From 71 Pall Mall

This address in London is home to the Oxford-Cambridge Club, a club with which we have reciprocity. My family and I had lunch there while in England in June of this year. It is a palatial structure, opened in 1838 as the Club. The architect was Sir Robert Smirke who also designed the original part of the British Museum. The Club is a Grade II* listed building (comparable to a National Historic Landmark). In 1952 the building expanded into a neighboring building that was formerly the home of Princess Marie Louise, a granddaughter of Queen Victoria. The following is lifted from the Wikipedia article: “facilities . . . include bedrooms, an opulent Coffee Room (the traditional name for the principal dining room) serving breakfast, lunch and dinner 7 days a week, 2 bars, and 2 squash courts. In addition, a library of 20,000 books with its own librarian, a roof terrace and a business area.”

Exercising reciprocity requires a letter of introduction. Despite having emailed a letter prior to our arrival, they requested it again as well as a membership card (which I did not have—do any reading this know where theirs is?) Very strict dress code—men must wear jackets and ties and women must wear “tailored trousers” or dresses/skirts that are “just above the knee or longer.” As in To Kill a Mockingbird, men may remove their jackets but not their long sleeved shirts if the Judge (in this case the Secretary) deems it to be too hot. Our lunch was in the “coffee room” which was one of the most beautiful dining rooms we had ever seen. It is greater than two stories high with wooden tables that are so polished, you can see your reflection in them. The high walls are covered with giant portraits of men obviously from times long ago. The meal was exceptional.

If I have given you the impression that this is a very conservative club, you would be correct. It is noteworthy that women were not admitted as full members until 1996 after threatened withdrawals by prominent academicians, including the Vice Chancellor of Oxford who threatened legal action over the Club’s use of Oxford’s name and the University’s coat of arms. It was a wonderful visit and I thought about staying there on my next visit to London . . . but then I asked myself did I want to wear a tie to lunch and dinner everyday while on vacation?

Richard Scholz
President, Board of Governors, Johns Hopkins Club

STEAK COOKOUT AND SHRIMP PEEL
Sunday, September 9, 2018  5:00pm

This is no picnic! Dress casually for outdoor dining but don’t expect paper plates and plastic forks! Your table will be under majestic magnolia trees and will be set with china and silver. Prime New York steaks will sizzle on the grill while Spiced Jumbo Shrimp are steamed to perfection. There will be crisp Salads, plump Idaho Potatoes, sweet Desserts, Wine and Coffee service to complete the Buffet feast.

Reservations required. Cost $46.00 per person plus surcharge and sales tax. Parties of 4 or fewer may be seated with similar sized parties. There will be no other food service available on this evening.

THANKSGIVING
Thursday, November 22, 2018
Three Seating Times 12:30, 3:00, and 5:30pm

Reservations are now being accepted for this truly American holiday! Enjoy being with family and friends and let us do the cooking.

Reservations are required.
Meet the Member—Francis Mondimore, M.D.

Originally from Philadelphia, Francis Mondimore, M.D. is an Associate Professor in the Department of Psychiatry and Behavioral Sciences at Johns Hopkins. Dr. Mondimore is the director of the Mood Disorders Clinic at the Johns Hopkins Bayview Medical Center, where he leads a team of clinicians specializing in the care of persons with mood disorders. Here, in conjunction with the National Network of Depression Centers, the clinical and research team is investigating the longitudinal course of serious depression and bipolar disorder in order to determine what constitute best practices for the care of individuals with these illnesses.

Frank received his B.A. in Biology from LaSalle College (now LaSalle University) in Philadelphia and his M.D. degree from the Hopkins School of Medicine in 1979. He did his psychiatric residency at Hopkins on the Henry Phipps Psychiatric Service.

Frank is the author of five books for general audiences on mental health issues, all published by the Johns Hopkins University Press, and one or another of them have been translated into seven languages. His best-selling book is Bipolar Disorder: A Guide for Patients and Families. The fourth edition of this popular book is currently in preparation.

Frank joined the Club in 2000 and served on the Board of Governors on the Membership and Planning Committees. He enjoys “the hospitality, ambience and great staff at the Club” as well as the food and “the homey, welcoming feeling” the Club offers.

Dr. Mondimore and his husband Greg Mann recently held their wedding ceremony and reception at the Club and a wonderful time was had by all. Following the wedding, the two took pleasure in a two-week cruise. Starting in Monte Carlo, they cruised down the western coast of Italy, rounded the famous “boot” and then sailed up the Adriatic to Venice with stops in Italy, France, Greece, Croatia, and Slovenia.

Frank’s true passion is opera. He tries to catch performances when he is in Europe and has travelled throughout the country to attend special performances. Frank and Greg have a beach house in North Beach in Southern Maryland. You’ll find them there most weekends, Frank gardening and otherwise enjoying nature and Greg, an artist, painting in his studio.

Welcome New Members

Meghan E. Allen    Andrew Gudgel
Craig Arnold      Seth G. Heald
Clare Bever       Hiu Ho
Timothy W. Boyle  Earlene L. Hubbard
Edward J. Brody    Rudolph Jaeger
Maria E. Calderon Li-Sue Huang Javedan
Richard D. Calderon Sarah M. Kern
Craig C. Collins-Young Raza Ali Khan
David S. Cooper    Cynthia Kineza
Mary Cwik         Anthony Lorenzo
Ryan L. Dearborn   Anthony Roger
Donald H. Dembo    Marinzoli
Ian Demetriou     Chester M. Mauk
Caleb Deschanel   Michael Mollin
Edward Dieffenbach Peter O’Toole
Shirley Fergerson  Frank Pardavila
Rudolph M. Franklin Mark Sprinkle
Wendy Ann Gibbons  Luke Thorstenson
Jeffrey Golladay   Ninotka Torres
Brian Caldwell Gordon Victor Velazquez
Gary Gordon        Eugene Watson
Lori Grover        Karen Wong

Employee of the Month

May 2018—Lamar Williams

Congratulations Lamar Williams for winning the Employee of the Month award for May. Lamar is one of our servers and he is always willing to lend a hand when needed. He is our AV “specialist” and is well liked by his coworkers. Thanks for a job well done Lamar!

Tap Room News

Where kids and casual attire are always welcome!

NEWSFLASH! Wing Nights are back in September and October. Every Thursday, along with Happy Hour from 5:30 to 8:00 pm featuring specials on drinks and beer, we have a fantastic Wing Night Buffet with all the trimmings for just $12.00, all you can enjoy. Friday nights in September and October, we feature BBQ Rib Night for just $18.00. Live music too! Oysters are featured in November and December on Friday nights.

Wednesday we have Fried Chicken Country Buffet, with Mashed Potatoes and Country Gravy, Stewed Tomatoes and more, just $18.00. As with all of our special Buffet nights, our regular Tap Room Menu is also available.

The real news is the new look of the Tap Room! We’ve got new tables and chairs, and thanks to those who participated in the chair drive, all of the chairs have been sponsored.
**A Moment with Chef Patrick**

**FINDING YOUR ROOTS**

The undertog . . . the wicked stepchild . . . dirty . . . ugly . . . often ignored . . . beets, celery root, onion, garlic, leeks, radish, rutabaga, turnip, potato, yams, carrot—yes, these are known as root vegetables and back in the day they were not so popular. Boy! Have times changed!

When it comes to fall and through early spring root vegetables are at their prime. They taste delicious and keep very well if you don’t eat them right away. Some of them keep for months if stored properly. They are usually inexpensive with tremendous health benefits. This is due to the fact they grow underneath the ground, allowing them to absorb dense amounts of nutrients and minerals from the soil.

Selecting good root vegetables is the opposite of selecting good fruit—the harder the better! They should be smooth and free of gashes and bruises. Make sure stems and leaves are firm and bright green if they come with the root. It is best to store in a cool, dark, humid place. If storing them in the refrigerator you need to keep them in a paper or plastic bag in the crisper. If uncovered they will turn soft and go bad.

Remember, root vegetables can be prepared raw, steamed, boiled, roasted, sautéed or grilled. Good luck on all your root adventures and those that root together stay together.

**ROASTED ROOT VEGETABLES**

2 large carrots
2 medium parsnips, peeled
2 medium beets, peeled
1 medium red onion
1 medium sweet potato
1 tbsp. each chopped rosemary, thyme, sage, salt, and pepper to taste
5 tbsp. extra virgin olive oil
2-3 tbsp. balsamic vinegar

Preheat oven to 425. Line two baking sheets with parchment.
Cut carrots and parsnips into ½ inch slices on the diagonal, then cut into moons. Cut the beets and onions into ½ inch wedges.
Cut sweet potato into ¾ inch dice. Toss with oil and vinegar, herbs and salt, and pepper. Lay out in a single layer onto pans. Roast 30–40 minutes rotating pans half way through until cooked fork tender, serve.

**WEEKLY EVENTS OF INTEREST**

**TUESDAY** Who doesn’t love Prime Rib? Come to our Prime Rib Buffet night for a grand spread. We have everything from Soup to Nuts including an extensive Dessert Display, Coffee and Wine service for just $32.00 Full Buffet, $26.00 Limited Buffet.

**WEDNESDAY** Half priced Wines by the glass or bottle, all day in the Lounge, Dining Room and Tap Room! In the Tap Room, it’s Fried Chicken Country Buffet night. Enjoy our world famous Fried Chicken with all the trimmings including Stewed Tomatoes, Mashed Potatoes with Country Gravy, Biscuits, Honey and more! Just $18.00.

**THURSDAY** Come to the Tap Room for Happy Hour and Wing Night! Student members welcome! A delicious Buffet featuring a variety of Wings just $12.00. In the Main Dining Room we have Prix Fixe Dinners. Three scrumptious entrees complete with Salad, Sorbet, Starch, Vegetable, and Dessert for just $24.00

**FRIDAY** It’s BBQ Rib Night in the Tap Room in September and October. A mouthwatering Buffet featuring all you can enjoy Ribs with all the trimmings just $18.00. Live music too!

**SUNDAY** Our Sunday Brunch is second to none! 36’ of Buffet magic features both Breakfast and Lunch items including freshly shucked Oysters and a delicious Dessert Buffet with an Ice Cream Sundae Bar, Champagne and fresh squeezed Orange Juice for just $29.00 Adults and $18.00 for children ages 4–12. Children 3 and under, no charge.

**BIRTHDAY NIGHTS**

**Wednesday, September 12, October 10, November 14, 2018**

Happy Birthday toYOU! We’ve reserved one special evening each month to host a Grand Birthday celebration for members and their spouses. Bring friends and family and make it a party!

Your dining table will be festively decorated with balloons and party hats, and each celebrant will receive a special birthday gift and card. We’ll have a big Birthday cake for all our guests of honor to enjoy with their group.

In addition to the regular menu, the chef will create three scrumptious Birthday specials for only $21.00! If you are the birthday celebrant, you may choose one of the Birthday specials and it is on the house, or you may select from the limited Dinner Menu and receive 50% off the price of your entrée.

All members of the celebrant’s party will receive complimentary Cake, party hats and noise makers. Reservations are required for Birthday groups and must be made by the Friday prior to the event. All members and their guests are welcomed to join the festivities however Birthday discounts are limited to members and their spouses. The celebrant’s Birthday must fall within that month.

**Hours of Operation**

**MAIN DINING ROOM**

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**TAP ROOM**

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**OFFICE**

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STEAK COOKOUT AND SHRIMP PEEL
Sunday, September 9, 2018 5:00 pm
Reservations required.

BIRTHDAY NIGHT
Wednesday, September 12, 2018 6:00 pm
Reservations required for Birthday groups and must be made Friday, September 7, 2018.

LECTURE NIGHT featuring Elaine Weiss
“The WOMAN’S HOUR: The Great Fight to Win the Vote”
Thursday, September 13, 2018 6:00 pm
Nashville, August, 1920. Thirty-five states have ratified the Nineteenth Amendment, twelve have rejected or refused to vote, and one last state is needed. It all comes down to Tennessee, the moment of truth for the suffragists, after a seven-decade crusade. The opposing forces include politicians with careers at stake, liquor companies, railroad magnates, and a lot of racists who don’t want black women voting. And then there are the “Antis”—women who oppose their own enfranchisement, fearing suffrage will bring about the moral collapse of the nation.

They all converge in a boiling hot summer for a vicious face-off replete with dirty tricks, betrayals and bribes, bigotry, Jack Daniels, and the Bible.

Elaine Weiss is an award-winning journalist and writer whose work has appeared in The Atlantic, Harper’s, The New York Times, and the Christian Science Monitor, as well as in reports and documentaries for National Public Radio and Voice of America. A MacDowell Colony Fellow and Pushcart Prize Editor’s Choice honoree, she is also the author of Fruits of Victory: The Woman’s Land Army in the Great War.

We will begin promptly at 6:00 pm with a delicious Dinner followed by the Lecture. Reservations required. Cost: $31.00 plus surcharge and sales tax. Parties of four or fewer may be seated with similar sized parties.

CLUB’S BOOK CIRCLE
Thursday, September 20, 2018 6:30 pm
Fahrenheit 451 is the book chosen for this evening’s book circle. It is a dystopian novel by American author Ray Bradbury, published in 1953. It is regarded as one of his best works. The novel presents a future American society where books are outlawed and “firemen” burn any that are found.

The Dinner and discussion will begin at 6:30 pm however you are invited to join other members of the Book Circle for Cocktails beginning at 6:00 pm. Reservations required. Cost: $31.00 plus surcharge and sales tax. Cocktails not included.

On November 15, we will feature Citizens of London by Lynne Olson

LUNCH & LECTURE—“The Chesapeake Table: Your Guide to Eating Local”
A book talk by Renee Brooks Catacalos
Co-hosted by Johns Hopkins University Press
Tuesday, September 25, 2018 12:30 pm
Renee Catacalos is on a mission: to remind us that eating local is easier—and more rewarding—than we may think! An abundance of wonderful food is available from our region’s fields and orchards, rivers and streams, ocean coastline, and the amazing Chesapeake Bay. Renee will offer practical advice for adopting a “locavore” diet and discovering “food pathways” such as farmers market and community-supported agriculture. Touching on everything from farm-based breweries to urban hoop house farms, this is an inspiring lunch and talk you won’t want to miss.

Reservations required. Cost: $24.00 plus surcharge and sales tax. We will begin promptly at 12:30 pm with Lunch including Beverage and Dessert followed by the Lecture.

Above: Father’s Day Cookout
To the right: Father-Child Look-alike contest, Balloon Toss
BIRTHDAY NIGHT  
**Wednesday, October 10, 2018  6:00 pm**
Reservations are required for Birthday groups and must be made by Friday, October 5, 2018.

ODYSSEY LUNCH & LECTURE featuring Mario Livio, PhD  
**“The Golden Ratio”**  
**Saturday, October 13, 2018  12:00 – 2:30 pm**

The number 1.61803398875, known as “The Golden Ratio” has fascinated and obsessed mathematicians, scientists, philosophers and artists since antiquity. Some even consider it to be divine. Dr. Livio will discuss the incredible history of this number and its appearances (true and false) in natural phenomena, in the arts, and human-created artifacts. The talk will encompass topics from botany to physics and from the visual arts to music.

Mario Livio, Ph.D., is an internationally renowned astrophysicist, a best-selling author, and a popular speaker. He is a Fellow of the American Association for the Advancement of Science and has published more than 400 scientific papers. Dr. Livio is also the author of six popular science books, including *The Golden Ratio*, (an international best-seller), *Is God a Mathematician?*, Brilliant Blunders, and, most recently, *Why? What Makes us Curious?*

The lecture is preceded by a delicious Luncheon including Beverage and Dessert. Reservations required. Cost: $55.00. Luncheon from 12:00 – 1:00 pm, Lecture from 1:00–2:30 pm.

LECTURE NIGHT featuring Ross Jones  
**Wednesday, October 24, 2018  6:00 pm**

Join us on this evening to hear about Ross Jones’ new book, *Elisabeth Gilman: Crusader for Justice*, which shines a light on the unusual—but little known—life of a daughter of Johns Hopkins University’s first president, Daniel Coit Gilman, and her extraordinary devotion to the well-being of poor and working class people everywhere. Late in life she managed a canteen in Paris for soldiers and sailors in World War I. When she came home she became a leader in the Socialist Party and was the first woman in Maryland to run for Governor. A relationship with a charismatic Episcopal priest provides another fascinating dimension to her colorful life.

Ross Jones is a Johns Hopkins alumnus. For more than four decades he held various administrative positions at the University. He was a close associate of six Hopkins presidents and five chairmen of the board of trustees. His responsibilities ranged from assistant to the president to vice president and secretary. Currently he is a trustee of Maryland Institute College of Art and the Evergreen House Foundation.

We will begin promptly at 6:00 pm with a delicious Dinner followed by the Lecture. Reservations required. Cost: $31.00 plus surcharge and sales tax. Parties of 4 or fewer may be seated with similar sized parties.

LUNCH & LECTURE— “Maryland: A History”  
**A book talk by Suzanne Ellery Chapelle, Jean B. Russo, and special guests**  
**Co-hosted by Johns Hopkins University Press**  
**Tuesday, October 30, 2018  12:30 pm**

What are ten things every Marylander should know about our state’s history? Or the five biggest surprises? Or the single most influential Marylander? Join us as we host several of the distinguished Maryland historians who worked on the new edition of the comprehensive reference book, *Maryland: A History,* and ask them to consider these and other impossible questions. Historians Sue Chappelle and Jean Russo, who led the book’s team of contributors, will conduct our free-wheeling discussion of Free State history from the 1600s to the day before yesterday.

Reservations required. Cost: $24.00 plus surcharge and sales tax. We will begin promptly at 12:30 pm with Lunch including Beverage and Dessert followed by the Lecture.

ODYSSEY LUNCH & LECTURE featuring Ori Z. Soltes, PhD  
**“God and the Goalposts: A Brief History of Sports and Religion, Politics, War, and Art”**  
**Saturday, November 10, 2018  12:00 – 2:30 pm**

The interpenetration of sports and religion is as old as history and as wide as geography. The angles of permutation have been diverse: from the Bible to the *Iliad* and the *Aeneid*, from the gladiatorial contests to the Crusades; from the Mayan game of pok-a-pok to Lacrosse and to contemporary NBA championship games. Moreover, the sports/religion matrix has always been interwoven with politics and war—and art, which captures so much of this in words and images, from Greek vase paintings to contemporary films. Give this subject an hour and you will never watch a game the same way again.

Ori Z. Soltes, Ph.D., teaches at Georgetown University. He is the author of scores of books and articles on diverse topics, including *Untangling the Web: A Thinking Person’s Guide to Why the Middle East is a Mess and Always Has Been*. His latest book is *God and the Goalposts: A Brief History of Sports and Religion*, Politics, War, and Art.

The lecture is preceded by a delicious Luncheon including Beverage and Dessert. Reservations required. Cost: $55.00. Luncheon from 12:00 – 1:00 pm, Lecture from 1:00 – 2:30 pm.
## September 2018

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**Events:**

- **2, 9, 16, 23, 30** Super Fantastic Sunday Brunch
- **4, 11, 18, 25** Prime Rib Buffet
- **5, 12, 19, 26** Wednesday Lunch Buffet, Fried Chicken Country Buffet, Half Priced Wine
- **6, 13, 20, 27** Happy Hour, Prix Fixe Dinners
- **7, 14, 21, 28** BBQ Rib Night, Live Music
- **9** Steak Cookout and Shrimp Peel*
- **12** Birthday Night*
- **20** Book Circle*
- **25** Lunch and Lecture*

*Sheila and Tom Peter, Richard and Kane Scholz, Mark Winter, and Beth Corrigan

*Mr. and Mrs. Williams and Mr. Timoll*
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<td>Prime Rib Buffet</td>
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<td>Lunch &amp; Lecture*</td>
<td>BBQ Rib Night</td>
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2, 9, 16, 23, 30  Prime Rib Buffet
3, 10, 17, 24, 31  Wednesday Lunch Buffet, Fried Chicken Country Buffet, Half Priced Wine
4, 11, 18, 25  Happy Hour, Prix Fixe Dinners
5, 12, 19, 26  BBQ Rib Night, Live Music
10  Birthday Night*
13  Odyssey Lunch and Lecture*
24  Lecture Night*
30  Lunch and Lecture*

Chandler Family
Timoll Family
**RESERVATION POLICY**

Reservations for special events will be taken once the event has been announced in the newsletter. Advance reservations for events not yet advertised will not be accepted. To make reservations for special events, please call the main office at 410-235-3435 during business hours. It is helpful when placing your reservation to inform us of any special needs. Advance notice of a guest in a wheelchair or a request for a high chair is appreciated.

**DRESS CODE**

After 5:00 pm Tuesday through Saturday and all day Sunday, our dress code is business casual for both men and women in the Lounge, Main Dining Room and Banquet Rooms. While jackets are encouraged, men are not required to wear a jacket and tie. Tee shirts, shorts, flip flops and other extremely casual attire will not be permitted. The Tap Room is the only area the dress code does not apply.

**CANCELLATION POLICIES**

**PRIVATE ROOMS**—We ask that if, for any reason, you must cancel a party booked in one of the four small private dining rooms, the reservation be canceled at least 48 hours in advance. The cost of the room and a $70 server fee will be billed in the event the cancellation is not made.

**SPECIAL EVENTS**—Unless otherwise stated, we ask that cancellations for special events be made at least 48 hours in advance. 50% of the events’ per person price will be charged if the cancellation is not made. If the number in attendance is fewer than the number confirmed, 50% of the event’s per person price will be charged for the difference.