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25 WAYS TO BECOME A FUN BUSINESS

by Christina R. Metcalf



MEMBER HIGHLIGHTS



RENEWING MEMBERS

30 - 38 Years

The West Properties Coal Creek Bowling Center Mark DeMoss, CPA

20 - 24 Years

Mountain High Appliance
Etkin Johnson Real Estate Partners
Design Concepts
Back to Action Physical Therapy
Finerpoints Accounting

16 -17 Years

Pure Center of Health
Big O Tire Louisville
Great Western Bank -95th St.
Fidelity National Title Company

7 - 12 Years

Studio Bernina
Front Range Catering
Hillwalkermedia
Lunada Eatery & Cantina
Re/Max - Bob Davis
Front Range Brewing
Kumon of Lafayette

1-4 Years

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Just Dandy
Padgett Business Services
Brad Wiesley & Associates
Fresh Start
Lafayette Lions
Eat! Food and Drink
Due South Realty



~NEW MEMBERS~

Speak with Ease -Lafayette Toastmasters

> Jay Ruggeri (303) 818-2217



Village Trading Co

Jennifer Sandoval (720) 724-8472



Chris Rubeck (303) 997-8238



Ruby Ru's Street Eatery Green Landscape Solutions

Joshua Wagner (720) 468-0987



(click member for more details)

New Doors Open in Labourette



IT'S TIME TO CELEBRATE





The Well Healing Center

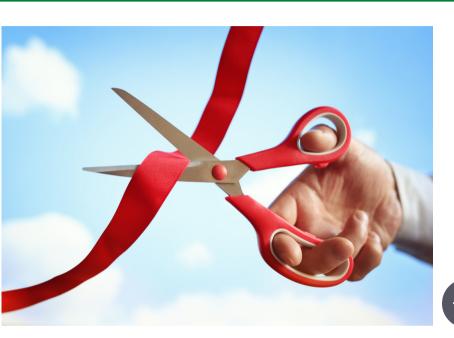






March at a Glance





March 4th, 4:30 pm Ribbon Cutting at Village Trading Co





March 24th, 5-7 PM
Join us for a Virtual
Mega Mixer with the
Northwest Chamber
Alliance



PROUD TO ANNOUNCE



Wednesday April 7th, 6-7:30 PM Cost - \$40

With Chef Christopher DeJohn

Former Executive Chef
at Sports Authority
Field for 15 Years
"HOME OF THE DENVER
BRONCOS"

On the menu: Risotto 3 ways



A portion of the proceeds will benefit
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25 Ways to Become a Fun Business

Do you want to appeal to a younger demographic? Want to get people talking about you? Maybe you want to attract an ultra-cool influencer or celebrity customer? If you do, rebranding and becoming a "fun" company may be just the way to get more attention.

Why are we suggesting "fun"? With Gen Y being the largest generation in the U.S. in 2019, with an estimated population of 72.1 million, they have strong purchasing power. They also enjoy experiences and tend to tell others about products and businesses they like.

If you want more customers, becoming a "fun" business with an identifiable tone and brand, can help you build a loyal audience that enjoys talking about you.



How to Become More "Fun" in Your Business

- Clearly communicate business goals and desired content tone to your employees. Then
 give them a little leeway to post, share, like, and comment on social media. Point out
 examples of posts and comments you love so they know what voice you want for your
 business.
- 2. Host contests on social media.
- 3. Share posts and images that aren't all business. In fact, your goal should be getting to know your audience not bragging about yourself.
- 4. Rewrite your web copy in your new company voice.
- 5. Invite people to post on your page.
- 6. Create a Facebook group around your product or service. Make it a fun escape not a group to brag about yourself.

- 7. Do more video. Help customers get to know people at your business.
- 8. Showcase fun things about your most loyal customers.
- 9. Encourage people to share creative uses for your product.
- 10. Host a challenge or other form of experiential marketing.
- 11. Create spotlights of your employees featuring "fun" facts very few people know about them.
- 12. Invite people to decorate their desks in a manner that reflects their personalities or (while we're all at home) ask your employees to record a quick video walkthrough of their at-home workspace.
- 13. Start a club at work for people who like the same hobby or form of exercise.
- 14. Record some of your online staff meeting, like the beginning icebreaker and add the video to your website.
- 15. Share your favorite things on social media or on a blog post; create fun posts like "10 Things I Can't Live Without."
- 16. Record a song parody that fits your job or industry.
- 17. Make a JibJab video and share it in your company newsletter.
- 18. Create a bloopers reel of flubs on video.
- 19. Create a video about funny things that only people in your industry or state could understand.
- 20. Ask employees to record a video of a little known/weird skill they have. Show them doing it.
- 21. Celebrate all those zany "National" holidays like "Talk Like a Pirate" Day. Make videos of how your company is celebrating.
- 22. Bring a really old item into your business and record your employees guessing what it is.
- 23. Allow employees to bring their pets to work.
- 24. Celebrate small wins and big wins. Post your video celebrations so others can partake in your joy.
- 25. Rename your job titles to speak to the end goals like "engagement officer" for your social media person.

Culture can make a big difference in getting referrals, more engagement, new hires, more customers, and creating a loyal employee base. Some of these ideas may seem a little too much for your business. But know that whatever you decide is right for your business and industry, the point behind this exercise is to let your customers and potential customers get to know you better. After all, customers buy from those they know, like, and trust.

<u>Christina R. Metcalf</u> (formerly Green) is a marketer who enjoys using the power of story and refuses to believe meaningful copy can be written by bots. She helps chamber and small business professionals find the right words when they don't have the time or interest to do so. Christina hates exclamation points and loves road trips. Say hi on <u>Twitter</u> or reach out on <u>Facebook</u>.







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