

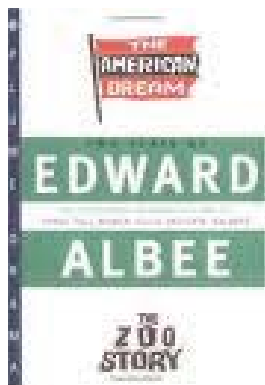


Literary Night with Edward Albee

Thursday, November 4th

6:00pm- Cocktails

7:00pm- Presentation



Three-time Pulitzer Prize winner, Edward Albee, is considered one of the leading American playwrights of his generation. He has been confounding, challenging and stimulating theater audiences for almost half a century.

Albee's plays form a body of work that is recognized as unique, uncompromising, controversial, elliptical, and provocative. His plays include such greats as Zoo Story (Drama Desk Award 1960), Who's Afraid of Virginia Woolf (Tony Award 1963), Tiny Alice (1964), A Delicate Balance (Pulitzer Prize 1967), Seascape (Pulitzer Prize 1975), Three Tall Women (Pulitzer Prize 1994), The Play About the Baby (1996), The Goat or Who is Sylvia? (Drama Desk Award and Tony Award 2002) and Me, Myself & I (2010).

He is the recipient of a Gold Medal in Drama from the American Academy and Institute of Arts & Letters (1980), the Kennedy Center Honors (1996), the National Medal of the Arts (1996), a special Tony Award for Lifetime Achievement (2005), and a Drama Desk Special Award (2008).

Mr Albee will be interviewed by playwright Spence Porter.

Dinner will available in the Reading Room.

The cost for this event is \$15 per person.

On the Calendar

- Wednesday
November 3 First Wednesday Cocktails 6:00pm
Member Dining 6:00pm
- Thursday
November 4 Literary Night with Edward Albee
6:00pm
Member Dining 6:00pm
- Wednesday
November 10 Game Dinner 6:00pm
Member Dining 6:00pm
- Thursday
November 11 Candidate Reception 6:00pm
Member Dining 6:00pm
- Wednesday
November 17 Wine Tasting Featuring Wines for
Thanksgiving 6:00pm
Member Dining 6:00pm
- Thursday
November 18 Grand Dinner Buffet 6:00pm
- Thursday
November 25 Club Closed- Thanksgiving
- Friday
November 26 Club Closed- Thanksgiving
- Wednesday
December 1 First Wednesday Cocktails 6:00pm
Member Dining 6:00pm
- Thursday
December 2 Member Dining 6:00 pm
- Tuesday
December 7 Grayson M.P. Murphy Holiday
Luncheon 12:00 pm
- Wednesday
December 15 Holiday Champagne Festival 6:00pm
Member Dining 6:00 pm
- Thursday
December 16 Member Dining 6:00pm

Membership News

From the President

This month we offer you the third in a series of larger-than-life luminaries of the New York stage. There was a time when all Americans were familiar with eminent playwrights due to the influence of Time and Life magazines, among others. Edward Albee's 1961 *Who's Afraid of Virginia Woolf?* was preceded by *The Zoo Story* and followed by *A Delicate Balance* and *Seascape* among others. Please join us as Edward Albee is interviewed in the Wainwright Room. The interviews of Arthur Laurents and Jane Alexander were two of the most fascinating talks I have ever attended. And only at the DTA.

I am pleased to report that our private dining business is running well ahead of that of last year and could be on track for our best year in some time. If you or your firm is considering an off premises location for a meeting, dinner, holiday party or other event we can do it better than anyone else. With business spending still down we are very competitive with other, lesser, venues.

Thanks to our member Doug Loutit we are considering going on a road trip. I would love to gauge interest in traveling to the Greenbrier for two nights via Howard S. Vanderbilt's private rail car. We need about 16 people for this to be feasible but it's a great experience for anyone who missed the golden age of railroads, and grand hotels.

I welcome our member David DeGregorio to our cohort of Life Members. This has always been a good financial decision

Mark Altherr

The following candidates have been proposed for Membership:

Mr. Michael Eliot Barth
CEO, Founder
Upublic Education Development
Proposer: Mr. Jed Freedlander
Seconder: Mr. Andrew J. Williams

Ms. Giovanna Federico Becker
Co-Founder and CEO
Federico Co. Investment International
Proposer: Ms. Meghan R. McElheny
Seconder: Dr. Chrysanna A.H. Woroch

Ms. Christina Cooley
Creative Director
Ogilvy & Mather Advertising
Proposer: Mr. Gregory T. Gerard
Seconder: Mr. Andrew J. Williams

Mr. Todd E. Glasson
President and Creative Director
Silver Oven Studios
Proposer: Andrew J. Williams
Seconder: William F. Lyons

Mr. John Janus
S.A
Department of Justice
Proposer: Dr. Chrysanna A.H. Woroch
Seconder: Ms. Meghan R. McElheny

Mr. Jonathan Craig Korngold
Managing Director
General Atlantic, LLC
Proposer: Mr. Justin D. Abelov
Seconder: Mr. Noel Volpe

Mr. Gregory Keith
Director
Deutsche Bank
Proposer: Charles Winn
Seconder: Andrew J. Williams

Mr. Daniel Mark Lipschulz,
Associate of Counsel
Larry M. Carlin, ESQ
Proposer: Mr. Andrew J. Williams
Seconder: Mr. William F. Lyons

Ms. Anita Rahman
Art Director
Thestreet.com
Proposer: Charles T. Pope
Seconder: Stephen A. Crane

Ms. Robin Arbon Reardon
Sales Associate
Sotheby's International Realty
Proposer: Ms. Rochelle Ohrstrom
Seconder: Mr. Garrett R. Bowden

Mr. Michael Stutman
Partner
Mayerson Stutman Abramowitz
Proposer: Mr. Thomas P. Puccio
Seconder: Mr. Mark R. Altherr

Ms. Christina Yasaitis
Vice President
Ascend
Proposer: Mr. Douglas M. Loutit
Seconder: Mr. Andrew J. Williams

Mr. Kristopher M. Zdyb
Managing Director
Atlantic Investment Management
Proposer: Andrew J. Williams
Seconder: Mr. Jeffrey Ferris

At the last meeting of the Trustees & Managers The following were elected to Membership

Ms. Lesley MacLeod,
Agent
Art Department
Proposer: Mr. Gregory T. Gerard
Seconder: Mr. Mark R. Altherr

Mr. Edward Reilly,
CEO
Financial Dynamic
Proposer: Mr. William Steere
Seconder: Mr. Thomas Mitchell

Mr. Clifford R. Swartz,
Associate Minister
Christ Church
Proposer: Mr. Steven Foote
Seconder: Mr. W. Alexander Budney

What's Happening at the Club

First Wednesday Cocktails

Wednesday, November 3rd



Gather with fellow members for cocktails in the Main Bar starting at 6:00 pm. This is a wonderful opportunity to meet members, socialize, and to introduce the Club to prospective candidates for membership. Make plans to stay for dinner and enjoy the seasonal fare prepared by Chef Locastro.

Game Dinner

Wednesday, November 10th

Join us for our annual Game Dinner. Enjoy a special cocktail hour featuring special game inspired hors d'oeuvres. Sample and indulge in unique dishes featuring exotic fare as buffalo, ostrich, venison and boar, plus a variety of other distinctive delights prepared by Executive Chef Anthony LoCastro.

Game dinners are a delicious way to be a bit daring. This event is one of the most highly anticipated of the year so don't wait to make your reservations.

The cost for this event is \$65 per person.

Plus tax and surcharge.



Wine Tasting featuring Wines for Thanksgiving

Wednesday, November 17th



Our November wine tasting will provide an opportunity to find just the right wine to accompany Thanksgiving Dinner. Whether your Thanksgiving menu is traditional or innovative, you are certain to identify the perfect wine to complement your holiday meal. Join us on November 17 to sample an array of fine wines that are currently available to serve to your guests, or to offer to your Thanksgiving host.

Dinner will be available in the Reading Room. The charge for this event is \$30 and reservations are requested.

Holiday Pies

An assortment of delicious, fresh seasonal pies will again be available for members to order for their own holiday festivities. Choose from pumpkin, blueberry, apple, and bourbon pecan.



Please order by November 21st for Thanksgiving and December 19th for Christmas.

Please call the club's front desk to place your order.

NEWS UPDATES

The Results from the Fall Clays Shoot



...and the winners are:
Top Gun: Richard Mosse
Best Dressed: Ronald Rosner

Members and their guests enjoyed a great day of shooting, even though strong gusty winds gave the clays minds of their own and made for rather challenging conditions at the wonderful Ten Mile Preserve. Richard Mosse came out on top with a score of 65 and Ronald Rosner, ever the dapper gentleman was best dressed. Shooting was followed by a fab lunch with lively conversation. Many thanks to member Richard Mosse for arranging! If you didn't have the opportunity to join in all the fun, please stay tuned for details on the Spring Clays Shoot.

Grand Dinner Buffet

Thursday, November 18th



Enjoy the bounty of this once a month event featuring a raw bar, carving station and an array of salads, hot entrees and desserts to satisfy every palate. Chef LoCastro will include seasonal fare such as Coq au Vin.

Dinner service begins at 6:00 pm.

The cost is \$55 per person.

November Dining Room Specials

Tuesday, November 2

A la Carte Lunch Special - Shrimp Scampi

Tuesday, November 9

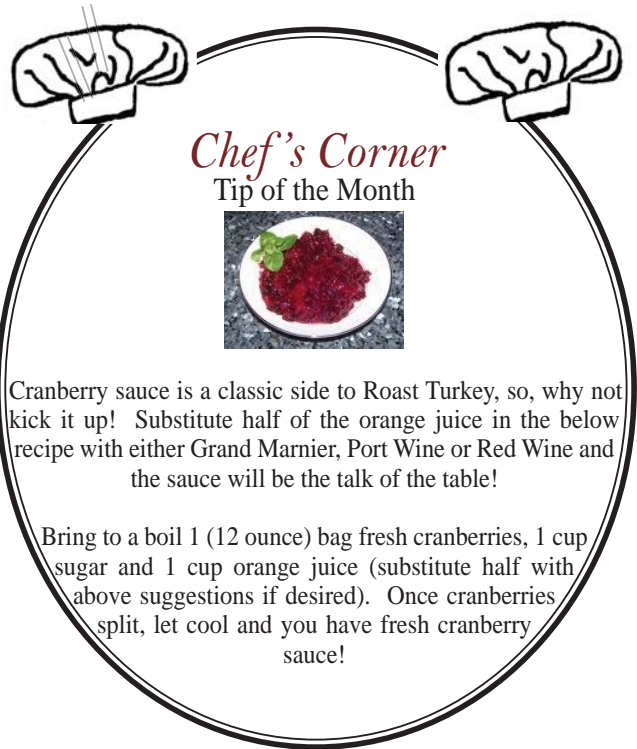
Steak and Eggs Breakfast Special

Tuesday, November 16

Thanksgiving Lunch - Buffet Room

Tuesday, November 23

Pad Thai Station



Chef's Corner Tip of the Month



Cranberry sauce is a classic side to Roast Turkey, so, why not kick it up! Substitute half of the orange juice in the below recipe with either Grand Marnier, Port Wine or Red Wine and the sauce will be the talk of the table!

Bring to a boil 1 (12 ounce) bag fresh cranberries, 1 cup sugar and 1 cup orange juice (substitute half with above suggestions if desired). Once cranberries split, let cool and you have fresh cranberry sauce!

Wine of the Month

Ravenswood Vintner's Blend Zinfandel

In keeping with our Thanksgiving theme, November's featured wine is the Ravenswood Vintner's Blend Zinfandel. Zinfandel is considered to be among the most agreeable wines to accompany turkey and other full flavored fall and winter menus. Although its genetic roots trace to Croatia, this grape has evolved into the quintessential varietal associated with California, as its growing habits and the local climate are uniquely suited to each other. Lush and powerful black fruit flavors coupled with an easy drinking style are the hallmarks of zinfandel wines.

Ravenswood is one of California's iconic wineries, located in Sonoma County. It has long focused on zinfandel and is well known for its skill with this varietal. Its Vintner's Blend Zinfandel is over 80% zinfandel, blended with carignane, petit sirah and other "black" grapes to appeal to a wide audience and to accompany a wide range of foods. Instead of power, this wine is made for everyday quaffing with any kind of meat dish, turkey included. Try a glass of this very amiable red wine with any of the fall selections on Chef LoCastro's menu, and prepare to enjoy.

SAVE THE DATE

November 2010

First Wednesday Cocktails

Wednesday, December 1st



Enjoy a warm night by the fireplace at our monthly gathering. The Club is a great place to socialize while enjoying an array of hors d'oeuvres and cocktails. Member Dining will be available in the Reading Room beginning at 6:00pm.

Grayson M.P. Murphy Holiday Luncheon

Tuesday, December 7th



You, your family and guests are cordially invited to celebrate the warmth and spirit of the season at the Down Town Association. This year the Annual Grayson M-P Luncheon will feature "Claremont Strings and Ensembles" bringing to life holiday classics with a festive and elegant sound. Savor a sumptuous three course luncheon created by Chef LoCastro. Start the afternoon with a reading of "The Night Before Christmas" and a visit by a very magical toy soldier by the tree in the Reading Room. A wonderful way to entertain for the holidays.

Refreshments at noon, lunch at 1:00pm

The cost for this event is \$40 for adults, \$15 for children.
Plus tax and surcharge.



Hot Mulled Cider

A seasonal treat of delicious, fresh cider is available for members in the Lobby from Monday, November 29th until January 1st. For members wanting to kick their cider up a notch, consult our resident mixologist Amando in the Main Bar.

Holiday Champagne Festival

Wednesday, December 15th



Nothing is more festive than classic French champagne, and there is no better way to celebrate the holidays than at our annual Holiday Champagne Festival. Join us on December 15 as we sample an array of fine French champagnes in holiday surroundings.

Dining will be available in the Reading Room. The charge for this event is \$35 and reservations are requested. Please call the Front Desk.

DTA Holiday Children's Party

Tuesday, December 21st



Bring the entire family to the always festive DTA Holiday Party. Children can enjoy a variety of holiday crafts, activities and fun. Laugh and marvel at spectacular juggling, unicycle stunts and more with delightful entertainment that is certain to please all ages. Adults can get comfortable by the fire with our hot mulled cider and specialty teas.

The cost for this event is \$20 for adults, \$15 for children.
Plus tax and surcharge.

Make plans to stay for the family dinner buffet beginning at 6:00pm. The cost for the buffet is \$30 for adults, and \$15 for children.

Antiques at the DTA

Wednesday, January 12th



Carolyn Rimmey, professional antiques appraiser, will be lending her services to appraise your antiques and give us some insight into this exciting world.

DTA PHOTO GALLERY

November 2010

Flashman Dinner



Justin Abelow and Guest



Bagpiper



Carl Ostergaard, Ronald Rosner & Christopher Wight



Jonathan Hill (c), Andrew J. Williams (r) and Guest (l)



Thomasin Foshay, Christine Yasaitis, Mariana Sanchez and Mr. and Mrs. Scott MacWhinnie

Fall Clay Shoot



Richard Mosse and Ellen Snibbe Baker



Ellen Snibbe Baker, Terri Brennan, Andrew J. Williams, Mark R. Altherr and Richard Mosse



Mark R. Altherr

Oktoberfest Wine Tasting



James Shorter (rc) and Guests



Lucy Hayrabedian, Leonard Ponzi and Christine Yasaitis