

*american bullmastiff assoc.*  
*far west specialty*

***Come Celebrate Spring in Southern California***  
***\*\*\*\*\*Three Days of Majors\*\*\*\*\****  
***April 28, 29 and 30, 2006***

*Join the California Bullmastiff Fanciers at lovely Prado Regional Park in Chino, California for three exciting days of shows. A complimentary continental breakfast will be provided at the show grounds by the club to all exhibitors for all three days.*

***Friday April 28 - Sweepstakes (Puppy & Veterans) - Judge - Mr. Ben Baratto***  
***Friday April 28 - Independent Specialty - Judge - Mrs. Nancy Liebes***  
***Saturday April 29 - Supported Entry - Judge - Dr. Eric Liebes***  
***Sunday April 30 - Supported Entry - Judge - Dr. Robert J. Berndt***  
***(Note: Supported Entry's are in conjunction with Lake Mathews Kennel Club)***

*Sweepstake & Specialty: Show Chair, Dan Malinowski, DanEvyM@aol.com or (951) 278-0332 & Show Secretary, Sharon Licciardi, motherhen@pacbell.com or (661)273-1240.*

*Supported Entries: Jack Bradshaw, www.jbradshaw.com or (323) 727-0136*

*Hotel accommodations are at the Residence Inn by Marriott, 125 S. Festival Drive, Anaheim Hills, CA 92808, Tel (714) 974-8880. A block of suites have been reserved: Oversized Studio & One Bedroom (2-4 pers) for \$99.00 and Two Bedroom (4-6 pers) with two full baths for \$199.00. There is no extra charge for dogs and the cost includes a complimentary buffet breakfast. All suites have fully equiped kitchens. Shopping, entertainment & restaurants within walking distance. A veterinary hospital open 24/7 is one mile away. Close to Disneyland and Knottsberry Farm. Ontario International & John Wayne airports are nearby. A banquet will be held on Friday evening at the hotel with a raffle and art auction. There will be a social hour (6-7 PM) with complimentary wine, cheese & crackers and fresh vegetables with dip. The banquet will be buffet style and includes, Crisp Green Salad with a variety of Dressings, Chicken Breast with Fresh Basil, Baked Salmon, Pasta Salad, Rice Pilaff and Steamed Mixed Vegetables with a Cheese Sauce. Dessert will be New York Style Cheesecake with Strawberry Topping and Tea, Coffe, etc. The cost is \$27.50 per person. Please contact Pat O'Brien for reservations (714) 870-5235 or Bllmast@aol.com*