

AT THE CLUB-

THE WILLIAMS CLUB NEWSLETTER

MARCH-APRIL-MAY 2002

MEMBERSHIP DRIVE REWARDS SCHEDULE

PURPLE COW REWARDS

1-3 NEW MEMBERS

- Your Member Profile
- Chocolates by Chef James
- Program Tickets - Any cocktail party

CLUBHOUSE VIP REWARDS

4-5 MEMBERS

- Any 2 from the above list
- 2002 Assessment Rebate
- \$50 in House Credits
- NYPD/FDNY hat
- Program Tickets - Any lecture
- Take Home Crab Cake package
- One Night Hotel Stay for 2

SILVER MEMBER LEVEL

6-7 MEMBERS

- Any 3 from above two lists
- Bottle of Wine
- Dinner & A Movie for 2
- Two Night Weekend Hotel Stay for 2
- \$150 House Credits
- 2 Program Tickets -
Faculty Forum or Fall Forum
- A Birthday Party at one of our Happy Hours
or Cocktail Parties

GOLD MEMBER LEVEL

8 OR MORE MEMBERS

- Williams Club Sweatshirt
- 3 Night Hotel Stay for 2
- \$300 House Credits
- 2002 Dues Rebate
- 2 Program Tickets - Opera or Theater Night

GRAND PRIZE LEVEL FOR MOST NEW MEMBERS

- 2 Night Stay at Williams Club
plus Theater tickets,
or
- 2 Night Weekend Stay at a Reciprocal Club, or
- 2 Enrollments in the Fall Semester of the Som-
mellier Society of America Classes

RULES

- 1.All Affiliate, all Associate and Williams 10-years out or more qualify as referrals for membership.
- 2.Members must use their reward points before 12/31/2002.
- 3.Members may choose any gift based on new member referrals who have joined and activated their account.
- 4.Gifts are redeemable at any time, but the reward points balance returns to zero for each gift chosen.
- 5.All rebates will mailed to the Club members address when chosen as a gift--rebate amounts will be converted into Club credit.
- 6.All hotel rewards, theater tickets, and program tickets are

MEMBERSHIP DRIVE 2002

Dear friends,

As many of you already know, 2002 is the year during which the Williams Club will mount a major new membership initiative. The beginning of a new year is the perfect time to think about why the Williams Club is an important part of your life and why it could be an important part of your friends' and colleagues' lives as well. With all due respect to David Letterman, here are the top ten reasons for joining the Club:

10. Location, location, location. The Club's mid-town location is convenient from almost anyplace in the City, and just moments from Grand Central, Times Square, and Penn Station.
9. It's a great, quiet place to talk--especially to prospective employees you're trying to steal from your competition.
8. The function rooms are plentiful, and each can be configured for something as elaborate as a fancy dinner or as utilitarian as a telethon or off-site strategy planning session.
7. The Club provides a congenial, familiar atmosphere perfect for reconnecting with old friends from the College or making new ones from other colleges and universities.
6. The food is reasonably priced and first rate, making the Club a perfect place for private entertaining.
5. Each month the Williams Club sponsors a number of events ranging from discourse on the dramas of Samuel Beckett to the future of baseball in the 21st Century, featuring speakers as different as Barbara Corcoran and Tom Krens. Opportunity for other programs is limited only by the number of days in each month and the range of members' interests. It's also a perfect place to hold "networking nights"--times to meet and greet colleagues from the same business. Bring your resume!
4. The recently refurbished guestrooms are quiet, comfortable and ridiculously reasonable. In-laws in for the weekend? Party overflow? The Williams Club is your second home for those evenings when late meetings make you miss the last train.
3. Okay, let's face it: the guest rooms are also more comfortable than sleeping on a lumpy sofa or an outdoor heating grate on those rare occasions when you get chucked out of the bedroom.
2. The Club's partnerships with private clubs across the U.S. and in cities around the world makes travel more fun. Why stay at a cookie-cutter commercial hotel when you can stay at a 100 year old private club with gargoyles over your bed?
1. And the number one reason for participating in the New Members Drive: depending upon the number of paying recruits you bring in, you become eligible to win stuff--free meals, free overnight stays, free theater tickets--all the way up to the Grand Prize of a weekend stay at one of our reciprocal clubs.

There are plenty of things you can do to participate in this membership initiative. We all have busy schedules, but we can all find the time to make phone calls to former members, college friends who don't currently belong, or to new prospects. Bring people in for a meal or a drink; invite them to a professional or informational program. Plan an off-site meeting that includes potential members.

Any club draws its personality from its members. You, as members, are our calling card.

Questions? Call Bill Suda or Craig Virden, Membership Drive Chairs, or Gabrielle Tancredi or Frank Vigorito at the Club. Any of us will be more than happy to get you involved.

All the best,

Craig Virden & Bill Suda
Membership Drive Chairs

THE GOURMET TASTE

New Members Dinner Party

Come to the Club tonight to celebrate what makes the Club great, its members, by welcoming some of the Club's newest members with a gourmet feast and celebration. In addition, tonight's dinner will also serve as the celebration and awarding of the winners of this year's Recipe Contest: Mrs. Estella Gass for her Phyllo Wrapped Sweet Potatoes and Mr. David Nash for his Creme de la Creme. The winners will be recognized and their winning dishes will be served. The evening's menu will also include some of your favorite Williams Club classics:

Williams Club Crab Cakes Petit Filet Mignon with Phyllo Wrapped Sweet Potatoes Creme de la Creme

This year's Membership Drive will only benefit from your attendance and your invitation to a friend or colleague who you feel might be interested in joining the Club.

Wednesday, March 20th. Dinner begins at 7:00 PM. Price is \$35 per person plus surcharge and tax.

Annual Cigar Dinner

A delectable four course dinner menu, preceeded by an hour of scotch and double martinis. Each attendee will be given a selection of four premium cigars selected especially by the Executive Chef to enjoy with dinner or to save for later.

Chef's Selection of Hors d'oeuvre Single-Malt Scotch & Double Martinis

Butter Poached Lobster with Saffron Vinaigrette and Truffle Garni

Baby Greens with Foie Gras Toast

Filet Mignon au poivre, Potato Tart, Medley of Vegetables

Creme Brulee with Biscotti

Tuesday, April 16. Cocktails at 6:00 PM, Dinner at 7:00 PM. Price is \$65 plus surcharge and tax. Reservations are required, seating limited.

Cooking with the Chef

The Williams Club will hold its famous, highly anticipated, signature event "Cooking with the Chef" again this April. Fifteen lucky Club members will join award-winning Executive Chef Christopher James in the Kitchen, where they will observe and participate in a professional kitchen, learning to create some of the Club's most popular classic dishes as well as some of the Chef's favorite fusion cuisine.

Chef James and his staff will work directly with the participants to produce a tasting menu that will be enjoyed immediately following the class upstairs in the Oakley Dining Room.

Menus, recipes, hats, coats and aprons will be provided. Restaurant Manager, Henri Roque, will provide some of the outstanding Club wines to accompany your meal. If you would like to make a suggestion of a demonstration you would like to see, you may do so when reserving. Space constraints strictly limit the size of this event, so please reserve early.

Monday, April 22nd. Class begins at 6:00 PM. Price is \$50.

Secretaries Day Buffet

As a special treat today, why not invite your assistant or business colleague to a lunch at the Williams Club, to show them your appreciation for what they do year-round. Our Chef will have an array of salads, appetizers and entrees available for you and your guest all for an excellent price that won't require extra expense reports!

Wednesday April 24th. Noon to 2:30 PM Lunch buffet in the Oakley and Whittlesey Dining Rooms. Please call Front Desk for Reservations

Behind the Line with the Executive Chef

March, April and May--the only thing they have in common is timing. Otherwise there couldn't be three more different flavors in the calendar; not only are they night and day, but more accurately, they are winter and spring.

The Club's March menus will feature the tail end of winter cuisine, including an abundance of seafood for members observing the feast of Lent. On the 20th, Spring officially begins and we can expect the first shipment of ramps, morels and shad. Our traditional St. Patrick's Day Buffet on the 15th will feature smoked Irish salmon, lamb stew and hot cross buns. With Passover comes classic dishes such as matzo ball soup, latkes, baked salmon in fila, and macaroons. Easter ends the month and brings to mind bunnies, bonnets, chocolate and lamb. Be sure to make your reservations for our Easter Brunch early.

April is definitely a month that fools everyone's palate. Spring has sprung but it's not at its peak yet. You're tempted to eat early spring seasonal bounty only to be disappointed by the lack of flavor when you do. To further complicate matters, Daylight Savings time starts us thinking of summer, but April showers and the Tax Man on the 15th can cloud our thoughts back up. To help you get through it all our April menu will feature recipes that straddle the fence between Winter and Spring: goat cheese salad with beet, braised fennel and citrus vinaigrette; artichoke risotto with pancetta; pan roasted monkfish in a citrus demi glace; and, banana caramel cake.

Chef Alfred Portale of Gotham Bar & Grill said that if a chef, rather than an astronomer, had invented the calendar, the year would begin in May--a time of optimism, promise and the appearance of vegetables that make a chef's dreams come true! This year's Annual Mother's Day Brunch will feature a dazzling assortment of the best of what Mother Nature has to offer. On our May a la carte menus you'll find a light twist to help you get back into shape for Memorial Day Weekend and the start of summer.

I hope the Spring menus and the exciting Club events Frankie V. has planned encourage more of you to take advantage of the Club dining rooms. The Kitchen Staff and I are ready, able and eager to serve you.

Sincerely,



Christopher James
Executive Chef



**ST. PATRICK'S DAY
LUNCH BUFFET
- FRIDAY -
MARCH 15TH
12:00 - 2:00**

Easter Brunch Buffet

Appetizers

Oxtail Soup with Mini-Ravioli
Housemade Duck and
Peppercorn Terrine
Bouillabaisse Triangles
Mozzarella with Prosciutto and
Roasted Peppers Roulade
Chicken Galantine
Cold Poached Salmon with Sauce Verte
Chilled Shrimp Cocktail
Baked Brie En Crout
Chef's Selection of Salads

Entrees

Duck Confit with Lentils
Roasted Quail Grand Marnier
with Wild Rice
Baked Sole with Crabmeat,
Asparagus and Beurre Blanc
Balsamic Glazed Sirloin with
Onion Confit and Truffle Risotto
Vegetable Lasagna

Stations

Roast Lamb with Spinach and
Pine Nuts, Lemon Herb au jus
Honey Mustard Glazed Pork Loin
Omelettes Made to Order

Chef's Dessert Presentation

Sunday, March 31st. Seating at 1:00 PM. Price is \$50 per person; half price for

children under 10. Does not include surcharge and tax. Cancellation deadline is Wednesday, March 27th.

Mother's Day Brunch Buffet

Appetizers

Chilled Maine Lobster Cocktail
with Mango & Papaya
Housemade Tequila Gravlax
Grilled Vegetable and Mozzarella Terrine with
White Truffle Oil
Baked Brie and Apple En Crout
Pan Seared Loin of Tuna Au Poivre
Cold Poached Salmon with Asparagus and
Wild Mushrooms Salad
Organic Baby Greens
Avocado Vichyssoise

Entrées

Florida Grouper with Ramps and Chervil
Roasted Loin of Pork with Grand Marnier Glaze
Sautéed Soft-Shell Crabs with Cous-Cous
Vidalia Crusted Breast of Chicken with
Saga Beurre Blanc
Cheese Blintzes with Fruit Confit

Stations

Pasta to Order
Custom Omelette Station
Roasted Sirloin

Chef's Dessert Presentation

Sunday, May 12th. Seating is at 1:00 PM. Price is \$50 per person; half price for children under 10. Does not include surcharge and tax. Cancellation deadline is Wednesday, May 8th

ARTS & ENTERTAINMENT

Barbara Corcoran

Don't miss tonight's special event with guest Barbara Corcoran, a name heretofore synonymous with New York Real Estate. Ms. Corcoran will be speaking on the current state of the New York City residential real estate market. In her market update, she will also: give tips on buying, tips on selling, talk about the current hottest neighborhoods, how to use real estate as an investment, and how to get the most for your money. There will also be time for questions from the audience.



Wednesday, March 13th. Reception at 6:30 PM. Presentation at 7:00 PM. Price is \$10.

New Fashion Line Launch Party: SYDNEY

Join New York City designer Sydney Maresca tonight at the Club for this exclusive first look at her premiere line; a smart, sexy set of separates. Fun, fresh and sophisticated, SYDNEY is designed for the successful woman who's got a little more on her mind. Tonight's party will feature the complete line, all on display and available for order at a special discounted price for Williams Club members.

Finally launching her own label, Sydney has been designing for private clients, downtown theaters and rockstars in and around New York since 1998. Sydney Maresca's designs have been called "stunning" by the Greenwich Village Gazette and "both lush and crisp... just right" by Backstage. This is the first time the SYDNEY line will be available to the public. Don't miss it!

Thursday, March 28th at 7:00 PM. Price is \$10.



Atlanta Defense Attorney Wytan Getz '94

"Keeping the Streets Safe for Criminals and other Upstanding People:

A terrible beauty is born."

A 1994 graduate of Williams, Wytan Getz is a criminal defense attorney practicing in Atlanta. The majority of his work comes of the laws that prohibit the possession of recreational narcotics and the forfeiture of personal property of people so accused.

Tonight Wytan poses some challenging questions: Americans have been fighting the "war on drugs" for almost 20 years. Has the booming population of prison inmates put America in any better position than it had been in the early 80's? Do the laws keep children away from drugs? Should the laws even attempt to do that? How much freedom should be sacrificed for this goal? Twisting the words of W. B. Yeats: in 2001, "every thing changed, changed utterly." The ensuing "Patriot Act" has addressed some of these changes and raises many questions... Who and what is a criminal? What rights should [an accused] criminal have? What sort of trial? How about legal representation? How have the events of the past 6 months changed the answers to these questions? How much freedom should we sacrifice for this goal?

Come to the Club tonight to hear a fascinating and timely talk followed by a sure to be lively discussion.

Thursday, April 18th. Reception at 6:30 PM, Talk at 7:00 PM. Price is \$10.

Private Shopping Spree with Furrier Naoum Vantas

Mr. Naoum Vantas opens his showroom doors to Williams Club members tonight. Find shearling, beaver, mink and a variety of beautiful fur hats and coats at prices that will make you blush. Vantas is a fifth-generation furrier whose designs are sold at Bergdorf Goodman, Bloomingdale's and Saks; his designs have also appeared under the labels of some of the world's most exclusive designers. The reception will take place at Vantas' Northern Furs showroom, where you'll be able to meet and talk with the designer. Don't wait for next Fall, buy off-season now and save a bundle. The reception space is limited, so reserve early. Walk-ins will not be accepted.



Tuesday, April 23rd. Doors open at 7:00 PM. Price is \$10. (Showroom at 150 West 30th Street, 7th Floor.)

Summer Wine Tasting Cocktail Party

With Host Tad Drouet, Instructor, Sommelier Society of America

This month we welcome Williams Club member and wine connoisseur, Tad Drouet, an Instructor at the Sommelier Society of America, who will be on hand to talk about four hand-picked summer wines you and your guests can enjoy tonight. Order smaller portions to try all the wines, and then order a full glass of the ones you like! And of course, Chef Christopher James would never miss such an excellent opportunity to provide a tasty menu of hors d'oeuvre and appetizers from this month's dining room menus to accompany your wine selection. Don't miss it.

Wednesday, May 8th. From 6:00 PM to 9:00 PM. Price is \$10.

A Midsummer Night's Dream Opera Night with Dinner Lecture

by Anthony Sheppard

A wildly successful program each season at the Club, Professor Anthony Shepard of the Williams College Music Department will prepare you for the orgy of sound that awaits you after dinner across town at the Met Opera House. This Spring's production of Benjamin Britten's Midsummer Night's Dream is an inspired retelling of the Bard's classic tale of romance, fairies, and an ass.

Friday, May 10th. Dinner at 6:00 PM Sharp, show at 8:00 PM. Price is \$125 per person. Includes dinner, lecture, ticket and transportation to Lincoln Center. Limited to 24. Reserve early. No cancellations.

An Evening of Song with

Singer/Songwriter Carrie Johnson

Come to the Club tonight for a showcase of talent and energy when singer/songwriter/guitarist Carrie Johnson performs an intimate acoustic set for our members. Best known as the lead singer of 22 Brides, Carrie Johnson has been making music since she was a 9-year-old girl growing up in East Africa. Recently returned to the East Coast from Tempe, Arizona, she's armed with her first solo album Geographical Fix, a set of 10 songs each with their own distinct electric/folky beat. "These songs are a slice of my life from over the past five years... a mixture of darker lyrics with pretty pop melodies--my favorite way to write." Don't miss this very special gig at the Club this Spring.



Wednesday, May 15th. Doors open at 6:30 PM, Concert at 7:00 PM. Price is \$15 per person.

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

2002 WILLIAMS CLUB FACULTY FORUM: THE NEW WORLD ORDER

This year's Faculty Forum, our seventh, focuses on that which has been unavoidably constant since this past September. In a matter of minutes the world as we know it changed, and the timeline of history was indelibly marked. With political, economic, military and religious spheres all over the globe reacting and searching for stability, this year's Faculty Forum attempts to give shape to the issues as they exist today, and help us understand where they might lead us tomorrow. We are very pleased to invite you to attend five excellent lectures this April 6th.

PROSPECTS FOR POLITICAL STABILITY IN AFGHANISTAN

DAVID B. EDWARDS - PROFESSOR OF ANTHROPOLOGY

Professor David Edwards will discuss current efforts to (re)create the foundation of state rule in Afghanistan. He will pay particular attention to the past, present, and likely future of ethnic relations, the role of Islam and Islamic leaders, and the lingering influence of the Taliban.

Professor David B. Edwards is considered one of America's top experts on Afghanistan. Edwards is Professor of Anthropology and also the Anthropology Department Chair at Williams College. He holds an A.B. from Princeton University and a Ph.D. from the University of Michigan. Professor Edwards has been in the news lately, including a large write up in The New York Times for his work on the Williams Afghan Media Project; a collaborative undertaking between Williams College and the Afghan Media Resource Center (AMRC) to preserve and utilize a unique archive of materials related to the conflict in Afghanistan for scholarly and educational purposes. The AMRC, based in Peshawar, Pakistan, sent teams of video cameramen, photographers, and print journalists inside Afghanistan to cover the war from 1987 to 1995, and dispatched video clips, photos, and audiotapes to media outlets throughout the world. During this period, AMRC also amassed an archive that includes approximately 3,000 hours of videotape, 100,000 photographic slides and negatives, 1,600 audiotapes, and an as-yet uncounted number of written press releases. Edwards is also the author of a number of articles and books on Afghanistan including *Heroes of the Age: Moral Fault Lines on the Afghan Frontier* (University of California Press, 1996) and his upcoming release, *Before Taliban: Genealogies of the Afghan Jihad*. (University of California Press; Forthcoming, May 2002).

CIVIL LIBERTIES UNDER STRESS

GARY JACOBSON - PROFESSOR OF POLITICAL SCIENCE

Constitutional government is a political invention designed, for the most part, to function in times of peace. Some constitutions make explicit provision for emergencies, but even in these cases there is an inherent tension between the limiting norms of constitutionalism and the inevitable excesses of crisis management. This class will examine the current controversies surrounding the response to the September 11th attacks in light of the historic American experience with wartime demands on the homefront. But it will also consider the problem in a more comparative context, looking at how other polities (e.g., Israel and India) have addressed similar challenges to constitutional governance. A major emphasis will be on the manner in which the courts have responded to alleged violations of the Constitution precipitated by efforts to deal effectively with threats to national security.

Gary Jacobson is the Fred Greene Third Century Professor of Jurisprudence and Politics and has been at Williams College since 1971. Jacobson is the author of many articles and books, including most recently *Apple of Gold: Constitutionalism In Israel and the United States* (1993), and *The Wheel of Law: India's Secularism In Comparative Constitutional Context* (both Princeton University Press, the latter forthcoming).

SYMPATHY FOR THE DEVIL: THE INTERNA- TIONAL POLITICS OF SANCTIONS ON IRAQ

MARC LYNCH - ASSISTANT PROFESSOR OF POLITICAL SCIENCE

In 1990-91, most of the world supported the United States in its war to drive Iraq from Kuwait, and then to impose comprehensive economic sanctions until Iraq gave up its quest for weapons of mass destruction. Over the last decade,

the United States has been in seemingly perpetual crisis with Saddam Hussein's regime over its pursuit of weapons of mass destruction, threats to its neighbors, and atrocious internal human rights record, and now has labeled it part of an 'axis of evil'. There are few world figures more widely reviled than Saddam Hussein, and Iraq has done little over the last decade to earn the trust of the international community. Why, then, does it now appear that much of the world seems to side with Iraq against the United States? Why do so many call for lifting or easing the sanctions when Iraq has not complied with UN disarmament resolutions? Why have so many states, including Arab and European allies, criticized American military strikes against Iraq since 1996? Why is there so much international opposition to efforts to overthrow Saddam Hussein? The talk will analyze the shifting international politics of the Iraq issue, with particular attention to the surprising dynamics of international public opinion.

Marc Lynch received his Ph.D. from Cornell University in 1997 and joined the Williams College faculty in 1998. His book, *State Interests and Public Spheres: The International Politics of Jordan's Identity*, was published by Columbia University Press in 1999. His research interests focus on the role of deliberation and public spheres in international relations, with a primary empirical focus on the Middle East.

PREJUDICE IN A NEW WORLD

STEVEN FEIN - ASSOCIATE PROFESSOR OF PSYCHOLOGY

Within the U.S. and much of the Western world, there has been remarkable progress in reducing prejudice and discrimination. And yet, even among fair-minded, egalitarian people, stereotyping, prejudice, and discrimination--although often in altered form--continue to profoundly influence our thoughts, feelings, and behaviors. We will explore some of the root causes of modern forms of prejudice and discrimination, as well as relate them to some of the underlying factors fueling terrorism, war, and international conflict.

Steven Fein is Associate Professor of Psychology at Williams with a Ph. D. from the University of Michigan and A.B. from Princeton University. His research is in the field of social psychology--the scientific study of how individuals think, feel, and behave in social contexts. Fein's primary research interests concern stereotyping and prejudice, self-esteem, the effects of suspicion on perceptions of others, social influences in politics and sports, cross-cultural differences, and media influences on attitudes and behavior.

THE WAR ON TERRORISM AND U.S. FOREIGN POLICY AFTER SEPTEMBER 11TH

PHILIP C. WILCOX, JR. '58

**PRESIDENT, FOUNDATION FOR MIDDLE EAST PEACE
FORMER COUNTER-TERRORISM DIRECTOR US STATE
DEPARTMENT**

Philip Wilcox, Williams Class of 1958, will explore the following questions: What lessons should the U.S. learn from the September 11th catastrophe? What changes should we make in our foreign policy, and how should we evaluate the response of the Bush Administration to date? Should hegemony, or multilateralism be our guiding principle? How should we define "national security" and invest resources wisely to protect America? What are the proper roles for military force, diplomacy, law enforcement and intelligence? Is Afghanistan a model for future engagement? What, if anything, can the U.S. do to address conditions in the Arab and Islamic world that breed political violence and terrorism? What can the US do to bring peace between Israel and the Palestinians, and what should our policies be toward Iraq, Iran, North Korea, Saudi Arabia, and Egypt?

Saturday, April 6, 2002. Breakfast & Registration begin at 8 AM. First class at 9:15 AM. Price is \$60 for members and their guests. Includes classes,

INTERCLUB SCENE

Interclub 35 and Under Singles Mixer

Bring your friends, meet new ones, and find that special someone just in time to enjoy the warm spring weather! Spend the evening with members of the interclub scene while enjoying complimentary beer, wine, soda and an array of delectable hors d'oeuvre. In order to ensure an equal number of men and women, you are required to reserve with a friend of the opposite sex. (Women who would like to reserve alone will be put on a waiting list until an even number of men have reserved.)

Thursday, March 14th. From 6:30 PM to 9:30 PM. Price is \$38 in advance. Tickets at door will be \$45 (cash only, space permitting). Reservations required by noon on March 12th. Yale Club (50 Vanderbilt Avenue).

St. Patrick's Day Sail

Okay, so it may not be the Shannon River, but isn't New York's Hudson River close enough? The 3 1/2 hour cruise will be held on the Star of Palm Beach, a luxury craft featuring two full bars, two outdoor decks, advanced nightclub sound and lighting system, and a large dance floor. On board, work up an appetite dancing to the hottest tunes played by a professional DJ, sample the many culinary delights available at a buffet-style dinner, and enjoy a full premium open bar as well as a variety of non-alcoholic drinks. Bring your friends and your dancing shoes and get ready to have a maritime blast!

Friday, March 15th. Boarding at 7:00 PM, Sail at 7:30 PM, Return at 11:00 PM. Departure/Return point: Pier 40 (West Houston Street @ the Hudson River). Price is \$58. Tickets are limited. Reservations are non-cancelable and must be made by Wednesday, March 13th.

7th Annual Summer Share Expo

Just a few weeks ago you were complaining that the holidays were already upon us, so is it really too soon to start thinking ahead to summer? No! If you have a house that you are hoping to rent out for the season, simply come armed with pictures, fact sheets, rate information, available shares and any additional "selling" tools you might have. "Landlords" will each have a table for display purposes, making it easier for interested parties to discuss all the important details concerning each rental. At the last few Expos, we've had quite a few listings out on the east end of Long Island; it would be nice to see other available properties in the Berkshires, Catskills and Hudson Valley. When making reservations, please indicate if you are renting or looking, what age group you are willing to share with, if any, and location preferences. Complimentary wine and soft drinks will be offered at the Expo.

Tuesday, March 19th. From 6:00 PM to 8:00 PM. Price is \$30 for those with places to rent, \$10 per person for those looking to rent. A 48-hour cancellation policy will be in effect for this event. The Penn Club (30 West 44th Street)

A Night at the Oscars

Lights. Camera. Action. Walk down the Red Carpet (literally!) at our Oscars Night Dinner Party! An elegant dinner will be served as you enjoy the sounds of your favorite scores and soundtracks. Pair your "Oscar" with another guest and team up to be "awarded" prizes for your knowledge on movie trivia. In order to help make this event a "winner," we ask that you reserve with a friend/member of the opposite sex.

Thursday, March 21st. From 6:30 PM to 9:30 PM. Price is \$45 plus tax and surcharge. Cornell Club (6 East 44th Street).

Second Annual Safety Dance

Pull out your vinyl records and aviator glasses, the 80's are back tonight. Whether you lip-synced to Milli Vanilli in grammar school or grooved to The Clash at college, come celebrate the totally rad era of ET and MTV.

Friday, March 22nd. From 9:00 PM to 1:00 AM. Price is \$15 in advance, or \$30 for open bar, or and \$17 and \$35 at the door (cash only). Lower price includes light hors d'oeuvres and one drink. A cash bar will be available all evening. Dress is 80's Casual. Reservation deadline is March 20th. The Yale Club (50 Vanderbilt Avenue).

All-Ivy Spring Mixer

Spring into the season in the company of fellow Club members. Enjoy complimentary beer, wine, soda and delicious hors d'oeuvre all evening. Join us in the Grand Ballroom for a delightful evening with old friends and new faces!

Thursday, April 25th. Price is \$30 in advance and \$35 at the door (cash only & Club ID required). Reservation deadline is April 23rd at noon. Yale Club (50 Vanderbilt Avenue).

Odyssey of Midlife (ages 35 and up!):

Our Lives, Our Careers A Full-Day Seminar on Career Transitions

One result of the attacks of September 11th and the ongoing economic uncertainty is that an ever-growing number of people are thinking about changing not just their jobs, but their careers. This includes everyone from the up-and-coming to well-established CEOs. Join members from all the Ivy Clubs as top career experts lead participants through a thought-provoking exploration of how, when, and why to change your career. Presentations will include (as of press time):

Dave Corbett: "Retake Control of Your Career"

Edie Weiner: "Trend Spotting"

Bonnie Kellen:

"Psychological Factors in Career Transitions"

Carol Hymowitz (Wall Street Journal):

"How the Workplace is Evolving"

Jane Caryl: "Opportunities in Entrepreneurship"

Gail Blanke (CEO, Life Designs):

"Between Trapezes: Thriving on Uncertainty"

A panel of alumni who have gone through mid-life career transitions will share their experiences and the day will feature networking opportunities, both at lunch and a reception at the end of the day.

Saturday, April 27th. From 10 AM to 5 PM. Price is \$75 per person includes seminars, coffee breaks, lunch, and networking reception (tax and service additional). This event will be sold strictly on a first-come, first-served basis; please reserve as early as possible. Reservations are noncancelable. The Columbia Club (15 West 44th Street).

Interclub Kentucky Derby Party The First Leg of the Triple Crown

Watch the Run for the Roses on our big screen TV with you friends! Cheer on your favorite horse across the finish line to win big. Enjoy a special Mint Julep, mixed drink, wine or beer of your choice along with soft drinks, hot and cold hors d'oeuvre including Country Ham, Turkey and Beaten Biscuits. Cross the finish line with Derby Pie, Tarts and coffee service.

Saturday, May 4th at 4:30 PM. The entry fee is \$30 in advance or \$35 at the door (cash only). Additional mixed drinks, wine and beer will be available at the cash bar. Reservation deadline is May 1st at Noon. The Princeton Club (15 West 43rd Street).

A May Sail Aboard the World Yacht Inamorata

Join members of the Club community for a black-tie cruise on one of New York's most elegant yachts, The World Yacht Inamorata. The cruise, postponed from mid-September, will sail down the Hudson toward the harbor's entrance for great views of the Statue of Liberty, Brooklyn Bridge, and everything in between. Inside, guests will be treated to a full open bar and a lavish buffet dinner which includes specialties created for World Yacht by the chefs of some of the city's finest restaurants (including Aquavit and Montrachet). After dinner, there will be dancing to a swing quartet and a buffet of desserts, including Assorted Gateaux created by Chef Francois Payard of Payard Pâtisserie & Bistro.

Saturday, May 11th. Boarding at 6 PM; Sailing at 6:30 PM; Return at approximately 10:30 PM. Price is \$145 per person (plus tax and gratuity). Dress is Black-Tie. This ticketed event is noncancelable. Reservations deadline is May 6th at Noon. (World Yacht Marina, Pier 81 at West 41st Street and the Hudson River. Sponsored by the Columbia Club.)

Reserve for Club events on

williamsclub.org

DIRECT FROM CAMPUS

A Supper Club Evening of Live Jazz

Tonight the Club swings to a different beat. Enjoy jazz standards performed by faculty and alumni of the Williams College Jazz Program in the beautiful Williams Room penthouse. The program will feature Professor Andy Jaffe on piano, Beth Raffeld vocals, Professor David Kechley on bass, Steve Robinson '79 on trumpet, and more.

ANDY JAFFE Piano, leader. Pianist, arranger, and composer, Andy Jaffe has been involved in jazz education for more than twenty years. He currently directs the jazz program at Williams College, and for the past twelve years directed the program at Amherst College as well. He has also taught at Smith College; U-Mass, Amherst Graduate School; Westfield State College; Tufts University; the Institute Musical de Formation Professionnelle in Nimes and Salon de Provence, France; the Berklee College of Music; and, at the University of Kentucky. His 1983 text JAZZ THEORY was regarded as one of the most important in its field, and was recently (1996) republished as JAZZ HARMONY by Advance Music. He directs the Williams College intercollegiate Jazz Festival, now in its eighth year of bringing distinguished musicians to Williams to adjudicate performances by regional college ensembles. Recently the festival has been expanded to include a concert series as well. His biography will appear in the upcoming edition of Bakers Dictionary of Jazz Musicians and he is a member of the Community Advisory Board of Fine Arts Center at the University of Massachusetts.

BETH BALMUTH RAFFELD, Vocalist. Beth has been making music all her life. While her early singing career was grounded in classical repertoire and musical shows, she has branched out into her love of jazz with the inspiration of jazz legends, Sheila Jordan and Jay Clayton. Beth has performed throughout the Berkshires with solo piano and jazz trio, and now performs regularly in the Boston area with the Woodward Street Jazz Collective. She particularly loves the legacy of jazz standards and searches for exciting ways to recreate the classic tunes.

DAVID KECHLEY, Bass. Since the premiere of "Second Composition for Large Orchestra" by the Seattle Symphony in 1968, David Kechley has produced 67 major works which have been performed throughout North America and Europe as well as other parts of the world. Kechley's first work of the new millennium, "Restless Birds before the Dark Moon," is the winner of the 2000 National Band Association, Twenty Fourth Annual NBA/William D. Revelli Memorial Band Composition Contest. Friday, March 22nd. Doors open at 6:30 PM, band plays at 7:00 PM. Price is \$20 per person. Complimentary hors d'oeuvre and a cash bar.

GAY, LESBIAN & FRIENDS "411 INFO" INTERCLUB MIXER at the WILLIAMS CLUB

Come to the Williams Club tonight to make new friends, shake a leg and cut the rug. Once inside the velvet rope, all of tonight's party guests will be invited to play our "411 Info Game"--just fill out a card with some vital statistics about yourself and answer (or don't) a few pointed questions about what you're looking for--at 8:00, we'll distribute the cards and then it's time for everyone to connect! All the while our DJ will spin the latest in danceclub tracks as well as your favorite hits from the 70's to 90's. Come in groups, bring a date, or come to find one. Tonight's party will have you mixing it up in no time with friends from the Princeton, Columbia, Penn, Harvard, Cornell, and Yale Clubs. Unlimited beer, wine and soda are included in the cover charge, but a cash bar in our "backroom" will provide for your palate's higher sensibilities.

Thursday, April 11, 2002. From 6:30 PM to 9:30 PM. Price is \$30 in advance, \$35 at the door (cash only, space permitting).

SOCIAL

March Happy Hour

Come to the Bar & Grill tonight for a round of drinks poured by Mr. Congenial Barmeister of 2002, Orlando, and enjoy a buffet of the Executive Chef's latest creations for the Club dining rooms menus. Bring friends, colleagues and family. The Williams Club happy hours are a casual, music-filled affair; a perfect cure for the after-work winter doldrums, and a great way to introduce your friends to the Club!

Wednesday, March 8th. From 6:00 PM to 9:00 PM. Price is \$5.

April Cocktail Party

The Whittlesey Lounge and Oakley Dining Room await your arrival at this month's member cocktail party. Whether you sample the Chef's selection of April menu items or our featured wines, you and your guests are sure to have a fantastic evening of good conversation, food and libations.

Wednesday, April 10th. From 6:00 PM to 9:00 PM. Price is \$5.

SAVE THE DATE FOR:

Interclub Summer Mixer at the Williams Club

Thursday, June 6th

It's our turn once again to host the Interclub gang from the Cornell, Columbia, Harvard, Penn, Princeton and Yale clubs. A great night of making new friends, dancing, and enjoying the hospitality of the Williams Club.

Williams Club Members Summer Party

Thursday, June 13th

Our special gift to our members and their guests. This year's summer party will once again feature a superb buffet of hors d'oeuvre and delicacies by Chef James, an array of wines and cocktails, and our newest tradition, the Ed Adams Orchestra playing their patented medley of swinging and smooth jazz standards. We look forward to seeing you there.

WILLIAMS CLUB PHONE NUMBERS

CLUB MAIN LINE
212-697-5300

HOTEL RESERVATIONS HOTLINE
800-557-6962

MEMBERSHIP, RECIPROCAL CLUBS
EXTENSION 208

MEMBER ACCOUNT QUERIES
EXTENSION 277

EVENT RESERVATIONS
EXTENSION 204

TRAVEL & GOLF

Golf Trip to the Killarney Golf Classic in Ireland

Looking for an unforgettable vacation experience? Why not assemble a foursome of Club friends and head off to Southwest Ireland this September to compete in the Guinness Killarney Golf Classic! The events will be staged on four of the finest courses in County Kerry, including Ballybunion, the quintessential Irish links, and one of the most-famous courses in all the world. The other courses in the rota are: Waterville and Tralee, two stunningly beautiful seaside tracks on the Ring of Kerry; and Mahoney's Point at the Killarney Golf & Fishing Club, a parkland layout nestled around the picturesque Lakes of Killarney.



Killarney will be the nerve-center of the week's festivities, which will be held from September 22-27, 2002. The tournament participants will be housed at the Killarney Great Southern Hotel, a luxurious four-star Victorian landmark in the heart of the city. Killarney is a colorful, bustling town with many fine restaurants and shops, interesting pubs, and a wide array of tourist attractions and scenic points of interest. Sponsor Guinness promises an abundance of social events for the golfers, with gala dinners and cocktail parties, and apres-golf festivities each evening where the day's scores will be posted (and toasted) and daily prizes awarded.

The event will be limited to 32 foursomes, and all golfers will be required to have official handicaps. The maximum number of strokes allowed in the competition will be 18. Playing a best-ball format, the teams will be tested over a different course each day, and trophies and prizes will be awarded for the first, second and third low-net teams. The Killarney Golf Classic is being coordinated for Guinness by Williams Club partner Owen oak International, a leading golf-travel firm.

September 22-27, 2002. Price for the Killarney Trip is \$2285 plus airfare. For reservations or further information, please contact Dennis Byrnes at (800) 426-4498.

Alumni College in the Colorado Rockies

The Colorado Rockies provide a splendid setting of snowcapped peaks, fields of wildflowers, grand vistas, and historic mining towns. Within this captivating environment, Williams Club participants explore a geologic history of some two billion years, tracing the rise and fall of mountains, inundations of ancient oceans, the birth and death of volcanoes, and the passage of glaciers.

This study of the Rockies' geology and natural history is led by the energetic Bud Wobus, professor of geosciences at Williams College. Bud originated the alumni travel-study programs in 1981 with this very program. Over 300 participants now endorse the setting, comfort, food and staff. The camp is based at The Nature Place, part of the 6000-acre Colorado Nature Education Center near Florissant, and hour's drive west of Colorado Springs. Participants have their own cabin with a stone fireplace, loft, full bath, bedroom and kitchenette. The central lodge has a broad deck and picture window looking out over Pikes Peak. Indoor pool, saunas, jacuzzi and tanner are all located in the adjacent recreation center.

July 20-27th. Participants may drive directly or fly into Colorado Springs and be met by a van. Price is \$1200 per person for everything but airfare. Reservations must be made by April 12th (a \$250 deposit is also required). To reserve, contact Robert Behr at (413) 597-4011.

RECIPROCAL CLUBS

The Next Time You Travel to...

San Francisco

University Club of San Francisco

800 Powell Street, San Francisco, CA 04108
(415) 781-0900, Fax (415) 677-9323

Located within blocks of the Financial District, Union Square shopping and Chinatown, the University Club is only a 40 minute ride from SF Int'l Airport. Cable cars stop at front door, and parking garages are located nearby. The dress code is "conservative dress" at all times. Hotel, dining, banquet and fitness facilities are available.

SPECIAL OFFER: The University Club is running offering Williams Club members \$40 off any room, for any stay before September 31st, 2002. Reservations must be made before May 31, 2002.

The Metropolitan Club

640 Sutter Street, San Francisco, CA 94102
(415) 673-0600, Fax (415) 922-2059

This former womens' club is centrally located just a few blocks from Union Square with parking next door, and a garage across street. Dress Code is coat and tie in the ballroom; casual attire in all other areas. The Club is closed on Sundays, but offers hotel, dining facilities and athletic facilities for women (limited facilities for men).

The Marines' Memorial Club

609 Sutter Street, San Francisco, CA 94102
(415) 673-6672, Fax (415) 928-4513
www.marineclub.com

Located in Downtown San Francisco, in the heart of famous Union Square and the theater district. Close to cable cars, bus, rapid transit with numerous public parking facilities nearby. The dress code is "smart casual." One important restriction: Williams Club Members' guests may use the Club only if the member is present. Hotel and dining facilities are available.

Paris

Saint James Club, Paris

5 Place Chancelier Adenauer
Avenue Bugeaud, 75116, Paris, France
011-33-1-4405-8181, Fax ...4405-8182
1-800-525-4800 for hotel reservations only.

Centrally located in the City of Lights, within walking distance of the Eiffel Tower and Arc de Triomphe. The St. James features limited on-site parking, but there is also a garage 300m from hotel. The dress code is formal in the dining rooms and library bar. Hotel rooms and a number of suites, as well as dining and bar facilities

DON'T GET CAUGHT WITHOUT YOUR PAPERS!

A Letter of Introduction is REQUIRED whenever you visit a reciprocal club. Here are two easy ways to get your Letter of Introduction:

ON THE WEB: Visit www.williamsclub.org. Click on Reciprocal Clubs, then "Letters of Introduction." Fill out the form with your name, account number and travel info. Hit SUBMIT.

BY PHONE: Call the Williams Club at (212) 697-5300 Ext. 208. Have the following items ready: your account number, the name of the club you are visiting, and the dates of your trip.

WILLIAMS CLUB SPRING HOTEL SPECIAL:

ONE NIGHT FREE

ON SPRING HOLIDAY WEEKENDS

Stay two nights on any of the following holiday weekends and get the third night free!

ST. PATRICK'S DAY - MARCH 15-17

EASTER/PASSOVER - MARCH 29-31

MOTHER'S DAY - MAY 11-13

MEMORIAL DAY - MAY 24-27

Complimentary breakfast and New York Times included with each room.

A LETTER FROM THE GENERAL MANAGER



Dear Members,

What a season, the Winter Olympics have been outstanding, the World Economic Forum held here in New York City was a success and even the Westminster Dog show made front page news. We certainly feel an upbeat return to our daily lives and it's in no small part due to your loyalty, dedication and support.

We're always thinking of ways to keep the Club's costs down and to give you better service, and you're holding one of them. Our newsletter has gone quarterly but it's larger and filled with more news and events than ever before. We've also expanded our email updates and newsletters as well as our website. I hope you'll visit the site and let us know what you think. For the Internet-challenged, we're still here to answer your questions on the phone, and we'll also be sending reminder notices about events with your monthly statements.

Our 2002 Membership Drive is progressing slowly but surely, and we expect the listing of the rewards members can win in the drive to kick it into high-gear. Your positive response to the emergency assessment has been overwhelming, thank you.

I'd like to send a special congratulations to our newlyweds from March, and also to the U.S. Fund for UNICEF and their President, Chip Lyons, who visited the Club in February for a very real, informative discussion about the state of children's affairs in Afghanistan and Central Asia. Chip is on his way back there soon, and we send him best wishes and hope on his mission.

Gabrielle Iancredi
General Manager

THE MEMBERS



STAY CONNECTED TO THE CLUBHOUSE

In companies and businesses all over New York City, newly-elected mayor Mike Bloomberg's refrain, "Do more with less," is ringing. As a part of the local hospitality industry, the Williams Club has had to do more with less in recent months, and we have been up to the task.

My column this month is dedicated to providing you with ways to stay in touch with the Club. In the absence of our monthly newsletter, there are still a variety of ways to find out about what's going on at the Clubhouse.

Frank Vigorito
Membership Services Director

Quarterly Newsletters

This month we make the bold leap into a new newsletter format. We're switching from an 8-page monthly newsletter, to a fatter 12-page quarterly newsletter. For 2002, the Club newsletter will be published in March, June, September and December, with each issue covering all the months in between. At the same time, we've added 4 more pages to the newsletter, because even though we're now quarterly, you will still find all of the great events and programs (not to mention charming newsletter columnists) that you've come to expect from the Williams Club. In fact, the events we have lined up for 2002 may be our best ever. Make sure you come to the Club this season to find out.

Williamsclub.org

Anytime, day or night, you can access our website to learn information on upcoming events, make reservations, and read the current menus. The website is designed to be user-friendly and informative. If you haven't logged on yet, just point your browser to www.williamsclub.org and see what you've been missing.

Email Newsletters and Weekly Email Updates

Over 1,000 Williams Club members are now receiving our weekly and monthly emails. The monthly email features information on all the month's events, columns by Club Directors, news about the Club, a special email-only contest, and a handy reservation form so that you can reserve for events in just a few keystrokes.

The Weekly Update is emailed every Friday, with listings of late-breaking news and events, and a listing of the next week's lineup. It's a great way to stay reminded about upcoming events, and it's in an easy format for you to forward onto friends as an invitation to join you at the Club.

Hotel Special Emails

The Williams Club is now sending special email notices about short-notice hotel specials and overnight discounts at the Club. With limited availability, these deals are sure to go fast. There are also listings of specials from our reciprocal clubs around the world.

HOW DO I GET ON THE CLUB'S EMAIL LISTS?

WILLIAMSCLUB.ORG

The best way to update your account is on our website. Just visit williamsclub.org and click on "Account Update." You'll be taken to a simple form where you can update your address, phone numbers, email address and email preferences.

CALL

Simply call Frank Vigorito at (212) 697-5300 x208 with your email address and you will start to receive the email newsletter and updates upon their next release.

EMAIL

Send an email to MARKETING@WILLIAMSCLUB.ORG from the address you want to receive Williams Club email, with your name and account number included in the message, and we'll add the information to your account.

FAX

Use the FAX form at the bottom of Page 11 in this newsletter.

Best Manhattan Ever?

At our recent Mardi Gras Dinner in February, I had the pleasure of sitting with Mr. & Mrs. Joseph Dooley, members of one of our reciprocal clubs. Before I could ask, Mr. Dooley explained to myself and the other guests at the table, why he likes to come to the Williams Club so often.

"Orlando, the Bartender downstairs, makes the best Manhattans in the City... And I've been doing my due diligence!"

Orlando explains that the secret to a good Manhattan is, "just the right amount of Vermouth, just the right amount of Whiskey, and then, the Angostura Bitters. That's what gives it the flame. Other bartenders, they don't use the bitters. But that's the secret."

While I wonder if there's more he's not telling us, one thing is for sure, Orlando knows his cocktails. Be sure to come to the Bar & Grill soon to try some of the magic.





WHERE'S THAT MASTODON? Over ninety members of the Williams, Cornell, Harvard, Penn, Columbia, Princeton and Yale clubs participated in the Williams Club Scavenger Hunt at the American Museum of Natural History on February 9th. Participants formed into teams of 4-6, sometimes with friends, sometimes with friends they hadn't met yet, and each team was given 2 hours to roam the museum in search of answers to 40 different questions prepared by Huntmaster Bret Watson and his staff. The winners of the hunt, "Theodore Roosevelt's Dung" were a team of 6 women from 3 clubs. Four of the six are pictured above right, including Williams Club member Margaret Heymsfeld (first on the left).



BUY MY RESTAURANT, PLEASE. This January and February, the Williams Club hosted for the 3rd straight year, a series of networking nights for graduates of schools in the New England Small College Athletic Conference (NESCAC). Each night was focused on a different industry, with alumni leaders in those areas invited to speak and answer questions. On February 6th, the "Wine, Food and Spirits" night brought



MEMBER PROFILE

Name: Mr. Tad Drouet
 Current Residence: New York City
 Degrees: BA, Williams College 1990; London Wine & Spirit Education Trust, Certified Wine Educator
 Member Since: 1994

What is the Sommelier Society of America? The Society is devoted to creating a vital wine society for the passionate consumer, the oenophile, as well as industry professionals who know us and continue to send us their people. Recognizing that there are various levels of skill and knowledge, The Society is committed to making the enjoyment and appreciation of wine an option for everyone. The Sommelier Society hosts year-round events. They offer wine education classes, tasting programs and consulting services for small and large events.

When was the SSA founded? In 1954, making it the oldest wine teaching organization in the United States. It currently enrolls more than 1,000 students.

Who takes classes with the Sommelier Society? The consumer who has a great deal of knowledge, some knowledge, even those who have been to one or two tastings, can all benefit. Regardless of one's level of experience, there is always so much more to learn. Every vintage brings changes; tastes change; consumption trends and fads change; the wine market is constantly changing. Restaurant owners, managers, wait-staff, bartenders, retail owners, distributors and salesmen all gain from our classes. Graduates gain the knowledge necessary to advance in the beverage fields, whether that is in the restaurant, the wine shop or their own wine cellars and kitchens.

What is your role at the Sommelier Society? I am a Board Member as well as a Core Instructor. My responsibilities include the design and teaching of classes as well as the creation of all test materials.

How does the Sommelier Society use the Williams Club? We have partnered with the Williams Club to create a mutually beneficial situation. The Society holds classes here twice a year. Each semester consists of 20 classes. The venue is perfect for us: centrally located (as we have many students who travel in from out of town), clean and well-lit rooms for the classes and terrific service. We also invite any member to enroll (for details, you can visit the site at sommeliersocietyofamerica.org). In the future, you will also be seeing more wine events at the Williams Club, and the Sommelier Society will be involved in some of them.

What is your favorite aspect of the Club? I like that I know I have a place in mid-town where I can meet up with friends for a drink or a meal. I'm also glad to see that it has gotten a bit more casual over the years as I rarely find myself in coat & tie these days.

Favorite dish? Frankly, I like relaxing in the Grill with some comfort food such as a juicy burger. I have found the food to be quite good across the board though--better than many, much pricier restaurants around town.

NEW MEMBERS

WILLIAMS MEMBERS

Mr. Michael Bourke '01
 Mr. Nicholas Goggans '01
 Ms. Maya A. Kaplan '97
 Mr. Alex McWhorter '01
 Ms. Muriel Reynard &
 Mr. Brian Delaney, Parents '05
 Ms. Elizabeth Turner, Parent '05
 Mrs. Victoria Sicks, Parent '03

AFFILIATE MEMBERS

Mr. Robert Friedman, Baruch '67
 Mr. James C. Foster, MIT '85
 Mr. John Howe, Tufts U '80
 Mr. Gary F. Pryor, St. Lawrence U (NY) '82
 Mr. Robert Roenke, Hamilton '68
 Mr. Bruce Adam Silver, Rutgers '88
 Mr. James R. Williams, Rutgers '76
 Ms. Amelia Wolfe, Skidmore '90

ASSOCIATE MEMBERS

Ms. Janet Lewis-Walker



MARDI GRAS, SOUL FOOD AND OLD SCHOOL CONNECTIONS

(1) Deborah Brothers swooped down from Williamstown and spent Fat Tuesday at the Club as the host of our Mardi Gras Dinner. While Deb showed video footage of the festival and answered questions about its origins and practices, the Johnsons (2) and other members enjoyed a decadent Mardi Gras feast designed by Chef James. The very next night, the Club hosted a very special, last-minute event with Chip Lyons, the President of the U.S. Fund for Unicef (3-center), and two Williams alumni both at the New York Times: Mark Charney '65, an editor at the Week in Review (3-l), and John Kifner '63 a senior



correspondent for the paper (3-r). A different sort of Williams reunion took place when Colby College's Professor of Government G. Calvin Mackenzie (4-r) spoke at the Club in January; it happened when Mr. Mackenzie arrived and his son Peter (4-l), a Williams '97 grad greeted a very surprised classmate at the check-in desk, Frank Vigorito. Rounding out the month in pictures is a terrific snapshot from our Soul Food Happy Hour down in the Bar & Grill. Strangers until they met at the bar, members Mike Wong, Ian Graham and Stan Widger (5) chatted the night away while Marvin Gaye

CLUB CALENDAR & RESERVATION FORM

SAVE THESE DATES & RESERVE HERE!

MARCH

- ___ WED 6 - HAPPY HOUR
- ___ WED 13 - BARBARA CORCORAN
- ___ THR 14 - 35 & UNDER SINGLES MIXER @ YALE
- ___ FRI 15 - ST. PATRICK'S DAY SAIL
- ___ FRI 15 - ST. PATRICK'S DAY LUNCH BUFFET
- ___ TUE 19 - SUMMER SHARE EXPO @ PENN
- ___ WED 20 - NEW MEMBERS & PROSPECTS DINNER
- ___ THR 21 - A NIGHT AT THE OSCARS @ CORNELL
- ___ FRI 22 - SUPPER CLUB LIVE JAZZ
- ___ FRI 22 - 80'S SAFETY DANCE @ YALE
- ___ THR 28 - SYDNEY PREMIERE FASHION PARTY
- ___ SUN 31 - EASTER BRUNCH BUFFET

APRIL

- ___ SAT 6 - FACULTY FORUM 2002: NEW WORLD ORDER
- ___ WED 10 - MEMBERS COCKTAIL PARTY
- ___ THR 11 - GAY, LESBIAN & FRIENDS MIXER
- ___ TUE 16 - CIGAR DINNER
- ___ THU 18 - ATTORNEY WYSTAN GETZ
- ___ MON 22 - COOKING WITH THE CHEF
- ___ TUE 23 - VANTAS FURS SHOPPING SPREE
- ___ WED 24 - SECRETARIES' DAY LUNCH BUFFET
- ___ THR 25 - ALL-IVY SPRING MIXER @ YALE
- ___ SAT 27 - ODYSSEY OF MIDLIFE @ COLUMBIA

MAY

- ___ SAT 4 - KENTUCKY DERBY PARTY @ PRINCETON
- ___ WED 8 - SUMMER WINES COCKTAIL PARTY
- ___ FRI 10 - MIDSUMMER NIGHT'S DREAM OPERA NIGHT
- ___ SAT 11 - A MAY SAIL
- ___ SUN 12 - MOTHER'S DAY BRUNCH

Member Name:

Account Number:

Daytime Phone:

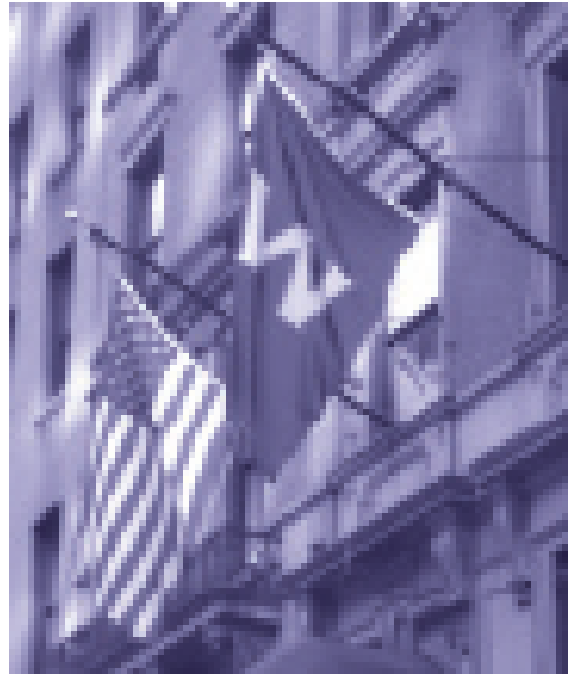
SEND YOUR EMAIL ADDRESS TO THE CLUB VIA

FAX:

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 PROGRAM OFFICE
(212) 697-2008 No cover sheet necessary.

Furs & Fashion Shows
Real Estate & Drug Laws
Jazz & Rock n' Roll



**EASTER, MOTHER'S DAY
& HOLIDAY HOTEL SPECIALS**

COCKTAILS & WINE
TRAVEL & GOLF

AND THE COMPLETE LISTING FOR THIS YEAR'S

FACULTY FORUM: THE NEW WORLD ORDER



THE WILLIAMS CLUB
24 EAST 39TH STREET
NEWYORK, NY 10016
(212) 697-5300

WILLIAMSCLUB.ORG

FIRST CLASS