

## Things To Do In New Orleans

New Orleans is one of the most celebrated cities of the American South, and the largest city in Louisiana, as well as the state's top visitor destination. The city has a reputation for historical roots, hot and muggy weather, great food, great music and great times! Even after Hurricane Katrina, New Orleans is still the tourist hot-spot it always has been. You will find that New Orleans is a culinary delight, so take advantage of what they are known for: oysters, crawfish, po-boys, muffalattas, gumbo, red beans and rice, banana fosters, sno-balls, beignets, café au lait and hot sauce. I'm getting hungry already!

Shopping and entertainment options are steps away or accessed by the Riverfront Streetcar at the hotel's entrance.

### Places to see....

- Riverwalk Marketplace
- Aquarium of the Americas
- Louisiana Children's Museum
- Lafayette Square
- Mississippi Riverboats
- Commander's Palace
- Brennan's
- National World War II Museum
- Contemporary Arts Center
- St. Louis Cathedral & Jackson Square
- Café du Monde
- French Market
- AND MUCH, MUCH MORE!



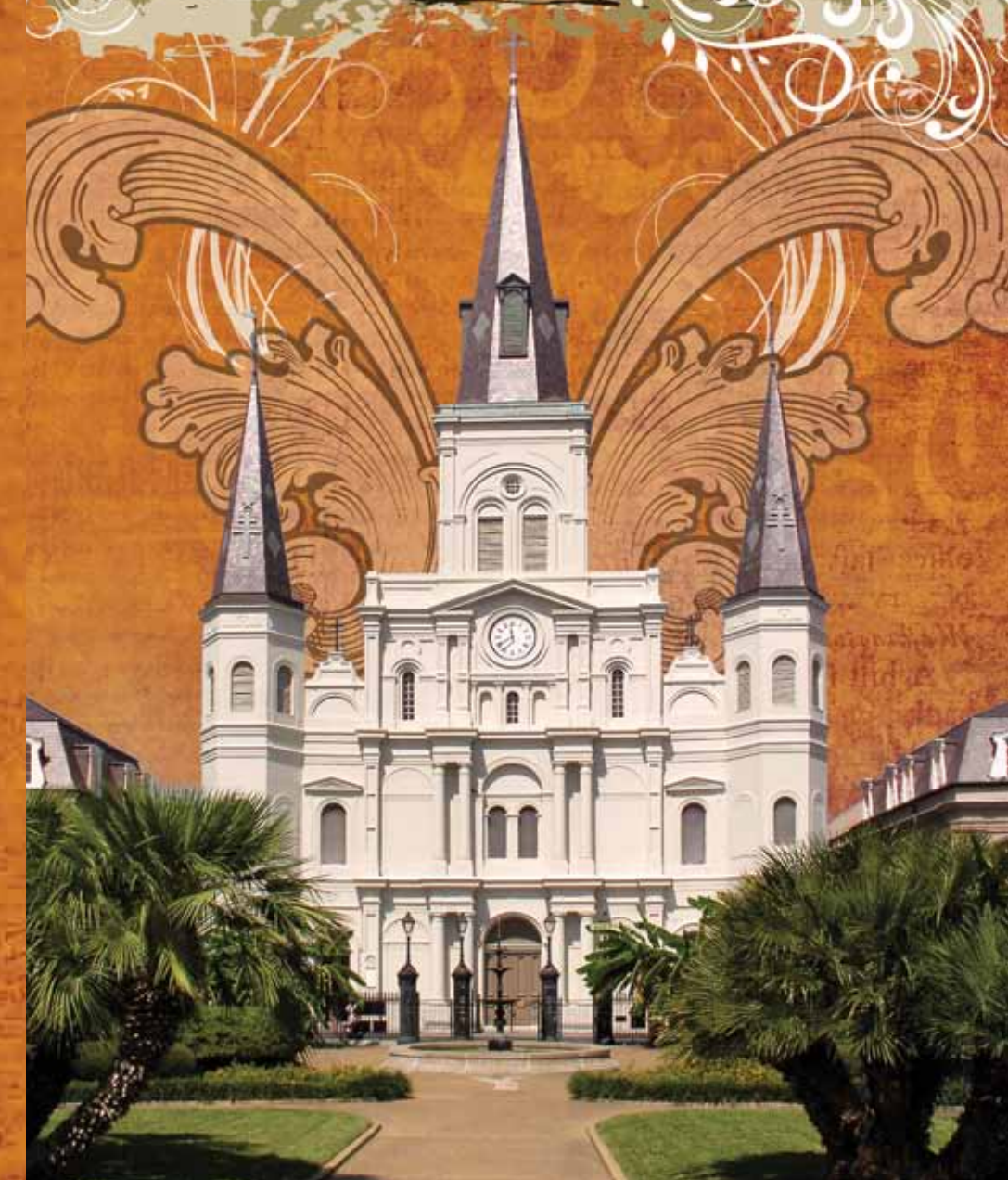
"LAISSEZ LES  
BON TEMPS  
ROULER"



**NACFS**  
P.O. Box 43694  
Birmingham, AL 35243

Address Service Requested

**NACFS CONFERENCE**  
JULY 14-17, 2011  
NEW ORLEANS, LA



## Conference Rates

Registration by June 1, 2011	\$425
Registration after June 1, 2011	\$525
Registration for non-Members	\$525
Additional persons registering with you	\$200*

Prices include conference meals (except breakfasts).

### CANCELLATION POLICY:

Before June 1	Full refund, less \$50
Before June 15	Half registration fee
After July 1	No refunds

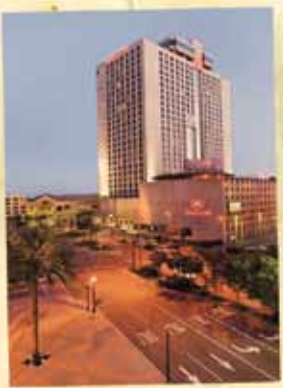
## Schedule

Our conference begins on Thursday afternoon, July 14 and concludes Saturday night, July 17. We will fill your time with educational classes, fellowship, good food, great ideas and a wealth of knowledge to take back to your churches. Our conference schedule is full, so plan on spending a little extra time in New Orleans! Take advantage of the extra savings from [www.neworleanscoupons.com](http://www.neworleanscoupons.com) or sign up at [www.groupon.com](http://www.groupon.com) or [www.livingsocial.com](http://www.livingsocial.com) to receive additional deals on New Orleans attractions.

Friday evening will be spent with the New Orleans School of Cooking! The entertaining classes are located in a renovated molasses warehouse built in the early 1800s in the heart of the French Quarter! They teach the basics of Louisiana Cooking in a way you'll never forget. Fun is the primary ingredient in their kitchen! Their Creole/Cajun experts teach New Orleans specialties such as Gumbo, Jambalaya, Shrimp Creole and Pralines, and season them with history, tall tales and trivia.

## Hotel

**Hilton New Orleans Riverside**  
 Two Poydras Street  
 New Orleans, LA 70140  
 (504) 561-0500 or 1-800-HILTONS  
[www.hiltonhotels.com](http://www.hiltonhotels.com)



### ROOM RATE

\$129/night single or double, \$159/night triple, \$189/night quad. Rates are available 3 days prior and 3 days post conference. Registration must be made by June 20 to guarantee this rate. When making your reservation, refer to our group code for the conference 'CFD'. Your room rate does not include breakfast, but there is a restaurant at the hotel, plus several restaurants within walking distance.

### TRANSPORTATION/PARKING

The hotel does not have a shuttle to/from the airport, however the airport shuttle is \$20.00 each way. Taxis are \$33.00 one way for up to two people. Hotel self-parking is \$34/day or valet parking \$40/day.

### CLOTHING

New Orleans average temperature in July ranges from mid-70's to low 90's, with a good possibility of precipitation. Expect hot and muggy outside, yet nice and comfortable on the inside. Remember you might want a light jacket or sweater during our education sessions at the hotel, as the air conditioning can be robust at times!

# RECIPES



**Gwen "Ms. Chocolate" Williams**

Author, Motivational Speaker, Folklorist, Worship Leader. Gwen is a woman of integrity, humor, courage, faith, a heart for missions and a love for children all over the world. God has placed a special gift in her heart that flows through the many chocolate kisses she gives to those who open their ears to her seasoned words of wisdom. In 1992 she formed *From the Heart Ministries*. Through this ministry she developed her career as a story-teller and writer. She has shared her stories with many schools in the New Orleans area to boost self-worth and self-esteem. She is presently working on a series of children's books especially for inner-city schools.



**Judy Walker**

Currently Food editor for the *Times-Picayune* newspaper, Judy writes weekly cover stories, "Exchange Alley" (a reader-interactive column) and edits all other copy for the Food page. She is co-editor of *Cooking Up a Storm: Recipes Lost & Found from The Times-Picayune*, published in 2008 by Chronicle Books and nominated for a James Beard Award. Judy is author and co-author with Kim MacEachern of five Southwestern cookbooks, and former food editor and 21-year-employee of the Arizona Republic. A member of the Arizona Culinary Hall of Fame and a feature writer at *The Tulsa World*, she also serves as Secretary of the Association of Food Journalists.

# GUEST SPEAKERS



*Cute Postale*

## NACFS

**Conference Registration**  
**New Orleans, LA July 14-17**

### CHECK APPROPRIATE BOXES:

- Registration for members by June 1, 2011 \$425.00
- Registration after June 1, 2011 \$525.00
- Registration for non-members \$525.00
- Additional person registering with you. List below. \$200.00
- I am a first-time attendee.
- I am a new member.

Name: \_\_\_\_\_

Church: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Work Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_

Name(s) of Person(s) Registering With You: \_\_\_\_\_

Email Address: \_\_\_\_\_

Amount of your check: \_\_\_\_\_

**Mail to: NACFS**

P.O. Box 43694, Birmingham, AL 35243

Phone Number: (205) 970-5176 • Email: [nacfs.ceo@gmail.com](mailto:nacfs.ceo@gmail.com)