

Doors of Hope to host Firefly Supper
featuring local chefs offering farm to table meal

The second annual Firefly Supper benefiting Doors of Hope will take place on Thursday, October 20 at the Barn at Stone Gate.

Chefs **Mitchell Murphree**, Five Senses, **Brett Corrieri**, MAFIAoZA'S in Nashville, **Michael DeChirico** and **Tom Goodner**, AdamsPlace Independent Living, and **Michael O'Bannon**, Senior Pastor at First United Methodist Church will gather to prepare the meal.

"The Firefly Supper raises community awareness about the mission of Doors of Hope. We help rebuild lives following incarceration. When we are able to lower recidivism in Rutherford County, we see families restored, hearts healed, and hope instilled where little or none existed before. It is, of course, a fun evening of wonderful food prepared by talented area chefs, served by the students from **Blackman High School's Culinary Arts Department**, and in a venue gorgeously styled by the talented **Lori Sain Smith** of Daffodilly Design," says Doors of Hope board member and Firefly Supper committee volunteer Marcie Richmond.

The **Ragsdale Family Foundation**, which donates primarily to non-profit organizations involved in arts, education and human services, is the event's Presenting Sponsor. **Trust Point Hospital**, the Luminary Sponsor, is a state of the art hospital in Murfreesboro, offering three specialty service lines: Acute Physical Medicine and Rehabilitation Services, ClearPath Behavioral Health Services for Adult and Seniors, and Acute Medical Psychiatry. Both of these organizations are dedicated to health, healing and wellness, which is part of the foundation of programming offered at Doors of Hope.

The **John W. and Barbara A. Dant Charitable Foundation** is sponsoring the Bart Warner Volunteer of the Year Award that will be presented at the Firefly Supper. The late Dr. Bart Warner was instrumental in the early years of Doors of Hope, and to honor his immense contributions, the Volunteer of the Year Award was named in his memory.

Doors of Hope Founder, **Maridel Williams**, credits the army of volunteers and community collaborators with making remarkable change occur. "Hope changes everything, but it does not happen overnight, and not without a lot of work on the part of the returning citizen and our Doors of Hope community," says Williams.

Offenders can amass thousands of dollars in debt for probation, fines, fees, and court costs, and they are charged for each day they are incarcerated. The mountain of accrued debt discourages any attempt to work a minimum wage job, pay rent, and support a family. Statistics show that 67% of those released will be re-incarcerated within 3 years.

“Those statistics are cut in half for those who choose the support and accountability of a structured re-entry program like Doors of Hope,” reports Williams. “We work with inmates while they are incarcerated and help newly-released individuals in their efforts to be successful after incarceration. We provide for their basic needs, including food, shelter, and clothing as well as mental health counseling, job search assistance, and transportation. No one who has stayed with the program for a year or more has been re-incarcerated,” says Williams.

Doors of Hope will soon be launching The Red Door, a social entrepreneurship venture, to provide jobs for their clients. The catering company will offer a viable and safe work environment while teaching skills that will greatly increase their value in the work force. In addition to catering events, The Red Door plans to offer specialty baked goods, jams, and weekly meal specials available for pick up.

To learn more about Doors of Hope, including ways to support this important work, please make plans to attend the Firefly Supper on October 20. A limited number of tickets are still available for \$100. Please contact Doors of Hope at (615) 900-0634 or by emailing Stephanie Kinard at stephdk@gmail.com.

CHEF BIOS

BRETT T. CORRIERI is a Corporate Chef for MAFIAoZA'S in Nashville and Birmingham. A graduate of Johnson & Wales University in Providence, R.I., Brett has traveled and cooked extensively, most notably at the Hotel Metropole in Brussels, Belgium. This grounding in Classical French cuisine gives him the ability to use his broad knowledge of food and food science to develop menus and techniques that are applicable across many cuisines and can interface with varying degrees of skill sets present in modern kitchens. In addition to his focus on food, he has completed level one of the Court of Master Sommeliers examination.

MITCHELL MURPHREE is owner and executive chef of Five Senses Restaurant and Catering. Five Senses Restaurant was founded in 2004 with the idea to bring a healthy, fresh and local approach to dining in the rapidly growing area of Rutherford County. It has grown to become a premier caterer for Murfreesboro and the surrounding area. Murphree is a graduate of the Culinary Institute of America in Hyde Park, New York. Some of his stops include the PGA National Resort in Palm Beach Gardens, Florida, Highlands Bar and Grill in Birmingham, Alabama and The Tomato Head in Knoxville, Tennessee.

MICHAEL DECHIRICO is the Residential Living Chef at AdamsPlace. He attended Johnson & Wales College in Charleston, SC where he received his Associates Degree in Culinary Arts. Following work as a Sous Chef at a popular Hilton Head, SC, restaurant, Chef DeChirico moved to Tennessee as Executive Chef at a Nashville restaurant until his arrival in 2001 at AdamsPlace Independent Living. From Veal Scallopini to Scallops en Papillote to the finest beef tenderloin,

residents of AdamsPlace Independent Living enjoy quality, variety and attention to their personal likes and dislikes in fine dining options.

TOM GOODNER spent his early years in Des Moines, Iowa where his parents had family style restaurants and he received his first “on the job training”. Tom was the Head Chef at an upscale supper club and then the Assistant Director of Food Service of Lourdes Hospital, both in Paducah, Kentucky. For the past 19 years Tom has been the Executive Chef at AdamsPlace.

MICHAEL D. O'BANNON is the senior pastor of First United Methodist Church in Murfreesboro. A graduate of Birmingham-Southern College and Vanderbilt University, Dr. O'Bannon is an amateur chef who enjoys cooking for the Friday Kitchen Team at the Journey Home in Murfreesboro.

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(Attached: Doors of Hope logo; Firefly Supper jar logo)

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