



San Diego Chapter MEETING ANNOUNCEMENT

“Increasing YOUR Water Chances – San Vicente Dam Raise”

Wednesday 19 November Luncheon San Diego County Water Authority

Are you concerned about our increasing water demands, and diminishing supplies? Would you like to know more about what IS being done to increase our capabilities to collect, and capacity to store, this precious resource?

Presenter Aaron Rouch, SDCWA VE Manager, will provide a brief update on the SDCWA Capital Improvement Program progress with emphasis on San Vicente Facilities. He will also discuss some of the Value Engineering results on the San Vicente Dam Raise project, and give attendees an overview of the steps being taken to formalize their VE Program so the Value Methodology will be applied to projects large and small.

You’ll also get some insight on future opportunities with planned projects for our San Diego community.

Questions will be answered, and a list of key upcoming projects and schedules will be available.

LOCATION: Holiday Inn – Mission Valley Stadium – Aztec Room
3805 Murphy Canyon Road, San Diego, CA 92123

TIMING: 11:30 AM : networking in the Lounge area
12:00-12:45 PM : Lunch (Choice of Chicken, Fish or Vegetarian)
12:45-1:30 PM : Presentation
1:30-1:45 PM : Q & A (Send specific questions to George in advance)
2:00 PM : Meeting conclusion.

RESERVATIONS: (There will be NO “walk-in” reservations)

Single Attendees _____ @ \$25.00 each = \$ _____

RSVP TO: gbartolomei@sbcglobal.net by **11 / 07 / 08**

CHECKS PAYABLE TO: SAVE, San Diego Chapter by **11 / 14 / 08**

MAIL TO: SAVE, San Diego, C/O George Bartolomei,
10329 Leafwood Place, San Diego, CA 92131

Go to our web site at www.sdsave.org for directions and other SAVE information.

COMPANY: _____

CONTACT PERSON / EMAIL: _____

LUNCHEON SELECTION(S) ____C ____F ____V

MENU CHOICES:

Select one of the following for each person (C / F / V); submit to gbartolomei@sbcglobal.net
by **COB Friday 14 November 2008**

(C) CHICKEN JERUSALEM

Crisp Romaine Lettuce Tossed with Caesar Dressing, Garlic
Croutons and Parmesan Cheese.
Breast of Chicken in Wine and Cream Sauce with Artichokes,
Mushrooms and Herbs
Rice Pilaf
Chef's Seasonal Vegetable Medley
Warm Rolls and Butter
Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffee
Iced Tea

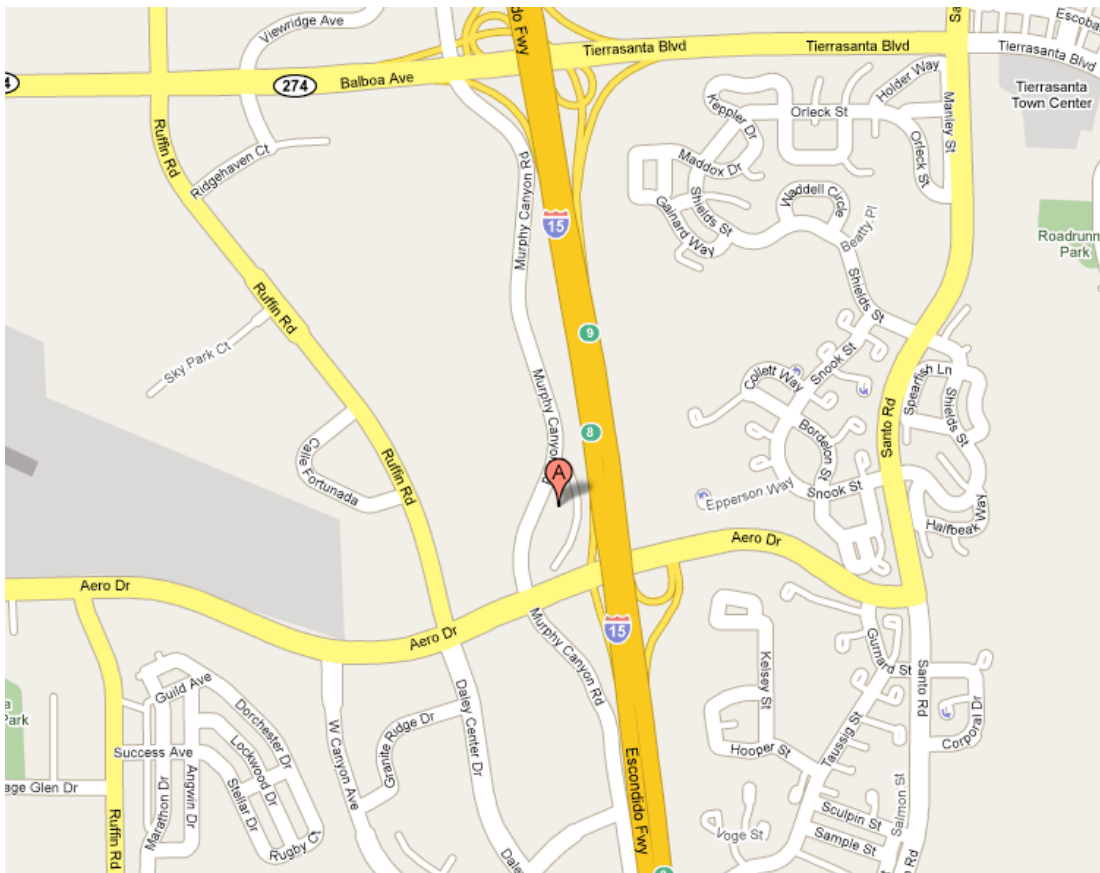
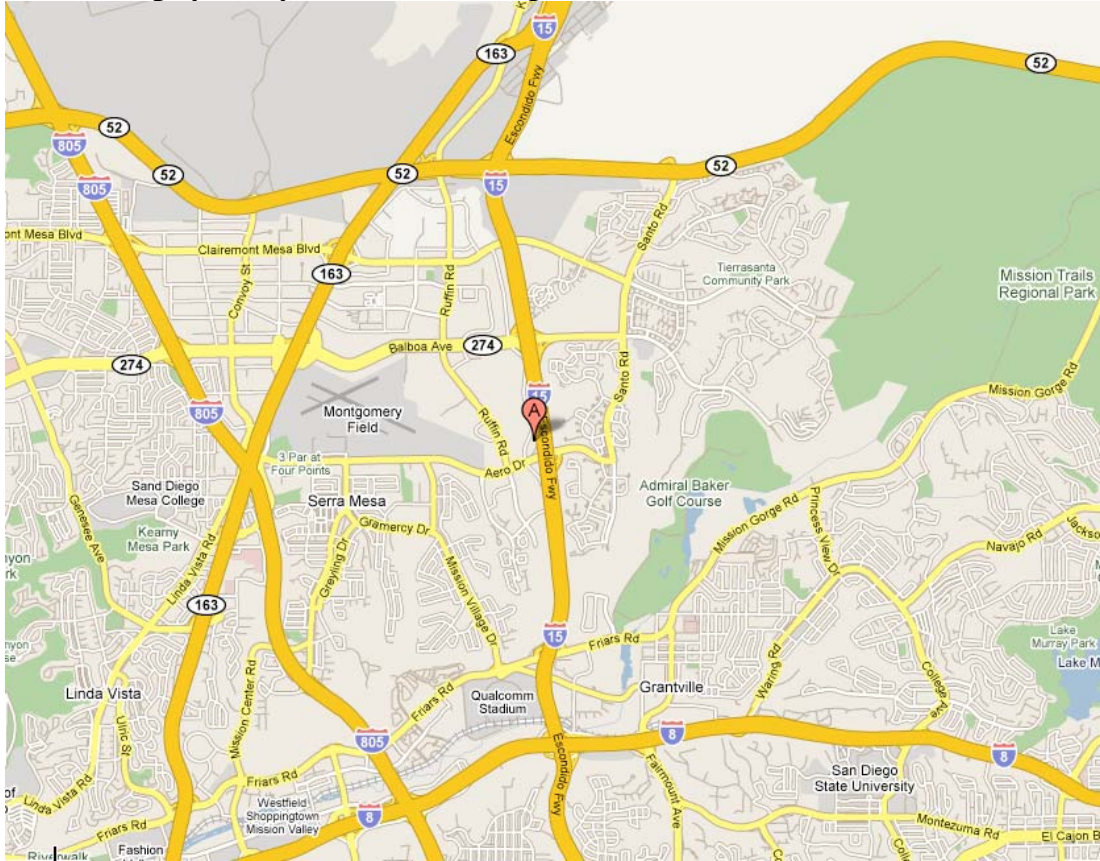
(F) STERLING PACIFIC SALMON

Crisp Romaine Lettuce Tossed with Caesar Dressing, Garlic
Croutons and Parmesan Cheese.
Tendered Seared Filet with dill Lemon Roudge Sauce
Rice Pilaf
Chef's Seasonal Vegetable Medley
Warm Rolls and Butter
Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffee
Iced Tea

(V) PASTA PRIMAVERA

Crisp Romaine Lettuce Tossed with Caesar Dressing, Garlic
Croutons and Parmesan Cheese.
Medley of California Vegetables and Mushrooms, tossed with
Chef's Choice of Pasta and a Light Lemon Butter Sauce
Garlic Bread Sticks
Chef's Choice of Dessert
Freshly Brewed Regular and Decaffeinated Coffee
Iced Tea

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