



El Dorado County Resource Conservation District & Georgetown Divide Resource Conservation District
100 Forni Road, Suite A ● Placerville, CA 95667 ● Phone (530) 295-5630, Fax (530) 295-5635

April 23, 2012

John Knight
District I Supervisor
330 Fair Lane
Placerville, CA 95667

RE: 2012 Annual Board of Supervisors Workshop & Luncheon

Dear Supervisor Knight,

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 22, 2012 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, May 18 2012.**

We look forward to seeing you at the luncheon!

Sincerely,

Mark Egbert,
District Manager
El Dorado County & Georgetown Divide Resource Conservation Districts
100 Forni Road, Suite A
Placerville, CA 95667

Enclosures: Agenda
Lunch Order Form

2012 APR 24 AM 10:40
BOARD OF SUPERVISORS
EL DORADO COUNTY

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

BOARD OF SUPERVISORS INFORMATIONAL WORKSHOP LUNCHEON



AGENDA

May 22, 2012
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

William J. Bennett, President, Georgetown Divide RCD
Chuck Mitchell, President, El Dorado County RCD

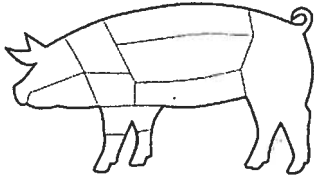
12:30 LUNCH SERVED

12:45 DISTRICT PROGRAM REVIEW AND ACCOMPLISHMENTS

1:30 PARTNERSHIP PROGRAMS AND PROGRAM FORECASTS

1:45 SUPERVISOR'S INPUT

2:00 ADJOURNMENT



Smokey Ridge
CHARCUTERIE

LUNCH MENU

MAY 22, 2012

Catering

Name: _____

Lunch boxes includes a seasonal side salad, shortbread cookie and your choice of the following:

SANDWICHES

- House-made sausage** with white bean-sun dried tomato hummus and fresh greens.
- Pork Rilette** with apple mustard, pickled red onion, cornichons and fresh greens.
- French Tuna** with hard boiled egg, seasonal vegetables, fresh greens and tapenade.
- Vegetarian** with hard boiled egg, seasonal vegetables, fresh greens and tapenade.

Apple Hill

Farmer's Market

Events

Contact:

Kara Taylor

cell: 978-500-4050

kara@smokeyridgecharcuterie.com

Smokey Ridge Charcuterie specializes in hand-made sausages, pâtés, confits, farm-to-table meals, and gourmet condiments and preserves made with products from Smokey Ridge Ranch, Apple Hill #133. Call us about your catering needs.