Best-In-Class Indoor Used Cooking Oil Systems

Minimize Theft Exposure
Improve Employee Safety
Convert Oil Into Renewable Fuel
Create Value-added Revenue Stream

With a nationwide service network and a family of indoor and outdoor grease management systems, DAR PRO Solutions can match the right equipment and service schedule to your restaurant’s specific recycling needs. For more information, call today.

www.darpro.com
Phone: 402-291-8800

Two Trusted Companies = One Great Brand

K&Z DISTRIBUTING
Miller Beer
PO Box 28289
Lincoln, Nebraska
402-467-4302

Authorized Service and Parts for Foodservice Equipment, Refrigeration and HVAC

- 24/7/365 Emergency Repair
- 90 Day Labor Warranty
- Equipment Installation
- Planned Maintenance Programs
- Factory Trained Technicians
- Ice Machine Cleaning and Sanitizing
- Water Filtration

Serving the Omaha and Lincoln Metro Areas.
Call (402) 408-9990
ndispatch@gp-servicedirect.com

GP Foodservice Equipment Service
Serving Those Who Feed the Nation.

Rotella's ITALIAN BAKERY Inc.
A Family Tradition Since 1921
Proud Member of
Nebraska RESTAURANT ASSOCIATION

rotellasbakery.com
During the second quarter of 2017 our focus was on legislative and regulatory issues at both state and federal levels.

While attending the National Restaurant Association Public Affairs Conference, I met with members of the Nebraska Congressional Delegation to discuss issues of concern to our members. After returning from the conference, we scheduled local meetings with Senator Fischer and Representatives Don Bacon and Adrian Smith so that some of our members could express their concerns and issues directly. These meetings were informative and our members’ interests and concerns were well received by our political leaders. Detailed information on specific issues is included in the legislative update section.

Fayrene Hamouz has been very active in support of the ProStart Program, recruiting schools and scheduling multiple fundraising activities. She also organized and presented a ProStart teacher forum which will help standardize the curriculum in both culinary and management.

In addition to her other duties, Brandy Nielson has also contributed significantly to this program by aggressively seeking out new sponsors and coordinating event schedules. She made all the travel arrangements and accompanied the team to Charleston, NC for the National ProStart Invitational in April.

The executive committee met on May 25, 2017 to review the association mission and strategic plan. The results of this meeting will be discussed at the next board meeting in July. Confirming the mission, recruiting new members and providing more valued services for existing members will be on the agenda.

The 2017 legislative session has adjourned. It was a very interesting session. Term limits have dramatically impacted the body as it was the most contentious session we have witnessed. Even though senators spent approximately 1/3 of the session arguing about changing the rules, they still adjourned several days prior to the scheduled adjournment date of June 2.

The following five bills were of interest to the hospitality industry:

1. LB134 - Updated the Nebraska Pure Food Act to comply with the latest FDA Food Code. We were provided an opportunity to participate in the review process coordinated by the Nebraska Department of Agriculture that resulted in this legislation and testified in support. LB134 was passed by the body. It was signed by the Governor on May 7, 2017.
Fishbowl
E-Marketing Solutions
Contact: Grace Valentine
703.836.3421 x 263
Fishbowl has proven that targeted email marketing will generate more sales and increase guest frequency. Through a partnership with the Nebraska Restaurant Association and the National Restaurant Association, Fishbowl provides savings to current members.

Jackson Lewis LLP
Legal Services
Contact: Chad Richter
402.391.1991
Specializing in employment and labor laws, Jackson Lewis offers members a significant discount for legal services.

Heartland Payment Systems
Credit Card / Payroll Processing
Contact: Larissa Codr
402.540.3185
Heartland Payment Systems offers a full line of payment acceptance and payroll processing options designed specifically for association members. Local representation. Flexible, one-stop solution.

Nebraska.Statepaper.com
Online Dining Guide
402.403.1176
Nebraska.Statepaper.com is the premiere online dining guide of the Nebraska Restaurant Association. In addition to a free listing, members of the Nebraska Restaurant Association may receive additional discounts with enhanced listings and websites.

Broadcast Music Incorporated (BMI)
Music Licensing
Contact: Jessica Frost
615.401.2873
Nebraska Restaurant Association members can save up to 20% thru BMI. BMI collects license fees on behalf of songwriters, composers and music publishers and distributes them as royalties to those members whose works have been performed.
Is it time to raise your prices?

Making sure the price is right for each menu item is no game – it takes lots of work. Before adjusting your prices, consider the following eight factors:

1. **Food costs.** “You’ve got to know your costs before setting a price,” says restaurant consultant Linda Lipsky of Broomall, Pennsylvania. She recommends that food costs run about 33 percent of menu prices, on average. This can differ per operation, with fine dining restaurants typically posting higher food-cost percentages and casual pizzerias running lower percentages. The percentages also vary widely from item to item. Soups, appetizers, desserts and alcohol tend to have lower cost percentages than entrees, she notes. Consider your sales mix when pricing items.

2. **Margins.** Food-cost percentages are only part of the equation. “The biggest mistake I see operators make is that they rely too much on food-cost percentages and not enough on food-cost margins,” says Dennis Lombardi, executive vice president of foodservice strategies for WD Partners in Dublin, Ohio. If they determine they want, say, a $9 margin on entrees, they can price the entree to sell with a profit.

3. **Additional costs.** Don’t forget to factor in your labor costs. The cost of baking and decorating a chocolate cake in-house, rather than buying it premade, is more than just the price of the ingredients. Include the price of any giveaways, such as bread and olive oil, and the cost of food waste and spoilage.

4. **Volatility.** Food costs can change at a moment’s notice, based on anything from world politics to weather conditions. While large chains might sign contracts that lock in prices, smaller restaurants usually don’t have that option, Lombardi says. “Give yourself a cushion for volatile items,” he notes. Limit items, particularly those with volatile ingredients, to specials or seasonal dishes, he advises. Lipsky recommends printing your menu in-house, so you can easily reprint it if your costs suddenly soar.

5. **Competitors’ prices.** When was the last time you dined at a competing restaurant? If it’s been a while, you’re missing crucial information that can help you set your prices. Find out what your competition offers and their price points. Don’t look just at online menus, Lombardi urges. Go in person so you can see the portion sizes, the preparation, the presentation – all factors that impact the value perception.

6. **Menu mix.** Lombardi recommends analyzing your menu composition by sorting the items into a matrix.

7. **Ingredient adjustments.** Before raising a menu price, consider whether you can make the dish for less, Lipsky recommends. Can you select a less expensive vendor, substitute similar but more affordable ingredients or make the portion size smaller? If none of these are feasible, you might need to raise prices.

8. **Historical data.** Review your menu prices at least twice a year, if not quarterly, Lombardi recommends. Be sure to examine previous price changes, and see how they affected your bottom line before enacting your next set of changes.

Source:
http://www.restaurant.org/Manage-My-Restaurant/Marketing-Sales/Food/Is-it-time-to-raise-your-prices
Hospitality Education Foundation Summer Golf Champions

Thank you to our sponsors and golfers who made this a tremendous success!
Legislative issues

2. **LB165 - Would require mandatory use of the federal E-Verify program** and an additional license, renewable on an annual basis, for all Nebraska business units with more than twenty-five employees. We testified in opposition. The bill was not advanced by the committee in the 2017 session but could be advanced in the 2018 session so we will continue to track it.

3. **LB211 - Legislation to increase the minimum hourly tip wage** was introduced in the past several sessions and was introduced again in the 2017 session. LB211 would set the minimum tip wage at 40% ($3.60) of the current $9 minimum wage starting on August 1, 2017 and 50% ($4.50), starting on January 1, 2018. We testified against the bill at the committee hearing. It was advanced by the committee to General File but was not prioritized by a senator so it did not get discussion by the body in the 2017 session. However, it remains on General File for the 2018 session so we will continue to track it.

4. **LB436 - There have been efforts nationally to blur the fact that employees of franchisees are not employees of franchisors.** To clarify this in Nebraska law, Senator Laura Ebke introduced LB436 at our request. It clarifies that the persons who work for a franchisee are employees of only the franchisee. Franchisors are not employers of franchisees and are not the employers of employees of a franchisee. It was not advanced by the committee in the 2017 session but we will continue to work towards advancement in the 2018 session.

5. **LB559 - Nebraska restaurants collect and remit sales tax and receive practically nothing for this service.** The cost to restaurants is significant - especially on credit card sales as the restaurant is forced to pay the credit card swipe fee on the sales tax portion of the charge. Bills have been introduced in past sessions to increase the amount Nebraska’s restaurants receive for collecting and remitting sales tax. The fiscal note attached to this would cost the State of Nebraska more than the state could absorb with the projected budget shortfall. This session LB559 was introduced at our request by Senator Schumacher. It would prohibit payment card networks from imposing interchange or swipe fees on the sales tax portion of a purchase made using a debit or credit card. This addresses part of the problem and does not cost the State any money. The bill was not advanced by the committee this session but remains alive for the 2018 session.

National Issues

**Debit Swipe Fee Reform-Durbin Amendment:** We support repeal of Dodd Frank Legislation but propose retaining the debit card swipe fee limits in the Durbin Amendment. This is very important to all retailers in the State of Nebraska and we are optimistic that the National Restaurant Association position on this will be retained even if Dodd Frank is repealed.

**Comprehensive Tax Reform including:**

**Border Adjustment Tax (BAT)**
The proposed BAT should not be considered as part of comprehensive tax reform. If a BAT is put in place, American consumers may face significantly higher food prices for goods that in many cases are not produced in the United States. It is not fair to subsidize exporters by increasing the cost of doing business for food retailers and raising costs for customers.

**Simpler Tax System**
Provide parity between individual pass through and C corporation tax rates. It shouldn’t matter how business is structured. No one corporate structure should benefit over another.
Preserve the FICA Tax Tip Credit
We all support a simpler tax system that spurs economic growth and investment. We feel the environment is ripe for reforming both the corporate and individual sides of the tax code. However removing the FICA Tax Tip Credit, IRC Sec. 45B, would undo almost 25 years of constructive engagement between the IRS and restaurants to improve tip reporting at the source. Repeal would threaten Social Security benefits of tipped workers.

Health Care
We support the American Health Care Act as a first step to reforming the ACA’s employer mandate.

We believe the following Health Care reforms are needed:
• Repeal the ACA’s employer mandate
• Repeal the ACA’s “Cadillac tax”
• Repeal the ACA’s Health Insurance Tax (HIT)
• Allow the formation of Association Health Plans
• Give employers access to more plan types and options
• Allow employers flexibility in meeting essential health benefits requirements
• Allow insurers more latitude in age rating for health plans
• Require plan and provider price transparency
• Reform medical malpractice insurance
• Change work week from 30 to 40 hours

The recently released Senate framework resembles the House version in many key ways, among the provisions in the draft:
• Significant rollback of Medicaid expansion
• Rolling back ACA’s taxes
• Inducements for states to request 1332 waivers
• Planned Parenthood defunded for one year
• For insurers - the bill includes two years of funding for cost-sharing reduction payments
• Restaurant provisions
  • Retains the House language to zero out the employer mandate penalties
  • Allows more options for reporting information to employees using the W-2 or 1095C

Two key restaurant issues not addressed include penalty relief for reporting and an amendment on the 30-hour work week.

Menu Labeling
The Food and Drug Administration (FDA) announced in December 2016 that it will be publishing a final rule that formally extends the compliance date for menu labeling regulations to May 5, 2017. May 3 extended the deadline for another year to May 7, 2018. Considering the series of deadline extensions the future of this regulation is uncertain. This only applies to our chain restaurant members operating twenty or more stores but this delay and uncertainty has been costly and confusing.

Overtime Regulations
In a court decision on Nov. 22, 2016, Judge Amos Mazzant granted an emergency request to delay the Dec. 1, 2016 effective date for the new overtime rule.

The Obama Administration appealed the preliminary injunction. The appeal process is working its way through the court system and this is a slow process. The future of the regulation depends on the outcome of the appeals process and the Trump Administration response.

For the latest information on the overtime rule, visit Restaurant.org/Overtime, which includes the Dec. 1 webinar.

DOL Withdraws Joint Employer Guidance
The U.S. Department of Labor announced the withdrawal of the 2015 and 2016 informal guidance on joint employment and independent contractors. The NRA released the following statement: “The National Restaurant Association applauds Secretary Acosta for withdrawing this internal guidance. This is a positive step in the right direction. However, we will continue to work with the Department of Labor as well as Congress on the previous administration’s controversial joint employer standard.”

For further questions, contact Shannon Meade, Director, Labor and Workforce Policy, at smeade@restaurant.org.
Comp time bill affecting FLSA overtime rules for private employers

Private-sector employers soon may be able to grant compensatory time in lieu of overtime pay to employees.

On May 3, 2017, the House of Representatives passed the Working Families Flexibility Act by a vote of 229 to 117. The Act would amend the Fair Labor Standards Act to allow private-sector employers to grant compensatory time (or “comp time”) in lieu of paying overtime to hourly workers. Public-sector employers have had that ability since 1985.

Under federal law, non-exempt employees must receive overtime pay at one-and-one-half times their regular rate of pay for each hour worked over 40 in a work week. The proposed change would give employees a second option. If the employer and employee agree in writing, the employee can receive 1.5 hours of compensatory time for each overtime hour worked. The employee may use the accrued comp time as paid time off in subsequent weeks, so long as the “use of the compensatory time does not unduly disrupt the operations of the employer.” Proponents of the measure say that accruing compensatory time gives employees more flexibility and helps maintain work-life balance.

The comp time would be paid at the employee’s regular rate of pay during the week in which it was earned, or the week in which it was used, whichever is higher. Employees would be able to accrue up to 160 hours of compensatory time. Employers would be required to cash out accrued compensatory time at the end of each year and at the end of an employee’s employment.

The measure would need to be passed by the Senate, where it would require some Democratic support to avoid a filibuster, and signed by the President before it becomes law. The White House has issued a statement supporting the bill, making it likely that President Trump would sign it if the bill were approved by the Senate. If enacted, the law would have to be reauthorized after five years, following a study on its impacts and enforcement.

Employers should be mindful that many states have their own overtime laws that may not permit the use of compensatory time.
Nebraska Restaurant Association honors hospitality industry leaders at the 28th annual Taste of Nebraska

World Eats, Co., dba The Eatery, and Cash-Wa Distributing Co. received the Nebraska Restaurant Association hospitality awards at the Association’s annual banquet, Taste of Nebraska. This year’s event was held Monday, April 9th at the Cornhusker Marriott Hotel, Lincoln.

Winners of the award are selected for the contributions they make to both the hospitality industry and the communities in which they do business. Doug and Michelle Daize accepted the 2016 Restaurateur of the Year Award for The Eatery. Allied Member of the Year was presented to the Henning Family of Cash-Wa Distributing Company and Dale Bean.

Al Gomez, The Core Group, was acknowledged as Volunteer of the Year for his significant time commitment and dedication to the Board of the Hospitality Education Foundation.

All eyes were locked and focused on Dr. Tom Osborne as he gave the keynote address. Dr. Tom’s speech hit home with many guests as he spoke on becoming a better leader and a better team member, mixing in some humor and some Nebraska Husker football stories, of course.

Hillis & Co. added the finishing touches to the evening with a “Celebration of Nebraska” theme. Tables were adorned with all things Nebraska including an autographed book by Dr. Tom Osborne, and a gift basket of Nebraska-made products that guests were able to take home with them.

Money raised at Taste of Nebraska supports the mission of the Nebraska Restaurant Association to represent, educate, and promote the hospitality industry across the state. Additionally, money is used to support Nebraska ProStart – a two-year high school curriculum to get students interested in the hospitality industry.

The Nebraska Restaurant Association would like to thank special guest, Dr. Tom Osborne, and the many sponsors and guests that made the 28th annual Taste of Nebraska another success.
Highlights from the National ProStart Student Invitational in Charleston, SC!

Culinary team from The Career Academy checking in and getting some last minute advice to calm their nerves from an Ecolab representative.

Students from both teams getting ready to enjoy opening ceremonies!

Chef Maybel Galusha, The Career Academy at Southeast Community College, with her culinary students.

Culinary students mid-competition.

Receiving feedback from a professional chef judge.

ProStart Management team from Lincoln Southwest High School.
Culinary showcase announced

Plan now to register your students for the Nebraska Restaurant Association Hospitality Education Foundation Culinary Showcase. Intended to build interest in careers in the culinary arts and restaurant management, Regional Showcases will be held Fall Semester, 2017. A State Culinary Showcase will be held Spring Semester, 2018.

The following goals for the Culinary Showcase were identified by the Hospitality Education Foundation Advisory Board:

- To build individual student confidence in culinary skills for students participating in state/national competitions
- To initiate consideration of a restaurant industry career
- To market ProStart and postsecondary culinary school programs
- To build capacity for secondary school ProStart programs
- To support ProStart culinary competition team success by providing individual skill development in categories specific to national competition requirements

Secondary school students enrolled in Secondary School Family and Consumer Science Foods or ProStart classes are eligible to compete in one of two divisions: Division I-Freshman, Sophomore and Division II-Junior, Senior. Three students from each school can compete with successful students advancing to the State Culinary Showcase.

Detailed competition rules, locations and dates will be available August 15 with Regional Showcases held in November and the State Showcase held in January. Students may register for more than one of the following individual categories: knife skills, appetizers, salads. Evaluation criteria will include food safety and sanitation, mise en place, originality, flavor and presentation.

Three regional showcases will be held as follows:

I: All Omaha Metro and Lincoln ProStart and Family and Consumer Science Programs;
II: All East of Highway 281 ProStart and Family and Consumer Science Programs and
III: All West of Highway 281 ProStart and Family and Consumer Science Programs.

For information on sponsorship of those new ProStart initiatives check out page 17 of this newsletter and contact Fayrene at neprostart@windstream.net.
ServSafe has been delivering better protection for businesses large and small for nearly 40 years. Based on the same ServSafe manager program that has awarded more than 5 million ServSafe certifications nationwide. No other program comes close.

Based on the same ServSafe manager program that has awarded more than 5 million ServSafe certifications nationwide. No other program comes close.

Trusted

ServSafe profits are reinvested in industry educational, outreach and advocacy programs.

Giving Back

ServSafe classes are held state-wide through the University of Nebraska Extension Services.

**ServSafe Offered Statewide**

Discount only offered to NRA members

If even one food handler fails to adequately learn or adhere to proper food safety practices, your business – as well as your loyal customers – will be at risk. It’s mission-critical to ensure that every member of your food service staff understands what they must do to handle and prepare food safely. One food safety incident can destroy a business, so food safety training is vital.

**The Leader**

ServSafe classes are held state-wide through the University of Nebraska Extension Services.

**SERVSAFE Instructors Statewide**

- **Ainsworth** Pat Jones 402.387.2213
- **Beatrice** Kayla Colgrove 402.223.1384
- **Columbus** Amy Peterson 402.747.2321
- **Fremont** Cindy Brison 402.444.7804
- **Grand Island** Cami Wells 308.385.5088
- **Hastings** Cami Wells 308.385.5088
- **Kearney** Carol Schwarz 308.236.1235
- **Lexington** Andrea Nisley 308.324.5501
- **McCook** Nancy Frecks 308.334.5666
- **Nebraska City** Cindy Brison 402.444.7804
- **Norfolk** Ann Fenton 402.329.4821
- **North Platte** Nancy Frecks 308.334.5666
- **Ogallala** Nancy Frecks 308.334.5666
- **Omaha** Cindy Brison 402.444.7804
- **Seward** Amy Peterson 402.747.2321
- **Sioux City** Carol Larvick 402.987.2140
- **Scottsbluff** Jamie Goffena 308.432.3373
- **Valentine** Pat Jones 402.387.2213
- **York** Amy Peterson 402.747.2321

48,000,000 Americans get sick every year due to foodborne illnesses *

Source: Center for Disease Control
A new face at ServSafe

There’s a new face teaching the ServSafe courses in Lincoln. Dr. Candace Kohnke, RD will be teaching the classes at daVinci’s that were previously taught by Dr. Julie Albrecht and Dr. Georgia Jones.

Dr. Kohnke (Candy) is a three-time graduate of the University of Nebraska and a registered dietitian. Her first professional job was under the supervision of Dr. Fayrene Hamouz who mentored many young foodservice professionals and now coordinates the NRA ProStart Program. Candy has worked as a dietitian and in the foodservice industry for the past 40 years in Missouri, Wisconsin, and Nebraska. Prior to becoming an Associate Professor at the University of Nebraska, Candy was a third-party food safety inspector in Nebraska. She has now started her own business, Kohnke Consulting, LLC, to combine her skills as a teacher and her interest in food safety.

Candy was born and raised in Lincoln but moved to Columbia, Missouri to teach Food Systems Management courses at the University of Missouri. While there she met her husband, Kevin Kohnke. They have two daughters, Grace and Mary, who attend Concordia University in Seward, NE.

The ServSafe Manager course is taught once a month at the daVinci’s restaurant at 11th and G St. in Lincoln. This is a fast-paced, condensed class that runs from 8:30 am-6:00 pm (exam time is included).

Upcoming classes are scheduled for:
- July 18th
- July 25th (already full)
- August 15th
- September 13th
- October 18th
- November 15th
- December 13th

The class fee of $145 per person covers the class, the new (7th ed) textbook, testing materials, and lunch. There is 10% discount for Nebraska Restaurant Association members.

To sign up for a class, email Candy at candy@kohnkeconsultingrd.com

To register for a ServSafe class outside of Lincoln please refer to page 14 to find an instructor in your area.
What are the new payment card industry (PCI) compliance regulations for 2017?

Have you ever had to take that silly PCI compliance test that seems to be in a foreign language? Did you get your certificate saying that you were compliant and turn it into your processor so they will stop charging you for NOT doing it? There is a reason to the madness, but Heartland will actually ASSIST you with these new requirements (yes, this is new for most of you…and yes, we know you’ve been paying those PCI compliance fees for a few years now).

Based on recent forensic investigations, small merchants remain a target of hackers attempting to compromise payment data. Additionally, investigators have identified links between improperly installed POS applications and merchant payment data environment breaches. Because of this, the major card brands have implemented new requirements as of January 2017:

- Effective 31 January 2017, acquirers must ensure that Level 4 merchants using third parties for POS application and terminal installation and integration engage only PCI QIR professionals.
- Effective 31 January 2017, acquirers must ensure Level 4 merchants annually validate PCI DSS compliance or participate in the Technology Innovation Program (TIP).

WHY IS CUSTOMER CARD DATA SECURITY IMPORTANT TO MERCHANTS?

Your business depends on your reputation and integrity. Ensuring cardholder data is secure will allow you to continue to grow your business while maintaining the integrity of your reputation. A security incident at your merchant location could result in massive loss of sales, adverse reputational damage, and increased cost due to fines.

WHAT IS PCI DSS - PAYMENT CARD INDUSTRY DATA SECURITY STANDARD?

The PCI DSS represents a common set of industry tools and measurements designed to ensure the safe handling of cardholder information. The standard provides an actionable framework for developing and maintaining data security, including the prevention, detection, and response to security incidents. If your business accepts card payments, PCI DSS compliance is required by card brands.

HEARTLAND MERCHANT PROTECTION PROGRAM

Heartland is pleased to announce our Merchant Protection Program (MPP). To demonstrate our level of commitment to our merchants, we have partnered with ControlScan, a Qualified Security Assessor. This is a small business program that provides our merchants with the resources needed to achieve and maintain PCI DSS compliance validation.

The Merchant Protection Program applies to all Level 4 Merchants, though all merchants are required to be PCI DSS compliant. Level 4 Merchants are all merchants processing less than 20,000 eCommerce transactions per year, per card brand and all other merchants - regardless of acceptance channels - processing up to 1 million transactions per year, per card brand.

MERCHANDS WILL BE ELIGIBLE FOR FORGIVENESS OF CARD BRAND FINES IMPOSED IN THE EVENT OF A BREACH, OF UP TO $100,000.
Feeding Dreams  
Building Futures

National ProStart® Student Invitational (NPSI) Sponsorship
Administered by Nebraska Restaurant Association Hospitality Education Foundation (NRAHEF)
April 27-29, 2018 Providence, Rhode Island

You can change a student’s future… get involved with Nebraska ProStart®, a nationwide, two year high school program that connects classroom and industry experiences to develop the best talent into tomorrow’s restaurant and foodservice employees. Support NRAHEF in sending two ProStart Teams to NPSI.

SPONSORSHIP LEVELS

Platinum Level - $5000
- Regional and State ProStart Culinary and Management Competitions Recognition
- Your name on Nebraska Culinary and Management Team Shirts at NPSI
- “Meet the Nebraska NPSI Culinary and Management Teams” Sponsor Appreciation Dinner
- Appreciation Plaque
- The Entrée, NRAHEF Electronic Newsletter, Recognition
- HEF Golf Tourney Recognition
- Nebraska Hospitality News, NRA Newsletter, Recognition
- Taste of Nebraska and NRA Website Recognition
- ProStart Facebook Recognition with Logo and Link

Gold Level - $3000
- Regional and State ProStart Culinary and Management Competitions Recognition
- Your name on Nebraska Culinary and Management Team Shirts at NPSI
- “Meet the Nebraska NPSI Culinary and Management Teams” Sponsor Appreciation Dinner
- Appreciation Plaque
- The Entrée, NRAHEF Electronic Newsletter, Recognition
- HEF Golf Tourney Recognition
- Nebraska Hospitality News, NRA Newsletter, Recognition
- Taste of Nebraska and NRA Website Recognition
- ProStart Facebook Recognition with Logo

Silver Level - $1500
- Regional and State ProStart Culinary and Management Competitions Recognition
- Your name on Nebraska Culinary and Management Team Shirts at NPSI
- “Meet the Nebraska NPSI Culinary and Management Teams” Sponsor Appreciation Dinner
- Appreciation Certificate
- The Entrée, NRAHEF Electronic Newsletter, Recognition
- Nebraska Hospitality News, NRA Newsletter, Recognition
- ProStart Facebook Recognition

Bronze Level - $750
- Regional and State ProStart Culinary and Management Competitions Recognition
- Appreciation Certificate
- The Entrée, NRAHEF Electronic Newsletter, Recognition
- Nebraska Hospitality News, NRA Newsletter, Recognition

ProStart - $500
- Regional and State ProStart Culinary and Management Competitions Recognition
- Appreciation Certificate
- The Entrée, NRAHEF Electronic Newsletter, Recognition

NRAHEF is a 501(C)(3) non-profit organization. Your support is tax deductible (check with your accountant for exact deduction).

Contact Brandy Nielson at bnielson@windstream.net for more information.

Average cost to send 2 Nebraska teams to Nationals is $10,000! Become a ProStart Sponsor today!
News that bacon-inspired treats were being served drew hundreds of hungry connoisseurs to sample the creations of 25 leading Lincoln-area restaurants and eateries at Star City BaconFest 2017. The Cornhusker Marriott hosted the event on Sunday, April 23.

The annual event, sponsored by the Nebraska Pork Producers Association (NPPA) and the Nebraska Restaurant Association (NRA), benefits culinary students in the state by providing over $5,000 in scholarships through the NRA’s Hospitality Education Foundation.

Attendees sampled a variety of savory and sweet creations, including such crowd-pleasers as Snicker Kickers, served by Cappy’s Hot Spot Bar and Grill. Which featured a fried Snickers bar with sugar cured bacon and cool ranch Doritos in the batter, then topped with chocolate sauce, whipped topping, bacon bits and cool ranch crumbles.

Participating vendors included: Pepsi, 9 South Char Grill, Billy’s Restaurant, Brewsky’s, Cappy’s Hot Spot Bar and Grill, Coop’s Corner, HiWay Diner, Hickory Road BBQ, Hormel Retail; Smoking Gun Jerky, The Single Barrel, Traeger Grills, Venue; Moka’s Kitchen, Hy-Vee, 84th and Holdrege, Miller Time Pub, The Cornhusker, McKinney’s Irish Pub, Nebraska Pork Producers, Leadbelly/Toast, Super Saver, That Place Steakhouse & Saloon (Ceresco), The Eatery, Hurts Donuts, and Blue Blood Brewing Co. Hormel Foods provided bacon products for the chefs to use during the event.

BaconFest-goers were asked to vote for their favorite treats again this year.

“Lincoln’s talented chefs outdid themselves this year,” said Brandy Nielson, Membership and Marketing Director with the Nebraska Restaurant Association. “Their bacon creations were definitely outside the box and were enjoyed by everyone. And thanks, too, to Hormel for providing all the bacon used by the chefs.”

Jane Stone, Domestic Marketing Director for the NPPA, agreed. “Everyone loves bacon,” she said, “and Star City BaconFest provides a fun way to promote Nebraska-produced pork products. It’s a natural!”
2017 BaconFest Winners!

First place: Venue, for its Spring Nettle Pesto, Crispy Coppa Bacon, Citrus Braised Pork, and Parmesan Cheese on Lafa Flatbread, topped with Pickled Ramps and Fermented Garlic Honey Sauce.

Second place: 9 South Char Grill, for Pulled Pork Bacon-wrapped Jalapeno Bacon Rangoon, Bacon Pizza, French Grilled Bacon and Cheese with a Bacon Whiskey Glaze.

Third place: Coop’s Corner, for its Pulled Pork Bacon Mac and Cheese.
**CALENDAR OF EVENTS**
Find updates online at www.nebraska-dining.org

**August 14**
Omaha Restaurant Association Golf Outing
Champions Run, Omaha

**September 11**
NRA Fall Golf Classic
Hillcrest Country Club, Lincoln

**Webinars:**
FREE for Members and offer information on a variety of topics.
Visit http://www.restaurant.org/Events-Networking/Events/Webinars for more information on the webinars available.

**Let us serve you from our full menu of Payroll & HR options.**

**My HR Support Center**
Your single source for critical HR materials including job descriptions, forms and other templates. Email alerts keep you current with new federal and state laws, regulations and court decisions that could impact your business.

**My Employee Files**
Our built-in electronic employee file system replaces the need for paper files. With data kept securely offsite, information is well protected from unauthorized access and loss.

**Our Info Center**
Much like an intranet site, this broad-based communication tool provides a reliable and secure way to ensure employees have easy access to info, including schedules, policies, employee handbooks, pay stubs, W-2s, PTO and external websites.

To learn more, contact Angela Ihry 605.940.9861 or angela.ihry@e-hps.com

© 2016 Heartland Payment Systems, Inc.

**daVinci’s catering**
For all your business & special occasion catering needs call 402.434.3300 or email catering@davincis.com

catering information & menus online at www.davincis.com

**Foodlines**
Consultants to the Food Service Industry
209 S. 9th Street - Lincoln, NE 68508 - 402.476.1787
A Design Subsidiary of Erickson Sullivan Architects

© 2016 Heartland Payment Systems, Inc.
Searles Associates began in 1981 and we have spent over twenty-five years establishing not just a grouping of lines to represent, but also a well-aligned forum of products. The equipment lines include premier heavy duty cooking equipment, holding cabinets, cook/hold ovens, racks, walk-in and reach-in coolers/freezers, milk coolers, serving equipment, blenders, and healthcare temperature maintenance systems.

Our premier small ware lines include china, flatware, glassware, table linens, coffee and tea service, menus, plastic ware, and healthcare tray top essentials.

We represent a complete offering of indoor and outdoor seating, including booths, tables, chairs, and lounge seating.

Searles Associates works with all avenues of the food service industry including food service equipment and supply dealers, broadliners, restaurants, chains, schools, hospitals, nursing homes, universities, caterers, consultants, and designers.

Patrice & Associates Hospitality Recruiting
Rowney J. Jensen
6910 S. 197th Street
Gretna, NE 68028
402-432-7905
rjensen@patriceandassociates.com
www.patriceandassociates.com

Patrice and Associates is a network of restaurant and hospitality recruiting offices that deliver the best salaried management as well as corporate management candidates to the restaurant and hospitality industry. They are staffed with specialized recruiters for all restaurant and hospitality jobs. Their franchise network is in virtually every state and Canada.
Delivering Foodservice Solutions Since 1908.

Hockenbergs is a single source for your design, supply and equipment needs. We stock a wide range of products including equipment, smallwares, disposables and janitorial products. We also offer design services, custom stainless, millwork, custom refrigeration as well as full opening packages.
huge product selection • open 24/7 • competitive prices

Shop the largest selection of restaurant essentials anywhere. This exclusive website, available to Sysco customers, offers a huge product selection, competitive prices, quick search and compare options, secure shopping, simple order tracking and more.

SuppliesOnTheFly.com
One of the good things that come from Sysco.

Sysco Lincoln
900 Kingbird Road, Lincoln, Nebraska
402.423.1031 | 800.366.1031
sysco.com