

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

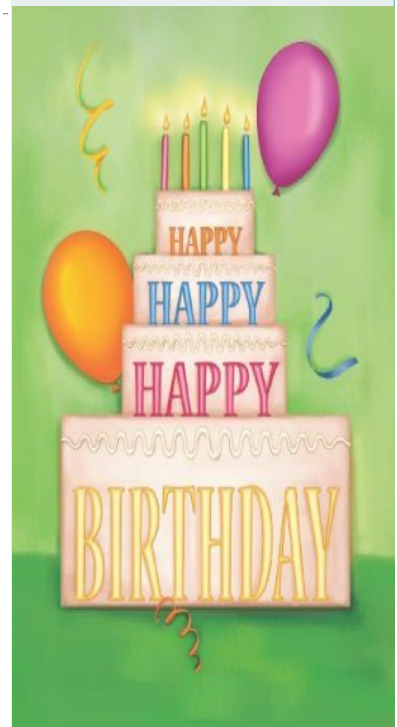
Super-Stoo-Pendus Stuffed Pepper  
Grickle-Grass Salad  
Bread with Right-Side-Up Butter

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.



INSIDE THIS ISSUE

Seuss Menu Translation.....	2
Handley Wine Specials.....	3
New Member Reception.....	3
Membership Cards.....	4

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

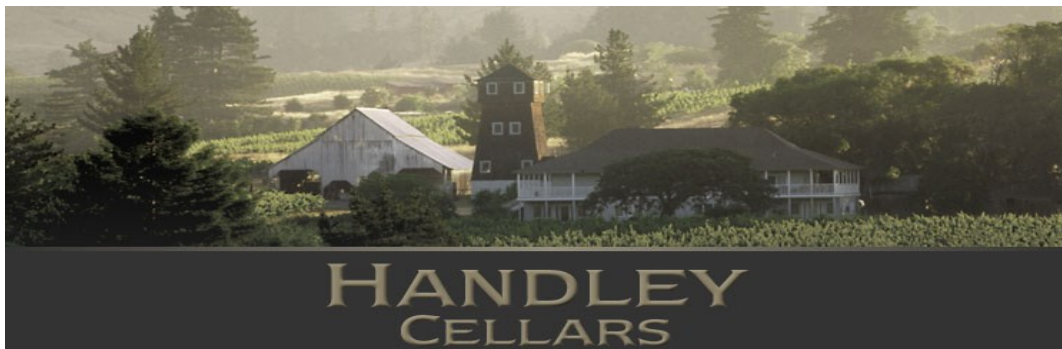
*Wuzzled Wheat & Greens*  
Farro Pilaf and Green Cabbage with Caraway

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**

Lynda Claassen—President

Lynn Russell—Vice President

Robert Starkey—Sec / Treasurer

Directors

Del Johnson

Ernest Belezzuoli

Gary Matthews

Larry Armi

Mark Hanna

Neal Devaraj

Pat Fleming

Robert Oakes

## **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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PLEASE  
PLACE  
STAMP  
HERE

