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Quail Charity Cup Week draws phenomenal response

BY MARY SCHENCK
Staff Writer

"It's all good" has become the mantra of the dedicated volunteers and staff involved with the ever-expanding Quail Valley Charities Charity Cup Week. But based on the number of times it was overheard during last week's 12th annual fundraising event, "It's phenomenal" might just have to be the new catchphrase.

"Every year we try to do something a little different," said Charity Cup chairperson Wanda Lincoln, speaking at the Monday night Governor Wine and Gaver Chef Dinner, which had sold out quickly.

"There were so many people who wanted to come to this dinner, that we added a totally new event, a wine and food pairing evening with Robert Lenzner's Winery Tenero and golf are sold out. Sam Carroll has really grown the tennis, we have a lot of non-club members who are competing."

Punctuating what has occasionally been a problem in the past she added, "And I think we're going to have good weather this year."

Quail Valley Charities continues to see remarkable growth and ever greater community participation. Since its inaugural 2002 golf tournament, it has contributed more than $2.85 million to programs that support children and education.

Support flows from the top, and throughout the week, Quail Valley Charities executive director Martha Barker and Quail Valley owners Steve Mulvey and Kevin Given roll up their sleeves to work alongside their highly trained employees and an enthusiastic committee. Staff leadership includes Executive Chef Joe Faria, Sam Garcia, Chris Gibbons, Ajay Mauer-Hughes, Dan Meadows, Bo Rietz, Annie Patrick and Emmy Powers.

"People have been very supportive this year, more than ever," said Trudie Redmon, Charity Cup vice chair. "People were coming to us offering items, which is wonderful. We have 94 silent auction items, plus the live auction items. But we have 30 charities rather than 24 this year, so we raised the money. It's all good."

Tony Mandes Lincoln and Trudie Redmon. Bottom: Kevin Given and Martha Barker.

> *"This has been an incredible year,"* said Redmon. *"Each year as I sit at my desk, I try to come up with a few words to describe it all. This year it feels like caring, collaboration, children and community. It's getting to be the best year yet."*

In addition to auction items, guests could purchase 50/50 raffle tickets, Glory Chances for four wonderful prizes and during the live auction could also bid to become a select member of Gang of Quail Society members.

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At Quail Valley Charities' Guest Chef Dinner, Jay Facia (right) was joined by fellow executive chefs Paul Forgula, Walter Zumarada, Michael Bertieu and Charles Carroll.

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Those lucky enough to purchase tickets for this year's special Guest Chef Dinner were sure to agree. Chef Facia and four of his teammates from the 10-member New England Culinary Olympic Team were on hand for the occasion. In 1988, their impressive team competed in the Culinary Olympics in Frankfurt, Germany, bringing home 21 medals (18 gold, two silver and one bronze) and earning the No. 1 regional team ranking in the world.

"This is our 25th year anniversary," said Chef Facia, who ordered specially made chefs' jackets for the occasion, sporting both the Culinary Team and Quail Valley Charities logos.

"I just turned 50. I was 25 years old in Frankfurt. All this week I've felt like I'm 25 again, with all the humor and fun and all the hard work. It's been phenomenal. What a year it's been. And to have our Quail Valley team working with them has been a great experience."

The teammates joining Chef Facia for the elegant dinner were Chefs Paul Forgula, President, Harvest America Ventures; Walter Zumarada, President and Culinary Director, Chef Services Group; Michael Bertieu, Executive Chef, White Cliffs Country Club; and Charles Carroll, Executive Chef, River Oaks Country Club.

The week continued with Charity

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Cup competitions, beginning Wednesday with Duplicate Bridge and continuing Thursday through Saturday with Tennis and Golf Tournaments. This year's Art Show and Sale at Palm House Gallery and Studios was an extended effort featuring seven artists who donated a portion of sales.

On Saturday the action-packed week came to a close with the Grand Gala Cocktail Buffet, Auction and Awards Night. Close to 500 guests filled every

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woven to the club, spilling out onto the veranda and spacious patio, warmed by heat lamps and camaraderie, and entertained by music by Bobby and the Blazers.

Beautiful food stations buffets beckoned with enticing aromas inside and out, including sweet whiffs from an elaborate display of decadent desserts by Sweetings. The outdoor patio even sported a chilly Skull Vodka martini bar made entirely of ice.

Sponsorships are critical and generous, led once again by Premier Sponsor George E. Warren Corporation.

"You don't say no to Wanda," laughed Tom Nelson, whose Merrill Lynch Nelson Morgan Wealth Management Group was a Gala sponsor.

"The reception by the whole community is amazing. The momentum keeps growing and growing," said Mulvey. "They all know it's about the kids; how we can help educate the kids in Indian River County. It's phenomenal." ✦