

ONLINE PROGRAM

2023



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Mission | to inspire an appreciation for the arts by
facilitating and supporting arts opportunities

PROGRAM

- 6:30 p.m.** Cocktail hour
- 7 p.m.** Welcome
 Opening remarks
 Guest introductions
- 9 p.m.** Film Dudes Premiere
- 9:15 p.m.** Live Auction Begins

This year, we welcome a number of new artists and chefs along with the familiar faces of past galas.

Tonight we celebrate our community's agricultural roots through local culinary artists and invite you to walk through the space, artfully staged by Carrie at Gathered Boutique Rentals, to visit with our amazing area artists.



SPONSORS

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CHS - Dakota Plains Ag
Jim & Lori Pearson Family
Dr. John V. Vynych
VISIONBank

ARTIST | sponsor \$1000+

Podolak Family
sponsoring artist Kate Baldock
Anonymous

LOVE ART | sponsor \$500+

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IN KIND | \$priceless

Goldmark Ag Land Sales & Auction
Heidi Hoy Photography
Connecting Point



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SPONSORS (CONTINUED)

FRIEND OF KAAP | sponsor \$250+

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Josh & Laura Heinrich

Jim & Heidi Hoy

Karl Swenson Photography

Mike & Anne Keller

Maximum Roofing

Nighthawk Laser & Promotional Company

Craig Olson

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Tactile Action Gaming

Thrivent

Dr. Andrea Travnicek

Todd R. Wold CPA



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liveAUCTION

9:15 p.m.

Andy Westby, Auctioneer

Andy Westby is President and Managing Broker of Goldmark Commercial Real Estate. Andy helps clients buy, sell, and lease commercial real estate, along with helping buyers & sellers of agricultural, undeveloped, and developed land. Andy is a native of Rosholt, SD where he grew up in his family's farming, real estate, and auctioneering businesses. He is a graduate of NDSU and is also a licensed auctioneer. Outside of work, he and his wife Erin enjoy traveling and raising their three boys on their rural Kindred farm.

"Dinner at John's"

Dr. John V. Vynych will again sponsor a private dinner party with artists in his exquisite rural Kindred home, the former "home" of our gala. Chefs Nancy Olson and Joe Swegarden will work with you to customize a tantalizing multiple course dining experience. Enjoy amazing hospitality while you enjoy a "mini" gala of your own, for ten people. Event to take place in March or April of 2023. [VALUE: PRICELESS]

"Work of Art"

Artist Kate Baldock will work with the winner to design a truly priceless, custom 24 x 24 canvas acrylic. The sky is the limit on the colors you can use for your painting to coordinate perfectly in your home. Kate is a Kindred High School graduate. [VALUE: PRICELESS]

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liveAUCTION (CONTINUED)

9:15 p.m.

"Mid-May Moral Hike & Dinner"

A Short Hike, A little Moral Gathering, and a Fine Locally Sourced Dinner to Follow. Morals season is mid to late May and only lasts a couple of weeks. Liz Walberg and Bob Stein will lead a group of six people to a prime picking spot and will prepare some morals with other delicious locally sourced food and beverages. As the time gets closer we will keep watch for the start of the mushroom season and will keep in contact with you and set a time and date. [VALUE: PRICELESS]

"Signed Guitar"

Own a piece of history with a guitar signed by Lady Antebellum when they played the Fargodome in 2014. [VALUE: PRICELESS]

"Kindred Viking Quilt"

Wrap yourself or your favorite Viking in cozy Kindred blues with a quilt stitched by Gail Tobkin from Maywood Studios Woolies flannel, "Stormy Seas" line. Cheer on all the Vikings from head to toe in shades of Kindred colors! [VALUE: PRICELESS]

keychainRAFFLE

\$20/each, drawing at 9 pm

Bear Creek Wine Experience | A private tasting event for 10 guests at Bear Creek Winery. Includes seven wine tastings, a personal cheese plate, and tour of the venue and vineyards.

Vase | A beautiful crystalline vase donated by Adam Priebnow

Auto-Start | A vehicle autostart package from Gateway Chevrolet

Artist Goodies | Gifts from gala artists to lucky winners

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MEET THE CHEFS

Nancy Olson

Resident Gala Chef

Nancy Olson is not only a celebrated chef but is a past and present supporter of the rural arts in Kindred, and a member by proxy of our KAAP family. Nancy returns to our gala to share her culinary artistry - be sure to taste her chocolates! Nancy taught us from the moment we met her that "Food is Art", and encourage us to celebrate our agricultural roots in this community, which helps bring locally-sourced foods to our tables to feed our families. For seven years, she trained and worked in New York City, including a position as lead pastry chef at renowned Gramercy Tavern. Her recipes have even been featured on the Today Show! She is currently the General Manager at Panera Bread, and takes on opportunities as a freelance chef as well. Nancy is now a part of the gala planning committee and is the connection to many of the chefs that are featured at the event each year.

Marcel Sanchez

casadeliciaeatery.com

Owner and Main Chef of Casa Delicia Eatery, Marcel is California born, and raised in Mexico City (where you can find the best Mexican food in the country). He is an extremely passionate individual that loves food and loves showing the culture from the capital of Mexico while inviting others to experience the true flavors of this place. He is actively involved in the entire process of serving his food, and when he is not on the grill cooking all of the amazing food Casa Delicia is known for, he is at the front talking to customers and making sure the food is up to his high standards.



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MEET THE CHEFS (CONTINUED)

Eric Berg

NDSU.edu/agriculture

Eric Berg is a professor at NDSU in the Animal Science department. He grew up on a commercial cattle operation just outside of Kindred, ND and received his B.S. degrees from NDSU in Animal Science and Ag Education and his M.S. degree from NDSU in Animal Science. He got his PhD degree from Purdue University in West Lafayette, Indiana. He subsequently worked on a postdoctoral fellowship at Texas A&M University (TAMU), and then was hired as a faculty member at the University of Missouri – Columbia, where he spent eight years on the faculty with a research and teaching appointment. Eric returned as a staff member to NDSU in November of 2006 and he and his wife Erika are raising their three kids on his home farm in Kindred, ND.

Rob Maddock

NDSU.edu/agriculture

Robert Maddock is the Technical Assistance Provider for the American Meat Science Association. Rob received his B.S. in Animal Science at NDSU in 1995, a M.S. in muscle biology at NDSU in 1997, and a doctorate in Meat Science at Texas A&M University in 2000. Rob joined the faculty at NDSU in 2006 after spending six years at South Dakota State University. Rob's research included increasing the value of beef carcasses, meat processing, quality assurance, and food safety systems. Rob taught courses in livestock and meat evaluation and marketing and food safety. Rob and his wife Tam live near Davenport and have three grown daughters and a son who is currently studying to be a chef.



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MEET THE CHEFS (CONTINUED)

Stephanie Kalinowski

Morning Glory Kitchenette

morningglory.shop

Stephanie Kalinowski is the owner of Morning Glory Kitchenette, an off-shoot from the former Morning Glory Cafe in Kindred. She currently works in a certified kitchen in her home and specializes in baked goods and Belgian chocolates. Stephanie has been baking since an early age and was introduced to chocolate making about 15 years ago. She enjoys creating sweets to accompany your celebration or just because. Stephanie's favorite things to make are cupcakes and cookies. When she's not baking or chocolate making, she enjoys hiking and taking pictures of nature!

Chef Jacky

Ninja Ramen and Poke

ninjawfargo.com

Jack Jiang has been in the food industry for 20 years, specializing in Chinese and Vietnamese food, and making sushi and poke bowl for almost 10 years. One time, he went to Japan to eat ramen and thought it was very good....so he opened a restaurant to let people in Fargo taste the ramen and poke bowl, too! He invites you to Ninja Ramen and Poke and look forward to serving you in their restaurant.

Jacky's bio
in Chinese!

我叫Jack Jiang。我从事餐厅行业20年，做过中餐，做过越南餐，其中做日本寿司和poke bowl十几年。之前去日本吃拉面觉得很好吃，所以我开自己的餐厅，要让法戈的人品尝。希望我的餐厅会得到你们的支持。



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MEET THE CHEFS (CONTINUED)

Phil Edwards

@dakotacatering

Chef Phil Edwards graduated from The School of Culinary Arts at The Art Institute of Colorado in 2001. He traveled the world to further his culinary education before settling in Fargo. Locally, he has led the kitchens at Concordia College, Sanford Medical Center, Essentia Health, and Power Plate Meals. He established Dakota Catering in 2013, and he is excited to re-launch this venture with the addition of his 18' mobile kitchen in Spring of 2023.

Phil was born and raised in the Ozark Mountains of Northwest Arkansas. His family's farms grew blueberries, milked cattle and goats, and raised chickens. Phil's grandmother Marlene has always been one of his biggest culinary influences.

Phil started working in restaurants around Northwest Arkansas before moving to Denver to attend The School of Culinary Arts at The Art Institute of Colorado. After graduation, Phil did not slow down. He accepted a job as Sous Chef at McMurdo Station Antarctica before taking a culinary tour of the world. One of his stops was Thailand, where he studied regional cuisines at The Chiang Mai School of Thai Cooking.

Phil would return to the South Pole once more before working in Pittsburgh, Minneapolis, and Chicago. In Chicago, Phil was Sous Chef for Levy Events Catering, providing for some of the most exclusive parties in the city.

In Minneapolis, Phil worked for Chino Latino, D'Amico Catering, and BLVD. He moved to Fargo in 2011 where he took the helm of the kitchen for Concordia College. It was here that he brought home a silver medal in the culinary challenge from the national NACUFS conference in Boston.

Phil founded Harvest Foods, LLC and Dakota Catering in 2013 as an avenue to teach cooking classes around the FM area. He is very excited to be rebooting Dakota Catering for 2022!

Phil's prepared a special bison dish tonight in partnership with Jeffrey Miller. Thank you to sponsor Alsager Meats for the ribs he is serving tonight too.



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MEET THE CHEFS (CONTINUED)

Rocky Paul

sales@theuptowneatery.com

701-718-9118

If you have ever been to Uptown Eatery in Kindred, we can guarantee you've never left hungry! Rocky is the owner/chef and his menu consists of a mix of scratch made favorites and diner staples. You've likely also met his wife Sarah who makes you feel welcome and at home in their space. We're excited for you to visit with Rocky at the Gala and try his specialty dish: 16-hr smoked brisket with homemade sriracha and BBQ sauce.

Deb Claus & Roxy Johnson

TraXside Cafe in Enderlin

traxsidecafe.net

It's special to feature a chef and artist in this family-owned business! Debra has been cooking her mother Sandy Mund's recipe of Knoephla soup for 40 years at the TraXside Cafe and you can taste it at the Gala. Quarts will be for sale as well to bring home and enjoy the next day! Roxy has been dear to KAAP the last few years and has created a lot of fun things to go with our events such as t-shirts, can koozies, tattoos and more. She created the t-shirts the gala planning committee is wearing tonight!



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MEET THE CHEFS (CONTINUED)

Andrea Christianson

Kindred Oil Company

Kindred Oil Company opened in Hawk's Market in January 2023. We are excited to share this new adventure with the community bringing some of the worlds finest olive oils and balsamic vinegars to our town. These are great for cooking, marinades, salad dressings and come with a host of health benefits.

Each oil and balsamic has information and ideas for use printed next to them and by them in our store to help you create recipes you and your loved ones will enjoy. Spice up your sloppy Joes, taco's or maybe try something you haven't tried before!



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COFFEE & WINE

Ryan Patenaude

bumblesboast.com

Enjoy free coffee tonight!

Ryan's roasting adventures began in his father-in-law's garage in 2009 where they worked together to build a homemade roaster out of an old grill, a stock pot, and lots of scrap stainless steel. This crude machine resembled an elaborate piece of steampunk art. It lacked fine control, and smoked up the whole neighborhood, but it created a surprisingly good cup. In 2015, Ryan discovered Mill City Roasters, in Minneapolis and soon possessed a legit 3K roaster, a love affair that has been developing ever since.

Bear Creek Winery

bearcreeknd.com

Founded as a family business in 2003, Bear Creek is one of the original wineries in the Red River Valley. In the beginning, they produced mainly fruit wines, but since 2010 they have been solely devoted to exploring cold-climate grapes and their capacity to produce fine wine. Bear Creek specializes in dry blends (red and white) using cold-climate hardy grapes that can survive our harsh Northern winters. Bear Creek's grape varieties include Petite Pearl, Crimson Pearl, Verona, Frontenac, Itasca, La Crescent, Frontenac Gris, and Marquette. Their hope is to promote innovative viticulture and wine-making techniques that involve traditional methods to enhance all aspects of the industry.



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MEET THE ARTISTS

Derek Arnaud

@rnos_custom_metal

Custom metal work using antique tools and methods is Derek's passion. He has explored metal artwork, home decor, and mid-century modern furniture, and hotrods but soon the world of vintage aircraft came into focus. In 2009, he moved to Kindred and started his career at Odegard Wings, Inc. restoring and rebuilding parts for WWII aircraft such as P-51 Mustangs and F4U Corsairs. In 2016, Derek opened his own shop in downtown Kindred called R-NO's Custom Metal Fabrication.

Derek welcomed 40+ Kindred high school students into that very shop last fall for an incredible artist in residence experience where the students built a fruit/candy bowl out of flat metal. They all succeeded thanks to Derek's patience and a little bit of magic!

Though he's a busy husband and father, he still finds time to restore antique tools and machinery and continues to work on his own custom-built aircraft themed car, based on a P-38 and B-17.



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MEET THE ARTISTS

The Film Dudes

thefilmdudes.org

The Film Dudes is a subsidiary of NDstrong, that is focused specifically on residency film programs in various academic levels – from elementary to college. Our goal is to educate and inspire students about filmmaking. Throughout the year, they travel across North Dakota and work with schools, colleges, and universities through teaching the integration of video production into teacher’s curriculum, workshoping with staff and students, and exhibiting film opportunities throughout the state.

Matthew Maldonado (B.A. Multimedia Studies, Minot State University) is passionate about film and is driven by love for the arts. He has been creating, producing, and editing film since the age of eleven. It is Matthew’s belief that film education is a pioneer for the future of media arts and beyond.

Eric Thoenke, a North Dakota native, is an educational graduate of Minot State University. He also loves romantic picnics, herbal black tea with lemon, and adrenaline-infused activities such as skydiving, hot air ballooning, and eating cheesecake. Eric enjoys teaching, creating businesses, and the art of filmmaking. And through these endeavors, he will take over the world, spread peace and love, and become a multi-billionaire by the age of 30.

The Film Dudes will spend twelve days in Kindred as an Artist in Residence with K-6 and grade 11 students in January and February thanks to grants from the ND Council on the Arts, Kindred Area Community Foundation and Kindred Viking Booster Club.

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MEET THE ARTISTS

Carrie Brusven

gatheredboutiquerentals.com

Growing up in Minnesota, Carrie would spend countless weekends with her family browsing through antique stores, pop-up flea markets, and charming boutiques. These weekends defined her childhood (and is a tradition she continues with her husband and two boys), and are the reason she developed a love and appreciation for beautiful, unique, and vintage pieces.

In 2012, as resident of Fargo/Moorhead for nearly 8 years, she realized she was seeing the same settings, the same designs, and the same themes at every event. After a leap of faith (and learning to trust her own creative instincts), *Gathered* was born with the mission of creating distinct and beautiful settings for every client.

Besides delivering and picking up your rented items, she personally guides you through the process of designing your wedding, special occasion, conference, or <insert stressful event here>, and creates a setting that's unique, beautiful, and custom. At the end of the day, it will be a place where memories are made, and you deserve a thoughtfully curated space (without having to deal with the stress of designing it yourself).

She believes that our lives are a gathering of special moments. But creating those moments shouldn't have to be stressful. With this in mind, it would be her honor to eliminate the stress, and help you design your next special moment.

Thank you Carrie for partnering with KAAP to help people "feel art" this evening with your thoughtful gathering spaces. And thanks to your husband for building that incredible bar!

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MEET THE ARTISTS (CONTINUED)

Amanda Hagen

www.heartstringsartstudio.com

Amanda Hagen is a local artist and North Dakota native. She, her husband, and two sons reside in rural Leonard, ND. Amanda's work encompasses acrylic, pastel, oil paint, watercolor, and mixed media painting. Born and raised in rural small-town North Dakota, Amanda's art is primarily rural and agriculturally inspired. She is an architect by trade, and dedicates time to her art practice on evenings and weekends with hopes to raise awareness of the value of creative outlets.

In 2020, Amanda founded Heartstrings Art Studio to begin sharing her work with others. You can find out more on her website and follow her social media pages for updates. Amanda says, "I believe each person is blessed with valuable, unique gifts. My hope is to inspire others to pursue their passions, share their gifts, and in so doing elevate the communities in which we live."

Ann Helbling

Quilter

We owe a special thank you to Ann - she was one of the very first artists to trust us to display her work with our KAAP organization when we started seven years ago during our local business "Art Crawl!" Ann Helbling is a local quilter who has shown both locally and nationally, winning awards on both levels. Ann does the piecework on her quilts and her friend Clem Buick does the quilting. Enjoy her two quilts here tonight: Scrappy Days and Elsa's Knot.

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MEET THE ARTISTS (CONTINUED)

Jessica Haugen

sweetstemsdesign.com

Jessica Haugen is a local social worker, florist, and North Dakota native. While attending college at the University of North Dakota, Jessica was able to turn her love of flowers into a part-time job where she learned she had a talent for floral arrangements. Now employed as a social worker in Fargo, she still finds time to run a small floral business out of her home, as her desire to design beautiful bouquets and gorgeous garlands was always on her mind. Sweet Stems caters to local businesses and individuals, providing everything from wedding florals to Valentines bouquets, and everything in between. She and her husband live in Davenport with their three children, two dogs, and the occasional cat.

Thank you Jessica for your collaboration with Carrie at Gathered and Ken Omundson, KO Clay on the vases tonight.

Scott Motschenbacher

Oxbow Country Club

Scott is the executive chef of the Oxbow Golf and Country Club. Scott has been with Oxbow for 6 years. He keeps the members engaged with cooking classes, wine dinners, pop-up restaurants and so much more.

Prior to Oxbow he was part owner of Pounds in downtown Fargo. He was also executive chef/owner of the Beefsteak Club, where he sharpened his fine dining chops. Scott is originally from Moorhead, and he graduated from Le Cordon Bleu in Minneapolis/St. Paul. Scott has been cooking for 20 years and has been in the leadership role for almost 10 of those 20 years.

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MEET THE ARTISTS (CONTINUED)

Mae Haagenstad

The Weekend Baker

theweekendbakeroffargo.com

Mae previously lived in Monterey, California, and worked in Carmel, California. That area is well known for their clam chowder and sourdough bread and she had that meal combination often. When they relocated to Fargo in 2004, she was missing sourdough so much that she decided to make it herself. She dove into books and videos on how to make her own. The more she learned about it, the more she found that sourdough is healthier than commercially produced "bread". She was hooked!

After years of on-and-off learning and practice, on a cold, cold day in January 2020, she created what looked to her as the perfect round loaf of sourdough, that she scored with a heart right on top. It came out of the oven just perfect -- the aroma, the color, the blisters on the crust, and the heart was perfectly shaped. This is when she thought that it was too perfect just for her. She needed to somehow share this with the people of Fargo. Without hesitation, she decided to start The Weekend Baker of Fargo.

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MEET THE ARTISTS (CONTINUED)

Ken Omundson

omundson@icloud.com

Ken was born and raised near Detroit Lakes, MN. He joined the Navy after high school and was stationed in Long Beach, California on an aircraft carrier. Following the Navy, he attended college in Long Beach and graduated in 1974 with a B.S. In Physical Therapy. Ken practiced therapy in several locations including California, Hawaii, and Minnesota.

He has always had an interest in the 'arts' and enjoyed making stained glass, photography, and pottery. He is self-taught in pottery after taking one class many years ago. Until recently, pottery has been a part-time obsession, but since retiring, he has set up a studio in Felton, Minnesota and has been able to spend much more time on his passion. He utilizes throwing and hand-building as the primary forming methods, often combining the two forms into his art pieces. He fires in an electric kiln in his studio to cone 6. He also fires two times a year in a wood kiln at Black Bear Pottery near Garrison, Minnesota and utilizes a small gas kiln for special projects like raku or reduction firings.

Thank you Ken for the special collaboration on the vases for the gala. They are beautiful and it was fun to watch you make them through the pictures.

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MEET THE ARTISTS (CONTINUED)

Heidi Hoy

Heidi Hoy Photography
heidihoyphotography.com

Heidi started as a hobbyist photographer in 2010 and after hours of self study and learning decided to turn it into a business in 2017. Heidi photographs families and kids, seniors in high school, business headshots, events, and sports. While her full time job is being a stay-at-home mom to three awesome kiddos, this photography gig allows her the opportunity to have some fun and scratch a creative itch!

We are blessed to have her photograph KAAP events like Homecoming and the Gala and use her images for our website, promo materials and beyond.

Emma Haux

The Farmhouse Quilter
thefarmhousequilter.com

Emma started The Farmhouse Quilter in April 2022 by making custom t-shirt quilts. Her business has evolved into a wide variety of custom quilts and the creation of a quilting course. In January 2023, she launched her first online course – “Master Your Quilting Skills.’ She teaches beginner quilters how to master their quilting skills in 4 days. If you would like to order a custom quilt or check out the ‘Master Your Quilting skills’ course, please reach out to her.

Emma is married to her best friend and they have a 3-year-old son who keeps them busy. He loves any and all large equipment and anything to do with farm and ranching life.



MEET THE ARTISTS (CONTINUED)

Eric A. Johnson

Big Oak Press

Big Oak Press is the studio space and eventual printmaking studio of the artist/ printmaker Eric A. Johnson. In September 2012, Eric set a five year goal of having Big Oak Press set up in a location other than his home for (at least) screen-printing. In June, 2014 he signed a lease for two adjacent and adjoining spaces (by a window) at the Spirit Room Studios in Fargo, North Dakota! Since then Eric has been gathering things and moving them from a few different locations into these spaces. In July 2016, the studios were consolidated into one space "Studio B" overlooking Broadway in Fargo.

You may remember hearing Eric's name before as one of his collaboration pieces with Star Wallowingbull was on our Gala auction a few years ago.

Robin Wichman

Watercolor Artist

Robin Wichman is an artist who focuses on nature in her art. She loves bright colors and the way they can flow and create beautiful designs. Robin's style leans toward impressionism. You will especially notice this in her florals. Monet is one of her favorite artists.

Robin grew up in North Dakota and Minnesota. She graduated from Concordia College with degrees in dietetics/nutrition and art. She currently lives in Horace, ND and works at Sanford Dialysis in Fargo and Detroit Lakes. After briefly exploring oil painting, Robin now works primarily in acrylics and watercolors. You can see her art at Gallery4 in downtown Fargo, ND.

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MEET THE ARTISTS (CONTINUED)

Liz Walberg

Liz Walberg Designs/c.lizzys.com

Liz is a self-taught artist mixed media artist who works with acrylic on board and mixed metals and gathers inspiration from nature and the world around her. You can see that expressed in all of her work from acrylic collage, metal work, and jewelry. In her metal work, each birdie, tree, or leaf is hand fabricated from copper, silver, and occasionally bronze. Texture is added with a torch, enamel, etching, and most of all, a simple hammer. Texture is a big part of Liz's acrylic collage work also. Her hope is to draw the viewer in to cherish her distinct style of each media.

Tonight she is showing artwork, along with jewelry, a simple style of fabricating copper and enameling pieces on steel and wood to depict shapes and feelings of nature. Her hope is to draw the viewer in to invoke a memory or a connection with the beauty of the world around us. Enjoy in Liz' creativity!

Liz is also generously offering "A Little Moral Mushroom Gathering & Dinner for 6" with her friend Bob Stein. Check it out on the live auction tonight!

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MEET THE ARTISTS (CONTINUED)

Curt Leslie

Automotive Restoration Specialist

Curt Leslie is an automotive restoration specialist in Kindred, ND. Since an early age he has been fascinated with all things mechanical and anything automotive and has been modifying or building cars since high school. He attended NDSU where he received a Bachelor's Degree in Agricultural Education with a minor in Composite Science. He later received his master's degree from NDSU in Education. Curt taught Agriculture/Agriscience in the Kindred Public School system for 32 years, retiring in 2010. Upon retirement he is devoted full time to his automotive restoration dreams.

Curt is a self-taught custom automotive painter and restorer who has received numerous awards for his custom automotive painting. Most recently, a 1965 Pontiac GTO he restored was the recipient of the GTOAA Gold Restored Concours Award. One of only 300 given out in the last 35 years. He has had the opportunity to restore 2 cars that were designed by Harley Earl: a 1953 Cadillac Eldorado and a 1954 Chevrolet Corvette. Harley Earl was the head of General Motors "Art and Color Section". Harley Earl attended Stanford University, majoring in Art. Harley became a highly sought after new kind of artist. His all-new medium and his works of art – custom cars.

Curt has done 11 full ground-up restorations since 2010 and is currently restoring a 1963 "Split Window" Corvette, a 1970 Chevrolet Chevelle SS, a 1948 Chevrolet County Club Woodie Convertible and a 1948 Australian UTE.

He resides in Kindred with his wife Deb. They have 2 grown children, Nathan and Allison and 3 grandchildren, Aiden, Silas and Vance.

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MEET THE ARTISTS (CONTINUED)

Jeffrey Miller

Cottonwood Bend Farm

facebook.com/cottonwoodbendfarm

Jeffrey Miller owns Cottonwood Bend Farm with his partner Melanie and 4 children. In addition to growing fruits and vegetables, they create handmade fur garments from locally and sustainably harvested wild fur. Jeffrey is also a freelance outdoor writer and is the author of the book *Klasberg, North Dakota: Collected Stories from the Middle of Nowhere*.

Stop by his booth to try the meats he's harvested. Jeffrey shot the bison on the lower Brule Indian reservation in South Dakota last October. The Beaver is from a beaver harvest in April of 2022 and the Raccoon meat is from a raccoon harvested in Cass County October 2022.

Toni Montana and Sinness Bodymods

Top Shelf Tattooing

Horace, ND

Toni grew up in the Fargo area and learned the art of tattooing in prison in 2009. He is self taught and has been professionally tattooing since 2014. He owns Top Shelf Tattooing, just down the road in Horace. Sinness, who reigns from Florida, works with him and specializes in both tattoos and piercings. Toni will do a live tattoo demonstration during the gala.

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MEET THE ARTISTS (CONTINUED)

Roxie Westman

roxiesplacephotography.com

Landscape photography is Roxie's passion and she believes it comes from growing up on a cattle/small grain farm in eastern North Dakota where the outdoors was a natural part of life. She grew up with horses, trail riding in the Sheyenne National Grasslands and the North Dakota badlands, or hiking as a family at some of the beautiful national parks. This was a natural step into her world today of capturing North Dakota's and Minnesota's beautiful landscapes.

Her family encouraged her to start Roxie's Place Photography about 11 years ago. Since then, she has travelled throughout the area to art/crafts shows, street fairs, and the North Dakota Pride of Dakota shows to display and sell her art. She has been a member of the Fargo Moorhead Camera Club (FMCC) and the Fargo Moorhead Visual Art (FMVA). Roxie has attended many photography workshops and classes and have even shared her photography story at events a time or two. She and her family live in on a farm in the Kindred area.

Adam Priebnow

Dakota Chrystallin Pottery

Adam is a potter who focuses primarily on crystalline glazes. Each piece ends up being unique due to various temperature holds that create different patterns in the glazes. Adam is back with us for his third gala experience and was one of the first artists we featured years ago when the event was at John's house.

Adam has donated a beautiful vase for the keychainRAFFLE - excited to see you again Adam!

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MEET THE ARTISTS (CONTINUED)

Kate Baldock

katembaldock.com

Fargo artist and entrepreneur, Kate Baldock, spent years in other fields of work before following her dream to become a full time artist. Using color, neutrals, imaginative line and a contemporary approach to art, her work is fresh and unique. She saw an open market for large-scale, modern artwork in the community and is creating pieces out of her new studio. Kate's paintings make their way to homes and businesses in North Dakota and beyond. Through texture, color and personal style, Kate's mission is to bring joy to others through art.

Artist Kate Baldock will work with the winner to design a truly priceless, custom 24 x 24 canvas acrylic. The sky is the limit on the colors you can use for your painting to coordinate perfectly in your home.

Sally Erickson

Author

Sally Erickson describes herself as "a freakishly tall and severely introverted writer" who specializes in tackling sensitive subjects through her faith-based children's books. Titles include "Letter's to Heaven: Sally's Story about Cancer, Death...and Hope" and "I Was Never in Her Tummy: Luke's Adoption Story." Sally grew up on a farm near Ada, MN, graduated from Concordia College in Moorhead, MN, and has worked at Microsoft for over 20 years. However, her most important role is being a mom. She and her son Luke live in Kindred and enjoy playing football, building with Lego, and trying out new recipes in the kitchen.

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MEET THE ARTISTS (CONTINUED)

Melissa Theuninck

BellaMae Salon & Market

Melissa Theuninck is the owner of BellaMae Salon and Market. She specializes in Great Lengths bonded extensions and Halo temporary hair pieces. She has been working in the hair industry since 2001 and opened BellaMae Salon in 2015. Her experience ranges from cuts, highlights, color, and color corrections. She recently opened a boutique that is housed at the salon.

She strives to make a difference in her clients' lives by increasing their confidence and making them feel their best after leaving her chair!

Watch Melissa do a live demo of hair extensions tonight with her lovely model Jackie Trom.

Adam Holzgrove

@designtwistedmetal

Adam Holzgrove is a wire sculpture artist specializing in bonsai figures. Working out of his home studio in Detroit Lakes, Adam's work has been featured in the Detroit Lakes Public Library, the Washington Square Mall, and is currently on display at Gallery 4 in Fargo. Adam previously worked as a gymnastics coach for many years. He loves sharing the knowledge he has found, either through research or trial and error, with anyone who is interested. He hopes that through art, more people will rekindle their curiosity and love of learning.

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MEET THE MUSICIANS

Trio Simpatico

We are excited to welcome back Trio Simpatico as our music artist this year at the Gala. Deb Harris (flute) along with Sonja (violin) & Ryan (piano) Bosca-Harasim do a beautiful job of making music together in this unique collaboration.

Sonja and Deb are Concordia faculty members as well as part of the FM Symphony, and Ryan is a medical physicist at Sanford. Deb is special to our Kindred community as she has made connections with a couple of Kindred students over the years through Soiva International Music Camp at Concordia.



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SPECIAL THANKS

The Pines has become our gala "home", and their support has allowed our nonprofit to evolve and grow this event into what it has now become. Thank you to Lisa and her wonderful team, for giving us the opportunity to use this beautiful venue.

Thanks to the chef and artists for joining us and to all who attended. Your contribution and simply being here tonight helps us continue to fulfill our mission "to inspire an appreciation for the arts by facilitating and supporting arts opportunities" right here in the Kindred community.

Also a very special thank you to Dr. John V. Vynych & Chef Nancy Olson who believed in us and bolstered KAAP's vision seven years ago for this gala, and who graciously hosted our first several galas. They continue to collaborate on the "Dinner at John's" and are two of our biggest supporters.

GALA PLANNING COMMITTEE

Beth Odegaard, Nancy Olson,
Jen Swenson, Erin Westby

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