



2009 National Engineers Week Banquet

The Eastern Idaho Engineering Council is pleased to sponsor this year's National Engineers Week Banquet, and cordially invites you to join us for the evening. The celebration begins with a no-host social opportunity to mingle with your friends and colleagues from area engineering societies. Next, enjoy a delicious dinner of sirloin, chicken or vegetables. The program

will consist of the presentation of the Outstanding Engineer Award and a keynote speaker, followed by award of door prizes.

Date: Thursday, February 19, 2009

Time: 6:00 p.m. – No-Host Social Hour
7:00 p.m. – Dinner
8:00 p.m. – Program

- Outstanding Engineer Award
- Keynote Address – Dr. David J. Hill
INL Deputy Laboratory Director for Science and Technology
INL's Leadership Role in the Development of Hybrid Energy Systems
- Door Prizes



**ENGINEERS
WEEK® 2009**

FEBRUARY 15-21

Place: O'Callahan's Restaurant inside the Shilo Inn
780 Lindsay Blvd., Idaho Falls

Take Exit number 119 off of I-15 (US-20 Exit), go east on US-20 toward Rigby, exit immediately at the Lindsay Blvd. ramp and turn left onto Lindsay Blvd. The Shilo Inn will be about one block ahead on your left.

Cost: \$27.50 per person } if RSVP **with payment** is received by **noon on Monday, February 16**
\$13.75 per student }

\$35.00 per person after the deadline or at the door.

Payment may be made via PayPal (electronic fund transfer or credit card) to tickets@EIECouncil.org; by mailing a check (payable to EIEC) to Gene Stuffle; 586 University Drive; Pocatello, ID 83201; or by check at the door. PLEASE, no cash or credit cards at the door.

Menu Selections

Bacon Wrapped Sirloin – Thick sirloin, wrapped in bacon & broiled to perfection; topped with a Madagascar peppercorn demi-glaze Served with potatoes..

Chicken Oscar – Chicken stuffed with crab, asparagus spears & topped with béarnaise sauce. Served with rice.

Vegetables Voulet – seasonal snow pea pods, broccoli, cauliflower, baby carrots & mushrooms. Served in a puff pastry with a spinach seasoning.

All dinners include tossed green salad, fresh sautéed seasonal vegetables, rice or potatoes, fresh baked rolls and butter, dessert, coffee or tea and lemonade.

RSVP to Gene Stuffle at (208) 233-7497. Indicate preferred entrée (steak, chicken or vegetarian).

Please respond before noon on Monday, February 16, 2009.