MESSAGE FROM THE GM & COO
Spring Is In The Air!
MESSAGE FROM THE PRESIDENT
It’s All About The Food!

Special Thanks
Donor News
Chef’s Corner
Spring Edition

Faculty Center News

Serving the UCLA Community since 1959 | March 2020 Issue
Welcome to the March edition of the Faculty Center News. Spring is definitely in the air, and with the change of season a few innovations await our valued members.

In step with our continuing efforts to be more environmentally friendly, we are now transitioning to all compostable containers and utensils for our to-go options, making us 100% eco-friendly by the end of March. When I first came to the Faculty Center four years ago, Styrofoam® cups and containers were still being used. One of my priorities then as it is now was to provide our members with sustainable options that reduce the negative impact on our planet.

Another one of my priorities is to offer healthy options to our members. In the spirit of springtime and all things nutritious and delicious I have added smoothies to our all-day menu in the Playa Lounge. Try out our four flavors: tropical fruit, strawberry banana, triple berry, and the sinful coffee caramel.

In a few short weeks, we’ll be hosting our annual herald of spring, the Faculty Center’s Easter Sunday Brunch. I’m sure you’ll want to join us and enjoy treats and activities for the whole family. I hope to see you there on Sunday, April 12th.

—Luciano Sautto
General Manager & COO
UCLA Faculty Center

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 thank the following members who donated to the Faculty Center since the last report:

$1,000-$1,500 range
Barbara Lippe & Alvin Frank
John & Lorna Edmond

$100-$499 range
Frederick G. Allen & Susan M. Allen
Marylin & Gregory Kourilsky

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)
Food is central to the Faculty Center’s mission. It is not only a centerpiece of our offerings, but it is a foundation that supports the interaction and engagement of our members. I want to share some of the food I enjoyed this past year. I should preface my remarks by saying that I take food seriously. I pay attention to quality, preparation, and presentation. I have been delighted at the excellence of the many meals I’ve had at the Faculty Center over the last year. Allow me to share some standouts.

Our Valentine’s Day Dinner was exceptionally well planned and beautifully executed. If you did not attend this dinner, you missed a special treat. Upon taking our seats, we were presented with a glass of champagne followed by an amuse-bouche, a Shrimp and Mango Shooter. We were then able to order a starter and dessert from the menu; the main course was buffet style. My starter was Whipped Goat Cheese with Baked Figs and Toasted Hazelnuts. My dessert was Champagne and Raspberry Posset with Lemon Shortbread. Both were artfully arranged and excellent. At the buffet, I was able to try both the Filet Mignon and the delicious Roasted Breast of Guinea Fowl. The meal was topped off with a chocolate truffle at the end. Perfect!

Last spring the Board of Governors hosted four University of California Regents for luncheon, during which we signed the agreement with UCLA Administration and UCOP and during which the gift from Sherie and Don Morrison was announced. This was a very special event, and the meal Chef Heller prepared was fully equal to the occasion. Every dish was attractive enough to be photographed for a magazine or Instagrammed. I will never forget the gazpacho, which was the best I have ever tasted.

In December, a colleague and I hosted an Afternoon Tea for friend who was retiring. We had the chance to partake of scones with jam and clotted cream, finger sandwiches, and mini pastries while relaxing, enjoying each other’s company, and celebrating the guest of honor. Each of the eighteen guests had their own pot of tea and was able to choose the specific type of tea they preferred. I personally loved the Darjeeling.

I would be remiss to not mention the dinners for the Emeriti Association. I serve as Hospitality Chair for the Association, and one of my pleasurable duties is to determine the menu selections for the three dinners we hold. The catering staff do not disappoint! My favorite entrées this past year were the Crispy Duck Breast and Leg Confit for the Fall dinner and the New Zealand Rack of Lamb for the Winter dinner. The Spring dinner will feature a perennial favorite of the Emeriti, the delicious Faculty Center Surf-and-Turf. For the Spring dinner, when we present our Emeriti Association awards, we also serve hot canapes. A real standout in this category is the Raspberry and Brie Phyllo Purse. (It should be noted that vegetarian options are always available, as is the option of a special meal for those with dietary restrictions.)

As for lunch, before I head to campus I always check the Dining link on the Club webpage to see what is being served. Did you realize that there is a different menu each day? In the Servery, I pay special attention to the Sandwich-of-the-Day because our sandwiches are truly excellent. Recently, I tried the Mushroom Stroganoff on Herbed Rice from the vegetarian section and thought it better than most beef versions I have had. For a quick, inexpensive bite, I often opt for the Turkey Chili or the protein box in the Grab-and-Go section.

If you haven’t tried breakfast at the Club, you should. They are substantial and a great bargain. Also, did you know you can place a dinner order to-go? I do this quite often when I find myself winding up meetings on campus in the late afternoon. Or, if you don’t want to face the traffic going home, you can dine on “bar bites” in the Cypress Bar and Lounge.

Kudos to General Manager Luciano Sautto and the staff for their great food offerings! Food is not just something to enjoy, but it is something that binds people together for conversation and sharing.

—Julie Kwan
Distinguished Librarian Emerita, UCLA Library
President, UCLA Faculty Center Association Board of Governors
It’s time to celebrate the regenerative forces of spring with an Easter outing. Celebrate the magic of spring’s eternal return by coming to the Faculty Center’s annual Easter Brunch. We are sure that your friends and family will appreciate your bringing them out for a day they’ll remember for a long time. Come join us at our Easter Brunch, Sunday, April 12. The day will begin with an Easter Egg hunt, hosted by the Easter Bunny himself! Children can engage their creative side with our crafts station, giving hungry parents a chance to eat a leisurely brunch and indulge in conversation on our sun-dappled patio.

Our Easter Brunch buffet showcases four buffet stations replete with a wonderful selection of delectable brunch classics that are sure to delight you and yours. Our seafood station will feature sushi, shrimp, oysters, and our all-new Dill and Sugar-Cured Salmon Gravlax. Swing by the hot breakfast station where you can custom order your omelet or scrambled eggs.

Tuck in to our heavenly Eggs Benedict and indulge your sweet tooth with our sinful Belgian Waffles, complete with all the toppings you can bargain for. For the carnivores in your party, our Prime Rib au Jus or Roasted Leg of Lamb is sure to draw rave reviews and repeat visits. Finally, refresh your palate with our assorted cheese board, selection of fresh salads and our carved melon and fresh fruit display.

Book your table today!
Adults $69 | Children 6-12 $25 | Children under 5 free

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

SPRING EDITION

Welcome to the March edition of Chef’s Corner. Clocks will be changing soon and that means longer days, BBQs, eating lighter and healthier. My recipe for Lamb & Harissa Burger is ideal for lunch or a light supper. It can be served without the bun and with a salad of your choice.

We have a couple of special days to celebrate in March, one being St. Paddy’s Day when we will be serving up some Irish classics, not to mention a can of the black stuff for those who dare. Another date for the diary is Persian New Year (Nowruz) March 19.

Please don’t forget to make your reservations for Easter Sunday Brunch which promises to be another great event.

—Richard Heller
Executive Chef
UCLA Faculty Center

Chef Richard’s Lamb & Harissa Burger  Serves 4

BURGER INGREDIENTS

1.5 lbs ground lamb
1 red onion finely diced
2 tbsps Harissa paste
2 cloves of garlic
Extra virgin olive oil
Salt, white pepper
½ bunch Italian parsley
1 bunch mint
Zest of 1 lemon
1 tbsp ground cumin
4 seeded burger buns or toasted ciabatta buns
2 cups baby spinach
1 beefsteak tomato, sliced
1 red onion, sliced
Optional: feta cheese

TZATZIKI

2 cups Greek yogurt
½ English cucumber, grated
2 cloves of garlic, finely chopped
Salt
1 tbsp white wine vinegar

METHOD

1. Fry diced red onion and salt in olive oil for a few minutes on medium heat. Add garlic and ground cumin, cook for a further 3 minutes, then leave to cool.

2. In a large bowl, combine lamb, cooled onion mix, fresh herbs, lemon, Harissa paste, salt & ground white pepper, mix thoroughly.

3. Preheat grill or pan.

4. Shape patties roughly to be about 7 oz. each. Sprinkle with salt. Grill for 5 minutes per side (medium rare) or longer if you like your meat more well-done. Leave to rest.

5. Toast your bun or ciabatta rolls. Spread tzatziki, layer spinach, red onion, tomato and lamb patty. If you have feta cheese it makes a great addition.
FROM THE TREASURER

TRANSITIONAL PERIOD

With the fiscal year 2019-2020 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 upgrading our 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 the Faculty Center News.

In the transitional period, I anticipate some “hiccups”, although I am hoping that I will be proved wrong.

Nevertheless I want to alert our members to be vigilant on your account and call to our attention any concerns. I will appreciate your patience in resolving your concerns, knowing that we are all learning together as we transition.

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.

—Jane Permaul
Treasurer
Faculty Center Board of Governors

OPERATIONS

Q & A WITH EILEEN HUTH, OPERATIONS MANAGER

Will I be charged extra for adding veggies to the Bruin Special?
➡ Yes. The Bruin Special is a stand-alone serving/main course. If you select a starch and vegetable in addition, you will be charged for a side dish.

May I mix items from different stations at the buffet line?
➡ Yes, but you will be charged for each of the items from each station. This can potentially double the cost of your meal.

Am I able to make reservations to dine at the Coral Grill?
➡ Yes, please call us at 310.825.0877.

I moved away. Do I need to update my address?
➡ Yes, please contact us and update your new home address.

I have retired. Will the Faculty Center be notified by UCLA?
➡ No. Please contact us immediately. Your membership status will need to be updated.

What is the latest time you take reservations for dinner at the Coral Grill?
➡ Please make sure to arrive by 6:45 as the kitchen closes at 7 pm.

I noticed that your comment box is gone. How can I provide feedback?
➡ Our comment box is now our inbox! Please email us at club@ucla.edu
HAPPENINGS AT THE FACULTY CENTER

FACULTY WOMEN’S CLUB UPCOMING GENERAL MEETING, TUESDAY, APRIL 21

Join us at the Faculty Club to honor our FWC Section Chairs and to meet our special guest, Dr. Lori Bettison-Varga who will describe for us “The Vision and Design for the Los Angeles County Museum of Natural History and La Brea Tar Pits.”

Dr. Bettison-Varga arrived at the Natural History Museums of Los Angeles County in October 2015. As president and director of NHMLAC, she oversees all the natural history museums in Los Angeles: the Natural History Museum in Exposition Park, the La Brea Tar Pits and Museum in Hancock Park, and the William S. Hart Museum in Newhall.

Her immediate goals include advancing outreach and education around urban nature and community science, as well as re-imagining the popular La Brea Tar Pits and Museum, where visitors can make connections between Ice Age Los Angeles 50,000 years ago, and climate change today. Last year architectural firms were invited to assemble teams of architects, engineers, and artists who would rethink the museum and its 13 acres. Three finalists emerged with innovative, creative plans, which were displayed both on line and at the museum. Dr. Bettison-Varga announced the winner on December 11, 2019, and will tell us how the plans are progressing for the Tar Pits, a museum “20 million years in the making.”

Raised in Long Beach, she received her PhD in geology from UC Davis, and was a professor of geology for 17 years before accepting administrative positions at several liberal arts colleges. At the time of her appointment to the museum in 2015, Dr. Bettison-Varga was the president and W.M. Keck Foundation Presidential Chair at Scripps College (her mother’s alma mater) in Claremont, California. There, she enhanced the visibility of the college, implemented policies to foster greater transparency and community engagement, initiated strategic planning for diversity and sustainability, and inaugurated a comprehensive capital campaign.

PLAY READING NEWS

Members of the UCLA community and their friends are invited to attend a reading of Good People by David Lindsay-Abaire by the Play Readers Group.

The play is set in South Boston, the blue-collar neighborhood where Lindsay-Abaire himself grew up. Margie Walsh, let go from yet another job and facing eviction, decides to appeal to an old flame who has made good and left his Southie past behind.

Email Marjorie Friedlander at friedlander.marjorie@gmail.com to register for dinner with members of the cast. Registration not required, but appreciated, for play reading. The Play Readers are a section of the Faculty Women’s Club and are co-sponsored by the UCLA Emeriti Association and the UCLA Retirees Association (UCLARA). Email Rochelle Caballero rrcab90272@cs.com if you would like to read a part (nothing to memorize) or be added to the mailing list.
IN MEMORIAM

STUART SCHWEITZER

Stuart Schweitzer, longtime professor of health policy and management in the UCLA Fielding School of Public Health, died of cancer January 5, 2020. He was 80.

Schweitzer taught at UCLA beginning in 1976, when he became the first faculty member in the public health school who had formal economics training. Forty-two years later, he retired, having served in a variety of leadership positions, including division and department chair and vice chair. He was esteemed for his genuine care about his students’ well-being and was an exceptionally kind mentor.

He wrote nine books, 28 book chapters, and co-authored more than 70 peer-reviewed articles and 50 additional publications, including his treatise “Pharmaceutical Economics and Policy” published in 1997. The popularity of the book continues through its third edition, which was published by Oxford University Press in 2018.

Schweitzer served as an advisor and consultant to the National Institutes of Health and the Agency for Healthcare Research and Quality and its predecessors. Schweitzer also was a senior staff member of the U.S. President’s Commission for a National Agenda for the Eighties. In addition, he served seven years on the review and evaluation board at the VA’s Health Services Research and Development Service.

His visiting academic appointments included the University of Oxford, Shanghai Medical College of Fudan University, University of Bologna, University of Ferrara and Ecole Supérieure des Sciences Economiques et Commerciales (ESSEC).

“Stuart had a career marked by questions worth asking, answers worth paying attention to, a commitment to sharing his understanding through publication, advising, service, teaching, and the education of future researchers and scholars,” said Jack Needleman, the Fred W. and Pamela K. Wasserman Professor of Health Policy and Management in the UCLA Fielding School of Public Health. “We will miss him as a colleague and a friend.”

A longtime member of the Faculty Center, Dr. Schweitzer taught a course on pharmaceutical policy with Bill Comanor. They often brought the class on Thursday evenings for dinner at the Faculty Center, for some 25 years.

Stuart is described by his wife Suzanne as extraordinary. They shared a life together for 53 years. He had a wide range of interests: opera and chamber music, and teaching the recorder. He was a handyman with a BS in engineering, and an avid tennis player. He walked to work (1 mile each way) wearing various hats and always a bow tie. He kept his grandfather clocks working on time and liked driving his MG TC. Stuart would tell his grandchildren that he had a huge treasure and inside this treasure were his jewels...his nine grandchildren.

Professor Schweitzer is survived by his wife, three sons and daughters-in-law, his grandchildren, his sister, two step-sisters, and two nieces.

Acknowledgments and thanks
Mrs. Suzanne Schweitzer
https://www.uclahealth.org/in-memoriam-stuart-schweitzer-80-internationally-renowned-health-economist

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