



¡Que Pasa?

¡Que Pasa? The Columbia Restaurant Newsletter

September 2006

Gonzmart Family Foundation Donates Funds For Water Fountain For The Enjoyment Of Children At The Salesian Center

The Gonzmart Family Foundation donated funds for a water fountain guaranteed to bring shouts of happiness to the children at the Joe & Anne Garcia Salesian Center / Boys & Girls Club in Tampa.

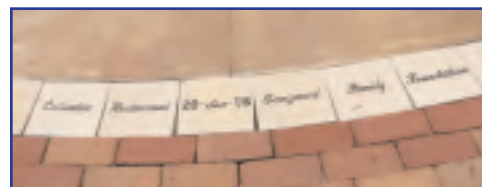
On June 20, 2006, a dedication ceremony was held, with Richard and Melanie Gonzmart, representatives from the Salesian Center / Boys & Girls Club, and 300 excited children on hand to witness Richard flipping on the switch to the water fountain.

The Salesian Center was established in 1996 with the help of the Salesian Sisters, and is run in partnership with the Boys & Girls Club.

The water fountain was designed for the children to play in, and is a great way to beat the summer heat. It is located in a beautiful park with large shade trees, picnic tables and playground equipment. The park is named after Ana Maria Baldor-Bunn, who lost her battle with a rare form of cancer called gastrointestinal stromal tumor when she was just 30-years old. She was diagnosed with the disease in May 2000 while pregnant with her first child, and underwent emergency surgery the day her son William was born. Her son survived, but sadly, Ana did not.

Her family dedicated the park to the children of the Salesian Center in her honor and memory. Members of Ana's family were also on hand for the water fountain dedication.

The children's happiness is obvious as you can see from these photos!



Dedication in stone around the water fountain.



Waiting for the fun to begin.....



Richard & Melanie Gonzmart with Salesian Center friends.



Children enjoying the water fountain.



The Columbia Welcomes Its Newest Addition

6th Generation
Family Member
Maximilian Cesar
Schellman

Born on June 21, 2006

Maximilian Cesar Schellman, 6th generation of the Columbia Restaurant in Tampa's Historic Ybor City was born on June 21, 2006 to proud parents, 5th generation family member Lauren Gonzmart Schellman and her husband, Chris Schellman. Maximilian Cesar weighed 8 pounds 8 ounces and was 21 inches long.

Maximilian joins a long line of family restaurateurs. Grandfather is Richard Gonzmart, who is the 4th generation family member and great-grandson of Casimiro Hernandez, Sr., the founder of the world-famous Columbia Restaurant in Tampa's Historic Ybor City. Little Maximilian's mother is Lauren Gonzmart Schellman, 5th generation family member and Richard's oldest daughter. Maximilian also has twins siblings, brother Michael and sister Isabella, who are 4-years-old.

"We are so excited for our family. Max was born with a great appetite, I hope that is a sign that he will follow in the footsteps of five previous generations of great restaurateurs," said Richard Gonzmart.



Maximilian Cesar Schellman
Born June 21st, 2006 at 12:22pm
Weighing 8 pounds, 8 ounces
Measuring 21 inches in length

How Did Columbia Restaurant Get Its Name?



The Columbia was named after both a patriotic song and a ship by founder Casimiro Hernandez Sr. Casimiro Sr. came to Tampa's Ybor City at the turn of the 20th century, with his family from Cuba, and he was an intensely loyal patriot and proud of the opportunity in the New World. He felt a deep love for the country that had taken him in and accepted his family and that was now his home.

By 1903 he had saved enough money to start a small café, which he named, "Columbia" under which he added, "The Gem of All Spanish Restaurants."

"Columbia, Gem of the Ocean" is a United States patriotic song written to honor the first US ship (the Columbia) to circumnavigate the earth, it was popular in the 19th and early 20th century. It was used on occasion as an unofficial national anthem in competition with "Hail,

Columbia" and "The Star-Spangled Banner" until the latter's formal adoption as the national anthem of the United States in 1931.

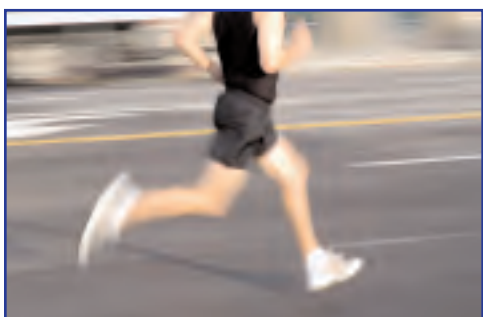
The song was first published in 1843, credited to T. Becket & D. Shaw. "Columbia" was commonly understood as a poetic name for the United States of America at the time.

Columbia Restaurant was also named after a sailing ship. The "Columbia," skippered by Captain Robert Gray, was the first American vessel to sail around the world. Gray started his voyage in 1787 when he and his crew sailed out of Boston harbor seeking trading opportunities in the Pacific Northwest, and ended sailing to China to trade furs for tea. His journey around the world ended 3 years later, in 1790 with the Columbia's return to Boston harbor.



5th Annual “Richard’s Run For Life” 5K Race

Friday, November 3 at 6:30 p.m. in Ybor City Event Will Support The Amandalee Fund at H. Lee Moffitt Cancer Center & Research Institute & The Children’s Cancer Center



The 5th Annual “Richard’s Run for Life” 5K Race takes place on **Friday, November 3 at 6:30 p.m.** The 5K Race begins and ends in Ybor City’s Centennial Park and is open to runners and walkers. 100% of all proceeds donated will support **The Amandalee Fund at H. Lee Moffitt Cancer Center & Research Institute in Tampa and for Mark Desmarais through the Children’s Cancer Center.**

The entry fee is \$20 per person donation for pre-registration through November 2, and \$25 per person donation the day of the 5K Race. Entry fee includes admission to the post-race party after the 5K Race in

Centennial Park with food from Columbia Restaurant, Cha Cha Coconuts and Moe’s Southwest Grill, Michelob Ultra Premium Beer and live music. Guests and visitors can also enjoy the festivities and food for a \$20 donation, and children under 10 for \$10.

“Richard’s Run for Life” 5K Race was created by Columbia Restaurant President, Richard Gonzmart, as a way to combine his love for running with his long-time desire to find a cure for cancer.

For more information and to register, please visit www.richardsrunforlife.com

The Gonzmart Family Foundation Sponsors The “Amandalee Ride For Life”

The Gonzmart Family Foundation and the Columbia Restaurant are organizing the “Amandalee Ride for Life” bicycle event on **Saturday, September 30, 2006.** The bike ride will take place on the new Lee Roy Selmon Crosstown’s reversible lane bridge known as the “Tampa Downtown Gateway”, and will feature a 20 mile bike route for experienced riders and a 10 mile Family Fun Ride. There is a minimum age requirement of 12.

Registration is \$30 per person prior to the ride, and \$40 the day of the ride. **100% of the proceeds go towards the Amandalee Fund for Pediatric Sarcoma cancer research at Moffitt Cancer & Research Center in Tampa, Florida.**

The 20 mile bike ride starts at 7:30 a.m., with the turn around point at Brandon Town Center Drive, and the 10 mile Family Fun Ride starts at 9:00 a.m.

The Amandalee Fund was established to hasten research for sarcoma, a rare bone cancer that usually targets adolescents. The Fund was named for Amandalee Weiss, a Moffitt patient who at 20-years-old lost her battle the same week she graduated from college.

For more information and to register, please visit www.richardsrunforlife.com.





2006 Florida Tourism Hall of Fame Inductees

Tampa's Richard Gonzmart, President & 4th Generation Family Member Of Columbia Restaurant Group Newest Inductee



Richard Gonzmart, President & 4th Generation Family Member of Columbia Restaurant.

Every year, three people are chosen by VISIT FLORIDA to be inducted into the Florida Tourism Hall of Fame. This honor recognizes contemporary and historic figures whose vision, creativity and drive has had a positive and significant impact on the development of Florida as a desirable destination.

Individuals living or deceased are chosen and announced during VISIT FLORIDA's annual Governor's Conference on Tourism.

The following were inducted into this year's Florida Tourism Hall of Fame:

Richard Gonzmart, President & 4th Generation Family Member of Columbia Restaurant Group. As the great-grandson of the founder of Ybor City's Columbia Restaurant, Richard began his career with high ideals that have continued as the business has grown. As the marketplace evolved, he ensured the business changed as well by securing state-of-the-art waste and water systems, adding specialty prepackaged foods and adjusting the menus to reflect the taste of his customers. Richard has toured Canada as a representative of Florida and is a tireless ambassador for the city of Tampa and the state of Florida.

Within the Tampa community, he and his

family have initiated scholarships for college-bound minority students and created a charity dedicated to raising funds for cancer research. He was appointed by Governor Bush to the Florida Commission on Tourism in 2006 and also serves on the Moffitt Cancer Center's Lifetime Cancer Screening and Prevention Center, the Florida Restaurant Association board of directors, the University of South Florida Foundation, and the executive board of directors for the Tampa Bay Convention and Visitor's Bureau.

Ed Gilbert, Partner at Gilbert & Manjura Marketing. This innovator was the youngest-ever director of the Florida Division of Tourism and during his tenure expanded the organization's reach and depth in marketing. After working in state government, Ed focused his energies on areas within the state that needed creative solutions. He also worked in advertising and has been connected with some of the most well-known names in Florida tourism. Later, Ed opened his own advertising agency with Bonnie Manjura, where they specialize in Florida tourism advertising. Ed was a guest lecturer at the Dick Pope Institute at the University of Central Florida. He has also served on the Board of Directors of the American Cancer Society and the Orlando Theatre Project. Currently, he sits on the board of directors of the Orlando/Orange County Convention and Visitors Bureau.

Thomas and Mina Edison. As pioneers in southwest Florida tourism, this couple understood the power of Florida's splendor. They were constantly promoting Florida by shipping oranges to their friends, making camping trips into the Everglades and nurturing the biggest collection of orchids

in the state. They initiated the Festival of Light parade in Fort Myers, now one of the largest lighted parades in the country. As a parting souvenir, they donated the Edison Estate – a house that gives an average of \$90 million to the southwest Florida region.

"Every year we honor the finest Florida tourism industry professionals by inducting them into the Tourism Hall of Fame," said Bud Nocera, President and CEO for VISIT FLORIDA. "I would like to once again congratulate the recipients for their outstanding achievement and dedication to promoting Florida."

In 2001, VISIT FLORIDA established the Florida Tourism Hall of Fame, honoring leaders in Florida tourism, one of the state's largest industries. The selection is made by a panel representing the state's tourism industry and the awards are presented on behalf of the Florida Commission on Tourism and VISIT FLORIDA. Last year's inductees into the Florida Tourism Hall of Fame were Edward Bok, Joseph Striska and Jack Healan, Jr.

VISIT FLORIDA, the state's official source for travel planning, is the premier sales and marketing organization that promotes tourism to Florida through sales, advertising, promotions, public relations, new product development and visitor services programs both domestically and internationally.

To learn more about VISIT FLORIDA, visit the media section at media.VISITFLORIDA.org or view the consumer web site at www.VISITFLORIDA.com.



Columbia Restaurant Kicks Off 9th Annual Community Harvest

How can you enjoy a great meal while supporting local non-profit groups without spending an additional dime out of your own pocket? By dining at the Columbia Restaurant during the month of September for lunch or dinner during the 9th Annual Columbia Restaurant Community Harvest program.

Over the past eight years, the Columbia Restaurant Community Harvest has donated over \$613,000 to over 100 non-profit organizations throughout Florida.

Through this program, Columbia Restaurant donates 5% of all guests' checks to the charitable organizations chosen by their customers during the entire month of

September. The Columbia Restaurant Community Harvest will be in effect at Ybor City, St. Augustine, The Pier in St. Petersburg, Sand Key on Clearwater Beach, Celebration, and the newest restaurant in West Palm Beach at CityPlace. Columbia Restaurant is open 7-days a week for lunch or dinner.

"We started this program in 1998 as a way of contributing to the many non-profit groups that are so important to our communities," noted Richard Gonzmart, president of the Columbia Restaurant. "We thought the best way to do this was by letting our customers get involved in selecting the organizations. The process is simple. They just put a check mark next

to the name of one of the charitable organizations listed on the form we provide to them, or they can write in the name of their favorite charity, and turn it in to their server. We do the rest," explained Gonzmart.

"We selected September for the Community Harvest program as a way of commemorating our anniversary and thanking the communities that have hosted us through the years," said Casey Gonzmart, Chairman of Columbia. The Columbia celebrates their 101st Anniversary in 2006.

Columbia Rolls Back Prices on Sunday, September 17th for "1905 Day"

On Sunday, September 17th, Columbia Restaurants throughout Florida will celebrate "1905 Day" to commemorate the 101th ANNIVERSARY of the family-owned business. As has been the tradition since their 75th Anniversary, the Columbia has developed a special menu with the prices of yesteryear for this day.

From noon until 7:00 p.m., guests will enjoy the Columbia Restaurant's world-famous Spanish cuisine for the prices they might have paid in the "good ole days". Menu items will include: Chicken & Yellow Rice "Ybor" for \$2.75, Boliche (eye round of beef) for \$2.95, Merluza "Russian Style" for \$2.95, Columbia's Original "1905 Salad" for \$1.95, Sangria for \$.95 cents, flan for \$.35 cents, and their richly brewed coffee for \$.05 cents.

"1905 Day" is our way of thanking all of

our customers who have contributed to the success of the Columbia for over 100 years and five generations of ownership," explained Richard Gonzmart, 4th generation family member and president of the Columbia Restaurant Group. "We are convinced that we would not be celebrating our 101st anniversary without the support of the communities we serve, he said.

On this day only, reservations are not accepted, and take-out items are not available.





Tampa Mayor Pam Iorio Declares August 16, 2006 as "Joe Roman Day"

Tampa Mayor Pam Iorio declared **August 16, 2006 as "Joe Roman Day"** in the City of Tampa, Florida, to honor Columbia Restaurant's Ambassador for 51 Years of Service in the Hospitality Industry, along with acknowledging Mr. Roman's commitment and dedication that have made a lasting impact on our community and its citizens.

"For his dedication to his work and to our family, we inducted Joe into our Columbia Restaurant Hall of Fame in 2000," said Richard Gonzmart. "We created our Hall of Fame to honor employees who have contributed to the legacy of Columbia Restaurant."

In 2002, after 48 years of work, Joe began to cut back on his hours due to problems with his knees, and then had to retire. He was very distressed that this meant he would not reach 50 years of service.

"We knew how important it was to Joe for him to reach that milestone," said Gonzmart. "We created a position just for him in conjunction with our 100-year anniversary in 2005. Joe was named our "Columbia Restaurant Ambassador." In this role, he continues what he does best, greeting guests and sharing the Columbia story with them. He also gives tours of the restaurant. We don't have to train him in our history, he lived it first hand," said Gonzmart.

Joe, 77, was born to parents who immigrated from Havana in 1910. He was the youngest of 6 children and began his career in the restaurant business at the age of 16 at the Morro Castle restaurant in Ybor City. He took a job at the Columbia in 1953 and never left. Today he is known as the restaurant's official ambassador, relaying the history of Tampa, and the Columbia's 101-years of history.

Joe has worked as a server/ ambassador at Columbia Restaurant in Tampa's historic Ybor City for 51 years. He has been honored with several awards; including the Bern Laxer Spirit of Excellence Award for Best Server, and the Iris D. Larson Hospitality Award at the Annual Florida Governor's Conference on Tourism.

Joe started working at the Columbia Restaurant in 1953 at the age of 26. He took great pride in his work and it earned him a good living, on which he raised two sons with his wife of 57years.

Roman was a favorite among guests because he would often spontaneously break into song as he brought them their favorite Spanish dishes. He earned his nickname, "The Singer Waiter," in 1962, the year the first song that he sang to guests was released, Tony Bennett's classic, I Left My Heart In San Francisco.



Left to right: Mat Roman, (Joe's wife) Joe Roman, Tampa Mayor Iorio and The Columbia's Richard Gonzmart.



The Gonzmart Family Foundation Sponsors The "Andrea Sip For Life" Wine Tasting Event

The Gonzmart Family Foundation and the Columbia Restaurant are sponsoring the first "Andrea Sip for Life" Wine Event on **Friday, January 19, 2007 at 6:00 pm.** Guests will enjoy wines from Spain's finest wineries, along with a taste of foods from Spain prepared by the Columbia, Florida's oldest and the United States most decorated Spanish restaurant. The event takes place at the Ybor City State Museum gardens and museum. The charitable donation is \$100 per person. **100% of the proceeds go towards the Amandalee Fund for Pediatric Sarcoma cancer research at Moffitt Cancer & Research Center in Tampa, Florida.**

For more information, please visit www.richardsrunforlife.com.



One Person Does Make a Difference!

We are ALL in the hospitality business. Without our customers, we don't have a business, and without a business, none of us have jobs. Treating customers right is everyone's job.

Never underestimate the power of an angry customer. The statistics are frightening. An unhappy guest tells an average of 12 people about a bad experience. Those 12 people tell six of their friends, who tell three of their friends. Before you know it nearly 380 people have heard about the bad service experience of just one guest. Multiply that by 100 if they have Internet access.

So remember, you have the power to make a difference every day with our customers, and to leave them with a great experience at Columbia Restaurant.

The letters below are from a customers who had a wonderful experiences with two of our employees; Robin Lenczden from the corporate office, and Miriam Viera from the Columbia Cigar and Gift Shop.

Robin and Miriam both truly took the time to make a difference and make our customers happy.

June 13, 2006
Dear Mr. Gonzmart,

I am writing to tell you how pleased and very impressed I am with one of your employees, Robin Lenczden. Back in December 2005, I purchased two plates at your St. Augustine Store. I kept one for myself and shipped the other to friends in California. Unfortunately, the plate arrived in several pieces, having been damaged in shipment.

I set about the task of replacing the plate by visiting the store where I purchased it.

Due to the fact that I live in Virginia, I had to wait until my next visit to Florida, which was not until mid-April.

Unfortunately, the St. Augustine store no longer had the plate in stock. After calling three other locations, it was suggested that I contact your corporate headquarters, which is where I had the good fortune to find Ms. Lenczden. She went to the trouble of researching the plate, determining who the manufacturer was, ordering it for me, and contacting me when the shipment arrived. Ms. Lenczden even worked with me to ship the plate to my friends in California.

I must tell you that in an era when customer service seems to be on the decline, and customers are left feeling as if they have put someone to far too much in trouble when making a request, it is a genuine pleasure to meet someone of Ms. Lenczden's caliber. She was not only polite and professional, but she certainly went the extra mile for me. Because of her, I will continue to do business with Columbia Restaurant Company. Again, many thanks for this outstanding employee and for her "above and beyond" efforts on my behalf.

Sincerely yours,
Richard T. Cardinale

August 1, 2006
Dear Richard,

It was Miriam Viera that gave such outstanding service at the Cigar Store. It was a Saturday night (June 9th) and I needed a box of Bookers as a gift for a client in Oregon. To save time, I called the store to be certain the smokes were in stock (before I drove the twelve miles to pick them up) this is when I met Miriam. She confirmed the cigars were available but that the store would be closed before I could get there. She was right, it was much later than I realized! In my rush to pack for the early Sunday morning flight, I lost track of time. Thankfully Miriam was listening, sensing the importance of the gift she suggested a solution... if I would pay via credit card over the phone, she would deliver the cigars that evening to my home. Wow, that was the solution I needed. For her convenience I met her at a local McDonalds, she was on time and refused a tip by saying that was her job. Boy was I impressed! By the way, I insisted she take the tip and reluctantly, very reluctantly she did.

Her effort that evening meant I could focus on my trip and business that following week. Please thank her again on my behalf.

Robert 'Bob' Parish





Jean-Charles Pedaggi, Our GM At Columbia West Palm Beach Shares His Story

“Positive thinking will not let you do anything! But it will let you do everything better then negative thinking will! See, positive thinking will let you use your abilities! — Zig Ziglar

Just a few years have gone by since my life took a dark turn when I lost all I owned, including my house and restaurant of 18 years after a sour battle in a divorce.

Without a roof, my parents offered me a place to stay at their humble house. At 40-years old, I was facing some new challenges, and tried to look at the bright side of my faith and destiny.

All I could think was everything happens for a reason. The first step to get back on my feet was to find a job, restaurants were all I knew. I started my job search, and waiting tables was the quickest way to have some cash on hand. Shortly after, I was hired at Columbia St. Pete as a server.

I felt good working there, and I loved the open space. It was time to reset new goals,

and to focus on my future. I found the right place to be a team player.

It's also there that I came across the lady I knew would stand by my side to accomplish my goals and bring me happiness. Within less than two years, I was promoted to General Manager of that restaurant, keeping focus, working hard and with these goals in line, I was then transferred to run the 3rd highest sales unit at Columbia St. Augustine.

My course didn't stop there, I was then given the chance to open the latest unit in Southeast Florida, at the new Columbia in West Palm Beach at CityPlace.

I am now very content, have a wonderful family and feel more successful then I even was before, and still ready to give 110%.

Whichever step you stand on the ladder, your attitude will determine your altitude. Enthusiasm, integrity, dedication and spreading positive energy are big factors of being successful.

I want to thank the 4th and the 5th generations of the Gonzmart family for the opportunities given to me, thanks to everyone at accounting, to my mentor Mr. Curt Gaither, and to my lovely wife who supports me through this wonderful journey, and still nourishes my inner drive daily with her smile.

*Live your life like if you stole it.
Peace — Jean-Charles Pedaggi*



John Pedaggi, Columbia West Palm Beach General Manager with his lovely wife, Ahlam.

A Message From Richard

“Optimism is essential to achievement and it is also the foundation of courage and true progress.”

— Nicholas Murray Butler

The Columbia of Sarasota closed for repairs to the building on July 17th. The project was hoped to be completed by October 1st, but it appears that the building had more damage to the structure than anticipated at the beginning, and the reopening will be delayed.

It is time for our family and our extended family who work in Sarasota to have an

optimistic outlook on the closing. As a result, this restaurant will have a brand new, state-of-the-art kitchen. Knowing that the end result will lead to a more efficient and safer kitchen should give us the courage to see that the progress for the future was a result of this unfortunate but necessary closing, and will be beneficial to everyone.

To those from Sarasota who have been affected, I ask for your patience and confidence that the Columbia Restaurant of Sarasota will be better in the end for you.

The Gonzmart family stands with you during this most difficult time for all of us.

I ask everyone else to please keep those families that are being impacted in your thoughts and prayers.

*Peace,
Richard Gonzmart*



Join the Columbia 401 Plan And Watch Your Savings Grow!

Your savings will need to last the rest of your life... and that might be a long time. In fact, you may need to live without a paycheck almost as long as you lived with one! And with the escalating costs of everyday items such as gas and groceries, it is more important than ever to assess your financial situation and prepare for retirement when you will no longer be receiving a regular paycheck.

Given that personal savings will form more than half – and possibly a lot more than half – of your nest egg, and that you may live to a ripe old age, you are going to need as much time as you can get to put it all together. 401(k) plans are great programs for accumulating retirement funds.

The Columbia Restaurant 401(k) Savings Plan is a generous and easy way to build

retirement savings for you once you qualify. Any amount that you put toward your individual 401(k) savings is deducted from your check before taxes are calculated. Therefore, you pay less tax than you would if you do not participate. Additionally, the Columbia Restaurant will match your contribution by providing an additional 50% of your contribution amount to your 401(k) savings account up to the first 4% of your pay. Of course, there are rules for participating. See your manager for more information about this great benefit.

Here are a few other tips to help you find additional dollars for saving:

- Pay down or consolidate your credit card debt.
- Made your last car payment? Increase

your 401(k) contribution by that amount.

- Getting a tax refund? Don't spend it – use it to pay down debt.
- Save with your spouse. If you and your spouse both work outside of the home, consider contributing an extra amount equal to a portion of your spouse's salary.
- Not enough paycheck to defer? Consider using bonus pay, special event pay, etc...as your source for contributing.

Join the Columbia Restaurant 401(k) plan as soon as you are eligible, and watch your retirement savings grow!

For more information, talk to your general manager, or one of the assistant managers.

By Dennis Fedorovich



Columbia Restaurant For The Holidays

You can count on the Columbia for the holidays. For over 100 years we have been hosting events, and you can trust us with your special occasion. Give us a call and we will help you plan your holiday party.

We are open 365-days of the year, serving lunch and dinner daily. The Gonzmart family invites you and your family to celebrate the holidays with Columbia Restaurant. We'll be open and accepting reservations for :

- Thanksgiving
- Christmas Eve
- Christmas Day
- New Year's Eve
- New Year's Day



Columbia Ybor City.

Gift Ideas

We can help with all your holiday gift giving. Give the gift of good taste with a Columbia Restaurant Gift Card. It's a one-of-a-kind passport to the world-famous flavor of Florida's oldest restaurant, celebrating over 100 years of family tradition.

Gift cards are good in all seven of our restaurants and gift shops and do not have an expiration date.

We also have a variety of one-of-a-kind gift ideas in our Columbia Restaurant Gift Shops, and on our website at www.columbiarestaurant.com



Columbia at the Pier in downtown St. Petersburg.

You'll find a variety of great gift ideas including our signature Columbia foods; "1905" Salad Dressing, Sangria Mix, All Purpose Seasoning, Cuban Roast Coffee, Specially-Blended American Roast Coffee and Salsa Picante Sauce.

You'll also find our line of private label, hand-rolled cigars and hand-made and hand-painted Spanish pottery, and more.



Special Dates

All September

Community Harvest

September 17, 2006

1905 Day

September 30, 2006

Amandalee Ride For Life

November 3, 2006

5th Annual "Richard's Run For Life" 5 K Race

January 19, 2007

"Andrea Sip For Life" Wine Tasting

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Send story ideas and comments to A.Geml@columbiarestaurant.com

