

50th Annual General Meeting (AGM) of the Jaguar Clubs of North America (JCNA)

Pittsburgh PA ... March 28-29

Fast Approaching - Sign Up Now to Attend!

(Editors Note; The AGM is the annual business meeting where all items concerning the operation of JCNA can be discussed. Each JCNA Club is permitted two voting delegates. However all JCNA members are invited and encouraged to attend the meeting. If you would like to attend or have an item that you feel the JAG delegates should pursue at the meeting please contact President Jerry Nuijen or the Jagazette Editor, Dick France.)

It won't be long before the JCNA contingent of delegates and guests arrives at the Sheraton Station Square on the shores of the Monongahela River in Pittsburgh for the 50th AGM weekend.

If you're planning to attend, please arrive early on Friday, March 28 to take advantage of the 3:30 p.m. concurrent seminars of either "Originality Guide: Air Conditioning" hosted by Welsh Enterprises or an "Interview with Norman Dewis," famous Jaguar test driver, hosted by The Jaguar Club of Pittsburgh.

The "All Hands on Deck" call will mark the 6:30 p.m. boarding of the dinner and sightseeing cruise on the Keystone Belle, hosted by Bobby Rahal Automotive Group. Our boat boards from the docks at Station Square, and our nautical adventure will take us on the city's three rivers, the Allegheny, the Monongahela and the Ohio. Norman Dewis will be on board for casual conversation, and the Belle's Captain has promised a gourmet dinner buffet during this private charter cruise.

The Captain's Dinner Buffet should please most any hungry land-lubber. It will feature mixed salad greens with Italian vinaigrette dressing, fresh fruit bowl, marinated mushrooms, hand-carved roast strip loin of beef, apricot glazed chicken breast, penne regatte pasta with tomato basil sauce, seasoned rice pilaf, glazed baby carrots with honey, brown sugar and pecans and an assortment of cakes.

Once we're back on dry land, you might want to stop for a nightcap at any of the 20 nearby bars and night spots, including the Hard Rock Café, the Funny Bone Comedy Club, Joe's Crab Shack or Saddle Ridge, a popular "rock-n-country" saloon complete with a mechanical bull.

Delegates will have an early wake-up call on Saturday, March 29, with the AGM call to order at 7:45 a.m. A traditional breakfast will be served from 6:30 to 7:30 a.m. consisting of farm-fresh scrambled eggs with breakfast potatoes and crisp bacon, sausage links or ham. Also included are orange juice, breakfast pastries, and coffee, decaf coffee and assorted teas.

Everyone will be hungry after a morning filled with JCNA decision-making. Lunch will be served in the Reflections Room overlooking the Monongahela River and the Pittsburgh business district. The first course will be soup du jour followed by a choice of either chicken primavera (chicken and penne pasta tossed in a creamy alfredo sauce garnished with julienne vegetables and broccoli florets) or bistro salad (marinated asparagus, roasted red peppers and artichokes and sliced flank steak and grilled chicken on a bed of greens). Dessert will be white chocolate raspberry mousse tart.

Once the JCNA business is completed for another year, our guests will have the opportunity to sit in on a seminar hosted by Jaguar Cars on the new XF or a seminar hosted by Hagerty Insurance. The cocktail hour with cash bar will run from 6:30 to 7:30 p.m. During the social hour, please take this opportunity to review the selection of silent auction items on display in the Waterfront Room adjacent to the Reflections Room. The city will be dramatically transformed as the downtown lights up for the evening.

The AGM will be held at the Sheraton Station Square, Pittsburgh's only riverfront hotel. To make your reservation online, go to www.starwoodmeeting.com/book/jcna and request the JCNA AGM rate of \$119 per night. To reserve your room by phone, call the hotel at 412-261-2000 or 1-888-625-5140. The deadline for reservations is March 7.

The awards banquet and program will commence at 7:30 p.m. with tomato basil soup, followed by a choice of either salmon fillet, sesame-dusted and pan-seared with honey teriyaki sauce, or Black Angus filet mignon marinated and topped with tomato horseradish butter. Your banquet choice will be topped off, if you still have room, with cheesecake for dessert. (Keep in mind that the Sheraton has an indoor pool and a fitness center where you can work off that slice of cheesecake, so enjoy!)

See you in Pittsburgh!

By Candy Williams and Terry Meyers, AGM Co-Chairs