

**PROGRAM BOOK** 





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# THANKS TO OUR GENEROUS SPONSORS

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# THANKS TO OUR GENEROUS **SPONSORS**

SPINACH









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# GROWING HOME'S 19TH ANNUAL BENEFIT MAY 6, 2021

Over this past year, our Growing Home Production Assistants, Graduates, Staff and Community have shown amazing resilience through the health and economic uncertainties, systemic racism and societal unrest.

We are so excited for you to join us at this year's 19th Annual Benefit Gala as we reflect on and share our recipes of resilience – as well as a night of good food, good community and a good cause. Since 2002, Growing Home has been a nonprofit leader in urban agriculture, serving the Greater Englewood community in Chicago with our holistic paid employment training program and local, healthy food access. We celebrate our achievements and support our future ones together!











#### **ABOUT**

Growing Home works to empower healthy people and communities in the South Side of Chicago through our innovative work in urban agriculture. Founded in 1993 and working in Englewood since 2002, we run a farmbased employment training program to help individuals with barriers to employment find and keep stable, full-time jobs. Through our USDAcertified organic farms, we also seek to provide healthy, fresh food and food education to our neighbors in Englewood. To learn more about Growing Home, please visit our website at <a href="https://www.growinghomeinc.org">www.growinghomeinc.org</a>.

Your impact through this benefit supports all of our essential programs. Thank you for believing with us that Everyone Deserves a Good Job and Good Food!



GROWINGTHOME

# GROWING HOME'S 19TH ANNUAL BENEFIT VIRTUAL PROGRAM AGENDA

6pm: Welcome

Janelle St. John, Growing Home Executive Director

6:10pm: "Recipes for Resilience"

Celebration of our Growing Home achievements in this tough year and Testimonials from Growing Home Alumni, Staff and Family.

Special live interview with Estefania Martinez, Growing Home 2020 Cohort 3 Alumni.

6:30pm: Paddle Raise

There's nothing like the excitement and energy of supporting Growing Home and all the incredible programs and opportunities for our community through a live paddle raise!

6:40pm: Farm-To-Table Cooking Demonstration
Join Growing Home's Farm Tea, Growing Home Kitchen's
LaQuandra Fair and special guests, Danielle and Dillon from
Maison Cuisine, for a truly unique cooking demonstration
from harvest to kitchen to you!

6:50: Closing & Thank You's

7pm: Program End

8:30pm: Silent Auction Closes

Silent Auction is online, on the OneCause Virtual Event Page. Make sure you get your double win of purchasing an awesome item and supporting Growing Home!



# GROWING HOME'S 19TH ANNUAL BENEFIT IN-PERSON AGENDA

#### (FOR SPONSORS & SPECIAL GUESTS ONLY)

5:30pm: Arrival to Farm

Cocktails, Appetizers, Welcome, Tour the Farm!

6pm: Virtual Program Begins

See Programming on the page to the left.

2nd & 3rd Courses to be served during the event. You will be able to enjoy your meal and watch the Annual Benefit LIVE!

In order to participate in the live programming silent auction or paddle raise, you may use your phone or we will have iPads for your use.

7pm: Virtual Program Ends

Desserts, Coffee, Celebration, Photos and Tour Until Dusk

8pm: Farm Closes for the Evening

Thank you for visiting on such a special evening!

#### NOTE ON PARKING:

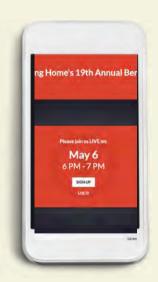
Please use the address 5814 S. Wood Street, Chicago, IL to attend the event. Parking will be on the corner of 59th St and Honore St. There will be a Growing Home Security guard, welcome committee and tent to direct you towards the correct parking area.

# GROWING HOME'S 19TH ANNUAL BENEFIT HOW TO

## TO SIGN UP & WATCH EVENT EASILY:

Go to "The Annual Benefit Event Page" on your Computer or Mobile Phone at <a href="https://bit.ly/GHBenefit19">https://bit.ly/GHBenefit19</a>. Make sure you "Sign Up" to watch the live stream and participate.





### TO WATCH ON THE BIG SCREEN:

Go to the Live Stream <u>@GrowingHomeInc on YouTube</u> or <u>@GrowingHomeInc on Facebook</u> on your SmartTV.

(IMPORTANT NOTE: You cannot participate in the Silent Auction on the YouTube or Facebook LiveStream. For that, you have to go to the OneCause Virtual Event Center at <a href="https://bit.ly/GHBenefit19">https://bit.ly/GHBenefit19</a>.)



# GROWING HOME'S 19TH ANNUAL BENEFIT HOW-TO

### **SILENT AUCTION:**

To participate in the Silent Auction, go to the "Silent Auction" Tab underneath the video on the Event Page and place your bid.

## Thank you for donating!

STORY

SILENT AUCTION

AT-HOME DINING TICKET

### **PADDLE RAISE:**

3 Ways to Participate in the Paddle Raise!

<u>ONLINE:</u> Click Donate on the livestream video on the Virtual Event Center Website - or click the level button underneath the video screen.

<u>BY VENMO:</u> Donate to @GrowingHomeInc on Venmo with "Annual Benefit" in the description.

BY CHECK: Contact Marlene Ceja, Director of Development, to pledge your support then send in a check to Growing Home! By email at mceja@growinghomeinc.org or call by phone at 708-890-5896.

Checks should be sent to Growing Home | 825 W. 69th St, 2nd Floor | Chicago, IL 60621



At-Home Dining In-Person Dining

4-Course Meal Option Meat or Vegan

### Hors D'oeuvres

Charcuterie Boats
Cured meats, cheese, pickled vegetables, olives, focaccia, (farm) mint garnish
In a compostable paper boat with demi fork

Watermelon & (farm) arugula shooter (farm) Mint-balsamic vinaigrette, feta

#### SALAD

(Farm) Kale Caesar With brioche croutons & crispy chickpeas, lemon-Caesar vegan dressing, shaved parmesan

Bread Basket
Freshly baked tolls & herbed focaccia, with truffled butter

### PLATED ENTRÉE (GUESTS TO CHOOSE ON RSVP)

Braised Short Ribs, cabernet demi Roasted garlic smashed potato, rainbow carrots Or

Grilled Vegetable Stack
On a crispy polenta triangle & a bed of local (farm) arugula, balsamic glaze

#### DESSERT

Maison Mini Desserts Chocolate mousse shooters with cookie crumble & fresh berries GF/vegan mini cupcakes, (farm) mint frosting Key lime tartlettes





**At-Home Dining** 

### **Appetizer & Dessert Option**

#### HORS D'OEUVRES

Charcuterie Boats Cured meats, cheese, pickled vegetables, olives, focaccia, (farm) mint garnish In a compostable paper boat with demi fork

> Watermelon & (farm) arugula shooter (V/GF) (farm) Mint-balsamic vinaigrette, feta

> > Brie Tarts (V) Toasted almonds & brown sugar

Bacon-wrapped Dates (GF) Stuffed with aged manchego, brown sugar glaze

Stuffed Mushrooms (vegan/GF)
Creamy spinach & (farm) kale, plant based parmesan & gluten free panko

#### DESSERT

Maison Mini Desserts
Chocolate mousse shooters with cookie crumble & fresh berries
GF/vegan mini cupcakes, (farm) mint frosting
Key lime tartlettes



# SPECIAL: RECIPES FOR RESILIENCE FROM GROWING HOME KITCHEN

#### **TUSCAN KALE SOUP WITH SAUSAGE & POTATOES**





#### **INGREDIENTS:**

- 1 tbsp grapeseed oil
- 1 lb. sausage (plant-based or meat-based)
- 5 garlic cloves or more!
- 1 medium onion
- 1 green pepper
- 1/2 tsp thyme & basil
- 1/2 tsp red pepper flakes
- 4 potatoes, chopped
- 6 cups veggie broth
- 1 bunch kale, de-stemmed
- 5 leeks
- 1 can coconut milk
- salt & pepper



# SPECIAL: RECIPES FOR RESILIENCE FROM GROWING HOME KITCHEN

#### **PROCESS:**

First, prep all of your vegetables by washing and chopping: garlic, onion, pepper, potatoes, kale and leeks. Then, in a large skillet, heat up the grapeseed oil and fry the sausage for 5 minutes. Add in the garlic, onion, leeks, thyme or basil, red pepper flakes for another 2-3 minutes.

In your other sauce pot, heat up the vegetable broth to a boil. Add in potatoes and cover for 10 minutes. Then, add in kale and other veggies. (You can remove some potatoes early to have different textured potatoes.) Once cooked, add in coconut milk, stir, and add in sausage. Simmer for about 10 minutes. When cooked to your desired tenderness, serve in bowl with extra potatoes in. Enjoy!

### YOUR HEALTH, WELLNESS AND RESILIENCE!

- Kale is a leafy green and nutrition superstar due to the amounts of vitamins A, K, B6, and C, calcium, potassium, copper, and manganese it contains.
- Vitamin K is important for heart health, blood clotting, bone health, cancer prevention, and diabetes prevention.
- Kale has a good balance of omega-3 and omega-6 fatty acids, necessary for heart health. Studies have linked omega-6 fatty acids to a decreased risk of heart disease, and omega-3 in overall better brain memory, performance, and behavioral function!
- Kale really is a superfood. It has more calcium than milk and more vitamin C than an orange.

Thanks to Growing Home Intern Katie Kennedy for the awesome Kale nutrition facts. For more recipes from Growing Home Kitchen and LaQuandra Fair, go to "Growing Home Inc" on Youtube!



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