University Club Connector
April 2020

Connect with us:

Missing you ❤️ So happy together

Entertain * Engage * Enjoy * Experience
In these extraordinary times of great uncertainty due to the COVID-19 pandemic, and consistent with the Medical Health Officer’s direction to close Liquor Primary venues, the University Club has ceased all operations as of March 19, 2020.

The University Club greatly values your membership, and we look forward to welcoming you back when it is safe to do so. The Board and Management of the University Club ask that you support the Club at this difficult time by continuing to pay monthly membership dues. These payments will make an important contribution to the long-term future of the University Club. We appreciate your support.

If you wish to cancel your membership at this time, please contact Debra Koski at 250-472-5302 or uclubofficemanager@uvic.ca

Sincerely,
The University Club Board of Directors

Message From Your UClub Employees!

Hello Members! We hope everyone is well and all of your families are safe during this most unprecedented time in our society.

The Board of Directors has made a very important decision to help provide compensation for our team! We are so very grateful to them and to you, the members, for your outstanding support (53 years strong) and messages of kindness over the last couple of weeks! The Turtles have come out and are anxiously waiting for your return.

Be Well, Be Safe, Be Healthy.

See you all soon.

Sincerely,
TEAM UCLUB
Bored at home?

Tired of making the same old recipes?

Both our Chef Michael Allin and our Lead Bartender Adam Bonneau have created some recipes for you to try out of the comfort of your own home. These recipes can be found in the following pages.

It is important for us to stay connected at this time. Please feel free to share your creations online with us by posting a photo to either Facebook/Instagram. Be sure to tag the Club and use the hashtag #UCLUBCONNECTS

@universityclub_Victoria

@theuniversityclubofvictoria
Chicken and Vegetable Soup

INGREDIENTS:
• 2 Cups White Onion-diced
• 2 Cups Celery-diced
• 2 Cups Carrot-diced
• 1 Orange Bell pepper-diced
• 2 Tbsp Garlic-minced
• 1 Tbsp Thyme-dried
• 1 Bay Leaf

• 1 Cup Zucchini-diced
• 1 Cup Corn Niblets
• 3 Litres Chicken Broth
• 2 Large Cooked Chicken Breasts-diced
• 2Tsp Black Pepper
• Salt to taste

DIRECTIONS:
1. Season the chicken breasts and cook at 350F for 35-40 minutes.
2. Sautee onions, celery, carrots, bell pepper, garlic with herbs and black pepper until fragrant.
3. Add broth and bring to simmer, allow to cook for 45 mins to 1 hour. Add corn, chicken, and zucchini. Bring back to a simmer, adjust seasoning and enjoy!
Marinated Pork Loin Roast

INGREDIENTS:
• 4-6lb Pork loin
• 1 Tbsp Thyme-dried
• 1 Tbsp Sage-dried
• 1 Tbsp Rosemary-dried
• 3 Tbsp Smooth Dijon
• 1 Tbsp Black Pepper

• 2 Tbsp Apple Cider Vinegar
• 2 Tbsp Apple Sauce
• 1 Tbsp Garlic-minced
• Salt

DIRECTIONS:
1. Mix all ingredients except salt and mix until smooth. Dry off Pork roast, put into an appropriately sized container or Ziploc Bag. Dump in marinade and allow to sit overnight.
2. Preheat oven to 450F. Put roast into a baking or roasting pan, season with salt if desired. Place roast in oven and cook for 15 minutes, then turn oven down to 300F (be sure not to open the door), and continue to cook until the roast reaches 140F in the middle (use a meat thermometer).
3. *By rule of thumb, a pork loin will cook at 20-25 minutes per pound of meat. For example, a 6 pound pork loin roast would take roughly 120-150 minutes to cook, just depending on how you like your doneness.
Chocolate Fudge Cake

INGREDIENTS:
• 1 Cup Butter
• 1 Cup Sugar
• 4 Eggs
• 4oz Unsweetened Chocolate-melted
• 1 Cup Flour-sifted
• 2 Tsp Vanilla
• 1 Cup Broken Walnuts

DIRECTIONS:
• In a metal or glass bowl, melt your chocolate in warm water.
• Cream your butter and sugar in a separate bowl until light and fluffy.
• Add your eggs 1 at a time until fully incorporated (be sure to scrape the sides of the bowl).
• Add melted chocolate, vanilla and walnuts.
• Finish with adding the flour and mixing until JUST incorporated without large lumps.
• Bake at 325F in a greased 8x9 pan for 25-35 minutes. Be sure not to overcook. Allow to fully cool on a cooling rack and enjoy!
THYME AFTER THYME

Ingredients:
• 1.5oz Thyme infused vodka
• 0.5oz Cointreau
• 0.75oz Lemon Juice
• 0.5oz Lemon rind simple syrup
• Thyme sprigs for garnish

Directions:
1. For Thyme infused vodka, take a healthy handful of thyme, say six grams worth, and place in a sealed container or mason jar with 500ml of vodka and let sit for 24 hours.
2. For lemon rind simple syrup, peel the rind from 1/2 lemon and place in a pot with equal parts 3/4 cups of water & 3/4 cups of sugar stirring on low heat until all sugar is dissolved. Put on low temp for 5 mins letting simmer and pull from heat and strain off the lemon rinds. Let cool before placing in fridge.
3. Then pour all ingredients into a cocktail shaker with ice and shake together for 10 seconds. Strain into a cocktail glass using a tea strainer & garnish with sprig of thyme.
Aperol We've Been Through

**Ingredients:**
- 1.5oz Aperol
- 0.5oz St. Germaine Elderflower liqueur (or non alcohol elderflower cordial)
- 2oz grapefruit juice (fresh if possible)
- Soda and or sparkling wine

**Directions:**
1. Build cocktail in a tall glass with ice.
3. Give a quick stir then proceed to top with 1oz soda and the rest sparkling wine (or depending on your day you could always go all sparkling.)
4. Garnish with a grapefruit wheel.
Do we have any fans of The Beatles out there?

The next page is for you. There are 39 Beatles songs in the next slide. Can you find them all? Good luck!!
Club Closure

Based on the rapidly changing Covid-19 outbreak we have made the decision to temporarily suspend all operations at the University Club of Victoria as of Thursday, March 19, 2020. We will reopen when the public health officials deem it safe to do so.

We look forward to welcoming our members back to the Club. Please remember to stay home, stay well, & be kind.

Please note: Cancellation of reservations are required a minimum of 48 hours in advance of your member event reservations.