

Newsletter 2 for Nova Scotia 35th Anniversary Fall Workshop
Sept 1, 2017

You are receiving this email because you are registered for the Fall Workshop (Oct 6-8, 2017). Please let me know if you prefer NOT to receive these newsletters.

The Fall Workshop is barely a month away now. Planning is going into high gear now.

In case you did not see Newsletter #1, it is attached to this message. You can always find them on the website: <http://www.rscdsnovascotia.ca/2017-Fall-Ad.htm>

This newsletter has a few items you may find useful before the event.

1) **Weather**

October is Autumn – warm days, cool nights. Bring sweater and rain coat. Snow is not unheard of, but very rare. http://weather.gc.ca/city/pages/ns-40_metric_e.html

2) **Accommodation**

The Hearthstone Inn (Dartmouth) special rate has expired. But their regular rates are not bad. Do mention that you are attending this event, so you are placed near others.

<http://hearthstonehospitality.ca/index.php/contact>
313 Prince Albert Road, Dartmouth, NS, B2Y 1N3
Phone: 902-469-5850 Toll Free: 1-800-422-8025
elaine@hearthstonehospitality.com

3) **What to bring.**

Dance shoes
Water bottle

Ceilidh act (3 minutes MAX)

Comfortable clothes for dancing during the day, fancy (semi-formal) for the Ball

Snacks for evening parties (grocery store close to hotel).

4) **Nova Scotia is a Scent-Free Province**

We ask that you refrain from using scented products (e.g. perfume, aftershave, etc.) due to allergies identified by other attendees.



5) **Dance Programmes.**

Friday SCD and ceilidh dances: http://www.rscdsnovascotia.ca/Fall_2017_Fri.html

Saturday Ball programme: http://www.rscdsnovascotia.ca/Fall_2017_Pgm.html

Both crib files are attached with this message. Also links on the website.

6) **Schedule of events**

Friday / 6 Oct – a number of us will be having dinner at the **Steak and Stein** in Cole Harbour. They have a wide variety of choice (seafood to pasta to steak and chips) <https://steakandstein.ca/> You are welcome to join us. See you there about 5pm
620 Portland Street, Dartmouth, N.S. B2W 2M3 Tel: 902-434-8814

See attached **map** for some other nearby options.

Ceilidh starts at 7:30. **Registration packets** will be available at the door of Christ Church Parish Hall after 6:30. The evening will be a mixture of SCD and ceilidh dances plus some performances and skits. If you have a short (3 mins. max!!) act that you would like to share, please let us know. Colleen is collecting acts. kokoputt@gmail.com

Saturday / 7 Oct – Registration at Christ Church Parish Hall starting about 8:30am.
Classes will start at 9:30. The Main Hall – Experienced Social class with Ron and Dean.
The Upstairs Room – Basic and Intermediate level dancers with Jim and Mara.
Lunch at noon in the dining room (one floor down from The Main Hall)
Afternoon classes: 1 to 3pm – The Main Hall – Teachers’ Choice – both musicians. The Upstairs Room – Ball prep walkthroughs with a local teacher and recorded music.
Banquet – Dining room open at 5:30 for dinner at 6pm.
The Ball will start at about 7:30 in The Main Hall.

Sunday / 8 Oct – **Warm-ups** between 9:30 and 10.
Classes start at 10am. The Main Hall – Teachers’ Class with Ron and Dean (This class is not limited to qualified teachers – anyone who takes a class, is thinking of taking a class, or is just interested in teaching, is welcome.)
Upstairs Room – A Combined Class for all dancers at all levels with Jim and Mara.
Lunch at noon – probably simple fare – pizza, salads and the like. **Farewell.**

7) **Celtic Colours Festival**

If you are planning to attend this festival on Cape Breton after the workshop, it would be wise to order your tickets and book your accommodation ASAP. Details available on: <https://celtic-colours.com/>

8) **Contact Information**

Coordinator: Lydia Hedge – lydiahedge@accesswave.ca (902) 482-6577
Treasurer: Kathy Warren - kathyerniew3@gmail.com (902) 406-6568

Please feel free to contact us with any concerns.

Lydia

Planned Menu – Certainly Cinnamon – Caterers

Entrees

- Slow Roasted Hip of beef served au jus with garlic mashed potatoes
- Chicken Devane (with broccoli) served with rice pilaf
- Accompanied by dinner rolls, sweet basil buttered carrots

Salads

- Spinach/Mandarin salad with Poppy Seed Dressing
- Tossed salad with assorted dressings

Desserts

- Nova Scotia Blueberry crumble cake with wild blueberry sauce
- Raspberry Cream Cheese Cake with Grand Marnier sauce

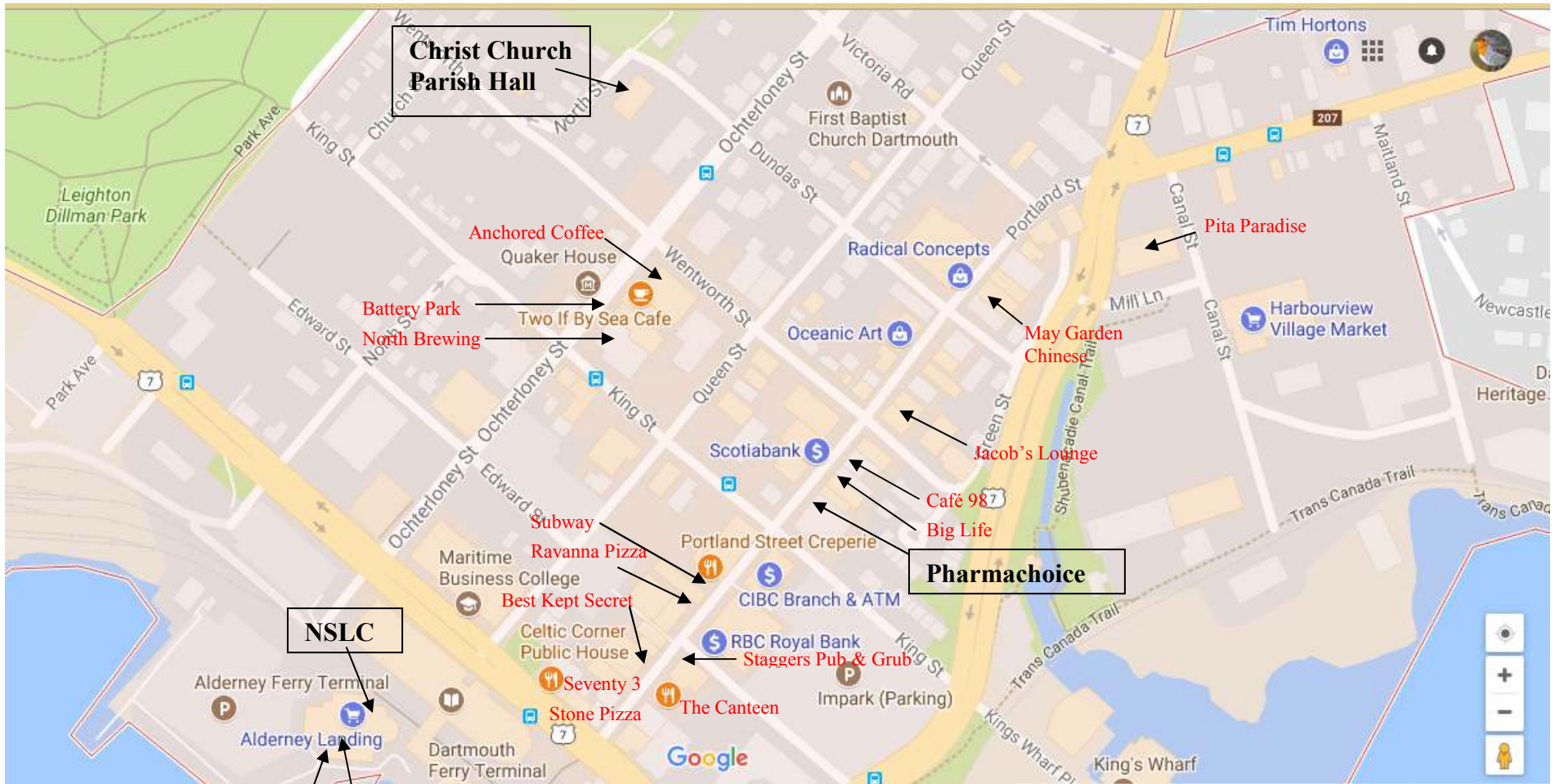
Tea and Coffee

There will also be a **Cash Bar**

Please let us know if the menu is **impossible** for YOU.

For those of you who have said that you are unable to eat meat, we will be sending you some vegetarian options separately.

Downtown Dartmouth – Eateries, NSLC, Pharmacy



Noggins Corner Farm Market Evan's Fresh Seafood