



The Flame

MAY 2026

A NEWSLETTER DEDICATED TO GROUPS, ORGANIZATIONS AND FRIENDS



“It was one of the most memorable times I had ever spent in the theatre.”

– Ed Flesch
Artistic Director

The
FireSide

WHERE WERE YOU ON SEPTEMBER 11, 2001?

AS WITH MOST LIFE-ALTERING EVENTS, WE CAN REMEMBER EXACTLY WHERE WE WERE AND WHAT WE WERE DOING WHEN WE FOUND OUT ABOUT THE ATTACKS ON THE WORLD TRADE CENTER. I WAS, OF COURSE, AT THE FIRESIDE WATCHING THE TV IN THE CONFERENCE ROOM WITH A NUMBER OF OTHER FOLKS.

Most of us have emotional personal stories like one of my TITANIC cast members who for 12+ hours could not reach his wife who worked in the twin towers. (It turned out she had not gone to work that morning and was safe.)

But one of the most gripping tales of that fateful day happened in a small village of 9,000 people in Newfoundland, named Gander.

Gander was a small town, but in World War II the Royal Canadian Air Force built an airport for transporting new aircraft across the Atlantic Ocean to the European Theatre, and for staging operational anti-submarine patrols dedicated to hunting U-boats in the NW Atlantic. With four runways, it was the largest airport in the world at the time.

On 9/11 hundreds of airplanes were in the air headed for the US and

were ordered to land in neutral airfields outside the country. Many of those planes landed in Gander.

COME FROM AWAY is a musical that tells the true story of the 7,000 airline passengers stranded in Gander, Newfoundland after the 9/11 attacks, and the small town that welcomed them with extraordinary kindness. The show, which features a small cast playing multiple roles, highlights themes of community, resilience, and human connection.

At the 71st Tony Awards, the musical was nominated for seven awards, including Best Musical, Best Original Score, Best Book of a Musical and Best Featured Actress in a Musical for Jenn Colella, winning for Best Direction of a Musical for Christopher Ashley. (continued)

When I saw the Broadway show in 2013 I was swept away by its beauty and humanity, not to mention it's great music and storytelling. It had humor and heart rending stories. It was one of the most memorable times I had ever spent in the theatre.

This fall we are proud to bring this wonderful show to the Fireside stage.

This is a show that you cannot miss!

I know I say that for every show we do, but I have never meant it more than I do about our upcoming production of COME FROM AWAY.



Scenes from the Broadway production of COME FROM AWAY.



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



Tammy Steig took her experience and built herself a successful tour company!

LEARNING FROM EACH OTHER!

Tammy's Tours and Travel LLC is based out of Hixton, Wisconsin. It's a pretty tiny village but her travelers come from all over west central Wisconsin, branching out from the Black River Falls area. Tammy began her travel career with the Jackson County Bank where she worked for 35 years and managed the Primetimers travel program for most of those. Unfortunately, the Covid-19 pandemic put a stop to that, and then the bank was sold to a group that chose not to continue the travel program. Although she was a few years away from wanting to leave, she took the severance package, her many years of experience, and retired . . . for about 30 days.

Tammy was inundated with phone calls, texts, and emails from her travelers, insisting that she couldn't leave them, couldn't stop taking them on adventures, couldn't actually retire. She asked her husband what he thought she should do? Should she try a trip on her own? How much money could they risk? His response was something like, "Don't be silly. Just do it. Your travelers love you!" Five years later, it seems to be working out just fine!

Now Tammy leads day trips and extended national and international tours to The

Fireside, Chanhassen, mystery locations, Amish country, historic Williamsburg, Alaska, and so many more wonderful places. She and her husband, Brian, have been married nearly 50 years and have been a lot of places and seen a lot of things together. Now that he's retired, he goes along on most trips and is a great helper. He's a history buff and often has great insights to add when they're touring.

So far Tammy has brought nine trips to The Fireside plus several visits with members of her family, because that's important to do, too! She missed COME FROM AWAY when the National Tour played near them at the Pablo Center in Eau Claire so when it showed up on our season as this fall's "to be announced" show she was eager to see it. "Plus," she said, "We've never not loved the show and we'll have a great meal besides." We love her enthusiasm for The Fireside and are reminded of what our former Sales Director June Brandow always said, that sales was nothing more than the transfer of enthusiasm. It's no wonder Tammy is having such great success - her enthusiasm is overflowing!

Tammy and Brian have two sons, both married, with eight grandchildren and two

“ Like my dad always said, you have to do something that makes you happy. You may not get rich, but you'll be rich in your heart.”

great grandchildren. She loves that they're close by so they can have time together. She especially enjoyed sharing THE LITTLE MERMAID with one granddaughter last summer!

Tammy had done her homework before her interview and shared that so far in the five years on her own she's taken 58 adventures. Previously with the bank club, she led 298 adventures over 35 years. People liked to tell her that the travel program was the bank's best advertising - everyone was happy and they spread news that was always positive.

Tammy's advice to others, especially those just starting out is to go for it, just try it. Trying a day trip like The Fireside is an easy one with everything at one stop and under one roof, plus our staff is easy to work with. Chances are your travelers will be hooked and looking for more. They'll become your friends, your family, and everyone will be happy. At least that's how it's worked out for her and Brian!

KNOW WHAT'S NEW!

INTRODUCING CHEF KEVIN!

Chef Kevin Halpin began his journey to The Fireside while growing up in Mount Prospect, Illinois. When it was time to choose a college, he knew he wanted to go to culinary school. He chose Johnson & Wales University in Providence, Rhode Island where he earned an Associates Degree in Culinary Arts. From there, Kevin went on to work in every type of restaurant, "Except," he said, "Fast food, cruise ships, or a ski resort." He refers to that time now as "the best years of my life before I met my wife."

Where was that, you ask? Georgia. That notable experience was at the Alpharetta Marriott where Kevin served as the Executive Sous Chef and his wife, Jodi was a Banquet Captain. They've been traveling together ever since.

One of the other places that helped prepare Kevin for serving a lot of people at once like we do here was the Walter E. Washington Convention Center in



Washington, D.C. There he served as Garge Manger (pronounced gard man-zhay) which means Keeper of the Food. More specifically, they're in charge of the cold food - including salads, appetizers, charcuterie, and cold sauces. This was a hectic but fun adventure, being in Washington D.C. Memorable events

include the huge military trade show that required extra temporary kitchens, the occasional presidential sighting with secret service and snipers walking by on their way to the roof; and a

dinner for 16,500 guests celebrating the AKA Sorority's Bicentennial. Their "average" plate-up was 3,000 meals!

Eventually Kevin and Jodi returned to the Midwest with their daughter, McKay to be closer to family. They chose Wisconsin (of course!) where Kevin spent three years as Chef at the Janesville Country Club and crossed paths with Rick Klopccic. He then spent some time as a traveling Chef for Levy Golf working major tournaments, typically serving 30 - 40,000 people. Jodi found a home with the Janesville School District teaching Kindergarten.

In May 2020 Kevin opened the kitchen for the new North Shore Chop House, a small high-end restaurant on Lake Koshkonong near Fort Atkinson. He then took a break from the restaurant world to travel the country as an over the road truck driver. Ready to return to cooking, Kevin saw

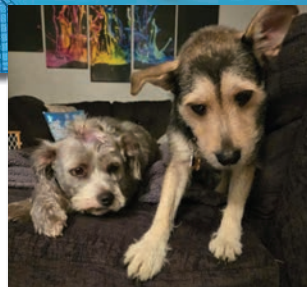
The Fireside was in need of an Executive Chef and that sounded interesting. It was close to home, had a solid reputation for excellence and a family atmosphere, and his daughter (now 14) was really into theatre. Sounds like a win to us!

Kevin has been with the team since September and is enjoying the process, helping the staff learn and grow, and looking ahead to creating delicious new items for you to try. He knows cooking is subjective and it's hard to please everyone but that is what we strive for, along with the primary rule of "hot food hot and cold food cold."

In his spare time, Kevin enjoys cheering for his beloved Chicago sports teams (Bears, Cubs, Bulls, and Blackhawks), working out at the gym, completing his honey-do lists, shoveling or mowing, playing with the dogs, and getting to enjoy his daughter's performances. Please join us in welcoming Kevin to the Fireside Family!



Kevin's wife Jodi, daughter McKay, and pups Grover and Irish.



Chef Kevin Halpin now leads The Fireside Kitchens!



This menu offers a thoughtful balance of comfort, freshness, and refined flavor. It begins with a rich Roasted Sweet Corn Chowder, bringing a warm and inviting start with its creamy texture and subtle sweetness. The entrées provide variety and appeal to a wide range of tastes—from the bright, citrusy notes of Chicken Piccata with its delicate lemon-caper sauce, to the savory depth of herb-roasted Sliced Pork Tenderloin. The pan-seared Halibut adds a lighter, elegant option, perfectly cooked to highlight its natural flavor.

To finish, the Blueberry Crisp delivers a classic, comforting dessert with just the right touch of sweetness and a satisfying, golden topping. Altogether, this menu creates a well-rounded dining experience that feels both elevated and approachable, making it ideal for guests looking to enjoy a memorable and satisfying meal!

Kevin Halpin
Executive Chef



SEE
WHAT'S
COOKING

FEATURED MENU

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

Roasted Sweet Corn Chowder

Flavored with With Jones Cherrywood Smoked Bacon and topped with a Parmesan Crostini.

Freshly Baked Breads from our Artisan Bakery

Chicken Piccata

A Supreme Cut Chicken Breast, lightly breaded and sautéed to a golden brown, resting on a Lemon Cream Velouté Sauce, garnished with Caper Buds and French-Fried Parsley.

Sliced Pork Tenderloin

Slow Roasted Pork Tenderloin, sliced into juicy medallions, crowned with our made from scratch rich Pork Stock Gravy.

Seared Halibut

A healthy 6 oz. filet of Halibut seared to a perfect golden crust, brushed with a Lemon Butter Sauce and accompanied by a Lemon Cream Velouté Sauce.

Above entrées served with Tri-color Fingerling Potatoes and Roasted Broccoli and Cauliflower.

Vegetarian Penne Alfredo

Penne Noodles gently tossed with Broccoli Florets and our House-made Garlic Alfredo Sauce, topped with Parmesan Cheese and our Homemade Asiago Cheese Crostini.

Blueberry Crisp

Coffee, Tea and Milk

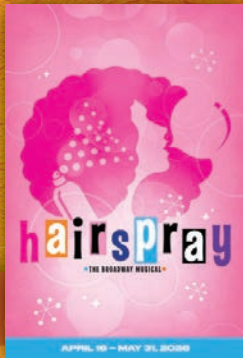
The Thursday Evening Signature Buffet begins with our Signature Salad topped with Papaya Chutney Dressing and served with Freshly Baked Breads. Enjoy two special entrée selections in addition to Beef Tenderloin and Roast Turkey from the Carving Station, Barbecued Pork Back Ribs, Chicken Tenderloin Tempura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

The Sunday Matinee Brunch begins with Pastries from our Bakery and a Honey Glazed Fresh Fruit Medley with Yogurt and Natural Granola. Enjoy Roast Turkey and New York Strip Roast from the carving station with a 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. Blueberry Crisp 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.



GROUP SALES CORNER



How excited were you to find out the name of our mystery show for this fall? If you were like me, I had never heard of the story behind this new musical, COME FROM AWAY.

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

Since then, I have seen the recording of the Broadway show on Apple TV. I'm currently reading the book it's based on, "The Day the World Came to Town." This is a feel-good story about the kindness and generosity shown by one small community. In the face of a horrible tragedy, they came together to welcome 38 planes carrying 7,000 people from all walks of life and a variety of countries and cultures on 9/11/2001.



COME FROM AWAY is a musical that will make you laugh and cry as you watch the creation of life-long friendships born out of tragedy. It will renew your faith in humanity and live with you long after you are here.



If you're still hoping to get a fall booking for COME FROM AWAY or a holiday booking for A CHRISTMAS STORY, now is the time to call.

You can always reach me or another Group Sales representative Monday through Friday from 11 - 5 at 920-563-9505, or email your question or request to groupsales@firesidetheatre.com. Happy Traveling wherever the road takes you this summer!

Frankie Elmore

Frankie Elmore, Group Sales Lead

GIFT SHOP SPOTLIGHT



Shop online anytime at firesidetheatre.com



New ways to show your Halloween spirit!

Geese are REALLY having a moment this year! Remember Giddy the Porch Goose we shared that comes with changeable costumes? Now there's a fabric goose for your decor or even your dining room table! There are Halloween themed goose figurines like the two shown above - aren't they adorable? We'll also have plush, color changing LED pumpkins, a travel mug featuring dogs in costumes, flags, door decor, and so much more!



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 COME FROM AWAY.
- The three-course dinner and show for groups of 13 or more is \$84.93 (\$80.50 tax exempt) per person.
- The Premier Group Rate offers an additional discount of \$3.00 per person when your group attends a performance of COME FROM AWAY from September 10 - October 4, 2026.
- 2026 Premier Group Rate is \$81.76 (\$77.50 tax exempt) per person.
- The four-course Saturday Night Group rate is the same price as the other shows!
- 2026 Youth Group Rates for ages 14 and under with the youth meals are offered at \$61.72 (\$58.50 tax exempt) per youth.
- 2026 School Group Rates are available for Thursday and Friday matinees as low as \$74.50 tax exempt rate per student. Chaperones qualify for the Group Rate.