Harvest of the Heart

September 14, 2019
Ceres Community Garden
at O’Reilly Media, Sebastopol
Our Gratitude

Thanks to the generous support of all our event sponsors, 100% of your ticket price and auction purchases will go directly to support our work.
**Event Program**

**5:00-6:30**  
**Reception in the Garden**  
Food & Beverage Pairings  
by Local & Ceres Chefs  
Music by the *Jack Buller Trio*  
Silent Auction  
Golden Paddle and  
Gerard’s Paella Party Raffles

**6:30-7:30**  
**Dinner & Program**  
Welcome & Opening Remarks  
*Cathryn Couch*  
Founder & Chief Executive Officer  
Cake Auction  
Raffle Drawings  
Live Auction  
*Kai Nittenberg*  
Ceres Teen Leader  
Fund the Future  
Dessert & Coffee

**7:30-9:00**  
**Live Auction & Fund a Need**  
*Sonoma County Supervisor James Gore*  
*Emcee*  
*Ellen Toscano*  
Auctioneer  
Cake Auction  
Raffle Drawings  
Live Auction  
*Kai Nittenberg*  
Ceres Teen Leader  
Fund the Future  
Dessert & Coffee

**Closing Remarks & Check Out**

**Board of Directors**

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Reception

Iron Horse Vineyards
Classic Vintage Brut, 2014
Domaine Chandon
Vintage Mt. Veeder Brut, 2014
Revive Kombucha

Whole Foods Market
Chef Alethea Larson
Shrimp Ceviche with Mango
  Corn Croquette
  with Herb Pesto and Romesco Sauce
  Batiste Rhum
  Grapefruit Spiked Seltzer
  Colibri Cocktail:
  Silver Rhum with Melon Rose Marin Kombucha

Oliver’s Market
Chef Mark Kowalkowski
Savory Heirloom Tomato Cheesecake & Savory Fig Cheesecake
Oliver’s Own Pinot Grigio & Sangiovese

Ceres Sonoma Chefs
Teen Chefs & Associate Chef Gabriella Soloman
  Lettuce Cup with Mushrooms and Tempeh
  with Pickled Mustard
  Seeds, Herbed Aioli & Tomato Garnish

Ceres Marin Chefs
Teen Chefs & Associate Chef Lindsay Katz
  Miso-Glazed Eggplant
  with Tatsoi and Pickled Peppers on Black Rice Tuile
  Revive Kombucha

Russian River Vineyards
Horseridge Pinot Noir, 2016

Dinner

John Littlewood, Executive Chef
with Ceres’ Staff & Teen Chefs

Libations
La Crema
Monterey Rosé, 2018
Monterey Chardonnay, 2017
Monterey Pinot Noir, 2017

Previews
Black Olive Tapenade
  with lemon and thyme GF/V
Fromage Blanc
  with Herbes des Provence GF
Pickled Pioppini Mushrooms
  Kale Pistou GF/V
Local Breads and Chickpea Socca GF

Main Attraction
Stemple Creek Ranch Beef & Mushroom “Boulettes”
  with Sauce Piperade GF/DF
Lightly Smoked Steelhead Trout
  with Citron Fraîche GF
Roasted Ratatouille GF/V
Kale & Cashew Cream
  with Caramelized Onions GF/V
Ceres Garden Greens
  with Balsamic Dijon Dressing,
  Heirloom Tomatoes and Watermelon GF/V

Grand Finale
Garden Berry Clafouti
  with Lavender Honey,
  Whipped Cream GF

GF = Gluten-free     DF = Dairy-free     V = Vegan
Silent Auction

“Lucky 7”

Feeling lucky?

Be the 7th bidder on any silent auction item to be automatically entered into a special “Lucky 7” raffle with a chance to win a $250 gift card from Whole Foods Market. To enter, print your name on the “Lucky 7” line of any bid sheet (you can jump straight to it - no need to wait for lines 1-6 to fill up). Or if any item proves especially tempting, choose the “Buy It Now” option, which will secure the item for you and place your proverbial hat in the “Lucky 7” Ring!

Table 1

**Mendocino Magic** - Mendocino Grove 2-night weekday stay in classic standard tent; Mendocino Coast Botanical Gardens guest passes; Revive Kombucha Swag Bag

**Delicious Delights** - Gourmet Food and Wine Tours - 3-hour walking tour and tasting on Sonoma Square; Sonoma Chocolatiers - A Year of Chocolate; Breezy Lane Orchard organic fruit jams, jellies and preserves; Lavender Bee Farm - lavender and honey gift basket; Sunshine Organic Coffee

**Soar ‘n Sip** - Vintage Aircraft Company - bi-plane flight for 2 guests; Gloria Ferrer Caves & Vineyards - tour and tasting; Campana Ranch Winery - vineyard tour and tasting with the winemaker

**A Day in Point Reyes** - Point Reyes Farmstead/The Fork at Point Reyes - Friday Farm Tour with expanded tasting experience; Heidrun Meadery - one mead tasting flight; Cowgirl Creamery - lunch & cheese tasting

**Sebastopol and Santa Rosa Wines & Tours** - Red Car Wine - 1.5 Liter Red Car Wine and wine tasting for 6 guests; Balletto Vineyards - 1 bottle Russian River Valley Chardonnay, 1 Bottle of Russian River Valley Pinot Noir, plus tasting; Emeritus Vineyards - tour and tasting

Mazzocco Sonoma Winery - 2-night stay at Mazzocco Winery’s guest house for 6 guests, plus wine, cheese and charcuterie tasting, and a 3-liter bottle of 2016 Zinfandel

Handcrafted Ceramic Sake Cups - Set of 2, David Weinstein Ceramics

Kendall-Jackson - Farm-to-Table Dinner Series for 4 guests on October 12, 2019

**Rosé Your Way** - Assorted Sampler of Sparkling and Still Wines - Amelia Brut Rosé, Rosé d’Or Brut Rosé, Acquiesce 2018, Grenache Rosé (1.5 lt), Darkhorse 2017 Rosé, Edna Valley 2017 Rosé, Apothic Rosé, Rosehaven 2017 Rosé, Fleur de Mer 2018 Rosé, Prophesy Rosé. Donated by Randy Arnold & Greg Knight

Louis M. Martini - 6 bottles of 2016 Cabernet Sauvignon. Donated by Randy Arnold & Greg Knight

J Vineyards & Winery - sparkling wines from Russian River Valley vineyards: 2 bottles Brut Rosé - 2 bottles Cuvée 20, 2 bottles California Cuvée, Magnum Cuvée 20. Donated by Randy Arnold & Greg Knight

Parnell Estate Cellars - 8 bottles of 2012 Pinot Noir, Russian River Valley

Taft Street Winery - 2 bottles of 2018 Taft Street Russian River Sauvignon Blanc, and 1 bottle of 2016 Taft Street Alexander Valley Zinfandel

CrossBarn Winery - 3 bottles of 2017 Chardonnay, 3 bottles of 2016 Pinot Noir

Domaine Chandon - 2 magnums of Chandon Brut

Table 2

**Heavenly Healdsburg Package** - Harmon Guest House - 1-night stay at Harmon Guest House plus drinks & appetizers at The Rooftop; Baci Café & Wine Bar gift certificate; Michel - Schlumberger Winery - exclusive grand tour and reserve tasting

Bodega Getaway - Bodega Bay Lodge 1-night stay in a deluxe room; Terrapin Creek Café gift certificate;

Sip & Cycle Wine Tour and Tasting - Getaway Adventures - Sip & Cycle Winery Tour for 2; Lambert Bridge Winery - barrel room flight and cheese pairing; Ferrari - Carano Vineyards and Winery - private tour and tasting, plus 2 bottles 2017 Chardonnay; Lambert Bridge Winery - barrel room flight and cheese pairing, Breathless Wines - sabrage certificate and tasting

Slide Ranch Experience and Local Dining - 2 tickets to the Slide Ranch Farm-to-Table 5-course
Meal Experience on Friday, November 9, 2019, gift certificate and a tour of organic farm; 4 tickets to Fall Harvest on Saturday, October 19, 2019; Terrapin Crossroads Restaurant gift certificate

Vichy Springs Resort - Purchase one night & receive complimentary second night accommodations with spa passes for 2 guests

Handcrafted Ceramic Tea Cups - David Weinstein Ceramics

Health and Wellness Package - dhyana Center - package of goods & services; Parkpoint Health Club- individual 3-month membership

Take Care of Yourself - Gipson's Golden - case of honey bears; Sonoma Chocolatiers - A Year of Tea; Amber Lotus Publishing - assortment of yoga/self care calendars; Strong Arm Farm - 10 tuberose lily stems

Fountaingrove Club - Foursome of golf with golf cart

Rochioli Vineyards - 2017 Estate Pinot Noir, magnum

Dutton Goldfield - VIP Discovery Wine & Cheese Tasting, plus 4 bottles 2016 horizontal tasting wines plus 2 magnums

Hook & Ladder Winery - 2017 Simeone Pinot Noir magnum, plus tour and tasting for 6 guests

Lodi Wine Varietal Assortment - Twelve bottle assortment of favorite wines made from unusual, rare varietals, donated by Randy Arnold & Greg Knight. Acquiesce Winery 2018 Picpoul Blanc, 2018 Grenache Rosé & 2018 Grenache Blanc; Harney Lane Winery & Vineyards 2018 Albariño; Uvaggio Vermentino; Oak Farm Vineyards 2016 Grenache; Bokisch Vineyards 2016 Monastrell; Jeff Runquist Wines 2017 Touriga; m2 Wines 2016 Tannet; Drava Wines 2015 Mourvedre; McCay Cellars 2016 Grenache Blanc

Five Bottles from Dave Phinney - Winemakers choice from around the world: Italy, New Zealand, Texas, France, California. Donated by Randy Arnold & Greg Knight


Handcrafted Ceramic Spice Jars - David Weinstein Ceramics

Pier 39 Adventure Package - Adventure Cat Sailing Charters - 3-person bay sail; $100 dining certificate for Eagle Café, Wipeout Bar & Grill, Pier Market or Fog Harbor Fish House; Pier 39 Fun Pack with 2 tickets for Aquarium of the Bay, SF Carousel ride, 7-D Experience, Blue and Gold Fleet Bay Cruise, plus “Pier Passport to Savings” coupon; Whale Watching tour for 2 guests

Moshin Vineyard Overnight Stay with Wine Tours - Moshin Vineyards - 1-night stay, plus tour and tasting; Williams Selyem - 2016 Vista Verde Pinot Noir & private tasting; Pedroncelli Winery - trio of 2017 Zinfandels and trio of 2017 Cabernet Sauvignon, plus winery gift items

Weekend Staycation Special - Sandman Hotel - 1-night stay; Korbel Champagne Cellars - tour of cellars, champagne tasting with gourmet boxed lunch; Underwood Bar & Bistro gift certificate; Hanna Winery - VIP tasting; Martinelli Winery - private tasting experience; Harvest Moon Estate Winery - wine and cheese pairing

Culture and Cuisine - Berkeley Repertory Theatre; California Academy of Sciences; La Bodega Kitchen; Luther Burbank Center for the Arts - 2 tickets for MOMIX, Thursday, October 17

Outdoor Adventure - American River Raft Rentals; Burke's Canoe Trips; Sonoma Canopy Tours; Sonoma County Regional Parks - 12-month membership

Sonoma Escape - Olea Hotel - One weeknight stay in winter; Scribe Winery - food and wine tasting, plus 2016 Scribe Syrah; Robert Young Estate Winery - estate tasting

Bubbles & Blossoms - Beijaflor Botanicals - $500 gift certificate for flowers/arrangements for one event, Domaine Chandon - 4 magnums of Chandon Brut
Handcrafted Ceramic Vanity Set - David Weinstein Ceramics

Pax Wine - 1 Year Wine Club membership, plus complimentary entry to 4 seasonal pick-up events

Acquiesce Winery - case of 2018 Grenache Rosé

Still and Sparkling Wines from Barefoot Winery - 3 bottles Barefoot Brut Rosé, 8 assorted still wines, 2-500 ml cartons of “Wine to Go”, plus The Barefoot Spirit! Book


Equivinity - 3 bottles of 2013 Zinfandel, Landy Vineyard, Russian River Valley

Hafner Vineyard - Wine Library 2002 Cabernet Sauvignon, magnum

Table 4

Sonoma County Fun - Russian River Adventures; Safari West; Children's Museum of Sonoma County; Snoopy's Home Ice; Epicenter- game chip arcade card

Occidental & Alexander Valley Escape - Inn at Occidental - 1-night stay, including breakfast; Osmosis Day Spa Sanctuary - cedar enzyme bath; Medlock Ames Estate Ranch & Winery - Bell Mountain Ranch tour and tasting

Foodie Wonderland - Culinary Institute of America at Copia - chef's class for 2; Tierra Vegetables - $100 gift certificate for 4 weeks of CSA program; Fresh Starts Chef Events and Homeward Bound of Marin - tickets for a Celebrity Chef Event of your choice; Marin Sun Farms - gift certificate for a 10 lb meat box

Marvelous Marin - San Anselmo Inn - 1-night stay; Magnolia Park Kitchen - lunch with wine; Marin Shakespeare Company; Marinitas Restaurant and Comforts Restaurant gift certificates

Local Fun - ACE Cider/California Cider Company - cider tasting and tour, Luther Burbank Home & Gardens - gift certificate; Bohemian Creamery - tour with cheese tasting; Rialto Cinema movie passes; Mombo's Pizza; Red Car Wine - 1 1.5 liter Red Car Wine and wine tasting for 6 guests

Dinner and Theater Package - Green Music Center - 4 tickets to Harlem 100 Performance, featuring “Mwenso & The Shakes” on November 21, Spreckels Theatre Company - 2 tickets for a production in October; Della Fatorria gift certificate

Napa Winery Exploration - Clif Family Winery - seasonal white and red tasting experience and Clif Family Farm Board for 4; Castello di Amorosa - tour and reserve wine tasting; White Rock Vineyards - 1 case 2016 Claret, winery tour and tasting with 1 bottle of Reserve Chardonnay

Tesoro Flowers - 4 tickets to a Tesoro Flowers floral workshop

Trio of Handcrafted Ceramic Succulent Planters - David Weinstein Ceramics

Barefoot Winery - 4 boxes of 3 liter "Wine on Tap:" Pinot Noir, Cabernet Sauvignon, Pinot Grigio, Chardonnay

Teira Wines - case of wine with 2017 Woods Vineyard Sauvignon Blanc, and 2013 Woods Vineyard Merlot


William Hill Estate Winery - 7 bottles from Napa, Central Coast, & North Coast vineyards: 2017 Chardonnay, Central Coast; 2016 Chardonnay, Napa; 2014 Cabernet Sauvignon, Napa; 2017 Sauvignon Blanc, Napa; 2017 Sauvignon Blanc, North Coast; and 2-375 ml bottles of 2017 Chardonnay, Napa. Donated by Randy Arnold & Greg Knight

Zinfandels from Sonoma and Beyond - Bear Flagg 2016, Rancho Zabaco 2016, Frei Brothers 2018, Carnivor 2017, Ghost Pines 2016. Donated by Randy Arnold & Greg Knight
During the reception, visit the raffle ticket booth or catch the attention of our roaming ticket sellers to purchase 1 ticket for $100 or 20 tickets for $200 (you read that right, 20 for only $200!) With tickets in hand, head over to the booth and cast your luck by entering your tickets into the drawing of your choice, the Golden Paddle or Gerard’s Paella Party for Eight! Winning tickets will be drawn during dinner.

Golden Paddle
Winning the Golden Paddle will turn your hundreds into thousands by automatically crediting you $1,500 to be used on one Live Auction item of your choosing during the Live Auction bidding.

Gerard’s Paella Party for Eight
Gerard Nebesky’s Famous Paella in the Beautiful Ceres Community Garden!

YES, you (and seven of your friends) can be the lucky winner of this amazing once-in-a-lifetime dinner! Enjoy delicious food, wine and good company in our stunning garden.

Gerard has spent many years perfecting his signature dish of paella. His culinary journey began at age 23, when he opened his first restaurant, the Bohemian Café. Located in Occidental, the popular café was beloved for its delicious food, amazing atmosphere and wonderful owner.

It was during a skiing trip in Spain that Gerard was introduced to the joys of classic Spanish Paella. His time in Spain left him profoundly inspired, so Gerard set out to master the art of cooking paella. Once Gerard developed the skills, he founded Gerard’s Paella and took his passion on the road. He is always happy to introduce others to Spain’s most famous dish.

Today, Gerard and his paella are well known in Sonoma County. His company has grown into a thriving business with a restaurant in Santa Rosa and a dedicated catering team. His talents have been rewarded many times, most notably when he won Bobby Flay’s challenge to a paella throwdown on the Food Network Show, Throwdown! With Bobby Flay.

Special notes: Meal will be created by Gerard’s Paella with wine provided by Ceres. You are invited to experience this special occasion at the Ceres Community Garden in Sebastopol. Date to be mutually agreed upon with the winner, Gerard’s Paella, and Sara McCamant, Ceres’ Garden Manager.

Offer valid until September 14, 2020, and available Sunday to Thursday from April to October or any day from November to March.
Treat your whole table to a decadent dessert!
This year our dinner and live auction will be kicked off with a fun and fabulous live cake auction. These cakes and desserts have been lovingly prepared and generously donated by local bakeries and bakers. Let your competitive nature shine as you bid for a delectable treat. We’ll deliver your cake to your table after dinner, ready to enjoy.

**Cakes**

**Costeaux French Bakery**
- **Princess Cake**
  - White chiffon cake layers filled with Bavarian custard, raspberry conserve & whipped cream, enrobed in marzipan

**Kassidy Ford, Ceres Teen Chef**
- **Chocolate Cake with buttercream frosting**

**Moustache Baked Goods**
- **Almond Cake**
  - with fig jam & almond frosting (gluten-free)

**Pascaline Patisserie & Café**
- **Gravenstein Apple Pithivier**
  - with almond cream, toasted meringue

**Patisserie Angelica**
- **Raspberry Dark Chocolate Truffle Cake**
  - "Best of Show" Winner, Sonoma County Harvest Fair

**Sally Carlile – Ceres Staff**
- **Classic Carrot Cake**
  - with cream cheese frosting

**Three Leaves Heritage Foods**
- **Hazelnut Dacquoise Cake**
  - topped with coconut cream & berries

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**Art, Food and Spirits in the City by the Bay**

Spend your day feasting your eyes on fantastic works of art at the Legion of Honor and de Young Museums. In the evening you and three guests will be guided through a progressive dinner at three of San Francisco’s most fun and hip restaurants. You’ll begin your feast at Anchor & Hope, for Oysters and Champagne. Next stop on the list, you’ll enjoy appetizers and a cocktail at Salt House, a California style restaurant known for its eclectic cocktail program and menu. Your last stop will be Town Hall, a San Francisco institution. Town Hall is a Southern-inspired restaurant that is known for its fried chicken and fun, laid-back atmosphere. Your tour guide will be Beverage Director Haley Moore. She has been a sommelier in San Francisco for over a decade.

This fabulous package also includes a two-night stay for two at the Hotel Abri, a boutique hotel in the heart of the city, plus a gift certificate to the Presidio Social Club.

**Auction Package:** Progressive wine and food experience, sponsored by the Stock and Bones Restaurant Group; Two-night stay for two at the Hotel Abri; admission to the San Francisco Fine Arts Museums for four; $100 gift certificate to the Presidio Social Club.

**Special notes:** Progressive dinner to be arranged with Haley Moore of Stock and Bones; valid until September 14, 2020. Some blackout dates may apply to the Hotel Abri.

**Generously donated by:** The Stock and Bones Restaurant Group, the Fine Arts Museums of San Francisco, the Presidio Social Club, Hotel Abri
Private Cocktail Party for Fifteen at Petaluma’s Renowned Griffo Distillery

Gather your friends and enjoy a private cocktail party for 15 at Griffo’s Distillery in the Maker’s District of Petaluma. Create your own cocktail menu, taste Griffo’s award-winning gin, whiskeys and special release spirits, and indulge in delicious appetizers prepared by Ceres.

Michael and Jenny Griffo founded Griffo Distillery to create premium, small-batch spirits that showcase the beauty and bounty of Sonoma County. Griffo’s Distillery is a family-run operation with an emphasis on high-quality, California-grown ingredients and meticulous craftsmanship. From formal analysis to custom still controls of their own design, they infuse every step of the spirit-making process with ingenuity and precision—merging craft and science to create spirits that are both beautiful and complex.

Auction Package: Private cocktail party for up to fifteen guests with appetizers from Ceres.

Special notes: Party date to be arranged with Michael and Jennifer Griffo and Ceres. Valid until September 14, 2020.

Generously donated by: Michael and Jennifer Griffo in memory of Griffo family matriarch, Nancy Griffo

Year of Farm to Table

The Bay Area is blessed with some of the finest farms and chefs in the world. You and your guests will delight in a true taste of terroir in this exciting moveable feast of farm-to-table experiences. From a “Day of Discovery” at Preston Farm & Winery and dining at Alameda County’s famed Chez Panisse Café to discovering Sonoma County’s own Spinster Sisters and Ramen Gaijin, a bounteous year of culinary delights awaits!

Your Farm-to-Table abundance includes:

- Lunch for two at the Café at Chez Panisse
- Preston Farm and Winery “Day of Discovery” tour for four including lunch, wine and coffee
- A pop up dinner for eight hosted by Sonoma’s the girl and the fig
- A wildly fermented tour and choice of 12 products
- A farm tour including lavender sachets for eight at Bees N Blooms
- Four-course tasting menu for two at Mateo’s Cocina Latina in Healdsburg
- Gift certificates from Insalata’s, Spinster Sisters, Ramen Gaijin, and Handline restaurants
- A Flavors of West Marin tour
- A case of wine from Healdsburg’s renowned Front Porch Farm
- A VIP behind-the-scenes tour of the Marin Farmers Market, including coffee and fresh market pastries

Generously donated by: Chez Panisse, Preston Farm & Winery, the girl and the fig, Wildbrine, Bees N Blooms, Mateo’s Cocina Latina, Spinster Sisters, Ramen Gaijin, Handline, Food & Farm Tours, Peter Buckley/Front Porch Farm, and The Agricultural Institute of Marin
From Anderson Valley to Alsace, France

Looking to spend a week in a 16th century apartment in the heart of an 8th century Alsatian village? This exciting package is for you! Ribeauvillé is a storybook timber frame village, located in the heart of the Alsatian winegrowing region, and within an easy drive to Strasbourg and Basel, Switzerland - one of the art capitals of the world. Your home base is a charming newly remodeled apartment in a 16th-century building in the heart of town, near an array of restaurants, bars, and points of interest.

Before your stay, hone your Alsatian wine tasting skills and whet your appetite with a visit to Mendocino County’s Anderson Valley. Sparkling wines and Alsatian varietals await you at Roederer Estate and Navarro Vineyards, and you’ll feast on a charcuterie platter with wine at Boonville’s Disco Ranch, followed by dinner at The Boonville Hotel.

Package includes: Week’s stay for two in Ribeauvillé, France, air miles for two from SFO to Paris, VIP tour and tasting for eight at Roederer Estate, tour and tasting at Navarro Vineyards, charcuterie platter and bottle of wine at Disco Ranch, and dinner for two at the Boonville Hotel.

Special notes: The apartment in Ribeauvillé is for two adults only and available from May 1 through September 30, 2020. Arrangements must be made in advance with owner. Mileage is subject to availability and must be arranged in advance with donor.

Generously donated by: Chantal Vogel and Darrell Luperini, Jim Rottman, Roederer Estate, Navarro Vineyards, Disco Ranch, and The Boonville Hotel.

Alquimista Cellars Barrels to Bottles to BBQ

Turn your next gathering into gold as you and seven guests are hosted by famed winemakers Greg La Follette (who was recently featured in the winemaker documentary SOMM: Into the Bottle) and award-winning, best-selling author Patrick Dillon of Alquimista Cellars. Greg and Patrick will expertly guide your party through a cellar tour, then treat you to a barrel and bottle tasting before finishing the night with a good ol’ fashioned BBQ, complete with delectable side dishes from Patrick’s best-selling cookbook, Open Range: Steaks, Chops & More from Big Sky Country.

Auction Package: An evening for up to eight at Alquimista Cellars in Sebastopol, including barrel tasting 2018 Pinots and Chardonnays as well as their 2017 Pinots and Chardonnays in bottles. Dinner will follow.

Special Notes: To be held on mutually agreed upon date and time. Valid until September 14, 2020.

Generously donated by: Patrick Dillon and Greg la Follette of Alquimista Cellars
Bay Area Icons: The Warriors, the Sir Francis Drake Hotel, and Pier 39

Come see your favorite Warriors play in the Golden State Warrior’s brand new, 18,064-seat Chase Center arena complex in downtown San Francisco! Cheer on newly minted Warrior and offensive firepower D’Angelo Russell as he teams up with Warrior’s beloved All Stars Steph Curry and Draymond Green as they take on the 2020 season. Check out player stats on the incredible center-hung video board, with the largest screen in the entire NBA, featuring 75 million LEDs. Enjoy more legroom thanks to new generous seating at Chase Center. Stay the night at the iconic Sir Francis Drake Hotel in Union Square, followed by a Pier 39 ‘Day on the Bay’ and waterfront dining at Swiss Louis, a beloved San Francisco establishment since 1936.

**Auction Package:** Four seats in Portal 24 row 19 at new Chase Center arena. Overnight stay for two at the Sir Francis Drake Hotel, a $100 gift certificate to Swiss Louis Restaurant, and a Pier 39 Fun Pack including: two Aquarium of the Bay tickets, two San Francisco Carousel ride tickets, two Blue & Gold Fleet Bay Cruise Adventure Tickets, and more.

**Special notes:** Specific game option must be arranged with donor; offer valid until September 14, 2020. Pier 39 Fun Pack valid until December 31, 2020. Some restrictions may apply to booking the Sir Francis Drake

**Generously donated by:** Amanda Weitman, The Kimpton Hotel Group, Swiss Louis, and Pier 39

Chef Kristina Daya Cooks for You

Chef Kristina Daya will dazzle you with a specially created private multi-course dinner paired with wines from Sonoma County’s renowned winemaker Pax Mahle. Kristina lives out her passion daily, creating locally-sourced, seasonal, organic food experiences for all to enjoy.

Pax approaches winemaking holistically by taking care to use only grapes that are grown without the use of chemicals, and by hand crafting wines with as little intervention as possible. As a result, all of Pax Mahle Wines are crushed by foot and hand, and fermented using only natural yeasts.

Your hosts, Jim and Sandy Shelton, welcome you and seven of your guests to join them at their beautiful West County home in the spring through summer of 2020 for a once-in-a-lifetime culinary adventure.

**Auction Package:** hands-on appetizer class followed by a multi-course dinner for eight prepared by Chef Daya and paired with wines from Pax Mahle

**Special notes:** Date to be mutually decided upon; your hosts Jim and Sandy’s home is available from April 1-August 23, 2020. Valid until September 14, 2020.

**Generously donated by:** Chef Kristina Daya, Winemaker Pax Mahle, and Jim and Sandy Shelton
Making Movie Magic: An Exclusive Pixar Studios Tour for Eight

Finding Nemo, Toy Story, Ratatouille and so many more blockbuster movies were all created at legendary Pixar Studios. Your exclusive private tour will be hosted by Oscar-winning animator and set dresser Alison Leaf, whose cinematic artistry brings to life all the films you’ve loved from Pixar. Alison has won universal praise for her work on films such as Toy Story, Coco, Up, Inside Out, and the Incredibles 2 during her 15 years at Pixar and 4 years at George Lucas’ Industrial Light and Magic.

Alison will curate this behind-the-scenes tour of Pixar’s stunning campus – which is never open to the public – and give you her unique perspective on what it’s like to be an award-winning female filmmaker in a historically male-dominated industry.

Following the tour, you and your guests will join Alison at the Pixar employee café for lunch. Afterwards you’ll have access to the Pixar store (also not open to the public) where you can purchase up to $100 of exclusive Pixar merchandise.

**Auction Package:** A two-hour private, behind the scenes guided tour of Pixar Studio in Emeryville, parking in the employee lot, lunch at the Pixar Café, and access to the Pixar Store including a purchase of up to $100.

**Special notes:** Valid until March 14, 2020

**Generously donated by:** Pixar Studios and Alison Leaf

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Single Thread Experience

You’re guaranteed to have a singular experience at Single Thread Restaurant and Inn!

Healdsburg’s own Single Thread Restaurant is one of the top-rated dining experiences in the world and the only three-star Michelin Restaurant in all of Sonoma County. You and your guest will delight in a multi-course tasting menu tailored to you and designed to showcase all things from land and sea at the peak of season in Sonoma. Your dining experience will be heightened by a special flight of wines provided by Alquimista Cellars winemakers Greg La Follette and Patrick Dillon.

A tranquil and luxurious night awaits you at Single Thread Inn. Tucked away on the second floor, Single Thread Inn has five thoughtfully appointed guestrooms, including a 700-square-foot suite. Each room is designed and crafted to create a timeless, luxurious and contemporary atmosphere. All rooms boast an assortment of curated amenities to make each moment of your stay memorable and unique.

**Auction Package:** Dinner and overnight stay for two at Single Thread Restaurant and Inn. Special wine pairing by Greg La Follette and Patrick Dillon of Alquimista cellars.

**Graciously donated by:** Single Thread Restaurant and Inn, Greg La Follette and Patrick Dillon.

**Special notes:** Single Thread Restaurant and Inn reservations must be made in advance. Special wine pairing must be arranged with Greg La Follette and Patrick Dillon of Alquimista cellars.
Week in Amazing Aruba

Chase the winter blues away with a week’s stay at the fabulous Divi Aruba Phoenix Beach Resort, on beautiful Palm Beach. Spend your days soaking up some sun on the beach while crystal clear aqua blue waves wash upon the shore. Swaying palm trees, thatched-roof cabanas, and hammocks beckon you for an afternoon nap. Take a dip in one of two freshwater pools or rejuvenate in whirlpool spas or hot tubs after a day of hiking. When hunger strikes, stop by one of the fabulous open-air restaurants.

You’re certain to find your perfect Aruban adventure when staying at the Divi Aruba Phoenix Beach Resort. Sports, activities, poolside games, beach walks, snorkeling, scuba diving and windsurfing await!

**Package includes:** 7-night stay in a one-bedroom suite at Divi Aruba Phoenix Beach Resort in Palm Beach, Aruba. Suite sleeps a maximum of four with one king-size bed and one queen pullout sofa.

**Special notes:** Available dates are February 22-29, 2020. Date may be changed for a fee (max $179) depending on how close to February 22 the change is made and subject to availability. A room tax of $200 must be paid at the end of your stay and will be reimbursed by the donor.

**Generously donated by:** by Jessica Teem and Matt Gallegos

Fund the Future

It takes all of us, working together, to build a healthy community.

We’re committed to maximizing the difference we can make for young people and for low-income families struggling with the dual challenges of poverty and illness, but we can’t do this work without your partnership!

**The largest share of our budget--$909,000 this year alone—comes from individuals just like you. We literally can’t do this work without your ongoing investment.**

Connecting young people to their value as part of the community and to a career or college path are critical steps in helping them live a healthy, happy and productive life. When 80% of cancer patients become malnourished due to the devastating side effects of treatment, nourishing meals can tip the scales towards improved health outcomes. At a time when patients are least able to shop and cook for themselves, Ceres is there for our clients, week in and week out.

Please help us make dreams come true for thousands of young people, and for families who desperately need our support, by pledging generously during Fund the Future!

**Triple Value for your Donations**

We turn every dollar you donate into $3 worth of value. Each dollar supports client meals and does double duty by funding training for a young person to gain the skills and confidence they need to succeed. And thanks to our generous network of volunteers and donors, we double that value again through donated service hours and in-kind donations.

2019 LIVE AUCTION
We create health for people, communities and the planet through love, healing food and empowering the next generation.

**Key facets of our approach include:**

- Improve health outcomes, reduce health care costs and build better long-term health by providing nourishing organic, medically tailored meals to people with serious illness along with nutrition education and the caring support of the community;
- Empower a generation of healthy, engaged leaders by placing youth at the center of the organization as gardeners and chefs growing food and preparing meals for our clients, and by helping them develop the work-ready skills and empathy they need to thrive;
- Strengthen social relationships and sense of purpose – keys to longer and healthier lives – by engaging thousands of community members as volunteers and donors and creating authentic opportunities for connection and caring;
- Through engagement, education and modeling, increase consumption of locally grown organic whole foods to strengthen the health of people, local food systems and the planet.

**Healing Meals for Healthy Communities**

Our core program provides 100,000+ beautiful, delicious and nourishing organic meals each year, nutrition education and a community of support to individuals and their families throughout Sonoma and Marin counties who are dealing with a serious illness. We deliver meals weekly for the whole family.

All of the meals are prepared by our Teen Chefs working under the guidance of a team of adult mentors. Each year, 430+ youth volunteers participate at our Sebastopol, Santa Rosa and San Rafael sites to gain life and work-ready skills, learn about the vital link between diet and health, develop self-confidence and leadership, and discover the satisfaction of giving to others.

**National Program**

Since 2009, Ceres has trained communities across the country to replicate our model. Affiliate Partners attend a four-day onsite training and receive ongoing support and mentoring. Ceres trained our first international group from Denmark last year. Altogether, projects we’ve trained and inspired delivered over 150,000 meals in 2018 to neighbors in:

- Avon, CT
- Bay Village, OH
- Buffalo, NY
- Charleston, SC
- Eugene, OR
- Geneva, IL
- Grand Rapids, MI
- Nashville, TN
- St, Helena, CA
- Soquel, CA
- Summit, NJ
- Ukiah, CA
- Aarhus, Denmark
Accomplishments

- Since March 2007, we’ve provided nearly 755,000 healing meals to clients throughout Sonoma and Marin counties.
- More than 2,500 youth from 85 schools, foster care facilities, group homes, continuation schools and treatment programs have worked in our kitchens and gardens.
- Improving eating habits: our clients, teens, and adult volunteers all report increased consumption of fruit and vegetables, and eating less processed, fast and sugar-laden foods as a result of what they’ve learned from Ceres.
- Hundreds of people each year participate in our Education Programs, and more than 8,000 copies of our Nourishing Connections Cookbook are in kitchens across the US, as well as in several other countries.
- During 2018, youth and adult volunteers contributed 41,930 hours of time and expertise to our work valued at $773,253.

Ceres is proving that food is medicine through participation in three pilot research studies: the statewide nutrition intervention for MediCal patients with congestive heart failure that launched in 2018 because of Ceres’ leadership, a simultaneous congestive heart failure discharge study for Kaiser Permanente members, and the SmartBox heart disease prevention project.

Ceres Community Project is a 501(c)(3) nonprofit corporation chartered in California. Our Federal Tax ID is 26-2250997. Donations can be made on our website, CeresProject.org or sent to P.O. Box 1562, Sebastopol, CA 95473.

If you are interested in volunteering, please join us at our Volunteer Orientation. Check the Ceres website for upcoming dates, locations and registration.

Get Involved!
Find out more at www.CeresProject.org
How to Bid
Each silent auction item has a Bid Form near it on the auction tables. To bid, clearly print your name and Bidder Number (shown on the back of your program) on the line of the predetermined amount you would like to bid. All bidders on the 7th line will be entered into the Lucky 7 Raffle to win a $250 gift card to Whole Foods Market. Check back often if you are interested in an item, and use a new line to increase your bid as needed.

If you are committed to an item, it can be yours with the “Buy It Now” option, available for most of our auction items. Simply fill in your name and Bidder Number at the bottom of the bid sheet on the “Buy it Now” line. All “Buy It Now” bidders will also be entered into the Lucky 7 raffle. Note the preset price you’re agreeing to, then let one of the volunteers know that you have purchased the item so it can be removed from the display.

Silent Auction Rules
The minimum bid and the bidding increments are predetermined for each item on the bid sheet. Bidding constitutes a legal contract to purchase that silent auction item at the price you stated if your bid is the winning bid. The last (highest) valid bid entered prior to the table closing will be the winning bid. When a bidder chooses the “Buy It Now” option, no higher bids will be accepted.

Silent Auction Closing
The Silent Auction will close by tables beginning at 6:15 pm. No bids may be placed after the silent auction closes! Make sure that you check your bids just before the auction closes so you do not lose items that you want, or use the “Buy It Now” option to guarantee that you win.

Live Auction Rules
When bidding, please raise your auction booklet to be identified. If a group is bidding on one item, please designate one person to place your combined bid. Auction items will be awarded to one purchaser only. A bid acknowledged by the auctioneer is a legal contract to purchase the item.

Paying for & Picking up Your Items
Throughout the evening any items that you have purchased or won will be added to your invoice and organized for pickup.

After the Live Auction closes we will post a list of all bidder numbers who have items to pick up at Check Out. If your bidder number is listed, please visit Check Out and pick up your items before you leave. If you registered your credit card at check-in, and you only purchased Raffle Tickets or contributed to Fund the Future, you do not need to check out.

Credit Card Fees and Payment Processing
In order to ensure that your entire donation goes to supporting Ceres’ work, we are including the credit card transaction fee ($0.30 + 3.3%) in your total purchase. If you prefer to have Ceres cover the credit card fees, please email Nadine@ceresproject.org by September 17. We also welcome you to pay by check.

Terms of Sale
Unless otherwise noted, all auction items expire within one year (September 14, 2020), or on the date stated on the bid sheet (most relevant for theater tickets, etc.). There will be no exchanges or refunds. Ceres Community Project does not make any expressed or implied warranties or guarantees on auction items regarding quality or value of items or services. Ceres Community Project has attempted to describe and catalog all items correctly, but all items are offered and sold “AS IS.” We have attempted to be as accurate and inclusive about restrictions as possible: however, all items and services are subject to the terms and conditions specified by the donors. Reservations for trips and vacation accommodations must be mutually arranged with the donor unless otherwise noted.

Tax Information
The excess of the amount you pay for an auction item over its fair market value may be deductible as a charitable contribution for tax purposes. All Fund the Future pledges are eligible for tax deduction. Raffle Ticket purchases are not tax-deductible. Please check with your tax advisor for specific advice on this topic. Certain auction items are subject to sales tax, which will be collected at check-out.

You will receive a donation acknowledgement letter within one month following the event. This letter will provide the total you paid above the fair market value of your event ticket, as well as any items that you purchased.
Thank You's

It truly does take a village! Hundreds of people contributed to the success of Harvest of the Heart.

We are deeply grateful to each of you for your hard work, creativity, compassion and commitment to making a difference. Following is a short list of people who played leadership roles.

Event Team
Ceres’ Staff and Board
Chris Thibodeaux, Co-Chair
Danielle Orthwein, Dining Room Manger
Ellen Toscano, Auctioneer
Jenna Brinkman, Photographer
Karen Boga, Silent Auction Coordinator
Kim Lampi, Photographer
Nadine Suto, Check In & Out Manager
Sally Carlile, Silent Auction Manager
Samantha Paull & So Eventful Team, Event Logistics
Sara McCamant, Reception Manager
Scott McDougall, Chair

Table Hosts
Abacus Wealth Partners
American Ag Credit
Julie and Stan Burford
Cindy Berrios & Ricardo Budjak
Clover Sonoma
Diana and Liam Callahan
Exchange Bank
Gourmet Mushrooms
Jacques & Barbara Schlumberger
Jenny Belforte
Jim and Sandy Shelton
Jim Rottman and Hollie Greene
Joe Rogoff
Johanna Lucas
Kaiser Permanente, Santa Rosa
Kathy & Marlon Housman
Marilyn Nagle
Ninive & Jean-Claude Calegari
Oliver’s Market
Robin Weintraub
Ron Treleven
Scott McDougall
Sharon Keating & Ron Bartholomew
Soiland, Co.

With gratitude to our Chefs

Mark Kowalkowski
Chef, Oliver’s Market

Alethea Larson
Chef, Whole Foods Market, CODDINGTOWN

John Littlewood
Executive Chef
Ceres Community

Lindsay Challoner
Associate Chef
Ceres Community Project

Matt Gallegos
Associate Chef
Ceres Community Project

Lindsay Katz
Associate Chef
Ceres Community Project

Analise Lofaro
Associate Chef
Ceres Community Project

Gabriella Salomon
Associate Chef
Ceres Community Project

Kendra Stanely
Associate Chef
Ceres Community Project
Wells Fargo is proud to sponsor Ceres Community Project’s “Harvest of the Heart”

All Auction Donors are thanked with their listing in the event booklet. We are deeply grateful to all of you for your support of our work and for making Harvest of the Heart a success.

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Proud partners of Ceres Community Project since 2010

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