The recently-renovated bar/lounge at the Club finally has a name...“Cecil’s.” The naming is in honor of Cecil H. Green, who, along with his wife Ida M. Green, donated funds in 1987 toward the construction of a faculty club facility on campus. Although the official name of the Club is the Ida and Cecil Green Faculty Club, the Green name is largely overlooked in conversations about the Club.

Cecil H. Green, born in 1900, was a native of Manchester, England. He received his undergraduate and graduate training in electrical engineering from MIT, and he later was a founder of Texas Instruments, Inc. He served on the Board of Trustees of the Scripps Clinic and Research Foundation, the Woods Hole Oceanographic Institute, and the Southwest Medical Foundation. Both of the Greens built reputations as major philanthropists by making substantial contributions to several universities, including MIT, Stanford, the Colorado School of Mines, the University of Texas, the University of British Columbia, and Oxford University. Their generous support of UC San Diego began in 1964 and continued until his death in 2003.

So please join us at Cecil’s during happy hour, with an opportunity to sample craft beers, good wines, and a newly-expanded menu.
SAVE THE DATE FOR THE CLUB’S DR. SEUSS BIRTHDAY DINNER ON MARCH 2!

Dishes might include Bumble-boat Salad, Roast Beast, and Truffula Fruit Torte with Fresh Butterfly Milk, or other Seussian specialties. Distinguished professor and award-winning author Seth Lerer will offer remarks on the beloved children’s author who lived in La Jolla for more than 40 years. The menu and details will be in the February Newsletter.

NEW HAPPY HOUR MENU FOR CECIL’S

Along with a new name, Cecil’s also starts the year with a new menu. The new menu is more than just bar food. You are now able to get a more substantial meal. You can now choose your own toppings on our flatbread pizzas. We have three different paninis, a Mediterranean salad, a Chinese Chicken salad, tofu lettuce wraps, cheese and charcuterie boards and more. Come see what is new and tasty at Cecil’s!

SOUNDING BOARD WITH SAMUEL POPKIN

"The Republican Crackup and the Future of Presidential Politics"

The Republican party controls the White House, Senate, and House of Representatives but has been unable to fulfill any of the party’s longstanding promises to their voters. This lecture will explain how changes in campaign finance have weakened the ability of the political parties to manage intra-party conflicts. These conflicts made possible the election of President Donald Trump, whose policies have further divided the party. Ample time will be provided to answer questions.

Popkin has published in unusually diverse areas. His most recent book is The Candidate: What it Takes to Win (and Hold) the White House. Earlier he authored The Reasoning Voter: Communication and Persuasion in Presidential Campaigns; co-authored Issues and Strategies: The Computer Simulation of Presidential Campaigns; and he co-edited Chief of Staff: Twenty-Five Years of Managing the Presidency.
WILLAKENZIE ESTATE’S PINOT NOIR & PINOT BLANC ARE JANUARY’S SPECIAL WINES

In 2017, we brought new craft beers to the taps at Cecil’s. In 2018, we are expanding the wine offerings, starting by having wine specials each month from a classic winery or region. To kick this off, we will feature two quintessential WillaKenzie Estate wines, one white and one red. WillKenzie’s recent purchase by Kendall-Jackson is a nod to their representation of the best of the Willamette Valley, with a feminine taste profile that has claimed Oregon its place on the world wine stage.

We chose to showcase the WillaKenzie Estate’s Pierre Leon Pinot Noir for our red wine special and the Pinot Blanc as the white wine special for January. These two wines show the range of what can be produced with Pinot Noir grapes.

Pinot Blanc is a genetic mutation of Pinot Noir. Pinot Noir is genetically unstable and will occasionally experience a point mutation in which a vine bears all black fruit except for one cane which produces white fruit. Pinot Blanc is a white wine made from the white fruit. Loaded with aromas of lime zest, confection and minerality, this wine is structural, precise and very well balanced.

Pierre Leon is a complex and multi-layered Pinot Noir. This wine offers a savory array of dark spices, coffee, mocha, and black fruits. Those flavors carry through on a palate that is structurally precise with refined tannins, great balance and lingering persistence.

Sample these wines during the month of January at Cecil’s for Happy Hour. You can get a 3oz tasting of each wine for $10, a full glass of either wine for $12.50, or a bottle of either wine for $50.
SPECIAL HAPPY HOUR

If you’re planning to attend a Camera Lucida concert or other UC San Diego event in the coming months, why not enjoy a light supper before the event at the Faculty Club Happy Hour at Cecil’s. In addition to the regular Wednesday and Thursday night Happy Hours, we’re pleased to schedule three special Monday night Happy Hours: January 29, April 2, and April 30, from 4 pm to 7 pm.

Come and try the new Happy Hour menu!