



The Athenaeum

The Update

OCTOBER 2017

A MONTHLY NEWSLETTER FOR MEMBERS OF THE ATHENAEUM ■ THE CALIFORNIA INSTITUTE OF TECHNOLOGY



HAPPY HALLOWEEN!

Visit us on Tuesday, October 31, to cast your vote for your favorite Athenaeum jack o' lantern. Pumpkins will be on display for judging in The Athenaeum foyer from 10:00 a.m. to 1:00 p.m.

RESERVATIONS

BREAKFAST, LUNCH,
DINNER AND
CLUB EVENTS
athenaeum.caltech.edu
(626) 395-8282

HOTEL ROOMS
(626) 395-8200

551 South Hill Avenue
Pasadena, CA 91106

Chef's Cooking Class: Food & Local Beer Pairing

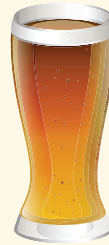
Chef Kevin welcomes you back to The Athenaeum kitchen for an afternoon of education that will hone your culinary skills. A menu packed with many varieties of cuisines and samplings of beer will leave you well-prepared! (Please see menu on page 5.)

SATURDAY, OCTOBER 14

10:00 a.m. – 2:00 p.m.

Registration at 10:00 a.m., class starts promptly at 10:15 a.m.

\$92.00 per person



Escoffier Dinner

Escoffier, the legendary figure among chefs and gourmets and one of the most important leaders in the development of modern French cuisine, is the inspiration for Chef Kevin Isacson's dinner. Escoffier taught the world the roots of all French cooking and Chef Isacson will bring us all back to the glory days of that French cuisine. Treat yourself to an exquisite five course dinner paired with French wines selected to enhance each course. Seating is banquet style at round tables of 10. (Please see menu on page 5.)



FRIDAY, OCTOBER 6

6:30 p.m. Reception

7:00 p.m. Dinner

\$130.00 per person

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 à la carte dinner. (Please see menus on page 5.)

MONDAY, OCTOBER

9 – Bavaria

MONDAY, OCTOBER

23 – Argentina

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

p.m.

\$35.00 per person



2017 Holiday Season

The excitement at The Athenaeum is building and the phone lines are ringing off the hook with reservations to the holiday festivities The Athenaeum is known for! We are nearly sold out for many events but there is still time to book your seat at some of our most popular events. Don't wait – some event prices go up with late booking!

Holiday Breakfast Buffets

December 5, 12 & 19

7:00 – 9:00 a.m.

\$16.00 per person

Holiday Buffets

December 13, 14, 15, 20, 21, 22

5:30 – 9:00 p.m., seating every half hour

\$57.00 Adults / \$30.00 children ages 12 and over; complimentary for children 11 & below.

Children's Holiday Tea & Tree

Trimming

Saturday, December 2

9:00 a.m. – 11:30 a.m.

\$35.00 Adults / \$10 per child

EMPLOYEE OF THE MONTH
AUGUST 2017
ROSALINA ALCANTAR



Rosa has been with The Athenaeum since August 2008 and is our Accounts Receivable Clerk in the Accounting Department. She is a results-driven member of the team, quick to resolve any challenges and making sure all accounts are balanced and settled. Rosa also helps members with any questions they may have about their statements and accounts. This is her third time being awarded Employee of the Month.

Outside of work, Rosa enjoys spending time with her family and church. She is very proud of her two sons, Alex, 27, and Caesar, 19. Alex is recently engaged and Caesar is joining the United States Marine Corps this month.

Rosa counts her team as one of the main reasons she loves working here. "My team is my other family. They care about me and I care about them." Rosa's positive and friendly demeanor makes everyone around her smile.

**Congratulations, Rosa,
on a job well done!**



m²c
(MARISU'S MESSAGE CORNER)

Autumn Leaves

Summer is over and the club is now gearing up for the holiday season. New Fall lunch and dinner menus will be in place mid-October. Our management team has finalized plans for all club-hosted events through the end of this year and the first quarter of 2018. By the time this newsletter hits members, milder temperatures, hopefully, will be here to stay. While we wish for milder temperatures, we also want the weather to stay just nice enough for members to sit outdoors and still enjoy the *Rath al Fresco* through the entire month of October.

Reservations for all the holiday events opened on September 11. As soon as the clock hit 9:00 a.m., members kept the phone lines busy and had our website humming with activity. ***Our Holiday Gala Dinners on Thursday, December 7 through Saturday, December 9***, the top events for the month, were quickly filled with Saturday evening selling out in less than an hour. By the end of the day, Friday evening was also sold out. Don't wait until the last minute, be sure to make your holiday reservations early. Make your reservations for the afternoon teas as these also sell out immediately.

The *Escoffier Dinner* comes back a fourth year on ***Friday, October 6***. This event is a sure favorite among "foodies." Chef Kevin will not disappoint as he recreates some of the dishes that legendary French Chef Auguste Escoffier cooked. Chef Kevin will draw from an exhaustive library, as Escoffier is said to have invented some 10,000 recipes. Escoffier's first book, *Le Guide*, is said to include about 5,000 recipes.

Jack O' Lantern judges wanted! On Tuesday, October 31, members will be asked to vote for their favorite from the creative pumpkins carved by The Athenaeum staff. Voting starts at 10:00 a.m. and ends at 1:00 p.m. More importantly, make an Ath employee happy since there is a prize for the top-three-rated entries.



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

Marisu Jimenez
General Manager

Monthly charges must be settled promptly upon receipt of the monthly statement. A finance charge of 1.5% per month, 18% per annum, will be applied to any balance outstanding more than 60 days. If you have any questions regarding your member statement and charges, please contact Meet Bindra at 626-395-8267 or Rosa Alcantar at 626-395-8269.

• OCTOBER 2017 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
OCT 1	2 Prix Fixe Menu available in MDR	3 Prix Fixe Menu available in MDR	4 Prime Rib Buffet	5 Prix Fixe Menu available in MDR	6 Escoffier Dinner	7
8	9 International Night – Bavaria Prix Fixe Menu available in MDR	10 Prix Fixe Menu available in MDR	11 Prime Rib Buffet	12 Prix Fixe Menu available in MDR	13 Prix Fixe Menu available in MDR	14 Chef's Cooking Class Food & Local Beer Pairing
15	16 Prix Fixe Menu available in MDR	17 Prix Fixe Menu available in MDR	18 Prime Rib Buffet	19 Prix Fixe Menu available in MDR	20 Prix Fixe Menu available in MDR	21
22	23 International Night – Argentina Prix Fixe Menu available in MDR	24 Prix Fixe Menu available in MDR	25 Prime Rib Buffet	26 Prix Fixe Menu available in MDR	27 Prix Fixe Menu available in MDR	28
29	30 Prix Fixe Menu available in MDR	31 Prix Fixe Menu available in MDR	NOV 1 Prime Rib Buffet	2 Prix Fixe Menu available in MDR	3 Prix Fixe Menu available in MDR	4

Rath al Fresco is open Monday through Friday

CALTECH PLAYREADERS: 66TH SEASON ~ THEATER OF THE IMAGINATION

Join the Playreaders for semi-staged script-in-hand readings of comedy and drama. Please call (626) 395-8200 for dining reservations prior to the reading or enjoy the Rath al Fresco.

Tuesday, October 3, 2017, 7:30 p.m.
The Athenaeum Hall of the Associates
The Rivals, by Richard Brinsley Sheridan, 1775
 Directed by Mark Kozlowski

In the town of Bath, England, two pairs of well-born young lovers parade about with modern-day levels of privilege, ennui, and general self-absorption. They are aided in their intrigues by Sheridan's finest creation, Mrs. Malaprop.

REQUEST FOR TEACUPS & SAUCERS

We would like to thank Mr. & Mrs. Thomas Hamilton and The Walp Family (in memory of Mr. and Mrs. Robert Walp) for their donations of beautiful teacups and saucers. The Athenaeum accepts donations of fine China teacups and saucers and extends an invitation to members who wish to contribute to the eclectic beauty of our Afternoon Tea service. China may be mismatched or incomplete sets, but must be in good condition without any chips. Please call Valinda Richardson at (626) 395-8277 if you have any questions. Your generosity is greatly appreciated.





CHEF'S COOKING CORNER

Roast Pumpkin Soup en Crostada

Serves 6

- 2 Tablespoons butter
- 1 small onion, diced
- 1 carrot, peeled and diced
- 1 green apple, peeled and diced
- 2 cups roasted pumpkin
- 1 Tablespoon sage
- 3 cups chicken stock
- 1 cup cream
- Salt and pepper to taste
- 6 teaspoons toasted pumpkin seeds (shelled)
- 6/ 5" circles puff pastry (available in the freezer from many grocery stores)
- 1 egg beaten

1. In a heavy bottomed pot, melt butter and sauté lightly the onion, carrot and apple. Add the pumpkin and sage and continue cooking over a low flame for 15 to 20 minutes.
2. Add the chicken stock and simmer gently for 20 to 30 minutes. Add the heavy cream and season to taste. Let cook another 15 minutes.
3. Purée all in a blender until well-blended and creamy.
4. Pour the hot soup into 4 inch bowls or ramekins. Sprinkle each bowl with 1 teaspoon of toasted shelled pumpkin seeds. Place a circle of puff pastry over each bowl and seal tightly around edges. Brush the top of each bowl with egg and with a knife lightly score a grid on the top of each bowl without cutting through the puff pastry.
5. Bake in a preheated 375 degree oven until nicely browned on top, approximately 20 minutes. Serve immediately.

Thank you for Supporting The Athenaeum

Thank you to the most recent donor to The Athenaeum Architectural Fund (AAPF), as of August 1, 2017:

Prof. Jenijoy La Belle

The AAPF is an endowment dedicated to the maintenance and restoration of The Athenaeum's physical facilities.

If you would like to donate to the AAPF, please mail your check to Marisu Jimenez, General Manager, at The Athenaeum, 551 South Hill Avenue, Pasadena, CA 91106. Donation checks should be written to "The Athenaeum," with the memo line indicating "AAPF." If you would like to discuss a naming opportunity or a special gift, please contact Marisu at (626) 395-8260 or Marisu.Jimenez@Caltech.edu.

NEW MEMBERS

- | | |
|-------------------------------|-----------------------|
| Ms. Christina Alvarado | Ms. Mayra Melendez |
| Mrs. Jacqueline Baghdaserians | Dr. Kamran Mohseni |
| Dr. Pathikrit Basu | Mr. Jose Nolasco |
| Dr. Elton Chan | Prof. Maxwell Robb |
| Dr. Karen Chan | Mr. Daniel Rothenberg |
| Mr. John Cosgrove | Dr. Arpita Roy |
| Mr. Hall Daily | Dr. Melanie Sherazi |
| Mr. Michael Gibilisco | Dr. Elena Sophia |
| Dr. Caleb Hsieh | Dr. Joseph Soriaga |
| Mr. Jeffrey Jasper | Ms. Michelle Sutton |
| Dr. Daniel Lewis | Mr. Nathan Thomas |
| Mr. Zachary Lipel | Mr. Geng Wang |
| Mr. Yu Liu | Dr. Joseph Wu |
| | Mr. David Zito |

CALTECH ARCHITECTURAL TOUR SERVICE

A Special Service of the Caltech Women's Club

THURSDAY, October 26, 10:30 a.m.

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.

Escoffier Dinner 2017

FRIDAY, OCTOBER 6

6:30 p.m. - Reception

7:00 p.m. - Dinner

\$130.00 per person

Reception

Oysters and Caviar

Dinner Menu

Pan Asian Bigeye Tuna Tartar

*miso sesame tuile, poblano chili avocado purée,
pickled shiitakes, micro cilantro*

Hazelnut Cauliflower Soup

seared diver scallop, shaved pear, crisp shallot

Tomato Water Sorbet

English cucumber

Coulubiatic of Ora King Salmon

chickpeas, sauce Smitane, toasted mustard seed oil

Dry Aged "Filet" of Beef Entrecôte

*celeriac potato purée, micro mirepoix,
sauce Marchand du Vin*

Baby Frisée Salad

*candied pancetta, dried cherries, butternut squash chips
citrus almond vinaigrette*

Raspberry Financier

CHEF'S COOKING CLASS

Food and Beer Pairing

OCTOBER 14, 2017

10:00 – 2:00 p.m.

Registration at 10:00 a.m.

Class starts promptly at 10:15 a.m.

\$92.00 per person

A beer sampling will accompany lunch.

Salmon and Ahi Poke

*seasoned rice, wakame salad,
marinated vegetables, avocado*

Duck Tamales

tomatillo cream, goat cheese masa

Stout Braised Beef Cheeks

pancetta, mushrooms, pearl onions, potato purée

Apple Beignets

Chimay ice cream

*Chef's Cooking Classes provide informative, professional
techniques and cooking insights followed by a class
luncheon with instructional recipe booklets to take home.
Please wear comfortable clothes and closed-toe shoes;
hair should be tied back.*

International Nights

5:30 p.m. – 8:30 p.m. Seating every half hour — \$35.00 per person

Bavaria

MONDAY, OCTOBER 9

Bavarian Sauerkraut Soup

smoked bacon, vegetables, white wine, pretzels

Holsteinschnitzel

*breaded veal cutlet topped with an egg,
lemon butter and parsley*

served with caramelized onion spaetzle, carrots, and beets

Kaiserschmarrn

Bavarian pancake with raisins, apple, and vanilla sauce

ARGENTINA

MONDAY, OCTOBER 23

Shrimp Empanada

Marinated Eggplant Salad

Matambre

*vinegar chipotle roasted potatoes,
grilled vegetable skewers, chimichurri*

Panqueques de Dulce de Leche

crêpes rolled with caramel and fresh berries



CALIFORNIA INSTITUTE OF TECHNOLOGY
PASADENA, CA 91125

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Coming in November

MONDAY NOVEMBER 6 <i>International Night – Hawaii</i>	SATURDAY NOVEMBER 11 <i>Chef's Cooking Class – The Holiday Meal</i>	MONDAY NOVEMBER 20 <i>International Night – Portugal</i>	WEDNESDAY NOVEMBER 22 <i>Thanksgiving Eve Buffet & Thanksgiving To-Go</i>	MONDAY NOVEMBER 27 and TUESDAY NOVEMBER 28 <i>Holiday Tea</i>
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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

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Manager, Private & Club Events
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Email: margaret.thomas@caltech.edu

Membership & Guest Relations
Coordinator
SUSAN WANG
Phone: (626) 395-8266
Email: susanw@caltech.edu

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

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

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

Monday, 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.

RATH AL FRESCO

BAR SERVICE:

Monday – Thursday, 4:30 p.m. – 8:30 p.m.

Friday, bar service until 9:00 p.m.

FOOD SERVICE:

Monday – Thursday, 5:00 p.m. – 8:30 p.m.

Friday, 5:00 p.m. – 9:00 p.m.

THE PAVILION

LUNCH GRAB & GO

Monday – Friday, 11:30 a.m. – 1:30 p.m.

The Athenaeum

551 South Hill Avenue, Pasadena, CA 91106

<http://athenaeum.caltech.edu>