University Club Newsletter
October/November 2015

Missouri Harvest Wine Dinner at the Sorenson Estate (pictured)

Evening With a Scholar
Rod Uphoff discusses work in South Africa

Thanksgiving to-go menu

Cucina Italiana is back on the menu

New ACFEF Apprentices meet Natalie and Luke

Evening With a Scholar
Rod Uphoff discusses work in South Africa

Missouri Harvest Wine Dinner at the Sorenson Estate (pictured)
Pictured below: Zucchini Blossom appetizer offered in the Tiger Bistro in August.

<table>
<thead>
<tr>
<th>Page</th>
<th>Section</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>Letter from the General Manager</td>
</tr>
<tr>
<td>4</td>
<td>Evening with a Scholar</td>
</tr>
<tr>
<td>5</td>
<td>Themes, Wine Club, Hold’em</td>
</tr>
<tr>
<td>6</td>
<td>Chef awarded Presidential Medallion</td>
</tr>
<tr>
<td>7</td>
<td>Italian Night is back!</td>
</tr>
<tr>
<td>8</td>
<td>Missouri Harvest Wine Dinner</td>
</tr>
<tr>
<td>9</td>
<td>New ACFEF Apprentices</td>
</tr>
<tr>
<td>10</td>
<td>Musicians at the Club</td>
</tr>
<tr>
<td>11</td>
<td>Tailgates</td>
</tr>
<tr>
<td>12</td>
<td>GM Holiday Party &amp; BOD Nominations</td>
</tr>
<tr>
<td>13</td>
<td>Crystal &amp; Ale</td>
</tr>
<tr>
<td>14</td>
<td>HM Evening Dinner Series</td>
</tr>
<tr>
<td>15</td>
<td>Thanksgiving To-Go</td>
</tr>
<tr>
<td>16</td>
<td>Upcoming Event Page</td>
</tr>
</tbody>
</table>
Dear members and friends,

October and November will be very busy this year and here at the Club we’re very excited about all the things that we’ve got planned.

One of the first things I’d like to mention is the Missouri Harvest Wine Dinner that we’ll be hosting at Sorenson Estate on November 13th. This will be the first dinner we’ve had the chance to hold at this location, which has been newly acquired by the College of Agriculture, Food, and Natural Resources (CAFNR). Our friends at St. James Winery have worked hand in hand with our culinary team and they’ve developed a very exciting menu. If you’ve not seen pictures of the venue, you can see some photos of it here.

Another thing that I’d like to draw your attention to is our own Board of Directors. We have an opening for a new Member at Large. If you’re interested, or you know someone that you think would be a good candidate, please send me an email (laroccaj@missouri.edu) or stop by our office by November 1st.

In October and November students from Mizzou’s Hospitality Management program will be doing a series of six dinners. Two of those dinners will be held here at the Club on November 3rd and 10th, and I’d like to encourage you to come out and support the students as they work to put on what looks to be a great evening. This event is run entirely by the students, so if you would like to attend I will encourage you to call (573) 884-3988 to make a reservation.

Lastly, there are a few upcoming events just around the corner in December. I hope to see you all come out to the General Manager’s Holiday Reception on the 7th. We’ll be sending all donations to Harbor House again this year. It’s a great chance to meet other members as well as a chance to help those in need during the holiday season. December also brings an end to another semester, so we’ll be holding a Graduation Buffet on the 18th and the 19th.

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.

John LaRocca
General Manager
EWAS
Evening with a Scholar

Date & Time: October 17th, 7:00 pm (doors open at 5:00 pm)
Admittance: Free & open to the public.
Topic: “University of Missouri and University of the Western Cape: an unlikely but amazing partnership”
Guest Speaker: Rod Uphoff

Professor Uphoff teaches at the Law School here at Mizzou, and also serves as the Director of the University of Missouri South African Educational Program, which is a 29 year partnership between the four campuses of the University of Missouri and the University of the Western Cape located in Cape Town, South Africa. He facilitates teaching and research collaborations and also organizes study abroad opportunities for students.

His work in South Africa, which is the subject of his talk, is far ranging. It includes work with the Good Hope Educational Initiative which raises money for a township school program, providing things such as musical instruments, lunches, and salaries for teachers, as well as a graduation excursion for students.

We invite you to come and learn more about some of the exciting things that Professor Uphoff is working on here on campus! We will open our doors two hours prior to the beginning of the talk for any guests who wish to purchase food or drinks beforehand.
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).

CUCINA ITALIANA $21
OCTOBER 1
Featuring Italian Wedding Soup, Pork Osso Buco Milanese, Pignoli stuffed Swordfish, and Pan-Fried Chicken with Pea & Truffle Risotto.

PRIME OF YOUR LIFE $23
OCTOBER 8, NOVEMBER 12
Our most popular theme features delicious and juicy Prime Rib! In October we’ll serve our Prime Rib alongside Indian fare, and in November we’ll feature Mediterranean food.

FLAVORS OF MEXICO $22
OCTOBER 15
We will be preparing Nuevo Mexican Cuisine featuring traditionally styled dishes such as Seafood Ceviche Salad, Mahi Mahi Tacos, and Queso Fundido.

SPANISH TAPAS $21
OCTOBER 22
Includes Paella Valenciana with Clams, Mussels, Shrimp, and Chorizo as well as Ham Croquettes and Papas Fritas.

PARISIENNE BISTRO $26
OCTOBER 29
Enjoy French Onion Soup Gratíné served à la carte, assorted Canapés, a savory Charcuterie platter, and Escargot en Pastry.

SOUTHERN COMFORT FOODS $22
NOVEMBER 19
Favorites from the South including Buttermilk-Fried Chicken, Shrimp & Grits, Tasso Ham and Blue Crab Gravy with Johnny Cakes, and Deviled Eggs.

CAJUN/CREOLE $21
DECEMBER 3
New Orleans favorites from the Big Easy - Spiced Boiled Shrimp Remoulade, Oyster Po Boys, Muffuletta Sandwiches, Gumbo, and Bananas Foster.

*Note that on November 5th we will be holding our Mizzou vs. Mississippi State Tailgate Buffet instead of a themed dinner.*

WINE CLUB
OCTOBER 1ST, NOVEMBER 5TH

August’s Winner: Bouchaine Chardonnay 2013
September’s Winner: Hess Shirtail Ranches Cabernet Sauvignon 2013

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!

TEXAS HOLD’EM
ACE OF SPADES OCTOBER 16TH, NOVEMBER 19TH ACE OF SPADES

August: 1st Jerry Ennis, 2nd Joe Sanford, 3rd Paulus Lawson, 4th Brenda Lawson
September: 1st Barb Downey, 2nd Joe Sanford, 3rd Doug Iles, 4th Paulus Lawson

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.
Chef Pliska Awarded ACF President’s Medallion

Our esteemed Executive, Chef, Daniel Pliska, recently returned from the American Culinary Federation (ACF) National Convention in Orlando, Florida. Chef Pliska received the Presidential Medallion from ACF President Tom Maerina. Daniel Pliska, C.E.C., A.A.C., was honored with this award in recognition of his service and contributions to the ACF as well as for his work with the ACF National Apprenticeship Program.

Daniel Pliska has been the Executive Chef and Assistant Manager for the University Club since 1998. In his early years Chef Daniel trained and worked at first-class hotels, restaurants, and pastry shops in Washington DC, Dusseldorf West Germany, and New Orleans. His 35-year career in the culinary field includes more than 20 years as an Executive Chef in private clubs and hotels.

Chef Daniel has authored a pastry textbook in 2014 titled “Pastry & Dessert Techniques” with American Technical Publishers. He was a contributing author of the ACF National Apprenticeship Training for Cooks — Baking and Pastry Station released in 2012. He has authored more than 25 articles on culinary and pastry arts for the National Culinary Review, Club Management, Pastry Arts and Design, Columbia Home magazine, and Club and Resort Business. He is the president of the American Culinary Federation Central Missouri Chapter and a member of the International Association of Culinary Professionals, Chefs Collaborative and Slow Food.
CUCINA ITALIANA

We like to keep our themed dinner menus dynamic, so periodically you’ll see us add or remove different themes because after all, variety is the spice of life. Beginning in October, we’re pleased to announce that we’ll be bringing back our Italian themed dinner. You’ll notice some old favorites that we have run in years past, but you’ll also see some new items that we’ve not done before. Take a look at our menu!

ITALIAN WEDDING SOUP
SALAMI & CURED MEATS
FARRO & CHICKPEA SALAD
PANZANELLA SALAD
GRILLED OCTOPUS SALAD
SLOW ROASTED TOMATOES
TORTA DIERBE

PEPPADEW PEPPERS
ARUGULA SALAD
PIGNOLI STUFFED SWORDFISH
RICOTTA Gnocchi
CLAMS LINCUINI
PEA & TRUFFLE RISOTTO
PORK OSSO BUCO MILANESE

The menu is always subject to change so that we can ensure that only the freshest ingredients are served. The idea behind this theme is to serve rustic Italian cuisine with a bit of a fusion twist. Try pairing your meal with some Italian wine or Limoncello. We’ll be offering wine specials that we feel will complement the meal. We look forward to seeing you there!

$21 PER PERSON
**Missouri Harvest Wine Dinner**

November 13th  
at the Sorenson Estate  
6:15 pm - coaches depart to the property  
6:30 pm - reception  
7:00 pm - dinner  
9:30 pm - coaches return to the club  

$75 per person  

**Passed Hors d’Oeuvres**  
Toasted Brioche Tartine  
Spicy Cashew Curry Lime Chicken Satay  
Tuna Niçoise Bouchées  
St. James Pioneer Red & White  

**Coursed Meal**  
Autumn Green Salad  
St. James Vignoles  
Duck Confit with Flageolet Beans  
St. James Cynthiana  
Pan-Roasted Strip Steak with Trumpet Royal Mushrooms  
St. James Estate Norton  

**Dessert Station**  
Warm Plum Hazelnut Tart  
Molten Chocolate Cake  
Mascarpone Mousse with Lingonberry  
St. James Sparkling Moscato
ACFEF Culinary Apprenticeship

The University Club is proud to take on two new apprentices through our American Culinary Federation Education Foundation (ACFEF) Apprenticeship Program. Luke Roberts and Natalie Heinrich (pictured below with Chef Daniel Pliska) have joined our culinary team and will begin the two and a half year program this semester.

Once accepted into the program, new apprentices will be given the opportunity to work each station in the kitchen, getting a hands-on education. The apprenticeship culminates during the last six months with additional management experience in which they will learn to write menus, train new staff members, place food orders, and help plan large banquets.

Luke says, “it’s a really good program for people who are new to the culinary arts and it’s also a great way to make connections in the industry.”

“An apprenticeship program gives students the hands-on training, as well as the book knowledge, to be successful in today’s industry. They experience the high demands of working in a restaurant and the intensity of being on the line.”

- Cindy Komarinski
CCC, CCE, HAAC, PhD, Chair, National Apprenticeship Committee, ACFEF

www.acfchefs.org
Previous apprentices include:
-Jodie Ferguson
   Sous Chef at Ameristar Casino
-Colin Shive
   Instructor at L’Ecole Culinaire
-Scott Gestring
   Chef de Partie at Green Dragon Tavern & Museum
-Reed Crull
   Sous Chef at the University Club of MU

Apprentices Luke Roberts (left), and Natalie Heinrich (right), alongside Chef Daniel Pliska (center).
A FEAST FOR YOUR EARS

Adjunct Harp Instructor at the University of Missouri, she also maintains an active private harp studio. She holds a Master’s degree in harp performance from the Academy of Music and Fine Arts in Bratislava, Slovakia. She went on to become the Principal harpist of the Bohuslav Martinu Philharmonic in the Czech Republic, and later served as the harpist of the Slovak National Opera and Slovak Radio Orchestra. In 1999 Ms. Trevor was a featured recitalist at the Seventh World Harp Congress in Prague and in 2001 she premiered and recorded a new work by David Ott for harp and orchestra, “The Angel’s Harp”. She has been Principal harpist of the Missouri Symphony Orchestra since 2001 and the Springfield Symphony, MO since 2012. Regionally Maria collaborates with local musicians in solo recitals and chamber music, and appears regularly with the Odyssey Chamber Music Series, Columbia Civic Orchestra and MU ensembles. In 2011 Maria initiated the monthly Harp and Healing services at Broadway Christian Church. She also released her solo CD album “Healing Harp”. She lives in Columbia with her husband, conductor Kirk Trevor, and their three children Sylvia, Daniel, and Aidan. Please visit www.mariaharp.com for more information.

Maria and Alec will be performing most Thursday evenings, and you can also find live music for our New Year’s Eve Dinner, Valentine’s Day Dinner, and Graduation Buffets.
Tailgates start two and a half hours prior to kickoff for all home games. Here are the dates to mark on your calendar.

October 3rd  
vs South Carolina

October 10th  
vs Florida

November 5th  
vs Mississippi State

November 21st  
vs Tennessee

Post Game Happy Hour  
Join us after the game in our Tiger Bistro. Come get something to drink without waiting in line.

Wings

Sliders

Pizza

Cheese Dip

$21

Bonus: $1 Bud Lights
General Manager’s Holiday Reception

This year’s annual General Manager’s Holiday Reception will be held

December 7th
4:00 pm until 6:00 pm

We invite you to come out. We will be providing a complimentary buffet with delicious foods prepared by Chef Pliska and his culinary team, and we’ll have door prizes as well. Reservations are required, so please call 573-882-2586 to make yours today. See you there!

The price of admittance for this event is a donation that will go toward the Salvation Army Harbor House here in Columbia, MO. If you would like to learn more, please visit: www.salvationarmyusa.org

University Club
Call for Nomination

We have an opening for a Member-at-Large. If you would like to run for this position, please email John LaRocca at laroccaj@missouri.edu. If you would like to nominate another member of the University Club for this position, you can either print off the form to the right and mail it in to us at the address below, or else you can stop by our office and fill out the form there. All submissions must be in by November 1st.

The University Club of MU
107 Reynolds Alumni Center
Columbia, MO 65211
Crystal & Ale

Tour Ireland as she celebrates the 100th anniversary of the Easter Rising

Presented by

School of Music
University of Missouri

University Club
University of Missouri

March 11 - March 21, 2016
$3,500 per person including airfare from Chicago
($600.00 Single Supplement)

There is also a land-only package that is available for those who plan to make their own flight plans or who may wish to stay longer.

For more information visit:
music.missouri.edu/ireland2016

You may also contact
Glenna Burkett at
(573) 882-0925
burkettg@missouri.edu
The evening dinner series offers upper-level undergraduate students the opportunity to showcase the knowledge and skills they have developed during their course of study at the University of Missouri. Student management teams plan, organize, and coordinate all aspects of each meal including menu development, dining room layout, budgets, employee staffing, meal production, and service. The themes, locations, and times for this semester’s events include:

**Cafe at Eckles**

October 6th - **A Frugal Feast**
   a la carte dinner service, 6-8pm

October 13th - **Octoberfest**
   prix fixe $25/guest, 7pm

October 20th - **Fall Harvest**
   prix fixe $30/guest, 7pm

October 27th - **Coast to Coast Burgers**
   a la carte dinner service, 6-8pm

**University Club**

November 3rd - **An Elegant Taste of Missouri**
   prix fixe $25/guest, 6-8pm

November 10th - **Reinvented Comfort Food**
   prix fixe $30/guest, 6-8pm

We hope you will come out and show your support for the students as they apply what they have learned.

*Note that you will not be able to charge these dinners to your membership account as they are entirely run by the students themselves.*

To make a reservation for dinner, please call (573) 884-3988.
Thanksgiving To Go

Option One
$24 per person

- Oven Roasted Turkey stuffed with Sage Shallot Butter and served with Sherry Giblet Gravy
- Fresh Cranberry Orange Relish
- Baby Mixed Greens Salad with Balsamic Vinaigrette
- Apple Cornbread
- Pecan Dressing
- Chive Whipped Mashed Potatoes
- Green Bean Casserole with Fried Straw Onions
- Dinner Rolls
- Choice of Dessert: Pecan Pie or Pumpkin Pie with Cinnamon Whipped Cream

Option Two
$34 per person

- Holiday Standing Rib Roast of Beef (Minimum: Eight People)
- Four Bone Oven-Ready Roast with Dry Sherry Au Jus
- Roasted Château Potatoes
- Baked Tomatoes Stuffed with Creamed Peas
- Green Beans Wrapped in Pepper Bacon
- Dinner Rolls
- Choice of Dessert: Pecan Pie or Pumpkin Pie with Cinnamon Whipped Cream

Dessert Options

- Cherry Butterscotch Bars
  $24 per dozen
- Chocolate Almond Bark
  $15 per pound (must purchase a pound)
- White Chocolate Peppermint Bark
  $15 per pound (must purchase a pound)
- Chocolate Dipped Coconut Macaroons
  $30 per dozen
- Almond and Raspberry White Chocolate Bars
  $24 per dozen
- Old Fashioned Pecan Pie
  $22
- Country Style Apple Pie
  $20
- Pumpkin Pie
  $19

Orders are due by November 23rd and are available for pick-up November 25th by 4:00 p.m.
All orders to be picked up in the University Club Dining Room.

ANNUAL GENERAL MEETING

NOVEMBER 4TH
4:00 PM
DONREY MEDIA ROOM

FINANCIALS FOR THE LAST FISCAL YEAR

VOTE ON NEW MEMBER AT LARGE
Upcoming Events

Themed Dinners
5-8 pm every Thursday
October 1st - Cucina Italiana
October 8th - Prime of Your Life
October 15th - Flavors of Mexico
October 22nd - Spanish Tapas
October 29th - Parisienne Bistro
November 5th - *Mississippi State Tailgate*
November 12th - Prime of Your Life
November 19th - Southern Comfort Foods
November 26th - Closed (Happy Thanksgiving!)

Wine Club 2015
6 pm - $10.95 with reservations
October 1st
November 12th*
December 3rd
*2nd Thursday

Texas Hold’em 2015
6 pm - $16.95
October 15th
November 19th
December 17th

Other Events
October 3rd - 11:00 am
vs. South Carolina
October 10th - 4:00 pm
vs. Florida
October 17th - 7:00 pm
Evening with a Scholar
November 5th - TBA
vs. Mississippi State
November 13th - 6:00 pm
Missouri Wine Dinner
November 21st - TBA
vs. Tennessee
November 23rd - 5:00 pm
Last day to place Thanksgiving To-Go Orders
November 25th - 1:00 pm to 4:00 pm
Thanksgiving To-Go pickup
December 7th - 4:00 pm
General Manager’s Holiday Reception

Hours of Operation

Lunch Service
Monday through Friday - 11:30 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