

# ICLRU UPDATE

INSTITUTE FOR CONTINUED LEARNING, ROOSEVELT UNIVERSITY

## WHAT'S UP AT ICLRU?

Well, the first week of study groups is completed; the Health Seminar on September 14th was a success; and, the White Pines Field Trip on October 6th is full and ready to go.

But don't worry, ICLRU is busy lining up more activities for you.

For instance, in the near future we will be sending out information about a Paul Green presentation at RU, and about our Oktoberfest celebration. Both events will be in late October.

And, we're making plans for the annual ICLRU Holiday Party, which will be in early December.

**CHECK FUTURE UPDATES FOR MORE INFORMATION**

### THIS WEEK'S UPDATE

In this issue:

- What's Up at ICLRU? 1
- Notes From the Center 1
- Lunchtime Programs 2
- Things To Do 2
- Explore Italian Cooking 2-3
- Finding a Way Forward 4

### SEPTEMBER 21, 2012



*R.U.'s Cafeteria Hours:*  
*Mon-Thurs. 8:30 am until 8:00 pm*  
*Closed Friday*

*The busiest Lunch Rush is the 15 minutes from Noon to 12:15.*

*You'll find that if you avoid that quarter hour, then service will be quicker.*

## NOTES FROM THE CENTER

**Seats are still available in several study groups and you can still register for them either [online](#) or at the center.**

**Study group room assignments can be found at this [link](#). The easiest thing to do is carry a copy with you.**

**IF YOU ARE, OR WANT TO BE A COORDINATOR: START THINKING ABOUT YOUR WINTER STUDY GROUP PROPOSALS—DUE 10/30**

**INSTITUTE  
FOR  
CONTINUED  
LEARNING,  
ROOSEVELT  
UNIVERSITY**

1400 Roosevelt Rd  
Rm 316  
Schaumburg, IL  
60173

**ICLRU Center**  
Hours: Mon-Thurs.  
11:30am –1:00 pm  
Tel: 224-523-6497  
Email:  
[Officemanager@  
iclru.org](mailto:Officemanager@iclru.org)



*Chef Dave Essau  
Dave's Specialty Foods*

**LUNCHTIME PROGRAMS**  
11:45 am—12:45 pm

**PLATO'S PLACE**

Wed., Sept, 19, in Rm. 330  
This week we'll have the moderator's  
previously undisclosed topic of choice.

**TUESDAYS WITH COMPUTERS**

Each week at 11:45 to 1 pm in Rm. 373  
Learn to use e-mail, or a popular pro-  
gram. Get help from our knowledgeable  
volunteers on your own laptop or note-  
book, or a school computer.



Friendship Village  
of Schaumburg

**"Life is Better  
Among Friends"**

Exclusive Sponsor  
of ICLRU's  
Winter Lecture Series.

Visit them at:

[www.friendshipvillage.org](http://www.friendshipvillage.org)

**THINGS TO DO**

**Chef Dave Esau, of "Dave's Specialty Foods"**, the Mount Prospect-based catering service will be the **Keynote Speaker on Oct. 1** at 7 pm at Our Saviour's Luther Church, in Arlington Heights, for the 2nd Annual Green Festival. Members will recall that Chef Esau was a guest speaker last year at ICLRU's Winter Lecture Series, sponsored by Friendship Village. For more information on the upcoming event "Healthy Food for Healty Living, [visit this link](#).

October 28 at 3 pm, International Pianist, Eric Himy, will perform at Forest View Educational Center, 2121 S. Goebbert Rd., Arlington Hts. For tickets call 847-253-0282 or 847-718-7702 sponsored by the Northwest Suburban Community

Concert Association and District 214  
Community Education.

**Want to have fun and learn some authentic Italian cooking skills? Try the classes at Piatti Pronti Restaurant and Culinary School taught by Chef Lucia** in Arlington Heights. Some of the class offerings are listed below, but there are more on the website at [http://  
piattiprontiblog.com/pizza-  
birthday-parties/](http://piattiprontiblog.com/pizza-birthday-parties/) Chef Lucia will accommodate groups of 8-20.

Twenty ICLRU members participated last Saturday and had a wonderful time making three kinds of pasta and three sauces. See page 3 below for more classes and pictures.

INSTITUTE  
FOR  
CONTINUED  
LEARNING,  
ROOSEVELT  
UNIVERSITY



*...because learning  
is a lifelong  
experience*

---

[www.ICLRU.org](http://www.ICLRU.org)

---



*Your  
Center Manager,  
rolling out fettuccini  
(Chef Lucia is in the  
middle background)*

## EXPLORE ITALIAN COOKING

There are many items that you can learn to make at Piatti Pronti Restaurant and Culinary School. Some of the classes and per person costs are :

Appetizers & Canapés—2.5 hrs. \$65.00 The next time you have guests over you will wow them with these.

Let's Bake Bread—2.5 hrs. \$55.00 Scones, Biscuits, Flatbreads, Pitas and more.

Italian Sausage Making Class—1.5 hrs. \$55.00 Learn how to season, mix and fill Italian Sausage, then throw some on the grill to enjoy. If you would like to purchase some to take home you will need to place your order for how many pounds when you register for the class. Get ready for fall bar-b-q with your own homemade sausage in the freezer.

Art of Ravioli Making —1.5 hrs. \$55.00 Learn how to make pasta dough from scratch. How to roll out the dough by hand or machine. You will create unique designs of ravioli with either cheese, meat or vegetable fillings or a variety and then cook up a few to taste. You will go home with some to enjoy at a later date.

Art of Pizza Making Class—1.5 hrs. \$50.00 Learn how to make a pizza from scratch. You will assemble the dough, make and bake a pizza that you will sit down and enjoy. You will leave with a basic understanding of how to make dough and you will take some home to try at your leisure.

Couples Date Nite (Hands On)—3.5 hrs. \$135.00 per couple 4 Course Dinner...Pizza with béchamel sauce, salami, roasted red peppers & arugula, Butternut Squash Soup with Cinnamon Cream & Shallots, Pan Seared Fish white wine and Lemon Butter, Chocolate Panna Cotta with Balsamic Glazed Cherries

Basic Knife Skills & Sauces— 2.5 hrs. \$65.00 The Vegetables & Herbs you have cut will be incorporated into sauces and pesto and served over pasta for you to enjoy at the end of the class!

Young Chefs Class —2.5 hrs.. \$60 one session, \$100 two sessions, \$135.00 for all three sessions This class will center around learning basic knife skills, and making comfort foods, seasonal vegetables, breads and desserts. By the third session the young chefs will sit down to a four course meal and maybe even invite their parents to lunch . Ages 12 – 16

If you would like to organize a class of your own 8 people minimum...the restaurant would be glad to incorporate it into their schedule. Call 847.342.8444 to discuss the particulars.



*Joan Reisen, Molly Sullivan, Sue &  
Tom Gavigan, Marlene Brusko and  
Anita Brandes — cooking is serious  
business!*

INSTITUTE  
FOR  
CONTINUED  
LEARNING,  
ROOSEVELT  
UNIVERSITY



*...because learning  
is a lifelong  
experience*

---

[www.ICLRU.org](http://www.ICLRU.org)

---



FINDING A WAY FORWARD



Join the members of Clare Oaks Retirement Village for an evening of reflection, song, and prayer to celebrate our values as Americans as we move through this season of damaging, partisan politics.

In this time of uncertainty and fear, let us unite in a renewal of our belief in each other. Let us reflect on the vision of those who came before us and the witness they gave to make a better world.

Monday, October 1 at 7:15 p.m.

At "The Center"

801 Carillon Drive, Bartlett, IL

Ph. 760-837-8044

Featuring the Bartlett International Chorus