



**MISSOURI  
DIETETIC  
ASSOCIATION**

**Annual Conference**

**NUTRITION AT THE CROSSROADS**

**April 18-20, 2012**

**St. Louis Hilton Frontenac**

**St. Louis, MO**

# AGENDA

## WEDNESDAY, APRIL 18, 2012

2:00 p.m. – 4:00 p.m.

**Early Registration**.....*Banquet Lobby*

4:00 p.m. – 6:00 p.m.

**Pre-Conference Workshop**

**“Nutrition at the Crossroads – Choose the Path to Sustainment”**.....*Ambassadeur 135*

**Morrison’s Culinary Team**

Morrison Management Executive Chefs conduct an interactive session on sustainability for food supplies and recipes. With a local farmer, they will share the Community Supported Agriculture movement. They will give dietitians resources to source local ingredients, incorporate in their patient/retail menu, and provide sustainable protein and vegetable options. They will "show off" their



culinary skill by providing cooking demo's, food sampling, and recipes for the those that attend.

*Suggested learning codes:*

7060, 7160, 8000, 8018, 8060, 8100

**Approved for 2 CPE's**

6:00 p.m. – 8:00 p.m.

**MDA Board Dinner Meeting**.....

.....*Frontenac Room*

## THURSDAY, APRIL 19, 2012

7:30 a.m. – 8:15 a.m.

**Registration/Exhibits/Posters**

.....*Banquet Lobby/Ambassadeur 135*

7:30 a.m. – 8:15 a.m.

**Continental Breakfast**.....*Frontenac Room*

8:15 a.m. – 8:30 a.m.

**Welcome**.....*Ambassadeur 246*

**Donna Mehrle, RD, LD, MDA President**

8:30 a.m. – 9:30 a.m.

**Keynote Address:**

**“Crossroads of Nutrition and Health and Well Being of the Workplace”**

.....*Ambassadeur 246*

**Marsha Flowers, MHS, RD, LD**

Marsha will present a timely topic on connecting health and well being in the workplace. She will share the current state of employee wellness and the current crossroads. She will share personal experiences in working in large healthcare settings with contract food service companies on implementing employee wellness initiatives.

*Suggested learning codes:*

1120, 4000, 4060, 6000, 6020

9:30 a.m. – 10:30 a.m.

**Food Defense in a Changing World**

.....*Ambassadeur 246*

**Jamie Stamey, MS, RD, LDN, CP-FS**

The media brings food safety information and challenges to the consumer and to the food industry almost daily. Have you wondered how the area of food safety has developed and what the opportunities might be for the Nutrition professional? This session will be of interest to those both in clinical and management and it will investigate what it takes to be a food safety expert. It will highlight potential new employment opportunities and resources. For a fast paced, change of pace, enjoy a session brought to you by a food safety expert.

*Suggested learning codes:*

4040, 7060, 8018, 8040

10:30 a.m. – 11:00 a.m.

**Break/Exhibits/Posters**

.....*Ambassadeur 135*

**Break Sponsored by  
Midwest Dairy Council**



11:00 a.m. – 12:00 noon

**Food Allergy and Intolerance Update**

.....Ambassadeur 246

**Ellen Karlin, MMSc, RD, LDN, FADA**

The prevalence of food allergy and intolerance continues to increase, making these disorders growing health problems. This session will help dietitians increase their knowledge and competency in the medical management of food allergy and food intolerance. Discover safe, healthy and delicious "allergy-friendly" options for your clients.

Suggested learning codes:  
2000, 4000, 5000, 5110

12:00 noon – 1:30 p.m.

**Lunch/Awards/Business Meeting**

.....Clayton Room

**Luncheon Sponsored by the  
Missouri Beef Industry Council**



1:30 p.m. – 2:30 p.m.

**Superfoods From Around the World (How to Motivate Clients to Eat These Foods)**

.....Ambassadeur 246

**Joel Weintraub**

The world is a giant supermarket stocked with super foods that are not only pleasing to the palate but have also been known to improve our health. Take a tour through various countries as we explore the benefits of wild salmon in Alaska, bok choy in the Orient, curry in India and beans in Mexico. In addition to learning how to effortlessly add these super foods to your patients diet you will also discover behavior modification techniques to improve exercise and nutrition compliance.

Suggested learning codes:  
2010, 2070, 2090, 4040

2:30 p.m. – 3:15 p.m.

**Break/Exhibits/Posters...Ambassadeur 135**

**Break Sponsored by  
St. Louis District Dairy Council**



3:15 p.m. – 4:15 p.m.

**Pharmaco nutrition: Show Me the Data**

.....Ambassadeur 246

**Lyndsey J. Bowman, PharmD, BCPS**

The role of pharmaconutrients and their impact on clinical outcomes in surgical and critically ill patients has been the subject of continued controversy over the past decade. In this lecture, I will strive to critically appraise the current data surrounding the debate of nutritional pharmacology and the application of such data to clinical practice.

Suggested learning codes:  
2080, 2090, 2100, 3070, 5380, 5420

4:30 p.m. – 5:30 p.m.

**Cocktail Reception/Networking/**

**Silent Auction.....Frontenac Room**

**Break Sponsored by  
"Missouri Pork Association and Pork.  
Be Inspired"**



**Approved for 5 CPE's and  
1 Hour Exhibits and 1 Hour Posters**

**FRIDAY, APRIL 20, 2012**

7:30 a.m. – 8:00 a.m.

**Registration.....Banquet Lobby**

7:30 a.m. - 8:15 a.m.

**Buffet Breakfast/Public Policy Networking**

.....Frontenac Room

Meet Members of the Missouri General Assembly to learn more about public policy.

8:15 a.m. – 8:30 a.m.

**Welcome.....Frontenac Room**

**Donna Mehrle, RD, LD, MDA President**

**BREAKOUT SESSIONS**

All Breakout Sessions begin at 8:30 a.m. and are 1 hour in length. At the end of each hour attendees will choose another lecture. Time is permitted to hear three of the following 4 lectures.

**Vegetarian Nutrition: Myths, Facts and Applications for Dietetics Professionals**

.....Room #2

**Amy Knoblock-Hahn, MS, RD, LD**

With the ever-increasing number of people claiming to adhere to a vegetarian eating pattern, it's more important than ever for dietetics practitioners to be aware of common myths surrounding vegetarianism as well as potential nutritional pitfalls that may affect those new to a vegetarian lifestyle. This presentation will explore claims surrounding vegetarian diets as well as provide helpful resources for practitioners working with vegetarian clients, patients, family, or friends.

Suggested learning codes:  
4000, 4110

**An Introduction to the Benefits of Stevia**

.....Room #5

**Jim A. May, President and CEO,**

**Wisdom Natural Brands**

This lecture will inform the audience about the history and future of stevia. Information will be presented about SweetLeaf Stevia, the natural stevia sweetener with award-winning taste and zero calories, carbs and glycemic index. Additional information will be provided on how replacing sugar with stevia can assist in the prevention of obesity and the management of diabetes.

Suggested learning codes:  
2000, 2100, 5090, 5190

**Eating Out: How Menu Labeling Can Improve this Growing Part of Americans' Diets**

.....Room #6

**Margo Wootan, D.Sc.**

Suggested learning codes:  
2020, 4000, 4030, 7050, 8090

**Energy Balance For Kids: A School Based Obesity Prevention Program**

.....Room #4

**Sue Kidd, RD, LD**

The Energy Balance 4 Kids program was created by the Academy of Nutrition and Dietetics Foundation in response to the increased rates of childhood obesity. The central theme is Energy Balance, and teaching kids about calories in and calories out. A unique component of the project is to bring nutrition experts, Registered Dietitians, as 'coaches' to layer nutrition education and messaging into physical education classes in schools where quality PE programming currently exists and in other nontraditional areas of the school environment.

Suggested learning codes: 4000, 5370, 6080

11:50 a.m. - 12:15 p.m.

**Break**.....Frontenac Room

12:15 p.m. - 1:15 p.m.

**Putting Your Social Media Toolkit To Work For Maximum Business Success**

.....Rooms #1 and #3

**Shelly Marie Redmond, MS, RD, LDN**

This intermediate course will discuss leveraging each social medium (blogs, vlogs, Facebook, Twitter, YouTube, Tumblr, and Linked-In) to increase business growth and visibility. Build your readership, followers, and fan base by discovering the exact techniques on writing blog post, producing great Vlogs, and getting 'RTd.' Applications, widgets, SEO, and analytics will be discussed to improve your ROI in the least amount of time. Leave with an exact blueprint for maximizing your social media toolkit for business success.

Suggested learning codes:  
1000, 1090, 7070, 7120, 7210

1:15 p.m. - 1:30 p.m.

**Break**.....Frontenac Room

1:30 p.m. - 2:30 p.m.

**Engagement with Licensure: Advancing Your Profession**

.....Rooms #1 and #3

**LeGreta Hudson, MS, RD, LD, CDE -**

**State Licensure Committee Member**

**Carolyn Skelton, MS, RD, LD, ACSM, HFI -**

**MDA Public Policy Coordinator**

**Ema Barbosa Brown, MPH, RD, LD -**

**MDA Reimbursement Representative**

Competition and "scope creep" can jeopardize jobs and professional influence of Missouri RD's. Other health professionals are seeking advancement into our practice arena. On the national scene, there are groups that have 48 hours of an on-line certification that are connecting with their state legislators. Their goal is to provide the public with information that should only come from the Registered Dietitian. Health care reform may prioritize the "licensed" professional; therefore licensure has to be protected.

Suggested learning codes: 4000, 5370, 6080

2:30 p.m. **Adjourn**

**Approved for 5 CPE's**

**POST CONFERENCE SESSION**

State Committee of Dietitians will host an informal question and answer session.

## ABOUT THE SPEAKERS



**DONNA MEHRLE, MPH, RD, LD, MDA PRESIDENT**, has a wealth of experiences in public health nutrition through her work at the Department of Health and Senior Services and the University of Missouri Extension. During her time at the Department, Donna worked in aging, WIC, planning and surveillance and obesity reduction and prevention. Currently, at Extension, she assists in day-to-day implementation of the Supplemental Nutrition Assistance Program-Nutrition Education, assists in day-to-day management and coordinates the work of the Missouri Council for Activity and Nutrition (MOCAN). In addition, Donna also worked part-time as a registered, licensed dietitian at the Jefferson City Medical

Group, counseling patients at the Weight Treatment Center. She continues to be active in her regional and state dietetic associations, the national Association of State and Territorial Public Health Nutrition Directors (ASTPHND) and the national Association of SNAP-Ed Nutrition Networks and Other Implementing Agencies (ASNNA). Donna has presented at local, state and national conferences about policy and environmental changes to make the healthy choice the easy choice in Missouri, the socio-ecological approach to behavior change and the impact of obesity in various settings and populations.

---

**VERONICA McDONNELL, RD, LD, MDA ANNUAL CONFERENCE CHAIRPERSON**, has

been a Registered Dietitian for 20 years. She has practiced as a renal dietitian for most of those 20 years. Veronica graduated from Fontbonne College with a BS degree in General Dietetics and completed her internship with the Veterans Administration Medical Center in St. Louis, Missouri. She has held professional board positions with the Missouri Dietetic Association and Eastern Missouri and Metro East Council for Renal Nutrition. She has been an active volunteer in the St. Louis Community, chairing many charitable events and holding several board positions in the last several years. This is her second time chairing the Missouri Dietetic Association Annual Conference.



## PRE CONFERENCE WORKSHOP

**C. AARON DUDZIK** comes to the Morrison's Executive Chef team after serving as Sous Chef at the St. Louis Airport Marriot. In 2004 he was inducted into Etta Sigma Delta, the International Hospitality and Tourism Management Honor Society. In 1998 and 2000 and when serving at Lackland Airforce Base was awarded the Naval Achievement Award for the #1 foodservice division in the Atlantic Fleet.

**CHRISTOPHER DAVID RICHARS** graduated with honors from the Culinary Institute of America. Currently he is a Corporate Executive Chef, Morrison Management Specialists in Atlanta, Georgia. Christopher has been with Morrison's since 2008 and served as the Morrison Management Specialists Executive Chef in St. Louis, Missouri from 2008-2009.

**JOHN BECK** has been a Morrison Executive Chef for BJC Healthcare for the last 12 years. The 10 years prior to that, he was Executive Chef of America's Center. He has been awarded the RCGA/St. Louis Hospitality Industries "Chef of the Year" award. John has traveled extensively throughout the US to learn various styles of regional cuisine. John has conducted cooking demonstrations at all BJC facilities and recently represented BJC as a guest chef on St. Louis Fox television network.



**MARSHA FLOWERS, MHS, RD, LD**, is currently the clinical nutrition manager for St. Louis Children's Hospital. Marsha has worked for over 20 years in the BJC Health Care System with the Morrison Health Care Food Service partnership. These years have allowed for a variety of positions - Clinical Nutrition Manager, Patient Food Service Manager, and Regional Director of Nutrition. In her Morrison role she has worked actively with BJC in implementing patient services programs, supporting regulatory compliance, and an active member of the Health Literacy Committee (employee wellness).

Marsha has been active in various ADA roles - St. Louis Dietetic Association and Missouri Dietetic Association including past president. Marsha has a Masters of Health Science from Washington University, a Bachelor of Science in Dietetics from Central Missouri State University, and completed her Dietetic Internship at Miami Valley Hospital in Dayton, OH.

---

**JAMIE STAMEY, MS, RD, LDN, CP-FS**, is a national speaker, author, workshop facilitator and training mentor. She has extensive experience in train-the-trainer workshops, professional conference presentations and seminar facilitation to national audiences on food protection, applied nutrition and training skills. In 2010 she earned her Distinguished Toastmaster (DTM) certification from Toastmasters international. Jamie has been a speaker in 29 US states and Canada, and has earned a reputation for being an interactive, exciting and 'fun' facilitator.



**ELLEN KARLIN, MMSC, RD, LDN, FADA**, is a nutrition consultant with a vast professional and personal knowledge and expertise in helping food allergic patients manage their food allergies and improve their eating habits. She has worked at the Comprehensive Asthma and Allergy Center in Owings Mills, MD for the past 22 years. Ellen earned a Bachelor of Science degree from the University of Maryland in nutrition and dietetics. She holds a Master of Science degree in nutrition education from Emory University, where she completed her dietetic internship. Ellen is a member and a fellow of the American Dietetic

Association (ADA). She is a member of the Food Allergy and Anaphylaxis Network (FAAN) and serves on the speakers' bureau, and volunteers for this organization. A popular speaker, she has delivered numerous lectures and workshops on the topic of food allergy at national and local dental, medical, renal, foodservice, catering, dietetic and school health professional conferences throughout the United States. She was the technical reviewer for the ADA publication Food Allergy and presented an ADA teleseminar "Food Allergies and the New Labeling Law". She is the author of the Food Allergy section in the ADA's 2009 Nutrition Care Manual and technical reviewer for the Food Allergy section in the ADA's 2010 Pediatric Nutrition Care Manual. She is the technical reviewer for the food allergy and food sensitivity chapters in the 2011 ADA publications: Complete Food and Nutrition Guide and The ADA Guide to Gastrointestinal Nutrition. In addition, she is the author of the dietitian column in the 2011 FAAN newsletters and has contributed to a variety of other resources.

**JOEL WEINTRAUB** is a “humorous educator” who has managed to merge the formerly disparate worlds of comedy and education. By combining his professional comedy experience with his master’s degree in Exercise Physiology and his bachelors in Health Education from Temple University, Joel has entertained and educated audiences as diverse as Dietitians, Dietary Managers, School Nutrition Association Professionals, Restaurant and Culinary Associations, Physicians, Attorneys, HR Professionals, Fortune 500 Companies, Accountants, Superintendent Associations, Teachers and even Burglar Alarm Installers. From the “World Bank” to Dangerfield’s Comedy Club to major radio stations, the local news and the Food Channel ... they have all laughed and learned with “Humor for the Health of it”.



**LYNDESEY J. BOWMAN, PHARM.D, BCPS**, received her Doctor of Pharmacy from St. Louis College of Pharmacy and went on to complete a Critical Care Specialty Residency at the Medical University of South Carolina. She is currently the Coordinator of PGY-2 Pharmacy residents and Adjunct Clinical Assistant Instructor for 6<sup>th</sup> year PharmD students at the St. Louis College of Pharmacy. Currently, Lyndsey is the Clinical Pharmacist for the Abdominal Organ Transplant Service at Barnes-Jewish Hospital in St. Louis.

**AMY KNOBLOCK-HAHN, MPH, MS, RD, LD**, works as the Health Promotion and Disease Prevention Program Manager at the St. Louis VA Medical Center. She is the author of the Vegetarian Nutrition section of the American Dietetic Association’s online Nutrition Care Manual and was appointed to ADA’s evidence based committee for vegetarian nutrition. She holds a B.S. and M.S. in nutrition from Wayne State University in Detroit, Michigan and her M.P.H from Saint Louis University. She is currently working on her Ph.D in public health at Saint Louis University.



**JIM A. MAY, PRESIDENT AND CEO, WISDOM NATURAL BRANDS**, is a healthcare industry administrator whose successful transition to health food entrepreneur began with becoming the first to manufacture and market stevia and yerba maté products in the United States in 1982. Founder of Wisdom Natural Brands®, the company produces SweetLeaf Stevia® Sweetener, representing the largest stevia product line manufactured by any company. The only all-natural stevia sweetener available in the U.S. market, SweetLeaf® is the top-selling stevia sweetener in the natural foods category.

**MARGO WOOTAN, D, SC**, is the director of nutrition policy at the Center for Science in the Public Interest (CSPI), one of the country's leading health advocacy organizations that specializes in food, nutrition, and obesity prevention. Dr. Wootan received her B.S. in nutrition from Cornell University and her doctorate in nutrition from Harvard University's School of Public Health. Dr. Wootan co-founded and coordinates the activities of the National Alliance for Nutrition and Activity (NANA) and is a member of the Steering Committee for the National Fruit and Vegetable Alliance. She has coordinated and lead efforts to require trans fat labeling, improve school foods, reduce junk-food marketing aimed at children, require calorie labeling at fast-food and other chain restaurants, and expand the nutrition and physical activity program at CDC. Wootan has received numerous awards and is quoted regularly in the nation's major media.



**SUE KIDD, RD, LD**, is your 119<sup>th</sup> & Ridgeview Hy-Vee dietitian! Sue received a bachelor's degree in dietetics from Kansas State University. She completed her dietetic internship at ARAMARK in Kansas City, Missouri. Sue has worked with WIC and received extensive training in prenatal, infant and childhood nutrition and is a Certified Breast Feeder Educator. Sue is a former high school track coach, and skilled in offering sports nutrition counseling to help athletes reach their full potential. She also teaches weight management classes throughout the city and is an RD nutrition coach in the Kansas City Public Schools. She is a member of the American Dietetic Association; Kansas Dietetic Association; Sports, Cardiovascular and Wellness Nutrition (SCAN); and School Nutrition Services Dietetics Practice Group. She is passionate about preventive care and making health and nutrition exciting for people of all ages. Sue offers a wide range of programs and services that include wellness, cooking classes, weight loss, diabetes, heart health and other disease-specific needs.

**SHELLY MARIE REDMOND, MS, RD, LDN**, is the founder and Editor in Chief of College Lifestyles, an online magazine specializing in nutrition, fashion, and lifestyle for college co-eds and sorority women. At College Lifestyles, Shelly manages the day to day operations of the firm, in addition to supervising the work of PR, Advertising, Social Media, and Writing Teams. In 2010, College Lifestyles was honored by eCollegefinder for winning a spot in the highly prestigious Freshman Advisors Awards. Her success story of building College Lifestyles from the ground up gives her the opportunity to consult with individuals and companies in the development and implementation of their social media marketing plans and branding campaigns.



#### **MDA PUBLIC POLICY PANEL**

**LEGRETA HUDSON, MS, RD, LD, CDE – STATE LICENSURE COMMITTEE MEMBER**

**CAROLYN SKELTON, MS, RD, LD, ACSM, HFI – MDA PUBLIC POLICY COORDINATOR**

**EMA BARBOSA BROWN, MPH, RD, LD – MDA REIMBURSEMENT REPRESENTATIVE**

## HOTEL ACCOMODATIONS



**HILTON ST. LOUIS  
FRONTENAC  
1335 South Lindbergh  
St. Louis, MO**

Toll Free: 314-993-1100 or  
1-800-325-7800

Indicate you are with the  
Missouri Dietetic Association

Or on-line at:

[www.stlouisfrontenac.hilton.com](http://www.stlouisfrontenac.hilton.com)

Group Code: **MODAAC**

**Room Rates are  
\$105 for single/double**

**MAKE RESERVATIONS BY**

**MARCH 27, 2012 TO GUARANTEE ROOM RATE**

Located off Highway 40/64 and South Lindbergh Boulevard. 10 miles from downtown St. Louis. 9 miles from Lambert International Airport via complimentary transportation. Near shopping, dining and local cultural attractions.

**THANKS to this year's MDA Annual Meeting Committee!**



**VERONICA McDONNELL, RD, LD, CHAIR**

**TERRI POWELL, RD, LD**

**AMY KNOBLOCK-HAHN, MS, RD, LD**

**CATHERINE LIETZOW, MS, RD, LD, CNSC**

**MARSHA FLOWERS, MHS, RD, LD**

**MARY ELLEN BEINDORFF, RD, LD**

**COLETTE O'ROURKE, RD, LD**

**LYNN SOJKA, RD, LD**

**MARILYN TANNER-BLASIAR, MS, RD, LD**

**THANK YOU for attending the MDA Annual Conference!**

**We look forward to seeing you next year at MINK -  
Missouri/Iowa/Nebraska/Kansas Dietetic Association**

**April 4-6, 2013**

**Sheraton Overland Park ♦ Overland Park, KS**

# MISSOURI DIETETIC ASSOCIATION REGISTRATION FORM

NAME: \_\_\_\_\_

COMPANY/EMPLOYER NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY/STATE/ZIP: \_\_\_\_\_ PHONE: \_\_\_\_\_

E-MAIL: \_\_\_\_\_ ADA MEMBERSHIP #: \_\_\_\_\_

## ANNUAL MEETING\*

	Early Bird	Late Fee (after March 30 <sup>th</sup> )
<b>ADA MEMBER</b>		
2 Day Conference	<input type="checkbox"/> \$155.00	<input type="checkbox"/> \$185.00
Thursday Only	<input type="checkbox"/> \$125.00	<input type="checkbox"/> \$155.00
Friday Only	<input type="checkbox"/> \$ 70.00	<input type="checkbox"/> \$100.00
<b>NON-ADA MEMBER</b>		
2 Day Conference	<input type="checkbox"/> \$300.00	<input type="checkbox"/> \$330.00
Thursday Only	<input type="checkbox"/> \$240.00	<input type="checkbox"/> \$270.00
Friday Only	<input type="checkbox"/> \$130.00	<input type="checkbox"/> \$160.00
<b>STUDENT/RETIRED/ADA MEMBER</b>		
2 Day Conference	<input type="checkbox"/> \$100.00	<input type="checkbox"/> \$130.00
Thursday Only	<input type="checkbox"/> \$ 85.00	<input type="checkbox"/> \$115.00
Friday Only	<input type="checkbox"/> \$ 50.00	<input type="checkbox"/> \$ 80.00
<b>STUDENT/RETIRED/NON-ADA MEMBER</b>		
2 Day Conference	<input type="checkbox"/> \$150.00	<input type="checkbox"/> \$180.00
Thursday Only	<input type="checkbox"/> \$115.00	<input type="checkbox"/> \$145.00
Friday Only	<input type="checkbox"/> \$ 80.00	<input type="checkbox"/> \$110.00

**I would like to attend Board Dinner Meeting**  \$ 30.00

**I would like to make a donation to MDA PAC**  \_\_\_\_\_

**I would like to make a donation to ADAF**  \_\_\_\_\_

**Pre-Conference Workshop (limited to 50)**  \$ 25.00

**I prefer a vegetarian option for lunch**  YES

Please notify us of any food allergies \_\_\_\_\_

**TOTAL AMOUNT:** \$ \_\_\_\_\_

Register and Pay online at [www.eatrightmissouri.org](http://www.eatrightmissouri.org) or print this registration form  
and mail with check payable to:

**MDA ANNUAL MEETING, P.O. Box 1225, Jefferson City, MO 65102**

**NO REFUNDS AFTER MARCH 31 -**  
Refund requests prior to March 31 will be charged a \$15 processing fee.

**MISSOURI DIETETIC ASSOCIATION  
POLITICAL ACTION COMMITTEE  
ADA FOUNDATION  
Silent Auction Donation Form**

**ITEM:** \_\_\_\_\_

**DONATED BY:** \_\_\_\_\_  
\_\_\_\_\_

**PHONE:** \_\_\_\_\_

**VALUE:** \$ \_\_\_\_\_

**MINIMUM BID:** \$ \_\_\_\_\_



**THE AUCTION WILL BE HELD IN CONJUNCTION WITH THE MDA ANNUAL MEETING ON THE EVENING OF APRIL 19, 2012, AT THE HILTON ST. LOUIS FRONTENAC, ST. LOUIS, MISSOURI. YOU MAY EITHER BRING THE ITEM(S) WITH YOU TO THE MEETING OR MAIL TO:**

**MDA ANNUAL MEETING  
P.O. BOX 1225 – 101 E. HIGH STREET  
JEFFERSON CITY, MO 65102/Fax: (573) 636-9749**

# MISSOURI DIETETIC ASSOCIATION

## ANNUAL CONFERENCE

APRIL 18-20, 2012

HILTON ST. LOUIS FRONTENAC ▪ ST. LOUIS, MO



### Wine Pull Donation Form

Date: \_\_\_\_\_

Name of Donor: \_\_\_\_\_

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

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

Company Address: \_\_\_\_\_

Item(s) Donated: \_\_\_\_\_

Value: \_\_\_\_\_

Item Description (if necessary): \_\_\_\_\_

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

Contact Phone: \_\_\_\_\_

Other: \_\_\_\_\_

Please have attached or accompanying donated wine at time of pickup.

Please contact any of the following to make arrangements for pick up.

Veronica McDonnell RD LD [Veronicamcdonnell2@gmail.com](mailto:Veronicamcdonnell2@gmail.com) or (314) 322-2564

Marsha Flowers MHS RD LD [MLf1411@bjc.org](mailto:MLf1411@bjc.org) or (314) 454-4294

Terri Powell RD LD [tlp7162@bjc.org](mailto:tlp7162@bjc.org) or (314) 996-5109

Mary Ellen Beindorff RD LD [mxh8904@bjc.org](mailto:mxh8904@bjc.org) or (314) 362-1946

Amy Knoblock-Hahn MS RD LD [amykhahn@gmail.com](mailto:amykhahn@gmail.com) or (314) 852-3626

Catherine Lietzow RD LD [catlietzow@yahoo.com](mailto:catlietzow@yahoo.com) or (314) 703-8303

Colette O'Rourke RD LD [sheaorourke@att.net](mailto:sheaorourke@att.net) or (314) 482-5898

Lynn Sojka RD LD [lsojka@stlouisco.com](mailto:lsojka@stlouisco.com) or (314) 615-0470

Marilyn Tanner-Blasiar MS RD LD [tanner\\_m@kids.wustl.edu](mailto:tanner_m@kids.wustl.edu) or (314) 623-2656

