Greetings!
The summer has gone by so quickly! The Club had its usual shut down for major cleaning and updates.

The Johns Hopkins Club has been in existence since December 1899. Our building was constructed in 1936 after Theodore Marburg and his sister Amelia, donated $50,000 so it could be built. Over the years, various additions and improvements have been made.

It is essential that each of you support the Club by dining, attendance at special events and scheduling your own private events and celebrations at the Club.

We have such a special place to be and we need now more than ever to support the Club.

We hope to see you soon . . . and often.

Best,

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

STEAK COOKOUT AND SHRIMP PEEL

Please note new date and time
Sunday, September 22, 2019  4:30 pm

A delicious Buffet style Dinner with a spread like no other! Grilled New York Strip Steaks, tangy Spiced Shrimp, and all the go alongs!

Reservations required. Cost: $48.00 per person for adults, $36.00 for children ages 4 – 12 plus surcharge and sales tax. Children 3 and under, no charge. Parties of four or fewer may be seated with similar sized parties.

LECTURE NIGHT

Featuring Bruce Beehler and Middleton Evans
“Birds of Maryland, Delaware, and the District of Columbia”

An illustrated book talk
Co-hosted by Johns Hopkins University Press
Wednesday, October 30, 2019  6:00 pm

An extraordinary new book from JHU Press is the result of a very fortunate partnership, pairing the expertise and insights of Smithsonian ornithologist Bruce Beehler with the astounding photography of Middleton Evans. Bruce and Middleton join us to tell the story of creating a monumental 400+ page work that will delight backyard birdwatchers as well as hardcore life-listers. Bruce will offer insights from the field about the status of various species and why the mid-Atlantic is such an exceptional place for birding. Middleton will tell the stories behind some of his favorite and most unusual photographs—and share secrets about the best places to spot favorite and elusive species. If you love birds or photography (especially if you love both) you’ll want to join us for this special program.

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. Parties of four or fewer may be seated with similar sized parties.
MEET THE MEMBER—Mr. Herb Better

As a youth, Herb dreamed of playing lacrosse on Homewood Field for Johns Hopkins. In 1961, as he was graduating from high school at Baltimore City College, his “dream came true” when he was awarded financial aid totaling $1,250 to cover his first year’s tuition at Hopkins. For his last three years at Hopkins, Herb was awarded an alumni scholarship. Back then, Hopkins did not allow athletic scholarships. Who would have imagined that fifty years later, Herb would be president of the Blue Jays Unlimited Board of Advisors, where he recently completed a two year term. And his involvement with Hopkins lacrosse continues as a member of the Hopkins Lacrosse Advisory Board.

Herb graduated Phi Beta Kappa from Hopkins in 1965. He was an Honorable Mention All American midfielder on the lacrosse team and a running back and linebacker on the football team. Herb went on to receive his law degree from the University of Maryland Law School where he was a member of the Law Review.

He is a former president of the JHU Alumni Association, having served on the Executive Committee and Alumni Council for more than twenty years. Herb also served on the Board of Governors of the Johns Hopkins Club for eight years. During his time on the board, Herb advocated for a more relaxed and contemporary dress code at the Club, made changes to the wine list, worked to update and refine the wine service, and organized several wine tasting dinners.

Herb first visited the Hopkins Club during his senior year of high school to have a recruiting lunch with Bob Scott, Hall of Fame lacrosse coach and Director of Athletics whose career spanned more than 40 years at Hopkins. Herb remembers the Club as “one of the best restaurants in town when I was a student.” And today, decades later, he still enjoys the unique and comfortable atmosphere at the Club and the wonderful staff at the Club whom he considers “like family.” He has been to other university clubs but for him “none compare.” He enjoys the food, especially the crab cakes and the filet (the “perfect pair”) and the sorbet between courses.

Herb is a partner with the law firm of Zuckerman Spaeder LLP. He started the firm’s Baltimore Office in 1987. Before joining the firm, he spent fourteen years in the U.S. Attorney’s Office in Maryland where he served as the First Assistant U.S. Attorney and was appointed by the court in 1981 to serve as the U.S. Attorney. He has been recognized by The Best Lawyers in America in five different categories, including “Bet-The-Company Litigation” and “Mediation.” He has been active throughout the years in the Maryland Chapter of the Federal Bar Association and served as the president of the Maryland Chapter. Herb was recognized for outstanding and dedicated service to the United States District Court for the District of Maryland and the Maryland Chapter of the Federal Bar Association. Herb currently serves as the president of the Historical Society of the United States District Court for the District of Maryland.

Herb is a music lover, especially “oldies but goodies” and the Beatles who arrived in this country while he was a student and dominated the music played at frat parties. He fondly remembers two school wide parties each year when he was a student at Hopkins. The Pigskin Hop which was held with a live band in the steps of Gilman Hall. Herb recounts that “quite a few students who were from the Baltimore area could not afford to live in the dorms and lived at home. So, the parties on campus and in the frat houses helped make us feel a part of the Hopkins community—and they were fun!”

Surprisingly, Herb thoroughly enjoys party planning. He has been involved in planning retreats for his firm, including one in Aspen, Colorado and annually helps plan the Phi Sig reunion dinner at the Club and a firm dinner at the Club. He also has helped plan class reunion events and reunion dinners at the Club for the 1965 Lacrosse team.

Both of Herb’s daughters graduated from Hopkins; one is a physician, the other a child psychologist. The apples didn’t fall far from the tree as both played lacrosse at Hopkins, among other sports. Herb and his wife Michele, who graduated from Maryland and was an oncology social worker at GBMC until she recently retired, are grandparents to five.

BIRTHDAY NIGHTS

Wednesday, September 11, October 9, and November 13, 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.

Employee of the Month

JUNE 2019—Aubrey Parsons

Congratulations Aubrey, our Employee of the Month for June. Aubrey is one of our servers who works in the Dining Room and in Banquets. Although he’s been here just a short while, he has proven himself to be an asset to the Club. He’s a hard worker, always ready to lend a hand where needed. Way to go Aubrey!

COME TO OUR MEMBER’S SOCIAL HOUR!

The 2nd Thursday of the month September 12, October 10, November 14, and December 12 6:00–8:00 pm North Lounge

Join other members of the Hopkins Club at this monthly social hour where you can meet and greet other members or just enjoy the evening with your party. Complimentary Hors d’oeuvre. Reservations are not required.

Thanksgiving

Thursday, November 28, 2019 Three seating times 12:30, 3:00, and 5:30 pm

Reservations are now being accepted for this truly American holiday! Enjoy your day and let us do the cooking. Reservations are required. This will be the only food service available on this day.
Time to Tailgate!

No matter if you are a carnivore or a vegetarian, the food you bring could make or break a good tailgate. The main ingredient in any tailgate fan fest is the food! From unique sandwiches to grilled sausages, burgers, chicken, and steak, the food is where it’s at. The best way to kick off any tailgate is to crack open a dripping icy cold beer and chow down on some scrumptious appetizers, from fresh guacamole and salsa to hummus and vegetables to chips and dips.

After getting started an essential staple of any tailgate is setting the charcoal to fire and as the smoke bellows about, cooking commences with burgers, sausages, kabobs, skewered seafood, chicken, corn on the cob, steaks, mushrooms, squash—really anything you like. The scents permeating the air throughout the parking lot and it becomes this nomadic adventure into a dizzying frenzy of food gluttony!

You must try and remember to bring a table, collapsible chairs, plastic utensils, napkins, paper towels and condiments. Comfort helps a lot in making the outing a success. Another key component in a successful tailgate is beverage selection—beer, wine, spiked cider, spiked coffee or tea, and plenty of water to stay hydrated and stave off pregame hangovers.

Weather can become a factor so dress accordingly. Popup tents have recently become popular to protect food, drink, supplies, and you! A few more considerations may be sunscreen, bug repellent, dressing in your team colors, hats, tee shirts, scarves, and jerseys.

Do not forget a wine opener, bottle opener and trash bags. Last but not least, bring your camera phone to share all the good times.

DILL PICKLE WINGS

Take fresh wings, cover and marinate in dill pickle juice 4–6 hours or overnight, then remove.

Season to taste with dry dill, garlic and onion powder, season salt and black pepper. Mix with olive oil and egg yolk. Add wings and coat well. Roast in oven at 425 degrees for 10–12 minutes. Serve with fresh sour cream and fresh dill dip.

To taste—sour cream, fresh minced garlic, fresh dill, salt, black pepper, pickle juice, and lemon.
September 2019

BIRTHDAY NIGHT

Wednesday, September 11, 2019  6:00 pm

Reservations are required for Birthday groups and must be made by the Friday before the event.

UNITED STATES HOLOCAUST MEMORIAL MUSEUM

Lunch and Tour

Wednesday, September 18, 2019

11:00 am Lunch  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: $48.75 plus surcharge and tax on food and beverage only.

LUNCH & LECTURE: “BALTIMORE: A POLITICAL HISTORY” REVISITED

A book talk by Matthew A. Crenson
Co-hosted by Johns Hopkins University Press

Wednesday, September 25, 2019  12:30 pm

When JHU’s Matt Crenson published his political history of Baltimore in 2017, he launched a spirited conversation about Charm City’s quirks and challenges as well as its prospects for the future. Politicians and public officials, academics and activists, members of the media and average citizens found insights and surprises in Professor Crenson’s monumental work that helped explain seemingly intractable problems and pointed to what might be next for a complex and beloved city. On the occasion of the release of the paperback edition of his book, Matt joins us for a recap of the two-year conversation he’s been having about Baltimore’s political history and the latest developments from the chambers of City Hall to the corner down the block.

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.

October 2019

BIRTHDAY NIGHT

Wednesday, October 9, 2019  6:00 pm

Reservations are required for Birthday groups and must be made by the Friday prior to the event.

LECTURE NIGHT Featuring Louise Schiavone

THE ROLE OF OYSTERS IN MARINE RESTORATION, GLOBALLY

Thursday, October 10, 2019  6:00 pm

Louise L. Schiavone is a member of the full-time faculty and Senior Lecturer at the Johns Hopkins University Carey Business School. She teaches “Business Communications” and “Business Leadership and Human Values” to graduate level students. She has received the Dean’s Award for Faculty Excellence.

A career journalist and TEDx speaker, Schiavone was educated at Columbia University where she earned an MS in Journalism. She has covered the White House and Congress as well as developments at a wide range of cabinet agencies including the Pentagon, Treasury, State, Transportation, Energy and more.

Schiavone’s expertise includes presidential campaigns, the financial crisis and the mortgage meltdown, food safety challenges and natural disasters.

An on-air veteran of CNN and ABC News, and the Associated Press, Schiavone is currently a newscast anchor at NPR and the Sirius XM “P.O.T.U.S.” Channel. She also writes for print media, most recently, National Geographic. Schiavone is currently co-producing a video documentary about global marine life biodiversity and preservation: “Oyster: SOS.”

Whether you are planning to entertain a small group or a large one, the Club has the perfect space for your party. Our rooms accommodate from 6–125 people. The Club is ideal for meetings, business dinners, anniversaries and birthdays as well as weddings and bar mitzvahs. The Lounge and Main Dining Room are available Wednesday through Saturday nights. Contact the catering office for more information at 410-235-0188.

STEAK COOKOUT AND SHRIMP PEEL

Please note new date and time

Sunday, September 22, 2019  4:30 pm

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.

PARTY TIME!

Whether you are planning to entertain a small group or a large one, the Club has the perfect space for your party. Our rooms accommodate from 6–125 people. The Club is ideal for meetings, business dinners, anniversaries and birthdays as well as weddings and bar mitzvahs. The Lounge and Main Dining Room are available Wednesday through Saturday nights. Contact the catering office for more information at 410-235-0188.
Madhouse, funny farm, psychiatric hospital, loony bin, nuthouse, mental institution: no matter what you call it, the asylum has a powerful hold on the American imagination. In fiction and film, they often symbolize mistreatment, fear, and imprisonment, standing as castles of despair and tyranny. Historian Troy Rondinone joins us to discuss his new JHU Press book, *Nightmare Factories*, the first history of mental hospitals in American popular culture—beginning with Edgar Allan Poe’s 1845 short story “The System of Dr. Tarr and Prof. Fether” and including works ranging from *Moby-Dick* and *Dracula* to *One Flew Over the Cuckoo’s Nest*, *Halloween*, and *American Horror Story*. Asylums, he argues, darkly reflect cultural anxieties and the shortcomings of democracy, as well as the ongoing mistreatment of people suffering from mental illness. Don’t miss this fascinating discussion.

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.

**LECTURE NIGHT:** “Birds of Maryland, Delaware, and the District of Columbia”

An illustrated book talk by Bruce Beehler & Middleton Evans

Co-hosted by Johns Hopkins University Press

Wednesday, October 30, 2019  
6:00 pm

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.

**COMING IN NOVEMBER AND DECEMBER**

**ODYSSEY LUNCH AND LECTURE**

Is God a Mathematician?

Saturday, November 16, 2019  
12:00 pm

This lecture will examine the intriguing question of why mathematics is as powerful as it is, in terms of its ability to explain not only the cosmos at large, but also many aspects of our lives. Dr. Livio will also address the question: Is mathematics a discovery, or merely an invention of the human mind? Mathematicians, philosophers, and psychologists have been wrestling with this question since the beginning of the last century. Along the way, Dr. Livio will tell the fascinating stories of insightful mathematicians, from Archimedes in antiquity, through Descartes and Gauss in the seventeenth and eighteenth centuries, to Gödel in modern times.

Mario Livio, Ph.D., is an internationally known astrophysicist, a best-selling author, and a popular speaker. He has published more than 400 scientific papers on topics ranging from Dark Energy and cosmology to black holes and extrasolar planets. Dr. Livio is also the author of six popular science books, including *The Golden Ratio* and *Is God a Mathematician?* Livio’s book, *Brilliant Blunders*, was a national bestseller in the U.S., and was selected by The *Washington Post* as one of the “Best Books of the Year.” His upcoming book (2020) is: *And Yet It Moves!*

Hopkins Club  $57.00 (2.5 hours) 1 session

**ODYSSEY LUNCH AND LECTURE**

A Christmas Celebration in Art and Music with Judy Pittenger

Saturday, December 14, 2019  
12:30 pm

For most of us, the story of Christmas comes to us first in words, in particular the pure and majestic words of the King James Bible. Secondly our images of the Nativity come from great works of western art and music, from Botticelli’s “Annunciation” to Bruegel’s “Census in Bethlehem;” from Handel’s great oratorio “The Messiah” to Benjamin Britten’s “Ceremony of Carols.” Join us on Saturday, December 14, as Judy Pittenger relates the Christmas story through the lens of great art and music.

With degrees from Stanford University, Judy Pittenger teaches and lectures frequently in the area, and has also taught for Oxford University’s Continuing Education program. She has received numerous awards from the National Endowment for the Humanities, and, in 1991, she was named by the NEH as the Teacher-Scholar of Maryland. This is Judy’s first appearance for Odyssey.

Hopkins Club  $57.00 (1.5 hours) 1 session

Camden Yards Trip
# September 2019

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1, 8, 15, 22, 29  Super Fantastic Sunday Brunch
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4, 11, 18, 25  Wednesday Lunch Buffet, Fried Chicken Country Buffet, Half Priced Wine
5, 12, 19, 26  Prix Fixe Dinners, Half Priced Crab Cake Sandwich in the Tap Room
6, 13, 20, 27  BBQ Ribs, Live Music in the Tap Room
11  Birthday Night*
12  Member’s Social Hour
18  Holocaust Museum Trip*
19  Club’s Book Circle*
22  Steak Cookout and Shrimp Peel*
25  Lunch and Lecture*
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**COMING SOON!**

ODYSSEY LUNCH AND LECTURE THANKSGIVING

**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

1. 8, 15, 22, 29 Prime Rib Buffet
2. 2, 9, 16, 23, 30 Wednesday Lunch Buffet, Fried Chicken Country Buffet, Half Priced Wine
3. 3, 10, 17, 24, 31 Prix Fixe Dinners, Half Priced Crab Cake Sandwich in the Tap Room
4. 4, 11, 18, 25 BBQ Ribs, Live Music in the Tap Room
5. 6, 13, 20, 27 Super Fantastic Sunday Brunch
6. 9 Birthday Night*
7. 10 Lecture Night*
8. 10 Member’s Social Hour
9. 30 Lunch & Lecture*
10. 30 Lecture Night*
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.

Welcome New Members

Robert Alberts  Anna Maria Saenz  Robert J. Rowello
Linda Alexander  Genenotti  Vivian Adelberg
Anjan Aralihalli  Lennwood Green  Rudow
Richard Balducci  Ferdinand Irizarry, II  Justin Lee Ryan
Rheda Becker  Ross Kelbaugh  Richard A. Sanders
Joyce Bedine  Jerry Krishnan  Taylor Stoermer
Kathleen Anne Beres  Yaropol T.  Janet Bouton Thurber
Nkongho Betteck  Kulchyckyj  Maxine Wasserstein
Alana Bortolin  Yuan Li  Traub
Chris Brandon  Iverson Long  Ross Tulman
Otis W. Brawley  Donald F. Maddrey  Charlotte Turner
Craven R. Casper  Christine S. Marks  James Scott Turner
Jennifer Chen  Heather L. Montgomery  Muhammad Umair
Jinn Winn Chong  Mario Nelson  Carole Spangler
Hannah Close  Cameron V. Noble  Vaughn
Sharon E. Crane  Dierdre Porter  Luisa P. Wallace
Josette Darden-Obi  Randall N. Pratt, Jr.  Georgette Deneen
Judy Frey-Jones  Ciro G. Randazzo  Washington
Robertta Feldhausen  RoseMarie Reed  Sharon Rose Yospe
W. Randolph Ford  Jake Ricafrente  David Zambo

Charlotte Zmyslo