



# SKAL Club of Saskatoon #321

## Meeting Minutes

### February 15, 2011

Lots of holes were shot in our attendance records as attendance at this meeting was down from our normal numbers.



Was it the warm sunny beaches of Puerto Vallarta beckoning?  
<http://www.naascpuertovallarta2011.org/index.html>  
 Or did the vast majority of absentee members pre-plan the night before and stayed up too late with either the help of cupid



or the blue pill?



Our gracious host Paul Harrigan welcomed Skalleagues to the Saskatoon Inn and then proceeded to give us his philosophy on professional hospitality service. He used words like style, taste and grace. Part two of the dissertation moved on to training with teacher Paul explaining that he always awards an A+ in advance, leaving no doubt in his students' minds as to his expectations. The grade is "to be lived into and up to". Based on what followed for the rest of the evening his "students" did just that!



Paul then led the SKAL toast and Susan followed with Grace. An explanation of each "Culinary Inspiration" was followed up with a complimentary commentary of the "Wine Matching".



As each course was presented, the words "style, taste and grace" echoed in our thoughts. Or was it the wine?



FIRST COURSE  
**ATLANTIC LOBSTER**  
 POACHED IN CHILI CHARDONNAY BUTTER  
 SERVED ON CITRUSY ASIAN SLAW



**BARON PHILIPPE DE ROTHSCHILD PINOT NOIR**  
 DISCERNIBLE FRUIT NOTES OF BLACK CHERRY LIGHT ROUND AND FULL ON THE PALATE WITH FRESH FINISH WITH SILKY TANNINS AND EXPRESSIVE FRUITS

**CONO SUR BICYCLE VIOGNIER 2009**  
 PEACHY, APRICOT LIFT, EVEN SOME HONEYSUCKLE, AND A NICE ADDITION OF A CITRIC TWIST KIND OF LIKE A LOW KEYED TANGERINE, ORANGE NOTE. AROMATICALLY

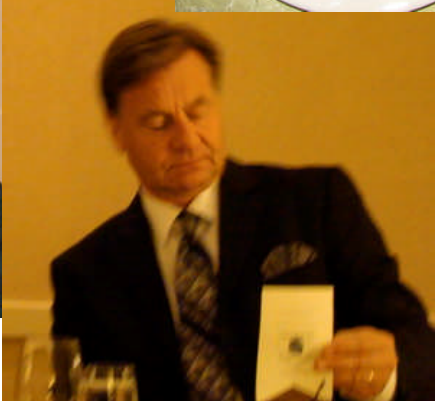
SECOND COURSE  
 A MODERN TAKE ON A TRADITIONAL  
**GRILLED CHICORY CAESAR SALAD**  
 ACCENTED WITH AN ASIAN MARINATED BARBEQUED PORK



As impressive ice creations were served someone remarked “it’s not a night for a food fight?” Food fight? Is this really a cultured audience?



THIRD COURSE  
 OUR EXCLUSIVE, LOCALLY PRODUCED  
**SASKATOON BERRY & LIME SORBET**



As course after course of “style, taste and grace” were presented the menus were checked and rechecked as Skalleagues could not believe their eyes.



FOURTH COURSE  
**ROASTED BISON TENDERLOIN**  
 MARINATED WITH FRESH HERBS  
 SERVED WITH CHATEAU POTATOES AND SEASONAL VEGETABLES  
 ACCENTED WITH  
 CHEF MOHR'S WHISKEY AND 5 MUSHROOM HUNTER SAUCE

**LA LUNE BOTRYTIS SEMILLON, MELIPAL LATE HARVEST MALBEC**  
 LATE HARVEST-STYLE WINES FROM ARID MENDOZA ARE INCREDIBLY RARE DUE TO THE LACK OF MOISTURE AND BOTRYTIS AT HARVEST TIME, AND RED DESSERT WINES ARE ALMOST UNHEARD OF. IT IS LUSH AND BRIMMING WITH RICH BLACKBERRY PIE AND PLUM FLAVORS WITH VIOLETS AND SPICE CAKE. MAYBE ONE OF THE FEW DESSERT WINES THAT TRULY GOES WELL WITH CHOCOLATE DESSERTS.

After the fourth course, Madame President reviewed the proceedings of the executive meeting. She specifically called to our members attention that the upcoming March meeting as it would be a membership development meeting. Everyone should get their prospects' name(s) to Dale or invite them to the March meeting. The distribution of the funds raised at the Christmas auction was explained and it was noted Paul would do up a Calendar of Events. The SICAN Rep relayed the info sent by Karine Coulanges from Skal International. Lloyd also passed on the thank yous received from the SICAN Executive.



Were some skeptical of the explanations of the wine matchings? Or in awe?



**PENFOLDS GREAT GRANDFATHER LIQUEUR PORT**

THE WINE HAS A PERFECT HARMONY OF RICH DEVELOPED FRUIT FLAVOURS, AGED RANCIO COMPLEXITY AND A SLIGHTLY DRYING SPIRIT FINISH. A TRULY OUTSTANDING LIQUEUR TAWNY THAT DESERVES TO BE RECOGNISED AS THE EQUAL OF ANY FORTIFIED WINE EVER MADE IN AUSTRALIA.

**FIFTH COURSE**  
**WHITE AND DARK CHOCOLATE PATE**  
 THIS SWEET ENDING IS ACCOMPANIED BY A PUFF PASTRY HORN FILLED WITH SOUR CHERRY MOUSSE



**ADDEN DUM**  
 TO COMPLIMENT YOUR GASTRONOMICAL EXPERIENCE, WE HAVE PAIRED, SOME DELICIOUS FINE CHEESES... WITH ONE OF OUR FINE PORTS

Todd listened attentively as Paul introduced his team then Skalleagues showed their appreciation for the teams' A+ effort. The evening concluded with Sargent Todd providing both entertainment and \$64.74 for the Club's coffers.

