<table>
<thead>
<tr>
<th>Time</th>
<th>Sunday October 23</th>
<th>Monday October 24</th>
<th>Tuesday October 25</th>
<th>Wednesday October 26</th>
<th>Thursday October 27</th>
<th>Friday</th>
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| 8 am |                   | Dr. Lynelle Johnson  
**Coughing Dogs** | Dr. Lynelle Johnson  
**Rhinitis in Cats** | Dr. Jennifer Larsen  
**Advanced Enteral Feeding** | Dr. Jennifer Larsen  
**The Reality of Raw Food** |        |
| 9 am | World Hotel Cristoforo Colombo, Milan, Italy  
**Arrival** | Dr. Lynelle Johnson  
**Coughing Cats** | Dr. Jane Sykes  
**Recent Discoveries and Current Treatment of FIP** | Dr. Adam Strom  
**A Surgeon’s Approach to Feeding Tube Placement** | Drs. Karl Jandrey and Adam Strom  
**Team-based Approach to the Hemoabdomen** | Explore Milan and the rest of Italy |
| 10 am |                   | Dr. Jane Sykes  
**State of the Art Diagnosis & Treatment of Fungal Infections** | Dr. Lynelle Johnson  
**Pneumonia in Dogs & Cats** | Drs. Karl Jandrey and Adam Strom  
**GDV Management: ER to Surgery to ICU** | Dr. Jennifer Larsen  
**The Underappreciated Nutrient: Fiber** |        |
| 11 am |                   | Dr. Jane Sykes  
**Novel Approaches to Pathogen Detection and Identification** | Dr. Jane Sykes  
**Antimicrobials: Where are We Now & Where are We Going?** | Dr. Jennifer Larsen  
**Omega-3 Fatty Acids & Life** | Dr. Jennifer Larsen  
**Obesity Management** |        |

Lavish Buffet Breakfast included in daily hotel room rate
Rated the **#1 city in the world** to visit in 2015 by the New York Times, every afternoon is not scheduled so you can explore **Milan** – Ask us for fabulous shopping, museum, gelateria & restaurant recommendations! We will also try to arrange discounted admission to view the Last Supper by Leonardo da Vinci.

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<tr>
<th>Time</th>
<th>Activity</th>
<th>Menu 1</th>
<th>Menu 2</th>
<th>Menu 3</th>
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| 5 pm – 10 pm | **Registration** 5 – 7 pm & **Welcome Reception** 7 – 10 pm | **Cooking Class, Menu 1**  
Cream of chicken peas, octopus and rosemary  
Home made fish lasagne with saffron beciamelle  
Fish all'acqua pazza with cherry tomatoes  
Tiramisu | **Cooking Class, Menu 2**  
Italian focaccia with different toppings  
Risotto alla Milanese with Veal Ossobuco  
The fastest and most delicious chocolate mousse cake | **Cooking Class, Menu 3**  
Little crown of potatoes, salmon tartar and lumpfish caviar  
Capri style home made ravioli  
Sole and salmon lime rolls with bicolor vegetables  
Torta Caprese | **Cooking Class, Menu 4**  
Venetian style creamy cod in mini phyllo shells  
Risotto with asparagus and Crescenza cheese  
Pig fillet cooked with beer, crunchy spinachs and cream of gorgonzola cheese and nuts  
Panna cotta with orange and pistachio |

Each Cooking Class will enroll up to 24 people and occur at a commercial school in Milan (a short subway ride away from the hotel – not far from the Last Supper by Leonardo Da Vinci). Registration is for 2 of the 4 cooking classes with Chef Marilu and is all inclusive, including supplies, take home recipes, and accompanying wine pairings.