

Rotary



Club of Chico Sunrise

Celebrity Chef on Cooking Dead Things!

By Carol Linscheid on Thursday, February 25, 2021



President GERALYN Sheridan opened the meeting and called upon **Karen Hansen** to provide the invocation and pledge which Karen did in an inspirational manner with a prayer and quote from Roald Dahl.

Welcome to speaker Scott Leysath, Mario Campos, Leslie Amani, Andrew Blackburn, Christy Norton, Gregory Williams, Leanne Chrisman, Charlotte Hall, Paul Lehman, Lori, Clint Simic and Alberta Simic. While technically not a guest, Dana Miller joined us for the first time in a long time.

Announcements and updates

- Happy **Rotary** Anniversary as of 2/23/1905! Happy 116th Rotary!
- **Rich Powell** is celebrating his 5-year rotaversary (but was in the club previously)! Your great gifts are on their way. He enjoys the fellowship and opportunity to introduce kids to service.
- Board Of Director meeting highlights include:
- CSR is sponsoring sober grad nights for both Pleasant Valley and Chico High

- Schools
 - CSR will wait on Camp Royal sponsorship as it is virtual and kids have had a lot of that in the past year
 - Next Board meeting delayed from March 18 to 25th
- Keep your envelopes for the fundraiser coming! Many have already arrived.
- **Randy Korte** reported on local projects: this Saturday we will be finishing the outdoor tile at Forest Ranch School. Email to follow.

Recognitions

- **Howard Slater** shared that last week he was best Mardi Gras mask in the club but the victory was subsequently taken away in a vote recount. However, he was then given a tee shirt for being two-time champion of Fantasy Football. Howard was questioned by some as to whether he bought the shirt himself. 2 bells.

Events/Speakers

March 4th
CSR Meeting: BT Chapman, US Naval Academy

March 11th
CSR Meeting: Wendell Sandberg
Endplasticsoup.org

March 18th
CSR Meeting: St. Patrick's Happy Hour 5:30 PM

March 25th
CSR Meeting: Richard Stein, Kenya Water Project

April 1st
CSR Evening Meeting: Centennial Celebration 5:45 PM

Birthdays



[Carl R. Ochsner](#)
March 3rd



[Sean Isom](#)
March 10th



[Jill E. Hendry](#)
March 15th



[Dana W. Miller](#)
March 17th



[Kaytlynne Michelle Deardorf](#)
March 19th



[Jose Bravo](#)
March 31st



[Teresa Frediani](#)
March 31st

Dave Warner volunteered a Happy Hamilton since he learned he will be a grandfather again. His oldest daughter will be giving birth to a boy. Congratulations Granddad!! 2 bells

Program

Nancy Haas-Depa introduced her friend and our speaker, **Scott Leysath**. Scott started his career as a bouncer and became manager of the Madison Bear Garden. There is still a mural of Scott right next to the bar. Scott developed his own brand of cooking wild game and became well known for his executive chef cooking shows. The most recent is the Fish Monger.

Scott reports that Nancy got drinks for half price at the Mad Bear! ?? He originally planned to be a psychologist but got tired of people whining so changed career paths.

Scott explained that he is actually only on his shows for a few minutes but gets to share what he and others do to prepare wild game so that it tastes delicious. People ask him why their own game does not taste as good as what Scott and restaurants prepare. He explained that ducks in the wild, for instance, flying back and forth from Canada take a little more care in preparing. He says most people want to know about his Dead Meat show which demonstrates how to cook more exotic game than just duck and deer.

Scott made some recommendations such as don't eat pythons as it is the toughest piece of meat ever. Avoid Machito which is goat heart, liver, and lungs wrapped with intestines. Sounds disgusting. He also recommends we avoid bear liver as it tastes really bad, like a wet gritty sponge and, as he later learned, it is actually toxic.

Scott does recommend Beaver tail soup in which preparation begins by blistering the tail over open flame, and then complete preparation. He says it is delicious. Scott went on to regale the club with interesting factoids about shooting carp as they fly out of the water with a bow on the Illinois River and discussed hunting feral animals that have become so prevalent as to be damaging. We learned that the Snipe is a very real game bird and people really do go on a snipe hunt, riding in swamp buggies.

Scott's newest show, The Fish Monger starts Monday and will feature the commercial fishing industry in San Diego. One can buy fresh fish directly from the boats. The show Scott finds to be the most fun is the Dead Meat Show and he talked about armadillo, known as possum on the half shell in Texas. Cook it all the way through as it can transmit leprosy. He discussed lion fish, sea cucumber, rattlesnake, and ground hog and declared that a coyote burger was better than he would have thought. Just don't overcook these things and keep the spices simple rather than trying to drown out the true taste of the meat. For example, separate the parts of game birds and cook the legs differently than the breast meat. Cook legs low and slow, braising them for tenderness. Grill brined duck breast low and slow to 135 degrees in the center to avoid drying out. Don't ever throw these things in a crock pot with a can of cream of mushroom soup!

Scott took lots of questions you really should have been there!

In Closing

President Geralyn explained thanked Scott and explained that a book donation was being made to McManus School in Scott's name.

President Geralyn also thanked the many guests for joining us today and invited them to come again. She also extended thanks to:

Greeters: Paul Peck

Invocation: Teresa Frediani

Check in: Nancy Haas-Depa

Bulletin: Carol Linscheid

Zoom Facilitator: John Touchette

The next meeting is March 4 and job assignments are:

Greeter: Jose Bravo

Invocation Heidi Houlihan

Check in: Randy Korte

Bulletin: Heidi Houlihan

Club Anniversaries



Aaron Souza
03-24-2011
10 Years



Richard W. Powell
02-26-2015
6 Years

Club Meeting

Chico Sunrise

Meets at Canyon Oaks Country Club

999 Yosemite Drive

Chico, CA 95928

Time: Thursday at 06:45 AM