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Mike Fery, Kingfish

## From The Kingfish

Everything you read or hear on the news is negative. Many things in our world are out of our control. However, the success of the Arid Club is in the control of its Members. We have many positive things to be thankful for. We have a newly renovated Club, great staff, fabulous food, new web site, and several new amenities. **Now we need all Members and their spouses to utilize the Club!**

**Parties and Events:** Consider hosting your next company event, anniversary, wedding or get together with friends at the Arid Club. Remember--we don't charge for the use of our meeting and banquet rooms and our wine prices are some of, if not THE lowest, in town!

**Spouses:** Member spouses are welcome and encouraged to use the Arid Club for lunches, dinners, banquets or cocktails in our new lounge area.

**Members' Table:** If you don't have lunch plans, stop by the Arid Club at noon and sit at the "Members' Table" - the round table in the lounge with the Arid Club logo in the center of the table. It is a great way to meet new members and you have an excellent chance of getting a **free lunch**. At the end of your lunch, you and the other members at the table will draw cards to see who's the lucky winner getting a free lunch.



**New Members:** In the midst of all the negative news mentioned above, here's a ray of sunshine. The Arid Club board has approved a **Special Offer** for all new members who apply for membership before **12/31/08**. They will pay **50%** of their initiation fee upon acceptance to the Club and the balance within six months. So please consider sponsoring a new member. It is an honor to be asked to join the Arid Club. Someone was kind enough to ask you to join, and now it is your turn to extend the same invitation to others. For Membership Applications, please call our Club Office at 343-4631 and April will mail you a Membership packet. Our goal is to fill our membership before the end of the year.

Whatever brings you to the Club, please enjoy it!



# The Manager's Desk



Alvin Charlton

The Grand Re-Opening reception was a great hit. We had somewhere in the region of 240 people in attendance. There were many faces that had not been seen in some time. I have a feeling that the staff had as good a time as the members.

The club has been swinging since the remodel. We hosted our inaugural Father/ Daughter Dinner Dance, and although attendance was light, those who were in attendance vowed to return next year. Our next event will be dinner and a Cabaret show. This is sure to be a hit and is already close to selling out.

Some upcoming events for you to pencil into your calendar, and make early reservations for are;

November 12<sup>th</sup>: Seafood Extravaganza (Always a sellout), December 13<sup>th</sup>: Stories with Santa, last year was such a success that we are making it an annual event, and December 31<sup>st</sup>: New Year's Eve Gala. As usual for those of you with multiple celebratory invitations, we will be dropping the ball at 3 different time zones. You will have no excuse for not ringing in the New Year here at the Club.

See you around the Club.

Alvin Charlton, General Manager

## November

### Coming Events & Club Closures for November

November 1 – Cabaret Night  
November 12 – Seafood Buffet  
December 13 – Stories with Santa  
December 31 – New Year's Eve Party

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1 Cabaret Night
2	3	4	5	6 Club Night	7	8 Private Event Alternate Dining
9	10	11	12 Seafood Buffet	13	14	15
16	17	18	19	20	21 Birthday Night	22
23	24	25	26	27 Closed Holiday	28 Closed	29
30						

**Join us at the Arid Club . . .**



**THE SEAFOOD  
EXTRAVAGANZA**

The annual Arid Club Seafood Buffet is almost upon us.  
Fresh seafoods, meats, trimmings, salads and desserts  
Await your culinary approval!  
Bring your friends or family for the food and fun.  
Sign up early, as a sell-out is expected!

**Wednesday, November 12, 2008**

**Beginning at 6 pm**

**Cost is \$79.50 per person**

**(Plus Tax and Gratuity)**

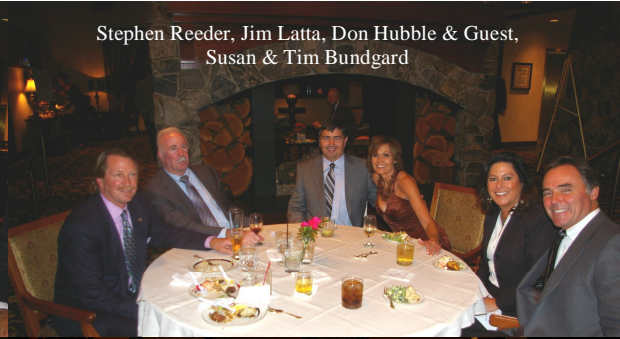


# The Grand Re-Opening Gala

Thank you to all of you who joined us for our Grand Re-Opening Gala.  
It was a great success, and we hope you enjoyed it as much as we did.



Just playing a little Craps



Stephen Reeder, Jim Latta, Don Hubble & Guest,  
Susan & Tim Bundgard



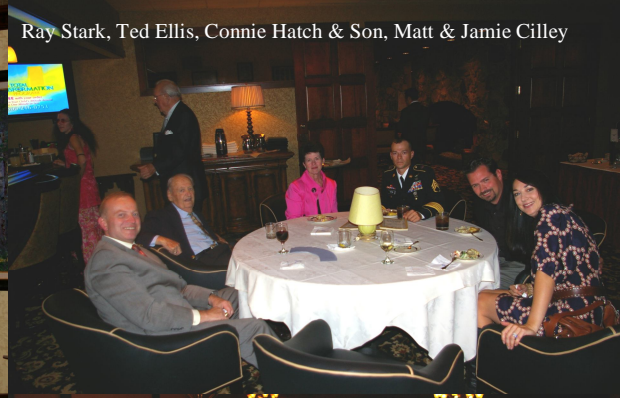
The 1930's meal, with fresh made Cobb Salad.



Philip Soulen, Jacqueline & Ron Twilegar, Rhea Allen, Ron Price



The gentlemen from Ahi Sushi, hard at work.



Ray Stark, Ted Ellis, Connie Hatch & Son, Matt & Jamie Cilley



The Arid Club Staff all ready to go.



Lynne & Dean Summers, Bernard & Darlene Gratton,  
Matt & Gwen Thomas



Chef Mac

## Chef's Corner

Fall is in the air! I hope those of you who attended our Grand Reopening Gala had a wonderful evening. The feedback has been overwhelmingly positive, and I appreciate all of your kind words.

Our turnout for the Father Daughter Dinner was disappointing. Those who did attend had a wonderful evening. If we do this function again next year, I hope more of you will consider attending.

On November twelfth, we will have our annual Seafood Buffet. I'm excited for the opportunity to showcase sustainable seafood with an emphasis on the Northwest. We hope you will be able to work one or more of these great events into your schedule this November.

As the seasons change, so will the character of many of our featured menu items. I welcome any feedback you may have.

See you at the Club!

Chef Chris "Mac" McDonald



## Early Bird Specials

Early Bird dining begins at 5:00 p.m. and extends to 6:00 p.m. Monday through Saturday. For **\$15.25**, you get a salad or cup of soup, entrée and dessert. This price also includes sales tax and gratuity. Orders must be placed with the kitchen prior to 6:00 p.m. Ask your server for further details

### *Week 1 (November 3rd—November 8th)*

Fish and Chips  
Salisbury Steak  
Sweet and Sour Chicken  
Angel Hair with Roast Garlic Oil, Spinach,  
Tomato and Asiago

### *Week 3 (November 17th—November 22nd)*

Panko Prawns with Bulldog Sauce  
Petite Steak  
Chicken a la King  
Spaghetti Bolognese

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Panko Prawns with Bulldog Sauce  
Petite Steak  
Chicken a la King  
Spaghetti Bolognese

### *Week 2 (November 10th—November 15th)*

### *Week 4 (November 24th, 25th, 26th, 29th)*

Salmon with Caper Butter  
Beef Satay with Peppercorn Sauce  
Maryland Chicken  
Pasta Carbonara



## New Member Committee



Tami Brandstetter

Don't you love the newly redecorated Arid Club? Now is the time to invite potential members to the Club. The Membership Committee believes now is the time to close all those potential new members applications. On November 18th at 6:00 p.m., there will be a reception/tour for all individuals and corporations who have received a membership application in the past 12 months. If you are responsible for having the Club send an application to an individual, you are welcome to attend the reception/tour. In fact, please contact anyone to whom you sent an application, and ask them to join you at this special event. Please call April at 343-4631, or email [info@aridclub.org](mailto:info@aridclub.org) with your RSVP if you plan to attend the event.

We have also identified 20 corporations we would strongly like to encourage to become Club members, they will receive a special invitation to the November 18th event. The initial membership fee for a corporations is only \$3,000. We believe it is an offer the corporations cannot pass up. It is our goal to have at least 50 potential members attend and half of them to become members. Please help the Membership Committee reach our goal for membership in our wonderfully renovated Club. On October 21, 2008, the Executive Committee approved two new policies. Beginning December 1, 2008, the cost for a Club Night guest will be \$60. Also, guests and potential members will be limited to attending Club Night twice in a 12 month period.

Tami Brandstetter

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## New Members



Lew Manglos

### Lew Manglos

Lew Manglos is one of our newest Junior members to join the Club. Mr. Manglos works for Colliers International is involved in Commercial Real Estate Sales. He has been with Colliers International for 3 ½ years.

Mr. Manglos has lived in Boise for four years with his wife, Sara, and son, Alex, and they are expecting another child in April. Before Boise, he lived in the Bay Area of California, but he grew up in Wisconsin. When he finds free time, he enjoys reading, skiing, and photography. Mr. Manglos is excited to have joined the Arid Club and looks forward to meeting everyone in the coming months.



Julie Pipal

### Julie Pipal

Julie Pipal is another new Junior Member. She is in government relations and currently works for the Boise Metro Chamber of Commerce. Previous to that, she worked 13 ½ years in state government, including 2 years on Governor Batt's staff.

Ms. Pipal has been a resident of Boise since 1991. Before 1991, she was raised in Spokane Valley and graduated from the University of Idaho. She has been married to her husband, Randy, for 16 years and has 3 boys, Bradley (11), Ryan (6), and Andrew (2). Ms. Pipal enjoys spending time advising at the School of Journalism, Mass Media, and the University of Idaho for her sorority, Delta Gamma. When she is not advising or working, you can find her gardening or reading.



Greg Lovell

### Greg Lovell

Non-Resident Member  
CEO at Idaho First Bank in McCall, ID



Clint Bolinder

**Clint Bolinder**

We would like to give a special welcome back to Clint Bolinder, who is a returning Junior Member. A native to Boise, he is a great addition to the Arid Club. Mr. Bolinder is a partner at Givens Pursley LLP, where he practices law. He has been with Givens Pursley LLP for about one year, but he has been practicing law for eleven years.

Mr. Bolinder brings with him, his wife, Codi, and his four children: Nicholas (20), Amalie (11), Analiese (9), and Johnny (6). Outside of work, he enjoys mountain and road cycling, snow and water skiing, and wake surfing.



Michael Lindstrom

**Michael Lindstrom**

Our newest resident returning member, Michael Lindstrom, is a Certified Public Accountant.

Mr. Lindstrom has been practicing public accounting in Boise since 1980. He currently is a partner with Eide Bailly, LLP. Mr. Lindstrom was a founding partner of Balukoff, Lindstrom & Co. PA, and then the company merged with Eide Bailly, LLP.

This Idaho Falls native has been married for 29 years to his beautiful wife, Amy; together they have four sons. Mr. Lindstrom just returned from Peru, where he spent three years as missionary. Now when he has free time, he enjoys fishing, camping, hiking, reading and spending time with family.



Mark Houston

**Mark Houston**

Mark Houston is one of our new Corporate members. During the day he spends his time working for the Bank of the West. He is the VP & Regional Manager for the bank and is the head of commercial banking.

This is one person you don't want to mess with. One of the activities he enjoys is martial arts, he earned his black belt at the age of 19. Mr. Houston also enjoys skiing and sports, such as baseball and softball. At the end of each day, he goes home to his wife of 26 years, Julie. Together they have 4 children, 2 who are attending BSU and 14 year old twins.



Jill Coles

**Jill Coles**

Jill Coles is another of our new Corporate Members. She currently works for Integrated Marketing Communications where she is responsible for planning, advertising and design, interactive and direct marketing, public relations, and sales promotions. Ms. Coles has been with the company for three years.

Born and raised in Idaho, she graduated from the University of Idaho. After some time in Seattle and Sun Valley, she returned to the Valley. Ms. Coles is an avid runner, mountain biker and road biker. When she has free time she enjoys Nordic skiing, downhill skiing, and hiking in the foothills.

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## New Member Nominees

Below are the current New Member Nominees. If you have any relevant comments in regards to any of these prospective members, please don't hesitate to contact a member of the Membership Committee.

<b><u>Name:</u></b>	<b><u>Membership Type:</u></b>	<b><u>Occupation:</u></b>	<b><u>Sponsors:</u></b>
Steven Rouse	Resident	COO of Keynetics, Inc.	Brad Wiskirchen & Rich Stuppy
Greg Lowe	Corporate	President & CEO of Syringa Networks, LLC	Ken McClure & J. Brent Olmstead
Ephraim Greenwall	Non- Resident	President of Talcott Holdings, LTD.	Andrew L. Erstad & Alice E. Hennessey



Brad Wiskirchen

## Junior Committee

On October 16, 2008 the Juniors enjoyed “Wine 101 Night”. The food was outstanding. The laughter was contagious. And the service was impeccable. Thanks to the wine experts at Hayden Beverage, we had a tremendous opportunity to learn about wine selection, storage, pairing, and acquisition. We also had a chance to preview the new wine lockers at the Club. If you haven’t done so, ask Bryan or Alvin to show you the 24 wine lockers that you can now rent for personal wine storage.

The Club’s new website has now been released into the wild. You can make reservations, access Club articles, bylaws, and membership applications, peruse the membership directory, send emails to membership groups, read Club newsletters, access information about reciprocal clubs, and review the Club’s upcoming events calendar. You should be receiving an email with your password any day now. If you have functionality suggestions please let me know.

Brad Wiskirchen

*The New Years Eve Gala*  
Coming to The Club December 31st

*Join us for a Romantic Evening  
Of Fine Food, Celebration  
And Dancing To The Kings Of Swing.*

<p>Dinner Service Starts at 7:00 pm</p> <p>Kings of Swing Start At 9 pm</p> <p>Cost Is \$79.50 Per Person</p>		<p>The ball Drops at</p> <p>10:00 (New York)</p> <p>11:00 (Chicago)</p> <p>&amp;</p> <p>12:00 (Boise)</p> <p>Call To Make Your Reservations Today! (208) 343-4631</p>
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## Father/Daughter Event



Dr. Lenzi with his daughters.



Mr. Cooper and daughters enjoying



Mr. Palumbo and guest brought along their daughters for a night of fun.



Mr. Dillon enjoying some



Dancing the night away to the Kings of Swing.

**“We had a great time!! I don't do enough with my daughter - - just the two of us - - and this was a great opportunity to reflect on what a wonderful young lady she is. Any Dad who can, should.”**

**-Ken McClure**

**“The Father/Daughter dinner dance was a very enjoyable evening. In our view, it was an occasion for Ferris and I to have a chance to visit and spend an evening together. The Big Band entertained us with enjoyable music which was easy to dance to. The dinner menu was delicious. I'd suggest that the Arid Club arrange another Father/Daughter dinner/dance next year.”**

**-Bill Deal**



### It's Time Again For Stories with Santa



Bring the kids to have their picture taken with Santa!!!  
There will be games, gifts, prizes, and of course, Santa reading a story just for them.

Join us on  
Saturday, December 13, 2008  
from 10 am to noon.  
Kids of all ages are invited.  
The cost is \$15 per person or \$5 for children 0-3 years old.

Please bring a new toy to be donated to the Ronald McDonald House.





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# Club Contacts

## 2008 Board of Directors

Michael Fery - Chairman of the Board  
Alice Hennessey - Vice-Chairman  
Phil Reberger - Secretary  
Joe DeVera - Treasurer  
Bill Drake - Communications  
George Iliff - House Committee  
Tami Brandstetter - Membership Committee  
Fred Mack - Ex Officio

## 2008 Executive Staff

Alvin Charlton - General Manger, [acharlton@aridclub.org](mailto:acharlton@aridclub.org)  
Paula Marcelin - Bookkeeper, [paula@aridclub.org](mailto:paula@aridclub.org)  
Bryan McClure - Dining Room Manager, [bryan@aridclub.org](mailto:bryan@aridclub.org)  
Trisha Barba - Events Coordinator, [tbarba@aridclub.org](mailto:tbarba@aridclub.org)  
Chris McDonald - Executive Chef, [chefchris@aridclub.org](mailto:chefchris@aridclub.org)