

AT THE CLUB-

THE WILLIAMS CLUB NEWSLETTER

NOVEMBER 2001



A LETTER FROM THE GENERAL MANAGER

Dear Club Members,

On September 11th, New York City and the United States suffered a terrible tragedy and thousands of innocent lives have been changed forever. On behalf of the Board of Governors and the Club staff, I wish to extend to you, your family, friends and acquaintances our deepest sympathy, sorrow and concern for the loss and destruction that has been forced upon you.

We want to express our admiration for those that have been heroic in the rescue and recovery efforts, and to thank our members and our reciprocal clubs for their kind letters and phone calls, and for keeping us in their thoughts and prayers.

With heavy hearts we continued on that day and reached out to those that sought shelter with us. Since then, we've supported City Harvest and our local Fire Department, Engine 21. We now want to reach out in a joint effort with you to make New York City stronger than before. We ask for your continuing support and to reach out to those around you that are in need of peace and comfort during this time.

Remember that we are here for you.

Gabrielle Tancredi

Yours faithfully,
Gabrielle Tancredi

ANNUAL HOLIDAY PARTY SPECIAL RELIEF FUND RAFFLE & TOYS-FOR-TOTS COLLECTION

Monday, December 17th

From 5:00 PM to 8:00 PM

Price is gratis.

The most festive time of the year is coming and we look forward to spending it with you! The Williams Club cordially invites you, your friends and family to our annual holiday celebration. In the Whittlesey Room enjoy a unique New York sound provided by the Ed Adams Orchestra, whose sophisticated jazz stylings return to the Club for this special occasion. Warm apple cider, eggnog, homemade Bailey's and the Chef's holiday hors d'oeuvre with classic holiday desserts will await you in the Library. In the reception area, cap off the night by hanging your own gingerbread man on the Williams Club Christmas Tree to help us celebrate the holiday spirit in traditional Williams Club fashion.

This year's Holiday Party has an important added dimension that we hope will open your heart in this season of generosity. To help benefit the families of fallen firefighters from our local Engine 21, the Williams Club will raffle off a free 2-night weekend at the Club, complete with champagne and flowers. Tickets can be purchased with cash or on your Club account on the evening of the event, or in advance. The raffle ticket price is \$30, and all proceeds will be given directly to the Engine 21 families by the Club.

We will also be accepting unwrapped toys to be donated as gifts through the US Marine Corps Reserve's Toys-For-Tots Program. Toys may be donated that night or any day before Friday, December 21st at the Front Desk.

Save the date and come celebrate the season with us!



OUR HEROES Members of the local Fire Company, Engine 21 signed this photograph for

In the aftermath of the September 11th tragedy, the entire Club mobilized to try and provide relief. Executive Chef Christopher James, General Manager Gabrielle Tancredi and Catering Director Lisa Huzcko wheeled eggs and omelets over to FDNY Engine 21 on 40th Street. Pictured below, Ms. Tancredi, Justin Ferrelli '99 from the Accounting Department, Erin Cook and almost the entire Club staff teamed up to send food to relief workers at



WILLIAMS CLUB FALL FORUM

THE FUTURE OF BASEBALL

Saturday, November 3rd
Breakfast and Registration 9:00 AM - 10:00 AM
Panel Discussion 10:00 AM - 12:30 PM
Lunch 12:30 PM - 2:00 PM
Price is \$50 per person. Limit 4 tickets per member.



Panelists (from L to R) Jim Bouton, Morty Schapiro, Andrew Zimbalist

hold dear to their hearts: baseball. For many, baseball is not just a game with rules, but a romantic vision of what it means to have fun; in America it is our national pastime. And yet baseball is also a business, with a history of labor disputes, great expansion, and--some might say--near collapse. The game as it is played today in the Major Leagues, has evolved tremendously since its first incarnations in the grassy lots of Manhattan and New Jersey; what course is baseball likely to take in the future?

Today's panel will include baseball experts and luminaries from the history of the game. Confirmed guests include former New York Yankees pitcher and author of Ball Four, Jim Bouton; Frank Boulton, head of the independent Atlantic League and owner of the Long Island Ducks; Williams College President Morty Schapiro, an economist and avid baseball fan; Professor Andrew Zimbalist of Smith College, an economist and expert on the economics of sports; and, Vice-President of Scheduling & Club Relations for Major League Baseball, Katy Feeney. Last but not least, our own Williams Club Governor, Bill Suda '74, will join the panelists to represent the fan's perspective.

Topics for discussion will likely include baseball's economics and labor issues, the financing of stadiums, the Designated Hitter, Pete Rose and the Hall of Fame, interleague play, the strike zone, the alleged paucity of pitching talent, the popularity or lack of popularity of baseball among young boys and girls in the U.S. (from the suburbs to the inner cities), the blossoming of the minor leagues, the length of games, the sport's history (including the controversy over its origins), diversity in the front office, etc.

Behind the Line with the Executive Chef

Dear Members,

I have one request for you: talk to me. Call, write or email. Ask me questions you might have, tell me about a memorable meal, share experiences of restaurants that you have visited--good experiences, bad experiences--and make suggestions.



To get the water boiling, I would like to invite you to send in recipes of your favorite dish. Sometime after the New Year, we will select a set of winning recipes and hold a special banquet featuring a menu comprised entirely of the winners. If your recipe wins, you'll be our guest at the banquet, and your dish will be featured on our dining room menus.

For those of you who don't care to enter the contest, but have either a classic family recipe, or one you're just interested in trying, send it in.

Christopher James

WILLIAMS CLUB FILM COLLECTIVE

All films are shown on Tuesdays at 6:30PM. Price is \$5 per person and includes movie, beer, wine, soda and theater style treats.

Requiem For a Dream

Directed by Darren Aronofsky
Screening Tuesday, November 6th
Film begins at 6:30 PM

One of the most notable features of the previous year, Requiem for a Dream is a story of four people whose lives are devastated by drug addiction. Brooklyn-native Darren Aronofsky describes the story as a "monster movie" except that in this case, the monster wins. Starring Ellen Burstyn who received an Academy Award nomination for her portrayal of Sarah Goldfarb, Jared Leto, Jennifer Connelly, and Marlon Wayans. MPAA Rating: R; Runtime 100 minutes.

"Be warned: it's a downer, and a knockout."
--Elvis Mitchell, NY Times

NEXT MONTH...

Crouching Tiger, Hidden Dragon

Directed by Ang Lee
Screening Tuesday, December 20th

The Star Wars of kung fu cinema that took America by storm and has changed the martial arts genre forever.

DINNER & A MOVIE
NEVER TASTED SO GOOD
FREE MOVIE PASSES WITH DINNER AT THE CLUB
THURSDAY AND FRIDAY NIGHTS

New Yorkers love to go out, and with the economic situation of late, they--along with the rest of the country--could also use a break. Now when you have dinner for two or more at the Club on any Thursday or Friday, you and your guest(s) will receive complimentary Leows & Sony Galaxy Movie passes. These vouchers are good for any movie including new releases and IMAX films showing at any Leows or Sony theater

MOVIE VOUCHERS **DISCOUNT VOUCHERS ARE ONLY \$7.50 EACH.**

The Williams Club offers members discounted ticket vouchers for all Leows, Sony, Sony Imax, Loews Imax, Cineplex Odeon, Magic Johnson, and Star theaters nationwide!
TO ORDER: Call the Williams Club Program Manager, Leah Jackson at (212) 697-5300 x203. We'll send you the vouchers (or leave them for you to pick up) and charge it to your Club account.

THE GOURMET TASTE

FEATURED WINES OF NOVEMBER

Greg Norman Estates Chardonnay Yarra Valley, Australia 1998

"Smooth in texture and bright in flavor, offering pretty pear, floral and apricot flavors in profusion. Lingers nicely on the finish." --WineSpectator.com

Ruffino Chianti Classico Riserva Ducale Tan Label Tuscany, Italy 1997

"Tight, well-structured Chianti Classico. Aromas of raisins, cloves and sage. Full- to medium-bodied, with firm tannins and a long, fruity aftertaste." --WineSpectator.com

Featured wines by the glass are available in the Formal Dining Room during

RECIPES FROM HOME CONTEST

Submit your favorite recipes for our very first...

WILLIAMS CLUB RECIPES FROM HOME CONTEST

WINNING DISHES WILL BE SERVED & ALL WINNERS WILL BE HONORED AT A SPECIAL MEMBERS BANQUET IN THE SPRING

All members are invited to participate. To enter, send in your recipe--include complete ingredients list and preparation instructions to yield 6 if possible--to the Executive Chef:

Mail: Williams Club Recipe Contest, 24 East 39th Street, NY NY 10016
FAX: Attention: Recipe Contest (212) 697-2008
Email: Chef@williamsclub.org

T H A N K S G I V I N G

Thursday, November 22nd, 2001
1:00 PM Seating

Appetizers

Traditional Shrimp Cocktail
Grilled Fall Vegetables with Buffalo Mozzarella,
Roast Pepper Coulis, Basil Oil
Smoked Seafood Sampler with Raifort Sauce
French Fried Brie with Apple Chutney
Mushroom Ravioli with Marsala Sauce

Fresh Baked Muffins, Breads and Rolls

Oyster, Crab and Corn Chowder with Saffron
Williams Club Mesclun Salad with
Montrachet Cheese, Herb Crouton

Entrées

Organic Roasted Turkey with Spinach and Chestnut Dressing,
Whipped Sweet Potato, Sautéed Baby Vegetables
Charbroiled Sirloin Steak Au Poivre
with Twice Baked Potato
Grilled Atlantic Salmon, Basil Dijonnaise,
Red Bliss Potato, Poached Asparagus
Chef's Vegetarian Plate
Pasta Primavera

Desserts

Apple, Pecan or Pumpkin Pie
Chocolate Truffle Cake, Caramel Sauce
Fresh Fruit Plate
Ice Cream
New York Cheese Cake

Reservations required.

Price is \$42 per person; half price for children under 10.

Tax and service not included.

Cancellations will not be accepted after November 16th.

ANNUAL HOLIDAY BRUNCH BUFFET

Sunday, December 16th, 2001
1:00 PM Seating

Appetizers

Wild Game, Foie Gras and Wild Rice Soup
Atlantic Smoked Seafood Display
Bloody Mary Shrimp Cocktail
Chicken and Mushroom Ballantine
Raw Seafood Bar with Lobster, Shrimp, Clams, Oysters and Caviar
Organic Baby Greens
Chef's Salad Presentations

Freshly Baked Muffins, Croissants, Danish, Bagels, Rolls

Entrées

Roast Chilean Sea Bass with Black Truffles
Leg of Lamb with Swiss Chard
Fennel and Garlic Pork Roast with Apple Chutney
Herb Free Range Chicken with Cous-Cous

Stations

Omelette Station
Roasted Turkey with Cornbread Stuffing
Cold Poached Salmon

Height-Adjusted Childrens Buffet

Chicken Fingers, French Fried Shrimp,
Bistro Burgers, & Pigs in a Blanket

Williams Dessert Cart

Bloody Mary & Champagne Bar
Juice, Coffee & Tea
A La Carte Bar Drinks

Reservations are required.

Price is \$42 per person, half price for children under 10.

Tax and service not included.

Cancellations will not be accepted after Wednesday, December 12th.

ARTS & ENTERTAINMENT

Chelsea Gallery Tour

Saturday, October 27th
Tour begins at 1:00 PM
Price is \$15.
Meet at OPEN
(559 West 22nd Street at 11th Avenue)

Join Club members and guests as curator, critic and art historian Shelly Bancroft guides you through Chelsea's distinguished art galleries. The tour will begin with an overview of Chelsea's recent history, followed by a comprehensive tour of selected individual galleries. The Chelsea district houses some of the largest, most awesome gallery spaces, as well as tucked away, hard-to-find, small experimental galleries.

Ms. Bancroft served as a Curator of Exhibitions at the Boston Center for the Arts from 1997 to 2000, where she organized more than fifteen exhibitions by emerging and established artists from New York and Boston. She has lectured on the topic of contemporary art, has sat on numerous panels and art selection committees and writes frequently on the subject. Ms. Bancroft holds a master's degree in contemporary art history from the University of Washington. She is currently writing an art field guide for New York, which includes evaluative commentary on more than 200 of the city's most influential galleries.

James Martin, Art Detective

Wednesday, November 14th
Cocktails at 6:30 PM
Presentation at 7:00 PM
Price is \$10.

This evening, James Martin, founder of Orion Analytical, will take you through the process of being an "Art Detective." With his company Orion, Mr. Martin uses state of the art technology and vast experience to investigate art and artifacts, architectural finishes and manufactured goods. Orion has studied materials and objects that span more than four thousand years, from ancient Egyptian tomb artifacts to modern compact discs. Tonight, Mr. Martin will talk about Orion and the types of analytical studies they perform for institutions such as the Metropolitan Museum of Art, Christie's, Sotheby's, and the FBI.

Martin received his M.S. from the University of Delaware/Winterthur, and was a Kress Fellow at Cambridge. He shares his expertise as a Research Scientist at Williams College, is on the faculty of the Smithsonian Center for Materials Research and Education, and is also a Fellow of the American Institute for Conservation of Historic and Artistic Works.

Winter Chocolate Tasting

Thursday, November 29th
Tasting will begin at 7:00 PM
Price is \$15.

Calories, Smalories! Leave Weight Watchers and Jenny Craig at home! Come to the Club this evening to indulge in your every chocolate fantasy. Our award-winning Executive Chef Chris James has created a spectacular menu featuring chocolate infused champagne, frozen chocolate soufflés as well as the array of chocolate covered fruit and nuts. Sample a bit a cocoa heaven with family and friends. You can get on the treadmill after!

An Evening with Poet Louise Glück

Thursday, January 17th
Cocktail Reception at 6:30 PM, Reading at 7:00 PM
Price is \$10.

Pulitzer-Prize Winning Poet and Williams College Preston S. Parish '41 Third Century Lecturer in English Louise Glück visits the Club for a special reading of her award winning poetry. Ms. Glück's poems engage the reader with a gripping directness that is startling in its colloquial, jagged quality. Central to most of her poems is a narrator who is isolated from her family, or bitter from rejected love, or disappointed with what life has to offer. Her poetry also addresses the themes of rejection, loss, and isolation in language that is as deceptively simple as it is technically precise.

Ms. Glück is the author of nine books of poetry, including her most recent title Vita Nova which she received the coveted Bolligen Prize in poetry from Yale University this year, as well as a book of essays, Proofs and Theories. She is the recipient of the National Book Critics Circle Award (Triumph of Achilles), the Academy of American Poets Prize (Firstborn), as well as numerous Guggenheim fellowships. Ms. Glück won the 1993 Pulitzer Prize for her collection titled The Wild Iris. She attended Sarah Lawrence College and Columbia University and has taught at Brandeis, Harvard University and University of California. Ms. Glück has been on the Williams faculty since 1984.



Arts & Entertainment continues on the next page...

SOCIAL

Soiree Francaise Cocktail Party

Wednesday, November 7th
From 6:00 to 9:00 PM
Price is \$5.

The theme for tonight's member cocktail party is continental, dahling. Take the opportunity to dine in Parisian elegance and come to the Club and sample a few delectable French dishes. Award-winning Executive Chef Christopher James will delight your cultured palette with Escargot au croût, Salmon and Celeriac Rillettes and Sliced Filet of Beef with Truffle Cream. As always, there will be happy hour prices and surprise drink specials. Not to mention le vin.

Bring your friends, co-workers and family to one of the Club's popular social events. Reservations are not required, but are most appreciated.

IN 180 MINUTES

A WILLIAMS CLUB INTERCLUB MIXER

Thursday, November 15th
From 6:30 PM to 9:30 PM
Price is \$30 in advance, \$35 at the door (cash only, space permitting).

Around the world in 80 days? Try 180 minutes! You will travel to exotic places and won't even need your passport! Come to the Williams Club packed with nothing but your taste buds. Take a trip to all the continents through your palette, mingling with members from the Cornell, Columbia, Penn, Princeton, Harvard and Yale Clubs. Sample cuisine from France, Italy, South America, Asia, Germany and Africa and enjoy exotic drink specials, along with complimentary beer, wine, and soda. As you travel, bop along to grooving pop tunes you know and love spun by DJ Jerry Dunn (back by popular demand).

Meet and greet old and new friends here at the Club and never leave New York City for your trip around the world. World travel never tasted this good!

SAVE THE DATE!

Soul Food Happy Hour

Wednesday, January 23rd
From 6:00 PM to 9:00 PM
Price is \$5.

Enjoy all the down home cooking you can eat this side of the Mason-Dixon Line! Libations will be served by the Barmeister himself, Orlando, at happy hour prices (\$1 beers). With Southern cooking and some good soul music spinning, you will not want to miss this night. Reservations are not required but appreciated. Last year's Soul Food Happy Hour was packed, so you might want to arrive early!

PROGRAM & EVENT CANCELLATION POLICY

In order to ensure equitable service for all Club members, the Williams Club adheres to the following policy regarding cancellations. Event reservations may be canceled, free of charge by 5:00 PM, two working days prior to the event. Members cancelling after this time, as well as no-shows, will be charged the full cost of the event. Out of house ticketed events are non-cancelable. Advanced cancellations for free events are also appreciated. See individual event descriptions for additional restrictions.



Jack Carew
Inspiring Trust and Building Commitment

Thursday, January 10th
 Cocktails at 6:30 PM, Presentation at 7:00 PM
 Price is \$10.

Mentoring is inspiring trust and building commitment. Bestselling author Jack Carew visits the club to discuss the importance of mentorship in the workplace as well as in life. During this engaging workshop, Mr. Carew will take every member and guest through an exciting personal experience of building high-trust relationships, removing barriers to success and facing "new realities" with confidence. He will also illustrate how to utilize mentoring strategies such as winning people over to your side through careful listening, using the tools of focus and passion to make impossible-to-meet goals possible and unlocking the potential in all those who come to you for guidance and encouragement.

Mr. Carew is the author of two New York Times bestsellers, *You'll Never Get No For An Answer* and his recent, *The Mentor, 15 Keys to Success in Sales, Business and Life*. He is the founder and Chief Executive Officer of Carew International, a global training organization who has worked with Fortune 500 companies such as AT&T, Allied Signal, Schering Plough and Coca-Cola.

Mr. Carew is a graduate of St. John's University and US Marine Corps Command and Staff College and holds a Master's Degree in Human Resource Development, as well as an honorary Doctor of Commercial Science from St. John's. In 1998, he was appointed academic advisor to the Harvard 83rd Advanced Management Class and in 1999 was awarded the prestigious President's Medal from St. John's

INTERCLUB SCENE

Andy Grove, Chairman & CEO of Intel Corporation
Author of Swimming Across: A Memoir

Friday, November 16th
 Breakfast begins at 7:30 AM; Program will begin promptly at 8:00 AM.
 Latecomers will be seated at the discretion of the Club.
 Price is \$49 per person (plus tax and gratuity) includes breakfast, discussion and a signed, hardcover edition of *Swimming Across*.
 Reservations must be made before Tuesday, November 13th at noon.
 The Columbia Club (15 West 43rd Street)

Swimming Across is a personal and cultural memoir tracing Andy Grove's most formative years. Beginning on the eve of Nazi Germany's invasion of his native Hungary and ending with his flight from Communism to America 16 years later, it combines a child's sense of wonder with an engineer's passion for order and detail. Mr. Grove's uplifting autobiography depicts his family's struggle to survive in the face of a host of staggering obstacles. Nearly killed by Scarlet Fever at the age of four, forced into hiding by the Nazis in 1944, and dogged by anti-Semitism, Andy Grove's survival was nothing short of miraculous. These and other incredible trials combine to give a stirring picture of a childhood that would lead to a lifetime of unsurpassed achievement. In *Swimming Across*, a true American hero reveals his origins and what it takes not only to survive but to triumph.

Mr. Grove will be interviewed by John Huey, Editor of the Fortune Group of magazines at Time Inc., including *Fortune*, *Money*, *e Company Now* (Business 2.0), *Mutual Funds* and *FSB: Fortune Small Business*.

Among his many other honors, Andy Grove was named *Time* magazine's "Man of the Year" in 1997. His staggering record of achievement includes a role as a co-founder and later Chairman and CEO of Intel Corporation. Mr. Grove also lectures at the Stanford University Graduate School of Business. Additional copies of *Swimming Across* will be available for sale at the event.

"Big '80s" Singles Dinner Party

Friday, November 30th
 From 6:30 PM to 9:30 PM
 Price is \$45 per person for single men or women;
 \$40 per person for co-ed couples or two men and includes three-course dinner.
 Tax and service included.
 The Columbia Club (15 West 43rd Street)

Do you remember those halcyon days of leg warmers and Izods? Did you own every Police album or dress like a material girl? Embrace your somewhat embarrassing past and join members from Columbia, Penn, Cornell, Harvard and Yale for a singles dinner party where we'll enjoy good drink, good food and great '80s music! Prizes will be awarded for those who remember the most about the decade. You will enjoy a three-course meal and a cash bar will be available for libations.

The ground rules are attendees should have been in college sometime during the 1980s (from those who graduated in 1980 to those who were freshmen in 1989)*. What a great opportunity for you to bring the "Big '80s" back with this fun-filled all-club event!

If you were not a traditional-age college student but fall into this age category, please join us,

Interclub Messiah Sing-Along

Tuesday, December 11th
 From 7:30 PM to 9:30 PM
 Price is \$10 (Cash only at the door, space permitting);
 \$10 for Libretto rental, cash only.
 Reservations must be made 10:00 AM, Tuesday December 11th. No cancellations after this date.
 Harvard Club (27 West 44th Street)

The Christmas portion of Handel's *Messiah* deserves its place as a holiday favorite. Under the skilled direction of Charles Dodsley Walker (Harvard M.A.'47) and with the harmonious assistance of some 40 members of The Canterbury Choral Society and distinguished soloists, Interclub members will be led through a spirited rendition of this ever-popular work -- and it's amazing how good we can be!

A reception will follow the *Messiah* singing. You are invited to gather 'round the piano for a sing-along of some favorite Christmas carols. Jacket and tie required.

Interclub Mistletoe Mixer

Thursday, December 13th
 From 6:00 PM to 9:00 PM
 Price is \$30, includes tax and service charge.
 Reservations will not be accepted after 10:00 AM on Thursday, December 13th.
 No walk-ins or cash at the door.
 Harvard Club (27 West 44th Street)

Sprigs of mistletoe will be placed in several strategic locations to add a dash of excitement to this holiday party! And to add to the holiday spirit, an outstanding table of hot and cold hors d'oeuvre, complimentary beer, wine, soda, plus a cash bar for all other beverages.

Advanced reservations are a must for this perennially sold-out holiday mixer. Jacket and tie is required.

New Year's Eve Party

Monday, December 31st
 Party begins at 10:00 PM
 Price is \$90 per ticket in advance, non-cancellable;
 \$125 at the door (cash only, space permitting), includes tax and service.
 Harvard Club (27 West 44th Street)

Ring in the new year with fellow Interclub members! Every New Year's Eve, some 800 party-goers gather at the Harvard Club for the best party in New York!

On the ground floor, dance to the music of the eight-piece Danny Petrow Band and enjoy an elaborate array of hot and cold hors d'oeuvre. On the Third Floor theme rooms will offer buffets with decor, chefs, and cuisines from around the world. Several of these rooms will have their own DJs. Coffee and dessert follow. Cash bars will be on both floors and, of course, complimentary champagne at midnight to toast in the New Year! The dress is black-tie.



DEPARTMENT NEWS

Holiday Catering

The Catering Department is excited as the holiday season approaches. We have been working with our Executive Chef Christopher James to develop festive and lavish holiday menu selections for our members and guests. Our ideas for holiday entertaining will remain true to our belief that our members use the Club as "a home away from home." Charming decorations will be displayed throughout the Club banquet rooms and our Chef and his staff will provide a cuisine that is an experience in exceptional taste and elegance. The Catering Department will provide the expertise to ensure that your celebration will be absolutely impressive and successful.

We have been booking the holiday season throughout the year but dates are still available. Our sample menus are available for your review simply by contacting Erin Cook or myself in the Catering Office. The Williams Club will provide the finest service, ingredients and value for your money this holiday season.



Lisa Huczko
Director of Catering

Grill Room Happy Hours

Weekdays from 4:30 to 6:30 featuring appetizers, half-price beer, wine, well drinks, and cocktail specials. Come to unwind after a tough day, and bring your officemates with you!

Return of the Club Table

Gather together to meet other Club members and never dine alone with the return of the Club Table at both lunch and dinner in the Grill. A friendly smile and informal conversation are the order of the day.

New Bar Menu, Evenings in the Grill Room

If you're in the neighborhood doing your holiday shopping, or just want to sit down for a short while after work, every weeknight after 4:00 PM in the Grill Room you'll find a new menu of some of the Club's best dishes served in smaller portions so that you can still make it home and not lose you appetite.

Start of the Fall Season

Over 40 members were present on September 24th as the Club began its Fall Season with a lecture by Professor Charles Dew speaking about his new book on the causes of the American Civil War. Professor Dew's talk was followed by an engaging discussion and a long line of members waiting for to get their books signed. Long time Club member Richard LoPresti '45 (pictured at right)



MEMBER PROFILE



Name: Sam Beltran
Degrees: BA from Williams 1987; EdM from Harvard 1999
Current Residence: Staten Island
Current Occupation: Educator
Member Since: 1999

What made you join the Club? I wanted a central place to meet friends and make new ones now that I moved back to New York City.
How do you use the Club? I come to the lectures and a lot of the special events. I also like to visit the Grill Room.
What's your favorite part of being a member at the Club? The people.

SAMPLE HOLIDAY PARTY MENU

Beer, Wine & Soda, Poinsettia Punch, Spiced Cider

1 Hour of Butlered Hors d'oeuvre

Crisp Vegetable Crudite with Dip
Assorted Farm Fresh Vegetables Served
with Spinach Tarragon Dip

Choice of 2 Stations or Displays:

Napa Country Board

A Wheel of Brie with Brandied Apricot Topping surrounded by Fresh Montrachet, Smoked Gouda, Fontina, Boursin, Swiss, Goat, Sharp Cheddar, Cherve and Gorgonzola Cheeses. Served with assorted fresh rustic breads and water crackers.

Savory Seasoned Breast of Turkey
Seasoned & Basted in its own natural juices. Served with Cranberry Conserve and Russian Dressing.

Honey Glazed Ham served with Buttermilk Biscuits

Lavish Antipasto Display

Uniquely arranged Calamata Olives, Stuffed Roasted Peppers, Marinated Artichokes, Boccacine, Provolone, Capicola, Pepperoni, Prosciutto, Genoa Salami, and Pepperoncini with freshly baked breads.

Price of \$67.00 per person plus 22% surcharge & 8.25% sales tax. Additional Charges may include: Room Rental, Bartender Fee, Cashier's Fee and/or Carvers Fee.

NEW MEMBERS

WILLIAMS MEMBERS

Mr. Henry W. Comstock Jr. '69
Mr. Nicholas Bath, Jr. '97
Mr. John P. Castleman, Jr. '61
Ms. Tiffany English '96
Mr. David Gow '85
Mr. Leonard P. Hall, III, Parent '02
Dr. Charles Hewett '72
Mr. Randall Lindquist '00
Mr. Richard E. Morrill '49
Mr. Walter Olesen '49
Ms. Amanda Turner '94
Dr. Arthur Wheat, MD '48
Mr. Jay M. Wilson, Parent '02
Mr. Roger & Mrs. Catherine Yamamoto, Parent '03

AFFILIATE MEMBERS

Mr. Richard Bullock, Wesleyan '73
Mr. Peter de Haydu, INSEAD '75
Dr. Emmanuel G. Kontos, Columbia '54
Mrs. A. Denman Pierce-Grove, INSEAD '66
Mr. Robert Short, MIT '89
Ms. Jean M. Walshe, Trinity '83
Mr. Gerald W. Wright, Rutgers '98

ASSOCIATE MEMBERS

Mr. Asher Bernstein
Mr. James Cooper
Mr. Anthony F. Papa, CFP
Mr. Robert W. Welch

M2M BUSINESS NETWORK

**YOUR BUSINESS CARD HERE
MAILED TO 4,000 WILLIAMS
CLUB MEMBERS WORLDWIDE
11 ISSUES PER YEAR**

A portion of the proceeds will benefit a new Williams Club Scholarship Fund to be awarded at the Williams Club Annual Dinner, to a Club member's son or daughter entering their first year of college.

For more information on listing your business information, contact Frank Vigorito at marketing@williamsclub.org or by phone at (212) 697-5300 x208.

M2M = MEMBER TO MEMBER

Use the Williams Club M2M Network to advertise your services, or to locate friendly professional services from other Club members. It's your Club.

SAMPLE

The Williams Club

An elegant, traditional locale for all of your corporate events.

LISA HUCZKO
Director of Catering

catering@williamsclub.org
212.697.5300 x209

www.williamsclub.org

Menus, Reciprocal Reviews, Club News and more.

CLUB CALENDAR & RESERVATION FORM SAVE THESE DATES AND RESERVE HERE! NOVEMBER

- ___ SAT OCT 27 - CHELSEA GALLERY TOUR
- ___ SAT 03 - THE FUTURE OF BASEBALL
- ___ TUES 06 - REQUIEM FOR A DREAM

- ___ WED 07 - SOIREE FRANCAISE
- ___ WED 14 - JAMES MARTIN, ART DETECTIVE
- ___ THUR 15 - WILLIAMS CLUB MIXER:
AROUND THE WORLD IN 180 MINUTES
- ___ FRI 16 - ANDY GROVE @ COLUMBIA
- ___ THUR 22 - THANKSGIVING
- ___ THUR 29 - CHOCOLATE TASTING
- ___ FRI 30 - BIG 80'S SINGLE DINNER @ COLUMBIA

DECEMBER

- ___ SUN 02 - RADIO CITY SPECTACULAR
- ___ TUES 11 - MESSIAH SING-ALONG @ HARVARD
- ___ THUR 13 - MISTLETOE MIXER @ HARVARD
- ___ SUN 16 - HOLIDAY BRUNCH
- ___ MON 17 - MEMBERS HOLIDAY PARTY
- ___ THUR 20 - CROUCHING TIGER, HIDDEN DRAGON
- ___ FRI 21 - TOYS-FOR-TOTS DONATION DEADLINE
- ___ MON 31 - NEW YEAR'S EVE BALL @ HARVARD
- ___ MON 31 - RECIPE CONTEST SUBMISSION
DEADLINE

JANUARY

- ___ THUR 17 - POET LOUISE GLÜCK
- ___ WED 23 - SOUL FOOD HAPPY HOUR

Member Name:
Account Number:
Daytime Phone:

To make reservations, simply fill out this form by marking the number of tickets you want at the left of each event title, and then send it via FAX to the number listed at the bottom. Your reservations will be confirmed by phone in the order in which they are received. Please review the CANCELLATION POLICY on P5 before reserving.

**FAX TO LEAH JACKSON
(212) 697-2008
No cover sheet necessary.**

RECIPE CONTEST

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THANKSGIVING

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HOLIDAY PARTY

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OUR HEROES. On display in our Front Hall is the above photograph, signed by members of the our local FDNY firehouse, Engine 21.

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