

*First Annual*



**GREAT  
MEMPHIS  
FOOD  
FIGHT**

BENEFITING



**GRACE HOUSE**  
*of* **MEMPHIS**

September 19th, 2019  
Memphis Botanic Garden

# About Grace House of Memphis

*Empowering women and families by removing barriers and restoring hope.*

Grace House of Memphis was founded in 1976 by Pat Stokes. Her vision was to have a safe place, a home where women addicted to alcohol could get sober with the support of other women suffering from the same disease. Today, our commitment to empowering women and their families struggling with addiction still remains the same. We support those women who courageously commit to the difficult work of replacing helplessness and hopelessness with Strength and Hope. Grace House of Memphis offers a large continuum of treatment and supportive services, both residential and outpatient. Though long term engagement is encouraged, lengths of stay are determined by the needs and goals of the individual. Programs include Residential Rehabilitation, Halfway House, Therapeutic Community Housing with Supportive Services, Intensive Outpatient, and Aftercare. Currently, over 5,600 women have been served. No woman is ever turned away because she lacks the resources to pay for treatment.

Grace House of Memphis is license and partially funded through the Tennessee Department of Mental Health and Substance Abuse Services, a United Way of the Mid-South agency, and is accredited by CARF, the Commission on Accreditation of Rehabilitation Facilities.

Contact Charlotte Hoppers at [charlottehoppers@gracehouseofmemphis.org](mailto:charlottehoppers@gracehouseofmemphis.org), or 901-509-2812.



# PROGRAM

## *First Annual*



*Welcome*

*Cooking Exhibition*

*Lunch*

*Silent Auction closes at 12:30 p.m.*

*Speaker: Ashley H. W.*

*Closing*

Silent auction begins at 11am and closes at 12:30pm

Robert Irwin "Love Yourself Always" Infinity necklaces available for purchase, all proceeds benefit Grace House of Memphis



# OUR TEAM

## MEET THE STAFF

Charlotte Hoppers  
Dr. Rachel Farmer  
Shilo Satran  
Lauren Hearne  
Veronica Brown  
Jasmine Robertson  
Mary Wayne  
Jessica Culp  
Camille Reed  
Lauren Guetschow  
Dawn White  
Barbara Hampton  
Deidre Bartczak  
Kristy Little  
Clifford Weber  
Karen Bell  
Shelia Taylor  
Shemika Conner  
Chiquita Harris  
Diane Morrow  
Gail Neely  
Latoya Price  
Ora Roderick  
Velma Jones  
Donnetta Reed  
Shaquita Clark  
Judy Smith

Executive Director  
Medical Director  
Clinical Director  
Nurse  
Director of Operations  
Administrative Assistant  
Halfway House Manager  
Lead Counselor  
Counselor  
Counselor  
Transition Counselor  
Transportation Coordinator  
Resident Manager  
Admission Coordinator  
Maintenance Technician  
Mertian - Clerical Specialist  
Overnight Manager  
Overnight Manager  
Client Care Specialist  
Client Care Specialist  
Client Care Specialist  
Client Care Specialist  
Client Care Specialist  
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Client Care Specialist  
Client Care Specialist  
Client Care Specialist  
Client Care Specialist

## MEET THE BOARD

Frank Saitta, Board Chair  
Sherry Gardner, Vice Chair  
Brad Federman, Treasurer/Secretary  
Julie Patterson, Director  
Karen McCarthy, Director  
Belinda Mandrell, Director  
Carol LaRocca, Director  
Teri Lewis, Director  
Stephanie Smith, Director  
Howard Knopf, Director  
David Herring, Director



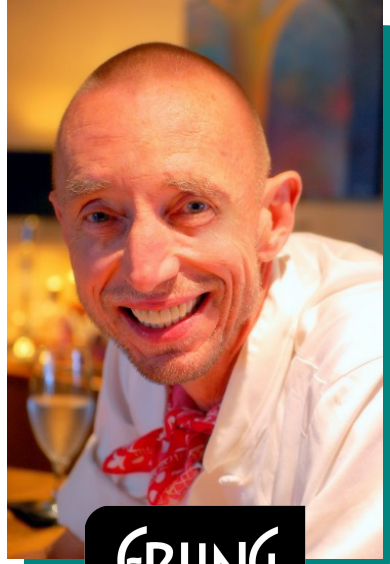
CHEF

## Chef Erling Jensen

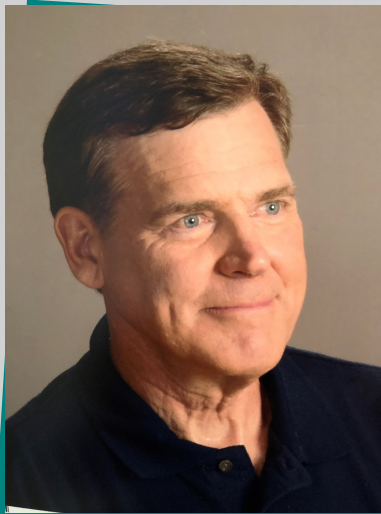
Chef Erling Jensen was born in Frederikshavn, Denmark, and started cooking at 14. He completed his culinary training in Denmark then moved to the U.S. He was the chef in restaurants in Washington D.C. and Florida before settling in Memphis.

In 1989 Erling applied to be Chef at La Tourelle, in Memphis, Tennessee. He was hired over the telephone! During his tenure there, the restaurant received its highest culinary ratings.

In 1996 Jensen opened Erling Jensen, The Restaurant in East Memphis. He has received several awards, been featured in several articles, been invited and cooked twice at the James Beard House in NYC yet always finds time for charity events.



ERLING  
JENSEN



Joe Birch



# CHEF

## Chef Michael Patrick

Michael Patrick was born August 8th, 1972 in Cleveland Ohio. Michael started his culinary career working at Brennan's Fish House on Lake Erie as a 15-year-old dishwasher in 1987. Michael began taking Culinary Arts at Concord Career Center in his junior year of high school. Finishing top of his class. Attended Culinary in Pittsburgh PA, at the Pennsylvania Institute of Culinary Arts Le Cordon Blue. Graduating in 1995. Michael went on to work for Paragon Foods Company opening 3 restaurants for them in Illinois, Indiana, and Ohio.

Michael was brought to Memphis in 1997 to open Elvis Presley's Restaurant on Beale. Michael has maintained a 32-year career in the restaurant business, and opened Rizzos by Michael Patrick in March of 2015. Michael is featured in many culinary publications as TOP CHEF and has finished in the top of many "Chef of the Year" nominations by local news publications, and local magazines throughout the Mid-South. Michael is featured on many live morning news shows, and on Food Networks Diners, Drive Ins, and Dives. Most recently being honored as a chef who cooks one of the top 10 Pot Pies of the South in Southern Living Magazine and having the honor of being featured in Paula Dean Magazine for that same pot pie. Michael is recognized for his creative recipes, innovative preparations of southern down-home classics, and his giving spirit in his community.



# MASTER OF CEREMONIES



## DANNI BRUNS

**DANNI AND THE JAR**  
**98.1 THE MAX**  
**Monday-Friday**  
**3pm-7pm**

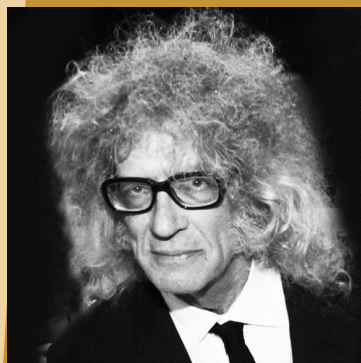
**98.1 THE MAX**  
**maximum rock**

## Chef Dave Krog

Chef Dave Krog moved to Memphis in '92, and began an apprenticeship under Lynn Kennedy at La Tourelle where he later became Sous Chef. David went on to be Executive Chef at Madidi in Clarksdale, MS.

In 2005, he returned to TN and since has held positions at Bari, The Tennessean, Erling Jensen's, and as Executive Chef at Interim. He considers himself a Neo Traditionalist, classically trained in French techniques but contemporary southern at heart.

Chef Krog helps build culinary communities- from fine dining restaurants such as the highly anticipated Dory, coming to Brookhaven Circle this winter, to community efforts like the 275 Food Project which houses the GroundUp Initiative. His focus is on local food sourcing, diversifying kitchens with young food entrepreneurs of color, and creating positive social experiences.



## Michael Donahue

Staff Writer at Contemporary Media, publishers of Memphis magazine, The Memphis Flyer, Memphis Parent and Inside Memphis Business.

CHEF



# Chef Randy Jefferson

## Randy Jefferson Catering, LLC

Randy began his catering career seven years ago after over 20 years as a Realtor. During the real estate downturn he began working off and on for a close friend and caterer to make ends meet. He was hooked! Randy eventually became her business partner, leaving real estate behind, and took over the company after her retirement. Catering is his passion!

Randy Jefferson Catering provides upscale catering for wedding receptions, cocktail parties, dinner parties and luncheons to corporate clients as well as individuals. Randy also sells prepared meals, frozen casseroles, desserts and other goodies every Wednesday at St. John's Episcopal Church.

Randy and his wife Margaret are both Ole Miss alumni have 2 grown children.



TASTER



MEARL  
PURVIS





# Chef Phillip Ashley Rix

Designer chocolatier, Chef Phillip Ashley Rix, has developed an international following for his wildly imaginative chocolates.

High profile clients such as FedEx, Disney, Stevie Wonder and other A list celebrities select the brand for gifts, events and personal treats. His designer chocolates are also sold by national luxury retailers: Neiman Marcus and Horchow.



Phillip Ashley Rix is a rising star in the luxury chocolate and culinary world. He has been named one of the Best Chocolatiers and Confectioners in America by TasteTV. He became FORBES Magazine's "Real Life Willy Wonka" and Local Palate's "Memphis King of Chocolate." The self-taught chocolatier hosted the Taste of the Delta at The James Beard House in New York City. Additionally, Phillip Ashley Chocolates were the official chocolate of the 2016 GRAMMYS Celebration® and 2016 OSCARS SALUTE®.



## JENNIFER BIGGS

Veteran Food  
Writer & Journalist

# TABLE SPONSORS

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Madonna Bond

Karen McCarthy

  
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Robyn Buechner

  
WALLACE GROUP  
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**kw**  
KELLERWILLIAMS

Bruce Patterson



# *Special Thanks*

## **Event Coordinator**

Taylor Lee Powell

## **Memphis Food Fight**

### **Logo Design**

Larry Pardue

## **Flowers**

The Green House by  
John Mark Enterprise



## **Photography**

Chris Landau

*Chris Landau*  
PHOTOGRAPHY

## **Event Planner**

Hollie Federman  
Design Social



## **Production**

Nolan Production Group



**Art work generously  
donated by**

Ken Lecco  
Rachelle Saitta

**CEO of  
Behind the Scenes**  
Dusky Norsworthy

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**Carol & Al  
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*We couldn't have  
done it without you!*



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*Thank You to Our*

HOW YOU CAN HELP



THE PROPERTIES OF  
**GRACE HOUSE**  
*of* MEMPHIS



Donations are always appreciated and can  
be made on our website at  
[www.gracehouseofmemphis.org](http://www.gracehouseofmemphis.org)



Or perhaps you'd like to participate in our  
**"PAPER ON THE PORCH"** campaign.

Grace House is always in need of paper products:  
copy paper, paper towels, toilet paper.

If you pick up one for you, please consider getting one  
for us! Just leave it on the porch at the Grace House at  
329 N. Bellevue!!