

AC

AMARILLO CLUB

CONNECTIONS

THE MONTHLY NEWSLETTER OF THE AMARILLO CLUB

== SEPTEMBER 2020 ==

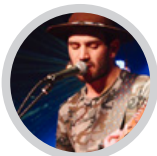


FILM & FOOD
AMARILLO CLUB

CASABLANCA

FILM & FOOD PREMIERE

DETAILS ON PAGE 11



LIVE & LOCAL
MUSICIANS AT THE CLUB

Page 8



KID'S KORNER
BUILD YOUR OWN PIZZA & MOVIE NIGHT

Page 10



**YOUR OWN
PERSONAL CHEF**

Page 20

Welcome

A MESSAGE FROM YOUR GENERAL MANAGER RIKI TURNER



RIKI TURNER

General Manager
gm@amarilloclub.com
806.373.4361

Dear Members,

As we move forward into the busy season of the Club, we look forward to seeing each of you. Even though the club will be buzzing with excitement please know that my team is taking every precaution to ensure your safety. This means, extra sanitizing after each event, hand sanitizing stations, and staff wearing masks at all times. Because we are such a large establishment, social distancing is our specialty. Due to the members-only requirement, we are very limited on who is coming and going from the club. Please know you can feel at ease with us as we are taking this global pandemic very seriously. We consider each one of you part of the Amarillo Club family and your health and safety is our first priority. Come enjoy dinner and a view and I promise the troubles of the world will disappear in that magical moment. See you at the Club!

Sincerely,

Riki Turner

Interim General Manager

YOUR CLUB STAFF

PHOTOGRAPHER | Shannon Richardson



MISTY HOWARD
Membership and Marketing Director
misty@amarilloclub.com



TARAH KARLIN
Event Coordinator
acbanquets@amarilloclub.com



TIFFANY REAGAN
Food and Beverage Manager



LAUREN WHITLEDGE
Executive Chef
chef@amarilloclub.com



JULIE HABEL
HR Director
acctsrc@amarilloclub.com



JEOVANNY VAZQUEZ
Club3O Manager

EVERY TUESDAY IN SEPTEMBER

BE THERE

AROUND THE WORLD: GLOBAL CUISINE

COST: \$18 PER EVENT

Join us on Tuesdays for our Global Cuisine Dinner Specials. Experience a virtual trip around the world this September.



BRAZIL | SEPTEMBER 1ST



THE MEDITERRANEAN | SEPTEMBER 8TH



GREECE | SEPTEMBER 15TH



ASIA | SEPTEMBER 22ND



CANADA | SEPTEMBER 29TH



Volkswagen



2020 Highlander



2020 Passat

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streettoyota.com
806.355.9846

Street Volkswagen

5000 S Soncy Rd
streetvw.com
806.350.8999



BE THERE



EVERY WEDNESDAY IN SEPTEMBER

BUILD YOUR OWN PASTA

CHOICE OF:

Regular dinner salad or
Small Caesar

Spaghetti or Penne

Sauces:

Alfredo, marinara or creamy pesto

Vegetables: Zucchini, red bell peppers, mushrooms, roasted eggplant, yellow squash, caramelized onions

Protein Add-Ons:

6 oz salmon - \$10

4 oz filet - \$14

Grilled chicken - \$6

Sauteed Shrimp - \$9

COST: \$18

EVERY FRIDAY AND
SATURDAY NIGHT
IN SEPTEMBER

LATE NIGHT HAPPY HOUR

9PM - CLOSE
IN COUNTRY CHEVROLET CLUB30

BE THERE

HAPPY HOUR IN THE TOWER

LOCATED ON THE 30TH AND 31ST FLOORS

TUESDAY - FRIDAY • 4PM - 6PM
HALF-PRICED DRINKS • \$5 APPETIZER PLATES

NOW OPEN 9PM - 11PM FRIDAY & SATURDAY!



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SUNDAY, SEPTEMBER 20TH

SUNDAY BRUNCH

\$12 KIDS 5 TO 12, FREE FOR KIDS 5 AND UNDER – A LA CARTE MENU

Avocado Toast - Poached egg, Sriracha aioli, prosciutto

AC Breakfast Sandwich - house-made biscuit, egg over easy, sage sausage, cheddar cheese, green chili gravy

Texas Hash - beef brisket, red onion, poblano, fried potatoes, chiles verdes and cotija cheese over scrambled eggs

Fried Pork Chop - mashed potato, sautéed cabbage and cream gravy

Key Lime Pie - with grand marnier whip cream

COST: \$25 PER PERSON

LIVE & LOCAL



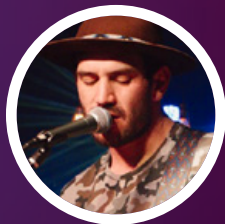
**LIVE MUSIC EVERY FRIDAY NIGHT
IN COUNTRY CHEVROLET CLUB30**

FROM 5:30 PM TO 8:00 PM

**HAPPY HOUR PRICING
STARTS AT 4 PM!**



SEPTEMBER 4TH
LOVE SESSION



SEPTEMBER 11TH
JASON HODGES



SEPTEMBER 18TH
YVONNE PEREA



SEPTEMBER 25TH
DALE SMITH

SATURDAY NIGHT LIVE & LOCAL

LOCATED ON THE 31ST FLOOR MAIN DINING ROOM

AMARILLO CLUB
**LIVE &
LOCAL**



Thanks Million!

We're proud to have given over \$2 Million to over 500 Local Organizations in 2019. Here are a few:

- | | | |
|---|---------------------------------------|---|
| 100 Club of the Texas Panhandle | Interfaith Campaign for the Homeless | Randall County Jr. Livestock Salvation Army |
| AAF The Panhandle Gives | Junior Achievement of the High Plains | Teen Christmas |
| Big Brothers Big Sisters | Kids Inc. | United Way Amarillo & Canyon |
| Cal Farley's Boys Ranch | Leadership Amarillo & Canyon | Wesley Community Center |
| Downtown Women's Center | Make-a-Wish | Youth Success Project |
| Eastridge Mission Center | Opportunity School | |
| Faith City Mission | Panhandle PBS | |
| Harrington Cancer and Health Foundation | | |

Thank you for inspiring us to give more.



INGREDIENTS

WESTERN SON VODKA

INGREDIENTS

WESTERN BLUEBONNET

1 PART WESTERN SON BLUEBERRY VODKA

2 PARTS LEMONADE

SQUEEZE OF LEMON

REED BEVERAGE
ELEVATING THE DIFFERENCE

BE THERE

AC Kids Korner

FRIDAY, SEPTEMBER 11TH

BUILD YOUR OWN PIZZA & MOVIE NIGHT

Movie: Ratatouille

Each Kid will receive a Chef's Hat and Apron if reservation is made by September 4th.

Starts at 6:00 pm

Located in the BSA CareExpress Room

COST: \$25 PER KID

Putting You First

A MESSAGE FROM YOUR EVENT COORDINATOR TARAH KARLIN



TARAH KARLIN

Event Coordinator

acbanquets@amarilloclub.com

806.373.4361

Hello everyone!

The world is a bit crazy right now – but I want to bring some calm to the chaos by touching base with our members.

It goes without saying you are the heart of our events and keeping you healthy comes above all else. So for the time being, we are shifting groups into larger rooms and implementing social distancing protocols per state guidelines. We will continue to do this until further notice.

You still have a cause for celebration right around the corner – and we are still committed to making that happen. As your event planner, I am here to shift, sacrifice and stifle fires so you don't have to – and that's exactly what I plan to do to ensure your experience is as seamless as possible here at the Club.

Better and brighter days are coming, and we will be with you now and in the days ahead.

Tarah Karlin
Event Coordinator



Sharpened Iron Studios
is pleased to invite you to the
premiere of "Film and Food"
as we present:



Casablanca

Take a step back in time with us to the Golden Age of Hollywood as we watch and discuss one of Tinseltown's favorite movies. We hope you will join us for a spectacular evening of food, fun and film!

SEPTEMBER 12 @ 6:30PM
MAIN DINING ROOM
COST: \$75 PER PERSON



MENU CREATED BY: Executive Chef Lauren Whitlege
PLAYBILL PRESENTED BY: Sous Chefs Scott Howard and Kelln Hensley

Raw Bar, Mini Lobster Rolls, Mini Crab Cakes, Mini Fish Tacos, Caprese Salad, Melon and Prosciutto Platter, Moroccan Spiced Lamb Chops, Smoked Pork Loin with Mongo Chutney, Moroccan Spiced Cauliflower, Cous-cous and Chicken Tagine, Chicken Bastilla, AC Salad Bar, Cheese Display, Cheddar Biscuits, Moroccan Flatbreads, Assorted Desserts.

CLUB SETTERS



Smiles were in abundance all throughout the month of July...





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Come through our doors and
leave the ordinary behind.



...as our members enjoyed delicious food,
cocktails, live music and dancing!



DAVID'S

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 &
Plumbing



Amarillo Club
MEMBERS OF THE MONTH

Dr. and Mrs. H Wayne Smith

"I love the wonderful service and the food is fantastic. I am delighted that the Amarillo Club is open and functioning so great. Everyone at the Club is so very nice and attentive."



Amarillo Club
EMPLOYEE OF THE MONTH

HOLLY STEWART
 WAIT STAFF

REMINDER

All Resident and Junior Members have a

\$25

BEVERAGE CREDIT

You must dine in the Club (or order to-go) on a monthly basis to receive your credit.

USE IT OR LOSE IT!

GIVING YOU THAT CONFIDENT

SMILE



Kim Shelton

Dr. Emily Donnell

Chelsea O'Dell



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YOUR *new* LOCAL FAMILY DENTAL SERVICE



Covid-19 has reminded us how important our health is. At **The Center For Functional Medicine** in Amarillo, our team will develop a highly personalized healthcare plan that meets your individual needs. We're accepting new members.

Please visit CFMAMARILLO.COM to learn more.

MEMBERSHIPS INCLUDE:

- 60 Minute Consultation with Physician
- Comprehensive Lab Testing
- Fitness and Nutrition Coaching
- Prevention & Wellness
- Group Classes
- And more



CENTER FOR
FUNCTIONAL MEDICINE
a service of FMC Medical Foundation

Update from the Kitchen

A MESSAGE FROM YOUR EXECUTIVE CHEF LAUREN WHITLEDGE



LAUREN WHITLEDGE

Executive Chef
chef@amarilloclub.com
806.373.4361

Dear Members,

As the club prepares for fall, and the Holiday Season, I am preparing, on a personal level, for a brand new baby. However, I am still very much looking forward to making all of your special events as wonderful as possible. The Kitchen Staff and I have been working hard to ensure that your dining experiences, whether as part of a private event or just a quiet dinner in the dining room, exceed your expectations. While I prepare to take a hiatus from the club, and leave the kitchen in the hands of my capable sous chefs, I hope that you know how much we want you to love your food, and your experiences here in general. We have recently changed some items on the lunch, dinner, and dessert menus, and will continue updating seasonally to continue to provide a fresh dining experience. As always, we hope to see you around the club soon!

Lauren Whitledge
Executive Chef

COCKTAIL OF THE MONTH

FALL SPIRIT

BY SERGIO LOPEZ

The drink is divided into 2 mixers. In order to have that floater on top at the end, and for aesthetic purposes the foam must be done at the end to keep consistency.

1ST SECTION

1 ½ oz of Empress gin
½ oz Aperol
½ oz vanilla syrup
3 oz hibiscus/cranberry juice

*stir in ice filled mixing glass until completely chilled, then pour into serving glass.

2ND SECTION

½ oz hazelnut syrup, ¾ oz aquafaba
Build in a shaker with ice, and shake hard until desired foam is achieved. Carefully pour the aquafaba over the cocktail. The garnish of this cocktail is the most important part of this cocktail due to the fact that it was made off of appearance. It represents cycles ending, and new ones being reborn.

Garnish: break cinnamon sticks on the face, a few juniper berries, star anise, and finish with a pinch of cinnamon powder.



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JT & JAMIE HAYNES TEAM
 Broker / Owners

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AMARILLO CLUB LUNCH

Salads

SOUTHWEST FRIED CHICKEN SALAD Mixed Greens, Golden Fried Chicken, Crisp Corn, Black Beans, Cotija Cheese, Roma Tomatoes, Tortilla Strips, Baja Ranch Dressing	15
AVOCADO CHICKEN SALAD Avocado, Roasted Chicken, Green Apple, Currants, Red Onion, Celery, Mayonnaise, Toasted Almonds	15
SKYLINE SALAD Grilled Chicken, Tomato, Cheddar Cheese, Ham, Olives, Bacon, Hard Boiled Egg, Avocado, Almonds, Gherkins, Pickled Okra, Choice of Dressing	15
ITALIAN CHOPPED SALAD Sliced Salami, Pepperoncini, Black Olives, Cherry Tomatoes, Mozzarella, Purple Onion, Roasted Red Bell Peppers, Italian Dressing	15

Amarillo Club Specials

BLACKENED MAHI MAHI Mahi Mahi, Red Beans and Rice, Creole Cream	17
SMOKED CHEDDAR BURGER Red Onion, Bacon, Smoked Cheddar, Chipotle BBQ Sauce, Choice of Fries or AC Chips	16
CLASSIC CHEESEBURGER Lettuce, Tomato, Pickles, American Cheese, Choice of Fries or AC Chips	15
BEEF STIR FRY Marinated Grilled Beef, Jasmine Rice, Egg, Carrot, Peas, Garlic, Ginger, Scallions	15
SMOKED PRIME RIB Thinly Sliced Prime Rib, Caramelized Onion, Bleu Cheese Mayo, Hoagie Roll, Side of Au Jus, Choice of Fries or AC Chips	15
JALAPEÑO POPPER CHICKEN SANDWICH Roasted Jalapeño and Bacon Mix, Caramelized Onion, Poblano Mayo, Choice of Fries or AC Chips	14
AC LIGHT CLUB Turkey, Ham, Applewood Smoked Bacon, Choice of Cheese, Lettuce, Tomato, Mayo Your Choice White or Wheat Bread, Choice of Fries or AC Chips	13
BUFFALO CHICKEN WRAP Choice of Fried or Grilled Chicken Tossed in House Buffalo Sauce, Cheddar Cheese, Red Onion, Crispy Bacon, Choice of Ranch or Bleu Cheese Dressing, your choice Flour or Spinach Tortillas, Choice of Fries or AC Chips	13
CROQUE MONSIEUR Ham, Gruyere, Crispy Parmesan, Herb Aioli, Choice of Fries or AC Chips	13
B.L.T.G Candied Bacon, Lettuce, Tomato, Goat Cheese, Sun Dried Tomato Aioli, Focaccia Bread, Choice of Fries or AC Chips	12
LINGUINE MARINARA Spicy Marinara, Mushrooms, Caramelized Onions	11

Soups

SOUP OF THE DAY	Cup	7
	Bowl	10



YOUR OWN PERSONAL CHEF

Are you tired of cooking? Bored with the same meals week after week? Would you rather be with your dinner guests instead of in the kitchen? The Amarillo Club is now hiring out our Chefs for your personal service! We can create an intimate dinner for 2 or for a party of up to 12 guests! You choose the menu and we do the work. We also offer a team of staff members based on the size of your event. Also offering passed apps, white glove plated service, and bartending services. The choice is yours. Let us serve you!

8 REASONS TO HIRE A PERSONAL CHEF FROM THE AMARILLO CLUB

- 1 It's Convenient** - You don't have to lift a finger. Our chefs will come in with all the ingredients prepped and ready to prepare in your kitchen.
- 2 No Clean Up** - Our chef's clean as they go and in the end, the dishes are done and the kitchen is clean!
- 3 Saves Time** - When you hire our chefs there is no travel time, no wait time. When dinner is done, you can go back to being with your guests.
- 4 Picking the Menu** - You can either choose from our current dinner menu or we can help you customize a menu that is right for you.
- 5 Eat When You Want** - You decide when dinner is served!
- 6 You're #1** - Instead of being one of 50 to 100 covers, you are the most important guest on the list. We are there to serve you and you have our undivided attention.
- 7 Makes a Great Gift** - Hiring a personal chef for a new mom, a couple with an anniversary or birthday, or you just want to give a gift to someone who has it all... gifting a personal chef is a gift they will never forget!
- 8 It's Safe & Sanitary** - Our chefs clean all surfaces and tools with CDC approved cleaning supplies. They are all ServSafe certified and have the highest standard of cleanliness and sanitation. Your concerns are our concerns.



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Jim Bryan

Steve Bowen

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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
 Sunburst Room: BSA Care Xpress
Main Dining Room: Still available
31st Floor Bar: Now available

The above rooms have been renamed accordingly.

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

Our Corporate Sponsors are:



SEP 2020

● HAPPY HOUR

● LIVE ENTERTAINMENT

● CLUB EVENT

● FUNDRAISER

EVERY TUESDAY - FRIDAY

Happy Hour

EVERY WEDNESDAY

Build Your Own Pasta

EVERY FRIDAY & SATURDAY NIGHT

Live & Local

EVERY FRIDAY & SATURDAY NIGHT

Late Night Happy Hour

TUESDAY, SEPTEMBER 1

Around the World: Brazil

TUESDAY, SEPTEMBER 8

Around the World: The Mediterranean

FRIDAY, SEPTEMBER 11

Kid's Korner: Build Your Own Pizza & Movie Night

SATURDAY, SEPTEMBER 12

Casablanca Film & Food Premiere

TUESDAY, SEPTEMBER 15

Around the World: Greece

THURSDAY, SEPTEMBER 17

MDR Closed for Dinner

SUNDAY, SEPTEMBER 20

Sunday Brunch

TUESDAY, SEPTEMBER 22

Around the World: Asia

TUESDAY, SEPTEMBER 29

Around the World: Canada

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

Events with below minimum reservations are subject to cancellation.

OCT 2020

THURSDAY, OCTOBER 8

Master Class: Brew Your Own Beer

FRIDAY, OCTOBER 9

OktoberFest
MDR Closed

SATURDAY, OCTOBER 10

OktoberFest
MDR Closed

SUNDAY, OCTOBER 11

Sunday Brunch

THURSDAY, OCTOBER 15

MDR Closed for Dinner

FRIDAY, OCTOBER 16

Farm to Fork

SATURDAY, OCTOBER 17

Farm to Fork

THURSDAY, OCTOBER 22

MDR Closed for Lunch

FRIDAY, OCTOBER 30

Halloween Party

BE SURE TO CHECK OUR
OCTOBER 2020 ISSUE
FOR POTENTIAL UPDATES TO THE OCT. CALENDAR

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

Events with below minimum reservations are subject to cancellation.

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.

JULY 2020

Dr. Joseph Schniederjan, Mr. Brian Gibbs, Mr. Casey Webb, Mr. Josh Keesee, Mr. Walter Webb, Ms. Emily Maybin, Mr. Evan Brantley, Mr. Roger Haynes, Ms. Stephanie Fitzgerald, Mr. Derek Lesley, Ms. Madison Kjerstad, Ms. Ashlyn Robinson, Ms. Cindy Saultz, Ms. Kristen Iler, Ms. Laura Bergmann, Ms. Ashley Looney, Ms. Jodi Shores, Ms. Shelley Merki, Dr. Jack Mustard

ONE-YEAR ANNIVERSARIES

SEPTEMBER 2020

Mr. Gregg Bliss, Mr. Dick Ford, Mr. William Beakley, Ms. Peyton Bivins, Mr. Carl J. Altschwager, Mrs. Jamie Haynes, Dr. Chad Kennedy, Dr. Bill Byrd, Mr. Colby Flaming, Mr. Wilson Freeman, Mr. Scott Sturgeon, Mr. Brian Bruckner

HOURS — OF — OPERATION

MAIN DINING ROOM 31st Floor

LUNCH
11:30 am to 2:00 pm
Thursday - Friday

DINNER
6:00 pm to 9:00 pm
Thursday - Saturday

HAPPY HOUR
4:00 pm to 6:00 pm
Thursday and Friday

LATE NIGHT HAPPY HOUR
9:00 pm to 12:00 am
Friday and Saturday

COUNTRY CHEVROLET CLUB 30

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

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

HAPPY HOUR
4:00 pm to 6:00 pm
Tuesday - Friday

LATE NIGHT HAPPY HOUR
9:00 pm to 12:00 am
Friday and Saturday

For reservations and general
questions, please call:

806.373.4361



AMARILLO CLUB

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



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