FROM THE CORRIDOR WINDOW

OUTDOOR DINING AT THE JOHNS HOPKINS CLUB

I am sure that I caught your attention with the topic—most of us love dining outdoors with a warm Summer breeze and a blue sky enhancing the experience. Outdoor dining used to be more common at the Club but at least two opportunities are still offered each year (more about this later). Every year when the House Committee meets for the first time, anyone who is new to the committee asks why we do not have regular outdoor dining. The answer is that an immense capital investment would be required to develop a suitable outdoor area and purchase needed equipment.

If you look closely at the pictures of the Club from the 1950s and before, you will see porches attached to the front and back of the Club. These have long since been removed. The small private dining rooms on the south side of the club have replaced them and the porch on the north side is now part of the new addition. The brick wall that was the outside of the Club on the north side was the back wall of the porch on that side located just behind the coat room. The window that looks into the dining room used to be the door to the porch. I think that the addition of air conditioning led to the closure of many such venues—my family used to dine at a bayside club where a large screened porch and rotunda were glassed in during the late 1950’s when the building was air conditioned with large, now old fashioned, floor to ceiling window units. The Maryland Club has a large outdoor covered terrace that makes one feel like as if they are dining on a pleasant platform in the center of an urban environment. The Baltimore Country Club has outdoor dining at Five Farms.

In recent decades the Club hosted an outdoor Summer Crab feast under a large tent that at its peak attracted 1,100 attendees. This event was held for the last time in 2013. Declining attendance and the requirement that the Club use a special tent (at our own immense expense) that also would not interfere with the University’s underground irrigation system caused the demise of this event.

But there remain two delightful outdoor events each year—The Father’s Day Cookout and the Steak Cookout and Shrimp Peel. Both are held in the Decker Garden among the trees. The Father’s Day event includes games and diversions for children. See you there!

Richard Scholz
President, Board of Governors, Johns Hopkins Club

PLEASE NOTE
The Club will close for vacation shut down after Brunch on July 22, 2018. We will reopen for regular service on Tuesday, August 21, 2018.
Meet the Member—Mrs. Sheila Peter

This edition’s featured member is Sheila Peter. A native of Baltimore, Sheila graduated from Loyola with a BA in English in 1970. In 1981 she received her MLA at Johns Hopkins University where she concentrated her studies on Art History. After college, she began working at the (then) School of Hygiene and Public Health where she worked for the department chairs. She oversaw the MPH and Sc.D. students, during and after their tenure at Hopkins. She loved every minute, becoming friends with several of them.

Her involvement with Johns Hopkins really began at the hospital. She was in the Junior League Puppets and was on the team that went to the pediatric ward. The Presurgical Puppets would talk to the children before surgeries to alleviate their fears. The Women’s Board of JHH asked her to speak about it at one of their meetings which led to her joining the JHH Women’s Board Auxiliary. There she helped with their fundraisers for many years and was even a model at their Christmas Sale at Evergreen Carriage House on a few occasions! She joined the Club in 1981 and is a frequent user, stating “we so enjoy the warm and cozy atmosphere and friendly rapport between staff and guests.”

As a family, she, her husband Tom, and son Tommy enjoy dinners and Sunday Brunch in the Main Dining Room, Lecture Nights, Fried Chicken Night in the Tap Room and holiday events. As a child, Tommy loved the games at the Father’s Day Cookout. He and his father entered the Father Child Look-alike Contest several times and always won so they felt that they should stop entering!

Mrs. Peter enjoys entertaining at the Club where she has had dinner parties and luncheons following both her parents’ funerals, The Fourth Grade Mother’s Luncheon, and Tommy’s First Holy Communion Luncheon.

Sheila was a two term member of the Board of Governors, joining in 2002. She served as Secretary, Chair of the Nominating Committee, and was on the Planning Committee and House Committee. As a member of the House Committee, she scoured the Hopkins archives for photographs of the various divisions here and around the world. Those photos adorn the walls in the stairway from the entrance lobby to the second floor.

Sheila was a columnist for the Towson Times for 26 years until she retired in 2014. In her spare time she loves to read, her latest book being Manderley Forever, the biography of Daphne Du Maurier. She also enjoys cooking and traveling and has been to England, France, Ireland, Germany, Switzerland, Morocco, Spain, and Italy.

Sheila and her family have enjoyed using their reciprocal privileges when traveling and have enjoyed the Oxford Cambridge Club in London, the Williams Club in New York City, and the University of Louisville Faculty Club in Kentucky.

Tom and Sheila are members of Homewood House, Evergreen and Friends of the Sheridan Libraries. Mrs. Peter is a long time Docent at the Cathedral of Mary Our Queen and was Chair of Tours for the Cathedral’s 50th anniversary celebration. She is active in a book club, is past president of the Women’s Hamilton Street Club and Past President of the Roland Park Garden Club. She also volunteers as a Eucharistic Minister every Saturday at UM St. Josephs Hospital and is a Christ Child Society “Book Buddy” where she reads to young children at public schools.

As we ended, Sheila said “I love the Hopkins Club and hope it’s here forever!”

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.

STEAK COOKOUT AND SHRIMP PEEL

Sunday, September 9, 2018  5:00pm

A delicious Buffet style Dinner with a spread like you won’t believe! This informal yet elegant outdoor event has crisp white table linens, china, silver, Wine service and even live background music to 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 Steak 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.

Tap Room News

Where kids and casual attire are always welcome!

Friday nights in July and August we feature a Pizza Flatbread Buffet, all you can enjoy for $16.00. We have live music too. As with all of our special Buffet nights, our regular Tap Room menu is also available.

Swing by the Tap Room on Saturday night and enjoy the casual atmosphere of the Tap Room Porch. Sit at one of our high top tables and see what the Tap Room has to offer.

Wednesday is Fried Chicken Country Buffet, $21.00 includes all the trimmings—Mashed Potatoes and Country Gravy, Stewed Tomatoes, Biscuits and Honey and more on this all you can enjoy Buffet.

Thursday night is Happy Hour when school is in session. Students welcome! Isn’t it Tap Room time?
A Moment with Chef Patrick

A DASH OF FLAVOR AND ELEGANCE

When summer approaches a lot of us have a fond tendency to plant herb gardens. Fresh herbs and using them 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 of 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 experiment this summer 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 sage leaves
- 5–6 bay leaves, fresh if possible
- 1 tbsp. whole black peppercorns

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.

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 11:30am–2:00pm, 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.

BIRTHDAY NIGHTS

Wednesday July 11, September 12, 2018  6:00pm

Attention all you Cancers, Leos, and Virgos! This party is for YOU! We’ve reserved one special evening each month to host a birthday bash for members and their spouse, so bring your friends and family for a night 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 scrumptious 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 on the house.

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

Reservations required. 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.

Welcome New Members

Michael Corso  Diana Kay Hunn  Melvin L. Schriefer
Gregory Der  Robert Lord  Markus Stadler
Peggy Marie Hoch  Robert L. Marion  Gregory Wiedman
CALENDAR OF Events

July

BIRTHDAY NIGHT
Wednesday, July 11, 2018  6:00pm

Reservations are required for Birthday groups and must be made by Friday, July 6, 2018. Those members celebrating an August birthday may celebrate with us in July or September.

CLUB’S BOOK CIRCLE
Thursday, July 19, 2018  6:30pm

The Book Circle selection for July is Beartown, by Fredrik Backman, who is best known for the international best seller, A Man Called Ove.

The Wall Street Journal has named Beartown one of its choices for “Best New Fiction,” and Goodreads calls it “a dazzling, profound novel about a small town with a big dream — and the price required to make it come true.” On the surface this is a sports novel about a small town that pins its hopes for an economic revival on the success of its junior hockey team, but as The Washington Times points out, it is really about “right vs. wrong, fear vs. courage and the importance and limits of friendship and loyalty.” When a young girl is traumatized during the post-game celebrations, the town is divided, and friendship and loyalties are severely tested. Almost every page contains insights into what it means to be a community, a parent and a friend.

The Dinner and discussion will begin at 6:30pm however you are invited to join other members of the Book Circle for cocktails beginning at 6:00pm. Reservations are required. Cost: $31.00 plus surcharge and sales tax. Cocktails not included.

VACATION SHUT DOWN
Sunday, July 22, 2018

The Club will close after Brunch for vacation shut down. We will reopen on Tuesday, August 21, 2018.

Employees of the Month

MARCH 2018
TOM BECKMANN

Congratulations Tom for winning March’s Employee of the Month Award! A Johns Hopkins senior this fall, Tom is studying public health and will be interning in California this summer. Tom is one of our hard working Banquet servers who is well liked by his coworkers. Great job Tom!

APRIL 2018
MERCEDE JACOBSON

Although she’s been with us a relatively short period of time, Mercede has proven to be a shining star as a server in the dining room, Tap Room, Bar and Banquets. Mercede is friendly and always smiling, ready to lend a hand wherever she’s needed. Way to go Mercede!

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
## July 2018

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**BOARD OF GOVERNORS 2018**

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Mr. David Y. Sieck  
Mr. Matthew Weatherly  
Mr. R. Mark Winter  
Ms. Ingrid Bortner – Emeritus

1, 8, 15, 22 Super Fantastic Sunday Brunch  
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4 Club closed in observance of the holiday  
5, 12, 19 Prix Fixe Dinners  
6, 13, 20 Pizza Flatbreads, Live Music in the Tap Room  
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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 event’s per person price will be charged for the difference.

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