



The Kitchi Gammi Club

831 East Superior Street - Duluth, MN 55802 - 218-724-8589

Excitement on tap with a new season and pub

There is great anticipation and excitement at The Kitchi Gammi Club.

Events such as the 41st Robert Burns night, an elaborate Valentine's experience, and a magnificent St. Patrick's Day Feast have set the tone for what is to come this spring and into the summer months. Under the leadership of managers Jared Hegna, Sue Jordan, Paul Gregersen and Chef Matthew Bernstein, along with our dedicated service team, these events were

tremendously successful, and we thank them for their commendable attention to the membership and guests.

Our signature event this spring will be a Kentucky Derby Day party on Saturday, May 7. You are encouraged to wear your best hat, dress or seersucker suit. There will be plenty of Mint Julips and Kentucky Bourbon on hand as we celebrate the season and cheer on the thoroughbreds to victory.

April also brings the first of several weddings to be held at the Kitch this season. We have seen a steady increase in the number of weddings over the last calendar year and are excited to put our Clubhouse on display to those who walk through the doors for the first time.

Provided certain materials arrive and necessary finishes are completed timely, the long-awaited pub will be unveiled and its name revealed in May. Perhaps you have peeked through the new doors to observe the remarkable



A variety of local, craft beers will be available once the new pub opens.

ceiling and bar. First envisioned at a strategic Board retreat four years ago, the pub is certain to enhance your membership experience.

There are many to thank. Jack Thomas provided the drawing. Lead financial gifts were received from the Boman, Johnson and Meese families, together with contributions from multiple members investing in a limited edition commemorative mug. Additionally a design committee made its thoughtful recommendations. The overall commitment has been exceptional, and for that the Club is truly grateful.

Thank you as ever for your membership.

Respectfully,

Mark Melhus
President, Kitchi Gammi Club





Mother's Day Brunch - Sunday, May 8



First seating
10 a.m. social and 10:30 a.m. meal

Second seating
1 p.m. social and 1:30 p.m. meal

\$40 Inclusive for adults
\$15 Inclusive for children

RSVP required

Upcoming Events

American Heritage Book Club

Tuesday, May 3
5:00 p.m.

Derby Day

Saturday, May 7
3:00 p.m.

Mother's Day Brunch

Sunday, May 8
10:00 a.m.

Club Entrepreneur

Tuesday, May 17
11:00 a.m.

Wine & Spirits Dinner

Thursday, June 9
5:30 p.m.

Lobster Boil

Friday, July 29
5:30 p.m.

Out of the ashes, a story of KGC vision and leadership

On September 24, 1883, 16 prominent Duluthians held the first organizational meeting of the Kitchi Gammi Club. The meeting commenced at the offices of Wright, Ray & Co., grain commissioners, located in the Metropolitan Block of West Superior Street. At the meeting, three charter members were appointed as a committee to recommend a "Suitable location and arrangement of quarters for the club."

The committee suggested offices on the fourth floor of Duluth's Grand Opera House on the corner of Fourth Avenue West and Superior Street. The Grand Opera House had just celebrated a grand opening four days earlier and was touted as the newest and most fashionable place in Duluth. Besides its theatre, the building housed Gasser's grocery store,

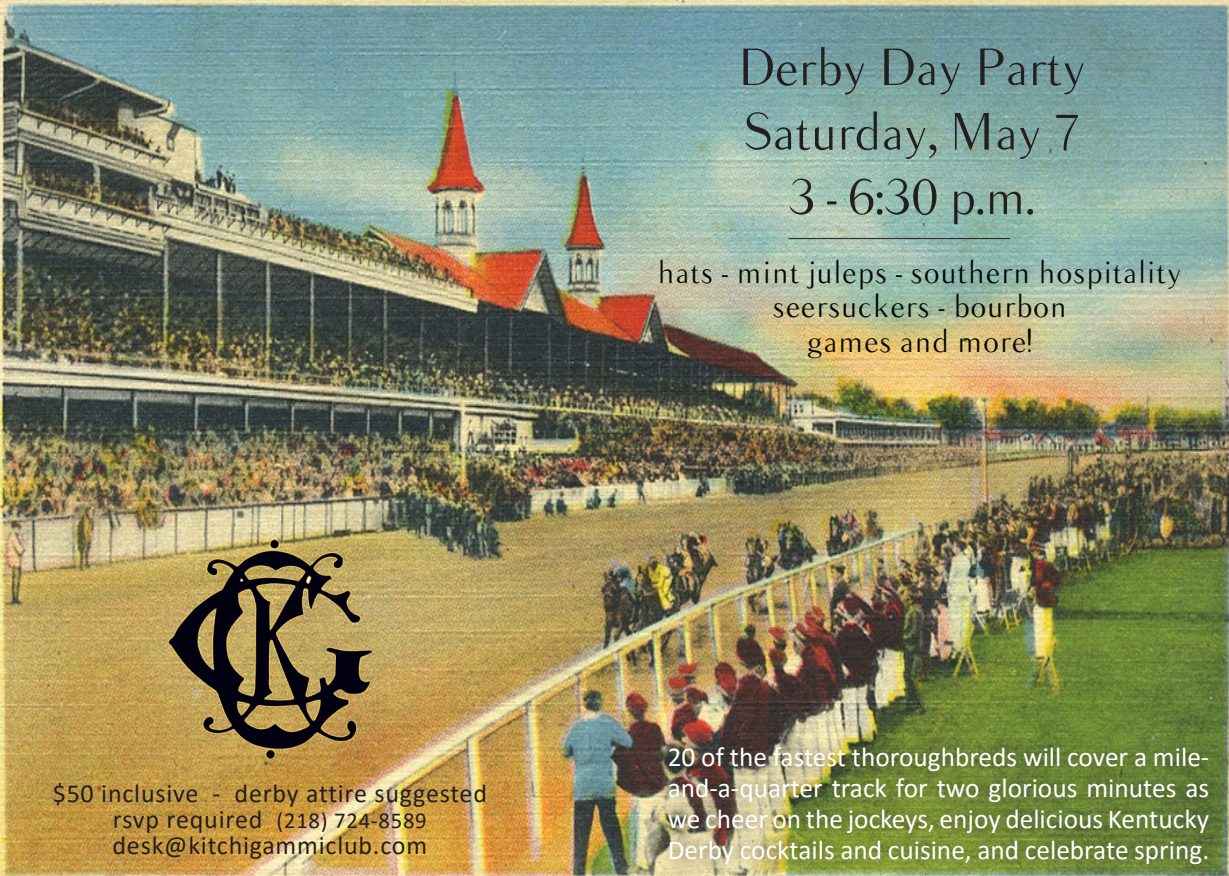


The Kitchi Gammi Club's first quarters, located in Duluth's Grand Opera House, burned to the ground in 1889. Thanks to the efforts of KGC leaders, the Club found a new Clubhouse just two days later.

Out of the Ashes - Continued on Page 4.

Derby Day Party Saturday, May 7 3 - 6:30 p.m.

hats - mint juleps - southern hospitality
seersuckers - bourbon
games and more!



\$50 inclusive - derby attire suggested
rsvp required (218) 724-8589
desk@kitchigammiclub.com

20 of the fastest thoroughbreds will cover a mile-and-a-quarter track for two glorious minutes as we cheer on the jockeys, enjoy delicious Kentucky Derby cocktails and cuisine, and celebrate spring.



The Easter Bunny visited the Kitchi Gammi Club for our annual Member and Daughter Brunch, the West Lounge was illuminated in green for the St. Patrick's Day Irish Feast and everything Scottish was on display for the 41st Robert Burns Night.

Out of the Ashes From Page 2.

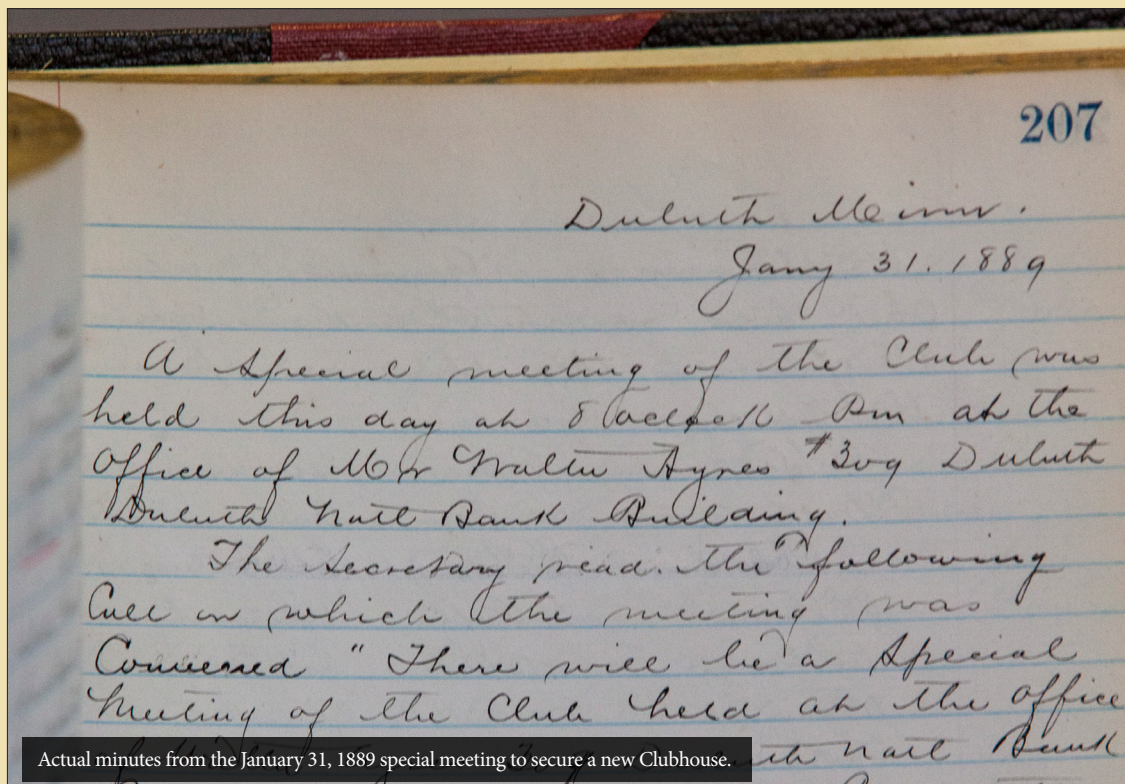
the Duluth Chamber of Commerce, the Ladies Literary Society, business offices, and sleeping rooms. The Kitchi Gammi Club occupied the building's top floors and met there until the it caught fire on January 29, 1889, and burned to the ground.

On January 31, 1889, two days after the tragic fire at the Duluth Opera House, the Kitchi Gammi Club held a special meeting at the office of club member and future president (1889-1891) Walter Ayres in room #309 of Duluth National Bank Building. The purpose of the meeting was to secure new clubrooms. Charter member and president (1885-1887 and 1888-1889), Augustus H. Viele, submitted an offer from Mrs. Daniel Little offering her house on the corner of 2nd Street and 2nd Avenue West with furniture for three years at the rental fee of \$150 per month. The proposal was accepted, with the stipulation that the club be permitted to build an addition for billiards rooms.

Viele worked as an auditor for the Duluth & Iron Range Railway, which had 80 miles of track from Duluth to the iron mines near Lake Vermilion. In 1883 the D & IR's offices were built on the southeast corner of Lake Avenue and Superior Street. At the club's charter meeting, Viele was appointed to the committee that prepared the constitution and by-laws. He was one of six charter members who lived at the St. Louis Hotel on Superior Street.



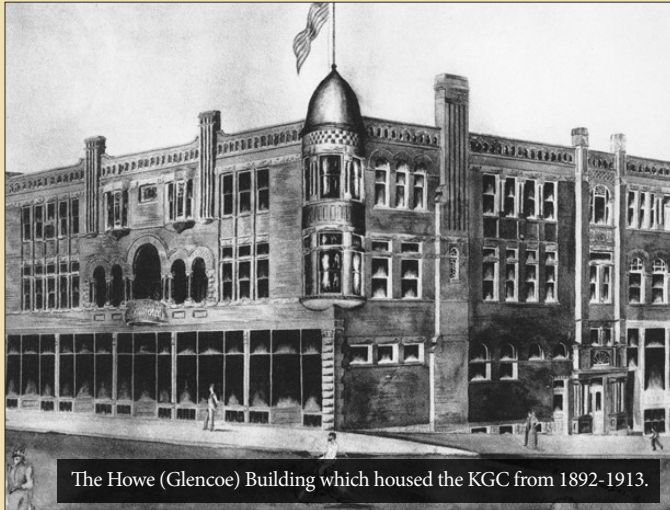
Duluth's Grand Opera House, the Kitchi Gammi Club's first quarters, prior to the 1889 fire.



Actual minutes from the January 31, 1889 special meeting to secure a new Clubhouse.

The new, temporary, clubhouse was a three story Victorian with bay windows, large porch, verandas and an asymmetrical design with a large yard. The lot extended to the alley and included other smaller structures.

The club's 1889 Annual Meeting was held on October 8 at the new clubhouse with 50 people present. The membership report stated that in October 1888, the club had 85 resident members



The Howe (Glencoe) Building which housed the KGC from 1892-1913.

and 20 non resident members. By October 1889, the membership had grown to 107 resident members and 21 non members. By 1892 the Little home had become, indeed, too little for the growing organization.

Plans to construct a new clubhouse were announced on September 23, 1891. Member, George C. Howe agreed to erect a three-story brick and brownstone structure that combined elements of both Renaissance Revival and Romanesque design, at the corner of Third Avenue West and First Street. Local architects Charles McMillen and Edwin Radcliffe designed the new structure. The Kitchi Gammi Club was to occupy the two upper stories, using the Avenue entrance, while five stores would front on First Street.

Known as the Howe Building, later the Glencoe, the new structure included club rooms, a café, two private dining rooms, two card rooms, a billiard room with space for four tables plus a grand fireplace, library, and twenty-two sleeping rooms, each with a private bathrooms, a gymnasium and complete kitchen facilities. The top floor included a 28-foot high stained-glass ceiling.

Under the leadership of Guilford Hartley, the Kitchi Gammi Club's building committee was given the task of building a new clubhouse that the club would own outright. Hartley included Edward Congdon and Frederic Paine on his committee. Congdon's parents completed building their home, Glensheen Mansion, in 1908.

Land was purchased for a new clubhouse at 831 East Superior Street in 1910 from Thomas F. Cole for \$42,000. At the same time, members voted to authorize a \$250,000, thirty-year, five percent bond issue to fund construction of a new facility. By April, 1911, the sale of bonds had been assured.

Although the Congdons had selected Clarence Johnson of St. Paul as architect for Glensheen, Hartley looked east to New York City and engaged Bertram Goodhue to design the new (and current) Kitchi Gammi Clubhouse.

Information compiled from works by:

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Lawrence J. Sommer

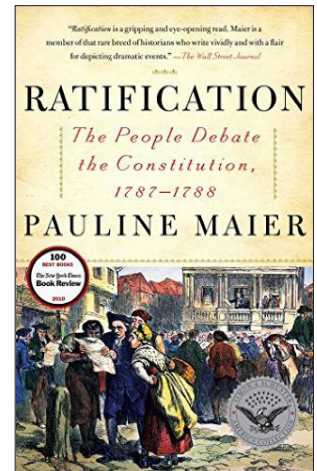
<http://www.zenithcity.com/>

Photos courtesy of the Duluth Public Library

The American Heritage Book Group

2015-16: Founding of Our American Heritage

When the delegates left the Constitutional Convention in Philadelphia in September 1787, the new Constitution they had written was no more than a proposal. Elected conventions in at least nine of the thirteen states would have to ratify it before it could take effect. There was reason to doubt whether that would happen.



Ratification: The People Debate the Constitution 1787-1788 by Pauline Maier



Tuesday, May 3

5:15 p.m. Social 6 p.m. Light Supper

\$18 inclusive - RSVP Required

Hosted By KGC members Brad Jenson & Tom Homan

+
CLUB E
ENTREPRENEUR



MERGERS & ACQUISITIONS - TUESDAY, MAY 17

Who are the buyers of smaller companies? How are companies valued? What are some mistakes sellers make? The workshop will address all facets of the sale process, and introduce experts who can serve as trusted resources. CLUB E will assemble a panel of experts — people who make their living serving and advising growing companies — to present helpful information and answer questions from the audience.

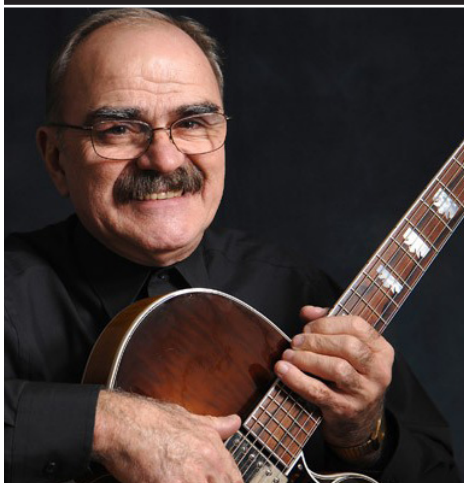


11:00 - Noon Registration & Networking
Noon - 1:00 p.m. Introductions, Lunch & Workshop

Hosted by KGC member Craig Simonson

RSVP desk@kitchigammiclub.com (218) 724-8589

LIVE JAZZ GUITAR WITH BILLY BARNARD



Every Wednesday evening in the
Signature Room from 6- 8 p.m.
Includes half priced bottles of
house wine!

Reservations suggested

summer wine dinner



thursday, june 9

save the date

Reservations will be accepted for members only until
Thursday, May 19



hosted by the culinary,
wine and spirits committee



Smoked Salmon Spread

Chef's Signature Taproom Menu

'London Inn' Onion Rings
Original recipe, hand battered Onion Rings, deep fried to perfection and served with Blue Cheese dressing

Smoked Salmon Spread
A creamy spread of Smoked Salmon, Capers and Cream Cheese served with warm, crispy Pita Bread and Whiskey Pickled Red Peppers

Lamb Chop Lollipops
Four grilled New Zealand Lamb Chops served with a Mint Yogurt and Fermented Ketchup

Italian Stackers
Capicola Ham, Genoa Salami and melted Provolone Cheese with Red Onion and shredded Lettuce on Brioche Buns

Duck Sliders
BBQ Confit Duck topped with an Apple and Carrot Slaw on Brioche Buns

Chicken Cutlet Sandwich
Deep Fried Chicken Breast topped with Pepper Jack Cheese, Bacon, Lettuce, Tomato and Red Onion on a toasted Brioche Bun served with a spicy Remoulade

Walleye Sandwich
Grilled Walleye with Red Onion Marmalade, Tartar Sauce, Bacon, Lettuce and Tomato on griddled Potato Bread

Bacon Cheeseburger
Half pound Burger topped with Cheddar Cheese, Bacon, Lettuce, Tomato and Red Onion

KGC Steak Sandwich
Sliced Beef Tenderloin served over Toast Points with Lettuce, Tomato and Red Onion

Chef
AB

Welcome Sue Jordan to KGC staff

We are happy to introduce Sue Jordan to the KGC team. She will manage banquets and events at the Club. Sue, a native to Minnesota, came up in the hotel industry having worked for Hotel Sofitel in Minneapolis and Chicago. She then traveled North America opening new hotels for Carlson Companies, Ritz Carlton, and Canadian Pacific Hotels.



In 2000, she felt her passion calling and enrolled in culinary school and is a classically trained French Chef. Sue has the distinct honor of being the first American and the first woman to work in the kitchens at the world renowned Maxim's in Paris. Upon her return to the US,

she and her husband, Charlie, bought a quaint, little lakeside resort and restaurant in northern Minnesota – Hanging Horn Village. After closing their restaurant in 2010, Sue brought her staff to Duluth where she ran food and beverage operations at the Duluth Curling Club for 5 years. She most recently comes to us from The Waters and the recent opening of their flagship property in Highland Park.



The Great Hall is available for dining parties of any size for lunch or dinner, based on availability. Reservations required.



April Showers cocktail

Spring Signature Cocktail

Food and Beverage Manager, Jared Hegna

Q: If April showers bring May flowers, then what do May flowers bring?

A: Pilgrims!

Although this spring's Signature Cocktail, April Showers, won't make your garden grow, it will certainly get you thinking about the change of season. The Yellow Chartreuse adds a nice golden color and fresh herbal flavor that mixes well with the orange juice and brandy, all topped off with a splash of bubbles. The recipe is easy, unique, and quite enjoyable as we roll into the season.

April Showers!

2oz Brandy
1/2oz Yellow Chartreuse
2oz Fresh Orange Juice
1oz Prosecco

1. Fill a cocktail shaker with ice
2. Add the brandy, Yellow Chartreuse, and orange juice
3. Shake vigorously for 15 seconds
4. Strain into a chilled martini glass
5. Top with a float of Prosecco
6. Garnish with an orange twist and enjoy at home or at the Club

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The Kitchi Gammi Club
831 East Superior Street
Duluth, MN 55802-2211



Welcome to legendary hospitality at the Kitchi Gammi Club, your home away from home.

Lobster Boil 2016

Friday, July 29
Save the Date



From Club sponsored events, to wine dinners and special private gatherings, the Kitchi Gammi Club has been presenting our best foot forward. Thank you to all who have contributed.

