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Garden Luncheon Sponsors

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Contact [Kate Kooker](#) to be a sponsor of this event.
Sponsors receive complimentary tickets.

Please join us . . .

Lancaster County Garden Luncheon



Saturday, April 17, 2010
11:00 am to 1:30 pm

Silent Auction opens at 10:30 am
A listing of Silent Auction items will be posted soon.

Eden Resort and Suites

Lancaster
[Directions](#)

\$50 per person
(\$25 is tax deductible)

Guest Speaker: Denise Cowie
Gardening Topic:
Extraordinary Gardeners--
The Art of Cultivating People and Plants

Cowie, Australian born and a former columnist for the *Philadelphia Inquirer*, says her most fun job was writing about horticulture--culminating in writing a gardening column called "My Backyard" for nearly a decade. She has also been the coordinator of the [Greater Philadelphia Gardens](#).

~ ~ ~

Dine with friends--reserve a table for 10.
Details are on the [invitation](#).
Print out this [reply card](#) to make a reservation

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Your attendance at this event offers new hope to 35 homeless mothers and their 75 children!

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Luncheon Menu

Entry #1: Chicken Breast Chardonnay
Entry #2: Baked Flounder Stuffed with Crab, topped with Lobster Sauce

Vegetarian option available

Chilled Fruit Soup • Roasted Red Bliss Potatoes
Chef Vegetable Selection
Triple Chocolate Cake or
Raspberry Cheesecake Dessert

For more information call
717.394.7406 x 106
Or email the [Office](#)