

# **US NAVY COMPETITIVE SHOOTERS REUNION**

**2-5 OCTOBER 2017**

**LEE'S SUMMIT, MO**

**The 2017 US NAVY COMPETITIVE SHOOTERS REUNION is being hosted by Bart & Helen Bobbitt at Comfort Inn & Suites, 3701 NE Ralph Powell Rd, Lees Summit, MO 64064 816 554-6688, gm.MO188@choicehotels.com You should make reservations by contacting the hotel directly and ask for group rate for "US NAVY SHOOTER USNCSR". Single (1 King) or Double (2 Queens) = \$99.99**

**Cutoff Date: September 2, 2017**

**We will tour the Lake City Army Ammunition Plant (LCAAP), Independence, MO; Sierra Bullets, Sedalia, MO; Arabia River Boat Museum, KCMO and the WWI Museum, KCMO. Individuals may choose to tour the nearby TRUMAN Library. Our farewell Banquet will be 6-8PM, at the "Olive Garden", Lee's Summit, close to the Comfort Suites motel. Our traditional Battle Damage Assessment & Farewell will conclude at the Hospitality Room, Comfort Inn & Suites.**

**SEND your Reunion/Dinner Registration to:**

**USNCSR**

**Dave Fiehtner**

**5634 Hutton Ridge Rd**

**Maryville, TN 37801**

**[davefiehtner@gmail.com](mailto:davefiehtner@gmail.com)**



## **PLAN OF THE DAY**

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**Monday, 2 Oct: 3pm Check-In Comfort Suites**  
**Dinner Member's Choice**  
**3pm-11pm Hospitality Room**

**Tuesday, 3 Oct: 7am-11pm Breakfast & Hosp  
Room**  
**9am-4pm Tour of LCAAP. Car Pool. Lunch stop  
TBD Out of Pocket.**

**Wednesday, 4 Oct: 7am-11pm Breakfast & Hosp Rm**  
**8am-1pm Sierra Bullets (AM group). Car Pool**  
**Noon – 4pm Sierra Bullets (PM group). Car Pool**

**Thursday, 5 Oct: 7am-11pm Breakfast & Hosp Rm**  
**9am-Noon Arabia River Boat Museum. Car Pool**  
**Noon – 1pm Lunch Out of Pocket**  
**1pm-4pm WWI Museum. Car Pool**  
**6pm-8pm Olive Garden Banquet**  
**8pm-10pm Comfort Inn & Suites Battle Damage  
Assessment. Farewell**

**Friday, 6 Oct: Members Depart**

## **OLIVE GARDEN MENU CHOICES**

**Select a combination of ENTRE'E & SOUP-SALAD  
(A-1, B-3, C-4, etc)**

### **ENTRE'E**

- A. TOUR OF ITALY – Homemade lasagna, lightly breaded chicken parmigiana and creamy fettuccine alfredo**
- B. CHICKEN PARMIGIANA – Parmesan-breaded chicken breasts, fried and topped with marinara sauce and mozzarella cheese. Served with spaghetti.**
- C. CHICKEN ALFREDO – Grilled chicken topped with fettuccine and fresh alfredo sauce.**
- D. SHRIMP ALFREDO – Sauteed shrimp tossed with creamy fettuccine alfredo.**

### **SOUPS & SALAD**

- 1. FAMOUS HOUSE SALAD – Tossed with our signature Italian dressing.**
- 2. CHICKEN & GNOCCHI – A creamy soup made with roasted chicken, traditional Italian dumplings and spinach.**
- 3. PASTA & FAGIOLI – White and red beans, ground beef, fresh tomatoes and tubetti pasta in a savory broth.**
- 4. MINISTRONE – Fresh vegetables, beans and pasta in a light tomato broth – a vegetarian classic**
- 5. ZUPPA TOSCANA – Spicy Italian sausage, fresh kale and russet potatoes in a creamy broth.**