Hello!

I hope that your summer is going well: family reunions, vacations to the beach, travel within the United States and overseas trips just to mention a few. Trips out of Baltimore bring to mind the reciprocal privileges available to you as you travel. Check online on our website to see what is available. If you have any questions, please just ask at the Club.

Keep in mind that each year the Club is closed for a period of time for routine maintenance and any upgrades needed to keep your Club in tip-top shape. This year the Club closes after brunch Sunday, July 21 and will reopen on Tuesday, August 20, 2019. Please use the Club frequently before that time.

It is now a great time to be thinking of making reservations for any upcoming family celebrations or significant recognitions for the autumn and to make reservations and menu selections for those events. We have a wonderful staff to assist you in making those arrangements.

The Book Circle is meeting on Thursday, July 18 and the book selected is entitled *Death in the Air*. Join us as we discuss this compelling book.

Be thinking of those you know who may want to become members of our Club. Membership is essential to the future viability and your ability to continue to enjoy all that the Hopkins Club has to offer.

Enjoy the summer and we look forward to seeing you soon.

Best,
Barbara Kerr Howe,
President, Board of Governors, Johns Hopkins Club

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**ORIOLE PARK AT CAMDEN YARDS BALLPARK TOUR**

**Sunday, July 7, 2019 12:00 pm**

Come see Oriole Park at Camden Yards from a whole new perspective. Enjoy the charm of the ballpark from club level suites, the press level—even the Orioles dugout—plus Eutaw Street, Orioles Legends Park and the Scoreboard control room. Oriole Park revolutionized baseball when it debuted on Opening Day 1992. Now, here’s your chance to go behind the scenes of this historic ballpark and learn more about how it has continued to change the baseball fan’s experience ever since.

Begin with a delicious Champagne Brunch at the Club. With everything from Breakfast to Lunch, Oysters to Ice Cream Sundaes, our Brunch Buffet is second to none! You’ll then be transported in style from our door to the ballpark and back. Tour lasts approximately 1½ hours.

Reservations are required. Cost: $52.75 per person plus surcharge and sales tax on food and beverage only. Parties of four or fewer may be seated with similar sized parties.

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**PARTY TIME!**

Are you looking for the perfect location to host a wedding reception, anniversary, birthday or other special occasion? Look no further! Currently the Lounge and Main Dining Room are available year-round Wednesday through Saturday nights. The Lounge accommodates 125 buffet style and the Main Dining Room, 100 seated. Both spaces are fresh and elegant and make the perfect venue.

Contact the catering office for availability at 410-235-0188 and be a guest at your own party!

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**BREAKFAST MEETINGS**

Plan your next Breakfast Meeting at the Club! We are now available to host your Breakfast meeting for 2–16 people in one of our four small private dining rooms from 9:00–11:00 am Tuesday through Saturday. You may have Coffee service or a full Continental Breakfast at your meeting. Simply call the Catering Office to plan your event at 410-235-0188.

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**NEWS FROM THE BAR**

Come see what our resident mixologists have in store for you on Sundays in the Lounge. Create your own Bloody Mary at our Bloody Mary Makin’s Bar or get creative at our Mimosa Bar. For the kids and kids at heart, we have Snow Cones, regular and spiked.
Dr. June K. Wicks got her BS, MS, and PhD in Geochemistry from the California Institute of Technology in 2008 and 2013. After graduate school, June went to Princeton University as a Harry Hess Postdoctoral Scholar in the Department of Geosciences. She joined the faculty of the Earth and Planetary Sciences department in the Krieger School of Arts and Sciences in July of 2017, with a joint appointment in the Department of Mechanical Engineering in the Whiting School of Engineering. She is a fellow of the Hopkins Extreme Materials Institute. Her research explores the properties of minerals at high pressure to better understand formation, composition, and evolution of Earth and other rocky planets. She teaches classes on mineralogy at JHU, and likes to coordinate her Mineralogy Lecture Series to complement the courses of that semester.

June discovered the Hopkins Club when hosting her first Mineralogy Lecture Series seminar; securing a room on Valentine’s Day for her visiting lecturer and her lab group. It was the perfect setting for the occasion.

After the first event, she has been holding her group meeting dinners at the Club. She loves Wine Wednesdays when wine is half priced, and that it’s a special occasion to eat dinner together, where students can get to know her visitors. She makes sure to bring in speakers from industry, national labs, academia at the professor, postdoc, and graduate student levels so that her students get a chance to meet potential role models in a variety of careers. Perhaps this is a result of June herself being exposed to a variety of mentors while listening to dinner party conversation with her chemist father as a youth.

June has been in Baltimore for 1½ years but her favorite getaway spot is to visit her husband, John, in Princeton, NJ. June and her husband met in graduate school, and John is currently a postdoctoral researcher in the Department of Chemistry at Princeton University. June’s favorite hobbies are playing the violin, in which she was classically trained, and she’s a whiz at origami. She also has an identical twin sister who is an engineer.

Dr. Wicks enjoys the Main Dining Room but when she’s feeling casual she and her students head to the Tap Room for the Fried Chicken Country Buffet. She loves the festive holiday cocktails Paul makes and her favorite dish is our Maryland Crab Soup. She and a few students ordered it once when they were recovering from colds. She swears by the healing powers of a bowl of Heavy, spicy soup to cheer one up! Her favorite thing about the Club is the staff and how great they are to her students.

Reciprocal Privileges

Have you taken advantage of our reciprocal benefits? The Hopkins Club has reciprocal arrangements with over 80 different clubs throughout the United States as well as some international clubs. These arrangements allow for you, as a visiting member, to use another club for dining, overnight accommodations, or even golf privileges. Some locations include clubs in Washington DC, New York, Chicago, Pennsylvania, Virginia, California, England, Canada, and many more all over the world. As a club member, you also have golf and dining privileges at the Country Club of Maryland!

The steps to use a reciprocal club are easy. Simply provide the Club’s office with the name of the club you wish to use, as well as the dates you are planning to visit. A letter of introduction will be sent on your behalf to the other club and you are all set! Please note, each reciprocal club’s hours of operation and services available are very different. To ensure a pleasant visit, please contact the club you are visiting in advance regarding their dining hours and services available to visiting members with reciprocal privileges, as well as to make your reservations. All charges must be settled with the reciprocating club at the time of visit.

To view the list of our reciprocal clubs, please visit the Hopkins Club website or stop by the Club’s office for a list.

TAP ROOM NEWS FLASH!
The Tap Room has a new schedule!

Wednesday and Thursday 5:30 – 8:00 pm, Friday 5:30 – 9:00 pm

Stop by on Wednesday for our Fried Chicken Country Buffet complete with Stewed Tomatoes, Mashed Potatoes and Country Gravy, and more for just $18.00.

Enjoy a HALF PRICED Crab Cake Sandwich, just $9.50, every Thursday Night. $3.00 drafts too!

Flatbread Pizza is what’s featured on Friday nights in July and August, just $16.00 for this endless Pizza Buffet! Live music on Friday nights too!

Isn’t it Tap Room time?

Welcome New Members

Veronica Webster
Butler
Carlos
Castillo–Salgado
Matthew William
Corell
Stuart Louise
Earhart
Charlotte Fulwiler

Marvin J. Garbis
Summer Scott
Huyette
Deseree Humphries
Ivey
Raymond Kaplan
Jie Liang
John G. Long, III

Cherie Sewell
Henry Smyth
Angela M. Steinberg
Lindsay J. Thompson
Gwen Tromley
Kathleen Wilder

Employees of the Month

April 2019—Antoine Smith

Congratulations to Antoine for this well-deserved award. He’s won this award a number of times and was even the Employee of the Year. Always smooth and professional, Antoine is a shining star in the Dining Room. He’s a team player who always goes the extra mile. Thanks for great job!

May 2019—Earl Culpepper

We’re happy to announce Earl as the winner of this month’s Employee of the Month award! Earl has been with the Club for 34 years and has won this title before as well as being named Employee of the Year. Always lending a helping hand, Earl is a class act. Wish him happy birthday as he’s turning 87 in July!
EAT A PICKLE!!! OR TWO

Eating fermented foods may be a way to reduce inflammation, may be cancer fighting, may reduce obesity, may also help with muscle cramping and be a way to obtain sodium to maintain electrolyte imbalance. It may boost your intake of antioxidants, naturally found in fruits and vegetables, to fight against free radical chemical compounds that are linked to problems like heart disease and cancer. Cooking can break down heat sensitive nutrients like antioxidants. Pickling raw vegetables and fruits preserve antioxidant power.

To preserve any kind of food requires the addition of salt. Salt makes up almost 5% of most recipes. This may be a concern for those with higher blood pressure and extremely salted foods could lead to stomach cancer.

The best way to control the sodium level is to make them yourself. Pickling is as easy as putting salted vinegar and water over the top of your vegetable, let cool, cover and let soak for 12 hours up to 7 days in the refrigerator. Aromatics and fresh herbs provide for great flavor.

REFRIGERATOR PICKLES

ONE QUART

½ cup cider vinegar
½ cup light brown sugar
1 tbsp. each crushed red pepper, coriander seed, and fresh chopped dill
12 oz. thinly sliced cucumbers
1 jalapeno, seeded and thinly sliced
½ onion, thinly sliced

Combine vinegar, sugar, and aromatics with ½ cup water. Bring to a boil and remove from heat. Toss together cucumbers, onions and pepper. Transfer to a wide mouth jar and pour warm vinegar mixture over the top. Cover and refrigerate.

WEEKLY EVENTS
OF INTEREST

TUESDAY

It’s Prime Rib Buffet on Tuesday nights in the Main Dining Room! We offer a variety of fare which changes weekly. Mouth-watering Prime Rib, carved to order and so much more. Wines and Coffee service are included. Cost: $32.00 Full Buffet, $26.00 Limited Buffet.

WEDNESDAY

Half Priced Wine by the glass or bottle, all day in the Lounge, Tap Room and Main Dining Room!

Come into the Main Dining Room for a mid-week treat, our Wednesday Lunch Buffet. Our regular Lunch Menu is also available.

Fried Chicken Country Buffet is what's featured in the Tap Room on Wednesday nights!

THURSDAY

Half priced Crab Cake Sandwiches for $9.50 in the Tap Room is what’s on the menu each Thursday in July and August. $3.00 Drafts too!

In the Main Dining Room we feature our Prix Fixe Dinner; three delicious entrees served with Salad, Starch, Vegetable, and Dessert for $24.00

FRIDAY

TGIF when you can enjoy our endless Flatbread Pizza Buffet in the Tap Room for just $16.00! In September and October, we feature BBQ Rib Night on Fridays in the Tap Room. Live music too!

SUNDAY

Baltimore’s Best Brunch is here! Try our Brunch drinks including a Bloody Mary Makin’s Bar and a Mimosa Bar and Hors d’oeuvre in the Lounge. Then it’s on to the Dining Room where 36’ of Brunch favorites await you on the Buffet. Champagne and fresh squeezed Orange Juice are included. Cost: $29.00 Adults, $18.00 Children ages 4–12. Children 3 and under, no charge.

BIRTHDAY NIGHTS

Wednesday, July 10, and September 11, 2019 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 spouse. Bring friends and family for an evening of fun!

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 one delicious cake for all our guests of honor to enjoy with their parties. In addition to our regular menu, three incredible birthday specials will be offered for only $21.00. The celebrant will receive 50% off the price of their entrée or may select one of the Birthday 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 welcome to join the festivities; however, Birthday discounts are limited to members and their spouses. The celebrant’s birthday must fall within that month however those celebrating an August birthday may do so in either month.

EAT A PICKLE!!! OR TWO

Eating fermented foods may be a way to reduce inflammation, may be cancer fighting, may reduce obesity, may also help with muscle cramping and be a way to obtain sodium to maintain electrolyte imbalance. It may boost your intake of antioxidants, naturally found in fruits and vegetables, to fight against free radical chemical compounds that are linked to problems like heart disease and cancer. Cooking can break down heat sensitive nutrients like antioxidants. Pickling raw vegetables and fruits preserve antioxidant power.

To preserve any kind of food requires the addition of salt. Salt makes up almost 5% of most recipes. This may be a concern for those with higher blood pressure and extremely salted foods could lead to stomach cancer.

The best way to control the sodium level is to make them yourself. Pickling is as easy as putting salted vinegar and water over the top of your vegetable, let cool, cover and let soak for 12 hours up to 7 days in the refrigerator. Aromatics and fresh herbs provide for great flavor.

REFRIGERATOR PICKLES

ONE QUART

½ cup cider vinegar
½ cup light brown sugar
1 tbsp. each crushed red pepper, coriander seed, and fresh chopped dill
12 oz. thinly sliced cucumbers
1 jalapeno, seeded and thinly sliced
½ onion, thinly sliced

Combine vinegar, sugar, and aromatics with ½ cup water. Bring to a boil and remove from heat. Toss together cucumbers, onions and pepper. Transfer to a wide mouth jar and pour warm vinegar mixture over the top. Cover and refrigerate.


**CLUB CLOSED**

**Thursday, July 4, 2019**

Happy 4th!

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**ORIOLE PARK AT CAMDEN YARDS BALLPARK TOUR**

**Sunday, July 7, 2019**

12:00 pm

Brunch and Tour of Oriole Park at Camden Yards!

Reservations required. Cost: $48.00 adults per person plus surcharge and food and beverage only. Parties of 4 or fewer may be seated with similar sized parties.

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**BIRTHDAY NIGHT**

**Wednesday, July 10, 2019**

6:00 pm

Reservations are required for Birthday groups and must be made by Friday, July 5, 2019.

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**BASTILLE DAY DINNER**

**Saturday, July 13, 2019**

6:00 pm

Let them eat cake! Or in this case, a delicious meal prepared by Chef Patrick paired with some amazing French Wines!

**HORS D’OEUVRE**

- Truffle Liver Mousse Platter with Cornichons, Olives, Crackers, Cured Sausages with Mushroom and Herbs de Provence
- Duck Rillettes with Toast with Pickled Apricot
- Crispy Port Salut with Chili
- Garlic Mayonnaise

**DINNER**

- Sweet Potato Vichyssoise
- Sorbet
- Poached Sea Scallop with Fennel, Tarragon and Lemon Beurre Blanc
- Grilled Double Thick Lamb Chop with Ratatouille, Asparagus, Lamb Jus and Basil Oil
- French Green Salad with Mustard Vinaigrette, Roquefort Cheese and Toasted Walnuts
- Platter of Assorted Cheeses
- Strawberry Tart

**Don’t miss this delicious Wine Dinner!**

Reservations required.

Cost: $95.00 plus surcharge and sales tax.

PLEASE NOTE: Due to the special nature of this menu we are unable to make any substitutions.

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**COMING IN SEPTEMBER**

**STEAK COOKOUT AND SHRIMP PEEL!**

**Sunday, September 8, 2019**

5:00 pm

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 Deserts, Wine and Coffee service to complete the feast.

Reservations required. Cost: $48.00 adults per person plus surcharge and sales tax, $36.00 children ages 4–12. Children 3 and under, no charge. Parties of four or fewer may be seated with similar sized parties. There will be no other food service available on this evening.

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**UNITED STATES HOLOCAUST MEMORIAL MUSEUM**

**Lunch and Tour**

**Wednesday, September 18, 2019**

11:00 am Lunch

12:15 pm Bus departs

11:00 am Museum

2:00 – 4:00 pm Museum

4:15 pm Bus departs

Space is limited for this outing to Washington, D.C. We will begin at 11:00 am with a delicious Lunch including Beverage and Dessert. You will be driven by motor coach to the museum for orientation and a self-guided tour from 2:00 – 4:00 pm. Join us for this moving tour.

The museum’s primary mission is to advance and disseminate knowledge about this unprecedented tragedy; to preserve the memory of those who suffered; to encourage its visitors to reflect upon the moral and spiritual questions raised by the events of the Holocaust as well as their own responsibilities as citizens of a democracy.

Reservations required. Cost: $46.00 plus surcharge and tax on food and beverage only.
We wish to extend our sincere congratulations to our three Johns Hopkins University graduate staff members, Domonique, Alexa, and Tom. We wish them all the best in their future endeavors.

Lt. Governor Boyd K. Rutherford Lecturing

Johns Hopkins Club President Barbara Kerr Howe and Lt. Governor Boyd K. Rutherford

2019 School of Medicine Reunion—Grand Classes Lunch
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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 48 hours in advance. The cost of the room and a $70.00 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.

2, 9, 16  Prime Rib Buffet
3, 10, 17 Half Priced Wine, Fried Chicken Country Buffet
4  Club closed for the holiday
5, 12, 19 Flatbread Pizza, Live Music in the Tap Room
7, 14, 21 Super Fantastic Sunday Brunch
7  Brunch and Tour of Oriole Park at Camden Yards*
10  Birthday Night*
11, 18 ½ Priced Crab Cake Sandwich in the Tap Room, Prix Fixe Dinners
13  Bastille Day Dinner*
18  Club’s Book Circle*
21  Club closes after Brunch—Vacation shut down
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20 Club reopens!
20, 27 Prime Rib Buffet
21, 28 Half Priced Wine, Fried Chicken Country Buffet
22, 29 ½ Priced Crab Cake Sandwich in the Tap Room, Prix Fixe Dinners
23, 30 Flatbread Pizza Night, Live Music in the Tap Room

**Hours of Operation**

**MAIN DINING ROOM**
- **LUNCH**
  - Tuesday through Saturday, 12:00–2:00 pm
- **DINNER**
  - Tuesday through Thursday, 6:00–8:00 pm
  - Friday and Saturday, 6:00–9:00 pm
- **BRUNCH** 11:30 am–2:00 pm

**TAP ROOM**
- Wednesday and Thursday, 5:30–8:00 pm
- Friday, 5:30–9:00 pm

**OFFICE**
- Monday, 9:00–4:00 pm
- Tuesday through Friday, 9:00 am–5:00 pm