

A&NC Times



An event publication from The Army and Navy Club in Washington, DC

July 2009

Book Forum:

The New Case Against Immigration Both Legal and Illegal

July 9, 2009, ANC Ballroom Free of Charge

6:30 p.m.: Book signing and reception 7 p.m.: Forum presentation

Mark Krikorian is Executive Director of the Center for Immigration Studies (www.cis.org), a non-profit, non-partisan research organization in Washington, D.C. which examines and critiques the impact of immigration on the United States. The Center is animated by a pro-immigrant, low-immigration vision which seeks fewer immigrants but a warmer welcome for those admitted.



Mr. Krikorian frequently testifies before Congress and has published articles in The Washington Post, The New York Times, Commentary, National Review, and elsewhere, and has appeared on 60 Minutes, Nightline, the NewsHour with Jim Lehrer, CNN, National Public Radio and on many other television and radio programs.

Mr. Krikorian holds a Master's degree from the Fletcher School of Law and Diplomacy and a Bachelor's degree from Georgetown University, and spent two years at Yerevan State University in then-Soviet Armenia. Before joining the Center in February 1995, he held a variety of editorial and writing positions.

Book Forum: ***The Unforgiving Minute: A Soldier's Education*** by Craig Mullaney

July 16, 2009, Free of Charge

6:30 p.m.: Book signing and reception; 7 p.m.: Forum presentation



The Unforgiving Minute is the extraordinary story of one soldier's singular education. From a hilarious plebe's-eye view of the author's West Point experience to the demanding leadership crucible of Ranger School's swamps and mountains, to a two-year whirlwind of scintillating debate, pub crawls, and romance at Oxford, Mullaney's winding path to the battlegrounds of Afghanistan was unique and remarkable. Despite all his preparation, the hardest questions remained. When the call came to lead his platoon into battle and earn his soldiers' salutes, would he be ready? Was his education sufficient for the unforgiving minutes he'd face? A fascinating account of an Army captain's unusual path through some of the most legendary seats of learning straight into a brutal fight with Al Qaeda in Afghanistan, *The Unforgiving Minute* is, above all, an unforgettable portrait of a young soldier grappling with the weight of his hard-earned knowledge while coming to grips with becoming a man.

Reviews

"[The Unforgiving Minute] is one man's story, warmly and credibly told, and its focus is on the idealism that he brought to military service. In Captain Mullaney's mind there is no contradiction between loyally following orders and intelligently wondering what purpose those orders serve.... The Unforgiving Minute finds both suspense and pathos in the events that took place under its author's command. Its fierce climactic battle is recreated in searing detail. But what gives this memoir its impact isn't the external events that it describes. It's the inner journey of a man who is at first eager to learn as much as he can from service and scholarship. Later on he learns from his mistakes."—Janet Maslin, The New York Times

"There is some good news, however, as one of these writers ultimately delivers far more than the boy-to-man story that he promised....In this extraordinary book, Mullaney has taken the trouble to look very closely, and has had the courage to discover the limits to his own understanding. Readers will be fascinated to look over his shoulder."—Washington Post

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On evenings when a forum is offered, the Main Dining Room opens at 5:30 p.m. for a la carte dinner service. Come in early for dinner or stay after the forum for dinner and make a night of it! To make reservations for the forums or dinner or both, please call 202-628-8400.

From the President

Dear Members:

These days the Club seems best suited as protection from the rain. Must be one of the rainiest May-Junes in DC history. I mention it only because it has slowed our work at the Club entrance. Contractors are cleaning the stone at the entrance in preparation for another contractor to engrave "THE ARMY AND NAVY CLUB" above the entrance doors. Other than the "ANC" stenciled on the 5 green window treatments it can be difficult for first time guests and visitors to find our building. We believe that the engraving will be a subtle way of identifying the Club while preserving our traditional and historic façade. The DC government, of course, must agree to such a change, but we are confident that they will approve our submission.

We plan to renovate the men's locker room during August. We are making arrangements for use of other facilities in the area for the few weeks that we close the locker room for renovation. We intend to bring the men's locker room up to the standard set by the women's locker room, which is more modern and efficient.

Want to have a catered event in August? It's a great time to take advantage of the fact that there'll be no catering room charge for 2nd floor rooms any time during the month. It's a terrific opportunity to sponsor an event in the John Paul Jones, Iwo Jima, Arnold, or Washington room. We'll be charging for the food and beverage, of course, but the room will be free. By the way, be sure to read the interview of our own Chef Richard on page three of this newsletter. Our House Committee Chairman, Colonel Jim Bracken, had a great conversation with Chef. You'll enjoy learning more about him. He's a Club treasure. Actually, they're both Club treasures.

We mentioned last month that we would be sending requests for member information updates to ensure the accuracy of our records. We've decided not to send the update requests until September because so many of our members travel during July and August. Look for the update requests after the summer is over, but remember that you can update your information on our website also. That's available all the time; no need to wait for our requests in September.

We will publish a new edition of our reciprocal clubs in August. There are several new ones that you'll be quite pleased to see are available to us now. Please keep us informed of Clubs you experience during your travels. We're always interested to hear about Clubs that our members will enjoy. We'll inquire about reciprocity if you'll just tell about a Club with which we should establish a relationship.

We have an excellent selection of wines in our Main Dining Room and they're reasonably priced. But if you have a special bottle that you'd like to bring to the Club for your personal dining pleasure then you'll be pleased to know that we've initiated a new policy of charging a \$30 corkage fee for wines brought to the Club. For those of you who haven't been to the Club in several months, please stop by for dinner one of these summer nights. You'll see that your Club has become one of the top locations in DC. Bring family and friends. Stay cool!

See you next time,



John D. Altenburg, Jr.
Major General, U.S. Army, Retired

Obituary

The Army and Navy Club sends sympathy to the family and friends of the following Club member:

**CDR Joseph Paul Morris, Ph.D.,
USNR**

The Army and Navy Club Library Fund is tax exempt under the Internal Revenue Code Section 501 (c) (3). Please consider the ANC Library in your charitable plans. Please make your checks out to the ANC Library Fund and send them to:

The Army and Navy Club
Post Office Box 580457
Charlotte, NC 28258-0457

INTERVIEW WITH ANC EXECUTIVE CHEF RICHARD THOMPSON

Richard Thompson became the ANC Executive Chef in February 2007. The transformation he has led in the intervening months has gained for him and his kitchen staff many, many accolades from members and guests. An identical twin, he and his three brothers and a sister were raised in Los Angeles by their Mother. He entered a seven year high school sanctioned food service apprentice program at age 14. His inspiration for this was Julia Child's television series. His wife, Peggy, is the Executive Chef at the Georgetown Club and he has both a daughter and a son. The eldest, a daughter, is a sophomore at Berkley in California studying science.

Q: Chef Thompson please offer us some insight on how you came to your position here at the Club. You have had 32 plus years in your profession and it must have been a most interesting journey.

A: It has been a great journey. Julia Child was truly my motivation as a young man. Because of her I entered an apprenticeship program that I came to love. I worked in all aspects of the kitchen and learned the basics such as butchery, sauces, garde-manger, line cooking and much more. After high school I received a total of five scholarships that paid my two years of culinary school where they taught both cooking and the business of cooking. I continued my apprenticeship at the same time. I have always been driven by the desire to master my profession and I have traveled much of the world to learn it. I came to Washington after a wonderful experience as the Executive Chef at the Parrot Cay Resort in the Turks and Caicos Islands. I was at the Morrison Park Hotel and the Henley Park Hotel, at the time both highly regarded restaurants, as the Executive Chef for ten years before my Caribbean resort position.

Q: What is your food philosophy here in our kitchen? Do you have the kitchen and staff to support your philosophy?

A: Let me begin by saying we work in a remarkably updated kitchen. The Club has made many improvements and we are lacking for nothing in the way of space, equipment and systems. This is a joy to all of us. My thrust has always been prepare everything possible in house.... Julia would likely say "...from scratch". We use the freshest and finest ingredients and use tested recipes that are Club favorites as well as recipes that I have developed over my years in the kitchen. We change the menu with the seasons to take advantage of the ingredients that become available. I have always been very hands on in the kitchen and a good portion of my time is taken up with teaching and training. We have a staff of 14 culinary workers, including me, and 7 stewards and this is a good number for our very busy kitchen. We are currently working on plans to produce all our own pastries, cakes and breads offering members a product that will be unrivaled here in the city. Be assured that the kitchen staff remains focused on constant improvement in products, presentation and styles of cooking.

Q: You have likely heard the story about a tailor having no clothes...obviously because he is too busy to care for himself. How about your home kitchen? Do you have the time and energy to cook at home?

A: This tailor has clothes, but not a full wardrobe. Peggy and I have limited at home time but we always have what we consider basics in the refrigerator such as small production cheeses, tomatoes, avocado, fresh fruit and peanut butter and jelly. We add to these as we decide what to prepare and we have fine markets near our home. Let me be clear that our home also contains a pretty fine wine cellar and we always have a six pack of Rolling Rock. We have a standard gas stove in our townhouse but a major grill on the deck. We also love ethnic food and if we eat in the neighborhood it is often sushi, Thai or Italian. If we eat in the city we look to the more upscale establishments because we want to see what the very good restaurants are up to. Oh, and let me go on record and say that with perhaps three exceptions I can think of, I do the cooking at home.

Q: If the Club renovates the Eagle Grill what will this mean to you and your staff?

A: We are hopeful the renovation takes place. We have plans in place and the smaller kitchen on the B1 level is ready to go. The intent is to ensure the renovated facility will be particularly attractive and user friendly. We plan a lunch and dinner menu and we will also begin a full room service menu if all the construction plans come to fruition. As you know this will be a room that will not require a coat and tie and I expect it will be particularly appealing to our members who are looking for a upscale, informal dining experience.

Q: Your resume is most impressive but some of the recognition you received from the James Beard Foundation stands out. Please tell us about this.

A: The James Beard Foundation annually selects top chefs and gives them an opportunity to showcase their skills. I was selected in 1999 and then again in 2002, at which time I went to New York City and prepared a meal for the Foundation. On that occasion I received an award from Julia Child herself...on that night I thought the world stood still.

Q: Any thing you wish to add Chef?

A: As a chef and avid cook I am constantly changing and evolving my personal skills and techniques and always adding to my culinary knowledge base. The Army and Navy Club is a perfect environment because it encourages this growth. I would like to tell the members we thrive on their feedback. We are here to serve the membership the best food possible and we are very open to their suggestions. Please put my email address in the newsletter article so they can do so if they wish (rthompson@armynavyclub.org).

Q: One more thing. I heard that the DC health and sanitation inspectors have found your kitchen 100% discrepancy free since the recent upgrades. I would expect this is a point of pride.

A: This is a major point of pride for all of us who work the kitchen. We work hard at it and we clean as we go, and then clean again...just as you should expect in a club dedicated to military traditions.

This interview was conducted and written by Col. James Bracken, USMC (Ret) Chairman, House committee

JULY

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Dinner in the Main Dining Room	2 Dinner in the Main Dining Room	3 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	4 Club Closed Independence Day Observed Hotel Open
5 Champagne Brunch 10 a.m. - 2 p.m. \$35 per person	6 In the Grill... Happy Hour 4-6 p.m. Light Dinner 6-9 p.m.	7 Seafood Buffet \$37 per person	8 Dinner in the Main Dining Room Wine Focus Tasting Ballroom	9 Dinner in the Main Dining Room Book Forum: Immigration	10 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	11 Dinner in the Main Dining Room Catering Second Saturday
12 Champagne Brunch 10 a.m. - 2 p.m. \$35 per person	13 In the Grill... Happy Hour 4-6 p.m. Light Dinner 6-9 p.m.	14 Seafood Buffet \$37 per person New Member Orientation	15 Dinner in the Main Dining Room	16 Dinner in the Main Dining Room Book Forum: Unforgiving Minute	17 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	18 Dinner in the Main Dining Room
19 Champagne Brunch 10 a.m. - 2 p.m. \$35 per person	20 In the Grill... Happy Hour 4-6 p.m. Light Dinner 6-9 p.m.	21 Seafood Buffet \$37 per person	22 Dinner in the Main Dining Room	23 Dinner in the Main Dining Room	24 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	25 Dinner in the Main Dining Room
26 Champagne Brunch 10 a.m. - 2 p.m. \$35 per person	27 In the Grill... Happy Hour 4-6 p.m. Light Dinner 6-9 p.m.	28 Seafood Buffet \$37 per person	29 Dinner in the Main Dining Room	30 Dinner in the Main Dining Room	31 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	

HAPPY BIRTHDAY TO YOU!

For members with a birthday in July or August, clip, fill out and present this coupon for a complimentary dessert in the Army and Navy Club Main Dining Room or Eagle Grill.
Valid through August 31, 2009.

Name: _____ Birth date: _____

Member #: _____ Signature: _____

ONE FREE SUNDAY BRUNCH

Clip, fill out and present this coupon in lieu of payment for one person. One coupon per member number, please.

Name: _____ Member #: _____

Signature: _____

This coupon is valid for parties of two or more.
This coupon is not valid for special holiday brunches.

The Main Dining Room serves:

Breakfast~Mon - Fri 7 - 10 a.m.
Continental Breakfast ~Sat 7 - 10 a.m.
Lunch~Mon - Fri Noon - 2:30 p.m.
Dinner~Tue, Wed, Thur& Sat 6 - 9 p.m.;
Dinner~Friday evenings 6:30 - 9 p.m.
with dancing from 7 - 10 p.m.
Brunch: Sundays 10 a.m. - 2 p.m.

The Eagle Grill serves:

Lunch~ Noon - 2:30 p.m.
Light Dinner~Monday 6 - 9 p.m.
Happy Hour~Mon and Fri 4 - 6 p.m.

The Daiquiri Lounge is open
Tuesday-Saturday 3 - 11 p.m. for cocktails.

AUGUST

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p align="center">New this summer: Wine Corkage Fees Have a special occasion wine that you would like to enjoy while celebrating in your Club's Main Dining Room or Eagle Grill? Now you can bring it with you! The Club will charge a \$30 corkage fee per bottle.</p>						1 Dinner in the Main Dining Room
2 Champagne Brunch 10 a.m. - 2 p.m. \$35 per person	3 In the Grill... Happy Hour 4-6 p.m. Light Dinner 6-9 p.m.	4 Seafood Buffet \$37 per person	5 Dinner in the Main Dining Room	6 Dinner in the Main Dining Room	7 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	8 Dinner in the Eagle Grill Catering Second Saturday
9 Champagne Brunch 10 a.m. - 2 p.m. \$35 per person	10 In the Grill... Happy Hour 4-6 p.m. Light Dinner 6-9 p.m.	11 Seafood Buffet \$37 per person	12 Dinner in the Main Dining Room	13 Dinner in the Main Dining Room	14 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	15 Dinner in the Main Dining Room
16 Champagne Brunch 10 a.m. - 2 p.m. \$35 per person	17 In the Grill... Happy Hour 4-6 p.m. Light Dinner 6-9 p.m.	18 Seafood Buffet \$37 per person	19 Dinner in the Main Dining Room	20 Dinner in the Main Dining Room	21 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	22 Dinner in the Eagle Grill
23/30 Champagne Brunch 10 a.m. - 2 p.m. \$35 per person	24/31 In the Grill... Happy Hour 4-6 p.m. Light Dinner 6-9 p.m.	25 Seafood Buffet \$37 per person	26 Dinner in the Main Dining Room	27 Dinner in the Main Dining Room	28 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	29 Dinner in the Main Dining Room

Wine Focus Tasting

JULY:

White Wines of New Zealand

Wednesday, July 8, 2009

\$22 per person, 6:30 p.m. ~ Ballroom

There is no tasting in August.

SEPTEMBER:

Champagne Tasting

Wednesday September 9, 2009

These events will feature approximately 20 "blind" tastings. Members will rate/vote on the wine that they like best. Members will also be provided a sheet listing all of the wines tasted at the end of the night for reference. The event is limited to 20 attendees, so please reserve early! Call Jeannie Caldwell, Director of Food and Beverage, at 202-721-2086 for reservations.

~Second Saturdays

at The Army and Navy Club~

Come See what the Catering Department can do!

Continuing Saturday, July 11, 2009 and continuing on the second Saturday of every month, the Catering Team will be available from 11 a.m. to 3 p.m. for members and their guests.

Representatives will be available to offer tours of Club facilities, offer general information and answer questions.

Please stop by and see why the Club is the best place to host a party, wedding, rehearsal dinner, meeting or special occasion.

Staff will be in the lobby and refreshments will be available. It will be a pleasure to see you!
 Call 202-721-2086 for further information.

August Catering Event Discounts

The Club is excited to announce that room rental fees for all second floor banquet space will be waived for the month of August*. There is no better time to plan a corporate function, party or reception! Rental of the Main Dining Room will also be available for half the regular rental fee. For more information, please call Jeannie Caldwell at 202-721-2086.

***New bookings only.**

Coming in August...

Renovation of the B2 level hallway and Men's Locker Room

In early August, Club Maintenance staff will be making some aesthetic changes to the B2 level. New flooring will be placed in the hallway. The hallway walls and doors will be painted. The men's steam room will be updated with new tile. The Men's locker room will be tiled, new shower tile will be installed, and new sinks and countertops will be mounted.

Dates are not final at press time of this newsletter. Please call 202-628-8400 before visiting the gym and locker rooms during August. Staff will be able to inform callers if the space is available for use.

Members of the Athletic Facility will be able to use another local Club facility (TBD) during renovations.

Thank you for your understanding and patience. This update will improve the overall experience for all members visiting the B2 level of the Club.

Special Events coming this fall

Book Forums:

September 10, 2009

In a Time of War: The Proud and Perilous Journey of West Point's Class of 2002 authored by Bill Murphy, Jr.

September 15, 2009

The Ploesti Raiders: presented by Dr. Roger Miller, historian with the Air Force Historical Studies Office, Headquarters U.S. Air Force, at Bolling AFB in Washington, D.C.

October 1, 2009

Commander of the Faithful: The life and times of Emir Abd el-Kader... A story of true Jihad authored by John W. Kiser

October 15, 2009

Lincoln and his Admirals authored by Dr. Craig Symonds

November 5, 2009

The Lost Battalion of TET: Breakout of the 2/12th Cavalry at Hue authored by Charles A. Krohn

December 10, 2009

A Question of Command: Counterinsurgency from the Civil War to Iraq authored by Dr. Mark Moyar

Special Events:

October 23, 2009

Black Tie event celebrating the USS Constitution

October 24, 2009

Children's Halloween Luncheon

November 14, 2009

Sushi and Sake Night

December 5, 2009

Champagne Tasting

December 12, 2009

Brunch with Santa

In the Spotlight: John A. Lejeune Lt. General, USMC, Army and Navy Club President

In last month's Club Newsletter we read about John Lejeune's early life leading up to his commissioning as a second lieutenant of Marines. In this issue we will follow his career with his early days serving in Central America, his steady progression to brigadier general, his achievements during the First World War, and finally his assumption of the Office of the Commandant. These events, especially as he describes them in his autobiography, *Reminiscences of a Marine*, provide a personal account of one man's participation in the early 20th Century military history of the United States.

Remembering his determination in 1890 to be commissioned a Marine Officer, we next see Lejeune adapting to his new life with vigor and enthusiasm. In his writings he proudly recalled his association during these early years with the noncommissioned officers to whom he gave credit for teaching him the "practical side of the duties of a Marine, especially the handling of men." After reporting to Norfolk, Virginia he was assigned to the USS *Bennington's* Marine detachment and during a three year cruise crossed the Atlantic several times varying duty between South America, Cuba and the Mediterranean. Although he had originally requested duty in Philadelphia, one gets the impression that the young Lejeune came to find wisdom in the mysteries and vagaries of the Marine Corps assignment system. So stated because by 1895, he met and married Miss Ellie Murdaugh to whom he had been introduced through the efforts of several of his Annapolis classmates who were also stationed in Norfolk.

Those same vagaries of the assignment system seemed to intervene in Lejeune's life again when in 1897 he sought and thought he had secured duty on the USS *Maine*. He was instead directed to report to USS *Cincinnati*. Assigned duty in South American waters, the *Cincinnati* was at port in Para, Brazil when the *Maine* exploded in the harbor at Havana, Cuba. Anticipating action in the Spanish American War, Lejeune, to his disappointment, stayed on *Cincinnati* which was restricted primarily to blockade duty around Cuba.

In the years after the war, Lejeune saw duty in Panama as a battalion commander; as the commanding officer of the Marine Barracks in Washington, DC and in the Philippines as a temporary brigade commander. In 1909 at the suggestion of the Commandant (Maj. Gen. Elliot), he was assigned for the course of study at the Army War College, the first Marine Corps officer ever to be so honored. Throughout his biography, Lejeune describes in nothing but the most laudable terms his experiences and the friendships he made at the War College.

His stature in the Marine Corps grew with each passing year. By 1915 he had been promoted to Colonel and assigned duty as Assistant to the Commandant. In 1915 he also joined the Army and Navy Club. He and his family lived on R Street NW in the District of Columbia and one can only imagine Colonel Lejeune renewing and making many new friendships while enjoying the amenities of the Club by then firmly established in its new location on Farragut Square.

By 1916 with the threat of war engulfing the country, Congress ordered an immediate build up of the Naval Services. Part of the enabling legislation provided for promotion of four Marine officers to the rank of Brigadier General. Lejeune was one of those selected and he assumed the rank at the end of August. Assigned Command of the Marine Barracks at Quantico, VA in the autumn of 1917, Lejeune recounts how he sent battalion after battalion to France. As each train departed Quantico, he felt tremendous grief seeing his Marines leaving for combat without him. When a Marine brigadier was returned from the front because of ill health, Lejeune hurried to Washington intent on persuading the Commandant to let him fill the vacated slot. The Commandant (Maj. Gen. George Barnett) reluctantly told Lejeune that General Pershing had already named an Army brigadier general to command the Marine brigade in France and any Marine general officer sent from Washington would be assigned to staff duty behind the lines. But Lejeune persisted. His goal was to be in France. From there he would, he felt certain, find his way to command. (And probably, we can speculate, by now he had great faith in the assignment system).

Lejeune arrived in France just after the Marine Brigade of the Army's 2nd Division commanded by BG James Harbord had made its heroic and now famous assault on German forces at Belleau Wood. Club members, to whom the name James Harbord may not be familiar, are urged to find his portrait in our second floor ballroom. That portrait was a gift to the Club from the Marine officers who served under Harbord during the First World War.

As he felt it would, the opportunity for a combat command arrived. Lejeune was assigned to lead a brigade of the Army's 32nd Division on July 5, 1918. On July 25 he took command of the 2nd Division's Fourth Brigade and on July 28 he was promoted to Major General and relieved Gen Harbord as the division's commanding officer. The story of the 2nd Division's accomplishments under General Lejeune is legendary and need not be repeated here. He returned to the United States in 1919 as a larger than life hero. In June of 1920 he was appointed Commandant of the Marine Corps and served in that position for eight years and eight months. Again, that story is legendary and part of the Marine Corps history.

Army and Navy Club records show that in 1929 he was named President of the Club. And today his photograph, along with other past presidents, graces the Club's board room where, we can assume, General Lejeune's spirit still watches over Club proceedings and inspires the best in us all.

Article written by John H. La Raia, Member of the House Committee

Army and Navy Club Policies

CELL PHONE POLICY

Cell phone use is prohibited in all dining areas, the library and gym. Cell Phones are allowed in the following areas only: The Main lobby ~ The Eagle Grill Hallway ~ The Second Floor Hallway ~ Hotel Rooms and Halls.

THE ARMY AND NAVY CLUB DRESS CODE

May 1, 2009 to September 30, 2009

Due to the climate in Washington, a summer dress code can be followed. Ladies may wear open toed dress shoes and refrain from wearing nylons or socks, as long as all other dress is of comparable formality to the gentlemen.

Main Dining Room, Daiquiri Lounge, Catering Rooms: Gentlemen wear coat and necktie or suit at all times; ladies attire should be of comparable formality.

Eagle Grill:

Members and guests may wear casual clothing appropriate to the season and in good taste. Inappropriate attire includes: jeans, shorts of any kind, T-shirts, shirts without a collar, caps, any type of athletic clothing, and any footwear without socks.

Please Note: Military Uniform is considered formal when it's the prescribed uniform of the day by the respective military services.

Thank you for observing these important house rules.

New Member Orientation

Are you a new member to the Club? Do you have a colleague or friend who is interested in learning more about membership? Plan to attend a new member orientation.

The event includes a wine and cheese reception, dinner and overview of the Club's history.

The next new member orientation is **Tuesday, July 14, 2009 at 6:30 p.m.**

If you plan to attend, **please RSVP** to the member services department by dialing 202-628-8400.

A&NC Times

Megan McCarthy, Editor: 202.721.2091

Certain materials published in the ANC Times may not be reprinted or used in any manner without the written consent of the Army and Navy Club. Please call with re-publishing requests.

Thank you.

How to Reach Us:

Hotel Reservations

202.628.8400

Dining Reservations

202.628.8400

Membership Special Events

202.628.8400

Membership Information

202.355.0505

Letters of Introduction

202.628.8400

Catering & Banquet Information

202.721.4039

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