



Erie Club

Incorporated
1882

January ~ February 2012



The beautiful chandelier in our Rotunda dates to approximately 1870. It was manufactured by "Archer & Warner", a company in Philadelphia who created fixtures that rivaled the finest in the world at the time; another of their chandeliers is currently on display at the Metropolitan Museum of Art in New York City. The chandelier was originally a gas-fired fixture, as evidenced by the many gas valves and fittings still visible on it. At one point in the chandelier's life at the Erie Club it was "painted" with a protective coating intended to preserve its gold leaf finish. Unfortunately, this made the finish dull and over the years the wiring also became brittle and crystals were broken and lost. As you can see in these pictures, the chandelier was completely disassembled, the coating carefully and painstakingly removed by hand, rewired and reassembled with replacement crystals (some of which were sourced from the Czech Republic). The work was completed by Blackburn Building Conservation LLC in Middleboro, Massachusetts and we think you will agree the results are stunning!



BOARD OF DIRECTORS

John B. Enders
President

Mark H. Raimy
Vice-President

Frank B. Victor
Secretary

Michael J. Lubowicki
Treasurer

D. Jeff Kidder
Past President

George J. Dusckas, Jr.
David P. Snell

Michelle M. Robertson
Lisa S. Presta

Bruce G. Dunton
Doug Patton

Mary Beth Wilcher

LUNCH SPEAKER SERIES

\$10.95 per person includes buffet lunch,
beverage, gratuity & tax
RSVPs Required – 455-1328
or jeff@erieclub.com

Thursday
January 26th

12:00 Noon



Joe Kelly
*Hubbard, Bert,
Karle & Weber*

"An Overview on
Health Care Reform"

Thursday
February 23rd

12:00 Noon



John Girard
*Executive Director,
Regional Cancer Center*

"The Path to
Providing Expert
and Compassionate
Care in Oncology"



WELCOME NEW MEMBERS:

Greg Coleman is President of the Erie Sea Wolves. He resides in Erie with his wife **Shanda**.

David Hunter III is Managing Partner, Epic Web Studios LLC. He resides in Erie with his wife **Jessica** and a daughter.

Pamela Morey is a physician with Bayside Family Medicine for UPMC-Hamot and resides in Erie.

Jason Roebach is President, Regional Health Services with UPMC-Hamot. He resides in Erie with his wife **Jenny**.

Richard Burt is Chief Actuary/Senior Vice-President with Erie Insurance Group. He resides in Erie with his wife **Pamela**.

Eugene Scanlon was formerly an attorney and trial judge in Allegheny County, PA. and is currently the owner of Scanlon ADR Services in Pittsburgh. He resides in Sewickley with his wife **Sheila**.

"SAVE THE DATE/UPCOMING EVENTS"

First Friday Happy Hour - Friday, March 2nd

½-price well & call drinks, ½-price draft beers, ½-price house wines and Chef John's famous complimentary hors d'oeuvres. 5:00-7:00 p.m.

"He Said Beer, She Said Wine" Gourmet Night - Saturday, March 24th
Chef John's excellent 4-course menu expertly paired with craft beers from Erie Beer Co. & wines by Sommelier Bogie Romanek

Lunch Speaker Series - Thursday, March 29th

Amy Cuzzola-Kern & Christine Grady - Owners, "Frankie & May-Fresh Grocer"

"Getting Back to Basics-Frankie & May-Fresh Grocer"



Kids' Easter Egg Hunt & Brunch - Saturday, March 31st
Brunch, eggs, candy & the Bunny - 'nuff said!

First Friday Happy Hour - Friday, April 6th

½-price well & call drinks, ½-price draft beers, ½-price house wines and Chef John's famous complimentary hors d'oeuvres. 5:00-7:00 p.m.

Easter Brunch - Sunday, April 8th

No one does it better! Reserve early & don't miss out!



Lunch Speaker Series - Thursday, April 26th

Greg Coleman - President, Erie Sea Wolves
"The Business of Minor League Baseball"

NOMINATED FOR "BEST PARTY OF THE YEAR!"

THE HOLLYWOOD GALA

AN ERIE CLUB ENTERTAINMENT COMMITTEE PRODUCTION

PREMIERING: SATURDAY, FEBRUARY 25, 2012
7:00 PM - 11:00 PM

DIRECTED BY: HOST COUPLES RUTH & JAY ALBERSTADT, TED & GEORGIANA ELY, RICH & CLAIRE GIARDINA

STARRING: ERIE CLUB MEMBERS & GUESTS

SUPPORTING CAST: CHEF JOHN & THE ERIE CLUB STAFF

MUSICAL SCORE BY: D.J. TOBY - PLAYING OSCAR TUNES & YOUR FAVORITE DANCE MUSIC

COSTUMES: BLACK TIE OPTIONAL - "IN CHARACTER" ENCOURAGED

ADMISSION: \$50 PER PERSON. COCKTAILS A LA CARTE, SPECIAL HEAVY HORS D'OEUVRES FOOD STATIONS

PLEASE RSVP BY FEBRUARY 23RD TO 455-1328 OR INFO@ERIECLUB.COM

SPECIAL CONTEST WITH PRIZES FOR TWO WINNERS: PREDICT THE OSCAR WINNERS (FILM, DIRECTOR, ACTOR, ACTRESS)

Mardi Gras Happy Hour

Tuesday, February 21
5:00 - 7:00 p.m.

Chef John's complimentary hors d'oeuvres
Drink specials

PLEASE REMEMBER

Parking Reminder: Members are asked not to park in the Club's parking lot unless using the Club. Please do not park in the lot while attending downtown places/events such as the Courthouse, basketball games, etc.

ERIE CLUB DRESS CODE: Business Casual attire permitted in all areas during Lunch hours (open collared shirts, sweaters, casual slacks), Jacket and tie (or turtleneck) in Main Dining Room during Dinner; Business Casual in all other areas. Jeans, Jean Jackets, Denim Skirts, Denim Shirts (all colors) and all other denim clothes are not permitted. Beachwear, flip-flops (no open-toed shoes for men), cargo pants, cargo shorts, sneakers, t-shirts, sweat pants and sweatshirts are also not permitted. Dress shorts are permitted in casual attire areas during Summer months. Children should be dressed appropriately per the Club's dress code.

Cell Phone Reminder: Please turn Cell Phones Off or to vibrating Ring when entering the Club. Please refrain from making or receiving calls in Dining and Bar Areas.

Thank you for your cooperation!

FIRST FRIDAY HAPPY HOUR

Friday, January 6th
Friday, February 3rd
5:00-7:00 p.m.

½-price well and call drinks, ½-price draft beers,
½-price house wines and Chef John's famous
complimentary hors d'oeuvres. No RSVP Necessary



CHOCOLATE LOVERS' GOURMET NIGHT

Saturday, February 11th, 2012
Dinner Begins at 6:45 p.m. Sharp!

\$89 per person includes all food & wines
Please Note: In order to accommodate the most members possible,
Group Seating will be used for this event
Reservations Required – Please Call 455-1328

First Course

Roasted Parsnip Puree

sweet pea chocolate flan, shredded lobster & black
truffle, cocoa-citrus salt puff pastry stick

Wine: Tiziano Pinot Grigio 2009, Italy

Second Course

Pistachio-Crusted Brace of Quail

toasted chocolate zucchini bread, cassis blackberry
conserve, bitter chocolate oil drizzle

Wine: Louis Latour Domaine de Valmoissine Pinot Noir
2008, France

Third Course

Composed California Baby Greens

pineapple crisp, pancetta, chocolate-dipped
cocoa cardona cheese, seville orange vinaigrette

Wine: Coopers Creek Sauvignon Blanc 2009, New Zealand

Fourth Course

Chili & Cinnamon Roasted Filet Mignon

creamy coconut & himalayan red rice, vabilla bean-roasted
mélange of baby vegetables, godiva reduction, licorice hollandaise

Wines: Les Verrières Clos des Soutyères 2006, France
Joel Gott "6" Cabernet Sauvignon 2006, Napa

Fifth Course

Chocolate Croissant Bread Pudding

specky vanilla ice cream, stewed bananas in caramel sauce

Wine: Casabella HJ Frizzante Red 2007, Italy



Erie Club Annual Meeting

Monday, January 23, 2012

Meeting 5:00 p.m. • Reception in Pub 5:45 p.m.

The Board of Directors and Committee Chairs will present a recap of
2011 and give a preview of things to come in 2012. We will also elect
four candidates to the Board and three members to the Nominating
Committee. A reception will follow in the Pub and Lounge.

Complimentary Hors d'oeuvres and the first beverage
for all meeting attendees is on us!

All New Members from 2011 are encouraged to attend.

JANUARY

Kim Crawford
Sauvignon Blanc
2008.

New Zealand

aromas & flavors of
tropical fruits with
a zesty finish



Acacia
Red Blend
2007, Sonoma

well-balanced
flavors of plum,
raspberry,
blackberry & vanilla



FEBRUARY

Madison Ridge
Chardonnay
2007, Australia

golden straw color,
ripe peach & melon
flavors



PKNT Pinot Noir
2008, Chile

notes of cherry,
plum & strawberry



WINES OF THE MONTH

PRESIDENT'S COLUMN



As I approach the end of my term as
President, I want to thank everyone
who made my job smooth and fulfilling
over the past two years. In particular,
I want to recognize General Manager

Jeff Lawson who anticipates and heads off or solves most
problems. The occasional situations that have exceeded Jeff's best
vigilance, oversight and job description are referred to the Board of
Directors, which has been able to resolve them to almost everyone's
satisfaction. Next, we are all indebted to Chef John Panarello, whose
knowledge and delivery of the finest cuisine in this region at reasonable
cost have made membership in the Erie Club a prerequisite of success.
Then, there are the members of the Board of Directors and its Committees
who ensure that the strategic mission of the Club is kept in sight and
appropriately implemented. A brief review follows of each Committee
and its functions.

The House Committee, headed by Vice President Mark Raimy, oversees
all personnel matters and operation of the Club. In 2011 the House
Committee had to unexpectedly replace a broken sewer line that runs

continued on following page

BEER OF THE MONTH

JANUARY

Victory Brewing
Hop Devil IPA

Downingtown,
Pennsylvania

aromatic
American
hops and
German
malts with
a smooth
finish



FEBRUARY

Lion Stout
Sri Lanka

bottle-
conditioned
utilizing
English
yeasts and
Czech-
Danish malts



ERIE CLUB STAFF

Jeff Lawson, CCM
General Manager

Bogie Romanek
Controller

Amy Gollmer
Controller's Assistant

John Panarello
Executive Chef

Stephen Brown
Sous Chef

Brian Huddleson
Sous Chef

Jackie Palotas
Service Manager

Shane LaGrandeur
Service Manager

Michele Horneman
Banquet & Catering
Manager

Mark Inscho
Beverage Manager



Erie Club News

524 Peach Street
Erie, PA 16501-1104

Tel: (814) 455-1328
Fax: (814) 454-3948

RETURN SERVICE REQUESTED



Did You Know:

The Club offers Wireless Internet Access throughout the facility?



The Mission of the Erie Club is to provide its members and their guests with excellence in fine dining and facilities of the highest quality in the renovated Charles Manning Reed Mansion. All renovations will be historically and architecturally correct as well as fiscally justified.



Email
info@erieclub.com

Website
www.erieclub.com

CLUB SERVICE HOURS

LUNCH
Monday - Friday
11:30am to 2pm

DINNER
Monday - Thursday
6 to 9pm

Friday - Saturday
6 to 10pm

BAR SERVICE

Monday - Thursday
11:30am to 11pm

Friday
11:30am to 12am

Saturday
6pm to 12am

HAPPY HOUR
Friday
5 to 7pm

president's message. continued from previous page

under the Courtyard from the main building to Peach Street, at a cost of \$28,000. This was done during the summer shutdown, with hardly an interruption to Courtyard activities. The House Committee also approved the restoration of the two antique chandeliers in the main dining room and in the Rotunda. This work was performed by a firm in Middleboro, Massachusetts, which appraised the dining room chandelier at \$65,000 and the Rotunda chandelier at \$90,000. Both were made in Philadelphia and date from the 1870's. Be sure to observe them closely the next time you are in the Club. They positively glow and sparkle with their new gilding and crystals, not to mention the updated electrical wiring that is unseen but critically necessary.

The Finance Committee, headed by Treasurer Michael Lubowicki, oversees the finances and expenses of the Club. Under Mike's leadership the Club retired its mortgage in December of 2010. The Club presently has no debt, though there is a bank line of credit to draw upon for temporary needs, if they arise. The mortgage was taken out in 1999 to finance the new Pub, which has been successful beyond all expectations. All other maintenance and improvements to the Club, including \$500,000 for new kitchen facilities, have been financed out of cash flow. The Finance Committee approves the capital budget each year, based on recommendations from the House Committee.

The Admissions Committee, headed by Secretary Frank Victor – suffice it to say that this Committee has recruited more than enough new members to

replace those who have died, resigned or moved out of town, to bring our total membership to 904 at this writing, very close to our all-time high.

The Entertainment Committee, headed by Board Member Mary Beth Wilcher, organizes the many social events the Club sponsors each year, including the Members' Holiday Luncheon, the Gourmet Dinners, the monthly luncheon speaker series, the Hollywood Gala in February, and the ever-popular First Friday Happy Hours.

The Preservation Committee, headed by Board Member Jeff Kidder, assures the architectural correctness of any change to the 1848 Greek Revival General Reed Mansion which is our home. Jeff, a professional architect and Past President, continues to provide invaluable advice on the solicitation/evaluation of bids and scope of work required for the many construction projects that are periodically necessary to keep up this old house.

The Long Range Planning Committee, headed by Board Member Bruce Dunton, is primarily concerned with the long-range physical needs of "this old house". This requires an inventory of all of our facilities and equipment, which is updated periodically, with timelines of when they need to be repaired or replaced, for purposes of strategic planning.

Finally, thanks to all of you for being members, and patronizing our elegant facility, which undisputedly provides the finest dining available within 100 miles, and is incidentally a distinguished, tax-paying landmark in downtown Erie.

John B. Enders, President

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