

Multnomah Education Service District

Pooling Professional Expertise for Education

August 16, 2016

TO: Board Members, Superintendents, Key Staff

FROM: Sam Breyer, MESD Superintendent

Re: OSBA Fall Regional Dinner Meeting

Monday, October 3rd, 2016

Embassy Suites Portland Airport – 7900 NE 82nd Ave 5:15 – 6:00 p.m. Registration Banquet Foyer

5:30 – 6:15 p.m. Pine/Spruce Room No host social hour 6:15 - 9:00 p.m. Pine/Spruce Room Dinner will be served

The Multnomah ESD and the Oregon School Board Association invites you to the OSBA Fall Regional Dinner for School Board members, Superintendents and key staff. Attendees will learn about the most relevant changes to Oregon's education system and the challenges facing boards and districts across our state.

Fall regionals are a great opportunity to meet fellow board members in your region, exchange ideas and build support for local education initiatives. We need your help as well. OSBA wants to engage our board members and school leaders in conversations that will help guide the advocacy work of the organization and address the service needs of our constituents.

This year our dinner will only be with Multnomah County School Districts.

In order to provide a guarantee to Embassy Suites, Multnomah ESD component districts, please RSVP to Heather (503-257-1504) or hseverns@hsd.k12.or.us no later than Friday, September 23, 2016 as to your attendance and meal choice.

----- Forwarded message -----

From: Heather Severns hseverns@mesd.k12.or.us

Date: Tue, Aug 16, 2016 at 4:00 PM

Subject: OSBA Fall Regional Dinner Invitation

Good Afternoon.

This years OSBA Fall Regional Dinner Meeting will be Monday, October 3rd at the Embassy Suites on 82nd. I have attached a letter with the event details. The evenings agenda will be sent out at the beginning of September when I receive it from OSBA.

If you have any questions please let me know. I need to have a list of attendees along with their dinner selection no later than Friday, September 23rd.

Flat Iron Steak

10 oz. Grilled Seasoned Flat Iron Steak accompanied by Sautéed Onions and Mushrooms

Chicken Piccata

lightly floured chicken sautéed with white wine, lemon juice, garlic, capers and fresh herbs

Arugula Hazelnut Pesto Pasta with Portabella Mushrooms

House Made Arugula Pesto Tossed with Pasta Finished with Roasted Portabella Mushrooms

(Vegetarian, Vegan & Gluten Free Options)