



## A letter from the President

“If you build it, they will come” probably sounds familiar to many of you. It is the voice that challenges Ray Kinsella, the character played by Kevin Costner in the 1989 movie *Field of Dreams*. He did build the baseball field, and the players and the fans did come (to both the field and the movie!)

But dreams are not just realized on the silver screen. James J. Hill not only formed the Great Northern Railway in the late 1800s, but also built vacation havens along the way. One of the greatest was Glacier National Park, which he and his son carved out of the Montana wilderness. The only way to get to these premium destinations was by train – Hill’s Great Northern, to be exact. It was a stroke of genius. Perhaps he, too, heard the voice: “If you build it, they will come.”

In January my wife Susan and I were fortunate enough to attend the Robert Burns celebration dinner honoring the Scottish heritage. The event has been held at the Kitchi Gammi Club for the past 33 years. It was a fantastic event, with the club as the perfect backdrop for the grand program and ceremonies that included sword dancing and bagpipe music.

Yet Susan and I couldn’t help reflect on where this all began. Who were the Scots who bravely left their homeland to build a new future by coming to America? How did they find their way to Duluth? And how did they have the foresight to both hold on to their homeland yet bravely embrace the new world? We will never know the answer, but we assuredly have been blessed by their presence, their dreams and their contributions to our community.

Just as the Scots came together in January, Kitchi Gammi Club members gathered February 14 for the kickoff event of the 125th anniversary year. The sold-out event was spectacular, replete with music from pianist Stephen Marq and exceptional culinary offerings from Chef Tal. I am confident it is just the start of many fine events to be held during the anniversary year.

The year certainly has started out strong with the naming of the club’s new wine room, now officially known as *The Reserve*. As the room’s donors, Susan and I extend a warm invitation to all of you to enjoy what it has to offer: a fine music system, a precise temperature control system, classic Duluth artwork and intimate lighting, not to mention fine wines!

As you know, fine wining and dining is a mainstay of the Kitchi Gammi Club. We’re fortunate to have excellent service to meet our needs, such as that provided by waitresses Karen Jakubek, who has been with the club for 31 years, and Nancy Lennartson, who has served the club for 30 years. At lunchtime Karen serves several private dining rooms with a sparkling personality and a winning smile. Nancy does a remarkable job every weekday serving anywhere from 20 to 40 luncheon



Todd Johnson

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## Events abound at Kitchi Gammi Club

### 125th ANNIVERSARY EVENTS

Valentine’s Day was never sweeter at the Kitchi. The 125th Anniversary Candlelight Cabaret was a great success and an auspicious start of the celebrations marking One Hundred Twenty Five years for the Kitchi Gammi Club. Jon Welles, chairman of the 125th committee remarked in his congratulatory e-mail to committee members, “The Candlelight Cabaret Event is history.” I would say it also made history with Kitchi members who came to share the evening with those they love at the club we all

love. There are three 125th Anniversary events remaining including the next event “Step Back in Time” to be held on Thursday, May 15.

### OTHER SPECIAL EVENTS

The new RESERVE wine room just finished is spectacular and a grand addition to the club. In my opinion it is the one addition made to the Kitchi since this club house was built which captures the original grandeur. See the article in this issue on the RESERVE by Cheryl Meese. On March , there was a reception

to officially open the RESERVE room and introduce it to Kitchi members.

MAY 11 - Mother’s Day Champagne Bruch.

MAY 15 - 125th Step Back In Time.

JUNE 19 - Patrick O’Brian Dinner.

JUNE 28 - Thank You Buffet. This was the hit event just before the club annual club closing in July. For those who feared we would not repeat it, no worries it is back.

BY CHARLES JOHNSON,  
SPECIAL EVENTS




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# A heartfelt KGC Thank You

BY JON L. WELLES,  
125TH ANNIVERSARY COMMITTEE  
CHAIR

It amazes me as to how fast time passes by. It seems like just yesterday that the Board of Directors asked me to establish and chair a committee to plan a fitting celebration of our Club's 125th Anniversary. That was well over a year ago and we are now in the midst of our celebration.

I would like to take this opportunity to publicly give a sincere "Thank You" to the following people that have put so much effort into this

momentous year of celebration. These people make up the overall 125th Anniversary Committee:

Kathy Welles  
Todd and Susan Johnson  
John and Elaine Killen  
Sandy and Natalie Hoff  
Mark and Julie Johnson  
Charlie Johnson  
John Hyduke  
Rachael Martin

And, of course, no event planning would be successful without Mark Tuttle's assistance along with the assistance of our truly magnificent staff—many thanks to all of you!

There is a sub-committee for each of the four anniversary events. For the Candlelight Cabaret, the following planned and hosted that event:

Todd and Susan Johnson  
Dr. William and  
Dolly Schnell  
Terry and Kelly Hurley  
Jon and Kathy Welles

In following newsletters I will identify the rest of the committees so that they get the proper recognition from the membership they truly deserve.

Thank you to you all!

## 8-Ball fun this summer

To be considered with the current Singles 8-Ball Tournament, Pete Sneve, a "country" pool player, suggests a new Doubles 8-Ball competition could easily take place this next summer, say from June 16th to September 5, when the snowbirds are home. He has personally put together a trophy, about which more will be discussed in the future, as will the tournament format itself. If members are individually interested, please sign up anytime by calling or writing the club.

More information on this new event will be forthcoming in the next newsletter.

# Opening of the new Reserve Room

BY CHERYL MEESE, CO-CHAIRPERSON  
OF THE WINE COMMITTEE

*"Wine is sunlight, held together  
by water," ~Galileo*

In the January KGC Newsletter President Johnson asked, "What are we doing today that will have a profound effect on our community 125 years from now?" In one of the first answers to that question the Board of Directors and the Wine committee are proud to announce the completion of the Reserve Room, our newly remodeled wine cellar and tasting room. Thanks to a very generous contribution by a Club member we not only have climate controlled storage for the Club's outstanding and, in many cases, exclusive wine collection but have an elegant new room in which to enjoy a bottle of wine with before dinner hors d'oeuvres. The Reserve Room is just west of the Tap Room and showcases the Club's carefully selected and expansive collection of wines from the US and all over the world.

The remodeled space includes

a tasting room with seating for six people and storage of 846 bottles of the finest wines for you to peruse and enjoy. The state of the art climate control system is designed to provide the optimum atmosphere for storage of the wines. The system protects the wines from the harmful effect of temperature fluctuations and excessive light exposure and will prolong the life and flavor of the wine. Soft music and intimate lighting enhance the room's extraordinary design, the beautiful wood and stone and original art work by Cheng-Khee Chee. Seating for up to six at the mesaba black granite table offers the opportunity to for members and their guests reserve the space for social gatherings and even take your dinner there on special occasions.

As the Kitchi Gammi wine list expands and becomes more striking and exciting take advantage of the availability of the Reserve Room to enhance your wine tasting experience. Enjoy this new venue which grants all of you the rare opportunity to peruse and sample this increasingly notable wine cellar.

## New Members & Sponsors

Steven Dastoor

John Hyduke  
David Pollard

Edward Robinson

Ken Buehler  
Jon Welles

Philip Solseng

D. Kelly Campbell  
Michael Lalich

Andrew Berryhill

William Arezzo  
Jon Welles

## Mark your calendar

Prospective Members Reception  
Thursday, April 17

Mother's Day Champagne Brunch  
Sunday, May 11

Kitchi Gammi Club's 125th Anniversary  
"Step Back in Time"  
Thursday, May 15

Patrick O'Brian Celebration  
Thursday, June 19



# Membership initiation fee reduced for 2008!

BY DR. BARBARA ELLIOTT,  
MEMBERSHIP CHAIRPERSON

Hello to you each.

As Chair of the Membership Committee, I convey greetings from our committee which is made up of both Board and Club members.

Traditionally, KGC membership has been maintained by Club members. We identify potential members and then sponsor each candidate's membership by writing a letter of nomination to the Board. (Letters from two current members are needed for each potential member.)

In honor of the Club's 125th anniversary this year, the initiation fee for members who join the KGC in 2008 has been reduced from \$1200 to the same amount it was in

1883--\$30! This information will be of special interest to our prospective members.

The Club will be hosting a Prospective Member Reception on Thursday, April 17 from 5:30 p.m. to 7:30 p.m. You and your prospective member(s) are invited to attend this complimentary event which will include delicious hors d'oeuvre selections by Chef Tal, delicacies by Pastry Chef Flo, wine presented by the Wine Committee, a brief presentation about the details of membership and tours of the Club. With the reduced initiation fee there has never been a better time to invite your friends and colleagues to membership in your Club.

Thank you for your thoughtful assistance with this effort. Together we can maintain the remarkable history, tradition and presence of the Club.

## Revival of the past brings a tradition of taste to the present

BY CHEF TAL,  
THE KITCHI CUCINA

This year of celebration is one to look forward to and certainly one to enjoy here at the Club. The anniversary events we will be hosting gives us an opportunity to showcase our present, and revive with veneration the foundation on which the great tradition of the Club is built. I look forward to all things this year promises and look forward to seeing you at your club.

Together in Celebration!

-- Chef Tal

P.S. Here's a little taste of spring that we will be showcasing at some of the aforementioned events.

### Spring Hummus

5 cups garbanzo beans  
1 cup Fresh or Quality Frozen Peas  
1 cup Fresh Arugula or Spinach (arugula is a spinach like green with a peanut, peppery flavor)  
1 cup mayonnaise  
1 cups chopped Italian parsley  
1 cup Fresh Watercress  
3 Medium pieces of Sunchokes (aka Je-

rusalem artichokes; looks like ginger tastes nutty and sweet. Found seasonally.)

2 cloves garlic  
2 cups extra virgin olive oil  
2 cups lemon juice  
1 cup Tahini (sesame seed paste found in most stores in the ethnic section)  
½ cup honey  
2 teaspoons cumin  
1 teaspoon light chile powder  
Salt and pepper  
Pita Chip, fried or warm and soft or Tortilla Chips for Dippin'. Of course your heart is the limit on what you would like to put this on.

Peel Sunchokes and boil until just tender Cool. In a food processor pulse the garlic, parsley and watercress, drizzling a little olive oil to make a paste. Add a few garbanzo beans, a few leaves of arugula and a few peas, drizzling with oil and pulsing until all ingredients are added and pureed smooth. Add the Sunchokes, tahini, honey and lemon juice. Pulse until smooth. Add the mayonnaise and the cumin and chile powder and all but a touch of the oil. Puree until smooth and taste for salt. Transfer to a serving bowl and drizzle with the last touch of olive oil.

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guests in the Tap Room and Card Room with true professionalism. Thank you, Karen and Nancy, for helping to make the Kitchi Gammi Club such a special place!

Our founders in 1883 – James J. Hill's contemporaries – would likely revel in the stellar service and robust camaraderie we regularly enjoy here and the plans we have for the anniversary year. They built the organization, and thousands of individuals over the years have come to enjoy its attributes.

But we need to challenge ourselves to continue to step up to the plate. How can we shape the organization so members continue to come? Are we looking out far enough? Are we dreaming big enough? Are we giving enough back to the club that offers us so much?

I ask each and every one of you to keep the Kitchi Gammi Club Foundation in your charitable giving plans. It offers every member a tax-deductible opportunity to help preserve the club's historic landmark facility for years to come. This year the club again is conducting a large brick-and-stone renovation of the building's exterior. Helping the foundation now will ensure the club celebrates its 150th birthday in excellent condition, reflecting well on those who supported its ongoing care and maintenance today.

The James J. Hills and the Ray Kinsellas of the world listened, looked and acted on their vision ... and it affected not only their lives, but the lives of others. I contend we need to do the same for the future health and vitality of our organization and our community. "If you build it, they will come."

The energy is building – be a part of it!

All the best,

**Todd Johnson,**  
Club President  
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# The 125<sup>th</sup> Anniversary Candlelight Cabaret



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