 402-493-4739 ~ Fax: 402-493-3197
Online: DineOutOmaha.com

OMAHA RESTAURANT ASSOCIATION GOLF SRAMBLE SIGN-UP / SPONSORSHIP FORM

Champions Run

13800 Eagle Run Drive

Monday August 13th, 2018

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 (\$175/person) Includes golf w/ cart, driving range, lunch, dinner & tax**
☐ **Dinner Only (\$50/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 \$250 (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 139 St, Omaha, NE 68164 or www.dineoutomaha to pay by credit

EVENTS CALENDAR

AUGUST 13th Annual Golf Tournament
Champions Run 10:00 a.m.
13800 Eagle Run Drive

SEPT 11th Monthly Board Meeting
La Casa Pizzeria - 3:30 p.m.
4432 Leavenworth St

SEPT 14-23 Omaha Restaurant Week

OCTOBER 9th Monthly Board Meeting
Republic National
Distribution - 3:30 p.m.
8648 South 117th Street

OCTOBER 21st Hall of Fame Dinner

*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.

Photos in this issue were graciously provided by Sheri Potter at
TENDENZA FOOD
PHOTOGRAPHY AND DESIGNS.

Special thanks to the Hall of Fame
photo paparazzi team;

Beverly Nelligan

PROFIT SOURCE CONSULTANTS,
Stefanie Yawes

REVIVE IT HOME PROJECT PARTNERS
and friend of ORA Emily Rhoades Miloni.

FOR FOOD PHOTOGRAPHY
EMAIL; SheriPotter@me.com
PHONE; 402-321-3928

In Memoriam



Our deepest sympathies to the Paul Goebel family. Chef Goebel was an icon in the Omaha dining community and a member of Golden Toque. He was a mentor and friend to many.

Omaha Restaurant Association Board of Directors

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for Steaks & Chops
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BRANDY NIELSON Nebraska Restaurant Association
SHERI POTTER DiTendenza Food Photography and Design

1111 S 41st St, Omaha, NE 68105

DOUGLAS COUNTY HEALTH DEPARTMENT

WHAT WE DO

- STD testing and follow-up treatment
- Sexual health education
- Condom distribution at more than 75 locations
- Free "express testing" for chlamydia and gonorrhea at more than 12 STD outreach testing sites
- For more information visit www.douglascountyhealth.com



If you have any questions, please contact the Douglas County Health Department, STD Control Program at 402-444-7750.

STD Clinic

Phone
(402) 444-7112

Walk-In Hours (Call prior to visit)
Monday: 10:30am-5:15pm
Tuesday: 12:30pm-7:15pm
Wednesday-Friday: 8:30am-7:15pm
Saturday: 8:30am-3:15pm

*Closed federal holidays and the Saturday before a Monday holiday

Cost
24 years and younger: Free
25 years and older: \$15.00 (Cash or Check Only)

STD Testing

Sponsored by Douglas County Health Department
Get the facts! Get tested! In 2017, there were 3,668 reported cases of chlamydia, 1,801 cases of gonorrhea, and 13 cases of syphilis reported in Douglas County. Free, confidential and easy express urine STD tests for gonorrhea and chlamydia.

A.V. Sorenson Community Center: 2nd Saturday of the month (10-12) and 1st & 3rd Wed of the Month (5-8pm) • 4808 Cass St. (402) 444-5596

Benson Library Branch: 3rd Saturday of each Month (3-5pm) & 2nd Wednesday of the month (2-4pm) • 6015 Binney St. (402) 444-4848

Colburn Community Center: 2nd & 4th Wednesday of the month from (5-7pm) • 1515 S 24th St. (402) 444-4111

Excelsior Library Branch: 1st & 3rd Thursday from (2-4pm) • 2920 Bondswoman St. (402) 444-4299

Kohl's Pharmacy: 2nd Saturday of the month (1-3pm) 620 N 114th Street (402) 469-6612

Metro Community College (Elkhorn): Every Thursday 10am-12pm • 829 N. 204th Street (Commons)

Metro Community College (Main Campus): Every Wednesday 12-2pm • 5300 N 30th Street - Building 10 on 1st & 3rd Wednesday; Building 23 on 2nd & 4th Wednesday

Metro Community College (South Campus): Every Tuesday 10am-12pm 2502 • Edward Bebe Gomez Ave (Mahoney Building)

Millard Library Branch: 1st & 3rd Mondays of the month from (2-4pm) & 2nd Friday of the month from (3-5pm) & 4th Saturday of the month from (11-1) • 13214 Westwood Ln. (402) 444-4848

Milton Abraham Library Branch: 4th Saturday of the month (3-5pm) • 5111 N. 30th St. (402) 444-4284




Saddlebrook Community Center: 1st Wednesday from (6-8pm) • 14850 Laurel Ave. (402) 932-1580

South Omaha Library Branch: 1st & 3rd Saturdays of the month (9-11am) & 3rd Wednesday of the month (2-4pm) • 2909 Q Street (402) 444-4856

W. Clarke Swanson Branch: 2nd & 4th Thursday from (3-5pm) • 9101 W Dodge Rd. (402) 444-4852

W. Dale Clark, Main Library: 2nd & 4th Monday from (2-4pm) • 215 S. 15th St (402) 444-4800

Washington Library Branch: Every Tuesday (2-6pm) • 2868 Ames Ave. (402) 444-4849

A Spanish Version for the STD CLINIC locations with times can be downloaded from the ORA website; www.DineOutOmaha.com



MEMBER CHEFS TO PARTICIPATE IN AKSARBEN FARMERS MARKET

Visit www.dineoutomaha.com/farmers-market/ to see what chefs will be participating in the Aksarben Farmers Market in late July, August and September. These farm to table chefs will be using the farmer's products to prepare a "taste" to be handed out at the market.