Annual Member Yard (Barn) Sale

Where: Arlington Mulebarn
When: Saturday, May 8th
Time: 8 am - 3 pm
Cost: $20 per indoor table
       $12 per outdoor table
(tables sold to members only)
Sale open to the public. Arlington sponsored Bake Sales, Food Sales and Beverage Sales

Mother’s Day Brunch

Show Mom how much you appreciate her... Let Arlington do the cooking?
Sunday, May 9th • 11:30 am - 1:00 pm and 1:30 pm - 3:00 pm
Fresh Fruit Display • Salad Bar: Tomato Aspic, Green Bean Salad, Tortellini Pasta Salad, Cucumber and Tomato Salad, Fresh Tossed Salad with an array of fresh Garden Vegetables and Dressings • Buffet: Breast of Chicken Basilica, Mahi-Mahi with Miso Ginger Sauce, Au Gratin Potatoes, Wild Rice Medley, Country Style Green Beans, Steamed Asparagus Orange Glazed Carrots • At the Carving Station: Roasted Pork Loin with Lingonberry Sauce, Roasted Prime Rib au Jus • Bakery: Assorted Muffins and Danishes, Key Lime and Bananas Foster Pie, Double Chocolate Torte, Layered Neapolitan Cake, Kentucky Bread Pudding, with Bourbon Sauce • Kidz Korner: Chicken Tenders, Macaroni and Cheese.

Swim and Dive Team News

Registration Night • May 17th • 6:00 - 7:30 pm • Mulebarn
It’s time again for the Arlington Alligators Swim and Dive Team season to begin. As always, it is our goal to promote healthy competition, sportsmanship, teamwork, foster friendships, and a love of swimming regardless of age or experience.

It is very important that you attend. Meet Schedules and maps will be available along with Volunteer Sign-ups, Registration, and Ordering of Team Apparel. Forms and Payments are due that night. This year only New Swimmers and Divers need to complete registration paperwork. Please complete prior to Registration Night. You may access forms on our website at www.arlington.eku.edu. We will be updating current Swimmers and Divers information on site.

Pannell Swim Shop will be on hand for you to purchase swim team suits and other necessities.

“Swim-A-Palooza” will be held on Thursday, June 17th, from 7:00-9:30 pm at the Arlington Pool. come join us for swimming, music, games and dessert. This is a night for swimmers and families to relax and have fun. We are excited to see new and returning swimmers this year. Let’s have a great summer and remember, Swim Strong, Swim Fast, Swim Often and Have Fun!

A Winter Only Spring Fling A Winter Only

Saturday, May 22nd
7pm-Midnight • The Arlington House
Music-Buffet-Cash Bar for $24.95 per Person
Please note: We must have 50 reservations by Saturday, May 15th, or the event will be cancelled.
Reservations required 622-2200
After a long and cold winter the great weather has finally arrived. As in years past the change in weather comes with all of the Arlington Club’s outdoor activities. This newsletter will provide you with information and schedules for the upcoming summer season. However, please check our website for additional information. If you have not provided us with your email address please do so. This is by far the best way for us to keep you informed of what is happening at your Arlington Club. A few things of special note are:

- The Arlington Golf Course is in peak playing condition. The entire course continues to improve thanks to Mr. Jim Cox, Golf Course Superintendent, and his fine staff. The Arlington Club continues to make itself known in the region for its superb course condition.

- The Golf Program offers a very busy 2010 schedule. A wide variety of events, tournaments, and leagues are available for you to participate in. If you want to learn how to play this grand old game or are trying to improve any part of your game, lessons for all levels are available. Both group and individual golf lessons are available from two Class “A” PGA Professionals—Patrick Williams, Head Golf Professional, and myself.

- The Arlington Club pool complex opens May 22nd. Please take advantage of this wonderful opportunity to enjoy the sun, water and refreshments all season long. Learn to swim or improve your skills through Coach Cahill and his staff’s lesson program. Or if so inclined become part of our Championship Swim Team the “Arlington Alligators”.

- Tennis anyone…Laura Caudill our Tennis Pro has a full slate of programs and lessons available throughout the summer months. Remember our courts are lit for your evening enjoyment.

- Dining and social activities are also abundant this summer. Please check the calendar so as not to miss any of the events planned by your Clubhouse Manager, Diane Welker and Chef Rob. A couple of big events you do not want to miss are our weekly Fabulous Fridays Barbecue at the Paddock Clubhouse. This event starts each Friday at 6pm and features an exquisite barbecue and live entertainment. The main golf and dining event of the year is the Arlington Club’s Member-Guest Weekend being held June 4-6. This will be a grand event of golf, dining, and entertainment. One I assure you every Arlington golfing member will want to be part of.

As always on behalf of my entire staff…we are here to serve you and make the Arlington Club all you want it to be. Please do not hesitate to contact me or anyone of the staff to let us know what we can do better. Thank you all for your continued support of The Arlington Club. Here’s to a Great Summer!

Peter S. Cizdziel, PGA
General Manager
peter.cizdziel@eku.edu
859.622.2200

Make Your Party a SPLASH at Arlington
Children’s Birthday Party Package
(Guests of 10 or more)

Reserved Covered Tables on Golf Side of Concessions. Birthday Balloon for Guest of Honor
$6.00 Per Person. Includes choice of Brownie Sundae of Large Cookie (Please choose one for all guests).
Choice of Meal: Hamburger with Chips, Hot Dog with Chips, Personal Cheese Pizza (Add $1.00) and Lemonade or Fruit Punch
Swim Fees: Pool Entry is Free to members, $5.00 per person for all non member guests.
Outside cakes may be brought in at an additional fee.

Call for Reservations 622-2200
On The Front Porch
NOW AVAILABLE OUTDOOR SEATING
May, June, July, and August (weather permitting)
Dine outside during lunch or dinner hours.
Seating is limited.
Reservations are required 622-2200
Reservation on first come basis

Wine Tasting
July 14 and August 11
Weds., May 12, June 16, July 29 and August 26

Seafood Extravaganza
5:30 to 8 pm
A Seafood Buffet with all your favorites from the sea.
We will have a Filet or Chicken available for the land lover.
Price is $21.95 per person for adults and $9.95 for children 10 & under, no regular menu available this evening.
Reservations preferred 622-2200

Introducing “Kid-Zone”
Kid Friendly Options
One Price All U Can Eat Brunch Buffet
Bring your family and join us on Sunday for the Sunday Brunch Buffet. The buffet features: an omelet station, salad bar, prime rib, French Toast, Pancakes or Belgium waffles, seasonal fruit, dessert bar and a variety of breakfast and lunch selections. For reservations, call 622-2200. Reservations are preferred. Prices: Adults $13.95; Children 10 and Under $7.95, 2 and under Free.
Reservations preferred 622-2200

The Vineyard Club
This wonderful amenity offered to Arlington members. For those who enjoy wine, The Vineyard Club offers a unique way to collect and experience wines from around the world.
Being a member of The Vineyard Club has significant financial savings and benefits.
* You pay wholesale price, plus 25% handling fee,
* Complimentary admission for you and a guest to our monthly wine tastings (a $12-$24 savings)
* Financial savings because you pay wholesale prices for your wine, plus only 25% handling fee
This wonderful amenity offered to Arlington members.

Swim & Dive Registration
Additional Notes
Registration May 17th 6:00-8:00 pm
EARLY LOCKER RENTALS
May 20th
Noon-1:30 pm
5:00-6:00 pm
May 21
Noon-1:30 pm
5:00-6:00 pm
Opening Day
Sat., May 22nd
Swim Team practice times while school is still in are TBA. Swim Meet Schedule is also TBA because school still being in may impact schedule.

May 2010

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Swim Meet Schedule
(May 22nd thru Labor Day)
Mon-Thurs: 11 a.m. - 8 p.m.
Fri: 11 a.m. - 10 p.m.
Sat: 11 a.m. - 8 p.m.
Sun: 11 a.m. - 5 p.m.
Swing Team practice times while school is still in are TBA. Swim Meet Schedule is also TBA because school still being in may impact schedule.

The Traditions
Lunch Buffet Tuesday – Friday
11 a.m. - 1:30 p.m. $8.25
Sunday Brunch Adults $13.95
Children 10 & Under $7.95
11 a.m. - 1:30 p.m.

HOURS OF OPERATION
Office
Tues-Fri: 8:30 a.m. - 5 p.m.
Sat: 8 a.m. - 5 p.m.
Mon: (House closed)

Dining Room
Tuesday 11 a.m. - 1:30 p.m.

Swimming Pool
(May 22nd thru Labor Day)
Mon-Thurs: 11 a.m. - 8 p.m.
Fri: 11 a.m. - 10 p.m.
Sat: 11 a.m. - 8 p.m.
Sun: 11 a.m. - 5 p.m.

Tennis Courts
No specific hours established
Lights out by 11 p.m. except by Midnight Fri., Sat., Sun.

Golf Course
Tues – Sun: 8 a.m. – Dusk
Mon: 1 p.m. – Dusk
The Arlington golf tournament schedule is now in full swing as we get ready for another exciting summer of golf. We have numerous events scheduled this year, including the Arlington Senior Club Championship on Saturday, May 1, and Sunday, May 2. This tournament will be open to all members who are 50 years of age or older. This should be an exciting tournament.

We will also be having the 2nd Annual Hanger Cup, Arlington Member-Guest, in June. This tournament will take place Friday, June 4, – Sunday, June 6. This will be our best event of the year and will include meals, golf, beverages and prizes for all participants. If you would like information about the event, please give me a call in the golf shop or send me an e-mail at patrick.williams@eku.edu.

As our membership is growing, the demand for tee times is growing as well. I would recommend that everyone make a tee time any time they would like to play. This will ensure you get the tee time you are wishing.

We will also be having a Demo Day on Sunday, May 9, from 1:00-5:00 p.m. It will be held at the driving range and vendors from Titleist, Cobra, Callaway, Nike, Taylor Made and Cleveland have already committed. This will be a great day to sample the latest golf merchandise for the 2010 year.

I will continue to offer golf lessons throughout the year. This winter, I purchased a video camera and computer system that will allow me to provide instant video critique of golf swings during lessons. Lessons are $40 for a 45-minute lesson or $100 for a series of three lessons. If you would like to schedule a lesson, please give me a call in the golf shop.

As always, our staff is here to help you. If we can ever be of any assistance, please give us a call.

Spring is upon us as I write this article. Perennials are popping out of the ground, trees are starting to bloom, and the grass is greening up. Spring is such a pretty time of year here at Arlington. Please make plans to come out and enjoy your club.

Well it looks like warmer weather is finally here to stay and I am, as most of you are, ready for it. The last year has brought many changes to Arlington which I hope to clarify here. There is still some confusion as to the Food and Beverage Minimum charge. This charge is billed every four months and it is $100.00 for the four month period. However, if it is easier you can look at it as $25.00 per month so that you are not trying to spend the whole amount in the last month or on the last day of the month. Also, keep in mind that tax and gratuity are not included in this $100.00. Under our new accounting system, your statement each month will tell you how much more you need to spend toward your Food and Beverage Minimum and when the four months end. Also, if you will ask your server for your receipt at the end of your meal or snack purchase, this will keep you up to date on your minimum balance.

Another item that many of you have questions about is the service charge on your receipt or your statement. This is an automatic gratuity that is added to each purchase when you dine at Arlington. This was done in order to maintain quality service staff as there are many other establishments in Madison County and we feel that you deserve the best service staff available.

Finally, just a couple of reminders, we have several members with similar names and the same name. When sending in your payment if you could include the top portion of your statement or write your membership number on your check so that the office staff will know the correct account to post the payment to and eliminate possibly posting a payment to the wrong account. Also, a reminder that as of April 12 the House, Paddock and beverage cart can no longer accept cash or checks as payments for food and beverage purchases. Credit and Debit cards will continue to be accepted at the House and Paddock however.

I hope that this helps to clarify a lot of questions that many of you have had and I hope that you enjoy your summer. Anytime the office can be of assistance please contact us at 622-2200.
NEW
All You Can Eat Thursday Menu

Italian Segra
Pasta creation station. Club made gourmet pizza, full salad bar, bread selection and choice of dessert. First Thursday of the month. Adults $16.95

Asian Food Festival
Mongolian grill, pork & shrimp dumplings, spring rolls, full salad bar, bread selection and choice of dessert. Second Thursday of the month. Adults $16.95

Mexican Fiesta
Fajita creation station, homemade tortilla chips and salsa, full salad bar, bread selection and choice of dessert. Third Thursday of the month. Adults $16.95

Tennis Season
The Arlington Tennis staff is excited about the upcoming tennis season. We will kick off the season with the Back to Tennis Event, Sunday June 6th from 3-5pm. Join us for an afternoon of tennis, games, prizes and a chance to meet this year’s instructors.

• Our first session will begin on June 7th. Hope to see you on the courts.

Float-In-Movie Night

Teen Night at the Pool-Back to School
Saturday, July 23rd, 9pm to midnight. Ages 13-19 only. Music provided. Concessions will remain open. Personal pizza and soda $5. No outside food or beverages will be permitted. Pool will close at 8pm and reopen.

June 2010

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Father & Child Campout
Saturday, June 19th • Mulebarn • 9pm-9am
Live Entertainment - Cash Bar (9pm-Midnight)
Complimentary Hot Dogs, Marshmallows
Popcorn and Drinks
Donuts with Dad 8am Sunday
Bring your own sleeping gear for the Mulebarn or your own tent
Reservations required 622-2200

Father’s Day Brunch
Introducing “Kid-Zone” Kid Friendly Options
Sunday, June 20th
11am-1:30pm
Adults and Seniors $13.95
Children 10 and under $7.95
Buffet features:
Omelet Station
Salad Bar
Carved Prime Rib
French Toast
Pancakes
Belgium Waffles
Seasonal Fruit Bar
Dessert Bar
Variety of Breakfast and Lunch Selections.
Call 622-2200.
Reservations are preferred.

Stay Connected to your Club
Sign up today to receive, Daily emails regarding, Daily Lunch Buffet Menu, Dinner Specials, Upcoming Events, Along with Other Updated Information.

diane.welker@eku.edu
or Call 622-2200
The Arlington Clubhouse Mural... Tim Wygal, Artist

The J.C. Powell private dining room mural was painted at least 100 years ago and may be as old as 150. First consideration was whether a cleaning to restore would be feasible. It was obvious the years of repeated water damage had stained; no amount of scrubbing or solvent use would fix the damage. A repaint was required for this restoration.

Paint strokes and color combinations were matched to those of the original artists. On my morning driving along interstate 75, I saw the same colors, tree types, fields, and hills; the same Kentucky landscape was the model for this mural.

Two distinct styles indicated there were two primary artists that worked the original painting. The rarity of two equally accomplished artists working on the same canvas lead me to think one journeyman mentor and a highly-skilled apprentice worked on this painting.

This painting may have originally been commissioned to provide a non-intrusive, pleasant Kentucky scene to be enjoyed by everyone. Fox, bear, elk and deer hunting are seen in the details. Several fox hunters are shown riding through fields. As always, I amused by running horse drawn with legs overly extended and the body appearing to be much too close to the ground. The mantle centerpiece area has a lady rider in mid jump over a wooden fence, sitting sidesaddle, looking to the side, one hand up in the air holding the riding crop.

I certainly enjoyed doing this project although it was not my creation. Some of the things I learned will influence my awareness in future design work both digital and hand design.

If you are visiting or having a meal in the Arlington Clubhouse, view this painted mural in the J.C. Powell dining room. It is located in the center of the first floor at the bottom of the stairs.

Thank you JWI Restoration, Contractor and Eastern Kentucky University Managers and Staff at the Arlington Club, you made this job a pleasant experience.
1. Choose the right cut of meat — Some cuts of meat are better for grilling than others. I, personally, prefer to grill strip steaks over other cuts because you get a nice combination of fat and meat for a great flavor. Filet Mignon, on the other hand, I prefer to pan sear because it is so lean and I can add fat and flavors in the pan. Experiment!

2. Choose the right quality of meat — Nothing ruins a good steak dinner like a bad steak. By law, all meats are inspected for wholesomeness, but grading is a voluntary system. Meats are graded on several categories, including the marbling of fat and the amount of connective tissue. Prime is the highest quality, followed by choice and select. Choice meats are very high quality steaks and the most common steak used in the restaurant industry. Here are a few pointers to track down the perfect quality & cut of steak:

- Get to know your butcher, call and ask when they receive orders
- Special order cuts you know you want
- Ask them to cut meat just for you (you'd be surprised what they will do for you)

3. Season early — You should season your meat even before you start your coals. If you throw it on right before you put it on the grill you end up leaving seasoning all over the grill, not on your steak. So season your steaks about fifteen minutes before you put them on the grill. Here at the Club, we use Montreal Steak Seasoning.

4. Take 'em out early — Let your steaks sit on the counter for at least twenty minutes. I know it doesn't seem sanitary, but since steaks are whole muscles and you are cooking the outside well above safe levels, you won't need to worry so much about food-borne illness. The problem with throwing your steaks on the grill right out of the refrigerator is that it will take them a lot longer to cook.

5. Use charcoal — Gas grills work great for cooking food but can sometimes impart a gas flavor to your meat. I like to use Kingsford charcoal. You want to smell the steak roasting over the coals – that is the best part! Some people swear by mesquite soaked in apple juice others say you cook your steak to fast to get any benefit. Wood chips can add flavor if you are smoking your meat but that usually takes a lot more time than it takes to grill a steak.

6. Hot coals — Set your coals up so that you have zones of cooking. Always start off on a hot spot. You want good color and flavor from the high heat. When you flip it, don't put it down on the same spot as before — it will be cooler. Find another hot spot to continue getting good color and flavor.

7. Don't touch it! — This is one of the biggest mistakes a home cook makes. Everyone wants to keep checking the food to see if it is done. Leave it alone. Know how thick your steak is and roughly how long it takes to cook. Flip it once and give it a quarter turn once on each side.

8. Make it pretty — Use the hot grill to create “cross-hatch” grill marks. Set your steak down at a 45-degree angle from your grill lines. About a quarter of the way through cooking, give it a quarter turn. Half-way through cooking, flip it once. Give it a final quarter turn for the last bit of cooking.

9. Leave it alone — There's nothing worse than taking a beautiful steak and covering it with other flavors. Sauces, rubs and butters are fine but if I'm going to eat a steak I like to taste steak.

10. Make all your condiments early — One trap many people fall into when they grill meat is trying to cook the rest of the meal at the same time. Your kitchen is inside; your grill (if you are following tip #5) should be outside. Don’t try to run between the two. You will only end up ruining your steak or your side dish — or both.

**Third Annual - Pool Side Pig Roast & Luau**
Saturday, August 14th, 4-7pm. Entertainment Provided Bottled Beverages sold separately. Adults $18, Children 10 and under $8.50
News from the House
859.622.2200

We have a convenient mail drop for members at the side entrance of the house.
Check the Arlington website, www.arlington.eku.edu for minutes from the last board meeting.

Just a friendly reminder, please include your membership number on your check when sending in your payment so that payments will posted to the correct account as we have several members with similar names. You may also send in the top of your statement that has your membership number on it.

Board of Directors

Alumni
Keith Daniel
Alumni Member
Jeff Hodges
Alumni Member
Scott Althauser
Alumni Member

Faculty-Staff
Dean Allen Ault
Chair of the Board
Jim Clark
Faculty/Staff Representative
Charlotte Tanara
Faculty/Staff Representative
Carrie Coope
Faculty/Staff Representative

Member At-Large
Debbie Crafton
Member At Large
Lyle Cook
Member At Large
Tim Stephens
Member At Large

Ex-Officio
Dr. Doug Whitlock, President
Debbie Newsom, Arlington Treasurer
John Flanagan, Representative Faculty Senate
Mark Sandy, Athletic Director
Janna Vice, Provost
Dr. James Conneely, Vice Chairman Board of Director
Jackie Collier, Secretary
April Pergram, Alumni Representative

Arlington Staff

Office
(Reservations: 622-2200)
Peter Czdziel, General Manager .......... 622-2200 ........... Peter.Czdziel@eku.edu
Marilyn Ballinger, Business Manager .... 622-2200 ...... Marilyn.Ballinger@eku.edu
Paula Shamell Hurt, Office Associate .... 622-2200 ........... Paula.Hurt@eku.edu

Food and Beverage
(Reservations: 622-2200)
Diane Welker, Assistant Director .......... 622-2200 .......... Diane.Welker@eku.edu
Robert Miller, Executive Chef ............. 622-2200 .......... Robert.Miller@eku.edu

Swimming Pool Concession Stand
.......................................................................................................................... 622-2204

Tennis Courts
Laura Caudill, Tennis Pro ................. 622-2257 .......... Laura.Caudill@eku.edu

Golf Course
Jim Cox, Golf Course Superintendent. 622-2205............. James.Cox@eku.edu
Kent Cooke, Asst. Superintendent ...... 622-2205 .......... Kent.Cooke@eku.edu
Patrick Williams, Golf Pro ............... 622-2207 .... Patrick.Williams@eku.edu

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