LECTURE NIGHT—Featuring Lt. Governor Boyd K. Rutherford  

Wednesday, May 15, 2019  6:00 pm

Lt. Governor Boyd K. Rutherford will be speaking to the membership about the Administration’s goals for the next four years. The Lt. Governor is charged with various initiatives that affect all communities across Maryland including the opioid epidemic, regulation reform, and breaking the cycle of inter-generational poverty.

Lt. Governor Rutherford is an accomplished attorney with a lifetime of experience in both the public and private sectors. He served as Associate Administrator for the U.S. General Services Administration where he was responsible for increasing utilization of small businesses in government procurement as well as continually improving the efficiency of the agency. The Lt. Governor holds a Bachelor’s Degree in Economics and Political Science from Howard University. Additionally he has a Master’s Degree in Communications Management and a law degree, both from the University of Southern California.

Join us for this enlightening lecture with our Lt. Governor! We will begin promptly at 6:00 pm with a delicious Dinner followed by the talk. Reservations required. Cost: $31.00 plus surcharge and sales tax.
The Board of Governors of the Johns Hopkins Club recently approved the following dues structure for fiscal 2019–2020. Baltimore City and surrounding counties are considered Residents:

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<th>CATEGORY</th>
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Dues may be assessed semi-annually with an administration fee of $10.00 with your first billing. For further information please call the Club’s business office Monday through Friday between 9:00 am and 5:00 pm.

**February 2019**

**KEVIN BROWN**

Kevin is well-deserving of the award of Employee of the Month for February. One of our kitchen staff, Kevin is always creating something delicious. He’s a hard worker and shining star in the kitchen. Way to go Kevin! Great job!

**March 2019**

**MERCEDE JACOBSON**

Congratulations Mercede for winning the Employee of the Month for March! Mercede is a dining room server who is easy going and well liked by her coworkers. She’s always willing to lend a hand when needed. Mercede is a new mother to baby Masson.
WHEN SUMMER APPROACHES a lot of us have a fond tendency to plant herb gardens. Fresh herbs and their use are hallmarks of quality food preparation. A small herb plant can yield a considerable amount, particularly if you harvest over the summer, simply by cutting the herbs back. Fresh herbs in sauces, soups, dressings, oils and vinegars can have the subtle effect of elevating something mediocre into something fresh and outstanding. Preparing flavored oils and vinegars are two of the best ways to utilize excessive herbs. You can put a dash of flavor and elegance into all your cooking. Flavored oils and vinegars are a fantastic way to add flavor without excessive amounts of fat and or calories. Oils and vinegars are infused heavily, so a little goes a long way. Flavored oils and vinegars have been around for centuries. The combinations are almost endless. So maybe this summer experiment and enjoy a dash of herbaceous flavor added to your foods.

GREEN HERB OIL

Please experiment with your own combination of herbs. This recipe is just a starting point.

- 2 cups extra virgin olive oil
- 4 sprigs each of Thyme, Tarragon, Rosemary, Marjoram and 4 Sage leaves
- 5–6 Bay leaves, fresh if possible
- 1 tbsp. Black peppercorns, whole

Wash and dry herbs. Place in wide mouth mason jar and pour oil over them. Close and allow to infuse for 2 weeks in a cool dark place. Remove herbs and strain oil evenly into clean jars or bottles. Place some fresh sprigs of ingredient herbs in each jar and store in a cool place.

A DASH OF FLAVOR AND ELEGANCE

When summer approaches a lot of us have a fond tendency to plant herb gardens. Fresh herbs and their use are hallmarks of quality food preparation. A small herb plant can yield a considerable amount, particularly if you harvest over the summer, simply by cutting the herbs back. Fresh herbs in sauces, soups, dressings, oils and vinegars can have the subtle effect of elevating something mediocre into something fresh and outstanding. Preparing flavored oils and vinegars are two of the best ways to utilize excessive herbs. You can put a dash of flavor and elegance into all your cooking.

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BIRTHDAY NIGHTS

Wednesday, May 8, June 12, July 10, 2019 6:00 pm

Whether you are young or not so young, don’t miss our grand birthday celebrations! We have reserved one special evening each month to host a Birthday Bash for members and their spouses. Bring your friends and family for 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 special cake for all our guests of honor to enjoy with their parties. In addition to our regular menu, three scrumptious Birthday specials will be offered for just $21.00.

The celebrant will receive 50% off the price of their entrée or may select one of the Birthday specials with our compliments.

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 fun however Birthday discounts are limited to members and their spouses. The celebrant’s birthday must fall within that month.

CELEBRATE WITH US!

The Club has wonderful small private dining rooms and banquet rooms for your party of 6–125. From rehearsal dinners and wedding receptions to graduations and anniversaries, our Banquet Menu is extensive and innovative. We assist you in being a guest at your own party. Call the Catering office at 410-235-0188 or email rebeccac@jhu.edu.

WEEKLY EVENTS OF INTEREST

TUESDAY Come to Prime Rib Buffet Night in the Main Dining Room! Carved to order, delicious Prime Rib and all the accompaniments including Dessert and Wine Service for just $32.00 full Buffet, $26.00 Limited Buffet.

WEDNESDAY Fried Chicken Country Buffet with all the go-alongs. Wednesday is also Half priced Wine Day, by the glass or bottle!

THURSDAY Prix Fixe Dinners in the Main Dining Room for just $24.00. Three delicious Dinner specials with selections varying weekly. Our Limited Dinner menu is also available.

FRIDAY It’s Burger Night in the Tap Room in May and June. All you can eat Burger Buffet with all the trimmings for only $14.00. Live music too!

SUNDAY It’s Baltimore’s Best Brunch! Come to the Club for 36 feet of scrumptious Brunch favorites at our Champagne Brunch. Just $29.00 for Adults and $18.00 for Children ages 4–12. Children 3 and under, no charge.

ORIOLE PARK AT CAMDEN YARDS BALLPARK TOUR

Sunday, July 7, 2019 11:00 am

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 and 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 historic ballpark and learn more about how it has continued to change the baseball fan’s experience ever since.

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May 2019

BIRTHDAY NIGHT

Wednesday, May 8, 2019  6:00 pm

Reservations are required for birthday groups and must be made by Friday, May 3, 2019.

MOTHER’S DAY

Sunday, May 12, 2019  12:30, 3:00, and 5:30 pm Seatings

Reservations required. There will be no other food service available on this day.

LECTURE NIGHT—
Featuring Lt. Governor Boyd K. Rutherford

Wednesday, May 15, 2019  6:00 pm

Lt. Governor Boyd K. Rutherford will be speaking to the membership about the Administration’s goals for the next four years.

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CLUB’S BOOK CIRCLE

Thursday, May 16, 2019  6:30 pm

Washington Black by Esi Edugyan is the book chosen for this Book Circle. George Washington Black, or “Wash,” an eleven-year-old field slave on a Barbados sugar plantation, is terrified to be chosen by his master’s brother as his manservant. To his surprise, the eccentric Christopher Wilde turns out to be a naturalist, explorer, inventor, and abolitionist. The story follows his early life, chronicling his escape from slavery and his subsequent adventures.

The Dinner and discussion begins promptly at 6:30 pm however you may wish to join other members of the Book Circle for Cocktails beginning at 6:00 pm. Reservations are required. Cost: $31.00 plus surcharge and sales tax. Cocktails are not included. Please inform us of any dietary restrictions when placing your reservation.

COMMENCEMENT

Thursday, May 23, 2019

The Club will be closed for regular Luncheon service on this day.

LUNCH AND LECTURE—“Nature’s Calendar:
A Year in the Life of a Wildlife Sanctuary” A Book Talk with Colin Rees

Tuesday, May 8, 2019  12:30 pm

Co-hosted by Johns Hopkins University Press

Located near the mid-point of the 110 mile-long Patuxent River in southern Maryland, Jug Bay Wetlands Sanctuary preserves one of the most significant freshwater tidal wetlands on the East Coast. A critical habitat for an incredible diversity of plants and animals, this beloved sanctuary teems with secrets and wonders—and faces new challenges posed by climate change and development. Join naturalist Colin Rees for an enchanting and informative journey through the shifting seasons at Jug Bay, and hear what the future holds for this special place and for similar Chesapeake habitats.

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.

LOBSTER NIGHT

Wednesday, May 29, 2019  6:00 pm

Sink your teeth into a 1½ lb. Maine Lobster with all the trimmings at our fantastic Lobster Night! Call one week in advance for cost. Reservations required.
BIRTHDAY NIGHT

Wednesday, June 12, 2019 6:00 pm

Reservations are required for Birthday groups and must be made by Friday, June 7, 2019.

LECTURE NIGHT—“FRANCIS SCOTT KEY AFTER THE SONG” Featuring Philip J. Marshall

Friday, June 14, 2019 6:00 pm

This evening will take us back in time and the making of FSK: After the Song crafted by filmmaker Philip Marshall who had presented a program here on his earlier film, FS Key and the Song that Built America. He will talk about FSK’s life and times after the writing of our anthem. He was a constitutional lawyer immersed in the issues of slavery highlighting how extraordinarily similar events of the 1830s are tied to our current times.

Mr. Marshall has been working with MPT since 2006. He completed FSK, After the Song in September 2017 after five years of research and production. Most recently he was a producer and director of historical segments for the 3 hour concert: The Star-Spangled Spectacular for the 200th anniversary of the writing of the National Anthem.

He had directed, produced, and received an Emmy for The Music of Ireland public TV special. He is best known in PTV for his work on NYTV: By the People Who Made It.

Take this time to learn more about this fascinating historical character that so impacted our country. What an appropriate and exciting way to spend our Flag Day!

We’ll begin promptly at 6:00 pm with a delicious Dinner followed by the Lecture. Reservations required. Cost: $31.00 per person plus surcharge and sales tax.

FATHER’S DAY COOKOUT

Sunday, June 16, 2019 5:00 pm

It’s Dad’s special day and there’s no better place to treat him to an evening of fun with the family. Start with Spare Ribs, Burgers and Hot Dogs off the grill, plus Corn on the Cob, Ice Cream, Watermelon and more. There will be crafts for the kids and don’t forget to enter the 22nd Annual Father Child Look Alike Contest!

Make it one of your family’s Grand Traditions! Reservations required.

Cost: $30.00 Adults, $20.00 Children ages 4 – 12 plus surcharge and sales tax. Children 3 and under, no charge. There will be no other food service available on this evening.

ORIOLE PARK AT CAMDEN YARDS BALLPARK TOUR

Sunday, July 7, 2019 11:00 am

Brunch and Tour of Oriole Park at Camden Yards! Reservations required.

Cost: $55.00 per person plus tax and surcharge on food and beverage only. Parties of 4 or fewer may be seated with similar sized parties.

Coming in July

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’ŒUVRE

Truffle Liver Mousse Platter with Cornichons, Olives, Crackers, Cured Sausages with Mushroom and Herbs de Provence

Duck Rillette on 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

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

The Tap Room is our casual Dining Room and it is open Wednesday, Thursday and Friday nights, offering our regular Tap Room menu even on special Buffet nights. Drop by on Wednesday for our Fried Chicken Country Buffet for just $18.00. Thursday nights we have half-priced Crab Cake Sandwiches in May and June! Student members are welcome!

It's Burger Night on Friday in May and June for just $14.00. Live music too! July and August brings Pizza Flatbread night on Friday nights.

Isn't it Tap Room time?

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1. **8, 15, 22, 29**  Fried Chicken Country Buffet, Half Priced Wines
2. **2, 9, 16, 23, 30**  Prix Fixe Dinners
3. **3, 10, 17, 24, 31**  Burger Night, Live Music in the Tap Room
4. **5, 19, 26**  Superfantastic Sunday Brunch
5. **7, 14, 21, 28**  Prime Rib Buffet
6. **8**  Birthday Night*
7. **12**  Mother’s Day*
8. **15**  Lecture Night*
9. **16**  Club’s Book Circle*
10. **23**  Commencement (Club closed for Lunch)
11. **28**  Lunch and Lecture*
12. **29**  Lobster Night*
### Welcome New Members

- Caitlin Ceryes
- Darshan Dalal
- Byron N. Hoffberg
- Martin Lewis Karel
- Young Choo Kim
- Charles Krueger
- Rachel Mayer
- Comber McHugh
- Vicente Navarro
- Dan Nguyen
- Jean Ottey
- Nam Pho
- John F. Rigley, Jr.
- Lauren Sauer
- Samantha Schlemm
- Samuel J. Schumch
- Matthew Spinozzi
- Robert Swann
- Boyu Wu

### June 2019

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**COMING IN JULY**

- **2, 9, 16, 23, 30** Superfantastic Sunday Brunch
- **4, 11, 18, 25** Prime Rib Buffet
- **5, 12, 19, 26** Fried Chicken Country Buffet, Half Priced Wines
- **6, 13, 20, 27** Prix Fixe Dinners
- **7, 14, 21, 28** Burger Night, Live Music in the Tap Room
- **12** Birthday Night*
- **14** Lecture Night*
- **16** Father’s Day Cookout*

**BASTILLE DAY**

- **7** Brunch and Ballpark Tour*
- **13** Bastille Day Dinner*
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.

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 as of April 2019
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