



2011 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. Students should note that *INL Talent Acquisition* will have a table at the banquet – so bring your resume! The program for the evening is detailed below. We hope to see you there!

Date: Thursday, February 24, 2011

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 – *What's Happenin' with the Board?*
David L. Curtis, P.E.; Fellow, Engineers Canada (Hon)
Executive Director, Idaho Board of PE and PLS
- Order of the Engineer Induction Ceremony
- Door Prizes

Place: O'Callahan's Restaurant & Convention Center at the Shilo Inn

780 Lindsay Blvd.; Idaho Falls, 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, Feb. 21**

\$35.00 per person (including students) if paid after the February 21 deadline.

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

If you're a Professional Engineer, or a soon-to-be-graduate from an ABET-accredited engineering program, and interested in joining the Order of the Engineer, please contact [Gene Stuffle](#) for information.

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 a béarnaise sauce, served with rice.

Vegetables Voulet – Sautéed seasonal snow pea pods, broccoli, cauliflower, baby carrots & mushrooms, served in a puff pastry with a spinach seasoning, topped with a red pepper beurre blanc, served with rice.

*All dinners include fresh sautéed seasonal vegetables, a tossed green salad with dressing
fresh baked roll with butter, dessert, coffee, tea, or decaf, lemonade and ice water.*

[RSVP to Gene Stuffle](#) at (208) 317-1477. Indicate your choice of entrée and method of payment.

Or, beginning February 7, 2010, reservations and payment will be accepted online via PayPal at

http://www.eiecouncil.org/2011_NEW/shop/index.php

Please RSVP before noon on Monday, February 21, 2011.



**ENGINEERS
WEEK® 2011**
FEBRUARY 20-26

