

Food & Beverage Iowa Business

Quarterly



CHEF OF THE YEAR
Dominic Iannarelli



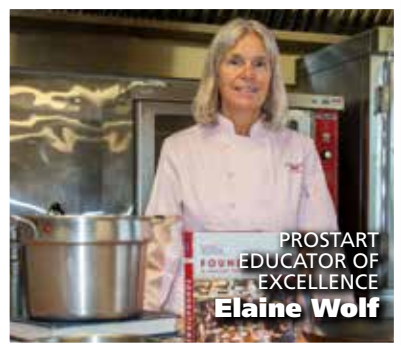
RESTAURATEUR OF THE YEAR
George Migliero



PURVEYOR PARTNER OF THE YEAR
Mark Doll



EMPLOYEE OF THE YEAR
Maria Muhs



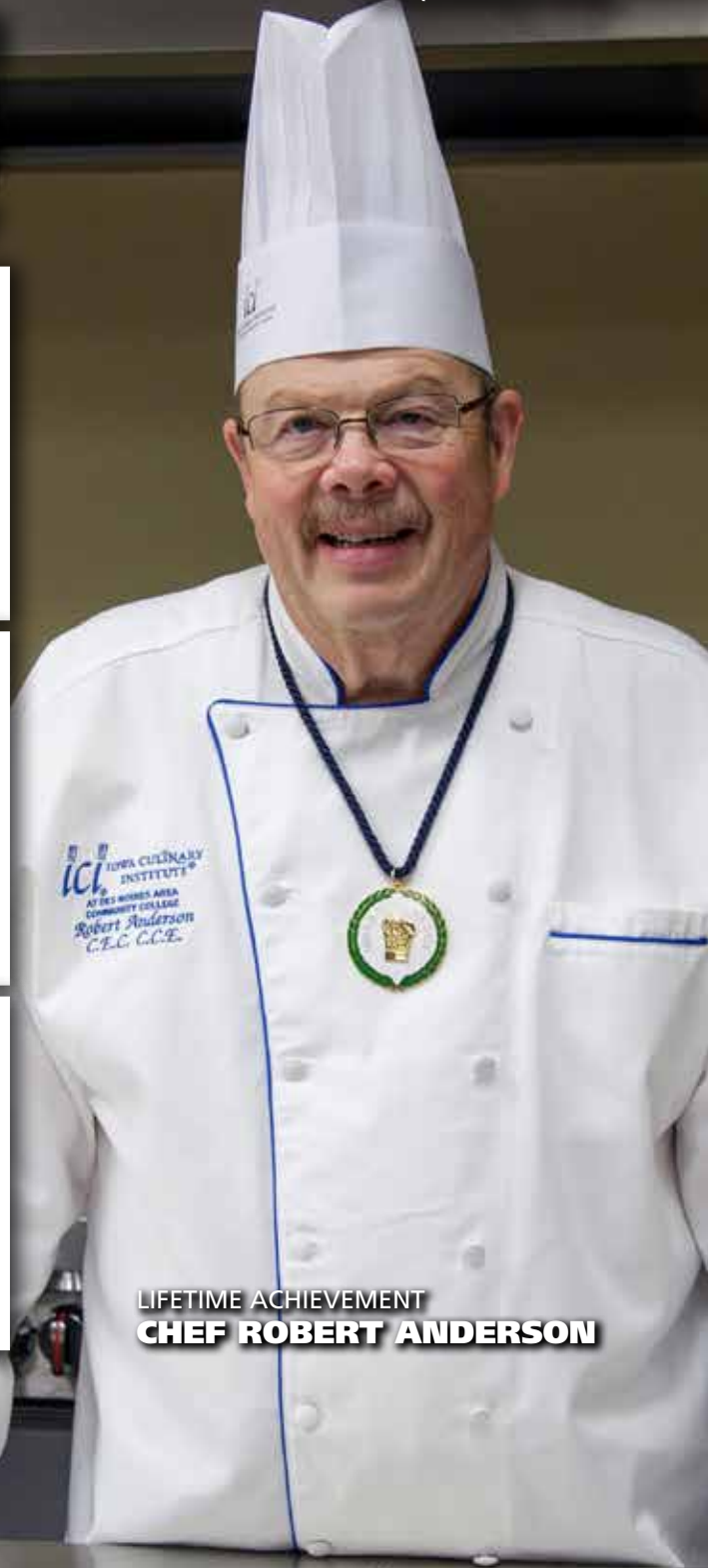
PROSTART EDUCATOR OF EXCELLENCE
Elaine Wolf



RESTAURANT NEIGHBOR PHILANTHROPY AWARD
Ron Hall



LEGISLATOR OF THE YEAR
Kraig Paulsen



LIFETIME ACHIEVEMENT
CHEF ROBERT ANDERSON

Celebrating Iowa's Restaurant Industry Award Winners

From The Editor Celebrate Iowa's Restaurant Industry



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Food & Beverage Iowa Business Quarterly

- 5 Editor's Column
Celebrate Iowa's Restaurant Industry
- 6 Lifetime Achievement Award
Chef Robert Anderson
- 8 Chef of the Year
Chef Dominic Iannarelli
- 9 Employee of the Year
Maria Muhs
- 10 Restaurant Neighbor Award
Chef Ron Hall
- 11 Restaurateur of the Year
Chef George Migliero
- 12 Purveyor of the Year
Mark Doll
- 13 Legislator of the Year
Speaker Kraig Paulsen
- 14 ProStart Educator of Excellence
Elaine Wolf
- 16 Iowa's Top Mixologist
Rex Schulze
- 18 Food Safety Training
- 20 Legislative News
- 22 News From Around the State



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Food & Beverage Iowa Business Quarterly

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Celebrate Iowa's Restaurant Industry

By: Jessica Dunker, President, CEO
Iowa Restaurant Association

Each year Iowa's hospitality industry sets aside time to celebrate our impact on the communities in which we operate, the patrons we serve, and the state in which we conduct business.

Governor's Proclamation

Governor Branstad once again declared September Iowa Restaurant Industry Month. In his proclamation he noted that hospitality is the state's second largest private sector employer, providing career and work opportunities for nearly 143,000 people and generating \$3.5 billion in sales annually.

Industry Awards

This is also the month the Iowa Restaurant Association recognizes the industry's top professionals with our annual Restaurateur, Chef, Employee, and Purveyor Partner of the Year honors, as well as our philanthropy and other industry awards.

This year we have the opportunity to present a Lifetime Achievement Award to Chef Robert Anderson who started the Iowa Culinary Institute at DMACC in 1974. You can read more about Robert's 40+ years of helping shape Iowa's restaurant scene, as well as the other award recipients in this issue.

Competition "Refresh"

Like most organizations, the Iowa Restaurant Association periodically hits the "refresh" button on its annual events. This year, we made some significant changes to our annual culinary competition. Rather than bringing all the chefs together on a single day to present their dishes—we hit the road.

Throughout September, our judges traveled the state to score the chef's competition dishes in their restaurants. The competing chefs will still come together and present sample portions of their dishes to the public at the Association's annual Dine Iowa Grand Tasting Gala in Des Moines on Thursday, September 25th.

Dine Iowa Grand Tasting Gala

The Gala will be your opportunity to be a culinary judge. Patrons and industry professionals who attend the Gala will cast votes for People's Choice honors. There will also be live music, desserts, wine and beer tastings, and a special signature drink from Iowa's 2014 State Mixology Competition Winner Rex Schulze from Splash Seafood in Des Moines.

What better way to celebrate the hospitality industry than a statewide party? We'll see you there.

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have downloaded the app. Placing a restaurant listing in Dine Iowa is free to Iowa Restaurant Association members. Learn more at www.restaurantiowa.com.



Chef Robert Anderson | 2014 Iowa Restaurant Association Lifetime Achievement

CEC-CCE, Executive Chef & Program Chair
Iowa Culinary Institute, DMAAC



Anderson's Leadership One of Greatest Influences on Vibrancy of Iowa Restaurant Scene

FEW PEOPLE HAVE KNOWN THEIR PASSION and path as early in life as Chef Robert Anderson. Growing up in rural Minnesota, he could often be found experimenting in the family kitchen under the watchful eye of a very patient mother. His first grade class demonstration project was "how to make cookies." In his era, Home Economics class was not open to boys, so he chose to work in the high school's kitchen as part of the foodservice staff. "People wondered if everything was okay for our family because most of the students working in the kitchen did so because they were in need of a free lunch," says Robert. "I just wanted to be there."

Lifelong Love of Learning

There were no fine dining restaurants nearby, so at age 14, Robert traveled to a community 90 miles away, stayed at the local YMCA and worked at the country club. He was constantly seeking opportunities to learn and stretch his culinary skills. That love of learning never left him and is part of what drives him still.

After high school, Robert attended Mankato Area Vocational Technical Institute and was then accepted into the prestigious Culinary Institute of America in Hyde Park, NY. However, his family could not afford the \$15K per year tuition. A very determined Robert headed to the bank and convinced them to give him a loan to cover the cost of attending. For years, he prided himself on the belief that he had done it all on his own. It wasn't until some 30 years later that he learned his father Leo, always supportive of Robert's dream to be a chef, had called the local bank beforehand and co-signed the loan behind the scenes.

In 1972 Robert began his career in earnest at the Broadmoor Hotel and Air Force Academy Officers' Club in Colorado Springs. But the classroom called and in 1974, he was invited to move to Ankeny and serve as program chair to a then non-existent culinary and hospitality program at Des Moines Area Community College. The first year, Robert had three students.

"I spent a lot of time attending career nights in area high schools," says Robert, about building what is now the state's largest post-secondary culinary program.

Never Stopped Pursuing Excellence

Robert became certified by the American Culinary Federation as a Certified Executive Chef (CEC) and a Certified Culinary Educator (CCE). In 2000, he was inducted into the Honorable Order of the Golden Toque. He is one of only 99 American chefs in this select society of distinguished culinary arts professionals and the only active chef from Iowa.

Anderson also has been instrumental in establishing a relationship with the Cuisiniers de la Loire, an organization of chefs from the St. Etienne, France region. For more than 30 years, French chefs have come to Ankeny campus to teach French cuisine to the culinary students. As part of the exchange, DMACC students travel to France each May to participate in apprenticeships.

Robert has also been a huge proponent for the Iowa Restaurant Association Education Foundation's ProStart High School culinary arts and restaurant management program. He has traveled the state helping schools understand the career opportunities available to those who pursue the hospitality profession.

Robert has been a teacher, mentor, advocate and cheerleader for more than 2,000 graduates of the Iowa Culinary Institute at DMACC. Many of the most successful chefs in the state and the nation came from his program. Today, Iowa Culinary Institute serves 200 students each semester and there is a wait list of 100+. There are 12 instructors and the Culinary Program runs its own café as well as a series of themed gourmet dinners that help support the school.

Robert takes his greatest joy in seeing the successes of his former students. He is also excited to see a little of his culinary legacy live on in his family. Robert's granddaughter Katelyn is already a Grand Champion at the Iowa State Fair with her banana nut muffins.

Robert's leadership may well be the single greatest catalyst for the growth and success of Des Moines' vibrant independent restaurant scene. For this, and his many other contributions to the state's culinary identity, Chef Robert Anderson joins the handful of culinary masters to receive the Iowa Restaurant Association's Lifetime Achievement Award.



The next generation of Anderson chef talent is already wowing people. Chef Anderson's 10 year-old granddaughter Katelyn is pictured here with a school project she did about the Iowa Culinary Institute.



September through May Chef Robert Anderson dons his tux to greet guests at the Iowa Culinary Institute's five-course, themed gourmet wine dinners. Prepared by the Culinary Arts students and faculty, these exquisite dinners are a hallmark of the program.

IOWA RESTAURANT ASSOCIATION
CELEBRATING EXCELLENCE

Awards

Each year the Iowa Restaurant Association seeks nominations from the industry and public for its top honors. Nominations are reviewed and winners selected by a committee of restaurant industry leaders and previous winners. Nominations are accepted throughout the year and winners announced each September. If you are interested in nominating someone for 2015 consideration, an online form is available at www.restaurantiowa.com.

Chef Dominic Iannarelli | 2014 Iowa Restaurant Association Chef of the Year

Executive Chef
Splash Seafood Bar & Grill,
Jethro's BBQ, Des Moines

Study the Industry and Go to School Says State's Top Chef

CHEF DOMINIC IANNARELLI TAKES THE WORDS "culinary arts" very seriously. He believes that just like painting and music—people are either born with the aptitude to be a chef or they're not. For those who are naturally gifted, he encourages, "head to one of the coasts and expose yourself to as much culinary innovation as possible, work in the industry continually, and by all means get a college degree."

Iannarelli Definitely Has Aptitude and He Followed His Own Advice

He grew up in Burlington and began working in restaurants at age 16. Once he was part of the industry, he never looked back. Dom headed to Iowa State University and earned a degree in hotel and restaurant management. He traveled and drew culinary inspiration from all over the country, and the world, but home base was always the greater Des Moines area.

He honed his own culinary skills working in kitchens across the Golden Circle including Des Moines Golf and Country Club, 801 Chophouse, and Jimmy's American Café. He met Bruce Gerleman—an entrepreneur who had developed a five star seafood restaurant in downtown Des Moines. It was a well-suited match. The two partnered and Dom became Executive Director of Splash Seafood Bar & Grill in 2003. Splash soon became one of only two Iowa restaurants to earn the prestigious DiRoNA Award. It has also received the Wine Spectator Award of Excellence. For some, a success like Splash would have been enough.

But the Two Were Just Getting Started

Bruce and Dom began to think BBQ and they wanted it to be a restaurant like no other. The purchase of a 750 pound capacity wood fired smoker inspired Dom to create new sides and sauces. He tested the recipes on Splash employees and customers until he was satisfied.

The results speak for themselves. Jethro's became a local and national sensation. They will soon have five locations across the metro—each with a slightly different approach and menu.

In 2013 Dom won the Iowa Restaurant Association's annual culinary competition as well as its People's Choice Honors. Voters were amazed by his ability to transform tofu into buffalo mozzarella.

Although he's always ready to push the envelope just a little further, Dom is pleased with the culinary progress of the region. "I'm happy to see how far Des Moines has come in the past 10 years," says Dom.

Iannarelli will continue to be at the forefront of the Des Moines restaurant scene and is already talking about new ways to introduce people to innovative cuisines and culinary styles. "You never know what the future holds," says Dom with a mischievous smile. "I've got a few more great ideas tucked away."

Doing Her Job...and a Little Bit More

"I CAN TURN ANYTHING INTO a great salad," boasts 67-year old Maria Muhs. One look at the expansive salad bar at Rastrelli's Restaurant in Clinton and you know it's true. Owner Mike Rastrelli, says Maria is "magic" with food. "People call ahead just to see if her chicken salad is available," says Mike.

The story of this 2014 IRA Employee of the Year is one of love, dedication and determination. A native Spanish speaker, Maria moved to Iowa and started a family late in life. Then at age 52, she found herself divorced and in search of a job that enabled her to support two teenage children.

She was thrilled when Rastrelli's gave her a chance. "I always told my children, do your job and a little bit more—treat it like it's your own," explains Maria. That advice took hold. In fact, Maria's son Marco now works at Rastrelli's as well.

"She showed me work ethic," says Marco, who is modeling the same thing for his two children. "They'd already like to work at Rastrelli's," jokes Marco. "But they're busy with elementary school."

Her family is her greatest source of joy, but she is equally proud to be part of the restaurant industry and Rastrelli's team. "I think I have a few more good years me in," smiles Maria. "I cannot imagine not being here."

Rastrelli's Restaurant, Clinton



Congratulations to
Maria Muhs
Restaurant Employee of the Year



Rastrelli's

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The Iowa Pork Producers Association
Congratulates Chef Dominic Iannarelli
and Chef Robert Anderson and all the
other deserving award winners for their
excellence in the Iowa restaurant industry!



Congratulations Chef Robert Anderson



for over 40 Years of Dedicated
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CONGRATULATIONS!

Dom Iannarelli
Iowa Restaurant Association
2014 Chef of the Year



Chef Ron Hall | 2014 Iowa Restaurant Association Restaurant Neighbor Award

**Executive Chef
Mercy Hospital Iowa City**



Chef Believes No One Should Go Hungry In the Heartland

RESTAURANT NEIGHBOR AWARD WINNER Chef Ron Hall understands what it feels like to go without. The Iowa City native's childhood home was a converted railroad boxcar, bought with charity dollars after a fire destroyed their home.

He went without running water, new clothes, and holiday gifts. "It's just how it was," says Ron, who left school after 8th grade to seek work. "At one point, 13 of us lived together. We pooled our money and took care of one another."

Perhaps that's why Ron never accepted that others should go without—especially if he could help. He returned to school through a Job Corps program and earned a GED while training as a cook. After working in hospitality establishments, he became Executive Chef for Mercy Hospital in Iowa City.

His passion was always for the hungry.

The multi-award winning chef helped spearhead two local organizations to address food insecurity. The first, a fresh food rescue program called Table-to-Table assembles volunteers to gather and distribute food to local agencies. In 1999, Hall founded "Thanksgiving-in-July", a now annual food drive to benefit the local food bank. The first year his efforts collected 5 tons of food. This year, 65 tons were collected and distributed to pantries in 7 different communities.

"My dream is to see Thanksgiving in July spread across the state," says Hall. "We live in the nation's breadbasket—no one here should ever go hungry."

If Hall has anything to say about, no one will.



**Congratulations to our own
Executive Chef Ron Hall
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Congratulations Chef George Migliero
on your Restaurateur of the Year Award from
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Thank you for your
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Congratulations to
George Migliero
Restaurateur of the Year




Migliero Transforms Pub with Great Food, Great Environment

GEORGE MIGLIERO IS LIVING HIS DREAM.

With a culinary resume that would have made opening a fine dining restaurant a seemingly logical next step in an already illustrious career, Chef George surprised a few people.

He purchased a pub.

Now the owner of G'Migs 5th Street Pub in West Des Moines, Migliero has transformed a once dark little tavern, into a culinary destination—just ask his patrons—many of whom followed him from the Wakonda Club after he left his 18 year role as the Club's Executive Chef.

"The only reason I would have ever left Wakonda was to open my own restaurant," says Migliero. The opportunity to do just that presented itself when the pub's previous owner passed away. A board member of the local VFW club that owns the building asked if Migliero was interested. George, a Boston-native, had always wanted to create a "Cheers" style pub in the Des Moines area—but it had to have great food. In 2012 he took the plunge and the results have been phenomenal. In fact, in an industry where many struggle to survive the first year, Migliero met and exceeded profitability expectations.

His secret? He made everything more inviting – from brightening the lights and décor to creating an ever-evolving made-from-scratch menu. Another point of pride for Migliero is that the same staff he started with when he opened is still with him. "We're a family," says Chef George. "I can't imagine doing this without them." And many can't imagine life without Chef George. His optimism, zest for life, and smile capture you all on their own—put his culinary savvy on top of it and you've got a recipe for success. In fact, it was customer Kathi Scharnberg, who owns a local medical manufacturing company, who nominated him for the honor of restaurateur of the year.

Scharnberg shared how George consistently over-delivers on expectation—whether it's in his restaurant, a corporate function or a private catering event. "George is amazing whether he wins or not," wrote Scharnberg in her nomination. "He will always be our Restaurateur of the Year."

So now same guy that studied under Michelin-starred French chefs and helped put together Julia Child's 80th birthday party, is delighting Des Moines area pub patrons day-in and day-out. "I've tried to build culture," says Migliero of G-Migs. "I wanted to have a place that was comfortable and welcoming to anyone. I just want to make people happy with food."

Mission accomplished.

Owner/Operator
G'Migs 5th Street Pub



President and CEO
Doll Distributing LLC



Building Brands, Business and People at the Heart of Doll's Success

MARK DOLL, PRESIDENT AND CEO of Doll Distributing LLC, Iowa's largest beer wholesaler, is the first to tip his hat to independent restaurants and bars. "I've been in the backrooms of thousands of hospitality establishments," says Doll. "I've seen firsthand the hours, hard work and sheer determination, it takes to keep going. You have to be 'all in'."

It's a lifestyle Doll understands well. He, along with his siblings, have been "all in" their family business from day one. Doll Distributing was founded by Merlin and Edith Doll in 1965 when they purchased a two truck beer distributorship in Nebraska. Mark and his siblings worked in the warehouse, delivery trucks, and office. That didn't change when they later moved to Council Bluffs and purchased a larger distributorship.

Upon high school graduation, at the urging of his coach, Mark headed to Northwest Missouri State. He played football and was the first in his family to earn a college degree. It is also where he met wife Julia and they returned to the family business.

In 1988, Mark and his siblings purchased the company from their parents and began to grow across the state. Today, they have three locations, employ 290 people and service 3,500 customers in 41 counties. Mark, like his siblings, has served in state and national leadership positions for both industry groups and causes close to his heart. Mark, who is both politically active and an avid outdoorsman, has served in positions ranging from Chairman of the National Beer Wholesalers Association and the Iowa Restaurant Association Board to the Iowa Department of National Resources Commission—an appointment he received from Governor Branstad.

Doll Distributing remains a family business with four of the five siblings still involved in the day-to-day operations. Mark is excited to see a third generation of family members engage in the company as well—however, the younger Dolls must first work outside the company.

In addition to the Anheuser Busch and Corona beers, Doll distributes a large number of craft brands including many beers brewed right here in Iowa.

Mark is quick to credit his team for the company's success and is proud of their 99.9% order accuracy. "In our business it has to be the right product and on-time," he says. He stresses that regardless of your position, you have to be present. "Our job isn't done until it's done."

That commitment has earned Mark the respect of his industry and community, as well as the honor of 2014 IRA Purveyor of the Year.

Speaker Supports Hospitality Industry, Leads Fight to Reduce Tax Burden of All Iowans

WHEN LEGISLATIVE ISSUES THAT IMPACT Iowa's restaurant and bar industry arise, hospitality operators know where to turn. For more than a decade, Iowa House Speaker Kraig Paulsen has been a strong proponent for small business. From broad base issues such as commercial property tax and insurance relief, to hospitality-specific issues such as protecting the tip credit and allowing spirits to be infused, Paulsen has helped set an agenda that helps independent operators across the state.

"It is important that we do all we can to encourage job creation and business growth in Iowa," says Speaker Paulsen. "We must work to remove barriers that face entrepreneurs and small businesses."

Paulsen is perhaps best known for holding the line on taxes. Specifically, the standard by which he measures decisions requires the state spend less than it collects and return unused tax dollars to Iowans. It also requires the state NOT use one-time money to fund on-going needs nor balance the budget by intentionally underfunding programs.

An Iowan through and through, Paulsen completed his undergraduate degree at Iowa State University and a law degree at the University of Iowa. He is also a decorated veteran of the United States Air Force where he served as an Operations Group Senior Weapons Instructor.

It is easy to understand why the Republican caucus selected him to lead the Iowa House. Those same leadership qualities drove his selection as the Iowa Restaurant Association 2014 Legislator of the Year.



Speaker Kraig Paulsen
 Iowa House of Representatives

CONGRATULATIONS MARK DOLL!

The Iowa Wholesale Beer Distributors Association congratulates

Mark Doll
 President & CEO, Doll Distributing, LLC
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Rex Schulze
 Iowa's Top Mixologist & 2014 People's Choice Winner




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CONGRATS CHEF ROBERT ANDERSON
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Culinary Arts Instructor
Des Moines Public Schools



Leaving a Legacy of Excellence

By: Katelyn Kostek, Public Relations Specialist, Iowa Restaurant Association

DES MOINES CENTRAL CAMPUS HAD TO build a state-of-the-art kitchen to keep up with Culinary Educator Elaine Wolf's flourishing ProStart program. The 2013 Iowa Teacher of the Year Finalist earned a degree in Restaurant Management from Miami University of Ohio in 1974 and blazed a trail of success from the get go. From institutional food to fine dining to teaching, Wolf's resume reads like a menu of achievements.

Wolf introduced the ProStart Program into Des Moines Central Campus in 2004. She quickly realized that the school's 1950's kitchen did not provide the equipment her students needed. She sought grants and over \$100,000 later, Wolf and her students were excited to begin construction on their new culinary classrooms. Wolf retired at the end of 2013 and leaves a strong classroom and competition program.

Case in point, to help fund their competitions, Wolf and her students partnered with local chef and now Wolf's successor Chef John Andres to host biannual dinners for the public at Bos Restaurant in the Renaissance Savery Hotel. Thanks to her persistence in building the program, Wolf is not just viewed as a teacher.

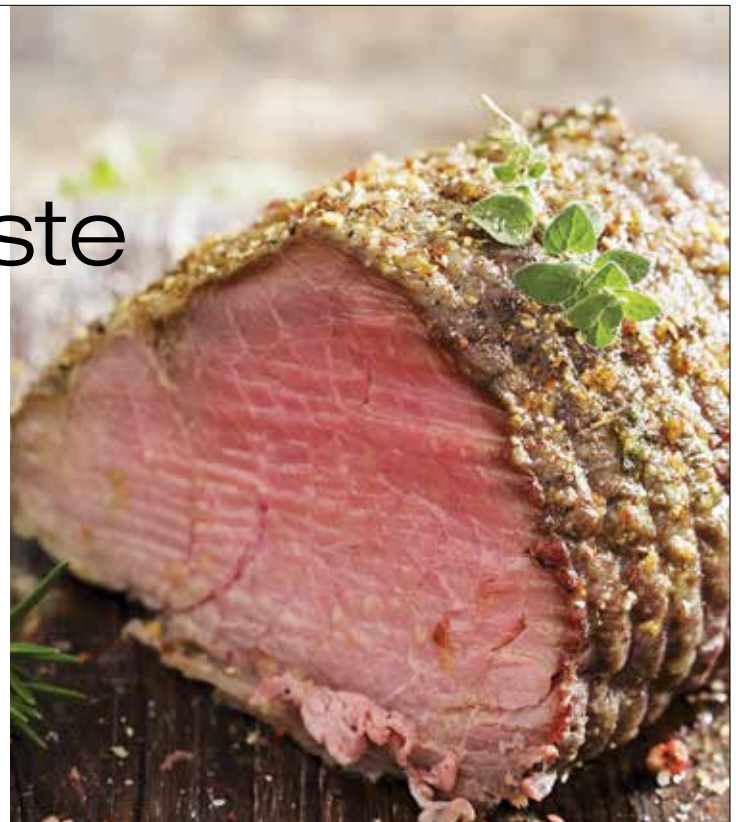
"She has been a manager, coach, cheerleader, advisor and a mentor to her students," said May Schaben, Executive Director of the Iowa Restaurant Association Education Foundation. "Her passion for the culinary arts and dedication to her students made Wolf an obvious choice for the 2014 ProStart Educator of Excellence Award."



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IOWA'S
TOP

Mixologist!

By: Katelyn Kostek, Public Relations Specialist, Iowa Restaurant Association



Iowa's Top Mixologist Rex Schulze wowed the crowd with his throwback, prohibition-style cocktails

Des Moines mixologist Rex Schulze of Splash Seafood Bar & Grill was named Iowa's Top Mixologist at this year's Dine Iowa Mixology Championships. Amanda Schreiber of Crème Cupcake + Desserts in Des Moines placed second, and cash prizes were awarded to all finalists. Competing mixologists created three drinks for a panel of four judges including Nick Eldridge of Americana in Des Moines, Kurt Freise of Devotay in Iowa City, Juice Magazine's 2013 Young Professional of the Year Liz Lidgett, and Des Moines Register food and beverage writer, Jennifer Miller. Each mixologist was required to make a cocktail featuring:

Pearl Vodka Black or Peach
Jim Beam Honey or Kentucky Fire
Bacardi Mango Fusion or Pineapple Fusion

Drinks were judged on taste, appearance and creativity, with bonus points awarded for personality. In addition to the professionally judged competition, the 11 competitors created sample size portions of two of their competition drinks for 150 attendees at a People's Choice event. Schulze impressed the crowd with his prohibition-style "Deathbed Confession" and the won People's Choice award.

People's Choice Winner!

The Deathbed Confession

1.5 oz Pearl Black Vodka
.75 oz Chartreuse (Green)
.75 oz Luxardo Liqueur
Garnish: Luxardo cherry
Shake well over cubes of frozen lime juice



Tyler Ward of Vesta in Coralville added a creative twist by mixing craft beer into all of his competition cocktails



Kortney Barbee of SoHo Kitchen & Bar in Sioux City mixes things up with a pear puree inspired cocktail, The Black Pear-El



Vince Eberhard of Hounds Lounge in Council Bluffs adds extra flair with his impressive juggling skills



Chris Martin of Graze in Iowa City is always the life of the party with his crazy cocktails



Jet Evangelista of Popoli Ristorante & Sullivan's Bar in Cedar Rapids is all smiles after winning the Cedar Rapids regional mixology event



Runner-up Amanda Schreiber (left) of Crème Cupcake + Desserts in Des Moines put a fun dessert twist on her cocktails creating a balsamic ice cream float



Brandon Cross of Texas Roadhouse in Council Bluffs shakes up the competition with a new twist on a favorite American dessert: The Peach Cobbler Martini



Chris Steele of Johnny's Italian Steakhouse in Des Moines won the Des Moines regional event with his lavishly garnished and colorful cocktails



Josh O'Connell of Cobble Hill in Cedar Rapids defines personality with his unique look and bold drinks



Mark Alkire of the Twisted Tail in Beebeetown brought the heat with a jalapeno inspired cocktail: Jim's Sting

Iowa Has a New Food Code... Are You Compliant?

More than 3,500 Iowans have certified as food protection managers this year by taking ServSafe™, a one day food safety and sanitation certification class.

Classes are available monthly across the state via the Iowa Restaurant Association and ISU extension offices. Spanish language classes are also available.

Visit www.restaurantiowa.com to find a class near you.



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- If the certified food manager leaves employment, the establishment has six months to certify a new manager

Find a Class in Your Area

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1501 42nd Street, Ste. 294
West Des Moines, IA 50266
Register: 515-276-1454

October 14
October 21
November 11
November 18
December 09
December 16



Clinton County Extension Office

DeWitt
Register: 563-659-5125
October 28
November 18
December 09

Dubuque County Extension Office

Dubuque
Register: 563-927-4201
November 18

Shelby County Extension Office

Harlan
Register: 515-408-7041
October 01

Ida County Extension Office

Ida Grove
Register: 515-576-2119
October 23

Warren County Extension Office

Indianola
Register: 515-957-5763
November 11

Johnson County Extension Office

Iowa City
Register: 319-337-2145
October 08
December 10

Oakland Community Center

Oakland
Register: 712-482-6449
November 10

Calhoun County Extension Office

Rockwell City
Register: 515-408-7041
November 11

Northwest Community College

Sheldon
Register: 712-957-5045
October 14

Woodbury County Extension Office

Sioux City
Register: 712-276-2157
October 27
November 19

Clay County Extension Office

Spencer
Register: 712-262-2264
November 17

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Wapello
Register: 319-394-9433
October 9

Black Hawk County Extension Office

Waterloo
Register: 319-234-6811
October 29

Polk County Extension Office

Altoona
Register: mkrisco@iastate.edu
October 22
November 19
December 10

Linn County Extension Office

Cedar Rapids
Register: 319-377-9839
November 12

Corning Public Library

Corning
Register: 641-322-3184
December 08

Country Inn & Suites Hotel - meeting room

Decorah
Register: 563-927-4201
November 11



La Crosse Division
800-827-4010

Cedar Rapids Division
800-711-8170

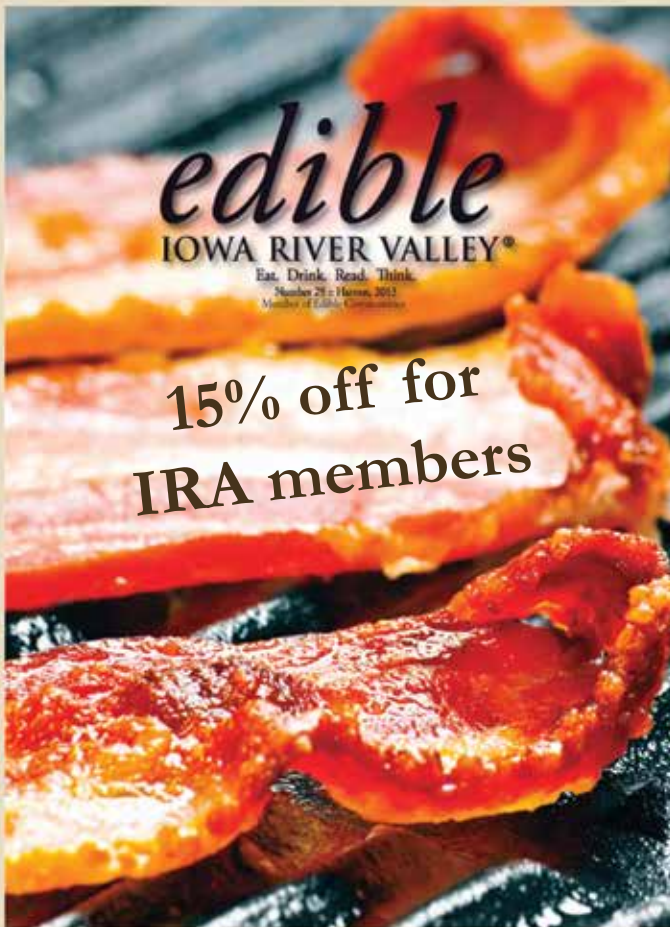
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adjective

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Races We're Watching...

The political battles are now in full swing and there is hope among the faithful of both parties that majorities might once again be up for grabs at both the state and national level. The Iowa Restaurant Association does not endorse parties nor candidates. We do support with PAC funds state level pro-hospitality candidates on both sides of the aisle. The National Restaurant Association takes the same approach at the national level. Here are some races we're watching closely...

U.S. SENATE

Bruce Braley vs. Joni Ernst



The IRA and NRA are watching closely the race between State Senator Joni Ernst and U.S. Congressman Bruce Braley as they vie for the senate seat left vacant by retiring Senator Tom Harkin. The NRA has taken particular interest in this race and provided PAC support to Joni Ernst believing her policy positions to be more favorable to our industry. Currently the race is too close to call.

IOWA THIRD CONGRESSIONAL DISTRICT

Staci Appel vs. Dave Young



Another race too close to call is Iowa's Third Congressional District between state legislator Staci Appel and long-time Grassley Aid Dave Young. Both seek to replace retiring Congressman Tom Latham. The NRA has also shown an interest in this race, providing support to Young with the belief that he, like his long-time boss, will be more favorable to our industry.

IOWA SENATE

Control of the Iowa Senate is a top priority for state Democratic and Republican leaders alike. Democrats

currently hold a 26-24 seat edge. Twenty-five Senate seats are on the ballot statewide. But five Republicans and six Democrats face no opposition for re-election, which means about 10 closely contested campaigns hold the fate of the Senate.

IOWA SENATE DISTRICT 7

Rick Bertrand vs. Jim France vs. Maria Rundquist

The IRA's greatest state senate race interest is in Sioux City where restaurant owner and state Senator Rick Bertrand is facing a tough re-election campaign. The northwest Iowa district tilts Democratic with 38 percent registered Democrats, 30 percent Republicans and 32 percent no-party voters. Currently Bertrand is in a three way race. Bertrand was instrumental in helping the Association pass infusion legislation and was the 2012 IRA legislator of the year.



IOWA HOUSE

While Democrats are always hopeful of the possibility of regaining control of the Iowa House, Republicans currently hold a 53 to 47 majority. There is little sentiment among political operatives that the majority will shift hands.

IOWA HOUSE DISTRICT 15

John Blue vs. Charlie McConkey

The IRA is particularly interested in this Council Bluffs area race because of the many hospitality issues impacting border communities. Retiring state Rep. Mark Brandenburg, R-Council Bluffs, represented the area for two terms, but prior to that a Democrat held the seat and party registration favors Democrats by almost 1,300 voters. The race between Republican John Blue, a landscaping company owner and Democrat Charlie McConkey, a retired steelworker and union leader, is considered a toss-up.

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Tally's Chef Wins State Fair Soy Salad Dressing Contest



The Iowa Restaurant Association and the Soyfoods Council collaborated to sponsor the 2nd annual Soy Salad Dressing Professional Chef Competition at the Iowa State Fair. The event took place Monday, August 11 at the Agriculture Building. Chefs were challenged to make salad dressing recipes using Mori-Nu Soft Silken tofu as the base. Chef Robert Sanda of Tally's Restaurant was the winner with his Walnut Silken Tofu Vinaigrette dressing. Other competitors included Chef Michael Kelley of the Great Caterers of Iowa, Chef Brian Pomerenc of the Iowa Machine Shed, and Chef Eric McDowell of Prairie Meadows who won the People's Choice award with his Summer Beef and Broccoli Salad with Miso Blue Cheese Vinaigrette dressing.

Governor Proclaims September Iowa Restaurant and Hospitality Month

Iowa Governor Terry Branstad has once again proclaimed September as Iowa Restaurant and Hospitality Month. Governor Branstad stated, "Iowa's hospitality industry is a vital part of Iowa's economy, employing more than 140,300 people, and serving patrons and tourists in more than 6,000 food and beverage establishments." Today, Iowa's restaurant and hospitality industry has grown to \$3.5 billion in sales, provides jobs for 10% of the state's workforce, and is projected to add an addition 1,000 jobs each year for the next 10 years.

The Iowa Restaurant Association celebrates Hospitality month by recognizing the "best of the best" at an annual awards event, culinary competition, and tasting gala.



Hamburg Inn No. 2 Reopens

Iowa City's oldest family-owned restaurant has proudly opened their doors to the public again. After suffering a fire on May 18th and spending a summer rebuilding, the Hamburg Inn No. 2 welcomed their loyal customers back on August 11th. A longstanding IRA member, the Hamburg Inn was founded in the mid 1930's by brothers Joe and Adrian Panther. They have long been a "must visit" stop for politicians and candidates including President Ronald Reagan in 1992 and President Bill Clinton in 2003.



National Restaurant Association Restaurant Innovation Summit

The National Restaurant Association is hosting the 2014 Restaurant Innovation Summit at the Hyatt Regency Hotel in Atlanta, GA. This year's Summit Agenda will include nine dynamic sessions with a variety of subject matter experts focused on the following topics:

- Mobile Commerce
- Data Stewardship and Privacy
- Collaborative Economy
- Behavior Science and Loyalty
- Innovative Social Media Uses

NRA Innovation Summit

October 27-28

Marketing Executive Group

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Restaurant Innovation Summit

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