The Update

A Monthly Newsletter for Members of The Athenaeum ■ The California Institute of Technology
JANUARY 2015

A Platinum Club of America

Happy New Year

from all the staff at the Athenaeum! We will see you after the holidays when we re-open on Monday, January 5.

MLK Jr. Day

We are closed on Monday, January 19 in observance of the Martin Luther King Jr. holiday.

Continental breakfast is available to our hotel guests only on weekends and holidays from 7:30 a.m. to 9:30 a.m.

Reservations

Breakfast, Lunch, Dinner and Special Events
http://athenaeum.caltech.edu

Hotel Rooms
(626) 395-2200

551 South Hill Avenue
Pasadena, CA 91106

Wine & Spirits Tasting

Scotch Tasting

Join us for an exclusive tasting event featuring scotch. The "Scotch 101" tasting will be led by Tim Hirota, Vice President of the Artisanal Group of California. Learn the distinction between varietals from aromas, flavoring, maturity, taste, and texture during this very special event, one of our most popular.

Featured pours to include:
Auchentoshan, 21 Year / Isle of Jura, 21 Year
Samaroli, Evolution / Johnny Walker Blue

FRIDAY, JANUARY 16

6:30 p.m. / $39.00 per person

Burns' Night Supper

The songs and poems of Robert Burns continue to live on through our annual celebration of his birth. Dr. Neil McLeod leads us again as the Chairman of the evening. He will recite a Burns style poem with his typical bravado, and then lead us in a sing-along. Banquet-style seating *(tables of 10).*

FRIDAY, JANUARY 23

6:30 p.m. Reception / 7:00 p.m. Dinner and Program

$63.00 per person. *Hosted cocktail reception and wine included with dinner.*

International Nights

International Nights are the perfect way to explore the culinary world without leaving town. Join us for these special dining experiences. International prix-fixe dinners are available in addition to our á la carte dinner. (Please see menus on page 5.)

MONDAY, JANUARY 12 – *Belgium*

MONDAY, JANUARY 26 – *Turkey*

Seating every half hour from 5:30 p.m. – 8:30 p.m.

$34.00 per person

Chef's Cooking Class:
Food with Beer Pairings

Chef Kevin welcomes you back into the Athenaeum kitchen for an afternoon of education that will hone your culinary skills. Learn to create a wide variety of dishes paired with beers hand-selected by our Food & Beverage Director, Jerry Rodriguez. After class, you will sit down as a group to enjoy the fruits of your labor and, of course, some great beer!

SATURDAY, JANUARY 24

10:00 a.m. – 2:00 p.m., 10:00 a.m. Registration

10:15 a.m. Class *(begins promptly)*

$88.00 per person

Bridal Open House

Save the date this January as The Athenaeum opens its doors for this special occasion. Enjoy hors d'oeuvres & refreshments and become familiar with our historic venue. Meet our experienced Private Events Staff as well as our preferred wedding vendors. This event is the perfect time to visualize your wedding day at The Athenaeum as well as get a jump start on planning all the details. Complimentary admission to all members & guests.

To reserve, please email say_i_do@caltech.edu.

SUNDAY, JANUARY 11

1:30 p.m. – 4:00 p.m.

Advanced reservations are required.

Employee of the Month
November 2014

ALBERTO CHAVEZ

Our November Employee of the Month is Alberto Chavez. Alberto has worked in the Athenaeum kitchen for nine and a half years and he is a repeat Employee of Month winner.

Alberto was born and raised here in Pasadena and currently resides in San Dimas. Prior to working at the Athenaeum, Alberto worked in West Covina at the Regency Grand and at Pasadena City College as a photographer's assistant. Alberto currently works as one of our dishwashers and general kitchen helpers. A wide variety of tasks fall under Alberto's job description, including but not limited to, transporting dishes to and from the kitchen to the scullery, setting up displays for various club and private events, and helping plate food for dinner. Alberto's willingness to work hard and his attention to detail make him the best choice for our November Employee of the Month.

When not at work, Alberto spends his free time with his wife of nine and half years, Patricia, and their three children; Hillary (8), Emily (6), and Brandon (3). Alberto spends much of his time playing basketball with Hillary and Emily or supervising their piano practice.

Congratulations Alberto on a job well done!

m²c
(Marisu's Message Corner)

I would like to start the year by thanking all members for their continuous support of The Athenaeum through their generous contributions to the Employees Holiday Fund and the Athenaeum Architectural Preservation Fund (AAPF). The Athenaeum staff would like to extend their sincerest appreciation and gratitude to all members who gave so generously to the Employee Holiday Fund. This made their holidays really special.

December was a busy time for the club with all the holiday festivities. The club was delighted to be part of your family celebrations and traditions.

2015 promises to be another exciting year for the club.

Our fourth annual ***Bridal Open House,*** scheduled on ***Sunday, January 11***, is a great way to start the year. Our Private Events office receives a flurry of wedding inquiries after the holidays. It seems that most wedding proposals and engagements occur between the Thanksgiving and Christmas holidays. The bridal open house is the perfect time for soon-to-be-brides to start their wedding plans. All members who know of family and friends getting married should come and join us at this *Bridal Open House.*

Our annual ***Scotch Tasting,*** scheduled on ***Friday, January 16,*** is one of the highlights of January. In recent years we have had to open a waitlist to the event since seating is limited. So get your reservation in early by going on-line to make your reservation or call (626) 395-8200 to make your reservation now.

Of course, January will not be complete without the ***Robert Burns Supper*** on ***Friday, January 23***. This is another club event that sells out, so make your reservations early.

New winter menus at lunch and dinner will be implemented mid-January. Come and dine the first two weeks of the month to savor your old favorites. Then, come and visit again in the latter part of the month to experience all the new menu items.

The best of the New Year to all from the entire Athenaeum Team!

I look forward to seeing you all at The Athenaeum in 2015. Please drop by my office when you are next at the club.

Marisu Jimenez
General Manager

HOLIDAY FESTIVITIES

• JANUARY 2015 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 Winter Break: Institute Holiday Athenaeum Closed (Hotel Open)	2 Winter Break: Institute Holiday Athenaeum Closed (Hotel Open)	3
4	5 Prix Fixe Menu available at dinner Rathskeller Special $6.95 Burger Night	6 Prix Fixe Menu available at dinner Rathskeller Special $1.75 Fish Taco Night	7 Prime Rib Buffet Rathskeller Special $6.95 Chile Verde Night	8 Prix Fixe Menu available at dinner Rathskeller Special $6.95 Philly Cheese Steak Night	9 Prix Fixe Menu available at dinner Rathskeller Special $6.95 Pizza Night	10
11	12 International Night *Belgium* Prix Fixe Menu available at dinner Rathskeller Special $6.95 Burger Night	13 Prix Fixe Menu available at dinner Rathskeller Special $1.75 Fish Taco Night	14 Prime Rib Buffet Rathskeller Special $6.95 Chile Verde Night	15 Rathskeller Special $6.95 Philly Cheese Steak Night	16 Wine & Spirits Tasting *Scotch* Prix Fixe Menu available at dinner Rathskeller Special $6.95 Pizza Night	17
18	19 Martin Luther King Jr. Day: Institute Holiday Athenaeum Closed	20 Prix Fixe Menu available at dinner Rathskeller Special $1.75 Fish Taco Night	À La Carte 21 Dinner Only in MDR Prix Fixe Menu available at dinner Rathskeller Special $6.95 Chile Verde Night	22 Prix Fixe Menu available at dinner Rathskeller Special $6.95 Philly Cheese Steak Night	23 Burn's Night Supper Prix Fixe Menu available at dinner Rathskeller Special $6.95 Pizza Night	24 Chef's Cooking Class *Food with Beer Pairings*
25	26 International Night *Turkey* Prix Fixe Menu available at dinner Rathskeller Special $6.95 Burger Night	27 Prix Fixe Menu available at dinner Rathskeller Special $1.75 Fish Taco Night	28 Prime Rib Buffet Rathskeller Special $6.95 Chile Verde Night	29 Prix Fixe Menu available at dinner Rathskeller Special $6.95 Philly Cheese Steak Night	30 Prix Fixe Menu available at dinner Rathskeller Special $6.95 Pizza Night	31

New Members

Mr. James Alexander
Ms. Heidi Becker
Mr. Porfirio Cadena
Mr. Peter Doms
Dr. Noah Duffy
Dr. Steven Flanagan
Dr. William Frazier
Ms. Michele Ilusorio
Dr. Nachiket Kapre
Mr. Joe Levine
Ms. Cierina Marks
Ms. Veronica Mcgregor
Mr. Albert Mead
Dr. Bruce Parkinson
Ms. Natalie Piega
Dr. Nivalda Pinguet
Dr. Carol Raymond
Mr. Kevin Reimer
Dr. Won-Kyu Rhim
Ms. Sarah Slotznick
Mrs. Kelly Smith
Dr. Alyce Su
Mr. Peter Theisinger
Ms. Lora Unger
Mr. James Van De Voorde
Dr. Ward Walkup
Ms. Susan Wood
Mr. Mengchen Yu
Dr. Kyongsik Yun

A meeting of two notable chefs took place at the Athenaeum lobby recently. Chef Kevin Isacsson was thrilled to meet Steven Raichlen, American culinary writere, TV host, and most recently, novelist, during his visit to the Athenaeum. Chef Kevin credits Steven Raichlen for the beer can chicken, one of the popular items served during the summertime at the Rath al Fresco. Chef Raichlen graciously signed Chef Kevin's first edition copy of his book, *The Barbecue Bible*, which is now a collector's item.

Executive Chef Kevin's Recipe Corner

Guinness Stout Ginger Cake

Ingredients

1 cup Guinness stout
1 cup molasses
½ Tablespoon baking soda
3 large eggs
½ cup granulated sugar
½ cup firmly packed dark brown sugar
¾ cup vegetable oil
2 cups all-purpose flour
2 Tablespoons ground ginger
1½ teaspoons baking powder
¾ teaspoon ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon freshly grated nutmeg
⅛ teaspoon ground cardamom
1 Tablespoon finely grated, fresh gingerroot

Directions

1. Preheat oven to 350°F. Butter a 9 x 5 inch loaf pan, line the bottom and sides with parchment, and butter the parchment. Alternatively, butter and flour a 6-cup Bundt pan.
2. In a large saucepan over high heat, combine the stout and molasses and bring to a boil. Turn off the heat and add the baking soda. Allow to sit until the foam dissipates.
3. Meanwhile, in a bowl, whisk together the eggs and both sugars. Whisk in the oil.
4. In a separate bowl, whisk together the flour, ground ginger, baking powder, cinnamon, cloves, nutmeg, and cardamom.
5. Combine the stout mixture with the egg mixture, then whisk this liquid into the flour mixture, half at a time. Add the fresh ginger and stir to combine.
6. Pour the batter into the loaf pan and bake for 1 hour, or until the top springs back when gently pressed. Do not open the oven until the gingerbread is almost done, or the center may fall slightly. Transfer to a wire rack to cool.

Enjoy Cooking!

Makes 8 servings

CALTECH ARCHITECTURAL TOUR SERVICE

A Special Service of the Caltech Women's Club

THURSDAY, JANUARY 22
10:30 a.m.

The Caltech Women's Club is pleased to announce the return of their monthly architectural tours of the campus. Tours last approximately 1.5 to 2 hours and are open to the public. For more information, please contact James Muro in Campus Programs at (626) 395-4656.

Hotel Spotlight

There's no better time than the start of a new year to plan ahead! The Hotel at The Athenaeum is a special place to host your out-of-town guests in 2015. All four of our suites (Einstein, Millikan, Hale, & Noyes) have been beautifully renovated and are perfect for a relaxing stay whether on business or pleasure. While most hotels charge extra for parking, internet and gym access, those amenities are included in the rates at The Athenaeum.

Please stop by the Front Desk and we will be happy to provide a hotel tour for you.

Burns' Night Supper

FRIDAY, JANUARY 23

$63.00 per person

HORS D'OEUVRES

Fried Oysters

Chicken Liver Mousse Slider

Bacon Wrapped Shrimp with Rosemary and Stilton

Herb Crêpe with Goat Cheese

DINNER

Scotch Egg and Smoked Salmon

Bubble and Squeak Soup

Haggis Served with Neeps and Tatties

Oat Crusted Filet of Lamb

Red wine sauce, skirlie potato cake and sprouts

Raspberry Cranachan with Scottish Shortbread

Chef's Cooking Class:

Food and Beer Pairing

SATURDAY, JANUARY 23

10:00 a.m. – 2:00 p.m., 10:00 a.m. Registration

10:15 a.m. Class *(begins promptly)* / $88.00 per person

MENU

Bourbon Stout Yam Waffle with Smoked Salmon

Curried Duck with Pancetta Artichoke Hash

Braised Beef Short Rib

Celery root puree, roasted vegetables

Lindeman's Apple Bread Pudding

Caramelized pecan toffee sauce and apple sorbet

Cooking class includes hands-on participation. Please wear comfortable clothes and closed-toe shoes; hair should be tied back. Recipe booklets will be distributed.

International Nights

5:30 p.m. – 8:30 p.m. *seating every half hour*

$34.00 per person

Belgium

MONDAY, JANUARY 12

Moules Frites

Tarragon, Dijon, cream

Carbonades Flamades

Flemish beef and beer stew, roast potatoes

Belgian Plum Tart

Chimay ice cream

Turkey

MONDAY, JANUARY 26

Mushroom Moussaka

Lamb and Quince Stew

Couscous, harissa

Yogurt Taslisi

Orange flower water, coconut ice cream

Valentine's Day Dinner Dance

Escape the crowds of local restaurants and opt for the personal and romantic atmosphere of The Athenaeum this Valentine's Day. Treat your loved one to a memorable evening together while dining by candlelight with musical entertainment and dancing. Extend the evening by staying overnight in one of our guest rooms or hotel suites. Hotel reservations are to be booked separately.

SATURDAY, FEBRUARY 14

Seating every half hour from 5:30 p.m. to 9:00 p.m.

Dancing from 6:00 p.m. to 11:00 p.m.

Three course menu from $90.00 to $105.00 per person

(*depending on entrée selection*)

CALIFORNIA INSTITUTE OF TECHNOLOGY
PASADENA, CA 91125

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Coming in February

International Nights
MONDAY, FEBRUARY 9
Paris Bistro
MONDAY, FEBRUARY 23
Cuba

Valentine's Dinner Dance
SATURDAY, FEBRUARY 14

California Wine Dinner
WEDNESDAY, FEBRUARY 18

Chef's Cooking Class
Contemporary Italian Recipes
SATURDAY, FEBRUARY 21

Athenaeum Administration and Staff

Chair, Board of Governors
GARY LORDEN, Ph.D.
Phone: (626) 395-4349
Email: glorden@caltech.edu

Chair, House Committee
PETER DERVAN, Ph.D.
Phone: (626) 395-6002
Email: dervan@caltech.edu

General Manager
MARISU JIMENEZ, CCM
Phone: (626) 395-8260
Email: marisu.jimenez@caltech.edu

Executive Chef
KEVIN ISACSSON, CEC
Phone: (626) 395-8293
Email: kevin.isacsson@caltech.edu

Director, Fiscal Operations
KAREN HARMON, CPA
Phone: (626) 395-8267
Email: karen.harmon@caltech.edu

Director, Food & Beverage
JERRY RODRIGUEZ
Phone: (626) 395-8261
Email: jerry.rodriguez@caltech.edu

Assistant Director, Food & Beverage
MURILLO MIRANDA, JR.
Phone: (626) 395-8209
Email: murillo.miranda@caltech.edu

Manager, Club Dining
DEXTER JEREMIAH
Phone: (626) 395-8205
Email: dexter.jeremiah@caltech.edu

Director, Private & Club Events
VICTORIA HIDALGO, CPCE
Phone: (626) 395-8264
Email: victoria.hidalgo@caltech.edu

Manager, Private & Club Events
KATHY WINTERROWD
Phone: (626) 395-8206
Email: kathy.winterrowd@caltech.edu

Manager, Private & Club Events
BONNIE WEILER
Phone: (626) 395-8263
Email: bonnie.weiler@caltech.edu

Director, Hotel Operations & Membership
MARGARET McVEY THOMAS
Phone: (626) 395-8271
Email: margaret.thomas@caltech.edu

Lunch and Dinner Reservations,
Special Events Reservations
(626) 395-8282

Front Desk & Guest Room Reservations
Phone: (626) 395-8200
Fax: (626) 795-0869

The Athenaeum

551 South Hill Avenue, Pasadena, CA 91106
http://athenaeum.caltech.edu

Dining Room Schedule

Breakfast
Monday to Friday – 7:00 a.m. to 9:00 a.m.

Lunch
Monday to Friday – 11:30 a.m. to 1:30 p.m.

Dinner
Tuesday, Thursday, Friday
5:30 p.m. to 9:00 p.m.

Prime Rib Buffet
Every Wednesday Evening
5:30 p.m. to 9:00 p.m.
(*Non-beef options are always available*)

Hayman Lounge

Bar Service
Monday to Thursday: 4:30 p.m. - 10:00 p.m.

Food Service
Monday to Wednesday: 5:00 p.m. - 8:45 p.m.
Thursday & Friday: food service available until 9:00 p.m.

Rathskeller

Bar Service:
Monday - Thursday: 4:30 p.m. - 9:00 p.m.
Friday: bar services available until 10:00 p.m.

Food Service:
Monday - Wednesday: 5:00 p.m. - 8:45 p.m.
Thursday & Friday: food service available until 9:00 p.m.