

## "Seven Strong on a Fall Adventure"

2023 CAR-SGC Annual Conference & Tri-Refresher Registration

Name:  Badge Name:  Street:  City/State/Zip:  Mobile Phone:  Email:  Please check all that apply:  Former CAR-SGC Director  CAR-SGC Board Member  State President  CAR-SGC Life Member  Club Member  Please create a separate registration and payment for Guest/Spouse*  *Please create a separate registration and payment for Guest/Spouse  MEAL SELECTIONS FOR TUESDAY AND WEDNESDAY (all meals include coffee, tea, and dessert)  Tuesday, October 24 - Lunch  Choose from:  Parmesan Encrusted Haddock (baked with panko breadcrumbs and parmeson cheese)  Stuffed Boneless Chicken Breast (herb bread stuffed breast with Beurre Blanc)  Penne Pasta – Vegetarian friendly  Special dietary request:  Gluten free  Dairy free  Other  Tuesday, October 24 - Dinner and book signing with NGC President Brenda Moore  Choose from:  Chicken Caesar Salad and Soup (romaine greens, breast of chicken, asiago cheese)  Special dietary request:  Wednesday, October 25 - Continental Breakfast and round table discussion  (Continental Breakfast will consist of assorted pastries, coffee, tea, and juices)  Wednesday, October 25 - Lunch with fabulous designer Frances Thrash  Choose from:  Parmesan Encrusted Haddock (filet baked with breadcrumbs and parmesan cheese)  Grilled Top Sirloin (served with roasted garlic demi-glace)  Jucchini Caprese Parmesan Pasta – Vegetarian friendly  Special dietary request:  Gluten free  Dairy free  Other  Wednesday, October 25 - Dinner with horticulturalist Rochelle Smith  Choose from:  Cobb Chopped Salad and Soup (romaine greens, breast of chicken, bleu cheese, bacon, tomatoes artichokes, and eggs)  Special dietary request:  Vegetarian Gluten free  Dairy free  Other  Other		Radisson Hotel Corning, 125 Denison Parkway East, Corning, New York 14830 Phone: 607-962-5000 (CAR-SGC group rate)
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	Optional activities have limited availability, register early!!	
	Monday, October 23	
	3:00-4:00 Pumpkin/ornament glass blowing session	
	\$30.00 for pumpkin	
	\$25.00 for ornament	
	5:45-7:15 Awaken the Spirits Ghost Tour	
	SOLD OUT \$30.00	
	SUID CE	
	Tuesday, October 24	
	10:00-noon Pumpkin/ornament glass blowing session	
	\$30.00 for pumpkin	3434343434343434343434343
	\$01.0 000 \$25.00 for ornament	
	2:00–3:00 Leaf Manipulation (no cost but registration required)	
	class size limited to 40	
	Thursday October 26 By Tour (675 00)	
	Thursday, October 26 - Bus Tour (\$75.00)	
(A)	Note: required for Tri-Refresher consultants' credit but all are welcome  — Yes	
<b>333333</b>	☐ Yes ☐ No	
	Consultant taking a refresher for credit:	
	Indicate Tri-Refresher consultants' credits that apply (master only for multiple credit).	
	☐ Gardening	
	☐ Environmental	
	☐ Landscape Design	(A)
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	Hotel accommodations: \$159 per room per night (not included in conference fee)	
	Radisson Hotel Corning	
	125 Denison Parkway East, Corning, NY 14830	
	Phone: 607-962-5000	
	Conference key: "CAR-SGC" Central Atlantic Region of State Garden Clubs group rate	
	Note: Hotel name change	
	Radisson Hotel name will be changing in August 2023 to DoubleTree by Hilton, Corning	
	Downtown. The phone number will remain the same.	
	Name	
(V)	Name:	-
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CONFERENCE ATTENDANCE	DESCRIPTION		RATE	AMOUN
FULL TIME:				
Early Bird by July 15	Full conference and 5 meals		\$ 270	Ended July
Regular by September 20	Full conference and 5 meals		\$ 310	
PART TIME:	Registration Fee		\$ 25	
Tuesday, October 24	Lunch and program		\$ 70	
Tuesday, October 24	Dinner/book signing with NGC Preside	nt 🌼	\$ 70	
Wednesday, October 25	Breakfast Buffet and Roundtable discus	ssions	\$ 29	
Wednesday, October 25	Lunch and featured designer program		\$ 75	
Wednesday, October 25	Dinner with Rochelle Smith		\$ 70	
OPTIONAL ACTIVITIES:				
Monday, October 23	Hands on Glass: ☐ Pumpkin ☐ Ornament		\$ 30 \$ 25	SOLD OUT
Monday, October 23	Awaken the Spirits Ghost Tour		\$ 30	SORRY SOLD OU'
Tuesday, October 24	Hands on Glass: ☐ Pumpkin ☐ Ornament		\$ 30 \$ 25	SOLD OU
Thursday, October 26	Thursday Bus Trip		\$ 75	
Tri-Refresher	Consultant Processing Fee		\$ 10	
required for Tri-Refresher	то	TAL DU	<b>:</b>	
Please indicate below the amount of the series of the seri	September 20, 2023. No refunds after unt of your payment and one of the foll  Check # made payable pleted form mailed to: Barbara Campbell, w York 12561-2811	er Septowing room	ember 30, nethods of p	2023. payment:
\$ Paid by P	ayPal. Completed registration form has been and mailed to Barbara Campbell at the ab	ove add		
Pay now Day Day	to your computer and emailed to <u>BCDeerp</u>	ath8@gr	mail.com	