

SCHEDULE OF EVENTS

INSTRUCTIONAL COOKING CLASS

Conducted by

Chef Tim Love

Thursday, November 12, 2009

Through his restaurants and his work in the community, Tim Love's freewheeling style and southern charm is loved wherever he goes. The cooking demo will be featured on jumbo screens so every seat in the house is a front-row seat. Tickets are limited to 250 people!

GALA DINNER & WINE TASTING

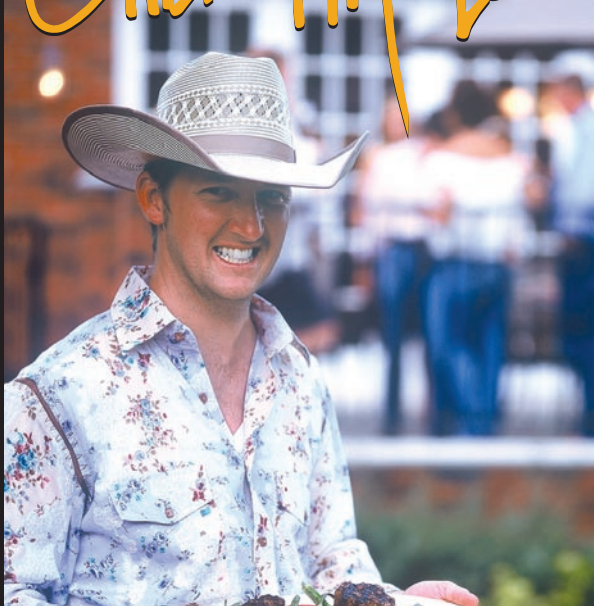
Saturday, November 14, 2009

Multi-course dinner prepared by Chef Tim Love and his culinary team and paired with featured wines and impeccable service by the team of the Inn of the Hills Resort and Conference Center. Tickets will be limited.

For more information, please contact
Peterson Regional Medical Center Foundation
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THE
LEGACY
G A L A
PETERSON REGIONAL MEDICAL CENTER FOUNDATION
FEATURING

CHEF TIM LOVE



Sharing the HARVEST of our HERITAGE

Thursday, November 12
and
Saturday, November 14
Inn of the Hills Resort and Conference Center
KERRVILLE, TEXAS

WHAT IS THE LEGACY GALA?

The Legacy Gala is a celebration of 60 years of Health Care in the Hill Country provided by Peterson Regional Medical Center and Sid Peterson Memorial Hospital and the many caregivers who have chosen to practice in this region.



in the Texas Hill Country

Headlining this year's festivities will be **Celebrity Chef Tim Love**, the unofficial mayor of Fort Worth, Texas, who has become a nationally recognized culinary personality, known as much for his freewheeling personality as his signature urban western cuisine.

From the Texas-style cooking school to the multi-course dinner and gala evening of wine-tasting and dancing, we guarantee that you will have a boot-scootin'....two steppin' good time on **Thursday, November 12th and Saturday, November 14th at the Inn of the Hills Resort and Conference Center in Kerrville, Texas.**

ABOUT CHEF TIM LOVE

A Denton, Texas native, Love spent his summers growing up on his father's farm, where he was schooled in all



elements of farming. Those summers instilled in Love a deep appreciation for how food makes the trip from farm to table, and ultimately would lead Love

to pursue a life in the kitchen. While earning a Bachelor's Degree from the University of Tennessee, Love worked in restaurants and learned both front and back of house operations. After college, Love worked in kitchens across the country, and ultimately settled back in Texas.

When Love opened The Lonesome Dove Western Bistro in 2000, he was met with overwhelming success. The restaurant, with its locally sourced selection of steaks, game, seafood, and fine wines, has consistently achieved the highest Zagat rating of any restaurant in the Dallas / Fort Worth region. The Lonesome Dove's popularity also introduced Love to a national audience, and with that developed his reputation as a veritable "meat master." Whether he was demonstrating how to grill a whole lamb, offering tailgating tips for burgers and steaks, or showing people how to make the perfect pork chop, Love quickly became his fans go-to source for advice on all things meat.

In 2007, Love opened a classic burger joint called The Love Shack – a casual outdoor spot adjacent to The White Elephant Saloon, another Love property, in the historic Fort Worth Stockyards district. The Love Shack was another instant hit, earning three stars from *The Dallas Morning News*, being singled out as having the "most perfect burger on the planet" by *The Fort Worth Star-Telegram*, and was named by *Condé Nast Traveler* as a 2008 Hot List restaurant.

Wherever he goes, his charm and genuine southern hospitality are always on display, and guests love watching Love cook whether it's in The Lonesome Dove's open kitchen, or with Paula Deen, Rachael Ray, Top Chef Masters, and Iron Chef America.

In his spare time, he has written and penned original drawings that will comprise his second "cookbook" which will be available... just in time for the Legacy Gala!

When he's not busy working in the kitchen or developing his line of cooking products, Love can be found spending time with his wife Emilie and their three children.

HOW WILL THE PROCEEDS BE USED?

Since 1999, the CELEBRITY CHEF events, have raised over \$350,000 in net proceeds which have benefited various medical needs such as: palliative care, rehabilitation services, women's services and the new Peterson Regional Medical Center.

This year, proceeds will be focused on the Peterson Ambulatory Care Center which houses outpatient services for the organization and includes: the Outpatient Surgery Center, the Imaging Center, and the Rehabilitation Services Center.

This state of the art Ambulatory Care Center has provided a health care life-line for tens of thousands of Hill Country patients with the very latest in advanced medical technologies, cutting-edge imaging systems, medical equipment and computer support.

In order to advance the level of care, quality facilities and equipment which have been the hallmark of operations, there is a need to raise charitable funds to enhance and renovate the Ambulatory Care Center and provide new technologies.

WHAT IS OUR LEGACY AND WHO DO WE SERVE?

Health care is the leading industry in Kerr County and Kerrville serves as the regional health care hub for nine counties in the Texas Hill Country with a 123,000 population base. As the largest health care provider and employer in the Hill Country, the 125 bed, Peterson Regional Medical Center plays a unique role as the primary source of quality health care for the area as well as the economic cornerstone and largest employer for Kerr County and surrounding counties.

The roots of Peterson Regional Medical Center run deep in the very fabric of the Texas Hill Country. Our former hospital operating name was Sid Peterson Memorial Hospital (SPMH) which has had a long, proud history of serving the people of the Texas Hill Country since 1949. Our tradition of service and responding to community needs can be traced directly to our founders whose vision was influenced by their remarkable father Sid Peterson, a successful businessman who knew the virtue of hard work and honesty.



Since 1990, Peterson Regional Medical Center has been an independent private, not-for-profit, 501 (c) (3) corporation which is governed by a volunteer community board of directors. It is estimated that the 800 employees employed by Peterson Regional Medical Center have an annual economic impact in excess of \$30 million to the regional area. Over 400 community volunteers provide over 45,000 hours of volunteer service to the hospital.

April 12, 2008, after almost 60 years of service in the same location, PRMC moved to a new state-of-the-art facility to better serve our communities.

WHAT IS THE PETERSON REGIONAL MEDICAL CENTER FOUNDATION?

The Peterson Regional Medical Center Foundation strives to be the preferred choice for charitable giving which will positively impact health care in the hill country through supporting the mission of Peterson Regional Medical Center.

Further, the Foundation encourages, cultivates and generates opportunities for philanthropic activities that enable the continued strength, viability and advancement of Peterson Regional Medical Center.

The Foundation is governed by a Board of Directors comprised of community volunteers who devote their time and energy to the planning, organization and management of fundraising programs.

WHY SHOULD YOU SUPPORT THE FOUNDATION?

- Contributions enable Peterson Regional Medical Center (PRMC) to provide the very latest medical technology, services and programs to a nine county area of West Central Texas.
- In 2008-2009 alone, PRMC provided over \$8 million in charity and uncompensated care for the families of the Texas Hill Country.
- To become a pivotal partner in our mission of providing the best possible medical services and facilities to all who are in need of health care.

HOW CAN YOU HELP?

Support the Legacy Gala at one of the following levels:

Sponsorship Levels

Anniversary (\$25,000)	Silver (\$5,000)
Platinum (\$15,000)	Bronze (\$2,500)
Gold (\$10,000)	

Cash Gifts:

Platinum (\$15,000)	Bronze (\$2,500)	Friend (\$500)
Gold (\$10,000)	Donor (\$1,000)	Contributor (\$250)
Silver (\$5,000)	Builder (\$750)	

WHAT WILL YOU RECEIVE?

Anniversary (\$25,000; value received is \$2,060)

- Reserved, Premium seating with two tables of ten for Gala
- Option for major donor recognition at PRMC
- Recognition as major sponsor in all pre/post event press
- Admission for twenty to VIP reception with Chef Tim Love
- Two Full-page ads in Legacy TAB insert and event program
- Special individual/corporate Story in Legacy TAB insert and event program
- Option of eight (8) tickets to cooking school
- Eight autographed cookbooks



Platinum (\$15,000; value received is \$1,030)

- Reserved, premium seating with one table of ten for Gala
- Option for major donor recognition at PRMC
- One full page ad in Legacy TAB insert and event program
- Recognition as major sponsor in all pre/post event press
- Admission for ten to VIP reception with Chef Tim Love
- Option of four (4) tickets to cooking school
- Four autographed cookbooks

Gold (\$10,000; value received is \$840)

- Reserved table for ten to Gala
- One half page ad in Legacy TAB insert and event program
- Individual Corporate recognition in all pre/post event press
- Admission for ten to VIP reception with Chef Tim Love
- Option of two (2) cooking school tickets
- Two autographed cookbooks

Silver (\$5,000; value received is \$720)

- Reserved table for ten to Gala
- One quarter page ad in Legacy TAB insert and event program
- Individual/Corporate Listing in Legacy TAB insert and event program
- Individual/Corporate Recognition in all pre/post event press
- Admission for ten to VIP reception with Chef Tim Love
- One autographed cookbook

Bronze (\$2,500; value received is \$550)

- Eight tickets to Gala
- Business card ad in Legacy TAB insert and event program
- Individual/Corporate Listing in Legacy TAB insert and event program
- Individual/Corporate Recognition in all pre/post event press
- One autographed cookbook

Individual

GALA

(\$125 per ticket; value received is \$60 per ticket)

- Individual Ticket to attend event.
- Individual/Corporate Recognition in post event press

COOKING SCHOOL

(\$75 per ticket; value received is \$25 per ticket)

- Individual Ticket to attend event
- Individual/Corporate Recognition in post event press

Individual sponsor level tickets are available at \$1,500, \$1,000, \$500, and \$250. Corresponding benefits will be honored except for Ads in Legacy Tab, autographed cookbooks and cooking school tickets.