

Saxons place in top five at national culinary competition

By Elida S. Perez; copyright by the Statesman Journal, reprinted with permission

The South Salem High School's ProStart culinary team placed fourth at the National ProStart Student Invitational held in Baltimore at the end of April.

The team advanced to nationals after winning at the state level competition held

in Portland in February hosted by the Oregon Restaurant & Lodging Association.

To date, South Salem has sent a culinary team to nationals five times, this year being the first they've placed in the top five in the nation.

The 2012 South Salem ProStart team included Jessica Harris, Evelyn Romero, Ryal Toepfer, (Siletz Tribal member)

Kayla Lane and alternate Giscelda Real. Their culinary teacher, Cheff Todd Wieweck, and mentors, Chris Neuffer and Krista Carpino, also attended.

The top five ranking teams from the national culinary competition are awarded medals and scholarships to help further their careers in the restaurant and food service industry.

South Salem students brought home \$4,500 each in scholarships from the National Restaurant Association Education Foundation, Indiana University of Pennsylvania and Louisiana Culinary Institute.

South Salem also took home several scholarships from local schools as winners of the state championship.

South Salem High School's student chefs excel

Culinary team places fourth in nation

By Elida S. Perez; copyright by the Statesman Journal, reprinted with permission

Wielding knives, pans and fresh ingredients, the South Salem High School ProStart culinary team cooked its way to the top five at a national competition in Baltimore.

The school has competed at the National ProStart Student Invitational in the past, most recently in 2009, but this is the first time a team has earned a finish among the best programs.

"They are among the top 16 (student chefs)," said Chef Todd Wieweck, the team's leader. "It's really impressive."

Students Jessica Harris, Kayla Lane, Evelyn Romero, Ryan Toepfer and alternate Giscelda Real placed fourth among the 41 teams that competed.

The first-time competitors qualified for nationals after taking first place at the 2012 Oregon Restaurant & Lodging Association's ProStart High School Culinary Championships in Portland in February.

The team trained intensely leading for the April invitational, but the novice

competitors did not expect the magnitude of the national arena. The national competition had larger audiences, film crews and commentators announcing the teams.

"It was nerve-racking," Toepfer said.

Regardless of the setting, the team started strong and received high praises for their knife skills.

Throughout the cooking part of the competition, where they had one hour to prepare a three-course meal, there were a couple of mishaps.

Romero almost burned the butter needed for the dessert garnish. Since the team had only enough ingredients for each dish, she had to work with the butter that cooked a little too long.

"It had a darker color," she said, adding the judges didn't take notice. "They (said) they loved it."

Lane had the case of a missing ingredient while she was preparing the morel mushrooms and pea cream sauce for the entree.

"I couldn't find the cornstarch," she said.

But Lane improvised and said she kept reducing the mixture until it reached a workable consistency and taste.

"They liked my mistake," Lane said. While the cooking was under way, Wieweck had to stand a few feet away on the sidelines unable to so much as make eye contact with his crew.

"It's stressful to watch and not be able to do anything," Wieweck said, adding the team could have been disqualified if judges thought they were getting help.

Although he couldn't advise his team, Wieweck was able to watch some of the other competitors in action and said he was confident the Saxons would place.

The team's final score was 90 points, getting them in the top five.

"They missed third place by less than a point," he said.

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On the menu

Appetizer: King Crab three ways

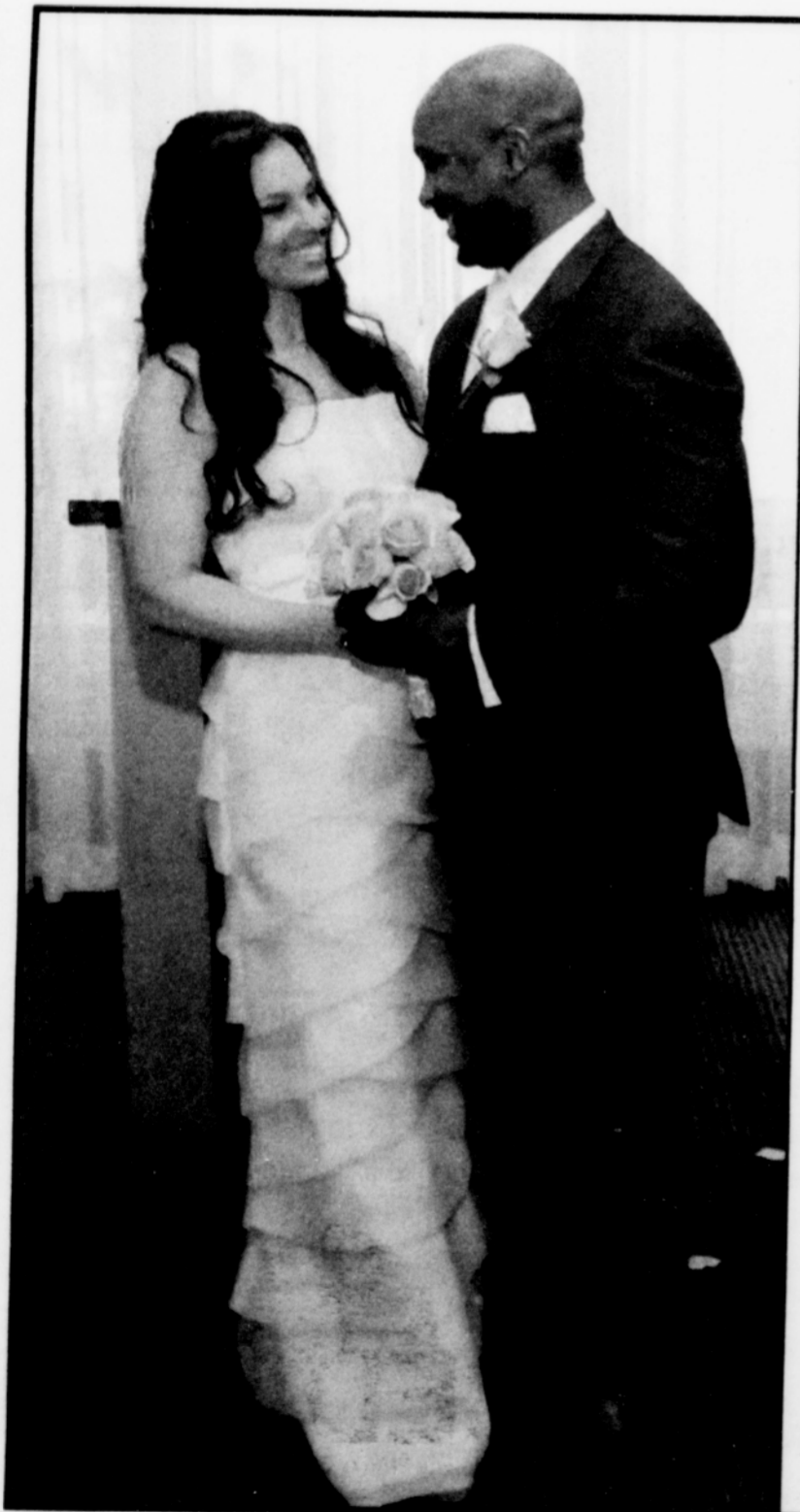
King crab sphere set on a crispy wonton tower filled with marinated tofu; cayenne tempura king crab with sauteed shiitake mushrooms; ginger butter poached king crab atop sea bean, red pepper and ramp salad.

Entree: Pan Seared Ling Cod with Spring Peas

Pan seared Oregon ling cod served atop crispy golden-brown fingerling potatoes, with shallots, bacon, ramps, morel mushrooms and pea cream sauce.

Dessert: Vanilla Scented Flourless Chocolate Cake

Wild Bolivian chocolate infused with Tahitian vanilla bean. Served with a crisp cocoa nib nougatine wafer along with a red fruit compote, crème Anglaise and red fruit sauce. The dessert was topped with whipped cream and blood orange zest.



Courtesy photo

Congratulations!

Marnie and Damon Griffin's wedding takes place in the chapel of the Mandalay Bay Hotel in Las Vegas, Nev., on April 20, 2012. Marnie is a Tribal member and the daughter of Marleen Wynn. She is the granddaughter of Ila Mae Hoiness (Downey).

Violence Against Women Act (VAWA) Advisory Committee

Current Vacancy – Staggered terms will be established with one-, two- and three-year terms.

Application deadline for consideration is June 15, 2012.

Name: _____ Roll No: _____

Address: _____

City: _____ State: _____ ZIP: _____

Telephone: Day () _____ Evening () _____

I understand that if selected as a member of the VAWA Advisory Committee, my responsibilities will be:

- Consistently attending Advisory Committee meetings. The frequency of meetings will be determined by the committee in consultation with the program coordinator.
- Reviewing agenda and materials prior to attending the meeting
- Learning about the program through reading provided materials, attending training sessions, etc.
- Actively and regularly participating in meetings, work groups and training
- Advising the program coordinator about issues related to the VAWA program goals from respective communities
- Sharing VAWA programs, events and other information with the community
- Advising the program coordinator in establishing and management of program protocols and procedures
- Do not hesitate to comment, criticize constructively or disagree.
- Keep in mind that the committee has authority to act as a group, not individually.

Signature: _____ Date: _____

Please mail or fax your application to Confederated Tribes of Siletz Indians, Attn: VAWA Coordinator, P.O. Box 320, Siletz, OR 97380-0320; fax: 541-444-9678.