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to Receive Prestigious
National Faces of
Diversity American
Dream Award



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Standing in The Gap IRA Provides Regulatory and Legislative Voice

By: Jessica Dunker, President, CEO
Iowa Restaurant Association

Where is your operation's sweet spot? Is it a particular menu item or specialty drink? Is it your ambiance? Your location? Your service?

Every business wants a "one and only" position to which it may lay claim—including the Iowa Restaurant Association.

Articulating our "sweet spot" can be a challenge. Are we a discount program provider? The industry's promotional arm? A training and information resource? Yes, yes and yes.

But are we the "one and only" in any of these categories? No.

Our member benefit discount programs provide aggressive pricing on a range of products and services—but we are still one of many options available in the market.

Our Dine Iowa program has done much to elevate awareness of Iowa's restaurants—but so have members' own promotional efforts.

We offer ServSafe and responsible alcohol service certification—but so do some of our best partners.

We've Got Your Back

There is one place we truly stand alone in the gap—legislative and regulatory work.

We are your first and last best defense with:

- The State Legislature
- Iowa ABD Public and Committee Meetings
- Department of Inspection and Appeals Public and Committee Meetings
- Wage and Labor Agencies

We make the calls and ask the questions businesses hesitate to make and seek answers to. We sit in the committee meetings in the interest of our industry—stopping proposed regulations, fee increases and laws that may harm your ability to do business in their tracks. We are also aggressively working for the repeal, replacement or modification of laws that make conducting business difficult.

Our sweet spot is advocacy and protection for your business.

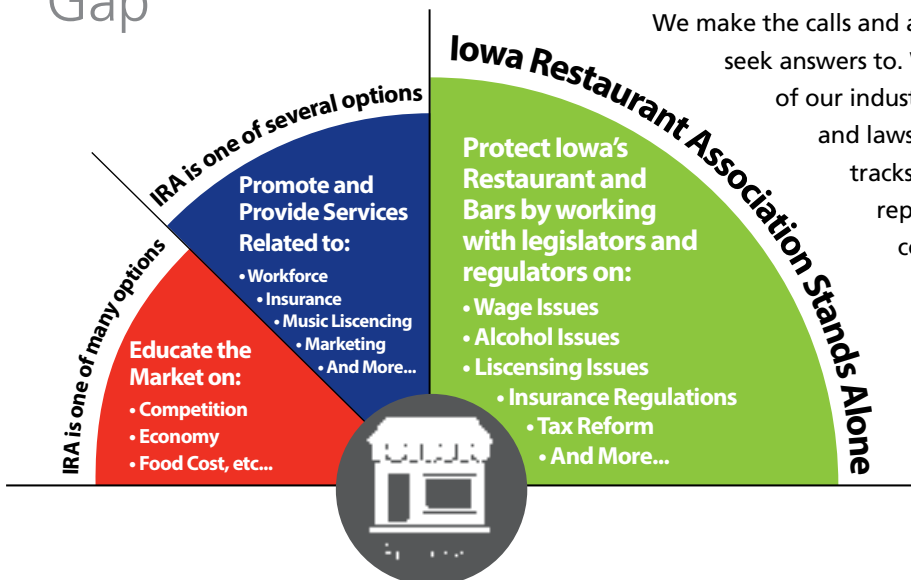
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The Iowa Restaurant Association Fills the Gap



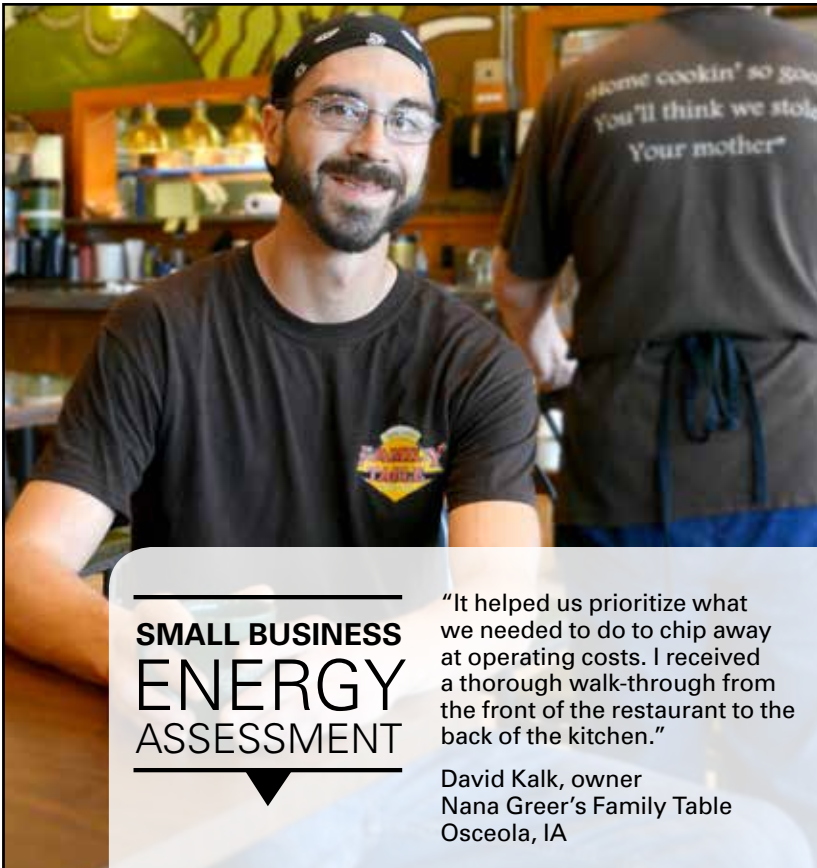


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David Kalk, owner
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Patton's

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cover
story



Pamela Patton

First Iowa Restaurateur to Receive Prestigious National Faces of Diversity American Dream Award

Pamela Patton discovered her passion for cooking as a child when she spent summers in rural Alabama preparing meals with her Great-Grandmother Gussie Hayes. "Big Mama" as Pamela affectionately called her Great-Grandmother expressed her love for people with food. "And there was always plenty of both food and love to go around," reminisces Pamela.

Gussie Hayes would be proud of the means by which Pamela has extended the legacy of both her southern soul food recipes and propensity for showing "love with food."

Iowa Last in the Nation

Pamela, owner of Patton's Restaurant and Catering, a soul food restaurant east of the State Capitol in Des Moines, is a rare find on Iowa's restaurant scene—a minority woman business owner. In fact in 2014, Iowa ranked 50th in the nation in both female and minority-owned businesses.

Pamela's success captured the attention of the National Restaurant Association Educational Foundation. In April they flew her to Washington DC to receive one of the industry's most prestigious entrepreneurial honors, The 2015 Faces of Diversity American Dream Award.

"This award celebrates people who truly exemplify the American Dream. Pamela is an inspiration on many fronts—she represents what's possible for both women and minority business owners in our state and across the country."

Jessica Dunker, President and CEO,
Iowa Restaurant Association

Dawn Sweeney, president and CEO of the National Restaurant Association and Educational Foundation, along with Doug Allison, vice president of PepsiCo Foodservice, presented Pamela Patton the Faces of Diversity American Dream Award at the 2015 Gala Awards Dinner in Chicago this spring.



Faces of Diversity/American Dream Scholarship Recipient

By: Katelyn Kostek, Managing Editor

In honor of National award winner Pamela Patton, the National Restaurant Association Educational Foundation sponsored a \$2,500 Faces of Diversity/American Dream scholarship to an Iowa student pursuing a future in the hospitality industry. Students across the state were encouraged to apply and share their American Dream.

The committee selected Iowa State University sophomore Jessica Havel to receive the scholarship. Havel is pursuing a degree in Culinary Sciences. "My American dream is to own my own bakery and make pastries using fresh, local ingredients," said Havel. "I know the road will be difficult, but I am learning how to face the challenges head on and be successful." Havel is also a National ProStart Certificate of Achievement recipient and was a 2014 Iowa ProStart Invitational culinary and restaurant management champion.



Faces of Diversity/American Dream award winner Pamela Patton was a part of the committee which selected Havel. "Jessica stood out as a great candidate for this scholarship," said Patton. "Iowa is fiftieth in the nation for female-business owners, and even in the face of these barriers she is breaking through to make her dreams a reality."

Second Career Restaurateur

Part of what makes Pamela's story unique is the fact that she didn't grow up working in restaurants.

One of eight children, she was the first in her family to graduate from college. She went on to a 20+ year corporate career—but her love of cooking never left her. She was continually feeding people—from weekly Sunday dinners for Drake students to church groups and friends. Encouraged by many, Pamela started a small catering business out of her home while working a full-time job with a large insurance company. Then, in 2011 she attended a conference that changed her life.

"An instructor was addressing a woman who was thinking about changing her career," explains Patton. "The instructor challenged her to 'Go back and look at your gifts in the order that God gave them to you.' As I listened, I realized those words were for me too and I knew it was time to walk away from corporate America and cook for a living."

Big Risks = Big Pay Off

It was a huge risk. Pamela had talent and passion, but no restaurant experience. What's more, the economy was still limping along in a post-recession slow recovery.

She had much to overcome. Banks rarely lend to first-time restaurateurs with no formal culinary experience, particularly in the middle of a less-than-desirable economy.

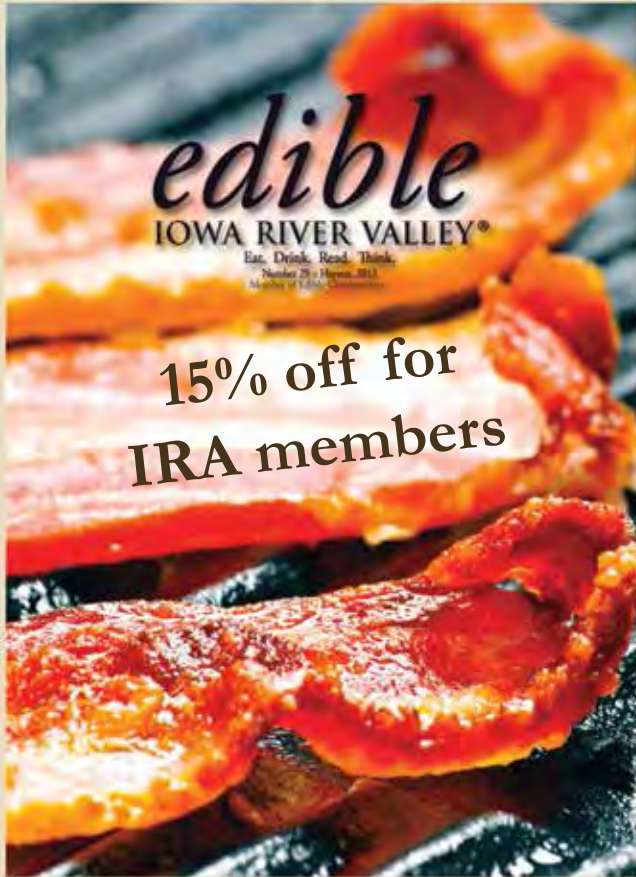
But her persistence paid off. On Martin Luther King Day 2011, she opened her sit-down restaurant, Patton's Restaurant & Catering in the diverse community of east Des Moines. She's never looked back.

National Recognition Keeps Coming

Now in its fourth year, the restaurant still serves true southern soul food—fried chicken and fish, cornbread dressing, collard greens, and red velvet waffles—many featuring her Great-grandmother's recipes. Her "soulful" creations have received national acclaim—last year being featured on Guy Fieri's Diners, Drive-Ins and Dives on the Food Network Channel.

"I didn't set out to open a restaurant, but sometimes God has a bigger plan than you can possibly imagine. This is the American dream and I am so grateful," says Pamela.

Pamela is the first Iowa winner of the National Restaurant Association Education Foundation's Faces of Diversity American Dream Award. See her video at www.restaurantiowa.com.



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adjective

1. discernible by the touch; material or substantial.
2. real or actual, rather than imaginary.

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Iowa Restaurant Association Welcomes Four New Board Members

At the May meeting of the Iowa Restaurant Association Board of Directors, four new board members were brought on to the Board. The four represent different segments of the industry and bring a fresh perspective to the key issues. Additionally Matt Johnson, owner/operator of Barley's Bar in Council Bluffs, was selected to serve as secretary/treasurer for the Board.

The IRA Board of Directors currently has two seats available. If you are interested in learning more about Board leadership, contact Jessica Dunker, IRA president and CEO at 515-276-1454 for more information.



Matt Johnson,
Barley's Bar and Grill,
Owner/operator
Council Bluffs



Amy Walsh,
Co-owner/Operator,
Mickey's Irish Pub,
Waukegan



Jean Thompson,
Co-owner/Operator,
The Urban Grill,
Urbandale



Jeremy Thompson,
Iowa Field Sales
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Sarah Pritchard,
Co-owner/Operator,
Table 128 Bistro + Bar,
Clive

Iowa Restaurant Association Hosts First Regional Council



The Iowa Restaurant Association hosted its first regional council in June. Numerous Des Moines restaurant and bar owners, operators and managers gathered to discuss pressing concerns and issues affecting their businesses, the city of Des Moines, and the Iowa restaurant industry as a whole. The council will meet quarterly to discuss additional topics and plans to improve the community. All Des Moines restaurant and bar owners, operators and managers are welcome to join the Downtown Des Moines Council for free and receive quarterly e-newsletters on topics of discussion.

For information on the next Council meeting and to be added to the e-newsletter mailing list, contact Katelyn Kostek kkostek@restaurantiowa.com.

Would you like to start a regional council in your area? The Iowa Restaurant Association will help coordinate a meeting. Contact Jessica Dunker, president and CEO of the Iowa Restaurant Association for more information, jdunker@restaurantiowa.com.

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- And more!

If you are an IRA member and are not yet leveraging the member benefit programs available to you, or if you are not a member and are interested in learning more about how the IRA can help your business, contact Stacy Kluesner, skluesner@restaurantiowa.com or call 515-276-1454

Are You Getting Industry News?

Sign up to get our monthly e-newsletter at www.restaurantiowa.com

Like us on Facebook @IowaRestaurantAssociation and @Dinelowa.

Follow us on Twitter @IowaRestaurant and @Dinelowa.

5 Tips to Attract Millennial Trendsetters

By: Katelyn Kostek, Managing Editor

Ask any restaurant operator which major demographic group they are pursuing, and nine out of 10 will reply with "Millennials." The question is: How can you differentiate your business to grab the attention of these up-and-coming tastemakers?

You can find the answer in a glass.

1. Give them variety. Millennials prioritize adult beverages and look for variety. More than 46% of Millennials look for restaurants to offer a variety of beers, 32% wine and 50% spirits.

2. A younger yet refined pallet. Millennials are unlike any previous generation in their knowledge of adult beverages, and are thirsting for more. Satisfy their interest in beverages by getting your staff on the same page where everyone can speak to every aspect of your new cocktails.

3. Focus on flavor. It's true that Millennials have a sweet tooth, however their flavor portfolio is much broader than one might think – typically ranging from sweet to spicy.

- **Wine** – Play up the sweetness. Millennials gravitate to sweet reds and Moscatos.
- **Spirits** – Pique their interest by listing interesting elements (hints of spice, tobacco, vanilla).
- **Beer** – Give them variety. From seasonal beers to hoppier IPAs.

4. Showcase what's new at the bar. Compared to other generations, Millennials are more likely to try a new drink. Differentiate your restaurant by offering innovative cocktails

Who Are Millennials?

- Largest generation since Baby Boomers—68+ million strong.
- Most ethnically diverse generation ever.
- Lowest-earning – yet highest spending power of any generation due to sheer size.
- Most formal education and global awareness due to the internet.
- Demanding patrons seeking unique experience, customization and authenticity.

involving the latest flavored rum, limited-edition beer or recently released wine.

5. Do all this – at an attractive price. Here's the tricky part – Millennials are the lowest-earning yet most demanding generation when it comes to flavor and variety. Keep drinks fairly simple to control costs and focus on the flavor of a new spirit, beer or wine.

Top Alcoholic Beverages Trends

Micro-distilled/
artisan spirit



Locally produced
beer/wine/spirits



Food-beer
pairings



"New Make"
whiskey



House-brewed
beer



Give Customers What They Want: Technology!

By: Katelyn Kostek, Managing Editor

It's no secret that customers consider technology options important in their decision to choose a restaurant. But don't be fooled into thinking Millennials are the only demographic pushing for tech.

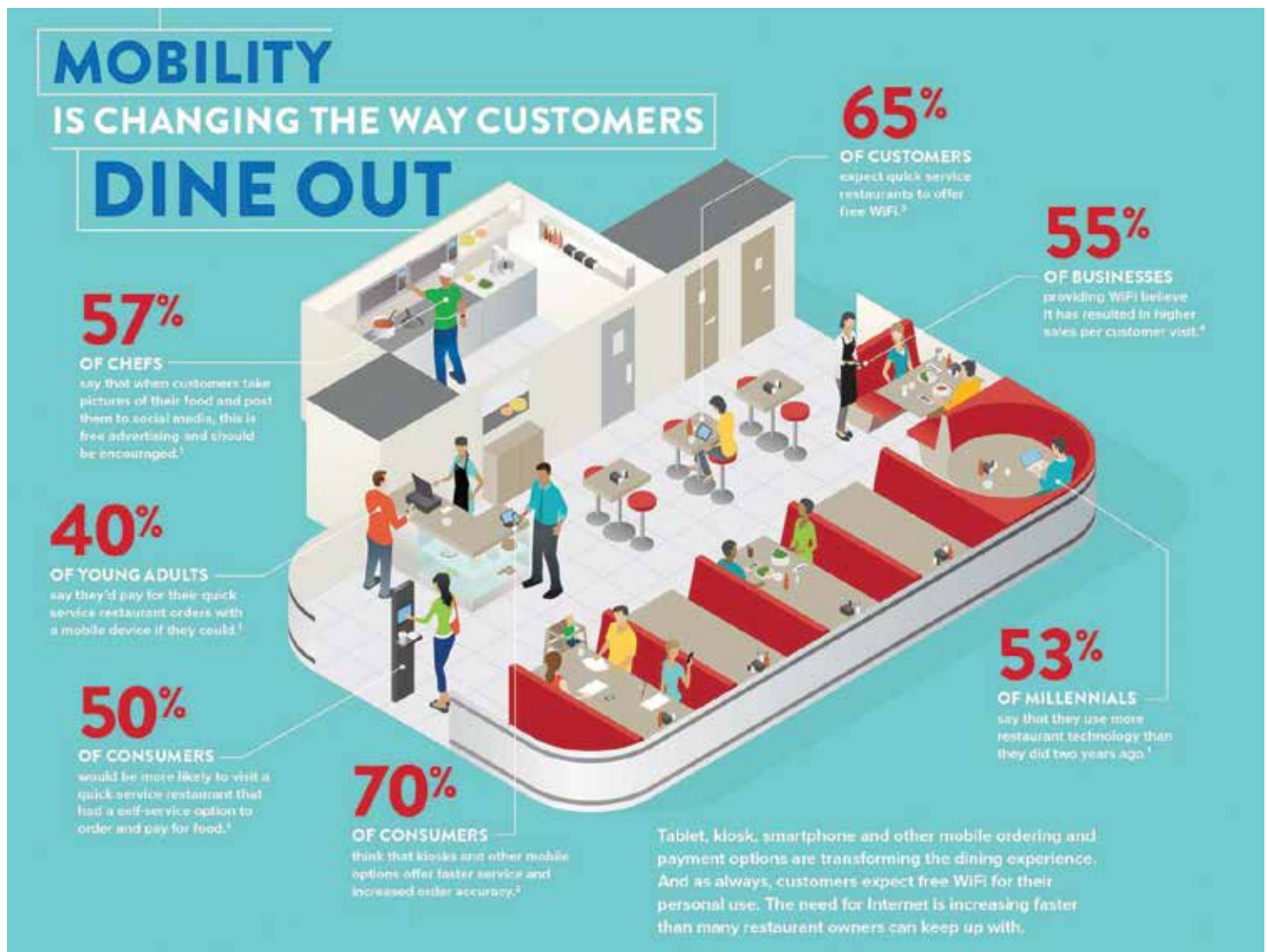
According to the National Restaurant Association's 2015 Restaurant Industry Forecast, many Baby Boomers crave technology as much as their children.

Consumers are embracing restaurant technology and believe it increases convenience, speeds up service, and adds quality to their experience by making dining out more fun. More operators across the nation are saying "yes" to technology, but a gap in supply and demand remains. So consider options for mobility like wifi for customers, a mobile enabled website, or a rewards program via a smartphone app.

Consumers Love Dine Iowa



The Iowa Restaurant Association's Dine Iowa Mobile App is a "must have" for mobile device users looking for information about restaurants across the state. More than 4,500 consumers have downloaded the app. Placing a restaurant listing in Dine Iowa is free to Iowa Restaurant Association members. Go to www.restaurantiowa.com.



*Infographic courtesy of Comcast Business.



6 Tax Breaks to Ease Your Cash Flow Now

Looking to reclaim investment costs on your tax returns earlier than “down the road”? Work with your tax adviser now to identify deductions and be aware of these incentives.

- ✓ **Bonus depreciation.** Deduct half the cost of certain movable equipment purchases in 2014 upfront and the other half over several years.
- ✓ **Section 179 expensing.** Businesses that financed less than \$2 million in new or used business equipment in the previous year may qualify for up to \$500,000 in deductions.
- ✓ **Enhanced charitable deduction for food donation.** This deduction helps offset the cost of storing and transporting extra food donated to charity. Without the deduction, taxpayers would receive no more of a deduction for donating food than for throwing it away.
- ✓ **Repair and maintenance deductions.** Under Section 162 of the tax code, restaurant owners can deduct the costs of limited cosmetic repairs, instead of capitalizing the costs and recovering them through depreciation.
- ✓ **Fifteen-year depreciation schedule.** If you renovated your dining room or reconfigured your kitchen last year, you can depreciate the cost of improvements over 15 years, rather than the average 39.
- ✓ **Review accounting methods.** Discover opportunities to accelerate deductions, defer revenue recognition and identify risk areas with the most effective accounting methods.

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SEEKING NOMINATIONS



Submit Your Nominations for the 2015 Hospitality Industry Awards

**Iowa Restaurant Association
2015 Hospitality Industry Awards**

September 24, 2015

The Iowa Restaurant Association is now accepting nominations for its 2015 Hospitality Industry Awards. Nominations are open to the public. The award categories include:

Employee of the Year	Chef of the Year	Purveyor of the Year	Restaurateur of the Year
The employee whose performance exceeds expectations by going above and beyond the job delivering outstanding and superior customer service, and makes a positive impact on the business.	The professional chef who exemplifies creativity, culinary excellence, and service to the profession and the industry.	The purveyor employee whose performance exceeds expectations by going above and beyond the job, delivering outstanding and unusual customer service and makes a positive impact on the business.	The restaurant or bar owner or manager who shows originality, quality, and service to customers. He or she should be successful in the eyes of his or her fellow operators, employees and community.

All award winners will be honored at the Iowa Restaurant Association's Hospitality Industry Awards Ceremony at The Temple for Performing Arts in Des Moines on September 24th. This event is open to all members of the Iowa Restaurant Association.

To submit a nomination form, visit www.restaurantiowa.com. Submission deadline is July 31.

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Iowa Restaurateurs Take Concerns to Washington DC

In April a delegation of Iowa restaurateurs headed to Washington DC to meet with Iowa's congressional leaders as part of the National Restaurant Association's Public Affairs Conference. The six Iowa restaurateurs joined more than 600 operators from 42 states on Capitol Hill. All were there to urge lawmakers to support policies that encourage restaurant growth and maximize the industry's ability to create jobs and opportunities.

McConnell Addresses Industry

Senate Majority Leader Mitch McConnell (R-Ky.) was the keynote speaker at the conference. "You couldn't be here at a more important moment," said Senator McConnell to the group. "An army of regulators is crawling all over America with the view that if you make a profit, you must be up to no good. There has been an assault on the private sector across the board, and obviously, that includes you."

McConnell encouraged attendees to stay committed to their advocacy on health care, labor and other issues. "I hope you'll pound the table and explain what's happening with the 40-hour work week," McConnell said, referring to the provision in the health care law that defines "full time" as 30 hours a week.

40 Hour Work Week, Wages Top Agenda

The 40 hour work week was one of a slew of issues Iowa's restaurant delegation addressed with congressional leadership.

Mike Holms of Jethro's BBQ in Des Moines also talked with lawmakers about wages explaining that if the current Federal minimum wage is raised, forcing up the tipped wage to \$7.07—the cost to Jethro's would be as much as \$400,000. "Maintaining the tip credit is absolutely imperative," said Holms.

"We already pay a starting wage of \$10.15 and a median wage of \$13.27. If a minimum wage increase drives up the tipped wage, all of the increase would have to be directed toward those tipped employees who already average \$20+ per hour between their wages and tips," outlined Holms.

While health care, labor, wages and taxes led the agenda at many of the meetings, attendees also engaged lawmakers on immigration reform, patent abuse, data security, menu labeling, food costs, and tourism.

New Faces in 2015

Iowa's Restaurant Delegation met with all of Iowa's freshman congressional members including Representative Rod Blum, Representative David Young and Senator Joni Ernst. The group also met with Senator Chuck Grassley and Representative Dave Loebsack.



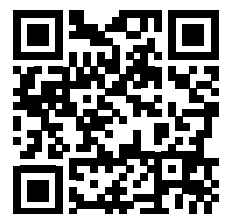
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IOWA RESTAURANT ASSOCIATION'S

Culinary Competition

Enter the Dine Iowa Culinary Competition and create a one of a kind dish to be crowned Iowa's Top Chef!

The Iowa Restaurant Association and four judges will visit 10 restaurants from July to September on a designated night to judge a competition dish using beef and soy. Winners will be announced at the Dine Iowa Grand Tasting Gala on September 24th in Des Moines. Make samples of your competition dish for 300+ attendees who will vote in a People's Choice Award. Competition and People's Choice winners receive cash prizes!

Contact: May Schaben, mschaben@restaurantiowa.com, 515-276-1454

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IOWA RESTAURANT ASSOCIATION

Mixology Championships

We're searching for Iowa's Top Mixologist! Think you've got what it takes? Throw your name in the "mix"!

The Iowa Restaurant Association is looking for Iowa's top mixologists to compete in the Association's State mixology competition on August 26th. The top mixologist will receive a \$1,000 cash prize and serious bragging rights!

Show your stuff at one of the regional competitions this summer to "stir" up some fun, "shake" up the competition and earn your spot in the state finals.

Regional Events:

July 27	Council Bluffs	August 5	Cedar Rapids
July 28	Sioux City	August 6	Dubuque
July 29	Des Moines	August 26	Championships in Des Moines
August 4	Davenport		

Contact: Stacy Kluesner, skluesner@restaurantiowa.com.

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Join the Cause! Hold a Thanksgiving in July Food Drive!

By: Katelyn Kostek, Managing Editor

2014 Restaurant Neighbor of the Year 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, holiday gifts and food security. Perhaps that is why Chef Hall never accepts that others should go without, and the reason he founded the Thanksgiving in July community-wide food drive.

Hall planned his first city-wide food drive in July 1999. The inaugural food drive collected six tons of food for the Iowa City community, and Hall has continued ever since.

In 2014 alone, the Thanksgiving in July food drive totaled more than 64 tons of food from 7 eastern Iowa communities, and since its creation, the drive has collected more than 360 tons of food. Chef Hall has big dreams for the program and is putting into motion plans for a statewide food drive in the near future.

Iowa Restaurant Association's Charity of Choice



How to Help

Help fight hunger across the state by hosting a Thanksgiving in July food drive in your community. Just contact Chef Hall choose how you'd like to collect donations, give the donations to the food pantry of your choice, and report your total pounds of food, meals donations or profits to Chef Hall. Contact Chef Ron Hall if interested, 319-688-7193 or ron.hall@mercyic.org.



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ProStart Chef Mentors Wanted!

By: Katelyn Kostek, Managing Editor

Calling all chefs! Are you looking for a new and unique way to give back to the hospitality industry? Give your time and talent to help develop a high-quality labor pool for the future of your own business! The Iowa ProStart Program is growing at an incredible rate, adding new schools every school year. Chef mentors are a critical part of this expanding program as more students become interested in the hospitality industry. Being a mentor is easy and flexible. Mentors can design their own schedules and even choose the school where they would like to mentor. With 25 high schools participating in the program, there's bound to be a school near you looking for a mentor.

Want to learn more about the ProStart Mentor Program or find a school near you? Contact May Schaben mschaben@restaurantiowa.com or (515) 419-1863.



Building the Future Means Contributions Today

1



Shop with AmazonSmile.

Sign onto www.smile.amazon.com. When prompted, select the Iowa Restaurant Association Education Foundation from the drop down list. From there on, everything is the same when you shop on Amazon, and the AmazonSmile Foundation will donate 0.05% of the price of eligible purchases to the IRAEF to build the future of the Iowa restaurant industry!

2



Make a 100% tax deductible donation.

Make your checks out to the Iowa Restaurant Association Education Foundation, a 501 (c)(3), and receive a letter recognizing your fully tax deductible contribution.

Iowa Restaurant Association Education
Foundation
1501 42nd St. Suite 294
West Des Moines, IA 50266

3



Make a donation through the Endow Iowa Fund.

Your donations to the Community Foundation of Greater Des Moines can be earmarked for the IRAEF. Through Endow Iowa, you can both tax deduct your contribution and receive tax credits through the state. Contribute to the future of the Iowa hospitality industry and receive nearly full return through designated tax credits!

TO DONATE:

Visit www.restaurantiowa.com and click the "Education Foundation" section under the Education & Training tab.

Visit www.desmoinesfoundation.org and search the Iowa Restaurant Association Education Foundation Endow Iowa Fund to donate.



FULL COURT PRESS OPENS SECOND FONG'S LOCATION

In April, IRA member Full Court Press opened a second Fong's Pizza location in Ankeny's Prairie Trail Development. The new location offers Asian-inspired and breakfast pizzas.



IRA MEMBER MIKE RASTRELLI RECEIVES BUSINESS LEADER AWARD

In the midst of celebrating its 75 year anniversary, Rastrelli's Restaurant has another reason to celebrate. Owner Mike Rastrelli has been awarded the Clinton YWCA's Business Leader award for his business expertise, commitment to excellence and philanthropic efforts. More than half of Rastrelli's management and supervisory positions are held by women, and Rastrelli's provides them with the opportunity to be successful in the workplace within the Clinton community.



CITY OF MANNING RECEIVES STATEWIDE COMMUNITY OF THE YEAR AWARD

The city of Manning has been chosen as the recipient of the Iowa Small Business Administration's (SBA) 2015 Small Business Community of the Year. The rural community was selected for demonstrating an ideal collaborative environment for small business success including a collaboration with the Iowa Restaurant Association's restaurant consulting committee to refresh Main Street restaurants.



SOCIETY INSURANCE CELEBRATES 100 YEARS OF BUSINESS

2015 marks the 100th anniversary for Iowa Restaurant Association corporate partner Society Insurance. Over the century, Society Insurance has steadily grown to expand coverage into Illinois, Indiana and Iowa and provides discounted pricing to Iowa Restaurant Association members.



WOODY'S SMOKE SHACK MAKES 100 BEST BARBECUE RESTAURANTS IN AMERICA

Iowa Restaurant Association member Woody's Smoke Shack in Des Moines has been named in "The 100 Best Barbecue Restaurants in America". Woody's is one of just two Iowa barbecue restaurants to make the list.



ARCHIE'S WAESIDE RECEIVES JAMES BEARD FOUNDATION AMERICA'S CLASSICS AWARD

Archie's Waeside in Le Mars was selected as one of only five establishments in the country to receive the 2015 James Beard Foundation's America's Classics Award which honors legendary family-owned restaurants from across the country. Archie Jackson opened the steakhouse in 1949 and handed the business over to his daughter Valerie Rand in 1973. Current owner Bob Rand took ownership from his mother in 1994. He accepted the prestigious James Beard Award in Chicago this spring.

Got News?

Send news about Iowa restaurants and taverns to:

Katelyn Kostek, Food and Beverage Iowa Business Quarterly, Managing Editor
at kkostek@restaurantiowa.com

Iowa

upcoming events

IOWA RESTAURANT ASSOCIATION

Mixology Championships

Regional Mixology Competitions

Searching for Iowa's Top Mixologist! Think you've got what it takes? Throw your name into the "mix" at a regional competition for a chance to compete in the championships!

July 27	Council Bluffs Regional
July 28	Sioux City Regional
July 29	Des Moines Regional
August 4	Davenport Regional
August 5	Cedar Rapids Regional
August 6	Dubuque Regional

Contact Stacy Kluesner for more info:
skluesner@restaurantiowa.com
515-276-1454

Mixology Championships (open to the public)

August 26 | 6-8 p.m.
Americana
Restaurant & Lounge
Downtown Des Moines



3rd Annual Soy Salad Dressing Professional Chefs Contest at the Iowa State Fair Monday, August 10

The Soyfoods Council, in conjunction with the Iowa Restaurant Association, will be hosting its 3rd annual Soy Salad Dressing Professional Chefs Contest. Chefs are challenged to create a unique salad dressing recipe using soft silken tofu as the base for a panel of judges and hundreds of fairgoers.

Interested in competing?
Contact Katelyn Kostek:
kkostek@restaurantiowa.com
515-276-1454



IOWA RESTAURANT ASSOCIATION'S

Culinary Competition

Dine Iowa's Culinary Competition

July - September Awards: Thursday, September 24

The Iowa Restaurant Association and four judges will visit 10 restaurants from July to September on designated nights to judge a competition dish using beef and soy. Winners will be announced at the Dine Iowa Grand Tasting Gala on September 24th in Des Moines. Make samples of your competition dish for 300+ attendees who will vote for the People's Choice award winner. Competition and People's Choice winners receive a cash prize.



Interested in competing?
Contact May Schaben:
mschaben@restaurantiowa.com
515-276-1454

NRA Chairman's Breakfast Friday, September 25

Iowa Culinary Institute, DMACC Campus
Ankeny, IA | 8:00 a.m.

Hospitality Industry Awards Event Thursday, September 24

The Temple for Performing Arts
Downtown Des Moines | 4:30 p.m.



Dine Iowa Grand Tasting Gala

Celebrate | Sample | Sip | Savor
People's Choice Awards featuring Culinary Competition finalists and Iowa's Top Mixologist

Thursday, September 24
Atrium, Capital Square
Downtown Des Moines – 6 - 8 p.m.



ServSafe Classes

Iowa's most recent food code requires a certified food protection manager on staff. ServSafe™, a one day food safety and sanitation certification class, fills this requirement.

To register call (515) 276-1454 or visit www.restaurantiowa.com

July 9	August 11
July 14	August 18
July 21	August 27
July 30	September 8
August 6	September 15

Iowa Restaurant Association Office
1501 42nd St. Suite 294
West Des Moines, IA 50266

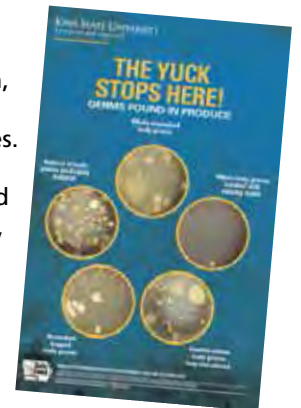
ISU Extension Office Educational Opportunities

Classes are also taught by the Iowa State Extension Offices across the state. See all upcoming class sites and dates at www.restaurantiowa.com or www.iowafoodsafety.org and search ServSafe.

Leafy Greens Safe Handling Posters

www.extension.iastate.edu/foodsafety/content/leafy-greens-safe-handling

Download and print nine free, full-color, high-resolution 11"x17" posters which serve as reminders of the proper care and handling of fresh, leafy greens in retail foodservices. Provided by the ISU Extension and Outreach Offices, these posters are available in English, Spanish and Mandarin Chinese.



Saw You There!



Left: Dos Rios Chef Michael Holman helped fight hunger by creating a healthy and unique dish at the 3rd annual Morsel Combat competition.



Chef Bob Newell shared a taste of Honey Creek Resort with the community at Taste of the South Side.



John Bachman and Shannon Clark of Skip's in Des Moines shared samples and smiles with guests at Taste of the South Side.



Mike Volrath of Heartland Payment Systems and wife Becky relished a refined night out at the 2015 Culinary Affair.



Under the direction of instructor Chef John Andres, the Central Campus High School ProStart culinary team prepared three exquisite hors d'oeuvre dishes for the 2015 Culinary Affair.



Far Left: 2014 Iowa Restaurant Association Restaurateur of the Year Chef George Migliero prepared a delicious Spring Salad with prosciutto crisps for the 2015 Culinary Affair.



Left: Chef Tim Fick (right) of Waterfront restaurant and seafood market, with owner Shawn Hanke (left) and an assistant, competed in the 2015 Morsel Combat competition where he created a dish featuring stuffed sea scallops.

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