

From the President

by Sean Morley

I am pleased to report that the Club had a successful start to 2020 based on the array of events hosted at the Club.

In January, a series of cooking classes with Chef Doug was launched, and we anticipate offering a second series in the future. Sports and Fitness lectures coordinated by our Sports and Fitness director, Alix Kell, are under way and have been very well received. Our cultural events continue to be the jewel in the crown of the Club's programming with outstanding performances by Philip Chiu and Jonathan Crow and the New Orford String Quartet. The Club Dinners, which occur on the last Friday of every month, continue to attract a broad range of members and feature an interesting themed menu. I encourage members to make a point of attending Club Dinners to experience Chef Doug's creations and meet new members.

The Club has a busy schedule for the months ahead. Highlights include:

- the Club Dinner on March 27, which will feature an Italian themed menu and coincide with a much anticipated performance by the renowned Italian singer Ilaria 'Pilar' Patassini
- the continuation of the Fellini film series (March 6 and March 13) and
- a fireside chat with John Lennard on the creative process (March 25).

The Programme and Member Engagement Committee and the Sports and Fitness, together with Sarah Freeman and her team, are constantly working to organize events, so please review the list of upcoming events in the regular emails from the Club. You should also read Diana Wiley's article on programme and events included in this newsletter. Events in the planning stage include a presentation by a mathematician who worked alongside Stephen Hawking, the Sports and Fitness Black Ball, a karaoke night and several wine tastings.



With a new year comes a renewed focus on measured change to improve the Club for existing members and to welcome new members. In the coming months, Sarah and her team will be focusing on the Club's digital presence, including reviewing the Club's website design, and launching an Instagram presence. Members are invited to submit pictures from recent Club events for inclusion on the Club's Instagram page. We are actively looking for new clubs to add to our list of affiliated clubs and are developing weekend packages that pair accommodation at the Club with a range of cultural events on offer in Toronto. The range of beer on tap in the bar has been expanded for the first time in a generation, adding two new Toronto craft beers. More fundamentally, the Membership Committee continues its work of evaluating longer-term initiatives to attract more new members, including making childcare available for certain club events, exploring arrangements for the use of nearby outdoor space in the summer months, and developing specific membership initiatives to attract influencers belonging to a range of professional associations.

The Club continues to be vibrant and I look forward to seeing as many of you as possible at the Club in the coming months. As we look forward to developing our capital plan, I welcome thoughts from members with respect to potential improvements and how we can finance them.

The Inside Story

by Sarah Freeman, GM

To beat the winter blahs, we are on a mission this month to come up with new ideas to wow you with!

Look out for coming eblasts highlighting that:

"We are not a ghost kitchen!" – you know where your food is coming from when you get it from us, and if you would prefer to take something home rather than eat out, order it a day before and pick it up on your way home. Chef Walker will be creating some lovely dishes that you might not have the time to make at home and are elegant and a quick timesaver if you are entertaining family or friends or just dining à deux.

This is in addition to our "In Home Catering" where

we can provide a team to finish meals at your house and serve to your guests if you prefer us to come to you.

“Cottage on a stick” – to add to the idea of making meals a breeze, we are offering a Chef to take with you for a cottage weekend who will bring the food and make your breakfasts, lunches and dinners while you have guests staying. All you have to do is provide a bed! Book ahead and enjoy yourself while Chef Walker handles kitchen duty.

Next up, our goal is to find additional affiliate clubs that meet our standards in order to provide greater service to our members, and to add more audience to our offerings. If you know a club that you really enjoyed but with which we do not currently have an affiliation, or if you know of a city that you visit often and where you would just love to see a reciprocal club added to our roster, please get in touch – we would love to look into it. The greater our network, the more value we can offer.

And, we are hoping that our Blue Card membership initiative has caught your attention. We know it costs money to introduce new prospective members to the Club, which can be a real disincentive. The Blue Card programme allows you to bring a serious potential candidate to lunch or dinner, and have us pay for the candidate’s meal, and cover half of yours as well. Please enquire with Jill (jhutchison@UClubToronto.com), who can explain how it works, meet and greet you on the way in, and hand you over to our dining staff who are primed for a VIP experience.

I am just putting the finishing touches to a new wine list, with several new offerings, so I hope that you will check them out when you stop by the Club.

Over the past couple of months, we’ve had some spectacular music and other events. I hope you enjoy some photos from around and about the Club in this edition of the newsletter.

Spring is almost on the way, so enjoy the skiing while you can!

What’s Happening?

by Diana Wiley, Chair of the Programming Committee

Culinary Star

Music is often the highlight of big evenings at the Club, but another star has been shining ever brighter with each event – the eclectic and beautifully executed cuisine of Chef Douglas Walker. A creative collaborator in our brainstorming sessions, he doesn’t balk at the challenges (and extra work) of creating menus which dovetail with each event. He reached an apex at the Valentine’s Dinner Dance (more about this later).

Club Dinners

December marked the completion of a full year of Club Dinners, held on the last Friday of each month. We’ve had extravaganzas, like the dinner that featured concert pianist Leonard Gilbert playing Chopin, simple dinners built around comfort food and those that reached culinary heights, and even dinners that ended in singalongs, like the Strawberry Fields Beatles-themed evening.

Our inaugural *Spirit of Christmas* Club Dinner captured that nostalgic, just-days-before-Christmas air of warmth and expectancy. True to our newly established tradition of last Fridays, we decided to hold the dinner on the last evening the Club was open before the holiday break ... and then held our collective breath. The evening sold out (it seems not everybody leaves town for the holidays!) and 52 of us sat smilingly toasting each other across long tables in the Library.

The spirit of Christmas imbued the Club as we arrived to a blazing fire in the Lounge, where the champagne flowed and delicious hors d’oeuvres circulated the room. Nostalgia deepened as we drifted up the stairs to dinner, drawn into a festively decorated Library warm with candlelight and carols beautifully interpreted by classical guitarist Pat Powers (thank you, Bill Woroshyl, for once again arranging for the music).

A stunning scallop soup set the tone for a dinner that felt traditional enough to be comforting while featuring food that was extraordinary. Chef Walker showed a flair for culinary theatrics, dramatically slicing open an enormous four-bird roast at a single stroke and later leading a procession of flaming baked Alaskas through the room.

As people lingered over coffee they were already thinking about next Christmas, requesting that we make the *Spirit of Christmas* Club Dinner an ongoing tradition, but scale it up so members can invite family and friends.



Valentine’s Dinner Dance: Romantic Jazz and Aphrodisiacs

A divine outcome of one of our planning meetings with Chef Walker was a five-course tasting menu featuring

foods traditionally (through a form of sympathetic magic, one assumes) valued as aphrodisiacs. After the meeting, Chef diligently researched the most reliable source of this arcane information: *Cosmopolitan* magazine. We have yet to survey our guests to find out the efficacy of this menu, but the layers of taste and texture and the beautiful plating of each dish gave enormous pleasure.

For those of you who are a little disappointed whenever an event becomes too large to host in the Library, necessitating a move across the hall into the Dining Room, take heart: we created an intimate, mysterious



Photo Credit: Bret Archangel Menezes

space that charmed everyone. The room shimmered in the light of candles, the fire crackled in the hearth, and red uplighting created the effect of reflected fire on the intricate ceiling. Four accomplished young musicians wrapped us in romantic dreams throughout dinner – the singer Aimée Butcher has a wonderful way with a song and her rendition of *My Funny Valentine* and *Somewhere* drew almost everyone onto the dance floor. (Many thanks again to Bill Woroshyl and his super-talented son, saxophonist Matt Woroshyl.)

Appointment of a New Artist-in-Residence

We are delighted to announce the appointment of a new Artist-in-Residence, concert pianist (and full-time lawyer) Leonard Gilbert. The two concerts he performed at the Club created a sensation, and we are thrilled at the programming possibilities offered by his residency. First up will be a spring concert featuring the music of Chopin, with a pre-concert illustrated talk by eminent musicologist and author, Dr. Alan Walker. Dr. Walker's biography of Chopin was declared one of the most important books of 2018 by the *Economist*.

Extraordinary Jazz & Tapas Series

We have been expanding the jazz programming beyond the traditional repertoire (which we are by no means abandoning – recall the extraordinary performance given by Kevin Turcotte, Alex Samaras, and an all-star band at our Chet Baker-themed Fall Gala).

Early in January, we hosted a concert which had everyone mesmerized (I heard more than once, "Had I known what to expect, I would have invited my friends!"). In an extended set that ranged from lyrical to funk, the musicians dazzled: New Orleans-based virtuoso accordionist Michael Ward-Bergman, classical guitarist

Elmer Ferrer, bassist Roberto Occhipinti, and – the musician who stole the show – percussionist Jamey Haddad (who toured for many years with Paul Simon). The musicians joined the after-party in the bar and lingered with us until the wee hours.

Not to be missed: On Friday, March 27, we will once again welcome Rome-based singer-songwriter Pilar, whose Koerner Hall concert sold out last November. As the critics say, she is blessed with a superb voice, a confident stage presence, a sense of humour, and an obvious passion for her art ... that rare artist able to connect with audiences at every level. She sings in four languages, mixing jazz, folk, pop, and classical Italian song. You do not want to be responsible for your friends missing this show!

Sunday Dreaming: Brunch and a Concert with Jonathan Crow and Philip Chiu

A beautiful mood pervaded the Club on a cold Sunday afternoon in January. The dining room felt inviting with sun glinting off the table settings and mellow jazz infusing the room. There were happy conversations around every table, with people relaxing and enjoying the wonderful buffet. No one was in a hurry as they were already where



they needed to be for the next event of the day – the concert with TSO concertmaster Jonathan Crow and acclaimed pianist Philip Chiu. The concert itself was exquisite, with several people saying that the music at times moved them to tears. We were reminded again why listening to music in our Library is such a powerful experience: the acoustics are marvellous and the music goes right through you. Musicians love to play in the room because they are able to give incredibly nuanced performances replete with details that would be lost in a concert hall. With world-class musicians like Jonathan and Philip, that interpretative range is awe-inspiring.

A Brush with the Sublime: The New Orford String Quartet

We celebrated Beethoven's 250th Anniversary with the four musicians – all with stellar pedigrees – who form the New Orford String Quartet. We are so very fortunate to have

them as our Artists-in-Residence. They have pioneered a new model for a touring string quartet: their concept is to bring four elite orchestral leaders together on a regular basis over many years to perform chamber music at the highest level. Critical acclaim – including a 2017 JUNO Award for Canada’s top chamber music recording – concurs that this has resulted in a quartet that maintains a remarkably fresh perspective while bringing a palpable sense of joy to each performance. The Toronto Star has described this outcome as “nothing short of electrifying.”

How to describe the impact of a concert in our Library with musicians of a calibre that New York includes in Lincoln Center’s Great Performers series? It almost stops your heart. It’s like sitting on stage with the musicians. If you bought the best seat in the concert hall you wouldn’t have this experience. Enough said.

Secrets from the Club’s Kitchen

by James Hamilton

It just happened to be the two worst Saturdays in January, cool but very wet, the kind of days you just want to stay indoors, maybe thinking about cooking some comfort food to cheer your spirits. Fortunately, several club members had signed up for Chef Doug’s cooking lessons on those days. To be in the centre of a warm, well-appointed kitchen and learning to prepare several lovely dishes was the perfect antidote to the miserable weather outside.

The theme of the first class was seafood. We started by making a court bouillon while we were introduced to the reluctant guest of honour: a 1½ lb lobster. Before placing our lobster in the boiling court bouillon, Chef Doug shared a secret – you can put a lobster to sleep by placing it on its head. This is a really cool kitchen trick for the squeamish cook or graduates of the Annie Hall Cooking School.

While our lobster slumbered, Chef Doug moved to the next course as he emerged from the fridge with a large tray overflowing with lovely whole rainbow trout, thankfully gutted and fully scaled. Chef Doug demonstrated knife handling and sharpening skills before showing us how to fillet a fish. He placed a wet tea towel on the counter and put his cutting board on the towel, which prevented slippage. The whole fish was placed on the cutting board and wiped down. The knife hand remained dry, while the other hand wiped down the fish and held it. The first incision was made behind the gill and the knife was moved among the backbone to the tail of the fish. As with all fish and meat, Chef says to work from head to tail. Chef then showed us how to remove the rib cage and extract any fish bones using fish pliers (needle-nose pliers will work as well).

Another tip was always to cook the fish presentation side first. To this end, the 6-ounce filets were placed skin side down in a frying pan and seared with oil until the skin began to crisp. The fillets were transferred to a parchment-lined cooking sheet and placed, skin side up, into the oven.

While the fish was cooking we returned our attention to the lobster which had cooked for 10 minutes in the court bouillon. Chef demonstrated how to quickly shell the lobster to access the claw and tail meat. The discarded shells were transferred to a pan to be seared with onions and spices. Afterwards wine is added and reduced to create a lobster broth, an essential element of our lobster risotto.



Our risotto (another tip: Chef favours Carnaroli over the more common Arborio rice) was prepared with the lobster broth periodically added to and absorbed by the rice as it cooked. After minutes of constantly stirring the rice, the chopped lobster meat and vegetables were added to complete our lobster risotto.

A well-rounded seafood meal will include oysters, so Chef pulled a pot of Raspberry Point oysters from the fridge and demonstrated how to safely open them. We all took turns to ensure we understood the principles and no one stabbed themselves.

Chef’s added treat was a pan of mussels he whipped up to round out our seafood lunch. The food ready to be plated, Chef set up an assembly line to dish out the risotto and then place the perfectly cooked rainbow fillet on top of the risotto. The oysters and mussels were served onto platters to pass around.

We retired to the Library to enjoy the fruits of our labours, getting to know each other better and particularly to get to know Chef and pick his brain for more tips and insights. With the first class under my belt (literally), I was looking forward to the Butchery Class.

The class size was slightly smaller but this ensured that Chef could easily demonstrate and guide us each through the process. As earlier, Chef retreated to the fridge and produced a large tray full of whole frying chickens (again, luckily plucked and gutted). Chef reiterated that a cook should keep one hand dry while the other hand held and manipulated the bird. He demonstrated how to prepare

two versions of deboned chicken, allowing one to make chicken supreme or chicken ballotine (if stuffed). A big takeaway was Chef reassuring us to not be too tentative in our carving of the bird by reminding us, "Don't worry, it's already dead".

The students were all pleased with their results and the scraps were saved for Chef to make chicken stock in the upcoming week. Another tip shared: when adding water to the stock pot of seared bones, vegetables and meat, cold water results in a clear stock, while hot water results in a cloudy stock.

We placed the chicken aside as Chef produced vacuumed packages of a whole Black Angus striploin and tenderloin. Chef showed us how to prepare a whole striploin. There is a surprising amount of wastage, as fat and trimmings are removed to improve the quality of the cut. Unfortunately, this wastage was even too fatty for the stock pot. Perhaps it's not surprising that wholesalers charge by weight and striploins are an expensive cut of meat. As he was preparing the striploin, Chef explained the hierarchy of quality cuts. The ranking from top to bottom is as follows: Wagyu; Select; Premium; Black Angus; AAA. Chef said that he often preps the striploin, wraps it in cheese cloth and continues to age it for another thirty to sixty days. He doesn't recommend that at home as household fridges do not maintain as constant a temperature and they do not have the sufficient air-exchange function of a commercial fridge.

Chef then moved to preparing the whole tenderloin. Once again there is fair degree of trimming, although the cuttings (not the silver skin) can be used for beef stock, due to the limited amount of fat. I found it particularly interesting that the Chateaubriand cut, which I love, is part of the head of the tenderloin but easily distinguished and removed. Chef then demonstrated how to make a remarkable peppercorn sauce, also one of my favourites. I'll never buy peppercorn sauce again!



Chef showed us how to cook our prepared chickens (one grilled and the other seared/roasted) and taught us how to perfectly cook a striploin (four turns only, making sure to align the steak with each flip to perfect the cross-hatching of the grill marks). With the addition of seared fingerling

potatoes and left-over squash, we had the makings of another remarkable lunch.

I would strongly encourage members to take advantage of Chef Doug's willingness to share his tips and secrets. He is a great teacher and has a great respect for his trade. After spending an afternoon with Chef, it is easy to appreciate how fortunate we are to have him at the Club and how the Club can provide such excellent dining offerings. Chef has offered to do additional classes in the future. He's thinking perhaps sauces, sausages and desserts as possibilities, but is open to suggestions. Classes will remain small and intimate, so sign up early when you see his next offerings.

Elena Walch Wine Tasting

by Michael Haddad

Last October, the University Club had the pleasure of hosting Karoline Walch, one of two daughters of the winemaker Elena Walch now charged with running this leading winery in the Alto Adige region of Italy. The winery is located north of Trento and south of Bolzano, in the town of Tramin. Walch pointed out that her town lent its name to Gewurztraminer, which alludes to the particular spicy quality of flora near the Austrian border.

The winery's namesake, Elena Walch, had married into one of the oldest and most significant wine-making families of the region. Although trained as an architect, she promptly introduced modernizing ideas, from cultivation methods to contemporary marketing. (Her husband, a traditionalist, stepped to the side.) Then, after thirty-five years spent elevating the winery to new levels of achievement, she handed things over to her daughters.

The focus of the winery is on its terroir, the unique expression of the climate, cultivation and soil that produces wines of great character and individuality with some very interesting results.

It was fitting that we started with Walch's Pinot Grigio Castel Ringberg 2018. (A Renaissance castle built by the Habsburg dynasty in 1620 sits amidst the sloping hills of the winery, and was featured in our guest's introductory travelogue.) It had great depth, finesse and minerality. We then tasted two Gewurztraminer wines, chosen for their interesting contrasts. The first, a Selezione 2017, was meant to be drunk young and was acidic, crisp and dry. The second Gewurztraminer, Vina Kastelaz 2018, was characterized by delicate aromas and freshness.

We next tried a Pinot Nero, 2016, followed by two Lagrein wines. For many of us this was a first introduction to the latter, an indigenous grape of the region. It is not

widely known outside Italy. A highlight was the Lagrein Riserva Castel Ringberg 2015. It was a wonderful pairing for our Osso Bucco at dinner, with a deep garnet colour and smooth tannins. Its fresh and spicy mineral character gave way to a long satisfying finish.

This Wine Committee event was an autumn season highlight, introducing to the gathering an increasingly well-known winery with an incredible story behind it. It is astonishing that within this relatively small wine growing region one can find, besides the grapes we tasted, excellent schiava, chardonnay, riesling, cabernet, and merlot grapes for harvest.

The Intruder

by Neil Guthrie

The Fortified Wine Lunch is one of our most fun UCT traditions, if a fairly recent one. At a long table in the Library, decorated with candelabra and flowers, a fire blazing in the grate, we assemble for many courses, each paired with a fortified wine: sherry, madeira, port. The lunch is usually late in December and it lasts for hours. The 2019 version was splendid, and our new chef more than rose to the occasion.

It is the 2017 Fortified that is particularly memorable, however. As we gathered for a pre-lunch cocktail at the top of the stairs, I noticed a new face and introduced myself to a young woman who identified herself as Claire. She said she had been signed up for the event by her law firm. 'Hmm,' I thought, 'do we do that?' But she seemed nice enough, and we all proceeded to lunch.

It rapidly transpired that something was amiss. Her backstory evaporated on further enquiry. She said she was a lawyer visiting from New York but was vague on details of what she practised. She had arrived at the island airport on WestJet (which doesn't fly there). She lived in 'downtown Manhattan', but again was elusive as to specifics. The front desk called the law firm she had identified when they took her (bogus) credit card information – they had never heard of her.

After two or three courses (and some nice wine), our intruder clearly sensed she had been rumbled and quietly took her leave by the stairs down to the ground floor. I saw her depart and tried to head her off at the pass by taking the elevator. She was too quick for me, having retrieved her coat and made it back to the main entrance. I could hear the staff politely corner her, and decided my work was done.

That was not the end of the story, however. A minor scuffle ensued: 'Claire' kicked and punched when confronted. The police were called, but they arrived long

after our capable staff had prudently concluded it was best to let our visitor head whence she had come.

But whence and why? Our theory is that 'Claire' had been at the Club as a guest at an alumni function and had seen some promotional material for the lunch. The Fortified is obviously a good draw, as is our beautiful club. But 'Claire', if you're reading this, you need to work on your story the next time you try this!

My Favourite Painting in the Club's Collection

by Sean Lawrence

In the opinion of many, myself included, David Milne is one of Canada's greatest painters. As one who draws every day and uses sketches to convey ideas, I am constantly amazed by the clarity and precision of his imagery, conveyed in a sparse, concise style with colour used not just as blocks within the image, but as an essential element of the story that he portrays.



A contemporary of the Group of Seven, Milne too was attracted to the Canadian landscape as a subject, although his style is arguably more modern and less impressionistic than theirs as a whole; as an artist his approach was experimental, for instance through the frequent introduction of black and white - which he viewed as an extension of the palette - into his work. He was able to convey the natural stillness of the landscape he was portraying (white) and very unusually for the times, his frequent use of black in both his still lifes and landscapes is particularly striking, and considered one of the most immediate identifiers of his work.

Largely unrecognized during his lifetime, Milne's acute economic hardship is demonstrated in a story related to the University Club and one of its members. In the winter of 1934, David Milne was living in a tent in the woods near Palgrave, Ontario. Penniless and hungry, he wrote to collector Vincent Massey asking for help. After describing his dire situation, he told Massey that he had 300 paintings on board that he wanted to sell; Massey replied that he thought that he could give Milne five dollars each for them. Even then this was a considerable bargain – today these pieces, considered a cornerstone of the Massey Collection, are valued in the millions of dollars.

In the decades since his death, Milne's work has

been embraced and featured prominently in numerous exhibitions and collected by leading museums across the country. As recently as 2018 his work was showcased in a landmark exhibit at London's Dulwich Picture Gallery curated by Ian Dejardin and Sarah Milroy (now Executive Director and Chief Curator respectively of the McMichael Gallery in Kleinberg), who currently have on display an excellent and extensive exhibition of Milne's work.

Fortunately for us, past members of the University Club of Toronto's Art Committee had the foresight to include Milne in our collection and we have the opportunity to enjoy this work first hand—located in the corner of the Lounge, facing you as you enter is the Club's representative David Milne piece, significantly one of the few works in the Lounge not by a member of the Group of Seven.

During a recent conversation with your editor the question came up, "What is your favourite piece in the Club's collection?". Although based somewhat facetiously on my response of "In the event of a fire, what would you save first?", my answer was easy – our David Milne. Have a look in the corner the next time you're in the Lounge, and I hope that that you will agree.



McMichael Gallery Excursion

by Brooke Hunter

On a cold, light-filled Sunday our members were treated to an intimate tour of the McMichael Gallery's exhibition, *"A Like Vision": The Group of Seven at 100*.

Our guide was no less than the director of the McMichael, Ian Desjardin, whose passion for the Group of Seven brought their journey alive for us.

In particular he showed us how Tom Thomson sketches of the everyday aspects of Canadian nature transformed the way the Group approached their expression of the Canadian landscape after his untimely death.

Each member of the Group is represented by a good section of the exhibition, all drawn from the McMichael's own collection. What a story this exhibition tells!

The McMichael Gallery is a wonderful gem. Our time there made us all see our collection in a brighter light.

Wine Tour 2019

by Sean Lawrence

Following what has become an annual tradition, a hardy group of 22 members and guests set off on the first Sunday of November last year for the University Club's 6th Annual Wine Tour. This year, we returned to the Niagara Escarpment, to explore the area around Jordan.

As usual, we managed to fit in visits to four wineries, including a new discovery –

The Farm – for a tour of their winery, a tasting of several of their wines and an opportunity to meet their winemaker, Kelly Mason, at what I believe is Niagara's only commercially operating winery located *under* a swimming pool! The Farm is run by the Neuforf family, who have supplied excellent varietal grapes to regional wineries for generations including to Clos Jordanne and, more recently, Domaine Queylus (which we visited two years ago in the company of their winemaker Thomas Bachelder – who we have just booked for an upcoming wine event at the Club). More recently, the Neudorf family have been producing estate wines under their own label, which they supply to numerous restaurants in the GTA and beyond. They are not available at the LCBO or even the winery, apart from their one-day-a-year sale to members of their mailing list. So it was indeed special.

Following lunch at Vineland Estates Winery, we carried on to visit Cloudsley Cellars, a small boutique operation owned and run by Adam Lowy. When we last visited him in 2017, Adam had just produced his first series of Pinot Noirs, and just harvested his first Chardonnay grapes; he has now bottled his first Chardonnays, and we were able to taste examples of both with him.

We concluded our day with a visit to Flat Rock Cellars, which in my humble opinion has one of the most attractive situations on the Jordan Bench, perched on a spectacular piece of the Niagara Escarpment. In operation since 1999, Flat Rock has become a perennial winner in *Decanter*, *InterVin*, *IWC*, and the National Wine Awards of Canada. Last year alone, they collected over 18 major awards for their varietals, including three golds at the NWAC.

After a very full day of hard work tasting and comparing wines, and given our early start for a Sunday morning (9 am), the bus was somewhat quiet on the return trip, depositing a tired but very satisfied group along with their purchased cache of wine back at the Club by 6 pm.



We are quietly working on the details of our 2020 Wine Tour, but after last year's tour quickly sold out, best to put the date for this year's tour in your diary now – Sunday, November 1st. We hope to see you there!



Sports & Fitness Programme

by *Alix Kell*

Happy New Year! I would like to introduce myself and talk briefly about some new and exciting developments within the Sports and Fitness section at the University Club of Toronto.

My name is Alix Kell. I have been involved in the fitness industry in Toronto for over fifteen years. My work in this field has taken me through various positions. Everything from working as Reception Manager at the Plaza Club, to finding my passion in fitness instructing and personal training at the Adelaide Club, to landing the head instructor role at the gym Madonna (yes, *the* Madonna!) opened in Toronto.

I have had the privilege over the years to extend my teaching to various clubs throughout the downtown core. I love to teach and inspire others to find their passion in physical movement and well-being. I am so very excited that my fitness journey has brought me here at the UCT.

I started a successful New Decade 30-Day Challenge here at the UCT that commenced January 14th. We had thirteen participants register. Each participant was assessed initially then assigned a personal trainer for once-a-week sessions. The assessment was able to pinpoint the participants' goals and the trainers helped them work towards them. The participants also get to attend four separate lectures. These lectures are open to all members of the University Club.

The first lecture was in January and was hosted by one of our trainers, Josette Curry. The lecture was entitled "Detox and Live -- Nature's basics and how I've come to use them." Josette talked about the six habits she has found to be helpful in living a more balanced and healthy life. "The formula to being healthy is easy, making a habit is the hard part."

The next lecture was on February 26th, hosted by Dena Ryde, Nutritionist: "What the Heck Should I Eat?" Dena debunked some of the myths surrounding healthy

eating and offered advice on how to keep healthy eating simple and effective. Most of our lifestyles involve eating out occasionally or perhaps more often than not, and Dena provided tips on staying healthy while eating out.

In March (date TBA), we have UCT trainer Pamela Fitzgerald hosting "Train Your Brain". We all know how important exercise is for our bodies but what about our brains? Discover how exercise affects the brain and how you can develop and incorporate brain-strengthening habits like meditation into your life. Learn how mindfulness and exercise combined can improve your mental and physical health

In April (date TBA) we will have chiropractor Dr. David Lee hosting "Aging backwards. How to be super human as you age"

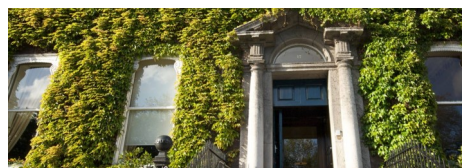
Please RSVP with myself or Jill if you are interested in attending the March or April lectures.

I have started implementing Complimentary Fitness assessments for new and existing UCT members to help determine goals and to supply the proper programming for each individual's needs. Please reach out to me anytime to book your complimentary assessment at sports@uclubtoronto.com.

My team of trainers and I look forward to continuing to bring our passion and knowledge of fitness to the growing community here at the University Club!

A Review of the Kildare Street and University Club

by *Ross Peebles*



On a recent trip to Dublin, my wife and I stayed at the Kildare Street and University Club, our affiliate in the Irish capital. The Club is an amalgamation of the Kildare Street Club, which was founded in 1782, and the Dublin University Club, founded in 1850. The two clubs merged in 1977 and now occupy a splendid Georgian building on the north side of St. Stephen's Green in the heart of the city.

The club is ideally situated for members travelling for business or pleasure, being located within easy walking distance of the commercial centre of Dublin, as well as the major tourist attractions. The staff are very friendly and helpful. The bedrooms are nicely furnished and are provided with all of the amenities usually associated with

higher-end hotels: toiletries, hair driers, an iron and trouser press, bath robes and tea- and coffee-making facilities.

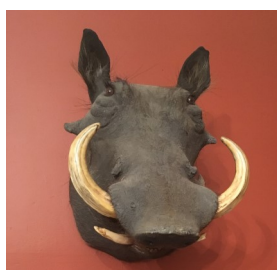
We had breakfast and dinner in the club and were favourably impressed both by the food and the service. The wine list is extensive and includes a reasonable selection of wines available by the carafe and by the glass.

It is important to point out that the Kildare Street is not a good option for anyone with mobility issues or who has difficulty navigating stairs. There are about a dozen steps from the pavement to the club's front entrance. The club house has four storeys, with the bedrooms being on the third and fourth floors. Due to the building's age and configuration, there is no elevator for either passengers or luggage. A chair lift has been installed on the back staircase, but it is very slow and not really suitable for luggage. This would present a major problem for some guests.

Overall, we very much enjoyed our stay and would be pleased to return on any subsequent visits to Dublin.

The Down Town Association, New York

by Neil Guthrie



Note that resolutely old-fashioned spelling 'down town' – a bit like the quaint hyphen of the New-York Historical Society.

The Down Town Association is one of our many reciprocal clubs in the city, but not one I knew until recently. Previous visits have taken me to the Cornell, Harvard, Lotos, Metropolitan, New York Athletic, Penn, Princeton and Williams clubs (all reciprocals), as well as some others we are not affiliated with (could we get the University Club of NYC back, please?). All are in Midtown. On this trip I wanted to venture south into Lower Manhattan and the Financial District, as well as over the Brooklyn Bridge to Williamsburg. The DTA offered a perfect base.

Founded in 1859, the Down Town Association is older than most clubs in North America. And it dates from a time when 'uptown' for New Yorkers meant Washington Square. It is housed in grand premises a stone's throw from the New York Stock Exchange, so if business travel takes you to Wall Street this would be the



ideal place to stay. The DTA has the oldest purpose-built private clubhouse in New York. It was built in 1887, substantially remodelled in the early twentieth century and apparently not much altered since (the gentlemen's cloakroom on the ground floor is a wonderful throwback, as are the scales by the walk-in humidor). The main room on the ground floor is the large wood-panelled bar. Among the rooms upstairs, there is an enormous billiard room with a collection of stuffed animals that give it a definite Teddy Roosevelt feel (I think he was a member; FDR certainly was). My favourite is the wart-hog.

The bedrooms at the DTA are in the building next door, but are accessed through the clubhouse. They used to be apartments – which accounts for their large size (for club bedrooms; as apartments they wouldn't have been huge, but that's not unusual for New York). They were added in 2016, so they are modern and hotel-like (in a good way). There is a new gym on an upper floor, but I never made it there.

The club is a bit dead on a week-end, but it was quite pleasant to have the place largely to myself. Quiet spaces are hard to come by in Manhattan. I did manage to have a couple of drinks in the bar on the Friday evening of my arrival and talked to some younger members. The club has no food service on week-ends, and the dinner options in the immediate vicinity are limited. I'd avoid the two nearby Cipriani locations (overpriced, mediocre food), but you can get a good steak at Delmonico's, and the South Street Seaport has lots to offer if you don't want to venture farther afield.

What is interesting about the Financial District is how busy it is, even outside the working week. After 9/11, many businesses left the area – but apartment-dwellers filled the void. As a result, there are singletons with small dogs, hipster coffee joints and mums with strollers, even if local dinner options are still a bit thin.

Update

The DTA has recently written to let us know that the club will close for up to two years for extensive renovations and the construction of 66 new bedrooms and a fitness centre, while keeping the historic fabric intact. We will continue to have reciprocal privileges with the DTA in its temporary home with The Players, founded by the actor Edwin Booth in 1888, at 16 Gramercy Park South.

Peter Hogg, CC, QC, FRSC (1939-2020)

by Ian Binnie

Peter Hogg, CC, QC, FRSC, who despite his many honours was the most 'clubbable' of individuals, passed away on February 4, 2020. He was 80 years old. A giant of



the law, he was nevertheless informal, friendly and quick-witted. In 2016 he responded to the Toast to the Club at the Annual Dinner with a thoughtful and very personal address that picked up on the virtues of friendship and collegiality, of which he was a rare embodiment. He was above

all a man of great integrity.

Within the law there are academic stars, but Peter was pretty much a *super nova*. His work was cited by the Supreme Court of Canada more than 300 times and, of course, on countless occasions by judges in other courts. Peter's treatise on our Constitution landed like a bombshell on the legal community in the 1970s, bringing clarity and precision to what was then seen as a collection of pretty murky principles. Peter showed that anybody with reasonable intelligence and a bit of effort could come to terms with its mysteries. His prodigious contribution is now baked into the minds of generations of law students, lawyers and judges. His thinking about the *Canadian Charter of Rights and Freedoms*, which came into force on April 17, 1982, and to which he devoted an entire volume of his treatise on constitutional law, was of particular importance in the early days in educating the legal profession, political scientists and the public about what the *Charter* is all about. The law is what the judges say it is, but Peter had a big role in telling the judges what to say. Judges loved his writing because it made the law seem more coherent than perhaps it was.

On the rare occasions when the Supreme Court disagreed with Peter's view the judges usually felt it necessary to explain their side of the disagreement – perhaps in an effort to forestall a devastating riposte in the next edition of his book. After a lengthy disagreement with the Supreme Court in the 1980s over a doctrine called 'interjurisdictional immunity', for example, he announced that if the judges persisted in their heresy he would have no choice but to re-write the whole chapter – and make it clear that he wasn't backing off from what he regarded as the correct approach. Interestingly, about twenty years later, the Supreme Court changed direction and largely adopted the approach that Peter had advocated.

Peter was not a cloistered academic. For many years he had an office at Blakes, which promoted him as its 'scholar in residence'. In truth the title did not do justice to the many cases where he appeared as lead counsel for the government of Canada, including his effort to salvage the national securities act. In fact he appeared in the Supreme Court of Canada more frequently than all but a handful of

full-time litigation counsel. He loved courtroom debate, especially in the Supreme Court, where, standing at the podium, he relished facing down nine judicial interrogators, like a chess grand master simultaneously playing multiple opponents. He never made an argument that wasn't entirely defensible, although necessarily what he said was shaped by the side of the argument he was retained to support. His advocacy was thoughtful rather than bombastic and he was regarded by the judges and other counsel with real affection.

A migrant from New Zealand by way of Harvard, he imbibed the Canadian legal culture with ease and became an expert exponent not only of our Constitution but of other fields as far apart as income tax, judicial review and the liability of the Crown. He was a beloved professor to generations of students at Osgoode Hall commencing in 1970, and eventually became the law school Dean in 1998. He met his wife, Fran, an American scholar, at Harvard, and they had two clever and successful children, a daughter Anne, of Toronto, and a son David, who is a professor of astrophysics at New York University.

Peter will be greatly missed by all his friends in the Club and elsewhere.

The Hon. David Smith, PC, QC (1941-2020)

by David Collette



On February 26th the Club lost one of its stalwart members as Senator David Smith passed away after a short illness. David and I were friends for more than forty years, served in the House of Commons and Cabinet together, and both joined the Club in

1985. Needless to say, his passing is a great loss to his beloved family, friends and colleagues in business and the Liberal Party. David is known for his legal and political career and deep love of Canada. However he also loved the traditions, ambiance and membership of the University Club.

David was an Anglophile, one who admired and respected the contribution that Great Britain has made on the world stage, the development of parliamentary democracy and the eloquence of the English language. British Club life reflected all this richness of tradition. So it was no surprise that he became an avid member of our Club

and participated in its governance. He always loved to tell people that the University Club's design was based on the legendary Boodle's Club in London.

A few years after we joined, David led the fight to open Club membership to women. After an initial rebuff, members accepted the proposition, leading the way among Canadian clubs that had been a bastion of male dominance.

He also came up with the idea of the Walter Gordon Circle, which brought political figures of different persuasions to address Club members on public policy issues. David loved hosting those memorable dinners and I hope we can continue with the Circle in future years.

In the best Club tradition, David enjoyed regaling all who would listen, usually with appropriate refreshment in hand, with political war stories which reflected his own political career going back to the days of Prime Minister Lester Pearson. As a student of history he was fascinated by great leaders, particularly Winston Churchill.

David was always inspired by the Club's artwork, especially by the Group of Seven paintings and sketches, because he felt a great affinity with the lakes and hills of the Canadian Shield. On camping trips in the Haliburton Highlands which we enjoyed with our sons for fifteen years as they grew into manhood, he would spend hours by the water, sometimes indulging in lengthy swims, and the rest of the time reflecting on the beauty surrounding us. David was a man of faith and that was most evident when he would commune with nature, especially at his beloved Cobourg country home.

Time has now taken its toll and one of our most beloved members has left us, but the contribution David Smith made to the fellowship of the Club will endure.

Myron Garron, CM and Berna Garron, CM

Among those to be admitted to the Order of Canada in the New Year's honours announced late last year are our member, Myron Garron, and his wife, Berna.

The citation issued by Rideau Hall referred to their 'ongoing philanthropy in pediatric health care in Canada and the Caribbean'. This is an understatement in light of their munificent support of institutions including St Joseph's Health Centre, Sick Kids and Toronto East General (since renamed after the Garrons' young son Michael, who died of a rare soft-tissue cancer at the age of 13).

Myron is a native of Nova Scotia and a retired executive in the automobile manufacturing industry.

Congratulations to both Myron and Berna on this very well-deserved honour.

Staff Profile – Jill Hutchison

by Sean Morley

It was over 10 years ago when Jill answered a posting for a Front Desk Associate position at the University Club. Coming from the hotel industry, and working just around the corner, she couldn't believe that she had never noticed the stunning clubhouse on University Avenue. Having attended the University of Toronto, where she initially studied Canadian Art, then transitioned to Political Science and History, it was clear to Jill upon first entering the Club that this was a place she could get used to coming to every day.



Now, as Director of Membership, Media and Engagement, and previously as the long-time Events Coordinator, Jill's passion for the Club, its history, and her genuine affection for the members and their families shine through. Jill is energized by the many new and varied membership campaigns the Club is embarking on. Ten years from now, Jill envisions a vibrant membership and a University Club that seamlessly blends its prestigious history with a modern twist.

As all new staff will attest, Jill's favourite memory of working at the Club is the evening she saw (one of) the Club ghosts. Fairly new to the Club at that time, and working the Front Desk, a dinner guest had tasked her with searching out a certain painting. Going room to room, and making her way around a chair in the Fitzgerald room, she began to apologize to a man sitting in the chair, wearing a 1950s dark suit and reading a newspaper, who she hadn't noticed upon entry into the room. In mid-sentence, as she looked up to his face, he suddenly was gone. Jill realized she had just encountered the ghost.

Jill lives in the Beaches neighbourhood with her husband and two daughters, aged 6 and 3.

*Philip Chiu and Jonathan Crow
Brunch & Concert—January 19, 2020*



Robbie Burns Night—January 24, 2020



*New Orford String Quartet Concert & Dinner
February 8, 2020*



*Valentine's Dinner—Jazz Night
February 14, 2020*



*Club Dinner featuring Henderson's Craft Beer
February 28, 2020*

