

May Membership Meeting
 Sabatino's Little Italy
 Thursday, May 19
 5:30 - 8:30 pm

How to Save Money With Tax Credits

Presented by:
 Joe Aleshire and Brian Ray
 Hertzbach & Company, P.A.



Take advantage of the tax breaks made available through the 2010 Tax Relief Act. In this presentation you will learn about:

- Employment related Credits
- Energy Credits
- Low Income Housing Credits
- Historic Tax Credits

You can't recognize tax refund opportunities if you don't know about them! Learn which tax credits were extended and how contractors benefit by them; This is a must attend for presidents, CFO's, CEO's and your entire accounting department!

We will also have our BPI and Ask the Attorney
 Includes seated dinner (menu on back of flyer, order upon arrival at venue) - Cash bar

About our presenters:

Joe Aleshire, CPA: Joe is a Partner at Hertzbach and a director of the firm's Real Estate Industry Focus Group. He assists clients in obtaining financing, evaluating investors and all aspects of affordable housing development. He concentrates his practice in real estate, partnerships, development, construction, affordable housing, Section 42 Low Income Housing as well as federal and state Historic Tax Credits.

Brian Ray, CPA: Brian is a Tax Supervisor in Hertzbach's tax department and specializes in assisting clients with tax planning regarding purchase, sale or reorganization of their business. He also concentrates on compliance and theory review of federal and state business tax returns. Brian is also involved in the areas of accounting methods, real estate transactions, construction tax law, and multi-state income and sales tax nexus matters.

Regular registration for the May meeting ends on Friday, May 13. Late registration is subject to availability and additional fees. Cancellations must be received by noon Monday, May 16. for refund or credit. Substitutions are allowed.

Company Name _____ **Phone** _____

Attendee Names (additional list on back) _____ **E-Mail to confirm registration** _____

Members \$45 _____ **#Non-Members \$75** _____ **#Guests* \$0** _____

*Guests must be prospective members - We must have confirmation at least 7 days prior to event to ensure availability of space and include in program

Check or Charge it! Visa ___ **MC** ___ **Amex#** _____

Name on Card _____ **Exp Date** _____ **CVV #** _____

Mail to: ASA of Baltimore, PO Box 43958, Nottingham, MD 21236
 Phone 410-344-1470 Fax 410-344-1472 Email: denise@asa-baltimore.com

SABATINO'S RESTAURANT
ASA May Dinner Meeting

SALAD WITH SABATINO'S HOUSE DRESSING

ENTRÉE CHOICE OF:
LASAGNA

Homemade pasta ribbons layered with tomato sauce, ricotta and mozzarella cheeses, ground veal, salami and mushrooms, topped with homemade tomato sauce.

CHICKEN LYNN OVER RIGATONI

Bite-sized pieces of boneless breast of chicken sautéed in a homemade marinara sauce with mushrooms, green peppers, and onions, served over rigatoni pasta.

EGGPLANT PARMIGIANA

Fresh sliced eggplant fried to a crisp tenderness, layered with mozzarella cheese and marinara sauce baked to perfection and served with a side order of spaghetti.

TORTELLINI WITH TORTELLINI SAUCE

Doughnut shaped pasta stuffed with meat and cheese in a pink tomato cream sauce with ground veal and peas.

PENNE WITH VODKA SAUCE

Imported Italian semolina penne pasta tossed in a pink tomato cream sauce, with a hint of vodka.

CHICKEN ALLE MARCHE

Chunks of boneless chicken breast and steamed broccoli in a rich, homemade Alfredo sauce, served over rigatoni pasta.

VEAL FRANCESE

Tender medallions of veal lightly breaded, pan browned in a sauce of white wine and lemon with prosciutto, served with spaghetti.

BAKED RIGATONI

Imported Italian semolina rigatoni pasta tossed with a blend of mozzarella and provolone cheeses, topped with tomato sauce and parmesan cheese and baked to perfection.

CLAMS POSILLIPO

Clams on the half shell in our delicious homemade red clam sauce served over a generous portion of spaghetti with wedges of garlic bread.

DESSERT

Rum Cake & Spumoni Ice Cream

COFFEE, TEA, ICED TEA & SODA

BUON APPETITO!