

Please try to join your sister 99s for the New England Section Fall Meeting!

Note the deadline for getting the group rate at the hotel is September 20.

Here is a link to the PDF of the flyer shown below: <a href="https://mcusercontent.com/8f1693d56698349f3356ded0c/files/f4409683-8b2c-8399-fb9a-">https://mcusercontent.com/8f1693d56698349f3356ded0c/files/f4409683-8b2c-8399-fb9a-</a>

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# NEW ENGLAND SECTION MEETING NOVEMBER 12-13, 2021





# GUEST SPEAKER: DAN LECLAIR MICHIGAN THE CONSTRUCT OF SOME ACCOUNTS FINANCE OF SOME ACCOUNTS

# NOVEMBER 12:

5 - 6 Cocktail Hour at Heckman's Pub

6 Dinner

## NOVEMBER 13:

7 - 830 Breakfai

9 - 12 Section Business Meeting at Duffy's Tavern & Grill



95 Ocean Ave. Kennebunkport. ME 04046 (207) 967-4050 https://nonantumresort.com/

### USE BLOCK CODE: NINETY NINES

Carriage House: \$139 Portside Inn: \$179 Breakfast is included

RATES GUARUNTEED UNTIL SEPTEMBER 20, 2021



RSVP BY SEPTEMBER 20, 2021

DY SHIP AN WILLIA & CO.	rgation Form and Your Menu SELECTIONS ick made out to: Katahdin Wings Chapter 99s	
Mail to: Lori Ploun	396 Commons Dr., Bridgton, ME 04009	
Name		
	Cell #	
Guest(s) Name(s)		
5 Registration Fee \$40	per 99 Hember	
\$ Fridey Evening Dinne	r \$50PP Total (make selections off full menu below)	
\$ Total Enclosed		
	ortation Coordinator Mary Build (207) 838-3548	
	Approximate ETA:	
anford (SFM)	Approximate ETA:	
Appetizers / Salad Little Last Farms Green Sonflower Seeds & Fres Focacie Breed on Solor Entroles  The Rocated Chicken Sr	ner Menu Salad, Grilled Pears, Cucumber Escabeche, It Grager Vanaigrette Friedr	
Appetitions / Salad Little Leaf Farms Green Sunflower Seroit & Frest Focaccie Breed on Solot Entrière Fain Roussed Chicken Br SOUS: Coremekted Onic SOUS: Coremekted Onic Petit Filet Mignon & Ro	ner Menu  Salad, Grilled Pears, Cucumber Escabeche, In Ginger Vinaigrette  east with Mushroom Cognac Cream In Ataotta & Spring Asperagus  almon with Roasted Tomato Chardonnay Butter In Alaceta & Spring Asperagus  emany Demi Glace In Blaceta & Spring Asperagus	
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