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CONTACT

Kasia Balicki

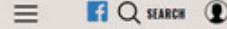
INTER-WORKS WEB DESIGN & DEVELOPMENT STUDIO

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<input type="checkbox"/>	<input type="checkbox"/>		Potato Spinach Pierogi	
<input type="checkbox"/>	<input type="checkbox"/>		Chicken Goulash	
<input type="checkbox"/>	<input type="checkbox"/>		Baked Salmon	
<input type="checkbox"/>	<input type="checkbox"/>		Pierogi	
<input type="checkbox"/>	<input type="checkbox"/>		Cheesecake	

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Halinka Deli
E-commerce website.



Croquettes (Meat, Sauerkraut, Sauerkraut & Mushrooms)
\$3.25



Stuffed Rotted Beef
\$3.75



Chicken Stuffed with Mushrooms
\$3.25



Chicken Devolay with Ham and Cheese
\$3.50



ABOUT US

Welcome to Halinka Polish Deli - A Genuine Slice Of Polish Flavors In Your Area!
Located in Hillsborough, NJ Halinka Polish Deli is a family owned and operated.

INFORMATION

About us
Contact us

CUSTOMER SERVICE

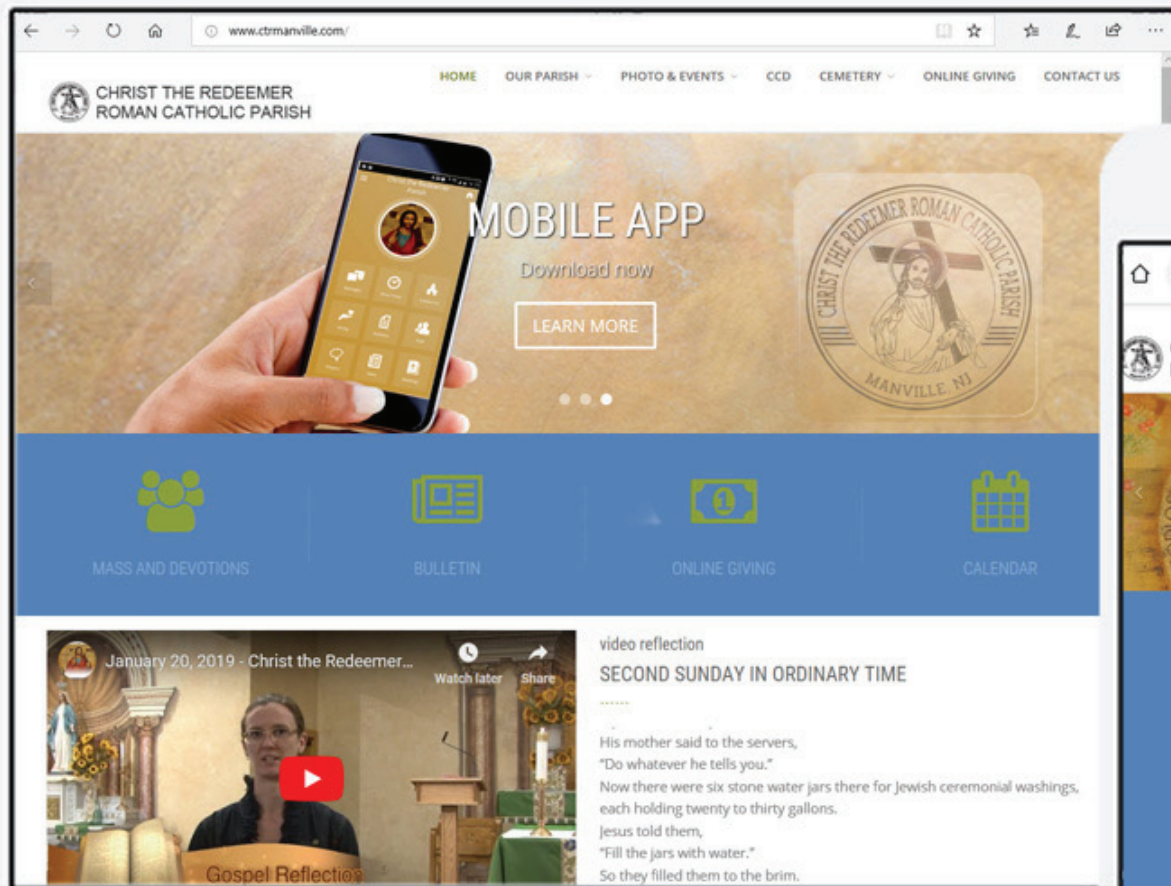
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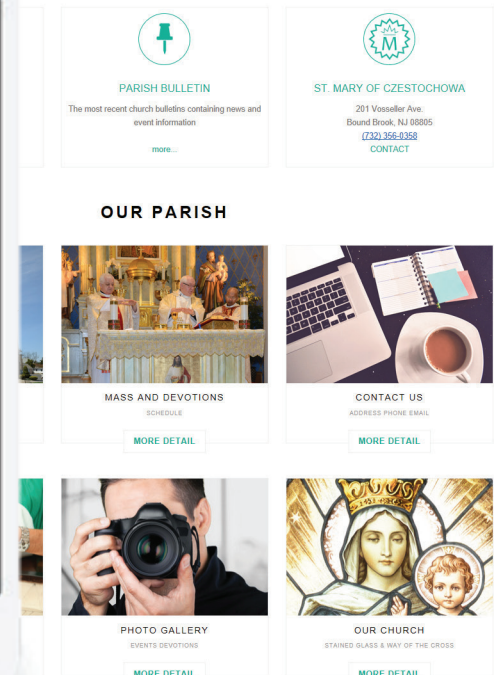
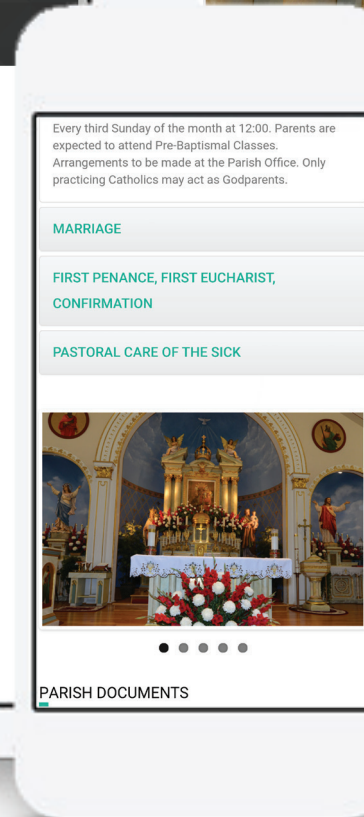
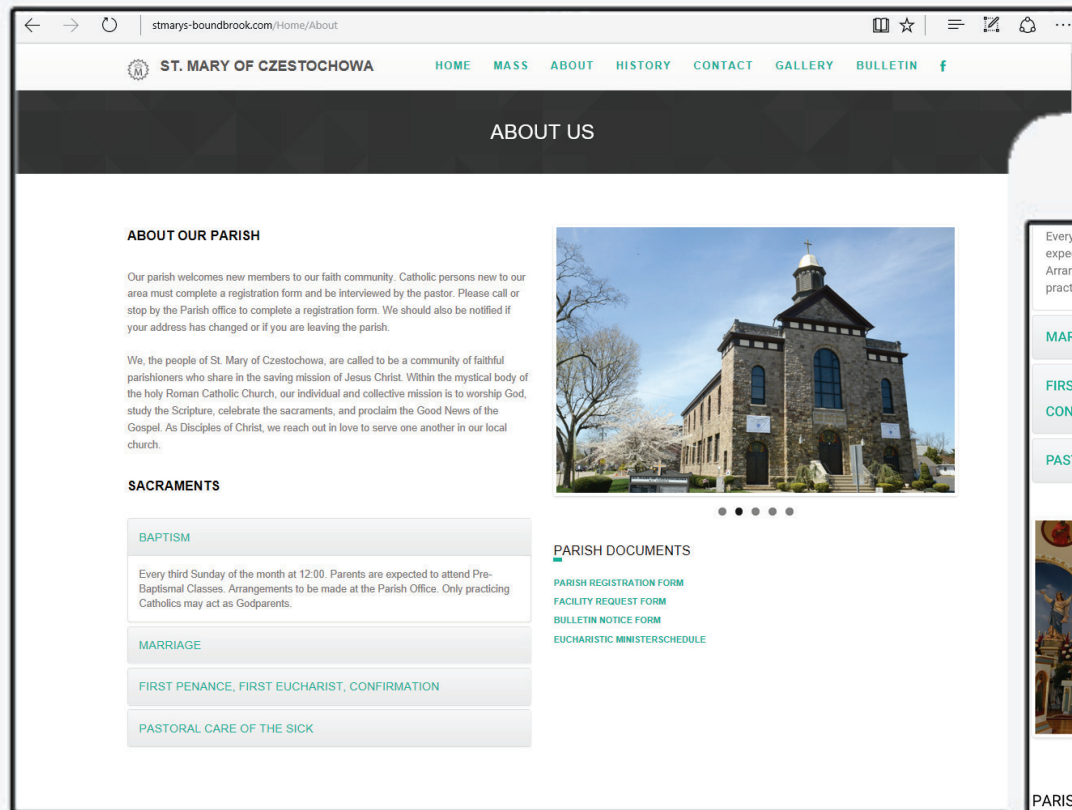
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Christ the Redeemer Parish

Fully responsive website, fullwidth mode,
SEO friendly, admin page, video upload,
photo gallery, monthly newsletter,...



St. Mary of Czestochowa
Fully responsive website, adapts itself to any mobile device.



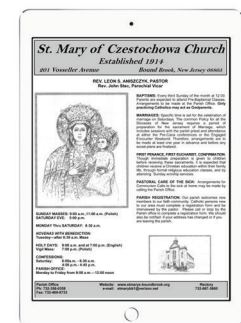
EASTER 2016

Please check our photo gallery with new pictures.

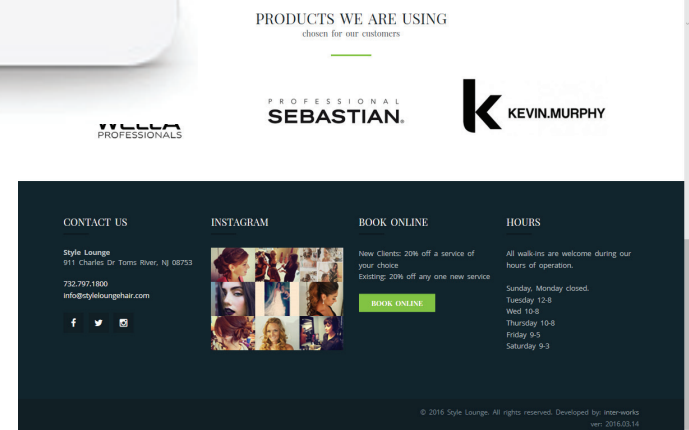
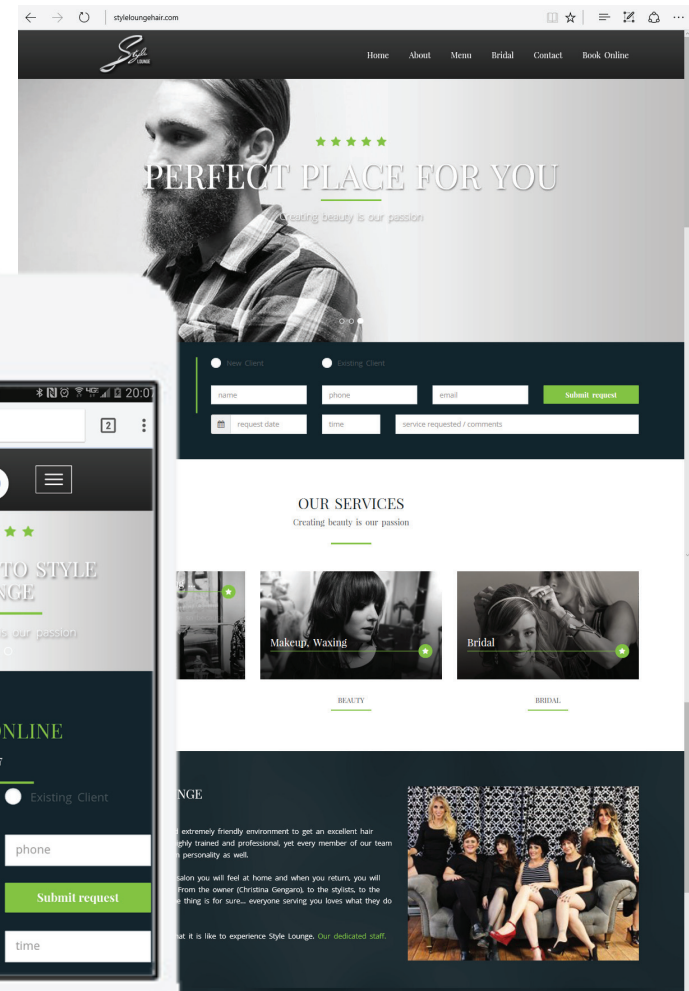
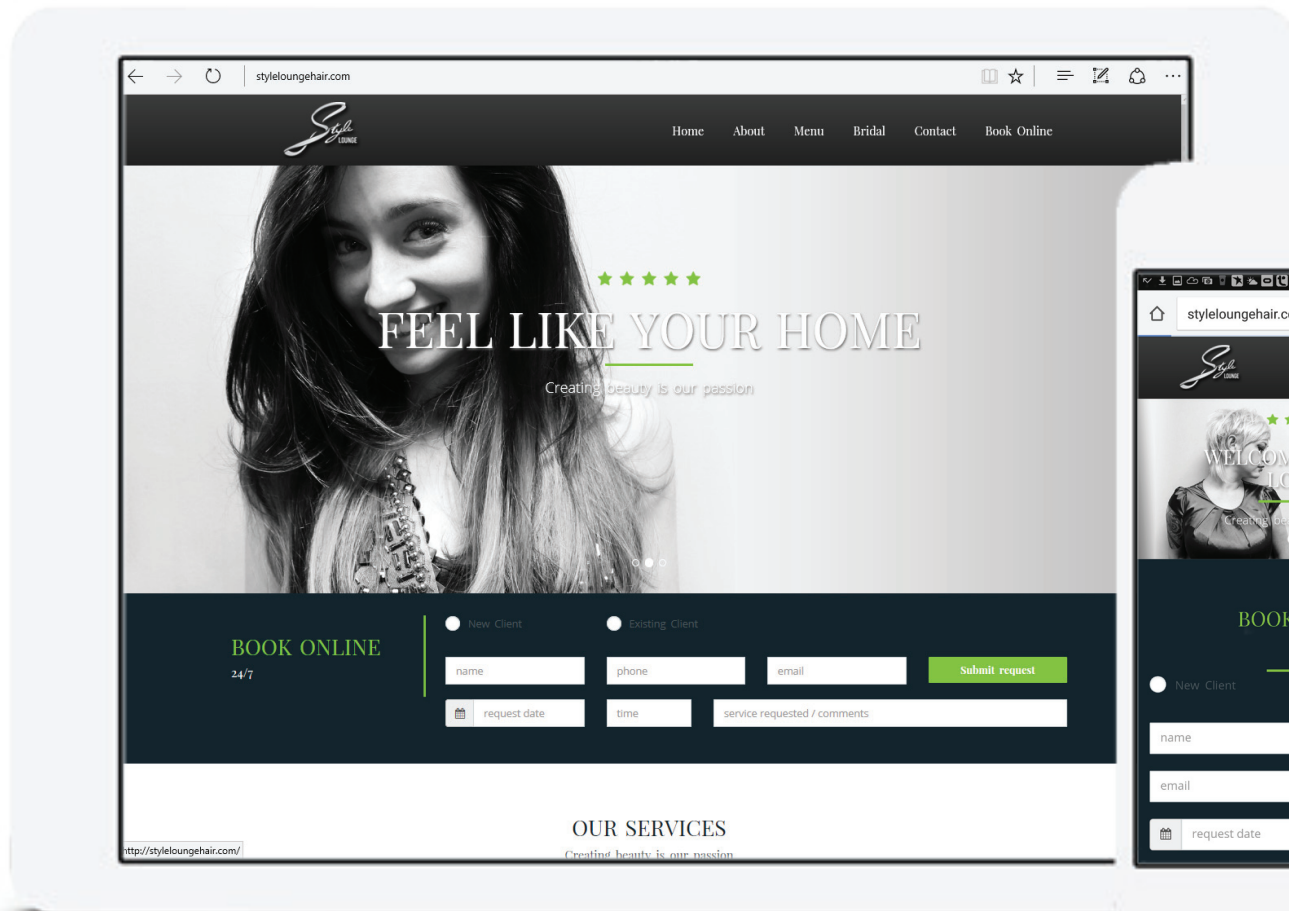


THE MASS BOOK FOR 2017

The Mass Book for 2017 will open next Wednesday, April 6. Please note that you are allowed 1 weekend Mass and 4 weekday Masses. Please respect this form so we can accommodate all requests during the year. Thank you.



...He gave his one and only Son so that whoever believes in Him may not be lost, but have eternal life."



Style Lounge

Fully responsive website, fullwidth mode, booking steps, parallax background, SEO friendly,...

from walkways, to fireplaces, to patios and more. We refresh the feeling of the outside of your home and surrounding property with wonderful plants and trees and can add the sound of water with a sparkling pond or waterfall.

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FERTILIZATION

Do you want your lawn to stand out from the rest of your neighbors? Allow us to maintain fertilizer management and care on your lawn in the PERFECT

clippings - Weed whack in areas mower can not cut neatly - Edge around the entire property - Blow entire property free of debris.

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COMMERCIAL/INDUSTRIAL

Maintain a pristine setting for your company PNG Designs is experienced and capable of performing commercial/industrial projects. We stand committed to maintaining a beautiful presentation yearlong at your location!

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driveways, pool decks, walkways and patios. Let's face it, the price of a home today is outrageous, but why have a beautiful house with just a plain stone driveway, when you can have a precious power driveway that might be a little more in money but so worth it in the long run.

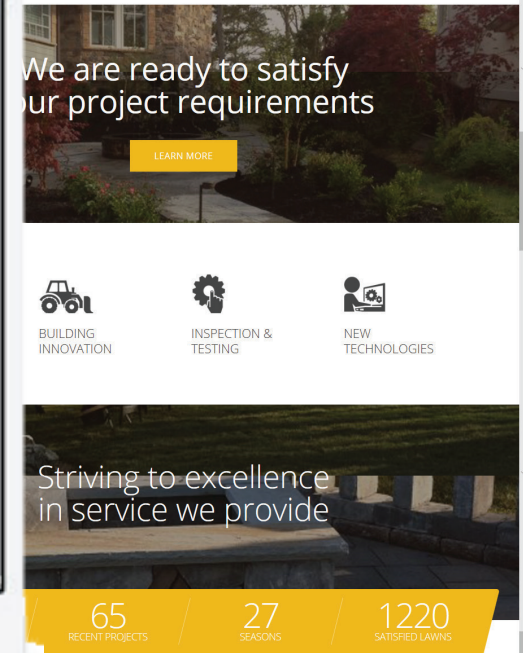
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DESIGN AND BUILD

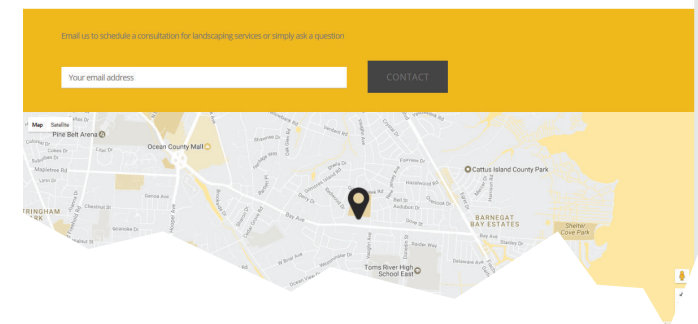
Design and build your location with visual 3D imagery. See your design project before it's even built, prior to your landscape construction. We will take a before picture of your project in the present stage. We will then design your project digitally, incorporating all our discussed plans with landscape digital imagery.

→ READ MORE



Why Choose Us?

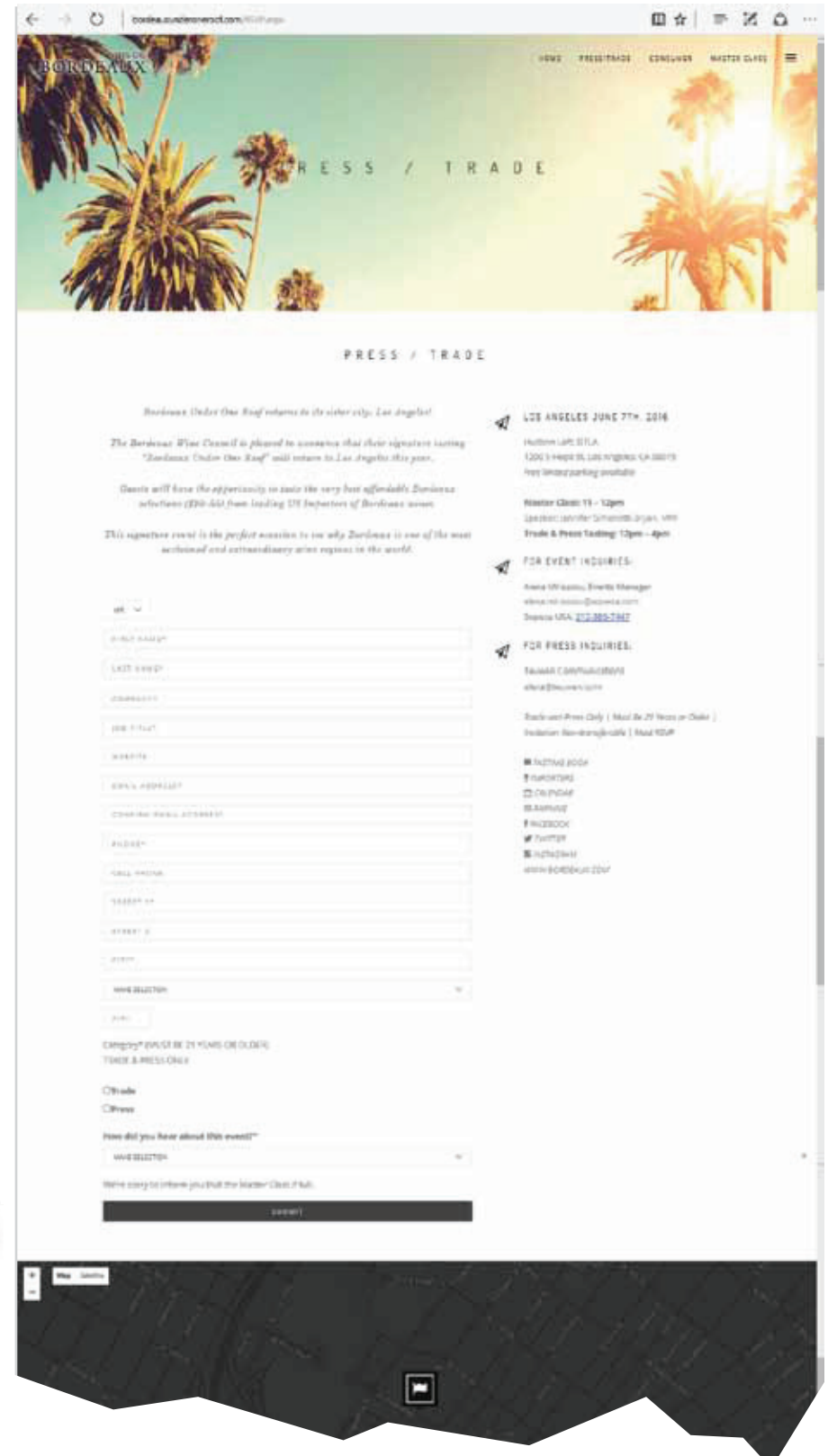
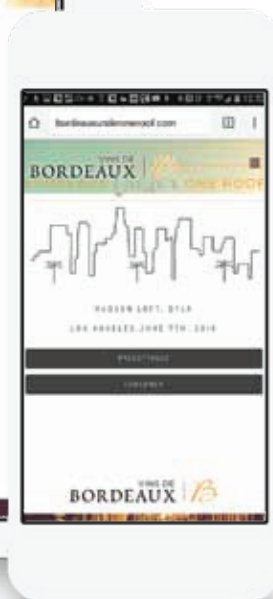
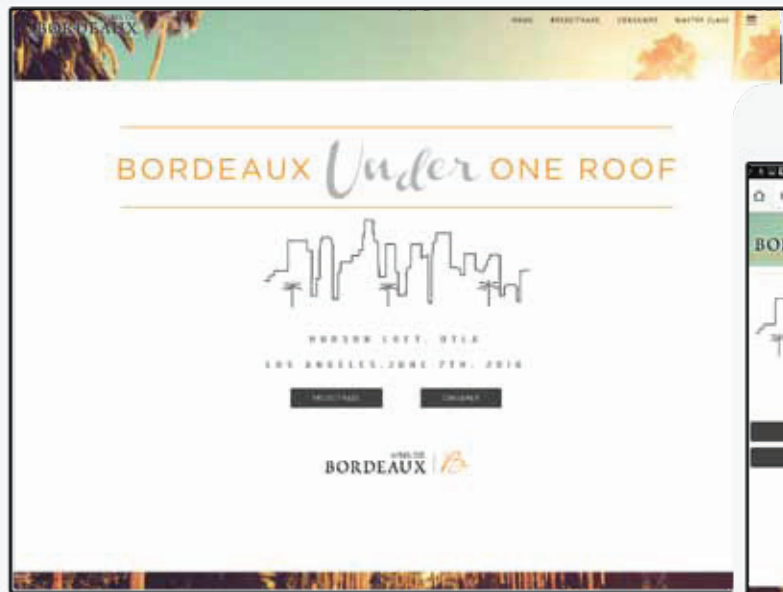
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Fully responsive website, adapts itself to any mobile device.

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microsites for annual event Bordeaux Under One Roof
invitations, HTML emails





**Eating for
Pleasure,
Eating for
Health:**
French and American
perspectives on
teaching children
about food

Nov 26th 2012
at the International
Culinary Center

SoHo, 462 Broadway, 2nd Floor
(between Broome St & Grand St)

Conference 2:30-5:50pm
Cocktail Party 6:00-8:00pm

by **sopexa**

The rate of childhood obesity in the U.S. and France is on the rise, as is the prevalence of diet-related chronic disease. In both countries, the government and private sector have stepped in, making strides towards solving these crucial problems. The conference will examine each country's relationship with eating in order to establish the key differences between American and French food culture. The conference's focus will then shift to initiatives undertaken by the U.S. and France, equipping both countries with new means of educating young people on how to eat well, especially at school.

This Conference is Free. Space is Limited.

REGISTER TODAY



FOUNDER AS THE
FRENCH CULINARY INSTITUTE

Live streaming coverage available for those who cannot attend.



SPEAKERS (as of Nov 1)



Claude Fischler
French sociologist working as
directeur de recherche at CNRS, the
French national research agency.
His main area of research is a
comparative, social science
perspective on food and nutrition.



Paul Rozin
Psychology professor at the
University of Pennsylvania, focusing
on the psychological, cultural, and
biological determinants of human
food choice.



Karen Le Billon
Professor, Director, and
Canada Research Chair at the
University of British Columbia
and author of "French Kids Eat
Everything".



Janet Poppendieck
Professor Emerita of Sociology
at Hunter College, City
University of New York and
author of "Free For All: Fixing
School Food in America".



Nancy Easton
Executive Director and
Co-Founder of Wellness in the
Schools, inspiring healthy eating,
environmental awareness and
fitness as a way of life for kids in
New York City's public schools.

To RSVP please contact:
Raphaëlle Rico | SOPEXA USA | 212 386 7426



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Eating for
Health:**
French and American
perspectives on
teaching children
about food

Nov 26th 2012

at the International
Culinary Center

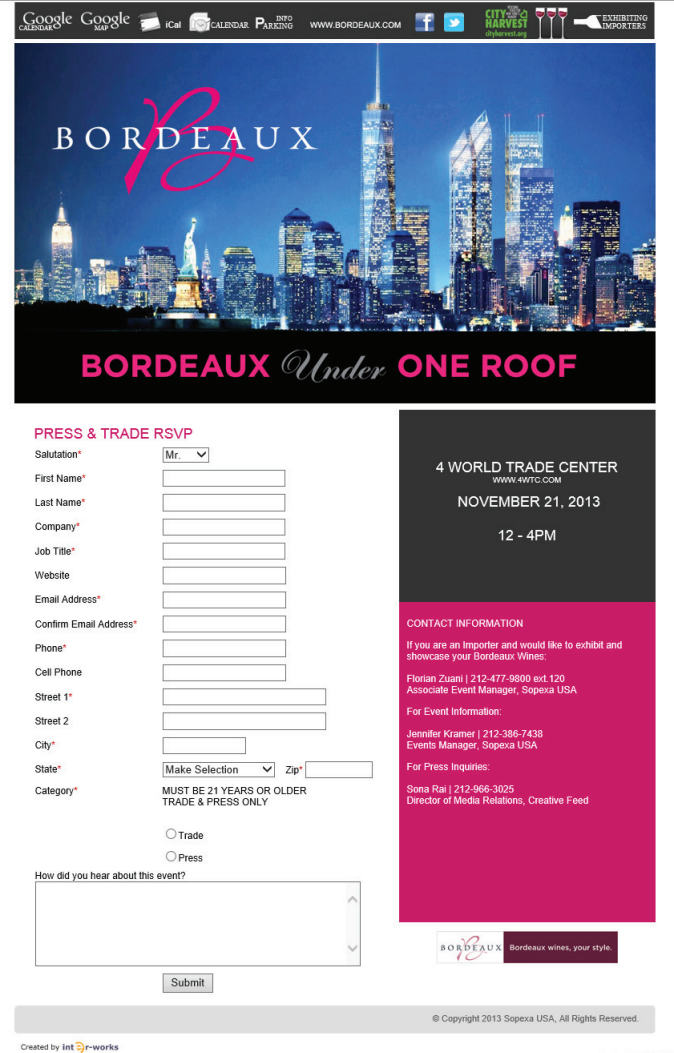
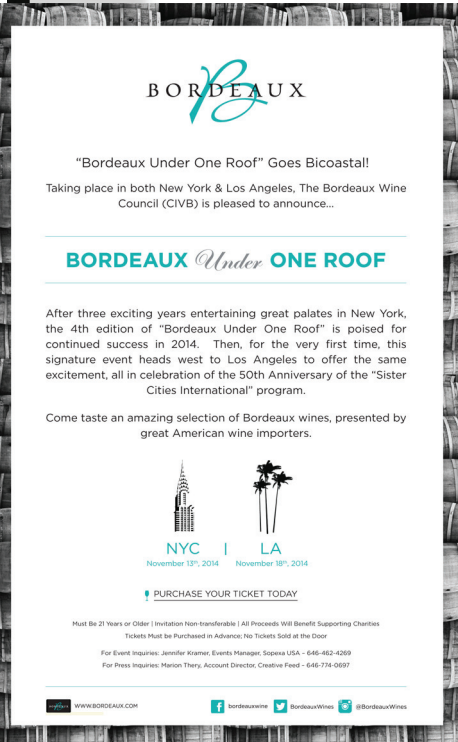
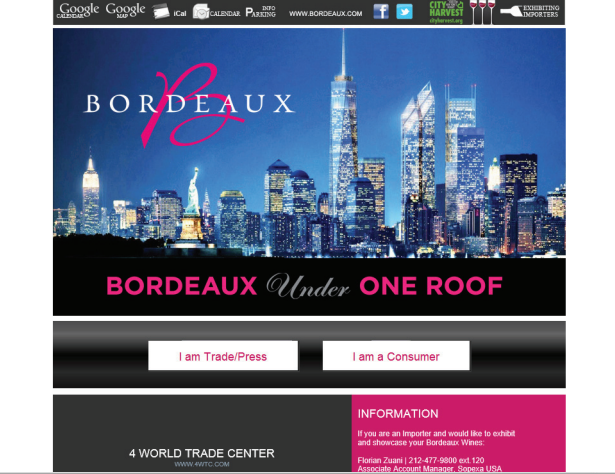
SoHo, 462 Broadway, 2nd Floor
(between Broome St & Grand St)

Conference 2:30-5:50pm
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by **sopexa**



Sopexa Conference on Food Education
Eating for Pleasure, Eating for Health: French and American perspectives on
teaching children about food.



Sopexa USA
microsites for annual event Bordeaux Under One Roof
invitations, HTML emails



Sopexa USA
Teroirs & Signatures de Bourgogne
web page, email invitations, registration confirmation,
tasting mats, tasting notes, name tags, wine producers
and exhibitors catalog

Bureau Interprofessionnel des Vins de Bourgogne
12 Boulevard Bismarck – BP 60190 – 21204 Beaune Cedex
bwb@bwb.com www.vins-bourgogne.fr

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BOURGOGNE TAKES NEW YORK

EXCLUSIVE INVITATION
THURSDAY, APRIL 18th 2013
1:00 - 7:30pm
VARIOUS LOCATIONS, Manhattan, NYC
(transportation provided throughout)

> RSVP HERE

*Must RSVP by March 29th to Marie-Christine.Batich@sopexa.com

Trade & Press Only

For Event Informations:
Events Manager
Jennifer Kramer
Jennifer.Kramer@sopexa.com / 212-477-9800

For Press Inquiries:
Media Relations Manager
Marie-Christine Batich
Marie-Christine.Batich@sopexa.com / 212-386-7416

Must be 21 years or older
Invitation Non-Transferable

BOURGOGNES

Please send us an email at unsubscribe.usa@sopexa.com should you wish to unsubscribe

Alcohol abuse endangers your health, drink only in moderation

Sopexa USA
microsites for annual event Bourgogne takes New York



BOURGOGNE TAKES NEW YORK

The Bourgogne Wine Board (BVB) would like to thank you for attending "Bourgogne Takes New York"!

The day flew by very quickly. The tasting pleasures and emotions were numerous, enjoyable, amazing and surprising. We hope that you had an excellent time and left with a higher knowledge about Bourgogne wines and that you'll keep great memories of this day.

OUR fondest memory of the day was the magnificent team spirit shown during the mini-auction, masterfully conducted by Jeanne-Marie de Champs, our fabulous auctioneer. Your sense of sharing and solidarity was in the true "tradition Bourguignonne" and would have made Nicolas Rolin, founder of the Hospices de Beaune, very proud. Truly, everybody was a winner.

We look forward to welcoming you one day soon, to relive, "in situ", this adventure of discovering the route of Bourgogne from Chablis to Macon!

Please take a few moments to kindly complete a brief Event Survey. Your feedback is greatly appreciated as it will allow us to better meet your needs for future events.

If you have any other comments or questions, please don't hesitate to contact us at EventsUSA@sopexa.com

We hope to see you at future Bourgogne events in the US, Santé!

For Press Inquiries Contact:
Cécile Mathiaud - Press Contact
Bureau Interprofessionnel des Vins de Bourgogne / Bourgogne Wine Board (BVB)
T: +33 (0)3 80 25 95 76 - F: +33 (0)6 08 56 85 56
Cecile.Mathiaud@bvb.com

BOURGOGNES



BOURGOGNE TAKES NEW YORK
April 18th, 2013

PRESS RELEASE



The BVB (Bourgogne Wine Board) immersed 20 New York media in the world of Bourgogne, by taking them on a simulated tour of the five most prominent wine regions along the famous Bourgogne wine road. Split into five small groups, journalists lent their day to participate in this exciting trip to five restaurants of diverse cuisines across Manhattan, each representing a particular area of Bourgogne. At each stop, the groups were briefed about the designated region and tasted three wines from that area. Each stop lasted 30 minutes and included a lively buzzer-driven quiz about the particular region. Points - in the form of Bourgogne-branded "coins" - were collected by each participant who answered correctly. These points were then put to good use at the 6th and final stop - for bidding at the "re-created" mini-Hospices de Beaune, a world-renowned auction that takes place annually on the third Sunday of November in Bourgogne.

The restaurants chosen for the tour represented a wide range of international cuisines and did an excellent job of illustrating how well Bourgogne wines pair with the myriad cuisines in New York's diverse food landscape:





NIEDZIELA SUNDAY	PONIEDZIAŁEK MONDAY	WTOREK TUESDAY	ŚRODA WEDNESDAY	CZWARTEK THURSDAY
JANUARY 2019				
1 New Year's Day Feast of the Lord	2 St. Basil the Great & Gregory the Great	3 St. John the Evangelist & St. Paul the Apostle	4 St. Basil the Great & Gregory the Great	5 St. John the Evangelist & St. Paul the Apostle
6 St. Epiphany	7 St. Epiphany	8 St. Epiphany	9 St. Epiphany	10 St. Epiphany
11 St. Epiphany	12 St. Epiphany	13 St. Epiphany	14 St. Epiphany	15 St. Epiphany
16 St. Epiphany	17 St. Epiphany	18 St. Epiphany	19 St. Epiphany	20 St. Epiphany
21 St. Epiphany	22 St. Epiphany	23 St. Epiphany	24 St. Epiphany	25 St. Epiphany
26 St. Epiphany	27 St. Epiphany	28 St. Epiphany	29 St. Epiphany	30 St. Epiphany

NIEDZIELA SUNDAY	PONIEDZIAŁEK MONDAY	WTOREK TUESDAY	ŚRODA WEDNESDAY	CZWARTEK THURSDAY	PIĄTEK FRIDAY	SOBOTA SATURDAY
FEBRUARY 2019						
1 St. Valentine	2 St. Valentine	3 St. Valentine	4 St. Valentine	5 St. Valentine	6 St. Valentine	7 St. Valentine
8 St. Valentine	9 St. Valentine	10 St. Valentine	11 St. Valentine	12 St. Valentine	13 St. Valentine	14 St. Valentine
15 St. Valentine	16 St. Valentine	17 St. Valentine	18 St. Valentine	19 St. Valentine	20 St. Valentine	21 St. Valentine
22 St. Valentine	23 St. Valentine	24 St. Valentine	25 St. Valentine	26 St. Valentine	27 St. Valentine	28 St. Valentine
29 St. Valentine	30 St. Valentine	31 St. Valentine				



Custom Design Calendar

BNIC SPONSORS TALES OF THE COCKTAIL 2013

For the fifth year participating, Cognac National Board announces events July 17 & 19

New York, NY – The Cognac National Board (BNIC) announces its sponsorship at this year's highly anticipated *Tales of the Cocktail* New Orleans (July 17-21). "We chose to sponsor TOTC with specialized tasting room events focusing on the American cocktail tradition and necessary retrospective for spirits enthusiasts" says Agnès Aubin, Marketing Director of BNIC, "Cognac is integral in the American cocktail tradition".

In its fifth year participating, BNIC will share an invaluable experience with TOTC participants, highlighting Cognac's history and its versatility in the cocktail glass.

COGNAC: AN AMERICAN COCKTAIL TRADITION

WEDNESDAY, JULY 17TH 12:30-2:30 PM, VIEUX CARRE ROOM, HOTEL MONTELEONE

Cocktail expert David Wondrich and the BNIC invite you to take a trip back in time. Come rediscover the taste that inspired such American classics as the Mint Julep and the Brandy Crusta. You'll see why David describes Cognac as "the original premium spirit for making cocktails" and why Cognac, used in both classic and innovative new cocktails, is gaining popularity in the bartender's arsenal. Join the adventure with an hour's worth of Cognac and Cognac cocktail tastings paired with food. Plus, there might even be a few goodies for you to take home!

BACK TO THE CLASSICS: REVISITING COGNAC COCKTAILS

FRIDAY, JULY 19TH 12:30-2:30 PM, EVANGELINE

The BNIC invites you to attend its very own Cognac gallery and explore the History of Cocktails from the 19th century onward. This exhibition will revisit the timeline of the American cocktail, revealing Cognac's rise in popularity and how it became a central part of many American classics. To illustrate this trip through time, you'll get to taste some refreshing cocktails brought to you by Marcos Tello, Chris Hannah, and Jonathan Pogash. And as if that weren't enough, you'll also get to taste a variety of different Cognacs and go home with some pretty sweet swag!

For more information about Cognac activities in the U.S. visit ExperienceCognac.com

Experience Cognac



About BNIC:

Founded in 1946, the Cognac National Board (BNIC) is an association representing French growers and producers from the Cognac region. The Tales of the Cocktail Cognac events are sponsored by the Bureau National Interprofessionnel du Cognac (BNIC), the EU and France.

BNIC (Bureau National Interprofessionnel du Cognac)
23, Allées du Champs de Mars - B.P. 18 - 16101 Cognac Cedex, France
Tél. 33 (0)5 45 35 60 00 Fax 33 (0)5 45 82 86 54, www.cognac.fr

Contact: Marie Christina Batich
Tel: 212.386.7416 | marie-christina.batich@sopexa.com
Sopexa USA: www.sopexa-usa.com

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Tél. 33 (0)5 45 35 60 00 Fax 33 (0)5 45 82 86 54, www.cognac.fr

Contact: Marie Christina Batich
Tel: 212.386.7416 | marie-christina.batich@sopexa.com
Sopexa USA: www.sopexa-usa.com

MASTER CLASS

Le Cognac

Join us for one of a kind Cognac seminar and discover what this unique spirit has to offer through a vertical tasting of VS, VSOP and XO. During this two-hour master class, our Cognac Educator will take you through an experiential tasting aimed at highlighting the aroma profile of the different Cognac showcased.

RSVP HERE

CHICAGO
JUNE 11TH, 2014
6-8PM

TENZING
A COGNAC EDUCATION CENTER
165 N Morgan St,
Chicago, IL 60607



PRESS RELEASE

tales of the COCKTAIL



tales of the COCKTAIL

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Contact: Marie Christina Batich
Tel: 212.386.7416 | marie-christina.batich@sopexa.com
Sopexa USA: www.sopexa-usa.com



COGNAC FINANCED WITH THE SUPPORT OF THE EUROPEAN UNION

Le Cognac AT tales of the COCKTAIL

In its fifth year participating, The Cognac National Board (BNIC) invites you to an invaluable experience at this year's highly anticipated *Tales of the Cocktail* festivities. Discover Cognac's history and its incredible versatility in cocktails. An event not to be missed!

Media Room (TOTC Media/Presenter badge required)

COGNAC: AN AMERICAN COCKTAIL TRADITION
Wednesday, July 17th
12:30-2:30 PM

Vieux Carre Room, Hotel Monteleone

Reserve Your Seat

Cocktail experts David Wondrich and Rocky Yeh take you back in time to rediscover the taste of Cognac, using "the original premium spirit" in both classic and innovative ways. Relax, learn and taste their fresh Cognac cocktails, while enjoying some delicious food pairings!



David Wondrich



Rocky Yeh

Tasting Room (TOTC wristband required)

BACK TO THE CLASSICS:
REVISITING COGNAC COCKTAILS
Friday, July 19th
12:30-2:30 PM

Evangeline A & B, Royal Sonesta

Revisit the timeline of the American cocktail, with an emphasis on the development of cognac from the 19th Century onwards.

Marcos Tello, Chris Hannah and Jonathan Pogash will illustrate this trip through time concocting refreshing cocktails along the way! Taste a variety of Cognacs, while experiencing this unique retrospective!



Chris Hannah



Jonathan Pogash



Marcos Tello

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Tél. 33 (0)5 45 35 60 00 Fax 33 (0)5 45 82 86 54, www.cognac.fr

Contact: Marie Christina Batich
Tel: 212.386.7416 | marie-christina.batich@sopexa.com
Sopexa USA: www.sopexa-usa.com



COGNAC SUMMIT
(Lunch)
Cognac, liquid cream and
caramel de cacao (brownie)



Cognac en cocktail ... Le Cognac en cocktail ... Le Cognac en cocktail ... Le Cognac en cocktail ... Le Cognac en cocktail ...



COGNAC FINANCED WITH THE SUPPORT OF THE EUROPEAN UNION



Monday
APRIL 28th 2014
11:00am – 5:00pm

Midtown Loft & Terrace
267 Fifth Avenue 11th Floor
New York, NY 10016

For Event Information:
Jennifer Kramer 212-386-7438
Events Manager Sopexa USA

Must be 21 Years or Older / Trade Only
Must RSVP / Invitation Non-Transferable



CALENDAR



Google MAP



PARKING

Salutation*
First Name*
Last Name*
Company*
Job Title*
Website
Email Address*
Confirm Email Address
Phone*
Cell Phone
Street 1*
Street 2
City*
State* Zip*
Category* MUST BE 21 YEARS OR OLDER
TRADE & PRESS ONLY

☐ Trade

☐ Press

How did you hear about this event?

RSVP

Sopexa USA
microsites for Cru Bourgeois
invitations, HTML emails



INVITATION

Crus Bourgeois du Médoc

Monday, April 28th, 2014
11:00am – 5:00pm

Crus Bourgeois du Médoc Official Selection's
Premiere trade tasting event in New York City

at

Midtown Loft & Terrace
267 5th Avenue (11th Floor), New York, NY 10016

[CLICK HERE TO RSVP](#)

Must be 21 years or older | Trade & Press Only | Invitation non-transferable

Association de Promotion des Crus Bourgeois du Médoc
12 rue d'Enghien - 33000 Bordeaux - France • T: +33(0)5 56 79 04 11 • F: +33 (0)5 56 79 32 73 •
alliance@cru-bourgeois.com • www.cru-bourgeois.com

SAVE THE DATE

Crus Bourgeois du Médoc

Monday, April 28th, 2014

Crus Bourgeois du Médoc's premiere trade tasting event in Manhattan
&
Previewing the 2011 Official Selection

Hosted by President Frédéric de Luze



R.S.V.P. to:

Sopexa USA
CruBourgeois@sopexa.com | Tel: 212-386-7439

Alliance des Crus Bourgeois du Médoc
12 rue d'Enghien - 33000 Bordeaux
Tel: +33(0)5 56 79 04 11 • Fax: +33(0)5 56 79 32 73
alliance@cru-bourgeois.com • www.cru-bourgeois.com

SAVE THE DATE

Crus Bourgeois du Médoc

Monday, April 28th, 2014

Crus Bourgeois du Médoc Official Selection's
Premiere trade tasting event in New York City



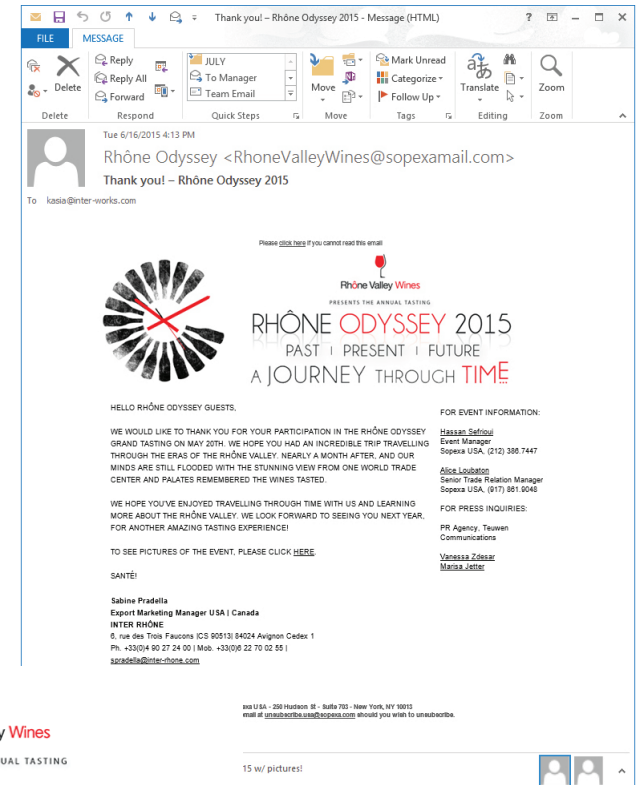
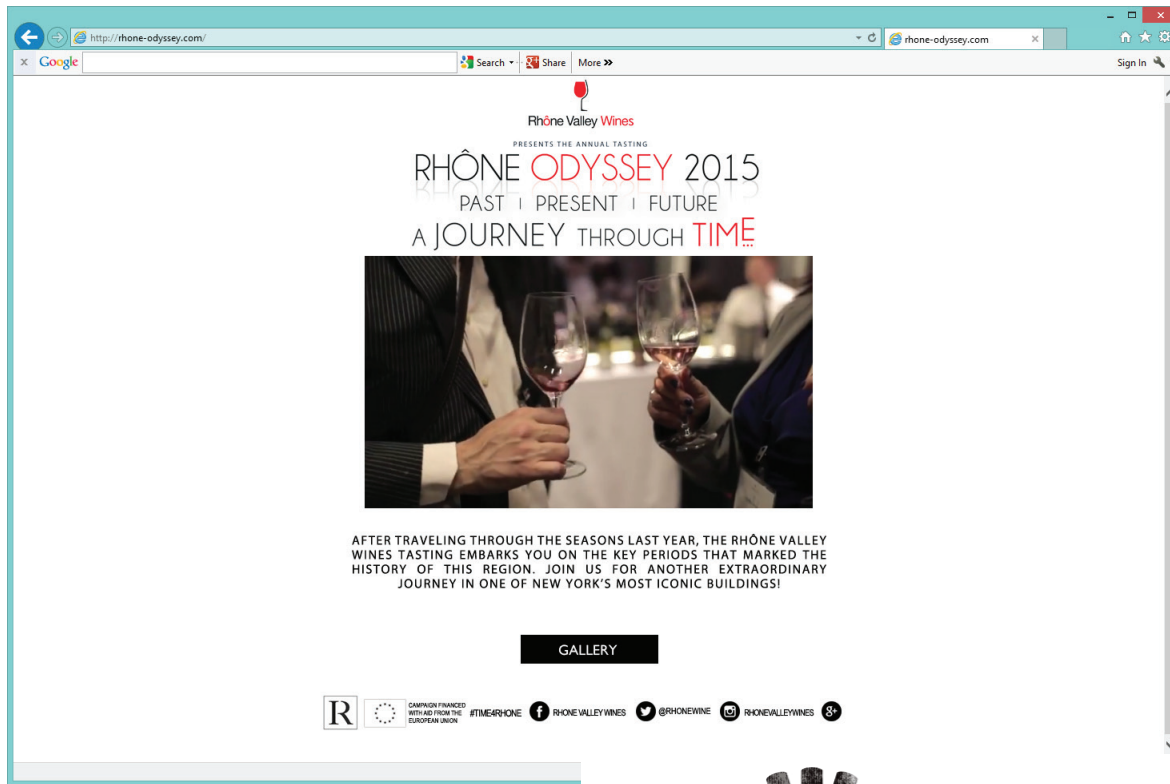
Official invitation to come...

RSVP to:

Sopexa USA

CruBourgeois@sopexa.com | Tel: 212-386-7439

Must be 21 years or older | Trade & Press Only | Invitation non-transferable



Thanks for your interest in the Rhône Odyssey 2015. Unfortunately, all slots have been filled at this time and, because of security rules, no walk-ins are allowed. We are sorry we cannot accommodate you. We hope to see you at future events.

Regards,
Rhône Valley Wines Team



05.20.15
NEW YORK

FOR EVENT INFORMATION:

Hassan Sefrioui, Event Manager
Sopexa USA (212) 386.7447
Alice Loubaton, Senior Trade Relation Manager
Sopexa USA (917) 861.9048

FOR MEDIA REQUESTS AND PRESS INQUIRIES:

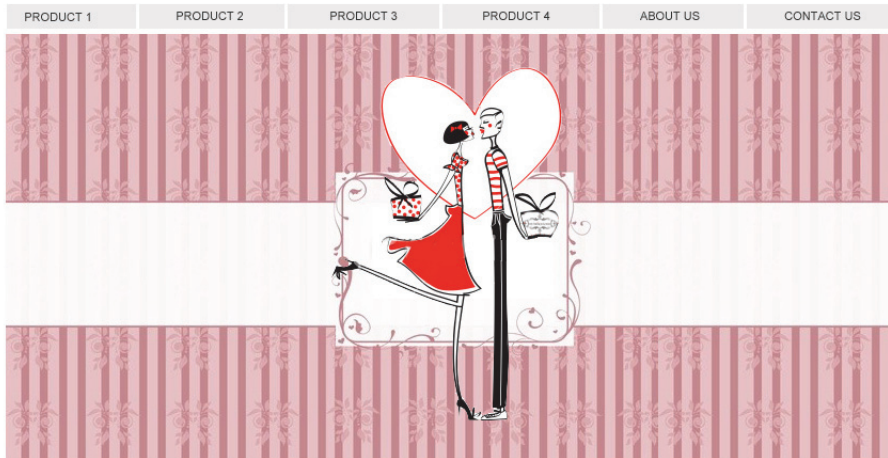
PR Agency Teuwen Communications
Vanessa Zdesar
Marisa Jetter



Sopexa USA
annual tasting event for Rhône Valley Wines



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My French Lover
 logo design
 website
 product labels and packages



TSG Consumer Partners building America's trusted brands
the recognized leader in branded consumer investing



FOCUS | INTEGRITY | RESULTS

Divestitures: recent exits created over \$2.5B in total transaction value.

Grid of divestiture transactions: vitaminwater to TATA (2006), Pureology to L'ORÉAL (2007), SMART BALANCE to BOULDER SPECIALTY BRANDS, Inc. (2007), Harry's to BASIC AMERICAN FOODS (2007), ALEXIA to ConAgra Foods (2007).

Recent Investments: TSG has closed five new investments over the past 18 months.

Grid of recent investments: PetSafe (2006), CitiSport (2007), Yard House (2007), Functional Beverage Co (undisclosed) (2008), Prestige Skincare Co (undisclosed) (2008).

- Fund overview
- \$1.5B in committed capital under management
- Focused exclusively on the branded consumer sector
- Control and minority investments

Investment Professional Contact Info
- San Francisco: Charles Esserman, James O'Hara, Hadley Mullin
- New York: Alex Panos, Yasser Toor
- www.tsgconsumer.com

TSG Consumer Partners the recognized leader in branded consumer investing



TSG Consumer Partners website, massmail and press releases distribution, newspaper ads, promo flyers, brochures, etc.

TSG Consumer Partners

Transforming Lives Through Innovation



ALEXIS BITTAR, LEADING FASHION JEWELRY BRAND, ENTERS INTO PARTNERSHIP WITH TSG CONSUMER PARTNERS
Brand-Focused Investment Firm Selected to Assist in Building On Company's Already Notable Success

Text block about Alexis Bittar's partnership with TSG, including a quote from Alexis Bittar and a photo of her.

NEW YORK, NY, January 30, 2012 - Alexis Bittar, the award winning designer, manufacturer and marketer of premium fashion jewelry, announced today that it has entered into a partnership with TSG Consumer Partners L.L.C. ("TSG"), a leading private equity firm specializing in branded consumer companies.

"I am delighted to welcome TSG as a partner and to have their expertise to help us further develop our strategy and invest the necessary resources for our future growth," said Alexis Bittar, founder and head of the company that bears his name.

"Our company has enjoyed exceptional success based on a passionate and very diverse consumer following, as well as some highly visible celebrity clients such as Michelle Obama. However, we know that we've only scratched the surface of what the brand can become. We have so many exciting growth opportunities in front of us including product extensions, international growth, and generally investing to build the brand."

"We are extremely excited to have the opportunity to partner with Alexis Bittar, who has shown extraordinary vision in creating a category-leading brand. Alexis's design forte, passion, and commitment to his customers and consumers is inspiring and unrivaled."

Alexis Bittar is the leading premium designer brand in the costume jewelry category. The line includes earrings, bangles, rings, necklaces and pins sold under the Lucite, Miss Havisham and Elements sub-brands, at prices ranging from \$50 to \$600.

TSG CONSUMER PARTNERS

Selected Investments



Investment Professional Contact Information

Alexander S. Panos Managing Director
Yasser U. Toor Managing Director

Firm Overview

Approximately \$1.4B in institutional capital under management
20 years of investing exclusively in branded consumer companies
Investment team comprised of consumer specialists
Invests in both minority and control positions

Investment Criteria

Categories: food, beverage, apparel, health and beauty, auto care, footwear, pet care, consumer services, franchise concepts and restaurant categories
Size: revenues of \$20-\$500M; EBITDA of \$4-\$75M
Operating profile: premium positioned products or services; history of (or potential for) attractive growth rates; opportunity to enhance value through brand extensions, channel expansion and/or operational improvements
Equity investment: \$20-\$150M (with additional equity available from co-investors)

Our Offices

712 Fifth Avenue 31st Floor New York, NY 10019
600 Montgomery Street Suite 2900 San Francisco, CA 94111

Istom, Neman Marcus, Saks n New York, Los Angeles, San ty in Brooklyn, NY.

viding merger and acquisition sumer segments, and the law

tners: L.C. is a leading investment quity capital under manage-on the branded consumer

1987, TSG has been an active onal care, food, beverage and entative past and present Smashbox, e.i.f. cosmetics, mart Balance, Vitaminwater,

Investment Criteria: e, health & beauty care, r, automotive, household recreation, franchise 00M; EBITDA of \$4-\$100M n positioned products or rial for) attractive growth e value through brand on and/or operational 1275M

and friend.

TSG Consumer Partners building America's trusted brands
the recognized leader in branded consumer investing



FOCUS | INTEGRITY | RESULTS

Who We Are

Founded in 1987, TSG Consumer Partners is the recognized leader in the U.S. in building and investing in leading middle-market branded consumer companies.

The Firm:

- Pioneered the use of private equity in high-growth, middle-market branded consumer companies
Is the most experienced consumer-focused equity fund in the U.S.; has invested in over 50 brands
Has a team of veteran consumer product and retail specialists
Has generated consistent, top tier returns
Manages over \$1.4 billion in institutional capital; current fund is \$900 million

Our accomplishments include many industry-wide firsts.

- Among the first significant equity funds to invest solely in established consumer product companies
The first to invest in the natural and organic foods space
The first to invest in the functional food and beverage categories
The first to invest in the ethnic food and the refrigerated entrée categories
The first to acquire orphan brands in the personal care and household sectors
One of the first private equity funds to invest in the super-premium, personal care products sector

We invest in private and publicly-traded companies. We acquire both majority and minority equity positions. We pride ourselves on our flexibility, creativity and discretion. Many of our investments are not announced. We provide capital for various types of investments including:

- Internal growth and acquisitions
Full or partial liquidity for entrepreneurs, family members, or passive investors
Management buyouts
Corporate divestitures of subsidiaries, divisions and product lines

We are able to move quickly (45-60 day close) and discretely (no disruption to operations, no public announcement of transaction).

Target Companies



Contact: Jennifer Baxter Office: 415.217.2317 600 Montgomery Street, Suite 2900, San Francisco, CA 94111 email: jbaxter@tsgconsumer.com

TSG CONSUMER PARTNERS

Our Principles

We have a long-term view of a company's performance. We are less concerned with quarter-to-quarter results. We want our partner companies to invest for growth. We encourage a long-term perspective. We motivate key managers by providing them with a significant stake in the business. TSG Consumer Partners' three guiding principles are focus, integrity and results.

Focus

TSG Consumer Partners only invests in branded consumer companies. We have assembled substantial resources to support branded consumer companies across a range of channels and product categories.

Integrity

We regard fairness, commitment, follow-through and confidentiality as key ingredients to success. We value our reputation and go to work on behalf of our partners.

Results

We partner with management in many ways to create value:

- We provide management extraordinary autonomy. While the exact nature of the firm's involvement varies with each investment, all day-to-day operating decisions are left in the hands of company management.
We offer management substantial analytic, strategic, financial and operating support to help implement fundamental improvements in sales, marketing, operations and financial controls.
We don't burden companies with debt to the extent that operating decisions are dictated by interest and principal payments.
We invest in our businesses for growth. We provide capital for internal growth and to fund product, brand and business acquisitions.

Representative Investments



Contact: Jennifer Baxter Office: 415.217.2317 600 Montgomery Street, Suite 2900, San Francisco, CA 94111 email: jbaxter@tsgconsumer.com

www.tsgconsumer.com



There's more to the Roussillon region than red, white or rosé wines; there's also Vins Doux Naturels / Fortified Sweet Wines!

The Roussillon Wine Board cordially invites you to a master class that will highlight these hidden gems - the Vins Doux Naturels - through an interactive seminar & a tasting of an outstanding selection of wines.

Led by Charles Curtis, renowned wine expert and MW, you will stroll from recent vintages to more complex older ones: from white and red wines to amber-colored and "tulle" ones. During these 2 hours, you will have the opportunity to taste and interact, thus enhancing your knowledge of these Roussillon "treasures": Maury, Muscat de Rivesaltes, Rivesaltes, Banyuls and Banyuls Grand Cru.

We hope to see you there!

Charles Curtis, former Wine Director at Christie's in Asia and in the United States, was awarded the Wine and Spirit Education Trust of London in 2004 and became the 2nd Master of Wine in the United States. Today, he's the Chairman of the Events Committee for the Institute of Master of Wine.



Bordeaux Educational Seminar

September 17th **HERITAGE Wine Cellars**
10am - 12pm 6600 W. Howard Street
Niles, Illinois 60714

Wendy Narby has spent the last 25 years in the French Food and Wine Industry. She is a teacher at the Ecole du Vin, has been a wine and food consultant in Paris and Bordeaux for the last 20 years. British born Wendy's wine experience is not just based upon study but years working as a marketing consultant, journalist, teacher and guide. Leaving Paris to marry a local Château owner and negotiant Wendy now shares her passion for the region with friends and clients from all over the world.

Contact: Robb Haltman at rhaltman@heritagewinecellars.com

We hope to see you there!

MÉDOC Master Class

Presented by Jay Youmans, MW

The Capital Wine School

December 15th
2:00pm - 4:00pm

The Capital Wine School
5207 Wisconsin Avenue
Suite # 7
Washington, DC 20015

RSVP HERE

MÉDOC ASSEMBLAGE PARFAIT

MÉDOC - HAUT-MÉDOC - MARGAUX - MOULIS - LISTRAK-MÉDOC - SAINT-JULIEN - PAULIAC - SAINT-ESTÈPHE

medoc-bordeaux.com

Jay Youmans
Youmans has been tasting wine professionally for nearly 30 years. He is the Educational Director and owner of the Capital Wine School, and the owner of Rock Creek Wine Merchants, a sales and marketing consultancy. Jay has served as a wine judge for numerous wine competitions, and has contributed to several books and magazines on wine. Over the years, he has conducted hundreds of public, private, and corporate wine tasting events. Jay is an Advanced Level Sommelier, a Certified Wine Educator (CWE), and Washington, DC's only Master of Wine (MW).

Conseil Des Vins Du Médoc
Formed in 1969, the Conseil des Vins du Médoc is the official body which represents all of the wine-producers in Médoc from the 8 appellations (Médoc, Haut-Médoc, Margaux, Listrac, Moulis, Saint-Julien, Pauillac and Saint-Estèphe) and from the different families of vines (Cru Bourgeois, Grands Crus Classés and 1855, Crus Artisans, brand vines and vines from cooperatives and other independent vines). The Conseil des Vins du Médoc promotes the wines of the Médoc all around the world, organizes international, promotional and public relations campaigns, publishes and distributes promotional material for the trade, trains in catering colleges, researches and compiles statistical

and commercial information for trade and producers. This association is at the service of all the wine business professionals.



Médoc Haut-Médoc Margaux Listrac Moulis Saint-Julien Pauillac Saint-Estèphe

BORDEAUX Must be 21 or older to attend | Invitation is non-transferable. This is a solicitation. Please send us an email at unsubscribe.usa@sopexa.com should you wish to unsubscribe.

GÉRARD BERTRAND

U.V. DE VIVRE, SOUTH OF FRANCE STYLE

Discover South of France's deep portfolio with Award-Winning Winemaker Gérard Bertrand

Monday, August 27th 2012
11AM - 2PM

Join Gérard Bertrand for an in-depth tasting and great vintage lunch highlighting his award-winning portfolio of the Languedoc-Roussillon.

The full range of wines from the portfolio of Gérard Bertrand, including the organic & biodynamic selections, have something to offer every palate: sparkling, still, and fortified these references reveal the heights to which the wines of the South of France can soar.

An event not to be missed.

R.S.V.P. by August 17th to
Marie Christina Batich | 212-386-7416

Monday, August 27th

11:00AM Formal seated tasting of portfolio currently in the U.S.

12:30PM Lunch with great vintages of icon wines preceded by Gérard Bertrand's comments

DB Bistro Moderne
55 W 44th Street
New York, NY 10036



PRESS RELEASE

DIVE INTO SPRING & SUMMER WITH SUN-KISSED WINES FROM PAYS D'OC IGP*

Vibrant, diverse and full of Mediterranean warmth from the Languedoc-Roussillon region, Pays d'Oc IGP wines offer a spectrum of possibilities for every occasion

*IGP - Indication Géographique Protégée - Protected Geographical Indication

(May 13th, 2014, New York, NY) - At affordable price points and excellent value for quality, Pays d'Oc IGP white and rosé wines are ideal for spring and summer, bursting with elegant ripe fruit flavors and crisp, refreshing acidity.

THE PAYS D'OC IGP, THE REFERENCE IN FRENCH VARIETAL WINE

Located in a vast region in the South of France bordering Spain and characterized by miles of Mediterranean coastline, fertile plains, and the rugged Pyrenees Mountains, Pays d'Oc IGP is home to 20,000 winemakers and 2,600 wine structures (private cellars, grower cooperatives and wine dealers). Winemakers can work with 56 grape varieties to produce red, white & rosé wines. With such a wide variety at their fingertips, producers have exceptional creative freedom. Easy to enjoy, these wines offer flavors for every palate and every budget. Many of them stand alone as pure, expressive varietals, but others are unique, elegantly, expertly crafted blends. Producers have succeeded in combining hundreds of years of winemaking traditions with modernity and creativity. The bright, fun packaging of many Pays d'Oc IGP wines brings a little piece of the Mediterranean way of life to the USA.

PAYS D'OC IGP WINES PERFECTLY RESPOND TO US WINE CONSUMPTION PREFERENCES

US consumers often choose wines based on grape variety. Moscato, Malbec, Pinot Grigio/Grise, Pinot Noir, Cabernet Sauvignon, Chardonnay have experienced a significant growth in the past few years. Many Americans are also becoming increasingly interested in blended wines. In 2013, red and white blends have increased both in volume (+13.7% for red & +10.6% for white) and value (+16.7% for red & +15.2% for white) reaching an average price of \$7 for the white blends and \$8 for the reds. Overall, scrumptious, high quality wines with a price point around \$10 are in high demand.

The American market's demand for rosé is increasing, particularly in the premium rosé category (over \$12). Appealing color, attractive price and accessible flavor profile are drawing a following of young, adventurous wine consumers.

As a result, the USA is one of the most dynamic markets for Pays d'Oc IGP wines. The 2013 overall euro/dollar exchange rate has curbed export volume for Pays d'Oc IGP wines, but this has been offset by increases in value with sales representing approximately \$46 million (+\$1.7million). The latest figures from the Pays d'Oc IGP wines export mirrors what consumers are looking for in the USA, the fastest-growing market for wine.

Source: Nielsen Total U.S. All Outlets May 2013, Vinexpo 2013, Wine Market Council, The U.S. Wine Market 2012 Consumer Trends & Analysis

FOCUS ON PAYS D'OC IGP ROSÉS & WHITE WINES

The 26 grape varieties authorized to produce rosés offer a myriad of interesting wines. Pays d'Oc IGP rosés wines are assertive, bold and highly flavored and are produced primarily from Cinsault, Grenache & Syrah. They represent 20% of the denomination's overall production, a share that has been increasing every year. Fruity, full of aromas, very expressive and fresh, Pays d'Oc IGP white wines are made from varieties such as Chardonnay, Sauvignon Blanc and Viognier as well as from Riesling, Gewürztraminer, Sauvignon Gris, Pinot Gris, and are also represented by creative blends such as Chardonnay/Chenin Blanc, Sauvignon/Muscad & Petits Grains and others. Wines of Pays d'Oc IGP come in all shapes and flavors. Whatever the menu, mood or occasion, there is a Pays d'Oc IGP wine that brings a touch of Mediterranean art of living to fit the moment.

*IGP Indication Géographique Protégée - Protected Geographical Indication (available in New York & New Jersey - Average retail price \$9.99)

Paul Mas Arrogant Frog Ribet, White Sauvignon Blanc 2013, Pays d'Oc IGP
• Intense, fruit-driven aromas lead to a suave, seductive, sophisticated palate
• Pairs well with shellfish, poached or grilled seafood, salads and asparagus dishes



Anne de Joyeuse Cinsaut, Pinot Noir Rosé 2013, Pays d'Oc IGP
• Medium-bodied, dry. Raspberries & cherries on the nose. Red berries, bright acidity and freshness on the palate.
• Pairs well with summer tapas, salad and BBQ grilled meat.

Maison Laurent Miquel Père & Fils (available in New York, Connecticut, and online - Average retail price: \$10.99)

Laurent Miquel Père & Fils, Cinsault / Syrah Rosé 2013, Pays d'Oc IGP
• A refreshing blend of 80% Cinsault and 20% Syrah
• Thirst-quenching strawberry and blueberry flavors and a dose of minerality lead to a beautiful and elegant finish.

Domaine Bégude (available in California - Average retail price: \$12.99)

Domaine Bégude, Sauvignon Blanc 2013, Pays d'Oc IGP
• Elegant and crisp Sauvignon Blanc, fine, mineral-laden nose and fresh citrus fruits on the palate
• Pairs great with grilled fish and oysters

(available online & New York / Connecticut - Average retail price \$12.99)

Gerard Bertrand Gris Blanc, Grenache Gris Rosé 2013, Pays d'Oc IGP
• A unique clear crystalline color with a fruity, fresh and crisp style. The finish is very flavorful and makes this wine easy to drink and enjoy.
• Perfect for aperitif or mixed salads, hot appetizers, oven-baked fishes and spicy dishes, seafood and oysters.



Fortant de France (available online, in New York, New Jersey, California - Average retail price: \$12.99)

Fortant Coast Select, Grenache Rosé 2012, Pays d'Oc IGP
• A rose petal pink-hued wine that offers a vivacious nose with notes of redcurrant and thyme. Delicate on the palate, revealing lovely citrus and red berry flavors and boasting a long fresh finish.



Villa des Angles - Jeff Carrel (available online, in New York, California and Connecticut - Average retail price: \$11.99)

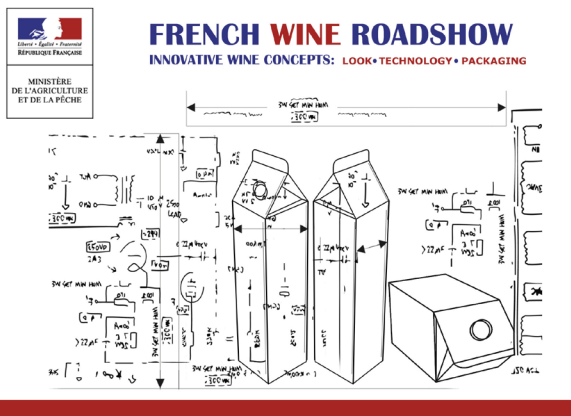
Villa des Angles, Old Vins Rosé, Cinsault 2013, Pays d'Oc IGP
• A light-bodied wine, intensely crisp and vividly fresh, it offers complex aromas of strawberries and red currants, with a hint of quince.
• As an aperitif it is the perfect warm weather quaff and also pairs well with a wide range of salads, seafood, lighter dishes and grilled white meats and poultry.



For additional information, please visit www.paysdoc-wines.com

For press inquiries, interviews, imagery, samples, please contact: Nadea Mina nadea.mina@sopexa.com 212.386.7440

Sopexa USA postcards and wine catalog cover



INNOVATIVE WINEMAKERS • ACCESSIBLE PRICE POINT • INNOVATIVE WINEMAKERS • WINE IN BOX • INNOVATIVE WINEMAKERS • MARKET SAVVY
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INNOVATIVE WINEMAKERS • TETRA PAK • INNOVATIVE WINEMAKERS • CONVENIENT • INNOVATIVE WINEMAKERS
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THE 2008 FRENCH WINE ROADSHOW INNOVATIVE WINEMAKERS

THE 2008 FRENCH WINE ROADSHOW INNOVATIVE WINEMAKERS

The French Ministry of Agriculture and Fisheries is pleased to introduce France's creative wine producers to the U.S. and Canada.

Discover new cutting-edge winemaking techniques and packaging concepts while tasting the wines of celebrated French producers.

MONDAY, APRIL 28TH, 2008
Shiloh Bay Beach Club
8415 Salsman Avenue N.W.
1:30PM - 6PM

SEATTLE, WA

TUESDAY, APRIL 29TH, 2008
The Vancouver Club
915 West Hastings Street
1:30PM - 6PM

VANCOUVER, CANADA

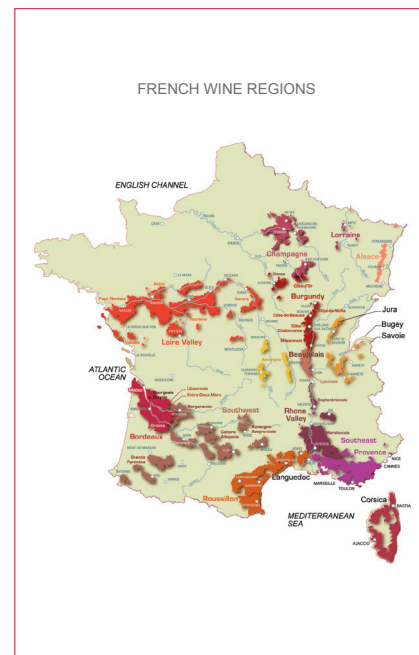
THURSDAY, MAY 1ST, 2008
La Maison Française
Embassy of France
4101 Reservoir Road N.W.
1:30PM - 6PM

WASHINGTON, DC

Please RSVP by April 14th, 2008
For the U.S.: Web: www.sopexaUSA.com Email: eventsUSA@sopexa.com Phone: 1-800-310-8708
For Canada: Web: www.sopexaCANADA.com Phone: 514-950-1139

This event is open to trade and press only. Business card required to enter.

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MARKET SAVVY • INNOVATIVE WINEMAKERS
INNOVATIVE WINEMAKERS • ECO FRIENDLY
MODERN • INNOVATIVE WINEMAKERS •
INNOVATIVE WINEMAKERS • VARIETAL BLENDING
BIODYNAMIC • INNOVATIVE WINEMAKERS
INNOVATIVE WINEMAKERS • TETRA PAK
ALTERNATIVE CLOSURE • INNOVATIVE WINEMAKERS
CONSUMER CONSCIOUS • ACC
INNOVATIVE WINEMAKERS • VARIETAL BLENDING
NEW GENERATION • INNOVATIVE WINEMAKERS
INNOVATIVE WINEMAKERS • TETRA PAK • INNOVATIVE WINEMAKERS
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ECO FRIENDLY • INNOVATIVE WINEMAKERS
CONVENIENT • INNOVATIVE WINEMAKERS
NEW GENERATION • INNOVATIVE WINEMAKERS
INNOVATIVE WINEMAKERS • BAG IN BOX
ALTERNATIVE CLOSURE • INNOVATIVE WINEMAKERS
BIODYNAMIC



FLOW WINE GROUP
TASTE
What we know!

DISCOVER BEAUJOLAIS
A refreshing change
At the Windy City Wine Festival

BEAUJOLAIS
CAMPAIGN FINANCED WITH THE SUPPORT OF THE EUROPEAN UNION

BORDEAUX STYLE
Discover Yours at
MARIANO'S
Fresh Market™

We're hosting
FREE Bordeaux tastings
at Mariano's!

[CLICK HERE FOR DATES & LOCATIONS](#)

BORDEAUX
Bordeaux wines, your style.

BORDEAUX STYLE
Discover Yours at
PA pennsylvania
LIQUOR CONTROL BOARD

We're hosting
Bordeaux tastings
at the PLCB!

[CLICK HERE FOR DATES & LOCATIONS](#)

BORDEAUX
Bordeaux wines, your style.

FLOW WINE GROUP
TASTE
What we know!

BORDEAUX STYLE
DISCOVER YOURS AT
MARIANO'S
Fresh Market™

BORDEAUX
Bordeaux wines, your style.

BORDEAUX

RIGHT
OR LEFT

WHOLE FOODS MARKET

BORDEAUX
CAMPAIGN FINANCED WITH THE SUPPORT OF THE EUROPEAN UNION

BORDEAUX

RIGHT
OR LEFT

WHOLE FOODS MARKET

What's
your Bordeaux Style?
Right bank or Left bank?

Find out at **FREE**
Bordeaux tastings happening
in Whole Foods Mid-Atlantic stores!

[CLICK HERE FOR DATES & LOCATIONS](#)

BORDEAUX
CAMPAIGN FINANCED WITH THE SUPPORT OF THE EUROPEAN UNION

Flow Wine
wine magazine ad
set of ads for Whole Foods Market



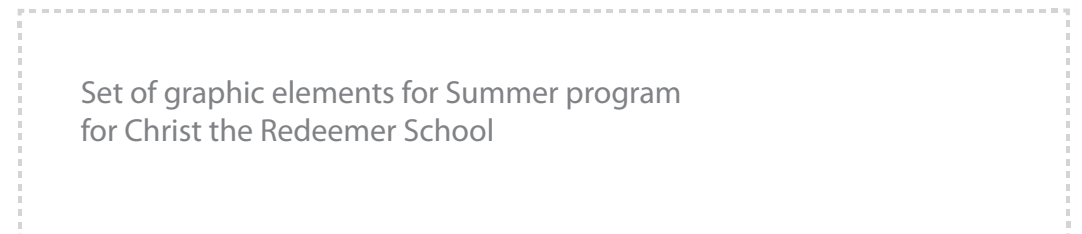
Christ the King School webpage
admin page
custom pages for the classrooms / teachers



Facebook Fanpage



Vinyl Banner 46"x138"



Magazine Ad



Stickers





30 lecie

**Polskiej Szkoły Doksztalającej
im. Gniazda 946 Sokołów Polskich**

Banquet

Sobota, 25 Kwietnia, 2015

Godz. 19:00

Polanka Sokołów
140 Falcon Rd., Hillsborough, NJ 08844

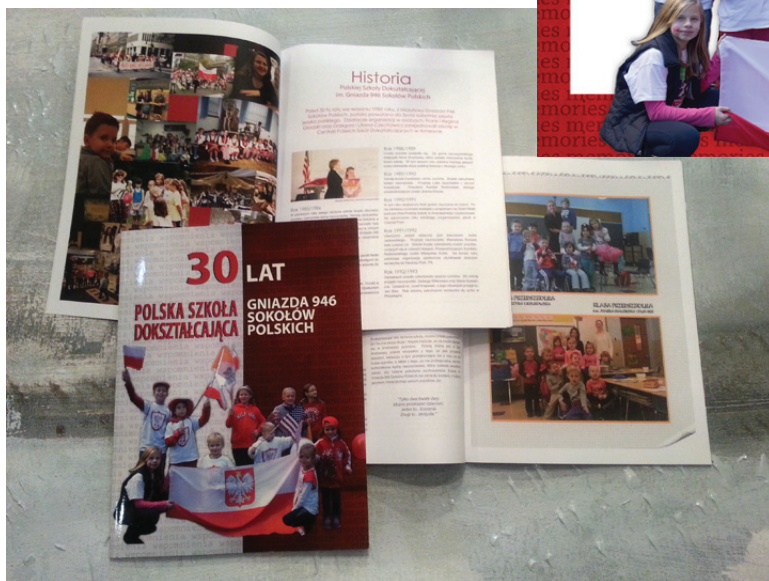
Sit Down Dinner • Cash Bar • Music by DJ

DO NABYCIA:
LAMPOL TRAVEL
B&L Market
European Deli
Halinka Deli

\$50

REZERWACJE:
ADAM: 973.220.5104
MAREK: 908.727.0241
email:
PFN30YEARS@gmail.com





30th Anniversary of Polish Supplementary School
invitation
posters
tickets
book

POLISH SUPPLEMENTARY SCHOOL

Polish Supplementary School of Polish Falcon Nest 946 has been in existence since 1985. The school began at the initiative of the Nest 946 officers, with 12 children taught in a one classroom in a small building at the Polish Falcon Camp Polanka in Hillsborough. It is registered with the Polish Supplementary School Council of America who sets the curriculum and provides guidance and educational support.

Over the years the number of students and teachers has been increasing steadily. Today the school numbers 170 students in 13 classes including a kindergarten class and a high school classes. The classes are held at the Christ the King School of the Christ the Redeemer Parish in Manville. All teachers are highly qualified with many years of teaching experience. Nest 946 still provides assistance when needed, and continues to be the school's sponsor and namesake.

POLSKA SZKOŁA DOKSZTAŁCAJĄCA

Polska Szkoła Doksztalająca im. Gniazda 946 Sokołów Polskich istnieje od 1985 roku. Powstała ona z inicjatywy oficerów Gniazda 946. W pierwszym roku dwanaście dzieci uczyło się w jednej klasie w małym budynku na Polance Sokołów w Hillsborough. Szkoła została zarejestrowana w Centrali Polskich Szkół Doksztalujących w Ameryce, która ustala program nauki i zapewnia pomoc w rozwiązywaniu problemów merytorycznych i dydaktycznych.

Przez lata ilość uczniów i nauczycieli zwiększała się. Działają szkoły 170 uczniów, którzy uczą się w 13 klasach, od klasy przedszkolnej do liceum. Lekcje odbywają się w szkole Chrysta Króla, należącej do parafii Chrysta Zbawcy w Manville. Wszyscy nauczyciele posiadają wykształcenie pedagogiczne i lata praktyki w zawodzie. Gniazdo 946 Sokołów Polskich kontynuuje opiekę nad szkołą, która dumnie nosi imię tego Gniazda.



30th Anniversary of Polish Supplementary School Polish Falcon Nest 946





30th Anniversary


**Saturday, April 25, 2015
7:00 pm**

**Polish Falcon Camp Polanka
140 Falcon Rd.
Hillsborough, NJ 08844**

Buffet Style Dinner
Cash Bar
Music by DJ
Ticket Price \$50

Please reserve your tickets by April 1st

Check payable to:
Polish Falcon Nest / Parents Association
Mail to: PFA School
c/o 338 S. Washington Ave
Piscataway, NJ 08854



30 lecie

**Sobota 25 kwietnia 2015
godz. 19:00**

**Polanka Sokołów w Hillsborough
140 Falcon Rd.
Hillsborough, NJ 08844**

Gończy Bufet
Płatny Bar
Oprawa Muzyczna DJ
Cena Biletu \$50

Prosimy o rezerwację biletów do 1 kwietnia

Czek prosimy wystawić na:
Polish Falcon Nest / Parents Association
Adres: PFA School
c/o 338 S. Washington Ave
Piscataway, NJ 08854

Anniversary Book Advertisement request form

Please help us to celebrate our 30th anniversary by placing a congratulatory ad. This is a great opportunity to support the school.

To reserve your ad space, fill out information on the form, attach your personal message and submit it no later than January 30, 2015.

Książka Pamiątkowa

Z okazji 30-tej rocznicy założenia naszej szkoły zostanie wydana książka pamiątkowa. Serdecznie prosimy o dokonanie wpisu.

Wszelkie donacje wspierają działalność naszej szkoły. Prosimy o dostarczenie formularza z treścią wpisu do dnia 30 stycznia 2015.



30th Anniversary Banquet

**Saturday, April 25, 2015
7:00 pm**

Sit Down Dinner • Cash Bar • Music by DJ

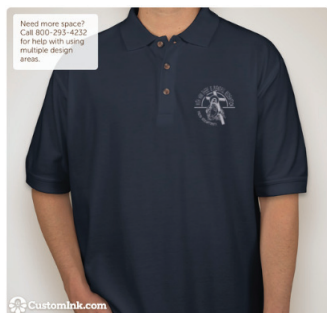
**Polish Falcon Camp Polanka
140 Falcon Rd.
Hillsborough, NJ 08844**

\$50



Feather Flags
Event Wall Banner





Promo products

☐ Anglican, if other than Catholic:
☐ Baptism ☐ 1st Communion ☐ Confirmation
 Employer:
 Occupation:

- Christ the Redeemer Parish website
- admin page
- video reflections
- photo gallery
- monthly newsletter

Trust, and social inequalities. Latin American Christians may bear witness to love for the poor and contribute to a more fraternal society.

FROM THE PASTOR'S DESK

Dear Parishioners,

The time is flying by, and once again in Christ the Redeemer Parish, we are beginning preparation for our most popular event, our Parish-Summer Festival. Last



CHRIST THE REDEEMER PARISH, MANVILLE

ANNUAL SACRED HEART Summer Festival

more info:
CTRmanville.com
908 725.0072

TRADITIONAL HOMEMADE AMERICAN & POLISH FOOD
GIANT CASH RAFFLE • RIDES & MUSIC • DAILY 50/50 • GAMES

TUE. - SAT. JULY 28 - AUG. 1



Christ the Redeemer Parish
events promotion graphic elements



CHRIST THE REDEEMER PARISH, MANVILLE

ANNUAL SACRED HEART Summer Festival

more info:
CTRmanville.com
908 725.0072

TRADITIONAL HOMEMADE AMERICAN & POLISH FOOD
GIANT CASH RAFFLE • RIDES & MUSIC • DAILY 50/50 • GAMES

TUE. - SAT. JULY 28 - AUG. 1



NOVEMBER 2015 **JANUARY 2015**

MEGA RAFFLE **MEGA RAFFLE**

100 WINNERS
Plenty of Chances TO WIN!

100 WINNERS
Plenty of Chances TO WIN!

DRAWING AT THE PARISH FALL DANCE NOVEMBER 21st

DRAWING PARTY JAN 3rd

POLISH FALCONS OF AMERICA
140 Falcon Road, Hillsborough

CHRIST THE KING SCHOOL
99 North 13th Ave. Manville

WELCOME TO

CHRIST THE REDEEMER PARISH

ANNUAL PICNIC



PROCEEDS WILL BENEFIT CTK SCHOOL, COME AND SUPPORT!

Oktoberfest

September 19-20

Sacred Heart Church grounds



CHRIST THE REDEEMER PARISH
SACRED HEART SUMMER FESTIVAL 2014

This coupon good
For 1 item at the
outdoor kitchen
Summer Festival Volunteers ONLY
Not valid for
Potato Pancakes or
Polish Platter

CHRIST THE REDEEMER PARISH
SACRED HEART SUMMER FESTIVAL 2014

Good for one
POLISH PLATTER
Valid for
2014 Festival ONLY
\$8.00

CHRIST THE REDEEMER PARISH
2015 SACRED HEART SUMMER FESTIVAL

Good for 1 item
at the
outdoor kitchen
Summer Festival Volunteers ONLY
Not valid for
Potato Pancakes or
Polish Platter

CHRIST THE REDEEMER PARISH
2015 SACRED HEART SUMMER FESTIVAL

Good for one
POLISH PLATTER
Valid for
2015 Festival ONLY
\$8.00

PROCEEDS WILL BENEFIT CHRIST THE KING SCHOOL

Oktoberfest

September 19-20

SACRED HEART CHURCH GROUNDS
98 South 2nd Ave. Manville - www.CTRmanville.com
GREAT GERMAN FOOD • BEER • POTATO PANCAKES
50/50 • MONEY WHEEL • MUSIC

COMING SOON AT
CHRIST THE REDEEMER PARISH



JANUARY 2015

DRAWING
PARTY
JAN 3RD

100
WINNERS
Plenty of Chances
TO WIN!

**MEGA
RAFFLE**

CHRIST THE KING SCHOOL
99 North 13th Ave. Manville
\$100 Per Ticket
Only 3,000 Tickets will be sold
You can win up to \$50,000

CHRIST THE KING SCHOOL

Oktoberfest 2014

Good For
One
GERMAN PLATTER

\$6.00

Valid for 2014 ONLY

PROCEEDS WILL BENEFIT CHRIST THE KING SCHOOL

Oktoberfest

PRICE LIST

- GERMAN PLATTER ----- \$ 6
- KIDS PLATTER ----- \$ 4
- POPCORN ----- \$ 1
- SODA/WATER ----- \$ 1
- POTATO PANCAKE --- \$ 1 each
- DESSERT ----- \$ 2 various cakes
- BEER ----- \$ 4 each for 16 oz cup
(Tickets Sold Separately)



PROCEEDS WILL BENEFIT CHRIST THE KING SCHOOL

Oktoberfest

Friday - Saturday

September 19-20

SACRED HEART CHURCH GROUNDS

2 DAYS OF GREAT GERMAN FOOD • BEER

- POTATO PANCAKES •
- MUSIC AND ACTIVITIES •



CHRIST THE REDEEMER PARISH
98 South 2nd Ave. Manville

PROCEEDS WILL BENEFIT CTK SCHOOL, COME AND



Oktoberfest

September 19-20

Sacred Heart Church grounds



Products for Christ the Redeemer Parish



Freshen Up for Spring!

Come try our new Hibiscus BOTOX Mask

This revolutionary treatment requires no injections.

It combines peptide vitamins and a unique oxygen complex to leave the skin more luminous, balanced and youthful.

Book today! Beata: (908) 797.6264
Anita: (973) 715.8893

Legends Day Spa



Legends Day Spa
70 Church Street, Building B, Flemington, New Jersey 08822
(908) 782.1850 www.legenddayspa.com



Package #1
Enjoy a single color service with a vintylux manicure. Fast drying polish, lasts 7 days.

Package #2
Haircut and blow dry service with any waxing valued over \$50.00

Package #3
Enjoy a highlighting service with any pedicure service

Book today!
(908) 782.1850
* Salon service by Janice - Spa services by Anita

12 Days of Christmas

Legends Day Spa & Salon
70 Church Street, Building B, Flemington, NJ 08822
(908) 782.1850

Legends Day Spa

Freshen Up for Spring!

Come try our new Hibiscus BOTOX Mask

This revolutionary treatment requires no injections.

It combines peptide vitamins and a unique oxygen complex to leave the skin more luminous, balanced and youthful.

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FALL SPECIAL

This fall, enjoy following services to fulfilled your beauty needs.

Pumpkin Peel Facial \$90

Pumpkin or Brown Sugar Exfoliant Pedicure ... \$35

Moisturizing Pumpkin Manicure ... \$20



* Gift Certificates Available
in Legends Day Spa Store or by Mail

Legends Day Spa

Mother's Day Packages

Spa treatments are the perfect way to pamper Mom on her special day. She deserves it!

Mom's Head to Toe

Includes a European facial followed by a manicure and pedicure, \$135.00

Hot Mama's Treatment!

One hour hot stone massage followed by a manicure and pedicure with hot towel treatment, \$150.00

Mother Daughter Package

Express facial followed by a manicure and pedicure, \$200.00

Book today! Beata: (908) 797.6264
Anita: (973) 715.8893

Legends Day Spa
70 Church Street, Building B, Flemington, New Jersey 08822
(908) 782.1850



VALENTINE GIFT FOR HER & FOR HIM

PACKAGE 1 • \$128

60 Min. Massage & Spa Manicure/Pedicure

PACKAGE 2 • \$158

Selected Body Treatment & Spa Manicure/Pedicure

PACKAGE 3 • \$123

European Facial & Spa Manicure/Pedicure

Book today! Beata: (908) 797.6264
Anita: (973) 715.8893

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#Legends Day Spa

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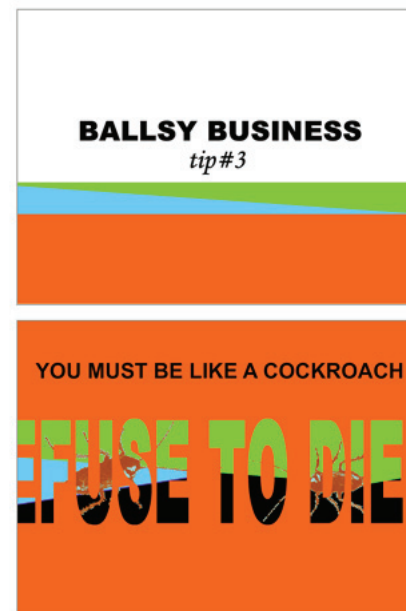
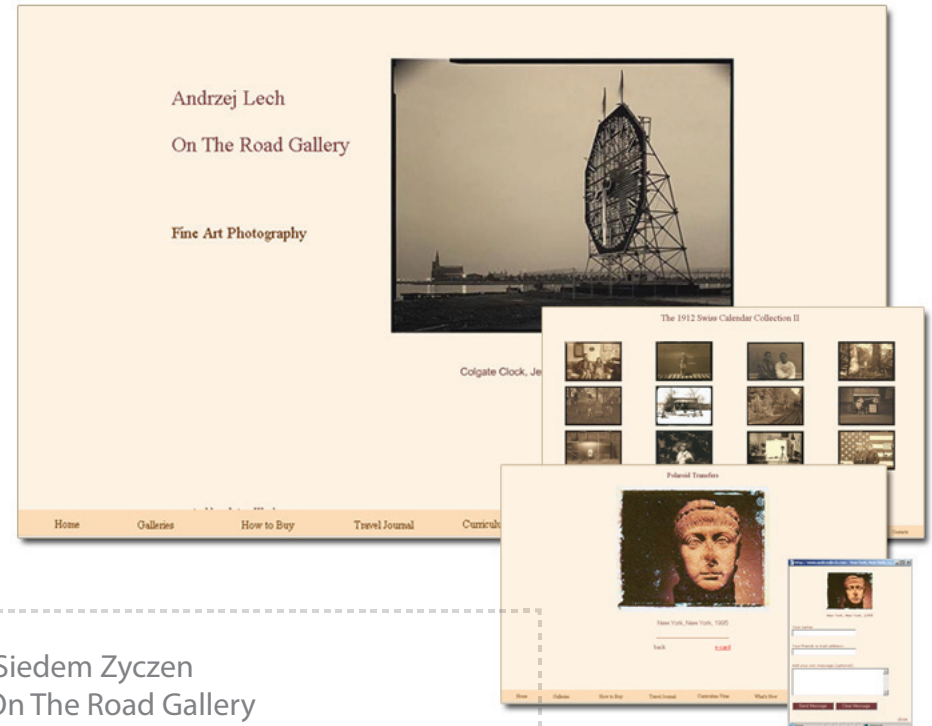
The collage displays five overlapping screenshots of the DeVries website:


- Top Screenshot (Home Page):** Features a navigation bar with links: Home, Profile, Clients, Services, Employment, Contact Us. The main headline reads: "We've become the nation's leading agency specializing in consumer marketing public relations thanks to one thing: our unique understanding of the realities of today's influence marketplace." The DeVries logo is on the left.
- Second Screenshot (News Section):** Titled "NEWS", it features an article about Bank of America's "Voice of the Yankees" campaign, naming Yvonne Shaw as the best amateur announcer. A "VIEWPOINT" sidebar on the right includes a photo of Ovidio Torres and text about consumer behavior.
- Third Screenshot (Spotlight Section):** Titled "SPOTLIGHT", it features an article about Ecco Domani's Fashion Week event, mentioning CEO Yvonne Shaw.
- Fourth Screenshot (Client List):** Titled "CLIENTS", it lists various brands including P&G, E&J Gallo Winery, and others, with a "CREATING THE BUZZ" tagline.
- Fifth Screenshot (Agency Milestones):** Titled "AGENCY MILESTONES", it features a timeline from 1978 to 2005, highlighting the agency's growth and its acquisition by The Interpublic Group of Companies in 2001.





Seven Wishes / Siedem Zyczen
 Andrzej Lech - On The Road Gallery
 Karen Salmansohn - "BALLSY"- part of a book promo
 Better Waters





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YOGA

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SEANE CORN

MEDIA: AUDIO

CARDIO

NORE




BLAST AWAY FAT! INDOOR CYCLING PACKAGE WITH TRACEY MALLETT

TRACEY MALLETT

MEDIA: AUDIO

INDOOR CYCLING

NORE




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MATTHEW REYES

MEDIA: AUDIO

WEIGHT LOSS

NORE




WEIGHTLOSS MAKEOVER

SARA IVANHOE

MEDIA: AUDIO

POWER WALKING

NORE



INTERVAL POWER WALKING

DOMO KOVACEVIC

MEDIA: AUDIO

TEXT TEXT

TAMILEE WEBB

ALYCEA UNGARO

KATHY SMITH

ELLEN BARRETT

MATTHEW REYES

TRACEY MALLETT

JURIS KUPRES

TAMILEE WEBB

KATHY SMITH

ALYCEA UNGARO

MATTHEW REYES


JURIS KUPRES


TRACEY MALLETT

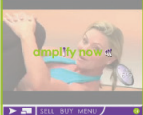
ELLEN BARRETT

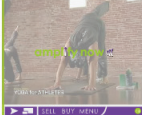
KATHY SMITH

CLIPS OF THE WEEK









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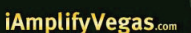
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Improve Your Odds Today



The Greatest Texas Hold 'Em Player gives you the **biggest, baddest** course in the history of the game. Download and start winning today!

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View Our Gaming Masters



Play Sample

Free Live Coaching from Phil Hellmuth

with purchase of his Ultimate White to Black Belt Poker Course

sample clip | learn more | buy now

Read 'Em and Reap: A Spy Catcher's Video Guide to Reading Tells

- Joe Navarro

sample clip | learn more | buy now

Ken's Ultimate Blackjack System

- Ken Einiger

sample clip | learn more | buy now

Aggressive Poker with Antonio Esfandiari

- Antonio Esfandiari

sample clip | learn more | buy now

The Ultimate Casino Guide

- Ken Einiger

sample clip | learn more | buy now

Joe Navarro's Read 'Em & Reap

Win big money by studying the Spy Catcher's scientifically proven secrets

Ken Einiger's Ultimate Blackjack System

Learn to play every hand perfectly


Antonio Esfandiari's Aggressive Poker

Get skills to completely dominate the table

Crush your opponents at the poker table.

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iAmplify
websites



RC Church of Our Lady Of Czestochowa

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SACRAMENTS

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BINGO

PARISH HISTORY

GUEST BOOK

PHOTO GALLERY

DIRECTIONS


CONTACT US

LINKS

THE PARISH OF OUR LADY OF CZESTOCHOWA, IS A ROMAN CATHOLIC COMMUNITY IN THE ARCHDIOCESE OF NEWARK, NEW JERSEY. GUIDED BY THE HOLY SPIRIT, WE CONTINUE THE MISSION OF JESUS CHRIST


Our Lady of Czestochowa Roman Catholic Parish, in Harrison, was incorporated in 1908. During this century, the parish has served the Hudson area of the Archdiocese of Newark.

The parishioners have given of themselves to make the parish what it is today: a community of faith, prayer and service. In the history of the parish, it is recorded that the early parishioners came from Poland. According to the 1906 census, in Harrison there were 135 Polish families and 308 individuals. They bought land (six lots and three houses) for the future church for the sum of \$22,500. Much of the work was done in the evenings after their own day's work.




The church was dedicated on January 30, 1910. That same spirit fills the parish community today. You are welcomed in our church every weekend and every day. We want to build up our own faith commitment to the Lord, to share that faith with others through worship and witness, to share with those in need. That's the parish community of Our Lady of Czestochowa.

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Meet Us | We Work With | Experts/Advisory | Success Stories | News | Careers | Take the Access Survey!

Visionary is an Investor, Capital and Business Development Network



Meet Us | We Work With | Experts/Advisory | Success Stories | News | Careers | Take the Access Survey!


Careers

Current Open Positions:
Client Engagement/Business Development Manager

Position: Client Engagement Management and New Business Development

Position Description:
Are you a visionary? This is an exciting opportunity for ambitious, self-starters who have previous experience working in a Client Services or an Expert Network Client Services role. The Client Engagement/Business Development Manager will have the following primary duties:

- Build and maintain relationships with Companies, Entrepreneurs, and Best Professionals/Managers
- Research, identify, and develop relationships with appropriate Business Matches which satisfy the Client's requirement on strategic client acquisition, subject area, etc.
- Arrange for project team Client to attend regional meetings "Meet Your Match Event"
- Arrange for project team and remote meetings between Clients and their matches
- Arrange custom focused round robin presentations and events by Clients to their matches



Meet Us | We Work With | Experts/Advisory | Success Stories | News | Careers | Take the Access Survey!

News & Events

June 23, 2015, San Francisco, CA - Information & Entertainment Technology Roundtable and "Meet Your Match" Cocktail Reception

Visionary hosted an INFORMATION AND ENTERTAINMENT TECHNOLOGY event on June 23, 2015 in San Francisco, CA.

The purpose of this event was to coordinate introductions amongst leading startups and select entrepreneurs at the forefront of information and entertainment technology sectors, to facilitate, internet of things who are seeking each other's connection, exchange knowledge via featured presentations, and detail how to continue to take part in the Visionary Network.

For more information please click [HERE](#) to open the event PDF file.

February 26, 2015, NYC - Digital Tech Investor Roundtable and "Meet Your Match" Cocktail Reception featuring Luminary Don Tapscott

Visionary hosted a Digital Tech Investor Roundtable event on February 26, 2015 in New York City. The purpose of the event was to detail Visionary's mission process and offering, coordinate introductions amongst those in attendance seeking each other's connection, and exchange knowledge via the featured presentations.

PATH TO SUCCESS

PUBLIC RELATIONS | MARKETING | FUNDRAISING | BUSINESS CONSULTING | WEB DESIGN | SERVICES | TESTIMONIALS | PRESS | ABOUT US | CONTACT US

► ABOUT US

Much of the Path To Success story is about the desire to share thoughts and experiences to help fellow entrepreneurs.

CHRIS HALL
As a lifelong entrepreneur with an accomplished portfolio, Chris Hall has the knowledge and skills to help your business reach its maximum potential through a comprehensive marketing and public relations plan tailored to your organization's unique goals.

Utilizing his creative vision and boundless drive, Chris has started and nurtured several successful businesses, including a retail music store, an East End construction and service company, and a Manhattan-based Internet service provider. He is also cofounder of **Mixed Bag Radio**, where he serves as executive producer and part-time host.

Chris' talents extend into the non-profit sector as well, having coordinated



I have had the pleasure of knowing Chris Hall since 1996, and working with him while he was a Director at the Montauk Chamber of Commerce and at I-2000, Inc. where I worked with him directly as his VP Marketing.

Chris has consistently demonstrated a professional, smart approach to all of his endeavors, and brings honesty, integrity and foresight to all of the projects he pursues.

-- Laurie Costello, President of Allure Marketing

Proven Strategies to Grow Your Business




Ramapo Ridge
offers a variety of healthy nuts,
seeds, and fruit mixes

Phone/Fax : 973-772-0313
sales@ramapridgesnacks.com

HOME PAGE | COMPANY INFO | PRODUCT GALLERY | CONTACT US

Product Gallery


- Beef Jerky
- Nuts
- Snack Sticks
- Candies
- Display



Beef Jerky



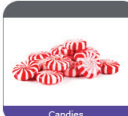
Nuts




Fruit Mix



Snack Sticks




Candies



Display

Founded in February 1996, Ramapo Ridge Mountain Mixes has taken a solid position of growing the packaged nut, fruit mix, beef jerky, and candy category within our marketing region. Our success is driven by delivering fresh products to the market with great value and the highest level of quality.





Win BIG
with the
Spy Catcher's
scientifically proven
poker secrets

Joe Navarro's
Read 'Em & Reap



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Your final
step
to the final
table...

"This video course
could literally
revolutionize live
action poker!"

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"The Poker Counselor"
Carlisle

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Hellmuth's**
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so impressed
by a teaching
program..."
Doyle Brunson

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by a teaching program."
Doyle Brunson

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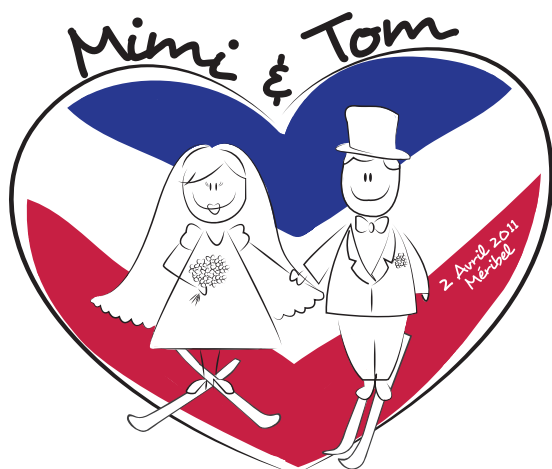
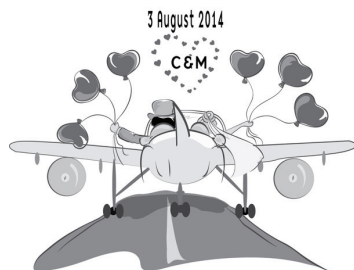


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poker stars promo elements
DVD graphic design



Custom design wedding leitmotifs



Księga Gości Weselnych Magdy i Michała

<p>M&M 29.09.2012r.</p> <p>Walcmy z alkoholizmem! Pijmy więc, aby inni mieli mniej.</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Lokuj wszystkie Swoje pieniądze w alkoholu - tam są one najbardziej oprocentowane!</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Tańcz i śpiewaj aż do ranka I nie przejmuj zbytnio się Jeśli jutro Twa wybranka Pijaczyną nazwie Cię!</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Tańcz gdy grają, pij gdy leją, to jest najważniejszy rejon!</p>
<p>M&M 29.09.2012r.</p> <p>Instrukcję każdy dobrze zna, toast ... i do dna</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Młoda Para dziś częstuje trunków jest na stołach moc Pijmy więc za zdrowie Młodych Poprzez całą piękną noc</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Jesteś Brachu na weselu pij więc zdrowo Przejacielu, chciałbym Ciebie jednak prosić, bym nie musiał Cię wynosić.</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Niechaj dzwonią kielichy Niechaj dźwięczą puchary Na zdrowie i szczęście Dla Młodej Pary</p>



Bardzo nam miło powitać Cię na naszym przyjęciu weselnym.
Dziękujemy, że jesteś razem z nami i życzymy Ci udanej zabawy!

Rano zapraszamy na śniadanie które podawane będzie w godzinach 10.00 - 12.00 na sali weselnej, a o godzinie 14.00 na poprawiny.

Magda i Michał

Magda
Panna Młoda
Dorota
Świątkowa
Maciek

1

Michał
Pan Młody
Dawid
Świądek
Ks. Stanisław Fyda

2

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Michał Knoff
Małusz Pruzgocki
Marcin Okuszulski
Izabela Sych
Grzegorz Kot

3

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Tomasz Janiszewski
Małgorzata Jasnoch
Arkadiusz Grzędzicki
Paweł Baranowski
Magdalena Nowak
Andrzej Fac
Ewa Milek
Wojciech Boros

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Marcin Pobudkowski
Ewelina Orłowska
Mariusz Szylc
Tomasz Balicki
Katarzyna Balicka
Robert Pobudkowski
Beata Pobudkowska
Paweł Godlewski
Adriana Godlewska
Waldemar Szymalski
Anna Szymalska

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Władysław Tuda Pan Młody
Halina Czerwieńska Pan Młody
Jan Pobudkowski
Cecylia Pobudkowska
Leszek Godlewski
Teresa Godlewska
Jan Balicki
Jadwiga Balicka
Heniek Balicki
Elżbieta Balicka

6

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Krzysztof Tuda Panna Młoda
Elżbieta Czerwieńska Panna Młoda
Sławek Budko
Dziadek Panna Młoda Władysław
Katarzyna Janowska
Tajemniczy Nieznajomy
Katarzyna Oleczuk
Anar Frey Oskarson
Aleksandra Maszyńska
Elżbieta Wachalik
Roman Wachalik
Monika Maszyńska
Dariusz Maszyński
Anna Oleczuk

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Magdalena Tłosa
Jakub Sobolewski
Katarzyna Gubierz
Przemysław Mietlarczyk
Anna Kropidłowska- Mietlarczyk
Mirosława Bach
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Michał Kocemba
Ewa Wachalik
Martyna Wachalik
Maciej Nieka
Joanna Czerwieńska
Anna Pajęska
Piotr Pajęski
Adam Czoska
Małgorzata Cigłowska
Paweł Larus

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Piotr Mróz
Karolina Mróz
Paweł Ślesiański
Iwona Gawor
Tomasz Ropel
Anna Szarecka
Michał Skruha
Magdalena Kamińska

#1 blank screen



#2 one flake falls



#3 more snow falls



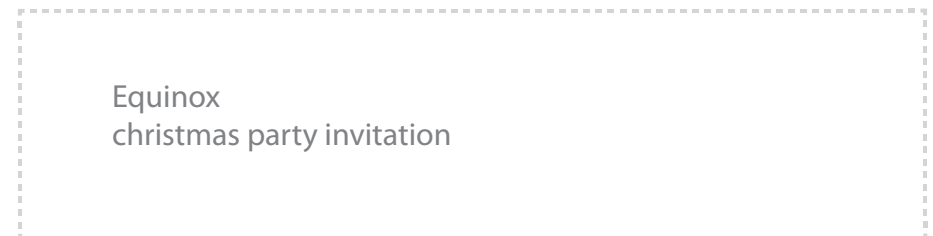
#4 text starts on mound of snow



#5 snow piles up, see more text



#6 snow covered - full text shown



INTR-WORKS

WEB DESIGN & DEVELOPMENT STUDIO

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