



M-A Centennial Dinner and Meet-and-Greet

Friday, 21 September, 2018

**Cocktail hour begins at 18h00, Dinner approx. 20h00
Hotel du Commerce, Aubréville, France**

€40 per person, including wine (in moderation)

Five-course meal, including dessert and cheese plate

- Enjoy meeting others interested during the cocktail hour and dinner!
- Two Brief Presentations:
 - “The German Side of the Meuse-Argonne,” long-standing German historian and battlefield tour guide Markus Klauer
 - “Bringing Sept. 26, 1918 to Life,” by Randy Gaulke
- “Griffin Group Photo” slide show offering spectacular photos of the sector

Le Menu

- Pave de brochet Sc. Blanc de Meuse
- Daube de sanglier Argonnaise
Ou
Pintade aux mirabelles
- Garniture de legumes
- Salade de saison
- Fromages
- Tartelettes aux mirabelles de pays

Blanc et Rouge de Meuse

The Menu

- Pike cooked in a Meusian white sauce
- Argonne-style wild boar stew
or
Guinea fowl cooked in mirabelles
Both with vegetables
- Seasonal Salad
- Cheese tray
- Tarts with mirabelles

White and red wines from the Meuse

Reservations are on a first come, first served basis. Space is limited!

You must pre-pay. Last date to register is 14 September.

Payment is refundable, if you cancel more than 72 hours before the dinner.

Reservation Form

Name(s): _____

Address: _____

Email: _____

Phone: _____

Number in Group: _____

Main Course Choices:

_____ Argonne-style wild boar stew

_____ Guinea fowl in mirabelles

_____ Special needs: _____

Payment Method:

_____ Paypal to lavarenes@meuse-argonne.com (The easiest way.)

_____ Cash or check to Randy Gaulke, 584 Valley Road, Gillette, NJ 07933 USA

Please direct any comments or questions to Randy Gaulke, lavarenes@meuse-argonne.com.