Harvest of the Heart

August 18, 2018
Ceres Community Garden
at O’Reilly Media, Sebastopol

Ceres Community Project
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 with Local & Ceres Chefs
Music from Jon Gonzales
Silent Auction
Golden Paddle and Cathryn & Nan Cook for You
Raffles
Cake Walk

6:30-7:30
Dinner & Program
Welcome & Opening Remarks
Cathryn Couch
Chief Executive Officer

7:30-9:00
Live Auction & Fund a Need
State Senator Mike McGuire
Emcee
Ellen Toscano
Auctioneer
Raffle Drawings
Live Auction
Ashlyn Dean
Former Ceres Teen Leader
Fund a Need
Dessert & Coffee
Closing Remarks & Check Out

Board of Directors
Joshua Weil, MD
Chair
Jim Rottman
Vice-Chair
Carlos Lua
Treasurer
Nichole Warwick
Secretary
Fintan O’Halloran
Teen Member
Maryn Pryor
Teen Member
Cindy Berrios
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Golden Paddle and Cathryn & Nan Cook for You
Raffles
Cake Walk

Ambassador Council
Donald I. Abrams, MD
Chief of the Hematology-Oncology Division, San Francisco General Hospital

Dr. Keith Block
Co-Founder, Block Center for Integrative Cancer Treatment

Jed Emerson
Executive Vice-President, ImpactAssets

James S. Gordon, MD
Founder and Director, Center for Mind Body Medicine

Rebecca Katz, MS
Author, Cancer Fighting Kitchen

Michael Lerner
President and Co-Founder, Commonweal

Dr. Liz Lipski, PhD, CCN, CHN
Author, Digestive Wellness

Michael Pollan
Author and Director of the Knight Program in Science and Environmental Journalism, University of California at Berkeley

Barbara Sattler, RN, DrPH, FAAN
Professor of Public Health, University of San Francisco

Brian Swimme, PhD
Professor of Cosmology, California Institute of Integral Studies

Jason Gittins
Director
Kathy Houseman
Director
Jennifer Lorne
Director
Johanna Lucas
Director
Marilyn Nagel
Director
Aimee Reedy Ed.D, MPH
Director
Joe Rogoff
Director
**Reception**

**Iron Horse Vineyards**  
Wedding Cuvée, 2013

**The Kefiry**  
Live Cultured Probiotic Drinks

**Whole Foods Market, Coddingtown**  
Chef Alethea Larson  
Pistachio Crusted Squash with Cinnamon & Lavender  
Deconstructed Zaalouk (Aubergine Salad) Gyros with Tzatziki

**Equivinity Wines**  
Landy Vineyards Zinfandel, 2013

**Ceres Community Project**  
Mentor Chef Cynthia Newcomb  
Watermelon Gazpacho

**Dutton Estate Winery**  
Kylie’s Cuvée Sauvignon Blanc, 2017

**Gravenstein Grill**  
Chef Bob Simontacchi  
Pulled Pork Sliders

**Lagunitas Brewing Company**  
Lagunitas IPA

**Catering by Ceres**  
Chef Nan Costales  
Seed Circle Crisps  
Savory Lebneh, Lemon & Blackberry-Thyme Preserve

**Pax Wines**  
Testa Vineyard Carignan, 2016

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**Dinner**

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

**Libations**

**Dry Creek Vineyard**  
Fumé Blanc, 2017

**Kendall-Jackson**  
Vintner’s Reserve Sauvignon Blanc, 2016

**Sonoma-Cutrer**  
Sonoma Coast Pinot Noir, 2015

**Previews**

**Sweet & Sour Roasted Eggplant & Tomato Relish**  
GF/V

**Toasted Garlic Hummus**  
With Olive-Citrus Tapenade GF/V

**Ceres’ Kale Pesto**  
GF/V

**Local Bread & Gluten-Free Crackers**

**Side Show**

**Green Rice Pilaf**  
with Spinach, Preserved Lemons, Roasted Cherry Tomatoes and Pumpkin Seeds GF/V

**Cucumber & Heirloom Tomato Salad**  
with Red Onions GF/V

**Main Attraction**

**Mixed Grill**  
Wild Salmon with Morroccan Spice Rub  
Local, Grass-fed Beef Kofte Skewers “Baharat” Style GF/DF

**Zhoug**  
Israeli Green Herb Sauce with Cumin & Cardamom GF/DF

**Stuffed Roasted Peppers**  
with Gourmet Mushrooms™, Quinoa, Tofu, Fresh Herbs and Pine Nuts GF/V  
(by prior request)

**Grand Finale**

**Coconut Pudding**  
with Rosewater Syrup & Toasted Pistachios GF/DF

**Tahini Cookie**  
GF

**Double Chocolate Cookie**  
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 $500 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!

Silent Auction Categories

Adventures & Activities
Closes at 6:15 pm

Alchemical Art Workshop-1-day workshop in Petaluma for 1 person, date to be arranged (generously donated by Felicia Matto-Shepard)

American River Raft Rentals-4-person raft rental on the Lower American River

Blue Waters Kayaking-kayak or canoe rental on Lake Sonoma

Burke’s Canoe Trips-2 all-day canoe rentals on the Russian River

California Academy of Sciences-4 guest passes

Fresh Starts Chef Events/Homeward Bound of Marin-2 tickets for a Celebrity Chef Event of your choice at Fresh Starts Culinary Academy in Novato

Luther Burbank Center for the Arts-2 tickets for Complexions Contemporary Ballet on Wednesday, October 17, 2018

Marin Shakespeare Company-2 tickets for a performance in the 2019 season

Osmosis Day Spa Sanctuary-Cedar Enzyme Bath for 2 in Freestone

Parkpoint Health Club-individual 3-month membership

Safari West-Safari Drive and lunch for a family of 4

Sonoma Canopy Tours-weekday zipline Forest Flight Course for 2

Spreckels Theatre Company-2 tickets for Addams Family and Cinderella Musicals – October 2018 and May 2019 (performance dates of your choice)

Straus Home Ranch-farm tour for 4 followed by local cheese tasting in Petaluma

Vichy Springs Resort-one-night stay plus spa passes for 2 guests in Ukiah

Restaurants
Closes at 6:15 pm

Acre Coffee-Santa Rosa & Petaluma

Ca’ Bianca-Santa Rosa

Hazel Restaurant-Occidental

Insalata’s Restaurant-San Anselmo

K&L Bistro-Sebastopol

La Bodega Kitchen-Sebastopol

Lowell’s Restaurant-Sebastopol

Mary’s Pizza Shack-Sonoma, Marin & Napa counties

Mombo’s Pizza-Sebastopol & Santa Rosa

Oakville Grocery-Healdsburg & Oakville

Black Point Grill at Sea Ranch Lodge-Sea Ranch

Steel & Hops Public House-Santa Rosa

Underwood Bar & Bistro-Graton

Valette-Healdsburg

Willow Wood Market Café-Graton

Food & Gifts
Closes at 6:15 pm

Clif Family Winery-basket of the “Best of Clif” and wine and food tasting experience for 4 guests in St. Helena

Lagunitas Brewing Co.-Super VIP Sip & Spill Package

McEvoy Ranch-basket of olive oil, wine & culinary products

Marin Sun Farms-gift certificate for a medium-sized CSA box with 11 pounds of grass-fed, locally raised meat

Rustic Bakery-basket of organic fine foods & baked goods

Sonoma County Meat Company-gift certificate for store in Santa Rosa
Wines & Wine Tours
Closes at 6:25 pm

Acquiesce Winery-Lodi Region wine lot with magnum of Belle Blanc blend of Grenache Blanc, Roussane and Viognier, 750 ml bottles of Clairette Blanc and Grenache Blanc (generously donated by Randy Arnold & Greg Knight)

Alexander Valley Wine Region Insiders’ Tour—for 2 guests, provided by Barefoot Wine Ambassador Randy Arnold

Balletto Vineyards-2 bottles of 2017 Sauvignon Blanc & complimentary tasting for 4 guests

Campana Ranch Winery-vineyard tour and tasting with the winemaker

Cast Wines-tour & tasting for 2

Chateau Montelena Winery-2015 Napa Valley Cabernet Sauvignon

Claypool Cellars-tasting for 4 guests and signed bottle of 2013 Sonoma Coast Pinot Noir

Claypool Cellars-one case of 2012 Sonoma Cost Pinot Noir

CrossBarn Winery-3 bottles of 2016 Sonoma Coast Chardonnay, and 3 bottles of 2015 Sonoma Coast Pinot Noir

Deerfield Ranch Winery-VIP wine tasting and cave tour for 4 guests

Dutton-Goldfield Winery-VIP tasting for 4 guests and magnum of 2014 McDougall Vineyard Pinot Noir

Edna Valley Vineyard-2014 Central Coast Cabernet Sauvignon, 2016 Central Coast Chardonnay, 2016 Pinot Grigio, 2016 Central Coast Pinot Noir

Frei Brothers Sonoma Reserve-Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir, Zinfandel

E & J Gallo Winery-Cabernet Sauvignon Lot: Barefoot, Louis Martini, Dancing Bull, Redwood Creek

E & J Gallo Winery-Chardonnay Lot: Barefoot, Frei Brothers, Dark Horse, Bridlewood

E & J Gallo Winery-Pinot Grigio Lot: Naked Grape, Barefoot, Darkhorse,

E & J Gallo Winery-Pinot Noir Lot: Barefoot, Mirassou, Red Rock, Naked Grape

E & J Gallo Winery-Merlot Lot: Turning Leaf, Red Rock Reserve, Dark Horse

E & J Gallo Winery-Rose Lot: Barefoot, Mother, Prophecy, Rosehaven, Fleur de Mer, Apothic


Hafner Vineyard-Wine Library Cabernet Collection with 2017 & 2012 vintages

Hanna Winery-magnum of 2015 Cabernet Sauvignon

Harvest Moon Estate and Winery-tour and tasting for 8 guests, plus 1 bottle of 2013 Russian River Zinfandel

Harvest Moon Estate and Winery-2016 Dry Sparkling Gewürztraminer

J Vineyards and Winery-J Sparkling Lot: Cuvee 20 (750 ml and magnum) Brut Rosé (generously donated by Randy Arnold & Greg Knight)

J Vineyards and Winery-2017 Pinot Gris, 2016 Russian River Valley Chardonnay, 2016 Pinot Noir

Joseph Phelps Vineyards-terrace tasting for 4 guests

Korbel Champagne Cellars-tour of cellars, champagne tasting and lunch for 2 guests

Lambert Bridge Winery-Bordeaux flight tasting for 4 guests

Littorai Wines-estate tour & tasting for 4 guests, and 2 signed bottles of 2016 Les Larmes Pinot Noir


MacMurray Estate Vineyards-2015 Russian River Valley Chardonnay, 2015 Russian River Valley Pinot Noir, 2015 Central Coast Pinot Noir

Martinelli Winery-private tasting experience for 4 guests

Medlock Ames Estate Ranch & Winery-winery tour & tasting and 1 bottle of Bell Mountain Cabernet Sauvignon
Papapietro Perry Winery-2014 magnum of Sonoma Coast Pinot Noir, and wine and cheese tasting for 4 guests

Pax Wines (formerly Wind Gap Winery)-subscription of one growler (1 ltr) of any of Pax Wines’ tap wines per month for 12 months. Located in Sebastopol

Red Car Wine Co.-magnum of 2013 Chardonnay and tasting for 6 guests

Rochioli Vineyards and Winery-magnum 2016 Estate Pinot Noir and tasting for 6 guests

Scharffenberger Cellars-jeroboam (3.0 ltr) Brut (generously donated by Randy Arnold & Greg Knight)

Sonoma-Cutrer-Chardonnay & Croquet” wine & cheese, croquet lesson, plus picnic lunch for 8 guests

Taft Street Winery-4 bottles of 2015 Russian River Valley Chardonnay

Talbott Winery-2016 Kali Hart Chardonnay and 2016 Kali Hart Pinot Noir

Perfect Packages
Closes at 6:25 pm

Berkeley Dining and Theatre
- Chez Panisse Café, lunch for 2
- Berkeley Repertory Theatre, 2 tickets for a weeknight performance

Calistoga Getaway
- Mount View Hotel & Spa, 2-night weeknight stay
- Brasswood Winery, cave tour and wine tasting for 2 guests

Santa Rosa Staycation
- Sandman Hotel, 1-night stay in a queen room
- Bistro 29, gift certificate
- Criminal Baking Co. & Noshery, gift certificate

Redwood Escape
- Boon Hotel & Spa, 1 weeknight stay, 20% off spa services
- Moshinish Vineyard, tour & tasting for 2 guests

Let’s Cook!
- Petaluma Poultry, gift certificate for 1 case of Rosie Whole-Body Organic Chickens
- Savory Spice Company, “Curry Collection” seasoning gift set
- “Insalata’s & Marinitas-The Story of Two Restaurants” cookbook by Heidi Insalata Krahling

E & J Gallo Wine, Sauvignon Blanc lot: Barefoot, Mirassou, Dancing Bull, Dark Horse

Local Delights
- Strong Arm Farm, selection of Sonoma Coast seaweeds and 10 fragrant Tuberose lily stems
- Wildbrine, selection of wild fermented, naturally probiotic products
- Kozlowski Farms, gift certificate for 1 homemade pie
- Acre Coffee, gift certificate

Family Fun!
- Charles M. Schulz Museum, 6 museum guest passes
- Sonoma County Regional Parks, 12-month park membership
- Children’s Museum of Sonoma County, guest passes for 4
- Mary’s Pizza Shack, gift certificate

Sebastopol Special
- Spiritworks Distillery, tour & tasting for 4 guests
- Handline Restaurant, gift certificate
- Rialto Cinemas, 4 movie passes

Heavenly Healdsburg
- Harmon Guest House, 1-weeknight stay
- Spoonbar Restaurant, 3-course tasting dinner for 2 guests

Relaxing Russian River Retreat
- Farmhouse Inn, 1-weeknight stay, plus breakfast
- Williams Seylem Winery, private tasting and magnum of 2015 Vista Verde Pinot Noir

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- Spoonbar Restaurant, 3-course tasting dinner for 2 guests

Relaxing Russian River Retreat
- Farmhouse Inn, 1-weeknight stay, plus breakfast
- Williams Seylem Winery, private tasting and magnum of 2015 Vista Verde Pinot Noir
Harvest Raffles
Test your luck!
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 Cathryn & Nan Cook for You! 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.

Cathryn & Nan Cook for You!
Ceres’ CEO Cathryn Couch and Our Catering Chef Nan Costales Cook for You!
YES you (and nine of your friends) can be the lucky winner of this amazing once-in-a-lifetime dinner!
You may not know this but prior to starting Ceres, Cathryn had her own home-delivered meal and catering business. Many of the now iconic Ceres dishes such as sunny beet burgers and kale salad were popular items for her clients.
Cathryn’s love of good food and the power of companionship when sharing a meal run deep. Her mom is a wonderful cook and was a fan of Julia Child back in the 60’s. She feels blessed to have grown up in a household where a lot of cooking happened. Cathryn’s family ate cheese and beef fondue, crêpes, beef bourguignon, and her mom made her own bread and English muffins.
Nan brings enthusiasm, gratitude and a 30 year career in art and food to her role as Ceres’ Catering Manager. Her extensive background includes organizing concert series at the Smithsonian, food styling for Williams Sonoma, running the Arts in the Parks program in San Francisco, and a varied seven year stint with Whole Foods Market.
Special Notes: Nan will work with you to customize a menu (including wines) to be prepared in your own home by Cathryn, Nan, and Ceres’ Teen Chefs. Date to be mutually agreed upon with the winner, Cathryn, and Nan.
Valid until August 18, 2019.

Back by Popular Demand!
Country Fair Cake Walk
To Infinity and Beyond: An Exclusive Pixar Studios Tour for Eight

The Incredibles 2, Toy Story, Finding Nemo and so many more blockbuster movies were all created at legendary Pixar Studios. Your exclusive, customized tour will be hosted by two veteran Pixar employees, Daniel Campbell and Alison Leaf. Supervisor of the Visual Effects department, Daniel will not only give you a private tour of the campus—which is never open to the public—he will also take your group into “Animation Alley,” which is usually off limits to all tours (and even to some employees). Alison Leaf is a well-known animator who has worked on dozens of hit films. She will join the tour to provide details on how she creates magical visual backgrounds for films like Coco, Inside Out, Cars and many more.

Daniel will curate this behind-the-scenes tour of Pixar’s stunning campus to suit your interests and the ages of your guests. You will then join Daniel and Alison at the Pixar employee café for lunch, then on to the Pixar store (also not open to the public) where you can purchase exclusive merchandise with your $100 gift certificate.

Auction Package: A two-hour private, customized, behind-the-scenes guided tour of Pixar Studios in Emeryville for 8, lunch at the Pixar Café, and access to the Pixar Store including a $100 gift certificate.

Special notes: Valid until February 18, 2019.

Generously donated by: Pixar Studios, Daniel Campbell and Alison Leaf

The Paella King Cooks for You at Exclusive Attune Winery

You and seven of your friends will feast upon paella prepared by the “King of Wine Country Paella” at the beautiful, private guest house at Sonoma’s renowned Attune Winery.

Gerard Nebesky fell in love with classic paella in Spain, and went on to open his restaurant, Gerard’s Paella. He won Bobby Flay’s challenge to a Paella Throwdown on the Food Network, and now Gerard’s famous paella will be featured in an Amy Poehler movie. Yes, you heard that right!

For the winemakers at Attune, cultivating balance in the vineyard requires listening to their intuition as much as their vines. They sustainably farm 8.5 acres in the heart of Sonoma County’s Carneros appellation. Attune’s 100% Pinot Noir vineyard is planted with Burgundian clones ideal for the region. These produce a wine with complex synergies and exceptional balance.

Auction Package: Paella dinner for eight, tour, tasting, magnum of Pinot Noir, wines to accompany the paella dinner, and use of the estate house and patio at Attune Winery.

Special notes: Date to be arranged with Gerard Nebesky and Jason Campbell of Attune Winery. Paella dinner is available April through November, Monday to Thursday only, or December through March, any day of the week. Valid until August 18, 2019.

Generously donated by: Gerard Nebesky and Jason Campbell and our friends at Attune Winery
Art, Food and Spirits in the City by the Bay

Spend your day feasting your eyes on fantastic works of art at the Asian Art Museum, Legion of Honor, and the de Young Museum. 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. Then, enjoy appetizers and a cocktail at Salt House, a well-known California style restaurant celebrated 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 historic Sir Francis Drake Hotel and a $100 gift certificate to the Scala’s Bistro.

Auction Package:
• Progressive wine and food experience for four, sponsored by the Stock and Bones Restaurant Group.
• Two-night stay for two at the Sir Francis Drake Hotel (subject to availability. Blackout days may apply. Valid until August 31, 2019.
• Admission to the San Francisco Fine Arts Museums for four and admission for two to the Asian Art Museum.
• $100 gift certificate to Scala’s Bistro, valid until August 31, 2019.

Special notes: Progressive dinner to be arranged with Haley Moore at Stock & Bones, valid until August 18, 2019.

Generously donated by: The Stock and Bones Restaurant Group, the Fine Arts Museums of San Francisco, the Asian Art Museum, Kimpton Hotels

Ramen Gaijin Dinner for Eight, Hosted by Jim & Sandy Shelton

Recently voted by Sonoma Magazine as one of the top 50 restaurants in Sonoma County, Ramen Gaijin is committed to honoring Japanese culinary techniques using the finest provisions that Sonoma County has to offer. Ramen Gaijin chefs Matthew Williams and Moishe Hahn-Schuman create simple, yet elegantly composed ramen and small plate dishes. Using the best quality local ingredients, their menu changes with the seasons, influenced by what’s at peak ripeness. Ramen Gaijin is dedicated to providing a shared community space that brings together all walks of life under the umbrella of good food, good drink, and a joyous atmosphere.

Your hosts, Jim and Sandy Shelton, welcome you and seven of your guests to join them at their lovely country home for a once-in-a-lifetime culinary adventure. You will start your evening with a hands-on appetizer class followed by a multi-course dinner with sake.

Auction Package: Dinner for eight including sake

Special notes: Date to be mutually decided upon. Valid until August 18, 2019.

Generously donated by: Ramen Gaijin Chefs Matthew Williams and Moishe Hahn-Schuman, and Jim and Sandy Shelton
Sonoma County Staycation at the Merry Edwards Winery Maefield Guest House

Experience the sights, sounds and tastes of the world-renowned Russian River Valley during a three night stay at Merry Edwards’ extraordinary new guest house in Forestville. This grand, 3000-square-foot home has a cedar interior and a redwood exterior crafted from recycled redwood trees milled onsite. With four en suite bedrooms as well as an attached, stylish “barn,” the house can provide sleeping quarters for up to eight guests.

Wake up to the delectable aroma of freshly baked bread paired with eggs fresh from Merry’s henhouse and husband Ken’s We Be Jammin’ homegrown fruit jam. This “slice of heaven” nestled in the midst of Merry Edwards Winery’s estate Sauvignon Blanc vineyard will also be stocked with a fine selection of the 2013 James Beard Award winner’s critically acclaimed wines and freshly pressed olive oil from their 100-year-old trees. Enjoy an on-site sauna and hot tub. Your group will be treated to a VIP winery tour and tasting at Merry Edwards Winery. Enjoy a relaxed dinner with Catering by Ceres, paired with library wines selected from the winery cellar. A true wine lover’s dream and a once-in-a-lifetime getaway!

Auction Package: Three-night stay in Maefield Guest House for up to 4 couples; Ceres-catered dinner at the Maefield Guest House served with select wines; VIP Tour & Tasting at Merry Edwards Winery; four magnums from the library, selected and signed by Merry.

Special notes: Date to be mutually agreed upon with Merry Edwards and Catering by Ceres. Valid until August 18, 2019.

Generously donated by: Merry Edwards

Private Cocktail Party for Fifteen at Petaluma’s Renowned Griffio Distillery

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

Michael and Jenny Griffio founded Griffio Distillery to create premium, small-batch spirits that showcase the beauty and bounty of Sonoma County. Griffio 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 Catering by Ceres.

Special notes: Party date to be arranged with Michael and Jennifer Griffio and Catering by Ceres. Valid until August 18, 2019.

Generously donated by: Michael and Jennifer Griffio

In memory of Griffio family matriarch, Nancy Griffio
Warriors Basketball VIP Package

Looking for their 5th straight appearance in the NBA Finals and 4th NBA Championship in 5 years, the upcoming Warrior season promises to be a memorable one. The Warriors will aim to uphold their place as one of the greatest teams in NBA history during their final season in Oakland.

The Warriors’ exciting style of great team play, intricate passing and historically great long-range shooting has made them the most watched team in professional sports. NBA superstars Stephen Curry and Kevin Durant lead the league’s best lineup. Don’t miss this exciting opportunity to see them live from some of the best close-up viewing seats in Oracle arena, while donating to the wonderful mission of Ceres.

Auction Package:
Two 5th row seats at center court to a 2018-19 NBA Champion Golden State Warriors home game at Oracle Arena. Tickets include Valet parking, in-seat food and beverage service, and access to the Courtside Club and Sideline Club lounges prior to and throughout the game.

Special notes: Specific game option arranged with donor.

Generously donated by: Robert Nissenbaum

Marin Town and Country

From its rolling coastal hills to its charming small towns, Marin County has many adventures to offer. In this exciting auction package you’ll experience the very best of both worlds. Fine dining, shopping, and a home-away-from-home await you in Historic San Anselmo—the “Hub” of Marin County. Some other points of interest await you, too—stroll in Imagination Park to the only statue of Indiana Jones and Yoda! Or visit a castle built in 1892 overlooking 14 scenic acres of the San Francisco Theological Seminary. Or get lost in a maze of garden paths in Robson-Harrington Park.

Your adventure continues with a tour, tasting and lunch at Cowgirl Creamery, a paddle board excursion in Point Reyes, and a feast of oysters at Hog Island Oyster Co. After your fun-filled day, return to San Anselmo for dinner at Insalata’s, and another relaxing evening at San Anselmo Inn. Located in a historic, turn-of-the-century building in the quaint and charming downtown near shopping and dining, the Inn offers the very best in hospitality and personalized service.

Auction Package: Two night stay for two at the San Anselmo Inn, including breakfast; dinner for two at Heidi Krawling’s Insalata’s Restaurant; lunch for two at Marinitas; gift certificate for a picnic for two from San Anselmo’s Comforts: Fine City and Homestyle Food; gift certificate to Hog Island Oyster Co.; tour, tasting and lunch at Cowgirl Creamery

Special notes: Lodging arrangements to be made with San Anselmo Inn. All items valid until August 18, 2019.

Generously donated by: The San Anselmo Inn, Heidi Krawling, Comforts, Hog Island Oyster Co., Point Reyes Outdoors, Cowgirl Creamery
**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’ fashion BBQ complete with delectable side dishes from Patrick’s best-selling cookbook, *Open Range: Steaks, Chops, and More from Big Sky Country*.

**Auction Package:** An evening for up to eight at Alquimista Cellars in Sebastopol, including barrel tasting 2017 Pinots and Chardonnays, as well as their bottled 2016 Pinots and Chardonnays. Dinner will follow.

**Special notes:** Experience will be held on a mutually agreed upon date. Valid until August 18, 2019.

**Generously donated by:** Patrick Dillon and Greg La Follette of Alquimista Cellars

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**Fund a Need**

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—$725,000 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 a Need!

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**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.
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 meals to low-income 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. The 450 teens a year who participate at our Sebastopol, Santa Rosa and San Rafael sites 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 will train our first international group from Denmark this year. Projects we’ve trained and inspired delivered over 100,000 meals in 2017 to neighbors in:

- Ukiah, CA
- Bloomfield, CT
- Eugene, OR
- Geneva, IL
- Grand Rapids, MI
- Soquel, CA
- St. Helena, CA
- Nashville, TN
- Summit, NJ
- Bay Village, OH
- Charleston, SC
Education

Our Education Programs extend the learning about food and health to our volunteers, clients, others dealing with illness, and the larger community:

• **Healing Foods Classes**, open to the public on a donation basis, provide an introduction to cooking and eating whole foods and the Ceres’ food philosophy. A filmed version of this course is also offered to each client, and available to our Affiliates for their clients. We also offer these classes for adults and kids through a partnership with Sonoma County Libraries.

• Each teen shift in the kitchen or garden includes a ½ hour educational segment covering a wide variety of topics, from knife skills and how to read a food label, to local food systems and food waste.

• **Nourishing Connections Cookbook: the Healing Power of Food & Community**, our cookbook and nutrition guide, makes the Ceres Community Project experience available worldwide.

• **Nutrition for Wellness** classes, offered in partnership with West County Health and Sonoma Valley Health Centers, provide clinic patients living with or at risk of developing a chronic disease with practical, hands-on classes and cooking demonstrations.

• Our website provides recipes, nutrition tips and information on our food philosophy.

Accomplishments

• Since March 2007, we’ve provided nearly 650,000 healing meals to clients throughout Sonoma and Marin counties.

• More than 2,400 teens 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 2017, 1,000 volunteers (400 teens and 600 adults) contributed 44,121 hours of time and expertise to our work valued at $752,680.

• Ceres is now one of six California nonprofit partners providing meals as part of the ground-breaking 3-year pilot study funded by the State of California that launched this spring. This pilot will assess the impact of medically tailored meals on health outcomes and costs for congestive heart failure patients. The results have the potential to change state and national healthcare policy by making these meals part of the new standard of care for people with serious health conditions.

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, www.CeresProject.org or sent to 7351 Bodega Avenue, Sebastopol, CA 95472.

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 pre-determined amount you would like to bid. All bidders on the 7th line will be entered into the Lucky 7 Raffle to win a $500 gift card to Whole Foods Market, to be mailed by Whole Foods to the winner. 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, consider using 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 where it says “Buy it Now.” 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 pre-determined 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 category beginning at 6:15 pm. Restaurants and Adventures & Activities will close at 6:15 pm, Wines and Wine Tours, and Perfect Packages will close at 6:25. 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.

Credit Card Fees

In previous years, Ceres Community Project has covered all fees associated with credit card transactions at the expense of Ceres’ programs. This year, 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 August 21st. We also welcome you to pay by check.

Payment Processing

On Monday, August 20, if you registered your email at check-in, you will receive an emailed invoice with your total donation amount (including the credit card fee). Credit cards will not be processed until Wednesday, August 22. If you would prefer to have Ceres cover the credit card fees, would like to increase the amount of your donation or notice an error on your invoice, please email Nadine@ceresproject.org by Tuesday, August 21.

Terms of Sale

Unless otherwise noted, all auction items expire within one year (August 18, 2019), or on the date stated on the bid sheet (most relevant for sports 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 a Need 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.
With gratitude to our Guest Chefs

John Littlewood
Executive Chef, Ceres Community Project

Chef John Littlewood has been working in kitchens for over 30 years. Educated at the California Culinary Academy, John has worked in Michelin-starred restaurants in France, luxury hotels in the Caribbean, on sailboats and in private homes, and has also taught cooking in the California Gold Country. Chef John’s work has been featured in Bon Appétit and Cooking Light magazines, and he has demonstrated his recipes at wineries and special events such as Chefs’ Holidays at the Ahwahnee Hotel in Yosemite National Park. His first book, *Celebrating the Seasons at Westerbeke Ranch*, was published in 2006. John lives in Santa Rosa, California.

Gabriella Salomon & Analise Lofaro
Ceres Associate Chefs

Alethea Larson
Chef, Whole Foods Market, Coddingtown

Nan Costales
Chef, Catering by Ceres

Cynthia Newcomb
Ceres Mentor Chef

Bob Simontacchi
Chef, Gravenstein Grill
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**
- Analise Lofaro, Dinner Chef
- Deidre Hopp, Event Manager
- Eden Luvishis, Dining Room Assistant
- Ellen Toscano, Auctioneer
- Gabriella Salomon, Dinner Chef
- Ina Perlman, Cake Walk Coordinator
- John Littlewood, Executive Chef
- Karen Boga, Silent Auction Coordinator
- Lorraine Fuentez, Dining Room Manger
- Nadine Suto, Auction Manager
- Scott McDougall, Chair
- Sophie Leveque-Eichhorn, Event Manager’s Assistant
- Ceres’ Staff and Board

**Table Hosts**
- American Ag Credit
- Cindy Berrios & Ricardo Budjak
- Barbara Sattler & Chris O’Neill
- Exchange Bank
- Jennifer Lorne & Michele Fleishacker
- Jim Rottman & Hollie Greene
- Joe Rogoff
- Julie Burford & Ann Wathen
- Kaiser Permanente, Santa Rosa
- Kathy & Marlon Housman
- Laurie Dibble & Lili Gunter
- Marilyn Nagel & Jeff Cassidy
- Organic Valley
- Sally Carlile
- Scott McDougall & Ray Goodenough
- Sharon Keating & Ron Bartholomew
- Soiland Company
- Taylor Lane Organic Coffee
- Thais Harris & Nick Sholley
- Wells Fargo
- Whole Foods Market
- Willow Creek Wealth Management

**Beverage Donors**
- Bella Rosa Coffee Company
- Claypool Cellars
- Dennis Black/Parnell Estate
- Dry Creek Vineyards
- Fircrest Market
- Golden State Cider
- Heart’s Desire Winery
- Iron Horse Vineyards
- Jennifer Lorne
- Kendall-Jackson Vineyard Estates
- Lagunitas Brewing Company
- Pax Wines
- Revive Kombucha
- Rochioli Vineyards & Winery
- Russian River Vineyard
- Sonoma-Cutrer
- The Kefiry
- Tiera Vineyards
- Woodenhead

**Other Donors**
- Andy's Produce Market
- Community Market
- Criminal Baking Co. & Noshery
- Freestone Ranch
- Giving Gardens
- Gourmet Mushrooms
- Laguna Farm
- Marin Sun Farms
- Pascaline Patisserie & Café
- Patisserie Angelica
- Red Bird Bakery
- Redwood Hill Farm & Creamery
- Sally Carlile
- Sebastopol Hardware
- Shone Farm
- Sonoma Valley Foods
- Tierra Vegetables
- Village Bakery

*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.*
AG IS OUR MIDDLE NAME

We see things from the ground up, all of the small details that go into the big picture of farming. Because agriculture is what we know, it’s all we do.

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