



2018 Summer Training  
**Conference Registration**  
 July 23 & 24, 2018  
 Wyndham City Centre, Springfield

**70<sup>TH</sup> AISWCD Annual Meeting & Summer Training Conference**

First & Last Name \_\_\_\_\_ County \_\_\_\_\_  
 Phone Number \_\_\_\_\_ Email \_\_\_\_\_

**Please check all that apply:**

Director \_\_\_\_\_ # of years     Associate Director     Employee     Guest

Agency Representative - Name of Agency \_\_\_\_\_

Award Winner - Name of Award \_\_\_\_\_

Guest / Other \_\_\_\_\_

Registration Postmarked Deadlines:  
 (Please "check" amount you are paying)

**Lunch is included with the paid registration**

<b>Registration:</b>	May 1 – June 30	2 Day Registration	_____ \$45	1 Day Registration	_____ \$25
<b>Late Registration:</b>	July 1 – July 9	2 Day Registration	_____ \$55	1 Day Registration	_____ \$35
<b>Guest:</b>	May 1 – June 30	2 Day Registration	_____ \$20	1 Day Registration	_____ \$10
<b>Late Registration</b>	July 1 – July 9	2 Day Registration	_____ \$25	1 Day Registration	_____ \$15

**Make checks payable to AISWCD** Total Registration \$ \_\_\_\_\_

**Recognition Lunch:** Monday, July 23<sup>rd</sup>  
 Deluxe Soup & Sandwich Buffet

**Farm Family Dinner:** Mon. July 23<sup>rd</sup>  
**\$15.00**

Grilled Chicken Provencal  
 Portabella Ravioli  
 Prime Rib

**Soil Stewardship Breakfast:** Tue. July 24  
**\$10.00**

American Plated Breakfast

**Lunch:** Tuesday, July 24  
 A Taste of Italy

Total Meals \$ \_\_\_\_\_

- Registration Form Guidelines:**
1. Each person attending Summer Training conference must have their own registration and meal form.
  2. Registration and Meal form must be filled out completely.
  3. Registration and Meal payment must be sent together.
  4. In order to mark "Guest" you must be a friend or family member of someone who is attending Summer Training.
  5. In order to process your registration, payment must be included. Full refunds will be made on advance payments for cancellations through **July 9, 2018**. NO registrations will be taken or refunds given after July 9, 2018. **You must have a ticket to attend a meal.**

**Mail registration form along w/ payment to: Coles Co. SWCD 6020 Development Dr. Suite 2 Charleston IL 61920**  
**For Questions Please Call: 217-345-3901 ext 3**

**For Office Use Only:** Date Received: \_\_\_\_\_ Check Number \_\_\_\_\_ Amount \_\_\_\_\_  
 Registration Fee: \$ \_\_\_\_\_ + Meal Fee: \$ \_\_\_\_\_ = Total for Individual: \$ \_\_\_\_\_  
 Did this check pay for more than one person: Y/N Who: \_\_\_\_\_

**SESSIONS INCLUDE:**

- Overview of NRCS Conservation Planner / Apprentice program
- S.T.A.R – Saving Tomorrow’s Agriculture Resources
- Non-traditional partner round table
- Drainage Regulations
- How to write press releases, use phones for pictures, etc.
- Back to Basics for Employees
- Monarch Initiative
- USGS High Capacity Wells
- Solar Farm
- Edge of Field Research

**Monday Awards Luncheon – Included w/ registration**

DELUXE SANDWICH SHOP

Roasted pepper & smoked gouda bisque, Southern Potato Salad and Tomato Basil Salad Assortment of Sandwiches to Include:

**Warm Italian Salami** - Ham and Pepperoni with Mozzarella, Italian Relish and Basil Spread in a Crisp Panini Roll

**Traditional Cuban Sliced Pork** -Smoked Ham, Swiss Cheese, Pickles and Mustard on a Cuban Roll

**Southwestern Style Chicken** - Slow cooked Chipotle Chicken pulled and finished with Avocado, Peppers, Cilantro Lime Mayonnaise, Lettuce, tomato on Ciabatta Roll

**Smoked Turkey** - and Brie with Lettuce Tomato and Sherry Mayonnaise on a Flaky Croissant

**Grilled Portabella Club** - Balsamic Marinated Grilled Portabella layered with Roma Tomato, Basil and Spinach on a Whole Wheat Bun

Lemon Meringue Tarts and Chocolate Pecan Tarts

Coffee & Tea

**Monday Farm Family Dinner \$15.00**

**Portabella Ravioli** – portabella ravioli topped with a sautéed spinach, roasted tomato and parmesan cheese, light tomato cream

**Grilled Chicken Provencal** – grilled chicken breast topped w/ tomato, red onion & roasted garlic, shredded asiago cheese and drizzled with balsamic reduction. Sweet basil risotto, petite green beans

**Prime Rib** – herb crusted prime rib of beef serves w/ au jus and horseradish sauce. Bacon and chive stuffed potato, buttered broccoli

All dinners are served with Garden Greens Salad, (Italian or ranch dressing). Dinner rolls w/ sweet butter. Apple pie w/ vanilla glaze and drizzled w/ caramel.

**Tuesday Lunch – Included w/registration**

A Touch of Italy

Classic Caesar salad w/ shaved parmesan, herb croutons, tossed w/ house Caesar dressing. Cavatappi caprese salad

Sautéed chicken w/ lemon, sage & artichoke penne pasta bolognese

Tri-colored tortellini pesto alfredo

Vegetable ratatouille

Italian garlic breads, Cannoli and Tiramisu. Coffee, Decaf. Tazo teas

**Tuesday Stewardship Breakfast \$10.00**

The American – plated

Scrambled eggs topped w/ aged cheddar, bacon, home-style breakfast potatoes. Mini pastries including: croissants, assorted muffins, danishes, butter, fruit preserves and jams, orange juice, coffee, decaf and selection of Tazo teas