



# Faculty Club Newsletter

## Message from the Manager

Dear Members –

We've had a busy summer at the Club with the summer classes, member events, hosting weddings and dining specials. We also completed several upgrade projects such as new carpets, new beds and box springs in all the hotel rooms.

I look forward to seeing everyone in the Fall semester. Please plan to join us for the Winemaker's Dinner with Groom Premium Australian Wines on August 25<sup>th</sup> and the Fall Wine Tasting on the Glade on September 8<sup>th</sup>.

As always I look forward to hearing from you if you have any suggestions or new ideas for member events.

Sincerely,

Felix Solomon, General Manager

## TACO TUESDAY

*August 1<sup>st</sup>, 8<sup>th</sup>, 15<sup>th</sup>*

*4:30 p.m. - 7:00 p.m.*

Taco Tuesday features a fresh taco bar, with tacos made to order. Our kitchen does this really well! Every week, you'll find an assortment of delicious meat dishes, fresh-made salsas and guacamole, with sides of beans, Mexican rice and more!

All of this for only **\$4 per taco**. On Taco Tuesday, we offer **Beer Specials** and **Margaritas are priced at only \$6 each**.

## Wine Wednesday

*August 2<sup>nd</sup>, 8<sup>th</sup>, 16<sup>th</sup>*

*4:30 p.m. - 7:30 p.m.*

Join us in the Bar every Wednesday for complimentary snack food picked to pair perfectly with our \$5 wine offerings.

## Dining Room Offerings

Come and enjoy our \$5.50 **Breakfast Specials**, Monday to Friday mornings – a full breakfast, with eggs and toast.

Our next **Prime Rib Dinner will be on Tuesday, August 8<sup>th</sup> & 22<sup>nd</sup>, 5:00 p.m. - 8:30 p.m.** (Due to popular demand, we added a second prime rib dinner per month). The cost for a great meal of salad and prime rib au jus is only \$19.95. Bring your own wine; corkage fee will be waived! Reservations are recommended.

## August

**Tuesday, August 1<sup>st</sup>, 8<sup>th</sup>, 15<sup>th</sup>**

**Taco Tuesday Special**

**Wednesday, August 2<sup>nd</sup>, 9<sup>th</sup>, 16<sup>th</sup>**

**Wine Wednesday in the Bar**

**Thursday, August 3<sup>rd</sup>, 10<sup>th</sup>, 17<sup>th</sup>**

**Tapas on the Kerr Deck**

**Friday, August 4<sup>th</sup> & August 18<sup>th</sup>**

**Steak & Paella Dinner Special**

**Tuesday, August 8<sup>th</sup> & August 22<sup>nd</sup>**

**Prime Rib Dinner**

**A 2<sup>nd</sup> dinner special added  
due to popular demand!**

**Friday, August 25<sup>th</sup>**

**Winemaker's Dinner with  
Groom Premium Wines**

## SAVE THE DATE

**Monday, September 4<sup>th</sup>**

**Club Closed for LaborDay**

**Friday, September 8<sup>th</sup>**

**Fall Wine Tasting on the Glade**

**Saturday, September 9<sup>th</sup>**

**Cal Football -vs- Weber State**

**Saturday, September 16<sup>th</sup>**

**Cal Football -vs- Ole Miss**



## Groom Premium Australian Wines Winemaker's Dinner

*Friday, August 25<sup>th</sup> 6:00 p.m. - 9:00 p.m.*

6:00 p.m. - Reception

7:00 p.m. - Dinner & Presentation

Marschall Groom Cellars is a very small family winery situated in the famous Barossa Valley region of South Australia. Come join us for a special menu paired with Groom's wines.

**Cost: \$80, per person. Make your reservation online or at (510) 643-0834.**

Visit our website [www.berkeleyfacultyclub.com](http://www.berkeleyfacultyclub.com) for complete menu. and wine pairings.

## The Kerr Dining Room

Normal hours and service continue through the summer for breakfast and lunch. Except for our Prime Rib Dinner Specials and the Steak & Paella Specials, the Kerr Dining Room will be closed for dinner until Friday, August 18. Normal dinner hours and service resume in the Kerr Dining Room on Monday, August 21. We will, however, offer a limited dinner menu in the Bar, Monday through Friday.

## Tapas Thursday

*August 3<sup>rd</sup>, 10<sup>th</sup>, 17<sup>th</sup> 5:00 p.m. - 7:30 p.m.*

Come and spend your summer Thursdays on our beautiful Kerr Deck and enjoy:

**Freshly prepared tapas; Sangria & Margaritas; \$15 pitchers with purchase of 3 tapas; Live Music and more!**

# Faculty Club



## Fall Wine Tasting on the Glade

Friday, September 8<sup>th</sup>

5:30 p.m. - 7:00 p.m. - Tasting

7:00 p.m. - 9:00 p.m. - Dinner

Join us as we host dozens of wineries at this great event where you can taste wines, place orders at very special prices, and then enjoy a special meal. **Cost: \$50 per person. Make your reservation online or at (510) 643-0834.**

### The Faculty Club Newsletter

is published monthly by

The Faculty Club  
University of California  
Berkeley, CA 94720-6050  
www.berkeleyfacultyclub.com

Contributions and comments  
may be mailed  
to Felix Solomon, at  
felix@berkeleyfacultyclub.com

## Art Show for August: Pat Hayashi

I took up art when I retired from UC in 2004 because I wanted to personify the cliché of the old retired guy. I knew mastery was not possible, so I made exploration my goal. Rather than specialize, I have ranged far and wide and tried as many genres and mediums as possible. I favor breadth over depth.

Art has taken me to unexpected places. In 2013, my wife, Sandy, and I travelled to Kyrgyzstan where, under the aegis of the U.S. State Department's Art in the Embassies program, I gave master classes in art colleges on how to paint with smoke, a technique I discovered while trying to burn a failed print. The students were all talented and enthusiastic. They listened politely to my meticulously prepared demos and then ignored everything I said and created beautiful landscapes, still lifes and portraits.

Because I am now seventy-three, I thought that I would make this exhibit a retrospective of my life's work. I figured that if I did not give myself a retrospective, nobody else would, and I am running out of time. However, lately, encouraged by my wonderful teacher, Carol Brighton, to work in series, I started producing lots of new work. I made "Zencaustics" where I put sumi ink on beeswax and then set the ink on fire (who knew that sumi ink would burn?). I also did several encaustic florals where I used a propane torch as my brush. I worked to make my smoke paintings more abstract and I tried my hand at pure abstraction.

In January, I enrolled in OLLI's "Joy of Singing" class taught by Lauren Carlen who is a truly magnificent teacher. This is the first time I've sung with others. I found that I have only three weakness in singing – pitch, rhythm and expressiveness—but I can compensate through attendance, earnestness and gender (male voices being in short supply). I am now using music as an inspiration for my work. I've started new series of work—expressive figures based on the opera "Pagliacci".

I've put the idea of a retrospective on hold and this show contains mostly new work. I've included a couple of older drawings because everything I do begins with drawing. Taken together the pieces in this show that my growth in art has not been linear.

## Board of Directors

Ron Gronsky, *President*

Panos Papadopoulos, *Vice President and*

*Finance Committee Chair*

Michael Silver, *Membership Committee Chair*

Caroline Kane *Secretary-Recorder*

Robert J. Birgeneau, *Board Member*

Ervin Hafter, *Board Member*

Andrew Szeri, *Board Member*

General Manager: Felix Solomon



### The Faculty Club

Website: [www.berkeleyfacultyclub.com](http://www.berkeleyfacultyclub.com)

E-mail: [info@berkeleyfacultyclub.com](mailto:info@berkeleyfacultyclub.com)

Telephone: 510-540-5678

Fax: 510-540-6204

### Reservations:

Dining: Extension 0

Member & Social Events: 510-643-0834

Academic & Business Events: 510-642-2119

Guestrooms: Extension 0 or [hotel@berkeleyfacultyclub.com](mailto:hotel@berkeleyfacultyclub.com)

Membership: Call Felix, at ext. 9

### Kerr Dining Room Hours:

Monday–Friday

Breakfast 7:30 a.m.–10:00 a.m.

Lunch 11:30 a.m.–1:30 p.m.

Dinner 5:00 p.m.–8:30 p.m. \*\*

\*\* *Dinner Summer hours exceptions, see page 1 for more details.*

### Bar Hours:

Monday–Friday

11:30 a.m.–1:30 p.m.

4:30 p.m.–8:30 p.m.

### Great Hall Lunch Line:

Monday–Friday

11:30 a.m.–1:30 p.m.