



19th Annual  
**OUR HOUSE**  
DINNER SERIES

SERIES CHAIRS:  
Dianne Hosford, CHAIR  
Charles Stilwell, HONORARY CHAIR

20 **11 & 12**

SPONSORED BY:  
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*They say he has a touch  
of the Devil in him.*

With a flair for Portland's unique style, we've been delighting hosts —and bringing out the best in their guests— since 2003. Let us guide you in choosing the freshest local ingredients, perfect cocktails and snazziest decor for your next event, and all you'll have to do is twist the night away, footloose and fancy free.

# Devil's Food Catering<sup>★</sup>

[DevilsFoodCatering.com](http://DevilsFoodCatering.com)



503.233.9288

# Hi Everybody,

Thank you all for a great Dinner Series last year; it was a huge success because of so many of you holding this catalog. Whether you hosted an event last season, attended one, or someone close to you recommended you give *Dinner at My House for Our House* a shot this go-round, I thank you for being here now, ready to dive in and flip through dozens of choices where community, hospitality, and cooking join forces.



As a caterer, I witness Portlanders coming together around food for all sorts of reasons. No one needs an excuse to eat, and – lucky us – with so much amazing food in Portland, there really is no reason to ever eat badly. Even so, Our House’s Dinner Series stands out as extraordinary for a number of reasons: the variety of themes, venues, and menus; the attention to delicious detail; and the abundant hospitality. We combine the immediate joy of fellowship and food, creating that moment when hunger and anticipation meets presentation in a waft of flavor and steam. This kind of magic – alongside the long-lasting effects that compassion and generosity have on the spirit – provides the perfect opportunity to stay tapped into Portland’s heart. And we get to do it over and over again all year long!

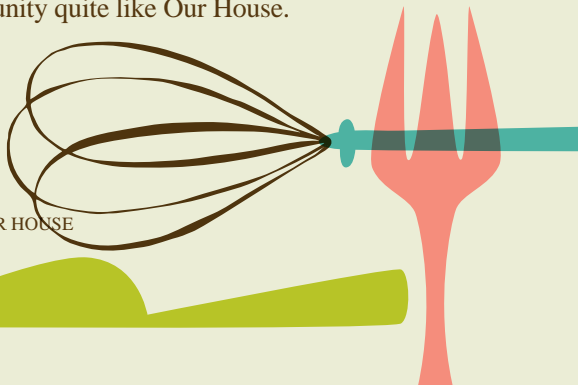
By participating in *Dinner at My House for Our House*, we allow Our House to continue to provide its amazing array of much needed services. Our House has five programs total: the 14-bed residential facility in Southeast Portland; Swan House, an adult foster care program; Esther’s Pantry, a food bank; Tod’s Corner, a free thrift store; and the Neighborhood Housing & Care Program, which offers supportive outreach services and rental assistance. All in all, Our House serves more than 700 clients a year – that’s quite a spike since the Dinner Series first kicked off almost twenty years ago.

This year we have more diversity than ever in our selection: paella feasts, traditional Indian fare, a feisty grilled cheese fest, dinner theatre, an intimate evening with bestselling author Chuck Palahniuk, and many more. Now it’s up to all of you to help make our guest lists as diverse as these event offerings. We are always on the lookout to make Our House a melting pot of different voices, backgrounds, menus, and ideas. As owner of Devil’s Food Catering, I jokingly remind people that “the devil is in the details.” No one pays attention to the details of community quite like Our House.

## Yours,

Charles Stilwell

HONORARY CHAIR, DINNER AT MY HOUSE FOR OUR HOUSE  
OWNER, DEVIL’S FOOD CATERING




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*For questions where you can find these and other OBM selections Dianne Hosford  
at 503-758-9731 or [dianne@oregonbrandmanagement.com](mailto:dianne@oregonbrandmanagement.com)*

Dear All,



Back in high school, the teachers and students would get together for elaborate dinner parties at various teachers' homes. Surely this type of social engagement would be off limits now: we toasted over scholarly successes and talked each other's ears off about art, politics, and history. I was only sixteen, mind you, but I thrived in that environment. My mother wasn't much for cooking – she thought of it as a chore, tacked onto her list amidst work, raising my brother and me, and household duties – so I took these opportunities to elaborate, accentuate, and converse my way to A+ four-course evenings filled with entertainment and friendship. I fell in love with food – and how it can be the center of community.

I'm now in my second year as Our House's Chair for *Dinner at My House for Our House*. More than ever I want to reach out and ask you all to take those extra steps to spread the word about this powerful Dinner Series, which has been going strong for 19 years now. We need more grassroots involvement to get people interested in giving back to those around them, to rouse curiosity and open hearts. So my question to you is this: how do we find the next generation of givers? One way is through social networking and media outlets. Got a Facebook or MySpace page? Post links, pictures, and experiences about Our House – use technology to be more hands-on in your "voice" than you've ever been before. It only takes one voice to jumpstart a whole choir.

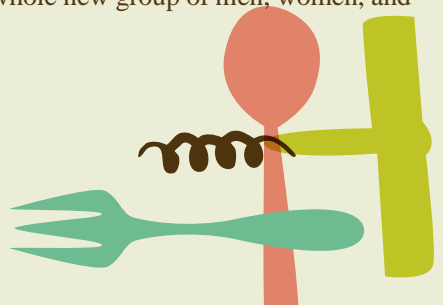
In addition, consider coming on one of Our House's *Open House at Our House* tours – 50 minute opportunities to learn about the organization's history and where we're headed in the future. Did you know Our House has won the state's Innovative Practices Award, or that it's been voted one of the Best 100 Non-Profits to work for in Oregon two years running? Work these fun and inspiring facts into your dialogue with family, friends, co-workers, and other acquaintances as you talk up the Dinner Series.

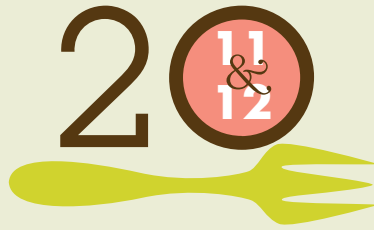
Finally, I'm excited to once again work with Charles Stilwell of Devil's Food Catering, as well as to bring onboard some new and exciting restaurants for our Chef's Table series: Toro Bravo, Lauro Kitchen, Beaker & Flask, Park Kitchen, Laurelhurst Market, and Grüner. It's funny to think back to those high school dinners with my peers and teachers, and how that was my first step toward making it into the doors of Our House. I hope, through your participation in *Dinner at My House for Our House*, you are taking your own first steps to giving back – and introducing a whole new group of men, women, and children into our ever-diversifying family.

Yours,

Dianne Hosford

CHAIR, DINNER AT MY HOUSE FOR OUR HOUSE  
PROGRAMS DIRECTOR, OREGON BRAND MANAGEMENT





## Celebrity Chefs

- Taira Kater, (Private Event)  
Matt Breslow, *Grilled Cheese Grill*, #11  
Tamara Afshar, *Marvelous Meals Extraordinary Catering Service*, #7  
Joan Harvey, #16 and 50  
Charles Stilwell, *Devil's Food Catering*, #4, 21, 26, and 62  
Philippe Boulot, *The MAC Club* and *The Heathman Hotel & Bar*, #25  
David Machado, *Lauro Kitchen*, #29  
Kevin de Garmo, *Pastaworks Mississippi*, #32  
Michael Tocchini, *MiNGO West*, #33  
Scott Dolich and David Padberg, *Park Kitchen*, #34  
Sean Sasser, *The Nines Portland*, #36  
Jake Greenberg, *Classic Foods*, #38  
John Gorham, *Toro Bravo*, #42  
Blake Van Roekel, *Keuken*, #44  
Ken Gordon, *Kenny and Zuke's Delicatessen*, #47  
Lisa Francolini and Ed Cunningham, #52  
Ben Bettinger, *Beaker & Flask*, #54  
Tommy Habetz and Nick Wood, *Bunk Sandwiches*, #56  
Dave Kreifels, *Laurelhurst Market*, #59  
Kim Mahan, *Class Cooking and Catering*, #60  
Christopher Israel, *Grüner*, #61  
Monica Grinnell, *Eat Your Heart Out Catering*, #65

CHECK LISTING FOR 

## Our Delicious Sponsors





Our House tailors services for each resident and client that defines what “living well” means to them. Our services are provided through the following programs and facilities:

### **Our House**

Our House has been a specialized residential care facility that provides services for people with HIV/AIDS. Residents work with skilled professionals in nursing, social work, and occupational therapy.



### **Swan House**

Swan House is an adult care home located in Milwaukie, Oregon. Residents at Swan House live in a group setting and receive assistance with personal care, meals, mobility, transportation, medication management, and more.



### **Neighborhood Housing & Care Program (NHCP)**

NHCP provides housing and in-home services including nursing, social work, and occupational therapy to people living with HIV/AIDS. The program encourages independent living in a safe, stable, and healthy environment.



### **Tod's Corner**

Tod's Corner provides clothing, personal care items, and household goods to people living with HIV/AIDS. It is named in memory of Tod Hutchins, whose clothing “estate” began the Corner.



### **Esther's Pantry**

Located in Milwaukie, Oregon, Esther's Pantry is a food bank that serves over 200 clients per month. It is named in memory of Chester “Esther” Brinker, one of the first people in Portland to die of complications from AIDS.





Please call 503-736-9276 or visit us online at  
[www.ourhouseofportland.org](http://www.ourhouseofportland.org)  
to reserve your dinners!

Please consider the following prior to making your call:

- Reservations are on a first-come first-served basis. Many dinners sell out quickly, so call early to ensure your spot.
- A credit card (VISA, MasterCard, American Express, Discover) or check is required to hold all reservations. Checks must be received within seven days of making the reservation.
- Our House is a nonprofit 501(c)(3) organization. Fifty percent of each dinner ticket may be tax-deductible as a charitable contribution to Our House, depending on your tax situation. The non-deductible portion represents the approximate fair market value of each ticket.
- Our House will issue a tax receipt letter to the individual who pays for the dinner reservations. If more than one person in your party needs a tax receipt, please make arrangements for them to make their payment directly to Our House.
- Please have the names and contact information of all guests who will be attending the dinner with you.
- If a dinner offers a vegetarian option, it is indicated at the end of the description. Please let us know your preference.
- Consider having a second and third choice when you call in case the dinner you want is sold out.
- Please note that some events may include more than the number of guests mentioned in the catalog if hosts are able to accommodate more.
- If a dinner is “SOLD OUT,” please ask to be put on the waiting list. Cancellations may occur or hosts may open additional spots.

# Private Events

*The following people and groups will host private events  
as part of Dinner at My House for Our House:*

Dale Boss & Bob Mensel, Nora McLaughlin, Dwayne Davis,  
and Tom Slobko

Allan Brabo & David Langton

Claudia Brown, Publisher – Portrait of Portland

Eric Dotson & James Tarr

Davis Evans & Stephen Freimuth with Connie & Larry Shafer

Laura & Jake Heilman

Mary & Gordon Hoffman

Merrilee & Marty Howard

Liza Kamps & Greg Williams with Taira Kater

David & Leanne Kessler, Bob Cramer & Allen Simmons,  
Bill Coffey & Chuck Schomaker

David & Leanne Kessler, Michael Cronan and Joseph Cleary of Bar Mingo

Celia Lyon & Barbara Davidson

Heidi & Patrick O'Neil

Lynsley Rollins, Kelli Erickson, Joanne Barham, Doug Jacques, John Lusk,  
and Dale Sawyer

Bob Schaibly & Steven Storla

Richard Voss

Norb & Ann Wellman with Kevin de Garmo & Kaie Wellman

Merci

# Chef's Table at Vibrant Table Catering & Events

Do you like to be wined and dined while enjoying a night out with new and old friends? Do you read *The Oregonian's* A&E section and wish that you could try some of the scintillating savories created by some of Portland's top chefs? Do you like piña coladas and getting caught in the rain? Now you can do two out of three of these in one night as you join us at *Vibrant Table's Catering & Events* loft space on SE Belmont.

Through the brainchild of Kurt Beadell, past Dinner Series Honorary Chair and co-owner of *Vibrant Table Catering & Events* and *Food In Bloom*, and Dianne Hosford, Dinner Series Chair and *Programs Director at Oregon Brand Management* and Certified Specialist of Wine, let us tempt your palate as we present some of Portland's top chefs. There will be six dinners offered, featuring a multiple-course meal with wine pairings.

## ***Chef's Table Dinners:***

David Machado	<i>Lauro Kitchen</i>	Dinner # 29
Scott Dolich and David Padberg	<i>Park Kitchen</i>	Dinner # 34
John Gorham	<i>Toro Bravo</i>	Dinner # 42
Ben Bettinger	<i>Beaker &amp; Flask</i>	Dinner # 54
David Kreifels	<i>Laurelhurst Market</i>	Dinner # 59
Christopher Israel	<i>Grüner</i>	Dinner # 61

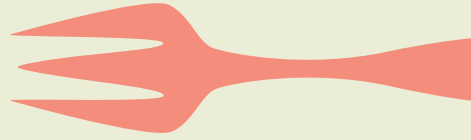
## *Lite Bites*

When we say "A double decker bus, a knitting party, a tea party, or an evening of cupcake making and Bunco playing," what do you think? If it's in the Dinner Series, than we must be talking about **Lite Bites**. Lite Bites is our answer to those people who have requested events with a twist! These events will fill up your minds and stomachs while being *lite* on your pocketbook.

## ***Lite Bites Dinners:***

<i>If This Bus Is Rockin', Don't Bother Knockin'!</i>	Dinner # 11
<i>You, Me, Sushi</i>	Dinner # 22
<i>Knit One, Nosh Too</i>	Dinner # 35
<i>Jonesin' for Cupcakes</i>	Dinner # 44
<i>Please Be Seated</i>	Dinner # 45
<i>This Deli Ain't for the Delicate!</i>	Dinner # 47
<i>Bunco at Bunk!</i>	Dinner # 56
<i>High in the Hollow</i>	Dinner # 57

# The Dinners



## 1. Got a Crush on Paella?

**James Jackman & Crush's Woody Clarke**  
Saturday, July 9, 2011 4:00 p.m. 10 Guests \$85

Gather for a midsummer meal cooked by hosts James Jackman and Woody Clarke over an open fire pit: fragrant paella piled high with a medley of seafood and homegrown produce. Paella, a traditional Valencian rice dish infused with saffron and bay, will be the focal point of a laid-back evening of relaxing around the fire. Light-hearted imbibery will accompany the meal, aided by Woody's specialty cocktails and healthy doses of the nighttime air. Woody is the owner of Crush Bar, which is located in the lively Belmont district and known for its fantastic drinks and cozy atmosphere. What better way is there to enjoy the fruits of summer?  
*Vegetarian option available with prior notice.*

## 2. Around the World in 80 Minutes (Or So)

**Marylou Colver and Rhonda Allen**  
Friday, July 15, 2011 6:30 p.m. 8 Guests \$100

Travel around the world with this six-course feast featuring dishes inspired by all seven continents. Local historian and citizen of the world Marylou Colver joins forces with Our House volunteer Rhonda Allen for what promises to be a "world traveler" meal. Weather permitting, dishes will be served al fresco in the garden of Marylou's fully restored 1925 Craftsman bungalow, a Lake Oswego beauty that has been featured in *Oregon Home* magazine and *The Oregonian*. Along with Australian wines, taste temptations will include global appetizers, a European soup, an African salad, and a South American main course paired with Asian side dishes. No passport required!

## 3. An Italian Feast in Cedar Hills

**Robert Cowman & John Eichhorn**  
Saturday, July 16, 2011 6:30 p.m. 6 Guests \$100

Enjoy the tastes of Italy while soaking up a distinctively Northwest landscape. Weather permitting, cocktails, wine, and a generous selection of authentic Italian appetizers will be served on the terrace of this modern home, featured in *Portrait of Portland* magazine. The terrace surrounds a reflecting pool providing soothing water sounds as you enjoy the architectural landscaped garden. Robert and John have filled their home with their extensive art and furniture collection, and the entire home will be open for exploration as guests mingle and dinner is prepared. Your hosts will present an Italian feast featuring Chicken Saltimbocca, polenta, and Caesar Salad with just the perfect amount of anchovies – not too many and not too few. After dinner, guests will relocate to the living room with a warm fire to enjoy Limoncellos. Anticipate non-stop engaging conversation throughout the evening! Leaving will be the only difficult task of the night.

## 4. South of the Border Garden Party

**Buddy & Kitty Dietrich**

Sunday, July 17, 2011 4:00 p.m. 20 Guests \$85

Celebrity Chef

Come join some friends for a Mexican fiesta in sunny Cedar Mill. Dinner will feature creative dishes compliments of Charles Stilwell of Devils Food Catering. Enjoy the freshly made margaritas or a glass of fine wine as you stroll the 1 1/2 acre garden tucked away in the Burton Hill area. Designed in 1999 by renowned local landscape architect Michael Schultz, the grounds include several water features, a recently completed woodland area, succulent bed, and a diverse collection of conifers, maples, tropicals, and colorful perennials. This garden was featured in 2005 by the Garden Conservancy and has since benefited from six additional years of maturity. The evening will provide guests the opportunity to dress comfortably and relax under a clear sky amidst the bananas, palms, and bougainvilleas, while conversing with guests and sampling some of the best cuisine to be found north of the Mexican Riviera. The menu promises to be a "pleasant" assault on your senses. What a great way to spend a July evening while supporting a wonderful organization! *Vegetarian option available with prior notice.*

## 5. Feasting on Fiction

**Lucy & Fred Hardiman, Kurt Beadell & Ross Headman, Bob Anderson,  
Lamar Bryant & Ty Stober, John Deyo & Foy Renfro,  
and Gregg Macy & Eric Steinhauser**

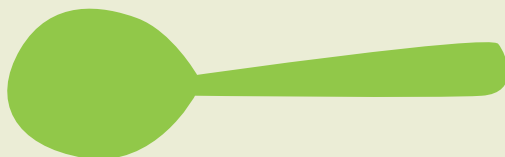
**Special guest appearance by author Chuck Palahniuk**

**Books provided by Powell's City of Books**

**Food services from Vibrant Table Catering**

Saturday, July 23, 2011 6:00 p.m. 30 Guests \$150

Portland author Chuck Palahniuk, known for subversive international bestsellers such as *Fight Club* and *Haunted*, joins forces with several longtime Our House supporters for an evening of feasting on fiction. After cocktails at Kurt Beadell and Ross Headman's home in the heart of the Buckman Neighborhood, you'll head next door to tour Lucy and Fred Hardiman's lush, masterful garden. Lucy's nationally recognized status as a garden designer will clearly be obvious. Then it's time to settle into your seats with your glass of wine in one hand and your plate of hearty hors d'oeuvres in the other while Chuck Palahniuk reads from a short story or nonfiction piece, perfect for this intimate setting. Many of his books will be for sale the night of the event, courtesy of Powell's, with a portion of the proceeds going to Our House. Mr. Palahniuk will gladly sign copies, discuss his novel *Damned*, forthcoming this fall, chat with you about his inspirations, and answer any burning questions. I'll be damned – this event sounds divine! *Vegetarian option available with prior notice.*



## 6. Old School Charmers

**Greg Simshaw & Joe Waldruff of Starky's**

Sunday, July 24, 2011 6:00 p.m. 30 Guests \$85

Built in 1935 as an ice cream parlor, Starky's became a sassy Southeast hangout for the queer community and its allies in 1987. Joe Waldruff and Greg Simshaw – owners since 2004 – once again open Starky's doors to Our House and invite you in for a summertime spectacle filled with Southern Comfort and your favorite comfort foods. Your menu includes: tropical shrimp salad; spinach salad; rotisserie chicken; double stuffed baked potatoes and vegetables; and dessert fudge brownies topped with ice cream and caramel sauce. Depending on the weather, you'll enjoy your meal out on the patio or inside the dining room. This old school Dinner Series favorite has never felt fresher. *Vegetarian option available with prior notice.*

## 7. Bali at Tabor Falls

**Gary Nelson & Minh Tran, with Marvelous Meals Extraordinary Catering Service**

Saturday, July 30, 2011 6:00 p.m. 100 Guests \$100

Gary Nelson and Minh Tran will once again transform their Tabor Falls home into a temple ground of Bali! Wander among the waterfalls and gardens full of luscious plants, flowers, and trees. Sit by the fire pit and enjoy hosted cocktails or wine with the wonderful company of friends, all the while surrounded by Balinese temple flags. At sunset over the backdrop of Portland's skyline, enjoy a pan-Asian dinner presented by Tamara Afshar of Marvelous Meals Extraordinary Catering Service and catch an exclusive Balinese Legong dance by Minh Tran, who has officially retired from performance in Portland's dance scene. This is a magical evening you will not want to miss! *Vegetarian option available with prior notice.*



## 8. Stars and Stripes Picnic at Cannon Beach

**Bob Cramer & Allen Simmons**

Saturday, August 6, 2011 1:00 p.m. 20 Guests \$100

There's nothing more All-American than a picnic basket and a trip to the beach on a sunny summer's day. Long-time Our House supporters Bob Cramer and Allen Simmons serve up picnic fare galore in the garden of their Cannon Beach home. Guests will munch on fried chicken, baked salmon, and a dessert buffet complete with homemade ice cream and from-scratch cakes and pie as they sit on the patio terrace enjoying the ocean breeze in the lush garden featured in *Portrait of Portland* magazine. After lunch, guests will stroll along the sunny beach to Haystack Rock. This outing is very popular and sells out fast, so don't hesitate! *Vegetarian option available with prior notice.*

## 9. A Summer Monsoon Wedding

**Carl Snook, with Masala's Sophie Rahman**

Saturday, August 6, 2011 6:00 p.m. 12 Guests \$125

Enter the luxuriant suburban garden of Carl Snook's home and prepare to have your senses overwhelmed. As you listen to the strains of traditional Indian music, you'll sip a cool mango lassi and sample lamb kebabs dipped in mint and cilantro chutney. The heady garden fragrance of jasmine will blend with the aroma of exotic spices to waft from the kitchen, where the evening's chef, Sophie Rahman – owner of Masala – will create an authentic Indian wedding feast. Your meal includes biryani, an elegant entrée of tender morsels of chicken that have been marinated and cooked in spices then layered with saffron-infused rice and garnished with almonds, raisins, and silver leaf; an eggplant dish seasoned with pickling spices – cumin, nigella, fenugreek, and fennel seeds; and a creamy yogurt and cucumber salad. The meal ends with Shrikhand, a “dessert from heaven.” As the sun sets, you will wish that this Monsoon Wedding – like the one in the popular Bollywood movie – could go on for days and days. Or you might make a mental note to join one of Masala's cooking classes and learn how to prepare the meal yourself! *Vegetarian option available with prior notice.*

## 10. The Vegan Code

**Stephen Rutledge & R. Rolfe**

Sunday, August 7, 2011 5:00 p.m. 8 Guests \$100

**Celebrity Chef**

This world class gourmet vegan feast tempts your artistic taste at a four course meal exploding with the local flavors of the summer garden offspring. “Post Apocalyptic Bohemia” is the name of the North Portland working class bungalow that has been remodeled with used, reclaimed, and recycled materials. This home is the studio for R. Rolfe, designer, artist and a partner in the Kenton Collective, a local artisan tribe. Stephen and Rolfe's 31 years together are documented by the decades of global treasures their love has uncovered and taken home. Their secret garden, The Boys' Fort – featured in *The Oregonian's* Home and Style section – is where you will dine, enjoy summer cocktails, and take in the bounty of summertime. *This meal is completely vegan.*

## 11. If This Bus Is Rockin', Don't Bother Knockin'!

**Grilled Cheese Grill's Matt Breslow, with Reed Coleman & Scooter Sutterer**  
**Dessert courtesy of Cupcake Jones**

Sunday, August 7, 2011 5:00 p.m. 25 Guests \$50

Get the hottest ticket of the year to hip hop on the double decker bus for some grilled summer lovin' on hot wheels. Pair "The Elvis" with a Red Velvet cream cake or "The Baby Cheesus" with a Strawberry Lemonade cupcake. Flashback with "The Kindergartner" for some tasty aged cheddar and young American or flash forward to "The Thriller" for some colby jack flash, jerk sauce, turkey, and tomato. There are 15 chart topping favorites to choose from, packed to the rafters with grilled cheeses, meats, veggies, and sweets. Hors d'oeuvres and salads up front and Cupcake Jones in the back! Beer, wine, and other refreshments will also be served. *Vegetarian option available with prior notice.*

## 12. Out of Africa and Into West Linn

**Roxanne Cady, Samuel Njenga, and Marcy Cady**

Thursday, August 11, 2011 6:30 p.m. 8 Guests \$85

Back by popular demand, Roxanne Cady and Samuel Njenga bring a part of Africa to Portland. Hosted in the richly colored home of Roxanne's sister Marcy Cady, you'll get a sweeping view of Mt. Hood. The colors and flavors of Africa come to you through a feast of East African staples like njahi beans, plantains, as well as Ndengu, a Kenyan stew that is sure to take you on a culinary journey. Over wine and dinner, you'll learn to say some new words in a new way, which Samuel will interpret in a bit of cultural cross-pollination. *Vegetarian option available with prior notice.*

## 13. Give Meat the (Italian) Boot

**Pamela Church & Bud Bedell**

Friday, August 12, 2011 6:00 p.m. 10 Guests \$90

This vegan Italian feast, hosted by Pamela Church and Bud Bedell, will be offered up on the patio and in the dining room of their 100-year-old home on the west side of Mt. Tabor. Pamela and Bud desire to use all organic, and as much local fare as possible, when creating their meals; much of it even comes from their own harvest. As you enjoy the beauty of their home and garden, you'll be able to take in their impressive art collection and look out over the cityscape we've all come to know and love. And are you ready for the menu? You just thought you were. You'll be feasting on: antipasto with a mushroom pâté & crusty bread; fresh roasted red pepper soup; edible flower and herb salad; shells stuffed with cashew cream and basil; polenta with wild harvested nettle pesto and Portobello mushrooms; dark chocolate torte with raspberries; rose petal tea; and Cooper Hill organic Willamette Valley pinot noir. You say vegan, we say perfection. *This meal is completely vegan.*

## 14. A Summer European Evening

**Zachary Baker & Leon Livengood**

Saturday, August 13, 2011 6:30 p.m. 8 Guests \$85

Hosts Zachary Baker and Leon Livengood invite you to join them for an enchanting summer evening that will make you feel as though you are vacationing in the picturesque villages of Europe. Guests will enjoy cocktails and wine as they tour the English/Southern style garden inspired by those gardens in Savannah and Charleston. An authentic German dinner made with recipes handed down from Leon's mother will be served on the terrace overlooking the formal garden and fountain. At the end of the night, you'll be surprised to return to reality and find that you're still in Portland rather than traveling the European countryside. But you'll have a lovely memory of the night that swept you away. *Vegetarian option available with prior notice.*

## 15. Sizzling Summer in Seoul

**Dennis Laird & John Posey**

Saturday, August 13, 2011 6:30 p.m. 8 Guests \$150

Dennis Laird and John Posey invite you to enjoy the tastes of Seoul while joining them at their stunning home (featured in *Portrait of Portland* magazine) perched on Alameda Ridge. Enjoy the views of the city, sip cocktails by the pool, and explore the tiered gardens before dinner. Dennis and John will present a Korean feast complete with Korean Humbao pork belly sliders, rice sticks with red dragon sauce, sesame crusted fish bathed in a light lemongrass broth, accompanied by baby bok choy and shiitake mushrooms, and mango sweet sticky rice for dessert. Drink and wine pairings accompany each course. The sizzling tastes of Korea combined with the spectacular summer setting will certainly warm you to the core. *Vegetarian option available with prior notice.*



## 16. The Garden That Time Forgot

**Judy Dauble and Joan Harvey**

Sunday, August 14, 2011 11:30 a.m. 20 Guests \$85

Celebrity Chef

Transport yourself back to a more gracious era in Judy Dauble's elegant, 90-year-old garden. Stroll under an espaliered pear tree, Camperdown elm "umbrella" tree, and four-trunk Sitka spruce, and admire a 50-foot Totem pole designed by Haida artist Jim Hart. Peek into her sunny, 1920's-era kitchen – Portland's first all-electric one – which was built for the president of Portland Electric Power, where Joan Harvey and her crew will prepare a brunch to match the old-Portland ambiance of the garden. The bountiful repast will be served in Judy's private courtyard, an award-winning design of 1938. Take a deep breath, relax, and let yourself be pampered as you lose yourself in time. *Vegetarian option available with prior notice.*

## 17. Seven Floors of Serenades

**Jim & Peggy Oliver, Joel Kay & Joyce St Arnaud,  
with Concert Rock Violinist Aaron Meyer**

Wednesday, August 17, 2011 6:30 p.m. 12 Guests \$85

You're in for a night of Mediterranean-inspired dishes at Jim and Peggy Oliver's award-winning contemporary home in Southwest Portland. Their seven-floor beauty – designed by Jim and featured on the 1971 cover of *Sunset Magazine* – is the perfect setting for a lasagna feast with a hearty side dish of violin. Meat and vegetarian lasagna, salad, breads, wine, and a surprise dessert all await you. The mood for the evening is casual – flat shoes are recommended for your travels up and down the stairs! – and your feast will be served buffet-style, with two outdoor patios to relax on. Violinist Aaron Meyer, who mixes classical technique with a rock star's sensibility, joins the Olivers to complete your dining experience. Meyer has soloed with major international symphony orchestras and ballet companies, performed for world leaders and dignitaries, and worked with artists such as Pink Martini, Smokey Robinson, Aaron Neville, The Temptations, and Everclear. *Parking limited; no wheelchair access. Vegetarian option available with prior notice.*

## 18. Taco Tradition with a Twist

**Sally & Denny Bixby, Dianne Hosford, and Bryan Steelman of ¿Por Qué No?**

Saturday, August 20, 2011 6:00 p.m. 25 Guests \$85

Dianne Hosford – Dinner Series Chair – joins forces with the Bixby duo and Portland's favorite taco spot, ¿Por Qué No?, for a magical evening featuring a sensual celebration of one of their favorite places in the world: Mexico. Located in St. Johns, Hosford's home is a quiet oasis of urban farming and garden wonders, and is the perfect locale to taste Mexican influenced beverages and listen to the Latin sounds of a band put together by Denny, featuring some of Portland's finest musicians. Without leaving Oregon, you will be transported around Mexico as you sip *cerveza*, dip a chip, and taste a taco. *Vegetarian option available with prior notice.*

## 19. City of Rain Takes to Spain

**MaryAnn & Phil Barnekoff with Chef Eduardo Mulero**

Saturday, August 20, 2011 6:00 p.m. 10 Guests \$100

Friends headed off to Spain while you're spending late summer in The City of Roses? Look no further for the comforts of *la cocina de España* than this intimate dinner! *Dinner at My House for Our House* rock stars MaryAnn and Phil Barnekoff will host while Chef Eduardo Mulero prepares traditional Spanish dishes from *tapas* to paella. Spanish wines and *tapas*, or "small plates," will be served outside on the Barnekoffs' peaceful garden terrace. Eduardo will cook the paella, an aromatic rice dish traditional to Spain, on the terrace as well. While thematic music and the smell of saffron from the cooking paella waft through the trees, you'll be wondering why you would want to be anywhere else in the world.

## 20. It's Summer! Crab Louies and Champagne with Art on the Lawn!

**David Olsgard & Paul Cofer**

Sunday, August 21, 2011 12:00 p.m. 24 Guests \$85

Appetizers and champagne will be served in the garden while guests can view the work of several Portland glass artists (and you get to meet the artists, including Carol Hall and John Cart). Pieces will be available for sale, with a portion of the sales to be donated to Our House. There will even be Chihuly pieces offered up. Lunch will be San Francisco Crab Louie (the ORIGINAL recipe!) and more champagne served on the lawn at beautifully appointed tables surrounded by hundred foot trees. A summer delight indeed.



## 21. More Flowers for the Devil

Celebrity Chef

### **Devil's Food Catering's Charles Stilwell and Geranium Lake's Kim Foren**

Thursday, August 25, 2011 7:00 p.m. 25 Guests \$125

Kim Foren, owner of Geranium Lake Flowers, hosts this popular and gorgeous dinner. Widely acclaimed for her skills as a flower designer, Foren recently flew to NYC to appear live with Ann Curry on the TODAY show and has a long, fabulous resume of throwing great parties not to be missed. Charles Stilwell, owner of Devil's Food Catering and Honorary Chair of *Dinner at My House for Our House*, will unleash his chef Michael Zimmer for a five course summer menu featuring the most beautiful foods the market has to offer at that moment. What a moment it will be, truly the height of our summer's bounty! You will be delighted by the food and flowers at this lush, divine dinner party. *Vegetarian option available with prior notice.*

## 22. You, Me, Sushi

### **Jacki Bloom and Yoko Tanner, with Poet Daniel Skach-Mills**

Saturday, August 27, 2011 5:00 p.m. 10 Guests \$75

"Sushi 101" comes your way courtesy of Our House staffers Yoko Tanner and Jacki Bloom. Hosted in Jacki's backyard – a quirky paradise of found objects, eclectic plants, and a teahouse – you'll dine on Yoko's masterful Japanese tofu salad and miso soup in addition to creating your own vegetarian sushi entree. Sake, green tea, and roasted barley tea will also be served, and for dessert you'll slide into Americana with homemade ice cream topped with locally grown berries and drizzled chocolate. Award-winning poet Daniel Skach-Mills, author of *The Hut Beneath the Pine* and *The Tao of Now*, will read from his collection and discuss the inspiration behind his powerful words. Dress casual and lounge your way to pure sushi satisfaction. *This meal is completely vegetarian.*

## 23. Kings of the Hill

### **Robert Trotman & Bill Hetzelson**

Saturday, August 27, 2011 6:30 p.m. 12 Guests \$150

Join Robert Trotman and Bill Hetzelson for a "Best of Summer" dinner at the historic Samuel King house, their Colonial Revival home on Kings Hill. They'll be serving some of their favorite wines from the Oregon wine country. Cocktails and hors d'oeuvres will be served on the terrace and in their beautiful walled garden. Next there will be a tour of their art collection of international and regional artists spread over all three floors of their home. Then dinner will be served in both their formal dining room and intimate solarium. Dinner will start with a favorite summer dish: crab and tomato confit Napoleons, a Jean-George Vongerichten recipe, followed by an entrée and vegetables selected from what looks the very best at the Farmer's Market that day. The evening will end with multiple desserts: a fresh Marionberry pie, Nigella Lawson's Anglo-Italian trifle, and something bittersweet chocolate.

## 24. Homegrown Barbeque, Urban Style

**Steve & Megan Urban**

Sunday, August 28, 2011 5:00 p.m. 12 Guests \$85

We're not in Kansas anymore, but we still like the sauce. Megan and Steve Urban have lived in Oregon for over 20 years making and eating every type of cuisine, but they still crave the best barbeque sauce this side of Wichita. This multi-course summer BBQ dinner will sizzle with a variety of zesty Midwest style sauces. Enjoy view of the coast range from the deck and cooling cocktails before dinner, with beer and wine on tap during the tastiest meal in town. Homemade fruit sorbet thrills the palate, and a bottle of award winning sauce goes home with every guest. *Vegetarian option available with prior notice.*

## 25. A+ Evening with Three B's

**Margie Boulé & David Beck, with Celebrity Chef Philippe Boulot**

Thursday, September 8, 2011 6:00 p.m. 10 Guests \$125

Celebrity Chef

If we gave out report cards to Dinner Series events, this one would receive an A+. For many years the terrific trinity of Margie Boulé, David Beck, and Philippe Boulot have joined forces at Boulé and Beck's 1912 Arts and Crafts home, which is on the National Historic Register. This Portland Heights classic, designed by architect Ellis Lawrence, was featured in 1917's *House Beautiful* magazine and named "one of the outstanding homes in America." Meanwhile, Boulot has staked his own claim in the public eye: trained in Paris, he's now the Executive Chef at the Multnomah Athletic Club and Culinary Director at the Heathman Restaurant and Bar. In addition, he has won the coveted James Beard and "Knight of the Order of Agricultural Merit" awards, appeared on the Discovery Channel and PBS, been featured in *USA Today* and *Portland Monthly*, and now will be all yours for one perfect night of class and style.



## 26. Indian Summer Pool Party at Fazan Farm

**Jon Palanuk, with Charles Stilwell of Devil's Food Catering**  
Sunday, September 11, 2011 1:00 p.m. 10 Guests \$150

Celebrity Chef

Join us poolside at Jon Palanuk's Fazan Farms in Hood River for a grillin' good time, with garden fresh veggies and locally sourced meats prepared by the masterful chefs at Devil's Food Catering. Run with wild abandon through the pear and apple orchards and leap into the refreshing pool for quick relief from the mid-afternoon heat. Then chill on the deck with great drinks and light eats until the dinner bell rings. Bring your shades, flip flops, swim suit, and camera to post your amazing day on Facebook. You are sure to feel famous for more than 15 minutes.

## 27. Wine Country BBQ

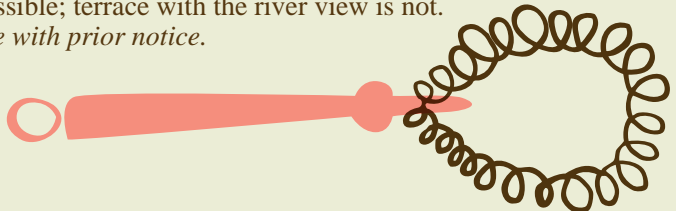
**Bill & Linda Hanson of Libra Wine & Home Vineyard**  
Saturday, September 17, 2011 5:00 p.m. 12 Guests \$100

As autumn settles in, now would be the perfect time to get away from the city for a final rush of fresh air and a landscape filled with grapes on vines. Bill and Linda Hanson of Libra Wine & Home Vineyard pop the corks of their Pinot Gris, Pinot Noir, and Riesling selections as you settle onto their big porch that faces west in Carlton, Oregon. The sun will set during the course of the evening, a perfect complement to your dinner of salmon, asparagus, and other fresh foods put together that day from the garden to the table. Other treats from the cellar will be offered – along with a selection of beers – to top off your evening and your mugs as you tip your hat to these Oregon Wine Country connoisseurs. *Vegetarian option available with prior notice.*

## 28. My Big Fat Greek Party

**Rhonda Allen and Mark Hegarty**  
Sunday, September 18, 2011 1:00 p.m. 20 Guests \$100

Join Our House friends and supporters Mark Hegarty and Rhonda Allen for a Sunday afternoon overlooking the Willamette River. Sip wine and nibble Mediterranean appetizers on the terrace of the Oswego Pointe Clubhouse on 19 acres off State Street in Lake Oswego. Later, move inside for a Greek-inspired lunch prepared by Our House volunteer chef Mark Hegarty and cohort-in-crime Rhonda Allen. The Clubhouse boasts an intimate and private theater where you can laugh and cry and laugh again at a private screening of *My Big Fat Greek Wedding*. The movie will be provided by Trilogy Video owner JoAnn Panayiotou (Yes! That's Greek!). Relax in a super comfortable movie house seating in the theater. The Clubhouse and movie theater are wheelchair accessible; terrace with the river view is not. *Vegetarian option available with prior notice.*



## 29. Borrow This Lauro

**Celebrity Chef David Machado, “Lauro Kitchen”**  
**Wines by Todd Bacon of Admiralty Beverages**  
**Hosted by Steve Neighorn**

Celebrity Chef

Thursday, September 22, 2011 6:00 p.m. 25 Guests \$150

*Willamette Week* says, “Lauro Kitchen’s creative play with Mediterranean flavors revitalizes the casual neighborhood bistro.” This special dinner by acclaimed chef David Machado promises to show off his flair for taking bistro food to a new level. David Machado’s passion for fresh, locally grown, and sustainable ingredients combined with his artistry and loyalty to authentic cooking has spanned a 20-year career as a nationally recognized chef and restaurant owner. This night his creativity and vision will come to your Chef’s Table event as a celebration of fall’s bounty. *Vegetarian option available with prior notice.*

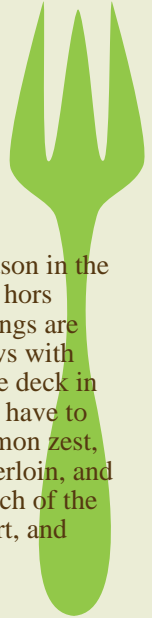
*All Chef’s Table events hosted at the Vibrant Table Loft on SE Belmont.*

## 30. Harvest for the Hearty

**Jim & Sandy Long**

Saturday, September 24, 2011 6:30 p.m. 10 Guests \$100

Join hosts Jim and Sandy Long to taste the fresh bounty of the harvest season in the Pacific Northwest. If Portland’s infamous weather permits, you’ll take in hors d’oeuvres on their deck overlooking a cedar tree-lined greenway. The Longs are addicted to Powell’s – aren’t we all? – and their home practically overflows with books! Cookbooks too! You might peruse these for hints, or linger on the deck in the warm fall evening wondering, “So just what does the Portland harvest have to offer?” This six-course meal starts with cornmeal crepes with salmon, lemon zest, and dill, then detours into tomato-fennel soup, balsamic-glazed pork tenderloin, and harvest vegetable couscous. Jim will choose wines from his cellars for each of the courses. Finish the evening with a delectable peach and blackberry dessert, and you’ll be seeing Northwest cuisine in a whole new light!



## 31. Tequila & Fire Fiesta

**Rex & Kathryn Lindaman**

Friday, September 30, 2011 7:00 p.m. 18 Guests \$85

The “heat” is on! Experience a slice of Mexico at Rex and Kathryn Lindaman’s newly remodeled Cedar Hills home, filled with contemporary and Old World art. This fiesta will surely light your fire! You’ll enjoy “hot,” unique, and exciting Latino foods, imbibe in margaritas and other salt-rimmed delights, listen to some Mariachi Cha Cha Cha, and dance the Jarabe Tapatío or Maramba around the great outdoor fireplace and deck. *Vestido Mexicano alentó* (Mexican dress encouraged). *Sueltense la melena!* (Loose translation, “Get Wild!”). This is the perfect chance to bridge cultures and languages while moving to the beat the entire time.

## 32. Harvest Celebration: Food and Wine Tasting

**Kevin de Garmo and Pastaworks Mississippi**

Tuesday, October 4, 2011 6:00 p.m. 18 Guests \$100

Celebrity Chef

Portland's beloved Pastaworks is opening the doors for a private event at the Mississippi Avenue store. You are invited inside for a special evening of food, wine, and Northeast Portland charm. Taste a range of Pastaworks' favorite and most delicious wines, and enjoy a variety of small plates created from Pastaworks' larder and supplemented by local, seasonal produce and meats while indulging in a relaxed perusal of all the beautifully displayed delectables. During the course of any year, Pastaworks scours the globe, both far and near, to find what they think are the most interesting food products available. Come and share! *Vegetarian option available with prior notice.*

## 33. Mingle at MiNGO

**MaryAnn & Phil Barnekoff with Michael Cronan and Michael Tocchini of MiNGO West**

Thursday, October 6, 2011 6:00 p.m. 14 Guests \$125

Celebrity Chef

Described as an "Italian jewel box" to rival even restaurants on the island of Capri, MiNGO West is a leader in fine dining in Beaverton. MaryAnn and Phil Barnekoff, longtime contributors to *Dinner at My House for Our House*, weave their magic alongside MiNGO West owner Michael Tocchini and fellow mastermind Michael Cronan. MiNGO hosts WineMaker Dinners every month, and their passion and expertise have generated quite the following among foodies and industry folk alike. Your five course dinner – all from locally produced food with a focus on sustainability – will be paired with fine Italian wines to make you want to throw out past notions of Italy altogether! *Vegetarian option available with prior notice.*

## 34. Park It in the Kitchen

**Celebrity Chefs Scott Dolich & David Padberg, "Park Kitchen"**

**Wines by David Rounds of Domaine Selections**

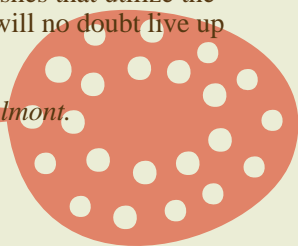
**Hosted by Curtis Thompson**

Thursday, October 6, 2011 6:00 p.m. 25 Guests \$150

Celebrity Chef

The combined resumes of chef and owner Scott Dolich and Chef de Cuisine David Padberg include years of successes at renowned restaurants across the country and in Portland. Their fans include *Zagat America's Top Restaurants*, the James Beard Foundation Awards, and the *GQ City Guide*, and those of us who have become regulars at the intimate and personal Park Kitchen on the Park Blocks in the Pearl District. Park Kitchen consistently delivers highly imaginative dishes that utilize the local bounty in unique and wonderful ways. This special dinner will no doubt live up to a *New York Times* review as "subtly superb."

All Chef's Table events hosted at the Vibrant Table Loft on SE Belmont.



## 35. Knit One, Nosh Too

**Bill Space & Allen Brady**

Saturday, October 8, 2011 6:30 p.m. 12 Guests \$50

Get your knit on! Join Bill Space and his partner, Our House's own Allen Brady, for a high fiber evening affair at Twisted, one of Portland's great yarn stores. As you stitch on your current work in progress, you'll have your choice of one-handed snacks (don't want to put down the needles!) and beverages. Bring a finished project to show off, chat with other knitters, feast your eyes on Twisted's luscious inventory, and try your chances at knitterly door prizes. You can even enhance your stash for less – the good folks at Twisted offer a special discount for purchases made that night! Crocheters welcome, too. *Vegetarian option available with prior notice.*

## 36. Pasties, the Pacific, and Partnership

**Sean Sasser & Michael Kaplan, with Wayne Miya**

Sunday, October 9, 2011 5:00 p.m. 30 Guests \$150

Celebrity Chef

Sean Sasser – pastry chef at the Nines Hotel – brings you an array of incredible desserts alongside the Pacific Rim-influenced dishes prepared by Wayne Miya. Wayne, Our House's Executive Director, opens the doors of his contemporary Rummer home for this event, where you'll marvel at the atrium filled with exotic plants and koi fish, take in the view of his Oak Hills neighborhood from his porch, and have plenty to say about his tasteful and refined sense of style. This event is co-hosted by Michael Kaplan, Cascade AIDS Project's Executive Director and partner of Sean Sasser, who joins in this unique collaboration and opportunity to show how Our House and CAP are changing lives and inspiring a greater sense of community. *Vegetarian option available with prior notice.*



## 37. Red Wine Tasting in the Sky

**Marc Walters**

Saturday, October 15, 2011 7:00 p.m. 25 Guests \$100



Here is an evening to enliven your spirits and dazzle all of your senses! Join host Marc Walters in his Pearl District penthouse with its modern décor and stunning view of downtown Portland. You will feel the buzz of the city inside and out while sipping exceptional West Coast red wines – coordinated by Zupan’s Cynthia Crystal – and dining on exquisite finger foods and desserts. Don’t forget to turn your gaze inward, where you will have the opportunity to take in Marc’s beautiful contemporary art collection.

## 38. Classic Italian: the Platinum Edition

**Celebrity Chef Jake Greenberg with Shelly Buschel**

Saturday, October 15, 2011 7:00 p.m. 20 Guests \$100



What happens when you take cherished recipes from the old country and put them in the hands of one of the city’s best chefs, who then gives them some new world flair? Find out when Jake Greenberg of Classic Foods, who supplies ravioli and fresh pasta for many of Oregon’s finest restaurants, offers his take on classic Italian dishes. In Classic Foods’ new location in the up-and-coming Woodlawn neighborhood – a LEED Platinum rehab of a 1932 Art Deco building originally built as an ice house – you’ll indulge in a series of dishes built on seasonal finds from that morning’s Hollywood Farmers Market, along with Greenberg’s signatures like fresh ravioli and chicken saltimbocca. Joining Greenberg is Shelly Buschel of Southern Oregon’s acclaimed Bridgeview Vineyards, who is choosing special bottles to go with each course. *Vegetarian option available with prior notice.*

## 39. Culinary & Contemporary Art: a Love Affair

**Larry & Denise Grimes of Art of Catering**

Wednesday, October 19, 2011 6:00 p.m. 20 Guests \$150

Art of Catering once again brings the sophistication and relaxed elegance of a fine restaurant experience to the realm of catering. Enjoy their passionate, sensual, and never stuffy style as you tour the kitchen and meet the culinary team while sipping wine and indulging in their renowned hors d’oeuvres. *Willamette Week* has said they’re “known for pushing the culinary envelope, forward-thinking food aesthetic” and the *Oregonian* stated, “There are few caterers who rival the exquisite service and creative flair.” Dinner and dessert will be held in the Art of Catering gallery space, where you’ll be surrounded by a unique collection of contemporary art. This evening is sure to be a memorable dining experience in the heart of the Pearl District. *Vegetarian option available with prior notice.*



## 40. Wicked Eats of the Northwest

**Peter Sargent & Joe Pense**

Saturday, October 29, 2011 5:30 p.m. 10 Guests \$100

This dinner will bring many more treats than tricks and it will certainly put you in the Halloween spirit! Hosts Peter Sargent and Joe Pense prepare you for All Hallows' Eve by serving up some Northwest autumn cuisine in their contemporary home filled with Asian antiques, Northwest art, and vintage Halloween memorabilia. Feel free to come in costume if the spirit moves you, and maybe even bring your best ghost stories. The delightful memories of this dinner will surely haunt you in the days after. *Vegetarian option available with prior notice.*

## 41. Halloween Cuisine: A Gathering of Spirits and Gruel

**Chuck Schomaker & Bill Coffey with pet detective Chloe**

Saturday, October 29, 2011 7:00 p.m. 8 Guests \$125

Bill and Chuck open their downtown haunt for eight lucky guests to indulge in a Halloween evening of treats and a feast. Glowing Jack-O-Lanterns and ghostly decor will cast a wavering light as you satisfy your thirst with spirits, while you wait for a devilishly tasty six course meal of soup, salad, entrée, and dessert that is always fabulous but never too much. A Halloween to remember, and you'll want much more – until the ghosts appear at your very own front door. *Costumes are optional.*

## 42. A Hearty "Bravo" to Toro Bravo

**Celebrity Chef John Gorham, "Toro Bravo"**

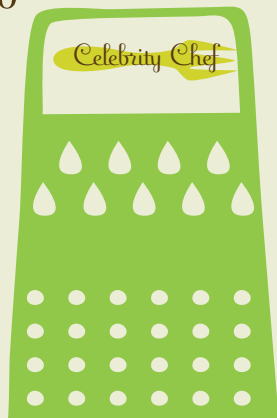
**Wines by Elaine Testa, Casa Bruno**

**Hosted by James Lindquist & Eric Sandstrom**

Thursday, November 3, 2011 6:00 p.m. 25 Guests \$150

Portland has seen a number of notable Spanish tapas restaurants over the years, but never one that aims as high – and succeeds as brilliantly – as John Gorham's astounding Toro Bravo.

The restaurant, which was named *Willamette Week's* Restaurant of the Year in 2007, is known for small plates with big flavors like bacon-wrapped dates that have been stuffed with roasted almonds or grilled asparagus with fried ham. This dinner, part of the popular Chef's Table series at the Vibrant Table Loft, will feature the best of Gorham's Spanish inspirations, paired with imported wine selections from Elaine Testa of Casa Bruno. Come see why *The Oregonian* calls Toro Bravo "all that is good and right about Portland's food scene."



*All Chef's Table events hosted at the Vibrant Table Loft on SE Belmont.*

## 43. World Travelers Unite!

**Brian Wilson and Judy Ilg**

Saturday, November 5, 2011 6:00 p.m. 10 Guests \$110

Join well-traveled hosts Brian and his mother Judy at Brian's West Hills home for an evening of international delights and adventure. Just wait until you see the exotic, classy décor around every corner! You'll sample dishes hailing from cultures as far-flung as northern Africa, the Irkutsk region of Siberia, Thailand, and Tierra del Fuego. It will all be hand-prepared by Brian using locally grown produce and proteins. Your itinerary begins with a hike up 33 steps to Brian's house, followed by an internationally inspired cocktail party. Come with your favorite travel stories, add to the conversation, and partake of chocolates and coffee for dessert. This dynamic duo will warm your hearts all evening, then offer up a nudge of Bailey's to help warm you on your way home.

## 44. Jonesin' for Cupcakes

**Lisa Watson & Peter Shanky of Cupcake Jones,  
with Celebrity Chef Blake Van Roekel**

Sunday, November 6, 2011 6:30 p.m. 14 Guests \$50

*Celebrity Chef*

If you can't beat 'em, join 'em: Cupcake Jones ringleaders Lisa Watson and Peter Shanky invite you for a night of baking and playful banter. You'll customize your own cupcakes, take hints from these frosting gurus, and chat about your favorite dessert memories. Choosing as a base one of the seasonally appropriate cakes on offer (apple, pumpkin, molasses, and gingerbread), you'll decide on your fillings, icings, and homemade garnishes. And not to worry – Blake Van Roekel of Keuken will be onboard to provide snacks and hors d'oeuvres for those who prefer a little savory with their sweet, and Hobo's David Behrend will provide the spirits.



## 45. Please Be Seated

### Laurie Austin & Please be Seated

Thursday, November 10, 2011 5:30 p.m. 25 Guests \$50

Enjoy champagne and hearty hors d'oeuvres in the heart of historic Sellwood. Host Laurie Austin welcomes you to celebrate the art of gracious living in her charming store, Please Be Seated, an unmistakable destination for home décor and beautiful gifts. The shop will twinkle with holiday festivity as guests eat and mingle around the holiday tabletop and gaze at the beautiful Christmas tree decorated with unique treasures. While you're there, if you see something that you'd like to bring home for the holidays, a percentage of all sales will also go to support Our House. Please be seated and prepare to be charmed by this undiscovered Portland treasure. *Vegetarian option available with prior notice.*

## 46. Go Vegan in a Victorian!

### Steven Storla & Bob Schaibly

Saturday, November 12, 2011 7:00 p.m. 6 Guests \$100

Vegans rejoice! This special evening in the Our House Dinner Series has vegans celebrating. The novelty of veganism is a thing of the past, and a plant-based diet has moved from the fringe to the center stage of elegant cuisine. Explore the tasty and healthy delicacies that will be served at Steven and Bob's Victorian home in historic Sellwood. Your hosts enjoy great discussions on everything from politics to religion to roses, and will gladly show off their home's eclectic décor to the curious. Wine, beer, or sparkling cider is included with your meal, and cherished and nourishing recipes and resources supporting a healthier, more socially conscious lifestyle will gladly be shared. *This meal is completely vegan.*

## 47. This Deli Ain't for the Delicate!

Celebrity Chef

### Ken Gordon of Kenny and Zuke's Delicatessen with Annie & Ken Edwards

Friday, November 18, 2011 6:00 p.m. 15 Guests \$65

"If there's a better pastrami anywhere in the world – never mind New York – I haven't had it," writes *The Oregonian*. Prepare to stuff yourself, in the downstairs working kitchen, with some of the specialties at the Pacific Northwest's premiere Jewish delicatessen. The menu will include pickles, latkes, deli meats, and desserts, plus some surprises cooked on the spot by Ken Gordon. *Seattle Magazine* claims, "K & Z's Reuben should be dubbed King of Sandwiches, and all self-respecting meat lovers should pay homage to its hefty deliciousness." So, come hungry!



## 48. Naughty, Nice, and Everything In-Between

**Steven Nash & David Sherwood**

Saturday, November 19, 2011 6:30 p.m. 30 Guests \$150

Nothing says mischief, magic, and music like a night at the cabaret bar in the basement of Steven Nash's and David Sherwood's home. Some of Portland's best stage and cabaret stars will perform for you, adding a touch of debauchery while you feast on cocktails, hors d'oeuvres, and a full delicious meal. Rated PG-13 with an extra dash of spice – literally and figuratively – this event is for that little devil who likes to sit on your shoulder and encourage feistiness. *Vegetarian option available with prior notice.*

## 49. Holiday Wreaths & Partridges in Trees

**David & Leanne Kesler, Bob Cramer & Allen Simmons,  
and Bill Coffey & Chuck Schomaker**

Thursday, December 1, 2011 6:30 p.m. 20 Guests \$100

According to German legend, you will have a year of happiness, love, and prosperity if you find a bird nest in your Christmas tree. Your friends at the Floral Design Institute give a creative twist to the legend in the Nested Bird Christmas Wreath. If you love the Christmas season and all that goes with it, you won't want to miss this annual hands-on wreath decorating event. Your hosts Bob Cramer, Allen Simmons, Chuck Schomaker, Bill Coffey, and David and Leanne Kesler will greet you with a light treat to set the holiday mood. Then it's off to decorate your wreath with the FDI elves! You'll have colorful ribbons, shiny balls, and creative options (including legendary birds) to choose from. When you're done, your hosts will be waiting with more culinary delights. What fun to start your holiday season with Bob, Allen, Chuck, Bill, David and Leanne. *Vegetarian option available with prior notice.*

## 50. MORE Holiday Wreaths & Partridges in Trees

**David & Leanne Kesler, Jeri & Tony Holt, Joan Harvey, and Nancy Sellers**

Friday, December 2, 2011 6:30 p.m. 20 Guests \$100

And, yes, once again...festive birds will flock together for a night of sinfully delicious culinary delights and creative hands-on wreath making fun. Your hosts Tony and Jeri Holt, Joan Harvey, Nancy Sellers, and David and Leanne Kesler will greet you with a light treat to set the holiday mood. Then it's off for a creative interpretation of the German legend promising a year of happiness, love, and prosperity upon finding a nest in your Christmas tree. You'll have colorful ribbons, shiny balls, and creative options (including legendary birds) to choose from as you decorate your own holiday wreath. When you're done, your hosts will be waiting with more culinary delights. What fun to start your holiday season with Tony, Jeri, Joan, Nancy, David, and Leanne.



## 51. Joyeux Noël!

**Dennis Laird & John Posey**

Saturday, December 3, 2011 6:30 p.m. 8 Guests \$150

Hosts Dennis Laird and John Posey invite you to enjoy an intimate and elegant holiday feast that would make even Julia Child jealous. The Mediterranean style home will be decked out for the holidays to help you get in a merry mood while you also enjoy the art and collections from their travels around the globe. You'll have the joy of feasting on a traditional French meal including radishes and fresh baguette, pumpkin soup, Julia's famous boeuf bourguignon with Yorkshire pudding, and fried duck eggs served with grilled asparagus and shavings of parmigiana. Pavlova will be served for dessert. Julia would be proud. Bon appétit! *Vegetarian option available with prior notice.*

## 52. Broadway for the Holidays!

**Brisa & Mark Trincherro with Chefs Lisa Francolini and Ed Cunningham**

Saturday, December 10, 2011 5:30 p.m.

8 Guests \$100

*Celebrity Chef*

It's beginning to look a lot like Christmas ... so enjoy a festive cocktail while gazing at the city lights from this elegant West Hills home, decked out in all its holiday finery. The stellar cast from The Broadway Rose Theatre Company's holiday revue "A Very Merry PDX-Mas" will be on hand with songs from the show like "The Twelve Days After Christmas" and "The Re-Gifters Lament." Then you'll sit down with your hosts for a sumptuous multi-course Italian feast featuring special family recipes, all accompanied by fine Italian wines specially chosen for the occasion. A great way to get into the holiday spirit!  
*Vegetarian option available with prior notice.*



## 53. A Swiss Christmas Revisited

**Martin C. Muller**

Monday, December 19, 2011 6:00 p.m. 14 Guests \$125

Nobody does Christmas like the Swiss. Indulge your passion for tradition as Martin C. Muller whips up a traditional Swiss dinner that culminates in a dessert extravaganza, featuring Christmas cookies and an array of other desserts. Before and after dinner, you're invited to tour the contemporary home, with artwork reflecting the host's travels in Asia, Europe, Africa, and South America. His own art adorns the walls. Dinner will be served by the beautiful fireplace, and you'll warm up afterwards by the noble fir tree, which will be lit with 40 candles, in the true Swiss tradition. Nobody casts an ambiance of holiday cheer – or hospitality – like Martin Muller.

## 54. Raise a Flask to Culinary Creativity

**Celebrity Chef Ben Bettinger, “Beaker & Flask”  
Wines by Mary Davis, Oregon Brand Management  
Hosted by Robert Lusk & Christopher Bailey**

Celebrity Chef

Thursday, January 26, 2012 6:00 p.m. 25 Guests \$150

Chef Ben Bettinger earned his culinary chops working in some of Portland’s finest kitchens – Paley’s Place, Park Kitchen, and Clyde Common. But he’s charting his own delicious destiny at Beaker & Flask, where he serves accomplished American cuisine with accents from France, Spain, and Italy, which *The Oregonian* praises for their “inventiveness and discreet simplicity.” At this dinner, part of the popular Chef’s Table series at the Vibrant Table Loft, expect an array of dishes that showcase both Bettinger’s culinary roots as well as his own creativity, with special wines selected by Mary Davis of Oregon Brand Management.

*All Chef’s Table events hosted at the Vibrant Table Loft on SE Belmont.*

## 55. La Cucina Invernale

**Michael Masé & Alan Winders**

Saturday, January 28, 2012 6:00 p.m. 6 Guests \$100

Hosts Michael Masé and Alan Winders invite you to share their love of Italian winter dishes. Join them in their intimate Southwest Portland home and experience the culinary tricks they picked up after a lifetime of cooking and eating food from this beautiful region. Dinner will feature Tuscan lamb, with complementary vegetables and many more regional additions and hearty cheeses. Throughout the night you’ll be able to enjoy Michael and Alan’s unique artwork collected throughout their travels. This dinner will surely leave you toasty and warm on a cold winter’s evening.

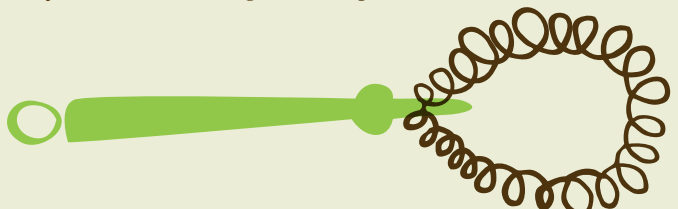
## 56. Bunco at Bunk!

**Chefs Tommy Habetz and Nick Wood of Bunk Sandwiches,  
with Shirley Brooks of Elk Cove Vineyards**

Celebrity Chef

Thursday, February 2, 2012 5:30 p.m. 22 Guests \$50

The sandwich is said to have been created by a game-crazed aristocrat – so what could be more appropriate than to pair up the heavenly sandwiches at Bunk with a rousing night of Bunco? Even if you’ve never played Bunco, you’ll have a blast learning the fast-paced and hilarious game. Sandwich masters Tommy Habetz and Nick Wood of Bunk, which is known for its lunchtime lines out the door, promise special creations for this unique occasion, and Shirley Brooks of Elk Cove Vineyards will be pouring some of the acclaimed Oregon winery’s finest creations. You can’t go wrong – and you might get to yell “Bunco!” *Vegetarian option available with prior notice.*



## 57. High in the Hollow

**Kay Van Patten and Dee Poujade**

Saturday, February 4, 2012 2:00 p.m. 12 Guests \$60

In England, tea can be anything from a quick “cuppa” to a hearty feast, a casual chat to a formal affair. Join Kay and Dee at Dee’s cozy Goose Hollow condo for a royal tour of Tea. Guests will be served a variety of traditional and contemporary teas, while delicately appreciating petite sandwiches, scones, and other dainty townie fare. Travel through time on this civilized tour of the history, heritage and culture of tea, trading secrets and releasing the aroma of the herbal leaves.

## 58. Dinner with a (Theatre) Twist

**Marianne Ghim & Phil Hunt,  
with Geoff Hunnicutt and Sommelier Jeff Smith**

Saturday, February 18, 2012 5:30 p.m. 24 Guests \$100

Bring your appetite, thirst, and artistic hunger to this dinner hosted by Marianne Ghim and Phil Hunt. Culinary artist Geoff Hunnicutt and Sommelier Jeff Smith will prepare an eight course meal with wine pairings that will have you salivating for more. But that’s not all! As guests are enjoying this decadent meal, they will enjoy the performance of a short one-act comedic play performed in this intimate setting by actors from the American Readers Theatre. In past years, Marianne and Phil’s artistic dinners have been called “a life experience.” Don’t miss out on this one. *Vegetarian option available with prior notice.*



## 59. A Laurelhurst Market Meat Extravaganza

**Celebrity Chef Dave Kreifels, “Laurelhurst Market”**

**Wines by Chris Davis, Estelle Imports**

**Hosted by John McVea & Joe Lindquist**

Thursday, February 23, 2012 6:00 p.m. 25 Guests \$150

Celebrity Chef

What happens when you take the high-class culinary sensibilities of a top-tier steakhouse and put them in an everyday neighborhood setting? The answer is Laurelhurst Market, a casual restaurant and butcher shop that *The Oregonian* describes as “Portland at its best.” This special dinner, part of the popular Chef’s Table series at the Vibrant Table Loft, will feature impeccable beef and pork dishes, along with the complex yet comforting side dishes that has earned the restaurant a legion of fans. To go with the meaty fare, Estelle Imports’ Chris Davis plans a special selection of wines paired for each course. This meal is a must for meat-lovers!

*All Chef’s Table events hosted at the Vibrant Table Loft on SE Belmont.*

## 60. Wolf in Sweets’ Clothing

**Sherrie Wolf & Peter Lovely alongside Celebrity Chef Kim Mahan, with musical performance by Susan Smith and Nancy Ives, and dessert from Papa Haydn**

Wednesday, February 29, 2012 7:00 p.m. 16 Guests \$125

Celebrity Chef

Like the salons of days past, this evening promises the appreciation of artists in our midst. Join Sherrie Wolf and Peter Lovely in their home for a musical performance by pianist Susan Smith and cellist Nancy Ives. Susan is pianist for the Third Angle New Music Ensemble, teaches at Lewis & Clark College, and has performed as soloist for the Oregon Symphony and with other orchestras and chamber groups. Nancy is Principal Cello of the Oregon Symphony, was formerly Principal Cello and a founding member of the Grammy-nominated Manhattan Chamber Orchestra, and has performed extensively as a soloist and in chamber ensembles. Tour Sherrie’s 3rd floor studio (access by stairs only!) and have the opportunity to chat directly with the artist represented for so many years by the Laura Russo Gallery. Then more artistry is to be appreciated as Class Cooking & Catering’s Kim Mahan prepares a special Greek meal. Dessert will be created by the sweet tooth master and owner of Papa Hadyn, Evelyn Franz. This event is a pretty sweet deal all around! *Vegetarian option available with prior notice.*



# 61. Old-World Comfort Meets Northwest Inspirations

**Celebrity Chef Christopher Israel, “Grüner”  
Wines by Emma Healion of Galaxy Wine Co.  
Hosted by Jeff Wiles & Sue Ayers**

Celebrity Chef

Thursday, March 1, 2012 6:00 p.m. 25 Guests \$150

When chef Christopher Israel created his acclaimed restaurant Grüner, he built his menu around Northwest ingredients but channeled a European “Alpine” sensibility, creating hearty dishes loaded with robust flavors that’s been described by *GQ* magazine – which named Grüner one of the 10 best new restaurants in America – as “old-world comfort.” The accolades don’t stop there: Israel was a finalist this year for the Best Chef Northwest award in the prestigious James Beard Foundation Awards, and he received rave reviews in *The Oregonian*, which noted that Israel almost single-handedly started Portland’s food revolution during his years in the kitchen at Zefiro in the 1990s. This multi-course dinner, part of the popular Chef’s Table series at the Vibrant Table Loft, will be a showcase of Israel’s cooking style, built around late winter-vegetables and the best from the butcher block. To pair with each course, expect exquisite wine pairings from Emma Healion of Galaxy Wine Co. *Vegetarian option available with prior notice.*

*All Chef’s Table events hosted at the Vibrant Table Loft on SE Belmont.*



## 62. Take a Seat with the Chairs

**Charles Stilwell and Dianne Hosford**

Saturday, March 3, 2012 6:00 p.m. 16 Guests \$100

Celebrity Chef

You've read their letters at the front of this catalog. You've heard of them around town when people mention catering's finest and wine connoisseurs. Now it's time to meet them, take a seat, and let them wine and dine you. Charles Stilwell, owner of Devil's Food Catering, and Dianne Hosford, Programs Director for Oregon Brand Management, have joined forces as the Dinner Series Chairs for two years running – and now join forces to bring you an intimate night of conversation and camaraderie smack-dab in the Devil's Food's kitchen. You'll partake not only in a meal of small plate perfections with paired wines, but will partake of your hosts' inspirations for getting involved with Our House, not to mention their inspirations behind their well-respected careers and reputations. *Vegetarian option available with prior notice.*

## 63. A Dinner of Global Proportions

**Gregg Stewart**

Saturday, March 3, 2012 7:00 p.m. 6 Guests \$100

Share in the secret of this 1929 Spanish Bungalow, where two centuries of captivating furnishings and art greet you around every corner, creating a gorgeous collection of local and global community. The curator will greet you with a tray full of champagne flutes, followed by oven roasted goat cheese arugula salad to dance on your palate. The famous Caprial's Roasted Vegetable Crab Cakes with Red Pepper Rouille will join the tour, while lemon tart with Marionberry sauce finish the heavenly night.

## 64. West Meets East: Opera and Asian Cuisine

**Wayne Miya**

Saturday, March 10, 2012 6:00 p.m. 30 Guests \$150

Every year, Our House's Executive Director Wayne Miya opens his home for an evening that deserves a standing ovation. As you enter, you will feel instant serenity as you pass through the foyer filled with palm trees and koi ponds. Wayne and his friends will make good use of his state-of-the-art kitchen as they serve up an abundant buffet of teriyaki beef, salmon, sushi, and a unique variety of other homemade Asian delicacies. Christine Meadows – Artistic Director of the Portland State University opera productions – and members of PSU's award-winning opera program will perform highlights from their upcoming spring production. This intimate performance space will allow you to leave your opera glasses at home. Bravissimo! *Vegetarian option available with prior notice.*



## 65. "See" Your Way to the Mediterranean

**Karol Niemi & Dennis Batke, with Celebrity Chef Monica Grinnell**

Saturday, March 31, 2012 7:00 p.m. 26 Guests \$150

*Celebrity Chef*

The Mediterranean Sea was an important route for merchants and travelers of ancient times. Why not make your own journey to the Mediterranean via Portland? Designer Karol Niemi and architect Dennis Batke invite you to join them in their modernist home, filled with antiques and collections of European and North African treasures acquired over 30 years of international travel. You'll start with tapas and an apéritif, then dine overlooking the twinkling lights of downtown Portland while enjoying a multi-course feast by Monica Grinnell, chef and owner of Eat Your Heart Out Catering. Dinner will include various overseas delicacies. Afterwards, dessert will be paired with digestif liqueurs. *Vegetarian option available with prior notice.*



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## Volunteer Opportunities at Our House

Volunteers have always been an essential part of the diverse Our House community. They contribute thousands of service hours cooking, gardening, doing facility maintenance, and providing companionship to our residents. Visit our website [www.ourhouseofportland.org](http://www.ourhouseofportland.org) to learn about current volunteer opportunities and how you can become part of our team, or please call Kathryn Siebert or Nathan Buck at 503-234-0175.



# Join us for Open House at Our House

Since Our House first opened its doors in 1988, our work has continually evolved to better meet the needs of people in our community living with HIV/AIDS. Our House has grown from a grassroots organization to a state of the art, award-winning model program in caring for people living with HIV/AIDS.

*Open House at Our House* is both inspirational and informational. It includes a 50-minute tour and a presentation where guests learn about the history, programs, and future goals of Our House. Led by members of administrative and clinical staff, guests have an opportunity to learn about our philosophy of care, financial sustainability, and award-winning status in Oregon. They will also get a first-hand look at where – and how – our residents live on a day to day basis, and how resources are managed.

Sign up as an individual or bring a group of family, friends, or coworkers and visit us for an upcoming Open House. For tour dates and more information, please contact Sally Dadmun Bixby, Director of Development, at 503-595-6126 or email her at [sbixby@ourhouseofportland.org](mailto:sbixby@ourhouseofportland.org).



# Merci Beaucoup

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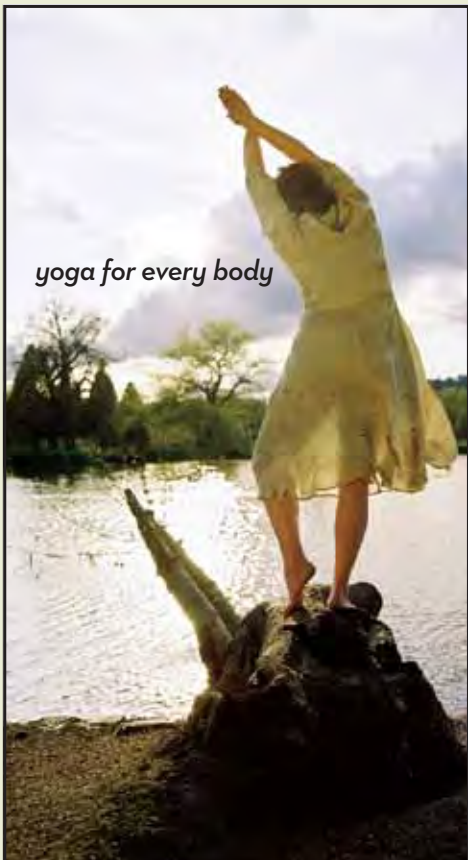
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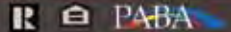
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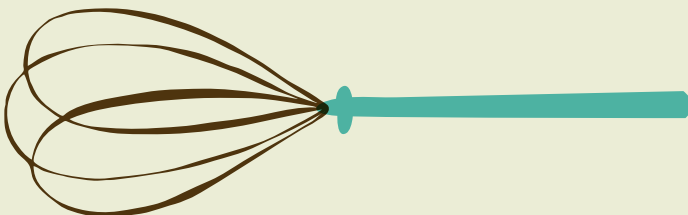
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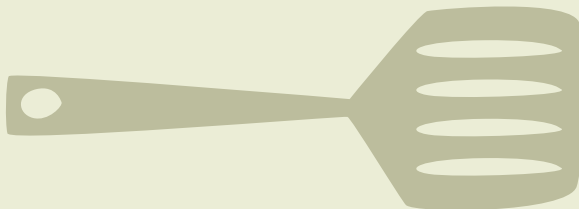
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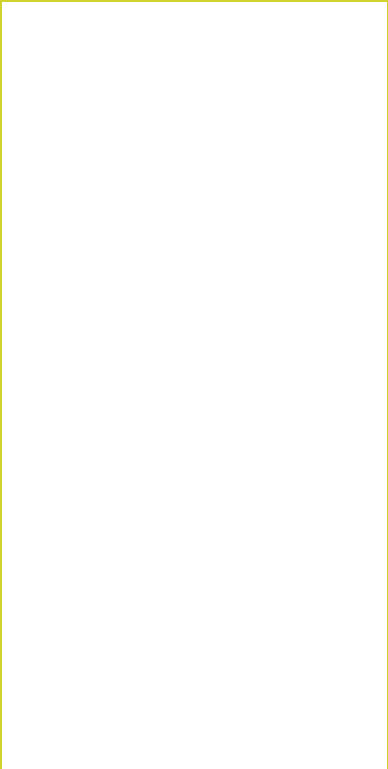


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