

MASTER THE ART OF SOURDOUGH BREAD



Discover the joy of creating delicious, healthy sourdough bread with a live demonstration from local baker, Nicole Carpenter owner of Coco Bakes, on how to feed and care for a live sourdough starter and the process of making a sourdough bread boule from start to finish.

WHEN **Thursday, December 10, 2026**

WHERE **Port Room at the Hotel**

MORNING PROGRAM

- 8:30 am** Breakfast, Coffee, Juice & Sourdough Treats
- 9:00 am** Program start time
- 11:00 am** Program end time

REGISTRATION REQUIRED • \$50/PERSON

Includes breakfast, ready to use sourdough starter, and sourdough treats made by the instructor

EVENING PROGRAM

THURSDAY • DECEMBER 10

- 5:30–6:30 pm**
Hospitality Reception & Silent PAC Auction
- 6:30–7:30 pm**
Dinner Banquet
- 7:30 pm**
Silent auction ends
- 7:30–8:00 pm**
Announcements/Recognitions — Tom Rozsits, OC President/Executive Director | OC Excellence in Concrete Award recognition & Roger Jones Scholarship Awards
- 8:00–9:00 pm**
Live OC PAC Auction
- 9:00–11:00 pm**
Host Bar & After-Dinner Reception — sponsored by The Euclid Chemical Company
- Musical Entertainment: Giana Allen — Acoustic Set
- 11:00 pm–1:00 am**
Midnight Mixer – Hotel Lobby

FRIDAY MORNING

DECEMBER 11

- 8:00 – 9:00 am**
Buffet Breakfast & Welcome
- 9:00 – 9:30 am**
Political Speaker
- 9:30 –10:45 am**
James T. Riley, Esq., President & Chief Executive Office at NRMCA
- 11:00 am**
Closing Remarks & Raffle Drawing — 2027 OC Board Chairman; 50/50 Drawing