



the
Virtual
POWER
POTLUCK



PROGRAM

Wednesday, October 13, 2021 | 6:30 PM

Presented by

WALSH TRUCKING

Stream live at

OregonEnergyFund.org/PowerPotluck
or on our Facebook or YouTube pages.

EVENT PROGRAM

6:30 PM

Pour a drink, fire up your computer or smart TV, and join our virtual cocktail hour and pre-show!

FEATURING...

Live music by returning favorites Smut City Jellyroll Society

A home cocktail lesson with OEF Board Member and mixologist extraordinaire David DiMatteo

7:00 PM

Serve up your favorite meal, settle into a comfy seat, and dig into our evening's program!

INCLUDING...

Inspiring stories about our mission from our clients, donors, and board members

Wit and wisdom from our hosts Brian Allbritton and Misty Marquam

A special appeal from OEF donor Nancy Condy

A smorgasbord of delicious recipes from our community members

Don't forget to share your favorite recipe!

We may not be dining together in person, but you can still join in the virtual Potluck!

Visit oregonenergyfund.org/recipe to upload your favorite cold-weather recipe. We'll share it with our community during and after the event!



Signature Cocktails

Enjoy these custom cocktails designed by mixologist and OEF Board Member David DiMatteo!

Tune into our pre-show at 6:30 PM for a special tutorial on preparing each drink.

Bring the Heat



1.5 oz Gin

1 oz Accompani Crimson Snap (or Campari)

0.5 oz Ancho Reyes Chile Ancho

0.5 oz Cappelletti Americano Rosso

Lemon twist

Add all ingredients except lemon to mixing glass. Add ice and stir until well chilled. Strain over big cube in a double rocks glass, express lemon peel over glass, garnish with the lemon twist.

Margarita



2 oz Silver Tequila or Mezcal

3/4 oz Gran Mariner or Triple Sec

1 oz lime juice

1/4 oz agave syrup or simple syrup

Salt

Lime

Mix spirits, lime juice, and sweetener in a shaker. Add ice, cover, and shake until very cold. Wet rim of double rocks glass with lime juice and roll in coarse salt. Fill glass with ice and strain cocktail over ice. Garnish with lime slice.

Vesper Martini



1.5 oz dry gin

0.75 oz vodka

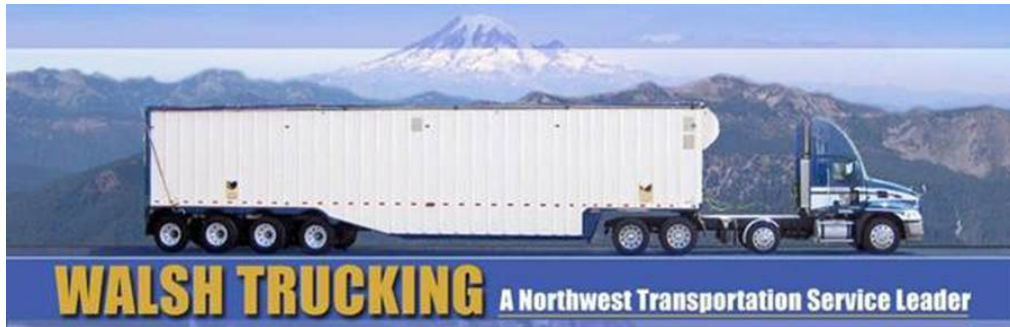
0.5 oz Cocchi Americano Bianco

Lemon twist

Add spirits to mixing glass. Add ice and stir until well chilled. Strain into Nick and Nora glass, coupe, or martini glass. Express lemon peel over cocktail and garnish with the lemon twist.

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