Newport Beach

CALIFORNIA DREAMING:
Experiencing California Cuisine Farm to Table
It is hard to believe another year has passed and we are about to embark on our next amazing LDEI Conference. On behalf of the LDEI Board and the LA/Orange County Chapter, I invite you to join us in Newport Beach, October 26 – 29, for California Dreaming: Experiencing California Cuisine Farm to Table. It is great to be back on the West Coast again. Conference Co-Chairs Trina Kaye and Anita Lau have packed in fascinating educational components, exciting pre-conference tours, fantastic food and wine, and one thing we all need more of in our life — the opportunity for FUN!

I encourage you to come early and stay late! The Pre-Conference Tours include six different options including the coveted invite to go behind the scenes of Disneyland’s kitchens. Sign up right away if that is on your bucket list! Worried about missing out on the fantastic weather and being in sessions all day? Don’t fret. Friday night, wear your summer whites and join us on the Newport Dunes for a clam bake. Honestly, we all know that the sessions and location aren’t the only selling points; the true education and fun comes from being together. We are just lucky the LA/OC Chapter has put in the work to make this an exceptional conference.

See you soon!

Stacy Zeigler
LDEI President

Welcome to beautiful sunny southern California! The theme of this year’s conference is “California Dreaming,” celebrating the best the state has to offer in food and lifestyle.

We have put together a spectacular agenda for you with some unique pre-conference tours on Thursday. Some highlights: We have secured a once-in-a-lifetime opportunity for you to go behind the scenes and take a tour of Disneyland’s kitchens; Dame Amelia Saltsman will guide a tour of the Ecology Center and Mission San Juan Capistrano; and Dame Haley Nguyen will take us on a tour of one of the largest Vietnamese markets outside of Vietnam.

We will keep you busy with an array of workshops featuring many California Dames and culinary luminaries. There is something of interest for everyone.

Thursday night will feature the best of local fare with LA/OC Dames and local restaurateurs showcasing their best dishes for “A Taste of SoCal.” On Friday, we will meet the new M.F.K. Fisher award winner, and then we will hit the beach for a sunset beach party featuring a vast array of California seafood and delicacies. At the gala banquet on Saturday evening, we will usher in a new Grand Dame. Your California experience awaits!

Trina Kaye and Anita Lau, Conference Co-chairs and LA/OC Chapter Co-Presidents
LDEI CONFERENCE partners
(as of 6/15/17)

Cakebread Cellars
Kerrygold/Ornua Foods North America
Plate Magazine
Riviana Foods
Roland Foods
Vitamix
Wente Family Estates
Wüsthof-Trident of America

Photos: Visit Newport Beach
Room Rates & Reservations

_Island Hotel Newport Beach_
690 Newport Center Drive
Newport Beach, CA  92660

The Island Hotel is located in Newport Beach in Orange County, midway between Los Angeles and San Diego. Just steps away from Fashion Island®, one of Orange County’s premier outdoor coastal shopping, dining and entertainment destinations, Island Hotel is at the social hub of Newport Center. Adjacent to the hotel you’ll find coastal beach activities and outdoor recreation such as hiking and biking, along with a variety of world-class dining and casual alfresco restaurants.

The conference rate for the Island Hotel is $235, single/double. The federal, state and local taxes on each room are 13.1%.

Reservations may be made by clicking the link on the conference page of LDEI.org, or you may call the hotel directly at 888-321-4752.

The cut-off date for reservations is October 2, 2017. After that date, it is unlikely that rooms will be available. Please book through one of the two available methods above and avoid using Expedia or another online travel agent, as we are committed to utilizing a certain amount of rooms in order to get special concessions from the hotel. Booking outside of our official block could keep us from meeting our commitment and thus increase our costs.

Transportation

John Wayne Airport (SNA) is a 10-minute, 5½ mile drive from the hotel. A taxi will cost approximately $17 and Super Shuttle is $15.

Los Angeles International Airport (LAX) is approximately 45 minutes (44 miles) north; with traffic, it will take much longer. Super Shuttle offers service between LAX and Newport Beach. From LAX, a shared ride van is approximately $40 while a non-stop van starts at $116. A taxi from LAX is roughly $130.

Long Beach Airport (LGB) is approximately 30 minutes (26 miles) north. Non-stop van service from Long Beach airport is approximately $120.

Executive Car service is also available through Super Shuttle.

Weather and Attire

The climate in Newport Beach is beautiful in late October with temperatures in the low 80s during the day and high 60s at night. October is also one of the OC’s driest months of the year.

Attire for the conference is business casual. The Friday evening event on the beach is a “wear-your-whites” party, so pack your best white beach outfit. Cocktail attire is recommended for the Saturday evening gala dinner at the Island Hotel.

Social Media

Following LDEI on social media is a great way to see what’s happening at the conference. Use #ldei17 on any of your social posts to stay connected with other Dames. Follow and share conference highlights on Twitter @LesDamesIntl and Instagram @lesdamesintl
CONFERencE Agenda

Wednesday, October 25
2:00 pm to 5:30 pm
LDEI Board of Directors Meeting

Thursday, October 26
8:00 a.m. to 6:00 p.m.
Registration/Hospitality

Optional Pre-Conference Tours
(Price includes lunch, gratuity, and transportation. Tour price is not included in the conference registration fee.)

8:00 a.m. to 1:00 p.m.
Tour 1: Behind-the-Scenes Tour of Disneyland

Ever wonder how amusement parks prepare food for thousands of visitors each day? Join us for a rare look at the kitchens of Disneyland and how “The Happiest Place on Earth” prepares and serves their customers. This tour takes us to the Disneyland customers never see. The chefs at Disneyland will show you just how the culinary magic is done. Lunch is included.

Cost: $175.00
Maximum number of participants: 30

8:00 a.m. to 1:00 p.m.
Tour 2: The Past and The Future

Known for its beautiful gardens and the annual return of the cliff swallows, Mission San Juan Capistrano was once considered “The Jewel of the Missions.” Visitors to the mission get a glimpse into the history of the Spanish missionaries and the indigenous peoples where the original adobe church, believed to be the oldest building in California, once stood.

After the mission tour, we will visit the Ecology Center, a non-profit education center focused on creative solutions for water conservation and ecosystem gardening while supporting local artisan culture. Lunch is included.

Cost: $90.00
Maximum number of participants: 40

8:15 a.m. to 1:00 p.m.
Tour 3: Tour Vietnam Without Your Passport

“A Taste of Vietnam” takes you on a wonderful journey to Little Saigon, the largest Vietnamese community outside of Vietnam. The community was formed by refugees after the fall of Saigon in the late ’70s and continues to thrive today both economically and socially. Visit the Asian Garden Mall with its food stalls that mimic street food vendors in Vietnam, a traditional herbalist and teashop, French-influenced bakeries, Chinese BBQ, and gift shops. See live seafood and gloriously fresh exotic produce, and find useful cookware in the supermarket. After the tour, enjoy a delectable Vietnamese lunch at a local restaurant.

Cost: $80.00
Maximum number of participants: 30

8:15 a.m. to 1:00 p.m.
Tour 4: Farm-to-Table

Coming from a third-generation farming family in Orange County, Dan Manassero learned the tricks of the trade from his grandfather, father, and uncle, and has become one of Orange County’s best certified-organic and conventional farmers. Tour the farm with Dame Anne Manassero, followed by a cooking demo and brunch. Lunch is included.

Cost: $90.00
Maximum number of participants: 50

8:15 a.m. to 1:00 p.m.
Tour 5: Eat Like a Local Dame

Spend the morning at Orange County’s local meat market, The Butchery. This neighborhood meat market offers local meats and services, many directly to consumer outlets in Southern California. Tour the warehouse where the meat is brought in and butchered to order, then taste some of their specialties paired with wine. Next, proceed to Filomena’s for a tour of Chef Linda Johnsen’s Italian marketplace, before sitting down to a lunch lovingly created from recipes passed down from Linda’s grandmother.

Cost: $85.00
Maximum number of participants: 40

8:00 a.m. to 1:00 p.m.
Tour 6: Urban Eco-Farm Tour

Future Foods Farms is an eco-sustainable farm founded by award-winning chef, food writer, organic advocate and urban farmer, Adam Navidi, a pioneer in the sustainable restaurant community. Future Foods Farms sits on 25 acres, producing all organically grown products in their...
2000- to 4000-square-foot greenhouses. It is one of the largest aquaponic farms in California. Learn about the foods of tomorrow and experience a unique and growing trend in food and dining focused on sustainability.

After the tour, enjoy the fruits of Chef Navidi’s labor at Oceans and Earth, his restaurant featuring foods harvested and prepared daily for his customers.

Cost: $115.00 (includes lunch)
Maximum number of participants: 40

1:30 p.m. to 4:00 p.m.

Chapter Leadership Forum
The Chapter Leadership Forum is a must for all chapter presidents and highly recommended for members who currently hold — or plan to take — a leadership role. It will feature useful information pertaining to running your chapter. The forum is open to everyone attending the conference.

5:00 pm to 5:30 pm

First-Time Attendees Reception

5:30 p.m. to 6:30 p.m.

Opening Reception, Island Hotel
This traditional conference kick-off is a great opportunity for renewing old acquaintances and making new ones.

6:30 p.m. to 8:30 p.m.

A Taste of SoCal
(optional event; tickets are $100 each and not included in conference registration fee)

A Taste of SoCal is a fundraiser for the LA/Orange County chapter featuring the crème de la crème of Orange County dining. Our local chefs will be on site at the Island Hotel to showcase their best dishes for our visiting Dames, with delectable bites and ethnic delicacies that best reflect what our beautiful state has to offer. Our distinguished participating chefs include Dame Zov Karamardian, Dame Shachi Mehra, Dame Meena Pennington, and Dame Haley Nguyen, among others.

FRIDAY, October 27

7:30 a.m. to 5:00 p.m.

Registration/Hospitality

8:00 a.m. to 8:30 a.m.

Opening Breakfast

8:30 a.m. to 8:45 a.m.

General Session Welcome
Stacy Zeigler, LDEI President

8:45 a.m. to 9:40 a.m.

Keynote Address
Dame Sherry Yard: “Breaking the Glass Kitchen Ceiling”

Pastry chef extraordinaire, cookbook author, Food Network contestant and judge, restaurateur and three-time James Beard Award-winner Sherry Yard epitomizes the theme of this year’s conference, “California Dreaming,” having been on the forefront of the evolution of California cuisine. Yard is known as “LA’s Sweetheart” both for her gregarious personality and her fresh and creative desserts, which have starred at many high-profile events including the Academy Awards’ Governor’s Ball, the Emmy Awards and Grammy Awards. As our 2017 LDEI Conference Keynote Speaker, Yard promises to bring the entertainment with inside stories of Hollywood, her path to success, and how she crashed the glass ceiling. You won’t want to miss this culinary dynamo in her signature pink chef’s coat!

9:40 a.m. to 10:00 a.m.

M.F.K. Fisher Awards
The M.F.K. Fisher Awards celebrate excellence in culinary writing in the categories of book, print and internet. Dame Sandra Gutierrez, this year’s Grand Prize winner (selected from more than 80 entries), will be honored during the presentation.

10:00 a.m. to 10:30 a.m.

Networking Break

10:30 a.m. to noon

Concurrent Sessions

Session #1: Working with the Team in Farm-to-Fridge
Moderator: Robert Schueller (Melissa’s Produce)
Jan DeLyser (California Avocado Commission)
Mimi Holtz (avocado farmer)

Welcome to Sunny California, our country’s top cash-receipt agriculture state. Few crops in California are marketed without a team, including the involvement of a “higher source,” aka the Marketing Order or Commodity Board.
Once a crop is out of the grower’s hands, a distributor is often also involved. How does the team work together to maximize sales and profits for all parties? It’s a delicate balance and occasionally a rocky relationship. Moderator Robert Schueller from Melissa’s / World Variety Produce, Inc. will help walk us through how today’s produce gets from farm to fridge.

Session #2: How to Run Your Chapter Like a Business
Jackie Henson, Esq., (Baker Donelson)

Less than a year into the Trump Administration, it’s a new day in Washington, DC. What does the future hold for nonprofit organizations, including your Chapter, given the changes in Washington? What requirements will be enforced? Which ones will be changed — or perhaps ignored? Join LDEI’s attorney for a discussion on running and managing your Chapter in the current environment. You will learn the likely (and not-so-likely) legislative and regulatory changes that may impact your Chapter. Further, Henson will cover those areas of the law that are receiving the most attention at the federal and state levels. Finally, you will learn how best to protect your Chapter’s charitable status in the current environment. There’s no substitute for being prepared, and this workshop will get you there.

Session #3: Unlocking the Mysteries of International Ingredients
Presenter: Dame Haley Nguyen (chef and culinary educator)

Ever wonder the best way to use turmeric, ginger or other “exotic” ingredients? Chef Haley Nguyen will lead a workshop demonstrating how simple it is to use today’s hottest ingredients in simple ways to directly benefit your health. Chef Haley will showcase turmeric, lemongrass, bitter melon, and wood ear mushrooms, showing how to use them and discussing their healing properties and healthful benefits for any lifestyle. She will show you how to easily create beverages, marinades, and pastes using turmeric or infusing lemongrass in teas, soups, and traditional steam-bath preparations. Bitter melon is widely used in Asian cooking for its “cooling” effects and wood ear mushrooms have virtually zero calories but are packed with protein and fiber. Chef Haley will walk you through how to select, prepare, and make these ingredients a part of your life along with leading a vibrant discussion on many other international ingredients and how to use them.

12:15 p.m. to 2:00 p.m.

Partners Showcase Luncheon

Our international business partners will be on hand to serve a bountiful array of their fabulous food products and display their wares. This is an informal “grazing” luncheon to showcase our partners and thank them for their support at our Annual Conference and throughout the year. Dames will have the opportunity to meet and learn more about our Conference partners and how Dames and their clients might benefit from their services and products.

2:30 p.m. to 4:00 p.m.

Concurrent Sessions

Session #4: Oh, For the Love of Money!
Moderator: Dame Karen MacKenzie (MacKenzie Agency)
Dame Denise Vivaldo (food stylist, consultant and culinary producer)
Dame Toni Allegra (food writer, author and speaker)

Money. It ignites emotions, rewards us, makes the world go ‘round and, unfortunately, can bring us to tears. Why do we work so hard for it, yet often fear we may never have enough? More than just having a steady income and the right financial advisor, building a well-funded future depends upon the relationship we have with the stuff. It doesn’t matter how much money we make, it’s what we do with it that counts. Let’s embrace the subject and discuss how to change our outlook and grow a healthy future. Are you simpatico with money? Come listen to this panel of Zen Money Mavens.

Session #5: Laying a Foundation for Collaborative Problem Solving
Presenter: Anne Marie Smoke (Appellate Mediation Program Administrator for the Hawaii State Judiciary’s Center for Alternative Dispute Resolution)

Our daily interactions with a range of personalities, the stress of deadlines, and constantly changing directives and dynamics challenge our ability to negotiate difficult situations with grace. Conflicts that are usually small bumps in our path can present themselves as huge obstacles – even potholes. The strategies and tools taught in this seminar equip leaders with the means to lay a foundation for productive and collaborative problem solving. This proactive approach focuses on establishing a good foothold for embracing conflict while creating a culture for managing it while outcomes are negotiable and practical. Presented in the context of “principled (interest-based) negotiation,” this seminar introduces the facilitative and interpersonal communications skills needed to lead individuals and teams confidently through difficult or challenging interactions that occasionally arise. Active listening, self-reflection, stress management, collaborative engagement, and productive feedback are all addressed to give consideration to a range of skills and strategies that help leaders navigate leadership challenges.
Session #6: Can I Stop Now? Embracing Life’s Next Chapter
Moderator: Dame Patti Londre (marketer and blogger)
Dame Ina Pinkney (chef/restaurateur, columnist and author)
Dame Cathy Thomas (food writer and author)
Careers rarely follow a straight line, and even when work is great, something can suddenly “show up” that puts the germ of a thought in your head: “What would happen if I quit this?” Some challenges — such as being laid off — obviously force moving on. But other triggers such as the economy; management change; trends; personalities; layoffs and health issues can also start the ball rolling. Deciding to pull the plug on a business, drop a difficult client, stop a project mid-stream, or full-out retire can not only impact your wallet, but your household, as well. So, what really happens when you stop? This panel provides insights, experiences, lessons learned, horror stories and more to help you visualize how to survive life’s bumps and transition to a happier next chapter.

4:00 p.m. to 5:00 p.m.
Cocktails and Conversations with Authors

5:30 p.m. to 6:30 p.m.
Brock Circle Reception
Members of the Brock Circle will gather prior to the dinner. All Brock Circle Dames are invited to attend along with Presidents (or one designee) of Brock Circle chapters. If you would like to join the Brock Circle at Conference, please let us know so that we can add you to the VIP list.

6:30 p.m. to 9:00 p.m.
Les Dames en Blanc at the Beach
Wear your summer whites and head straight for the beach party at The Newport Dunes, where the Dames will be a dazzling sight against the backdrop of Newport Harbor. Enjoy a clambake California-style as we dine on an array of fresh produce and seafood as the sun sets in the horizon.

SATURDAY, October 28
7:30 a.m. to 4:00 p.m.
Registration/Hospitality
8:00 a.m. to 8:30 a.m.
Green Tables Breakfast

8:30 a.m. to 9:30 a.m.
Promoting Social Justice and a Sustainable Food System
In this one-hour Green Tables breakfast session, Saru Jayaraman, co-founder and co-director of the Restaurant Opportunities Centers United (ROC United) and Director of the Food Labor Research Center at University of California, Berkeley, will talk about restaurant worker rights. She’ll address working conditions, livable wages, her recommendation to eliminate the tipped minimum wage, and what Les Dames members can do to enhance the lives and livelihood of restaurant employees in the United States.

9:30 a.m. to 10:15 a.m.
General Session Address
Karen Ross, Secretary of the Department of Food and Agriculture for the State of California, will discuss the sustainability of California’s agriculture industry.

10:15 a.m. to 10:45 a.m.
Networking Break
10:45 a.m. to 12:15 p.m.
Concurrent Sessions

Session #7. The Story of California Olive Oil
Dame Patricia Darragh (Executive Director, California Olive Oil Council)
Alexandra Kicenik Devarenne (co-founder, Extra Virgin Alliance; author of “Olive Oil: A Field Guide”) Fran Gage, taste tester for the CA Olive Oil Council
Although it may say extra virgin on the label, is it really? A 2011 study by UC-Davis subjected random “extra virgin” olive oils to laboratory chemical tests and found fraud even in familiar brands. Learn the history of real California olive oil, from Spanish missions to present testing programs. We’ll cover the healthful properties of extra-virgin oil; how to read an olive oil label so you know what is actually in the bottle; and how California
protects the reputation of its olive oil products. This seminar ends with a formal olive oil tasting led by a trained member of the sensory panel of the California Olive Oil Commission.

**Session #8: Seafood Sustainability**

Michael Cimarusti (chef and co-owner of LA’s Providence and Connie and Ted’s restaurants and co-owner of Cape Seafood and Provisions shop)

Russ Parsons (food writer and former Los Angeles Times food editor and columnist)

Kristine Kidd (food writer, cookbook author and former food editor of Bon Appétit magazine and the Monterey Bay Aquarium’s Seafood Watch website)

“The ocean sustains all life on Earth. From the air we breathe to the seafood we eat, our very survival depends on healthy seas.”  Seafood Watch

In this information-packed workshop, you will learn why it is essential for the health of our oceans — and the planet itself — to use seafood that is responsibly raised and fished. The panelists will talk about harmful and responsible fishing and aquaculture practices; how some fisheries are controlled to allow seafood to thrive; where to find and how to identify sustainable seafood; and how to choose healthy seafood for human consumption. Join three sustainable seafood experts — an acclaimed chef, award-winning journalist, and magazine editor — for this edifying and useful presentation.

**Session #9. Global Culinary Initiative: Immigrant Kitchens and A World of Flavors Influence Modern Cuisine**

Dame Sandra Gutierrez (cookbook author and internationally recognized expert in Latino foods)

Theresa Lin (cookbook author and food stylist for Director Ang Lee’s acclaimed film, “Eat Drink Man Woman”)

Dame Thoa Nguyen (Seattle chef/restaurateur who beat Bobby Flay on the Food Network)

Throughout history, population exchange has influenced the dynamic culture of food around the world. Each wave of newcomers contributes unique ingredients and introduces us to traditional cooking methods to create a wide range of irresistible flavors. Our celebrated panelists will discuss how their ancestral cuisines of Asia and Latin America have shaped today’s trending cuisines in California and beyond, and how their work impacts the culinary landscape. Their insights will inspire all of us to celebrate and support the food cultures and culinary expertise of today’s immigrants so we can learn from and enrich each other’s experience.

12:30 p.m. to 2:00 p.m.

**Legacy Awards Luncheon**

Be prepared to be inspired by the Class of 2017 of LDEI’s Legacy Awards Program as they share their personal experiences of their Dame-hosted externships and the ways those experiences have impacted their respective career paths.

2:15 p.m. to 3:45 p.m.

**LDEI Council of Delegates Meeting**

During our annual business meeting, you will gain important insights into how our organization works. Delegates representing each chapter have the opportunity to craft LDEI policy. Non-delegate Dames are also welcome and are encouraged to attend.

6:30 p.m. to 7:30 p.m.

**Awards Reception**

Raise a glass with your fellow Dames.

7:30 p.m. to 10:00 p.m.

**Grande Dame Award Dinner**

This is a night to celebrate the accomplishments of the 2017 Grande Dame Award Winner, Lidia Bastianich. The evening will feature a lovely dinner prepared by the chefs at the Island Hotel as well as the presentation of the Grande Dame award and remarks from the winner.
LDEI 2017 CONFERENCE REGISTRATION FORM

Registration is available online at www.ldei.org or you may complete the form below.

Name

Chapter

Company Name

Title

Address

City

State  ZIP

Phone

Email

Spouse/Guest Name

_____ Check here if first-time attendee

Total Due  $_________

Cancellation Policy

Full refund, less $50 processing fee, if cancelled by October 19, 2017. No refunds after October 19. All refunds are processed after the conference.

Payment

Check Enclosed _____

Mastercard _____  VISA _____  American Express _____

Account # _______________________________________________

Expiration __________  Security Code __________

Signature Required

Billing address (if different from address above)

_________________________________________________________

Registration

Full registration includes all conference materials, meals, and events scheduled Friday and Saturday except optional tours and the Thursday-evening event. To be eligible for the early conference registration fee, registration form must be postmarked by September 22, 2017.

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<tr>
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<td>Partner Luncheon</td>
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Total

Optional Events

Both members and guests are welcome to attend any of the optional events below.

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<td>Tour 2: The Past and the Future</td>
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<td>Tour 3: Tour Vietnam Without Your Passport</td>
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<td>Tour 4: Farm to Table</td>
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<td>Tour 5: Eat Like a Local Dame</td>
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<td>Tour 6: Urban Eco Farm Tour</td>
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<td>A Taste of California (Thursday evening event)</td>
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Total

Pre-Conference Sessions

_____ Leadership Forum

Concurrent Sessions

(Select ONE seminar from each group)

Group A: _____ Session 1  _____ Session 2  _____ Session 3
Group B: _____ Session 4  _____ Session 5  _____ Session 6
Group C: _____ Session 7  _____ Session 8  _____ Session 9

If you require special accommodations to participate fully, please attach a written statement of your needs. The hotel is fully ADA-accessible, but we need advance notice for off-site locations and transportation.
Ann Arbor
Atlanta
Austin
Birmingham
Boston
British Columbia, Canada
Charleston
Chicago
Cleveland/Northeast Ohio
Colorado
Dallas
Greater Des Moines
Hawaii
Houston
Kansas City/Heart of America
Kentucky
London, England
Los Angeles/Orange County
Mexico
Miami
Minnesota
Monterey Bay Area
Nashville
New York
North Carolina
New England
Palm Springs
Philadelphia
Phoenix
Portland
Sacramento
San Antonio
San Diego
San Francisco
Seattle
South Florida
St. Louis
Washington, D.C.