

PILOT LIGHT GALA



*Feed Your
Mind*

SAVAGE content

2nd Annual
**HOW I FELL IN
LOVE WITH
Jazz**
Video Contest

See how you can win \$5000 by entering our

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Video Contest**

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Children of Bronzeville

The world premiere video presentation of musical works inspired by the Pulitzer Prize winning poet Gwendolyn Brooks.

All Without Words

Performed by Grammy winner John Daversa with jazz orchestra, All Without Words is a magnum opus for solo trumpet written by composer Justin Morell based on the sounds of his nonverbal, autistic son.

Legends of Jazz

Hosted by Ramsey Lewis with interviews and performances from jazz legends that include Chris Boti, Dave Brubeck, Pat Metheny, Clark Terry, Nancy Wilson, and many more.

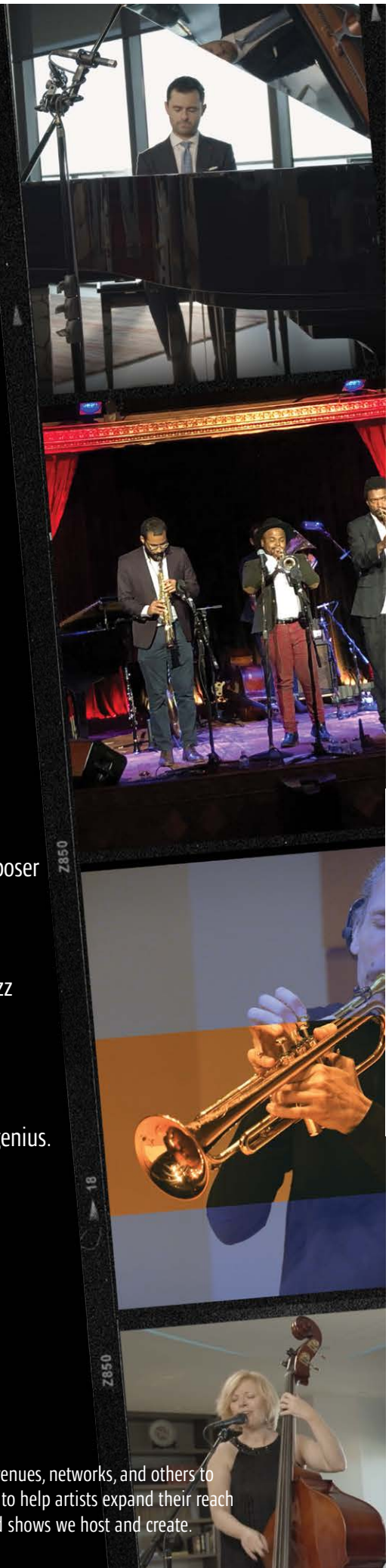
No Regrets: The Music and Spirit of Billie Holiday

An in-depth 13-part podcast series that explores Holiday's musical genius.

Songs of Loss, Justice, and Hope

Pianist and Jazz Luminary, Shelly Berg, creates a powerful and profound response to the current social climate around the globe. In this premiere program, Berg collaborates with award-winning, world renowned singers Dee Dee Bridgewater, Kurt Elling, Niki Haris and Tierney Sutton.

Our mission at **Savage Content** is to work with creatives, producers, venues, networks, and others to identify innovative ways to enjoy music and entertainment. Our goal is to help artists expand their reach and incomes by creating fresh, new experiences in the events and shows we host and create.



Welcome!

We are so excited to spend tonight with you.



Shine a Light Negroni

Recipe by **Matthias Merges** featuring **High Road Spirits**

1 oz Jin Jiji Darjeeling India Dry Gin
¾ oz Cocchi Americano
½ oz Johnny Drum Bonded Bourbon
½ oz Salers

Stirred.

Pour over ice in a glass of your choice.
Express with a lemon peel.

Enjoy!

Schedule

Pilot Light's 2021 Gala "Feed Your Mind" is hosted by Belinda Chang and Amanda Puck.

Virtual

6:40 PM CT Pre-show

Don't miss our Cocktail Demo!

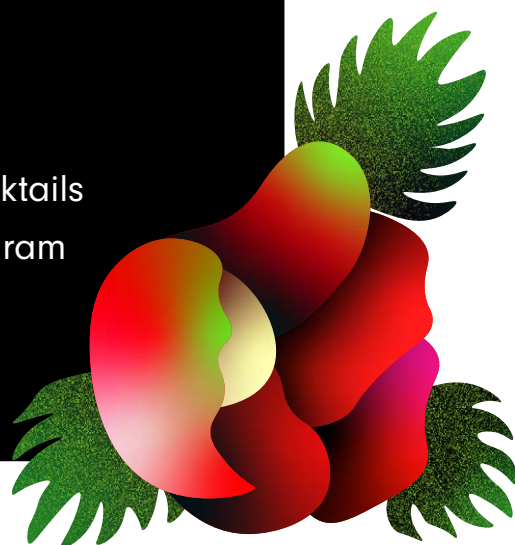
7:00 PM CT Livestream Program

In Person

6:00 PM CT Check in and Cocktails

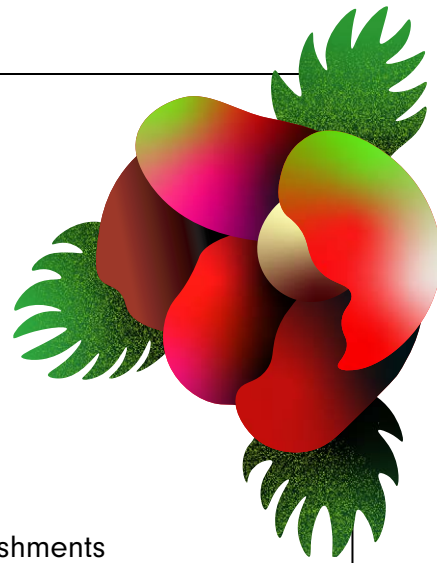
7:00 PM CT Live Stream Program

8:00 PM CT Dinner



“What Pilot Light is doing is so compelling because it enables children—all children—to engage in the kind of experiential learning about food that excites and stays with them as life-long-learning. And because we know that learning about food, diet and nutrition can contribute to the broader educational agenda to improve academic achievement, Pilot Light is an approach that needs to go beyond Chicago and the region; it's an approach that is scalable and has the legs to be of great educational and social value across the nation.”

—John Allegrante, Professor of Health Education, Teachers College and the Mailman, School of Public Health, Columbia University



Dear Friends,

Tonight, we are celebrating another year of exciting growth and accomplishments at Pilot Light. We are reaching more students than ever before—in Chicago and nationwide—with food education. We expanded our free lessons and resources to make food education easier than ever for teachers everywhere, all accessible through our digital Food Education Center. We partnered with WTTW, a PBS affiliate, to bring Pilot Light food education directly into millions of homes. But, most of all we are celebrating being together—in person and virtually—and the connections fostered through the common language of food.

This is why we founded Pilot Light 11 years ago. As chefs and restaurant owners, we see the power of food to bring people together everyday. We see emotion when people eat something that reminds them of family members and excitement when they share stories of food and their identity, culture and history.

That same impact is seen in a classroom through Pilot Light. Through food, relationships are built between students and teachers. Students' eyes light up with excitement to share their stories and to learn through food. Connections are made.

This year, "connection" takes on a different meaning. This is why it is the theme of tonight's event and one that is captured through the vines and flowers you see on your program materials and in the room tonight.

Thank you for being a part of this event tonight to connect with us, with each other, and with the work of Pilot Light. We also thank the other chefs who are supporting tonight's event and our hosts, co-chairs, sponsors and volunteers. And of course, thank you to our staff, Board of Directors, Advisory Board and Young Professionals Board, who work every day to expand our reach and impact.

The progress of Pilot Light this year simply would not have been possible without your generosity. Thank you for being our partner in this work.

With gratitude,

Jason Hammel, Paul Kahan, Justin Large & Matthias Merges

LETTER FROM OUR PRESENTING SPONSOR



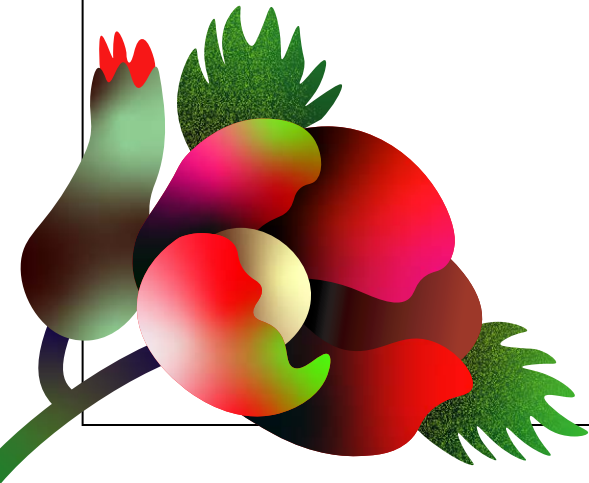
Dear Pilot Light Friends and Family,

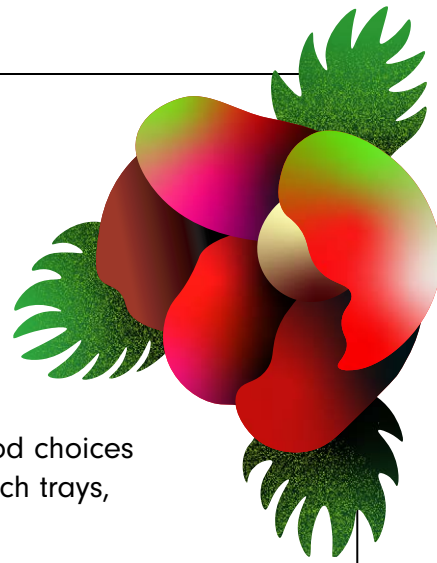
We are so excited to, once again, come together with you to celebrate Pilot Light and its incredible mission. It has been two long years since we last gathered in person to share the joy of this amazing event. In those two years, we have been reminded of the importance of food and food education. During the lockdown, we witnessed so many people struggle to make healthy food decisions amid food insecurity. The connectedness and comfort that food and food education brings us all has never been more welcome. In the wake of the pandemic, we realize that Pilot Light's mission is more important than ever.

We gather to enjoy being together again, to cheer Pilot Light and all the fantastic work it does, and to lend our support so they can continue to spread food education to those who need it most. So, tonight, savor the awesome food, revel in each other's company, but most importantly, open your hearts and support Pilot Light as much as you can.

Sincerely,

Kent, Ben, and Adam Savage





Our Mission

To support students as they learn and advocate for informed food choices by connecting their classroom lessons to the foods on their lunch trays, at home and in their communities.

Our Model

Founded by chefs and educators, Pilot Light uses a game-changing approach to introduce food education and its benefits to students. Our approach is grounded in the belief that a healthy relationship with food is part of students' development, requiring the same rigorous instructional focus that is used for academic development. We give PreK-12th grade teachers support and resources, like training, lessons and food, to integrate food education into instruction in core subjects. Through hands-on cooking experiences and lessons, students become more engaged in their learning in math, science, and language arts as they learn more about the importance of food in their lives, its power to connect us, and its impact on their bodies, communities and planet.

Pilot Light has grown from working with 30 students in 1 Chicago school to reach over 15,000 students and 58 schools.



2021 Key Accomplishments at Pilot Light

In 2020-2021, we made strides in making food education a part of everyday classroom learning for students nationwide. We:

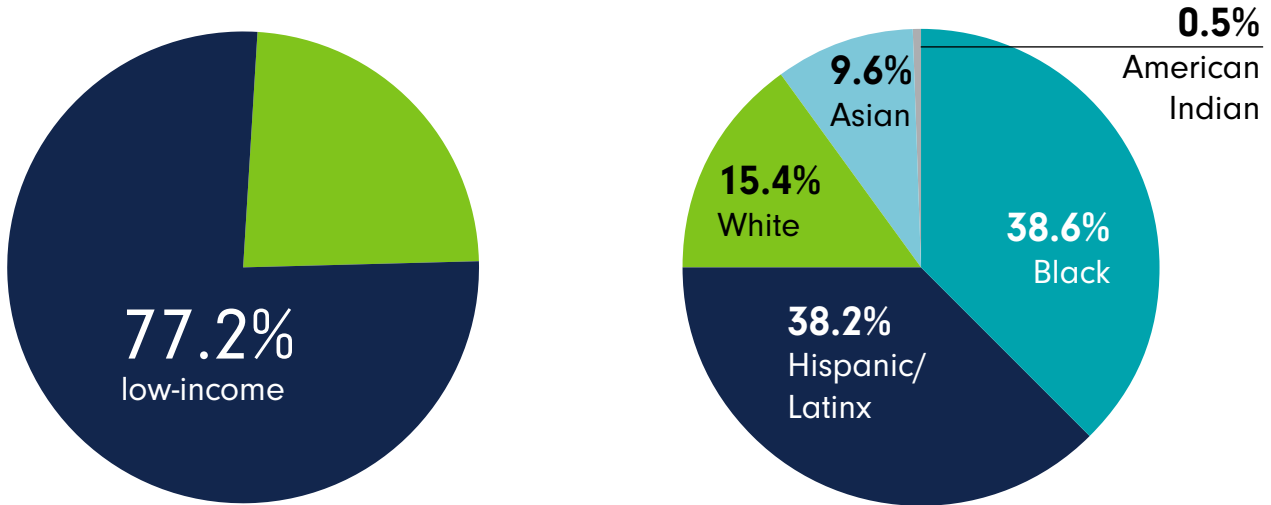
- Grew our Food Education Fellowship to include 22 teachers nationwide in 2021-22, collectively reaching **over 2,400 students**—three times the number of students reached last year—in the classrooms each week with food education that drives informed decision-making, fosters connections and relationships between students, peers, and teachers, and shapes food advocacy.
- Commissioned a case study with our national partner, the Urban School Food Alliance on our partnership during the 2020–21 school year to pair classroom food education with school food.
- Fostered partnerships between teachers and **over 15 community partners** to connect classroom lessons to food, removing barriers related to food access and connecting food education to families at home. For instance, in winter/spring of 2021, one of our Fellows who taught middle school in Brighton Park worked closely with The Roof Crop and Herban Produce to pair bi-weekly food boxes directly to lessons.
- Launched a new partnership with Chicago’s PBS station WTTW to develop an animated video series called “Food Thoughts” to bring food education home to families and bridge the digital divide. **Food Thoughts launched in October and is reaching millions across Chicagoland.**
- **Expanded our resources on the Food Education Center, our free digital curriculum library, to include over 160 resources for teachers and families.** Our newest curriculum developed during the pandemic, Pilot Light Anywhere, is a plug and play PreK-12th grade curriculum that is a key driver for visits and downloads. The platform has grown to reach tens of thousands of teachers and parents nationwide.
- **Grew our network of local and national chefs to connect them directly with teachers.** Chefs provide inspiring educational culinary experiences to Pilot Light students that shape career aspirations.
- With support from the United States Department of Agriculture, we are **creating an integrated agriculture education curriculum and videos spotlighting local farmers and growers.**



Student Demographics: 2021-2022

22 Food Education Fellows, teaching Pilot Lessons weekly to students in Pre-K through High School reaching 2,400+ students—**three times more than last year!**

Nationwide. With Fellows in Maryland, Massachusetts, Arkansas and more, Pilot Light is providing professional development and one-on-one coaching remotely to teachers across the country to support them in bringing food education into their classrooms.



Together, we are creating an impact through food.

One year of participation in Pilot Light impacts students the way students think about food and the impact of their choices on their bodies, communities, and planet:

21% increase in healthy lunch selection among high school students on days that Pilot Light was in their classrooms.

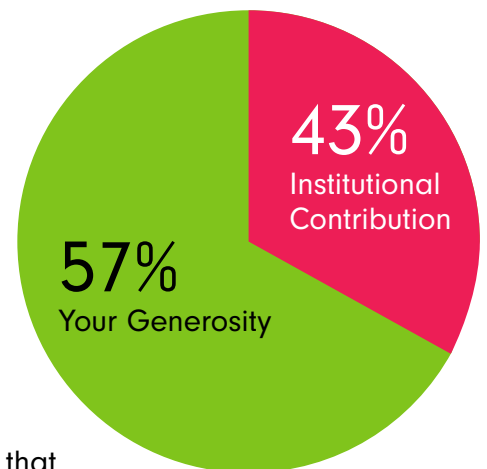
20% increase in students' knowledge of how food from other countries arrives in our city.

22% increase in students' knowledge of food being affected by the environment.

28% increase in students' awareness of how their emotions, people around them, and messaging affect their food choices.

14% more students understand that not all people have the same access to food, demonstrating an increase in awareness that not all communities have the same resources.

Operating Budget



Your support of Pilot Light, by the numbers!

15,000+ students have engaged in Pilot Light food education lessons

260+ total teachers have received Pilot Light professional development and training across **58 schools**

120+ food advocacy projects completed impacting over **2,500 community members**

1,200+ Pilot Light food education lessons taught across Chicago and nationwide, and **550** planned for this year!

200+ Pilot Light food education lessons written by teachers for teachers through professional development

160 lessons and resources for teachers and families paired with **chef-created** videos and recipes

7 food education videos on WTTW/PBS Chicago, **reaching millions of Chicagoland families at home**

Connecting Community Partnerships to Food Education in the Pilot Light Classrooms

In winter 2021, Pilot Light partnered with Herban Produce (a year-round farm located in Chicago's Garfield Park) and The Roof Crop, to pair "Pantry Boxes" directly with classroom-based food education for middle school students and their families at Acero Brighton Park.

Through this partnership over the course of 5 months, we were able to provide **341 pantry boxes paired with food education lessons in their classroom to 31 students and their families on the west side of Chicago.**

Dear Donor,

I want to thank you for giving my class the opportunity to have these boxes. The eggs were good to receive since my family eats a couple of them a week. Some of these boxes included things I'd never think about getting so it was always something new to try. I want to thank you again for letting us have ...something to look forward to every week.

Sincerely,

Brighton Park 8th Grader

From Pilot Light Fellow and teacher Katie Kelley about Pantry Boxes:

- Pantry boxes gave students a break from their screens and allowed students to work with their hands
- In such a strange year, food was a great point for all of us to connect
- Improved classroom culture through connections, field trips, and physical touch points

Our Hosts

Belinda Chang

Since March, the Wall Street Journal has named her the “Global Virtual Wine Experience Guru” 3x (!) and Belinda Chang warmly invites YOU and your guests to her world class, energizing virtual experiences. An award-winning lifestyle expert, Belinda specializes in making epic moments everyday occurrences and is the leader in powerful virtual engagement with food, wine and more.

When she’s not producing some of the food world’s buzziest irl and virtual events—the weekly Sunday [Virtual Boozy Brunch](#), the food and wine world’s who’s who annual [Pre-Prom](#), which is dedicated to connecting, empowering and pampering women in the restaurant industry; the annual Aspen Classic [Pool Party](#); or any number of [Chef’s Collab](#) dinners—Belinda can be found appearing in local and national outlets like The New York Times, Food and Wine, Forbes, CNBC, Fox, ABC and more.



Ann Beteta

In today’s ever-changing grocery world, Amanda’s creativity contributes greatly in providing Mariano’s customers with a unique and exciting shopping experience. Amanda is an established food authority who continues to challenge the conventional grocery norm and bring exciting food experiences to Mariano’s customers. In Amanda’s role as Director of Strategic Brand Development for Mariano’s, she has introduced a number of new concepts and events that make Mariano’s one of the most exciting food destinations in the Midwest. Whether spearheading partnerships in the community, creating engaging social media and marketing campaigns or working with community partners, Amanda has gone above and beyond to expand and strengthen the Mariano’s brand.

Amanda is committed to fighting food insecurity, uplifting local vendors and feeding the human spirit in the Chicagoland area and beyond! Amanda is a two time Emmy winner as the original host of Check, Please on WTTW and also a two time Progressive grocer TWIG recipient (Top Women in Grocery).



Founding Chefs



Jason Hammel



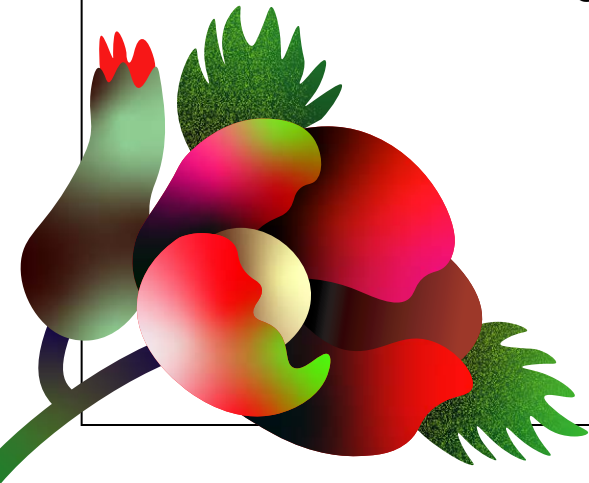
Justin Large



Matthias Merges



Paul Kahan



Guest Chefs



Tim Flores & Genie Kwon



Rick Bayless



Beverly Kim



Arshiya Farheen & Aqeel Wahiduddin



Dylan Patel



Noah Sandoval



Bobby Schaffer



Anna Posey



James Martin



Leigh Omilinsky

AT THE ARBORY

AT HOME

LIVE AUCTION!

**What's better than winning one of these fabulous items?
Winning one for a good cause.
Bid on your own or gather a group of friends and bid together.
All proceeds support food education nationwide.**



Feast Of The Seven Fishes Dinner At Avec For 4

For the first time, Avec is hosting a dinner to celebrate their take on an Italian Holiday tradition: the Feast of the Seven Fishes. The special dinner will take place in the private dining room at Avec River North, and we have reserved four tickets just for you. You will dine on a dazzling 7 course dinner, featuring seafood sourced from around the globe, prepared by Chef Ross Henke, Michelin Bib Gourmand award winner and nominee for the Jean Banchet Award for Best Chef de Cuisine in 2017, and pastry chef Natalie Saban, nominee for 2019 Jean Banchet Rising Pastry Chef of the Year.

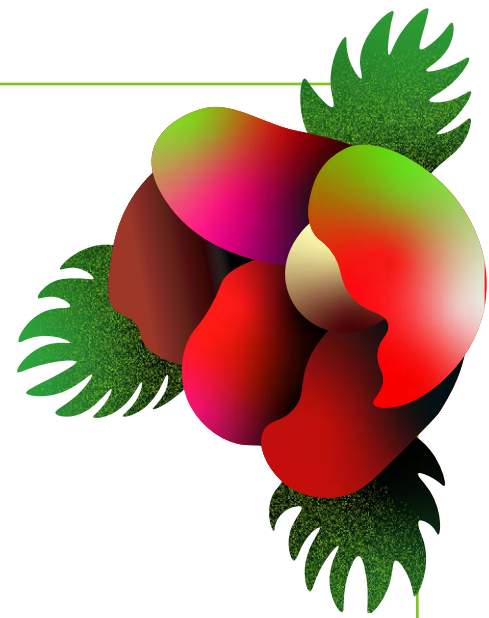
To accompany your meal, your group will enjoy wine from some of the most exclusive wineries in California, including:

- 2012 Ultra Marine, Blanc de Noirs, Sonoma Coast Sparkling Wine
- 2017 Matthiasson, Napa Valley White Wine, Sauvignon Blanc/Ribolla Gialla Blend
- 2017 Aubert, Sonoma Coast Chardonnay
- 2005 Araujo, Eisele Vineyard, Napa Valley Cabernet Sauvignon

As a keepsake, you will also take home four copies of *Cooking for Good Times*, signed by Chef Paul Kahan. Make your December more memorable than ever with this special dinner.

RESTRICTIONS: The dinner will be held on December 15 and 16, 2021. Please select your date and notify Pilot Light of your choice by Monday, November 15, 2021. Winner must be 21 or older. No refunds.

LIVE AUCTION!



2022 Go Cubs Go! First Pitch

Get ready to loosen up your arm, stretch those legs and stand in front of 40,000 of your closest friends as you wind up and throw out the first pitch at a 2022 Chicago Cubs game! Before the game, your group of four will stroll the infield of the second oldest ballpark in the US and take in the iconic atmosphere that is Wrigley Field. After that chance of a lifetime, your group will enjoy seats provided by the Chicago Cubs to sit back, relax and enjoy the friendly confines. After the game, walk across the street to dine on some of the best tacos, queso and nachos you've ever tasted at Big Star Wrigleyville. You'll conclude this unforgettable day with a special whiskey tasting at Mordecai, which boasts one of the country's most interesting collections of vintage and rare spirits, with a focus on rare bourbon.

DETAILS: A weekday home game during the 2022 season (agreed date arranged with the Cubs.) Opening Day, Marquee, Diamond, Inter-League, St. Louis series are not included. Big Star gift card is valued at \$100.



LIVE AUCTION!

Master Sommelier, Rare Wines & an Unforgettable Dinner

Rare wines, an iconic restaurant, classic cocktails and personal attention from culinary experts. To start, imagine sipping a vertical of fine wines expertly curated by Master Sommelier Fernando Beteta. Wine lover and collector Renu Kulkarni has donated three priceless bottles of fine wine from her private cellar, a vertical of 1994, 1995 & 1996 rare wines that has been perfectly cellared and matured. Back to back great vintages, it will be a delight to enjoy now side-by-side or for many years to come.

Chateau Mouton-Rothschild is one of the world's most iconic wineries. A first growth of Bordeaux, Mouton-Rothschild is sought-after by collectors and acclaimed by critics worldwide. Considered elegant and perfumed, one of the most complex wines from the First Growths.

The 1995 Penfolds Grange received a 97 point rating from Wine Spectator. Described as "A massive wine, majestic in its proportions, combining power and grace in equal measure." Grange is arguably Australia's most celebrated wine and is officially listed as a Heritage Icon of South Australia.

Opus One is the realized dream of two men: Baron Philippe de Rothschild of Château Mouton Rothschild in Bordeaux and Napa Valley vintner Robert Mondavi. Together, the founders set out to create a single wine dedicated to the pursuit of uncompromising quality. This singular mission shapes every vintage. The 1996 is remarkably balanced and reaching its full potential maturity.

This package also includes an evening at two renowned Chicago establishments in Logan Square: Lula Cafe and Billy Sunday. After being seated at the highly coveted Table #1, your group of eight will enjoy a five course seasonal menu, prepared by James Beard Great Lakes Best Chef finalist, Jason Hammel, who will stop by your table to explain each course. To enhance an already incredible meal, Master Sommelier Fernando Beteta will pair wine from his personal cellar with each course, joining you to provide background on these special wines. But that's not all...Upon leaving Lula, you and your friends will conclude the evening at Chef Matthias Merages', Billy Sunday, listed by Food & Wine magazine as one of the best bars to visit in the U.S. Enjoy a special tasting of vintage spirits from Chef Matthias' personal collection.

Restrictions: Date to be mutually agreed upon. Must be 21 or older.



LIVE AUCTION!



7 Night Tuscan Wine Making Vacation with Jason Hammel & Matthias Merges

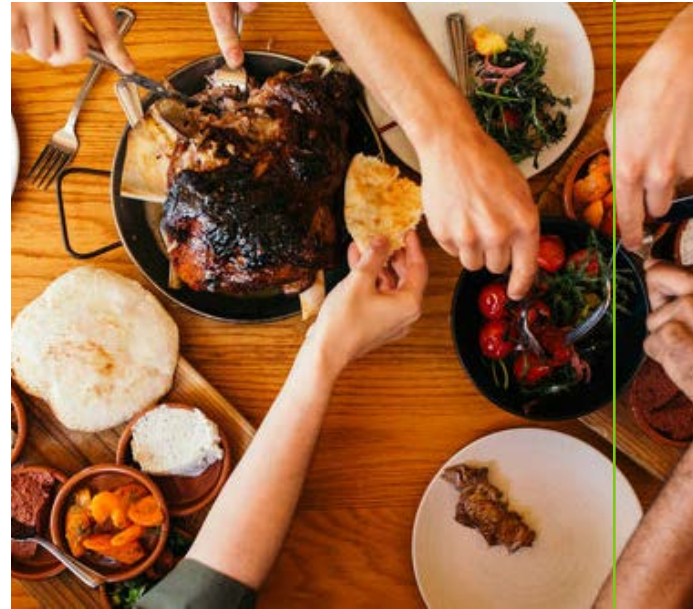
Buon appetito! Your group of 10 will eat, drink and...make wine! This 7 Night Tuscan Wine Making Vacation for 10 will be like no other travel experience. Head to the beautiful woodlands around Cortana where a delightful stone built house will be your home for a week. Personal chefs will be on hand to prepare each breakfast and dinner (vegan, vegetarian, and gluten free options available). But you will also enjoy a culinary experience like no other as chefs Jason Hammel and Matthias Merges join your group for a day to create a special culinary experience that will make the most of fresh, local ingredients.

Tuscany is the perfect place for those who wish to combine the discovery of ancient culture, magnificent art, delicious gastronomy and breathtaking nature whilst being active and having fun. Escape from the mundane and release your mind living the simple pleasures of Tuscany's countryside in the most inspiring ways, on foot, bicycle, and of course, at the table! This unique and exclusive experience will even give you the chance to enjoy one of the most important Tuscan traditions... Winemaking! Become a winemaker for a day, learning all there is to know about creating your own special blend of wine. Then give space to your fantasy designing the label that will go on the bottles. Now you are ready to drink and share with friends your bottle of wine, full of your personality and memories. Once the atmosphere is yours you will find it very difficult to leave!

You will spend a full day at a local winery in the middle of an astonishing landscape. In the morning you will enjoy tasting and blending your own wine, followed by a traditional lunch with wines from the winery. The experience includes 6 bottles for each person of your own specially crafted wine blend.

Details: See event.gives/pilotlightgala for complete details. You have 24 months to use your travel. Before booking, please send your dates to Pilot Light so that we can check the chefs' availability. Book by December 5, 2021.

LIVE AUCTION!



Private Dinner In Your Home by Paul Kahan, Jason Hammel, Justin Large, Matthias Merges

This incredible dinner has come to be known as “The Pilot Light Classic”. You will host an unforgettable dinner party for ten with all courses created and cooked by Founding Pilot Light Chefs Paul Kahan (One Off Hospitality, Avec, The Publican, Big Star), Jason Hammel (Lula Cafe & SuperKhana), Justin Large (Soul Pizza) and Matthias Merges (Billy Sunday, Mordecai, Old Irving Brewing Co). For one night, these award-winning chefs will step away from their iconic restaurants to create a one of a kind culinary experience for you and your guests. Imagine turning your home into one of the best restaurants in Chicago as you watch Paul, Jason, Justin and Matthias expertly prepare unbelievable food and cocktails. Don't miss this coveted opportunity!



RESTRICTIONS: Date to be mutually agreed upon. Dinner to be held in the Chicagoland area.

LIVE AUCTION!

Turks & Caicos: 7 Nights, 8 Guests, Chalk Sound 4-Bedroom Waterfront Villa

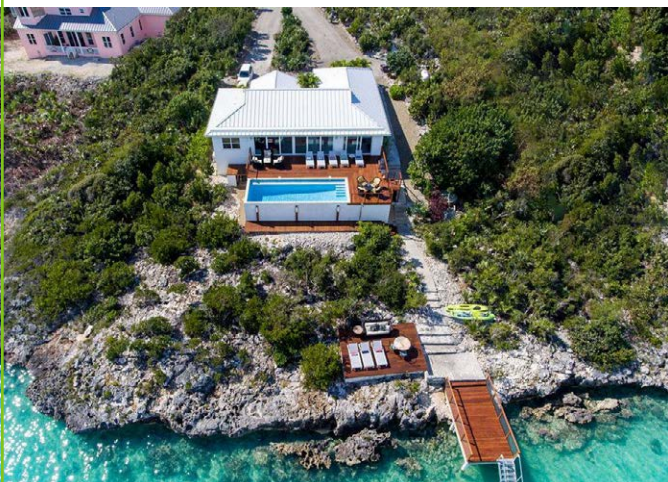
Ready to achieve legendary host status amongst your travel companions?!?! Your group of 8 will soak up the sun together in this newly built luxurious 4 bedroom villa that sits on the water's edge of the Chalk Sound National Park. It was carefully laid out to take maximum advantage of its incredible setting and views of the ever changing turquoise color water of Chalk Sound. Beautiful Sapodilla Bay and Taylor Bay are just down the road and with great dining a few minutes away at Las Brisas and Bugaloo's restaurants

Featuring an open floor design concept with the family, dining, and kitchen area with 32 feet of sliding glass doors that open up to the patio and pool area, this four bed, four bath villa is designed to seamlessly blend indoor/outdoor breathtaking views with privacy and comfort. The spacious, fully equipped custom kitchen boasts Cambria countertops, island, and backsplash (designed and built on the island), 6 burner gas Wolf stove, wine cooler, 2 Fisher Paykel dishwasher drawers, and a coffee bar with a Jura espresso machine. There is a large dining table that comfortably seats 10 and a custom leather sofa for your family and friends. The Sonos wireless sound system throughout the house and poolside deck will add to your outdoor relaxation enjoyment of the elevated panoramic Chalk Sound views.

On calm days, Chalk Sound is one of the finest areas in the Turks and Caicos for paddle water sports. There are kayaks at the Villa for those guests who want to explore the ocean cays and bicycles to tour the surrounding area.

Beaches: Taylor Bay is very shallow, calm and clear and is consequently an excellent beach choice when visiting with small children. Sapodilla Bay is a small sheltered cove that offers shallow water. This is also an excellent beach to visit with children or to simply relax.

For additional information, see the Travel Brochure and Details. You have 24 months to travel; based on availability. Blackout dates: weeks of Thanksgiving, Christmas & New Years. Rental cars are recommended.



Pilot Light Team Members

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Caitlin Arens, Partnerships Manager
Kathy Argentar, Manager of Institutional Giving
Katie Colvin, Vice President of Programs
Alexandra DeSorbo-Quinn, Executive Director
MaryBeth Jirgal, Major Gifts and Events Manager
Lisa Kalabokis, Agriculture Education Manager
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Kate Noggle, Content Development Specialist
Malik Saunders, Marketing Specialist

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Tynisha Jointer * Paul Kahan * Brian Kruk * Renu Kulkarni * Justin Large
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Daniella Silva * Emma Solimine * Jeanette Spadavecchio * Carolyn Sutter * Kate Sykes

—

We are deeply grateful to our co-chairs, Leah Gordon and Ann Beteta,
for making tonight possible!

—

Thank you to Susan Hague, NyQ Bonaventura and Monica Jost for their incredible
videos and graphics that captured the heart and spirit of Pilot Light's mission.
Illustration by Samuel Nigrosh.

Thank you

We are incredibly grateful to all our sponsors and supporters.

SAVAGE

content

**Robert S. Guttman
and Family**

MARQUEE
DEVELOPMENT



*Rosanne
Boik*



TRUST2 



Chicago Cubs • Divina • High Road Spirits • Nitewerk • NyQ Bonaventura • PopSomm • Spring Creative

Table Hosts

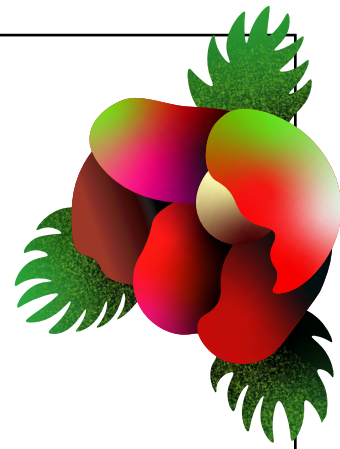
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The Barnetts, Bergers and Larsons
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Tracey and John Kreiling
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and Chefs Jason Hammel, Paul Kahan, Justin Large & Matthias Merges
On Leadership in Food Education

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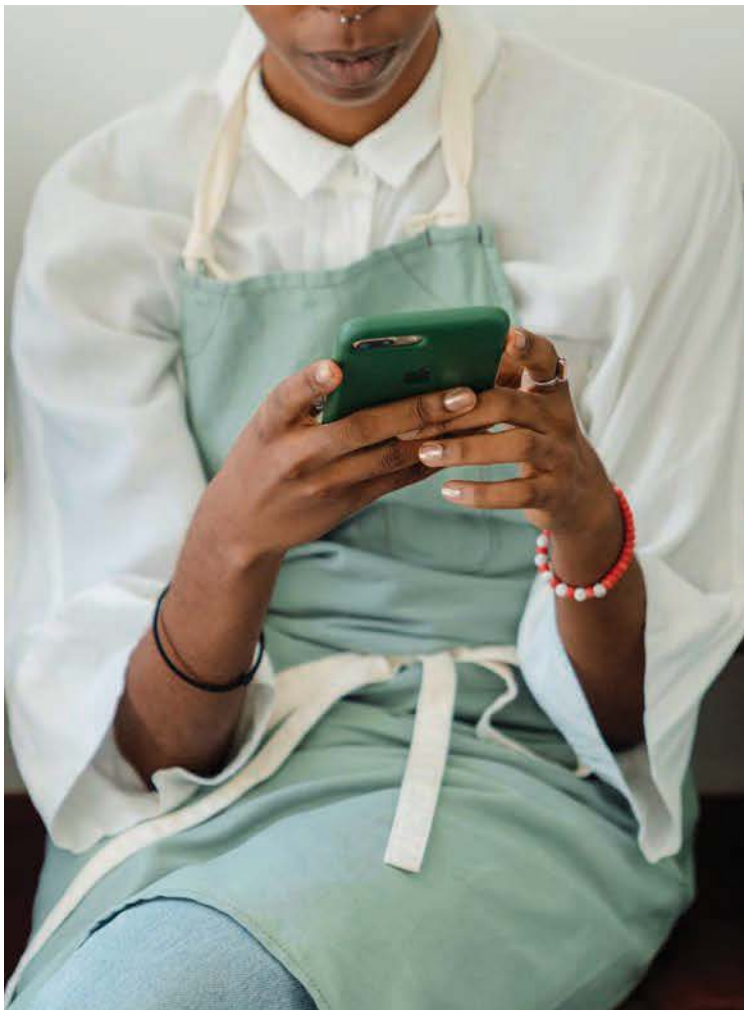
THE GOLD STANDARD READY-TO-SERVE OLD FASHIONED



SUNDAY'S FINEST  GOLD FASHIONED



WWW.THEGOLDFASHIONED.COM



TRUST20

This ad is a reminder to get your staff food handler trained.



Don't waste your time with outdated training. Learn what matters with Trust20.



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the ARBORY

Where lush greenery meets industrial warehouse in the heart of Chicago.
A curated space designed to elevate your celebration while letting your vision shine through.

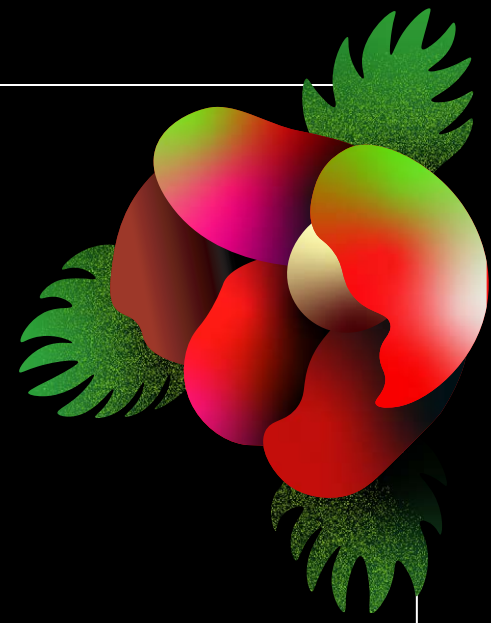
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PILOT LIGHT GALA

SAVE THE DATE

November 4, 2022

