



Edso News

RESERVATION LINE: (503) 892-3082
 64 SE 171st Ave, Portland OR 97233

WWW.EDSO.INFO
FEBRUARY 2020

Please call our reservation line **(503) 892-3082** to make or cancel reservations for most events. Call by 11:59 pm of the cut-off date. The line is not monitored after the cut-off date. To reserve or cancel an event **after** the cut-off date, please do **not** call the reservation line. Instead, call Ann Stumpf at 503-459-6410 or email her at stumpf@comcast.net. She will notify you of the availability of seats. You are responsible for any restaurant charges for reservations not cancelled before the deadline. If EDSO is charged for your meals, please understand we will need to bill you.



FEBRUARY EVENTS

<u>Event</u>	<u>Date</u>	<u>Cut-off</u>	<u>Time</u>
Brooklyn Trattoria	February 18 th	Saturday February 15 th	Gather at 6:30pm and dinner is at 7:00pm
Hunan Pearl	February 27 th	Monday February 24 th	Gather at 6:30pm and dinner is at 7:00pm



Our Site Selection Chair needs assistance!

It's that time of year again when we ask the members to assist the Site Selection Chair in selecting restaurants.

Our group is only as good as the participation that we get from our members.

Have you been to a great new restaurant lately? Or maybe revisited an old Portland institution? Contact the Site Selection Chair – Erik Miller at erik@interactive-wealth.com – about restaurants you would like EDSO to try. Erik will follow-up on any and all recommendations! **OR** if you are ready to help but are stuck for an idea for a location, Erik has a list of restaurant suggestions. And if you haven't sponsored an event before, Erik (**or any one of the rest of us who have sponsored an event**) will be happy to help you.

GOOD NEWS

At the last Board meeting the Board decided to increase the discount given to members at restaurant events to **\$3** from \$2! Another fantastic reason to join EDSO!

Shirley's TIPPY CANOE



Shirley's Tippy Canoe was a legendary eatery and watering hole in Troutdale along the Sandy River. On the morning of January 17th, it was destroyed by fire. According to the website it is now permanently closed.

EDSO had an event Shirley's Tippy Canoe sponsored by Jeanne Kennedy in May of 2017. Thanks Jeanne for getting us there before the fire!



Brooklyn Trattoria

Tuesday February 18th

Gather at 6:30pm and dinner is at 7:00pm

Call EDSO reservation line at (503) 892-3082 by end of day February 15th with **choice of salad and entrée**. **Event is limited to 14 so call early!**

4708 NW Bethany Blvd
Ste E-3
Portland, OR 97229
www.brooklyntrattoria.com

Sponsor: Erik Miller

"From locally selected Pinot Noirs to hand picked forest mushrooms. Food and wine pairing events and seasonal menus. Where the atmosphere matters. Brooklyn Trattoria transports you to a time when Italian food changed the culinary landscape forever." (WEBSITE) Brooklyn Trattoria is an Italian restaurant with classic NYC-style Italian dishes with a Pacific Northwest twist! Erik has arranged an intimate private room suitable for 14 people for a meal of salad and pasta. Make your **choice of one salad and one entrée at the time you call the reservation line**.

Salad

Field Greens Salad *field greens, tomato, cucumber, feta cheese, pickled red onion, pumpkin & sunflower seeds, lemon herb vinaigrette*

Spinach Salad *spinach, crispy pancetta bacon, gorgonzola, crushed hazelnuts, tomato, balsamic vinaigrette*

Mediterranean Salad *mixed greens, artichoke hearts, sun-dried tomatoes, castelvetro olives, golden raisins, sunflower seeds, ricotta salata cheese, champagne Dijon vinaigrette*

Chopped Blue Cheese Salad *chopped romaine, pickled onion, cherry tomatoes, prosciutto, gorgonzola dressing, balsamic reduction*

Caesar Salad *chopped romaine, classic Caesar dressing, parmesan, crostini, white anchovy garnish*

Entrée

Chicken Sausage Alfredo *housemade chicken-pancetta sausage & fettuccini noodles tossed with alfredo sauce & drizzled with white truffle oil*

Spaghetti & Meatballs *housemade beef-pork-pancetta meatballs choice of bolognese or marinara sauce*

Chicken Pesto Pasta *spirelli noodles tossed in fresh housemade pesto with chicken, shallots and marinated semi-dried tomatoes, finished with shaved parmesan cheese*

Hearty Winter Gnocchi *tri-colored gnocchi, bell peppers, garlic, carrots, and leeks in a bolognese demi-glace*

Classic Lasagne *generous portion of traditional lasagne layered with rich bolognese sauce*

Remember to call early as there is only room for 14! Also, they have a notable Happy Hour that ends at 6:00pm if anyone wants to arrive early. Just saying.

Location: Located in Bethany Village with plenty of parking.

Cost: \$37, member discount \$32. Corkage \$15.



Hunan Pearl

Thursday February 27th

Gather at 6:30pm and dinner is at 7:00pm

Call EDSO reservation line at (503) 892-3082 by end of day Monday February 24th with **soup, rice and entrée choices**.

15160 Bangy Road
Lake Oswego, OR 97035
www.hunanpearl.com

Sponsor: Erik Miller

Hunan Pearl Restaurant specializes in distinctive Chinese cuisine, originating from the Hunan province in China. Hunan is located in the middle reaches of the Yangtze River, just south of Lake Dongting. In fact, the name Hunan means "south of the lake." Best of Citysearch 2005: Audience Winner-Chinese Food, Hunan Pearl is a family owned and operated restaurant in its third generation. The upscale, yet family-friendly, atmosphere caters to group and intimate gatherings alike. "It gets a Top 10 Best Listing from the Oregonian for Chinese Food. I've been there many times and loved it." ERIK MILLER

Dinner will include:

-Appetizer of Spring Roll and Pot Sticker

-**Choice of** the following soups:

Hot & Sour

Egg Drop Corn Chowder

Wonton Soup

-Sautéed Green Beans & Buddhist Vegetables (*interesting...*) served family style

-**Choice of** white/fried/brown rice

-**Choice of** the following entrées:

Black Bean Chicken Sizzling Platter - *Sliced Chicken in Black Bean Sauce served on a sizzling platter.*

General Tso's Chicken (spicy) - *Chunks of crispy chicken smothered in the General's Sauce.*

Sesame Beef (spicy) - *Thinly sliced Beef sautéed in a Spicy Sauce and served over a bed of crispy Bean Thread Noodles.*

Orange Flavored Beef (spicy) - *Crispy sliced Beef in a Special Hot Sauce with a touch of Orange Peels*

Hunan Pearl Sizzling Platter - *Shrimp, Beef, Chicken and fresh Vegetables in a delicate Brown Sauce served on a sizzling platter.*

Crispy Shrimp with Cream Sauce - *Thinly battered Fried Prawn in a Creamy White Sauce*

Lake Tung-ting Shrimp in Wine Sauce - *Prawns sautéed with Broccoli, Snow Peas, Water Chestnuts and Carrots in a light Wine Sauce*

Four Treasures with Garlic Sauce (spicy) - *Shrimp, Beef, Chicken and Pork with Celery, Carrots, Water chestnuts and Wood Ear Mushrooms sautéed in Garlic Sauce.*

Choices of soup, rice, and entrée to be made when making reservations.

Location: Parking might be a little tight as it is in a mini mall but doable.

Cost: \$38, member discount \$33. Corkage \$8 – yes, only \$8.

Looking Back

Soup Party



A record 42 members and guests enjoyed 5 tasty soups with all the fixings at the Marshall's home on a rainy Sunday afternoon. We winned (not whined) and snacked and slurped and thoroughly enjoyed chatting with folks we don't see often, as well as with EDSOians who attend nearly every event. Plus, we raised over \$150 for the EDSO treasury, to support other events that need to be subsidized. All around, it was a great afternoon. Thanks again to Susan and Roy for their warm hospitality, and to all who brought soups, snacks, cheese, breads, butter and desserts. What a wonderful variety, everything was delicious.

2020 EDSO BEACH WEEKEND



Another wonderful beach weekend with great friends. After the wet drive out on Friday, the weather cleared up (meaning still mostly overcast skies). 25 members and guests met in the meeting room for appetizers and drinks on Friday night before leaving for dinner at Doogers.

On Saturday, 14 of us drove to Astoria to visit the **Columbia River Maritime Museum**. Gus arranged a docent-led tour of the museum.

The docent was a lifelong resident of the area with lots of firsthand knowledge of the Museum and Astoria. This was a first visit for a couple of us, so we were pleased with the docent's stories of the local area. After the museum, we met at Drina Daisy. Again, the first time for several of us in a Bosnian restaurant – unique preparation of lamb and cabbage rolls.

Since lunch was mid-afternoon and dinner at 7pm, Gus ordered a green salad (for those of us still full from lunch) to go with the pizza from Angelina's, just down the street. The grand finale of the evening and the weekend was a liquor tasting hosted by Mike and Linda Benson, both EDSO members. Nearly all of us sampled all of them, and it's safe to say we all slept well Saturday night!

Many many **thank you's** to Gus (and I'm sure his wife, Eileen, helped also) Arellano who organized this weekend.



NOTE for future Beach Weekends: One of our requirements in choosing a beach location is the option to bring our own wine/liquor into the meeting room. Hotels are less and less lenient in allowing outside alcohol. So, finding a suitable place has been becoming more challenging in the past couple of years. This year Gus did a great job in searching out the Holiday Inn in Seaside (which, as a bonus has newly renovated sleeping rooms!) that would allow us to bring in wine/liquor. Last weekend, we learned about a workaround which will allow more hotels to permit us to bring in wine/liquor. So next year we will have a couple of additional choices – opportunities in new places – possibly with kitchen facilities again. Stay tuned.

