



A letter from the President



Todd Johnson

A lot can change in two years. In 2007 – the same year I became president of the Kitchi Gammi Club – the Dow Jones Industrial Average peaked at 14,000, a Minneapolis bridge tragically came down, and flash flooding devastated southern Minnesota.

Two years later, the Dow Jones is coming back after a historic fall, a new Minneapolis bridge has been built, and southern Minnesota is celebrating a bumper corn crop. Resiliency is in the air.

It is the perfect environment to celebrate the hiring of a new general manager for the Kitchi Gammi Club: Joshua Stotts. In a letter to members in July, I shared the good news that Josh will be coming on board August 24.

Our search committee did a tremendous job generating nationwide interest in the position. We had candidates from as far away as New Mexico and Florida and received more than 50 inquiries and resumes. The personnel committee narrowed it down to five individuals to interview, and Duluth native Josh was the winning candidate. The board accepted the committee's recommendation with a unanimous vote.

Josh brings with him extensive experience from Northland Country Club. (See separate article for more on Josh's background.) We're pleased he agreed to join us and will be leading the Club into the future.

Dean Minardi, who has been serving as interim general manager since early May, will stay on through September to help with the transition. Dean has been instrumental in ensuring the Club has continued to run smoothly throughout the summer. We extend to him our greatest thanks and profound gratitude for a job well done.

I also send a special thank you to Club member Jeff Thompson who led the general manager search and has been conducting staff training and development for the Club. I am confident the Club is poised for even greater success with a solid team to serve our members.

In fact the board and I thank the many employees who helped give the club a thorough cleaning during the Club's summer shutdown. It's a big job, but it's much appreciated. It gets the Club ready for the many special events to come and prepares us to launch a new program year.

As I mentioned at the beginning of the year, there are more than double the number of wedding receptions scheduled for 2009 than for 2008. When you add to that the number of other events scheduled and held since that wedding report, we can definitely say the Club is holding its own in

spite of the challenging economy. There has been a lot of activity, and we thank you for your choosing the Club as your special event venue.

In late July we held our annual picnic, with more than 160 attending.

The kids learned a western dance, and we all had a great time. The Club's next event is a wine tasting accompanied by Chef Tal's specially prepared hors d'oeuvres on August 19. This will also mark the introduction of the new wine list. Stop by the Club to check out the new list and enjoy half-off a bottle of wine through August as you listen to the guitar music of Billy Barnard in the Signature Room.

The next major event coming up is the Annual Meeting on October 6. All members are invited to attend, with cocktails and networking starting at 5 p.m. and a complimentary member dinner at 6. The Annual Meeting will immediately follow dinner. Please plan on attending.

That will be a night of transition for me as I move off the board after eight years of service, including five years as treasurer and two years as president. It has been an honor to serve you during such a dynamic time in the Club's history. There are so many people to thank, particularly for the past two years of accomplishments.

First, I thank the entire board for their dedication to continuing to improve the Club's business and operating practices. This has been a hard-working board, and we're all the better for their service.

Second, my thanks go out to Board Director Dr. Barb Elliott, who chaired the membership committee and accomplished great things, showing us that growth is possible – and that there is even more to come!

Third, I thank the many groups and individuals who made the 125th anniversary year a success. It was quite an undertaking, and we all enjoyed the fruits of your labor!

Fourth, my thanks to members who made special contributions to renovate your Club's spaces. The Signature Room, Reserve Room, Marine Room and the Tap Room have all been renovated or added in the past two years. Plus, there's a new reception area, new plumbing on the third floor and a renovated passenger elevator. Please accept

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Introducing Joshua Stotts: The Kitchi Gammi Club's New GM

In some ways it seems that all roads have led Joshua Stotts to the Kitchi Gammi Club. A native of Duluth, Josh remembers as a child asking his parents, "Who lives in that big house?" whenever they drove by the Kitchi Gammi Club. He was intrigued from an early age, and now will become its new general manager beginning Aug. 24.

The Kitchi Gammi Club is pleased to introduce and welcome Josh, a dynamic hospitality professional with a passion for exceptional service and more than a decade of experience managing private club and restaurant operations. His lifetime work experience seems to have groomed him for his role as the Kitchi Gammi Club's general manager.

Josh started working at Northland Country Club as a caddie before moving on to other jobs inside the clubhouse at age 16. There he shined shoes, served as a men's locker room attendant, washed dishes and waited tables in the dining room. What he took away from those early experiences was an appreciation for how excellent service and attention to detail can make a difference in each person's day.

Josh graduated from Duluth East High School, later earning a bachelor of science degree in business administration with a concentration in management from the University of Wisconsin-Superior. He quickly put his business acumen to work as Northland Country Club's dining room manager, where his duties included hiring, supervising and training the staff.

In 2006, while Northland was closed for renovation, he helped open Va Bene Caffe in Duluth. Josh managed daily operations and was directly involved in

getting the cafe up and running – from concept through completion, even overseeing construction.

In 2007, Josh took on a new position at Northland as the club's food and beverage director. The position entailed overseeing all club service employees, purchasing and being involved in planning new clubhouse operations. "Working at Northland was truly a valuable experience," he says. "The management and members were wonderful, and I learned a great deal in my time there."

While Josh has learned much from work-related mentors, he believes his parents have played the biggest role in his achievements. "I had a great upbringing that instilled values and a solid work ethic," says Josh. "My parents sometimes each had to work two jobs to provide for our family, so it wasn't easy. But I have always admired their determination and commitment to making a living for our family. They are my greatest mentors and supporters."

Josh is eager to weave together his upbringing and experience in his role at the Club. He is committed to seeing that members are met with a positive, welcoming ambiance and superior amenities at the Club. "I see the Kitchi Gammi Club as our members' second home – a place they can unwind," he explains. "I want everyone to leave here remembering much they enjoyed the food and the service, and I want them to be excited to return!"

As Club GM, Josh is responsible for managing the premises and all day-to-day operations. Drawing on his own food and beverage expertise, Josh looks forward to collaborating with Chef Tal to provide



General Manager Joshua Stotts,
Kitchi Gammi Club

world-class dining for Club members and guests. He is committed to maintaining the Club's signature character and charm, but members can also expect him to develop new activities and services to enhance their experience. In addition, Josh will work closely with the board, including strategic planning, and all members of the staff.

"I have worked at all levels within a private club," says Josh, "so I know that each and every staff member plays a role in keeping everything running smoothly. If staff members are happy with their jobs, they're always going to give 110 percent, which carries over into member satisfaction. We're all here to make the Kitchi an even better place."

President Todd Johnson is enthusiastic about the role Josh will play in leading the Kitchi Gammi Club into the future. "We were committed to hiring a general manager who could take the Club forward in new directions while still honoring its 125 years of history. Josh Stotts is extraordinarily qualified to accomplish the job."

You might say it's a job he's been preparing for much of his life.

The Wine Committee

BY RICHARD QUICLEY,
CHAIR, WINE COMMITTEE

Take a look at the new KGC wine list! It is simplified, understandable; improved. It clearly designates red and white wines, with the varietals, country and state of origin identified. All the wines available are high quality and are offered at a decent and honest price point. We have our regular popular wines, the reserve section and the new arrivals.

Taste many currently available wines at the **Wednesday, August 19 Annual KGC Wine Tasting Event**. The wine committee will be available to describe the characteristics of the wines. Chef Tal will be featuring a variety of wonderful appetizers to add the

evening. You will not be disappointed.

If you have not joined your fellow club members at the Wednesday night special, you are definitely missing a fantastic evening. Where else can you find great wines at a 50% discount? The truth is.....you can't!

We would like to thank and recognize the Johnson Brothers Wine Company of St. Paul for their recent complimentary wines to the June 16 Art and Wine event. Johnson Brothers also utilized their graphic arts department and wine specialists to help the club create its new wine list....at no cost to the club.

The Club's mission is to provide high quality wines at decent prices to all members. We strongly encourage you to take advantage of these current opportunities to enjoy fine wines.

News from the Cucina

BY CHEF TAL
THE KITCHI CUCINA

I am writing to you riding on the heels of our Kitchi Gammi Club picnic, which started out looking like it was going to be a wash (pun intended), or at least moved indoors. But, alas, the clouds lost their grip on the sky. The sun shone with Hollywood-like timing. There was a greater force at work and I am grateful for the cooperation of the capricious Duluth seasons. For those that were able to make it, I hope you had a great time, and for those who had scheduling conflicts, free up your last week in July next summer.

Now, on to other business that members can look forward too in the months forthcoming. First, if you haven't experienced the Summer Seasonal Menu, both lunch and dinner, I urge you to come and see what's cookin' for Fall will be upon us soon, too soon some might say, and with that another changing of the Seasonal Specials.

Second I would like to take this opportunity to verify that every Friday is "All You Can eat Fish Fry", featuring fresh water walleye. Again, all you can eat served three ways, lightly breaded, flash fried or broiled with our special seasonings, or mix and match. Certainly the walleye is the Gold standard of the somewhat ubiquitous Friday Fish Fry, with soup or salad and all you can eat walleye, horseradish, melba toast and our French baguette bread, for a great price of \$15.

Also, on Friday's, if you haven't already heard, and judging by past turn outs, many have heard about our Featured Friday Night Specials; a salad, entrée and Flo's fresh baked pie, all that create a harmony on the pallet. As delicious as the food is, the price for this delicious meal is \$20 dollars. In my humble opinion the best value in town and possibly beyond.

Mark your calendar

Wine Tasting Event... Wednesday, August 19
KGC Annual Meeting... Tuesday, October 6

The Membership Committee

BY BARB ELLIOTT,
CHAIR, MEMBERSHIP COMMITTEE

The KGC Membership Committee has scheduled the next Prospective Member Reception for Thursday, September 17, 5:30 – 7:30 pm. You and your guests are invited to join us!

Please consider who you would like to invite to the reception—where there will be wine served by Wine Committee members, Tal's hors d'oeuvres, and Flo's sweets. In addition, about 6:00 a short program will begin with a description of membership in the KGC followed by a tour of the building. Call the Club with your reservations for the event.

There is no cost to you or your guests when you attend a Prospective Members reception—only the expectation that you will follow up with your guests to confirm interest in membership. Then you would sponsor the candidate for membership by writing a letter of nomination to the Board. Letters from two current members are needed for each potential member.

Thank you for keeping our membership growth in mind and for talking with others you know who would enjoy Club membership. Together we can maintain the remarkable history, tradition and presence of the Club.

Foundation Footnote

BY JOHN KILLEN,
KITCHI GAMMI CLUB FOUNDATION

We have survived the first 7 months of the new "Great Depression" and to my eyes the Club is in great shape: physically, financially and emotionally. We thank our staff and our officers and directors. I hope we are ready to help the Foundation do again what it does so well: provide the financial resources for the necessary investment in the future of our club house.

Your Foundation hopes that each of you will not only use your club and its facilities but will give serious thought to a contribution or a pledge at this time. We are still facing the need for tuck pointing the exterior brick work. If the Foundation is in a position to provide a substantial part of that funding we will have done what we are committed to doing.

Please give serious consideration to this appeal.

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this invitation to consider contributing to further refurbishing the club or funding the foundation.

Finally, I thank Board Director Nicholas Ostapenko, who has served as our vice president and legal counsel. He has provided invaluable legal expertise for the club and been a steady, guiding hand for the organization.

Susan and I have enjoyed being members of the Club for years, and we have been proud to see your Club grow and evolve. I hope you too feel proud to be a Kitchi Gammi Club member, seeing what has been done and knowing the Club is in good hands for the years to come.

As always, there is more to do, but we have a solid foundation on which to build. We continue to need everyone to move forward together to make the Kitch an even more special place.

As I reflect on the past two years and look out over the horizon, a quote comes to mind that I selected for my high school graduation. It has stayed with me to this day: "No goal is too high if we climb with care and confidence." - S. Truett Cathy. I believed it then and believe it even more today.

Thank you for your support. The energy is building – be a part of it!

All the best,
Todd Johnson,
Club President 2007-2009
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Family Picnic Summer 2009



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The Kitchi Gammii Club



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