



Cincinnati Faculty Club, Inc.

University of Cincinnati Mail Location 0106 Cincinnati, OH 45221-0106

556-4154

CLUB HOURS LUNCH Monday through Friday 11:00 am to 2:00 pm (no dinner service)

Member: Association of Faculty Clubs International

Life is a series of collisions with the future; it is not the sum of what we have been, but what we yearn to be. Jose Ortegay Gasset

Winter 2005

From the Board of Governors

Much has been happening with the Board of Governors some of whom were elected this summer while others are serving continuous terms:

John Goering, President Richard Friedman, Past President Robert Rohrbach, Treasurer Cathy Castillo, Secretary Members Jane Ann Carter (to 2005) Gene Ferrara (to 2005) Nancy Hamant (to 2007) Monte Pool (to 2006) John Powers (to 2007) Dave Thompson (to 2006)

A subcommittee of the Board has been regularly meeting with University officials to negotiate terms of a new contract with the University. It was signed at the end of December with the following provisions: The University has purchased all fixed assets (van, equipment, Club improvements and smallwares) as well as the December 31, 2004 account receivable.

Aramark has hired all Club employees as of January 1, 2005 except Phyllis Eveleigh who will continue to act as consultant to the Board and accountant for Club activities.

The Club will continue to operate out of the current location until the move to Lindner Varsity Village slated for January, 2006 where Club members will have exclusive use between the hours of 11 AM and 2 PM (the lunch operation).

The Board will be establishing a Programming Committee whose responsibility it will be to plan events for Club members and their guests. Ideas and willingness to volunteer should be reported to one of the Board members listed above.

One of the few changes you will see is that, if you are now billed for dues and charges on one bill, you will begin to receive a separate bill for your dues. Since dues, for non-payroll deduction members, are billed annually you will see two bills in the month of your anniversary (or billing month). Payroll members will have no change.

As we update the member database we will be switching as many members as possible to email. Those who have no UC address, or who have an email account that they would prefer be used, rather than their UC account, should notify Phyllis Eveleigh at 556-4157 or phyllis.eveleigh@uc.edu. The email messages will replace the newsletter and will keep you informed of all special events arranged by the Board for members.

You may have noticed that we have developed a website http:// www.uc.edu/facultyclub/. It will be brought up to date during the next few months and will be kept updated for those who wish to check future events or who wish to review catering menus.

From the desk of the Director. Stephanie Antle

I hope that each of you had a happy holiday season and that you managed to dig out and "sleigh" through the past couple of weeks. We had a busy December serving all of your holiday needs. There was much laughter, music, collegiality, singing as well as eating and drinking. It was great to have you here at this special time of the year.

Behind the scenes, Club, University and Aramark employees have been working to make this transition as seamless as possible for you. We have switched management over the years and it has had little, or no, effect on you as members. This transition should be no different. Chef Steve Wilkens, and his talented kitchen staff, will continue to turn out great, delicious meals, soups, appetizers, buffet items and daily specials. You will continue to call me to book your events and Kim Fox will be ever ready in the business office to assist you with payments and the business side.

I'm excited about the Club's future a brand new facility that will be the envy of other universities and clubs around the country. If you haven't been in to see the artist's renderings in the lobby, it's worth a trip in to get a look at the future facility. The latest state-of-the-art equipment will be installed and the ambiance will be grand. There is every reason to expect the same collegiality and "warm and fuzzy" atmosphere that you enjoy in the current facility.

Welcome back for the new quarter and for the new year. It is not too soon to get your reservations in for meetings, parties and luncheons, etc. Bookings are filling my calendar very fast. Don't miss your date by waiting until the last minute.

I look forward to hearing from you.

Consistent with the low carb craze. we offer the following delicious recipe.



- kosher salt as needed 1 1/2 teaspoons Dijon mustard 1 1/2 cups shredded sharp Cheddar, large head cauliflower, cut into small florets plus 1/2 cup for topping casserole vegetable oil spray 1/4 teaspoon freshly ground black pepper 1 cup heavy cream 1/8 teaspoon garlic powder 2 ounces cream cheese, cut into small pieces 1. Preheat oven to 375 degrees. 2. Spray 8 x 8 baking dish with vegetable oil. 3. Bring a large pot of water to a boil, Season with salt. 4. Cook the cauliflower in the boiling water until crisp-tender (about 5 minutes).
- 5. Drain well and pat between several layers of paper towels. Transfer cauliflower to the baking dish and set aside.
- 6. Bring cream to a simmer in a saucepan, and whisk in the cream cheese and mustard until smooth.
- 7. Stir in 1 1/2 cup of shredded cheese, salt pepper and garlic and whisk until cheese melts (about 1 to 2 minutes).
- 8. Remove from heat, pour over cauliflower, and stir to combine.
- 9. Top casserole with remaining 1/2 cup cheese. Bake until bubbly hot and browned (about 15 minutes).
- 10. Serve
- Yield: 6 servings

instead. Let us know! Also elect to visit the website nes not os suijuo sie sy The section is the second to second off the hard copy list & send NA ANT I A REAL AND A R business office, 513/556-4154. than shall mail, contact the ләңдел үлеш-ә ба ләддәлмән τι λοπ Μιεμ το τέςειλε λοπι.

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RETURN SERVICE REQUESTED

