

Our October meeting regularly scheduled for the Saskatoon Inn was graciously hosted by Patti at the Radisson. Patti proved she was neither a second string quarterback or second fiddle to Paul as she showed off the impressive renovations to the lobby and banquet areas of the Radisson. Patti's reputation must have preceded the event, as before we could start two additional places needed to be set for the over capacity crowd eager to enjoy the evenings festivities. Patti challenged her culinary team to "strut their stuff" and that they did. The meal and wine pairings were impressive to say the least. Even "dicobob" enjoyed the venison!

Barb brought two guests (Cindy Schell and Connie Szczerba). Dana Soonias whose membership application is in progress also attended as a guest. A discussion was had on the date versus venue for the upcoming auction and it was decided to keep the date to December 2nd at the Sheraton Cavalier. Terry and Jay outlined the auction. The SICAN Rep made his shortest report ever to everyone's utter amazement. Andrew took his responsibilities as Sargent very seriously and hilariously collected \$98.25. Afterwards many adjourned to the lounge to critique Patti's newly refreshed digs. Thanks Patti and a standing ovation to your team for a job superbly well done!

SKAL Club of Saskatoon

#321

Meeting Minutes

October 19, 2010

Welcome members of SKAL. This evening the culinary team presents for your dining pleasure:

Amuse Bouche

La Chasse Blanc de Blancs Sparkling (France)

*Sweet Potato Gnocchi
with butternut squash puree,
roasted red pepper and fried sage.*

Cape Jaffa Unwooded Chardonnay 2008 (Mount Benson, Australia)

*Trio of Saskatchewan Fish
Pan seared pickerel cheek
on a trout mousse
with a Whitefish-Chardonnay foam.*

**Torreón de Paredes Special Reserve Don Amado 2005
(Cachapoal Valley, Chile)**

*Apple wood Smoked Rack of Venison
with brandied caramelized apple on
foie gras with root vegetable tienne.*

Pear and Rosemary Sorbet

Luzon Dulce 2006 (Jumilla, Spain)

Walnut roasted beets on living micro greens

Poached fruit and imported cheese

Java and hazelnut biscotti

