

Join Us for Our April “Virtual” CUC Breakfast!

Wednesday, April 28, 2021
7:20 am - 8:30 am (Program at 7:30)

**Some Call it Green Tech. Others Call it Clean Tech.
We Call it CE-CERT!**



Presentation By:
Matt Barth

Professor and Yeager Family Chair of Engineering
Director of CE-CERT

So many aspects of our lives, planet, and economy are changing for the better as a result of advances in clean, green, and sustainable technologies. Few places are more at the forefront of that cutting edge than the Bourns College of Engineering Center for Research and Technology, or CE-CERT.

Now in its 29th year, CE-CERT conducts research that includes smart power grids, gps mapping systems, solar energy, vehicle emissions, and alternative fuels. Their presence and on-going partnership with the California Air Resources Board was a major factor in the decision to relocate CARB's Southern California Headquarters to Riverside. Join the CUC on April 25th as CE-CERT Director Matt Barth, will talk about some of the exciting research, as well as industry and government partnerships taking place at CE-CERT and how they may change our lives in the near future.

Professor Matt Barth joined the UCR faculty in 1991. He received his B.S. degree in Electrical Engineering/Computer Science from the University of Colorado, and M.S. and Ph.D. degrees in Electrical and Computer Engineering from UC Santa Barbara. In addition to serving as the Director of CE-CERT, Barth leads the Transportation Systems Research group, which focuses on applying engineering system concepts and automation technology to Transportation Systems. In 2007, Dr. Barth was named the Yeager Families Professor of Engineering.



We Will Also Be Featuring :

Riverside Mayor Patricia Lock Dawson

Our UCR Trivia Contest to Win Great Highlander Swag

The CUC Breakfast Recipe of the Month (See Reverse Side of Flyer)

Our Post-Meeting “After Party” Where You Can Ask Our Speaker Additional Questions, Reconnect with Your CUC Friends, and Make Some New Ones!

This CUC “Virtual Meeting” Will Be Free of Charge!

There are Three Easy Ways to Participate:

Join Zoom Meeting (Preferred Method):

1. Go to: <https://ucr.zoom.us/j/93264741413?pwd=UzJSdXZqbUxBSE1NelB6cEdRaUJyZz09>
2. Enter the Meeting ID: 932 6474 1413
3. Enter the Passcode: CUC

Join by Calling In By Phone:

1. Call: (669) 900-6833
2. When prompted, enter the Meeting ID: 932 6474 1413
3. Enter the Passcode: CUC

Join by Viewing Through Your Internet Browser:

If you would like to participate in the meeting without downloading the Zoom software, you can access the meeting using your internet browser and following the steps below:

- 1) Go to the website: <https://zoom.us>
- 2) Click on “Join A Meeting” in the upper right hand portion of your screen
- 3) Enter the “Meeting ID” - 932 6474 1413
- 4) Enter the Passcode: CUC
- 5) Click “Join”

The CUC Recipe of the Month!

EASY FRENCH TOAST CASSEROLE

PROVIDED BY CUC BOARD MEMBER BECKY WHATLEY. ADAPTED FROM ALLRECIPES

PREP TIME

15 minutes
with additional time needed for
bread mixture to soak.

COOK TIME

35 minutes

SERVINGS

8



INGREDIENTS

- | | |
|---|---------------------------------------|
| 1/2 cup butter | 6 eggs |
| 1 cup brown sugar | 2 teaspoons vanilla extract |
| 1 small loaf of crusty/dried French bread, cut into bite sized pieces | 1 pinch of ground cinnamon |
| 2 cups milk | 1 tablespoon brown sugar, for topping |

EASY INSTRUCTIONS

1. Grease a 9x12 baking dish
 2. Stir 1 cup brown sugar and butter together in a saucepan over medium-low heat until butter melts and sugar dissolves into butter, 2 to 4 minutes.
 3. Pour butter/sugar mixture into the prepared baking dish.
 4. Spread a 1 1/2- to 2-inch layer of bread pieces over the top of the butter mixture.
 5. Beat milk, eggs, and vanilla extract together in a bowl
 6. Pour milk mixture over bread into the baking dish. Move bread as necessary to ensure all bread is absorbing the liquid. Sprinkle cinnamon over the top.
 7. Cover the dish with plastic wrap and refrigerate, 8 hours to overnight.
 8. Preheat oven to 450 degrees F (230 degrees C).
 9. Remove and discard plastic wrap from baking dish and sprinkle remaining tablespoon of brown sugar over the top of the bread mixture.
 10. Bake in the preheated oven until browned and bubbling, about 30 minutes.
 11. Remove casserole from oven. Let cool for five minutes before serving.
 12. Enjoy!
- Optional toppings - powdered sugar, maple syrup. Serve with fresh fruit - such as berries or peaches.