



Jan and Les Schneiderman

Les started his career, in high school, in 1951 as a "Soda Jerk" in his uncles' business, KB Ice Cream. Les spent 2 years in the army before returning to Omaha to work at KB Foods (Kesselman Brothers) as a Sales Representative. Les married Jan Ricks in 1959 who later worked in the business with him along their son Scott. KB Foods was a company that believed providing outstanding in Customer Service. After working his way up to President Les ran the company until his retirement in 1998.



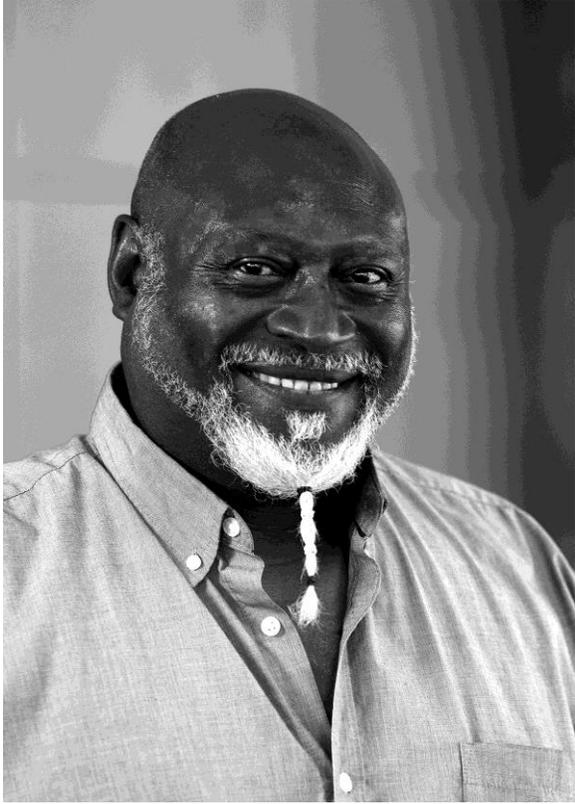
Haukur "Jim" Olafsson

Jim Olafsson started an importing food business in Iceland in the 1980's. Bringing that business to Omaha in 1985, Jim saw a void in quality ingredients available in the area. He made items such as, caviar, smoked salmon, mushrooms, truffles and chocolates available in the Omaha market. Jim became the "go to" person sought out by Omaha's finest chefs. Twenty years later, H. Olafsson International Specialty Foods, has grown significantly and is still run by Jim and his wife Bjorg. They continue to work closely with Omaha's best chefs and top restaurants introducing them to new and exciting culinary trends.



Hap Abraham

Chef Hap Abraham is a catering giant in Omaha. After attending the Culinary Institute of America from 1966 to 1968 he returned to Nebraska and has been with Abraham Catering Service Inc ever since. His company caters 500 weddings per year plus many other events. Hap is known for catering high profile Grand Openings; Buffet Cancer Center, Lexus of Omaha, Henry Doorly Zoo, and the Berkshire Hathaway Annual Meeting. Abraham Catering Services, Inc. was established in 1968. They service six venues and have exclusive rights to cater at several additional venues.



Chef Claude Hampton, Jr.

After paying his dues working nights and holidays at the original Café di Coppia and Oak Hills Country Club an energy-charged Claude Hampton, Jr. started with Absolutely Fresh Seafood Company. Claude is not only the Executive Chef but he is also the Sales Manager at Absolutely Fresh. In his spare time, he teaches cooking classes and sets up amazing Lobster Bakes. Claude has been involved in the American Culinary Federation and served as a past Membership Chairman.



Gary Rohwer

Gary Rohwer started in the restaurant industry in 1981 developing and expanding the Chartreuse Caboose through franchising. Gary also developed a unique method of slicing and portioning steak meat, which he patented. He started Heartland Beef Processing Co. in 1989 where he sold his product "Steak-Eze" throughout the US and three other countries. Gary then sold Heartland Beef to Advance Pierre Foods and retired in 1998. After two short years, Gary came out of retirement and created PepperJax Grill in 2000. Gary started Glenn Valley Foods in 2008 to process an improved version of Steak-Eze called Gary's Quick Steak. Gary sold his PepperJax franchise operations in 2016.