



WASTE NOT, HATE NOT

Humans waste a third of their food. If all Americans without good access to food lived in the same place, it would be the biggest city in the country. Even on college campuses, hunger is a real problem: one in four students has trouble getting enough to eat each day.

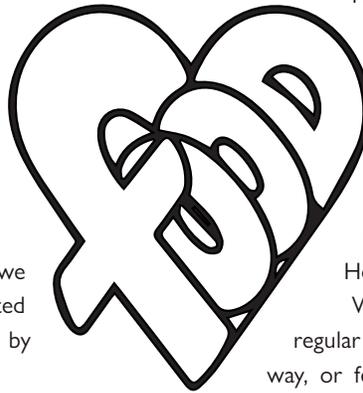
As an eating club, Terrace has always cared about food. Chef Barton Rouse took it to a new level in the 1980s when he coined Food = Love. Faced with all the hunger and hate in the world, that motto means something to us, and we think it means something to Terrans like you too.

So what are we doing about it?

About a decade ago, some members decided we weren't making the best use of our leftovers and created Fourth Course—a repurposing of food to be shared by the late evening crowd at Terrace.

More recently, we led the campus in proper composting, hauling scraps to a recycled food use facility. Most days you can find chef Emanuel Gonzalez picking fresh herbs from the greenhouse in our backyard.

While Princeton is very generous with financial aid, it's not enough to cover the full cost of an eating club. Therefore Terrace has been investing more and more each year in financial aid. Let's not let the cost of an eating club be a reason not to join Terrace. Alumni donations are critical to ensuring the Terrace experience is accessible to all. Please join us in supporting our club: <http://terracefuture.org/donate/>



After graduation, our fellow alumni are doing their part to feed the world. Here are a few examples:

Karen Sabbath '86 farms and manages education programs for **Rainbeau Ridge**, a sustainable farm in New York.

Nancy Curby '88 is a senior executive at **Feeding America**, the nationwide network of food banks.

Matt Sussman '09 now has two restaurants in Chicago: **Table, Donkey and Stick** and **Danke**.

Jeremy Chan '10 just won a Michelin star for his new London restaurant **Ikoyi**.

Chris St. John '15 just opened **Capulet** in New Orleans. How does Food = Love live on for you?

We'd love to hear from you, whether it's throwing regular dinner parties, cooking for your kids in some Terrace way, or feeding the social cohesion enabled by sharing food together. And when you're back on campus, drop by for a little food and love.

Alexander Shermansong '97 & Steve Krebs

Board Chair General Manager

PS If you want to learn more about what Food = Love meant to Barton, take a look at "Eating Ivy," an article Lisa Harper '88 wrote about him in *Gastronomica*. And perhaps be thankful our motto isn't one of Barton's other favorite lines "garnish till you drop."

WANT YOUR OWN COPY OF "EATING IVY"?

TFC is reprinting Chef Barton Rouse's 1991 iconic tome.

Pre-order at [HTTP://BIT.LY/EATING-IVY](http://bit.ly/eating-ivy)

TERRANS

FOR

FOOD

We interviewed three individuals who help define food and love at Terrace today.

→ Gladys Marin retired in 2017 after over 30 years with the club. This year she's returned as guest chef on weekends. Find out what's changed and what's stayed the same.

→ Sous chef Manuel Gonzalez shares the story of how he came to Terrace 12 years ago, and what keeps him going.

→ Current Fourth Course chair Marius Bocanu '19 gives us a glimpse into the thought process behind the late-night meal.

INTERVIEWS CONDUCTED BY LIZ YU '19

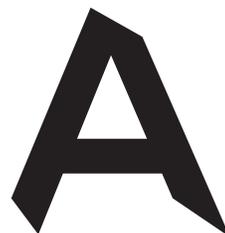
QUESTIONS BY JAMES HOLAHAN '05

PHOTOS BY LIZ YU '19





GLADYS MARIN



MANUEL GONZALEZ

Who taught you how to cook, and how did you find your way to Terrace?

I started at the club there [pointing northwest] at...what's the name...Campus Club! I came to Terrace because of Gladys. I knew her from before so she brought me over. Before that, I learned everything about cooking at Campus Club. First I made desserts, then salad, now I do everything. I've been cooking for 15 years. You never stop learning, every day I learn, and every day is exciting when I get to cook. It's nice to see everybody happy, too.

How would you describe your cooking style?

Oh, I love to cook everything.

Do you have any favorites?

No, no. Everything, I love to cook everything.

What would surprise people about what happens behind the scenes in the kitchen?

[Chuckles] It's a lot of work. No secrets other than that. But I love it, you know?

You have been with Terrace for many years. How have you seen the food culture change through the different classes?

Oh, now the food is very fancy. We have three categories now: Gluten-free, vegan, no dairy. Everything is very healthy, very good. You know, sometimes there's a little bit of fried things [gesturing towards the sweet potato fries in the hot line], but it's only a little bit. Everything else is homemade—it's all prepped by hand and that's the important thing. Those things matter. The staff is like family. It's like you're walking into [Manuel's] home!

What is the weirdest "only at Terrace" moment you remember?

There are so MANY! Reunions. I think Reunions is the best party. You get to see old faces and new faces. People from 30 years ago say to me, 'Do you remember me?' and I say, 'Of course I remember you! Do you remember me?' Christmas, too, is a good holiday. One time there was a beer competition in the taproom.

Did you win?

OF COURSE! [Laughs]. Then I went to the third floor and I slept there. You know, Terrace is #1 in everything. When you come in, the staff, the members, nobody is different, everybody feels the same.

What are three words/phrases to describe what TFC means to you?

Family. And then...food. Food is like a restaurant, it's just so good. And...love. Love the people here, the staff, everybody.



MARIUS BOCANU '19

Can you describe the inspiration behind the late-night, student-prepared "Fourth Course" meal?

First, it feels good to have a warm meal surrounded by friends at the end of an exhausting day of work. Second, we just love food and everything about it: preparing it, cooking it, sharing it, and eating it. Third, it is great to be able to provide a good meal at night rather than throwing away the food.

I understand that food sustainability is a big part of Fourth Course, using only leftover food to prepare the meals. Is this particularly challenging for menu planning?

Usually not. All it takes for a good meal is a bit of imagination and playing around with new ideas.

Do the meals served during Fourth Course differ from regular meal service?

Somehow, yes. There is less variety, but also more daring meals (vegetarian only, for example).

GREETINGS, TERRANS!



In the past week, the temperature has dropped a whole 30 degrees. Mama's bones shiver and creak as we huddle in every corner, squeezing skin on wall to temper the turn from blue to black. The light from the sun is far too weak to warm even her Solarium, only reaching a few lucky bodies that win the dreaded rat race. Lillian, the bravest of us all, makes her rounds with her plants, hands trembling as she waters their wilting frames. Mama had pumpkin ale this Wednesday.

Who would have thought that this is how we would end? Wasn't it supposed to be double bicker?

The crack in the LDR we fixed this summer suddenly reappeared. Some of us have seen the spirits of Terrans past. Our balls table is now out of commission. Tap nights? A ghost town.

But wait—

Steve just turned on the heat.

People are cheering?

Esvin's bringing out the bread?

What's that new seesaw in the backyard?

Anybody see that?

And the gumball dispenser?

Somebody's calling for a game of robo, so I gotta run. But before I go, don't worry. Mama's doing absolutely fine. Maybe even the best she's been in a while.

It's been a pleasure to serve in this position for as long as I have. For all the nights of bliss, of philosophy, of food, and of love, I am forever grateful. Stay tuned for the changing of the guard. In the meantime, let's get to clinking and drinking.

Food,

Liz Yu '19

Undergraduate President

The Grill at TERRACE F. CLUB

★ burgers — hamburger •
turkey burger •
BEYOND™ burger (vegan)

♥ hot dogs.

♥ grilled cheese sammiches

♥ grilled chicken (GF)

+ Cheese + bacon

+ bring over your choice of
toppings from the SALAD BAR!

open on weekdays @ lunch
& weekends @ brunch

FOOD = ♥

Dinner Menu
The Week of
10/1/18 -
10/7/18



PRINCETON TERRACE CLUB

V=Vegan
Veg=Vegetarian
GF=Gluten Free
D=Dairy
N=Nuts

Monday

Vegan Split Pea Soup (V) (GF)
Chicken Thigh Grille with Mustard Greens (GF)
Ground Bison Sloppy Joe Sandwich
Tofu with Sundried Tomato Sauce (V) (GF)
Flaming Battered Onion Rings (V)
Braised Brussels Sprouts (V) (GF)
Tuscan Vegetable Raviolis (Veg) (D)
Giant Chocolate Chip Cookie (Veg) (D)

Tuesday

New England Clam Chowder (D)
Grilled Chicken with Mango Habanero Sauce (GF)
Pan Fried Old Bay Crab Cake (D)
Seitan with Portabellas & Escarole (V)
Brown Rice Primavera (V) (GF)
Steamed Asparagus Spears (V) (GF)
Rotini Pasta al Pomodoro (Veg) (D)
Sweet Apple Raisin Crepes (Veg) (D)

Wednesday - POLISH NIGHT

Barszcz Czerwony (Beet Soup) (V) (GF)
Kielbasa Fasolka Po Bretonsku (GF)
Turkey Golabki (Stuffed Cabbage)
Gulasz Wegetarianski (Tofu Goulash) (V) (GF)
Nalesniki (Polish Pancakes) (Veg) (D)
Pieczone Marchewki z Miodem (Carrots) (V) (GF)
Pan Fried Potato Cheese Pierogies (Veg) (D)
Apple Kluska (Dumpling) (Veg) (D)

Thursday

Cream of Asparagus Soup (Veg) (D)
Fresh Catch of the Day*
Pulled Pork Butt with Shishito Peppers (GF)
Falafel Balls with Black Bean Sauce (V)
Cheddar & Chive Scones (Veg) (D)
Garlic Snow Peas & Mushrooms (V) (GF)
Rigatoni with Broccoli Rabe (V)
Cookie Butter Tarte (Veg) (D) (N)

Friday - MEXICAN NIGHT

Chipotle Mushroom Chili (V) (GF)
Cilantro Scallop Taco with Avocado Cream (D)
Chicken and Monterey Jack Enchilada (D)
Tofu with Fire Roast Tomatillo Salsa (V) (GF)
Mexican Style Rice (V) (GF)
Green Beans with Spicy Tomatoes (V) (GF)
Chili Relleno Casserole (Veg) (D)
Cinnamon Sugar Churros (Veg) (D)

Saturday

Vegetable Navy Bean Soup (V) (GF)
Chicken Tender Grille with Olives & Feta (GF) (D)
Barbequed Beef Brisket & Onions (GF)
Soy Chicken with Shiitake Sauce (V)
Whipped Garlic Potatoes (Veg) (GF) (D)
Roasted Cauliflower (V) (GF)
Ziti with Fennel Roasted Tomatoes (V)
Pumpkin Latte Ice Cream (GF) (D)

Sunday

Creamy Mushroom Dill (Veg) (D)
Turkey Breast with Apple Cider Gravy (D)
Fillet of Flounder Piccata (D)
Fried Tofu Bites with Kale Pesto (V) (GF)
Long Grain and Wild Rice (V) (GF)
Buttered White Shoe-peg Corn (Veg) (GF)
Short Rib Raviolis Marinara (D)
Terhune's Apple Pie (Veg) (D)

IN MEMORIAM

Arthur H. Runk, Sr. '43 Served in the US Navy during WWII. Lived most of his adult life in St. Augustine, FL, where he served as mayor from 1973–75. †

Eugene F. Corrigan, Esq. '47 First executive director of the Multistate Tax Commission. †

Jerry A. Shroder '47 Leader in advocating for racial integration at Princeton during his undergraduate years. (Princeton's first African-American students arrived on campus in the fall of 1949.) †

Edmund F. Baxter, Jr. '53 *55 Chemical engineer in the oil and gas industry. Active in his Roman Catholic church in Dallas, TX, and worked at a bookstore after retiring from corporate career. †

Lincoln P. Brower, PhD '53 Entomologist and ecologist who was considered one of the world's foremost experts on the monarch butterfly.

Richard Franklin Moss '54 Resident of Ridgewood, NJ.

L.S. (Jerry) Kurtz, Jr. '56 Practiced law in Anchorage, AK; the Alaska Supreme Court's first clerk upon its inception in 1959. Hobbies included playing trumpet and flying his airplane. †

Jerome J. Sussman '56 Practiced entertainment law in New York and Los Angeles. †

John A. Zoltewicz, PhD '57 Professor of chemistry at the University of Florida for 40 years. Active in his church in Gainesville, FL, and volunteered at the local public library.

Winfield W. Foster '58 Practiced law in San Francisco and Palo Alto, CA. Attended his 60th Princeton Reunion shortly before his passing.

Alan D. Romberg '60 Veteran of the US Navy. Expert on US–China relations who worked for the State Department and later the Stimson Center.

Gerald W. O'Neill '61 Resident of West Chester, PA. †

Douglas F. Bauer '64 Practiced corporate law in New York before retiring to Princeton/Lawrenceville. Bibliophile and collector of rare books. Mr. Bauer and his husband, Louis Rossi, were the first same-sex couple to be married in Lawrence Township, NJ.

Stephen C. Masters '64 Served in US Army Reserve. Worked in banking and communications consulting in the Philadelphia area before retiring to Maine with his wife for the last 15 years. †

† Supporter of Terrace

WE'RE EXCITED TO HOST THE GREAT CLASS OF 1969
BACK FOR THEIR 50TH REUNION!

GEORGE STERN, ALAN MEYER, AND DAN HARMON ARE
ORGANIZING A LUNCHEON AT THE CLUB ON REUNIONS FRIDAY.
WE OWE OUR STATUS AS THE FIRST OPEN, NON-BICKER CLUB TO
THESE TIGERS. BE ON THE LOOKOUT FOR MORE DETAILS.

NOTABLE ACHIEVEMENTS

Jordan Roth '97 won a Tony Award this year for *Angels in America*.

Eva Hagberg Fisher '03's first book, *How To Be Loved: A Memoir of Lifesaving Friendship* will be released in February, 2019.

Adam Nemett '03's debut novel, *We Can Save Us All*, was published in November, 2018.

Jeremy Chan '10's London restaurant Ikoyi was awarded a Michelin star in October.

This past August **Chris St. John '15** opened his restaurant Capulet in New Orleans.

Annabel Barry '19 was awarded the George B. Wood Legacy Junior Prize for exceptional academic achievement during her junior year.

Leora Eisenberg '20 was selected as an international Streicker Fellow. As one of last summer's Streicker Fellows, Eisenberg interned at the Eurasia Foundation of Central Asia in Almaty, Kazakhstan, where she researched differences in income and career choice between students of Russian- and Kazakh-speaking schools.

If you have recently achieved something, or you know of a fellow Terran who has, let us know at info@princetonterraceclub.org and we'll publish it in the next newsletter.

MENTORING EVENT: DISCUSSIONS WITH TERRACE ALUMNI IN CAREERS ATYPICAL FOR PRINCETONIANS

Young alums and others, please join us for a mentoring and networking event on **Wednesday, December 5th**, at 6pm.

Listen to Terrans from the classes of 2008–2013 share information about how they reached the current point in their careers in writing, the arts, and nonprofits—and meet fellow alumni in similar fields.

LOCATION:

The Beast Next Door Cafe and Bar
42-51 27th St
Long Island City, NY 11101

(ONE BLOCK SOUTH OF QUEENSBORO PLAZA SUBWAY STATION ON THE N/W/7 LINES.)



REUNIONS 2018 RECAP + 2019 TEASER

Reunions is a special time for Princeton alumni to relive some of their best years. While I like to think that the best years of our lives are yet to come, taking a much-needed break from the demanding, sobering schedule that adulthood brings is an invitation that few Princetonians refuse. Every spring, thousands of alumni return to their stomping grounds—known to many as the beloved “Orange Bubble”—to reconnect with old friends, stroll down Nassau or Prospect Street and immerse themselves in a happy nostalgia. Even those mildly interested in Princeton traditions feel the urge to cheer on fellow Tigers during the P-rade, watch the resplendent fireworks color the evening sky with gorgeous glitter, and soak in all of the positives that Princeton has to offer. For a weekend each year, we get to trade in our normal attire for all things orange and black, cheer for Old Nassau and commemorate some of our prime years.

Here at Terrace, the fierce pride may not always be so apparent, but the love is ever-present, in its usual laid-back, *über*-chill form. This past Reunions saw alumni live out our cherished motto, Food = Love. As is customary, attendees enjoyed both in spades. The weekend started off with a round of thoughtful discussions that focused on personal initiative in the wake of sweeping political and sociocultural change, as well as the #MeToo movement’s presence on Princeton campus. TFC alumni also read from their forthcoming books. Live music from the likes of Arc, Bombrasstico, Sensemaya, Golden Record, and many

other bands provided a relaxing ambiance for some, while others enthusiastically danced on the lawn until sunrise. Alumni, current students, and guests all intermingled, comfortably posting themselves throughout the house and swapping postgrad stories. Reunions weekend at Terrace wrapped up quietly, and Terrans dropped by the eating club one last time for bagels and heartfelt goodbyes.

So what’s in store for next year’s Reunions? Lots. Food, drink and music will still be the core experience, but we’re making a few changes. We’re trading in the Teach-In for a Taste-In. We’re looking for heavy hitters in the culinary industry to talk about gastronomy, culinary theory, and food sustainability. Keeping with our motto Food = Love, we’ll have food samples for attendees.

We’re also trying our hand as art patrons (not Medici-style, however, so no need to worry about strong-arm tactics). Terrace will fund an art installation, created by Terrans for Terrans, that must be completed by Reunions 2019. Anyone interested in pitching an idea for an installation or learning more about this opportunity should contact me at ehi.uzo@gmail.com.

We’re looking forward to creating a spectacular Reunions, Terrace-style. We hope you’re ready.

Food = Love,

Uzo Ehi '13

TFC Reunions Chair

Keep an eye out for information about Reunions 2019 starting in February. The theme of the Spring 2019 newsletter will be club renovations through the years.

Please join the board and fellow alumni in supporting Terrace Club: www.PrincetonTerraceClub.org/donate

PRINCETON TERRACE CLUB

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Princeton Terrace Club welcomes alumni volunteers of all ages and interests. If you are interested in volunteering or attending an upcoming Board meeting, please contact our Alumni Relations Committee at info@princetonterraceclub.org.