



WCNY's 8th Annual Taste of Fame
Culinary Fundraising Experience



Pati Jinich

Chef, Television Host, Cookbook Author

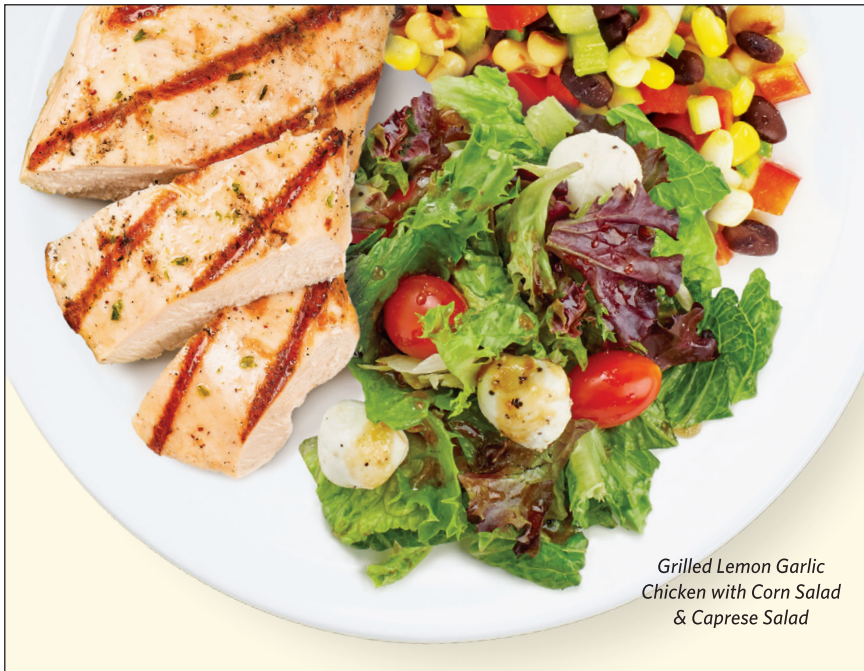


SEPTEMBER 9, 2022



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Chicken with Corn Salad
& Caprese Salad*

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Chef Pati Jinch
Chef, Television Host, Cookbook Author

Emcee

Chef Julia Collin Davison
Chef, Television Host, Cookbook Author

COCKTAIL HOUR

INTRODUCTION

Chef Julia Collin Davison

THREE-COURSE DINNER

Stories with Chef Pati Jinch

REMARKS

Evelyn Ingram, Secretary, WCNY Board of Trustees
Michael Humphrey, Chairman, WCNY Board of Trustees
Mitch Gelman, WCNY President & CEO

CLOSING

Chef Julia Collin Davison

The Silent Auction Closes at 8:15 p.m.



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Follow us on social media to see photos from tonight's event!
Share your photos with us by using #TasteofFame22.

Chef Pati's Three-Course Dinner Menu

Salad Course

Avocado, Watercress, and Pecan Salad

Watercress greens, avocado, pecans, and scallions, drizzled with a citrus-herb vinaigrette

Entrée Choice of:

Coloradito Mole with Chicken

Pan-seared chicken, simmered in a coloradito mole sauce with tomatoes, chiles, aromatics, spices, nuts, and a hint of Mexican chocolate

Achiote Adobo Mahi Mahi

Roasted in an achiote citrus sauce with guajillo chiles, achiote paste, garlic, onion, and spices

Chiles Rellenos with Cheese

Lightly battered and pan-fried Anaheim chiles, stuffed with Mexican cheeses, topped with colorado chile salsa roja, shredded cabbage, and grated cheese

Entrées Served with:

Green Beans in Corn Sauce with Pumpkin Seeds

&

Rice with Poblanos and Corn

Dessert Course

Classic Creamy Flan

Flan Napolitano, drizzled with an amber caramel sauce

The best in Finger Lakes wine accompanies each course.





Avocado, Watercress, and Pecan Salad

- 1 garlic clove, not peeled
- 2 dried chiles de árbol or chiles piquín, stemmed
- 3 tbsp. olive oil
- 2 tbsp. vegetable oil
- 2 tbsp. apple cider vinegar
- 2 tbsp. freshly-squeezed lime juice
- 1 tsp. honey
- 1 tsp. kosher salt, or more to taste
- 1/4 tsp. freshly-ground black pepper
- 1/2 cup pecans, coarsely chopped
- 1/2 pound watercress (2 big bunches), lower stems removed
- 5-6 scallions, white and light green parts only, thinly sliced
- 1 ripe avocado, halved, pitted, and cut into large chunks

DIRECTIONS

Heat a comal or skillet over medium-low heat. Add the garlic clove and chiles and toast, turning often, until the chiles darken in color, 1 to 2 minutes, and the garlic is soft and charred, 5 to 6 minutes; remove the chiles as soon as they are done. When the garlic is cool enough, peel it. Mince the garlic and chiles.

In a large bowl, whisk the oils, vinegar, lime juice, honey, salt, and pepper together. Add the chiles and garlic and mix well with the whisk. Taste and adjust the salt. Add the watercress, scallions, and pecans to the bowl and toss well. Arrange the avocado pieces on top, sprinkle with a little salt, and serve.



Coloradito Mole with Chicken

- 1 ripe plantain
- 6 dried ancho chiles, stemmed and seeded
- 5 dried guajillo chiles, stemmed and seeded
- 1 pound ripe tomatoes or 1 (15-ounce) can whole tomatoes
- 4 or 5 garlic cloves, not peeled
- 1 thick slice (about 1/2 inch) white onion
- 6 black peppercorns
- 1/4 cup slivered almonds
- 1 (1-inch) canela stick or 1/2 teaspoon ground cinnamon
- 3 cloves, stems removed and discarded
- 1/4 cup sesame seeds
- 1 teaspoon dried oregano
- 2 tablespoons dark raisins
- 1 tablespoon dark brown sugar or grated piloncillo
- 2 teaspoons kosher salt, or more to taste
- 3 cups chicken broth
- 1/4 cup vegetable oil
- 3 1/2 to 4 pounds bone-in chicken pieces (8 to 10 legs, thighs, and/or halved breasts)
- 1 (3-ounce) Mexican chocolate bar, broken or cut into pieces
- 1 pound chayote squash, peeled and sliced into 1-x-1/3-inch strips
- 1 pound green beans, trimmed and cut into 1-inch pieces

DIRECTIONS

Preheat the oven to 400 degrees F. Put the plantain on a baking sheet lined with foil and make a couple of 1/2-inch slits in its skin. Bake for 40 to 45 minutes, until cooked through. Remove from the oven, and when the plantain is cool enough to handle, peel and slice; set aside.

Heat a comal or large skillet over medium-low heat. Add both chiles and toast for 30 to 45 seconds per side, until the color changes and they are fragrant and lightly toasted. Transfer to a saucepan.

If using fresh tomatoes, add them to the saucepan. Cover the chiles (and tomatoes) with water and bring to a boil. Reduce the heat to medium and simmer for 12 to 15 minutes, until the chiles are softened and the tomatoes are mushy. Remove from the heat. Transfer the tomatoes and chiles to a blender, along with 1 cup of the cooking liquid; add the canned tomatoes, if using. Puree until smooth and pour into a large bowl. (Do not rinse the blender.)

Heat the comal or skillet over medium heat. Roast the garlic cloves and onion slice until completely blackened and soft, 5 to 7 minutes for the garlic and 10 to 12 minutes for the onion, turning them from time to time. Remove the garlic when it is charred and softened, and when it's cool enough to handle, peel it. Transfer the garlic and onion to the blender.

If using the canela stick, toast it on the comal or skillet over medium-low heat, turning often, until fragrant, 1 to 2 minutes; transfer to the blender. Toast the cloves and peppercorns until fragrant, and transfer to the blender. Toast the almonds for 1 to 2 minutes, until lightly browned, and add to the blender. Toast the sesame seeds. Set aside 1 tablespoon of the seeds for garnish, and add the rest to the blender. Toast the oregano until fragrant, 5 to 10 seconds, and add to the blender.

COOK'S NOTE

If you can't find Mexican chocolate, you can make an approximation by substituting the same amount of bittersweet chocolate and adding a pinch of ground canela or cinnamon and a teaspoon of sugar.

Add the plantain, ground cinnamon, if using, raisins, brown sugar, 1 teaspoon of the salt, and 1 cup of the chicken broth to the blender. Puree the mixture until smooth. Pour into the bowl with the tomato puree. (Do not rinse the blender.)

Heat the oil in a Dutch oven or large deep skillet with a lid over medium-high heat. Season the chicken with the remaining 1 teaspoon salt. Working in batches to avoid crowding the pot, add the chicken, skin side down, and cook for 4 to 5 minutes, until nicely colored, then turn and brown on the other side for 3 to 4 minutes. Transfer to a large bowl.

Reduce the heat to medium-low. Carefully, using the lid as a shield, pour the pureed mole sauce into the oil. There will be splatters! Stir, cover partially, and cook for 6 to 7 minutes, stirring occasionally, until the sauce is very thick and the flavors have intensified. Add 1/2 cup of the chicken broth to the blender and whirl briefly to rinse it out, then add the liquid to the pot. Add the remaining 1 1/2 cups of chicken broth and the chocolate. Stir and cook for a few minutes, until the chocolate has melted.

Return the chicken to the pot, stir well, cover partially, and simmer for 35 minutes, stirring from time to time to prevent the sauce from sticking. Add the chayote and green beans, give everything a good stir, cover, and cook, stirring occasionally, until the vegetables are crisp-tender, about 10 minutes. Taste and adjust the seasonings. Serve garnished with the reserved sesame seeds.

COOK'S NOTE

You can use zucchini and frozen green beans in place of the chayote or fresh beans. Cooking time will be about 5 minutes.



Achiote Adobo Mahi Mahi

- 2 tablespoons vegetable oil, plus more for the baking sheet
- 2 to 2 1/4 pounds skin-on red snapper, tilapia, or sea bass fillets
- 2 dried guajillo chiles, stemmed and seeded
- 2 tablespoons achiote paste
- 1 cup bitter orange juice or Bitter Orange Juice Substitute (see below)
- 9 garlic cloves, peeled
- 1/4 cup coarsely chopped white onion
- 1/4 teaspoon ground allspice
- 5 cloves, stems removed and discarded
- 1 teaspoon kosher salt, plus more for seasoning the fish
- 1/4 teaspoon freshly ground black pepper

DIRECTIONS

Preheat the oven to 450 degrees F, with a rack in the middle. Cover a large baking sheet with aluminum foil. Brush the foil with vegetable oil. Place the fish on the baking sheet, skin side down, and let come to room temperature while you make the sauce.

Heat a comal or large skillet over medium-low heat. Add the guajillo chiles and toast for about 30 seconds per side, until the color darkens; be careful not to let them burn.

Transfer the chiles to a small saucepan, cover with water, and bring to a boil. Reduce the heat to medium and simmer for 10 to 12 minutes, until the chiles are softened. Transfer the chiles to a blender, along with 2 tablespoons of their cooking water. Add the bitter orange juice, achiote paste, garlic, onion, cloves, allspice, salt, and pepper and blend until smooth.

Heat the 2 tablespoons of oil in a medium saucepan over medium-high heat. Add the chile sauce, shielding yourself from splatters with the lid. Cover partially and cook, stirring often, until the sauce thickens and darkens and the flavors bloom, 8 to 10 minutes. Remove from the heat. Set 1/2 cup of the sauce aside for serving.

Season the fish with a little salt and top with the remaining sauce. Roast for 10 to 15 minutes, or until the fish is opaque and the sauce is just beginning to crust. Serve the fish with the reserved sauce.

Bitter Orange Juice Substitute (2 cups)

You can find bitter oranges in some Mexican markets and also some Asian markets. It isn't always easy to find them, though, and you can't simply substitute regular orange juice, because bitter orange has a unique flavor, which brings out the subtleties in Yucatecan dishes, especially those that contain achiote paste. But if you put together equal parts lime juice, orange juice, and grapefruit juice and pump up the acidity with a little white vinegar, you're there.

COOK'S NOTE

You can also make this without grapefruit juice, using $\frac{2}{3}$ cup each lime juice, orange juice, and vinegar.

INGREDIENTS

- 1/2 cup freshly squeezed lime juice
- 1/2 cup white vinegar
- 1/2 cup freshly squeezed orange juice
- 1/2 cup freshly squeezed grapefruit juice

DIRECTIONS

Combine all the ingredients in a jar or bowl and shake or stir well. The juice can be refrigerated, covered, for up to 2 weeks. Shake or stir well before using.



Chiles Rellenos with Cheese

- 8 to 10 fresh Anaheim chiles (about 3 pounds), roasted, sweated, and peeled
- 1/2 cup all-purpose flour
- 3 cups grated melting cheese, such as Oaxaca, asadero, Monterey Jack, or mozzarella (12 ounces)
- 4 large eggs, separated
- Vegetable oil for deep-frying
- Colorado Chile Salsa Roja
- Shredded cabbage for garnish (optional)
- Crumbled Cotija cheese or queso fresco for garnish (optional)

DIRECTIONS

Make a slit down one side of each roasted chile and carefully remove the cluster of seeds and veins. Stuff each chile with about 1/3 cup cheese, or as much as will fit and still allow you to close it. Close it and secure the opening with a toothpick.

Place the flour on a plate. Lightly roll the stuffed chiles in the flour and transfer to a baking sheet or platter. (The dusting of flour will help the batter stick to the chiles.)

With an electric mixer, beat the egg whites in a large bowl on medium speed until they hold stiff peaks. Lightly beat the egg yolks in a small bowl. Gently fold the egg yolks into the egg whites with a flexible spatula, just until they are incorporated.

COOK'S NOTE

Anaheims have a brighter, more citrusy flavor than poblanos, but you can use poblanos for this dish if you can't find Anaheims.

Place a cooling rack on a baking sheet lined with paper towels. Fill a Dutch oven or large deep skillet with 1 inch of oil and heat over medium-high heat until it reaches 360 degrees F. You can test the oil by dipping a piece of tortilla or bread into it; the oil should immediately bubble happily all around the edges. Adjust the heat to keep the oil at around 360 degrees F.

Working in batches to avoid crowding the pot, dip each chile into the egg batter, making sure that it is entirely covered, and gently place in the hot oil, seam side up. Spoon some of the hot oil on top to seal the chile. Fry for about 2 minutes per side until golden brown, turning the chiles over gently with rubber-tipped tongs, a slotted spoon, or two spoons. Drain on the rack.

COOK'S NOTE

The chiles are best eaten as soon as they are ready, but you can make them ahead if necessary. Place them in a baking dish and, when ready to eat, reheat them in a 300-degree F oven for 10 minutes.

Transfer the chiles to plates or a platter, ladle on the salsa, sprinkle with shredded cabbage and grated cheese, if using, and serve.



Green Beans in Corn Sauce

- 1/2 cup raw hulled pumpkin seeds
- 1 1/4 teaspoons kosher salt
- 1 cup fresh corn kernels (from 1 large ear)
- 3 to 4 fresh sprigs epazote or cilantro
- 1 cup water
- 3 tablespoons vegetable oil
- 1/2 cup finely chopped white onion
- 1 fresh habanero, serrano, or jalapeno chile, finely chopped
- 1 pound green beans, trimmed
- 1 garlic clove, finely chopped
- 1 pound ripe tomatoes, chopped, or 1 (15-ounce) can crushed tomatoes

DIRECTIONS

Heat a small skillet over medium-low heat. Add the pumpkin seeds and toast until they are lightly colored and starting to jump or pop, 4 to 5 minutes. Transfer to a bowl and let cool. Transfer the pumpkin seeds to a food processor, add 1/4 teaspoon of the salt, and pulse until finely ground. Set aside. Combine the fresh corn, water, and epazote or cilantro in a blender and puree until smooth.

Heat 2 tablespoons of the oil in a large skillet over medium-high to high heat. Add the green beans, sprinkle with 1/2 teaspoon of the salt, and cook for 3 to 4 minutes, stirring occasionally, until they begin to turn brighter green. Pour the pureed corn over the green beans, reduce the heat to medium, and cook for 8 to 10 minutes, stirring often so that the sauce doesn't stick to the pan, until the beans are tender and the puree has reduced to a creamy, thick sauce.

Meanwhile, heat the remaining 1 tablespoon oil in a medium saucepan or skillet over medium-high heat. Add the onion and chile and cook until softened and starting to color, 3 to 4 minutes. Add the garlic and cook until translucent, less than a minute. Add the

COOK'S NOTE

You can substitute roasted salted pumpkin seeds for the raw ones, but don't toast and salt them, just grind them.

tomatoes and the remaining 1/2 teaspoon salt and cook, stirring occasionally, until the tomatoes are softened and pasty, 5 to 8 minutes. Scrape the beans with the corn sauce onto a platter. Top with the tomato salsa, garnish with the ground pumpkin seeds, and serve.



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Rice with Poblanos and Corn

- 3 tablespoons vegetable oil
- 2 cups extra-long-grain white rice or jasmine rice
- 1 tablespoon unsalted butter
- 2/3 cup finely chopped white onion
- 1 1/2 cups corn kernels (from about 2 ears)
- 1 1/4 teaspoons kosher salt, or more to taste
- 1/2 teaspoon ground allspice
- 4 cups chicken broth or water, plus more if needed
- 4 fresh poblano chiles, roasted, sweated, peeled, seeded, and cut into 1-x-1/4-inch strips

DIRECTIONS

Heat the oil in a large saucepan over medium-high heat until very hot but not smoking. Add the rice and cook, stirring often, until it starts to become milky white, crackles, and feels heavier as you stir it, 2 to 3 minutes.

Clear a space in the center of the pan and add the butter. Once it melts, add the onion and corn and cook, stirring and mixing them with the rice, for 2 to 3 minutes, until the onion begins to soften. Add the salt and allspice, stir well, and stir in the broth. Bring to a boil, add the poblanos, stir once, cover, and reduce the heat to the lowest setting. Simmer for 12 to 15 minutes, until most of the liquid has been absorbed but there is still some moisture in the pan. The rice should be tender; if it is not but all the liquid has been absorbed, add 2 tablespoons or so of broth or water, cover again, and cook for a couple of more minutes. Remove from the heat and let rest, covered, for 5 minutes.

Fluff the rice with a fork, taste and adjust the salt, and serve.



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Classic Creamy Flan

- 1 1/4 cups sugar
- 2 tablespoons water
- 1 (12-ounce) can evaporated milk
- 3 tablespoons cream cheese
- 1 (14-ounce) can sweetened condensed milk
- 4 large eggs
- 1 tablespoon vanilla extract

DIRECTIONS

Preheat the oven to 325 degrees F, with a rack in the middle. Have 10 (6-ounce) ramekins and a roasting pan at hand. Combine the sugar and water in a medium saucepan over medium heat. The sugar will begin to melt, and the mixture will bubble. Swirl the pan occasionally, but do not stir. Continue cooking, swirling the pan from time to time, until the syrup is a rich caramel color, 7 to 10 minutes.

Divide the caramel evenly among the ramekins, tilting them so that it evenly coats the bottoms. Set aside to cool while you make the custard mixture. Combine the condensed milk, evaporated milk, cream cheese, eggs, and vanilla in a blender and blend until smooth. Slowly, so that not too many bubbles form on the surface, pour the mixture into the caramel-lined ramekins, dividing it evenly.

Place the ramekins in the roasting pan. Carefully pour enough hot water to come about one third up the sides of the ramekins, making sure that you don't splash any water into the ramekins. Lay a sheet of foil loosely over the pan and carefully transfer to the oven. Bake for 50 to 60 minutes, until the flans have set but still jiggle slightly in the center when shaken. Gently remove the foil, and watch out for hot steam.

Let the flans cool to room temperature in the water bath. Remove from the water bath, cover each ramekin tightly with plastic wrap, and transfer to the refrigerator. Chill for at least 2 hours. To serve, run a wet dinner knife around the edges of each flan to loosen it from the ramekin. Invert the ramekin onto a plate and let the flan slide out. Serve cold.

COOK'S NOTE

The flans can be refrigerated in the ramekins, covered with plastic, for up to a week.

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Signature Cocktail

Honey Ginger Margarita

INGREDIENTS

For the Honey Ginger Syrup:

1 cup honey
¼ cup fresh ginger (peeled and sliced)
½ cup water

For the Margarita:

Salt to rim the glass
2 oz. Gran Centenario Reposado Tequila
1 oz. fresh squeezed lime juice
1 oz. orange liqueur
1 cup crushed ice
Lime wedge for garnish



DIRECTIONS

To Make the Honey Ginger Syrup:

Add the honey, ginger, and water to a small saucepan and bring to a boil over medium heat. Lower heat to medium low and simmer for 3-5 minutes. Let cool to room temperature and strain before using.

To Make the Margarita:

Rim a glass by dipping it into honey ginger syrup and then into salt. Add crushed ice to the glass.

In a shaker add the tequila, lime juice, orange liqueur, and 1 ounce of the honey ginger syrup. Shake until well mixed. Pour into the rimmed glass with ice. Garnish with a lime wedge and serve.

For more recipes by Chef Pati Jinich, go to
www.patijinich.com

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Chef Pati Jinich

Born and raised in Mexico City, Pati Jinich is the host of the 3x James Beard Award-winning and 4x Emmy nominated PBS television series “Pati’s Mexican Table.” The series is widely distributed in the U.S. through PBS and streamed worldwide on Amazon Prime.

Pati is the resident chef at the Mexican Cultural Institute in Washington D.C. and author of three cookbooks, “Pati’s Mexican Table: The Secrets of Real Mexican Home Cooking,” “Mexican Today: New and Rediscovered Recipes for the Contemporary Kitchen,” and “Treasures of the Mexican Table.”

A former political analyst focused on Mexican political institutions and U.S. - Mexico relations at the Inter-American Dialogue, Pati holds a master’s degree in Latin American Studies from Georgetown University. She switched policy papers for cooking pots, to make exploring and sharing Mexico’s cuisine her life’s work.

The Council of the Americas named Pati one of the “Top 5 Border Ambassadors,” who have performed outstanding work bringing the United States and Mexico closer together in their Americas Quarterly (AQ) magazine. She was also named one of the National Immigration Forum’s “Keepers of the American Dream,” which honors individuals who embody the spirit of immigrant achievement, and contribute to the well-being of immigrants in the U.S. Pati was invited to cook at the White House for President Obama’s Cinco de Mayo and Easter celebrations.

She was named one of the “100 Greatest Cooks of All Time” by Epicurious in 2017, and was profiled on the front page of The New York Times food section in October 2018 in the feature, “Forget the Wall: Pati Jinich Wants to Build a Culinary Bridge to Mexico.”

Pati is a regular guest on NBC’s “Today Show,” CBS’s “The Talk,” ABC’s “Good Morning America,” The Food Network,” NPR’s “All Things Considered” and “The Splendid Table,” and Univision’s “Despierta America.” She has been featured in The Washington Post, Chicago Tribune, and other national and regional press. In addition to writing on her website, www.patijinich.com, she contributes to a wide array of print and online publications, including The Washington Post and The New York Times.



Chef Julia Collin Davison

Julia Collin Davison is an executive editorial director for *America's Test Kitchen*. She is also host of *America's Test Kitchen* and *Cook's Country* and is an original cast member of both shows, which are two of the highest-rated instructional cooking shows on television.

Julia began working as a test cook for *Cook's Illustrated* in 1999 and led recipe development for *America's Test Kitchen* cookbooks for more than a decade.

Julia is a regular guest on The Dr. Oz Show and QVC and has appeared on Fox & Friends and Today.

She graduated from the Culinary Institute of America in 1996, received an Augie Award from the Culinary Institute of America, and was inducted into the prestigious Disciples d'Escoffier Culinary Society in 2018. She is a Rochester, NY native.



Foodie-guide

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Silent Auction - Closes at 8:15

Please pick up winning items at the conclusion of the event in the Upper Lobby.

Bidding Instructions

1. Bid on your phone by visiting **one.bidpal.net/tof22** and registering. There is no app.
2. Register on any page of the auction center by clicking on the “Sign in” link in the top right corner. Registration is required in order to make a donation or place a bid.
3. Sign in with your email address, Facebook account, or Google account. After selecting the registration method, you will be prompted to enter the required information for registration.
4. Select the item you would like to place a bid on.
5. Click the “Bid” button or the “Watch” button. The “Bid” button will open the “Place Your Bid” pop-up window and allow you to place a bid on the item. The “Watch” button will allow you to bookmark the item.
6. Enter your bid and then select “Confirm Bid.”
7. In the next window, you will be able to set your Max Bid. The Max Bid represents the most you are willing to spend on the item. If you don’t want to set a Max, you can simply select “No Thanks.”

F.A.Q.

How can I check my bids or donations?

On the auction page, click the “Your Activity” button on the menu to review the list of your bookmarked items, bids, and donations.

How do I know if I won an item?

Click on the person icon in the top right corner to check the status of your bids. You can see whether you are the highest bidder, if someone outbid you, or if you won the item.

How do I pay for the item I won?

In the same section mentioned above, you will be able to pay for your transactions on the receipt tab.

How can I get my invoice?

Supporters will be texted a receipt when their purchase is complete. There is also an option to email yourself a receipt. WCNY will also send email receipts to guests as needed.

Is there any bid limit on your items?

There is no limit on how many items you can bid on or how many times you can bid.

How can I make a donation?

Go to the “Make a Donation” page and select your donation amount. Or enter your amount by selecting the “Other” option. Then select the donate button.

Is there a sales tax on the auction item?

Only certain packages are subject to sales tax. 8% Sales tax will be applied to those.

Silent Auction - Closes at 8:15

Please pick up winning items at the conclusion of the event in the Upper Lobby.

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Crazy Daisies Flowers

Cosentino's Ristorante

Dazzle

Delmonico's Italian Steakhouse

Drumlins Country Club

DuFore's for Diamonds

Everson Museum of Art

Firekeepers Casino Hotel

Freeman & Foote Jewelers

Frontenac Point Vineyard

Galley Bay Resort & Spa

Giancarelli Farm & Winery

Greenview Country Club

Hammock Cove

Hampton Inn Clewiston

Hand in Health Massage Therapy

Hermann J Wiemer Vineyard

Holiday Inn Express Toronto Downtown

Hollywood Restaurant

Hopshire Farm & Brewery

Hunt Country Vineyards

Ivy Court Inn & Suites

Keuka Spring Vineyards

Laci's Tapas

Lake Orchard Farm Retreat

Los Establos Boutique Inn

Madison Bistro

Manlius Jewelry & Repair

Maple Hill Nursery

Modern Malt

MOST

National Comedy Ctr/Lucy Desi Museum

Nelson Farms Country Store

Original Grain

Parker's Grille

Pineapple Beach Club

Prime Steak House

Princess House Products

Randolph O'Neill Vineyard

Raphael's Mens Shop

Raquette Lake Navigation Co.

Recess Coffee

Redhouse Arts Center

Retro Suites Hotel

Riverwalk Place

Rome Country Club

Shepherds Brewing Company

Sherwood Inns & Appetites

Skaneateles Marina

St James Club & Villas

Standing Stone Vineyards

Stickley Furniture Mattress

Symphoria

Syracuse Crate

Syracuse Opera

Syracuse Stage

Syracuse University Athletics

Tassone's Wine Garden

Tasting Room & Cheese Bar at Epicure

The Club Barbados

The Goldmine Jewelers

The REV Theatre Company

The Tailor and the Cook

The Verandah Resort & Spa

White & White Antiques

Wildflowers Armory

Wimberley Inn

WonderWorks

Woodcrest Golf Club

Wyndham Orlando Resort Int'l Drive

J. W. Burns & Company

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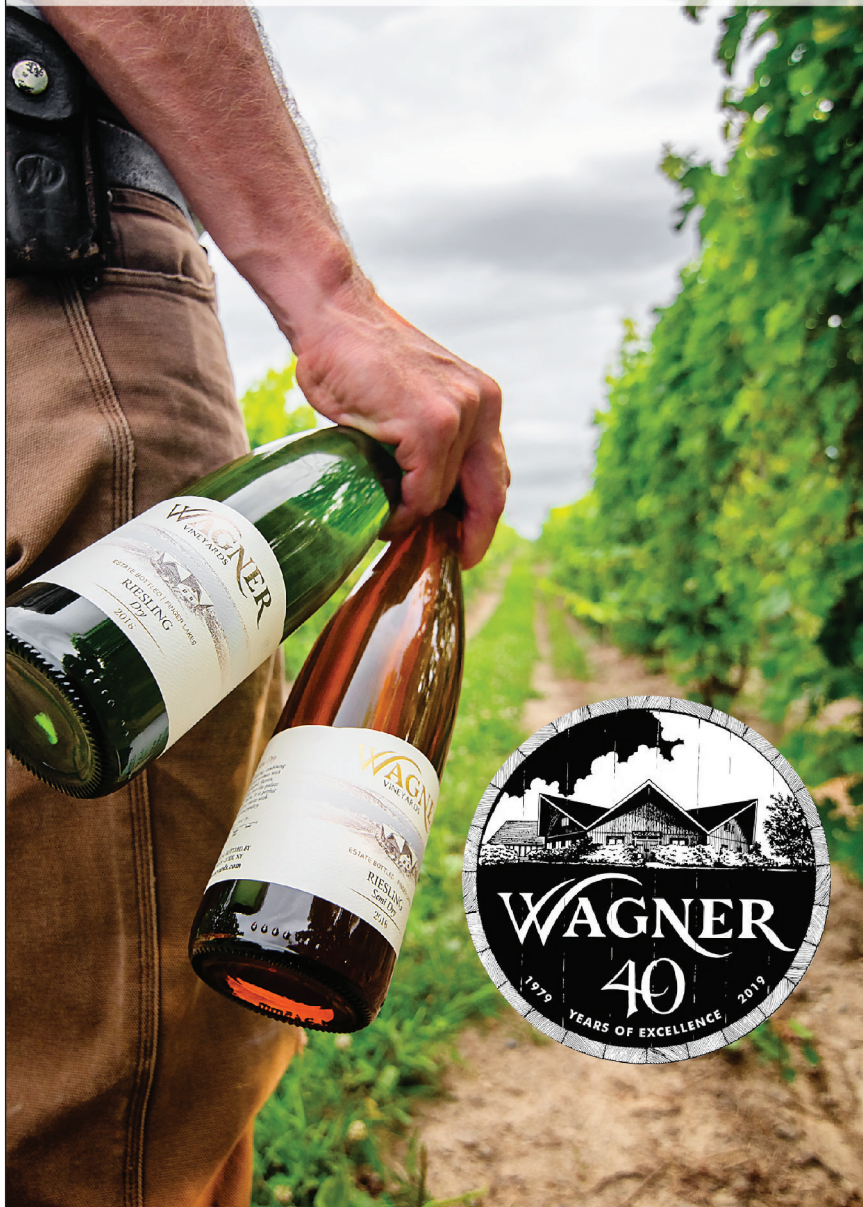
Grant round opens Sept. 12.



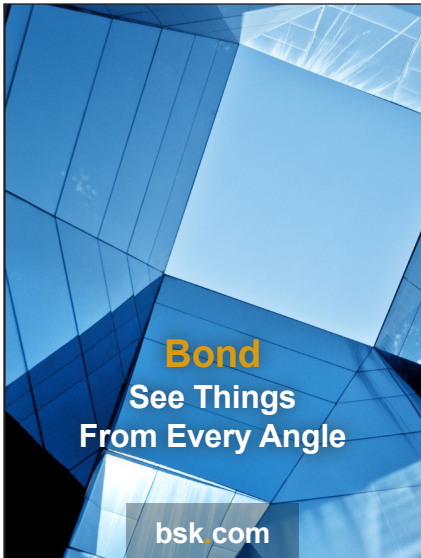
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