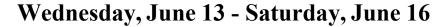
2018 Heisey Convention Registration





EVERYONE MUST REGISTER & REGISTERING IS EASY!

1) Mail form to "Convention Registration", National Heisey Glass Museum, 169 W. Church Street, Newark Ohio 43055 or 2) <u>Phone-in</u> your information at 740-345-2932 or 3) <u>FAX_Registration</u> forms to 740-345-9638, or 4) <u>Deliver forms</u> personally to the museum.

PLEASE USE A SEPARATE REGISTRATION FORM FOR EACH PERSON

Payment: Cash Check MasterCard Visa Discover

For Families — the Registration fee of \$30 is waived for children under the age of 18! Be sure to print name and information as it should appear on your Convention Badge! Name _____ Over 18? ____ Under 18? ____ City State Zip Code Email Is this your first HCA Convention? Yes? No? Would you like a mentor? Yes? No? If you have attended before, please write the appropriate year of your first convention: *Events* (*Note: Registration is required to attend events with *) Cost **Subtotal Registration Fee** \$30.00 Convention registration admits you to the following events: Glass Show & Sale including Early Bird Preview, Hospitality Room, Glass ID Session/Show & Tell Convention Souvenir Complete "Enchantment" in this #1632 Lodestar 4.5" nappy in Cobalt \$20.00 OR 2/\$30.00 *Welcome Dinner* Wednesday, 6 pm, 2nd Presbyterian Church \$20.00 *Pulled Chicken and Pulled Brisket sandwiches, Herb roasted Yukon Potato's, Broccoli salad with cashews (on the side) (Dessert to be served at the Museum, immediately following) \$18.00 *Morning Brunch* Thursday 10:30 am Buckingham House - (Limited to the first 80) Buffet includes: Fluffy chive scrambled eggs, bacon or sausage, assorted fresh fruit, coffee, tea and juice. *HCA Annual Banquet* Friday, 5:30 pm cash bar and cocktails, 7 pm Dinner, Virtues Golf Club \$50.00 (please check one Entrée choice CHICKEN CHASSEUR – pan seared with sautéed mushrooms, onions & tomatoes with a white wine demiglace, served with garlic smashed potatoes and haricot vert HONEY PECAN SALMON – baked with a fresh honey glaze, served with wild rice blend and asparagus HERB ROASTED PORK LOIN – encrusted with fresh sage, thyme, rosemary, shallots, garlic, topped with thyme demi-glace, served with garlic smashed potatoes and haricot vert VEGETARIAN OPTION - chef's choice ADD \$ Total of all events you will be attending and enter amount at right TOTAL

(Deadline — Registrations postmarked after June 1, are subject to availability and a \$5.00 late fee)

Exp. Date Code