Swinging into Fall

Dear Members,

This month has seen many new and familiar faces join the Faculty Center for a new year of dining, meetings, and special gatherings.

We have added some exciting new features to our offerings, including an expanded daily hot breakfast menu from 7 to 10:30 AM. As well, we now offer Monday to Friday à la carte dinners at the Playa Lounge, from 5 to 7 PM. Please check our menus online or contact us for more details.
New Fall Hours at the UCLA Faculty Center

The Faculty Center debuted its new fall hours on September 27th. Here are our daily hours from Monday to Friday to help you plan your gatherings:

Hot Breakfast in the Playa Lounge: 7-10:30 AM
Buffet Lunch in the Main Dining Room: 11:30 AM to 2:00 PM
A La Carte Lunch at the Coral Grill: 11:30 AM to 2:30 PM
Small Bites in the Playa Lounge: 3-7 PM

A La Carte Dinner at the Playa Lounge, 5-7 PM

Small Bites (3-7 pm) make a perfect starter
Flat Iron Steak | Roasted Half Chicken | Pan-Seared Salmon | Hamburger
Garlic Shrimp Pasta | Grilled Vegetable Tofu Brochette
Daily Dessert Selections

* for parties of 10 or more, a table can be set up in the Main Dining Room

Introducing UCLA Faculty Center’s partnership with University Credit Union

The University Credit Union’s mission is to responsibly assist all members to achieve their financial dreams through innovation, passion, and empathy.

Established in 1951 by UCLA employees for UCLA employees, the credit union’s field of membership and range of products and services have grown over the years.

Because UCU is not-for-profit, it is able to offer its members higher deposit rates and lower lending rates than most banks. Because it is a smaller organization, customer service is more personalized, giving their members the feeling of a community bank. With these values and customer approach in mind, the Faculty Center is entering a partnership with UCU, which will offer its members competitive rates on loans and mortgages. Stay tuned for exciting details in our upcoming communications.
Meeting New and Continuing Needs: The Faculty Center’s Evolution

A Report from M. Belinda Tucker, President, Faculty Center Board of Governors; Professor of Psychiatry and Biobehavioral Sciences

In an attempt to learn more about our Faculty Center’s origins, I have been scouring records in UC Berkeley’s Bancroft Library and documents in UCLA’s Special Collections.

The idea of such a facility had been tossed around for some decades before construction was finally begun. In a Report of the Committee on Southern California Schools, Colleges, and Institutions at the Regents Meeting of October 16, 1948, the case for a Faculty Center on the Los Angeles campus was made: “There must be some place where faculty members can meet for the purpose of promoting institutional morale, and where the thousand and one matters in which faculty members are constantly concerned, can be brought up and discussed on an informal basis. … The Faculty Club at Berkeley has long been the central spring of faculty activity. … Ideas can be suggested, discussed, and either put on the shelf or perfected without initiating at the beginning an involved formal procedure. Problems are solved in a few minutes that might otherwise require days or weeks. This becomes increasingly true as a university grows in size.”

Imagine — problems solved in minutes just by hanging out at the Faculty Center! Nowadays, everyone can reap the benefits of such camaraderie, with our expansion of membership to all UCLA employees and alums.

Though some consider a central dining and conference center for university employees a relic from a bygone era, a recent article— The Faculty Club: Not Dead Yet (Gluckman, Chronicle of Higher Education, August 17, 2017) — highlights the re-emergence of such institutions with amenities, offerings and schedules more attuned to the needs of a multi-generational clientele with more varied family compositions and more densely packed schedules. Our own Faculty Center is on the cutting edge of this transformation—making certain that we continue to meet the needs of our loyal long-term supporters, while creating new modes of engagement for younger faculty and staff.

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Our new General Manager, Luciano Sautto, a gifted chef in his own right, has expanded our meal and beverage offerings, including a hot breakfast, a separate bistro-style à la carte menu at the Coral Grill, small bites in the late afternoon and evening, and dinner and cocktails nightly in our comfortable Playa Lounge and its adjacent garden patio. He also significantly updated and cleaned up the Faculty Center facilities.

Time-challenged members can order dinner to go on-line with drive-by pick-up. We have accentuated our mid-century modern aesthetic by exposing the verdant foliage outside our expansive windows. Many of our meeting rooms have adjacent gardens that are being refreshed for use as outdoor reception areas. Our completely remodeled south-end features modern conference amenities, and the entire facility features enhanced audio-visual service. Our catering options are expanding to accommodate a range of dietary needs. And, we are now catering events off-site in nearby buildings (e.g., the Powell Library Rotunda). Continued on p. 4
Many faculty clubs nationwide have experienced financial challenges with the expansion of dining options, a tendency for many to work at home, and an increased pressure to stay in the office rather than taking that traditional lunch break.

I’m pleased to announce that with an earnest focus on cutting our expenses and generating new sources of revenue, we have very positive financial news.

Our own Center is no exception, but I’m pleased to announce that with an earnest focus on cutting our expenses and generating new sources of revenue, we have very positive financial news. As many of our members know, in 2015-16 we experienced a loss of over half a million dollars—an amount which was absolutely unsustainable and unacceptable. With our new General Manager and a new business plan, our losses last year were just over half that amount. And although the 2016-17 first quarter loss was $110,700; for the comparable period this year, the loss was only $822. We expect to break-even by 2018-19. Moreover, we are debt-free!

We are firmly committed however, to our dedicated and loyal staff. Unlike many of our sister institutions, our valued staff are all UCLA employees and receive full benefits—a fact we note with great pride.

There have been other key developments. Perhaps most importantly, UCLA’s top administrators, including Chancellor Gene Block and Vice Chancellors Steve Olsen (finance), Michael Beck (administration), and Louise Nelson (legal) and the Faculty Center Board of Governors are meeting and jointly formulating a new kind of partnership that will ensure the Center’s continued and essential contributions to social and intellectual life in our community, while maintaining the Faculty Center Association’s independent operation of the Center.

So, we invite you to join us for one of your meals each day and to consider the Faculty Center first for your meetings and conferences, as well as your family’s celebratory events. If you have not visited in quite some time, please drop by. We think you’ll be pleasantly surprised by our evolution.

With our new business plan we have had to embrace certain operational realities. First, the Faculty Center is a seasonal business. Faculty disappear from campus in the summer and our staff take vacations. Daily walk-in business drops substantially during the summer and in December, so we have been forced to reduce our operating hours during those periods. We’ve implemented additional cost saving strategies without compromising food quality—e.g., baking cookies in house rather than buying ready-made; reducing the number of items and the quantity of food ordered, reducing waste, etc.
Berlin Governing Mayor’s Visit to UCLA & Faculty Center

On October 10th, the Mayor of Berlin visited UCLA and the UCLA Faculty Center, and announced a new fellowship for UCLA and UC faculty to conduct research in Berlin.

The Berlin delegation, led by Governing Mayor Michael Müller, visited LA to mark the 50th anniversary of the Berlin-Los Angeles sister-city partnership. Some of their stops included a dinner attended by Los Angeles Mayor Eric Garcetti, and visits to the Wende Museum and the Hammer Museum.

On one of their final stops, the delegation met with UCLA Chancellor Gene Block, Vice Provost Cindy Fan, and UCLA faculty members at the Faculty Center. In his welcome address, Chancellor Block spoke of the LA Sustainability Leadership Council he co-chairs with Mayor Garcetti, and said he looked forward to the opportunity for the city and UCLA to work closely with Berlin on sustainability issues, because protecting the environment “is a global issue, and it requires global solutions.”

Mayor Müller added that he and Mayor Garcetti agreed that “this is a time when cities need to do more on the national level” at this moment in history. Müller then announced the “Berlin-California Visiting Fellowship,” which seeks to boost environmental and sustainability research in Berlin, and enable researchers from UCLA and other UC universities to conduct research in Berlin on climate, environmental change, and sustainable urban planning.

A number of city and university officials made up the Berlin delegation, including Prof. Dr. Peter-André Alt, president of the Free University of Berlin. In honor of the special role the University of California played in supporting FUB when it was founded in 1948, the three main universities of Berlin (FUB, Technical University and Humboldt University) are forming an alliance which he hopes will help them gain insights from the UC group of universities.

At the conclusion of the meeting, Chancellor Block and Mayor Müller exchanged gifts, and the delegation departed to another venue to continue their commemoration of the Berlin-LA sister-city relationship.

Source: Special thanks to Germán Esparza of the UCLA International Institute. For additional information, please visit http://www.international.ucla.edu/institute/article/183483
Meet our new kitchen team member, Antonin Colas.

Antonin hails from Angers, a city in the Maine-et-Loire department of west-central France.

Most recently, he spent three and a half years in Portland, Oregon, where he had worked as General Manager & Executive Chef in a French bistro. He and his wife moved to LA last month to escape the eternal rains of Portland. In his free time, he is learning to surf, and he is planning on learning Spanish.

Antonin comes from a great tradition of food devotees and master ouvriers, expert artisans in specific professions, and has worked in the culinary world for 13 years. His father was a traiteur at the famed Maison Lenôtre in Paris. His grandfather won the coveted Meilleur Ouvrier de France (Best Craftsman of France) award in pastry making.

He loves cooking and making people happy through the creation of delectable dishes. When asked what he enjoys about his new job at the Faculty Center, he said that he loves working in a big team, and that he finds it interesting to be working with people of different backgrounds and culinary traditions.

We indeed feel privileged to have Antonin join our culinary team. Please join us in welcoming him.

Featured: New Items for Breakfast & Lunch

PLAYA LOUNGE
A LA CARTE BREAKFAST 7-10:30

Egg White Frittata
Avocado Toast
Shakshuka

CORAL GRILL
A LA CARTE LUNCH 11:30-2:30

Barbecued Pulled Pork Sandwich
Grilled Tofu Vegetable Brochette
Roasted Half Chicken
The UCLA Faculty Center receives no financial assistance from UCLA. As a non-profit organization, the Center relies on membership dues and donations to ensure its continued existence.

Your donations are essential to the continued functioning of the Faculty Center as a professionally-appointed venue that is suitable for your dining & meeting needs, in addition to conferences and celebrations that take place year round.

If you would like to make a purchase for the Faculty Center, please consider our wish list for the most essential items, which will provide members and the UCLA community with an ideal place to meet, greet, eat and celebrate. Naming opportunities or group donations are available; please contact us for more information.

- Patio chairs, tables & umbrellas for the Rose Patio & Coral Grill...............................$30,100
- Cash register upgrades..............................$25,000
- California Room Remodel..........................$20,000
- Security cameras ......................................$15,000
- Hacienda Room Remodel..........................$15,000
- Banquet equipment .................................$14,000
- Sierra Room Remodel ..............................$10,000
- Ice machine ............................................$5,000
- Art for Sequoia hallway ............................$3,000
- California Patio bar upgrade ......................$2,500
- 4X speaker system .................................$1,000 ea.
- 2 display TVs .........................................$1,000 ea.
- AV cables .............................................$500
- AV mixer .............................................$350
- 6 push carts ..........................................$200 ea.

If you wish, you can also make a financial gift to the UCLA Faculty Center. Please visit our website or complete one of our forms available at the entrance.

The UCLA Faculty Center thanks you for your consideration and generosity.
Play Readers News: Next Reading is November 9th

Faculty Center members are warmly invited to join the Play Reading group, attend our evening readings and participate as readers. If you haven’t tried it yet, we meet on the second Thursday of the month (except for December).

The Play Readers will be reading *True West* by Sam Shepard on Thursday November 9 at 7 pm. *True West* examines the relationship between two brothers, one a family man, the other a nomadic drifter, who have grown apart and meet again unexpectedly at their family home. Also in the cast are a Hollywood agent and the mother of the two brothers. Shepard, who is among our leading American playwrights, died in July at 73. Readings are in the Library/Billiard Room at the Faculty Center.

You are invited to start the evening with dinner, usually in the Playa Room, at 5:30. It’s a chance to meet the director and cast members before the reading.

There will be no reading in December, but on Thursday January 11, we’ll be reading *You Can’t Take It With You*, a comedy by George S. Kaufman and Moss Hart. With many roles, this reading requires a large cast, so volunteer readers are especially welcome. The season continues through May, so watch for announcements of future readings.

To participate, please contact the group’s chair, Rochelle Caballero, rrcab90272@cs.com. To reserve a place at the Play Readers’ table, please contact Marjorie Friedlander, friedlander.marjorie@gmail.com or (310) 454.7431

Faculty Women’s Club News

The second general meeting of the UCLA Faculty Women’s Club will feature UCLA graduate and special guest Christine Simmons.

Ms. Simmons is President & Chief Operations Officer of the three-time WNBA Champion Los Angeles Sparks, one of the three founding teams from the league’s inception. She serves as President of the Board of the UCLA Alumni Association and was recently named one of the inaugural Remarkable Women of UC by UC President Janet Napolitano.

Her topic, “Breaking barriers through empowerment and enlightenment,” is sure to resonate with our members. Please join us at the UCLA Faculty Center to hear her story of leadership and work in promoting business opportunities for women entrepreneurs.

1:30 PM on Tuesday, November 14, 2017
Sequoia Room | UCLA Faculty Center
480 Charles E. Young Drive East
Join Us for Lucky Number 13—13th Annual Arts & Crafts Exhibit

The 13th annual UCLA Retirees’ Association (UCLARA) Arts & Crafts Exhibit will be held Wednesday, November 15, from 11 a.m. to 3 p.m. in the Faculty Center California Room.

Many retirees, emeriti, current faculty and staff, and guests of the participants attend each year and find the experience, according to one visitor, “positive and uplifting.”

More than two dozen of our members will be displaying, and in some cases selling, their wares, including oil and watercolor painting, pastels, ceramics, Japanese folk art, assemblage sculptures, wood crafts, knitwear, hand-crafted jewelry, photography, fused glass, Christmas crafts, and decorative plates.

In addition to affording UCLARA members an opportunity to showcase their talents, the Exhibit also offers current staff a unique opportunity to discover the kinds of personal interests that have enriched the lives of former colleagues and perhaps find some inspiration for their own “next chapter.” Long-time exhibitor Ruan Hoe stated, “I realized that the kind of work I performed in the office could not meet with all my needs as a whole human being.” UCLARA member Judy Deutsch commented, “Art is a universal language that transcends borders and allows me to share thoughts, ideas, love, and beauty without limit.”

Many participants find that working at their art provides a welcome respite from daily stress. “When I am doing pottery I often silence out all other thoughts,” ceramicist Agnes Noble said. Fred Rubin, newcomer to the Exhibit, says that he finds creating his work is “…the most relaxing thing that I do in my life,” and Mariko Bird concurred, “…[ceramics] soothed me and made it easier to deal with the stress of daily life.”

Painter Judy Dattels said, “As many visitors as possible should visit the Arts & Crafts Exhibit!” We hope you and your colleagues will join us on November 15.

For more information, please contact Nancy Varat, Exhibit Chair, at nvarat@verizon.net
Make your Thanksgiving dinner stand out from the crowd with this easy recipe for Grilled Brussels Sprout Salad with Pecans, Pomegranates and Blue Cheese.

**WHAT YOU NEED**
- 3 pounds Brussels sprouts
- Kosher salt
- 1/2 cup extra-virgin olive oil
- 3 tablespoons minced garlic
- 2 teaspoons mustard powder
- 2 teaspoons paprika
- Freshly ground black pepper
- 1 cup pecan halves
- 2/3 cup pomegranate seeds
- 2/3 cup crumbled blue cheese

**DRESSING:**
- 1/2 cup sherry vinegar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 shallot, minced

**METHOD**

Bring a large pot of lightly salted water to a boil. In a large bowl make an ice bath. Blanch the Brussels sprouts for 2 minutes. Remove from the water and submerge in the ice bath. Drain and place the Brussels sprouts on a towel-lined baking sheet and pat dry.

Heat a large cast-iron grill pan over medium-high heat.

In a large mixing bowl, whisk together the olive oil, garlic, mustard powder, paprika, 2 teaspoons salt and some pepper. Add the Brussels sprouts to the bowl and toss to coat. Reserve the marinade for a later use.

Place the Brussels sprouts cut-side down on the hot grill and cook until slightly charred, 3 to 4 minutes. Flip and cook until the Brussels sprouts are cooked through but still have a semi-firm bite, 3 to 4 minutes. Set aside to cool.

Preheat the oven to 350 degrees F.

Spread the pecans in an even layer on a baking sheet and toast on the center rack of the oven for 8 minutes.

For the dressing: In a medium mixing bowl, add the vinegar, salt, pepper and shallots. Gradually whisk 1/2 cup of the reserved marinade in a steady stream until emulsified.

Place the cooled Brussels sprouts in a serving bowl or on a platter. Add the toasted pecans and pomegranate seeds, and then toss the salad with the dressing. Top with the blue cheese and season with some salt and pepper to serve.

**Mark your Calendars: Upcoming Events at the Faculty Center**

**Oktoberfest**

Come celebrate German food and culture on Friday, October 27th. In addition to our regular items, we will be offering German specialties and beers.

_Wir freuen uns auf Sie!_

**Thanksgiving**

Thursday, November 16th, we’ll be hosting our annual Thanksgiving Lunch. Mark your calendars and don’t miss our special Thanksgiving menu & November newsletter!

**Web-Website Launch**

Stay tuned for the launch of our new website in November, featuring a new design and new platform for a better mobile, tablet and desktop experience.

**Faculty Center Holiday Closures:**

- Friday, November 10: Veteran’s Day
- Thursday, November 23: Thanksgiving
- Friday, November 24: Closed

**Lecture at the Faculty Center:** New Media Jews: Transparent, Podcasting, and the Place of Jews in 21st-Century American Culture.

With Josh Lambert (Yiddish Book Center / University of Massachusetts, Amherst) **Moderator:** Lia Brozgal (UCLA)

At a moment when companies like Amazon and Netflix were making billion-dollar gambits to reach massive audiences with their own original content, it turned out to be Jill Soloway’s _Transparent_, that proved that a website could beat out the cable and broadcast television networks at the Golden Globes and Emmys.

This lecture proposes that we consider the current wave of Jewish culture as resulting from two key developments: the increasing institutionalization of Jewish culture in America since the late 20th-century, and the affinity between streaming media technology and demographic minorities.

Thursday, November 30, 2017 | UCLA Faculty Center | 4 PM
PRE-REGISTRATION IS REQUIRED. To RSVP please email cjrsrp@humnet.ucla.edu or call (310) 267-5327
Presented by Naftulin Family Lecture on Studies in Jewish Identity & UCLA Alan D. Leve Center for Jewish Studies
Worth Sharing

The UCLA Faculty Center welcomes your feedback and suggestions. Every day we commit to provide the best food, service and venue for our members and guests to enjoy, from daily lunches, to meetings and special celebrations.

We’d like to share some comments we received just in the last month. To book your next event, please contact our events coordinators at club@ucla.edu or (310) 825.0877

“We appreciate what you have done to return the FC to the warm and inviting place it now feels like. The difference is palpable. Many of us did not use the FC as much as we do now because the atmosphere was different but it is now so inviting. Again thanks.”

“My daughter had her wedding reception at the UCLA Faculty Center. We were all particularly pleased with the site and service. The food was delicious, the service was prompt, and my daughter was provided with a large room to meet with her bridesmaids. The beautifully landscaped patio was a gorgeous site for the wedding ceremony. The dining room was spacious and the glass walls allowed us to enjoy the trees and flowers outside all night. The friendly and helpful staff could not have done more for us. My daughter was smiling and happy all evening. I sincerely thank the UCLA Faculty Center staff for giving her and all of us attending the wedding an evening we will cherish forever.”

“Thank you so much for all of your help. The event went very smoothly and turned out really well. Catering wise, everything was perfect. The staff was incredibly friendly and helpful, and the food was great. Thank you for being accommodating with people’s food restrictions.”

“Words cannot express how grateful we are for all that you do for us at UCLA Fielding School of Public Health. You and your staff were amazing as always. Many thanks!”

“Thank you Amal! We had a great event there. Also, thanks Matt. He did a wonderful job.”

Comments have been edited for privacy and brevity.