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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.



- TRINCHERO FAMILY ESTATES
- GOLDBERGS
- RATHSKELLER
- CONNECT4U

SAVE THE DATE
SUNDAY
OCTOBER 20TH, 2019



Join Us In Celebrating
~ 2019 HONOREES ~

*Mike Ancona
Gene Cammarota
Harold & Steve Epstein
Yves Menard
Jennie & Matt Warren*

From Your President

Hello Everyone,

We have had a very busy quarter with Too Many Cooks in the Kitchen which was a night of great food, great friends and great fundraising. We couldn't be happier. We have been hard at work planning Farmers Market, Annual Golf Tournament at a NEW LOCATION, Hall of Fame and collecting unpaid dues. Please take advantage of our benefits and sign up for a ServSafe course to make our community the safest it can be!

Dine Out Often,

Your President, Matt Brown

NEW LOCATION! FOR THE BEST DAY OF GOLF FUN IN 2019



Omaha
RESTAURANT ASSOCIATION

GOLF SCRAMBLE
Monday, August 12, 2019
Stone Creek Golf Course | 6220 N 160th Avenue
Proceeds go towards culinary scholarships and education, as well as feeding the hungry

SCHEDULE OF EVENTS	EVENT COSTS
9:00 AM: Check-In & Breakfast Driving Range with balls	\$175: Includes Lunch, Golf with Cart and Dinner
10:00 AM: Shotgun Start/ Texas Scramble/Lunch	\$250: Sponsorship Only
3:00 PM: Cocktails Followed by Dinner & Prizes	\$750: Includes above with sponsorship
	\$50: Dinner Only

**Number of golfers is limited to 216 so sign up early!
Entry Deadline is July 30th**

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 pay by Paypal

TO MAKE YOUR RESERVATIONS;

Online <https://dineoutomaha.com/ora-golf-tournament/>
or Email dineoutomaha@cox.net



We had a fantastic record-breaking year for Too Many Cooks in the Kitchen! We sold out in record time, had 21 tables preparing 5 course meals with pairings for 10 guests, which is more than ever and we raised almost \$26,000 plus an extra \$4300 for the ICA in the oral auction! The chef dinners were a hit with the ICA and Aron Mackevicius' dinner selling twice in honor of his late daughter, Taylor Tylkowski. It sold for \$4300 so we will be giving \$4300 right off the top to the fund they decide to create in her name. It was a great night and would not be possible without the generosity of the chefs and purveyors who donate time, talent and product! Thank you for everyone's support!

TOO MANY COOKS IN THE KITCHEN - CHEF BIOS



CHEF DARIO SCHICKE - DARIO'S BRASSERIE

Dario Schicke is the chef owner of Dario's Brasserie and Avoli Osteria. Schicke, who grew up in Sarajevo, Bosnia, comes from a restaurant family, his grandmother was a hotel chef and his father a restaurant owner. He met and married his wife Amy in Munich. They found their way to NYC, bought a deli in Greenwich Village and he received his degree the French Culinary Institute. After 9/11 he moved to Omaha, found work at The French Cafe and the Market Basket before opening Dario's Brasserie. The Brasserie just celebrated its 12th year in business and Avoli Osteria will celebrate six years. Both restaurants were voted "Best Restaurant in Omaha" by the Omaha World Herald. Dario was also a James Beard semifinalist for "Best Chef: Midwest".

4920 Underwood Avenue, Omaha, NE 68132 Phone: 402-933-0799 Online: [dariosbrasserie](http://dariosbrasserie.com)

CHEF ANTHONY KUEPER – DOLCE

Anthony grew up in a military family. He was born in the Netherlands. After taking summer school cooking classes, Anthony landed a gig at the Bistro in downtown Omaha's Old Market. He then attended culinary school and spent an additional four years training at the Ritz Carlton. Kueper later took a position in Aspen, Colorado where he met his wife. He followed her to Hamburg, Germany there he led Michelin star restaurant Claassenhof to its second star. He moved back to the U.S. and Omaha after the birth of his twin sons.

Kueper was hired as the Sous Chef at Gina Sterns' Dolce, then was quickly promoted to Executive Chef. He purchased Dolce in 2017. Anthony runs Dolce with a classic temperance and locavore mentality.

12317 West Maple Road, Omaha, NE 68134 Phone: (402) 964-2212 Online: dolceomaha.org



CHEF JASON SIROIS – IKA SAN

Omaha native, Jason Sirois began his culinary career in Steamboat Springs, Colorado. Sirois graduated from Le Cordon Bleu College of Culinary Arts in Las Vegas in 2006. An avid snowboarder and outdoorsman, he eagerly brought his talents back to the Rocky Mountains, where he honed his skills. In 2012, he returned to his roots in Omaha and since then, he has helmed the kitchens of Dolce, Brix, and Avoli. In 2018, Sorois was approached by friend and colleague, Jose Dionicio, about opening a sister restaurant to Ika Ramen and Izakaya. They discovered a space in an Old Market alleyway and Ika San was born. When not in the restaurant, Sorois enjoys a proper cocktail, time with friends and family and doing anything outdoors.

1114 Jones Street, Omaha, NE 68102 Phone: 402-916-4363

CHEF JIMMY MASTERS – J. GILBERT'S WOOD-FIRED STEAKS & SEAFOOD

Jimmy's culinary career started at Bristol Seafood Grill in downtown Kansas City. While there, he learned all aspects of the kitchen and restaurant industry, eventually working his way to a promotion as Sous Chef. When expecting his first child, Masters moved to Omaha to be closer to family. After working as an Executive Chef at Stoke's in the Old Market, he was thrilled to hear that J. Gilbert's was coming to town, and knew it was where he was meant to be. Masters prides himself in making sure every guest leaves with a 5-star dining experience. He is known for his special pairing dinners with wineries and breweries. When he's not working, he takes every second to spend with his wife, son and daughter.

1010 Capitol Ave, Omaha, NE 68102 Phone 531-222-9218 Online: jgilberts.com



CHEF ERIK RICKARD - KITH & KIN

Chef Rickard's career began at 16 as a steakhouse bus boy in Omaha. He didn't realize this position would be the spark that led to his career. After high school he trained at Le Cordon Bleu in Austin, Texas. He graduated with honors and moved back Omaha. He decided to pursue a culinary career with Caesar's Entertainment. Rickard spent time traveling with Caesars, opened multiple restaurant concepts and at 23, became an Executive Chef in St. Louis, Missouri. He returned to operate the restaurants at the two Caesar's properties in Council Bluffs. More recently he has served as Faculty Pastry Instructor at Iowa Western Community College, and Chef de Cuisine at MCC. Rickard also lends his talents at Cutchall Management's concept, Kith & Kin.

5018 Underwood Avenue, Omaha, NE 68132 Phone: 402-991-1552 Online: kith-kin.us



CHEF WILSON CALIXTE - LE VOLTAIRE

Wilson Calixte is the chef de cuisine at Cedric Fichet's Le Voltaire French restaurant. Calixte's journey began in 1979 in Port Au Prince, Haiti. When his family relocated to New York City in 1990, Calixte started out in the industry as a dishwasher. It was his hard work and perseverance that landed him management positions in two restaurants in New York City. In 2010, he moved to Omaha and found work at V Mertz. Shortly after, became the sous chef at Le Voltaire. Calixte also works with Cooking Matters, a non-profit organization providing elementary students hands on experiences cooking and preparing healthy meals. He is grateful to his wife Tonya and three amazing children who support him on all his journeys.

569 N. 155th Plaza, Omaha, NE 68154 Phone: 402-934-9374 Online: levoltaireomaha.com

CHEF DAWN SPINHARNEY – LIBERTY TAVERN

Dawn Spinharney was born in Omaha, but grew up in Texas. After her family returned to Omaha she attended high school and then the Institute for the Culinary Arts at MCC. During culinary school she volunteered for many events, including Too Many Cooks in the Kitchen. After completing culinary school, Spinharney worked her way through a number of fine dining restaurants in Omaha. She then decided to transition to the hospitality side of the industry, working her way up to Executive Chef at Omaha Marriott. Spinharney lead the hotel to a tie for 1st in all of Marriott for F&B Overall Event Experience. The Too Many Cooks event was day three of Spinharney's career at Hilton's Liberty Tavern. On her infrequent days off she enjoys cooking and gardening.

1001 Cass St Omaha, Nebraska 68102 Phone: 402-998-4321 Online: libertytavern.com/omaha



CHEF BOBBY MEKINEY - M'S PUB

An Omaha native, Chef Bobby has been in the hospitality industry for over 20 years. Sixteen of the best years were spent with M's Pub and former sister restaurant Vivace. Mekiney fell in love with the culture of M's as well as the freedom to create great food. While completing his Associate Degree in Culinary Arts and Hospitality Management at the Institute for the Culinary Arts at MCC, he met his wife and M's Pub pastry chef, Preslie Mekiney. Both were awarded the James Beard Award of Excellence in their graduating year. Mekiney continued his education and received his bachelor's degree in Organizational Leadership. He and Preslie, and their three young daughters, can be found gardening, fishing (hopefully) and generally outdoors while away from the restaurant.

422 S 11th St, Omaha, NE 68102 Phone: 402-342-2550 Online: mspubomaha.com

CHEF SHAWN PHIFER – MODE DE VIE

Shawn Phifer has been everything in the hospitality industry from dishwasher and prep cook, to proprietor of acclaimed restaurants and catering companies in Chicago, Los Angeles and Omaha. His training began in Chicago in the 80's with such culinary luminaries as Jean Banchet, Roland Liccioni, Rick Bayliss and the late Charlie Trotter. Phifer was recognized as one of the Best New Chefs by the Chicago Tribune in 1992. Returning to Omaha in 2001 he brought his culinary experience first to The French Café and then to Vivace. Shawn now works with long-time friend Ron Samuelson at SamFam, LLC. Opening Della Costa Mediterranean in 2017 and Mode de Vie in August of 2018. He currently works as Corporate Chef for both Mode de Vie and Herbe Sainte.

120 Regency Pkwy, Suite 124, Omaha, Ne 68114 Phone: 402-509-7650 Online: modedevieomaha.com



CHEF PATRICK MICHEELS - MONARCH PRIME & BAR

Chef Patrick Micheels grew up in Scottsbluff, Nebraska. From a young age Micheels was always curious and he loved hunting wild game with his father. The family's large garden provided bountiful harvests, where he was able to cook up whatever he could imagine. After high school, Micheels went to culinary school at the Institute for the Culinary Arts at Metropolitan Community College. He graduated with a degree in Food Science. After graduation he worked in some of Omaha's best restaurants. Recently Micheels opened Monarch Prime and Bar, a steakhouse using a unique dry aging program. The menu features the animals of our grasslands and prairies. Monarch restaurant is located inside of downtown's Hotel Deco. Micheels lives in Omaha with wife Jessica and 2-year-old son Nolan.

316 S 15th St, Omaha, NE 68102 Phone: 402-933-7437 Online: monarchprimeandbar.com



CHEF MICHAEL BOISSEREE - REINHART FOOD SERVICE

Chef Michael Boisseree began his culinary career in 2008. He went to culinary school at Metropolitan Community College's Institute for the Culinary Arts and worked in various sectors of the industry. He started in chain and fast casual, then independent local concepts, next was hospitality and banquets at Embassy Suites followed by fine dining at Spencer's for Steaks and Chops. He also tried his hand at corporate dining at Guckenheimer in Union Pacific and Google. He stepped away from operations to have more time with his family and accepted a sales position at Reinhart Foodservice-Omaha. As the company has grown over the past four years, Reinhart created a Division Chef role for Chef Boisseree. He is able to fulfil his passion for food in this position.

6720 N 9th Street Omaha, Nebraska Phone: (402) 457-3600 Online: rfsdelivers.com/local/omaha

CHEF JAMES DAVIS - SAGE STUDENT BISTRO @ MCC

Omaha native, James Davis, at the young age of 15 started at the Happy Hollow Club. After graduating from Creighton Prep in 1998, he attended UNO to study architecture and engineering. Davis discovered his passion was for creativity in the kitchen. Davis attended culinary school at Cordon Bleu in Scottsdale, Arizona. After years in the Southwest he returned to Omaha and began work at the Upstream Brewing Company under Chef Gary Hoffman. Hoffman encouraged Davis to get involved with the Institute for the Culinary Arts at Metropolitan Community College where he later became a part-time adjunct instructor. In 2013, Davis became the fourth operating partner at Mark's Bistro. In 2018, Davis joined the Institute for the Culinary Arts as full-time faculty instructor of fine dining.

5730 N 30th St, Building 22, Omaha, NE 68111 Phone: 531-622-2328 facebook.com/sagestudentbistro



CHEF JOHN ENGLER - SOCIETY 1854

As one of Omaha's culinary leaders, John Engler seeks to provide the comfort foods of the Heartland combined with classical French techniques. As a three time James Beard Co-Nominee for the Best Chef-Midwest, Chef Engler seeks to create inventive dishes while promoting local and sustainable products that inspire the palate for locals and travelers alike. Making Omaha Marriott's Society 1854 a shining light in the Omaha food scene is his passion.

222 North 10th Street, Omaha, NE 68102 Phone: 402-807-8000
Online: downtownomahamarriott.com/food

CHEF PAT RATIGAN - SPENCER'S FOR STEAKS AND CHOPS

Pat Ratigan graduated from MCC's Culinary Arts Program with honors. He cemented the fruits of his labor by leading Culinary Team Nebraska to the A.F.C. National Championship in 2015. During and after his studies Ratigan took advantage of working with several of Omaha's top chefs in the kitchens at Brix, Taita, Le Bouillon, V-Mertz, Ika Ramen, Lot 2 and Via Farina. Most recently Pat accepted the position as Chef de Cuisine at Spencer's for Steaks and Chops under Chef Glenn Wheeler. While he doesn't gravitate to any one particular style of cuisine, Ratigan is passionate about rounding out his skills by continually educating and experimenting with new cuisines and techniques. When not busy manning the kitchen he enjoys fishing, camping and cooking for his family.

102 S 10th Street Omaha, NE Phone: 402-280-8888 Online: spencersforsteaksandchops.com/omaha



CHEF REY CHAVEZ - STOKES BOLD SOUTHWEST GRILL AND WINE BAR

Rey Chavez grew up in Detroit. His mother is from Mexico and a talented cook who created the foundation of his rich culinary knowledge. Chavez started his restaurant career at 14 learning culinary culture from the bottom up. He moved to Mexico City and worked at a Marriott Resort and then moved onto Tampa, Florida. By 25 he was a Sous Chef and had worked in multiple venues including Tampa Sports Authority at the Buccaneers stadium for Super Bowl 35. Chavez spent time in New Orleans where he developed his passion for Creole food. Eventually he and his family of 5 settled in Sioux Falls, SD. 2018 brought him to Omaha, Restaurants Inc., and the position of Chef at Stokes Old Market.

1122 Howard Street Omaha, NE 68102 Phone: 402-408-9000 Online: stokesrestaurant.com



CHEF BRIAN EVERMAN - SYSCO, LINCOLN, INC.

Brian Everman, a native of Lincoln, Nebraska, currently serves as a Corporate Chef for Sysco Lincoln, Inc. Everman has worked as a culinary professional for nearly 20 years. After receiving his BA in Fine Arts, with minors in French and Classical Studies in 1986, he spent many years living and traveling abroad. Everman began work as a chef at Sodexo- Marriott at Nebraska Wesleyan University serving 500 students daily and catering for the President's Office. He founded Everchef Personal Chef Services concentrating on catering and consulting for five years before joining Sysco. In his travels, Everman acquired skills in the many cuisines of Mexico, India, Turkey and the Mediterranean, Korea, Japan, Malaysia, Central Europe and the Caribbean.



CHEF DAN WATTS - SYSCO, LINCOLN, INC.

Born and raised in Council Bluffs, Dan Watts spent his time learning from his mother and grandmothers in their kitchens watching them cook. His first experience in a restaurant kitchen was at age 15 washing dishes. He slowly worked his way up to cooking. Watts then spent time at Spencer's for Steaks and Chops, V. Mertz, Le Bouillon as Chef de Cuisine, and Dante Ristorante Pizzeria. He moved to Phoenix Arizona in January of 2017 to open Liberty Station American Tavern and Smokehouse, where he was featured on the first season of the Food Networks Eat/ Sleep/BBQ. Currently, Watts is a Culinary Consultant for Sysco, Lincoln, Inc.

900 King Bird Rd, Lincoln, NE 68521 Phone: (402) 474-9065 Online: sysco.com



CHEF MICHAEL RHOADES - US FOODS

Michael Rhoades has an Associate degree in Culinary Arts from El Centro school of Culinary Arts. Chef Rhoades developed his own culinary style in Dallas while still a student. He worked under local Dallas chefs Dwight Webb at La Cima and University Clubs, and also under Stephen Pyles as a part of the opening staff for the acclaimed Star Canyon Restaurant. A Certified Culinarian of the American Culinary Federation (ACF), he has Executive Chef experience with the Holiday Inn Convention Center, Doubletree Hotel, Buca di Beppo, Donia Restaurant, Champions Country Club, & Flatiron Café. He joined US Foods in 2017 as Food Fanatic Chef.



CHEF TIM GALLIGHER - US FOODS

Tim Galligher's culinary career began at age 13 working at Trovato's Restaurant bussing tables. In 2002, he began his studies at Metro Community College where he completed the Chefs Apprentice Program. He then worked his way up through the system eventually becoming the Executive Chef at the Doubletree Downtown hotel in 2007. In 2010, Galligher helped design and build Aura restaurant in Lincoln, Ne before joining Sodexo USA as the Executive Chef for BCBS of Nebraska and the Campus Executive Chef at Creighton University. He currently works at US Foods in Omaha as the Center of the Plate specialist.

6315 John J Pershing Drive, Omaha, NE Phone: 402-457-5700 Online: usfood.com

CHEF JARED CLARKE - TIMBER WOOD FIRE BISTRO

Jared Clark started his career in Lincoln, Nebraska working for several restaurants including The Rococo Theatre and Misty's Steak House and Brewery in Downtown Lincoln. He graduated from Culinary School at Southeast Community College and continued his education at the University of Nebraska in Culinology. After graduation Clark moved to Chicago to work for the upscale Wildfire division of Lettuce Entertain You. Three years later he left to join Cooper's Hawk Winery and Restaurant, the National Restaurant Association Concept of the Year. Six years later Clark and his family moved back Nebraska. He and his business partner opened Railcar Modern American Kitchen five years ago and in 2016 Timber Wood Fire Bistro. Clark was awarded the 2015 Restaurateur of the Year in Omaha.



8702 Pacific St, Omaha, NE 68114 Phone: 402-964-2227 Online: timberomaha.com

CHEF OSCAR HERNANDEZ - 712 EAT+DRINK

Oscar Hernandez was born and raised in Mexico City, Mexico. Shortly after he arrived in Omaha, at the age of 15, he was hired as a cook at Zio's Pizzeria, downtown. He fell in love with food and enrolled at the Institute for the Culinary Arts at Metropolitan Community College in 2011. While in school Oscar worked his way up from a line cook to Sous Chef at M's Pub. From M's, Oscar went to 801 Chop House and eventually was Sous Chef at Pig and Finch. Now you can find Hernandez at 712 eat + drink in Council Bluffs as their Executive Chef. When he is not working, Hernandez likes to spend time with his family, travel and check out new restaurants.

1851 Madison Avenue, Council Bluffs, IA - 51503 Phone: 712-256-5525 Online: sevenonnetwocb.com



CHEF ARON MACKEVICIUS TWISTED FORK GRILL & SALOON

Aron Mackevicius started his 20-year career early, working with his grandmother and father at the family business, the Lithuanian Bakery in South Omaha. Throughout school and even to this day, he helps out at the bakery. Mackevicius gained his culinary expertise by working at Wheatfields, Upstream, M's Pub and Vincenzo's. For the last few years, he has brought his talent to Twisted Fork Grill & Saloon in the Old Market. Aron is a father to two daughters, Taylor and Hannah. An accident earlier this year took his beloved Taylor. She had recently completed her degree at the Institute for the Culinary Arts at MCC. Aron honored Taylor who had worked with him at this event for several years by presenting the menu they had created.

1014 Howard Street Omaha, NE Phone: 402-932-9600 Online: restaurantsinc/twistedfork



CHEF KIMBLER HARROLD - TOO MANY COOKS EVENT AMBASSADOR

Chef Kimbler Harrold started his culinary career at the Westin Aquila Hotel in Omaha Nebraska. While attending Roncalli Catholic High School, he also worked in the cafeteria to earn money for tuition. Drawing and photography were on top of his interests until he saw Art in Culinary He has worked for numerous outstanding establishments; Westin Aquila, Double Tree, Magnolia, Sheraton, Hilton Hotels, and Lee Perrin Catering Co. Harrold is the current Banquet Chef of The Scott Conference Center. He enjoys spending with church, family, friends and culinary competitions. His community and competition awards include Ladle of Love Silver and Bronze with the Open Door Mission and recognition from the Nebraska Restaurant Association with Pro Start Nebraska as Mentor of the Year in 2012. He continues commitments the community of Greater Beth-El Temple Church, Board Membership with City Sprouts, mentor and judge with Pro Start Nebraska.

IN ADDITION TO THE TALENTED MEMBER CHEFS & RESTAURANTS A SPECIAL THANKS TO THE EXCEPTIONAL PEOPLE AND COMPANIES WHO DONATED THEIR TIME AND TALENTS AND MORE.

Absolutely Fresh Seafood Co.
Bingel, Sandy
Bayou Francaise
Chesterman Coca-Cola
DiTendenza Foodstylists
Egan, Mary
Fichepain, Chef Cedric

Greenberg Fruit
H Olafsson Internl Specialty Foods
Hiland Dairy
ICA @ MCC Students, Faculty, Staff
The Italian Vine: Wine Distributors
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Pepsi
Peterson, Jeff
Premier Midwest Distributing Company
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Reinhart Foodservice
Republic National Distributing Co.

Rodgers, Gina
Rodgers, Janie & Ryan
Saavedra, Alberto
Southern Glazer's Wine & Spirits
Spin Linen
Stokes Bold Southwest Grill and
Wine Bar

Sysco Lincoln, Inc.
TriMark Hockenbergs
Trinchero Family Estates
US Foods
Walsh, Peter
Warren, Jennie
Wheeler, Chef Glenn



You are cordially invited to

Omaha
RESTAURANT ASSOCIATION

TOO MANY COOKS IN THE KITCHEN

Sunday, April 28, 2019
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 the following establishments:
Dario's, Dolce, Herbe Sainte, Ika San, J. Gilbert's, Kith & Kin, le Voltaire, Marriott Downtown, Marriott Regency, Monarch Prime, M's Pub, Reinhart, Sage Bistro, Spencer's, Stoke's, Sysco, Timber, Twisted Fork, US Foods, 712

\$115 per ticket or \$1,150 for a table of 10
tax included • \$80 tax deductible

Tickets will go on sale Friday, March 29th at 10 am sharp. Call or e-mail
Janette at 402-493-4739 or dineoutoften@cox.net. Credit card only.







**GOLF
SCRAMBLE**
Monday, August 12, 2019
Stone Creek Golf Course

June 17, 2019

Dear Omaha Restaurant Association Member,

I'm writing to you to invite you to participate in the **2019 ORA Golf Scramble**. This years event is scheduled for Monday, August 12th. Champions Run has provided us great service over the last several years, however, we have outgrown the 18 hole course. We have decided to stay with them for their great service, so we will be playing at a **NEW LOCATION**, their sister course, **Stone Creek**, located at 6220 N 160th Avenue. It is a 27 hole course and I think the event will sell out there too!

This event benefits our industry through quality, service and education to keep our industry "better than par!" Each year, thousands of dollars are raised for scholarships to students pursuing a college level education in our field, as well as professors furthering their knowledge on food safety awareness, and education supplies through workshops. ORA also help feed the hungry through the Food Bank, No More Empty Pots and Saving Grace.

I thank you for your past support of this event and ask for your support again this year 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 can join us at this years event by being a sponsor. There are two levels of sponsorship:

Level 1 \$250 Sponsorship

This sponsorship level includes a sign bearing your company/organization's logo displayed on the course throughout the entire day. This sponsorship gives you the opportunity to promote your company by either donating the prize for that hole, or by supplying complimentary samples to be handed out to golfers.

Level 2 \$750 Sponsorship

This sponsorship level includes everything listed above, plus a foursome with carts, driving range with balls, lunch and dinner!

If you are interested in being a sponsor, donor, or participant, please send your check, made out to the Omaha Restaurant Association, to 4270 N. 139th Street, Omaha, NE 68164. If I do not have your logo for signage, please send a high resolution .jpg to dineoutoften@cox.net.

The number of participants in limited to 216 so **sign up before July 30th, 2019**. To pay via Paypal, visit www.dineoutomaha.com, in addition to mailing the form with the names of the golfers on your team.

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,

Jennifer J. Warren, Executive Director

4270 N 139th St | Omaha, NE 68164 | 402-493-4739 | Fax: 402-439-3197
DineOutOmaha.com



GOLF SCRAMBLE SIGN-UP / SPONSORSHIP FORM

**Stone Creek Golf Course | 6220 N 160th Avenue
Monday, August 12th, 2019**

9:00 a.m. Check-in & Breakfast/Driving Range • 10:00 a.m. Shotgun Start/Texas Scramble/Lunch
3:00 p.m. Cocktails Followed by Dinner & Prizes

☐ **Golf Participant Only** (\$175/person) *Includes golf with cart, driving range, lunch, dinner and tax*

☐ **Dinner Only** (\$50/person) *Includes tax*

Please check the number of golfers: ☐ 1 ☐ 2 ☐ 3 ☐ 4

Company: _____

Contact name: _____

Phone & e-mail: _____

1.) Name: _____

2.) Name: _____

3.) Name: _____

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 logo 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, breakfast, lunch and dinner.

Company: _____

Contact Name: _____

Phone: _____

Email: _____

My Tournament Team Members Are:

1.) Name: _____

2.) Name: _____

3.) Name: _____

4.) Name: _____

☐ I would like to donate a gift for a FLAG PRIZE.
Contact me at the above phone number.

Please send check to: ORA | 4270 N 139th St | Omaha, NE 68164 Pay by credit: www.dineoutomaha.com

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.

AUGUST 12th **Annual Golf Tournament**
Stonecreek Golf Course
6220 N 160th Ave.-9:00 a.m.

SEPT 10th **Monthly Board Meeting**
Kith & Kin - 3:30 p.m.
5018 Underwood Ave

SEPT 13-22 **Omaha Restaurant Week**

OCTOBER 9th **Monthly Board Meeting**
Corkscrew - 3:30 p.m.
3908 Farnam Street

OCTOBER 20th **Hall of Fame Dinner**

You're Invited!

MONDAY, SEPTEMBER 9TH, 2019
HILLCREST COUNTRY CLUB

Join us for the 25th Annual Nebraska Restaurant Association Golf Classic at the Hillcrest Country Club in Lincoln, Nebraska.

Proceeds will help support the Nebraska Restaurant Association and the Hospitality Education Foundation.

**Space is limited,
so reserve yours today!**

Nebraska-dining.org/nra-fall-golf-classic/

Omaha Restaurant Association Board of Directors

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V Mertz/Trio

VICE PRESIDENT

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MARTA KELLER
M's Pub

DAN O'BRIEN
Acadian Grille

ALICIA ROWE
Kith & Kin

DAWN SPINHARNEY
Omaha Marriott

JAKE YESTINGMEIER
Hotel Deco-Monarch Prime & Bar

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Key Impact Sales

ANGELA EASTEP
Reinhart Food Service

OWEN FARRELL
First Data

VICKI JENKINS
Johnson Brothers of NE

DOUG JOLKOWSKI
Republic National Distributing Co.

HANS MAASDAM
Southern Glazer's Wine & Spirits

ZACH NAVRKAL
Sysco Lincoln, Inc

JOEL PRIEST
Hospitality Management Systems

BOBBY STROUP
PepsiCo Foodservice

BRYON ZECHMANN
Premier Midwest Beverage Co

LIAISONS

BRAIN BARKS Food Bank for the Heartland

BRANDY NIELSON Nebraska Restaurant Association

BRIAN O'MALLEY Institute for the Culinary Arts @ MCC

SHERI POTTER DiTendenza Food Photography and Design

BETH OSTDIEK SMITH Saving Grace Perishable Food Rescue



MEMBER CHEFS TO PARTICIPATE IN AKSARBEN FARMERS MARKET SUNDAYS ~ 10:00-11:00

Come visit our farm to table members participating in AkSarben's Farmer's Market on the last Sunday of June, July, August and September. Each month we will be featuring 2 chefs and their restaurant using local farmer's products. We will be handing out samples from 10 am - 11 am.

June 30th we will be featuring Nick Strawhecker with Forno and Jacob Newton with V Mertz. July 28th we will be featuring Jared Clarke with Railcar Modern American Kitchen and Timber Wood Fire Bistro. Visit www.dineoutomaha.com/farmers-market/ to see what chefs will be participating in the Aksarben Farmers Market in late August and September.

OMAHA RESTAURANT ASSOCIATION FOOD SAFETY TRAINING 2019

SERVSAFE MANAGER CLASSES:

July 15 and 16, 2019 (Must pre-register by July 7, 2019), 9 am -4 pm Monday and 9 am-3pm Tuesday OR September 16 and 17, 2019 (Must pre-register by September 9, 2019), 9am -4 pm Monday and 9 am-3pm Tuesday

Managers pre-registered for the ServSafe Manager Class must provide their own ServSafe Coursebook 7th edition, book only, no included answer sheet (CB7).

Extension will provide ServSafe Exam Answer sheet the day of the class. The Omaha Restaurant will pay the rest!

FOOD HANDLERS CLASSES: Participants will be provided ServSafe Food Handler Guide 6th edition the day of the class.

Food Handlers class in English Option:
November 5, 2019 @ 1:30 p.m. - 4:00 p.m.
(Must pre-register by October 29, 2019)
Food Handlers class in Spanish Option:

August 5, 2019 @ 1:00 p.m. - 3:30 p.m.
(Must pre-register by July 29, 2019)

All classes at the Douglas-Sarpy County Extension Office at 8015 West Center Road, Omaha NE 68124.

Please register with Jennie Warren at dineoutoften@cox.net



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

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