



REPORT ON THE SLC '55 DINNER
OF OCTOBER 29, 2011, AT THE
8-1/2 RESTAURANT.

Here it was, Saturday evening, the 29th of October. We gathered at this rather odd looking, small, kind of “hole in the wall” restaurant. It was a little place, set back from the curb/street by about 15 feet. There was a ton of water based paint writings – info – drawings – graffiti on the restaurant's front facing glass windows and doors. It wasn't the setting and ambiance that have preceded us at other Nice/Fine Dinners; but, there is where we were going to have dinner.

These classmates, and their spouses/guests assembled for the evening:

Louis & Barbara **Paresa**
George & Kathleen **Rego**

Damien **Farias** & Nancy **Yoshioka**
Claude **Hottendorf** & Kyong **Gehrig**

Cenric & Linda **Ho**
Fred & Fran **Hackbarth**

George & Dori **Corenevsky** & their guests *Jake & Heidi Stockwell*

(Note: we had, albeit temporarily, Joe **Ornellas** and Stephanie *Bellefeuille* – but that is a whole other story). Here are the attendees pictures:



Barbara & Louis **Paresa**



Nancy Yoshioka & Kathleen **Rego**



George **Rego** & Damien **Farias**



Kyong **Gehrig** & Claude **Hottendorf**



Fred & Fran **Hackbarth**



Cenric & Linda **Ho**



George & Dori **Corenevsky**



(Guests) Heidi & Jake **Stockwell**

The Classmates had bought and prepared 8 three-rose bouquets for the eight ladies present. The bouquets were of beautiful Pink/White roses. The ladies were appreciative of the gesture. During the evening, all of the attendees sang the “Happy Birthday Song” to Heidi Stockwell (guest of **Corenevskys**).

The dinner was a pre-fixe Italian meal, consisting of an Appetizer, a Soup, an Entree', and a Dessert; but you didn't know just what you were going to have. It was all a "surprise".

Then they started serving. There was a platter of moist Salami with roasted Asparagus soaked in a Vinaigrette, accompanied by roasted Red Bell Peppers and a homemade Focaccia bread spread with a Mushroom Tapenade.



Next came the Soup. A delicious blend of crumbled Italian sausage with small pieces of pasta, onions, roasted tomato pieces, and spices.



The entree' was then served. It was a chicken dish called "Pollo en Potacchio". Two large chicken thighs, baked in a wine sauce that included tomato sauce, herbs, bits of white rice, and pine nuts; together w/a scattering of roasted green beans, raisins and chick peas.



The dessert was Italian style vanilla ice cream with either chocolate sauce or sliced strawberries. (no pictures taken).

All-in-all, the food was quite "tasty". There were few bottles of wine that were brought by classmates but shared by many, (it was a BYOB) affair. And then – we all got up and left; off to our on-street or parking structure parking, hoping that we would all get home safely. Ah well, such is life!

Many thanks to Louie **Paresa** for shepherding this event. Until the next time, God bless!