

HARVARD CLUB (from Scrapbooks in computer)

\$2.00. "...at the new Harvard Club..."

(Notice for Fellows meeting and dinner, November 20, 1913. BookX p42 item47)

"The desirability of starting a Club Library, of both books and maps was discussed, and also the Hand Book was given further consideration.

The Fellows approved of the plans to start such a collection of books and maps and voted that these be deposited in the Library of the Harvard Club of Boston, with the understanding that they were so placed with the privilege of withdrawal. It was to be understood however, that the probability of such withdrawal was remote and that without doubt they would remain for many years at the service of the members of the Harvard Club of Boston. It was further voted that a book-plate for the Harvard Travellers Club be prepared to consist of the Club seal with the statement "Deposited in the Library of the Harvard Club of Boston, and that each volume have this book plate inserted, and each map to be marked with a suitable stamp showing it to be the property of the Harvard Travellers Club.

It was further voted that a printed notice be sent out to all members of the Club, asking for contributions of books of travel and of maps, or of money with which such could [be] purchased. ...

(Minutes of the Fellows Meeting, 20 November 1914. BookX p53 item56)

"Dinners were held before the first four meetings this year. At that time the Harvard Club notified your Secretary that they were raising the price of the dinner from \$1.75 to \$2.00. In view of the fact that the attendance at these dinners had been falling off your Secretary felt that with an additional raise in price there was not sufficient interest in the membership to warrant having the dinners until some arrangement could be made with the Harvard Club or some other place to provide a more reasonable dinner. Last year we averaged an attendance of nearly 30 at the dinners, the January dinner having an attendance of 40. In October of this year we started out at 30, but the attendance had dropped to 18 in January at the time that they were discontinued. It is hoped that some way will be found of having a simple buffet dinner with a cocktail that will cost not over \$1.50. If this can be done the experiment will be tried to see how much interest the membership takes, and consequently how many members attend. The Secretary would welcome any suggestions."

(Report of the Secretary Treasurer May 1, 1937. Min1 p54 item62)

"The Secretary reported his negotiations with the Harvard Club and his conference with Mr. Taft relative to the same. After full discussion it was voted to leave the matter in the hands of the Secretary for further negotiation, but it was reported as the consensus of opinion of the Council that the cost of dinners must be reduced to \$1.50 or less, and the cost of the suppers be retained at 50 cents, without extra charge for the room."

(Minutes of Council Meeting, 3 May 1937. Min1 p51 item60)

"There was much discussion of a suitable meeting place for next season and it seemed to be the consensus of opinion that we should continue meetings in the Harvard Club if a reasonable rate can be obtained; but if there is a saving of \$10.00 or more per meeting, we should move either to the St. Botolph or the Tavern Club."

(Minutes of Council Meeting, 28 June 1937. Min1 p56 item63)

"...it was voted that we continue our meetings at the Harvard Club, charging the members the same price of \$3.00 until further notice."

(Minutes of Council meeting, 5 October 1948. Min1 p138 item158)

"The Harvard Club has presented to us four changes which they wish to make for our 1956-1957 season, and it was decided that we talk the matter over with Harvard Club and make arrangements as agreeable as possible for both parties concerned. The four points are --

1) They wish to increase the price of our dinners from the present \$3.50 to a figure between \$3.60 and \$4.00.

2) They no longer wish to handle our advance reservations and telephone calls.

3) They no longer wish to collect the dinner charge during the dinner.

4) They no longer wish to reset the room after dinner taking out the tables and lining up the chairs."

(Minutes of Council meeting, 15 May 1956. Min1 p216 item268)

"To contribute \$100 to Boston Harvard Club to help defray the cost of renovating and redecorating the Aesculapian Room."

(Minutes of Council meeting, 15 October 1963. Min2 p57 item58)

"Due to rising costs at the Harvard Club, it was voted to raise the charge for dinners from the present \$5.00 per person to \$6.00 per person.

The Secretary...was asked to investigate possible costs if meetings were held at Browne & Nichols School, in Cambridge, or at the Boston Museum of Science... He had previously investigated prices at Holiday Inn, Cambridge Street, Boston, and at Marriott's Motor Hotel in Newton. Both were more expensive than the Harvard Club."

(Minutes of Council meeting, 7 October 1969. Min3 p4 item4)

"After discussing the possibility of using other locations for the meetings of the Harvard Travellers Club, specifically Academy of Sciences, Brookline; Browne & Nichols School, Cambridge; Museum of Science, Boston; Marriott's Hotel, Newton; Holiday Inn, Boston, the majority of the Council were of the opinion that our meetings had best be continued at the Harvard Club, but we are to keep an open mind, in the future, about others locations which might be less expensive."

(Minutes of Council meeting, 4 November 1969. Min3 p7 item7)

"Concerning dinner costs, the Secretary reported that a buffet at The Harvard Club would be more expensive than regular dinners, but that costs for the latter could be reduced if the following courses were omitted: appetizer (50-75¢), salad or vegetable (75¢), dessert (90¢). Note was taken of Dr, John B. Stanbury's suggestion that the Club look into the possibility of holding meetings at The Country Club in Brookline, the general feeling being that the option was not feasible logistically for many members. Brief consideration was also given to the MIT Faculty Club and St. Botolph's Restaurant as possible sites. Another option given serious consideration was to raise all dues by \$5 and to subsidize dinners by \$1, at least. ... In the meantime, it was agreed to charge members attending dinner only \$10 (\$6 for students) for the December and January meetings."

(Minutes of Council meeting, 8 November 1977. Min 3 p232 item219)

"The Council agreed to hold one meeting next year at the St. Botolph Club and decided upon October with the possibility of a second meeting there in the spring if the experiment is popular with the membership. Also mentioned as a viable alternative to the Harvard Club was the MIT Faculty Club."

(Minutes of Council meeting, 24 April 1979. Min4 p19 item19)

Venue
Harvard Club

Boston, Mass., April 22nd, 1913. +

Herds

Theodore Lyman, Esq.,
c/o Jefferson Physical Laboratory,
Cambridge, Mass.

My dear Mr. Lyman:-

I beg to acknowledge receipt of yours of April 21st in reference to the Harvard Travellers Club, and am also in receipt of a letter from Dr. Smith today about the same matter.

At a meeting of the Executive Committee held recently it was the opinion of the Committee that if the Harvard Travellers Club desired its regular meetings could be held in the large private dining room on the second floor of the Harvard Club, as this room could be more conveniently used for the purpose of private meetings without cutting off the rest of the members of the Club from one of the principal rooms in general use. This room could be reserved for the Harvard Travellers Club by any member of the Harvard Club on any nights which might be desired which did not conflict with other engagements of the same room and by making the engagements far enough in advance I should think that the Harvard Travellers Club could be sure of any dates which they wanted.

I believe that it also would be perfectly feasible to hold any large meetings of the Club in the Harvard Hall, as on such nights arrangements can be made to serve the regular diners elsewhere.

The Executive Committee felt that the question of what should be put on the walls should be reserved entirely in the control of the House Committee and that the Club could not commit itself at the present time to any plan for putting up maps, charts or trophies upon the walls except in such manner as the House Committee might approve from time to time.

I hope that we can arrive at some arrangement which will be mutually satisfactory, as I believe that it is very desirable, both for the Harvard Club and the Harvard Travellers Club, to have your meetings held in the Boston Harvard Club House.

I am,

Very truly yours,

Chairman of the House Committee,
Boston Harvard Club.

HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

TELEPHONE BACK BAY 566

MANAGER'S OFFICE

February 10, 1914.

Prof. Theodore Lyman for the Travellers' Club
to the Harvard Club of Boston, Dr.

1914

Feb. 6,	To 57 dinners at \$2.50 per plate,		\$142.50
"	flowers,		6.00
"	2 boxes E. & E. Invincibles,		5.26
"	wines as follows:		
1 pt.	Bollinger,	✓ (E. M. Parker) <i>Paid</i>	2.50
1 qt.	Pontac,	✓ (P. Thaxter)	.40
2	Scotch,	✓ (J. C. Phillips)	.30
1 pt.	Bollinger,	(W. L. Swift)	2.50
1	Scotch,	✓ (J. C. Rice)	.15
1 qt.	Comet,	✓ (E. P. Richardson)	2.50
1	stein beer,	✓ (R. P. Blake)	.
1	Budweiser,	"	.30
1	Chambertin,	✓ (E. W. Forbes)	2.25
1 qt.	Bollinger,	✓ (Theo. Lyman)	4.75
2	Scotch,	✓ (J. W. Worthington) <i>Paid</i>	.30
1 qt.	Chat. Roths,	✓ (S. W. Harrt) <i>Paid</i>	3.00
1 pt.	Pontac,	✓ (N. B. Robbins) (?) <i>Paid</i>	.40 - <i>Palfrey</i>
1 qt.	Haut Saut,	✓ (W. C. Chase)	1.75
1 qt.	Club Claret,	✓ (C. W. Townsend)	.35
4	stingers,	✓ (W. B. Robbins) (?) <i>Palfrey</i>	.80
1 qt.	P. Canet,	✓ (G. L. Lincoln)	1.50
1	Scotch,	✓ (J. H. Carrington) (?) <i>Cummins</i>	.15
1	beer,	✓ "	.15
1	Scotch,	✓ "	.
1	Sarsaparilla,	✓ "	.30 -
2	Scotch,	✓ (J. C. Phillips)	.30
1 qt.	Chat. Yquem,	✓ (T. Barbour)	2.40
			<u>180.81</u>

HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

TELEPHONE BACK BAY 566

MANAGER'S OFFICE

February 13, 1914.

Mr. Harold Orendorff,
Old Colony Trust Co.,
Boston, Mass.

Dear Sir:

At the request of Prof. Theodore Lyman of the Travellers' Club I am sending you herewith a statement of the indebtedness of your club for the dinner at the Harvard Club February 6. Prof. Lyman informs me that you will send us a check for this amount.

You will note that opposite the orders for wine I have put the names of the men ordering them so that you can charge each item to the individual responsible for it.

Trusting this bill will be satisfactory,
I remain

Yours very truly

Thos. P. Jones

Manager.

per Grant

AJG-D

HARVARD CLUB OF BOSTON
374 COMMONWEALTH AVENUE
TELEPHONE BACK BAY 566
MANAGER'S OFFICE

March 14, 1914.

Mr. S. P. Fay,
53 State Street,
Boston, Mass.

Dear Sir:

I am sending you herewith bill for the
Travellers Club supper at the Harvard Club last
night. Kindly send a check for same as soon as
possible and greatly oblige.

Convenient

Yours very truly,

Alec J. Grant

AJG-D

*P.S. The date you mentioned will
be quite early enough for this, and I will
see that your A/c. is credited at once on
receipt.*

[Note as to the October meeting]

The speaker described most interestingly his experiences on an expedition (the primary purpose of which was to secure collections of animals) from the head of the Gulf of Suez down the western shore of the Peninsula of Sinai and up the eastern shore to the head of the Gulf of Akabah, whence the route led northwards through the Dead Sea valley and the surrounding country, to Jerusalem. The rugged scenery of the region was well illustrated by the slides shown, and some particularly fine views of the old monastic remains along the western shores of the peninsula were also given. In the course of the expedition collections of much value were secured, and interesting specimens from the series secured were shown at the end of the talk.

HARVARD CLUB OF BOSTON
374 COMMONWEALTH AVENUE
F. S. MEAD, TREASURER

November 20, 1914.

Professor Theodore Lyman,
Brookline, Mass.

Dear Sir,-

In accordance with your request, we are sending you itemized bill for the Travelers' Club Dinner, which you requested.

The following are the items in detail:

Room, - - - - -	\$10.00
Crackers and cheese, - - - - -	3.00
5 Pitchers Beer, - - - - -	<u>3.75</u>
Total,	<u><u>\$16.75</u></u>

Yours very truly,

F. S. Mead, Treasurer,

per *C. L. K.*

CLK-W.



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

MANAGER'S OFFICE

File *Harvard Travellers*

October 23, 1930

Mr. George A. Lyon,
P. O. Box 2287,
Boston, Mass.

Dear Mr. Lyon:

In reply to your letter of October 22nd, we have made reservations for the Harvard Travellers Club for the Aesculapian Room as outlined in my letter of June 5th. The first reservation made is for next Tuesday, October 28th.

We will provide the usual refreshments after the lecture without further instructions from you.

If there are any other special arrangements, will you kindly let me know about them.

Very truly yours,

David E. Severance
ASSISTANT MANAGER.

HES*KG



103

HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

MANAGER'S OFFICE

January 9, 1931

Mr. George A. Lyon,
P. O. Bos 2287
Boston, Mass.

Dear Mr. Lyon:

Confirming your telephone conversation of today, I am pleased to submit the following information:

The dinner given on January 28, 1930, there were eighteen dinners served, at a charge of 3.75 per person. This charge covered the following menu:

Assorted Canape
--
Grapefruit, New York Style
--
English Mock Turtle Soup
--
Fried White Bait, Oyster Crabs
Brown Bread Sandwiches,
Sliced Cucumbers
--
Roast Duckling, Apple Sauce
New Peas
Candied Sweet Potatoes
--
Vanilla Ice Cream,
Fresh Strawberry Sauce
Petits Fours
--
Demi Tasse
--

On May 16th, there were forty-six dinners served at 2.50 each, the menu at that time, consisting of:



HARVARD CLUB OF BOSTON
374 COMMONWEALTH AVENUE

MANAGER'S OFFICE

Mr. G. A. Lyon

January 9, 1931

- (3) Oysters on Half Shell ✓
-
- Essence of Celery
-
- Roast Ribs of Beef au Jus
- Potato Anna
- Broccoli Hollandaise
-
- Watercress and Tomato Salad ✓
- Crackers and Cheese
-
- Vanilla Ice Cream ✓
- Chocolate Sauce ✓
- Cake
-
- Coffee ✓
-

Will you kindly let us know whether you intend to use the Aesculapian Room for the dinner or whether it will be necessary to serve the dinner in some other room.

Very truly yours,

Harold Severance
ASSISTANT MANAGER.

HES*KG

Oysters 1/2 shell
Petite marmade. Honey IV
Bread chicken mushroom sauce
Watercress tomato salad
crackers cheese
Vanilla ice cream
Chocolate sauce
coffee



No 3

HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

MANAGER'S OFFICE

Mr. G. A. Lyon,

January 9, 1931

Fruit Cocktail
--
Onion Soup a la Francaise
--
Braised Tenderloin Jardiniere
Asparagus
Potato Parisienne
--
Vanilla Ice Cream
Fresh Strawberry Sauce
Cake
--
Demi Tasse
--

For the price per person suggested by you, i.e. 2.75, we are pleased to submit the following menus:

- | | |
|------------------------------|------------------------------|
| (1) Oysters Mignonette | (2) Grapefruit Cocktail |
| -- | -- |
| Petite Marmite, Henry IV ✓ | Consomme Suisse |
| -- | -- |
| Breast of Chicken ✓ | Scallops Newburg en Coquille |
| Mushroom Sauce | -- |
| New Peas | Raost Rack of Lamb, |
| Potato Parisienne | New String Beans |
| -- | Potato Lorette |
| Spring Garden Salad | -- |
| Assorted Cheese and Crackers | Pear Melba |
| -- | Cake |
| Bombe Melba | -- |
| Cake | Demi Tasse |
| -- | -- |
| Coffee | |

Jan. 22, 1931.

Mr. Harold E. Severance
Harvard Club of Boston
374 Commonwealth Avenue
Boston, Massachusetts.

Dear Mr. Severance:

Up to last night we had twenty acceptances for the dinner on Tuesday night. I think the probability is that we may have thirty to forty. The time has been set for 6:30. I will come up next Monday and talk over with you the form of the table. I think we shall want the Aesculapian Room. I have gone over the menus of your letter of Jan. 9th and have made up a menu combined from the three that you offered as follows:

Oysters on the half shell

--

Petite Marmite, Henry IV

--

Breast of Chicken

Mushroom Sauce

New Peas

Potato Parisienne

--

Watercress and tomato salad

--

Crackers and cheese

--

Vanilla Ice Cream with chocolate sauce

--

Coffee

This makes six courses, two taken from your No. 1 set-up and the other four from the No. 3. Will you provide this for the amount you previously quoted, namely, \$2.75? Please let me know.

I hope you have not forgotten to take care the chandeliers for that night.

Very truly yours,

George A. Lyon, Secretary.

GAL-KAC

H.T. Club #3



HARVARD CLUB OF BOSTON
374 COMMONWEALTH AVENUE

TREASURER'S OFFICE

January 31, 1931

George A. Lyon, Secretary,
Harvard Travellers Club,
P. O. Box 2287,
Boston, Massachusetts.

Dear Mr. Lyon:

Thanks for your letter of January 30th addressed to Mr. Severance, enclosing check for \$141.35 in payment of the two bills which we are returning receipted to the address given. Mr. Severance has turned the letter over to this office for reply.

In answer to your question regarding the Harvard Travellers Club dinners being charged to the special account of Dr. Strong, this is done for the reason that the Club must hold some member responsible for charges incurred, although Dr. Strong is never troubled in any way in regard to the dinners. This is simply a matter of form, charging them to his special account.

During Mr. Wigglesworth's term as Treasurer of the Club, his special account was always charged with these dinners. I will, however, take this matter up with Mr. Thomson, the Treasurer, when he returns to the office and see if your suggestion can be carried out, that is, of having an account on our ledger for the Harvard Travellers Club.

Yours very truly,

E. O. White
Agent for the Treasurer.

EBW:H



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

MANAGER'S OFFICE

H.T.C. #3

February 3, 1931

Mr. George A. Lyon,
P. O. Box 2287,
Boston, Mass.

Dear Mr. Lyon:

In searching through one of the closets the other day, we came across a large map which was framed and lacquered, about $3\frac{1}{2}$ x4 ft. in size. It is a map of the world and shows the travels made by members of the Harvard Travellers' Club. Of course we will keep this for you indefinitely. I am writing merely because I thought you might be interested in knowing of its presence here.

Very truly yours,

Harold Leverance
ASSISTANT MANAGER.

HES*KG



Min 3!

HARVARD CLUB OF BOSTON
374 COMMONWEALTH AVENUE

#2

TREASURER'S OFFICE

File H.T.C.

February 4, 1931.

George A. Lyon, Esq.,
P. O. Box 2287,
Boston, Massachusetts.

Dear George,

Your letter of January 30th to Mr. Severance has been referred to me. I think it is very natural for you to have written as you did and I am glad that you wrote.

I rise to state that the Harvard Travellers Club is so highly regarded by the Harvard Club of Boston that the Treasurer and Manager, Mr. Jones, and "all hands and the cook" will do about anything that the Harvard Travellers Club wants them to do. We will stretch our consciences and stretch the By-Laws, if necessary.

If and when you should get a chance to talk to Mr. White of the Treasurer's Office by telephone or in person no doubt you can arrive at some arrangement that will be satisfactory to you.

As far as the money responsibility goes, no one here will do any worrying. If it could be conveniently arranged that the meetings take the usual form whereby some member of the Club is sponsor for the meeting, I think it would be well for the sake of precedent and all that; but in any case we will endeavor to follow all your wishes.

Sincerely yours,

P. W. Thomson
P. W. Thomson,
Treasurer.

PWT:H

Since writing the above I saw you and we'll follow your wishes PWT



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

MANAGERS OFFICE

File # 3

May 4, 1931

Mr. G. A. Lyon,
P. O. Box 2287,
Boston, Mass.

Dear Mr. Lyon:

We are pleased to submit the following menus for the Harvard Travellers' Dinner to be given on Friday, May 15th.

(1) Price \$2.75

Fresh Fruit Cocktail

--
Onion Soup a la Francaise

--
Braised Tenderloin of Beef, Financiere

New String Beans
Potato au Gratin

--
Spring Garden Salad

--
Vanilla Ice Cream
Petits Fours

--
Demi Tasse
--

(2) Price \$2.75

Grapefruit, New York

--
Cream of Asparagus

--
Sea Food Newburg en Coquille

--
Roast Rack of Lamb
Hot Mint Sauce
Broccoli Hollandaise
Potato Lorettes

Frozen Pudding,
Petits Fours

--
Demi Tasse
--

Very truly yours,

Harold E. Severance
ASSISTANT MANAGER.

HES*KG



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

MANAGER'S OFFICE

*File H.T.C.
#2*

May 11, 1931

Mr. George A. Lyon,
P. O. Box 2287,
Boston, Mass.

Dear Mr. Lyon:

We have received your letter of May 9th. We are very sorry that the rules of the Harvard Club of Boston do not allow us to provide for a non-member as a guest without a personal notice from a member of the Club. If you will be kind enough to have Mr. Coolidge or some other member personally sponsor Mr. Granger as a guest, we will be very pleased to see that a room is ready for him on his arrival at three o'clock on May 15th.

Very truly yours,

Harold Leverance
ASSISTANT MANAGER.

HES*KG

Venues
- Harvard Club

Folder 10 (D)



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

MANAGER'S OFFICE

July 11, 1932

Mr. George A. Lyon,
P. O. Box 2287,
Boston, Mass.

Dear Mr. Lyon:

There are two medical groups who have made application for the Aesculapian Room for several of the evenings that the Harvard Travellers' Club wished to have reserved for them. These groups are the R. C. R. C. with Dr. Harvey P. Towle as sponsor, and the Obstetrical Society with Dr. J. J. Bristol as sponsor. However, we are pleased to inform you that we have made special arrangements to turn over the Library for your use on those particular evenings. As you probably know, the Library is a large airy room adjacent to the Aesculapian Room, and is sufficiently large to accommodate your group comfortably. As we have already stated in our previous letter, we shall be pleased to hold the Aesculapian Room for you in the event that there are any cancellations.

If the above arrangements prove satisfactory to you, the reservations for the dates mentioned in your former letter stand as follows:

Tuesday,	October 18,	1932	---Library
"	November 15,	1932	---Library
"	December 13,	1932	---Aesculapian Room
"	January 17,	1933	---Library
"	February 14,	1933	---Aesculapian Room
"	March 14,	1933	---Library
"	April 11,	1933	---Library
"	May 9,	1933	---Aesculapian Room

Very truly yours,

Thomas P. Jones
MANAGER.



MANAGER'S OFFICE

HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

September 30, 1933

Mr. Thomas D. Cabot, Secretary,
Harvard Travellers' Club,
940 Old South Building,
Boston, Massachusetts.

Dear Mr. Cabot:

We are pleased to reconfirm your reservation of the Library for the first fall meeting of the Harvard Travellers' Club on October 17th.

The charge for the Buffet Suppers, similar to those that were served last year, is \$1.50 per person. I am submitting sample menus. If these are not satisfactory, I will be pleased to submit others. Will you kindly let me know your choice of menu sometime before Monday, October 16th.

We will take care of the return cards the same as we did last year.

- (1) Consomme
-
- Mousse of Salmon
- Lobster Sauce
-
- Beef Steak and Kidney Pie
- Mashed Potato
- String Beans
-
- Ice Cream
- Cake
-
- Coffee
-

Mr. Thomas D. Cabot

September 30, 1933



- ✓ (2) Fruit Cocktail
-
- Creamed Oysters En Pattie
-
- Assorted Cold Meats
- Russian Salad
-
- Raspberry Sherbet
- Vanilla Ice Cream
- Cake
-
- Coffee
-

- (3) Grapefruit Cocktail
-
- Scallops Poulette
- New Peas
- Potato Parisienne
-
- Vanilla and Chocolate Ice Cream
- Cake
-
- Coffee
-

Very truly yours,

Harold Severance
 Assistant Manager.

HES*KG

940 Old South Building
Boston, Massachusetts
October 2, 1933

Mr. Harold E. Severance
Harvard Club of Boston
374 Commonwealth Avenue
Boston, Massachusetts

Dear Mr. Severance:

Confirming our telephone conversation of today we select menu No. 2 from your letter of September 30 for the buffet supper on October 17.

Please reserve for us the Aesculapian Room for November 28, and cancel the reservation for the Library on November 21.

Yours very sincerely,

D.

Thomas D. Cabot, Secretary
Harvard Travellers Club

TDC:MN



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

MANAGER'S OFFICE



March 27, 1954

Mr. Thomas D. Cabot,
940 Old South Bldg.,
Boston, Mass.

Dear Mr. Cabot:

Your observation is right in that the price of a bottle of Martini Cocktails has gone up from \$2.25 to \$2.50. I am afraid that this is a permanent price unless the Government reduces its very heavy tax on imported gins.

The Martini Cocktail which is served to you contains a blend of gin half of which is "Booth's Old Tom". The margin of profit is very small and does not nearly contribute its share in helping our overhead.

I hope that this answers your question. If there are any other questions, do not hesitate to call on me.

Very truly yours,

Harold Severance
Assistant Manager.

HES:KG

April 20, 1934

Mr. Harold E. Orendorff
41 Walden Street
Concord, Massachusetts

Dear Mr. Orendorff:

Please make checks to the Harvard Club for the enclosed bills; \$46.50 for the dinner, and \$27.00 for the supper after the meeting on April 17.

You will note that they charged for 54 suppers. The waiter told me he counted 38, but I really think 54 was nearer correct. It was impossible to make an accurate count, as the supper was served in the lounge, and I don't believe it worth while to dispute the bill.

Yours very sincerely,

J.

TDC:MN
ENC



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

MANAGERS' OFFICE



April 25, 1934

Mr. Thomas D. Cabot,
940 Old South Bldg.,
Boston, Mass.

Dear Mr. Cabot:

We are very happy to reserve the Aesculapian Room for the Annual Dinner of the Harvard Travellers' Club to be held on the evening of May the 8th. We have cancelled the previous reservation for the evening of May 15th.

Confirming your telephone conversation with the Managers' Office, we are reserving the Aesculapian Room for the following dates:

October 23, 1934
November 27, 1934
December 18, 1934
January 22, 1935
February 26, 1935
March 26, 1935
April 23, 1935
May 28, 1935

In accordance with your suggestion, we have cancelled the reservation previously made for October 16th, and November 20, 1934.

We are pleased to submit a few sample, \$2.00 menus. If you do not care for these, we will be pleased to send you others. I am also enclosing a wine card and drink list should you care to serve wines with your dinner.

Mr. Thomas D. Cabot

April 25, 1934

M E N U S

- (1) Cantaloupe Cocktail

 English Mock Turtle

 Braised Tenderloin, Financiere
 New Peas
 Potato Lorette

 Fresh Strawberry Ice Cream
 Petits Fours

 Demi Tasse

- (2) Fresh Fruit Cocktail

 Essence of Tomato

 Roast Chicken
 Creamed Spinach
 Potato au Gratin

 Vanilla Ice Cream
 Fresh Crushed Strawberries
 Cake

 Demi Tasse

- (3) Grapefruit, New York Style

 Cream of Mushrooms
 --
 Roast Spring Lamb,
 Currant Jelly

 New Lima Beans
 Potato Delmonico
 --
 Harvard Club Bombe
 Cake

 Demi Tasse

- (4) Half Iced Cantaloupe

 Petite Marmite, Henry IV

 Breast of Chicken a la Mead
 New String Beans
 Potato Croquette

 Chocolate Parfait
 Cake

 Demi Tasse
 --

Very truly yours,

Harold Leverance
Assistant Manager.

HES:KG

Venues
~~Head~~
Harvard Club

HARVARD CLUB OF BOSTON

374 Commonwealth Avenue

May 27, 1936

John K. Howard, Esq.,
82 Devonshire Street
Boston, Massachusetts.

My dear Mr. Howard:

The Harvard Club of Boston was very glad to be allowed to furnish the facilities for the dinner of the Harvard Travellers Club, which was given here on May 19th, and I am writing this to express to you our appreciation of the chance to serve you in connection with your Club activities. It is our desire to co-operate in every way possible and I trust that you found everything satisfactory on this occasion.

Yours very truly,

Seth T. Gano
Treasurer

STG:H



Vernon
Hester
Aesc
Harvard Club

82 Devonshire Street
Boston, Mass.
May 28, 1936

Mr. George A. Lyon
P. O. Box 2287
Boston, Massachusetts.

Dear George:

I am enclosing copy of a letter from Seth T. Gano, Treasurer of the Harvard Club, which is self-explanatory. Do you think that this creates an occasion for saying something to Gano about the Aesculapian Room and that it is as much our room as the Aesculapian's? Perhaps it is just as wise to say nothing, but if you think it is wise to say anything his letter seems to furnish an appropriate occasion by way of answer. He evidently does not realize that we have always met and had our dinners at the Harvard Club.

Sincerely yours,

John K. Howard, Secretary

JKH:R

82 Devonshire Street
Boston, Massachusetts.
March 11, 1937

Mr. William H. Nye
Chairman of the House Committee
Harvard Club of Boston
374 Commonwealth Avenue
Boston, Massachusetts.

Dear Mr. Nye:

This will acknowledge receipt of your letter of March 8, 1937 re the arrangements of the Harvard Club with the Harvard Travellers Club.

You must have either been misinformed, or must have misunderstood your informant, for the Harvard Travellers Club did not recently change from the regular dinner to a supper. It had always had the suppers and merely gave up the dinner because of the rise in price for the dinner requested by the Harvard Club. As long as I have been Treasurer we have had the same suppers and have been charged 50¢ for them. I think you will agree with me that no change should have been made until I was notified. It is my remembrance that we did not have dinners prior to about two and one-half years, possibly three years ago. I, of course, know nothing about your comparative charges to other groups.

Confirming my telephone conversation, the problem of the Harvard Travellers Club is to have a get-together dinner followed by a lecture, followed by a supper. As to the get-together dinner, I believe that the members prefer a buffet dinner at which they can serve themselves. This we had until about the middle of last winter when it was changed to a served

March 11, 1937

dinner. This change was Mr. Jones's preference and not ours.

I might say that our membership is composed of a great many who are on rather small salaries and cannot afford to spend a great deal of money. Latterly our dinners have fallen from about 25 or 30 to the last one which was 18. This was just prior to the time that the price was changed. It is my feeling that if we were to reduce the price from \$1.75 to \$1.50 instead of raising it to \$2 that we might easily get dinners of 30 or more. I make the suggestion that the dinners need not be as elaborate. I think the cocktail is necessary, following that I am not sure that something like pigs knuckles and sauerkraut, with some sort of a proper sweet afterwards would not satisfy our membership just as well as an elaborate three course dinner. I assume that some menu could be arranged which would be satisfactory to the membership and still come within the Club's charge of say \$1.50.

As to the suppers, they consist of just cheese and crackers, sandwiches, draft beer and ginger ale. I believe a less expensive but good cheese, such as Gruyere, would do as well as the cheese now served. The draft beer cannot be expensive and I think that a cheaper grade of ginger ale might be served without any feeling on the part of our membership.

As to the room, it is a really unsatisfactory room for our purpose, it is very badly ventilated and our membership expect to smoke during our meetings. It is a very poor room for showing movies or still slides and all of our meetings have either one, and generally both.

It is my feeling that we can obtain a very much better room for our meetings somewhere else than at the Harvard Club, and I am quite sure that we can obtain the sort of dinner that we want for \$1.50 and the following supper for 50¢. I have done a certain amount of checking and the checking I have done confirms my statements.

On the other hand the so-called Aesculapian Room, which, as a matter of fact, I understand is equally as much the Harvard Travellers Club Room, has our trophies as decorations, and I believe there is a certain amount of sentiment among the member-

March 11, 1937

ship for continuing at the Harvard Club if the matter can be worked out, in spite of the fact that the room is very unsatisfactory, and as perhaps you know, a great many members of the Harvard Travellers Club are not Harvard graduates. The name is historical and is perhaps a misnomer. The club is really composed of a group of men interested in exploration and travel irrespective of their university. I should like to have you give consideration to the above and take the matter up with me at your convenience.

Sincerely yours,

John K. Howard, Secretary-Treasurer

JKH:R

OPY



HARVARD CLUB OF BOSTON

MANAGERS OFFICE

374 COMMONWEALTH AVENUE

January 22, 1936

Mr. John K. Howard,
82 Devonshire Street,
Boston, Massachusetts.

Dear Mr. Howard:

Your letter of January 20th received, and contents noted.

The price of \$1.50 per person for your monthly dinners is the minimum charge we have for this type of meal, and these prices were arranged by the House Committee. The 25¢ additional charge is made for the cocktails and this included in the dinner makes the total cost 1.75 per person. The Club would be very happy not to include this cocktail charge in the buffet dinner. The dinners served on these occasions have always proven very satisfactory, and it has always taken two or three men to serve same. I shall be very happy to have the travelling bar placed at your disposal on these occasions and charge only those persons 25¢ per cocktail who partake of same. This no doubt will be more satisfactory for those who do not care for the cocktails.

¹In regard to the dinner served Tercentenary Committee, the price paid was \$1.50 per person, and an additional charge was made for all extras such as cocktails, wines, cigars and cigarettes. I wish to state that many of your members have complimented these buffet dinners served at your meetings, and we have always endeavored to give you the best possible service.

Trusting that this is the information that you wish, I am,

Very truly yours,

Thomas P. Jones.

TPJ:KG

MANAGER.

82 Devonshire Street
Boston, Massachusetts.
January 20, 1936

Mr. Thomas P. Jones
Harvard Club
374 Commonwealth Avenue
Boston, Massachusetts.

Dear Mr. Jones:

The following is a transcript from a letter received from one of the members of the Harvard Travellers Club:

"Last week at the Harvard Club we had a dinner comprising of thirty men in connection with the exhibition of Decorative Arts to be held during the Harvard Tercentenary celebration.

I understand that the dinner, exclusive of cocktails and wine cost \$1.25 per person. There were three waiters in attendance.

At this time the thought came to me that the charge of \$1.75 per person for the supper held in connection with the Harvard Traveller's Club meeting seemed excessive. I realize that this charge includes cocktails. However, some men do not take the cocktails and perhaps some members hesitate about coming to these suppers on account of the price charged. It seems to me that if a charge of \$1. or \$1.25 per person was made and then let each person buy his own cocktails the plan would work out more satisfactory. I understand that a portable bar can be brought to the room if it is wanted.

I think these suppers could be held on a lower charge basis and they would be much more appreciated by a larger number of members."

Undoubtedly the suppers would be more popular if a lower charge was made per person. Have you any suggestions along this line?

Very truly yours,

JKH:R

82 Devonshire Street
Boston, Massachusetts.
May 8, 1936

Mr. William Nye
Chairman, House Committee
Harvard Club
Boston, Massachusetts.

Dear Mr. Nye:

I have been instructed by the Council of the Harvard Travellers Club to write you relative to the situation for the projection of moving pictures in the Aesculapian Room. As you probably know, the Harvard Travellers Club has used that room for a great many years for its seven or eight meetings during the winter season. Almost all of the lectures today are accompanied by the showing of moving picture film and more and more of this is of standard size requiring fairly large portable projectors. These projectors are very noisy and as the room is small it makes it very difficult for the speaker. You have, of course, a sound proof booth which you use in the big hall, but it is, I believe, out of the question to use this in connection with the Aesculapian Room. The Council feels that something might be worked out that is better than the present situation. The Serving Room lies just behind the Aesculapian Room and there is a door from the Serving Room into that room. It might be possible to sound-proof that door and have two unobtrusive windows cut into the door through which the projection could take place. The machines could be set up on a table or bench of the right height behind the door.

It seems to me that it is a matter for a technical advisor, and we could undoubtedly obtain the advice of some technician as to how to improve the situation. If the expense

Mr. William Nye-2-

May 8, 1936

involved were not too great the Harvard Travellers Club, who unfortunately is a rather poor organization, would perhaps be willing to undertake the entire expense. I have talked to Mr. Jones about this matter and he feels that it would not only be of benefit to the Harvard Travellers Club but would make available to the Harvard Club a room smaller than the great hall where proper projection arrangements would exist. Perhaps the House Committee would feel that after studying the matter they could join the Harvard Travellers Club in the expense of making the arrangements. I would be very glad to have your permission to have a technician look over the situation and advise us.

Sincerely yours,

John K. Howard, Secretary

JKH:R



PERMANENT RECORDS
AT THE HARVARD-YENCHING-PAI COMPANY

82 Devonshire Street
Boston, Massachusetts.
March 3, 1937

House Committee
Harvard Club
374 Commonwealth Avenue
Boston, Massachusetts.

Dear Sirs:

I have just received a bill for the last meeting of the Harvard Travellers Club on February 28th. We are billed 27 suppers at 75¢ and a charge of \$10 for the use of the room. As long as I have been Secretary we have been charged 50¢ for the suppers and it was on that understanding that I ordered them. I have never received any word that there was to be any change until the receipt of this bill. The Harvard Club, of course, has a right to charge whatever they choose for their service, but I think that where they have an arrangement with a club or group they should notify that group of any change before putting it into effect. The same is true of the charge for the use of the room for the meeting. We have never been charged for the use of the room before and I think if it is your intention to charge for it notice should be given to us in advance. I shall hold the bill in abeyance until I hear from your committee.

Very truly yours,

John K. Howard
Secretary-Treasurer

JKH:R



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

HOUSE COMMITTEE

March 8, 1937.

Dear Mr. Howard:

The charges referred to in your letter of March 3 have been investigated with the following findings:

It has been the practise of the Harvard Club to serve to the Travellers Club a full dinner, in the price of which was included the charge for the use of the room. It is my understanding that recently the Travellers Club desired to change from a regular dinner to service of suppers, and we have charged to the Travellers Club the usual price for such service, namely 75¢ per person for the meal plus a charge of \$10.00 for the use of the room. I might add that this is the charge we make to serve other Societies and Groups who have a similar arrangement, and it is the standard charge of the Club for such accommodations.

I trust this explanation will clear your misunderstanding.

Very truly yours,

W. H. NYE - Chairman of the House Committee

WHN:BM

John K. Howard, Sec'y.-Treas.,
Harvard Travelers Club,
82 Devonshire Street,
Boston, Massachusetts.

143 Newbury St.

Com 4400

82 Devonshire Street
Boston, Massachusetts.
March 11, 1937

Mr. William H. Nye
Chairman of the House Committee
Harvard Club of Boston
374 Commonwealth Avenue
Boston, Massachusetts.

Dear Mr. Nye:

This will acknowledge receipt of your letter of March 8, 1937 re the arrangements of the Harvard Club with the Harvard Travellers Club.

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Confirming my telephone conversation, the problem of the Harvard Travellers Club is to have a get-together dinner followed by a lecture, followed by a supper. As to the get-together dinner, I believe that the members prefer a buffet dinner at which they can serve themselves. This we had until about the middle of last winter when it was changed to a served

March 11, 1937

dinner. This change was Mr. Jones's preference and not ours.

I might say that our membership is composed of a great many who are on rather small salaries and cannot afford to spend a great deal of money. Latterly our dinners have fallen from about 25 or 30 to the last one which was 13. This was just prior to the time that the price was changed. It is my feeling that if we were to reduce the price from \$1.75 to \$1.50 instead of raising it to \$2 that we might easily get dinners of 30 or more. I make the suggestion that the dinners need not be as elaborate. I think the cocktail is necessary, following that I am not sure that something like pigs knuckles and sauerkraut, with some sort of a proper sweet afterwards would not satisfy our membership just as well as an elaborate three course dinner. I assume that some menu could be arranged which would be satisfactory to the membership and still come within the Club's charge of say \$1.50.

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As to the room, it is a really unsatisfactory room for our purpose, it is very badly ventilated and our membership expect to smoke during our meetings. It is a very poor room for showing movies or still slides and all of our meetings have either one, and generally both.

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On the other hand the so-called Aesculapian Room, which, as a matter of fact, I understand is equally as much the Harvard Travellers Club Room, has our trophies as decorations, and I believe there is a certain amount of sentiment among the member-

Mr. William H. Nye - 3 -

March 11, 1937

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Sincerely yours,

John K. Howard, Secretary-Treasurer

JKH:R

OFFICE

March 19, 1937

Mr. William H. Nye
Harvard Club of Boston
374 Commonwealth Avenue
Boston, Massachusetts

Dear Mr. Nye:

I am enclosing herewith check for \$66.25 for seventy-five suppers at 75 cents and the use of the room at \$10.

Let me say in this connection that at the end of the meeting on Tuesday there were three plates of sandwiches left on the table, one of which had not been touched at all, one of which had about two-thirds of the sandwiches left, and the third of which had about half the sandwiches left. There certainly were two full plates out of the three plates left. Of the two plates of cheese one had been fairly well demolished and the other had been hardly touched. There were seven unopened bottles of the expensive ginger ale untouched and one full pitcher of beer. I am very sure that more was put on the table than was necessary, and unless there is some method of the club's using what is made, I think that by careful planning the 75 cent charge might be easily reduced to 50.

I am paying this bill because, of course, I carried on after having the notice of the raise of price, but I have not paid the last bill for the reasons I have stated before, and I think we should obtain a credit if you should decide to reduce the price to 50 cents.

Sincerely yours,

JKH:RN
ENC.



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

HOUSE COMMITTEE

March 25, 1937

Dear Mr. Howard:

Replying to your letter of March 11th relative to the services of the Harvard Club to the Harvard Travellers Club, I have personally made a study of the complete records of the charges made to the Travellers Club since 1932, and find that I was not misinformed nor did I misunderstand my informant in making the statement in my letter of March 8th. The record indicates clearly that where only a supper is served to the Travellers Club the charge is 75¢ per person plus \$10.00 for the room. In instances where both a dinner and supper have been served, there has been the full charge for the dinner and a charge of 50¢ for the supper which was served later in the same evening.

The Club's established charges for service in the private dining rooms are in the following minimums:

For a regular dinner	-	\$2.25 per person
For a buffet dinner	-	1.75 per person
For suppers only	-	.75 per person, plus a charge for the room, which in the case of the Aesculapian Room is \$10.00.

We shall be pleased to receive the patronage of the Travellers Club on any of the above arrangements, but it is not practicable for us to make rates to any specific group other than on the basis of the minimum standards set forth above.

Very truly yours,

Chairman of the House Committee

WHN.RE

Mr. John K. Howard, Secretary
Harvard Travellers Club
82 Devonshire Street
Boston, Massachusetts

*Price was reduced
atg. Lymms request
& a condition that
for supper to remain
See our records in old
folder.
Had nothing to do
with my dinner so per
do our secretary.*

Names

- Harvard Club

- Heads

Memorandum

To J.K.H.

On Tuesday night I talked with one of the old members of the Club who has been a member of the Harvard Club since the building of the clubhouse on Commonwealth Avenue. He does not remember what year that was but he said that before that time the meetings of the H.T.C. were held at private houses and that when the Harvard Club building was completed, the H.T.C. were to have a room called the "H.T.C. Room". The Aesculapian Club also wanted a room and Dr. Jim Huntington before the opening of the Club put a sign "Aesculapian Room" on the door of the room which the H.T.C. were to have and thus anticipated our Club. This caused a good deal of indignation but it was condoned on the understanding that H.T.C. were to have their game trophies (the Cross, heads, etc.) permanently put up in the room. This seems to confirm our title to them.

April 15, 1937

G.A. Lyon

Mack
told
Lyon.

82 Devonshire Street
Boston, Massachusetts.
May 6, 1937

Edward Taft, Esq.
Herrick, Smith, Donald & Farley
1 Federal Street
Boston, Massachusetts.

Dear Mr. Taft:

A Council Meeting of the Harvard Travellers Club was held on Monday, May 3d. At this meeting the Council thoroughly discussed the question of dinners and suppers about which I have talked to you. The Council evinced a decided predilection to continue with the Harvard Club, if possible, but feel equally strongly that it would be impossible to continue unless the dinners could be reduced to \$1.50, including cocktails, and the suppers retained at 50¢. It is our understanding in this connection that if the dinners are given there is to be no charge for the use of the so-called Aesculapian Room.

I was instructed to obtain a final decision from the Harvard Club within a reasonable time so that in case we do not continue with the Harvard Club we can look around for some other facilities in ample time to plan our next year's season.

I am writing this letter to you while the matter is fresh in my memory so that you will get it when you return. Will you be so kind as to drop me a line or telephone sometime after you have returned? We can then talk the situation over.

Sincerely yours,

John K. Howard, Secretary

JKH:R

Vermes
- Harvard Club

July 17, 1937

W. Cameron Forbes, Esq.
199 Washington Street
Boston, Massachusetts

Dear Cousin Cam:

I now have a new proposition from the Harvard Club which is a little better than anything we have had before and probably the best we can get from them. I am asked to keep it confidential.

I have talked to two or three members of our Club as to their preferences: staying at the Harvard Club or moving to the Tavern Club, and have found no strong opinion one way or the other. I don't think we have the time, nor would it be fair to the Harvard Club, to get a vote of the members of the Travellers Club as to which they would prefer. It seemed to be the consensus of the last Council meeting that we should not move unless there is a saving of about \$10.00 per meeting.

The Harvard Club proposition is \$10.00 for the room and \$.50 apiece for refreshments. They would give us for supper a separate table in Harvard Hall at the regular prices. As this would not include cocktails, I figure that, with cocktails, it would cost the members about \$1.50 each. Estimating 55 at the meeting and 25 for supper, this would mean a cost to the Club of \$37.50 and to the members of \$37.50, or \$75.00 total. We could have our supper as formerly at \$2.00 in our own room and it would cost little more.

The Tavern Club have made us two propositions: either \$.60 each for room and refreshments and \$.90 for supper, including cocktails, or \$.50 each for room and refresh-

ments and \$1.20 each for supper, including cocktails. The difference between the two propositions is that in one, the cost of the room is charged wholly to the meeting and in the other, partly to the supper. The first proposition on the same estimates of attendance as above costs the Club \$33.00 and the members \$22.50, or \$55.50 total; the second proposition costs the Club \$27.50 and the members \$30.00, or \$57.50 total

I have not obtained a proposition from St. Botolph's Club because I understand it is so much used by its own members in the evening that we would probably not be comfortable there.

If the Council still feels as it did at the last meeting, I suppose we will best move to the Tavern Club, but I don't want to act without the further advice of all the officers and members of the Council whom I can reach. As I am leaving Wednesday noon for six weeks, I would like to decide the matter on Tuesday and would appreciate it very much if you will call me up after giving the matter consideration and let me know how you feel. We could, perhaps, postpone decision until Hall returns in September, but this will be only a month before the first meeting, with just time to get out notices, and I hardly think it fair to the two clubs to ask both of them to hold their halls open.

Yours very sincerely,

TDC:BD

Copy to Messrs. Lyon
Howard
Morton
Wheeler

GODFREY L. CABOT, INC.

TELEPHONE LIBERTY 1871

CABLE ADDRESS
CHANDERYAR, BOSTON

*Vanner
- Harvard Club*
77 FRANKLIN STREET
BOSTON, MASSACHUSETTS

May 13, 1942

Mr. Henry S. Hall
154 Coolidge Hill
Cambridge, Massachusetts

Dear Henry:

If we hold no more meetings of Harvard Travellers Club, what I am about to say is of no importance, but we will have meetings sometime.

The present method of collecting dinner fees is not very satisfactory and I think there is distinct evidence that the waiter who has helped us this year has sticky fingers and that it is our duty, both to the Harvard Travellers Club and as citizens, to remove the temptation to further peculation. I didn't say this last night because I think said waiter was eavesdropping.

It would spoil much of the enjoyment of the Secretary-Treasurer in our meetings to have him collect the money himself and I certainly am not going to suggest it to you or to George Lyon. We could have the waiter take the names of those present and send bills, but this would increase the work of Miss Myers and probably increase the work of the Secretary-Treasurer writing collection letters. However, I am inclined to adopt this method unless we can get someone to collect cash whom we can trust. Leo, who used to act as head waiter for us, was honest, although sometimes stupid. Perhaps we could get him back. I think he is still with the Harvard ~~Travellers~~ Club. I suggest you discuss this with Tierney. If we can't get Leo or somebody whom we can trust as waiter, I suggest we hire somebody to come in and do the collecting. For \$2.00 or \$3.00, I am sure I could get one of the clerks in our office to come and collect for us, provided he was allowed to remain and listen. This would be cheaper than making up the deficit, as we did last night.

My feeling that the present waiter is dishonest rises not only from the fact that he was short last night. I believe he has been short several times before when he did this for Gardie Fiske. Furthermore, last night the amount he turned in was an uneven amount. It is easy to understand how he could have missed someone, but not easy to understand how he could have collected less than \$2.50 from anyone.

I will be interested to know what Tierney has to say.

Thank you for taking care of things last night. I think it was a bully meeting.

Yours very sincerely,

A handwritten signature, possibly "J. Lyon", written in dark ink.

TDC:DD
Copy to Mr. George A. Lyon

How about also letting members pay for dinner of same
time as cocktails, getting a receipt for dinner paid for.
either turning in the receipt of 3.00 when a
girl comes around to collect at the table.



Office of the Secretary
89 Broad St., 3rd Floor
Boston 10, Massachusetts

Mr. Henry S. Hall, Jr.
154 Coolidge Hill
Cambridge 38, Mass.

Note?

Dear Henry:

For our meetings at the Harvard Club we charge each of our members \$3.00 for the evening. The Harvard Club charges the Harvard Travellers Club \$3.50 per person for the food plus at least \$1.00 per person for the cocktails, or a total of \$4.50 plus. On October 10th although we cut out the cocktails early - and had several complaints because of it - the charge for the cocktails was \$45.38 for 41 persons present.

This subject has been very much on my mind now for a year and I have been trying to figure out some solution. I have now come to a final decision and I wish to propose it at the next meeting of the Council, to take effect immediately. I am sending copies of this letter to the other officers of the Council so that they can be thinking about this subject, pending the next Council meeting.

1 - Although the Harvard Club charges the Harvard Travellers Club \$3.50 per meal, I suggest that we continue, as usual, in charging \$3.00 per person. I feel that this is a method we can use in trying to encourage our members to come to our meetings.

2 - Concerning cocktails, I propose that we immediately institute a plan which almost every other organization uses when at the Harvard Club for a dinner. I suggest that while serving cocktails an employee of the Harvard Club sell chits at 50¢ per drink to those who wish to have cocktails. I have attended many parties at the Harvard Club where this system has been used and it seems to work quite satisfactorily.

I am proposing this change principally for three reasons:

- A) I do not feel that the limited funds of the Harvard Travellers Club should be used in such large amounts to pay for alcohol.
- B) In this way, those who want to drink cocktails can drink all they want and pay for the cocktails themselves. When we tried to limit the cocktails on October 10 several persons complained that they did not get all they wanted.
- C) This new method would mean that those who don't want to drink cocktails - and there are some - will not have to pay for them.

I want to propose this plan at our next Council meeting and will appreciate your reaction.

Very sincerely yours,
Henry S. Hall Secretary

HSH/MEM



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

KENMORE 6-1260

July 2, 1963

To The Sons of Aesculapius:

The medical profession has been closely associated with the Harvard Club of Boston since the Clubhouse opened in 1913. Every year the facilities of the Club are used for medical meetings and dinners.

During the past three years the Club has embarked on a program of renovating. It is proposed to renovate and redecorate the Aesculapian Room this summer. The estimated cost is \$10,000.

I am writing to the doctors of the Club to ask for a voluntary contribution (not to exceed \$50) to help defray the cost. Voluntary contributions have been received in the past from the general membership to install the new elevator and redecorate Harvard Hall.

I hope you will send a check made out to the Harvard Club of Boston, designated for the Aesculapian Room.

Sincerely yours,

John L. Newell, M.D.

Dr. Harrison E. Kennard

How's the feeling? JLN
I sent \$25.-
Bradford sent \$25.-
Walcott sent more than 25
H.T.C. sent \$100.- 10-18-63



374 COMMONWEALTH AVENUE, BOSTON, MASS. 02215
AREA CODE 617 TEL. 536-1260

. Dr. Harrison E. Kennard
. 246 Dudley Street
. Newton Centre, Massachusetts

PLEASE RETURN THIS SECTION
WITH REMITTANCE

5.19

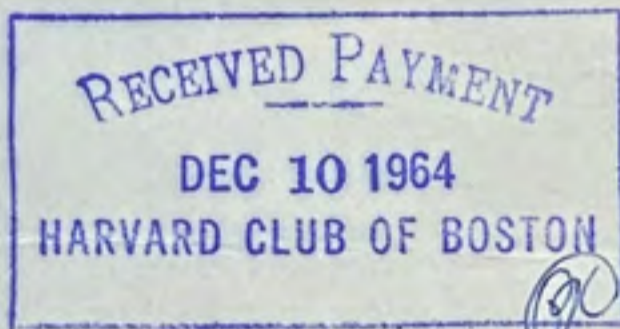
Harvard Travellers Club revised statement

To HARVARD CLUB OF BOSTON, DR.

For Dinner given on November 17, 1964

in private dining room No. One

59 Dinners (Including Taxes)	\$ 248.10
Cash	233.50
Previous credit	<u>9.41</u>
balance	<u>242.91</u>
	\$ 5.19



pk

In accordance with the provisions of Article XX, section 4, of the By-Laws the Board of Governors has set the limit of indebtedness which may be incurred by any member at one hundred and fifty dollars (except for private dining room charges which should be paid within ten days).

The Section reads as follows:

"SECTION 4— If a member becomes indebted to the Club at any time in a sum exceeding such an amount as shall be prescribed by the Board of Governors (excepting indebtedness for annual dues), he shall be notified immediately of that fact and shall receive no further credit from the Club until such indebtedness shall have been discharged."

Yours very truly,

PATRICK GRANT, Treasurer



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE
BOSTON 15, MASSACHUSETTS

KEEnmore 6-1260

.....March 18, 1965..... 195.....

This is to confirm your reservation made for Room No. Massachusetts Room

.....at the HARVARD CLUB OF BOSTON for the
following date(s): April 12, 1966.

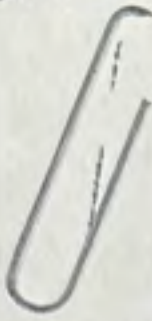
.....
Kindly acknowledge this confirmation by signing and mailing the attached
reply card as soon as possible.

If it is necessary to change or cancel this reservation, a twelve hour notice
would be appreciated.

Venne
- Harvard Club

Box 29

(43)



The Harvard Club of Boston is most grateful for your contribution towards the murals in the Aesculapian Room.

Sincerely yours,

John L. Newell
John L. Newell, Chairman



HARVARD CLUB OF BOSTON
374 COMMONWEALTH AVENUE

December 29, 1970

To the Sons of Aesculapius: *Dear Haps*

Again I am writing to ask your help in furthering the murals in the Aesculapian Room. I hope you have watched the room progress under Mr. Nelson Chase's careful supervision.

The next project is to depict Aesculapius and his shrine, which is to be painted over the fireplace. I am asking for contributions of not more than \$50 or less than \$25. This is voluntary.

Thank you for your continuing interest.

*PS. This will make
The Harvard Travelers Club
meeting better than*

Sincerely,

John

John L. Newell, M.D.

(4)
No



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

--- In line with the policy of the finer clubs across the nation, The Harvard Club of Boston does not solicit group or function business---along the same line, however, the various function rooms of the Harvard Club are made available to members or groups sponsored by members to be utilized to their fullest and most diversified advantage. Constant expenditures are being made to insure that these facilities are among the finest available in club-like tradition.---

--- For those planning a function at the Harvard Club -- we should like to remind you that every meal should be planned for epicurian taste--regardless of price or occasion--therefore we ask that you regard the attached menus as suggestions and request that you feel free to state your desires and recommendations for our trained staff to consider in an effort to provide just the right combination and variety of food and service to please the most discriminating of tastes.---

Reed Seely
General Manager
Harvard Club of Boston

CHOICE OF APPETIZER OR SOUP

Iced Tomato, Pineapple, V-8 or Grapefruit Juice
Chilled Fruit Cup with Lime Sherbet - Half Grapefruit, Maraschino
French Onion Soup au gratin with Croutons -
Cream of Tomato Soup with Croutons
Louisiana Shrimp Cocktail - 60¢ extra (large - \$1.00 extra)
(If both appetizer and soup are desired - please add 25¢)

CHOICE OF POTATO

Delmonico Snowflake Baked French Fried Oven Roast or Candied Sweet

CHOICE OF VEGETABLE

Minted Green Peas String Beans Amandine Harvard Beets
Cauliflower Polonaise Honey Glazed Carrots
Broccoli Hollandaise Asparagus Hollandaise - 20¢ extra

CHOICE OF SALAD

(25¢ extra or salad maybe substituted for potato or vegetable)

Chef's Tossed Green or Hearts of Lettuce
French, Blue Cheese or Russian Dressing

CHOICE OF DESSERT

Iced Cream with Strawberry, Fudge or Butterscotch Sauce
Sultana or Nut Roll with Claret Sauce
Hot Apple Pie with English Cheddar Cheese
Liqueur Parfaits or Baked Alaska - 25¢ extra

CHOICE OF BEVERAGE

Assorted Hot Rolls and Butter served with all meals
Celery, olives and radishes - 25¢ extra

Lunch Dinner

FISH

Broiled Boston Scrod, Maitre d'Hotel	3.00	3.75
Fried Fillet of Sole, Tartar Sauce	--	3.75
Fried Haddock, Tartar Sauce	3.00	3.75
Fried Sea Scallops, Tartar Sauce	3.00	3.50
Broiled Swordfish Steak, Parsley Lemon Butter	--	4.00
Broiled Halibut Steak, Chasseur Sauce	--	4.00
Seafood Newburg in Patty Shell		4.50
Lobster Newburg in Patty Shell		5.50

Broiled Live Maine Lobster, Melted Butter
 Boiled Live Maine Lobster, Melted Butter
 Lobster Thermidor

BASED ON
 CURRENT MARKET
 PRICES

BEEF

Broiled Chopped Sirloin Steak, Mushroom Sauce	3.00	3.75 ✓
Brochette of Tenderloin on Baked Rice		5.00
Roast Rump of Beef, Mushroom Sauce		4.25 ✓
Petit Filet Mignon (5oz.)	4.75	5.50
8oz. Filet Mignon		7.75
8oz. Club Sirloin Steak	--	6.00
12oz. Western Steer Sirloin Steak	--	8.00
Roast Sirloin of Beef, Bordelaise	--	5.75
Roast Prime Ribs of Beef Au jus	--	5.75

POULTRY

Fried Leg of Chicken	3.00	3.75
Turkey Ala King in Patty Shell	3.00	3.75
Broiled Half Chicken, Butter Sauce		4.00 ✓
Fried Native Chicken, Butter Sauce		4.00
Chicken Fricassee on Baked Rice		4.00
Breast of Chicken, Supreme on Slice of Baked Ham		4.50
Roast Half Chicken, Cranberry Sauce		4.00
Roast Turkey, Cranberry Sauce		4.00

HAM

Baked Ham, Cider Sauce
 Broiled Ham Steak, Glazed Pineapple Ring

	<u>LUNCH</u>	<u>DINNER</u>
Baked Ham, Cider Sauce	3.00	3.75
Broiled Ham Steak, Glazed Pineapple Ring		4.00

LAMB

Lamb Chop Mixed Grill
 Roast Leg of Lamb
 Broiled Kidney Lamb Chop

Lamb Chop Mixed Grill		5.50
Roast Leg of Lamb		4.50
Broiled Kidney Lamb Chop		5.50

PORK

Broiled Pork Chops, Applesauce
 Roast Loin of Pork, Applesauce

Broiled Pork Chops, Applesauce	3.50	4.25
Roast Loin of Pork, Applesauce		4.00

VEAL

Breaded Veal Cutlet, Tomato Sauce
 Veal, Parmigianne

Breaded Veal Cutlet, Tomato Sauce	3.00	3.75
Veal, Parmigianne	3.25	4.00

MISC.

Assorted Cold Cuts, Potato Salad and Sliced Tomato
 Chicken Salad Plate, Tomato and Egg Garni
 Tomato Surprise, Fresh Shrimp Salad, Potato Chips
 Avocado Pear with Fresh Crab Flakes
 Fresh Shrimp Salad Plate-Garni
 Fresh Crabflake Salad Plate-Garni
 Cold Whole Boiled Chicken Lobster Platter

Assorted Cold Cuts, Potato Salad and Sliced Tomato	3.75	4.25
Chicken Salad Plate, Tomato and Egg Garni	3.00	3.75
Tomato Surprise, Fresh Shrimp Salad, Potato Chips	3.00	3.75
Avocado Pear with Fresh Crab Flakes	3.00	3.75
Fresh Shrimp Salad Plate-Garni	3.00	3.75
Fresh Crabflake Salad Plate-Garni	3.00	3.75
Cold Whole Boiled Chicken Lobster Platter	3.00	3.75

BASED ON CURRENT
MARKET PRICES

ADDITIONAL FUNCTION SELECTIONSHOT HORS D'OEUVRES

A selected assortment served in a Chafing Dish

3.25 per doz.

COLD HORS D'OEUVRES

A colorful selection of Canapes Skillfully Arranged

2.25 per doz.

SHRIMP BOWL WITH COCKTAIL SAUCE

3.25 per doz.

TEA SANDWICHES

Fancy Tea Sandwiches with Assorted Fillings
 Finger Sandwiches
 Tea Cookies
 Petit Fours
 Ice Cream Moulds
 Ice Cream with Assorted Toppings

Fancy Tea Sandwiches with Assorted Fillings	2.75 per doz.
Finger Sandwiches	1.75 per doz.
Tea Cookies	1.20 per doz.
Petit Fours	3.50 per doz.
Ice Cream Moulds	.75 per person
Ice Cream with Assorted Toppings	.40 per person

SPECIAL LUNCHEONS AT \$2.75

(Plus Tax)

Choice of:

Chilled Tomato, V-8, Pineapple or Grapefruit Juice

or

Cream of Tomato or French Onion Soup

- * Chicken Croquettes, Sauce Supreme - Snowflake Potato and Baby Lima Beans
- * Boston Baked Beans with Frankfurters, Browned Bread and Picallili
- * Chicken Ala King on Toast Points with Green Peas, Chef's Salad
- * Fried Filet of Sole, Lemon, Butter Green Beans and Chef's Salad
- * Baked Italian Raviolli with Meat or Cheese Sauce, Tossed Salad
- * Tuna Fish or Chicken Salad with Tomato Wedges and Potato Chips

Hot Rolls and Butter

Choice of:

Vanilla, Chocolate, Strawberry or Special Ice Cream

Jello du jour or Indian Pudding

Choice of Beverage

BUFFETS

Our Standard Buffet is as follows:

\$5.50

Hot Chafing Dish: Chicken Ala King or Raviolli with Meat or Cheese Sauce -
Cold Sliced Beef - Cold Sliced Ham - Cold Sliced Turkey - Sliced Cheeses -
Tasty Potato Salad - Tossed Salad with Assorted Dressings - Assorted
Relishes - Hot Rolls and Butter - Ice Cream with Sauce - Coffee

Additional items can be added and are priced according to cost. Seafood
Newburg, Curry of Shrimp, Baked Beans, Fruit Aspic, Chicken Salad, etc.

For larger groups we can serve a Steam Ship Round Roast with an added
charge for a cook to carve.

Please bear in mind that buffets are most often "Tailor Made" considering
the tastes and appetites of the group, the occasion, the season of the year
and many other factors. Please offer your suggestions and consider our
recommendations.

BEVERAGE SERVICE

A number of styles of service are available for those desiring cocktails and beverages.

COMPLETE FREE BAR

A group that desires to offer their guests cocktails and wishes to pay the total cost, may have a regular bar set up with a barwaiter to serve the guests and no tickets or money are involved at the time of service.

COMPLETE CASH BAR

A group wishing to have cocktails or drinks on a cash basis may arrange for a cash bar where they may order and pay directly for their drinks.

SELF SERVICE BAR

Informal groups of around 10 to 20 people who would like to pour their own drinks or would like privacy, without a bar waiter in attendance, may have a bar set into the room and serve themselves.

ATTENDANT FOR DRINKS

Small groups up to 10 people who plan to have only one or two cocktails may order the drinks from a bar waiter.

BEVERAGE PRICES

Scotch, Rye, Bourbon, Gin and Vodka High Balls and Manhattan, Martini, and Daiquiri Cocktails are priced at 85¢. Those desiring other types of liquor or special brands may arrange for them in advance.

Our Special Harvard Club Cheese Spread with crackers are served at no charge with all bar arrangements

WINE SERVICE

The Harvard Club wine cellar is stocked with excellent imported and domestic wines. Groups may wish to select in advance, a wine to make their dinner complete. The wine steward will be pleased to arrange for the proper wine to complement your meal.

Groups up to 200 people may arrange to have a limited wine list on each table from which their guests may select a bottle of wine on either a cash basis or to be charged to the group. Naturally, pre-selected wines are held ready for immediate service, whereas, wines selected individually at the table are subject to normal delays of selection and service preparation.



\$8.25
Total Price

HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

BOSTON, MASSACHUSETTS 02215

AREA CODE 617 TEL. 536-1260

DINNER MENU SUGGESTIONS

APPETIZERS:

Fresh Florida Fruit Cup, Maraschino

Marinated Mushrooms

Cream Soup or Broth Du Jour

Marinated Herring in Sour Cream

Cold Cream of Vichyssoise

Fresh Fruits When in Season

ENTREES:

ROAST FILET OF BEEF, Mushroom Sauce 12.75

ROAST SIRLOIN OF BEEF, Bordelaise Sauce 11.25

ROAST PRIME RIBS OF BEEF, Au Jus 10.75

ROAST RIB EYE OF BEEF, Au Jus 9.50

VEAL AU MARSALA, Rice Saffron 10.00

ROAST LEG OF SPRING LAMB, Mint Jelly 9.00

SCALLOPINE OF PORK, Pilaf of Rice 8.50

ROAST FRESH STUFFED TURKEY, Cranberry Jelly, Giblet Gravy 8.00

BREAST OF ROCK CORNISH HEN, Cordon Bleu 9.00

BREAST OF CHICKEN VIRGINIA, Mushroom Sauce 8.50

BREAST OF CHICKEN CASINO, Pilaf of Rice 8.00

BROILED FILET OF SOLE, Lemon Butter 8.00

BROILED FRESH BOSTON SCHROD, Lemon Butter 8.00

Yankee Pot Roast of Beef

Potato:

Parsillade

Savoyarde

Chateau

Delmonico

Whipped

Pilaf of Rice

Vegetables:

Garden Peas

Julienne String Beans, Almondine or with Mushrooms

Carrots Vichy

Broccoli Polonaise

or with Mushrooms

Broiled Tomato

Salads:

Tossed Mixed Greens, Italian Dressing

Hearts of Lettuce, Thousand Island Dressing

Combination Salad, Caesar Dressing

Dessert:

Ice Cream

Mocha Brandy Parfait

Creme De Cocoa Coupe

Warm Apple Pie With Cheese

Ice Cream Pie

Lemon Sherbert, Creme De Menthe

Orange Sherbert, Curacao

Layer Cake of the Day

COFFEE

TEA

SANKA

Warm Rolls and Butter

Final guarantee 48 hours prior to function.

Please add 15% Surcharge and 5% Mass. Tax on all Food & Beverages.

Mrs. Julia Mc Cann
 before 9-24 or on
 see Mr. V. C. 8 menus

Approved by: Mrs. Drummer
 9-25-73

DINNER SUGGESTIONS

8/plate
 (including tax)

FUNCTION ROOMS

HARVARD HALL

BLUE ROOM

PRESIDENTS

MASSACHUSETTS

AESCULAPIAN

LINCOLN

ESTABROOKS

BARTLETT

CREW

NEWBURY

AUDUBON

APPETIZERS:

- Fresh Florida Fruit Cup, Maraschino
- ~~Marinated Artichokes or Mushrooms~~
- Cream Soup or Broth du Jour
- Marinated Herring in Sour Cream
- Shrimp or Crabmeat Cocktail \$1.00 additional
- Cranberry Shrub, Sherbet
- Chilled Melon, in Season
- Cold Cream of Vichyssoise

ENTREES:

- ROAST FILET OF BEEF, Mushroom Sauce 12.75
- ROAST SIRLOIN OF BEEF, Bordelaise Sauce 10.50
- ROAST PRIME RIBS OF BEEF, Au Jus 9.50
- ROAST RIB EYE OF BEEF, Au Jus 8.75
- VEAL AU MARSALA, Rice Saffron 8.75
- POACHED EASTERN SALMON, Egg Sauce 8.50
- BREAST OF ROCK CORNISH HEN, Cordon Bleu 8.00
- ROAST LEG OF SPRING LAMB, Mint Jelly - 7.75
- SCALOPPINE OF PORK, Pilaf of Rice 7.50
- BREAST OF CHICKEN VIRGINIA, Mushroom Sauce 7.25
- BREAST OF CHICKEN CASINO, Pilaf of Rice 7.25
- BROILED HAM POLYNESIAN, Mandarin Orange & Pineapple Sauce 7.00
- BROILED FILET OF SOLE, Lemon Butter 6.75
- ROAST FRESH STUFFED TURKEY, Cranberry Jelly, Giblet Gravy 6.75

POTATO:

- Parsillade
- Savoyarde
- Chateau Delmonico
- Whipped Pilaf of Rice

VEGETABLE:

- Garden Peas & Pearl Onions
- Julienne String Beans, Almondine or w/Mushrooms
- Carrots Vichy, Fines Herbes
- Broccoli Polonaise
- Broiled Tomato Half

SALADS:

- Tossed Mixed Greens, Italian Dressing
- Hearts of Lettuce, Thousand Island Dressing
- Marinated OR Creamy Cole Slaw Salad

DESSERTS:

- Mocha Brandy Parfait
- Creme De Cocoa Coupe
- Ice Cream Cake Log, Fudge Sauce
- Lemon Sherbet, Creme De Menthe
- Coconut Snowball, Strawberries
- Warm Apple Pie with Cheese
- Lemon Krunch Pie
- Orange Sherbet, Curacao

COFFEE TEA SANKA

Warm Rolls and Butter

Please add 15% Surcharge and 5% Mass. Tax on ALL Food & Beverages
 Guarantee 48 Hours prior to Function
 Parties of 15 guests or less, \$15.00 Room Charge



Miss O'Brien
9-19-75
9.75

HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE
BOSTON, MASSACHUSETTS 02215
AREA CODE 617 TEL 536-1260

DINNER MENU SUGGESTIONS

APPETIZERS:	FLORIDA FRUIT CUP, Maraschino	MARINATED HERRING in Sour Cream
	MARINATED MUSHROOMS	COLD CREAM OF VICHYSOISE
	CREAM SOUP or BROTH DU JOUR	SEASONAL CHILLED MELON, Lemon Wedge

ENTREES:	VEAL AU MARSALA, Rice Saffron	10.50
	ROAST LEG OF SPRING LAMB, Mint Jelly	10.25
	BREAST OF ROCK CORNISH HEN or CHICKEN, Cordon Bleu	9.50
	SCALLOPINE OF PORK, Pilaf of Rice	9.00
	BREAST OF CHICKEN VIRGINIA, Mushroom Sauce	8.50
	ROAST FRESH STUFFED TURKEY, Cranberry Jelly, Giblet Gravy	8.00
	BREAST OF CHICKEN CASINO, Pilaf of Rice	8.00
	FILET OF SOLE, Point Shirley	8.00
	BROILED FRESH BOSTON SCHROD, Lemon Butter	8.00
	<u>Prime Beef Selections:</u>	
	BROILED SIRLOIN STEAK	14.00
	BROILED FILET MIGNON, Mushroom Cap	14.00
	ROAST FILET OF BEEF, Mushroom Sauce	14.00
	ROAST SIRLOIN OF BEEF, Bordelaise Sauce	12.00
	ROAST PRIME RIBS OF BEEF (Parties of 18 or more)	11.50

Yankee pot Roast
Corned beef

POTATOES:	PARSILLADE	DELMONICO	WHIPPED
	SAVOYARDE	CHATEAU	PILAF OF RICE
VEGETABLES:	GARDEN PEAS		BUTTERED BROCCOLI
	JULIENNE STRING BEANS, Almondine or with Mushrooms		BROILED TOMATO
	CARROTS VICHY		
SALADS:	TOSSED MIXED GREENS	HEARTS OF LETTUCE	COMBINATION SALAD
	Choice of Dressings:		
	ITALIAN	THOUSAND ISLAND	CAESAR ✓
DESSERTS:	ICE CREAM	ICE CREAM PIE	
	MOCCA BRANDY PARFAIT	LEMON SHERBET, Creme De Menthe	
	CREME DE COCOA COUPE	ORANGE SHERBET, Curacao	
	WARM APPLE PIE, Cheese	LAYER CAKE of the Day	

COFFEE TEA SANKA Warm Rolls and Butter

A guaranteed number of persons attending your function is required 48 hours before the function for Quality Preparation, Service and Billing Purposes.

Please add 15% Surcharge and 8% Mass. Tax on all Food and Beverages.



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE
BOSTON, MASSACHUSETTS 02215

AREA CODE 617 TEL. 536-1260

January 2, 1976

Dr. Harrison Kennard, Secretary
Harvard Travellers Club
246 Dudley Rd.
Newton Center, MA 02159

Dear Dr. Kennard:

This will confirm the reservation of the Aesculapian room
(with the exception of the October 5th date) for the
Harvard Travellers Club on the following dates:

OCTOBER 5, 1976	MASSACHUSETTS ROOM
NOVEMBER 9, 1976	AESCULAPIAN ROOM
DECEMBER 14, 1976	"
JANUARY 11, 1977	"
FEBRUARY 15, 1977	"
MARCH 15, 1977	"
APRIL 26, 1977	"
MAY 31, 1977	"

*Changed to Harvard
Hall
See letter
Oct. 6*

I hope you enjoy your vacation and I will be talking
with you when you return.

Sincerely,

Kathy O'Brien

Katherine O'Brien

May 26, 1976

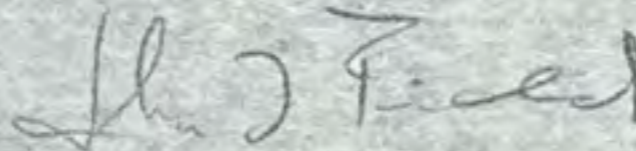
Mr. Richard Vitali, Manager
Harvard Club of Boston
374 Commonwealth Avenue
Boston, Massachusetts 02115

Dear Mr. Vitali:

It was extremely good of you to contribute wine and beer to the Harvard Travellers' Club dinner last evening. I understand that this gesture was in honor of the outgoing Secretary-Treasurer, Dr. Harrison "Hap" Kennard, and was certainly appreciated by everyone who attended last evening's meeting.

As the new Secretary-Treasurer of the Harvard Travellers' Club, I look forward to working with you and your fine staff in arranging future dinners at the Harvard Club.

Yours sincerely,



John O. Field
Associate for Research and Training
International Nutrition Planning Program

JOF/ycw

cc: Ben Ferris



Pam Clark

Kathy O'Brien
536-1260

Mailed in 1/21/76

Mrs. Bernice Fitzgerald

Because of a larger group the club will make up a soup for the party

cream of Tomato, chicken, celery, mushroom, consomme, chicken broth etc.

HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE
BOSTON, MASSACHUSETTS 02215

AREA CODE 617 TEL. 536-1260

DINNER MENU SUGGESTIONS

APPETIZERS: FLORIDA FRUIT CUP, Maraschino MARINATED HERRING in Sour Cream
 MARINATED MUSHROOMS COLD CREAM OF VICHYSOISE
 CREAM SOUP or BROTH DU JOUR SEASONAL CHILLED MELON, Lemon Wedge

ENTREES: VEAL AU MARSALA, Rice Saffron 10.50
 ROAST LEG OF SPRING LAMB, Mint Jelly 10.25
 BREAST OF ROCK CORNISH HEN or CHICKEN, Cordon Bleu 9.50
 SCALLOPINE OF PORK, Pilaf of Rice 9.00
 ✓ BREAST OF CHICKEN VIRGINIA, Mushroom Sauce 8.50
 ✓ ROAST FRESH STUFFED TURKEY, Cranberry Jelly, Giblet Gravy 8.00
 ✓ BREAST OF CHICKEN CASINO, Pilaf of Rice 8.00
 ✓ FILET OF SOLE, Point Shirley 8.00
 ✓ BROILED FRESH BOSTON SCHROD, Lemon Butter 8.00
Prime Beef Selections:
 BROILED SIRLOIN STEAK 14.00
 BROILED FILET MIGNON, Mushroom Cap 14.00
 ROAST FILET OF BEEF, Mushroom Sauce 14.00
 ROAST SIRLOIN OF BEEF, Bordelaise Sauce 12.00
 ROAST PRIME RIBS OF BEEF (Parties of 18 or more) 11.50

POTATOES: PARSILLADE DELMONICO WHIPPED
 SAVOYARDE CHATEAU PILAF OF RICE

VEGETABLES: GARDEN PEAS BUTTERED BROCCOLI
 JULIENNE STRING BEANS, Almondine or with Mushrooms
 CARROTS VICHY BROILED TOMATO

SALADS: TOSSED MIXED GREENS HEARTS OF LETTUCE COMBINATION SALAD
 Choice of Dressings:
 ITALIAN THOUSAND ISLAND CAESAR

DESSERTS: ICE CREAM ICE CREAM PIE
 MOCCA BRANDY PARFAIT LEMON SHERBET, Creme De Menthe
 CREME DE COCOA COUPE ORANGE SHERBET, Curacao
 WARM APPLE PIE, Cheese LAYER CAKE of the Day

COFFEE TEA SANKA Warm Rolls and Butter

A guaranteed number of persons attending your function is required 48 hours before the function for Quality Preparation, Service and Billing Purposes.

Please add 15% Surcharge and 8% Mass. Tax on all Food and Beverages.

HARVARD TRAVELLERS CLUB

Dinner Costs and Dues: Options

February 11, 1978

1. The Harvard Club now charges us \$10.50 per meal, while we are charging our members only \$10.00 per meal. The 50¢ subsidy amounts to \$224.00 per year assuming 56 meals per meeting (last year's average).
2. Next year the Harvard Club will definitely be charging us more than \$11 per meal. Let's assume that the charge is \$11.50. Should we continue to charge our members at the \$10.00 rate, the \$1.50 subsidy will amount to \$672.00 per year, again assuming 56 meals per meeting.
3. Club dues are now \$20 for resident members and \$10 for non-resident members. Approximately 144 resident members pay dues, and this yields \$2,880. Approximately 49 non-resident members pay dues, yielding \$490. The total take from dues at present is \$3,370.
4. One idea suggested to the Council is to raise all dues by \$5 in order to keep dinner costs to attending members psychologically reasonable. Raising resident dues to \$25 and non-resident dues to \$15 will yield \$3,600 and \$735 respectively. The total of \$4,335 represents a net increase to the Club of \$965.
5. Assuming dinners at \$11.50 each (the figure could be higher) and an average of 56 dinners per meeting:
 - a. If we continue to charge \$10.00 per meal, we will owe the Harvard Club \$672.00. With the higher dues, the Club will have a net balance of \$293.
 - b. If we charge only \$9.50 per meal, the cost to the Club will be \$896. This leaves a net balance of \$69.
 - c. If we raise resident dues only by \$5, the additional income to the Club will be \$720. A \$1.50 subsidy per meal would still leave us with a net balance of \$48.
6. Two thoughts to keep in mind: 1) food and other costs are likely to continue going up over the next several years at least, and 2) it is undesirable to keep raising the dues.



HARVARD CLUB OF BOSTON

374 COMMONWEALTH AVENUE

Date?

In line with the policies of the finer clubs across the nation, the Harvard Club of Boston does not solicit group or function business -- along the same lines, however, the various function rooms of the Harvard Club are made available to members or groups sponsored by members to be utilized to their fullest and most diversified advantage. Constant expenditures are being made to insure that these facilities are among the finest available in club-like tradition.

For those planning a function at the Harvard Club -- we should like to remind you that every meal should be planned for Epicurean taste -- regardless of price or occasion. Therefore, we ask that you regard the attached menus as suggestions and request that you feel free to state your desires and recommendations for our trained staff to consider in an effort to provide just the right combination and variety of food and service to please the most discriminating of tastes.

Respectfully,

Reed Seely
General Manager
Harvard Club of Boston

A guarantee of the number of people expected to attend the function must be telephoned to the Function Office forty-eight hours prior to any function. The Harvard Club will be prepared to serve 5% over this guarantee. If the actual attendance is less than the guarantee the minimum billing will be for 5% less than the guarantee. Functions for less than seven people will be assessed an eight dollar waitress charge. Groups of ten or less may order individually from the A La Carte Function Menu; there is a minimum luncheon charge of \$3.75 per person and a minimum dinner charge of \$4.50. All function prices listed do not include the 5% Massachusetts Old Age Tax or the Service Charge of 15% on food and 10% on beverages.

CHOICE OF APPETIZER OR SOUP

Iced tomato or Grapefruit Juice

French Onion Soup, au Gratin with Croutons

Cream of Tomato Soup with Croutons

Chilled Fruit Cup with Lime Sherbet (.20) Half Grapefruit, Maraschino (.20)

Louisiana Shrimp Cocktail (\$1.00) King Crabmeat Cocktail (.75)

Celery, Radishes and Olives (.25)

CHOICE OF POTATO

Del monico Baked Snowflake French Fried Crisp Shoestring

CHOICE OF VEGETABLE

Mint ed Green Peas Harvard Beets String Beans Amandine

Honey Glazed Carrots Broccoli (Hollandaise .25) Asparagus (.20)

with Holl andaise (.45)

SALAD MAY BE SUBSTITUTED FOR POTATO OR VEGETABLE

__OR ADDED FOR AN ADDITIONAL .35

Chef's Tossed Greens

Hearts of Lettuce

DRESSINGS--French, Italian, Russian or Bleu Cheese

CHOICE OF DESSERT

Ice Cream with Butterscotch, Strawberry or Fudge Sauce

Sultana or Nut Roll with Claret Sauce

Apple Pie with Cheese (.10) with Ice Cream (.25)

Liqueur Parfait (.25)

CHOICE OF BEVERAGE

Coffee

Tea

Sanka

Milk

		<u>LUNCH</u>	<u>DINNER</u>
<u>FISH</u>	Broiled Boston Schrod, Maitre d'Hotel	3.75	4.50
	Fried Filet of Sole, Tartar Sauce	4.00	4.75
	Fried Sea Scallops, Tartar Sauce	4.00	4.75
	Broiled Swordfish Steak, Parsley Lemon Butter		4.75
	Broiled Halibut Steak, Chasseur Sauce		4.75
	Seafood Newburg in Patty Shell		5.50
	Shrimp in Cheddar Sauce with Parslied Rice*		5.25
	Lobster Tid Bits with Drawn Butter		6.75
	Broiled Live Maine Lobster with Drawn Butter	BASED ON CURRENT PRICE	
	<u>BEEF</u>	Broiled Chopped Sirloin Steak, Mushroom Sauce	4.00
Roast Rump of Beef, Mushroom Sauce			5.00
Petit Filet Mignon (5 oz.)			6.75
8 oz. Filet Mignon			9.00
8 oz. Club Sirloin Steak			7.50
12 oz. Western Steer Sirloin Steak			9.00
Beef Stroganoff with Parslied Noodles*			5.50
Beef Burgundy with Buttered Noodles *			5.50
Roast Sirloin of Beef, Bordelaise			7.00
Roast Prime Ribs of Beef, Au Jus			7.00
<u>POULTRY</u>	Turkey ala King, Cream Sauce	3.75	4.50
	Broiled Half Chicken, Butter Sauce		4.75
	Chicken Fricasse with Parslied Rice*		4.75
	Breast of Chicken Supreme on Slice of Baked Ham		5.25
	Chicken ala Cordon Bleu		5.75
	Roast Turkey, Cranberry Sauce		4.75
	<u>HAM</u>	Baked Ham with Cider Sauce	4.00
Broiled Ham Steak, Glazed Pineapple Ring			4.75
<u>VEAL</u>	Breaded Veal Cutlet, Tomato Sauce	3.75	4.50
	Veal Parmigiana	4.00	4.75
	Veal Scaloppine Au Marsala, Florentine		6.50
<u>COLD CUT PLATE AND SALADS</u>			
	Assorted Cold Cuts, Potato Salad and Sliced Tomato	4.00	5.00
	Chicken Salad Plate, Tomato and Egg Garni	3.75	4.50
	Fresh Shrimp Salad Plate, Garni	3.75	4.50
	King Crabmeat Salad Plate, Garni	3.75	4.50
	Tuna Salad Plate, Garni	3.75	4.50

* With these items you are entitled to a choice of
EITHER a vegetable OR a salad (in addition to the rice or noodles)

BUFFETS (Groups of 25 or over)

STANDARD BUFFET

\$5.75

Hot chafing Dish: EITHER Chicken a la King OR Ravioli (with a meat or cheese Sauce) -- Cold Sliced Beef - Cold Sliced Ham -- Cold Sliced Turkey
Tasty Potato Salad OR Delmonico Potato - Tossed Salad with Assorted Dressings
Assorted Relishes - Hot Rolls and Butter - Ice Cream with Sauce - Coffee

For larger groups, we can serve a Steamship Round Roast with an added \$10.00 charge for a cook to carve.

SPECIAL LUNCHEON BUFFET

\$4.25

Chafing dish of hot vegetable - Cold sliced turkey - Cold Sliced Ham
Potato Salad OR Delmonico Potato - Tossed Green Salad with Assorted Dressings
Relishes - Rolls and butter - Ice Cream with Sauce - Coffee

Additional items can be added to either of the above buffets and such items will be priced according to cost. Seafood newburg, Curry of Shrimp, Baked Beans, Fruit Aspic, Chicken Salad, etc.

CANAPES - HORS D'OEUVRES - SWEETS

Cocktail Crab Claws with Sauce	\$1.50 per dozen
Shrimp Bowl with Sauce	\$3.00 per dozen
Assorted Cold Canapes	\$3.00 per dozen
Assorted Hot Hors D'Ouevres	\$3.00 per dozen
Silver Bowl of Green and Ripe Olives	\$6.00 per bowl
Silver Bowl of Stuffed Celery	\$6.00 per bowl
Cocktail Franks OR Sausages OR Both	\$1.50 per dozen
Tea Cookies	\$1.20 per dozen
Petit Fours	\$3.50 per dozen
Ice Cream with Assorted Toppings	\$.50 each
Ice Cream Moulds	(large or individual available)

MEETING BREAKS

Coffee or Tea	40¢ per person
Muffins	15¢
Danish Pastry	25¢
Doughnuts	15¢
Cocoa Cola	25¢

SPECIAL EQUIPMENT

Public Address System	\$15.00
Organ and/or Organist	Arranged
16 mm Sound Projector (1000 Watt bulb)	\$11.00
35 mm Manual Slide Projector for 2" x 2" and 3 1/4" x 4" sildes	\$ 5.00
Harvard Hall Screen	\$10.00
Portable Screen 70" x 70"	\$ 5.00
A Projectionist, Special Projection Equipment and Taping Equipment can be arranged	

BEVERAGE SERVICE

A number of arrangements for service are available for those desiring cocktails and beverages.

ATTENDANT FOR DRINKS

Small groups who plan to have only a few drinks may order their drinks from a barwaiter.

COMPLETE FREE BAR

A group that desires to offer their guests cocktails and wishes to pay the total cost, may have a regular bar set up with a barwaiter to serve the guests; no tickets or money are involved at the time of service.

COMPLETE CASH BAR

A group wishing to have cocktails or drinks on a cash basis may arrange for a cash bar where guests may order and pay directly for their drinks.

When there is a bar with a bar attendant in the room and the total beverage charges are \$25.00 or more, there is no charge for the bartender; otherwise, there is a \$10 charge.

SELF SERVICE BAR

Informal groups of approximately 10 to 20 people who would like to pour their own drinks or would like privacy, may have a bar set in the room for them to serve themselves. The group will then be billed for the liquor actually consumed.

A TASTY SPREAD WITH CRACKERS WILL BE SERVED ON A COMPLIMENTARY BASIS WITH ALL BAR ARRANGEMENTS.

WINE SERVICE

The Harvard Club wine cellar is stocked with excellent imported and domestic wines from which you may make a selection to make your dinner more complete. The Wine Steward will be pleased to help you select the proper wine to complement your meal.

If you would like wine made available to your group on a cash basis, it is possible to have pre-selected, limited wine lists on each table for individual selection.

DINNER ENTREES

CHICKEN, TURKEY

2/82

BREAST OF CHICKEN CURRY, Major Gray's Chutney 8.65

for John Field

BREAST OF CHICKEN RICHMOND, Ham Slice
Mushroom Sauce 8.65

BREAST OF CHICKEN RICHMOND, Ham Slice
Mushroom Cap 8.65

BREAST OF CHICKEN SAUTE, Hunter Style 8.65

BREAST OF CHICKEN CASINO, Glace Mornay 8.65

BREAST OF CHICKEN FRICASSEE, Sauce Poulette 8.65

BREAST AND LEG OF CHICKEN, Maitre d'Hotel 8.65

BREAST OF CHICKEN, With Sliced Ham, Mushrooms
Under Bell Eugene 8.90

TENDERLOIN OF CHICKEN BREAST SAUTE, French Style 8.70

BONELESS BREAST OF CHICKEN, Fried A La Maryland
Supreme and Tomato Sauce, Corn Fritter 8.65

BONELESS BREAST OF CHICKEN, Fried Southern Style
Supreme and Tomato Sauce, Banana Fritter 8.65

BONELESS BREAST OF CHICKEN PARMIGIANO
Tomato Sauce 8.65

ROAST BONELESS STUFFED BREAST OF CHICKEN
Raisin Sauce 8.90

ROASTED BONELESS STUFFED BREAST OF CHICKEN
Natural Gravy 8.90

CREAMED CHICKEN (WHITE MEAT), Au Gratin Tetrizzini
On Buttered Spaghetti 7.90

just

CREAMED CHICKEN A LA KING, Au Sherry 8.65

CREAMED CHICKEN A LA KING, Rice Pilaf 8.65

CHICKEN CROQUETTES, Fried Golden Brown
Warm Cranberry Jelly 5.50

ROAST STUFFED TURKEY, Giblet Gravy, Cranberry Jelly 8.70

ROAST BAY STATE DUCKLING, (HALF), Sauce Bigarade 9.90

BREAST OF ROCK CORNISH HEN, Sauce Poulette
Stuffed with Wild Rice 9.60

3/1/82

DINNER ENTREES

<u>BEEF</u>	2/82
FILET MIGNON, Sauce Bearnaise Mushroom Cap	15.50
SIRLOIN STEAK, Bearnaise Sauce Mushroom Cap	15.50
TOP SIRLOIN STEAK, Sauce Bearnaise Mushroom Cap	11.25
TOP SIRLOIN STEAK, Bercy	11.25
MINUTE SIRLOIN STEAK, Sauce Bearnaise Mushroom Cap	12.25
BEEF TENDERLOIN, En Brochette Sauce Bearnaise	9.80
GROUND SIRLOIN OF BEEF, Mushroom Sauce	6.25
GROUND BEEF TENDERLOIN, Mushroom Sauce	6.25
GROUND BEEF TENDERLOIN, Maitre d'Hotel	6.25
GROUND BEEF TENDERLOIN, Bercy Wrapped in Bacon	6.55
ROAST PRIME RIBS OF BEEF, Natural Juice	10.00
LONDON BROIL, Mushroom Sauce	7.20
SLICES OF BEEF TENDERLOIN SAUTE, Bordelaise	10.95
CREAMED SMOKED CHIPPED BEEF, En Casserole Rice Pilaf	6.95

3/1/82

Office 859

16th Mike
Podium - 75 charge
Bartenders - \$30 each
Ala cart -
Surcharges of
gratuity
Special break



HARVARD CLUB OF BOSTON

DINNER MENU SUGGESTIONS

APPETIZERS:

FLORIDA FRUIT CUP
MARINATED MUSHROOMS
CHILLED MELON, Lemon Wedge (In Season)
ANTIPASTO

COLD CREAM OF VICHYSOISE
CREAM OF BROCCOLI SOUP
CONSOMME, Vermicelli
JELLIED MADRILENE, Lemon

ENTREES:

	<u>PRICE</u>
BROILED BOSTON SCHROD, Lemon Wedge	\$15.00
FILET OF SOLE, Bonne Femme	15.00
BREAST OF CHICKEN, Casino	15.00
BREAST OF CHICKEN, Louisiana	15.75
BREAST OF CHICKEN, Virginia, Mushroom Sauce	15.75
VEAL MARSALA, Pilaf of Rice	17.75
VEAL FRANCAISE, Lemon, Rice Saffron	18.50
ROAST SIRLOIN OF BEEF, Mushroom Sauce	20.00
ROAST PRIME RIBS OF BEEF, Au Jus	20.00
ROAST TENDERLOIN OF BEEF, Bordelaise Sauce	21.00
BROILED SIRLOIN STEAK, Maitre d'Hotel	24.50
BROILED FILET MIGNON, Mushroom Cap	24.50

POTATOES:

Savoyarde, Parsillade, Delmonico, Chateau, Whipped or Pilaf of Rice

VEGETABLES:

Carrots Vichy, Buttered Broccoli, Garden Peas, Broiled Tomato or
Julienne String Beans, Almondine or with Mushrooms

SALADS:

Tossed Selected Greens, Garden or Hearts of Lettuce

Rolls, Butter

Choice of Dressing:

Italian, Thousand Island, Caesar, French or Blue Cheese

DESSERTS:

ICE CREAM OR SHERBETS

MOCHA BRANDY COUPE

COUPE GRAND MARNIER

LEMON SHERBET, Topped with Creme de Menthe

BLACK FORREST CHERRY LAYER CAKE

CARROT CAKE

WARM APPLE PIE (Cheese or a la Mode,
85¢ Extra)

COFFEE, TEA, SANKA

A GUARANTEED NUMBER OF PERSONS IS REQUIRED 48 HOURS PRIOR TO YOUR FUNCTION

There is a 5% Mass Tax on all Food and Beverage

There is no GRATUITY or SURCHARGE

374 COMMONWEALTH AVENUE

BOSTON, MASSACHUSETTS 02215

AREA CODE 617 TEL. 536-1260

ONE FEDERAL STREET

BOSTON, MASSACHUSETTS 02110

AREA CODE 617 TEL. 426-4471

3/82

DINNER ENTREES

BROILED

<u>CHICKEN, TURKEY</u>	2/82
BREAST AND LEG OF CHICKEN, <i>Maitre d'Hotel</i>	8.70
BREAST AND LEG OF CHICKEN, <i>Grape Jelly</i>	8.70
BREAST OF CHICKEN, <i>Hoteliere</i> Mushroom Cap, Bacon Strip	8.70
BREAST AND LEG OF CHICKEN, <i>Hoteliere</i>	8.70
BREAST OF CHICKEN, <i>Mixed Grille</i> Mushroom, Sausage, Bacon Tomato and Potato	9.60
BREAST OF ROCK CORNISH HEN, <i>Stuffed With Wild Rice</i> <i>Seedless White Grape Sauce</i>	9.60
BREAST OF ROCK CORNISH HEN, <i>Stuffed With Wild Rice</i> <i>Pitted Bing Cherry Sauce</i>	9.60

DINNER ENTREES

<u>LAMB</u>	<u>2/82</u>
ROAST LEG OF SPRING LAMB, Natural Brown Gravy Mint Jelly	9.90
BRAISED LAMB SHANK, With Sliced Carrots, Celery Onion and Potato	6.95
LOIN LAMB CHOPS, Mint Jelly	16.85
LOIN LAMB CHOPS, Sauce Bearnaise	16.85
RIB AND LOIN LAMB CHOPS, Mint Jelly	17.20
RIB AND LOIN LAMB CHOPS, Sauce Bearnaise	17.20
ENGLISH LAMB CHOP, Hoteliere Canadian Bacon, Mushroom Cap	11.55
ENGLISH LAMB CHOP, Mixed Grille, Mushroom, Sausage, Bacon, Tomato and Potato	11.85
LEG OF SPRING LAMB, On Skewer, With Mushrooms, Onion, Tomato, Sauce Bearnaise	9.80
LEG OF LAMB, En Brochette, With Mushroom, Tomato, Onion and Green Pepper, Sauce Bearnaise	9.80
SHASHLIK OF LAMB, Sauce Bearnaise	9.80

DINNER ENTREES

	<u>2/82</u>
VIENNA SCHNITZEL, Lemon Sauce	8.70
WEINER SCHNITZEL, Tomato Sauce	8.70
SCALLOPINE OF MILK FED VEAL SAUTE, French Style	9.90
SCALLOPINE OF MILK FED VEAL SAUTE, Amontillado	9.60
SCALLOPINE OF MILK FED VEAL SAUTE, Marsala	9.60
SCALLOPINE OF MILK FED VEAL SAUTE, Piccata Anchovy Filet, Lemon Slice, Sauterne Wine	9.90
MILK FED VEAL CUTLET A LA PARMIGIANA, Tomato Sauce	9.15
MILK FED VEAL CUTLET, Breaded With a Slice of Prosciutto and Swiss Cheese, Buona Bocca	9.80
MILK FED VEAL CUTLET, Fried Egg, a la Holstein Tomato Sauce	9.60
OSSO BUCO, Veal Shank Braised With Sauterne Wine and Minced Vegetables, Rice Pilaf	6.25
GRILLED SUGAR CURED HAM Boston Baked Beans, Hot Brown Bread, Sweet Relish	4.30
T-BONE PORK CHOPS, Applesauce	9.80
SUGAR CURED HAM STEAK, Honey Butter	9.20
SUGAR CURED HAM STEAK, Glazed Pineapple Ring	9.20
BAKED SUGAR CURED HAM	9.20

DINNER ENTREES

BROILED

FISH

2/82

FRESH BOSTON SCHROD, Lemon Butter	8.65
FRESH BOSTON SCHROD, Maitre d'Hotel	8.65
FILET OF FRESH KING SALMON, Anchovy Butter	12.60
FILET OF FRESH KING SALMON, Maitre d'Hotel	12.60
FRESH EASTERN SALMON, Anchovy Butter	12.60
FRESH BABY SEA SCALLOPS, On a Skewer, Maitre d'Hotel	9.20
FRESH BABY SEA SCALLOPS, On a Skewer Parsley Butter	9.20
FRESH NATIVE SWORDFISH, Anchovy Butter	10.55
FRESH NATIVE SWORDFISH, Maitre d'Hotel	10.55
FRESHLY OPENED CAPE OYSTERS, Scalloped Style, En casserole	8.70
BONED FRESH SILVER SMELTS, Maitre d'Hotel	8.35
FRESH SHAD ROE, Parsley Butter (fresh only when in season; priced accordingly)	9.80
FRESH DEEP SEAFOOD COMBINATION A Smelt, Ipswich Clams, Sea Scallop, Cape Oyster, Julienne of Sole Fried Golden Brown, Tartar Sauce	8.70

DINNER ENTREESFISH2/82

SHRIMP SCAMPI, Sauterne Wine	14.15
SHRIMP SCAMPI, Buttered Linguini	14.15
BAKED LOBSTER, Savannah	price established according to market value and size
BAKED STUFFED LOBSTER IN SHELL, Savannah Glace Mornay	
FRESH BABY BAY SCALLOPS Fried Golden Brown, Tartar Sauce	9.20
DEEP SEA SCALLOPS AND ALASKAN SHRIMP a la Newburg	9.80
DEEP SEA SCALLOPS, Alaskan Shrimp, King Crabmeat, Cape Oyster, a la Newburg	9.45
ALASKAN KING CRABMEAT, En Casserole Harvard Club	9.80
FRESH SOFT SHELL CRABS SAUTE, Capers Meuniere (available in season only)	price established according to market value
FRESHLY OPENED CAPE OYSTER With Sliced Mushrooms, Sauterne Wine, Poulette	8.70
FRESHLY OPENED CAPE OYSTER BENEDICT On Grilled Ham, Sauce Hollandaise, Toasted English Muffin	8.35
FRESHLY OPENED CAPE OYSTER, En Casserole, Scalloped Style	8.70
BAKED FRESH FILET OF SOLE, Point Shirley	9.10
FRESH FILET OF SOLE, Saute Meuniere	9.10
BAKED FRESH FILET OF SOLE, Lobster Sauce	9.20
BAKED FRESH FILET OF SOLE, Florentine, Glace Mornay	9.10
BAKED FRESH FILET OF SOLE, Marguerite Topped With Shrimp, Cape Oyster, Mushroom Cap, Glace Mornay	9.45
LOW CALORIE: BAKED FRESH FILET OF SOLE, Spinach and Sliced Mushrooms Florentine	9.10

DINNER ENTREES

FISH

2/82

BOILED FILET OF FRESH KING SALMON Egg Sauce	12.60
BOILED FRESH KING SALMON, Sauce Hollandaise	12.60
FILET OF FRESH KING SALMON, Garni	12.60
BONED BROOK TROUT SAUTE, Meuniere (With or Without Capers)	8.70
BONED BROOK TROUT SAUTE, Belle Meuniere	8.70
BONED BROOK TROUT, Saute Almondine	8.70
CREAMED SMOKED FINNAN HADDIE WITH EGG Club Style En Casserole, Potato Bordure Au Gratin	8.70
CREAMED SMOKED FINNAN HADDIE, a la Newberg	8.65
BAKED SMOKED FINNAN HADDIE, In Milk English Style	8.65
FRESH IPSWICH CLAMS, Fried Golden Brown Tartar Sauce	8.35
WHOLE FRESH BABY FLOUNDER SAUTE, Meuniere With Capers	8.65
CREAMED SEAFOOD a la DEWEY	9.80
FRESHLY OPENED CAPE OYSTER STEW, Pilot Crackers	7.90
BLUEFISH	8.90
FRESH HALIBUT FILET	9.60
FRESH SWORDFISH	10.50

DINNER ENTREES

<u>EGGS</u>	<u>2/82</u>
AN OMELETTE, With Cheddar Cheese	5.15
AN OMELETTE, With Swiss Cheese	5.15
AN OMELETTE, Western Style	5.15
AN OMELETTE, Spanish Style	4.70
AN OMELETTE, With Bacon	5.15
AN OMELETTE, With Mushrooms and Swiss Cheese	4.95
AN OMELETTE, With Mushrooms and Cheddar Cheese	4.95
AN OMELETTE, With Mushrooms Saute Aux Fines Herbes	4.70
AN OMELETTE, With Sugar Cured Ham and Cheddar Cheese	5.15
AN OMELETTE FERMIERE, With Braised Bacon Mixed Vegetable and Potato	5.15
AN OMELETTE, Pizza Style With Bacon, Mushroom, Tomato, Genoa Salami, Onion and Mozzarella Cheese	5.65
AN OMELETTE, Sauce Bordelaise Fresh Chicken Livers and Mushrooms	5.15
AN OMELETTE, With Creamed Smoked Chipped Beef	5.15
JELLY OMELETTE, Glace	4.70
AN OMELETTE, With Fresh Whole Asparagus Tips	5.15
AN OMELETTE, With Fresh Whole Asparagus	5.15
AN OMELETTE, With Alaskan Shrimp a la Newburg	5.65
AN OMELETTE, With Caviar Garnished With Raw Minced Onions	6.00
CHOLESTROL-FREE EGG OMELETTE With Sliced Mushrooms	4.85
CHOLESTROL-FREE EGG OMELETTE Aux Fines Herbes	4.85
CHOLESTROL-FREE EGG OMELETTE With Diced Mushrooms, Aux Fines Herbes	4.85

DINNER ENTREESEGGS2/82

SHIRRED EGGS, With Creamed Smoked Chipped Beef	4.85
SHIRRED EGGS, With Fresh Lamb Kidneys and Mushrooms Meyebeer	4.85
SHIRRED EGGS, With Chicken Livers and Mushrooms	5.15
SHIRRED EGGS, Sauce Bordelaise Chicken Livers, Mushrooms	5.15
SHIRRED EGGS, A La Reine With Creamed Chicken and Mushrooms	5.15
SCRAMBLED EGGS, Country Style, Grilled Canadian Bacon	4.95
SCRAMBLED EGGS, Country Style Broiled Smoked Kipper Herring	5.15
SCRAMBLED EGGS, Country Style Bacon Strips	5.15
SCRAMBLED EGGS ON TOAST With Filet of Smoked Salmon, Stewed Tomatoes	5.75
EGGS AND CANADIAN BACON FRIED COUNTRY STYLE	5.15
SUGAR CURED HAM AND EGGS, Fried Country Style	5.25
FRESH ASPARAGUS, Topped With Grated Parmesan Cheese and Eggs Fried in Butter	(according to market value)
POACHED EGGS BENEDICT, On Grilled Ham, Toasted English Muffin, Sauce Hollandaise, Fresh Asparagus	6.00
FRESH ASPARAGUS ON TOAST, Served With a Poached Egg, Sauce Hollandaise	5.75
FRESH ASPARAGUS ON GRILLED SUGAR CURED HAM Poached Egg, Sauce Hollandaise	6.00
EGGS ON CREAMED SPINACH FLORENTINE, Glace Mornay	4.70
SCOTCH WOODCOCK, Scrambled Eggs on Toast, Anchovy Filets, Stewed Tomatoes	5.15
GOLDEN BUCK, Poached Egg Sizzling Welsh Rarebit, Toast Points (With or Without Bacon Strips)	5.65

DINNER ENTREES

PASTA

2/82

LINGUINI WITH CLAM SAUCE Parmesan Cheese	5.75
SPAGHETTI WITH MEAT SAUCE Grated Parmesan Cheese	5.75
BAKED LASAGNA, a la Bolognaise, Meat Sauce, Ricotta, Topped With Grated Parmesan Cheese	5.75
SHELL MACARONI, Filled With Ricotta Cheese, Topped With Meat Sauce and Grated Parmesan Cheese	5.75
SHELL MACARONI, Meat Sauce, Grated Parmesan Cheese	5.75
MANICOTTI, Topped With Meat Sauce Grated Parmesan Cheese	5.75
SPAGHETTI WITH MEAT CAKES, Ragout Sauce, Grated Parmesan Cheese	5.75
MASTACCIOLI, a la Bolognaise, Meat Sauce Grated Parmesan Cheese	5.75
ROTINI, a la Bolognaise, Meat Sauce	5.75

VEGETABLES

	<u>2/82</u>
BUTTERED FRESH SPINACH	.95
CREAMED FRESH SPINACH	.95
ZUCCHINI SAUTE ITALIENNE	.95
ZUCCHINI SAUTE	.95
FRIED ZUCCHINI	.95
ZUCCHINI SAUTE WITH CHERRY TOMATO <i>good</i>	.95
GARDEN PEAS, <i>French Style</i>	.95
GARDEN PEAS AND PEARL ONIONS	.95
STRING BEANS, <i>Almondine</i>	.95
BUTTERED ITALIAN CUT STRING BEANS	.95
ITALIAN CUT STRING BEANS, <i>Aux Fines Herbes</i>	.95
STRING BEANS, <i>Italienne</i>	.95
STRING BEANS, <i>With Mushrooms</i>	.95
JULIENNE STRING BEANS, <i>Almondine</i>	.95
STRING BEANS AND LIMA BEANS PANACHE	.95
WHOLE TINY STRING BEANS, <i>Aux Fines Herbes</i>	.95
BUTTERED STRING BEANS	.95
WHOLE STRING BEANS , <i>Almondine</i>	.95
WHOLE STRING BEANS, <i>With Mushrooms</i>	.95
CARROTS VICHY	.95
FRESH WHOLE BABY CARROTS VICHY	.95
BUTTERED FRESH ASPARAGUS	.95
FRESH ASPARAGUS MILANAISE	.95
BUTTERED CAULIFLOWER	.95
CAULIFLOWER RISSOLE	.95
FRIED PARSNIPS	.95

VEGETABLES

	<u>2/82</u>
BUTTERED ITALIAN STYLE MIXED VEGETABLES	.95
BUTTERED BROCCOLI	.95
WHIPPED BUTTERNUT SQUASH	.95
BAKED DES MOINES SQUASH	.95
LIMA BEANS, Bretonne	.95
FRIED MUSHROOMS & EGGPLANT	.95
— BUTTERED FIDDLEHEADS	.95
BRUSSEL SPROUTS RISSOLE	.95
HARVARD BEETS	.95
BRAISED RED CABBAGE WITH APPLES	.95
BRAISED CHERRY TOMATOES	.95

POTATOES & RICE

POTATOES

2/82

DELMONICO POTATOES	.85
GOLDEN HASH BROWN POTATOES	.85
BAKED IDAHO POTATO, <i>Sour Cream and Chives</i>	.85
PETITE ROASTED POTATOES	.85
AU GRATIN POTATOES	.85
BOULANGERE POTATOES	.85
HASHED IN CREAM POTATOES	.85
CANDIED SWEET POTATO	.85
LYONNAISE POTATOES	.85
RISSOLE POTATO	.85
CREAMY MASHED POTATOES	.85
PARSILLADE POTATO	.85
OVEN ROASTED POTATO	.85
SAVOYARDE POTATOES	.85
CHATEAU POTATO	.85
BEEF STEAK FRIED POTATOES	.85

RICE

RICE PILAF	.85
SAFFRON RICE	.85
LINGUINE OR FETTUCCHINE, <i>Au Beurre</i>	.85
ELBOW MACARONI, AU GRATIN	.85

DESSERTSPIES:

	<u>2/82</u>
WARM APPLE	\$1.25
CHOCOLATE CREAM	\$1.25
PECAN PIE, Whipped Cream	\$1.25
BOSTON CREAM	\$1.25
COCONUT CUSTARD	\$1.25
LEMON MERINGUE	\$1.25
BLUEBERRY	\$1.25
PINEAPPLE	\$1.25
PUMPKIN	\$1.25
WARM MINCE	\$1.25
LIME CHIFFON <i>good</i>	\$1.25
LEMON CHIFFON	\$1.25
FRESH STRAWBERRY TART	\$1.25
PIES A LA MODE <i>or</i> WITH CHEESE	.60 extra

LAYER CAKES:

WALNUT	\$1.50
BLACK FOREST CAKE	\$1.50
CHOCOLATE BUTTERCREAM	\$1.50
CARROT	\$1.50
BANANA BUTTERCREAM	\$1.50
CHOCOLATE	\$1.50
DOUBLE CHOCOLATE	\$1.50
DEVILS FOOD	\$1.50

DESSERTS

	<u>2/82</u>
BANANA CREAM	\$1.50
ORANGE	\$1.50
ORANGE BUTTERCREAM	\$1.50
PISTACHIO TORTE	\$1.50
STRAWBERRY BAVARIAN	\$1.50

PASTRIES:

FROZEN STRAWBERRY SHORTCAKE	\$1.75
FRESH STRAWBERRY SHORTCAKE	\$2.00
POUND CAKE	\$1.25
A La Mode	.60 extra
CHEESE CAKE, <i>New York Style, Strawberry Sauce</i>	\$2.00
FRENCH MACAROONS (3)	\$1.60
ALMOND MACAROONS (3)	\$1.60
CHOCOLATE ECLAIR	\$1.25
MOCHA ECLAIR	\$1.25
BROWNIE	\$1.25
A La Mode	.60 extra
ICE CREAM PIE, <i>Strawberry Sauce</i>	\$1.75
ICE CREAM PUFF, <i>Chocolate Sauce</i>	\$1.75

PUDDINGS & JELLOS:

FRUIT JELLO, <i>Whipped Cream</i>	\$1.15
JELLO, <i>Whipped Cream</i>	\$1.15
RICE AND RAISIN PUDDING	\$1.15
TAPIOCA PINEAPPLE PUDDING	\$1.15
CHOCOLATE WALNUT PUDDING	\$1.15
GRAPENUT CUSTARD PUDDING	\$1.15
VANILLA PUDDING PARFAIT	\$1.15
BUTTERSCOTCH PUDDING	\$1.15

DESSERTS

	<u>2/82</u>
BUTTERSCOTCH PUDDING, <i>Whipped Cream</i>	\$1.15
CARAMEL CUSTARD PUDDING	\$1.15
BREAD AND BUTTER CUSTARD PUDDING	\$1.15
TAPIOCA PUDDING	\$1.15
WARM INDIAN PUDDING, <i>a la mode</i>	\$1.15
TOASTED ALMOND BAVARIAN CREAM PUDDING	\$1.15

FRUIT:

FRESH STRAWBERRIES, <i>Cream</i>	\$2.60
FRESH BLUEBERRIES, <i>Cream</i>	\$2.60
CHILLED MELON, <i>in season</i>	\$1.65
GRAPEFRUIT HALF	\$1.30
BAKED APPLE, <i>Cream</i>	\$1.25

ICE CREAM & COUPES

ICE CREAM <i>or</i> SHERBET	\$1.20
SPUMONI, <i>with Claret Sauce</i>	\$1.75
PINEAPPLE SUNDAE	\$1.75
PEACH MELBA	\$1.85
COUPE ST. JACQUES	\$1.85
MOCHA BRANDY COUPE	\$1.85
COUPE AU MARRON	\$2.00
STRAWBERRY COUPE	\$1.85
COUPE HELENE	\$1.85

CHEESE:

BLUE CHEESE, <i>Crackers</i>	\$1.25
BRIE CHEESE, <i>Crackers</i>	\$1.25
IMPORTED GORGONZOLA CHEESE, <i>Crackers</i>	\$1.25

DESSERTS

DESSERTS

SWISS GRUYERE CHEESE, Crackers	2/82 \$1.25
BREAKFAST CHEESE, Crackers	\$1.25
IMPORTED BEL PAESE CHEESE, Crackers	\$1.25

BEVERAGES

COFFEE, TEA, SANKA	\$.75 → 85
MILK OR SKIM MILK	.70
EXPRESSO COFFEE	\$1.30



HARVARD CLUB OF BOSTON
DINNER MENU SUGGESTIONS

APPETIZERS:

- FLORIDA FRUIT CUP
- MARINATED MUSHROOMS
- CHILLED MELON, Lemon Wedge, In Season
- ANTIPASTO
- COLD CREAM OF VICHYSOISE
- CREAM OF BROCCOLI SOUP
- CONSOMME, Vermicelli
- JELLIED MADRILENE, Lemon

ENTREES:

	PRICE
BROILED BOSTON SCHROD, Lemon Wedge	<u>\$16.50</u>
FILET OF SOLE, Bonne Femme	16.50
BREAST OF CHICKEN, Casino	16.50
BREAST OF CHICKEN, Louisiana	17.25
BREAST OF CHICKEN, Virginia, Mushroom Sauce	17.25
VEAL MARSALA, Pilaf of Rice	19.50
VEAL FRANCAISE, Lemon, Rice Saffron	20.50
ROAST SIRLOIN OF BEEF, Mushroom Sauce	22.00
ROAST PRIME RIBS OF BEEF, Au Jus	22.00
ROAST TENDERLOIN OF BEEF, Brodelaise Sauce	23.00
BROILED SIRLOIN STEAK, Maitre d'Hotel	27.00
BROILED FILET MIGNON, Mushroom Cap	27.00

POTATOES:

Savoyarde, Parsillade, Delmonico, Chateau, Whipped or Pilaf of Rice

VEGETABLES:

Carrots Vichy, Buttered Broccoli, Garden Peas, Broiled Tomato Stuffed With Peas, Julienne String Beans, Almondine or with Mushrooms

SALADS:

Tossed Select Greens, Garden, or Hearts of Lettuce Rolls, Butter

Choice of One Dressing:

Italian, Thousand Island, Caesar, French or Bleu Cheese

DESSERTS:

- ICE CREAM OR SHERBET
- MOCHA BRANDY COUPE
- COUPE GRAND MARNIER
- LEMON SHERBET, Topped With Creme de Menthe
- BLACK FORREST CHERRY LAYER CAKE
- CARROT LAYER CAKE
- WARM APPLE PIE (Cheese or a la Mode, .95¢ Extra)

COFFEE, TEA OR SANKA

A GUARANTEED NUMBER OF PERSONS IS REQUIRED 48 HOURS PRIOR TO YOUR FUNCTION
There is a 5% Mass. Tax on all Food and Beverage. There is no GRATUITY or SURCHARGE.

MAIN CLUBHOUSE
374 COMMONWEALTH AVENUE
BOSTON, MASSACHUSETTS 02215
AREA CODE 617 TEL 536-1260

DOWN TOWN CLUBHOUSE
ONE FEDERAL STREET
BOSTON, MASSACHUSETTS 02110
AREA CODE 617 TEL 426-4471

July 1984

NO OTHER ENTRÉE
CHOICES

Dinner

Harvard Club of Boston

✓
/

D-1	-	16.50
D-2	-	22.00
D-3	-	16.00
D-4	-	18.50
D-5	-	27.50
D-6	-	17.00
D-7	-	19.00
D-8	-	26.50
D-9	-	21.00
D-10	-	24.00
D-11	-	32.50
D-12	-	19.50
D-13	-	21.00
D-14	-	28.00
D-15	-	16.50

/

The Harvard Club

-

Dinner

-

Artichokes and Mushrooms with Herb Dressage

-

Supreme of Sole Tout - Paris

Buttered Broccoli

Parslied Potatoes

-

Assorted Petit - Fours

-

Coffee

D-1 16 ⁵⁰

The Harvard Club

-

Dinner,

-

Cream of Broccoli Soup

-

Roast Prime Rib of Beef

Fresh Buttered Green Beans

Roast Potatoes with Fine Herbs

-

Caesar Salad

-

Chocolate Mousse

-

Coffee

The Harvard Club

Dinner

Pate Maison

Comme

Grilled half Chicken, Provençale

~~Bouquetiere of Vegetables~~

Arrosé

Lyonnaise Potatoes

Profiteroles with Chocolate Sauce

Coffee

\$15⁰⁰

The Harvard Club

-

Dinner

-

Proscuitto Ham with Melon

-

Roast Duck with Cherry Sauce

Fresh Leaf Spinach Sauteed

Potatoes Lorette

-

Seasonal Salad

-

Hazelnut Ice Cream with Macaroons

-

Coffee

The Harvard Club

-

Dinner

-

Petite Dorne of Salmon Hollandaise

-

Sherbert.

-

Roast Sirloin Strip Perigourdine

Sauteed Danish Style Vegetables with Dill

Parisienne Potatoes

-

Hearts of Romaine Vinaigrette

-

Creme Caramel

-

Coffee

The Harvard Club

-

Dinner

-

Marinated Mushrooms and Boston Lettuce

-

Supreme of Chicken, sauce Supreme

Sauteed Green Beans

Rissolée Potatoes

-

Omelette Norvégienne

-

Coffee

The Harvard Club

-

Dinner

-

Lobster Bisque

-

Roast Leg of Lamb Bretonne

Tomatoes Provençale

Flageolets in Butter Sauce

-

Mixed Green Salad

-

Imported Cheese and Fresh Fruit

-

Coffee

The Harvard Club

-

Dinner

-

Vichyssoise

-

Avacado Salad with Diced Crabmeat

-

Roast Rack of Lamb Dijonaise

Assorted Green Vegetables

Duchesse Potatoes

-

Strawberries Romanoff

-

Coffee

The Harvard Club

-

Dinner

-

Vegetable Soup with Croutons

-

Medaillons of Veal with Assorted Mushrooms

Tomato Clamart

Potatoes Normande

-

Watercress, Lettuce, and Tomato Salad

-

Assorted French Pastries

-

Coffee

The Harvard Club

-
Dinner

-
Artichoke Bottoms and Bay Shrimp Sauce Citron Vert

-
Tenderloin of Beef Saute Strogonoff

Green Beans with Spaetzle

Potatoes Pont Neuf

-
Salad Mélée

-
Chocolate Mousse Cake

-
Coffee

The Harvard Club

-
Dinner

-
Consomme Cleopatre

-
Salmon Steak à L'Americaine

-
Sorbet Citron

-
Tournedos Wrapped in Crepe, Sauce Poive Vert

Asparagus

Noisette Potatoes

-
Romaine Salad

-
Poached Pear in Caramel Sauce

-
Coffee

The Harvard Club

-

Dinner

-

Lobster Eclair, Sauce Nantua

-

Supreme of Chicken, Sauce Estragon

Peas Français

Dauphine Potatoes

.

-

Orange Souffle en Suprise Glace

-

Coffee

The Harvard Club

-

Dinner

-

Canteloupe Melon

-

Medaillons of Veal Dijonaise

Stewed Tomatoes

Château Potatoes

-

Hearts of Lettuce

-

Coupe Harvard Club

-

Coffee

The Harvard Club

-

Dinner

-

Smoked Nova Scotia Salmon with Garnish

-

Consomme

-

Filet Mignon

Sauteed Green Beans Amandine

Ardennes Potato

-

Tossed Green Salad

-

Creme de Menthe Parfait

-

Coffee

The Harvard Club

-

Dinner

-

Cream of Mushroom Soup

-

Broiled Schrod

Broccoli Hollandaise

Parslied Potatoes

-

Hearts of Lettuce

-

Sacher Torte

-

Coffee



HARVARD CLUB OF BOSTON

January 23, 1987

Ms. Libby Ingalls
48 Chestnut Street
Boston, MA 02108

Dear Libby:

The following dates are confirmed for The Harvard Traveller's Club for the 1987-1988 season in the Massachusetts Room.

Tuesday, October 13, 1987
Tuesday, November 3, 1987
Tuesday, December 8, 1987
Tuesday, January 19, 1988
Tuesday, February 16, 1988
Tuesday, March 8, 1988
Tuesday, April 12, 1988
Tuesday, May 24, 1988

Please be aware, that dinner prices per person are likely to increase, I will let you know what the new price will be as soon as possible.

There is no room charge, but again, the 15% Clubhouse Function Fee will be added to the total food and beverage, plus a 5% Mass Sales Tax overall.

The bartender charge is \$45.00.

There will be a few changes made in our menu package, I will forward you a new one as soon as it is complete.

Should you have any questions or further details to add, please do not hesitate to call me.

Sincerely,

Meg M. Marion
Meg M. Marion
Functions Director

MAIN CLUBHOUSE
374 COMMONWEALTH AVENUE
BOSTON, MASSACHUSETTS 02215
AREA CODE 617 TEL 536-1260

DOWN TOWN CLUBHOUSE
ONE FEDERAL STREET
BOSTON, MASSACHUSETTS 02110
AREA CODE 617 TEL 426-4471



HARVARD CLUB OF BOSTON

February 25, 1988

Mr. George Bradt
The Globe Corner Bookstore
One School Street
Boston, Mass 02108

Dear Mr. Bradt:

(in reference to The Harvard Traveller's Club)

It was a pleasure speaking with you regarding your upcoming event. The following outlines your requirements as I understand them:

Table with 8 columns: DAY, DATE, FUNCTION, ROOM, TIME, #PP, SETUP, RR. Rows include dates from 10/4/88 to 3/14/89, functions like DINNER, and a note about dinner prices being raised to \$18.50 per person.

Please familiarize yourself with the Banquet Guidelines on the reverse side which explain the Club's policies on menus, guarantees, cancellations, etc. We urge you to take time and carefully peruse all items. The few minutes spent reviewing the material will greatly contribute to the success of your event.

If all is in order, kindly sign and return the copy of this letter by September 1, 1988. This will serve as definite confirmation for our files.

We look forward to hosting your event.

Sincerely,

Meg M. Manion (handwritten signature)

Director of Functions

The above arrangements meet with my approval, and I now consider these arrangements to be definite and confirmed.

George A Bradt (handwritten signature)

15 March 88 (handwritten date)

Signature

Date

David Albert May
46 Crafts Road
Chestnut Hill, Massachusetts 02167
(617) 734-7131

June 11, 1996

Mr. Robert Boardman
Secretary & Treasurer
Harvard Travelers Club
163 Cottage Street
New Bedford, MA 02740-3650

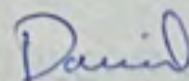
Dear Bob,

I spoke with Glen Crossman at the Harvard Club. We remain one of four organizations that is not charged room rent! Good work. The following other points are of interest:

1. The Clubhouse Function Fee is 18% of all food and beverage, i.e., dinner, hor d'oeuvres, and wine. It is set by the Board of Governors. It is higher (20%) in the restaurant.
2. The chef himself decides on the meals we will have. As you know, the cost has been \$26 or \$28. If we specified we would pay \$29 for the cheapest dishes, \$31 for salmon, \$32.50 for prime rib, \$35 for just about anything.
3. We are charged by the bottle (four glasses) for wine. At either \$17 to \$19 a bottle (Mr. Crossman was unsure of present prices) it appears there has been mis-accounting, both to our benefit and against it. There is a choice of house wine if we wish to be involved.
4. The dining room can provide ethnic food. They have catered many ethnic functions, including a Japanese evening, at the Club, and they have ethnic nights in the restaurant. They can prepare Mexican, Greek, Japanese, or Russian food.

I am enclosing a copy of the "fixed cost-marginal cost analysis." Please let me know if you have comments or suggestions. I will bring final copies to the meeting.

Cordially,



David A. May

DR. GEORGE WENCKEBACH
309 Marlborough Street
Boston, MA 02116
(617) 266-1551
President



ROBERT O. BOARDMAN
163 Cottage Street
New Bedford, MA 02740-3650
(508) 993-3048
Secretary-Treasurer

December 20, 1999

Harvard Club of Boston
374 Commonwealth Avenue
Boston, MA 02215

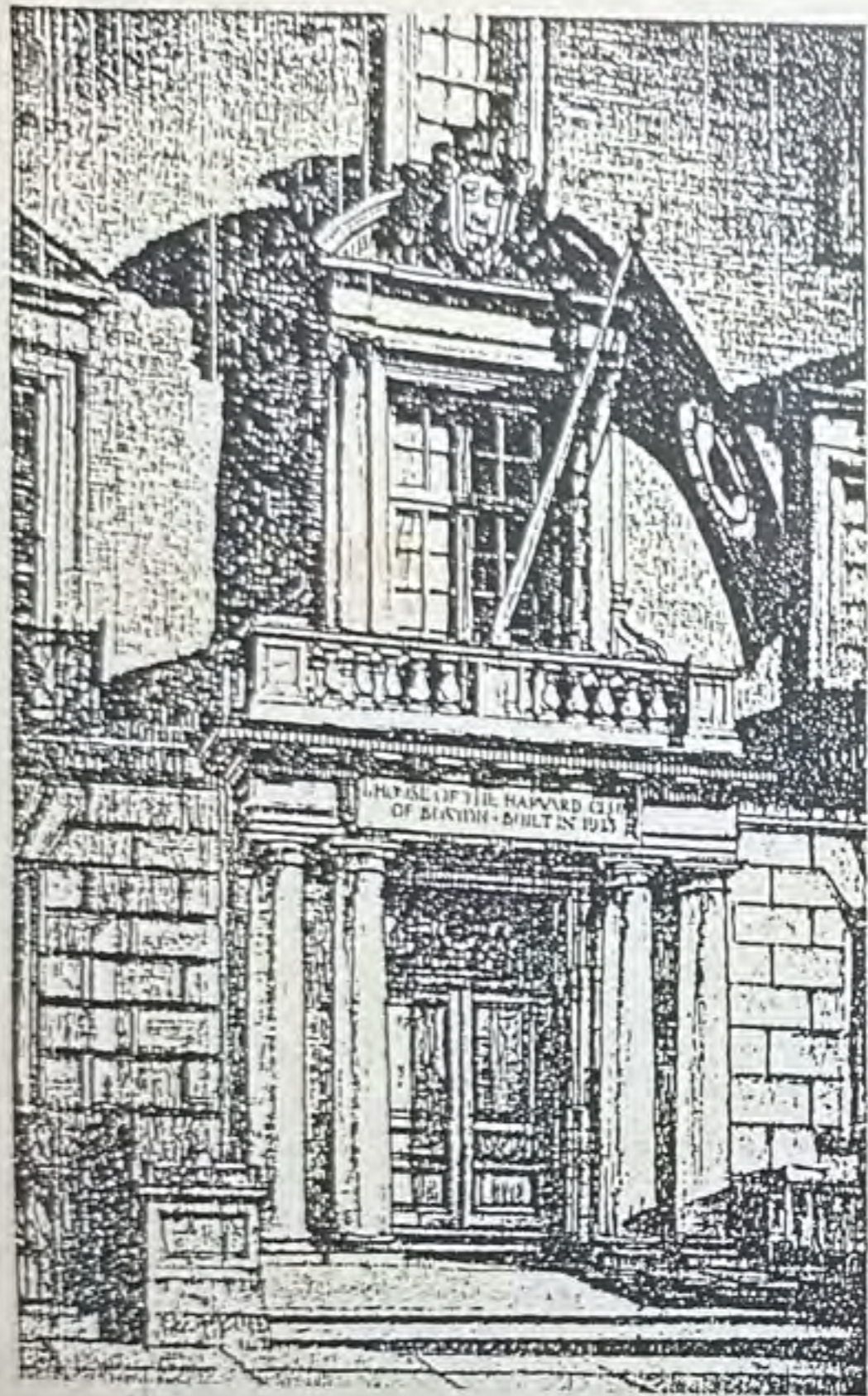
Thank you for your invoice number 0504566 dated 12/16/99 relating to a function of the Harvard Travellers Club on 12/14/99.

I notice that the bill includes an item for Room Charge in the amount of \$500. For many years Room Charges for the Harvard Travellers Club have been waived in recognition of the fact that we are a non-profit organization and we use your facilities for eight meetings per year. With the addition of this Room Charge, our costs would go up by \$4,000 per year, which is far beyond our current budget. I will need some time to review this situation with our Council and then resume negotiations with your Catering Department.

In view of this, I am paying herewith all of the outstanding bill except for the item of Room Charge in the amount of \$500 pending further discussions.

Sincerely,

Robert O. Boardman



*The Harvard Club of Boston
374 Commonwealth Avenue*

A Brief History of the Harvard Club of Boston

by Geoffrey H. Movius '62

In February, 1908, Harvard's Class Secretaries' Association voted on the question of starting a Harvard Club in Boston. They had studied the issue for a year, and this was not the first time it had been raised. Indeed, half a century earlier—on October 1, 1855—a "Harvard Club of Boston" had been founded by a small group under the leadership of Edward H. Ammidown and his 1853 Harvard classmate, Charles W. Eliot, who was later to become the University's 21st president.

This early organization, begun in part as a response to Harvard's banning of fraternities, expired after two years—apparently unable to decide whether it was intended to serve as a social or as an intellectual club. Perhaps with that example in mind, and with bitter memories of the 1907 financial panic still fresh, the Class Secretaries concluded it was an "inopportune time" to begin a club, and held that such an organization did not seem "necessary, desirable or feasible" in Boston. A number of them belonged to other Boston clubs already making every effort to survive—a factor which may also have influenced their vote.

However, at least three of those present left the meeting in a mutinous frame of mind. Odin Roberts '86, Arthur J. Garceau '91, and John J. Hayes '96 rode home together to Dedham in a passenger car of the New Haven Railroad. By the time they had reached their stop, the three had decided to go ahead despite the class secretaries. The Harvard Club of Boston had arisen once more—this time for keeps.

On March 19, 1908, Roberts, Garceau, and Hayes gathered with a number of others who favored their idea, and the Harvard Club of Boston was formed. The 22 men who signed the articles of association and comprised the Club's first membership signed themselves:

Henry L. Higginson '55
I. Tucker Burr '79

Franklin S. Newell '92
R. L. Agassiz '92

James J. Storrow '85
 Henry M. Williams '85
 Odin Roberts '86
 F. S. Mead '87
 Henry M. Clarke '88
 Chas. Warren '89
 Joseph W. Lund '90
 James A. Parker '91
 Arthur J. Garceau '91

G. R. Fearing, Jr. '93
 Sydney M. Williams '94
 Robert H. Hallowell '96
 John J. Hayes '96
 Edgar H. Wells '97
 Wm. L. Garrison, Jr. '97
 James H. Perkins '98
 Alfred Winsor, Jr. '02
 S. H. Wolcott '03

This group adopted by-laws and elected the Club's first officers. For their president, they chose Major Higginson, who brought to the venture his reputation for leadership in Boston society and cultural life, a deep interest in Harvard affairs, an extraordinary record of philanthropy, and the benefits of his forceful personality. Higginson had founded the Boston Symphony Orchestra, and, among other notable benefactions, had given the land which became Soldiers Field to Harvard. He served as a fellow of Harvard College for many years. The other officers were: Tucker Burr and James Perkins, vice presidents; Frederick Mead, treasurer, and "Turo" Garceau, secretary.

Dues were set at five dollars a year for resident members (living within 20 miles of Boston), and three dollars for non-residents. No club house was contemplated at the time.

The Club's basic aim was summarized in a formal announcement issued by the five officers, promoting the new organization on the basis that it would serve "to give effective expression to the Harvard spirit." The founders planned to hold an annual dinner, and "other occasional informal meetings as opportunity offers, for the purpose of social intercourse." Within four weeks the original 22 had elected 432 "charter members" to join them, and the list of those wishing to be considered was growing daily. The new Club's first general meeting was a luncheon in the Crystal Dining Room of the Parker House on June 23, 1908, to "entertain visiting graduates."

No fewer than 400 attended the Club's first athletic dinner on November 13, honoring the victorious varsity crew and baseball team of the previous spring. They were addressed by President Eliot, who had just announced his intention to resign after 40 years as Harvard's leader. The *Harvard Bulletin* for November 18 reported that the crowd's "greatest enthusiasm, naturally, was shown when President Eliot was speaking and at the conclusion of his address."

That enthusiasm—for Eliot and for all that his remodeled and modernized University stood for—was reflected in the rate at which local Boston alumni grasped the opportunity to join the Harvard Club. By the time Arthur Garceau submitted the first *Secretary's Report* at the end of the year, only nine months after organizing, the Club's membership stood at 786, with 150 applicants pending approval. A year later, there were almost 1,200 members, and the treasury showed a balance of \$4,512.99.

The Club's first annual dinner was held at the Hotel Somerset on January 20, 1909, with President Eliot as guest of honor. The cost was \$3 a plate. Major Higginson complimented the younger alumni present, reported the next morning's *Harvard Crimson*, "on displaying more wisdom than their seniors by founding the Boston Harvard Club."

The early members sought ways to serve not only the University but the Boston community as well. Five annual scholarships of \$200 each were established on January 29, 1909, for the benefit of the graduates of local high schools planning to attend Harvard College. Suitably enough, Harvard's 23rd president, James B. Conant '14, was among the first five winners of a Harvard Club of Boston scholarship for the academic year 1910-11. From the modest beginnings of this program of financial assistance, the efforts and generosity of Club members have enabled many hundreds of students to attend Harvard over the past 75 years.

Musical entertainment was also a part of early Harvard Club activities. Members entertained at dinners, and the Club sponsored more formal recitals and concerts as well.

The alumni chorus was a regular feature at Club gatherings, and in June, 1911, there was a Commencement Evening at the Boston Pops, an early harbinger of what was to become a long association between the Boston Symphony and the Harvard Club of Boston.

With membership and income rising steadily, the need for a permanent home became increasingly apparent. There was considerable and heated debate over the best location for a club house. A number of members favored the downtown area as most convenient; others held out for "mid-town," and supported purchase of the lot where the Ritz-Carlton now stands, or another at the corner of Newbury and Dartmouth Streets for which plans were actually drawn up. However, majority will and the availability of an affordable site coalesced, and the lot at the corner of Massachusetts and Commonwealth Avenues was purchased in May, 1912, for \$200,000. The firm of Parker, Thomas, and Rice drew up plans for a building, with the governing intention of making the Club "liveable." Work on the foundations began in the fall.

The cost of the building was estimated at \$480,000, though the actual cost of completion came to almost \$700,000. Purchase of the lot, construction, and furnishings were funded by cash subscription and by mortgages that were to haunt those responsible for the Club's fiscal health in later years. In January, 1913, the Harvard Club ceased to be a "voluntary organization" and incorporated itself in order to facilitate the financing of a new home.

At 10 p.m. on February 26, 1913, following a dinner at the Hotel Somerset and a torchlight parade to the building site, Harvard President A. Lawrence Lowell '77 laid the cornerstone. Speaking before the ceremony, Odin Roberts, who had been—with Robert F. Herrick '90 and Arthur Garceau—instrumental in the activities of the building committee, expressed the wish that the Harvard Club of Boston might "be distinguished from all other clubs in being inclusive instead of exclusive."

The club house was ready for occupancy by the following November. A room with bath cost \$2 a night; breakfast started at 20 cents; and lunch and dinner were served for 65 cents each.

On November 12, 1913, the Club's new home was formally dedicated in a ceremony held in Harvard Hall. After brief addresses by Major Higginson, President Emeritus Eliot, and Odin Roberts, President Lowell lit the fire in the great fireplace. "A fire on the hearth signifies home," he said, "and here is a home for Harvard men. I hope that this fire will burn every winter evening, and that it will burn long for comfort and for light."

Membership stood at nearly 3,500 at the end of 1913. The taxi rates arranged for Club members tell us a little about the demographics of the group as a whole—at least they define the "landmarks" of those who joined in the early years. Maximum rates for two passengers from the club house were posted as follows:

North Station	\$1.40
South Station	1.20
Back Bay	.80
Shawmut Bank	1.20
Harvard College	1.50
The Country Club	2.70

Once into its own quarters, the Club broadened its activities perceptibly. Concerts, dinners, lectures, informal "smokers," and formal dinners served to mingle the mighty with the ordinary, the exotic with the familiar. One of the first large dinners in the new building honored William C. Forbes '92, former governor general of the Philippine Islands. Speakers included President Eliot and former U.S. President William Howard Taft, a Yale man.

On November 19, 1914, the 1914 Henley Championship crew was given a banquet. The boat had contained several men who were to become familiar figures at the Club in later

years, including Louis Curtis, Jr. '14, Charles C. Lund '16—later Club president—and Leverett Saltonstall '14, who was to become first the beloved Governor of and then U.S. Senator from Massachusetts. And at the December banquet honoring Harvard's legendary 1914 football team, Professor Chang Loy Soong of China's Imperial University found himself seated next to William F. "Pooch" Donovan, varsity track coach and trainer, at a head table that included football immortals Charlie Brickley, Eddie Mahan, and Tack Hardwick.

In March, 1915, the Club received an extraordinarily generous gift in the form of a \$150,000 bequest from J. Arthur Beebe '69. By the end of the year the *Treasurer's Report* listed total assets of more than \$800,000. Membership stood at 4,397.

But the coming of darker times was reflected in the titles of talks given at the club house, including "The Situation of the Near East in the European War," "War—A Decaying Art," and "International Law and Recent Belligerent Acts." While a Boston member could consider booking a \$200 steamer passage to San Francisco via the Panama Canal for the annual meeting of the Associated Harvard Clubs in August, 1915, Dr. Edward H. Nichols '86 was speaking at the club house just a month later on his "Experiences with the Harvard Unit in France."

America was about to enter the war, and at the annual dinner in March, 1917, Major Higginson moved passage of a resolution supporting severance of diplomatic relations with Germany, calling for mobilization against "a common enemy," and pledging the support of the Harvard Club of Boston for President Woodrow Wilson. It passed unanimously. On April 27, 1917, the Club welcomed and undertook to quarter six French army officers commanded by Lt. Col. Paul Azan, who had been assigned to instruct the ROTC unit at Harvard. Maréchal Joffre himself visited the Club in May.

For the next two years, the Harvard Club became, in effect,

Boston's Army and Navy officer's club. One contemporary observer noted another development. "Many members who seldom visited the house in the old days now go there regularly," wrote Henry T. Claus in the *Boston Evening Transcript*, "so that the average daily attendance is little less than before the war." In spite of that sort of loyalty, however, the tone of the 1918 annual meeting was decidedly somber. Although the event ostensibly marked the Club's tenth anniversary, a report of the proceedings records that "all of the speakers dwelt on the war."

Still other problems came with peace the following year. A little card dated February 15, 1918, puts the matter of the 18th Amendment sadly but succinctly:

In view of the coming prohibition, the Club will have to dispose of its surplus stock of wines, including many vintages, in the near future.

On or before February 24th, the Club would be glad to receive the names of members who may be interested, in order that it may have them available when determining what the proper method of distribution shall be.

Naturally, there was considerable concern that Prohibition would erode use of the club house. Apparently it was not justified, for the ensuing years boasted increased membership and unflagging energy in mounting events for the pleasure and instruction of members.

The cost of a round-trip ticket to New Haven had increased 100 percent in ten years, standing at \$16 in 1919. The Club offered an alternative for those not wishing to make the journey that November, providing one telegraphic "reproduction" on a large board at Jordan Hall for mixed company, and another in Harvard Hall at the Club, where there were "no ladies, no admission charge." That 1919 team went on to the Rose Bowl, and was duly fêted with a Club dinner at the Copley Plaza that was open to all Harvard alumni, whether

members or not. Governor Calvin Coolidge sat at the head table, along with team members Eddie Casey, Freddie Church, Winslow "Babe" Felton, and the Horween brothers.

Other Club activities of the time included a lecture by then-Major George C. Marshall, General Pershing's aide de camp, on the Allied Expeditionary Forces, and a show of moving picture reels provided by the General Electric Company. Among the memorable films offered on the program were "The Sugar Trail", showing the beet sugar industry, and "Our Daily Bread", the life history of a loaf."

The Club calendar during the twenties generally followed the pattern established in earlier years: an outing to "The Game" in November—by train if played in New Haven; a banquet honoring a victorious football team; the annual meeting in late winter; a trip to the Harvard-Yale crew races; numerous recitals; formal and informal talks and discussions; and frequent Sunday concerts to which ladies were invited.

During the summer months, members were urged to attend the annual meeting of the Associated Harvard Clubs, held in a different city each year. In June, 1922, the Boston Club itself played host to that gathering, which brought together 3,000 representatives from this country and abroad—the highest enrollment ever recorded at such a meeting to that time.

On April 24, 1924, the annual dinner of the Harvard Class Secretaries Association was held at the home of the very Club some of them had years before held not to be "necessary, desirable, or feasible." The oldest secretary attending was President Eliot's classmate, Edwin H. Abbott '53, and the youngest was about to graduate from Harvard College—F.A.O. Schwartz '24.

Facilities at the club house were expanded the following year with the addition of eight new squash courts, along with new wash rooms, a steam room, and barbershop. It was during 1925 that the Club reached its peak membership of

5,070—a level not achieved again until the 1970's.

The squash courts were soon opened to members' sons, and in 1927 wives and daughters were able to use them. Also in that year a new grill, billiard room, and card room were provided. The formal opening of the grill featured several football films and the footage of the Tunney-Dempsey fight, shown in Harvard Hall courtesy of Tex Rickard.

President Lowell addressed the members at the annual meeting on March 19, 1929, on a subject close to his heart: Harvard's new residential House system, on which work had already begun. "It is a step, and a great step," Lowell said, "in the long transformation from a little New England college to one of the greatest universities in the world." Many who joined in applauding him had themselves consistently supported that transformation—an aim to which the membership of the Boston Harvard Club had been dedicated in principle and practice for 21 years.

The national trauma and after-shocks of the Great Depression produced substantial changes in the lives of many members of the Club. In an open letter to his constituents dated February 5, 1932, Club President Nathaniel F. Ayer '00 wrote:

A number of our members are without positions. We do not know at this moment how many. It is also probable that in our total membership of 5,000 there are a number who require the services of properly qualified men and who have work for them to do. . . . Believing that the collection and coordination of this information will be a proper and valuable service to our membership, your Board of Governors has appointed a Placement Information Committee to find out as much as possible about both sides of the employment situation in the Club membership and to act as a clearing-house of placement information.

In March, the Club provided a list to its members of possible positions made known to the committee. There were 49 categories, ranging from "Acting"—an opening for an occa-

sional performer in a repertory company in Boston, no salary listed—through "Work on Repeal of the 18th Amendment"—a fund-raising job for which the applicant would need a Massachusetts driver's license, and would earn \$20 a week plus expenses. One Boston dentist who belonged to the Harvard Club offered two hours of his practice each week "to members and their families who need and cannot afford" dental care. Many successful placements were found via the work of the committee, and the effort itself gave clear evidence of a loyalty and generosity among members that transcended economic difficulties.

A March, 1933, notice from Secretary Laurence M. Lombard '17 on use of the club house provides a picture of how the membership fared generally during the early '30's. His accounting shows that 300 ate meals at the Club every weekday, 200 attended Wednesday evening entertainments, 80 played squash each week, and 100 members used the club house each day without incurring any charges at all. Not surprisingly, membership declined steadily throughout this period, leveling off at about 4,000 in 1936.

To mark his impending retirement, as well as the Club's own 25th Anniversary, President Lowell was honored at a dinner on March 15, 1933. The speakers were Thomas N. Perkins '91, senior Fellow of Harvard College, and George Lyman Kittredge '82, Gurney Professor of English Literature. In the fall, members held another dinner in honor of Harvard's new president, James B. Conant '14.

During his 20-year tenure as president, Conant was to come to the club house often, making numerous formal and informal appearances at dinners and other events. As he readily acknowledged, the Boston Harvard Club had played no small part in launching him on his life's work; and he believed strongly in the importance of the Club's role in the Harvard and Greater Boston communities.

The year 1936 marked the Tercentenary of the founding of Harvard College, and the Harvard Club of Boston helped to

house and entertain many visiting dignitaries, officers of other Harvard Clubs, and alumni from all over the world who came for the festivities in Cambridge. Numerous meetings to plan the observance were held at the club house, and the Club itself was host institution for the 37th Annual Meeting of the Associated Harvard Clubs, held in the Tercentenary Theater on September 17th. Charles Francis Adams '88, who had served as Club president from 1925-28, was Chief Marshal of the Tercentenary, and Charles H. Watkins '09, then a member of the Board of Governors, was Chief Marshal of the Associated Harvard Clubs. Jerome D. Greene '96 directed the entire celebration, and Elliot C. Cutler '09 was elected President of the Associated Harvard Clubs. In keeping with the spirit evoked by the Tercentenary were the etchings of the Club itself executed by Samuel Chamberlain, which were made available to members for the first time that year. A booklet prepared for the Harvard Club by that now legendary chronicler of Harvard life, David T. W. McCord '21 summed up the Club's *raison d'être* as follows:

This club has succeeded, enriched itself and its members, strengthened the fibers of friendship and mutual understanding, because it is firmly grounded in something which men hold above empty roundtables and idle communication.

In January, 1937, the Club gave a dinner honoring the entire Boston Symphony Orchestra. Coverage of the event in the *Boston Evening Transcript* recorded Maestro Serge Koussevitzky's elation over the harmony among Boston's social and cultural leaders.

The 30th anniversary of the founding of the Harvard Club of Boston was celebrated at a dinner on March 30, 1938, which also observed the 25th Anniversary of the club house. It was a gala evening, attended by 270, the head table graced by several priceless antique silver heirlooms loaned by the University for the occasion. Frederick Roy Martin '93, presi-

dent of the Harvard Club of New York, conveyed greetings from the Boston Club's "73-year-old big brother."

In March, 1940, the question of regularly admitting women to the club house, which had been under consideration for many years, came again to a vote and passed. The "Ladies' Annex" was clearly an idea whose time had come. As the report issued by the Board of Governors under President George Peabody Gardner '10 made clear, "facilities for ladies are now provided or are being provided by most of the clubs in Boston." An article in the *Boston Herald* for March 22 went behind the issue to suggest that the most cogent argument for formally admitting the wives and family of members lay in the need to expand the regular use of the club house in the face of changing economic and demographic realities. Not only was membership dropping, observed the writer, but so was usage of facilities. "Time was when the well-regulated Harvard man lived in the Back Bay or Brookline and a stop at the Club on the way home was part of his daily routine. Now he is more likely to grab the 5:15 for Wellesley, Dedham or Weston, and his visits to the Club are infrequent rather than habitual." Whether good fiscal judgment or plain common sense prevailed, the Ladies' Annex became a reality, despite the consternation of some crusty habitués of the old reading room.

War was once more on everyone's mind, as was the changing nature of American urban life. As if signalling the end of an era, Thomas P. Jones, who had served the Club as its manager since the opening of the club house 27 years before, retired in March, 1941. The Annual Dinner was held in his honor and was presided over by the man who served as the Club's leader throughout the war years, Ralph Lowell '12. Barely a month later, members were invited to an "off-the-record" talk by Colonel "Wild Bill" Donovan on "The Boiling Balkans." Donovan, of course, went on to set up and lead the O.S.S., precursor of all modern American intelligence groups. By June, the Club had extended guest privileges to officers

from British ships in Boston Harbor. In less than a year, with the United States engaged in war, the Boston Harvard Club had opened its doors to all officers in the American armed forces, whether they were Harvard alumni or not.

On Friday, June 12, 1942, an historic "World-Wide Broadcast Dinner" was held by the Club for members, their guests, members of any other New England Harvard Clubs, and officers of the Army and Navy. The internationally broadcast radio symposium in a series called "The Fight for a Free World" included as panelists Professor Harlow Shapley, Director of the Harvard College Observatory; Roy E. Larsen '21, President and Publisher of Time, Inc.; and Jan Masaryk, Foreign Minister of the exiled Czech government.

If the Club was involved to some extent in the international war effort, it retained its position in the community as a forum for discussion of pressing local concerns as well. Despite the use of cots in the squash courts as billets for junior officers at \$1.50 a night, and the necessity of introducing numbered identity cards for club house use, regular meetings and special events continued. On November 16, 1943, there was another symposium, this time honoring James B. Conant's tenth year as Harvard president, and entitled "Higher Education in the United States in the Postwar World." At this gathering, the historic revision of American higher education which was to be pioneered by Harvard in the late '40's was given one of its first public airings, before a large and discriminating audience of New England educators. President Conant served as moderator, and at the end of the program, Paul H. Buck, Dean of Harvard's Faculty of Arts and Sciences, delivered his seminal address, "The Basis of a Liberal Education in a Free Society."

The enormous changes in America that occurred during and as a result of the Second World War and its aftermath are sketched in miniature in two Club events, which took place only a year and a half apart. On February 19, 1944, there was a mid-winter luncheon for Harvard graduates of 1880-89—"In

Memory of the Happy Eighties," as the menu put it. The span of these men's lives covered the 70-80 years since the Civil War. They were mostly older than those who had actually founded the Harvard Club of Boston. There were representatives of all the classes of the 1880's at that meal, and their prayer was for "A Union of States, none can sever, / A Union of Hearts, a Union of Hands, / A Union to last forever." On December 3, 1945, President Conant gave a well-attended address at the Club on "National Defense in Light of the Atomic Bomb."

The post-war Club got off the mark smartly, hosting a three-day meeting of the Associated Harvard Clubs in June, 1946. Later in the year there was a dinner to honor the 1946 Nobel laureate in Physics, Harvard Professor Percy W. Bridgman '04.

The regular annual scholarships awarded by the Club to local Harvard freshmen got a boost in 1947 with the institution of the World War II Memorial Scholarships for upperclassmen, perhaps a harbinger of the theme of the dinner that celebrated the 35th Anniversary of the club house the following year: "What Can the Harvard Club of Boston Do to Help Harvard University?" At that gathering, held on November 12, 1948, three portraits—of Presidents Eliot, Lowell and Conant—were unveiled. Furthermore, Club President Charles H. Watkins '09 announced the creation of the Samuel Hazzard Cross Professorship, in memory of the chairman of the University's Slavic Department, who had died in 1946, leaving behind many close Harvard friends in Boston and New York.

On January 7, 1949, the Club celebrated its long and warm relationship with Maestro Serge Koussevitzky on the occasion of his 25th and last season with the Boston Symphony. In a break with rule and tradition, Koussevitzky was made a life member of the Harvard Club of Boston—the first non-Harvard alumnus to be so honored. Once again the entire orchestra was on hand, and the evening featured the first

performance of a comic "Divertimento for Three String Basses," composed especially for the occasion by Harvard Professor Randall Thompson '20, in recognition of Dr. Koussevitzky's fame as a virtuoso on the double bass.

At the March, 1949, annual meeting, members heard John Foster Dulles, then billed as "delegate to the United Nations and foreign affairs advisor to Governor Dewey," speak off-the-record about the world situation and national security. Godfrey Lowell Cabot '82 was the oldest alumnus present. Illustrious visitors continued to make appearances at the corner of the Avenues: Eleanor Roosevelt at a dinner in her honor on February 11, 1950; and Walter Lippmann '10 to speak on "Foreign Policy" the following year.

Lippmann's lecture was the first sponsored by the Harvard Club of Boston Foundation, which had been formally established on July 10, 1950, to facilitate non-profit fund raising in the areas of scholarships and financial aid, prizes and awards, concerts, and lectures. The Foundation remains the bulwark of the philanthropic activities of the Harvard Club of Boston.

The year 1953 brought President Conant's retirement. He had served his club, his university, the cause of American higher education at every level, and his country—as advisor to three presidents and as U.S. High Commissioner to Germany. The Harvard Club also sadly marked the passing of a much humbler man who had known and served Mr. Conant, Leo B. Loughman, beloved head waiter at the Club for 35 years.

The *Treasurer's Report* for fiscal year 1953 gave a broad but faintly ominous overview of the Club's status. The report, submitted by Treasurer Francis E. Park, Jr. '22, noted that membership had now dwindled to 3,500—the same level as 1913, when the club house had been built with 5,000 members in mind. There had been a particularly significant loss in the "resident" category. Moreover, Park wrote that "in 1925, when our membership reached a peak of 5,070, our revenue from dues was \$140,968, or more than sufficient to meet a

payroll of \$127,521. In 1953, our dues income was \$195,361, an increase of 39 percent; while our payroll . . . was \$284,519, an increase of 123 percent." By December, even as the Club warmly received incoming Harvard President Nathan Marsh Pusey '28 and Mrs. Pusey at one of its largest dinners ever, there was a good deal of concern about the future.

As use of the club house declined in the mid-1950's, a number of responses were contemplated. During 1954 there was even some talk of moving "the Lowell Institute television station"—now Boston's Channel 2, WGBH-TV—into the squash court area. Ultimately the space under consideration did not match the station's needs. In keeping with its long tradition of flexibility and intelligent adaptation to circumstances, the Club looked for other ways of getting to windward of a threatening situation.

In the spring of 1954, the directors voted to grant members of the Yale Club of Boston, homeless lambs since 1935, "Special Extended Guest Privileges" under the same dues schedule as regular members. They also rented space in the club house to the Junior League of Boston. And on November 19, an issue that had first been raised in 1912 during the debate over where to build a club house, was dealt with concretely for the first time. A downtown "Harvard Banquet Room" was opened upstairs at Purcell's Restaurant on School Street. This facility was intended to give members a location where 300 at a time could meet for lunch close to work.

A Committee on New Members, instituted in 1955, was instrumental in swelling the rolls once more; as the Club moved toward its 50th Anniversary, membership began to climb steadily. Improvements were made in the club house, including air-conditioning of large portions, the installation of a modern kitchen, and a new elevator. The parking lot was enlarged as well. During the year, John G. Cornish '33 won the Club squash championship for an astonishing tenth time in a row; and Robert Frost read his poetry to a large and appreciative audience.

President Pusey, asked what kinds of activities he thought would best serve the University, suggested a series of symposia that would bring distinguished faculty to the Club to discuss matters of broad concern. As a result, a program was initiated in 1956-57. It included a presentation on recent research into poliomyelitis on December 12 by two Nobel laureates, Doctors John F. Enders and Thomas H. Weller of the Medical School. In April, the Club hosted a "Special Town Meeting on Schools," chaired by *Time* president Roy Larsen. The topic for discussion was the escalating size and cost of schools, and how Harvard could help deal with the problem. Speaking to the question were Professor Herold C. Hunt and Dean Francis Keppel '38 of the School of Education. The annual dinner on March 11 honored Raymond S. Wilkins '12, new Chief Justice of the Supreme Court of Massachusetts, and the first Harvard College graduate to hold that office since Oliver Wendell Holmes of the Class of 1861.

The celebration of the Club's first 50 years took place on April 14, 1958. Robert E. Gross '19, chairman of the Lockheed Corporation gave a talk illustrated with impressive films and slides on space-age issues of modern aviation and national defense, and Alden H. MacIntyre '21, long-time Club Secretary and one of the real guiding spirits, with President Augustus Thorndike '19, of these years, spoke on "Highlights of the Club's Half Century." There was more, though, than a grand slice of history to celebrate. Under Club President Dr. Gus Thorndike and manager Charles C. Wallace, the erosion of membership had been halted. The number of members stood at 4,231—the highest figure since 1931. Many noted the improvements in the building and in service; and the dining hall now boasted Nelson Chase's six "tapestry" paintings of familiar Harvard scenes, including one of Memorial Hall as it had appeared—tower intact—before the ruinous fire of September, 1956.

On November 24, 1959, the Club hosted a victory dinner for Coach John Yovicsin's victorious varsity, who had de-

feated Yale decisively for the second year running, 35-6. A hardy band of 500 members had taken the train to New Haven two days before to see The Game, inviting 60 Boston-area Yale graduates to join them in what one alumnus referred to as "a jolly good show of cooperation." It is not recorded whether that same spirit was in full flower on the train back.

On May 13-15, the Club once again served as host for the annual meeting of the Associated Harvard Clubs—their 63rd. The oldest alumnus in attendance was Roger Gilman '95. The gathering featured several symposia held in Cambridge on the topic "Knowledge in Our Day." Later in the year, the rooms rented by the Junior League were vacated, and Boston's became the first Harvard Club in the country to adopt a direct dial telephone system, enabling members and guests to place calls without going through the switchboard. Also, after much planning and effort, the Commonwealth Room at the Club became a reality in December, and Harvard College classes were encouraged to use this new facility for lunches and meetings.

The Massachusetts Room opened in 1962, its walls adorned by plaques carrying the names of all distinguished Harvard graduates from Massachusetts who had attained positions of state or national leadership. Arland A. Dirlam, MAR '29, distinguished Boston architect, designed the room and devoted a great deal of his time to this project.

On March 26, 1962, the Club held its 54th Annual Dinner and heard Barbara Ward, Lady Jackson Litt.D. '57 (hon.) speak on "Africa in an Emerging World." Later in the year, Squash Court #1 became a pool room—the first facility for the game in the Club since 1919.

The Club *Bulletin* for December, 1962, carried this brief obituary for Godfrey Lowell Cabot, authored by his friend and fellow chess enthusiast, George L. Paine '96, long the chairman of the Chess Committee:

Our Club lost its oldest member recently when Godfrey Lowell Cabot '82 ceased talking with the

Lowells and ascended to start converse with the One higher up. Here I have only to record that Cabot was the best player in our chess group, winning our Chess Tournament five times in a row, 1936-40. He slipped up once in a League match, playing against the top man on the Harvard University Team. The hard-fought game was adjourned at 11 p.m. and Cabot, thinking he could remember the set-up, didn't trouble to record it on paper. On playing the game later, he lost it because his memory had misplaced one of the pawns and he had worked out an erroneous continuation.

Increasing use of the Club posed the need for more convenient parking for members. On March 20, 1963, the Club agreed to purchase the old Volkmann School building from the Seventh Day Adventist Church. Demolition provided almost 12,000 square feet of additional parking space at the rear of the club house.

The following September, Harvard Club squash began a period of rapid growth, vitality, and not a little national prestige. Mohibullah Khan of Pakistan, who had recently won the British Open, became resident professional. Mo Khan was to dominate the U.S. and Canadian squash scenes for years to come, and his great skills and gifts as a teacher have brought distinction to the Club. Khan became the moving spirit behind a phenomenal growth in the use of the Club's eleven singles courts and Sonnabend doubles court—the only one in the Boston area.

During 1963-1965, the Aesculapian Room was renovated and redecorated with murals executed by Nelson Chase. The Club's medical members contributed \$4,200 toward this project. The Ladies' Dining Room was redecorated and renamed the Boston Room during the next year, though it retained by careful design the atmosphere of an earlier Boston era. On March 10, 1964, those who attended the 56th Annual Dinner heard Prof. Henry A. Kissinger '50 speak on "Strains in the Western Alliance."

Social activities at the Club during the mid-1960's offered members and guests a diverse and highly entertaining schedule. There were successful and popular theater parties, Greek dances, and concerts by the Harvard-Radcliffe Orchestra, the Harvard Glee Club, the Harvard Band, and the Whiffenpoofs from New Haven. There were also guest appearances by the D'Oyly Carte Opera Company of London, the Boston Chorus Pro Musica, and the Tanglewood Quartet.

The downtown dining facility moved in March, 1967, to the premises at the corner of Milk and Battery March Streets from the upstairs room at Purcell's Restaurant, where it had been for 12 years. The "Downtown Harvard Club" was to remain there until the present permanent quarters at One Federal Street opened in 1976.

Mark M. Horblit '05, a long-time supporter of the Harvard Club's music series, was memorialized by a 1967 concert in his name. That event has since become an annual tradition, and the Horblit Prize Concert Fund awards stipends each year to students recommended by Harvard's Department of Music. Those chosen play in the Horblit Concert each year.

Sponsoring an event from quite another spot on the cultural spectrum, the Club hosted its first "fight night" on March 26, 1968. Arranged by Robert Banker '58, the evening featured a ring in Harvard Hall, set up by promoter Sam Silverman beneath the great silver chandelier, "overseen by the portraits of Presidents Pusey, Conant, and Eliot," as *Boston Globe* sportswriter Bud Collins reported. "President Lowell, hanging in a far corner, had a bad location." Collins' general observation on the event in his March 27 article suggest the faintly ambiguous response which this annual event evoked during its several years of existence. "By evening's end it was not certain whether the Harvard Club had elevated boxing," Collins wrote, "or boxing had elevated the Harvard Club."

The late 60's were hard on the Club, as they were on the University community and, indeed, the nation at large. The

reasons for the Club's difficulties were primarily economic in nature, though their underlying causes may very well have reflected turbulent political attitudes among the Harvard constituency. The over-all financial position deteriorated, with operating losses mounting swiftly and utilization of club house facilities in sharp decline.

Once again, as it had throughout its history, the Club was able to suit itself to change. A survey was carried out promptly to determine how best activities and structures might be modified in a building that had been designed for another era. The results showed that sound operations could be maintained, despite both physical and fiscal limitations. One factor this professional study noted as of the utmost positive importance was the loyalty, willingness, and dedication of the Club's staff.

As a result of the previous summer's survey, Richard A. Vitali, formerly of the Westchester Country Club, became a full-time resident consultant on October 21, 1968. His arrival on the scene really marked the beginning of a new era at the Club. Vitali became the manager in 1969, and under his guidance members noted with pleasure significant improvements in food, service, decor, and atmosphere.

The members of the Harvard Club of Oklahoma presented their Boston brethren a life-size portrait of President John F. Kennedy '40 in 1970. President Kennedy had been a member of the Club from 1946 until his death. The artist, Claude Montgomery, of Tulsa and Wiscasset, Maine, executed the work with the aid of photographs from the Kennedy Archives. Completed by Montgomery in 1971, the impressive portrait was placed over the mantel in the stair hall adjacent to the Massachusetts Room.

Under the Club's new travel program, members in the early 1970's were able to journey at special group fares to such distant places as Africa, Hong Kong, Tokyo, and Greece. The program was conceived by Robert Banker, whose hard work has made these tours an extremely popular addition to Club

activities, and resulted in the creation of a standing Travel Committee.

The Club was particularly fortunate in its leadership during the early and mid-1970s—specifically in the presidencies of James M. Fitzgibbons '56 (1971-74) and Stanley Miller '52 (1974-77). Amendment of the By-Laws in 1971-1972 welcomed women to full and active membership in the Harvard Club of Boston. This long overdue adjustment was accompanied by other notable changes in focus and emphasis. Among them, a standing Ladies Committee, Younger Member's Committee, and Continuing Education Committee were formed to address specific needs and interests, and to oversee new programs.

The Club's staff and manager were offered an unusual challenge on January 30, 1972, when the Boston chapter of Les Amis d'Escoffier chose the club house as the site for their 33rd annual dinner. This magnificent seven-course meal for more than 100 members and guests was prepared by Chef Edward Bonello and overseen by Richard Vitali. The dinner was acclaimed a truly formidable achievement and an indication of the capabilities of the Club's kitchen. Les Amis d'Escoffier returned to the club house for their 40th annual dinner in 1979.

Also in 1972, the reading room was named for retired Harvard president, Nathan M. Pusey. Dedication and unveiling of a commemorative plaque took place under the guidance of David T. W. McCord, whose great personal talents lent much to the occasion. Artist George Augusta was commissioned to execute a portrait of Mr. Pusey's successor, Derek Curtis Bok J.D. '54, to be placed with those of his predecessors in Harvard Hall.

The first open house at the Club was held in February, 1973. It was attended by more than 1,000—members and their families—and was a sign of the increased effort being mounted by the Club and its officers to make memberships even more rewarding. Through a generous gift from Mrs.

Louisita Denghausen, the games room was newly decorated, air conditioned, and renamed for her father, Charles F. Leland '91.

A new standing Committee on Undergraduate Relations was set up in 1974-75 to help establish firmer ties between members and undergraduates at the College. During the year, regular membership numbered in excess of 5,000 for the first time since 1925—a jump of almost 20 percent in just three years.

History usually sorts itself out over time. The task of discerning the important moments among all that occurs in the life of any institution during a given period becomes more difficult as the period grows more recent. The risk is that fresher memories may assume a magnitude beyond their importance in the broader scheme. Accordingly, this brief history concludes with an overview of the Club's last few years, mentioning what seem to have been key events and noteworthy trends.

In terms of physical change, the most significant happening has surely been the establishment of a permanent Downtown Harvard Club on the 38th floor of One Federal Street. The formal opening of the new quarters was celebrated in November, 1976. Seating at the facility would have satisfied the most enthusiastic proponents of a downtown location, who had argued vociferously on behalf of a "more convenient" site as early as 1912. Daily dining facilities are available for 324, with at least six potential function spaces for groups of from ten to 200. Through special arrangements with the building's owners and with the Shawmut Bank, its prime tenant, the Club was able to move from Batterymarch Street without incurring an increase in occupancy costs or making any capital investment.

Many Club members and friends gave or loaned art and furnishings for use at One Federal Street. Harvard's Fogg and Peabody Museums were especially helpful, and materials from their great collections now grace the Downtown Har-

vard Club—most notably in the rooms named for these two world-famous museums. The facility has become a landmark, and is much in use and demand.

Improvements have continued as well at the club house on Commonwealth Avenue, one significant addition being the new Terrace. This elegant area between the old front desk and the refurbished Boston Room provides a fine place for members and guests to take morning coffee, afternoon tea, or cocktails. It is also a good example of the responsiveness of today's Club to the wishes and needs of the membership. It was opened in 1978-79 as a direct result of preferences expressed to the Long Range Planning Committee.

During his recent term as president, Kenneth C. Mittell '34 worked especially hard to increase the Club's support of the University—a trend that harkens back to the organization's earliest days. Particularly notable evidence of that support has been the work of the Harvard Club of Boston Foundation in providing scholarship assistance to local undergraduates. Under the Board of Governors' Voluntary Assessment program, Club members participate generously each year to help defray for needy and deserving students the formidable costs of education at Harvard College.

The opening of full membership to women has increased their use of all the Club's facilities, and resulted in their participation on all of its standing committees and in the planning and execution of its many programs and events. The language of Article I of the By-Laws was amended on March 23, 1978, to reflect not only this important equality of membership, but the broadening aims of the Club as well. The original 1908 version had proclaimed:

The name of the Club shall be Harvard Club of Boston. Its objects shall be to increase social and fraternal intercourse among Harvard men and to promote the welfare of Harvard University.

The Article as amended now reads:

The name of the Club shall be Harvard Club of Boston. Its objects shall be to encourage the social, intellectual and athletic interests of its members, to promote the welfare of Harvard University, to assist worthy students with financial aid, and to foster the Harvard spirit in all Harvard men and women.

On December 6, 1980, the first "Harvard Comes to Boston" program was held at the Club, overseen by a committee under the leadership of Elliott K. Shapira '35. The all-day event was sponsored by the Associated Harvard Alumni (since renamed the Harvard Alumni Association), and included symposia, discussions, and lectures by eminent representatives of the University. Among the participants were: President Bok; Radcliffe President Matina S. Horner; Henry Rosovsky, dean of the Faculty of Arts and Sciences; Professors William Alfred and Robert Coles; and Reverend Peter J. Gomes, minister in Memorial Church. Well over 600 members and guests attended, and the day's overwhelming success led to the scheduling of a second "Harvard Comes to Boston" at the Club in December, 1982.

In this, its diamond jubilee year, the current state of the Harvard Club of Boston reflects health, vitality, and continuing responsiveness to the varying needs and attitudes of its now 6,537 members. Under President John L. Thorndike '49, and the Board of Governors, there are 21 standing committees, and the calendar of events attests to the on-going energy and breadth of interest of the Club's membership. This year, in continuation of the tradition begun in 1910, 58 undergraduates were awarded scholarship aid by the Club.

When we examine this first three quarters of a century of the Harvard Club of Boston, what emerges is a regular pattern of growth and adaptation to local needs and historical demand. This was not a stuffy club when it began, though it was clearly a club for Harvard men. It is still less a stuffy club now: more inclusive and less exclusive than ever—in keeping with the wishes of its founders. The Harvard Club has

maintained for 75 years its strong traditions of hospitality, education, recreation, and charity that have enriched the lives of members, served Harvard University, and benefitted the broader community.

This is not the sort of organization that is apt to falter seriously. On the contrary, if we learn one lesson from our brief glance at the history of this club, it is that a valuable and respected institution works hard to maintain its value and respect in each succeeding generation. As one sees repeatedly, a spirit of willing, intelligent adaptation to the times has marked the Club's development. Commitment to that spirit will remain alive into the future, and should guarantee that the Harvard Club of Boston will continue, like its parent institution, "calm rising through change and through storm."

Harvard Club of Boston Foundation

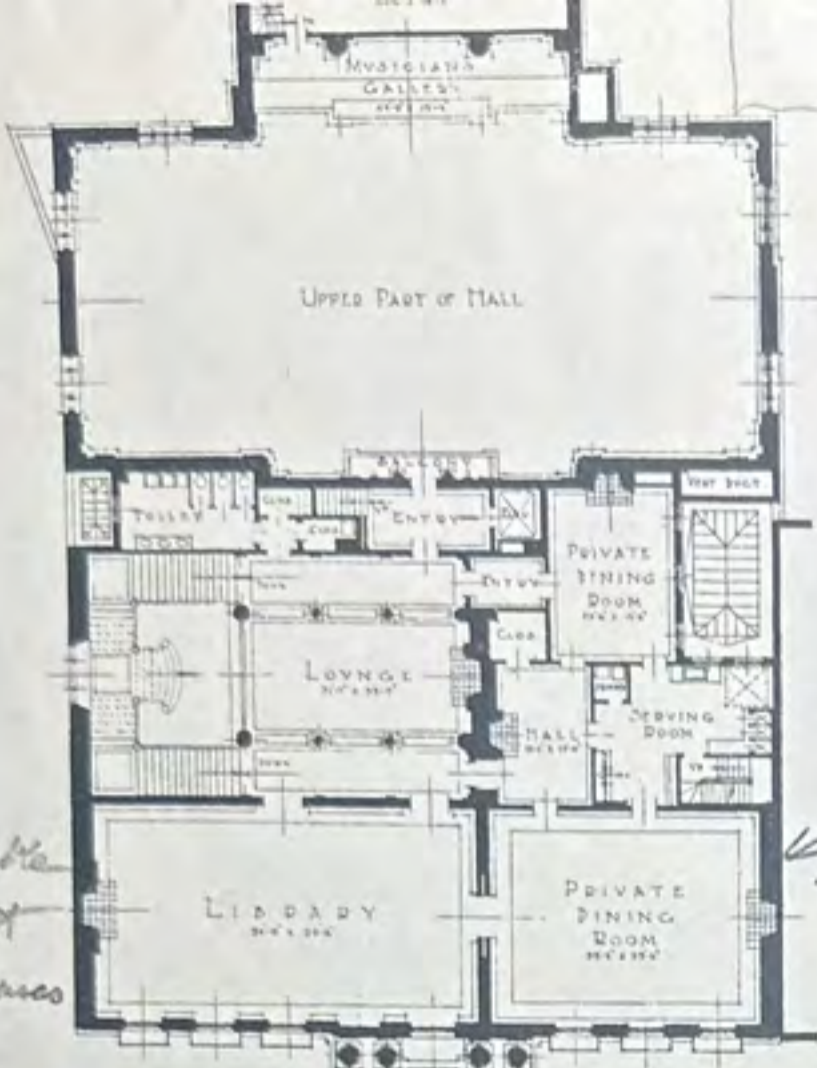
by James M. Fitzgibbons '56

All Harvard Clubs encourage scholarship programs to enable the University to attract and enroll qualified students throughout the world. The Harvard Club of Boston Foundation is unique in that, since its inception in 1950, it has enabled many local men and women to attend Harvard. From 1974 to 1983, 366 students were aided by the Foundation.

It provides a tax-exempt vehicle for support of the Club's philanthropic efforts. The Foundation has served as a conduit for annual contributions to scholarship funds which are given to the University under the aegis of the Club and are used to create "named" Harvard Club of Boston scholarships. At the same time, the Foundation has accumulated capital funds whose income adds to the annual gifts. These capital or permanent funds have grown from the inception of the Foundation in 1950 to over \$600,000. The growth in principal was accomplished through gifts and bequests as well as through the practice of capitalizing certain of the monies donated to the Foundation.

For many years, annual giving to the scholarship program was approximately \$20,000, but in response to efforts of David A. Mittell '39 and Stanley Miller '52, a voluntary contribution billing system set up to pay a judgment against the Club has continued to benefit Harvard Club scholarships. In this manner, from 1976 sums annually raised were increased to over \$60,000, which, when combined with investment income, will permit awards in fiscal 1983 of \$99,170 to 58 undergraduates. At present, members of the Harvard Club of Boston can be proud that their scholarship support has kept pace with Harvard's tuition increases, but should these continue the Foundation's resources will have to increase also. The Foundation, always anxious to increase its permanent funds, welcomes donations to provide for a named scholarship in honor or memory of a relative, friend or associate. These funds, while building for the future, will enable the Club to continue its vital contributions to the University's scholarship program.

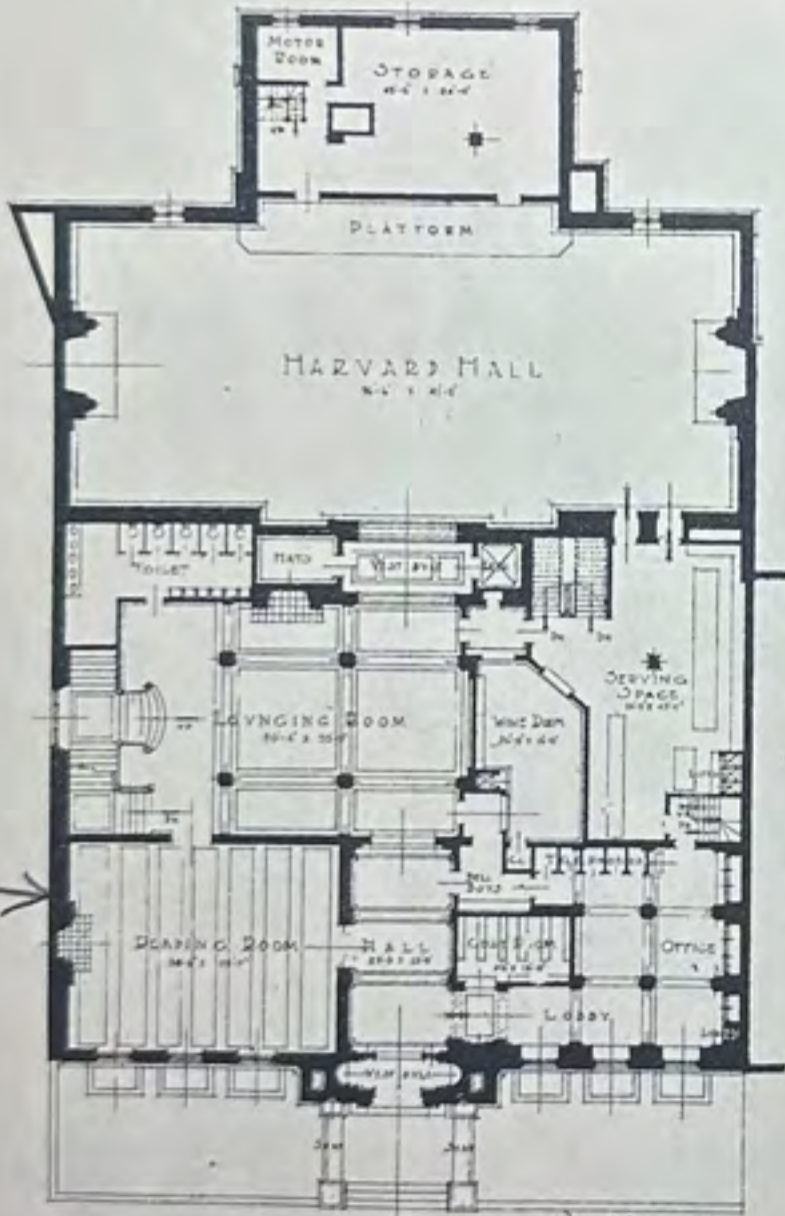
V. Woods



not available
on account
of book cases

Parker Thomas & Rice
Architects Boston

SECOND FLOOR PLAN



FIRST FLOOR PLAN
Parker Thomas & Rice
Architects Boston



BASEMENT PLAN

PRELIMINARY SKETCH
OF PROPOSED HARVARD
CLUB OF BOSTON
PARKER, THOMAS and RICE, ARCHT



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