

*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](http://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

## 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

## 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

## 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

## Southern Comfort

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

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