Intermountain Society
Snake River Chapter

Winter Banquet Meeting
December 1, 2005
Angell’s Bar and Grill – 999 Main St. Boise, Idaho
(between 9 and 10th St. below the Quest Building)

AN EVENING WITH JIM CASWELL: Director of the
Idaho Governor’s Office of Species Conservation

Forest Management in Roadless Areas

4:30 pm – No-host Social with short business meeting at start of dinner to discuss contributions
and Forester’s fund.

5:30 pm – 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. TOP SIRLOIN: Chargrilled to your specifications and crested with sautéed Chablis mushrooms:
   $21.00
4. CHICKEN OSCAR: A skinless boneless breast chargrilled and capped with blue crabmeat,
   steamed asparagus spears and Hollandaise: $19.00
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 NOVEMBER 25 WITH CHOICE OF DINNER ENTRÉE & NUMBER
OF PEOPLE ATTENDING BY REPLYING TO:

Walter Rogers 208-756-5134 or wbrogers@fs.fed.us
Myron Hotinger 208-373-4047 or Myron_Hotinger@blm.gov

6:30 – 800 pm – Jim Caswell will be the speaker and his topic will be “Forest Management in
Roadless Areas.” Jim will discuss the process the State and Counties are going through
concerning the status of roadless and nomination of roadless areas to be sent to the Department
of Agriculture. So please plan on joining us for the evening. GUESTS & FELLOW
PROFESSIONALS ARE ENCOURAGED TO ATTEND