



Food & Beverage Iowa Business

Quarterly

Restaurateurs of the Year

Lynn and Sarah Pritchard
Table 128 Bistro + Bar, Clive



Celebrating Iowa's Restaurant Industry
Award Winners



Inside Read About Iowa's Restaurant Industry Award Winners



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Chef Robert Anderson of the Iowa Culinary Institute in Ankeny, Des Moines Foodster blogger Nick Lucs, Iowa Beef Industry Council Executive Director Nancy Degner, and Producer Services Regional Coordinator of the Iowa Soybean Association Amy Tlanch gathered at Hy-Vee Market Café in Ankeny to sample and judge Chef Dylan Caryl's competition dish for the 2015 IRA Culinary Competition.



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 Terry 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 more than 145,000 people and generating \$3.6 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 also have the opportunity to celebrate a national award winner. Lieutenant Governor Kim Reynolds will join us at our annual Awards Gala in Des Moines on September 24th to make a special presentation of the National Restaurant Association's Faces of Diversity American Dream Award to Pamela Patton of Patton's Restaurant and Catering in Des Moines. Pamela was one of only three restaurateurs in the nation to receive this entrepreneurial award.

Culinary Competition in Full Swing

For the second year, the Iowa Restaurant Association along with sponsors, The Soyfoods Council and the Iowa Beef Industry Council, hit the road to judge competition dishes from some of the state's top chefs.

The competing chefs will 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 24th.

Dine Iowa Grand Tasting Gala

The Gala is 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 2015 State Mixology Competition Winner Chris Martin of Pullman Bar & Diner in Iowa City.

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



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Couple Showcases Home Hospitality with Upscale Cuisine at Table 128

LYNN AND SARAH PRITCHARD affectionately refer to their award-winning, upscale casual restaurant Table 128 in Clive as a “happy accident.”

They landed in their business in a somewhat unexpected way. “We were investors in the restaurant that occupied this location,” explains Lynn, a Culinary Institute of America trained chef who was working for a food purveyor at the time. “But it needed a restaurant rescue.”

Sarah was working in development at Drake, but the couple had long toyed with the idea of starting their own restaurant. With the prompting of some trusted friends, they left their jobs, bought out the other partners and risked nearly everything to open Table 128 in May 2013.

The transition was a logical leap for Lynn. A farm kid, he’d lived with risk his entire life. “Farmers are the ultimate gamblers,” says Lynn. He lost his mother at age 13 and, faced with his father’s cooking, decided to learn to cook himself. As a teen he worked for a local restaurant and after formal training went on to several high end restaurants across the country.



A career highlight for Lynn was cooking for Julia Child—an autographed apron hangs on the wall in Table 128.

Sarah, the daughter of an Iowa banker was less risk inclined, but had a deeply rooted sense of hospitality as well as an affinity for fine dining. She grew up with home cooked Sunday dinners where everyone was welcome. “There was always a guest at our dinner table,” says Sarah of her family. However, even as a child Sarah loved fine cuisine. “I was that seven year-old who wanted lobster for her birthday,” jokes Sarah.

Ironically, the chef and the connoisseur met when Sarah sent a meal back to Lynn’s kitchen. They were married a year later.

Today Sarah and Lynn have combined their strengths to create something truly unique. Table 128 is a sophisticated farm-to-table dining experience. It is casual enough to be comfortable but upscale enough to always be special. One of their signatures is a plate of fresh baked chocolate chip sea salt cookies ready to greet and thank guests at the host stand. “We want people to feel like they would if they were at the dining room table in our home,” says Sarah.

It is this exemplary hospitality and award winning cuisine that made Lynn and Sarah Pritchard this year’s choice for Iowa Restaurant Association Restaurateurs of the Year.

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Award Winning Chef Pays it Forward By Mentoring Young Talent

2015 IOWA RESTAURANT ASSOCIATION Chef of the Year Mike Holman has always loved cooking, but it took him a few years to land on the idea that he might make a career of it. After graduating from Dowling High School he considered pursuing a degree in opera performance, but instead opted for a more practical major, studying finance at Loyola University.

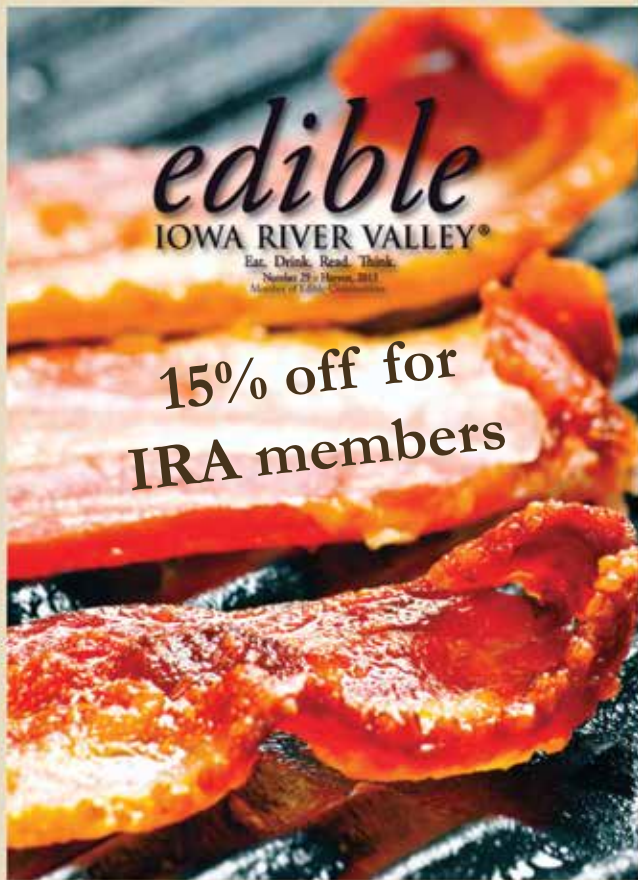
It was while he was an ISU student supporting himself by working at the Café Restaurant in Ames that Mike realized he was still studying the wrong subject. “I loved cooking. I couldn’t imagine myself doing anything else,” says Mike. He stayed at the Café for eight years. It was time well spent. While there, he met his wife Tiffany, as well as lifelong friend and now business associate Andy Havlovic. It was also when he made the decision to enroll in the Iowa Culinary Institute at DMACC in Ankeny.

After graduating from the ICI, Mike helped open some of Des Moines’ most successful independent restaurant concepts including Dos Rios Cantina and Tequila Lounge and Americana. Today, in his role as executive chef at Two Rivers Hospitality

Group, he manages three kitchens and more than 50 staff members including the kitchen teams for Dos Rios, Big City Burgers and Greens, Catering DSM, the Temple for Performing Arts, The Atrium in Capital Square and the just opened Sidebar—a concept creation that reunited him with his college buddy Havlovic.

Mike is a calming presence in all of the kitchens he manages. His favorite new hire is someone fresh out of culinary school—someone he can teach and encourage. He not only sets an example for the possibility of success, but motivates new chefs—challenging them to focus on creating trends in the culinary world, rather than following them.

Mike was nominated by his coworkers who describe him as patient, kind, inspiring and knowledgeable—a rare mix of qualities in an award winning chef. Coworker Mallory Huff noted, “Mike puts his heart into everything he does. He is more than a local chef. He’s a philanthropist, teacher, mentor, artist and friend.”



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Purveyor of the Year is Self-Described “Restaurant Industry Guy”

WHEN PERFORMANCE FOODSERVICE TPC President Charlie Campbell says, “I understand what you’re dealing with,” chances are he’s speaking from experience.

Campbell, who started working in a restaurant at age 16, was the full-time manager of a Baltimore Pizzeria before he had even graduated high school. The youngest of four, raised by a single mom who in Charlie’s words exemplified “loyalty and hard work,” he knew he needed to have a job to get the “extras” like a car.

That was fine by him. He was in his element in the restaurant and always ready to take on more. He credits much of his career success to those early years learning everything from cooking on the line to fixing the restaurant’s dishwasher.

Charlie later worked as a beverage and restaurant equipment service technician. He moved to sales with companies such as DuBois Chemical, Sysco Foodservice and eventually Performance Food Group (PFG). He held executive positions in both Sysco and PFG.

However, career success is not what defines Charlie. He is first and foremost a man of deep faith, committed to his family, church and extended community, as well as his PFG team. He and wife Joan have been married for 30 years. Charlie passed on promotions that would have required moves to ensure his three children could finish school. When he isn’t working, there’s a good chance you’ll find him leading a Bible study or playing worship music on his guitar.

His philosophy is simple and consistent. “In any situation, I first ask myself what is the right thing to do, then I ask myself what is the fair thing to do,” explains Charlie. “Finding balance between the two is how you demonstrate who you are, and show people you truly care.”

Charlie serves on both the Iowa Restaurant Association and Education Foundation Boards. His commitment to the industry, his customers and his team made him a unanimous choice for 2015 IRA Purveyor Employee of the Year.



Jeff Bruning
Owner, Full Court Press, Inc.,
Des Moines

Des Moines Restaurant Company Gives Back in Big Ways

FULL COURT PRESS, INC., A 15-YEAR-OLD, nine-unit restaurant company based in Des Moines, has made it a point to be a fixture in the communities where its units are located. Under the direction of seven owners, the company provides high profile support to countless charitable causes helping raise thousands of dollars through events such as the Moonlight Classic, the Jolly Holiday Lights Ride, and the Tweed Ride.

"We believe the greater Des Moines community does a lot for us by visiting our restaurants," explains owner Jeff Bruning. "We want to give back in unique ways that get people involved in supporting the city together."

But their generosity is equally extended to behind the scenes causes. Every year the Full Court Press restaurants donate more than 1,500 meals to food pantries and to people in need through the Grace Free Medical Clinic and Meal program in Des Moines.

It is for this commitment to helping people come together to support great causes, as well as doing it themselves that made Full Court Press one of this year's Iowa Restaurant Neighbor Award winners.



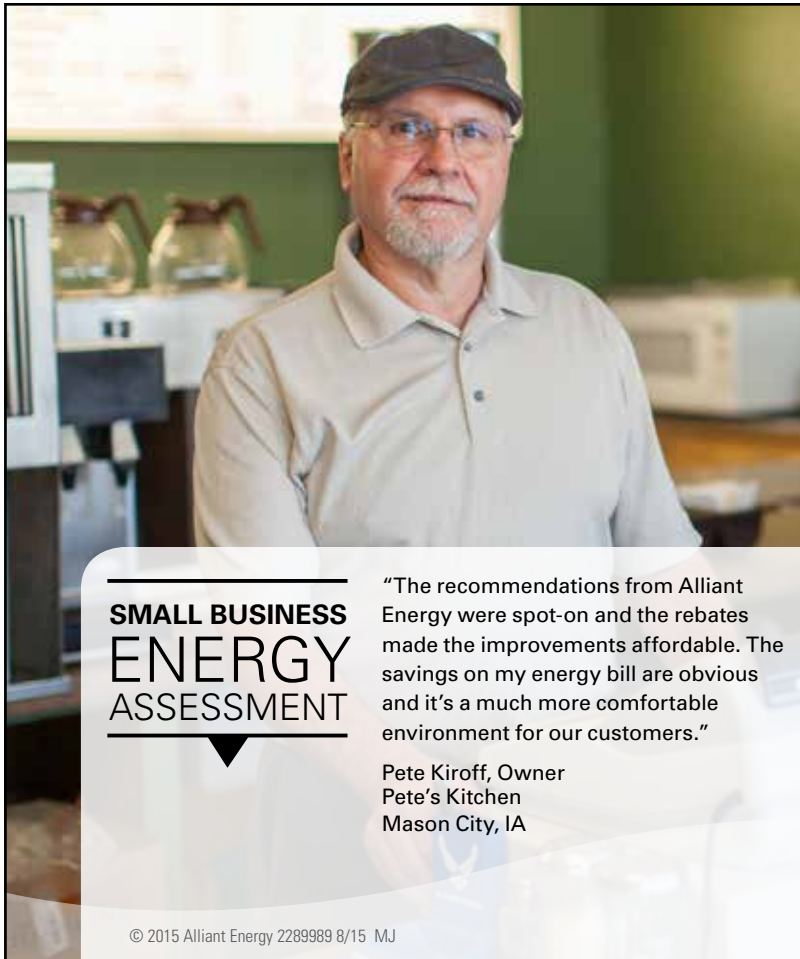
Andy & Amy Walsh
Owners, Mickey's Irish Pub,
Waukee

Favorite Bike Stop Gives Back to Trail System

MICKEY'S IRISH PUB IN WAUKEE has long been known by Iowa's biking community as a perfect first or last stop when out riding. Located at the trailhead of one of central Iowa's most popular trails, Mickey's owners Amy and Andy Walsh meet and serve thousands of bicycle riders throughout the year. But they do more than capitalize on this bike-friendly location. Avid bikers themselves, they are vocal advocates and supporters of the trail system and its patrons.

To help support the expansion and upkeep of the trails, Mickey's organizes several fundraisers each year. They worked with New Belgium Brewing Company to organize a "Glass that Gives" campaign where they donated a portion of New Belgium sales to the trails. The event raised enough money to pave 2 ½ trail crossings. They also organized four "Git Lit Rides" in which bikers lit their bikes using glow sticks and other lights raising funds for local bike trail enhancements.

Their commitment to Waukee and its bike trails exemplifies what it takes to be an Iowa Restaurant Neighbor.



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Pete's Kitchen
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2015 Iowa Restaurant Association
Chance Hulten | **Employee of the Year**



Chance Hulten
*Bartender, Court Avenue
Restaurant & Brewing Company,
Des Moines*

Culture Drives Court Ave.'s Chance Hulten

REGULARS AT COURT AVENUE Restaurant & Brewing Company can count on many things when they take a seat at the bar—great food, craft beer, and a greeting from bartender Chance Hulten. In his 11 years with CABCo, Hulten has only missed one day of work. What keeps him coming back? The culture.

“The Court Ave. staff is a family and our restaurant is a neighborhood,” explains Hulten. “Many of our ‘Mug Club’ regulars have become my friends and friends with each other.”

His fun-loving, easygoing personality makes for a perfect bar experience, but don’t let it fool you—he’s as hardworking as you’ll find. There were times before Court Ave. when Hulten worked as many as four jobs at a time. He landed on the downtown Des Moines bar scene at age 21 working in mainstays such as Buzzard Billy’s and Royal Mile before joining the Court Ave. team. After a few years in the hospitality industry, Hulten knew that he’d found more than a job, he’d found a profession.

“One day I woke up and realized how excited I was to go to work,” says Hulten. His dedication to his job, coworkers, and customers makes Chance Hulten a perfect choice for the 2015 Employee of the Year.

2015 Iowa Restaurant Association
Peter Cownie | **Legislator of the Year**



Peter Cownie
*State Representative,
Iowa's 42nd District*

Working to Even the Playing Field for Hospitality Operators

PUBLIC SERVICE IS IN THE BLOOD of State Representative Peter Cownie. A Des Moines native, Peter graduated from Dowling High School and then the University of Virginia. He then spent time in Washington D.C. working as an assistant to then Secretary of Transportation Norman Mineta.

He returned to Iowa and joined the Iowa Senate Republican Caucus staff while finishing his Masters in Public Administration at Drake University. In 2008, he was elected to the state legislature at age 28.

Since his election, Peter has been a strong advocate for small business and the hospitality industry. This year he sponsored a bill requesting a study of DRAM issues including the exploration of a state run innocent victim’s fund that could even the playing field for hospitality operators. “It’s imperative that we fight to help businesses grow and create jobs by eliminating unnecessary and unfair regulation,” says Cownie.

For his support of the small business climate and Iowa’s hospitality industry, State Representative Peter Cownie was named the 2015 Iowa Restaurant Association Legislator of the Year.



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Chef Brice Dix | ProStart Mentor of the Year



Chef Brice Dix
*Hy-Vee Market Café,
Waterloo*

Award-Winning Chef Pushes State Champion Culinary Team

THE 2015 IOWA PROSTART Invitational Culinary Champions from Waterloo West High School had a secret weapon when they competed in this year's top chef style event. Last fall, award-winning Chef Brice Dix from Hy-Vee's Market Café in Waterloo stepped up to guide and coach them as a mentor. He pushed their culinary limits, but also helped them develop workplace skills.

"Brice drove my students to be their best," said Tracey Hulme, Waterloo West High School ProStart instructor. "He could see their potential in the industry—a potential that he helped to cultivate. He shows a real love for his work, and he has instilled this in my students."

Dabbling in the fast food business for a few years as a young adult, Brice claims he truly started his career in the industry in his early 30's. Under the guidance of his mentor Chef Don Hensley, Dix opened and served as Executive Chef in a broad range of independent restaurants including Bourbon Street and Roux Orleans in Cedar Falls. In 2005, he won the Iowa Restaurant Association's statewide chefs competition. He enjoys the challenges of executing new menus and educating employees, which made volunteering as a ProStart chef mentor a perfect fit.

For his dedication to his work, industry and the ProStart program, the Iowa Restaurant Association Education Foundation is proud to award Chef Brice Dix with the first ProStart Chef Mentor of the Year award.

Mary Smith | ProStart Educator of Excellence



Mary Smith
*Family & Consumer Sciences
Teacher, Burlington High School*

Supporting Students Beyond the Classroom

BURLINGTON HIGH SCHOOL has a new culinary arts kitchen this school year thanks to Family and Consumer Sciences teacher Mary Smith's growing ProStart program.

She introduced ProStart to Burlington High School in 2012 and quickly captured the attention of the entire community. That's in part, because Mary takes every opportunity to showcase her students culinary and management talents at local events like the annual Burlington Greyhound Graze Shindig. She has even traveled them to Des Moines to work side by side with some of Des Moines' top chefs at events like Morsel Combat. But the support for her students doesn't end in the classroom.

"Mrs. Smith continues to support me and my goals even after ProStart," said Burlington High School graduate Luke Adams. "She helped me get my first job at a local restaurant and has written countless letters of recommendation for me. I wouldn't be where I am today without her."

Because of her unwavering dedication toward growing the ProStart program and helping her students succeed, Mary Smith is awarded the 2015 ProStart Educator of Excellence Award.

IRAEF Scholarship Program Helps Build Tomorrow's Industry

This year the Iowa Restaurant Association Education Foundation created a Named Scholarship Program to award more scholarships to current or former Iowa students pursuing higher education toward a future career path in culinary arts, restaurant management, or other foodservice related positions. Iowa restaurant industry professionals provided donations to support the program, and in return a \$1,000 scholarship was named in honor or memory of them, a family member, mentor, business leader, or hospitality business.

Jessica Havel

Iowa State University, Ames, IA
NRAEF Faces of Diversity American Dream Scholarship
Paul Trostel Memorial Scholarship

Ali Ervin

Indian Hills Community College, Ottumwa, IA
Lynn & Sarah Pritchard Honorary Scholarship

Alexis Morris

Des Moines Area Community College, Ankeny, IA
Orchestrate Hospitality Honorary Scholarship

Meghan Pfannenstiel

Johnson & Wales University, Charlotte, NC
Education Foundation Scholarship

Katie Ruefer

Le Cordon Bleu, Mendota Heights, MN
Pete & Ida Rastrelli Memorial Scholarship



National Award Winner Presents Scholarship to ISU Sophomore

This year Des Moines restaurant owner/operator Pamela Patton of Patton's Restaurant & Catering was awarded the National Restaurant Association Educational Foundation Faces of Diversity American Dream Award. This award celebrates people who exemplify the American Dream and Pamela is an inspiration on many fronts. She represents what's possible for both women and minority business owners in Iowa and across the country.

In conjunction with the award, the NRAEF also sponsored a \$2,500 scholarship to an Iowa student pursuing a future in the hospitality industry. Iowa State University Sophomore Jessica Havel was chosen by a

committee to receive the scholarship as she is breaking barriers as a young woman to pursue her American Dream.

Patton presented the scholarship to Havel at the Iowa Restaurant Association's Celebrating Excellence Gala in September.

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Iowa's Top Mixologist Chris Martin of Pullman Bar & Diner in Iowa City, along with Sous Chef Emily Agnew, blew the judges away with stunning and uniquely presented cocktails.



Iowa City Mixologist Takes State Mixology Title

Des Moines Mixologist Wins People's Choice

Iowa City mixologist Chris Martin of Pullman Bar & Diner was named Iowa's Top Mixologist at this year's State Mixology Championships. His intricately-infused and beautifully presented cocktails impressed the judges as he poured his way to the winners circle at the championship event on August 26th at Americana Restaurant & Lounge in Des Moines.

Brian Neis of Hotel Julien in Dubuque placed second and cash prizes were awarded to all finalists. Competing mixologists created three competition drinks for a panel of three judges including the 2014 State Mixology Champion Rex Schulze of Splash Seafood Bar & Grill in Des Moines, Albert Koundakjian of Americana Restaurant & Lounge, and Chris Diebl of LPCA Public Strategies in Des Moines. Each mixologist was required to make a cocktail featuring:

- Pearl Vodka Black and Strawberry Basil
- Jim Beam Basil Hayden Bourbon
- Sazerac Herbsaint

Chris Martin's winning drink, Field of Dreams features Basil Hayden Bourbon and is served in a Nick and Nora glass garnished with a cinnamon stick, lemon zest and sprigs of thyme.



Adam Johnson and Jake Fantuzzi of Johnny's Italian Steakhouse in West Des Moines won the Des Moines regional event with their lavishly garnished cocktails.



Runner-up Brian Neis of Hotel Julien in Dubuque created his cocktails using fresh ingredients from his own garden.



Cody Hytrek of Barley's Bar in Council Bluffs shook up the competition with a Moscow Mule inspired Irish Pearl cocktail.

Cody Habhab and Kristian Smith of Pearl's Wine & Booze in Sioux City sweetened up the competition with a chocolatey Coco Channel featuring Herbsaint.



Jacob Moylan of Cru in Davenport brought the heat with a spicy Bloody Mary called the Even More Bloody.



Jen Johnson of Me & Billy in Davenport created a refreshing Southern Cucumber cocktail featuring Basil Hayden Bourbon.



Josh O'Connell of Cobble Hill in Cedar Rapids charmed the judges with a card trick to compliment his cocktails.



Teresa Gibson of The Smokestack in Dubuque used egg whites to create a fluffy topping for her bourbon drink named the Nimbus.



Jet Evangelista of Popoli Ristorante & Sullivan's Bar in Cedar Rapids livened up his Herbsaint cocktail with Casamigos Tequila for a deliciously unique drink.



Kelly Williams of 1st & Main in Dubuque put a fruity twist on his Bloody Mary using a homemade strawberry balsamic Bloody Mary mix.



Tim Nelson of Firehouse Bar in Sioux City triple poured his way to the championship event with a sweet Strawberry Dreams cocktail featuring Pearl Strawberry Vodka.

People's Choice Winner!



Drinks were judged on taste, appearance and creativity, with bonus points awarded for personality. In addition to the professionally judged competition, the 13 competitors created sample size portions of two of their competition drinks for 150 attendees at a People's Choice event. CJ Ryherd of Django in Des Moines wowed the crowd with his bold "Iowaish Coffee" cocktail to win the People's Choice award.

Iowaish Coffee



- 1 oz Basil Hayden Bourbon
- ¾ oz Tia Maria
- ½ oz Honey Syrup (2:1 ration of honey and water)
- 1 ½ Creamy sweetcorn puree
- French press coffee to fill
- Bailey's-infused whipped cream

• Dry stir the first four ingredients and pour into an Irish coffee mug.

• Fill with French press coffee and top with the Bailey's-infused whipped cream.

• Garnish with corn bread crumbles and 3 coffee beans.

• (all winners recipes can be found at www.restaurantiowa.com)

Congratulations to Our Policyholders

Chance Hulten, Court Avenue Restaurant & Brewing Co.
Andy & Amy Walsh, Mickey's Irish Pub, Waukee
and Chris Martin, Pullman Bar & Diner



TWO RIVERS
HOSPITALITY GROUP

CONGRATULATIONS TO
MIKE HOLMAN

Winner of the 2015 Iowa
Restaurant Association
Chef of the Year Award!

Mike, we are incredibly grateful for your dedication & commitment to the Two Rivers Hospitality Family.

CONGRATULATIONS ALL 2015 HOSPITALITY AWARD WINNERS!

Thank you for all you do for our industry.



CONGRATULATIONS
Lynn & Sarah Pritchard
at

TABLE 128 bistro + bar

From your PERFORMANCE team!

Congratulations 2015 Chef of the Year

Mike Holman



As an ICI alumni,
the faculty & staff
are proud of you
and all of your
success.



CONGRATULATIONS
CHANCE HULTEN!

Recipient of the
Employee of the Year
Award 2015

Thank you for your 11
years of dedicated service.

Mark Your Calendar to Join Us October 29th

ENJOY A BEAUTIFUL FALL EVENING AT THE HOME OF
IOWA RESTAURANT ASSOCIATION CHAIR AND
NATIONAL RESTAURANT ASSOCIATION DIRECTOR **SCOTT CARLSON**

THURSDAY, OCTOBER 29 | 5 P.M. - 7 P.M. | 315 37TH STREET, DES MOINES, IA 50312

*LIVE MUSIC FROM BRIAN CONGDON *SPECIAL CAMPAIGN STOP FROM PRESIDENT THEODORE ROOSEVELT



For more information, please contact Annie McEniry
at amceniry@restaurant.org or (202)331-5920.

LOFFREDO FRESH PRODUCE CO., INC.



LOFFREDO FRESH PRODUCE RECEIVES GREEN PLUS CERTIFICATION

Iowa Restaurant Association member Loffredo Fresh Produce, a family-operated business for more than 123 years, has received its Green Plus Certification. Loffredo is one of only 350 nationally certified businesses in the country to earn this prestigious merit. Green Plus certification is awarded to businesses that are deemed highly environmentally conscious, committed to growing their community and the well-being of their employees.

GUTTENBERGERS OPENS IN WEST DES MOINES

New Iowa Restaurant Association member Guttenbergers launched their location in Hawthorne Plaza in West Des Moines with a ribbon cutting ceremony in August. IRA partners from the Waukee, West Des Moines, and Urbandale Chambers of Commerce welcomed them to the area.



CHECKERBOARD RESTAURANT CELEBRATES 40TH ANNIVERSARY

This July, Checkerboard Restaurant in Pleasantville celebrated 40 years of business with a street party including a magician and live band. Ron and Karen Fee started the family-owned business in 1975 in a rented building with only 10 tables, and it has quickly grown into a staple of Pleasantville.



PAMELA PATTON BUILDS SUPPORT AT INVEST IN SHE

National Restaurant Association Faces of Diversity American Dream Award winner Pamela Patton, owner and operator of Patton's Restaurant & Catering in Des Moines, continued her meteoric rise in visibility and opportunity in September when she competed in the Des Moines area's first ever Invest In She event. Patton, along with five other female entrepreneurs competed in a Shark Tank style public event. The "investors" judging the competition had all contributed \$5,000 to a non-profit organization that then awarded funds to the competing entrepreneurs. Patton presented her restaurant and sought funding to go retail with several of her products. She was awarded a \$5,000 grant. The event was sponsored by the Iowa Women Lead Change organization. The Iowa Restaurant Association was the Culinary Showcase Sponsor and Iowa Restaurant Association member Doll Distributing was an investing sponsor at the event.

SIDEBAR

SIDEBAR OPENS IN CAPITAL SQUARE

Two Rivers Hospitality Group has opened "Sidebar" a coffee, gelato and wine bar, to its family of restaurants. Located in Capital Square across from Big City Burgers + Greens, Sidebar is a contemporary modern space which offers city dwellers a caffeinated pick-me-up during the day and a cool place to unwind with a nightcap after an evening out.

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

Jethro's Chef Wins State Fair Soy Salad Dressing Competition

The Iowa Restaurant Association and the Soyfoods Council collaborated to sponsor the 3rd Annual Soy Salad Dressing Professional Chef Competition at the Iowa State Fair. The event took place Monday, August 17 at the Agriculture Building. Chefs were challenged to make salad dressing recipes using Mori-Nu soft silken tofu as the base. Chef Scott Stroud of Jethro's BBQ & Jambalaya in Waukee was the winner with his Smoked Tomato & Tofu Vinaigrette dressing. Other chef competitors included Alex Strauss of Hy-Vee Market Café in West Des Moines, Pam Oldes of On The Green in Oskaloosa, and Jared Harlan of Table 128 Bistro + Bar in Clive.



ServSafe Classes

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

Iowa Restaurant Association Office
1501 42nd St. Suite 294
West Des Moines, IA 50266
To register call (515) 276-1454 or visit www.restaurantiowa.com

- October 5
- October 12 – Spanish
- October 13
- October 19 – Mandarin Chinese
- October 20
- October 28
- November 5
- November 10
- November 17
- November 23
- December 3
- December 8
- December 15
- December 21

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.



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.

Debuting in Eastern Iowa

Culinary Affair

7 Courses • 7 Wines • 7 Chefs
This seven-course gourmet wine dinner is prepared by seven of Eastern Iowa's top chefs. Proceeds benefit ProStart*, a statewide high school culinary education program.

Sunday, **October 18th**
\$99 for individual tickets on or before 9/30/15
5:30 p.m.
The **Hotel at Kirkwood Center**
Cedar Rapids, IA
Purchase online:
www.restaurantiowa.com

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Sponsorship Information:
Stacy Kluesner,

Director of Marketing & Association Development
skluesner@restaurantiowa.com
P: 515-276-1454 | C: 515-975-0640
www.restaurantiowa.com

An underwater scene with three mermaids. One is wearing a diver's helmet with glowing lights. A bottle of Pearl Vodka is in the foreground, covered in ice. The background is a deep blue ocean with rocky terrain.

DISCOVER PEARL®

PearlVodka.com

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