

AUTUMN SOCIAL PROGRAMME 2021

Sake Flight!

Wednesday 29 September

Acacias, London Road, 5.30pm

To celebrate the first in-person event, why don't we start where we left off at the beginning of the pandemic in 2020 with a hint of Japan, which hosted two iconic sporting events, the Olympics and Paralympics, that showcase the human spirit? In this event, we will taste six magnificent sakes from Japan and one Japanese-style vodka (shochu). Small snacks will accompany the drinks. **Reservations** to Jonathan Mitchley j.mitchley@reading.ac.uk.

Payment to confirm your booking will be taken the week beginning Monday 20 September. You can pay (£15 per person) by online bank transfer, or by card to the SCR Office or Wine Shop in Park House. Email scr@reading.ac.uk for details. Please reference your bank transfer 'Surname/Sake' so that we can identify it.

Organisers: Jonathan Mitchley and Nandini Vasudevan.

Sloe-picking walk & pub lunch

Sunday 17 October

Meet 10.30am at the Calleva Arms

Sloe ramble followed by pub lunch at 1.00pm at [The Calleva Arms](#) which has ample parking.

Come for a sloe-picking ramble, with botanist, Dr Jonathan Mitchley, aka Dr M and aficionado of anything sloe! Children welcome – gloves encouraged to pick sloes safely without the pain and injury! Sloes will be used to make gin for a tasting in 2022.

Bookings to Charlene McGroarty in the SCR Office (scr@reading.ac.uk).

Organiser: Jonathan Mitchley

Volcanic Wine Tasting

Wednesday 27 October

Acacias Lounge, London Road, 5.30-7.30pm

Volcanic soils can vary significantly in structure and composition. However, they typically have a unique richness of minerals. Some volcanic terrains have been used for the cultivation of vines and production of wine for centuries and millennia. They arguably have unique properties that make their wines special, at least for their evocative power. Volcanic wines have long been debated and have attracted interest and curiosity. Of course, the wine business needs images that can help to differentiate products and to attract the consumers. How much hype and how much reality is there? Let's try some of these wines in the attempt to investigate this fascinating dilemma.

Please note a maximum of 20 people can attend this tasting so early booking is advisable.

Bookings with payment (£20.00 per person) by bank transfer or card in the SCR Office or Wine Shop (scr@reading.ac.uk). Bank details from Charlene McGroarty.

Organiser: Giuseppe Di Fatta, Wine Steward

DIY Sushi (Virtual)

Friday 12 November, 6.00pm

There is a common misconception about Sushi; that Sushi has to be made with fresh sashimi (raw fish). This is ONLY one type of sushi. There are so many different types of Sushi found in Japan and the real meaning of Sushi is actually 'vinegared rice' which is the important base for most Sushi.

In this cooking session, you will break free from your preconceptions of sushi! We will make sushi in a very creative way - depending on your imagination, creativity and adventurous mind of course! No skills are needed except for cooking rice in the Japanese way - which I will demonstrate. You will just need to buy the ingredients which you want to eat with the vinegared rice. If you are vegetarian, you can use cheese, cucumber, lettuce, tofu, sweet corn, etc., and for those who like meat, you can bring prosciutto, sausages, slices of roast beef etc. And of course, pescatarians, you can use smoked salmon, smoked mackerel, vinegared herring, cooked prawn, crab meat, a tin of tuna or even fish fingers! **Details of equipment and essential ingredients will be sent out to those who register.**

Bookings to Charlene McGroarty in the SCR Office (scr@reading.ac.uk). Organiser: Meiko Murayama

Farewell Wine Tasting

Wednesday 17 November

Acacias Lounge, London Road, 5.30pm

Please join us to say farewell to Giuseppe di Fatta, our Wine Steward, who is off to Bolzano! We are terribly sorry to see Giuseppe go but would like to wish him all the best on his new adventure with copious amounts of wine!

Bookings with payment (£20.00 per person) by bank transfer or card to the SCR Office (scr@reading.ac.uk). Bank details from Charlene McGroarty.

Please note a maximum of 40 people can attend this tasting so early booking is advisable.

Organisers: SCR Committee Members

Festive Arts & Crafts Market

1 December, 5.00-8.00pm

Park House Meadow Suite, Whiteknights Campus

As we resume on campus events, we are happy to announce that we are once again going to host an SCR Festive Arts and Crafts Market on 1 December in the Meadows Suite of Park House.

To increase the space and comfort of the market stall and attendees, we have moved the venue to the Meadow Suite, a large open-plan space in Park House, in the middle of the Whiteknights campus.

The stalls (tables) are £15.00, with the price reflecting the change in venue, larger space for vendors and visitors. It is a fully accessible space on the ground floor of Park House, and we are happy to provide information about loading/unloading and car parking for vendors. It is a community-oriented fair, so is open to local community and University-linked vendors.

Stall reservations to SCR Office (scr@reading.ac.uk). Price per stall is £15.00 payable in advance by bank transfer or card to the SCR Office. Bank details from Charlene McGroarty.

Car parking permits available for vendors and the area will be available from 4.00pm for set-up.

Organiser: Sarah Cardey (s.p.cardey@reading.ac.uk)

Christmas Sloe Gin Tasting & other Seasonal Festivities

Wednesday 15 December

Acacias Lounge, London Road, 5.30pm

£15.00 per person

Join us in Acacias for a welcome return of the SCR infamous Sloe Gin tasting, this year accompanied by seasonal music and other festivities!

Bookings with payment (£15.00 per person) to Charlene McGroarty in the SCR Office (scr@reading.ac.uk).

Please note a maximum of 25 people can attend this tasting so early booking is advisable.

Hosts: Jonathan Mitchley and Nandini Vasudevan

Spring 2022 dates for your diary ...

Wednesday 12 January: New Year Wine of the Month

Hosts: Jonathan Mitchley and Francesco Tamagnini

Friday 21 January: Burns Night

Hosts: Rob Jackson and Nandini Vasudevan.