

# Faculty Club Newsletter

## Coming Events

### March events

Fri., 4<sup>th</sup> and 18<sup>th</sup> – Friday Fish Nights

Tues., 8<sup>th</sup> – Prime Rib Dinner –  
Special wine offer!

Thurs., 10<sup>th</sup> – Bar Wine Tasting -

Fri., 11<sup>th</sup> – Tom Bopp Returns!

Thurs., 17<sup>th</sup> – Lectures: David Teece on  
New Zealand Wines

Thurs., 24<sup>th</sup> – Golden Girlfriends

### April events

Wed., 6<sup>th</sup> – Annual General Meeting

Fri., 15<sup>th</sup> – Wine- maker's Dinner:  
White Rock Winery

## Message from the Manager

It's nearly spring and we're all looking forward to some warmer weather. The Club is staying busy and continues to host many private and member events. Thanks to everyone who attended the wonderful Bokisch winery dinner. We are planning further great events for the members along with specials in the Kerr and the Bar. I encourage you to introduce your fellow staff and faculty members to the Club.

We are in the process of working with the University on the building upgrades and I will keep you informed as things progress.

I always appreciate your support and comments so please let me know if you would like to see any special events at the Club or if I can be of help with any of your own private social functions.

– *Felix Solomon, Manager*

## Editorial Apology

Your editor apologizes for the errors that crept into the February edition of the *Newsletter*. I had been using the wrong year's calendar to determine recurring days and dates like, for example, the second Tuesday of the month. Mea culpa! P.B.

## Tom Bopp Returns!

Once again Tom Bopp leaves his piano at the Wawona Hotel in Yosemite and returns to the Club with his scintillating program of songs. No need to drive for hours and pay a big price when you can join your friends here on **Friday, March 11<sup>th</sup>**, for a reception at 6 p.m. and dinner and music from 7 p.m. to 9 p.m. A great evening of music and friendship with a fine dinner! Total cost per person is \$45 per person. Check Tom's website at [Yosemite.music.com](http://Yosemite.music.com)

## Evolution of New Zealand Wines

David Teece, Professor of Global Business in the Haas School of Business, along with his wife Leigh, are part of the New Zealand wine business through their Mt. Beautiful winery on New Zealand's South Island. Join us on **Thursday, March 17<sup>th</sup>**, for a lecture-discussion on the interesting rise to international acclaim of New Zealand wines and the issues associated with their entry into the U.S. market. Reception at 4:45 p.m., talk at 5:15. \$10 per person. Why not stay for the Early Bird dinner after this event?

## Winemaker's Dinner with White Rock Winery – Experimentation and Great Wine

On **Friday, April 15<sup>th</sup>**, our featured winery will be White Rock Vineyards and Winery. In 1977 the Vandendreisshe family set out to revive the Napa Valley vineyards, where a vineyard and winery had existed in 1870. Their wines are made in underground caves, dug in 1988 from the white volcanic rock that characterizes the vineyards. The caves provide a constant humidity and temperature, the ideal environment for making wines, safeguarding fruit flavors and keeping the wines from becoming harsh in the barrel. After bottling, wines are aged in the caves until they are ready to be sold.

The vineyard enjoys a micro-climate cooler than the valley floor. The Vandendreisshe's have always watered and fertilized their plants sparingly, and have never used pesticides. To avoid the use of herbicides, they hand-hoe the vineyard terraces around each vine. They have sought to improve the quality of their grapes by planting vines close together, by vertical trellising, and by the judicious choice of rootstocks and clones tailored to each spot. This means that the clusters hang free, much less susceptible to molds and diseases, and produce wines with more small grape berries with concentrated flavors, yielding wines of great intensity of fruit and color and smooth rich tannins. As usual, our chef will compose a dinner to highlight the qualities of the wines presented. Reserve early to guarantee your place. The reception starts at 6 p.m., followed by dinner at 7 p.m. The cost for the evening is \$70.00 per person. Reserve at 540-5678, extension 2-224.

### Art Show of the Month – March

Debra Jewell is a Landscape Architect, holding undergraduate and graduate degrees from U.C. Berkeley. As a printmaker and painter, Debra has always felt a deep connection to the natural landscape and the experience of “place.” This exhibit consists of a series of monotypes that work with imagery from the observed environment as well as from memory. Debra serves on the board of the California Society of Printmakers, and is an artist member of Nordic 5 Arts. She exhibits her work regularly in the Bay Area, and has a website at [www.debrajewell.com](http://www.debrajewell.com). Debra is married to Nick Jewell, a Club director and member of the Division of Biostatistics in the School of Public Health.

### Golden Girlfriends Widows’ Group Lunch

The next lunch will be on **Thursday, March 24<sup>th</sup>**. Carol Carman has agreed to try to arrange a special speaker for this meeting. All members of the group will receive a mail notification. Surviving spouses of Club members are eligible to continue as members of the Club. Questions? Call Phyllis Schafer at 704-9951. Make your reservations for lunch at 540-5678, ext. 2-224.

### Economical Dining Room Offerings – Old Favorites Continue, plus a Special Wine Offer

We serve our **\$3.50 Breakfast Specials** every morning – a full breakfast, with eggs and toast. The **Early Bird Dinners** provide a three-course meal for just **\$13.99** to those who arrive by 6:30 p.m. The **Friday Fish Dinner** is available on the first and third **Friday** of each month, on **March 4<sup>th</sup> and 18<sup>th</sup>**. Our next **Prime Rib Dinner** will be on **Tuesday, March 8<sup>th</sup>**. The cost for a great meal of salad and prime rib au jus is only **\$15.95**. **Bring your own wine, and the corkage fee will be waived!** Make your reservations now, at 540-5678, extension 0.

### Complimentary Bar Wine Tasting

Save the afternoon of **Thursday, March 10<sup>th</sup>**, from 4:30 to 6:00 p.m., when Chambers & Chambers will present wines from several wineries. Come taste 2008 Chappellet Mountain Cuvee and 2009 Foxen Pinot Noir, and 2007 Lynmar Chardonnay, which will also be available to members at a great price. The tasting will be in the Bar from **4:30 to 6:00p.m.**, with complimentary cheese and appetizers being served. (Perhaps you can stay for a bargain dinner afterwards?)

### Democracy in Action! Board elections! Watch for your ballot.

The Board’s committee on finding good, willing candidates for this year’s election of new members of the Board of Directors is completing its work. You will receive your ballot in the mail later this month. Please return promptly.

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Contributions and comments may be mailed to the Editor, Phyllis Brooks, at the Club, or by e-mail to [phyllis.brooks@yahoo.com](mailto:phyllis.brooks@yahoo.com)

### Board of Directors, 2010-2011

Charles Faulhaber, President  
Catherine Koshland, Vice President  
Nick Jewell, Treasurer  
Ken Ribet, Secretary  
William Lester, Phyllis Brooks, Tony Adams

**Club Manager:** Felix Solomon

### Club numbers:

Telephone: 510-540-5678

Fax: 510-540-6204

**Reservations:** Kerr Dining Room: Extension 0

Parties: Extension 5

Club events: Extension 2-224

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

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

### Kerr Dining Room hours

Breakfast 7:30-10:00; Lunch M-F 11:30-1:30; Dinner M-F 5:00-8.30

**Bar hours:** M-F 11:30-1:30; Happy Hours 4:30-6:30; closes at 8:30 p.m.

**Buffet lunch:** 11:30-1:30 M-F

### Guest accommodations available:

Reservations may be made at 540-5678, ext. 3, or through our website.

**Membership:** Call Felix, at ext. 9