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Emile Michea Leaves a Noble Heritage

In the recent death of Emile Michea, the culinary fraternity of the Pacific Coast has lost a valued friend and a veteran chef and steward whose memory will long be revered and whose place in the hearts of his host of admirers will be a difficult one to fill. He died on November 27 at his home in Seattle, where he lived with a devoted wife and daughter, who, with a son, survive him.

Emile Michea was born in Valence, France, near Lyons, on Sept. 28, 1863, and after learning his trade in that country came over to Montreal, Canada, when aged 25, and since that year, 1888, had experienced a very wide and successful career as steward, being employed at various well-known and high-grade hotels and inns up until 1922, when he became secretary and manager of the Seattle Culinary Association at its inception 10 years ago, which important position he held till his death.

His experience in France had made him a connoisseur, which aided him in securing some fine positions from the time he first landed upon American soil. In 1890, Mr. Michea was working in Chicago, where he held several important positions, one of which was that of steward at the Chicago Beach Hotel, where he remained six years. During the World's Fair, he was wine steward at the Noel Peter Cafe on the exposition grounds.

Later, Mr. Michea went to Milwaukee, where he worked as steward of the Plankinton Hotel, and also at the Pfister Hotel. It was while at the Pfister that he met his wife, whom he married in 1896. Still later, he was steward at the College Inn in



EMILE MICHEA

Until his death, secretary-manager of the Seattle Culinary Assn., and one of the best-known stewards in America.

Milwaukee. His positions at all these places were very responsible ones.

It was while at the Plankinton Hotel that he met W. G. King. Their business and social relations lasted over a period of more than 20 years. When Mr. King, whose death preceded that of Michea but a few months, came to Seattle, he induced the latter to join him in this city, and at both the Butler and Savoy Hotels, Mr. Michea was either chef or steward, coming to Seattle and the Butler in 1907.

There was a period between his positions at the Butler and the Savoy Hotels in Seattle, that he was in Victoria, B. C., where he served as steward at Hotel Westholme. He returned to Seattle in 1918, and held the Savoy position of steward till 1921. It was the next year that the Seattle Cul-

inary Association was organized, and he was the most active member in its creation.

He was the secretary-manager, as stated, from its beginning until his death, and also, for a time, was editor and manager of the Pacific Coast Chef, the association's official magazine. It has been due a great deal to his management of affairs that the association and its club, as well as its magazine while under his management, have been so successful.

His widow and a daughter, Mrs. Marie Bollman, live at the family home in Seattle, while a son, Henry Michea, lives in San Francisco, where he is an official in the office there of the New York Life Insurance Co.

Mr. Michea possessed a large number of letters of recommendation from the various places he was employed, and had had numerous honors and favors showered upon him in his early life. While at the Pfister Hotel in Milwaukee, he had the honor of serving President William McKinley, who was a guest at Milwaukee's then leading hostelry.

A man of integrity, as letters from employers go to show, Emile Michea was held in high esteem by his associates, both in and out of the organization which he managed. The members entertained the greatest respect for him, and he was popular among the entire fraternity, being personally known to almost all members of the profession up and down the coast. His life was an inspiration to the younger generation of chefs and stewards, all of whom are bereaved because of his departure from that sphere of usefulness in which he so long was active.