The 2011–2012 event schedule was an exciting one for the Oriental Institute! We welcomed over 500 guests through a variety of events, including one Members’ preview, a number of conferences, and a Festschrift celebration. We also welcomed many different groups including the Association of Art Museum Directors and various University of Chicago departments. It was truly a pleasure to host our members and donors, only through whom our work is possible.

**Pathways to Power Conference**

Between Thursday, November 3, and Saturday, November 5, the Oriental Institute hosted twenty leading international researchers to compare the development of incipient complex societies across the Near East, in Egypt, the southern Levant, Syria, Anatolia, the southern Caucasus, Mesopotamia, and Iran during the sixth–fifth millennia BC. On Thursday evening, conference participants were welcomed to a Persian dinner catered by Masouleh Restaurant in the Robert and Deborah Aliber Persian Gallery. On Friday, guests enjoyed breakfast and the first and second sessions of papers. On Friday evening, guests dined at the Quadrangle Club. On Saturday, after breakfast and two more sessions of papers, guests traveled to dinner at Phoenix in Chinatown. The menu included steamed sea bass, shrimp with mixed vegetables, and other Chinese delicacies.

A special thank-you goes out to Mariana Perlinac, Gil Stein, Yorke Rowan, and Abbas Alizadeh.

**Introduction to Jack Green**

On November 11, the Oriental Institute and thirty associate members welcomed our new Chief Curator, Dr. Jack Green. Members, who arrived around 7:00 PM that evening, enjoyed a special presentation on the role of chief curator and gained insight into upcoming special exhibits and behind-the-scenes projects at the Museum.

Following Green’s presentation, members were invited to a reception in the Robert and Deborah Aliber Persian Gallery. Guests dined on hors d’oeuvres provided by Amazing Edibles catering, which included caprese and lemongrass chicken skewers, pinwheel sandwiches, and gourmet lemon cookies.

A special thanks goes out to Jack Green and Amy Weber for all they did to ensure the night’s success.

**American Egyptologist Book Signing**

On December 14, forty Oriental Institute members joined us for a presentation of *American Egyptologist: The Life of James Henry Breasted and the Creation of His Oriental Institute*, by author
Jeffrey Abt. A presentation of the book and book signing began in Breasted Hall at 7:00 PM. After an introduction by Gil J. Stein, Director of the Oriental Institute, Abt discussed James Henry Breasted as an accomplished scholar, academic entrepreneur, and talented author who brought ancient history to life and demystified ancient Egypt for the general public. Following the presentation, guests were treated to a book signing and reception, catered by Amazing Edibles, in the Edgar and Deborah Jannotta Mesopotamian Gallery.

A special thanks goes out to everyone involved who ensured the night’s success.

Picturing the Past Members’ Preview

On February 6, 230 Oriental Institute members enjoyed an exclusive preview of Picturing the Past: Imaging and Imagining the Ancient Middle East, a special exhibit featuring paintings, architectural reconstructions, facsimiles, casts, models, photographs, and computer-aided reconstructions that show how the architecture, sites, and artifacts of the ancient Middle East have been documented.

After Gil Stein, Director of the Oriental Institute, welcomed all guests, Jack Green, Chief Curator of the Oriental Institute Museum, helped members understand how the publication of modern images and computer reconstructions have shaped and obscured our interpretation of the ancient Middle East.

Following Green’s lecture, guests were invited to tour the exhibit and to enjoy a reception with food provided by Amazing Edibles Catering in the Edgar and Deborah Jannotta Mesopotamian Gallery. Members enjoyed delectable hors d’oeuvres in addition to a special expansion of the Suq, which featured specially ordered merchandise and autographed copies of exhibit catalogs.

A special thank-you goes out to Emily Teeter, Amy Weber, Erik Lindahl, Brian Zimerle, and Jason Barcus for all they did to ensure the night’s success.

2012 Post-Doctoral Seminar – Temple Topography, Ritual Practice, and Cosmic Symbolism

From March 1 to 3, the Oriental Institute welcomed eighteen scholars from various universities spanning North America and Europe for its annual post-doctoral seminar. Participants who arrived on Thursday night were treated to a dinner at the University’s Quadrangle Club.

After a day of papers, on Friday evening, various Oriental Institute professors, in addition to conference participants, attended a small reception for our guests in the Edgar and Deborah Jannotta Mesopotamian Gallery followed by a trip to Chicago’s Chinatown for dinner. Guests dined on dumplings, sea bass, sesame chicken, and other delicacies.

To round out the weekend, we enjoyed one last session of papers as well as a pizza lunch. We are grateful to Dr. and Mrs. Arthur Lee Herbst for their support of the Oriental Institute Post-doctoral Seminars. A special thanks goes out to Mariana Perlinac and Deena Ragavan for all they did to ensure the weekend’s success.

Norman Golb Festschrift

On May 2, the Institute welcomed seventy-five guests to celebrate Professor Norman Golb and the publication of his Festschrift, Pesher Nahum. Golb, the Ludwig Rosenberger Profes-
SPECIAL EVENTS

Sor of Jewish History and Civilization, was commemorated beginning with a presentation in Breasted Hall and a reception in the Edgar and Deborah Jannotta Mesopotamian Gallery.

The program began at 4:00 PM and started with opening remarks by Oriental Institute Director Gil Stein. Following Stein’s presentation, various contributors to the publication lauded Golb’s research and accomplishments. At the end of the program, Golb was presented with a hardcover version of the publication.

Following the program, guests enjoyed cocktails and passed hors d’oeuvres in the Edgar and Deborah Jannotta Mesopotamian Gallery. The hors d’oeuvres, provided by Food for Thought catering, included miniature turkey club sandwiches, shrimp spring rolls, and crispy potato ravioli.