

Dear Members,

The fall semester has begun and we're so excited to see everyone back at The Carillon, Gabriel's, & OneTwenty5! Remember to stop by the Spirit Store to stock up on your game day apparel. Campus Club members receive 10% off all items! Hook 'em!

Upcoming Events

Courtyard Gallery Opening Reception

Thursday, September 9th, 5pm to 7pm

Join us for wine and hors d'oeuvres as we celebrate the newest art installation at the Courtyard Gallery.

Jiwon Park: *Leviathan*

Born and raised in Seoul, Jiwon Park is a graphic designer, visual communicator, educator, and social entrepreneur.

With professional experience in the private sector including Samsung Electronics, London-based Brand Environment Ltd., and her own design studio DAREZ Inc., she is interested in using design processes to catalyze social change. She is also a co-founder of the social enterprise 1/2 Project, and an organization called Design Can Do, which hosts interdisciplinary design-thinking workshops to engage diverse stakeholders in tackling local social issues. Jiwon currently serves as an Assistant Professor of Design in the Department of Art and Art History here at The University of Texas at Austin.

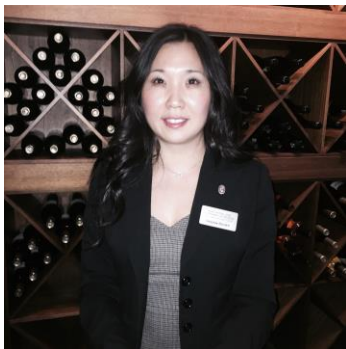


Spirit Squad Pep Rally

Before every home game the UT Spirit Squad will be performing a pep rally in the lower lobby between The Carillon and Gabriel's Cafe. The performance will take place 2 hours before kickoff. Please check our facebook page <https://www.facebook.com/UTcampusclub> for exact start times.

Thursdays at Gabriel's Cafe

Remember to stop by Gabriel's on Thursdays between 4pm-11pm to enjoy your complimentary glass of wine or beer!



Staff Spotlight – Susie Scott, The Carillon PM Manager

Please join us in welcoming Susie Scott as our new Carillon PM Manager! Susie comes to us by way of Cru Wine Bar where she served as floor and bar manager for two years. Prior to Cru, Susie was residing in New York City where she was a manager/floor sommelier at Morrell Wine Bar in Rockefeller Center. Susie earned her sommelier certification from the Court of Master Sommeliers in New Orleans in 2014. In their free time Susie and her husband Darren, also a sommelier, enjoy exploring the food and beverage scene in Austin. Be sure to ask Susie for the perfect wine pairing with your next meal at The Carillon!

Gabriel's Café New Menu

We've added several new items to the Gabriel's menu including: Mac 'n Cheese Waffles, Longhorn Cheesesteak, Cerveza Brick Chicken, Aleppo Pepper Salmon & Texican Steak Frites! You can view the full menu on our website: <http://meetattexas.com/dining/gabriels>. Join us for happy hour Monday – Friday for ½ off select appetizers from 4 to 7pm.



Recipe Corner – Gabriel's Salsa

Everybody loves a good salsa recipe, especially during football season! Enjoy this recipe from Gabriel's Chef, Dan Bressler:

2.5 Lb. roma tomatoes
1 lg. yellow onion
2 ea. jalapenos
4 cloves garlic
2 Tbs. light cooking oil (canola/vegetable)
½ bunch cilantro (finely chopped, stems included)
1 ½ Tbs. ground cumin
5 fl oz. fresh squeezed lime juice (about 2 limes)
1 ea chipotle pepper in adobo
To taste –kosher salt

1. Split the tomatoes length-wise.
2. Peel and cut the onion into large chunks.
3. Split the jalapenos length-wise and remove the stem and seeds (leave in the seeds if you like it SPICY!)
4. Arrange the tomatoes skin side up on a sheet pan, place the onions in the center along with the garlic cloves.
5. Drizzle a couple tablespoons of a light oil over the veggies and sprinkle with a little salt.
6. Roast them in a 450 degree oven for about 15 minutes or under a broiler until everything has a nice char to it.
7. Let the veggies cool for a few minutes, then, in a bowl mix in the remaining ingredients.
8. Blend well with an immersion blender OR if you don't have an immersion blender, transfer in small batches to you regular blender. Remember not to over-fill your blender and to make sure you leave an air vent lightly covered with a towel when pureeing a hot liquid.
9. Chill completely and adjust seasoning as desired before serving.

Campus Club Events

Our team is in the process of planning some exciting events for the upcoming year and we need your help! Tastings, cooking classes, theatre packages, speaker series, we want to know what events you're interested in attending. Please send any suggestions to kelly.winters@attconf.utexas.edu.

For reservations to the Carillon Restaurant, please call 512-404-3655 or email TheCarillon@attconf.utexas.edu.
For more information please visit www.utexas.edu/campusclub or contact:

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