



2018 Convention Meal Selections / Deadline Friday 09/15/2018

Member of Grange Name & Number

Grange Name:	Grange No.	County:
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Meal Selections for the 2018 Annual Session are processed on a separate form from Registration to better facilitate and meet the members' needs. Meals will be catered by Little Lake Grange and the Culinary Arts students at Mendocino College. Please make sure to send in the completed Registration form.

Section 1 - Names

Section 2

1	Name of member, please print	Member Number	Vegetarian?	Allergies**?
			<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
2	Name of member, please print	Member Number	Vegetarian?	Allergies**?
			<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
3	Name of member, please print	Member Number	Vegetarian?	Allergies**?
			<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
4	Name of member, please print	Member Number	Vegetarian?	Allergies**?
			<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No

****Allergies:** (Please note - allergies will be advised to the food preparers. There is no guarantee by the caterers or the State Grange to accommodate all dietary specifications.)

Sunday morning 9/23/18, Little Lake Grange in Willits will be having their monthly breakfast. Cost is \$8.00 payable to the Grange. There will be maps available for those who wish to attend. All other meals will be served at the Fairgrounds.

Section 3 - Meal Functions

Date	Day of Week	Meal Function					# Checked	Price Each	Line Totals
			1	2	3	4			
Sept 22nd	Saturday	DINNER					X	\$12.50	=
Sept 23rd	Sunday	LUNCH					X	\$7.00	=
Sept 23rd	Sunday	DINNER					X	\$13.00	=
Sept 24th	Monday	LUNCH					X	\$7.00	=
Sept 24th	Monday	DINNER					X	\$13.00	=
FULL MEAL TICKET		Includes 9/22 Dinner, 9/23 Lunch & Dinner and 9/24 Lunch & Dinner					X	\$48.50	=
Remit to California State Grange						Section 2 Total			

Section 4 - Instructions

Sec 1 - Registration	Enter names of all members for whom you are purchasing meals.
Sec 2 - Special Options	Enter special meal options for members in section 1
Sec 3 - Meal Functions	<p>Place a check mark in the column for the number for meals selected; i.e. if Member #1 wants lunch and dinner, place a check mark in that column for each of the meals.</p> <p>Once all selections are made, count the number of columns checked and enter total in the # checked column. Repeat for each meal function.</p> <p>Multiply the total # Checked column by the price each, and enter in total in Line Totals column.</p> <p>Finally, calculate the total for Section 3, and remit to California State Grange.</p>

Please send completed form to:

Lillian Booth, Secretary, California State Grange,
PO Box 1442, Paradise, CA 95967. (916) 454-5808
email to LBooth@CAStateGrange.org

CALIFORNIA STATE GRANGE MEAL MENUS - 143rd ANNUAL SESSION UKIAH, CA

The meals for the Session will be catered by Little Lake Grange, and the students of the Mendocino Community College Culinary Program. Side dishes, Beverages and desserts to be announced.

ON SUNDAY MORNING, PLEASE JOIN LITTLE LAKE GRANGE IN WILLITS FOR THEIR PANCAKE BREAKFAST. DIRECTIONS WILL BE AVAILABLE AT THE SESSION. Cost is \$8.00 per person at the Grange Hall and is not included in the meal package.

	Saturday, 9/22/18	Sunday, 9/23/18	Monday, 9/24/18
L U N C H	On Your Own	Sausage, Peppers/Onions- assorted condiments (whole- grain mustard, mayo, chutney, relish), Whole Wheat Buns Chopped Salad	Grilled Chicken Sandwiches Spicy Slaw
		Vegetarian Option Grilled Veggie Sandwich Chopped Salad	Vegetarian Option Veggie Summer Rolls Spicy Slaw
D I N N E R	Beef Stew Dinner Prepared and Served by Little Lake Grange Members	Baked Penne topped with Mozzarella and Merguez Sausage Green Salad with Golden Balsamic Dressing	House Cured Ham Mendocino College Hot Sauce Gravy Scalloped Potato Dry Roasted Green Beans
		Vegetarian Option: Baked Penne topped with Mozzarella and Eggplant Green Salad with Golden Balsamic Dressing	

NOTE *** Menus subject to change based on availability of produce and products ***