

WELCOME TO MENDOCINO COAST CLINIC'S
CELEBRATION
OF 30 YEARS OF COMMUNITY SERVICE



& The 23rd

CRAB CAKE COOK-OFF
& Wine Tasting Competition

Saturday, Feb 3, 2024, 11-3pm



Mendocino
Coast Clinics

IN THE BIG WHITE TENT CORNER MAIN & SPRUCE STS, FORT BRAGG
Featuring Mendocino County Chefs, Wineries, Food & Beverages
SILENT & LIVE AUCTION, FUND-THE-LEGACY PLEDGE DRIVE & More!



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Mendocino Coast Clinics

MCC's 30th Anniversary year-long celebration will kick-off with you, here today, at the 23rd annual Crab & Wine Festival fundraiser. Dollars raised during this event are dedicated to establishing our Legacy Fund to support community health care into the next 30 years!

A few months ago, we were stunned to learn we had been named the beneficiary of a sizeable estate. With that seed money, the Mendocino Coast Clinics Legacy Fund, through the Community Foundation of Mendocino County, became a reality. Now, this is our anniversary gift to the community we serve for the next 30 years, and beyond!

Back in the 1970's, MCC's humble beginning was in a tiny office in Mendocino, with a small volunteer staff and one part-time MD. The intention was to provide medical care, first aid and treatment for the back-to-the-landers who were setting up communes up and down the coast. Though not intended to be a 'free clinic' payments were few in that hippie heyday. On a shoestring budget, grassroots support came in the way of fundraising dances and tiny donations.

Mendocino County Public Health Department assumed responsibility for the village medical office in the 1980's and relocated it to Fort Bragg. A few years later, they discussed closing it, only to raise the ire of the local chapter of the Gray Panthers!

These fierce and feisty women made it clear that the "need for public health care for the second-largest city in Mendocino County

FUND-THE-LEGACY

for MCC 2024

Timeline of a Legacy

cannot be denied!" They were, of course, a force with which to be reckoned! They gained support for non-profit status and on July 1, 1994, Mendocino Coast Clinics was officially founded!

And, look at us now ~ 30 years later! From a steadfast team of 7 staff members in an overcrowded clinic, we have grown to be one of Fort Bragg's major employers. With 120 staff members, plus contractors, we now manage 7 sites. Our myriad of services include medical, dental, behavioral health, women's health, pediatrics, chiropractic, podiatric, substance dependency, LGBTQ and teen clinic, and a Street Medicine outreach for our homeless population. ***This is what your donations support!!***

"MCC is what a neighborhood clinic should be! Our donations are made as our heartfelt community service. And that is why Mendocino Coast Clinics is already named in our trust." *DW, retired physician, Santa Rosa.*

Please join our benefactor with your contribution today ~ and perhaps consider including Mendocino Coast Clinics in your estate plan.

To quote his daughter: *"Dad had such an appreciation for MCC's existence here, in such an isolated location, that they are able to care for a wide range of patients in an accepting way. I know Dad chose MCC because he believed they could make good use of his contribution and you have confirmed his hope. I can't begin to thank you enough for this great honor for thanking my Dad."*

To contribute, please visit mendocinocoastclinics.networkforgood.com



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Our sponsors are most generous with their time, resources and commitment! Please support those that support the mission of Mendocino Coast Clinics.

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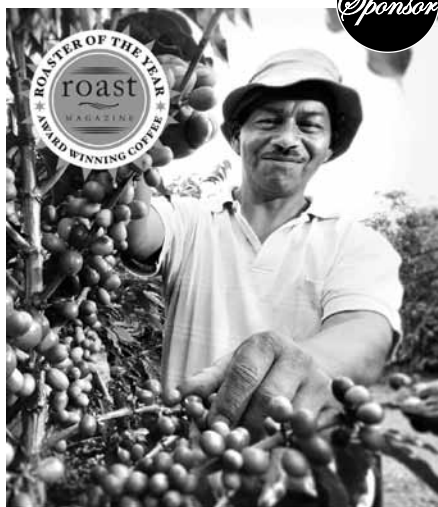
We welcome you to join us!

Please contact Tawny MacMillan at events@mccinc.org.

(See MCC's 2024 Sponsor List on P. 21)

AD SALES for the 2025 CookOff Program: contact Tawny!

YOU CAN VIEW THIS PROGRAM ONLINE: mccinc.org



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Today's Program February 3, 2024



23rd Annual CRAB CAKE COOK-OFF
& WINE TASTING COMPETITION
MENDOCINO COAST CLINICS
Celebrates 30 years of Quality Health Care!



11:00: Welcome! We are happy you are here! Introductions with Tom Yates & Vicky Watts, KOZT

First course: Dungeness crab amuse bouche, crafted by Chef Victor Passalacqua from Elk Cove Inn, served with Sparkling Brut from Navarro Vineyards.

Silent Auction is open! *Walk-around tasting begins.*

11:15: Meet the Judges! Introductions by Jamie Peters-Connolly, Partner Relations & Communications Manager, Visit Mendocino County

11:45: Fund the Legacy Pledge Drive Introductions by Tom Allman, Mendocino County Sheriff (ret.), Realtor. Testimonials from Lucresha Renteria, Executive Director, Mendocino Coast Clinics, & Megan Barber Allende, President/CEO Community Foundation of Mendocino County. Dollars raised are dedicated to the Mendocino Coast Clinics Legacy Fund.

You have been a part of our history, please be a part of our future.

12:45: Live Auction with Tom Allman ~ 4 lots

Vote for your favorite Crab Cake & Winery ~ Voting ends at **2:00.**

Check your bids in the Silent Auction ~ closes at **2:15.**

1:30: Live Auction with Tom Allman ~ 6 lots

2:00: People's Choice Voting Ends!

Silent Auction closes at 2:15. Make your final bids Now!

Silent Auction is now closed!

2:45: Awards Announced by Janis MacDonald, Festival Coordinator, Visit Mendocino County & Jamie Peters-Connolly

People's Choice Winery

People's Choice Chef

Professional Judging Winery

Professional Judging Chef

3:00: Thank you for supporting Mendocino Coast Clinics! See you next year!
Save-the-Date for **February 1, 2025!**

Meet the Judges...



TREVOR FELCH is a San Francisco-based food, drink and travel writer. Trevor has covered a wide variety of subjects throughout the Bay Area on a freelance and recurring role basis. Among many previous roles, he was the editor for *Zagat SF* and a dining critic for the *Palo Alto Weekly* (covering restaurants on the Peninsula, where he grew up). Since 2019, Trevor has written the 'One Bottle' wine column for the *Nob Hill Gazette* and been one of the Bay Area writers for the global travel guide book brand, *Fodor's*. He also wrote the book *San Francisco Cocktails* and is the author of the upcoming book, *City Eats: San Francisco*, to be published this spring.



BETSY ANDREWS' writing on food, drink, and travel has been awarded by the James Beard Foundation, the International Association of Culinary Professionals, and the Society of American Travel Writers. She is contributing editor at *Food & Wine* magazine and *SevenFifty Daily*. She writes for many additional publications, including *Travel & Leisure*, *Condé Nast Traveler*, *The Wall Street Journal*, *Eating Well*, *Serious Eats*, *Imbibe*, and more. She is the former executive editor of *Savour* magazine and a former New York Times dining critic. She is also an award-winning poet. Her third book, *Crowded*, was published by Nauset Press in 2022.



KIM WESTERMAN writes about travel, coffee, food, and wine, and she is also the founder of *Hedonic Terror-Driven Coffee*. She lives in Berkeley, California, though her favorite place in the world is the Anderson Valley.

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Welcome from Ramon Jimenez

EXECUTIVE DIRECTOR,
VISIT MENDOCINO COUNTY

On behalf of **Visit Mendocino County**, we are delighted to welcome you to **Mendocino Coast Clinic's 23rd Annual Crab Cake Cook-Off & Wine Competition**. This incredible event entices you to experience Mendocino County during winter, a magical time with plenty of places to explore.

Seafood & Sips Mendocino is a 10-day extravaganza of activities with special seafood-focused dinners, crab feeds, a sparkling wine & oyster event, the annual cioppino feed and of course, this fabulous event you're enjoying today. We invite you to sip, savor and indulge in some of the finest offerings of Mendocino County. Stay a few nights in our unique and comfortable lodging properties and take in outdoor adventures like crab fishing and whale watching tours; or find a nice cozy fireplace, grab a glass of one of our fabulous liquid assets and gaze out the window. Whatever you choose, we welcome you to Mendocino County, where magic is real.

- **Ramon Jimenez**





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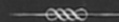


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Meet the CrabCake CookOff Chefs



CAFÉ 1, Fort Bragg, Andrea & Miguel Mex *707-964-3309 / www.fortbraggrestaurants.com/cafe-1*

In January of 1996, **Miguel** was hired by Les Westly to work at Perko's Café and learned how to prepare breakfast and lunch items from Chef Mike Nelson with whom he worked for 10 years. During this time he also worked in the bakery at Harvest Market with Chef Margaret Fox for 9 years. As Miguel was looking for an opportunity to open his own business, he had the fortune of meeting Yenny Blake and Marie Head who were considering selling the business they had opened 5 years prior. In 2006 Miguel took the opportunity and decided to open a family restaurant that has now been in operation for 22 years! He has created a successful work team at **Café 1** focused on offering a healthy, organic menu to the community, including vegetarian, vegan, gluten free, and fresh options made by hand with no preservatives.



CUCINA VERONA, Fort Bragg, Joe Harris *cucinaverona.com*

"I became passionate about cooking as a young child and was fortunate to apprentice with a well-known French chef in the early 70's, acquiring a foundation in French cooking techniques. At **Cucina Verona**, I utilize the rich & varied influences from around the world, the essence of northern California cuisine. We are an authentic Italian restaurant featuring regional fare from all parts of Italy. For the last two years I gratefully hosted Chef-in-Residence Massimo Aversano from Naples & Milan and learned about the fabulous cuisine of the Amalfi coast & southern Italy. My career has been defined by my collaboration with many great chefs. My cooking style constantly evolves. Farming is an integral part of my life. I produce wine for Cucina Verona from our Comptche vineyard. As a native-born Southerner, I promise good Southern cooking, too! We feature fresh seafood, local & Italian wines, organic produce & meats. Cucina Verona is dedicated to making fine dining accessible to our community, our Tuesday Family Dinners, are offered at reasonable prices in gratitude for community support. We are open every day, including all holidays, offering special holiday menus & winemaker dinners."

ELK COVE INN, Elk, Victor Passalacqua *Featured Chef Presenting Today's Amuse Bouche*



Victor Passalacqua, Proprietor/Executive Chef, Elk Cove Inn, was born in Peru to a Spanish mother & Sicilian father. He made his culinary debut in Montréal at the Institut de Tourisme et d'Hôtellerie du Québec & studying in Lausanne, Switzerland. Dedicated & disciplined, he worked alongside renowned chefs Paul Bocuse, Edward Merard & Ferran Adrià. Victor has cooked in multiple countries & owned many restaurants, including Miami's beloved

Victor Passalacqua, Melissa Boon

continued next page

ELK COVE INN, *cont.*

Barrel Wine Cantine. Before moving to California, he spent 25 years in Miami & was appointed to the advisory board of the Miami Culinary Institute. There, he started a food & wine pairing program that became mandatory for graduation. He & his wife Melissa managed & owned a small high-end French wine distribution company, with wineries from France & Spain. They feature this offering at Sibo, their in-house restaurant at Elk Cove Inn. Chef claims he came to Elk to retire, though he makes breakfast & prepares dinner for their guests. He takes farm-to-table to a new level by planting & harvesting vegetables, fruits & herbs on the property. Victor & Melissa enjoy foraging for wild seafood & mushrooms.

Melissa Boon, Proprietor/Certified Sommelier, born in France to a Dutch father & French mother, was raised in the Dominican Republic, in & around hotels & restaurants. With her inimitable wandering spirit, she explored new horizons, finding an opportunity for she & Victor in a small town called Elk. Her love of nature, the ocean, foraging & food & wine, pair perfectly with her many roles on the property. From maintenance to computer work, innkeeping & serving, Melissa wears multiple hats. She loves the challenge & most certainly the view! She is happy to suggest the perfect wine to go with Victor's stellar cuisine.

HARVEST MARKET, Fort Bragg, **William White**, Culinary Director harvestmarket.com



"I began my career in the culinary industry at the age of 13 working under a local baker. It was he who told me the way to a person's heart is through their mouth with good food. I began working at **Harvest Market** in 2004, moving to the bakery after a short stint in grocery and thereafter managing the wine & spirits department. In 2012, I represented Harvest Market in this same competition and my recipe took home the *People's Choice Award*. That event inspired me to work with a local catering company and explore my love of cooking. This eventually led me to my current position at Harvest and my desire to share great food with great people. Thanks to all for attending this year's event for this great organization and may the best crab cake win!

HERITAGE HOUSE RESORT, Little River, **Fabrice DuBuc** www.heritagehouseressort.com



Fabrice brings more than 30 years experience as a highly-skilled Executive Chef, with culinary training in various international cuisines. Putting his own stamp on traditional dishes, creating new combinations, and experimenting with new flavors, he is careful not to compromise the freshness and originality of the food he prepares. After completing training at the French Culinary Institute Jean Fedrrandi in Paris, he furthered his craft by developing comprehensive and innovative culinary menus in a wide array of restaurants, corporate environments, and country clubs in France, Hawaii, the US Virgin and British Islands, and throughout California. As a bilingual, French/American professional with an innovative skill and technique, he exemplifies proficiency, and a keen ability to derive guest satisfaction through the creation of quality food.



LITTLE RIVER INN, Little River, **Joe Perez** littleriverinn.com

When he wasn't playing soccer in Sacramento, **Joe Perez** grew up cooking with his mom in the family kitchen. By high school, Perez knew he wanted to cook for a living, drawn by the joy and community that food brings. After graduating from Le Cordon Bleu, he worked at the best places in the Sacramento area, including Michelin star The Kitchen. In April 2022, Perez joined the team at Little River Inn, where he quickly rose from line cook to Chef de Cuisine.



LOS GALLITOS, Fort Bragg, Margarita Valenzuela & Willy Real [707-964-4519](tel:707-964-4519)

Executive Chef/Owner **Margarita**: “We have both come together to create our crab cake with a fusion of Mexican. I was born and raised in Fort Bragg, have been in business for 28 years. We were the first restaurant on the Mendocino coast to add fresh seafood to our Mexican menus, featuring fish and salmon tacos, shrimp cocktails, and ceviche tostadas. Though I am self-taught, growing up in a large family, traditional home cooked Mexican meals were served daily. I should have helped my mother more to learn all her secrets and tips! Willy joined Los Gallitos in 2018 and is a great addition to our crew.”



Willy has lived and worked on the Mendocino coast for more than 20 years, mostly at the acclaimed Mendo Bistro. Under Executive Chef Nicholas Petti Willy honed the culinary skills necessary to run an efficient and successful kitchen. His talents and gentile approach have become well known throughout the local cooking community.

NOYO HARBOR INN, Fort Bragg, Jason Johnson noyoharborinn.com

When you love what you do, passion emanates through every task & creation. Such is the case with Noyo Harbor Inn's Chef **Jason Johnson**, leading the team at the HarborView Bistro & Bar.

A Fort Bragg native, Jason has a deep appreciation for the Mendocino Coast's fresh seafood, a focal point at the restaurant. Each night he offers specials such as cioppino, crab ravioli, freshly-caught halibut, seafood chowder & pan-seared scallops. He enjoys fusions in foods, layering spices, Mexican dishes, & is known for his soups & rack of lamb. He integrates locally grown produce from farmers markets & herbs, edible flowers & leaf vegetables picked at the inn's garden.

Jason worked his way up in several north coast restaurants starting at a young age & salutes the chefs whom he trained under including Noyo Harbor Inn's former chef, Fabrice Dubuc, who mentored him for three years. He attended the Naval culinary school in San Diego, learning how to master the chaos of the kitchen. “I am a stickler for a very clean working environment” he says. Food preparation comes naturally to Chef and he loves the fast pace of the kitchen. He wants to learn more & pursue endless ideas. Jason tries to go out of his way to please customers.



NOYO RIVER GRILL, Fort Bragg, Guillermo Medina noyovergrill.com



Chef **Guillermo Medina** began working in the restaurant industry at an early age, at his family-owned Café 1. Following graduation from Fort Bragg High School, Guillermo completed the Santa Rosa Junior College Culinary Arts program, launching him into the restaurant industry of Sonoma County. Beginning at Stark's Steakhouse, he worked his way through various positions in restaurant kitchens. Eventually, Guillermo became junior sous chef at Willi's Wine Bar in Santa Rosa. After the devastating 2017 wildfires, he returned home to Fort Bragg to launch his own family *continued next page*

NOYO RIVER GRILL *cont.*

restaurant, Noyo River Grill, down at Noyo harbor. In 2022, the Medina family relocated to an expansive space at 1011 S. Main Street. This cliff-side restaurant offers a welcoming dining experience with stunning views overlooking

the Noyo River and the north Pacific ocean. Open for lunch, dinner, cocktails & appetizers Friday to Wednesday, featuring seafood, chowder, steaks, fish tacos, salads, house-made pastas, deserts and so much more!

RHODY'S GARDEN CAFÉ at Mendocino Coast Botanical Gardens Chef Lynn Derrick aka Queenie gardenbythesea.org



Lynn's career in the kitchen began in 1978. For 22 years, she was the mastermind, owner, chef, dishwasher & more at Queenie's Roadhouse Café, in the hamlet of Elk on the Mendocino Coast. Lynn's favorite thing about working @themendocinocoastbotanicalgardens & Rhody's Café, is the people ~ from our fabulous local, loving crowd, to international travelers. Hey, locals: Lynn wants to remind you that Rhody's Café is the perfect spot to meet friends, have lunch, & take an extraordinary walk right in your own front yard!



Popular Mendocino chefs Lynn Derrick, aka Queenie, & Janelle Weaver, aka Mama Pig, after their wildly popular Valentine's Day brunch pop-up in 2023, are happily crafting their cakes together on behalf of Rhody's Café.

Guest Chef Janelle Weaver-The Bewildered Pig bewilderedpig.com
Chef Janelle's 25-year career was recognized during her tenure as Executive Chef for iconic restaurateur/designer Pat Kuleto's namesake, Kuleto Estate. She developed a cult-like following from her unusual, romantic cuisine style, spotlighting the bounty of estate-sourced ingredients. In 2011, Weaver accepted the Estate Chef position at the prestigious Peter Michael Winery, in Sonoma County's Knight's Valley, creating menus to showcase their exquisitely crafted wines. Weaver & acclaimed landscape designer husband, Daniel Townsend, relocated to Anderson Valley in 2016 to open the beloved Bewildered Pig restaurant. Their combined talents garnered notoriety for their harmonization of rustically elegant fare, unpretentious hospitality, sumptuous interior & playful, lush, gardens. In 2023, they reluctantly chose to close for reasons other than lack of demand. They are currently conjuring their next beautifully delicious chapter.

SCP HOTEL, MENDOCINO COAST LODGE, Chef Kenny Boyle



Chef Kenny's culinary journey began amidst the verdant & bountiful coastal treasures of North Fork, Long Island, renowned for its wine & seasonal produce. He developed a deep appreciation to land & sea & the harmony of the two.

At Laurel Links with Jon LoPresti, Kenny honed his palate, refined his skills & nurtured his culinary passion. Through various kitchens, from the prestigious Pearl Oyster Bar to Ninety Acres, he made his mark at Bokx 109, Boston, with Chef Evan Percoco & Tempo. Here he blossomed & gained attention for innovated, skillful creations, leading him out West to Spago's & the legendary Wolfgang Puck.

As Taskforce Chef for Noble House Hotels, Kenny played a pivotal role in elevating standards at Little Palm Island, Spur Jackson Hole, The Stella College Station, River Terrace Inn, Napa Valley Wine Train & the Argonaut San Francisco. Kenny became the Executive Chef at Salishan Coastal Lodge, SCP Hotels, introducing menus celebrating health & community. At Beachcrest Brewing Company he shaped a thriving wood-fired pizza kitchen.

Chef Kenny now oversees the culinary programs for SCP Hotels at Mendocino Coast Lodge & Mendocino Inn & Farm. He remains dedicated to the health of community by creating delights that tantalize the taste buds, nourish the soul & foster a deep connection to food & well-being.

THE SPONTANEOUS CAFÉ ~ an Idea More Than a Place, Mendocino Chef Matt Samuelson spontaneouscafe.com



The Spontaneous Café planted deep roots in the soil of Mendocino in 2009. **Chef Matt** brings the bounty from the forest to the shore, from farms & gardens to the kitchen. He is a natural teacher with nearly 25 years of experience. He has worked as a chef, instructor, & consultant in the Philippines, Bali, Peru, Costa Rica, Thailand, Japan, Australia, Lithuania, and Canada ~ as well as a personal chef for Hollywood celebrities Woody Harrelson, Sir Ben Kingsley, and Emily Mortimer. Matt was the Research & Development Chef for Blessing's Alive & Radiant Foods dehydrated snacks. He was instrumental in launching High Integrity Foods, producing Golden Bean Chocolate, a raw, organic chocolate bar. As the Executive Chef at Flow in Mendocino, he introduced vegan & gluten-free cuisine to the menu. Recently, he crafted Blessed Bee Mustard, which you can happily sample here today. Says Matt, *"It is with humble respect for Nature & Her abundance that I offer this high vitality mustard. It is simplicity balanced with complexity, bringing a flavor that is bold, bright & vibrant."*

WESTPORT HOTEL & OLD ABALONE PUB, Chef Odile Perkins westporthotel.us



Odile Perkins is a long-time local Mendocino Coast chef. Odile has been in the culinary profession since 1975, starting in her family-owned restaurants. To this day, she has continued to work in various other local establishments and now dedicates her skills to the Westport Hotel. The civilized art form of Afternoon Tea is practiced in the Old Abalone Pub on some Saturday afternoons. You and your friends are invited to linger over pots of steeped tea, scones, tea sandwiches, fresh berries & freshly baked sweets. Enjoy a range of appetizers & entrees from pub staples to steaks, pastas & classic Cioppino. Odile remarks that the joy of being a chef is found in the never-ending knowledge behind creating new wonderful and tasty dishes.



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MCC Staff 2024



Timeline of a Legacy



Lucresha Renteria

As the world finds its new “normal” Mendocino Coast Clinics’ resolve to provide quality, patient centered healthcare to all coastal residents has been tested. MCC has risen to that challenge time and again.

Ours is really more than a simple mission statement. It guides every policy and program decision we make on how we care for our community. The residents of the coast have taken note and know they can count on us to care for everyone who walks through our doors.

While we move into 2024, MCC will turn 30 years old! What a wonderful milestone. 30 years strong and still growing, still reaching out to the community that we serve and still committed to provide access to health care to our residents. The need to

Note from LUCRESHA RENTERIA

keep us firmly planted on the Coast is clear. And so, as we approach this momentous anniversary, we launch the **Mendocino Coast Clinics Legacy Fund**. With monies recently donated from a patient's estate, we now secure how to keep MCC the healthcare force on the Mendocino Coast for the next 30+ years and into the future.

Beginning with a staff of 7 in a crowded public health office in 1994, we currently manage 7 service sites and 120 employees. We are run by a volunteer, consumer board of directors and provide the #bestcareanywhere! Every year, each staff member makes a difference in the lives of nearly 10,000 local residents. Each site is blossoming and providing high quality care. Each one is born out of necessity, out of care, and out of a firm belief that healthcare is a right, not a privilege.

Living a mission in “real life” is a daily trial. However, without that, we risk losing our focus, losing our motivation, and in



TERIA, Executive Director of Mendocino Coast Clinics

the end, losing our support. The support that means we get to open the doors at each of our service sites and provide the care that this community deserves - services from dental, behavioral health, medical care to all ages - to chiropractic, podiatry, acupuncture (just to name a few) and this year...physical therapy!

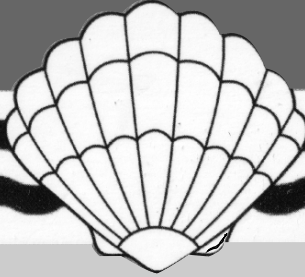
Healthcare is complex and expensive. We can all attest to that. I work hard every day to keep us financially viable while we plan for the future. Without a crystal ball, it can be daunting. So, I thank you for the lift each of you offer in making sure that our fundraising is always successful. Our local wineries, chefs, restaurants, lodging partners and volunteers all dedicate themselves to creating a spectacular day for your enjoyment on the Mendocino Coast! The work that is put into this event is overwhelming, yet the fun we have and the support we receive is inspiring! Every dollar raised eventually provides expert care to our patients.

We rely on you, our financial donors, now more than ever. Your support means we make plans for the future and expand services to those most in need. Our board is committed, our staff is dedicated and we live that mission to serve each patient we see. Every single day.

As we continue to grow, we will stay true to our mission. Changes will always come our way. I challenge anyone to find a situation that we cannot meet head on! COVID had nothing on MCC staff and if a pandemic can't do us in - the rest is toast!

This year I honor the many hearts and voices that have made us what we are today that's 30 years in the making! 30 years that MCC is firmly planted in our community. I am confident 2024 is going to be our best year yet! Thank you for helping us achieve our current height of service to our community. I hope each one of you will join me in celebrating MCC's 30th!

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Spotlight on our Supporters



John & Kathy Hughes, Albion

For nearly 30 years, John and Kathy have been loyal and dedicated supporters of Mendocino Coast Clinics. Going way back to 1996, when the Hughes' had begun their move to the Mendocino coast, and their home in Albion, John was planning retirement from his successful dentistry practice in Campbell, CA. While becoming familiar with MCC and our intent to open a dental practice, John offered to donate his dental exam chairs. Thus, with rented space, and John's contribution, our fledgling Dental Clinic was established. (To this day, MCC's Dental Clinic continues to be the only practice on the coast to treat adults & youth on Medi-Cal.)

Kathy and John are generous with their contribution to the many non-profits on the Coast. They repeatedly exemplify what Kathy, a retired educator, states is their firm belief: "If you're going to live in this community, it is important to support it." Indeed, they do. The Hughes' are major donors to essential services such as the Food Bank, the Mendocino Coast Childrens' Fund, Project Sanctuary, Hospitality House, the Albion-Little River Volunteer Fire Department & the Mendocino Coast Healthcare Foundation/Winesong. The art community on the coast – the Symphony of the Redwoods, the Music Festival and the Art Center, also benefit from their steadfast donations.

During MCC's annual fundraiser, Kathy goes above & beyond with her enthusiastic participation. To add to their annual Sponsorship of the event, she recruits friends to attend the Cook-Off, join her reserved table and bid during the Live Auction. Kathy keeps a friendly sparring going with fellow-bidders, upping the ante and energetically raising her paddle to the highest level! "We have to keep our Clinics open", she says.

Thank you, Kathy and John, for your years of donations to help keep MCC open and serving the community you so graciously support. We are most grateful.

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Lucresha & Juvenal Renteria, Fort Bragg

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Trevor & Trish Orchard, Mendocino

Crab Claw ~ \$500

Californians Allied for Patient Protection (CAPP), Sacramento
MacMillan & Company, Elk
Out of This World, Mendocino
Savings Bank of Mendocino County

Crab Leg ~ \$300

Board of Directors, Mendocino Coast Clinics
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We are most grateful to all our Sponsors!
Please visit crabwinefestival.org for an updated list

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LIVE AUCTION ~ *TOM ALLMAN, Auctioneer*

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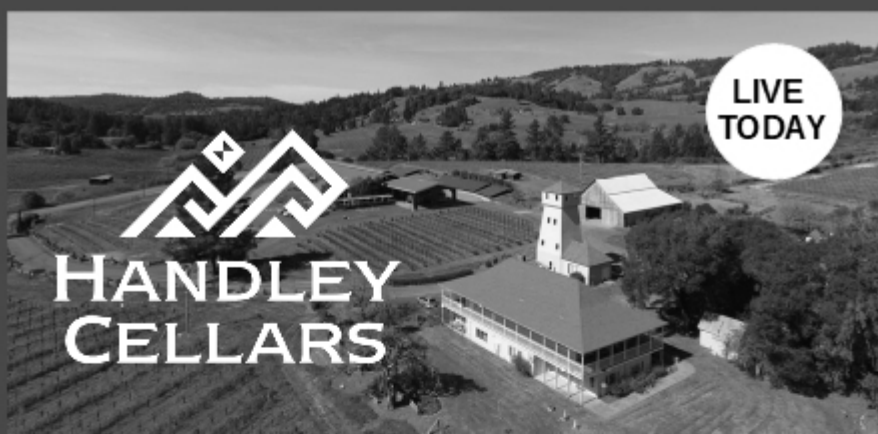
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2022 San Francisco Chronicle Wine Competition

LIVE AUCTION ~ TOM ALLMAN, Auctioneer



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Participating Wineries 2024

MCC is indebted to the **Wineries of Mendocino County** for their gracious generosity in pouring at the event and donating their fine wines to our Auctions. Many thanks to VMC Festival Coordinator, **Janis MacDonald**, for assisting with the Professional Judging, schlepping wines and sharing supplies.

And a very Special Thank You to **Allen Cherry**, Pacini Wines, Ukiah, for coordinating the Professional Wine Judging, and transporting wines. Cheers!
This does not happen without you!

Artevino Wine, Yorkville artevinowine.com

BARRA of Mendocino, Redwood Valley barraofmendocino.com

Domaine Anderson, Philo domaineanderson.com

Goldeneye Winery, Philo goldeneyewinery.com

Graziano Family of Wines, Hopland grazianofamilyofwines.com

Handley Cellars, Philo handleycellars.com

Husch Vineyards, Philo huschvineyards.com

Lula Cellars, Philo lulacellars.com

McNab Ridge Winery, Hopland mcnabridge.com

Navarro Vineyards, Philo navarrowine.com

Pennyroyal Farm, Boonville pennyroyalfarm.com

Roederer Estates, Philo roedererestate.com

Scharffenberger Cellars, Philo scharffenbergercellars.com

Toulouse Vineyards, Philo toulousevineyards.com

Made in Mendocino

We thank these fine food & beverage purveyors for sharing their delicious wares!

Blessed Bee Mustard, Fort Bragg spontaneouscafe.com

Cucina Verona Mercato, Fort Bragg cucinamercato.com

Hard Head Bread, Fort Bragg hardheadbread.com

Kemmy's Pies, Willits kemmyspies.com

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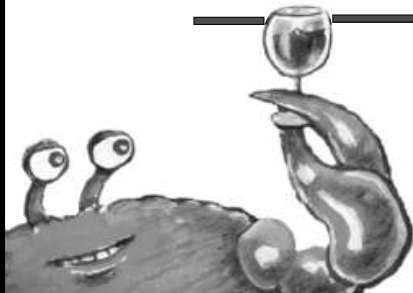
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Collector's Bottle



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LIVE AUCTION ~ TOM ALLMAN, Auctioneer

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Zida Borcich/REM Magazine

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