



## THE “PLANT LADY”

Meet Cathy Beck, Happy Day's resident “Plant Lady”! Cathy began with us in 2005 by watering plants at Pullman's Taco Time and has since taken on 12 of our

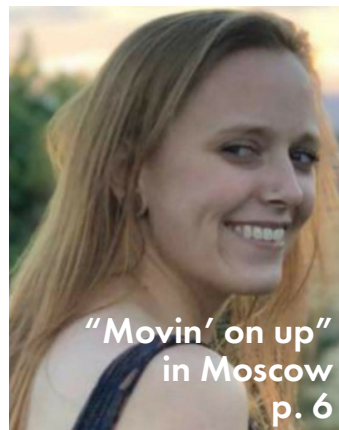
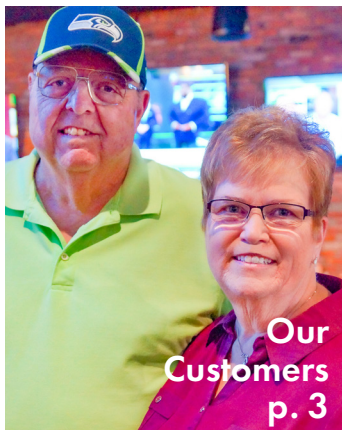
stores—280 plants in total. Overall, she maintains the plant life and atmosphere in 29 businesses in the Quad Cities full time, bringing her unique expertise and

perspective to her green-thumbed duties.

On her work with Happy Day, Cathy says, “I feel very blessed to work for Bruce

Finch. His imagination allows for a lot of room to work with; between rearranging floor plans and remodels throughout the stores, there is always something fresh to play with.” Cathy enjoys working around our customers, sharing stories and bits of joy in her day as she keeps our plants growing and vibrant.

Cathy also brings this vibrancy to other endeavors in her life, through involvement in her church and spending time with her family, including with her appropriately named daughter, Daisy. We can't thank Cathy enough for sharing her rays of sunshine and positive vibes with our staff and customers every week. We appreciate your commitment to brightening our days, you are truly an integral part of what makes Happy Day, happy!



**Featured Employees p. 4-5**

**Employee Spotlight p. 7**

**What's Happenin' p. 8**



Keep up with our events and specials on Facebook!

[happydayrestaurants.com](http://happydayrestaurants.com)





# CATERING THE VALLEY

## RUBY ROYALE



The Boys and Girls Clubs of the Lewis-Clark Valley hosted their 40th annual fundraiser on Saturday November 2nd. This sold-out event brought 680 guests to the Nez Perce County Fairgrounds to celebrate its ruby anniversary raising money for children's programming in Lewiston, Clarkston, and Lapwai. This year's theme took its cue from across the pond: James Bond and the Ruby Royale.

Over the preceding week, Happy Day Catering & Northwest Event Rentals (and dozens of volunteers!) transformed the expo pavilion into a royal casino-theme fit for the famous British spy. Passing first through custom-built round arches with red laser light effects, guests entered the silent auction area overflowing with donations from generous community partners. They could bid on items as diverse as a wine board, "man cave" décor, specialty gift baskets, sports fan gear, and one-of-a-kind handcrafted items.

Red and black, gold and sparkling sequins, and dramatic draping set the scene as guests vied for live auction items while seated at

tables featuring a variety of centerpieces like bullet-casing vases, fresh red flowers, and dice with James Bond-playing cards. Attendees enjoyed a fantastic meal also prepared by HDC. The appetizer antipasto bar was displayed in oversized martini glasses (an homage, of course, to Bond's favorite drink), and the buffet spread included rich items like carved Baron of Beef, creamy pesto chicken pasta, and green beans with caramelized onions. The showstopper was three custom desserts with the event logo embossed on chocolate.

Auctioneer John Curley hosted the event for the second year with his signature showmanship, helping to fuel the excitement during the live auction and raise yet another record amount of money for the Clubs: over \$546,000! This amazing generosity will power tons of programs for kids in the Valley for the next year, helping them to learn more and grow more. We are so excited to be able to partner with the Boys and Girls Clubs, and we look forward to seeing the great work they do ahead!

## CATERING IS "ON THE GO"

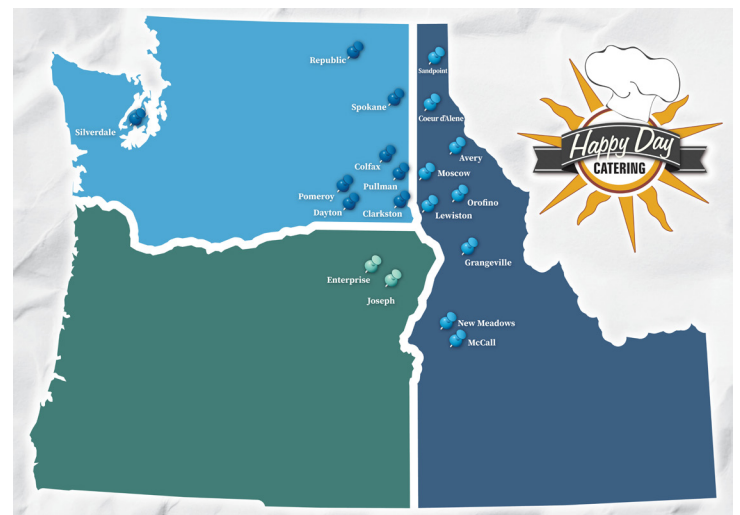
Happy Day Catering is always on the go! We love to travel to bring our clients' visions to life. HDC typically serves the LC Valley and the Palouse, but we also regularly head up north to Coeur d'Alene and Colfax, east to Orofino or west to Joseph, and down south to New Meadows and McCall. Wherever you are, we'll be there to take the burden so instead of worrying about the details you can focus on celebrating and enjoying your guests.

Our expert event coordinators work with you ahead of time to plan so no important element is forgotten, from napkins and salt and pepper shakers to

centerpieces to dessert. We will help you choose from one of our many buffet options, plated meals, or appetizer spreads, or we can completely customize a meal to fit your taste, theme, and budget.

Once your contract is finalized, our back-of-house team makes sure all your rentals, linens, and service items are packed and taken care of, prepared with all the event essentials. Food supplies are ordered and everything is double-checked.

Then, day of, we head out! Depending on your location, our culinary team preps and cooks the food either in our fully



equipped catering kitchen or on-site, always carefully planning so that your items arrive to service time at their hottest and freshest. Professional service staff ensures your buffets and tables look elegant and photo-ready, each guest is taken care of during food service, and that everything is cleaned up efficiently afterward. And all the time you get to relax

and enjoy the party!

Whether you need our services for your wedding at a ranch or a milestone birthday along the river, a gala fundraiser near or a corporate holiday party far, let Happy Day Catering do the hard work for you—no matter where you are located.



Keep up with our events and specials on Facebook!

## OUR CUSTOMERS



# FEATURED CUSTOMERS

We love to shamelessly brag about our amazing customers, and this month we get the chance to celebrate Bill and Pat Schrupp. The Schrupps are Idahoans through and through—Patricia was a labor and delivery RN at St. Joseph Regional Medical Center for 28 years, and Bill spent his working years as a senior probation and parole officer for the State of Idaho for over 20 years.

Bill's job took them from Idaho Falls to Coeur d'Alene until they found their forever home in Lewiston. They raised their two daughters, Dorinda and Christy, here, and their Happy Day connection is a family thing: Dorinda worked

at Arby's for five years while she went to school!

While the Schrupps love all the Happy Day restaurants, Zany's is their "go-to." They said they feel like family to the staff, love the food, and love Pepsi (is that a subliminal message to never switch to Coke?!). We are so happy to greet them each time they visit and continue making memories. You two are a consistent part of what makes us Happy Day, and we appreciate your many years of patronage. Thank you for always bringing your advice and support to our staff as we experience changes, challenges, and everything in between. We look forward to seeing you again soon!



 *Happy Day*  
**ET'S MEAL**

**2<sup>ND</sup> TUESDAY**  
**OF EVERY MONTH**

**STARTING JANUARY 2020**  
**3PM - 6PM**



## SERVICE EXCELLENCE

*Customer Service Success Stories*

We had an older gentleman on hospice care who wanted to go fishing with his boys one more time and have a french dip sandwich from Arby's. We love the opportunities we have each day to make a lasting WOW experience with our guests.

*~ Lewiston Arby's*







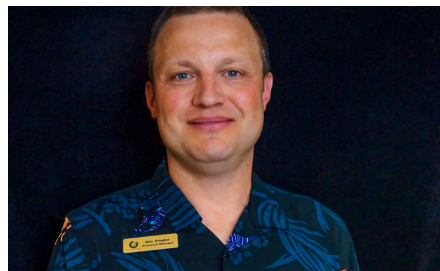
# FEATURED EMPLOYEES



**Cameron Brood**  
CLARKSTON ARBY'S

Cameron joined the team at the end of July. He always has a positive, can-do attitude and a smile on his face. Cameron has earned the nickname "Muffin Man" for his incredible success in selling Cinnamuffins. Thanks for being a great part of the team!

~Kaleb Jones  
General Manager



**Eric Siegler**  
HAPPY DAY CATERING

Asst. Manager Eric is one of Catering's most valuable assets. His trove of hospitality and management experience comes in handy in each of our departments, and his high level of charisma keeps our employees happy and guests coming back for more. Eric, you bring so much joy and power to our team, and we appreciate your dedication. Thank you!

~Felipe Martins  
General Manager



**Lori Negrete**  
CLARKSTON TACO TIME

Lori started at Taco Time when she was just 16. She has come and gone a couple of times, but we are always happy when she comes back. Lori has just become a part of our management team, and she is a great asset. Thank you, Lori, for being an outstanding player!

~Patti Humpherys  
General Manager



**Delilah Stout**  
LEWISTON ARBY'S

Delilah has been with Arby's for seven years, the last four as a supervisor. Her willingness to do whatever, wherever we need her has made Delilah a valued member of our leadership team. Whether opening/closing our store or working at another Arby's when needed, Delilah is a tremendous example to our newer team members. 'Whale Done' Delilah!

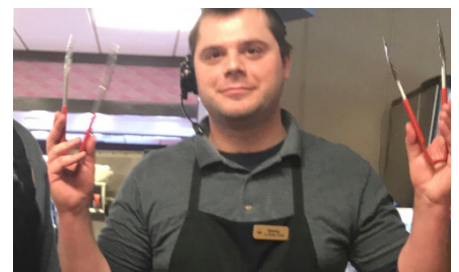
~Clay White  
General Manager



**Emily Jensen**  
LEWISTON TACO TIME

Emily is an all-star and is always there when we need that extra person. She also helps out with Happy Day Catering! And she does it all with a smile on her face every time! Emily will be pursuing her career as a dental assistant full-time and continue to hang out with us part-time for awhile! Love her dedication! Good job Emily!

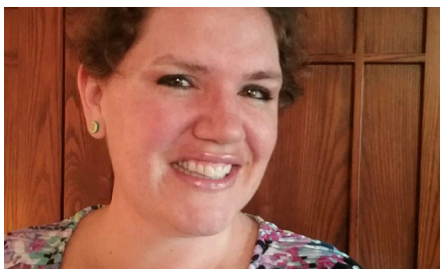
~Stacy Tannahill-Ross  
General Manager



**Danny Deitrick**  
MOSCOW ARBY'S

Danny is one of our supervisors. He is our safety net, even with his random sound effects. He is here, ready to work every shift with a positive attitude. Danny has a very inviting spirit, and the crew is easily comfortable with him. He is so very thorough and patient with our trainees and our customers. Thank you, Danny, for your commitment to this team.

~Caley Jones  
General Manager



**Jennifer Vetsch**  
MOSCOW A&W

Jennifer has been with Happy day at A&W for one year and 10 months, and we all love having her on our team. Jennifer enjoys the sunshine and spending time walking and running on her time off. She is always early to work and willing to step in and give a hand when needed. Jen, I hope you know how much we all appreciate your kind heart and hard work.

~Landon Dougal  
General Manager



**Logan Percell**  
MOSCOW TACO TIME

Logan has been at Taco Time for about six months now and has exceeded expectations. He is a go-getter who is now opening four to five days a week. Logan is very upbeat and is constantly trying to get everyone to smile and have a great day. He has recently started to be cross trained at A&W and is doing very well. Logan, keep up the good work. We are glad you are a part of the Happy Day Family.

~Michael Smith  
General Manager



**Cooper Knutson**  
MYSTIC CAFE

Have you ever met someone who can make your day better just by watching them work? Cooper is absolutely that person. Since his passion in life is performance art, every shift at Mystic is a production (and never a dramatic piece). Recently, he has become the MC for our Open Mic nights on Tuesday, so be sure to come down and see for yourself!

~Sara Wilson  
General Manager



Keep up with our events and specials on Facebook!



# FEATURED EMPLOYEES



*Aedyn Palmer*  
ORCHARDS ARBY'S

In the past year and a half, Aedyn has become a huge part of our team. From opening and closing to doing janitorial to throwing freight, he is always there to help out. I know I can speak for my whole team when I say that working with Aedyn is always a joy. He has an incredible ability to brighten up everyone's day. Thanks for being you, Aedyn!

~Ella Freudenburg  
General Manager



*Jesse Rich*  
SOUTHWAY PIZZERIA

Jesse has been a great asset to our Southway team. He is a fast learner and has trained on almost every position in our restaurant. Jesse is a very hard worker, and we are lucky to have him.

~Morgan Segebartt  
General Manager



*Morgan Howard*  
TOMATO BROS

Morgan has been a server at Tomato Bros. for almost five years. She is very dependable, cheerful, loyal and always willing to go above and beyond for her co-workers. Morgan has a great sense of humor and is the T-Bros. insider! Morgan, we appreciate you!

~Ryan Pedersen  
General Manager



*Lance Metzger*  
MAIN STREET GRILL

Lance has been a valuable employee of Main Street Grill for a total of almost 11 years. He is always willing to help other employees and train when needed. Lance's kind heart and outgoing personality keep his customers coming back to see him. We are continually impressed by him and are overjoyed to have him at Main Street Grill!

~Robbie Romanoff  
General Manager



*Rylee Parker*  
ASST. MANAGER - MAIN ST GRILL

Meet Rylee! She has been with Happy Day at Main Street Grill for four years and recently accepted a new position as the Assistant Manager! Rylee is a proven leader, teammate, and has strong administration skills that makes her a great fit for this role. Next time you are meeting for dinner down at Main Street Grill, make sure you give her a congrats! Fun fact - she is a dog-mom to a little Corgi named Tucker!



*Alison Haskell*  
ZANY'S

Ali is a rock star with Happy Day and has been with us for 13 years! You may have been missing her - We are in the midst of changing register systems company-wide and she has helped program, install, and trouble-shoot through it all! We are grateful for her hard work, insight, and willingness to grow with us!

~Nick Reed  
General Manager

**"The only way to do great work is to love what you do"**

Steve Jobs





# "MOVIN' ON UP" IN MOSCOW

**Happy Day is proud to welcome our new Moscow management teams.  
Make sure to stop in Moscow Arby's or A&W to say hi.**



*Caley Jones*  
GENERAL MANAGER - ARBY'S

Caley has recently been promoted to General Manager at Moscow Arby's, and what an accomplishment it has been for her. Caley is a jack of all trades, working at Lewiston Arby's for years, then Southway Pizzeria, transferring to Moscow to be an assistant at Taco Time, then to Moscow Arby's to work her way to the GM position she is

in now. Caley is an extremely hard worker with so much pride and passion in her job, it is hard to miss, constantly showing leadership in her everyday work. She continues to look for improvement in the restaurants and things to do differently. Caley, I hope you know how proud of you we are and it's been amazing to watch you take over that store! Thank you for all you do!

*Michael Smith*  
Area Manager



*Landon Dougal*  
GENERAL MANAGER - A&W

Where to start with Landon.... Landon is a great guy and amazing leader, who I give a hard time to any and every chance I get! He has been with happy day for a little over three years and has helped train general managers with Happy Day. Landon has passed up the General Manager position in the past due to school, family, and prior obligations,

but feels this time is the right time. He has been committed to A&W and always helps with hiring, orientations, training, and daily operations of the store. There is no better person for the job! I hope you know how much your loyalty means to me and know how proud of you I am! Thank you.

*Michael Smith*  
Area Manager



*Tim Baldwin*  
ASSISTANT MANAGER - ARBY'S

Tim Baldwin has recently been promoted to my Assistant Manager at Moscow Arby's, and it's a breath of fresh air having a team mate with the same goal as I do for our store. We strive to be the best, and he has proven how thorough and hardworking he is. We are so proud of your accomplishments Tim, and can't wait to watch you grow.

Thanks for all you do to make us better.

*Caley Jones*  
General Manager



*Angela Wilson*  
ASSISTANT MANAGER - A&W

Angela has recently been promoted to Assistant Manager at A&W, and what a road we have traveled together! Angela is an amazing person, and you cannot be around her without having a smile on your face. Her goal is to make everyone smile and leave her presence happier than when she met you. Angela is a go-getter, wanting to learn the ins

and outs of the store, and has the drive to one day manage a store herself! Angela, thank you for all you do. You are an inspiration to everyone around you. Keep up the great work! Thanks for always giving 100%. It does not go unnoticed—your passion and pride will take you far! Thank you.

*Michael Smith*  
Area Manager



Keep up with our events and specials on Facebook!



# EMPLOYEE SPOTLIGHT



## Employee of the Month & Spirit Awards

### CLARKSTON TACO TIME

Jul - EOM - Azaria Adams  
Spirit - Faith Mendenhall  
Aug - EOM - Lori Negrete  
Spirit - Kylandra Fisher  
Sep - EOM - Ryan Frost  
Spirit - Alora Largent  
Oct - EOM - Jennifer Berndt  
Spirit - Azaria Adams

### LEWISTON TACO TIME

Jul - EOM - Michael Tarter  
Spirit - Lynsee Reed  
Aug - EOM - Sharessa Smith  
Spirit - Camree Cotterell  
Sep - EOM - Lynsee Reed  
Spirit - Aaron Evans  
Oct - EOM - Kassadee Clark  
Spirit - Aaron Evans

### MOSCOW TACO TIME

Jul - EOM - Brian Coles  
Spirit - Jarrett Walker  
Aug - EOM - Logan Percell  
Spirit - Porter Fletcher  
Sep - EOM - Emily Alexander  
Spirit - Clarissa Illi  
Oct - EOM - Kaylee Harvey  
Spirit - Ostin Olson



## Service & Kitchen Employee of the Month

### SEPTEMBER

Service: Will Sliger  
Kitchen: Steve McConnell



## Employee of the Month & Spirit Awards

### CLARKSTON ARBY'S

Jul - EOM - Kylee Tolle  
Spirit - Macy Forman  
Aug - EOM - Heather Weissenfels  
Spirit - Daniel Martin  
Sep - EOM - Miranda Davis  
Spirit - Cameron Brood  
Oct - EOM - Kylee Tolle  
Spirit - Nicholas Hunt

### LEWISTON ARBY'S

Jul - EOM - Kiara Foreman  
Spirit - Danae Jenkins  
Aug - EOM - Owen Hemphill  
Spirit - Debbie Reed  
Sep - EOM - Devin Witt  
Spirit - Tracey White

### ORCHARDS ARBY'S

Jul - EOM - Mason Nagel  
Spirit - Dominick Quintero

### MOSCOW ARBY'S

Jul - EOM - Jett Crotto  
Spirit - Jose Rubi  
Aug - EOM - Jose Rubi  
Spirit - Alec Dawson  
Sep - EOM - Taylor Leavey  
Spirit - Edward Mace  
Oct - EOM - Maiah Chapman  
Spirit - Harley Swain



## Service & Kitchen Employee of the Month

### JULY

Service: Nick Lien  
Kitchen: Jason Knabe

### AUGUST

Service: Ashton Sly  
Kitchen: Aaron Drews

### SEPTEMBER

Service: Aria Zahariev  
Kitchen: Doug Fulton

### OCTOBER

Service: Morgan Howard  
Kitchen: Rowena Dickinson



ALL AMERICAN FOOD®

## Employee of the Month & Spirit Awards

### JULY

EOM: Jacob Brown  
Spirit: Jennifer Vetsch

### AUGUST

EOM: Aaron Magelky  
Spirit: Austin Walker

### SEPTEMBER

EOM: Jasmine Kinkad  
Spirit: Shayna Gurrola

### OCTOBER

EOM: Jasmine Kinkad  
Spirit: Austin Walker



## Service & Kitchen Employee of the Month

### JULY

Service: Amelia Sylvester  
Kitchen: Jesse Rich

### SEPTEMBER

Service: Aiden Berglund  
Kitchen: Louie Ondo



## Kitchen & Service Employee of the Month

### JULY

Service: Jackie Lampe  
Kitchen: Dan Preusser

### AUGUST

Service: Becky Deane  
Kitchen: Jasmine Gasper



## Service & Kitchen Employee of the Month

### SEPTEMBER

Service: Cooper Knutson  
Kitchen: Dexter Willmon





# WHAT'S HAPPENIN'



## Did you know that Lewiston Arby's has a full salad bar?

Our customers love the 40-plus selections that we offer and we are excited to announce that we will now be serving baked potatoes, too!

Add a single loaded potato to your meal for \$3.99 or buy the all-you-can-eat salad bar and get one included in the price. As if you needed another excuse to visit the best salad bar in town!

**Salad bar open Sunday through Thursday until 8pm.  
Friday and Saturday until 9pm.**

**HAPPY DAY  
GIFT CARD**



**HAPPY DAY**  
*Local flavor since 1969*

AVAILABLE AT ALL  
HAPPY DAY RESTAURANTS



OR ONLINE AT  
**HAPPYDAYRESTAURANTS.COM**

**1 CARD 9 FLAVORS**



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