

**REGISTRATION FORM FOR DISTRICT 32
2009 SPRING CONFERENCE & CHANGE OF WATCH**

March 6-7, 2009

Location: Vancouver Water Resources Education Center (WREC), 4600 SE Columbia Way, Vancouver, WA

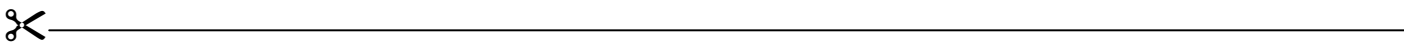
Directions: I5 or I205 to Hwy 14, take exit 1. Left on Southeast Columbia Way, continue 3 miles to the WREC.

Conference Information: *(There is no charge to attend the Conference. The only charge is for meals.)*

Friday Evening: 1800 - 1930 Informal No Host Dinner at the Pacific Grill and Chowder House Restaurant located inside the Red Lion at the Quay Hotel, 100 Columbia St, Vancouver WA
Call for dinner reservations (360-694-8341) as space is limited.
1930 - No host Reception at the Quay bar for C/C Representative, V/C John Alter, SN
~ Dress: Blazer or Mufti (Tie Optional) ~*

Saturday: 0700 - 0830 Commander's & P/D/C No Host Breakfast at the Pacific Grill and Chowder House Restaurant located inside the Red Lion at the Quay Hotel, Vancouver WA
Call for breakfast reservations (360-694-8341) as space is limited
0900 - 0930 Registration
0930 - 1600 Spring Conference in the Community Room (Lunch 1200 - 1300)
~ Dress: Team Casual (Squadron, District 32, or USPS shirt) ~

Saturday Evening: 1730 - 1800 No Host Social (Beer and Wine) Water Resources Center Community Room
1800 - Dinner and Change of Watch Water Resources Center Community Room
~ Dress: Class A Uniform with Bow Tie, or Mufti ~*



PLEASE COMPLETE THIS FORM AND RETURN WITH YOUR RESERVATIONS BY 20 FEBRUARY 2009

**Make check payable to PSPS and mail to:
Caryl Lindemaier, 35 Churchill Downs St, Lake Oswego, OR 97035-1211**

**If you have any questions or need more information please contact
Lt/C Caryl Lindemaier, P at 503-635-6725
caryl199@msn.com**

Name(s): _____ **Squadron:** _____

Lunch: Deli Sandwich or Cobb Salad, chips, cookie, coffee, water, soda - \$13.00

Roast Beef with Havarti _____
Roasted Turkey with Cheddar _____
Cobb Salad _____

Lunch Amt: _____

Dinner: Dinner Buffet – by Applewood Northwest Bistro and Catering - \$37.00

- Pan roasted chicken breast medallions with a ginger sesame sauce
- Baked salmon filet with lemon caper aioli and blackberry vinaigrette
- Chef carved NY strip roast with whole grain mustard horseradish sauce
- New potatoes tossed with butter, garlic and dill
- Wild rice salad with dried cranberries and hazelnuts
- Chilled green beans with a Dijon tarragon sauce
- Honey glazed carrots with ginger and scallions
- Baby green salad with a balsamic vinaigrette
- Fresh breads and butter
- Coffee service, lemonade and sparkling cider

_____ **Participants**

Dinner Amt: _____

TOTAL: \$ _____