

1 *Moroccan dinner*

A full Moroccan dinner, with a tagine main dish. Exotic spices such as preserved lemons, saffron, orange blossom water. We will take you to North Africa, except no belly dancing provided by the hosts.

Host(s): **Names**
Date: **Sun 15 Apr 2012**
Time: **6:00 pm**
of guests: **6**
Starting bid: **\$40**
It's Yours Bid: **\$130**
Location: **Place**

2 *"Love Your Mother (Earth)" Picnic and Hike*

Join us for a fun filled multi-generational outing in the hills above La Crescenta, where we will hike and play and sing and give notice to Mother Earth in all her splendor. The hike is 1.4 miles long with a 400 ft. elevation gain on a well established trail appropriate for hikers of all ages. Some areas are moderately steep and rocky so bring a hiking stick if you have it. We will take a leisurely pace and stop frequently to observe the incredible views, smell the wild flowers, make some music, and even try our hand at rock-stacking in Dunsmuir Canyon. Following the hike you will be served a yummy picnic lunch as you relax in the shadow of the 100 year-old Le Mesnager Stone Barn at the beautiful Deukmejian Park picnic grounds. Great fun is guaranteed for all! Deukmejian Wilderness Park, 3429 Markridge Road, La Crescenta, 91214

Rain Date: Saturday, May 12 10:00-1:00

Host(s): **Names**
Date: **Sat 28 Apr 2012**
Time: **10:00 am**
of guests: **8**
Starting bid: **\$30**
It's Yours Bid: **\$120**
Location: **Place**

3 California Dine & You Pick the Wine!

Join us for a meal showcasing food from the Golden State and wines from Napa, Sonoma, and Santa Ynez. The courses will feature seafood, cheeses, lamb, and chocolate. Wine for each course is to be selected from our cellar by majority vote of the participants. What fun!

Host(s): **Names**
Date: **Sat 05 May 2012**
Time: **7:00 pm**
of guests: **6**
Starting bid: **\$40**
It's Yours Bid: **\$130**
Location: **Place**

4 Taste of Sri Lanka

Join us for some home -cooked vegetarian Sri Lankan food, just the mom and dad always made it.

Our spicy Tamil menu will feature a variety of traditional dishes, including:

- chundal (shredded carrots with coconut, green chiles, and fresh curry leaves)
- puttu (rice flour that is roasted, steamed with coconut, and crumbled by hand)
- sambar (red lentil and tamarind dipping sauce flavored with ground urad dal, cumin, and coriander seeds).

Come let your senses be tempted by the tastes and aromas of beautiful Sri Lanka.

Host(s): **Names**
Date: **Sat 19 May 2012**
Time: **7:00 pm**
of guests: **6**
Starting bid: **\$30**
It's Yours Bid: **\$120**
Location: **Place**

5 *Festival of Meat*

I'd like to offer six seats at my annual Festival of Meat to be held this year on Sunday, May 27th. It's been an annual event for the last 5 years at the Hillman home and has grown into quite an event. Even though it is a "Festival of Meat", there are quite a few items to satisfy the vegetarians in the crowd. We've reached capacity at between 50 - 60 people, so six more won't put a dent in it and a good time should be had by all. Very fun, eclectic crowd and the band plays a couple of sets of "Chicago Transit Authority" tunes as a finale.

Host(s): **Names**
Date: **Sun 27 May 2012**
Time: **3:00 pm**
of guests: **6**
Starting bid: **\$30**
It's Yours Bid: **\$120**
Location: **Place**

6 *Pan-Asian Feast for the Senses*

Mary Kim and Sara Willard will present an alfresco dinner, ranging through many Asian cuisines. Luxuriate on a deck under ages-old trees, lit by ancient lanterns, overlooking the azure pool and surrounded by a peaceful garden and stunning modern home. Wines will be chosen by Whole Foods Wine Manager to match each delectable course.

Host(s): **Names**
Date: **Sun 10 Jun 2012**
Time: **5:30 pm**
of guests: **12**
Starting bid: **\$40**
It's Yours Bid: **\$110**
Location: **Place**

7 *Brunch on the Deck*

The Brunch on the Deck returns for a seventh year. Enjoy Mimosa, Kir Royale, or champagne while socializing with your fellow diners on our deck with the gentle sounds of the fountain in the background. We will reprise last year's menu of cornmeal pancakes, bagels with smoked whitefish or lox, fresh fruit salad, roasted asparagus with balsamic browned butter and a Tart Milan - a stack of omelettes layered with prosciutto, cheese, and spinach wrapped in puff pastry. For those of you lucky enough to attend in the past, you know this is truly exquisite.

Host(s): **Names**
Date: **Sat 16 Jun 2012**
Time: **11:00 am**
of guests: **12**
Starting bid: **\$30**
It's Yours Bid: **\$100**
Location: **Place**

8 *Sustainability Inside and Out:*

see how one person affordably made green changes to her home and garden

For over 25 years I have been working away with little money but lots of ingenuity at reducing energy use and waste in and around my 1890 farmhouse in Pasadena. We will begin outside, carrying Hors d'oeuvres of Hummus*, pita chips*, and hot pepper jelly* spread over goat cheese and something seasonal that has not yet been determined. Learn tips and tricks for eliminating lawns, improving soils with no-till gardening, building raised vegetable beds, attracting birds and butterflies to your garden while learning the truth about just how drought tolerant camellias are.

Dinner will feature white chicken chili*, fresh Kale salad*, and fresh bread. The ten of us will eat sitting around my dining room table using simple china and cloth napkins*. We will talk about the kinds of window coverings that have a higher R value than dual glazed windows (and how to make some of them yourself); see how effective Solatubes can be in providing free daylight in dark spaces, and much more. Over dessert of carrot cake* with cream cheese icing* I will gladly entertain any questions you have about solving sustainability problems in your own home. Beverages will include white wine, and still or carbonated water. All items with an * are homemade.

Host(s): **Names**
Date: **Sat 16 Jun 2012**
Time: **5:00 pm**
of guests: **9**
Starting bid: **\$30**
It's Yours Bid: **\$100**
Location: **Place**

9 Cheeseburgers in Paradise

Beach balls, flamingos, Buffett and beer;

It's Margaritaville in Monrovia and you'll want to be here!

Cheeseburgers in paradise and all of your friends

Raising their boat drinks and toasting as summer ends.

So come prepared to swim, eat, laugh and share;

Wear your Hawaiian shirt, swimsuit or grass skirt if you dare.

We hope you can join us but there is one request:

Flip flops are a must at our Margaritaville Fest!

If there are any dietary restrictions, we'll be glad to provide appropriately.

This is a swim and BBQ party. Be sure to bring necessary swim items.

Parents are responsible for their own children while in the pool.

Host(s): **Names**

Date: **Sat 11 Aug 2012**

Time: **3:00 pm**

of guests: **8**

Starting bid: **\$30**

It's Yours Bid: **\$120**

Location: **Place**

10 Beer Tasting for Dummies

Those crazy beer lovers are at it again. The evening begins with delectable and hearty hors d'oeuvres from Chef Michael. (Can't drink beer on an empty stomach). Then we'll cleanse our palates and get down to some serious beer business.

Another amazing flight of beers will be presented for your tasting enjoyment and this time we'll learn about and practice the art of scoring beer. How good are you at discerning the appearance, aroma, taste, and mouthfeel of beer? Mouthfeel? What is that? Is it murky, nutty, yeasty, fruity, toasty? What is tracing? Do you know hoppy vs. malty? Can you tell an Amber Ale from an IPA? This promises to be a fun, engaging, and educational evening. Arrive as beer lovers, leave as novice beer tasters.

Host(s): **Names**

Date: **Sat 18 Aug 2012**

Time: **6:00 pm**

of guests: **8**

Starting bid: **\$30**

It's Yours Bid: **\$120**

Location: **Place**

11 *Banquet of Indian Food*

Indian food is wonderful to enjoy, with a wealth of different tastes and textures. Sweet, spicy, mild, tangy, many different colors-- a feast for all the senses. Come, bring your appetite and enjoy the good food and good company! A note: Food will be vegetarian, but not vegan.

Host(s): **Names**

Date: **Sat 08 Sep 2012**

Time: **6:00 pm**

of guests: **6**

Starting bid: **\$30**

It's Yours Bid: **\$120**

Location: **Place**

12 *High Weeds Swimming Pool Volleyball/Barbecue Fest*

Once again, the Brainerd-Racines offer wild-and-crazy swimming pool volleyball games and barbecue at their High Weeds estate in Altadena. Newbies to Semiprofessional Kidney-Shaped Pool Volleyball are welcome. For the less aquatically inclined, there is ping-pong and gossip. Bring your kids, swimsuit, towel, noodle, appetite and competitive edge.

Host(s): **Names**

Date: **Sun 09 Sep 2012**

Time: **1:00 pm**

of guests: **8**

Starting bid: **\$30**

It's Yours Bid: **\$120**

Location: **Place**

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13 *Hot September Night:*

cool jazz, cool drinks and food, warm friends!

Enjoy an end-of-summer evening sitting under the trees in a lush garden with a live jazz group for your entertainment, or as background to lively conversation. Cool summer drinks, wine and beer will complement a selection of delicious hors d'oeuvres for your grazing pleasure.

This was a terrific event last year so don't miss out!

Host(s): **Names**

Date: **Sun 16 Sep 2012**

Time: **5:00 pm**

of guests: **30**

Starting bid: **\$20**

It's Yours Bid: **\$50**

Location: **Place**

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14 *The Baker in You*

Rev. Jim Nelson and Roger Patterson will take you through the steps to build what is probably the best bread you've ever tasted. Drawing on the methods used by the Tartine Bakery in San Francisco for a country sourdough loaf, Jim and Roger will demonstrate how to work with three simple ingredients (flour, water and salt) to build the basic loaf, and maybe add a few extra ingredients for a little variety. We'll finish with a light meal featuring, of course, fresh bread. It may be true that we cannot live by bread alone, but this comes close.

Host(s): **Names**
Date: **Sun 23 Sep 2012**
Time: **1:00 pm**
of guests: **6**
Starting bid: **\$30**
It's Yours Bid: **\$120**
Location: **Place**

15 *Food for the Body - Food for the Soul*

A gourmet feast and scintillating conversation to satisfy, if not satiate body and soul. Multi-course dinner and conversation will delight you, thrill you, illuminate you. Jim thinks he cooks better than he preaches; this is your chance to judge for yourself.

Host(s): **Names**
Date: **Fri 05 Oct 2012**
Time: **7:00 pm**
of guests: **6**
Starting bid: **\$50**
It's Yours Bid: **\$275**
Location: **Place**

16 *Sonoma Wine Country Dinner*

Ferol and I have fallen in love with the land – the valleys and rolling hills – and wine of Sonoma County in Northern California. The Sonoma wine-growing region covers a much larger area than that of Napa, the pace is slower and the traffic jams fewer. We recently discovered Lynmar estates, a winery near Sebastopol, which also has a two-acre garden and restaurant on the premises. The dinner we will be serving is based on recipes from this restaurant. Wines from the region will be paired with each course.

Host(s): **Names**

Date: **Sat 06 Oct 2012**

Time: **6:30 pm**

of guests: **6**

Starting bid: **\$30**

It's Yours Bid: **\$120**

Location: **Place**

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