

A&NC Times



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

June 2009



International Wine Night

Saturday, June 20, 2009

7 p.m., Main Dining Room

\$60 per person includes tax and gratuity

Escape to Europe for an evening! Come to the Club and enjoy a self guided tour of wines from France, Italy, Spain, and Alsace region. Each wine will be at a station, paired with cheese and charcuterie from that region. There will be music and dancing is encouraged!

Wines for the evening include:

Alsace: 2007 Domaine Catherine Auther Sylvaner

Crisp and ripe on the palate with essence of stone fruit and rich blossoms, the wine begins with a hint of sweetness on the tongue and then the acidity opens the wines with soft tangerine notes.

Italy: 2005 Tasca d'Almerita Lamuri Nero d'Avola, Sicily

Bold, Earthy, with heather and wild sea vegetation, a little anise and warming spice all folded together with the toastiness of barrel age.

France: 2007 La Fleur du Roy Bordeaux Blanc

A blend of Sauvignon Blanc and Semillon add a bold smoothness to this refreshing and balanced wine. Flavors of blossoms and spicy florals add layers of complexity and elegance to this medium full white wine from Bordeaux.

Spain: 2004 Labastida Crianza

A bright berry Rioja with a bit of oak aging gives a richness to this wine from the **Tempranillo** grape. A medium bodied wine with balance and a bold punch of spice fills the mouth and the finish is soft yet lingering.

Coffee, tea and mini French pastries will also be offered.

Please make your reservations by dialing 202-628-8400.

EARLY THIS MONTH: JUNE 4, 2009

Jack McClean in his literary debut: **LOON: A Marine Story**

Wine and Cheese at 6:30 p.m., Forum starts at 7 p.m.

Call 202-628-8400 for reservations.



Praise for the book:

"LOON is a saga of an infantry Marine - the decision to enlist, the intensity of the recruit, mortal combat, and finally transition back to civilian life. This beautifully written story is a must read for all combat warriors, their families,

and those interested in the turbulent times surrounding the Vietnam War."

---Col H.C. "Barney" Barnum, USMC (Ret), Medal of Honor Recipient

"[This] unique tale . . . is skillfully written and will be among the classic books written about the Vietnam War."

—Jan Scruggs, Esq., Founder and President, Vietnam Veterans Memorial

"The battle at Loon erupts suddenly and sucks you in. Like Jack McClean, you ask: what am I doing here? The answer is: you joined the Marines and now it's time to fight for your life. A gripping story of violence and dedication to survival." --- Bing West, author of *The Strongest Tribe*



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From the President

Dear Members:

Thanks for your continued patronage. The Main Dining Room is as busy as ever for all three daily meals. It is apparent that members realize if there are economies to make this year they're being made elsewhere because the Club is a better value than ever. Chef Richard has truly captured your attention and that of your guests. There simply isn't a better dining experience in the city. We've always had the grand dining room venue to attract members, but never has the cuisine matched as well our priceless setting. And the greatly improved service enhances the Chef's divine presentations. Our catering seems to be picking up again as more members and organizations recognize the great value of Club events.

We continue to work on the hotel space acquisition project and the potential Eagle Grill renovation. We anticipate more definitive information by next month. We now have an additional project we believe will interest most of you. We're developing a Collections Management Policy Plan to support preservation and conservation of the many artistic and historic works throughout the Club. Outside consultants, conservators, and curators are already assisting us in this important project. We will organize our art collection thematically. For example, the Daiquiri Lounge will be exclusively Naval. An artifact from the USS Maine we recently "discovered" in the basement will be refurbished and placed in the "Daiquiri." The Civil War Infantry print currently in the Daiquiri (hello??) will be moved to a more appropriate location. Discussions are underway (pun intended) with the estate of a renowned Naval officer regarding contribution of an important artifact that, no doubt, would find a prominent home in the Daiquiri. A "miniature" Iwo Jima statue (USMC War Memorial) by the artist (Felix de Weldon) himself will be refurbished and placed in the, of course, Iwo Jima room.

We'll take great care especially in preserving objects that have been donated, but some of our "art collection" is of the "take up space" variety. We'll assess carefully what to exclude from our collection as we develop the Collection plan and implement it. We'll remove what doesn't fit, and accept in the future only that which does. We seek a cohesive, cogent, well conserved collection that will entice you and your guests to spend even more time enjoying the Club. Our entire collection is owned by our Library Trust Fund, which is a separate 501(c)(3) tax exempt organization. The Collection Plan will encompass the hotel rooms; many of the rooms are furnished through the generosity of members and we will preserve appropriately such memorabilia and the artwork in the hotel rooms. These are exciting times for the Club and its members! We welcome your suggestions and comments as we develop the Collection Plan. Don't forget the casual Father's Day Brunch—great fun for all!!

See you there,

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

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

Obituaries

The Army and Navy Club sends sympathy to the families and friends of the following Club members:

- CAPT Kevin J. Barry ~~ Mr. Matthew J. Boland
- Mr. George Chandler ~~ RADM Philip Coady
- CAPT Marlene C. Huss ~~ COL Douglas B. MacMullen
- LTC Joseph Mariani ~~ Mrs. Edward T. McConnell
- Col Casimir G. Oksas ~~ LTC Charles B. Stevenson
- CDR Richard A. Wier

CASUAL FATHER'S DAY COOKOUT STYLE BRUNCH

**June 21, 2009
10 a.m.- 3 p.m.**



**\$45 (Age 15 and up); \$15 per child (Age 6-14)
Children 5 and under dine with our compliments**

Wear a polo shirt and khakis and bring the family for a day of fun including a putt putt contest and caricature artist.

Soup

Louisiana Shrimp and Andouille Gumbo

Appetizers and Salads

Cole Slaw ~ Southern Potato Salad ~ Macaroni Salad ~ Spicy Calamari and Tropical Fruits
Grilled Chicken Caesar ~ Carrot Raisin Salad ~ Tossed Green Salad and Dressings

Omelet Station

With all the traditional fillings

Carving Station

Slow Roasted Barbecued Brisket of Beef

Entrees

Chili Benedicts-Chili in Tortilla Bowl, Poached Egg and Shredded Cheese ~
Pulled Pork Tennessee Style ~ Sliders with Cheddar Cheese ~ Soft Taco Bar ~ Franks and Beans
Mashed Potatoes ~ French Fries ~ Succotash

Dessert Station

Assorted Cakes and Pies
Ice Cream Station, Hot Fudge Sundaes and Banana Splits

Please call Chris on 202-721-2089 for reservations.

Sea Service Medals Book Forum

*Military Awards and Decorations of the Navy, Marine Corps,
and Coast Guard*

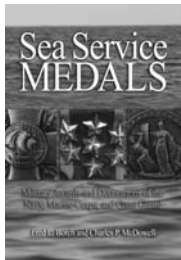
Fred L. Borch and Charles P. McDowell

June 11, 2009, Ballroom

6:30 p.m., Wine and Cheese reception, 7 p.m. Forum starts

Book signing during reception

Free of Charge



Fred L. Borch served 25 years active duty as an Army lawyer and retired in 2005. A professionally trained historian (M.A., Univ. of Virginia), he now serves as the Regimental Historian and Archivist for the U.S. Army Judge Advocate General's Corps. He is the author and co-author of many books and articles on military medals, including "The Air Force Cross," "The Purple Heart," and "The Silver Star." Naval Institute Press published his book Kimmel, Short and Pearl Harbor (co-authored with USS Arizona Memorial historian Daniel Martinez) in 2005.

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.

JUNE

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 In the Grill... Happy Hour 4-6p.m. Light Dinner 6-9 p.m.	2 Seafood Buffet \$37 per person	3 Dinner in the Main Dining Room	4 Dinner in the Main Dining Room Forum with Jack McClean	5 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	6 Dinner in the Eagle Grill
7 Champagne Brunch 10 a.m. - 2 p.m. \$35 per person	8 In the Grill... Happy Hour 4-6p.m. Light Dinner 6-9 p.m.	9 Seafood Buffet \$37 per person	10 Dinner in the Main Dining Room Wine Tasting Ballroom	11 Dinner in the Main Dining Room Sea Medals Forum, Ballroom	12 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	13 Dinner in the Main Dining Room Catering Second Saturday
14 Champagne Brunch 10 a.m. - 2 p.m. \$35 per person	15 In the Grill... Happy Hour 4-6p.m. Light Dinner 6-9 p.m.	16 Seafood Buffet \$37 per person	17 Dinner in the Main Dining Room	18 Dinner in the Main Dining Room	19 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	20 International Wine Event, Main Dining Room Dinner in the Eagle Grill
21 Father's Day Brunch 10 a.m. - 3 p.m. \$45 per person	22 In the Grill... Happy Hour 4-6p.m. Light Dinner 6-9 p.m.	23 Seafood Buffet \$37 per person	24 Dinner in the Main Dining Room	25 Dinner in the Main Dining Room	26 Steak & Lobster Night Main Dining Room Happy Hour Eagle Grill	27 Dinner in the Main Dining Room
28 Champagne Brunch 10 a.m. - 2 p.m. \$35 per person	29 In the Grill... Happy Hour 4-6p.m. Light Dinner 6-9 p.m.	30 Seafood Buffet \$37 per person				

HAPPY BIRTHDAY TO YOU!

For members with a birthday in June or July, 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 July 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.

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.**

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 4-6p.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 4-6p.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 4-6p.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 4-6p.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	

Wine Focus Tastings

JUNE:

Australian Reds

Wednesday, June 10, 2009

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

JULY:

White Wines of New Zealand

Wednesday, July 8, 2009

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

This event 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!

Starting Saturday, June 13, 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.

Book Forum:
*The New Case Against Immigration
 Both Legal and Illegal*
July 9, 2009, ANC Ballroom
6:30 p.m.: Book signing and reception
7 p.m.: Forum presentation
Free of Charge



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
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

"Riveting...the almost cinematic scene is reminiscent of Ernest Hemingway, John Hersey, and Ring Lardner, owing to Mullaney's talents as a storyteller and astute observer of detail."— Vanity Fair

Please call 202-628-8400 to make reservations for book forums. Come early and have dinner in the dining room. It opens at 5:30 on nights when forums are offered. Or stay after the forum! Club Staff can handle all reservations when you call in.

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

To any members of the Club who have served as United States Marines, the name John A. Lejeune is more than legend. He was a decorated veteran of the First World War commanding the US Army's 2nd Division and he served as Commandant for nine years. He is undoubtedly one of the giants of the Marine Corps, still remembered and still commemorated. But all of us too, who take great pride in the traditions and purpose of the Army and Navy Club, can also appreciate the fact that this famous Marine joined the club in 1915 and served as its president in 1929. Our club library holds General Lejeune's autobiography, *The Reminiscences of a Marine*, published in 1930. That book, from which all quotes in this commentary are taken, gives an interesting and detailed description of his life and experiences. This article briefly recounts for the reader Lejeune's early days up to the time of his commissioning.

He was born in Louisiana in 1867. His father, Ovid Lejeune, a Louisiana plantation owner, at the age of 41 raised a troop of cavalry, spending over \$10,000 of his personal fortune, to equip and lead his men in battle as members of the 2nd Louisiana Cavalry during the War Between the States. John Archer Lejeune, born less than two years after Lee's surrender at Appomattox, described the hard times his family faced during those post war years by saying, "I arrived in the world at a very depressing period in (my) family history." He goes on to tell that the war completely bankrupted his father's cotton business and brought very difficult circumstances for the family.

One effect of that post war era was a lack of any formal school system in Lejeune's Louisiana parish. Consequently, he gained his early education at his mother's knee. When he was 13 years old, he was sent to a boarding school near Natchez, Mississippi and even though he admitted to suffering "the keenest pangs of homesickness," Lejeune explained his mother's actions by saying she was "imbued with the conviction that a good education was the best legacy that could be left to a child." That same principle was very evident in his later accomplishments and in the legacy General Lejeune established for developing and training Marines.

From boarding school, at the age of 15 he attended Louisiana State University. Leaving there after less than three years of study, he secured an appointment to the US Naval Academy in 1884. For a young man whose first desire was to attend the Military Academy at West Point, life at Annapolis must have been, if nothing else, odd. Newly reporting plebes were housed on the U.S.S Santee which Lejeune described as "an old sailing ship ... fast in the mud alongside the dock." But characteristically, Lejeune worked hard and as with all other undertakings in his life, he excelled graduating in 1888 with just 35 classmates out of 95 who had entered as plebes four years earlier.

Before they were commissioned, early graduates of the Naval Academy were required to serve two years at sea. As such, Naval Cadet Lejeune was assigned to the USS *Vandalia*, home ported at Mare Island, California. Almost immediately he sailed for Samoa where the US Navy was directed to intervene in a dispute between German nationals and native islanders. Not long after *Vandalia* arrived in the Samoan port of Apia however, all thoughts of hostilities were replaced with the terror of a destructive hurricane that claimed 47 lives and three ships of the US Navy and 150 lives and one ship of the German Navy. Lejeune survived only by being tied to a rope (Jacob's) ladder fixed to the mizzen mast of his ship. He stayed there for hours and was finally rescued when he jumped from the mast onto the deck of the USS *Trenton* which had come along side to render assistance. The effect of seeing so many of his shipmates, including the *Vandalia*'s captain, perish literally before his eyes, and the gratitude he felt for the enlisted sailor who lashed him to the Jacob's ladder, left a strong and everlasting impression on the young Lejeune.

Happy to be alive, we can be sure, Naval Cadet Lejeune returned to Annapolis in March of 1890 for final examinations and commissioning. In his biography, he does not say that his experiences aboard *Vandalia* influenced his decision to become a Marine. But after attaining a final ranking of sixth in his class (final rankings were bestowed only after the requisite two years sea duty), he was designated for assignment as a Naval engineer. Lejeune described his reaction to this turn of events as, "bitterly disappointed and intensely indignant." Disappointment stemmed from his preference for "the military to the naval side of his profession." Indignation came from the fact that classmates with lower class standing were allowed their preference of assignments while he was not. We can only gauge the ferocity of that indignation by marveling at the young Lejeune's "nerve" as he took his case directly and in person to two senators and to the Secretary of the Navy. Of course the outcome is history, and apparently without latent consequence of political influence, as 2nd Lieutenant Lejeune soon reported for duty at the Marine Barracks, Brooklyn Navy Yard.

In the next installment of this history we will read about Lejeune's early career with the Marines in Latin America, his assignments to Washington, DC and his experiences in the First World War.

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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