



2008 APR 17 AM 10:45
BOARD OF SUPERVISORS
EL DORADO COUNTY

April 15, 2008

Cindy Keck
Clerk of the Board
330 Fair Lane
Placerville, CA 95667

RE: 2008 Annual Board of Supervisors Workshop & Luncheon

Dear Cindy Keck,

We would like to invite you to our Annual El Dorado County Board of Supervisors Information Workshop & Luncheon meeting. The meeting will be held at the Placerville library conference room on May 13, 2008 from 12:00-2:00 p.m.

Enclosed you will find a copy of the agenda and a lunch order form. Please take a moment to fill out the enclosed lunch order form with your choices, and return it to our office **no later than Friday, April 25 2007**.

We look forward to seeing you at the luncheon!

Sincerely,

Lucille Toutjian, Office Coordinator
El Dorado County & Georgetown Divide Resource Conservation Districts
100 Forni Road, Suite A
Placerville, CA 95667

Enclosures: Agenda
Lunch Order Form

**EL DORADO COUNTY & GEORGETOWN DIVIDE
RESOURCE CONSERVATION DISTRICTS**

BOARD OF SUPERVISORS INFORMATIONAL WORKSHOP LUNCHEON

AGENDA

May 13, 2008
12:00 - 2:00 p.m.

El Dorado County Main Library
Conference-Meeting Room
345 Fair Lane
Placerville, CA 95667

12:00 COMMENCEMENT

12:15 WELCOME

Bill Bennett, President, Georgetown Divide RCD
Carlan Meyer, President, El Dorado County RCD

12:30 LUNCH SERVED

12:45 DISTRICT PROGRAM REVIEW AND ACCOMPLISHMENTS

1:30 PARTNERSHIP PROGRAMS AND PROGRAM FORECASTS

1:45 SUPERVISOR'S INPUT

2:00 ADJOURNMENT

EL DORADO COUNTY & GEORGETOWN DIVIDE
RESOURCE CONSERVATION DISTRICTS

BOARD OF SUPERVISORS INFORMATIONAL WORKSHOP LUNCHEON

MENU

May 13, 2008
12:00 - 2:00 p.m.

Please choose (Circle) from the items listed below for your lunch selection

Choice of Baguette Sandwich

Le Nicois

Albacore Tuna, hard boiled eggs, green beans, lettuce, tomato, tapenade, vinaigrette.

L'El Dorado

Roast chicken and apple wood smoked bacon, lettuce and tomato, Ceasar dressing and Dijon mustard.

Le Paysan

House made country style pate, lettuce, cornichons and Dijon mustard.

Le Vegetarian

Roasted vegetables (eggplant, zucchini, red and green bell peppers, caramelized onions, yellow squash), green beans with balsamic vinaigrette and aioli.

Le Boeuf

Roasted TriTip with Dijon Mustard and caramelized onions.

Choice of Salads

Mediterranean Pasta Salad

Rotini pasta with black cured olives, tomatoes and bell peppers, herb garlic dressing.

Tomato, Basil Salad

With a vinaigrette dressing

Potato, Green Bean and Red Onion

Balsamic vinaigrette

Desserts

All lunches include a Fresh Berry tart and Chocolate Chip Cookie

Your name: _____

Please return via fax to 530-295-5635.