Spring, a time for growth



Dante Gabriel Rossetti - Gardening (Spring)

Despite the fact winter felt like it would never leave, spring is really here, a time for growth and new beginnings. For artists, this means exploring new media, or growing new skills in media we've used for years. This April we are offering intensive 1-day workshops in a variety of techniques, from improving your digital skills, to experimenting with painting media in our first ever "Technique Week". Held daily between April 2 and April 11, it's a great way to jump-start your summer art making.

If our Weekend Workshop concept appeals to you, and there are particular techniques you would like to learn or teach, feel free to suggest a topic to Angel Dean at angel@providenceartclub.org.

In addition, a great selection of Spring Classes start the week of April 15th with the return of some of our most popular teachers, and new offerings such as "Collage Mixed Media" with Kevin Gilmore and "Trivia and Tales of the Practicing Artist" with Christine McIntyre-Hannon. For art history buffs, Michael Rose invites you to bring a guest at no charge to his class "Art History and Appreciation".

And of course, looking at the work of our fellow artists is one of the best ways to learn, with two exhibitions in April, there will be plenty of examples to inspire you to make this an art-filled spring!

Shawn Kenney
Education Committee Co-chair
Providence Art Club



SATURDAY NIGHT DINNER

Saturday, April 7, 6pm

Appetizers \$12

Eggplant Moussaka Terrine Lobster Risotto | Jumbo Shrimp & Guacamole

Soup

Crab Corn Chowder \$4

Salad

Baby Spinach & Roasted Asparagus Salad \$6

Entrées

House Made Spinach Lemon Ravioli \$24

Ravioli Filled with Spinach & Lemon Ricotta then Tossed with Grape Tomatoes, Caramelized Sweet Onions, & Fresh Herbs Topped with Fried Buttermilk Chicken Tenderloins finished with Rich Chicken Jus

Kentucky Bourbon Portabella Filet Mignon \$28

Center-Cut Choice Beef Tenderloin Topped with Kentucky Bourbon
Marinated Portabella Mushrooms Finished with a Caramel Demi-Glace

Lobster Baked Stuffed Shrimp \$26

Extra Large Shrimp with Fresh Lobster Meat, Fresh Herbs, and Ritz Cracker Stuffing served with Drawn Butter & Grilled Lemon

Georges Banks Grilled Swordfish \$28

Fresh Georges Banks Swordfish Marinated with Preserved Lemon & Fresh Herbs and Grilled and Topped with Baby Spinach & Oven Dried Vine Ripe Tomatoes

Spiced Eggplant Steak \$20

Pan-Fried Eggplant Well Spiced with Fresh Herbs Parmesan Cheese, Lemon and Bread Crumbs Served over Red & White Quinoa Tabbouleh with Crispy Zahtar Cauliflower & Lemon Tahini Dressing

All entrees accompanied by Herb Roasted Fingerling Potatoes & Roasted Asparagus

House-Made Desserts \$7.50

Key Lime & Tropical Fruit Flan
Raspberry & Nutella Flourless Torte
Sorbet Terrine

Vegetarian, vegan, and gluten free meals are always available.

Contact the front office to request your special order.

All menus are subject to change

We have 3 ways to make reservations:

- 1. via phone at 331-1114 ext. 3
- 2. e-mail reservations@providenceartclub.org
- 3. reserve online at www.providenceartclub.org

FRIDAY NIGHT PUB DINNER

Friday, April 13, 6pm

Appetizers

Steak & Potato Flat Bread Pizza \$10

Hummus & Tabbouleh Lettuce Cups \$8

Scotch Egg \$8

Scallop Risotto \$12

Entrées

Old Fashion Roasted Prime Rib of Beef \$25

Certified Angus Beef Rib Slow Cooked and Topped with Au Jus Served with Roasted Yukon Potatoes & Julienne Vegetables

Shrimp Scampi \$22

Extra Large Shrimp Sautéed with Garlic, Herbs, & Julienne Vegetables Finished with White Wine & Lemon over Angel Hair Pasta

Black Pastrami Sirloin Burger \$14

8oz Hand-Made Beef Sirloin Charbroiled to your liking topped with Black Pastrami & Swiss Cheese Served with French Fries & Pickle

Chicken & Rabe \$20

Pan-Seared Chicken Breast Breaded and Topped with Oven-Dried Balsamic Vine Ripe Tomatoes, Roasted Garlic & Broccoli Rabe Served with Roasted Yukon Gold Potatoes & Julienne Vegetable

Salmon Piccata \$24

Pan-Seared Atlantic Salmon Tossed with Capers, Garlic, White Wine, Lemon & Parsley served with Roasted Yukon Gold Potatoes & Julienne Vegetable

Vegan Sweet Potato Ravioli \$18

Vegan Sweet Potato Ravioli filled with Raisins, Dates, & Pecans Tossed with Roasted Purple Cauliflower, Caramelized Onion, & Asparagus in an Evoo Vegetable Broth

House-Made Desserts \$7.50

Sorbet Terrine

Layers of House Made Persimmon, Passion Fruit, and Pomegranate Sorbets Served with Lime Mirin Reduction, Macha Meringues, Black Sesame Candy and Micro Flowers

Strawberry Soup & Nutella Ricotta Ravioli

Nutella & Ricotta Filled Ravioli, Deep Fried and Tossed in Cardamom Sugar, Served with Fresh Berries and White Chocolate Poppy Seed Truffles in Strawberry Soup

Peanut Butter & Jelly Stuffed Brioche

Cranberry & Strawberry Jam and Crunchy House-Made Peanut Butter Stuffed in Fluffy Brioche, Served with Sea Salt Streusel and Peanut Caramel Sauce

APRIL CALENDAR



11 Thomas Street,
Providence, Rhode Island 02903

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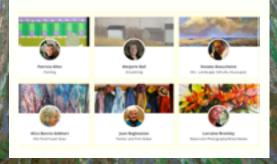
Has your Artist Portfolio on the PAC website lay dormant all winter? Or you've yet to start one? Spring is a great time to come out of hibernation and show the world the wonderful work emerging from the studios of the Exhibiting Artist Members of the Providence Art Club — now featured on our homepage banner for better visibility.

Creating your portfolio is easy, just log in and go to the Member Tutorials section, where you will find a step-by-step guide to creating a beautiful webpage about yourself and your work.

If you need assistance, feel free to contact our Gallery Manager, Michael Rose at michael@providenceartclub.org. He will be happy to guide you through the steps.

Trouble logging in? Contact Angel Dean at angel@providenceartclub.org.

Happy Spring and looking forward to seeing you, and your work, on www.providenceartclub.org!



Angell's Lane, our lounge area and hub of social gatherings for members and guests, is open Tuesday to Saturday in the main club house.

Bar hours are 4- 7pm. (Please call to confirm hours)

APRIL 2018 PROVIDENCE ART CLUB CALENDAR OF EVENTS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
EASTER SUNDAY Club Closed	New Shows Open Mays: Lane, Murtha, Klas Wright MC: Miles DH: Breed Handy, McConaghy.	3	4	5	6	7 Saturday Night Dinner 6pm
8	9	10	П	12	13	14
Receptions 2-4pm Mays: Lane, Murtha, Klas Wright MC: Miles DH: Breed Handy, McConaghy.				Board of Managers Meeting 5:30pm	Friday Night Pub Dinner 6-8pm	
15	SPRING CLASSE	17 S start this week	18	19	20 Members' Night Barbershop Quartet Program & Dinner 6pm	21
22	23	24	25	26	27	28
New Shows Open Receptions 2-4pm Mays: Ball, Benvie Gebhart, Sturim MC: Allen DH: Rosenstock						
29	30	MAY 1	2	3	4	5
						Saturday Night Dinner 6pm

April 2 - April 20, 2018 | Reception: Sunday, April 8, 2-4pm

Maxwell Mays: Bill Lane, Karen Murtha, Susan Klas Wright Four Flavors

Mary Castelnovo Gallery: Nickerson Miles Four Flavors

Dodge House Gallery **Charlotte Breed Handy, Joan McConaghy** *Near and Far*

April 22 - May 10, 2018 | Reception: Sunday, April 22, 2-4pm

Maxwell Mays Gallery: Marjorie Ball, Alice Benvie Gebhart, Jeanne Sturim When I Am Among The Trees

Mary Castelnovo Gallery: James Allen Indoor/Outdoor

Dodge House Gallery: Ron Rosenstock Solo Show In Celebration of Light

GALLERY HOURS: Monday through Friday 12pm-4pm; Saturday and Sunday 2pm-4pm Galleries closed Easter Sunday, April 1

UPCOMING EVENTS

April 1, Easter Sunday, Galleries Closed

April 2 - 11

Technique Week April 2-11

Monday, April 2 New Shows Open

Maxwell Mays: Bill Lane, Karen Murtha,

Susan Klas Wright

Mary Castelnovo Gallery: Nickerson Miles
Dodge House Gallery: Joan McConaghy,

Charlotte Breed Handy

Saturday, April 7

Saturday Night Dinner 6pm

Sunday, April 8 Gallery Receptions, All Galleries 2-4pm

Thursday, April 12

Board of Managers Meeting 5:30pm

Friday, April 13

Friday Night Pub Dinner 6pm

April 16 Spring Classes start this week

Friday, April 20

Members' Night Program and Dinner

Sunday, April 22

New Shows Open, Receptions 2-4pm

Maxwell Mays Gallery:

Marjorie Ball, Alice Benvie Gebhart, Jeanne Sturim

Mary Castelnovo Gallery: James Allen

Dodge House Gallery: Ron Rosenstock Solo Show

Saturday, May 5

Saturday Night Dinner 6pm

Thursday, May 10

Board of Managers Meeting 5:30pm

Friday, May 11

Friday Night Pub Dinner 6pm

Saturday, May 12

New Shows Open, Reception 5-7pm

Maxwell Mays Gallery and Mary Castelnovo Gallery:

Morris Nathanson Retrospective

Dodge House Gallery: Linnea Leeming Solo Show

Sunday, May 13

Mother's Day Brunch 11am

Friday, May 18
Event TBA

Saturday, May 26 - Monday, May 28

Memorial Day Weekend, Club closed

MEMBERS' NIGHT PROGRAM AND DINNER

Friday, April 20, 6pm

Performance by "Generations"

New England's Busiest Barbershop Quartet



They're back for a harmonious and fun evening! Award-winning singers Bill Wright, Ellis Strange, Bill Cheney, and Steve Donovan need nothing more than a pitch pipe and their amazing fourpart harmony voices to keep us entertained as they put an updated a cappella twist to songs that you'll recognize, like Simon & Garfunkel's "Feeling Groovy".

While a cappella singing has reached new heights in popularity in recent years, this truly American art form has a storied history. Barbershop harmony actually had its origins right here in America. Four-part harmony involves considerable music theory and technical accuracy, combining tenor, lead, baritone and bass voice parts. It'll be an evening to remember when the talented singers of "Generations" once again bring the Maxwell Mays Gallery to life with musical magic!

~ Menu ~

Entrée

Maryland Style Baked Cod

Fresh Cod Topped with Maryland Crab Bread Stuffing Topped with Old Bay Beurre Blanc Served with Roasted Tri-Colored Potatoes & Brussel Sprouts

Dessert

S'mores Cinnamon Roll

Soft Cinnamon Graham Pastry Swirled with Mini Marshmallow & Chocolate Filling, Served with Smoked Amarena Cherries, Hazelnut Honeycomb Candy over Toasted Marshmallow Sauce & Cocoa Nib Crumble

Members \$25, guests \$27 Vegetarian, vegan, and gluten free meals are always available.

For full menus and more information on these events and to register go to www.providenceartclub.org call 401-331-1114 ext. 3 or email reservations@providenceartclub.org

All menus are subject to change