Celebrating AFA’s Silver Anniversary

Convention Corner ‘99
Denver, August 11-15
by Kelly Davis, Oakton, VA

Great Exhibits and Much More!

Join us August 11-15 in Denver, Colorado for Convention ‘99 and the celebration of AFA’s 25th Anniversary. This year promises to be the most exciting and fun convention yet! Don’t miss this once a year opportunity to hear exceptional speakers in an array of fields such as bird breeding, nutrition, mutations, buying your first bird, and much more! Before the educational sessions begin, relax while AFA heads for the wild side – The Denver Zoo on Wednesday, August 11, 1999. The Zoo tour will offer a great BBQ lunch, behind the scenes tours, awesome animals and lots of fun. Be sure to attend.

On Thursday, we will officially kick off Convention ‘99 with a ribbon cutting outside the exhibit hall. With over 55 exhibitors, you can shop until you drop! Here are some of the fantastic exhibitors that AFA has lined-up for you:

- Frasier Products
  Bird Toys
- The Gabriel Foundation
  Rescue Information
- Hidden Forest Art Gallery
  Artwork
- Lafaebber Company
  Nutritional Products
- Magic Zoo
  Jewelry
- Perches by Bear
  Acrylic Toys
- Pet Power
  Nutritional Products
- Presents for Polly
  Wooden Toys
- Pretty Bird International
  Nutritional Products
- Rolf C. Hagen (USA) Corp
  Nutritional Products
- R & R Bird Gardens
  Incubators
- Sun Seed
  Nutritional Products
- AlpinE Moyer Air Purification
  Air Purifiers
- Animal Environments
  Cages
- Avian Adventures
  Cages
- Avian Medicine Chest
  Alternative Healthcare
- Boundaries Unlimited
  Software
- The Birdbrain
  Bird Accessories
- Brinsea Products
  Incubators
- Corners Limited
  Cages
- Fancy Publications
  Magazines
- Featherbrain Gifts
  Arts and Crafts

Plus many more!

After enjoying the day shopping in the fantastic exhibit hall and listening to superb speakers, relax again Thursday evening. AFA will be traveling through the majestic mountains to Central City, “The Richest Square Mile on Earth," for a wonderful Prime Rib Dinner and Casino Night.

That’s not all. On Friday and Saturday, the exhibit hall will be open again from 10:00 A.M. to 5:00 P.M. for your shopping pleasures.

The speaker sessions run from 8:00 A.M. to 5:00 P.M. Thursday, Friday, and Saturday.

AFA will officially wrap up Convention ‘99, Saturday, August 14th, at its Annual Banquet Dinner.

Additional tickets are still available, so be sure to bring the entire family. Enjoy a terrific dinner with all your friends at the AFA Banquet followed by the auction.

Sunday, August 15, 1999, PJIAC will be offering an Avian Certification Seminar from 8:00 A.M. to 12 noon. Be sure to sign up early, seats fill up quickly.

We hope you are as excited as we are about AFA being in Denver this year. See you in August.
ing a healthy appetite and some extra cash. You are in for the taste treat of a lifetime.

In all my travels I’ve never been anywhere that had such a unique offering of unusual meals available in equally interesting settings. There is an entire list of restaurants specializing in game as the main course: Elk, Buffalo, Pheasant, Quail, and Trout grace the menus of these establishments. This may not sound interesting to those folks not inclined to stray far from burgers and fries, but believe you me, Micky D’s can not hold a candle to these All-American dishes.

The Fort
My wife Janis and I found two restaurants in particular that captivated us with their food and atmosphere: The Fort, and The Buckhorn Exchange. We celebrated our fifth wedding anniversary with dinner at The Fort. What a great choice. The building itself is an exact replica of Bent’s Fort. The original Bent’s Fort was a trading post located on the plains southeast of Pueblo Colorado. It served as the location for the annual “Rendezvous” of the mountain men back in the early- to mid-Eighteen Hundreds.

The Fort Restaurant is an adobe style reconstruction of this historic site set in the hills overlooking the City of Denver. The interior decor is that of an early Nineteenth Century trading post. With all of the employees dressed in period costume it’s easy to let yourself take a step back in time.

Rough-hewn woodwork, rustic plates and silverware, and dim candle lighting provide a backwoods romantic atmosphere that’s hard to resist. Our server was great. Fifteen years of service at the Fort gave him an unending repertoire of anecdotes and stories that kept the conversation lively.

The menu was more than intriguing. It was colorful and enticing. The Fort has a full service bar but theme drinks were listed on the menu. I had to try the Trade Whiskey concocted from an original rendezvous recipe: Whiskey, wood smoke, tobacco, and a dash of hot sauce for kick served straight up by the shot glass. Janis had a tamer but equally colorful period punch.

Such exciting entrées as Rocky Mountain Oysters, Buffalo, Quail, Elk, and fresh Rainbow Trout also graced the page. I just had to try the Rocky Mountain Oysters (as the server phrased it, “The part of the buffalo calf that didn’t make it over the fence”). Breaded and fried these were a unique and flavorful hors d’oeuvre. For dinner Janis chose a Buffalo Steak, while I dug into a mixed game platter of Buffalo, Elk Steak, and Quail.

Buffalo is a very rich, flavorful meat that is extremely lean. It is so lean that it isn’t recommended to order it cooked any more thoroughly than medium for it becomes dry when cooked medium well or (don’t even think about it) well done. Elk is another rich meat that reminds me of lean beefsteak with a very mild “liver taste” overtone. Quail is delicious, but a lot of effort for a small amount of food.

After this fabulous meal, we retired to the veranda. Here we enjoyed rich fresh brewed coffee, and an indescribable flan desert while gazing out on the panorama of Denver’s lights below.

With the Trade Whiskey you receive a card that has the Mountain Man’s Toast printed on it. I offer it now as a toast to a wonderful restaurant experience at The Fort;

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1999 AFA Super 25 Drawing

Celebrate 25 years of aviculture and win one of these great prizes generously donated by friends and supporters of the AFA.

Winners to be notified by certified mail by September 15, 1999 and in the Sep/Oct '99 issue of Watchbird.

Donations From:

1. Animal Environments
2. Animal Environments
3. Avian Adventures
4. Benny and Nancy Gallaway
5. Beth and Dwight Greenberg
6. Bill Richardson
7. Blue Skies Aviary
8. Brinsea Incubators
9. Colorado State Delegates
10. Dick Schroeder/Cuttlebone Plus
11. FeatherHeads
12. Hidden Forest Art Gallery/Gamini Ratnavira
13. Kellogg's
14. Kookaburra Pet Shop
15. Lyrae Perry
16. Macaws and More
17. Perches by Bear
18. Presents for Polly
20. Prevue Pet Products
21. Rainforest Expeditions
22. Robert Harrison/Albuquerque Aviaries
23. Rolf C. Hagen (USA) Inc.
24. Rolf C. Hagen (USA) Inc.
25. Ron McMurtry

Items:

- Macaw Cage, Powder Coated
- Amazon Cage, Powder Coated
- Cage, Chiquita Charcoal, w/lift-off play top 24" x 22" x 30"
- Blue and Gold Macaw, baby
- Original Painting, Bali Mynahs. 20" x 26"
- Austral Conure and Cage
- Pro-V Brooder 24" x 16" x 16"
- Octagon 20 Incubator
- $500 in saving Bonds
- Encyclopedia of Lories, Ltd edition, signed/numbered
- Bird Play Stand, stainless steel
- Framed A/P Print, Scarlet Macaw
- $300 Product Gift Certificate
- $300 Internet Gift Certificate
- Original Painting, Touraco
- African Congo Grey, baby
- $500 Certificate for Acrylic Toys
- $500 Certificate for Wooden Toys
- Certificate for 600 lbs. of your choice food
- Parrot Cage, model #152, Champagne Color
- Trip for Two to Tambopata, Peru rainforest
- Lesser Sulphur Crested Cockatoo, baby
- 14k Gold 1/3 oz. Coin, Bahama Amazon Parrot, 1975
- Sterling Silver 5 oz. Coin, Bahama Amazon Parrot, 1995
- Lexicon of Parrots

Feel like pannin' for a little gold? Buy your tickets for the Super 25 Drawing!

Deadline: Tickets must be received in the AFA office by August 31, 1999 in order to be entered in the drawing.

The dust jacket of the Mar/Apr, May/Jun, and Jul/Aug Watchbird will carry 6 tickets each and more are available through the AFA office.

AFA, P.O. Box 56218, Phoenix, AZ 85079-6218 • ph 602-484-0931 • fax 602-484-0109

Donations: 1 ticket for $2, 6 tickets for $10.