

The College Club AT Wellesley NEWS

SUMMER 2016

At last, we are enjoying some wonderful early Summer weather. Chef Gregg Dyer will fire up his grill every Thursday and prepare a delicious, seasonal luncheon barbecue. The Terrace is open and we look forward to welcoming you, your families, friends and colleagues to enjoy a beautiful view of Lake Waban as you dine.

Peter Eastment
General Manager

Updates

Please join us in welcoming Gregory Hickey. Recruited by his dad, Gregory is a second generation Wellesley College employee. He began working at the College Club in 2008. For the past few years Gregory has been employed in other campus departments. We are excited to have him back at the Club working in our kitchen as our general service



employee. To help our kitchen run smoothly, Gregory is known for his hard work and hands-on contributions. In his spare time, Gregory enjoys his favorite hobby, bass fishing. He is a pro angler and when he can, escapes to local New England lakes. Gregory, it is great to have you on our team again!



Upcoming Events

Canines and Cocktails - Tuesdays - 5:00pm-7:00pm - May 17th - September 27th



Please join us on the lawn of the College Club every Tuesday for Canines & Cocktails! You and your pooch can enjoy treats and beverages on our terrace as you overlook Lake Waban. Relax with friends and other dog owners while enjoying the scenery. We look forward to welcoming you and your fun-loving tail-wager! (Subject to cancellation due to private events)

Pasta Wednesdays - \$12.95pp 11:30am-2:00pm

Enjoy your favorite pasta recipe! Consult with our Chef and create your own pasta dish. Choose from assorted fresh vegetables, proteins, and a variety of flavorful sauces.



Barbecue Thursdays - \$12.95pp - 11:30am-2:00pm - June 16th - August 25th



It is that time of year again for our outdoor barbecue! Join us for the weekly barbecue Chef's choice, fresh summer salads, strawberry shortcake, mouth-watering watermelon and your choice of iced tea or lemonade.

What's Cooking (A summer recipe from our Executive Chef)

Sweet Tea Pork Ribs

INGREDIENTS 6 servings

- 6 bags Black Tea
- ¼ cup plus 2 tbs light brown sugar
- Kosher Salt & Black Pepper
- 1 orange
- 2 racks Baby Back Ribs/ 2 lbs
- 1 lemon

PREPARATION

1. Empty 3 tea bags into a bowl and combine with ¼ cup brown sugar, 2 tsp salt and ¼ tsp black pepper.
2. Zest the orange into mixture.
3. Pat the ribs dry and remove the membrane from the underside of the ribs.
4. Rub the tea mixture over the ribs and place in roasting pan meat side up.
5. Preheat oven to 275 degrees.
6. Steep remaining 3 tea bags in 2 cups of boiling water for 6 minutes.
7. Discard tea bags and stir in 2 tbs brown sugar and juice of ½ the orange
8. Pour liquid into the pan, cover with foil and cook for 90 minutes.
9. Remove the ribs from oven and increase temperature 450 degrees.
10. Pour cooking liquid into a saucepan and bring to a simmer over medium heat.
11. Baste ribs with liquid and return to oven uncovered.
12. Repeat basting oven next 30 minutes till ribs are glazed and dark.
13. Reduce liquid to syrup consistency, add lemon juice.
14. Remove ribs and brush with syrup, cut and serve.

Bon Appetite



College Club Hotel – We offer 16 guest rooms for members and visitors.

College Club Dining Room - Lunch - Tuesday-Friday, 11:30am-2:00pm

Dinner - Private dinner parties provided upon request.

For reservations and general information please contact us at 781-283-2700

For updates visit us at www.wellesleycollegeclub.com and provide us your email address.

The College Club is the ideal venue for your special occasion, meeting, or celebration.

Visit our website for more information at

www.wellesleycollegeclub.com

Social and Corporate Events: Maria Tzigizis, 781.283.2706

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Meredith Purdue Photography

