

MINNESOTA HORSE COUNCIL ANNUAL MEETING

January 21, 2012 ♦ Marriott Minneapolis West

9960 Wayzata Blvd ♦ St. Louis Park, MN ♦ 952-544-4400

Once a year the Minnesota Horse Council plans a dinner meeting to gather the current members and recruit new ones. At this event we socialize with our peers in the horse industry, learning as we have fun. Please join us!!

This is the time of year when the announcements are made regarding grant recipients, Horseperson of the Year, scholarship winners and trail funding plans. Displays of the past year's accomplishments and reports from the various committees are all part of this meeting. The Election of MHC Directors, who serve a 3-yr term, will occur at the annual meeting. Five MHC Board positions are open. MHC Directors that are running for re-election are Carol Dobbelaire, Marian Robinson, Jan Schatzlein, Missie Schwartz, and Jennifer Willey. Bios of each can be read on page 2 of our Dec 2011 Newsletter - For Horse's Sake.

If space is required for displays, printed material or both, please call 763-755-7729 to reserve, as space is limited.

MHC ANNUAL MEETING

Date: Saturday, January 21, 2012

Time: 5:30 Reception, 6:30 Dinner, 7:30 Meeting

Cost: \$30 per person (Cash Bar available)

How to Make Reservations

Mail your check (payable to MN Horse Council) along with the form below to: MHC Annual Meeting, PO Box 223, Plato, MN 55370, Phone: 763-755-7729, Email: mn.horsecouncil@comcast.net

Name(s) _____

Address: _____

Phone: _____

Number of tickets @ \$30 _____

Make Checks Payable to MN Horse Council

We hope you will join us at the next Minnesota Horse Council Annual Meeting on January 21.

2012 TENTATIVE MENU

HORS D' OEUVRES

Roast mushroom & onion tartlet
Mixed greens & tomato confit
Artisan cheese with compote & crustini
Marinated green beans, onion straws
Mini tomato mozzarella, balsamic reduction
Vegetable crudité shooters

GRAND BUFFET

Baby spinach & leaf lettuce tossed with cracked cranberries, caramelized walnuts and goat cheese in spiced champagne vinaigrette
Braised beef short ribs in mushrooms, garlic and onion
Braised Atlantic Salmon filet in crab, tomato and leek ragu
Sautéed breast of chicken stuffed with apple smoked bacon dressing
Green beans, onion straws

Glazed sweet potatoes

Glazed carrots, parsnips & squash

Apple wood smoked bacon stuffing

DESSERTS

Fudge Brownie Cake with cran-raspberry sauce

Crème Brûlée

Menu subject to change