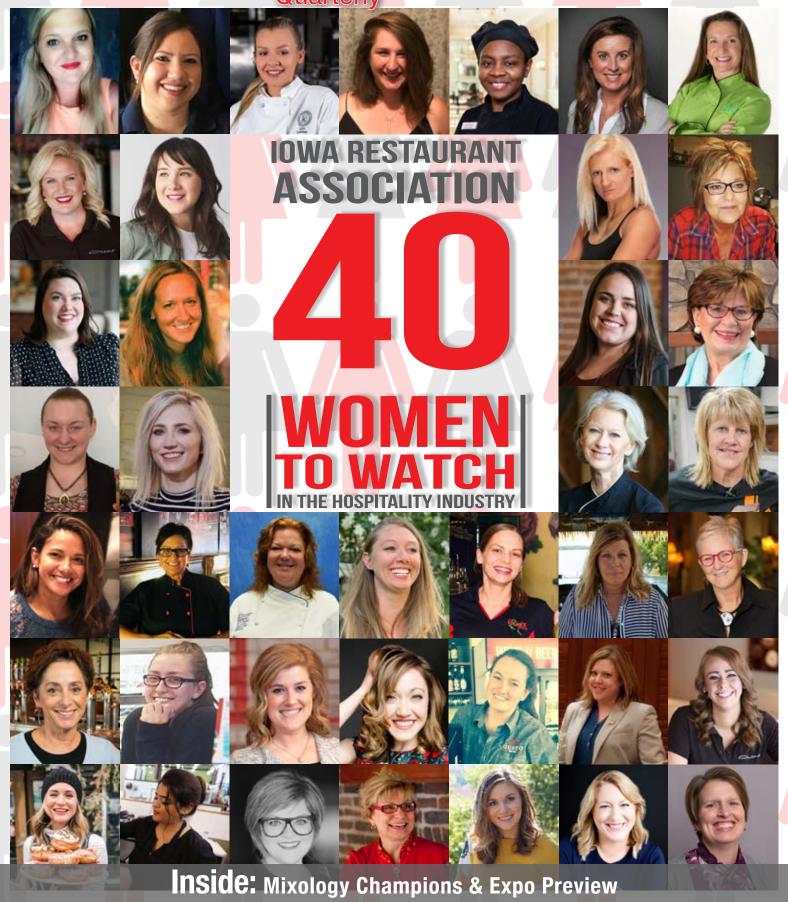
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Business Beverage loward Business

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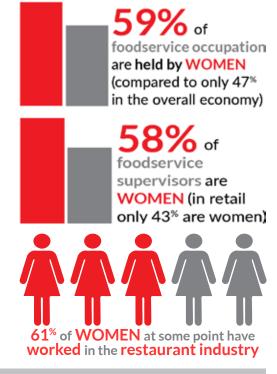
Inaugural List Highlights the Success of Women in Hospitality

More than half of lowa's 155,000 food service industry professionals are women and they are leading and influencing every segment of the market. Women are often drawn to hospitality careers because they provide the flexible hours desired when raising a family, opportunities to build meaningful lifelong careers, and merit-based compensation programs that put women on equal footing with their male counterparts.

The Iowa Restaurant Association asked industry and the public to tell us about women working in hospitality who are blazing new trails, leading by example, or impressing customers, coworkers, and their communities daily. We were overwhelmed by the 100+ nominations we received. Whittling them down to only 40 was one of the most difficult jobs we've ever faced.

Following are the choices for our inaugural 40 Women to Watch in Hospitality list. We could easily assemble next year's list from the nominations we had to set aside this go round. The honorees hail from nearly every segment and function in the industry-from purveyors and entrepreneurs, to chefs and business development professionals.

"The sky is the limit for women in our industry" said Jessica Dunker, president and CEO of the Iowa Restaurant Association. "From restaurant ownership, to full-time sales and management, to flexible hour part-time positions, women are charting their own paths in the hospitality sector."



Celebrate with the Honorees



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Check out the full event schedule www.iowahospitalityexpo.com

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Twenty-five-year-old Alexis Lundgren traveled the US as a trainer for a national restaurant chain before returning to Peosta to be the Operations Manager for her family's establishment Trackside Bar & Grill. She is already an equal partner in the business, charged with human resources, inventory, catering, marketing and entertainment.

Like many restaurant owners, El Fogon's Blanca Plascencia wears many hats. A business owner, wife and mother, she is just as likely to greet customers at the door as be in the kitchen. A native of Mexico, Blanca has created a restaurant reminiscent of her childhood where life centered around the kitchen, and her mother, aunts and grandma worked together expressing love through food.



Alexis Lundgren | Trackside Bar & Grill | Peosta, IA

Blanca Plascencia | El Fogon | West Des Moines, IA

Recent Kirkwood Culinary graduate Chef Allie Lanham received the school's first Chef Basil Culinary Scholarship. She holds degrees in both Dietetics and Culinary Arts and is the lead line cook at upscale Mexican eatery Caucho. She has won, or placed, in several renown culinary competitions and considers her knowledge of nutrition and cuisine a "double whammy."





Brittany Quaid, General Manager at Pullman Bar & Diner, has always been drawn to the hospitality industry—whether it was cooking, baking, serving, or bartending. With every new restaurant position, her passion for creating great food, drink and ambiance, grew. Now a young mom, Brittany is managing one of lowa City's hottest new establishments, and is thrilled with the flexibility and growth opportunities the industry offers.

Chef Allie Lanham | Caucho | Cedar Rapids, IA

Brittany Quaid | Pullman Bar & Diner | Iowa City, IA



Born and raised in Yucatan, Mexico by a renowned chef mom, Lion Bridge Brewing Company Co-Owner Ana McClain is making her own mark on lowa's food and beverage scene. She's pushing the envelope with award-winning food and brews, but is equally passionate about creating a unique customer experience. Quick to credit an amazing team, Ana is able to find time to share her talents and enthusiasm with a number of Corridor nonprofit organizations.

After eleven years as a Professional MMA fighter, Cassandra Rodish, owner of Fuel'D Cafe and Beef Cake Fuel Restaurant, perfected original entrées that satiated her inner "foodie" as well as helped athletic performance. In 2015 she took her "healthy food with a twist" to the streets—with a food truck and soon after opened a brick and mortar restaurant. In 2019 she added a second location in the Wellmark YMCA.



Ana McClain | Lion Bridge Brewing Co. | Cedar Rapids, IA

Cassandra Rodish | Fuel'd Café | Beef Cake | Des Moines, IA

Supporting herself as a server and bartender while in school, Anne Audo, made a career in hospitality and is now tearing it up as a District Sales Manager with Sysco Foods lowa. "There are so many upward advancement opportunities for women in this industry," says Anne who was promoted within Sysco after only 2.5 half years.





Christina Moffatt and her dessert lounge Crème Cupcake + Dessert boast a dozen+ awards including runner up on The Food Network's Cupcake Wars. Moffatt left a successful corporate career with a mission to "make people happier." She expanded a home-operated bakery into a commercial kitchen and was soon filling orders for thousands of desserts.

Anne Audo | Sysco Iowa | Iowa City, IA

Christina Moffatt | Créme Cupcake + Dessert | Des Moines, IA



Chef Austina Smith is as inspirational as she is talented. After a cancer diagnosis, esophagus removal and 9 months with a feeding tube, she relearned chewing, swallowing and tasting food. But this survivor is a thriver. Now the Executive Chef at Grand Living at Bridgewater, she delights residents daily, and encourages all who know her.

In 1995, waitress and single mother Cindy Bosley drove through a blizzard to bid on a failed restaurant with money from a second mortgage on her parents' home. She soon opened BozWellz in Storm Lake. In the 25 years since, Cindy has been the heart of the restaurant. A true community philanthropist, she started a program called "Caringis-Sharing" to provide Thanksgiving dinner to people in need.



Chef Austina Smith | Grand Living at Bridgewater | Coralville, IA

Cindy Bosley | BozWellz | Storm Lake, IA



Darian Everding of London Underground in Ames is passionate about helping professionalize the bartending community. She was elected the first president of the recently formed Des Moines Chapter of the United States Bartender's Guild and also received the national organization's "Rising Star" Award. She holds a degree in physics, but knew she needed to serve her community in a personal and interactive way.

Darian Everding | London Underground | Ames, IA

A commercial real estate professional who then apprenticed in the original Molly's Cupcakes in Chicago, Jamie Skinner opened the first Molly's Cupcakes franchise in Iowa City in 2012, and later added the Des Moines location. An entrepreneur through and through, she most recently opened and co-owns Dodge Street Coffeehouse in Iowa City, a place welcoming to children as well as coffee drinkers.



Jamie Skinner | Molly's Cupcakes | Iowa City | Des Moines, IA

Fabiola Carlin, co-owner of Panka Peruvian Restaurant in Des Moines started her culinary career in Peru, where she trained under several renown chefs. She immigrated to the U.S. and recently opened her first restaurant. Daily, she delights patrons with unique South American flavors, fresh ingredients and an upscale casual ambiance.



Joni Bell, owner of Great Caterers of lowa, Inc., is a self-taught chef and business owner who is "all about the details." She is well known for her multiple recognitions as a vendor at the Iowa State Fair including "best new food" honors. She has also been awarded a Bronze Medal from the U.S. Army for "service, product and commitment" in serving troops.

Fabiola Carlin | Panka Peruvian | Des Moines, IA



Faye Swift has a gift for recognizing, encouraging and developing leaders in the hospitality industry. The real estate professional/ restaurateur was owner of Sluggers Neighborhood Grille in Coralville, before it was destroyed by a flood in 2008. That didn't slow her down; shortly after she partnered with the people she knew best to open some of the Iowa City's biggest hot spots including St. Burch Tavern, Big Grove Brewery, Pullman Bar & Diner and Red's Ale House.

Joni Bell | Great Caterers of Iowa | Pleasant Hill, IA

Julie Schoenherr, owner-operator of SoHo Kitchen & Bar in the Historic District of Sioux City, is recognized across Siouxland for both her restaurant and philanthropic endeavors. SoHo has stacked up a slew of state and national awards since its opening in 2009 and Julie is a regular on IPTV's Iowa Ingredient. Julie says the restaurant industry is an "open field" for women who are ready to work hard to pursue their passions.



Faye Swift | Big Grove Brewery | Pullman Bar & Diner | Reds Alehouse Iowa City|Solon|North Liberty, IA

Gwen Page, President and Cofounder of Fong's Pizza, one of Full Court Press' most popular operations; enjoys the dynamic nature and family environment hospitality provides. A single mom of two young sons; she also loves the inspiration she can give them through hard work and kindness. Gwen recommends working in every capacity to find vour passion.



Julie Schoenherr | SoHo Kitchen & Bar | Sioux City, IA

Chef Karla Boetel | Iowa Culinary Institute | Ankeny, IA



Chef Karla V. Boetel, an instructor at Iowa Culinary Institute at Des Moines Area Community College, has influenced hundreds of aspiring chefs. An alumnus of ICI herself, she also attended the Culinary Institute of America (CIA) in Hyde Park, NY. She has worked across the country, as well as internationally. She served as Executive Chef for Iowa State University, before returning to teach at ICI.

Gwen Page | Fong's Pizza | Des Moines, IA



Twenty-five-year-old Hanna Burkle, General Manager and Co-Owner of Rolling Smoke Barbeque in Pleasant Hill is daily putting her degree in Sociology from the University of Iowa to good use. "It's not what happens around you, but how you respond that matters," says Burkle. Having worked in nearly every capacity in a restaurant, she is now in charge of the front-of-house, employee scheduling, vendor relations and catering for Rolling Smoke.

Hanna Burkle | Rolling Smoke Barbeque | Pleasant Hill, IA

Freelance writer Karla Walsh established her "foodie" credentials as a food editor for Better Homes and Gardens, as well as serving as the "Datebook Diner" restaurant reviewer for The Des Moines Register. Today, her work can be found on EatThis. com, WomansDay.com, FoodNetwork. com, dsm Magazine and more. She also uses her talents to help locallyowned restaurants create high-impact marketing campaigns.



Karla Walsh | Freelance Food & Restaurant Writer | Des Moines, IA



After a performance career, Kate Willer knew she couldn't take a 9 to 5 job. She climbed the ranks of the New York restaurant scene including the famous Gramercy Tavern. In 2016, she returned to Des Moines to serve as GM of Bubba - Southern Comforts. She is passionate about the role restaurants play in people's lives. "They come to be nourished not only in body, but to be given that warm hospitality of someone else taking care of them," says Kate.

Whether setting up a test kitchen, traveling the globe representing a commodity group, or arranging press events for chefs, Linda Funk, Executive Director of The Soyfoods Council, has always been an innovator for lowa to the international, food scene. She has been recognized by countless groups for her contributions to advancing the notion that nutrition can be an integral part of great food.



Kate Willer | Bubba Southern Comforts | Des Moines, IA

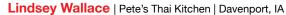
Linda Funk | The Soyfoods Council | Ankeny, IA

Described by those around her as a "force of nature," Katie Greenfield, co-founder and operator of the award-winning Jefferson County Ciderworks, leverages her background as a West Coast business consultant to startups. She returned to her lowa roots to help create and put the local cidery on the map.



Lindsey Wallace has worked in concepts ranging from sports bars to fine dining establishments, finding mentors and role models who helped lay the foundation for her decision to complete a degree and pursue a career in hospitality. In 2018, she landed at Pete's Thai Kitchen in Dubuque's up-and-coming North End neighborhood. Now a partner in the restaurant, Lindsey is a rising star in the Eastern Iowa restaurant scene.

Katie Greenfield | Jefferson County Ciderworks | Fairfield, IA





Chef Kerri Rush is a true trailblazer. The award-winning vegetarian chef has competed head on with meat -based dishes and won. She credits her diligence and drive to succeed to a long line of food-focused hardworking women. Known by many as the "wheatgrass girl" she is owner, farmer and chef at Fresh Wheatgrass Girl Farm in Carlisle. She also owns Fresh Café & Market and a Fresh Juice Stand at the Downtown Farmers Market.

Chef Lisa LaValle, owner of Trellis, in the Greater Des Moines Botanical Garden, has been part of elevating the Des Moines and Iowa culinary scenes for more than 20 years. From judging culinary competitions in France, to participating in food festivals in Spain, as well as extending her "chef diplomacy" to China. LaValle has found creating healthy, locally sourced dishes and menus to be an artistic outlet.



Chef Kerri Rush | Fresh Café & Market | Carlisle, IA

Chef Lisa LaValle | Trellis Café | Des Moines, IA

Krista Kay, Owner of Go Fish Marina Bar and Grill in Princeton, is a champion for the entire lowa hospitality industry. She rallied Eastern Iowa operators and traveled to the statehouse multiple times to help bring about significant DRAM reform. Her riverside hot spot has been recognized for its ambiance and food, and she is just as quick to promote the entire region through her work with the Mississippi River Parkway Commission.





Des Moines, knew the hospitality industry, where creative skills are valuable, was the perfect fit for her Communications and Graphic Design degrees. She started working in a concession stand at 14 and continued through the ranks of restaurant concepts and roles while she completed her education. Upon graduation, she knew she could build a career in hospitality.

Krista Kay | Go Fish Marina Bar & Grill | Des Moines, IA

Liz Ramey | Gilroy's Kitchen + Pub + Patio | West Des Moines, IA



Lauren Doll-Sheeder is a thirdgeneration member of the Doll Distributing LLC, a business her family grew from 7 accounts in 1965 to 4,000+ today. "I grew up attending events, visiting customers, and spending my weekends among the stacks of beer in our warehouse," says Lauren. "I knew I wanted to be in this industry because it's constantly evolving which means we have to be adapting and growing."

Washington, Iowa native Lorraine Williams moved to Italy at age 19 and returned to her hometown three decades later to open Café Dodici, a fine dining restaurant. Her restaurant quickly became a "destination" helping revive the area. She also renovated a downtown building for a coffee gift shop, converted upper level areas into luxury suites and cofounded a nonprofit art center.



Lauren Doll-Sheeder | Doll Distributing LLC | Des Moines, IA

Lorraine Williams | Café Dodici | Washington, IA



Martha McAninch worked her way up the ladder from cashier to General Manager for the busiest Gusto Pizza Co location in Des Moines. Beyond her work in the Metro hot spot, she's become a philanthropy champion. She serves as the event coordinator for the company's annual "Take a Slice Out of Hunger" campaign, running lead on their golf tournament which raises tens of thousands of dollars for "Joppa," a local homeless outreach program.

Sneh Chopra, owner/operator of Melting Bite at NewBo City Market in Cedar Rapids may seem an unlikely restaurant owner. She holds degrees in Business Management and Computer Science from the University of lowa and worked in software. She has always had a passion for introducing people to new things, including vegetarian and Indian street food. Once she decided to move into the industry full-time, there has been no stopping her.



Martha McAninch | Gusto Pizza Co. | Des Moines, IA

Michelle Booth, Operating Partner for Fleming's Prime Steakhouse and Wine Bar, West Des Moines says being in the hospitality industry let's her "throw a party" every day. She has received multiple industry operations awards, but beyond her daily work in the fine dining establishment, Michelle is a visible part of the community. She works with the Leukemia Lymphoma society, mentors DMACC students and supports ProStart high school



Sneh Chopra | Melting Bite | Cedar Rapids, IA



Stacey Wertzberger put her industry expertise to work for students at Iowa State University where she is a Hospitality and Event Management Academic Advisor. She has worked in nearly every facet of the industry from the management and culinary team at the Marriott to Catering Manager and Retail Chef for Hy-Vee. She daily offers advice to young women and men choosing careers in hospitality.

Michelle Booth | Fleming's Prime Steakhouse & Wine Bar | West Des Moines, IA



Natasha Sayles, Executive Director for Winefest in Des Moines, is passionate about her community and ensuring others see and enjoy all it has to offer. In her roll, she has helped expand the focus and benefit of Winefest, by increasing donations to its primary benefactor Bravo, while also creating a scholarship fund for sommelier certification and Iowa Culinary Institute students.

Stacey Wertzberger | Iowa State University | Ames, IA

Stephanie Sellers, Owner of Baked Beer & Bread Company, got her start making cupcakes for a local farmer's market and soon realized her passion for creating beautiful and delicious desserts could be a career. Her Davenport restaurant reflects the fun environment she wants to work in. Using unique events and creative marketing she has been able to quickly grow the first ever bakery/brewery.



Natasha Sayles | Winefest | Des Moines, IA

Sara Hill worked alongside her chef husband at their awardwinning restaurant for years, before fulfilling her unique vision for an establishment. Harkening back to her small-town roots, Hill created The Hare and The Hound in Earlham, a casual restaurant in a renovated historic building. Committed to local ingredients, Hill works with Iowa farmers including her father, who supplies many of the tomatoes for her brick oven pizzas.



Stephanie Sellers | Baked Beer & Bread Company | Davenport, IA



Taylor Weiss, Head Baker at Crème Cupcake + Dessert in Des Moines, has always enjoyed creating things that are beautiful and delicious. During culinary school, she interned in France and upon her return quickly put her creative skills to work for the local bakery and runner-up in The Food Network's Cupcake Wars. She is credited by Crème's owner and fellow 40 Women honoree with the creation of several unique offerings including patron favorite "Crème Pops.'

Sara Hill | The Hare and The Hound | Earlham, IA

Sarah Pritchard | Table 128 Bistro & Bar | Clive, IA



Sarah Pritchard, owner/operator of Table 128 Bistro & Bar in Clive, appreciates the dynamic nature of the hospitality industry. "It requires so many different skill sets, whether it's taking care of guests, juggling schedules, managing people or budgets," says Pritchard. Sarah is a visible leader and voice for the entire industry, often traveling with delegations of restaurateurs to DC to lobby Congress, as well as testifying at the statehouse and serving on working groups to the benefit of all.

Institute. She interned across New York state before returning to lowa to work in some of the Des Moines area's best restaurants. In 2003, Terrie struck out on her own, establishing Country Club Market, a "from home" business that offers culinary arts

baked goods.



Taylor Weiss | Créme Cupcake + Dessert | Des Moines, IA

Chef Terrie Kohl | Country Club Market | Clive, IA

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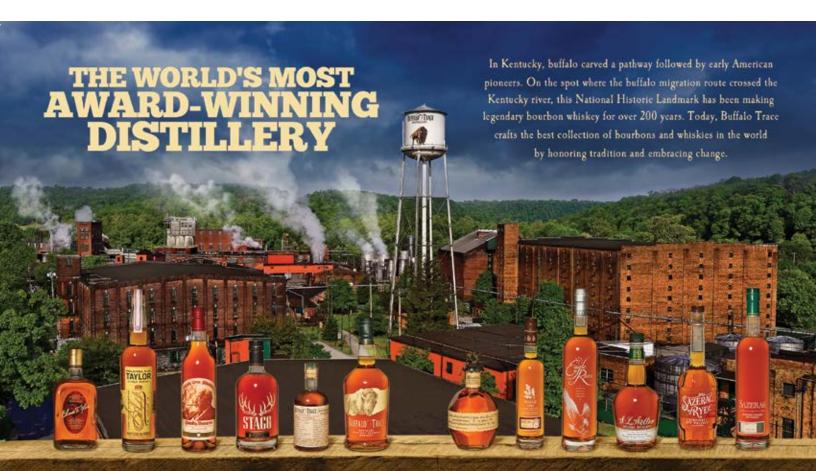
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lowa Hospitality Industry's Largest Event of the Year is November 18th

The lowa Hospitality Expo is a one-of-a-kind event that brings together a diverse group of food and beverage operators and suppliers to Look, Learn and Celebrate all that lowa's hospitality industry has to offer! Network with food service professionals from across the state and walk away with the latest innovations that will help your business flourish. Tickets* include full access to the Expo floor, education sessions, awards ceremony & cocktail reception and the Grand Tasting Gala.



Visit the Expo

Monday, Nov. 18 9 a.m. to 8 p.m.

Iowa Events Center Des Moines, IA







Schedule

9:00 am-10:00 am Student Breakfast (ProStart & Post-secondary)

10:00 am-11:00 am Student Education Session

11:00 am-12:00 pm Students Walk Expo Floor

12:00 pm-3:00 pm Expo Floor Opens/

3:00 pm-4:00 pm Grand Tasting Gala

4:00 pm-5:30 pm Celebrating Excellence Award Ceremony

5:30 pm-6:30 pm Celebratory Cocktails with Award Winners



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States Top Mixologist Battle it **Out at Annual Competition**

Nine top mixologists from across Iowa competed in April at the Iowa Restaurant Association's Annual State Mixology Championships in Des Moines. Ames Mixologist Ryan Jeffrey from Arcadia Café, was named this year's champion.

Presented By: Sponsored By: SMASH DIAGEO



From left to right: Ryan Jeffrey, Arcadia Café | Jon Sladek, St. Burch Tavern | Darian Everding, London Underground | Chase Lihs, Splash Seafood Bar & Grill | Jake Hamburg, Whiskey House | Carl Busch, 7 Hills Brewing Co | Brandon Skinner, Uptown Food & Beverage Co | Steve Kotsianis, Jethro's BBQ Bacon Bacon | Tanner Nygard, Smash Park |



Ryan Jeffrey's creative creations including his "Ruby Yacht" gave him the edge over his competitors as he poured his way to the winner's circle.



BBQ in Des Moines also impressed judges with his skills and personality.



Brandon Skinner from Uptown Food & Beverage Co in Ankeny, won the People's Choice Award with his signature cocktail, "Mint Condition"

Each competitor prepared three distinct drinks for a panel of professional judges. The first was a variation of a classic cocktail, the second was a freestyle cocktail, which featured a spirit from Sazerac, this year's competition sponsor. The third was a creation on the fly with a spirit assigned by the judges. Competitors were rated on the taste, appearance, garnish, creativity and presentation. Later in the evening, each mixologist prepared sample size portions of their drinks which were served to more than 100 drink enthusiasts who then cast their vote in a People's Choice

People Choice Winner Cocktail Recipe

"Mint Condition"

Ingredients

- 2 oz Ketel One Cucumber & Mint Botanicals
- 0.75 oz Lemoncello Liqueur
- 2 Cucumber slices
- 1 oz Mint simple syrup
- 1 oz Sour mix

Directions

- Combine the cucumbers & liquor in a mixing glass
- Muddle the ingredients, then add the sour mix and simple syrup.
- Shake and double strain into a martini glass

Competition.



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|200+ Dine & Drink there Way Across the | Course at Association Annual Outing

It was an amazing day for golf and sampling at the lowa Restaurant Association's annual Duffers, Diners & Drives Golf Classic at Toad Valley Golf Course in Pleasant Hill. Participants enjoyed food and drinks on the course, spending time with industry people and swinging a golf club once in a while. We're so thankful for the support we receive as members and guests Dine & Drive their way across the course each year. We look forward to seeing you in 2020!



















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• Fong's Pizza

Game

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- Dixon Golf

Registration

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Lunch

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Fresh Café & Market Chef **Wins Healthiest Competition** at 2019 Iowa State Fair

Fried food wasn't the only foodie favorite at the 2019 Iowa State Fair. On Monday, August 12th, fair-goers sampled original soft silken tofu-based salad dressing creations from four professional chefs including this year's champion Chef Kerri Rush from Fresh Café & Market. The competition, which was hosted by The Soyfoods Council and the Iowa Restaurant Association, took place in the Agriculture Building where crowds watched each chef make and discuss their dressings in front of a panel of professional judges.



The competing chefs were challenged to make salad dressing recipes which used Mori-nu Soft Silken Tofu as the base and were consumer friendly. Each chef demonstrated the process of making the



dressing and then served four judges as well as a crowd of fair-goers.

Final Results

Champion: Chef Kerri Rush | Fresh Café & Market | Carlisle Sweet Garlic Wasabi Dressing (center)

2nd Place: Chef Hannah Elliott | Lola's Fine Kitchen | Ankeny

Lola's Marsala Ranch Dressing (second from right)

3rd Place: Chef Brad Rodish | Beef Cake Fuel | West Des Moines

Berry Smooth Dressing (second from left)

4th Place: Chef David Jensen | Hy-Vee | Urbandale

Southwest Silken Tofu Dressing (far right)

(Also pictured far left: Linda Funk, The Soyfoods Council)

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lowa's Restaurant & Hospitality Industry's Most Wanted





Workforce: Your #1 Concern | ProStart: Training Your Future Employees

ProStart is a nationwide program for high school students focusing on developing the next generation of restaurant and food service leaders. ProStart's industry-driven curriculum teaches culinary techniques to management skills. The program provides students a platform to discover new interests while highlighting successful career opportunities covering all areas in the industry.

The ProStart National Certificate of Achievement (COA) is awarded to students who complete both levels of the program, pass the exams and document at least 400 hours of industry-specific work experience, through which they must demonstrate workplace competencies.

Mark Your Calendars

October 172019

Isle Casino Hotel-Bettendorf ProStart/ Foundation Fundraiser & ProStart Student Cook-Off

18 2019

Iowa Hospitality Convention & Expo Student Program

March 3 2020

2020 Iowa ProStart Invitational (High School Culinary Arts & Restaurant Management Competitions)

Most Wanted

Workforce is the number one concern for hospitality industry employers. These ProStart Students possess the skills MOST WANTED in the industry.

ProStart National Certificate of Achievement Recipients

Davenport Community Schools:

Shyesha Taylor Rebecca Tague

Burlington High School:

Brandi McAlister

Adel Desoto Minburn High School

Daniel Fountas

2019 IRAEF Scholarship Recipients

Martin Bros. Distributing Co., Inc. Scholarship:

Danielle Childers, Iowa State University

Pete & Ida Rastrelli Memorial Scholarship: Joshua Thompson, Culinary Institute of America

George & Gina Formaro Scholarship:

Cole Kramer, Iowa State University

Paul Trostel Memorial Scholarship:

Savannah Weldon, Kirkwood Community College

Volrath Family Scholarship:

Bradee Bouman, Kirkwood Community College

Congratulations to all COA & Scholarship Recipients

The Iowa Restaurant Association Education Foundation Introduces "The Sazerac Scholarship Fundraising Program"

The Iowa Restaurant Association Education Foundation works every day to build awareness of how fun, rewarding and upwardly mobile a career in Iowa's restaurant industry can be. Our ProStart Program (Foundations of Restaurant Management and Culinary Arts) trains students for both back and front of the house roles. A valuable part of the program are the Scholarship Funds we award deserving students pursuing careers in hospitality. **You can support that program without writing a check.**



For every case of the following items bought by Iowa Restaurant Association members August 1, 2019 through
October 31, 2019, Sazerac/Jeremy Thompson will donate \$6 per case to the IRA Education Foundation Scholarship Program. For those using the 1.75L, that size too will be accepted. Help us by collecting receipts for the following liquors listed below! All information collected will be used only for the purpose of this program.

- Fleischmann's Gin
- Tortilla Tequila
- Ten High Straight Bourbon

- Fleischmann's Vodka
- Barton Rum

• Montezuma Tequila

For More Information Contact May Schaben: (515) 419-1863 or mschaben@restaurantiowa.com

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|Food Safety |Training

The current Iowa Food Code requires every food service establishment have a Certified Food Protection Manager (CFPM) on staff.

ServSafe has long been the standard for training and certifying food protection managers in the hospitality industry. This one day food safety and sanitation certification class fulfills Iowa's CFPM requirement. Classes are available weekly at the Iowa Restaurant Association Office as well as throughout the state at ISU Extension offices.

Certified Food Protection Manager Requirement

- All establishments must have 1 CFPM
- New establishments must comply within 6 months
- Existing establishments who lose their CFPM must comply within 6 months
- · ServSafe Certification is good for 5 years

Too see a full class list visit

restaurantiowa.com/upcoming-servsafe-classes



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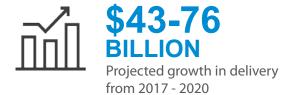






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llowa Hospitality llndustry News

Remembering IRA Board Chair Emeritus Rocky LaValle



Longtime Iowa restaurateur Rocco "Rocky" Louis LaValle, Iowa Falls passed away in June at the age of 93. LaValle, was well known in central Iowa for his Zeno's in Marshalltown, Rocky's in Webster City and Rocky's Pizza in Iowa Falls. He was a visible advocate for Iowa's hospitality industry, serving as chair of the Iowa Restaurant Association in 1986. His son Michael and daughter-in-law Lisa have also been an active part of Iowa's culinary scene.

Celebrating Years of Success!

Congratulations to these Iowa Restaurants celebrating anniversaries in 2019.

- George's Buffet, Iowa City, 80 years
- · Ross' Restaurant, Quad Cities, 80 years
- · Mullets, Des Moines, 10 years



Have a notable anniversary? Let David in the Iowa Restaurant Association office know at dwillem@restaurantiowa.com.

Wood Iron Grille Named Iowa's Best Burger

The lowa Beef Industry Council, along with the lowa Cattlemen's Association, named IRA Member Wood Iron Grille, Oskaloosa as the 2019 "Iowa Best Burger." Among the other finalists were IRA members:

- · Ankeny Diner, Ankeny
- The IowaStater Restaurant, Ames
- The Twisted Tail Steakhouse & Saloon, Logan (Beebeetown)











14 and 15 Year Olds Need Work Permit, Reduced Hours

Because of the shortage of workers in the state, many lowa restaurants are employing workers under the age of 16 for the first time. The restaurant industry gives 1 in 3 people their first job, so it is imperative that owners and managers understand the rules related to hiring 14 and 15 year old employees. Specifically -- all employees under the age of 16 must have a state work permit. All paperwork can be found on the lowa Division of Labor website and must be filed within in 3 days of hiring. There are also hours restrictions and equipment restrictions related to teens under the age of 16. More information can be found on the IRA website.

G-Mig's 5th Street Pub Win's People's Choice Best New Food at the Iowa State Fair



Famous People Visiting? Got Photos?

lowa's restaurant and hospitality industry are a vital part of the campaign and caucus process. Do you have a GREAT photo of a candidate visiting your establishment? We would love to see it and share it! Send your photos to David Willem at dwillem@restaurantiowa.com

Grant to Train Prisoners Holds Potential to Fill Workforce Gaps

It's no secret many people coming out of prison struggle to find work. This is one of the primary reasons as many as three quarters are re-arrested within five years. Desperate for workforce, restaurant groups across the country see opportunity and are taking a proactive role in combating recidivism by providing restaurant industry training.

Each year,
5,000 citizens
return to
IOWA'S
WORKFORCE
after serving time
in state prisons.

lowa is joining these efforts through a grant from the Department of Labor. In partnership with Central lowa Works and United Way of Central lowa, the Association has begun training men and women currently serving time at Newton Correctional Facility and the lowa Women's Correctional Facility in Mitchellville who are approaching release. The Association is helping the students earn their ServSafe Certified Food Protection Manager and ServSafe Alcohol certificates, as well as work through a customer service certificate program. The Association is also working with two programs for recently released adults to provide the same certifications.



The restaurant industry
is 21/2 times
more likely to
hire people who
were previously
incarcerated
than any
other industry.

"The restaurant industry has always been the industry of second chances—leading the way in hiring people out of prison. This federally funded project is helping us get meaningful certifications into the hands, and onto the resumes, of people who have served their time and are looking for fresh starts," says Jessica Dunker, president and CEO of the Iowa Restaurant Association.

The Association hopes to connect operators with prisoners to conduct mock and actual interviews for future employment.

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