



NEWS & VIEWS

Volume 31

Issue 3

September 2018

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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.



ANNUAL DINNER MEETING

(VOTING BALLOT & INSTRUCTIONS ON INSIDE BACK PAGE)

Please take a minute to cast your vote for RESTAURATEUR OF THE YEAR, PURVEYOR OF THE YEAR and EMPLOYEE OF THE YEAR (*Harold Norman Excellence Award*).

Notice, the past recipients of the RESTAURATEUR OF THE YEAR are listed and cannot be nominated and voted for again.

Fill in the name of a person you feel goes the extra mile to make our industry better.

The PURVEYOR OF THE YEAR can be chosen from five companies that the board of the ORA feels give a tremendous amount of support not only our mission, but to their customers. Please choose from these very deserving companies only.

The EMPLOYEE OF THE YEAR (*Harold Norman Excellence Award*) was created to honor the hard working employee that often goes unthanked. Nominate someone you feel goes above and beyond their call of duty. Let us know via e-mail the reason you would like this person to receive the award and be honored at the Annual Dinner Meeting. Please send your email to: DineOutOmaha@cox.net.

A cocktail hour from 5:00-6:00 will be followed by a six course meal prepared by six different member chefs. The evening will end with desserts paired with after dinner drinks. And for all you football fans after the "after dinner drinks" we will be tailgating while watching the NFL Conference Championship game.

We hope to see you at Hotel Deco on January 20th!

From Your President

Hello Everyone,

As I sit down to write my last letter as President I feel a sense of accomplishment. Together as an association we have fed a lot of hungry people through the Food Bank for the Heartland, Feed Back Omaha, No More Empty Pots and Saving Grace. We have also granted many eager students the opportunity to go to culinary or hospitality school that might not have been able to. We have also been able to mentor young adults through our mentoring programs. We are including the application for culinary and hospitality scholarships and I encourage you restaurateurs out there, if you have a talented cook at your restaurant, share this information with them. If you are able, match those scholarship dollars and invest in their future and our industries future as well. Cheers to teamwork everyone!

Dine Out Often,
Your President, Glenn Wheeler

MARK YOUR CALENDAR! THE 2019 ANNUAL DINNER MEETING



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!

For reservations and payment

call 402.493.4739, visit www.dineoutomaha.com
or mail check to 4270 N. 139th Street | Omaha, NE 68164

TO MAKE YOUR RESERVATIONS (AFTER JANUARY 1ST)

Email: dineoutomaha@cox.net

Online: <https://dineoutomaha.com/??> will do tomorrow/

ORA HALL OF FAME INDUCTEES 2018



Kim Brown
SYSCO LINCOLN INC.

Dwight Becker
BRONCO WINES

Greg Cutchall
CUTCHALL MANAGEMENT CO.

"Tiger" Tom Lynch
TIGER TOMS

Ann Mellen
M'S PUB

The Omaha Hospitality Hall of Fame celebrated its 26th Anniversary at the Induction Dinner Ceremony on October 21st, 2018. Five hospitality industry leaders were inducted this year, bringing the total number to 133. The purpose of this event each year is to recognize achievement in the restaurant/food-service industry among past and present restaurant owners, managers, chefs, event planners, culinarians, educators, purveyors and others who have significantly contributed to the industry.

Almost 300 people filled the ballroom of the Metropolitan Community College Institute for the Culinary Arts (ICA) to celebrate the accomplishments of some true giants in the industry this year. The 2018 inductees were: Dwight Becker, Kim Brown, Greg Cutchall, "Tiger" Tom Lynch and Ann Mellen.

Dwight Becker has serviced numerous restaurants selling wine in Omaha since 2001, first with Republic National Distributing Company and currently with Bronco Wines. Kim Brown, current president at

Sysco Lincoln, Inc., began his career in 1979 at Lincoln Poultry, where he worked his way up the ladder before joining Sysco in 2012. Greg Cutchall currently owns and operates 44 restaurants in 5 states under 8 different brands. Greg got his start in the industry in 1971 at Kentucky Fried Chicken. "Tiger" Tom Lynch has owned Tiger Tom's Pub since 1976 and has sponsored numerous softball teams, schools and organizations. Ann Mellen started at her parent's restaurant in high school. She bought it from them in 1985. She is back in business one short year after a devastating fire in 2017, restoring it to its original state.

The Hall of Fame dinner is an annual event of the Board of the Omaha Hospitality Hall of Fame presented by the Omaha Restaurant Association. The event is hosted by the Metropolitan Community College Institute for the Culinary Arts. In addition to the induction of the new members into the Hospitality Hall of Fame the dinner event is a fundraiser for culinary and hospitality students.

The menu creation and food preparation

each year is provided by the students, faculty and staff ICA. This year's event began with an amazing cocktail reception, the Hors D'ouvres served with the cocktails were created and prepared by Chefs Michael Combs, Angela Nichols, Deke Reichardt, Oystein Solberg and ICA's Culinary Competition Team. The Dinner Menu featuring Steak Dianne, Pommes Aligo and Broccolini was developed by Chef Michael Combs and Chef de Cuisine Erik Rickard. An amazing Take Home Dessert of Chocolate Mousse Cake was created and prepared by Chef Janet Mar and her Baking and Pastry students.

Dinner guests enjoyed the music provided by the talented combo of Tom Sena and Michael Pujado. Bob Miller of the Hall of Fame Board welcomed guests after the Procession of Honor by our new inductees and past honorees. The five newest inductees were then honored with a Champaign Toast presented by Matt Brown, Vice President of the Omaha Restaurant Association. The Master of Ceremonies for the evening was Associate Dean of ICA, Brian O'Malley. The awards were presented to

each inductee by Jim Trebbien, Chairman, Hall of Fame Board and Diane Zipay, Chairwoman of the Admitting Committee. After many heart-felt words of appreciation from each of the honorees, dinner guests were treated to an After-Dinner Dessert and Coffee Reception.

This tremendous event would not be possible without the support and participation of the following companies; Bronco Wines, C&C Produce, Chesterman Coca-Cola, DiTendenza Food Styling & Photography, H. Olafsson International Specialty Foods, Hiland Dairy, Jacobson Fish, Johnson Brothers of Nebraska, Loffredo Fresh Produce Company, Omaha Steaks, Pepsi, Premier Midwest Beverage Co, Quality Brands of Omaha, Reinhart Food Service, Republic National Distributing Company, Rotella's Italian Bakery, Sonic, Southern Glazer's Wine & Spirits, Spin Linen, Sysco Lincoln, Inc., US Foods.



"I am about to start my next intern from NO MORE EMPTY POTS. If they call on you, be sure to accept them. They are hungry for work!" - Chef Glenn Wheeler "

FAMILY MEAL 1-27-19

5:30 - 8:30 P.M.

Join us for a delicious family-style gathering for alumni, family + friends, ICA personnel and industry partners.

Come as you are to share, connect, and discover ways to help current students. Advance tickets are \$15 per person or \$120 for a table of 10. Purchase tickets at the link below:

brownpapertickets.com/event/3915143



Metropolitan Community College
INSTITUTE FOR THE
CULINARY ARTS

Find us on 

Board Member Bio

JEFF PETERSON Spin Linen



A Nebraska native, Jeff Peterson grew up in North Platte.

He got his first taste of the restaurant industry in college in Kansas, where he cooked, delivered and waited tables at a family-owned pizzeria—on a good night he would walk out with \$20 in tips for beer money. . . but still loved the excitement and unpredictability.

Jeff graduated college with a degree in Journalism (writing this bio may be the only time he's ever used it), and having never lived in a city bigger than 25,000 people, he decided to move to Omaha. He worked as a server at a busy chain restaurant (where he met his wife, Katie) while also working a cubicle job for a few years.

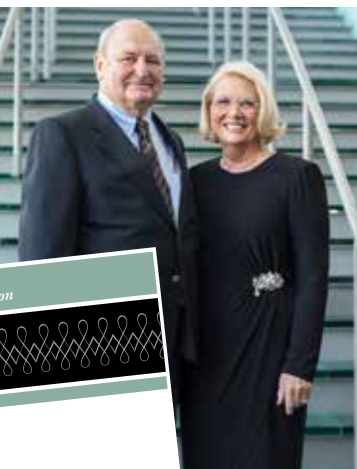
At that point, Jeff knew he wanted to stay around restaurants but didn't necessarily want to work restaurant hours. He began on the purveyor side in 2007 as a sales representative for AmeriPride Services, where he stayed for nearly 10 years. Working a variety of roles, several years as a sales manager as well as the food and beverage marketing and sales committee. It was during this time he first served on the ORA Board.

In 2017, AmeriPride was purchased by a competitor and Jeff left to join Spin Linen, a family-owned company based in Omaha. Jeff continues to help restaurants and bars with their

laundry needs. He is proud of his ability to build trust with busy restaurateurs, who turn to him to help take things off their plate, turning their visions into realities.

Jeff has made many friends and associates during his time on the ORA board, enjoying the opportunity to help this industry. He does his part to get talented people into the industry on both the restaurant and purveyor side. Just having fun with the good people he meets at ORA events is especially important to him.

Jeff and Katie have three boys and a newborn daughter (Jeff actually found out Katie was going into labor at the ORA Christmas party and left early). In his free time he can be found running outdoors or at the gym, dining out, cooking, drinking wine and craft beer, taking the occasional trip (mostly to discover restaurants in other places), playing and watching sports with his sons. Jeff's golf game remains a work in progress.



A Benefit for Hospitality and Culinary Education



2018 Inductees

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

Sunday, October 21, 2018

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

Food prepared by MCC's Institute for the Culinary Arts


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

Invitation is open to the public
(includes tax)









NURTURE HEALTH

Summary of Offering

Omaha Restaurant Association and Nurture Health

Welcome

Omaha Restaurant Association Members

Through your ORA membership, you have the opportunity to enroll in Nurture Health Clinic for a special monthly rate. Your Nurture Health membership covers all primary care needs and negotiated cash rates for additional services and pharmacy.

01 Membership Rates

ORA Special Rates

Adults (19+): \$83 per month

Children (0-18): \$39 per month

Family Membership: \$299 Monthly Maximum

02 Enroll

Enroll at www.nurturehealthclinic.com

Use Promo Code **ORA**

03 Schedule

Schedule your first appointment to meet your doctor, start your wellness plan and access technology.

402-999-4900 | hello@nurturehealthclinic.com
7100 W Center Rd, Ste. 200 Omaha, NE 68106



!! DOUGLAS COUNTY HEALTH DEPARTMENT REMINDER !!

"Since 2019 invoices have been mailed out a month earlier on November 1, 2018. We have received almost 50% of the payments and hope to receive the remainder of the fees by the **DEADLINE on December 31, 2018**"

JOSEPH GAUBE - Douglas County Health Department - Supervisor Retail Food Program

~FOOD RECOVERY~

FeedBack Omaha is collecting food for the 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.mainelli@julios.com

SAVE THE DATE

Nebraska
RESTAURANT
ASSOCIATION

2019 Events

Annual Meeting of the NRA
Monday, January 28th
Lazlo's Brewery & Grill Haymarket, Lincoln

Star City BaconFest
Sunday, April 7th
Cornhusker Marriott, Lincoln

Taste of Nebraska
Thursday, April 11th
Scottish Rite Ballroom, Lincoln

Hospitality Education Foundation Golf Outing
Monday, June 17th
Oak Hills Country Club, Omaha

NRA Fall Golf Classic
Monday, September 9th
Hillcrest Country Club, Lincoln



2019 SCHOLARSHIP
APPLICATION

DEADLINE TO APPLY:
MARCH 1ST, 2019

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 _____

PART B:

On a separate piece of paper attached to this application, in 250 words or less, tell us why you selected the culinary or hospitality field, and how this scholarship might help you achieve your dreams.

PART C:

Additional Contact Information (Please list all 3)

Please provide the names and phone numbers of at least three people who will know how to contact you in the next six months or more (e.g., parents, siblings, friends)

Name/Relationship	Phone Number
_____	_____
_____	_____
_____	_____

Please e-mail or mail this form by March 1st to:

Nebraska Restaurant Association
Attn: Brandy Nielson
1610 South 70th Street, Suite 101
Lincoln, NE 68506
EMAIL: bnielson@windstream.net

If you are a scholarship finalist, you will be required to attend an in -person interview with a panel of industry professionals on March 18th or March 25th 2019 at 4pm.

If you are selected for a scholarship you will be required to give us your social security number. After enrollment verification is determined, scholarships will be mailed to the financial aid office of the recipient's school.

Thank you for applying for a scholarship through the Nebraska Restaurant Association Hospitality Education Foundation.

OFFICIAL BALLOT



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

Please vote on the ballot below by January 7th 2019 and return it to:

Omaha Restaurant Association | 4270 N. 139th Street | Omaha, NE 68164
E-Mail: Dineoutoften@Cox.net | Fax: (402) 493-3197

Winners will be presented at the Annual Dinner Meeting at Hotel Deco
on January 20, 2019 and will **not** be informed prior to the meeting

RESTURATEUR OF THE YEAR AWARD 2018

YOU CANNOT SELECT A PAST RECIPIENT

Please choose someone you believe stands out in the industry
through providing an outstanding business as well as contributing
to the industry through the ORA and other civic causes.

PRIOR WINNERS

1988 Jack Kawa
1989 Mac Thompson
1990 Rick Fox
1991 Linda Anania
1992 Ron Samuelson
1993 David Hayes
1994 John Chisholm
1995 Bill McKenna
1996 R. Tim Pepper
1997 Mark Hoch
1998 Denis Hall
1999 Matt Warren
2000 Brian Magee
2001 Sally Kawa
2002 Vince Fletcher
2003 Ann Mellen
2004 Nicole Jesse
2005 Chuck Caniglia
2006 Cedric Fichelpain
2007 Katie O'Connor
2008 Tony Fucinaro, Jr.
2009 Cory Guyer
2010 John Wade
2011 Yves Menard
2012 Greg Lindberg/Don & Marie Losole
2013 Brad Marr
2014 Glenn Wheeler
2015 Jared Clarke
2016 Jennifer Coco
2017 Darwin Hanssen

2018

Please fill in your choice for RESTAURATEUR OF THE YEAR

PURVEYOR OF THE YEAR 2018

CHOOSE ONE OF THE FOLLOWING FIVE PURVEYORS

All outstanding companies, who promote the mission of the
ORA by sponsoring and attending the events and have a strong
desire to improve the hospitality industry.

VOTE FOR ONE

- ☐ Glenn Valley Foods
☐ H. Olafsson International Specialty Foods
☐ Johnson Brothers of NE
☐ Premier Midwest Beverage
☐ Pepsi

HAROLD NORMAN EXCELLENCE AWARD 2018

Choose any employee who shows strong leadership, works hard,
is dedicated, loyal and wants to see improvement in the industry.

**Include a short story of why you choose this person.*

Please email to: DineOutOmaha@cox.net.

PRIOR WINNERS

2012 Matt Warren
2013 Danielle Emsick
2014 Katie Vap
2015 Kevin Caniglia
2016 Brian Young
2017 Bobby Mekiney

2018

Please fill in your choice for HAROLD NORMAN EXCELLENCE AWARD
(EMPLOYEE OF THE YEAR)

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.

JANUARY 20th Annual Dinner Meeting
Hotel Deco - 5:00 p.m.
1504 Harney Street

FEBRUARY 24st Industry Night Out
DJ's Dugout - 5:00 p.m.
10th & Capital

APRIL 28th Too Many Cooks in the Kitchen
Hilton Omaha - 5:00 p.m.
10th & Cass Street



For five years, Saving Grace has provid-
ed healthy perishable food to those in need
here in our community, while also keeping
excess food out of our landfills.

While they have accomplished a lot these
first five years, there's still much more to do.
More food to rescue. More hungry neigh-
bors to feed. More people to educate about
ways to reduce food waste in their lives.

Five Accomplishments in Five Years

1. Rescued and redistributed over 2.8 million
pounds of healthy excess perishable food with a
value of nearly \$5 million.

2. When operations began, they received
donated food from three businesses. Today, they
pick up food from 51 donor locations.

3. Food was originally delivered to three food
pantries. They now provide food, free of charge,
to 37 partner agencies at 40 locations.

4. Engaged thousands of community mem-
bers in our "no food waste" movement.

5. More than 1,430 tons of food has been
saved from entering city landfills.

Please help Saving Grace finish the year
strong by supporting their annual fund
drive. A \$25 donation will help feed 125
of our hungry neighbors. A \$100 donation
helps feed 500 people. (Stats for Oct. 2013 - Nov. 2018)

Omaha Restaurant Association Board of Directors

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Spencer's
for Steaks & Chops

VICE PRESIDENT

MATT BROWN
V Mertz/Trio

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ELLEN OSBORNE
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Monarch Prime & Bar

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Stirrella Bar & Kitchen

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VICKIE JENKINS
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

SAVE THE DATE



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!