

January 24, 2010

Sons of Norway

District #7 Lodges and District # 7 Secretary

2010, Our 22nd District Convention Year

Delegates to elect, February is near

Your Host Lodge, Sleipner No. 8

Is working hard to make it great

We wanted to give you some preliminary information about the Convention for your Lodge and Delegates to have in hand at election time. The convention will be held on May 28/29, 2010 at the Executive Hotel on Lougheed Highway. Check it out on their website

www.executivehotels.net/burnaby. We have secured a room rate of \$129. plus taxes. You will note all the rooms are actually mini suites with extras like mini-bars and microwaves. Also, the hotel is within easy walking distance of Brentwood Mall, and there are several food and restaurant venues within the same block.

The delegate package will be under \$150.00. We wish to make this a memorable affair as we are celebrating our 100th Year Anniversary, which will also be the Convention theme, and it would be wonderful to have as many as possible at the Grand Banquet and Dance, which will be a formal affair, so please let all your members know this convention is not for delegates only. We hope to have the \$ amount for the banquet tickets shortly, we are waiting for band confirmation, but anticipate it should be \$60-\$65. per person. And to whet your appetite, The Grand Banquet Buffet food selection is attached. There may be slight changes prior to our function but this is the selection presently. Wow, looks delicious ! Should you wish to reserve banquet tickets early, please call as indicated at the close of this letter.

The Souvenir/Programme Book is underway

Your greetings will be on display

April 1 is the cut off date

Please try not to be late

As is customary we are looking for greetings for the Souvenir Book. The rates are as follows: Prime space will be on a first come basis.

Business Card	\$ 25.00
Quarter Page	\$ 50.00
Half Page	\$100.00
Full Page	\$200.00

Inside Front Cover, Inside Back Cover and Outside Back Cover \$250.00

Greetings and ads should be camera ready, or e-mailed in any format, Pdf, MS Office.doc or docx. If we can't use it as submitted we will get back to you. Greetings should be submitted to Martin Naske at myrtledriver@yahoo.ca or Eric Haugen at hatzic@shawcable.com, or to both which would be ideal. Cheques, payable to **Sleipner 2010 District Convention**, are to be remitted to our Convention Financial Co-ordinator, as follows:

Ian Barnhill

172 West Windsor Road

North Vancouver, BC V7N 2M8

That is about it for now. We would like to communicate further information quickly, as we get it, so if you would like the updates forwarded to someone else please provide an alternate e-mail contact within your Lodge for these bulletins. If you wish to speak to someone on the Convention

Committee, please contact the chairperson, per below or the co-chairs, Erik or Veronica Brochmann at erik_brochmann@telus.net or at 604 820 0562 or 604 473 9760.

So in conclusion, please let me say

We are looking forward to this time in May

To see everyone again, some new faces

Get ready everyone, think we've covered all the bases

June Ruzas

Convention Chair

juneruzas@live.ca

604 929 2184

TIVOLI BUFFET

Wild & Gathered Greens with Fresh Berries, Mandarin Oranges,
with Roasted Garlic Vinaigrette

Classic Caesar Salad, with Pesto Croutons and Regiano
Parmesan

Butter Lettuce and Asparagus Tip Salad Sun Dried Tomato
Vinaigrette

Red Bliss Potato Salad

Spinach Salad Orientale

Sicilian Fennel and Orange Salad with Mint and Red Onion

Decorative Platters

Poached Decorated Salmon Surrounded by Salmon Medallions
with Citrus Mayonnaise

Decorated Ham Surrounded by Black Forest and Prosciutto
Ham

Antipasto of Artichoke Hearts, Grilled Vegetables, Bocconcini,
Tomatoes
and Melon

Seafood Medley, Clams, Black Mussels, with Herb Vinaigrette

Main Courses

Grilled Chicken Breast, Truffled Brandy Jus, Shitake
Mushrooms

Roasted Grain Fed Beef Striploin, Sauce Pinot Noir (carved)

Broiled B.C. Salmon Filets with a Citrus Orange Parsley Sauce

Minted Baby Roast Potatoes

Chow Mein Noodles Stir Fry with Fresh Vegetables, Ginger and
Green Onions

Grilled Fresh Seasonal Vegetables

Dessert

Sliced Fresh Fruits and Seasonal Berries

Chocolate Mousse, Assorted Cheesecakes, Assorted Fruit Pies,
Tortes & Cakes

International Cheeses with French Bread and Assorted
Crackers

Gourmet Regular and Decaffeinated Coffee and Assorted Teas