

*WELCOME to the 2018 Convention of the
California Straw Arts Guild*

Straw in all its Imperfections: Just DO it!

February 23-25, 2018
at Holiday Inn Express Hotel and Suites
155 Ferrari Ranch Road
Lincoln, CA 95648

**REGISTRATION MUST BE RECEIVED by FEBRUARY 1
HOTEL RESERVATION MUST BE MADE by JANUARY 22**

Following is all the information you will need to registration for the 2018 convention. This year our new convention format continues: three full-day classes and the option for one-, two- or three-day attendance. Return your completed registration materials as soon as possible but no later than the February 1st deadline. This is so instructors have time to prepare the required number of kits.

Friday, February 23, Laurene Fitzpatrick will offer a course called Tessellation with Straw using marquetry techniques. This class is open to students of any skill level.

On Saturday, February 24, Tatyana Bychkov will offer a course called Wrapped Rose Pin which will involve marquetry as well as making a Swiss straw rosette. It is highly recommended that you have previous marquetry experience, preferably a prior class taken with Tatyana.

On Sunday, February 25, Tricia Wright will offer a course called Straw Wreath Ornament (or Pin), which will involve various plaits using whole straws. This class is open to all levels.

SCHOLARSHIP OPPORTUNITY: New CSAG members, or members who have never before attended a CSAG convention, may apply for a scholarship to help defray convention costs. See the Scholarship form for eligibility criteria. There is a separate form to print out and mail in (or scan and email to strawtalk@sbcglobal.net) **no later than January 20**. You will be notified (by phone and by email) in time to meet the February 1st registration deadline.

Please read through all the following information carefully and return your registration form (and check!) no later than **February 1, 2018** deadline (the form must be RECEIVED by February 1st). And make your room reservation no later than **January 22, 2018** to get the room rates mentioned below.

You **must** be a 2018 member of CSAG to be eligible for the prices listed on the registration form. If you have not already renewed for 2018, you may renew via the convention registration form. And if you can't remember if you have already renewed or not, please contact Carol before sending in your registration form (strawtalk@sbcglobal.net).

HOTEL INFORMATION: RESERVATIONS: 916-644-3440

Rooms have been reserved for early arrivals on Thursday, February 22 through Sunday, February 25, if needed, at the rate of \$89.99 per night plus applicable taxes (10% occupancy plus \$6.50 Placer County room tax). That rate is for two people per room with either two queen beds or one king bed.

Additional room upgrades are available including Jacuzzi King Suites and extended-size Queen or King rooms, at a higher rate. Call the hotel for pricing. The hotel is entirely non-smoking and includes the following amenities: full hot breakfast buffet, free parking, free guest washer and dryer, fitness center, pool and spa. All rooms have a small refrigerator and a microwave. We have been notified that this is the last year that the hotel rooms will be available at the \$89.99 rate. Starting in 2019, rooms will be \$109.00 plus all applicable taxes.

CALL BY JANUARY 22, 2018 for guaranteed room rate. Be sure to mention "Straw Arts Guild."

HOSPITALITY: New for 2018: In and Out Burger has opened just across the parking lot from the hotel. There is a slightly longer walk past In & Out to Panda Express. So lunches will NOT be provided. There will be bottled water available throughout the weekend (there are soda machines on each level of the hotel near the elevator for those who prefer purchasing a soft drink). Additionally, some goodies to snack on will be available in the classroom.

FRIDAY NIGHT DINNER HAS BEEN CHANGED TO FRIDAY LUNCH: On Friday, February 23, we are switching up the routine and will eat lunch out instead of going out for dinner. Anyone who needs a little something in the evening can visit In & Out Burger, Panda Express, Starbucks inside Target, or get something in the Target grocery section and microwave it in your room. We will be eating lunch at Siino's Restaurant in Lincoln. We want to get there early before the lunch rush starts and return to resume class at 1:00, so meet in the lobby of the hotel for an 11:15 car pool departure. Each person is responsible for their own bill at the restaurant. If you want to check out their menu in advance, it is available online at www.siinosrestaurant.com.

TRADE SHOW/SALES TABLE: The Trade Show/Sales Table will be offered on Saturday, February 24, from 1:30 to 4:30. If you intend to bring items for sale, be sure to print and complete the Trade Show agreement page, and return it with your registration. As usual, 10% of all your sales (to a maximum of \$30.00 – whichever is the lesser amount) will go into the general fund of CSAG to help build our balance for future conventions.

RAFFLE AND SILENT AUCTION: There **will** be both a raffle and silent auction at convention this year, so please bring an item (or two), if you can, to donate towards either or both. There is a place on the registration form where you can indicate if you will be bringing something to donate.

BANQUET/ANNUAL MEETING: The annual banquet will be Saturday night at Meridians Restaurant at Orchard Creek Lodge in Sun City Lincoln Hills, Lincoln. The banquet will begin at 6:00, followed by the annual business meeting. The dinner rate is \$30.00 (tax and tip included). This year members are responsible for \$15.00 of this amount (the Guild will pay the other half) – **for paid members in good standing only**. Be prepared to pay for any alcoholic drinks on your own. If you will be bringing a guest, or guests, you do need to pay the full amount (\$30.00) for their meal(s), so indicate that on the registration form and include that amount in your total.

You need to indicate your choice on the registration form (or choices, if bringing guests) from the following three menu selections. All plated dinners include strawberry spinach salad, warm dinner rolls and whipped butter, coffee, iced tea, water and chocolate marble cheesecake for dessert.

Spice-rubbed Pork Loin with Dijon peppercorn sauce. Includes chef's choice of seasonal vegetables and herb roasted potatoes.

Grilled Champagne Chicken. Includes chef's choice of seasonal vegetables and herb roasted potatoes.

Spinach Pesto Fettuccine This selection does not include vegetables or potatoes.

BASIC TOOL KIT: Each student needs to bring a basic set of tools to convention. This includes: scissors, natural/cream-colored carpet/button thread, 12 inch ruler, pin board, straight pins, hand towel(s), Hindenburg or other straw smoother, a small paintbrush and craft glue. Additional tools that may be needed for a particular class will be indicated in each course description. Soaking trays will be available if you need one.

KIT FEES: If a class kit is offered for a class, you are required to purchase it. Purchase will be done at the beginning of the class via the instructor or designated representative. Exact change or a check for the exact amount (made out to the instructor) is greatly appreciated.

CONVENTION REGISTRATION FEE: This fee will cover one convention workbook per registered attendee (additional workbooks may be ordered via the registration form. Members not attending the convention may also use the registration form to order workbooks). The money will also be applied towards classroom goodies & bottled water, as well as classroom rental costs, for all three days.

CONFIRMATION: Confirmation of class enrollment will be made via email only. If you do not have email, a confirmation will be mailed to you as long as you include a self-addressed stamped envelope with your registration form.

REFUND POLICY: If a written request for a refund (a request made via email is fine) is made by Thursday, February 15, you may receive a 50% refund of total fees paid (less dues, if being paid via convention registration). No refunds after February 15.
(email strawtalk@sbcglobal.net if requesting a refund)

TRAVEL OPTIONS:

Air: The closest airport to Lincoln is Sacramento International. Be sure to arrange for pick up, in advance, by leaving a message for Carol Thompson at 916-295-1912.

Driving directions to Holiday Inn Express Hotel & Suites in Lincoln:

Take Interstate 80 going east towards Reno (or going west if coming from Reno area). Then head north on Highway 65 (the only way the road goes off of I-80). Exit onto Ferrari Ranch road (the preceding exit is Lincoln Blvd.). Turn right at the bottom of the exit and the immediate first right on Ferrari Ranch is the driveway entrance to the hotel (on your right).