

ONLINE PROGRAM

2022



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

PROGRAM

- 6:30 p.m.** Cocktail hour
- 7 p.m.** Welcome
 Opening remarks
 Guest introductions
- 9 p.m.** Silent Auction Closes
- 9 p.m.** Live Auction Begins

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

Tonight, we feature:

"Food as Art"

celebrating our community's agricultural roots through local culinary artists



SPONSORS

CHEF | sponsor \$2500+

CHS - Dakota Plains Ag

Dr. John V. Vinych

VISIONBank

Peterson Farms Seed

sponsoring Sarah Nasello

ARTIST | sponsor \$1000+

Podolak Family

sponsoring Kate M Baldock

MUSIC | sponsor \$600+

Kindred Concert Series

Kindred State Bank

LOVE ART | sponsor \$500+

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FRIEND OF KAAP | sponsor \$250+

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Andrea Travnicek

Jon and Penny Vikander

Todd R. Wold CPA



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liveAUCTION

9 p.m.

"Dine with Artists"

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. Artist Karen Bakke will paint a masterpiece while you enjoy a "mini" gala of your own, for ten people. Event to take place in March or April of 2022. [VALUE: PRICELESS]

"Work of Art"

Artist Karen Bakke will work with the winner to design a truly priceless, custom 16x20 oil on canvas. The sky is the limit on what you can choose for your painting - floral, abstract, your pet, family farmstead or anything else you can imagine to coordinate perfectly in your home. [VALUE: PRICELESS]

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.

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silentAUCTION

bidding closes at 9 p.m.

"Viking Quilt" | Wrap yourself or your favorite Viking in cozy Kindred blues! Stay warm or soften the bleacher with a quilt (made by Gail Tobkin) from Maywood Studios Woolies flannel, "Stormy Seas" line. Also comes with a \$100 gift certificate to the school store compliments of the Kindred Viking Booster Club.

"Photo Op" | Photographer Heidi Hoy specializes in portrait photography - primarily families, kids, and seniors - and aims to make your session laid back, stress free, and to depict life in its current state. This package up for grabs is a family session, with up to one hour of shooting time at a location agreed upon between Heidi and the package winner. High resolution digital files will be delivered right to your e-mail! Valued at \$350, but priceless memories that will last a lifetime!

"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.

"A Quest to Find the Western Prairie Fringed Orchid" | Six lucky nature lovers will experience the bloom of the rare Western Prairie Fringed Orchid in mid-July on the North Country Hiking Trail. Host Bob Stein will lead a four-mile leisure hike through the beautiful Sheyenne National Grassland. The event will conclude with local artist, lover of prairie flowers and pretty darn good cook Liz Walberg preparing a delicious meal with locally-sourced ingredients at Jorgen's Hollow campground.

"Kayos Colors" | Enjoy a 16x20 print of the beautiful piece of artwork created by 300+ Kindred students "leaving their mark" on a canvas during an Artist in Residence event with Kate M. Baldock in January! The original canvas will be displayed in the elementary art room.

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donationSCHOLARSHIPS

all donations go to our scholarship fund



Kindred Area Arts Partnership

cash or online gala donations benefit our

SCHOLARSHIP FUND



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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! She is also the mastermind behind our theme for this year, "Food as Art", to 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.

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.

Marcel is using some of the special NDSU Dry Aged Beef in his culinary creation this evening.



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MEET THE CHEFS (CONTINUED)

Andrea Baumgardner & Candace Stock

bernbaums.com

701.306.4131

BernBaum's is a bagel shop and restaurant in downtown Fargo. They are inspired by the Jewish and Scandinavian heritage of their founders and the mad skills of their team. They make authentic sourdough bagels, breads, and a full breakfast and lunch menu 7 days a week. In the evenings, BernBaum's hosts bespoke catering and special events at their restaurant. Their food is prepared from whole ingredients, locally-sourced whenever possible, by a caring team with diverse backgrounds.

Candace Stock is a chef and manager at BernBaum's, developing our catering operations. A graduate of the Culinary Institute of America, she has spent the last decade in full service catering and restaurant operations in North Carolina, Washington, DC, and Montana.

Andrea Baumgardner is the "Baum" in BernBaum's. She has over twenty years of cooking experience, having started her career in San Francisco and Los Angeles before returning to her hometown of Fargo, ND, to be the opening executive chef of the Hotel Donaldson. She was a partner and chef of Green Market Kitchen for seven years before creating BernBaum's with her husband Brett.

Brett Bernath, the "Bern" in BernBaum's, grew up in a restaurant-owning family and has worked in a variety of food service establishments from middle school on. The bagels were his idea.



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MEET THE CHEFS (CONTINUED)

Eric Berg

[NDSU.edu/agriculture](https://www.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](https://www.ndsu.edu/agriculture)

Robert Maddock is a Professor in the department of Animal Sciences at North Dakota State University. 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 has been on the faculty at NDSU since 2006 after spending six years at South Dakota State University. Rob's research includes increasing the value of beef carcasses, meat processing, quality assurance, and food safety systems. Rob teaches 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 a senior at KHS.



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MEET THE CHEFS (CONTINUED)

NDSU DRY AGED BEEF

The Animal Science Education Foundation at NDSU provides support for the production animal agriculture curriculum and activities within the Animal Science Department at North Dakota State University.

Purebred livestock producers from around the state of can tailor their donation of an animal from their production to support the work of the Animal Science Education Foundation.

Professors Eric Berg and Rob Maddock were a part of the dry aging of the beef used tonight by chef Sara Watson of Blackboard and Marcel Sanchez of Casa Delicia eatery.

Maddock and Berg also smoked the pork for this evening with the following secret recipe rub:

Kansas City Pork Rub

½ cup brown sugar

¼ cup paprika

1 tbsp black pepper

1 tbsp salt

1 tbsp chili powder

1 tbsp granulated garlic

1 tbsp onion powder

1 tsp cayenne pepper



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MEET THE CHEFS (CONTINUED)

Nichole Hensen

nicholesfinepastry.com

Nichole Hensen is the head chef and founder of Nichole's Fine Pastry. Nichole grew up on a family farm near Glenburn, North Dakota, where she enjoyed helping her parents with their Hereford cattle and small grains. She attended UND and received a BBA in Information Management. After being inspired by culinary experiences on her travels, she attended the prestigious Culinary Institute of America at Greystone in St. Helena, California. Nichole returned to Fargo from California to bring a bit of Paris to the prairie and opened Nichole's Fine Pastry in the heart of downtown Fargo in 2003.



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MEET THE CHEFS (CONTINUED)

Stephanie Kalinowski

@MorningGloryKindred

Stephanie Kalinowski is the owner of Morning Glory, 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. Deciding in college that sitting behind a computer was not for her, she is grateful for the ability to work in an area of her life that she loves. Stephanie also enjoys traveling, visiting coffee shops, crafting, and photography!

Sarah Nasello

sarahbakesnd.com

Sarah Nasello is a food writer, recipe developer, and passionate home baker based in Fargo, North Dakota, where she lives with her husband Tony and son Giovanni. Sarah has been the featured food columnist for *The Forum* for the past decade and is the owner of SarahBakes, her home-based bakery featuring quality custom-made sweet and savory treats.



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MEET THE CHEFS (CONTINUED)

Megan Myrdal

foodofthenorth.com

Megan Myrdal is a registered dietitian, farmer's daughter, and just general enthusiast for all things food and farming. What started as a love of spending time on the family farm in northeast North Dakota and obsessively watching The Food Network (it was the early days, don't judge) transpired into degrees from Concordia College and NDSU in food and nutrition, and a career working to celebrate, connect, and empower our food community.

Today, Megan works as a Director of Development for the North Dakota State University Foundation for the College of Agriculture, Food Systems, and Natural Resources. She is also the co-founder of Food of the North, the Little Free Garden project, and a co-author of *Midwest Mediterranean: Finding Health & Flavor with the Foods of the North*.

Megan's work experience has spanned the food industry, including nutrition and culinary education, food system policy, farmers market development, agriculture marketing, and higher education. Through all this work, Megan has learned that the people who care deeply about food are the best people on the planet -- and getting to work with, support, and elevate those people is what motivates her everyday.

Our "Food as Art" theme was inspired by Megan and her book "Midwest Mediterranean" as she and her co-authors support the benefits of eating a Mediterranean diet featuring our local, wholesome foods right here in the Midwest.



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MEET THE CHEFS (CONTINUED)

Sara Watson

blackboardmn.com

Sara grew up on a farm in rural Minnesota and her brand-new cookbook opens with "I did not plan to be a chef." She attended the University of Minnesota and earned a degree in Art History. During this time, she worked in the restaurants to pay her way through college.

She quickly learned she preferred the fast-paced restaurant world rather than writing grant proposals in the museum. This led to a culinary apprenticeship at Keystone Resort in Colorado, where she fell in love with life in the kitchen.

Sara married Eric Watson, who is also a chef, and moved back to Fargo. Together, they opened a catering company and then assisted in opening a series of restaurants, including Maxwells (formerly Littlefield's), her own Mezzaluna (formerly Silver Moon) and Rustica (formerly John Alexander's). She and childhood friend Terri Trickle took a leap of faith during the pandemic and opened a historic schoolhouse in lake country called Blackboard, a place to gather on scenic Highway 41 in Ottertail County, MN serving creative food and tasty cocktails.

Sara is using some of the special NDSU Dry Aged Beef in her culinary creation this evening.



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COFFEE & WINE

Ryan Patenode

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.

A limited number of wine bottles sold tonight will include a gala wine stopper created and donated by Joy Staton of Joyz Jazz and also a hand made wine charm by Kindred High School students and Artist in Residence Liz Walberg.



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MEET THE ARTISTS

Karen Bakke

karenbakkeart.com

Art is her obsession and livelihood, working as a professional artist since 1976. After 19 years in graphic arts, she shifted gears in 1995 to exclusively fine art, focusing on large murals and commissioned canvas paintings, plein air painting, and studio work.

Since that time, she has finished hundreds of art pieces for commercial and residential locations to include: churches/cathedrals, hospitals, living centers, schools, museums, restaurants, sport facilities, and government buildings, as well as private homes. Karen works with interior designers or directly with the client. Approximately 90% of her work is commissioned. Working in a variety of mediums and various subject matter allows flexibility to accommodate client requests and incorporate her personal creative twist. Karen and her husband live in Fargo.

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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 son reside in rural Leonard, ND. Amanda's work encompasses Acrylic, Pastel, Oil, 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."

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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.

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MEET THE ARTISTS (CONTINUED)

Jon Offutt

@jonoffutthouseofmulciber
mulciberglass@hotmail.com

Jon Offutt uses molten glass, heat, gravity, and centrifugal force to create beautiful blown-glass vessels. His award-winning art is in the collections of galleries and museums in states from Florida to Texas to North Dakota. He learned his craft while earning a master's degree in glass from Southern Illinois University at Carbondale, and he has been honing his skills and making a living as a glassblower in his Fargo studio since then—more than 20 years. In 2002, Jon received a Kellogg Foundation grant to build a portable glassblowing studio, and with it he travels to fairs, art shows, and schools. He tailors his entertaining and educational demonstrations for his audiences—explaining the chemical and physical processes of the work as well as the artistic elements.

Jon's advocacy for the arts and arts education has earned him accolades and awards. He is a strong voice for the arts and creative-thinking disciplines, and he believes that arts contribute significantly to the quality of life for our youth and ultimately, for our community.



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.

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MEET THE ARTISTS (CONTINUED)

Trudy Torgerson

Nrsgert3@aol.com

Trudy has worked as an RN for Sanford Heath for 40 years, but her real passions are flowers and the "world of color". In the spring, summer, and fall you will find her in the middle of her flower garden looking for the bouquet color of the day. She dries the flowers she grows to use in her art.

Trudy's other passion is portraying the world of color in her paintings. She started painting a few years ago, and her favorite paintings are the ones created with the acrylic pour paint technique using silicone drops that help the paint take on different shapes and sizes as it dries.

Recently, she started working with resin and makes dominoes, flower vases, coasters, and more, adding in dried flowers for a beautiful, timeless appeal. She uses silk flowers to create custom home décor arrangements and is available to consult with homeowners on decorating ideas and paint colors. Let Trudy color your world! She loves to introduce others to the World of Color, the bolder color the better. Trudy lives in Kindred with her husband Dale and two sons.

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MEET THE ARTISTS (CONTINUED)

Liz Walberg

clizzys.com

Liz is a self-taught artist who 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.

Purchase a bottle of wine from Bear Creek Winery and get a handmade wine charm from Liz Walberg's time in Kindred as an Artist In Residence at the high school.

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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.

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MEET THE ARTISTS (CONTINUED)

Kate Baldock

katembaldock.com

Kate is a local Fargo artist who spent years in other fields of work before following her dream to become an artist. Using playful colors, abstract expression, 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 for homes and businesses around the area! Through texture, color, and personal style, Kate is bringing joy to others through art.

Bid on silent auction item "Kayos Colors" which is a 16x20 framed print made from the original canvas over 300 students "made their mark on" during Kate Baldock's time in Kindred as an Artist in Residence this year.

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MEET THE MUSICIAN

JESSIE VEEDER

jessieveedermusic.com

Jessie Veeder's successful career in the music industry started with her singing alongside her folk musician father when she was only ten years old. Jessie has been a symbol of folk music in the badlands of Western North Dakota since she released her first original album, *This Road*, when she was only sixteen years old. It was an effort that sparked the interest of music enthusiasts and took her from performing at fairs and festivals around her home state to managing a national college and coffeehouse tour and recording her fifth original album in Nashville in 2015.

Along with music and performing, Jessie has been writing a weekly column titled "Coming Home" for statewide newspapers nearly ten years. Her writing is reflective of rural living, ranching, community, and of course what it takes to raise young kids on a ranch in the middle of nowhere. In 2017 she published a book of her work, poetry, photographs, and recipes titled *Coming Home*. Her first children's book, *Prairie Princess*, is set to be released this winter.

Jessie is the mother of two daughters, Edie, 5 and Rosie, 3. She and her husband raise them, cattle and plenty of horses, ponies, dogs, and a couple house cats on Jessie's family's ranch. Their daughters are the 5th generation to be raised on the 110-year-old Veeder homestead.

Our musical guest is made possible through a partnership with Rodney Braaten [Kindred Concert Series] and sponsor Kindred State Bank.



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SPECIAL THANKS

Thank you for supporting the arts and local artists in our community. 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 who hosted our first gala for us six years ago in his home and is a steady support to help us sustain.

GALA PLANNING COMMITTEE

Rodney Braaten (Kindred Concert Series),
Beth Odegaard, Nancy Olson, Jen Swenson,
Erin Westby



Kindred Area Arts Partnership

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