

# TEAE United 39 Registration: August 27-30, 2020

Name(s) of attendees

Member #

Address

City, State Zip

Email (Required for confirmation)

Phone

What Rootes vehicle(s) will you bring? (Year / Model / Mark / Series/Color):

Circle or  your answers below

**Concours and Autocross Class (must be the same):**

Stock | Personalized | Modified | Drive and Shine | Rare Rootes | Premier Rootes | Not Judged

I am willing to be a Concours Judge     I want my Tiger TACed (Note: **\$50 per car DUE ON SITE!**)

[Fee below: Early Registration by July 31 / thereafter] Include names of children under 12 names on the reverse	Amt. enclosed	
Singles	\$175 / \$200	
Couples	\$325 / \$375	
Additional Adults	\$165 / \$215	
United 39 T-Shirt: S ___ M ___ L ___ XL ___ XXL ___ XXXL ___	\$18/ea \$20/ea	
Polo Shirt: S ___ M ___ L ___ XL ___ XXL ___ XXXL ___	\$25/ea \$27/ea	
Friday Tour (Richard Petty Museum)*	# attending	
Friday Lunch at Mac's*	# attending	
Saturday Concours *	# attending	
	Person #1	Person #2
Friday sandwich # (see previous page for explanation)*		
Sunday Autocross	\$50/driver	
Sunday Transportation Museum*	# attending	
Event Banquet*	# attending	
<i>List special meal requirements on the back</i>		
<b>Total Enclosed:</b>		



**Questions about the event, please contact:**  
Jim Lindner  
(703) 329-1763  
united@teae.org

Send this form with a check payable to **TEAE** to:  
Kerch McConlogue  
820 Fishing Creek Valley Rd  
Harrisburg, PA 17112  
(717) 474-8311

**Make hotel reservations** at the Grandover Resort  
Call (336) 294-1800  
Ask for the **Tigers Group Block**

\* Included with registration

# Meals at United 39

## Mac's Speed Shop: Friday Lunch Menu

**Include the sandwich number on your registration form.** Sides, drinks and salads are chosen at meal time.

### Entrees

#### 1. Brisket Sammy w/ side & drink

Smoked brisket tossed in Western Carolina BBQ sauce topped w/ grilled onions on two slices of Texas toast. Sauce can be served on side

#### 2. Chicken Sandwich w/ side & drink

6-oz chicken breast tossed in our western Carolina BBQ sauce served on a brioche bun w/ choice of fixin's. Fixin's chosen at meal time. Sauce can be served on side.

#### 3. Fish Sandwich w/ side & drink

Fried catfish served on a toasted hoagie roll w/ Jalapeno tarter, Lettuce, Tomato and Onion

#### 4. Lil pig BBQ sandwich w/side & drink

5-oz smoked pulled pork on bun w/ choice of slaw on sandwich or on the side

#### 5. Veggie Plate 4 sides w/ toast & drink

### Side Options

**Sides and salads are chosen at meal time**

Mac N cheese  
Baked Beans (contains sausage)  
\*\*Green bean casserole  
\*\*Collard Greens (Contains Pork)  
\*\*Brunswick stew (Contains pork& chicken)  
Baked Potato Salad (contains bacon)  
Onion Rings Fries  
Sweet Potato Fries ( add \$1)  
\*\*Grits (Contains Chicken stock)  
Side Salad (Chopper, Baja, or spinach)

### Salad Options:

- **Chopper:** chopped iceberg& romaine lettuce, grape tomatoes, Blue cheese crumbles, bacon
- **Baja:** Mixed sweet greens, black beans, grape tomatoes, com, pickled red onions, peppers

## Concours Lunch Buffet Menu

You don't have to make any choices on this one. It's a buffet!

Summer Time Pasta Salad  
Tomatoes, Roasted Sweet Peppers, Com, Spinach & Parmesan Cheese with Italian Vinaigrette

Grilled All-Beef Hot Dogs & Angus Beef Burgers Southern Fried Chicken

Mustard, Relish, Mayonnaise, Ketchup, Sauerkraut & Chili, Sharp Cheddar, Swiss & Provolone Cheeses, Crisp Lettuce, Shaved Red Onion, Sliced Steakhouse Tomatoes, Pickle Spears White, Wheat & Brioche Buns, Apple & Cinnamon Smoked Baked Beans, Rustic Steak Fries

Salted Caramel Banana Pudding  
Housemade Lemonade & Iced-Tea

The Grandover Resort has stated it does NOT use MSG in the preparation of its food.

## Sunday Evening Awards Banquet

You don't have to make any choices on this one. It's a buffet!

•**Popeye Salad:** Spinach, Shaved Radicchio, Hard Boiled Eggs, Bacon, Toasted Almonds, Cheddar Cheese Curds, Pickled Red Onions with a Whole Grain Mustard Vinaigrette

•**Traditional Caesar Salad:** House made Garlic Croutons, Shaved Parmesan & Creamy Dressing Roasted

•**Chicken Thighs with a White Wine Pan Gravy & Lemon & Oregano Slow**

•**Smoked Beef Brisket with Roasted Mushrooms & Balsamic Onions Buttermilk Whipped Potatoes**

•**Carolina Farm Vegetables**

Freshly Baked Bread Rolls with Whipped Butter  
Krispy Kreme Bread Pudding with Vanilla Anglaise & Bourbon Caramel Sauce  
Ice Water, Coffee and Tea Service