

From the Club Manager

Greetings Executive Club Members!

I hope that each of you have had a wonderful start to this New Year. I have some exciting opportunities to share with you. As Executive Club members you are welcome to enjoy:

Brunch with Friends. Brunch isn't just for Sundays anymore! Join us for a leisurely resort experience on Saturdays at our extraordinary Weekend Brunch. We invite you to bring up to three guests to share the experience and help us spread the word. Receive a 50% discount for any and every Saturday, February 14 through March 28 (alcoholic beverages not included).

An Enhanced Corporate Membership Program. We're making this already popular program even

better...more benefits, more chances to use your award-winning Inn for entertaining business colleagues and friends.

A Night at the Theater. Join us for our first trip to the new Durham Performing Arts Center on March 17! Executive Club members will have the privilege of seeing *Fiddler on the Roof* starring the original Tevye, Chaim Topol, in Durham's newest venue!



Call me to reserve your place at one of our events or if you have questions about your membership.

Sincerely,

Jenny Shepard, Executive Club Manager

Greetings from Executive Chef Jason Cunningham



In 2003, I had the opportunity to cook a vegan luncheon for writer and photographer, Linda Long. She enjoyed my recipes and asked me to participate in her new cookbook project, Great

Chefs Cook Vegan. This recipe for Butternut Squash Soup is one of my four recipes featured in her cookbook.

Great Chefs Cook Vegan is available for purchase in the gift shop at the Washington Duke Inn & Golf Club.

Wish You Were Here!



Members enjoyed an evening of fine dining and world-class entertainment at our October 3 outing to the **North Carolina Symphony in Raleigh**. Music Director Grant Llewellyn along with special guests provided a night to remember.

Members, Edward and Linda Karolak

Creativity abounded at our first ever **Gingerbread Workshop** on November 30. The young and the "young at heart" enjoyed holiday treats, as they were put to work decorating their very own gingerbread house.

Mary Wilkinson shows off her creation.



Club Calendar

VALENTINE'S WEEKEND 2009

Friday, February 13 and Saturday, February 14

Cost per person: \$75 plus tax and gratuity

Celebrate with that special someone at the Inn this Valentine's Day. The Fairview will feature its full menu and a Valentine's Day five-course menu on Friday and the five-course menu on Saturday as you dine by candlelight and enjoy live entertainment.

3RD ANNUAL VISTA TAILGATE AND DUKE WOMEN'S BASKETBALL GAME

Thursday, February 19, 5:00 p.m.

Cost per person: \$35 all-inclusive

Exclusively for Executive Club members and their guests, this evening will include a classy tailgate party in the Vista Restaurant, a Duke women's basketball T-shirt and a lower-level ticket to the game! Reservation deadline Wednesday, February 11.



To RSVP or for more information about events, contact the Executive Club Office at 919.313.9604.

DINNER AND A PERFORMANCE AT THE DURHAM PERFORMING ARTS CENTER: FIDDLER ON THE ROOF

Tuesday, March 17, 5:00 p.m.

Cost per person: \$115 all-inclusive

Join us for the Executive Club's first outing to Durham's newest venue, the Durham Performing Arts Center. The original Tevye, Chaim Topol, is sure to delight audiences as he makes a rare appearance. Dinner and transportation are included. Reservation deadline Friday, March 6.

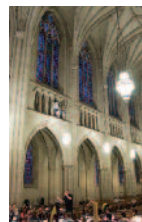


NORTH CAROLINA SYMPHONY AT DUKE CHAPEL, VERDI: REQUIEM

Thursday, April 30, 5:30 p.m.

Cost per person: \$85 all-inclusive

This event was so popular last year that we are offering it again in 2009! Inspire your palates at the Fairview and then enjoy music at Duke Chapel featuring Music Director Grant Llewellyn and the Durham Choral Society. Reservation deadline Friday, April 24.

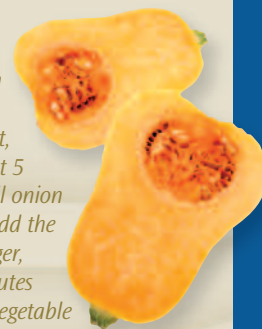


BUTTERNUT SQUASH SOUP

- 1 Tbsp extra virgin olive oil
- 1¼ cups diced sweet onion
- ½ cup diced carrot
- ¼ cup diced celery
- 1 large butternut squash, peeled, seeded and diced
- 1 Tbsp fresh ginger, peeled and minced
- 3 cups vegetable stock (make your own or purchase)
- 1 bouquet garni (2 bay leaves, ½ tsp black peppercorns, 2 sprigs thyme bundled and tied in cheese cloth)

Kosher salt to taste

In a 2-quart saucepan, heat oil over medium heat and sweat the onion, carrot, and celery about 5 minutes, or until onion is translucent. Add the squash and ginger, and cook 5 minutes more. Add the vegetable stock, bouquet garni, and salt, and bring to a slow simmer. Cook until squash is tender.



Working in small batches, transfer the soup to a blender and purée until silky smooth. Place soup into another saucepan as each batch is puréed. Keep a small amount of additional vegetable stock warm on the side and use it to thin the soup, if necessary, as the soup can thicken as it cools slightly.

Return the soup to the stove over low heat to reheat and adjust seasoning. Can be refrigerated up to 5 days.

Serves 4

EXECUTIVE CLUB NEWS



EXECUTIVE CLUB
AT WASHINGTON DUKE
INN & GOLF CLUB

Winter 2009 Newsletter

Members of the Month

MARCH 2008

Alely and Chris Manno
Brooklyn, NY

APRIL 2008

Billy T. Herndon
Hillsborough, NC

MAY 2008

Mark R. Saunders
Ft. Lauderdale, FL

JUNE 2008

Frank Cheng
Miami, FL

JULY 2008

Gerard D'Huy
Tucson, AZ

AUGUST 2008

Pamela and Dale Linn
Kopperston, WV

SEPTEMBER 2008

Mary and Chuck Neff
Bavon, VA

OCTOBER 2008

Member chooses to remain anonymous

NOVEMBER 2008

Cayce Malone
La Canada, CA



What Our Members are Saying

"We really enjoyed the evening [at the North Carolina Symphony]. At each event we have met such lovely people. They have made nice events even better."

SHARON DOOLEY
member since 2005

"I enjoyed my stay as usual, including a winning basketball game and the amenities of the Washington Duke. It certainly helped me get in the holiday spirit."

FRED McINTYRE
member since 2005

Your suggestions for Club events are always welcome. If you are well-versed in theater, music, or any other arena, we would love your expert suggestions for future gatherings. Contact Jenny Shepard directly at 919.313.9604 or jshepard@wdigc.com.

Your Club Contact

Jenny Shepard, Executive Club Manager
919.313.9604
jshepard@wdigc.com

ReMember!

MAKE YOUR MEMBERSHIP WORK FOR YOU

Member Perk: Advanced notice so you don't miss out on special date reservations

EASTER

Sunday, April 12

Accepting dining reservations beginning Monday, February 16

GRADUATION WEEKEND 2009

Friday–Sunday, May 8–10

Accepting dining reservations for in-house guests on Monday, February 2 and out-of-house guests on Monday, February 9

MOTHER'S DAY

Sunday, May 10

Accepting dining reservations beginning Monday, March 2

GRADUATION 2010

Accepting room reservations beginning Sunday, February 1, 2009, 8:30 a.m. EST. Online only. Pricing details at www.washingtondukeinn.com.



Washington Duke
Inn & Golf Club

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Exciting Opportunities for Members Only