



HighlandGriffith
CHAMBER OF COMMERCE

Promoting Good Business

Chamber Events Calendar

HIGHLANDGRIFFITHCHAMBER.COM

COFFEE HOUR

Grindhouse Cafe

146 N. Broad Street

Griffith

8:00 AM - Thur. , July 20th



Join us for a morning networking hour
for Chamber Members & Guests

Promoting Good Business
30-Second Introductions



For more information,
Contact:
Mary Luptak
mary@highlandgriffithchamber.com
or
Wendy Mis
tbyelick@chambermunster.org



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CHAMBER OF COMMERCE

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2017 GOLF OUTING

Friday, July 21, 2017

11 am - Registration & Lunch Noon Shotgun Start

WICKER PARK GOLF COURSE
Indianapolis Blvd & Ridge Road, Highland, IN 46322

COST IS \$125 PER PERSON

This price includes lunch, golf, cart, dinner, drink tickets and golf balls
AND \$25 cash prize on every hole, Door Prizes and Cash payoffs for 1st and 2nd place teams.
Driving Range and Chair Massages available before golfing

NEW THIS YEAR - Craft Beer Samples

HOLE SPONSORSHIPS

available for \$150

(Includes Sign and Program Recognition,
and provides \$25 cash prize)

DOOR PRIZES

or a \$25 donation to purchase a door
prize are welcomed and acknowledged
in the Program and Newsletter
Call 923 -3666

RESERVATION FORM

BUSINESS _____

EMAIL _____

FOURSOME 1. _____ 2. _____
3. _____ 4. _____

Hole Sponsorship _____ x \$150 = \$ _____

Number of Golfers _____ x \$125 = \$ _____

Number for dinner only _____ x \$30 = \$ _____

TOTAL \$ _____

DOOR PRIZE _____

DONATED BY: _____

Method of Payment _____ CHECK (payable to HighlandGriffith Chamber) OR _____ VISA _____ MASTERCARD

Credit card no. _____ Exp. Date _____

Signature: _____

HIGHLANDGRIFFITH CHAMBER OF COMMERCE

8536 Kennedy Ave., Highland, IN 46322

Phone: 219-923-3666 Fax: 219 -923-3704 Email: info@highlandgriffithchamber.com



North
West
Indiana
Parkinsons

and



Elizabeth's



INVITES YOU TO THE



BUILDING & BOUTIQUE!!

2927 Jewett Avenue

Highland IN 46322

COME HELP US CELEBRATE!

**FRIDAY,
JULY 28th**

Ribbon Cutting in Front at 5 P.M.



The Celebration Party begins out
back in the parking lot at 6 P.M.
and will run until 10 P.M.

There will be a disc jockey, food
and refreshments & Texas Corral
will be donating the food.

HOPE TO SEE YOU HERE!
(Please RSVP at 219-237-2342)



Town Club Steak & Seafood Restaurant celebrates 70 years in business! **Highland.**

Thanks to The Times news media

With the Town Club Steak and Seafood Restaurant celebrating it's 70th anniversary, Mark Hines looks forward to offering his customers a year of special promotions and events.

Hines and his wife, Tina, are the fourth owners of the establishment that opened in 1947. "None of them are related" Mark Hines said. "None had anything to do with each other, other than being owners and those who are still alive come in and have dinner here".

The Hines' operate The Town Club with a score of loyal, dedicated and seasoned employees.

"We have the best employees in the business," Mark Hines said. "They know how to treat customers and that's why we have fourth and fifth generation of families coming in."

Hines, a Dyer native who resides in St. John, was a cabinet maker when soaring interest rates of the early 1980's all but destroyed the nation's residential housing market. "I lost my job," he said. "I started tending bar and working at the Gary Country Club. Then I was a wholesale wine and liquor salesman for 13 years. Those experiences and my life-long passion for cooking brought me into the hospitality industry."

Tina Hines works in the interior design retail industry and manages the administration side of the restaurant business, including its marketing, advertising and special event planning. Mark handles the food and bar end of the business and is in the restaurant daily acting as greeter and host.

"I help in the kitchen and meet and greet most nights to make sure customers are taken care of," he said. "I'm here almost daily. People love the idea that if they have a problem they can talk to the owner."

Rising food costs, including a 40 percent hike in meat prices over the past year, coupled with higher beer and liquor costs create a challenge for restaurants, which can't pass on those costs without losing customers, Mark Hines said.

"The hardest thing is trying to make everyone happy all the time," he said. It's gratifying to see customers walk out of here happy." "You treat people like it's New Year's Eve every night. That's what we do."

The restaurant features live Maine Lobster dinners every six to eight weeks, as well as serving the "original steak tacos" every Wednesday.

While not a white tablecloth restaurant, The Town Club has a chef who's been there 30 years, "good food, wonderful help and no turn over," Hines said."

"It's a great family restaurant which is why we're serving fourth and fifth generation people here," he said. "That's why I've never regretted the decision to buy this restaurant. I really love doing what I do. This place has served 2 million customers in the past 70 years and we'd like to do that again."

"Stop by and take advantage of 19 dinner specials priced at **\$19.47**, now through August 15th.... I'll be waiting by the door."