



THE UNIVERSITY OF SASKATCHEWAN
FACULTY CLUB
Creating New Traditions



CELEBRATING 50 YEARS! • GREYSTONE HOUSE NEWS • JANUARY/FEBRUARY 2012

"Universities exist for discovery and exchange of ideas. Food, drink and convivial surroundings foster the exchange of ideas, and for this reason a faculty club supports and advances the university mission." . . . **President Peter MacKinnon quoting Stephen Leacock**

Happy New Year!

BREAKFAST WITH THE PRESIDENT

Hosted by President MacKinnon and the Faculty Club

Join President MacKinnon for breakfast in the Fireplace Room at the Faculty Club Friday mornings 7:30 to 8:45 am. Breakfast will be informal with an open forum format. Please reserve space by calling 966-7777 at least two days in advance.

BROWN BAG DINNERS

Don't feel like cooking tonight? Enjoy home cooked meals from the Faculty Club. Brown Bag Dinners are available for pick-up. Call us at 966-7777 for our fax information sheet.

LOUNGE:

Relaxed and comfortable, that is the feeling evoked in our comfy lounge. Leather couches and soft lighting make this a great spot for drinks with the group or a sophisticated space to celebrate your special occasion. Come and see for yourself or book it for your next private event.

JANUARY/FEBRUARY CAMPUS WIDE OPEN HOUSE

During the months of January and February 2012, all University Employees and Alumni are invited to "come and try us out"!

Member pricing will be extended to all and the Lounge will be offering Happy Hour, Prices, Monday to Thursday. Get a group of 8 or more together, give us a call and we will supply the Nacho Platter (by reservation please!).

Call the office to obtain your Open House invitation today!

UPCOMING EVENTS:

March/April

Friday, March 16th St. Patrick's Day Lunch Buffet & Evening Pub Night

Friday, March 23rd Chef's Table

Sunday, April 8th Easter Brunch

Monday, April 24th to Friday, April 30th Staff Appreciation Week

(New this Year: Staff Appreciation Buffet Breakfasts and Luncheons)

GROWING OUR FACULTY CLUB FAMILY

It's our 50th Anniversary and we are giving away a party!

Members! Each new member you sign up from the beginning of January until the end of May 2012 will earn you an entry into a draw for:

Private Party for Eight People in the Red Room at our Annual Seafood Extravaganza Friday, June 8th, 2012!

- This prize includes cocktails before dinner
- Room set-up with flowers and candles
- Wines to complement your dinner
- Liqueurs & Port Course

You just have to invite your friends and we will look after the rest!

AND . . . If you sign up 5 new members during this time, we will just automatically give you two FREE tickets to the Seafood Extravaganza!

Remember: All University employees, Alumni or Retirees are eligible for membership.

Incentive? It will only cost new members the pro-rated fee to join so it will be less than \$125.00 to become a member at this time.

You can download a membership application from our website (www.usask.ca/facclub/). Just click on the membership tab. Contact our office at any time and we will let you know the cost.



Our Club Chef, Kevin Calder (*second from the right*), was extended the honour of helping to plate the main course at the annual Canadian Society of Club Manager's conference. The dinner took place at the stunningly beautiful Club, Le Mirage, owned by Canadian singer Celine Dion and her husband, located just outside of Montreal.

FOR RESERVATIONS CALL: 966-7781

Our Newest Upcoming Special Event!

Saturday, March 17, 2012

Cocktails 6:00 Dinner: 6:30

Faculty Club and Bassment Collaboration

**Join us Saturday, March 17th for dinner at the Club
and then down to the Bassment for:**

Diana Panton Quartet



Diana Panton is being heralded as one of Canada's most promising jazz vocalists. Be it at jazz festivals in Juan-les-Pins (France), Freiburg (Germany), Montreux (Switzerland), or a concert in her hometown of Hamilton, wherever she sings, Diana has a mesmerizing effect on

her audience. She has performed with international jazz luminaries including Mike Murley, Phil Nimmons, and Kenny Wheeler. She has been nominated for National Jazz and Juno Awards and has won Best Female Vocalist and Jazz Album of the Year in Hamilton.

For her Bassment performance, Diana will be accompanied up by her long-time collaborators Don Thompson, Reg Schwager, and the legendary Canadian Flugelhorn player Guido Basso. Don't miss your chance to see one of Canada's rising stars in an intimate setting backed by the best jazz musicians in the country.

Tickets are \$75.00 per person (plus applicable taxes and gratuities), and include Dinner, Tickets for Diana Panton and Bus Transportation to and from the Club. Gates in "R" lot will be lifted so you can park your vehicle here for free. **Buses will return to the Faculty Club after the show.**

Space is limited to the first 48 Reservations, so book early to avoid disappointment!

A Taste Of India

Thursday, January 12

Cocktails 6:30 • Buffet Dinner to Follow

MENU

Salad Table & Condiments
Marinated Tomato Cucumber Salad
Artisan Greens with Olives & Hearts of Palm
Apple Chutney & Papadams
Naan Bread with Cucumber Riata &
Tamarind Sauce
Assorted Pickles

Hot Items:

Tandoori Chicken ~ Madras Beef Curry
Lamb Vindaloo ~ Shrimp Korma
* Chickpea & Spinach Curry ~ * Dahl
* Paneer with Pea ~ Beef and Vegetable
Samosas
* Vegetarian Samosas ~ * Basmati Rice
(* Vegetarian Options)

Desserts

Rice Pudding with Cinnamon & Raisins
Fresh Tropical Fruit with Vanilla Bean Yogurt
Chocolate Banana Bread Pudding w/ Dark
Rum Sauce
Tea and Coffee Service

Members & Guests 26.00 Per Person
Non-Members 32.00 Per Person

freaky Friday

FRIDAY, JANUARY 13

Lunch Treats!

**Be sure to make your reservation and come and see what
treats we have in store for you.**

(You will have some idea if you joined us for freaky Friday before)

FRIDAY, JANUARY 20

Winter Jazz @ Wine Bar Evening

Food & Music from 5:00 to 8:00 PM



FEATURING:

The Don Griffith Trio

*"Drawing on a vast repertoire of jazz
and blues classics, The Don Griffith Trio
plays everything from Thelonius Monk to
Nat King Cole and from Jimmy Smith to
Dr. John.*

*Joining Don are two of his favourite
musicians: Rich McFarlane - guitar and
Arlan Kopp - drums."*

Join us for a relaxing evening by the fire. We will be featuring fine wines by the glass and an appetizer menu will be available.

FREE ADMISSION!

RESERVATIONS: 966-7781

MENU
Amuse Bouche
Lake Diefenbaker Steelhead Trout Tartare
Black Sesame Cup, Avacodo, Lime, Shallot
Vegetarian Option: Chef's Feature Risotto

Starter
Deconstructed Asian Noodle Soup
Duck Broth, Vermicelli Noodles, Pickled
Carrot, Thai Basil, Pheasant confit
Vegetarian Option: Vegetable Broth with
Vermicelli Noodles, Pickled Carrot, Thai Basil
and Seared Tofu

Main
Grilled Beef Striploin with
Shiitake Mushroom Ragout
Risotto Croquette, Baby Bok Choy
Vegetarian Option: Roasted Red Pepper
Polenta with Cheddar, Mushroom Ragout &
Steamed Vegetables

Dessert
Trio of Mousse: Chocolate, Maple & Orange
Creme served in Edible Cups
Tea and Coffee Service

Monday, January 23
Chinese New Year Lunch Buffet
Come on over for lunch and celebrate Chinese New Year!

The year of the Dragon!

Kevin will be cooking up a fabulous Chinese Themed lunch buffet.
"People born in the Year of the Dragon (1928, 1940, 1952, 1964, 1976, 1988 and 2000) usually make it to the top. But, they must be aware that too much enthusiasm can leave them tired and unfulfilled. They find pleasure in helping others, and you can always count on their help. Even though they are willing to assist when necessary, their pride can often impede them from accepting the same kind of help from others. Their generous personalities give them the ability to attract friends, but they can be rather solitary people at heart. Their self-sufficiency can mean that they have no need for close bonds with other people."

Saturday, January 28
Amati Pre and Post Concert Dinner

Join us either before or after the concert for dinner.
Cocktails starting at 4:00 - Dinner 5:30

MENU
Soup

French Onion Soup with a Savory Bread Pudding
Crouton

Main

Double Cut Pork Loin Chop with Fig & Pine Nut
Chutney, Pan Jus

Dauphinoise Potato, Market Vegetables

**(Note: Entrée may also be prepared with
Chicken)**

Vegetarian Option: Roasted Red Pepper
Polenta with Cheddar, Mushroom Ragout &
Steamed Vegetables

Dessert

Mini Dessert Trio
Chef's Selection of three Miniature Favorites
Tea and Coffee Service

\$38.00 Per Person

Concert will be held at Convocation Hall, a short walk from the Club.

PLEASE NOTE: Concert tickets are not included in the price above.

For ticket information, please call Bonney Walters: 270-9385
(email: bonneywalters@hotmail.com)

UPCOMING EVENTS:

May/June

Monday, May 7th Cinco de Mayo Lunch Buffet

Sunday, May 13th Mother's Day Brunch

Friday, June 8th Faculty Club Annual Seafood Extravaganza!

Sunday, June 17th Father's Day Great Big Steak BBQ

Friday, June 22nd Annual Jazz Festival Kick-Off BBQ

Wednesday, January 25th starting at 4:30 PM
SCOTCH TASTING WITH DEB AND JO-ANNE!

Jo-Anne will be pouring:

Old Pultney 12 Year Old
Ancnoc 23 Year Old
Glenfarclas 15 Year Old
Glenfarclas 21 Year Old

Deb will be pouring:

Glenfiddich 12 Year Old
Glenfiddich 15 Year Old
Balvenie Doublewood 12 Year Old
Balvenie Signature

8 Beautiful Scotches . . . only \$ 37.00 Per Person

Light nibblies will be supplied.

Space is limited to the first 25 guests, so please reserve early!

Saturday, February 11
Valentine's Day Dinner
LOVER'S SEAFOOD EVENING

♥ MENU ♥

Salad Course:

Beet Cured Steelhead Trout on Frisee Lettuce with Goat
Cheese and Dill and Red Onion Vinaigrette

Appetizer:

Pan Seared Giant Scallops with Crab Salad and Pickled Onion
Hollandaise Sauce

Main Course:

6 oz Filet Mignon, topped with Lobster served with
Mushroom Risotto, Paddockwood Onion Rings and Steamed
Asparagus

Dessert:

Lemon Tart and Chocolate Pot Au Creme Duo

Tea and Coffee

Cocktails 6:30 Dinner to Follow
Members & Guests \$ 49.00 per person
Non-Members \$55.00 per person

February 16
Varietal Tasting
Cabernet Sauvignon from around the World!

Join Saskatoon's top Wine Representatives on a tasting adventure.
A varietal Tasting allows you to study and compare color, aroma,
flavour and weight of a single grape variety from differing growing
areas and countries, allowing you to single out differing influences
from territory and soil type to weather factors.

Your tour will be assisted with tasting notes so you can challenge
yourself to determine just what you are tasting.

A fun filled wine infused night with some pretty amazing food!

\$35.00 per Person



University of Saskatchewan Faculty Club Annual General Meeting Report of the Manager - October 26, 2011

I am honoured to submit my annual report on operations and to tell you a little about last year and what we have planned for you for the coming year.

Unfortunately as both Vipen and Tony have already reported, this last year was a difficult year. The reported deficit of \$34,000 is almost double the largest deficit we have ever had since 1989.

The good news is that, thanks to a quickly responding Board and the overwhelming support of you, our members, we feel we have already begun to turn the corner. Food and beverage sales are always unpredictable year to year but they have been strong in the first six months of this 2011/2012 financial year. The approved increase in membership fees has gone a long way to addressing increasing overhead costs.

We still face some financial uncertainties. The contract with our CUPE employees was just settled, and we are still unsure exactly how our membership numbers will settle out once all the renewals are complete. So far this financial year, which began July 1, 2011, we have had 32 new members join the club. We have also had 58 cancellations, some admittedly due in part to the fee increase, others as a result of leaving campus, normal attrition and retirement. The majority of our cancellations typically happen around July renewal and during the following four months, so we are hopeful that we have seen the worst of it.

We had a number of new marketing initiatives this year, including print ads in On Campus News, Green & White, Fine Living, and the Star-Phoenix. We added a more personal touch by targeting and emailing 2650 non-members on campus and Crystal hand delivered over 400 cookies and packages to offices, offering member for a day cards to come and try us out. We introduced a Happy Hour in the Lounge, free nacho platters for groups of 8 or more, and pre-game Huskie Tailgate Parties to generate more sales.

Vipen commented on the cost savings associated with our conversion to an electronic newsletter that has resulted in savings on paper, labour and postage.

We have also had fun with a few other environmentally supportive projects. In our November/December newsletter, you saw how our kitchen team took three recycled wooden pallets, some landscape cloth and lots of fresh herb plants and made that into three horizontal herb garden boxes that not only looked great, but supplied us with fresh herbs all summer long. Crystal also used four recycled pallets, stood them on end, attached them together and started a compost bin, composting egg shells, coffee

grounds and vegetable peelings right behind the Club, reducing kitchen waste and providing rich soil for our other small garden plot.

When time allows, the kitchen has also been reducing food costs and waste by buying prime meat cuts and making their own sausage, hand-made burgers and cutting their own steaks. Like many others, the club industry and universities in general are increasing attention to sustainability.

University Clubs across Canada have also been changing their names to better reflect their membership base. We did a quick survey of Canadian Clubs this summer that showed that of the remaining 12 Clubs in Canada, only our Club and three others are still calling themselves Faculty Clubs. Of those three, The University of Toronto Faculty Club and McGill, both have the added complication of an already existing "University Club" in their city, which is unrelated to their operations.

At this meeting there is a motion before you to change our name from Faculty Club to University Club. By doing so, we are acknowledging what our Club has been for many years, an inclusive Club for the entire campus community. I hope you agree and will support the motion.

Fortunately, we still remember to celebrate our successes. As you may know, this year we are celebrating the 50th anniversary of our club and the 100th anniversary of the construction of this building. I would like to invite you all to save the date of April 2, 2012, which is the evening the Board has decided to formally celebrate this momentous occasion. There will be more information about this special evening and other commemorative plans coming out soon.

In closing, I would like to echo Vipen's words of praise for our staff team. I am extremely proud of them and the work they all do. They truly care for the Club and are proud of it, and it shows in their actions every day. I consider myself fortunate to have access to some of the best minds at the University of Saskatchewan sitting on my board, and that I can access this abundance of knowledge any time; they are all just a phone call away.

I would like to close by acknowledging and thanking Vipen and the entire Board of Directors for their continued support to me personally, and their tireless commitment to making our club the best it can be.

Respectfully submitted:

Donna Cram

THANK YOU!

Thank you to those who contributed to the staff Christmas gratuity fund. These will be paid out to the people who serve you all year long.