TAILGATE SEASON IS UPON US!

ARTISAN CHEESES
FROM AROUND THE WORLD

TRAVEL OPPORTUNITY:
TOUR IRELAND WITH MIZZOU FOR ST. PATRICK’S DAY 2016

EXPLORE THE WORLD OF WINE:
TAKE A LOOK AT OUR MONTHLY WINE CLUB AND AN UPCOMING WINE APPRECIATION SPECIAL EVENT.

EVENING WITH A SCHOLAR
WILLIAM WEBOLD TO DISCUSS HIS WORK WITH DRONE TECHNOLOGY.
Letter from the General Manager

EWAS

Themed Dinners

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St. James Winery

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New Coffee & Prix Fixe Menus

Wine Appreciation

Upcoming Events
Dear members and friends,

As summer dwindles and becomes autumn, a new semester begins on campus. I sincerely hope that every one of you has had a fantastic break whether you were looking for excitement or relaxation, we’ve certainly had spectacular weather to enjoy either.

I would also like to extend my thanks to those who have helped in making the Tour of Tuscany a success this year. This was our second year in a row traveling to Italy, along with our partners from Mizzou’s Hospitality Management (HM) program and St. James Winery. Proceeds of the tour go to funding scholarships for students in the HM program, which makes it not only enjoyable for our guests as they travel through Tuscany, but also rewarding.

This past July saw quite a few renovations, from repainting our Tiger Bistro to replacing carpet, and I wanted to express my gratitude to all of you for your patience and understanding while we closed down to take care of these improvements.

We have several events lined up for the next few months, so there will be plenty to do here at the Club. First and foremost, I hope you will join us for our football tailgate before the games as we cheer the Tigers on. Chef Daniel Pliska has created four different menus for our tailgates depending on the time of the game which feature a variety of fare that I think you will all really enjoy. We’ll also celebrate after the game in our Tiger Bistro for a post-game happy hour with our $1 Bud Lights and specials from the kitchen.

You will also want to mark November 13th in your calendars. We’re planning a Missouri Wine Dinner for this evening that will showcase the combined efforts of both local winemakers and our own culinary team.

As always, I’m looking forward to these next few months and what they have to offer. Join us for great food, great wine, and great events. See you at the Club.
Drone technology has had a huge impact on our lives in the last decade. Small drones (under 10 pounds) have multiple uses for law enforcement, real estate, news media, as well as search and rescue. Professor Wiebold will focus on use in agriculture and how farmers can use UAVs (Unmanned Aerial Vehicles) to keep an eye on their crops and their animals. He’ll show some general video/images from our neighborhood and research farm so guests can readily see applications other than our focus.

If you would like to attend and learn more, please give us a call to make a reservation at (573) 882-2586. The event is free, but seating is limited. Food and beverages will be optionally available in our Tiger Bistro beforehand beginning at 5:00 pm.
**Themed Dinners, Wine Club, & Texas Hold’em**

**Theme Nights are every Thursday from 5:00 to 8:00. Children are $7 (except Prime which is $14).**

**FLAVORS OF MEXICO $22**

**August 6**

We will be preparing Nuevo Mexican Cuisine featuring traditionally styled dishes such as Seafood Ceviche Salad, Mahi Mahi Tacos, and Queso Fundido.

**PRIME OF YOUR LIFE $23**

**August 13, September 10**

Our most popular theme features delicious and juicy Prime Rib! In August we’ll serve our Prime Rib alongside German Fare, and in September we’ll feature French food.

**SPANISH TAPAS $20**

**August 20**

Includes Paella Valencia with Clams, Mussels, Shrimp, and Chorizo as well as Ham Croquettes and Papas Fritas.

**PARISIENNE BISTRO $25**

**August 27**

Enjoy French Onion Soup Gratiné served à la carte, assorted Canapés, a savory Charcuterie platter, and Escargot en Pastry.

**A NIGHT IN VIENNA $25**

**September 3**

This evening offers traditional German, Austrian, and Swiss fare such as Paprikahendl (Braised Chicken with Paprika Sauce), Forellen mit Krebschwanz (Poached Trout with Crawfish in a Riesling Cream Sauce), and Wienerschnitzel (Pan-Fried Veal).

**SOUTHERN COMFORT FOODS $22**

**September 17**

Favorites from the South including Buttermilk-Fried Chicken, Shrimp & Grits, Tasso Ham and Blue Crab Gravy with Johnny Cakes, and Deviled Eggs.

**CAJUN/CREOLE $20**

**September 24**

New Orleans Favorites from the Big Easy - Spiced Boiled Shrimp Remoulade, Oyster Po Boys, Muffuletta Sandwiches, Gumbo, and Bananas Foster.

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**WINE CLUB**

**August 6th, September 3rd**

June’s Winner: Nicole Chanrion Cote de Brouilly 2013

July’s Winner: Layer Cake Zinfandel 2012

Wine Club meets once a month to do a blind tasting of a selection of wines. The price is $10.95/person with reservations and the event starts at 6:00 pm. See you there!

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**TEXAS HOLD’EM**

**August 20th, September 17th**

June: 1st Arthur Preedy, 2nd Brenda Lawson, 3rd Mark Thomas, 4th Debra Koivunen

July: 1st Arthur Preedy, 2nd Robert Doroghazi, 3rd Dick Otto, 4th Jerry Ennis & Mark Thomas

Texas Hold’em is held on the 3rd Thursday of each month for members to play poker and have a few drinks. Price is $17/person and the event starts at 6:00 pm.
MARK YOUR CALENDARS

9/5 vs SEMO (12:30 pm tailgate)
9/19 vs Connecticut (8:30 am tailgate)
10/3 vs South Carolina
10/10 vs Florida (Homecoming)
11/5 vs Mississippi State (Thursday)
11/21 vs Tennessee

We will be featuring a tailgate buffet for each of the home games listed above. Doors open two and a half hours before the start time. Make your reservations in advance as seats fill up quickly.

DRINK SPECIALS

We'll feature a variety of drink specials depending on the time of the game. For early games expect to see Bloody Mary and Mimosas, and for the late games Sangria and Wine Specials.

POST-GAME HAPPY HOUR

Stop on by after the game for a cold brew. We'll be serving $1 Bud Lights in our Tiger Bistro with Beer and Cheese Dip, Club-Made Pizza Bites, Chicken Wings, and Sliders all for $10.

LINEUP

Example Breakfast Tailgate Menu
- Assorted Breakfast Pastries & Muffins
- Fresh Fruit Display
- Yogurt Granola Bar
- Omelets Made to Order
- Egg Burritos with Bacon, Peppers, Onions and Tomatoes
- Trio of Mini Pancakes: Blueberry, Pecan, Oatmeal and Buttermilk
- Biscuits and Thyme Sausage Gravy
- Lyonnaise Potatoes
- Sausage and Bacon
- Coffee Cakes & Monkey Bread

Example Lunch Tailgate Menu
- Iceberg Wedge Salad Bar with Blue Cheese, Cherry Tomatoes, Olives, Onions and Bacon with Roasted Garlic Ranch and Sherry Vinaigrette Dressings
- Sliced Seasonal Fruit Tray
- Philly Cheese-Steak Sandwich
- Bacon Wrapped Meatloaf with Jack Daniels BBQ Sauce
- Honey Pecan Fried Chicken
- Steak Fries
- Corn, Lima Beans and Red Peppers
- Cornbread and Biscuits
- Hot Fudge Sundae Station with Club Made Brownies

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WINE CLUB
AT THE UNIVERSITY CLUB OF MU

Wine club has evolved and changed since its inception here at the University Club of MU, and this is especially true this year. Our goal is to make wine club a place where you can come to taste a variety of wines, enjoy the company of other members and friends, and develop a more in-depth knowledge of wine.

One of the changes we’ve made is to decant all of the wines we serve. We always serve the wines in the blind, which means the taster is not provided with any information about the wines prior to tasting them. The idea behind this method is that the wines that are chosen by Wine Club members to be added to their wine bins are selected based on their character alone and no other factor. Because of this we’ve had several surprising wines which have won, that we might otherwise not have had the opportunity to appreciate. Decanting the wine allows us to preserve this blind tasting format, while at the same time heightening our appreciation of the beautiful colors, flavors, and bouquets of each wine.

We’ve also began doing giveaways. The idea is to add a bit more excitement to the mix. We’ve given away extra bottles of former Wine Club wines, sets of Riedel glassware, and even a bottle of Dom Pérignon. The conditions for the giveaway vary, so that everyone has a chance to win. One month it might be who can guess the country the wines come from, the next it might be who can guess the least favorite wine. It’s a fun way to make a game of the evening.

Lastly, we’ve tried to take a more targeted approach to our wine selections. The goal is to focus either on a specific region or on a specific variety. Ideally, attendees will be left with a better understanding of not only what makes each of the wines served at wine club unique and special, but also a better understanding of how they stand out as a group. For example, in April we served wines from Piedmont in northern Italy. We took a look at the exceptional growing conditions and wine-making practices that are a hallmark of that region. In May we explored the wines of Chile’s Central Coast, a hot-spot that produces some of the finest wines in South America. In June we returned to the old world, this time to France and tasted a variety of wines from across Burgundy.

We will continue working to make Wine Club better and more exciting in the future. In fact, each month we are looking for a way to top what we’ve done previously, so it’s a continual process here at the Club. If you have questions or are interested in joining, call Janice Wobbe at (573) 882-3709. We look forward to seeing you there!
1 Pont-l’Évêque
French cow’s milk cheese, and the oldest cheese from Normandy dating back to the 12th century. It’s very soft and creamy in the middle, with a texture similar to that of Brie. Wine pairing: Chardonnay, Pinot Gris, or Riesling d’Alsace.

2 P’tit Basque
A French sheep’s milk cheese that is aged about 70 days. It’s a great cheese for those who find other sheep’s milk cheeses to be too strong. Wine pairing: Cabernet Sauvignon, Beaujolais, or Pinot Noir (especially from Burgundy).

3 Morbier
French cheese made from cow’s milk with a distinctive layer ash in the middle and a tangy almost fruity flavor. Wine pairing: Syrah, Pinot Gris, or sparkling wines like Cava or Champagne.

4 Fourme d’Ambert
An Ancient French cheese made from cow’s milk. Aged between 28 to up to three months. Laced with veins of blue-gray and creamy in texture. Wine pairings: Sauternes or Port wines work well.

5 Saint-André
Triple crème cow’s milk cheese from near Normandy in France. This cheese is very rich and decadent, with a soft and dense texture. It’s flavor is creamy with slight tartness and saltiness. Wine pairing: Sauvignon Blanc or Champagne. American IPA’s are also good with this cheese.

6 Gruyère
From Switzerland, this cheese is made from cow’s milk and aged from between five to twelve months. Wine pairing: Chardonnay, Pinot Gris, or Pinot Noir.

7 Comté
From the Jura mountains in France, this cheese comes from Montbéliard cows. This cheese tends to intensify with age and develops flavors of hazelnut and brown butter. Wine pairings: Pinot Gris, Riesling, or Vouvray.

ARTISAN CHEESES
We often feature artisan cheeses here at the Club. Take a look at a few of our favorites.
FALL NEW INTERNS

You’ll be seeing some new faces around the Club as we move into this new semester. Each year we employ students in the Hospitality Management program as interns. Working at the Club, they get the opportunity to gain valuable, first-hand experience in both front and back of house, as well as conferences and events.

WENDY XU

Wendy is from China and a Junior in Mizzou’s Hospitality Management Program with an emphasis in Food and Beverage.

“What I love about Hospitality is I can discover a whole new culture and easily meet with new people. I also want to support and make developments in the hotel industry in as many countries and cultures as possible!”

MARY WU

Mary was born in Stillwater, OK and grew up in Taipei, Taiwan. She is currently pursuing a degree in hospitality management with a minor in business here at Mizzou.

“Looking forward to working with you all! I know we can make an excellent team!”

NAMI YOON

Nami is 24 years old and from Seoul, South Korea. She has been studying Hospitality Management with an emphasis in Lodging for about three years and will be a Senior this fall.

“I have always wanted to be in the hospitality industry and this is the reason why I decided to come to the U.S.”

ANNIE STOREY

(Not Pictured)

Annie is a Hospitality Major with dual emphasis in Lodging and Conferences and Events and a Minor in Business.
In June we tasted three different beers in Spiegelau glasses from Public House Brewing Company. We had the pleasure of having their brewmaster, Rod Murray, come and tell us a little bit about his beers during that tasting, beers that we serve here at the Club. It was exciting to see the passion that goes into each one. For those that didn’t get a chance to attend, here’s the information that you might have missed.

**Hide and Seek Hefeweizen**
Made with traditional ingredients in a traditional method, this wheat beer is pale, spicy, fruity, and always refreshing. It has this delightful subtle flavor of banana, clove, and even bubblegum that is naturally imparted by the yeast. This beer is extremely smooth and refreshing.

- Malt: White Wheat, Pilsen, Crystal
- Hops: Magnum
- IBU: 14

**Elusive India Pale Ale**
The secret to this beer lies in the hops that are used. IPA’s are all the rage these days, so the challenge that Public House was faced with was creating one that would stand out from the rest. To do this, they spent six months brewing and testing different individual hops so that they could create the perfect blend. You’ll find the culmination of these efforts in this beer, which features many lesser-known hops.

- Malt: Pale Ale, Munich, Victory
- Hops: Centennial, Millennium, Falconer’s Flight, Ahtanum, Crystal
- IBU: 65

**Revelation Stout**
This beer gets its name because it was a revelation. The recipe is one that survived the early homebrew days of owners Josh Stacy and Josh Goodridge. Using just pure malt, this beer develops flavors of dark chocolate, coffee, and caramel.

- Malt: Pale Ale, Crystal, Chocolate, Roasted Barley, Flaked Barley
- Hops: Millennium, Magnum
- IBU: 43
We do a lot of work alongside our partners at St. James Winery, from last July’s trip to Tuscany to the upcoming trip to Ireland, from wine tastings and dinners to wines we serve every weekend in our Tiger Bistro. We wanted to take a moment and tell you why we’re so proud to work with them and about some of the great wines they make.

St. James Winery is one of the biggest wineries in the country excluding those of the west coast, and they’re located right in our back yard near Rolla, Missouri.

In addition to selling wine, they are also involved in the community in a big way. They’ve helped us raise thousands of dollars for scholarships for students in the Hospitality Management program and they are also involved with raising money for Children’s Backpack programs, Missouri River Relief, and the James River Basin Partnership.

OUR TOP 3 PICKS

Friendship School White
Proprietary Blend from Ozark Highlands
Crisp, refreshing, and fruit forward. It’s a perfect wine for a hot summer day, with a delicate seafood option, or even with a bit of spicy Asian fare.

Cynthiana (also known as Norton)
Our favorite wine by St. James, and one we often serve alongside our Prime Rib, though it goes well with many foods. Rich, full-bodied with lush, dark fruit flavors and smooth, silky tannins.

Pioneer White
Chardonel, Seyval, Vignoles
Ripe tropical fruit flavors, yet very dry in character. Mouth-watering acidity gives the wine balance and a pleasant finish.

PICTURED: GRAPES ON THE VINE AT ST. JAMES VINEYARD
Tour of Ireland
as she celebrates the 100th anniversary of the Easter Rising

Presented by
UNIVERSITY CLUB of MU
School of Music
University of Missouri
PUBLIC HOUSE BREWING COMPANY

March 11-March 21, 2016
Price: $3500 per person ($600.00 Single Supplement)
including airfare from Chicago

music.missouri.edu/ireland2016
We’re switching over to a new brand of coffee around the club. At Dubuque, each coffee blend is crafted to exhibit its natural highlights. Dubuque coffees are noted for their smooth and almost sweet finish even with some of their medium to dark roast profiles.

Small batch roasting allows Dubuque Coffee Company’s Roast Master to personally coax out the best in each and every blend that is produced.

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**Prix Fixe Menu**

**Sustainable Seafood Options**

This summer we’re offering a special three course inclusive option during both our lunch and bistro services each Friday. Each week we feature a different menu that promotes eco-friendly feeding, farming, and shipping of fresh seafood. In addition to sustainability, the other emphasis is on quality and freshness. Here are the features for August.

- **August 7th**
  - Blackened Mahi

- **August 14th**
  - Lane Snapper

- **August 21st**
  - Grilled Swordfish

- **August 28th**
  - Loup de Mer

$19 per person
Wine Appreciation

The Wine Appreciation evening will focus on wine presentation, blind wine tasting, and pairing food with wine. It’s designed to be more of an educational evening, where we will go over the details of how wine presentation works both from the service side as well as identifying things such as corked wine. We will discuss the deductive tasting method, which is used by industry professionals to identify wines that are unknown to the taster. This is a great way to train your palate and to impress your friends. Lastly, we’ll talk about the methods that we use in pairing food and wine and the various approaches you can take.

Wine Appreciation

AUGUST 7, 2015 6:00PM - $35

We have decided to offer this event due to many people expressing interest in the subject. We’ll taste a variety of wines, both red and white, in the blind. Food will be provided, and we’ll use that to discuss pairings.
Upcoming Events

THEMED DINNERS
5-8 pm every Thursday
August 6th - Flavors of Mexico
August 13th - Prime of Your Life
August 20th - Spanish Tapas
August 27th - Parisienne Bistro
September 3rd - A Night in Vienna
September 10th - Prime of Your Life
September 17th - Southern Comfort Foods
September 24th - Cajun/Creole
October 1st - Cucina Italiana

WINE CLUB 2015
6 pm - $10.95 with reservations
August 6th
September 3rd
October 1st
November 12th*
December 3rd

*2nd Thursday

TEXAS HOLD’EM 2015
6 pm - $16.95
August 20th
September 17th
October 15th
November 19th
December 17th

OTHER EVENTS
August 7th - 6pm
Wine Appreciation
August 13th - 7pm
Evening with a Scholar
September 5th - 12:30pm
vs. SEMO Tailgate
September 19th - 8:30am
vs. Connecticut Tailgate
October 3rd - TBA
vs. South Carolina
November 13th - TBA
Missouri Wine Dinner

HOURS OF OPERATION

Lunch Service
Monday through Friday - 11:30 am to 1:30 pm

Prix Fixe Menu
Fridays - 12:30 am to 1:30 pm

Themed Dinners
Thursdays - 5:00 pm to 8:00 pm

Tiger Bistro
Thursdays and Fridays - 4:00 pm to 8:30 pm
Happy Hour from 4:00 pm to 6:00 pm