

20/20 Leadership: A Clear View

Conference Overview

This year's North East Leaders Conference will provide a unique opportunity for Grange leaders, and potential leaders on **all** levels to experience and acquire valuable information and skills to assist in leading our organization into the new decade and beyond. The focus is 100% on leadership development for the total Grange program. We encourage participation from as many leadership areas of our Granges as possible. While there may be no specific break-out or workshop for every leadership area, we encourage broad participation as we all are involved in the total program of our Granges. It is our goal that everyone leaving the conference will consider it time well spent and be better equipped to carry forth the work of the Grange.

Friday Evening Breakouts: As it is necessary to provide time for the various Departments connected with North East Grange activities, time has been provided following the opening of the conference. For those in attendance who may not be involved in any of the designated areas, we are providing an informal time with National Master Betsy Huber.

Plenary Sessions: Two sessions will be presented.

The first will be led by Sally Crosier, Nationally known and acclaimed Educator/Writer, with an interactive workshop designed to discover our individual personality traits, and how to use them effectively with others who may not share the same traits. As all of us are different, and as we all must work together, this should be an exciting and beneficial presentation.

The Second Session will be hosted by Worthy National Master Betsy Huber, sharing her insights, concerns, and challenges for action as we move ahead.

Workshops Six Area specific workshops are being offered.

Community Service/Involvement: This will be an interactive workshop hosted by NYS Grange Community Service Director Sherri Taft and designed to help identify programs/projects, big or small, that will fit community needs.

Junior: Hosted by National Grange Junior Director Samantha Wilkins & NYS Grange Junior Director Gail Chamberlain, designed to assist in the development of Junior programs whether or not an organized Junior Grange is presently possible.

Lecturer: Hosted by New York State Grange Lecturer Jolene Pirrone. Entitled "Creative Problem Solving," the session will discuss the Lecturer's role in solving the unique problems that present themselves on a regular basis, and general leadership in relation to the entire Grange program.

Membership: Hosted by National Grange Leadership/Membership Director Joseph Stefenoni, & New York State Grange Leadership/Membership Director Barton Snedaker. Entitled “What have I done?” it will explore successes and mistakes in relation to membership recruitment and retention, and attempt to develop a positive pathway going forward.

Public Relations: Hosted by NYS Grange Public Relations Director and Warren Dews, Jr., General Manager of the Hudson-Catskill Publishing Group. The workshop will discuss the importance of public relations and developing the proper content for media outlets.

Youth: Entitled “Growing Your Youth Program” this workshop will focus on the leadership principles needed by youth leaders, as well as those supporting the program even if not directly involved. The workshop is hosted by NYS Grange Youth Director Katie Fallon.

Meal Package

This being a departure from previous events, an explanation is in order. On January 20 we were advised by the Hotel where we had planned to hold the conference that they would be unable to accommodate us. Given the very short window to find another facility we enlisted the services of the Albany Visitors Bureau, and in four days’ time they found another facility that could host the event that was not way over the top price wise. We felt it necessary to stay in the Capital District area given its location in the eastern part of New York. Facilities away from the Albany area that could accommodate us would add significant travel time from the New England States, which we did not wish to do. As the Capital District is pricier than some, the conference from the outset would be more than last year. We are pleased that we were able to secure a new location, with the cost being roughly only around \$100.00 more than our previously selected location. As per the registration sheet, here is the buffet menu for the day.

We strongly recommend participation in the meal plan, as inexpensive venues close by the Hotel are pretty much non-existent on the weekends. In addition, staying on site offers the opportunity to discuss and network during non-workshop times.

Classic Breakfast Buffet

Scrambled Eggs, O’Brien Potatoes, Maple Syrup Sausage and Apple Wood Smoked Bacon
Seasonal Sliced Fresh Fruit to include sliced Cantaloupe, Golden Pineapple & Honeydew Melon with Fresh Seasonal Berries
Assorted Mini Danish, Specialty Muffins and Croissants served with fruit preserves and sweet butter
Selection of Chilled Orange, Cranberry and Apple Juices
All Breakfast Buffets served with Freshly Brewed Regular & Decaffeinated Coffees, Hot teas

Deli Lunch Buffets

Warm Tomato Bisque with Parmesan

Fresh Fruit Salad, Garden Salad with Tomatoes, Cucumbers and Carrots served with Ranch and Herb vinaigrette

Penne Pasta Salad with Oven Roasted Tomatoes, Kalamata Olives and Pesto

Sliced Black Forest Ham, Roasted Turkey and Roast Beef Sliced

Roasted Vegetable Platter Cheddar, Swiss and American Cheeses

Whole Wheat, White and Marble Rye Breads

Chef's Selection of Cakes and Pies

All Chilled Lunch Buffets Served with Tomatoes, Green Leaf Lettuce, Sliced Onions and Kosher Dill Pickles, Dijon Mustard, Yellow Mustard and Mayonnaise, Assorted Kettle Chips and Freshly Brewed Regular & Decaffeinated Coffees and Hot Teas

Fondue Afternoon Break

Dark and White Chocolate Fondue, Whole Strawberries, Large Marshmallows, Biscotti, Assorted Petit Fours, Rice Crispy Treats

Dinner Buffet

Slow Braised Short Ribs, & Chef Tori's Famous Fried Chicken

Baby Mixed Green Garden Salad with Mushrooms, Teardrop Tomatoes, Shredded Carrots, Cucumbers with Ranch and Cabernet Dressings Spinach and Tomato Lasagna with Basil Buttered Baby Carrots

Chef's Selection of Cakes and Pies