Welcome to the February edition of the Faculty Center News, soon to be known as the Faculty Club News. The Board of Governors has decided upon a name for our beloved establishment that is more reflective of the Club’s role as a hub for the UCLA community to meet and socialize with one another. For more details on this decision, please see President Julie Kwan’s message on the following page.

As valued members, you know this is the place on campus where you can meet and network with colleagues from your department or other disciplines, where you and your guests have access to world-class à la carte dining from breakfast and lunch to dinner, five days a week. Beyond meals, what makes the Faculty Club an attractive place for new members to join? I think that among the many advantages members enjoy is the convenience of recent offers like pre-ordering for pickup, off-site catering, and grab-and-go options. In addition, entertaining and informal meetings are made easy with special offerings like High Tea in the Playa Lounge and Happy Hour in the Cypress Bar & Lounge.

With a new point-of-sales (POS) system in the wings, I am thrilled to announce that we will soon be introducing three new programs that are of benefit to all members and departments. The first is a membership incentive plan, in which members who recommend and get four new members to join for a minimum of three months will receive a complimentary three-course dinner including a bottle of house wine. The second will be a loyalty points program applicable to all meal purchases. Details to follow. The third is an introductory guest pass program in which departments and new members can distribute one-time passes to visitors and potential Faculty Club members. Stay tuned for incentive details on the membership page of our website in the coming weeks.

Did you know that your membership gives you reciprocal privileges to over 50 clubs across the United States and Europe? We’re also excited to be about to join the IAC (International Associate Clubs), which will give our members access to an astounding number and selection of clubs across the globe. Stay tuned for more news on this exciting development and additional offers and improvements to come.

In the spirit of making the Club more welcoming and inclusive to members of the greater UCLA community, we encourage you, our members, to share why it’s so good to join the UCLA Faculty Club with your eligible friends and associates. To learn more about eligibility categories or the advantages of membership, please visit https://facultycenter.ucla.edu/membership.

I hope to see you at our exquisite Valentine’s Dinner on Friday, February 14th.

—Luciano Sautto
General Manager & COO
UCLA Faculty Center
The Board of Governors at its January meeting made two significant decisions that I’m eager to share with you. Both decisions were drafted by the Executive Committee and then brought to the full Board for discussion and vote.

First, the Board agreed that we should use the name Faculty Club instead of Faculty Center in our website, newsletter, social media, and marketing materials. As our General Manager Luciano Sautto has rightly pointed out, anything and everything can be called a “center” from a computer center to a copy center. But we are a club, a member-supported social club. The use of the word “Club” as opposed to “Center” will be phased in over time while we adjust our website and analyze our supplies inventory. For the time being, the name of our governing body, the “UCLA Faculty Center Association”, will remain the same because it is the name used on all our legal documents. Of course, our email address is club@ucla.edu, so that’s one change we won’t have to make.

Second, we have decided to open the Cypress Bar & Lounge to anyone who is eligible to be a member. We are making this change because we have listened to your feedback. You have told us that you want to meet with colleagues who are not members. You have told us you would like to see more young and new members in the Club. And you have told us that some people would like to come to the Club, but do not use it regularly enough to become a member – at least not yet. So please spread the word that nonmembers may come to Cypress on their own and pay for their charges using their personal credit cards. We very much hope that opening Cypress in this way will allow it to become a popular meet-up and networking spot.

As always, feel free to email me at jkkwan@ucla.edu with any concerns and questions you might have.

Julie Kwan  
Distinguished Librarian Emerita, UCLA Library  
President, UCLA Faculty Center Association  
President, UCLA Faculty Center Association Board of Governors  
Distinguished Librarian & Librarian Emerita, UCLA Library

SPECIAL THANKS

Only you, our members and supporters, can help us preserve and maintain our cherished Faculty Center through your continued use of our facilities for daily dining, social, and academic needs, and your donations.

We would like to thank the following members who generously donated to our General Support Fund in January:

$100-$499 range  
Frederick G. Allen

$1,000-$1,500 range  
Lorna Edmond

Thank you!

To make a tax-deductible donation, please stop by the Front Desk with your check or make an online donation at https://facultycenter.ucla.edu/About/Ways_of_Giving_(1)
TREAT YOUR SWEETHEART TO OUR VALENTINE’S DAY DINNER. DON’T MISS IT!

It’s time to celebrate those you treasure in your life by bringing them out for a dinner they’ll never forget. Come join us at our Valentine’s Day Dinner Friday, February 14.

On offer is a special five-course dinner of buffet and plated options that are sure to delight you and your sweetheart. Tuck in to delightful starters of oysters, salad or beef tartare. Then enjoy a panoply of delightful main courses buffet style: pan-roasted halibut, filet mignon, guinea fowl or a delicious vegan dish. We’ve left the most difficult part for the last: choosing one from our fabulous line-up of sumptuous desserts: passion fruit crème brûlée, chocolate lava cake, a champagne and raspberry posset or a vanilla cheesecake with macerated strawberries.

Book your table today!

$59 pp

Email club@ucla.edu or call 310.825.0877
CHEF'S CORNER

A COLORFUL SALAD PERFECT FOR VALENTINE'S DAY

Welcome to February's edition of Chef's Corner. Apart from celebrating Valentine's Day this month with a special dinner and lots of dishes on offer at the Faculty Center (please see website for menu).

February is a month that feels like winter is almost finally behind us for another year and spring is almost here. And with that I mean the days get longer and warmer. We can start to get away from some of the heavier dishes that we tend to indulge in over the colder months and look at some slightly lighter dishes.

This month I opted for a dish that is featured on our Valentine’s Day menu which I historically wouldn’t introduce on my menus until April but after all this is Southern California and the time feels right. The appeal from this dish is the saltiness of the feta with the spiciness of arugula and of course the freshness of watermelon & strawberries on the palate. Enjoy!!

—Richard Heller
Executive Chef
UCLA Faculty Center

Chef Richard's Arugula Salad with Feta, Watermelon, Strawberry, Pepitas & Balsamic

| Serves 2 |
|-----------------|--------------------|
| 1 oz arugula    | 1 oz crumbled feta cheese |
| 2 strawberries, quartered | 4 oz diced watermelon |
| 1/2 oz salted pepitas | drizzle of extra virgin olive oil |
| drizzle of balsamic glaze | pinch of sea salt and cracked black pepper |

**WHAT YOU NEED**

**METHOD**

1. Add all ingredients to a mixing bowl except feta and pepitas. Drizzle with good quality extra virgin oil, sprinkle with sea salt and 1 turn of cracked black pepper.

2. Transfer to serving plate and sprinkle feta and pepitas.

3. Drizzle salad with balsamic glaze and more olive oil.
FROM THE TREASURER

A FEW CHANGES AHEAD

With the 2019-2020 fiscal year half gone, we are anxiously waiting for the installation of a new server and software program which will enable improved accounting and standardized reports and billing. In the meantime, we are in the process of hiring new accounting staff, with the ultimate goal of having a chief accountant and associate accountant. I am hoping to introduce them to you in the next issue of this newsletter.

In the transition period, I anticipate some “hiccups” —although I am hoping that I will be proven wrong. I nevertheless want to alert our members to be vigilant with regards to your account and call any concerns to our attention. I also appreciate your patience in resolving any issues, knowing that we are all learning together as we forge ahead.

Here's hoping that the transition will be as seamless as it can be and that we will all enjoy greater ease in tracking our expenses and receipts.

With best wishes for a PROSPEROUS 2020,
—Jane Permaul
Treasurer
Faculty Center Board of Governors

FROM OPERATIONS

Q & A WITH EILEEN HUTH, OPERATIONS MANAGER

What is included with my main course at the buffet line?

➡ Main course (one selection of our offered pasta, fish, poultry, meat)
➡ Starch (either one 6 oz portion on 2 starches ea. 3oz portions)
➡ Vegetable (either one 6 oz portion on 2 starches ea. 3oz portions)
➡ Any additional food items on your plate are charged as a side dish.

Do I have to show my membership card to the cashier?
➡ Yes, we need to verify your name and account number.

When do I need to update my billing information?
➡ Notify the Faculty Center when your credit card is replaced.

Is it okay to bring my own food and drinks inside the Faculty Center?
➡ Members and outside clients are not allowed to bring in food or beverages.

Have any questions? Please email ehuth@ucla.edu
FACULTY WOMEN’S CLUB 4TH GENERAL MEETING

Join us at the Faculty Center for an encore appearance by Dr. Barbara Natterson-Horowitz, professor of medicine in the DGSOM Division of Cardiology and co-director of the UCLA Evolutionary Medicine Program and its master’s degree program. Dr. Natterson-Horowitz will discuss her latest book, Wildhood: The Astounding Connections between Animal and Human Adolescents. You will be amazed and wildly entertained!

Since Dr. Natterson-Horowitz’s visit with us in October, 2012, her science has flourished. She spoke of her new interest in zoobiquity, an approach to medicine that focuses on the natural world as a source of insights into human pathology and developmental challenges. Her 2012 book with science journalist Kathryn Bowers, Zoobiquity: The Astonishing Connection between Human and Animal Health, has garnered multiple awards: It was a New York Times bestseller, a finalist for the American Association for the Advancement of Science Excellence in Science Books Award, a Smithsonian Top Book of 2012, and Discover Magazine’s Best Book of the Year. Zoobiquity has been translated into seven languages and has been chosen as a Common Read at universities across the country.

In addition, the Zoobiquity Conference, bringing together clinicians and researchers in human and animal health, have convened yearly since 2011 across the country and beyond, including Australia, Sweden, and the Netherlands. The 2020 conference will be held this November in Tokyo, Japan, and the 2021 conference, early in the year here at UCLA.

Further, the Nobel Assembly selected Zoobiquity’s theme of bio-inspired medicine for its 2019 Nobel Conference, and, as the invited keynote speaker, Dr. Natterson-Horowitz opened the event addressing Assembly members and scientists at the Nobel Forum in Stockholm, Sweden.

Dr. Natterson-Horowitz is also a visiting professor in the Department of Human Evolutionary Biology at Harvard University (where she earned her bachelor’s and master’s degrees). Her Harvard course, “Coming of Age on Planet Earth,” and the newly published Wildhood use the lenses of evolutionary biology, neuroscience, and animal behavior to better understand the species-spanning challenges of growing up.

PLAY READING: WHO AM I THIS TIME?

Date: Thursday, February 13, 2020


Time: 7:00 PM
Where: UCLA Faculty Center

Dinner beforehand 5:30 PM contact Marjorie Friedlander friedlander.marjorie@gmail.com

To be added to our play list contact Rochelle Caballero rrcab90272@cs.com

Members of the UCLA community and their friends are invited to attend.

Next up: March 12th Good People by David Lindsay-Abaire
Abstract
In 1776, the Dutch magazine *de Koopman* (the Merchant) devoted a whole issue to herring, arguing that the Dutch economy was in decline because of an unchecked luxury consumption. The Dutch Republic owed its prosperity to a very simple philosophy: ‘feed the excessive needs of others, curb your own’. Indeed, in the old days, Dutch merchants traded all sorts of luxury foods, but they themselves ate only simple homegrown foods, such as cheese, cabbage, and of course herring. However, in the 18th century it became fashionable to eat French dishes and drink colonial beverages. And with foreign tastes came foreign bad habits, such as living on credit.

This lecture will examine the claim that internalization of new tastes, sensations and emotional experiences could only undermine the ‘sober’ Dutch national character and endanger the Republic’s status as a colonial power. I will analyze different manifestations of the Dutch fear of ‘aesthetic contamination’, showing how it emerged at the end of the 18th century, and how it mutated into a racialized worldview during the heyday of modern Dutch imperialism, at the end of the 19th century. Starting with a discussion on food, I will move to literature, more specifically the Dutch attitude towards literary sentimentalism.

About the speaker
Dr. Saskia Pieterse is an assistant professor and researcher at Utrecht University in the department of Dutch Studies. She studied at Utrecht University and obtained her PhD (with honors) at the University of Amsterdam in 2008 with a thesis on “Phonocentrism” in the works of the nineteenth-century Dutch writer Multatuli. She received a Veni Grant for her research project “Economic Tropes, National Identity and the Dutch Novel” and is currently working in the fields of imagology and (post)colonial literature.

The Van Tilburg Lectures
In 2005, Johannes Van Tilburg and his wife, Jo Anne, gave the Dutch Studies Program at UCLA a remarkably generous gift to establish in perpetuity the Johannes Van Tilburg Lecture in Dutch Studies.

Mr. Van Tilburg came to the USA from The Netherlands in 1965. In 1971, he became the founding principal of Van Tilburg, Banvard & Soderbergh, AIA and has led this 100-person firm to the forefront of planning and design. His work as a designer is widely recognized throughout the state and indeed the entire country. In 1992, he was honored by his peers and elevated to the level of Fellow of the American Institution of Architects. In 2007, Johannes Van Tilburg was honored by the Netherlands America Foundation of Southern California. Mr. Van Tilburg is deeply committed to education and continues to work as an adjunct Professor in the School of Policy, Planning, and Development at USC. In 2010, Mr. Van Tilburg was appointed Honorary Consul of The Netherlands in Los Angeles.

Reception to follow the lecture.
Free and open to the public. RSVP required for admission. Visit http://forms.international.ucla.edu/ApplicationForm.aspx?Utg8bLNgQB7wSiowgke1EPHdS5Lb83PT010km9wM8=

Sponsor(s): Center for European and Russian Studies, Dutch