

Highlights

Brooklyn College Faculty Circle

A Taste of Tuscany: 14th Annual Wine Event

Over 25 ebullient Faculty Circle members and guests were treated to a superb Tuscan wine tasting hosted by our own provost Bill Tramontano on Thursday, April 29th. Bill, a life long wine enthusiast and oenophile brought the enraptured crowd through a guided tour of the Tuscan wine country by introducing us not only to the area, but to a sampling of seven of its outstanding wines. Aided by a map of Tuscany, we were whisked away to the magical land of the Tuscan sun. At Bill's request, the wine was complemented with a superb Pecorino Toscano Stagionato as well as an exciting Tuscan chestnut honey. The tradition is to serve wine with honey drizzled over the cheese.

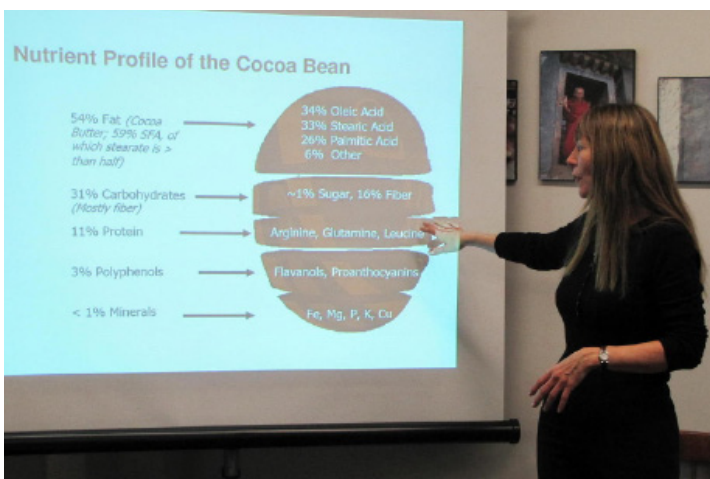
The tasting consisted of one white and six reds. Reds heavily predominate in the Tuscan region. I've included my personal tasting notes. The seven flights were, in order of tasting:

Fontaleoni Vernaccia di San Gimignano 2008 - This Vernaccia is a dry, crisp, lively white that I found refreshing and pleasing to the palate. This is a perfect wine to drink on a long, hot summer's day; which I did when in Italy two years ago.

(Cont. on page 3)



It's not just Beans -It's Cocoa: Food of the Gods



On February 17th, faculty and staff indulged in the food of the gods—cocoa. This Chocolate Tasting event was held in the Brooklyn College Faculty Lounge. The aroma was tantalizing and the display of chocolate was alluring. Before the guests wet their palates, Professor Roseanne Schnoll, PhD, RD, CDN, of the Health and Nutrition Sciences Department conducted an informative and interactive presentation on the history of chocolate and its nutritional value in variant forms. Beginning with cocoa's fertile pod in Central America, we explored its introduction to Europe's trading and manufacturing of the chocolate liqueur during the Industrial Age.

In its rich history, cocoa played an important role in the social and religious lives of Mayans and Aztecs. Rulers, priests and wealthy merchants savored the drink since it was highly expensive and

(Cont. on page 3)

Scaling the Heights: Brooklyn Walking Tour

On the morning of May 1, 2010, several members of Faculty Circle and their guests met on Clark Street in front of the once acclaimed Hotel St. George for a walking tour of the city's first formally designated historic district, Brooklyn Heights. The weather was gorgeous - sunny and warm - and the company very congenial. In attendance were Zavi Baynes, Bertram Gunn, Fran Hess, Bob and Mary Oliva, Connie DiGeronimo and Denise Flanagan.

Our tour, led by professional guide Harry Matthews, included buildings of architectural interest, streets and homes of famous residents, and an overview of the area's history - including changes from early Dutch times to the present. One of our stops was a Chase Bank whose beautiful interior was copied from an Italian palazzo. We all guessed, correctly, that the bank was built prior to the stock market crash of 1929. We strolled the famous promenade and looked over the new waterfront park being built on former commercial piers.

A highlight of our trip was a stop by the



First Unitarian Church of Brooklyn Heights where the sacristan invited us in for a visit. The church was a beautiful surprise, with the glory of Tiffany stained glass windows contrasting with the simplicity of the interior.

At the end of the three hour tour, our guide took us to busy Montague Street to enjoy the various street markets, shops and restaurants. The activities ended with a round-table luncheon at La Traviata Ristorante on Montague Street, where the servings were so generous, we had enough left over for our Saturday dinner.

The event was a great deal of fun and a lovely way to spend a beautiful day. We all look forward to our next Faculty Circle walking tour - which part of Brooklyn will be next?

By Denise Flanagan

A Message from Faculty Circle Co-Presidents

This was truly a busy and exciting semester for Faculty Circle. Our events captured the fancy of many BC members who told us how much they enjoy the variety of events held each year.

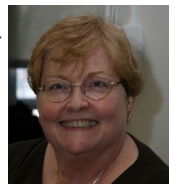
The chocolate tasting was a real treat. Professor Roseanne Schnoll gave a presentation on the history of chocolate and its place in our culture. She presented a wide range of facts, tables and general information about dark chocolate and its health benefits. It was wonderful to know that we can now eat dark chocolate (in moderation) without guilt. Who knew that there was real scientific data to show that moderate consumption of 70% cocoa dark chocolate was found to lower cholesterol and blood pressure in three weeks? After Dr. Schnoll's presentation we were treated to a taste of a wide variety of dark chocolates from the US and abroad - some with exotic flavor partners like garlic, mushrooms and bacon.

Have you been enjoying the art exhibit in the Faculty Lounge? The exhibit opened on February 24 with abstracts by Joe Loguirato, a designer in the BC Office of Communication Services. Joe's works add a wonderful new ambience to the Faculty Lounge. The expressive shapes, forms, and colors and the avant garde names that Joe chose for each piece caught the attention of all who viewed them. It was a great opportunity to meet the artist and get his perspectives on his work and reasons for exhibiting the abstracts. Persons

wishing to speak with Joe about his paintings can contact him at the Office of Communication Services, Ext. 5163. The exhibit will remain in the lounge through the end of Spring semester.

The 14th Annual Wine Tasting, held on April 29, hosted by our Provost William Tramantano, featured wines from the Tuscany area of Italy. Dr. Tramantano is a lifelong oenophile who knows wines and loves to tell others about them. Tuscany is home to some of the world's finest red and white wines. Dr. Tramantano described each wine and provided anecdotes about the region, the farmers who grow the grapes, and the harvesting and fermentation process. How much fun it is to get all the inside stories about the wines while sampling them!

Faculty Circle sponsored a tour of Brooklyn Heights that everybody is talking about. An experienced Guide took us on a walking tour of Brooklyn Heights. This historic district has Greek revival townhouses, magnificent churches and views of New York Harbor and Manhattan Skyline that beat any postcard for sale in the City. The tour was so popular that we already have requests from members to sponsor a Brooklyn walking tour each year.



(Cont. on page 4)

WINE TASTING CONT.



Le Fonti Chianti Classico 2007 – Chianti is made from the Sangiovese grape, which is the main grape of central Italy. This Chianti seemed a tad rough and unbalanced at first but became softer and quite pleasant. It has a medium color, a short nose and an adequate finish.

Dei Vino Nobile di Montepulciano 2006 – The Vino Nobile had some real depth and complexity, and paired well with the Pecorino. I picked up cherry and perhaps even blueberry notes with a nice finish. It was not as big as I thought it would be but had good structure and sufficient body.

Mocali Rosso di Montalcino 2008 – A baby Brunello, as it is sometimes called, possessed a fine minerality, a softness and balance that was very enjoyable. I picked up modest cherry notes and smooth tannins. This is a delicious Sangiovese wine.

San Filippo Brunello 2004 – I very much enjoyed this wine. It is softly elegant, well structured with a long luscious finish. I picked



up deep berry flavors and even some hint of citrus; stupendous as a pairing with the Tuscano Stagionato and chestnut honey.

Sofficone di Vincigliata Toscana IGT ("Super Tuscan") 2007 – A ruby red color, cherries and spices, mid to full-bodied, nice acidity, fine tannins. Super Tuscans are wines that do not follow the traditional blending laws of the region and can be blends of other grapes, especially Cabernet Sauvignon. I found this wine to be very enjoyable and perhaps the least "Italian."

Travignoli Vin Santo del Chianti Rufina Riserva 1999 – Very appealing, relaxed yet with lively sweetness. The iconic Tuscan dessert wine.

We are looking forward to Bill's next wine tasting which may take us to the northeastern area of Friuli, the home of many outstanding Italian wines. In contrast to Tuscany, Friuli is known for its outstanding whites.

Many thanks to Bill for his excellent and exciting presentation of some of Tuscany's finest wines.

By Robert Oliva

CHOCOLATE TASTING CONT.



currency for trading as well as an ancient medicinal remedy. Contemporary researchers discovered several health benefits of dark chocolate including:

- Lowering the risk of cardiovascular disease
- Decreasing high blood pressure moderately
- Increasing blood flow to the brain
- Reducing stress
- Protecting skin significantly from UV Rays
- Improving insulin sensitivity



Unfortunately, ingredients such as milk, eggs, caramel, nuts and sugar simply add calories. Professor Schnoll recommended that consumers read the nutritional labels on products to determine if cocoa solids or chocolate liqueur is listed as the first ingredient. To our delight the session concluded with the sampling of an assortment of delectable dark chocolate.

By Zavi Baynes

PRESIDENTS' LETTER CONT.

At the end of the year party on May 13 from 12:30 to 2:00, we conversed, ate and had a good time. At this event, we also gave back to Brooklyn College by holding a raffle to raise money for scholarships for needy students and funds to buy books for the Library. The "agenda" consisted of an entertaining fun-filled raffle and wine auction with some "cool" prizes for those who had the lucky tickets. We reflect joyfully on a successful year and wish you have a great summer!

Irwin Weintraub and Denise Flanagan,

Co-Presidents - Faculty Circle

Newsletter Staff

Dr. Robert Oliva, Editor
Zavi Baynes, Assistant Editor
Jessica Jones, Design Editor
Prof. Phil Gallagher, Photographer

Notes on Retirees

Faculty Circle was saddened to learn of the passing on March 29, 2010, of long-time board member Adele Horowitz, 80. She had not been well in recent years. Adele was a Honorary Board Member because of her many years of devoted and dedicated service to Faculty Circle, including lots of baking for our former semiannual Scholarship Bake Sales as well as keeping a scrapbook as historian for the Circle. She is survived by her husband Murray M. Horowitz, Professor Emeritus of History at BC. A few years ago, Murray passed along to the Circle one of Adele's marvelous scrapbooks of Circle events that she and Murray regularly attended. Murray is author of Brooklyn College: The First Half-Century (Columbia University Press, 1981). Murray resides at: 150 West End Avenue, New York NY, 10023-5745.

Faculty Circle Officers

Co - Presidents

Irwin Weintraub '10 Denise Flanagan '10

1st VP Anselma Rodriguez '10

Treasurer Edythe Rosenblatt '11

Corresponding Sec'y/Editor Robert Oliva '11

Recording Sec'y Chris Dunbar '10

VP Membership Zavi Baynes '10

VP Fundraising Martha Corpus '11

VP Programming Connie DiGeronimo '11

Brooklyn College Faculty Circle
Brooklyn College
2900 Bedford Avenue
Brooklyn, NY 11210-2889

Place
Stamp
Here