



A letter from the President

You probably have heard of LinkedIn, FaceBook, Twitter, YouTube and MySpace. (And that's just scratching the surface!) It seems like every day there is a brand-new way to interact with people via the World Wide Web. They call it social media.

Indeed people are reaching out for each other more and more, whether for personal or business reasons. They value that contact. They want that network. In fact the use of social media grew 25 percent between 2007 and 2008, and it's not likely to slow down, but rather accelerate as people look for more support during difficult times.

I find it interesting, however, that the whole idea of social media is what we have been doing at the Kitchi Gammi Club for 126 years! They may have put a new face on it, but we have cornered the market. We ARE real-time social networking! You don't need to make a video of yourself and send to the club – you can just show up in person. How easy is that!? It's more than virtual reality, it's "real reality." (If you think about it, you can "double network" when at the club, as the entire club is wireless so you can be LinkedIn at the same time you're in the midst of real peers!)

And just a reminder – all members of your household are welcome to use the club at any time as well. They can reserve space for their own events, stop by for a beverage in the Tap Room, socialize and network with others, grab a light lunch or avail themselves of the many other club offerings. All they need to do is use your member account number. That's all there is to it.

As you probably know, the Charter Room, Signature Room, Reserve Room, Wisconsin Room, McGiffert Room and Marine Room have recently been renovated, thanks to funding provided by several of the club's loyal and dedicated members. Additional projects are under way, such as upgrades to the Tap Room and the new front desk and check-in area. Again, we have members to thank for these special contributions.

If you are interested in either a corporate or personal sponsorship to upgrade other rooms, please contact Mark Tuttle. We certainly could use support to renovate the cocktail lounge, Missabe Room, Minnesota Room and East Lounge. A financial commitment to the club's exterior is even tax-deductible through the club's foundation. What a difference you could make in your own personal enjoyment of the club and the

experience of others. I encourage you to give Mark a call today.

Mark and I and the rest of the board thank you for your patience as life-safety improvements have been made to the club's elevator.

This \$160,000 investment was a necessary maintenance project that will serve us all. We're on the home stretch right now, as the project should be completed in mid-April.

We also send our thanks your way for completing the recent member survey. We will be poring over the results and making them available online soon. The results will give the board and staff insight on members' wants and needs, which will be invaluable as we put together our strategic plan.

Chef Tal always gets high praise for his great menus and delicious food. Now he has gone online as well, giving the Kitchi Gammi Club its own mini Food Network. Right on our own Web site at www.kitchigammiclub.com, Chef Tal is posting some of his best recipes so you can try them at home. You'll want to check that out and even send a message to Chef Tal with some of your cooking questions. He's looking forward to hearing from you.

Chef Tal's Web page is just one of the many things accomplished at the club over the winter. Most recently we were pleased to welcome new members during a reception Feb. 24. Nearly 100 new members and guests, board members and membership committee representatives were on hand, with food and beverage stations set up through the club.

In April we'll be holding a reception for prospective members, and Chef Tal and Pastry Chef Flo will offer up their tasty creations. Wine selections chosen by the wine committee will be featured. The event is open to all members and prospective members. Be sure to bring your guests to show them all a Kitchi Gammi Club membership has to offer.

With spring just around the corner, we can look forward to using our outdoor space to entertain business associates, family and friends. In fact I see that Lake Superior sightseeing cruises begin May 8 – that's not too far off, so keep the faith! And no matter the season, be sure to

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Todd Johnson




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Foundation Footnote

BY JOHN KILLEN,
KITCHI GAMMI CLUB FOUNDATION

The other night I was reading the Club's e-mail telling us the elevator had to be replaced and would be out of operation for two months. Expensive, but ordered by the State. Then three words came to mind: "Double--Duty--Dollars."

Giving to the Foundation lets our dollars do double duty, even as to elevators:

1. It makes tax-free funds available to the Club to help pay for maintaining the exterior of the club house: the roof, the windows, as well as our brick walls, which are in need of tuck-pointing.

2. It frees up funds, which would have to be used for work set forth in No. 1, to be used for elevators, remodeling and day-to-day refurbishing which makes our Club such a gem.

Remember, the Foundation is each and every member of our Club. We can proudly claim a small part of the credit for our club flourishing while many others are languishing or have folded. At the same we have to salute a long line of officers, directors, managers and staff, but especially dedicated members, for the fact the Kitchi Gammi Club is still here after 125 years.

But there is also a third "duty" or "benefit" or "plus" flowing from gifts through the Foundation:

3. Such contributions are tax deductible to the givers as charitable contributions. Income from dues, assessments and dollars we spend at the Club are not, for the most part, deductible, as we all know.

Perhaps this is not the right time or in the right climate to ask for your support.

Or perhaps it is.

Mark your calendar

Member Daughter Spring Luncheon
Saturday, April 11

Prospective Member Reception
Tuesday, April 21

Mothers Day Champagne Brunch
Sunday, May 10

Kitchi Gammi Art & Wine
Special Event
Tuesday, June 16

Kitchi Gammi Club Thank You Buffet
Friday, June 26

KGC Empty the Attic Rummage Sale
Monday, July 6

New Members & Sponsors

Dr. William Chuang	Dr. Curtis Ahrens Dr. Fred Ekberg	Mark Emmel	John Hyduke Bruce Stender	Dr. Mudassar Ahmed	Dr. Wolcott Holt Maxwell Ramsland
Dr. Kim Chart	Dr. Steve L'Abbe Dr. Steve Johnson	Robert Schoneberger	Richard DeBolt James Holmgren	Richard Fischer	Mitch Sill Peter Sneve
Steven Decatur	Stephen Lewis Robert West	William Ohnsted	Dillon Flaherty Bernard Kolar	Robert Skare	Joseph Ferguson III Paul Peterson
Timothy Ferch	Dr. Gail Baldwin Dr. Steve L'Abbe	Dale Thompson	Thomas Crook Joseph Roby	Kent Nordstrom	Dr. Fred Ekberg Catherine Carter Huber
Helena Jackson	Dennis Adamski Andrew Berryhill	David Rickard	Richard DeBolt James Holmgren	Dr. Michael Semotuk	Dr. Fred Ekberg Dr. Peter Goldschmidt
Dr. Robert Mohs	Dr. Steve L'Abbe Dr. Steve Johnson	Dr. Mark Matuseski	Dr. David Choquette Dr. William Schnell	Glen Lillmars	Richard Gudowski Jack MacNally
Melissa Moriarty	Jeff Hunter Melinda Machones	James H. Johnson	Thomas Clure Peter Gemuenden	Dr. Anne Sullivan	Dr. Mary Boylan Jo Ann Hoag
James Perrault	Mary Ann Lucas Houx Richard Quigley	Mary Mathews	Jo Ann Hoag Joe Till III	Kevin Wilson	William Arezzo LeRoy Kolquist
Mark Norgard	Robert Pearson Robert Sederberg, Jr.	Daniel McGinty	Thomas Crook Dr. Carl Heltne	Greg Toscano	Mark D. Johnson Jon Welles

The Membership Committee

BY BARB ELLIOTT,
CHAIR, MEMBERSHIP COMMITTEE

Hello again from the KGC Membership Committee:

Thank you for participating in the every-member survey!! Three-hundred of us participated, and we are now reviewing the results. Before May 1, the Executive Summary of the survey's findings will be posted on the Members Only part of the website (name: first initial and last name; password: your member number). The Executive Summary will also be printed in the next Newsletter.

On first pass, some of the survey findings include:

1. Most members report joining for business reasons and staying for personal reasons.
2. 181 members indicated they will recommend membership to others in the future.
3. Overall members are satisfied with KGC food and services, and also feel there is room for improvement.
4. The Great Hall is the room

News from the Cucina

BY CHEF TAL
THE KITCHI CUCINA

I must admit, I am starting to dream about Spring. Longing for it more to the point. Not just to free up half of the square footage of my house occupied at present by 42 different sized boots and an equal amount of puffy coats, not to mention the mismatched mittens and hats strewn about. Yes for that, but also for a rebirth in the kitchen. Spring is a time when the ingredients change from root vegetables, canned goods and casserole components, to a more vibrant fare—new colors, new aromas, new flavors, new energy. Oh the tender, pencil thin asparagus, sweet green garlic, tender baby spinach, tart rhubarb; mix together well with the soft chipping of birds delicately perched, the rich deep earthen smell as the frost releases the ground and the early morning misty sight of tulip shoots pushing through the mulch in the garden. Let stand for 10 minutes until the senses overwhelm, sigh deep, spritz with a light vinaigrette and enjoy with friends. Not long now, just a little more patience.

We will ring in the change of course with a new seasonal menu and nightly specials that proclaim Spring has sprung! Please join us for the wait and the return of Northlands most fleeting of seasons. Also to help in rejoicing, we can look forward to another beautiful Mother's Day's Brunch with the festivities possibly spilling out onto the terrace. Well that may be pushing it. Throw some special "Cooking with Chef Tal" with Spring themes, and you have a veritable celebration. And you know what is said about celebrations, The More the Merrier!

Yours in anticipation, celebration and merriment —Chef Tal

used by the most members in the past year; Lakeside Lounge was least used.

There were many comments on the forms (thank you!!), and they will be summarized and reported in future Newsletters.

Also, we are planning the next Prospective Member Event for April 21. Please invite someone to join you at the event to learn about membership at the KGC. The 5:30-7:30 Reception (at no cost to you or your guest) includes heavy hors d'oeuvres by Tal, delicacies by Flo, wine presented by the Wine Committee, a brief presentation about the details of membership, and tours of the Club.

Third, as you know, KGC Initiation Fees were reduced in 2008 in honor of KGC's 125th Anniversary. The Initiation Fees have now returned to \$1000 (\$200 less than before, due to the economy). Also, any new member who joins before they become 40 years of age pays only half of the Initiation Fee.

Thank you for your thoughtful consideration of KGC membership.

Reciprocal Club News

The Columbia Club of Indianapolis has a great offer for Kitchi Gammi Club Members. The Columbia Club has overnight guest accommodations during the weekend of the Indianapolis 500! They are offering a 3 night minimum stay with rates of \$389-\$409 per night. Reciprocal guests can also sign up for an escorted charter bus to and from the track on race day for and additional fee.

The day before the race there is a fabulous Indy 500 Festival Parade that passes directly in front of the Columbia Club. Also available is a pre-parade buffet for all visitors.

For reservations, or more information, contact Suzanne Jones at the Columbia Club at 317-761-7522. The Columbia Club website is

www.columbia-club-org

Wine Wednesday

Members have been enjoying the Club's great new offering of Wine Wednesday which features one-half off for all bottles of wine ordered off the Club's Wine List. Where else can you get a bottle of Chimney Rock Cabernet Sauvignon from the Stag Leaps District for only \$40 a bottle? Make a dinner reservation now to enjoy this special offering!

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include the Kitchi Gammi Club in your "social media" plans in the months and years to come. (Spreading the word about the club via other social networking sites isn't such a bad idea either!)

All the best,
Todd Johnson, Club President
(715) 394-0125, tjohnson@rjs5300.com

P.S. Just a quick word about the club's dress code: In the Great Hall, the code is coat and tie for men and comparable for women. In the rest of the club, business casual is the norm, with the lower level slightly more casual than the other levels.

Consider a wedding at the Club

Photos are from Alexandra and Patrick Meese's wedding on March 14, 2009. The first picture is of the Northard/Meese family together with the bride and groom; the second is of the bride & groom outside the Kitch; the third photo is of the bride (Alexandra) and groom (Patrick) cutting the delicious strawberry cake made by Flo; and the fourth photo is at the reception (notice the table settings/decorations done by Mary Lea!).

"We can't thank you and the staff at the Kitchi Gammi Club enough for all you did to make their wedding/reception a success," said the bride's parents, Nancy and Eric Northard. "We heard many positive comments from our guests about the Kitchi Gammi Club-the staff, service, elegant setting, food.....It's a perfect place for a wedding and reception!"



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The Kitchi Gammi Club



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