



**COME ON DOWN TO TEXAS FOR OUR 11th ANNUAL ROM SHOWS!**  
**5 days – 6 shows & 4 BREEDER JUDGES - NRG Center, Houston, Texas**  
**JULY 18-22, 2018**

<b>Wednesday July 18, 2018 (2 Shows &amp; Sweeps + NOHS)</b>	<b>Houston All Terrier Club</b>	<b>TBA</b>
<b>Thursday July 19, 2018</b>	<b>Houston Kennel Club</b>	<b>Breed Judge – Jon Cole Group - Desmond Murphy ROM POINTS</b>
<b>Friday July 20, 2018</b>	<b>Houston Kennel Club</b>	<b>Breed Judge – Desmond Murphy Group - Peggy Beisel-McIlwaine ROM POINTS Puppy / Veterans Sweepstakes Krista Prater-Piles</b>
<b>Saturday July 21, 2018</b>	<b>Beaumont Kennel Club</b>	<b>Breed Judge – Claudia Sharp Group - Jon Cole ROM POINTS</b>
<b>Sunday July 22, 2018</b>	<b>Galveston County Kennel Club</b>	<b>Breed Judge – Ray Sharp Group - TBA ROM POINTS</b>

**Superintendent: JACK ONOFRIO**  
**Entries close Wednesday, July 4, 2018**



**Host Hotel is:**

**Staybridge Suites - Houston Medical Center**

**9000 Main St., Houston, TX 77025**

This hotel is brand new, the location is extremely convenient to the show site. Free hot breakfast and dinner with beer/wine on Tues, Wed and Thursday evenings.

The nightly rate is \$109 plus tax with a one-time \$75 pet fee. The group code is Texas Gulf Coast Bull Terrier Club and reservations can be made directly with the hotel at 346-319-6461 or at the link below:



[Texas Gulf Coast Bull Terrier Club](#)

**PLEASE HELP US STAY IN THE STAYBRIDGE SUITES GOOD GRACES!!!  
PICK-UP AFTER YOUR DOGS AND PUT PLASTIC UNDER YOUR CRATES!**

Contact the TGCBTC for Reserved Grooming Space at [gulfcoastbtc@earthlink.net](mailto:gulfcoastbtc@earthlink.net)

**BANQUET DINNER / RAFFLE SATURDAY EVENING JULY 21, 2018**

**NEW LOCATION!!! RSVP REQUIRED!**

Congregation Emanu El - (The Temple)  
1500 Sunset Blvd, Houston, TX 77005

**\$30 per person prepay by PayPal on our website at**

<http://www.texasbullterrier.org>

**(RSVP required - \$35 per person if not prepaid)**

### Menu

**Wild Spring Mix Salad with Poached pears, Sugar Pecans,  
Stilton Cheese, and Blueberry vinaigrette  
Carved Prime Beef with all condiments and dinner rolls  
Assorted Oven Roasted Vegetables  
Garlic Herb Roasted Potatoes  
Chef Carved Cedar Planked Salmon with a Raspberry  
Chipotle Glaze on the side  
Assorted Dessert Shooters filed with a Variety of Cakes  
and Mousse**

**Cash Bar - Beer: \$3.00 Wine: \$6.00 Mixed Cocktails: \$8.00**