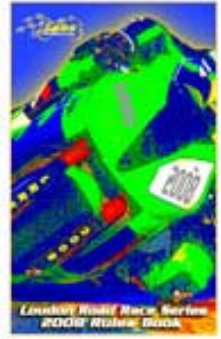


2008 Season Awards and Dinner

Will be held at the Sturbridge Host Hotel in Sturbridge, MA

on **Saturday January 17, 2009**

(Starting at 1:00 Saturday afternoon)



Prices for tickets and rooms shown below.

For those of you who have not yet been to an Awards Dinner here is the event schedule:

Expo/Trade Show from 1:00-6:00 with bench racing and videos.

(for all those planning to display please contact Cathy Curtin at cathy.curtin@verizon.net)

Dinner and Awards at 6:30

The dinner followed by: Worker Recognition, John Bettencourt Sportsman of the Year Award, Vanson Leather's Rookie of the Year Award, Karen Hornbecker Safety Award, Championship Trophy Presentation and a Raffle.

No tickets available at the door

(We have to give the hotel a head count days before the dinner) Proper Casual attire welcome

Why should you attend the LRRS Awards Dinner? Because it's the next best thing to being at the track...and costs less than one weekend's worth of race entries, pit entry, tires, gas, etc. Plan on attending and have a great time with your racing friends!

The Expo will begin at 1:00 and the dinner begins at 6:30.
Stay at the hotel....it features an indoor pool and a fitness center!

Tickets \$42 Adult and Children (under 12) \$17.00

(we are trying to keep the prices as low as possible)
- **(Checks will not be cashed until after January 1, 2009 - Enjoy the Holidays)**
Seating will be based on the post mark of your envelope.

"Table For Eight" can be reserved at a price of \$40.00 per person.

(you must organize your table and send in the check in full) Call Betty after 7:00pm for more table information 860-647-1941

Please remember that this Awards Banquet is organized by a small group of volunteers and we only hope that all our friends can enjoy a mid winter get-together to celebrate our sport.

This year's Dinner will be a buffet. *Dinner will be similar to below*

Caesar Salad with Garlic Croutons and Fresh Grated Parmesan

Rustic Italian Antipasto Display ~ Italian Meats and Cheeses, Roasted Marinated Vegetables, Mixed Field Greens and Aged Balsamic Reduction

Chicken Saltimbocca

Roast Sirloin with a Madeira Demi Glace and Confetti Vegetables

Roasted Garlic & Three Cheese Ravioli in a Roasted Red Pepper Coulis

Accompanied By Italian Squash Medley, Basket Display of Garlic Breadsticks and Focaccia, Tiramisu, Mini Cannoli, and Italian Cookies Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Herbal Teas

Rooms at the Sturbridge Host Hotel in Sturbridge MA are \$91 per room Single and Double rate
To make a Room Reservation call: 508-347-7393

