



Brother Leo Slay

Celebrating 75 years of Profession

Bro. Leo Slay came from a family that had been in the restaurant business since 1911 and has been actively engaged in food service in the Society of Mary since 1949. He's been a consultant for all types of food service operations, has organized and directed numerous culinary institutes and workshops, and has served as a food service director at Marianist schools.

Brother Leo has received many awards: Saint Louis Food Executive of The Year, 1970; Missouri Restaurant Association Professional Operators Award, 1972; Saint Louis Restaurant Association Man of The Year, 1974; Missouri Restaurant Food Service Hall of Fame, 1992; and Director of The Year of Saint Louis Restaurant Association Board, 1995.

Six times, he was chosen to travel to armed service bases and ships in this country and overseas to evaluate the food service department of the Army, Navy, and Air Force.

Brother Leo was president of the Saint Louis Restaurant Association, Saint Louis Food Service Executive Association, and Metro Saint Louis Food Directors Association. He has been a member of the board of directors of the Saint Louis Community College hotel and restaurant technology department. In 2009, he was voted into the Hall of Fame.

He took over the Vianney High School food service from 1989 until 1995. He also worked with Operation Food Search and Share Our Strength-Taste of The Nation to procure food and funds for those in need.

Since being at the Marianist Residence, Bro. Leo is an active member by demonstrating the Marianist spirit of hospitality to all our visitors, annually participates in the Student – Marianist Friend Program with St. Mary's students and regularly attends Rattler athletic games on-campus.

Bro. Leo says, "I believe there is no better way to be happy than to be of service to others. My duties as a religious in food service have always helped me understand that the best way I can serve others is to help them serve God and his people with happiness because of what I do in food service."