



NEWS & VIEWS

Volume 32

Issue 1

March 2019

INSIDE THIS ISSUE

- 75th Annual Dinner Meeting 2
- Member Bio - Alicia Rowe 3
- Dinner Meeting Event Photos 4-5
- Industry Night Out Event Photos 6-7
- New Board Member List 8

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.

Congratulations

Beth Ost diek Smith (see article page 8)



- Anchor Beverage
- Aon Risk Services
- Craft Sliders & Beer
- Godfather's Pizza
- Hook & Lime Tacos & Tequila
- Ika Ramen
- Ika San
- Italian Vine
- Kaitei
- Lombardo's
- Monster Bar
- Quail Distributing
- Taqueria Chingon
- Tavern 180
- The Mark

From Your President

Hello Everyone,

In 2018 our organization did amazing things. Through the hard work and dedication of our members we collectively raised almost \$50,000 which was directly donated to charities and scholarships. Our organization enters 2019 with lots of energy and anticipation. We began by celebrating the Association's 75th anniversary and have already enjoyed two successful events. I am excited to welcome new members to the Association and proud to continue working with the amazing group of vendors and restaurateurs that compose our membership. I am honored to act as your president and look forward to working with all of you as we continue to develop the amazing hospitality industry in Omaha.

Dine Out Often,
Your President, Matt Brown

MARK YOUR CALENDAR!

You are cordially invited to



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 Jennie at 402-493-4739 or dineoutoften@cox.net. Credit card only.

For \$89 hotel reservations for April 28th:
<https://book.passkey.com/go/TMCK2019>

Proceeds go to Feed the Hungry and Culinary Scholarships

TO MAKE YOUR RESERVATIONS

TICKETS: dineoutomaha@cox.net HOTEL: <https://book.passkey.com/go/TMCK2019>



75TH ANNUAL DINNER MEETING AND AWARD PRESENTATION

Hotel Deco was the perfect spot to hold our 75th annual celebration! In their white room with gold accents we were able to shine white lights representing diamonds while we held our dinner and awards ceremony, and before breaking into a tailgate to watch the championship game on the big screen.

Six talented chefs each prepared an upscale tailgate course and two mixologists prepared their twist on tailgate drinks. The mixologists were Brooke Shoemaker from Berry & Rye and Zach Biere from Trio: Cocktails & Company. Chef Jennifer Coco from J. Coco prepared Lobster Corn Dogs and Chef Jared Clarke from Railcar and Timber prepared Shanghai Snake River Farms Red Pork Spare Ribs for the Cocktail & Appetizer Hour. Both were to die for!

A delicious dinner was served while inducting our new board members (please

see last page) and we awarded this year's winners.

A Deviled Langoustine Salad by Chef Bobby Mekiney from M's Pub, a Green Chile Tomatillo Soup by Chef Anthony Keuper from Dolce and BBQ Duck Breast by Chef Patrick Micheel's team at Monarch Prime & Bar was enjoyed by all. We toasted the award recipients with the Champagne of Beers before we broke into the celebration of desserts by Chef Jacob Newton from V Mertz and enjoyed the game. Go Chiefs!

We began the award ceremony by recognizing last year's recipients, Darwin Hanssen from DJ's Dugout for Restaurateur of the Year 2017, Southern Glazer's for Purveyor of the Year 2017 and Chef Bobby Mekiney from M's Pub for the Harold Norman Excellence Award for being an outstanding employee.

The 2018 recipients were Dave Mainelli, Julio's Tex-Mex for Restaurateur of the Year, Jim Olafsson, H. Olafsson International Specialty Foods for Purveyor of the Year and Pedro "Pete" Garcia for the Harold Norman Excellence Award. Dave has been instrumental in starting up Feed Back Omaha as well as giving his time to the board of the ORA. Jim has been an outstanding supporter to the ORA and our participating chefs at our events. Pete has gained an amazing amount of love and respect from his co-workers and purveyors who call on him. There were a few tears shed when recognizing these winners and that they are! Winners!

Due to the tremendous support we receive from all of you throughout the year while we are networking, we were able to give almost \$50,000 to the following organizations in need: 30% to Metropolitan Community College Foundation, 30% to Hospitality Education Foundation, 20% to Food Bank for the Heartland, 10% to No More Empty Pots and 5% each to Saving Grace and Feed Back Omaha. Keep your eyes open for new dates for ServSafe Management Training and Food Handlers Certification Courses.

INDUSTRY NIGHT OUT 2019



DJ's Dugout again played perfect host to our Membership Drive/ Industry Night Out. As winter reared its brutally cold hand outside, we escaped inside with a tropical island themed event and cocktail contest.

The food took us to a warmer place with shrimp and carnitas tacos, tropical pb&j wings and sliders under a pineapple palm tree in an oasis of fruit. The mixology contest centered around rum. The competition consisted of five contestants: Joscelyn Ragone from Mercury, Kris Gholson from Trio, Rae Snyder from Tavern 180, James Bonefede from Wicked Rabbit, and Josh

Nelson from Monarch Prime. The mixologists faced off in an "Iron Bartender" showdown. In the first round they were given three required ingredients and access to a community pantry. They created three identical cocktails for the judging panel and one large batch to be judged by the attendees as the crowd favorite. Josh Nelson and James Bonefede triumphed with their first round cocktails and moved on to a head to head showdown on stage. They were given the featured ingredient of BANANAS and 15 minutes to create the best BANANA cocktail possible. Along the way they were thrown some surprise challenges and the two demonstrated incredible skill and creativity. A close contest ended with James Bonefede as the victor with his BANANA and Nutella Creations. Rae Snyder won crowd favorite with his coconut concoction.

The Industry Night Out is the ORA's event focused entirely on our members and offers a fun way to network and enjoy an evening out with peers. We thank everyone who contributed to making this another successful event and look forward to doing it again in 2020!

MUCH APPRECIATION

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

- ABSOLUTELY FRESH SEAFOOD COMPANY
- CHESTERMAN COCA-COLA
- DI TENDENZA, SHERI POTTER
- DJ'S DUGOUT
- GREENBERG FRUIT
- H. OLAFSSON INTERNATIONAL SPECIALTY FOODS
- HEARTLAND PAYMENT SYSTEMS
- HILAND DAIRY
- HOTEL DECO & MONARCH PRIME
- JOHNSON BROTHERS OF NEBRASKA
- LOFFREDO FRESH PRODUCE
- PEPSI
- PREMIER MIDWEST BEVERAGE COMPANY
- QUALITY BRANDS OF OMAHA
- REINHART FOODSERVICE
- REPUBLIC NATIONAL
- ROTELLA'S ITALIAN BAKERY DISTRIBUTING COMPANY
- SOUTHERN GLAZERS WINE AND SPIRITS
- SYSCO LINCOLN, INC.
- SPIN LINEN
- US FOODS
- THE VERY TALENTED CHEFS AND MIXOLOGISTS

Board Member Bio



I was born & raised in Council Bluffs, Iowa. My parents moved to Council Bluffs from a small town in western Nebraska. My father wanted more opportunity for his children, so he chose to move & begin his family near Omaha. I recall enjoying food & hospitality at a very young age. My parent's home was an open door to our family & many of our childhood

ALICIA ROWE Kith & Kin

friends. There was always fresh home-made food, usually Mexican food, & my parents were the most hospitable to everyone who visited.

After graduating from St. Albert high school, I enrolled at Iowa Western to complete my general eds with an interest in accounting. At this time, I began my first restaurant job. I started waiting tables at locally owned Scott St Pub. Part way through college, I chose to pack up & move to Nashville Tennessee.

Immediately, I was fortunate to find work at Houlihan's restaurant group as a server at Darryl's Wood Fired Grill. I continued work & pursued an education in Nashville for the next four years.

In 2000 I decided to return to Omaha. The Rockbottom Group had just opened their first Old Chicago location in Omaha's Old Market and I began to work for them. I worked my way through the restaurant; serving, bartending, & ultimately became a part of their accounting team. I continued to work for Old Chicago for the next ten years.

In 2009, Willy Theisen opened PITCH pizzeria. I took a chance & applied, with the desire to learn & grow in a local concept. I worked my way to a management position with Theisen & PITCH, ending up as General Manager.

In 2015 I left PITCH when Theisen offered me an opportunity to open his newest restaurant concept, par.a.gon, in Omaha Dundee. In 2016 par.a.gon was sold to Greg Cutchall.

Cutchall offered me an operating partnership with his kith&kin concept. I am currently enjoying growing in my position with kith&kin, as managing partner. I am also pursuing my professional wine career, passing my Introductory Level of the Master Sommelier Program. I am currently studying to advance to the Certified Level.

I have two busy teenage children, Olivia & Oscar. We are busy with sports and involve them in the industry I love as much as I can.

The hospitality industry is a natural part of who I am. I believe it's a direct reflection of who my father was, & how he embraced others through his food & welcoming spirit



Omaha RESTAURANT ASSOCIATION 75th Annual DINNER MEETING

SUNDAY, JANUARY 20TH, 2019

5:00 Cocktails and Hors d'oeuvres
6:00 Dinner, Awards and Inductions
7:30 Dessert, After Dinner Drinks, NFL Conference Championship on the big screen, Celebration of Award Winners

HOTEL DECO

1504 Harney Street

A block of rooms has been reserved under Omaha Restaurant Association for \$99/room. Call 402.991-4981 by December 31st to reserve your room

2018 Restaurateur of the Year
2018 Purveyor of the Year
2018 Harold Norman Excellence Award

The following 6 chefs will each be preparing a course
Jennifer Coco, J Coco; Jared Clarke, Railcar & Timber;
Anthony Keuper, Dolce; Bobby Mekiney, M's Pub;
Patrick Micheels, Monarch Prime; and Jacob Newton, V Mertz

\$81.75 PER PERSON

\$55 is tax deductible, tax is included

Business Casual

Wear your favorite team color!





SAVE THE DATE

Omaha
RESTAURANT ASSOCIATION

INDUSTRY NIGHT OUT

Raffle Prizes | Island Fare | Friends & Fun

13th Annual Membership Drive

SUNDAY, FEBRUARY 24TH, 2019

High tide at 5:00 | Cash Bar at 7:00

DJ'S DUGOUT CABANA
10th & Capitol

\$20 TICKETS

To order, email dineoutoften@cox.net.

NEW MEMBERS RECEIVE 6 FREE TICKETS!



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.

APRIL 9th	Board Meeting DJ's Dugout - 3:30 p.m. Miracle Hills Location
APRIL 28th	Too Many Cooks in the Kitchen Hilton Omaha - 5:00 p.m. 10th & Cass Street
MAY 14th	Board Meeting No More Empty Pots - 3:30 p.m. 8511 North 30th Street
JUNE	No Board Meeting
JULY	No Board Meeting
AUGUST 13th	Annual Golf Tournament Champions Run 10:00 a.m. 13800 Eagle Run Drive

OMAHA WOMAN WHO STARTED FOOD RESCUE ORGANIZATION HONORED

The Omaha field office of the FBI has honored a food rescue organization and its founder with the 2018 Director's Community Leadership Award.

The office presented Beth Ostdiek Smith, founder of Saving Grace Perishable Food Rescue, with the award earlier this week.

Started in October 2013, Saving Grace redirects perishable food that had been destined for landfills to food pantries, shelters, senior citizen centers and other nonprofits that feed the hungry in the Omaha area. Saving Grace picks up donated items from more than 50 stores, restaurants and other entities and delivers them the same day, free of charge.

The Director's Community Leadership Award was created in 1990 as a way to honor those who combat crime and for outstanding contributions to the community, among other things.

The Associated Press, and The Associated Press. "Omaha Woman Who Started Food Rescue Organization Honored." HeraldSun, Durham Herald Sun, 2 Mar. 2019, www.heraldsun.com/news/politics-government/national-politics/article227025164.html.

Omaha Restaurant Association Board of Directors

<u>PRESIDENT</u>	<u>RESTAURANT DIRECTORS</u>	<u>PURVEYOR DIRECTORS</u>
MATT BROWN <i>V Mertz/Trio</i>	MATT CARPER <i>Butterfish/Red Lion Lounge/Stirrella</i>	BARB APPEGATE <i>Key Impact Sales</i>
VICE PRESIDENT	JARED CLARK <i>Railcar/Timber Wood Fire Bistro</i>	ANGELA EASTEP <i>Reinhart Food Service</i>
NATALIE HANKINS <i>DJ's Dugout</i>	JENNIFER COCO <i>J Coco</i>	OWEN FARRELL <i>First Data</i>
SECRETARY	JUSTIN HALBERT <i>Della Costa/Herbe Sainte/Mode de Vi</i>	VICKI JENKINS <i>Johnson Brothers of NE</i>
KATIE VAP <i>Quality Brands Omaha</i>	JESSICA KEITH <i>Corkscrew Wine & Cheese</i>	DOUG JOLKOWSKI <i>Republic National Distributing Co.</i>
TREASURER	MARTA KELLER <i>M's Pub</i>	HANS MAASDAM <i>Southern Glazer's Wine & Spirits</i>
JEFF PETERSON <i>Spin Linen</i>	DAN O'BRIEN <i>Acadian Grille</i>	ZACH NAVRKAL <i>Sysco Lincoln, Inc</i>
IMMEDIATE PAST PRESIDENT	ALICIA ROWE <i>Kith & Kin</i>	JOEL PRIEST <i>Hospitality Management Systems</i>
GLENN WHEELER <i>Spencer's for Steaks & Chops</i>	DAWN SPINHARNEY <i>Omaha Marriott</i>	BOBBY STROUP <i>PepsiCo Foodservice</i>
EXECUTIVE DIRECTOR	JAKE YESTINGMEIER <i>Hotel Deco-Monarch Prime & Bar</i>	BRYON ZECHMANN <i>Premier Midwest Beverage Co</i>
JENNIE WARREN		
EX-OFFICIO DIRECTORS	LIAISONS	
JOE GAUBE <i>Douglas County Health Dept.</i>	BRAIN BARKS <i>Food Bank for the Heartland</i>	
LARISSA CODR <i>Heartland Payment Systems</i>	BRANDY NIELSON <i>Nebraska Restaurant Association</i>	
	BRIAN O'MALLEY <i>Institute for the Culinary Arts @ MCC</i>	
	SHERI POTTER <i>DiTendenza Food Photography and Design</i>	
	BETH OSTDIEK SMITH <i>Saving Grace Perishable Food Rescue</i>	

In Memoriam



Our deepest sympathies to the the family members and friends of Taylor Elizabeth Tylkowski (Born 6-23-1997 – Entered into Rest 3-18-2019). Taylor is the beloved daughter of Melissa Tylkowski and Aron Mackevicius. She was a current culinary student at the Institute of the Culinary Arts at Metropolitan Community College. Taylor was known and loved by many in the industry. A passionate, hardworking, fun-loving young woman, Taylor worked with many in the Omaha culinary community. Her vivacious spirit and loving heart will be forever missed by all those who crossed her path on this side of Heaven.



Your wholesale "Partner for Success" for quality Wine, Spirits, and Beer!

7735 S 134TH ST, OMAHA, NE 68138
(402) 926-2395

OMAHA BASED DISTRIBUTOR OF ARTISINAL WINE & SPIRITS

www.AnchorBeverage.com
ROB MATHEWS - 402.301.1735

