



The Ram and Ewe

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PaSu Farm

LEARNING THE RESTAURANT BUSINESS:

Part Three of the PaSu Trilogy

1989 was a watershed year for PaSu. The PaSu Boutique in Bankers Hall was doing very well and demanded a lot of my attention. By then we had down sized our sheep flock to about 250 ewes. I employed a shepherd who had been dismissed from a local agricultural college for dallying with one of the female students. I rationalized that his private life was his own concern as long as he knew his job and did not dally with the sheep. Gary moved onto the farm and stayed in the little house that used to be my mother-in-laws home and we called the Cottage.

Confident that my flock would be well looked after I pursued the development of the Bankers Hall boutique. At the same time I was positioning PaSu Farm to get a chunk of grant money that was being offered by the Getty government to develop tourism in the rural areas of Alberta. The objective was to build the present day restaurant and to do this I had to present a proposal to a regional committee directed by a government official and filled with hopeful candidates all vying for a share of the purse. Their interests varied from golf courses, campgrounds, bed and breakfast, and of a delusional sheep farmer hopeful on building a restaurant. The competition was fierce but lacked the finesse in their presentations and some of them had no track record. Fortuitously we ran out of time at the first meeting and the rest of the presentations were to be concluded a week later. Mine included. Very fortunately I had a Bachelor of

Economics degree and my business career had mostly been in marketing where I had to do presentations to management on product introduction in new markets. This is, without any shadow of doubt, where the bullshit artist really shines especially if he is blessed with an eccentric theatrical personality and knows that rhetorical pomposity will always baffle the locals.

I went home and worked on a fantastic presentation that was simple enough for everyone to understand. Well nearly everyone. The paper, however, was liberally sprinkled with Buzz words and phrases and important looking graphs, pie charts and histograms. It had the effect I wanted and I got the grant money I needed to build the restaurant.

Regrettably things were not going so well back on the farm. Gary was prone to seeing himself as rather too important to do all the work necessary to maintain a healthy flock and to exacerbate the situation he had moved his former student into the Cottage. Her carnal appetite was immense and she had the unusual habit of standing at the back door of the cottage and hollering for Gary to come and do his duty. Whenever we heard her mating call we knew Gary was being called to service and his energy levels would be diminished for the rest of the day. Gary soon moved on to manage someone else's flock.

The restaurant was completed in 1991 but still had to be furnished and made operative. I knew very little about the restaurant business. Had I known what I was getting into there would have been no PaSu Farm Restaurant. Now I am not

complaining but Bob Newhart's late night show, on running a small tourist hotel in some mountain resort, is a cake walk compared to the experiences this journey has had to offer me. Some of the experiences would boggle your mind so I have selected a few of the tamer ones.

My first cook was about four foot eight tall with the personality of Napoleon. There was a little foot stool in the kitchen to enable her to work on the counter-tops. Whereas Napoleon had a marvelous brain, our Nappy thought she had a marvelous brain. She was replaced by a pleasant enough person whose knowledge of food was quite limited. She asked us what an avocado was, and on being told it was a fruit she promptly added to the fruit salad. Next to follow was a stream of women who made work for each other. I decided that we would shift gear and employ a professional chef. The first was an older man from Newfoundland who lasted two weeks. He was looking for workman's compensation and staged a spectacular fall in the kitchen which ended in a ride in an ambulance to some hospital. He only contacted us to give a forwarding address for his pay cheque and we never saw him again. Then we hired a young lady from Ontario who was a good chef. As part of her wage package she occupied the cottage. She however was very attracted to a young and lusty

shepherd and used to have marathon amorous sessions that would deplete her energy for several days afterwards rendering her incapable of walking, never mind a day's work. One day she left with the shepherd to live in the backwoods of British Columbia. From the broken chairs in the cottage one has to wonder just how energetic their embraces were.

The final straw came when we hired a chef who had just graduated from SAIT and thought he was God's gift to humanity and especially women. Instead of instructing staff in the art of cuisine he was totally engrossed in lecturing the staff in human sexual aberrations that would give the worst nightmares when I was unfortunate enough to be there while he was prognosticating on his favorite subject. He was an unfortunate individual and a nemesis to the female staff who were not flattered by his unwelcome attentions except for one whom he regularly entertained in the cottage, which was now a Bed and Breakfast. I wonder about that cottage sometimes. It certainly saw some strange behavior.

Sue, in those days, was terribly concerned with the cash flow and we were facing another round of new bank managers who were not too cozy with PaSu after we had pulled out of Bankers Hall. In no time at all and before I could put up a decent argument she had me in the restaurant kitchen with an apron and doing a chef's job with zero training. I remember how she did it. "Pat, how would you like to go to one of those fancy cooking schools in Provence or Tuscany? Look at all the money you will save if you ran the kitchen. Then you would be able to spend two to three weeks a year indulging in your cooking fantasies with some of the best chefs in the world. "Yea, right!" But I bought it hook line and sinker.

Twenty years later and there are still no signs of a chef school on the horizon. On the first of March I celebrated my fortieth anniversary of my thirtieth birthday and the only chef's school I might attend will have to be wheel chair and geriatric friendly.

STARTING MAY 2015



RESERVATIONS ESSENTIAL
403-337-2800

South African BBQ

Restaurant News

During the Week

We are open Tuesdays to Saturdays
for lunch and afternoon tea.

The full menu is available from 12 to 2,
from 2 to 3 we serve light lunches and
from 3 to 4 we serve tea and desserts.

Reservations recommended.

Private Functions

Let us cater your special event

PaSu Catering creates warm, memorable
and entertaining evenings with lovingly
prepared dishes to please all ages. We
would be happy to discuss your needs.
For your convenience we also offer cater-
ing services at your location.

Meals To Go

Our freezer is loaded with delicious and
nutritional foods ready to heat and eat.
We cook responsibly and check for addi-
tives, preservatives and GMO foods. Our
meals are packed in single or double por-
tions and geared towards elderly couples,
single people who neglect to cook whole-
some meals and for those who have a
busy lifestyle.

PaSu Sunday Lunch

WHERE FRIENDS & FAMILY MEET FOR A SCRUMPTIOUS FEAST

Roast Lamb, Beef and Chicken

Served with Hot Vegetables

Truffle Gravy

4 Fresh Salads, Gourmet Pate

Homemade Soup and Artisan Bread

Assorted Pickles and Cheeses

Four Original Homemade Desserts

\$34.50 per person

Children under 10 half-price

Two and under free

Sunday Seating from 12 to 1pm

Reservations Essential



SPRING FLING

This is a dinner event for gardeners
with a talk by a local gardening expert

Saturday, May 23, 2015

Fashion Show

Fabulous Buffet Meal

RESERVATIONS ESSENTIAL



SEE US AT THE

Airdrie Home & Lifestyle Show

April 25-26, 2015

Market on Macleod

7711 MacLeod Trail SW, Calgary AB
South of Chinook Centre and North of Heritage Drive

403-252-8300

THIS IS OUR PERMANENT YEAR ROUND
LOCATION IN CALGARY MAKING IT
EASIER FOR PICKUPS AND EXCHANGES

SEAFOOD SUPPER

Join us for an Elegant Seafood Feast

Saturday April 18, 2015

FEATURING

Royal Miyagi Oysters on the Half Shell
With Sauce Crocquet and Fresh Rye Bread

New Zealand Green Mussels
Baked in a Sauce Japonaise

Smoked Salmon Chowder

Coquilles St Jacques Meunieres

Shrimp Scallops and Clams

Passion Fruit and Prickly Pear Sorbet

Caribbean Lobster Thermidore

Crème Caramel a la mode de PaSu

RESERVATIONS ESSENTIAL

CALL: 403-337-2800

TOLL-FREE: 1-800-679-7999

