

PLEASE JOIN US FOR THE LAUREL DISTRICT 2023-2024 LEADERSHIP/AWARDS WORKSHOP

PLEASE FORWARD TO BOARD MEMBERS/OFFICERS/COMMITTEE CHAIRS

An interactive program with emphasis on all award changes, the new website, door prizes and much more!

JULY 20, 2023

10:00 AM - 2:00 PM (Registration/Refreshments 9:30-10:00)

FEATURING

Garden Club of Georgia (GCG) President - Lisa Hall GCG Awards Chair - Diana Malone Additional words by GCG Vice Presidents

Join us at historic Fair Oaks



THE MARIETTA EDUCATIONAL GARDEN CENTER 505 Kennesaw Avenue Marietta, GA 30064

For the Awards Workshop: You will receive a printed copy of the new GCG Awards Handbook and will learn the new process for applying for the GCG Awards. If you wish to work on an actual award application at the workshop, please bring your laptop and have a downloaded GCG Award Application Form. Be sure to have photos and information you wish to use in the application.

There will be time in the presentation for tips about preparing an application.

Wi-fi is available.

PLEASE REVIEW THE ATTACHED MENU, CIRCLE YOUR CHOICE AND RETURN WITH THE REGISTRATION FORM BELOW. ALSO INCLUDE YOUR CHECK FOR THE EVENT.

Registration Deadline is Thursday July 6th, 2023.

Registration Fee is: \$30.00 Checks should be made out to: Laurel District (Includes lunch and awards notebook)

Name:
Address:
Phone Number:
Email:
Garden Club:
Committee/Title:
Food Allergies:

Mail Registration, menu choice and payment to:

Dee Anne Wyse 37 Waterside Drive Emerson, GA 30121



Thank you to the Marietta Council of Garden Clubs for opening their home and providing hospitality for this event.



NAME			

All Boxed lunches are accompanied with:

Entrees Pickle spear Chip

A cookie Napkin and utensil package Fruit Cup (extra charged)

Sandwiches

Chicken Salad Croissant

Lite mayo, celery, red grape, tarragon, on croissant

Turkey Club

Honey pepper turkey breast, mayo, tomato, lettuce, Bacon and Dijon on whole wheat

Brioche Grilled chicken with pesto (contains nut)

Green lettuce, pesto mayo aioli, tomato, French Brioche

Classic BLT

3 whole wheat with bacon, tomato, lettuce, and mayo

Grilled Chicken Ciabatta (contains nut)

Roasted peppers, onion, pesto mayo and melted swiss, grilled ciabatta

Pastrami Reuben (warm)

Thousand Island aioli, sauerkraut, And melted swiss on rye

Tuna Avocado on Whole wheat

White Albacore, fresh avocado, pepper, red onion, crush caper with lite mayo

Ham & Cheese Croissant

Warm French croissant, black forest ham, swiss, Lettuce, Tomato, and mayo

Salad and Quiches

Choice of dressings: Balsamic vinaigrette, Caesar, Greek, thousand island, ranch and honey mustard

Quiche Florentine (w/house salad)

Sautéed spinach with mushroom, melted cheddar

Quiche Lorraine (w/house salad)

Smoked Bacon, onion, and cheddar

House Salad (contains nut)

Field green, diced tomato, almond, dried cranberry, and feta, balsamic vinaigrette (pls. choose one)

With Grilled Chicken	
With Tuna	
With Chicken Salad	
With mushroom soup	
With Tomato soup	
No meat	_

Caesar Salad

Crisp Romaine Lettuce, herb croutons, and shaved parmesan (pls. choose one)

With Grilled Chicken	
With Tuna	
With Chicken Salad	
With mushroom soup	
tomato soup	
No meat	

Greek Salad

Romaine, herb Crouton, feta, black olive, onion, and cherry tomato (pls. choose one)

With Critical Chicken

with Grilled Chicken	
With Tuna	
With Chicken Salad	
With mushroom souptomato soup	
No meat	