

post-Script

October 2003

Volume 8 Issue 5

Greetings to all,

EVENTS CALENDAR:

- ? Brotherhood Night - Nov. 7th (College of Pharmacy—7:00PM) NOTE CHANGE OF DATE
- ? Initiation - Nov 14th (College of Pharmacy—7:00PM)
- ? Founder's Day Annual Continuing Education Program—Nov. 16th
(see enclosed flyer for information)

Please let us know if you are planning to attend any of these functions—Call Ray at 312-996-1390

Founders Day Annual CE Program:

This annual event will be held on Sunday evening, November 16th. We apologize for the short notice, but the location was not decided upon until after our last publication. This program is limited to 40 participants, so please reserve your spot as soon as possible. Enclosed in this mailing is a flyer and registration form.

Alpha Sigma Alumni Association Membership Form 2003 - 2004

Name of Alumni Brother _____

Chapter and Year of Graduation _____

Address: _____

City, State, ZIP _____

Phone _____ e-mail address _____

Voluntary donation to the Memorial Scholarship Fund (enter amount) _____

Yearly dues are \$20 per alum (**June 1st thru May 31st**)

Please make checks payable to: Phi Delta Chi Alumni Association

We look forward to your membership!

Mail to:

Amy Lodolce

9035 W. 27th

Brookfield, IL 60513

708-387-1898 aelo@uic.edu

ΦΔΧ — ΑΣ

Program Menu – November 16TH, 2003

STARTERS

Grilled Chicken and Portobello Mushroom Skewers
Sesame ginger sauce

Spinach and Artichoke Fondue
Garlic toast points

SALAD

House Salad Bowl
Mixed greens, hearts of palm, carrots, eggs, tomatoes, cucumbers, croutons;
creamy ranch, 1000 island, house vinaigrette, or blue cheese dressing

STEAKS

Wildfire steaks are aged 21 - 28 days until they reach their ultimate tenderness and taste, brushed with seasoning blend, and broiled to your preferred temperature.

New York Strip Steak
Broiled to its fullest flavor

STEAK ORDERING GUIDE

Blue - Cold, Red Center

Rare - Very Red, Cool Center

Medium Rare - Red, Warm Center

Medium - Pink, Hot Center

Medium Well - Dull Pink Center

Well - Broiled Throughout

Not responsible for steaks ordered well done.

FRESH FISH

All roasted in our wood burning oven

Swordfish "London Broil"
Roasted tomatoes and red onions