

FOOD & *Spirits*[®]

\$7.95 FREE IN OMAHA METRO

Issue 18

The Omaha Metro's Best Guide for Food, Dining, Spirits and Wine.

MAGAZINE | OMAHA EDITION



SEVEN REASONS TO STUDY HORTICULTURE, LAND SYSTEMS AND MANAGEMENT AT MCC

EXPERIENCED FACULTY

Instructors bring industry expertise.

CUTTING-EDGE CLASSES

Courses root students in the basics and advanced knowledge to succeed.

LOCAL RECOGNITION

Program noted for excellence and innovation.

AFFORDABLE TUITION

MCC offers quality education at a fraction of the cost.

EXCELLENT FACILITIES

Gardens, aquaponics, greenhouse, farmyard and more are located on the Fort Omaha Campus.

INVOLVEMENT

Students learn outside the classroom in labs, work-study positions and other opportunities.

SMALL CLASSES

Students have access to instructors and staff.

Discover your path at
mccneb.edu/hlsm



Metropolitan Community College
40 YEARS OF EXCELLENCE

mccneb.edu | 402-457-2400



Again and Again. Best of Omaha.

BEST CHEF

Clayton Chapman, The Grey Plume
(1st Place)

BEST CHINESE DINING

Pana 88 (1st Place)

BEST LUNCH

Ingredient (1st Place)

BEST WINE BAR

BEST BEER AND SPIRITS STORE

BEST WINE STORE

Brix (1st Place)

BEST PASTRY

Délice European Bakery (1st Place)

BEST DESSERTS

Délice European Bakery (Winner's Circle)

BEST ICE CREAM

Cold Stone Creamery (Winner's Circle)

BEST NEW RESTAURANT IN 2013

Black Oak Grill (Winner's Circle)

BEST HAPPY HOUR

CRAVE (Winner's Circle)

BEST NEW BAR IN 2013

Saints Pub & Patio (Winner's Circle)

BEST MARGARITA

Cantina Laredo (Winner's Circle)

BEST REVERSE HAPPY HOUR

CRAVE (Winner's Circle)

BEST OUTDOOR DINING PATIO

Brix at Midtown Crossing (Winner's Circle)

BEST SANDWICHES

Lenny's Sub Shop (Winner's Circle)

FREE 3 HOUR PARKING!



WWW.MIDTOWNCROSSING.COM

FOOD & Spirits

CONTENTS



SECTIONS

Food 8

Industry 26

Spirits 33

Listing Guide 47

FEATURES

Pizza Pie Guys 8

How the Guys are brining something new and unusually delicious to Omaha

Craving Sushi? 18

Omaha's vibrant sushi scene offers something for everyone

An Interview with Terry Alexander 26

The Chicago restaurateur and Omaha native reflects on life, business and Omaha's food & spirits scene

Globally First 35

Whiskey dispensing makes its mark in Omaha

One Bourbon, One Scotch, One Beer 38

Quality spirits to try this fall

I Amphoreal 43

How Benson Brewery is employing ancient techniques for advanced beer making

The Formal Wine Tasting 45

Keeping tastings fun with a new approach to wine



ON THE COVER

On our cover this issue is a photo of Charles Schlusel's recipe for Thai coconut seafood soup. Check out the story on page 16. Jacob Herrman, of J&K Photography, was our photographer for the cover.



No. 18

Publisher and Editor

Erik Totten

Contributing Writers

Michael Campbell, April Christenson

Kent Cisar, Jessica Clem

Jill Cockson, Andy Elliott

Jesse Erickson, Binoy Fernandez

Mallory Finch, John Finocchiaro

Lucas Korth, Marq Manner

Matt Mason, Eddie Morin,

Bailey Price, Charles Schlusel,

Ann Summers, Dylan Thaemert,

Angela Thomas, Erica Viola

Art Direction & Design

Jake Scott

Photography

Joni Cat Anderson

Jacob Herrman

Miseon Lee

Account Executive

Tom Patton

Distribution

Patrick Morgans

Contact Us

Phone:

402-203-6145

Website:

www.fsmomaha.com

Publisher:

eriktotten@fsmomaha.com

Advertising Sales:

sales@fsmomaha.com

Editorial:

editorial@fsmomaha.com

Food & Spirits Magazine is a quarterly publication of Food & Spirits Enterprises, LLC and is distributed for free at many restaurants, bars, lounges and hotels as well as being direct-mailed to select households. Subscriptions are also available for \$25 a year. The publisher does not knowingly accept false or misleading advertising or editorial content and does not accept responsibility for error, omission or content accuracy. Material may not be reproduced in any form without written permission from the publisher. Statements of fact and opinion in articles written by contributing writers are solely those of the author and do not necessarily imply those of Food & Spirits Magazine.

EXPERTS PANEL

INDUSTRY EXPERTS WHO HAVE DEVOTED THEIR KNOWLEDGE TO THIS ISSUE...



1 Michael Campbell

Michael Campbell is a regular humor columnist for *Food & Spirits Magazine*, where his "Dumpster" essays close every issue. His first book, *Are You Going To Eat That*, is a collection of 60 essays released in 2009. His off-beat observations have appeared in *Reader's Digest*, and he was recently named Humor Writer of The Month by the Erma Bombeck Writers' Workshop. Campbell is also a singer-songwriter known for purposeful melody and evocative storytelling in the likes of Marshall Crenshaw, Paul Simon and James Taylor. His newest album is due for release in fall 2014. michaelcampbellsongwriter.com His mom is still waiting for him to get a real job.

2 Kent Cisar

Kent Cisar searches the local and national scene for unique ingredients and flavors to bring to the table here in Omaha. He'll catch his own fish from Florida, ship Farmer's market shrimp from Louisiana, stash jams from the Pacific Northwest, or find the best cut of meat from a Nebraska farmer. Kent believes that regardless of where it comes from, good food is meant to be shared.

3 Jessica Clem

Jessica Clem is a freelancer writer based in Omaha, Nebraska. A marathon runner and food writer, her favorite way to get motivated to finish a project is the promise of a craft beer. She has a B.A. in English and an M.S. in Urban Studies, and enjoys traveling, finding typos on billboards, and the smell of a real book. She currently works for National Media Brands as an account executive, and is married with two cats.

4 Jesse Erickson

I'm the college dropout that ended up falling into a job that I love, which is Bartending. I was majoring in English Lit, which is why I love to write. And since I know booze, what better thing to write about? I also have the cutest puppy that has ever existed.

5 Andy Elliott

Head Brewer and co-owner of Benson Brewery. He received his ale-ducation from Fort Collins, Colorado. Colorado State University Graduate with a bachelor science in Food Science and believes life should be spent following your passion. His favorite passion is the microbiology of beer science and makes cell counting more enjoyable by giving each cell a name of a famous figure from history.

6 Mallory Finch

Mallory Finch is an entrepreneur with an ardent interest in the intersect of food and spirits. Born and raised in the Midwest, Mallory constantly seeks to broaden her knowledge of native edibles and herbs through self-education and discovery. In 2013, she co-founded Black Iris Botanicals, an herbal body care and cosmetics venture which focuses on local and natural sources.

7 John Finocchiaro

John Finocchiaro is a past owner of Finocchiaro Wine Company, Inc., a Nebraska wholesale wine, spirits, and beer distributorship dating back to 1935. He also formerly co-owned Johnson Brothers Finocchiaro, LLC. John is a former Certified Public Accountant and a Certified Specialist of Wine.

8 Lucas Korth

Lucas Korth has been writing for *Food and Spirits Magazine* for several issues. Longevity is his greatest strength. He enjoys cycling, baseball, his wife Becky, and their cat, Mr. Jingles. If you'd like to tell him his articles stink in person, he can often be found at Jake's Cigars in Benson, where he is the Bar Manager. He is remarkably unfunny.

9 Marq Manner

Marq Manner is a fan of Americana. He is interested in small town cafe's, roadside BBQ, getting a hotdog from a stand made in the likeness of George Washington, and the grittier eating atmospheres found in out of the way places.

10 Eddie Morin

I'm Eddie Morin. I'm from Omaha. I run B & G Tasty Foods, and I like eating food, playing video games, and dinking around with my wife and kids. I used to not be so fat. That's all I really think there is to me.

11 Brian O'Malley

As Coach of the Junior Culinary Competition Team, Board Member of the Nebraska Food Cooperative and the Nebraska Sustainable Agriculture Society, and Muse Extraordinaire for Sage student bistro O'Malley spreads his passion for local and sustainable cuisine throughout the community.

12 Charles Schlussel

Professional head shaver, Reckless adventurer, Erstwhile Semi-Pro skydiver(amateur lander), Fanatical tomato lover, All round awesome cook extraordinaire!

13 Ann Summers

Ann Summers is not a 40-umthing-year-old rock climber who got shut down in Boulder Canyon and drowned her failure in a microbrewery. She is neither a mother of two, a fan of Latin plant names nor a lover of fine Italian Grappa. You'll not catch her shooting guns for fun or hollering like a redneck. She hates Shakespeare, and doesn't call a certain fast food chain "The Scottish Restaurant." She turns her nose up at organic yellow beets, eschews fresh oysters, and loathes chubby guinea pigs with Violent Femmes hairdos. She is also a dreadful liar.

14 Erica Viola

Erica Viola lives in Omaha, Nebraska. She likes to write and wear hats. Her interests include betta fish, ramen noodles and Victorian British literature. She is adept at cooking eggs, making greeting cards and training cats.

BITES & SIPS

MCC's Sage Student Bistro

Sage is now open during the College's fall quarter. Lunch hours are Monday-Thursday, 11am-1:30pm, and dinner hours are Monday-Thursday 6-8pm, with last seating at 8pm. Sage operates as a customer focused classroom providing students with an opportunity to refine their culinary skills. Standard and weekly menus are offered.

Cantina Laredo Seasonal Drinks

Like autumn weather, fall cocktails arrive early. Two new drinks at Cantina Laredo feature Modelo Especial, a popular Mexican beer. A new margarita, the Modelo 75 is made with Milagro Silver Tequila, fresh lime juice and Modelo Especial, complete with a spicy chili-salt rim. For Bloody Mary fans, the Rojo Chelada combines Modelo Especial, fresh lime juice and Bloody Mary mix, with a green olive and cherry tomato garnish. At just \$8 each, sip these seasonal concoctions for a limited time.

MCC's Dean of Culinary, Hospitality and Horticulture Retiring

Jim Trebbien, MCC's Institute for the Culinary Arts and the Hospitality and Horticulture Programs' longtime and esteemed Dean, will be holding a retirement open house at **Midtown Crossing's Chef²** (3157 Farnam St.). The open house will be on Sunday, January 11th from 2-5pm. This is open to anyone and everyone that knows Jim.

Salt 88 Wins Wine Award

Salt 88 was recently selected for the *Wine Spectator's* 2014 Award of Excellence. In addition to the honor, Salt was selected as the only new restaurant in Nebraska to qualify for the 2014 award. Topping off this achievement, the restaurant was also categorized as having an inexpensive wine list from the judges.

World Sake Day

October 1st is the start of the Sake Brewing Season and World Sake Day. Use #WorldSakeDay during the month of September on photos, tweets and posts of yourself enjoying TY KU Sake to be featured in their gallery and for a chance to win weekly prizes. Grand Prize is a TY KU Sake Bicycle.

Soaring Wings' Harvest Festival

Soaring Wings' annual Harvest Festival will be Saturday, September 27th from 12-9:30pm. Celebrate the end of the harvest! Grape stomping competitions throughout the day feature teams of two going head-to-head to see who can stomp the fastest. Featured musicians include Tim Koehn, The Wildwoods and Out Loud. Entry fee for the Harvest Festival is \$12 for adults (includes souvenir wine glass plus first glass of wine or beer), \$7 for ages 12-20 and under 12 is free.

M's Pub Offering Sunday Lunch

M's Pub is now featuring Sunday lunch service with a brunch themed food special offered until 3pm. M's also has released a new fall cocktail menu which, along with other cocktails, includes five seasonal martinis.

Orsi's Pizza & Football

Orsi's pizza has got you covered when it comes to game day. Their party pizza is a full sheet pan's worth of delicious.

McFoster's Renovates

Along with the street improvements and streetlight installation going on outside their doors, McFoster's will be closing down their patio for renovations. Expect the newly improved space to be available by the spring.

Julio's Drink Specials

Thirsty Thursday is the perfect day to wind down from work and blow off some steam at Julio's. Bud Light and Miller Light pints are only \$1.50.

The Pizza Pie Guys Deliver

The Pizza Pie Guys now offer delivery service for their award-winning pizza. Additionally, the catering menu has recently been upgraded and is ideal for holiday parties and get-togethers.

Dixie Quicks has PM Coffee Service

Dixie Quicks will now be offering evening coffee service in the gallery and throughout the restaurant – perfect for cold fall and winter nights.

B&G Tasty Foods

B&G will be offering free Bee Gees (delicious loose meat sandwiches) at the Nebraska chapter's Breath of Hope: An Event to Honor Nebraska's Finest. The event takes place October 16th from 6-7:30pm and benefits the Cystic Fibrosis Foundation. It will be held at the Omar Art & Event Center in Omaha at 4383 Nicholas Street.

Hockenbergs Wins Excellence Award

Hockenbergs Food Service Equipment & Supply in Omaha has been selected as the winner of *Foodservice Equipment Reports'* Management Excellence Award in the Large Dealer category for 2015. Hockenbergs was nominated and selected by an Awards Selection Advisory Board for Dealers, made up primarily of leading equipment and supplies manufacturers chosen because of their wide experience and knowledge of the industry and its leading players.

Ted and Wally's While You Can

With winter quickly approaching, now is the time to take advantage of all the great ice cream flavors available at Ted and Wally's. Their full selection is still available, but will diminish as the temperatures drop.

Nosh Introduces New Seasonal Menus

New fresh fall offerings on both their food and drink menus are now available at Nosh. They are using locally grown eggplant in a few of their appetizers and with an eggplant Parmesan. They have also changed up their seasonal salad using fresh heritage greens, pears, roasted shallots, pecan pieces and an apple cider vinaigrette. Lamb Sliders have also been introduced to their entrée menu. Oktoberfest and pumpkin beers have arrived and they are featuring new fall cocktails, like a pumpkin pie martini.

Zio's Pizza Launches Video Series

Join Zak as he kicks off Zio's new web video series, The Weekly Slice. The series includes interviews with customers and answers questions about Zio's in hilarious fashion.

Mangia Italiana Scores

Call Mangia for your game day gatherings and let them cook so you can watch the game. They are also perfect for holiday catering, so don't forget to get those holiday orders in early.

Lot 2 Hosts Collaborative Dinner

Lot 2 will have a cocktail dinner on November 3rd with **Paul Kulik** and **Clark Ross** from the **Boiler Room**; a collaborative dinner with a portion of the proceeds donated to the Omaha Craft Bartenders Guild. The price will be \$60/person before tax and gratuity and tickets can be purchased at Lot 2.

LETTER FROM THE PUBLISHER



Welcome to the 18th issue of *Food & Spirits Magazine*. As always, we've got some great articles and photos that you are sure to enjoy. Many of your favorite writers are back and we've also made a few additions to the staff that will certainly enhance the quality and selection of articles you have to peruse.

Along with this issue, we will also be relaunching our website, fsmomaha.com, at the same time, and it's something I'm pretty excited about for a number of reasons; 1) It marks the culmination of a lot of work by many, many talented people; 2) it gives us a chance to better connect with our readers by making all of our content available in an entirely different medium. In the same way we can better connect with our readers, we can also be more of a driving force for our advertisers by getting more eyes on the great things they have to offer; and 3) it marks a big transition for me personally to finally embrace this thing they call the 'interwebs' in a professional capacity (rather than just 'researching' my last date and searching for the best lo mein recipe or delivery option).

I want to elaborate a bit more on each of these:

"Along with this issue, we will also be relaunching fsmomaha.com... 70 authors' and 23 photographers' work make up the content of our new website."

Many talented people made this happen

70 authors' and 23 photographers' work make up the content of our new website. That's over 300 articles, 500,000 words and 340 photos just for you to indulge in. It's an impressive display of the creative talent to be found in Omaha. There is no other website in Omaha that can offer you so much locally produced content on food and spirits.

To my chagrin, and because I am perpetually caught in the moment, I had forgotten many of the articles and contributors that graced the pages of our early issues. It was a humbling and flattering experience for me to be reminded of them all and how much we are all indebted to them for giving us such great, local articles to read. All of that is not even mentioning our web designer, **Rob Ruiz** from **Bizzle Designs**, who has also busted his rear to bring the website to this point. Trust me when I say having too much can be just as big a problem as not having enough. He's been aces in handling it all.

A better chance to connect with our readers and advertisers

Not only is all of our content available on fsmomaha.com, but it's also enabled for multiple formats, including mobile. You'll also find all of our digital editions available for viewing and download. There are also links to our Facebook, Twitter, and Flickr pages as well (and probably whatever they come up with next). That gives us loads of opportunities to give you fresh, local content in more ways, and lets our advertisers get the word out about the great things they have to offer to more people. We'll also be able to offer our print subscriptions in a much more convenient way, and introduce new things as well (like video – hint, hint).

"Not only is all of our content available on fsmomaha.com, but it's also enabled for multiple formats, including mobile."

A big transition

I've been using the web personally from the beginning (Al Gore and I were two of the first), but admittedly, it's taken a while for me to find the way I felt most comfortable working with it professionally. Having worked with print for nearly 20 years, I knew print wasn't 'dead' (like everyone said eight years ago), but I also recognized it was going to change what I would be doing for the rest of my life. It's a fine line to walk that gives readers and advertisers more opportunities, while also finding a way to pay for it all (as nice as Rob is, he doesn't work for free). We'll always be looking to evolve our ideas and innovate, but with this relaunch, I think we've found a way to make the online world work for all of us.

So check it out, read it and enjoy. At the end of the day, myself, the writers, photographers and designers, we all do this because we're passionate about producing great work, building the local food and spirits community, and informing the public about the great things happening in that industry and in our area.

And we want to know what you think. Let us know how we've done – we're always listening.

*Erik Totten – Publisher
Food & Spirits Magazine*

ON A MISSION

The Pizza Pie Guys bring Omaha something new and unusually delicious by Erica Viola



In a city dominated by chain pizzerias and run-of-the-mill catering businesses, **The Pizza Pie Guys** are on a mission to bring the Omaha area something new, fun and unusually delicious.

Dan Reid, one of the owners and proprietors of **The Pizza Pie Guys**, began the business equipped with two mobile pizza ovens, two generators and a rented U-Haul; custom-made pancake griddles were added about a year ago. Committed to infusing creativity with community spirit and determined to offer schools and fund-raising events something entertaining and out-of-the-ordinary, **The Pizza Pie Guys** (also known as **The Pancake Guys** and **The Grill Guys**) take pancake breakfasts, pizza and hot dog lunches to a whole new level.

“The Pizza Pie Guys (also known as The Pancake Guys and The Grill Guys) take pancake breakfasts, pizza and hot dog lunches to a whole new level.”

Kids design and build their own pizzas or breakfast on **The Pancake Guys’** delicious and exclusive sweet cream pancakes; **The Guys** take care of all the set-up and clean-up. Unlike local competitors, they come with everything prepared – for example, pizza kits are pre-assembled, the butter is cut, the syrup bottles are filled, and tableware is provided. They ask only for one or two volunteers from the organization – “to have the face of the school up there,” as Dan says.

He is enthusiastic about aiding area schools and expresses admiration for local teachers. For a recent teacher-appreciation day, each teacher at one of the Bennington schools was surprised with a pound of sweet cream pancake batter mix. Of the pancakes, Dan says “It’s something different and something the kids really like... they taste almost like a cupcake. When the smell goes through the room, that’s what people think of – a bakery full of cupcakes.”

So rich and sweet, **The Pancake Guys’** pancakes don’t even require butter or syrup. These delicious breakfast treats have gone over so well that **The Pancake Guys** plan to start selling the batter by the pound at local events. Though they began with pizza, pancakes are a way to “help take care of the area schools,” says Dan. Kids and adults alike love them. With set-up and breakdown included, teachers and parent volunteers have more time to concentrate on the children and the event. Dan himself is at all the Grill and Pancake events and at most of the Pizza events, making sure that everything runs smoothly.

As with many small businesses, “it took a while to get name recognition out,” explains Dan, “so about a year and a half into it, we decided to open up our first location.”

Carrying over the “build-your-own pizza” concept, however, proved to be less successful in a retail location than at school fundraisers. “Unfortunately, that didn’t go as well as we had hoped, and we had to shut that down about eighteen months ago. Now, here, we just concentrate on making really good pizza. We make all of our own dough and we make all of our own sauces, and we use the best meats around.”

The meats are preservative-free; everything is sliced and cooked on-site. Restaurant-wise, “we just traded the make-your-own-pizza idea for creating the best pizza in town ourselves.”

“When we first opened,” Dan says, “we thought it would be take-and-bake, so we have that capability.” However, he estimates that ninety percent of customers choose to eat in the restaurant. With this in mind, they are currently in the process of remodeling the interior of the restaurant to make it a “cozier and more intimate” setting in which to stay and enjoy a comfortable meal. In fact, a couple comes in and is immediately drawn to the menu flashing on a large, flat-screen TV. They ask for recommendations and Dan is honest, cordial and enthusiastic about the menu. Another flat-screen TV is tuned to one of the local channels; Dan, smiling, ask his customers if there is anything particular they’d like to watch. Friendly and accommodating, he offers menu suggestions and asks them if they would like cups for their drinks (sold by the bottle from a large cooler). He engages them in a friendly conversation, answering questions about other pizzas on the menu even though they’ve already placed their orders; going back into the kitchen himself, he has their meals ready in just a few minutes.

“Fast, friendly service and made-from-scratch ingredients are combined with sense of community, solidarity and fresh, innovative concepts.”

Returning to the table, Dan relates his business philosophy. “We want to make really good food that’s easy to get.”

They do deliver, which makes them stand out from the other independent pizzerias in the area. After events and fundraisers, “we get a lot of people saying, ‘we didn’t expect it to be so good!’”

The Guys are a unique business in a rapidly growing area. Unusual pizzas, pancakes and other menu items, as well as the kind of service they provide, both catering and in the restaurant, make them stand apart. Dan himself is completely hands-on, both in the catering/fund-raising aspect and on the restaurant side. “I am here all the time. I have probably made 95% of the dough that people eat.” Dan arrives at nine every morning, prepares the dough for the day, preps all needed ingredients, does the paperwork, payroll, weekly planning and the marketing. If he’s out though, he has complete confidence that everything will go smoothly and that customers will be happy and satisfied. “We have a great staff,” he enthuses.

Dan, who before this had never worked in a restaurant, began this business with a more entrepreneurial spirit; it started out more business-based than food-based. Having worked before in sales, he knew that it was important to make people happy. “There’s so much not-great customer service out there that we really try to go above and beyond to get to know our customers better and have a little fun.”

“We’ll verify that!” pipes up one half of the happily munching couple at the next table.

The Pizza Pie Guys’ menu is an interesting, varied mixture of traditional and very original. Dan’s personal favorite menu item is the green chili enchilada – salsa verde, fresh, succulent rotisserie chicken, cilantro and sour cream. Another popular pie is the Carolina BBQ – mustard barbeque sauce, pulled pork and spicy pickles. “A lot of people think, ‘pickles on pizza?’ But it works, and we’ve had a positive response.”

Different, too, from other local pizza restaurants is the variety of conveniently marked vegetarian items on the menu. Laci’s Special is a stand-out, with its alfredo and barbeque sauce base, topped with cream cheese, mushrooms,

black olives and basil, served with a side of sweet and spicy Thai chili sauce. The inspiration for most of the pizzas? Dan’s wife is an excellent cook and Dan takes inspiration from these home-cooked meals. The green chili enchilada pizza, for example, is their signature pizza. “Mexican food transfers well to pizza toppings,” Dan points out. It’s a tasty alternative to the common taco pizza and has had an excellent response.

“We’re always tinkering with the menu,” he smiles. “We’re constantly looking for new ideas.”

While other pizzerias stick with tried-and-true dishes, Dan is always on the lookout for new toppings. He’s currently excited about a planned Cuban sandwich pizza; mustard-based cream sauce topped with ham, pulled pork, pickles and a variety of cheeses. “Sandwiches flow nicely over into pizzas,” and Dan’s pioneering spirit has lead him to create one-of-a-kind pizzas from his own family’s home-grown recipes.

Word-of-mouth is proving to be a valuable marketing asset. Watching Dan interact with the customers that have filtered in, it’s easy to see this business growing on both the catering side and the restaurant side. The Pizza Pie Guys’ compassion and enthusiasm for fund-raising events, as well as their commitment to friendly service and quality food ensure that their growing fan base will set them apart from tired, predictable chain restaurants and less accommodating independent stores in the metro area.

The Pizza Pie, Pancake and Grill Guys are a unique, multifaceted business in a rapidly growing area. Fast, friendly service and made-from-scratch ingredients are combined with sense of community solidarity and fresh, innovative concepts. Dan’s commitment to customer service and quality products make it easy to see why The Pizza Pie Guys’ business is steadily growing while also receiving glowing recommendations from satisfied customers.

The Pizza Pie Guys
www.thepizzapieguys.com
5138 N 156th St, Omaha, NE 68116
402- 715-5050



Foodies Don't Fear the Freezer

by Ann Summers

"If you love something, let it freeze. If it thaws out, eat it."
-Ice Age Proverb

Freezing can be a deep subject, in terms of cubic feet and philosophy. If something is frozen, like a baby mammoth or a vacuum-sealed packet of duck paté, it is in a sense, timeless. Appreciate the Zen-like concept of permanence wrapped in a veil of impermanence, especially when the power is out for 48 hours and you have no generator. And yet this flying-in-the-face of the ephemeral makes freezing useful to chefs and home cooks alike.

"While frozen may never be the new fresh, it can do what most household appliances only hope to accomplish: it can save you tons of time."

To Freeze or not to Freeze

When something freezes, the water inside crystalizes in what we food writers call a 'phase change', or change in the state of matter. Most liquids with high water content expand when frozen (an explosive event with liquids under pressure), as anyone knows who is unwise enough to forget their chilling Belgian ale or Prosecco in the freezer. Rather than spending time cleaning off frozen wine slicks, try chilling by filling a mixing bowl with heavily salted water and ice. (Salt water freezes at a much lower temp than fresh, so it'll get colder and stay liquid.) Swill the bottle around casually with a wooden spoon and your beverages will be cold before the canapés are done.

Frost Bite

Aside from expansion, crystallization from freezing can ruin the texture of some foods. Whole raw veggies, for example, will usually suffer, since the crystals pierce and rupture the delicate cell walls in the plants. (This damage can be mitigated by blanching, or partial cooking.) Some fruits and veggies do better than others, such as peas, beans, okra, and Frenched potatoes, because the high starch content helps keep the cell walls intact. Berries do well, but they won't look and feel the same after thawing. They will stay mold and decay-free, however, and will go beautifully into smoothies, sauces, or fruit breads.

Frozen! Fish! Let it Go!

Anyone who has seen *Deadliest Catch* knows that fish is now packed in ice the millisecond it is yanked from the sea. Some is shipped fresh, but many boats now flash freeze anything they net so that very often, the freshest fish is the fastest frozen. I won't speculate how much of the day's catch in the hallowed Tokyo Tsukiji Fish Market gets frozen at the end – and the fish Yakuza are not people you want to piss off – but we've all seen clips of the giant saws used to cut an equally giant frozen tuna destined for sushi restaurants all over the world. Turn your nose up to frozen fish if you like, but don't look so snobby if you're eating sushi in Kansas.

More Meat for the Freezer

Protein happens to freeze very well, whether cooked or raw. We smoke and barbeque various meats, portion them out, and freeze them. It's truly a gourmet insta-meal. Texture snobs will tell you that freezing fresh meat hurts the texture. Frozen meat has no preservatives, and doesn't need any. Frozen meat won't get slimy if you forget about it for a day or two. And frozen meat, like all frozen products, will be very slightly lower in its water content (freezing does that to things) so that if you were planning on "aging" your steak the way they do in steak houses, you can get similar results from freezing. Always thaw meats in the refrigerator, unless you are using water and convection the way Alton Brown tells us to thaw whole turkeys in a cooler full of running water. Even then, you must cook your meat right away. Freezing halts the spread of bacteria, but once you've thawed, all bets are off. To limit the growth of bugs and preserve textures as much as possible, no one recommends re-freezing anything, especially meat.

Freeze Cheese?

I happen to know that shredded cheese in groceries is often previously frozen, and I have had good experience freezing fresh mozzarella and even brie, but I wanted a professional take on freezing cheeses. I spoke with Sharon Oamek of Honey Creek Creamery, an Iowa-based farm that produces beautiful fresh chèvre (which is available in Omaha Farmer's markets, select local restaurants, and now Whole Foods, see honeycreekcreamery.com for more.) Sharon explained that fresh chèvre has a high water content and does very well when you freeze it.

Sharon says, "The thing about goat's milk that makes it good to freeze is that although it is low in fat, goat's milk is naturally homogenized. The fat molecules are smaller, and are both evenly distributed and interlocking." This miracle of goat nature would certainly help in deterring crystals from forming. She keeps the rennet (the astringent agent which causes milk to curdle) in the fridge, but the bacterial cultures used for developing the cheese flavor do stay in the freezer.

I have had good experience with keeping my powdered yeast (also a bacteria) in the freezer, where they stay nice and sleepy, but they'll



wake up pronto when doused in warm water. I asked Sharon if (fingers crossed) she's ever made ice cream with goat milk.

"I would love to make goat's milk ice cream. Good ice cream is 15-20% with cow's milk, and goat's milk is obviously lower. But I'm hoping within a year I can." I had to hold the phone out to avoid drooling on my touch screen.

"Iowa state law says we need to pasteurize the milk to 145 degrees, so we do that. Then it can be made into cheese within five days, and there's no reason we couldn't do ice cream." Mmm. Such gratification. I wonder if Sharon would make chèvre ice cream? Cheese and ice cream? Quite simply, I would probably die of happiness.

"Vacuum sealing is the best way to guard against freezer burn and degradation of your product."

The Good, the Burned and the Ugly

Remember that time you froze those extra pieces of wild salmon, or the dozen extra pastries from your croque-en-buche and you forgot about them because they were under a stack of pizzas you bought on sale? When you spied those treats it was like finding hidden treasure, but when you got them into the bright glare of the kitchen, they were grey with freezer burn, dry as loofas, and paved with icy lumps and clumps? Did your face look like Eli Wallach's when he saw a skeleton instead of gold in that grave? Maybe not, but I bet you know what I mean.

Vacuum sealing is the best way to guard against freezer burn and degradation of your product. If you want to be all fancy like my husband, you can pick up a vacuum sealer and some bags for around 50 bucks, but read the reviews. Some work beautifully and some (we discovered) don't work at all. If that's too much for you, get some freezer zip-top bags, fill up your bag, and use a straw to remove excess air.

Vacuum (or almost vacuumed) sealing does several things. It keeps air (and odors) out. It restricts the space around the items and prevents any condensation from freezing around them (that lovely layer of ice-fuzz you might see) and it extends the time you can keep something frozen. It also makes thawing very easy. Always thaw meats and dairy in the fridge (never the countertop) or insta-thaw (in a microwave, on the stovetop, or in hot water), but only if you plan to cook and eat it right away. Food that lingers in the body-temperature zone is just begging to start spoiling. Follow directions for thawing or freezing on packages, read them in a cookbook, or, if you want to call me up, I can take a minute and Google it for you.

The Demon in your Freezer

While for most of us, frozen may never be the new fresh, it can do what most household appliances only hope to accomplish: it can save you tons of time. That little demon in there (the one that runs around on the little wheel and keeps it cold—I'm pretty sure that's how it works) needs to earn his keep. Make him work so you don't have to. My little guy must be exhausted. Here's what's in my freezer:

Jars of jam, salsas, pickles, chutneys, and syrups. Yes, jars! Most heat-proof canning jars and lids are rated for the freezer. It's called freezer canning, and if you have a cheap box freezer like I do, you have plenty of space to put up anything that you can stuff into a typical canning jar. As long as it is a liquid or semi liquid (no empty space between the items for crusty crystals), it will keep for longer than you can remember it's in there. If you've grown extra tomatoes (and who hasn't?) but the whole canning and boiling process makes you twitch with fear, smash or purée them, leave enough space at

the top for expansion, put the lid on, write on it with a sharpie, and freeze it. I've frozen apple sauce, pear butter and liver paté. Thawing is just a day in fridge away. Don't run frozen jars under hot water unless you like getting stitches.

Herbs and puréed aromatics.

I purée, fill and flat pack these little prep-time savers, and now I can make anything with minced garlic, ginger and herbs (pretty much everything I cook) so fast it'll make you drop your knife. Turn on your favorite songs or podcast, pile up a pound or so of peeled and processed garlic cloves, ginger, lemon grass, basil, parsley, or whatever you use. If it won't smooth out to a paste you may need to add some olive oil or water, then spoon your paste into a bag and make sure it is not much thicker than a #2 pencil.

Stack up all your flat bags on a tray to keep them flat, and grab your tray back when they're frozen. At mealtime, pull one out, cut through the corner (easy if they're thin) and toss into a waiting soup, sauté or rub. It smells like I spent ten minutes mincing (or had Jacques Pépin in my kitchen). It isn't absolutely fresh, but it is the next best thing.

Compost.

This sounds insane, but if you garden, it could become your favorite. I freeze all peelings and plant-compostables (coffee grinds and tea leaves too) in grocery bags. Then I dig a deep hole right next to the rosemary (or whatever), dump in the goodies, cover with plenty of soil and mulch, and it breaks down, enriches the soil, doesn't stink, and has so far never been excavated by wildlife.

The take-away from the freezer? Go ahead and move those fudgicicles aside and start freezing. If you had a problem, freezing can solve it (now check this out while my DJ revolves it ... ice ice baby...)



"TASTE THE COOKING TRADITIONS OF OMAHA'S LITTLE ITALY"™

Award Winning Italian/Sicilian Cuisine

Whether it's an office or block party, corporate or sporting event, festival or fair, graduation party or school function
— our menu is tailored to suit all your catering needs!

402-614-0600

6516 Irvington Road mangiaitaliana.com

AWARD WINNING PIZZA

DELIVERY • CATERING • DINE IN & CARRY OUT



The 'N' Burger and Fairbury hot dogs are both sold by Nebraska Famous Steaks

The Nebraska Tailgate Challenge

How Nebraska food could become the star of this year's football season

by Kent Cisar

Mother Nature has given us a cooler than expected summer, and with every north breeze the excitement of the fall tailgating season in Nebraska gets stronger. When most people think of Nebraska tailgating, they think of a sea of red inside and around Memorial Stadium. They think of figuring out the game time, the travel time, their parking arrangement, the supplies, the food and the beverages. This article will show you how you can tailgate in Nebraska, with products from Nebraska businesses.

“With every north breeze the excitement of the fall tailgating season in Nebraska gets stronger.”

The smell and sound of a grill is the main course for most tailgate enthusiasts. It's remarkably easy to bring meat directly from the farm to your tailgate. Hot dogs, brats and sausages are the first thing I think of when lighting the pregame fire. My main stop for these items is **Harvest Valley Foods** run by **Don and Jeanne Stoltenberg**. Their farm is located just a couple minutes off Highway 75 at 15303 S. 36th Street in Bellevue. They've been active at the **Aksarben Village Farmer's Market** and their farm store is open on the weekends. Harvest Valley has an excellent selection of hot dogs, Italian sausage, and bratwursts. While many people may go for the traditional bratwurst, they offer pineapple, jalapeño cheddar, Swiss mushroom and even a pizza brat. For those that want to spend a little more time outside and have a smoker, Harvest Valley also

has spare and baby back ribs in stock. Harvest Valley's bacon and breakfast sausages are fantastic. My personal favorite combination is frying up a batch of their pepper bacon, then cooking a few farm fresh eggs in the remaining bacon grease. The pepper from the bacon permeates into the eggs for an extra kick in the morning.

If a trip to the farm or the market is out of the question, then **North Star Neighbors** from Fullerton is a magnificent resource. **Jim and Carolyn Knopik** run an ever expanding operation with beef, poultry, pork, eggs and more. Signing up for their e-mail distribution is an effective way to see what products they have in stock, their prices and delivery schedule. For a small fee they will deliver right to your door. Their selection is perfect for larger groups as tailgaters can pick and choose what they want delivered resulting in a spectacular assortment of meats on the grill before the game.

The meaty main course is delivered, but perhaps a bit more flavor is needed. **JB's Fatboy** from Lincoln has an excellent mix of rubs and sauces for marinating in advance or adding flavor on the fly.

Erin Malzer, Chief Marketing Officer of JB's Fatboy says, "JB's Fat Boy sauces are made specifically to caramelize on top of the meat while cooking. We use very little water in production, which results in a sauce that is thicker in texture and more fully flavored while not falling off the meat while grilling. If you want more sauce, it can also be used as a dipping sauce after cooking".

With the wide array of flavors, Malzer offered a few recommendations: "The Sweet Rub is especially good on pork chops, pork ribs, and chicken breast or wings. If you want a little more spice, the Cowgirl Ride 'Em Rub is the way to go, and for larger cuts of meat, try Angus Rub".

So we've got the meat covered, literally, now it's time to add to the tailgate plate. **Kirk and Jodi Jacobs** run the **Nebraska Pantry** from their hometown of Mullen. Their dips are as diverse in flavors as they are with ideas of how to serve them.

Jodi offered a couple favorites: "Prepared Buffalo Bleu dip or the Pepper Jack is fantastic spread on flour tortillas, topped with thin sliced chicken, rolled up and cut into individual pinwheels for a delicious finger food."

For crock pot enthusiasts, you can beat together eight ounces of cream cheese to a package of the Pepper Jack and put into a small crock pot, add one pound of cooked sausage, crumbled and serve warm with tortilla chips while tailgating".

The meat is done and the dips are down. The next quest is to find the vehicle for these tasty endeavors to move to our mouth. If a light, crisp tortilla chip is your pleasure, then **Jacobo's** Mexican grocer on 24th and L Streets in Omaha makes them right there in the store. Grocers such as Hy-Vee and Target carry **Melina's** chips. Based in Gretna, their chips are firm enough to hold up to a robust dip or salsa, yet light enough to be eaten with ease. My favorite flour tortilla chips are from **Erick's Enchiladas**. They make batches

that can be purchased at the **Old Market Farmer's Market**, or their store front on 13th street just south of downtown. These chips are excellent for nachos or heavier dips. All three establishments also offer salsas. **Jacobo's** mild salsa is thick, rich and has an excellent mix of tomato, onion, cilantro and heat. For people who want a little more spice, **Erick's** salsa verde has a nice tang, and a heat that builds as you eat it. It's also a good edition to eggs or breakfast burritos in the morning.

The meats are coming off the grill and the table is filled with fine food. It's now time to find a beverage to enjoy the cuisine and company with. With the increase in local microbreweries such as **Infusion**, **Farnam House**, and **Benson Brewery** among others, Nebraskan's have a much greater local selection than ever before.

"JB's Fatboy from Lincoln has an excellent mix of rubs and sauces for marinating in advance or adding flavor on the fly."



fsmomaha.com

Bringing Italy to Omaha for over 90 years



- Award-winning Sicilian-style pizza & bread products
- Deli with a variety of Italian cheeses & meats
- Imported olive oils, canned goods & pastas

Take a taste of Italy home today



621 Pacific St, Omaha

402-345-3438

www.orsibakery.com

TUES-THURS 8:30 am - 8 pm FRI 8:30 am - 9 pm
SAT 7:30 am - 8 pm SUN 7:30 am - 6 pm

I stopped by Max and Joe's at 3758 Farnam Street to speak with Chris Bettini, who bartends and also does the social media work for Beer Corner USA, to ask what he'd recommend for your tailgating efforts.

"Thunderhead's (from Kearney) Leatherhead Red is a real popular football season beer" said Bettini. "Nebraska Brewing Company's Eos Heifeisen is an excellent choice for a 'beer mimosa' and Zipline's Oatmeal Porter is a rich, flavorful beer perfect for breakfast – especially in colder weather".

Bettini added that both Borgata and Cut Spike distillery are now

"My favorite flour tortilla chips are from Erick's Enchiladas. They make batches that can be purchased at the Old Market Farmer's Market."

producing local vodkas for Bloody Mary drinkers.

For those needing a non alcoholic beverage, Purple Cane Road Root Beer is a perfect alternative. Purple Cane Road is a small family business located in La Vista. Every time I visit the Downtown Omaha Farmer's market, a stop by their stand is a must. It's a rich, full flavor with a smooth finish. It's a drink that should be sipped and savored, not rushed. It can be purchased in a beautiful wine bottle in advance of your tailgate from the market or by appointment in La Vista.

"We recommend chilling a bottle down to 33 degrees and serving cold with no ice (ice dilutes the flavor). A bottle will chill in an hour or two in the fridge," said Ashley Broin of Purple Cane Road.

The food and spirits are extremely important at a tailgate. If you have nothing to cook them, serve them, or consume them with, your experience has significant obstacles. Luckily, a local store like Husker Hounds just south of 84th and Center can provide a festive and functional arsenal of supplies for Saturday chefs.

"We have grills shaped like footballs, we have Husker aprons, chef hats and chef mitts. We have Saillong tailgating tables shaped like Memorial Stadium that you can set all of your food on" said Scott Strunc, owner of Husker Hounds.

The store's cooler selection is outstanding. They have jumbo coolers, soft coolers, coolers on wheels and stands. My favorite is one made by Cool Wave. It stays open easily, with a nice flat surface and divider. I envision it to be perfect for the chef who needs their auxiliary ingredients available in a timely manner and at optimum temperature. It's also a perfect fit for keeping condiments cold without freezing your hands in ice cubes to find the mustard. Husker Hounds can also meet any glassware needs.

Tailgating is an activity Nebraskans look forward to all week – and all year. Anticipation of the big game, the camaraderie of friends and family, the sights, sounds, smells and tastes of a tailgate make the work week worth it. While the results of your team's game may be uncertain, one thing isn't; the quality and diversity of cooking and drinking with Nebraska food, spirits and supplies.



ANTHONY'S
Steakhouse

402-331-7575
72nd & F Street | Omaha, NE
www.anthonyssteakhouse.com

At Anthony's Steakhouse, we believe your dining experience should always be *well done*, because special occasions are *rare*!

Steaks • Pasta • Seafood • Daily Specials
Banquet Facilities for 20-400 people

OZONE Turn it up!
www.ozoneomaha.com

Inside Anthony's, Omaha's premier live music venue offers free music six nights a week!

LIVE ENTERTAINMENT • NO COVER
DANCING • DRINKS • FOOD



Welcome to Spain



\$5 Specialty Drinks Sunday - Thursday

TUESDAY – RUM NIGHT

Cuba Libre – Spiced rum, bitters, coke & limes

House Mojito – light rum, limes & mint

WEDNESDAY – TEQUILA NIGHT

House Fresh Margarita

Chingon – Tequila, premium Elderflower liquor,
peach schnapps, Sriracha hot sauce, cranberry & limes

THURSDAY – CHAMPAGNE NIGHT

Spanish Fleur – Champagne, premium Elderflower
liquor, pineapple juice, lemons & mint

SUNDAY – MARTINI NIGHT

Cran-Apple Martini

Lemon Drop Martini

*Drink specials are available at the bar only.



6064 Maple St. Omaha, NE 68104

402-505-9917

online at www.espanaomaha.com



Time for Thai

by Charles Schlusell,
photo by Jacob Herrman

Exotically delectable and wonderfully satisfying aromas of lemongrass, galangal and black licorice slowly waft through the air filling my nostrils with memories. I inhale deeply again and revel in the Kodachromatic mind movies as I watch more than a decade of cooking one of my most treasured recipes for family, friends and loved ones. If you're a cook like me, I'm sure you'll agree there is no better high than seeing the rapturous looks of utter bliss as our friends eyes roll back in their heads as we hear a simultaneous harmonious chorus of *oohs* and *ahhs* reverberate through the room.

“Even those not thrilled with the exotic sounding ingredients find themselves succumbing to the magical powers and allure of Thai cuisine.”

If you've never experienced this type of joy, I invite you to try this recipe; it's really a fairly easy recipe that is well worth the effort. I promise you, you will be more than exponentially rewarded for the effort put forth and soon you'll be watching your own movie reels of loved ones swooning to the notes of your own food symphonies.

I've cooked various incarnations of my “Thai coconut seafood soup” for my friends for over ten years and have found it an instant crowd pleaser every time. I remember cooking it for Katie, one of my closest and dearest friends, for her birthday a couple years ago. She loved it and hinted that it would happily be a welcomed birthday gift for future years. As always, even those not thrilled with the exotic sounding ingredients find themselves succumbing to the magical powers and allure of Thai cuisine. Over the years I've found this recipe even has the ability to entice the notoriously hard to please palates of children and teens. The first bowl is courtesy; their second and third bowls make me smile.

To create your own smiles, go to your local Asian grocery (the **Asian Market** right off 76th & Dodge has a great selection and great prices) to pick up the harder to locate Thai basil in the fresh produce section and the lime leaves and galangal in the freezer aisle. All the other ingredients are readily available at your regular grocery store.

I must also give kudos to **Absolutely Fresh Seafood** for always having a wonderful selection of seafood. I also want to especially thank Absolutely's downtown **Shucks** restaurant location for accommodating a food writer with a slightly wild-crazy look in his eyes, trying to find fresh mussels after 9 p.m. on a Saturday night for a photo shoot deadline.

Be sure to instruct all the Thai newbies that they are not to chew and or try to ingest the tough inedible slices of galangal and

woody stalks of lemongrass. Or better yet, if you're feeling a little mischievous, don't tell them and have your Smartphone ready for an entertaining YouTube video to watch at future parties.

So, get all your ingredients together, gather a few close friends, pour a few choice libations and as the pungently intoxicating fragrances of Thailand begin to permeate the air, inhale deeply and let the fun begin.

Thai Coconut Seafood Soup

(Serves 4 as an appetizer or 2 as a main course)

INGREDIENTS

- ½ lb. fresh mussels
- ½ lb. medium – large raw shrimp
- 4 Tbsp fresh lime juice
- 4 Tbsp fish sauce
- 2 green onions thinly sliced
- 10 finely chopped lime leaves
- 2 cans (13.5 oz.) unsweetened coconut milk
- 2 cups chicken stock
- 1/3 cup peeled, thinly sliced galangal (substitute fresh ginger root if galangal isn't available)
- 4 stalks lemongrass cut into 2" sections – trim off roots and use only thicker bottom 5-6" (lightly pound with the blunt edge of your chef knife to release flavor)
- 1 Tbsp minced fresh garlic
- 1 cup thinly sliced button mushrooms (or a mix of your favorites)
- Fresh chopped cilantro and Thai basil for garnishing (regular basil is fine if Thai isn't available)
- 3-4 finely diced Thai or Serrano chilies set aside for those who like it spicy.

DIRECTIONS

Mix the lime juice, fish sauce, green onions and ½ the lime leaves in a small bowl and set aside.

Scrub mussels and remove any beards. Most of the available farmed mussels will have few, if any, of the stringy, wiry beards still attached and any remaining beards will come off easily with a firm tug. If any mussels are open, tap several on the counter. If they don't close, discard them along with any that are cracked.

Combine the coconut milk and chicken stock in a large deep pan, bring to a boil over medium heat and then reduce to a low simmer. Add the next four ingredients and simmer lightly for ten minutes.

Turn the heat back up to medium and add the mussels and shrimp. Cover with a tight fitting lid, stir a few times until the mussels open and the shrimp turn light pink and curl.

Stir in the remaining bowl of lime juice, fish sauce, green onions and lime leaves. Add salt and white pepper to taste, ladle into serving bowls (discarding any mussels that have not opened), garnish with the cilantro and Thai basil and then pass the chilies.

Inhale deeply and enjoy!



Thai coconut seafood soup

fsmomaha.com

Serving Organics in Omaha for 20+ years!



A long-standing tradition of using fresh, healthful ingredients to create a colorful, palate-pleasing experience!

Juice & Fruit Smoothie Bar • Many Vegan Choices
Fresh, High-Quality Seafood • Free-Range Chicken
Organic, Local Ingredients • Gluten-Free Options
Soups and Desserts always Vegan and Gluten-Free
Organic Beers, Wines & Liquors



McFoster's Natural Kind Café
302 South 38th Street
402.345.7477
www.mcfosters.com

HOURS

Mon – Thurs: 11am - 9pm
Fri – Sat: 11am - 10pm
Sun: 10am - 3pm

NEAR MIDTOWN CROSSING!

Join us for traditional Sunday Brunch, 10am - 3pm
Vegan-friendly with our recipe waffles, pancakes,
tofu scramble and more!

Craving Sushi?

Omaha's vibrant sushi scene offers something for everyone

by April Christenson



It's late in the afternoon on a lazy summer Sunday, that time of day between lunch and dinner that's typically a lull at most restaurants. A time to clean up after the lunch crowd has dissipated and get ready for dinner before the earliest patrons start slowly trickling in.

It is not, however, a lull at **Blue Sushi & Sake Grill**. The popular Omaha sushi restaurant features an all-day happy hour on Sundays that keeps the place buzzing from noon 'til night. Couples at the bar sip on martinis and munch on maki. At a nearby table, a family sits, a toddler in a high-chair nibbling bites of edamame while mom and dad share an order of sashimi.

"There is truly something for every kind of sushi consumer in Omaha, from beginner to connoisseur, raw fish purist to tempura-fried fanatic."

Witnessing this scene, it's almost hard to imagine that sushi is a cuisine that has only been around in this country for roughly half a century, and even harder to imagine finding such a thriving sushi scene in a landlocked city in the middle of the country. Those who hail from other parts of the country (say, somewhere on a coast) might not expect to find a vibrant community of sushi and Japanese cuisine in Omaha, but they would be wrong. There is truly something for every kind of sushi consumer in Omaha, from beginner to connoisseur, raw fish purist to tempura-fried fanatic.

Whether you've never tried sushi before or you're an experienced eater looking for a new place to satiate your craving, read on for a taste of what some Omaha area sushi restaurants are offering. But first, here are a few basic sushi terms to know before you crack open the menu.

Nori is the Japanese term for seaweed that most sushi is wrapped in.

Maki refers to rolled sushi. Maki is formed by placing a sheet of nori on a bamboo mat. The nori is covered with sushi rice and other ingredients (fish, vegetables, etc.) and then rolled into a cylindrical shape. The maki is then cut into six or eight pieces.

Nigiri consists of a mound of sushi rice topped with a piece of salmon, tuna or other fish. Certain nigiri toppings are bound to the

rice by a thin strip of nori, most commonly tako (octopus), unagi (freshwater eel) and tamago (sweet egg). Typically it is served as one or two pieces.

Sashimi is simply very fresh, high-quality fish that has been thinly sliced. It is often presented as a first-course in Japanese cuisine and served with rice or miso soup.

Sakura Bana | www.sushiomaha.com
7425 Dodge St. #105, Omaha

Sakura Bana has long been a sushi staple in Omaha. It was the first sushi bar in Omaha when it opened its doors in 1986. In 1989, Ikuo "Tony" Asanuma took over the restaurant and operated under the assumption that if he served authentic Japanese cuisine, Omahans would like it. He was right. Omahans have been flocking to Sakura Bana to enjoy authentic sushi and Japanese cuisine for over 25 years. Their expansive menu features authentic and creative maki, teriyaki, udon and soba noodles, and much more. Diners who have a difficult time deciding what to order can try a dinner box containing a California roll, three main dish items, soup, salad, rice and fruit for \$16.95. Take a seat at the bar and watch as your sushi is prepared with precision or get tucked away in one of their two cozy tea rooms.

Blue Sushi & Sake Grill | www.bluesushisakegrill.com
3 locations in Omaha
Northwest Omaha - 14450 Eagle Run Dr.
Southwest Omaha - 16939 Wright Plaza
Old Market - 416 S. 12th St.

Self-described as "Sushi with an American attitude," Blue is a spot for veteran sushi lovers and beginners alike. For those who are new to sushi or averse to eating raw fish, Blue has a variety of rolls prepared with cooked fish such as the crunchy blue (spicy crab, cilantro, crispy panko, eel sauce) or rolled in soy paper rather than nori such as the cowgirl (vegan tempura pickle, sriracha-fried onion rings, vegan mayo and bbq paper instead of nori). Sushi connoisseurs might consider trying the chef's tasting menu, featuring four different cuts of your choice of salmon, white fish or tuna. Blue's happy hour features \$4 maki, a variety of small plates, \$5.50 martinis and more. Happy hour is every day from 3-6:30 p.m., late nights Thursday-Saturday and all day on Sunday.

Taita | www.taitaomaha.com
6109 Maple St., Omaha

Taita, which opened in Benson in 2012, is an upscale, seasonally-driven sushi and seafood restaurant focused on sustainability. Taita inhabits a modern, but cozy space featuring stunning wall murals by Omaha artist Gerard Pefung on two walls. Chef Jose Dionicio crafts small bites of sushi made from the freshest fish available each day. The menu changes on a regular basis, depending on what fish is available. At Taita, you won't find your run-of-the-mill California roll. Instead, Dionicio's creations are meant to enhance and showcase the natural flavor of the fish, served as simple cuts with minimal embellishment. Taita is a great place to experience fine sushi in Omaha and a list of craft cocktails and wines.

Hiro 88 | www.hiro88.com
2 locations in Omaha

Old Market - 1308 Jackson St.
West Omaha - 3655 N 129th St.

Hiro 88 is a don't-miss for sushi lovers who enjoy a contemporary, stylish atmosphere, a mix of Asian fusion dishes and both raw and cooked sushi. Hiro's menu includes nigiri, sashimi, over 40 maki rolls, Asian fusion cuisine and Asian-inspired tapas. Sake lovers will appreciate a vast sake menu, as well as an extensive wine and cocktail list. Happy hour at Hiro is every day from 3:30-6 p.m., late nights Wednesday-Saturday and on Sundays. Specials include discounted appetizers in addition to sushi and drink specials.

"Omakase is a way of asking the sushi chef to serve you whatever he or she chooses. It's a great way for sushi lovers to branch out."

Okinawa Sushi & Grill | www.okinawasushineb.com
12240 L St., Omaha

Tucked away in a West Omaha strip mall, Okinawa offers a mix of classic and contemporary specialty rolls at good prices. Their menu features a variety of maki, nigiri and sashimi that will please sushi purists as well as those who prefer more Americanized sushi (cooked fish, tempura fried, etc.). Okinawa's menu also includes a large selection of entrées, bento boxes, noodle dishes and more. Enjoy food and drink specials during happy hour every day from 3-5 p.m. and late nights Friday and Saturday. Okinawa also offers delivery service within five miles.

Sushi Japan | www.sushijapanomaha.com
14134 W. Center Rd., Omaha

Sushi Japan offers a wide menu of authentic maki, nigiri and sashimi, as well as the popular Japanese dish yakiniku. Diners who order yakiniku will be presented with bite-sized pieces of raw meat (in this case beef, chicken or pork) and vegetables which they grill themselves at the table. Sushi Japan is also one of a handful of Omaha sushi restaurants offering *omakase*. Meaning "I'll leave it to you" or "entrusting" in Japanese, *omakase* is a way of asking the sushi chef to serve you whatever he or she chooses. It's a great way for experienced or adventurous sushi lovers to branch out. Sushi Japan offers *omakase* for between \$50-100 per diner.

Matsu Sushi | www.matsusushiomaha.com
1009 Farnam St., Omaha

The first sushi restaurant in the Old Market, Matsu opened in 2004. This quaint restaurant is a favorite among patrons who prefer simple, authentic sushi as well as more creative maki (including a



Nebraska roll made with beef, scallions and spicy sauce). Matsu has a large menu complete with pictures of every item for the more visual among us. Other menu items include bento boxes, dinner entrées, noodle dishes and more. If you live or work downtown, consider stopping in for nicely priced lunch specials.

Maru Sushi & Korean Grill | www.marusushikoreangrill.com
5032 S 108th St., Omaha

Maru Sushi & Korean Grill offers a unique mingling of Korean and Japanese cuisines, brought to Omaha by mother-daughter team Boksoon Tamayo and Joyeon (Joy) Wang. Tamayo ran a popular Southwest Omaha Korean restaurant for ten years before opening Maru in 2010. Together, she and Wang have created a menu that features authentic Korean dishes as well as a seasonally inspired sushi menu driven by Wang, a trained sushi-chef.

MEDITERRANEAN WITH A DASH OF EVERYTHING.



HAPPY HOURS

EVERY DAY: 3 – 6:30PM
SUNDAY: 11AM – 9PM

For inspired Mediterranean cuisine with an American twist, welcome to Salt. Join us for a bite on the best patio in Omaha, or at the bar for a delicious cocktail.



SALT
AN 88 RESTAURANT

3623 North 129th Street
402.991.9088
www.salt88.com

SUNDAY
11AM – 9PM
MON – SAT
11AM – 10PM



In the Business

How I became the current caretaker of B & G Tasty Foods

by Eddie Morin

*Publisher's Note: This is the beginning of a new column called 'In the Business' that will let business owners, in their own words, tell us about the history of their place, how they came to be involved with it and what it's like to run it. For our inaugural column, I invited **Eddie Morin**, the owner of longtime Omaha institution and favorite **B & G Tasty Foods**. One of my personal favorite places in town, you can often find this publisher chowing down on one their specialty loose meat sandwiches, the Bee Gee, or devouring one of the best cheeseburgers to be found in all of Omaha. This will be a two-part column with the first part focusing on the history of B & G, while the second part will tell us what it's like to run it.*

All I can be certain of is what I have been around for. B & G Has been open since 1953 and the original owners are both dead. Furthermore, there have been long stretches of time that nobody really seemed to care much about B & G, so a lot of information is lost. I have been at B & G since 2001 and this is what I have been able to gather about our history.

B & G Tasty Foods open up in 1953 as a stand-alone little shack with little or no indoor seating. It was originally called B & G Tasty Treet. I have had a lot of people tell me it was never called that, but it was. I have a picture of it with a huge sign sticking out of the top of the building and it says "Treet". So there.

I also know that loose meat sandwiches were a fad at the time, especially in Iowa and eastern Nebraska. There were tons of loose meat shacks that popped up in the mid-fifties, and most of them have since closed down. Most of the places that served loose meat had "tasty treet" or "tasty treat" in the name. I do not know if this was a licensed name and these places were all loose (see what I did

there?) franchises or if they all just copied each other. I do know that B & G Tasty Treet changed to B & G Tasty Foods at some point. Nobody alive knows why.

I should get back to the owners for bit. The two original owners were Ken Bliss and Gail Gainsforth. That is where the B & G part comes from. Ken died before Gail did, so when most people come in now and want to talk about the original owner, they almost always mean Gail. I know Gail stayed at B & G until the late nineties, all the while standing in the outgoing food window and smoking a cigarette. I have never heard anything negative about him, and a lot of people have mentioned how nice and friendly he was to them.

From the time Gail retired (he eventually died due to diabetes related causes, not from smoking constantly) until I owned it, things went downhill. Kim Samuelson purchased B & G Tasty Foods from Gail's daughter Lori. Lori ran B & G for a couple of years, but apparently did not find the stress of running a restaurant worth the low income she earned doing it. Kim only had the restaurant for a year or two. There could have been a backlash due to the fact that B & G was simply no longer being run by Gail, but all I know is customers did not like the change to the restaurant. Kim could definitely sense this and decided it was time for her to move on. Kim sold the restaurant to Tom and Michelle Foley who own the **Holiday Lounge** and continued to run it for about seven or eight years. They both had a lot on their plate with other businesses and their three young children so they elected to let current employees of B & G manage and operate B & G. As is often the case, the employees did not care as much about the restaurant as a devoted owner would.

I was hired a year or two after they took over, but I was just a part-time college kid. I worked for the Foleys all through college. I graduated with a degree in teaching, specifically in middle school science. I wanted to enjoy teaching very much, and I hold teachers in a very high regard, but I was a terrible teacher. Student teaching was hell for me, and not because of the kids or my supervising teacher. I was uncomfortable doing it and every day feared being in front of the kids. While I was still student teaching, Tom Foley asked me if I would like to buy the restaurant from him. It seemed like a dream come true at the time, but it turns out the last few years of his ownership he was just trying to keep it afloat. I didn't know what else to do with my life, so I bought the restaurant

“When I took over the restaurant, I knew B & G’s was supposed to exist. Whether it flourished or floundered was sort of irrelevant.”

against the recommendation of my accountant. I suppose that ends the history as I know it and gets us to my current ownership.

I have been a customer of B & G Tasty Foods as long as I can remember. I don't remember my mom ever bringing me in as a child, but I do remember my dad bringing me in. I don't remember my dad ever going to great lengths to feed me or my sister as children. It seems we either always had hash from a can or went to B & G or Broncos. This was fine with me; My dad kept bringing us in and we kept eating Bee Gees (the famous loose meat sandwiches).

In college I needed a job and had a friend who worked at B & G. I asked him to put in a good word for me and I was hired. I

started as a cook and had no experience cooking before that. B & G felt like home to me right away and I was very comfortable right from the get-go. As I got more and more involved in B & G, I could see how it was really only existing on the extreme loyalty of our customers and that very little managing or planning was ever taking place. It existed because it existed and that was that. I was eager to get involved in more of the managing of B & G, so I sort of over-stepped my boundaries from time to time. Eventually, I ended up doing stuff like making schedules and hiring and firing employees as needed. This was never put on me; I just sort of did it because it needed to be done. You could say I just sort of oozed into management. I wanted B & G to run well and it didn't really matter if I was paid for it or was asked to do it.

When I took over the restaurant, I knew B & G's was supposed to exist. Whether it flourished or floundered was sort of irrelevant. Owning B & G was not in my life plan. B & G's should have died out long ago. It kept going and it sucked me in like a whirlpool. At one point, we were required by the plaza to get a new outdoor sign. The old sign got thrown in the dumpster when I wasn't there. I saw it before it got picked up and pulled it out and took it home. I nailed it to the side of my garage. I know how to use a hammer and nails and did a fine job mounting it. One morning however, I went outside and it was ripped off my garage and smashed into a hundred little pieces on my driveway. I thought, "Well that's too bad. That would be weird if this is some kind of omen of something to come."

That is the same day I was asked to buy the restaurant. I am not a superstitious person, but I have a hard time looking at that as a coincidence. I still don't know if the sign smashing should be taken as a good omen of a fresh start, or the point at which B & G forcibly took over my life with its loose meat grip.



FAST & LOOSE SINCE 1953



Made fresh daily using our super-secret recipe, our tasty loose meat sandwich hasn't changed since 1953. Stop in today and try one for yourself!

<p>No. 1</p> <p>BEE GEE Sandwich FRENCH FRIES & SODA</p> <p>\$6.25</p>	<p>No. 2</p> <p>BEE GEE Sandwich FRIES & SHAKE or FLOAT</p> <p>\$6.99</p>	<p>No. 3</p> <p>BEE GEE Sandwich HOME MADE CHILI & SODA</p> <p>\$6.99</p>
--	---	---



HOME OF THE LOOSE MEAT SANDWICH

BEVERLY HILLS PLAZA, 79TH & DODGE

402-390-6096

BGTASTYFOODS.COM



Pork chop with peppercorn gravy, red potatoes and green beans at Jackson Street Tavern

The Supper Club:

Old Market progressive dinner

story by Angela Thomas and Bailey Price
photography by Miseon Lee

***Publisher's Note:** Omega Omega Omega (Tri Omega), the culinary fraternity at the Institute for the Culinary Arts at Metropolitan Community College, strives to provide students with opportunities to apply and develop their skills through unique experiences. One of these experiences is the Supper Club. The Supper Club selects a restaurant once a quarter and works with the chef of the restaurant to provide a unique dining experience to challenge the palate and minds of the students with the unique ingredients and techniques found in that chef's kitchen. The article and photography for this article are also done by students.*

This quarter, The Supper Club took a trip downtown to see what the chefs at Upstream Brewing Company, Stokes, Rock Bottom Brewery and Jackson Street Tavern had to offer. This time the group sported four groups of seven to eight diners. The restaurants were asked to create a unique four-course menu for the evening. Each group experienced one course at each establishment, then rotated to the next. This setup allows students the opportunity to enjoy multiple places in one evening.

Upstream Brewing Company, at 514 S 11th Street, is a large upscale pub built into an old firehouse with a warm and upbeat environment. The groups were seated at a round table with a great view of the brewing equipment, which sparks conversation and makes the space inviting.

The first group was served a mixed green salad with a Hispanic flair. The greens were topped with spicy house-made chorizo, orange supreme, Mexican Parmesan cheese, tomatoes and radishes. The



Osso bucco at the Old Market Upstream

"It was a great evening to enjoy not-so-traditional pub fare at some of Omaha's favorite Old Market barroom restaurants."

salad was dressed with an aged sherry vinaigrette. The sweet from the oranges matched well with the spicy sausage. This course was paired with a hibiscus ale fresh from Upstream's brewery.

As soon as the second course landed on the table, the second group was overcome with a mouthwatering aroma. The delicious course was broiled fish tacos made with blackened cod, finished with a cabbage and jicama coleslaw dressed with sriracha mayo. This spicy and crunchy taco had a fresh taste that satisfied the whole group. Chef Brian O'Malley remarked, "I'm glad these are on the menu. I'll eat them again!"



Asiago crab dip served with crostini at Rock Bottom Brewery

Chef Jeff Everroad, the executive chef of the Old Market Upstream, came to the table to explain to the group what the beautifully plated main course consisted of. This chicken dish is Chef Jeff's take on osso buco. The chicken legs were braised in a lemon white wine julep. The legs were served on a bed of Parmesan whipped potatoes staggered with prosciutto wrapped green beans. The chicken had a perfectly crispy skin with a very moist flavorful interior. Very well seasoned, this dish was a great spin on a classic.

To finish the night, the last group was treated to an Upstream favorite, bread pudding. The bread pudding was fried up like French toast, which gave it a nice crunch outside while maintaining its creamy inside. The bread pudding was served with a warm vanilla custard and a tart strawberry to add some fresh flavor and cut some of the sweetness of the dish.

Stokes, at 1122 Howard Street, is a swanky grill and bar that prides itself on bringing southwestern flavors to Omaha. The dining groups were seated in their own private room off the main dining space. The room was cast in a warm light and the music was soft enough for conversations to be appreciated.

The first dish was a duck breast bruschetta and a mushroom stuffed with chorizo. Both the duck and the stuffing had a nice spice to them that seemed to balance each other when eaten together. The stuffing of the mushroom even had some cream cheese mixed in with the chorizo to help meld flavors.

The second dish was a wedge salad served with corn chowder. When diving into the salad, the group unanimously agreed the crunch was exactly what they were looking for in a second course. The chowder was a blend of sweet and smoky with a smooth texture that proved to be the best counterpoint to the crunch of the salad.

The third dish was the Mayan fire pasta with shrimp. As the name would lead you to guess, this dish packed some spice and heat. For some of the diners it was a little too much to handle, but the wine paired with it was delightful.

The final dish served was a crème brûlée with a berry drizzle on the side. It was a nice little ending as it provided just the right amount of creamy texture, sweet taste and a bit of crunch. The

berry drizzle was a counterpoint to the crème flavor that gave the dish a little something extra once the top crust was eaten away.

The third restaurant of the group was Jackson Street Tavern, located at 1125 Jackson Street. As the evening was cool and comfortable, the large garage door (which doubles as the front wall most days) was wide open, allowing the group to feel a calm summer breeze. There was a guitarist in the corner playing soft music that perfectly accompanied the wonderful food.

To start the evening, the first group received a beautiful bowl full of grits paired with prawns, Gouda, mushrooms and prosciutto. This delectable dish was seasoned with Tabasco and white wine. The diners felt that the tabasco was just right on top of this dish, adding a nice kick and good flavor. The cheese and prosciutto add just the right amount of richness and the shrimp was full of flavor.

The second course from **Chef Deke Reichardt** was a play on pozole which he called pozole con papas. This creamy soup was filled with chunks of potato, pork, roasted chilies and tomatillos. The warm, spicy bowl was topped with pico de gallo and sour cream. Everyone enjoyed the mild heat combined with the fresh pico and creamy soup with good corn flavor in it.

For the main course, the group was presented with a pork chop with pork belly, peppercorn gravy, red potatoes and green beans. The pork chop was topped with goat cheese whose tanginess was a magnificent compliment to the rich gravy. The gravy was very smooth and everything was perfectly seasoned. Some of the diners enjoyed a fruity sangria that was perfect for the summer night.

To finish the night, the last group of diners was treated to a s'mores brownie and vanilla ice cream that were to die for. On top were whipped cream and fresh berries. Everything on the plate played so well together. The dish was a delicious end to a relaxing evening in the Old Market.

HAND STRETCHED NEW YORK STYLE PIZZA

THANKS FOR VOTING US #1 AGAIN

RECIPIENT OF 31 BEST PIZZA AWARDS

READER'S CHOICE BEST of the Big O!

CALZONES • PASTA • SALADS • HOAGIES • APPETIZERS • BEER • WINE

391-1881 330-1444 344-2222
7834 Dodge St. 12997 W. Center Rd. 1109 Howard St.

TRY OUR DAILY LUNCH SPECIALS!
For banquets, parties, and meetings call 330-1444
(Up to 60 people)
Full Service Mon.-Fri. Nights & Sat.-Sun.
All Day Self-Service Lunch Mon.-Fri.
We deliver downtown!
WWW.ZIOSPIZZERIA.COM



Rock Bottom Brewery, 1101 Harney Street, is a place that invites you in to sit down and enjoy food and a beer with friends. The rotating groups were seated at a longer table that made it easy to see everyone and have a view of the sports being played on several televisions.

The first dish was an Asiago crab dip served with crostini. The dip was a nice blend of cheese and cream with green onions, tomatoes and crab meat. The thinner crostini gave the right amount of crunch to counter the creamy dip. The flavor was lightly meaty which made it perfect for people who usually shy away from seafood. It was a little large for a single person portion, but something perfect to share with someone before a second course.

The second dish was a mixed salad of romaine lettuce, well-seasoned croutons, cucumber, carrots, egg, tomato, sunflower seeds and raisins. The diners were given the option to dress their salads with the house ranch or a balsamic vinaigrette. The group enjoyed the various flavors going on in the salad but the standout was the sweetness of the raisins.

The third dish served was grilled chicken breast, smoky bacon mashed potatoes, mushroom gravy, crispy onion straws and green beans. The dish was well balanced in flavors and when each component was incorporated into the same bite it was quite delightful. A light and smooth white ale was paired with the dish.

The final dish was a hearty brownie made from brown ale paired with ice cream. Simple and straightforward, the dish had the richness of the brownie complimented by the smooth, creamy ice cream. This provided the group with a satisfying ending to the meal.

It was a great evening to enjoy not-so-traditional pub fare at some of Omaha's favorite Old Market barroom restaurants. The diners left that night very full and with a greater knowledge of what the Old Market has to offer.



Crème brûlée with a berry drizzle at Stokes

FINDING THE FOOD

The Black Crow Restaurant & Bar

by Marq Manner



Recently, I found myself helping a friend out on a photo shoot near Beatrice, Nebraska. The models were cows, tractors, golf greens, and fields of beans and corn. Not the most glamorous shoot and not the most glamorous area.

I had never been to Beatrice before and found it to be charming and nice – a larger small town. We saw current political graffiti painted on a downtown roof that reminded me of the cold war era 80's in the larger cities. There was a small permanent popcorn stand on one of the sidewalks that someone could probably make some money with if installed in Benson or The Old Market. When we pulled into town for lunch we saw a few places that looked like standard bar and grill fare and then were pulled in by a nice hanging sign that said The Black Crow.

“The Black Crow has everything going for it... The service was excellent, the atmosphere was fantastic and the food was reasonably priced and very good.”

We walked in and were surprised by the long room filled with dark oak booths and a few larger tables at the back. Every seat was filled and we were offered a seat at the massive oak bar while we waited. Our wait was very short, after which we were put in a booth

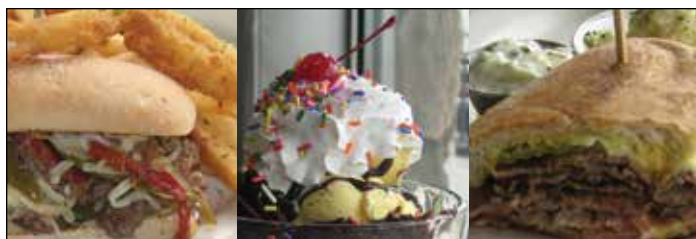
that had a sheet of paper over the table, complete with nice china and silverware. It was all pretty fancy for lunch in a small town. Hell, it was pretty fancy for lunch in Omaha. Thankfully the lunch prices did not reflect our surroundings.

We had menus brought to us and ordered sodas. The lunch menu was vast and had wraps, sandwiches, pizzas and entrées listed. Our friendly waitress read off the list of specials for the day, along with their ingredients, like a pro. It seems that they have different and unique wraps, quiches and stromboli daily.

I went with a pepperoni and salami stromboli and my friend went with a Philly cheese steak. I also ordered their mushroom soup. A bowl of hot bread was brought out along with a carafe of olive oil to dip the bread in. My mushroom soup soon followed and the first spoonful found me tasting what was possibly the best mushroom soup I have ever had. I had my friend try it and he immediately ordered a bowl for himself. It was a dark and rich broth that kept its appeal until the very end. I dipped my bread in both the soup and olive oil separately.

Our entrées came and my friend's Philly was large, full of beef and loaded with cheese. He said it was very good, but would have been better with fresh mushrooms. My stromboli was loaded with melted mozzarella cheese, pepperoni and salami, and the bread that surrounded it was light, flaky and buttery. It was excellent.

The Black Crow has everything going for it, and with a full bar and craft beer selection, I would even pull up here for just a couple of drinks in the evening. The service was excellent, the atmosphere was fantastic, and the food was reasonably priced and very good. It's one of those rare places that I wouldn't hesitate driving a couple of hours (round trip) for a meal, and I will as their dinner menu looks even better.



Find your inner foodie
- satisfying foodies for over 50 years

ALL NEW MENU

*New creations, culinary classics,
traditional favorites & perfect Bloody Marys*

Outdoor deck coming soon!



5914 Center St. Omaha, NE

402-551-0552

www.petrovs.com

Open Monday – Saturday, 6am - 9:30pm. Closed Sunday.



An Interview with Restaurateur Terry Alexander

by Erik Totten

In my world (as someone who works for a magazine covering the food and spirits industry), if you mention that you're going to Chicago and you're looking for places to go and things to do, there are a few givens. Of course, most of them involve eating and drinking - get a hot dog and a big pizza, go see a Cubs game, eat at **The Publican** and drink at **The Violet Hour**.

In the early days of the magazine, being the super-informed publisher that I was, I would say things like, "The Violet Hour? What's that?" or, "What's a Publican?"

Typical reactions usually started with, "Are you serious?" but after the scorn my ignorance inspired faded, I learned that The Violet Hour is one of the nation's premier craft cocktail bars; it's cool and inspired with a speakeasy-ish vibe. The Publican, I found out, is considered one of the premier gastropubs in the country and a must-do for any food publisher-in-training. A version of this conversation was always followed by one additional fact.

"She was a huge fan of FSM and had a story idea for me... he seemed like kind of a big deal."

"Oh yeah, one of the owners is from Omaha, too."

In the perfect story this would be the part where I tell you that, upon hearing this, I was then inspired to set off on a journalistic fact-finding mission to discover the true identity of this formerly-local mystery man owner.

The reality is less inspired but simpler to explain.

His mom called me.

Well, actually, his sister emailed me, but after I was not able to connect with her, his mom called me.

She's a lovely woman, in that way that all proud mothers are when they talk about their children. She's also very smart: she had me at 'hello' when she told me that she was a huge fan of *Food & Spirits*

Magazine and had a story idea for me. That's when she mentioned that her son, **Terry Alexander**, is involved with The Publican and The Violet Hour and that he is from Omaha.

I, being the shrewd journalist that I am not, immediately didn't put any of the pieces together. In other words, I instantly *didn't* recognize that the rumored 'one of the owners of The Violet Hour and The Publican' and this Terry could be one and the same. In fact, although it was clear that she loved him deeply and was very proud of him, I came away from the conversation thinking that Terry sounded like one hell of a bartender or line cook. Considering the types of establishments those places are, that's still saying something and is a fine compliment.

So a couple of weeks later, I was running out of mindless things to do to avoid work and remembered my conversation with that nice lady, Jan, about her son Terry. So, acting in the interest of my finely-honed investigative reporting instincts, I broke out the 'ole Googleizer and looked him up to see if I could find anything. My intensive labor of typing his name into Google and the minutes of pouring over the results led me quickly to a conclusion.

Turns out, *Terry* is the guy that is from Omaha and is one of the owners of The Violet Hour and The Publican (and a variety of other places). Journalism!

Although it took me a while, and Jan's encouragement, it was clear to me that this, indeed, was a great story idea. If the simple fact of the rumor, and no one in Omaha knowing who he was, wasn't enough, the fact that The Publican and The Violet Hour are such esteemed establishments certainly was. In fact, he seemed like kind of a big deal.

Suitably intimidated by what I was able to gather from online research, I called Terry, who was, naturally, in Chicago, and left a message to arrange an interview, either through email or on the phone. My plan was to arrange an interview for far enough in advance that I could do more research and go into the interview completely prepared (and not as intimidated). To be honest, I wasn't entirely sure someone with his accomplishments would bother to call back a humble publisher writing for a magazine he probably had never heard of.

He called back within a few days (*gasp*) and said he would be in Omaha to visit his parents soon and we could meet in two days, Friday, and talk then. We met at **Aroma's in Benson** with Terry looking like a rock star (imagine the *cool* musicians that play **The Waiting Room**), and me, nervous, sweaty and, initially, stumbling over my words.

I shouldn't have worried. Like his mom told me, he's from Omaha. He's one of us.

After the initial greetings, I was put at ease by the first question he asked, "What happened to **Louies?**"

"We would go there in high school, and I've been coming back to Benson and seeing it when I visit my parents and that sign, it's so iconic," he explained. "It's got to be saved."

"After the initial greetings, I was put at ease by the first question he asked, 'What happened to Louies?'"

That's right, one of the nation's top restaurant and bar founders broke the ice by showing concern for a Benson institution. I liked him immediately.

Terry was born in Omaha and graduated from Omaha Prep High School in 1981. He then attended the University of Nebraska at Lincoln, where he received a Bachelor's Degree in Journalism, and then Northwestern where he received a Master's Degree in the same in 1986.

"I tried advertising first but advertising was at an all-time low," he explained. "I couldn't get an advertising job to save my life."

After a (thankfully) unproductive stint in pursuit of an advertising job, he landed a job in a bar, met some people and worked a variety of other jobs in the industry.

"I was actually saving my money to start a coffee shop in Omaha," Terry said. "I was working six shifts at a college bar during the day, three shifts at a gay night club, and then Friday and Saturday at a rock club."

"I'm a firm believer in getting the right people around you and letting them do what they are great at."

After a manager at one of the bars he was working at told Terry about a bar he knew of that was for sale, he, in 1989, became an owner of his first bar, **Danny's Tavern**, still open and now an institution. And, of course, he didn't stop there. Terry opened **Mia Francesca**, next, in 1991, and has continued opening a wide variety of restaurants and bars (see side bar) at a frantic pace. His latest venture, **Nico Osteria**, opened earlier this year and was recently named one of the 10 best restaurants to open in 2014 by *Esquire Magazine*. **Dove's Luncheonette**, offering up Mexican-inspired soul food, alongside a tequila and mezcal-focused bar program, while not open at the time of this writing, will be open by the time you read this.

Despite enjoying the success that he has, Terry comes across as a very humble and down-to-earth guy (remember, he's an Omahan). He's quick to give credit to his business partners, coworkers, employees, friends and family (Michael Noone, Donnie Madia, chef Paul Kahan, Carol Watson, Kristin Alexander, among many, many others).



The Publican. Photo by Joni Cat Anderson



We make the pizza you deserve. That's why we only use all natural meats and fresh ingredients to make our homemade sauces and signature dough. We have a variety of unique and familiar pizzas to choose from.

Top finisher in the 2014 FSM Pizza Review

DINE IN • CARRY OUT • DELIVERY • FUNDRAISERS • EVENTS

5138 N. 156th Street (SW corner of 156th & Fort St.)

WWW.PIZZAPIEGUYS.COM



Our sweet cream pancakes are sure to make your next fundraiser or event a hit! So rich and sweet, kids love them! We take care of all the set-up and clean-up!

CATERING FOR FUNDRAISERS & EVENTS

402.715.5050



The Violet Hour is known for their rotating mural art that is the front of their building. This tribute to Omaha's King Fong, was, as Terry said, an "ode to Omaha."

"It's really a team effort in everything we do and my partners deserve all the credit," Terry explained. "I've been fortunate to meet a lot of great people and I'm a firm believer in getting the right people around you and letting them do what they are great at. That's important and that's how we want to build things."

As you might imagine, he keeps very busy all day with work-related things but he gets his best moments at the beginning of every day with his family.

"My favorite part of every day is spent in the morning with my daughter and wife," Terry said. "I wake up every morning and feed my daughter, Audrey, and we all have breakfast together."

Where once he wanted to keep founding restaurants and bars, his goals are starting to change.

"In some ways I feel like our focus is starting to change in that we really want to concentrate on investing in the community and our people, instead of doing more projects," Terry explained. "Along with keeping our current places on point."

His Omaha connections abound with the people he works with, the people he hires and the people he's still in touch with. Although he spends most of his time in Chicago, Terry still has a number of Omaha favorites.

"When my wife and I come to Omaha we go to **Dundee**. We like **Pageturners**, and the **Old Market**, and of course **Benson**," Terry explained. "A lot of my friends send us **La Casa Pizza** – we love it."

"I'm so impressed with what has happened in Omaha the last several years. We had a meal at **The Grey Plume** and it was impressive. We love **Dante**, it was great. **Krug Park** is good and so is **Side Door Lounge**," Terry added. "I'm really proud of what Omaha is doing."

Sometimes, when you interview someone for an article, you may not like the person or enjoy the company, but you do it because it's your job and you need to fill space – it may not be fun or feel particularly good, but daddy has to pay the rent. But sometimes, although it's rare, you do it because it feels good. This time was one of the latter and, as it turned out, I met someone that I genuinely like and felt like I truly got to know, if just for a minute.

So, the moms win this round. To Terry's mom, Jan, thank you for giving me, despite my initial indifference, such a fine story to write. You and Ray have raised a fine man. We'll claim him, too.

Timeline of Terry Alexander Restaurant & Bar Openings

BUSINESS	NEIGHBORHOOD/ADDRESS	TIME PERIOD
Danny's Tavern	Bucktown, 1951 West Dickens	opened 1989, currently operating
Mia Francesca	Lakeview, 3311 North Clark	opened 1991, currently operating
La Sorella di Francesca	Downtown Naperville, 18 West Jefferson	opened 1993, currently operating
Soul Kitchen	Wicker Park, 1576 North Milwaukee	opened 1995, sold interest in 2003
OKNO Restaurant	Wicker Park, 1332 North Milwaukee	opened 1997, sold business in 2000
Tizi Melloul	River North, 531 North Wells	opened 1999, sold interest in 2003
MOD Restaurant	Wicker Park, 1520 North Damen	opened 2000, reconcepted in 2005
Francesca's Bryn Mawr	Uptown, 1039 West Bryn Mawr	opened 2002, currently operating
Sonothèque Lounge	West Village, 1444 West Chicago	opened 2003, sold interest in 2009
Francesca's Forno	Wicker Park, 1576 North Milwaukee	opened 2005, currently operating
Del Toro	Wicker Park, 1520 North Damen	opened 2005, reconcepted in 2007
The Violet Hour	Wicker Park, 1520 North Damen	opened 2007, currently operating
The Publican	Fulton Market, 837 West Fulton	opened 2008, currently operating
Big Star	Wicker Park, 1531 North Damen	opened 2009, currently operating
Publican Quality Meats	Fulton Market, 835 West Fulton	opened 2012, currently operating
Nico Osteria	Gold Coast, 1015 North Rush	opened 2013, currently operating
Dove's Luncheonette	Wicker Park, 1545 North Damen	opened 2014, currently operating
Publican Quality Bakery	Fulton Market, 808 West Lake	scheduled to open in October 2014



Babysitting After Midnight

by Jesse Erickson

fsmomaha.com

Well dear readers, I'm back! In this issue I'll be (hopefully) helping out a few of our readers that came to me with some questions about spirits. The first of which is the history of the Moscow mule, which I must confess, until now I didn't know too much about, beyond how to make them and drink them.

"I hope you have fun trying my suggestions and I hope you let me know if you like any of them."

The other is a little bit more ambiguous. Christina Roberts asks about how to switch up her drink order, which is a wee bit harder, but is definitely a fun question to tackle. I want to remind all of you awesome humans that if you ever have a question about drinks, bartending, bar life or a bar in general feel free to ask! I love where this column is going and it can only get better with the help of you.

So to begin, we'll start with John Urzendowski's question;

"I'm an avid reader and follower of Food & Spirits Magazine and I'm a huge fan of your last cover. I'm aware that the Moscow Mule has become an extremely popular cocktail in all kinds of bars and grills across the country. My question has to do with the copper mug in which they're served in. What's the reason for it? Is there some kind of chemical reaction that takes place? Would the cocktail itself taste differently if it was served in a traditional cocktail or pint glass? This question has plagued me and nobody can answer it. HELP!"

Like I said before, I had very little knowledge about Moscow Mules beyond the superstitions that surround the drink. One of

those superstitions is that the copper mug is used because it changes the flavor of the drink, which makes it better than if it was in a regular glass. Another myth is that the copper is used to keep the drink colder for longer. Through my extensive research (which was really me just trolling the internet for answers one afternoon) I found nothing to validate these tales of the copper mug. Instead, what I discovered was a history of a few very smart men that joined forces, kind of like Captain Planet and his Planeteers, to come up with a great way to market a drink with their combined products.

Once upon a time, 1941 to be exact, two gentlemen came together, one of whom was John G. Martin of Hublein Bro. Inc, a spirits distributor that had just acquired Smirnoff and "Jack" Morgan, and the president Cock n' Bull, a maker of ginger beer. One night they got together, drinks were going around and around, and one of them thought, "Hey, you have vodka and I have ginger beer, I wonder how they'll taste if we mix them together" (this is not an exact quote because I wasn't there, I'm just assuming this is how it went down).

The other gentleman, again I'm not sure who started this chain of events, but it's all put in the same glass so who cares, said something along the lines of "Heck Yes!" So a round of Smirnoff mixed with Cock n' Bull ginger beer was brought to where



they were seated. It was good, but not quite good enough, so they started experimenting. With what I'm not exactly sure, all I know is that the best combination was with lime juice. The name Moscow Mule came from the vodka craze that hit the U.S. during the '40s. Martin and Morgan wanted to capitalize on this craze but wanted an original name for their drink. Moscow, an obvious reference to the Russian-born spirit vodka. Mule, however, I couldn't find any definite information about. Perhaps they just thought they sounded good together - Moscow Mule, it just runs off the tongue so well.

The copper mug was a marketing gimmick that fell into their laps more or less. One of the guys had a friend with a copper mill which apparently had a lot of copper mugs just hanging out, not being used. The proverbial light bulb went off and viola, the drink was put into a copper mug. In Hollywood the two got many celebrities to begin drinking the Moscow Mule by engraving that celeb's name into the mug, making the celebrity feel special and cherished and awesome, I'm assuming, because that's how it would make me feel. So there you are, the History of the Moscow Mule.

Now on to Christina Roberts question. She asks;

"Jesse - I love dessert drinks and tequila, and at times I am at a loss for what to order. When I'm at a bar that doesn't have a cocktail menu I usually play it safe with a beer or vodka tonic, I have also had my fair share of a variety of margaritas. I would like to change up my palate and try some other drinks. What are some drinks you'd suggest that aren't so froufrou but also aren't bland to try?"

So this question is a little bit trickier to answer, mostly because I can't be face to face with Christina and ask her my series of questions. My series of questions begins with what kind of base do you like? Gin, vodka, whiskey, tequila, etc. From there I go to sour, sweet, something in the middle? Most bartenders have a go to drink



after you've answered these questions. Christina, since you like tequila, and margaritas, I might suggest something along the lines of a pink tequila gimlet. This consists of your favorite tequila, lime juice, simple syrup and Peychauds bitters.



1 ½ oz tequila
 1 oz lime
 1 oz (or to taste) simple syrup
 4 to 5 dashes Peychauds bitters

This drink will be nicely sweet, sour with a nice balance of crisp bitters to balance everything, plus it becomes a gorgeous pink hue.

If you're feeling savory, most bars have the ingredients to make Bloody Marys. A great version of this is the Bloody Maria. If you want to make this at home it's not too hard either. In fact it's a great way to impress friends. You need a few ingredients but this is most definitely a drink that is fun to experiment with. When I make these at home I use an inexpensive, but descent tequila such as Sauza or El Cabrito, but again get whatever kind of tequila you like the most for the price point you want to spend.

You'll also need tomato, or clamato, juice if you enjoy clams. This drink is excellent with either choice. Add some basic spice ingredients from your spice cabinet like dill, garlic salt/powder, pepper, etc. In all honesty this is the point where you get to go wild and be the chemist in the drink kitchen. Add everything or nothing at all, experiment and figure out what you like. One of my favorite spices to add is a delicious Spanish smoked paprika that I found at Penzey Spices. It adds a yummy smoky, slightly sweet spice flavor. It's my favorite spice in my arsenal.

**"If you're in a whiskey mood,
 a Horse Feather is yummy. Most
 bartenders should know this one."**

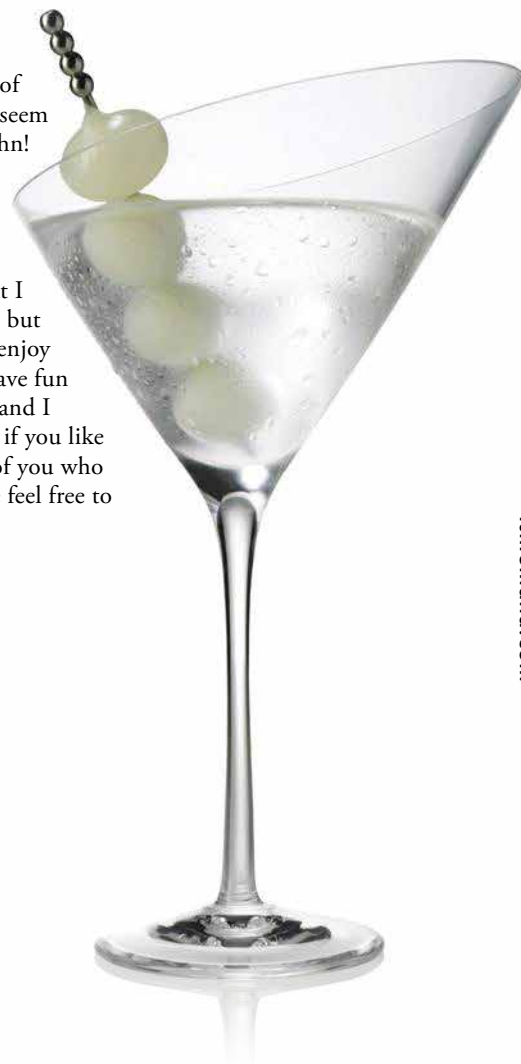
However, don't forget the salted rim, lime juice and your favorite hot sauce to make it nice and spicy. With this drink, the proportions are up to your taste buds, with the exception of the tequila. With this drink you should use between 1 ½ oz to 2 oz of tequila, but from there on out have fun. Add one thing, try it, add another, try it, and continue with this until you've made the most fantastic Bloody Maria ever. And when you make it, let me know because I'll want to try it!

If you're in a whiskey mood, a Horse Feather is yummy. Most bartenders should know this one, but if not, it's pretty simple. It's Jameson or any Irish whiskey, ginger beer, bitter and a lime wedge. For a vodka drink perhaps try a vodka Collins. It's basically vodka with fresh lemonade. This drink is really refreshing and very easy to drink. It consists of vodka, fresh lemon juice, and simple syrup and topped with soda water. If you like gin, try a gin Gibson. This is another easy drink to concoct; it consists of gin, dry vermouth and

a cocktail onion. It's incredibly flavorful and a popular drink from the '50's.

Christina, I hope this helped you a little bit, if not, always ask the bartender that's helping you. They'll be able to help you, and should be more than happy, to make you a drink that you'll love and that's new to you. If they don't want to, come find me and we'll have fun with alcohol together until we find you a drink.

We'll all of my loves, I hope this has been yet another fun and informational article for you. It was most definitely a fun one to write and I must thank, from the bottom of my heart, John and Christina for these awesome questions. It was fun to research the history of the Moscow Mule, something that will most definitely be fun to tell the patrons of the bars I work in. I'll seem really smart, thanks John! And to Christina, I had so much fun answering your question and getting back to the drinks, that I not only love to drink, but the ones I thoroughly enjoy to make. I hope you have fun trying my suggestions and I hope you let me know if you like any of them. For any of you who have a question, please feel free to ask!



fsmomaha.com





The Industry Choice

Provide service or be servile by Jill Cockson

The professional bartender of the Pre-Prohibition era was a respected and skilled tradesman, working only with preferred spirits, hand-cut (or hand-crushed) ice, fresh ingredients, house-made tonics, syrups, and tinctures. He was a manager, a bookkeeper, a quasi-psychologist, a storyteller and entertainer. She had the daily news. His repertoire ran the gamut of liquor, beer, wine, coffee, tea, and tobacco. She was a true service professional who provided a hospitality experience alongside his products, and he did so with a smile. Between 1920 and 1933, Prohibition nearly caused the extinction of the American bartender. The vast majority of professional bartenders of the era either relocated to a place where they could legally work, or simply sought other employment. A few, however, remained employed underground and/or contributed to the progression of cocktail culture as writers.

“If we want our patrons to respect us, we need to earn it... It is time to take our industry back.”

As the Post-Prohibition professional bartenders began to re-populate, they did so with a weakened community skill set, the result of over a decade of lost mentorship. Traditional methods gave way to readily available, commercial mixers. Synthetic preservatives and artificial sweeteners hijacked the American palate. Skill gave way to more cost-effective, profit margin-driven models. The resultant industry status quo all but eliminated the demand for quality products, let alone the true service experience. The professional bartender was demoted to ‘drink-slinger’.

Something that our industry needs to take ownership of is the fact that for decades we have gotten away with charging an excessive product mark-up without any real justification. Sure, there is the

rent and the utilities, but a significant part of our profit margin includes (in theory) a charge for training staff members who are able to provide a memorable service experience. Whether you work a dive bar, or deal in craft beer, wine, or fine spirits, you should be able to talk about your products and know how to use them. We are the only industry that gets away with selling a product that we know nothing about...and gets tipped to do so. We cannot be upset, then, that Joe Public shows up and reserves the right to behave poorly when you don’t carry his favorite beer, or his favorite sports channel is not available. We have created this public monster (that we so often like to complain about) because, out of laziness and greed, we exchanged ‘service’ for ‘servitude’. If we want our patrons to respect us, we need to earn it.

Our time is up. As consumers gain greater access to information through online resources, travel, and social media, quality products and service are back in demand. As we continue to correct our path, and to re-establish the reputation of our profession, two things happen. 1) We can feel good about the prices we charge, because we are actually providing something in addition to the products. 2) We re-establish service (as opposed to servitude), where we don’t have to be for everybody. In an environment where people come for products and the service experience, you regain control of that environment. If you are protecting an environment for a specific demographic to enjoy, then you do not have to tolerate demands for products outside of that scope, and you do not need to tolerate behavior that is disruptive to it.

Yes, providing actual service is harder than being servile, but in our industry, it is the provision of service that emancipates us from a position of servitude. Our skill set frees us to choose our consumer. If you reduce the only possible complaints to things that fall outside the scope of your target demographic, you win. Not even Yelp has power against an environment that is focused and delivers what they set out to deliver. It is time to take our industry back.

Fus-Asian

Spicing up autumn afternoons with Asian-inspired infusions

by Mallory Finch



Peruse this collection of infusions inspired by the cuisines of several well-known Asian countries. Some are complex, some simple and elegant, all are delicious. Let their spices and savory notes transport you into autumn.

“Some are complex, some are simple and elegant, all are delicious. Let their spices and savory notes transport you into autumn.”

Masala Chai Rye

The delicious and luxuriant flavors of traditional Indian masala chai (spiced black tea) evoke autumnal weather as well as American pumpkin pie or apple cider – probably because they share many of the same ingredients. The spice blend pairs neatly with rye whiskey, which has a spiciness of its own as well as an oaky, rounded sweetness. Rittenhouse makes a great base, with a low price point, great flavor and enough backbone to stand up to the strong spice. When selecting a black tea look for something malty, like a mild Assam.

- 750mL rye whiskey
- ½ cup loose black tea
- 3 tbsp fresh ginger root
- 2 cinnamon sticks
- 1 tbsp whole cloves
- 2 star anise pods
- 2 nutmegs

Prepare the dry ingredients

Peel and grate the ginger root. Snap the cinnamon sticks into pieces to release their aromatic oils. Use a mortar and pestle or a mallet to gently crack the nutmegs. Place the dry materials in a clean Mason jar and cover with the whiskey. Seal and label the jar, then stash it somewhere dark and cool for a few weeks. Strain the infused whiskey; discard the solid materials. Strain again to remove any sediment. Rebottle the whiskey and use it to make a spicy, sweet cocktail on a chilly night.

Agni Punch (serves one)

- 1 part masala chai rye whiskey
- 1 part coconut milk
- 1-2 tsp honey
- orange peel

Bring the coconut milk to a gentle simmer. Measure the infused whiskey into a heatproof glass. Pour the heated coconut milk over the whiskey, and stir in the honey. Gently swipe the rim of the glass with a piece of orange peel to leave behind a fragrant trace of citrus oils. Float an orange spiral on the beverage for garnish.

Chrysanthemum Vodka

In traditional Chinese medicine, chrysanthemum flower treats a variety of complaints with an ancient reputation as a cooling herb. The plant has a particular affinity to the liver and the eyes. Chrysanthemum blooms in the autumn, but its delicate flavor can be bottled and savored throughout the year. Employ a neutral base spirit to allow the floral and tea notes to really shine through – locally distilled **Cut Spike** vodka works perfectly well for this infusion.

- 750mL vodka or similar neutral spirit
- 1 pound chrysanthemum tea

Prepare the dry ingredients

Chrysanthemum tea – essentially just the dried flowers – can be found in many teashops, health food stores and Asian markets. Simply place the flowers in a clean Mason jar and cover with the liquor. Seal and label the jar then stash it somewhere dark and cool for about a week. Sample the infusion – if it tastes weak, cap the jar and let the mixture infuse for another week. Strain the infused spirit; discard the flowers. Rebottle the spirit. To use, pair with soda and simple syrup for a cooling Collins on warm autumn afternoons.

Golden Flower Lemonade (serves one)

- 2 oz chrysanthemum infused vodka
- 2 oz Koval chrysanthemum & honey liqueur
- 1 oz fresh lemon juice
- soda water



Shake vodka, liqueur and lemon juice over ice and pour into a highball glass. Top with soda water and a twist of lemon.

Vietnamese-Inspired Coffee Brandy

Strong, sweet coffee – my favorite aperitif to a delicious bowl of bún or a hearty bánh mì. This infusion employs a brandy base, another nod to the French colonial history of Vietnam. Choose a coffee bean with fruity notes to complement the spirit. For the brandy, choose something of a higher quality. Many infusions can be done with a less expensive spirit, but unfortunately the quality of American brandies varies wildly. I prefer a craft variety, such as Clear Creek Distillery Oregon Pot-Distilled Brandy.

750mL good quality brandy

8 to 12 ounces good quality dark roast coffee beans

Green cardamom pods, quantity adjusted to preference

Prepare the dry ingredients

Grind the coffee beans to a coarse grind to release more of the beans' aromatic oils. Use a mortar and pestle or the heel of your palm to gently crush the green cardamom pods. Place the dry materials in a clean Mason jar and cover with the brandy. Seal and label the jar, then stash it somewhere dark and cool for a few weeks. Strain the infused brandy; discard the solid materials. Rebottle the brandy and enjoy with bánh patê sô (a delicious, flaky meat pastry inspired by French cuisine).

Brandy Indochine (serves one)

2 parts coffee-infused brandy

1 part sweetened condensed milk

1 part half & half

pinch of ground cardamom (optional)

Shake ingredients over ice and strain into a chilled cocktail glass.

Sprinkle with cardamom.

Mugicha White Whiskey

When Westerners speak of barley beverages, the topic is usually beer. In Eastern Asia, it's a slightly different story. Mugicha, or roasted barley tea, enjoys enormous popularity as a summertime non-alcoholic beverage in Japan. In Korea, folks consume barley tea (known there as boricha) year-round. The tea appears at markets in several forms – loose roasted barley corns, individual tea bags of roasted barley, and a pre-bottled version for convenience. This infusion combines the toasted maltiness of roasted barley with white whiskey. The variety of white whiskey and the type of barley (hulled, naked, and pearl) will have a profound effect on the outcome of the

infusion. This infusion recipe includes roasted barley with 100% rye whiskey and the addition of green tea leaf. The result is a spicy, floral infusion with notes of malt and grass.

750mL Koval White Rye Whiskey

1 cup uncooked barley

¼ cup high quality green tea leaves

Prepare the dry ingredients

Pour the barley into a large, dry skillet and toast over medium heat for ten minutes. Stir the grains and shake the skillet every once in a while to ensure an even toasting. When the grains turn rich brown in color, remove them from the heat source and spread over a paper towel to cool. When the grains have cooled completely, place them with the tea leaves in a clean Mason jar and cover with the white whiskey. Seal and label the jar, then stash somewhere dark and cool for a few days. Sample the infused liquid every day or two to control the strength of the flavor – especially if you choose to add green tea to the infusion. If the green tea infuses too long, it will impart a strong bitterness to the whiskey. You can even strain and discard the tea leaves to allow the barley more infusion time. When the balance feels just right, strain the infused whiskey and discard the solid material. Rebottle the whiskey and enjoy it straight up or on the rocks, savoring the complex balance of grains and greens.



**DIXIE QUICKS
NOW HAS
MENUS!**

DIXIE QUICKS
Public House

157 West Broadway Council Bluffs, Iowa

712.256.4140

online at www.dixiequicks.com

Globally First

Whiskey dispensing makes its mark in Omaha by Jessica R. Clem



Every detail inside Grane is handcrafted and unique, right down to the Dewey Decimal-style labels detailing whiskey flavor descriptions

Imagine creating an appeal to a global company whose business plan is, metaphorically, carved in stone. Picture the change is accepted. The result? An exclusive bar in the middle of the Midwest, complete with a dispensary system that is unlike anything else in the world. That is exactly the story wrapped around Omaha's newest and most innovative whiskey bar, **Grane**.

WineEmotionUSA is a global leader in the spirits industry, and no stranger to Omaha. The company provides the dispensary system for Brix at both Omaha locations.

"When Riccardo Gosi, the founder of the company was in town, I talked to him about dispensing spirits," said Dan Matuszek, owner of Grane. "It wasn't a part of the plan."

"We aren't the first people to open a whiskey bar, but we are the first people to do it with this technology."

The conversation was bolstered with the success of small sample pours in Omaha from Brix, another Matuszek run establishment. "Fast forward six months, and the owner came back and said with the massive growth of whiskey consumption in Nebraska, and nationally, let's take this on."

Recognizing the potential of a cornered market, Matuszek persuaded the company to give Grane global exclusivity with the sleek dispensing equipment, Bartender by WineEmotion.

"I wanted us to be the guinea pig for this system," he said. "The fact that they adjusted their entire year plan for us is remarkable,

but the fact that this system is the very first of its kind anywhere, and it is here in Omaha? Truly amazing."

The popularity of craft cocktails and whiskey has surpassed expectations, not only in Omaha, but all over the world. Disappearing in a saturated market, however, is also a main concern for new bars. Bar owners like Matuszek have found that innovation is the antidote.

"The concept of dispensing wine, for instance, is very successful, and we decided to try the same thing with whiskey," he said. "We aren't the first people to open a whiskey bar, but we are the first to do it with this technology."

The idea of a small pour system helps provide a breadcrumb trail for consumers to try new whiskey in an unintimidating manner. "People always want to try before they buy," he said. "The ability to do this is helpful for people who want to try pricey spirits before they invest. And they can try different whiskeys at their own pace."

Wanting to stay away from a "man-cave" set up, Grane is built around accessibility and appeal to men and women of all ages and demographics. "It's really amazing how many groups of women we have come in here," he said. "Some of them have never tried whiskey before, and they get to do it in a manner that is fun. We are not only in the restaurant business, but also the entertainment business."

The juxtaposition of two eras of whiskey is evident when one first enters the bar. Velvety, rich colors highlight the 20s and 30s era design, complete with handmade chairs and a buttery smooth bar softly lit with LED lights.

"Every detail in this place is hand selected and unique," he said. In a splash of brightness, five machines with seven bottles each, totaling 35 bottles, stand at attention in the Bartender set up,

perched beneath their Dewey Decimal style labels, detailing flavor descriptions.

"The way the system is set up is that a customer loads their Grane card with money when they come in. They then slide the card in whichever machine they want, and an icon appears with desired pour size, which comes in three options: half ounce, full ounce, and an ounce and a half. "The great thing about the card system is, once you use the card, it activates all the machines, so the taster can move with ease."

"By blending innovative technology with vintage style, Grane has set itself up to be a lasting establishment in a sea of whiskey bars."

On the east side of the bar, a brick wall breaks the smoothness of the decor.

"We actually bought these walls from a buyer that specializes in historic bricks," Matuszek said.

The last remains of a brewery from 1870 Cleveland, rough details on the bricks were left as found, including a splash of light sea foam on a brick near a booth. "This was from the brewery sign that was ripped from the front," he said. "It's a detail that is a great conversation starter."



The whiskey dispensing system at Grane is the first of its kind

Every nook and cranny has been accounted for in this cozy bar. A standing bar near the dispensing machines encourages customers to socialize over pours of whiskey, with the Grane logo engraved on each side in gold plate.

"We really want to appeal to the business traveler, and make it easy for people to stay for a while and enjoy themselves," Matuszek explained. "We have USB hookups through all the bars. The chairs are custom made to be comfortable for people who want to stay and work on their laptops."

Another way to make people stay at the bar? Offering amazing food. Grane has a small plate menu focused around items that can be easily enjoyed along with spirits. Keeping food local helps bolster the already impressive menu. Nebraska-based **Shadowbrook Farm** provides fresh chevre for the Warm Goat Cheese Fondue, and drunkernickel rye from **Culprit Café** is the offered bread plate. Local chef **Clayton Chapman** of **The Grey Plume** and soon to open **Provisions** is collaborating on a series of sausages.

"We are working with Chapman on whiskey inspired foods," Matuszek said. "We have five types of sausage, and a dry aged salami that is washed with bourbon."

Another popular snack is the Grane "rail mix," a mixture of nuts and wasabi peas, pretzels and cacao nibs.

For those who don't care to try samples of whiskey, you can instead order a cocktail from a full bar with over 300 bottles of whiskeys, scotches and spirits. Six draft beers feature local brews from **Borgata Brewing and Distillery**, **Zipline** and **Nebraska Brewing Company**. But the most popular draft? An old fashioned. A blend of Wild Turkey 101, sugar, orange and bitters, this beloved cocktail gets an upgrade at Grane on the tap. The digestive Amaro, an Italian herbal liqueur that is sweet and bitter, commonly consumed after dinner, shares the tap.

"We offer our draft Old Fashioned that is proportioned perfectly. People love the idea of a cocktail on tap," Matuszek said.

The details in this impressive bar make it memorable. Metal straws are used in place of plastic for the pre-prohibition and house cocktails. Juices and sodas are made in house. A regal ladder glides along with bar, reminding me of a library filled with the other classics that have been loved through the years. A retail section with 200 items gives patrons the chance to buy after they try, making Grane a great place to stop for an entire experience: a cocktail, a pour, and a bottle for home. By blending innovative technology with vintage style, Grane has set itself up to be a lasting establishment in a sea of whiskey bars.

"This brand has appeal not only in Nebraska, but nationally and internationally," Matuszek said. "This set up gives us a head start in the whiskey community. This is something we are incredibly proud of."

In true speakeasy form, the highly anticipated soft opening was less dramatic and more reliant on word of mouth in the community. With the idea of the business traveler in mind, Matuszek is looking to collaborate with hotels to help spread the word to travelers.

"The response has been great so far, but now that we have a system set with our staff, we are ready to dial up as far as exposure," he said.

Beer events and craft bars are helping Omaha become a beer and spirits destination spot, and a one of a kind establishment like Grane will only help solidify our spot in the global spirits industry.

Grane Whiskey Dispensary and Craft Cocktails
120 S. 31st. Ave, Suite 5105, Omaha, NE 68131
402-934-5727
granewhiskey.com

Build a Better Bar

by Binoy Fernandez

Vodka, gin, bourbon, rye, Irish, scotch, brandy, tequila, rum, dry vermouth, sweet vermouth, olives, cherries, Collins glasses, ice trays, coke and beer. That's just to name a few of the items we need in our home bars to say we have a complete one. If it's a bar to make the kind of cocktails we enjoy at bars like *The Other Room* and *Berry & Rye*, well, it's only the surface we've just scratched there. Now we talk about mixing glasses, strainers, shakers, bar spoons, siphons, juicers and ice. However, we won't get into hardware this article, let's focus on the software.

In starting your home bar there are two fundamental questions that first get asked (and usually in this order): (1) what liquors do you need; and (2) what drinks can I make? I would make an argument that these questions are asked in the wrong order, rather first ask yourself what drink you would like, and then ask yourself what ingredients you need in order to make that drink.

“Ask yourself what drink you would like, and then ask yourself what ingredients you need in order to make that drink.”

Why do it this way? Why build it drink by drink rather than just to make any kind of drink? One of the things a craft bartender develops as he or she practices the craft is a taste for the nuances of different spirits within the same family. For example, we talk about whether or not a Scotch is an Islay, a Speyside, a Highland, or a Lowland because each of them has their own distinct characteristics that impart different flavors to the palate. The same is true for vodka: I've tasted some vodkas which use snow melt for the water where you can taste evergreen and granite from the Rockies, and then other vodkas where you can taste the limestone from the aquifer where they got the water. We've all heard mention of the glycerin tones of Grey Goose; The juniper power of a Tanqueray versus the cucumber of Hendricks or the lime of Rangpur. In other words, what spirits we choose will shape what drinks we make.

So, how about a practical example of how this works. We want to make a Manhattan. To make a Manhattan we want two parts American whiskey, one part Italian vermouth and aromatic bitters. That's the software: the hardware is a mixing glass, bar spoon and ice (but we'll figure that stuff out in another article). So we go out and get a whiskey, let's say Maker's Mark, we grab some vermouth like Martini & Rossi, and a bottle of Angostura bitters. We mix it up: 60 mL whiskey, 30 mL vermouth and two dashes angostura. We taste it... and it is just not the same as what we had at the bar last Thursday. So next Thursday we go back to the bar, order our Manhattan and it's terrific, but we notice the bartender uses a different whiskey: (s)he uses a *rye* rather than the bourbon we grabbed, and the bartender doesn't use Martini & Rossi, but a different vermouth. We take a note of that and we go out and grab those bottles from the liquor store, we mix it up, and *voila!* We have our Manhattan.

So how does this build our bar at home? Let's ignore the Martini & Rossi vermouth and just look at what we have now: we have two

bottles of whiskey, a bottle of vermouth, and a bottle of bitters in our bar. Here's the takeaway, though: you've got two *decent* bottles of whiskey, and a very good bottle of vermouth (I'm assuming you grabbed a bottle of Carpano Antica or Cocchi Torino). Each of these whiskeys will add different nuances to different drinks: but from this Manhattan we can also make an old fashioned cocktail. Let's say the next drink we go for is a martini.

From just these two drinks we can easily build a collection in excess of ten bottles, and from these myriad ingredients there are a plethora of different drinks we can create. In the process of doing this, we try not just each ingredient on its own, picking up on the nuances each one has, but we also pick up on how they mix with other ingredients – those interactions and cross-interactions that introduce unique subtleties to our drinks. As we move through different drinks we continue to expand our selection – some spirits we purchase to consume on their own, others we acquire to make a cocktail. However, by building our bar drink by drink we not only add only those bottles we know we will use and enjoy, but we learn and build up our own repertoire, leading us down the road that is called the craft of bartending.





One Bourbon, One Scotch, *and* One Beer

by Dylan Thaemert

Quercus Alba, white American Oak, is booze's best friend. All brown liquors spend some amount of time resting in wood barrels, and the results are fascinating and varied. If properly accomplished it's a journey from harsh, raw, grainy jet fuel to rich, smooth, complex flavors. Bourbon, Scotch, and now increasingly beer, all find homes in casks of different types in search of a perfect maturation. Each has different protocols for how aging takes place and the results are very much tied to type and quality of wood. In this edition of One Bourbon, One Scotch and One Beer, we'll look at the aging process in the current spirits industry and we'll highlight one shining example of each to illustrate the various and wonderful effects of cask maturation.

The rules for bourbon and American whiskey are stringent, and fairly cut and dry. For a whiskey to be called bourbon it must

be aged in a new white oak barrel with a charred interior for a minimum of two years. These barrels are one use only for bourbon. They are sometimes used to house American whiskey for a second time, but in this case, the product cannot bear the distinction "straight," which is a key word on bourbon labels when looking to ensure the quality of what's in the bottle. Generally, after one use, these barrels are disassembled and sold to the Scotch whisky industry to age their spirit (more on that shortly). So, what flavors do new charred white oak barrels impart? When white oak and fire are introduced, the chemical compound in vanillin is created. So, vanilla, cocoa, cinnamon, caramel, toffee, leather. Once a barrel has been used once, it can be used for maturing whiskey, but these sweeter, dessert-type flavors will be notably muted.

This brings us to the concepts of “small batch” and “single barrel.” Since bourbon makers don’t do a whole lot of cask experimentation, or have the ability to release a high volume of ultra-aged (over 12 year) bourbon, these distinctions allow them to release a more premium product alongside their baseline offerings. The term “small batch” is pure marketing fluff and has no legal definition. There are no size requirements for a “batch” of bourbon to be considered “small”; therefore a massive company can slap the word small batch on any product they want, regardless of its provenance. “Single barrel” on the other hand, is basically exactly what it says it is. The contents of said bottle are drawn from one single barrel, as opposed to the standard procedure where many barrels of the same recipe are vatted together to match the desired flavor profile. This results in variations in flavors on the standard offering, and the ability for the master distiller to hand select barrels of the highest quality for the single barrel bottling.

“Evan Williams has one of the most successful and long-standing examples of a single barrel of Kentucky Straight Bourbon.”

Maturation of Scotch almost always starts with a used bourbon barrel from the states. Some distilleries will proudly say which type of casks they use (Laphroaig uses Maker’s Mark, Kilchoman uses Buffalo Trace) but generally, this is not important or widely known information. What is important is how active each particular cask is and how much time the spirit spends in said cask. There is no limit to how many times a cask can be used to mature scotch. Here’s where the “more age = better quality” equation gets a wrench thrown into its breakfast. If a whisky has been sitting in a “dead” cask, or one which has been used over and over and will impart very little wood influence, for any number of years, it will be beaten out in quality every time by a whisky which has been aging in a fresh or “first fill” cask for a significantly shorter amount of time. Such is the importance of the chemical compounds present in the wood as well as the previous contents.

Barrel aging beer is a newer, more craft-oriented phenomenon. Since the bourbon industry can only use a barrel once, there becomes enough surplus for all kinds of people to get their hands on used bourbon barrels, including many American craft brewers. These are used to age a beer that has already been finished, imparting boozy, oaky flavors.

Scotch whisky makers have gotten much more creative over the years with the types of casks they use. Originally, sherry (a sweet fortified wine from Spain) casks were the predominant method for aging, but as they became rarer and more expensive, distilleries

started turning to other types of wine casks to age or “finish” their spirit. Finishing is when a whisky endures a primary maturation in ex-bourbon casks and then a secondary, usually shorter maturation in a different type of cask. Although ex-bourbon and sherry are still the most common, there are whiskies on the shelves right now that have been aged or finished in Sauternes, Chardonnay, Shiraz, Port, Gaja Barolo, Calvados, Tokaji, and other types of casks. These casks impart various fruity and spicy flavors determined by their previous contents. If one of these casks is shipped intact (i.e. not broken down into individual staves) it is more likely to be a particularly active cask, with the potential for residual liquid to be hanging around from its previous occupant.

Evan Williams has one of the most successful and long-standing examples of a single barrel of Kentucky Straight Bourbon. They’ve been releasing a new vintage every year for nearly the past 20 years. The label proudly displays the year the whisky was put in oak so it’s immediately clear which year’s release you are drinking. I am drinking the 2004, a 10 year old bourbon released in 2014, barrel number 754. Bottled at a perfect drinking strength of 86.6 proof, it is best enjoyed neat. Each barrel is hand selected by the master distiller from the most prime spots in Heaven Hill’s rickhouses.

If you happen to see some floaties in a bottle of whiskey like this, don’t be alarmed. This is not some Goldshlager-y gimmick, and is completely natural residue from the barrel. The texture of this bourbon is buttery and round. The nose promises a sweet dessert treat and the palate delivers on this promise. Maple sugar, candied nuts, orange oil, oak, toffee, vanilla, mint and spice are all present. Sweet, balanced and for about \$30 it’s hard to find a better bourbon for the money.

Glenmorangie Quinta Ruban is one of the most successful of the massive Highland distillery’s extra matured range. These whiskies are their standard ten year old base spirit aged for two extra years in various wine casks. The Quinta Ruban was aged for two extra years in Ruby port pipes. The result is a variation on their standard light, fruity, creamy malt. The port influence is apparent in some extra fruit and spice. Fig Newtons, clove, and blackberry jam add a bit more depth to Glenmorangie’s light and refined spirit.

Deschutes Black Butte Porter is one of the most delicious and best-selling porters out there. This year, the Bend, Oregon brewery released a special, barrel-aged edition of this beer called Black Butte XXVI. Clocking in at a whopping 10.2% alcohol by volume, 50% of this beer was aged for six months in ex-bourbon barrels with cocoa nibs, pomegranate molasses, and Oregon cranberries. The result is delicious. It’s their flagship beer turned up to 11 with flavors of dark chocolate covered raisins and almost dark rum-like booziness. The finish is slightly tart and tangy, and surprisingly easy drinking. Though it’s not cheap (about \$16 for 750ml) it’s well worth picking up one or two for the cold nights ahead.

EVAN WILLIAMS FACT SHEET

Evan Williams Single Barrel 2004 vintage

Five time whiskey of the year award winner . This years is the 19th annual release. Each barrel is hand selected by master distillers, Craig and Parker Beam. From Heaven Hill Distillery in Bardstown, KY, “Kentucky’s first distillery”. Aged 10 years.

PROOF: 86 Proof

COLOR: Delicate amber gold

NOSE: Dark caramel, sweet oak & charred wood

TASTE: Lush & spicy; oak with honey, apple & orange notes

FINISH: Long, graceful and relaxed

Let's Drink Sake, Everyone!

by Lucas Korth

Imagine a lot of you clods are mostly familiar with sake as that stuff you drop into your beer at the sushi joint, but there is much more enjoyment to be gleaned from this wonderfully unique booze. If it isn't just one-half of a Japanese Boilermaker, then what in tarnation is this potable anyhow? Glad I asked; sake is an alcoholic beverage derived from fermented rice. It is of Japanese origin (duh) and is a vital part of its rich cultural heritage.

Sake is often considered a "rice wine" (mostly by obtuse white people) but its production is actually more akin to beer than wine. Now, lucky for you, I actually brewed professionally for a couple years, so who better to guide you through the complex intricacies of the fermentation process than yours truly? Well, honestly I can think of a few hundred people, but you're going to have to settle for me. I'll certainly do a better job than a certified Cicerone (capitalization theirs), aka a person who paid a bunch of money for a title that proves they know how to taste beer. Yikes, it's getting a little salty in here...let's chalk that last barb up to the sake – she's a feisty mistress.

So anyway, sake is brewed using a specific rice produced only for that purpose. The grain of sake rice is very long and sturdy, making it ideal for brewing and rather unpalatable for eating. Due to its size and stature, more starch is able to be extracted from the rice and

ultimately fermented. Unfortunately, rice does not come equipped with the enzymes necessary to break down complex starches into simple sugars. This is a bummer because common yeast is pretty picky and would not be caught dead with some long-chain carbs (the joke of course being that if a yeast strain was in an environment comprised only of long chain carbohydrates that it would in fact die! HILARIOUS!). The solution was a microorganism, a mold actually, called *Aspergillus oryzae*. Brewers add it to the rice because it contains the various enzymes that the starch does not. Barley already has everything it needs for fermentation, which is why even your goofball uncle can make a halfway decent beer in his basement.

"I was lucky enough to get my hands on a couple of bottles from the Ty Ku brewery in Nara, Japan and I came away very impressed."

Unlike your uncle's crummy homebrew however, sake is fermented at a cooler temperature. Some of the best sakes are fermented at 10 degrees Celsius or even lower (that's 50 degrees Fahrenheit, ya dingus). Why such a low temperature? One of the byproducts of fermentation is heat; an unchecked fermentation can rise several degrees without any change in ambient temperature. Many unwanted microorganisms thrive at higher temperatures and produce off flavors in the final product. A cooler fermentation does take quite a bit more time, but it results in a much cleaner and more aromatic result. That's true with any potable, whether it be beer, wine or sake. Any professional brewer will tell you, the most common mistake homebrewers make is not monitoring their fermentation temperatures, so tell your dang uncle to get it together already.

I tell you what, all this talk about microorganisms and mold is making me very thirsty. Let's drink sake everyone. I was lucky enough to get my hands on a couple of bottles from the Ty Ku brewery in Nara, Japan and I came away very impressed. Now I should preface this by saying I am about as casual a sake drinker as there is (basically a white person), so my opinion, while probably technically invalid, should be relatable to other casual sake drinkers (white people).

First up on the docket was Ty Ku's Coconut Nigori. A quick background on that; Nigorizake refers to an unfiltered sake which therefore contains quite a bit of sediment. This imparts a cloudy appearance. As with a bottle-conditioned beer, you'll want to agitate that sediment because it will settle to the bottom, and agitate I did. I enjoyed this particular brand of sake on a sunny August afternoon, immediately following a brisk bike ride with my dear friend and noted drunkard, Matthew Stover. On an unrelated note, it just so





“Ty Ku Soju, clocking in at just 60 calories is from the same makers and is made from 100% barley.”

happened to be his 31st birthday (I am also surprised he has lived this long).

We trudged up my cracked stone steps, legs still jittery from the ride. The patio loomed ahead, seemingly miles away. Its wrought iron furniture still glistening from the morning rain, yet dulled by the shade provided from the trees above. We had made it. Our journey complete, we swiftly toasted our accomplishment. Two men so lucidly aware of their fading youth were still so eager to embrace it.

I apologize for that, I am contractually obligated to pretend I’m writing a John Grisham novel every 100th paragraph or so. That scene was set in Biloxi, Mississippi, obviously. Anyway, Ty Ku’s Coconut Nigori, Matthew and I each poured a large glass and exchanged some nervous looks. We were already a touch wary of a Coconut infused sake – we are macho men after all – but its cloudy appearance was a bit unappealing. If you have a gutterbrain like I do, well, I needn’t say anything else of the matter.

Our doubts were promptly dispelled upon actually tasting the brew. It was delicious. The coconut was subtle and refreshing.

The mild sweetness quickly gave way to a clean floral finish that essentially cleansed the palate. It was much more intriguing and inevitably enjoyable than a coconut infused sake has any right to be. We were so impressed we decided to basically drink the whole bottle. A couple of chummy chingleberries downing coconut sake on a waning Monday afternoon, nary a care in the world; it would be a cherished memory if I still had it.

On to the second bottle! It was enjoyed under rather different circumstances: alone, at home, in my underpants. I apologize for the mental image. This particular bottle was Ty Ku Sake Black. It is considered a super premium sake. Unlike most spirits, there actually exists a requirement for such a designation, outside of being owned by P-Diddy, of course.

The grade of any sake is determined by how the rice is polished: think of it as buffing down the surface, or husk, of the rice; the more of the exterior that is removed, the better the purity of the remaining starch. This was a really important facet of the process to me because most of the sakes I had ever tried seemed rather harsh. I was totally ignorant that I was consuming lower grade sake. Suffice it to say, now I know what the good stuff tastes like. Ty Ku’s Sake Black has over 45% of the grain polished away, while the Ty Ku Sake Silver, which I was also fortunate enough to try (it’s delicious), has over 30%.

With the Black, the nose is citrus fruits and sweet vanilla. The vanilla lingers on the palate with a mild hint of grain, but is quickly washed away by a dry, almost white wine like finish. It is, in a word, remarkable. I even had a glass later that night with some pan-seared salmon and it paired beautifully. It should be noted that I had put on pants by that time. Word to the wise: pan frying anything



fsmomaha.com



without pants on is a danger reserved for the most temerarious of men.

While not a traditional sake, Ty Ku Soju, clocking in at just 60 calories is from the same makers and is made from 100% barley. It's meant to be a mixer for cocktails and enjoyed on the rocks with soda or juice. It can be used much the same way as vodka. Along the same lines, Ty Ku Citrus is a liqueur made from a blend of yuzu (a citrus fruit and plant originating in East Asia) and superfruit flavors along with the aforementioned Soju. These can both be used in margaritas, martinis and mojitos and, I'm here to tell you, they are delightful.

Side Note: World Sake Day, also known as Sake Day, is an annual event held on October 1st as a tribute to sake. The event used to be regarded as only a national event in Japan but is now celebrated all over the world. October 1st is traditionally the starting date of sake production in the country.

I think we've learned a lot about ourselves today. Regardless of your fondness for a certain Southern author with an affinity for legal yarns, I hope you've at the very least enjoyed yourself. Trying new things can be a struggle, especially when ensconced in one's comfort zone. Make it your prerogative to get out of that big comfy bed with those quilts and that incalculable thread count. Next time you're out for sushi, skip that boring over-oaked chardonnay and try some damn sake for crying out loud! It will probably even pair well with husker rolls and a gallon of soy sauce – you filthy heathen. Oh, and if I find out you ordered a Kirin back, I will track you down and force you to read this overblown rambling article again. Even my own mother would shudder at such a punishment! Love you, mom.

SAKE FACT SHEET

Ty Ku Sake Silver

Polished 30% | 15% ABV

Mild sweetness with hints of autumnal fruit. Gluten free.

Ty Ku Sake Black

Polished 40% | 15% ABV

Vanilla and peach with a refreshingly dry finish. Gluten free.

Ty Ku Sake White

Polished 50% | 15.5% ABV

Floral, banana, and spice. Exceptionally smooth. Gluten free.

Ty Ku Citrus

65 Calories | 17% ABV (34 Proof)

Smooth and refreshing, it is distilled with yuzu, mangosteen, goji berry, honeydew and green tea.

Ty Ku Soju

60 Calories | 20% ABV (40 Proof)

Very light and smooth spirit, use instead of vodka in your favorite cocktail.

The Old Market's favorite spots for lunch and dinner.



M's Pub

Serving diners in the Old Market
for over 40 years.

Open late 7 nights a week.

Call for reservations.

422 S. 11th Street • 402-342-2550

www.MsPubOmaha.com



1108 Howard Street • 402-342-2050

www.vivaceomaha.com

NEW HAPPY HOUR NIBBLES!

Great pricing on drinks, plus our special
happy hour menu!

At Vivace: 3 - 6pm and 8pm - close Monday - Thursday.
9pm - close Friday and Saturday. All night Sunday.

At M's: 3 - 6pm and 10pm - close Monday - Thursday.
All night Sunday.

I AMPHOREAL

Employing ancient techniques for advanced beer making

story and photos by Andy Elliott



Clay amphoras and wood casks inside Benson Brewery

Throughout brewing history there have been many advancements in the beer-making process. The idea of making a beer in homage of the old techniques is something we are proud to explore at the **Benson Brewery**. Beginning with our first ancient ancestors, the tradition of brewing has matured over time, passing from early batches in every home, to monks and farmers supplying local communities, and finally to the modern age of mega-breweries and local craft brewers. Together we have refined the process into a science all its own. With our new aging program, it is our goal to give our guests a taste of beer throughout the different stages of history.

“With our new aging program, it is our goal to give our guests a taste of beer throughout the different stages of history.”

The aging of a beer is a necessary process indifferent from the ingredients in the recipe. After the primary fermentation (the conversion of sugars into alcohol by yeast), the flavor of the beer is still not complete and how a brewer ages the beer will continue to influence the flavor weeks – or even years – after the initial brew day. Some aging techniques can create very exceptional flavors and our willpower to have patience is something we, at the Brewery, think will pay off in the long run. Aging a beer is a technique that has to be one of the most exciting activities happening here, but also one of the most tedious due to the excruciating wait. Our aging program consists of two different vessels that will give our beer a much different and exclusive flavor. We have just added two varieties of vessels that we can age our beer: the clay Amphoras and the French Oak wine barrels.

Amphoras

For the first time in Nebraskan brewing history, beer will be aged in clay pots known as amphoras. These pots range from 35-40 gallons and were custom-built right here in Omaha. **Dan Toberer** at **Hot Shops Pottery Studio** was the principal potter of these clay-aging vessels. By using clay straight from the riverbeds of **Endicott, Nebraska**, Dan has handcrafted examples of some of the first brewing equipment in history and with his amphoras we plan on producing a new style of beer so revolutionary, it's ancient. With these pots we are able to recreate the same technology they used for brewing back at the dawn of civilization, with a few modern tweaks from what we have learned through modern science.

With a little inspiration from European breweries and wineries overseas and some personal interpretation, Nebraska will soon have the opportunity to taste an entirely new style of beer. Not only does using clay give us the nostalgic sense of using ancient equipment, it also has beneficial flavor components as well. The unique shape of the amphora harness the natural cycle of yeast fermentation as it rises and falls in a convection pattern. The amphora's transcendent connection to history is something we hope to share with our guests in the future.

Due to the distinctive features of clay that have been overlooked, presently I see and taste some exciting future beers coming from these unusual vessels. The amphoras will allow controlled oxygenating of the beer similar to a wood barrel, without leaving behind the typical oak or spirit flavor. Ideally, we can dig up ancient beer history and mimic some beer flavors lost over the ages.

Amphora Aging Projects

Benson Braggot- Blending the two styles of ales and meads is not a first and was done often in medieval Europe. This style of beer brings a fantastic crisp sweetness to beer that is unrivaled by any other style.



The science behind beer brewing

Amphoria- Grapes and grains homogenized through fermentation is a euphoric idea for couples who are divided between wine and beer. Allowing the wine's flavor to come through in a beer gives us the best of both beverages.

Sin que cerevisiae- Spanish for "without cerevisiae". This beer will be completely fermented without the brewer's yeast. Some may say there are reasons brewers typically use *Saccharomyces cerevisiae*, but we want to allow people to explore the flavors of old.

The Nebraskan Native- Using clay from the Nebraskan soil to store the beer, grains and hops grown in Nebraska, as well as Nebraskan yeast, this beer will hopefully bring you as close to an untamed natural local beer as possible.

Wood Cask

As the technology of harnessing raw materials progressed past clay pots, and before the common stainless steel we see today at breweries, beer would be brewed in copper pots then fermented and stored in wooden barrels known as casks. The construction of a cask barrel starts with aging strips of wood which are then left outside over the course of several years to dry and remove any residual resins that might negatively impact the flavor beer. Next, a cooper skillfully cuts the strips of wood into several long pieces known as staves. Each stave needs to be individually cut to a specific width so that when they are tied together they form a watertight barrel held together with metal hoops and rivets. Finally, the cooper seals the barrel with a head fitting snugly into the croze of the staves. Pre-20th century, these casks were common in all breweries, pubs and bars around the world.

As the 20th century progressed, these cask masterpieces of craftsmanship found themselves pushed out of the brewing industry as stainless steel became more easily accessible and had innumerable

benefits to brewers. Stainless steel is more reusable, reduces oxygen touching the beer and imparts fewer flavors into a beer. Recently however, the beer industry has seen a renaissance of local breweries using wood casks for different beer styles. Perhaps you have seen some examples of bourbon aged stouts, Belgian Lambic beer, or even sour beers. Each of these styles utilizes the properties of wood and how it affects the taste of beer.

Sour beers might sound unpleasant to those who have not tried one, but done correctly, these beers are becoming very popular around the country. We want to give those in Omaha a chance to enjoy a locally produced sour beer by utilizing some of our own wood casks, which were purchased from one of the oldest wineries in Los Angeles, California. Allowing a beer to age in barrels creates the unique environment for growing microorganisms that give off different qualities than the typical brewer's yeast found in most beers. These microbes' eclectic properties are their ability to convert alcohol into both lactic acid (found in yogurt) and acetic acid (found in vinegar), giving it a refreshing tart flavor. Controlling the time of which this process happens ensures a sour beer to be palatable and approachable. The slower the conversion happens, the more pleasant these sour beers become. This style of beer has become most popular to craft beer connoisseurs – mostly due to the recognition of the beers most expensive ingredient, time.

"Time's importance in brewing is what gives us brewers our greatest challenge, but it's also what builds our obsession."

The Waiting Game

So, as you read this article and curiosity of ancient ales brings you to the brewery, I must give a disclaimer; we ask you to be patient before trying to get your hands on one of these fascinating new beers. Each of these beers needs time aging in casks and amphoras, and being patient is sometimes hard when it comes to trying new things. The appreciation and understanding of time is a unanimous ingredient found in every beer recipe. Unlike chefs, it is impossible for brewers to turn raw ingredients into a final product in the same day. It takes weeks for yeast to go through fermentation and then several more days for the beer to go through secondary fermentation, where flavors are refined. This critical factor in the beer process is known as maturation, or aging, and is essential in every beer.

Similar to how an individual becomes more approachable and well balanced over time, a beer too, must mature. Time's importance in brewing is what gives us brewers our greatest challenge, but it's also what builds our obsession with researching all the chemical and biological processes occurring in the beer. Predicating the future may be impossible, yet if you learn from the past you can mold the future. For that reason, if we need to wait over a year before the beer is ready, you can believe we are doing all the research possible to make sure we do it right. Even though there is extremely limited research on amphoras.

As the artisanal ales-man representing the Benson Brewery, it is in my responsibility to improve upon each of our beers and never rest on our laurels. Knowing that, brewers must commit themselves to learning from others, experimenting with their own experiences, and remaining patient as it will improve their success in the industry. I believe we are constantly making incredible beer and continue to express our goal of giving people a chance to explore new styles and flavors, expanding the palate and the understanding of beer.



Toast the good life
Soaring Wings
Vineyard and Brewing
HARVEST FESTIVAL!
September 27th, 12 - 9:30pm
Celebrate the end of our harvest!
\$12 per adult
(includes souvenir wine glass
and a free glass of wine or beer)
FRIDAY EVENINGS THROUGH OCTOBER
September 5th - Hector Anchando Band
September 12th - Jumpin' Kate
& Naked Reserves
MUSIC ON SUNDAY AFTERNOONS YEAR ROUND
September 7th - April & Friends
September 14th - Rick Spurgin
Facility available for events with seating up to 2,000
Located just 10 minutes south of Omaha
402-253-2479
www.soaringwingswine.com



The Formal Wine Tasting

by John Finocchiaro

Previously I had written a rather playful article on the lighter side of casual wine tastings and the characters we meet at such fun-loving events. This time around, let's address the more serious side of formal tastings.

Before we dive in headfirst, we should ask whether the more somber, rigid tastings that occur frequently within winery walls and fine dining establishments are truly beneficial to consumers or to the industry as a whole. Let's face it, they appear quite stuffy. They are not particularly social, as participants do far more listening than conversing with one another.

"A successful tasting does not need to be – nor should it be – 'formal' in the strict sense of the word."

The only tipoff that these functions are not college chemistry lectures with a dress code might be the extensive amount of glassware on the tables. These events do not look fun and it is precisely such perceptions of formality and snobbery that slowed America's acceptance of wine as a common, frequent, enjoyable, acceptable mealtime beverage. Europeans never considered wine to be reserved exclusively for the 'special' occasion. For some reason, we did, so why bother with formal tastings?

We bother because we desire to increase our appreciation and enjoyment of wine. Education is the key to enjoying fine wine, and knowledge is like hot sauce: a little goes a long way. A good tasting event can provide exactly such knowledge. Here is what makes for a good formal wine tasting:

First, we need to get rid of the term 'formal'. This is a misnomer. A successful tasting does not need to be – nor should it be – 'formal'

in the strict sense of the word. Formality implies the precise element of snobbery that should be avoided. We don't want that. What we do want is a relaxed, comfortable, and friendly environment. Raised glasses are fine. Raised noses and pinky fingers are not.

Step one in preparing to host a wine tasting is to make sure you have proper stemware. It is not absolutely necessary to have the most expensive varietal designated crystal stemware available. However, it is essential that you have a quality red wine and white wine glass. Many of us have terrific memories of a favorite, classic, old world Italian steakhouse, complete with a quarter-inch thick juice-glass-on-a-stem filled to the rim with "vino rosso". Trust me when I tell you that such fond memories were not because of, but rather in spite of, the wine glass. Wine truly does taste much better in good stemware. Before you run out and purchase wine, make sure you have acceptable glassware.

"The order of wines to be tasted is crucial. A dry wine sipped after a sweet wine will taste overly bitter."

The number of wines to be tasted is your next decision. While there is no perfect number, know that more is not always better. After sipping roughly half a dozen wines, most of us begin to incur at least some level of palate fatigue. Our ability to distinguish one wine from another becomes blurred. If you buy a dozen wines and are saving the best for last, you are wasting your money. Far before you are on the last selection, your friends won't know the difference. At the conclusion of the tasting, feel free to pour from those previously tasted. Many attendees greatly appreciate the chance to revisit their favorites from the evening.

The order of wines to be tasted is crucial. A dry wine sipped after a sweet wine will taste overly bitter. A lighter bodied wine tasted after a full bodied blockbuster will taste weak, having been overpowered by the previous pour. Taste lighter bodied wines before the more full bodied, and taste dry wines before sweet. Generally, I prefer tasting white wines before reds unless they contain a pronounced level of residual sugar. Sweet wines, whether white or red, should be saved for last – just as a sweet dessert is reserved for the end of a meal.

“Blind tasting is a fun format worthy of consideration. Say nothing about what you have just poured and watch the conversation flow.”

Always provide crackers, bread, and/or a simple cheese to cleanse palates between wines. This is more than just a courtesy snack. Residual flavor components can linger and alter the taste of subsequent wines tasted unless they are neutralized. A little cheese and crackers goes a long way. Also, provide a glass of water. Alcohol actually dries the mouth and causes thirst, so don't forget the water.

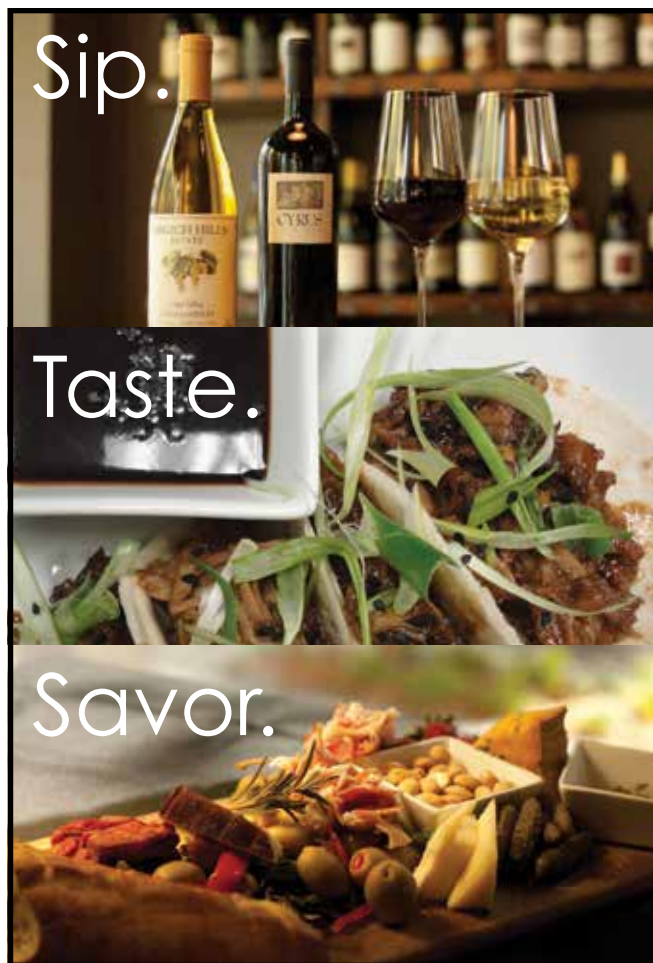
Blind tasting is a fun format worthy of consideration. Pour a selection or two from a brown bag covered bottle. Say nothing about what you have just poured and watch the conversation flow. Nothing stirs a little class participation more than the ‘mystery wine’. This is the tasters’ chance to describe and critique, rather than passively listen to the chemistry teacher – er, I mean wine presenter. After all have weighed in, reveal the brown bag selection and watch

the crowd reaction. Proceed with the presentation, knowing that you have stimulated the interest of those in attendance.

Finally, it is crucial to understand that the tasting and evaluation of wine is a subjective experience. The apparent “superior palate” of a wine presenter is largely a fallacy. With all due respect to the self-proclaimed wine expert in the crowd, some persons obviously have had more experience with wine than others, but no one can say exactly what flavors and nuances someone else tastes or finds appealing. A good, knowledgeable wine presenter can inform others as to what to look for in a particular wine, where such flavors and characteristics came from, and many other facts of interest.

But beware: Do not be led to believe that you don't “get it” if you can't immediately detect the subtleties and nuances allegedly present with each sip. News shock: some of these phantom flavors may not actually be there (gasp!). If a claim is made that a particular wine is superior and you don't agree, no problem; You have your own personal preferences and it is not your job to conform to someone else's. Allow your palate to evolve at your own pace and never feel that you are incapable of appreciating wine.

Fine wines are complex, with layers of flavors and unique characteristics. Each vintage, each vineyard, each winemaker puts their own exclusive spin on their wine. The education that a good wine tasting provides can be invaluable in fully appreciating wine. For the better wines of the world, a formal tasting can enhance your enjoyment of wine tremendously. If you are serious about increasing your knowledge and enjoying wine more fully, take advantage of such educational opportunities. Oh, and one more thing: despite their outward appearance, such tastings ARE fun.



nosh

RESTAURANT AND WINE LOUNGE

OPEN at 11 AM DAILY

HAPPY HOUR 4 PM - 6 PM

Late Night Happy Hour
Fri. & Sat. 10 PM-12 AM

LIVE MUSIC Wednesdays

www.noshwine.com

402.614.2121

1006 Dodge St., Omaha

SELECT AREA RESTAURANTS, BARS & LOUNGES

Anthony's Steakhouse

402-331-7575
7220 F Street



For over 45 years, Anthony's Steakhouse has been known for quality steaks and an impeccable guest experience. Our premium beef is aged on premise. Our ballroom and banquet facilities are the perfect location for business meetings or wedding receptions.

B&G Tasty Foods

402-390-6096
7900 West Dodge Road



B&G Tasty Foods has been serving their delicious, original loose meat sandwiches and other tasty delights since 1953. Come in today for a satisfying meal or an ice cream treat. Unrivaled for fast, friendly, family dining! Dine in and carry-out available.

Dixie Quicks

712-256-4140
157 W. Broadway, Council Bluffs



Dixie Quicks features an ever-changing menu of Southern Cooking with Cajun, Tex-Mex and Southwest elements. We shop for ingredients every day so the food we serve is fresh. Comfort food, darn good flavors and plenty of personality help describe what you will find at Dixie Quicks.

España

402-505-9917
6064 Maple Street



España is Omaha's only authentic Spanish/Mediterranean restaurant, bar and club featuring over 60 tapas or "small plates". Featuring performances by flamenco guitarists, Latin jazz musicians & flamenco/salsa dancers. Reverse Happy hour (10pm -12am) features \$3.50 glasses of Sangria.

Julio's Restaurant

402-345-6921 / 402-330-2110
510 S. 13th St / 123rd & Center St.



Julio's Tex-Mex cuisine combines Mexican flavor with big Texas taste. Our staff doesn't pretend to be happy you are there - they really are. Originality isn't a word, it's a continual existence, and Julio's doesn't plan on stopping its quest to be an Omaha original. Since 1977. Online at julios.com

Lot 2 Restaurant & Wine Bar

402-504-4200
6207 Maple Street



A modern American restaurant focusing on a seasonal menu and working with local farmers and ranchers when possible. We have an extensive wine list, including our own blend produced by Frias Family Vineyard in Napa Valley. We also brew our own pale ale and specialize in craft cocktails.

M's Pub

402-342-2050
1110 Howard Street



M's Pub has been serving Omaha's discriminating diners in the heart of the Old Market for over 33 years. Our cutting edge, award winning cuisine is complemented by the Wine Spectator-recognized wine list, and served by our knowledgeable, courteous staff! Make reservations today and join us.

Mangia Italiana

402-614-0600
6516 Irvington Road



In our kitchen, recipes today taste much as they did in the "old days". Long-held customs prevail here in the style, taste and presentation of traditional Sicilian cooking. Featuring pasta, sugo, meatballs and our award-winning pizza. Located 1 block north of Sorenson Pkwy on Irvington Rd.

McFosters Natural Kind Café

402-345-7477
302 South 38th Street



At the forefront of health-conscious dining for 20+ years. Our award-winning recipes often feature local produce and organic ingredients. Join us for hot entrées, house-recipe soups, artisan salads and sandwiches, fresh juices, fruit smoothies and more! M-Th 11am-9pm, F-S 11am-10pm, Sunday Brunch 10am-3pm.

Nosh Restaurant & Wine Lounge

402-614-2121
1006 Dodge Street



Located in downtown Omaha blocks away from the Century Link Center, Holland Performing Arts and the Old Market, Nosh is the perfect place to gather and celebrate good times. Guests are sure to enjoy our comfortable relaxing atmosphere, diverse wine list, impressive cocktails and food that will please any palate. Open at 11 AM Daily.

Orsi's Italian Bakery

402-345-3438
621 Pacific Street



Located in the heart of Omaha's Little Italy, Orsi's has been family run since 1919 and in the same location since 1934. Famous for our pizza and bread products, Orsi's now features an Italian deli including Italian cheeses, meats, homemade Italian sausage and imported olives.

Petrow's

402-551-0552
5914 Center Street



A family owned Omaha tradition since 1957. The whole family will love this original diner's look and taste. The menu features all the classic staples, from hot beef and pork tenderloin to made-from-scratch pies and homemade ice cream. Open 6am through 9:30pm.

Salt 88

402-991-9088
3623 North 129th Street



For inspired Mediterranean cuisine with an American twist, welcome to Salt88. For a special night out, enjoy seating at our owners table. Join us for a bite on what many call the best patio in Omaha, or at the bar for a delicious cocktail. Our extensive wine list is as eclectic as our menu.

Soaring Wings Vineyard

402-253-2479
1711 South 138th St, Springfield



Soaring Wings is one of the region's ultimate getaways just 10 minutes south of Omaha. Overlooking the Platte river valley, the view is often compared to Napa and Sonoma. Facilities include covered decks, outdoor seating for 3000, and indoor seating for 120. Come out and "Toast the Good Life".

Ted & Wally's

402-341-5827
1120 Jackson Street



Taste the difference of REAL homemade ice cream! Since 1984, we have been producing high-quality, homemade ice cream using only the highest quality ingredients, made the old-fashioned way. New flavors are continually being made in addition to several diabetic-friendly selections.

The Pizza Pie Guys

402-715-5050
5138 North 156th St



We make our dough daily and use fresh, made-from-scratch ingredients to make the pizza your family deserves. Our menu has something for everyone. Take-out, dine in, delivery and catering for your next event. Monday-Wednesday, 3-9pm, Thursday-Saturday, 11am-9pm & Sunday, 12-8pm.

Vivace

402-342-2050
1110 Howard Street



Serving contemporary Italian fare accented by a Mediterranean flair, our menu is complemented by an award-winning wine list, welcoming, attentive service, and the "most beautiful dining room in the Old Market"! Reservations honored @ www.OpenTable.com

Zio's Pizzeria

402-391-1881
7834 Dodge Street



Omaha's original handstretched New York-style pizza has been serving up pizza, calzones, pasta and more since 1985. Pizzas are made from scratch using the freshest ingredients and over 40 toppings to choose from. Visit our three locations (Midtown, Downtown & West Omaha) for lunch specials, dine-in or carry out.

One-half pound of the best meat in Omaha delivered right to your door.



For just \$25, you'll get the meatiest content around delivered to you four times a year from the Omaha Metro's *Best Guide for Food, Dining, Spirits & Wine*.

FOOD & *Spirits* Subscribe Today!

visit www.fsmomaha.com or call 402.203.6145

The Dumpster:

PARTY TIME

by Michael Campbell

“OOOOH, mints mints mints-mints-mints!” squealed the 40-ish lady in the frilly lavender dress. “I just love these wedding mints! I can’t stop eating them!” That was the truth. She devoured all the sugary green mints which had been carefully placed as party favors in front of her chair. Then she moved on to another chair and ate those mints too, continuing from seat to seat like a locust until her sweater was dusted in sparkles and she quivered from joy and insulin overload.

“You can buy those at the grocery store,” I said. “Three dollars for a whole box of them.”

“Oh, I know,” she said with a flip of her hand. “But these mints are just for weddings. You’re not supposed to eat them by yourself.”

She has a point. They’re not called “TV Mints,” or “Green Sugar-frosted Mints.” They’re “Wedding Mints.”

“Mints are members of a weird food group that we only eat at parties.”

Mints are members of a weird food group we only eat at parties. These sugary, cream-cheesy mints—white, green and bloody red—are often wrapped in gauzy twill and given away at Christmas, to friends who quickly pass the frilly package on to someone else, repeating the process until the mints have gathered too much travel lint to look edible. But of course we don’t want to eat them. We hate weddings.

In contrast, we secretly, way down in our little hidden hearts, *squee* with glee when we encounter those little cocktail weenies floating in a watery bath of barbecue sauce, lukewarm in a candlelit chafing dish. Again, you’re free to cook these at home. You could fill a cereal bowl full of them and park yourself in front of *Game of Thrones* for a night of salty ecstasy, but you don’t. Mini weenies are only for parties, inevitably parked in front of a gaunt young caterer’s assistant who’s wearing a white button shirt with black vest and matching dyed hair and can’t stop herself from saying, “I don’t eat those. I’m vegan.”

Same with those rolled up cream cheese tacos—*pinwheels*, I think they’re called, even though they’re so heavy Hurricane Andrew

couldn’t spin one. We sidle up to the party table, casually chatting while we eat one after another until we’ve consumed a brick’s worth of cream cheese while saying, “Oh, no, I’m not hungry. I’ll just pick.”

Where else but at a wedding do you eat mixed nuts with a spoon?

Where else but at a party do you see M&Ms in popcorn? Or cheeseburgers so wee you could tuck one into your shirt pocket, which is where the mustard will end up anyway?

Do you make punch at home? Of course you don’t, because you care what you drink. But for a party you’ll Mix cheap Popov vodka with two cans of plain label fruit juice and a two-liter bottle of Sprite and get fifteen people drunk for \$8 total. There’s just something festive about ladling pink mystery booze into a Solo cup.

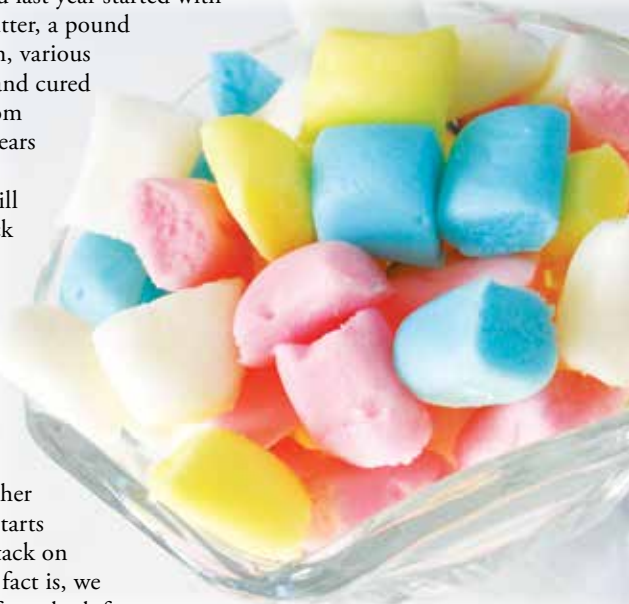
What’s fun about little ham salad sandwiches cut in white bread circles? Because that’s exactly how we wanted to eat those when we were six years old. “Mom, would you please cut the crust off my baloney and cheese sandwich?”

“No. The crust is the best part. It’s good for you. Eat it.” But get married and your mom will prepare a whole tray of hand-carved, crustless little white bread sandwiches just to mock your new bride. We see those at a party and the child inside us leaps like John the Baptist.

On the host side, parties are a perfect opportunity to go all-out with your cooking experimentation. Our New

Year’s Eve menu last year started with six bricks of butter, a pound of pastry dough, various foofy cheeses, and cured meats made from only the finest ears and lips. If the calories don’t kill you, a toothpick stuck in the throat will.

We don’t eat like that every day because we don’t want to die. But apparently we don’t care whether *your* new year starts with a heart attack on January 1. The fact is, we look skinnier if you look fatter. Have another cream-puff?




Ted & Wally's
PREMIUM HOMEMADE ICE CREAM

1120 Jackson Street • (402) 341-5827 • tedandwallys.com


Find Us On Facebook


OMAHA MAGAZINE'S
BEST OF OMAHA
2014 • FIRST PLACE

7 Years In A Row

Delivering Foodservice Solutions Since 1908.



DESIGN • SUPPLY • SIMPLIFY

Hockenbergs is a single source for your design, supply and equipment needs. We stock a wide range of products for both the front and back of the house including equipment, smallwares, disposables and janitorial products. We also offer design services, custom stainless, millwork, custom refrigeration as well as full opening packages.



DESIGN • SUPPLY • SIMPLIFY



hockenbergs.com

In Omaha • 7002 'F' Street, Omaha, Nebraska 68117 • 800-228-6102 • 402-339-8900
In Lincoln • 2135 Cornhusker Hwy., Lincoln, Nebraska 68521 • 800-869-0414 • 402-477-7800

LOCAL AWARD
WINNING

DIGITAL EDITIONS INNOVATIVE

DELICIOUS

SUBSCRIPTIONS

INSPIRING OVER

NEW 300
ARTICLES

fsmomaha.com