

# Chef Digs Indonesian Food—

*But Serves Turkey, Hamburgers, Etc., at Tundra Club*

By MARGIE BAUMAN  
ANCHORAGE — Chef Bert Kleinenberg says Indonesian cooking is his favorite, but he's serving up turkey, roast beef and hamburgers at the Tundra Club of the Alaska Native Medical Center.

Kleinenberg leaned over the counter of the Tundra Club the other day, offering a root beer popsicle to little Allen Valley, who giggled with anticipation.

It was Allen's first birthday and his mother, Nida Valley held him as he licked the pop-

sicle with vigor.

Kleinenberg handed the next customer a steaming cup of fresh coffee, then sat down to discuss the success of the now privately operated Tundra Club, an inexpensive, quick service restaurant with the ANMC.

"We've got them standing in line, now," said Kleinenberg, who took over the operation from Rehabilitation Industries in June. The government leased the cafeteria to the Government Employees Association and they subleased to Kleinenberg.

Through a percentage of the profits, they too share in the success of his business. Indeed, Kleinenberg doesn't want to limit the customers to the many hospital employees and visitors who frequent the restaurant daily and Saturday. Kleinenberg knows many of his customers by name.

The special meal of the day, available from lunch hour until 5 p.m. closing time, is always \$1.25, whether it's roast beef or spaghetti.

Hamburgers are 65 cents, french fries 35 cents, Eskimo pies 20 cents and coffee a dime, except from 7-8 a.m., when the coffee is free.

Kleinenberg wonders though, whether he can keep the prices down on the soups, salads, sandwiches and other food he sells.

"Prices locally are unreasonable and unjustified," he said. "I can buy cheaper any item off shelves than I can buy wholesale and I don't know why."

"It gets me kind of frustrated. Nobody comes to me with pencil and paper and explained why. I keep prices to a minimum. I don't have to get rich if I can make a decent living," he said.

"But just yesterday the wholesaler called to tell me the ham went up 18 cents a pound in the last 10 days. I hate to increase prices, but if wholesale costs go up, what can I do?"

Kleinenberg began his culinary education in Holland at age 14 and went on to get a chef's diploma in Rotterdam in 1959 after five years in the Merchant Marine in Holland.

He also has served as chef on an ocean liner, a chain of Dutch restaurants, the U.S. Air Force and Alaska Methodist University.

His personal tastes run to Indonesian foods and he once wrote a book about Indonesian cooking which he hopes to have time to translate.

At the Tundra Club, he sticks to American dishes. "Wholesome American food day after day will give you more business than day after day of exotic dishes," he said.