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2013 Celebrity Chefs and Vintners

CELEBRITY CHEFS

Michael Anthony of Gramercy Tavern in New York
Marco Canora of Hearth in New York
Andrea Ferrero of Bvlgari Hotels & Resorts in Milan, Italy
Carmen Gonzalez of Carmen at the Danforth in Maine
Kerry Heffernan of New York
Lee Hefter of Spago in Beverly Hills
Perry Hoffman of etoile Restaurant in Napa Valley
Christopher Lee of Huntington Social in Huntington, NY
Joseph Lenn of The Barn at Blackberry Farm in Wallard (Knoxville), Tennessee
Kelly Liken of Restaurant Kelly Liken in Vail, Colorado
Barbara Lynch of Menton in Boston
Tony Mantuano of Spiaggia in Chicago
Vitaly Paley of Paley's Place in Oregon
Richard Reddington of Redd in Napa Valley
Julian Serrano of Picasso at the Bellagio in Las Vegas
Michael Tusk of Quince in San Francisco

VINTNERS

Marilisa Allegrini of Allegrini Estates in Italy
John Kolasa of Chateau Canon in France
Marc Perrin of Chateau de Beaucastel in France
Maryann Lendall & Cliff Lede of Cliff Lede Winery Yountville, California
Ann Colgin & Joe Wender of Colgin Cellars in St. Helena, California
Tim Mondavi of Continuum in St. Helena, California
Shahpar & Darioush Khaledi of Darioush in Napa, California
Laurent Ponsot of Domaine Ponsot in France
Grace & Ken Evenstad of Domaine Serene in Dayton, Oregon
Valerie Boyd & Jeff Gargiulo of Gargiulo Vineyards in Oakville, California
Ann & Dick Grace of Grace Family Vineyards in St. Helena, California
Salvatore Ferragamo of Il Borro in Italy
Roberta & Lou Kapcsandy, Sr. of Kapscandy Family Winery in Yountville, California
Bill Price of Kistler Vineyards in Sebastopol, California
Pierro Antinori of Marchesi Antinori in Italy
Janey Pagano, Mark Nelson & Dana Johnson of OVID Winery in St. Helena, California
Cleo Pahlmeyer of Pahlmeyer in St. Helena, California
Paul Hobbs of Paul Hobbs Wines in Sebastopol, California
Sebastiano Castiglioni of Querciabella in Italy
Merle & Peter Mullin of Ram's Gate Winery in Sonoma, California
Barbara & John Shafer of Shafer Vineyards in Napa, California
Kary & David Duncan of Silver Oak in Oakville, California
Shari & Garen Staglin of Staglin Family Vineyard in Rutherford, California
Dominic Symington of Symington Family Estates in Portugal
David Powell of Torbreck in Australia
Barbara Banke of Verite Winery in Healdsburg, California

COUNTDOWN TO THE FUNDING

An inside look at how the NCEF decides which charities get the money raised—and makes sure it's put to best use. By Michael Korb

Sure it encompasses some pretty spectacular parties and a world-famous auction event, but those are just a means to an end. The point of the Naples Winter Wine Festival, plain and simple, is to fund the Naples Children & Education Foundation. And this is how they roll in fulfilling that mission.

Each year, the NCEF gets grant applications from approximately 60 Collier County charities looking for help executing their goals. Less than half get their wishes granted.

"That doesn't necessarily reflect negatively on the request, but more on how selective the grant committee is," says Karen Scott, the 2013 chair of the NCEF's grant committee. "The sheer number of applications highlights the tremendous needs that exist in our community. The easy answer (for why some are turned down) is that it doesn't fit our mission. The foundation is committed to supporting charities or programs that improve the physical, emotional and educational lives of underprivileged and at-risk children in our county."

For the 2012 grant cycle, the NCEF funded 24 different organizations impacting approximately 24,000 children.

"Typically we look for programs that will help the most number of children and that meet our mission," says Scott. "We look at

the management practices of the organization, the community leadership, their board, a best-in-class track record, fiscal responsibility, their capacity to fundraise, there are many things ... We're just looking to help as many children as possible. We have preschool programs and Boys & Girls Club programs that take care of middle school and high school kids. As we say, from birth to graduation."

Each charity, regardless of whether they have been granted before, must submit a new application each year. They are then reviewed as though it is a brand new application. And each one is treated the same way and it gets the same vetting.

It gives grants for small amounts of money (St. Matthew's House got \$25,000) and for large amounts of money (the Boys & Girls Club of Collier County got \$1 million). "Twenty-five thousand dollars to one organization can make a huge impact. It really depends on the organization," says Scott.

All of the money raised at the auction goes out as grants or through initiatives on issues such as hunger or vision. In 2012, the NWWF raised \$12.2 million.

The NCEF's grant committee, made up of nine trustees, makes recommendations to the board of directors. Scott says the grant process can take up to a year, beginning immediately after applications are received in September. Each grant committee member is then assigned as a liaison to two or three of the funded charities, which they visit in order

to get familiar with the organizations, look things over and meet with the executive directors.

"So when we have our meetings, the chairman can call on any grant committee member and say, 'Tell me about this charity. What did you see? What did you like? Was there anything you didn't like?' That's the process," says Scott. "So we've been talking and vetting and talking and vetting. And if we have a new applicant and need more information sometimes we call the organization to come in to present to the committee and then we can ask them questions. It's a process and everyone is involved. There is not just one person making the decision; it's the whole, entire committee."

Liaisons are rotated every year to show awareness of charitable needs and avoid allegiances. "The main point of the liaison is that we don't want to be advocates for the charities," says



LOUIS VERNÉ

About 24,000 kids each year benefit from NCEF-funded programs.



LOUIS VENNE

As much fun as the festival is, the NCEF trustees take the grant process very seriously, which lets them feel good about giving away big checks to deserving charities. Top: John Jordan, Jerry Nichols, Theresa Shaw, Joan and Bob Clifford. Right: Karen Scott.



Scott. "We want to be a source of information. That's really important."

And in order to keep an eye on the money they've granted, the NCEF requires quarterly reports from each charity (which are reviewed) with narration on how things are going. They also fund quarterly, so if something seems amiss or goals aren't being met, the NCEF can intervene before things get out of hand. And committee members can and do make unscheduled visits to the charities.

"We have complete control," says Scott. "That is one of the things that the founders of this fine organization did that was so brilliant. We hand out our checks on a quarterly basis to make sure they're doing what they said they were going to do. We just want to make sure that our money is being put to good use ... People are giving us money and we, in turn, want to make sure that we're good stewards of other people's money.

"It's a huge responsibility," she adds. "I take the process very seriously and we try to do the best job that we can ... We check

their books and audits regularly. Several years ago, there was an organization that wasn't doing what they were supposed to be doing and they were shut down. The NCEF had to scramble to make sure the children were moved to a program that met their needs—and we did it. The NCEF staff figured it out. It does happen, but not very often. I think that we have a reputation in town. I think we are best-in-class and we hold people to a high standard."

Such a high standard, that when pressed, Scott struggled to think of a NCEF-funded charity that wasn't meeting their expectations.

"All of our charities are really doing their job," she says. "I can't even think of a specific example of a charity not living up to their goal. Maybe they said they were going to run a program for X amount of kids and then it wasn't for as many kids. So perhaps the following year when they put in an application and say they were going to serve 120 kids—but they only served 80 kids—maybe we would say, 'Well, they still served kids, but they didn't

serve as many as they thought they were going to serve. Why do we think that would happen?' We would ask those questions, but I honestly cannot think of a negative. Our reputation is pretty strong so I think people really do do what they're supposed to with this money."

One of the parameters that they look at is an organization's ability to fundraise on its own. The NCEF wants to know whether an organization can survive without its help.

"I welcome anybody who wants to go through the process to come because I think it's important for all of the trustees to know just how rigorous a process it is and how seriously we take this," says Scott. "We're strict, but we're getting the job done. We're serving a lot of kids. It really is amazing. It makes the Wine Festival pale in comparison and that's pretty great." ★



LOTS OF EXCITEMENT



Here are some of the hottest offerings up for bidding this year. By Jonathan Foerster

Although the lavish parties and the celebrated chefs and vintners are a big part of what makes the Naples Winter Wine Festival so special, it's the Saturday afternoon auction that really adds the excitement to the festivities. Per usual, this year's organizers have outdone themselves, creating lots that are truly one-of-a-kind. Here is a sampling of the pleasures ahead:

One exciting lot includes four tickets to the finale of ABC's *Dancing with the Stars* and a special dinner with Ann Colgin and Joe Wender of Colgin Cellars at their Bel Air home, where professional dancers from the show will be on hand to offer private dance lessons. To top it off, Colgin Cellars is throwing in a couple of double magnums of some of their finest vintages.

The final frontier is at the table. *Star Trek* star William Shatner will join four couples at a private dinner hosted by Domaine Serene vintners Ken & Grace Evenstad and prepared by chef Vitaly Paley at the Evenstads' Oregon state home. In addition to three nights at the private Domaine Serene Winery Hill House, there are VIP experiences that include a tour of the Evergreen Aviation and Space museum to see the legendary Spruce Goose and step inside the cockpit—a treat not normally on the tour.

A sports-filled, three-night trip for four couples to the 19,000-acre Diamond Tail Ranch in Colorado includes private, round-trip airfare by Flight Options, custom-made rifles, fly-rods, outdoor gear and apparel from renowned purveyor Josh Powell, and one custom, bespoke guitar. Each night, the

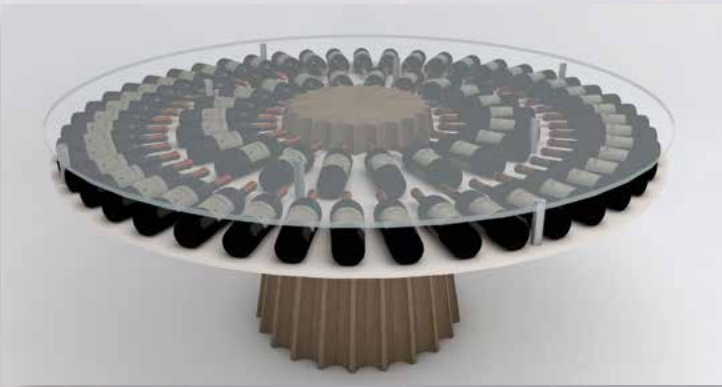


One lucky winner will head to Italy for a fantastical blend of food, wine and culture, plus a little relaxation.

winning couples will be treated to fabulous cuisine prepared by award-winning Master Chef Charlie Palmer, with vintage wines from Gargiulo Vineyards, Twomey and Silver Oak Cellars. The evenings' entertainment will be from five-time Grammy Award winner Billy Dean and singer-songwriter Radney Foster. One evening will feature a tasting of the legendary 25-year-old Macallan scotch, served personally by the company's ambassador, Eden Algje.



An unforgettable Italian experience for two couples features a trip to Florence and Bolgheri guided by vintner Shannon Staglin and Master Sommelier and Italian wine specialist Sur Lucero. And if that's not enough, the winner gets feted by Laura and Elisa Piccini of jeweler Fratelli Piccini, a Bolgheri fantasy



Winning bidders will savor vineyards, 65 bottles of Chateau Mouton Rothschild with customized display table and horse racing's Triple Crown.

wine tasting with Lodovico Antinori, dinner at two different Michelin-starred restaurants and more.



Experience horse racing's Triple Crown in style with this lot. It includes trips to the Kentucky Derby, the Preakness and the Belmont, quality time with famed Thoroughbreds Curlin and Rachel Alexandra, plus three five-liter bottles from honored vintner Barbara Banke, who'll be your host on all three legs of the trip.

Just when you thought they couldn't top 2011's magical 100 bottles of 100-point wine lot, the wine festival organizers kick it up another notch—65 bottles of Chateau Mouton Rothschild in a complete vertical of this highly prized wine from 1945–2009. Perhaps the most comprehensive collection of Mouton Rothschild ever offered at auction ever, the lot also represents the entire collection of Mouton's Artist Series, including labels designed by Dali, Miro, Chagall, Picasso, Warhol and Charles, Prince of Wales. As with last year's lot, Thomas Riley Artisans' Guild is creating a custom table to display the Mouton bot-

ties.

Head out on the best guys weekend ever. The winner and seven of his best friends will head out for four nights at

the 16th century Scottish Neo-Classical mansion, Kinross House. The package includes golf at Gleneagles, a helicopter ride over historic Edinburgh, hunting, fishing and sipping the world's finest Scotch. And lest they not be properly outfitted for expedition, each gentleman gets an exclusive hand-made custom shooting jacket.

It took Jules Verne 80 days, but you can do it in a scant 22. One

lucky couple is headed around the world on a luxury jet specially designed for 52 passengers and crew. Stop in Panama, Easter Island, Fiji, Australia's Adelaide and Kangaroo Island, Bali, India, Kenya and Portugal. Stay at five-star hotels and enjoy experiences such as intimate tours, gala evenings, special entertainment, dining at top restaurants and the services of a tour manager.

A lot that is breathtaking and tastes great too. Three couples will explore the natural beauty of South Africa. The ten-night tour includes a six-night safari and four nights at a property in Kruger National Park. Also included are visits to Franschhoek's & Stellenbosch's finest wineries—L'Omarins, Rust & Vrede and Waterford Estate and a wine-and-food pairing menu after the private tours with the winners' favorite wines of the day. ★



Explore the wilds of Africa but with first-class accommodations, amazing wine and unforgettable moments.

IT ALL STARTED WITH A MEATBALL

Michael Anthony's distinguished career as a chef got a boost from his earliest childhood memories. By Karen T. Bartlett

Michael Anthony is the executive chef and partner of Gramercy Tavern, one of the world's leading restaurants, with accolades including a Zagat Most Popular New York City Restaurant, the James Beard Outstanding Restaurant Award, a Michelin star, and a three-star review from *The New York Times*. Yet only recently has he been allowed to take over the kitchen at family gatherings. Even then, he still sometimes takes direction from his sous chef: his mom. And imagine this: He brings whole classrooms of

"Working with the first graders for the past six years, I've watched food memories being made as the children discover ingredients, textures, and flavors they love. We talk about buying and preparing food that's grown regionally and about making healthy choices. The future of food is in the hands of children like these, who will lead our culture away from the pull toward homogenization."



"I STILL TASTE THAT MEMORY, AND WE HAVE AN EVOLUTION OF THAT MEATBALL IN THE TAVERN TODAY."

first graders into his elite restaurant kitchen and lets them play with their food.

Coming from a close-knit Italian family of food lovers, Michael believes strongly in the positive role food memory can play in our lives.

"The taste of a particular food," he says, "can evoke one's strongest and earliest memories. For me, it's an Italian meatball. I remember being in the kitchen at Grandma and Grandpa's house. They were good, simple cooks, and I was their first grandchild.

I got meatballs out of the pan, before they hit the sauce. I still taste that memory, and we have an evolution of that meatball in the Tavern today.

DO ENJOY YOU COOKING AT HOME?

Every Saturday morning my wife, Mindy, and I fill our basket at the Union Square Greenmarket. Then we go home and cook lunch together. Our three children, ages 13, 11 and three, are all good helpers and good eaters.

BESIDES ITALIAN MEATBALLS, WHAT'S YOUR FOODIE WEAKNESS?

Ice cream—almost any flavor and form. Swirl in a bit of caramel, add something crunchy, and you'll win me over.

WHAT BROUGHT YOU TO NAPLES ORIGINALLY, AND WHAT BRINGS YOU BACK?

I came the first time because my

friends Karen and Bob Scott, who are original investors in Gramercy Tavern, asked me to cook at a Wine Festival vintner dinner. I had such a wonderful time and made so many friends that I didn't hesitate to accept again. This year I'm being paired with Terry and Bob Edwards, Barbara and John Jordan and my longtime friend, John Shafer of Shafer Vineyards in Napa.

ONCE AGAIN, YOU'RE MAKING A DIFFERENCE IN THE LIVES OF CHILDREN. ANY TIPS FOR GROWNUP FOODIES?

Thanks for asking! The *Gramercy Tavern Cookbook*, with recipes and tips from our kitchen, is due out this fall. ★

CHILDREN, HORSERACING AND WINE

Once a high-powered lawyer, Barbara Banke has found a more joyous niche with her current pursuits. By Karen T. Bartlett

Barbara Banke is proof that it's possible to grow a world-class company, raise a loving family, make a huge difference in the world—especially for children—and have fun doing it.

Once upon a time, before she became a vintner heading up one of America's most prestigious premium wine companies, Barbara was a corporate lawyer trying high profile cases. It was rarely exciting, except for possibly that "somewhat terrifying" moment when she had to present arguments before the U.S. Supreme Court. She certainly didn't categorize that as fun.

"When my late husband left his practice of law to join the family wine business, he began traveling the world, having a great time," she says. "I wasn't having so much fun. So several years later, in 1990, I followed him into the business. I've never regretted it."

The multi-dimensional vintner, who has made many friends and admirers here through the family's generous participation in the Naples Winter Wine Festival, also owns a horse farm in Ocala, and is involved in horse racing. We caught up with her at a Kentucky horse sale, where she was thrilled to have acquired two pretty fillies, Sassy Image and Bella Dorato, increasing her stable of possible Kentucky Derby hopefuls to five.

HOW DID YOU DISCOVER THE NAPLES WINTER WINE FESTIVAL?

One of our wineries was invited to participate. My husband

"IT'S SUCH IMPORTANT WORK, AND WE WANTED TO GET MORE INVOLVED."

and I had such a wonderful time. When we visited the recipients of the proceeds, we were deeply touched by the early education charities, especially the fantastic Guadalupe Center in Immokalee.

It's such important work, and we wanted to get more involved.

YOU'VE ATTENDED AND PARTICIPATED IN WINE FESTIVALS AROUND THE WORLD. WHAT MAKES NAPLES WINTER WINE FESTIVAL YOUR FAVORITE?

It's the fun aspect. It's more casual; people clearly are enjoying themselves. Napa focuses on regional wines. Naples is more global. Here we mingle with vintners from around the world.

Because of our Ocala farm, I get here quite often, and have made good friends. I enjoy spending time on Marco with Wayne and Liz Henuset. And, obviously, January in Naples is pretty wonderful.

IS IT FAIR TO ASK YOUR PERSONAL FAVORITE WINE?

Absolutely. I love our signature Verite vintages, which are Bordeaux-inspired blends from our Sonoma County vineyards. We were honored that Robert M. Parker Jr. gave seven 100-point scores for all three blends, Le Désir, La Joie and La Muse. It was the highest number of perfect scores



STEPPING UP FOR THE KIDS

Follow these personal stories of how NCEF support brings improved circumstances for less fortunate children. By Lyle Fitzsimmons

MARIA ROSALES

As a mother of four young children and the spouse of a husband whose landscaping work is often sporadic, Maria Rosales doesn't have the luxury of heading to a supermarket for all the basics.

So, when the Harry Chapin Food Bank—thanks to a three-year grant from the Naples Children & Education Foundation—expanded its mobile food pantries into Collier County in 2011, she was predictably thankful for the help.

By year's end, 60 percent of 938,000 pounds of mobile pantry food was distributed at Collier school locations through NCEF's "Lunch Boxes of Love" grant.

"I am very appreciative for HCFB mobile pantries. They provide the additional supplement for my family needs," she says. "The supplement serves my family very well,

especially during these hard economic times."

Twice weekly, the food bank brings a moveable feast to local public schools whose rates of students on state-subsidized lunches are especially high, in some places nearing 100 percent.

Children represent 40 percent of those served by the Food Bank's partner agencies, including many who live among the 63 percent of households in Southwest Florida that are "food insecure," not knowing where their next meal is coming from.

The family—Maria, daughter Verence, sons Giovanni, Antonio and Daniel, and husband Eliazar—lives in Golden Gate. Verence, who's the only child of school age, attends Golden Terrace Elementary School.

"One of my favorite things from the mobile pantries is the fresh fruit and vegetables," she says. "My children's health is very important to me and I don't know what my family would do if it weren't for the additional food assistance."

SOFIA MOJICA

Twelve-year-old Sofia Morales Mojica is your typical preteen girl.

She's vivacious and chatty, giggles and gestures when she speaks, and primps and obsesses over her long, curly dark hair.

But up until six months ago, she had no idea what she'd been missing.



Twelve-year-old Sofia Mojica (right) is enjoying school and looking forward to her next report card, thanks to new glasses supplied through an NCEF vision initiative.

The Golden Gate Middle School student, who suffers from myopia, was one of 100 kids provided prescription glasses in September as part of a vision initiative funded by the Naples Children & Education Foundation.

Prior to that, she'd either gone without glasses or been forced to keep wearing a scratched pair that her resourceful mom, Nelida—a manager at a local Kmart—had kept together with superglue, pink ribbons and crossed fingers while providing for Sofia and an older brother at home.

It's a fiscal challenge even a kid can appreciate.

"She could've used the money to buy me new glasses," Sofia says, "but then she'd still have to pay the



Golden Gate resident Maria Rosales, with her four young children, fills in her family's food gaps with items from Harry Chapin Food Bank mobile food pantries.

rent.”

Upon getting her glasses, Sofia’s instant reaction was that she could recognize friends from a distance who’d been passing by in school hallways. And once in the classroom, cloudy letters and numbers on the blackboard were crystal clear, which yielded instant improvement.

“The other kids in class who’d had glasses always seemed smarter,” she says, “and now I can feel that way. My grades in math and history went up, too, and now I can’t wait to get my next report card.”

MATTHEW WENDT

Mindy and Matt Wendt didn’t know what it was ... but they knew it was something.

And, as their little boy Matthew’s dramatic high-chair tantrums as an infant evolved into repeated and prolonged screaming fits as a toddler, all they wanted was to fix it.

“The fits, they were more than fits, really,” Mindy Wendt says. “He’d scream and fight and yell, but then, five minutes later, he’d come off of it and act like nothing had happened. He didn’t even realize it.”

After a multi-year slog through medical opinions and suggestions, Matthew, now nine, was finally diagnosed as suffering from attention deficit hyperactivity disorder (ADHD), oppositional defiant disorder (ODD), sensory processing disorder (SPD) and bipolar disorder.

Not the best news a parent could hear, but it did give the Wendts a starting point.

Matthew was put on appropriate meds and soon began working with the Naples Children & Education Foundation’s H.U.G.S. (Health Under Guided Systems) program. He recently started taking part in Equine Therapy, a once-weekly endeavor in which participants are tasked with taking care of their very own horse.

So far, it’s worked wonders.



Equine therapy has helped 9-year-old Matthew Wendt (above; and right, with brother Maxwell and sister Maggie) develop an understanding for the feelings and needs of others.



“He loves it. Absolutely loves it,” Mindy Wendt says. “He’d had sort of a meltdown before we first went and he was saying, ‘Mom, I really don’t want to do this.’ But we told him, ‘Just try it and see what happens.’ By the end he was so glad that we went. He got compliments from all the staff for his behavior and he really interacted well.”

“It teaches the kids to understand that other things have feelings and needs and that they have to tend to them. It teaches them that sort of responsibility and we think it’s going to be really good for him.”

GABY DRESCHER

They’re not the sort of teachable moments Gaby Drescher had intended.

While conceding that a sour economy and personal upheaval have had unplanned impacts on her four children, the East Naples housekeeper is doing her best to dole out lessons amid the struggles.

The family makes nutritional ends meet by taking advantage of food offered by Meals of Hope, a Naples-based nonprofit that organizes volunteers to pack ingredients for precooked and fortified meals where each package can serve six. They’ve also received food assistance from the Lunch Boxes of Love program funded by the Naples Children & Education Foundation.

“I have an approximate income of \$1,200, which barely covers our bills,” Drescher says. “(The kids)

know very well, when it gets tight to the end of the month, the first thing we do is change the food to very little or very inexpensive.

“If the economy is going down, it is extremely hard for me to get work because everyone lets the housekeeper go first. Sometimes we are fighting because it is so tense. It does affect everyone if I don’t bring enough money home.”

Drescher and the kids visit the Meals of Hope truck “every other week or so,” and she pays back the assistance by insisting that the family chip in at the periodic two-hour food-packing events.

“It is just fair that we go to the events and help packing,” she says. “We love it. It is the right thing to do and it feels good to give back to the community. It opened up my children’s minds.” ★



Gaby Drescher (above) is teaching her four children the importance of volunteering with the Meals of Hope program that has helped them through tough economic times.



THE FUN, THE DRAMA



Capturing the action at last year's dinners and auction.



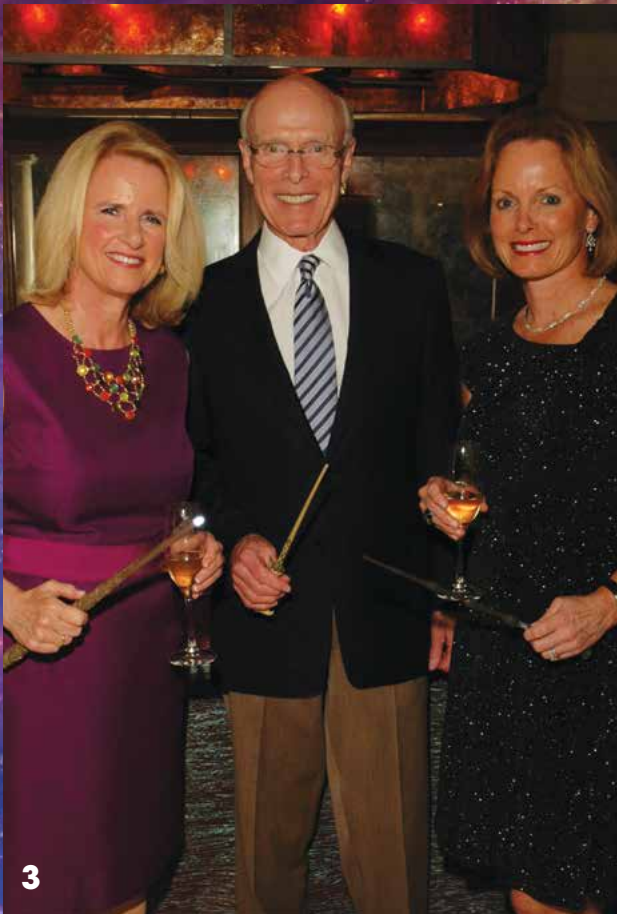
1. Pam Hamel, George Hamel Jr., George Hamel III, Shana Duncan
2. Joseph McCurry, Ken Kelly
3. Jordan Webster
4. Philippe Prost
5. McNulty/Bain Vintner Dinner table setting
6. Doug and Annette Shafer, Nancy Silverton, Elliott and Retta Singer, Donna Solimene, Matt Molina, Shirlene and Bob Elkins



1



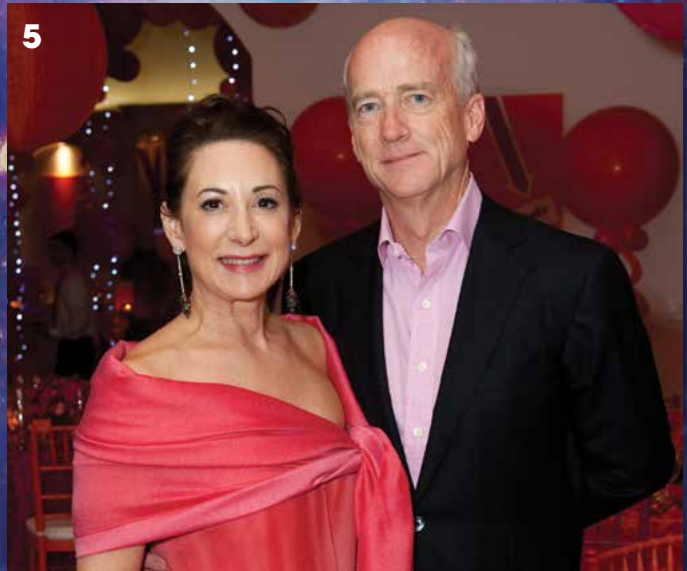
2



3



4



5

1. Solimene/Elkins/Singer Vintner Dinner table setting
 2. David and Susan McCurry, Michael Twelfree, Don Hartford, Martha and James Fligg
 3. Anne Welsh McNulty, Bill and Ann Bain
 4. Ben Moody, Joseph Lenn
 5. Pat Aluisi, John Montague



1. Lee and Penny Anderson
 2. Simone and Scott Lutgert
 3. Retta Singer, Brian Roland, Sheila Davis
 4. Martha and Jim Fligg, Mr. and Mrs. Jim Campbell
 5. Grace and Ken Evenstad
 6. Carrie Scannell
 7. Mary Lou and Robert Maier, Donna Solimene



1



2



3



4



5



6



7

TOM HARPER

1. 2012 Mercedes SLS AMG Roadster
 2. Ralph and Shelly Stayer, Barbara and John Jordan
 3. Judy Sheindlin, Casey Barber
 4. Terry and Bob Edwards
 5. Jeff and Valeria Gargiulo
 6. Sandi Moran, Hocus Focus
 7. Bob and Joan Clifford, Prince Robert of Luxembourg

The Pearl

The Pearl is one of the most elaborately decorated pool tables ever made.

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