

A Monthly Publication from the
Ida & Cecil Green Faculty Club

February, 2018

UCSD Faculty Club
Newsletter

CELEBRATE AT THE DR. SEUSS BIRTHDAY PARTY DINNER

It's a March 2 tradition at UC San Diego to celebrate Dr. Seuss's birthday with cupcakes and punch for the first 2,000 students who join festivities in front of Geisel Library. This year, the tradition is extended to more adult celebrants at the Faculty Club with a wine dinner featuring Seussian dishes.

MENU**

Soapy Cooper's Super Soup Shooters

Roast Beast with Wee Beans

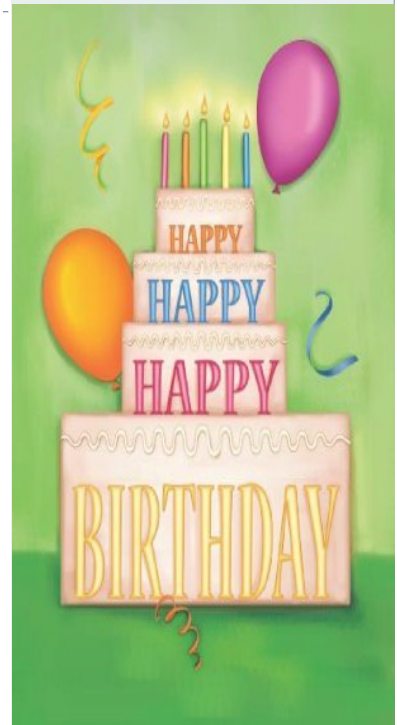
Super-Stoo-Pendus Stuffed Pepper
Grickle-Grass Salad
Bread with Right-Side-Up Butter

One Fish, Two Fish, Red Fish, Blue Fish
Wuzzled Wheat & Greens

Official Katroo Happy Birthday Cakes
Brickleberry Sparkler

Seth Lerer, Distinguished Professor of Literature and author of *Children's Literature: A Reader's History from Aesop to Harry Potter* (2008) will give remarks about Theodor Seuss Geisel, known to the world as Dr. Seuss.

The birthday dinner will be held March 2, at 6:30 pm. The cost will be \$75 for Members and \$85 for Non-Members. Paired wines are included. Please join us for a night of whimsical fun and great food and drinks. Call us at 858-534-0876 for reservations.



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DATES TO REMEMBER

- Feb 7 & 8, 14 & 15, 21 & 22, 28—Happy Hour at Cecil's
- Feb 13—Fat Tuesday Lunch Buffet
- Feb 16—Chinese New Year Lunch Buffet
- Feb 19—Closed for President's Day
- Mar 2—Dr. Seuss Birthday Dinner
- Mar 8—New Member Reception
- March 17—St. Patrick's Day Buffet Lunch



DR. SEUSS BIRTHDAY DINNER MENU

Dr. Seuss Birthday Dinner Menu

Reception

Soapy Cooper's Super Soup Shooters
Zucchini-Pear Soup Shooters

Roast Beast with Wee Beans
Beef Tenderloin Crostini

Navarro Vineyards, Anderson Valley, Gewürztraminer
Navarro Vineyards, Anderson Valley, 2015 Pinot Noir

Salad Course

Super-Stoo-Pendus Stuffed Pepper
Squash Blossom & Corn Stuffed Anaheim Chili

Grickle-Grass Salad
Warm Salad of Grilled Portobello & Shitake Mushroom with Lively Greens

Navarro Vineyards, Anderson Valley, 2015 Pinot Noir

Bread with Right-Side-Up Butter
Bread & Cie Olive Bread and Butter

Entree

One Fish, Two Fish, Red Fish, Blue Fish
Blackened Red Fish and Mahi Mahi with Sweet Pepper Tapenade

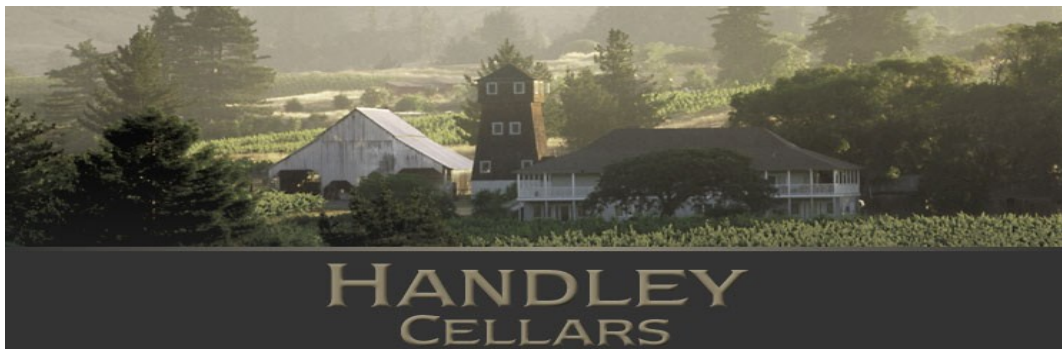
Wuzzled Wheat & Greens
Farro Pilaf and Green Cabbage with Caraway

Saddleback Cellars, Chole's Blend, Cabernet Sauvignon

Dessert

Official Katroo Happy Birthday Cakes
Chef Ed's Ultimate Lemon Cake with Raspberry Sauce
Chocolate Cupcake with Cream Cheese Icing

Brickleberry Sparkler



Join us in Cecil's where you can get tasters of each wine, a glass or bottle of your favorite!

HANDLEY CELLARS FLOODGATE RED AND ESTATE CHARDONNAY ARE FEBRUARY'S WINE SPECIALS

Handley Cellars is our featured winery for the month of February. We are showcasing their 2014 Floodgate Red and their 2015 Estate Vineyard Chardonnay.

The 2014 Floodgate Red was designed to work well with a wide range of cuisines. It is comprised primarily of Sangiovese (66%) and Barbera (17%), with lesser amounts of Syrah, Zinfandel, Merlot, and Petite Syrah. This wine is powerful yet mid-weight and transparent, with creamy warm aromas of chestnut, ripe plums, and slight notes of leather. In the mouth it is fleshy and round on the palate with flavors of sour cherries, ripe red plums, nutmeg, and clove. The finish is complex and persistent with silky tannins accented by lively acidity.

The 2015 Estate Vineyard Chardonnay shows aromas of apple blossoms, poached pear, toasted coconut, and hints of spicy oak. Flavors of pear, stone fruit, and citrus swirl on the palate. It is medium bodied with a creamy mouthfeel, finishing with notes of crème fraiche and caramelized sugar.

Please join us in Cecil's where you can sample this month's wines. Three oz samples of both wines are \$10, a full glass of either wine is \$10, or a bottle of either wine is \$40. See you at Cecil's.



NEW FACULTY RECEPTION ON MARCH 8

We will be holding a reception for the new faculty for the 2017-2018 Academic year. We want to give them a warm welcome, celebrate our newest members and showcase what the club has to offer.

The reception will be held on March 8, from 4:00 pm

to 7:00pm. Drinks and hors d'oeuvres will be served, along with tours of the Club.

Invitations will be sent out to all new members. Faculty Club members are welcome to come and meet and mingle with the new Faculty Members and enjoy Happy Hour at Cecil's.

**THE FACULTY CLUB
2017–2018
BOARD OF DIRECTORS**

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DEADLINE FOR NEW MEMBERSHIP CARDS

May 1 is the deadline for all Club members to get their new membership cards. On that date, we will begin to require the membership card to be shown to obtain the member rate of \$13.00 for the Lunch Buffet and other member benefits.

The new membership cards may also be used a payment card here at the Club. Money can be loaded onto the card; once you have a balance on the card, you can use it to pay for your lunch buffets, for your purchases at Cecil's, and for our special events like the upcoming Dr. Seuss Birthday Dinner on March 2.

The use of the membership cards will ensure that our members, and only our members, are getting the benefits they deserve. Please stop by the Front Desk and see Kathie Landis in Membership to get your new membership card.

THE FACULTY CLUB STAFF

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PLACE
STAMP
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