MEETING ANNOUNCEMENT

Pacific Northwest Wheat Quality Council

The Pacific Northwest Wheat Quality Council (PNW-WQC) will hold its annual Collaborative Testing Program meeting in conjunction with the Pacific Northwest Section of the AACCI. The meeting time and place is Wednesday, January 24th through Friday, January 26th 2018 at the Courtyard by Marriot in San Diego, California. The Courtyard Hotel is located in the historic Old Town San Diego district. Their address is 2435 Jefferson Street, San Diego, California 92110.

Holding a combined meeting with the PNW AACCI section has proven to produce a valuable forum for wheat quality issues in the Pacific Northwest. With many facets of the wheat industry represented, from wheat variety development through final product production, interesting discussions have resulted from the synergy of viewpoints present. Indeed, this meeting has helped shape the model of wheat quality in the Pacific Northwest.

On Wednesday afternoon, January 24th, tours of wheat & flour processing facilities in the area and points of local interest are being planned. PLEASE indicate on the registration form if you are interested in participating in the tour. Knowing how many people will attend helps immensely in planning. The cost of the tour will be $50. Tentatively we will tour Bread and Cie, a local artisan bakery doing a variety of handmade breads and pastries. Next we travel to a Lumina manufacturing site where many of the products we use in our scientific work are produced. Our dinner stop is at the Barra Barra Saloon in Old Town San Diego for a reception followed by a wonderful South West/Mexican meal. For questions or suggestions, please contact Doug Engle, Douglas.Engle@ars.usda.gov.

On Thursday, we provide a forum for wheat breeding and research programs in the region to share information on projects and issues of wheat research in the Western United States. AACCI-PNW section will then host a half day of technical presentations on wheat quality in the afternoon. On Friday, the PNW-WQC will review quality characteristics of new wheat varieties. Everyone is encouraged to attend all three sessions to broaden the scope of experience and ideas available for discussion.

On Saturday, January 27th we are planning a golf outing. Please indicate if you are interested in participating on the registration form; details to follow.

Room reservations are to be made individually by the registrants. Due to the size of our group our block is split between the Courtyard and immediately adjacent Fairfield Inn properties. Please identify yourself as a Pacific Northwest Wheat Quality Council registrant (group code Pacific NW Wheat) to receive special room
pricing of the prevailing government per diem rate. This has been set at $167 single/double occupancy for 2018. The Hotel room cancellation policy is 1 day in advance (by midnight the day before your reservation).

The more we know about how many people are attending the more responsive we can be in enlarging the room block. The room block will come off for our event on Friday, December 22nd, 2017. This is earlier than in most years. PLEASE BOOK EARLY. If you wish to extend your stay, our conference rate room pricing will be offered, based on availability of rooms at the discount price, three days before and three days after the block nights of Tuesday January 23rd through Friday, January 26th. If you wish to extend your stay it is recommended to book early. Discount rooms are only available up to a certain percentage of occupancy of the hotel.

Direct reservation line number is (800) 321-2211. Please make reservations as early as possible as to make adjustments to the room block more effective. The room block will be removed Friday, December 22nd.

Our group code is Pacific NW Wheat. You have a choice between the Courtyard and Fairfield Inn properties on this group page:

Cut and paste into browser address bar:
http://www.marriott.com/meeting-event-hotels/group-corporate-travel/groupCorp.mi?resLinkData=Pacific%20NW%20Wheat%20Quality%20Council%5ESANFI%60PNWPW%7CPNWPWBA%60USD%60false%604%60;SANOT%60PNWPWBA%60USD%60false%604%601/20/18%601/30/18%6012/22/17&app=resvlink&stop_mobi=yes

Ground Transportation Options:
The San Diego International Airport is located 5 miles or approximately 15 minutes from Old Town San Diego. Free airport shuttle service is available from 5am to noon and 3pm to 9pm. Please call the hotel at the following numbers when you arrive.

Courtyard    (619) 260-8500
Fairfield Inn (619) 299-7400

Cooperators, the deadline for data submission this year will be Friday December 22nd. Data submitted before then will of course be greatly appreciated.

Pacific Northwest Wheat Quality Council

Acknowledgments

These collaborative flour tests are supported by the wheat commissions of Washington, Oregon and Idaho in cooperation with the USDA-ARS Western Wheat Quality Laboratory. In addition participating companies provide sponsor support for operating the council and annual meeting. Our purpose is to maintain and improve the milling and baking quality of wheat in the Western region. It is an attempt to keep current with the needs of wheat processors and flour users. The information gained from the data and opinions of the collaborators is of significant value to the wheat breeding programs of the region. The project aims to provide each collaborator an opportunity to express their opinion as to whether or not the tested selections would satisfy the end-use demands of their industry.

We would like to thank each of the collaborators for their participation in this annual project.

MEETING REGISTRATION FORM
PNW-WQC/ WERA-1009/AACCI PNW Section
January 24th, 25th & 26th
Courtyard Old Town Hotel
San Diego, California
New Online Registration is available @ AACCI. A user account can be made for non-AACCI members.  

Name: ______________________________________________________________

Organization (for name badge): ____________________________________________

Address: _____________________________________________________________________________

________________________________________

Phone: ________________________     E-mail ___________________________

Are you interested in attending the tours on Wednesday afternoon?   ______Yes      ______No
Are you interested in golfing on Saturday morning?                             ______Yes      ______No

<table>
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<tr>
<th>Registration Type</th>
<th>Cost</th>
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<tbody>
<tr>
<td>Early Registration (Before January 2, 2018)</td>
<td>$370</td>
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<tr>
<td>Late/ On Site Registration</td>
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<td>Vendor Registration (includes one individual registration)</td>
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<td>Sponsor Support (includes one individual registration)</td>
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<td>Industry Tours</td>
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Total Paid _____________

For credit card transactions please call Shawna Vogl or Doug Engle @ 509 335-4062

Please make checks payable to American Association of Cereal Chemists International (or AACCI International) and mail to the following address:

E202 Food Quality Building, WSU  
P.O. Box 646394  
Pullman, WA 99164-6394.

For registration information contact Doug Engle (e-mail Douglas.Engle@ars.usda.gov, ph 509-335-4062, fax 509-335-8573)