

Dinner Hosts and Committee

Gracie & Bob Cavnar, DINNER CHAIRS
Fady Armanious, TOOTSIES
Mike, Theresa & Bobby Atkinson, ATKINSON FARMS
Garth Blackburn, SUBZERO-WOLF
Cathy & Gary Brock
Divya & Chris Brown
Wendy & Cade Burks
Kathryne Castellanos, SYSCO
Ceron
Aquiles Chavez, LA FISHERIA
Phyllis Childress
Olivier Ciesielski, L'OLIVIER
Charles Clark, IBIZA FOOD & WINE BAR & BRASSERIE 19 & COPPA
Addie D'Agostino, RELISH
Diane & James D'Agostino
Bob Devlin, NEIMAN MARCUS
Tricia & David Dewhurst
Randy Evans, HAVEN
Arvia & Jason Few
Todd Fiscus
Kari Gonzales, CARTIER
Jason Gould, CYCLONE ANAYA'S
Deanna Hoelscher
Lucinda & Javier Loya
Vickie & Al King, WATER2WINE
Al Marcus, GRATEFUL BREAD
Barbara McKnight, CATERING BY CULINAIRE
Kevin Naderi, ROOST
Rene Ortiz, LA CONDESA
Joy Partain, KROGER
Genevieve & Shawn Patterson
Ryan Pera, REVIVAL MARKET & COLTIVARE
Henry Richardson
Mickey Rosmarin, TOOTSIES
Lindsey Schechter, HOUSTON DAIRYMAIDS
Stephanie Scherzer, FARMHOUSE DELIVERY
Philippe Schmit, PHILIPPE'S
Michael Swail
Stacey Swift, NEIMAN MARCUS
Monsour Taghdisi
Claire & Rick Thielke

Bon Appétit

Beth Madison
Sara & Bill Morgan
Anne & Joe Romano

A Dash of This and a Sprinkle of That

Cartier
Farmhouse Delivery

Spoonful of Goodness

Atkinson Farms
Phyllis Childress & Susan Lawhon
Grateful Bread
Houston Dairymaids

International Culinary School at the Art Institute of Houston
Kroger & Simple Truth
La Condesa
Michael Skurnik Wines
Relish
Revival Market
Tootsies
Todd Events
Water2Wine

Opening Night Angels

Gayle & Lloyd Bentsen & Susan Lawhon
Gracie & Bob Cavnar
Ginni & Richard Mithoff
Janie & Wayne Patterson

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Thanks to generous in-kind sponsors, 100% of ticket sales for A Gala in Small Bites go directly to fund our programs to combat childhood obesity.

Recipe for Success Foundation is a 501(c)(3) charity; your donations are tax deductible to the fullest extent allowed by law.



For more information, please visit our website at www.recipe4success.org

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MISSION: Recipe for Success Foundation is dedicated to combating childhood obesity and encouraging long-term health by altering the way our children understand, appreciate and eat their food and by educating and mobilizing the community to provide healthier diets for children.

FOUNDED BY Gracie & Bob Cavnar in 2005, Recipe for Success Foundation (RFS) developed a comprehensive curriculum to teach Houston elementary students how to cultivate, harvest and cook their own healthy meals. Over 80 high-profile chefs have volunteered their time to help. The only initiative in the country of its scope, the award-winning Seed-to-Plate Nutrition Education™ integrated classes have introduced more than 20,000 children to the entire life cycle of food along with taste and flavor combinations, techniques and lifelong skills that empower them to prepare healthy meals and snacks for themselves. RFS efforts have returned proven results.

The Foundation now serves six Houston area school districts and answered the call from the federal administration to take their Seed-to-Plate Nutrition Education™ to national scale. Licensed RFS Affiliate Partners across the country and their certified S2P Instructors are sustained via a comprehensive RFS training and support web portal.

Geographic impediments have been erased. Hundreds of schools from coast to coast are stepping up to the plate to change the way children eat. It's a Recipe for Success.



A Gala in Small Bites 2013

Dinner with the Designer

March
19

Begin the evening Neiman Marcus style with the very best Spring looks from *Lafayette 148*, then join an intimate gathering of the fashionable few for a chic Mariposa dinner featuring the best of the season at the hands of our favorite celebrity caterer: Barbara McKnight.

FEATURING
CHEF BARBARA MCKNIGHT,
CATERING BY CULINAIRE

HOSTS:
BOB DEVLIN AND
EDWARD WILKERSON
AT MARIPOSA

\$350 per person includes VIP fashion show seats and exclusive seated dinner (or \$300 for those that already have fashion show tickets)

March
20

Fête du Printemps

FEATURING
CHEF OLIVIER CIESIELSKI,
L'OLIVIER

HOSTS:
GRACIE & BOB CAVNAR IN
THEIR MUSEUM DISTRICT HOME

Exclusive for ten food and wine lovers who will enjoy an exquisitely elegant yet cozy salute to spring and traditional *cuisine Française* with famed Chef Olivier Ciesielski as he draws with flair on his roots and a global pallet to present a five course seated meal paired with the finest wines.

\$3500 per couple

Gracie and Bob Cavnar
invite you to the eighth annual

We're Cooking Now!
A Gala in Small Bites

Join Houston's most gracious hosts for intimate gourmet meals, cooking demonstrations and exquisite food and wine celebrations, showcasing Houston's finest chefs in fabulous homes and fun venues, sprinkled throughout the spring to benefit Recipe for Success Foundation.

We're
Cooking
now!

April
10 Southern
Nights

FEATURING
CHEF RANDY EVANS, HAVEN

HOSTS: WENDY & CADE BURKS
IN THEIR WEST UNIVERSITY HOME

Limited to ten lucky guests who will relish the traditions of true Southern hospitality from generous and genial hosts while popular chef, Randy Evans shares the secrets of his classic Gulf Coast comfort food paired with wines from the Burks' collection.

\$1000 per person

Tropical Tropic

FEATURING
CHEF JASON GOULD,
CYCLONE ANAYA'S

HOSTS: ARVIA & JASON FEW
IN THEIR MEMORIAL HOME

You would be a fool to miss this ebullient salute to la playa Mexicana, complete with an artisanal tequila tasting and an exotic, beach-inspired meal created by uniquely talented and charming Chef Gould—a multi-sensory production for just ten couples.

\$1000 per couple

Viva la Vida

April
15

FEATURING
CHEF AQUILES CHAVEZ, LA FISHERIA

HOSTS: LUCINDA & JAVIER LOYA,
HENRY RICHARDSON & MONSOUR
TAGHDISI IN THE TANGLEWOOD AREA
PRESTIGE SHOWCASE HOME

A party styled to take full advantage of this Loya-designed jewel box, from the pool terrace on one to the capacious roof deck on four, showcasing acclaimed reality TV star, Chef Aquiles giving his unique culinary twist to traditional coastal Mexican dishes.

\$250 per person

Classic Cuisine

April
22

FEATURING CHEF CHARLES CLARK, IBIZA FOOD & WINE
BAR, BRASSERIE 19 & COPPA RISTORANTE ITALIANO

HOSTS: DIANE & JAMES D'AGOSTINO IN THEIR
RIVER OAKS HOME

Relish the diverse gastronomic talents of homegrown, world-trained, award-winning Chef Clark in the hospitable home of a family steeped in culinary tradition at this superb multi-course seated dinner and wine pairing.

Price: \$500

April
30

FEATURING
CHEF RYAN PERA, REVIVAL MARKET
AND COLTIVARE & KEVIN PIKE,
MICHAEL SKURNIK WINES

HOSTS:
GENEVIEVE & SHAWN PATTERSON IN
THEIR RIVER OAKS HOME

Combine hosts who savor the hunt with a chef known for his artistic way with wild meat and you have the ultimate game dinner, paired with lovely wines and garnished with pointers for preparing your next post-shoot feast.

Price: \$300 per person

To Rome with Love

April
30

Teacher extraordinaire, Chef Blackburn shows how to easily execute an impressive Italian meal that is at once elegant and accessible with an entertaining class expertly woven throughout a multi-course wine dinner.

\$350 per person

FEATURING
CHEF GARTH BLACKBURN,
SUBZERO-WOLF

HOSTS:
CATHY & GARY BROCK,
PHYLLIS CHILDRESS AND
TRICIA & DAVID DEWHURST
AT THE SUBZERO-WOLF
SHOWROOM

May
5

Gala in Small Bites Austin Road Trip

FEATURING CHEF RENE ORTIZ OF LA CONDESA, AUSTIN

HOSTS: STEPHANIE SCHERZER,
MICHAEL SWAIL, DEANNA HOELSCHER
AND STEVEN KELDER, AT RAIN LILY
FARM IN AUSTIN, TEXAS

Inspired by the culinary wanderings in Gracie Cavnar's cookbook, acclaimed chef, Ortiz presents a cross-cultural food adventure at a seated dinner under twinkling lights and the star-filled skies of East Austin's Rain Lily Farm.

\$150 per person includes a signed copy of "Eat It! Food Adventures with Marco Polo" by Gracie Cavnar

May
8

Dinner with Style

A dinner with the fashionable flair and culinary styling's of award winning Master Chef Schmit, one of Houston's most celebrated and recognizable culinary talents, who has created a fun, exciting menu of traditional and eclectic French offerings.

\$350 per person includes fashion show and dinner (or \$300 for those who already have fashion show tickets)

FEATURING
CHEF PHILIPPE SCHMIT,
PHILIPPE'S

HOSTS:
MICKEY ROSMARIN
& FADY ARMANIOUS,
CERON & TODD FISCUS
AT TOOTSIES

June
11

VegOut! in Style

There's an appealing, simple confidence to Naderi's food, according to *The Chronicle*, and for your unique pleasure he will deliver those "clean, well-edited flavors and textures" personally in the intimate and inventive setting styled by your congenial hosts.

Price: \$250 per person

FEATURING
CHEF KEVIN NADERI,
ROOST

HOSTS:
DIVYA & CHRIS BROWN
WITH CLAIRE & RICK THIELKE
IN THEIR RIVER OAKS HOME

Chef Surprise at RecipeHouse

Houston's most popular chefs take their turn at the stove in RecipeHouse to dazzle us with their latest creations and new ideas. Get up close and personal, learn new tactics and enjoy a glass of wine while watching creation in progress, then savor the results at the table. The relaxed Museum District setting makes it easy; the extraordinary meals make it memorable. Grab a friend and make it a tradition.

\$99 per person, per evening; or earn a 15% discount when you buy three different Chef Surprise dinners for \$250 per person

2013 SCHEDULE:

April 11: Chef David Cordua
of America's

May 6: Jean Philippe Gaston
of Cove Cold Bar

June 10: Al Marcus of
Grateful Bread with
Matt Marcus of Eatsie Boys,

Chef Surprise!
September 9, October 7,
November 4, December 2