

FESTIVE DISPLAY
Roe and Bill created a warm and welcoming spread with Magnolia leaves, Eucalyptus, evergreen, roses, cockscomb bouquets in Baccarat vases. Roe is all smiles as she cuts the chocolate bubble wrap cake. Crystal glasses and decanters from Baccarat, Lux Bond & Green, and filled with hibiscus-infused tea and vodka, garnished with orange and pomegranate.

The Givers

HOLIDAY LUNCH
TO CELEBRATE
LOCAL CHARITIES





DELICIOUS CELEBRATION
Baccarat flutes from Lux Bond, & Green, on a Tiffany sterling tray from Leonce Antiques, Norwalk Design Center. Zucchini mascarpone bites. Operation Hope's Sharon Risley tries the hibiscus cocktail. Karen Sackowitz from First Candle Wilton tries the poached shrimp. The chef offers his vegan black bean sliders. Diane James (dianejameshome.com) floral arrangement "Plum's the Word." Watermelon, feta, cucumber, and mint "puzzle." Roe and Kathy Maiolo from the Center for Family Justice. A coconut cream cake rounds out the impressive dessert buffet.



Fairfield County is home to so many extraordinary charitable organizations and hard-working individuals who make it their mission all year long to help those in need. Whether it is finding or creating safe home spaces, offering counsel and emotional support, or educating and mentoring youth in need, there is most likely a group in our midst that will help. It is with these "givers" and their causes in mind that TownVibe joined forces with Rosinne Chlala and Bill Kaliff of Festivities to celebrate this dedication and kindness with a special holiday luncheon at their studio in Norwalk.

Roe, as her friends call her, and Festivities executive chef and brother Bill Kaliff are the dynamic duo that created Festivities 36 years ago as a special event and catering company that elevates occasions from ordinary to memorable—with award-winning foods, décor, design, and attention to every detail. "Our passion is your guest experience so that you may

relax and enjoy your event," says Roe. The two are lifelong Fairfield residents who, these past three decades, work their magic out of a large commercial kitchen and offices in Norwalk. "We love straddling both communities, and all those in between and beyond," says Roe. "As you can imagine—we create special events all over, so we get to know and love all the towns we live and work in."

A longtime volunteer to charities and a board member for the Center for Family Justice in Bridgeport, Roe began the Festivities Foundation five years ago as a way to give back to the communities they serve. "Through donations of party and home accessories to our retail store, our goal is to create a sustainable repurposing of items from happy occasions," says Roe. "The proceeds from these sales will, in turn, fund our mission of aiding programs that support safe and healthy homes." Roe has been acquiring donations of gently used items from all types of celebrations. She calls this the "Pass on The Love"

campaign and she welcomes donations and collaborations with local charities.

On a chilly day in November, Bill and Roe opened the doors at their Wilton Avenue Festivities studio to create a delicious, colorful, and healthy lunch for their guests. The charitable organizations who attended include The Center for Family Justice, Operation Hope, Homes for Hope, First Candle Wilton, Visiting Nurses Association, Kids in Crisis, Norwalk Community College Foundation, Family & Children's Agency, and Open Door Shelter. Guests were delighted to have some time to speak to others who worked in similar fields and shared similar missions. "We rarely get a chance to meet and collaborate," said Kathy Maiolo, board chair at the Center for Family Justice. "What a fabulous way to spend a Friday lunchtime," says Dr. Susan G. Weinberger, a consultant with the Norwalk Community College Foundation for its mentoring program that she founded. ■

Pleasing to Eye & Palate

The menu of roasted beef tenderloin and acorn squash rings, chilled poached shrimp, roasted beets with grapefruit, white bean salad with sweet potatoes, and passed hors d'oeuvres of risotto balls, zucchini mascarpone rollups tied with a leek ribbon, and freshly made apple chips and dip, was beautifully presented. For a welcoming drink from the Festivities Spirited Kitchen, Mike, Festivities' mixologist, created a hibiscus-tea cocktail with hibiscus infused vodka, garnished with pomegranate and oranges. Dessert featured Bill's "bubble wrap" devil's food cake with raspberries, coconut cream cake, peppermint bark, and macaroons.