

AMARILLO CLUB

AC

INSIGHTS

THE BI-MONTHLY NEWSLETTER OF THE AMARILLO CLUB

MAY / JUNE 2019



KICKING OFF SUMMER

Join us at the Club for May 17th's White Party / LobsterFest!

FRIDAY, MAY 17, 2019 AT 6PM IN THE MAIN DINING ROOM

LOBSTERFEST

 LIVE MUSIC BY THE ESQUIRE JAZZ BAND

 BE SURE TO WEAR ALL WHITE

NO ADMISSION CHARGE | 2LB FOR \$95 | 3LB FOR \$125

WELCOME

A MESSAGE FROM YOUR GENERAL MANAGER ABHISHEK SONKAR



Abhishek Sonkar

General Manager

abhishek@amarilloclub.net

806.373.4361

Dear Valued Members of the Amarillo Club,

What a great start we have had this year at the Club. All of our club events have been very well attended and even sold out on our traditional events like Easter Brunch. With all the happenings in downtown Amarillo, many of our members are making it a point to stop by the club before and after these events, Sod Poodles games at Hodgetown, Amarillo Symphony at the Globe News Center, just to name a few.

Chef Lauren has enhanced both our lunch and dinner menu by adding a variety of new items. For lunch, our daily specials are a great way to treat your clients or co-workers. Every Monday we are offering a Prime Rib special you do not want to miss!

When planning an event, doing everything yourself is a very, very big job. And it gets stressful. Let Tarah Karlin, our Banquet and Events Coordinator, help you! She will help bring your vision to life!

The club is growing its membership and Misty Howard is doing a great job. Please send her any referrals or leads on friends and colleagues who are interested in joining as a member. She will give them a special tour and a warm welcome to the Club!

I do want to take this moment and thank all our Corporate Sponsors who have stepped up and supported the Club. The Amarillo Club is making strides in so many ways and this all cannot be possible without your support.

If you have any suggestions, questions, or concerns please feel free to give me a call.

See you all at the club.

Regards,

Abhishek Sonkar
General Manager

YOUR CLUB STAFF



LAUREN WHITLEDGE

Executive Sous Chef

lauren@amarilloclub.net



LETICIA AVILA

Banquet Manager

leticia@amarilloclub.net



MISTY HOWARD

Membership Director

misty@amarilloclub.net



TARAH KARLIN

Event Coordinator

acbanquets@amarilloclub.net



TONY YIP

Maître d'

FRIDAY, MAY 10TH

MIXOLOGY 101

LEARN TO CRAFT THE PERFECT COCKTAIL

Have you ever wanted to know how to make the perfect cocktail? Looking to impress your guests at your next dinner party? Abhi and Tiffany will be teaching the art of the cocktail. This will be a hands-on experience. You will learn to create 4 signature cocktails in the Happy State Bank Petroleum Room.

COST: \$25 PER PERSON.
LESSONS BEGIN AT 6:30PM.



EMPLOYEE OF THE MONTH



MEGAN SANDEFER
Bartender

"I'm quite grateful to be named the Employee of the Month. I'm surrounded by hardworking, talented, and dedicated coworkers, so I count it as a privilege to work at the Amarillo Club. It's a joy to serve such lovely members!"

Megan



CHEF'S CORNER

QUICHE



LAUREN WHITLEGE

Executive Sous Chef

lauren@amarilloclub.net

Crust:

- 1 $\frac{3}{4}$ cup, plus 2 tablespoons flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup butter
- $\frac{1}{4}$ cup, plus 2 tablespoons ice water

Mix flour and salt together; cut butter into flour using pastry cutter or your hands. When all butter is in pieces about the size of a nickel or smaller, add water all at once. Gently toss mixture with spatula until it begins to stick together. Press dough into a ball and chill for at least an hour, but overnight works best. Prebake crust: Heat oven to 375 degrees. Roll out dough to about $\frac{3}{8}$ -inch thick, and carefully line pie plate. Chill crust in pie plate. Once dough is cold, line with aluminum foil and fill with dried beans. Bake until edges begin to brown, approximately 12 minutes. Peel foil gently and check to see if bottom of crust is nearly cooked. When edges seem set, remove foil and let bottom of crust bake a bit. Remove from oven and allow to cool while preparing filling.

Quiche Filling:

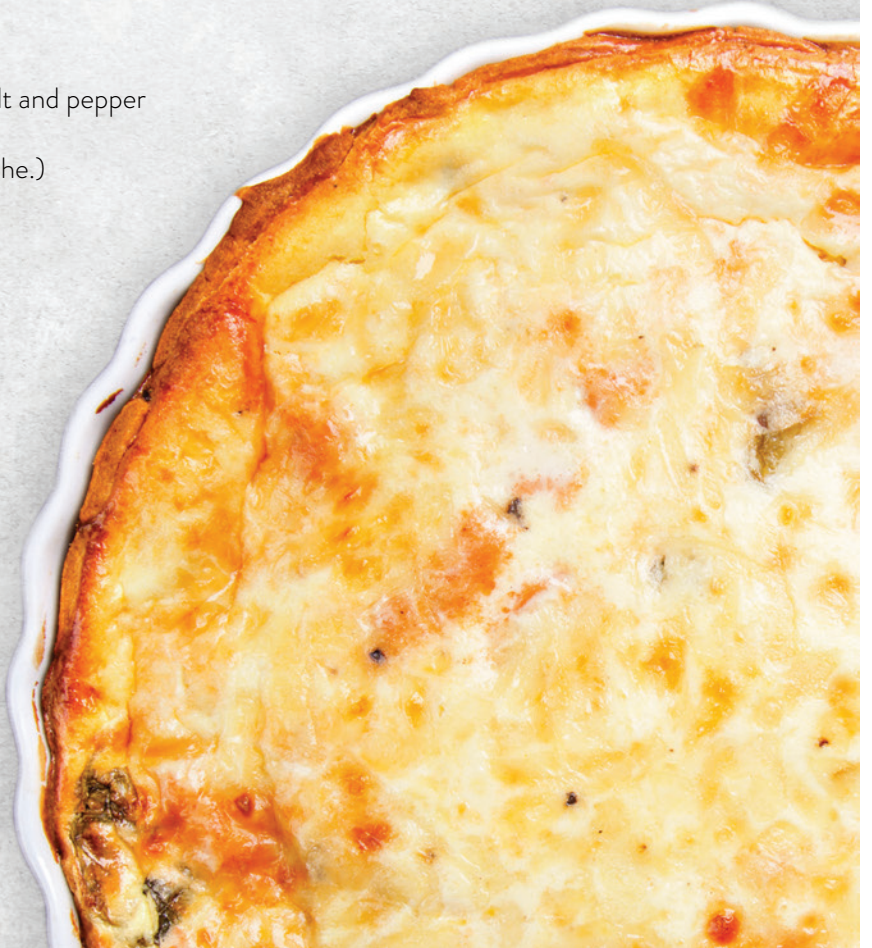
- 1 cup grated smoked cheddar
- 1 large leek, thinly sliced and sauteed with butter, salt and pepper
- 8 slices thick-cut bacon, cooked and diced
(You can choose any ingredients you prefer for quiche.)

For custard:

- 6 eggs
- 1 $\frac{1}{2}$ cups heavy cream
- 1 teaspoon salt, or to taste
- Fresh ground pepper

Beat eggs until liquid and mix in cream. Heat oven to 375 degrees. Put prebaked shell on flat tray. Spread fillings evenly in shell. Slowly pour custard mixture over fillings. Bake for approximately 40 minutes. If egg mixture seems to be browning too quickly, turn oven down or move a rack to place another sheet tray above quiche to divert some of the heat. When quiche is done, it should be lightly browned and mixture should be set, but not super firm.

Makes 8 to 10 servings





SPECIAL GRADUATION MENUS

Let us take care of your family on graduation day. We are providing a special menu that will get you to Graduation in a timely manner. If you have a larger party, call Tarah to reserve your own private banquet space. Call for reservations.

MAY 10TH



MAY 11TH



MAY 24TH & 25TH



MOTHER'S DAY BRUNCH

BE THERE

SUNDAY, MAY 12TH

ENTERTAINMENT BY DAN HANSON

SEATING TIMES: 10:30 AM, 11:00 AM, 12:30 PM, 1:00 PM

COST: ADULTS \$34, KIDS 6-12 \$20, KIDS 5 & UNDER \$10

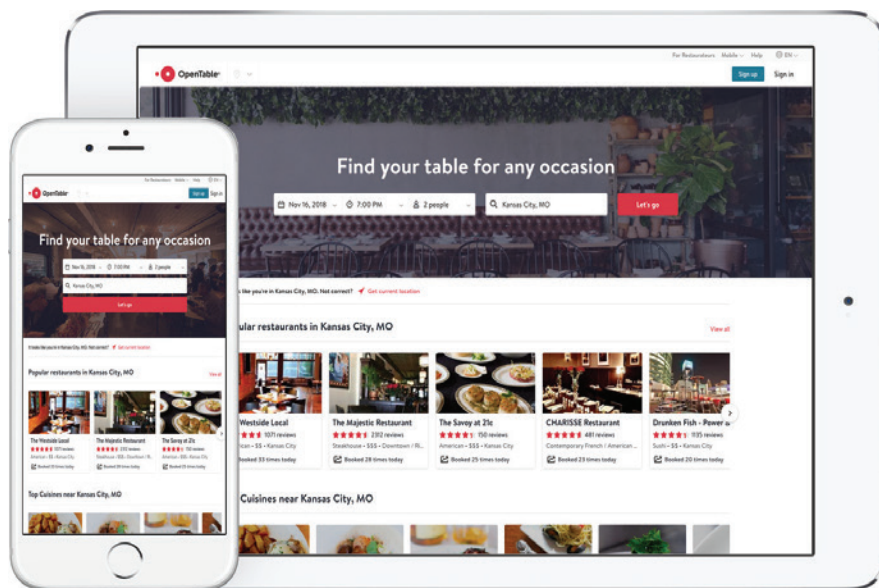
MENU

Amarillo Club Salad Bar, Cheese and Fruit Display, Omelet Station, Breakfast Sausage, Bacon, Waffles, Assorted Breakfast Breads, Prime Rib, Glazed Ham, Roasted Lemon Herb Chicken, Smoked Salmon, Smoked Trout, Salmon with Lemon Caper Sauce and Rice Pilaf, Shrimp Cocktail, Garlic Mashed Potatoes, Tomato and Cucumber Salad, Rosemary Sweet Potatoes, Sweets Table and Kids Buffet.

Club 30 and Banquet Rooms open for Mother's Day Brunch!
A full buffet will be served on the 30th floor at 11 am.



A NEW & SIMPLER WAY TO MAKE YOUR RESERVATIONS



For Members:

We are proud to utilize

OpenTable

to make reserving a table quickly, and at your convenience.

- 1 Log into your Amarillo Club account.
- 2 Click on Member Central, and then Dining Reservations.

For Non-Members:

The Amarillo Club is now taking Non-Member Reservations through the Open Table App. We have opened up 2 tables at lunch and 2 tables at dinner so that Non-Members and out of town guests can see what we're all about!



BE THERE

WHITE PARTY LOBSTERFEST

FRIDAY, MAY 17TH | SEATING STARTS AT 6 PM

**MEMORIAL DAY IS JUST AROUND THE CORNER!
HELP US KICK OFF THE BEGINNING OF SUMMER!**

Wear your best in white and jam to the sounds of the Esquire Jazz Band.

2LB FOR \$95 | 3LB FOR \$125

AC Salad Bar, Roasted Potatoes, Summer Vegetables, Housemade Desserts and Cheddar Biscuits



PRIME RIB MONDAYS EVERY MONDAY FOR LUNCH

This is Texas and we love our **BEEF!** Every Monday, the Amarillo Club will be offering a Prime Rib lunch for \$17.95!

Make your lunch reservations today!



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BE THERE

SATURDAY, MAY 25TH AT 6:30 PM
SEATING BEGINS AT 6:00 PM

BALi DINNER

BY DR. ROBY MITCHELL

Dr. Mitchell and his gang will be preparing a special dinner based on his BALi eating plan. If you have ever been interested in the BALi philosophy, make your reservations today.



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Steve Lapp, CPCU
Senior Vice President

O: 806-376-4761
M: 806-670-9068
E: steve.lapp@fairlygroup.com
A: 1800 S. Washington, Ste.400
Amarillo, TX 79102



BE THERE

FRIDAY, JUNE 7TH
& SATURDAY, JUNE 8TH

CRAFT BEER & PIZZA NIGHT

REED BEVERAGE WILL BE ON SITE
WITH A TAP TAKEOVER

MAXOR[®]
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COME JOIN US EVERY FRIDAY FROM 5 PM - 7 PM FOR

HAPPY HOUR IN THE TOWER

IN THE COUNTRY CHEVROLET CLUB 30

**DRINK
SPECIALS**

\$7 HOUSE COCKTAIL

\$3 BEERS • \$5 HOUSE WINE



2019

SCHEDULE



APRIL

SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4 CC	5 CC	6 CC
7 CC	8 MID 7:05	9 MID 7:05	10 MID 7:05	11 CC 7:05	12 CC 7:05	13 CC 7:05
14 CC 1:05	15 MID	16 MID	17 MID	18 CC 7:05	19 CC 7:05	20 CC 7:05
21	22 SPR	23 SPR	24 SPR	25 SPR	26 ARK	27 ARK
28 ARK	29 ARK	30				

MAY

SUN	MON	TUE	WED	THU	FRI	SAT
			1 SPR 7:05	2 SPR 7:05	3 SPR 7:05	4 ARK 7:05
5 ARK 1:05	6 ARK 7:05	7 ARK 7:05	8	9 CC	10 CC	11 CC
12 CC	13 MID 7:05	14 MID 7:05	15 MID 7:05	16 FRI	17 FRI	18 FRI
19 FRI	20 CC 7:05	21 CC 7:05	22 CC 11:05	23 MID 7:05	24 MID 7:05	25 MID 7:05
26 MID 1:05	27	28 FRI	29 FRI	30 FRI	31 MID	

JUNE

SUN	MON	TUE	WED	THU	FRI	SAT
						1 MID
2 MID	3 FRI 7:05	4 FRI 7:05	5 FRI 12:05	6 CC	7 CC	8 CC
9 CC	10	11 NWA 7:05	12 NWA 7:05	13 NWA 7:05	14 TUL 7:05	15 TUL 7:05
16 TUL 6:05	17 NWA	18 NWA	19 NWA	20 TUL	21 TUL	22 TUL
23 TUL	24 ALL	25 STAR	26 BREAK	27 CC 7:05	28 CC 7:05	29 CC 7:05
30 CC 6:05						

JULY

SUN	MON	TUE	WED	THU	FRI	SAT
	1 MID	2 MID	3 MID	4 FRI 7:05	5 FRI 7:05	6 FRI 7:05
7 FRI 6:05	8 MID	9 MID	10 MID	11 FRI	12 FRI	13 FRI
14 FRI	15	16 SPR 7:05	17 SPR 7:05	18 SPR 7:05	19 NWA 7:05	20 NWA 7:05
21 NWA 6:05	22 NWA 7:05	23	24 SPR	25 SPR	26 SPR	27 NWA
28 NWA	29 NWA	30 NWA	31			

AUGUST / SEPTEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
				1 FRI 7:05	2 FRI 7:05	3 FRI 7:05
4 FRI 6:05	5 MID	6 MID	7 MID	8 FRI	9 FRI	10 FRI
11 FRI	12 MID 7:05	13 MID 7:05	14 MID 7:05	15 MID 7:05	16 FRI 7:05	17 FRI 7:05
18 FRI 6:05	19	20 TUL	21 TUL	22 TUL	23 ARK	24 ARK
25 ARK	26 TUL 7:05 SEPT 1 ARK 6:05	27 TUL 7:05	28 TUL 11:05	29 TUL 7:05	30 ARK 7:05	31 ARK 7:05

**PROUD DOUBLE-A AFFILIATE OF
THE SAN DIEGO PADRES**

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WANTED: GUEST CHEFS

Have you ever wondered what it would be like to work in an industrial kitchen for a private dining club? Or know someone who has? We are on the search for Guest Chefs to bring their personal flare to the Amarillo Club kitchen. This guest chef will be featured for one night, bringing their own special recipes to be served to Amarillo Club members. We have already had 3 successful dinners as a part of our Guest Chef Series.

If you, or someone you know, would be interested in being our Guest Chef, contact **Abhi** at **373-4361** or abhishek@amarilloclub.net.

CLUB SETTERS



**Our members enjoyed a
DELICIOUS BRUNCH...**





SPONSORED BY



Come through our doors and
leave the ordinary behind.



...and joined us in celebrating
EASTER SUNDAY.



**“The Easter buffet was the absolute best
I have had in years. Job well done!”**

Randy Sharp



AMARILLO CHAMBER
OF COMMERCE

BUSINESS AFTER HOURS

THURSDAY, JUNE 13TH
5 PM - 7 PM

LOCATED ON THE 31ST FLOOR



FRIDAY, JUNE 14TH

TACOS & TEQUILA



SPECIAL MEXICAN FOOD MENU
AND MARGARITAS WILL BE SERVED

7 PM - 9 PM

ENTERTAINMENT BY TRIO CORTEZ

I  DAD



FATHER'S DAY BRUNCH SUNDAY, JUNE 16TH

ENTERTAINMENT BY DAN HANSON

SEATING TIMES: 10:30 AM, 11:00 AM, 12:30 PM, 1:00 PM

COST: ADULTS \$24.99, KIDS 6-12 \$12, KIDS 5 & UNDER \$8

MENU

Cinnamon Sugar Donuts

Chocolate dipping sauce

Pigs and Grits

Smoked Pork, Cheddar Grits,
2 eggs over easy

French Toast

Caramelized bananas and
toasted pecans

Quiche

Bacon, cheddar, bell peppers,
caramelized onions

Pan roasted chicken

Maple mustard pan sauce,
herb roasted potatoes, spring vegetables

AC Salad Bar

Omelette Station



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AMARILLO CLUB

AC

COUNTRY
CHEVROLET
CLUB 30

SPECIALTY COCKTAILS



El Jefecito

Tequila, Grilled Orange, Gran Gala, Lime and
Lemon

Brown Derby

Bourbon, Grapefruit and Honey

Corpse Reviver

Gin, Cocci Americano, Triple Sec and Lemon

Godfather

Barrel Aged, Scotch based, with Amaretto
and Dry Vermouth

Poor Man's Pappy

Barrel Aged, High Proof Kentucky Bourbon
and Limestone Water

Rye Flip

Rye, Angostura Bitters, Lemon Juice and
Egg White

The Gray Lady

Hendricks Gin, Lemon Juice, Creme
Violette and Champagne

Muddled to the Max

Coconut Vodka, Muddled Berries,
Lemon, Pomegranate and Grapefruit

Old Fashioned Phoenix

Texas Ranger Whiskey, Maple, Tiki
Bitters, Orange and Caramelized Sugar

It's About Thyme

Reposado Tequila, Cointreau, Lime
Juice, Agave, Thyme, and Sliced
Jalapeños

Winter Velvet

Aged Dark Rum, Allspice Dram, Lime,
Lemon and Egg White

El Chapo

Cucumber Vodka, Roasted Tomatillo,
Cucumber, Cilantro and Jalapeño

212 Manhattan

Barrel Aged Bourbon, finished with
Italian Sweet Vermouth and Bitters

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AUTO GROUP



BE THERE



SATURDAY, JUNE 22ND

COUNTRY CHEVROLET CLUB 30

KARAOKE

WITH DJ KATIE EDDINS

9 PM - 1 AM

DINNER SPECIALS

TUESDAYS

\$2 Draft Beer

\$5 Tacos

THURSDAYS

\$19.99

Blue Plate Special,
Chef's Choice



The Amarillo Club would like to thank our Corporate Sponsors! As we move into a new season at the Club, we are so grateful to those who support our efforts and have joined with us in making changes for the better. As a part of this sponsorship, local businesses will have the naming rights to our dining and banquet rooms. Those who have already joined will be renaming these rooms:

Club 30: Country Chevrolet
Empire Room: Street Auto Group
Petroleum Room: Happy State Bank
31st Floor Bar: IAG/Smart Chemical Services Bar
Sunburst Room: BSA Care Xpress
Main Dining Room: Still available

The above rooms have been renamed accordingly.

For more information on how you can become a Corporate Sponsor, call General Manager Abhi or Membership Director Misty at 373-4361.

Our Corporate Sponsors are:



MAKE A RESERVATION

A MESSAGE FROM YOUR EVENT COORDINATOR TARAH KARLIN



Tarah Karlin

Event Coordinator

acbanquets@amarilloclub.net

806.373.4361

Hello Members,

We have many exciting events here at the Club this month. Make sure you call for reservations so you don't miss out on all the festivities we have planned! If you have any needs for a private room or event space, we would love to accommodate you. I am always available via email or just simply call the Club and I will take excellent care of you.

If you have any suggestions or requests for the Club, please let us know and we would be happy to incorporate them. Please feel free to contact me any time. I look forward to hearing from you!

Thank you,

Tarah Karlin

Event Coordinator

acbanquets@amarilloclub.net





MEMBERS

DON'T FORGET ABOUT YOUR CLUBCORP PRIVILEGES!

Access to the ClubCorp Network includes world-class golf, dining, entertainment and more with My World Benefits. With over 400 Clubs to choose from, you'll be sure to find a Club located near your travel destination. And for just \$50/month you can upgrade to Platinum Level status, which includes 2 complimentary meals per Club, per month as well as 2 complimentary green fees per Club, per month. Reservations are easy! Just call your ClubLine Concierge to book your tee times, dining reservations, hotels, tickets and more.

1.800.433.5079

Call Misty at **806.373.4361** to see how you can upgrade your membership!

4TH OF JULY

DINER HOMESTYLE BUFFET

BE THERE

SATURDAY, JUNE 29TH
BUFFET BEGINS AT 6 PM

Enjoy Fireworks from the best view in town! Private Rooms available on the 30th Floor for groups, individual tables available on the 31st Floor. Call today to reserve your table! Limited seats available!

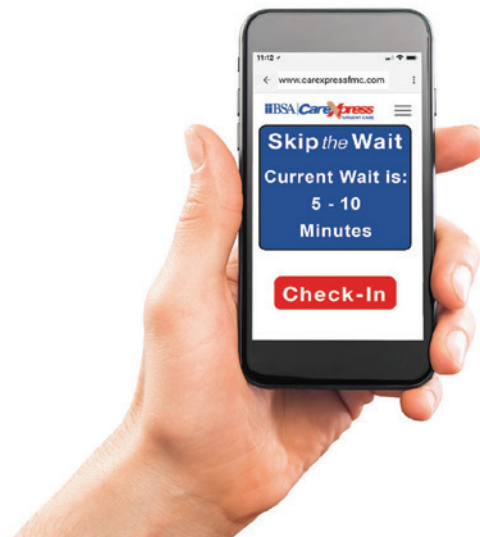
Cost: \$30 per person

MENU

- Ribs
- Brisket
- Burgers
- Hot Dogs
- Sausage
- Potato Salad
- Coleslaw
- Fries
- AC Salad Bar
- Fruit Platter
- Summer Desserts
- Strawberry Lemonade
- Church Tea

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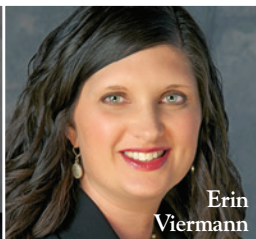
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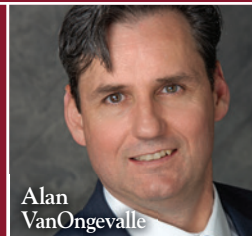
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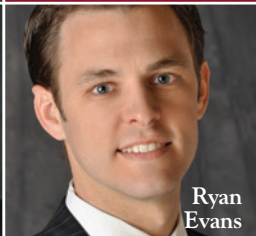
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 in Texas**

and the 26th Best Bank in the USA!



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Ryan
Evans



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MAY 2019

● HAPPY HOUR ● LIVE ENTERTAINMENT ● CLUB EVENT ● FUNDRAISER

THURSDAY, MAY 2
MDR Closed for Dinner

FRIDAY, MAY 3
Country Chevrolet Happy Hour

MONDAY, MAY 6
Prime Rib Monday
Club Closed for Evening Dining

THURSDAY, MAY 9
MDR Closed for Lunch

FRIDAY, MAY 10
Mixology 101
Country Chevrolet Happy Hour
Amarillo College Graduation

SATURDAY, MAY 11
Dance Night
WT Graduation

SUNDAY, MAY 12
Mother's Day Buffet
Entertainment by Dan Hanson

MONDAY, MAY 13
Prime Rib Monday
Club Closed for Evening Dining

FRIDAY, MAY 17
White Party / LobsterFest
Entertainment by Esquire Jazz Band
Country Chevrolet Happy Hour

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3 ●	4
5 Closed	6 ●	7	8	9	10 ● ●	11 ●
12 ● ●	13 ●	14	15	16	17 ● ● ●	18
19 Closed	20 ●	21	22	23	24 ●	25 ●
26 Closed	27 Closed	28	29	30	31 ●	

SATURDAY, MAY 18
MDR Closed for Dinner

MONDAY, MAY 20
Prime Rib Monday
Club Closed for Evening Dining

FRIDAY, MAY 24
Country Chevrolet Happy Hour
AISD Graduation

SATURDAY, MAY 25
BALi Dinner
AISD Graduation

MONDAY, MAY 27
Club Closed for Memorial Day

FRIDAY, MAY 31
Country Chevrolet Happy Hour

WELCOME NEW MEMBERS

The Amarillo Club's Board of Directors is pleased to announce these individuals who have been elected to membership.
Please welcome them as you see them in the club.

Mr. Dewayne Higgs, Mr. Michael Haning, Ms. Crystal Lowrance,
Mr. Ross Kerns, Mr. James Abbott, Ms. Julie Winters
and Ms. Shavon Sisson

ONE-YEAR ANNIVERSARIES

April and May

Mr. Mike Ellis, Mr. Cipriano Griego, Mr. Chris Hamm and Dr. Michael Balderamos

JUN 2019

SATURDAY, JUNE 1

MDR Closed

MONDAY, JUNE 3

Prime Rib Monday
Club Closed for Dinner

FRIDAY, JUNE 7

Craft Beer and Pizza Night
Country Chevrolet Happy Hour

SATURDAY, JUNE 8

Craft Beer and Pizza Night

MONDAY, JUNE 10

Prime Rib Monday
Club Closed for Dinner

THURSDAY, JUNE 13

Amarillo Chamber of
Commerce: Business After
Hours

FRIDAY, JUNE 14

Tacos & Tequila
Entertainment by Trio Cortez
Country Chevrolet Happy Hour

SUNDAY, JUNE 16

Father's Day Brunch
Entertainment by Dan Hanson

MONDAY, JUNE 17

Prime Rib Monday
Club Closed for Dinner

FRIDAY, JUNE 21

Country Chevrolet Happy Hour

SATURDAY, JUNE 22

Country Chevrolet Club 30
Karaoke with DJ Katie Eddins

MONDAY, JUNE 24

Prime Rib Monday
Club Closed for Dinner

SUN	MON	TUE	WED	THU	FRI	SAT
						1
2 Closed	3 ●	4	5	6	7 ●●	8 ●
9 Closed	10 ●	11	12	13 ●	14 ●●●	15
16 ●●	17 ●	18	19	20	21 ●	22 ●
23 Closed	24 ●	25	26	27	28 ●	29 ●
30 Closed						

FRIDAY, JUNE 28

Country Chevrolet Happy Hour

SATURDAY, JUNE 29

4th of July Celebration

JUL 2019

**STAY TUNED
FOR UPDATES TO
JULY'S CALENDAR**

Be sure to check our Jul / Aug 2019 issue
for events and club closings.

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

HOURS — OF — OPERATION

MAIN DINING ROOM

31st Floor

LUNCH

11:30 am to 2:00 pm
Monday - Friday

DINNER

6:00 pm to 9:30 pm
Tuesday - Saturday

HAPPY HOUR

5:00 pm to 7:00 pm
Tuesday - Friday

COUNTRY CHEVROLET ROOM

30th Floor

LUNCH

11:30 am to 2:00 pm
Monday - Friday

DINNER

6:00 pm to 9:30 pm
Tuesday - Saturday

BAR AREA

9:30 pm to 1:00 am

HAPPY HOUR

5:00 pm to 7:00 pm
Tuesday - Friday

For reservations and general
questions, please call:

806.373.4361



FirstBank Southwest Tower
600 S. Tyler, STE 3000
Amarillo, Texas 79101
806.373.4361



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LEX GRAHAM | Secretary
BOGDAN STANCA | Treasurer
JEFF BOOTH | Director
KIRK COURY | Director

HUGH BOB CURRIE | Director
RYAN HODGE | Director
SUSAN KIBBEY | Director
CHRIS REED | Director
GREG WRIGHT | Director

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BRANDON KUHN
MERRIL NUNN
SHARLA VALDEZ

