

Chancellor's Dinner

Fall Convocation 2005

Thursday, October 27, 2005

SALAD

Pumpkin soup drizzled with chive oil and toasted pumpkin seeds

ENTRÉES

Essence of lemon stuffed veal with wild mushroom ragout, served with pommes burney and a medley of fresh fall seasoned vegetables

Grain fed boneless and skinless breast of chicken, stuffed with roasted red pepper and smoked gouda, served with pommes burney and a medley of fresh fall seasoned vegetables

Mediterranean couscous with roasted red pepper tomato sauce, accompanied with a brochette of wild mushrooms

DESSERT

Maple panna cotta splashed with dark rum and sugar, garnished with toasted walnuts and a chocolate wafer

Coffee and tea

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Reception

WELCOME

THE HONOURABLE BOB RAE, P.C., O.C., Q.C. Chancellor

GRACE

DAVID PFRIMMER
Principal-Dean, Waterloo Lutheran Seminary

Dinner

MUSICAL PERFORMANCE
THE LAURIER WIND QUINTET

HONORARY DEGREE RECIPIENTS

HEATHER MUNROE-BLUM MYRON S. SCHOLES

Introduction of Canada Research Chair William Quinton

AND

University Research Professor Marek Wartak

> by Susan Horton Vice-President: Academic

CLOSING

ROBERT G. ROSEHART
President & Vice-Chancellor



"As for you who stand today on the threshold of life, with a long horizon open before you for a long career of usefulness to your native land...

I shall remind you that already many problems rise before you: problems of race division, of creed differences, of economic conflict, of national duty and national aspiration. Let your aim and purpose, in good report or ill, in victory or defeat, be so to live, so to strive, so to serve as to do your part to raise even higher the standard of life and of living..."

— Sir Wilfrid Laurier