



Poughkeepsie Day School
Evening Garden Party
& Live Auction

Saturday
April 1, 2017
6–9 pm

Bad Seed Cider Company

Proceeds from 2017 auctions benefit our children and the earth by supporting the 2016–2017 Green Future Capital Projects Campaign.

Congratulations

PDS Class of 2017

Navigators Forever!



Wishing you well as you navigate new
horizons!

Poughkeepsie Day School
Evening Garden Party & Live Auction

Saturday, April 1, 2017
Bad Seed Cider Co., Highland, NY

Program of the Evening

6:00

Hors d'oeuvres and Open Beer & Wine Bar
Curated Silent Auction

7:00

Welcome
Live Auction
Paddle Raises

7:45

Dinner

8:30

Raffle Drawing
Dessert
Dance!

Welcome from the Head of School

Welcome to this beautiful garden party!

I hope that you have fun with old friends, make new friends, and relish the chance to dance and laugh. And, when the chance comes to bid, please do! Bid for the chance to visit somewhere fabulous or own something priceless, but also bid to push our Green Future Capital Campaign into the home stretch. Every dollar raised helps us get closer to our goal of making our campus more sustainable, and the many thousands of dollars this saves us means more money available for the innovative programs that make PDS so distinctive.

Our auction liaison, Kalista Parrish, has worked for months setting up this event and making sure that every detail is attended to – from the beautiful, eclectic decor to the creative games that await you. I have thanked her profusely, but please thank her when you see her. New parent Jayson Guglietta deserves a big thank-you for his work on the program's advertising. And you'll see Chris Roellke here – be sure to thank him for his auctioneering prowess!

I am delighted to thank Christina Powers, Mary Lou Hudak and the rest of the advancement team, as well as David Held, Steve Mallet and many others for their work behind the scenes. This event doesn't just happen, it is created!

And finally, thank you to everyone in the community who has donated, sponsored, underwritten and advertised ahead of time, and to those of you who are here, about to bid on our curated silent and live auction items!

Many thanks for accepting our invitation to the party. It's the most worthy cause that I know of. Have fun!

Ben

Auction Rules

- Have fun!
- Decision by the auctioneer is final.
- The amount paid in excess of an item's value is the amount that can be taken as a charitable deduction. If the amount paid is equal to or less than the value, there is no charitable deduction allowed.
- Goods and services are sold in "as is" condition. Please read carefully for restrictions, limitations and expiration dates.
- Vacation homes are open only to family and friends of PDS.
- In consideration of our donors, items are not exchangeable.
- Bids, once made, may not be withdrawn.
- All sales are final. There are no refunds.
- All winning bids must be paid in full at the close of the evening. Cashiers will accept cash, check, American Express, Discover, MasterCard or Visa.
- Items must be removed from Bad Seed Cider Co. at the close of the evening, or specific arrangements with the auction committee must be made.
- Have fun!

Acknowledgements

Auction Liaison

Kalista Parrish

Auctioneer

Christopher Roellke

Auction Volunteers

Laura Baratta
Kim Carpenter
Jean Chant
Joy Dyson
Tessa Friedman
Jayson Guglietta
Julie Gutierrez
Laurie Hedlund
Christine Heppermann
Mimica Hyman
Ife-Marie LaFontant
Douglas Lloyd
Jodie Markell
Danielle Martinelli
Marnie McKnight-Favell
Stacey Mesler
Karen Nichols
Yameil Nunez
Frances O'Connell-Canfield
Michael Parrish
Lee Ann Pomplas
Sonia Resika
Huda Scheidelman
Maddie Shaw '19
Scott Swartz
Andrea Tufts

Invitation and Poster Design

Christina Powers, Director of Annual Fund
and Capital Projects

Raffle Chair

Maddie Shaw '19

Auction Catalog

Stan Lichens, Director of Operations
Christina Powers, Director of Annual Fund
and Capital Projects

Advertising Liaison

Jayson Guglietta

Mobile/Online Bidding System

Larry Teich

Check In/Check Out

Mary Lou Hudak
Darcy Kelly

Faculty /Staff Support

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Tom Cosgrove
Shiloh Delawder
Laura Graceffa
David Held
Mary Lou Hudak
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Anita Jones
Darcy Kelly
Mary Ellen Kenny
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Steve Mallet
Victoria Mayes
Karen Nichols
Christina Powers
Tammy Reilly
Andrea Tufts
Liz Vinogradov

Sponsorships, Underwriting & Advertising

We are grateful to those who have generously underwritten expenses or made a financial contribution to the auction.

Sponsorship & Event Underwriting

Bad Seed Cider Co.
Bei Restaurant Group
Bronwyn Bevan
Kim Carpenter
Ben and Jean Chant
Dynamic Energy Group LLC
Mary Gesek
Jayson Guglietta
Josh and Jackie Hadden
Johan and Laurie Hedlund
Obercreek Farm
Orthopedics and Sports Medicine
Shop Around Insurance
Southside Wine and Spirits
Taconic Sport & Racquet
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PDS Summer Camp
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Southside Wine and Spirits
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Faculty Underwriting

Anthony and Courtenay Caramico
Kim Carpenter
Chris and Joy Dyson
Tiggy Friedman
Dick and Paige Gordon
Johan and Laurie Hedlund
Nathaniel Krenkel and Cornelia Calder
Chris and Kim Roellke
Edward and Andrea Sayago
John Wallach and Amanda Thornton
Sharlene Oyagi

A HUGE thank you to Bad Seed Cider Co. for hosting our event and being so generous and easy to work with!!!

Thank you to Obercreek Farm for being the official provider of organic salad greens for our event.

Thank you to our chef!

SCOTT SWARTZ '89
Certified Executive Chef
Community Health Education

Assistant Professor—Culinary Arts
The Culinary Institute of America



Scott Swartz is an assistant professor of culinary arts at The Culinary Institute of America (CIA). Chef Swartz currently teaches Culinary Fundamentals, an introduction to cooking theories and techniques, in the college's degree programs. In addition to his CIA degree, Scott Swartz holds a BS degree from the University of New Haven, and a master's from Goucher College. He apprenticed in France, at Le Feu Follet in Mougins and La Pyramide in Vienne. He is an expert in kosher cooking, as well as sustainable and seasonal cuisine.

Scott says:

As a child, I loved playing with my sister's Easy-Bake Oven and helping my mother in the kitchen. Despite this love of cooking, the overwhelming philosophy in my home was, "Nice Jewish boys don't cook as a career. Save that for the weekends."

At age 17, I began working part-time in kitchens, starting as a dishwasher and working my way up to line cook. Even as a student at Hamilton College, I continued working part-time in kitchens. Eventually I left Hamilton College and, with my parents' hashgacha (blessing), I pursued my passion. The CIA was next. I enrolled in the mid 80s and it fueled my passion. I was the first apprentice at Restaurant Lutèce. This was the fulfillment of a dream prompted by my father's description of the most amazing and expensive meal he had ever eaten, dining at Lutèce. After graduating from the CIA, I went to NYC and over the next 15 years worked in many acclaimed restaurants, beginning at Lutèce, where owner/chef André Soltner became my mentor, and in some of NYC's best restaurants, including Union Square Café, Gotham Bar and Grill, Abigail Kirsch Catering and the opening of Rialto Restaurant. I began to focus on creating a menu of seasonal bistro faire, using great food as the focal point and making it simpler, more flavorful and ingredient-focused.

In the summer of 2000, I began teaching and knew I had found a new career path. In the early summer of 2007, on a whim, I applied for a teaching position at the CIA and by October 2007 the rest was culinary history.

Live Items

1 So You Say You Want a Revolution...

Join Head of School Ben Chant in an exciting exploration of the Revolutionary War battlefield of the glorious British victory over the rebels at Fort Montgomery near Bear Mountain. There will be a chance to hike, eat lunch, explore the battlefield and analyze the decisions that Generals Putnam, Clinton and Campbell made. Was the British victory inevitable (in this battle!)? What effect did the landscape have on the actual battle? Walk the paths they walked and decide for yourself!

Donor: Ben Chant

Donor Value: Priceless

2 Vacation Home in Maine

Take an early morning run on the open roads around Northport; swim across the pond, go into Belfast for lunch at Chase's Daily and visit the Green Store; spend the afternoon exploring the local trails and swim in the sea at Bayside; take the little ones to Knight's Pond just down the road. And, take a ferry at Lincolnville across to Islesboro to explore on bicycle or by car; sail a boat in the harbor; walk around the huge ship docks in Belfast and across Penobscot Bay; take a day trip to Acadia National Park and choose a trail to hike or rent bicycles. On another day, go to Boynton-McKay in Camden for brunch; walk around the harbor and check out the stores. Later, go to dinner at Fresh. Back at the cabin, listen to the loons at night after an evening canoe on the pond. Wind down with Netflix or a book, in front of the potbelly stove. Or take in a movie in Belfast. Grocery shop at the huge flagship Hannaford's in Belfast and local Belfast Co-Op for all things organic and vineyardholic.

Or just stay home. You choose.

One-week vacation home in Northport, Maine! Enjoy this beautiful 2BR seasonal cottage located on Pitcher Pond and only a couple of miles from Penobscot Bay — between Belfast and Camden. The home has cathedral ceilings, which provide a marvelous feeling of space in the living room and dining area. Keep your family cozy with wood stove heating. It is fully equipped with appliances, with the exception of a washer/dryer (a Laundromat is nearby). Wi-Fi/Internet. Cellphone accessible. Available for one week in June, July, or August (tbd).

Donor: John Wallach and Amanda Thornton

Donor Value: \$1,650.00

3 Private Chef Cooks Dinner in Your Home for up to 10 People

Throw the best dinner party ever, with a private menu of your design, prepared and served by a CIA chef/instructor and his students. You provide the food, and then stand back and watch the pros work their magic! They will arrive, set up your dining area and prepare and serve from your kitchen – all while you watch (and learn if you desire). The date will be mutually agreed upon, and the menu created to your personal preference.

Donor: Scott Swartz

Donor Value: Priceless!

4 PDS VIP Status

Constantly running late? Stressed about finding parking or the best seats in the JEJ Theater to see your children's performance? Get your very own conveniently located parking space and prime seats in JEJ Theater for one year. Then throw in one 2016-2017 yearbook, a family pass to next year's Maker Faire, two tickets to next year's Spring Benefit Auction and a first day of school family photo session!

Donor: Poughkeepsie Day School

Donor Value: Priceless!

5 Wayne Toepp – St. Lucy Series

The St. Lucy paintings are a series of current works rendering optical structures from screen technologies in oil and Flashe paints on canvas. The series embraces the visual pleasure of the optical field. The optical patterns are hand painted using #2 flatbrushes and a T-square guide. The initial layers of vertical scan lines are painted in Flashe vinyl acrylic, and the color values and optical tuning of the painting are further adjusted and developed with subsequent layers of oil paint. The process is slow and methodical, developing the patterns in a right to left working process to avoid smearing the wet paint. The disconnect between the digital screen source image and the intense slow labor of the painting process is a central aspect of the work.

Donor: Wayne Toepp

Donor Value: Priceless!

6 Party in Croatia!

You and 5 of your best friends are invited to spend one week in Dalmatia sleeping, swimming, eating, lounging, drinking or doing absolutely nothing – like a good Dalmatian (person not the dog). Accommodation in our 3-bed modern penthouse overlooking the entire city and the harbor. Best views in the city, unless you want to sleep on top of the telephone pole in the park.

Donor: Jason Berry '93

Donor Value: Priceless!

7 James Earl Jones–Signed “Star Wars” Darth Vader Helmet

The voice of Darth Vader signs “James Earl Jones” on the helmet's right side, opposite his autograph inscription of the famous line “May the force be with you!” Jones's lettering is large and clear, in striking silver felt tip. George Lucas's Star Wars franchise has become a large-scale cultural phenomenon and boasts the third highest-grossing film series of all time. With original packaging in very good to excellent condition.

Donor: James Earl Jones

Donor Value: Priceless!

8 Bask-in-the-Berkshires July 4th Weekend

Afternoon of Friday, June 30, to evening of Wednesday, July 4: Suitable for two or three couples: 2 bedrooms on second floor, one on third. 2 ½ baths. Remodeled 1904 farmhouse on 3 acres in the foothills of the Berkshires. Six minutes to Great Barrington – restaurants, movies, lake and river swimming, hiking, biking. Cultural activities – Tanglewood, Jacob’s Pillow, The Clark Institute, MassMoCA, Norman Rockwell Museum, The Mount. All within a 45-minute drive. Explore Lenox, Stockbridge, Williamstown, MA; Salisbury, CT; Hudson, NY.

Plus a choice of 2 tickets to one of the following cultural events (dependent on availability):

Shakespeare & Co.: <http://www.shakespeare.org/shows/2017/4000-miles>

Lawn Tickets at Tanglewood: <https://www.bso.org/Performance/Detail/85695>

Jacob’s Pillow: <https://www.jacobspillow.org/calendar/?date=2017-07-01>

You choose event, date and time. Contact Tricia Bevan asap for ticket availability: <mailto:tricia38@wildblue.net>.

Donor: Tricia Bevan

Donor Value: \$2,000

9 Come Get Your Irish On!

Enjoy a week for two in the Irish capital city of Dublin, in a cottage located in the heart of the city. Alumni owner will organize pub crawls to the funnest, smallest, bestest pubs, point you to all the best sites in and around our city, and we’ll make sure you head to the tastiest restaurants, because everybody’s gotta eat and we have some damn fine Irish, Mexican, Indian, French, Thai and you-better-believe-it hamburgers that will blow your socks off. Want to get excited about Dublin?

Donor: Jason Berry ‘93

Donor Value: Priceless!

Summer Program

2017 June–August

Poughkeepsie
Day School

Maker

3D Printing

Minecraft 1

Minecraft 2

Minecraft 3

Minecraft 4

Young Scientists



Young Creative



Brain-Benders
Forts & Fairies
Puppet Theater
Wizardry & Witchcraft

Life is a Carnival!
Water Fun
Poetry in Nature

Coding & Programming



Music

Jazz

Paul Green Rock Academy



poughkeepsieday.org/camp

845.462.7600

HANG IN THERE,
One more year to go!



Congrats Class of 2018!

THANK YOU

**TO ALL OF THE AMAZING
HIGH SCHOOL FACULTY THAT
MAKE A DIFFERENCE IN OUR
CHILDREN'S LIVES EVERY DAY!**

**CLASS OF 2020
WE'RE SO VERY PROUD OF
EVERYTHING THAT YOU HAVE
ACCOMPLISHED AND CAN'T
WAIT TO SEE THE
MOUNTAINS YOU WILL
CLIMB AND THE ADVENTURES
YOU WILL HAVE.**

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**Congrats to Our 3rd
Graders**

Cian	Tennyson
Julian	Thomas
Karolina	Martin
Sasha	Andrew
Adelia	Emma
Alexander	Nicholas
Logan	Jonathan
Jordan	Rebecca
Benjamin	Zahara
Jonas	Isabella

Thank you to Michelle and Brian
for all they do every day!

From the 3rd grade parents

From the Second Grade
Class of 2017

Thank you
Lynn Fordin
for all your hard work!

2017

A hand-drawn graphic in black ink. The word 'Thank' is written in a large, blocky font at the top. Below it, the word 'You' is written in a smaller, more cursive font. At the bottom, the name 'Lynn!' is written in a large, bold, blocky font, with an exclamation point at the end.

From the Kindergarten
Class of 2017

THANK YOU



Thank you
Joanna Shaw
for all your hard work!



WE CELEBRATE THE DISCOVERIES MADE
DURING YOUR FIFTH GRADE YEAR.

Luca	Grace	Asher
Asa	Nyomi	Nico
Henry	Olivia	Flynn
Regan	Luke	Lola
Jae	Leo	Max
Liam	Abdul	Tyler
	Nicholas	

Thanks to Dorothy and Nate in supporting your journey and best of luck as you begin your Middle School Adventure.



LOVE, THE FIFTH GRADE FAMILIES

FIRST GRADE ROCKS!



CONGRATULATIONS
to the first grade class and their awesome teacher
Rachel on an amazing year!

Thank you for all of your hard work!

--with love from the first grade parents

THANK YOU

to all the MIDDLE SCHOOL TEACHERS for your spectacular work guiding our children!

AND

CONGRATULATIONS

to our dear EIGHTH GRADERS on all of your many accomplishments! We wish you luck and love as you take your next steps in the world!

--from the eighth grade parents

Thank you to PDS parent, Larry Teich, for spending weeks on end developing the PDS Mobile Bidding System and for the endless hours he spends broadcasting PDS athletics every season!

On the side, Larry runs **LET Consulting**, a computer consulting company whose primary business is custom programming. Let Consulting also:

- builds their own systems
- sells computer parts
- creates peripherals and software
- services their own systems and other company's systems
- sets up and maintains networks



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Hannah and Natalie!!!!

Thanks for making learning such a fun and exciting adventure!

From 4th grade parents



Amazing Middle
School Teachers!





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**A Big Shout Out to
the Class of 2019!**



From the 10th Grade Parents

**BAD SEED
DRY CRAFT HARD CIDER**

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Thank You!

Sue and Judy

From the Pre-K Parents

Poughkeepsie Day School
Evening Garden Party
& Live Auction

Sat, Apr 1, 2017 6-9pm Bad Seed Cider Co.

A big thank you
to PDS parent
Scott Swartz for
creating
delicious food
for our auction!



From the entire PDS
community

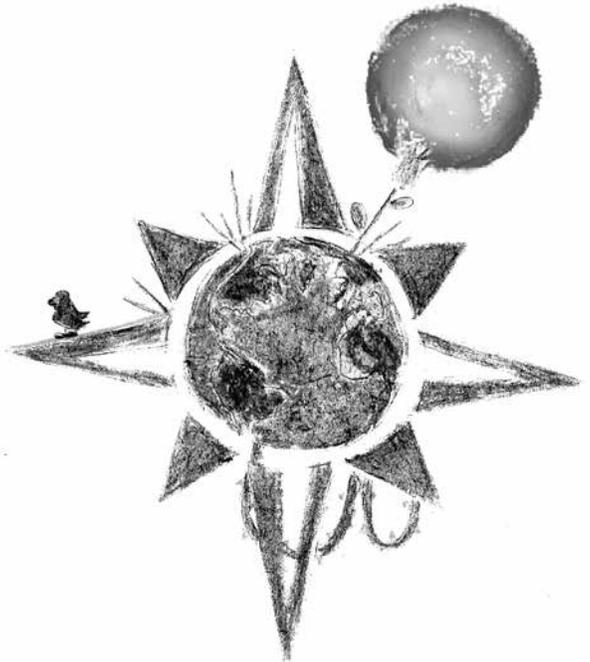


John Luongo
Agency Principal

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Gina Del Savio, M.D., Hand & Microsurgery

John Uhorchak, M.D., Sports Medicine, Knee & Shoulder Surgery

Enrique Sanz, M.D., Physiatry, Physical Medicine, Rehabilitation, Pain Management

Wasik Ashraf, D.O., Sports Medicine & Adult Reconstruction

Esteban Cuartas, M.D., Spine Surgery & General Orthopedics

Sheeja Francis, M.D., Rheumatology

Krystle Pohl, RPA-C, ATC

Evan Ginsburg, MS, PA

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Maddie

Alyssa

Lillie

Sophia

Owen

Jade

Phebe

Kishi

Roxy

Anika

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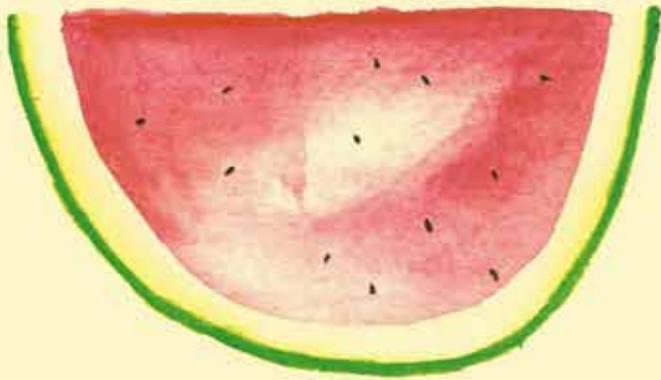
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