



May 29, 30, 31, 2015

You must call the DoubleTree directly and make your own reservations (313-336-3340). Lodging will be at \$115.00 per room, per night, not per person. This rate applies to rooms that have two double beds, a king bed, or a king bed with sofa pullout. If you need a roommate, contact Chris Hope (313) 881-0512, hopes229@comcast.net. Please make your reservations by April 1, 2015.

REGISTRATION INFORMATION:

Registration fee is \$40.00 for each attendee whether you take a class or not.

Class fee is \$125.00 for 12 hours of instruction. If we cannot place you in any of your class choices and you do not wish to attend, you will receive a full refund. Cancellations received prior to April 1st, 2015 will be refunded less a \$10.00 processing fee. After April 1st, 2015 there will be no refunds unless a paying replacement for the class is found. April 1st is our final count deadline so no change in the count can be made after that date.

Meal fee is **\$72.00** for three meals, Friday Dinner, Saturday Lunch, and the Saturday Banquet. Attendees must pay for the complete meal package in order to eat Friday dinner and Saturday lunch at the hotel. Attendee banquet tickets may be ordered without the meal package; guest meal package and banquet tickets can be ordered.

Registration begins with receipt of this form. Registration forms will be processed in order of postmark. No registrations will be considered complete without full payment. A check, traveler's check or money order (in US FUNDS ONLY), payable to the GREAT LAKES LACE GROUP INC. and your completed class registration form should be sent to Chris Hope, 229 McMillan Road, Grosse Pointe Farms, MI 48236-3509. Sorry, we cannot accept credit cards.

Notification of class assignment and equipment list will be mailed no later than May 1, 2015.

Registrar: Chris Hope, (313) 881-0512, hopes229@comcast.net

Chairman: Janet Scheltema, (586)604-0873, hollyharpist@yahoo.com

Website: www.GLLGI.org

LOCATION: DoubleTree Hotel Detroit/Dearborn. The DoubleTree features a complimentary full hot breakfast buffet (7:00 a.m. to 11:00 a.m.), indoor heated pool and whirlpool, high speed Wi-Fi internet access, business center and fitness center. Check in time is 3:00 p.m. – Check out time is 12:00 noon.

The DoubleTree Hotel Detroit/Dearborn is located at 5801 Southfield Expressway. Map will be provided; directions are available at www.dearborn.doubletree.com, under Maps & Directions.

A Lace Celebration

Spring Fling May 29, 30, 31, 2015

DoubleTree check-in time is 3:00 p.m.

2015 SPRING FLING SCHEDULE

Friday May 29, 2015

10:00 a.m. - 1:00 p.m.	Vendor Set-Up
1:00 p.m. - 4:30 p.m.	Store Open
1:00 p.m. - 4:30 p.m.	Registration
5:00 p.m.	Dinner, Introduce Teachers
6:00 p.m. - 9:00 p.m.	First Class Session
9:00 p.m. - 10:00 p.m.	Store Open

Saturday May 30, 2015

7:00 a.m. – 11:00 a.m.	Breakfast
9:00 a.m. - 12:00 noon	Second Class Session
12:00 noon - 2:00 p.m.	Store open
12:30 p.m.	Lunch
2:00 p.m. - 5:00 p.m.	Third Class Session
6:00 p.m.	Banquet
8:30 p.m. – 9:30 p.m.	Room Show

Sunday May 31, 2015

7:00 a.m. – 11:00 a.m.	Breakfast
9:00 a.m. - 12:00 noon	Last Class Session

DoubleTree check-out time is 12:00 noon.

Everyone is welcome to shop at the Store.

Please check schedule at Welcome Table for any last minute changes.

A hot breakfast comes with the room, served on the main floor.

Any questions about Spring Fling please contact:
Registrar: Chris Hope, (313) 881-0512, hopes229@comcast.net
Or check the website at www.GLLGI.org.

A Lace Celebration

Spring Fling May 29, 30, 31, 2015

Registration Form and Fee Schedule

Please read the registration information folder carefully for important information about general registration and classes. Use this form to register for Spring Fling attendance and classes. All participants must pay the Registration fee. Use a separate form for each registrant. Feel free to copy the form. Keep a copy of your selections for your information. Registration opens February 18; any received before will be considered as of the 18th.

Name: _____ Phone Number: (____) _____

Address: _____ City: _____

State/Prov/Country: _____ ZIP: _____

E-Mail Address: _____

In case of emergency notify: Name: _____ Phone: (____) _____

Registration fee (\$ 40.00) _____

Class fee (\$125.00) _____

Meals (\$ 72.00) _____

Extra Banquet Ticket (\$ 35.00) _____

[extra tickets are available only for the banquet]

Name of Guest _____

Total Enclosed _____

FILL IN AND RETURN THE MEAL RESERVATION PAGE THAT FOLLOWS

If you have special dietary needs, please contact Chris Hope (313)881-0512, hopes229@comcast.net.

Send check or money order (in US Funds) payable to Great Lakes Lace Group Inc. and completed registration to: **Chris Hope, 229 McMillan Road, Grosse Pointe Farms, MI 48236-3509.**

(Registration will not be considered final until full payment has been received.)

Spring Fling

A Lace Celebration

May 29–31, 2015

Name :

Class Desired (add extra page if necessary) Circle Your Skill Level In THIS Lace.

First Choice _____

Beg Int Adv

Second Choice _____

Beg Int Adv

Third Choice _____

Beg Int Adv

If your choices are filled, do you wish to attend without taking a class? Yes No

If you are willing to volunteer to help at the event, circle your preference (s):

Hostess table, Consignment Table, Teacher Assistant, Vendors, Anywhere
Questions? Contact Registrar: Chris Hope, (313) 881-0512, hopes229@comcast.net

Great Lakes Lace Group Inc.

Spring Fling 2015

Meal Reservations

Name _____

If you have any dietary restrictions that require special meals, please contact Chris Hope, (313) 881-0512, hopes229@comcast.net.

FRIDAY NIGHT DINNER:

Pick one:

Village Club Croissant
Shaved turkey, bacon, sliced cheddar cheese, lettuce, tomato and mayonnaise on the side

Philly Steak Sub
Shaved rib-eye steak, steak grilled with peppers, onions and provolone cheese

Dinner will also include potato chips, pickle spear, coleslaw, coffee, teas, lemonade, fruit salad and Hearty Vegetable Soup

SATURDAY LUNCH:

Pick one:

Cherry Chicken Salad
Grilled seasoned chicken breast served over spring mixed greens with candied pecans, sun dried cherries, feta cheese and a raspberry vinaigrette dressing

Chef Salad
Julienne ham, turkey, Swiss and cheddar cheese, hard boiled eggs, tomatoes, cucumbers and croutons served on a bed of salad greens topped with choice of dressing

Lunch will include chicken corn chowder

SATURDAY BANQUET :

Pick one for yourself (and one for guest, if you bring one):

Roasted Pork Tenderloin
Served with Mango Peach Chutney and roasted redskin potatoes

Pasta Primavera with chicken
Assortment of sautéed vegetables tossed with fresh herbs, garlic, and penne pasta topped with parmesan cheese, served with Alfredo sauce

Pasta Primavera with chicken
Assortment of sautéed vegetables tossed with fresh herbs, garlic, and penne pasta topped with parmesan cheese and served with marinara sauce

Dinner will also include a garden tossed salad, fresh baked bread with honey thyme butter, coffee, teas, or lemonade.

Dessert table: Cheesecake with assorted toppings, assorted mini pastries, and bread pudding with cinnamon apple bourbon sauce