

Where Williams College Faculty, Staff, Alumni & Community Come Together

Board Corner

Dear Faculty Club Members,

February is upon us and we are happy to report that a lot of good things happened at the Faculty Club in January.

The Bowling League is going well and the old lanes are working as well as an old facility can. I can attest to a lot of laughter and fun!

January Friendly Friday was attended by 58 people – a nice mix of faculty, staff, retirees and club members. Appetizers were great, as usual, and the cupcakes were super delicious!

On Saturday, January 13th we hosted a family friendly pizza and ice cream party with the Williams' Spouses & Partners Office. More than 70 children and adults enjoyed corn hole, Twister, Trouble, Connect Four, face painting, lots of crafts, and other games. Dining Services did a great job in preparing delicious pizza, and provided plenty of ice cream with great toppings.

Our Chamber Music Concert Series returns on January 24th at 5 pm, so plan on being there.

Cupid's Culinary Feast is on Saturday, February 10th. This is always a wonderful event offered at a substantial discount to members of the Faculty Club.

I hope to see you soon!

Alison

Alison Roe O'Grady President, Faculty Club Board of Governors aogrady@willliams.edu

Cupid's Culinary Feast

Saturday, February 10, 2024 at 6:00 pm Club Members: \$70/pp · Non-members: \$85/pp

MENU

FIRST COURSE: Heirloom Tomato & Burrata Tart
Prosciutto Di Parma, Balsamic Reduction

SECOND COURSE: Blood Orange Sorbet

MAIN COURSE: <u>Surf & Turf</u>
Blue Crab Stuffed Shrimp w/ Saffron Beurre
Noisette Filet Mignon w/ Bernaise Sauce
Parmigiano Reggiano Crisped Asparagus
Whipped Purple Sweet Potato

VEGETARIAN OPTION: <u>Beet Root Ravioli</u>
Local Chevre and Ricotta, Black Mission Figs,
Toasted Walnuts w/ Beurre Noisette

DESSERT: <u>Lemon Posset with Raspberry Coulis</u>
Two glasses of wine included.

RSVP by February 3rd by emailing <u>facultyclub@</u> <u>williams.edu</u> or calling (413) 597-3089.

Space is limited to 60 diners.



Chamber Music Concert Series Wednesday, January 24th at 5:00 pm

Featuring Student Ensembles from the Williams Chamber Music Department. Light refreshments will be served; cash bar. This event is free and open to the public.

Don't miss additional performances on Monday, March 4th & Monday, April 8th

Lunch Buffet Menu

The Faculty House will be open for buffet lunch Monday through Friday for the 2023-2024 academic year. \$13.00 for members and \$15.00 for non-members.

Monday	Tuesday	Wednesday	Thursday	Friday
Pub Burger Bar: Beef, Black Bean, and Turkey Burgers	Chicken Caprese Roulade	Philly Cheesesteak Sandwiches	CLAIMING WILLIAMS	Sauerbraten with Red Cabbage
Macaroni & Cheese with Nashville Hot Chicken Strips	6 Build Your Own Grain Bowl	7 Chicken and Veggie Pot Stickers	Soy Ginger Beef with Sticky Rice	9 Pesto Baked Salmon
Steak and Cheese Grinders	Chicken Parmesan	Beef and Fish Tacos	Honey Stung Fried Chicken	Fish & Chips
Baked Potato and Chili Bar	20 Chicken Milanese with Arugula salad	Spaghetti and Meatballs	Kofta Kebabs with Lebanese Potatoes	23 Lemon Butter Cod
26 Mustard Crumb Chicken	27 Rigatoni Bolognese	28 Stuffed Cabbage (Galumpkis)	29 Chicken Wing Bar	

Faculty Club Mystery Book Club

WHEN: Friday, February 23rd, 1:30 pm

WHERE: Milne Public Library

Questions? Call Jean at (413) 458-5606 or

email jvankin@williams.edu.

February Friendly Friday

February 2nd, 4:30 pm-6:30 pm

Appetizers

Halal Chicken Satay w/ Peanut Dipping Sauce Pesto & Cherry Tomato Flatbread Vegetable Crudité w/Hummus & Ranch Dip Pretzel Bites w/Mustard Dipping Sauce Iced Oatmeal Cookies

FACULTY CLUB BOARD OF GOVERNORS

Alison O'Grady, President Brandon Hurst
Mary Pfister, Vice President John Leavey
Diana Brooks, Secretary Jill Mendel
Kelly Kervan, Treasurer Patrick Quinn
Cecelia Chang Maria Siskind

Heather Forman Carl Samuelson, Emeritus

Website: http://faculty-club.williams.edu
Facebook: Williams.edu

FACULTY HOUSE/ALUMNI CENTER

Club Hours: 8:30 am-4:30 pm, Mon.-Fri. Lunch Hours: 11:30 am-1:30 pm, Mon.-Fri.

Reservations: (413) 597-3089

Contact: Jeanette Kopczynski, Assoc. Dir. for Dining