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As we approach the mid-point of fiscal year 2009 it’s clear that the economic recession has been affecting our Nebraska economy for about a year now with the impact increasing during the last six months. The results vary depending on geography and type of restaurant operation and there are exceptions, but I expect that many of our members are experiencing at least a leveling off of sales. This results in less income for restaurant members as well as suppliers to the industry. It has also had some adverse effect on our Association revenue.

Since July 2008 all revenue accounts have experienced some decline, which we have offset by controlling expenses. This year’s Taste of Nebraska reception and awards dinner was a great social success. Attendance exceeded last year, the menu was excellent, the entertainment well received and we had a number of outstanding nominations for the awards. From a financial perspective the event was not as successful. Sponsorships for Taste of Nebraska and Silent Auction receipts were significantly less than in previous years and contributions to the Hospitality Education Foundation have been below historical levels and much less than we budgeted for.

As a result, at mid-year our total revenue is well below budget. In anticipation of a tight budget year, we made some adjustments in expenditures earlier in the year. At a recent meeting of the Executive Committee I proposed some adjustments to our spending accounts going forward, which they approved.

The net effect of these adjustments is that we are projecting to finish the year with a modest surplus and adequate cash reserves.

The mission of the Nebraska Restaurant Association is to represent, educate and promote the hospitality industry. The purpose of this report is to share with you some of the ways we have worked to accomplish our mission in 2009.

continued on Page 4
The Association, with the excellent support of Jim Otto, our chief lobbyist, was very effective in representing your interests during the 2009 Legislative Session. The following summary provides a review of the issues rising in the session which convened in January 2009, as well as some federal issues with which we have been involved. We will continue to work with the Legislative Committee to develop a sound strategic approach to best represent your long term interests in regard to these issues.

STATE ISSUES

Immigration
The body passed an immigration bill that requires state agencies and most state contractors to use E-Verify in their hiring practices. We worked to ensure that it has no negative impact on Nebraska restaurants.

Smoking Ban
Several exemptions were attempted but all were defeated except cigar bars. We were successful in significantly narrowing the cigar bar exemption. Smoking of cigars will be allowed in cigar bars but to qualify as a cigar bar, the business must have a walk-in humidor, derive at least 10% of its gross income from the sale of cigars, and only the smoking of cigars meets the requirement (no cigarette smoking).

Changes to Workers’ Compensation
We were successful in stopping changes to workers’ compensation that could have resulted in higher work comp rates for business owners.

Sales Tax Collection Allowance
In these very tight budget times, we were not successful in getting an increase in the sales tax collection allowance for Nebraska restaurants. We will continue this effort until we are successful.

Dram Shop
Unlike prior years, there was no legislation introduced this session that would hold sellers and/or servers of alcohol liable for injury, death, or damage resulting from selling to or serving an intoxicated person.

Impervious Surface Fees for Storm Water
Although this issue has come up repeatedly in prior sessions, it did not surface this session. We continue to watch for this each year as it would result in significantly higher fees for those with large parking lots.

Assistance for Rural Restaurants
Although it did not pass, we thank Senator Deb Fischer for introducing legislation recognizing that restaurants are vital to rural communities. Hopefully this discussion will result in favorable legislation over time.

FEDERAL ISSUES

Employee Free Choice Act (EFCA)
We have been actively opposing this federal legislation that would more accurately be titled the Employee Forced Choice Act as it would effectively eliminate the secret ballot for employees in the decision to unionize a workplace. Nebraska is a key state in this national battle primarily due to Senator Ben Nelson. Senator Nelson opposes the legislation but has not committed to vote against cloture which is the key to defeating the effort.

The LEAN Act
We are supporting the National Restaurant Associations efforts in this reasonable answer to menu labeling. We encouraged both Senators Johanns and Nelson to co-sponsor this legislation. Senator Johanns is now a co-sponsor.

I attended an Immigration Works USA meeting in Washington, DC on June 15, 2009. Following the meeting I met with the Nebraska Congressional delegation on June 16th to discuss immigration, EFCA, menu labeling, health care and other federal issues of interest to our industry.
The National Restaurant Association Political Action Committee (PAC) provides substantial support for our state’s candidates for national office and our contribution to the PAC has been negligible in past years. We need to find ways to raise funds to support this PAC. Your individual donations directly to the fund would be appreciated and we will be scheduling fundraising activities as well. To make a PAC contribution please contact Jim Partington at jpartington@windstream.net.

The education part of our mission is fulfilled by the Hospitality Education Foundation. Beth Haas continues to improve the efficiency and effectiveness of the support provided to the ProStart Program. ServSafe Level 4 training throughout the state has maintained the positive growth trend established in 2007. This is the direct result of coordinated scheduling of classes with the University of Nebraska Extension Service and aggressive marketing of the program by the Association. We will build on these successes to expand both programs in 2009.

In 2008, the Nebraska Restaurant Association assumed responsibility for marketing and selling educational materials within the state. This revenue line declined in 2008 but is showing positive growth this year. The potential going forward is excellent.

Beth Haas has used her experience in the food service industry and education to provide consulting services for selected activities. This has been well received and provides an excellent source of revenue with growth potential which we will expand on in future years. We have excellent training and education programs available. Our goal is to make these programs accessible to many more employees throughout the state and to continue to maintain the highest standards of instruction as we expand.

One of our priorities is to be more proactive and aggressive in promoting the hospitality industry, Nebraska restaurants, and our Association. Brandy Nielson has worked diligently to update our website and improve the quality of our publications and programs benefiting our members.

The Nebraska Restaurant Association continues to endorse Broadcast Music Inc (BMI) and SESAC which provides music licensing for commercial purposes. Nebraska Restaurant Association members receive a 10% discount for services and additional discounts for timely payment of fees. BMI offers assistance in meeting legal requirement in regard to music licensing.

Email marketing is a powerful way for restaurants of all sizes to target communications to their guests. Fishbowl Marketing, the leader in permission-based email marketing for the restaurant industry, has proven that such targeted marketing will increase a restaurant’s sales and customer loyalty. Through our partnership with Fishbowl and the National Restaurant Association, their email marketing solution for independent and small chain restaurants is now available to our members at special member pricing.

Our endorsed providers, Heartland Payments Systems and Farmers Insurance continue to provide excellent service to our members and actively support our association. We are investigating opportunities to expand our endorsed insurance programs through an agreement with Farmers Insurance Corporate to include general business insurance as well as workers’ compensation in the dividend program.

We continue to participate, in partnership with Three Eagles Communication, the Nebraska Retail Federation, and Douglas Theaters, in the “Lunch, Shopping and a Flick,” program. Members are offered the opportunity to promote their business with a donation of a lunch-for-two as a promotional give away on KFOR 1240 AM. This exclusive member program aligns with our membership promotion goals, and we look forward to expanding this program into other areas of the state.

We have partnered with Nebraska.Statepaper.com for our new online dining guide. Nebraska.Statepaper.com provides an online list of NRA members at no cost, and offers a discount for members for advanced listing services. In addition, they supply a list of current clients to us for membership recruitment purposes.

Our plan to provide cost effective health insurance to our members through Trustmark Affinity Markets was not well received. The products offered were not competitive, so we have cancelled the agreement and will shut down the trust holding the policy. We still own Benefits Advantage, LLC, a licensed insurance agency, and will continue to offer a variety of health insurance options out of that company.

We are always looking for ways to expand existing services and develop more effective ways of delivering these services. Our primary focus for the rest of 2009 and 2010 will be to:

- Effectively represent your interests to the Nebraska Unicameral and the Nebraska Congressional Delegation.
- Continue to expand food and alcohol safety training and consulting programs.
- Aggressively promote the hospitality industry, individual restaurants, and the association.
- Reverse the decline in membership dues.
- Maintain more frequent and effective contact with existing members throughout the state.

All of us on the Staff appreciate your strong support and guidance as we navigate our way through the challenges of 2009.
The 21st Annual Taste of Nebraska is in the books! The Nebraska Restaurant Association’s annual dinner and awards presentation was another success with record attendance this year!

Members from across the state gathered on Monday, May 4th, at The Cornhusker, a Marriott Hotel, in Lincoln, NE for the annual awards gala. The Cornhusker Hotel was decorated appropriately for the 1950’s “At the Hop” theme. Guests enjoyed a 1950’s theme buffet including Carved Roast Prime Rib of Beef, Spiced Rubbed Roasted Pork Loin, Baked Italian Style Chicken with Penne Pasta, Fried Chicken, Beef Burgundy over Pasta, Seafood Newburg over Rice Pilaf, Baked Pollack, Parsley Buttered Potatoes, Macaroni and Cheese with Prosciutto Ham and Pancetta Bacon, Mixed Vegetable Soufflé, and Fresh Green Beans.

The National Association of Soda Jerks of Omaha, Nebraska dipped various ice cream sodas and sundaes for dessert. Following dinner, Elvis Tribute Artist, Joseph Hall of Lincoln, Nebraska entertained guests with hits such as “Jailhouse Rock” and “Are You Lonesome Tonight.”

Kelly Knudson, daVinci’s, was presented the Mary Lutz Trophy Award as Nebraska’s outstanding Restaurateur of the Year for 2008 by Governor Dave Heineman. The Allied Member of the Year trophy was presented to Bryan Wagner with Coca-Cola North America. The Lodger of the Year trophy was awarded to Traditions Inn Bed & Breakfast, Columbus, Nebraska, Pat & Scott Mueller. Miss Ellen Wegner received the Volunteer of the Year award for her active participation with the Nebraska ProStart program. These awards are presented each year to the industry professionals who best exemplify the Association’s objectives of enhancing the quality, service, and visibility of Nebraska’s restaurant and hospitality industries.

The Nebraska Restaurant Association would like to thank Governor Dave Heineman for his attendance at this year’s awards dinner and for his continued support of the hospitality industry in Nebraska. Also a big thank you to Dawn Amend, Runza Restaurants, for the beautiful 1950’s theme centerpieces and to Michael McCarville, Heartland Payment Systems, our emcee for the evening.
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Jerusalem Bakery
Miller K & Z Distributing
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A SPECIAL THANKS TO
• Betty Davis, the Executive Director of the Douglas County Historical Society and the National Association of Soda Jerks
• Missy Frady, Graphic Design Artist, daVinci’s & Champions Fun Center for the program design
• Fayrene Hamouz & the Nebraska ProStart students for the hours d’oeuvres
• Kristian Anderson, Right Eye Digital, for the video presentation
• Casey Fritton, Fritton Photography

2009 COMMITTEE MEMBERS:
Dawn Amend, Runza Restaurants
Kim Brown, Lincoln Poultry
Dennis Gardner, Mamasita’s Restaurante
Fayrene Hamouz, UNL Dept. of Nutritional Sciences
Kelly Knudson, daVinci’s
Michael McCarville, Heartland Payment Systems
Tony Messineo, Valentino’s
Jan Moore, Amigos/Kings Classic
Chuck Parker, Pepsi
Dean Rasmussen, Grandmother’s
Gary Rezac, Sysco Lincoln
Bryan Wagner, Coca-Cola North America
Raising Cane’s Chicken Fingers partnered with Cell Phones for Soldiers to give calling cards to Nebraska Armed Forces overseas. Raising Cane’s Lincoln, LLC held this first annual campaign March 16 through April 30, 2009. They collected old cell phones and also held fundraising nights in which a portion of sales was donated to the non-profit organization. With these efforts, Raising Cane’s was able to raise 100,000 minutes of talk time that will be given to Nebraska soldiers overseas to contact family and friends. Job well done Justin and Jennifer Jones and all the staff of Raising Cane’s!

Warren Buffet’s holding company, Berkshire Hathaway, held its annual meeting with shareholders Thursday April 30th through Sunday May 3rd in Omaha. Louis ‘Pal’ Gorat and Debi Branecki, co-owners of Gorat’s Steakhouse served over 3,000 people during the weekend activities. About 12 years ago Buffet called family-owned Gorat’s to see if they would open on a Sunday to accommodate shareholders. It has been a tradition ever since. What is the favorite item off the menu at Gorat’s? The T-bone steak, because people know it’s a favorite of Buffet’s. Hats off to Louis ‘Pal’ Gorat and Debi Branecki for another successful Berkshire Hathaway annual meeting at Gorat’s Steakhouse!

After nearly two years of planning, volunteers at FireWorks Restaurant in Lincoln began planting more than 3,200 native plants, 29 trees, and 42 shrubs to create a rain garden for the property. A rain garden is a planted depression that allows for the absorption of rainwater runoff from urban areas such as roof tops, sidewalks, parking lots and lawns. Research from the Environmental Protection Agency shows that rain gardens are effective in removing up to 90 percent of rainwater pollutants. Jay Jarvis, co-founder, Lazlo, Inc., the parent company of FireWorks, says he hopes the garden will increase awareness about water conservation and show the public that native plants are not only a smart choice for landscape design, but also a beautiful one. Way to think “green” FireWorks Restaurant!

Greenfield’s Pancake House and Restaurant held a ribbon cutting ceremony on May 14th in Lincoln. Kevin Knudson of daVinci’s Restaurants purchased and opened the new pancake house and restaurant. Greenfield’s serves fresh casual style breakfasts and delicious lunches and dinners, hand-tossed salads, and signature breakfast casseroles. The new restaurant is open 6 a.m. – 10 p.m. Sunday through Thursday and stays open until 11 p.m. on Friday and Saturday. Congratulations and best of luck to Kevin Knudson and Greenfield’s Pancake House and Restaurant!

In honor of National Emergency Medical Services Week, Ted’s Nebraska Grill, hosted a special tribute to recognize emergency heroes for their bravery each day. Ted’s recognized the entire City of Omaha Fire Station #44, which services the area around the restaurant. They provided a burger meal to local emergency medical personnel to tell them thanks. “We are so appreciative of all the brave work our emergency medical personnel and firefighters do each day,” said Scott Hamilton, proprietor of Ted’s Nebraska Grill. Thanks to Ted’s Nebraska Grill for giving back to the local community!

Michael Rhoades joined the Hilton Omaha as Senior Sous-Chef in May. He will manage the hotel’s restaurant, Liberty Tavern, on a day-to-day basis, help develop menus and assist the hotel’s culinary and banquet team. Congratulations and best of luck to Michael Rhoades in his new position!

Do you have news worthy news? Contact Brandy Nielson with the Nebraska Restaurant Association and be included in the “Hot off the Grill” section of the next issue of Main Course. Recognize employees, announce a new store opening, or advertise special events with the Nebraska Restaurant Association!
Final Rule Issued on Employment Eligibility Verification

The Civilian Agency Acquisition Council and the Defense Acquisition Regulations Council have agreed on a final rule amending the Federal Acquisition Regulation. The rule will require certain contractors and subcontractors to use the E-Verify system administered by the Department of Homeland Security, U.S. Citizenship and Immigration Services (USCIS), as the means of verifying that certain employees are eligible to work in the United States. The effective date of this ruling was January 15th, 2009.

Employers using the E-Verify system first verify that the name, social security number, and date of birth are correct and if the employee has stated that he or she is a U.S. citizen. If the system confirms identity and U.S. citizenship, and there are no other indicators that the information is not correct, the Social Security Administration (SSA) confirms employment-eligibility. USCIS also verifies through database checks that any non-U.S. citizen employee is in an employment-authorized immigration status. If the information provided by the worker matches the information in the SSA and USCIS records, no further action will be required. E-Verify procedures require only that the employer record on the Form I–9 the verification identification number and the result obtained from the E-Verify query or print a copy of the transaction record and retain it with the Form I–9.

If SSA is unable to verify information presented by the worker, the employer will receive a “SSA Tentative Nonconfirmation” notice. Similarly, if USCIS is unable to verify information presented by the worker, the employer will receive a “DHS Tentative Nonconfirmation” notice. Employers can receive a tentative nonconfirmation notice for a variety of reasons, including inaccurate entry of information by the employer into the E-Verify website, and changes in the worker’s name or immigration status that the worker has not updated in the SSA database searched by the E-Verify system. If the individual’s information does not match the SSA or USCIS records, the employer must provide the worker with a written notice generated by the E-Verify system, called a “Notice to Employee of Tentative Nonconfirmation”. The worker must then indicate on the notice whether he or she contests or does not contest the finding reflected in the tentative nonconfirmation that he or she appears unauthorized to work, and both the worker and the employer must sign the notice.

For complete information visit: http://federalregister.gov
Join us for the 15th Annual Nebraska Restaurant Association Golf Classic on Monday, September 28, 2009 at Hillcrest Country Club in Lincoln.

**EVENT SCHEDULE**
10:00 a.m. Registration and Lunch  
11:00 a.m. Shotgun Start  
4:00 p.m. Awards Reception and Dinner

**FORMAT**
18-hole, four-player scramble. The field is limited to the first 144 players. Mulligans will be available at registration the day of the event.

**ENTRY**
Individual entry is $125 and includes a round of golf, golf carts, lunch, dinner, contests, prizes and awards.

PRIZES
Gift certificates, redeemable for merchandise at the Hillcrest Pro Shop, will be awarded to members of the top team of each flight. Prizes will also be awarded to those winning the hole contests and the Mixed-Team Flight.

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Get to know the Nebraska Restaurant Association Staff

What is your role with the Nebraska Restaurant Association?
I am a bookkeeper that works each Friday.

Tell us about your family.
I have one son who is 27 years old and lives here in Lincoln. I have a 17 year old cat named Tigger who still acts like a little kitten! Tigger and I live here in Lincoln as well.

What three words would your friends use to describe you?
Sweet, genuine and caring.

What is one thing that is unique or interesting about you that most people perhaps do not know?
I know how to do many home repairs.

What is your favorite thing to do on your day off?
When the weather is nice I like to spend the day outside. Otherwise, I like to spend the day with friends. I love to go biking and go on long walks.

What are you most proud of?
My son has epilepsy which created learning problems for him in high school. I gave up everything and dedicated my time to get the best services for him. Today he is doing very well. I gave up a lot, but it was worth it.

What is one item on your “bucket list”?
My goal is to buy a new home.

If you could travel to any place in the world where would you go?
I would love to travel to Jamaica some day!

Who has been the most influential person in your self development?
My friend Vic.

What is a talent that you have that you do not use in your career?
I’m mechanically inclined and very creative.

What is your favorite local restaurant?
I love HuHot Mongolian Grill, a long-time Nebraska Restaurant Association member!

What is your favorite TV show?
Big Bang Theory

Fixtured End Cap Restaurant Available at Westport Village

Westport Village, located at the intersection of 144th & “F” Street, is a rare opportunity in a new center with unique architectural design. The Center offers a 3,367 square foot fixtured end cap restaurant with excellent visibility in the highly trafficked Southwest Omaha area.

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2009 National Restaurant Association Show Provides Springboard for Restaurant Industry Recovery

Celebrating its 90th anniversary in 2009, the National Restaurant Association Restaurant, Hotel-Motel Show provided a high-energy forum where tens of thousands of restaurant and hospitality operators from all fifty states and around the world connected with exhibiting companies to find solutions to boost business. NRA Show 2009 – the largest restaurant show in the Western Hemisphere - and the International Wine, Spirits & Beer Event (IWSB) were blockbuster events, each delivering a high-impact, positive jolt to energize the industry. The NRA Show and IWSB provided operators from across all industry segments with a stream of innovative products, services and ideas to help them improve their business as the economy heads toward recovery. The NRA Show was held May 16-19 at McCormick Place in Chicago.

“NRA Show 2009 was a great success and in many ways an industry tipping point. We have received incredibly positive feedback from both exhibiting companies and attendees from around the world,” said Lorna Donatone, Convention Chair for NRA Show 2009 and President of School Services at Sodexo Inc. “Exhibitors found the exhibit floor filled with power buyers from all segments of the industry exploring the most innovative products and services on the market in every aisle. The Show also featured star-power including top restaurateurs, celebrity chefs and leading trend-setters in the culinary and educational programming, adding to the exciting and lively atmosphere. Operators are returning home energized and optimistic and ready to put new products, ideas and contacts to work.”

Restaurant and hospitality industry operators in attendance consistently reported that NRA Show 2009 was the place to find solutions and inspiration in this economic environment.

“Within the restaurant industry, it is about creating brand differentiation for your customers. In other words, what will make your restaurant and brand stand out from the competition. The National Restaurant Association show provided this year’s attendees with strategic insights into achieving that brand differentiation - a critical must-have in today’s environment.” - Bill Whitman, Jr., Vice President of Communications, McDonald’s USA.

According to Ben Middleton, Trade Communications Manager, Coca-Cola North America, “Operators are well aware of our core product offerings, but we need the trade show environment like the National Restaurant Association Show because this show is the largest restaurant and foodservice show, and it consistently delivers the broadest range of high quality buyers.”

This year’s NRA Show featured more country pavilions than ever before including Australia, Brazil, Canada, China, France, Japan, Korea, New Zealand, Spain, Taiwan, and Thailand. Globalization will remain critical as exhibitors seek to export from the U.S., and distributors and operators from across the country look to import into the U.S. The NRA Show will continue to engage the industry and evolve to meet its needs.

NRA Show 2009 and IWSB attracted 54,000 industry professionals, including power-buyers and suppliers from all segments of the restaurant and hospitality industry. Held in conjunction with the NRA Show, IWSB boasted a 13 percent increase in attendance over last year with nearly 3,000 qualified buyers browsing hundreds of brands and labels May 17-18.

The annual National Restaurant Association Restaurant, Hotel-Motel Show is the largest single gathering of restaurant, foodservice, and lodging professionals. NRA Show 2010 will be held May 22-25, at McCormick Place in Chicago. The event attracts attendees and visitors from all 50 states and 100+ countries, and showcases more products, services, innovative ideas and other growth opportunities than any other industry event.

For more information, visit the Show Web site at www.restaurant.org/show.
Paid Sick Leave Legislation Introduced in U.S. House of Representatives
By Chad Richter, Partner, Jackson Lewis LLP

The U.S. House of Representatives has introduced legislation that would require all employers with 15 employees or more to provide up to seven paid sick days each year. The bill, titled the Healthy Families Act (H.R. 2460), was introduced by Representative Rosa DeLauro (D-CT).

The proposed legislation, introduced on May 18, would affect most employers’ paid time off (PTO) policies. Employees would be entitled to accrue one hour of paid sick time for every 30 hours worked, up to a total accrual of 56 hours — or seven days — of paid sick time. Employees would begin accruing hours as soon as they start working for a covered employer and could begin using the accrued time 60 days from their first day of work. Paid sick time would carry over from one year to the next, but under the bill, employees would not be able to accrue more than 56 hours at any time.

Employees would be entitled to use paid sick time:
• for their own physical or mental illness, injury, or medical condition
• to obtain medical care, including preventive care
• to care for, or help obtain medical care for, a child, parent, spouse, or “any other individual related by blood or affinity whose close association with the employee is the equivalent of a family relationship.”

The Healthy Families Act would also provide paid sick time for absences related to domestic violence, sexual assault, or stalking, including time spent seeking medical attention, obtaining counseling services or relocation assistance, and pursuing legal action.

The proposal includes procedures for employees requesting paid sick time. Employees would have to “make a reasonable effort to schedule a period of paid sick time... in a manner that does not unduly disrupt the operations of the employer.” Employers would be entitled to request medical certifications if an employee is out more than three consecutive days. Employers with existing paid leave policies that are equivalent to, or more generous than, the proposed legislation would not have to change their rules. Employers would have to post notices of employees’ rights and are prohibited from interfering with the exercise of such rights under the bill. Any employer who willfully violates the posting requirements may be subject to a civil fine not to exceed $100 for each separate violation. The Department of Labor would have enforcement authority and employees would have a private right of action to sue their employers. Violations of the Healthy Families Act may subject employers to liquidated damages and equitable relief, and a court may award the plaintiff reasonable fees and costs. Should the Act become law, it would take effect six months after the issuance of DOL regulations.

We will keep you apprised of developments as the Healthy Families Act makes its way through Congress.

For updates visit www.jacksonlewis.com or contact Chad Richter at richterc@jacksonlewis.com
Calendar of Events
Find updates online at www.nebraska-dining.org

July 30th, 2009
Hospitality Roundtable Meeting
Fernando’s Café & Cantina
Contact Brandy at 402.488.3999

September 15th, 2009 (TENTATIVE)
Lincoln Poultry Annual Fall Food Show
State Fair Park, Lincoln, NE
Contact Becky Lamb at 800.477.4433

September 20th-26th, 2009
Share our Strength’s Great American Dine Out
For more information go to: http://join.strength.org

September 28th, 2009
Nebraska Restaurant Association Fall Golf Classic
Hillcrest Country Club, Lincoln, NE
Contact Brandy at 402.488.3999

October 7th, 2009
Cash-Wa Distributing Company Annual Fall Food Show
Lancaster Event Center, Lincoln
Contact CWD at 402.466.3663

SERVSAFE Calendar

<table>
<thead>
<tr>
<th>Date</th>
<th>Location</th>
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<td>Lincoln</td>
<td>Beth Haas</td>
<td>402.488.3999</td>
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<td>July 21-22</td>
<td>Omaha</td>
<td>Cindy Brison</td>
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<td>August 24</td>
<td>Siouxland</td>
<td>Carol Larvick</td>
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<td>September 28-29</td>
<td>Grand Island</td>
<td>Julie Albrecht</td>
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<td>September 28 &amp; 30</td>
<td>Beatrice</td>
<td>Julie Albrecht</td>
<td>402.472.8884</td>
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<td>October 13</td>
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<td>October 20 &amp; 21</td>
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<td>Cindy Brison</td>
<td>402.444.7804</td>
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<td>October 26</td>
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<td>Carol Larvick</td>
<td>402.987.2140</td>
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<td>Scottsbluff</td>
<td>Julie Albrecht</td>
<td>402.472.8884</td>
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<td>October 26-27</td>
<td>Kearney</td>
<td>Cami Wells</td>
<td>308.385.5088</td>
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<td>Pierce County</td>
<td>Cami Wells</td>
<td>402.329.4821</td>
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<td>October 27</td>
<td>Lincoln</td>
<td>Beth Haas</td>
<td>402.488.3999</td>
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Welcome New Members!
Restaurant Members

WILFOS
Mr. Jeffrey Barnes
PO Box 225
Waterloo, NE 68069

GRANITE CITY FOOD & BREWERY
Mr. Kevin Mandigo
6150 O Street
Lincoln, NE 68505

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Heartland protects your rights. Call us for a FREE analysis for credit/debit card processing and payroll services at 402-551-9832 or 402-699-1502.
Faith, family and Rotella’s Italian Bakery were pillars in the life of Louis Rotella Sr. He was a third-generation master baker. “God, family and the business were very important to him,” said his son, Louis J. Rotella Jr., of Omaha. “People at the bakery were like another family to him.”

Louis J. Rotella Sr., son of an Italian immigrant who founded the family bakery, died June 7 at age 82. He died at Bergan Mercy Medical Center in Omaha of congestive heart failure, his son said. Rotella Sr. was a third-generation master baker, learning from his father, Alessandro Rotella, who began the Omaha business in 1921. “When my father came home from the Army in 1947, he and his brother, Ameado, took over the business and were partners for the next 28 years,” said Louis Jr. Gradually, the bakery’s customer list grew and in 1975, Louis Sr. bought out his brother.

Grandson Louis Rotella III, who works in the family business, earned both bachelor’s and law degrees. Yet he said he considers his grandfather among his best professors.

Rotella Sr. received many honors and awards, among them induction into the Central High School Hall of Fame for Distinguished Graduates. He wrestled three years at Central and was a state champion in 1944 and 1945 and captained a high school team recognized as the best in the U.S. He was offered four-year scholarships but was drafted into the U.S. Army out of high school in June 1945.

Rotella Sr. and his wife, Helen M., celebrated their 60th wedding anniversary last year. She survives him. Other survivors include daughter Maria C. Jacobsen of Omaha; five other grandchildren; and eight great-grandchildren.

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**Fixtured Restaurant & Bar Available at Eagle Run Square**

*Eagle Run Square*, located at 129th & West Maple Road, features a 5,754 square foot fully fixtured restaurant and bar that is now available for lease.

The Center is surrounded by retailers with tremendous draw including Walgreens, Borders and Super Target with a traffic count of over 115,800 cars daily.

To learn more, please contact Cindi Cisar or Terry Shanahan at 402.345.5866.
Money on the Table
By Michael McCarville, Territory Manager for Heartland Payment Systems

Summertime livin’ is easy, right? Hey, don’t we all wish. Times are tight even if we do live in the “Happiest State” in America. We should all count our blessings, never take anything for granted and be prepared to help those in need.

At Heartland Payment Systems, we are very thankful for many things and especially our valued customers whom we never take for granted. We are always looking to meet the needs of their business now and into the future. We are constantly working to bring solutions to problems by developing the technology that will drive the systems that the restaurant industry demands.

Heartland’s Restaurant Management System (HPS RMS) has grown to include much more than the multi-faceted world of credit, debit, gift, loyalty and other pre-paid cards.

We offer payroll services that meet the unique needs of the industry for single and multi-unit operations. Our Restaurant Solutions group provides corporate management tools to the small to medium-sized restaurant owner helping them make better informed decisions that ultimately add more profitability to their bottom line.

Our goal is to help our customers cut back on labor expenses while handling inventory, payroll, accounts payable, ordering, food cost analysis, and menu engineering in an efficient manner. It’s like having a second eye on your business - an eye that is looking at the big picture all of the time.

At Heartland, we’re here to help. Call or email your local Heartland Relationship Manager today. You can reach me at michael.mccarville@e-hps.com or 402.551.9832.

I will be more than happy to set up a RMS webinar demonstration with no obligation.

We will answer your questions and help you keep your hard earned money on your table.

White House Food Safety Web Site Introduced

The newly-created White House Food Safety Working Group has launched a Web site to provide information about the group’s activities and progress. Agriculture Secretary Tom Vilsack and Health and Human Services Secretary Kathleen Sebelius, both Midwesterners, head up the working group, which was created to help reinforce the nation’s food safety inspection mechanism. “The Working Group will be an important tool for gathering ideas as to how we can strengthen the food safety system to be more accountable and accessible to the public it protects, flexible enough to quickly resolve new safety challenges that emerge, and able to meet the robust needs of our rapidly changing world,” said Vilsack.

“Families have enough to worry about. You shouldn’t have to wonder if the food you buy at the grocery store is safe,” said Sebelius. “The Web site will help ensure all Americans can share their thoughts and contribute to this important process.”

The website, www.foodsafetyworkinggroup.gov will be an important resource for people who want to stay apprised of the Working Group’s progress, learn about food safety tools and practices, and share their views on how to improve the food safety system. Representatives from the White House Food Safety Working Group recently met to outline principles to meet President Obama’s goal of a stronger food safety system. In the weeks to come, the Food Safety Working Group will provide additional opportunities to engage stakeholders in conversations and help shape these principles. The approach will focus resources according to risk, apply the best available science and high quality data to the decision-making process, and strive for better coordination among federal and state, local and international public health agencies.
Rotella’s Bakery Family
would like to thank all the restaurants that have helped make our bakery become successful.

NRA Allied Award of the Year Recipient.
Whether you’re a neighborhood restaurant or a worldwide chain, MICROS Systems, Inc. offers a superior menu of technology solutions to suit your needs. MICROS Restaurant Solutions are designed to be scalable and flexible, which enables you to select the solution that will work best for your operation. Plus, regardless of your type or size of business, these systems are capable of being fully integrated into a complete enterprise solution.

We are dedicated to providing you the tools that will enhance speed-of-service, guest experience, staff productivity, back office operations, and overall efficiency; thereby producing a positive bottom line for your business.

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