

Want a 28.. 29.. 30 or 31 for your registration number?

Due to many request for these numbers, you can now bid on a number of your choice. We will accept bids on these numbers for the 2021 meet. Imagine your bumper plaque and name badge matching the year of your "A". Simply e-mail your bid to <code>jandmbraasch@yahoo.com</code> Bids must be in \$5 increments. Give us your bid, name, address and the number you are bidding on. We will update the numbers and their bids every Friday on the Nickle A Region website <code>www.nicklearegion.com</code> until April 1, 2021 8:00pm CST.









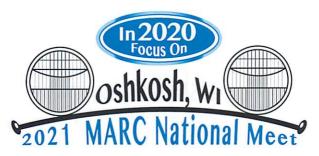
Quilts of the Model A Era Seminar...

Ouilt Seminar

The quilt seminar is a wonderful "show & tell" of a wide variety of quilts, wall hangings, table toppers, and accessories from the Model A era. Many of the items have interesting stories about why they were made, construction techniques, color, and fabric choices. Presenter Pat Ehrenberg is a prominent artist in her field whose art work has been featured throughout the world, from the Smithsonian Folk Life Festival in Washington D.C. to the People's day Festival in Chiba, Japan.

She lectures on historical quilt topics and was recently featured on Wisconsin Public Television's program "Treasured Quilts of Wisconsin" She also was a keynote speaker at Quilt Expo in Madison. She is a Heritage Skilled Artist with the Wisconsin Arts Board. Pat continues to enjoy her quilting life in her central Wisconsin studio on a daily basis.





What to Eat?

Welcome Party (Be Sure to Specify on Registration Form)

Bacon Wrapped Pork. Bacon wrapped pork tenderloin medallions severed with mashed potatoes, fresh vegetables and a raspberry jus. (Gluten free)

Oven Roasted Turkey. Oven roasted chef carved turkey accompanied by herb stuffing. Cranberry chutney, fresh vegetables, mashed potatoes and pan gravy.

White Beans and Kale. Extra virgin olive oil, roasted garlic, tomato and locally grown micro kale are pan seared and seasoned with a dash of white balsamic vinegar and sea salt.

Dessert. Assorted Dessert bars.

Tour Box Lunch (Be Sure to Specify on Registration Form)

Roast Beef and Cheddar. Thinly-sliced roast beef piled high on a brioche buttered bun, topped with Wisconsin cheddar cheese, lettuce, and tomato, served with potato chips, whole fruit, and a fresh-baked cookie.

Turkey and Swiss. Smoked turkey breast with Swiss cheese on a fresh croissant with lettuce and tomato, served with potato chips, whole fruit, and a fresh-baked cookie.

Honey Ham. Honey ham served on an artisan pretzel roll with lettuce and tomato, served with potato chips, whole fruit, and a fresh-baked cookie.

Banquet Dinner (Be Sure to Specify on Registration Form)

Fillet of Sirloin. Grilled fillet of sirloin topped with wild mushroom duxelle accompanied by mash potatoes, honey green top baby carrots and black peppercorn sauce.

Mediterranean Garlic Chicken. Roasted and herb crusted semi-boneless chicken breast, with sun-dried tomato glace du poulet, served with rustic mashed potatoes and green top baby carrots. (Gluten free)

Seared Saffron Mahi Mahi. Sesame seared Mahi Mahi (fish) served with saffron risotto, fresh asparagus, and spicy strawberry mango salsa. (Gluten free)

Butternut Squash Gnocchi. Butternut squash and gnocchi in browned butter.

Dessert. Black Forest cake, Chocolate sponge cake with cherries and cream. Strawberry crème cake, Vanilla sponge cake layed with strawberry crème.

A Special Cup

For Coffee Lovers.... Coffee mug, handcrafted 20oz. custom glazed stoneware. One of a kind, collectable, customized with the 2020 National MARC convention logo. 100% lead free, oven, microwave, and dishwasher safe. Because these mugs are custom made, a limited number will be available. Order yours now, available on the registration form.