

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

# SPRING LUNCHEON

Friday, May 15, 2026

UCR Alumni & Visitors Center

11:30 - 11:45 a.m. Social

11:45 a.m. - 1:00 p.m. Luncheon

*Featuring*

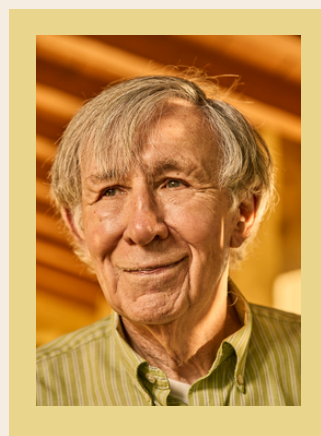
Dr. Carlos E. Cortés

UCR Professor Emeritus of History

*"The Past is a Foreign Country: How a UCR Retired History Professor Morphed into a Nonagenarian First-Time Novelist"*

Special activities include:

- R'Pantry Donation Drive
- UCRRA and UCREA Business Meetings



*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 Friday, May 1, 2026.

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

\$30 per person for non-active dues-paying members

Spring Luncheon Online Registration Form

[https://ucriverside.az1.qualtrics.com/jfe/form/SV\\_aVKP4mTdesOshHE](https://ucriverside.az1.qualtrics.com/jfe/form/SV_aVKP4mTdesOshHE)

PayPal: Complete the online form and select PayPal, an invoice will be emailed

Mail: Complete the online form and select check. Please make your check payable to UCRRA and mail to: P.O. Box 56834, Riverside, CA 92517

Parking: All attendees 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 by May 1, 2026.

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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# SPRING LUNCHEON MENU

## *Chicken Parmesan*

topped with mozzarella, Romano cheese, and  
classic marinara sauce served with pasta  
marinara, seasonal vegetables  
served with a garden green salad  
garlic bread knots included

## *Raspberry Chocolate Marquise*

Black Iced Tea  
Brewed Coffee/Decaffeinated Coffee  
Assorted Wines

# VEGETARIAN OPTION

## *Wild Mushroom and Kale Ravioli*

topped with marinara sauce served with seasonal  
vegetables  
Vegan and Gluten-Friendly  
served with a garden green salad  
garlic bread knotts included