The Toledo

IMIGHTY Fine Dining THIS FALL

AT THE CLUB see page 6

TOLEDO CLUB OFFICERS

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ON THE COVER: The Club's ancho dusted Seared Sea Scallops, always a testament to the joy of fresh seafood, were photographed in the Founders Dining Room by

MARK YOUR Calendar

NOVEMBER CLUB **EVENTS**

NOVEMBER	1	Dinner in the Founders Dining Room: Prime Rib Family Night in the Tavern: Burger Buffet
NOVEMBER	2	Babysitting available 9 AM – 2 PM
NOVEMBER	5	First Tuesday
NOVEMBER	7	Dinner in the FDR: Ben DeLong at the Piano
NOVEMBER	8	Dinner in the West Point Room Family Night in the Tavern: Taco Buffet
NOVEMBER	9	Armed Services Dinner <i>(See page 3)</i> EVENT CHAIR: Dave Quinn Babysitting available 9 AM – 2 PM
NOVEMBER	12	Dinner in the Corinthian Room, followed by the Itzhak Perlman /TSO Concert at the Peristyle
NOVEMBER	13	Toledo Club Explorers – Egypt presentation by archaeologist Dr. James Harrell (See page 24)
NOVEMBER	14	Dinner in the FDR: Tom Brady at the Piano Ladies Lunch
NOVEMBER	15	Steak for Two Special in the Founders Dining Room Family Night in the Tavern: Burger Buffet
NOVEMBER	16	Kids' Gingerbread House Decorating <i>(See page 31)</i> Babysitting available 9 AM – 2 PM
NOVEMBER	18	ZIPZ Dinner: Menu by Kathi and Scott Prephan (See page 17
NOVEMBER	21	Third Thursday – Babysitting available Kids' Movie: <i>Free Birds</i> Members' Jam in the Red Room (See page 3)
NOVEMBER	22	Family Night in the Tavern: Taco Buffet
NOVEMBER	23	Babysitting available 9 AM – 2 PM
NOVEMBER	28	Thanksgiving Dinner Buffet: 3 Seatings (See page 21)
NOVEMBER	29	NO A LA CARTE DINING
NOVEMBER	30	In the Tavern: UM vs. OSU Party <i>(See page 17)</i> Babysitting available 9 AM – 2 PM

SAVE THE **date**

december 10	-12	Parade of Trees Lunch <i>(See back cover)</i> EVENT CHAIRS: Mike and Kristen Mori
DECEMBER	14	Tea Dance <i>(See back cover)</i> EVENT CHAIR: Erin Hirschfeld
DECEMBER	15	Parade of Trees Brunch/Public Viewing
december 17	-19	Parade of Trees Dinner
DECEMBER	20	The Biggest Little Holiday Party (See page 28)
DECEMBER	31	New Year's Eve Celebration (See page 20) EVENT CHAIR: Joanne McElheny

President's message

Greg Wagoner, President 419-241-9000 | gwagoner@slk-law.com



Fellow Members,

What a great time to live in Toledo and be a member of The Toledo Club!

This is my first article as President, and I am excited by the opportunity to lead this historic institution. I want to

congratulate Brett Seymour on his tenure as President. His vision and leadership placed the Club on its current trajectory of growth and success. Also, I would to thank Aaron Swiggum for his leadership, continued dedication and passion for the Club. He steps off the Board after a long and successful term as a Director and Past President.

We have experienced the largest influx of members in recent memory — over 50 new members have joined so far this fall, and the Club is vibrant and full of energy. All of our early season events have exceeded expectations, and Jeff Anderson and the rest of the team have done an outstanding job.

The calendar is packed with exciting events throughout November. Don't forget to make a reservation for the Armed Services Dinner on November 9 and our Thanksgiving Buffet on November 28. And, of course, reserve a seat at the First Tuesday dinner on November 5 and ZIPZ Dinner on November 18 while room is still available.

We have also updated the Tavern kitchen to accommodate our increased demand. Stop in to grab a fresh salad or a slice of flatbread pizza from our new pizza oven.

The Club's new squash director, Eddie Charlton, has hit the ground running and the season is off to a great start. Draft Night was a huge success with a large and enthusiastic crowd. We are fortunate to have a world-class player and professional such as Eddie lead our squash program. I strongly encourage all members — young and old — to pick up a racket and give Eddie a call.

Our newly formed yoga program, led by head instructor Malena Caruso, is also taking off. We have experienced robust demand and anticipate adding more classes in the future. Please check the fitness calendar on page 19 or the Club's website for the yoga schedule. And remember, all yoga classes are included in your monthly dues. There's no excuse for you not to attend!

The athletic and social offerings at the Club are at an all-time high. Don't forget about the Club's babysitting services that allow our young families to enjoy these amenities.

I would also like to welcome Matt Harper and Christian Piazza to the Board. Matt is a partner at Eastman & Smith, LLP and has been legal counsel to the Board over the last several years. Matt brings a broad depth of knowledge and experience that will serve the Board well. Christian is a financial advisor at Wilcox Financial and also chairs the Club's membership committee. His hard work and passion for the Club have already resulted in a record number of new members.

The Toledo Club has been an important part of the business and cultural fabric of Toledo for over 100 years. I truly believe the best is yet to come and look forward to seeing you down at the Club.

Greg Wagoner, President

MEMBERS' JAM IN THE RED ROOM THURSDAY, NOVEMBER 21 6-9 PM

Don't forget dinner specials in the Founders Dining Room before or after

2019 ARMED SERVICES DINNER at THE TOLEDO CLUB SATURDAY, NOVEMBER 9

DRINKS | HORS D'OEUVRES 6 PM | RED ROOM DINNER | 7:30 PM FOUNDERS DINING ROOM

YOU CAN ATTEND, SPONSOR OR SPONSOR AND ATTEND

To pledge your sponsorship of our military guests, contact Dawn Miller at 419-254-2980 or dmiller@toledoclub.org

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NOVEMBER ANNIVERSALIES

David B. Seibenick	'73 / 46 years	Robert W. Lucas	'86 / 33 years
Peter L. Moran	'77 / 42 years	Mary F. Bevington	'91 / 28 years
David Quinn	'77 / 42 years	Kevin P. Brennan	'91 / 28 years
James C. Loss	'82 / 37 years	Shirley Levy	'94 / 25 years
Frank D. Jacobs	'86 / 33 years	Celso M. Antiporda	'94 / 25 years

MEMBERS' COMMENTS



Food and beverage minimums can be reached with food and beverages purchased anywhere in the Club, including takeout orders and wine orders. The amount is calculated by \$ spent before tax (or service charge on banquets). For a tally of purchases that count toward your minimum, log into your online account at toledoclub.org, and click on "Member Statements."

Manager's message

Jeff Anderson, General Manager 419-254-2988 | janderson@toledoclub.org



Share If You Care!

The Toledo Club is a special place where members and their families and friends can go to relax, work out in the Fitness Center or pool, or have a friendly match on the squash courts. Don't forget about grabbing a meal in the Founders Dining Room or the Tavern and attending one of the member events on our packed social calendar.

One of the highlights of my job at The Toledo Club is meeting so many wonderful members who care about the future of this gem of a club. With all our new initiatives, events and the influx of new members and energy, we have something special to share. So it got me thinking about the need to encourage you all to share the experience and share the fun of The Toledo Club. Here are a few ways you can help spread the word about our Club:



Share on Social Media – Establishing and maintaining a social media presence for The Toledo Club has been a priority this year, and Danny Woodcock, a member here at the Club, has been very helpful in guiding me and the staff. One of the most important things I've learned from Danny is that to have a successful social media presence we need to like and share posts from The Toledo Club. Danny and several staff members are taking the time and effort to post all the cool events going on at the Club, so please like and share their posts on Facebook, Instagram, and Twitter. **Share Dining and Event Opportunities** – With a focus on expanding the casual dining experience in the Tavern, offering more dining features in the Founders Dining Room and having a vibrant social calendar of member events, our members have many opportunities to share The Toledo Club experience. Invite your friends, family and guests to the Club the next time you are in the entertaining mood and show them how awesome our Club is.

Share the Club with the Community – The Toledo Club has been an icon and anchor to the Glass City and the downtown business district for over a century. We are the host of many important community events that help make this city special. Help spread the word to your family, friends and colleagues about opportunities to host business dinners, fundraising events and weddings at the Club.

Share the Membership Experience – The Toledo Club has much to offer and it's very important to share our gem on 14th Street, to invite others to join the Club, and to enjoy all the amenities of membership. Please give Dawn Miller or myself a call if you can refer a potential member to us. We would love to have them join us for a tour or treat them to dinner so they can learn more about joining the Club.

As always, I welcome your comments and suggestions. I look forward to seeing you around the Club.

Jeffrey D. Anderson, CCM, CCE General Manager/COO

THE TOLEDO CLUB MISSION

The mission of The Toledo Club, since 1889, is to enrich the lives of its members by providing a luxurious private club experience in a financially responsible manner with extraordinary social and recreational activities that foster friendship, fellowship and pride among members.

TOPICS MISSION

Topics mission is both durable and simple; it is to market The Toledo Club to the membership and the public. In assigning stories, including the cover story, our primary criteria is relevance – to the Club, its members, and/or to the arts and culture of the community.

CRVEMUS FIDEN

IN EDO CU

 $\overline{\left\{ M \mid G \mid H \mid T \mid Y \right\}}$ fine dining By KAREN KLEIN

Photographed at The Toledo Club by Shena Kaye All Dishes Prepared by Chef Sean Moran **Chorizo Mussels** *Roasted garlic, white wine, parsley butter*

"Tradition!" sang Tevye in Fiddler on the Roof and the word resounds around the paneled walls of The Toledo Club and, indeed, inside the kitchen. The tradition of high-quality ingredients prepared to order, with exquisite presentation, is integral to the Founders Dining Room, to the Tavern and to all private dining rooms, and is certainly not a topic suitable for debate! Those beautiful blue and white charger plates announce with gusto that THIS IS THE TOLEDO CLUB!





Resting on laurels will sometimes mean stagnation and this is not good for growing a business: innovations must happen and can be rewarding! But it is also fun to recycle past successes: the Steak for Two, popular this fall, is a plate in point.

Does the chef resemble a "Mad Scientist," running around shouting directions at his crew? "Add a pinch of this or that!" Doubtful! Instead, Chef Sean Moran prowls venues for slices of ideas on which to make his own. One such venue is in an old warehouse district in Pittsburgh where chefs can rent a kitchen space and a small seating area for six months to audition themselves for employment. There, many of the newer trends in cuisine are practiced and shown

off. The Toledo Club has definitely benefited from those drop-in-andchat visits!

66 ... innovations must happen and can be rewarding!

In this day and age, the internet has become a useful tool for us all and, yes, Sean uses it, too, keeping abreast of meal and plate presentations via pictures, such as those posted on the website of his former employer, a large country club in Houston. Consequently, ideas travel fast and contribute to our "news" very quickly. The Wagyu Baseball Cut Sirloin Steak is now a dinner entrée and a Goat Cheese Eggplant and Tomato Tart is on the banquet appetizer list.

Nothing happens so quickly that many trials are not first scheduled after forming a concept and assessing IF this item would be suitable, with maybe just a bit of tweaking, for us. It's baste, bake, broil, boil, sauté, fry, roast and codify! Consistency is VERY important. Goat cheese polenta should not vary from day to day, nor should sweet potato chorizo hash that accompanies the Lamb Chops — and they don't! The Smoked Ham Shank that now graces the menu is consistently quite delicious.

And then there is sourcing! High-quality ingredients are a must and local is great for freshness and for the environment. The Ancho Dusted Sea Scallops are a testament to the joy of fresh seafood. Situated in a large city with great transportation connections is a plus for the Club as the fish is FRESH, arriving by plane the same day

Continued on page 8

Octopus Carpaccio

Thinly sliced, drizzled with lemon vinaigrette, diced english cucumber, tomato, sweet onion

Lamb Chops Toasted farro, sweet potato squash, minted pea puree, demi-glace





(Above Left) Chef Sean Moran Executive chef at The Toledo Club (Above Middle) Braised Ham Shank Wilted spinach, goat cheese polenta, pan jus

(Above Right) Chickpea Quinoa Salad Baby spinach, red onion, pomegranate seed, cucumber, feta, italian parsley, avocado, apple cider vinaigrette

> **6 6** Just outside the back door [of The Toledo Club] is a garden space lovingly named Chef's Garden.





or next after naively swimming in the water, and the mostly-grownin-Ohio meat is wonderful!

Greens are local too. Just outside the back door is a garden space lovingly named Chef's Garden. While not original to Sean, he has certainly furthered use of it, harvesting fresh basil, parsley and other herbs. The flavor is much more intense. These home-grown herbs define the Octopus Carpaccio! Ditto for the new chicken thigh entrée.

Financial concerns do enter into the process; can the prep and ingredients be cost effective? The old rule was to take the cost of ingredients times three for the menu charge. But that kind of figuring does not always bode well for labor-intensive productions. A balance must be achieved and profit is not a dirty word! But members do expect value.

> The catering office is where Devon Layman and Kaitlin Owens work very diligently to accommodate and to follow through every step of the way. Custom designed menus require organization, from ordering to cooking to displaying. Yes, scheduling and execution are elementary, my dear Watson. The chef and kitchen staff are part of the process on the

road to "Fabulous party!" or "The Lunch Buffet worked well for our meeting," and "Every dish tasted wonderful!" Chicken Marsala is a buffet favorite as is the Maple Soaked Salmon.

Bookings for private parties (birthdays, anniversaries, showers, etc.) and business meetings are gaining momentum. This fall is much busier than last and deservedly so. Lunch buffets designated as Chef's Choice are super for busy people with an agenda. They provide soup, two salads, an entrée, hot veggie, rolls, and dessert, and allow for different diet needs. Hot foods served HOT and cold foods served COLD are the mantra. The Belvedere, of course, is a perfect setting for meetings, while the Founders Dining Room screams Wedding Reception!

Popular for large celebratory dinners are combo plates featuring a filet mignon partnered with shrimp, salmon or chicken. Attractive, tasty, and elegant in presentation—it's no wonder this is a winner! Vegetarians rave about the tasty Mushroom Ravioli, Trending are grazing stations: appetizers, carving station, tiers of deserts, etc. This seems so retro, but does offer variety to the attendees and encourages mingling by guests.

Continued on page 10

A buffet that includes fresh ovsters on the half shell is a decadent display

Maryland Crab Cakes Lump crab with a blend of spices pan seared, sweet pepper apple slaw, lobster sauce





ZIPZ dinners provide a challenge at times to source the ingredients, to keep the cost in line and to adapt a recipe for six to 68 hungry folks. This monthly event does offer a break in routine and erases the tedium of everyday prep. First Tuesday has been somewhat akin to the Ford Proving Ground at which new entrées are formulated. Incidentally, the desserts at these events are not to be missed. The flans and crème brûlées especially have been very well-received!

Soups have always been a draw as all know that John Robb makes those in-house: NO Soup Starter HERE. The tomato and bean soups are classic and the soup du jour oftentimes merits an "Oh, this is 'roll- your-eyes good!'" comment. Winter months foretell chili! A buffet favorite is Italian Wedding Soup.

The Sports Grill & Tavern entrées trend to the casual: Bang-Bang Shrimp, Vegetarian Tacos, sandwiches using different breads, burgers, salads, pizza; all good— especially with the revitalized kitchen situated right there! Also popular are the Sausage Charcuterie Plate and the Vegan Olive Tapinade.

Color, texture and old fashioned garnishes offer a gateway to a great meal! Of course the test is the taste, and many are voting "AYE!" Members do eat with their pocketbooks, so to speak, and improving sales and higher attendance at Club events bespeak well of the current trends. Success breeds more success!

Did you know that all breakfast, lunch and dinner menus for the Founders Dining Room and Tavern are on view at The Toledo Club website? Be enticed!



(above left) **Key Lime Pie** Accented by strawberries, whipped cream and lime gelée (above middle) Taking a bite of the ancho dusted **Seared Sea Scallops** with goat cheese polenta, tomato jam and crispy fried leeks (also shown on the cover) (above right) **Vegetarian Tacos** are popular in the Tavern

66 Color, texture and old fashioned garnishes offer a gateway to a great meal!

> (below far left) **Shrimp Cocktail Shooters** (below left) **Race Lutz and Chef Sean** present an elegant buffet (below right) **John Robb** is reknowned for his touch with house-made soups







VIEW FROM THE **AVCIN**

Fall brings kitchen updates and hot new menu items!

By Stephanie Wang Jaros

elcome to all the Sports Grill & Tavern lovers who have not yet experienced the new kitchen at the Tavern. Now's the perfect time to give the Tavern's food a try, thanks to The Toledo Club's management, who decided to reopen and update its kitchen. Walking into the Tavern (which can be found on the second floor), you barely notice the kitchen, which is hidden at the back of the Tavern. However, it's quite functional and should prove to be a great enhancement for all the Tavern's patrons! Previously, a visit to the Tavern for a meal sometimes meant a bit of a wait, as all food had to be prepared in the main kitchen on the third floor and walked down a floor to the Tavern



(servers are also thrilled that they don't have to bring food down a floor— because hot food means happy diners!).

The Club's management came to realize that the existing kitchen in the Tavern could be opened up to provide

better service, with additional staff to support the change. To manage the needs of the crowds during lunch and dinner time, two cooks were brought from the third floor kitchen, as well as one or two servers and one bartender who are fully committed to the Tavern. Now the kitchen is full of life, with new equipment, including two coolers, a two-layer pizza oven, a freezer, a deep fryer and more. In addition, Chef Sean and his crew cleaned up a refrigerator from the Club's storage, which is now put to good use as a backup cooler.

Of course with those changes comes a menu change for the Tavern as well. The menu is designed around the kitchen's new capabilities to utilize the new equipment

SPORTS GRILL

NOVEMBER DATE DAY **EVENT** TIME November 1 Friday 11:30 AM-2 PM **Express Lunch** 5-8 PM Family Dinner* - Burger Buffet November 2 11 AM-2 PM Post Workout Lunch Saturday Babysitting available 9 AM-2 PM November 7 Thursday 11:30 AM-2 PM **Express Lunch** November 8 Friday 11:30 AM-2 PM **Express Lunch** 5-8 PM Family Dinner* – Taco Buffet November 9 11 AM-2 PM Post Workout Lunch Saturday Babysitting available 9 AM-2 PM November 14 11:30 AM-2 PM Thursday **Express Lunch** 11:30 AM-2 PM **Express Lunch** November 15 Friday 5-8 PM Family Dinner* - Burger Buffet November 16 Saturday 11 AM-2 PM Post Workout Lunch Babysitting available 9 AM-2 PM November 21 Thursday 11:30 AM-2 PM **Express Lunch THIRD THURSDAY - Babysitting** 6-9 PM November 22 Friday 11:30 AM-2 PM **Express Lunch** 5-8 PM Family Dinner* – Taco Buffet November 23 11 AM-2 PM Post Workout Lunch Saturday Babysitting available 9 AM-2 PM November 30 UM vs. OSU Party Saturday Noon Babysitting available 9 AM-2 PM * Family Dinner in the Tavern is buffet-style, casual dress, \$9.99 per person.

Watch your Friday Blast and *Topics* magazine for upcoming Tavern events!

to its fullest. Some of the menu remains the same, with favorites such as Chicken Chunks, Bang Bang Shrimp, Betty's Salad and the Classic Reuben. Even more exciting are the items newly added to the menu such as the Ham & Grilled Brie Sandwich, Turkey Avocado Bacon Wrap, Fried Perch Sandwich, St. Louis Ribs and Pepperoni Flatbread Pizza, freshly prepared just a few feet from your seat near the pool table. Speaking of the pizza, the new oven for the kitchen will really do its job, cooking fresh, warm, cheesy flatbread pizzas. Chef is in the process of creating a separate menu for pizza only-stay tuned! The 'new' Tavern has received overwhelmingly positive feedback. People are stopping in, with or without reservations, and it's been crowded all the time.

To complement the increasing demand, the Tavern has expanded its hours: Express Lunch is available on Thursdays and Fridays, 11:30 AM–2 PM. Evening hours are now Mondays through Wednesdays, 5:30 PM–8:30 PM; Thursdays and Fridays 5:30 PM–10 PM; and Saturdays 11 AM–10 PM. The Tavern rotates between a Taco Buffet and a Burger Buffet on Friday nights. By the way, it's an informal atmosphere with a casual dress code. We see members gathering there after working out for a casual meal or hanging out with friends, watching sports, playing pool or simply having a drink.

Can't wait? Go and check it out. You'll see many familiar faces and hopefully, lots of new ones!



Fitness & Aquatics News

Charissa Marconi, BS, WITS, Fitness & Aquatics Director 419-254-2990 cmarconi@toledoclub.org twitter.com/charissamarconi



Charissa Marconi

Birthday Parties at the Pool

Splish, splash! It's a birthday bash. Come get soaked while we swim and play. We're all going to celebrate your birthday!

To book your birthday party at the pool for your little ones this year, contact Charissa.

Maintain, Don't Gain Holiday Challenge: November 4–January 1

Halloween candy, turkeys, jingle bells and New Year's resolutions — it's that special time of year again and the holiday season is upon us! The holidays can bring a lot of joy but they also bring a variety of tempting foods, busy schedules, and shorter days that leave most of us feeling overwhelmed and stress-eating. But congrats to YOU for taking a different approach this year and taking steps to keep your weight on track during the holiday season. Come down to the Fitness Center to sign up.



Battle of the Borders! November 1–30 (Athletic Department closed on November 28)

Where does your loyalty lie? Each member will log their workouts on the chart in the Fitness Center. Will you be a busy Buckeye or a Wolverine workouter? The most workout minutes will decide (120 minutes per day max.). Whose team will come out on top?

Evening Spin Class

We welcomed **Jodi Farschman** for Spin Class in October. Jodi, her husband and their two sons enjoy living in Old Orchard. Jodi has taught spin, resistance training and yoga classes for over a decade. She enjoys running, riding her bike throughout Toledo with her husband, and experiencing the many fun events that Toledo has to offer. She is currently on the board of Girls on the Run of Northwest Ohio. She is a graduate of the University of Pittsburgh School of Law and received her undergraduate degree from the University of Cincinnati.

Jodi is passionate about helping others be healthier. Please join her for class on Mondays and Wednesdays at 5:30 PM.

Indoor Triathlon: January 25, 2020

Now is the time to start training for our annual Indoor Triathlon put on by the Athletic Committee. This event is a lot of fun and will be held at the end of January. The event consists of a short run, bike and swim. You can register individually or join a team. What a great way to start off the new year!

BOO ACTIVO September Challenge Results

Andy Ranazzi	28 days	21
Jeff Urbanski	27 days	
Bill Davis	27 days	
Dave Karmol	23 days	
Bob Finkel	7 days	
Dennis Johnson	27 days	
Bruce Seeger	15 days	
Dan Woodcock	15 days	
Judge Zouhary	28 days	
Dave Bingham	5 days	
Sarah Haynes	10 days	

Friends and Family CPR: November 16, 9 AM–Noon

The Athletic Committee is hosting a friends and family CPR class. This is not a certification, but an awareness of what to do in an emergency and a look at the AED machine. This is a very useful tool in our busy,



everyday lives. We welcome **Brent Parquette** to the Club to give us the tools and confidence we need to help save a life. Please R.S.V.P. to Charissa.



WE SELL DIAMONDS



BROER-FREEMAN DIAMONDS-APPRAISALS-REPAIRS

Ottawa Hills Shopping Center 419-536-5272 Broerfreeman@aol.com



Join our Ladies Lunch on the second Thursday of every month.

OUR NEXT LUNCH: Thursday, November 14 | Noon

Mark your calendar for the coming year and join us for a relaxing afternoon.





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Squash NEWS by Rich Effler

Welcome Eddie!

We formally welcomed **Eddie Charlton as our** new squash director on September 27. Eddie and his wife Emma both played the part and joined a strong crowd of eager squash players on the court, while their 18month-old son Harry did his best to stay upright and watch mom and dad. In typical "10 Minutes of Hell" fashion, both Eddie and Emma let us run around until the brink of collapse while they floated lobs and snapped rails, generally staying on or near the "T." We, the



challengers, tried to combat this by not allowing them a break from the action or a drink of water. Somehow they managed to survive, and even mustered up the energy to join us in the Tavern for some much-needed nourishment and refreshment. It was a great evening of squash and a great way to kick off this new era at the Club!

One hundred and fifty-six!

One hundred and fifty-six racquets in the league this year! That is NOT a typo. That's 12 teams and 13 tiers, with ages ranging from 10 to 82. That's a new record for Winter League participants, and a direct reflection of the energy and enthusiasm we have in our Club and our squash program right now. Special thanks to Christian Piazza and our membership team for their creativity and effort via the EPIC New Member Program. As a squash program, we could not be more excited to welcome all new members to the league, tournaments and events this season. Your Squash Committee is here for you, and happy to help in any way. We can't wait to see you all on the court!

Key Dates for 2019/2020

Please keep the following key dates for 2019/2020 on your calendar, and we will continue to update you as the season kicks into gear:

- WINTER LEAGUE BEGINS Monday, November 4
- MEMORIAL TOURNAMENT / TOP 32 INVITATIONAL Begins Thursday, November 7
- MEMORIAL TOURNAMENT FINALS AND DINNER Friday, November 15
- WILD TURKEY OPEN Wednesday, November 27
- BUCKEYE/WOLVERINE/INDEPENDENTS SHOOT-OUT Friday, November 29
- OVER VS. UNDER CHALLENGE Thursday, December 19
- CHARITY OPEN/TOLEDO CITY CHAMPIONSHIPS
 Dates TBD
- 2020 TOLEDO SQUASH CLASSIC Friday, March 13 – Sunday, March 15

Look out for our full schedule of events soon, and see you on the court!

Toledo Club Squash Committee Rich Effler, Chairman

SEIDEL SEND-OFF!

The Belvedere Room, a familiar setting for our squash community, served as the stage for our "**thank you" send-off to John Seidel on September 19.** Mike Goetz, Steve Bogart, Greg Kopan and others paid tribute to John, none rallying the crowd quite as much as Steve Bogart's reading of John's formal reprimand from the Club delivered after his first Squash Draft Night in 1988. Needless to say it sounded like a great party, and set the foundation for the Draft Night and League that we all enjoy today. John also treated the crowd with his very first PowerPoint presentation — "Seidel's 30 for 30," a play on the ESPN series that highlighted his 31 years at the Club. Looking around the room that evening, seeing the smiles, and reliving a lifetime of pictures and touching stories, it's impossible to overstate the impact that John and Kim Seidel have had here at The Toledo Club.





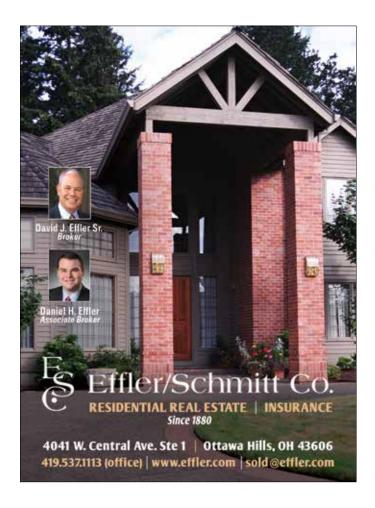


11.08.19 | 8AM-4PM

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Dine & Drink NEWS by Jeff Anderson

The staff, food and beverage committee and social committee are focused on adding value to your membership, so be sure to take advantage of these exciting dining and social opportunities — some new, some familiar—at the Club.

- **Early Bird Specials in the Founders Dining Room:** Chef Sean is offering early bird specials on Thursday and Fridays in the FDR from 4 PM to 6 PM. It will be a great way to get in and out of the Club and on your way to an event downtown.
- **Wine and Dine:** One Thursday a month in the Founders Dining Room we will offer a choice of two entrees and a bottle of wine for a special price. A great excuse for a date night.
- **Steak for Two Night:** One Friday a month, Chef Sean will have available a tasty 36 oz. grilled porterhouse steak for two with salad served tableside. Reserve your steak by the Wednesday before.
- Wine Sale Table: On the last Friday of each month, we'll have a wine sales table as you walk into the dining room full of a variety of bottled wines on sale. Just grab a bottle that suits your palate and bring it to your table to enjoy with your dinner selection.
- **Wine Bins:** How does having your own personal wine cellar here at the Club sound, stocked with your favorite wines? Give Ed Mackiewicz a call to reserve your own bin and have him stock it and have it ready for your dining and entertaining needs.
- **Mug Club:** For a nominal annual fee you can join the Mug Club, which will give you access to The Toledo Club's special mug and a discount on draft beers in the Tavern.
- **Prime Rib** First Friday of the month: It's that time of the year again for Chef Sean's slowly roasted prim rib of beef every first Friday of the month. Be sure to make your reservation.
- **Music in the Founder's Dining Room** is now on Thursdays. Come out to the Founders Dining Room for a wonderful meal and music on the piano.



Join the big table! November 5 Hors d'oeuvres • Wine tasting Choice of 3 entrées Reservations: 419-254-2981

Dining Room BUZZ by Karen Klein



Eat. Drink & Contract Se Thankful

Onap to it! Make a reservation today as **FIRST FRIDAY means prime rib beef and November FIRST is the date**. Three sizes are offered: king, queen and teeny. And the plate looks lovely! The regular dinner menu is also available that evening.

No surprise! **First Tuesday is just that (November 5)** once again and a complimentary wine tasting is offered, along with hors d'oeuvres, as all mix and mingle at cocktail time. This event has proven to be an effective venue for members of all ages to cross paths and to meet other members. And the sit-down meal at the long table provides a pathway to friendships! Home by 9 PM.

Dinner notes: If you missed the **STEAK FOR TWO dinner** in September, another will be held on **Friday, November 15**. Rave reviews ran rampant—or maybe even viral! Done perfectly, high quality and soooo good! Plans to take some home were abruptly cancelled as the plate was cleaned! Please do note that the regular menu will be offered also. Try the lamb chops or pony up for the ham shank, a great new fall dish.

Thursdays will be even more pleasant for dinner in the Founders Dining Room with music by Ben DeLong on November 7 and by Tom Brady on the 14th. The West Point Room will be the site for dinner on November 8, as the FDR undergoes set-up for the **ARMED FORCES DINNER on November 9**, which is a wonderful celebratory dinner for local members of the armed forces.

SSS? Soup, salad, sandwich? Sip, salivate, and savor! Lunch should happen daily; it is not wise to skip this meal. Nourishment is good for the body and healthy foods abound on the fall menu! On a chilly day, who can resist a crock of French Onion Soup? Add the appetizer of Chorizo Mussels with a roll and WOW, what a reward for the taste buds.

Spying eyes would reveal many ladies who lunch do enjoy the fruit plate with in-house-made chicken or shrimp salad. Also popular is the ever-wonderful Betty's Salad which demonstrates how culinary talent in Toledo has thrived!

The sandwiches this fall are intriguing and so delish. Ham and Grilled Brie is so autumn-like and the Caprese Steak on a brioche bun has Italian flavors and is VERY good! The Taco Trio continues to be popular and why not? Such a tasty treat and just right to offer stamina for a long afternoon at work. Need anyone say anything about the popularity of the Fried Perch Sandwich (and two sides) which does NOT have to be breaded: one may order it naked and sautéed.

Now a lunch repast is a no-no on **November 28 as Give Thanks Day or Thanksgiving** is celebrated. **Jim Gottron will be tickling the ivories** with a good word for those walking by. **The Toledo Club Turkey Buffet** is renowned for a superlative spread the Pilgrims would not recognize. Turkey? Natch. Dressing? Mmm, so good! Sweet potatoes? YES! Cranberries? Of course! Plus fish, chicken, salads, veggies, etc. etc. The dessert table in the foyer is awesome! No one leaves hungry! Book a room or a table, but **DO make RESERVATIONS** for this family feast. Enjoy with family or good friends the memory of good happenings of the past year during "the pause that refreshes." Giving thanks does help reset priorities on this wonderful holiday. Salud! **@**

ZIPZ DINNER MONDAY, NOVEMBER 18



No exotic dancing girls, but there will be plenty of wonderful Middle Eastern food for **Kathi** and Scott Prephan's ZIPZ buffet on Monday, the 18th. Does not fatoosh, Greek salad, kafta, hushweh (a lamb and rice dish), shish tawook (marinated chicken) with – roll the drums here – baklava for dessert sound like another terrific ZIPZ meet-up? And NO dishes to wash! RESERVATIONS ARE GOOD.

OSU VS. U OF M PARTY SATURDAY, NOVEMBER 30

Chuck the turkey leftovers and come down to the Tavern for THE GAME. The time for this OSU-UM battle has been determined as NOON. What will determine the outcome?

Poor Jim H has lost five (5) to the Red and Gray, never besting Urban Meyer. Will a new streak begin? The venue is the Big House, so perhaps?? Do join the good fun at game time and cheer!





Dining&Events | November 2019

Hours	S U N D A Y	M O N D A Y	T U E S D A Y	W E D N E S D A Y	T H U R S D A Y	FRIDAY	S A T U R D A Y
Dining Reservations 419-254-2961	27	28	29	30	31		2 DINNER IN THE TAVERN
• Dining Service Founders Dining Room Third Floor BREAKFAST Monday–Friday*						Prime Rib in the FDR Family Night in the Tavern– Burger Buffet	Babysitting 9 AM–2 PM
6:30 AM – 8:30 AM LUNCH	3	4 DINNER IN THE TAVERN	5 DINNER IN THE TAVERN	6 DINNER IN THE TAVERN	7 DINNER IN THE TAVERN	8 DINNER IN THE TAVERN	9 DINNER IN THE TAVERN
Monday – Friday* 11:30 AM – 2 PM DINNER Thursday – Friday* 5:30 – 8:30 PM *check schedule for			First Tuesday		Ben DeLong at the piano	Dinner in the West Point Room Family Night in the Tavern— Taco Buffet	Babysitting 9 AM–2 PM ARMED SERVICES DINNER
alternate dining room location if FDR is closed					DINNER IN THE FDR		
Sports Grill & Tavern	10	11		13 DINNER IN THE TAVERN	14 P THE TAVERN		
(Casual attire) DINNER Monday, Tuesday and Wednesday 5:30 PM–8:30 PM			Dinner in the Corinthian Room/ TSO concert	Explorers: Egypt presentation by archaeologist James Harrell	Ladies Lunch Tom Brady at the piano	STEAK FOR TWO SPECIAL Family Night in the Tavern- Burger Buffet	Babysitting 9 AM–2 PM Kids' Gingerbread House Decorating
Thursday, Friday and Saturday	17			20 DINNER IN THE TAVERN	21 PTHE FDR	22 DINNER IN THE TAVERN	23 DINNER IN THE TAVERN
5:30–10 PM Beverage Service until 11 PM LUNCH Thursday & Friday (Express Lunch Buffet) 11:30 AM - 2 PM Saturday	17	ZIPZ Dinner: Menu by the Prephans			Great Books Group Third Thursday / Kids' Movie Night: Free Birds Members' Jam DINNER IN THE FDR	Family Night in the Tavern– Taco Buffet	Babysitting 9 AM–2 PM
11 AM-5:30 PM	24			27 DINNER IN THE TAVERN		29	30
Beverage Service Oak Room Pub First Floor Monday – Friday 4–9 PM					THANKSGIVING DINNER: Seatings at Noon, 2 and 4PM	NO A LA CARTE DINING	Babysitting 9 AM–2 PM UM vs OSU Party
Dress Code Proper business casual					DINNER IN THE FDR		
 attire is required during dining and beverage hours in the Founders Dining Room. Business Casual Attire: Collared shirt, pressed pants. No shorts, t-shirts, athletic apparel, ball caps, denim, etc. 	1	Tailor Sh NEW HOUR Tuesday 9 AM–5 PM Friday 9 AM–1 PM 419-382-749			MANICURI IN THE BARB November 1 CALL 419-254-297 FOR AN APPOINT	3 and 20	

NOVEMBER 2019 Athletics&Events



BA of BOF	MONDAY IBER 1–30: TTLE the RDERS Challenge	VS.	W E D H E S D A Y	THURSDAY 31	F R I D A Y AM Runners 6 AM Spin Class 6 AM First Friday Breakfast 7:15 AM Aqua Aerobics 8:30 AM	SATURDAY 2 Yoga with Malena 10 AM	Winter Hours (October) Fitness & Wellness Center 419-254-2990 Monday—Thursday 5 AM—9 PM Friday 5 AM—8 PM
3	4 AM Runners 6 AM Aqua Aerobics 8:30 AM Spin Class 5:30 PM "Maintain Don't Gain" Starts	5 Body Sculpt 9 AM Introduction to Ashtanga Yoga with Malena 5:30 PM	6 AM Runners 6 AM Spin Class 6 AM/5:30 PM Aqua Aerobics 8:30 AM	7 Body Sculpt 9 AM Masters Swim 5:15 PM	8 AM Runners 6 AM Spin Class 6 AM Aqua Aerobics 8:30 AM	9 Yoga with Malena 10 AM	Saturday–Sunday 8 AM–7 PM Adult Swim Hours Monday–Friday 5–9 AM 11:30 AM–2:30 PM 4:30–6:30 PM Saturday and Sunday Noon–2 PM
10	11 AM Runners 6 AM Aqua Aerobics 8:30 AM Spin Class 5:30 PM	12 Body Sculpt 9 AM Introduction to Ashtanga Yoga with Malena 5:30 PM	13 AM Runners 6 AM Spin Class 6 AM/5:30 PM Aqua Aerobics 8:30 AM	14 BLOOD PRESSURE SCREENINGS 7–8 AM Body Sculpt 9 AM Masters Swim 5:15 PM	15 AM Runners 6 AM Spin Class 6 AM Aqua Aerobics 8:30 AM	16 Yoga with Malena 10 AM	Family Swim Hours Monday–Friday 9–11:30 AM 2:30–4:30 PM 6:30 PM–close Saturday and Sunday 8–11:55 AM 2 PM–close
17	18 AM Runners 6 AM Aqua Aerobics 8:30 AM Spin Class 5:30 PM	19 Body Sculpt 9 AM Introduction to Ashtanga Yoga with Malena 5:30 PM	20 AM Runners 6 AM Spin Class 6 AM/5:30 PM Aqua Aerobics 8:30 AM	21 Body Sculpt 9 AM Masters Swim 5:15 PM	22 AM Runners 6 AM Spin Class 6 AM Aqua Aerobics 8:30 AM	23 Yoga with Malena 10 AM	• Squash Courts 419-254-2965 • Barber Shop: 1st Floor Bert Mills Jim Schimming 419-254-2979 Monday–Friday
24	25 AM Runners 6 AM Aqua Aerobics 8:30 AM Spin Class 5:30 PM	26 Body Sculpt 9 AM Introduction to Ashtanga Yoga with Malena 5:30 PM	27 AM Runners 6 AM Spin Class 6 AM/5:30 PM Aqua Aerobics 8:30 AM	28 ATHLETIC DEPARTMENT CLOSED	29 AM Runners 6 AM Spin Class 6 AM Aqua Aerobics 8:30 AM	30 Yoga with Malena 10 AM	Tailor Shop: 5th Floor Phyllis Sheets 419-382-7490 Tuesday - 9 AM – 5 PM Friday - 9 AM – 1 PM
1		(1)	M Runners: 6 AM Mondays/ vednesdays/ Fridays	BLOOD PRESSU SCREENIN NOVEMBE 7–8 AN	RE IGS R 14		Other Club Services Robert Bremer Licensed Massage Therapist 419-966-7372 Manicurist 419-254-2979 Thomas Derring Leather Specialist 419-254-2979

THE TOLEDO CLUB'S 2019 NEW YEAR'S EVE

7:00 PM-Midnight+ \$110 (plus tax) per person

- Hors d'oeuvres
- Four-course dinner
- Soft dinner music
- Dancing downstairs in the Centennial Room to Hey Day
- Balloon drop
- Midnight champagne toast
- Black tie welcome
- Small private rooms available

EARLY DINNER - 5:00 PM

\$60 (plus tax) per person

- Four-course dinner
- Club attire

LATE-NIGHT CELEBRATION 9:30 PM-Midnight+

\$25 (plus tax) per person

- In the Centennial Room
- Dancing to Hey Day
- Late-night snacks
- Midnight champagne toast
- Balloon drop
- Club attire

CHAIR: Joanne McElheney CO-CHAIRS: Laura Baird, Greg Fess

Reserve NOW! 419-254-2961 or at toledoclub.org Guests Welcome!

Membership update

Christian Piazza, Membership Committee Chairman | 734-478-4589 | piazzajc@wilcoxfinancial.com Dawn Miller, Membership Coordinator | 419-254-2980 | dmiller@toledoclub.org

A Big Effort Means New Members!

A big Toledo Club thank you to all the members that helped recruit and invite new members to join. In the last month and a half we had over 50 new members join the Club through the EPIC or Welcome Back Program. The committee is hard at work and will be announcing new programs soon to help in growing our membership back toward our goal of over 600 members again.

We still have our **Welcome Back Programs** going on right now. If you know of any member on a leave of absence longer than a year, or former member who has been away from the Club for more than a year, invite them to come back to the Club with no initiation fee and pay a reduced rate (\$75 per month–Junior/Intermediate classification; \$150 per month–Resident classification).

Toledo Club Ambassadors Needed!

The membership and staff have not only focused on recruiting new members, but also are working on *retention* of its members.

With all the new members it is a priority with the membership committee to welcome and onboard them to the Club. We held a very successful Welcome New Members event to help inform them of all the cool stuff going on at the Club, answer their questions and, more importantly, make them feel welcome at the Club. As we continue to focus on retention we have just launched our **New Member Ambassador Program.** The essence of the program is to get new members acclimated to their new Club and make sure they are comfortable with using the Club and are aware of all the wonderful amenities available.

Here is a list of what Ambassadors can do to help our new members:

- Provide tours of the building and its amenities: the dining areas, barber shop, fitness facilities, swimming pool, tailor shop, catering offices, and the squash area.
- Invite them to Club events like ZIPZ dinners and Jazz in the Red Room.
- At member events, have at least one Ambassador host a Club table for new members to be a part of so they can meet other members.
- Invite them to dine in the Tavern and Founders Dining Room for breakfast, lunch or dinner.
- Help introduce them to new and current members of the Club.

As an Ambassador, you can help keep the momentum moving forward!

If you're an active member willing to be paired up with new members to help them get acclimated into the Club, please contact Dawn Miller at 419-254-2980.



Thursday, November 28 Seatings at 12 PM, 2 PM and 4 PM \$32.50 adults | \$13.50 children age 5–11 For reservations: Call 419-254-2961 • toledoclub.org



For private rooms and take-out orders, call the catering office at 419-254-2981



FOUNDERS

FOUNDER OF THE MONTH

Welcome Home, William Levis

By John Fedderke

Our most recent portrait in the Founders Dining Room of William Levis holds a few surprises.

First, we recently acquired the original painting done by Toledo artist Adam Grant. For years, the painting hanging in the Founders Dining Room was a copy by Adam's wife, Peggy Grant. This was pointed out by Toledo Museum of Art director Brian Kennedy. After sleuth work by Cindy Niggemyer, the original was located at the University of Toledo. They were

happy to provide this to us to proudly display among portraits of earlier Toledo founders.

A second surprise is that the elegant gentleman portrayed in the painting was a war hero in the First World War. In 1917, William Levis served as a second lieutenant in the British Army and with the American Expeditionary Force in France. In 1918, he was awarded the Distinguished Service Cross for extraordinary heroism in action. He ended his Army career with the rank of Major.

The Levis family was in the glass business for several generations. In 1835, William's grandfather, Edward, settled in Alton, Illinois where he started a cabinet company that would become

the Illinois Glass Company. In 1910, the five Levis brothers who were running the company licensed one of the Owens automatic bottle machines, and by 1928 they were the largest individual bottle manufacturing plants in the world.

Following this success, the Illinois Glass Company and Owens Bottle Company merged in 1929 to become the Owens-Illinois we know today. Ever wonder why such a prominent Toledo company had Illinois in its name? Now you know. Yet another surprise.

In 1930, William Levis was named president of O-I, beginning an unprecedented expansion of the glass industry. See if you can keep this straight: In 1935, O-I purchased Libbey Glass Manufacturing Company, which became known as Libbey Glass, a subsidiary of O-I. In 1938, O-I and Corning Glass Works in Corning, NY, consolidated to form the Owens-Corning Fiberglas Corporation. Eventually, the business branched out to form Johns Manville, located in Waterville. During the Levis tenure,

sales went from \$30 million to \$300 million.

William Levis may be the last portrait hung in the Founders Dining Room, but his contributions to Toledo business and cultural life certainly were not the least. The Blade wrote of him, "In business and community affairs as well, he appeared to operate from an ivory tower. Yet, by some mysterious process, he knew more about what was going on at street level than those who never got beyond the first floor. It is difficult to conceive of any man in the history of Toledo who affected this community for far-reaching good in so many ways as William E. Levis did in 33 spectacular years." 🜔

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The Toledo

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Monthly Rates: 6 Months Full page – \$1,200 1/2 page – \$600 1/4 page – \$300

Monthly Rates: Less than 6 Months

Full page — \$1,400 1/2 page — \$800 1/4 page — \$400

For complete ad specs and further information, email or call Dawn Miller at dmiller@toledoclub.org / 419-254-2980 or Dave Cameron at broerfreeman@aol.com / 419-536-5272



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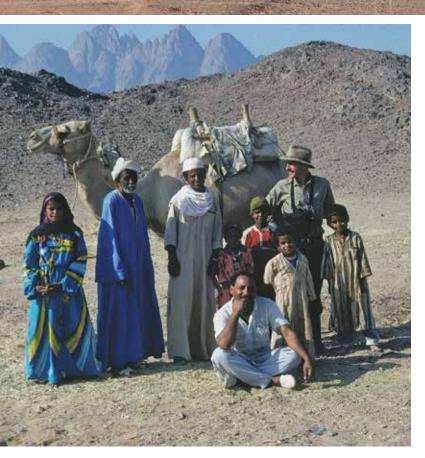
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TOLEDO CLUB EXPLOREDO CLUB

Hop on Your Camels — We're Going to Egypt!

Wednesday, November 13 6 PM West Point Room



By John Fedderke

Join us November 13 at 6 PM in the West Point Room for a talk by archaeologist Dr. James Harrell.

Jim Harrell is an Emeritus Professor of Archaeological Geology at The University of Toledo. For the past 30 years he has been conducting research in several Middle Eastern countries, but especially in Egypt, on ancient stone sources, uses and technologies.

For our November Explorers meeting, Professor Harrell will describe his work in Egypt, including discoveries of several previously unknown archaeological sites. He'll describe journeys to ancient quarries for ornamental stones and stone fortresses that guarded gold and copper mines in the Eastern Desert and a gemstone mine on a desert island in the Red Sea.

Along the way, Professor Harrell will also talk about the nomadic Bedouins that he has used as guides, as well as some of the dangers of working in the desert.

We will meet in the West Point Room for cocktails before another of Chef Sean's great Explorers dinners. Professor Harrell will speak after dinner and, as always, field our questions.

Please call Devon at 419-254-2981 for your reservations.

The Other A.I.A.

By Robert I. Finkel, MD President of the Archaeological Institute of America — Toledo Society

Ask most people what the A.I.A. is and they'll reply, 'the architect's group,' referring to the American Institute of Architects founded in 1857 and consisting of more than 90,000 members.

The other A.I.A., the Archaeological Institute of America, was founded in Boston in 1879 by Charles Eliot Norton, professor of art history at Harvard, and a group of like-minded persons who sought to promote public interest in archaeology and to preserve archaeological sites. Beginning in 1884, local chapters known as 'societies' were added. There are now 110 or so societies, and the worldwide membership is greater than 200,000.

The Toledo Society began its first period of activity in 1917. The known founding members were Sidney Spitzer (Spitzer & Company), Dr. Blake-More Godwin (Toledo Museum of Art curator and later director), and Dr. Caroline Ransom Williams, the first woman to earn a Ph.D. in archaeology-egyptology in the United States.

Pressures on membership brought on by World War II resulted in the Toledo Society being 'disbanded,' although then Toledo Society Secretary Mrs. Ward M. (Mariam) Canady anticipated that the Society would re-emerge after the war.

On October 2, 1953, *The Blade* reported that "A Toledo Society of the Archaeological Institute of America was formed last night." Mrs. Canady was named president. Other members included Dr. Lucille Emch (Rare Books Librarian at the University of Toledo), Dr. Otto Wittmann (Director of the Toledo Museum of Art), and his wife Margaret Hill Wittmann.



The re-established Toledo Society thrived for a number of years and hosted the 68th Annual National Meeting of the AIA. Following the 1981/1982 lecture program, the Society ceased to function but did not disband. There are no records to indicate what happened.

In 1995 the Toledo Society was activated for the third time with the first lecture season in fall 1995 to spring 1996. At the behest of the National AIA, Dr. Marianne Stern (Curator of Roman Glass at the TMoA) led this effort, assisted by Toledo Club members Cindy Niggemyer and Judy Finkel, among others. Also that year, Dr. Kurt T. Luckner, the Toledo Society's president 1971– 1975 and Curator of Ancient Art at the TMoA, died. Dr. Stern worked to establish an endowment in his name—the Kurt T. Luckner Lecture Fund—which now largely supports the Society's annual lecture fund. Since 2000, the Toledo Society has enjoyed a close relationship with the TMoA, which now cosponsors and hosts virtually all the lectures.

The Toledo Society's immediate past president and current program chairman, Dr. James Harrell, Professor Emeritus in the University of Toledo Geology Department, will address The Toledo Club Explorers on the evening of November 13, 2019. The title of his presentation will be, "My 30 Years in the Egyptian Deserts: Archaeological Discoveries and Adventures."

For more information about the AIA-Toledo Society and the current season's programs, visit *eeescience.utoledo.edu/toledo_society*.



THANK YOU

In last month's Thank You ad for the PPL, **Mike Mori** and his company **Ultra Car Wash** were mistakenly not listed as a sponsor of the event.

Without all of Mike's contributions of time and energy helping with so many of the details, the PPL would not be have been successful. A big Thank You to Mike and to Ultra Car Wash.

PHOTOS by John Kuser























ORDER YOUR **"Thanksgiving Dinner to-go" Packages**

	PACKAGE 1 \$297 (12-18 people)	PACKAGE 2 \$196 (6-12 people)
Whole Turkey	2 x 14 16 lb.	14 16 lb.
Gravy	3 qts.	2 qt.
Mashed Potatoes	3 qts.	2 qts.
Green Beans	3 qts.	2 qts.
Sausage Apple Dressing	3 qts.	2 qts.
Cranberry Sauce	3 pts.	2 pt.
Fresh Fruit Salad	3 qts.	2 qt.
Pies	3	2

À LA CARTE						
Gravy	\$9/qt.	Cheese Tray and Crackers	\$30/Medium			
Mashed Potatoes	\$9/qt.	Green Beans	\$9/qt.			
Sweet Potatoes	\$9/qt.	Dinner Rolls	\$7/dozen			
Fresh Fruit Salad	\$9/qt.	Cranberry Sauce	\$6/pt.			
Sausage Apple Dressing	\$17/qt.	Jumbo Shrimp	\$2.75 each			
Savory Dressing	\$9/qt.	Turkey	\$60/14 16 lbs.			
Veggie Tray and Dip	\$30/Medium	Pies	\$17 each			

Pie choices:

Pumpkin, Apple, Pecan

Carving Fee: \$15

To place your order:

CALL: 419-243-2200 EMAIL: frontdesk@toledoclub.org

Orders must be placed by Friday, November 22.

Pick-up:

Thanksgiving Day, November 28 between 10 AM and 2 PM

THE TOLEDO CLUB



Friday, December 20 6–11 PM

6 PM - Cocktails and Hors d'oeuvres Centennial and Red Room

> **7–9 PM - Dinner Buffet** Founder's Dining Room

8–10 PM - Coffee and Dessert Table in the Lobby

> DJ and Dancing until 11 PM Centennial Room

Let us do the planning for your holiday party this year for your office, special organization or just your group of family or friends. We do the buffet, bar and entertainment and you have all the fun! It's a great way to show off the Club decorated for the holidays.

Your Turnkey Holiday Party for \$50 per person inclusive

Hosted or cash bar available, along with the ability to buy drink tickets in advance for your group.

Please call the catering office (419-254-2981) for more information.

Barber Shop

Monday - Friday 7 AM to 5 PM

Basic Cut \$13 Deluxe/Massage \$20



Tom, Bert, Jim and Adita Call for an appointment at 419-254-2979 Ist Floor



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BANQUET & Catering

Devon Layman, Banquet and Catering Manager 419-254-2981 dlayman@toledoclub.org

From Fall to Winter



Did you enjoy your Halloween festivities and all the Club fun that took place in October? In just the last month you may have noticed new smiling

faces coming through the door of The Toledo Club. **The catering office would like to send a warm welcome to all who have just recently joined The Toledo Club** and hope to see you all more around the Club as we start to gain momentum into the busy holiday season. Thanksgiving will be here fast, and soon enough the holiday parties will pick up. If you have not been at The Toledo Club during the holiday season, you are in for a treat. The amount of laughter and cheer you'll hear throughout the building will make you feel merry and bright.

Good news! We are bringing back the Turkey Buffet for two nights ONLY, December 9th and 16th. Feel free to bring your friends and family down to enjoy the cozy buffet in our iconic Founders Dining Room. To the new members you will see a number of different events taking place, and for our members as well, one of the best to participate in would be our **Ugly Sweater Party**. Feel free to bring a friend and wear the ugliest holiday sweater you can find. It is a contest, so the one judged to be wearing the ugliest sweater wins a prize. For those that have yet to make their Thanksgiving Dinner reservations, I would suggest doing it sooner versus later, as seatings do book up quickly. When it comes to the Christmas Eve Buffet, the catering office asks that you also make your reservations early so that the staff can properly prepare for that evening.

Finally, do you have a small staff and want to do something special for them this holiday season? **General Manager Jeff Anderson and the Catering office are putting a spin on small business Christmas parties.** The Toledo Club presents **The Biggest Little Holiday Party**. Let us do the planning for your holiday office party this year. **We do the buffet and the bar and you have all the fun!** The Toledo Club staff encourages Toledo Club members that have small businesses to treat their office to a holiday party they will remember for years to come. Please call the Catering office (419-254-2981) for more information.

Your Catering Team

Devon Layman and Kaitlin Owens





Child care is available on Saturdays, so there are no excuses allowed for not taking advantage of that and coming down to the Club! Child care has been going strong for a month. Every Saturday from 9 AM to 2 PM you can let your children meet up with their friends in the child care room, and you can catch up with your friends for a game of

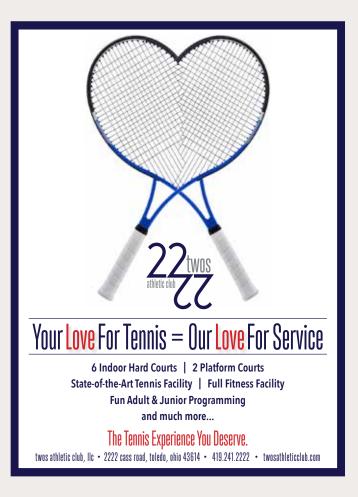


squash, take a swim in the pool, get a massage, or maybe just have some alone time.

Third Thursday also has child care from 5 until 9 PM with the kids movie night. In November the kids will be watching *Free Birds* — let them come in their comfy clothes and just kick back for the movie. Popcorn and lemonade will be provided. **Family Friday nights in the Tavern** will alternate between the **Burger Buffet and the Taco Buffet** – check the November Tavern calender for what's when. Stop in with the family for good food and time with good friends.

Let you kids get creative!

On **Saturday, November 16**, bring the kids to the Corinthian Room and let them **decorate gingerbread houses**. Reservations are required so we know how many houses to have available.



BLADE NEWSSLIDE



YOUR COMMUNITY

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NOVEMBER MEMber News

Have something you'd like to see in Member News? Contact: Shirley Levy shirlevy@aol.com | 419-536-9782



Susan Farrell Palmer

Susan Farrell Palmer was elected secretary of The Toledo Community Foundation's Board of Trustees at its annual meeting in October. A member of The Toledo Club since June 1982, she is the former director of development at The Toledo Museum of Art.

Susan received her BA and masters degrees in education at The University of Toledo. Her husband Thomas W. Palmer is an attorney/ partner with Marshall & Melhorn, LLC.

Congrats to Stephen Rothschild, the new executive director of the Jewish Federation of Greater Toledo. "His ties to the community — Jewish and non-Jewish — are part of what made him an attractive candidate for the position," Rich Rusgo, president of the Federation board, told Blade reporter Nicki Gorny.

Steve, a lifelong resident of Toledo, is a former president of the Federation board of directors and also of Congregation B'nai Israel.

An attorney/partner with Shumaker, Loop & Kendrick LLP for 31 years, he specializes in estate, trust and business litigation. He has served on the development committee of the Toledo Museum of Art and the Sylvania Board of Education.

Steve graduated cum laude from Northwestern University Pritzker School of Law, earning his J.D. in communication studies, economics and law. He and his wife Cheryl joined The Toledo Club in June, 1994.



Stephen Rothschild

The names of people attending the Rod and Gun Club fishing expedition at Stoneybrook Trout Farm should have included Toledo Club member Rich Rudnicki. Rich was the photographer who took the pictures that appeared in the September *Topics*. Great shots, Rich; you're a pro!

I N MEMORIAM

Toledo Club members offer heartfelt condolences to those who have suffered the loss of family and friends.

Eric J. Summons

Eric Summons, a long-time Toledo Club member, passed away at the University of Michigan Medical Center on Monday, October 7. He is survived by his wife Olivia; daughters Mary Clause (Jeffrey) and Sarah Laforet (David); brother Richard; step-children Nina Habib Borders (Stephen), John Habib (Christopher Sandersfeld) and Lisa Habib Millewich (Geoffrey); three step-grandchildren: Leah and Cara Borders and Bryce Millewich; and Pamela Summons, mother of his daughters.

F R S Ν F W Μ Μ B Е

Chris Bacon Joe Bajas Joseph Clarke Donald Harves Nicole Khoury Sarah Mettler

Meghan Michael John Seidel Mark Skeldon Sara Swisher Doug Teskey Robert Tucker

Congratulations to our neighbor, Toledo School for the Arts

The Toledo School for the

Arts is celebrating its 20-year anniversary. TSA has been identified locally, regionally and nationally as one of the best. Great Schools, a highly respected national education nonprofit organization, recognized TSA for excellence in preparing students to succeed academically in college. One of the founding principles of TSA is that of innovation. Its learning laboratories have expanded platforms for students to explore additional artistic avenues, such as music recording, costume and fashion design, scene and prop design, glass fusion, and video and film production.





TC Explorers visit Maumee Bay Brewing Co.

SEPTEMBER 18, 2019 / PHOTOS BY JASON CAVALIERE











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TOLEDO CLUB **Committees**

NOVEMBER MEETING SCHEDULE

Social/Entertainment Committee (First Tuesday) November 5 • 5:15 PM Chelsea Room

Squash Committee (First Tuesday) November 5 • 7:30 AM Founders Dining Room

Food and Beverage Committee (First Thursday) November 7 • Noon Chelsea Room

House Committee (Second Tuesday) November 12 • Noon Chelsea Room

Membership Committee (Second Tuesday) November 12 • 4:30 PM Board Room

Athletic Committee (Second Wednesday) November 13 • Noon Conservatory Room

Sports Grill & Tavern Committee (Third Thursday) November 21 • 5:30 PM Sports Grill & Tavern

Family Committee (Third Thursday) November 21 • 6 PM Sports Grill & Tavern

Finance Committee (Fourth Monday) November 25 • 4 PM Board Room

Board Meeting (Fourth Monday) November 26 • 5:30 PM Board Room

Marketing Committee (Last Tuesday) November 26 • 11:30 AM Georgian Room

Topics Committee (Last Tuesday) November 26 • 12:30 PM Chelsea Room TOPICS CHAIRMAN DAVID CAMERON



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If you are interested in serving on a Club committee, please contact Dawn Miller at 419-254-2980.



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Attention Postal Carrier: Dated Materials Please deliver between October 29-30, 2019





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make new friends! Reservations Required Limited Space Make Your Reservation Early THE TOLEDO CLUB'S



Lunch Buffet

December 10, 11, 12 11:30 AM – 2 PM (Tuesday, Wednesday, Thursday) Adults \$20 • Kids 5–11 \$12 includes non-alcoholic drinks

Prime Rib Dinner Buffet December 17, 18, 19 5:30 – 8:30 PM

(Tuesday, Wednesday, Thursday) Adults \$39++ • Kids 5–11 \$16++

Sunday Brunch December 15 10 AM - 2 PM

December 15 10 AM – 2 PM Adults \$29++ • Kids 5–11 \$13++

Reservations: 419-254-2961 or go online