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The Vogt Foundation's



**Make Hope
Shine for
Children
& Families**



Friday, November 6, 2020



www.bidpal.net/chefsforgemma2020

THE VOGT FOUNDATION



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Gemma Services!

www.gemmaservices.org



Thank You for Supporting
An Evening to Make Hope Shine
for At-Risk Youth and Families!

Online

Friday, November 6, 2020

Streaming Program 7-8 PM

www.bidpal.net/chefsforgemma2020

Enjoy!





Formerly Silver Springs – Martin Luther School and theVillage

Gemma Services was formed in November 2019 by the merger of two long-standing nonprofit organizations, Silver Springs – Martin Luther School and theVillage. With more than 300 combined years of service to Philadelphia’s children and families, Gemma provides a continuum of behavioral health, education, child welfare, and prevention programs to help youth and families heal, learn, and grow. Guided by a mission to change lives by transforming hope into action for children and families experiencing emotional and behavioral difficulties, Gemma serves 4,000-5,000 children and families each year. For more information about our history and programs, please visit www.gemmaservices.org.

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Fund the Mission

Your donation can “fund the mission” at Gemma Services and support the following:

- **maintenance and upgrades for the children’s residences;**
- **therapeutic and enriching activities** for children and teens;
- **self-care and burnout prevention programs** for Gemma’s dedicated staff, and
- **all that Gemma is doing for kids and families** in these challenging times.

You can donate \$5,000, \$2,500, \$1,000, \$750, \$100, or any amount you choose!

Click **Make a Donation** at
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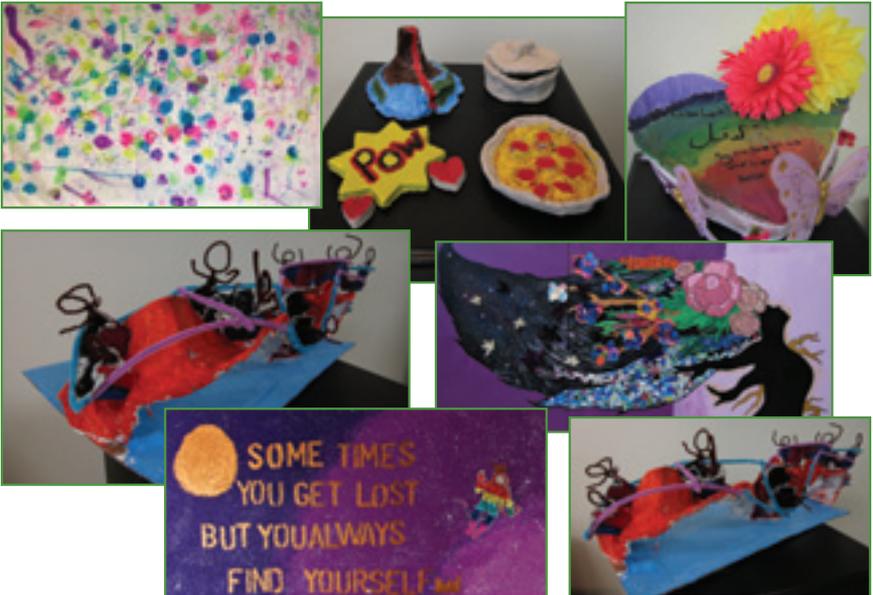




Gemma Spotlight: Therapeutic Activities Programs



In Gemma's Residential Treatment Programs, children and youth have the opportunity to engage in enriching and therapeutic activities. In the Plymouth Meeting program, serving children ages 6 to 14, examples of activities to bring the children enjoyment and reinforce new skills include: mindfulness groups, creative arts, equine therapy, and more. Some of these activities are on hold due to the current pandemic, and so the program staff are finding ways for children to engage in enriching activities on campus, such as a recent day of water play. In the Rosemont program, serving youth ages 12-18, therapeutic activities programming includes dance and movement classes and art therapy. The art therapy program uses creative arts to help youth heal and build coping skills and self-confidence, too. Our therapists guide youth through artistic activities using mediums such as clay, textiles, painting, and more. Shown below are images of art created by the youth, exemplifying their path toward healing.



Chef Chad Williams, Chef-Owner of *Friday Saturday Sunday*



Chef Williams' culinary career began in Washington D.C., then led him to New York City and San Francisco, and finally back to his hometown of Philadelphia. He's worked with some of the country's best chefs at restaurants including *Saison*, *Manresa*, and *Eleven Madison Park* as well as Philadelphia chef, Jose Garces' flagship restaurant, *Amada*. From his years in the kitchen, Chef Williams attained incredible technique and developed his culinary sense and purpose. He takes the essence of a classic dish – the special piece that allowed it to live so long – and honors that, with a slight spin. His food is rooted in the classics, and each dish bears his own mark of creativity,

whether it's a dash of XO sauce in the Seafood Bucatini with aji pesto or chicken skin cracklings sprinkled over the Chicken Liver Mousse.

For inspiration, he draws from any dish or cuisine that has left a mark on him and he works hard to honor those flavors. He is grateful to experience and be inspired by so many different cuisines so close to home, right here in Philadelphia.

His food is straight-forward yet immersive; unadorned yet intricate. His sauces and various components are toiled over for days and weeks to build depth and character. Flavors are strong, powerful, and all roads lead back to the classics. To root himself, he is always learning, whether taking four-day intensive cooking classes or reading cookbooks late into the night.

His restaurant *Friday Saturday Sunday* is his first solo project, along with his wife Hanna who runs the daily operations. The couple purchased the 40-year-old neighborhood gem in 2014, then began extensive renovations in 2015. In the fall of 2016, they wed in the kitchen just a few weeks before opening in December of that year. Since then, they have won over the old restaurant's regulars, their neighbors, the surrounding city and its critics, eliciting a "Three Bell: Excellent" review from *Philadelphia Inquirer's* Craig Laban and a slew of awards from *Philadelphia Magazine* including "Best New American" and "Best Chef."

ROASTED BEETS WITH HEIRLOOM TOMATOES AND PICKLED BLUEBERRIES

Chef Chad Williams of *Friday Saturday Sunday*
www.fridaysaturdaysunday.com

INGREDIENTS

2 lbs. golden beets	1 Tbsp. sugar
1 lb. golden heirloom tomatoes	1 C. crème fraîche
½ pt. blueberries	1 Tbsp. olive oil
1 C. champagne vinegar	Fresh cracked pepper
1 C. water	Several leaves each of fresh mint, tarragon, & basil
1 Tbsp. salt	

INSTRUCTIONS

1. Sprinkle beets with salt and drizzle with olive oil. Wrap beets in foil and roast at 400° F for approximately 1-1 ½ hours until soft.
2. Cut tomatoes into bite size pieces. Place in bowl. Sprinkle with salt and drizzle with olive oil. Stir and set aside.
3. Make pickling liquid by combining champagne vinegar, water, salt, and sugar in a pot. Stir and heat on medium-high until salt and sugar dissolves.
4. Remove pickling liquid from heat and add blueberries. Set aside and allow to cool.
5. Once beets have cooled, trim, peel, and cut into bite sized pieces. Set aside.
6. Whip the crème fraîche until smooth. Add 1 Tbsp olive oil, pinch of salt, and 4 turns freshly cracked pepper. Stir to combine.
7. Remove herb leaves from stems and chopping larger leaves into smaller pieces.
8. Drizzle beets and tomatoes with additional olive oil. Add 2-3 spoonfuls pickling liquid from blueberries and mix.
9. Place chopped beets and tomatoes in shallow bowl, alternating the beets and tomatoes to create a circle. Add blueberries and 2-3 spoonfuls pickling liquid to the middle.
10. Garnish with herbs and top with crème fraîche.

ENJOY!

VELVETEEN WHISKEY SOUR

Paul MacDonald of *Friday Saturday Sunday*
www.fridaysaturdaysunday.com

INGREDIENTS

1 ½ oz. Dad's Hat Rye Whiskey	Fig syrup
½ oz. Del Maguey Vida Mezcal	½ lb. fresh black mission figs
¾ oz. freshly squeezed lemon juice	1 C. white sugar
¾ oz. fig syrup	1 C. water
6 large dashes chocolate bitters	

INSTRUCTIONS

Fig Syrup

1. Quarter figs and toss gently with sugar until thoroughly coated. Be careful not to crush the fig pieces.
2. Cover and refrigerate for 12-24 hours until a slurry forms.
3. Add water and stir gently being careful not to crush or break the fig pieces.
4. Transfer the fig mixture to a pot and simmer until sugar dissolves.
5. Pour the fig syrup into a jar through a fine sieve to strain out fig solids, again being careful not to crush the fig pieces.

Whiskey Sour

1. Prepare fig syrup.
2. Combine lemon juice, fig syrup, mezcal, whiskey, and bitters in a cocktail shaker with ice. Shake until cold and frothy.
3. Strain into a chilled low ball glass filled with ice.

ENJOY!



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Thank you to all those who make
Gemma Services a place where
hope shines and dreams are made!

Thank you, too, to our previous
Board chairs, Paul Bergsteinsson
and Bill Andrews, who we honor for
their dedication and leadership!

Kristen and Rob Gay
with
Joe and Vanessa Ragaglia



Happy to support
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Children
are
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FROM THE
Lord.
THEY are
A
reward
from Him.

PSALMS 127:3

Susan and Bill Andrews



Gemma Services truly is an organization “where hope shines for kids, teens and families!” Many thanks to Gemma’s competent leadership team and its dedicated, hard-working staff who have continued to selflessly care for so many throughout these unprecedented times. We are ever grateful.

- Beth and Tom Gadsden



Premier Auction Items



These items will be available for bidding during the online, streamed portion of the **Chefs 2020** event on Friday, November 6th at 7 pm. Tune in at www.bidpal.net/chefsforgeamma2020.

1001. COLLECTION OF FIVE RARE WINES VALUE: PRICELESS

Donated by David and Virginia Spencer

Expand your wine collection with these magnificent, rare wines hand-selected from the donor's cellar. Bottles of some vintages command pricing from \$150 up to \$1,000 per bottle from collectors. You will receive one bottle each of the following and a detailed write-up from the donor, an avid wine collector:

- 1989 Château Longueville Pauillac-Medoc au Baron de Pichon-Longueville Bordeaux, Grand Cru Classe. A wonderful 30-year old Bordeaux from a great vineyard and a great vintage. 1989 was an outstanding year and this should be an outstanding wine.
- 1983 Beaune-Grèves, Remoissenet Père & Fils, Reserve Number 002597, Premier Grand Cru. This is a wonderful Burgundian wine by a truly great producer, Remoissenet. If you love great Burgundian wines, you will love this one.
- 1985 Château Coutet a Barsac. This wine has a fabulous color and taste. If you could put honeysuckle in a bottle, this would be it. A hit at any dinner party and very good with almost any desert, it is truly outstanding. *The bottle's original label has been covered with the label from another bottle of the same vintage.
- 1998 Charmes-Chambertin, Grand Cru, Pierre Bourée Fils. If you love Burgundy, you will love this wine. A Grand Cru wine, and next to Chambertin, it is arguably the best wine of Burgundy.
- 1992 Chateau Montelena 1972-1992 Anniversary Napa Valley, Cabernet Sauvignon. This Cabernet Sauvignon is a terrific red wine that you will surely love. There is not a bad vintage of Chateau Montelena Cabernet Sauvignon to be found.

1002. VIRTUAL COOKING CLASS FOR 10 VALUE: \$891

Enjoy a one-hour virtual cooking class for a maximum of 10 people in your own kitchen. This class will be led by a professional chef with at least 7 years of professional experience at a Michelin star-rated or equivalent restaurant. You will provide 3 date options of your choice to arrange for your class and then choose from a selection of delicious dishes for your cooking class. You will then be provided with a shopping list and recipes ahead of the class. Bon Appétit!

**Maximum 10 people per virtual class. Expires two years from date of purchase.*

***Winning bidder to provide 3 date options.*



Premier Auction Items



1003. PERSONALIZED (VIRTUAL) COMEDY HOUR VALUE: \$1,300

Invite some humor into your home! You are in for some laughs with this 60-minute personalized virtual comedy show hosted by a professional NYC Stand-Up Comedian. These are up and coming comedians who normally would be performing in clubs in NYC but, because of current restrictions, cannot do so. So, you can have them perform in your home (virtually, of course)! You will complete a brief questionnaire and provide 3 date options for a truly personalized and exclusive experience. How fun(ny)!

**Winning bidder to provide 3 date options. Expires two years from date of purchase.*

1004. SIPPING ITALY AT HOME

VALUE: PRICELESS

You will receive a special collection of 12 bottles of Italian red wine, each with high wine scores, shipped to your home. The labels and vintages are difficult to find in the U.S. and include three bottles each of: Brunello di Montalcino San Giacomo 2015, Barolo Tenuta L'illuminata 2015, Barbaresco Produttori del Barbaresco 2016, and Amarone Della Valpolicella Corte Giara 2016. You will also enjoy a video presentation and sommelier-guided tasting and descriptive notes for each wine.

**Includes door-to-door shipping in Styrofoam boxes, taxes, duties, and insurance. Delivery time is approximately 15-20 days.*

*** Wine cannot be shipped to P.O. Boxes and to the states of Alabama, Arkansas, Utah, & Mississippi.*

****Must be over the age of 21 to bid on, receive, and sign for package. Expires two years from date of purchase.*

1005. BRUCE SPRINGSTEEN AUTOGRAPHED ACOUSTIC GUITAR PLUS BONUS ITUNES GIFT CARD

VALUE: \$1,700

Are you a fan of the Boss? Who isn't? With this item, you can add to or start your collection with a guitar signed by Bruce Springsteen himself! As you likely know, Springsteen is a native of Jersey and is both a solo artist and performs with the E Street Band. He is famous worldwide and with a career that has spanned five decades. The winner will receive this Rogue RA-90 dreadnought acoustic guitar with whitewood body and painted maple fingerboard and bridge signed by Bruce, along with a certificate of authenticity certifying his signature. Plus, winner will receive a \$100 iTunes gift card to purchase Bruce's new album and stock up on some old ones too - how cool!

**Certificate of authenticity included.*

***Guitar will be shipped to winner.*



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Our 8,000 employees support the tireless efforts of Gemma's staff and leadership during these challenging times, and we applaud Gemma's commitment to the most vulnerable children and families in our communities.

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“Thank you to the staff of Gemma for their steadfast devotion to helping children and families during this time of unprecedented change and challenge.”

- Paul and Joan Bergsteinsson



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We are incredibly grateful for the staff at **Gemma Services** and their dedication to helping children and their families continue to reach for bright futures during these unprecedented times.

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make hope shine.**

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With gratitude and appreciation for the work done by Gemma's extraordinary management and staff on behalf of the children and families we serve. We thank you and salute you!

- Greg and Nancy Wolcott



Thank
You

“Thank you to the staff, leadership, and board for all that you do to support Gemma's mission to serve children and families.”

– Phil and Barbara Albright



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*In the words of
Reinhold Niebuhr -*

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however virtuous,
can be accomplished
alone; therefore,
we are saved
by love."**

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loving and caring for our
children and families.
- Jane Beatty

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**Thank you to all friends
of Gemma Services for
helping our youth head
toward a brighter future.**

- Joan and Donald Plump

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SERVICES hope
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**Thank you to Gemma
Services' leadership and
staff who work hard every
day to care for our children
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during these extremely
challenging times.**

- Yardly & Scott Jenkins



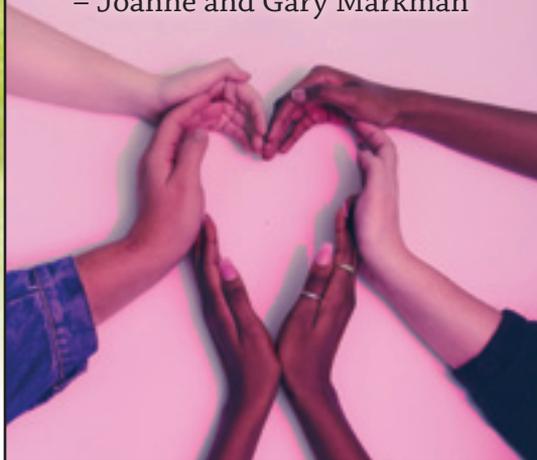
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the *Chefs* dinner
and the children of
Gemma Services!”**

~Becky and Andy Krepps



**“Thank you to the
Gemma staff for
their tireless work
to help children
and families.”**

– Joanne and Gary Markman



**In appreciation of the
staff of Gemma Services
for their dedicated
work throughout this
challenging year.**

– Polly Shaffer

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Thanks for Supporting *Chefs for Gemma!*

ONLINE
Friday, November 6, 2020

AND THEN...

SAVE THE DATE
Friday, April 9, 2021
(We hope to gather in person.)
More information coming soon!



www.bidpal.net/chefsforgemma2020