

We have a featured guest speaker & a CEU training class for our March meeting!



The Alarm Association of Greater St. Louis

is proud to announce that Mr. Kevin Lehan, the Executive Director with the Illinois Electronic Security Association (IESA) will be our guest speaker. Mr. Lehan will be speaking about permitting fees and certifications that the City of East St. Louis and Alton are imposing on state-licensed alarm contractors that could be in conflict with the state licensing regulations.

CEU Accredited Training Class: We are also proud to announce that there will be an industry accredited training class on home automation systems immediately following our normal meeting. The class will be conducted by Mr. Charlie Degiovanni with HAI. The class is free to all current members in good standing of the ESA, AAGSL and the ESA of Missouri. Any non member companies wishing to attend, the cost is only \$25.00 for the 1st student and then just \$10.00 for each additional student. The class is scheduled from 2 to 4 PM.

When?

Tuesday March 20th at 11:45 am

Where?

Viking Holiday Inn

10709 Watson Rd at Lindbergh

(See the map on the following page for directions)



This meeting is expected to have a larger than average turnout and the meeting room will be smaller than what we have been accustomed to at our past meetings, so I recommend making your luncheon reservations early. You can do this by going on line at www.alarmstl.org or by sending an email to Tony Drago at ADrago@ADT.com. Then mark your calendar and plan on getting there early for your choice in seating.

Get involved – Attend the meetings!

This will not be a buffet luncheon, but everyone can choose from one of the menu selections below. If making your reservation on the AAGSL website, you can make your menu selection from there. Otherwise, when you email Tony with your reservation, be sure to let him know what your menu choice is.

☐ **Grilled Chicken Caesar Salad** – Strips of grilled chicken breast, tossed with romaine lettuce, croutons, Parmesan cheese and their own creamy Caesar dressing.

☐ **Canadian Chicken Melt** – Charbroiled breast of chicken topped with ham and Monterey jack cheese on a croissant. Served with Soup du Jour and steak fries.

☐ **Beef Dip au Jus** – Thinly sliced roast beef topped with Monterey jack cheese. Served with steak fries.

Viking Holiday Inn

10709 Watson Rd at South Lindbergh

Conveniently located just east of I-270 and a block south of I-44 at Lindbergh Blvd.

