

**Beer of the Month:**  
*July*



**Saranac Lager & Lemonade Summer Brew**  
made with lemonade, light color, lemon flavor with beer feel & finish

**Beer of the Month:**  
*August*



**Hoegaarden Witbier**  
Belgian white ale with citrus notes, crisp, light body, a refreshing summer beer

**Wines of the Month:**  
*July*

**Omaka Springs Sauvignon Blanc 2004, New Zealand**  
herbaceous, crisp, rich tropical flavors



**Barnard Griffin Cabernet Sauvignon 2006, Washington**  
vanilla, chocolate & mocha flavors. San Diego Wine Competition Gold Medal Winner

**Wines of the Month:**  
*August*

**Hangtime Chardonnay 2007 California Central Coast**  
rich fruit flavor, crisp acidity



**14 Hands Cabernet Sauvignon 2005, Washington**  
cherry & currant flavors, hints of spice, round tannins

**ERIE CLUB**  
**EXPANDED WINE-BY-THE-GLASS SELECTIONS\***

**WHITE WINES:**

- |                                  |                        |
|----------------------------------|------------------------|
| Camelot Sauvignon Blanc          | Campanile Pinot Grigio |
| J. Lohr Chardonnay               | Carl Graff Riesling    |
| White Wine of the Month*         | Sterling Chardonnay    |
| Pine Ridge Chenin Blanc/Viognier | Chateau de Sancerre    |
| Flora Springs Chardonnay         | Stag's Leap Chardonnay |

**RED WINES:**

- |                                   |                                |
|-----------------------------------|--------------------------------|
| Yellow Tail Merlot                | Yellow Tail Shiraz             |
| B.V. Pinot Noir                   | Rosenblum Cellars Zinfandel    |
| Red Wine of the Month*            | Alamos Malbec                  |
| Avalon Cabernet Sauvignon         | Silver Palm Cabernet Sauvignon |
| Freemark Abbey Cabernet Sauvignon | Franciscan Cabernet Sauvignon  |

**CHAMPAGNES:**

- |   |                                |
|---|--------------------------------|
| Freixenet Cordon Negro ( <i>glass</i> ) |                                |
| Poema Cava Brut ( <i>glass</i> )        |                                |
| Korbel Brut ( <i>split</i> )            | Great Western ( <i>split</i> ) |

\*Visit the Club and Also See Our New Wine List!!

\*wines by the glass subject to change

*Erie Club News*

524 Peach Street  
Erie, PA 16501-1104

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

**Return Service Requested**

**Erie Club Mission:**

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.



**CLUB SERVICE HOURS**

**LUNCH**  
Mon - Fri: 11:30am to 2pm

**DINNER**  
Mon - Thurs: 6 to 9pm  
Fri - Sat: 6 to 10pm

**BAR SERVICE**  
Mon - Thurs: 11:30am to 11pm  
Friday: 11:30am to 12am  
Saturday: 6pm to 12am

**HAPPY HOUR**

Friday: 5 - 7pm  
E-mail: [info@erieclub.com](mailto:info@erieclub.com)  
Website: [www.erieclub.com](http://www.erieclub.com)

**Upcoming Club Events:**

- First Friday Happy Hour  
Friday, September 4th  
*Golf Outing*
- Friday, September 11th  
*Gourmet Night*
- Saturday, September 19th  
*First Friday Happy Hour*  
Friday, October 2nd  
*He Said Beer, She Said Wine*  
*Gourmet Night*
- Saturday, October 17th

**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.  
*Thank you for your cooperation!*

**Dress Code Reminder:**

*Please Remember...* Jeans and other denim clothing are not permitted in the Club! *Thank you for your cooperation!*

*Erie Club News*



*July ♦ August*  
*2009*  
*Incorporated 1882*



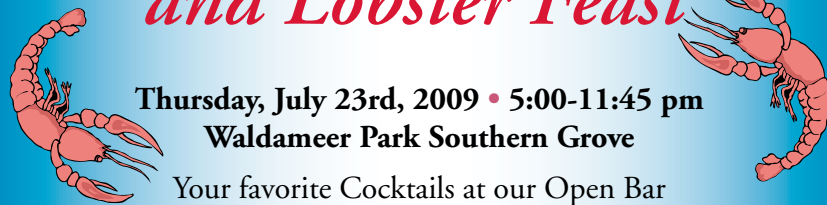
### Board of Directors

- D. Jeff Kidder  
*President*
- Frank B. Victor  
*Secretary*
- Michael J. Lubowicki  
*Treasurer*
- David Thornton  
*Entertainment Chair*
- George J. Duscakas, Jr.  
David P. Snell  
John B. Enders  
Amy Cuzzola-Kern  
Michelle M. Robertson  
David A. Chrzanowski  
Lisa S. Presta  
Bruce G. Dunton
- Erie Club Staff**
- Jeff Lawson, CCM  
*General Manager*
- Bogie Romanek  
*Controller*
- John Panarello  
*Executive Chef*
- Michael Cerric  
*Sous Chef*
- David Dubowski  
*Sous Chef*
- Dawn Brown  
*Banquet/Catering Manager*
- Shane LaGrandeur  
*Service Manager*
- Jackie Palotas  
*Service Manager*
- Katrina Morris  
*Beverage Manager*

### Welcome New Members

- Melissa & Charles Romero
- Ryan Bizzarro
- Eric & Gail Root
- Mrs. Orlando Salata

## Erie Club Annual Golf Tournament and Lobster Feast



Thursday, July 23rd, 2009 • 5:00-11:45 pm  
Waldameer Park Southern Grove

Your favorite Cocktails at our Open Bar

Hors D'Oeuvres to include:  
Oysters & Clams on the Half-Shell • BBQ Ribs  
Buffalo Wings • Steamed Clams

Steamed Whole Maine Lobster or N.Y. Strip Steak Dinner Buffet

Please make reservations by returning the reservation card recently mailed with the Annual Picnic Letter.

### Important Reminders:

- Reserve Early! Reservations will be limited to 1,700 people and we anticipate a sellout!
- All tickets must be distributed in advance and may not be left at the gate.
- No one will be admitted without a ticket and no one will be permitted into the event to retrieve tickets from a member.
- Tickets must be presented at the dinner buffet to receive a lobster or steak.
- The Club is not responsible for tickets lost in the mail. We strongly recommend picking up tickets in person at the Club.
- Unused tickets may not be returned after the picnic for a refund. The deadline for cancellations is Friday, July 17th.

## Annual Golf Tournament at Overlake Golf Course

Thursday, July 23rd, 2009 • Tee Times 10:30 am – 12:15 pm  
Overlake Golf Course

Please call Bogie in the Club Office to schedule a Tee Time

Price: \$50 per person (*paid directly to Overlake*) includes prizes, beverages and snacks

(Please note: \$15 per person is reserved for refreshments – additional may be purchased if the allotted supply runs out)

## First Friday Happy Hour

Friday, July 3rd and Friday, August 7th  
5:00 – 7:00 p.m.

Special Complimentary Hors D'Oeuvres by Chef John  
½ Price Draft Beer, House Wine, Well & Call Drinks  
Guests Welcome – No RSVP Necessary

## VODKA & GIN TASTING HAPPY HOUR

Friday, July 10th 2009

5:00-7:00 p.m. in the Pub and Courtyard

Guests Welcome – No RSVPs Necessary  
Complimentary Summer Hors D'Oeuvres by Chef John

Drink Specials plus a variety of  
Premium Vodkas and Gins for Sampling

## Summer BBQ & Bocce Night

Saturday, August 8th 2009

6:00 p.m. Pub, Courtyard and Grounds  
\$29.95 per person • Cocktails a la carte  
Reservations Required – Please Call 455-1328

*A celebration of all things Summer with Drink Specials, BBQ Grillin' in the Courtyard and Bocce on the lawn!*

Pan-Fried Beef & Arborio Rice Porpettes  
Stuffed Eggplant • Artichokes Romano  
Mini Zucchini Fritters • Grilled Balsamic Vegetables  
Boconccini Mozzarella, Cherry Tomato & Arugula Salad  
Chilled Basil Pesto Shrimp • Grilled Swordfish Kabobs  
Grilled Flank Steak • Fresh Fruit Salad • Tiramisu Parfaits

## HAVANA NIGHT

Friday, August 21st 2009 in the Courtyard and Pub  
5:30 pm Cocktails and Hors D'Oeuvres  
7:00 pm Dinner Buffet

\$29.95 per person • Cocktails a la carte

Cuban-Style Food by Chef John  
Mojitos, Daiquiris and Cuba Libres

Feature Cigars Available  
Entertainment by Mambo

Reservations Required • Call 455-1328



## Erie Club Golf Outing

Friday, September 11th 2009  
Lawrence Park Golf Club

- 4-Person Scramble with prizes for winner & runner-up teams
- Lunch and beverages provided at the course
- After-Party in the Erie Club Courtyard with cocktails and "End-of-Summer" dinner fare from the Outdoor Grill
- Individual golfers and foursomes welcome
- Reservations limited to the first 32 golfers
- Tee times 11:44 am – 12:40 pm
- \$125 per person includes greens fees, cart, food, tax and gratuity

Please call Jeff Lawson  
at 455-1328 to reserve a spot.

### The Erie Club

### Lunch Speaker Series

Join Us on the Last Thursday of Each Month at 12:00 Noon for Lunch & Guest Speakers covering a variety of current Topics of Interest for Erie Club Members

\$10.95 per person includes buffet lunch, beverage, gratuity & tax  
RSVPs Appreciated (call 455-1328) – Walk-Ins Welcome

### Scheduled Speakers:

Thursday, July 30th:

Mr. Larry Dombrowski; Chief County Detective and Supervisor of Erie County High Tech Crime Unit

*"Thwarting Cyber Criminals and Hackers: How to Stay Safe on the Internet"*

Thursday, August 27th:

Mr. Jeff Kidder of Kidder-Wachter Architects  
*"Erie Club Historical Presentation"*

## CHEF'S COLUMN & RECIPE

Most Club members perceive that city clubs (*such as the Erie Club*) are very slow business-wise in the Summer. After spending two Summer seasons at our Club, I can certainly say that is not the case here! Between the many Club Functions & Summer weddings and other banquets, the Erie Club is a very busy place during the Summer months. Hopefully, everyone has had a chance to enjoy the Courtyard for lunch or dinner; if not, you still have time (*we certainly deserve it, after the cool Spring!*) In the spirit of Summer, please enjoy the following recipe:



### Summer Sweet Corn Bisque

- 8 cups – fresh sweet corn
- ¼ cup – chopped onions
- ¼ cup – chopped leeks
- ¼ cup – chopped celery
- 4 bay leaves
- 1 clove – chopped garlic
- 2 shallots – chopped
- ¼ cup – flour
- ½ cup – heavy cream
- 64 oz. – chicken stock
- ¼ cup – olive oil
- ¼ tbs. white peppercorns
- 1 roasted red pepper – small diced
- pinch nutmeg, salt & pepper to taste

Roast the corn and reserve 2 cups. In a soup pot, add olive oil, onions, celery, leeks, bay leaves, garlic, shallots and white peppercorns. Cook until transparent. Add flour and cook for 5 minutes (do not allow to brown). Whisk in chicken stock and bring to a boil. Add 6 cups of corn and cook for 45 minutes over low heat, stirring often. Remove from heat and puree in high speed food blender, then return to pot over low heat. Add nutmeg, salt, pepper, heavy cream, roasted red pepper and remainder of corn. Simmer and serve (may also be served chilled).