

Colville Food Bank hosts dinner with Executive Chef Bodner

BY DANI BULL
S-E Staff Reporter

The Colville Food Bank is hosting a casual dinner and auction scheduled for Saturday May 31. This tasty event will be held at the United Methodist Church from 5 to 7 p.m. with the auction to follow.

The gourmet dinner will include roast beef New York strip loin carved to order, chicken breast milanaise and fresh roasted boneless pork loin.

This exquisite meal will all be prepared by retired Executive Chef Tony Bodner whose background includes: 60 years of professional experience in food operations in over 50 hotels throughout the US, including Hawaii through Associates Host.

That experience includes positions as the Executive Chef for Hillcrest Country Club of Beverly Hills in California and 13 years as the corporate Executive Chef for Disneyland. Prior to moving to the States, Bodner's experience included cooking in Switzerland, Sweden and France.

Bodner who moved to Rice in 1992 has conducted gourmet cooking classes and prepared many fundraising dinner events in the area.

"We are very fortunate to have someone of his experience supporting the Food Bank's fundraising dinner," said Frani Roberts Colville Volunteer Food and Resource Center (Food Bank) Director.

Following the sure to be amazing meal, the auction will begin at 7 p.m. with a wide variety of items up for bid. Hearth and Home Technologies has donated a wood burning stove, there will be a one day charter trout fishing trip on the upper Columbia River, a concrete bird bath from Colville Valley Concrete along with a one year membership at Colville Fitness Center and much more. Tickets for the dinner may be purchased at the Colville Food Bank for \$25 per person and are tax deductible. For more information contact the Food Bank at 684-2971.