FROM THE PRESIDENT

I hope you had a wonderful summer and found time to relax and enjoy yourself by traveling or just by staying put. School is almost back in session and we welcome a new class of freshmen to the University—the Class of 2021. Consider introducing a student to the Club with a delicious meal, whether in the Main Dining Room or the Tap Room.

Do you need to get away from the office to get down to business? The Club has a variety of outstanding options for you. You can reserve one of our four small private dining rooms for a breakfast or lunch meeting or you can stay all day. We have a fantastic Continental Breakfast menu, perfect for 4-16 people.

It’s hard to imagine but the holidays are just around the corner. The Club is a winter wonderland during December, with a grand Christmas tree, garland, bows, wreaths, and many other magical touches. The Club is the perfect setting for your holiday gathering. Utilize the outstanding catering and banquet services offered by the Club and be a guest at your own party. The dedicated catering staff has years of experience and their expertise and knowledge will help guide you to create the perfect event. If you are in need of a location to host a gathering of any type, think of the Club first. The Club is here for you!

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

LECTURE NIGHT Featuring Senator Barbara Mikulski

WOMEN OF THE SENATE: MAKING HISTORY, MAKING CHANGES

Thursday, September 14, 2017  6:00 pm

Senator Barbara Mikulski was raised in the Highlandtown neighborhood of Baltimore, attended Catholic schools, and was a social worker in the 1960's. After organizing neighborhoods to fight a major highway project, Mikulski won election to the Baltimore City Council in 1971, where she served for five years.

In 1976 she ran for Congress and represented Maryland's 3rd district for 10 years. She became the first Democratic woman senator elected in her own right in 1986. She served in the Senate for 30 years, becoming the longest-serving woman both in the Senate and in Congress. As the Dean of the Women, Senator Mikulski mentored other women senators through her bipartisan dinners and power workshops to train newly elected women. Throughout her career, Mikulski has worked to pass legislation to protect the most vulnerable members of society and to advance scientific research and democracy around the world. Senator Mikulski was awarded the Presidential Medal of Freedom by President Obama in 2015.

Senator Mikulski retired from the U. S. Senate on January 3, 2017. She accepted a position as Homewood Professor of Political Science at Johns Hopkins University, and she participates in national speaking engagements on the topics of leadership, innovation and women’s empowerment.

Join us for this fascinating lecture! We’ll begin promptly at 6:00 pm with a delicious dinner followed by the talk. Reservations required. Cost: $31 plus surcharge and sales tax. Parties of four or fewer may be seated with similar sized parties.

STEAK COOKOUT AND SHRIMP PEEL

Sunday, September 17, 2017  5:00 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: $46 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.
Meet the Member — Dr. Donald Steinwachs

Dr. Donald Steinwachs is a Professor Emeritus in the Department of Health Policy and Management (HPM) and past chair of HPM. He served as Director of the Health Services Research and Development Center at the JHU Bloomberg School of Public Health. Born in Boise, Idaho, Dr. Steinwachs traded in a more rural western lifestyle for city living in Baltimore to pursue his graduate degree at Johns Hopkins in 1969. He graduated in 1973 with his Ph.D. in Operations Research. In 1972 while still working on his dissertation for school, Dr. Steinwachs began working full time at JHU as a Research Program Manager for the Health Services Research and Development Center. He later moved up to Assistant Director of the Center and remained there for 45 years until retirement. Amidst his research position, he also began as a Research Associate for the School of Hygiene and Public Health. He was soon promoted to Assistant Professor and in 1979, promoted to Associate Professor. Dr. Steinwachs would take over the position of Director of the Center for Health Services Research and Development after the current director stepped down.

Dr. Steinwachs has made many contributions in the medical and mental health field. During the time of his stay at Hopkins, the Mental Health Research Center funded his research for 19 years. His team developed measures of “medical burden” using ICD-9 and 10 diagnoses.

Don Steinwachs was a co-developer of the Johns Hopkins Hospital at Home, which is a program focused on older patients and treatment at home instead of being admitted to the hospital. He also served as President of the Association for Health Services Research (AHSR) in 1988–1989 (now AcademyHealth). During his term, AHSR worked with other groups to increase federal funding for health services research and roughly doubled previous funding levels.

Upon retirement in 2016, Dr. Steinwachs was honored with the title of Professor Emeritus for his many years of dedication and contributions to Hopkins. Being a part of the University for almost 50 years, Dr. Steinwachs has a lot of passion for Hopkins. He claims his superb education was a “real win” for himself and his Ph.D. in engineering led him into a focus on public health. He got to observe one of the biggest changes for undergraduates in the University in 1970, the Homewood Campus welcoming female students after being an all male institution. He saw this as a very positive change to the University.

Don Steinwachs has been coming to the Club since 1972. He began visiting the Club as a doctoral student with his thesis advisor who was the Club’s president at the time. Dr. Steinwachs eventually came to serve as the president of the Club himself in 2001 after serving on the Board of Governors from 1994–2001. While serving on the Board, he enjoyed bringing life back to the Tap Room as well as building a better relationship with the University’s President.

In his spare time, Dr. Steinwachs enjoys cooking for and taking long trips with his wife of 45 years, Sharon. They love going to plays and museums and travel to London frequently. As members of the Baltimore Yacht Club since 1985, they are avid boaters and love sailing on their sailboat “Celerity.”
As the humidity starts to break and daylight hours decrease, thoughts turn to one of late summer/fall’s most flavorful offerings . . . pumpkin. It seems everywhere you go between September and Thanksgiving, everyone has a pumpkin flavored menu item, from cocktails and coffees to dessert and virtually everything in between.

Pumpkin is a year-round favorite in our house. Even the pups enjoy a spoonful with their kibble (tip: it helps regulate their digestive tracts) but it reaches a fevered pitch as the weather changes. We bake the traditional cakes, muffins, and pies with it but we also use it in many other ways. We enjoy pumpkin in other sweet versions such as smoothies made with coconut milk and we like it made into a savory light mousse and piped inside a dark chocolate shell. But pumpkin can also star in wonderful, more savory dishes such as soup, risotto or simply roasted in the oven with olive oil, salt and pepper. We’ve even used it in a spicy layered dip with tortilla chips. The sky’s the limit with this delicious fruit.

I encourage you to experiment with this beloved member of the squash family this season. Pumpkin needs minimal processing so canned pumpkin is a clean alternative to roasting a fresh one. If you have patience, however, a fresh one yields seeds for seasoning and roasting as a bonus. Whatever your fancy, join in and enjoy all things pumpkin!

SPICED PUMPKIN BREAD

350 degree oven, two 9 x 5 loaf pans, greased and floured

¾ cup soft butter
2 cups sugar
4 eggs
2 cups pumpkin puree
½ cup fresh orange juice
2 tbsp molasses
3½ cups flour
1¼ tsp salt
1 tsp baking powder
1 tsp baking soda
1 tsp ground cinnamon
1 tsp ground cloves
1 cup raisins
1 cup chopped pecans
1½ tsp vanilla extract

Cream the butter and sugar. Add eggs one at a time. Mix to blend. Add pumpkin, orange juice, and molasses. In another bowl combine flour, salt, clove, baking soda, baking powder, and cinnamon. Add dry to creamed ingredients. Stir in raisins, pecans, and vanilla. Place batter in pans. Bake 50–55 minutes.
September 2017

BIRTHDAY NIGHT
Wednesday, September 13, 2017  6:00 pm
Reservations are required for Birthday groups and must be made by the Friday before the event.

LECTURE NIGHT
FEATURING SENATOR BARBARA MIKULSKI
WOMEN OF THE SENATE: MAKING HISTORY, MAKING CHANGE
Thursday, September 14, 2017  6:00 pm
Reservations required.

STEAK COOKOUT AND SHRIMP PEEL
Sunday, September 17, 2017  5:00 pm
Reservations required. Cost: $46 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.

CLUB’S BOOK CIRCLE
Thursday, September 28, 2017  6:30 pm
The book chosen for September is Just Mercy by Bryan Stevenson. It was number one on the New York Times Best Seller List and was a best book of the year for the New York Times, The Washington Post, The Boston Globe, The Seattle Times, Esquire, and Time. It is the story of the defense of an African-American man convicted of capital murder in the town that was the venue for To Kill a Mockingbird. It is written by the attorney who pursued the case.

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 plus surcharge and sales tax. Cocktails not included.

LUNCH AND LECTURE
“Flickering Treasures: Rediscovering Baltimore’s Forgotten Movie Theaters”
A book talk by Amy Davis
Co-hosted by Johns Hopkins University Press
Friday, September 29, 2017  12:30 pm
Amy Davis, an award-winning photojournalist for the Baltimore Sun, has been documenting Baltimore movie theaters for more than a decade. Her new book from JHU Press, Flickering Treasures, pairs vintage black-and-white images of downtown movie palaces and modest neighborhood theaters with her own stunning full-color photographs, inviting us to imagine Charm City’s past as we confront today’s neglected urban landscape. Amy joins us to discuss the creation of her beautiful and fascinating book, sharing the stories behind the photographs and some of the engaging reminiscences she heard along the way—from moviegoers, theater owners, ushers, and the likes of Barry Levinson and John Waters.

Reservations required. Cost per Lunch & Lecture: $24 plus surcharge and sales tax. We will begin promptly at 12:30 pm with Lunch including Beverage and Dessert, followed by the Lecture. The author will gladly sign your copy after the presentation.
We will begin promptly at 12:00 pm with a delicious Luncheon followed by the talk. Reservations required. Cost: $31 plus surcharge and sales tax. Parties of 4 or fewer may be seated with similar sized parties.

ODYSSEY LUNCH AND LECTURE
DIGGING INTO RARE BOOKS: THE ARCHAEOLOGY OF READING
Saturday, October 7, 2017 12:00–2:30 pm
Few inventions have served us better, or longer, than the technology of the book. Rare books have remained our primary conduit for the transfer of knowledge across time: they are, literally, “time machines.” This illustrated lecture explores a cutting-edge research project led by the Johns Hopkins University libraries, “The Archaeology of Reading,” which unearths long-hidden evidence not only of what people read, but also of how people read their books, nearly 500 years ago.

Earle Havens, Ph.D., is the Nancy H. Hall Curator of Rare Books and Manuscripts, Sheridan Libraries, and Adjunct Associate Professor, Department of German and Romance Languages and Literatures, Johns Hopkins University.

We will begin promptly at 12:00 pm with a delicious Luncheon followed by the lecture. Reservations required. Parties of four or fewer may be seated with similar sized parties.

BIRTHDAY NIGHT
Wednesday, October 11, 2017 6:00 pm
Reservations are required for Birthday groups and must be made by the Friday prior to the event.

ODYSSEY DINNER AND LECTURE
The Threat of Nuclear Proliferation
Thursday, October 12, 2017 6:00–8:30 pm
Many of us grew up in a time when the most pressing nuclear danger came from the Soviet Union. The Soviets were indeed a threat, but their leadership was rational and their country had a “return address,” making deterrence work. Today, the United States confronts nuclear threats from rogue states whose leadership may not be rational or, even more frightening, from terrorist groups such as ISIS and Al Qaeda that have no return address. How to deal with the threat of nuclear proliferation where deterrence may not be viable is the subject of Professor David’s lecture.

Steven R. David, Ph.D. is a professor of political science at Johns Hopkins University where he has been teaching for over thirty years. David’s focus is on international security issues with an emphasis on the Middle East. He has written several books and numerous articles that have appeared in national publications.

We will begin promptly at 6:00 pm with a delicious Dinner followed by the talk. Reservations required. Cost per Lunch & Lecture: $24 plus surcharge and sales tax. We will begin promptly at 6:00 pm with a delicious Dinner followed by the talk. Reservations required. Parties of four or fewer may be seated with similar sized parties.
# September 2017

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## Tap Room News

Where kids and casual attire are always welcome!

The Tap Room 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. Thursday nights we offer Happy Hour with discounted Beer and Cocktails. Student members are welcome! It’s BBQ Rib Night in September and October for $18, all you can enjoy. Live music too! November and December brings Oyster Night to the Tap Room on Friday nights.

## Chess Club

You are invited to join other chess players who meet monthly at the Club from September through May for monthly games and dinner! Please call Rebecca in Catering at 410-235-0188 for more information and dates.

1, 8, 15, 22, 29  Rib Night, Live Music in the Tap Room
3, 10, 17, 24  Super Fantastic Sunday Brunch
5, 12, 19, 26  Prime Rib Buffet
6, 13, 20, 27  Fried Chicken Country Buffet, Half Priced Wine
7, 14, 21, 28  Prix Fixe Dinner, Happy Hour in the Tap Room
13  Birthday Night*
14  Lecture Night*
17  Steak Cookout and Shrimp Peel*
28  Club’s Book Circle*
29  Lunch and Lecture*
## Employee of the Month

**MAY 2017 – Tony Garris**

Congratulations Antonio (Tony) Garris as May’s Employee of the Month. A multi-time winner and previous Employee of the Year, it was no surprise to hear Tony’s name called when the announcement was made. Whatever position he is working in, Tony is always an asset in the Dining Room and is well-respected by his coworkers. Way to go Tony!

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### October 2017

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<th>SUNDAY</th>
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1, 8, 15, 22, 29  | Super Fantastic Sunday Brunch
3, 10, 17, 24, 31  | Prime Rib Buffet
4, 11, 18, 25  | Fried Chicken Country Buffet, Half Priced Wine
4  | Lecture Night*
5, 12, 19, 26  | Prix Fixe Dinner, Happy Hour in the Tap Room
6, 13, 20, 27  | Rib Night, Live Music in the Tap Room
7  | Odyssey Lunch and Lecture*
11  | Birthday Night*
12  | Odyssey Lecture Night*
25  | Lecture Night*
31  | Lunch and Lecture*
WEEKLY EVENTS OF INTEREST

TUESDAY  Tuesdays are delicious at the Club with our Prime Rib Buffet Night! All you can enjoy Prime Rib with all the trimmings just $32 full Buffet, $26 Limited Buffet!

WEDNESDAY  Wednesday Lunch Buffet is the place to be! When school is in session, we offer our delicious Lunch Buffet Tuesday through Friday. Drop by the Tap Room for Fried Chicken Country Buffet for $18. And on Wednesdays we offer Half Priced Wine by the glass or bottle, all day!

THURSDAY  Thursday in the Tap Room is Happy Hour from 5:30–8:00 pm with a variety of delicious specials and buffets. Discount beer and drink prices too. Students are welcome! In the Main Dining Room it’s Prix Fixe Dinner. Three delicious specials including dessert for just $24.

FRIDAY  It’s BBQ Rib Night in the Tap Room in September and October, just $18 for all you can enjoy! For November and December we will feature Oyster Night on Fridays. Live music too!

SATURDAY  Tap Room is open from 5:30–9:00 pm on Saturday Nights!

SUNDAY  Super Fantastic Sunday Brunch from 11:30 am–2:00 pm. Join us for the Best brunch in town! A reminder, the Club is closed on Sunday nights.

Welcome New Members

Michael Cabbage  Ronald Kent  Jigar Metah
Emily Nordhoff  Gray  Douglas Miles
Dicicco  John Hardwicke, Jr.  Grant Moyle
Helen Finney  Stefan Harry  Katherine Pinkard
Pamela Flinton  Ann Holm  Harry Reynolds
Robin A. France  Ruth Jacobs  Jainen Thayer
Anne Powell  Joseph Jameson
Goldborough  Alicia A. Lee

THANKSGIVING

Thursday, November 23, 2017  12:30, 3:00, 5:30 pm

Join us for this all-American celebration. Bring family and friends to one of our three seating times and enjoy a holiday feast like no other!

Reservations required. There will be no other food service available on this day.

BIRTHDAY NIGHTS

Wednesday, September 13, October 11, and November 8, 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 welcome to join the fun however birthday discounts are limited to members and their spouses. The celebrant’s birthday must fall within that month. Those celebrating an August birthday may celebrate in July or September.

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.

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