Welcome to Gourmets for God 2017! This fundraiser brings together members of our church community to meet, eat, party and raise money for our church. We have gathered 41 fabulous events from generous hosts who are putting on every imaginable form of culinary entertainment, and ONE BONUS weekend event! Now you have the chance to bid on coveted seats to these events! All the meals take place between March and December 2017 with two special bonus events in January and February of 2018. During the five weeks of our silent auction (ending April 2nd at 1:30 pm) you will be able to bid on as many meals as you like. The bidding works like this: let’s say a host offers a chicken barbeque for ten people with a starting bid of $25; the eleventh person must place a higher bid. This bumps the last lowest bidder off the guest list. Keep checking the bid sheet(s)—if you were outbid and you want to ensure your seat at the barbeque, you must counter with a higher bid on a separate line. In the end, the highest ten bidders buy tickets to the meal then show up at the appointed time and place for a wonderful time and great food. In the case of a tie, the earliest bidder wins. *SO BID EARLY AND BID OFTEN!*  

THE RULES  
1.) Your bid is your contract and your agreement to these rules. Please do not bid if you cannot attend.  
2.) Please first read these rules, then sign up on the master bid sheet on the patio with your name, phone number and email address so we may issue you a bid number, and easily contact you to tell you if you have won! PLEASE WRITE LEGIBLY.  
3.) Each bidder must bid on a separate line. If you want to attend as a couple or a family, please use a separate line for each person and bracket your names so we know to keep you together. Some hosts have agreed to take one additional person to avoid splitting up a couple.  
4.) Please do not raise a bid by less than $1.00!  
5.) If you find you have been outbid and you would like to keep bidding, please put your name on a new line with your new, higher bid. DO NO write over or erase your original bid (or bids): they will be disqualified.  
6.) ALL WINNING TICKET(S) MUST BE PAID FOR NO LATER THAN APRIL 30TH, OR PRIOR TO YOUR EVENT (IF EARLIER THAN THIS DEADLINE). IF PAYMENT IS NOT RECEIVED BY APRIL 30TH YOUR RESERVATION WILL GO TO THE NEXT HIGHEST BIDDER. 
We accept cash, check, and credit cards. Ticket purchases are tax deductible.  
7.) If you win an auction but then find you are unable to attend, we are asking you to purchase your ticket and resell it or give it away. Remember, this is a church fundraiser! That’s it. Have fun! Eat well! Bid early and bid often!  

THANK YOU!
1. **Comedy, Corned Beef & Cabbage**

*Sunday, March 19, 2:00 – 6:00 pm*

Hosted by Mary Catherine O’Heart, Jude Shelton, Colleen Butler and Shamus Scullin, Tarzana

Join the four laughing leprechauns for an afternoon delight, filled with food and laughter. Have you ever wanted to do stand-up comedy? Do you have funny stories you go to again and again? Do your pals tell you you’re funny? Well, now is your chance! After we enjoy our festive meal, see menu below, let’s come together and laugh! Judith Shelton, stand-up comedy instructor at USC School of Dramatic Arts, (JudithShelton.com), will give a presentation, complete with a writing exercise, and time at a live mic, to present what we discover. This mini-class is to help you find joy and humor in your life and give you a chance to share it with others. What could be better? Why, the food and company, of course!

We’ll start with smoked salmon on freshly made Irish soda bread with chive butter or cream cheese, fresh multi-green salad with apples, candied spicy almonds and pecans, roasted beets and a side of deviled green eggs. Then it’s our star dishes of corned beef and cabbage with boiled red potatoes and carrots. We’ll also have a vegan version with just the veggies. Colcannon, an Irish dish of steamed potatoes, bacon and cabbage will be served. We’ll enjoy our luscious desserts, homemade shamrock cheesecake, fresh apple crisp and Irish coffee, during the show.


2. **SCOTTISH AFTERNOON TEA**

*Sunday, April 23, 4:00 pm*

Hosted by John Sowells, John Amber & Albert Janz, Pasadena

A sumptuous springtime setting of sandwiches, savories and sweet confections. Sandwiches include cucumber/watercress, egg salad and cheese/tomato. Savories include sausage rolls and macaroni pies. Assorted sweets include scones with jam & cream, apple tartlets, pear spice cake, lemon bars, strawberries with cream and raspberry trifle. Enjoy a cup of Yorkshire Gold Tea and herbal fruit infusions and a glass of Madeira. Tartans and kilts are encouraged. There are front steps and an elevator to the third floor; we have one lovable Tibetan Terrier.

10 guests. Bidding starts at $25.

3. **What’s Your Story?**

*Sunday, April 30, 2017, 5:00 – 8:00pm*

Hosted by Pat Willson and Doreen Remo, Sherman Oaks

It’s all about live, personal storytelling. Come and express your creative urge! Your darkest fears! Your greatest accomplishments! The day that almost did you in, or the day when you were walkin’ on sunshine. Every *story* and *everyone* is interesting. Delicious pizza (vegan and non-vegan), salad, beer, wine, soda, and ice cream sundaes. Tell a story to get dessert!

No pets/no stairs.

10 guests. Bidding starts at $25.
4. **Southern Style Afternoon**

**AT THE KENTUCKY DERBY**

*Saturday, May 6, 1:30 pm*

Hosted by Elaine Pratt, Marigrace Gleason, Cally Caiozzo and Mari Zachary-Lyon, Sherman Oaks

Please wear your “favorite” hat for the 143rd running of “The Greatest Two Minutes in Sports,” *The Kentucky Derby*. The menu includes a “Southern Style” spread including fried chicken, biscuits, potato salad, BBQ pork sliders, cheese platter, fruit salad, and chocolate bourbon pecan pie and other yummy desserts—and of course—*mint juleps*! Vegetarian side dish options. There will be a silent vote and a *prize for the best hat*, a big screen TV for viewing, and a Derby betting cash pool (*Winner’s note*: 50/50 split with the Church).

18 guests. Bidding starts at $25.

5. **MOTHER’S DAY TEA**

*Sunday, May 14, 3:00 pm*

Hosted by Liz Murdoch, Valley Village

Celebrating the love of motherhood whether or not you are a Mom or have one with you. Enjoy the company of tasty treats, friends, family, friendship and a song or two.

10 guests. Bidding starts at $20.

6. **AN EVENING AT SARDI’S**

*Friday, May 19, 6:30 pm*

Hosted by Lesley Hand and Deb Caponetta, Sherman Oaks

Join us for an evening of food, music and laughter. The name Sardi’s is synonymous with Broadway at its best. *Music you’ll know*, even though you may never have been to a Broadway show! Guests will be met by staff and enter a lovely traditional home south of the boulevard in Sherman Oaks. You will be guided to the cocktail and appetizer area in the spacious backyard to begin the evening with Smoked Salmon Pizettes, Prosciutto Wrapped Melon Bites and Crab cakes with Lemon Aioli, wine and a signature cocktail! There will be music with Motion Picture themed scores while you mingle and get to know the other guests. We will move into the dining room for a sit-down dinner of California Organic Greens Salad with Grilled Peaches and Honey Goat Cheese, Braised Short Ribs with Burgundy Cherry Sauce, Horseradish Whipped Potatoes, Haricot Verts with Lemon Shallot Butter, all while listening to live piano music playing Broadway Show Tunes. A decadent dessert, fruit and coffee will follow while staff distributes song sheets for guests to participate in sing-a-longs if they feel inspired! This will be a mellow and delightful evening filled with much positive spiritual energy and love!

8 guests. Bidding starts at $40.
7. **MAY DAY MASSAGE & LOBSTER TOO!**

*Saturday, May 20, 10:00 am – 2:00 pm*

Hosted by Barbara Baerg, Lynne Romanowski & Sabrina Johnson. **Carpool Meeting Location TBD**

We will start the festivities by meeting at a central location to carpool to San Gabriel Chinatown for a healing full body massage by a Chinese master who has been trained in acupressure.* We will follow this with a lobster and garlic noodle lunch at the highly acclaimed Boston Lobster restaurant next door. **KCET’s Food Report** says, “Boston is the current darling of the San Gabriel Valley Chinese seafood scene.” Get ready to experience a full-on cultural immersion as you enjoy some of Chinatown’s best offerings!

*Dress comfortably, as you stay in what you wear for this massage.*

8 guests. Bidding starts at $40.

8. **Getty Thee to a Museum-ery!**

*Sunday, May 21, 1:00 pm*

Hosted by Rev. Marc Laponce, Joe Pfeiler, Jean Trebek, and Christine Samuelson, North Hollywood

Please join us for a gourmet picnic lunch at the Getty Center in Brentwood, followed by a private tour of the museum. We will meet at church at 1:00 pm, where two mini-buses will bring our group to the museum. A personalized gourmet boxed lunch will be provided for you, which we will eat at the Terrace Level of The Getty (menu choices including meat and vegetarian will be provided in advance to all). After lunch we’ll take the tram to the Museum Level where 3 tour guides will greet us at 3:00 pm. We will divide into 3 groups, each group receiving a 1-1/2 hour tour of the museum. We’ll then have time to visit the museum bookstore or wander the grounds before getting back on our bus at 5:15 pm to return to the church. **Location note:** We will meet in the NHCRS parking lot. Those who want to arrange their own transportation to the museum can meet us at the Terrace Level at 1:30 pm.

25 guests. Bidding starts at $75.

9. **PIEROGIS AND POLKA**

*Saturday, May 27, 5:30 pm*

Hosted by Leeann Habte, Julie Jacobs & Tom Metz, Studio City

Traditional Polish food will be served (pierogi, golabkis, polish sausage, sauerkraut and much more). In the battle for the best dumpling on earth, the famously revered pierogi is to die for! This national dish of Poland consists of heavenly pillows of dough with various stuffings; its roots can be traced back to the 13th century. All dishes are delightfully delicious and make for a comforting evening of eating ~ then join in for some joyous dancing! Gluten-free as well as non-meat options also available. Polka on the patio!

10. ★THE CAPTAIN’S TABLE★

Friday, June 2, 6:00 pm

Hosted by Mary Lou Metzger & Deb Caponetta, Sherman Oaks

The culinary staff of the S.S. Godspeed cordially invites you to dine at the Captain’s table for an elegant evening of quaffs, cuisine and camaraderie. Cocktails and hors d’oeuvres will be served poolside on the Lido deck followed by a memorable 5-course meal in the Captain’s private dining room. The menu, including Coquilles St. Jacques, Salade Vertes, Chilled Creamy Cucumber Soup, and Herb Crusted Filet of Beef Tenderloin with a horseradish Crème Fraîche will be finished with Affogato and selection of French macaroons for dessert. We look forward to seeing you! One dog, “small and friendly.”

10 guests. Bidding starts at $40.

11. DANCING UNDER THE STARS

Friday, June 2, 6:00 – 10:00 pm

Hosted by The Prom Committee: Shea Scullin & Jeanne LaPorte (co-chairs), and members of the Men’s and Women’s Groups, NHCRS, North Hollywood

Come enjoy the first ever NHCRS prom. It’s the prom you never had. You make it whatever kind of prom you want it to be. Bring the date of your dreams (and you don’t even have to bring your cousin!) There will be a light dinner provided with both vegan and carnivorous options. This evening is more about the fun than the food, more about God than the Gourmet. But if you have an appetite for music, dancing, fun, photos and memories to last a lifetime, this semi formal event is just for you! Dr. Mark Vierra will chaperone this event.

40 guests. Bidding starts at $60.

12. SUPER BOWL OF CHILI

7TH ANNUAL GAME NIGHT!

Saturday, June 3, 6:00 pm

Katie Zeiner & Doreen Remo, Hollywood

Join Katie and Doreen for this night of amazing food and fun games! The game day line-up includes: Fried Chicken, Vegetarian Chili, Mac and Cheese, delicious game day appetizers and yummy dessert. Get ready for some new games, prizes and lots of laughs. There’s a friendly cat and 3 flights of stairs.


13. SOUTHWEST ACCENTS IN THE MUSICAL GARDEN ♬

Saturday, June 3, 6:00 pm

Hosted by Guy Richardson & Jimmy Ochoa, Valley Glen

Jimmy was born in Mexico and Guy in Texas, so the theme is Tex-Mex! And as always, the backyard garden will be filled with music, both recorded and live. Are you musical? Then this event is for you! Bring your guitar (if you need a piano, one can be hooked up) or let Guy know what tune you’d like guitar accompaniment for (in advance is best). PA system will be set up. Not a musician? No problem! Just enjoy the sounds. As for the Tex-Mex, you will be treated to chips & dips, then homemade carnitas, fresh grilled chicken fajitas with all the trimmings (fresh made guacamole, pico de gallo, sour cream, cilantro), warm tortillas, Jimmy’s Spanish Rice, black beans & spinach grape salad followed by mango upside down cake. Beverages include bottled water, soft drinks, sun tea, wine & beer. Outdoor event: no stairs & easy handicap access; 1 friendly & well-behaved 55lb. dog named Travis.

14. **Brunch/Lunch Social**

*Sunday, June 4, 1:00 pm*

Maya Hyam & Amy Mayne, North Hollywood

À la the style of a traditional social, please join us as we serve up quiche, croissants, champagne, fruit, mimosas, coffee and other divine dishes to enjoy with great conversation. Wear your favorite hat—your bowler, your bonnet, your boater or your Panama, pillbox or picture hat—all as easy as this Sunday brunch!


15. **Good Food & Salon Conversation too!**

*Saturday, June 10, 6:30 pm*

Hosted by Bea Elliott & Clark Nicholson, Studio City

A *Savory Supper* of prime rib, garlic mashed potatoes, spring peas and pearl onions. Salad bar with a bevy of choices—Garlic Cheese Bread—A Surprise Dessert. Wonderful food to fuel the lively discussion that will follow: write a question that has been rattling in your mind and let the group have fun ~ Salon Style ~ discovering the possibilities! There are lots of stairs with rail. No pets.


16. **AUM IN THE HEART OF GOD MEDITATION & AUM-STYLE COMFORT FOOD DINNER**

*Sunday, June 11, 5:00 – 8:00 pm*

Hosted by Jean Trebek and Sabrina Johnson

Jean Trebek will start off this Aum event by offering us her lovely chanting as she plays her beautiful sound bowls. Sabrina Johnson will then lead a brief mediation, followed by reading an excerpt from her book *How to Sit and Stay – an Introduction to Compassionate Meditation* (to be published April 2017). She’ll go through a few of the meditation exercises & experientials in the book, including a longer compassionate meditation. Afterward there will be an “Aum”-Style dinner of BBQ chicken, amazing green salad, cornbread, scrumptious mac ‘n cheese, green bean almondine, cake, cookies, wine and beer. And…that’s not all! Every guest will leave with a copy of the book *How to Sit and Stay* and other “goodies” in their swag bag to take “aum.”

36 guests. Bidding starts at $40.

17. **A POPPIN’ PAELLA 1970s MUSIC & DANCE FÊTE**

*Saturday, June 17, 6:30 pm*

Hosted by Delmy Ruiz, Reseda

Don your best 70s outfits and come feast on traditional Spanish paella! Then get your groove on and dance the night away! (Please dress up ‘70’s style…there will be a costume contest). Bring your joy and fun! We have one small dog.

20 guests. Bidding starts at $25.
18. **HAWAIIAN LUAU & LIVE MUSIC!**

*Raised, June 24, 2:00 – 6:00 pm*

Hosted by Lorena & Gus Quiroga, Burbank

_Aloha!_ Hula through the afternoon hours—_poolside_—enjoying live music, along with BBQ Tri Tip, BBQ chicken, corn-on-the-cob, roasted potatoes, roasted beet salad with a green salad, and fruit platters. An assortment of desserts and cake will also be offered!


19. **MOONLIGHT SERENADE ♪♬**

*Sraised, June 24, 5:30 pm*

Hosted by Michael Morris & Julie Dopheide with Mary Morris & Powerhouse Show Choir, Burbank

Join us for dinner and a Moonlight Serenade by the pool at our home in Burbank. Dine on sumptuous summer salads, grilled meat and veggies. There will be an abundance of yummy wine and sparkling water and lemonade to complement the meal. While you enjoy berry pie for dessert, our daughter Mary, and some of her choir mates from the award-winning John Burroughs High School Powerhouse Show Choir will serenade us with _a capella_ selections. You won’t want to miss their fresh musical stylings.

There is ample street parking on a hill. One of the courses will be on the patio, weather permitting so bring a sweater or wrap.

10 guests. Bidding starts at $50.

20. **SPRING BRUNCH 🌸**

*Sunday, June 25, 1:30 pm*

Hosted by Barbara Stimson, Marilee Bishop, and Marni Rader, Café Bizou, Sherman Oaks

Lovely champagne brunch with your choice of entrée from a delicious, gourmet prix fixe menu that includes soup or salad and dessert!

21.  **POOLSIDE DINING WITH YOUR DOG(S):**
**GOURMETS and DOGS FOR GOD!**

“ITALIAN PASTA WITH PURPOSE!”
(You do **not** have to have a dog to attend!!)

*Saturday, July 15, 3:00 pm, until your dog’s bedtime (your children are free!)*

Hosted by Marigrace and Sam Gleason, Sherman Oaks

Given the close connection many of us feel with our dogs (coupled with the fact that "God" spelled backwards is "dog"), we are excited to announce our *fifth* annual “swim and dine party” for parents and their canine, and human, children. The event is open to all dog lovers, who are in need of a "doggie fix." *Please bring your human children,* since they certainly will enjoy the many furry, four-legged friends – and swimming. This year’s theme is: ITALIAN – PASTA WITH THE PURPOSE! (Raising money for our church!) Main course: *Shrimp Scampi à la Marigrace and Tri-tip Steak à la Sam.* Pasta bar with your choice: pesto, tomato sauce, Alfredo sauce, olive oil and garlic; green salad, garlic bread, and lots of desserts. For your dog: A Canine Buffet selection of wet and dry food, pasta bar, biscuits, meats, treats. Dog dishes provided. Limoncello, wine, beer, soda, ice tea, etc. Nametags and party favors for all your canine and human children. *Wheelchair accessible; no stairs.* Bring swimsuits (not required for dogs), if you & your child(ren) and dogs want to swim. Please bring a leash for each dog.

30 adult guests. (Bring your canine and human CHILDREN for FREE).

*Bidding starts at $40/adult.*

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22.  **THE BIG NIGHT**

*Friday, July 21, 7:00 pm*

Hosted by Teena Calderoni & Brett Travis, Valley Village

This meal is inspired by the 1996 Film, **The Big Night,** starring Tony Shalhoub, Stanley Tucci, Minnie Driver and Isabella Rossellini. 2 brothers come from Italy to open an Italian restaurant. To succeed, they must prepare an amazing 5-course meal, including the famous Timpano, to impress an important food critic. A magical evening is had by all. If you have time, please watch the movie before our dinner party, to fully embrace the passion that goes into our preparation. See you then. Please dress in the spirit of the film. The meal will take place outdoors, under the stars. Cocktails and wine will be served. The garden is handicapped accessible. One of our dogs will join the party!

10 guests. **Bidding starts at $45.**

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23.  **CREATE YOUR LIFE IN COLLAGE:**
**Fun, Food and Vision Board Making!**

*Saturday, July 22, 2:00 – 5:00pm*

Hosted by Loren & Blair Thompson, Sherman Oaks

Everything begins with an idea! Come to my house with goals, needs, wants and ideas plus your artistic/creative flair. Let’s create the lives we DEMAND. If ITS to be ITS up to me! I will supply all (you can bring pictures to add & any magazines to share). Chanting and self-love will be rampant. Such a lovely and loving day! Wear comfortable clothes to sit on the floor.

20 guests. **Bidding starts at $20.**
24. **A DELECTABLE MUSICAL EVENING**

**Saturday, August 5, 6:00 – 9:00 pm**

Hosted by Deb Caponetta, Susan Edwards Martin and Peter Martin, North Hollywood

**Oh, what a night!** Enjoy a delectable musical evening with the culinary talents of Gourmet Chef Deb Caponetta and sing-a-long with Broadway star Susan Edwards Martin! This kind of night is usually reserved for VIP House Seats in a Broadway Theatre but on this night you are the VIP’s who will be served a fabulous night of gourmet hors d'oeuvres and desserts (and drinks of course!) from chef Deb Caponetta. If you have experienced Deb's artful creations then you know you’re in for a treat! Add to that the amazing musical talent of Broadway star Susan Edwards Martin. Susan’s musical talent has been acclaimed from New York to Los Angeles as one of the brightest talents in her genre. From creating the role of Lady Blues, the torch singer, in Harvey Fierstein’s Tony Award winning TORCH SONG TRILOGY to many other on and off Broadway shows and television appearances. Susan’s currently creating a new original musical UNLIMITED! Do you long to be a Broadway star? Now’s your chance! Come sing and eat your hearts out while we belt out Broadway songs around the grand piano.

**Oh, what a night** where you can enjoy the double delights of Deb Caponetta and Susan Edwards Martin! What more is there to say except to submit your bids early. Come hungry for sublime eats and amazing musical entertainment while you sing along (but not with your mouth full)!! **Oh, what a night!**

20 guests. Bidding starts at $40.

25. **PIZZA AND ’PACHO BY THE POOL**

**Friday, August 11, 4:00 pm (swimming, hanging, building pizzas), 6:00 pm (eating)**

Hosted by Alegre Ramos and Sean Cantalupo, Encino

If you love pizza, then this is the dinner for you. I make the dough from scratch, and let’s just say that you’ve NEVER had pizza dough like this. It’s been called perfect by professional chefs. It has a little crunch on the outside, a deep chew on the inside, and the taste is ...well...heavenly. Once we have the dough all stretched out, everyone gets to have fun dressing the pizzas with a special blend of 5-cheeses and various other toppings. While we wait for the pizzas to cook we'll start our meal out with a wonderful salad with lots of crunch and an array of flavors! We will then serve the pizza with homemade gazpacho (a cold tomato soup native to Spain.) If gazpacho is not your cup of soup, then you will probably love this recipe because that's why I invented it! After living in Spain I love the IDEA of gazpacho, but had never had a recipe I actually enjoyed. I've sold this recipe as a seasoning mix in Williams-Sonoma for the last few years and it's always a hit. For dessert, if it's warm we'll have my Berry Delicious Ice Cream Sandwiches; if not, I'll make something chocolaty. (Note: we are happy to accommodate dietary considerations in our menu.) If weather allows we can go swimming before or after the meal, although after that meal we may not want to!!! An assortment of beverages will be served including beer and red wine. We hope you can join us! Some street parking in front of the house (parking also on the street behind us, so it is a short walk to our house). We have a 7-year-old. Children are welcome, but our house is not “child-proof.”

16 guests. Bidding starts at $35.
26. **HYPNOSIS & HALITOSIS**

*Saturday, August 19, 11:00 am*

Hosted by Sydni Taylor, San Fernando Valley, TBD

Can you say garlic? We’ll start off with a Group hypnosis session, learn some insight into your sense of self, and overcome a fear and experience total relaxation. Followed by a wonderful Italian lunch: pasta, marinara & meat sauce, salad, super garlicky bread sticks and for dessert—mini cannoli. We’ll also have gum so you don’t leave with total garlic breath! (This event is not recommended for anyone under the age of 16.)

15 guests. Bidding starts at $50.

27. **MARY BULLARD’S 102nd BIRTHDAY PARTY!**

*Saturday, August 26, 4:00 pm*

Hosted by Roger & Gail Pelote, Valley Village

Start feasting on Chinese appetizers, then Shrimp in Lobster Sauce, Cashew Chicken, Mongolian Beef, Pork Fried Rice, Tofu and Veggies, white and brown rice and fruit, plus topping this feast off with birthday cake! There will be an assortment of beverages, including wine, beer, sodas, and water. This is a backyard party, so bring your swimsuits and enjoy the swimming pool and Jacuzzi. Towels will be provided. No birthday gifts, please.

We have cats and dogs in the house and 2 steps at the entrance.

25 guests. Bidding starts at $102.

28. **NHCRS 2nd KOA Camp Out!**

*Friday, September 15, 4:00 pm*

Hosted by the Robinson & La Porte Families, NHCRS

Bring your tents and chairs to the NHCRS KOA and set up your tent, and then enjoy a relaxing evening in the chill of the mountain air on Erwin. We’ll have a BBQ, games, fire pit, S’mores, tales around the fire, a great night’s sleep and a Rise and Shine breakfast the next morning!

15 tent spaces. Bidding: $30 single tent (1-2); $40 family (4)

29. **A VERY MERRY UN-BIRTHDAY!**

*Saturday, September 16, 3:00 pm*

Hosted by Sylvia Kreng, Canoga Park

Celebrate your un-birthday like the Mad Hatter, The March Hare & Alice in Wonderland at their Tea Party! Crazy hats optional. Enjoy heavenly hot tea, tempting tea sandwiches, and mouthwatering muffins followed by desserts of a colossal un-birthday cake, choice chocolates and cheesecake!

My decorations advisors are the Cheshire Cat, White Rabbit, Tweedledum & Tweedledee.

11 guests. Bidding starts at $15.

30. **La Fiesta Night at NHCRS**

*Friday, September 29, 6:30 pm*

Hosted by Gilda Gomez, Elvira Muños, Delmy Ruiz, and Ruth Cortez, NHCRS, North Hollywood

Come have fun and enjoy a variety of wonderful Latin dishes and tastes! We will have authentic music, dance, and international food from different parts of Latin America. Buffet starts at 7:00 pm!

35 guests. Bidding starts at $20.
31. **FUN & FIT FABULOUSITY!**

*Saturday, October 7, 2:00 pm*

Hosted by Missy Arrellano, San Fernando Valley TBD

Come and enjoy great food, have fun, and get fit! Guilt-free, fresh and delicious vegetarian food, including flavors of the world: Indian, Thai and Chinese. Missy’s approach is fitness through meditation, prayer and the power of two or more gathered in the name of Love, Spirit, and Wholeness.

20 guests. Bidding starts at $25.

32. **OKTOBERFEST 2017**

*Saturday, October 7, 7:30 – 10:00 pm*

Hosted by Luana & Thomas Scherzberg, Lake Balboa

**DIE WURST, DAS SAUERKRAUT, DAS BIER!**

Join us in our cozy Biergarten tent for some backyard Gemuetlichkeit Oktoberfest fun! Dust off your Lederhosen and Dirndl dresses and enjoy a Stein (or two) of German beer in celebration of Oktoberfest 2017! We will serve authentic German Bratwurst sausages, salad, homemade "Obazda", a Bavarian specialty spread, deviled eggs, authentic German potato salad, slow-cooked homemade Sauerkraut, and German dessert.

Please dress in layers, as we will celebrate outdoors. Adults only, 21 and over, please. Danke schoen!

16 guests. Bidding starts at $25.

33. **MANGIA ROMA**

*Friday, October 13, 7:13 pm*

Hosted by Lori Harmon and David Schwarzman, Valley Glen

**MANGIA ROMA!** This is our tribute to the cuisine of the Eternal City. We'll start with our signature **apertivo:** the Negroni Sbagliato, a delightful mix of sparkling wine, sweet vermouth and Campari, we will also offer Italian Red and White wines. These will accompany a first course of **antipasti** including cured meats, aged sausages, fresh cheeses, roasted red peppers, olives and seasonal vegetables. Alongside we'll serve a baked focaccia topped with charred lemon slices, onion, thyme and shavings of Pecorino Romano cheese. Our second course will be a light and fresh shellfish salad. Then on to our main course: **Porchetta!** This classic Roman dish is served both from street carts and kitchens. Ours will be a pork shoulder rubbed with herbs and garlic and slow roasted to a savory perfection. Side dishes will be **semolina gnocchi à la Romana** and crispy, red peppered broccoli.

We'll finish with your choice of **desserts:** Traditional Roman apple cake or **Savillum** ~ Roman Cheesecake made with honey and ricotta cheese, and of course gelato! Lastly, what Roman banquet would be complete without an after dinner **digestivo**? Ours will include homemade Limoncello, grappa, and Sambuca Romana.

There are 2 steps coming into our home, 3 dogs and one very old cat.

10 guests. Bidding starts at $40.
34. **WALLY AND TERRY’S 5th ANNUAL FRONT PORCH BBQ**

*Saturday, October 14, 3:00 pm*

Hosted by Wally Hackett & Terry Bradley, Hollywood

They say, "If it ain’t broke, don’t fix it.” So, receiving good reviews in the past, we are repeating our “Front Porch BBQ.” Wally grills the meats and seafood; Terry provides the side dishes and homemade (yummy) pies. Wine, beer, sodas and iced tea accompany the food. Come, relax and enjoy good conversation with friends. We are in the “Little Armenia” area of Hollywood. Enjoy the afternoon on our favorite place: our front porch! Street parking. Driveway can accommodate a few cars.

8 guests. Bidding starts at $25.

35. **CAJUN FEAST**

*Friday, October 20, 7:30 pm*

Hosted by Dr. Mark Vierra and Joe Marsh, Toluca Lake

Join Dr. Mark and Joe for an amazing Cajun Feast. Adventurous diners will begin with a traditional New Orleans Sazerac Cocktail. Appetizers include Crabmeat Deviled Eggs. Sit down to elegant Pumpkin Soup and garnish your own Wedge Salad with homemade dressings. The main event, in the tradition of chef Paul Prudhomme is Crawfish Etouffe’e with Rice, Voodoo Greens and Jalapeño Cornbread. We will finish off the evening with a selection of time-honored desserts including Celebration Cake and Lemon Icebox Pie. Wine, Coffee, Liqueurs and additional surprises. (We have 2 dogs and stairs.)

8 guests. Bidding starts at $75.

36. **CREATIVE COLORING, AND COMFORT FOOD**

*Saturday, October 21, 3:00 – 6:00 pm*

Hosted by Ann Lintello & Debra Lockett, Sherman Oaks

Come and calm yourself while spending an afternoon of companionship—sipping and noshing as you create your carefree coloring experience. There are many different coloring books for all styles and levels of difficulty; all coloring books and specialty pens provided for creating your *take-home* project. Chicken and Dumplings with creamy coleslaw and chocolate cake will be served to assist in bringing about childhood memories…*as we share our creations.*

One cat (he’s a critic). Wear casual/comfortable clothing for coloring relaxation.

10 guests. Bidding starts at $25.
37. Special Asian-Inspired Intuitive Cooking Workshop

Sunday, October 22, 1:00 – 4:00 pm

Hosted and taught by: Alegre Ramos, North Hollywood

Come out for this fun and interactive workshop where you can watch Alegre teach her theory about how to cook without recipes! You can watch Alegre cook, then taste the food she makes, and even bring your own groceries to do some cooking alongside her (Alegre will provide a list of materials needed if you wish to cook with her.) This is an Asian inspired (mostly vegetarian) workshop featuring a feast of dumplings, stir-fry, fried rice and slaw.

Growing up with a Chinese/Hawaiian mother and a Mexican/European father in health-conscious and diverse L.A., Alegre learned to infuse the flavors of all of the cultures she’s been exposed to in a healthy and flavorful way. “What I’ve learned over the years is that many people would like to cook from scratch more, but they lack the knowledge that one procures through experimentation, and the ‘hands-on play’ that allows you to cook without recipes. My workshop aims to teach people the mental thought process of cooking without recipes that let you cook to your tastes and your budget. These skills will allow you to recreate in your own kitchen anything you’ve eaten at a friend’s house, out of a package, or from a restaurant!”

Note: The slaw and stir-fry are vegan, the dumplings will be vegan and non-vegan and the fried rice will be vegetarian. Alegre Ramos is the author of the forthcoming cookbook, “Intuitive Cooking: Unleash Your Creativity by Learning to Cook Without Recipes” and teaches the Intuitive Cooking Workshops at LA Valley College. More info at: EmberLiving.com

20 guests. Bidding starts at $40.

38. Art Walk and Floral Design

Sunday, November 5th, 2:30 – 5:30 pm

Hosted by Jeanne LaPorte & Laura M© San Fernando

The "lilies do not toil" and neither should you! Come enjoy an array of wine, cheese, and chocolate as we peruse the art of Laura. Laura M© is an upcoming artist and certified florist who will guide you through designing your own floral centerpiece masterpiece! (Supplies will be provided.)

10 guests. Bidding starts at $25.

39. DECORATE (AND TAKE HOME) YOUR OWN GINGERBREAD RESIDENCE

Saturday, December 2, 2:30 pm

Hosted by Susan Berger, Van Nuys

Decorate your own gingerbread house. I will provide the pre-built gingerbread house, any colored frosting and a rainbow array of candy. Let your inner child play…or, bring a child! In 35 years I’ve never seen two houses alike: show me yours. Oh, and the food—lasagna, salad, garlic bread, and S’mores on the patio. No stairs.

40. **GOD CAN LOVE BEEF STROGONOFF**

*Sunday, January 14, 2018, 3:00 pm*

Hosted by Julie Jacobs & Dianne Satterlee, West Hills

“*With God, all things are possible*” – so we’ll make God Cans and then we’ll celebrate comfort food, *Russian Style*. Come for the God Can, stay for the food! *(Kids, Cats, Dog & Bunnies.)*

20 guests. Bidding starts at $25.

41. **L’AMOUR, L’AMOUR**

*Saturday, February 3, 2018, 4:00 – 7:00 pm*

Hosted by Julie Jacobs, West Hills

Traditional French dinner and Valentines. Love is in the air! Dine on French country food like *soup au pistou*, listen to love songs, make Love Books and Valentines. Bring your Valentine: lover, partner, sibling, friend, child, or parent! *(Paint, paper, glue and sparkles will be provided.)* Vegetarian and gluten-free options also available.

We have dogs, cats, bunny and fun. Beware of children.

15 guests. Bidding starts at $20.

Presenting:

*A very special Gourmets for God ...*

**A WEEKEND AWAY FOR SPECIAL GOURMET’S!**

*Choose one available weekend start date:*

March 31*st*, May 19*th*, OR July 7*th*

Provided by: Donna Ross-Jones, Port Hueneme

We invite you to come and enjoy a cozy 2+2 condo in Oxnard with gorgeous ocean views from the living room and patio! Lay around in the open floor plan or walk out the gate right onto the beach. Enjoy the amenities including clubhouse, indoor pool & spa, greenbelt, playground and BBQ area. And look for a gourmet basket of yummies to enjoy during your stay! This is our family home and we know you’ll love and care for it just like we do! Show up on Friday, head home on Sunday.

Up to 4 guests. Total package bidding starts at $350 for two nights and three days.