



**Spokane Conference - the 68th IAS IEEE Pulp & Paper Industry Conference
at the Historic Davenport Hotel - Spokane, WA June 11th thru 15th, 2023**
<https://www.davenporthotelcollection.com/the-historic-davenport-hotel/>

Spokane info: <https://familydestinationsguide.com/best-things-to-do-in-spokane/>

Spokane Airport: <https://spokaneairports.net/airlines/> - nine passenger airlines, including Alaska, Allegiant, American, Delta, Frontier, Southwest, and United.

Schedule:

- Sunday night: Reception
- Monday thru Wednesday am – Proceedings
- Tuesday pm – PPIC Subcommittee meetings
- Wednesday - Awards lunch, Proceedings, & the evening Social event
- Thursday all-day – Tutorials & TAPPI Paper Machine Drive Systems Short Course
- Friday am: TAPPI Paper Machine Drive Systems Short Course

Exhibits: Room for 15 Exhibits in Grand Pennington C (a lockable room) for your sensitive items, and 15 in Hall of the Doges Foyer (not a lockable room). We can add more exhibit space if needed. Booths & freight forwarding by DE Expo and Event Services <https://www.de-expoandevent.com/>

We will record all Proceedings sessions (not the tutorials this time around) so that those unable to attend can later view the paper presentations. We will test-drive this model for future conferences to follow. We hope that this will lead to improved outreach to the Pulp & Paper Industry.

Wednesday Social at the Mobius Center – dinner catered by Beacon Hill Catering, with:

- Creamy Leek and Goat Cheese Tartlets - Vegetarian
- Bruschetta with House-made Ricotta and Honey-Thyme Roasted Tomatoes - Vegetarian
- Bruschetta with House-made Olive Tapenade - Vegan
- Savory Stuffed Mushrooms with Roasted Red Peppers and Cheese - Gluten free, Vegetarian
- Potato Latkes with Whipped Feta and Tomato Jam - Gluten free- Vegetarian
- Roast Beef Crostini with Creamy Horseradish and Micro Greens - Dairy free
- Grilled Pesto Beef Skewers - Dairy free, Gluten free
- Grilled Chicken Skewers with Red Coconut Curry - Dairy free, Gluten free
- Bacon-wrapped Dates with Goat Cheese - Gluten free
- Chilled Prawns - Tuscan Herb or Lemongrass Infused w/ Wasabi Cocktail Sauce - Dairy free, Gluten free
- Classic Crab Cakes with Remoulade Sauce - Dairy free, Gluten free
- Endive Spears with Ahi Tuna Ceviche - Dairy free, Gluten free
- Gourmet Cheese Board
- Vegetable Crudités with an Assortment of Dipping Sauces
- Cheese Ravioli and Roasted Butternut Squash with Browned Butter, Sage, and Parmesan
- House-Smoked Salmon Display
- Mediterranean Display
- Kalamata and Green Olives with Rosemary, Orange Zest, and Cracked Red Pepper
- Non-alcoholic Beverage Display

We hope to see you there!