



LYNNWOOD CONVENTION CENTER

4TH QUARTER '08

CLIENT CORNER:

Jean Hales, President and CEO of the South Snohomish Chamber of Commerce, is a frequent client of the Lynnwood Convention Center.

Jean has been with the SSSCC close to eight years and before this job was the Vice President of the Everett Area Chamber of Commerce for over ten years.

Currently the President of the WA Chamber of Commerce Executives, Jean held their Annual Conference at the Lynnwood Convention Center in October.

"The Lynnwood Convention Center is an amazing facility! It's space is so flexible, the food is consistently excellent and very professional staff. In October I was responsible for a three day conference and every single detail was done to perfection with the attendees raving about the food and facility, which made me look really good!"

Jean has 2 kids and 2 grandchildren and a granddog named Henry. Her hobbies include: needlepoint, jewelry making, computer scrapbooking and reading.

Jean also said, "I love my job! It provides me with the opportunity to consistently learn and to be engaged in the community at a meaningful level."

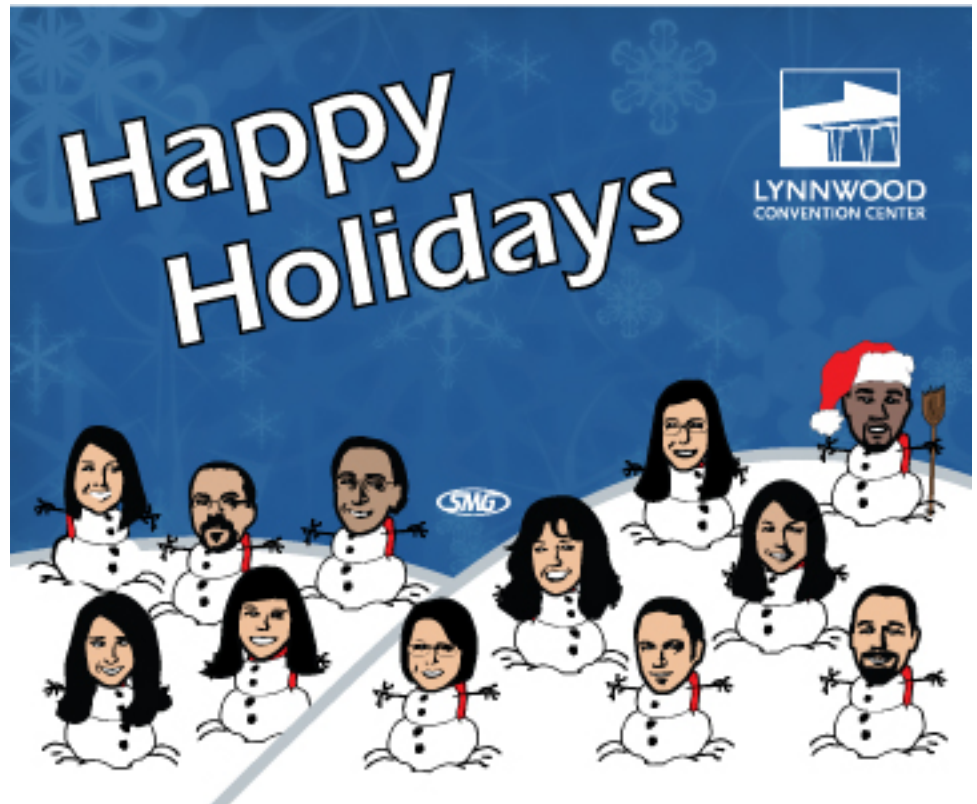
EMPLOYEE SPOTLIGHT:



KATIE COFFMAN

1. If you could trade places with any

Happy Holidays from the LCC



Message from the GM



My favorite holiday memory takes me back to my home town of San Antonio, Texas many, many ... many years ago. I was a kid, maybe 9 or 10 years old. And I remember one of the presents I received that year was a Dallas Cowboys football uniform, complete with helmet,

other person for a week, famous or not famous, living or dead, real or fictional, with whom would it be?

Mike Holmgren - So the Seahawks can win at least one more game.

2. What is your favorite movie? **The Princess Bride**

3. Hollywood made a movie about your life, whom would you like to see play the lead role as you? **Renee Zelwiger**

4. If you could be a superhero, what would you want your superpowers to be? **Teleportation**

5. If you were a type of food, what type of food would you be? **Cookies**

6. How would you describe yourself in three words? **Kind, Understanding, Loved**

7. Where were you born? **Bristol, England**

8. Are you a hat person? **Sometimes**

9. What country would you like to visit and why? **Japan, it is unlike any other country I have ever visited, and I might actually be considered tall for the first time in my life.**

10. Sledding or skiing? **neither, Snowboarding!!!**

11. Favorite band from the 80's? **Faith No More**

12. Are you or have you been part of a team? **Yes, cross country and basketball**

13. Favorite holiday? **Halloween**

14. Favorite place you've visited? **Paris, France**

15. What is your favorite part of your job? **The event day is my favorite part of the job. Watching all the hard work come together.**

UPCOMING EVENTS:

Wedding Expo

January 24-25, 2008
[FREE Admission @ www.bridesclub.com](#)

Carlson Travel Annual Cruise Show

January 10, 2008
FREE to the public

City of Lynnwood MLK Celebration

January 15, 2008
FREE to the public
[More info...](#)

AAA Travel Show

January 31, 2008
FREE to the public

shoulder pads, and jersey. Now I know that there aren't too many Cowboys fans in the Puget Sound, but back in the 70's in Texas, everything focused around the Cowboys.

I remember asking my mom if I could put on my uniform and go outside and play. It was 6:00am. She smiled and said yes, but only after I ate breakfast. So I put on my uniform, inhaled my breakfast, and bolted outside to play with my friends. We played football. We played kickball. We rode bikes. We played tag. We played Star Wars games (my next door neighbor got a Luke Skywalker set). We played all day long. In addition to breakfast, I ate lunch in my uniform. I ate dinner in my uniform. And at the end of the day, I fell asleep in my uniform. That was good day!

Now we all know that kids tend to focus on the material things during the holidays. And despite not having very much money, my parents always managed to find a way to provide my brothers, sisters and me with great gifts. But as I grew older I began to recognize that what I cherished most were the memories.

And as I look back over the years, I recognize that I have been blessed with so many wonderful holiday memories ... filled with family, friends, fun, food and the spirit of giving to those less fortunate than me. And more than the things ... more than the food ... it is those memories that I cherish most.

So as 2008 draws to a close, and we all look forward to the holidays, it is my wish for you that your holidays provide life long memories that will you too will cherish forever.

Happy Holidays!

Recipe by SAVOR Catering by SMG

Goat Cheese, Artichoke & Ham Strata

Perfect for Christmas morning or New Year's Day since it is assembled the day before and baked just before serving! Great with a mimosa!

Makes 8 servings

Ingredients:

2 cups whole milk
¼ cup olive oil
8 cups 1-inch cubes sourdough bread
1 ½ cups whipping cream
5 large eggs
1 TBSP chopped garlic
1 ½ tsp salt
¾ tsp black pepper
½ tsp ground nutmeg
12 ounces soft fresh goat cheese, crumbled (about 3 cups)
2 TBSP chopped fresh sage
1 TBSP chopped fresh thyme
1 ½ tsp herbes de Provence
12 ounces smoked ham, chopped
3 6 ½ ounce jars marinated artichoke hearts, drained, halved lengthwise
1 cup (packed) grated Fontina cheese
1 ½ cups (packed) grated Parmesan

Preparation:

Preheat oven to 350 degrees. Butter a 13x9x2 inch glass baking dish. Whisk milk and oil in large bowl. Stir in bread and let stand until liquid is absorbed, about 10 minutes.

Whisk cream and next 5 ingredients in another large bowl to blend. Add goat cheese crumbles. In a small bowl, mix all herbs together to blend.

Place half bread mixture in prepared baking dish. Top with half of ham, artichoke hearts, herbs and cheeses. Pour half of cream mixture over. Repeat layering with remaining bread, ham, artichoke hearts, herbs, cheeses and cream mixture. (Can be made one day ahead. Cover, chill.)

Bake uncovered until firm in center and brown around the edges, about 1 hour. Let stand a few minutes before cutting.

DENIM DARK DAYS:

Lynnwood Convention Center employees help support United Way with "Dark Denim Days". When the Convention Center has "dark days" or days when there are no events, the staff is allowed to wear denim by paying \$1.00 to go to United Way.

IT'S GOOD TO BE GREEN:



What makes the LCC different?

Our building now features GOJO Green Certified foaming hand cleaner. This biodegradable soap formula is certified by Green Seal and EcoLogo. This is one more way that we are environmentally responsible without sacrificing product performance.

Ellie's Tips for Your Holiday Party



If you are like me, you love to host a party. The holidays are my favorite time to throw a party because everything is decorated and so festive already. The downside of hosting a holiday get-together is that everyone is so busy and stressed out! Hosting a party at your home can be a great way to kick off the holiday season, if you plan it correctly and don't let the stress get the better of you. Here are some of my tips for planning a holiday party that you can enjoy as much as your guests!

- * When deciding who to invite, take into consideration the size of your home. A holiday party should evoke feelings of warmth and coziness, but that does not mean that anyone wants to be packed together like sardines. If you need to invite a large group of people and you don't think they can all fit comfortably in your house at one time, you may want to have more of an "open house" format to your party. This encourages people to drop by at their convenience between the hours you have specified. Guests will then be coming and going, creating a flow to the party. This works best for a more casual get together.
- * Decide what type of menu you want as far ahead as possible. Buffets work well for holiday parties, unless you are having a very formal dinner. Think about how items will complement each other. Do not choose drippy, gooey, sticky food unless you are okay with it ending up on your rug or sofa! You can never have too much food at a party, but a good rule of thumb is 10-12 pieces per person for a party that's 2-3 hours long. Think about what types of serving dishes and utensils you will need for each item beforehand so you are not running around looking for a ladle when your guests arrive. Create as many items as you can in advance – you want to enjoy your guests and the party, too, not be stuck in the kitchen!
- * If you choose to serve alcohol at your party, do not offer a full bar. Make one special holiday drink – perhaps spiced cider or hot buttered rum – to get people in the holiday mood. Then fill in with wine and beer. Remember to have some tasty non-alcoholic drinks for those who choose not to drink. My favorite non-alcoholic beverage for the holidays is simple and festive – just pour cranberry juice over ice, top with soda or 7-up and finish off with a few cranberries and a wedge of lime! It's sweet and tart and just the right colors for the holidays!
- * Create a festive party atmosphere with decorations, scents and music. Follow through with your holiday theme to buffet napkins and centerpieces. Light a fire and some candles and play your favorite holiday music on the stereo. I like to put some speakers outside near my driveway or front porch so my guests are in a party mood as soon as they arrive. If that's not possible, maybe a lighted path of luminaries or holiday lights to the door.
- * My most important tip? Give yourself enough time to get ready for the party! You want to be showered and dressed and relaxed before your guests arrive! Last minute rushing around will make you feel frazzled, especially when the inevitable early guests arrive! Building enough time for yourself into your schedule the day of the party is the most important thing you can do to ensure a successful party!

Event Spotlight



Focus on Farming Conference November 20, 2008

The fifth annual Focus on Farming Conference was held at the Lynnwood Convention Center November 20, 2008 bringing local farmers together to help identify opportunities to grow. The conference featured farming workshops, innovative ag products and techniques, industry networking opportunities, wine and cheese tasting and a gourmet lunch created by regional chefs using farm-fresh products grown locally.

[Focus on Farming in the news...](#)