Winter Banquet Meeting
March 3, 2005
Angell’s Bar and Grill – 999 Main St. Boise, Idaho
(between 9 and 10th St. below the Quest Building)

**AN EVENING WITH DR. CHARLES E. KAY FROM UTAH STATE UNIVERSITY**

Aboriginal Influences and Original State of Nature

5:00pm – No-host Social

6:00pm – Dinner: A choice of one of the 5 entrée’s listed below with price:

1. SALMON AND GARFUNKEL: Salmon brushed with parsley, sage, rosemary & thyme: $23.00
2. PORK LOIN: Chargrilled pork tenderloin steak topped with apple-walnut brandy cream sauce: $19.00
3. RIBEYE STEAK: Fire roasted center cut steak topped with lemon herb butter and crispy onion strings: $23.00
4. CHICKEN OSCAR: A skinless boneless breast chargrilled and capped with blue crabmeat, steamed asparagus spears and Hollandaise: $18.00
5. BLACKEN CHICKEN PENNE: Blacken chicken breast served over tender Penne pasta, tossed with Monterey Jack cream sauce, mushrooms, tomatoes, Louisiana peppers and onions: $18.00

PLEASE RSVP BY FEBRUARY 28 WITH CHOICE OF DINNER ENTRÉE & NUMBER OF PEOPLE ATTENDING BY REPLYING TO:

Walter Rogers 208-756-5134 or wbrogers@fs.fed.us
Myron Hotinger 208-392-3749 or mhotinger@fs.fed.us

7:00pm – Very interesting discussion by Dr. Kay on what the west was really like ecologically. Dr. Kay spoke at the National Convention in Edmonton and was absolutely outstanding. So please plan on joining us for a very interesting evening.

*GUESTS & FELLOW PROFESSIONALS ARE ENCOURAGED TO ATTEND*