

President's Message

By Sean Morley



I hope everyone has had an enjoyable summer.

For me, one of the comforting aspects of the end of summer and the beginning of autumn has been looking forward to the Club's robust season of events and getting back to the Club more frequently. While this year is quite different than past years and we face uncertainty in many aspects of life, one certainty that endures is that the Club is ready to welcome members back in grand style. I have enjoyed several wonderful dinners at the Club with other members over the last month and Chef Douglas and his team are on fine form. While the roster of events that we have planned for the autumn is by necessity different than what we have undertaken in the past, Sarah Freeman and the Member Engagement Committee have a number of interesting events lined up – please see the General Manager's message for more details.

Our Annual General Meeting is on September 23rd and will, again by necessity, be held primarily via Zoom. I hope as many of you as possible will be able to join the meeting and participate.

General Manager's Report

By Sarah Freeman

I hope that those in Toronto have had an opportunity to try Chef Doug Walker's summer BBQ offerings and other items from the frozen and fresh menus which are changed up bi-weekly. Not only does this make family meals more interesting, but it takes some pressure off the constant home cooking which has demanded far more of the designated kitchen worker at home.

Covid meant shelving the plans for providing you with a rent-a-chef that we had lined up for the summer months, but as restrictions are eased we will bring back this and other programmes as soon as is feasible. When Phase 3 was announced in my area, I couldn't head out the door fast

enough to a patio, just for some variation – and avoidance of my own kitchen cleaning. What a breath of fresh air can do to clear out the cobwebs!

Coming back on stream in August has been a slow start for the Club as might be expected for our quietest month of the year, so we hope to see more of you as people slowly start to return from the cottage and venture back downtown. We have several small rooms which are perfect for meeting clients, so if you are not back at your own office, the Club can be most convenient for a safe and well-organized meeting place, with food services as you wish.

Just as during the power outage in August some years ago when members stood in as traffic wardens outside the Club, I'm sure we all have stories of 'what we did during the pandemic'. It has presented families with an amazing opportunity to reconnect and to have the time we have all craved to take up some new ventures.

My pandemic project has been the design and building of a chicken 'palace' replete with Dutch doors, board-and-batten exterior to match the house, which even extended to slate walls and floor just so I don't have to lug the damn things to yet another abode, as they have been on a constant journey for the past twenty years, with us always thinking we'd find the perfect place for them. Having finished a fireplace hearth, I couldn't be more happy to see them used up in such a practical way (they can be pressure washed at whim!)



The usual clutter (clucker!) on the desk.

As I am working away, I now have my new 'peeps' ensconced near the desk and their little chirping makes an ideal background soundtrack to rival any gentle music one might usually listen to when busy at other tasks. They are too young to put out into their new abode, so the little collection of heritage and rare breed chicks made up of Gold-laced Cochins, Cream Legbars, Lakenvelders, Golden Cuckoo Marans, Blue and Silver-laced Barnvelders and Chocolate Birchen Orpingtons are now both background muse and entertainment – could there be any better office companions? (I perhaps should add that I'm

not actually at the *Club* office today.) In my usual enthusiasm for a new venture, there are far more than were strictly necessary for our own egg production, so don't be surprised if we're offering fresh farm eggs at the front desk a few months hence!

In a bid to help the continuance of heritage breeds, my next venture will be with Southdown sheep to replace the hours spent mowing, but that will have to wait until next year, as it will take some time to pay off the chicken palace mortgage, ahem. Southdowns were traditionally one of the smallest sheep and were imported to Canada from England in the mid 1800s, but subsequently bred up to be larger in size to make the most of the market. However, the movement is now on to bring them back to their traditional dimensions, which makes them perfect for wineries to keep the grass in check between vine rows.

As you make your way back to the Club you will see a change at the front desk, where Abby our events co-ordinator resides and is now taking reservations of all types during the day. Sean Mehrotra, our stalwart front desk manager, has left us to take up the position of GM at the Caledon Mountain Trout Club. It is a great loss for us, but a wonderful prospect for him and couldn't have come at a more opportune time, since visits from overseas and out-of-province guests are likely to be considerably cut back for a lengthy time to come. Most travel and hotel companies are expecting that the recovery will take up to six years. Given that 70% of our overnight accommodations use comes from affiliate guests, this means we are more reliant on visitors from Ontario – as we were during the SARS epidemic. Each of you can help by suggesting to friends and colleagues that they can stay at the Club when visiting Toronto. They can call us direct and mention that you have put them in contact with us; they then settle up their charges on a separate guest account. It is easy and a great solution for them since we are just that little bit more fun and interesting compared to the usual hotel stay.

While we are all probably loath to see the end of summer drawing near, we *do* look forward to seeing you back, so drop in for a visit, or even visit one of our affiliates if that is closer. The entire city club industry is looking forward to getting back on its feet – the golf clubs have been the winners for the past few months, but as the cooler months come on stream, we look forward to having more in-person events and activity in the building. Watch your eblasts for news of what's coming up!

Croquet in the Time of COVID

A Mid-Summer Evening Event- Great Fun, Food and Reconnecting

By Esther Shipman



On a sunny Friday afternoon in Toronto's downtown core, the gates to one of the Toronto's rare private green spaces were unlocked for UCT members for the evening. In rolled the chef with his barbecue and his crew. In rolled the bar and restaurant staff toting folding tables, white tables cloths, a special signature rosé sangria created for the event, plus an array of other beverages. Lastly, in rolled a large white canvas bag filled with multiple croquet sets.

For many this would be the first face-to-face event they were able to attend since the COVID-19 closing of the club more than four months earlier. Over the course of four hours, including two separate sessions (adhering to safe social-distancing rules, of course), 25 club members reserved spots to play croquet, enjoy a fabulous dinner and drinks, and spend time with old and new friends.

Everyone had such a good time that they were reluctant to leave, melding and extending the end and beginning of the first and second sessions. This led to dessert and more drinks being served in the Library at the club for the second session group, as our allotted time was up in the gated green retreat.

Chef Douglas' dinner was an outstanding mix of elevated summer barbecue, including a choice of beef or salmon filets, a sublime watermelon pickle and arugula salad, and fingerling potatoes, topped off with a lovely light summer version of an Eton mess. Congratulations to all the staff involved for creating a seamless event. A special thank you to Louie for mastering a new cocktail that I hope will become a club summer classic, and to Jill for suggesting to me that we revive the spirited croquet night we hosted a couple of years ago and for working so hard to make it happen.

It seems clear to me that croquet is an excellent excuse for club members to gather together for an outstanding evening.

À la prochaine!



Zoom In to Conversation and Cocktails

By Andrew Unsworth

Conversations and Cocktails, a recent addition to Club programming, has enjoyed strong patronage, and continued diversity of speakers and topics. We meet by Zoom video call every other Wednesday evening at 6:30 PM and feature three speakers who speak on a topic they know well. The goals are to provide a platform for speakers to improve their public speaking and communication abilities, and to share their passions and interests with fellow members. At the same time, the audience gets to learn about new and interesting topics, and to discover unique talents and pursuits of fellow members. We are finding that two or three speakers each session, who speak for five to ten minutes each, allows for a nice variety of topics, and sufficient time for questions and answers to clarify and drill into some specifics.

Since our first meeting we have ventured from Outer Mongolia, thanks to David Dorward, to the Arctic for ice fishing with John Arnold, while learning some Chinese from David Selley along the way. Karen Henderson provided fascinating insights into the long-term-care facility dynamics in Canada, and we learned why in this case the government may actually perform a superior, more reliable service than the private sector. Ken Chen spoke to us about the economic implications of COVID, both in Canada and internationally, with some dire implications especially for developing countries, but with hope that this too shall pass. Terry Brenner, a great friend and prolific Jeweler in Toronto, shared very personal stories to illustrate the importance of seizing the moment and acting swiftly on instinct to capture life's opportunities. Carpe diem!

Austin Due discussed the reproducibility of biomedical research and grounded his talk with a return to first principles of the scientific method, from which we risk departing without constant reminders and balanced regulation. Brooke Hunter presented on women's role in Canadian art, and revealed several overlooked talents. Tracey Lawko presented some of her fabulous works of fabric art which were on display at the Orillia Art Gallery. David Collins provided insights into how art galleries are responding to COVID and what role they will play in the future of art and how we appreciate its study. Rounding out the artistically inclined was Brittany Myburgh who spoke about the history of Light Art in the early 20th century and grounded her discussion in the philosophy of aesthetics for a fascinating talk.

Nancy Unsworth spoke about the future of work and how COVID acts to accelerate the transition to remote

work and the freelancing economy; where life-long careers are moving to task-driven one-off tasks from anywhere in the world, and performed by anyone with the required skills at the time.

We have now enjoyed eight meetings and though launched virtually without the revelry of gathering in person, we are muddling through and enjoying every moment; it looks like it's here to stay.

Please contact Jill Hutchison or Andrew Unsworth to share some of your life adventures.



Mind If I Smoke?

By Douglas Walker, Head Chef

When tasked with looking into renting or purchasing a barbecue for events at the Canada Life lawn, I wanted to make sure that the team got it right! With numerous years of catering and renting barbecues, I knew how much it would run to rent one; purchasing one made the most sense over the long haul.

The next step was choosing a barbecue and smoker that fit the needs of the club. I have used a Traeger before and knew of its versatility, by using a wood pellet system. The wood pellet system allows you to have a steady heat, but the best part is that it allows you to have different flavours of smoke, with up to eight different types of wood pellets.

Curing, brining and smoking our own meats, fish, cheese, veggies and game would bring new menu options that the team would be making and not purchasing. I wanted to get something that when everything was said and done we would be using year round. I thought if we could start producing carefully cured or brined smoked meats and fish that we could add another element to the dining experience at the Club.



In coming up with the new menu for the Club I wanted to make sure that we could have as many items that we produce ourselves on it. My first thought was the bacon! Who does not like bacon? The Club bacon will be as natural as you can get, not like store-bought bacon. We take a fresh pork belly, cure for seven days, give it a good rinse and smoke it, without all the chemicals that you would find in normal bacon. The next item to hit the smoker was the salmon and I am still working on this one, as it is more of a delicate item to handle when smoking. The smoked salmon that you have now at the club now won't be like the old smoked salmon or the one you would buy in a supermarket, oily and thinly sliced; this will be a hot smoked salmon with a nice smoky flavour to it, but not overly oily. I am working on different techniques and types of curing/brining to bring out the best flavour of the salmon, and so far I am very happy with the results. There is always room for improvement and making things better and trying to perfect little things here and there as we proceed.

Items to look forward to: smoked salmon, smoked trout, smoked arctic char, bacon, duck breast, turkey, roast beef, to name a few...

By the time this hits the newsletter we should have a smoked take-home menu that you can buy from. I want to be able to give the



Club something to be proud of and to be able to talk about! I want you to be able to purchase items for a dinner party and, when asked where you got it, you can say the University Club. We will smoke our own meat and fish products and sell them to the members with as minimal use of chemicals as possible. I have whole chickens and duck breasts on smoker as I am finishing this article. I also have chicken supremes and a roast beef to go on afterwards. Enjoy!

Spotlight on the *Other* 'Groups' in our Art Collection

By Jill Hutchison, Membership Director

Just as the Group of Seven dominated the Canadian art scene in the 1920s and 1930s, so too do their impressive works command the focus of the club's wonderful art collection – and understandably so! But did you know that they're not the only 'Group' in our collection? The Beaver Hall Group, the Canadian Group of Painters and the Eastern Group all add to the richness of our collection and to the depth of Canadian art history.

Among these *other* groups, the Beaver Hall Group is significant; they were the first artists collective in which women comprised half of the membership and played key roles. Previously, women who painted were largely regarded as amateurs rather than as professional artists. However, this was a group of women who not only painted but also exhibited and sold their work. Among the group's members are Nora Collyer, Emily Coonan, Adrien Hébert, Prudence Heward, Randolph Hewton, Mabel Lockerby, Pegi Nicol MacLeod, Mabel May, Kathleen Morris, Lilius Torrance Newton, Robert Pilot, Sarah Robertson, Sybil Robertson, Anne Savage, Ethel Seath, and Jori Smith., many of whom are featured in the club's collection.

The group of approximately twenty-nine Montreal-based artists was named after its headquarters on Montreal's Beaver Hall Hill and formed just weeks after the Group of Seven in 1920. Like the Group of Seven, they promoted modernist art, but contrarily, did not concern themselves with nationalism. Instead, they went beyond dominant landscape imagery, painting smaller urban and rural scenes, portraits and the human figure. The Beaver Hall group members were sometimes invited to exhibit with the Group of Seven, though the women were usually ignored. However, they forged ahead. A.Y. Jackson, also from Montreal, provided an important link between the Group of Seven and the Beaver Hall Group. He encouraged the women to free themselves of their old-fashioned academic training and of female stereotypes. The director of the National Gallery at the time, Eric Brown, also mentored the group, purchased their works, mounted their exhibitions,

and arranged for international exposure. As a group, they continued to paint, exhibit and travel together, relying mostly on societies and associations for recognition until they disbanded after a couple of years due to financial hardship, though many remained lifelong friends.

It was in the 1990s that the focus of the Club's collecting turned to the Beaver Hall Group. Group of Seven oils had become prohibitively expensive in the 70s, which led to a challenge in adding to the collection in the Lounge. The mandate of the collection was forged by former Club director and Director Emeritus of the Art Gallery of Ontario William Withrow, and current Art Committee member Brooke Hunter's grandfather, Norman Bell, to focus on the acquisition of works on paper by the Group of Seven, and then later the contemporaries of the Group, particularly those who had been invited to exhibit with them. Subsequently, under Norman Bell and Art Chair John Brooke's direction, this new focus went further to look at the Beaver Hall Group and the Eastern Group of Painters. Today, many of these artists' works can be found throughout the clubhouse but most notably in the first-floor cards rooms, now referred to as the Lower Canada Room, Upper Canada Room and Eastern Room.



Jori Smith, hanging in Eastern room



Sarah Robertson "Isle of Orleans"



Henrietta Mabel May "Sunny Day—Knowlton"

Spotlight on Affiliated Clubs in Ontario and Canada

With international travel at a stand-still, members are reminded of the many wonderful affiliated clubs we have right here in Ontario and more broadly in Canada. If visiting Ottawa, London, St. Catharines, Windsor, Hamilton or Kitchener take some time to check out our affiliated club listing and treat yourself to lunch, dinner or drinks in one of our affiliated club's restaurants or patios.

Please note that as circumstances change due to COVID so are clubs' policies around accepting affiliated guests likely to change. Members are encouraged to check with our front desk, or with the affiliated club directly,



sunningdalegccc
Sunningdale Golf & Country Club

Liked by sandrashaw7680 and others

sunningdalegccc Live music by @sunnydeekay on the patio tonight. Perfect sound, perfect weather, perfect patio night. #patioweather #livemusic #dinner #clubevents #sunningdale #golf #idnont

before making plans to make sure that the club is indeed accepting guests at that time in order to avoid disappointment. Members making reservations at affiliated clubs will need a letter of introduction from our front desk. A listing of affiliated club can be found here on the website <https://universitycluboftoronto.com/images/sitepics/Affiliated%20Club%20listing%20Jan%202020%20-%20Member%20Benefits%20updated.pdf>

If you have any questions about reserving at an affiliated club, please do not hesitate to contact the front desk at Reception@UClubToronto.com.

Boyd Matchett (1923 - 2020)

By Peter Blaiklock



Sadly, J. Boyd Matchett, one of the Club's former presidents, died on April 27, 2020 at the age of 96.

In Canadian business circles, Boyd was best known as the long-serving CEO of Cara Operations – then the largest purveyor of in-flight food in Canada, which expanded into restaurant chains such as Swiss Chalet and Harvey's. In Club terms, Boyd was the President in 1968 and winner of the Squash Handicap in 1963 and the Squash Championship

in 1971. Boyd was a racquets enthusiast and excellent all-round sportsman.

I had the good fortune of knowing Boyd in a different context – family, and to be clear, extended family. Boyd's wife, Ottilie Rose, and my father were first cousins. I would always enjoy our get-togethers and visits tremendously - Boyd was interesting and interested. In conversation, Boyd was charming, polite, inquisitive and modest. Whether dealing with me as a teenager, debating the merits of Harvey's french fries, or more recently when I interrupted his viewing of the Super Bowl, Boyd was genuinely interested in what was going on in our lives, our family and if we were elsewhere, goings-on in Toronto. Boyd and Rose were both extremely generous to friends and family. Tracey and I had two memorable visits to their 12th-century Château de Fontarèches (about 40 km northwest of Avignon). It was such a treat to see how in their early retirement they had lovingly restored and decorated the château to be elegant, charming and comfortable – it was a wonderful reflection of its owners.

Unfortunately, my ineptitude with any kind of racquet prevented me from playing a game with Boyd, so I recently consulted fellow Club member, John Swinden, about his recollections of Boyd at the Club. John spoke warmly of how as a new squash-playing member fifty years ago, he was welcomed by Boyd at the Club. John was struck that a somewhat older man with his experience as a naval officer in World War II would immediately accept him as an equal. John referred to Boyd's quiet, go-ahead and gentlemanly nature, his strong values and ceaseless respect for others. John and I both agreed it was a privilege to know Boyd.

John Gillespie (1926-2020)

By Robert L. De Serres



I first met John Gillespie at the Yuletide luncheon at the University Club upon my joining in 1981. After a brief chat, he looked at me, scotch in hand, and said, 'I hear you play squash!' I conveyed that I tried, and he responded, 'Time you played some real squash.' We set up a game at lunch some afternoon and he brought out a hard ball.

Having never played hardball, merely soft, I found that my normal fiberglass racquet did not do the job. He beat me squarely and with a smile; but with no malice intended, suggested we should do this again. On that second occasion,

I brought my 1960 Dunlop Maxply Fort wood racquet with catgut that I had used in university. He glanced at me and said 'No hard hitting now', as hard hitting was how I played the game and he knew it. Mind you, this was coming from a man who dominated the T-square of the court and lobbed the ball into the corners like someone fly-fishing. This time I just barely managed to win the game and he repeated, 'I said no hard hitting'; however he did concede the loss, albeit somewhat not pleased with himself. We would go on to play multiple games thereafter with mixed results. But I do remember that every time he introduced me to someone new, or a mutual club member we both knew, he always informed them of *that* game and his instructions about 'no hard hitting'. He was a perfect gentleman to me and always referred to me as Bob. Everyone else at the Club referred to me by my surname. May you rest in peace John, and remember you did teach one Club member how to really play hardball.

<https://www.legacy.com/obituaries/theglobeandmail/obituary.aspx?n=john-bedford-gillespie&pid=196542210>

Douglas Wright, OC (1927-2020)



Douglas Wright, a distinguished engineer, academic, civil servant and university administrator, and club member for over 53 years. He died in May and his death notice from the *Globe* can be found here:

<https://www.legacy.com/obituaries/theglobeandmail/obituary.aspx?n=douglas-tyndall-wright&pid=196230865>

David Ross (1924-2020)



We are also saddened to hear of the death of longtime member (joined 1955) David Ross on July 29, just short of his 96th birthday.

The notice in the *Globe & Mail* gives a sense of his many accomplishments (including notable achievements in the squash courts):

<https://www.legacy.com/obituaries/theglobeandmail/obituary.aspx?n=david-clark-ross&pid=196608088>

We express our condolences to the families of these stalwart members of our Club.

A Silver Lining for Club Membership

By Jill Hutchison, Membership Director



Despite COVID's devastating effects on the hospitality industry, there is a silver lining for private clubs. With an exclusive membership, private dining options, boutique accommodation, a smaller fitness membership and a caring and dedicated staff, private clubs are much better positioned than many restaurants and hotels to not only survive, but actually grow and thrive with this new and improved value proposition.

Similarly, as the blurring of home-work-play accelerates, the club, with wifi throughout and places to work, is well positioned to attract the work-anytime-from-anywhere professionals and support those looking for a truly flexible lifestyle.

When dining, you and your guests can rest assured that our regular, trusted and knowledgeable staff are taking all health and safety precautions to keep you and your guests safe. In addition, with our limited membership, there are no table time limits and no high table turnover. And of course, you will always enjoy Chef Walker's delicious seasonal menus and the club's well priced and extensive wine list, all in the most beautiful room in the city.

If you're more comfortable dining in a private room, we have a number of spaces available. From small lunches, dinners and meetings to larger groups (currently at a maximum of 50 people in one room under COVID rules), the club is proud to offer a number of private spaces to suit your needs and comfort level.

Lastly, our small number of boutique style bedrooms are open and naturally experience less traffic compared to hotels so that members and guests can rest comfortably knowing that our cleaning staff are working extra hard to make sure every stay is a safe one. Similarly, our fitness facilities offer small class sizes, room to spread out, and less traffic than your typical gym.

So tell your family, friends and colleagues about the new benefits of membership and think of the club as your safer option to dine out, meet or stay downtown.

We aim to make you feel as safe and comfortable at the club as you do in your own home.

MARK YOUR CALENDAR!

Upcoming Events

Sept. 11th – New Club Season Kick Off on Canada Life Lawn, 4:30 – 7:30 pm

Sept. 16th – Cooking Class online with Chef Doug, 6:00 pm

Sept. 22nd – Round Table Lunches resume in person in the Library, 12 noon

Sept. 23rd – Annual General Meeting in person and online, 5:30 pm

Oct. 20th – Round Table Lunch, 12 noon

Oct. 22nd – Fireside Chat with artist John Lennard in person and online, 6:30 pm

Nov. 3rd – U.S. Election Night in person

Dec. 6th – UCT Santa Claus Family Fun Day in person

Dec. 18th – Yuletide Luncheon in person

More to come!

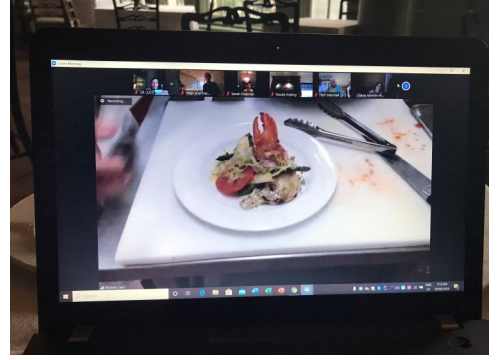
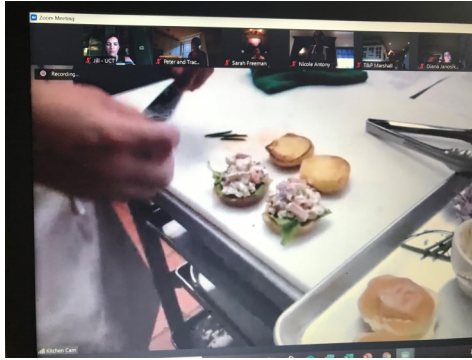
Photos from Summer Events



*Fireside Chat with John Honderich,
moderated by club member John Rook*

Cooking Class with Chef Doug

June Cooking Class Featuring Lobster



First row: Chef Doug's hors d'oeuvres, lobster rolls and lobster salad. Second row :the delicious dishes produced by Iain Peck and Signa Butler. Well done!

July Cooking Class Featuring Tuna



Brooke Hunter's appetizer and entrée featured on the left and Sue Freeman's entrée shown above. Nearly identical to Chef's plates!

Chef Doug's Tuna Tartar appetizer and Seared Tuna entrée.