

A Journey Through Time...



Charles Walter Stetson

Charlotte Perkins Gilman

... from the Providence Art Club Archives

March 25th marks the 160th anniversary of the birth of Charles Walter Stetson, one of the sixteen founding members of the Providence Art Club.

Born at Tiverton Four Corners, he was the 4th signer of the Providence Art Club Compact on February 19, 1880. Two years earlier, in 1878, Stetson, along with Club founders' George William Whitaker and Edward Mitchell Bannister, met in Bannister's studio to discuss the formation of what would become the Providence Art Club.

Stetson was just 19 years old.

Stetson was a prolific artist with no formal art training, and no financial means to acquire it. He struggled with poverty throughout his entire life. At times he was unable to even afford coal to heat the eastside home he shared with his wife, author and suffragette Charlotte Perkins Gilman, who he met at the Providence Art Club in 1882.

After the birth of their first child, Katharine, in 1885, Charlotte descended into the depths of postpartum depression, which was the basis for her best-known work, *The Yellow Wallpaper*.

Stetson moved to Pasadena California in 1888, returning briefly to New England in the 1890's after divorcing Gilman. He moved to Rome in 1901, and died there in 1911 at the age of 53.

Six of Stetson's works are in the collection of the Smithsonian Museum of American Art in Washington DC. Five are in the Providence Art Club's collection.

Christopher Ratcliffe

Archivist, Board of Managers
Providence Art Club

FRIDAY NIGHT PUB DINNER

Friday, March 9, 6pm

Appetizers

- Beef & Beet Carpaccio** \$12
- Hummus Plate with Crispy Cauliflower** \$8
- Spinach & Artichoke Flatbread Pizza** \$10
- Mini Shrimp Taco Bowl** \$12

Entrées

Old Fashion Roasted Prime Rib of Beef \$25
Certified Angus Beef Rib Slow Cooked and Topped with Au Jus Served with Mashed Potato & Roasted Green Beans

Stuffed Sole \$22
Seafood Stuffed Lemon Sole Topped with a Lemon Dill Beurre Blanc Served with Mashed Potato & Roasted Green Beans

Teriyaki Salmon Burger \$14
House Made Salmon Burger Pan Roasted and Topped with Teriyaki Sauce & Avocado. Served Asian Slaw, Pickled Red Onions, & French Fries

Chicken Piccata \$22
Pan-Seared Chicken Breast Tossed with Capers, Garlic, White Wine, Lemon & Parsley. Served with Mashed Potatoes & Roasted Green Beans

Seafood Zuppa \$22
Little Neck Clams, Baby Shrimp, PEI Mussels, and Bay Scallops Tossed in a Spicy Red Sauce over Angel Hair Pasta

Oven Dried Tomato Pie \$18
Vine Ripe Tomatoes Oven Dried and Layered with Caramelized Onions, Basil, Parmesan & Romano Cheese Baked in Flaky Pastry Pie Crust. Served with Mashed Potato & Roasted Green Beans

Dessert \$7.50

Sorbet Terrine
Layers of White Grapefruit, Strawberry Rhubarb, and Meyer Lemon Sorbets Served with Rosemary Syrup, Toasted Marshmallow Meringue and Micro Flowers

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

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

SATURDAY NIGHT DINNER

Saturday, March 3, 6pm

Appetizers

- Octopus Carpaccio**
- Artichokes Francese | Clams Zuppa**

Soup

Cream of Spinach Roasted Garlic Soup \$4

Salad

Baby Arugula & Radicchio Parmesano \$6

Entrees

Parma di Prosciutto Fettuccini Alfredo \$25
Thinly Sliced Parma di Prosciutto Ham Topped with House Made Fettuccini, Grilled Chicken, Roasted Asparagus, & Preserved Lemon in a Parmesan Cream Sauce

Beef Wellington \$28
Center-Cut Beef Tenderloin Brushed with English Mustard & Wrapped with Mushroom Duxelles, Prosciutto Ham and Baked in Puff Pastry Served with a Rich Barolo Demi-Glace

Cherry Wine Glazed Duck Breast \$25
Pan-Seared Duck Breast Seasoned with Chinese Five Spice over a Bed of Sautéed Leeks. Finished with Cherry Red Wine Reduction

Winter Shrimp & Scallop Succotash \$26
Jumbo Shrimp & Sea Scallops Sautéed and Served over a Winter Succotash

Vegan Sweet Potato Ravioli \$20
Vegan Sweet Potato Ravioli filled with Raisins, Dates, & Pecans Tossed with Roasted Purple Cauliflower, Caramelized Onion, & Asparagus in an Evoo Vegetable Broth

All entrees accompanied by Seven Stars Bread and Butter, Whipped Parsnip Potatoes and Roasted Asparagus

House-Made Desserts \$7.50

- Neapolitan Miniature Dessert Trio**
- Nutella, Banana & Sea Salt Bread Pudding**
- Irish Coffee Flan**

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

MARCH CALENDAR



PROVIDENCE ART CLUB

11 Thomas Street, Providence, RI 02903
Phone: 401-331-1114 Fax: 401-276-9527

Join us this March for a Members' Night presentation "In Search of Mrs. Medley", exhibitions of the work of twelve Art Club members, and three new workshops. And don't forget to reserve for our Saturday Night Dinners and Friday Pub Dinner, along with a hearty feast to celebrate St. Patrick's Day.

ST. PATRICK'S DAY BUFFET

Saturday, March 17, 6pm

Irish Soda Bread
Smoked Salmon & Watercress Salad
with Lemon Caper Vinaigrette

Duet of Braised Cabbage
Buttered Baby Carrots

Colcannon
Creamy Mashed Potatoes with Cabbage, Kale Garlic, & Bacon

Corned Beef | Lemon Herb Lamb Shanks
Chicken & Leek Pie | Cod Cobbler

Dessert

Mudslide Mousse White Chocolate Cake
Fresh Berry & Mint Pastry Cream Tart
Whiskey Caramel Panna Cotta

\$30. For members and guests

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)

MARCH 2018

PROVIDENCE ART CLUB CALENDAR OF EVENTS

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
25	26	27	28	1	2	3
						Saturday Night Dinner 6pm
4	5	6	7	8	9	10
				Board of Managers Meeting 5:30pm	Friday Night Pub Dinner 6-8pm	
11	12	13	14	15	16	17
Opening Receptions, All Galleries 2-4pm	Winter Classes end this week					St. Patrick's Dinner Collage Workshop Kevin Gilmore
18	19	20	21	22	23	24
Collage Workshop Kevin Gilmore					Members' Night Program & Dinner 6pm Pastel Workshop Barbara Jaenicke	Pastel Workshop Barbara Jaenicke
25	26	27	28	29	30	31
Pastel Workshop Barbara Jaenicke	Abstract Workshop Karen Rand Anderson	Abstract Workshop Karen Rand Anderson	Abstract Workshop Karen Rand Anderson	Abstract Workshop Karen Rand Anderson	Good Friday	

February 18 - March 9, 2018 | Reception: Sunday, February 18, 2-4pm

Maxwell Mays Gallery: **Anne Wert, Susan Dansereau, Sandra Pezzullo**

Landscape and Memory

Mary Castelnovo Gallery: **Georgia Nassikas Interplay**

Dodge House Gallery: **John deMelim, David DeMelim** *Vision/Revision*

March 11 - March 30, 2018 | Reception: Sunday, March 11, 2-4pm

Maxwell Mays Gallery: **Gail Armstrong, Craig Masten, Susan Shaw** *Creative Pursuits*

Mary Castelnovo Gallery: **James Myette** *Recent Artwork*

Dodge House Gallery: **Joan Boghossian, David Witbeck**: *Amazing Recent Work*

UPCOMING EVENTS

Saturday, March 3
Saturday Night Dinner 6pm

Thursday, March 8
Board of Managers Meeting 5:30pm

Friday, March 9
Friday Night Pub Dinner 6pm

Sunday, March 11
New Shows Open, Reception 2-4pm
Maxwell Mays Gallery: **Gail Armstrong, Craig Masten, Susan Shaw**
Mary Castelnovo Gallery: **James Myette**
Dodge House Gallery: **David Witbeck and Joan Boghossian**

Saturday, March 17
St. Patrick's Day Dinner 6pm

Friday, March 23
Members' Night Program and Dinner
Audrey Monahan - *Lies, lust and family secrets, in search of Mrs. Medley*. The story behind an 18th century portrait.
6pm - 9pm

April 1, Easter Sunday, Galleries Closed

April 2 - 11
Technique Week April 2-11

Sunday, April 2 New Shows Open
Maxwell Mays and Mary Castelnovo Galleries: **Karen Murtha, Nickerson Miles, Susan Klas Wright, Bill Lane**
Dodge House Gallery: **Joan McConaghy, Charlotte Breed Handy**

Sunday, April 8 Reception, All Galleries 2-4pm

Saturday, April 7
Saturday Night Dinner 6pm

Thursday, April 12
Board of Managers Meeting 5:30pm

Friday, April 13
Friday Night Pub Dinner 6pm

April 16 - Patriots Day Spring Classes start this week

Friday, April 20
Members' Night Program and Dinner

Sunday, April 22
New Shows Open, Reception 2-4pm
Maxwell Mays Gallery: **Marjorie Ball, Alice Benvie Gebhart**
Mary Castelnovo Gallery: **Jim Allen**
Dodge House Gallery: **Ron Rosenstock Solo Show**

MEMBERS' NIGHT PROGRAM AND DINNER

Friday, March 23, 6pm

In search of Mrs. Medley: Lies, lust and family secrets.

The story behind an important 18th century portrait.



In researching the identity of the subject of a 1777 pastel portrait by pre-eminant British artist, John Russell, Audrey Monahan's exploration took a wild romp through Georgian London uncovering an intriguing tale of deception, lechery and family skeletons, and a cast of characters worthy of a music hall farce. This talk combines art, history and a good mystery. Come join the fun!

Ms. Monahan is an award-winning Exhibiting Artist member at PAC. She is a collector of 18th century European decorative arts, a researcher, and former ballet dancer. She lives with her husband, Tom Monahan, also a PAC artist member, in a 19th century historic home on College Hill overlooking Providence.

~ Menu ~

Assorted Cheese & Pate Display

Entrée

Swordfish Piccata

Grilled Georges Banks Swordfish Topped with a Fried Capers and a Sherry Wine Lemon Sauce. Served with Rice Pilaf, Blistered Tomatoes & Green Beans

Dessert

Earl Grey Tea & Lemon Donut

Lemon-Glazed Earl Grey Tea Donut Served with Whipped Mascarpone, Crisp Lemon Meringue, Raspberry Tea Sauce, and Candied Violets

Members \$25, guests \$27

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