Greetings for the New Year! It was great to see many of you at the annual meeting last month. I reported at the annual meeting about a generous gift given to the Club. Ernest C. and Nancy Kiehne were members for over 40 years. Mr. Kiehne was 92 when he passed away in 2010 and Mrs. Kiehne was 91 when she passed away in 2015. After their estate was settled, the Club was advised that the Kiehnes bequeathed $229,000 to the Club. We are very grateful for this gift which will be available for future enhancements to our beautiful Club. Gifts like this are invaluable in perpetuating the Club into the future. Thank you Mr. and Mrs. Kiehne!

Please keep the Club in your thoughts when you are planning a family, business, or social event. The Club excels in customizing your event and can accommodate any size group from 8 to 150. Please contact the Catering Department and they will be happy to assist you with all of the plans.

We wish you health and happiness in the New Year and encourage you to use your Club!

R. Mark Winter
President, Board of Governors,
Johns Hopkins Club

LECTURE NIGHT,
Featuring Dr. Sam Hoi
THE IMPACT OF A CREATIVE ECONOMY IN BALTIMORE
Thursday, February 23, 2017
6:00 pm

Samuel Hoi is the President of the Maryland Institute College of Art, the oldest continuously degree-granting college of art in the United States. His multifaceted background includes membership in (retired status) the New York Bar, a Juris Doctorate degree from Columbia Law School, a bachelor’s degree from Columbia College where he graduated summa cum laude, and an A.A.S. degree in illustration from Parsons School of Design.

Join us for this interesting topic! We’ll begin promptly at 6:00 pm with a delicious Dinner followed by the talk. Reservations required. Cost: $31 plus surcharge and sales tax. Parties of 4 or fewer may be seated with similar sized parties.
Meet the Member — Veronique Gugliucciello

This edition’s featured member is Veronique Gugliucciello. New to the Board of Governors, Veronique moved to Baltimore from West Chester County, New York to pursue her undergraduate degree at Notre Dame of Maryland University. After receiving her degree, she attended Johns Hopkins and graduated in 2004 with her master’s degree in Urban School Counseling. She currently works in the Center for Technology in Education in the School of Education at Hopkins leading the digital portfolio initiative.

Veronique became a member of the Hopkins Club in 2006 when she first became a faculty member of Hopkins after a fellow colleague brought her to fried chicken night as a guest. She fell in love with the Club so much, she eventually held her own wedding here, which was so memorable, her family and friends still rave about it to this day!

She feels as though the Club is a “special, hidden treasure” and calls it an honor to be a member and experience the tradition and community feel of the Club. Veronique loves that if she is too busy to cook she can come to the Hopkins Club and get a good, home-cooked meal. Of course with all the memories she has made at the Club, she says it holds a special place in her and her husband’s hearts. Veronique felt honored to be asked to join the Board in 2015 and really enjoys seeing all the plans and thoughts that go into the behind the scenes aspects of the Club. As a Board Member, she hopes to see the faculty of the university come in and use the Club more like they used to and to get more departmental memberships. In her spare time, Veronique likes to kayak, paddleboard and spending time with her family.

BIRTHDAY NIGHTS

Wednesday, January 11, February 8, March 8, 2017
6:00 pm

Happy birthday to YOU! 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 parties. In addition to our regular menu, three delicious Birthday Night specials will be offered for only $21. The celebrant will receive 50% off the price of their entrée or may select one of the Birthday Night specials and it’s on the house.

All members of the celebrant’s party will enjoy complimentary Cake, party hats and favors. 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.

NEW ORLEANS JAZZ BRUNCH

Sunday, February 26, 2017 11:00 am

“Laissez les bon temps rouler”, or “Let the good times roll” sets the tone for one of our most popular events; the New Orleans Jazz Brunch. Step into the festively decorated Club where masks and beads and scenes of the French Quarter are at every turn. Order a Hurricane or Kir Royale in the Lounge, then follow the music to the Main Dining Room. A live Dixieland Jazz band will belt out your favorite tunes while you don your Mardi Gras Beads and sing along if you please.

Experience the Big Easy with our Ultimate Jazz Brunch Menu. You’ll be transformed to the sultry cafes and cobbled streets of New Orleans as you bite into a sugary warm Beignet and sip Chicory Coffee. Choose from a variety of appetizers, Entrees and decadent Desserts each with a drop of Cajun, a dash of Creole and a twist of Club. Brunch includes Champagne and fresh squeezed Orange Juice.

Reservations required. Cost: $37 per person plus surcharge and sales tax. For those members not participating in this event, our regular Buffet Brunch will be available in the Eisenhower Room from 11:30 am–2:00 pm.
JoHnS hOPKINS CluB

A Moment with Chef Patrick

The leaves have fallen and the winter winds are blowing. The snows are whitening and graying the skies. That says “chili cooking” to me!

Chili is a spicy stew containing chili peppers, meat (usually beef), and often tomatoes and beans. Seasonings may include garlic, onions and cumin. As far back as 1850 in San Antonio, Texas, records of recipes containing dried beef, suet, dried chili peppers and salt have been found. The San Antonio chili stand helped popularize chili at the 1893 Colombian exposition in Chicago. It spread quickly throughout the south and west.

Suffice it to say, almost everyone loves chili and arguments may break out in spicy fashion on a whole range of topics about chili: What kind of meat? What kind of chilis? Beans or no beans? What spices? Tomatoes or no tomatoes, thick and stewy or brothy and soupy? Cook-offs are now fashionable across America for those who believe their chili reigns supreme and wish to jump in the arena for best chili cook!

I can say for me, I love chili that is spicy, soupy with tomatoes and with any type of meat. I use white beans or pinto beans. Whatever your preference, put on a pot of chili, simmer it for a couple of hours and curl up next to a roaring fire and enjoy a blazing bowl of pleasure.

TURKEY WHITE BEAN CHILI

This is cooked in a slow cooker on low for 4–6 hours or high for 2–3 hours.

1 tbsp. canola oil
2 lb. boneless turkey breast or thighs
2 onions, diced
4 cloves garlic, minced
4 15 oz. can white beans
1 29 oz. can hominy
42 oz. turkey or chicken broth
¼ cup chopped cilantro
1½ tsp. ground cumin
1 tsp. Cajun spice
3 jalapeno chilies, miniced

Heat oil in a large frying pan, brown turkey well on all sides, about 10 minutes on both sides. Make sure turkey is not pink. Transfer to a bowl to cool and shred it with two forks. Set meat aside. In same pan cook onions and garlic over medium heat until onion is translucent, about 5 minutes. Scrape onions, garlic and any drippings into a bowl with the turkey.

Place 1 can of beans and the hominy and the broth into slow cooker. With an immersion blender, blend the mixture until smooth. Add turkey, onion, garlic and drippings. Add 3 cans of beans, cilantro, cumin and Cajun spices. Stir to combine. Add the jalapenos. Cover and begin cooking.

Simple, delicious, happiness in a bowl.

Peace,

Patrick

WEEKLY EVENTS OF INTEREST

TUESDAY Tuesdays can’t be beat at the Club. Visit our Prime Rib Buffet in the Main Dining Room. Prime Rib, carved to order with all the trimmings for $32 full buffet, $26 limited buffet.

WEDNESDAY Fried Chicken Country Buffet is what’s featured in the Tap Room! All you can enjoy famous Hopkins Fried Chicken with buttery Mashed Potatoes and Country Gravy, Stewed Tomatoes and more complete this buffet feast! In the Lounge, Main Dining Room and Tap Room, we have half priced Wine by the bottle or glass, all day!

THURSDAY Don’t miss Prix Fixe Dinners in the Main Dining Room on Thursday nights! 3 delicious complete meals including Salad, Entrée, Vegetables and Starch with Dessert for just $24.

FRIDAY In January and February we feature Crab Night in the Tap Room on Friday nights. All you can enjoy Crab Cakes and Crab Leg Clusters for just $32. There is live music too! Coming in March and April, Shrimp Night for $28!

SUNDAY This is one Super Fantastic Sunday Brunch! Seating from 11:30 am–2:00 pm, our buffet includes Fresh Squeezed Orange Juice and Champagne, Oysters and out of this world Desserts including an Ice Cream Sundae Bar. Cost: $29 adults, $18 children ages 4–12. Children 3 and under, no charge.
January 2017

NEW YEAR’S DAY BRUNCH

Sunday, January 1, 2017  11:30 am & 2:00 pm seatings

Happy New Year! Make a resolution you can keep and come to our 2017 New Year’s Day Brunch with friends, family, and fellow Club members. We’ll have an extravagant buffet along with Champagne at our two seating times; 11:30 am and 2:00 pm.

Reservations required. Cost: $34 Adults, $19 Children ages 4–12. Children 3 and under, no charge. This will be the only food service available on this day.

BIRTHDAY NIGHT

Wednesday, January 11, 2017  6:00 pm

Reservations are required for Birthday groups and must be made by Friday, January 6, 2017.

CLUB’S BOOK CIRCLE

Thursday, January 19, 2017  6:30 pm

This month’s book choice is Sisters in Law: How Sandra Day O’Connor and Ruth Bader Ginsburg Went to the Supreme Court and Changed the World by Linda Hirshman. It was a New York Times and Washington Post best seller as well as an NPR Best Book of the Year. Professor James O’Hara, a trustee of the Supreme Court Historical Society and well known speaker on the Supreme Court, will be attending the circle as a guest speaker and discussion leader.

The dinner and discussion will begin at 6:30 pm however you are invited to join other members of the Book Circle beginning at 6:00 pm. Reservations required. Cost: $31 plus surcharge and sales tax. Cocktails not included.

LECTURE NIGHT Featuring Johns Hopkins, Jr.

Historic Baltimore: Past and Present and Future

Wednesday, January 25, 2017  6:00 pm

Baltimore has bragging rights to great historic architecture and wonderful historic neighborhoods. The places that shaped our city in the past, however, are not just nostalgic keepsakes. Baltimore’s historic places are at the core of the city’s ongoing revitalization. Come poke into the nooks and crannies of historic Baltimore with Mr. Johns W. Hopkins, executive director of Baltimore Heritage, Inc.

Baltimore Heritage, Inc. is a non-profit organization that works to preserve and find new economic uses for Baltimore’s historic buildings and neighborhoods. Johns also teaches a class on environmental law and regulation in Towson University’s Environmental Science and Studies graduate program, Johns is a graduate of Yale University, the George Washington University Law School and the University of Michigan’s School of Natural Resources and Environment.

We will begin promptly at 6:00 pm with a delicious Dinner followed by the talk. Reservations required. Cost: $31 plus surcharge and sales tax. Parties of 4 or fewer may be seated with similar sized parties.

February 2017

BIRTHDAY NIGHT

Wednesday, February 8, 2017

Reservations are required for Birthday groups and must be made by Friday, February 3, 2017.

VALENTINE’S BRUNCH

Sunday, February 12, 2017  11:30 am – 2:00 pm

Fall in love…with our Valentine’s Champagne Brunch! We’ll have lovely flowers and decorations to enhance our very special Valentine’s Buffet, roses for the women and a sweetheart of a feast for all!

Reservations not required. Cost: $34 Adults, $19 Children ages 4–12. Children 3 and under, no charge.

VALENTINE’S DAY DINNER

Tuesday, February 14, 2017  6:00 pm

Celebrate Valentine’s Day with your special someone at the Club. What better way to say “I love You” than with a romantic dinner, candle light, complimentary Champagne and roses for the women?

Reservations not required. Regular Prime Rib Buffet will not be offered on this evening.

LECTURE NIGHT Featuring Dr. Sam Hoi

THE TRANSFORMATIVE IMPACT OF A CREATIVE ECONOMY IN BALTIMORE

Thursday, February 23, 2017  6:00 pm

We’ll begin promptly at 6:00 pm with a delicious Dinner followed by the talk. Reservations required. Cost: $31 plus surcharge and sales tax. Parties of 4 or fewer may be seated with similar sized parties.

NEW ORLEANS JAZZ BRUNCH

Sunday, February 26, 2017  11:00 am

Reservations required. Cost: $37 per person plus surcharge and sales tax. For those members not participating in this event, our regular Buffet Brunch will be available in the Eisenhower Room from 11:30 am – 2:00 pm.
**Coming in March 2017**

**ODYSSEY LUNCH AND LECTURE — What are Cities For?**

The Contrasting Visions of Robert Moses and Jane Jacobs

**Saturday, March 4, 2017**

**12:00 pm**

Talk is preceded by a Buffet Luncheon at noon followed by a talk from 1:00 – 2:30 pm.

The hundredth anniversary of the birth of Jane Jacobs in 1916 has seen a surge of renewed interest in the Greenwich Village housewife turned crusading urban activist who famously took on power broker and master builder Robert Moses, and the whole urban planning establishment, in rallying opposition to massive urban renewal “slum clearance” plans, and the ramming of urban highways through New York City’s venerable downtown neighborhoods. Jacob’s book, *The Death and Life of Great American Cities* (1961), remains excitingly controversial: a gadfly to bureaucrats and academics, and a bible to defenders of the vitality of crowded, vibrantly diverse city streetlife such as that of Jacob’s own West Village neighborhood. In this illustrated talk we’ll explore the still controversial contrasting visions of cities and urban life epitomized by the work of these two iconic figures, and conclude with discussion of where these visions stand today.

GEORGE L. SCHEPER, (Ph. D. Princeton), former director of Odyssey, is a senior lecturer in the Master of Liberal Arts program at Johns Hopkins, in which he regularly offers courses in the cultural history of New York City.

918.131.01 Hopkins Club  $55 (1.5 hours) 1 session  Noon – 2:30 pm

**SAINT PATRICK’S DAY PARTY**

**Friday, March 17, 2017**

**6:00 pm**

It’s the night when the wearin’ of the green makes everyone a wee bit Irish! Join us for this fun celebration, complete with live music. You receive a complimentary cocktail if you wear green! We’ll have a fantastic special menu too! **Reservations not required.**

**ODYSSEY LUNCH AND LECTURE — Unfinished Business: The Russian Revolution 100 Years Later**

**Saturday, March 25, 2017**

**12:00 pm**

Talk is preceded by a Buffet Luncheon at noon followed by a talk from 1:00 – 2:30 pm.

In this, its centenary year, the Russian Revolution demands a sustained focus. What combination of events led to it? What were its goals and what were the aspirations of its principal architects? How long did it actually take and what were its phases? What were the immediate results of the conflict for Russia? From within those results, what led further to what would become the history of the Soviet Union? Did the revolution fulfill its goals? Is it yet truly over?

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*.

918.133.01 Hopkins Club  $55 (1.5 hours) 1 session  Noon – 2:30 pm

**Welcome New Members**

Lance Allred  Agnes Galloway  Blair Lyne  Amdi Selassie Shifera
Yuri Osmel Alvarez  Michael Giammanco  Kristina Madarang  Ram R. Singh
Shirley Ambush  Shawn Tanner Harris  Lisa Maragakis  Brian J. So
Max Atanassov  Gina Haynes-Sanders  Scott R. Melamed  Angela Sykes
Dennis Averill  Xingru He  Elana Latham Murphy  Raoul Tenazas
John Babcock  Charles R. Hoeg  Patrick O’Neill  Michael Thompson
Charles Blomquist  Abdi Ibrahim  Thomas O’Neill  Richard Torgerson
Kenneth R. Brady  Mark D. Knobloch  Christina Presberry  Stuart Tryon
A. Lee Dellon  Raj Kohli  Nancy Rapine  Vinvent Urbanic
Lisa Donoghue  Janet L. Landay  Martin Sahlen  Katherine Veiga
Robert Fisher  Karina A. Lipsman  Johns C. Schneider  Elijah Walker
Victoria Fitch  Jorge Lopez  Carlton Clark Sexton  Jane Yan
Kathryn E. Foti  Kelly Lykens  Duane Shelton  John斯 C. Schneider
Judge Barbara Howe, Lousia Goldstein and guests at Lobster Night.

Members enjoying Lobster Night

Peter Agre Lecture, Johns Hopkins in Cuba – Friends for Over a Century
Joyce and Richard Zahner at Lobster Night.

David and Gail Rice at Lobster Night.

Gary Thomas and Cindy Blackman Santana at Jazz Night.
### January 2017

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**January 2017 Events**

1. **New Year’s Day Brunch**
2. **Prime Rib Buffet** on 3, 10, 17, 24, 31
3. **Prime Rib Buffet** on 4, 11, 18, 25
4. **Prime Rib Buffet** on 5, 12, 19, 26
5. **Prime Rib Buffet** on 6, 13, 20, 27
6. **Prime Rib Buffet** on 8, 15, 22, 29
7. **Birthday Night** on 11
8. **Birthday Night** on 19
9. **Club’s Book Circle** on 25
10. **Lecture Night**
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1, 8, 15, 22  Fried Chicken Country Buffet, Half Priced Wines
2, 9, 16, 23  Happy Hour, Prix Fixe Dinners
3, 10, 17, 24 Crab Night, Live Music in the Tap Room
5, 19, 26  Super Fantastic Sunday Brunch
8  Birthday Night *
12  Valentine’s Brunch
14  Valentine’s Dinner
23  Lecture Night *
26  New Orleans Jazz Brunch *
**CONSTRUCTION**

We are well into the final phase of the San Martin Drive construction and anticipate its completion in early 2017. You may now access the Club via San Martin Drive from Wyman Park Drive. You may access a map and directions from our web site at [http://www.jhuclub.jhu.edu](http://www.jhuclub.jhu.edu). For more information about this project please visit the JHU website at [http://jhfre.jhu.edu/projects/SanMartin/index.html](http://jhfre.jhu.edu/projects/SanMartin/index.html).

**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, athletic shoes, 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 $52 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 events’ per person price will be charged for the difference.

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**SEPTEMBER 2016—SHARDELL MUHAMMAD**

Shardell is our Employee of the Month for September. One of her two jobs, Shardell is a server in the Dining Room and for Banquets and she is well liked by her coworkers and members alike. Though she is not very talkative, she is a great team player and always gets the job done. Congratulations Shardell!

**OCTOBER 2016—THOMAS GRIFA**

Tommy is a JHU Junior majoring in Biomedical Engineering and is on the Hopkins Wrestling team. As one of our servers, Tommy is a great team player and is always willing to help anyone. Tommy is an asset to the staff. Great job Tommy!

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**EMPLOYEES OF THE MONTH**

**TAP ROOM NEWS**

Casual attire and kids always welcome!

Saturday night in the Tap Room is the place to be! Don’t feel like dressing up to go out? Then come to the Tap Room where we serve our regular menu from 5:30–9:00 pm. Come have dinner on the porch at one of our high top cocktail tables or sit at the bar, a perfect place to unwind and enjoy all the Tap Room has to offer!

Our Fried Chicken Country Buffet is only $18 on Wednesday nights. Have all you can enjoy buffet style Fried Chicken with all the trimmings.

Thursday night is Happy Hour when school is in session. Special prices on drinks and a variety of Buffets. Student members welcome!

Friday nights in January and February is Crab Night with all you can enjoy Crab Cakes and Crab Leg Clusters for just $32! Coming in March and April we’ll have Shrimp Night. Live music too! As with all of our special buffet nights, the regular Tap Room Menu is also available.