The Traditional Cup o’ Kindness

by Sarah A. Cart

“We’ll take a cup o’ kindness yet, for days of auld lang syne,” literally, Scottish for old long since – in other words, to remember and honor days gone by, family and friends, memories and tradition.

Raising a glass: When it comes to celebrating New Year’s, Adele Acheson, co-chair of this year’s All Charities Weekend (ACW, Feb. 11-13, 2022) with Diane Hill, notes that “most of our traditions involve food and family.” “The festively decorated table plays host to full brunch with mimosas. At some point, we make a point of watching a SpongeBob episode entitled ‘The Snowball Effect’ (silly, yes, but a cherished ritual), and afternoons are spent playing games with visiting family – some of whom are very competitive. The gathering’s big dinner seems to have a different theme each year but is always homemade from start to finish – this year Mike and I made ravioli.

“We are also big fans of theme cocktails and punches. One of our favorites is a unique Champagne creation.” What better way to greet the future? Making plans: The ending of one year and start of another often sharpens one’s appreciation of old and new, tradition and novelty. It may prompt reflection and the setting of new goals, perhaps even plans to tackle one’s “bucket list.”

ACW can help with that last, which, while thrilling for those who bid, is also brilliant because the monies raised not only help ensure the viability of the not-for-profit institutions important to Ocean Reef – the Medical Center, Cultural Center, Academy, Art League, ORCAT and Conservation Association – but also empower the Ocean Reef Community Foundation to enable miracles in the form of financial grants to assist thousands of our neighbors in Key Largo, Homestead and Florida City. Over $50 million has been donated since All Charities began in 2008.

So what’s on YOUR bucket list? An over-the-top luxurious Mediterranean getaway for 12 aboard a 290-foot superyacht for four days and three nights? A nine-day African safari for six personalized by hosts Diane and Keith Hill? Private air for two couples from Oslo to Tromso, Norway, to move into your veranda suites aboard the Seabourn Venture for a summertime cruise above the Arctic Circle to view migrating birds, seals, arctic foxes and polar bears beneath the Midnight Sun? A NYC Experience for Two, with private tours, shopping experiences, dinners and VIP tickets to the Jimmy Fallon Show?

Whatever your dreams, you will find ACW offers sports, jewelry, culture, fine dining and wine experiences and more here on The Reef and across the globe – the list continues to grow.

Get ready to celebrate: The February 11-13 weekend will include wine tasting and bourbon sipping Friday night, Burgers, Beers & Bidding compliments of the Ocean Reef Chamber of Commerce and a NetJets display Saturday daytime, and Saturday night, the Live Auction, dinner and dancing.

Questions? Visit oceanreefcommunityfoundation.org or contact All Charities at 305-367-5996 or AllCharities@OceanReef.com.

As we toast family and friends and days gone by, may we also remember those for whom All Charities is a blessing, a giving tradition worth sustaining, with a cup o’ kindness.

Effervescent and light, this showstopper is as simple to make as gelatin and will prove ideal for a late-night after-party, or holiday weekend brunch. It pairs well with all kinds of simple delicious snacks from a dab of crème fraîche on a slice of fig or pear to a handful of pistachios.

Too late to make it part of your New Year’s Weekend plans? Clip the recipe and bring it out on All Charities Weekend to toast your winning bids:

- 2 cups white grape juice
- 3 packets unflavored gelatin
- 2 1/2 cups Champagne or other sparkling wine
- 1/2 cup St. Germain liqueur
- Pomegranate seeds
- Additional Champagne

Bring one cup of white grape juice to a boil, whisk in unflavored gelatin until dissolved. Pour mixture into a 9 x 13 baking dish and stir in the remaining cup of grape juice, 2 1/2 cups of champagne, and 1/2 cup of St. Germain liqueur. Let chill 2 to 3 hours until the gelatin sets.

Cut the gelatin into cubes and distribute among glasses with pomegranate seeds. When ready to serve, add more champagne over the gelee. Serve with small spoons.