



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

December 2017



50¢ Oyster Nights

Tuesdays in The Lounge
5:30 p.m. – until

Children's Holiday Party

Monday, December 4
Complimentary | 3-5 p.m

Breakfast Club Buffets

December 5, 6 & 7
7:30 – 9:30 a.m.
The Lounge | \$10++

Legislative Lunch Buffets

December 5, 6 & 7
11:30 a.m. – 1:30 p.m. | \$19++

Brunch with Santa

Sunday, December 10
10 a.m. - 2 p.m.
\$38++ adults
\$18++ children 6 – 12

Birthday Night

Complimentary for
December birthdays!
Wednesday, December 13
6-9 p.m. | Buffet opens at 6 p.m.

Five-Course Wine Dinner

Thursday, December 14
6:30 p.m. | \$89++
\$59 for Platinum Society Members

"My Wine" Dinner

Thursday, December 21
6:30 p.m. | \$34++

Guest Chef Dinner

Friday, January 5
\$70++ includes wine
Member Bar 6:30 p.m.
Dinner 7 p.m.

Morning Eye-Opener

Complimentary coffee
& breakfast bars
Weekdays | 7-10 a.m.
The Lounge

Club Closings

Monday, December 25
Tuesday, December 26
Monday, January 1

Children's Holiday Party Benefitting Toys for Tots

Monday, December 4 | 3 – 5 p.m.
Complimentary | Main Dining Room

Our annual children's holiday party is a delightful day for our youngest members! Bring the children and grandchildren and watch them marvel at the magic of the season. The children will visit with Santa Claus, decorate cookies, create a holiday craft, and enjoy face painting and creations by a balloon artist. **Each family is asked to bring an unwrapped toy to donate to Toys for Tots (no Play-Doh or toy weapons please).** The generous gifts will be provided to children in our community. Please contact the CLUB for reservations, 224-0650.



Brunch with Santa



Sunday, December 10 | 10:00 am – 2:30 pm
\$38++ Adults | \$18++ Children 6 - 12
FREE for Children 5 & Under

In the grand GOVERNORS CLUB tradition, we are presenting this elaborate brunch buffet with all the scrumptious offerings you can imagine. Bring the family and dine surrounded by our beautiful holiday decorations. Santa will join us from the North Pole, sporting his natural white beard to visit with the children. Room rentals will be waived for private rooms. Call 224-0650 for reservations; confirmed reservations will be billed.

SANTA'S BUFFET

New England Clam Chowder
Garden Salad Bar
Oysters on the Half Shell
Florida Gulf Shrimp
Fresh Green Beans
Roasted Brussels Sprouts
Sweet Potatoes Au Gratin
Yukon Mashed Potatoes
French Toast
Country Sausage
Texas Bacon
Eggs Benedict
Omelette Station
Fried Oysters
Pecan Crusted Trout
Carving Station:
Sliced Roast Beef & Glazed Ham
Santa's Mini Desserts & Bananas Foster

LITTLE ELVES BUFFET

Chicken Tenders
Mac & Cheese

Legislative Buffets

These convenient buffets will be offered on December 4, 5 & 6.

Breakfast Club Buffets

The Lounge | 7:30 – 9:30 a.m.
\$10++



Stop in The Lounge for a quick, self service breakfast buffet during committee week. It's the perfect venue for a breakfast meeting and a cup of coffee before starting your day.

Scrambled Eggs
Crisp Bacon
Bradley's Country Sausage Links
Fresh Cut Seasonal Fruit
Biscuits
Warm Grits
Coffee
Assorted Juice

Committee Week Lunch Buffet

The Lounge | 11:30 – 1:30 p.m.
\$19++

Enjoy our hearty and delicious lunch buffet in the comfort of your Lounge. Price includes soda, tea and coffee. Reservations are not required.

New Year's Eve at the Club



Complimentary Sparkling Wine &
House Made Truffles

Enjoy dining in The Grille with our full a la carte menu. Following dinner, enjoy a complimentary sparkling wine toast and Chef Maggie's beautiful tray of house made assorted chocolate truffles!



Welcome NEW MEMBERS

Houston Barnes

The Barnes Law Firm
SPOUSE: Brice
SPONSORS: Keith Bell & Jon Costello

Elizabeth Boyd

Deputy Chief Financial Officer
Dept. of Financial Services
SPOUSE: J. Blair
SPONSORS: Logan McFaddin
& Kyle Ulrich

Jeff Branch

Legislative Advocate
Florida League of Cities
SPONSORS: Robert Reyes & Davin Suggs

Robert Brown

Associate Director of Public Policy
SPOUSE: Sabrina
SPONSORS: Davin Suggs & Susan Harbin

Reginald H. Cardozo

President / The Public Square, LLC
SPONSORS: Pamela Burch Fort
& Christian Ulvert

Christopher Dawson

Associate / GrayRobinson, PA
SPONSORS: Chris Carmody & Jason Unger

Christopher Emmanuel

Policy Director / Florida Chamber
SPOUSE: Elizabeth
SPONSORS: Carolyn Johnson
& Andrew Wiggins

Katherine 'Katy' Flury

Government Consultant
GrayRobinson, PA
SPONSORS: Chris Carmody & Jason Unger

Jason Gonzalez

Managing Partner / Shutts & Bowen
SPOUSE: Sara
SPONSORS: Bobby Brantley & Jay Smith

Thomas Hobbs

Ramba Consulting
SPOUSE: Christina
SPONSORS: David Ramba
& Allison Carvajal

Amber Hughes

Sr. Legislative Advocate
Florida League of Cities
SPONSORS: Robert Reyes & Davin Suggs

Karl Rasmussen

Government Relations Consultant
Meenan, PA
SPOUSE: Steffanie
SPONSORS: Timothy J. Meenan
& Joy M. Ryan

Katia Saint Fleur

KSF & Associates
SPONSORS: Davin Suggs & Eli Nortelis

Bob Sasser

Executive Chairman / Dollar Tree
SPOUSE: Pam
SPONSORS: James Owens & Lisa Stuenkel

Robert F. Stuart

Senior Director Government Affairs
SPOUSE: Kristin
SPONSORS: Chris Carmody
& Dean Cannon

Good Kids with Good Grades

Congratulations to the following young members for their hard work to make the honor roll in the first nine weeks of school. Keep up the great work!



Ana Blalock, 3rd grade, Holy Comforter

Avery Cotterall, 5th grade, Florida State University School

Mason Cotterall, 3rd grade, Florida State University School

Jarray Hollis, 1st grade, Hawks Rise Elementary

Peyton Johnson, 3rd grade, Florida State University School

Addison Mayernick, 3rd grade, Florida State University School

Kennedy Mayernick, Kindergarten, Florida State University School

Lily Morgan, 2nd grade, Florida State University School

Hannah Ross, 1st grade, Florida State University School

Manager's Message

Our Best New Members Come from Our Existing Members!

I'm happy to report that membership in the GOVERNORS CLUB is strong with 1,072 members. This number represents steady growth with 111 new members added in just the last few years. At the close of our most recent fiscal year, we enrolled 103 new members, while saying goodbye to 51 – an overall net growth of 52 new members, which is very good.



Barry Shields
General Manager

Attrition is a natural occurrence at any private club and it happens for a multitude of reasons; families move for employment opportunities, individuals retire and retreat, young families find little free time as they are immersed

in activities and sadly, people pass away. Fortunately, our attrition rate falls around 4.8% which is significantly lower than the industry average for city clubs. But even with our low attrition rate, we still need to replace 52 members this year, while continuing to grow. Where do we find new members? First and foremost, we rely on you. There is no denying that our best new members come from our existing members. The CLUB does not advertise or take an aggressive sales approach with membership like our for-profit competitors. Luckily, we don't have to! Instead, we rely on you to bring guests to the CLUB for business and/or social reasons. From that point, it is up to staff to ensure a wonderful experience which organically entices your friends and guests to be part of something wonderful. This exposure allows us to show off our facilities and programming activities in the most distinguished manner.

If you know of someone who you feel would be a great addition to your CLUB, please bring them with you the next time you visit. Or, simply forward their name and contact information to our Membership and Marketing Director, Allison Ager at allisonager@govclub.com. Allison is happy to reach out to provide a warm welcome and a personal tour of the CLUB, while sharing all the benefits of membership.

I hope you have, and will continue to enjoy tremendous value in your membership and will share the benefits of being part of something special with your friends and colleagues.

Barry Shields, CCM
General Manager

Wine Inventory Fire Sale!

We have an excess of beautiful wines that we are offering to the membership at only 10% above our cost. With over 400 bottles to choose from, there is something for everyone. View the inventory on our website at: Dining and Catering/Menus/Wine & Cigar/Wine Fire Sale and contact Paul McShane, 850-224-0650, paulmcshane@govclub.com to place your order. All sales are first-come, first-served and the price shown includes tax. We will pull your selection for curbside pick-up and bill your member account.



Give the Gift of Your Club

Give the gift of an intimate dinner, chef's table with wine flight, food and beverage credit or custom GOVERNORS CLUB tie this holiday. Also, consider providing your children or grandchildren the gift of a Legacy Membership. We will prepare beautifully personalized gift certificates for loved ones, friends and associates. Contact Allison Ager, 205-0663, allisonager@govclub.com for any of these items.



GC Kids Treasure Chest

We have a wonderful treasure chest full of goodies for our youngest members. The chest can be found in the lobby, just next to our yummy chocolate machine. When children dine in the CLUB, they'll be given a treasure token permitting them to dig in the chest and take home a special treasure.



GC Staff ANNIVERSARIES

Michael Harris, Dishwasher, 1 year
Tasha Jackson, Housekeeper, 2 years
Maggie McLellan, Pastry Chef, 1 year
Branden Williams, Server, 1 year

“My Wine” Dinner – A New Experience at Your Club!



Thursday, December 21 | Spotlight on Cabernet Sauvignon
6:30 p.m. | \$34++

Grab a bottle of your favorite Cabernet Sauvignon and bring it to this relaxed, delicious and social evening. Members and guests will be seated at large tables, encouraging you to visit with your neighbors, share tastes of your wine and enjoy an impeccable dinner together. Chef Renfroe has prepared a beautiful menu which pairs nicely with Cabernet Sauvignon. Don't miss this wonderful opportunity to enjoy camaraderie with fellow members! Corkage fees are waived. Call 224-0650 for reservations; confirmed reservations will be billed.

Amuse

Duck Wings Dressed with Spicy Sweet Mango Glaze

Appetizer

Peppered Beef Carpaccio with Arugula, Toasted Pine Nuts
Shaved Pecorino Romano & Extra Virgin Olive Oil

Main Course

Duet of Grilled Dry Aged New York Strip
& Double Lamb Chop
Stilton Mashed Yukon Gold Potatoes
Grilled Jumbo Asparagus Finished with
Fresh Herb Infused Cabernet Demi-Glace'

Pastry Chef Maggie's Dessert

Governors Club Loyalty Program

The GOVERNORS CLUB Loyalty Program is our way of saying “thank you” to those businesses that have three or more colleagues who are current members of the GOVERNORS CLUB. The Loyalty Program waives our initiation fee (a \$1500 savings) for additional colleagues who wish to join the CLUB. Individuals who join via this program must make a commitment to two years of membership in the CLUB. Contact Allison Ager, Membership Director, allisonager@govclub.com, 205-0663 for confirmation of qualification and a loyalty application.

Reciprocal Club Benefits

GOVERNORS CLUB Members have reciprocal privileges with more than 200 private clubs in the U.S. and around the globe. Remember this wonderful benefit when traveling. Reciprocal clubs can be found on our website and in our mobile app. Simply request your letter of introduction through the app or contact Allison Ager at 205-0663 or allisonager@govclub.com to visit any of these fine clubs.

Featured Reciprocal Club: **Petroleum Club of Long Beach, CA**

The Petroleum Club of Long Beach is a hidden gem with an old-school swanky vibe. The Red Room with its circular bar is undeniably the focal point of this 62 year old Club. Reciprocal members enjoy intimate dining and the wonderful outdoor Olympic-sized swimming pool. With plenty of complimentary parking, they are conveniently located just off the 405 freeway in the Bixby Knolls area of Long Beach.



FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili

Stop in your Lounge prior to these FSU basketball games and enjoy complimentary wings & chili.

FSU vs. Loyola: December 6, 5 – 7 p.m.

FSU vs. Charleston Southern: December 18, 5 – 7 p.m.

FSU vs. North Carolina: January 3, 5 – 7 p.m.



Pre-Theater Dinner at the Club

5 – 6:30 p.m. | Monday through Saturday

Dine at the CLUB without the worry of missing the opening act! Enjoy our special \$18++ dinner, complete with wedge salad, fresh veggies, baked potato and choice of filet mignon or fresh fish. Reservations requested.



Download Our Mobile App & Receive Pop-Up Specials

When you download the app, not only will you have all things GOVERNORS CLUB at your fingertips, you will receive notifications of pop-ups and unadvertised specials at the CLUB. Search for and download GOVERNORS CLUB from the Apple App Store or Google Play on your mobile device.

What's in the app:

- Real-time push notifications
- Reservations
- Upcoming events & activities
- Request your car from valet
- Account statements
- Member & staff directories
- Reciprocal clubs & benefit request form
- Contact anyone directly in the app
- Update your profile & preferences
- One-time log-in



To access the app, use the same username and password you use to access our website. If you have not logged into our website previously, your username is set to your membership number (add zeros to the beginning if your number is less than four digits) and your initial password is your last name. If you have any questions or need assistance, please contact Allison Ager, 205-0663, allisonager@govclub.com.

We continually look for opportunities to improve the value of your membership and are confident our new mobile app will play an integral role in achieving that goal.

GC Lunch Box | \$9+ Pick-Up or Delivery

Select a menu item, side and sweet – and we'll bring it to you! Add \$2 per box for delivery service, with a maximum fee of \$10. Please call 24-hours in advance with orders of 10 or more. Our delivery area extends to the perimeter of Call, Gadsden, Bronough and Madison streets. Call 224-0650 to order your GC Lunch Box. Menu items include:

Pimento Cheese & Fresh Baked Bread

House Made Pimento Cheese, Flat Bread, French Baguette & Crackers

Hummus

Basil or House Blend, Fresh Fried Pita Chips, Crudit , Jalape o Relish & Diced Tomatoes

B nh Mi Sandwich

Vietnamese Style Sandwich | Vegan Option - Crispy Fried Tofu

Shaved, House Marinated Slow Cooked Pork Belly, Garlic Mayo, Cucumbers, Shaved Red Onion, Cilantro & Daikon, Pickled Carrots

Cuban Sandwich

Shaved Mojo Marinated Pork, Shaved Sweet Ham, Swiss Cheese, House Pickles, Abuela's Malbec Mustard

Capitol Club

Vegan Option - Crispy Fried Tofu

Shaved Turkey, Shaved Sweet Ham, Hickory Smoked Bacon, Garlic Mayo, Grilled Tomatoes, Avocado, Sour Dough Bread

Governors Club Wedge Salad

Baby Iceberg Lettuce Wedge, Blue Cheese Crumbles, Shaved Red Onion, Bacon Bits, Fresh Florida Tomatoes

Sides: Fresh fruit cup, soup du jour or house chips

Sweets: Rich chocolate brownie or fresh baked cookie

Governors Club Accolades



The GOVERNORS CLUB Accolades program encourages members, staff and guests to recognize the actions and attitudes of staff members who go *above and beyond*. The member whose accolade card is drawn will receive dinner for two at the CLUB. The staff members whose names are drawn will receive \$100. Be sure to take the time to recognize your staff when they go the extra mile to ensure your Club experience is perfect.

Featured \$5 Cocktail of the Month: The Barbotage

The Barbotage is a refreshing blend of French cognac, Grand Marnier and brut sparkling wine. Perfect for the holiday season!



As a reminder, your CLUB always offers \$5++ cocktails made with Tito's vodka and Buffalo Trace bourbon. We are also featuring Coravin® wine options: Shafer Hillside Select Cabernet Sauvignon and Far Niente Chardonnay.

Fish & Game You Catch and We Cook!

Bring your cleaned wild game or fresh catch to the CLUB and let us bake, broil, grill, poach or sizzle-up the



fruits of your labor. For only \$12++ per person, enjoy your protein served with fresh vegetables and a choice of rice or potato. Better yet, bring both and we'll dazzle your senses with an amazing surf and turf. Call ahead and let us know what you are bringing and how you would like it prepared. Bon app tit!

GC Chef's Table, Tallahassee's Ultimate Dining Experience!

Dinner \$90++
Optional Wine Flight \$40++

Dine privately in the GOVERNORS CLUB Main Kitchen while watching our highly skilled chefs prepare an impeccable five-course dinner catered to the culinary wishes of you and your



guests. This is a true “foodie experience” and the most unique dining opportunity in Tallahassee. Delectable wine flights may be added to compliment each course. A maximum of eight guests can be accommodated at our beautifully set dining table in the kitchen. Call your Catering Director, Laura Kalinoski, 205-0665 for additional information or to book your Chef's Table.

50¢ Oyster Nights Tuesdays in the Lounge

5:30 p.m.-until

These perfectly salty bivalves are available in your Lounge fresh-shucked on the half-shell every Tuesday



evening. Devour the delicious “Panacea Pearls” for only 50¢ each, alongside a cold brew or cocktail. Bring a group of friends and make it your Tuesday night tradition!

Holiday Schedule

Your CLUB and Lounge will be closed Monday and Tuesday, December 25 & 26, for Christmas and Monday, January 1, for New Year's Day. We wish everyone a wonderful and safe holiday season with family and friends.

Fast Lunch Features Only \$12++

Beginning October 30th, our Fast Lunch Features will offer a daily “comfort meal”. These fast and soothing dishes are offered Monday through Friday with a small garden salad. Enjoy these comforting, quick and inexpensive meals during lunch at your CLUB.

- **Mondays:** Blackened redfish with red beans & rice
- **Tuesdays:** Fried chicken with corn, mashed potatoes & gravy
- **Wednesdays:** Meatloaf with mashed red potatoes & green beans
- **Thursdays:** Chicken pot pie
- **Fridays:** Southern fried catfish & hushpuppies



5-Course Holiday Wine Dinner

Thursday, December 14 | 6:30 p.m. | Plantation Room
\$89 | \$59 for *Platinum Society* Members

Join us for our most fabulous and festive wine dinner of the year! Chef Rodriguez and the culinary team will present this fantastic five-course dinner with delicious wine pairings. Enjoy this unique dining experience in the Governors Board Room with a beautifully appointed holiday table. Adam Foster of Stacole Fine Wines will facilitate the evening. Enjoy the



spirit of the season at this beautiful 5-course holiday wine dinner. Seating is limited to 22. Call 224-0650 for reservations; confirmed reservations will be billed.

Amuse

Petite Florida Blue Crab Cake with Old Bay Hollandaise and Salmon Caviar

Wine Pairing

Juve Y Camps, Cava “Reserva da Familia” NV

First Course

Lilliputian Maine Lobster Pot Pie

Wine Pairing

Cristom Pinot Gris, Eola-Amity Hills

Second Course

Pan Seared Duck Breast with Maple Thai Chili Glaze
Jasmine Rice, Five Spice Carrots & Cilantro Beurre Blanc

Wine Pairing

Paul Hobbs “CrossBarn” Pinot Noir, Sonoma Coast

Main Course

Basil Pesto Marinated, Grilled Filet Mignon
Sun Dried Tomato Yukon Gold Mashed Potatoes
Grilled Rapini, Black Garlic Cream Sauce

Wine Pairing - Aia Vecchia Cabernet Sauvignon, Bolgheri DOC

Pastry Chef Maggie's Holiday Dessert

Wine Pairing

Ferreira Touriga Nacional, Late Bottled Vintage Porto

Guest Chef Dinner with Josh Cooper

MasterChef Competitor

Friday, January 5 | \$70++ includes wine
Member Bar Reception 6:30 p.m. | Dinner 7 p.m.



Cooper is a former college football player, a political consultant, an award winning competition BBQ pitmaster, a private chef, a GOVERNORS CLUB member, and a father of four amazing children.

Whether competing on the gridiron, in state and national elections or on Fox's MasterChef, Cooper always strives for perfection. As a member of the Swinos competition BBQ team, Cooper has competed and won awards in numerous BBQ championships. His love of competition inspires his passion for creating elevated and innovative dishes featuring upscale BBQ and fresh seafood.

Fresh, clean ingredients are the keys to Cooper's signature cooking style and contribute to his "layers and layers of flavor." Always the life of the party, you can be sure to hear his signature "Pow! Pow!" as he puts his heart and soul into his cooking. While his methods may be unique, the results speak for themselves. Join us for this special dinner on Friday, January 5. Reservations required; confirmed reservations will be billed.

WELCOME

Roasted Bone Marrow Canoe
with Bacon Onion Jam,
Crusty Bread Parsley Verte Sauce

BEGINNING

Sous Vide Pear Salad with Candied Walnuts,
Goat Cheese & Aged Balsamic Vinegar

ENTRÉE

Coffee Crusted Rack of Lamb with
Truffled Parsnip Purée & Mint Chimichurri

DESSERT

Vanilla Bean Crème Brûlée served with
Bourbon Flambé Glaze

GC Cigar & Cigar City Brew \$12++ for the Pair

Kick back and relax in The Lounge with an ice cold Cigar City Brew alongside our exclusive label GC Cigar. This special pairing is just \$12! Rated 94 by Cigar Aficionado, the wrapper is from Honduras, the binder from Indonesia and the filler from Honduras & Nicaragua. Our cigar boasts a mild to medium body with creamy, full-flavored nuances and a fantastic aroma. The cigars are also available for purchase; \$10++ each or a box of twenty for \$185++.



Birthday Night with an Asian Twist! Featuring Live Music

Complimentary to members with December birthdays!
Wednesday, December 13 | 6-9 p.m.

\$31++ adults | \$10++ children ages 6 to 12

If you're celebrating your birthday in December, bring your party to the CLUB and celebrate with us. Even if it's not your birthday, come out and enjoy this spectacular evening of great food, live music and good company. Call 224-0650 for reservations; confirmed reservations will be billed.

Prime Rib & Salmon Filet Wellington Station

Creamed Spinach | Seasonal Veggies
Mashed Potatoes | Warm Dinner Rolls
Garden Salad and Salad Dressings

Asian Station

Sushi Rolls | Soy Sauce & Wasabi | Pickled Ginger
Seaweed Salad | Chinese Steamed Dumplings

Pasta Station

Penne or Farfalle Pasta Sautéed to Order

Pasta Sauces

Classic Marinara | Alfredo | Spicy Tomato Vodka Cream

Pasta Toppings

Roasted Chicken | Sweet Italian Sausage | Shrimp
Black Olives | Caramelized Onions | Club-Grown Basil
Roasted Sweet Peppers | Garlic Roasted Mushrooms
Grated Asiago Cheese

Flambé Dessert Station

Classic New Orleans Bananas Foster with Vanilla Ice Cream

Cupcakes with Birthday Candles



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

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Juan C. 'JC' Flores

Joe Anne Hart
Tracy Mayernick
Dr. Robert McClure, III
James McFaddin

Robert Vice
Meredith Woodrum Snowden

CLUB MANAGEMENT STAFF

Barry Shields
General Manager/COO

Nancy Goodson
Controller

Tina Schmitz
Assistant Controller

Allison Ager
*Membership & Marketing
Director*

Gilbert Rodriguez
Executive Chef

Kevin Renfroe
Executive Sous Chef

Jason Redick
Sous Chef

Laura Kalinoski
Catering Director
Cynthia Cerda
Food & Beverage Director

Anna Dawkins
Nicole Carval
Food & Beverage Managers

Paul McShane
Beverage Manager

Pam Munroe
Club Concierge

Robert Hepner
Facilities Manager



BUSINESS HOURS

Lunch

Grille, Balcony & Patio
Monday through Friday
11:30 a.m. - 2 p.m.

Dinner

Grille, Balcony & Patio
Monday through Saturday
5 p.m. - close

Cocktails

Lounge & Patio
Monday through Saturday
4 - 10 p.m.

Contact

202 S. Adams St.
Tallahassee, FL 32301
Reservations: 850-224-0650
Reservations@GovClub.com
www.GovClub.com

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