



2026
FUNDRAISER
GALA

Auction Items

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OLIVE OIL 101!

John Canevari, a certified olive oil sommelier and co-owner of The Blue Olive, an olive oil and vinegar boutique in Pawling, will share his extensive passion for this liquid gold in a 2 hour session at the host's home. The gathering includes a guided tasting and sensory evaluation of various oils, an explanation of harvesting and processing, and intel on the wide range of olive oil's culinary applications. Maximum 12 people.

Minimum bid \$300

A SPIRITED V.I.P. EXPERIENCE WITH TEN MILE DISTILLERY'S WHISKY HISTORIAN

Gather a group of friends and enjoy a behind-the-scenes VIP tour of the handsome Ten Mile River distillery with whisky historian Tom Bouldin. Tom will offer a tasting and share his knowledge on the history behind their whiskies, which have a deep provenance in New York and Connecticut.

Minimum bid \$250 Can accommodate up to 10 people

THE ART OF THE TART

Join pastry chef Medina Khalil at her home for a hands-on workshop about how to make sweet and savory tarts! An ideal experience for pastry lovers and bakers who want to level up their skills.

Minimum bid \$400 Can accommodate up to 6 people.

GET ROASTED!

For all you coffee aficionados, here's a chance to experience the art of roasting coffee beans at home, without all the fancy equipment! In less than two hours, Willie Needham, barista of The Pawling Coffee Roaster, will take a group of up to 10 friends through all the steps of proper coffee roasting, brewing, and tasting. Learn how coffee is prepared properly from bean to cup in a sensory immersive experience within your own home.

Minimum bid: \$100



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MOZZARELLA MAKING WITH THE MASTER HIMSELF!

Master the art of mozzarella in the comfort of your own kitchen! Vinny LaMorte will teach you and up to 12 of your friends how to make this beloved cheese, while you snack on platters of Vinny's famous charcuterie, antipasti, bread and crackers. The party lasts around two hours and yes, everyone goes home with a fresh ball of mozzarella!

Minimum bid: \$750 for a party of 12

TAKE A SPIN ON THE POTTERY WHEEL!

Learn how to transform a lump of clay into supple, functional forms with master ceramicist Drew Montgomery. Drew will offer a semester (once a week for six weeks plus open studio time) of individualized instruction at his pottery studio in Webatuck Craft Village in Wingdale.

Minimum bid \$300

BRUSH UP YOUR WATERCOLOR SKILLS!

Always dreamed of developing or improving your painting skills? Sign up for a series of classes with Ned Reade, Pawling's venerable watercolorist and master teacher. Offered on Mondays 10 am to 12 noon in January - February or April - May 2027. Artists can take the weekly classes in person at Live4Art Gallery in Pawling or paint and follow along via Zoom from home. Ned can work with budding artists to experienced pros.

Minimum bid \$250

SCORE PRICELESS TICKETS TO "A WINTER'S TALE" AT SHAKESPEARE IN THE PARK

Avoid the long lines waiting for coveted tickets to Shakespeare in the Park!

This pair of tickets can be used for the performances of "A Winter's Tale" running July 25 through August 23 at the Delacorte Theater in Central Park, reopening after a two year renovation.

Minimum bid \$250



Live Auction



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COOKING CLASS DINNER PARTY FOR 6 WITH CHEF PAUL RABIN

Gather a group of friends to enjoy an evening of food and fun, learning from Chef Paul Rabin how to make a particular cuisine of your choice. Options include pasta making, dim sum and Asian dumplings, creating a complex Mexican mole, or Peking Duck with all the accompaniments. Guests participate in this hands-on class, collaboratively preparing - and of course eating - the meal! Special cocktail/mocktail and beer/wine included. Let this active culinary experience inspire you to explore new global flavors!

For 6 guests

The event will take place at the home of the winning bidder

POP-UP MARKET TO TABLE DINNER FOR 8

Seasonal farm-to-table dinner for 8 people prepared by Taylor Falco, chef de cuisine of Rolo's in Ridgewood (Queens NY) A talented chef with experience at renowned "Out-standing in the Field" events and pop-up dinners with restaurant partners (recently at Bangkok Supper Club), Taylor is sure to create a memorable evening here in Pawling! Hosted at the home of Carolyn and Kevin Falco, dinner will be served on the 10-foot handmade raw edge dining table created by Sam & Kevin Falco surrounded by the family's creative design and artwork. Taylor's luscious, flavorful and earthy dishes will feature seasonal products from Dutchess county. The evening will begin with drinks on the deck. Charred sourdough with spicy 'nduja, scallop crudo, wild mushroom tagliatelle, local pork with hazelnut & cider and roasted squash, concluding with brown butter apple tart. Wine and beverage included as well as mocktail/cocktail offerings.



Live Auction



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ODE TO OCTOBER: A MOVEABLE FEAST

Settle in for a magical October evening with a select team of Pawling Farmers Market board and food artisans who will prepare a four-course autumnal meal, complete with paired wines and panache! The moveable feast for six guests will be hosted by Medina Khalil and Chris Showers at their Brady Brook home and staged around the property (terrace, firepit, deck, dining room), creating new sensations as the meal progresses. Gather a group of friends to enjoy a unique and mouthwatering culinary experience!

PAWLING FARMERS MARKET HARVEST HAMPER

Just as Aesop's fable of the ant and the grasshopper, a fall harvest pantry stock-up is yours, filled with artisanal favorites to see you through the fall and winter! The loaded hamper will contain homemade stocks, sauces and spreads, confits and dips, cookie and tart dough, crackers and granola, preserves, honey, and maple, prepared by talented local chefs and vendors featuring Pawling Farmers Market ingredients. A perfect gift to share with family and friends! All items are frozen or shelf stable, and the hamper will be available for pick up or delivery in early October.

** We can offer 2 identical hampers if enough interest at bidding.