

CONNECTIONS

THE AMARILLO CLUB 2022 NOV - DEC NEWSLETTER



75
1947 - 2022

AMARILLO CLUB

**WINE
SORORITY**

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**AC BIRTHDAY
PARTY**

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**THANKSGIVING
BRUNCH**

PAGE 08

**SANTA'S
BRUNCH**

PAGE 15



A message from your *General Manager*

I'd like to start by welcoming our new membership director, Meg Brown, to the Amarillo Club. Meg brings a wealth of marketing, branding and social media experience to the club. Please stop by the membership office and wish her a warm welcome.

As fall arrives, club usage typically increases. This year is no exception. Both banquet and a la carte dining continue to exceed prior year. We would like to remind you that we have relaxed the dress code in both Club 30 and the main dining room. Although casual dress is encouraged, please also be aware that gym shorts, torn jeans and athletic t-shirts are not allowed in the dining areas.

Thank you to everyone who attended our Chef's Table, Oktoberfest beer dinner, and our women's wine sorority. A huge thank you to Annie McLaughlin, who taught "Wine 101" at the wine sorority event. Our next wine sorority will be a special treat. It will be hosted by our club co-presidents, Michele Agostini and Becky McKinley. Michele is a level II sommelier and Becky is a renowned chef. They will put their talents on display as we explore the wines of Italy.

We would like to welcome three new corporate members to the Amarillo Club. Please join the Board and staff in congratulating Allen's Tri-State, American State Bank and Los Alamos Technical Associates to our family. As you can see from all the new members in this month's newsletter, club membership continues to grow.

We hope that you will join us for our Club "Birthday Party" in November. This year celebrates two milestones for the club. It is the 75th anniversary of the foundation of the club as well

as the 50th anniversary of the club moving to our current location. Please feel free to bring a prospective member to the celebration.

At present, Tarah has one opening on a Saturday night in December (17th) for an event in the main dining room. This space can accommodate 100-200 guests very comfortably. What a great way to celebrate the holiday season with your family or co-workers.

We are continuing the tradition of the employee holiday fund this year. The generosity of the membership was overwhelming in 2021. We hope that you will consider donating. This fund is distributed amongst the entire staff, including the "behind the scenes" associates that you do not see daily, but are crucial to the member experience. Look for a separate mailer for donation information.

There are many great traditional club events that I hope you will consider attending. From Santa's Brunch, Thanksgiving Brunch, Ginger Mania to New Year's Eve, there is something for everyone. If large brunches aren't your "cup of tea", please consider utilizing our holiday meals to go.

It is a pleasure to serve the Amarillo Club Membership. Thank you for making our team part of your families.

See you at the club!

DAVID SCHMIDT

General Manager

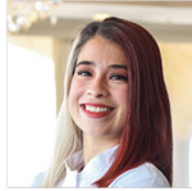
david@amarilloclub.com • 806.373.4361

| Your Club Staff |



MEG BROWN

Membership/Marketing Director



JESSI RAMON

Sous Chef



KELLN HENSLEY

Executive Sous Chef



VERONICA RODRIGUEZ

Receptionist



JAKE JENKINS

Food & Beverage Manager
jake@amarilloclub.com



BAILLEY SCHRADER

Office Manager
bailley@amarilloclub.com



ZAPRYCE JOHNSON

Marketing Assistant
zapryce@amarilloclub.com



HOLLY STEWART

Dining Room Manager



TARAH KARLIN

Events & Banquet Coordinator
tarah@amarilloclub.com



JOEVANNY VAZQUEZ

Bar Manager
joevanny@amarilloclub.com



BRIAN MOORE

Banquet Manager



LAUREN WHITLEDGE

Executive Chef/F&B Director
lauren@amarilloclub.com

| Board of Directors |

BOARD CO-PRESIDENT

Michele Agostini

Becky McKinley

VICE PRESIDENT

Reese Beddingfield

TREASURER

Bogdan Stanca

DIRECTORS

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Jerry Hodge

Margaret Hodge

Mike Hughes

Amy-Beth Morrison

Steve Pair

Chris Reed

Lizzie Smith

Rachelle Tuls

Alan VanOngevalle

Dana Walton

Greg Wright



AMARILLO CLUB



Employee *spotlight*

BETZABETH BENJUME (BETSY)

Betsy has been working in the AC kitchen since 2021. She has recently been promoted from the pantry station to the grill station at lunchtime. Her reliability and excellent palate make her a huge asset to the Kitchen Team.

Betsy was born in North Carolina, but her family is from Michoacan, Mexico, where she spent most of her childhood. She moved back to the US 5 years ago and has been cooking ever since. Betsy lives here in Amarillo with her boyfriend and her 15 chickens.



Members *spotlight*

THE MCELREATH FAMILY

Richard and Jennifer McElreath joined the Amarillo Club in 2008 when their business, Spring Capital Management, moved into the building. Having celebrated years with Jennifer's parents, Joe* & Betty Howell, at the Club, they now enjoy having the opportunity to host family celebrations with their parents and their boys, Andrew and Elliott. They agree that the staff and cuisine ensure a great experience and enjoy the opportunity to make a celebration of every day!

*Joe was a 50+ year member and President of the Club in 1973.

entertainment



NOVEMBER
17

Big G & the Tradewinds



NOVEMBER
24

Bob Hopkins



DECEMBER
11

Sforzando



DECEMBER
31

Jennifer Akins



DECEMBER
31

Kent Hilton



AMARILLO CLUB SUNDAY BRUNCH

Join us every Sunday for Bottomless Mimosas, Bloody Mary Bar and delicious brunch Items!

TIME: Seating available from 10:30am - 1:00pm

PRICE: \$35/adult, \$17/child ages 6-12,
Free/child ages 5 and under

RESERVATIONS ARE REQUIRED.

NOVEMBER BRUNCHES

6th: AC Classic Brunch

13th: AC Classic Brunch

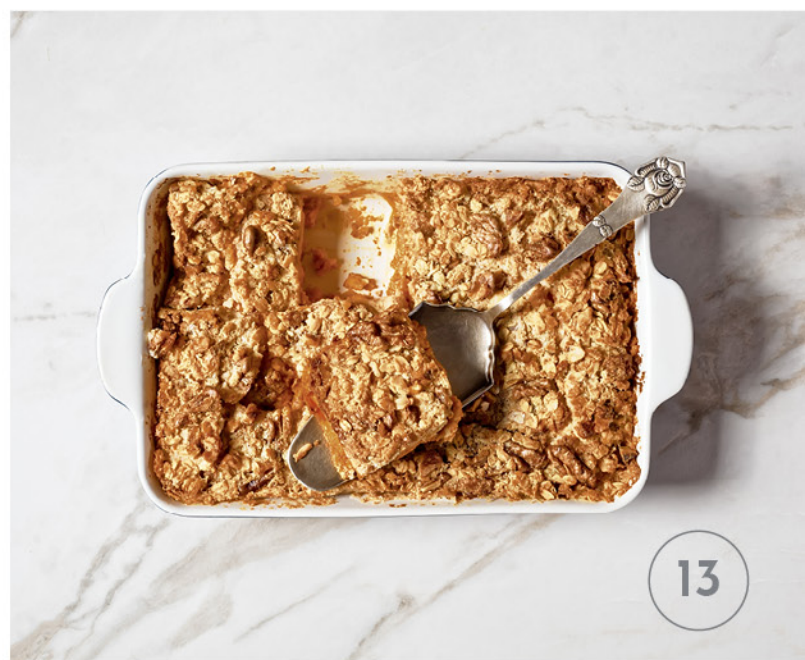
24th: Thanksgiving Brunch

DECEMBER BRUNCHES

11th: Santa's Brunch

events *in this issue*

Main Dining Room Dinner Closures: December 1, 2, 3, 9, 10, 15 & 16
Club Closed: December 15, 24-26, January 1-2nd



Events with below minimum reservations are subject to cancellation. All events are by reservation only.
Reservations that do not cancel within 24 hours will be charged full price for the event.





"Being married to an Italian has its advantages, especially when his family likes spending a part of each summer in Florence. Of the many things I have grown to love about this Renaissance City, "il vino" is my favorite. This past July, I had the chance to spend an evening with a sommelier exploring some of her favorite Florentine wine bars and trying some amazing Tuscan wines. Please join me in trying a Barone Ricasoli Classico, Barone Ricasoli Riserva and a La Magia Brunello di Montalcio; each perfectly paired with a small bite created by Becky McKinley."

- MICHELE AGOSTINI

3rd

WINE SORORITY: FEATURING TUSCAN WINES

TIME: Aperitif at 4:30 pm, Tasting begins at 5:00 pm

LOCATION: Main Dining Room

PRICE: \$45/person

DRESS: Club Casual

DETAILS: Hosted by Board Co-Presidents, Michele Agostini and Becky McKinley



17th

AMARILLO CLUB BIRTHDAY PARTY

Amarillo Club Turns 75! Come celebrate this momentous milestone with us. Here's to 75 more!

TIME: 5:00-7:00 pm

LOCATION: Main Dining Room

PRICE: Complimentary Appetizers and Birthday Cake

DRESS: Club Casual

ENTERTAINMENT: Big G & the Tradewinds



NOVEMBER |

24th

THANKSGIVING BRUNCH

Reservations are required as seating fills quickly. For a private space, call Tarah at 806.373.4361 ext. 705

TIMES: 10:30am, 11:00am, 12:30pm & 1:00pm

LOCATION: Main Dining Room, 31st floor

PRICE: \$53/adults, \$25/ages 5 to 12, Free/under 5

SUGGESTED DRESS: : Club Casual

ENTERTAINMENT BY: : Bob Hopkins

| M E N U |

AC Salad Bar
Shrimp Cocktail
Fruit And Cheese Display
Smoked Salmon Display
Omelet Station

Roasted Turkey & Giblet Gravy

Classic Cornbread Stuffing
Mashed Potatoes
Candied Yams
Bacon & Sausage
Chef Lauren's Quiche
Green Bean Casserole
Country Glazed Ham

Cranberry Relish
Chicken Tenders
Mac N Cheese
Parkerhouse Rolls
Prime Rib Carving Station

Chef's Assorted Desserts

THANKSGIVING

To-go order form

BY EXECUTIVE CHEF LAUREN WHITLEDGE

A LA CARTE

QTY

Sliced Ham	\$80 ea.	_____
Turkey 10-12lb.	\$80 ea.	_____
Cornbread Dressing	\$15 qt.	_____
Giblet Gravy	\$12 qt.	_____
Green Beans	\$14 qt.	_____
Mashed Potatoes	\$12 qt.	_____
Candied Yams	\$13 qt.	_____
Cranberry Relish	\$8 pt.	_____

PASTRY

9" Classic Pumpkin Pie	\$ 17 ea.	_____
9" Classic Pecan Pie	\$20 ea.	_____
9" Apple Crumb Pie	\$19 ea.	_____
Dinner Rolls	\$7 (6 ct.)	_____
Lauren's Famous Cinnamon Rolls	\$16 (6 ct.)	_____

Order Information

Name: _____

Contact Number: _____ Member #: _____

**All orders and/or cancellations must be turned in by November 14th at Noon. Orders will be ready for pick-up Wednesday, November 23rd, 2022 between 2 and 4pm. Applicable tax and gratuity will be added to all orders. All orders will come with reheating instructions.

You may submit this order by email, receptionist@amarilloclub.com, call (806)373-4361 to place your order, or drop it off at the front reception located on the 31st floor.



NEW MEMBERS:

Colton Baca
Sheree and Bill Britten
Sasha Reif
Jacky Criado
Nick Bevington
Falesa Mills
Cameron and Kaysha Carthel
David and Meshell Moore
Alvin and Becky Fufts
Kathryn Howard
Jeb and Ashley Buller
Chad and Angie Smith
Kendall and Trent Price
Jeff and Carrie Hutchings
Martin and Olga Uszynski
Cathy Tate
Steve and Stephanie Bowen
Ross and Stacy Glenn
Lindsay and Ryan Reynolds
Cathryn and Lesley Dail
Lacie and Trevor Fields
David and Pam
Oberbrockling
Carol Lockwood
W. Wesley and Kathryn
Green
Dennis and Beata Crowell
Derrick and Krissy Thomas
Robin and Carl Beard
Kyle and Whitney Ball
Sara and Steven Hightower
Jenna and Michael Knowles
Graham and Natalie Crown
Doug and Caroline
Woodburn
Chris and Dusti Sugar
Howard Allen



anniversaries

and member photos



1 YEAR ANNIVERSARY:

Luke and Meredith Austin
Cade Ruthardt
Edward and Tavia Morris
Ken and Jennifer Kelley
Patrick and Sharon Stanley
Clay Porter
Don and Kristi Tipps
Cheyenne Montgomery
Russ and Kristen Glaze
Larry McAfee, MD
Karen and Kevin Isern
Sloan and Susan Teeple
Paul and Susan Wright
Robert and Elizabeth Walley
Mark and Sally Lair
Brandon and Alison Gaynor

TEN YEAR ANNIVERSARY:

John Eichelmann



| DECEMBER |



3rd GINGERMANIA

We pre-assemble the houses & provide decorating materials.
You provide the creativity!

TIME: 10:30 am - 12:30 pm

LOCATION: CareXpress Room
30th floor

PRICE: Buffet only: \$30/adult
\$20/12 and under
Gingerbread house: \$25/each

DRESS: Club Casual

| M E N U |

AC Salad Bar
Fruit Salad

Blueberry Pancakes
King Ranch Chicken
Scrambled Eggs
Bacon & Sausage
Ham n Cheese Sliders
Hashbrowns
Parkerhouse Rolls

Chefs Assorted Desserts

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FMC
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April Hunley, APRN, FNP-BC, AQH



oatmeal *cake*

By Chef Lauren Whitledge

This recipe came from my maternal grandmother. She often contributed recipes to church and ladies' sorority cookbooks and would often leave out or change ingredients - to ensure that the version that she brought to events was still the best. In this case, I have tested this recipe recently, and it is delicious.

INGREDIENTS

CAKE

1 1/4 cups boiling water
1 cup oats
4 oz butter
1 cup brown sugar
1 cup granulated sugar
2 eggs
1 tsp vanilla
1 1/3 cups all-purpose flour
1 tsp baking soda
1/2 tsp salt
1 tsp cinnamon

TOPPING

1/3 cup butter
1/2 cup brown sugar
1/4 cup milk
1 tsp vanilla
1/2 cup pecans
1/2 cup coconut

CAKE:

Stir together boiling water and oats and allow too completely cool. Cream butter and sugars, then, beat in the eggs and vanilla. Stir in Oatmeal mixture and mix in remainder of the dry ingredients. Bake at 350 degrees until middle is done; about 30 minutes.

TOPPING:

Toast pecans then gently pulse in the blender. On the stove top, melt butter in a pan. Then, add milk heating until just warm. Stir in brown sugar, vanilla, coconut and pecans. Poke the oatmeal cake all over with a skewer, then spread the mixture evenly on top of cake. Place the cake in a 400-degree oven or under a low broiler until it looks like the topping is starting to sizzle on the pecans. Remove from oven and chill.

If you don't happen to enjoy coconut, you can choose to double the amount of pecans.

Enjoy!





HAPPY HOLIDAY pops

12.17.22



TICKETS AT [AMARILLOSYPHONY.ORG](https://amarillosymphony.org)

DECEMBER

M E N U

AC Salad Bar
Charcuterie Display
★ Shrimp Cocktail
Smoked Salmon
Omelet Station

Roasted Garlic Mashed Potatoes
Smoked Gouda Mac n Cheese
Blackened Mahi Mahi with
Pineapple Relish
Winter Vegetable Gratin
Bacon Wrapped Quail with
Chipotle BBQ
Bacon & Sausage
Jalapeno Cheddar Biscuits
& Chorizo Gravy
Chef Lauren's Quiche
French Fries
Ham n Cheese Sliders
Parkerhouse Rolls

CARVING STATION

Pepper Crusted Beef Tenderloin
with Sauces

Chef's Assorted Desserts

11th

SANTA'S BRUNCH

TIME: 10:30 am, 11:00 am, 12:30 pm and 1:00 pm

LOCATION: Main Dining Room

PRICE: \$55/person, \$25/ages 5 to 12, Free/under 5

DRESS: Club Casual

ENTERTAINMENT: Sforzando

Reservations are required as seating fills quickly.
For a private space, call Tarah at 806.373.4361 ext. 705

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HAPPY HOLIDAYS

2023 TOYOTA CAMRY



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2023 VOLKSWAGEN ARTEON SE R-LINE

31st

NEW YEAR'S EVE DINNER

**Complimentary Champagne -
Delicious 4-Course Meal -
Live Entertainment**

TIME: 5:30 pm - 9:00 pm

LOCATION: Main Dining Room

SUGGESTED DRESS: Club casual

ENTERTAINMENT: Jennifer Akins

NYE DINNER SPECIAL

\$125/person

Bottle of House Wine

Shrimp Cocktail

Colossal Shrimp with a Classic
Cocktail Sauce and Lemon Wedge

AC House Salad

Spring Mix with Carrots, Cucumbers,
Red Onion and Cherry Tomatoes

Surf & Turf Entrée

6 oz. Filet Oscar Style with Wild Mushroom
Risotto, Butter Poached Lobster Tail and
Grilled Jumbo Asparagus

Chocolate Terrine

Chocolate Crunch and Caramel Cream

Champagne Toast

LIMITED MENU IS ALSO AVAILABLE

the all-day *Menu*

Available every day of the week. Ask your server for more details.

AC Cheese Fries
8

AC Light Club
13

Classic Cheeseburger
15

Avocado Chicken
or Tuna Salad
13

Cobb Salad
14

Grilled Ham N Cheese
13

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31st

CLUB 30 PARTY

TIME: 9:00 pm - 12:30 am

LOCATION: Club 30

PRICE: \$25 Door Fee

MENU: Complimentary Appetizers
& Champagne at Midnight

DRESS: Cocktail Party Attire

ENTERTAINMENT: Kent Hilton

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WPA

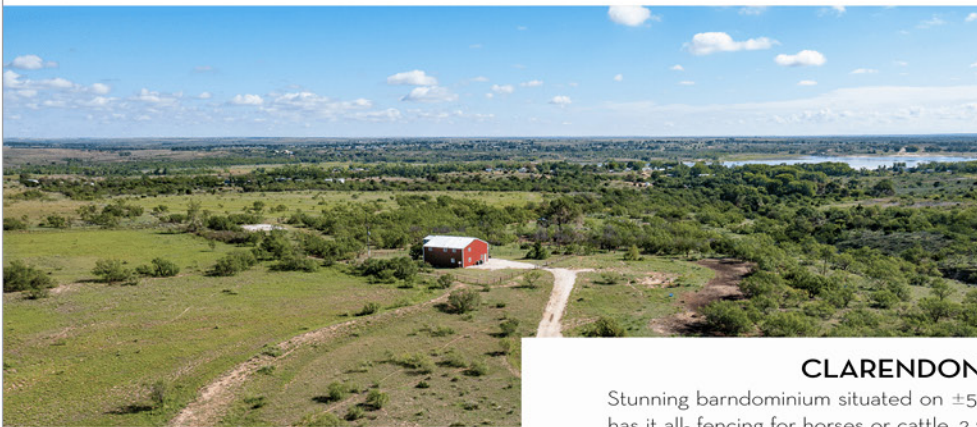
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HAYNES TEAM

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The Filthy Animal

COCKTAIL OF THE MONTH

EXECUTION

Run a lime wedge around the rim of a rocks glass and coat with cinnamon sugar. In a shaking tin, combine all ingredients, add ice, and shake for 6-8 seconds. Strain over fresh ice in your Cinnamon Sugar rimmed glass. Sprinkle in a few cranberries and a sprig of fresh rosemary for garnish.

*Cherry Christmas
ya filthy animal!*

INGREDIENTS:

1 ½ oz Corralejo Blanco

½ oz Cointreau

1 oz Coconut Milk

½ oz Simple Syrup

½ oz Lime Juice

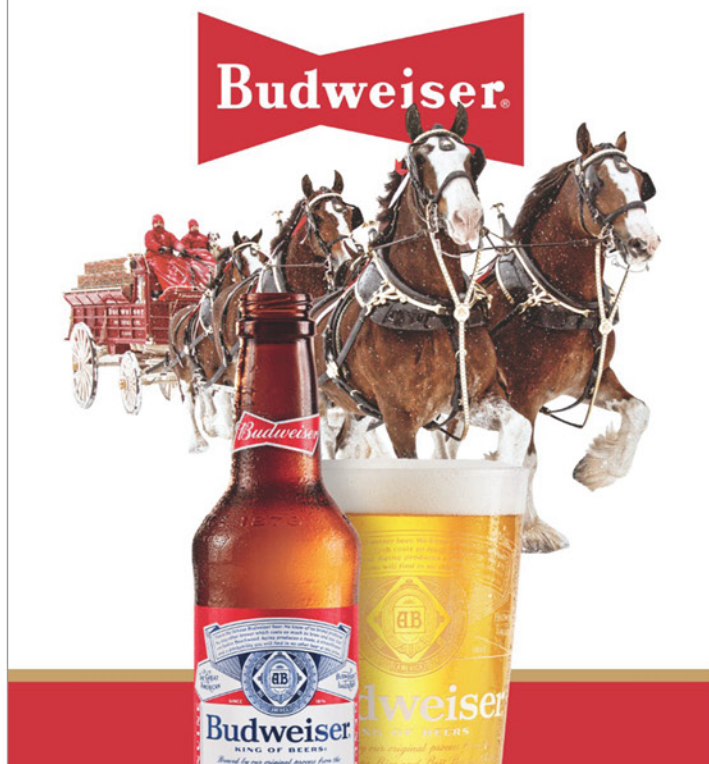
½ oz White Cranberry Juice

Cinnamon Sugar Rim

Cranberry and
Rosemary for Garnish



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For The Holidays



Andrea's Project

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P.S. I love You

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LIMITED AVAILABILITY



• residenceat600.com •

Kristen Chilcote
kristen@gwamarillo.com

806.373.3111

Aaron Emerson, CCIM, SIOR
aaron@gwamarillo.com

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Thank You

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 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.

PETROLEUM ROOM

HAPPY STATE BANK

EMPIRE ROOM

STREET AUTO GROUP

SUNBURST ROOM

BSA CAREXPRESS

CLUB30 DINING AREA

NOW AVAILABLE



The above rooms have been renamed accordingly.
For more information on how you can become a Corporate Sponsor, call the Amarillo Club at 806.373.4361.

HOURS *of* OPERATION

MAIN DINING ROOM, 31ST FLOOR

BRUNCH

10:30am - 1pm
Sunday

LUNCH

11:30am - 2pm
Tuesday - Friday

DINNER

5:30pm - 9pm
Tuesday - Saturday

HAPPY HOUR

4pm - 6pm
Tuesday - Friday

CLUB 30, 30TH FLOOR

LUNCH

11:30am - 2pm
Monday - Friday

DINNER

5:30pm - 9pm
Tuesday - Saturday

HAPPY HOUR

4pm - 6pm
Tuesday - Friday

For reservations and
general questions, please
call: 806.373.4361 or email
receptionist@amarilloclub.com



AMARILLOCLUB.COM



AMARILLO CLUB

FirstBank Southwest Tower
600 S. Tyler St., Suite 3000
Amarillo, TX 79101

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