FROM THE CORRIDOR WINDOW

“What Lies Beneath”

Do you know the answer to this question—“What former dining area can only be entered from the outside of the Club?” Answer: The Homewood Room. This long mothballed part of the Club is the area directly under the Eisenhower Room and is part of the rarely seen “dark territory” of the Club. Cem has taken the House Committee on a tour of the labyrinth of corridors and closets where supplies are stored (More on this later) but he has long resisted showing the Homewood Room thus creating intrigue worthy of a spy movie. As this is my last year on the Board, I felt that I had little to lose by forcing the issue. To enter this room there is a door (unlabeled, anonymous) leading from the ground level near the kitchen. This area is currently an urban landscape with dumpsters, recycling bins and other food service paraphernalia but is also the home of a raised garden that is a memorial to Nicole McAllister, the beloved and lovely (in every sense of the word) member of the wait staff who died suddenly in 2011. Labeled as Nicole’s Garden, here, in keeping with using local produce, herbs used on food served during the warm weather months are grown. Nicole’s daughter Kearra was a Baltimore scholar (a student from a Baltimore City High School accepted to Hopkins and thus automatically granted a full scholarship). She is an honorary member of the Club.

The Homewood Room was closed after the new wing opened in 1987. It has also fallen prey to the modernization of the Club, the windows were covered over when air conditioning was added to a 1937 building not intended for the same and the original walls have been covered with drywall. There is a charming stone fireplace with a grate and old ashes—a testament to it having been used “back in the day.” Now used for storage, it is easy to imagine having been a romantic and cozy venue.

There is a labyrinth of corridors in the basement that morph between stone foundations of the old and cinder block of the new. There are locker rooms, an employee lounge with TV and audio—at one time there were beds in this area. There are food storage areas and a separate “holding kitchen” outside of the ABC Rooms (the lower level of the new wing) to keep meals warm prior to service. There is a locked room for storage of liquor and wine. Cem told me that Tiphanie Redmon, the assistant manager who selects wine for the Club, had located a particularly good amountillado that was only available in a cask and thus had to be kept in a separate cellar. He asked me if I wanted to see it. Being from Baltimore and having read Poe, I respectfully declined his offer.

Richard Scholz
President, Board of Governors, Johns Hopkins Club
# ANNUAL DUES SCHEDULE

The Board of Governors of the Johns Hopkins Club recently approved the following dues structure for fiscal 2018–2019.

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, 2018 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, 2018.

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# Employee of the Month

**FEBRUARY, 2018—KEITH BLAKE**

Congratulations to Keith Blake for winning this Employee of the Month award for February. Keith is one of our dining room servers, and with his charm and winning smile, Keith is part of our grand tradition. Keith has been at the Club for 15 years and is popular with both his coworkers and members. Great job Keith!

# Meet the Member — Hon. Barry D. Richmond, U.S. Administrative Judge (Ret.)

Barry Richmond is a true Hopkins man. Having graduated from the University receiving a MLA degree in 1975, he became a member of the Club that year. This was just one year after the first coed graduating class at JHU in 1974. At one of the Club’s annual meetings, some of the long time male members felt the necessity to discuss a proper dress code for women attending the Club. This group believed that women should wear dresses to the Club. They grudgingly approved pant suits for women but stated they did not approve of slacks, tight sweaters or low cut blouses. Of course in those days, men were required to wear coats and ties in the Main Dining Room and were given ill fitting polyester blazers and ugly ties if they showed up without a coat and tie.

Judge Richmond has remained active in Johns Hopkins University activities. He served on the Baltimore Alumni Chapter Executive Committee for 12 years, was former Chairman of the Host a Student Program, and served on the National Alumni Schools Committee, for 35 years interviewing applicants to JHU for the Admissions Office. Barry has been the Chairman of Johns Hopkins Birthday Party in May for the last 12 years which is now held at Mr. Hopkins Clifton Mansion Estate (This year on May 10, 2018, 3:00 – 5:00 pm).

Judge Richmond also attended Loyola University Maryland where he received a BA in Political Science in 1964. He attended the University of Maryland School of Law receiving a JD in 1967. During his MLA program at JHU, he studied Architectural Preservation with Prof. Phoebe Stanton. He studied Constitutional Law with Prof. Archibald Cox at Harvard College, receiving a certificate in 1970. Judge Richmond is admitted to the practice of law in Maryland and the District of Columbia.

Judge Richmond was employed as an Attorney at the Fidelity and Deposit Company of Maryland (1967 – 1977); the U.S. Merit Systems Protection Board as a Hearings Officer (1977 – 1979); and the U.S. Equal Employment Opportunity Commission as an Administrative Judge hearing employment discrimination cases filed by federal employees in Maryland, Virginia and on military bases in Germany (1977 until he retired in 2002). He has travelled throughout England, Scotland, France, Germany, Switzerland, Italy, U.S. National Parks and enjoys visiting historic homes.

Aside from his membership at the Hopkins Club, Barry belongs to the 14 West Hamilton Street Club, Maryland Historical Society, Homewood House; Evergreen House; Hampton Mansion; Shriver Homestead; Clifton Mansion – Civic Works, Maryland Horticultural Society, Greater Baltimore Garden Club; Baltimore Museum of Art – Prints and Drawings and Photographs Society; Walters Art Museum; Ancient and Honorable Mechanical Society of Baltimore, Baltimore Glass and Antiques Club; horse history organizations, and the list goes on!

Barry is presently involved with restoration efforts and programs at Mr. Hopkins former estate Clifton; plays popular music on the piano at nursing and assisted living facilities; collects a variety of antiques and art; and is Vice President Symphony Number One in Baltimore. He has established a scholarship in the Fine Arts Department at Loyola University Maryland.

A frequent diner at the Club, Barry enjoys the Tap Room, Main Dining Room and special events. “Christmas decorations at the Club are always beautiful and festive including Mel’s gingerbread buildings. I have many fond memories of entertaining family and friends in the public and private rooms of the Club. Especially memorable was the after funeral dinner for my mother in a private room being served by staff who knew her for many years. All the staff are always so pleasant, professional and attentive. I thoroughly enjoy all aspects of my Johns Hopkins Club membership.”
As warm weather approaches, I can’t help but think of the abundance of fresh, ripe and wonderful fruit. One of my favorite ways to use those beauties is to make sweet and sumptuous fruit desserts. Cobblers, crisps, crumbles, buckles and grunts are among the most common ways to bake fruit into a delicious dessert.

A cobbler refers to fruit poured into a large baking dish, covered with a biscuit—like batter that is dropped in small pieces to resemble a cobblestone road and baked. Crisps and crumbles are very similar and they involve a streusel topping that gets baked on top of the fruit. Crisps generally involve oats and that is the primary difference between a crisp and a crumble. A buckle is a traditional, caky batter that is baked underneath the fruit so that the fruit sinks, or buckles, inward. A grunt uses a dough, just like a cobbler but instead of being baked, it is cooked on top of the stove which steams the biscuit dough.

Whatever your preference, you can choose your fruit based on what is in season and remember to add a little sugar and some zest to make the fruit even livelier. My personal favorite is a cobbler so I’ll share with you one of my all-time favorite Blackberry Cobbler recipes.

**BLACKBERRY COBBLER**

**FILLING**
- 6 cups blackberries
- 1/3 cup sugar
- 1 tbsp. All-purpose flour
- 1 tsp. finely grated lemon zest
- Pinch of salt

**TOPPING**
- 1 1/4 cups all-purpose flour
- 1/3 cup sugar
- 2 tsp. baking powder
- 1/2 tsp. ground cinnamon
- 1/4 tsp. salt
- 1 large egg, room temperature
- 6 tbsp. butter, melted and slightly cooled
- 1/2 tsp. vanilla extract

Preheat oven to 375°. Lightly grease a 2 quart oval or round baking dish.

To make the filling, gently toss blackberries with sugar, flour, zest and salt in a large bowl. Pour into baking dish and set aside.

To make the topping, stir together the flour, sugar, baking powder, cinnamon and salt in a bowl. In another bowl, whisk together egg, buttermilk, melted butter and vanilla. Pour the wet ingredients into the dry ingredients and, using a rubber spatula, fold gently until the flour is moistened and the mixture forms a soft dough.

Drop heaping spoonfuls of the mixture onto the fruit, spacing them evenly over the surface. The topping will not completely cover the fruit. Bake until the fruit filling is bubbling, the topping is browned and a toothpick inserted into the topping comes out clean, about 45 minutes. Serve warm or at room temperature.

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**WEEKLY EVENTS OF INTEREST**

**TUESDAY**— Tuesdays at the Club are fantastic! In the Main Dining Room it’s Prime Rib Buffet night. Prime Rib carved to order with all the trimmings for $32.00 Full Buffet and $26.00 Limited Buffet.

**WEDNESDAY**— Fried Chicken Country Buffet is what’s in the Tap Room on Wednesday nights, just $18.00 for all you can enjoy! In the Lounge, Main Dining Room and Tap Room we have half-priced Wine by the glass or bottle, all day!

**THURSDAY**— We have Happy Hour in the Tap Room when school is in session. Student members welcome! In May and June we feature delicious steamed New England Mussels complete with Caesar Salad and Garlic Toast for $10.00.

Join us for our wonderful prix fixe dinners in the Main Dining Room. We offer a variety of entrees for just $24.00 inclusive of Salad, Starch, Vegetable and Dessert. Selections vary weekly.

**FRIDAY**— In May and June we feature Burger Night in the Tap Room. All—you—can-enjoy for just $14.00. Our regular Tap Room menu is also available. Live music too!

**SUNDAY**— This is one super fantastic Sunday Brunch. Seating from 11:30am—2:00pm, our Buffet includes Fresh Squeezed Orange Juice and Champagne, Oysters and out of this world Desserts. Cost: $29.00 Adults, $18.00 Children ages 4–12. Children 3 and under, no charge.

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**BIRTHDAY NIGHTS**

**Wednesday, May 9, June 13, July 11, 2018 6:00 pm**

Happy Birthday to YOU! This grand celebration 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 families. 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.

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**Hours**

**MAIN DINING ROOM**

**LUNCH**
- Tuesday through Saturday, 12:00—2:00 pm

**DINNER**
- Tuesday through Thursday, 5:30—8:00 pm
- Friday and Saturday, 5:30—9:00 pm

**BRUNCH**
- 11:30 am—2:00 pm

**TAP ROOM**

**Monday, 9:00—4:00 pm**

**TUESDAY through Friday, 9:00—5:00 pm**
Lecture Night Featuring Dan Rodricks
Thursday, May 3, 2018 6:00 pm
Dan Rodricks has been an award-winning columnist for the Baltimore Sun, writing commentary on local, regional, and national news three days a week since January, 1979. He is also the host of a podcast called “Roughly Speaking” on baltimoresun.com and the former host of “Midday,” a daily talk show on WBAL-TV News, the NBC affiliate in Baltimore, and he produced and served as host of a live television show, “Rodricks for Breakfast,” on WMAR-TV, Baltimore’s ABC Affiliate. He is the winner of several national and regional journalism awards, and the author of Baltimore: Charm City and Mencken Doesn’t Live Here Anymore: Tales of Baltimore in the 1980’s.

We will begin promptly at 6:00 pm with a delicious Dinner followed by the program. Reservations required. Cost: $31.00 plus surcharge and sales tax. Parties of four or fewer will be seated with similar sized parties.

Odyssey Lunch & Lecture
Unveiling the Mysteries of Chaco Canyon
Featuring George L. Scheper, Ph.D., Princeton
Saturday, May 5, 2018 12:00 pm
Chaco Canyon, an extraordinary ancestral Pueblo site in New Mexico whose florescence extended from the 10th to 12th centuries A.D., has a very special place in the story of the Ancient Southwest. The nature of the site continues to be studied and debated in scholarly circles. Crucial issues of interpretation remain: was Chaco an ancient Puebloan city with an unprecedented large population? Or was it a kind of pilgrimage center significantly populated only at special ritual times? George Scheper takes us along, while we explore the beauties and the mysteries of this most intriguing archaeological site.

George Scheper, (Ph.D. Princeton), has co-directed a number of study visits to Chaco and other Southwestern Archaeological sites for college and university faculty.

We’ll begin promptly at 12:00 pm with a delicious Luncheon including Beverage and Dessert, followed by the program. Reservations required.

Birthday Night
Wednesday, May 9, 2018 6:00 pm
Reservations are required for Birthday groups and must be made by Friday, May 4, 2018.

Mother’s Day
Sunday, May 13, 2018 Three seating times; 12:30, 3:00, and 5:00 pm
Reservations required

Lunch & Lecture: “A Paris Life, A Baltimore Treasure”
A book talk by Stanley Mazaroff
Co-hosted by Johns Hopkins University Press
Wednesday, May 23, 2018 12:30 pm
Stan Mazaroff joins us to discuss his fascinating new book about the eventful life of wealthy Baltimorean George A. Lucas—bon vivant, connoisseur and agent, and collector of mid-19th-century French art. After his death, Lucas’s enormous collection continued to have a vibrant life of its own, presenting new challenges to museum officials (and their legal teams) concerning ownership, conservation and display, and ultimately the fate of collection itself and its important place in Baltimore’s cultural heritage.

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.

Commencement
Thursday, May 24, 2018
Please note, the Club will be closed for Lunch on this date for Commencement.

Club’s Book Circle
Thursday, May 17, 2018 6:30 pm
Isaac’s Storm by Erik Larson is the book chosen for this Book Circle. September 8, 2018. Isaac’s Storm is the story of what can happen when human arrogance meets the great uncontrollable force of nature. Isaac Cline, resident meteorologist for the U.S. Weather Bureau, found himself the victim of a devastating tragedy when Galveston, Texas, is submerged in a monster hurricane that completely destroyed the town and killed over six thousand people in what remains the greatest natural disaster in American history.

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

Lobster Night
Wednesday, May 30, 2018 6:00 pm
Sink your teeth into a 1½ pound Maine Lobster at our wonderful Lobster Night! Complete with all the trimmings.

Reservations required. Call one week in advance for cost. For those members not participating with this event, Buffet Dinner service will be available in the Eisenhower Room.
CALENDAR OF Events

June

BIRTHDAY NIGHT

Wednesday, June 13, 2018  6:00 pm

Reservations are required for Birthday groups and must be made by Friday, June 8, 2018.

FATHER’S DAY COOKOUT

Sunday, June 17, 2018  5:00 pm

It’s Dad’s special day and there is 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 and games for the kids! Don’t forget to enter our 21st 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. Children 3 and under, no charge. There will be no other food service available on this evening. Parties of four or fewer may be seated with similar sized parties.

Lunch & Lecture: “On Middle Ground”

Tuesday, June 26, 2018  12:30 pm

Baltimore’s distinctive setting as both a border city and an immigrant port offered opportunities for advancement that made it a magnet for successive waves of Jewish settlers. Deb Weiner joins us to discuss the new book she co-authored, the first truly comprehensive history of Baltimore’s Jewish community. In addition to the formal institutions of Jewish life, she’ll describe the everyday experiences of a diverse Jewish population that included immigrants and natives, factory workers and department store owners, traditionalists and reformers.

Reservations required. Cost per Lunch & Lecture: $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.
## May 2018

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### Welcome New Members

Harsha Kumar, Aggarwal  
Mary Sue Arnold  
Susan S. Bassett  
Caroline Berger  
James Wheelock Beers  
Tracy Boulden  
Alex Brown  
Enj'e Brown  
Center for Leadership Education  
Robin Church

Kathleen Finneran  
William Gehrmann  
L. Ronald Gilbert  
Robert Jon Goodell  
Luxin Gu  
Sarah Marie Jordaan  
Daniel Kamensetz  
Scott Kuzdzal  
George Linhardt  
Eileen McKinney  
Doris Poehlman McIntire  
Theodore R. Miller, Jr.  
Ryan Naurocki  
Colin Norman  
Mona Oswald  
Thomas Raley  
George M. Seal, III  
Taylor Storner  
Jennifer Tortella  
Jeffrey VanBennel  
Rebecca Weill

### Special Events

1. 8, 15, 22, 29  Prime Rib Buffet  
2. 9, 16, 23, 30  Fried Chicken Country Buffet, Half Priced Wines  
3. 10, 17, 24, 31  Happy Hour, Prix Fixe Dinners  
4. 11, 18, 25  Burger Night, Live Music  
6. 20, 27  Super Fantastic Sunday Brunch  
9.  Birthday Night*  
13.  Mother’s Day*  
17.  Club’s Book Circle*  
23.  Lunch and Lecture*  
24.  Commencement—Club closed for Lunch  
30.  Lobster Night*
June 2018

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**Tap Room News**

Where kids and casual attire are always welcome!

Kick off your weekend with a casual, relaxing Dinner in the Tap Room. In May and June it’s Burger Night! Live music on Friday nights too!

Drop by on Saturday night for Dinner and sit at one of our high top cocktail tables, a perfect place to unwind and enjoy all the Tap Room has to offer.

Wednesday nights brings Fried Chicken Country Buffet. Our world famous Fried Chicken with all the go-alongs for just $18.00.

Thursday night is Happy Hour where student members are welcome! Special prices on drinks when school is in session. In May and June we feature delicious New England Steamed Mussels complete with a Caesar Salad and Garlic Toast for just $10.00.

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

**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.