



## A letter from the President

Greetings to you each—

Yes, we are in the fullness of winter, although it is also 'almost Spring' with noticeably longer daylight and increased sun strength. With these changes around us, we also recognize a time of opportunity at the Kitchi Gammi Club.

The Club was wonderfully busy through the holidays. We enjoyed many seasonal gatherings, parties, and celebrations, and the Club was busy every day between Thanksgiving and December. Despite the weather, great times were had by all, including the wonderful New Year's Eve six-course meal followed by dancing in the West Lounge. I would encourage you to put this on your calendar for next year!

Now we are into the winter months, a traditionally 'slower' period of the year at the Club. Let me encourage you to continue doing business at the KGC, meeting your colleagues and friends for meals, and celebrate the events of your life at the KGC during these months, as well. For example, we had another wonderful event in January (again, despite the weather!): the Scottish Heritage Society's annual Burns Night celebration using the entire Club with superb food, Scottish drama and Highland and Country dancing.

The Board of Directors has been busy these past months as well. In January, the Board met for a Strategic Planning session to consider our opportunities while maintaining the Club as a premier setting for hosting meetings and social events. The Board recognizes that this includes the need to maintain our superb dining experience, historic building, and relaxing atmosphere and traditions—this is what makes our social and professional relationships possible. As the Board discussed the possibilities, the challenge of generating enough resources was central to the conversations. We decided to capture several important opportunities:

- Club dues will remain unchanged this year. This will allow and encourage our members the opportunity to use the Club more often.

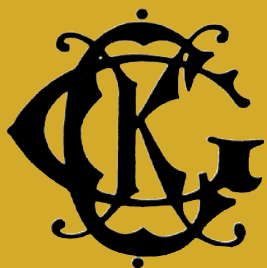
- There will be a Special Event in May to recognize the work of our KGC Foundation and to raise money for the maintenance of our building's exterior.
- By March a new Pastry Chef will be in place, as the Club's longtime Pastry Chef Flo Mattson will be retiring. Flo will be greatly missed and we wish her well in her retirement. Stop to wish her well in the Pastry Kitchen when you are at the Club!

The future of the Club depends on our identifying and capturing opportunities that will sustain the remarkable place we know as the Kitchi Gammi Club. Part of that future is dependent on our efforts to recruit new members and retain our current membership. This also involves assuring that we have the setting, services and traditions that are uniquely our own. The success of our Club can be accomplished with our personal investments and continued commitment.



Dr. Barbara Elliott

See you at the Club!



Kitchi Gammi Club  
831 East Superior Street  
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# From the General Manager

BY JOSH STOTTS, GENERAL MANAGER

Ah yes, spring is here.... okay well sort of!

As I sat and pondered what I was going to write for the newsletter, it dawned on me - six months have gone by since I started my wonderful experience at the Kitchi Gammi Club. When folks ask me "So how are you enjoying your new position?" all I can say is it is great! The members and the staff have made me feel so welcome and comfortable in a very short time. I would like to express my gratitude to both groups for making my transition into this new position a little easier.

Now for the next 6 months - I am reminded of a quote from William Faulkner, "Always dream and shoot higher than you know you can do, don't bother just to be better than your contemporaries or predecessors, try and be better than yourself." This is an ideology that not only holds true for an individual, but can also pertain to an organization. This is something that our team is striving for with each dining experience, event, and communication with our membership. We are in the process of adding new events to the weekly and monthly calendars with hope of generating a newfound interest in activities at the Kitchi Gammi Club for all ages. Monthly membership mixers, children's cooking classes, Chef's tables, and educational seminars are just a few possibilities the team would like to explore. I would also like to invite the members of the KGC to help us in developing new ideas to generate interest and excitement! It is up to all of us to help ensure another 125 years of success at the Kitchi Gammi Club.

Thank you again for all your continued support and confidence, and I look forward to seeing you around the Club!



## New Members & Sponsors

Joseph Konradt

Lonnie Swartz  
Dan Markham

## Happenings@the Club

Irish Dinner & Drink specials in the  
Signature and Tap Rooms  
Wednesday, March 17<sup>th</sup>

Member Daughter Easter Luncheon  
Saturday, April 3<sup>rd</sup>

Mothers Day Champagne Brunch  
Sunday, May 9<sup>th</sup>

Spanish Wine Tasting & Tapas Party  
Wednesday, May 12<sup>th</sup>

Francie McGiffert Celebration  
Wednesday, May 26<sup>th</sup>

Club Closed for Annual Deep  
Cleaning & Maintenance  
June 28<sup>th</sup>-July 4<sup>th</sup>

## The Return of KGC Culinary Classes

Back by popular demand!! Cooking classes will start this March. We will be offering four classes starting March 20<sup>th</sup> and running March 27<sup>th</sup>, April 10<sup>th</sup> and April 24<sup>th</sup>. Classes will start at 10 am and go through 12 pm Saturday mornings. Each class will build on skills and techniques learned from the previous class.

March 20<sup>th</sup> focuses on the importance of beef and chicken stock.

March 27<sup>th</sup> stresses the art of slow cooking.

April 10<sup>th</sup> will focus on bringing a dinner together with vegetables and sauces.

April 24<sup>th</sup> we will learn the art of fabulous desserts.

To make our party complete every class our guest chefs will receive a helpful kitchen tool pertaining to that day's class. The price of the classes will be \$30 per class or you can purchase an all class pass for \$100. Please call ahead to secure your spot in our classes.



## Membership Committee

BY JOHN WELLES AND KANDISE GARRISON ,  
CO-CHAIRS OF THE MEMBERSHIP COMMITTEE

Recently the Membership Committee hosted an event for FUSE Duluth with 100 of the community's young businessmen and women. It was a pleasure to welcome FUSE Duluth, a branch of the Chamber of Commerce, to the Club and share with them the value of affiliation. These are men and women in the early stages of their careers and family lives; full of ambition, talent and promise; and eagerly finding ways to contribute to our community. Some came here as college students and found a place to call home, and others have been transplanted to the area for a job and the promise of a lifestyle that embraces family and the beauty of nature. Some of them, our own children and grandchildren, grew up in the Club with fond memories of family and community events.

Preparing for the FUSE event was an opportunity to reflect on how the Kitchi Gammi Club has impacted our lives, both individually and collectively. Taking a moment to recall those times when we have celebrated together at the many special events over the years or sealed a business relationship over dinner. We have rejoiced together at weddings, honored our mothers at brunches, mourned together at funerals, forged lifelong friendships and, through it all, woven a tapestry of story and history. These are the memories that bring this beautiful building to life.

The time eventually comes to pass on the traditions to the next generation. The FUSE group reminds us that our children and grandchildren hear our stories and meld them with their own experiences to make history anew. Is it time to encourage your sons and daughters to join the Club? If you can't imagine the community without this special place, invite the next generation to join in the creation of social, family and business relationships that are so important to all of us.

*What's your Kitchi Gammi Club story?*

## *Flo's Farewell*

It is hard to believe eight years have come and gone. I have had many wonderful opportunities to meet so many fantastic people. I am honored to have shared in so many lives's celebrations with our members, from weddings, birthdays, anniversaries, and special occasions. I have truly enjoyed being able to put a smile on your face!!

It is also hard to believe that the time has come for me to retire. I have had a long and wonderful career at the Kitchi Gammi Club, but my body is starting to tell me that my hands and legs aren't what they used to be! This has been a hard thing to do, but I feel that if I can't do the job as well as I would like; it is just not fair. Not fair only to myself, but truly not fair to you, the Members of this wonderful Club. This truly has been such an enjoyable experience for me and I will take with me some long lasting memories. I hope you all have enjoyed my work as much as I have enjoyed preparing it for you!


Thank you for all the kindness you have shown to me.

With a heavy heart,

*Flo Mattson*  
Pastry Chef



# March

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4	5	6
			1/2 price wine & Live Tunes by Billy Barnard		All you can eat fish	
7	8	9	10	11	12	13
			1/2 price wine & Live Tunes by Billy Barnard		All you can eat fish	KGC Culinary Class
14	15	16	St. Patrick's Day Celebration 	17	18	19
			1/2 price wine & Live Tunes by Billy Barnard		All you can eat fish	KGC Culinary Class
21	22	23	24	25	26	27
		Board of Directors Meeting	1/2 price wine & Live Tunes by Billy Barnard			
28	29	30	31			

# April

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					All you can eat fish	Member Daughter Luncheon
				1	2	3
			1/2 price wine & Live Tunes by Billy Barnard		All you can eat fish	KGC Culinary Class
4	5	6	7	8	9	10
			1/2 price wine & Live Tunes by Billy Barnard		All you can eat fish	Symphony Bus
11	12	13	14	15	16	17
			1/2 price wine & Live Tunes by Billy Barnard		All you can eat fish	KGC Culinary Class
18	19	20	21	22	23	24
		Board of Directors Meeting	1/2 price wine & Live Tunes by Billy Barnard		All you can eat fish	
25	26	27	28	29	30	31

# The Club's Culinary News

BY JOHN MARTIN, INTERIM CHEF

I would like to take this opportunity to introduce myself to the members that I have not had the occasion to personally meet. My name is John Martin and I have been the Interim Chef at the Kitchi Gammi Club since October of 2009. Since then, you may have noticed changes in your dining experience with a smaller menu and the introduction of the amuse bouché. I also hope you have had the chance to enjoy one of the tasting dinners we've done for either New Years Eve or Valentines Day.

Although the menu has fewer items, my mission is not to limit your choices. Freshness and quality are my top priorities, which is why I try to frequently change the menu. I believe this allows the culinary team to give you a unique experience each time you choose to dine at the Club. We are now working with local farmers and independent fishmongers to bring you the best in what the season has

to offer. Our fish, which we receive whole and fresh, is something we pride ourselves in. We work with the freshest fish from around the world, receiving it within 48 hours after it has been pulled from the water.

It is important that our members know that I will do anything to accommodate the membership. Whether it is a food allergy, a request for a personal favorite, or even a special menu we are happy to accommodate. Thank you for the opportunity and please feel free to stop by the kitchen and say hello!

We'll see you in the Kitchen!!



John Martin, Interim Chef

## Foundation Notes

BY JOHN KILLEN, KGC FOUNDATION

May 26, 2010, is to be a special day at the Kitchi Gammi Club. It is the day the Kitchi Gammi Club Foundation will honor the memory of a very special lady: Mrs. R.N. (Francie) McGiffert. Francie died a year ago at age 100, still vital and alert. She was a warm and generous person, both with

her time and her talents, as well as her financial support. She was the widow of R.N. (Turk) McGiffert, who was president of the club from 1968-1969, and 1969-1970. He was again elected to serve a third term from 1974-1975.

The McGiffert Room at the Club represents a contribution Francie made in memory of her husband,

whose picture hangs on the wall. Francie was the first person to contribute to the Foundation after it was founded in 2000. She was also a member of the first Board of Directors of the Foundation and she served until 2008.

While we remember her financial generosity, we always have in mind her interest and commitment to both the history of the Club and its ongoing role in our community. She rarely missed a Club event and Thursdays found her lunching there. Any question dealing with Club history usually found an answer with her – and the correct one.

In her memory the KGC Foundation has scheduled a dinner at 7:00 PM, on Wednesday, May 26th. The cost for the dinner will be \$150, of which a \$100 will be a tax-deductible donation to the Foundation.

Prior to the dinner there will be cocktails in the McGiffert Room and a portrait of Francie will be near Mr. McGiffert's portrait, with an appropriate memorial legend.

We look forward to celebrating Francie McGiffert's memory with you on May 26th!



# *The Holidays at the Club*



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# *The Kitchi Gammii Club*



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