The UC Riverside Emeriti and Retirees' Associations cordially invite you to their

Holiday Luncheon

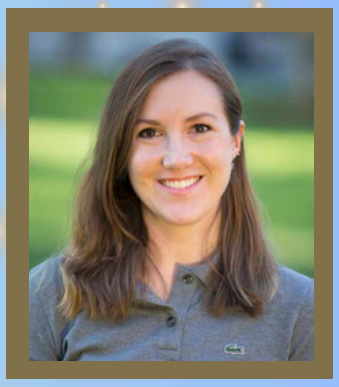
Friday, December 4, 2026

UCR Alumni & Visitors Center

11:30 a.m. - 12:00 p.m. **Social**
12:00 - 1:00 p.m. **Luncheon**

Featuring

Dr. Sandra Kirtland Turner
UCR Professor of Paleoclimatology and Paleoceanography
"The Climate Time Machine"



Special activities include:

- **UCR Guardian Scholars Donation Drive**
- **Music and assorted wines will be provided**

How to Register

Seating is limited. Confirm your attendance using the online form linked below and select pay by check or pay via PayPal by Tuesday, November 24, 2026.

$25 per person for UCRRA and UCREA active dues-paying members
$30 per person for non active dues-paying members

Holiday Luncheon Online Registration Form
https://ucriverside.az1.qualtrics.com/jfe/form/SV_1Y6RKjrnbcpbcai

PayPal: Complete the online form and once PayPal is selected, an invoice will be emailed

Mail: Complete the online form and once check is selected, please make your check payable to UCRRA and mail to: P.O. Box 56834, Riverside, CA 92517

Parking: Retiree/Emeriti parking permits may be used in Lot 24 and those without parking permits may park in the Bannockburn South lot next to the UCR Alumni and Visitors Center. An attendant will be available to assist from 10:45 – 11:30 a.m.

Mailed payments: If online registration form is not completed, please include this bottom slip with your check to complete your registration.
Name(s): _____
Number Attending: _____
Please check here if you prefer a vegetarian meal and include the number of vegetarian meals requested here: _____

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Beef Burgundy

braised beef topped with rich burgundy mushroom sauce served with roasted garlic mashed potatoes and green bean almondine

served with a harvest salad

includes assorted rolls and butter

Apple Crumble Bar

Black Iced Tea

Brewed Coffee/Decaffeinated Coffee

Assorted Wines

Vegetarian Option

Mushroom Burgundy

(Vegan and Gluten-free)

topped with a rich burgundy mushroom sauce served with roasted fingerling potatoes and green bean almondine

served with a harvest salad

includes assorted rolls and butter