



SINCE 1967

THE CENTER FOR THERAPY THROUGH THE ARTS, THE ART STUDIO

# WELCOME

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## INTRODUCTION

The Creative Confections Dessert Competition is our major fund raiser to support our clients in Art Therapy programs at the Center for Therapy Through the Arts, The Art Studio. Whether our clients have had a stroke, received a traumatic spinal cord injury, are recovering from addictions, have suffered from abuse, or turn to art as a creative wellness outlet, art therapy provides self-expression and the opportunity for tremendously valuable healing and growth.

A panel of 15 culinary judges from the Northeast Ohio's top cooking schools and media will award Most Decadently Delicious and Most Artistic desserts in the categories of cakes/tortes and plated/individual desserts. The dessert with the highest overall score will be awarded Best of Show.

Following the judging, guests can taste-test the entries while enjoying a full evening of activities at the Crawford Auto-Aviation Museum. To participate in future events, entry forms and ticket information for the Creative Confection Competition can be requested by calling the Art Studio at (216) 791-9303, or by emailing [therapythruart@yahoo.com](mailto:therapythruart@yahoo.com).

This premier dessert competition is a featured component of the Center for Therapy Through the Arts, The Art Studio's annual benefit. All proceeds from the benefit support the Center for Therapy Through the Arts, a collection of expressive art programs providing art therapy services to people with special needs and those seeking general wellness. To learn more about Art Therapy, please visit our web site at [www.TherapyThruArt.org](http://www.TherapyThruArt.org). Thank you for attending tonight. I hope you enjoy sampling these edible pieces of art!

SINCERELY,



Karen B. Peterson, MA  
Executive Director

## EVENING SCHEDULE OF EVENTS

7:00-9:00PM

Dine on tempting hors d'oeuvres; explore the Classic sports cars, vintage roadsters, one-of-a-kind prototypes, and rolling works of art from the birth of automobiles and the dawn of aviation; try your luck winning a Raffle Basket and the Grand Prize, and learn about our Art Therapy programs.

7:30PM

DESSERT TABLES OPEN FOR SAMPLING!

9:00PM

Winners announced for the raffle baskets, grand prize, and dessert competition awards for Most Artistic, Most Decadently Delicious, and Best of Show.

### Event Benefit Committee

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• Joan Allgood • Sandy Opacich • Melanie Biché • Mickie McGraw

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**Our thanks to the Cleveland Institute of Music for providing a student string quartet tonight:** Sarah Ludwig, violin; Yun-Ting Lee, violin; Michael Drobycki, viola; and Desiree Abbey, cello. The Cleveland Institute of Music is a leading international conservatory, which helps people of all ages realize their musical potential. For more than 80 years, CIM has offered a world class education to students from 3 to 93.

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## RAFFLE

### GRAND PRIZE RAFFLE

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### GRAB BAG RAFFLE

**\$1 or \$5 tickets to win any one of these gorgeous baskets, each valued between \$80 - \$600**

**Thank you to the following raffle contributors:** Louise Abrams • Joan and Dwight Allgood • Around Downtown Catering • Blue Canyon Kitchen & Tavern • Bob Evans Farms • Borders • Charley's Crab • Cleveland Browns • Cleveland Cavaliers • Cleveland Film Festival • Cleveland Indians • Community Quilters • Corbo's Bakery • The Crafty Lady • Marty Degnan • Downtown 140 • E=mc2 • Edible Designs • Fire • Lucille Fisher • Patty Flauto • The Grand Finale • Gray & Co. Publishers • The Inn at Turner's Mill • Irish Workshop • Catherine and Rich Kozich • Laurice Skin Care Products • Ruth Montonaro • Maureen Moses • Shaker Heights Country Club • Valerie Sobel • Starbucks • Martha Stitt • Sweetheart USA • Wellington Interiors • West Side Bakery • Western Reserve Historical Society • Sandy White

### CONTESTANT PRIZES

**Awards will go to the winners of  
Most Decadently Delicious and Most Artistic**

**Thank you to the following prize sponsors:** S.S. Kemp • Sur La Table • Albert Uster Imports • Viking Culinary Arts Center • Western Reserve School of Cooking

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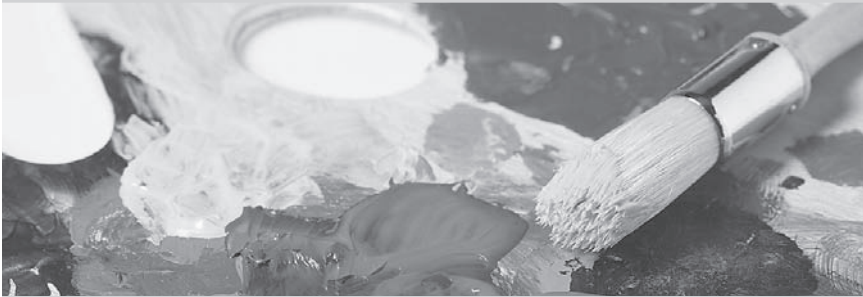
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Author of Cleveland Ethnic Eats

### TIM WHITE

WKYC

### TIM WHITE, EVENT EMCEE



Tim White is co-anchor of WKYC's 6, 7 and 11 p.m. weekday newscasts. He started his broadcasting career at the age of 14, reporting high school news for the local radio station in Clare, Michigan.

In the years since, Tim has worked as a reporter, writer, producer, anchor and host for television stations and networks across the country.

He is also an award winning documentary film producer, and has worked on projects in Africa, South America, Europe and Asia. Tim joined WKYC-TV3, Gannett's NBC affiliate in Cleveland, OH in 1999.

"Cleveland is a remarkable place to work in television," he said. "People here care deeply about their community. There is a deep sense of pride, yet a willingness, even eagerness, to make things better. Our goal is to give folks a clear picture of what is going on without getting lost in the negativity and cynicism that often marks local news. We look for stories that respect and reinforce our town and our neighbors."

White earned a bachelor's degree in television and film from Michigan State University, a master's degree in political science from the University of Southern California and a doctorate in communications from the University of Maryland. He serves in the Air Force Reserve with the rank of brigadier general.

Tim White won the regional Emmy award for his anchor work at Channel 3, and has been inducted into the Ohio Radio and Television Broadcasters Hall of Fame.

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Becky Rink, Owner & Pastry Chef

**STACK-O-LANTERN** : Sumptuous pumpkin pound cake filled with spiced white chocolate ganache carved into an eerie stack of jack-o-lanterns.

ABOUT THE CAKE, INC. is a custom cake baker, creating unique cakes with flair. Offering over 26 cake flavors and complementing fillings and icings. By appointment only.

#### AROUND DOWNTOWN CATERING

3608 Woodland Avenue; Cleveland, OH 44115 | (216) 861-7522

Bruce & Chuck Sternberg, Owners; Joyce Brittain & Susan Brittain, Pastry Chefs

**CARAMEL APPLE DUMPLING** : Baked apple stuffed with almonds, cranberries and caramel wrapped in crisp phyllo and served with vanilla ice cream.

**CHOCOLATE CHESTNUT PUMPKIN HARVEST TORTE** : Layers of pumpkin cheesecake, chestnut fudge cake, caramel, Frangelico buttercream and chocolate ganache.

AROUND DOWNTOWN CATERING offers quality catering to your script. Open seven days a week, we specialize in corporate lunches, backyard BBQs as well as elegant sit down receptions.

#### BLUE CANYON KITCHEN \* TAVERN

8960 Wilcox Drive; Twinsburg, OH 44087 | (330) 486-BLUE

Bob Voelker, Val Voelker and Brandt Evans, Owners; Susan Geul, Pastry Chef

**HOCUS FOCUS** : A thin chocolate shell filled with chocolate cake and layers of truffle mousse and garnished with cookie tulle.

**TRICK OR TREAT** : A layer of white chocolate mousse, pumpkin spice mousse and topped with a third layer of chocolate cake to resemble Indian candy corn. Garnished with a chocolate tulle.

BLUE CANYON KITCHEN \* TAVERN offers a unique experience unlike any other. A majestic log cabin, reminiscent of those gracing the national parks out West, sits atop a sandstone buff in the most unlikely of places: Twinsburg, Ohio. Its presence welcomes wary guests to enjoy a retreat from everyday life, while enjoying the culinary creations of award-winning Executive Chef, Brandt Evans. For more information visit us at [www.bluecanyonrestaurant.com](http://www.bluecanyonrestaurant.com) or call 330-486-BLUE. Blue Canyon... It's Just Cool!

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### BOB SFERRA DESIGNS

2678 Derbyshire Road; Cleveland Hts., OH 44106 | (216) 533-8933

Bob Sferra, Owner & Pastry Chef

**THE WITCH'S BREW** : A cloud of apricot mousse encompassed by vanilla sponge, a halo of apricot gelée, bittersweet chocolate and coconut caramel sauce.

BOB SFERRA is a personal pastry chef and caterer available for custom desserts and wedding cakes, as well as culinary instruction.

### CAKES PLUS

19636 Center Ridge Road; Rocky River, OH 44116 | (440) 333-2010

Diana Dumitru, Pastry Chef & Owner

**"HAY!" IT'S SWEET POTATO CARAMEL CAKE** : Layers of sweet potato cake and caramel frosting. Cake is served with a caramel sauce and caramelized pecans.

CAKES PLUS, formerly located downtown in the Colonial Marketplace, is an award-winning pastry shop specializing in custom-made wedding cakes and all-occasion cakes to order. Website, [www.ultimatebrownies.com](http://www.ultimatebrownies.com), offers gourmet brownies available for shipping nationwide. Named "The Best Brownies in Downtown" in Cleveland Magazine, October, 2004. Open Thurs-Fri, 9-5; Sat, 9-12; Tues-Wed by appointment; closed Sun-Mon.

### CANTERBURY GOLF CLUB

22000 South Woodland; Beachwood, OH 44122 | (216) 561-1000

Barry Karrh, Pastry Chef

**PUSHING UP DAISIES** : Dark chocolate genoise with Guinness stout and hazelnut butter with a textured fondant presentation in the spirit of Oktoberfest fused with Halloween.

CANTERBUY GOLF CLUB is a privately owned club featuring old English charm.

### CHARLEY'S CRAB

25765 Chagrin Boulevard, Beachwood, OH 44122 | (216) 831-8222

David Walker, Owner; Jessi Thompson, Pastry Chef

**FLAVORS OF FALL** : A cornucopia of fall flavors—pumpkin, apple and caramel.

CHARLEY'S CRAB is at the helm of Cleveland's seafood restaurants. From day one the restaurant has never varied from its disciplined approach in serving the freshest fish and seafood available. Our signature dishes like Maryland Crabcakes and Charley's Bucket anchor a menu filled with over a dozen fresh fish selections, homemade pastas and delicious salads. All pastries, including house favorites White Chocolate Crème Brulee, caramelized tableside, and Banana Caramel Cream Pie are baked on premises.

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### **CORBO'S BAKERY**

**12200 Mayfield Road; Cleveland, OH 44106 | (216) 421-8181**

**Joe Corbo, Valerie Corbo, John Corbo, Owners; Joseph Corbo, Sr., Pastry Chef**

**MIDNIGHT MADNESS** : Rich and delicious torte filled with chocolate and vanilla mousse layered with marble sponge cake.

CORBO's BAKERY, located in Little Italy, offers Cassata Cakes, Cannoli, Italian Ice, Italian cookies, wedding cakes and all occasion cakes. Best white cake in town with old-fashioned buttercream icing.

### **CRUST AND CRUMBS BAKERY & CAFÉ**

**4700 Lakeside Avenue; Cleveland, OH 44114 | (216) 881-7544**

**Vanessa Robinson, Owner & Pastry Chef**

**NOIR DECADENT** : A chocolate short dough tart shell filled with bittersweet chocolate mousse topped off with a dollop of crème fraîche and a candy hazelnut.

**WHITE CHOCOLATE HUMPHREY BOGART** : White chocolate mousse with a hint of bourbon shaped in a hat and served with an orange cardamom sauce.

**GINGER SPICE CAKE** : Four-tiered ginger spice cake with bits of candy ginger covered in buttercream. Each tier will have a Halloween mask made in chocolate.

CRUST AND CRUMBS BAKERY & CAFÉ is snuggled into the former guardhouse of a manufacturing building on the city's near East Side. The chalkboard menu offers both breakfast and lunch. Nearly everything—cakes, tarts, cookies, quiche, muffins, breads, and soups—is made from scratch, and while carryout is the norm, half a dozen spotless tables make a pleasant spot to sit, chat, and chew. Offers the “best chocolate cookies in town”.

### **DESSERTS BY JEN**

**7691 Mary Lane; Mentor, OH 44060 | (440) 974-1118**

**Jennifer Sheridan, Owner & Pastry Chef**

**PUMPKIN PRALINE CHEESECAKE BITES** : Bite sized pieces of savory pumpkin cheesecake hand-dipped in Belgian milk chocolate and garnished with a caramel praline sauce.

DESSERTS BY JEN is a home bakery which offers a variety of creative custom cheesecakes, truffles, and toffee for any occasion. Our specialty cheesecakes include Chocolate-Coffee, Peanut Butter Cup, and Chocolate Dipped Cheesecake Bites. A wide selection of scrumptious crusts is available to create the perfect dessert for your guests. A wonderful selection of gourmet truffles is also available in both milk and dark chocolate. Orders can be placed by phone or by e-mail at [dessertsbyjen@sbcglobal.net](mailto:dessertsbyjen@sbcglobal.net).

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**DOWNTOWN 140**

140 N. Main Street; Hudson, OH 44236 | (330) 656-1294

Kurt Nygaard & Shawn Monday, Owners; Kimberly Horner, Pastry Chef

**PUMPKIN PATCH CHOCOLATE TORTE WITH MAPLE LEAF TUILLES** : Spiced pumpkin and cream cheese mousse with a bittersweet chocolate cake and maple tulle cookies.

DOWNTOWN 140 is an old-world, eclectic wine-bar restaurant offering 360 bottles of wine, 50 of which are available by the glass. This cozy, intimate restaurant offers a Tapas-style menu and an excellent dessert selection. Nationally recognized in Food & Wine Magazine and received Wine Spectator Award of Excellence. Reservations suggested.

**EDIBLE DESIGNS**

1662 Sugar Maple; Streetsboro, OH 44241 | (216) 469-6594

Karen Johnson, Owner

**CHOCOLATE PEAR TORTE** : A wonderfully rich chocolate mousse and cake with spiced pears garnished with a Halloween motif.

**ALMOND ORANGE DELIGHT** : Three-tiered almond genoise with white chocolate Grand Marnier mousse. Decorated with a rich cream cheese icing.

EDIBLE DESIGNS offers specialty desserts and cakes to order. For wholesale and retail sale. Open M-F, 9am-5pm. Offers edible cake decorations to order. Our motto is "if you can name it, we can make it edible."

**FARENHEIT RESTAURANT**

2417 Professor Avenue; Cleveland, OH 44113 | (216) 781-8858

Todd Mueller, Pastry Chef

**SPAGHETTI SQUASH CHESTNUT SOUR APPLE MOUSSE TORTE** : Combining the fruits of the harvest to offer a sensational taste for the palate.

**THE GRAND FINALE**

5102 Bringham Drive; Brunswick Hills, OH 44212 | (330) 200-9833

Anna Weisend, Owner & Pastry Chef

**CHOCOLATE AUTUMN BUNDTLETS** : Tiny chocolate cakes filled with rum soaked apricots and toasted pecans dressed with a chocolate cream glaze.

**FOR THE CORPSE BRIDE** : A tiered roasted pecan cinnamon cake filled and iced with caramel buttercream and covered in fondant. Decorated with handmade sugar decorations for the bride's big day.

THE GRAND FINALE specializes in distinctive event cakes and artful edibles. By appointment only. Visit us at [www.grand-finale.com](http://www.grand-finale.com).

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The Art Studio provides the opportunity for healing and growth through self-expression.

Together we are carving a path toward wellness for life.



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## THE INN AT TURNER'S MILL

36 E. Streetsboro Street; Hudson, OH 44236 | (330) 656-2949

The Buchanan Family, Owners; Jill Wolf, Pastry Chef

**INTO MY WEB** : Caramelized honey apple mousse bombe with praline set in a "spider's web" of cider anglaise and chocolate.

THE INN AT TURNER'S MILL features seasonal American cuisine served in a friendly, relaxing and historic setting.

## INTERCONTINENTAL HOTELS & RESORTS

9801 Carnegie Avenue; Cleveland, OH 44106 | (216) 707-4156

Eugenia Jimenez Gonzalez, Pastry Chef

**FALL-IN-LOVE** : White chocolate cinnamon and cognac mousse with harvest pumpkin crème brûlée, candy praline and hazelnut dacquoise with a caramel glaze.

The Intercontinental Hotel is the perfect setting for guests accustomed to luxury and sophisticated hospitality. The hotel features three restaurants including the five Diamond award winning "Classics Restaurant", two lounges, 24 hour in room dining service, 24 hour fitness center, and tech-savvy meeting and conference facilities.

## LORAIN COUNTY JOINT VOCATIONAL SCHOOL

### BUCKEYE ROOM RESTAURANT

15181 State Rt. 58; Oberlin, OH 44074 | (440) 774-1051

Chris Moore, Baking and Pastry Instructor

**PUMPKIN BAVARIAN** : Pumpkin Bavarian with white chocolate mousse and spice cake served with almond tuille cookie.

Prepared by Lisa Hall & Eric Peterson.

**A PUMPKIN ROLL LOVERS DREAM** : Layers of pumpkin roll cake and cream cheese filling, two times over!

Prepared by Brittany Boris & Laura Wood.

**PATTY SCREAM CAKE** : Two layers of patty cake with a thick layer of "dirt" pudding in between. Decorated with pumpkins and spiders.

Prepared by Alicia Pyles & Alyssa Reed.

**AUTUMN HARVEST** : Pumpkin Bavarian coated with Italian meringue and served with spicy crème anglaise.

Prepared by Ariana Giberson & Jordan Schramm.

THE BUCKEYE ROOM RESTAURANT is run by students from the Lorain Co. Joint Vocational High School. Open for lunch by reservation, Tues.-Thurs., 10:15-12:30pm. The Bakery/Café is open 10:00-1:00pm. All meals and baked goods are prepared from scratch by the students. Buckeye Room menu items include soups, salads and



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sandwiches and entrees all at a reasonable price. The Café makes cookies, brownies, tarts, pies, fancy tortes and much more. The Lorain Co. JVS is offers a dynamic Culinary and Baking/Pastry program. One of the best programs in the U.S.

**LUCY'S SWEET SURRENDER**

**12516 Buckeye Road; Cleveland, OH 44120 | (216) 752-0828**

**Marika & Michael Feigenbaum, Owners**

**CHOCOLATE CHESTNUT TRIANGLE TORTE** : Rich chocolate cake assembled with pure Italian chestnut puree from our original recipe of Lucy's Buttercream and Meyers Rum.

LUCY'S SWEET SURRENDER is an Old World bakery featuring Hungarian and European baked goods, strudels, cakes, pastry trays and tortes. Open Wed - Fri, 7:00am - 4:00pm; Sat, 7:00am - 3:00pm. Featured in Bon Appetite and Food Finds on the Food Channel. Coming this fall, we will open Café Marika (bakery, café, full bar) at 156th & Waterloo Rd., in the Arts Collinwood Building. Visit us on the web at [www.lucyssweetsurrender.com](http://www.lucyssweetsurrender.com).

**PATISSERIE BAROQUE**

**5370 Columbia Road; North Olmsted, OH 44070 | (440) 801-1420**

**Karen Garback, Owner & Pastry Chef**

A "BOO-TIFUL" HARVEST SAMPLER : The flavors of autumn and the youthful memories of Halloweens past, combine in an array of seasonal sweets for the grown-up palate.

Pastry chef Karen Garback has been providing artistic and tasty dessert items for nearly 20 years in the greater Cleveland area. Although her work is not widely available, she can be found teaching techniques in the sugar arts from time to time, and she is currently the Ohio representative to the International Cake Exploration Societé.

**SHAKER HEIGHTS COUNTRY CLUB**

**3300 Courtland; Shaker Hts., OH 44122 | (216) 991-3660**

**SynDee Klingenberg, Pastry Chef**

**THE PUMPKIN PATCH** : A moist spiced cake with a coconut goey center wrapped in a butterscotch cream cheese frosting disguised as a patch of scary jack-o-lanterns.

**APPLE UPSIDE DOWN CAKE** : Cinnamon apple slices sautéed in a sweet sauternes sauce, baked with a financier cake and layered with a strudel. Topped with a honey ginger caramel and garnished with apple chips and almond panna cotta.

SHAKER HEIGHTS COUNTRY CLUB is a membership owned club with an upscale casual restaurant featuring Americanized global cuisine such as pumpkin swordfish with a chive jasmine rice, pineapple curry sauce and a Thai cucumber relish.



We salute The Art Studio on a continuing job well done!

John P. Arango, Senior Vice President–  
Wealth Management, Financial Advisor  
(440) 617-2055

Steve Bartos, Second Vice President–  
Wealth Management, Financial Advisor  
(440) 617-2065

2035 Crocker Road, Suite 201, Westlake, OH 44145

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**It doesn't take a life-threatening situation to create a life-saving opportunity.** Yes, lives are saved every day in our state-of-the-art trauma center. But a life is also saved when we help a burn patient find inner peace within her scars. When we enable a stroke victim to tell his wife he loves her again. At MetroHealth, our focus on trauma, rehabilitation and community health saves thousands of lives a year in ways just like this. And we believe that's at least as important as the lives we save through more dramatic measures.



# Baker Hostetler

We are proud to support the  
**Center for Therapy  
 Through the Arts**

Baker & Hostetler LLP

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## SLICES FABULOUS PASTRIES

4190 Pearl Road; Cleveland, OH 44109 | (216) 398-0002  
 Efty Simakis, President and Owner

**PUMPKIN!** : A taste sensation! Try one for the Holiday Season and have your friends talking for weeks to come!

**RHAPSODY TORTE** : A truly fabulous European style torte. This torte is made with ground almonds—not a trace of flour! Alternating layers of raspberry and chocolate hazelnut whipped cream. Simply delicious!

SLICES FABULOUS PASTRIES is located in the heart of Old Brooklyn. Everything baked fresh in small batches. Nothing is frozen. All cakes are created to order. Delivered fresh daily to over 100 of Cleveland's finest restaurants, coffee shops and delis! Pastries also available retail to the public by special order. All retail orders require 24 hours notice and pick up. Call for complete product list.

## THREE BIRDS

18515 Detroit Avenue; Lakewood, OH 44107 | (216) 221-3500  
 James & Richelle Bell, Owners; Julia Schustrich, Pastry Chef

**CARAMEL APPLE** : Apple cake and caramel Bavarian cream surrounded by Calvados anglaise and garnished with a miniature caramel apple.

THREE BIRDS features an upscale, casual atmosphere with modern American cuisine. Open M-TH 5pm-10pm, F-S 5pm-11pm.

## WEST SIDE BAKERY

2303 W. Market Street; Akron, OH 44313 | (330) 836-4101  
 Barb Talevich, Owner; Karyn Elkanich, Pastry Chef

**FALL FRUIT TURNOVER** : Puff pastry turnovers filled with a blend of spiced fresh and dried fall fruits and nuts. Plated with honey ginger ice cream and garnished with apple crisps and spiced pumpkin seed brittle.

**PUMPKIN/BRANDY PANNA COTTA** : Rich and creamy layers of pumpkin and brandy panna cotta perched on a crisp spiced shortbread. Plated with a spiced crème anglaise, red currant coulis and garnished with candied yams.

WEST SIDE BAKERY is a New York inspired bakery, café offering a creative array of pastries to please any craving, from breakfast treats to elegant after dinner desserts. Our creative custom designed cakes and wedding cakes are as pleasing to the eye as they are to the palate.

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### THE CENTER FOR THERAPY THROUGH THE ARTS, THE ART STUDIO CELEBRATES 40 YEARS



Founded in Cleveland, Ohio in 1967, the Center for Therapy Through the Arts, The Art Studio is the oldest art therapy program of its kind in the United States. We serve in-patients at MetroHealth Medical Center, with special programs for stroke, brain and spinal cord injured patients. We also provide services at our community-based studios at Fairhill Center, River's Edge and Ursuline Educational Center. Our clients include autistic and at risk children and adolescents, frail and healthy elderly, physically and emotionally disabled adults and cancer survivors. In addition, we design programs for corporations that help employees cope with stress, change, and burnout as well as provide ways to enhance creativity and problem solving in the workplace.

Our art therapy programs include expression through watercolor, oil, acrylic, drawing, collage, and clay classes as well as individual art therapy sessions and professional education. We invite people with special physical, emotional, cognitive or behavioral needs, and individuals seeking a wellness approach to healing to come "Discover the Artist Within You"!

Please join us as we celebrate our 40 year anniversary in 2007! Contact us to be added to our invitation list, (216) 791-9303 or email [therapythruart@yahoo.com](mailto:therapythruart@yahoo.com).

#### TESTIMONIALS AND STATEMENTS

"Somehow, hope is woven into The Art Studio experience, which is so important to the people who come here, no matter the reason why they came. This is true in all our studios... the space, the art, the surroundings, and the energy that comes from the other clients and staff. There is a positive feeling that greets you in the Art Studio and stays with you, even after you leave. That is the wonder and power of Art Therapy." ~One of Our Certified Art Therapists

"Art is an outlet, a window to another world that has the power to break the strongest of chains." ~Paris, 16 year old Center for Therapy Through the Arts Artist

"When I think about The Art Studio, I see an organization that can be a major influence in our community today" ~Volunteer

**BOCK & CLARK**

**National ALTA/ACSM Land Title Survey Coordinators**

For a copy of our Sample Survey and NEW 2005 ALTA Standards Handbook, call: **1-800-SURVEYS ext. 834**

PROGRAMS AND SERVICES



We know what counts.



Discover the Artist Within You!

1½ to 2 hour classes once/week for 10 weeks. Studios located at Fairhill Center, Ursuline College, River's Edge, and at MetroHealth. Classes in watercolor, acrylics, clay, collage, drawing, and other media.

**Target:** Anyone with special needs (physical, mental, or emotional), caregivers, retired people, people looking for art instruction in a supportive environment.

Art Therapy at your Treatment Center or Agency

We will send an Art Therapist to provide direct service (anywhere from 2 – 30 hours/week) to your clients at your location. We currently provide services to seniors, cancer patients, at-risk youth, addiction recovery clients, and to cerebral palsy consumers.

**Target:** Dialysis Centers, Social Service Agencies, Hospitals, etc.

Art Therapy at School

We will send an Art Therapist to provide direct service to children at school or as an after-school program. We currently work with children who have autism, attention deficit disorder, hyperactivity, behavior issues, or who have experienced trauma such as death of loved ones, abuse, or divorced parents. Art Therapy aids self-expression, anger management, and self-esteem in youth.

**Target:** Special needs school programs, private schools, public schools.

Corporate Wellness Workshops

We will custom design a creative workshop (anywhere from 1 hour to one day) for your employees on topics such as stress-reduction, team-building, and communications.

**Target:** Companies, Non-profit organizations, Community Groups.

Individual Art Therapy

Meeting with an Art Therapist one-on-one provides a unique therapeutic experience. Useful for processing emotional experiences, for gaining insight, or for increasing support to a special needs individual.

**Target:** All ages, all circumstances.

**Where community comes together, Community is Key.**



At Key, we enjoy living and working in our community for the same reasons you do. That's why we support programs that ensure our community's way of living remains our treasured way of life.

**Key is proud to support The Center for Therapy Through the Arts.**

**The Art Studio's art therapy provides a creative and positive opportunity for healing and growth.**

COMMUNITY IS KEY



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Key.com/Community

**PROGRAMS AND SERVICES, CONTINUED**

**Making a Creative Connection**

Professional Education Workshop series that explores using art and other expressive therapies with clients. CEU's available.

**Target:** Social Workers, Counselors, Psychologists, Occupational Therapists, Physical Therapists, MR/DD Facilitators, Caseworkers, Chemical Dependency Counselors, Activity Professionals, etc.

**MetroHealth In-Patient Program**

Art Therapy offered bedside or in small groups to help people begin to cope with change after a traumatic injury.

**Target:** In-patients with a brain or spinal cord injury or who have had a stroke.

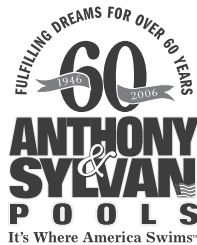
**Artist Friends**

A volunteer group of community spirited artists dedicated to promote our vision that art enhances the quality of our lives, and to increase income opportunities through creative collaborations.

**Target:** Artists, professional or otherwise.



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For more information, please call (216) 791-9303 or email [therapythruart@yahoo.com](mailto:therapythruart@yahoo.com)

CONTRIBUTION FORM

THE CLIENTS, STAFF AND FRIENDS OF THE ART STUDIO THANK YOU FOR ATTENDING AND PARTICIPATING IN THE 15TH CREATIVE CONFECTIONS DESSERT COMPETITION.

WE THRIVE BECAUSE OF YOUR SUPPORT.

Your generous contribution allows us to provide classes at reasonable fees, to provide scholarship for clients who would not be able to otherwise afford attending classes, and to provide services to MetroHealth inpatients who have a brain or spinal cord injury.

Receipts confirming our 501(c)(3) status will be mailed for your records. Thank you in advance for your generous contribution.

Please accept a gift in the amount of:

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- Check enclosed (payable to: The Art Studio; 12200 Fairhill Road; Cleveland, Ohio 44120)
- Please charge my MC/VISA

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- in memory of
- in honor of

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- I am an Artist (professional or otherwise!)
- I have remembered "The Art Studio" in my will.

For more information, please call (216) 791-9303 or email [therapythruart@yahoo.com](mailto:therapythruart@yahoo.com)