

Baird Ornithological Club

ANNUAL BANQUET held jointly with MENGEL NATURAL HISTORY SOCIETY

An Evening with Scott Weidensaul, Keynote Speaker

Friday November 6, 2026 - 5:30pm – 9:00pm

Scott Weidensaul

Best Selling Author

Presents:

“The Return of the Oystercatcher”

- ❖ Pulitzer Prize finalist “Living on the Wind”
- ❖ And New York Times bestseller “A World on the Wing.” Plus many more.
- ❖ Fellow of the American Ornithological Society

Despite the challenges facing birds and our planet, there is reason for hope. In “The Return of the Oystercatcher”, best-selling author and researcher Scott Weidensaul shares inspiring stories of bird conservation successes from around the world. From restoring endangered seabirds in Hawai‘i, to protecting critical migratory habitats in Canada, these efforts demonstrate the remarkable resilience of birds and the people working to save them. Join Scott as he explores how creating a world that works for birds ultimately benefits us all—a message of optimism we can all embrace.



Location: Doubletree by Hilton Hotel Reading, 701 Penn St. , Reading, PA 19601

5:30 pm – Arrival - **FREE Parking in attached garage** | Meet & Mingle | Books for purchase and author signing

6:15 pm – Banquet, Choice of Entrée, select below: Gremolata Salmon; French-Cut Chicken; or Vegan Salisbury Steak; “Gluten-Free,” Modifications Ok; house salad, dessert, soft drinks, coffee, tea, included. **Cash Bar**

Later – Remarks and Keynote Speaker

Cost: \$45.00 per person

Reservation Deadline is Friday, October 23, 2026

Pay online at: <https://bairdornithological.club/boc-banquet-registration> | **Or by check payable to BOC**

If paying by check, send payment with this coupon to: **Lynn Cronomiz, 100 Frantz Ct., Morgantown, PA 19543**

Questions? Call the Committee at 610-858-6005

Names(s) attending: _____

Amount Enclosed: \$ _____ Your Phone # _____ E-mail _____

Enter the number of Entrees to the left

Gremolata Salmon (lemon herb garlic sauce w/oregano roma tomatoes & polenta cake)	French-Cut Chicken (artichoke & red pepper pesto w/ vegetable chaufa rice)
Vegan Salisbury Steak (olive oil mashed potatoes w/ seasonal vegetables)	Check here for Gluten Free (write in your rerequests below)