

27<sup>TH</sup> ANNUAL

*great food, better lives*  
GALA AUCTION

LIVE AUCTION

# GOLDEN TICKET RAFFLE

Purchase a raffle ticket for a chance to win your pick from the Live Auction\*! Tickets are \$100 each and you may purchase as many tickets as you wish on your mobile bidding device. Raffle ticket sales assistants and holders are identified by their flashing rings and flashing lanyards. The Golden Ticket Raffle drawing will be held at the start of the Live Auction.

\*Items 7, 13, 16 and 17 are excluded from the Golden Ticket Raffle. If selecting items 1, 4, or 8, winner is entitled to one couple/bid, not the entire package.

## AUCTION CHEAT SHEET: PLAN AHEAD!

Item #	Item Name	# of Guests
1	James Beard Seattle	40
2	The Boys in the Boat	8
3	Canlis Under the Stars	4
4	Unreal Walla Walla Wine Adventure	6
5	Angela Dunleavy-Stowell and Edouardo Jordan	10
6	The “Grand Vin”	n/a
7	VIP Trip to Aspen Food & Wine Classic in Aspen	2
8	Rising Stars	50
9	Pristine Wilderness Fishing	4
10	“Scampagnata” at Bella Luna Farms	28
11	Aloha! Taste of the Big Island	4
12	Are You Ready for Some Football?	4
13	Le Voyage Grand Cru	2
14	Dinner on Sleepless in Seattle Houseboat	8
15	Fish the Legendary Skwala Hatch with Bill Adamucci	3
16	Dream Wine Dinner	10
17	President’s Box at the US Open	2
18	Star Wars: Memorabilia, Movies, and More!	8
19	Yellowstone Club Ski Vacation	2
20	Spring Training with the Mariners	4
21	The Restaurant Connection	4

## JAMES BEARD SEATTLE

- Multi-course dinner prepared by Seattle James Beard nominees & winners including Holly Smith, John Sundstrom, Mitch Mayers and Tamara Murphy, hosted by Holly Smith at Café Juanita in Kirkland
- Fine Italian wine pairings by Solea Wine & Food
- Limited to 20 couples on Sunday, April 26, 2020 at 5 p.m.

What if 4 of the most innovative and brilliant chefs of the northwest got together and prepared a multi-course dinner? For one night only, Seattle James Beard nominees and winners will meet at the beautifully remodeled Café Juanita, hosted by its award-winning chef and owner Holly Smith. Holly opened Café Juanita in 2000 and the restaurant quickly received local and national acclaim for its Northern Italian food and dedication to sustainable ingredients. In 2008, she won James Beard's prestigious Best Chef Northwest award. Join Holly, and fellow James Beard winners & nominees John Sundstrom, Mitch Mayers and Tamara Murphy in the beautifully remodeled mid-century modern space for a truly priceless Northwest dining experience. The evening will begin with stunning appetizers prepared by Chef Holly Smith, followed by an extraordinary feast. One by one, each of the award-winning chefs will present their course along with fine Italian wines. Taste the modern northwest flavors of Chef John Sundstrom (Lark), named Best Chef Northwest in 2007, the whimsical creations of Chef Mitch Mayers, whose Ballard newcomer Sawyer was a semi-finalist for Best New Restaurant last year, and Tamara Murphy (Terra Plata), winner of the James Beard Best Chef Northwest award in 1995. This is truly a foodie's dream and an experience not to be missed!

Valid only on Sunday, April 26, 2020.

**Value: Priceless!**

**Special thanks to:**

**Holly Smith, John Sundstrom, Mitch Mayers,  
Tamara Murphy, Solea Food & Wine**

## **THE BOYS IN THE BOAT TOUR, FLIGHT AND RECEPTION**

- Private tour for 8 of the historic ASUW Shell House and the Conibear Shell House, followed by a cocktail reception catered by FareStart
- Meet and greet with Judy Willman, daughter of '36 crew member Joe Rantz
- Scenic flightseeing tour, courtesy of Kenmore Air

At the 1936 Olympics in Berlin, an eight-oared crew from the University of Washington shocked the world by defeating Hitler's Germany to claim Gold for the United States. This incredible achievement was re-introduced to us through the powerful storytelling of Dan Brown's NY Times Best-Selling Book, *The Boys in the Boat*. Re-live this incredible journey of struggle and perseverance through an exclusive *Boys in the Boat* experience that celebrates the continued legacy of Washington rowing. You and seven guests will begin with a tour of the current boathouse for Washington Rowing on the UW campus, the Conibear Shell House led by Boys of 1936 Tour creator and former UW rower, Melanie Barstow. After a short walk down the road to UW's Marina, you'll take an afternoon scenic flight over Lake Union and Seattle, courtesy of Kenmore Air. Back at the UW Marina, you will embark on a tour of the legendary ASUW Shell House taking you through the 101-year-old structure that was home to George Pocock's brilliance and the fierce determination of the *Boys in the Boat*. Enjoy cocktails and appetizers while listening to tales from Judy Rantz Willman about her father, Joe Rantz's life and legacy and the writing of the book. Each guest departs with signed copies of *Boys in the Boat* from author Daniel Brown, and a deeper connection to this inspiring piece of Seattle history, and Washington Rowing's continued excellence!

Date to be mutually agreed upon between May-September 2020.

**Value: \$2,490**

**Special thanks to:**

**UW Recreation - ASUW Shell House, Melanie Barstow,  
Judy Rantz Willman, Kenmore Air**

## CANLIS UNDER THE STARS

- Private rooftop balcony dinner at Canlis for 4 guests
- 4-course menu created by the James Beard Award-Winning Chef Brady Williams
- Wine pairings from the James Beard Award-Winning Canlis Cellar

Enjoy an unforgettable evening at the most award-winning restaurant in the Northwest; also, ranked one of the top 20 restaurants in America by Gourmet Magazine. You and 3 guests will be treated to a private dinner with beverage pairings atop Canlis' private rooftop deck, prepared by Chef Brady Williams. Didn't know there was a rooftop deck at Canlis? Almost no one does: it is and has always been reserved for the Canlis family and staff only. FareStart has secured the first-ever "rooftop reservation" in the restaurant's 70-year history. Canlis is both an icon in fine dining and Northwest architecture. Designed in the 1950s by Roland Terry, the building is anchored into the hillside with massive stone walls, offering a panoramic view through its floor-to-ceiling windows. For three generations, the Canlis family has preserved the building, making it a landmark Seattle destination. In 2019, this stewardship paid off when Canlis won the Design Icon Award by the James Beard Foundation. Chef Brady Williams joined Canlis in 2015 at the age of 29. Previously he worked in Brooklyn at Roberta's and the two-Michelin-starred Blanca. He was a Finalist for Rising Star Chef and named one of Food & Wine's Best New Chefs in 2017. In 2019, he won the James Beard Award for Best Chef Northwest. With sweeping views of Lake Union and the Cascade mountains, this is a culinary experience to brag about for decades to come. You and your guests will be swept off your feet with a specially curated multi-course meal under the stars. Sit back and relax beneath the sunset hues at one of Seattle's most iconic restaurants.

Monday through Thursday evenings only between May 1-September 15, 2020. Subject to availability and weather dependent since the roof is not covered. Date to be mutually agreed upon.

**Value: Priceless!**

**Special thanks to:  
Canlis**

## UNREAL WALLA WALLA ADVENTURE

- Roundtrip, private air travel from Boeing Field to Walla Walla
- 3-night stay in an Executive Tower King Room at the Marcus Whitman Hotel May 15-18, 2020
- Private, wine-paired dinner with Chef Scott Carsberg and Christophe Baron of Cayuse, hosted at Reynvaan Family Vineyards
- Gramercy Cellars winemaker dinner at Walla Walla Steak Co.
- Private tasting at Doubleback Winery
- Chauffeured vehicle for all winery visits and airport/hotel transfers, courtesy of Visit Walla Walla
- Limited to 3 couples and hosted May 15-18, 2020

This trip begins at Boeing Field where your host and Andrew Will winemaker Chris Camarda will be waiting jet-side to offer the weekend's first taste. The jet will be equipped with a library of Chris' wine and a rolodex only a top winemaker could own. Upon landing, your chauffeur will carry you off to the Marcus Whitman Hotel in a beautifully restored, classic automobile. Drop your bags for a three-night stay, stroll to dinner and drink from a vertical of Andrew Will vintages that could not be found outside the winemaker's personal cellar. You will spend your days with back-door access to Walla Walla's best, brightest and upcoming wineries. Your evenings are reserved to enjoy intimate meals with star winemakers. This oenophile's dream will end with the mother of all wine dinners. Hosted at Reynvaan Family Vineyards, you will experience the superb pairing of Bisato's Chef Scott Carsberg with Cayuse winemaker Christophe Baron in a champagne inspired evening of gastronomy and conviviality.

Valid only May 15-18, 2020.

**Value: \$30,000**

**Special thanks to:**

**Liz and Mike McConnell, Scott Carsberg, Christophe Baron, Reynvaan Family Vineyards, Phil and Maggie Stalcup, Chris Camarda, Visit Walla Walla**

**THE CHEF'S TABLE  
HOSTED BY  
ANGELA DUNLEAVY-STOWELL  
AND CHEF EDOUARDO JORDAN**

- Multi-course dinner for 10 guests prepared by Chef Edouardo Jordan
- Hosted by FareStart CEO, Angela Dunleavy-Stowell, in her Phinney Ridge home
- Hosted on Sunday, March 1, 2020

You and 9 lucky guests are cordially invited to the home of FareStart CEO, Angela Dunleavy-Stowell for a one-of-a-kind VIP dining experience with acclaimed Chef Edouardo Jordan. Trained at prestigious restaurants such as The French Laundry and Per Se, Chef Jordan is the genius behind the award-winning Seattle restaurants JuneBaby and Salare. In 2018, JuneBaby was named the Best New Restaurant by the James Beard Foundation. That same year, he won the award for Best Chef in the Northwest for his restaurant Salare, becoming the first African-American to win the award. To sit at Jordan's table is to experience his culinary journey – one that travels through France and Italy, but ultimately returns to his grandmother's kitchen in St. Petersburg, Florida. At this exclusive dining experience hosted by the CEO of FareStart and Chef Jordan, you and your guests will be treated to a multi-course dinner of French, Italian, African, and Southern influences, complete with innovative beverage pairings by Elmer Dulla. This culinary feast, reserved for one date only, is not to be missed by anyone who enjoys good food and good company.

Valid on Sunday, March 1 only.

**Value: Priceless!**

**Special thanks to:  
Chef Edouardo Jordan, Angela Dunleavy-Stowell**

## THE “GRAND VIN”

- 10-bottle vertical of Château Mouton Rothschild including vintages 1992-2001

No cellar would be complete without Château Mouton Rothschild, one of the world’s greatest wines and a Premier Cru Classé (or “first growth” status) since 1973. Add this rare, 10-bottle vertical to your collection, which includes vintages 1992 through 2001. Hailing from the village of Pauillac in the Medoc region on the left bank of Bordeaux, this estate’s wines are incredibly consistent with opulent textures. Château Mouton Rothschild’s labels are annually illustrated by a renowned artist, making it a particularly coveted vertical. This type of lot has been known to reach record prices on auction. Cellar these for another few decades and enjoy with some lucky guests over a momentous occasion.

À votre santé!

**Value: \$6,860**

**Special thanks to:  
Don and JoEllen Loeb**



## VIP TRIP TO THE ASPEN FOOD & WINE CLASSIC

- Admission for 2 to the *Food & Wine Classic* in Aspen, taking place June 19-21, 2020
- Exclusive, behind-the-scenes access to culinary talent with the Jacques Pépin Foundation
- 3 nights stay at the 5-star St. Regis Aspen from June 18-21, 2020
- Roundtrip airfare to Aspen for 2

The *Food & Wine Classic* in Aspen is the premier culinary event of the year, consisting of three incredible days of cooking demonstrations, tastings and panel discussions by the world's most renowned chefs and winemakers.



You'll arrive directly into the tiny Aspen airport nestled among the peaks of the Elk Mountains, and immediately understand why Aspen is a favorite resort destination among jet-setters. An isolated old mining town that oozes with history, beauty, and high-end charm, Aspen is said to be even more picturesque in the summer than winter. Settle into the luxurious five-star St. Regis Aspen Resort where you and your guest will enjoy the sumptuous 400-thread-count linens, spacious marble bathrooms and custom furnishings by Ralph Lauren. The iconic St. Regis Aspen is a buzzing hub for the *Food & Wine Classic* and the prime place to be for celebrity sightings. Who knows—you might find yourself sharing an elevator with Andrew Zimmern! Ready your appetite for the 3-day Classic, where you'll wander the Grand Tasting Pavilion and marvel at all the sights, sounds, and tastes of the country's best culinary and winemaking talent. That's not all—you will also get access to an exclusive, celebrity chef experience hosted by the Jacques Pépin Foundation, such as a private lunch for 2 with Marcus Samuelsson, cocktails with Ming Tsai for Saturday Happy Hour, or a private mescal tasting hosted by Rick Bayless at Jimmy's, arguably the best bar in Aspen. To put a bow on this perfect foodie weekend package, you'll get to meet the man himself—Jacques Pépin—and go home with a photo of you two, every foodie's dream.

Valid only on June 18-21, 2020.

**Value: Priceless!**

**Special thanks to:**

***Food & Wine*, Liz and Mike McConnell, Caffè Vita,  
Expedia, Mark and Julie Okerstrom,  
The Jacques Pépin Foundation,  
Bill and Janette Adamucci**

## RISING STARS: SIP WINE AT THE MODERNIST CUISINE & INTELLECTUAL VENTURES LAB

- Access to the Intellectual Ventures & Modernist Cuisine lab, not open to the public
- Wines poured by emerging Washington winemakers selected by Wine Critic Sean Sullivan
- Passed appetizers from FareStart Catering
- Hosted Saturday, March 28, 2020 from 5-8 p.m.
- Limited to 25 couples

Nathan Myhrvold has been a leader in Seattle's tech and culinary community for decades. Now is your opportunity to see where his team pushes boundaries to advance science at Intellectual Ventures Laboratory. The 87,000 square-foot invention space is where Nathan and some of the world's top experts in advanced physics, precision instrument fabrication, biotechnology, photonics, electronics, mechanical and micromechanical engineering, and other specialties attempt to solve problems faced by the energy, communications, security, health and agricultural industries.



A tour of the lab, which isn't open to the public, will be paired with wine tastings from Sean Sullivan's 2019 top 6 Washington wineries and FareStart Catering to create a once-in-a-lifetime experience. You'll meet and taste with the winemakers from Bartholomew Winery, Elephant Seven Wines, Grosgrain Vineyards, Prospice Wines, Time & Direction Wines and Upchurch Vineyard. In addition to sipping wine and learning about Washington's "Rising Star" wineries, you'll tour the lab and experience a live Tesla coil demonstration, see where the Modernist Cuisine team researches and writes books, and learn how Nathan built a dinosaur tail model to answer the question, "Could dinosaurs communicate with their tails?" Inventions created by the Gates-backed Global Good team to solve some of humanity's most daunting problems will also be on the tour. How often do you get the chance to tour one of our time's most respected and accomplished scientist and foodie's personal workspace?

Valid only March 28, 2020. Guests must be ages 21 and up.

**Value: Priceless!**

**Special thanks to:**

**Intellectual Ventures, Sean Sullivan,  
Bartholomew Winery, Elephant Seven Wines,  
Grosgrain Vineyards, Prospice Wines,  
Time & Direction Wines, Upchurch Vineyard**

## PRISTINE WILDERNESS FISHING

- 3-night all-inclusive stay for 4 guests in a luxury guest suite at Newton Cove Resort, operated by Nootka Marine Adventures
- 2 full and 2 half days of exceptional fishing with a professional guide on the Pacific Ocean off the pristine wilderness of Esperanza Inlet
- Gourmet breakfasts, onboard lunches, and wine-paired dinners
- Roundtrip travel from Seattle courtesy of Northwest Seaplanes

You and three guests will take the scenic route as you head from Seattle to the West Coast of Vancouver Island in a seaplane, courtesy Northwest Seaplanes. Upon landing at Newton Cove Resort, you will receive unsurpassed 5-star service and fishing for three nights. This highly rated resort is floating in the pristine wilderness of Esperanza Inlet, perfectly situated to access the region's best inshore and offshore fishing for salmon, halibut, bottom fish and when in season, Albacore tuna. Your trip will include two full and two half days of fishing with a professional guide on a large, 30' comfortable guide boat and will include professional fish processing and packaging services. You'll retire each night to tastefully appointed guest suites with scenic wilderness views of Esperanza Inlet. Enjoy gourmet meal is prepared by the Resort Chef, including custom hot breakfasts, artisanal on-boat lunches, delicious appetizers served fireside on the dock, and four-course gourmet dinners with wine. You'll return to Seattle just in time to schedule that dinner party to share some of your delicious fish and stories from the trip!

Reservation is good for the 2020 season only with an arrival day of Thursday, departure day of Sunday. Dates to be mutually agreed upon.

**Value: \$17,532**

**Special thanks to:  
Nootka Marine Adventures,  
Northwest Seaplanes,  
Gerry and Tracy Adams**

## “SCAMPAGNATA” AT BELLA LUNA FARMS

- Multi-course, wine-paired farm-to-table dinner for up to 28 guests
- Local, sustainable ingredients produced on Bella Luna Farms and Farm & Larder gift for each guest
- Round trip car service

In Italian, there is a word for taking an outing to the country: Scampagnata. You and up to 27 guests will travel worlds away from Seattle on your “Scampagnata” to the fairy tale-like setting at Bella Luna, an inspiring circuit of gardens, ponds, pastures and European-inspired buildings. Home to extensive gardens, an apiary, chickens and goats, plus a farmstead creamery, Bella Luna Farms near Snohomish offers a true Northwest farm-to-table experience with this spectacular dinner and farm tour. Begin the evening with Chef Shane Ryan’s house-made charcuterie and traditional-style pizza baked in Bella Luna’s wood fired oven, then tour the gardens and farm to meet the resident animals. Sit down to a five-course, seasonally-inspired dinner in the beautiful glass-enclosed Grape House featuring hand-selected wine pairings and an array of ingredients sourced within feet of your seat: fresh artisan cheese from the fromagerie, flatbread fired in the wood-burning pizza oven, sweet honey from the apiary, pasture-fed poultry and crisp produce from the kitchen garden.

Date to be mutually agreed upon. Valid May through September, 2020. Must book in advance. Car service will pick up and drop off guests at a single location.

**Value: \$15,500**

**Special thanks to:  
Bella Luna Farms, Farm & Larder,  
Upper Left Catering**

## ALOHA! TASTE OF THE BIG ISLAND

- 5-night stay for up to 4 guests in an ocean facing room at the Mauna Kea Beach Hotel, with breakfast each day
- 4 First Class, roundtrip tickets system wide on Alaska Airlines
- Dinner and tour at Kona Brewing
- Exclusive visit to a local coffee plantation, courtesy of Starbucks Coffee Company

Nestled into the stunning white sand beach of Kauna'oa Bay on the Big Island, the Mauna Kea Beach Hotel is as beautiful today as it was when Laurance S. Rockefeller first opened it in 1965, thus creating Hawaii Island's first resort. Escape Seattle winter with three close friends or your family of four and head to luxurious 5-star accommodations for 5 nights of R&R and Vitamin D. Sip handcrafted cocktails served with an endless ocean view, play tennis at the Seaside Tennis Club, named one of the Top 10 tennis resorts in the world, or a round of golf on the Robert Trent Jones Sr. course that was once a barren black lava field. Local culinary experiences await: head over to Kona Brewing for an afternoon where you'll get a personalized tour, tasting and dinner. Founded by father and son with a vision to reflect the spirit of Hawaii through craft beer, Kona Brewing is the perfect place for you to experience "liquid Aloha". You'll also get an intimate, educational experience at a local coffee plantation, courtesy of Starbucks Coffee Company. Meet the farmers who hand-pick and process these beans in small batches, ever devoted to Hawaiian traditions. Transportation and authentic, local lunch will be included.

Mauna Kea: Expires 10/6/20. Based on availability and not valid during holiday periods, peak season or special events. Non-transferrable. Alaska Airlines: restrictions may apply. Expires 10/6/20.

**Value: \$11,542**

**Special thanks to:  
Mauna Kea Beach Hotel, Joanna and Scott Smith,  
Alaska Airlines, Kona Brewing Company,  
Starbucks Coffee Company**

## ARE YOU READY FOR SOME FOOTBALL?

- 4 Pregame Sideline passes and tickets to Monday Night Football on December 2, 2019 vs. the Minnesota Vikings
- Signed Russell Wilson Jersey

This is a true died-in-the-blue-and-green experience like none other. Grab three lucky friends and get ready to experience gameday on a new level: FIELD LEVEL. With 4 exclusive pregame sideline passes to the December 2, 2019 Monday Night Football Game vs. the Minnesota Vikings, you'll get to experience the intensity of Seahawks pregame warmups and rituals! Be a part of the action on the field as players prepare for the game. After kick-off, you'll take your seats under the lights. From warm-ups to touchdowns you'll be right in the action of this nationally televised game. What better way to be the 12th man? You'll also go home with a signed Russell Wilson jersey.

Valid only on Monday, December 2, 2019.

**Value: Priceless!**

**Special thanks to:  
Russell Wilson, Why Not You Foundation**



## LE VOYAGE GRAND CRU: YOUR TICKET TO THE INNER SANCTUM OF BORDEAUX

- 2 First Class, roundtrip flights anywhere United Airlines flies
- 7-night stay in luxurious accommodations in Paris and Bordeaux from April 22-29, 2020
- Industry access to left and right bank wine tasting in Bordeaux, with all meals included
- Private, chauffeured vehicle for entire stay in Bordeaux

You are invited by Napa wine-stars, Brian and Claudia Fleury (Fleury Estate Winery) and local importers of fine wines, Mike and Liz McConnell (Solea Wines) on the luxury experience of a lifetime. Your journey begins at the iconic Ritz Hotel Paris. Check in and grab your seat at Bar Hemingway. Order a perfectly shaken cocktail and soak in the heady, arty spirit that lingers in this magical place. For dinner,



experience quintessential high-society Paris, with French cuisine to match at jewel-box brasserie Le Voltaire. On day two, travel by high-speed train to the wine capital of the world, but not before a leisurely lunch at Chef Alain Pégouret's Le Laurent. Meet your chauffeur on the platform, drive directly to the Right Bank and check in for three days at Hostellerie de Plaisance, the masterpiece of St. Emilion. Twins Bordeaux have organized your itinerary with unparalleled access to this famously inaccessible region. With direct en primeurs (futures allocations) of all the top classified growths, they have coordinated visits to impress any lover of wine. On the Right Bank, you'll experience unobtainable wine tastings with heavy hitters including L'Eglise Clinet, Chateau le Gay and the four properties of Francois Mitjaville: Roc de Cambes, Domaine de Cambe, L'Aurage and Tertre Roteboeuf. Launch into the Left Bank amidst the Grand Cru vineyards of Château Smith Haut Lafitte, where you'll check in for a three-night stay at 5-star hotel and spa, Les Sources de Caudalie. Visit legendary wineries so exclusive we aren't allowed to list them, meet genius winemakers you've never heard of and dine on the recommendations of Chef Jim Drohman of Seattle fan-favorite French spots Café Presse and Le Pichet. Your entire visit in Bordeaux will be fully attended within the comfort of a chauffeured luxury vehicle.

Accommodations, winery visits and meals: valid only on April 22-29, 2020. United Airlines: Certificate redemption is based on availability of the booking class designated and availability cannot be guaranteed for specific dates, flights or locations. Certificates are not upgradeable and are valid for 12 months from the start date listed on the certificate. Certificates are not valid for flights operated by other airlines.

**Value: \$31,050**

**Special thanks to:  
United Airlines,  
FareStart Board of Directors,  
Liz and Mike McConnell**

# FUND-A-STUDENT

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## DEDICATED TO THE MEMORY OF SYNNOVE L. FIELDING

1944 - 2019

FareStart is profoundly grateful for the extraordinary support of Synnove and her husband Robert LeRoy—support which helped build the Great Food, Better Lives Gala Auction to what it is today, and has helped thousands of FareStart Students reach for their dreams.

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**FareStart is all of us. We are training more people to lift themselves out of poverty than ever, and we need your partnership. Please raise your paddles high tonight for youth and adults who are forging new, sustainable futures in our kitchens and classrooms.**

### **Support a Youth Barista Cohort** **\$50,000**

The Youth Barista Program gets young people dealing with crisis and trauma on the path stability. They earn needed cash, gain real skills for employment, and find support to reach their goals. Support a cohort for eight weeks.

### **Help Launch a New Program** **\$25,000**

Help another community start a program like FareStart—through Catalyst Kitchens. Over 50 new programs have been launched across North America through our Catalyst Kitchens program since 2011.

### **Expert Training** **\$20,000**

FareStart’s trainers have culinary skills and training skills in balance, and patience in abundance – a rare combination. Trainers not only teach skills, they build trust, give one-on-one coaching, and model employability. Fund training and supplies for ten students.

### **People in Their Corner** **\$15,000**

At any given time, FareStart’s and program staff are serving as advocates and champions for as many as 70 students. They listen, help navigate the system, problem-solve and coach, encourage and nurture, and help each graduate find a job that fits. Fund a month of student support.

### **The Keys to Success** **\$10,000**

“Life Skills” is the “secret sauce” of FareStart, the key to our graduates’ newfound hope, confidence and success. It’s where they re-set their self-image and learn to “operate in their greatness” in the classroom and the kitchens. Fund 16 weeks of Life Skills.

**Give a Youth a Future** **\$7,500**

A teen who completes our Youth Culinary Program receives high school credit toward graduation – and so much more. Thirty-two youth graduated from high school last year! Give a positive path and a brighter future to a youth in the program.

**Keep the Ovens Hot!** **\$5,000**

FareStart kitchens are in use every day of the year, providing training and meals for our eateries, and for shelters and schools. Fund the utilities for four buildings for a week.

**Counseling Care** **\$2,500**

Many FareStart students have experienced trauma and adversity, and professional counseling helps them re-set and thrive. Provide healing with mental health counseling and support for a month.

**Nourishment. Daily.** **\$1,000**

Healthy student meals are essential, because you can't learn if you are hungry. Provide all FareStart students' meals for a week.

**A Safe Place to Stay** **\$500**

Students couldn't succeed in training without a safe place to stay. Help an individual coming out of homelessness with safe shelter during a month of training.

**A Ride to Work** **\$250**

Many of our students must travel long distances every day to get to FareStart. Give a student the gift of bus tickets while in training.

**Everyday Essentials** **\$100**

Essential items, pocket money, and gift cards help adult and youth students with necessities like socks, interview clothing, and grooming items.

Fund-A-Student individual donations of \$1,000 or more and corporate donations of \$5,000 or more will qualify the bidder as a member of the "Circle of Impact," FareStart's donor recognition program for annual giving.

**All donations, regardless of level, help rebuild lives and strengthen our community. Thank you for being a vital part of FareStart with your generous support!**

## DINNER ON THE *SLEEPLESS* IN SEATTLE HOUSEBOAT

- Multi-course dinner for 8 prepared by Chef Daisley Gordon of Café Campagne
- Wine pairings by Eight Bells Winery
- Hosted on the famous *Sleepless in Seattle* houseboat

Celebrate the iconic film with the quintessential Seattle experience: Dinner aboard the famous *Sleepless in Seattle* houseboat. You and 7 lucky guests will be treated to a multi-course dinner prepared by another household name in the Emerald City, Chef Daisley Gordon, the Chef at Café Campagne, a beloved French eatery tucked in bustling Pike Place Market. His passion for bringing-out the full flavors of seasonal Northwest ingredients while preserving French culinary traditions is no doubt the reason why Café Campagne is named as one of the best French restaurants in *The Seattle Times* and *Seattle Magazine*. To compliment the food, you'll enjoy wine pairings by Eight Bells Winery. Named one of Seattle's top urban wineries by *The Seattle Times*, Eight Bells sources most of its fruit from the famed Red Willow Vineyard in the Yakima Valley AVA. As the sun sets on Lake Union and the Space Needle, you and your guests will enjoy a Northwest influenced French dinner. Over a delicious glass of wine, you may, perhaps, revel in the knowledge that Tom Hanks stood in the same place and saw the same breathtaking sunset. Get ready for an unforgettable experience unique to Seattle!

Date to be mutually agreed upon.

**Value: Priceless!**

**Special thanks to:  
Greg and Julia Schechter,  
Chef Daisley Gordon,  
Eight Bells Winery**

## FISH THE LEGENDARY SKWALA HATCH WITH BILL ADAMUCCI

- 4-night, 3-day all-inclusive fishing trip for 3 guests at the Missoula River Lodge in Montana
- Curated and hosted by Gala Auction Committee Chair and famed FareStart fisherman, Bill Adamucci

Longtime FareStart board member Bill Adamucci will host you and 2 other fishing partners for a trip to be remembered for years to come. When Bill is not volunteering for FareStart, he can usually be found fishing. He has spent a lifetime in search of the best fly-fishing, which has taken him to Mongolia, Russia, New Zealand, and all over the United States. Still, he continues to return year after year to the Missoula River Lodge in Montana during the height of the Skwala hatch. You will enjoy 3 days fishing the Clark Fork, Bitterroot or Blackfoot River, depending where the big browns or rainbows are hiding that day. You just might be guided by former NFL linebacker, Joe Cummings, who has been guiding here for years. In fact, the team at Missoula River Lodge has guided these rivers for over 20 years and most likely know the fish by first name. You will stay at the beautiful, private Missoula River Lodge on a hundred acres of riverfront on the Clark Fork river. The lodge follows a true farm-to-table dining program with Executive Chef Carrie Nowlen, who was recognized by the Washington Post as one of the top 100 Chefs in the United States in 2017. The winning bidder can choose any 4 consecutive days between March 20 to April 4, 2020 - the height of the Skwala hatch. The Skwala bugs are the first large meal the fish see after the long winter of eating small aquatic insects - they are hungry. Shore side lunch, flies, tippet, boat rods, and reels are included.

Dates to be mutually agreed upon between March 20-April 4, 2020. Must be scheduled at least 60 days in advance. Travel and gratuities not included.

**Value: \$4,500**

**Special thanks to:  
Bill Adamucci**

## DREAM WINE DINNER

- Multi-course feast for 10 created by Celebrity Chef Thierry Rautureau, hosted in the private dining room at Maslow's
- Welcome toast with 2 bottles of Bruno Paillard Rosé Première Cuvée Brut Champagne
- Sommelier-led tasting of 7 bottles of first and second growth Bordeaux wines including: 1998 Château Leoville Barton, 1985 and 2002 Château Haut Brion, 2004 Château Cos d'Etournelle, 2005 Château Pavie, and 1988 Château Palmer and 1986 Château d'Yquem
- Dinner following the tasting, with Quilceda Creek wines

An exclusive, unforgettable night for the lover of fine wine and superb cuisine! You and 9 lucky guests will have the once-in-a-lifetime opportunity to taste 7 of France's finest first and second growth Bordeaux wines, 1998 Château Leoville Barton, 1985 & 2002 Château Haut Brion, 2004 Château Cos d'Etournelle, 2005 Château Pavie, 1988 Château Palmer and 1986 Château d'Yquem. Scot Smith, Wine Director at Loulay, will guide you and help you appreciate every nuance sip by sip. Your tasting will be enhanced with delectable bites paired and prepared by Celebrity Chef Thierry Rautureau. James Beard Award-Winning Chef Thierry is The Chef in the Hat of internationally-recognized Seattle restaurants Rover's, Luc and Loulay Kitchen & Bar. As if that wasn't enough, you and your guests will then enjoy an intimate, multi-course meal prepared by the culinary icon, paired with another Washington icon - Quilceda Creek wines. Taste a selection of vintages of their Galitzine Vineyard Cabernet Sauvignon, a beautiful Red Mountain wine made in a partnership with the highly acclaimed Ciel du Cheval Vineyard. Choose your guests wisely for this one—they'll owe you big-time!

Date to be mutually agreed upon, subject to availability. Expiration 10/6/20.

**Value: Priceless!**

**Special thanks to:**

**Chef Thierry Rautureau, Scot Smith, Don and JoEllen Loeb, Steve Loeb, Ken and Sandy Glass, Jim and Krista Ferguson**

## PRESIDENT'S BOX AT THE US OPEN

- 2 President's Box tickets to the US Open for the date of your choice between August 31-September 4, 2020
- 5-night stay at the Grand Hyatt New York from August 31-September 5, 2020
- 2 Roundtrip Comfort+ tickets to NYC, courtesy of Delta Air Lines

Access to the President's Box is an invitation-only experience offered to dignitaries, celebrities, and special friends of the USTA and are never made available for sale to the public. It is without a doubt the nicest place to sit at Arthur Ashe Stadium, and with a guest list to match. Hit the step-and-repeat on your way to these courtside seats. No need to stop and gawk at the celebrities though: they're headed to the same place you are. You'll be welcomed to the box by USTA President Patrick Galbraith during a cocktail hour, after which you'll be served dinner in the luxurious dining room with hospitality and bar service in the suite's air-conditioned lounge. For the serious tennis enthusiast, you also receive admission to all other courts at the Billie Jean King National Tennis Center. Your hosts, Kurt and Missy Zumwalt, will make sure you have a "bucket list" level experience! All with private transportation to the Open from your well-appointed room at the Grand Hyatt New York—a central hub for the USTA, as well as access to all that New York City has to offer.

US Open: Single date and session selection must be confirmed by April 1, 2020 with a choice between 31st Day Session, 1st or 2nd Day or Night, and Night Session on the 3rd or 4th. Non-transferrable. No guests under the age of 14. Complete guidelines, including code of conduct and dress code, to be provided with tickets. Delta: travel certificates can be used for travel in US 48 in Comfort + on a Delta operated flight and are redeemed at [www.delta.com/viewterms](http://www.delta.com/viewterms). Certificates are valid one year from the date of issue in W class and are based on flight availability. Winners are responsible for taxes and fees upon booking. Not eligible for upgrades or SkyMiles mileage accrual.

**Value: Priceless!**

**Special thanks to:  
Kurt and Missy Zumwalt,  
Kevin and Lisa Johnson, Delta Air Lines**



## THE ULTIMATE STAR WARS FAN EXPERIENCE

- Tour of one of the world's largest private *Star Wars* collections.
- Be among the first to experience a full-sized replica of the famous cantina
- Movie screening of your choice in the famous "Death Star" home theater
- Private car service to and from owner's home

An experience to make George Lucas jealous! You will be chauffeured to the Eastside home of one of the largest private *Star Wars* collections in the world. To start your visit, you'll enjoy appetizers and drinks in a full-sized cantina set that was previously on display at a *Star Wars* Celebration convention. Next, the owners will give you a private tour of their collection including over 4,000 sq. ft. devoted to *Star Wars* memorabilia. The collection includes a *Millennium Falcon* model used in *The Empire Strikes Back* and a lightsaber used by Ewan McGregor as Obi-Wan Kenobi. The home also features one of the largest private collections of *Star Wars* arcade and pinball games, as well as the TARDIS from *Doctor Who*. The fun doesn't stop there! You'll then be treated to a movie of your choice in a private home theater designed by Doug Chiang, Executive Creative Director for Lucasfilm. The experience won't last just one evening—you'll also receive 8 tickets to see the next *Star Wars* movie at the Cinerama!

Date and time mutually agreeable. Limit to eight guests, must be ages 8 and up. Car service is for seven hours. All guests must be picked up and dropped off at same location. Valid through October 15, 2020.

**Value: Priceless!**

**Special thanks to:  
Lisa Stevens and Vic Wertz,  
Gail and Pat DeGiulio**

## YELLOWSTONE CLUB SKI VACATION

- 3 nights for 4 in a private cabin
- 2 days of skiing the “Private Powder” with access to the Yellowstone Club Facilities

Being invited to the Yellowstone Club has been hailed as the nicest ski invitation you'll ever receive. Here is your invitation: Yellowstone Club is a 13,600-acre private residential community set amidst the grandeur of the Rocky Mountains. The Club's superior amenities, Montana charm, and overwhelming natural beauty present an incomparable venue for the ski vacation of your dreams. Access to Yellowstone Club is limited to members and their guests. Generous FareStart supporters and Auction Committee member Jim and Krista Ferguson offer you the opportunity to enjoy the benefits of their membership in this exclusive one-of-a-kind club. As you enter through the main gates, you know you are somewhere extraordinary. The service and facilities are impeccable. To name but a few— there are no lift passes or lines. Ski on and off the hill. Complimentary breakfast is served at the Warren Miller Lodge every morning, with specialty coffee and treats for the whole family. Skiing and snowboarding at the Club includes more than 2,700 skiable acres and 2,700 vertical feet. Pioneer Mountain is the star of Yellowstone Club, with a peak elevation of 9,860 feet and an average of more than 300 inches of snowfall each year. The Club's 100+ runs—which include a diverse mix of beginner and intermediate terrain as well as expert chutes, trees, and gullies—will suit winter enthusiasts of all abilities. It's like flying first class—you may never want to ski at a regular hill again.

Mutually agreeable dates to be coordinated in advance.

**Value: \$8,500**

**Special thanks to:  
Jim and Krista Ferguson**

## SPRING BREAK WITH THE MARINERS

- Roundtrip airfare for up to 4 guests
- 7-night stay in a one-bedroom villa at the Westin Kierland Villas in Scottsdale from March 7-14, 2020 during Spring Training
- Exclusive behind-the-scenes tour of Mariners Spring Training Complex, including meet and greet with Mariners General Manager Jerry Dipoto
- 4 Premium seats to 2 Mariners Spring Training home games

Hang up your rain jacket and grab your Mariners ball cap as you head to the desert for a Spring Training getaway in Scottsdale, Arizona on March 7-14, 2020 with the Seattle Mariners. In addition to premium seating at 2 Mariners games, you will receive a behind-the-scenes tour of the Mariners Spring Training complex, complete with a truly unique opportunity to meet Mariners General Manager Jerry Dipoto and discuss the upcoming season with the team's architect himself. When you're not at the ball field, enjoy your one-bedroom villa at the Westin Kierland, located on 10 magnificent desert acres. Perfect for 2 adults and up to 2 children or 4 close buddies, it is furnished with a bedroom, a living area with a sleeper sofa, and kitchenette. You can delight in Sonoran Desert landscape views during downtime from your private balcony or take a refreshing dip in one of the many pools. If you want to beat the heat, check out the Adventure Water Park, enjoy a lazy river ride, or zip down the 110-foot-long waterslide. Or, venture out to experience some of Scottsdale's other attractions, such as hiking Camelback Mountain, touring Frank Lloyd Wright's Taliesin West, or playing a round at one of the area's 200 spectacular golf courses.

Valid only March 7-14, 2020.

**Value: \$6,140**

**Special thanks to:**

**Seattle Mariners, Jerry Dipoto,  
Peter and Debi Ehrlichman, Brad and Deb Gliner,  
Bill and Janette Adamucci**

## THE RESTAURANT CONNECTION: ONE YEAR, NINE VIP DINING EXPERIENCES

- VIP Dining Experience for 4, 2 rooms for one night, and breakfast at the Tokeland Hotel in Tokeland, WA with Chef Heather Earnhardt
- VIP Dining Experience for 4 at Hitchcock Restaurant, on Bainbridge, Chef Brendan McGill
- VIP Dining Experience for 4 at Bramble House on Vashon and 2 Rooms for one night at the Lodges on Vashon
- VIP Dining Experience for 4 at Tilth, Chef Maria Hines
- VIP Dining Experience for 4 at Violet, Chef William Belickis
- VIP Dining Experience for 4 at Carrello, Chef Nathan Lockwood
- VIP Dining Experience for 4 at Via Tribunali, Chef Mario Vellotti
- VIP Dining Experience for 4 at Monsoon, Chef Sophie Banh
- VIP Dining Experience for 4 at Stoneburner, Chef Jason Stoneburner

You and 3 guests have been handed the key to a list of this region's most highly-praised dining establishments. Enjoy chef-designed meals with wine pairings, and take advantage of your concierge reservation agents, Mike and Liz McConnell of Caffe Vita, to ensure you get the red carpet roll out for each experience. Each stop will include a multi-coursed dinner and specially selected wines, all served with a large dose of hospitality. For those destinations farther afield, a night in luxury digs is located just steps from your final bite. Are you asking yourself whether your schedule can bear this commitment? Ask no further. Each experience is transferable to the foursome of your choice. You know those people that are really hard to shop for?

Two weeks advanced notice required to book each experience. Expires November 30, 2020.

**Value: Priceless!**

**Special thanks to:**

**Liz and Mike McConnell, Tokeland Hotel, Hitchcock Restaurant,  
Bramble House, The Lodges on Vashon, Tilth, Violet, Carrello,  
Via Tribunali, Monsoon, Stoneburner**