

AACA Quarterly Meeting



Wednesday, November 16, 2005
9:00 AM to 3:30 PM
Scottsdale Civic Center Library
3839 N. Drinkwater Blvd.
Scottsdale, AZ 85251

Quarterly Meeting

“Building Knowledge & Gaining Expertise: Introduction to I2 Analyst Software and IACA Follow-Up”

Host:
AACA Board Members;
Scottsdale Police
Department

RSVP: 602-506-7283
libengud@mcao.maricopa.gov

Agenda

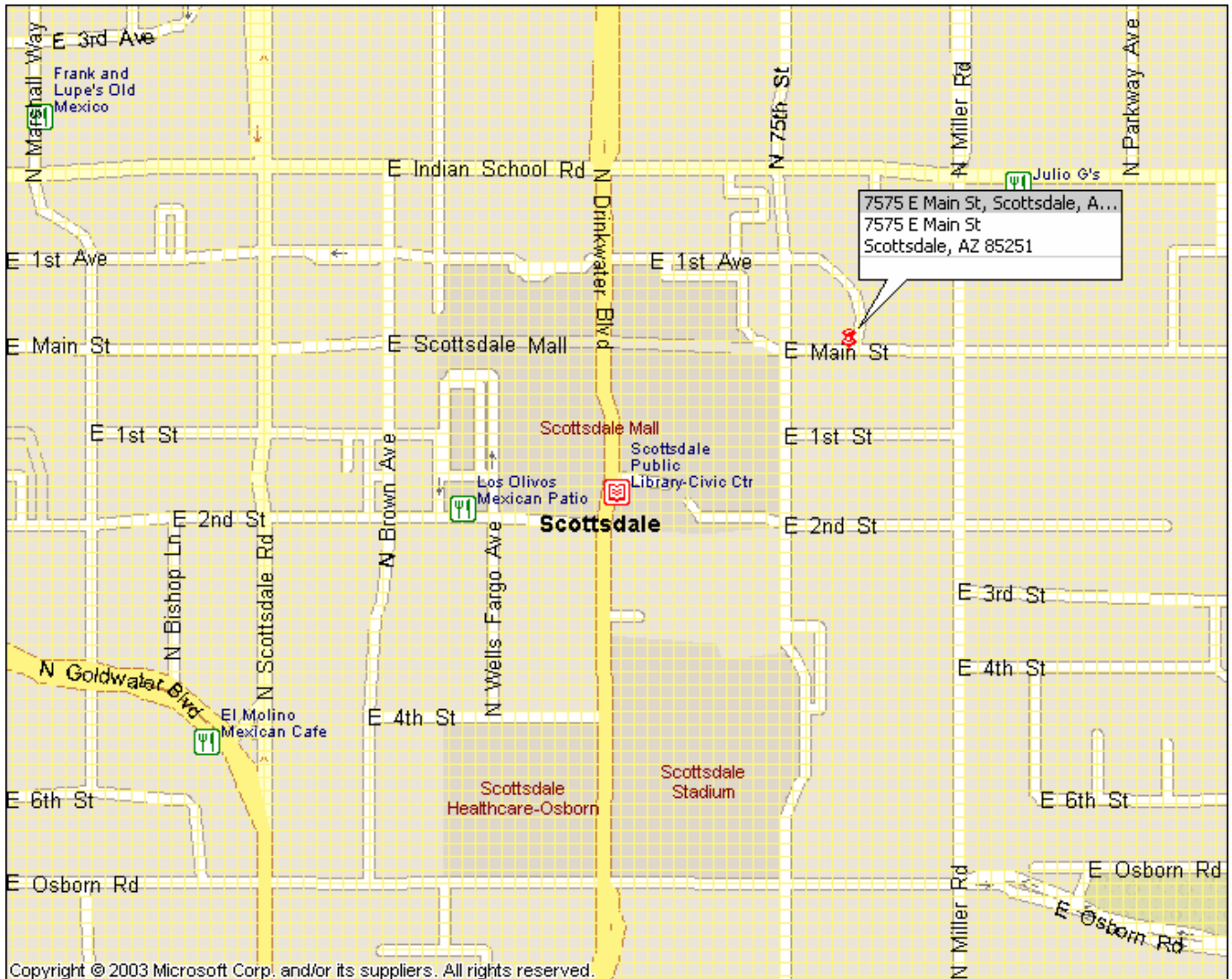
1. Registration & Refreshments		8:30 – 9:00 AM
2. Welcome <ul style="list-style-type: none"> • Membership benefits • 2006 conference • Nominees for upcoming election • New website • Logo voting • Treasurer announcements 	Alan Rodbell, Scottsdale Chief of Police; Mary Kirkwood, AACA President; Brandon Huntley, Phoenix Police Department	9:00 – 9:30 AM
3. I2 Presentation	Mike Woods, I2	9:30 – 10:55 AM
4. Break		10:55 – 11:05 AM
5. IACA Recap	Connie Kostelac, Phoenix Police Department; Judy Fernandez, Gilbert Police Department; Mary Kirkwood, Scottsdale Police Department	11:05 – 12:00 PM
6. LUNCH: Los Olivos Mexican Patio	7828 E. 2 nd St., Scottsdale, AZ 85250	12:00 – 1:30
7. I2 Class (Hands-On; available for the first 19 people who sign up). Class will be held in the Sierra Training Room, Human Resources Computer Lab, 7575 E. Main St.	Pete Garza, Mesa Police Department; Aimee Cardenas, Phoenix Police Department	1:30 – 3:30 PM

Additional Information

Directions: Map & directions to the Scottsdale meeting are included below. Morning session will be held in the Civic Center Library Meeting Room; there will be signs in the lobby directing people to the right room. Afternoon training class will be held in the Sierra Room, Human Resources Computer Lab. Attendees will be able to walk between meeting, lunch and I2 training session.

Free parking is available in front of and around the library.

Lunch (optional) will be across the street from the library at Los Olivos Mexican Patio. Menu is attached.



Directions to the meeting. The meeting is being held at 3839 N. Drinkwater Blvd., Scottsdale, inside the Scottsdale Public Library.

1. Take the 202 East to the 143 South
2. Exit on 143 south towards McDowell Road (east)
3. Turn right on McDowell Road
4. Turn left on Scottsdale Road
5. Turn right on N. Drinkwater Blvd.

Directions to the I2 Training. Training is being held at 7575 E. Main St., Scottsdale, .

1. Take the 202 East to the 143 South
2. Exit on 143 south towards McDowell Road (east)
3. Turn right on McDowell Road
4. Turn left on Scottsdale Road
5. Turn right on N. Drinkwater Blvd.
6. Turn right on E. Osborn Rd.
7. Turn left on N. 75th St.
8. Turn right on E. Main St.

APPETIZERS

Cheese Crisp or Quesadilla	5.75
Flat or folded fresh flour tortilla with melted cheese	
Green Chili and Onions.....	6.25
Beans.....	6.95
Guacamole.....	7.50
Chicken.....	7.95
Ground Beef.....	6.75
Chorizo.....	7.25
Chili con Queso Dip	5.95
A spicy combination of green chilis, jalapeños in a smooth cheese sauce.	
Chili con Queso with Chorizo	6.95
A spicy combination of green chilis, jalapeños, with a homemade Mexican sausage in a smooth cheese sauce.	
Chili con Queso with Espinaca	6.75
A spicy combination of green chilis, jalapeños and spinach in a smooth cheese sauce.	
Sopes	7.95
Three mini seasoned corn meal patties, lightly fried and topped with your choice of shredded beef, chicken or guacamole, then topped with lettuce, tomatoes and cheese. Try one of each!	
Mini Flautas (4)	6.95
Your choice of chicken or beef mini flautas served with guacamole.	
Mexican Pizza	7.25
Cheese crisp with green chili strips, onions, spices, tomatoes and black olives.	
Ground Beef or Chorizo	8.75
Chicken or Machaca	8.95
Mary Lou	8.95
Folded cheese crisp topped with red or green chili con carne.	
Nachos	7.25
Crisp fresh corn tortilla chips with melted cheese, topped with jalapeno peppers.	

COMBINATIONS

1. Taco, Tamale, Enchilada	11.95
Served with rice and beans.	
2. Beef or Chicken Chimichanga	9.95
Served with rice and beans.	
3. Two Cheese and Onion Enchiladas	9.75
Served with rice and beans.	
4. Red or Green Burro	8.75
Served with rice and beans, Enchilada style	
5. Green Corn Tamale, Chili Relleno	10.95
Served with rice and beans.	
6. Two Beef or Chicken Tacos	8.75
Served with rice and beans.	
7. Sour Cream Enchilada & Green Corn Tamale	10.50
Served with rice and beans.	
8. Two Chicken or Beef Enchiladas	10.75
Served with rice and beans.	
9. Flautas Ana	9.25
Three mini flautas filled with beef or chicken topped with shredded lettuce, onions, sliced avocados and tomatoes, served with rice and beans.	
10. Spicy Chicken Chile Poblano	10.75
Poblano chili pepper stuffed with spicy chicken, dipped in egg batter, then deep fried and topped with delicious vegetable tomato sauce served with rice and beans.	

CHICKEN & SEAFOOD

Camerones a la Veracruzana	14.55
Stuffed shrimp smothered in tomato and vegetable	

SALADS & SOUPS

Spicy Chicken Caesar Salad	8.50
A Caesar salad with grilled spicy chicken.	
Topopo Salad	8.75
Chef's Special—a salad eaters favorite! Our Mexican chef's salad with mixed vegetables and surrounded with pieces of chicken, slices of ripe avocado, fresh jalapeños, fresh tomatoes, aged cheddar cheese and topped with cottage cheese.	
Taco Salad	8.25
With chicken, red chile beef or ground beef.	
Green Dinner Salad	3.50
Guacamole Dinner Salad	4.75
Albondigas	3.75
A traditional Mexican meatball soup.	
Tortilla Soup	4.25
Beef broth topped with fresh corn tortilla chips, cheese, onions and avocado.	
Gazpacho	3.25
Fresh chilled vegetable soup.	
Spicy Chicken and Rice Soup	3.75
A "Chef's Speciality"	



Frijoles Charros 1.75

Features whole pinto beans, spiced up with tomato, onion, and cilantro. May substitute for refried beans.

BEEFEATER FAVORITES

Carne Asada	11.75
A long-time steak lover's favorite served with our special salsa, rice beans, flour tortilla and green salad.	
Steak Picado	11.50
Bits of steak lightly sautéed in our special vegetable sauce, served with beans, rice and a fresh flour tortilla.	
Carne Asada and Enchilada	12.50
A smaller version of our Carne Asada accompanied by a cheese and onion Enchilada, complimented with a green salad and our special salsa.	
Spanish Steak	8.95
Ground sirloin topped with a delicious spanish tomato and vegetable sauce, served with rice and beans.	
Charbroiled Pork Steak	10.25
Served w/beans, rice, fresh salsa and a fresh flour tortilla.	
Tacos Al Carbon	11.50
Four small soft tacos made with grilled steak, served with pico de gallo, cabbage, beans and rice.	

CORRAL SPECIALITIES

Los Olivos Fajitas	
Your choice of steak, chicken, shrimp or vegetable marinated in our special sauce, garnished with green peppers, mushrooms, tomatoes and onions, served with beans, guacamole, sour cream and a fresh flour tortilla (vegetable fajita add broccoli and cauliflower)	
Steak or Chicken	12.50
Shrimp	14.50
Vegetable	8.95
Miniature Combo	9.25
Mini taco, enchilada, tostada, tamale, beans and rice.	
Mexican Flag	10.75
A unique combination of three enchiladas, one beef enchilada covered with red sauce, two cheese enchiladas with green sauce, one topped with sour	

MINUTES

November 16, 2005

Arizona Association of Crime Analysts Quarterly Meeting

9:00 a.m. to 3:30 p.m.

Scottsdale Civic Center Library

1. 9:00 a.m.: Chief Alan Rodbell, Scottsdale Police Chief opened the meeting by welcoming everyone to Scottsdale
2. 9:10 a.m.:
 - a. Mary Kirkwood, AACA President announced the conversion to our new listserv and where to send membership monies.
 - b. Ben Vermillion announced the quarterly Treasury Report
3. 9:30 a.m.:
 - a. Mike Woods, I2 (<http://www.i2.com>) presented on the standards for investigative analysis. He used a kidnapping case, based on real facts and dates and times to show how I2's linkage analysis works.
 - b. I2's central repository concept was introduced, along with their visualization tool and how to show relationships between people and events.
 - c. Mike demonstrated how to build queries to help narrow things down.
4. 10:30 a.m.:
 - a. Connie Kostelac, Phoenix Police Department, gave her presentation from the recent IACA conference regarding crimes in certain Phoenix neighborhoods and the steps being taken to identify the improvements there and the tools needed to "move the crime out."
5. 11:15 a.m.:
 - a. Mary Kirkwood and Brandon Huntley closed the meeting with a call for any interested members to run for AACA office.
 - b. Benefits of paid membership were touted.
 - c. The new website was discussed.
 - d. AACA logo voting was opened.

12:00 p.m.: the group departed for lunch at Los Olivios

1:30 p.m.: those interested in I2 class returned to the Human Resources Computer Lab for hands-on training.

3:30 p.m.: Training adjourned.