

THE PANNER

June 2021



THE SUTTER CLUB  SERVING ITS MEMBERS, GUESTS AND FAMILIES, SINCE 1889

Indoor Services, Increased Hours Generate Boost in Club Activity

By Michelle Orrock

As we eagerly await the governor’s official nod to ease mask mandates and allow larger gatherings, summer is looking a lot less restrictive this year. The Club has done a phenomenal job during these unprecedented times and staff recently regrouped, once again, to welcome Members back into the Club for regular dining hours and Club events.

The Club calendar is populated through July and events are being added into fall and beyond. As you dust off your personal calendar, take a look at the fun, upcoming Club events. Club staff asks that you register early so they can plan accordingly to ramp up personnel resources.

The spring wine sale and wine dinners are always well attended and for good reasons—outstanding wine and fantastic food! There’s a rooftop concert planned for July 30 and a family event at the zoo scheduled in July as well. Symphony Under the Stars is being planned, and, if you were lucky (and quick!) enough to get Hamilton tickets, look for more information about pre-show dinner at the Club. These are just a few of the events that the Club’s staff, the board and our committees have been working on in anticipation of active months ahead at the Club.

The Club is now accommodating private events, so if you’ve got a corporate or family event coming up, call Jackie Young to book one of the Club’s rooms. Members get special pricing, but the staff’s customized service and attentiveness are what provide the “wow” factor. Jackie is receiving calls daily for private events, so [contact her](#) to reserve the room of your choice before it’s booked.

PRESIDENT’S MESSAGE

By Chris Holben



The Summer season has arrived, and activity is heating up at The Sutter Club. As COVID-19

restrictions continue to diminish, I hope you, your family and friends have had the opportunity to once again enjoy the Club. Management and staff have done a remarkable job of launching indoor activity and responding to strong demand for Club and private events alike. Cheryl and I attended Mother’s Day Brunch and there was an energy, and occupancy, that we have not seen in well over a year. I have also noticed the significant increase in daily activity when enjoying lunch or happy hour and reviewing the Club calendar and daily event summary posted at various locations throughout the Club.

That said, the Club will continue to follow state and county guidance with regard to health and safety protocols. As all of you know, guidance is changing on an almost daily basis, so please be patient as the Club responds to those changes and, in its always gracious manner, provides you with exceptional service and event and dining experiences. We recognize that

President’s Message continued on page 2

“The Club’s conversion of the third floor of the garage allowed my organization to safely hold an annual event while in full compliance with the local COVID health order. Several of my guests commented that the quality of food, service and overall ambiance made them forget they were in a parking garage. I’m grateful for the Club’s creativity to provide the services upon which I rely as a member.”

Timothy Murphy, CEO
Sacramento Regional Builders Exchange

“The Grandfathers Club of America has been meeting at The Sutter Club since its chartering on July 4, 1941. The Sutter Club provides us comfortable surroundings, superb food and most importantly a caring staff that sees to our every need.”

Wally Clark, Secretary
Grandfathers Club of America

“The Bridal Shower was so intimate and lovely. The Bride who is our dear, dear friend and her relatives were so impressed with the room, the service, the formality. It was so special... Devin and Lorena were exceptional. I had a full, blessed heart with the very special shower that I hosted.”

Debbie Orebaugh



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"The Sutter Club provides a sophisticated, inviting gathering place for Members, their families and guests to enjoy camaraderie, honored traditions, fine cuisine and unrivaled service."

President's Message continued from page 1

Members have varying opinions on masking and social distancing, and we are committed to ensuring that all Club Members are comfortable and confident in their decision to enjoy their home away from home.

Reflecting on that last point, it reminds me that many in the Club are unaware, or do not recall, that the work of management, staff and your Board is guided by mission and vision statements that were carefully crafted two years ago. They will be utilized to guide the strategic planning process I have written about in previous messages. It is the Board's plan to adopt a five-year strategic plan by late June, coinciding with the beginning of the 2021/2022 fiscal year on July 1. For your review and use, below are the Club's mission and vision statements.

Mission Statement: The Sutter Club provides a sophisticated, inviting gathering place for Members, their families and guests to enjoy camaraderie, honored traditions, fine cuisine and unrivaled service.

Vision Statement: Guided by its rich history and ever-evolving membership, The Sutter Club is the premier, multi-generational social club in the Sacramento region, offering Members and guests a refuge from daily demands through well-appointed facilities, modern amenities, exceptional dining options, stellar events and highly personalized service.

As you begin to utilize and enjoy the Club more frequently, please engage General Manager Tom Narozonick, President-Elect Mark Leonard, Members of the Board and/or me with suggestions for improvements to the Club, its level of service, event activity and dining experiences. We are all committed to enhancing the value and enjoyment you receive through your membership and want to hear from you as to how we can improve and generate more opportunities for you to experience all the Club has to offer.

We all need to be reminded from time-to-time what a special place The Sutter Club is. With a rich, 132-year history, we will continue to honor the past and look forward to the future as we move past COVID-19, adopt a five-year strategic plan, ensure fiscal soundness, continue to develop and refine The Sutter Club master plan and create an ambience and environment that will keep current Members coming back and generate a pipeline of future Members who revere The Sutter Club as much as we do. Enjoy your Summer!



Suggestions Are Encouraged

If you've got an idea for a Club event or would like to provide feedback about one you attended, we want to hear from you.

The "[suggestion box](#)" at the bottom of the Members-only home page makes it quick and easy to send a comment or feedback. The dynamic form is anonymous but you can include your name and/or number if you'd like to be contacted, or would just like us to know who sent the comment/suggestion.



Service Expanded—Grill, Terrace, Tap Room

We are thrilled to welcome you back indoors for dining service, where Chef Ryan's new spring menu and Paresh's beer, wine and cocktails warrant your attention. The Club Room, Tap Room, Grill and Terrace all have limited seating, as we are still operating at reduced capacity. Reservations are required for all in-person dining, and can be made online via the [dining module on the Members-only website](#) or by calling reception at (916) 596-6300.



Tuesday Through Friday— Lunch and Bar Service

Lunch is served in the Grill and on the Terrace **Tuesday through Friday from 11:30 a.m. to 1 p.m.** Invite friends or colleagues to an exclusive dining experience. Relaxed attire is permitted, including nice jeans and collared shirt for men and equivalent for women. Relaxed attire is restricted to the first floor and first mezzanine.

The Tap Room is open for service Tuesdays through Fridays from 11:30 a.m. to 7 p.m. Appetizers and small plates are available to order from Chef's kitchen.

Happy Hour in the Tap Room is Tuesdays through Fridays from 4 to 6 p.m., and features special pricing on the Tap Room menu.

To-go service is available via the new mobile ordering feature on the Club's app. If you haven't already downloaded the app, instructions are located on the Members-only website under "[my club/concierge and connections/member benefits.](#)"

[Contact Tamara Doney](#) for assistance with downloading or accessing the app.

Member Tip

Members have found that ordering via the app works well to have food delivered to you within the Club. If you're on the patio or in one of the business center rooms, simply place an order via the app and your order will be delivered to you within the Club.

Dinner— Every Friday and Twice-Monthly Wednesdays

Dinner service is offered Wednesdays twice monthly—second and fourth Wednesdays in the Grill—and every Friday from 5:30 to 7 p.m. in the Grill for dine-in and to-go. Wednesday family-friendly menus are \$29 per person and relaxed attire is permitted, including nice jeans and collard shirt for men and equivalent for women in the Grill. Friday dinners are à la carte pricing. Relaxed attire is permitted, including, yes, nice jeans and collard shirt for men and equivalent for women in the Grill. Menus and prices are listed on the [Club calendar](#).

Celebrating Membership Milestones

The Board of Directors would like to congratulate Members of The Sutter Club who are celebrating milestone anniversaries this month.

June 1981—Celebrating 40 years

Mr. Allen Bender and Mr. Robert Tate

June 2001—Celebrating 20 years

Mr. William Badham and Mr. John Shorey

Historic Winery Featured at June Wine Dinner

Grgich Hills Estate

Thursday June 24

Event Co-Chairs: Ryan Hooper and Neal Smith

The Sutter Club Entertainment Committee is excited to announce that iconic Napa Valley winery, Grgich Hills Estate, will be featured as the first wine dinner of 2021. Equally exciting is that this event will be held inside the Club's storied California Room, marking a welcome return to the inside of The Sutter Club.

Miljenko "Mike" Grgich first gained international recognition at the celebrated "Paris Tasting" of 1976.



Then, in a now-historic blind tasting, a panel of eminent French judges swirled, sniffed and sipped an array of the fabled white Burgundies of France and a small sampling of upstart Chardonnays from the Napa Valley. When their scores were tallied, the French judges were shocked—they had chosen the 1973 Chateau Montelena Chardonnay, crafted by Mike Grgich, as the finest white wine in the world. Mon Dieu! The results stunned the international wine establishment and immediately earned Mike a reputation as one of the greatest wine makers in the world.

The Paris Tasting served notice to the world that the California wine industry was on the move, and it laid the groundwork for the creation of Grgich Hills Cellar. After his victory in Paris, Mike sat down with Austin Hills and his sister, Mary Lee Strebl, from the Hills Bros. Coffee family, and on Independence Day 1977, they gave birth to Grgich Hills. It was an ideal partnership. Austin owned premium vineyards in Rutherford, in the heart of the Napa Valley, and with his extensive background in business, he put the winery on its financial feet. Mike, with his fierce commitment to making wines of the highest quality, began producing what immediately became their signature wine: the exquisite, richly complex chardonnays that win awards and delight wine lovers across America and throughout the world.

Chef Ryan and his amazing staff are working to prepare an excellent dinner with courses expertly paired with the featured wines.

Check the [event flyer on the Club calendar](#) for price. Members and guests are welcome. Attire is coat required, tie optional. Register online or call the Club at 916-596-6300.

Cowboy Up!

Members-Only Steak Dinner—
Thursday, June 17 | 5:30 to 7 p.m.

The Club's annual Members-only steak dinner is a long-standing tradition at The Sutter Club dating back several decades. Members sit side-by side and share side dishes family-style while enjoying the camaraderie that makes Club membership so special.

This year Chef Ryan has procured 24-day, dry-aged cowboy cuts of premium beef as the menu's center of attention.

Reception and post-dinner drinks and cigars will take place in the Grill and on the terrace. Dinner will be served in the California Room at the traditional long table.

The humidor is well-stocked, and we will have a selection of your favorite brown liquors to accompany your smoke. [Visit the Club calendar](#) for more information. Register online or call (916) 596-6300.



Wild Family Fun

Sunday, July 25 | Start 9-10 a.m.

Start your day at the Club with a deliciously filling brunch before heading to the Sacramento Zoo for a scheduled show at the zoo's pavilion then self-guided wildlife adventures throughout the zoo's 14 acres. The new cheetah exhibit, home to four-year-old brothers Rowdy and Zigzag, will have you roaring with delight.

The timeline is organized with group activity at the beginning of the day so you can depart the zoo on your own schedule once your little ones have had enough adventure for the day.

Check the Club calendar for more information. [Register online](#) or call (916) 596-6300.



Meet Elyse Narozonick, the Club's Concierge

By Ed Goldman

When she first started her job at The Sutter Club this past February Elyse Narozonick was a concierge without a clientele. The Club was finding ways to continue serving its more than 800 Members through a series of government-mandated peekaboo lock downs (now you see us/now you don't) and new safety restrictions (that the Club mostly had in place already). There were some staff layoffs, service pare-backs and an overall feeling of uncertainty.

"It actually gave me time to orient myself to the Club, so that by the time we started reopening, I had a pretty strong idea of what I could do and what needed to be done," Elyse says.

Elyse's surname has to be familiar to you, if still a challenge to pronounce (Elyse offers a helpful pronunciation hint at the end of this story). Her dad, of course, is Tom Narozonick, the Club's longtime general manager. What you may not know is how truly qualified she is for the job: her professional background would gladden the heart of any veteran of the hospitality and club industry, not just her dad's.

A graduate of UC Santa Barbara, where she majored in communication and minored in history, Elyse has worked in posts that made serious use of her technological prowess and people skills. At companies that have included Farm Fresh to You and Productive Robotics—and, perhaps most significant, as the member services manager at the Montecito Club – she's used her marketing, writing and digital media knowledge to make herself pretty indispensable.

"I think the Montecito Club might have been my favorite job," she says, "since I was in on its reopening after it'd been closed for about a decade for extensive remodeling and then because of COVID. It was an exciting time to be in this industry."

Elyse says the most surprising thing to her about her job has been "the range of usage" among Members. "Some people are here all the time and a few come only once a year or so," she says. "I think as I get to know the Members better, I can help remind people of what they're missing when they don't frequent the place. This is very much like a fine hotel. Even though it doesn't have hotel rooms these days, it has meeting and event rooms and places to eat and meet with old and new friends."

When she's not working, Elyse enjoys hiking and running but also confides that she's "a voracious reader. I go outside and do things knowing when I'm done I can come inside and read," she says. She also loves painting in watercolor—Members may recall that her dad is a talented artist—but says, "I'm not that good at it. Yet."

Watch for her at Club events, in and around the building, or drop by and say hi to her in her first-floor office. She says the easiest way to remember how to pronounce her name is to use the same cadence and syllables you'd deploy to say "supersonic." That may also be a good descriptor of this energetic, experienced young woman, a concierge with a clientele at last.



Elyse Narozonick, Club Concierge

Honoring Long-Time Club Employee Marilyn Parquer

Every single Member of The Sutter Club who joined prior to March 2020 was greeted on the phone and in person by a friendly-yet-no-nonsense voice, always eager to help. The voice belongs to Marilyn Parquer, Member Services Concierge of The Sutter Club since 1984. The Covid pandemic gave Marilyn enough of a feel for retired life that, when asked about returning to the Club once it was safe for her to do so, she decided that retirement was the more appealing option for this stage of her very busy life.



Marilyn Parquer

Marilyn wants every Member to know how much she enjoyed her career at the Club and looks forward to exchanging well-wishes with as many Members as possible before she officially hands over the keys to her office's Dutch door on the first floor of The Sutter Club.

The Board of Directors and Club staff are planning an official recognition of her tenure to coincide with the Annual Meeting when all gathering mandates have been lifted and we can safely and comfortably gather in a group sizeable enough to include everyone wanting to wish Marilyn a fond farewell.

Community Engagement Members and the Community

By Constantine Baranoff

Members of The Sutter Club support many outstanding nonprofit organizations in the Sacramento area. One such worthy organization is The Community College Foundation (TCCF). There are four Members of The Sutter Club who serve TCCF. Nanette Fowler serves as Executive Director, Jeanne Reaves serves as board vice-chair, Rachel Zillner serves as a board member and heads the finance committee, and I serve as board chair.

For the past 37 years, TCCF has served to improve the quality of life for at-risk and under-served populations through direct services and strategic partnerships. TCCF is unique in that it enables creative relationships between business, education and government and obtains contracts, grants and contributions to support its programs. TCCF's notable programs include serving transition-age youth across California; and mentoring 900 youth per year in Los Angeles and Sacramento and assisting them in a variety of areas such as finding employment and providing access to community and social services. Additional programs include recruiting,



Program youth aboard a TCCF eBus

hiring and managing paid student interns for government agencies and private industry; utilizing former city transit buses to bring financial literacy training, community and veteran outreach across the United States; teaching youth in or aging out of foster care how to make healthy decisions; and screening, targeting, and supporting committed families interested in fostering and adoption.

TCCF strives to provide a meaningful path for some of the most vulnerable in our society and your fellow members are proud to serve this organization. Contact Nanette, Jeanne, Rachel or me if you'd like more information about The Community College Foundation.



New Members, Welcome

Guneet Bajwa



*Sponsors Nils Sorenson
and Gregg Herrington*

Guneet Bajwa is the Managing Principal of Presidio Companies specializing in hotel and real-estate development. He has more than 20 years of experience in developing multi-branded properties with Hyatt, Hilton and Marriott. In this capacity he is responsible for the entitlement, asset management, development, planning and implementation of Presidio's multi-brand portfolio. Guneet is looking forward to opening the Hyatt Centric (formerly the Marshall Hotel) this summer.

Guneet is a graduate of the University of Winnipeg in Canada where he received his bachelor of arts in economics and a bachelor of arts in mathematics. He received his MBA from Simon Fraser University in Vancouver, British Columbia, Canada. He lives in El Macero, California with his wife Dr. Kulbir Bajwa, son Saihaj and daughter Sanjana. Guneet is an avid runner and competes in Ironman triathlons.

Martha Reese Hughes



Howard Hughes and Gordon MacAulay

Martha Reese Hughes and her late husband, Life Member Mr. Thomas Bryte Hughes, were involved with The Sutter Club dating back to the 1960's when Tom Hughes first joined the Club.

Martha and her family have enjoyed decades of Club activities. Some of her favorites include Christmas Ball, Easter brunch, Mother's Day brunch and weddings.

Martha attended University of Oregon. She has been an active community member supporting local organizations including Junior League of Sacramento and Sacramento Pioneer Association.

Martha enjoys gardening and playing bridge and dominoes. Her daughter and son-in-law Meredith and Carter Lyons are Members of The Sutter Club and her son Howard Reese Hughes is a Club member and ex-president. Martha resides in Sacramento.



From the Desk of the General Manager Tom Narozonick, CCM



Dear Members,

It is a pleasure to welcome you back in The Sutter Club. The positive feedback we received from you during our “pivots” to Rooftop and Bistro has been very much appreciated. Now we return to indoor operations and it’s simply great to be back.

It certainly could not have been done without our outstanding staff who worked tirelessly to make it all happen...again. In spite of the challenging year, our core staff has stayed with us to deliver the exceptional, warm service you know to expect. They are very much an integral part of the experience of our Club and continue to bring their welcoming smiles to you every day.

While there are a range of opinions about masks and safety measures, we will continue to ask that Members and your guests arrive in masks. We have gone to great lengths to provide the safest environment possible all year. We have invested almost a million dollars to provide hospital-quality air handling with new air conditioning, exhaust fans and air treatment. We will ask for your patience as we strive to serve everyone in the safest way possible. I can assure you that I also want to see these masks go away. In the meantime, we will maintain measures for everyone’s safety.

We made a point to lower our prices for beverage and wine offerings to provide the BEST price in town for the high-quality pours that come from our bar. Chef Ryan will continue to expand the Tap Room menu as we pick up our volume throughout the day and at Happy Hour. A new lunch menu in the Grill, a great terrace overlooking Capitol Mall, great bar prices—we hope they serve as motivation to join us soon!

Our planning efforts continue to include making the best decisions for the Club. Our future success will not happen without our diligence to make it so. We are all grateful for another dedicated Board of Directors and group of Committee Members who devote time and effort to help make our future better than any of the brightest points in our history—no small task in these times.

For as long as we continue to practice the safety measures that we have in place, thank you for supporting our efforts to do so.

Last but certainly not least, I’d like to wish all of our Club dads a very happy Father’s Day!

As always, we hope to see you soon.



PANNER PATTER

When You Wish Upon a Pandemic

By Ed Goldman

Pandemic-weary parents may be excused for thinking they’d just hopped out of the wok and into the Mongolian barbecue pit.

For 12 months-and-change, they’d home-schooled while trying to home-work; then, moments after their kids returned to brick-and-mortar classes, the school year ended and they were right back home again.

So it shouldn’t surprise us that the reopening last month of Disneyland was a mixed blessing. While it meant the parents would get to change the scenery for a few days, they also recognized they were likely to be re-cooped up with their offspring—in a car or on a plane, train or bus; in a hotel room or RV camp; and, upon reaching their destination, on nauseating, spinning-teacup rides.

I was at Disneyland the second or third week it was open in 1955. My family flew to California from New York for a vacation, and to visit my dad’s family—but really, for my folks to do reconnaissance on what it might be like to move here three years later. That’s when my dad would retire, at age 42, after 20 years as a firefighter. Apparently, they liked what they saw, though it would take my mom years to adjust to living in a place where you drove three blocks to do your shopping. In the East Bronx, where we lived, we walked everywhere.

I clearly remember two attractions from that excursion to Disneyland: the Autopia, which was a miniature freeway apparently designed to hook kids on dreaming of someday sitting in their own, full-sized cars in gridlock on the Harbor Freeway; and Frontierland, where the stores probably exhausted their supply of Davey Crockett faux-coonskin hats on an hourly basis. The hats were huge because Fess Parker wore one when he played Davey Crockett on a three-part episode of Walt Disney’s Sunday evening TV show, also called “Disneyland,” on ABC. (Not long thereafter, Disney took the show to NBC and rechristened it “Walt Disney’s Wonderful World of Color.”)

Many years later, my wife, daughter and I drove from Sacramento to Anaheim (where they keep Disneyland). Jessica was then about three years old. She had grown very excited about the trip, watching Disney cartoons at home and “The Little Mermaid” at the movies.

She was so excited, in fact, that when we entered the parking lot, she bubbled over with joy just looking at the aisle markers, all of which featured a big drawing of a Disney character. “I love Disneyland!” she announced. And in that moment, my wife and I realized if we turned around and went back home, without any of us setting foot in the actual park—and without our forking over a great deal of money—Jessica would still feel she’d had an amazing experience.

We didn’t leave, of course. We were absolutely perfect parents. But then, we never had to home-school our kid.

The Panner Archives

Each month The Panner editors pull a page from the newsletter archives and re-print it below for a bit of Club history and nostalgia. The content exemplifies the Club's history and legacy.

This month's page is from the June 1985 issue. Take a look at the centennial quiz. How many questions did you answer correctly?

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SPECIAL CHEF'S DINNER
on Thursday, June 16th
featuring fine German Entrees
and Classical German Wines...
...and for your entertainment...
The Millington String Trio
Guests Welcome!



SEAFOOD BUFFET
LUNCHEON
on
Friday
June 24th
in the Main Dining Room ...
11:30 a.m. to 2:00 p.m.

MORE... CHILI BEAN COOKOUT

While we're on the subject of Chili Beans ... we certainly don't want to leave out those loyal subjects who are on 'low salt' and/or 'low cholesterol' diets - or who regularly cut down on their salt or cholesterol intake. We've borrowed a recipe from the cookbook "Cooking without Your Salt Shaker" from the American Heart Association.

We'd love to have you try it - and let us know what you think!!

CHILI *Makes six servings - 205 calories per serving*

3/4 cup dried kidney beans	1/4 cup water
3 cups water	1 tablespoon chili powder*
1 pound lean ground beef	1/2 teaspoon oregano
1/2 cup chopped onion	1/4 teaspoon garlic powder
1/2 chopped green pepper	1/8 teaspoon pepper
1 can (1 lb.) tomatoes*, chopped	1 bay leaf
1 can (6 ozs.) unsalted tomato paste	



Place beans and water in a saucepan. Bring to a boil and cook for 1 minutes. Set aside for one hour without draining. Return beans to heat and simmer for 1 hour or until beans are tender. Drain beans and set aside. Brown ground beef, onion and green pepper together. Pour off fat. Add kidney beans and remaining ingredients. Simmer over low heat 1 1/2 hours, stirring occasionally. Remove bay leaf before serving.

* If you have received a low-Sodium diet instruction from you doctor, check your diet instruction against the recipe ingredients. Foods marked with an asterick are available in unsalted form.



ENTENNIAL QUIZ...

Some more questions to test your memory! (Answers are below)

1. What was the amount of the initiation Fee for the Charter Members, one-hundred years ago?
2. When were the fees raised and how much?
3. When was the first meeting of the financial committee for a new Sutter Club building held? What was the amount of their goal in stock subscriptions?
4. When did the idea of air-conditioning for the Club become a major project?
5. When was the mortgage-burning for the present building held?
6. What was odd about the purchase of a vacuum cleaner in 1909?

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1. The original fee for the charter members was \$50.00.
 2. When the charter memberships were closed the fee doubled to \$100.00.
 3. The committee held their first meeting on April 17, 1928 - Goal \$120,000.00.
 4. At a Directors meeting on October 17, 1959, they voted to obtain figures so that service could begin in 1960.
 5. Twenty-three years later, on November 24, 1953, a stag party was held and the mortgage officially burned.
 6. On April 20, 1909, the Directors voted to purchase a vacuum cleaner (carpet cleaning machine). The cost was to be split with the landlord (Capitol Nat'l Ban)

From *The Sutter Club* — One Hundred Years

Author: Timothy F. Comstock — Past President, The Sutter Club

“Devlin and Kiesel” chapter 3

(Continued from page 9 of May’s digital issue of The Panner.)

The torch had clearly been passed to a new generation of Members. Perhaps this change is best represented by the number of sons and nephews who entered during these years and who replaced their ancestors in the Club. Founder C. A. Yoerk lived just long enough to see his son August become a Member. Edward Gerber replaced his father, W. F. Gerber, who was a founder. The same pattern was repeated by Ruhstaller, McClatchy, Schaw, Geary, Ryan, Breuner, Huntoon, Heilbron, Huntington, and Cummings families, among many others. The city had changed and grown tremendously since the Club’s founding. The descendants of the founders were virtually all native-born Californians. They had heard about, but not lived through sea voyages around the horn and overland treks fraught with Indians and other peril. They had no personal memories of Germany, Switzerland, England or Ireland. Far better educated than their forebears, they shared with the founders the desire to see the city improve and prosper. Life had not been so difficult for them as it had been for their fathers. This new generation had more time for purely social activities and the Club reflected this change.

In the early years of the 20th century The Sutter Club first began to move to the forefront of the local social scene. It shook off the mantle of “members only” in a big way as it opened its doors frequently to outside groups for banquets, receptions and the like. The annual Christmas ball grew to become the city’s single most lavish social event of the year. Even private dinners were publicized in the newspapers.

Unlike the reporting of social events, public accounting of the Club’s internal operations and business meetings was not allowed. That lid of privacy was lifted only once when in 1907 the Sacramento Bee published a full report on the near- mutiny that temporarily unseated Devlin as director and president. Never before nor since has the private business operation of the Club been so open to public scrutiny. It is safe to assume from the ensuing 82 years of confidentiality of board business that this single breach of discretion was severely frowned upon by nearly all Club Members. Reports of social activities were acceptable: Reports of internal operations and political intrigue were never to leave the confines of the Club.

Throughout the remainder of the Devlin and Kiesel years many such social reports appear in the newspapers. Devlin organized a farewell banquet for Governor James Gillett in 1911, which was attended by distinguished citizens from all parts of the state. The previous year the Club had hosted nearly 100 members of the San Francisco Transportation Club. “All civic organizations are taking part in the entertainment of the visiting businessmen, and, according to plans every nteresting scene and article in Sacramento... will be shown to the visitors.” This function was coordinated by the Sacramento Chamber of Commerce as a means of boosting the products and businesses of Sacramento. It is the first

occasion described anywhere in which the doors of The Sutter Club were open to the general public. The invitation stated, “... there will be plenty of entertainment, maybe dominoes. If you want to see real fun, and have it too, come down that night; there is no admission, and no charge to get out. Ask the committee.” The Club even ventured out in public to play a baseball game with the University Club at Buffalo Park. The proceeds of the match were for the aid of those who suffered cyclones and floods in the East. A witty program, replete with advertisements, was sold at the game. Jack Nagel pitched for The Sutter Club, Vactor Chambers for the University Club. Fred Kiesel and George N. Pollock umpired the contest. Results of the match are not known. During this same period the Club entered into a reciprocal arrangement with San Francisco’s Union League Club and had frequent exchanges with the Athenian Nile Club of Oakland.

Sutter Club Receives in Its New Quarters



The domino room at the remodeled Sutter Club.



The dining hall of the original Sutter Club in the California State Bank. The stage at the far end was for the many jinks activities. The fireplace testifies that this photo was taken after the Club rooms were enlarged in 1910.

The Sacramento Choral Society & Orchestra Returns

The Sacramento Choral Society & Orchestra (SCSO) and conductor Donald Kendrick are delighted to have the opportunity to be featured in The Sutter Club's elegant cabinet display once again. The materials reflect the SCSO's efforts to enhance the cultural life of our region for the past 25 years with more than 150 large-scale choral orchestra classical music performances, and extensive outreach to students, the underprivileged and Veterans. The SCSO is the only large U.S. Community Chorus that has its own professional orchestra.

Our dedicated SCSO members come from six different area counties to rehearse every Monday evening in order to bring world-class music to our community. The 10 professionally-mastered CDs on display reflect the passion and commitment of the SCSO to our Community.

In addition to performances in New York's Carnegie Hall and Los Angeles's Disney Hall, the SCSO has served as excellent choral ambassadors with numerous international performances in Europe, Canada and China.

The SCSO is resilient and resolves to return to the concert stage once it is safe to do so post-COVID. It will be such a joyful experience to make music once again. To learn more about the SCSO, please visit sacramento-choral.org.



We are saddened to report the recent passing of a Life Member of The Sutter Club.

☞ Life Member, Judge Anthony "Tony" DeCristoforo, Jr.—Member of The Sutter Club since 1968

COMING EVENTS

JUNE

- Thu 3 First Thurs. Virtual Wine Tasting—Schramsberg
- Fri 4 Friday Dinner
- Wed 9 Farm-Fresh Family Wednesday Dinner
- Thu 10 Cooking Class with Chef
- Fri 11 Wine Sale
- Fri 11 Friday Dinner
- Thu 17 Members-Only Steak Dinner
- Fri 18 Friday Dinner
- Sun 20 *Happy Father's Day!*
- Mon 23 New Member Welcome
- Wed 23 Farm-Fresh Family Wednesday Dinner
- Thu 24 Wine Dinner Featuring Grgich Hills Estate
- Fri 25 Friday Dinner

JULY

- Fri 2 Friday Dinner
- 4-11 *Club Closed for Independence Day*
- Wed 14 Farm-Fresh Family Wednesday Dinner
- Thu 15 Third Thursday Cooking Class with Chef Ryan
- Fri 16 Friday Dinner
- Fri 23 Friday Dinner
- Sun 25 Family Day at the Sacramento Zoo
- Wed 28 Farm-Fresh Family Wednesday Dinner
- Fri 30 Rooftop Concert Series Presents: China Cats

AUGUST

- Thu 5 First Thurs. Virtual Wine Tasting—Honig Vineyard and Winery
- Fri 6 Friday Dinner
- Wed 11 Farm-Fresh Family Wednesday Dinner
- Fri 13 Friday Dinner
- Fri 20 Friday dinner
- Sun 22 Family BINGO!
- Wed 25 Farm-Fresh Family Wednesday Dinner
- Fri 27 Friday Dinner
- Sat 28 Symphony Under the Stars

