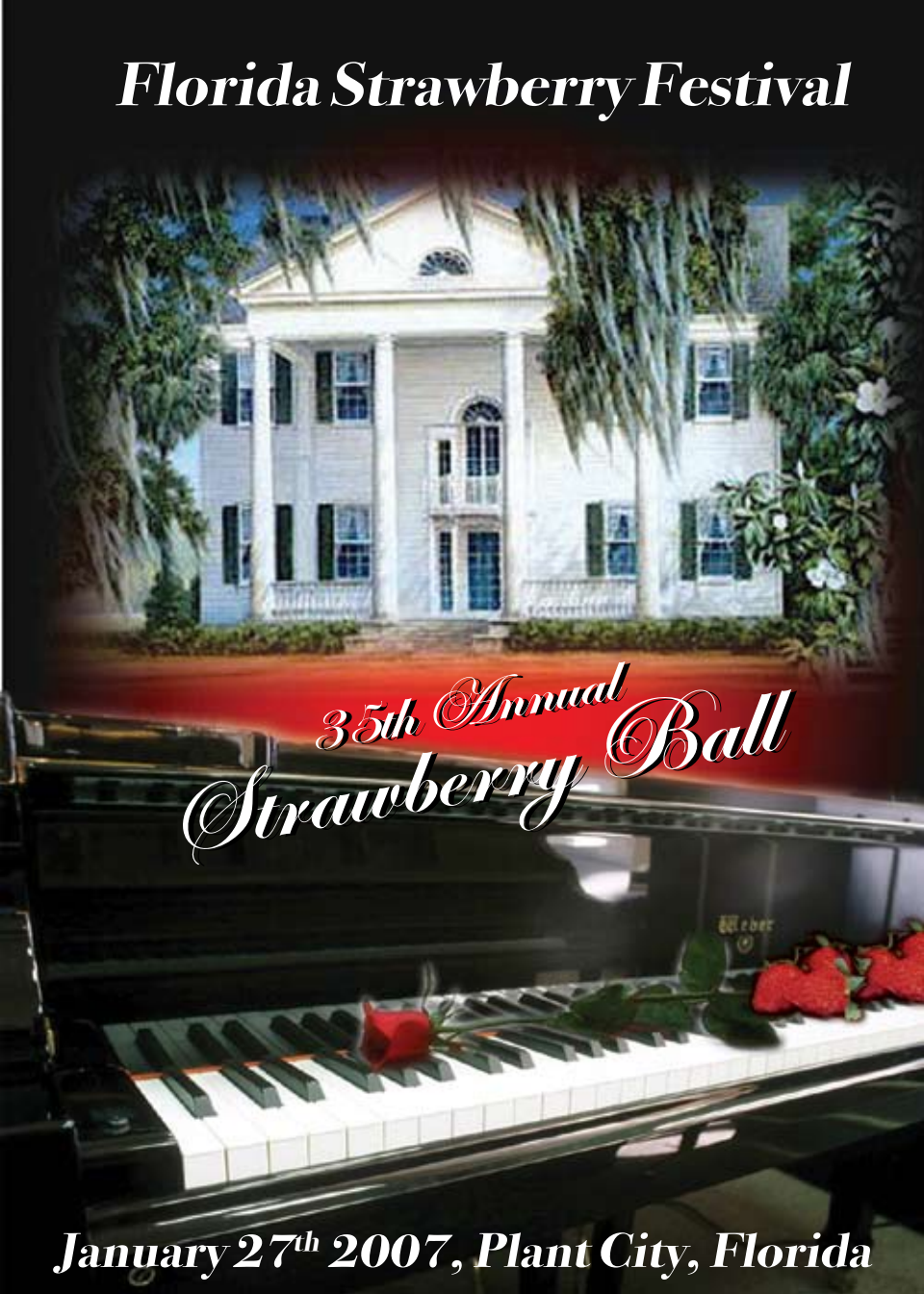


Florida Strawberry Festival



*35th Annual
Strawberry Ball*

January 27th 2007, Plant City, Florida

*The Board of Directors
invites you to the
Thirty-Fifth Annual
Strawberry Ball
to be celebrated on
Saturday, the twenty-seventh of January
Two Thousand and Seven
New Expo Hall,
Florida Festival Grounds
Plant City, Florida*

*Social hour at Seven o'clock in the evening
Plated Dinner served at Eight o'clock in the evening
Ball from Nine to Twelve o'clock in the evening*

Formal Attire

\$200. per couple

Directors

Johnny D. Page-President
Gary L. Boothe-Vice President
Michael Sparkman- Secretary
Ronald E. Gainey-Treasurer
Terry O. Ballard
Al Berry
Hilman F. Bowden
Betty Chambers

Jim Jeffries
Ken Lucas
Joe E. Newsome
Kenneth L. Peace
Ray (Rolly) Rollyson, Jr.
David Sullivan
Santee Parke Sytsma
Dan Walden

Associate Directors

Renita K. Boles
Daniel M. Coton
Floyd Hall
William Keel
Andrew F. Knotts
W.D. (Dub) McGinnes, Jr.
David Miles

Jon T. Poppell
Dr. Michael Salvato
Kay N. Varnum
Phillip Waldron
Pamela C. Warnock
Lane Weatherington
Danny L. Wilkes

Directors Emeritus

Rodney Colson
Bruce Galloway
Dwight Nifong
Evelyn Oszmianski

R. E. (Roy) Parke, Jr.
B.M. (Mac) Smith, Jr.
Robert Trinkle
William D. Vernon

Member Emeritus

Carl Carpenter, Jr.

Manager Emeritus

Kenneth G. Cassels, CFE

General Manager

Patsy Brooks, CFE

Florida Strawberry Festival



*35th Annual
Strawberry Ball*

January 27th 2007, Plant City, Florida

The Thirty-Fifth Annual

Strawberry Ball

January 27, 2007

New Expo Hall

The Strawberry Festival Grounds

Plant City, Florida

Social Hour	7:00 P.M.
Welcome	7:45 P.M.
Invocation	
Dinner	
Presentation of the Queen and Court	
Ball	9:00 P.M. – 12:00 A.M.

Music by

“DeLeon Entertainment”

Plated Dinner by

Catering By The Family, Inc.

Strawberry Ball Chairpersons

Ron Gainey, Vonda Gainey and Lane Weatherington

2007 Strawberry Ball Menu

Assorted Gourmet Canapes, and Hot Hors D’ Oeuvres

First Course

**Fresh Mixed Green Salad topped with Gorgonaola,
Sun dried Cranberries, tossed with Sugar Glazed Pecans,
and a homemade Strawberry Vinaigrette**

Second Course

**5 oz. Filet topped with a Bourbon demi glace,
Sauteed Chicken Breast,
Pecan crusted and topped with a Strawberry Gastrique
California Vegetable blend of Broccoli and Carrots
drizzled with garlic butter
Sweet Potatoes Dauphinoise**

Third Course

**Zabaglione (Italian Custard with Marsala Wine)
and Plant City Strawberries**