I have been watching the many raindrops fall and then enjoying those wonderful gaps of sunshine. On grey days we can be a wee bit pessimistic but in those moments just remember that those rainy days are what helps produce the amazing flowers that we will be counting very soon here in Victoria.

There are so many great things coming up at the Club that I have to start right away on the list. Before I move on though I hope that all of you enjoyed Robbie Burns Day…the ode to the haggis, the bagpipes the wee drop of the rich liquid and all of this to the sound of prose! Fridays are never again going to be just the last day before the weekend anymore….come down to the Club for **GOOD LIFE FRIDAY NIGHTS**. There will be beverage specials and a buffet to enjoy. Check the newsletter for the type of fare we will be featuring on different Fridays. Relax and let us help you start off the weekend right.

February means it is time again to celebrate the delights of Chinese New Year. What better way to savour this occasion than with your family at our Chinese New Year buffet. Not only a great range of food but also the beauty and charm of the Ocean Rain Chinese Dancers. Please reserve soon for this wonderful family event – too good to miss.

With so much pink and red everywhere we know that St. Valentine’s must be approaching. Have you arranged a place to share some special moments? The Club is pleased to have the Craig Henderson Trio to add music to those moments…not to mention a special menu on February 13th. Let’s see what else….

• Speaking of family….we have another great event coming up – a family event in March to celebrate the Awakening of the Force. I had to fasten my seat belt when I saw Star Wars in 3D!
• Have you ever spotted a leprechaun…there is always a chance this St Patrick’s Day that you may be in luck. We are certainly lucky that we will once again be featuring Jocelyn Pettit and her band. There will be even more toe tapping this year…so make sure that you reserve for this wonderful entertaining evening.

Check out The Weekly Events page and the remainder of this newsletter for more details on these and other events. Time to sign off again….

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**Coming Up**

Valentine’s Day Dinner
February 13th
Featuring Craig Henderson Trio

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Till next time…see you at the Club! Margaret
Good Life Friday Nights
Every Friday Night 5:30pm-7:30pm
Starting February 5th

Featuring
After Work Specials!!!
Beverages & a Selection of Craft Beers

Buffet Features:

Friday February 5th: Greek Fare
Lemon Chicken Soup, Orzo Pasta Salad, Greek Salad, Greek Paprika Roasted Potatoes, Greek Baked White Fish, Spanakopita, Moussaka & Pork Kabobs

Friday February 12th: British Fare
Mulligatawny Soup, Mixed Greens, Cucumber Salad, Cottage Pie, Lancaster Hot Pot, Butter Chicken & Bangers with Fried Onions and Gravy

Friday February 19th: German Fare
Eintope Soup (1 bowl), Red Cabbage Caraway Salad, Kale Salad with Feta, Kartoffelpuffer, Wine Sauerkraut, Sauerbraten (Pickled Roast Pork) Currywurst (Lamb Sausage, Curry Ketchup)

Tonight we will feature the Canucks vs Flames. 3 big screen TV’s in the Main Dining Room.
Puck Drops at 6:00pm

Friday February 26th: Chinese Fare
Hot Sour Soup, Broccoli & Mushroom Stir Fry, Garlic Mushroom & Bok Choy, Stir Fried Rice, Honey Garlic Chicken, Sweet N Sour Meat Balls, Wonton Pork & Shrimp

$18.95 per adult and
$10.95 per child + tax

The University Club of Victoria
Reservations are suggested. Contact us at 250-721-7935 or reservat@uvic.ca
Walter Riedel

Walter Riedel came to painting by way of the study and teaching of literature. Starting with a degree in Education with a focus on language, literature and fine arts at the University of Alberta, he went on to complete a Ph.D. in Germanic Studies at McGill University. From 1962 to 2002 he taught at the University of Victoria. He published books and articles on Germanic and Comparative Literature, including some comparative studies on literature and painting. Three volumes of Canadian short stories translated by him contributed to making Canadian literature known in German-speaking countries. He also co-authored a monograph on the German painter Daniel Lampa, who lived and painted in Victoria, B.C. during the 1980s.

Walter Riedel’s background in painting includes courses taken at the University of Alberta (with Norman Yates), Pearson College (with Lorne Loomer and Flemming Jorgensen), Victoria College of Art (with Victor Arcega), classes and workshops with artists and teachers, among them Brian Johnson, Glen Matthews, Alan Bruce, Zoltan Szabo, Anne Hunter, Bryony Boutillier, Roger Garbutt, Brian Simons.

Walter Riedel works in watercolour and acrylics. His approach is experimental. Beginning with locally inspired landscapes and seascapes, he is interested in a process of painting in which the artist takes a step back and relies on the media “to do their thing,” being aware that the best paintings “paint themselves,”
Family Night Chinese Buffet
Saturday February 6th
Dinner 5:30

Join us to Celebrate the Chinese New Year!!!

Buffet Menu

Wonton Soup
Hot and Sour Soup
Shanghai Chicken Chow Mein
Spring Rolls
Beef Bok Choy
Ginger Garlic Pork Spareribs

Sweet & Sour Pork
Broccoli Black Bean
Cantonese Chop Suey
Szechuan Prawns
Mushroom Fried Rice
Steamed Rice

$21.95 per adult & $10.95 per child + tax

Featuring Victoria’s
Ocean Rain Chinese Dancers
海洋雨舞蹈团

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Valentine’s Day Dinner
Saturday February 13th
Reception 5:30-Dinner 6:30

Featuring The Craig Henderson Trio
Craig Henderson is a 20 year-old singer/pianist from Victoria, B.C. He fronts his jazz trio, accompanied by his first jazz piano teacher, Bill Kent, on the bass, and his father Gordon Henderson on the guitar.

They perform music reflected by the songs of timeless artists such as Frank Sinatra, Nat King Cole, Dean Martin, Tony Bennett and others who have shared the same love of the Great American Songbook.

Menu
Complimentary Featured Cocktail for a Toast
Warm Orange Duck Confit, Kale Salad
Maple Brandy Dressing
∞
Beef Tenderloin & Lobster Tail Béarnaise Sauce
Seasonal Vegetables
Mushroom Risotto
∞
Warm Molten Double Chocolate Cake
∞
Coffee & Tea
$49.95 + tax

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
In a Club Far Far Away
Family Event
Saturday March 5th 5:00pm-7:00pm
Join us at the Club for this fun Star Wars themed party featuring an appearance by Storm Troopers, Tie Pilots, Boba Fett and more!

We are pleased to welcome the 501st Legion, Outer Rim Garrison. The Legion seeks to promote interest in Star Wars through the building and wearing of quality costumes, and to facilitate the use of these costumes for Star Wars-related events as well as contributions to the local community through costumed charity and volunteer work.

The University Club is also teaming up with Make A Wish for this special event. The mission of Make-A-Wish® BC & Yukon is to grant the wishes of children with life-threatening medical conditions to enrich the human experience with hope, strength and joy.

If you would be interested in donating to this charity, you can visit their website at makeawishbc.ca/donate

$24.95 per adult & $10.95 per child + tax

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
St. Patrick’s Day Ceilidh Dance
Featuring the Jocelyn Pettit Band & Jennifer Parkinson-Dow, Ceilidh Dance Caller
Saturday March 19th Reception 5:30-Dinner 6:30

The Jocelyn Pettit Band
Blazing NEW-TRAD Celtic Band

West Coast Canadian, award-nominated touring group The Jocelyn Pettit Band, bring their Celtic music to the University Club of Victoria for a lively St. Patrick’s Day Concert & Ceilidh Dance. Led by energetic fiddler, stepdancer, and singer, Jocelyn Pettit, the band has brought their blazing "New-Trad Celtic" music to audiences worldwide.

In celebration of St. Patrick’s Day, the band will perform a special concert of Irish tunes and songs, then invite everyone to join for a participatory Ceilidh (“kay-lee”) : a social gathering involving dancing and music. Toe-tapping jigs, reels, hornpipes and waltzes will be cause for all to join in the easy-to-learn group dances, directed by exceptional dance caller, Jennifer Parkinson-Dow. With upbeat tunes, dancing, sing-along songs, traditional Irish cuisine, and general merriment, this is sure to be a fun and spirited celebration. Sláinte!

Click to Watch a Traditional Ceilidh Dance

Chef’s Irish Buffet

Irish Champ
Beef & Guinness Stew
Chef Carved Beef & Cabbage
Irish Shepherd’s Pie
Irish Bacon & Cabbage Soup
Chicken & Dumplings
Fried Cabbage

Chef’s Sautéed Prawns in Lemon Butter
Irish Soda Bread
Guinness Chocolate
Cheesecake
Irish Soda Bread Cookies
Coffee & Tea

$39.95 + tax per person

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Weekly Events at The University Club

**Lunch Buffet**

*Every Wednesday* come to your Club to enjoy a lunch buffet prepared by our culinary team. Served from 11:30am-2:00pm for $15.95 plus taxes

**Chef’s February Prix Fixe**

$24.95 plus taxes
Camas Dining Room-Three Course Dinner Menu

**Starter:** Shrimp & Scallop Skewer
Served with a Garden Salad

**Entree:** Bacon Wrapped Beef Tenderloin
Red Wine Sauce

**Dessert:** White Chocolate Hazelnut Cheesecake

**Please note:** Cancellation of reservations are appreciated a minimum of 48 hours in advance of your dining or special event reservations.

The University Club of Victoria
Contact us at 250-721-7935 or reservat@uvic.ca
Maple Salmon

Ingredients
Original recipe yields 4 servings
• 1/4 cup maple syrup
• 2 tablespoons soy sauce
• 1 clove garlic, minced
• 1/4 teaspoon garlic salt
• 1/8 teaspoon ground black pepper
• 1 pound salmon
• Add all ingredients to list

Directions
1. In a small bowl, mix the maple syrup, soy sauce, garlic, garlic salt, and pepper.
2. Place salmon in a shallow glass baking dish, and coat with the maple syrup mixture. Cover the dish, and marinate salmon in the refrigerator 30 minutes, turning once.
3. Preheat oven to 400 degrees F (200 degrees C).
4. Place the baking dish in the preheated oven, and bake salmon uncovered 15 minutes. 

Jackson-Triggs Sauvignon Blanc Reserve:
This fresh white has a fruit-driven bouquet with citrus and herbaceous notes. A palate of grapefruit and citrus fruit is well-balanced and crisp with a nice, tingling acidity.

Available at the Club

The University Club of Victoria
Contact us at 250-721-7935 or reservat@uvic.ca
Please note the Club will be closed on Monday February 8th and will reopen Tuesday February 9th, 2016

**Office Hours**
Monday to Friday 9:00am-5:00pm

**Lunch Service**
Monday to Friday 11:30am-2:00pm

**Camas Room Dining**
Monday to Saturday
5:00pm-8:00pm

**Bar & Lounge Hours**
Monday to Friday 11:30am-10:00pm
Saturday 5:00pm-10:00pm

Please note the Club is closed on Sundays.

**For Reservations**
Phone: 250-721-7935 Email: reservat@uvic.ca
Website: club.uvic.ca
Connect with us on Facebook

Please note: Cancellation of reservations are appreciated a minimum of 48 hours in advance of your dining or special event reservations.