In this Issue

Outdoor Learning Adventure
Ted Taylor Ag Vocational Center
Volunteer Spotlight
Youth Highlights
CEO Honored
Judge John Phillips Legacy Circle
Thanks to Our Sponsors
Silver Star Youth Program
Board of Directors
Get in Touch
Save the Date!

Pictured: Where the Redwoods meet the ocean, Rancho Cielo students (L) and (R) enjoyed the Los Padres National Forest's changing landscapes. (Center) Rancho Cielo's Chef EJ takes a breather with student Desiree.

Culinary students venture into the wilderness

Students hike the Los Padres National Forest

A dozen students from the Drummond Culinary Academy challenged themselves to a 3-day, 12+ mile round trip backpacking adventure April 18-20 in the Los Padres National Forest. They were joined by Rancho Cielo staff members Mark Bruszer, Drummond Culinary Academy Director, and Estevan Jimenez, Executive Chef and Culinary Instructor.

The vast majority of our young people have never had the opportunity to travel far from their neighborhood. They have had limited exposure to the many outdoor activities available in our country. Although the nearest beach is only 15 miles away, most students have never seen the ocean, let alone the wilderness of the Los Padres National Forest. Connecting Rancho Cielo students to local natural beauty is critical to expanding their commitment to the broader community. "It was the first time camping for everyone in this group," Bruszer said.

The students worked together to set up camp, collect firewood and prepare meals. "Their confidence levels really took a boost as they began to get more comfortable living outdoors," Bruszer said.

Rancho Cielo's partner in the outdoor program is The Ventana Wilderness Alliance. The theme of the Ventana's educational programming is 'Leave No Trace' whereby students are inspired to understand, protect and restore our important outdoor treasures, creating the next generation of outdoor stewards.

"It was a big challenge for me," student Desiree said of the 3-day trek. "There were a lot of things I never did before. I had to really push myself. But, I would do it again anytime!" she added. The outdoor learning series is underwritten through a generous grant received from Sean and Alexandra Parker and Neriada, LLC.
Volunteer Spotlight:

Ron and BJ Tempalski lend a hand during Friday Night Dinners

Ron and BJ Tempalski are regular volunteers at Rancho Cielo's popular Friday Night Dinners. The Spreckels residents raised three children, who still reside in the Monterey Bay area. Ron worked for PG&E for 31 years before retiring and BJ worked for NASA! "She worked on the Space Shuttle Program!” Ron proudly announced. The couple met while they were both working at Vandenburg Air Force Base.

The couple are in their second year of volunteering as bartenders. BJ has helped out in Rancho Cielo’s administration office too. They both really enjoy their volunteer time at Rancho Cielo. “Everyone is really nice to work with, and it’s a wonderful cause,” BJ said. They mostly enjoy being around the Culinary students as they progress through their months of training. "It's fun to watch them develop and change," BJ said. They both see themselves staying involved, and spending some of their Friday nights helping out at the bar. "What little bit we can do, we are here to help," Ron added.

Youth Highlights

Coming around full circle
DCA alumna Christina Morales serving as instructor

Drummond Culinary Academy alumna Christina Morales says she is back to where it all began for her. The Class of 2015 graduate will be assisting Chef EJ while Assistant Chef Chrystal Birkemeier is on maternity leave. Christina began her temporary assignment on May 1st.

Christina continued her culinary education beyond her DCA training and is also a 2016 graduate of the prestigious Auguste Escoffier School of Culinary Arts in Austin, Texas. She has also worked at AQUA TERRA Culinary in Pacific Grove, which specializes in using responsibly sourced farm-to-table products. Big on farm-to-table, Christina raises her own chickens and tends her own vegetable garden. "I love gardening," she said. But what she likes most, is cooking. "I like that it’s hands on, and the smells make me really happy being in the kitchen," she said.

Christina’s future plans include going back to school at Hartnell College to be a nutritionist and eventually an institutional meal planner, where she will plan nutritional meals for hospitals and health centers.

Put Your Skills to Work!
Volunteer help is essential to our fundraising efforts

You can help us get appeals out in the mail, send thank-you letters to donors, keep our database current, and throw a fine party! For more information or to join one of our fundraising committees, please contact Gabriella Oyama 831-444-3523 hoyama@ranchocieloyc.org

Board of Directors

Don Chapin, Board Chair
Mike Costa, Vice Chair
Mike Zimmerman, Treasurer
Kelly McMillin, Secretary
Troy Bouthonnet
Pam Butler
Ricky Cabrera
Anna Campisi
Karen Curtis
Pete Delgado
Jeri Gatts
Dr. Shyam Kamath
Lori Koster
Jazmin Lopez

Jesse Lopez
Arlene Mead
John Nargi
Cosme Pedilla
Joanne Taylor Johnson

Emeritus
Judge John M. Phillips
Founder
Ted Balistreri
Bert Cutino
CEC, AAC, HOF, WCMC

Susie Brusa, CEO
**Ted Taylor Ag Vocational Center**

_Agricultural-focused center quickly taking shape_

Steel beams are now up on the outskirts of Salinas forming the shape of Rancho Cielo’s new Ted Taylor Ag Vocational Center. When open in the Fall of 2019, the 27,000 square-foot building will house programs developed to provide training for highly skilled jobs in agriculture.

The Center will consist of four wings, housing classes on automotive and tractor repair; metal fabrication and welding; irrigation and water solutions; agricultural value added services; refrigeration and food safety; and sustainable ag and construction solutions.

The new programs will mirror other programs already on site and provide training for highly skilled well-paying jobs in agriculture. “Agriculture is the engine that drives the economy around here and if we want our businesses to be successful, they must have skilled workers,” said Susie Brusa, CEO Rancho Cielo.

The vocational center’s first wing, the Taylor Farms wing, will include a salad factory line. Students will be trained on the mechanics of the salad factory line as well as food safety and refrigeration.

The new building was privately funded through a $10 million Capital Campaign. Please see our website for a complete list of donors.

---

**Judge John Phillips Legacy Circle**

Creating a sustainable financial base so that Rancho Cielo’s programs can thrive into the future is of highest importance. The Judge John Phillips Legacy Circle is a group of visionary people who have named Rancho Cielo in their estate plans for endowment purposes. You can become a member of the Legacy Circle by arranging for a Planned Gift through your estate, or by making an outright cash gift over time.

Some examples:

- Gifts of cash or securities
- A bequest in your will
- A Charitable Remainder Trust or Gift Annuity
- An IRA or other Retirement Plan
- A gift of Real Estate
- Naming Rancho Cielo as beneficiary of a life insurance policy

Rancho Cielo’s Endowment Fund is managed by the Community Foundation for Monterey County. The CFMC can work with you and your financial advisor to insure the process is efficient and best accomplishes your goals. Their advice is free to you and your estate.

“Our decision to get involved with Rancho Cielo’s Endowment Campaign was based on the positive impact that Rancho Cielo has had on the youth in our community. Becoming a member of the Judge John Phillips’ Legacy Circle will help Rancho Cielo continue to achieve their goals and meet the needs of our children in the future. We are very proud to be a part of this wonderful organization.”

- Richard and Karen Curtis
BUSINESSWOMAN OF THE YEAR 2018: SUSIE BRUSA

Honoring her leadership and business acumen, the Salinas Valley Chamber of Commerce elected Rancho Cielo's CEO Susie Brusa the “2018 Businesswoman of the Year.”

Under her leadership, Rancho Cielo’s balance sheet has grown from $4M to $15M, and annual revenues increased from $750,000 to $2.5M.

Get In Touch

Event / Dining Room Reservations
Laura Nicola 831.444.3521
lnicola@ranchocieloyc.org
Academy Dining Room
Last Dinner Service - 6/1
Sunset Jazz - 6/8

Volunteer / Community Engagement
Gabriella Oyama 831.444.3523
goyama@ranchocieloyc.org

Student Enrollment
Drummond Culinary Academy
Mark Bruszer 831.917.3982
mbruszer@ranchocieloyc.org

Construction Academy / YouthCorps
Irene Mancera 831.444.3523
imancera@ranchocieloyc.org

Donations
Roy Melendez 831.444.3530
rmelendez@ranchocieloyc.org

SAVE THE DATE AND COME HAVE SOME FUN!

8TH ANNUAL FAMILY FUN DAY
Sunday, August 26th,
From 10:00am to 2:00pm

Fishing Derby
Archery Lessons
Hay Rides
Kids Play Area
Garden Games
Delicious Food
Kids Fun Run

Face Painting
Cultural Dance Groups
Community Information
Booths
Raffles
6th Annual Corporate
Dodge Ball Tournament

EAT YOUR VEGGIES!
FREE local delivery for orders of 25 or more!

$20 “Eat Your Veggies!”
Rancho Cielo Reusable Bag
Packed Full of the Valley’s Freshest Fruits and Vegetables

Questions, or to place an order by phone, call (831) 444-3533 or email info@ranchocieloyc.org

Go to ranchocieloyc.org for more information.
4th Annual
South County Casino Night
April 6, 2018
Thank You to our Sponsors!

ROULETTE SPONSOR
Chevron North America • Monterey Wine Company

CASINO SPONSOR
David & Susan Gill • Orradre Ranch LLP • Smith Family Wines • Scudder Roofing Company

BLACKJACK SPONSOR
Christiansen & Giannini • Rio Farms • Candi DePauw/California Poppy
Margaret Duflock • Dilbeck & Sons, Inc. • A & G Pumping

FOUR OF A KIND SPONSOR
Gerry & Paulette Bumbalough • Earthbound Farms • Arvid & Anne Myhre • Lynn’s Liquors, Inc.
Wilber-Ellis Company • John Macias • Palacios & Sons Construction
Hydro Restoration, Inc. • Anne Olson – State Farm Insurance

HIGH HAND SPONSOR
Borzini Accounting & Consulting LLP • 1st Capital Bank • Tim Vaughan • Frank’s Garden Service
Salinas Land Company/Cal Orchard Co. • Salinas Valley Fairgrounds • Braga Fresh Family Farms
Benson Plumbing & Services • Salinas Valley Recycles • John & Jane Buttgereit
Costa Family Farms • Gonzales Rotary Club • Chris & Jazmin Lopez • Pisoni Farm
JV Automobiles • Holaday Seed Company

Silver Star Awards Ceremony
(Probation, MCOE, Behavioral Health, Turning Point)
May 25, 2018 10 a.m.

Silver Star Students and Faculty pictured here with MCOE Superintendent of Schools
Nancy Kotowski, Representative Jimmy Panetta, RC Founder Judge John Phillips, MCOE
Superintendent-Elect Deneen Guss, and Hartnell College President Will Lewallen.
9th Annual Culinary Round Up
February 25, 2018
Thank You to our Sponsors!

DIAMOND / PRESENTING SPONSORS
The Board Family Foundation • California American Water
Chevron North America • Monterey Wine Festival Educational Foundation

PLATINUM SPONSORS
Alco Water • Charles & Ramona Allen • The California Endowment • Five Star Audio Visual, Inc.
Bill & Marianne Gagen • Monterey Plaza Hotel and Spa • Quail Lodge & Golf Club
Salinas Valley Memorial Healthcare Systems

GOLD SPONSORS
allUS Credit Union • Anthony Nicholas Narigi Memorial Scholarship Fund • Big Sur River Inn
The Cannery Row Company • Harris Ranch • Macy’s • Mann Packing
Monterey County Hospitality Association • Salinas Toyota Scion Hyundai • Scheid Vineyards
Tanemura & Antle • US Foods • Wells Fargo

SILVER SPONSORS
1st Capital Bank • Aladin Properties • Comerica Bank • D’Arrigo Bros. Co., of California
Don Chapin Company • Duda Farm Fresh Foods • Huntington Farms
Innovative Benefits Solutions • Stan & Sharon Meresman • Mission Linen Supply
Pacific Valley Bank • Pinnacle Bank • Scudder Roofing • Union Bank • Vaquero Foundation

BRONZE SPONSORS
American Culinary Federation, Monterey Bay Chapter
American Institute of Wine & Food and Les Dames D’Escoffier • Beigel Law Firm • Colavita USA • Costa Family Farms
Derek Derdervanis, Vistage • Bill & Nancy Doolittle
Alex Hubbard, Hubbard & Hubbard, LLP • Law Offices of Jennifer Rosenthal Iverson • Boutonnet Farms
Les Toques Blanches Club International, Monterey Bay • Gollnick & Rodgers
Dr. Christopher Manke & Leslie Miller-Manke • Dan & Cindy McGilloway • Enterprise Holdings Foundation
McGilloway, Ray, Brown & Kaufman • Nolan, Hamerly, Etienne & Hoss • Portola Hotel & Spa
Rabobank • Elio & Joy Rodoni • Salinas Valley Ford Lincoln Sales • SMD Vineyards • Mike & Kim Costa

WINERIES
Bernardus Winery • Blair Vineyards • Comanche Cellars • Dawn’s Dream Winery • Galante Vineyards
Hahn Family Vineyards • Joyce Vineyards • Manzoni Vineyards • McIntyre Vineyards, Inc.
Morgan Winery • Odanata Wines • Pisoni Vineyards • Scheid Vineyards • Scratch Wines
Smith Family Wines • Tondre Wines • Wrath Wines

WATER and COFFEE
Peerless Coffee & Tea • Coca Cola Company

CHEFS & RESTAURANTS
Aabha Indian Cuisine - Owner / Chef BD Singh • American Culinary Federation, Monterey Bay Chapter • Chef Soerke Peters
Basil - Owner/Chief Denis Boaro • Bubba Gump Shrimp Co - Head Chef Ryan Fisher • Carmel Valley Ranch - Executive Chef
Tim Wood • Drummond Culinary Academy - Instructor/Executive Chef Estevan Jimenez & Instructor/Chef Crystal Birkemeier &
Students • Esteban’s - Executive Chef Thomas Snyder • Facebook - Executive Chef Tony Castellucci • Fandango
- Owners Pierre & Marietta Bain & Chef Jacques Zagourzi • Food Fleet, Inc./Culinary Group Solutions - Owner/Executive Chef
Jeffrey Mora & Owner/Executive Chef Joe Rodrigues, CEC • Gusto’s - Chef Pablo Kahno • InterContinental - The Clement Mon-trey/The “C” Restaurant - Executive Chef Matt Bolton • La Creme, Monterey/Crema, Pacific Grove - Owner/Tamie Aceves & Chef
Hollie Jackson • Lucia Restaurant at Bernardus Lodge - Executive Chef Cal Stamenov • Monterey
Peninsula College - Instructor/Executive Chef Andre Adam • Monterey Plaza Hotel & Spa - Executive Chef Jerry Regester
Montrio Bistro/Baker’s Bacon - Partner/Owner/Executive Chef Tony Baker • Lafayette Kitchen Cafe & Village Corner - Owner/
Chef Soerke Peters • Peerless Coffee & Tea - Elliot Katz & Richard Simon • Roy’s at Pebble Beach - Chef de Cuisine Pablo Mellin
Salinas Valley Memorial Healthcare System - Executive Chef Jason Giles • Seventh & Dolores Steakhouse - Chef Jeremiah Tydeman
The Sardine Factory Restaurant - Executive Sous Chef Pete Martinez • Wild Plum Café & Bistro -
Owner Pamela Burns & Executive Chef Ron De La Cruz