

Wednesday, May 26, 2021
7:20 am - 8:30 am (Program at 7:30)

“The State of the Campus”



Presentation By:
Kim A. Wilcox
Chancellor

While it is impossible to think about this past year without the COVID-19 pandemic, UCR continued to be a university on the move. For the second year in a row, U.S. News and World Report ranked UCR as the #1 university in the nation for positively impacting the social mobility of its students. Our research funding surpassed \$200 million for the first time, and our graduation rate hit a record high. Construc-

tion continued on several projects in order to be ready for the students’ return this fall.

Looking forward, UCR is planning a safe and comprehensive reopening. This is the year that the California Air Resources Board Southern California headquarters finally comes to Riverside. As a result, UCR is launching several economic development initiatives to build upon CARB’s relocation. In addition, the new campus strategic plan will be released, outlining a new campus vision along with a road map to get there.

Join the CUC on May 26th as Chancellor Kim Wilcox provides his eighth state of the campus address and provides an overview of these and other successes, challenges, and new opportunities to take UCR to even greater heights in 2021 and beyond.



We Will Also Be Featuring :

- Our UCR Trivia Contest to Win Great Highlander Swag
- The CUC Breakfast Recipe of the Month (See back 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/95198809445?pwd=OHdLWWJZU0xrWVVF1MWliTk9Ec2F4Zz09>
2. Enter the Meeting ID: 951 9880 9445
3. Enter the Passcode: CUC

Join by Calling In By Phone:

1. Call: (669) 900-6833
2. When prompted, enter the Meeting ID: 951 9880 9445
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” - 951 9880 9445
- 4) Enter the Passcode: CUC
- 5) Click “Join”

The CUC Recipe of the Month!



BREAKFAST QUSADILLAS

From
CUC Board Member Tina Covington
with Inspiration from the Pioneer Woman

INGREDIENTS

- 1 pound thin bacon
- buttera
- 1 Whole Onion, Diced
- 1 Whole Bell Pepper, Seeded and Diced (any color)
- 1 Whole Jalapeno, Seeded and Diced
- 8 eggs
- 1/4 cup half and half (or milk)
- salt and pepper
- 6 tortillas
- 1 1/2 cup grated cheese (cheddar or Monterey jack, or both)
- Sour Cream (for topping/garnish)
- Pico de Gallo or Salsa (for topping/garnish)
- Sliced Avocado (for topping/garnish)

PREP TIME: 20 MINUTES
COOK TIME: 15 MINUTES
TOTAL TIME: 35 MINUTES

DIRECTIONS

Makes 3 quesadillas, about 6 servings.

Fry the bacon in skillet. When done, remove from skillet and place it on a paper towel-lined plate. Pour off the excess grease.

Return the skillet to the stove. Over high heat, add two tablespoons of butter. When it's melted and the skillet is hot, add the onions, bell pepper, and jalapeno. Stir veggies and cook until they start to soften and turn golden brown. Remove to a plate and set aside. Set the skillet back on the stove and reduce heat to medium-low.

Whisk the eggs, half-and-half, salt and pepper in a bowl. Add 1 tablespoon of butter to the skillet, then pour in the egg mixture. Gently stir with a spatula, cooking slowly, until the eggs are done. Turn off the heat and set aside.

To assemble the quesadillas, place a tortilla on buttered skillet over medium-low heat. Add a layer of cheese, a layer of cooked veggies, a layer of bacon slices, a layer of eggs, a layer of avocado, and another layer of cheese. Top with a second tortilla.

Cook on both sides, flipping carefully, until the cheeses are fully melted and filling is hot. Repeat with the other tortillas and ingredients.

Slice the 3 quesadillas into four wedges each. Serve two on a plate with sour cream, avocados, and pico de gallo or salsa.