**LC Reunion Registration Form**

**September 5-6-7, 2014**(For a description of the weekend events, see **Reunion Details**)

**PLEASE PRINT**

**Alumni:**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

First Name Maiden Name Married Name

**Spouse or Guest:**

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

First Name Last Name

**Cost per  
Event Number Person** **Total**

**All-Inclusive Weekend**

Alumni: \_\_\_\_\_ X $140\_ = \_\_\_\_\_\_

Spouse/Guest: \_\_\_\_\_ X $ 95\_ = \_\_\_\_\_\_

Saturday Night Banquet Dinner at Davenport Hotel

Alumni: Prime Rib Salmon Vegetarian/Gluten-Free

Spouse/Guest: Prime Rib Salmon Vegetarian/Gluten-Free

(**Circle dinner choice; see description below**)

Will you attend Sunday picnic at Manito Park?  
 Alumni: Yes\_\_\_\_\_ No\_\_\_\_\_

Guest: Yes\_\_\_\_\_ No\_\_\_\_\_

**Total Registration Fee Due for All-Inclusive Weekend** **\_\_\_\_\_\_\_\_\_\_**

**If you cannot attend the reunion at all but want a Memory Book ONLY, please send $25.**

**REGISTRATION FORM AND FEE MUST BE RECEIVED BY JULY 1, 2014.**

Please help the committee’s planning by submitting registration form and payment early.

Make check payable to **LC ’64 Reunion**

Mail to:

**Lewis and Clark ’64 Reunion**

**PO Box 30541**

**Spokane, WA 99223**

**Friday Golf –** Pay at golf course

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A generous classmate has offered to help those who need financial assistance in order to attend our reunion. For further information, contact Dianne Connelly Stephens (kenstephens@tecrealestate.com). This will be kept strictly confidential between the classmate and the donor.

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**Davenport Entrée Choices**

**Salt-Crusted Prime Rib** - slow roasted USDA Prime Grade rib with pearl onion and wild mushroom ragout, served with creamy horseradish, roasted Yukon Gold potato wedges, and fresh seasonal vegetables.

**Northwest Grilled Salmon** - fresh salmon marinated in Grand Marnier and juniper, topped with Brie, fresh basil pesto with roasted tomato butter, herb roasted potatoes, and seasonal vegetables.

**Layered Grilled Vegetable and Polenta Lasagna** - Portabella mushroom, zucchini, red onion, bell peppers, polenta, and olive tapenade on a bed of wilted baby spinach with Pomodoro sauce, tropical salsa, and mint vinaigrette.