

# BBR opens new culinary chapter

By Jim Cornelius  
News Editor

The Lodge Restaurant has been an iconic part of Black Butte Ranch since the 1970s. Last week it reopened after an extensive remodel that brings it current with the needs and desires of a 2015 clientele.

Built in split levels long before the Americans With Disabilities Act was in place, the Lodge has now been made much more accessible with a ramp into the main dining area. Bathrooms have also been brought into ADA compliance. The floor has been raised in the Brooks Room, eliminating a step down, and the whole facility has been refurbished and brightened with new carpet and paint.

"Access has always been an issue here," said Dean Ecker, longtime BBR director of food and beverage.

Now the restaurant can accommodate 30 to 40 diners regardless of their movement restrictions or disabilities. Many BBR residents have a deep appreciation for the Lodge, since it's been part of their lives for years or decades, with many memories of family occasions and special events. As the Ranch resident population ages and mobility issues creep up, the remodel makes it easier and more pleasant for them to enjoy their home restaurant.

The Aspen Bar has been completely remodeled and bar seating added. And, Ecker said, "We did the Brooks Bar for special events."

The Lodge remodel is part of a new culinary chapter at Black Butte Ranch, according to Ecker.



PHOTO BY JIM CORNELIUS

Dean Ecker proudly showed off a remodeled Lodge Restaurant at Black Butte Ranch. The Ranch will have three restaurants operating this season.

Restaurant chef Mark Barnes is returning for the season and will roll out a new menu Memorial Day Weekend.

"It's going to be distinctly different, unique," Ecker said.

There will be a continuing "all-day menu," with a dinner insert with dishes that will change.

"That will allow Mark and his team to be creative," Ecker explained.

BBR uses local and regional suppliers as much as possible, providing locally raised beef and elk; and possibly pheasant will soon be on the menu.

"We're going to have a rather extensive herb garden," Ecker noted.

The menu will also have an emphasis on seafood.

The Lodge is only one component of an overall culinary experience at BBR. Robert's Pub will continue to offer innovative pub cuisine and the new Lakeside Bistro will open this summer along

with an extensive new recreation complex green-lighted by BBR homeowners last year.

"Basically, the Ranch will have three full-service restaurants ready for the season," Ecker said.

The Lakeside Bistro will feature a brick oven and turn out artisan pizzas. And, to meet the demand, there'll be plenty of French fries.

"There's a huge demand for French fries on the pool deck," Ecker said.

Ecker says that the Lodge remodel and the launch of new culinary adventures has an uplifting effect on staff, as well.

"When you challenge them with new opportunities, it makes everybody better," he said.

For more information on Black Butte Ranch, visit [www.blackbutteranch.com](http://www.blackbutteranch.com).

# Future Eagle Scout helps Cloverdale Fire District

Alexander Cyrus, 17, of Sisters, may soon reach the rank of Eagle Scout. Involved in scouting for the past 12 years, he is finishing up the requirements for this prestigious rank.

One of the requirements for this position, as with most of the ranks in scouting, is to perform community service.

Cyrus chose to help out the Cloverdale Fire District this year with a landscaping project. Cyrus put 50-60 hours into planning and executing this project.

As part of the installation of the new building at the Cloverdale Road fire station,

the Fire District was required to provide landscaping to meet county codes. Cyrus met with district staff and came up with a low-impact-xeriscape plan. The covering of the berm that surrounds the station requires no water, and is environmentally friendly.

Cyrus was able to procure not only the materials necessary for this project, but also the manpower and equipment necessary to make it all happen.

Fire Chief Thad Olsen is extremely happy with the results extended his thanks to the future Eagle Scout for his hard work.



PHOTO PROVIDED

Alexander Cyrus put in a lot of work at Cloverdale Fire District.

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