FROM THE PRESIDENT

Your Johns Hopkins Club membership provides you with a multitude of benefits. In addition to the variety of regular dining options, our experienced and talented staff can assist you in planning your event, specific to your needs and down to the finest detail. From a wedding to a business meeting, a birthday celebration to a life celebration, the Club has beautiful spaces to suit every occasion. The professional staff delivers a unique experience, always personalized, always professional, always perfect.

You can participate in events that feed your intellectual, professional, social and cultural needs ranging from Jazz Night at the Club featuring world renowned performers, informative lectures presented by the Johns Hopkins University Press, the Club’s Book Circle, and a variety of guest speakers covering a wide array of topics. Your membership provides you with the opportunity to network with accomplished Hopkins faculty and alumni, take in a game of pool in the Shaffer Room, relax in our Library Lounge, and take advantage of wireless internet service throughout the Club.

Your membership also offers you the unique opportunity to visit over 90 other outstanding facilities throughout the United States and the world in one of the best reciprocal programs around. Your reciprocal privileges allow you to utilize facilities such as the Williams Club in New York, the Oxford Club in London, the Maryland Country Club in Towson, the Faculty Club in Toronto, and the Marine’s Memorial Club in San Francisco.

Your membership comes with complimentary parking for you and your guests and your membership does not require any minimum monthly spending. Your annual dues are very competitive and provide the only private Club facility on the beautiful Homewood campus. I encourage you to visit the Club’s website and take a look at all that your Club membership provides to you so that you can get the most from your membership in our prestigious Club. Thank you for your continued support and membership.

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

MOTHER’S DAY
Sunday, May 14, 2017
Three seating times; 12:30, 3:00, & 5:30 pm

Show your mom why she’s the greatest with a sensational Mother’s Day celebration at the Club. We will have a menu filled with delicious selections and complimentary roses for all mothers. It will be a great outing for the entire family and mom won’t have to lift a finger!

Reservations required. There will be no other food service available on this day.
A glance at the impressive resume of Ms. Elizabeth Hughes reveals deep roots in the local community. Born and raised in Baltimore, Ms. Hughes has been an influential member of the Club for more than 65 years, having joined with her husband, Charles F. Hughes, a Hopkins alum, in 1952. An esteemed graduate of Mary Washington College of the University of Virginia (BA English 1951), she went on to work as a newspaper and television copywriter for a public relations agency for 20 years. In 1973, she served as editorial assistant to Dr. Milton S. Eisenhower, president emeritus of the Johns Hopkins University. That same year, Dr. Eisenhower invited her to join the editorial staff of publication of The Papers of Dwight David Eisenhower, in which she served for 28 years. She retired in 2001 as executive editor. An esteemed graduate of Mary Washington College of the University of Virginia (BA English 1951), she went on to work as a newspaper and television copywriter for a public relations agency for 20 years. In 1973, she served as editorial assistant to Dr. Milton S. Eisenhower, president emeritus of the Johns Hopkins University. That same year, Dr. Eisenhower invited her to join the editorial staff of publication of The Papers of Dwight David Eisenhower, in which she served for 28 years. She retired in 2001 as executive editor. An esteemed graduate of Mary Washington College of the University of Virginia (BA English 1951), she went on to work as a newspaper and television copywriter for a public relations agency for 20 years.

Meet the Member – Elizabeth Hughes

In 1973, she served as editorial assistant to Dr. Milton S. Eisenhower, president emeritus of the Johns Hopkins University. That same year, Dr. Eisenhower invited her to join the editorial staff of publication of The Papers of Dwight David Eisenhower, in which she served for 28 years. She retired in 2001 as executive editor. Her hard work, however, did not end there, when she took on full time duties as Vice President for Communications at The Vane Brothers Company, her family-owned marine transport company moving petroleum products along the Eastern Seaboard from New England to the Gulf of Mexico and the Caribbean.

Ms. Hughes has served on boards for many organizations including the JHU Press Advisory Board, Roland Park Place, The University of Mary Washington, as well as the Johns Hopkins Club Board of Governors. During her 9 year term on the Club’s Board, she was commissioned to find an artist to paint the famous portrait of Dr. Milton Eisenhower that now hangs in the Eisenhower Room.

Over the years, Ms. Hughes and her family have enjoyed attending the Club’s lacrosse events, as well as many meals at the Tap Room and Sunday Brunch. Both the Hopkins community and the Club have a deep family connection for her, spanning from her parents all the way down to Ms. Hughes’s grandchildren. One of the kids’ favorite things to do at the Club was to run up the spiral steps to look down on the Main Dining Room through the oval windows and wave to the family below. She loves the kind, attentive staff and claims she has never had a bad meal at the Club!
A Moment with Chef Patrick

PREHISTORIC RAPTURE The summer is approaching and I’ve been thinking about the first time I went fishing. It was with a neighbor on an old rickety pier. I wasn’t a good swimmer and the thought of that old pier had me trembling in my trousers a bit. She showed me how to set the line and bait the hook and finally how to cast the maroon colored rod and reel.

It did not go over too well. I’m not sure I released properly; a bit premature I think. The reel was squealing and the line went flying through the air. Somehow that darn line went under the pier and attached itself to the flat weathered planks behind me. The neighbor was in stitches, I was embarrassed and the thought of people considering this fun quickly left my mind. I agreed that for the time, I would simply assist.

The second time I went fishing was not much better. Standing on the beach I was able to set the line, bait the hook and cast out toward the ocean. We were in Indian River, Delaware and I landed my first catch. I struggled a bit but was able to control the large blue bay rod that I was given to use. Up from the Atlantic came two prehistoric, hideous looking creatures contorting together. It was explained to me that they were mating horseshoe crabs!

Gazing I said “What in the world?” Laughter followed and I thought “fishing? Not my thing.” As I grew older fishing became more entertaining. Fishing charters from Deale, Chesapeake Beach, Ocean City, Kent Island and Solomans were breathe-taking adventures. The captains are knowledgeable with great advice, they provide bait and tackle and they even ice down what you catch; the overall experience being fun and relaxing. I was able to cast and catch wild rockfish, drum, speckled trout and flounder, all making for delicious local flavors in cooking. A good book to read is Rudlow’s Guide to Fishing the Chesapeake.

Here is a simple old – time recipe.

PLANKED SHAD – Serves 8

4 lbs. dressed shad
1½ tsp. kosher salt
½ tsp. fresh ground pepper
4 oz. melted butter

Using a hardwood plank, oil it well using canola oil. Place in cold oven and allow to heat thoroughly as the oven preheats.

Clean, wash and dry the fish, season inside and outside with the salt and pepper. Brush with melted butter. Place it on the hot planks and bake at 400 until it flakes easily when tested with a fork. 20 – 40 minutes.

TAP ROOM NEWS

Casual attire and kids always welcome!

The Tap Room is our casual Dining Room and it is open Tuesday through Saturday 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. All you can enjoy Hopkins Fried Chicken, Mashed Potatoes and Country Gravy plus all the go – alongs. Wednesday is also Half priced Wine Day, by the glass or bottle!

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 full Buffet, $26 Limited Buffet.

WEDNESDAY It’s Fried Chicken Country Buffet in the Tap Room for $18. All you can enjoy delicious Hopkins Fried Chicken, Mashed Potatoes and Country Gravy plus 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. Three delicious Dinner specials with selections varying weekly. Our Limited Dinner menu is also available.

In the Tap Room we have Cheese Steak Hoagies with Onions, Peppers and American Cheese, served with Steak Fries for just $12. It’s also Thursday Happy Hour with discounted Beer and Drink prices.

FRIDAY It’s Burger Night in the Tap Room in May and June. All you can enjoy Burger Buffet with all the trimmings for only $14. 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 for Adults and $18 for Children ages 4 – 12. Children 3 and under, no charge.

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May 2017

BIRTHDAY NIGHT
Wednesday, May 10, 2017  6:00 pm
Reservations are required for Birthday groups and must be made by Friday, May 5, 2017.

MOTHER’S DAY
Sunday, May 14, 2017
Three seating times; 12:30, 3:00 and 5:30 pm
Reservations required. There will be no other food service available on this day.

LECTURE NIGHT Featuring Christopher Dreisbach, Ph.D.
“Constitutional Literacy: A Twenty – First Century Imperative”
Thursday, May 18, 2017  6:00 pm
Pervasive constitutional illiteracy in the United States is a problem for sworn professionals who cannot protect what they don’t know and for ordinary citizens who, in a republic, are supposed to help run the country through informed voting and participation in public conversations. This presentation discusses the nature, value, and lack of constitutional literacy; and the means for assessing it and improving it.

Now in this 37th year of college teaching, Chris Dreisbach, Associate Professor, is Faculty Lead and Director of Applied Ethics and Humanities for the division of Public Safety Leadership in Johns Hopkins University’s School of Education. He is Professor of Moral and Systematic Theology at the Ecumenical Institute of Theology, St. Mary’s Seminary and University. He is a frequent lecturer on ethics for federal, state and local law enforcement agencies; and on moral and systematic theology for churches and other religious organizations. He also is an ordained priest in the Episcopal Diocese of Maryland.

Chris received his MA in 1981 and his Ph.D. in 1988 from Johns Hopkins University. With a research focus on public philosophy, he is the author or co-author of books, articles and software in logic, education, ethics, the U. S. Constitution, the philosophy of dreams and the philosophy of R. G. Collingwood.

We will begin at 6:00 pm with a delicious Dinner followed by the lecture. Reservations required. Cost: $31 plus surcharge and sales tax. Parties of 4 or fewer may be seated with similar sized parties.

COMMENCEMENT
Wednesday, May 24, 2017
The Club will be closed for regular Luncheon service on this day.

JUNE 2017

LUNCH AND LECTURE
New Books from the Maryland Historical Society
A Discussion with Patricia Dockman Anderson and MdHS Authors
Tuesday, May 30, 2017  12:30 pm
Reservations required

LOBSTER NIGHT
Wednesday, May 31, 2017  6:00 pm
Sink your teeth into a 1½ lb. Maine Lobster with all the trimmings at our wonderful Lobster Night!
Reservations required. Call one week in advance for cost.

June 2017

BIRTHDAY NIGHT
Wednesday, June 14, 2017  6:00 pm
Reservations are required for Birthday groups and must be made by Friday, June 9, 2017.

FATHER’S DAY COOKOUT
Sunday, June 18, 2017  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 games. Don’t forget to enter the 20th Annual Father Child Look Alike Contest!

Make it one of your family’s Grand Traditions! Reservations required. Cost: $30 Adults, $20 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.

LUNCH & LECTURE
“Evergreen: The Garrett Family, Collectors and Connoisseurs”
A book talk by James Archer Abbott
Co-hosted by Johns Hopkins University Press
June 27, 2017  12:30 p.m.
Evergreen—the long-time home of the Garrett family in north Baltimore, and now a JHU museum—offers a preeminent example of antebellum-American Italianate architecture. It also houses a remarkably diverse collection of over 50,000 objects, including paintings, furniture, sculpture, ceramics, and rare books. A beautiful new book, *Evergreen: The Garrett Family, Collectors and Connoisseurs*, celebrating this remarkable home and collection has just been published by JHU Press. Join us for a fascinating insider’s look at Evergreen with one of the authors, James Archer Abbott, the Philip Franklin Wagley Director and Curator of Evergreen Museum & Library at Johns Hopkins University. This program is a must for art collectors and lovers of historic houses, museums, and libraries!
Reservations required. Cost per Lunch & Lecture: $24 plus surcharge and sales tax. We will begin promptly at 12:30 p.m. with Lunch including Beverage and Dessert, followed by the Lecture.
The Ellington party at New Orleans Jazz Brunch

Mr. Hartka and friends

Baby Ochoa with Santa

Paige, Teegan, Daisy and Annabelle, Breakfast with Santa

Kylas and Julie Windbourne

The Worthington family

Mr. and Mrs. Haack

The Rafailides family

Paige, Teegan, Daisy and Annabelle, Breakfast with Santa

The Ellington party at New Orleans Jazz Brunch

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Baby Ochoa with Santa

Kylas and Julie Windbourne

The Worthington family
## May 2017

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**EVERGREEN**

The Garby Family Collection and Connoisseurs

See Lunch and Lecture on page 4

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2, 9, 16, 23, 30  Prime Rib Buffet  
3, 10, 17, 24, 31  Fried Chicken Country Buffet, Half Priced Wine  
4, 11, 18, 25  Prix Fixe Dinners, Happy Hour  
5, 12, 19, 26  Burger Night, Live Music in the Tap Room  
7, 21, 28  Super Fantastic Sunday Brunch  
10  Birthday Night*  
14  Mother’s Day*  
18  Lecture Night*  
23  Lunch and Lecture*  
24  Commencement, Closed for Lunch  
25  Club’s Book Circle*  
31  Lobster Night*
## June 2017

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### BIRTHDAY NIGHTS

**Wednesday, May 10, June 14, July 12, 2017** 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.

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.

- **1, 8, 15, 22, 29** Prix Fixe Dinners, Happy Hour
- **2, 9, 16, 23, 30** Burger Night, Live Music in the Tap Room
- **4, 11, 18, 25** Super Fantastic Sunday Brunch
- **6, 13, 20, 27** Prime Rib Buffet
- **7, 14, 21, 28** Fried Chicken Country Buffet, Half Priced Wine
- **14** Birthday Night*
- **18** Father’s Day Cookout*
- **27** Lunch and Lecture*
ANNUAL DUES SCHEDULE
The Board of Governors of the Johns Hopkins Club recently approved the following dues structure for fiscal 2017–2018.
Baltimore City and surrounding counties are considered Residents: Anne Arundel County, Baltimore City, Baltimore County, Carroll County, Harford County, Howard County.
If you reside in a county that is not listed, you are a non-Resident member.
Current members whose 70th birthday falls on or before July 1, 2017 will be classified under the Prestigious Member category. To insure you receive the correct dues rate when you are eligible for the Prestigious Membership, please contact the Main Office if you will be 70 years old on or before July 1, 2017.

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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.