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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.



- Acadian Grille
- C&C Produce
- Dr. Pepper Snapple Group
- Nurture Health
- Restaurant Depot
- Vitality Bowls
- Waypoint Food Group

## ~FOOD RECOVERY~



**FeedBack Omaha** is ready to begin collecting food for its Food Recovery part of the program. We will be sending out emails through the Omaha Restaurant

Association or independently to see if restaurants or caterers have food to be picked up. All we need will be a reply of "yes" and whether the food is frozen, refrigerated, or the dry storage type, then a time when someone will be there on Sunday and someone will pick it up. We are excited to get as many restaurants as we can involved, so that this can become a frequent exercise, even weekly. Question? Email Dave at [dave.mainelli@julios.com](mailto:dave.mainelli@julios.com)

## From Your President

Hello Everyone,

We enjoyed a small break over the beginning of the summer and dug right back in to make the golf tournament happen. It was a great time seeing everyone who came out to Champions to play in the tournament. I couldn't believe all the participating sponsors this year, there was something going on at every hole!! Thank you for your support! We are looking to honor some amazing contributors to our industry at this year's Hall of Fame. Come on out to the ICA to help them celebrate their lifetime of accomplishments.

Dine Out Often,

Your President, Glenn Wheeler

A Benefit for Hospitality and Culinary Education



*2018 Inductees*

Dwight Becker	Kim B. Brown
Greg S. Cutchall	"Tiger" Tom Lynch
Ann Mellen	

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*Sunday, October 21, 2018*

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

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Food prepared by MCC's Institute for the Culinary Arts

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*The Institute for the Culinary Arts*  
at Metropolitan Community College • Fort Omaha Campus  
32nd and Sorensen Parkway

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\$80 per person (includes tax) Invitation is open to the public  
This is a 501(c)(3) event and \$55 is tax deductible

## TO MAKE YOUR RESERVATIONS;

**Online:** <https://dineoutomaha.com/omaha-hospitality-hall-of-fame/>  
**or Email:** [dineoutomaha@cox.net](mailto:dineoutomaha@cox.net)



# ORA GOLF SCRAMBLE 2018

A "GIMMIE" CAN BEST BE DESCRIBED AS AN AGREEMENT BETWEEN TWO GOLFERS, NEITHER OF WHOM CAN PUTT VERY WELL

~AUTHOR UNKNOWN

The participation at our golf tournament overwhelms me every year. I always get anxious and think we will never be able to top the previous year and to my surprise it just keeps getting better. The board begins gathering donations for flag prizes, mulligan prizes and raffle prizes at the beginning of the summer. The purveyor members are so generous when it comes to donating food and drinks for the course, lunch and dinner, they often call me to see how they can be a part of this tournament. The sell-out time gets shorter and shorter and the job done by Champions Run is impeccable! All of this is thanks to all our members who contribute in ANY way. I am so proud to

be part of this industry, at the end of this event, due to the tremendous support by our membership! I cannot say thank you enough. Although you don't need to be a serious golfer to play in this tournament we have some avid golfers that love the competition! The Cutchall Management Co. took third place this year and Loffredo Fresh Produce took second place. First place went to one of the Sysco Lincoln, Inc. groups and their guests. Those players were Tim Petersen, Taj Aneel, Chad McMahon, and Jason Hughes. They get to go back to Champions to play a round of golf and have their significant others join them for dinner!

Thanks to the extra activity on the holes like poker, cigar sales, the Coke game and HPS Toast game, we were able to raise an extra \$960! All the food was fantastic! The Phillies prepared by Glenn Valley Foods are such a hit. No one goes hungry with the Hebrew National hotdogs available throughout the day and the famous hand rolled salted nut rolls at the ICA hole. The banquet at the end of the day hit the spot with an upscale bar-b-que buffet, prepared by Chef Rob Stadt, after a long day of sampling some pretty great libations. I hope everyone left with a prize, a full belly and a full heart knowing you just help send someone to culinary school or fed a child that would have gone hungry. Cheers!



## Affordable Healthcare Benefits AVAILABLE TO ORA MEMBERS

Nurture Health is partnering with Omaha Restaurant Association (ORA) to offer high quality, affordable healthcare benefits to Omaha's restaurants. Nurture Health is a direct primary care (DPC) clinic providing primary health care to individuals and businesses, as an alternative to traditional insurance. At a monthly membership rate of \$99 (adults) and \$49 (children), Nurture Health offers patients the opportunity to build a relationship with their doctor, unlimited visits,

same-day appointments, annual routine labs, access to via text and telehealth for after hours guidance about urgent needs. Membership also includes access to prescriptions that are generally \$4-6 per month. No co-pays, deductibles or unexpected expenses.

Nurture Health is a team of experienced physicians and providers with years of primary care experience giving extraordinary care. DPC has shown to reduce overall costs of health care by healthcare monitoring and

prevention. Memberships includes access to negotiated cash rates for Radiology services (x-ray, MRI, CT scans, mammogram), Dentistry (cleaning, x-rays and fluoride treatments). Most cash prices are reduced by as much as 60-75% of standard rates.

The Omaha Restaurant Association has negotiated special rates for your company and employees. Attend an upcoming informational session to learn how direct primary care can serve your company and help retain employees.

## Board Member Bio



Justin is a native of Omaha who grew up mostly on the east coast in Pennsylvania and Florida. Justin's parents were actively involved in community organizations like Habitat for Humanity and as such instilled

## JUSTIN R. HALBERT SamFam, LLC

a love for community and service in him. This upbringing led Justin to the Peace Corps after college where he spent two years in Romania. There, Justin worked as an English teacher while also working on community development programs.

Following his service, Justin started his first business, converting a cabin in the Carpathian Mountains into a full service hostel and equipment rental shop. After this experience he returned to the states and eventually made his way to Omaha, where he has resided since.

Justin's restaurant career began as a busser at PF Chang's. There he learned a variety of positions and within a year he became an assistant manager at Kona Grill. Under the guidance of his mentor, Sally Stokes, Justin was taught every facet of

restaurant management from basic shift management to costing, inventory, and General Management.

Following a two year stint, Justin moved to Brix at Village Pointe where he managed the restaurant primarily and eventually was promoted to General Manager of the entire operation. Justin helped develop the Brix model and was involved in the opening of the Midtown Crossing Location.

Justin is now involved with his family (his brother Aaron and uncle Ron Samuelson) in a business called SamFam that owns Herbe Sainte, Della Costa, and most recently Mode de Vie. The three focus on creative ideas and promoting staffing from within. Justin can be found mostly at Della Costa but will frequently work at their other restaurants depending on need.



## MEMBER CHEFS TO PARTICIPATE IN AKSARBEN FARMERS MARKET

If you are in the Aksarben neighborhood this SUNDAY, SEPTEMBER 30TH, stop in to see what Chefs Jared Clarke from Timber Wood Fire Bistro and Patrick Micheels from Monarch Prime & Bar are making using local farmers products. Chef Jared will be passing out samples from 9:30-10:15 and Chef Patrick will be passing out samples from 10:30-11:15. We will be located at the north end of the market on 67th Street.

## ~ 2018 OMAHA HOSPITALITY HALL OF FAME NOMINEES ~



Dwight Becker  
BRONCO WINES



Kim Brown  
SYSCO LINCOLN INC.



Greg Cutchall  
CUTCHALL MANAGEMENT CO.



"Tiger" Tom Lynch  
TIGER TOMS



Ann Mellen  
M'S PUB



## Join Us In Celebrating - SUNDAY, OCTOBER 21<sup>ST</sup>, 2018

The Hall of Fame Induction Ceremony will be held at the Institute for the Culinary Arts on the Fort Omaha Campus. Reservations are required.





**Omaha Restaurant Association Golf Scramble**  
**Monday August 13<sup>th</sup>, 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 30<sup>th</sup>

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 139<sup>th</sup> Street, Omaha, Ne 68164 or  
Visit [www.dineoutomaha.com](http://www.dineoutomaha.com)

**Omaha**  
RESTAURANT ASSOCIATION





# HEALTHY EATING GETS A NEW MEANING IN OMAHA



**VITALITYBOWLS**  
• SUPERFOOD CAFÉ •

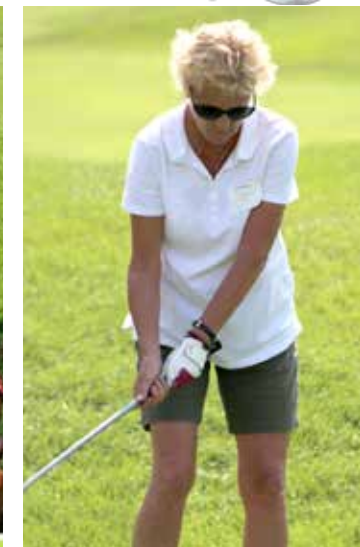
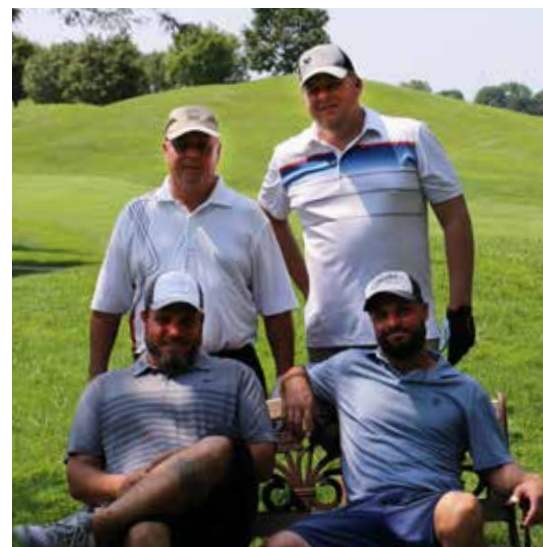
The ORA's newest restaurant is a superfood café specializing in açai bowls – a thick blend of the Amazon's anti-oxidant-rich açai berry, topped with a variety of superfoods. The Café also serves smoothies, panini's, fresh juice and salads, and includes a wide variety of drinks through partnerships with Hardy Coffee, Artemis Tea and FishEye Kombucha.

The new café, located in Aksarben Village at 1922 S. 67th Street, will be the first restaurant for Katie and Tony DeSantis. Katie, an Omaha native, is excited to help expand Omaha's healthy eating options through the opening of Vitality Bowls.

Originating in Northern California, Vitality Bowls has solidified itself as America's superfood café – combining a dynamic café vibe with a unique collection of menu items containing high nutritional values and extraordinary tastes. Vitality Bowls offers an antioxidant-rich menu, with breakfast, lunch and dinner items made to order for each customer. All of Vitality Bowl's food is free of ingredient fillers such as ice, frozen yogurt, added sugar or artificial preservatives, giving the purest taste possible.

The new superfood café will be opening Thursday, Sept. 6, and will offer its first 50 customers free superfood bowls (hours will be 7 a.m.–8 p.m.). For the rest of the weekend, Vitality will offer a deal of buy one bowl, get a second for 50 percent off. For more information please check out their [Facebook page](#).

*Additional Golf 2018 Photos can be found on the Omaha Restaurant Association's FACEBOOK Page.*





# EVENTS CALENDAR

\*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.

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

**OCTOBER 21st** Hall of Fame Dinner

**NOV. 13th** Monthly Board Meeting  
Stokes West - 3:30 p.m.  
13615 California Street

**DECEMBER 9th** Holiday Board Meeting  
Spencers - 3:30 - 6:30 p.m.  
102 S 10th Street

Photos in this issue were graciously provided by  
Sheri Potter at TENDENZA FOOD  
PHOTOGRAPHY AND DESIGN.  
EMAIL; [SheriPotter@me.com](mailto:SheriPotter@me.com)

## Omaha Restaurant Association Board of Directors

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Spencer's  
for Steaks & Chops

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V Mertz/Trio

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Julio's

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**MATT CARPER**  
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**BRYON ZECHMANN**  
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Johnson Brothers of NE

**ZACH NAVRKAL**  
Sysco Lincoln, Inc

**JEFF PETERSON**  
Spin Linen

**KATIE VAP**  
Quality Brands of Omaha

**ANTHONY ZELTNER**  
Reinhart Food Service

### LIAISONS

**BRIAN O'MALLEY** Institute for the Culinary Arts @ MCC

**BRAIN BARKS** Food Bank for the Heartland

**BRANDY NIELSON** Nebraska Restaurant Association

**SHERI POTTER** DiTendenza Food Photography and Design

## SIGN UP TODAY! ServeSafe™ Food Handlers and Management Training

**ServSafe**  
National Restaurant Association

are two Mondays from 1:30-4:00, October 1<sup>st</sup> or December 3<sup>rd</sup>. THIS IS A ONE DAY COURSE. These classes will take place at the Extension Office on 80<sup>th</sup> & 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. 22<sup>nd</sup> from 9:00-4:00 **AND** Tuesday, Oct. 23<sup>rd</sup> 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, 7<sup>th</sup> Edition. If you pass this course you will be certified for 5 years! RSVP online at; <https://dineoutomaha.com/events/list/>

6920 S. 118th Street  
LA VISTA, NEBRASKA  
[WWW.RESTAURANTDEPOT.COM](http://WWW.RESTAURANTDEPOT.COM)

**NO Minimum Purchase!**  
Our Membership  
is Always **FREE!**

**GRAND  
OPENING**  
October 10<sup>th</sup> 2018!  
Doors Open at 7:00 AM!  
Cemmerial Kibboos Cutting at 9:00 AM!

**RESTAURANT  
DEPOT**

Experience the **SAVINGS, SELECTION & SERVICE** of RD Membership!

## CONGRATULATIONS TO Greg Cutchall



Cover Boy of the Multi-Unit  
Franchisee Magazine, Issue III, 2018

## WELCOME C&C PRODUCE



NEW to the area! Contact Marc Klein at  
402-637-9539 or [mklein@ccproduce.net](mailto:mklein@ccproduce.net).