



FICPI ABC 2013 CONFERENCE Program Summary

At The Roosevelt Hotel New Orleans | May 15-18, 2013

THE CONFERENCE

FICPI ABC Conferences are annual meetings of the U.S. (“A”), U.K. (“B”), and Canadian (“C”) National Groups of FICPI. The joint ABC conference is not limited to FICPI members from the U.S., U.K., and Canada, but is open to all FICPI members and, of course, accompanying persons. The conference consists of a professional program in three morning sessions, accompanying persons morning outings, and group outings in the afternoons and evenings. Please note that FICPI International’s Spring 2013 CET meeting in Austin, Texas is timed to permit FICPI CET members attending that meeting to travel to New Orleans for the ABC 2013 Conference. The CET meeting ends on May 14 and the ABC starts on May 15. Travel from Austin to New Orleans is easy and quick.

THE LOCATION - HISTORIC NEW ORLEANS

New Orleans, with its cross-cultural and multilingual heritage, is famous for its cuisine, music (particularly as the birthplace of jazz), unique architectural styles, and its annual celebrations and festivals, most notably Mardi Gras.

New Orleans has many major attractions, from the world-renowned French Quarter and Bourbon Street’s notorious nightlife to Magazine Street, with its many boutique stores and antique shops. Notable attractions in the Quarter include Bourbon Street, Jackson Square, St. Louis Cathedral, Preservation Hall, and the French Market, including Café du Monde, famous for café au lait and beignets. To tour the port, one can ride the Natchez, an authentic steamboat with a calliope, which cruises the Mississippi the length of the city twice daily. Also located in the French Quarter is The Historic New Orleans Collection, a museum and research center housing art and artifacts relating to the history of New Orleans and the Gulf South. The National World War II Museum is dedicated to providing information and materials related to the Invasion of Normandy. Art museums in the city include the Contemporary Arts Center, the New Orleans Museum of Art (NOMA) in City Park, and the Ogden Museum of Southern Art.

THE CONFERENCE VENUE

The Roosevelt New Orleans Hotel opened in 1893 as “The Grunewald”. After various expansions it was renamed “The Roosevelt Hotel” in 1923 in honor of the late former U.S. president Theodore Roosevelt. After operating as the Fairmont New Orleans from 1965-2005, the hotel was damaged in Hurricane Katrina in 2005 and closed indefinitely. The remodeling of the hotel commenced within two years, and after extensive restoration, the hotel reopened in 2009 in Hilton’s premium Waldorf Astoria Collection chain. The Roosevelt features the famous Sazerac Bar, chef John Besh’s Domenica Restaurant, and the acclaimed Guerlain Spa.



YOUR HOSTS

Your hosts in New Orleans are the Council and Members of FICPI-U.S. The main contacts during this year’s gathering are:

Barry W. Graham - President of FICPI-U.S.
Andrew D. Meikle - President-Elect of FICPI-U.S. & Golf Captain

www.ficpi.us

We all really look forward to welcoming you to New Orleans!

THE MEMBERS' PROFESSIONAL PROGRAM

The professional program for the conference comprises 3 morning sessions, one each presented by the U.K., U.S., and Canadian groups. The schedule is designed to permit group outings in the afternoons and evenings for member networking while taking in the sights, sounds, and tastes of New Orleans. Final adjustment to the program will be implemented over the coming months and a final version will be distributed.

THE ACCOMPANYING PERSONS' MORNING PROGRAM

NEW ORLEANS' FRENCH QUARTER CULINARY TOUR & LUNCH – THURSDAY MORNING, MAY 16

The French Quarter is home to some of the most famous restaurants in New Orleans. The culinary experience of New Orleans cannot be duplicated anywhere in the country. On this tour, you will experience three of the oldest and best restaurants in New Orleans, each of which contributed to the culinary history of this city. You will begin by touring Antoine's Restaurant (opened in 1840) and continue to Galatoire's Restaurant (opened in 1905) and then end the tour at the famous Tujagues (opened in 1856). In two of these landmark restaurants, you will enjoy a taste of a signature dish of that restaurant. During the tour in each restaurant you will meet chefs and restaurant historians who will guide us through these living culinary museums. The tour will end with a lunch at the Brennan's Family restaurant the Palace Café.

LOCATION: Depart Roosevelt Hotel | NOTE: This is a walking tour; comfortable shoes are recommended.



LOUISIANA COASTAL RESTORATION & LEVEE PROTECTION – FRIDAY MORNING, MAY 17

This hot-topic tour will be led by a local expert in coastal restoration and levee systems. After boarding the private motor coach, your leader will speak about the critical problems facing the wetlands and barrier islands and the plans that have been formulated to mitigate and repair the damage. The program will discuss the many ways in which these coastal areas are critical to the entire nation, not just Louisiana. We'll also focus on the levee system that was designed to protect New Orleans but failed to hold the storm surges of Hurricane Katrina. Guests will take a tour of an area where the levee system failed in that hurricane and take a look at how the Army Corp of Engineers re-engineered the levee. The group will also learn about the efforts to build improved levee systems and talk about what we have learned from Dutch engineers.

LOCATION: Depart Roosevelt Hotel

SOUTHERN ELEGANCE ALONG THE AVENUE & LUNCH – SATURDAY MORNING, MAY 18

The Garden District is gracious and stately -- an elegantly adorned window to a bygone era. Developed mainly between 1840 and 1900, it comprises one of the best-preserved collections of historic mansions in the South -- if not the entire country. The Garden District is a brilliant tapestry of architectural styles and period designs. The spacious home sites and rich, garden-ready soil immediately began attracting wealthy New Orleanians, particularly the many well-heeled Americans that had flooded the city after the Louisiana Purchase in 1803. Disdained by the old French Creole gentry in the French Quarter, these new arrivals thumbed their noses at the Creoles by constructing sumptuous mansions, and the Garden District was born. The tour will end with lunch at Joey K's on Magazine Street.

LOCATION: Depart Roosevelt Hotel



THE AFTERNOON & EVENING GROUP PROGRAM



THE CABILDO COCKTAIL RECEPTION - WEDNESDAY, MAY 15, 6-8 PM

Located next to St. Louis Cathedral and facing Jackson Square, the Cabildo was built under Spanish rule in 1795-1799 and named after the municipal governing body that was located there. Before the transformation of the building into the state museum in 1908, the Cabildo served as a city hall, a courthouse, and a prison. The building was designed by Gilberto Guillemard, who also designed St. Louis Cathedral and the Presbytere, but the third story mansard roof with cupola was not added until 1847, replacing the original flat Spanish roof and balustrade. On the second floor is the Sala Capitular, or "Meeting Room", in which much of the official business of the building took place.

NOTE: Dinner on your own so you can explore New Orleans as you choose



HISTORIC FRENCH QUARTER WALKING TOUR - THURSDAY, MAY 16, 2-4 PM

Enjoy an informative and entertaining walking tour through the French Quarter of New Orleans. While strolling through the charming Quarter, try to imagine the lonely expanse of land that greeted Jean-Baptiste, nearly three centuries ago. Today, the Vieux Carre is home to fine restaurants, antique shops, and other attractions. You will witness the symmetry of design employed by French engineers and French and Spanish Colonial architects. You will see the historic Pontalba Apartments (the oldest apartments in the United States) that flank Jackson Square, St. Louis Cathedral, the Presbytere, and Cabildo.

LOCATION: Depart Roosevelt Hotel | NOTE: This is a walking tour; comfortable shoes are recommended.



OGDEN MUSEUM OF SOUTHERN ART: PATRICK F. TAYLOR LIBRARY COCKTAIL RECEPTION - THURSDAY, MAY 16, 6-8 PM

The buildings of the new Ogden Museum of Southern Art, University of New Orleans, comprise one of the most architecturally significant complexes in the South. It involves the bold modern statement of the Stephen Goldring Hall and the remainder of the three-structure complex, which includes the preservation and restoration of the historic Howard Memorial Library (later renamed the Patrick F. Taylor Library), designed by the nationally renowned 19th-century architect Henry Hobson Richardson, and the completion of the Clementine Hunter Wing.

NOTE: Dinner on your own so you can explore New Orleans as you choose.

OAK ALLEY PLANTATION LUNCH & TOUR - FRIDAY, MAY 17, 1-4:30 PM

Oak Alley Plantation has been called the “Grande Dame” of the Great River Road. The road that leads to the Greek-Revival style antebellum home is surrounded by 300 year old live oak trees. The plantation was built in 1839 by a wealthy French Creole sugar planter from New Orleans. Mint juleps await our arrival, and guided house tours will be conducted after lunch. *NOTE: Dinner on your own so you can explore New Orleans. However, optional small group dine-arounds have been arranged with reservations at a dozen renowned restaurants convenient to the hotel – see Dining in New Orleans below.*



OPTIONAL GROUP EVENTS - SATURDAY, MAY 18

THE WILD SIDE OF THE SWAMP (2-4:30 PM)

Get ready for an exciting adventure! Take a thrilling ride through the swamps and bayous of Louisiana, accessible only by airboat. The captain, a native of the area, offers a colorful history of the Cajun way of life. You'll come face to face with alligators, snakes, and other native creatures while touring their neighborhood.



LOCATION: Depart Roosevelt Hotel
TIME: 3.5 hours
INCLUDES: Expert/Licensed Guide; Transportation; Swamp tour on airboats; Taxes & Gratuities
NOTE: This tour is not ADA accessible.
Cost: \$75/person

RIVER CRUISE ON THE STEAMBOAT NATCHEZ (2-4:30 PM)

Enjoy a two-hour cruise by day from the heart of the French Quarter aboard the Steamboat Natchez including Calliope concert! Your two-hour cruise from the heart of the French Quarter takes you back when cotton was king and life was slow and graceful as the current on the Mississippi. Let us show you New Orleans, one of the world's most active ports, as it can best be seen from the river aboard New Orleans' only authentic Steamboat. *Transportation not provided but a fun traditional New Orleans' trolley ride is available near the hotel (\$1.25/person), or enjoy a walk or take a taxi.*



LOCATION: Natchez Dock. Right behind Jax Brewery
TIME: 2.5 hours
INCLUDES: Transportation; Taxes & Gratuities
NOTE: This tour is ADA accessible.
Cost: \$30/person



ENGLISH TURN GOLF & COUNTRY CLUB (12:15-6:30 PM)

This Jack Nicklaus designed Par 72 Championship Golf Course presents a unique challenge to golfers of any skill level. Water comes into play on every hole. Giant sand and waste bunkers guard many holes, and numerous grass depressions and mounds line the sculptured fairways. Huge tiered greens challenge putting strokes.

Norman. Faldo. Love. Couples. They have all taken a swing at English Turn's 7,078 - yard track as the course has hosted over a dozen PGA tournament events. English Turn is serious about its golf. The highly manicured greens, meandering lakes, and magnificent Plantation Style Clubhouse make golfing at English Turn an unmatched experience.

At English Turn each hole is different. There are no architectural cookie cutters here, and no holes designed merely to divide residential areas. Each English Turn hole challenges you with its own personality. The greens are notoriously undulating and challenging, yet fair for the club member and pros alike. The famed 18th of English Turn was consistently rated one of the most challenging on the PGA Tour.

Exceptional course design was specifically created to address the unique drainage issues that have become associated with golf in New Orleans. Backed up by meticulous care and an incredibly knowledgeable and attentive staff, a round of golf at English Turn is truly an Extraordinary Experience.

INCLUDES: Transportation, Box Lunch, Greens Fees; Taxes & Gratuities
Cost: \$200/person (Rental clubs are available - \$50)

CLOSING GALA DINNER - THE NATIONAL WWII MUSEUM: THE US FREEDOM PAVILION - SATURDAY, MAY 18, 7:30-11 PM

The World War II years were a time when the freedom of the world hung in the balance. Americans answered the call to protect that freedom with 16 million men and women serving in uniform and an untold number of citizens of all ages doing their part on the Home Front. It is their contributions we

honor in the new US Freedom Pavilion: The Boeing Center. Exhibits and interactive experiences paint the picture of a nation mobilized for war. Those who answered the call of service and those who supported our fighting forces by producing planes, ships, tanks, and other vital machinery in unprecedented numbers. This is the story of America at war — on land, in the air, and at sea — told in a way that will fully engage the senses, the mind, and the heart. Transportation is provided from the hotel.



DINING IN NEW ORLEANS

New Orleans cuisine is like no other in the world, and people come from all over to sample its tastes and smell its fragrances. Few leave disappointed. The city offers transcendent food at \$3 or \$300 a plate.

The Cajun and Creole foods of the city and south Louisiana are living examples of how people adapted to their new surroundings and neighbors. Most who consider themselves Creole today are descendants of those exiled from Haiti and Santa Domingue following the Haitian slave revolt of 1804. This additional layer of culture that changed New Orleans's food to a more

Caribbean and French cuisine that included beans, rice, richer soups and sauces made with roux, the tomato, and slower cooking methods. This was combined with sausages from the Germans, spices and rice from the Spanish, and desserts and pastries from the Italians. Wealthy Europeans came down from the Northern United States and hired Africans from the West Indies or Africa as domestic help where they introduced their employers to the slow cooked foods of the West Indies. Africans had brought with them a vegetable used to thicken and flavor soups. We call this vegetable "okra," but the Africans called it "gumbo," giving the famous soup its thickness and name. Native Americans introduced the settlers to local vegetables and spices, including sassafras for filé and bay leaf. Without a doubt, food in New Orleans is another great example of how multiculturalism can give us something new and better when people work together. When all of these ingredients and cooking styles were shared between the cultures, there were all of the makings for now famous dishes: Gumbo, Sauce Picante, Red Beans and Rice, Jambalaya, Grilliades, Mirlitons, and other rich New Orleans dishes that can be found in restaurants and homes throughout the city.

Cajun cuisine developed on a different track. Cajuns were Canadians who were exiled from their native Acadia in Northeast Canada. They settled in a very swampy area west of New Orleans. The South Louisiana swamps provided them abundant shellfish, such as crawfish, crab, and shrimp, that they learned to cook with local spices including cayenne pepper. Local alligators are also eaten and can be found in dishes such as Alligator Sauce Picante. The two cultures have blended so much that if you were to ask someone from New Orleans to explain

the difference between Cajun and Creole cooking, most would not know, but could cook both styles. In New Orleans, they don't call it Creole or Cajun. They just call it dinner.

A rich history of culinary innovation and excellence surrounds you in New Orleans. Bananas Foster originated at Brennan's, and Chef Paul Prudhomme and his K-Paul's Louisiana Kitchen restaurant brought blackened redfish to national attention in the 1980's. Perhaps the most famous U.S. celebrity chef, Emeril Lagasse, opened his eponymous restaurant in 1990. Today such chefs as John Besh (whose Dominica Restaurant is located in the Roosevelt Hotel), Donald Link (Cochon, HerbSaint), John Harris (Lillette), Frank Brigtsen (Brigtsen's), Susan Spicer (Bayona), Scott Boswell (Stella!), Allison Vines-Rushing and Slade Rushing (MiLa), Tory McPhail (Commander's Palace), and Matt Murphy (The Irish House) are celebrated on the national stage.

There has been no shortage of innovation with accompanying beverages, as well, with the Hurricane, Ramos Gin Fizz, and Sazerac cocktails tracing their origins to the city, while exquisite Mint Juleps, Pimm's Cup, and Brandy Milk Punch are found at local establishments. Though the Dixie Brewery is closed, such local micro-brewery and craft beers as Abita, Blackened Voodoo, NOLA Blonde Ale, can be found on tap, while Stein's Market & Deli carries a world class selection to accompany its sandwich offerings on Magazine Street in the Garden District.

New Orleans is a city of restaurants ranging from inexpensive neighborhood restaurants that serve up great dishes like red beans and rice, jambalaya, crawfish etoufee or a Po-Boy sandwich, to more expensive grand restaurants like Galatoires, Antoinnes, and Arnaud's where waiters often inherit their jobs from their fathers and mothers. Most tourists are surprised at how inexpensive a delicious New Orleans meal at a local restaurant can be. While the city is a place tourists can have a grand time, it is also a place where people live and expect good local food—not unlike expecting good, cheap food at a local diner anywhere else in the country. So it is always recommended to enjoy both the grand meal and the local inexpensive dining experiences at places like Napoleon House, the Acme Oyster Bar, or Café Pontalba. Need a recommendation? Ask any local. They are always prepared to tell you their favorite restaurant or where they hope to eat next week.

Some words of advice for those visiting the city:

- Pace yourself. You really can eat yourself sick, though you'll have a grand time doing so.
- Avoid chain restaurants. You can always eat at those when you get home. Eat local.
- When in doubt, ask a native. They love to talk about food.
- Forget about your diet. You're in New Orleans to enjoy yourself. Don't count fat calories because you'll just ruin your meal. Let's face it; the food is fatty and there are a lot of carbs. Just enjoy it and diet when you get back home. You'll add years to your life if you learn to enjoy food as the locals do.



Small Group Dining Options (Friday)

1. Antoine's
2. Arnaud's
3. Bon Ton Café
4. Borgne
5. Bourbon House
6. Brennan's
7. Commander's
8. Court of Two Sisters
9. Dickie Brennan's Steakhouse
10. Pascal Manale
11. Lüke
12. Bayona
13. Mr. B's
14. K-Paul's
15. Ralph's on the Park
16. Mother's

Breakfast in or near the Roosevelt Hotel

1. The Sazerac Restaurant or In-Room Dining
2. Lüke (5 blocks)
3. The Ruby Slipper Café (5 blocks)
4. Red Gravy (4 blocks)
5. Nosh (3 blocks)
6. Cafe Beignet (4 blocks)
7. Daisy Dukes (4 blocks)

GENERAL INFORMATION

Travel to New Orleans

The Roosevelt Hotel is located conveniently in the Central Business District just off Canal Street and one block from the world-famous French Quarter.

Airport Transportation Service

Many major airlines have service to Louis Armstrong New Orleans International Airport (IATA Code - MSY) with many direct flights arriving daily, especially from Atlanta, Dallas, Houston, Denver, Charlotte, Los Angeles, Chicago, and Miami. Delta, Southwest, United, American, Frontier, and US Airways operate the most frequent service to the city. The Roosevelt New Orleans is a short 20-minute drive from the airport with cab, car, and shuttle service readily available. The hotel concierge can arrange transportation service with advance notice.

Driving Directions From Louis Armstrong New Orleans International Airport

1. When exiting the airport follow signs for I-10.
2. Take I-10 East towards New Orleans
3. Stay on I-10 East until U.S.-90 Business.
4. Take U.S.-90 / Claiborne Ave. and merge onto South Claiborne Ave.
5. Turn right at Canal St. Turn right at Baronne and The Roosevelt will be on your right.

Directions from the East on Interstate 10

1. Exit 235B Canal Street
2. Turn slight right onto S. Derbigny St. – 0.1 mi
3. Right on Canal – 0.6 mi
4. Right on Baronne – 0.1 mi
5. Right on Common – 0.1 mi
6. Right on University – 0.1 mi
7. Hotel entrance on Right hand side

Directions from the West on Interstate 10 (same as from the airport)

1. Exit 234B on the Left Poydras/Superdome
2. Stay straight to go onto Poydras St. – 0.6 mi
3. Turn Left on O’Keefe – 0.2 mi
4. Continue on O’Keefe and it changes name to University Place – 0.1 mi
5. Hotel on the Right hand side

Directions from the West Bank (Across the Crescent City Connection Bridges)

1. Exit off the O’Keefe St. exit
2. Keep Left at the fork to go to O’Keefe Ave. – 0.6 mi
3. Continue on O’Keefe and it changes name to University Place – 0.1 mi
4. Hotel on the Right hand side

Parking Rates

- All Registered Hotel Guest Overnight – \$42 +tax
- Non Registered Patrons- \$16 (for up to 8 hours)
- Non Registered Special Event- \$25
- Overnight – Trucks, vehicles with trailers – priced per space they occupy

The climate in May

In May, the temperatures begin to rise in New Orleans, but the weather is still comfortable for outdoor activities. By mid-May the average daily high temperature is 83° (28.5°C) and the average low 68° (20°C). Humidity is generally above 50%, and the weather could be quite comfortable or could seem muggy depending on the breezes and rain. Summer clothing will be appropriate, with a jacket or similar for the evenings. Rain or even a thunderstorm is always a possibility.

Suggested dress code

Smart casual clothing is recommended for all daytime functions during FICPI ABC 2013 except for the Saturday afternoon optional activities. Business casual is suggested for evening group social events. For dinners on your own, please note that many New Orleans restaurants advise “jacket preferred” for men. Flat, comfortable shoes are recommended for the tours and the cruise and make sure you bring your sports and/or casual gear for the Saturday afternoon optional activities.

Accommodation at The Roosevelt Hotel

All rooms at the hotel are of a high standard and the hotel has blocked rooms for either single or double occupancy at a special discount of \$239 (U.S.) plus taxes for the hotel’s Deluxe Accommodations negotiated for the conference attendees. The cut-off date to reserve rooms at the discounted rate is April 15 and booking early is recommended to insure availability of rooms at this rate. In addition, room types above Deluxe Accommodation, including Superior Rooms and several classes of Suites, may be available at discounted rates, subject to availability. Rooms are being held for the core conference nights of: arrival Wednesday, May 15, departure Sunday, May 19. Bookings for rooms for May 12-14 and May 20-21 at the discounted rate will be dependent upon availability. If you wish to arrive earlier or depart later, it is recommended that you check availability with the hotel as a matter of urgency. Hotel registration must be made directly with the Roosevelt online at http://waldorfastoria.hilton.com/en/wa/groups/personalized/M/MSYRHWAFIC-20130512/index.jhtml?WT.mc_id=POG (If FICPI ABC Conference 2013 does not appear, use Group Code “FIC” in the online reservation form); or by telephone at 1-800-WALDORF (1-800-925-3673) or 1-504-648-1200 (request FICPI ABC Conference 2013 registration).

All registered hotel guests will enjoy the complimentary use of the fitness center and a 10% discount at the Roosevelt’s Guerlain Spa. Please note, however, that breakfasts are not included in the room rates. Breakfasts are available in the hotel restaurant, in-room, and at numerous restaurants nearby. See the Breakfast sidebar in Dining in New Orleans above. Also, please note that the hotel charges an early departure fee of \$75 plus applicable taxes if you shorten your planned length of stay without informing the hotel at or before check-in.

FICPI ABC 2013 Registration Fees (All fees are in U.S. Dollars)

The Member Registration Fee is \$1700 until March 15. After March 15, the fee increases to \$1850. The fee includes all meeting materials, events, refreshments, and catering as described in The Members' Professional Program; and all events, refreshments, and catering as described in The Afternoon & Evening Social Program, with the exception of fees relating to golf and other optional activities.

All accompanying persons will be required to register for the conference. The Accompanying Persons Registration Fee is \$1200 until March 15. After March 15, the fee increases to \$1300. The fee includes all tours, refreshments, and catering as described in The Accompanying Persons' Program; and all events, refreshments, and catering as described in The Afternoon & Evening Group Social Program, with the exception of fees relating to golf and other optional activities. Special arrangements may be made for infants and small children as accompanying persons. Please contact the organizers, giving information on the ages of the children, for further details.

To enable the organizers to compile accurate numbers of attendance at the various functions it would be greatly appreciated if you would advise us if you do not intend to participate in any or all of the events included within the registration fees.

To secure your place at the FICPI ABC 2013 Conference this May please register online at www.ficpi.us or complete the attached Registration Form and return it to the organizers with your payment as directed on the last page of the Registration Form. Conference registration, hotel bookings, and signups for any of the optional Saturday activities should be made no later than April 15. Hotel rooms and the number of persons permitted on outings are limited. Thus, early registrations, hotel bookings, and optional activities signups are strongly advised.

FICPI ABC Registration Payment

Payment of registration and golf fees should be made free of all charges to the payee:

- Online by PayPal account or credit card.
- Via post by check or bankers' draft, in U.S. Dollars only, and payable to FICPI-U.S.
- By wire transfer – see the Registration Form for details. A copy of the wire transfer form, as sent or supplied by your bank, should be e-mailed or faxed to the organizers to enable cross-referencing of the payment.

FICPI ABC Registration Cancellation and Refund Policy

Cancellation of your conference registration is subject to the following policy. Any cancellations should be made directly with the hotel for accommodations and for the conference registration itself, directly with the organizers.

A full refund will be provided for cancellations received on or before March 15, 2013, subject to any processing fees based on payment type.

Cancellation between:	
March 15 and April 1	50% of fees forfeited
March 31 and April 15	75% of fees forfeited
On or after April 15	100% of fees forfeited

Cancellation of hotel bookings must be made by calling the Roosevelt directly.

Indemnity

The organizers reserve the right to amend the draft program and the cancellation/refund policy as noted, if required. Neither the organizers, nor the U.S. Section of FICPI, and its members and agents, take any responsibility whatsoever for injury or damage to persons or property or for loss or theft of luggage or effects during or consequential to the FICPI ABC 2013 Conference. If desired, participants are advised to arrange their own personal cancellation/travel insurance.

FICPI ABC 2013 Project Office

The Organizing Committee has retained New Orleans Convention Company, Inc. ("NOCCI") to coordinate all requirements for the FICPI ABC 2013 Conference in New Orleans. Staff from NOCCI will be onsite at the Roosevelt during the conference to assist members and accompanying persons as appropriate. For more information on NOCCI, please go to www.nocci.com.

We do really look forward to welcoming you to New Orleans!