



2012 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 provides a wonderful opportunity to mingle with friends and colleagues in an away-from-work atmosphere. The program for the evening is detailed below. We hope to see you there!

Date: Thursday, February 23, 2012

Time: 6:00 p.m. – No-Host Social Hour

7:00 p.m. – Dinner

8:00 p.m. – Program

- Recognition of new Professional Engineers
- Outstanding Engineer Award
- Keynote Address – *Revisiting Insights from Three Mile Island Unit 2 in View of the Events at Fukushima Daiichi*
Dr. Joy L. Rempe, Laboratory Fellow and Group Leader
Idaho National Laboratory
- Door Prizes

Place: Clarion Inn (formerly Holiday Inn)
1399 Bench Road.; Pocatello, Idaho
([Click here for a map.](#))

Cost: \$30.00 (\$15.00 per full-time student or newly-licensed PE) *if* RSVP *with payment* is received by **noon on Monday, February 20, 2012.**

\$35.00 per person (including students) if paid after the February 20 deadline.

RSVP: **Before noon on Monday, February 20, 2012**, to Gene Stuffle – by email at ED@EIECouncil.org, by telephone at (208) 317-1477 or by snail mail at EIEC Executive Director; 586 University Drive; Pocatello, ID 83201-3468. Please indicate your choice of entrée and method of payment. Payment may be made via PayPal (electronic fund transfer or credit card) at the EIEC website (<http://www.EIECouncil.org>), by mailing a check (payable to EIEC) to the EIEC Executive Director at the address above, or by check at the door. *We will not be able to accept credit cards at the door.*



**ENGINEERS
WEEK® 2012**

February 19-25

Menu Selections

Roast Prime Rib of Beef – “House Specialty” – 10 oz. Angus prime rib rubbed with spices and slow roasted all day. Served with au jus, horseradish sauce, roasted Parmesan crusted potatoes, chef's farm fresh vegetables, tossed green salad and fresh baked roll with butter. Dessert – chocolate mousse cheesecake.

Walnut Crusted Salmon – A walnut crusted salmon fillet baked to a golden brown. Served with wild rice blend, chef's farm fresh vegetables, tossed green salad with dressing and a fresh baked roll with butter. Dessert – chocolate mousse cheesecake.

Vegetarian Lasagna – A rich cheesy crème sauce lasagna full of hearty veggies. Served with chef's farm fresh vegetables, tossed green salad with dressing and a fresh baked roll with butter. Dessert – chocolate mousse cheesecake.

Fresh gourmet coffee and a cold beverage is included with your meal.