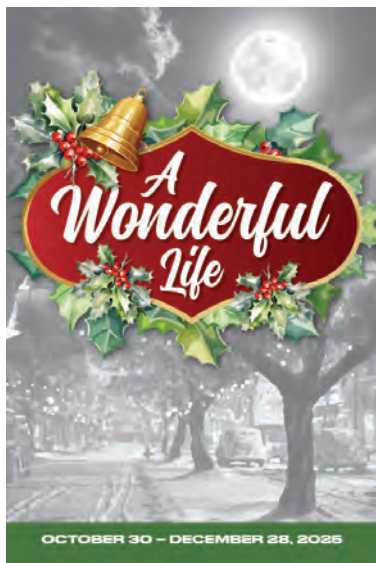




The Flame

JULY 2025

A NEWSLETTER DEDICATED TO GROUPS, ORGANIZATIONS AND FRIENDS



“I’m very excited to bring you this unforgettable show. I know you’ll be totally enchanted by this new version of this great Christmas classic.”



A CHERISHED CHRISTMAS TRADITION!

EVERY HOLIDAY HAS ITS OWN TRADITIONS. ON MEMORIAL DAY WE FIRE UP THE GRILL, ON THE 4TH OF JULY WE WATCH FIREWORKS, ON THANKSGIVING WE GATHER THE FAMILY FOR A TURKEY DINNER. ONE OF THE TRADITIONS AT CHRISTMAS TIME IS TO WATCH THE SAME HOLIDAY MOVIES, YEAR AFTER YEAR.

I, for one, wait all year to enjoy my favorites. One of the most beloved of those films is IT’S A WONDERFUL LIFE. With its heart-warming message of love, hope, and redemption it’s the perfect story for the season!

Another Christmas tradition for tens of thousands of people is to come to The Fireside to see our annual Christmas offering. Whether it is one of our beautiful Christmas revues or a book musical, folks know that when they come to The Fireside they will see a show that will re-ignite the true Christmas spirit and celebrate all that is warm and good about this festive time of the year.

Now you can come and celebrate both of those traditions at the same time when we present the musical version of that classic movie called A WONDERFUL LIFE. It is the familiar story you know and love – the story of George Bailey who sacrifices so much to enrich the lives of his family and friends and when he is filled with doubt about his own worth he is given the unique gift of seeing what the world would be like had he never existed. It is truly one of the most uplifting stories of all time and in The Fireside’s production it will be filled with glorious, beautiful music by Joe Raposo and Sheldon Harnick.

Joe Raposo wrote much of the wonderful music of SESAME STREET and Sheldon Harnick wrote many Broadway hits including FIDDLER ON

THE ROOF. Together they have written a score that speaks to the soul and soars to the skies.

I'm very excited to bring you this unforgettable show. As always I'll assemble a stellar cast of some of today's best Broadway and regional performers. I know you'll be totally enchanted by this new version of this great Christmas classic. Don't miss it!

Ed Level

Scenes from our 2015 production of A WONDERFUL LIFE.



**CELEBRATING
61 YEARS
OF KLOPCIC
FAMILY
HOSPITALITY!**

THE INSIDE SCOOP



Marilyn Burkhart sure knows how to have fun while leading a tour!

Marilyn Burkhart serves LaCrosse area residents at the South Side Neighborhood Center.

LEARNING FROM EACH OTHER!

Marilyn Burkhart arrived at the newly built South Side Neighborhood Center in LaCrosse, WI in 2003 with a Bachelors and Masters in Recreation Management and the start of a PhD. Initially hired as co-director of the center, built for Park & Recreation programming, she became the sole director a year later. Their mission was to serve the whole neighborhood with activities and education. The facility is a multi-purpose building which also serves as a polling place, rentable event venue, and one of the county's meal sites for seniors.

Around 2012, Marilyn moved into the role of Senior Program Coordinator, focusing on planning excursions and concerts. A musician at heart, who plays with two community bands, she loves sharing music. The original series was moved outside during Covid and is now known as Mississippi Melodies. Events are held on the lawn at their sister site, the Black River Beach Neighborhood Center, on Tuesdays at Noon. This summer's concerts include everything from jazz and oldies to folk rock and polkas!

The travel excursions, which is how we met Marilyn, include a very wide variety of options. Here are just a few of their recent day trips - the Kickapoo Reserve, Mississippi Wildlife Refuge, Pizza Farms, back roads of Southeast Minnesota (including a cave) Taliesin and other historic homes and museums, and The Guthrie, Ordway, and Overture theatres. We were thrilled to hear that The Fireside trips are among their favorite! While they all offer socialization for 50 plus travelers, the bottom line for Marilyn is that they're life enhancing and fun! With three or four trips each month, everyone is sure to find something that interests them.

Events that take place at the Center include recreation such as fitness, cards, and bingo, adult enrichment skills, inter-agency seminars like Medicare 101, and the weekday lunches. Programming at both sites are open to all city residents plus those from surrounding towns.

Marilyn promotes her travel excursions primarily through the city's Park and

“The bottom line for me is planning excursions that are both life enhancing and fun!”

Rec Connect Activity Guide which is published every four months. She also uses a new Facebook page and is included in emails that the park and rec office sends out. Of course, word of mouth from others is always a good way to spread the news. Her favorite thing to do is the programming. She enjoys researching interesting places to visit, working with the venues, and also getting to know the travelers and connecting with them.

Whatever it is that initially attracts someone to visit the South Side Neighborhood Center, Marilyn hopes it keeps them coming back for more. She has a real knack for making things fun, from telling jokes along the way to handing out silly door prizes (think whatever happens to be on sale that day at Kwik Trip - a potato perhaps?) to dressing the part of a pirate on a riverboat cruise at Prairie du Chien. Her spirit of adventure and caring nature are certainly great assets to her program. Go out and have fun!

KNOW WHAT'S NEW!

INTRODUCING OUR NEW CHEF - MIGUEL MORENO-JIMENEZ

We are pleased to announce that Miguel Moreno-Jimenez has joined our Kitchen Team as our new Executive Chef! Miguel comes to us with a Culinary Arts Certificate from the College of Southern Nevada and has over 20 years of experience leading some of the finest kitchens in Las Vegas including The Rio, Bellagio, and Planet Hollywood. He spent about 12 years as a traveling Chef with Aramark, serving convention and event attendees at stadiums and convention centers from Boston to Los Angeles and Dallas to Denali National Park in Alaska. Some of those events had as many as 15 - 20,000 people for a served meal or 250 - 300,000 at a buffet. His resume also included several years with American Queen Steamboat Company preparing breakfast, lunch, and dinner for nearly 500 guests aboard a week-long Mississippi Riverboat cruise. He also did cooking demonstrations on the riverboat, teaching anyone who wanted to learn how to make one of their signature items.



Miguel grew up in Belvidere, Illinois and was always drawn to cooking. His grandmother had a restaurant in Bayfield, Wisconsin where his mother lives now. After high school he headed to Las Vegas and was fortunate to gain experience with a wide variety of cuisines. He's well versed in Italian, French, Caribbean, Mexican, Middle Eastern, and Greek as well as the traditional American fare he first learned from his mother.

Family is what brought him back to the Midwest where he learned about our search for a new chef. Not having heard of The Fireside before interviewing, he was quite surprised by the size and scope of what we do

here. Miguel knows that in the restaurant industry today it can be hard for an independent owner to make it past ten years. When he saw we were on year 61, he was definitely interested! He's been impressed by our family environment, commitment to quality, and a wonderful staff that's eager to learn new things.

What Miguel enjoys most about leading a kitchen is the opportunity to train others, to invest his passion for culinary arts into his staff and see them succeed. He's happy to share his knowledge and skills with the next generation of cooks. He also looks forward to making his mark on our long tradition of excellence. Miguel knows you have to put yourself in front of the customer and create for them the most wonderful meal that you can. He looks to build on the best of what we serve and introduce new items along the way. "A meal must have great flavors," he remarked. "I'd also like to work on matching the meal to the show to complete the experience. Everyone has been wonderful, I'm very glad to be part of such a special place." He's bringing new energy and ideas to our menu planning for 2026 while making subtle changes to what was already laid out for this season, all with your happiness at the forefront of his decisions.

When Miguel isn't in the kitchen, he can be found working on his golf game, watching the latest movie or attending shows at a theatre. We are confident that Miguel's experience and passion are a great fit for this position, and he will be a strong asset to The Fireside Team.

Please join us in welcoming Miguel to our Fireside Family. As always, we welcome your feedback on every aspect of your visit to The Fireside. Let us know how you and your group enjoyed your meals!



OVER 40 YEARS OF EXPERIENCE LEADS TO DELICIOUS!

SEE
WHAT'S
COOKING



FEATURED MENU

*For Wednesday, Thursday, Friday, and Saturday Matinees,
Friday and Saturday Evenings,* and Sunday MIDDAY.*

Loaded Baked Potato Soup

Creamy Potato Soup loaded with flavor, Parmesan and Cheddar Cheese, Sour Cream, and Diced Bacon. Garnished with Green Onions and Cheddar Cheese.

Freshly Baked Breads from our Artisan Bakery

Chicken Florentine

A skinless Breast of Chicken, dipped in egg, lightly breaded with Panko Crumbs, sautéed to a golden brown, topped with a blend of Spinach, Artichoke, Parmesan, Monterey Jack, and Cream Cheese, finished with Havarti Cheese and presented on a Sun Dried Tomato Cream Sauce.

Grilled Atlantic Salmon

Served with Citrus Beurre Blanc Sauce.

Sliced Roast Beef Tenderloin

Chef Carved Medallions of Roast Beef Tenderloin with Peppercorn Sauce.

Above entrees served with Scalloped Potatoes and Garlic Green Beans.

Vegetarian Skewers with Tofu

Bailey's Irish Cream Cheesecake

A crumbly Oreo Cookie Crust filled with Bailey's Cheesecake batter, topped with a Bailey's Chocolate Ganache and served with Fresh Whipped Cream.

Coffee, Tea and Milk

This season's Christmas dinner begins with a robust Baked Potato Soup, perfect for when the air starts to chill and our hearts crave both home and comfort food. I created this one packed with Potatoes, Parmesan and Cheddar Cheese, Sour Cream, and Jones Bacon.



The entree choices for A WONDERFUL LIFE include Chicken Florentine. This is a new item for us featuring a skinless breast of chicken

lightly breaded and topped with a blend of Spinach, Artichoke, Parmesan, Monterey Jack, and Cream Cheese finished with Havarti on a Sun Dried Tomato Cream Sauce. You can also choose Grilled Atlantic Salmon with a Citrus Beurre Blanc Sauce or Sliced Roast Beef Tenderloin



with a classic Peppercorn Sauce. We've selected our most popular sides for Christmas dinner - Scalloped Potatoes and Garlic Green Beans. Vegetarian guests will enjoy Tofu and Vegetable Skewers.

Finally, for a special holiday dessert, smooth and creamy cheesecake infused with Irish Cream sits atop a crumbly Oreo cookie crust in this Baileys Irish Cream Cheesecake topped with Chocolate Ganache. Happy Holidays, everyone!



Joey Scott, Kitchen Manager

The Thursday Evening Signature Buffet begins with our Signature Salad topped with Papaya Chutney Dressing and served with Freshly Baked Breads. Enjoy two special entrée selections in addition to Beef Tenderloin and Roast Turkey from the Carving Station, Barbecued Pork Back Ribs, Chicken Tenderloin Tempura with Brandied Apricot Sauce, Beer Batter Fried Cod, Shrimp and Scallops Fusilli with Tomato Butter Sauce, Fresh Atlantic Salmon, Sweet Potato Soufflé, Garlic and Herb Whipped Potatoes and Steamed Farm Fresh Vegetables. Bailey's Irish Cream Cheesecake for dessert plus coffee, tea and milk.

The Sunday Matinee Brunch begins with Pastries from our Bakery and a Fresh Fruit Smoothie. We'll have two meats at the carving station along with the buffet of Eggs Benedict on Jones Canadian Bacon, Scrambled Eggs, Jones Bacon and Sausage Links, Chicken Tenderloin Tempura with Brandied Apricot Sauce, Biscuits and Sausage Gravy, Fresh Atlantic Salmon, Bread Pudding, Breakfast Potatoes, a featured Beef Tenderloin dish, and Steamed Farm Fresh Vegetables. Cheesecake for dessert plus coffee, tea and milk.

Saturday Evening's menu also includes an Appetizer course.

Coming Shows!

We look forward to helping you promote your trips to The Fireside. Promotional materials can be ordered for any of our upcoming shows through Group Sales or on our website.



NEW

SIX SHOWS ONLY!

GROUP SALES CORNER



We've made it to the fourth show of our 2025 season - a seriously funny edition of The Church Basement Ladies in THE LAST POTLUCK SUPPER. Many of you are already wondering when the 2026 season will be released. Before that happens, let's slow down and talk about our final show of 2025 - A WONDERFUL LIFE.

For personal help with any of your bookings, call us at 920-563-9505 or email groupsales@firesidetheatre.com.



A WONDERFUL LIFE is a fabulous musical stage version of the popular 1946 film. I've watched this film every Christmas for as many years as I can remember.

Typically, this is where I would tell you the plot of the show, but I'm sure you already know it. What I will say, is that this is one of those "feel good" shows where you're really rooting for the main character and it ends with happy tears no matter how many times you've seen it.



As always, if you haven't reserved your group's tickets please call me soon! Our Christmas shows always sell out well in advance.

As for the 2026 Season, not quite yet, but we're working on getting it to you as soon as we possibly can! In the meantime, give us a call if we can help in any way. We're here Monday through Friday from 10 - 5 at 920-563-9505 - just ask for Group Sales or email groupsales@firesidetheatre.com. Happy Traveling!

Franki Elmore
Franki Elmore, Group Sales Lead

GIFT SHOP SPOTLIGHT



Shop online anytime at firesidetheatre.com

Fill your Christmas season with sparkle and lights!



Create a shimmering, ethereal glow with your Christmas decorations this year! These Opalescent ornaments and iridescent pieces like the snowman above and the tree below bring extra shimmer and magic to your home's decor! Several new flags coordinate with the look for outside as well. We're also excited to share the new holiday and winter styles of the LED Wax Candle Fountains that have been so popular. The easy remote control timer operates the light and water features and they're just so beautiful.



CONTACT US TODAY AND SAVE!

CALL 920-563-9505

EMAIL groupsales@firesidetheatre.com

ONLINE FiresideTheatre.com

GROUPS ARE OUR SPECIALTY - SO SPECIAL DISCOUNTS APPLY!

WHAT IS A GROUP?

At The Fireside, there are many benefits for any group of 13 or more people (18 for the Sunday Middy). Our prices include both dinner and the show, however gratuity is not included.

Hold seating with a small deposit while you finalize your count, due four weeks before your visit. For weekday matinees, 18 paid tickets earns a complimentary package. For all other shows every 20 paid tickets earns a comp. There is plenty of safe, free parking on-site for coaches and cars. The Fireside is accessible to guests with disabilities. Please let us know what special needs you have when making reservations.

- Save up to \$17.00 per person over individual ticket prices when you book a group of 13 or more. Please see our menu page for the menu choices for A WONDERFUL LIFE.
- The three-course dinner and show for groups of 13 or more is \$83.29 (\$78.95 tax exempt) per person - NO INCREASE FROM 2024.
- The Premier Group Rate offers an additional discount of \$3.00 per person when your group attends a performance A WONDERFUL LIFE from October 30 - November 23, 2025.
- 2025 Premier Group Rate is \$80.13 (\$75.95 tax exempt) per person.
- The four-course Saturday Night Group rate is the same price as the other shows!
- 2025 Youth Group Rates for ages 14 and under with the youth meals are offered at \$60.08 (\$56.95 tax exempt) per youth.
- 2025 School Group Rates are available for Thursday and Friday matinees as low as \$72.95 tax exempt rate per student. Chaperones qualify for the Group Rate.