



Virginia, Minnesota Class of 1973 40th Reunion

Greetings Classmates!

Our 40th Class Reunion is less than 100 days away! We want to hear from you! Now is the time to register!

The reunion will be held on July 19 and 20, 2013

Friday night: informal mixer at the Sportspage Bar in Virginia – a good time to relax and visit.

Saturday's events will be at BayView Lodge on beautiful Lake Vermilion!

Cocktails will be served on the outdoor deck at 4:00pm followed by a dinner buffet in the dining room at 6:00pm.

Live music and dancing starts at 8:00pm. The cost is \$35 per person.

For those wanting to stay at Lake Vermilion, lodging is available at Fortune Bay Resort Casino and at Bayview Lodge. Check our website for information regarding rates and availability. Fortune Bay will provide a shuttle to BayView and back. There are also several hotels available for those wanting to stay in Virginia.

For those staying in Virginia, we have a "sober shuttle" to Lake Vermilion and back on Saturday. Pick up time in Virginia is 3:00pm. Return time to Virginia will be scheduled – most likely one after dinner (between 8 and 9pm), one after dancing (between 11pm and midnight). The cost is \$15 per person, payable in advance.

We need at least 10 people to sign up. If we don't get enough, money paid will be refunded.

Deadline to register for the reunion is June 24th.

We hope that you will join us!

Join us on Facebook! search for Virginia Minnesota Class of 1973 and ask to join!

Send us an email! vhsclassof73@hotmail.com

Check out our website! <http://vhs1973.weebly.com>

Menu Saturday Night:

Garden salad with croutons and choice of three dressings

Dinner rolls with whipped butter

Mixed vegetables

Wild rice pilaf

Rosemary roasted red potatoes

Sicilian Rigatoni - fresh tomato basil marinara with Italian sausage, peppers and onions over rigatoni
pasta, topped with fresh grated parmesan

Grilled Chicken Florentine - grilled chicken over a bed of fresh sautéed spinach, topped with green
olives, capers, and a rich lemon beurre blanc

Tuscan roast beef - slow roasted beef covered with garlic tomatoes and fresh herbs, served with creamy brandy
peppercorn gravy

Dessert

Registration Form enclosed