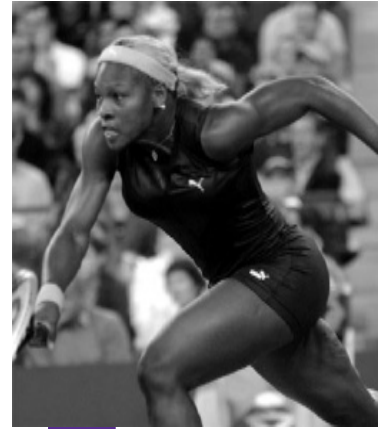


At The The Williams Club Summer 2003

Also This Issue:
Can Our Public Schools Be Fixed?
A Dialogue on Terrorism and the Middle East
New Technology at The Club
Four New Reciprocal Clubs
Club Comings and Goings and much more



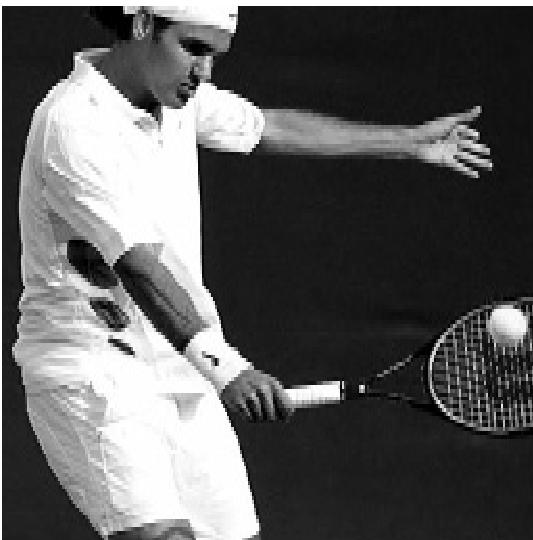
U.S. TENNIS OPEN EVENT

A Night at The Club and The Open.

See the world's best players in Grand Slam action
with tennis experts and insiders.

Special Guests Peter Talbert '74* and Coach Julie Greenwood '96*

The Williams Club has reserved a block of seats for the September 2nd, 7:00 PM session at the Open's Flushing Meadows tennis center, when the action will feature a mens round-of-16 match and a womans quarter final, guaranteeing that we will see some of



Club News

THE WILLIAMS CLUB WEBSITE GETS A MAKEOVER

The next time you visit www.williamsclub.org you'll receive a pleasant surprise. We have instituted a top-to-bottom redesign intended to make the Club website more accessible, more informative and more fun. We've added color, made links clearer and information easier to find. Over the coming months we'll be updating more and more areas of the site and adding new features such as downloadable newsletters. If you have any suggestions for other new features we can add to our website please let us know by sending a note to programs@williamsclub.org.



SAMPLE PAGE FROM WWW.WILLIAMSCLUB.ORG, CURRENTLY UNDER RECONSTRUCTION.

WiFi AT WILLIAMS CLUB, STAGE ONE

As part of our commitment to keeping up with new technologies as they become available and affordable, The Williams Club can now provide wireless access to the internet on our 1st and part of our 2nd floor. If your portable laptop or PDD has wireless capability just stop by the front desk and ask for instructions. We expect to expand access throughout the Club over the next few months.

BATHROOM RENOVATIONS UNDERWAY

You may have noticed a bit of renovation going on at the Club over the past couple of months. The men's bathroom on the first floor has undergone a major and long-needed renovation, as have the facilities in several of our hotel rooms. This is an ongoing process and we apologize for any inconvenience it may cause.

CLUB "NO TIPPING" POLICY CLARIFIED

You've seen the signs around the Club: This is a No Tipping Club. For your convenience, gratuities are included as part of the service charge you pay each time you have a meal, stay over in the hotel or partake in our special events. If you wish to give more, please contact one of the Club managers and your contribution will be placed in the Club Fund, to be distributed at the end of the year. Please do not give gratuities to individual staff members.

RELAXED DRESS CODE

From Memorial Day (May 26th) through Labor Day (September 1st) the Club will relax the dress code. Jackets and ties will not be required for dining in the Oakley Room.

AT THE CLUBHOUSE is published monthly except for July through August when it is published bi-monthly. All questions regarding this publication should be directed to the editor, Bob Kahan, who can be reached at The Williams Club, 24 East 39th Street, New York, NY 10016. 212-697-5300 ext. 208, email programs@williamsclub.org.



From the General Manager

A special thank you goes to our speaker at this year's annual dinner, playwright, author and raconteur Pete Gurney '52. The evening was wonderful and Mr. Gurney filled the room with laughter and memories. This year we celebrated the changing of the guard from our old to our new executive board (A full report will appear in next month's newsletter). Congratulations go out to our new President Barton T. Jones, who the staff and I have known for years. We couldn't be more pleased to have him lead us into the future.

It is with great pleasure that we welcome the Kellogg School of Management of Northwestern University as a new affiliate school. We will be hosting an open house to welcome them October 1st and I hope some of you are able to stop by to say hello. Enjoy the rest of your summer.

All my best,

Gabrielle Keane

*Congratulations to Gabrielle on her marriage to New York City Firefighter (Rescue 3) Stuart Keane. We wish them all the best.



Backstage with Bob

What's new? New website. New technology. New bathrooms. We are also going to have a fall chock full of new programming. What you see listed to the right is just a hint of things to come. You can look forward to a visit to a hip new museum, a forum on the world of science fiction, an evening of poetry, more theater and lots more. Fasten your seatbelts. It's going to be an exciting season.

This issue of the newsletter is so filled with information that I'll have to keep my column short.

Thank you and good afternoon.

Bob Kahan

Bob Kahan
Program Manager

Arts, Education & Entertainment

HOW BROKEN ARE AMERICA'S SCHOOLS... --AND HOW CAN THEY BE FIXED?



An evening on education featuring WILLIAM G. OUCHI '65, the renowned UCLA management expert (and Williams trustee) who is best known for his studies of corporate culture but who spent the last several years heading a team that examined school systems around North America. Bill's appearance at the club will coincide with the publication of his findings in a Simon & Schuster book, *Making Schools Work: A Revolutionary Plan to Get Your Children the Education They Need*, for which he was given remarkable access to the nation's largest school districts, such as in New York and Los Angeles, but also to private and religious schools. I've been alternately helped, inspired, lied to and misled by school district bureaucrats, he writes. I've talked with union leaders, parents and school reformers from around the country. I've learned something about the tricks, the spins and the head fakes that they will throw at you when you try to make things improve.

Bill Ouchi has an impressive record not only as a scholar (he is the Sigolo Professor of Corporate Renewal at UCLA's Anderson School of Management) and author (his previous books include *Theory Z: How American Business Can Meet the Japanese Challenge*) but in the political arena. He served as chief of staff for Los Angeles Mayor Richard Riordan from 1993 to 95, and recently was a behind-the-scenes advisor to New York officials in their reorganization of city schools.

Please join us at what is sure to be a provocative evening, beginning with a 6 PM reception, followed by Bill's presentation and commentary by two alumni who can speak from their experiences in very different school systems:

Dr. MICHAEL V. MCGILL '65, the Superintendent of Schools in Scarsdale, N.Y., a suburban district known for its high student achievement and recent protests by parents against the trend toward ever more high-stakes assessment tests.

SUSAN ASIYANBI '01, spent the last two years teaching in Newark, N.J., and now is a Program Manager for the Teach for America program, helping train its young teachers assigned to schools in the Bronx.

Finally, for those who wish to carry on the discussion, the evening will conclude

Tuesday, September 16th, 2003. Reception at 6:00 PM, presentation at 6:30 PM, dinner at 8:00 PM. Cost is \$10 for the presentation, \$45 (plus tax and service charge) for both the presentation and dinner.

A DIALOGUE ON TERRORISM, THE MIDDLE EAST AND AMERICAN FOREIGN POLICY WITH JOHN KIFNER, '63 AND PROF. ROBERT JACKALL

During his several decades as a correspondent with the New York Times, John Kifner has had a ground-level view of the crises and wars of the Middle East, a region whose tensions and violence often resonate in the corners of the globe. But Kifner will share more than stories from his on-the-scene reporting: in a dialogue with Prof. Jackall, he will explore broader issues of America's role in the world.

Robert Jackall is the Class of 1956 Professor of Sociology & Social Thought at Williams and the current Gaudino Scholar. In that role, he organized both public forums and a new course on terrorism in the wake of the Sept. 11 attacks on New York on Washington. He is the author of, among other books, *Wild Cowboys: Urban Marauders & the Forces of Order* and *Image Makers: Advertising, Public Relations, and the Ethos of Advocacy*.

This evening, inspired by a discussion between the two men at Kifner's recent 40th reunion in Williamstown, will begin with a 6 PM reception followed by the dialogue and time for questions and answers. But again, for those who wish for more, we will offer a dinner afterward with the guests of honor.

Thursday September 25th, 2003. Reception at 6:00 PM, presentation at 6:30 PM, dinner at 8:00 PM. Cost is \$10 for the presentation, \$45 (plus tax and service charge) for both the presentation and dinner.

(continued from page 1)

U.S. OPEN, WILLIAMS CLUB-STYLE

The son of tennis legend Bill Talbert -- a key figure in molding the modern U.S. Open -- Peter Talbert is a leading tennis and golf writer and the author of a biography of former Open winner Tracy Austin. Julie Greenwood, a former All-American for the Eps and NCAA Div. III doubles champion, has been coach of the women's team since 1997, leading them to national titles in 2001 and 2002. She was on leave this past year to complete her Masters at Stanford University. Also expected to join the group will be the All-American captains of Williams's most recent tennis teams. They will discuss everything from Williams sports to men's versus women's tennis to what to look for in the evening's matches. After the discussion, at about 6 p.m., the group will take the subway from Grand Central to the Open, where our experts -- and perhaps others -- will be available to discuss the action during breaks.

September 2nd, 2003. 4:30 PM: Reception and discussion at The Williams Club. Cash bar. 6:00 PM: Depart Club for Grand Central Station and the 7 Train to Flushing. 7:00 PM: Evening session of matches begins. Sign up now -- tickets are limited and we expect them to go quickly. Cost: \$55 per person. Reservations must be accompanied by a valid credit card number and are non-cancellable. Tickets should be available for pickup or mailing around August 1st.

CREATE YOUR OWN EVENT... "TAKE A PROFESSOR TO DINNER"

Reviving an old campus tradition, the Williams Club is starting a new program that invites members to create their own events. It will work this way: You invite a professor (or coach) down to dinner and the club will put him/her up in a room for free AND provide his/her dinner in the dining room. The only condition is that you have at least five others in your party (in addition to the professor) and alert our program manager Bob Kahan ahead of time. What's more, you can keep this as an intimate private event -- time for some former students to catch up with a former professor or coach, say -- or open it up by having Bob put a mention of the date in his weekly email to members, thus inviting others to join your party. That's your choice. Be creative and give

More Arts, Education &
Entertainment on Page 5

The weather may not have cooperated until recently, but it is finally officially Summer. With our new menus I will try to make the sun shine through the all-too-frequent rain and clouds.

Our new menus feature what I like to call the Three Bs of Summer: Beaches, Barbecues and Berries; Yellow-Fin Tuna Salad, Grilled Soft Shell Crab, and

Wild Striped Bass will represent the beaches. Hickory Smoked Filet Mignon, Marinated Chicken with Papaya and Mango Salsa and Charbroiled Rib Eye Steaks will cover the barbecues. Blackberries, Strawberries, Blueberries and Ripe Golden Raspberries will fill the berry quotient. All will be used in both traditional and contemporary ways to awaken your summer taste buds.

This September, The Williams Club was invited to and will participate in Uncork New York: New York Wines and Dines in New York City. Other restaurants participating include 21, Gramercy Tavern, Grand Central Oyster Bar, La Petite Auberge, One if by Land Two if by Sea, San Domenico NY, Sardi's, Tocqueville, Tribeca Grill, and the Union Square Cafe. During the month our menus will showcase regionally grown and produced foods and beverages.

Bon appetit,

Christopher James
Executive Chef

Behind the Line



Entertaining with Erin



While on vacation this past month with my family I found myself in the same situation each evening at dinner; choosing the wine for the table. Having been a student of the Sommelier Society I felt up to the task. Luckily, three out of four wines I chose were well-received by the table, but I will admit that there was one that in my opinion was just awful. Not because it was a bad variety or a vintage, but because it was just too peppery and bold for my liking. This wine had too much personality for me.

I have learned that food and wine pairing is a highly individual and inexact process. It used to be simple: Red wine with meat, and white wine with fish and chicken. Then journalists and sommeliers (the people in fancy restaurants who help select wine) started to get creative and add new twists to this age-old formula. With the recent increase in grape varieties and a plethora of new wineries and brands, picking the right wine has suddenly become much more complicated. However, one benefit of this trend is that there is considerable room for experimentation and expression of your personality in pairing foods and wines.

There are always going to be some rules-of-thumb, but remember, rules were meant to be broken. Think of wine as a condiment, it should complement your food. Wine by itself will always taste different than it will with food. Acids, tannins, and sugars in the wine interact with the food to provide different taste sensations. Wine can enhance the flavor of food. A good match will bring out the nuances and enhance the flavors and unique characteristics of both the food and the wine. Memorable food and wine pairing is achieved when you find similarities and/or contrasts of flavor, body, intensity and taste. Above all don't stress over the perfect food and wine pairing. The best pairing is good food, good wine and good company. Friends and loved ones should

Erin Cook
Director of Catering

WELCOME TO THE CLUB



I would like to welcome our newest Catering Manager, Christine Coolidge to The Williams Club. Christine joined us in June after she graduated with a degree in Economics from Bucknell University in Pennsylvania. Christine is originally from Seattle, Washington where her family still resides, but she has decided to make New York City her home for the next few years. If you are in the club this summer please come by our office to introduce yourself and welcome her to The Williams Club family. Christine

will be handling most of the daytime events here at the club so she will be a useful resource to those members who frequently use rooms to host meetings

TAKING A LOOK BACK...

These past months leading in to summer the club has been bustling with some remarkable events. We would like to thank all of you who either used the club to host an event or sponsored an associate in the month of June...The Society of Adolescent Medicine...Douglas Reinhardt and Colby College...Roger Friedman and Nation's Restaurant News...Evan Lee and Accent International...Marilyn Marsh and The Smith Club of NY...Johns Hopkins University and the Kimmel Cancer Center...Doris Nichols and Soroptomist...Simmons Business School with Women as Leaders...John Miller and The Franciscan Sisters...Paul Sullivan and Manchester USA...The Medill Club of NY with their Hip Hop Forum...The Gas Family and all the guests at Darieus's Bar Mitzvah...Big Brothers and Big Sisters of New York...Charles Hyle and Barclay's Capital...Guy and Abravi Lyons and all the guests who attended their wedding...Kingsley Norris and St. Mark's School... Employee ROI for Co-hosting the Women's Networking event with the Club. A reminder to all members that one of the benefits of membership is that you can always sponsor friends, family and associates to use all aspects of the club including hotel, dining room, and private event spaces. Feel free to call us for more information on how to go about doing this.

Hellos & Goodbyes

THE WILLIAMS CLUB BOARD OF GOVERNORS 2003-2004



STANDING (LEFT TO RIGHT):

STEPHEN J. JONES '87, SAMUEL F. BELTRAN '87, DIANE HUGHES PH.D. '79, PAUL J. LIEBERMAN '71,
PAULA MOORE TABOR '76, TAD DROUET '90, RICHARD D. LEE '59, THOMAS J. DOUGLAS JR. '74,
WILLIAM J. BECKETT '80

SEATED (LEFT TO RIGHT):

DANTE CAPUTO '42 (EMERITUS), BARTON J. JONES '68-PRESIDENT, JOSEPH D. KENNER '96-SECRETARY,
ROBERT DRIESEN '57-TREASURER

NOT PICTURED:

JEFFREY URDANG '89-VICE PRESIDENT, THOMAS A. HAYNE '59-HONORARY VICE PRESIDENT,
THOMAS MACKAY BELDEN '76, MIREYA C. D'ANGELO '85, MAYA A. KAPLAN '97, MARILYN MARSH '73

CONNECTING WITH OUR AFFILIATES

In an effort to make our many affiliates and their friends feel even more at home in the Club we are instituting an ongoing series of Connection Cocktail Parties. Each month we will host a cocktail party for one of our affiliates.

Please feel free to invite your fellow alumni, those who are members of The Williams Club or those who might be interested in membership. Staff will be available to answer questions, give tours, start processing memberships or to just schmooze. Our initial schedule is:

August 21st: The Williams Connection
September 18th: The Wesleyan Connection
October 16th: The Amherst Connection
November 20th: The Smith Connection

Connections run from 5:30 till 8:00 PM in The Grill Room. We offer free hors d'oeuvres, drinks at Happy Hour prices and a convivial atmosphere.

Farewell, Iris...

As they say, all good things must come to an end, a cliché that is no truer than with the departure of our Reservations Manager Iris M. Vega. After more than 15 years at The Williams Club, Iris is relocating to Florida in September. Of her time here she said she enjoyed the opportunity to have dealt with the most pleasant, intelligent and considerate members and guests and the family ambience we share. I had the most beautiful 15 years sharing with the most beautiful people and friends.

Our members have always been a priority for Iris and she has always gone above and beyond to accommodate them and their guests. We know we will all miss being greeted by her smiling face and cheerful voice on the phone.

We wish Iris the best of luck in all of her future endeavors and hope that those she comes to associate with realize, as we do, what a privilege it is to know her.

Iris, you will always have a place in our hearts and a home here at The Williams



The Gourmet Taste

BARBECUES CONTINUE

The Club's summer barbecue season continues on August 6th. Chef Christopher James will be there with all of your favorites, including the Club Lobster Pot, Corn on the Cob, Steaks to Order, and the occasional surprises he's become known for. Domestic Beer, wine and sangria are included in the price of \$31 per person (plus surcharge and tax).

Barbecues are scheduled for:

August 6th, 20th,

September 10th & 24th.

Barbecues run from 6:00 to 9:00 PM. For reservations please call the Front Desk at (212)697-5300.

Barbecues take place rain or shine. Cancellations after 4:00 PM the day before will be charged \$15.50 per person.

More Arts, Education & Entertainment

SWITCHING GEARS, MAKING ADJUSTMENTS OR TRYING SOMETHING NEW

CAREER CHOICES & CHANGE

In today's challenging times, it has never been more important to redefine ourselves and reassess our career goals. Clarifying these issues can be difficult because it involves sorting out emotional needs from practical considerations.

This interactive workshop will help you explore and expand new career options, transfer your skills to new industries and develop a focused resume.

Eileen Sharaga, Career coach/counselor has had multiple careers spanning 6 industries. She specializes in all aspects of career transition and job search management and is currently writing a book on emerging career patterns.

New Members

WILLIAMS MEMBERS

Mr. Michael Gregg
Ms. Elizabeth W. Hawkings
Mr. Robert P. Helms
Mr. Winston Hernandez
Ms. Elise London
Dr. Daniel Rodas
Mr. Jonathan S. Sano
Mr. Robert L. Sica
Mr. Frank Daniel Simpson
Mr. Erick Williams
Dr. Kathryn Kent, Williams Faculty
Dr. Marvin Reichbach, Williams Parent
Ms. Ann Rutledge, Williams Parent

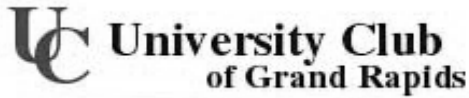
AFFILIATE MEMBERS

Mr. & Mrs. Steve & Risa Goldberg, Boston University
Mr. Joseph R. McDonough, Middlebury College
Mr. Alan Weinstein, Union College

Four New Reciprocal Clubs

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All reciprocal guests receive accommodation discounts and athletic club discounts during the duration of their stay. Make all

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University Club of Santa Barbara



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The University Club boasts spacious rooms, huge replaces, a significant library, a fully stocked bar, and small cozy rooms for intimate meetings. The mansion is comfortably decorated with beautiful antiques, overstuffed sofas, bold chandeliers, and extraordinary paintings. The Club, with a distinguished Executive Chef, also serves some of Santa Barbara's finest cuisine and pours the best California wines. The Game Room is furnished with a pool table, a billiards table, game tables, two wall-mounted television sets, and a theater-style corn popper for the enjoyment of members who may drop by at any hour.

The premiere private facility for the professional and business leaders in Santa Barbara features a private clubhouse, private meeting rooms, private offices, Lunch service (weekdays), Dinner & happy hour (Fridays), social events, banquet services and a full-

VANCOUVER, B.C.

Vancouver Lawn Tennis and Badminton Club



1630 West 15th Ave. Vancouver BC V6J 2K7
Phone: (604) 731.2191
e-mail: info@vanlawn.com

www.vanlawn.com

The Vancouver Lawn Tennis and Badminton Club is the premier sporting and social club in the heart of Vancouver.



Established in 1897, the Club is proud of its heritage as well as its celebrated reputation as the City's first and finest racquets and athletics club.

The club has 16 championship tennis courts, 6 sprung maple badminton courts, 3 single squash courts and 1 double squash court, a new outdoor swimming pool and hot tub, fitness center and aerobics facilities, refurbished locker rooms, steam and sauna rooms.

Three dining options have a reputation for being Vancouver's best food and beverage service at a private club. Poolside BBQ's in the summer make our Club an outstanding choice for your family's

The Interclub Scene

HARVARD CLUB SUMMER FILM SERIES



BUTTERFLY

The Harvard Summer Film Series ends with *Butterfly*, a film about Don Gregorio, a sensitive, idealistic, and caring teacher of young students. . .but it is 1936 and Spain is on the verge of Civil War.

Butterfly: Directed by Jose Luis Cuerda. Spain, 2000.

In Spanish with English subtitles. 95 minutes. Color.

Tuesday, August 5th, 6:30 PM Reception, 7:00 PM Film. At the Harvard Club (27 West 44th Street). The cost is \$10 per person for each film, tax and service included. This includes dry snacks and

soft drinks before the film (from 6:30 to 7:00 PM.), and a dessert buffet/coffee service after. The dress code applies. Advance reservations are required. No walk-ins and no cash at the door. Those not pre-registered will be turned away.

MULTI-ETHNIC EATING TOUR

A historic and gastronomic tour through Chinatown, Little Italy and the Jewish East Side. History stops include: the Jewish Daily Forward building and sites associated with Dr. Sun Yat Sen, Mother Cabrini, and Jacob Riis. Food stops will include amongst other things: Dominican plantains, fresh Italian mozzarella and traditional Jewish ruggelach.

Sunday, August 17, 11:00 AM-1:00 PM. Sponsored by The Cornell Club. Tour meets at the southeast corner of Delancey and Essex Streets in front of the Olympic Diner. Guide will be holding a sign reading 'Big Onion Walking Tour'. Site is reached by taking the J/Z/M train to Essex Street Station, or the F train to Delancey Street. Price is \$17 per person.

ANSEL ADAMS AT 100, AT THE MUSEUM OF MODERN ART

Ansel Adams at 100 is the first major critical re-evaluation of the work of American photographer Ansel Adams (1902-1984) since his death. Presented on the centenary of Adams's birth and featuring more than one hundred prints, the exhibition represents a substantial reappraisal of Adams as an artist and working photographer. The exhibition draws largely from the first part of his career -- the 1920s and 1930s-- and situates his well-known works within the context of an unexpected and unfamiliar body of photographs. Members are invited to a private guided tour of the exhibition, followed by a private reception.

Thursday, August 21, 5:30-6:30 tour, 6:30 private wine and cheese reception. Sponsored by The Cornell Club. Price is \$56 per person.

FROM PRIMARY TO PENN:

FINDING THE BEST PRIVATE SCHOOL FOR YOUR CHILD

The competition to get into private schools can be just as tough as to get into the Ivy League. The process can be grueling and the questions endless: Are you choosing the best school for your child? Will the school you pick chose your child? This fall, Ivy Wise Kids is coming to help answer these questions. Expert in NYC private schools and Penn alum, Nina Bauer Shapiro will provide you with information on the different types of schools, the kinds of students they're looking for, and how best to prepare for interviews, testing and other forms of evaluation.

Wednesday, September 3rd 6:00pm. Cost is \$10.00.

JOHN EATON YALE '56 AT THE PIANO

A delightful evening of jazz and American popular song with John Eaton, one of the foremost interpreters of American music. He is a pianist, vocalist, musicologist and humorist, praised by critics, fellow musicians, and listeners. A student of renowned classical teacher Alexander Lipsky, Eaton has been performing professionally for more than 30 years and was named to the Steinway Concert Artists roster in 1988. His intense interest in American popular music led him to inaugurate a lecture/concert series on that subject for the Smithsonian Institution, which was performed to audiences both in Washington, D.C. and around the country for 12 consecutive years. The series was broadcast nationally on National Public Radio and Radio Smithsonian. In addition, he has taped a series on American popular song and great American songwriters. The first two programs on George Gershwin and Duke Ellington were broadcast nationally on public television. The Washington Post recognized Mr. Eaton's rare talent for humor and insight and commissioned him to write a

CLUB CALENDAR & RESERVATION FORM

SAVE THESE DATES & RESERVE HERE!

FAX TO 212 697 2008

AUGUST

___ TUES 5 - FILM: BUTTERFLY @ HARVARD CLUB

___ WED 6 - WILLIAMS CLUB BARBECUE

___ SUN 17 - MULTI-ETHNIC EATING TOUR

___ WED 20 - WILLIAMS CLUB BARBECUE

___ THURS 21 - THE WILLIAMS CONNECTION

___ THURS 21 - ANSEL ADAMS AT 100 @

THE MUSEUM OF MODERN ART

SEPTEMBER

___ TUES 2 - U.S. OPEN/CLUB NIGHT

___ WED 3 - FROM PRIMARY TO PENN

___ WED 10 - WILLIAMS CLUB BARBECUE

___ TUES 16 - HOW BAD ARE OUR SCHOOLS...

AND CAN THEY BE SAVED

___ THURS 18 - THE WESLEYAN CONNECTION

___ TUES 23 - SWITCHING GEARS:

CAREER CHOICES & CHANGE

___ WED 24 - FINAL WILLIAMS CLUB BARBECUE

___ THURS 25 - A DIALOGUE ON THE MIDDLE EAST

___ MON 29 - JOHN EATON AT YALE CLUB

OCTOBER (DETAILS NEXT ISSUE)

___ TUES 14 - 12,000 MILES IN THE NICK OF TIME: A

SEMI-DYSFUNCTIONAL FAMILY CIRCUMNAVIGATES

THE GLOBE WITH MARK & RAE JACOBSON

___ SAT 18 - FALL FORUM: SCIENCE FICTION - THE

FUTURE IS NOW/THE FUTURE AIN'T WHAT IT

Member Name:

Account Number:

Daytime Phone:

To make reservations, simply fill out this form by marking the number of tickets you want at the left of each event title, and then send it via FAX to the number listed at the bottom. Your reservations will be confirmed by phone in the order in which they are received. Please review the CANCELLATION POLICY before reserving.

Cancellation Policy

In order to ensure equitable service for all Club members, The Williams Club adheres to the following policy regarding cancellations. Event reservations may be canceled, free of charge up to 5:00 PM, two working days prior to the event. Members cancelling after this time, as well as no-shows, will be charged the full cost of the event. Out-of-house ticketed events are non-cancelable. Advance cancellations for free events are appreciated. Please see individual event descriptions for additional restrictions.

