

ERIC-ISMS

BROADWAY HOODWINKED {Part I}

As many of you are aware – I have a great Love of theater and performing. It all started at St. Anthony Elementary School and my 3rd Grade Production of “The Three Little Kittens Who Lost Their Mittens!” – I was cast as the 4th Kitten! *(Yes, 4th Kitten – no kidding – another story for another time) That started me on a lifelong journey of attending and performing in musicals, plays and concerts.

The annual BDNY Show in NYC is always something to look forward to – especially the opportunity to see the latest on Broadway! So Flashback {circa 1990} On one of my first trips to NYC, “Miss Saigon” had just opened and to my dismay – I was not able to secure a ticket. So, I headed to the Broadway Theater at 5pm to wait it out in the Box Office Cancellation Line with hopes of getting a ticket for that evening’s performance.

After standing in a line for about 15 minutes, with about 8 people in front of me – I was approached by a little old lady – seemingly in her 80’s – asking me: “Do you need a ticket for Miss Saigon?” – {YES!} – I replied. I inquired about the location of the seat, price etc. After a brief exchange - I agreed to give her \$60 for the ticket. She quickly replied - “Oh no – we can’t do this, Here – we will get in trouble – follow me...” So, I decided to leave the ticket line and follow her - out of the lobby - around the corner and down a dark alley... {Not my smartest move - right?} So, now, I find myself in the pouring rain – juggling my umbrella and wallet - all while trying to get the cash out to pay for the ticket. I finally got it together, gave her the cash and she gave me the ticket!

{SCORE! DONE! MISS SAIGON, Here I come!} I was so excited as I headed back to my hotel to share my good news with a work associate. Well, the excitement soon dashed when my friend asked to see the ticket. Upon viewing she said – “Eric – this is not a ticket for Miss Saigon! It’s a \$10 standing room only ticket for Les Miserable!”

I went from the highest HIGH to “Miserable”, in a second. I had been DUPPED!

However, this is NOT then END to my Miss Saigon journey! Stay tuned for “Broadway Hoodwinked” {Part II}, in our NEXT Edition!

MONTHLY MUSE: KLEM HOSPITALITY

Klem Hospitality has been a pillar of the brands represented at the Klem Group. In fact, it has been a part of Eric’s Entire Life! His Grandparents founded the company and got their start building church pews and kitchen cabinets in a wood shed behind their home. They would be proud to know Klem Hospitality continues to offer custom product and lasting construction techniques that create beautifully finished furniture. All made in Jasper, IN - the heart of the Midwest.

FEATURE PROJECT of the MONTH

HAMMETTS Hotel - Newport, RI

Design by DeLeonardo | Purchasing by Amanda Deblauw

Located on the Newport waterfront this hotel is unlike any other property in the area. It pays homage to working class roots and turn-of-the-century merantile history. The Guestroom design is perfect combination of metal, leather and natural woods. Accented with classic nautical pieces throughout.

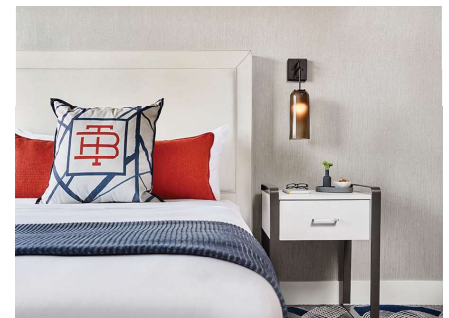


KLEM GROUP {COLLABO}

BRISTOL HOTEL - Bristol, VA

Design by ESA - Nashville, TN
Purchasing: ADM & Associates - ATL

Klem Hospitality & the KG had the pleasure of working on the Design and Procurement for this 65 room luxury boutique hotel. The BRISTOL was name one of the best City Hotels in the Continental US in 2020. We loved partnering with design to make the custom casegood package come to life!



COURTNEY’S CONCOCTION

Happy New Year! Let’s TOAST to the New Year with a cocktail in hand and an optimistic outlook on the mind! And I think we should start this year with a KICK! So I’m sharing my favorite {Esspresso Martini} Recipe.

- Combine the BAILEYS + Vodka + Espresso into a martini Shaker
- SHAKE for about 15 seconds
- POUR into Martini glasses
- GARNISH the Glass by putting some chocolate syrup on a saucer. Run the rim of the glass around and in the syrup. {Leave As is and ADD your drink} OR Run the syrup rim through chocolate SHAVINGS. Sprinkle the shavings On top of drink too!
- Take Lemon Peels and RING them OVER the freshly poured Esspresso martini - this cuts the overwhelming coffee aroma.
- CHEERS! and Enjoy!



2 oz. BAILEY’S Irish Cream
1/4 oz. Vodka
2 oz. cold Espresso
Lemon peels - in strips
Chocolate syrup or Shavings
for Garnish

You will Also Need:
Martini SHAKER + Glasses