



**PRESENTS:**

## **“WINE & WAR STORIES”**

**Join us to hear several of the Valley’s finest trial lawyers and judges speak about how the practice of law in the Valley has changed over the years and share some of their best war stories.**

**DATE:** Thursday, October 16, 2008

**TIME:** 6:00 p.m. No-Host Cocktails, 7:00 p.m. Dinner and Program

**PLACE:** The Vintage Press  
216 N. Willis Street  
Visalia, California 93291

**COST:** \$85.00 for those in practice 5 or more years  
\$75.00 for those practicing fewer than 5 years

**SPEAKERS:** Honorable Oliver W. Wanger, U.S. District Court, Eastern District  
Honorable Paul Vortmann, Tulare County Superior Court  
Lowell T. Carruth, Esq., McCormick Barstow LLP  
Stephen T. Clifford, Esq., Clifford & Brown  
Moderator, Robert M. Dowd, Esq., Griswold, LaSalle, Cobb, Dowd & Gin

**BUS SERVICE:** Transportation will be provided from both Fresno and Bakersfield to the Vintage Press for an additional cost of \$10.00 per person. Fresno: The bus will depart from the offices of McCormick Barstow at 5 River Park Place East at 5:00 p.m. and return at 10:00 p.m. Bakersfield: The bus will depart at 5:00 p.m. from the offices of Klein, DeNatale, Goldner, Cooper, Rosenlieb & Kimball at 4550 California Avenue and return at 10:00 p.m.

To RSVP, or if you have questions, please contact:

Leigh W. Burnside, Esq.  
Dowling, Aaron & Keeler, Inc.  
(559) 432-4500  
E-Mail: [lburnside@daklaw.com](mailto:lburnside@daklaw.com)

MCLE provided by McCormick Barstow LLP. This activity has been approved for minimum Continuing Legal Education credits by the State Bar of California in the amount of 1.5 hours. McCormick Barstow is a State Bar approved MCLE Provider and certifies that this activity conforms to the Standards for approved education activities prescribed by the rules and regulations of the State Bar of California governing continuing legal education.

**DINNER MENU**

**Passed Assorted Hors d'Oeuvres**

**Salad**

**Mixed Green Salad**

*Herb Vinaigrette, Crumbled Blue Cheese*

Freshly Baked Bread

Sweet Butter

**Entrée Selections**

**Free-Range Shelton's Farm Chicken**

*Roasted Garlic, Candied Lemon Peel*

*Potato Gratin*

**Pistachio Crusted Salmon with Champagne Butter**

*White Wine, Lemon, Au Gratin Potatoes*

**Grilled Sirloin Steak with Crispy Onions**

*Stuffed Baked Potato, Herb Butter*

**Dessert**

**Vintage Press Cheesecake**

*Berry Puree*

French Roast Coffee

Iced Tea