

Join us on our journey...

Little House on the Prairie

Wednesday, March 24, 2010

Fox Cities PAC

Schedule

Departure:

Sheboygan Falls	2:50 p.m.
Plymouth	3:00 p.m.
Mount Calvary	3:30 p.m.
Fond du Lac	4:00 p.m.

Return:

Fond du Lac	11:15 p.m.
Mount Calvary	11:45 p.m.
Plymouth	12:15 a.m.
Sheboygan Falls	12:25 a.m.

Make Reservations

Make your reservation at your local office,
e-mail gyc@nebat.com or mail to:

National Exchange Bank & Trust
Attn: GYC Travel
P.O. Box 988
Fond du Lac, WI 54936-0988

Payment Details

Cost Per Person:

Member	\$125
Non-Member	\$135

Deposit:

\$50 per person, due within
10 days of making reservation.

Early payment due: Feb. 5, 2010

A \$5 fee will apply if the full payment is
not received by the final due date.

For more information,
contact Janet Johnson at
920.906.6865

A family favorite comes to the stage...

Little House on the Prairie has remained one of the most popular and beloved celebrations of early Americana since the Laura Ingalls Wilder's popular classic book series 70 years ago. Now the inspirational stories take on a brand new frontier in an uplifting original musical. **Melissa Gilbert**, who played Laura for 10 years in the well-known television series, continues her legacy as Ma. Families will continue to fall in love with these life affirming stories about the Ingalls' struggles and triumphs through the celebration of the pioneering spirit and the core values on which this country was founded. Dinner for this evening will be at **Mark's East Side** in Appleton.



Trip Highlights

- Dinner at Mark's East Side
- Performance of "Little House on the Prairie" at the Fox Cities PAC
- Deluxe Round-Trip Motorcoach Transportation
- National Exchange Bank & Trust GYC Escort
- Gratuities

Entree Choices

Chicken Mozzarini

Grilled boneless chicken breast, topped with mozzarella cheese and a Black Forest Mushroom gravy.

Schweineschnitzel

Lightly breaded pork tenderloin. Served with spaetzels and sauerkraut with bacon and onion gravy.

Top Sirloin

6 oz. Top Sirloin prepared to your liking.

Icelandic Cod

Batter fried or broiled.

Atlantic Silver Salmon

Broiled salmon topped with Beurre Blanc sauce (cream reduction with a hint of dill).



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