

At Kah-Nee-Ta

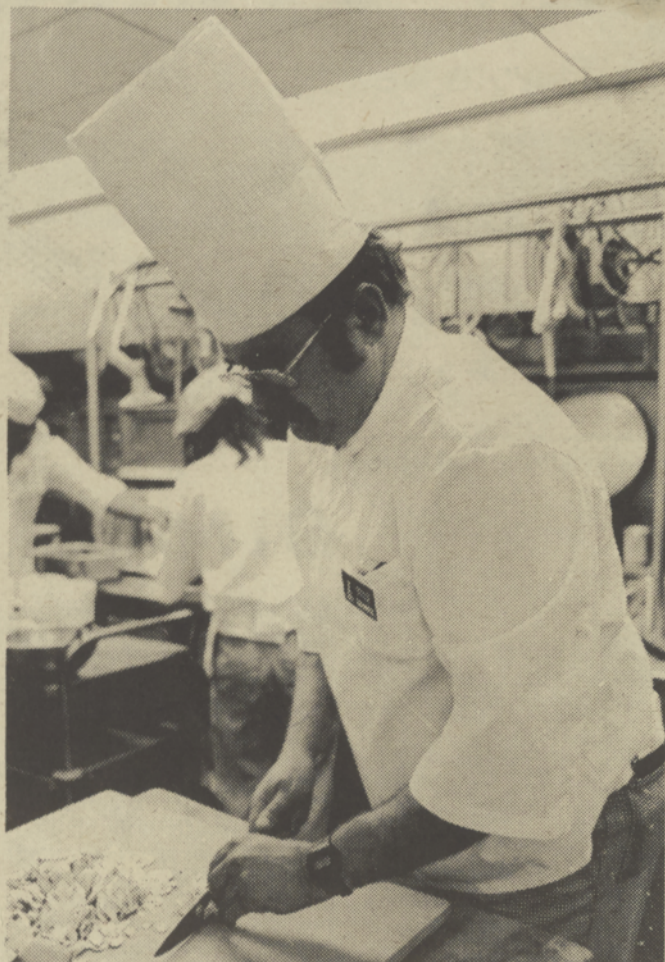
New chef has colorful background and experience

Preparing tasty meals for many different people at one time is a task demanding skill. It requires accurate timing, knowledge of the craft, good management skills and years of experience. The Juniper Room kitchen at Kah-Nee-Ta Lodge is expected to serve excellent meals and, with that in mind, Kah-Nee-Ta has hired and gained the services of Ivan Rebensteiger as executive chef.

Born and educated in Czechoslovakia, 38 year-old Rebensteiger began cooking as a second job. He graduated from college with a degree in electrical engineering and merely "drifted into this profession," he says.

Rebensteiger explains that cooking is a trade in his home country. Formal schooling is required even to be a cook's helper. To receive certification for various positions in the cooking profession, it is necessary to pass certain examinations. He comments, "In Europe cooking is more professional. You have to hold a position before you are allowed to do anything."

In this country Rebensteiger says, "There are no apprenticeship programs. It is mostly on-the-job training." A culinary federation formed eight years ago in the United States may



New Executive

alleviate the problem, he believes, and produce cooks with knowledge in the many aspects of the cooking profession.

As executive chef, Rebensteiger is a manager and a cook. He is compelled to deal with paperwork which is essential to the operation of any hotel, resort and restaurant.

Rebensteiger is practiced in many different phases of the food and beverage industry including management procedures and operation, menu design, employee training, banquet menu-planning and selling to customers, inventory procedures and controls, and sanitation and kitchen equipment maintenance.

His cooking skills include a good practical knowledge of continental cuisine—among them French, German, Eastern European, Jewish and American.

Rebensteiger is also experienced in ice carving, tallow work, Chaud-froids, aspics and other aspects of garde-manager work with regard to elaborate buffet banquets and in tableside preparation and cooking. He also has knowledge in French and Russian service.

Besides developing kitchen skills in his 16 years of working in food establishments,

Rebensteiger has also worked as a waiter, maitre' de and director of food and beverage. He comments that by doing floor work he can "understand what kind of problems there are in the dining room."

Since arriving in the United States in 1969 Rebensteiger has worked at several first class well-known restaurants around the country. Some of those are: Pity Pat's Porch, the Hilton, The Atlanta Playboy Club and the Atlanta City Club in Atlanta, Georgia plus Steam Boat Springs resort in Colorado where he was "snowed out," he says, because of lack of snow. Prior to arriving at Kah-Nee-Ta Rebensteiger acted as Chef at the Portland Marriott Hotel.

Professional achievements include: Table of the Month award by Hospitality Magazine for February 1977; Denver, Colorado Culinary Show 1976, second and third place; Nashville, Tennessee Culinary Salon 1979, first and second place; Mobil 4 stars, Elkhorn in Sun Valley in 1978.

Rebensteiger's wife, Ivanka, and his ten year-old son Martin will be coming from Idaho to visit him soon. He says they will be moving here in the near future. Rebensteiger says he likes this area which resembles Boise, Idaho where he has spent most of the last five years.

Continued from page 1 Stroke victims home

from his home that he is "getting stronger." He added, however, that he is getting sick and tired of jello.

Greene is on a restricted diet while recuperating and he goes to Bend three times a week for physical therapy. The stroke caused paralysis on his right side, leaving those muscles very weak.

He has been walking with the aid of a cane and he noted that he can even walk a bit without a cane. He also has some movement in his right shoulder now, but there's still no feeling or strength below the elbow, he said. "It'll just take lots of

exercise."

In about three weeks Greene will go in for more tests to see how well he is doing. "We'll know a lot more after that," he said. He reported that, according to the doctors, work is out of the question until at least October 1. He is supposed to stay away from the office, and maybe even take a vacation when he gets better.

"I would like to thank all the people who sent flowers, cards and all those who came to visit me," he said. He stressed that he is getting stronger but it sounds as if he would be a lot happier if he could eat something that he could really sink his teeth into.

With a tug and a pull

Dogs strut their stuff

Dogs were kept well under control by their youthful masters at the Community Center which sponsored a dog show held on July 30. Approximately 70 spectators gathered to watch. The only conflicts occurred when a Great Dane owned by Ada Billey intimidated the smaller, six-inch tall dog varieties. The little dogs raised quite a ruckus.

The show opened with a demonstration of dog obedience training performed by Kay Lorraine and her German Shepard. The dog followed his master's instructions at heeling, fetching, jumping and frisbee-retrieving. Lorraine emphasized the importance of an obedience-trained dog.

Judging of the ten entries took place in seven categories including: Best Behaved; Funniest; Best Trick; Smallest Dog; Largest Dog; Best Looking; and Best of Show.

Coordinators for the show were summer recreation workers Robinson Mitchell and Alvin Wells under the guidance of Lyle Rhoan. The five persons selected as judges were impartial community members.

Ribbons were awarded for first, second and third place in each of the categories. The results were as follows;

Best behaved-1. Randy owned by Missy David; 2. Nuchie owned by Direlle Calica; 3. George owned by Mona Smith.
Funniest-1. Chimee owned by Kyle King; 2. George owned by Mona Smith; 3. Sirely owned by Sue Yen Smith.
Best Trick-1. NaNa owned by

Heather Miller; 2. Randy owned by Missy David; 3. Nuchie owned by Direlle Calica.

Smallest-1. George owned by Mona Smith; 2. Toke owned by Jason Hintsala.

Largest-1. Chumook owned by Ada Billey; 2. Blackie owned by Tom Begay, Jr.

Best Looking-1. NaNa owned by Heather Miller; 2. Samantha owned by Sharon Jones-3. Blackie owned by Tom Begay Jr.

Best of Show-1. George owned by Mona Smith; 2. Randy owned by Missy David; 3. Nuchie owned by Direlle Calica.



Boy Obedience Training—When a dog this size says go a boy can only follow. The Community Center dog show brought dogs of all sizes together along with providing an entertaining afternoon for the audience.

Spilyay Tymoo, photo by Shewczyk

Spilyay Tymoo

Coyote News

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