

You Are Invited to Churchill Downs!

American Romney Breeders Association Annual Meeting & Luncheon

Invitation and Registration

The American Romney Breeders Association is holding its 2025 annual meeting on Wednesday, November 19th at 12:00pm

700 Central Ave, Louisville, KY, 40208 502-636-4400

All ARBA members are invited to attend the meeting, which will be followed by a luncheon. An exciting string of horse races will be available to view throughout our time at Churchill Downs beginning at 12:45pm until the last race ends after 5pm.

The cost for the luncheon is \$50 per for current members and guests, \$25 for junior members, and a maximum of \$125 for member families (one or two adults and their junior family members). A buffet will be available from 12pm until 3pm.

Dinner includes:

Salads: Garden Salad, Caesar Salad, Fall Harvest Salad

Sides: Penne Arabbiata, Roasted Potatoes, Honey Roasted Heirloom Carrots,

Rolls & Butter

Entrées: Herb Roasted Chicken, Cherry Glazed Pork Loin

Desserts: Chef's Choice Cobbler, Assorted Desserts

Beverages: Water, Coffee, Soda

^{*}Luncheon purchase is not required for members to attend the annual meeting



2025 American Romney Breeders Association Annual Luncheon Registration

Attendee(s)
Member contact information:
Mailing address:
Email address:
Telephone number:
Dietary restrictions:
Adult Member and guests- \$50 Each #
Name(s)
Junior Members- \$25- each #
Name(s)
Family (one or two adults and their junior family members) - \$125 per Family #Names
Total:
Use this link to pay now: https://www.paypal.com/paypalme/AmericanRomney/53 for juniors AND email this

*seat(s) are not reserved until the secretary records the name of the individuals associated with the payments.

our secretary at fiberewe@yahoo.com

Please return the attached form by November 1st to
ARBA Secretary Jodi Rametes
19744 S. Butte Road Beavercreek, OR 97004
Make check payable to ARBA ,or pay via PayPal at the link above.





salad

GARDEN SALAD O O

Arcadian mix, red onions, tomatoes, cucumbers, carrots, ranch, balsamic vinaigrette

CAESAR SALAD

Crisp romaine lettuce, aged Parmesan cheese, homestyle croutons, bourbon Caesar dressing

FALL HARVEST SALAD

Arcadian mix, red onions, green grapes, apples, dried cranberries, pepitas, herb vinaigrette

sides

PENNE ARABBIATA

Tomato sauce, mushrooms, red onions

ROASTED POTATOES O O

Leeks, rosemary

HONEY ROASTED HEIRLOOM CARROTS

Glazed pecans, goat cheese

ROLLS & BUTTER

entrées

HERB ROASTED CHICKEN®

Seasonal sweet & savory chutney

CHERRY GLAZED PORK LOIN @

Port wine cherry balsamic reduction

dessert

CHEF'S CHOICE COBBLER

Seasonal fruit, crumbled cake topping, bourbon caramel drizzle

ASSORTED DESSERTS O







