

# All the trimmings

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LLOYD FRANCIS JR. — MERCURY NEWS

Ada Arevalo, left, prepares as Sara Sandoval scoops some rice Thursday for St. Anthony's cook Huventino Vargas.



**SUE HUTCHISON**  
*Today On The Peninsula*

## St. Anthony's cooking up a feast

**H**UVENTINO Vargas is a little anxious. He's got 78 turkeys and 20 hams to prepare for Thanksgiving, and he's not going to be able to get to it until Monday. In the meantime he's busy supervising the chopping, dicing, boiling, baking and sautéing of several hundred pounds of chicken, string beans and potatoes. And that's to say nothing of preparing his special meat loaf.

"They like the spices I use," Vargas said with a modest shrug. "But you do a lot of stirring."

Vargas is head chef at St. Anthony's Padua Dining Room, the Menlo Park soup kitchen that served 178,039 meals last year. He feeds hundreds of poor and homeless diners every week, and he expects to serve more than 1,000 on Thanksgiving.

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