

SPECIAL EVENTS

More details available at: www.acfanorthcentralregion.org/

BOARD MEETINGS

ACFA Board Meetings are generally open to the public. The Board retains the option to close the meetings for dealing with sensitive topics such as personnel, judges, etc. Board meetings at the Annual begin Tuesday evening and continue through the day on Wednesday and Thursday.

MINORITY BREED SEMINAR

Join Allbreed Teaching Judge Isabel Christie and a host of breeders for a 6 hour presentation (11:00 a.m.-5:00 p.m.) on the "minority" breeds. Minority breeds are those who make only rare appearances in a majority of our show halls such as American Curl, Bombay, Chartreux, Korat, Havana Brown, etc. **The seminar will count as a judge's school** for current judges or people wishing to enter the program.

We'd like breeders to bring animals - not necessarily those still being exhibited - but rather cats which can teach us things about the breeds. Perhaps your breed has definite differences between the sexes, or you have an older cat which is not in perfect condition, but has a fabulous head and the "look" that meets the breed standard. Several of the attendees will be judging the show, so **any cat presented can NOT be placed in that judge's ring during the weekend.**

You need to pre-register. Space is limited, and you can make arrangements to come in to make your presentation and leave if necessary. **Lunch will be provided to those attending the event.** Choose either the turkey croissant sandwich or fruit plate lunch. We are planning to videotape the event for those unable to attend. Cost of the seminar is \$20 for people wishing to receive "credit" and \$10 for those wishing to attend the entire program. **Space is on a first-come, first-serve basis.** There is no charge for breeders or exhibitors who are simply coming in to teach their breed, but aren't staying. For more complete details, contact LeAnn Harner at capcats@starband.net or call her at: 701-667-4185.

AN EVENING "WALKIN' ON THE WILD SIDE"

International Guest Judge Daphne Butters, United Kingdom, will discuss her efforts with Big Cat Rescue in Florida. Yes, she is traveling "across the pond" to clean litter boxes for the big cats! Reception is at 6:00 p.m. and the presentation starts at 7:00 p.m. Minn-Kota Feline Club hopes you will join us for this special event. No pre-registration is needed.

ACFA MEMBERSHIP MEETING

Friday morning it's YOUR opportunity to talk to the ACFA Board and share your views, ideas, and opinions. All members are encouraged to attend and participate.

BREEDER/EXHIBITOR SEMINARS

Friday afternoon there will be workshops on show management and promoting your show. If you've wondered how a show comes together or how to promote your show, plan to attend. There's no need to pre-register.

BREED AWARDS RECEPTION & INTER-AMERICAN AWARDS BANQUET

The social hour preceding the awards banquet will honor the 2005 winners of breed awards.

The banquet honors the Top Twenty Cats, Kitten, Alters and Household Pets in ACFA. Breeder of the Year will also be announced. This is a formal to semi-formal event. It is suggested that gentlemen wear jackets and ladies wear nice dresses or dressy pantsuits. Formal attire is encouraged. The meal will be a sit down dinner with your choice of beef, chicken, fish or vegetarian entree. Please indicate your entree selection on the summary sheet. Dave Hull will be the official photographer for the banquet.

Inter-American Top Twenty Winners Please Note:

We are planning a PowerPoint presentation of the winning cats. Remember to send Jo & Glen Newton (phone: 651-454-4431, email: jonewton@comcast.net) a photo as soon as you receive notice of your win from Central Office, but absolutely no later than August 1st. Photos received after that date may not be included.

All entrees include a house salad, vegetable du jour, fresh sourdough rolls & butter, dessert, coffee, hot tea, or milk. Cash bar will be available in the banquet hall. Choose from:

- **10 oz. Prime Rib of Beef** \$18.00 - Slow roasted USDA Choice Prime served with garlic, au jus and baked potato
- **Walleye Pike Almandine** \$18.00 - Minn. favorite white fish baked in white wine with butter & herbs, topped with roasted almonds and served on wild rice pilaf
- **Champagne Chicken** \$17.00 - Boneless breast of chicken topped with a light champagne and almond cream sauce served with roasted garlic mashed potatoes)
- **Pasta Primavera** \$17.00 - Fettuccini pasta with a rich garlic cream sauce and Mediterranean vegetables, served with fresh sourdough rolls

PLEASE PRE-REGISTER FOR EVENTS USING THE SUMMARY SHEET.

We need the numbers for planning purposes.