Congratulations Ryan!

Congratulations to Ryan Hewican, Project Manager at the corporate office, who was selected for the Grand Island Chamber’s Top 35 under 35 Award!

Chamber’s Top 35 under 35 Award!

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This was the tallest from the two days it was 69 inches.

exercise. They had 2 minutes to plan and 10 minutes to build.

pieces of paper and tape to build a tower in a Team Building exercise. They had 2 minutes to plan and 10 minutes to build. This was the tallest from the two days it was 69 inches.

Chadron Pump & Pantry Voted Best Convenience Store

February 21 was the big day for Pump & Pantry store #50, located in Bellevue, Nebraska.

Bosselman Formula Vee cars race

Charlie Bosselman and Dustin Lofing race their Formula Vee race cars with the Rocky Mountain Vintage group out of Colorado. Formula Vees are a spec class based on components taken from the VW Beetle. They will be racing at some Colorado events and the home town race at the Hastings’ MPH track at the end of August.

Boss Shop Posters Featured in PFJ’s

Check out the new Boss Shop posters now featured inside Pilot/Flying J Truck Stops!

Independent Issue

A Life to the “Max”: Maxine Bosselman, namesake of Grandma Max’s, dies at 92

Reprinted from the Grand Island Independent

By Sarah Schulz

The matriarch of the Bosselman family has passed away.

Maxine Bosselman, 92, of Grand Island died Thursday, May 8 at Tiffany Square. Services are planned for Wednesday at Trinity Lutheran Church.

“She was a big part of the family,” said her grandson, Charlie Bosselman. “She was an outstanding mother to all of her children and an outstanding grandmother, too.”

He said his grandmother was well-known for her community contributions and for helping her husband, Fred, start the business that would become the Bosselman Company. Fred Bosselman died in 2006.

Her position as the namesake for the Grandma Max’s restaurants associated with the Bosselman Travel Centers made her a bit of a celebrity later in life, Charlie Bosselman said. She even gave an autograph in Skagway once,” he said.

She got her start in the restaurant business when the Bosselman and Eaton Truck Stop opened on East Highway 30 in 1949. She worked as a waitress, cooked, and baked pies for the cafe at night. When they opened a new truck stop on Interstate 80 in 1965, she worked with her family to make sandwiches for the truckers until the restaurant was built. The food service operations evolved into Grandma Max’s Restaurant in 1991.

“She had the best food,” Charlie Bosselman said. “We all wanted to go to grandma’s because she just had the best food.”

The Bosselman family is known in the Grand Island community for donating to various causes and organizations and Maxine Bosselman was involved in those decisions. The family contributed to the conference and convention center at the Heartland Events Center, and has long been associated with the Bosselman Pump & Pantry/Gus Fonner Stakes at the Fonner Park horseracing track.

“She was a very grand person,” said Hugh Miner, executive vice president and chief executive officer of Fonner Park. “Maxine was one of the greatest ladies I’ve known.”

Miner has known the Bosselman family for many years and said Maxine and Fred Bosselman were “one of the neatest couples” to grow up around.

“She was a very gracious lady and she and Fred did a lot for this community,” he said. “They passed that down to their kids and their grandkids. They’re a great family.”

Charlie Bosselman said his grandmother enjoyed traveling around the world with her husband and was known for running a large gift shop in the truck stop that is now the Crane Trust near Alda.

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Charlie Bosselman said his grandmother enjoyed traveling around the world with her husband and was known for running a large gift shop in the truck stop that is now the Crane Trust near Alda.

“She was just fun,” he said.

Even after she retired and moved to Riverside Lodge, Bosselman stayed involved with the family business. She could see a Pump & Pantry convenience store from her window at the retirement community and would often let the family know about who was coming and going from the location, if there was trash that needed to be cleaned up, or if the lawn there needed to be mowed, Charlie Bosselman said.

“She was a good gal,” he said.

Bosselman had been in declining health for a while and was living at Tiffany Square at the time of her death.

“I think she was ready to go see Fred again,” Charlie Bosselman said.
2014 Bosselman Pump & Pantry/Gus Fonner Stakes

The 25th running of the Bosselman Pump & Pantry/Gus Fonner Stakes Race took place on Saturday, April 26 at Fonner Park in Grand Island, Nebraska. A warm, windy spring day brought out numerous fans, and the crowd soared as horses traded places throughout the $75,000 Bosselman/Gus Fonner Stakes 10th race.

Jockey Azael De Leon gave Leadem in Ken the go sign heading into the final turn, and he pulled away to win the 25th running of the $75,000 Bosselman Pump & Pantry/Gus Fonner Stakes Saturday at Fonner Park. Leadem in Ken, a 4-year-old colt by Sky Mesa out of Last Kitten who was bred in Kentucky, led by a head going into the final turn but stretched that lead to four lengths heading into the stretch. Midnite Poppa finished in second nine lengths behind with Unsaddled Glory third.

Excitement was in the air at the Boss Shops booth at the 2014 Mid-America Truck Show, as guests stopping by the booth could spin the Prize Wheel, register to win a set of steer tires, meet Bones (the Boss Shop husky dog mascot), and visit with booth staff to learn more about Boss Shops. MATS, held March 27-29 at the Kentucky Expo Center in Louisville, KY, was a well-attended event, with 1,077 exhibiting companies in 1.2 million square feet of exhibit space. Attendance was 79,061 for the three days of the annual heavy duty trucking show. For the second year in a row, Boss Shops hosted their own 10x30 booth, featuring bold and bright photos of Boss Shops and staff, a TV playing shop videos, and colorful displays. Visitors to the booth were eager to try and win a fuel yardstick from the prize wheel, along with coupon books and Boss Shop calendars, as they waited in a long line at the booth.

The Boss Shop Ambassadors program kicked off in late 2013. Boss Shop Ambassadors are excellent customers that help promote the Boss Shops in the trucking community. The first ever Boss Shop Ambassadors Dinner was held during MATS at the Cardinal Hall of Fame Café, where newly selected Boss Shop Ambassadors were treated to conversation and dinner after the first day of the show. Boss Shops also hosted a booth at the TMC (Technology & Maintenance Council) event in Nashville two weeks prior to MATS.

Mid-America Trucking Show booth a big hit

Grand Island Motel 6 honored with TripAdvisor ‘Green Leaders’ Award

The Grand Island, Nebraska Motel 6 was recently awarded TripAdvisor’s Green Leaders Award. Manager Justin Brooks was part of the certification via a Green Leaders survey on TripAdvisor. Green Leader Certification is awarded to hotels who successfully achieve Green Leader Status. The Grand Island Motel 6 is the only hotel in Grand Island that is Green Leader Certified at this time. The motel was given a certificate to be displayed in their lobby. Congratulations!

Colby, Kansas Hampton Inn earns 2014 TripAdvisor Certificate of Excellence

For the second year in a row, the Colby Hampton Inn received a TripAdvisor® Certificate of Excellence award. The accolade, which honors hospitality excellence, is given only to establishments that consistently achieve outstanding traveler reviews on TripAdvisor, and is extended to qualifying businesses worldwide. Only the top-performing 10 percent of businesses listed on TripAdvisor receive this prestigious award.

The Bosselman Companies and Bosselman Hospitality Group, along with the Bellevue Chamber of Commerce and the Sarpy County Chamber of Commerce, hosted a Ribbon Cutting and Open House at the newly renovated Comfort Inn & Suites on Wednesday, April 9 at 2105 Pratt Avenue in Bellevue. Full Sponsors, family and friends celebrate with Leadem in Ken and jockey Azael De Leon in the Winner’s Circle at the Bosselman Pump & Pantry/Gus Fonner Stakes April 26.

Bellevue Comfort Inn hosts Ribbon Cutting

The Bosselman Hospitality Group and the Colby Hampton Inn, along with the Bellevue Chamber of Commerce and the Sarpy County Chamber of Commerce, hosted a Ribbon Cutting and Open House at the newly renovated Comfort Inn & Suites on Wednesday, April 9 at 2105 Pratt Avenue in Bellevue. Full exterior and interior renovations have been made at the hotel, which features 70 rooms including 20 suites, a renovated meeting room, fully renovated indoor pool and spa, wireless high-speed internet, and an added fitness center. Renovations included the "Truly Yours" décor package, Choice International’s newest interior design, Suite floor plans sleep two to six guests, highlighted by wet bars, fireplaces, and sofa sleepers, with some suites offering full walk-in showers. All rooms and suites also offer new 39” flat screen TVs. The hotel also provides complimentary hot breakfast. Guests in attendance had a chance to tour the newly renovated facility. For more information about Comfort Inn & Suites, please contact Mike Lindgren, General Manager at (402) 292-1155 or visit them online at www.bellevue confortinn.com or www.choicehotels.com.

The hotel also hosted a private Business After Hours event on May 29th for local business executives.

Randy Hayes, Stephanie King-Witt, Don Doty, Tony Chapman, and Devon Terstrich-man the Boss Shop booth at MATS.

The Bossemans and Colby Hampton Inn, along with the Bellevue Chamber of Commerce and the Sarpy County Chamber of Commerce, hosted a Ribbon Cutting and Open House at the newly renovated Comfort Inn & Suites on Wednesday, April 9 at 2105 Pratt Avenue in Bellevue. Full exterior and interior renovations have been made at the hotel, which features 70 rooms including 20 suites, a renovated meeting room, fully renovated indoor pool and spa, wireless high-speed internet, and an added fitness center. Renovations included the “Truly Yours” décor package, Choice International’s newest interior design, Suite floor plans sleep two to six guests, highlighted by wet bars, fireplaces, and sofa sleepers, with some suites offering full walk-in showers. All rooms and suites also offer new 39” flat screen TVs. The hotel also provides complimentary hot breakfast. Guests in attendance had a chance to tour the newly renovated facility. For more information about Comfort Inn & Suites, please contact Mike Lindgren, General Manager at (402) 292-1155 or visit them online at www.bellevue confortinn.com or www.choicehotels.com.

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Danger finish 2014 season Back to Back Intense Conference Champions

The Nebraska Danger Indoor Professional Football Team finished out its fourth season much like the third, winning the 2014 Intense Conference Championship, taking a trip to the United Bowl, and suffering a loss to the Sioux Falls Storm in the Championship game. Finishing the season at 11-5, the Danger took the loss to Sioux Falls 63-46. Charlie Bosselman was honored by the IFL as Executive of the Year at the game, Stay tuned for an exciting Season 5!

Danger Football teams up for Team Katelyn

Katelyn Sybrants, 5, has been diagnosed with a rare form of cancer called Ependymoblastoma. She is the daughter of Brian & Stacy Sybrants of Grand Island, and her grandma Kathy Bartuneck works at the Corporate Office at Bosselmans. Katelyn began chemo treatment on March 20, and is currently undergoing radiation.

Bartunek works at the Corporate Office at Bosselmans.

Quaker Steak & Lube is coming!

The Award-Winning casual-dining franchise Quaker Steak & Lube®, known for its Best Wings USA and more than 25 sauces, has signed an area development agreement with Bosselman Food Services, Inc. to open two locations in Nebraska and one in Iowa, which will mark the brand’s entrance into the state of Nebraska. Bosselman Food Services Inc. plans to open one Quaker Steak & Lube® restaurant per year in 2014, 2015 and 2016. The Grand Island location is slated to open August 13.

“We are thrilled to officially be bringing The Lube’s® award-winning chicken wings and food to the residents of Nebraska,” said Charlie Bosselman, president of the Bosselman Companies. “We look forward to the opening of our first restaurant this year, and are excited for a great future with Quaker Steak & Lube®.”

Bosselman Food Services, Inc. has targeted the areas of North Platte, Lincoln, Grand Island-Hastings-Kearney, Omaha, Neb, and Des Moines, Iowa as potential development sites of their Quaker Steak & Lube® restaurants.

Taste of Grand Island introduces Quaker Steak & Lube

March 16 was a ‘tasty’ evening as the Taste of Grand Island was held at the Pinnacle Bank Exposition Building at the Nebraska State Fairgrounds. The event, which featured 23 vendors, is an annual Fundraiser for Grand Island Rotary and Leadership Tomorrow. Area restaurants, cafes, vineyards, and other entities bring samples of food and drink for guests to taste at their booths. Quaker Steak & Lube® took part in the event this year and it was a full house with over 400 guests attending the evening. Freshly sauced and spun wings were served for guests, presented in three different Quaker Steak & Lube® flavors: Arizona Ranch, Louisiana Lickers, and Original BBQ. The booth also featured a TV screen playing Quaker Steak & Lube® commercials and the episode of Man vs. Food that was filmed at Quaker Steak & Lube®.

“Quaker Steak & Lube has created a cult-like following for The Lube® for more than 39 years. The company has more than 60 locations across 20 states and Canada. Most recently, Quaker Stake & Lube® was awarded the festival favorite for the second straight year at the National Buffalo Wing Festival in Buffalo, N.Y., winning the last three out of four. In addition, it was also recognized for its Triple Atomic wing sauce, winning first place in the Traditional Extra-Hot sauce category.

For more information, visit www.QuakerSteakAndLube.com. Follow The Lube® on Twitter at @TheOfficialQSL and on Facebook at The Official Quaker Steak & Lube. Join Lube Nation today by signing up for our E-mail club at http://thelube.com/ qsl/email_club.html.

We are projecting a record-breaking 2014 for the Quaker Steak & Lube® brand, and this agreement with Bosselman Food Services, Inc. further validates our growth and national expansion,” said John Longstreet, president and chief executive officer, Quaker Steak & Lube®. “We are excited they are helping to expand Lube Nation, and that they are bringing our unique motorsports-themed concept to new markets in both Nebraska and Iowa.”

“The compelling décor, including race cars suspended from the ceilings, motorcycles, Corvettes and gas station memorabilia, combined with its craveable food and SuperCharged events, has created a cult-like following for The Lube® for more than 39 years. The company has more than 60 locations across 20 states and Canada.

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For more information, visit www.QuakerSteakAndLube.com. Follow The Lube® on Twitter at @TheOfficialQSL and on Facebook at The Official Quaker Steak & Lube. Join Lube Nation today by signing up for our E-mail club at http://thelube.com/qsl/email_club.html.

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For more information, visit www.QuakerSteakAndLube.com. Follow The Lube® on Twitter at @TheOfficialQSL and on Facebook at The Official Quaker Steak & Lube. Join Lube Nation today by signing up for our E-mail club at http://thelube.com/qsl/email_club.html.
I just wanted to take a moment to share with you the experience that I had this evening at the Allen Drive location in Grand Island, NE. I am out from over town, and was on my way home. I stopped in to fill up with gas, get my tires checked for my vehicle. When I went to pay, my card was declined. This was rather surprising to me, as I have never had this happen with any of my local pump and pantry at any other location. As I was placing a phone call to my roommate who was obviously closing gas station. As I am placing a phone call to my roommate who was obviously

**Customer Comments**

**I wanted to commend you on behalf of one of your employees, Jolene. She works at the Alma location. Alma had a very bad storm on June 14, 2014, in which trees were uprooted and on top of houses, powerlines were down and all of the town sustained some sort of destruction. We had a crew of friends at our house helping to remove trees from our house and yard. It was a long and difficult job. Jolene had been working on this for several months. In the end, she was able to get the job done.**

**Samantha Stuhmer - via email**

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