

2019 Mid Atlantic District Meeting – Hershey, PA September 27th and 28th, 2019

Chocolate.....and Roses too!

Schedule of Events

Friday – After touring the Hershey Gardens

Registration – Hotel Lobby. 4:30 to 6:30 PM

Wine tasting (Room 123) and Reception (Regency Suite). 5:30 to 7:00 PM

Dinner is on your own.

Saturday

Registration – Hotel Lobby. 6:30 to 8:30 AM

6:30 AM - Restaurant Opens - Breakfast - (remember to take your ticket with you)

7:00 AM – Grande Hallway - Vendors available for shopping

8:00 AM - Doors open to the Grande Ballroom

8:30 AM - HSA Presentation and Mid Atlantic District meeting

Break, Time for Shopping, and Purchasing Raffle Tickets

10:15 – 11:00 AM – Speaker – Megan Talley - “History of the Hershey Gardens”

Megan is Manager of Programs and Administration at the gardens and has many responsibilities. She assisted with the planning and fundraising for the Milton and Catherine Hershey Conservatory and new educational initiatives for the year-round Butterfly Atrium. She received her B.A. degree in history and communication from Messiah College. Her love of Hershey History was piqued when she interned at The Hershey Community Archives and it continues to grow at Hershey Gardens. She looks forward to sharing the story of Milton Hershey and his legacy of horticulture and roses with us.

Break While Chef Moeller sets up

11:30 – 1:00 PM – Speaker – John Moeller - White House Chef

John Moeller is a Lancaster, PA, native, and after graduating from high school, pursued culinary arts with studies at Johnson and Wales University in Providence, Rhode Island. After his graduation, he worked in Providence for a few years before moving to France where he studied at the University of Dijon. He worked in fine restaurants and had six months of additional training in Brittany on the west coast of France before returning to the US in 1986. His work in Washington, DC, ultimately led him to serve as one of the Chefs at the White House starting in 1992. He worked for both of the Bush administrations and for Clintons'. His responsibilities included preparing meals for the First Family and the Official Functions that occurred in the White House and Camp David. In 2010, he moved back to Lancaster to start his own business "State of Affairs Catering" and authored his book, "Dining at the White House" which was released in 2013. In 2014, his book received three awards: Gold for Best Autobiography, Gold for Best Cook Book, and Silver for Best Celebrity Memoir. He also recently opened a fine restaurant in Lancaster called "Greenfields". We welcome Chef Moeller to share some of his experiences with us, as well as demonstrate how to make his delicious "Chocolate Torte with Raspberry Sauce".

Break and Book Signing

Last call for Vendor Shopping

1:30 - Lunch – Grande Ballroom

3:00 PM – Speaker – Christine Moore – "A Star is Born: Chocolate's Rise to Fame (with a few bumps along the way!)"

Christine Moore is the curator of the National Herb Garden at the U.S. National Arboretum and is a member of The Herb Society of America, Potomac Unit. She is a certified arborist (trees can be herbal, too!) with the International Society of Arboriculture. Working in the world's best public herbal classroom for over 20 years has provided her with countless opportunities to learn new things which she then shares with the garden's many admirers. Chrissy will highlight chocolate's journey from humble beginnings in South America to its illustrious presence on the world stage. But no star's career is without its hiccups, and chocolate is no exception. She will also discuss some of those "character flaws" (always wrapped in pretty foil of course) that have shaped this plant's mostly stellar reputation.

4:00 PM – Raffle – Coordinated by the Potomac Unit

4:30 – Closing Remarks

If you have questions, contact co-chairpersons:

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