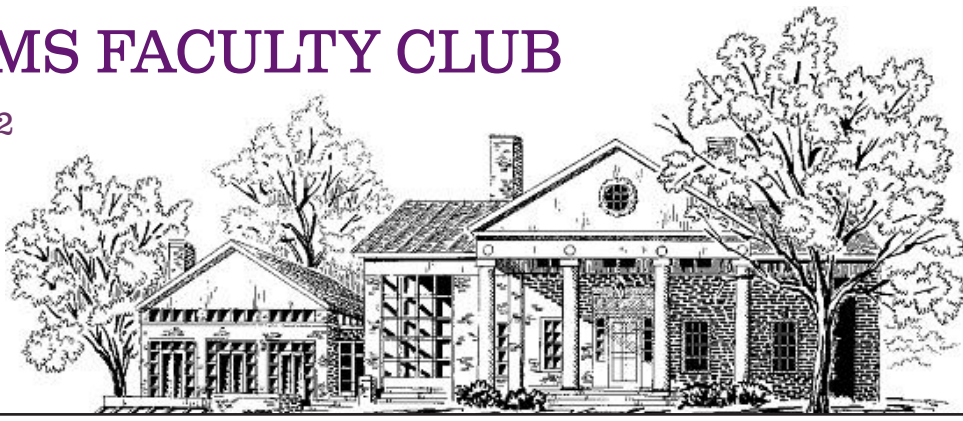


WILLIAMS FACULTY CLUB

Founded in 1912

OCTOBER 2020



Convivial Conversation and Cuisine for Williams Faculty, Staff and Community Members

The Board Corner

Dear Faculty Club Members-

We finally have a Faculty Club event this month! As promised, Professor James McAllister will speak with us about the 2020 Presidential election. A timely topic for sure! This lecture is being held remotely via the Zoom online meeting system. A sincere thank you to Professor McAllister for so generously giving his time to the club and to Patrick Gray from Information Technology for his technical support. Bring your own wine and cheese!

When: Friday, October 16, 2020, 4:30 PM Eastern Time (US and Canada)

Topic: Election 2020 with Professor James McAllister

No need to download software—Zoom is accessible to anyone with internet access. For instructions and the link to the lecture, visit <https://faculty-club.williams.edu/events/>.

If you don't have a computer, you can listen to the lecture on the telephone by calling: (301) 715-8592 or (312) 626-6799, and entering Webinar ID: 951 2789 5008.

This should be a lively discussion, so please come prepared to engage with the group!

The Faculty Club Board looks forward to seeing many of you there and hopes to schedule new events soon. Please let us know if you have ideas for programs through the fall and winter. Updates concerning future events will also be posted on the Faculty Club website, as well as the Williams College Events Calendar at <https://events.williams.edu/>.

Spring will be here before you know it. Fingers crossed we can see each other in person soon!

See you in October,

Alison

Alison Roe O'Grady
President, Faculty Club Board of Governors

Election

2020

A virtual discussion with

JAMES MCALLISTER

Fred Greene Third Century Professor of
Political Science at Williams College

Friday, October 16 @4:30 p.m.
[visit events.williams.edu](https://events.williams.edu) for Zoom info

Presented by the Faculty Club Board

Faculty Club Mystery Book Club

After a Covid-19 hiatus, the club has re-convened with lively Zoom meetings.

WHERE: Wherever you Zoom!

WHEN: Friday, October 30th at 1:30 pm

WHAT: *"The Laughter of Dead Kings"* by Elizabeth Peters, #6 in Peters' Vicky Bliss series. A priceless Egyptian treasure has been stolen and Vicky's significant other is blamed. Vicky sets out to find the real thief while pursued by Interpol, the Egyptian police and gangs of antiquities thieves.

All are welcome... even if you haven't read the book! New participants can email Jean Vankin at jvankin@williams.edu or leave a message at (413) 458-5606.

Party Fare for Fall Festivities

It's harvest time, and though we can't hold an autumn-themed Friendly Friday soirée, we can still enjoy seasonal snacks and spirits at home. Try these while attending a virtual event or online gathering of family and friends.

APPLE CIDER MULE – A fall twist on a classic Mule. Traditionally served in a copper mug, but still delicious in a mason jar or tall glass over ice.

1.5 ounces Vanilla Vodka
3 oz. Apple Cider
2 oz. Ginger Beer
Squeeze of fresh lime

Fill mug or glass with ice, squeeze large wedge of lime. Pour in vodka, apple cider and ginger beer. Stir. Garnish with apple slices or cinnamon stick.

Substitute vodka for Spiced Rum depending on preference or skip the spirit by adding additional cider and ginger beer for a fun mocktail.

GOAT CHEESE APPLE CROSTINI

6 oz. baguette, sliced
2-3 tablespoons extra virgin olive oil
5 oz. goat cheese
1 large honeycrisp apple, sliced
1/4 cup shaved almonds
honey to drizzle

BRIE & PROSCIUTTO CROSTINI

6 oz. white bread, sliced diagonally
2-3 tablespoons extra virgin olive oil
2-3 tablespoons fig jam
3 oz. prosciutto
5 oz. brie cheese, sliced
fresh thyme to garnish

Pre-heat oven to 400F.

For either crostini, use a pastry brush to coat the top of each slice of bread with olive oil, then transfer to a baking sheet. Toast on oven middle rack for 5 minutes until the bottom has begun to brown and the tops are slightly golden.

Top the bread with either goat cheese, apple slices, shaved almonds, and honey, or fig jam, folded prosciutto, brie, and fresh thyme. Serve warm.

Note, this information reflects traditional club hours. The Faculty House and catering will remain closed through the fall and no sit-down dining will be available.

Club Hours: 8:30 am – 3:30 pm, M-F
Lunch Hours: 11:30 am – 1:30 pm, M-F
Club Phone: (413) 597-2451
Email: facultyclub@williams.edu
Fax: (413) 597-4722
Reservation Line: (413) 597-3089
Website: <http://faculty-club.williams.edu>

AUTUMN BERRY SANGRIA – makes 2 glasses. Served in large wine glass or tall glass.

8 oz. Cabernet
1/2 oz. Cranberry Vodka
1/2 oz. Blackberry Brandy
1/2 Triple Sec
1 cup pomegranate juice
1/2 cup orange juice
1 large orange
Handful of fresh cranberries

Slice oranges into wheels or half wheels and place in small pitcher or carafe with cranberries. Pour in spirits and juice and chill. When ready to serve, fill glass 3/4 of the way with ice, then top with club soda, ginger ale. Stir and served with an orange wedge.

Many thanks to Faculty Club board member Mary Pfister for these recipes!

Williams Events Calendar

Despite the restrictions, Williams College is bustling with unique artistic and educational opportunities for the whole community. Browse the Williams College Events Calendar at <https://events.williams.edu/> for online offerings including:

600 Highwaymen: “A Thousand Ways” Part I, A Phone Call. A work of theatre in three parts. Performances from Oct. 2-4.

Dreaming Black Trans Futures: Danez Smith (Poet) and Dean Steed (SNaP Co). Wed. Oct. 28, 7 pm-8 pm

BOARD OF GOVERNORS

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Diana Brooks, *Secretary*
Kelly Kervan, *Treasurer*

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Bruce Dumouchel	Patrick Quinn
Heather Forman	Carl Samuelson,
	<i>Governor Emeritus</i>

Committee Chairs

Alison O’Grady, *Programming Chair*,
aogrady@williams.edu

Faculty House/Alumni Center Contact

Jeanette Kopczynski, *Director of Catering/*
Assistant Director of Dining