



Chef's Table **Dinner**

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PIPELINE

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JANUARY 2020

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Wait Staff Supervisor
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CLUBEVENTS

JANUARY

FEBRUARY

- 1 Happy New Year!
Club Closed
- 5 NFL Playoff Brunch
- 8 Wednesday Wines
- 12 NFL Playoff Brunch
- 19 NFL Playoff Brunch
Last Sunday Football until Super Bowl
- 30 Thursday Night Sponsor Event
NANA
- 31 Friday @ Five
- 31 Chef's Table Dinner

- 2 PCA Super Bowl Party
Doors open at Noon
- 5 Wednesday Wines
- 6 Thursday Night Sponsor Event
Northrim Bank
- 14 Valentine's Day Dinner
RSVP any time between 5:00-9:00pm
- 20 Thursday Night Sponsor Event
Arctos

Have you retired, moved or changed email addresses or phone numbers?

Please be sure to update your profile on our website. While you're there, you may view charges, statements and make payments to your account.

Visit www.petroclub.net

WELCOME NEW MEMBERS

REGULAR MEMBERS

Michael "Mac" McHale
Quintillion

Tony French
Beacon

Phil Stratford
Premier Oil Alaska

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Victor F. Esposito
GCI

Shin Suzuki
FNBA Alaska

YOUNG PROFESSIONALS

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Wells Fargo Bank Alaska

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USI Insurance Services

Running for office in 2020

or know someone who is?

Support your candidate by hosting a political fundraiser at the PCA. Our events staff will work with any budget to host a breakfast, dinner, or cocktail hour to rally your potential donors.

Share your message in the private, upscale setting of your Club. Secure your event date by contacting us at events@petroclub.net.

Have a question about the PCA or how to utilize your membership?



ASK THE CLUB

We asked members to share their questions with us about the Club.

Can I auto pay my dues?

Glad you asked! We now have a new policy that all members **must** be on auto pay. According to a recent change in the bylaws, "In order to keep individual accounts current, members will be required to keep a credit card or an automatic electronic payment method on file for auto-payment of all monthly dues and charges."

You should have received both an email about this change and a note in your monthly statement which is mailed to the address you provided to our office.

If you have any questions regarding this change or need to make changes to your credit card number we have on file, please contact our financial administrator, Vicki Myers at vmyers@petroclub.net.

Do you have a question about the PCA? We want to hear from you! Fill out an Ask the Club card next time you visit or email your questions to Sheri Underwood, General Manager at gm@petroclub.net, Tracy Dumas, Communications at marketing@petroclub.net or Jessica Thomas, Events Coordinator at events@petroclub.net.



ASK THE CLUB

We'll answer your question in the newsletter and post on www.petroclub.net email marketing@petroclub.net or drop this card at the front desk.

2020

— HAPPY NEW YEAR —

Make it your New Year's Resolution to update your PCA Profile. Are you getting the monthly PCA Pipeline newsletter and our weekly emails or are they ending up in your Junk or Clutter? Take a minute to get on the PCA website to ensure that your correct email and physical address is in your profile:

1. Go to www.petroclub.net
2. Find the Our Club tab
3. Click on Member Directory
4. Click on My Profile. There, you will be able to update your email or home address, adding any other information you'd like.

While you're there, check out the rest of the website and PCA Facebook page for Club happenings so you don't miss out on all the great events we have in store for 2020. Happy New Year!



MESSAGE FROM THE PRESIDENT

Dear Members,

HAPPY NEW YEAR! I truly wish each and every one of you a very productive and prosperous 2020. Here's to those who wish us well and those who don't can go to experiencing challenges with personnel. May this next year bring to you all the good things in life - a year filled with health, wealth, and happiness. So, make those resolutions and be sure to include the PCA in your plans.

Last month we had the PCA Christmas Brunch with Santa. Lynn and Terri Johnson did an awesome job as Mr. and Mrs. Claus. The event of course would not have been complete without the special assistance of Santa's favorite elf, Deedre Nicola. Wonderful job everyone. A special thanks to all of you and the PCA staff for making this such a great occasion for the kids and their families.

The New Year brings new events for you to enjoy at the Club. Please remember that we will be closed December 31st and January 1st and will reopen with regular business hours on January 2nd.

Wednesday Night Wines returns on January 8th from 5:00-7:00 p.m. in the lounge. Join us for a fun, informal tasting as we challenge you to guess the varietal. \$20 includes 4 tastes of delicious wine; an appetizer menu to complement the wine will also be available for purchase. No reservations required.

Later in the month, join us for the first of our new quarterly Chef's Table dinners on January 31st at 6:00 p.m. PCA Executive Chef John O'Neil will prepare and personally present a high-end 5-course meal. \$125 per person, includes a glass of Champagne at the beginning of the evening and a glass of dessert wine at the end. RSVP early at www.petroclub.net, as this event is limited to 30 guests. Also, on January 31st, start the weekend in the lounge at our monthly social, Friday at Five featuring food, drinks, and live music with local Blues artist, Stephen Hendricks.

Football at the Club continues this month, as January is NFL Playoff time. Join us January 5, 12, and 19th for our

Sunday Brunch & Ball. Purchase a PCA Playoff Ticket for just \$72 per person. Ticket includes any item from the Sunday football menu, a glass of Champagne, gratuity, and 10 percent off the purchase of a PCA Sunday Football meal package for next season. Ask your server for details next time you come in or call us at 563-5090 to reserve your PCA Playoff Ticket.

Speaking of football, Super Bowl LIV will soon be here. Leave those New Year's resolutions behind for one day and join us at the Club on February 2nd for an afternoon filled with fun, food, door prizes, and libations. This event is not possible without the substantial support from our sponsors and members of the house and sports committees. Thanks everyone for your contributions and I look forward to seeing you all at the Club on 2/2/2020 for Super Bowl 54.

All the best,

- Tom Redmond, President

Give the Gift of the



...with a Temporary Membership card

Know someone who's interested in trying out the Club? Members in good standing may purchase a Temporary Membership card for a friend, family member, coworker, or employee with a credit for any amount greater than \$100. The card is good for 30 days from the purchase date and will allow the gift recipient to experience

the PCA. Gift recipient must show temporary membership card when using the Club. Whether you've been trying to convince someone to join the PCA or you just want to give the gift of the "Club life", consider purchasing a Temporary Membership card today.

For details, call 563-5090.



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Do Business with Those You Trust through the



CLUB CONNECTION

Picture
YOUR AD
here!



ENG
company name
tagline

- **PRODUCTS AND SERVICES** •
- **CONTACT INFORMATION** •

Networking at the Club is a great way to extend your professional reach and expand your network. Consider taking that reach one step further by advertising your business in the PCA Pipeline. The Club's newsletter reaches more than 700 Members, their families, and colleagues. The newsletter is also posted on both the private and public PCA websites and copies are available for members and guests to read while visiting the Club.

For as low as \$150 (no annual commitment) you can run an ad in the newsletter promoting your business, personal message, or event that's open to the whole membership. Why take chances when you can instead do business with your trusted fellow members?

To learn more about the PCA's Club Connection and how it can help your business, contact us at marketing@petroclub.net.

TRY *This!*

We're starting a new feature in our newsletter, focusing on a regularly stocked menu item, which you may not have tried, but should next time you visit the Club. This month, we take a closer look at Wagner Wines.

Wagner Wines come from a long line of grape growers and winemakers in Napa Valley, dating back to the 1850s. Chuck Wagner's parents, Lorna Belle Glos and Charlie Wagner Sr., were both born to families that helped shape Napa Valley's wine industry in the late 1800s. After facing challenges of a phylloxera outbreak in the 1880s that killed most of the grapevines brought in from Europe and then the passing of Prohibition in 1919, the Wagner family remained steadfast and pressed on with its dream of producing high-quality wine. Once Prohibition ended in 1933 and grapevines regained their health, the family's dreams were about to come true.

Brought together as childhood friends and an interest in wine production, Charlie Wagner and Lorna Belle Glos married in 1934 and seven years later, purchased 73 acres of land to plant fruit orchards, including wine grapes. Some 20 years passed before the pair decided to pull its fruit trees and focus solely on wine grapes including Pinot Noir, Riesling, and Cabernet Sauvignon. They sold their grapes to Inglenook Winery and Sonoma Vineyards and soon became highly regarded in the winemaking community. They eventually established their own winery, "Caymus Vineyards," named after a Mexican land grant owned by George Yount that had once covered their land.

Today, the company is run by the couple's children, carrying on the family tradition. The Caymus label took off in the 1970s, with a special focus on the winemaker's Cabernet. These wines have earned multiple awards for quality and taste and we are pleased to have them regularly on our wine menu and available for you.

In addition to bottles, we offer glasses that are part of the Wagner Wine Family at a fabulous price including:

Emmolo Merlot	\$11
Red Schooner Malbec	\$11
Belle Glos Pinot Noir	\$11.50
Caymus-Suisun	\$11.50

If you have not tried one of these wonderful wines, we invite you to do so next time you dine with us.

"I think I speak for my son and daughter when I say that we are driven by a desire to make something truly special, and we do our best to make the finest wines we can. For seven generations, our family has lived in and loved the Napa Valley. Working the land with our own hands has given us insights into grape growing and winemaking that cannot be found in any farm manual or book. We think of ourselves as farmers at heart, because that is what our family winery was founded on and it is what continues to help set us apart in both quality and innovation today."— Chuck Wagner



Chef's Table Dinner - *An Extraordinary Culinary Event*

Dreaming of having your own personal chef presenting fantastic creations to you and your guests? Your dream is about to come true as we present the first of our new quarterly PCA Chef's Table Dinner, January 31st at 6:00 p.m. Guided by our Executive Chef, John O'Neil, the Chef's Table Dinner will be a high-end, cutting edge five-course meal featuring tastes from around the globe.

Originally from Michigan, Chef John has lived in Alaska for more than 20 years and has been with the PCA since September of 2018. After culinary school, he trained in the kitchens of private country clubs and resorts on the West Coast. John is committed to purchasing and producing the freshest and most flavorful food items available to create vibrant, delicious dishes for PCA Members and their guests. He will be personally presenting each course of the

dinner and will be available for your questions and comments.

RSVP early, as this event is limited to 30 guests. A menu will be emailed to registered members one week prior to the dinner.

\$125 per person includes a glass of Piper-Heidsieck Cuvée Champagne Brut as the night begins with a Meet & Greet and a dessert wine, Joseph Phelps Eisrebe ice wine, at the end. In between, Members are encouraged to choose wine from their wine lockers or from our extensive Captain's List with bottles sure to complement any of the evening's dishes.

Don't miss out on this extraordinary culinary event. RSVP by January 27th at www.petroclub.net.

How Well Do You Know Your Varietals?

Put your senses to the test at the PCA's Wednesday Night Wine tasting, January 8th from 5:00-7:00 p.m. in the lounge. \$20 includes four tastes of wine. An appetizer menu to complement the wine will be available for purchase. Use the tasting notes provided to guess the varietal in this fun and informal blind tasting. Want a head start on learning the characteristics of different grapes? Read on.

Cabernet produces wines of great intensity and depth of flavor. Its classic tastes are currant, plum, black cherry and spice. It can also have herb, olive, mint, tobacco, cedar and anise, and ripe, jammy notes. It's supple and elegant when produced in warmer regions. In cooler climates, it can be marked by vegetal, bell pepper, oregano and tar flavors. Cabernets are dark purple-ruby in color, with firm acidity, a full body, great intensity, concentrated flavors and strong tannins.

The best examples of Pinot Noir offer black cherry, spice, raspberry and currant flavors, and an aroma that can resemble wilted roses, along with earth, tar, herb and cola notes. It can also be rather ordinary, light, simple, herbal, vegetal, occasionally weedy and sometimes funky, with pungent barnyard aromas.

Syrah or Shiraz grapes grow well in several areas and render rich, complex and distinctive wines, with pronounced pepper, spice, black cherry, tar, leather and roasted nut flavors. This varietal offers an even, supple texture and smooth tannins.

Prefer Italian wine? Go for Sangiovese, known for its supple texture and medium-to full-bodied spice, raspberry, cherry and anise flavors.

Each varietal offers a unique flavor. Try them all and see how well you know your wines at the next Wednesday Night Wine Tasting. No reservations required.



The Balboa Bay Club

Escape to sunny, Southern California...at the Balboa Bay Club

For more than 70 years, the Balboa Bay Club has hosted presidents, politicians, business leaders, and Hollywood stars including John Wayne, Humphrey Bogart, Natalie Wood, Lauren Bacall, Jerry Seinfeld and Jim Carrey.

From its two, heated waterfront pools to the fully-equipped fitness center, the Balboa Bay Club provides amenities meant to enhance active lifestyles. Ocean lovers enjoy use of the largest marina in Newport Beach, while sports enthusiasts compete on the club's basketball and racquetball courts. A private beach and bar with plenty of lounge chairs, towels and umbrellas, is available for a pleasant afternoon in the sun. Coming to Newport Beach on your own boat? No problem - the Club has a guest dock for visitors to leave their boat temporarily while enjoying the facilities. If you don't have a boat, electric Duffy boats, paddleboards and kayaks are available to rent for a water tour of the scenic bay.

After weathering the elements, step inside and treat yourself to a facial, massage, or even a makeover at the Club's hair salon and full-service spa. Then indulge in a fantastic lunch, dinner or Sunday Brunch in the Members Grill, open seven days a week. Members and guests may also take advantage of discounts at many of Newport Beach's public restaurants surrounding the Club.

Make plans to spend the night in one of the Club's 159 updated guest rooms, each with modern furnishings and its own balcony with views of the bay. Airport shuttle service is also available to the Orange County Airport when you are ready to return home.

The Balboa Bay Club is a hub of activity throughout the calendar year to keep members and guests socially engaged. Popular events include a summer concert series, food and wine festival and boat parade viewing, just to name a few. Of course, the Club is also available for both social and business functions. Next time you're in Southern California, be sure to include a visit to the exclusive Balboa Bay Club - a priceless gem in Orange County.



TO LEARN MORE ABOUT RECIPROCAL CLUBS VISIT
WWW.PETROCLUB.NET

Click on the state and you'll find all the reciprocal clubs we have in that state, along with their websites and specific location. To visit, please contact Tracy Dumas at Marketing@petroclub.net for your letter of introduction at least 7 days prior to travel.

Lighten Up!

Is eating healthier one of your New Year's Resolutions? We're here to help. In January, you will notice an addition to the Weekly Specials Menu. A new choice called, Lighten Up. It will feature a protein, a vegetable, and include a trip to the salad bar (market price). There's no need to sacrifice eating the great food you've come to expect at the Club. Now you have even more choices for lunch – and healthier ones too. To view the weekly specials, which change on Mondays, visit our website www.petroclub.net and look under "Today's Daily Buffet."



Eating *Healthy* After the Holidays

Like everyone else, I make a New Year's resolution to eat healthier. After the holiday season of gluttony and excess, it's hard not to go down that path, but I have found that eating healthier doesn't have to be difficult. Salads are my healthy choice, but lettuce, tomato, cucumber, and maybe adding an egg will only be appetizing for a short while. I prefer making salads like tabbouleh, cous cous or having an heirloom rice-based salad. Try this with more exotic oils and vinegars, and grilled vegetables - it gives you another excuse to fire up the barbie. As far as oils go, I've been using a roasted pumpkin seed oil made from heirloom pumpkins. It has a low flash point, so I don't recommend cooking with it,

but add it to a salad and it gives you a nice nutty well-rounded boost of flavor.

You can find it at the Stony Brook Farms website, wholeheartedfoods.com. You can't go wrong with a good extra virgin olive oil or I also like organic avocado oil as well.

With great oils goes great vinegars. I think that the Sonomic cabernet vinegar is one of the best out there. It is dark, rich, fruity and very smooth, check it out on line and if you can't find it let us know, we might have some extra for you to try. Another great vinegar source is George Paul. He makes small batches using old world techniques in Nebraska. He's not cheap, but the quality is superb; you must try the balsamic. So, go out and grill some brussels sprouts or zucchini and add it to your tabbouleh with some George Paul cider vinegar and organic avocado oil, and do your body a favor.

- PCA Executive Chef, John O'Neil





friday AT FIVE

Start your weekend at the Club!

Meet your friends, introduce someone new to the Club, or reconnect with your fellow members Friday, January 31st at Five. Enjoy food, drinks, and live music at this low-key monthly member social. We have new music this month from local Blues musician, Stephen Hendricks.

Mr. Hendricks started playing guitar before he was a teen. He picked up the guitar after taking piano as a child and playing percussion in the school band. He initially learned to play by ear like many kids, going to musical gatherings with his family and their friends, and later took classical guitar lessons in college. He began writing guitar instrumentals while serving in the Navy and playing guitar to help pass the time.

Hendricks plays Folk n' Blues fingerstyle acoustic music and slide guitar and is a composer, acoustic guitarist, and singer-songwriter. His 6 song EP called Ninth Ward House was released December 2019 and includes compositions written from his experiences while visiting New Orleans about the people who lived through Hurricane Katrina. He is presently working on his first full length CD, Indelible Clews, to be released this summer 2020.

We look forward to welcoming Stephen Hendricks to the PCA on January 31st. No reservations required.

*Bio information and photo courtesy of Stephen Hendricks. You can hear a sample of his music on his Facebook page.



CALENDAR

SUN

MON

TUES

WED

THURS

FRI

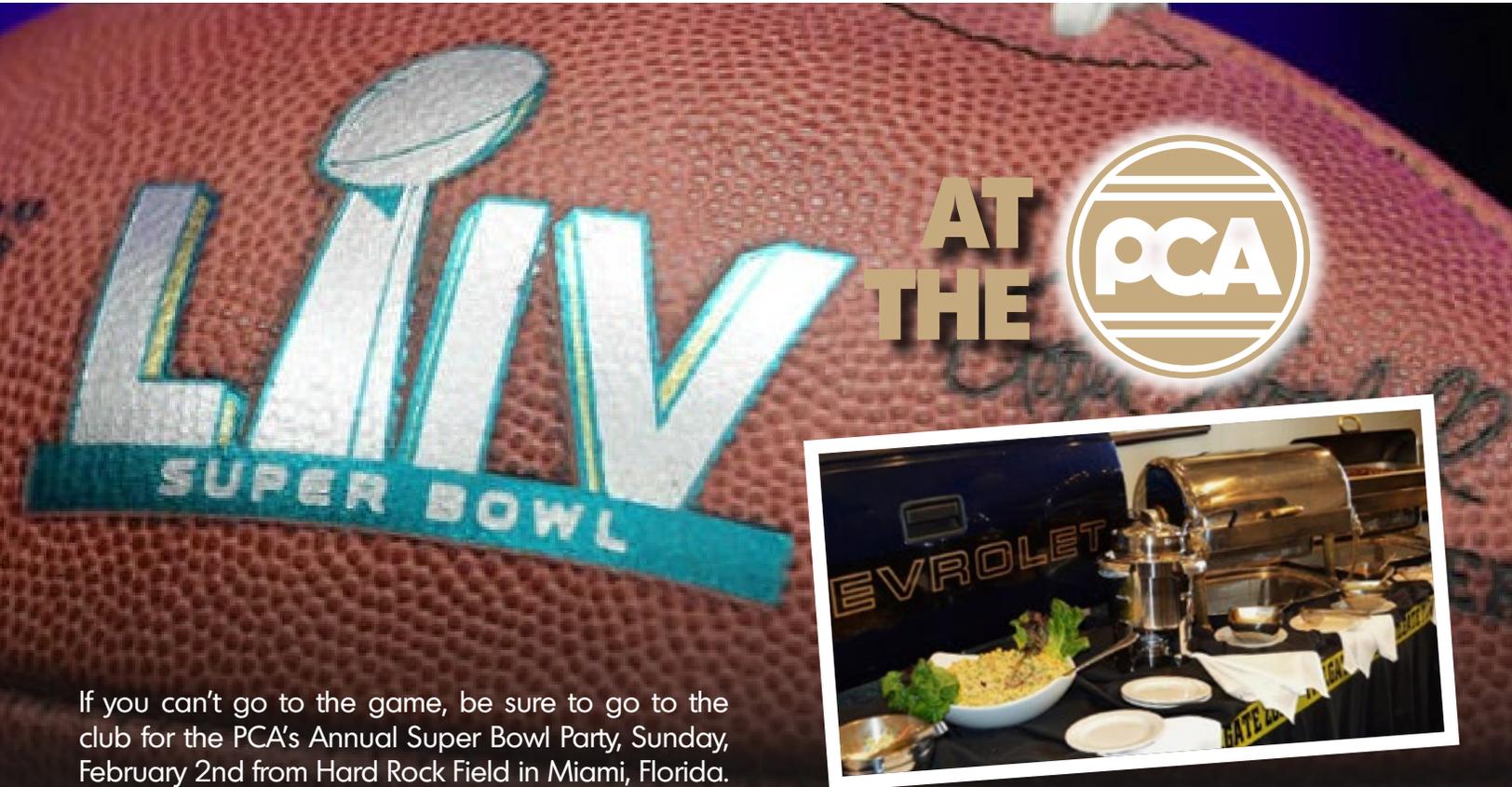
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 <p>Like us on: facebook. fi</p>			JAN 1 Happy New Year! 	2 Club reopens Sponsor Night Available!	3	4
5 NFL Playoff Brunch	6	7	8 5:00PM Wednesday Wines	9 Sponsor Night Available!	10	11
12 NFL Playoff Brunch	13	14	15	16 Sponsor Night Available!	17	18
19 NFL Playoff Brunch	20	21	22	23 Sponsor Night Available!	24	25
26	27	28	29	30 Thursday Night Sponsor Event 	31 Friday @ Five Chef's Table Dinner	FEB 1
2 Doors open at Noon PCA Super Bowl Party 	3	4	5 5:00PM Wednesday Wines	6 Thursday Night Sponsor Event 	7	8
9	10	11	12	13 Sponsor Night Available!	14 5:00-9:00PM Valentines Day Dinner	15
16	17	18	19	20 Thursday Night Sponsor Event 	21	22
23	24	25 Mardi Gras in the Lounge	26	27 Sponsor Night Available!	28 Friday @ Five	

PCA Playoff Ticket

January means NFL Playoff Season. And there's no better place to catch the action than at the PCA. We're making the Playoffs even more exciting this year with our PCA Playoff Ticket. \$72 per person lets you choose whatever meal you'd like from our Sunday football menu, includes a glass of Champagne, gratuity, and gives you a 10 percent discount on the purchase of a Sunday Brunch Football package for next season, which starts after Labor Day 2020.

The PCA Playoff Ticket is available to use January 5, 12, & 19th. Ask your server for details when you come in for Sunday Brunch.



If you can't go to the game, be sure to go to the club for the PCA's Annual Super Bowl Party, Sunday, February 2nd from Hard Rock Field in Miami, Florida.

Grab your shades and prepare to party at our "Hard Rock Tailgate" theme complete with palm trees, pink flamingoes, and a food and drink menu with a Miami flair.

Consider being a sponsor to help make this party the best PCA Super Bowl celebration yet. Get your name or your company's name, in front of the dozens of members, their families, and friends who attend the party every year, and support your Club at the same time. There are several levels of sponsorship available, so whether you can donate dollars, an item, or service to give away, anyone can participate in this fun, annual Club event. We have several Members who have committed to sponsoring year after year.

"Global has had the opportunity to sponsor the PCA Super Bowl Party for the past decade. The party is a large success with a tremendous turnout each year and fun-filled atmosphere. It is always nice to hear the appreciation and gratitude for the sponsorships from the membership and guests as you network during the event."

– Deirdre Coots, Global Diving & Salvage

Contact events@petroclub.net to get started or look for the Super Bowl Sponsorship forms at the Club next time you come in.

