

Manager for our 1st of four Mary Kay Conventions. Convention Center Dallas, TX. Summer of 1985



Pictures with President Bush '41" after a Texas BBQ we put on at the White house in 1989



To Robert Arnett
With my appreciation and best wishes,
Coy Bush Barbara Bush

IN SINCERE APPRECIATION FOR EXCEPTIONAL ACHIEVEMENT
AND OUR HEARTIEST CONGRATULATIONS FOR BEING THE WINNERS IN
"THE GREAT VICTORIA STATION TRAIN RACE"

PRESENTED ON SEPTEMBER 13, 1977
10,000 AIR MILES TO INDIVIDUAL WINNERS
AND
15,000 AIR MILES TO VS NEWPORT BEACH



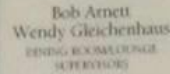
BOB ARNETT, GENERAL MANAGER, VS NEWPORT BEACH,
TOP RESTAURANT, 12.5% OVER BASELINE
ROBYN MCDANIEL, VS NEWPORT BEACH, TOP COCKTAIL
SERVER, 2,314 SPECIAL DRINKS
JOAN DEDMON, VS CHARLOTTE, TOP DINNER SERVER,
23.5% OVER BASELINE
MIKE ROBERTS, VS WOODLAND HILLS, TOP LUNCH
SERVER, 33% OVER BASELINE

SHELL BEACH

SEA CLIFFS / CALIFORNIA



Al Hummer
GENERAL MANAGER



Bob Arnett
Wendy Gleichenhaus
DINING ROOM MANAGER
SUPERVISOR



Bradley Reynolds
EXECUTIVE CHEF

Angel Hair Pomodoro

Ingredients

- 2 oz. angel hair pasta
- 1 tsp. garlic puree
- 1 pinch lemon zest
- 1 cup tomato concasse
- 2 cups spinach leaves
- 1 oz. olive oil
- 2 T. fresh basil, shredded
- 2 pinches ground black pepper
- 2 pinches kosher salt
- 2 oz. white wine

Preparation

Heat saute pan at medium temperature, add olive oil, garlic puree and lemon zest, saute for 15 seconds. Add spinach leaves and tomato concasse, saute until spinach is wilted. Deglaze pan with white wine. Toss with Angel Hair Pasta. Season with salt, black pepper and basil.

AS SHOWN IN PHOTO

Sea Cliffs Restaurant

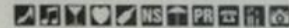
at The Cliffs Resort

Perched atop a cliff 100 feet above the Pacific, this award-winning, ocean-front restaurant features a classic blend of midwest aged beef, fresh seafood as well as bountiful array of hearty pastas. Executive Chef Brad Reynolds says his goal is to prepare and serve "great tasting food, without the guilt," with such items as Seafood Caesar Salad and Smoked Chicken Ravioli. He makes extensive use of the mesquite grill and offers a wide choice of vegetable purees and relishes. He describes his seafood as "clean tasting," with specialties that include Striped Bass Encrusted with Herbs, served with seasoned tomatoes and a very light lemon beurre blanc. Those

who prefer a Mediterranean style will find Chef Brad's Pacific Swordfish a real delight, prepared with nicoise olives, roasted red onions, capote and eggplant. Full cocktail service and extensive regional wine list available. Feast on the Central Coast's most magnificent Sunday Brunch and enjoy seasonal live music. Average dinner for two: \$36*

2757 Shell Beach Rd., Shell Beach, 93449, 805/773-3555 • Hours: Breakfast 7-11:30am, Lunch 11am-4pm, daily, Dinner 4-9:30pm, Sun-Thurs; 4-10pm, Fri-Sat, Sunday Brunch 9:30am-2pm

*Excluding beverage, tax and gratuity



SEA CLIFFS RESTAURANT AT
THE CLIFFS RESORT