

OFFICERS' & FACULTY CLUB
2 Truxtun Road USNA
Annapolis, Maryland 21402

Return Requested Do Not Forward

The Club will be closed Monday,
January 19, 2009 in observance of
Martin Luther King, Jr. Day.



www.usna.edu/nafprodv/

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**2009 Dates for the USNA
Sunday Brunch Season**

**Reservations recommended
for Sunday Brunch!**

- January 11, 2009
- January 25, 2009
- February 8, 2009
- February 22, 2009
- March 8, 2009
- March 22, 2009
- April 12, 2009
(Easter)
- April 26, 2009
- May 10, 2009
(Mother's Day)
- May 24, 2009

**Win One Free
Sunday Brunch!**

Find your Club Card number in
this issue, call 410-293-2044
for your Brunch Ticket.

SUNDAY BRUNCH JANUARY 11, 25
10 a.m. or 12:30 p.m.

Walk-ins of members, midshipman families & their guests are welcomed based on availability, if reservations have not been made.

Omelette Station • Scrambled Eggs • Home Fries • Bacon • Sausage • Grits of the Day
Belgian Waffles with Syrup • Biscuits & Gravy of the Day
Chef's Carving Station to include Roast Beef & Pineapple Glazed Ham
Chef's Selection of Fresh Seafood • Chef's Sunday Special & Vegetable of the Day
Assorted Cereals • Fresh Fruit Bar • Pastries • Assorted Cakes & Pies

Reservations Required • 410-293-2632 \$22.95 / members
\$24.95 / non-member guests
\$10.95 children 6-12
Children 5 & under - No Charge

Reservation Policy: Parties of 6 or more - a credit card number is required to hold the reservation. A fee of \$100 will be charged to your credit card without prior cancellation.

NAVAL ACADEMY CATERING

We have the solution for your special event or function. Call our Catering Department, Monday through Friday 9 am to 5 pm, and relax while our staff makes your event a memorable one.

Barbara Duvall 410-293-2897
Maggie Rogers 410-293-2899

On/Off-yard catering with a variety of menus
Our new menus are on our web site



ACCENTS

United States Naval Academy Officers' & Faculty Club • Annapolis, Maryland
Membership is open to all active duty, reserve and retired officers, faculty, DoD civilians GS-7 and above (or equivalent), and USNA Alumni Assoc. Life Members.

Vol. 1

January 2009



Italian Night

Thursday, January 15, 2009

Member
\$27.95

Non-Member Guest
\$29.95

Reservations
Required
410-293-2632

Fresh Mixed Greens Salad - Italian dressing w/ Tomatoes, Cucumbers, Mozzarella Cheese & Black Olives

Affettati Misti - Italian Platter of Salamis & Hot Italian Sausage w/ Italian Olives, Marinated Artichokes & Mozzarella Cheese; Served w/ Focaccia & Roasted Garlic

Pork Saltimbocca (Translation - To jump in the mouth)
Pork Loin topped w/ Prosciutto, Sage Leaf, & Provolone Cheese in a White Wine & Butter Sauce

Eggplant Parmesan - Roasted Eggplant topped w/ Marinara Sauce & Parmesan Cheese

Gnocchi - Italian Potato Pasta sautéed in Butter & Fresh Herbs in a Tomato Sauce

Katatouille - Sautéed Zucchini, Squash, Red Onion, Roasted tomatoes, & Red Peppers

Tiramisu (Translation- To Pick Me up)
Lady Fingers dipped in a Coffee & Marsala Mixture layered w/ Mascarpone & Chocolate Shavings.

Chinese New Year Menu- Year of the Ox



Monday, January 26, 2009

Member
\$27.95

Non-Member Guest
\$29.95

Reservations
Required
410-293-2632

Cantonese Corn Soup - Chicken Stock, w/ Corn, Rice Wine Vinegar, Fresh Ginger, w/ the subtle taste of Ham

Four Treasure Vegetable Platter - Baby Carrots, Baby Corn, Mushrooms, & Scallions w/ Ginger, Garlic, & Soy

Cold Sesame Noodles - Shredded Chicken w/ Mung Bean Sprouts, Soba Noodles, Cucumber, & Hot Chili Oil

Pork Pot Stickers - Ground Seasoned Pork in a Dumpling Dough, Fried w/ Sesame Soy Dipping Sauce

Crab Rangoons - Crab Meat blended w/ Cream Cheese & Chives, wrapped in Wonton Wrapper & Fried

Lacquered Duck in Mandarin Pancakes - Duck sliced thin w/ Chinese Pancakes, Hoisin Sauce & Scallions

General Tso's Chicken - Boneless Chicken Thighs Seasoned & Deep Fried tossed in the Authentic Sauce

Scallop Coins with Oyster Sauce - Large Scallops sliced in half & served w/ Oyster Sauce & Snow Peas

Steamed Jasmine Rice • Chinese Orange Almond Cookies • Fortune Cookies

Peking Dust - Fresh Chestnuts are ground to represent the dust of the Mongolian Dessert & topped w/ Whipped Cream.

Mango Pudding - Fresh Mangos pureed & thickened w/ Gelatin & garnished w/ Kiwi



ACCENTS is published monthly by Free State Press, Inc. for the members of the USNA Officers' & Faculty Club.

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410-293-2614

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Club Manager
410-293-2613

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410-293-2621

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Executive Chef
410-293-2637

Barb Duvall
Catering
410-293-2897

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410-293-2899

Lorri Tydings
Accounts Receivable
410-293-2258

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Membership
410-293-2044

Kristin Lohrer
Special Events Coordinator
410-293-2633

Theresa Larson
Reservations
410-293-2632

OFFICERS' & FACULTY CLUB
Regular Hours of Service

Lunch Service
Monday - Friday 11 am to 2 pm
Leyte Gulf Room

Dinner Service
Special Events - As Scheduled

Sunday Brunch
10 am or 12:30 pm

Bar Service
Happy Hour: 4 pm - 7 pm

Catering Office
Monday - Friday 9 am to 5 pm

Office Hours
Monday - Friday 9 am to 5 pm

DIRECTOR'S DIALOGUE

To the members of the USNA O&F Club,

I thought this would be a good time to give you an overview of what is in store for you for the 2009 season at the USNA O&F Club. We have just completed a highly successful Holiday Open House for our members which were attended by over 250 members, family and guests. Our Culinary and Service Team did a terrific job in saying thank you and happy holidays to our membership.

In 2009 one of my goals and objectives is to strengthen the members' events and ensure we are adding value to your membership. It is my promise that we will have quality member events that will be thoroughly enjoyed by all members who attend.

The 2009 calendar of activities has been finalized and we encourage you to take advantage of the many new and exciting opportunities that the USNA O&F Club has to offer. These are just a few examples of the effort and creativity that your staff has been preparing for 2009. I hope you'll take a close look at the calendar and plan your year with the USNA O&F Club in mind.

- January 15th: A Night in Italy Buffet
- January 26th: Chinese New Year Event
- February 1st: Super Bowl Party at the Club at Greenbury Point
- February 14th: Valentine's Dinner
- March 6th: Wine Tasting and Pairing Event
- March 17th: St. Patrick's Day Brew Pub Event

Members of the Naval Academy Golf Association (NAGA) have been offered to join the ranks of our membership; this move makes sense since we just completed the renovation of the Club at Greenbury Point (Old 19th Hole) which provides another facility that our O&F Club Members can use and enjoy for their dining and catered events. This will allow our membership growth plan to be viable and successful. We will also add a corporate level membership level which should allow corporations who support and sponsor the U.S. Naval Academy, Brigade of Midshipmen and U.S. Navy to enjoy the benefits of membership at the USNA O&F Club.

In closing I wish you and your family a wonderful 2009; I look forward to hearing from you and seeing you during your frequent visits to the O&F Club. We are also excited about the Grand Opening of The Alley (Old Severn Room) on April 1, 2009. Thank you for your continued support and patronage.

I am at your service!!!

Yours truly,

Mark E. Dowhy

Chief Operating Officer, Retail Dining
USNA Business Services Division
(410)-293-2614 • (239)-285-7593 (CELL)
dowhy@usna.edu

TO ALL MEMBERS & GUESTS

Dress Code for Evening Dining & Brunch

Please dress appropriately:

No Sweat Clothing, Shorts, Flip-flops, Sneakers, or Jeans are permitted.

Thank You from Club Management!

FROM THE CLUB MANAGER

Dear Members,

Thanks for coming out for our Annual Open House. The turn out was great. It was so nice seeing and chatting with you. Many new and exciting things are coming your way for the new year. If we can assist you with any special events and parties, please don't hesitate to call our Catering Department.

Our scheduled opening for the Alley is April 1, 2009. Many exciting things are in store for you. We are open for your suggestions and input. We wish you the best in the coming year. Please stop by the club and meet our new Executive Chef, Eric Lindstrom and Special Events Coordinator, Kristin Lohrer.

Hope to see you at the Club soon!!

Respectfully,

Elvis Bond
Club Manager

WELCOME NEW MEMBERS

The Club extends a warm welcome to these members who joined or were re-instated during December 2008.

For applications, membership account information or newsletter emailed to you in PDF format, please call Barbara Wright, Membership Services at 410-293-2044 or email bwright@usna.edu

BIRTHDAYS

May be redeemed at Lunch or Sunday Brunch, but **may not be used on a special event or holiday**, (i.e. Distinguished Artist Series Dinners, Easter, Mother's Day, Two for One Meals, etc.)

CHANGES IN DUES

Annual Period will be January 1, 2009 thru December 31, 2009. Members who have paid through June 30, 2009 or later will have that credit amount taken into account when billed in December 2008.

JUST A REMINDER

1. Notify the Membership office of any change in address or phone number.
2. For those members who need FONAs vehicle passes, please keep your information updated when you change the tags or buy a new car. (Only applies to members who are no longer eligible for DOD stickers.)



Ms. Susan Aherne, NAGA



Mr. John T. Barr, NAGA



Mr. Richard A. Bernstein, NAGA



Mr. Gary Brendle, NAGA



MAJ Henry Brown, USMC



Mr. Joseph W. Craver, Alumni



Mr. Thomas W. Clements, Jr., NAGA



Mr. Robert 'Corky' Coleman, NAGA



RADM Leroy Collins, Jr., USNR/Ret.



CAPT William R. Dawson, USN/Ret., NAGA



CAPT Steven C. Doane, USPHS/Ret.



Mr. Gordon H. Gaertner, Annapolis Power Sq.



Mr. Michael T. Heary, NAGA



1/C MIDN Kyle T. Hooker



Mr. William J. Kidwell, NAGA

Mr. Jake Larian, NAGA

Mrs. Carol A. Manganaro

Dr. John L. Newman, NAGA

Mr. Patrick J. Philbin, USDHS

Mr. S. Phillip Sampler, USN/Ret., NAGA

CAPT Ralph O. Scherini, USN/Ret.

Mr. Scott M. Schuetter, NAGA

Mr. Lee C. Staniar, NAGA

LTCOL John H. Strandquist, USMc/Ret., NAGA

Mr. Dennis M. Stranger, NAGA

PROF Emeritus Larry V. Thompson, Ret.

Mr. Howard G. Ulep, NAGA

Purchase A Yard Card

by calling the Midshipmen Store Cash Office **410-293-0414** or online at **navyonline.com**

Receive a 15% discount on Brunch with a Yard Card!

CC#s 1575 • 604 • 2593 • 1666 • 2908 • 702 • 1191 • 482 • 1302 • 1338

A MESSAGE FROM THE EXECUTIVE CHEF

Dear Members,

Over the past fifteen years as a Professional Chef I have been fortunate to experience a range of culinary challenges. I have been a private chef for families, business owners, CEO's and for former President Carter. Working in the finest kitchens to campfires; intimate settings to executive board rooms; the Indianapolis 500 to Culinary Competitions; Alaska to Italy; my talents and skills have grown and adapted to various cultures.

My past work experience includes positions of Executive Chef of Premier fine dining restaurants and deluxe catering facilities. I have worked both private and public functions as well as a traveling personal chef. My most current position has been as a personal chef for a private family in Naples, Florida. During this time I worked in Florida at their residence and traveled with them to their ranches in Montana and Vermont.

I develop my own menus to include a variety of themes from World Wide Cuisine, Classical French, Fusion, Southwestern and Italian cuisine. I work with our members' individual needs to design custom menus, for small or large gatherings. This allows for both personal tastes and dietary goals. I will strive to keep you excited about eating nutritious and flavorful meals.

I'm very excited about being here at the United States Naval Academy, and I look forward to meeting you, our members.

Sincerely,

Eric Lindstrom
Executive Chef, Naval Academy Club

EVENTS CALENDAR

January 2009

5 – Open for lunch 11-2 pm,
Leyte Gulf Dining Room

9, 16, 23, 30 – Happy Hour
4-7pm

11, 25 – Sunday Brunch 10:00
& 12:30 Seatings.

15 – *A Night in Italy*
Dinner Event

19 – Closed in observance of
Martin L. King, Jr. Day

26 – *Chinese New Year* - Event

February 2009

1 – Super Bowl Party Tailgate
Event, Club at Greenbury
Point

5 – Dinner 5-8 pm,
Distinguished Artists
Dublin Philharmonic

6, 13, 20, 27 – Happy Hour
4-7 pm

8, 22 – Sunday Brunch 10:00
& 12:30 Seatings

14 – *Valentine's Day*
Dinner Event

16 – Closed in observance of
Presidents Day

March 2009

6 – *Wine Pairing* – Heavy Hors
D'oeuvres

8, 22 – Sunday Brunch 10:00
& 12:30 Seatings

9 – Dinner 5 – 8 pm,
Distinguished Artists
Russian National Ballet
Theatre

13, 20 27 – Happy Hour 4-7 pm

17 – *St. Patrick's Day*
Brew Pub Event