

Festival of Trees

SATURDAY, NOV. 21, 2020, 10-11 AM (PST)

A virtual celebration and brunch to benefit
The Foundation for Senior Wellbeing

WWW.FSWB.ORG OR PAYBEE.IO/@FDNSENIORWEL

PROGRAM

- 9:45 am - Join the virtual lobby on PayBee: [click here](#) or visit www.fswb.org
- 10:00 - Livestream event begins with a performance by Celeste Barbier
- 10:05 - Welcome from Sarah Benson and Eileen Lohner-Turk
- 10:15 - Learn about the silent auction items: trees, garlands, wreaths and more!
- 10:25 - Bartending with Becky "Winter Morning Mimosas" (non-alcohol version will be an option)
- 10:35 - Our impact: a video from our team and recent clients
- 10:50 - Honorees recognized
- 10:55 - Raffle drawing
- 11 am - event concludes with more entertainment by Celeste Barbier

NOTE: the online PayBee silent auction will close at 5 pm on Saturday Nov. 21, 2020.

Thank you to event sponsors:



BELLROCK GROWERS

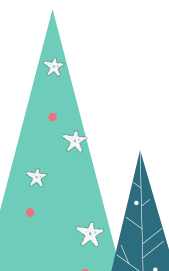


Redwood Terrace
Windward Life Care
Audrey Kelly
Carol Crisci

The Driessen Family
The Walls Family
Judith Schnack
Peg Basom

Tom Cowan
Rosemarie Woldin
Eileen Lohner-Turk
Ken Krieger

Cathy Ellis, Senior
Care Options
Verna Krahn





Winter Morning Mimosas

by Becky Noel



What you will need

- Champagne flutes
- Rosemary sprigs for garnish
- 1 (750ml) bottle sparkling wine or sparkling cider
- Cranberry juice
- 1 c. sugar
- 1/3 c. water
- 4 ounces (½ c.) fresh cranberries, rinsed
- ¼ c. sugar for rolling the cranberries
- Sugared cranberries (see recipe)

Sugared cranberries recipe

- In your favorite saucepan add the water and 1 cup of sugar.
- Bring to a boil over medium heat, stirring constantly and watching closely.
- Lower heat and simmer for 2 to 3 minutes, again stirring constantly.
- Remove the mixture from the heat and let it cool to the touch.
- Once cooled, add the cranberries to a glass bowl and pour sugar mixture over the cranberries.
- Gently stir then pick up the sugared cranberries (one at a time) with tongs and place each on a glass plate.
- Pour the remaining sugar over the cranberries and gently turn with tongs.

Pour an ounce or so of the juice into your glass, fill with sparkling wine or cider,
garnish with cranberries & a sprig of rosemary. Enjoy!

Becky adapted the recipe found at www.howsweeteats.com/2016/12/christmas-morning-mimosas



THANK YOU

Festival of Trees

COMMITTEE & DECORATORS

Peg Basom
Katie Bence
Tom Cowan
Carol Crisci
Rachel Currington

Monica Demler
Bryan Devore
Alison Driessen
Fritzi Gros-Daillon
Lisa Kaufman

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Brenda-Lee Smith

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The San Diego Natural
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Lisa Kaufman,
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Thank you to Mike Ellis and Taylor Lohmeyer for video editing and production.

