

The Charlotte Bridge Association Proudly Presents

NANCY FITZGERALD

A NEW LOCAL BRIDGE

SEMINAR!

Nancy Fitzgerald has taught bridge around the state for 20 years. A Gold Life Master, she began by helping friends understand bridge and is addicted to teaching the WHY when it comes to teaching bidding, playing or defending. She often says, "If you know why you use a tool, you just might remember when and how to use it."

TIPS FOR MAKING GOOD CHOICES IN COMPETITION

Using doubles, cue bids and sacrifices... choosing the best bid in imperfect situations

This seminar is aimed at all bridge players trying to improve their game. Each session will involve the playing of pre-duplicated lesson hands based on learning objectives. Every participant will receive handouts for notetaking and later review.

Thursday, October 17, 2024

9 a.m.-4:00 p.m.

9-9:30 a.m. Coffee & Conversation. Lessons begin at 9:30 a.m.

510 E. Park Avenue
Charlotte, NC 28203

A registration fee of **\$120** (\$135 if received after Oct. 3, 2024), includes two sessions of bridge instruction by Nancy Fitzgerald with handouts to support the lessons. A box lunch for \$16 is available for order from Dahlia Grove, a non-profit justice enterprise helping women survivors of trafficking and domestic violence.

Please make your check payable to the **Charlotte Bridge Association** and mail it with the back portion of this form to: **Kathy Wholey, 7536 Stonecroft Park Drive, Charlotte, NC 28226.**

Questions? Call Kathy at 704-756-0857

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TIPS FOR MAKING GOOD CHOICES IN COMPETITION

SEMINAR REGISTRATION FORM

October 17, 2024

Name _____

Email _____ # of Master Points _____

Cell Phone _____

Check here if you want a box lunch _____ YES ***Please add \$16 to your check.***

Soft drinks will be provided. ***No lunch orders will be taken the day of the seminar***

Circle one of the 5 below.



Signature Chicken Salad
on a buttery croissant

Turkey Provolone Sub
With turkey, provolone, lettuce, tomato and avocado mayonnaise on a sub roll

Ham and Swiss on Rye
With honey mustard and Italian dressing on Seeded Jewish Rye Bread

Traditional Caesar Salad
Romaine, parmesan, bacon bits and Caesar Dressing

Mixed Spring Green Salad
With red onion, strawberries, goat cheese, candied pecans on mixed greens with honey balsamic vinaigrette

The sandwiches include chips and all lunches include a cookie