I am happy to share several of this month’s PAC highlights, but first, very importantly — SAVE THE DATE for the 138th Annual Meeting and Strawberry Festival, Wednesday, June 12th as we come together for the election of President and new members of the Board of Managers and celebrate our history, our founders and the many strides we have made this past year… AND enjoy the strawberry creations of Chef Drew and his awesome staff.

We can all agree on the professionalism of our staff and the importance of offering opportunities for professional development. Last month several senior members attended a Jonas software training seminar in Wellesley, MA. Jonas is a robust club software system that we have been using for over 8 years that integrates accounting, membership and food and beverage services, used worldwide by over 2,300 clubs in 20 countries. “We found the seminar enlightening, inspiring and thought provoking” — Seb Borges, General Manager

Don’t miss the May 3rd deadline for the much anticipated 2019 National Open Juried Exhibition, juried by Helena Gómez de Córdoba, Associate Curator, Museo de Arte de Ponce, Puerto Rico. In the past a high percentage of selected artists have been PAC members. It’s an opportunity to put your best work forward and $6,000 in prizes will be awarded!

Speaking of prizes, the Providence Art Club will be working with the Pastel Painters Society of Cape Cod for a reciprocal award which will be featured in our Fall Members’ exhibition. Thanks to Jeanne Tangney, Pastel Painters Society Awards Coordinator, and Michael Rose, PAC Gallery Manager, for collaborating on this important award.

As summer approaches so does an outstanding lineup of workshops and classes. Professional instructors, local favorites, and others from across the country offer classes in a variety of traditional as well as new media including: collagraph print, pet and wild animal portraiture, paper relief printmaking and creative & professional practice. These classes fill quickly, so sign up soon to hold your space.

Lastly, I’d like to mention the Providence Art Club Scholarship Exhibition 2019 Call for Artists. With support from a very generous member, The Providence Art Club invites emerging artists currently enrolled as art majors and minors in colleges and universities throughout the state to exhibit their work in a special exhibition at the Club. This exhibition will feature prizes, including the chance for a select artist to be the subject of a solo exhibition in the Mary Castelnovo Gallery in 2020. I cannot think of a better way to make a meaningful contribution to the community, and most importantly, aspiring artists. If you know a young student who may be interested, visit the PAC website for additional information and prospectus, and share!

Warmest Regards,

Nancy Gaucher-Thomas
Acting President, Providence Art Club

The Providence Art Club is a Federally Approved 501c(3) Nonprofit Organization
**Saturday Night Dinner**  
Saturday, May 4, 6pm

**Appetizer**
- Saba Marinated Burrata $12
- Crab & Artichoke Francese $12
- Baby Lamb Lollipops $12

**Soup & Salad**
- Avgolemono Soup $6 Bowl  
  (Greek Lemon Egg Drop)
- Spring Beet Salad $6

**Entrees**
- Chicken a La Stringozzi with Black Truffle Butter  
  Sautéed Chicken with Roasted Asparagus and Black Truffle Butter. Tossed with House-Made Stringozzi Pasta Topped with a Poached Egg  
  $24
- Certified Black Angus Prime Sirloin  
  Seasoned & Grilled, Topped with Roasted Forest Mushrooms & Red Wine Demi-Glace  
  $28
- Warm Duck Breast Salad  
  Pan-Seared Duck Breast Topped with Candied Kumquats, Over Power Blend Salad Tossed with Fingerling Potatoes, Asparagus, Fava Beans, Spring Radish, Pickled Baby Carrots, & Ramps with Red Ver Jus Vinaigrette  
  $25
- Grilled Swordfish Rockefeller  
  Georges Banks Swordfish Seasoned and Grilled Topped with Sambuca Creamed Spinach & Fried Jumbo Oysters  
  $26
- Spring Vegetable Pasta  
  House-Made Fettuccine, Shaved Raw Asparagus, Baby Heirloom Tomatoes, Arugula, Grilled Ramps, Spring Peas, Roasted Garlic Lemon Parmesan Sauce  
  $18

**House-Made Desserts**
- Rhubarb & Kalamansi Tart  
- Imperial Porter Sorbet Bombe  
- Hummingbird Crème Caramel  
  $7.50

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**Mother’s Day Brunch**  
Sunday, May 12, 11am

**Appetizer**
- Assorted Danish, Pastries, Mini Bagels, Mini Muffins & Croissants, Yogurt Parfait
- Smoked Salmon Display  
  Lemon Caper Vinaigrette
- Assorted Fresh Fruit & Berries Bowl
- Tri-Colored Roasted Fingerling Potatoes
- Pork Sausage & Crispy Bacon
- Fluffy Scrambled Eggs
- Nutella Banana Stuffed French Toast  
  Eggs Benedict
- Mixed Vegetables  
  Parmesan Black Pepper Risotto
- Baked Cod with Artichokes Hearts, Tomato, Olives & Capers
- Baked Buddha Ball Ham with Raisin Rum Sauce
- Sliced CAB Prime Rib of Beef
- Assorted Grand Dessert Buffet  
  $35 ++ members and guests

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**Saturday Night Dinner**  
Saturday, June 1, 6pm

**Appetizer**
- Baked Clams Oreganato $12
- Lemon Rosemary Chicken Tenderloins $12
- Grilled Octopus Salad $12

**Soup & Salad**
- Pasta e Fagioli Bianco $6 Bowl
- Roman Baby Kale Caesar Salad $6

**Entrees**
- Swordfish Toscana & Smoked Mozzarella Linguine  
  Diced Tomato, Basil, and Roasted Garlic Sauteed in Brown Butter and Tossed with Roasted Black Pepper, Smoked Mozzarella, & Linguine Topped with Marinated Grilled Swordfish  
  $26
- Salt & Pepper Veal Porterhouse  
  Prime Provimi Veal Porterhouse Steak Seared with Fresh Roasted Black Pepper & Sea Salt Topped with Vinegar Peppers and Served with a Rich Veal Demi Glace  
  $30
- Chicken Modena  
  Grilled Marinated Chicken Breast, Sautéed Onions, Spinach, Artichokes, Tomatoes and Fresh Basil Finished with Shaved Parmigiano-Reggiano & 8yr Aged Balsamic  
  $24
- Slow Cooked Bone-In Beef Short Rib  
  Bone-In CAB Short Rib Osso Bucco over Spring Peas & Roasted Pearl Onions Topped with Cabernet Reduction  
  $28
- Roasted Scottish Salmon  
  Topped with Sicilian Blood Orange, Sautéed Fennel, Sweet Onions, Basil, Heirloom Tomatoes & Tuscan White Beans  
  $26
- House-Made Lemon Basil Manicotti  
  Lemon Basil Seasoned Ricotta Cheese Stuffed Florentine Pasta Topped with San Marzano Tomato Sauce, Roasted Eggplant and Fresh Mozzarella then Baked Golden Brown Served with Roasted Broccolini  
  $22

**House-Made Desserts**
- Chocolate Orange Semifreddo
- Berries & Cream Panna Cotta
- Green Tea Tiramisu  
  $7.50

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For more menus and information on events go to www.providenceartclub.org  
Register at 401-331-1114 ext. 3  
or reservations@providenceartclub.org

Vegetarian, vegan, and gluten free meals always available. All menus are subject to change.  
++Tax and House Charge
**Opening Receptions Saturday, May 11, 5-7pm**

Through May 9, 2019

**Members’ Night**

Friday, May 17, 6pm

230 Years at the Seril Dodge House

with Rob Emlen

The Providence Art Club’s Seril Dodge House has had a notable presence on the landscape of College Hill for over 230 years.

In an illustrated talk, our own Rob Emlen will trace the rich history of this venerable house from its modest beginnings as the home of a clockmaker in the 18th century, to its present function as a PAC gallery, offices, and clubhouse.

Rob is Visiting Scholar in American Studies at Brown University. He is a long-time member of our Club and a past president. You won’t want to miss this fascinating story of one of our Club’s architectural treasures.

Full details and menu at providenceartclub.org

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**PAC at Blithewold**

Through May 24

Florals: Artists Inspired by Spring is now on view in our new satellite gallery in the visitors center at the beautiful Blithewold Mansion, Gardens, and Arboretum at 101 Ferry Road, Bristol. Celebrate Spring with the following PAC artists who have used flowers in their work.

Reenie Barrow
Lorraine Bromley
Ruth A B Clegg
Carol Strause
Eileen Horwitz
Madelin Maxey
Rae Medgyesy
Pam Neal
Elena Obelenus
Jean Patiky
Christina Rotelli
Marilyn Saabye
Jonathan Small
Scott Simmons
Judy Vilmain
Susan Klas Wright
Elizabeth Bonner
Zimmerman

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**Welcome New Members**

Steve Davenport, Patron Member
Sam Allerton Green, Exhibiting Artist

**Passages**

Lois Atwood, Patron 1993
on March 31, 2019

Alice Boss-Altman, Patron 2003
on April 7, 2019

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**In the Galleries**

**April 22 - May 9, 2019**

Eileen McCarney Muldoon  David Pinkham
Karin Forde Whittemore  The Nature of Light Unseen

Susan Hardy  Variations on the Horizon Line

Alan Metnick  Silence and Stones

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**May 11 - May 31, 2019**

Susan Alteschon  Judy Vilmain  Valerie Albert Weingard
Observations and Interpretations

Angel Dean  Collect. Cut. Collage

Bonnie Jaffe  Marc Jaffe  A COUPLE of images

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**Gallery Hours:**

Monday - Friday 12-4, Weekends 2-4

Closed Memorial Day Weekend May 25-27
### Providence Art Club Calendar of Events

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#### May

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- **Exhibition: Muldoon, Pinkham, Whittemore, Hardy, Metnick**

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- **Exhibition: Muldoon, Pinkham, Whittemore, Hardy, Metnick**
- **Saturday Night Dinner 6pm**

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- **Exhibition: Aitcheson, Vilmain, Weingard, Dean, B & M Jaffe**

**Mother's Day Brunch 11am**

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- **Exhibition: Aitcheson, Vilmain, Weingard, Dean, B & M Jaffe**
- **Pop Up Class Encaustic with Angel Dean 6-9pm**
- **Members' Night 6pm**

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- **Exhibition: Aitcheson, Vilmain, Weingard, Dean, B & M Jaffe**

**Memorial Day Weekend Club Closed**

#### June

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- **Exhibition: Aitcheson, Vilmain, Weingard, Dean, B & M Jaffe**
- **Saturday Night Dinner 6pm**

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- **Exhibition: Saabye, Segal, Bidwell Ferreira, Beauchaine, Bromley**

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- **Theresa Girard Drawing for the Non-Objective Artist Workshop 9am-4pm**
- **Theresa Girard Drawing for the Non-Objective Artist Workshop 9am-4pm**
- **Annual Meeting Strawberry Festival 7pm**
- **Craft Beer Night 6pm**

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- **Exhibition: National Open Juried Exhibition, Askmann, Clegg**

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- **David Shevlino Painting Workshop 9am-4pm**
- **David Shevlino Painting Workshop 9am-4pm**
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**SUNDAY**

**MONDAY**

**TUESDAY**

**WEDNESDAY**

**THURSDAY**

**FRIDAY**

**SATURDAY**