



# NEWS & VIEWS

Volume 36

Issue 2

Summer 2023

## From Your President

Thank you to all who attended Too Many Cooks in the Kitchen (TMCK) in April and Industry Night Out (INO) earlier this month. TMCK was so energetic and the auction was such a success. Thank you to our board, especially the chairs, MJ Potter, Michael Rhoades and Dan Watts, and of course all the chefs, their helpers and the student helpers for making it possible to do this event.

It was great to see so many more people this year at INO. I love how members and guests can just hang out and see so many peers on this level. Looked like everyone was enjoying the wine, food and company!

Dine Out Often  
Your President, Jessica Keith

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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.



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## SAVE THE DATE



### INDUSTRY NIGHT OUT

FOLLOWING SEPTEMBER 12TH BOARD MEETING  
LEGEND'S ON 69TH & PACIFIC - 4:30-6:30 PM

## NEW LOCATION!

**GOLF SCRAMBLE**  
MONDAY, JULY 31st, 2023

**Players Club at Deer Creek**  
12101 Deer Creek Drive

Numbers of Golfers is Limited  
**SIGN UP EARLY!**  
(WILL SELL OUT QUICKLY)  
**See Page 16**

**For More Details and To Make Your Reservations Today!**



# TOO MANY COOKS IN THE KITCHEN

**BACK ROW:** Chefs Andrew Loughrey; Stokin' Goat, Tony Falkner, Gather, Sous Chef; Gather, Oscar Hernandez; Corner Kitchen, Jonathan Miller; V Mertz, Jason Jones; La Casa, Robert Murphy; Dynamite Wood Fire Grill **MIDDLE ROW:** Chefs Chris Furse; Avoli Osteria, Tim Nicholson; Boiler Room, Sous Chef; Clean Slate Food Co., Dylan Thompson; Clean Slate Food Co., Jared Clarke; Railcar Modern American Kitchen, Eddie Vasquez; 801 Chophouse, Anthony Kueper; Dolce, Brian Everman; Performance Food Group, Aron Mackevicius; Talus Spirits & Sustenance **FRONT ROW:** (Includes 2 Standing & chef in all black sitting on a high chair): Chefs Matt Moser; Stirnella, Chef Doug Chrisman; Sage Bistro at The Institute for the Culinary Arts, Glenn Wheeler; Spencer's for Steaks & Chops, Jeff Everroad; Timber Wood Fire Bistro, Jamil Bah-Traore; Mola Yido & House of Bah, Shawn LaHood; Monarch at Hotel Deco, Host Kimbler Harrold; Embassy Suites Downtown (NOT PICTURED: Wilson Calixte; Le Voltaire)

We were so excited to add more local chefs to the line up this year totaling 22 chefs and 220 attendees. Just when you think you have the Best of the Best; new and young chefs emerge. These new chefs also want to be part of giving back in their community; feeding the hungry and helping to educate students who will be coming entering our industry after graduating from any culinary or hospitality institution in the state of Nebraska.

Too Many Cooks in the Kitchen was held on April 30th this year at the Embassy Suites Downtown. Twenty-two chefs went to town to create a five to six course meal at a small station in the "back of the house" a space on a normal night

set up as a ballroom. While 22 tables of ten were wined and dined in the "front of the house" the remaining ballroom space. The chefs nor the attendees knew who they would be dining with until 22 beautiful amuse bouche spoons appeared and a representative from each group of 10 chose one, ate it and turned the spoon over to see the name of a chef and their restaurant on the back side. That chef then walked their 10 table guests to seats in the dining area.

During the cocktail hour a silent auction was held. Ten packages of dinners for six quickly saw guests lining up to bid on these coveted events. At the end of the dinner a live auction of more than ten

dinners for eight was started. The auction broke a record this year and the ORA couldn't be more appreciative of the generosity of the participating chefs!

We would like to thank the following companies for their support in our mission: *Absolutely Fresh Seafood, Access Payment Processing, Chesterman Coca-Cola, H. Olafsson International Specialty Foods, Hospitality Management Systems, Johnson Brothers of NE, Jon's Naturals, Loffredo Fresh Foods, Nebraska Pork Producers, Niman Ranch, Performance Food Group, Plum Creek Chicken, Premier Midwest, Quail Distributing, Quality Brands, Quench Fine Wines, RNDC, Southern Glazers Wine & Spirits, Spin Linen, Sysco, US Foods.*



## SAVE THE DATE

**SUNDAY OCTOBER 15<sup>TH</sup>, 2023 - 5:00 P.M.**  
*~ Join Us In Celebrating the 2023 Honorees ~*

*David Friedland & Ted Friedland  
 Carman Johnson  
 Dario Schicke  
 Bill "Laki" Sgourakis & George Sgourakis  
 Bruce Simon & Todd Simon  
 Joellen Zuk*

# Board Member Bio



*My name is Jeremy Medved and I love being involved with the Omaha Restaurant Association. I am currently a New Business Manager for US Foods. This role allows me to consult new and current customers, while connecting them to our many valuable resources we have available through Food, Tech and Team. My passion is truly assisting our customers with any challenges they may face, while always focusing on their growth and*

*branding strategies. I started my path as a kid, being shipped out each summer to my Grandmother's restaurant as a buss boy, host, dishwasher or server. My favorite summer was when she ran a restaurant on a golf course, during that summer another passion of mine was born through golf. In high school I worked with my father in the warehouse where I unloaded trucks (very early in the morning), picked and also loaded customer's orders onto trucks. That work is not for the weak, so I set my eyes on college and went to school in Minneapolis, MN for Marketing and Graphic Design. I eventually came back to the Industry as a Marketing & Menu Designer. This role lead me to learn more about menu layout and the science behind making menus more profitable for restaurants. I then became a Menu Analyst for US Foods in Minnesota. I then helped our Corporation develop a menu program that was web-based for the entire nation of US Foods to utilize with their best customers.*

## JEREMY MEDVED US Foods

*Once that tool was built, I was asked to help develop a new and upcoming role with our Corporation which today is called, The Restaurant Operations Consultant (ROC). This team member role is extremely valuable to any restaurant team looking for assistance in all areas, FOH and BOH as well as branding and marketing. I was in this role for 7 years. When a New Business Manager position came up back home, I knew it was time to get back home to be with friends, family and the up and coming food scene in Omaha, Nebraska. I have been a New Business Manager for 5 years.*

*I have an amazing wife (Jes) who is also a mother to our three boys (Ozzie, Mac & Gus). She is extremely supportive with the late nights and MANY events that I ask her to attend. We are a foodie family and love hosting many parties at our home. We love the lake life and outdoors, so golfing, camping, riding ATVs and Seadoos fill up our summer calendar.*

## RECURRING PAYMENTS

Go to <https://dineoutomaha.com/>

At the top of the home page, you will see [▶ PAY DUES HERE](#)

You will select the **Membership Package** from the drop-down.

- Lounge Dues
- Restaurant Dues
- Multi Concept Dues
- Triad Dues
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Select the Payment Type, **Every Year on January 1st**

**Enter in Transaction Details:** Customer First Name, Last Name, Business Name & Email.

Under Card Details select either **Credit Card** or **Check**

Click accept terms & conditions then hit the **process** button.

**\*\* PLEASE NOTE THAT SETTING UP A RECURRING PAYMENT WILL NOT CHARGE YOU UNTIL THE FIRST OF THE YEAR ON THE FOLLOWING YEAR. TO MAKE A PAYMENT FOR THIS YEARS DUES, YOU WILL NEED TO RUN A ONE TIME TRANSACTION UNDER THE "PAYMENT TYPE" \*\***



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# EVENT PHOTOS

Summer 2023



You are cordially invited to

**Omaha**  
RESTAURANT ASSOCIATION

**TOO MANY  
COOKS  
IN THE  
KITCHEN**

**\$150  
PER PERSON**

**Sunday, April 30th, 2023**  
Embassy Suites Downtown • 555 South 10th Street All  
Under One Roof

5:00-6:00 pm Cocktail Hour with Selection of Restaurant  
6:00-9:00 pm Gourmet Dinner

**Participating chefs from the following establishments:**  
801 Chophouse | Avoli Osteria | Boiler Room | Clean Slate Food Co.  
Corner Kitchen | Dolce | Dynamite Woodfire Grill | Gather | House of Bah  
La Casa Pizzeria | Le Voltaire | Monarch | Performance Food Group | Pitch Pizzeria  
Porky Butts BBQ | Railcar Modern American Kitchen | Sage Student Bistro  
Spencer's for Steaks & Chops | Stornella | Stokin Goat | Talus Spirits & Sustenance  
Timber Wood Fire Bistro | V Mertz

For any questions, please contact Jennie Warren at [jwarren@omaharestaurant.com](mailto:jwarren@omaharestaurant.com)
















**SUNDAY, JUNE 4, 2023**

Tastings at 4:00

Cash Bar at 6:00

**CORKSCREW WINE & CHEESE**

39th & Farnam  
CASUAL ATTIRE



**\$25 TICKETS**

To order, email [jwarren@dineoutoften.com](mailto:jwarren@dineoutoften.com)  
You must be 21 to attend

**NEW MEMBERS RECEIVE  
FREE TICKETS!**

## A BIT OF SUNSHINE & FUN

It was great to see a crowd of about 120 people Sunday June 4th at Corkscrew Wine & Cheese in Blackstone. We thought it was going to rain again but the sun started to shine and the patio quickly began to fill up.

The theme was Wine & Charcuterie, how fitting, right? Jim Olafsson, very generously donated a variety of meats and cheeses, Corkscrew added some of their delicious bruchetta and Sysco added a wonderful chicken skewer. It wouldn't have been complete without the fantastic desserts from the ICA and paper goods from PFG. The spread was amazing!!

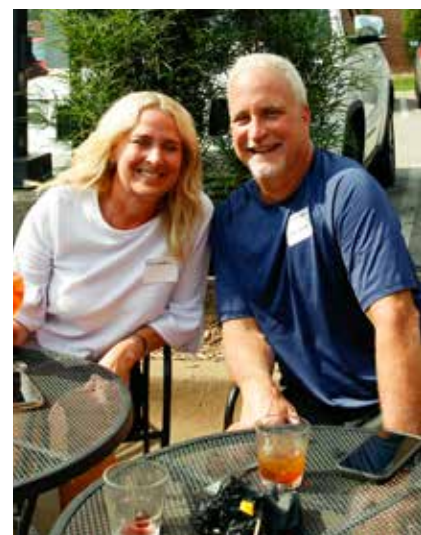
Wine was enjoyed as well as an Old Fashioned and a Pineapple Jalapeno Tequila cocktail along with beer, seltzer and pop from Brickway, Chesterman Coca-Cola, Chieftain Distribution, Johnson Brothers, Premier Midwest, Quail Distributing, Quality Brands, RNDC and Southern Glazers.

ICA's Dean, Chef Brian O'Malley shared his daughter Marren and her band with us while Matt Brown and Craig Ulrich ran a Fine Wine Blind Tasting Contest and the winners took home the bottle they guessed right. Terry Carolan won the Heads & Tails game and got to split the pot with the ORA. There were about 20 raffle prizes the board donated to put a little excitement into the event. Who doesn't like to win a prize?

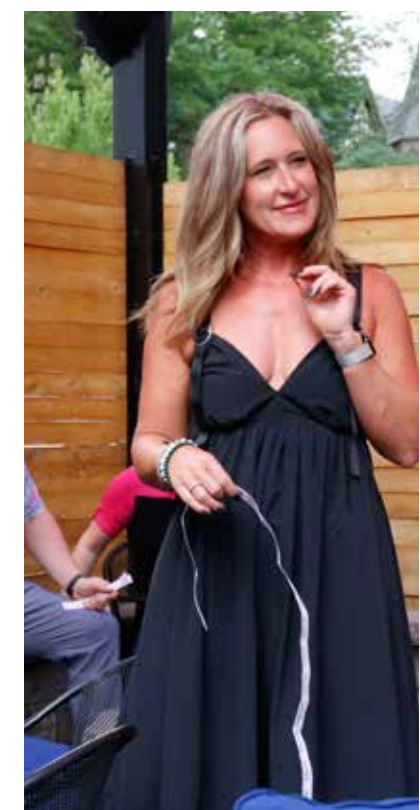
Outside of that, the event was meant to bring new members to the board, which were many, and to just network with purveyors or restaurateurs you see often but don't get to sit down and enjoy them while you are working. We were having so much fun we extended the night an extra hour. This is a very affordable networking event everyone should try to attend. It is many of the board's favorite event of the year because there is no agenda, just a nice relaxing time with your peers.

**Don't miss the next one at Legend's on Pacific on September 12th from 4:30-6:30!**









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FOR MORE INFORMATION, PLEASE CONTACT JOEL PRIEST, OMAHA HOSPITALITY CONSULTANT.  
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## GOLF SCRAMBLE

Monday, July 31, 2023  
The Players Club Golf Course

June 15, 2023

Dear Omaha Restaurant Association Member,

We are excited to announce we are moving to a new course this year, Players Club at Deer Creek and I am inviting you to participate. We do this every now and then to put some excitement into the event and it's always fun to play at a private course. It is still a 27 hole course and they are confident they can handle 216 golfers. We can enjoy the clubhouse to have breakfast, stop by to grab your Philly from Glenn Valley Foods, for lunch, and come back in for appetizers and to see who won the flag prizes and the tournament. It's always a great time and I hope to see you out there having fun, trying products and winning some great prizes!

Every year, the ORA is proud to provide industry support through quality, service and education in an effort to deliver the very best experiences for our community and guests. Each year, tens of 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 supplied through workshops. We also help to feed the hungry through the Food Bank of the Heartland, No More Empty Pots, and Saving Grace. This year we added a scholarship for Career Development for employees of ORA members that want to further their career.

Raising funds is more important now than ever. We truly appreciate your support! Our industry and our association is always stronger when we are able to work together and in larger numbers.

If you are unable to golf but would still like to support you can always sponsor a hole, donate a prize or make a cash donation.

The ORA is a non-profit, volunteer organization with a 501c status. Our tax ID # is 47-0488013. All taxes are included in the prices. Thank you for your continued support and generosity to make this event above par!

Sincerely,

Jennifer J. Warren, Executive Director



# GOLF SCRAMBLE

Monday, July 31st, 2023

Players Club at Deer Creek | 12101 Deer Creek Drive

Proceeds go towards culinary scholarships and education,  
as well as feeding the hungry

## SCHEDULE OF EVENTS

- 9:00 AM: Check-In & Breakfast  
Driving Range w/balls
- 10:00 AM: Shotgun Start/Texas  
Scramble
- 11:00 - 2:00 PM: Lunch To Go at Clubhouse
- 3:00 - 4:30 PM: Cocktails, Appetizers  
& Prizes

## EVENT COSTS

\$300 Sponsorship Only:  
Company and Product  
Recognition, Golf not included.

\$800 Includes:  
Sponsorship, Breakfast, Lunch,  
Apps and Libations, Four-some  
w/2 Carts and a whole lot  
of fun!

Number of golfers is limited to 216 so sign up early!  
Entry Deadline is July 17th

**A FUN EVENT!** You don't need to be a serious golfer to play!

**FUN & PRIZES!** Contests • Poker Hole • Sampling & Flag Prizes  
Raffle Tickets: 5 for \$20 • Mulligans: \$20 each • Cigars: \$10 each  
Poker Hand: \$5 each



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# 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.

**JULY 31st** **ANNUAL GOLF OUTING**  
9:00 a.m. *CHECK-IN*  
10:00 *SHOTGUN START*  
**The Players Club**  
12101 Deer Creek Drive

**SEPT 12th** **Monthly Board Meeting**  
3:30 p.m. - Legends  
69th & Pacific  
**\*Industry Night Out**  
*Following Board Meeting*  
4:30-6:30

**OCTOBER 10th** **Monthly Board Meeting**  
8:30 a.m. - TriMark  
14036 Cornhusker Road

**OCTOBER 15th** **Hospitality Hall of Fame**  
5:00 Institute for the

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

EMAIL; [SheriPotter@me.com](mailto:SheriPotter@me.com)

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