



The Athenaeum

The Update

SEPTEMBER 2017

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

À la carte dining on Monday evenings will be closed for the summer through Monday, Sept. 25. Alternative dinner service will be available at the Rath al Fresco or the Hayman Lounge.

LABOR DAY

The Athenaeum will be closed for breakfast, lunch, and dinner on Monday, Sept. 4, 2017 in observance of the Labor Day holiday. Continental breakfast will be offered to our hotel guests only, as all dining outlets will be closed for the day.

RESERVATIONS

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

HOTEL ROOMS
(626) 395-8200

551 South Hill Avenue
Pasadena, CA 91106

Seafood & Crab Crack

There's nothing better than a seafood dinner to conclude the final days of summer. We've got the freshest selection at our seafood event buffet, carving station, and sushi bar. (Please see menu on website.)



FRIDAY, SEPTEMBER 22

5:30 – 8:30 p.m. *seating every half hour*
\$85.00 for adults / \$30.00 for children 4-11 yrs. Complimentary for children 3 yrs. and under

Chef's Cooking Class Tapas & Small Plates

Chef's Cooking Classes provide informative, hands-on preparation and cooking lessons, followed by a class luncheon, with instructional recipe booklets to take home. Class size is limited to 16 people. Please wear comfortable clothes and closed-toe shoes; hair should be tied back. (Please see menu on Page 5.)

SATURDAY, SEPTEMBER 23

10:00 a.m. – 2:00 p.m.
\$92.00 per person

International Beer Dinner

As the summer months fade into fall, Oktoberfest awakens our taste buds for beer! Join us as we sample a variety of the finest brews at this seasonal reception and dinner. The reception includes a variety of gourmet hors d'oeuvres and beer tasting samples followed by a four-course dinner. (See the menu on the website.)

FRIDAY, SEPTEMBER 29

6:30 p.m. Reception
7:00 p.m. Dinner
\$65.00 per person

2017 Holiday Season

(Reservations open Monday, Sept. 11, 9:00 a.m.)
Get a jumpstart on your holiday plans by reserving early at the many December events at The Athenaeum. Christmas is a popular time of year here at the club and events may sell-out quickly. Event information and reservations are available on our website or by calling (626) 395-8282.

Holiday Afternoon Tea

Mondays & Tuesdays
November 27 & 28, December 4, 5, 11 & 12
3:00 p.m. – 5:00 p.m. / \$40.00 per person

Sparkling Wine Dinner

Friday, December 1
6:30 p.m. Reception / 7:00 p.m. Dinner
\$125.00 per person

Children's Holiday Tea & Tree Trimming

Saturday, December 2
9:00 a.m. Children's Activities / 10:30 a.m. Tea
\$35.00 per person / \$10 for children 1-3 yrs.

Holiday Brunch

Sunday, December 17
9:30 a.m. – 1:30 p.m. (3 p.m. Buffet Stations Close)
\$57.00 for adults / \$30.00 for children (4-11 yrs.)
Complimentary for children 3 years and younger
Late price after December 10:
\$62 Adults / \$33.00 for children 4-11 yrs.

Holiday Breakfast Buffet

Tuesdays, December 5, 12, & 19
7:00 a.m. – 9:00 a.m.
\$16.00 per person
Complimentary for children 3 years and younger

Holiday Gala Dinner

Thursday / Friday / Saturday, December 7, 8 & 9
6:30 p.m. Reception / 7:00 p.m. Dinner
8:45 p.m. Program
\$115.00 per person Thursday;
\$125.00 per person Friday and Saturday

Holiday Buffet

December 13, 14, 15, 20, 21 & 22
5:30 p.m. – 9:00 p.m.
\$57.00 for adults / \$30.00 for children (4-11 yrs.)
Complimentary for children 3 years and younger
Late price after December 14:
\$62 Adults / \$33 for children (4-11 yrs.)

EMPLOYEE OF THE MONTH

JULY 2017

TONATIU CADENA



Tonatiu Cadena, The Athenaeum's enthusiastic Building Maintenance Custodian, is our Employee of the Month! Tonatiu has been with us for 11 years and says that the magic of working here is how every day is different, with a different set of challenges. He is knowledgeable and patient and works hard to deliver results, assisting other departments when help is needed.

Tonatiu has been married to his wife, Leticia, for 29 years, after meeting her in Mexico, where he is from. He is a loving father to his three children, Guadalupe, 28, Gerardo, 22, and Citllali, 15.

Tonatiu loves spending time outside of work with his youngest daughter, taking their six dogs out on daily walks.

Tonatiu strives to continue learning and delivering the best results. "I like the work I do. I enjoy it!"

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

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 Meeta Bindra at 626-395-8267 or Rosa Alcantar at 626-395-8269.



m²c

(MARISU'S MESSAGE CORNER)

Adieu to Summer

September marks the end of the summer here at the club. The ***Seafood and Crab Crack on Friday, September 22*** is our way of celebrating the end of the season. For seafood lovers, the buffet will be a sure fix for all your cravings. There will be *oysters, king crab legs, shrimp cocktail, poke, ceviche, sashimi, sushi, crab cakes, clams, octopus, lobster tail, scallops, and a salt and pepper crusted sea bass at the carving station*. Make sure not to miss this event, put your reservation in early – online at www.athenaeumcaltech.com or by calling (626) 395-8282.

I would like to remind members that the ***Rath al Fresco is open for lunch Monday through Friday from 11:30am – 1:30pm***.

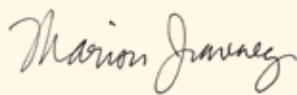
Enjoy the outdoors while you can and eat under the shade of the deodar trees. Take a break and enjoy lunch in the outdoor area during the middle of your work day. The San Gabriel Mountains on the north provide a majestic background while you eat a salad, sandwich or pizza from our new kitchen. If you are in a rush, grab one of our prepared lunch items from the refrigerated display.

You can also call in advance to pick up your lunch. On campus, call extension 8282 to put in your order. Off campus, members may call (626) 395-8282, to place their order. To see the lunch menus, go to: www.athenaeumcaltech.com and under the dining tab, there is a drop down for the to-go menus.

Oktoberfest! Another celebration on ***Friday, September 29*** with a ***Beer Dinner***. Unlike the Oktoberfest celebrated in Munich where only beers brewed within the city limits of Munich can be served, the beer dinner at the club will include a range of domestic and international beers. This is another event not to be missed.

The new kitchen addition gives us the opportunity to close down the Rath al Fresco a little later in the month of October. We are still toying with the possibility of keeping this outdoor facility open to members through the entire month of October. We will keep you posted.

I look forward to seeing you all at The Athenaeum. Please drop by my office when you are next at the club or, I will drop by your table in the Dining Room or at the Rath al Fresco.



Marisu Jimenez
General Manager

• SEPTEMBER 2017 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
AUG 27	28	29	30	31	SEP 1	2
	À la carte dinner closed	À la carte dinner closed	Prime Rib Buffet	Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	
3	4	5	6	7	8	9
	Institute Holiday – Athenaeum Closed	Prix Fixe Menu available in MDR	Prime Rib Buffet	Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	
10	11	12	13	14	15	16
	À la carte dinner closed	International Night – New Zealand	Prime Rib Buffet	Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	
17	18	19	20	21	22	23
	À la carte dinner closed	Prix Fixe Menu available in MDR	Prime Rib Buffet	Prix Fixe Menu available in MDR	Seafood & Crab Crack	Chef's Cooking Class Tapas & Small Plates
24	25	26	27	28	29	30
	À la carte dinner closed	International Night – Provence	Prime Rib Buffet	Prix Fixe Menu available in MDR	International Beer Dinner	

Rath al Fresco is open Monday through Friday

THE HOTEL AT THE ATHENAEUM

The Hotel at The Athenaeum is a very special place to host your out-of-town guests in 2017. We have 24 guest rooms and four suites (the Einstein, Millikan, Hale and Noyes), all of which have been beautifully renovated and are perfect for a relaxing stay whether on business or pleasure. While most hotels charge extra for parking and internet, 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.



The Einstein Suite



The Millikan Suite



The Hale Suite



The Noyes Suite



CHEF'S COOKING CORNER

Cassoulet

Yields 6–8 Portions

- 1 pound white beans (cannellini or Great Northern)
- 2/3 cup duck fat (substitute olive oil)
- 16 cloves garlic, smashed
- 2 onions, medium dice
- 3 carrots, medium dice
- 1 pound pork butt, cut in 1 inch cubes
- 1/2 pound pancetta, cubed
- Large bunch thyme
- 5 bay leaves
- 1 cup whole peeled tomatoes
- 1 cup white wine
- 2 cups chicken stock
- 6 chicken thighs
- 1 pound pork sausages
- 2 cups bread crumbs
- 1 cup parmesan cheese, grated
- 4 Tablespoons parsley, chopped
- 4 Tablespoons olive oil

1. Soak beans in 8 cups of water overnight. Heat 2 tablespoons of the duck fat in a large pot over medium heat, add half of the garlic, onions and carrots and cook until light brown. Add the beans and its water, bring to a boil and reduce to a simmer. Cook until beans are tender, approximately 1½ hours.
2. Heat 2 tablespoons of duck fat in a pot over medium heat. Add the pork butt and lightly brown, add the pancetta and cook for 5 minutes. Add the remaining garlic, onions and carrots and cook until lightly browned. Tie together the herbs and add to the pan with the tomatoes, cook until liquid slightly thickens. Add wine and reduce by half, add the chicken stock and turn the heat to a simmer. Let cook until liquid thickens.
3. Meanwhile, heat a skillet over medium high heat, add 2 tablespoons duck fat, add the chicken thighs and sear on both sides. Remove the chicken thighs and add the sausages and lightly brown the sausages.
4. Add the chicken, sausages and pork mixture to the beans, check the amount of liquid that is in the pot. Place in an earthenware baking dish or pot.
5. Mix together the bread crumbs, parmesan cheese, parsley and 4 tablespoons of olive oil. Sprinkle the cassoulet with this mixture. Bake at 300 degrees for approximately 2 hours. Serve.

NEW MEMBERS

- | | |
|-----------------------|-------------------------|
| Dr. James Anderson | Dr. Daniel Nunes |
| Mrs. Yikai Chen | Mr. David O'Shaughnessy |
| Mr. Charles Dandino | Mr. Carl Parke |
| Mr. William Denman | Mr. Peter Parker |
| Dr. Laura Doval | Ms. Rita Sonka |
| Dr. Pilar Gonzalez | Prof. Manuel Soriaga |
| Mrs. Danielle Herring | Mr. Gerald Walsh |
| Dr. Amy Hofmann | Ms. Cora Went |
| Mr. Alexander Huang | Mr. Brian Yocum |
| Mr. Dongwan Kim | Dr. Behrooz Yousefzadeh |
| Ms. Tiffany Kimoto | |



CALTECH ARCHITECTURAL TOUR SERVICE

A Special Service of the Caltech Women's Club

THURSDAY, September 28, 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.

CHEF'S COOKING CLASS

TAPAS

SATURDAY, SEPTEMBER 23

10:00 – 2:00 p.m.

Registration at 10:00 a.m.

Class starts promptly at 10:15 a.m.

\$92.00 per person

Patatas Bravas con Chorizo

Avocado Toast

with heirloom tomatoes, goat cheese, and figs

Yellow Tomato Gazpacho

with picos, jamón, avocado, and cabecou

Serrano Ham Croquettes

with Romesco sauce

Frozen Caipirinha

Philly Cheese Steak

Grilled Octopus

with squid ink risotto

Seasonal Wild Mushrooms

with polenta and Romesco

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

New Zealand

TUESDAY, SEPTEMBER 12

5:30 p.m. – 8:00 p.m.

\$35.00 per person

Cornish Pasty

a pastry filled with beef, potatoes, peas, and spices served with a salad of arugula, pear, and almonds

Rack of New Zealand Lamb

roast kumara, potatoes, vegetables, and rosemary Shiraz sauce

Pavlova

baked meringue with pastry cream, strawberries, and kiwi

Provence

TUESDAY, SEPTEMBER 26

5:30 p.m. – 8:00 p.m.

\$35.00 per person

Seared Tuna with a Tian of Provençale Vegetables
tapenade and rouille

Wine Braised Beef Short Ribs

goat cheese potato gratin

Chocolate Chiboust

blood orange sorbet and tarragon blood orange coulis

RATH AL FRESCO

Delightful summer nights are here and many members are enjoying dinner and refreshing drinks at the Rath al Fresco which is open all September. Come join us for the best al fresco ambience, complete with fresh summer fare and a wide variety of delicious specialties. Relax with the family, grab a drink with colleagues, or bring your own bottle of wine* and partake in our Friday night BBQ buffet. We look forward to welcoming you!

Bar Service: Monday – Thursday, 4:30 p.m. – 8:30 p.m. / 9 p.m. on Friday

Dining: Monday – Thursday, 5 p.m. – 8:30 p.m. / 9 p.m. on Friday

**corkage fee applies, please see website for details*



CALIFORNIA INSTITUTE OF TECHNOLOGY
PASADENA, CA 91125

ADDRESS SERVICE REQUESTED

NON-PROFIT ORG
U.S. POSTAGE
PAID
PERMIT #583
PASADENA, CA

Coming in October

Escoffier Dinner
**FRIDAY,
OCTOBER 6**

*International Night –
Bavaria*
**MONDAY,
OCTOBER 9**

*Chef's Cooking Class
Food & Local Beer Pairing*
**SATURDAY,
OCTOBER 14**

*International Night -
Argentina*
**MONDAY,
OCTOBER 23**

CLOSURE NOTICE: À la carte dinner closed, Mondays only, through September 25

Athenaeum Administration and Staff

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

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

Membership & Guest Relations
Coordinator
SUSAN WANG
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Email: susanw@caltech.edu

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

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

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

General Manager
MARISU JIMENEZ, CCM
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Manager, Private & Club Events
KATHY WINTERROWD
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Email: kathy.winterrowd@caltech.edu

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

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KEVIN ISACSSON, CEC
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Email: kevin.isacsson@caltech.edu

Manager, Private & Club Events
BONNIE WEILER
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Email: bonnie.weiler@caltech.edu

Finance Director
MEETA BINDRA, CPA
Phone: (626) 395-8267
Email: meeta.bindra@caltech.edu

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

DINING ROOM SCHEDULE

BREAKFAST

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

LUNCH

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

DINNER

Closed Mondays in September
Tuesday, Thursday & Friday
5:30 p.m. – 8:00 p.m.

PRIME RIB BUFFET

Every Wednesday Evening
5:30 p.m. – 8:00 p.m.

(Non-beef options are always available)

HAYMAN LOUNGE

BAR SERVICE

Monday to Friday: 4:30 p.m. – 8:30 p.m.

FOOD SERVICE

Monday to Friday: 5:00 p.m. – 8:30 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>