FROM THE PRESIDENT

Will you be traveling this summer? The Club’s reciprocal privileges may be just the benefit for you. I encourage you to look into opportunities to visit other clubs in the area and around the world. Check out the article on page 2 and visit our website to find out more about the over 80 clubs you can enjoy, some with overnight accommodations or even golf privileges.

If you are staying in town, make it a point to visit your Club before we take a vacation break beginning July 23rd. We have some great summertime activities such as the Steak Cookout and Shrimp Peel and the Club’s Book Circle, not to mention dining in the Tap Room or the Main Dining Room.

Are you thinking of hosting a family reunion or summertime birthday bash? Contact our Catering Office at 410-235-0188 and let our talented staff assist you through the planning. We have banquet space to accommodate up to 125 guests. Consider using the Club to host your garden club luncheon, all-day business meeting, civic club dinner or any event you can imagine! Have a fun and safe summer and do not forget to make a visit to campus and the Club.

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

STEAK COOKOUT AND SHRIMP PEEL

Sunday, September 17, 2017  5:00 pm

A delicious Buffet style Dinner with a spread like no other! Join other Club members at this informal yet elegant outdoor event where crisp table linens, china, silver, wine service and even live background music add to the evening’s charm.

You will arrive as the heat of the day begins to wane and the smoky scents of grilled New York Strip Steaks and tangy Spiced Shrimp greet you. Your steak will be grilled to order and plump Idaho Potatoes, Jumbo Shrimp, cool and refreshing Salads and sweet Desserts await.

Reservations required. Cost $46.00 per person plus surcharge and sales tax. Parties of four or fewer may be seated with similar sized parties. This will be the only food service available on this evening.
RECIPROCAL PRIVILEGES

Have you taken advantage of our reciprocal benefits? The Hopkins Club has reciprocal arrangements with over 80 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 other locations include clubs in Washington D.C., New York, Illinois, 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 your 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.

Welcome New Members

| Jason Addison | Faisal Mahmoud |
| Jonathan H. Attman | Juan Mendez |
| Lynne Battaglia | David Miller |
| Paul Chew | Janet K. Redman |
| John E. Crockett, II | David Satola |
| Jeffrey DiFrancesco | James Donald |
| Edwin G. Fee, Sr. | Schaffer |
| Joshua Graham | Parth S. Shah |
| Bernadette Hallenberg | Natalie Laurel Shen |
| James Harris | Daryl J. Sidle |
| Ann Hohn | Bruno Pussebon Soares |
| Jeffrey Irtenkauf | Howard J. Stannato |
| William F. Janyska | Monica Stone |
| Michael Johnson | Crystal Watson |
| Steven Lischer | Ashley Nicole Wilson |
| Brandyn Lau | |

CONGRATULATIONS AUDREY GARMAN

We are please to inform you that in April, one of our servers, Audrey Garman, was nominated to win the Johns Hopkins University Student Employee of the Year Award.

The JHU Student Employee of the Year Award is presented annually to an outstanding undergraduate and/or graduate student who has made a significant contribution to the university through their student job by consistently demonstrating good work ethics, reliability, initiative, creative thinking and professionalism; either on campus or off.

The Hopkins Club submitted Audrey Garman for the Employee of the Year Awards Program of the Student Employment Services and she was selected to be one of the 25 students eligible for the award. Audrey has been a strong member of our Dining Room staff for two years. She keeps a busy schedule, also working in the university’s library as a tutor for her younger peers assisting in the subjects of biostatistics and epidemiology. Audrey boasts an impressive resume as a member of the Hopkins acapella group, The Notes of Ranvier, as well as an active member in the Kappa Alpha Theta sorority. She interned at the Department of Health and Mental Hygiene in the Center for Tuberculosis Control. She graduated last May from Hopkins with her Bachelor’s in Public Health Studies and History of Science, Medicine and Technology. Next year she will be attending the Johns Hopkins Bloomberg School of Public Health in order to get her Master of Health Science in Epidemiology. Audrey hopes to pursue a career with a local health department.

Meet the Member — Miss Betty Williams

Miss Betty Williams is a long-time member of the Club. Her 45 year membership began in 1972, however, her history with Johns Hopkins University dates back a lifetime. Born in New York City, Miss Betty was reared in Baltimore with her grandparents. She travelled back and forth between New York and Baltimore spending a great amount of time as a child on the University’s campus with her grandfather who was a custodian for Gilman Hall. She would tag along with him to work, getting to know a few professors on campus. Hopkins has always been a big part of her life. After attaining her undergraduate degree at Morgan State University, Miss Williams returned to Hopkins to pursue her Master’s in Education. She taught junior high, then senior high, and eventually became the principal of Eastern High, keeping her hands full with overseeing 2,000 girls.

She began coming to the Club in the 70’s as the guest of the head of the Education Department, whom eventually arranged for Miss Betty to attain her own membership. She prefers the formality of the Main Dining Room, and loves bringing and entertaining guests. She invites two tables of guests to the Steak and Shrimp Cookout every summer, which is her favorite event. She appreciates that all the staff know her by name and are always excited to see her when she arrives.

In her spare time, Miss Williams enjoys reading novels and writing. She is an avid volunteer, knitter and crocheter and has been doing so since childhood. She has been a member of a ski club for over 20 years, and she gets to travel all over the world to exciting places such as Chile, France, China, Alaska, British Columbia and Japan.
Warm breezes and sunny days are upon us bringing about a more relaxed and carefree state of mind. Flowers are vibrant and in full bloom showing their appreciation for the warmer months and warm weather crops are plentiful and delicious.

Summertime farmers markets now supply virtually everything you need to feed your family nutritious and delicious fresh, local food. Almost every community now has them and a stroll around the various farm stands should inspire even the most reluctant home cook. What could be more satisfying than a crisp salad with juicy heirloom tomatoes, local free-range chicken cooked on the grill and an ear of sweet corn? Dessert could be as simple as fresh cut melon. All of these items are readily available from your local farmers.

One of my favorite aspects of a farmers market in this “click and ship” modern world of ours is that you have an opportunity to support local farms, bakeries, wineries and small-batch producing companies of all sorts. In many instances, you meet the farmers themselves and see the pride they have in bringing their crops directly to customers. They can also provide you with tips and suggestions on how to prepare vegetables, meats, fruits, and herbs in new and interesting ways.

There are two nice markets not far from the Hopkins campus. The Waverly market occurs Saturday mornings and the Baltimore City market (under I-83) takes place on Sunday morning. I wholeheartedly encourage you to find a local farmers market close to you and plan your meals around your fresh finds.

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**Grilled Corn with Lime and Chinese Salt**

2 tbsls. Szechuan peppercorn (toasted)
1 tbsls. star anise (toasted)
1 tsp. ground cinnamon
1 cup Kosher salt

Grind together

12 ears sweet white corn, husked. Blanch in boiling salted water for 2 minutes, drain.

4 limes cut into wedges

Grill the corn over a medium to hot fire, 3–4 minutes, rolling often until golden. Remove, sprinkle with seasoning and serve with lime.

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**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 $30.00 full buffet, $24.00 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! Three delicious complete meals including Salad, Entrée, Vegetables, Starch and Dessert for just $24.00!

**FRIDAY** In July and August we feature Flatbread Pizza in the Tap Room on Friday nights. All you can enjoy for just $16.00. There’s live music too! Coming in September and October we’ll have BBQ Rib night for $18.00.

**SUNDAY** This is one Super Fantastic 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: $29.00 adults, $18.00 children ages 4–12. Children 3 and under, no charge.

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**Tap Room News**

Casual attire and kids always welcome!

Don’t feel like dressing up to go out on Saturday night? Then come to the Tap Room where we serve our regular Tap Room 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.

Featured on Wednesday night is our Fried Chicken Country Buffet. Our world famous Fried Chicken and all the trimmings for $18.00.

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

Friday nights in July and August is Flatbread Pizza night, all you can enjoy for $16.00. Coming in September and October is BBQ Rib night! Live music too.

As with all of our special buffet nights, the regular Tap Room menu is also available.

It’s THE place to be!
July 2017

4TH OF JULY, Tuesday
The Club will be closed for the holiday. Have a safe and happy one!

BIRTHDAY NIGHT
Wednesday, July 12, 2017 6:00 pm
Reservations are required for Birthday groups and must be made by Friday, July 7, 2017.

CLUB’S BOOK CIRCLE
Thursday, July 20, 2017 6:30 pm
The book chosen for tonight’s Book Circle is The Power and the Glory by Graham Greene. Graham Green is considered to be one of the greatest writers of the 20th century. Two of his novels are on one list of the greatest 100 English novels of all time. He was short listed for the Nobel Prize in literature. “Through 67 years of writing which included over 25 novels, he explored the ambivalent moral and political issues of the modern world.”

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.

VACATION SHUT DOWN
The Club will close for vacation after Brunch on Sunday, July 23, 2017. The Main Office and Catering Office will also be closed at this time. We will reopen on Tuesday, August 22, 2017. Have a great summer!

August 2017

CLUB REOPENS Tuesday, August 22, 2017
We’ll see you soon!

STEAK COOKOUT AND SHRIMP PEEL
Sunday, September 17, 2017 5:00 pm
Make your reservations now for this annual event! Cost: $46.00 per person plus surcharge and sales tax.
Clockwise from top:

- Hopkins grads Syed, Sam, Erik, and Charlotte
- The Hampton family
- Susie Moser and Isabel Evans
- Sarah Hill and Peter Hill
- Woodrow Wilson Scholars
- Ben Yetarian and Nick Hill, Woodrow Wilson Scholars
- Joylette Hylick and Senator Barbara Mikulski at Commencement Brunch
- Corey Payne and family
- Lalita Ganti and family
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- **2, 9, 16, 23** Super Fantastic Sunday Brunch
- **4** Closed for Independence Day
- **5, 12, 19** Fried Chicken Country Buffet, Half Priced Wine
- **6, 13, 20** Prix Fixe Dinners
- **7, 14, 21** Pizza and Flatbread Night, Live Music in the Tap Room
- **11, 18** Prime Rib Buffet
- **12** Birthday Night*
- **20** Club’s Book Circle*
- **23** Club closes after Brunch for Vacation Shut Down
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**August 2017**

- **22** Club reopens
- **22, 29** Prime Rib Buffet
- **23, 30** Fried Chicken Country Buffet, Half Priced Wine
- **24, 31** Prix Fixe Dinners
- **25** Pizza and Flatbread Night, Live Music in the Tap Room
- **27** Super Fantastic Sunday Brunch
**BIRTHDAY NIGHTS**  
**Wednesday, July 12 and September 13, 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 one big birthday cake for all our guests of honor to enjoy with their group. In addition to our regular menu, three delicious Birthday Night 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 Night specials 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 August birthdays may be celebrated in July or September.

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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 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 events’ per person price will be charged for the difference.

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**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**  
Tuesday through Thursday 5:30–8:00 pm  
Friday and Saturday 5:30–9:00 pm

**OFFICE**

Monday 9:00–4:00 pm  
Tuesday through Friday 9:00–5:00 pm

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**Employees of the Month**

**MARCH 2017**

KENNARD JOHNSON

One of our Dining Room staff, Kennard keeps busy as a busser, food runner and banquet server and he is a valuable asset to the team. Kennard is well-liked by his fellow employees and always looks sharp!

Way to go Kennard!

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**APRIL 2017**

SOMPHONE RATTANA

We are happy to announce the Employee of the Month for April, Somphone Rattana! Phone, pronounced “pawn” is one of our Kitchen staff. Though she is behind the scenes, Phone is always creating something delicious!

Great job Phone!