







to -Table Dinner















September 17, 2015 Billings Forge Farmers Market Green

Welcome to our 7th Annual Farm to Table Dinner.



We are delighted you could join us this evening to celebrate the work of Billings Forge Community Works and the empowering stories of our Frog Hollow residents.

Our mission is about engagement – engaging our community of residents, partners, funders,

volunteers, staff, and you to make a measurable and positive impact on people's lives.

At our cafés and catering businesses, our food is great but our mission is greater. We use culinary enterprises to imbed real life job training, creating social enterprises which support and enrich the lives of customers, trainees, and staff alike. Food For Good is the message you see on staff shirts and what we do every day through these businesses.

Our youth and family initiatives provide access to healthy food plus opportunities to learn and grow community through food, educational, and social programs. Over the next year, we will further engage and empower residents in Frog Hollow in neighborhood groups, or Community Circles, to work more deeply together in addressing the challenges we face.

The deepest of thanks go out to our neighbors who graciously share their home with us tonight. A special thanks to our sponsors of this event, and to our Board for their unwavering leadership of our work. We'd also like to acknowledge the dedication of our amazing staff whose steadfast dedication to this community is truly inspiring. Finally, to the many volunteers who made this evening possible, "thank you". It could not happen without you!

Please enjoy this lovely evening as we celebrate.

Nancy Nancy Wheeler Chair, Board of Directors Cary Wheaton
Executive Director





PROGRAM



Cocktail Hour with Hors d'œuvres

Welcome Colin McEnroe, NPR

Introduction of Nancy Wheeler Colin McEnroe, NPR

Board Chair

Remarks Nancy Wheeler, Board Chair

Family-style Seated Dinner

Raffle Winners Announced Colin McEnroe, NPR

Live Auction Colin McEnroe, NPR

Remarks and Cary Wheaton, Executive Director Introduction of Cord Madison

My Life Has Changed Cord Madison, The Kitchen at

> Hartford Public Library and Culinary Trainee Graduate

Invitation to Raise the Paddle Cary Wheaton, Executive Director

Raise the Paddle Cary Wheaton and Jamal Butler,

Culinary Trainee Graduate

Dessert

Thank You's and Closing Remarks Cary, Nancy, and Colin

Message from the Board Directors

On behalf of the Board of Directors of Billings Forge Community Works, thank you for attending this evening's 7th Annual Farm to Table Dinner. Your partnership provides invaluable support to the unique programs and services that are critical to the needs of the Frog Hollow and Greater Hartford



community. The mission of Billings Forge Community Works is made stronger through your participation. Thank you.

Board Chair: Nancy Wheeler, MetroHartford Alliance

Vice Chair: Jason Rojas, Trinity College

Secretary/Treasurer: Aimee Hendrigan, Melville Charitable Trust

Members:

Jim Blazar Hartford HealthCare
Josh Durand Lincoln Financial Group
Mike Hanley MJH Associates, LLC

Joan McDonald Former Commissioner, New York

Department of Transportation and

Connecticut Department of Economic and

Community Development

Ruth Melville Melville Charitable Trust

Margaret Patricelli Robert & Margaret Patricelli

Family Foundation

Gordon Scott Scotts' Jamaican Bakery

Raymond Smithberger CIGNA

Mike Stotts Hartford Stage
Jahn Marie Surette The Hartford

OUR SPONSORS

Please join Billings Forge Community Works in supporting these local businesses and organizations who sponsored our 7th Annual Farm to Table Dinner.

Watkinson Sponsor

Southside Institutions Neighborhood Alliance (SINA)

Hooker Sponsors

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Granny's Pie Factory Kainen, Escalera & McHale, PC KJR Consulting Partnership for Strong Communities Premier Accounting Group Special Projects The Walker Group Twinbrook Insurance Whittlesey & Hadley, P.C.



SINA at work

TABLE HOSTS

Our Table Hosts are awesome. They are our Farm to Table ambassadors and leaders. Their dedication quaranteed that you would have a spectacular evening. We thank them also for inviting you, our partners, people who care about our mission and supporting our critically unfunded needs.

Jim and Nancy Blazar David and Lisa Casey Josh Durand Jennifer Fournier-Dubree Ine Gianni Mike and Mary Ann Hanley Hartford Courant Larry Henrickson John Holt Lincoln Financial Group Jackie Gorsky Mandyck MAXIMUS Foundation Nancy Meyer and Melissa Macri John Balf Morgan Nutmed State Federal Credit Union Margaret and Bob Patricelli Preservation of Affordable Housing, Inc. Kyran Quackenbush Jason Rojas Gilda Roncari and Hartford Public Library Kathryn and Aaron Shafer Raymond and Jennifer Smithberger Mike Stotts Richard Stvs Jahn Marie Surette and Thurman Justice Frank Szilagvi Szilagyi & Daly Trinity College Nancy Wheeler Mary Ellen White XI Catlin







Cord Madison

"Sometimes you need people to give you an opportunity."

"I have a passion for people. Billings Forge Community Works personally trained me for a job where I can work with people, my passion. They provide services in the community for people like me who face barriers to employment – the job training program. I hope each person will support this cause."

Cord works at The Kitchen at the Hartford Public Library. He is a graduate of the culinary job training program and the speaker tonight.



Jamal Butler, graduate of our culinary job training program, at work.

After Cord speaks, Cary will share our organization's needs so that we continue to impact people's lives and reinvigorate the Frog Hollow Community. She will be joined by Jamal Butler inviting you to "Raise Your Paddle".

Our culinary job training program prepares lowincome residents who face barriers to employment (incarceration, homelessness, poverty) for jobs.

Social Enterprise



Seven-Course Tasting Menu for Eight People Value \$1,200

An exclusive seven-course meal at Firebox for you and seven of your friends. This Chef's tasting menu will include wine pairings and highlight locally-sourced ingredients, such as Four Mile River Farm beef from Old Lyme, cheeses from Mystic Cheese Co. and Cato Corner Farms, produce from Root Down Farm in Coventry and Sweet Acre Farm in Lebanon, CT, Exact menu items are subject to change, based on seasonal availability.

Certain conditions apply: The date excludes Saturday nights, and the date/reservation needs to be arranged at least two weeks in advance. Gratuity is not included.

Private Cooking Class for 10 People at Your Home Value \$1.000

Bring the farm up the drive, through the door, and into your own home with a private farm-totable cooking class. Chefs from BFCW's Kitchen will guide you and nine of your friends through the preparation of three seasonallyinspired courses selected by the Executive Chef.

Offer Includes: Cocktail hour with stationary platter.

Three-course, seasonal inspired cooking class.

Event duration 2-3 hours. Subject to availability of The Kitchen. Two weeks' notice required.

Live Auction Items



First Taste of Spring Cocktail Party - Hartford Public Library Patio Value \$1,800

Once the snow melts and spring is starting to show her signs of beauty, invite 24 of your friends to an outdoor cocktail party on the HPL Patio. Spring flavors and drinks will be served getting evervone excited for the new growing season. Watch as our chefs grill on the patio and prepare light and fresh appetizers.

Includes for 25 people: Cocktails, wine and beer, spring inspired appetizers, live cooking demonstrations

Event duration 2-3 hours. Subject to availability of The Kitchen. Two weeks' notice required.



FARMERS' MARKET



Josephina Romero

"The Farmers' Market transformed my life."

"The Farmers' Market at Billings Forge has given me the opportunity to learn about all the natural products that they sell every Thursday. I recuperated more quickly from my surgery because of the products I bought at the market. At Billings Forge we care about how each person is doing; we are all one big family."

Josefina lives and has a garden at Billings Forge, she shops at our farmers market, participates in activities at the Family Club House, and is a member of the Design Team, a group learning about residents' concerns so they can be addressed. A giving and caring person, Josefina's selflessness impacts all who meet her.

Our Farmers' Market at Billings Forge, Hartford's largest and open year round, sells products from farmers and food artisans directly to consumers. Fresh vegetables, fruit, flowers, baked goods, dairy, locally made Italian ice, eggs, soaps, barbecue sauce, and pies are a few of the items sold.



PROFILE



GARDEN at BILLINGS FORGE

Pedro Lopez
"I am doing better financially."

"Working at Billings Forge Community Works has allowed me to create a more stable life for me and my family. I am now part of a larger family, I have a garden and have learned a lot about growing fresh food, and I have met people of all nationalities, from countries I did not even know existed. The respect this organization gives to all people, especially residents, makes this possible."

Pedro is an employee of Billings Forge Community Works. He lives and has a garden at Billings Forge, works at our market, and participates in the Family Club House. If you need someone to depend upon, that's Pedro.

Pedro's involvement with our organization embodies our guiding principle Authentic Community Engagement. We invest in activities that authentically reflect the needs and wants of the community, are of the highest quality, and make a significant impact.







Niko Harovas and Joan Harovas, **Granny's Pie Factory**

"The Farmers' Market helps small businesses grow."

"The Farmers' Market has given our company a place to sell our products and to interact with the community. Billings Forge Community Works is trying to provide services and events that make the community a pleasant and interesting place to live."

Niko and Joan from Granny's Pie Factory are regular vendors at our Farmers' Market. They sponsored our first Pie Eating Contest at the Back to School Barbecue in August.

We believe that our social enterprises should operate as sustainable business enterprises while meeting their social missions.



PROFILE





Princess Rivera

"I know now what I want to do after High School."

"Billings Forge Community Works impacted my life. They changed my view of what The Kitchen is all about. It made me want to pursue a career in the baking industry. Although I am a teen, they made me feel so welcomed. This is a community that likes to help out people and they are happy to do it."

Princess participates in our youth programs where she is exposed to what Billings Forge Community Works does in preparing individuals for employment in the culinary field.

We leverage our expertise in culinary and social enterprise to deliver engaging youth development and enrichment activities for youth in the summer and after school.







Derrick O. Cranford, Sr.

"Billings Forge Community Works is about community growth."

"Since being hired at The Kitchen, I have become a part of a great team that's really focused on helping people in need. What is most important to me about Billings Forge Community Works is our Youth Programs. With all that's going on in the streets today, I am glad there is place kids can turn to that is a positive impact on their lives."

Derrick is a catering cook at The Kitchen at Billings Forge. He also is a chef instructor for our Youth cooking classes.

One of our guiding principles is Food for Good. We utilize our deep expertise in diverse culinary enterprises for the benefit of the community, including increasing access to quality, local food.



PROFILE





Mayra Rivera

"We help, we feed, we love Hartford, my home town."

"Billings Forge Community Works has shown me that there is more to Hartford than what most people think, even residents of Hartford. It is important to me that we make a difference. We are a great place to come for help and a great place to work."

Mayra is The Kitchen's Pastry Chef. She loves baking and creating new desserts. Mayra started working as a Lincoln Culinary intern and worked up to her current position as Pastry Chef at the Kitchen.

Our food is great – our mission is greater! When you dine at our cafés or use our catering, you underwrite our on-the-job culinary training program. We hire and teach Hartford residents skills that allow them to support themselves and their families.



Thank Ollow!

We extend a heartfelt thank you to all those who contributed to making this a memorable and inspiring evening.



Donors

John Alves Graphic Design Bear's Smokehouse BBQ

Cristhian Bedon

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Peter and Betsy Van Loon

Worldwide Wines

David and Lisa Wurzer

Thank You!

Grateful thanks to those who made tonight possible.

Cathy Amarante

Jade Ayala

Katy Bannister

Gabbie Barnes

Cristhian Bedon

Kevin Belly

Mary Cockram

Tyra Cooper

David Corrigan

Medilicia Cruz

Caroline Finnegan

Paris Hill

J Holt

Kris Hudkins

Rachel Hurvitz

Bishar Issak

Bridge Lantagne

Jessica Lezon

Marely Matanzo

Patrick McGuigan

Will Moffet

Apolinar Rosario

James Sanders

Tang Sauce

Shantell Thomas

Rosaleen Torrey

Erick Williams



We apologize for any listing errors or omissions. Thank you.

Thank You!

Thank you to our amazing staff for your dedication to our mission and this community.

Billings Forge Community Works

Cary Wheaton Executive Director

Althea Bates Director of Programs and Workforce Development
Beverly Herbert Director of Development and Communications

Trudi Lebron Associate Director of Youth and Community Programs

Luz Conde Office Manager

Johany Rodriguez

Rosa Muniz

Pedro Lopez

Lourdes Fonseca

Mary Vazquez

Development Coordinator

Farmers Market Leader

Studio Facilities Manager

Community Builder

Facilities Maintenance

The Kitchen

Rebecca McGuigan Executive Chef

Carla Domingo Sous Chef and Job Trainer

Mayra Rivera Pastry Chef
Barron Perry Cafés Manager
Mallory Craig Catering Director

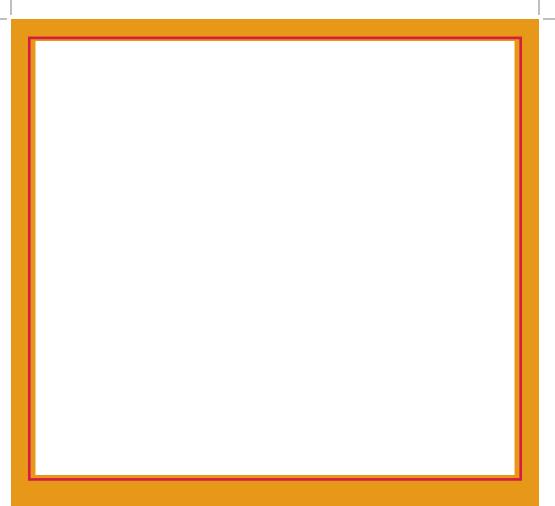
Sue Hayes Catering Sales Administrator

Rebeca VanGuilder Line Cook
Derrick O. Cranford, Sr. Catering Cook

Firebox

Jen Holcomb General Manager Edward A. Jones III Executive Chef

Tim Ratchford Assistant General Manager





Community Engagement • Social Enterprise • Food For Good

Billings Forge Community Works (BFCW) is a driving force for community participation and empowerment in Frog Hollow through promoting access to healthy food; engaging youth; and developing employment opportunities and economically sustainable social enterprises.

Billings Forge Community Works 227 Lawrence Street, 2nd Floor, Hartford, CT 06106 (860) 548-9877 | billingsforgeworks.org

