



2019 Honorary Chair
Chef Gregory Frey

Greg has always loved to cook but says being a chef was never really something he thought about as a child. However, his family is quick to remind him that early on his world was already revolving around food.

His parents were both employed by TWA, his father a pilot and mother a flight attendant. They both flew international and the best way to spend time with their children was to bring them along. Before Greg was old enough to realize it, he had already been exposed to many cultures and their food. He loved to help in the kitchen and play with the spice cabinet. On Saturday mornings, while most kids were watching cartoons, Greg was watching food shows like Great Chefs of the World.

As a ten year old on his first Boy Scout camping trip, he remembers being shocked to see bacon tossed into a tall pot clearly made for boiling water—not a frying pan or a beautifully seasoned cast iron skillet. Telling the troop leaders they were doing it wrong, it made them start over. At thirteen, he wanted to be an aerospace engineer, but after two years of school he knew it would not be his career after all. His first job, at 15, was as a busboy/host in a local “mom and pop” restaurant. After that, he never left restaurant work. Even during engineering school he worked at a local microbrewery as a bartender. It was here that his interest in cooking grew and he realized he was good at it. Shortly thereafter, he made the transition to culinary school.

He attended Johnson and Wales in Charleston, SC and while there, landed a job as host at the best restaurant in Charleston. He made it to front waiter all the while banging on the chef’s door to let him become a cook. With the endorsement of the sous chef and his father calling to plead his case, Greg was eventually set up with a cooking job at a new country club. His rise through the ranks was thanks to the tough love and tutelage of Chef Bob Wagner and Michelle Weaver and eventually earned him a trip to Stage in France at Le Bougainvillier in St Galmier. After returning to the states, he worked at Rubicon in San Francisco before making the move to Bernardus Lodge in Carmel Valley to work with a longtime friend. This would become a place of major influence on his career. He took the position of Chef de Cuisine at Bernardus Lodge and spent almost 2 years working for Chef Cal in the salad bowl of the United States and it was here where I truly learned how to cook from the farm.

While working at Bernardus, he met his wife and they decided to move to San Diego. Leaving their comfy home in Monterey to live on a boat in San Diego harbor, they had no jobs and no connections; but after some searching, Greg landed an executive sous chef position at Pamplemousse Grille with Chef Jeffery Strauss. It was the best introduction to the San Diego culinary sphere any chef can have. In 2011, Greg became chef de cuisine at La Costa resort’s Bluefire Grill. He spent three years there developing his style of freshness as well as teaching himself a new passion—beekeeping.

Greg can’t say he ultimately found the Golden Door or that the Golden Door found him. “We found each other.”

Casa de Amparo is proud to honor our friend Chef Gregory Frey!

Crystal Ball Patrons

- California Bank & Trust
- Lou & Judy Ferrero
- Allie DeKock
- Sandy & Al Bertha
- Karen Bond
- Sharon & Jerry Stein
- Sheri Hallis
- Bassett Home Furnishings
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Underwriters

- Carolyn & Herb Schaer
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- Gigi Cramer
- Alan & Gretchen Pagnotta

21st Annual
Crystal Ball Gala
 benefiting Casa de Amparo



Casa de Amparo

**Treating and Preventing
 Child Abuse and Neglect**

To support those affected by and at risk of child abuse and neglect, through a range of programs and services that promote healing, growth, and healthy relationships.



Casa de Amparo | 325 Buena Creek Road, San Marcos, CA 92069
 760.754.5500 | www.casadeamparo.org

Live Auction Preview



Luncheon with a Wine Maker (\$6,000)

Come and enjoy an exclusive afternoon of incredible culinary experiences and fabulous award winning wines. 10 guests will be treated to 5 courses of mouth-watering Farm to Table cuisine while sipping wines from GEN 7's latest releases. An epicurean event that will be meticulously prepared by one of the leading private chefs of San Diego, and hosted by The Bacinos- Tim (owner, 6th Generation wine maker) and Susanne (published interior designer) at their beautiful home at the Crosby Estates in Rancho Santa Fe.

Restrictions: Must be a mutually agreed upon date.

Presented by: The Bacinos



3-Night Stay at the Golden Door (\$5,500)

A 3-Night Stay at the Golden Door. Your stay includes a private room with your own garden deck or patio (all rooms are single occupancy). Healthy Food and Fitness programs that reflect your dietary and health needs, in-room massage for two days, skin care sessions (including one body treatment) one herbal wrap, choice of a manicure or pedicure, and so much more!

Restrictions: To make your reservation, call 866-420-6414 with your voucher number. Dates subject to availability. Not valid on existing reservations. May not be combined with any other offer. Non-transferrable without approval. Not cash value. Voucher must be presented upon arrival.

Presented by: The Golden Door



Simply Exquisite Luxury Collection Set (\$4,500 Value)

Set of necklace, earrings and Swarovski Crystal Clutch from Jewels With A Purpose Luxury Collection. Exquisite necklace and earrings set. Perfect for travel jewelry, gift giving and special occasions! Fine jewelry, crafted in Italy, with the highest quality CZ (diamonds substitutes) in a sterling silver setting, finished with multiple layers of gold. Beautifully packaged in a JWAP signature box. The entire "Jewels With A Purpose" collection is designed exclusively to help non-profits and reserved 100% for the fundraising community!

Restrictions: This item is subject to a California sales tax of 7.75%

Presented by: Jewels with a Purpose

You are cordially invited to attend the 21st Annual

Crystal Ball Gala

benefiting Casa de Amparo

Saturday, November 9th, 2019

Registration begins promptly at 6:00 pm

Fairbanks Ranch Country Club

15150 San Dieguito Rd, Rancho Santa Fe, CA 92067

Enjoy an elegant evening featuring a lavish cocktail reception, gourmet dinner by Chef Jeffrey Strauss of Pamplemousse Grille, dancing to The Kicks, and access to one-of-a-kind live auction items.

Since 1999, visionary Crystal Ball Gala patrons and community members have raised substantial funds to help Casa Kids look into their own crystal ball and see a brighter future. All proceeds raised at the Crystal Ball Gala directly benefit Casa de Amparo's Programs.

Patron Party

An exclusive party for Crystal Ball Gala Patrons will be held on Thursday, October 17th, 2019 at a private estate in Rancho Santa Fe.

RSVP by October 25th, 2019

Please visit www.casadeamparo.org/events to purchase tickets online or mail the RSVP card using the enclosed envelope. For more information contact Kate Dusenbury at 760.566.3560.

Patron Opportunities

Crystal \$25,000

- 12 Patron Party Tickets
- 12 Gala Seat Reservations (table)
- Recognition in Program
- Full Page Program Ad
- Magnum Bottle of Wine
- Special Appreciation Gift
- Recognition in Event Presentation
- Mention in Media Releases
- Custom Menu by Chef Jeffery Strauss
- Custom Wine Pairing by Chef Jeffery Strauss

Platinum \$17,000

- 12 Patron Party Tickets
- 12 Gala Seat Reservations (table)
- Recognition in Program
- Full Page Program Ad
- Magnum Bottle of Wine
- Special Appreciation Gift
- Recognition in Event Presentation

Gold \$12,000

- 12 Patron Party Tickets
- 12 Gala Seat Reservations (table)
- Recognition in Program
- Full Page Program Ad
- Magnum Bottle of Wine
- Special Appreciation Gift

Silver \$6,000

- 4 Patron Party Tickets
- 10 Gala Seat Reservations (table)
- Recognition in Program
- Half Page Program Ad
- One Bottle of Premium Table Wine

Bronze \$3,000

- 4 Patron Party Tickets
- 4 Gala Seat Reservations
- Recognition in Program

Copper \$2,000

- 2 Patron Party Tickets
- 2 Gala Seat Reservations
- Recognition in Program

Upgrade Your Table Wine for \$100

Individual Tickets

Individual Tickets \$350

Underwriting Opportunities

Opportunities of \$1,000 or more will receive a full page ad and two tickets to the Patron Party

Host Bar	\$10,000
Cocktail Reception	\$5,000
Entertainment	\$2,500
Hors d'Oeuvres	\$2,000
Print Materials	\$1,500
Auctioneer	\$1,000
Rentals	\$750
Valet	\$500
Wine	\$250

Opportunity Drawings

Enter to win one of three premium wine cellars.

Tickets are \$100 or \$75 each if purchasing multiple.

Tickets are full Fair Market Value*. Drawings will be held November 9th, 2019. Need not be present to win.

Tribute Opportunities

Deadline for submission is October 4th, 2019. Ads can be submitted to nstanger@casadeamparo.org

Full Page Ad (6" x 7.5")	\$500
Half Page Ad (6" x 5.625")	\$250

*Fair Market Value is the non-deductible tax portion for Federal income tax purposes. Casa de Amparo is a 501(c)(3) nonprofit organization. Federal tax I.D. #95-3315571