

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:

- **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

- **Frasier Products**
Bird Toys
- **The Gabriel Foundation**
Rescue Information
- **Hidden Forest Art Gallery**
Artwork
- **Lafeber 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

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 it's 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, PIJAC 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. 

What's Cookin' in Denver?

by Jeff Clark, Bowling Green, OH

During a lifetime of traveling around the United States on business I have eaten at the finest restaurants that this country has to offer. The deli's of New York, the crab shacks of the eastern seaboard, Cajun cooking in New Orleans, Bistros of Southern California, Texas barbecues, Santa Fe style south-western cantinas, and the great steak houses of the mid-west have all provided memorable fare.

As you may have guessed my tastes tend toward the unique and unusual. The best way to enjoy life is to broaden your experiences through trying new things. Sometimes this approach introduces a wonderful new favorite dish (Rainbow trout with eggs for breakfast in Billings, Montana). Other times it simply leaves a bad taste in your mouth (Cuttlefish stuck on my front teeth in an Ann Arbor, Michigan sushi bar). Either way is an adventure and creates great stories.

A recent vacation to Denver afforded yet another opportunity to tantalize my taste buds with adventurous cuisine.

If you are planning to attend the AFA's 25th Anniversary Convention (and you really should), plan on bring-

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;

*"Here's to the chिल्ds what's come
afore
An' here's to the pilgrims what
comes arter.
May yer trails be free of Grizzlies,
Yer packs Filled with plews
And fat buffler in yer pot.
Waugh!"*


Buckhorn Exchange

Dinner at the Buckhorn Exchange is like eating in the attic of the *American West and Natural Science Hunting Museum* (if there were such a place).

Located in one of the city's older residential areas, the Buckhorn is Denver's oldest restaurant. Quaint doesn't quite describe it, nor does rustic, nor does bizarre, but a combination of the three terms would come close to an accurate description. The second story is a bar/smoking lounge while the smoke-free dining area is at ground level. Hardwood floors and wood paneled walls covered (I mean literally) with display cases of historical artifacts and stuffed animals and birds provide a rugged yet comfortable atmosphere. Everywhere that you look there is something of interest.

As Denver's oldest restaurant the Buckhorn Exchange has been host to such notables as Presidents Teddy Roosevelt, Truman, and Eisenhower and was a frequent "watering hole" for Buffalo Bill Cody. Memorabilia of many famous historical figures grace the walls amidst taxidermical anomalies like an entire whitetail deer mounted sideways on the wall, as well as examples of many animals that are now protected or endangered. Western artifacts round out this very unique collection of "stuff."

The food is excellent. Like The Fort, Buffalo and Elk are the house specialties. Also like The Fort, the meals are a little bit expensive, but worth the price (entrées are in the \$15-\$30 price range.) After a great meal head upstairs to the lounge for a casual evening sitting in comfortable sofas and chairs, chatting with friends or listening to live folk/country music on Friday and Saturday nights.

These two fine establishments are just a taste of what is in store for you in Denver at the AFA Convention. We'll see you there in August. 

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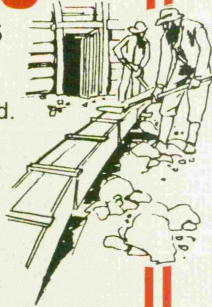
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1999 AFA Super 25 Drawing

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.



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- 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.

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