

2013 California ECBC State Show



January 12 – 13, 2013

Ramada Inn & Suites

1250 Halyard Drive
West Sacramento, CA 95691
Phone: (916) 371-2100

Room Rate: \$70 / night + tax and fees

Reserve by: December 11, 2012

Be sure to ask for the ECBC (Chinchilla Organization) Group rate

JUDGES

Donna Read & Maxine Lynch

Show Chair

Shahna Thomas
shahna@ridgechinchillas.com

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SCHEDULE OF EVENTS

Friday - January 11, 2013

3:00 pm Show Hall Setup
4:00 pm – 7:00 pm Early Registration
7:00 pm Evening Social : The Ship Bar & Bistro – Ramada Inn

Saturday - January 12, 2013

6:00 am – 10:00 am Grooming – No grooming will be allowed after 10am
10:00 am Mutation Live Animal Show · Captain Room
12:00 pm – 1:00 pm Break for Lunch
1:00 pm Mutation Live Animal Show
6:30 pm Banquet, Awards Ceremony and Live Animal Drawing

Sunday - January 13, 2013

6:00 am – 10:00 am Grooming – No grooming will be allowed after 10am
10:00 am Standard Live Animal Show
12:00 pm – 1:00 pm Possible Lunch Break (dependent upon number of entries)
Following Show Awards Ceremony

Other Info

- There will be a live animal drawing.
- There will be a 50/50 Drawing and Door Prize Raffle (please bring a gift for the table)
- For advertisement in the Show Book or to be a Trophy Sponsor, please contact Shahna.
- 10% of all animals sold during the show weekend will be payable to the CA ECBC Group
- Transportation from the Sacramento International Airport will be available.

2013 ECBC California State Show Banquet & Awards Ceremony

Saturday, January 12, 2013

6:30 pm

Old Spaghetti Factory

1910 J Street

Sacramento, CA

Dress Theme & Events

This year's color theme is red and black. We are hoping for some festive pictures this year and hope you'll join us. Dinner will begin at 6:30pm, with the awards ceremony to follow shortly after. Please remember to bring your cameras!

Menu Choices (Please choose one):

Dinners include hot fresh baked bread, a green salad, coffee, hot tea, iced tea or milk, & ice cream for dessert.

Baked Chicken

Baked breast of all natural chicken marinated in garlic and lemon juice, seasoned with oregano, served with spaghetti with Mizithra Cheese & Browned Butter and Marinara Sauce.

Breast of Chicken Fettuccine

Fettuccine topped with breast of all natural chicken strips, fresh broccoli and mushrooms, and covered with Alfredo Sauce.

Sicilian Meatballs

Two large roasted beef meatballs delicately seasoned then topped with Marinara Sauce. Served with pasta.

Spinach & Cheese Ravioli (Vegetarian Option)

Tender pillows of pasta stuffed with spinach and two kinds of cheese, and topped with our savory Marinara Sauce.

Banquet tickets are \$25.00 per person if reserved by January 5, 2013 and \$30.00 per ticket if purchased afterwards or at the show. We encourage you to reserve ahead of time so we can notify the restaurant of an accurate headcount.

Please contact Therese to place your reservation at spfchins@gmail.com. Please include the number of guests and their dinner choices. For prepayment, please send your payments to the CA Group's PayPal account at calecbc@yahoo.com.