

South Seattle Community College

presents...



a pairing of Washington's finest food & wine

Sponsored by



*FOOD SERVICES
OF AMERICA®*

*Thank you for joining us for "Gifts from the Earth."
We appreciate your participation in this evening's celebration.*



We are so glad that you are joining us tonight for “Gifts from the Earth.” A very special evening has been planned for you! Your dinner will be prepared by one of 15 celebrity chefs from the area’s finest restaurants, and wine has been provided by more than thirty Washington wineries. We are appreciative of these businesses for their generous donations of food and wine to help make tonight’s event a success. We encourage you to visit these establishments in the months to come, and we’ve provided contact information for each participating chef and winery.

Tonight, we celebrate not only where we are today, but how our programs have grown over the past forty years, thanks to the valuable partnerships we’ve formed with leaders in the hospitality industry. We are proud that representatives of our corporate sponsors, Food Services of America, Union Bank, Boeing, Charlie’s Produce, Interbay Foods, Ferguson Construction, Odom Distribution, and Rebar Associates, are with us tonight to help bring you an exciting and unique event. We also welcome our celebrity emcee Margaret Larson. Ms. Larson supports many great causes, and we are excited and appreciative that she has elected to play a key role in “Gifts from the Earth” this year.

“Gifts from the Earth” gives students the opportunity to network with others in the hospitality industry and to showcase their talents in a real-world setting. Tonight, our students in the Culinary Arts, Wine and Hospitality Programs are gaining hands-on experience as they prepare for future careers.

“Gifts from the Earth” not only supports these programs, but it also supports the “13th Year Promise Scholarship,” which guarantees that every graduate from Cleveland High School and Chief Sealth International High School has the opportunity to attend South tuition-free for the first year. This life-changing program has been helping students since 2008 when it began.

Your presence tonight is so important because the funds raised at “Gifts from the Earth” provide the college, and its students, faculty and staff with much-needed support. Your support will help provide scholarships and internships for students, and professional enrichment opportunities for faculty and staff development, as well as the latest program equipment

Thank you in advance for your support!

With appreciation,

Gary Oertli, President
South Seattle Community College

Keith Schreiber, Chair
South Seattle Community College Foundation



A Message from our Title Sponsor

Food Services of America joins South Seattle Community College in welcoming you this evening. As the proud title sponsor of “Gifts from the Earth” for the sixth year in a row, we have worked together to provide a festive evening of culinary extravagance hosted by a group of the finest chefs in the Northwest. Our hard work and dedication is focused on one cause—to provide much-needed financial support for the outstanding programs at South, including the best Culinary Arts Program in our state!

Food Services of America is invested in helping our independent customers succeed. These customers are the lifeblood of our industry and many of these students here tonight have dreams of becoming part of that world. A place where they can learn, create and put their own signature on our dining experience. Today and in the future South Seattle Community College will provide us with leaders in the local hospitality industry. As with our customers, these students need SOLUTIONS. New ideas, continued education, and state of the art tools will to help them stay ahead of the ever changing work environment.

Tonight we are asking for everyone to help support an institution that helps thousands of people find a place to work in a field they can thrive in. Let’s make sure we keep the American Dream alive and well for these students who dedicate themselves to their education.

Thank you for attending “Gifts from the Earth” We truly believe South provides valuable opportunities not only for its students but for our entire community. On behalf of Food Services of America and the other generous sponsors of this event we sincerely thank you for being here with us tonight in support of South Seattle Community College.

Thank you,

Mike Abercrombie
Vice President of Sales
Food Services of America, Seattle



Margaret Larson
New Day Northwest Host

For more than twenty five years, Margaret Larson worked as a broadcast journalist, most notably with NBC News as a foreign correspondent based in London, news anchor for the Today show and Dateline NBC reporter, and as a reporter and news anchor at KING-TV in Seattle.

Ms. Larson started her broadcast career during college, later working at NBC affiliate KCRA-TV in Sacramento, hosting a talk show and anchoring the news. From there, she was hired as a correspondent at NBC News where she worked in the Burbank bureau, the London bureau, fill-in anchor on Nightly News and the news anchor on the Today Show.

During the Kurdish refugee crises in southern Turkey at the end of the first Persian Gulf War, she began reporting on global humanitarian crises. What she learned and experienced changed her outlook, her career and her life.

As a result, she and her husband moved to Seattle in 1993 to focus on family, settle into a community to raise their son, and find time to devote to international causes in partnership with relief agency Mercy Corps.

During this time, Ms. Larson worked as a news anchor at KIRO-TV, and then returned to NBC, while still living in Seattle, as a correspondent for Dateline NBC. From 1999 to 2002, she also anchored the 11:00 p.m. news for KING-TV.

In 2003 she formed a communications consulting practice for international non-profit organizations including World Vision, Mercy Corps, PATH and Global Partnerships, creating videos and online content to serve humanitarian causes.

Her aid-related work has taken her to southern Lebanon, the Kosovo crisis, Afghan refugee camps one week after the launch of the U.S. bombardment, the most recent Iraq ground war, the South Asian tsunami and its one-year anniversary, the depths of the African AIDS pandemic, maternal and child health programs in India and Asia, and the child soldier crisis in northern Uganda.

Ms. Larson has won broadcast journalism awards including four Emmys, two national Clarion awards, three Telly awards and a national Society of Professional Journalists award. In 2004, she received the national Headliner Award from the Association of Women in Communication. In 2005, she was named "Best Voice for Humanitarianism" by the Seattle Weekly newspaper. In 2007, she was selected for the Women of Vision award by the "Women Work!" organization in Washington D.C. and in 2008 she was chosen to create the profile videos for the global humanitarian Opus Prize awardees in Nicaragua, India, and Burundi.



Tonight's Program

5:00 p.m.

Reception and Silent Auction Viewing

Hors d'oeuvres prepared by South Seattle Community College Culinary Arts students under the direction of Chef/Instructor Robert Houot and Chef/Instructor Will McNamara

Welcome

Catherine Arnold, Union Bank

5:50 p.m. • **Purple Silent Auction Closes**

Café Alki

6:05 p.m. • **White Silent Auction Closes**

6:15 p.m. • **Red Silent Auction Closes**

6:30 p.m. • **Seating for Dinner**

Jerry M. Brockey Center

Emcee

Margaret Larsen, New Day Northwest

Welcome and President's Remarks

Gary Oertli, South Seattle Community College President

Title Sponsor Remarks

Mike Abercrombie, Food Services of America

7:30 p.m. • **Centerpiece Auction Closes**

Centerpieces provided Fresh Northwest Design and Northwest Wine Academy

7:40 p.m. • **Live Auction**

Auctioneer – Paul Brittain, Stokes Auction Group,

Auction Reader – Ed Parks, South Seattle Community College Foundation

Fund-A-Dream

Julia Nicklas, recipient of the Washington Restaurant Association Adopt-A-Student Scholarship in honor of Roberta Greer

Live Music

Provided by Good Company



At Your Service Tonight – 150 Volunteers!

“Gifts from the Earth” is a special collaboration of students, staff, faculty and community supporters who come together to celebrate South. This event is also an opportunity for our students to showcase the valuable skills that are taught in our award-winning programs.

Tonight, as you enjoy the incredible meals prepared by our celebrity chefs, please take a look around the room and make note of the Culinary Arts students who are assisting the chefs in presenting your meal and the students from our Northwest Wine Academy who are pouring your wine. Our Hospitality Management students are serving as your concierges, and they’re ready to take care of your needs with a smile!

Every student tonight is excited to be here and excited to talk about their educational goals and their program of study. We encourage you to talk with them, ask questions, and learn more about what they are doing at South to help make their dreams become reality.

In addition to our students, we have many faculty, staff and community volunteers helping with everything from registration to check out.

A special thank you to all of the wonderful volunteers who are here to help make “Gifts from the Earth” a success. We appreciate all that you are doing in support of South, and its students, faculty and staff. Thank you.



Celebrity Chefs

Ron Arbour – Royal Argosy
 Travis Chase – The Tin Table
 Jay Delong – Canapé
 Eric Floyd – Washington Athletic Club
 Chris Frantela – Bellevue Harbor Club
 Mark Guth* and Carly Duke* – Emerald Cove Catering
 Dan Gilmore – Palisade Restaurant
 John Hart – Sheraton Seattle
 Jeff Maxfield* – Sky City
 Renatto Medranda – Westin Bellevue
 Brent Novotny – Cactus Restaurants
 Cody Reaves – Flat Iron Grill
 Lenny Rede – Northwest Wine Academy
 Robert Scribner – South Seattle Community College
 Kenneth Slack* – Sullivan’s Seattle

*We are proud to celebrate that tonight’s line-up of celebrity chefs include four South Seattle Community College alumni!

Featured Wineries

Antonville Winery
 Barnard Griffin
 Brian Carter Cellars
 Chateau Ste. Michelle
 Chatter Creek
 Columbia Winery
 Covington Cellars
 DeLille Cellars
 Elsom Cellars
 Eroica
 Hollywood Hill Vineyards
 Isenhower Cellars
 Kestrel Vintners
 Martedi Wines
 Michael Florentino Cellars
 Northwest Wine Academy
 Nota Bene Cellars
 O•S Winery
 Patterson Cellars
 Palouse Winery
 Pleasant Hill Cellars
 Tulpen Cellars
 Waterbrook
 Willis Hall





*Special thanks to
our generous sponsors!*

Title Sponsor



*FOOD SERVICES
OF AMERICA®*

Harvest Sponsors

Reception Sponsor



Estate Sponsor



In-Kind Sponsors

Pedersen's Rentals



Thank You to Our Steering Committee!

Chair – Ed Parks, Parks Public Relations
Mike Abercrombie, Food Services of America
Marjorie I. Alhadeff
John Bell, Willis Hall Winery
Kevin Clark, Argosy
Roberta Greer
Jim Mason, Interbay Foods
Keith Schreiber, Schreiber Starling and Lane Architects

About South

South Seattle Community College is a comprehensive college serving a multicultural population of 15,000 students each year who enroll for:

- Academic courses preparing to transfer to a four-year college
- Certificates or degrees in more than 30 professional technical programs
- Continuing education and lifelong learning
- Adult Basic Education
- English Language Learners/English as a Second Language

The college is located in West Seattle on an 87-acre wooded campus that overlooks downtown Seattle. Real-world experience is emphasized through team-learning projects and portfolio development, or internships and classes with retail customer contact. More information on three of our flagship programs are below.

Bachelor's Degree in Hospitality Management

Students learn management, marketing and human resource skills in all facets of the hospitality industry, including tourism, hotel operation, restaurant management, catering, cruise ships, casino operations and travel. The program is unique in its focus to provide applied management training to students in the region's largest hospitality industry.

Northwest Wine Academy

The Northwest Wine Academy is the first wine studies program in Western Washington. It offers three certificate programs: Winemaking, Wine Marketing and Sales, and Food and Wine Pairing. The wine classes are designed to educate students who are just getting started in the wine industry, as well as professionals who are looking for information on current trends or to enhance their skills.

Culinary Arts Program

The Culinary Arts Program at South Seattle Community College is consistently ranked among the top training programs in the country by the National Restaurant Association. Several students have won awards at various state and national competitions. With culinary skills gained through this program, many students find work in prestigious restaurants, the hotel industry, pastry and specialty shops, cruise lines and resorts, bakery and candy companies, catering services, institutional food service operations, and more. There are also a number of students who open their own establishments. While in the Culinary Program the students operate South's three campus dining options: the Food Court, Café Alki and the Alhadeff Grill.

Scholarships

Last year the South Seattle Community College Foundation awarded more than \$500,000 in scholarships to students. For a student, receiving a scholarship can be life changing; it can mean the difference between working one job instead of two to make ends meet while going to school, while for others it can mean having the opportunity to attend college. That is the case for many of our "13th Year Promise Scholarship" recipients. This scholarship guarantees every graduating senior from Cleveland High School and Chief Sealth High School the opportunity to attend South tuition free for one year.



Special Thanks!

Jerry M. Brockey Student Center Staff

Bob Sullivan • Ross Johnson • Marcelo Martins

Culinary Arts Faculty

Christopher Harris • Robert Houot • Michelle Kasim • Will McNamara
Bob Scribner • Jocelyn Starmer • Darrell Tsukiji

Culinary Arts Staff

Katrina Barmuta • Mary Gaston • Ann Witt

Students

Connie Arvie	Brent McDaniel
Craig Baker	Creg Miller
Richard Beverly	Georgia Mitchell
Theresa Bullock	John Palicka
Jim Calkins	Brian Paradise
Angela Chase	Stephanie Pearson
Beth Clement	Dimitry Podasky
Ashanti Coats	Denise Ratterty
Andrea Coburn	Barney Reed
Marissa Cumming	Stephanie Robinson
JC Derieux	Rochelle Ross
Angela Fackler	Romiro Rubio
Jeremy Gilbert	Brandi Sheridan
Carol Gilderoy	Jodi Sober
Bob Goodin	Stacy Sparks
Mark Griswald	Nick Springer
Patrick Iaglois	Patrick Thomas
John Kennedy	Anh Tran
Celina Kershner	Jason Unger
Kat Khaled	Ben Uzhanskey
Erika Lagendorf	Audel Valencia
Max Lenny	Douglas Wellman
Layla Ludin	Andria Wright



Thank You to Our Northwest Wine Academy!

Faculty

Regina Daigneault • Peter Bos • Jay Delong • Leonard Rede

Staff

Nancy Kedward • Aaron Korngiebel • Deryn Moeckel • Eleanor Pawley

Volunteers



Elizabeth Andreini	Andrew McConnell
Nicole Barnes	Kelly Mielbrecht
Ellen Beardsley	Candace Oehler
Skye Belline	Judy Olson
Anne Davis	Jan Reiger
Lianne Delaney	Larry Romel
Christina Diaz	Fronsene Sacco
Michael Good	Mat Solomon
Donna Krell	Craig Sosey
Becky Latimer	Randy Wagers





Thank You to Our Hospitality Program!

Students

Michael Adams	John Hutton
Daniela Arce-Arguedas	Sandra Jaeger
Wednesday Ardena	Leasia Johnson
Virginia Bacon	Rob Lawrence
Vincent Beardsley	Ross Lewis
Germaine Billingsley	Linh Liew
Elizabeth Blacker	Laura Mackin
Jena Bowen	John Marier
Roy Buck	Sekani Perkins
Herbert Burdeaux	Bev Redick
Michael Chareunsap	Chris Sherman
Vicky Choi	Son Truong
Patricia Contos	Matthew Vroman
Jeanannn Davis	Leslie Weiser
Mackenzie Drolette	Melissa Wessling
Maitri Edwards	Javier Willegas
Bruce Feil	Chequita Williams
Brandy Gale	Chunmei Yu
Haily Haight	Jian Zhou

Faculty

David Krull • Hana Gala

Staff

Malcolm Grothe • Katie Frazier



Thank You to Our Volunteers!

Marilyn Anderson-Burt
 Gene Baker
 Sara Baldwin
 Roger Bourret
 Teresa Chambers
 Pat Contos
 Sharon Dorman
 Ellen Gordon
 Joe Hauth
 Kathie Kwilinski
 Ellen Larkins
 Michael Long
 Chase Magliocca
 Kim Manderbach
 Dolores Mirabella
 Vi Nguyen
 Julia Nicklas
 Dante Obcena
 Sovannary Ouk
 Ariell Paul
 Elizabeth Pluhta
 Danisha Rawlings
 Judy Reed
 Rosie Rimando
 Natalie Simmons
 Rochelle Tapscott
 Molly Ward
 Marci Wing
 Robin Hinz





Recognizing
South Seattle Community College Foundation Board of Directors

Keith Schreiber, Schreiber Starling & Lane Architects, P.S. - Chair
Gene Colin, Ferguson Construction - Vice Chair
Liz Hedlund, Von Harten Company - Treasurer
Ed Parks, Parks Public Relations - Secretary
Gary Oertli, South Seattle Community College President
Marjorie I. Alhadeff – Executive Committee Member at Large
Winnie Lee, Pioneer Realty, Inc. – Executive Committee Member at Large
Mike Abercrombie, Food Services of America
Catherine Arnold, Union Bank
Kevin Clark, Argosy
Nancy Coble-MacDonald
Judy Gray
Roberta Greer
Tom Huling
Nathan Hunt, Amazon.com
Patti Mullen, Federal Way Chamber of Commerce
Roland Ramberg, Gearworks
Brandon Sewell, Wells Fargo
Ron Taylor, Capital Industries Inc.



Thank You Celebrity Chefs!

Each year the “Gifts from the Earth” celebrity chefs donate their time, food, staff, and so much more to make this event successful. In return, we would like to encourage you to thank them and visit the restaurants represented here tonight.

Ron Arbour, Royal Argosy

Executive Chef Ron Arbour has over 30 years of culinary expertise at prominent Seattle and East Coast restaurants and has been with Argosy for the past 11 years. With Argosy's recent purchase of Tillicum Village, Chef Arbour also took on restructuring the Tillicum Village menu last year. Chef Arbour's culinary style has been described as detailed and respectful of the product, skillfully achieved through his ability to blend flavors and techniques in unusual ways. His fine culinary expertise also includes a commitment to supporting our local farmers and suppliers, including local wineries.

1201 Alaskan Way, Pier 55/56, Seattle, WA 98101
(888)-623-1445 • www.argosycruises.com

Travis Chase, The Tin Table

Chef Travis' philosophy towards food starts with using the best available ingredients, and he is invested in bringing local, sustainable fare to the public. "Providing great food is my passion, and I look forward to introducing you to some new favorites!" Travis graduated from Kendall College in Chicago in 2004 with an associate of science degree in Culinary Arts. After studying further at La Roche Chicago, Travis worked at Chicago's famous Ritz Carlton under chefs George Bumbaris and Sarah Stegner, then at the Fairmont Chicago under acclaimed chef Brad Pareson. This is Chef Travis' first year participating in "Gifts from the Earth."

915 E Pine St , Seattle, WA 98122-3849
(206) 320-8458 • www.thetintable.com

Jay Delong, Canapé

Like most professional chefs, Chef Jay's kitchen experience began early at home; licking chocolate batter from his mother's wooden spoon as a child, and managing the barbeque during family dinners as a teen in upstate New York. His formal culinary training however, began at Harriet Bullitt's renowned Sleeping Lady Mountain Retreat in Leavenworth, Washington where he was apprenticed to the reputable Chef Damian Browne.

Chef Jay is a graduate of the Culinary Business Academy & a member of the USPCA (United States Personal Chef Association) which allows him to apply the highest standards to his business practices as well as to his food. His commitment to fresh seasonal ingredients and impeccable personal service are unquestioned. His knowledge is vast and in his desire to best serve his clients Chef Jay continues to pursue continuing education & experience. In addition to being the owner and chef for Canapé, Chef Jay is also an instructor in the Northwest Wine Academy at South Seattle Community College. He joins us for his first year as a guest chef at "Gifts from the Earth!"

Canapé Specialty Chef Services LLC, Seattle, WA
(206) 380-9937 • chef@canapechefservices.com

Eric Floyd, Washington Athletic Club

Chef Eric Floyd was raised in Southern California where his propensity for food and cooking blossomed at a young age. Growing up, Eric was exposed to a variety of different ethnic cultures. It wasn't long before he fused his American palate with others creating unique dishes. This love of cooking grew, and he inevitably took his first kitchen job at age 15. Chef Floyd worked as sous chef with Chef Will McNamara for several years. When Chef McNamara decided to join the South Seattle Community College Culinary Arts Program, Chef Floyd became the Executive Chef at the WAC.

1325 6th Ave, Seattle, WA 98101
(206) 464-4626 • www.wac.net

Chris Frantela, Bellevue Harbor Club

Executive Chef Christopher Frantela, born in Manila, showed a penchant for cooking at a very young age. Watching his father cook traditional Filipino food at his Kirkland, Washington home and traveling abroad with his father, taught him early on that blending distinct culinary styles is the key to creativity in the kitchen. Chris's culinary philosophies and passion reflects the growing trends towards a healthier and balanced lifestyle. Working with neighboring farmers to seek out the finest in regional and local organic produce and meat, is the foundation to his cuisine. Chef Frantela's preference is to allow the natural flavors of the food express themselves and meld the seasonality of his ingredients to the climate and depth of true northwest cuisine.

777 108th Avenue NE # 2500, 25th Floor, Bellevue, WA 98004
(425) 990-1050 • <http://www.harborclub.org/>

Mark Guth and Carly Duke, Emerald Cove Catering

Seattle native Mark Guth has been practicing his craft since his freshman year of high school, when he discovered he would forego the office life in favor of a career in the kitchen. As a teenager he got his start frying chicken and making pizza dough, then quickly moved into the world of high-end catering at McCormick and Schmick's and Salty's on Alki. After graduating from the Culinary Arts program at South Seattle Community College he went on to be the sous chef of Twelve Basket's Catering at age 19. Thanks to his unyielding dedication and a series of talented mentors, Mark now works as Head Chef of Emerald Cove Catering.

This is Carly's second year participating as a guest chef at "Gifts from the Earth"; she has also participated before as a student while attending South's Culinary Arts Program. In addition to serving as a chef, Carly is a key player in the success of Emerald Cove Catering as the event coordinator. Her diverse skills as a chef and also the management side make her a valuable asset to Emerald Cove.

17825 First Avenue S., Seattle, WA 98148
(206) 431-2683 • www.emeraldcovecatering.com

Dan Gilmore, Palisade Restaurant

This is Dan Gilmore and Palisade's first year participating in "Gifts from the Earth." Seattle's classic landmark restaurant, Palisade is perched on the water's edge with a breathtaking and great view through the expanse of windows out over Elliott Bay with the city and Olympic Mountains as a backdrop. Whether for a special business or romantic occasion or just for a break from the day, enjoy a cocktail in the elevated piano bar next to the indoor waterfall.

Elliott Bay Marina
2601 West Marina Place, Seattle, WA 98199
(206) 285-1000 • www.palisaderestaurant.com

John Hart, Sheraton Seattle

Chef Hart's culinary philosophy and passion reflect the growing trend toward a healthier and less complicated lifestyle. Working with neighboring farmers and growers to obtain the freshest in regional and local organic produce, meats, and fish, Hart allows the natural flavors in foods to express themselves. His dishes showcase the finest northwest ingredients to the international clientele of the Sheraton Seattle Hotel, and appropriate to the liking of any guest.

1400 6th Avenue, Seattle, WA 98101
(206) 621-9000 • www.sheraton.com/seattle

Jeff Maxfield, Sky City

This is Chef Jeff Maxfield's second year at "Gifts from the Earth." Maxfield graduated from South's Culinary Arts Program, and now he is Executive Chef at the Space Needle's Sky City Restaurant. Chef Maxfield has a knack for bringing local flavors and ingredients together to make one-of-a-kind dishes. He uses local ingredients and prepares them simply!

400 Broad St., Seattle, WA 98109
(206) 905-2100 • www.spaceneedle.com

Renatto Medranda, Westin Bellevue Hotel

Renatto Medranda oversees all kitchen operations for the Westin Bellevue Hotel, including menu creations, staffing training and development, food orders and scheduling. Chef Medranda served as chef de cuisine at Coldwater Bar and Grill, and he spent two years with Westin Copley Place Boston as executive sous chef where he worked closely with Chef Christopher Leu, Starwood Hotel and Resorts Corporate Chef. A native of Lima, Peru, Medranda was educated at University Pontificia Catolica of Peru and earned his culinary degree from Seattle Central Community College. He is currently a member of the American Culinary Federation.

600 Bellevue Way, Bellevue, WA 98004
(425) 638-1000 • www.starwoodhotels.com

Brent Novotny, Cactus Restaurants

This is Chef Brent Novotny and Cactus Restaurants first year participating in "Gifts from the Earth." Cactus has four locations; South Lake Union, Kirkland, Madison and Alki. Cactus has a unique way of blending the flavors of Mexico and the Southwest for a memorable meal that will keep you coming back for more!

2820 Alki Ave SW, Seattle, WA 98116
(206) 933-6000 • www.cactusrestaurants.com

Cody Reaves, Flat Iron Grill

For 17 years, executive chef Cody Reaves has plied his trade in Northwest restaurants. Much of his culinary evolution reads like a National Geographic special. He took a job purse seining for salmon in Alaska to support himself while attending Western Washington University. This experience impressed upon him the importance of sustainably managed resources. To Cody, the true success of a chef is not measured by acclaim or fame, but the quality of knowledge passed on from and to those with whom they work with.

317 Northwest Gilman Blvd., Issaquah, WA 98027
(425) 657-0373 • info@theflatirongrill.com

Lenny Rede, Northwest Wine Academy

Lenny serves as a faculty member for South Seattle Community College's Northwest Wine Academy, and he is also manager of Wine World. Lenny specializes in food and wine pairing. Unique to the Northwest the Northwest Wine Academy Program specializes in the concept of bridging the intricacies of food and wine.

6000 16th Ave S., Seattle, WA 98106
(206) 934-7942 • www.nwwineacademy.southseattle.edu

Robert Scribner, South Seattle Community College

Chef Scribner has spent most of his professional career in private city clubs as well as doing banquet work. He owns his own catering business with his partner Ting and has plans to open a cooking school in the Seattle area. He was the advanced Asian cuisine instructor at the Art Institute of Seattle, and currently teaches at South Seattle Community College. Chef Scribner's first love is Southeast Asian cuisine, especially Vietnamese. Scribner also specializes in charcuterie, including sausages, pates, and terrines.

6000 16th Ave SW, Seattle, WA 98106
www.southseattle.edu

Kenneth Slack, Sullivan's Seattle

Chef Slack was named the executive chef at Sullivan's Steakhouse in downtown Seattle in April 2011. Slack has been in the hospitality industry since the age of 16, working during the summers at Longacres Racetrack in Renton. Slack attended the culinary-arts program at South Seattle Community College and then worked at Restaurants Unlimited, where he held positions at Cutters Bayhouse and Metropolitan Grill. In 2003, Slack opened The Cellar Bistro on Capitol Hill, an Italian bistro, which he sold in 2008.

621 Union St., Seattle, WA 98101
(206) 494-4442 • www.sullivansteakhouse.com



Thank You Featured Wineries!

These featured wineries donate their time and their wine.

These wines can be sampled at the reception, and paired with the chef courses during dinner.

In return, we would like to encourage you thank them and visit the wineries represented tonight.

Antonville Winery

Wines: Merlot, Cabernet Sauvignon, Cabernet Franc, AVW Blend, Harmony
19501 144th Avenue NE #D300
Woodinville, WA 98072
www.antonvillewinery.com

Barnard Griffin

Wines: Cabernet Merlot, Syrah Port, Roussanne, Cabernet Sauvignon, Riesling
878 Tulpin Lane
Richland, WA 99352
www.barnardgriffin.com

Basel Cellars

Wines: Claret, Earth Series, Estate Merlot, "M" Cab, Cabernet Sauvignon, Syrah, Merriment, Estate Syrah, Carmenere, Malbec, Cabernet Franc
2901 Old Milton Hwy.
Walla Walla, WA 99362
www.baselcellars.com

Brian Carter Cellars

Wines: Oriana, Tutturosso, Rhone Red Blend, Bordeaux Red Blend, Rose, Port Style Dessert Wine
14419 Woodinville Redmond Rd.
Woodinville, WA 98072
www.briancartercellars.com

Chateau Ste. Michelle

Wines: Brut Sparkling, Eroica, Ethos Merlot, Red Blend, Ethos Syrah
14111 NE 145th St.
Woodinville, WA 98072
www.ste-michelle.com

Chatter Creek

Wines: Pinot Gris, Viognier, Grenache, Syrah
620 NE 55th St.
Seattle, WA 98105
www.chattercreek.com

Columbia Winery

Wines: Viognier, Chardonnay, Cabernet Sauvignon, Late Harvest Red, Malbec, Gewurztraminer, Merlot
14030 NE 145th St.
Woodinville, WA 98072
www.columbiawinery.com

Covington Cellars

Wines: Jose Rose, Klipsun Vineyard Dress White, Viognier
18580 142nd Ave NE
Woodinville, WA 98072
www.covingtoncellars.com

DE LILLE Cellars

Wines: Syrah, Rose, Metier Blanc,
14208 Woodinville-Redmond Rd NE
Redmond, WA 98052
(425) 489-0544
contact@delillecellars.com

DiStefano

Wines: Cabernet Sauvignon, Grenache, Petite Verdot, Rose
12280 Woodinville Dr. NE
Woodinville, WA 98072
www.distefanowinery.com

Elsom Cellars

Wines: Cabernet Sauvignon, Red Wine
85 S. Atlantic St. Suite 110
Seattle, WA 98109
www.elsomcellars.com

Gecko Wine Company

Wines: Malbec
19501 144th Ave NE Suite D-500
Woodinville, WA 98033
www.washingtonwine.org

Hollywood Hill Vineyards

Wines: Syrah Blend, Syrah
14366 Woodinville-Redmond Rd
Woodinville, WA 98072
(206) 790-4223
www.hollywoodhillvineyards.com

Isenhower Cellars

Wines: Cabernet, Red Wine, Syrah, Cabernet Franc,
Viognier
3471 Pranger Rd.
Walla Walla, WA 99362
www.isenhowercellars.com

Kestrel Vintners

Wines: Cabernet Franc, Cabernet Sauvignon,
Malbec, Mourvedre, Syrah
2890 Lee Rd.
Prosser, WA 99350
www.kestrelwines.com

Martedi Winery

Wines: Red, Sangiovese, Riserva, Syrah, Riesling
11314 227th Ave SE
Monroe, WA 98272
www.martediwinery.com

Michael Florentino Cellars

Wines: Mourvedre, Cunoise, Merlot/Sangiovese
Blend, Tempranillo, Cabernet Franc
19501 144th Ave Ne Suite D-500
Woodinville, WA 98072
www.michaelflorentinocellars.com

**Northwest Wine Academy
at South Seattle Community College**

Wines: Cabernet Sauvignon, Chardonnay, Merlot,
Late Harvest, Semillon, Sauvignon Blanc
6000 16th Avenue SW
Seattle, WA 98106
(206) 764-7952
www.southseattle.edu

Nota Bene Cellars

Wines: Grenache, Syrah, Blend - Bordeaux Style
Red, Blend - Rhone Style Red
9320 15th Ave S, Unit CC
Seattle, WA 98108
(206)459-2785
www.notabenecellars.com

O•S Winery

Wines: Cabernet Franc, Cabernet Sauvignon, Merlot,
Riesling, Semillon, Syrah, Rose, Blend - Bordeaux
Style Red, Blend - Bordeaux Style White
1501 S 92nd Place Suite B
Seattle, WA 98108
(206) 243-3427
www.oswinery.com

Patterson Cellars

Wines: Bordeaux Blend, Malbec, Forbidden White,
Syrah Sirah, Late Harvest Roussane, Chardonnay
19501 144th Ave NE Suite D-600
Woodinville, WA 98072
www.pattersoncellars.com

Rolling Bay Winery

Wines: Manitou Red, Cabernet Sauvignon, Syrah,
Chardonnay
10334 Beach Crest
Bainbridge Island, WA 98110
www.rollingbaywinery.com

Palouse Winery

Wines: Viognier, Riesling, Cabernet Franc, Syrah
12431 Vashon Highway SW
Vashon, WA 98070
www.palousewinery.com

Pleasant Hill

Wines: Cabernet Sauvignon, Merlot, Sangiovese,
Sauvignon Blanc
32305 NE 8th St.
Carnation, WA 98014
www.pleasanthillestate.com

Soos Creek Wine Cellars

Wines: Cabernet Franc, Cabernet Sauvignon,
Merlot, Syrah
20404 140th Ave. S.E.
Kent, WA 98042
(253) 631-8775
www.sooscreekwine.com

Stomani Cellars

Wines: Chardonnay, Red Wine, Cabernet Sauvignon,
Sangiovese, Barbera
1403 Dexter Avenue N.
Seattle, WA 98109
www.stomanicellars.com

Tulpen Cellars

Wines: Merlot, Cabernet Sauvignon, Syrah, Red
wine, Sangiovese
1102 Dell Ave
Walla Walla, WA 99362
www.tulpencellars.com

Willis Hall Winery

Wines: Syrah, Cabernet Sauvignon, Merlot
4715 126th St. NE
Marysville, WA 98271
(360)653-1247
www.WillisHall.com



*Live Auction
Begins at 7:30 p.m.*



GIFTS from the EARTH

Auction

Item 1

Foundation Board Reserve

The members of the South Seattle Community College Foundation Board of Directors have put together a collection of their favorite wines for you! If you are the lucky bidder on this item you will take home three cases of assorted wine to add to your cellar, and this beautiful wooden wine box.

Value: \$600

Donated by: The South Seattle Community College Foundation Board of Directors

Item 2

“Locavore” Winemaker’s Dinner with Nota Bene wine for Six

A “locavore” is someone who eats meat, seafood, vegetables, etc. that are grown or produced locally or within a certain region, knowing that the best-tasting and most sustainable choices are foods that are fresh, seasonal, and grown close to home. You and five guests will join Nota Bene Cellars winemakers Tim Narby and Carol Bryant at a Locavore/Winemaker Dinner hosted by our Foundation Chair Keith Schreiber and his wife Clare Kapitan, in the urban garden of their Queen Anne home. Dinner will be a five-course and will feature the award-winning, Bordeaux style wines crafted by Tim Narby from Nota Bene Cellars. Tim will share his knowledge of grapes, viticulture, and winemaking as you sample a number of his wines paired with exquisite dishes prepared with wholly organic and sustainably grown ingredients. YUM! Dinner will be on a mutually agreeable date and time between May and September 2012, weather dependent.

Value: \$600

Donated by: Keith Schreiber & Clare Kapitan and Tim Narby & Carol Bryant, :Nota Bene Cellars

Item 3

Tapas and Wine for Twenty

Join Wine Educator Reggie Daigneault for a Food and Wine Class held in the Northwest Wine Academy classroom one Friday evening on a mutually agreed upon date. Invite nineteen of your friends for a night of fun matching small bites with wines from all over the world, including those produced by South’s own Northwest Wine Academy. She’ll go through the basics of Food and Wine Pairing and give background on the recipes as well as the wines. Enjoy the tasting with an educational flair, and use the information to enhance your appetizers as well as the wines you serve at home.

Value: \$1,000

Donated by: Northwest Wine Academy and Regina Daigneault

Item 4

Water, Water Everywhere!

First, you and a guest will enjoy four-star accommodations for a one-night stay in a waterfront room at the Edgewater Hotel and breakfast for two at 6/7 restaurant! Next, hop aboard Argosy Cruises and make your way to Tillicum Village to experience the sights and sounds of a Native American storytelling and dance performance featuring Coast Salish culture. Enjoy a wonderful salmon barbecue lunch and breathtaking views! When you return from your cruise, take a tour of the Seattle Aquarium, the 7th largest aquarium in the U.S., and see exhibits like the Window on Washington Waters, the Puget Sound fish dome room, and more! Conclude your day with a casual outdoor dinner, with this \$75 gift certificate, at the historic Ivar's on Pier 54!

Value: \$550

Donated by: The Edgewater, Argosy Cruises, Seattle Aquarium and Ivar's

Item 5

Holland America Cruise for Two

When you step aboard one of the five-star ships of the Holland America Line, you will experience a voyage unlike any other. You can choose any cruise for two (both staying in the same stateroom) for up to seven days in length to Alaska, the Caribbean, Mexico or Canada/New England. Your journey will include extraordinary dining, spacious staterooms, elegant surroundings and days filled with new discoveries and gracious pampering by an award-winning crew. You can choose to participate in as many activities as you wish, from the renowned Greenhouse Spa and Salon, to cooking demonstrations and wine tasting in the Culinary Arts center. Or simply relax and enjoy the spectacular scenery from the beautiful wrap-around teak deck. Secure your cruise for a mutually agreeable date with World Cruise Reservations. Package does not include airfare taxes, onboard charges, shore excursions or hotel services charges or airfare.

Value: \$2,000

Donated by: Holland America

Item 6

Two Tickets to Anywhere Southwest Flies

You and a guest can redeem these two round trip tickets on Southwest Airlines and choose from any destination that Southwest flies. These tickets have restrictions or blackout dates; however you will need to use them before February 1, 2013. You might choose Las Vegas for a fun-filled weekend, sunny Phoenix, or New York. Your choice from anywhere Southwest flies.

Value: \$800

Donated by: Southwest Airlines

Item 7

Chef's Table Dinner for Ten

Chef Will McNamara, one of South's newest chef instructors and former Executive Chef of the Washington Athletic Club, and students from the South Seattle Community College Culinary Arts Program will treat your party of ten people to a chef's table dinner. Chef McNamara will prepare an incredible multi-course menu paired with wine. You'll dine in a formal setting in the Food Services of America Teaching and Demonstration Kitchen, where guests can view the chef and student assistants while they are preparing each course on the custom built Molteni cooking suite. Your chef's table menu will be custom designed for you, and it will be paired with exquisite wines from the wine cellar of Dr. Gregory and Darlene Chan. You'll start off the evening off with a glass of French Champagne! The menu and wine pairings will be designed exclusively by Chef McNamara and Drs. Gregory and Darlene Chan. It's sure to be an unforgettable evening!

Value: \$1,500

Donated by: Chef Will McNamara, South Seattle Community College Culinary Arts Program

Item 8

Tasting at Patterson Cellars for Thirty

Four Washington Wineries are coming together at Patterson Cellars Winery and tasting room located in Woodinville in the warehouse district. They will provide your group of up to thirty guests with an unforgettable evening! Patterson Cellars, Davenport Cellars, Vortex Cellars and Convergence Zone Cellars will provide the wine tasting, and Peter Bos and Gill Anderson from South's Northwest Wine Academy will provide the food. Please schedule on a mutually agreeable date. Not available during the months of October through December.

Value: \$1,000

Donated by: Patterson Cellars, Davenport Cellars, Vortex Cellars, Convergence Zone Cellars and Peter Bos and Gill Anderson, Northwest Wine Academy

Item 9

Wine, Cheese and Bakery Nouveau for Ten

Spend an afternoon or evening in the Northwest Wine Academy at South Seattle Community College with winemaking instructor Peter Bos, and learn how wine is made. Have wine, cheese and a selection of baked goods from West Seattle's own Bakery Nouveau, which won the "World Cup of Baking" in Paris, France. You'll get to participate in a barrel tasting and sample past award winning vintages made by the students in the Northwest Wine Academy. Offer must be redeemed before December 1, 2012.

Value: \$1,000

Donated by: Peter Bos, Northwest Wine Academy

Item 10

“Maui No Ka Oi” - Maui is the BEST!

You and up to three guests will enjoy a five night stay at Maui Kamaole, a luxurious low-rise property that offers tropical gardens, two heated pools and jacuzzis, tennis courts and barbecue areas. It is located fourteen miles from the airport and across the street from the Maui Kamaole Beach Park. The unit provides the comforts of “home away from home” including a fully furnished kitchen, private lanai, two bathrooms, air conditioning, a washer and dryer and free high-speed internet access, cable television, local and long distance calls (US and Canada) and parking. It is close to beach parks, shopping areas, golf courses and much more! Does not include airfare to Maui, valid April 1, 2012 through December 20, 2012. Please contact owner to schedule on a mutually agreeable date.

Value: \$900

Donated by: Tony and Dorrienne Chinn, South Seattle Community College Faculty

Item 11

Dinner for Six with the Alhadeffs

The winner and five guests will join Marjorie and Michael Alhadeff in their West Seattle waterfront home for a four-course meal. Harry Alhadeff, noted wine expert, will personally select and serve the wines, which will be paired with the culinary endeavors of Rochelle and Marjorie, with Michael acting as sous chef. The evening will begin with cocktails and hors d'oeuvres, followed by a four-course dinner designed around the seasons freshest offerings. Puree of celery root soup or a chilled gazpacho? Blackened catfish remoulade, or rack of lamb with garlic and oregano? A caesar salad with white anchovies, or bibb and curly endive with tarragon-mustard dressing? Dessert choices are endless, and depending on the weather, after dinner brandy and truffles indoors by the fire, or lounging outside watching the sunset, will complete the evening. The menu will be a collaborative effort. To be used before November, 2012, on a mutually agreeable date.

Value: \$1,400

Donated by: Rochelle and Harry Alhadeff & Marjorie and Michael D. Alhadeff

Item 12

Fund-A-Dream

Julia Nicklas knew from a very young age that she wanted to become the general manager of hotel. She moved to the United States from Africa ten years ago, not knowing at the time where her passion for hospitality would lead her. Today Julia is a senior in the four year bachelor of applied Science Hospitality Management Program at South, graduating this spring with her bachelor's degree. However, her educational journey has not been without its challenges. With the help of the Washington Restaurant Association Adopt-A-Student Scholarship in honor of South Seattle Community College Foundation Board member Roberta Greer, Julia has been able to continue her education and make her dream a reality.

“Hospitality is not just a career to me, but it’s my lifestyle. I serve with a passion and that is what I want my legacy to be. Thank you for being a part of my journey.” - Julia Nicklas

Item 13

President’s Cabinet Board Reserve

The members of the South Seattle Community College President’s Cabinet have chosen their favorite wines for this fabulous item! In addition to the wonderful wines the basket also an assortment of candles, wine glasses, and more goodies – a wine lovers dream!

Value: \$500

Donated by: South Seattle Community College President’s Cabinet

Item 14

Create your own private Label Wine

Make your own private label wine at Northwest Wine Academy! The winemaker will choose the varietal based on the grapes that are available to Northwest Wine Academy. You get to participate in the crush and fermenting process, create your own label, and finally, add this vintage to your cellar! This is very unique opportunity and will take place at South’s own Northwest Wine Academy under the direction and expertise of the wine instructors. You will experience the entire winemaking process beginning with the fall crush. Once de-stemmed and in the barrel, the grapes undergo a three month to twelve month fermentation and maturation process which you can observe if you choose. At last, your wine (approximately 12 cases) will be bottled, corked and labeled to your specifications.

Value: \$2,500

Donated by: Northwest Wine Academy

Item 15

Winemaker’s Private Wine Tasting for Ten People at O.S. Winery

You and up to nine friends will join the winemaker, for a private afternoon of wine tasting and fun at O.S. Winery, located just south of downtown Seattle. Taste new releases, barrel samples and tour this boutique winery known for some of Washington’s plush and headiest reds. Exotic cheeses will be provided to complement the wines you sample. This will be a memorable, interactive afternoon and wonderful event to share with friends, as well as an opportunity to learn from the winemaker himself about wines from grape to glass!

Value: \$1,000

Donated by: O.S. Winery

Item 16

Winemaker’s Dinner For Twenty

Plan on an elegant evening for 20 at a Winemaker’s Dinner in the Alhadeff Grill, hosted by Peter Bos, Winemaking Instructor at Northwest Wine Academy, Robert Houot, Chef Instructor at the South Seattle Community College Culinary Program, and Reggie Daigneault, Sommelier and Instructor at Northwest Wine Academy. They’ll be pairing wine from Northwest Wine Academy with exceptional culinary treats on a date that is mutually agreed upon, before December 2012.

Value: \$2,000

Donated by: Robert Houot, SSCC Culinary Arts Program, and Regina Daigneault and Peter Bos, Northwest Wine Academy

Item 17

Seattle Staycation for Two

You and a guest will begin this staycation by taking a boat trip to Tillicum Village, where you'll experience a Native Storytelling dance performance. You'll also enjoy a salmon barbecue lunch and breathtaking views of the surrounding mountains and Puget Sound. When you return from your adventure, plan to tour the city with Tours Northwest in one of their comfortable coaches with panoramic views. The two of you can then enjoy dinner at F.X. McRory's with this \$50 gift certificate. After your experienced filled day, relax in your deluxe room at the Mayflower Park Hotel where you'll enjoy overnight accommodations and valet parking. The next morning you and your guest will dine in the Mayflower's Adaluca Restaurant for a continental breakfast. After breakfast plan your walking tour of downtown led by Duse McLean, author of the book "Seattle Walking Tour." You'll leave from and return to the Mayflower, and enjoy all the sights of downtown with Duse sharing his insights into Seattle.

Value: \$650

Donated by: Mayflower Park Hotel, Argosy Cruises, Tours Northwest, F.X. McRory's, Seattle's Walking Tour, Duse McLean

Item 18

Bellevue Bound

One lucky couple will receive a gift certificate to Arthur Murray Dance studios in Bellevue for three private lessons, two group lessons and one practice dance party! A variety of classes are available each day of the week. To kick off your dance lessons, plan your first private lesson for a Saturday "foundation" class. After class, check in to the beautiful Hyatt Regency for your overnight weekend stay. You and your guest will be treated to valet parking, and have complimentary access to the 7,000 square foot Hyatt gym, and heated indoor lap pool. The next morning you'll get to enjoy a complimentary buffet breakfast in the Hyatt's own Twisted Cork. Then plan to do some shopping in the Bellevue Collection to work up an appetite for lunch at either "Purple" or "Lot No. 3" using your Heavy Restaurant Group \$50 gift certificate.

Value: \$650

Donated by: Hyatt Regency Bellevue, Arthur Murray Dance Studios, Heavy Restaurant Group

Item 19

Wines of the World for Eight

South's own Northwest Academy instructors Regina Daigneault and Lenny Rede will treat your party of eight to an enological trip around the world! You will be treated to small plate meals paired with wine at each stop on the map. The entire evening will take place in the comfortable atmosphere of your home. To be scheduled on a mutually agreeable date and redeemed before December 1, 2012.

Value: \$1,000

Donated by: Regina Daigneault and Lenny Rede, Northwest Wine Academy,

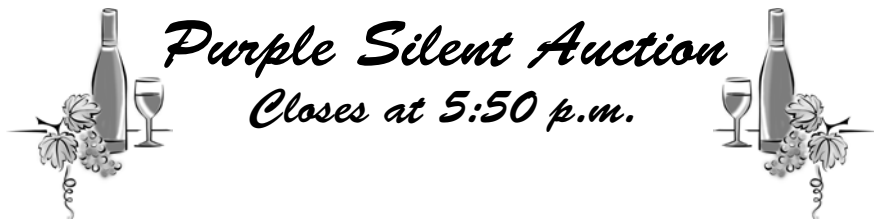
Item 20

Tasting for 16 at Patterson Cellars

Your party of 16 will get to spend time with winemaker John Patterson of Patterson Cellars in their new Hollywood Hills tasting room! The brand new tasting room is located in the wine district in downtown Woodinville. You'll have the opportunity to taste Patterson's collection of wines including past vintages, current wines and upcoming releases. Your party will also enjoy wood-fired pizza provided by Woodinville's own "The Station" Pizzeria! What a great experience!

Value: \$400

Donated by: Patterson Cellars



Item 201

Bakery Nouveau Cake

Enjoy a “Classic Chocolate Cake” from Bakery Nouveau. This cake is prepared with super moist chocolate cake and 64% chocolate mousse. It is finished with chocolate glaze and chocolate shards – perfect for any gathering!

Value: \$30

Donated by: Bakery Nouveau

Item 202

Northwest Wine Academy Wine Basket

This beautiful wine basket is made by students in the Northwest Wine Academy at South Seattle Community College. It features a bottle of Northwest Wine Academy award winning wine and other goodies that you’re sure to enjoy!

Value: \$30

Donated by: Northwest Wine Academy

Item 203

Beautiful Cake

This beautiful cake was handmade from scratch by students in the Pastry and Baking Arts Program here at South Seattle Community College. Take it home tonight and enjoy a slice for your midnight snack!

Value: \$30

Donated by: South Seattle Community College Pastry and Baking Arts

Item 204

Experience Music Project for Four

Take your family of four to the Experience Music Project for a fun-filled day of music history. These four passes are good for admission to all the exhibitions in the EMP and the Science Fiction Museum. The exhibits and public programs engage the senses, deepen the understanding of art and culture, and examine the relevance in our lives.

Value: \$50

Donated by: Experience Music Project Museum

Item 205

Wine Chiller

This cordless wine chiller brings a bottle of wine or champagne to the perfect serving temperature in minutes. Convenient, and easy to operate, this wine chiller will make family meals and entertaining easy, elegant, and delicious.

Value: \$50

Donated by: Junction True Value Hardware

Item 206

Nordic Heritage Museum for Four

Visit the Nordic Heritage Museum with these six complimentary tickets! The Nordic Heritage Museum shares Nordic culture with people of all ages and backgrounds by exhibiting arts and objects, preserving collections, providing educational and cultural experiences, and serving as a community-gathering place! Located in the Ballard neighborhood, this is a great family experience!

Value: \$40

Donated by: Nordic Heritage Museum

Item 207

Bon Vivant School of Cooking

Geared toward quality, continuity and the joy of people sharing fine cuisine, Bon Vivant School of Cooking presents a diverse selection of demonstration and hands-on classes. From “NW Winter Seafood Extravaganza,” to “Valentine Chocolate Truffle Workshop,” Bon Vivant is guaranteed to dazzle your culinary palate. Certificate is good towards a single class or credit towards a series course.

Value: \$40

Donated by: Bon Vivant School of Cooking

Item 208

Northwest Wine Academy Wine Basket

A student in the Northwest Wine Academy put this special basket together for a special bidder! Enjoy pastries and goodies along with a bottle of award winning wine from South’s own Northwest Wine Academy. All wines are made by students.

Value: \$30

Donated by: Northwest Wine Academy

Item 209

PCC Cooks Class

You will have a great time taking a class at any of the fully equipped PCC teaching kitchen locations. From “Homemade Cheese Workshop,” to “Creative Cupcakes,” all diverse classes offered at PCC will help you hone your culinary skills or perhaps spice up your culinary creations!

Value: \$40

Donated by: PCC Natural Markets

Item 210

Seattle Art Museum for Two

With a guest by your side, enjoy the artistic culture exhibited in the Seattle Art Museum or Seattle Asian Art Museum. SAM collects and exhibits objects from across cultures, exploring the connections between past and present. Currently the collection consists of approximately 23,000 objects. Tickets exclude admission to “Gauguin and Polynesia: An Elusive Paradise.”

Value: \$30

Donated by: Seattle Art Museum

Item 211

Oil Change at South’s Automotive Program

Is your car due for an oil change? Use this gift certificate to have your oil changed by the students in the Automotive Program at South. This will be a convenient service for you, and a learning experience for the student. Please call to make an appointment. Some closure dates may apply.

Value: \$50

Donated by: South Seattle Community College Automotive Program

Item 212

Have Your Cake and Eat it too!

The winning bidder on this item will have the chance to savor the flavor of this delicious cake made by students in the Pastry and Baking Arts Program at South Seattle Community College

Value: \$30

Donated by: South Seattle Community College Pastry and Baking Arts

Item 213

Easy Street Records Package

For the music lover! This package includes an Easy Street Records T-Shirt (Size Large), one coupon for a free drink at the Easy Street Cafe, and two Easy Street Records bumper stickers!

Value: \$20

Donated by: Easy Street Records

Item 214

Seattle Shakespeare Company

Enjoy two tickets to Seattle Shakespeare Company’s “Pygmalion.” Choose one performance during its run from February 25, 2012 – March 8, 2012. More than just My Fair Lady minus the music, George Bernard Shaw’s barbed comedy depicts the unlikely relationship between Eliza Doolittle and Henry Higgins.

Value: \$75

Donated by: Seattle Shakespeare Company

Item 215

Woodland Park Zoo for Four

Spend a day with your family at the national award-winning Woodland Park Zoo! This beautiful, 92-acre urban oasis features more than 1,100 animals representing nearly 300 species from around the world. See towering giraffes, majestic Asian elephants, Sumatran tigers, and dozens of rare reptiles! This Family Fun Pack is good for admission for two adults and two children.

Value: \$60

Donated by: Woodland Park Zoo

Item 216

Lunch for Four in Café Alki

You and three guests will enjoy a relaxing lunch in Café Alki on the South Seattle Community College Campus. Café Alki is open weekdays from 11:30 a.m. – 1:00 p.m., and is entirely student run. All of the menu items are prepared by students in the Culinary Arts Program. Closure dates may apply.

Value: \$40

Donated by: South Seattle Community College Culinary Arts Program

Item 217

Gift Certificate to Bernie’s Pastry Shop

Use this \$20 gift certificate to Bernie’s Pastry Shop to purchase anything from coffee to cookies to cakes! Bernie’s is South’s bustling coffee shop, which also displays donuts, chocolates, cakes, cookies and more made by the students in the Pastry and Baking Arts Program. Closure dates may apply.

Value: \$20

Donated by: South Seattle Community College Pastry and Baking Arts

Item 218

ACT Theater Tickets

You and a guest can use these two tickets to ACT Theater to attend the play of your choice in ACT’s 2012 mainstage season. Some of your options include “First Date,” “Pitmen Painters,” or many others. Note: Certificate is not redeemable for cash or for admission to “A Christmas Carol.”

Value: \$110

Donated by: ACT Theater

Item 219

Skillet Diner

Use this \$50 gift certificate to eat at Skillet Diner on Capitol Hill. You’ll love Skillet’s relaxed and approachable atmosphere. Enjoy dishes like braised pork belly and waffle with a fried egg, or hand cut fries, or just go for cocktails!

Value: \$50

Donated by: Skillet Diner

Item 220

Seattle Children's Theater

Take your son or daughter to see a production at Seattle Children's Theater with these two tickets to any evening performance within the 2012 mainstage season. Choose from "Harold and the Purple Crayon," "Robin Hood," "A Year with Frog and Toad," or other classic favorites!

Value: \$75

Donated by: Seattle Children's Theater

Item 221

Themed Cookie Box

This box of intricately designed, hand-made cookies was created by the students in South's Pastry and Baking Arts program led by Chef Christopher Harris. Keep this beautiful collection of delicious cookies for yourself or give it as a gift!

Value: \$30

Donated by: South Seattle Community College Pastry and Baking Arts

Item 222

Washington Ensemble Theatre

Enjoy two tickets to the world premiere of Stuck at Washington Ensemble Theatre. The story of two career underachievers whose love deepens with every episode of Matlock. Can their love weather the storm? Tickets are redeemable for the first two weekends of the run, excluding opening night – available dates are March 17-19, 2012 or March 26-30, 2012.

Value: \$50

Donated by: Washington Ensemble Theatre

Item 223

Gift Certificate to Bistro Baffi

Bistro Baffi is located in Seahurst. It has a European look and feel, with two cozy dining rooms, private wine and party room and two patios. Bistro Baffi is named after Chef Michael Vujovich's curly mustache! The owner, internationally known Chef Michael Vujovich shops the Pike Place Market early every day. He finds the best and the freshest seafood available for his daily specials.

Value: \$50

Donated by: Bistro Baffi



White Silent Auction
Closes at 6:05 p.m.



Item 301

8 Limbs Yoga Gift Certificate

Looking to keep steadfast with your New Year's resolution? Look no further, as this certificate is for five drop-in classes at any 8 Limbs Yoga Center. Voted "Best Yoga" by Seattle Weekly, Seattle Magazine, Seattle Metropolitan, and City Search, 8 Limbs Yoga will help you reduce stress and increase relaxation – what every Seattleite needs!

Value: \$75

Donated by: 8 Limbs Yoga Centers

Item 302

Glass Pumpkins from Avalon Glassworks

Glass pumpkins are a unique addition to harvest decorating. Together they make a beautiful grouping, or place one on the mantel, one on the dining table, or even one outside on the front step.

Value: \$115

Donated by: Avalon Glassworks

Item 303

Get a Brown Bear Car Wash Each Month for a Year!

Is it not the best feeling to have a sparkling clean car? What about a guaranteed clean car each month? With this certificate package, you'll have it all – the "Beary Best" – for a year! Each wash includes a tri-color polish, clear coat protectant, and an undercarriage wash and sealant.

Value: \$150

Donated by: Brown Bear Car Was Enterprises

Item 304

Chihuly Art Package

Dale Chihuly is one of the foremost artists with works in over 200 museum collections worldwide. Chihuly is primarily lauded for moving blown glass into the realm of large-scale contemporary sculpture, and this is your chance to experience his art like never before with a set of published works, a DVD on his methods, as well as a beautiful calendar.

Value: \$150

Donated by: Chihuly Studio

Item 305

Spice Basket

This beautiful basket is full of spices from Northwest Spice Company. Northwest Spice Company offers a variety of seasoning products procured from a select group of distributors. This assortment of spices will help spice up the dishes that you create!

Value: \$40

Donated by: Northwest Spice Company, and Duff Allen

Item 306

Tony's Coffee Basket

Enjoy this bountiful basket of assorted coffees from Tony's Coffees and Teas. Tony's has been roasting specialty coffees since 1971. They are longtime supporters of sustainable coffee farming methods and they only use organic, bird-friendly growers who use renewable farming methods.

Value: \$50

Donated by: Tony's Coffees and Teas

Item 307

Wine Basket from Northwest Wine Academy

This gift basket is full of goodies and wine from South's Northwest Wine Academy. Enjoy the award winning wine made by students in the wine program.

Value: \$30

Donated by: Northwest Wine Academy

Item 308

Three Bottles of Stomani Reserve

This collection of three Stomani wines includes one Barbera, one Aglianco and one Sangiovese. Stomani Cellars is focused on making great wines in an urban setting in downtown Seattle. They only use fruit from the Washington State growing region.

Value: \$100

Donated by: Stomani Cellars

Item 309

Seahawks Football

Give the ultimate Seattle Seahawks fan a shock when you display this laser-engraved Pete Carroll autographed football.

Value: \$75

Donated by: Seattle Seahawks

Item 310

Music Lessons

Want to learn to play an instrument, or catch up on a lost talent? Look no further; this certificate enables the winning bidder to experience four music lessons at Seattle's Drum School of Music. With an expanded program, drums are not the only area of focus! The winning bidder can take lessons in guitar, bass, keyboard, trumpet, saxophone, voice or DJ instruction!

Value: \$140

Donated by: Seattle Drum School of Music

Item 311

Seattle Sounders Soccer Ball

Calling all Seattle Sounders fans! You could be the lucky bidder on this Sounders soccer ball autographed by #12 Leo Gonzalez.

Value: \$75

Donated by: Seattle Sounders

Item 312

Automotive Gift Certificate

Is your car due for an oil change? Use this gift certificate to have your oil changed by the students in the Automotive Program at South. This will be a convenient service for you, and a learning experience for the student. Please call to make an appointment. Some closure dates may apply.

Value: \$50

Donated by: South Seattle Community College Automotive Program

Item 313

Unique Cake

This beautiful cake was hand-made by students in the Pastry and Baking Arts Program under lead instructor Chef Christopher Harris.

Value: \$30

Donated by: South Seattle Community College Pastry and Baking Arts

Item 314

Bernie's Pastry Shop Gift Certificate

Use this \$20 gift certificate to Bernie's Pastry Shop to purchase anything from coffee to cookies to cakes! Bernie's is South's bustling coffee shop, which also displays donuts, chocolates, cakes, cookies and more made by the students in the Pastry and Baking Arts Program.

Value: \$20

Donated by: South Seattle Community College Pastry and Baking Arts

Item 315

Cookies!

This box of themed cookies was hand-made and assembled by students in South's Pastry and Baking Arts Program. They are good enough to eat!

Value: \$30

Donated by: South Seattle Community College Pastry and Baking Arts

Item 316

The Spanish Table

Looking to indulge in a little Latin flavor? The Spanish Table, located near Pike Place Market, is just where you need to go! With a copy of The Spanish Table Cookbook, this \$50 gift certificate will be perfect for picking up ingredients for tomorrow's dinner.

Value: \$75

Donated by: The Spanish Table

Item 317

The Yoga Tree

Get a healthy start to 2012 with this gift certificate for five classes at the Yoga Tree in Fremont. The intention of The Yoga Tree is to provide a haven in Seattle where the rewards of yoga are attained and celebrated with the assistance of dedicated and highly educated teachers in a caring and supportive environment. Start anytime – there is no expiration date!

Value: \$75

Donated by: The Yoga Tree

Item 318

Continuing Education Cooking Class at South Seattle Community College

Continuing Education offers a regional cuisine cooking class experience for two to be taken in either winter or spring quarter. Choose from Thai, Vietnamese, Chinese, French, Greek, Mexican or Spanish cooking. There are a variety of weeknight dates to choose from in February through June of 2012. Classes meet from 6:00p.m.– 9:00p.m. Includes class for two people and materials fee.

Value: \$140

Donated by: South Seattle Community College Continuing Education

Item 319

Lunch for Four in Café Alki

You and three guests will enjoy a relaxing lunch in the Café Alki on the South Seattle Community College Campus. Café Alki is open weekdays from 11:30 a.m. – 1:00 p.m., and is entirely student run. All of the menu items are prepared by students in the Culinary Arts Program. Closure dates may apply.

Value: \$40

Donated by: South Seattle Community College Culinary Arts Program

Item 320

Dine in the Alhadeff Grill at South Seattle Community College

You and your guests will enjoy lunch for four people at the Alhadeff Grill at South Seattle Community College. The Alhadeff Grill is a fine dining experience created entirely by students in the Culinary Arts Program. Students will greet you, seat you, and serve exquisite dishes that they've created in the program. The Alhadeff Grill is open weekdays for lunch from 11:30 a.m. – 1:00 p.m. Some closure dates may apply. This certificate is not valid for Connoisseur Luncheons, International Buffets, or High Tea. Please call ahead for reservations.

Value: \$50

Donated by: South Seattle Community College

Item 321

Hand-Made Cake

The students in the Pastry and Baking Arts Program made this cake especially for you! If you're the lucky bidder you'll take it home tonight!

Value: \$30

Donated by: South Seattle Community College Pastry and Baking Arts

Item 322

Wine Basket

Enjoy this gift basket full of goodies and award winning wine from South's Northwest Wine Academy. All of the wines at Northwest Wine Academy are student made.

Value: \$30

Donated by: Northwest Wine Academy

Item 323

Taproot Theatre Company

Use these two tickets for any performance in the Taproot Theatre Company's 2012 mainstage season. Choose from shows like Tartuffe, Freud's Last Session, Leaving Iowa, Chaps and Gaudy Night. Performances are at 7:30 p.m. on Wednesdays and Thursdays and 8:00 p.m. on Fridays and Saturdays. Mainstage productions are recommended for ages 12 and above.

Value: \$70

Donated by: Taproot Theatre Company

Item 324

The Hi-Liners

Use these four tickets to see any mainstage production by the Hi-Liners in Fall 2012. The Hi-Liners do two major productions each year, each featuring a live orchestra and the talents of youth actors.

Value: \$75

Donated by: The Hi-Liners

Item 325

Dinner Cruise Aboard Argosy

You and a guest will dine aboard the Royal Argosy for an incredible Northwest dining experience provided by Chef Ron Arbour, one of tonight's guest chefs! You'll be rewarded with stunning city and mountain views, live entertainment on most sailings, and a Northwest inspired lunch or dinner – it's up to you!

Value: \$160

Donated by: Argosy Cruises

Item 326

Oklahoma! At the 5th Avenue!

You and a guest will enjoy the fun of Oklahoma! at the 5th Avenue Theater on February 3, 2012, 8:00 p.m. Must redeem certificate 48 hours before performance.

Value: \$160

Donated by: The 5th Avenue Theater

Item 327

Three Wines from Top Wineries

All three of these wines will be a great addition to your cellar. Enjoy this 2003 Andrew Will Ciel du Cheval, 2002 L'Orange Red Blend and this 2002 K Vintners El Jefe En Chamberlin. Two out of the three are from wineries rated in the top tier of Washington wineries. All three have been cellared naturally in an underground concrete cellar. Drinkable and ready to go!

Value: \$150

Donated by: Diana and Peter Hartwell

Item 328

Coalescence from Tulpen

This Bordeaux blend is three-fifths Cabernet Sauvignon, yet deftly weaves in smaller percentages of Merlot, Cab Franc, Petit Verdot and Malbec. Fruit-driven and complex, it's a smooth ride through fresh fruit flavors of plum, blueberry and cherry, focusing into a finish with ripe, polished tannins.

Value: \$105

Donated by: Tulpen Cellars

Item 329

Two Magnums by Chianti

Good pasta, good friends, full flavored meats, will all be more enjoyable when you share this tasty classic produced by Chianti.

Value: \$80

Donated by: Drs. Gregory and Darlene Chan

Item 330

One Magnum of Rodney Strong

Full Bodied and richly textured, this releases intense aromas and flavors of black current, sandalwood, white pepper and cocoa with a smooth lingering finish.

Value: \$75

Donated by: Drs. Gregory and Darlene Chan



Red Silent Auction Closes at 6:15 p.m.



Item 401

Premier Event Space

Alki Arts, located on the beautiful West Seattle waterfront, has graciously donated their gallery as event space for a night of your choosing. Whether to host a corporate event, or a private party, this space will be sure to set the backdrop of your successful event – with space for up to 60 guests!

Value: \$300

Donated by: Alki Arts

Item 402

Tillicum Village Adventure

You and a guest will enjoy a narrated cruise to Blake Island aboard Argosy Cruises. Your package also includes the Blake Island Barbecue where you'll experience the new 2012 dance performance! This is a one of a kind experience only found in the Northwest! Expires February 20, 2013.

Value: \$160

Donated by: Tillicum Village

Item 403

Bikram Yoga

Use these two gift certificates to Bikram Yoga for you and a guest to experience “hot yoga.” The class consists of 26 different postures designed to provide optimal vitality, health and wellness of the body. Each card is valid for 60 days from the first class taken at Bikram. Feel free to attend either the West Seattle or Fremont location.

Value: \$270

Donated by: Bikram Yoga Seattle

Item 404

Edge of Glass Vases

Hand-blown by Fremont glass artist James Curtis, these signed original glass pieces will be a beautiful addition to your home. Illuminate them with a flameless candle to enhance the color. Enjoy these pieces all year long.

Value: \$475

Donated by: Edge of Glass

Item 405

Foster Links Golf for Four

Your foursome can hit the links for a relaxing round of golf at Foster Golf Links in Tukwila. This certificate is good for four rounds of golf plus carts. Make your tee time up to 30 days in advance to enjoy your day away!

Value: \$200

Donated by: Foster Links Golf Course

Item 406

Four Tickets to “First Date” at the 5th Avenue Theater

This is a great opportunity for theater devotees! You and three guests will sit in the center section, five rows from the stage, when you see “First Date” at the 5th Avenue Theater on April 11, 2012 at 7:30 p.m. “First Date” is equal parts poignant and laugh-out-loud hilarious, based on being yourself when everything seems to be pulling you to be someone else on that most-important-of-all first date.

Value: \$200

Donated by: Marjorie and Michael D. Alhadeff

Item 407

Wine Basket

This beautiful wine basket was made by students in the Northwest Wine Academy. It features award winning wine from the program and goodies to go with it!

Value: \$30

Donated by: Northwest Wine Academy

Item 408

Lunch for Four in Alhadeff Grill

You and your guests will enjoy lunch for four people at the Alhadeff Grill at South Seattle Community College. The Alhadeff Grill is a fine dining experience created entirely by students in the Culinary Arts Program. Students will greet you, seat you, and serve exquisite dishes that they've created in the program. The Alhadeff Grill is open weekdays for lunch from 11:30 a.m. – 1:00 p.m. Some closure dates may apply. This certificate is not valid for Connoisseur Luncheons, International Buffets, or High Tea. Please call ahead for reservations.

Value: \$50

Donated by: South Seattle Community College

Item 409

Play Ball!

You can redeem this gift certificate for you and three friends to attend a Mariners game at Safeco field. Send in your certificate to redeem four field level seats on a mutually agreeable date during the 2012 regular home game season! Don't forget to bring your baseball glove to catch foul balls or home runs!

Value: \$160

Donated by: Seattle Mariners

Item 410

Stay and Play at Seven Cedars Casino

For all you golfers! You and a guest will enjoy overnight accommodations provided by Seven Cedars Casino in Sequim, Washington. Your package also includes \$100 to either the Double Eagle or Szymies Restaurant, as well as a round of golf for two – cart included! Please schedule your visit two weeks in advance.

Value: \$300

Donated by: Seven Cedars Casino

Item 411

Sapphire and Diamond Necklace

This delicate Sapphire and Diamond Necklace will make the perfect gift for her, and just in time for Valentine's Day. It can be worn every day or saved for those special occasions.

Item Value: \$350

Donated by: Ben Bridge Jewelers

Item 412

Decorative Cake

This delicious cake was made by students in the Pastry and Baking Arts Program. Take it home tonight and enjoy a late night dessert!

Value: \$30

Donated by: South Seattle Community College Pastry and Baking Arts

Item 413

West 5 Mac and Cheese Club

Become part of the West 5 "Mac n Cheese" Club with this certificate for one large Astral Mac- n- Cheese per month, for a year! This award-winning signature dish features five marvelous cheeses-baked to order and served piping hot, ready for you to enjoy in-house or to take home to your family!

Value: \$100

Donated by: West 5

Item 414

Willis Hall Wine Experience for Ten

Enjoy the tastes of award-winning Willis Hall wines at a party for up to ten people in your own home! Willis Hall winemaker, John Bell, will showcase his wines for you and your guests. Willis Hall will provide the wines. You will provide the food. Tonight you'll also take home this bottle of Willis Hall wine. Note: Please coordinate food pairings with John Bell prior to the event. Schedule for a mutually agreeable date and time before January 30, 2013.

Value: \$350

Donated by: Willis Hall Wines

Item 415

Slice of Heaven

The South Seattle Community College Pastry and Baking Arts Program has made this beautiful cake. Take it home and have your own little slice of heaven!

Value: \$30

Donated by: South Seattle Community College Pastry and Baking Arts

Item 416

Dacels Jewelers Watch Gift Certificate

Are you looking for a beautiful new watch for yourself or as a Valentine's Day gift? Use this gift certificate towards your next purchase of a watch by Baume & Mercier, Cyma, Omega, Piaget or Rado and Raymond Weil.

Value: \$200

Donated by: Dacels Jewelers & Gallery

Item 417

Connoisseur Lunch in the Alhadeff Grill

Get ready to be wowed! This gift certificate is good for four to attend one of South's popular Connoisseur Luncheons in the Alhadeff Grill. You'll enjoy a multi-course meal with wine, completely prepared by students in the Culinary Arts Program. Note: Connoisseur Luncheons are only on selected dates. Call in advance for reservations – these spots fill up fast!

Value: \$100

Donated by: South Seattle Community College Culinary Arts Program

Item 418

Wine Basket

This wine gift basket, put together by the Northwest Wine Academy features award-winning wine made by students in the program.

Value: \$30

Donated by: Northwest Wine Academy

Item 419

Mayflower Park Hotel

You and a guest enjoy this one night deluxe room accommodation for two with complimentary valet parking at the Mayflower Park Hotel in downtown Seattle. Note: Reservations required, not valid for New Year's Eve.

Value: \$250

Donated by: Mayflower Park Hotel

Item 420

Queen of Seattle

You and a guest will relive the days of the 1890's Klondike Gold Rush when fortune seekers journeyed from Seattle to the Yukon Territory and paddle wheelers plied the waters of the Yukon River. Your two-hour narrated adventure aboard the largest steam powered paddle wheeler west of the Mississippi will include fun and historical information about this period in Seattle's history including a live "Klondike Cabaret Show."

Value: \$78

Donated by: Queen of Seattle Paddle Wheel Cruises

Item 421

Continuing Education Wines of Washington

Get to know the wines of Washington State! Learn from certified educator and sommelier Dieter Schafer and by tasting wines from many Washington viticulture areas and from world renowned vineyards. Acquire tips on wine buying, cellaring, serving and enjoying. Guest speaker Willis Hall Winery winemaker and owner John Bell will cover specifics of growing regions and winemaking.

Value: \$190

Donated by: South Seattle Community College Continuing Education

Item 422

Seattle Repertory Theatre

Join the Seattle Repertory Theatre for its 2012 Season with these two tickets to the Bagley Wright Theatre. Enjoy one of numerous performances. Note: offer not valid for Saturday evening or Sunday matinees. Expires May of 2012.

Value: \$120

Donated by: Seattle Repertory Theatre

Item 423

Garden and Pruning Consultation

Van Bobbitt, coordinator for the South Seattle Community College Arboretum and Landscape Horticulture Program will help you plan with this two-hour garden consultation or pruning session at your home in the greater Seattle area. Schedule a mutually agreeable date and time after April 1, 2012. Size of trees to be pruned limited to what can be accessed with an eight-foot orchard ladder. Focus of consulting is on plant selection, identification and appropriate cultural practices, plant health issues and pest/disease management.

Value: \$150

**Donated by: instructors Van Bobbitt and Sharon Wilson,
South Seattle Community College Landscape Horticulture**

Item 424

Mamma Mia!

A mother, a daughter, three possible dads, and a trip down the aisle you'll never forget! Use these two tickets to the see Mamma Mia at the Paramount Theater on March 20, 2012. Your seats will be six rows from the stage in the center section. Fabulous seats and a fabulous production!

Value: \$110

Donated by: Marjorie and Michael D. Alhadeff

Item 425

Two Night Stay at the Radisson

With this gift certificate you are entitled to a two-night stay at the Radisson Hotel Seattle Airport plus overnight parking. Use this for a couple nights away or if you have guests coming in to town.

Value: \$400

Donated by: Radisson Hotel Seattle Airport

Item 426

One Magnum of Rodney Strong 2003 Alexander's Crown

Full Bodied and richly textured, this releases intense aromas and flavors of black current, sandalwood, white pepper and cocoa with a smooth lingering finish.

Value: \$75

Donated by: Drs. Gregory and Darlene Chan

Item 427

Dinner for Four at Anthony's

Enjoy Dinner Entrees for Four at Anthony's Pier 66 located on the Downtown Seattle Waterfront. This restaurant features the finest and freshest Northwest seafood with a breathtaking waterfront location with views of the downtown Seattle skyline as well as Elliott Bay and the Olympic Mountains. Anthony's Pier 66 was rated a "Top 10" by both the Seattle Times and Seattle Post-Intelligencer. It is a Gourmet Magazine "America's Top Table" winner for Seattle.

Value: \$130

Donated by: Anthony's Restaurants

Auction Check-Out Instructions

We encourage our guests to use Express Check-in when they register at the beginning of the evening. Using Express Check-in will greatly reduce the amount of time needed to purchase and collect your auction items.

Auction Check-out will open after the dessert is served and the live auction is complete. To collect auction items, you have been the successful bidder on; please proceed through the doors located at the north end of the Brockey Center. The check-out station is located in the main lobby of Brockey Center.

Coat Check Instruction

If you have checked your coat earlier in the evening, please proceed through the doors located to the right of the stage to the South lobby of the Brockey Center. Please have your coat check ticket ready.

Taxi Service

For your convenience and safety, information on local taxi service is provided below.

Yellow Cab: (206) 622-6500

Redtop: (206)789-4949

Conditions of Purchase

All items offered or sold in this auction are subject to the following conditions:

- The auctioneer is the agent for the seller.
- This catalogue, as amended by addendum or oral announcement during the sale, constitutes the entire statement of seller with respect to the sale and purchase of auction items listed herein.
- Seller does not warrant or represent, expressly denied responsibility for, and in no event shall be responsible or liable for, the accuracy of description of the auction items offered, or the correctness of the catalog, including, but not limited to, the origin, rarity, age, genuineness, quality, quantity, or condition. All statements by seller are merely statements of opinion and are not to be relied upon by prospective purchasers, as warranties or representations of fact, and prospective bidders, by so bidding, acknowledge that they have inspected the wines to their satisfaction and bid only as a result of their own inspection and opinion. All auction lots sold are "AS IS."
- All bids are per lot as set forth in the catalogue, unless otherwise announced by the auctioneer. Seller may divide or combine any lot or lots at its discretion.
- Seller may, at any time prior to the fall of the hammer, withdraw the lot from sale. After the fall of the hammer, all sales are final and the winning bidder is responsible for the full amount of the sale.
- Seller shall have the right to reject any bid at any time prior to the fall of the hammer, and to reject any advance not deemed sufficient.
- Should a dispute arise between two bidders, or should the auctioneer doubt the validity of any bid, the auctioneer shall have the absolute right to resolve the dispute, re-offer, re-sell or withdraw the lot in question.
- No bid shall be valid unless acknowledged by the auctioneer. After the fall of the hammer the highest acknowledged bidder shall be deemed to have purchased the lot and thereupon assumes full risk and responsibility therefore. Purchaser warrants that he will pay the full purchase price therefore, forthwith and will sign a confirmation of purchase. Seller's sole responsibility for non-delivery shall be limited to refund of the purchase price.
- All wines sold herein are subject to the provisions of the Washington State Liquor Control Board and are offered and sold subject to its provisions.
- Any pooling of funds by multiple holders of a paddle shall be done prior to payment to seller. Buyer shall make payment by one account, e.g. cash, check, VISA, MasterCard, or American Express.
- Shipping arrangements are the responsibility of the purchaser.
- No representative or employee or seller shall have the right to waive or modify any of the terms/conditions set forth herein, except that the seller's authorized representative may do so by general announcement.