Painting by Robert Amos
April has arrived and after turning back time (I anticipate getting that hour back in the fall!) we can bask in the sunshine….where is my umbrella…as we enjoy our beautiful island in bloom. A sign of spring…..our fountain is again keeping our pond active and our ducks and turtles happy..they love the show.

Last month’s St. Patrick’s event at the Club was a sell-out. The singing and dancing were amazing…and that was just the attendees! The band of Jocelyn Pettit, as always, provided great toe tapping music and this year Jennifer Parkinson-Dow led participants in a memorable Ceilidh dance. This is a must attend event each year so be certain to mark your calendars for this Club event next March.

Our Star Wars event last month was also a great hit with the young folks and adults alike. The costumes were so great it was like taking a walk onto the movie set. The Club was also privileged by the opportunity to support the Make A Wish Foundation.

As you know we had to close the main dining room and the side rooms recently for the installation of new doors. I am pleased to say that this activity is now successfully completed. Although the Club does try to keep this to a minimum, the main dining room may periodically be needed for special preparations and/or activities at lunchtime. Since we are a financially self-sustaining entity, this room provides an important source of revenue and we want to thank you for your willingness to use our other dining spaces should this occur.

April is the start of something new at the Club. Our Mixers’ Cocktail Club holds its first event on April 23rd. If you are eager to learn more about this beverage art form (I know I am) then join us at the Club for a fun evening of exploration. The variety of these amazing mixtures just seems endless so let’s get started! We are pleased that De Vine Wines & Spirits will join us that evening for this adventure….the pursuit of the cocktail.

Good Life Friday Nights continue with a (new) pub type buffet menu each week. In April our big screen TVs will be tuned to the Blue Jay games each Friday (see the newsletter for more information). Come to the Club for a chance to relax at a great price.

Let’s see what else is on the horizon….

• On May 8th we celebrate Mom…she deserves it! Join us that Sunday for a great brunch – it even features a chocolate fountain. Be certain to reserve for this wonderful family event.
• May 14th brings another Celebration of Wine and Food event. These are a great chance to sample interesting wines with some great food as well. This time we feature “”The Canadian Greats” …I wonder who is on the list…well just a hint – think movement on ice.

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

Till next time…see you at the Club! Margret
Good Life Tap & Pub Night
Every Friday

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

Buffet Features will be a different
pub style menu each week
Served from 5:30-7:30pm

$18.95 per adult and
$10.95 per child + tax

Home of the Toronto Blue Jays

Every Friday Night starting in April we will feature the
Blue Jay games during our Good Life Friday Night Buffets
on our 3 big screen TV’s in the Main Dining Room.

Friday April 1st Jays vs. Red Sox
Friday April 8th Jays vs Red Sox
Friday April 15th Jays vs. Red Sox
Friday April 22nd Jays vs. Athletics
Friday April 29th Jays vs. Rays

All Games start at 4:00pm

The University Club of Victoria
Reservations are suggested. Contact us at 250-721-7935 or reservat@uvic.ca
Introducing
The Mixer’s Cocktail Club
Saturday April 23rd
5:00pm-7:00pm

Spirits & Cocktails / Light Food Pairings

The Mixers Cocktail Club is an event for connecting with your friends over the best-tasting therapy around—cocktails! Classic favorites as well as new sips will inspire novices and enthusiasts alike to build up their bar vocabulary and taste outside their comfort zone.

So whether you’ve been curious about absinthe rinses or want to bone up on your bitters, The Mixers Cocktail Club gives you the perfect excuse to pull out your shaker and dip into the art of at-home mixology.

$29.95 + tax per person

Cocktail & Food Pairing Features will be:

*Classic Gin Martini with Mild Hummus and Pita Chips
*Old Fashion with Pork and Apple Phyllo Seasoned with Chipotle
*Cuba Libra with Tuna Tataki on a Rice Cracker with Citrus Soy Sauce
*Kir Royal with Strawberries with a Meringue

For our first event, we will be featuring spirits from

De Vine Wines & Spirits

Please note this event will be group seating.

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
Mother’s Day Brunch
Sunday May 8th
Seating’s at 11:00am, 11:30am & 12:00pm

Plan a family gathering at the Club for this fabulous Mother’s Day brunch. What better way to say we love you Mom!!!

MENU
Pastries, Croissants & Cinnamon Buns
Eggs Benedict
Pancakes with Strawberries & Cream
Crispy Smoked Maple Bacon
Pork Sausages
Red Pepper-Scallion Potato Hash
Asian Noodle Salad with Shrimp
Roasted Potato & Fennel
Wasabi-Ginger Coleslaw
Mixed Baby Greens
Caesar Salad
Greek Salad
Poached Salmon with Prawns
Shrimp & Mussels
Carved Ham with Rosemary Maple Whiskey Sauce
Oregano Roasted Chicken Breast with Chipotle Cream
Seafood en Croute
Beef & Onion Pie
Smoked Cheddar & Grilled Asparagus Quiche
Mushroom Ravioli in Tomato Cream Sauce
Wild Rice Pilaf

DESSERTS
Chocolate Fountain, Cheese Board, Strawberry Mousse, Amaretto Mousse Fresh Fruit, Crème Brulee, Assorted Gateaux
Coffee & Tea
Assorted Juices

$39.95 Adults—$19.95 Children 6-12 & Under 5 is Complimentary

The University Club of Victoria
Reservations are required. Contact us at 250-721-7935 or reservat@uvic.ca
A Celebration of Food & Wine
With Number 99
Saturday May 14th
6:00pm Reception - 7:00pm Dinner

Featuring a Canadian Themed Dinner
Paired with a Selection of
Wayne Gretzky Wines!

More details coming soon

$60.00 + tax with wine pairings
$50.00 + tax without wine pairings

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

Good Life Tap & Pub Night
Every Friday Night we will feature a pub style buffet and drink specials from 5:30-7:00pm
$18.95 per adult and $10.95 per child + tax

Chef’s April Prix Fixe
$24.95 plus taxes
Camas Dining Room-Three Course Dinner Menu
Please note this new menu will be available as of Monday April 4th

Starter: Asiago & Shallot Frittata on Kale
Entree: Sweet Chili Coconut Prawn Dinner
Dessert: Chocolate Turtle Pie, Fruit Coulis

Congratulations Chef, Mark Davie
CHEF OF THE YEAR 2016
*Canadian Culinary Federation & Chefs of the Year
Each of the three regions in Canada chooses a representative at their annual regional conference. A chef who, in the eyes of the membership, best exemplifies the elements of professionalism, dedication to the craft of cooking and has applied themselves to the success of Branch work. Edmonton put forth Mark Davie’s name, which was voted on March 19th 2016 Mark received the votes from ten branches in Western Canada and was named western Canadian Culinary Federate Chef of the Year 2016
Each regional Chef of the Year is then presented to the National Convention whereby all 30 Branch Presidents vote upon choosing a National Chef of the Year.

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
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**Mulligatawny Soup - Serves 4-5**

**Ingredients**
- 25g butter
- 1 tbsp. sunflower oil
- 1 large onion, finely chopped
- 2 garlic cloves, chopped
- 2 medium carrot, cut into 1.5cm cubes
- 2 celery sticks, thinly sliced
- 1 medium sweet potato, peeled, cut into 1.5cm
- 1 eating apple, peeled, quartered, cut into 1.5cm
- 1 tbsp. medium Curry powder

**Method**

1. Melt the butter with the oil in a large saucepan and stir in the onion, garlic, carrots, celery and sweet potato. Cook over a medium heat for 10 minutes, stirring regularly until the vegetables are beginning to soften and brown lightly. Stir in the apple pieces and sprinkle over the curry powder. Cook for a further 2 minutes more, stirring as it cooks.

2. Crumble the stock cube into a measuring jug, and pour over the boiling water. Mix to combine. Pour into the pan, and stir in the tomato purée and mango chutney. Bring to the boil, then reduce the heat slightly and leave to simmer for 30 minutes, stirring occasionally. Cook until the vegetables are tender.

3. While the soup is simmering, half-fill a medium pan with water and bring to the boil. Add the rice and return to the boil. Cook for 10 minutes, or until the rice is tender. Drain the rice in a sieve and rinse under running water until cold.

4. When the soup is ready, cool the soup for a few minutes and blend with a stick blender or in a food processor until smooth before stirring in the cooled rice. If you want a more rustic texture to the soup, do not blend.

5. Add enough water to give a good consistency, (about 150-200ml) Heat the soup for 3–4 minutes until piping hot and check the seasoning, add salt and freshly ground black pepper to taste.

6. Ladle the soup into deep bowls and top each with a spoonful of natural yogurt or soured cream. Garnish with sprigs of coriander or flat-leaf parsley if you like.

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**Hoyne Dark Matter**

Deep inside the Hadron Collider physicists hurtle sub-atomic particles with lightning speed on a collision course with each other. They do so in the pursuit of pure science, in the hope of one day being able to unlock the mystery of the elusive unseen fabric upon which our universe is embroidered: Dark Matter.

**NOW available on tap at the Club**

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

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.

Thank you UClub employees for your donation to the Make a Wish Foundation at our recent Star Wars Family Event!