

# Bunnery recipe for success starts with OSM

**D**on't faint when you hear that I went out to breakfast. At The Bunnery, no less. I don't eat breakfast. Never have. It is ironic, perhaps, that I have started not one but two breakfast restaurants.

For a while now, I've been wanting to acknowledge Tony Labbe, manager of The Bunnery. Not only is he responsible for some of my favorite phone calls, he's very pleasant. He seems fluid in his capacity to ride the wave of the thousand details of his job. He has instituted great contributions to our community.

For four years, The Bunnery has underwritten the cost of the breakfast burritos served by the Boy Scouts the morning of Old Bill's Fun Run. The last three years, the gross receipts of The Bunnery on the first Saturday in November have been donated to Teton Science Schools. That's a lot of dough, and it doesn't include the restaurant's support for Little League, the Jackson Hole Ski and Snowboard Club and the hockey arena or Labbe's personal bike riding for cancer research funding or service on the board of Habitat for Humanity of the Greater Teton Area.

Labbe was born in Guatemala, the country of his father. His mother, who grew up in Vancouver, British Columbia, had a career in nursing. Labbe's parents met while his father was studying medicine in San Francisco, where Labbe grew up.

During junior high, Labbe had a job as a busboy. He worked at a hotel while attending the University of Denver, which led him to discover his major field of study: hotel and restaurant management. He's a natural. At the university, he met his wife, Caroline. They would take long weekends and vacations in Jackson Hole. Her parents, Dominique and Gerard Yvernault, bought The Bunnery from Paul Doty in 1990.

Labbe's career took him to New York, then to Maui and San Francisco working for Four Seasons. When there was a management gap at The Bunnery with no competent candidate in sight, the Yvernaults offered Labbe the job. This is his eighth year as manager, a great deal for all

Jackson is a wonderful place to be with and raise a family.

Labbe's bilingual skills put him in a pivotal position to coordinate all his employees. He credits his long-term employees for the continued success of the business.

"I don't create good customer service," he said. "We hire good employees and are good to them. They serve the public."

His focus has expanded sales through social media and marketing. The Bunnery's mail-order business is perpetually growing with food products and a world of ancillary merchandise. Currently, six selections of Bunnery

granola are part of a national marketing campaign. Labbe gives credit to Gerard Yvernault's skills learned in his career in the wine business for the launching of the effort.

My personal favorite granola is OSM: oatmeal, sunflower and millet. We added those grains to our whole wheat bread way back in the '70s. Since then, OSM has its own line of pancakes, waffles and hot cereal on the restaurant's website in addition to OSM bread mix.

The breakfast and lunch menus are huge, filled with a variety of tasty treats that could please anyone. I sampled an extremely tender biscuit. The OSM waffles with blueberries are both tasty and healthy. The restaurant has chosen a Vermont syrup that is a mix of pure maple and cane syrups with no corn syrup, a thoughtful choice in these days of genetically modified corn and omnipresent high-fructose corn syrup. A bite of the delicate coffee cake with its streussel topping redolent with pecans brought back a flood of memories. We shared a bacon cheddar omelet from a generous plate heaped with potatoes and OSM toast. The number of choices made my head spin as I drank my favorite Earl Greyer from The Republic of Tea.

Although the menu officially changes to lunch at 11:30, many of the offerings are available all day. The soup, salad and sandwich choices are diverse. The bakery counter is packed with dozens of delights. The chocolate chip cookies have an



## Chef Notes

*Bru*



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**Tony Labbe is general manager of The Bunnery. He credits his long-term employees for the continued success of the restaurant.**

incredible texture augmented with a bit of wheat bran. The peanut butter cookies are soft. The cinnamon sticks are flaky, and the almond sticks have the added treat of sweet toasted nuts. It's easy to come away most satisfied. I'm gratified to see the restaurant doing so well and such good.

A great big apology here: Sweetwater has a new partner. Trey Davis

and Dennis Friedlander are both at Sweetwater. I don't write headlines or photo captions for my column. It was extremely misleading that the headline used the words "new owner" for my column a few weeks back. They received lots of calls. Sorry.

*Bru writes every other week about the valley's many talented chefs.*

## Oatmeal sunflower millet bread

Makes 2 loaves

2 1/4 cups water  
2 1/2 tablespoons yeast  
1/2 cup honey  
1/2 cup canola oil  
1 tablespoon salt  
1/2 cup rolled oats  
1/4 cup sunflower seeds  
1/4 cup millet seeds  
6 1/2 cups whole wheat flour

Measure warm water and honey into a large bowl. Stir until the honey is dissolved. Sprinkle in the yeast while stirring. While the yeast is growing, measure the oil. When the yeast rises to the surface and

starts to foam, add the oil and 3 cups of the flour. Beat 100 strokes. The batter will look smooth and glossy. Cover and let rest for about 20 minutes.

Add the oats, sunflower seeds, millet, salt and one cup of flour and stir down the sponge. Gradually add more flour until the dough is too stiff to stir. Turn onto a large board or counter. Knead for about 10 minutes, adding flour as necessary to keep the dough from sticking to the counter. The dough will be soft but not sticky. Return the dough to the bowl, cover and let rise until doubled.

Punch down the dough and knead for about 5 minutes. Shape into loaves. Place in lightly oiled pans and allow to rise until almost doubled. Preheat the oven to 350 degrees. Bake about 40 minutes until the loaves are browned and sound hollow when tapped. Let rest for a few minutes before removing from pans. Cool on a wire rack.