



*A Taste of St. Croix*  
*...a food and wine event*

Thursday  
April 13th, 2006  
6-9pm

Divi Carina Bay Resort

*for The Benefit Of the St. Croix Foundation*

**A TASTE OF ST. CROIX**

**A FOOD & WINE EVENT**

THURSDAY, APRIL 13, 2005 FROM 6-9 PM  
DIVI CARINA BAY HOTEL

FOR THE BENEFIT OF ST. CROIX FOUNDATION

**VisitStCroix.com**

The Island's Leading Internet Destination  
Celebrating 7 years of service to St. Croix

Tonight's Proceeds Benefit the St. Croix Foundation.



*Saint Croix Foundation*

THE ST. CROIX FOUNDATION'S GOAL is to restore St. Croix socially and economically. The Foundation seeks to make an impact by leveraging funds raised from concerned citizens to address the seemingly intractable problems of our community.

We appreciate your support.

***Together we can make a difference!***

MANY THANKS to the following  
for their donations and support:

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**St. Croix Avis**

**West Indies Corporation**

**Virgin Islands Police Department**

# A TASTE OF ST. CROIX

## A FOOD & WINE EVENT

### JUDGES

**Carlos Alzogaray**, *Chef, UVA Restaurant, Vieques*. Carlos Alzogaray has 20 years experience as a chef. Prior to opening his restaurant, UVA, in 2004, he worked in Brazil, Venezuela, and Argentina. His specialties include Argentinean, French, Asian, and fusion food. UVA restaurant features fusion cuisine, including dishes of Argentinean-Asian origin. His restaurant is the first and only in Vieques with a 200 bottle wine cellar representing over 8 countries' wines.

**Lilliana Belardo**, *Agricultural Fair, St. Croix*. A Former St. Croix Senator and Taste of St. Croix participant, Lilliana is a local favorite and an award winning chef at the Agricultural Fair.

**Elizabeth Blanc**, *Travel & Food Writer, Puerto Rico*. Elizabeth is author of San Juan's newspaper columns *Desde mi Cocina* and *Recorriendo el Mundo en*. Elizabeth is an experienced judge for the Puerto Rico Hotel Association, the Competition of Caribbean Bartender of the Year, and Jack Daniels' BBQ Contest. She covers the National Restaurant Show in Chicago, the Food Show in Orlando, the Food & Wine Extravaganza of New Orleans, and participates in the Taste of the Caribbean. Presently, Elizabeth is penning a cookbook on Caribbean food.

**David Brodowsky**, *Manager, Stone Terrace, St. John*. After experience at the five-star, five diamond Peninsula Beverly Hills Hotel, the Ojai Valley Inn & Spa, and Nic's Restaurant & Martini Lounge, David now blends elegant charm with a friendly atmosphere at St. John's Stone Terrace.

**Rita Chiverton**, *Agricultural Fair, St. Croix*. A resident on St. Croix since 1982, Rita is originally from Nevis, and blends her special knowledge of cuisine with local favorites, winning awards for Best Food at both St. Croix's Festival and Agricultural Fair.

**Matthew Crafts**, *Chef, Chateaux Bordeaux, St. John*. Matt began his culinary career in Newport, Rhode Island and has been a graduate of the Culinary Institute since 1999. Acting as chef at Asolare on St. John, he worked magic with French-Asian fusion cuisine. Now at Chateaux Bordeaux, Matt designs dishes in the Province-French cuisine style.

**Craig Darash**, *Owner, Craig & Sally's Restaurant, St. Thomas*. As one half of a dynamic team, Craig has helped keep Craig & Sally's in the limelight of culinary and wine excellence for thirteen years.

**Sally Darash**, *Owner and Chef, Craig & Sally's Restaurant, St. Thomas*. Designer of the eclectic menu at Craig & Sally's, Sally's winning "Passionate Cuisine" is a compliment to a collection of wine honored 12 times by the *Wine Spectator* awards.

**Sam Dike**, *Former Chef, Wolfgang Puck, St. Croix*. Graduate of Boston University's Culinary Arts Program headed by Julia Child and Jacques Pepin, Sam's cooking career has put him in the same kitchen as Wolfgang Puck at Granita in Malibu and Ken Frank at the St. James Club in Hollywood. Sam honed his skills while opening Sa Taverna in Mallorca, Spain and now enjoys his new life in the Virgin Islands.

**Stephane Emorine**, *Wine Steward, Le Cottage, St. Maarten*. Born in Gueugnon (Saone et Loire) Burgundy, Stephane studied in Burgandy for five years, earning his degree in the culinary arts and a certificate in wine. From 1990–1994, he worked his craft as a sommelier at Luca Carton. Stephane arrived in St. Maarten in 1994 to open Le Cottage in Grand Case, a restaurant renowned for sophisticated wines and cuisine.

**John Gabelhausen**, *Wine Consultant, Bellows International, St. Thomas*. In the restaurant business for 12 years, John has traveled extensively through Europe as a wine taster. In the last three years, he lent his expertise as a sommelier to the Old Stone Farmhouse and is now acting as a consultant for Bellows International.

**Cyndi Franzi**, *Wine Educator, Cakebread Cellars, Napa Valley*. Born and raised in Napa Valley, Cyndi has been surrounded by food and wine throughout her life. Working at several restaurants both in the kitchen and as manager, she is passionate about food and is constantly on the lookout for restaurants that wow her. As an Educator at Cakebread Cellars, Cyndi conducts training on Wine & Food Pairing and Sensory Evaluation Courses.

**Dino Jagtiani**, *Owner and Chef, Temptation, St. Maarten*. As Chef and owner of Temptation Restaurant and the Rare Steakhouse, Dino has distinguished himself in the restaurant industry. A graduate of the Culinary Institute of America, he received Gold as Team Chef on the Taste of Caribbean's St. Maarten team. Temptation is highlighted as one of the top 10 restaurants in the Caribbean by *Bon Appetit*.

**J. P. Kyrillos**, *Vice President & Associate Publisher, Food & Wine Magazine, New York*. J. P. has a history of using his expertise and judicial eye at *Food & Wine Magazine* since January, 2005. He was the Associate Publisher of *Maxim Magazine* from 1999–2004 and worked at *Food & Wine* in sales from 1996–1999. J. P. lives in the West.

**Since its inception in 2001, A TASTE OF ST. CROIX has celebrated the unique spirit and flavor of our island and of our island's chefs. Through the generosity of our incredible restaurants and fine wine purveyors, we are able to share our culinary passion and community spirit with you on this one special night under the stars. We are very grateful for your support and your appreciation of fine food, spirits, and friends.**

**We warmly welcome you to the 6th Annual  
A TASTE OF ST. CROIX.**

**Wine, dine, and enjoy!**

## WINE TASTING

*“The discovery of a wine is of greater moment than the discovery of a constellation. The universe is too full of stars.”*

—BENJAMIN FRANKLIN

### Premier Wines & Spirits

#### Ponzi Vineyard Wines

*Maria Ponzi*  
Tavola Pinot Noir  
Chardonnay  
Pinot Noir

2001 Pinot Noir Reserve  
Red Pinot Noir

#### Worthy Vineyards

*Premier Wines & Spirits Team*  
Worthy Cabernet  
Sauvignon, 03  
Cuvee Sophia  
McManis Chardonnay,  
Cabernet Sauvignon,  
and Merlot

#### Paul Hobbs Vineyards

*Premier Wines & Spirits Team*  
Cocodrilo 04,  
Cabernet Sauvignon  
LaGarto 04,  
Merlot

### Bellows International

Jacobs Creek Sparkling  
Menage A Trois Blanc  
Hangtime Chardonnay  
Montevina Pinot Grigio

#### Californian Wines

Three Thieves Pinot Noir  
Spellbound Petite Sirah  
Trincher Family  
Select Merlot  
Medusa Old Vine  
Zinfandel

#### Rutherford Hill Wines

Rutherford Hill  
Chardonnay  
Rutherford Hill Merlot  
Rutherford Hill Cabernet  
Sauvignon



### West Indies Corporation

#### California's Central Coast Wines

*Patrick Burk, J. Lohr*  
J. Lohr Syrah  
J. Lohr Riseling

#### Rustridge, Chiles Valley, Napa Californian Wines

*Jim and Susan Myers*  
Chardonnay  
Race Horse Red  
Zinfandel Blend

#### Rosenblum Cellars Wines

*Kent and Kathy Rosenblum*  
Rosenblum Cuvee  
Zinfandel XXVIII  
Cuvee Blanc  
Estroinaire V  
Annettes Single  
Vineyard Zinfandel

#### Virgin Vines

*California Wines*  
*West Indies Team*  
Virgin Vines Chardonnay  
Virgin Vines Shiraz

#### Taylor Fladgate and Fonseca, Portugal Wines

*West Indies Team*  
Taylor Fladgate 1st Estate  
Taylor Fladgate LBV  
Fonseca Bin 27  
Fonseca Ten Year Tawny

#### Virgin Islands Pale Ale Wines

*West Indies Corporation*  
*Kevin Chipman*  
Chirag "Cheech" Vyas,  
Brewers/Owners

#### Kitfox Wines

*Hunter Vogel*  
Foxy Red  
Foxy White

## RESTAURANTS

#### Anna's Café ~ 773-6620

5030 Anchor Way, Gallows Bay, Suite 1

**Chef Anna Casador**

Relax in a New England style, friendly atmosphere and enjoy gourmet coffee treats (hot or cold), pastries, muffins, and tasty desserts. Anna's Café is the place to start your morning right.

#### Aqua West ~ 719-2186

3738 Strand Street, Frederiksted

**Chef Brian Mika**

New, outdoor-dining restaurant overlooking the Frederiksted Pier and the western horizon. Favorites include Thai peanut sauce and shrimp stir-fry, key lime salmon, and everyone loves crawfish cakes benedict at brunch.

#### Bacchus ~ 692-9922

52 King Street

**Chef Frank Pugliese**

Located in a historic townhouse in downtown C'sted. Eight time, award-winning wine list. Fresh, local seafood, hand cut steaks, rack of lamb, and delectable, homemade desserts. In a warm and cozy ambience, enjoy outstanding service and incredible cuisine.

#### Baci Duty Free ~ 773-5040

1235 Queen Cross Street

**Contact: B.M. Bonta or Carl Addison**

A retail store specializing in liquor and tobacco tastes.

#### Beach Side Café ~ 772-1205

Sand Castle on the Beach

127 Estate Smithfield, Frederiksted **Contact: Sheryl Smith or Simon Palmer**

Spectacular seaside dining. Fresh seafood, quality meats, and vegetarian fare with delicious, daily specials. Saturday night prime-rib and live jazz. Savor a beautiful western sunset and Sunday brunch. "Barbie on the Grill" available for private parties.

#### Blue Moon ~ 772-2222

7 Strand Street, Frederiksted

**Chef Allan Cotter**

Outdoor, intimate dining overlooking the Frederiksted pier, serving Cajun style classic with updated Caribbean flair. A favorite of the locals for ten years, featuring homemade breads and desserts. Live entertainment Wednesday, Friday and Sunday.

#### Bombay Club ~ 773-1838

5-A King Street

**Chef Deryck Henry**

Pub style atmosphere and menu in a historic, air-conditioned, setting. We feature lunch and dinner specials daily. A great place for sports enthusiasts. Open Monday-Friday, 11:30-4, and every night 6-10.

#### Café Bleu ~ 692-7734

2 Company Street

**Chef Chris Hasey**

Casual, elegant dining in the historic Danish Manor Hotel, serving California-inspired French cuisine with bold, innovative flavors.



**Café Christine ~ 713-1500**

**6 Company Street**

**Chef Christine Grassiot**

A charming, courtyard restaurant in the heart of historic Christiansted. Classic, French country cuisine with homemade, fresh pies, salads and seafood. Serving lunch five days a week. Catering available.

**Café Fresco ~ 719-0126**

**46 King Street, Christiansted**

**Chef Kimberly Edwards**

Located in the historic Penthany Courtyard; a great coffeehouse and eatery. Serving Monday through Friday fresh brewed coffee and muffins in the A.M. Fresh salads, soups, and sandwiches for lunchtime. Call ahead or eat in their comfortable courtyard.

**Carambola Beach Resort ~ 778-3800, ext. 6806**

**Estate Davis Bay, Kingshill**

**Executive Chef Burrell Massey**

All restaurants have oceanfront seating and beautiful sunset views. Serving international cuisine with regional Caribbean influences. Located on the North Shore with Sunday Brunch and Pirate's Buffet.

**Cheeseburgers in Paradise ~ 773-1119**

**67 Southgate**

**Chef Aaron Matlofsky**

Al fresco dining under lighted tents, serving everything from burgers and salads to lobster and fillet mignon at reasonable, family-oriented prices.

**Cultured Pelican ~ 773-3333**

**Gallows Bay (Coakley Bay Condominiums)**

**Chef Dennis Gribbin**

Home-style, Italian cuisines, fresh seafood, veal, steaks, and pasta. Serving award-winning desserts and Sunday brunch!

**Dashi ~ 773-6911**

**#1 Company Street, Christiansted**

**Chefs Michael McKinnon & Ashley Keyes**

St. Croix's full-scale, sushi bar also specializing in Asian cuisine. Small, intimate setting with a beautiful garden and courtyard.

**Debz' Flava ~ 719-5452**

**9 Pleasant Valley, Christiansted**

**Chef Deborah Hodge**

Home-based catering business focused on preserving Virgin Island culinary culture. Specializing in desserts.

**Duggans Reef ~ 773-9800**

**Teague Bay**

**Chef Paul Saner**

Don't miss an opportunity to hobnob with the stars, local and international. Casually elegant seaside dining draws many people, but it's the famous lobster and fabulous food that keeps everyone coming back, year after year.

**Elizabeth's Restaurant ~ 719-0735**

**4126 LaGrande Princesse**

**Chef Jason Gould**

Recently moved to The Palms at Pelican Cove and with a waterfront dining room, enjoy great food and good portions at moderate prices.

**Fort Christian Brew Pub ~ 713-9820**

**57 Kings Alley Walk, Christiansted**

**Chef Christopher**

A local favorite, this brew pub serves lunch and dinner. Serving home-brewed beer on tap. The only place to have a draft beer on St. Croix. Live entertainment Wednesday-Saturday.

**The Galleon ~ 773-9949**

**5000 Estate Southgate, Green Cay Marina**

**Chef Craig Butler**

The Galleon bar and restaurant overlooks the yachts at Green Cay Marina. Creating fantastic creations for your palette with our eclectic wine list. Offering live music, air-conditioning, and secure parking.

**The Golden Rail Café ~ 773-0289**

**5063 Estate Welcome**

**Chef "Virginia" Edwards**

As St. Croix's premier destination for breakfast, the Golden Rail has fast become a favorite spot for lunch and dinner with locals and tourists alike. Open seven days a week, with weekend entertainment including the now famous Sunday Blues Jazz, hosted by the St. Croix Blues Society.

**Good Spirits Catering, Ha Penny ~ 277-1214**

**P.O. Box 25382, Christiansted 00824**

**Chef David Trask**

A catering beach club offering complete privacy and intimate dining in the middle of nowhere. Live entertainment.

**Harvey's Restaurant ~ 773-3433**

**11 B Company Street, Christiansted**

**Chef Sarah Harvey**

A family oriented, clean, friendly atmosphere. Located in historic downtown Christiansted. Known on St. Croix for over 15 years as a local institution famous for their beef stew, conch and butter, stewed goat, and baked pork shops. Best local food on island.

**H2O Steakhouse & Caribbean Bistro ~ 773-4042**

**Hibiscus Beach Hotel**

**4131 La Grande Princesse**

**Chef Adrian Duffy**

Elegant dining in a casual atmosphere. A fusion of Mediterranean and Caribbean styles with focus on prime beef and fresh seafood. Voted *Best Chef of the Virgin Islands* in 2005. Live entertainment on Thursdays and with our all day, Sunday buffet.

**Kendricks ~ 773-9199**

**Company Street, Christiansted**

**Chef Dave Kendrick**

Located in a historic downtown courtyard in Christiansted. Chef Dave Kendrick and wife Jane celebrate twenty years of world class cuisine with a warm and welcoming style. A St. Croix must for every visitor.

**Mama Ptah's Paradise Pies ~ 719-0231**

**118 Ruby**

**Chef Sandy Byrd**

Catering business and pastry company, featuring fabulous Paradise Pies made from island fruit.

**Maximum Strength Energy ~ 719-9133**

**23 Estate Beeston Hill, VI Family Fitness center Scot Hill, Chef Vigilante**

Located at the Caribbean Health and Fitness Complex. Serving breakfast and lunch only; also available for catering and in-home cooking lessons. Specializing in New American, healthy cuisine.

**Murali's, Catering Authentic Indian Cuisine ~719-4635**

**4021 Dolby Hill, Christiansted Chef Murali Alagudu**

A part-time establishment serving authentic Indian cuisine. Catering available for parties of four to twenty. Advanced inquiries only, please.

**No Bones Café ~ 773-2128**

**127 Flag Drive, Christiansted Contact: Charles Vouros**

A cozy, eclectic neighborhood pub serving delicious steaks, seafood, and continental fare. Theme nights, daily and nightly specials, as well as ice-cold beer for those hot days and nights. Open for lunch and dinner.

**Quality BBQ ~ 277-7607**

**116 East LaGrande Princess (Across from Princess Market) Chef Nubi**

Serving St. Croix with only the most authentic, smoke-house style ribs and brisket. Available for call in, take out, delivery, and catering for parties of two to two hundred. Open Monday through Saturday from 3:00 P.M. to 8:00 P.M.

**RumRunners ~ 773-6585**

**Queen Cross Street, Christiansted Chef Lance Lamlan**

Superb dining on the waterfront overlooking the boardwalk in downtown Christiansted. Specializing in local seafood and steaks with a Caribbean flair.

**Salud Bistro ~ 719-7900**

**Bay #1 Princess Plaza, Christiansted Chef Brian Wisbauer**

Casual, fine dining with a Mediterranean, bistro flair. Offering creative cocktails and worldly wines.

**Schooner Bay Market Place ~ 773-3232**

**1 Estate Mt. Welcome, Gallows Bay Contact: Thomas Kash**

A gourmet grocery store: the perfect place for great eats.

**Shenanigans ~ 713-8110**

**1102 Strand Street, Christiansted Chef Debra Clark**

Specializing in southern-style, down home cooking. Excellent breakfasts favored by locals, Saturday brunch, and hearty lunches. Serving St. Croix for eight years.

**Singh's Fast Food ~ 773-7357**

**23B King Street, Christiansted Chef Dilip M. Singh**

This establishment has been in operation by the Singh family for 30 years. Specializing in Caribbean food from St. Croix, Trinidad, and the Dominican Republic.

**Soul Vegetarian ~ 778-4080**

**Sunny Isles Head Nutritionist Shamir James**

Offering a full spectrum of vegetarian cuisine inclusive of all international flavors and backed by over 30 years of veganism practice. Fresh drinks to full course dinners. Dine in, or take it to go. Full-service catering is available.

**Southgate Farms ~ 514-4873**

**East End Contact: Luca Gasperi**

Homegrown organic greens, vegetables and herbs with a focus on diversity and above all quality.

**South Shore Café ~ 773-9311**

**Petronella Dairy Chef Diane Marie Scheuber**

Now more charming than ever. Set in the historic Petronella Dairy, this open-air, country bistro features owner/chef D 'Pane's same gourmet dining that has attracted a local following for over eleven years. Homemade pasta, prime rib, lamb, seafood, and vegetarian fare accompanied by homemade bread and desserts.

**Starlite Restaurant ~ 773-9700, ext. 608**

**Divi Carina Bay Resort Chef Eric Schroeder**

Starlite is right over the beach with comfortable seating and a fabulous view where you can enjoy dinner in class. Serving gourmet cuisine with a Caribbean flair. Steaks, lobster, rack-of-lamb, and many more incredible entrées. Fabulous Sunday brunch.

**Steele's Smokes and Sweets ~ 773-3366**

**Pan Am Pavilion, Downtown Christiansted Chef Mary Ann Seroogy**

A unique retail shop in downtown Christiansted featuring homemade fudge, gourmet chocolates, and premium cigars. Steele's has been a part of St. Croix for over 25 years.

**Sunset Grill ~ 772-5855**

**1A Estate William, Frederiksted Contact: Jim Winslow**

Where the rainforest meets the sea. St. Croix's only dining room set on the beach, in the sand, and under the palm trees and stars. Beginning at 11:30 A.M., soup, salads, burgers and sandwiches are served all day long with West Indian inspired dinners served from 5:30 P.M. Open seven days a week. Sunday brunch from 11 to 3 P.M..

**The Mix ~ 773-5762 Executive Chef Jerome Grant, Sous Chef Phillip David**

**1 King Cross Street, Christiansted**

Offering sophisticated dining with a touch of city-style flair and magical martinis on the waterfront. The Mix Lounge has a unique blend of excellent service, elegant waterfront atmosphere, and spectacular gourmet food.

**Tropical Treats Café ~ 772-7314**

**4007 Est. Diamond Ruby Chef Wallace Phaire, Jr.**

Located at Juan Luis Hospital and offering the best in local and continental cuisine for breakfast and lunch including cooked-to-order pasta, hand rolled sushi, and breakfast smoothies. Come check out the menu!

**Truffles Restaurant ~ 778-8783**

**52 Company Street, Christiansted Chefs Charles Mereday & Sarah Standing**  
Elegant dining, French inspired cuisine specializing in local, organic products. A truly fine experience in the heart of downtown Christiansted.

**Tutto Bene Restaurant ~ 773-5229**

**Company Street, Christiansted Chef Randall Boodoosingh**  
Translated as "everything good", Tutto Bene is as good as its name. A lively place with traditional Italian cuisine such as Antipasto, Veal Saltimbocca and Spaghetti Bolognese. Tutto Bene knows how to take care of their customers for a perfect evening. Ask about our chef's table and private dining room.

**Twin City Coffee House & Gallery ~ 773-9400**

**22A King Street, Sunday Market Square, Christiansted Barista Theresa Calpano**  
Newly opened in the beautifully renovated Sunday Market Square and offering fresh, healthy meals including fruit smoothies, New York bagels, and fresh fish and salads. Featuring a full line of coffee drinks including espressos, cappuccinos, and ice and blended drinks. Internet service available as well. Call us for pre-scheduled business luncheons or dinners for a convenient place to meet. Open 7-4 Monday thru Saturday.

**Vinnies Restaurant ~ 778-4464**

**93-B Diamond Estate, Sunny Isle Owner/Chef Alfredo Pastore**  
Air conditioned seating and outside patio with Mediterranean décor offering brick-oven cooked pizzas, fresh bread, homemade pastas, salads, and a full range of meats. A bistro café ambience and award-winning restaurant, Vinnie's was selected as the Daily News, Best Italian Restaurant of 2005.

# A TASTE OF ST. CROIX

## Sponsors

### PLATINUM



### GOLD



### BRONZE



# A TASTE OF ST. CROIX & ST. CROIX FOUNDATION

**Making a Difference Together**

OF ALL THE WORTHY NONPROFITS ON ST. CROIX, the founders of *A Taste of St. Croix* chose St. Croix Foundation as the recipient of the proceeds from the event. Since the inception of *Taste of St. Croix*, the Foundation has reinvested proceeds back into the community for worthwhile initiatives like the following:

### Downtown Cleanup & Island Beautification

Funds raised help the Foundation to continue efforts to revitalize our downtowns of Christiansted and Frederiksted, including cleaning and bushing throughout downtown, and clearing vacant lots. Youth groups work in our litter removal programs to keep scenic overlooks clean. We are commencing an effort to beautify East Airport Road, so that as we and our visitors arrive we are met by Caribbean flora.

### Public Safety

Public safety is a major focus for the Foundation. We conceived the security camera program and continue to maintain and expand their coverage to ensure a careful vigil for residents and visitors. We provide a substation in Sunday Market Square for the Bicycle Patrol and we and our donors have provided equipment and training. In partnership with our donors and the VIPD we have recently funded fingerprint, homicide, K-9, and window tint training. Initiated by *Taste* funding, the Foundation's Lighting Initiative is focused on lighting buildings under the arches along King, Company, and Strand Streets in Christiansted, and King and Strand Streets in Frederiksted, improving public safety and highlighting our towns' beauty.

**Yes!** *I want to help St. Croix Foundation make a difference in our community!*

Please enroll me as one of the following:

- |  |   |
|--|---|
| <input type="checkbox"/> Supporter (up to \$250)             | <input type="checkbox"/> Benefactor (\$2,500) |
| <input type="checkbox"/> Sponsor (\$500)                     | <input type="checkbox"/> Angel (\$5,000)      |
| <input type="checkbox"/> Patron (\$1,000)                    | <input type="checkbox"/> Trustee (\$10,000)   |
| <input type="checkbox"/> Corporate Trustee (\$20,000 and up) |   |

You can make checks payable to **St. Croix Foundation**.

Your tax deductible contribution helps us address the needs of today and the challenges of tomorrow.

NAME \_\_\_\_\_

MAILING ADDRESS \_\_\_\_\_

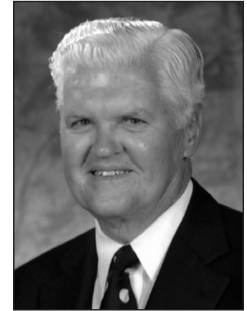
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## SPECIAL THANKS

*On behalf of the entire Tastes of St. Croix Committee, the St. Croix Foundation, and those who have benefited from your work, we would like to say,  
Thank You!*

**Together We Make a Difference!**

**JOHN EMERY, JR.** As a consummate philanthropist, John Emery has been an active and energetic member of the St. Croix Foundation and the St. Croix community. A 20-year, part time resident of St. Croix, Mr. Emery has worked tirelessly to help the organization impact our island in a number of ways and not just as a longstanding supporter of *A Taste of St. Croix*. During the past six years of the event, Mr. Emery served on the Taste Committee, providing invaluable guidance and countless hours of his time fundraising.



Early on, John Emery identified the value of the Foundation to the community and went to great lengths to introduce the organization to donors and provide speaking opportunities that would promote the Foundation. A significant donor himself, Mr. Emery also served on the Board of Directors, sharing his wealth of corporate experience as the Foundation matured into an organization that has made positive changes in the community.

As the former President and CEO of the internationally recognized EmeryWorldwide, John Emery has helped the Foundation reach greater achievements.



**PATTY & JOHN COLBURN** True examples of selfless community involvement, Patty and John's efforts on behalf of *A Taste of St. Croix* and the St. Croix Foundation are just the beginning of a long list of charitable works that contribute tremendously to needy causes on our island.

After meeting on an ice rink as teenagers, side by side John and Patty built a small operation into one of the top 50 insurance administration agencies in the country. John and Patty were great community leaders in Pennsylvania, serving on boards and committees their entire lives. Today, their work continues to aid many organizations on St. Croix.

For *A Taste of St. Croix*, John and Patty have selflessly offered their greatest resources to support this worthwhile fundraiser—their personal time and effort. As Trustees and friends of the Foundation, Patty and John Colburn have contributed endless energy into their island home away from home.



Don't forget to join us at our

## After Taste Disco Fever!

LOCATION:

1st Floor of Divi in the Banquet Room

TIME:

10:00 PM–1:00 AM

ADMISSION:

\$10 per person

Moët & Chandon Champaign to be poured

*Sponsored by the Palms at Pelican Cove,  
Divi Carina Resort & Casino,  
and West Indies Corporation.*

BOOKLET BY

**VisitStCroix.com**

**The Island's Leading Internet Destination!  
Celebrating Seven Years Of Service To St. Croix**

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For everything you need to know about staying,  
playing, living and especially eating in  
St. Croix, America's Paradise.