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THE REBEL YELL

A toast to UNLV, Wine Club that is

by Rick Nielsen

The UNLV Wine Club hosted its third food and wine pairing Feb. 4, in the Sam Boyd dining room in Frank and Estella Beam Hall. Nearly 100 Wine Club members attended, although non-members could attend for \$7.

Three special guests helped conduct the event, all of whom could be considered experts in the wine field.

Angelo Tavernaro, head sommelier at Ceasar's Palace Court restaurant for the past seven years and a UNLV hotel college alumna, spoke at length about the importance of correctly matching food with the proper wine.

Also present was Tommy Thompson of Eagle Vineyards, a local wine distributor.

"The Wine Club gives students the opportunity to learn about wine, whether they are hotel students who are pursuing careers in food and beverage, or just interested in becoming knowledgeable about wine," Thompson said.

"The philosophy of the Wine Club is that experience is the best way to learn," said Wine Club President Solomon Ets-Hokin, a senior hotel major,

"The club is designed to learn more about the grapes, the countries they come from, and of course the skills of tasting and judging."

Najib Chouafi, Sommelier at Le Montrachet in the Hilton, also attended the pairing.

Tuesday's pairing featured grilled fennel with olives and olive oil vinaigrette as the first course. It was paired with Mastroberardino Avellano, a delightful Italian ruby red wine to compliment the olives and vinaigrette.

Next up was a delicious dish of chicken croquettes with roasted red pepper cream sauce, complimented nicely with, Carmenet Sauvignon Blanc Reserve, an exceptional varietal from Sonoma California.

The third course was a bowl of lamb stew with a fresh mint creme fraiche, served with Undurraga Special Reserve Cabernet Sauvignon, a very hearty Chilean wine, rich in blackberry flavors and depth.

The final course was perhaps the most mouth-tingling of all as it offered a fresh pear slice covered with gorgonzola canape (a distinct blue cheese) and capped with crushed walnuts. This was paired perfectly with Fonseca Bin#27 Port, a



photo by Kimberly McGee

The UNLV Wine Club learns the importance of correctly matching food with the proper wine.

wine that is fastly becoming more popular in the United States. The combination of the gorgonzola and the port created a sensation uncommon to ordinary dessert courses.

Currently the club has about 150 members. The cost to join is \$20 for the year, or \$15 for the rest of the semester.

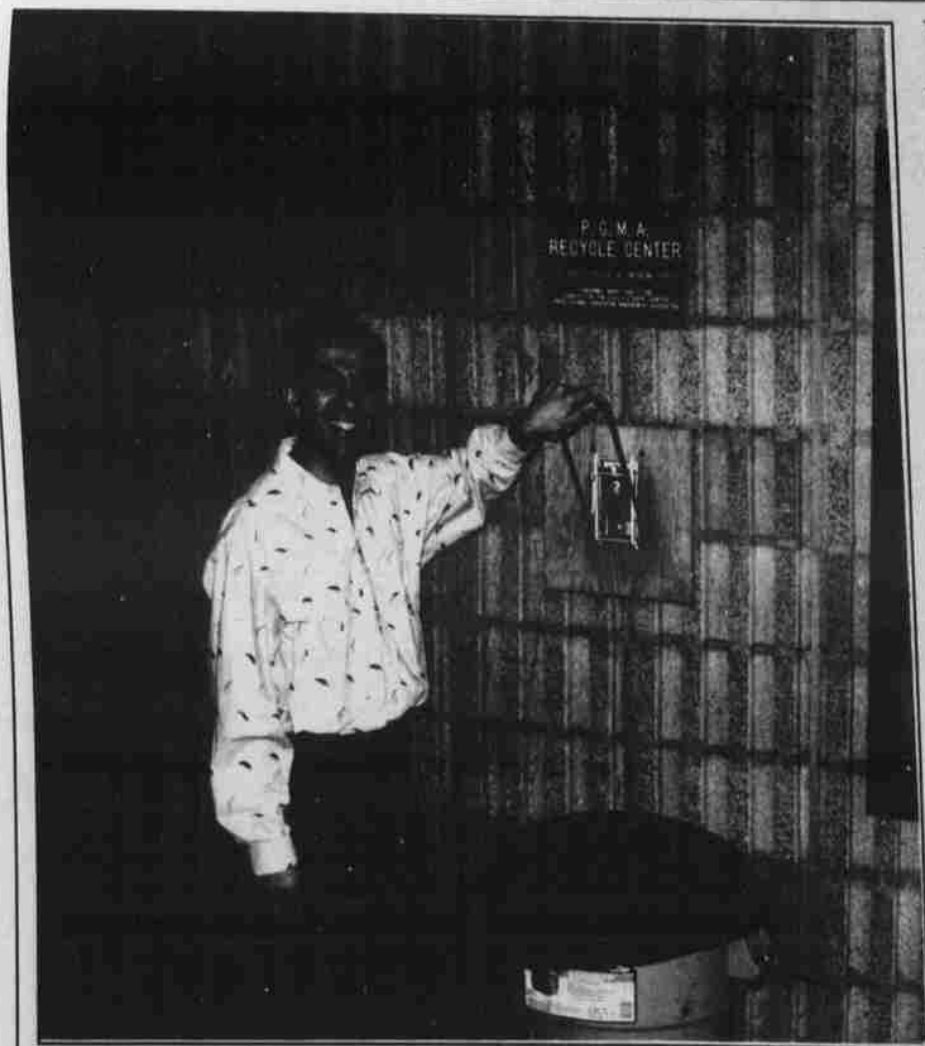
"The Wine Club has grown tremendously in the past two

years in part because it serves business interests as well as cultural interests. The nice thing about the Wine Club is that a lot of the members are involved and help out in the functions," said Donald Bell, the club advisor.

"We like feeling like we're contributing," said Thompson, "wine is a subject that can be very confusing."

"The fundamental purpose of wine is to be consumed with food, that's why our food and wine pairings are so ideal for learning," said Ets-Hokin.

The Wine Club meets twice a month and the next meeting or tasting is Tuesday in the Sam Boyd dining room in Frank and Estella Beam Hall. The next food and wine pairing will be April 27.



Student crushes can at the PCMA recycling center in Beam Hall.

photo by Kimberly McGee

Every little can counts

PCMA Recycles

by Rick Nielsen

Sometimes it is not the magnitude of an idea that makes it a worthwhile undertaking. The Professional Convention Management Association's (PCMA) recycle center is just such a venture.

PCMA is a nationwide organization whose main purpose is education and experience in the convention and trade show industry. UNLV has about 38 members that were unable to attend last year's national convention in Boston.

Former PCMA Jeff Abodeely started the one garbage can collection center last April, in hopes of helping to raise money for the PCMA annual national convention.

"I want to stress two things. First, we are raising money, but more importantly we're making it convenient for students to recycle," Abodeely said. He said students really want to do their part, but it's not always convenient and that thwarts good intentions.

The PCMA Recycle Center is located on the ground floor of Beam Hall next

to the Hotel Association Office. It even has a can crusher mounted on the wall above it to accommodate more cans, although not all students take the time and limited effort to utilize it.

A sign was made by the Physical Plant after approval was granted by the dean of Business and Economics, Norval Pohl, and dean of Hotel Administration, David Christianson to so as to alert passersby that this was not just a trash can.

The profit earned by the recycling effort has decreased as a result of falling aluminum prices. When PCMA began recycling, aluminum was at 38 cents per pound, now it has dropped to 24 cents per pound.

Nonetheless, the effort helped pave the way for nine PCMA members to make it to this year's national convention held in Hawaii last month. Professors Patti Shock and M.L. Smith also attended.

PCMA appreciates everyone's support. "We're looking to expand. Thanks to the president of the Hotel Association, Hugh Carter donating the garbage can, our only investment was the can crusher," Abodeely said.