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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.



**Welcome
NEW MEMBERS**

- ACADIAN GRILLE
- CELLAR 44
- DANTE
- FORNO
- FARMERS INSURANCE
- JUKES ALE WORKS
- SAVE THE DATE
CATERING
- DINE MAGAZINE

SELF-NOMINATIONS FOR THE ORA BOARD

If you would like to self-nominate yourself to serve a two-year term on the board of the Omaha Restaurant Association, please send a written e-mail to dineoutomaha@cox.net with your company name, contact information and why you think you would be an asset to the board.

These nominations are due on November 1st and will be considered the first week of November.



From Your President

Hello Everyone,

What a great day we had at Stone Creek last month for the golf tournament! It is always fun to see so many people having such a great time, enjoying so many great products and supporting such a great cause. We are heading into our last event for the year, the Omaha Hospitality Hall of Fame on October 20th at the ICA at MCC. Come on out and see what the students are learning and celebrate the accomplishments of this year's honorees.

Dine Out Often,

Your President, Matt Brown

A Benefit for Hospitality and Culinary Education



2019 Inductees

Michael J. Ancona Gene Cammarota
Howard N. Epstein Steve Epstein Yves Menard
Matt and Jennie Warren

Sunday, October 20, 2019

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

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

THIS EVENT IS SOLD OUT!

ORA GOLF SCRAMBLE 2019



The crew at Champions did what they promised to do...make our segue to Stone Creek a positive one! There were more sponsors, golfers, food and activities, on the holes and at the turn. And it was as slick as usual! Chef John Benton started the day with incredible chorizo breakfast burritos and Southern Glazers, RNDC and Johnson Brothers offered Coffees, Bloody Marys and Screwdrivers. Throughout the day, Con Agra supplied hotdogs

and Glenn Valley Foods passed out their famous Phillies! We wrapped up with an upscale salad bar with shrimp, steak and chicken as well as an ice cream treat. What more could you ask for at a golf tournament? We appreciate the staff and purveyors for offering their services and products for the day!! You all outdid yourselves.

The play was much quicker working with 27 holes rather than 18 and people

seemed to appreciate that! We had over 150 prizes again so most golfers went home with something through raffles, mulligans and flag prizes. The Sysco Lincoln team came in 3rd place, Southern Glazers came in 2nd and 1st place went to the US Foods team! Congratulations!

We have been invited back to Stone Creek next year so we hope to see you all there next August.

OMAHA RESTAURANT ASSOCIATION FOOD SAFETY TRAINING 2019

SERVSAFE MANAGER CLASSES:

Final class for Food Handlers Certification is on Tuesday, November 5th, 1:30-4:00 at the UNL Extension Office at 8015 W. Center Road.

Please sign up through dineoutoften@cox.net through Jennie by October 29th.

Please provide your company name and the names of all employees attending. This class is being taught in English.

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

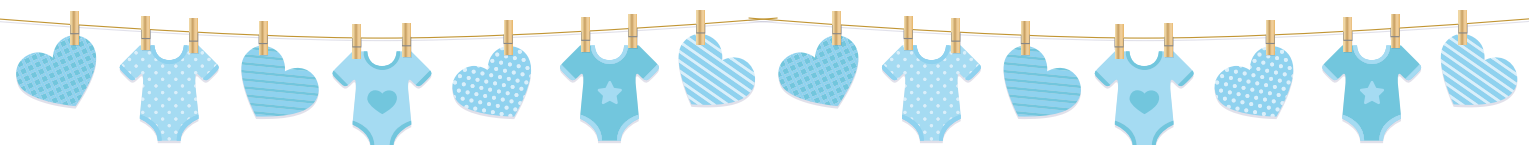


Congratulations to all the Births of our Board Member's Babies!!!

~ Vice President, NATALIE HANKINS, had a baby boy, Hunter ~

~ Purveyor Director, KATIE VAP, had a baby boy, Michael ~

~ Restaurant Director, JUSTIN HALBERT, had a baby boy, Emerson ~



Board Member Bio

VICTORIA JENKINS

On Premise District Manager
Johnson Brothers of Nebraska



Victoria moved to the Omaha area from Northeast Iowa in March of 2015. She has been involved heavily in the Food and Beverage industry her entire life. From managing an event center/hotel/casino to managing banquet staff and front of house restaurants. Now she's been selling to such accounts in the industry for the past 8 years. She started in sales with Johnson Brothers in Iowa and

took the opportunity to move her career forward in the Nebraska market. She currently is one of the leading DM's in the Mega Region for E & J Gallo and leads a strong sales team out in the market. She thoroughly loves the industry and the ability to grow and develop businesses and strengthen relationships. She is proud of her part in making the city of Omaha a destination spot for many.



2019 OMAHA HOSPITALITY HALL OF FAME NOMINEES



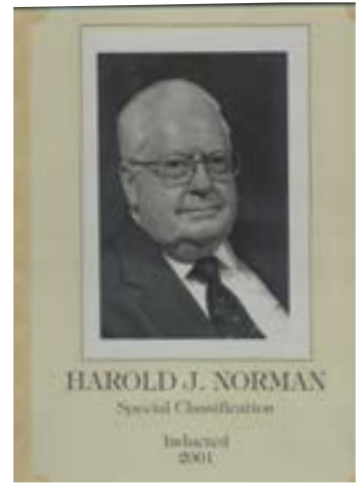
From Left, Top Row: Steve Epstein, Howard N. Epstein, Jennie Warren, Matt Warren, Bottom Row: Michael J. Ancona, Gene Cammarata, Yves Menard

Join Us In Celebrating - SUNDAY, OCTOBER 20TH, 2019

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

A SPECIAL MEMORAIL TO - HAROLD JAMES NORMAN 11-15-1921 TO 9-24-2019

“A Toast to My Friend, Harold Norman” by Matt Warren



is having trouble with the drinking thing, and I have no problem dropping a few “damns, shits, and son of a bitches” for effect but how could I begin to make fun of a sweet little old man like Harold Norman. . . I guess I’ll give it a try . . . Harold try to stay awake!!!

Good Evening, When I was approached to speak at this event I was a little hesitant.

I mean- I grew up watching the Dean Martin Celebrity Roasts & more recently the Comedy Central Roasts (which are both Hilarious). Really they are just a group of people sitting around smoking, drinking, swearing and taking turns making fun of the honoree. But we can’t smoke in here, looking around the room it seems that no one

But first, Everyone is very familiar with the legend that is HAROLD NORMAN.

His unwavering devotion to the restaurant industry in Omaha is epic. Harold Served on the ORA board from 1965 until 1990 when he became its executive director and finally retired in 2000. But everyone who knows Harold knows that he was just as involved after retiring as before. As director of the ORAF Harold raised close to \$80,000.00 for culinary scholarships. I mentioned this in a speech that I gave in January and after the dinner Harold approached me & said “Matt that was a nice speech but I only raised \$78,594.86” or some damn number. If you want to know it, I’m sure that he can spit it out .

I had the great pleasure of working closely with Harold for over 10 years when I served on the ORA board and as it’s President in 1999 & 2000. Harold mentored me through my terms on the board and as president, teaching me so much about our industry. I could not have held that position without Harold’s expert knowledge & guidance as any ORA president would attest.

So much of what the ORA is & does today would not be possible without the groundwork & foundation that Harold laid. I truly believe that if not for Harold Norman, the ORA would not exist today.

I could probably talk for hours explaining how Harold & his accomplishments are so deserving of his being honored here tonight but I promise to be brief . . is it too late to be brief?

I could tell stories of how Harold could drink Schlitz like a college Frat boy or how I had to ask him to leave my house at 2:30 am or spend the night because at the age of 35 I could not hang with the 77 year old Schlitz chugging machine who continued to yell “this Party is SOME SHIT” well after all of the other guests had gone home. Luckily the Schlitz ran out and Harold was compelled to leave.

I recently visited Harold at his home and as we stood there talking I noticed a plaque that hangs above his kitchen sink that reads...“save the Earth... it’s the only planet with beer”. And I chuckled to myself as I thought of the face on the clerk when this little old man purchased such a sign, and would be willing to bet that Harold is the only person over the age of 25 that has this sign hanging in their house. BUT How Fitting!

As we all know, Harold is soon leaving his beloved Omaha at the ripe young age of 95 for the sunshine of Arizona.

Harold ... You will be truly missed.

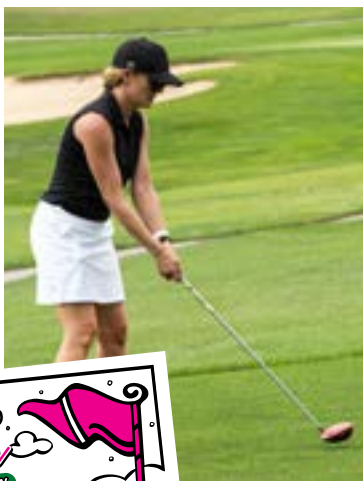
So before he heads south I would ask for a round of applause and a fitting farewell toast of Schlitz for a man who has given so much for so long.

And a man that I am proud & honored to call my Friend!

A toast to Harold.

Memorials may be sent to benefit the Harold and Dorothy Norman Scholarship. Checks should made out to Metropolitan Community College Foundation and sent to the Omaha Restaurant Association at 4270 N. 139th St. 68164.





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

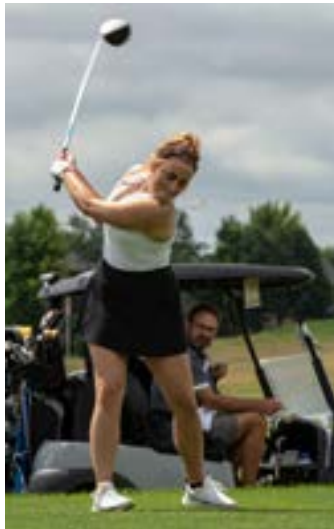
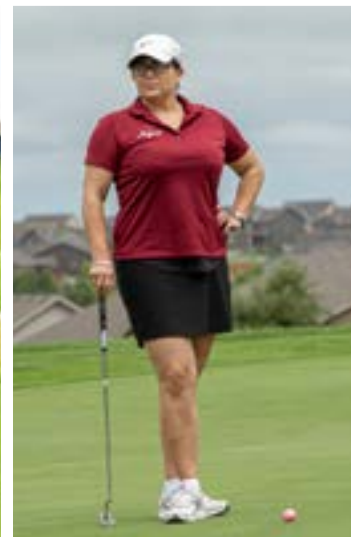
SCHEDULE OF EVENTS	EVENT COSTS
9:00 AM: Check-In & Breakfast Driving Range with balls	\$175: Includes Lunch, Golf with Cart and Dinner
10:00 AM: Shotgun Start/ Texas Scramble/Lunch	\$250: Sponsorship Only
3:00 PM: Cocktails Followed by Dinner & Prizes	\$750: Includes above with sponsorship
	\$50: Dinner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

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

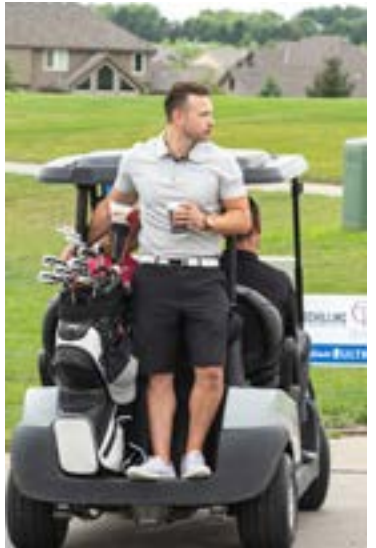
A FUN EVENT!
You don't need to be a serious golfer to play!
Get a foursome together or we'll pair you up.

FUN & PRIZES!
Contests • Poker Hole •
Sampling & Flag Prizes
Raffle Tickets: \$5 each or 5 for \$20
Mulligans: \$20 each

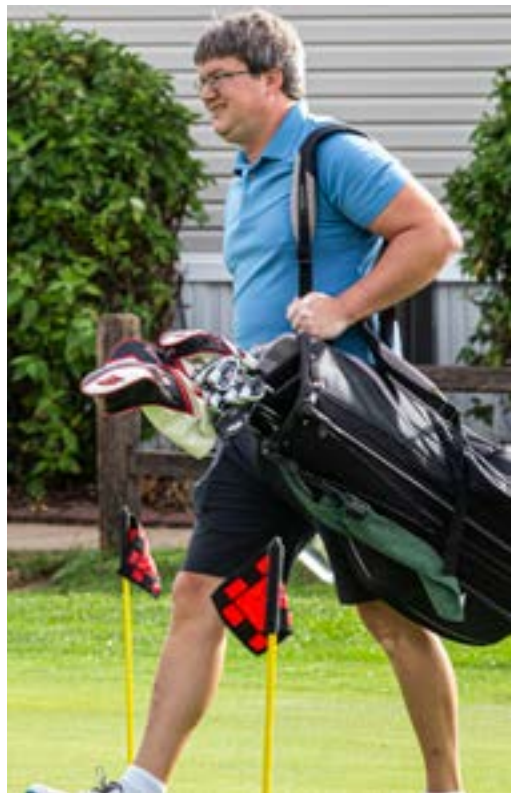
Please make checks payable to:
Omaha Restaurant Association | 4270 North 139th Street | Omaha, NE 68164
or visit www.dineoutomaha.com to pay by Paypal











EVENTS CALENDAR

OCTOBER 8th Monthly Board Meeting
Corkscrew - 3:30 p.m.
3908 Farnam Street

OCTOBER 20th Hall of Fame Dinner
ICA - 5:00 p.m.
32nd & Sorenson Parkway

NOV. 5th Food Handlers Class
1:30 -4:30 p.m.
8015 West Center Road

NOV. 12th Monthly Board Meeting
Mode de Vie - 3:30 p.m.
120 Regency Pkwy

DECEMBER 2nd Holiday Board Meeting
V Mertz- 3:30 - 6:30 p.m.
1022 Howard St.

JANUARY 19th Annual Dinner Meeting
Hotel Deco- 5:00 p.m.
1504 Harney Street

*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.

Omaha Restaurant Association Board of Directors

PRESIDENT

MATT BROWN
V Mertz/Trio

VICE PRESIDENT

NATALIE HANKINS
DJ's Dugout

SECRETARY

KATIE VAP
Quality Brands Omaha

TREASURER

JEFF PETERSON
Spin Linen

IMMEDIATE PAST

PRESIDENT

GLENN WHEELER
Spencer's
for Steaks & Chops

EXECUTIVE

DIRECTOR

JENNIE WARREN

EX-OFFICIO

DIRECTORS

JOE GAUBE
Douglas County
Health Dept.

LARISSA CODR
Heartland Payment Systems

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MATT CARPER
Butterfish/Red Lion Lounge/Stirrella

JARED CLARK
Railcar/Timber Wood Fire Bistro

JENNIFER COCO
J Coco

JUSTIN HALBERT
Della Costa/Herbe Sainte/Mode de Vi

JESSICA KEITH
Corkscrew Wine & Cheese

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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BARB APPEGATE
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

Increased minimum tip wage, how will it affect your business?

We
Want
Your
Opinion!

LEARN THE FACTS:

Join other restaurateurs for an educational discussion with Jim Partington, Executive Director of the NRA & Amanda Fray, Attorney at Jackson Lewis, to discuss how proposed changes to the minimum tip wage will affect your restaurant.

We need YOUR input to develop a strategy to inform the public and agree on a position to present at the 2020 Unicameral session.

October 2nd at 3:00pm
Stokes Grill and Bar, Old Market
1122 Howard St. Omaha, NE 68102

RSVP: Jim Partington
jpartington@windstream.net

Questions? 402-488-3999 ext. 1

PLEASE
JOIN US!

Nebraska
RESTAURANT
ASSOCIATION