

INTER-WORKS is the website and graphic development studio whose sole focus and passion is defining and developing web-sites and graphics that get results for our clients. We are capable of fulfilling all your development needs.

All presented projects have been design and/or serviced by inter-works. More project or information upon request.

Consulting

Web Site Creation or Redesign of an Existing Site

Hosting Services

Domain Registration

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E-Commerce

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CONTACT

Kasia Balicki

INTER-WORKS WEB DESIGN & DEVELOPMENT STUDIO

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PORTFOLIO

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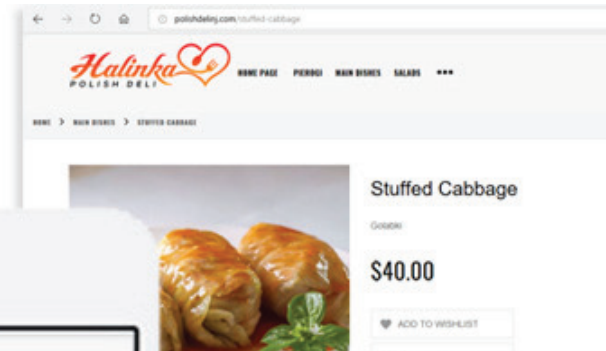


Halinka

POLISH DELI

ORDER NOW
(908) 829-3271

FEATURED PRODUCTS



WISHLIST

REMOVE	ADD TO CART	IMG	NAME	PRODUCT
<input type="checkbox"/>	<input type="checkbox"/>		Potato Cheese	
<input type="checkbox"/>	<input type="checkbox"/>		Potato Spinach Pierogi	
<input type="checkbox"/>	<input type="checkbox"/>		Chicken Goulash	
<input type="checkbox"/>	<input type="checkbox"/>		Baked Salmon	
<input type="checkbox"/>	<input type="checkbox"/>		Pierogi	
<input type="checkbox"/>	<input type="checkbox"/>		Cheesecake	

Your wishlist URL for sharing:
<http://goshalinky.com/wishlist/58875847-0184-4...>

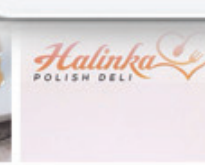
Halinka Deli
E-commerce website.



Croquettes (Meat, Sauerkraut, Sauerkraut & Mushrooms)
\$3.25



Stuffed Rotted Beef
\$3.75



Chicken Stuffed with Mushrooms
\$3.25



Chicken Devolay with Ham and Cheese
\$3.50



ABOUT US

Welcome to Halinka Polish Deli - A Genuine Slice Of Polish Flavors In New Jersey!
Located in Hillsborough, NJ Halinka Polish Deli is a family owned and operated.

INFORMATION

About us
Contact us

CUSTOMER SERVICE

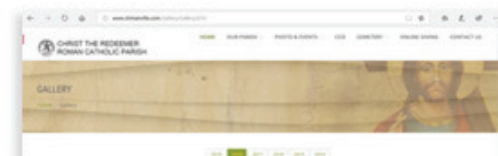
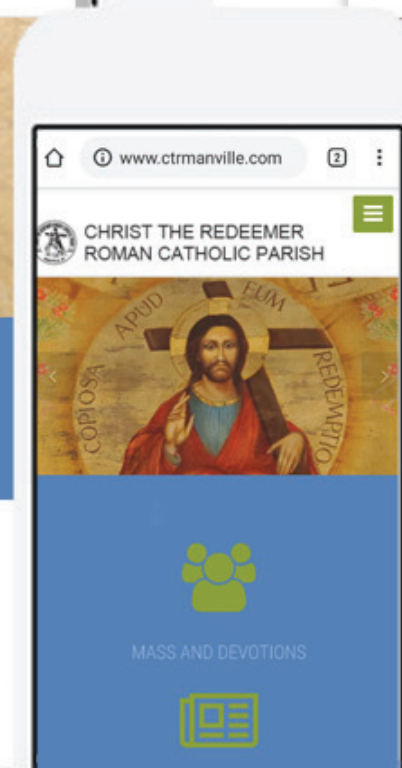
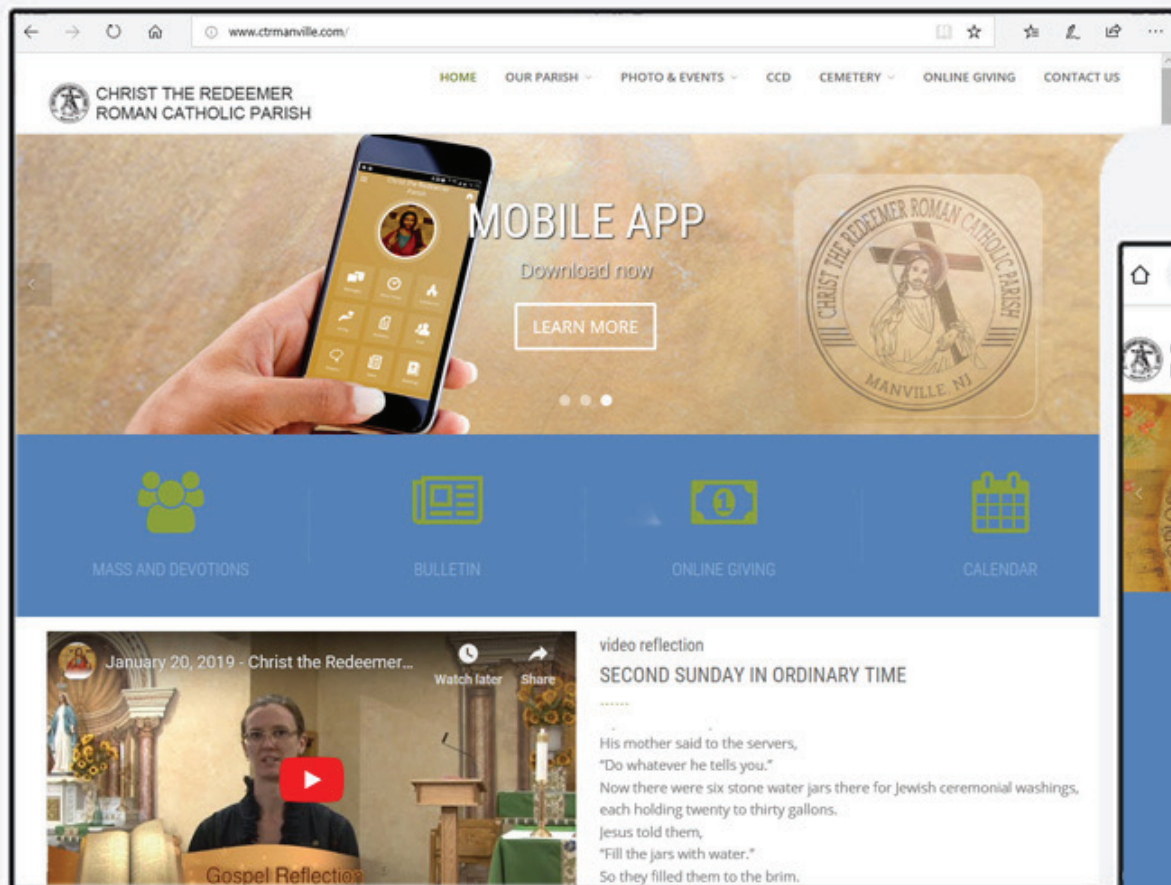
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CONTACT US

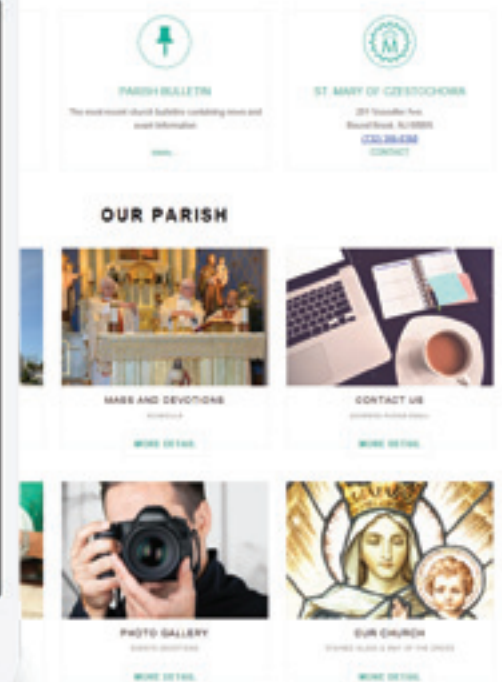
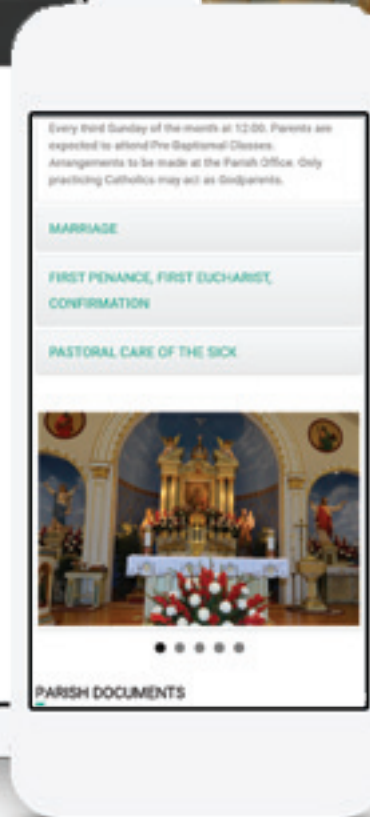
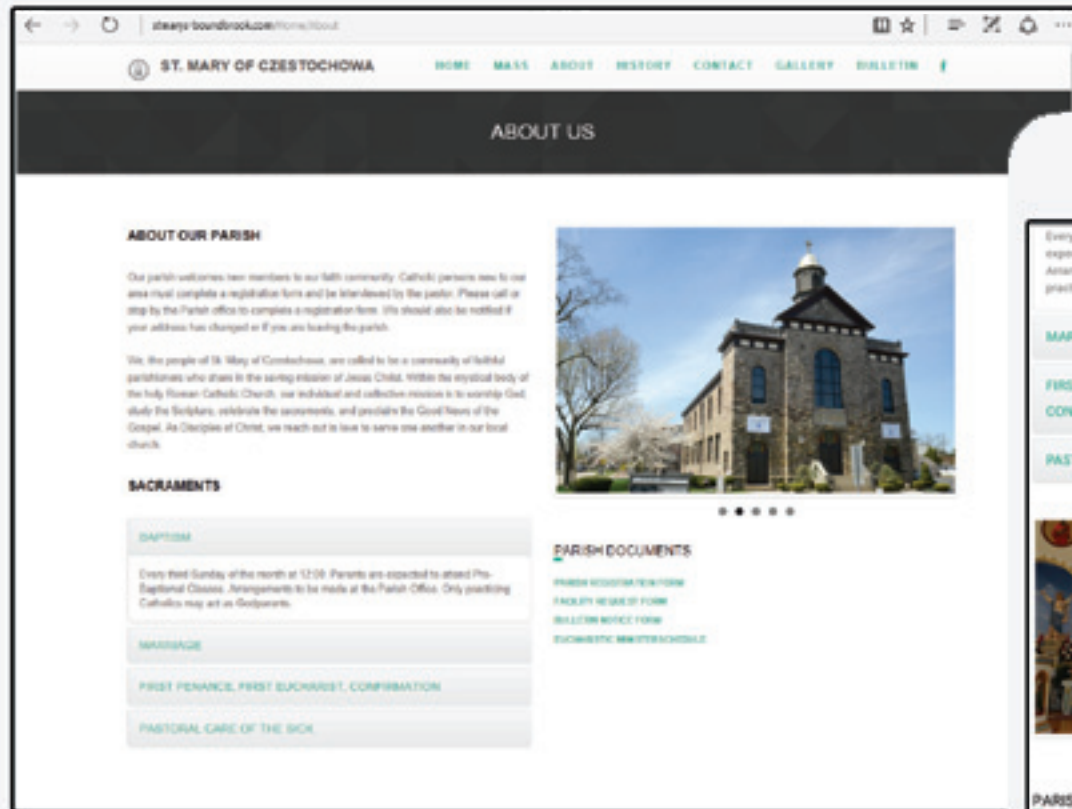
ADDRESS
430 US Hwy
Hillsborough

Order your meal here

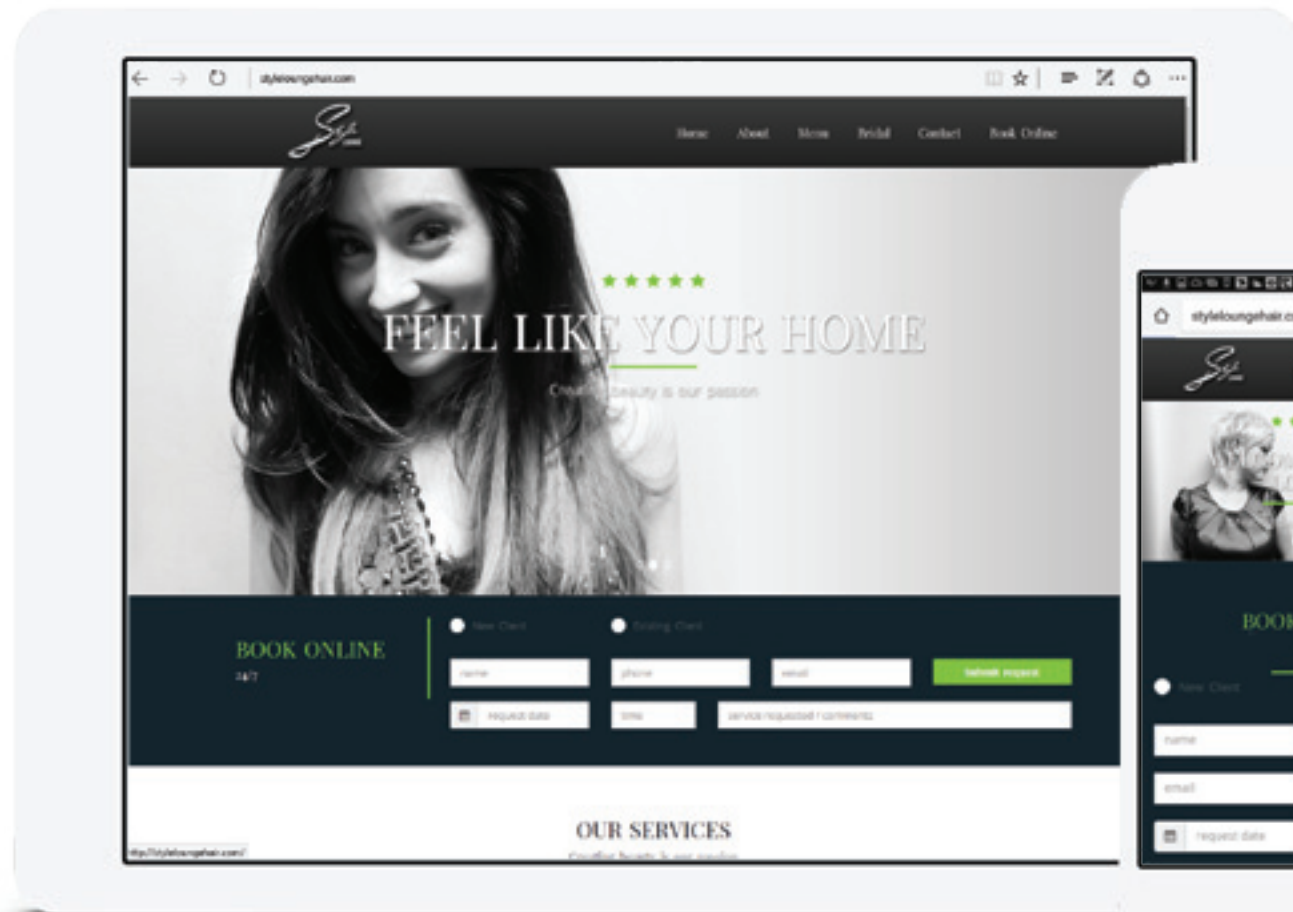


Christ the Redeemer Parish

Fully responsive website, fullwidth mode,
SEO friendly, admin page, video upload,
photo gallery, monthly newsletter,...



St. Mary of Czestochowa
Fully responsive website, adapts itself to any mobile device.



PRODUCTS WE ARE USING

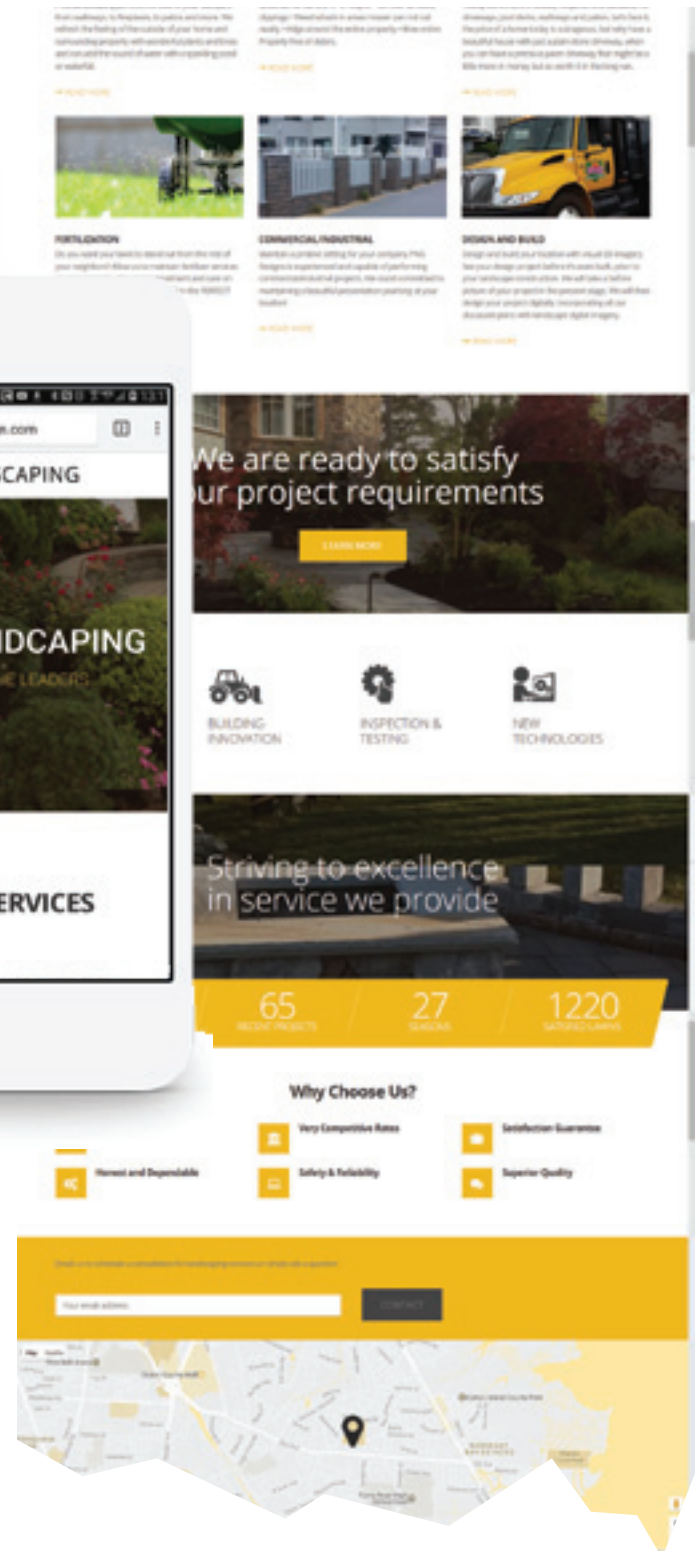
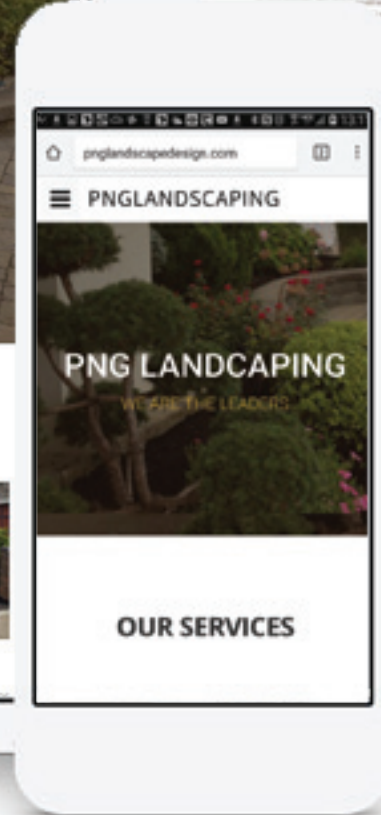
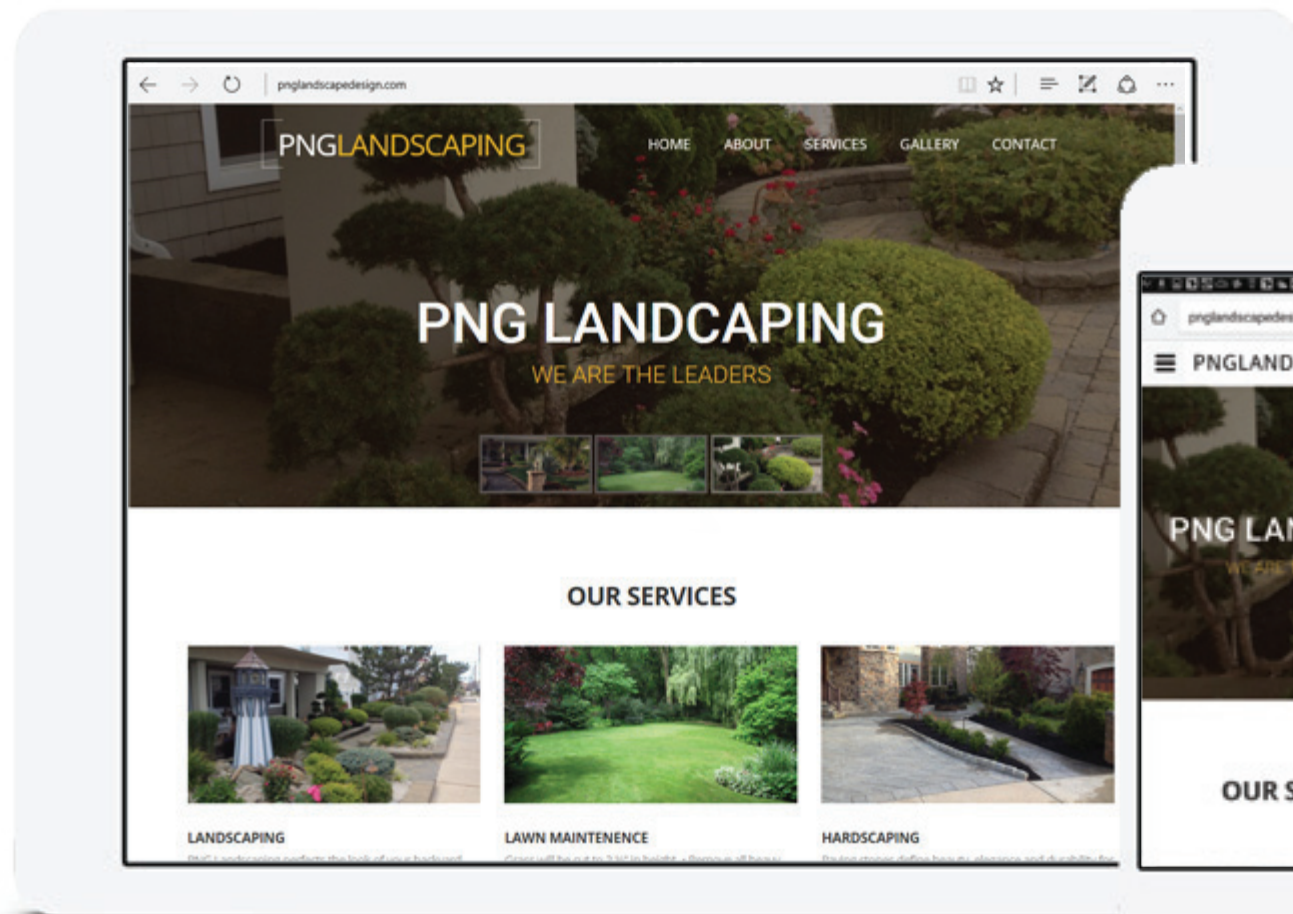
PROFESSIONAL
SEBASTIAN.

K KEVIN MURPHY



Style Lounge

Fully responsive website, fullwidth mode, booking steps, parallax background, SEO friendly,...

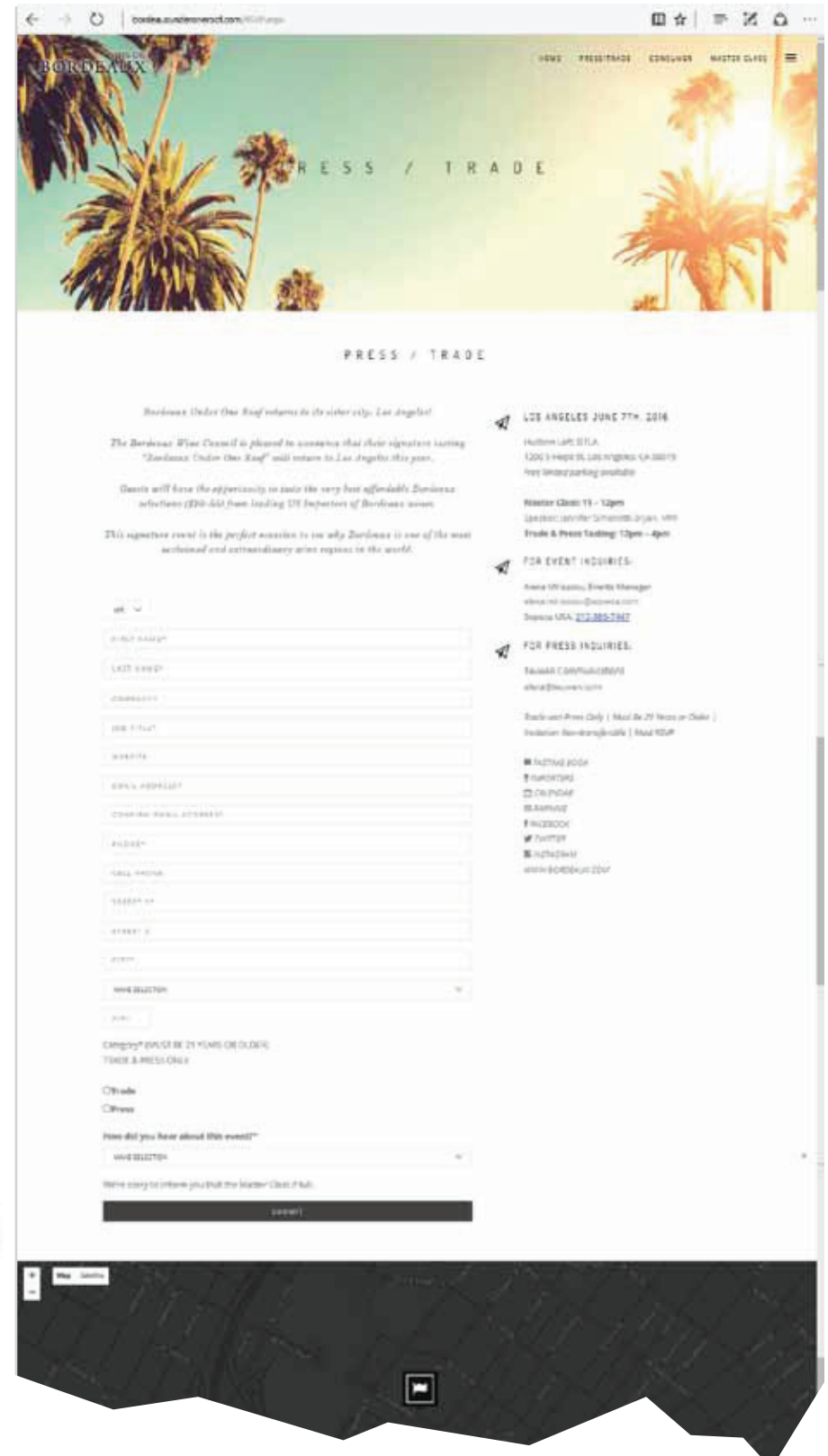
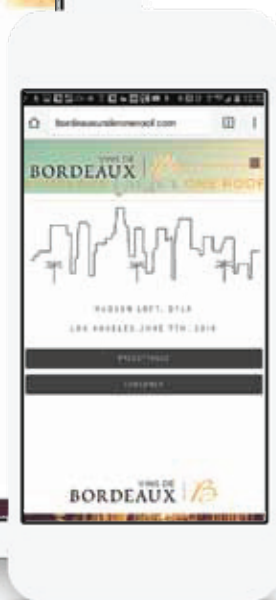
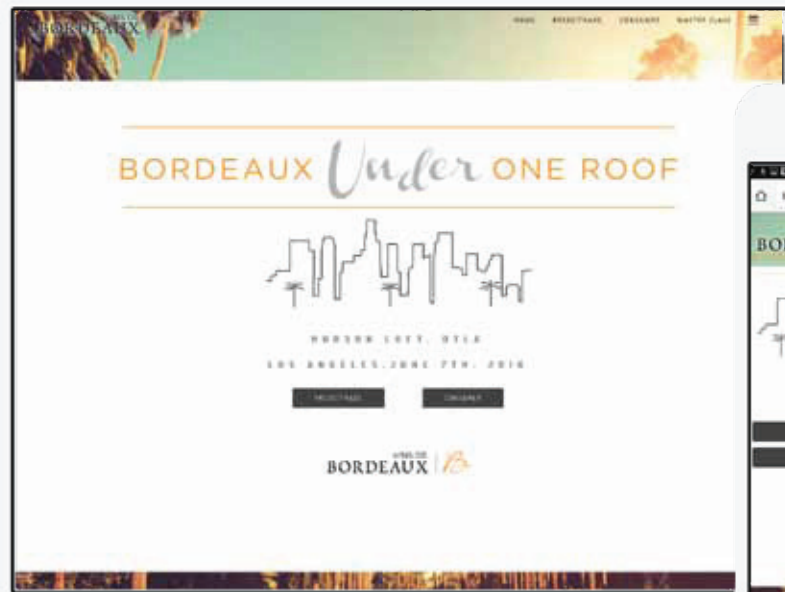


PNG Landscaping

Fully responsive website, adapts itself to any mobile device.

Sopexa USA

microsites for annual event Bordeaux Under One Roof
invitations, HTML emails





Eating for Pleasure, Eating for Health: French and American perspectives on teaching children about food

Nov 26th 2012
at the International Culinary Center

SoHo, 480 Broadway 2nd Floor (between Greene & 4th Street)

Conference 2:30-5:30pm Cocktail Party 6:00-8:00pm

Speakers:

- Clotilde Pecher**
Associate Professor at University of Bordeaux (France). Her research focuses on the role of food in a contemporary, social context perceived as not just a matter of taste.
- Philippe Besson**
Professor, professor at the University of Bordeaux, focusing on the relationship between food and the development of human food culture.
- Karen La Biron**
Professor, Director and Co-Founder of the French Culinary Institute, author of "French Kids Eat Everything".
- Janet Poppendieck**
Professor Emerita of Teaching at Hunter College, City University of New York, author of "How Not to Hungry Kids in America".
- Alicia Carlson**
Executive Director and Co-Founder of the French Culinary Institute, author of "French Kids Eat Everything".

RSVP (please contact: Registration@ICC-NYC.com)

Live streaming coverage available for those who cannot attend.





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WELCOME TO

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Nov 26th 2012
at the International Culinary Center

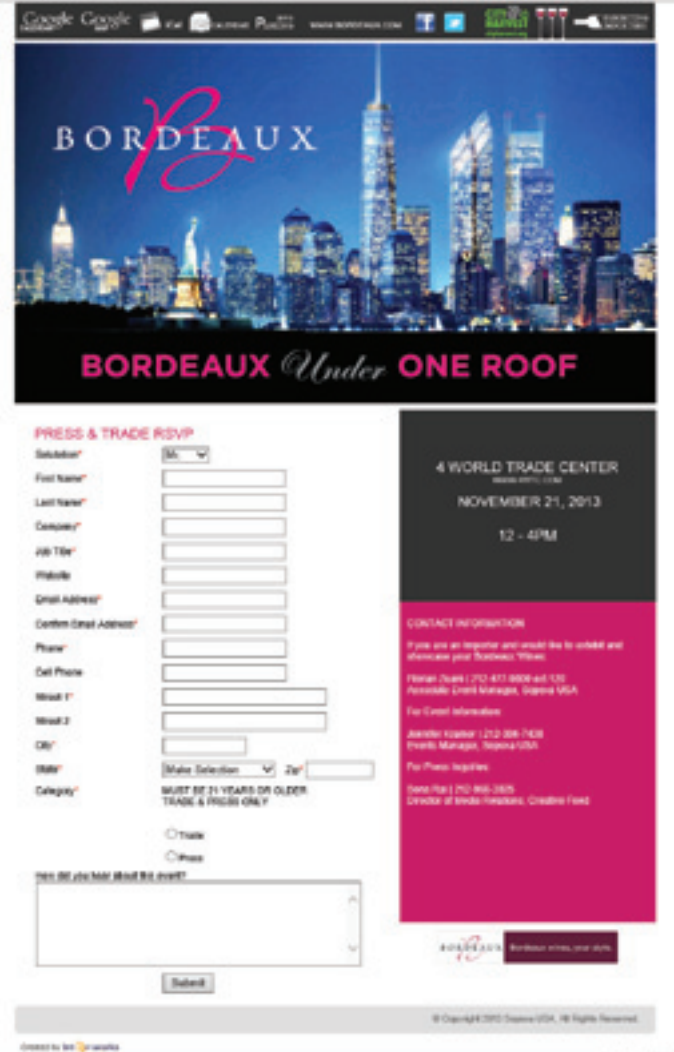
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Sopexa Conference on Food Education
Eating for Pleasure, Eating for Health: French and American perspectives on teaching children about food.





Sopexa USA
microsites for annual event Bordeaux Under One Roof
invitations, HTML emails



Sopexa USA
Teroirs & Signatures de Bourgogne
web page, email invitations, registration confirmation,
tasting mats, tasting notes, name tags, wine producers
and exhibitors catalog



For guests to become Burgundy winners, it takes time. For 90 minutes, we'll share the secrets to becoming Burgundy winners. It takes time. For 90 minutes, we'll share the secrets to becoming Burgundy winners.

BOURGOGNE TAKES NEW YORK

EXCLUSIVE INVITATION
THURSDAY, APRIL 18th 2003
1:00 - 7:30pm

VARIOUS LOCATIONS:
Manhattan, NYC
(Registration provided through host)

RSVP HERE
*Your RSVP is worth \$200 to
Marie-Claire Bouchard at mc@marieclairebouchard.com

Trade & Press Only

For Event Information:
Events Manager
Jennifer Kramer
jennifer.kramer@bgo.com
212-477-9600

For Press Inquiries:
Media Relations Manager
Marie-Claire Bouchard
Marie-Claire.Bouchard@bgo.com
212-386-7616

That's 21 years of other
Burgundy from Burgundy

This spring, the Burgundie Wine Board (BWB) cordially invites you to an exclusive journey of the senses, soaked with unforgettable moments of discovery. Throughout our special afternoon you will taste, learn, play and wine with Burgundie wines. From North to South, from Upfront to Downfront, you will discover the vineyards of Burgundie in New York City as never before.

Come experience the vineyards of Burgundie without leaving Manhattan - at 5 selected restaurants that will echo the diversity of Burgundie wines, proving that they are the perfect match to the versatility of all the world's cuisines.

Groups will travel with a BWB representative to each of the 5 selected restaurants we'll visit. Each visit will give you a 30-minute immersion into the wine of one of Burgundie's regions, educate you on their amazing terroir and aromatic expertise, meet with some of their appellations and showcase that remarkable food traditions.

After this journey in "Bourgundification", you will participate in a tasting of the renowned "Haute-Cote de Beaune" wine auction, where you will win Burgundie treasures of your very own.

The AGOs of Burgundie as we distill and describe the truly international cultures that comprise New York City. We hope you will join us in this unique journey!

B
BOURGOGNES

Alcohol abuse endangers your health, drink only in moderation.



the grapes to become Burgogne wines. It takes time. For 90 years, we have devoted to achieving great wines. It takes time. For 90 years, we have devoted to achieving great wines.

BOURGOGNE TAKES NEW YORK

The Burgogne Wine Board (BWB) would like to thank you for attending "Bourgogne Takes New York".

The day flew by very quickly. The tasting pleasure and emotions were numerous, unforgettable, amazing and surprising. We hope that you had an excellent time and left with a higher knowledge about Burgogne wines and that you'll keep great memories of this day.

OUR fondest memory of the day was the magnificent team spirit shown during the raffle auction, masterfully conducted by Joanne Marie de Champs, our fabulous auctioneer. Your sense of giving and solidarity was in the true "tradition Bourgognaise" and would have made Nicolas Pothu, founder of the Maison de Bourgogne, very proud. Truly, everybody was a winner.

We look forward to welcoming you one day soon, to when, "in situ", the adventure of discovering the taste of Burgogne from Chablis to Maconn.

Please take a few moments to kindly complete a brief **Event Survey**. Your feedback is greatly appreciated as it will allow us to better meet your needs for future events.

If you have any other comments or questions, please don't hesitate to contact us at Contact@BWBUSA.com.

We hope to see you at future Burgogne events in the US. Bonsoir!

For Press Inquiries Contact:
 Cecile Pothuaut - Press Contact
 Bureau Interprofessionnel des Vins de Bourgogne /
 Burgogne Wine Board (BWB)
 11-1211 10th St. NW, 4th Fl. 55101-0010 DC 200
 Cecile.Pothuaut@bwb.com


 B
 O U R G O G N E S



PRESS RELEASE

BOURGOGNE TAKES NEW YORK

April 18th, 2013

The **BVB** (Burgogne Wine Board) announced 16 new food media in the world of Burgundy, by taking them on a sponsored tour of the five most prominent wine regions along the famous Bourgogne wine road. Split into five small groups, journalists had their day to participate in this exciting trip to five restaurants of diverse cuisines across Burgundy, each representing a particular area of Burgundy. At each stop, the groups were briefed about the indigenous region and tasted three wines from that area. Each stop lasted 30 minutes and included a fully driver-driven quest about the particular region. Points – in the form of Burgogne-branded “tours” – were collected by each participant who answered correctly. These points were then put to good use at the 5th and final stop: the tasting at the “co-located” *Les Miroirs de Bourgogne*, a world-renowned auction that takes place annually on the third Sunday of November in Burgundy.

The restaurants chosen for the tour represented a wide range of international cuisines and did an excellent job of illustrating how well Bourgogne wines pair with the myriad cuisines in New York's diverse food landscape:

	<p>Les Miroirs de Bourgogne a French chain located in Manhattan</p> 
	<p>Bourgogne a restaurant which specializes in Italian & Mediterranean cuisine</p> 
	<p>The Breville Bar & Dining Room an Italian restaurant, a gastro pub which serves international dishes</p> 
	<p>Bourgeois a restaurant known for its modern Indian flavors</p> 



Sopexa USA
Beourgogne takes New York
tasting catalog



Custom Design Calendar

PRESS RELEASE

BNC SPONSORS TALES OF THE COCKTAIL 2013

For the 8th year participating, Cognac National Board announces events July 17 & 18

New York, NY – The Cognac National Board (BNC) announces its sponsorship of this year's highly anticipated *Tales of the Cocktail* New Orleans (July 17-21). "We chose to sponsor *Tales of the Cocktail* with specialized testing events focusing on the American cocktail tradition and necessary retrospectives for spirits enthusiasts" says Agnès Aubin, Marketing Director of BNC. "Cognac is integral to the American cocktail tradition".

In its 8th year participating, BNC will share an invaluable experience with *Tales of the Cocktail* participants, highlighting Cognac's history and its versatility in the cocktail glass.

COGNAC: AN AMERICAN COCKTAIL TRADITION
WEDNESDAY, JULY 17TH 12:30-2:30 PM, VUEUX CHASSE ROOM, HOTEL MONTELEONE

Cocktail expert David Wondrich and the BNC invite you to take a trip back in time. Come rediscover the tools that inspired such American classics as the Mint Julep and the Brandy Crusta. You'll see why David describes Cognac as "the original premium spirit for making cocktails" and why Cognac, used in both classic and innovative new cocktails, is gaining popularity in the bartender's arsenal. Join the adventure with an hour's worth of Cognac and Cognac cocktail tastings paired with food. Plus, there might even be a few goodies for you to take home!

BACK TO THE CLASSICS: REVISITING COGNAC COCKTAILS
FRIDAY, JULY 19TH 12:30-2:30 PM, EVANGELINE A & B, ROYAL SONESTA

The BNC invites you to attend its very own Cognac gallery and explore the history of Cognac from the 18th century onwards. This exhibition will reveal the timeline of the American cocktail, revealing Cognac's rise in popularity and how it became a central part of many American classics. To illustrate this trip through time, you'll get to taste some refreshing cocktails brought to you by Marcus Tello, Chris Hannah, and Jonathan Pugh. And as if that weren't enough, you'll also get to taste a variety of different Cognacs and go home with some pretty sweet swag.

For more information about Cognac activities in the U.S. visit ExperienceCognac.com

Experience Cognac



About BNC:
Founded in 1946, the Cognac National Board (BNC) is an association representing French growers and producers from the Cognac region. The *Tales of the Cocktail* Cognac events are sponsored by the Bureau National Interprofessionnel du Cognac (BNIC), the EU and France.

BNC (Bureau National Interprofessionnel du Cognac)
25, Allée de Champs de Mars - BP 18 - 91011 Cognac Cedex, France
Tel: 33 (0)5 45 39 40 00 Fax: 33 (0)5 45 39 40 54, www.cognac.fr

Contact: Marie Christine Batach
Tel: 212.385.7416 | marie-christine.batach@expco.com
Suplex USA, www.expco-usa.com

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MASTER CLASS

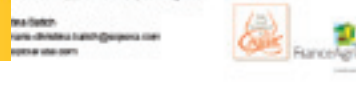
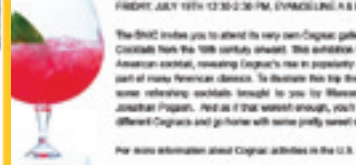
Le Cognac

Join us for a one of a kind Cognac seminar and discover what this unique spirit has to offer through a vertical tasting of VS, VSOP and XO. During this two-hour master class, our Cognac Educator will take you through an experiential tasting aimed at highlighting the aroma profile of the different Cognac showcases.

RSVP HERE

CHICAGO
JUNE 13TH, 2014
6-8PM

TENZING
185 N. Dearborn St.
Chicago, IL 60610



PRESS RELEASE

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Contact: Marie Christine Batach
marie-christine.batach@expco.com
www.expco-usa.com



Le Cognac AT

In its 8th year participating, The Cognac National Board (BNC) invites you to an invaluable experience of this year's highly anticipated *Tales of the Cocktail* festivities. Discover Cognac's history and its incredible versatility in cocktails. An event not to be missed!

Media Room *Tales of the Cocktail* (subject to change)

COGNAC: AN AMERICAN COCKTAIL TRADITION
Wednesday, July 17th
12:30-2:30 PM
Vueux Chasse Room, Hotel Monteleone

Reserve Your Seat

Cocktail experts David Wondrich and Rocky Yeh take you back in time to rediscover the taste of Cognac, using "the original premium spirit" in both classic and innovative ways. Relax, learn and taste their fresh Cognac cocktails, while enjoying some delicious food pairings!



Testing Booth *Tales of the Cocktail* (subject to change)

BACK TO THE CLASSICS: REVISITING COGNAC COCKTAILS
Friday, July 19th
12:30-2:30 PM
Evangelina A & B, Royal Sonesta

Revisit the timeline of the American cocktail, with an emphasis on the development of cognac from the 18th Century onwards.

Marcus Tello, Chris Hannah and Jonathan Pugh will illustrate this trip through time concocting refreshing cocktails along the way! Taste a variety of Cognacs, while experiencing this unique retrospective!



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COGNAC: AN AMERICAN COCKTAIL TRADITION | BACK TO THE CLASSICS: REVISITING COGNAC COCKTAILS | COGNAC: AN AMERICAN COCKTAIL TRADITION | COGNAC: AN AMERICAN COCKTAIL TRADITION | COGNAC: AN AMERICAN COCKTAIL TRADITION





Monday
APRIL 28th 2014
11:00am – 5:00pm

Midtown Loft & Terrace
367 Fifth Avenue 15th Floor
New York, NY 10016

For Event Information:
Jennifer Kramer 212-386-7438
Events Manager Sopexa USA

Must be 21 Years or Older / Trade Only
Must RSVP / Invitation Non-Transferable



Salutation*
First Name*
Last Name*
Company*
Job Title*
Website
Email Address*
Confirm Email Address
Phone*
Cell Phone
Street 1*
Street 2
City*
State* Zip*
Category* MUST BE 21 YEARS OR OLDER
TRADE & PRESS ONLY

☐ Trade
☐ Press

How did you hear about this event?

RSVP



INVITATION

Crus Bourgeois du Médoc

Monday, April 28th, 2014
11:00am – 5:00pm

Crus Bourgeois du Médoc Official Selection's
Premiere trade tasting event in New York City

at
Midtown Loft & Terrace
367 5th Avenue (15th Floor), New York, NY 10016

[CLICK HERE TO RSVP](#)

Must be 21 years or older / Trade & Press Only / Invitation non-transferable

Association de Promotion des Crus Bourgeois du Médoc
12 rue d'Alsace - 33000 Bordeaux - France F 33 - t 33 (0) 5 57 75 00 11 - f 33 (0) 5 57 75 00 12
dubois@crus-bourgeois.com - k@crus-bourgeois.com

SAVE THE DATE

Crus Bourgeois du Médoc

Monday, April 28th, 2014

Crus Bourgeois du Médoc's premiere trade tasting event in Manhattan
in
Promoting the 2013 Official Selection

Hosted by President Frédéric de Lur



R.S.V.P. to:

Sopexa USA

CruBourgeois@sopexa.com / Tel: 212 386 7438

Crus Bourgeois du Médoc
12 rue d'Alsace - 33000 Bordeaux
tél : 33 (0) 5 57 75 00 11 - fax : 33 (0) 5 57 75 00 12
dubois@crus-bourgeois.com - k@crus-bourgeois.com

SAVE THE DATE

Crus Bourgeois du Médoc

Monday, April 28th, 2014

Crus Bourgeois du Médoc Official Selection's
Premiere trade tasting event in New York City



Official invitation to come...

RSVP to:

Sopexa USA

CruBourgeois@sopexa.com / Tel: 212 386 7438

Must be 21 years or older / Trade & Press Only / Invitation non-transferable

Sopexa USA
microsites for Cru Bourgeois
invitations, HTML emails



Thanks for your interest in the Rhône Odyssey 2015. Unfortunately, all spots have been filled at this time and, because of security rules, no walk-ins are allowed. We are sorry we cannot accommodate you. We hope to see you at future events.

Regards,
Rhône Valley Wines Team



05.20.15
NEW YORK

FOR EVENT INFORMATION:

Susan Probert, Event Manager
Sopexa USA (212) 388.7147
Jillie Lofthouse, Senior Trade Relations Manager
Sopexa USA (917) 884.9048

FOR MEDIA REQUESTS AND PRESS INQUIRIES:

PR Agency Teuwen Communications
Vanessa Comar
Media Office



Sopexa USA
annual tasting event for Rhône Valley Wines



*Examine quoniam debet ut nunc, conestituei condignitatem debet, et
 debet nunciatum circumstantibus inest debet et debet
 nunciatum circumstantibus inest, et debet nunciatum. Et nunciatum
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 -- debet nunciatum --*



*Examine quoniam debet ut nunc, conestituei condignitatem debet, et debet nunciatum circumstantibus inest debet et debet
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My French Lover
 logo design
 website
 product labels and packages





Divestitures: recent exits created over \$2.5B in total transaction value.



Recent Investments: TSG has closed five new investments over the past 18 months.



Fund overview

- \$1.5B in committed capital under management
- Focused exclusively on the branded consumer sector
- Control and minority investments

Investment Professional Contact Info

- San Francisco**
 - Charles Esserman 415.217.2340
 - James O'Hara 415.217.2310
 - Hedley Mullin 415.217.2336
- New York**
 - Alex Panos 212.265.4154
 - Yasser Toor 212.265.4133
- www.tsgconsumer.com



TSG Consumer Partners

website, massmail and press releases distribution, newspaper ads, promo flyers, brochures, etc.

TSG Consumer Partners

Transforming Lives Through Innovation

★ TSG Consumer Partners is excited to announce its 50th investment in the Atlanta, GA ALLEGRIA company. We are pleased to announce an investment in jewelry designer Alex Bilal.

Currently sold in its own boutiques and major retailers such as Bloomingdale's, Nordstrom, Saks Fifth Avenue and Bloomingdale's, Alex Bilal has a loyal clientele, including Michelle Obama and Lady Gaga.

Read the press release to learn more about the partnership.

ALEXIS BITAR, LEADING FASHION JEWELRY BRAND, ENTERS INTO PARTNERSHIP WITH TSG CONSUMER PARTNERS

Great-Passport Investment Firm Selected to Assist in Building the Company's Already Notable Success

After 10 years, Mr. Bitar (35, MFA) - Alexis Bitar, the award-winning designer, manufacturer and founder of premium fashion jewelry, announced today a partnership with TSG Consumer Partners L.P. ("TSG"), a leading private equity firm specializing in branded consumer companies. The partnership enables the brand to continue to build its market share and expand its product line, both in the U.S. and abroad. The terms of TSG's investment in the company were not disclosed.

"TSG designed to enhance TSG as a partner and to have their expertise to help us further develop our company and invest the necessary resources for our future growth," said Alexis Bitar, founder and head of the company that bears his name. Alexis Bitar continues to lead a substantial ownership stake in the company and will continue to lead the business.

"Our company has enjoyed exceptional success based on a passionate and very diverse customer following, as well as some highly visible clients such as Michelle Obama, Beyoncé, and even Karl Lagerfeld who only scratched the surface of what the brand can become. We have so many exciting growth opportunities in front of us including product extensions, international growth, and generally wanting to build the brand. TSG's long and successful track record of helping other consumer brands grow and achieve substantial valuations with their valuable marketing and business know-how, risk, & experience, contribute importantly to our continuing to expand the brand."

"We are extremely excited to have the opportunity to partner with Alexis Bitar, who has shown extraordinary vision in creating a category-leading brand. Alexis's design forte, passion, and commitment to his customers and customers is inspiring and admirable," said Hedley Mullin, Managing Director at TSG. Alexis Bitar, vice president, "in addition to being a highly motivated and award-winning designer, Alexis has also built an impressive business and strong relationship with his market customers, which include the nation's leading premium department stores. We believe the brand has significant opportunities to continue to grow and expand, and we are excited to partner with Alex in this very promising endeavor."

Alexis Bitar is the leading premium jewelry brand in the consumer jewelry category. The line includes earrings, bangles, rings, necklaces and pendants and other luxury, high-end fashion and elements such as necklaces, at prices ranging from \$50 to \$500. Alexis Bitar designs are innovative yet accessible and appeals to a broad range of age and personal styles. The brand has established a reputation for quality, craftsmanship and innovation. Mr. Bitar, who founded the company in 1989, has

TSG CONSUMER PARTNERS

Selected Investments



Investment Professional Contact Information

Alexander S. Panos
Managing Director
212.265.4114
apanos@tsgconsumer.com

Yasser U. Toor
Managing Director
212.265.4113
ytoor@tsgconsumer.com

Firm Overview

- Approximately \$1.4B in institutional capital under management
- 20 years of investing exclusively in branded consumer companies
- Investment team comprised of consumer specialists
- Invests in both minority and control positions

Investment Criteria

- Categories: food, beverage, apparel, health and beauty, auto care, footwear, pet care, consumer services, franchise concepts and restaurant categories
- Size: revenues of \$20-\$500M; EBITDA of \$4-\$75M
- Operating profile: premium positioned products or services; history of (or potential for) attractive growth rates; opportunity to enhance value through brand extensions, channel expansion and/or operational improvements
- Equity investment: \$20-\$150M (with additional equity available from co-investors)

Our Offices

712 Fifth Avenue
31st Floor
New York, NY 10019
212.265.4111

600 Montgomery Street
Suite 2900
San Francisco, CA 94111
415.217.2300

TSG CONSUMER PARTNERS building America's trusted brands the recognized leader in branded consumer investing



Who We Are

Founded in 1987, TSG Consumer Partners is the recognized leader in the U.S. in building and investing in leading middle-market branded consumer companies.

The Firm:

- Pioneered the use of private equity in high-growth, middle-market branded consumer companies
- Is the most experienced consumer-focused equity fund in the U.S.; has invested in over 50 brands
- Has a team of veteran consumer product and retail specialists
- Has generated consistent, top tier returns
- Manages over \$1.4 billion in institutional capital; current fund is \$900 million

Our accomplishments include many industry-wide firsts. TSG Consumer Partners was:

- Among the first significant equity funds to invest solely in established consumer product companies
- The first to invest in the natural and organic foods space
- The first to invest in the functional food and beverage categories
- The first to invest in the ethnic food and the refrigerated entrée categories
- The first to acquire orphan brands in the personal care and household sectors
- One of the first private equity funds to invest in the super-premium, personal care products sector

We invest in private and publicly-traded companies. We acquire both majority and minority equity positions. We pride ourselves on our flexibility, creativity and discretion. Many of our investments are not announced. We provide capital for various types of investments including:

- Internal growth and acquisitions
- Full or partial liquidity for entrepreneurs, family members, or passive investors
- Management buyouts
- Corporate divestitures of subsidiaries, divisions and product lines

We are able to move quickly (45-60 day close) and discretely (no disruption to operations, no public announcement of transaction).

Target Companies



Contact: Jennifer Baxter
Office: 415.217.2317

600 Montgomery Street, Suite 2900, San Francisco, CA 94111
email: jlbaxter@tsgconsumer.com

TSG CONSUMER PARTNERS

Our Principles

We have a long-term view of a company's performance. We are less concerned with quarter-to-quarter results. We want our partner companies to invest for growth. We encourage a long-term perspective. We motivate key managers by providing them with a significant stake in the business. TSG Consumer Partners' three guiding principles are focus, integrity and results.

Focus

TSG Consumer Partners only invests in branded consumer companies. We have assembled substantial resources to support branded consumer companies across a range of channels and product categories.

Integrity

We regard fairness, commitment, follow-through and confidentiality as key ingredients to success. We value our reputation and go to work on behalf of our partners.

Results

We partner with management in many ways to create value:

- We provide management extraordinary autonomy. While the exact nature of the firm's involvement varies with each investment, all day-to-day operating decisions are left in the hands of company management.
- We offer management substantial analytic, strategic, financial and operating support to help implement fundamental improvements in sales, marketing, operations and financial controls.
- We don't burden companies with debt to the extent that operating decisions are dictated by interest and principal payments.
- We invest in our businesses for growth. We provide capital for internal growth and to fund product, brand and business acquisitions.

CRITERIA	PARAMETERS
Company Size	Sales of \$20-\$500 million EBITDA of \$15-\$50 million
Operating Profile	Premium positioned products or services History of (or opportunity for) attractive growth Attractive gross margins Distinctive competitive advantages in distribution channels Talent management basis Opportunity to enhance value by extending brand, expanding distribution and/or improving operations
Equity Investment	\$20 million - \$150 million
Flexibility	Control or minority
Security Types	Preferred or common equity

Representative Investments



Contact: Jennifer Baxter
Office: 415.217.2317

600 Montgomery Street, Suite 2900, San Francisco, CA 94111
email: jlbaxter@tsgconsumer.com

Sopexa USA
postcards and wine catalog cover



Discover new cutting-edge winemaking techniques and packaging concepts while

SEATTLE, WA

VANCOUVER, CANADA

WASHINGTON, DC

For the U.S.: Web: www.sopexaUSAevents.com Email: eventsUSA@sopexa.com Phone: 1-800-310-5706
For Canada: Web: www.sopexaCANADAevents.com Phone: 604-960-1129



Ministère de l'Éducation nationale
Direction générale de l'Évaluation et de la Prospective

FLOW WINE GROUP
TASTE
What we know!

DISCOVER BEAUJOLAIS
A refreshing change
At the Windy City Wine Festival


 
EXAMINED AND APPROVED BY THE COMMISSION OF THE EUROPEAN UNION

BORDEAUX STYLE
Discover Yours at
MARIANO'S
Fresh Market

We're hosting
FREE Bordeaux tastings
at Mariano's!

[CLICK HERE FOR DATES & LOCATIONS](#)

BORDEAUX STYLE
Discover Yours at
PA pennsylvania
LIQUOR CONTROL BOARD

We're hosting
Bordeaux tastings
at the PLCB!

[CLICK HERE FOR DATES & LOCATIONS](#)


FLOW WINE GROUP
TASTE
What we know!

BORDEAUX STYLE
DISCOVER YOURS AT
MARIANO'S
Fresh Market

BORDEAUX

RIGHT
OR LEFT

BORDEAUX

RIGHT
OR LEFT

What's
your Bordeaux Style?
Right bank or Left bank?

Find out at **FREE**
Bordeaux tastings happening
in Whole Foods Mid-Atlantic stores!

[CLICK HERE FOR DATES & LOCATIONS](#)

Flow Wine
wine magazine ad
set of ads for Whole Foods Market



BorsaWallace
internet products promotions and advertising
monthly newsletter for Pantene
monthly newsletter for Sephora





Christ the King School webpage
admin page
custom pages for the classrooms / teachers



Facebook Fanpage



Magazine Ad



Stickers



Vinyl Banner 46"x138"

Set of graphic elements for Summer program
for Christ the Redeemer School





30 lecie

Polskiej Szkoły Doksztalcajacej
Im. Gniazda 946 Sokolow Polskich

Banquet

Sobota, 25 Kwietnia, 2015

Godz. 19:00

Polanka Sokolow
140 Falcon Rd., Hillsborough, NJ 08844

Sit Down Dinner • Cash Bar • Music by DJ

DO NABYCIA:
LAMPOL TRAVEL
B&L Market
European Deli
Molinka Deli

\$50

REZERWACJE:
ADAM: 973.220.5104
MAREK: 908.727.0241
email:
PFN30YEARS@gmail.com





30th Anniversary of Polish Supplementary School
invitation
posters
tickets
book

POLISH SUPPLEMENTARY SCHOOL

Polish Supplementary School of Polish Falcon Nest 946 has been in existence since 1985. The school began at the initiative of the Nest 946 officers, with 12 children taught in a one classroom in a small bungalow at the Polish Falcon Camp Polanka in Hillsborough. It is registered with the Polish Supplementary School Council of America who sets the curriculum and provides guidance and educational support.

Over the years the number of students and teachers has been increasing steadily. Today the school numbers 170 students in 13 classes including a kindergarten class and a high school classes. The classes are held at the Christ the King School of the Christ the Redeemer Parish in Manville. All teachers are highly qualified with many years of teaching experience. Nest 946 still provides assistance when needed, and continues to be the school's sponsor and namesake.

POLSKA SZKOŁA DOKSZTAŁCAJĄCA

Polska Szkoła Doksztalcajaca Im. Gniazda 946 Sokolow Polskich istnieje od 1985 roku. Powstala ona z inicjatywy oficerow Gniazda 946. W pierwszym roku dwunastu dzieci uczilo sie w jednej klasie w malym budynku na Polance Sokolow w Hillsborough. Szkoła zostala zarejestrowana w Centrali Polskich Szkol Doksztalcajacych w Ameryce, która ustala program nauki i zapewnia pomoc w rozwiązywaniu problemow merytorycznych i dydaktycznych.

Przez lata ilość uczniów i nauczycieli zwiakszala sie. Dzisiaj szkoła liczy 170 uczniów, którzy uczą sie w 13 klasach, od klasy przedszkolnej do liceum. Lekcje odbywaja sie w szkole Christ the King, nalezacej do parafii Christ the Redeemer w Manville. Wszyscy nauczyciele posiadaja wyksztalcenie pedagogiczne i lata praktyki w zawodzie. Gniazdo 946 Sokolow Polskich kontynuuje opiekę nad szkoła, która dumnie nosi imię tego Gniazda.



NEST 946 SOMERVILLE, NJ
POLISH FALCONS OF AMERICA
THE STRONG, FRIENDLY, FAMILY FRATERNAL

30th Anniversary of Polish Supplementary School Polish Falcon Nest 946





Polish Supplementary School
of Polish Falcon Nest 946

Cordially invites you to attend a special
banquet celebrating the school's

30th Anniversary

**Saturday, April 25, 2015
7:00 pm**

Polish Falcon Camp Polanka
140 Falcon Rd.
Hillsborough, NJ 08844

Buffet Style Dinner
Cash Bar
Music by DJ
Ticket Price \$50

Please reserve your tickets by April 1st

Check payable to:
Polish Falcon Nest / Parents Association
Mail to: PFA School
c/o 338 S. Washington Ave
Piscataway, NJ 08854



Polska Szkoła Doksztalcajaca
Im. Gniazda 946 Sokolow Polskich

Ma zaszczyt zaprosić na uroczysty
bankiet z okazji jubileuszu

30 lecia

**Sobota 25 kwietnia 2015
godz. 19:00**

Polanka Sokolow w Hillsborough
140 Falcon Rd.
Hillsborough, NJ 08844

Graczy Bufet
Piatny Bar
Oprawo Muzyczna DJ
Cena Biletu \$50

Prosimy o rezerwacje biletow do 1 kwietnia

Czek prosimy wystawic na:
Polish Falcon Nest / Parents Association
Adres: PFA School
c/o 338 S. Washington Ave
Piscataway, NJ 08854

Anniversary Book Advertisement request form

Please help us to celebrate our 30th anniversary
by placing a congratulatory ad. This is a great
opportunity to support the school.

To reserve your ad space, fill out information on
the form, attach your personal message and
submit it no later than January 30, 2015.

Książka Pamiątkowa

Z okazji 30-letniej rocznicy zalozenia naszej szkoły
zostanie wydana książka pamiątkowa.
Serdecznie prosimy o dokonanie wpisu.

Wszelkie donacje wspieraja działalność
naszej szkoły.
Prosimy o dostarczenie formularza z treścią
wpisu do dnia 30 stycznia 2015.



30th Anniversary Banquet

**Saturday, April 25, 2015
7:00 pm**

Sit Down Dinner • Cash Bar • Music by DJ

Polish Falcon Camp Polanka
140 Falcon Rd.
Hillsborough, NJ 08844

\$50



Feather Flags
Event Wall Banner





Promo products



[Christ the Redeemer Parish website](#)
[admin page](#)
[video reflections](#)
[photo gallery](#)
[monthly newsletter](#)



CHRIST THE REDEEMER PARISH, MANVILLE

ANNUAL SACRED HEART Summer Festival

more info:
CTRmanville.com
908 725.0072

TRADITIONAL HOMEMADE AMERICAN & POLISH FOOD
GIANT CASH RAFFLE • RIDES & MUSIC • DAILY 50/50 • GAMES

**TUE. - SAT.
JULY 28 - AUG. 1**



Christ the Redeemer Parish
events promotion graphic elements



CHRIST THE REDEEMER PARISH, MANVILLE

ANNUAL SACRED HEART Summer Festival

more info:
CTRmanville.com
908 725.0072

TRADITIONAL HOMEMADE AMERICAN & POLISH FOOD
GIANT CASH RAFFLE • RIDES & MUSIC • DAILY 50/50 • GAMES

**TUE. - SAT.
JULY 28 - AUG. 1**




NOVEMBER 2015

100 WINNERS
Plenty of Chances TO WIN!

MEGA RAFFLE

POLISH FALCONS OF AMERICA
140 Falcon Road, Hillsborough

JANUARY 2015

100 WINNERS
Plenty of Chances TO WIN!

MEGA RAFFLE

CHRIST THE KING SCHOOL
99 North 13th Ave. Manville



WELCOME TO

CHRIST THE REDEEMER PARISH

ANNUAL PICNIC



CHRIST THE REDEEMER PARISH
**SACRED HEART
SUMMER FESTIVAL
2014**

This coupon good
For 1 item at the
outdoor kitchen
**Summer Festival Volunteers
ONLY**
Not valid for
Potato Pancakes or
Polish Platter

CHRIST THE REDEEMER PARISH
**SACRED HEART
SUMMER FESTIVAL
2014**

Good for one
POLISH PLATTER
Valid for
2014 Festival ONLY
\$8.00

CHRIST THE REDEEMER PARISH
**2015
SACRED HEART
SUMMER FESTIVAL**

Good for 1 item
at the
outdoor kitchen
**Summer Festival
Volunteers ONLY**
Not valid for
Potato Pancakes or
Polish Platter

CHRIST THE REDEEMER PARISH
**2015
SACRED HEART
SUMMER FESTIVAL**

Good for one
POLISH PLATTER
Valid for
2015 Festival ONLY
\$8.00

PROCEEDS WILL BENEFIT CTK SCHOOL, COME AND SUPPORT!



Oktoberfest
September 19-20
Sacred Heart Church grounds

PROCEEDS WILL BENEFIT CHRIST THE KING SCHOOL

Oktoberfest

September 19-20

SACRED HEART CHURCH GROUNDS
19 South 2nd Ave. Manville - www.CTKmanville.com

GREAT GERMAN FOOD • BEER • POTATO PANCAKES
50/50 • MONEY WHEEL • MUSIC

COMING SOON AT
CHRIST THE REDEEMER PARISH

JANUARY 2015

100 WINNERS
Plenty of Chances TO WIN!

MEGA RAFFLE

CHRIST THE KING SCHOOL
99 North 13th Ave. Manville

\$100 Per Ticket
Only 3,000 Tickets will be sold
You can win up to \$50,000

CHRIST THE KING SCHOOL

Oktoberfest

2014

Good For
One
GERMAN PLATTER
\$6.00

Valid for 2014 ONLY

PROCEEDS WILL BENEFIT CHRIST THE KING SCHOOL

Oktoberfest

Friday - Saturday
September 19-20

6:00-10:00

SACRED HEART CHURCH GROUNDS
19 South 2nd Ave. Manville

GREAT GERMAN FOOD • BEER • POTATO PANCAKES • 50/50 • MUSIC & ACTIVITIES

PROCEEDS WILL BENEFIT CHRIST THE KING SCHOOL

Oktoberfest

PRICE LIST

- GERMAN PLATTER ----- \$ 6
- KIDS PLATTER ----- \$ 4
- POPCORN ----- \$ 1
- SODA/WATER ----- \$ 1
- POTATO PANCAKE --- \$ 1 each
- DESSERT ----- \$ 2 various cakes
- BEER ----- \$ 4 each for 16 oz cup
(Tickets Sold Separately)



PROCEEDS WILL BENEFIT CHRIST THE KING SCHOOL

Oktoberfest

Friday - Saturday
September 19-20

SACRED HEART CHURCH GROUNDS

2 DAYS OF GREAT GERMAN FOOD • BEER

- POTATO PANCAKES •
- MUSIC AND ACTIVITIES •



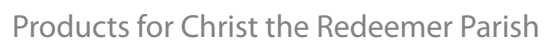
CHRIST THE REDEEMER PARISH
98 South 2nd Ave. Manville

PROCEEDS WILL BENEFIT CTK SCHOOL, COME AND

Oktoberfest

September 19-20

Sacred Heart Church grounds



Freshen Up for Spring!

Come try our new Hibiscus BOTOX Mask

This revolutionary treatment requires no injections. It combines peptide vitamins and a unique oxygen complex to leave the skin more luminous, balanced and youthful.

Book today! Beata: (908) 797.6264
Anita: (973) 715.8893



Legends Day Spa
70 Church Street, Building B, Flemington, New Jersey 08822
(908) 797.6264 www.legendsdayspa.com

Legends Day Spa

Name _____
Amount or Service _____
Date _____ Authorized By _____

Not redeemable for cash. Expires one year from purchase where allowable by law. Prices for services change without notice. All sales are final and not redeemable for cash. All sales are final and not redeemable for cash. All sales are final and not redeemable for cash.

Legends Day Spa
70 Church Street, Building B, Flemington, New Jersey 08822
(908) 797.6264 www.legendsdayspa.com

Gift Certificate

12 Days of Christmas

Package #1 Enjoy a single color service with a vinylux manicure. Fast drying polish, lasts 7 days. *save 20%*

Package #2 Haircut and blow dry service with any waxing valued over \$50.00. *save 20%*

Package #3 Enjoy a highlighting service with any pedicure service. *save 20%*

Book today! (908) 797.6264

* Subject to service by location - Spa services by Anita

Legends Day Spa & Salon
70 Church Street, Building B, Flemington, NJ 08822
(908) 797.6264

Legends Day Spa Freshen Up for Spring!

Come try our new Hibiscus BOTOX Mask

This revolutionary treatment requires no injections. It combines peptide vitamins and a unique oxygen complex to leave the skin more luminous, balanced and youthful.

Book today! Beata: (908) 797.6264
Anita: (973) 715.8893



Legends Day Spa
70 Church Street, Building B, Flemington, NJ 08822
(908) 797.6264 www.legendsdayspa.com


#Legends Day Spa
facebook.com/legendsdayspa

Legends Day Spa Freshen Up for Spring!

Come try our new Hibiscus BOTOX Mask

This revolutionary treatment requires no injections. It combines peptide vitamins and a unique oxygen complex to leave the skin more luminous, balanced and youthful.

Book today! Beata: (908) 797.6264
Anita: (973) 715.8893



Legends Day Spa
70 Church Street, Building B, Flemington, NJ 08822
(908) 797.6264 www.legendsdayspa.com

facebook.com/legendsdayspa

FALL SPECIAL

This fall, enjoy following services to fulfilled your beauty needs.

Pumpkin Peel Facial ... \$90
Pumpkin or Brown Sugar Exfoliant Pedicure ... \$35
Moisturizing Pumpkin Manicure ... \$20

Legends Day Spa
70 Church Street, Building B, Flemington, New Jersey 08822
(908) 797.6264 www.legendsdayspa.com



Gift Certificate Mother's Day Packages

Legends Day Spa BUY 4 SPECIAL

BUY 4 60 min MASSAGE FOR \$195 (reg \$80 each)

BUY 4 PUMPKIN PEDICURE FOR \$35 (reg \$40)

BUY 4 60 min PUMPKIN PELL FACIAL FOR \$240 (reg \$90 each)

Book today! Beata: (908) 797.6264
Anita: (973) 715.8893




Legends Day Spa
promo add
flyers
posters
gift certificates

VALENTINE GIFT FOR HER & FOR HIM

PACKAGE 1 - \$128
60 Min. Massage & Spa Manicure/Pedicure

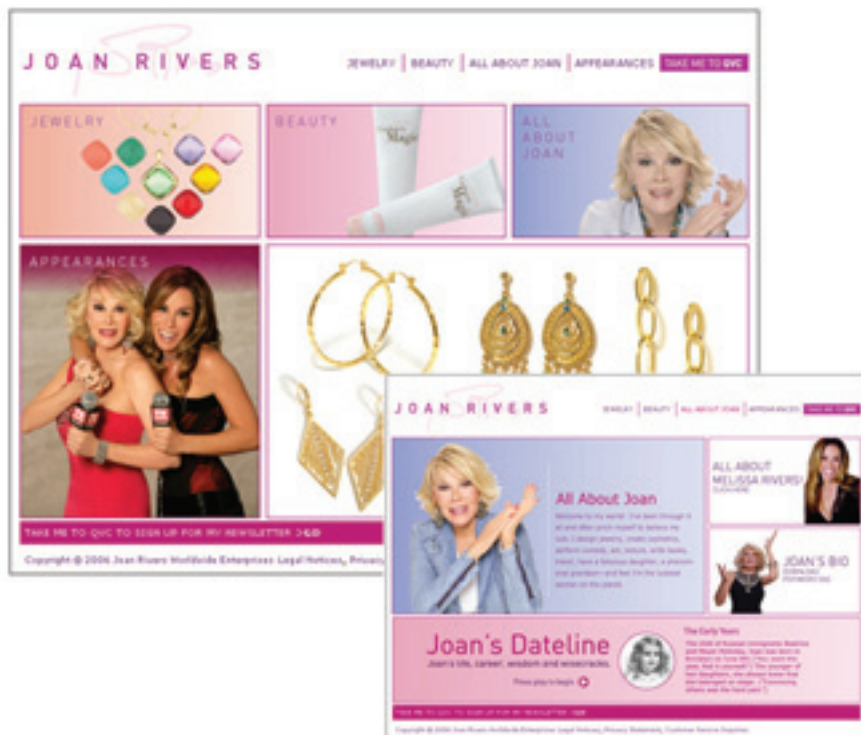
PACKAGE 2 - \$158
Selected Body Treatment & Spa Manicure/Pedicure

PACKAGE 3 - \$123
European Facial & Spa Manicure/Pedicure

Book today! Beata: (908) 797.6264
Anita: (973) 715.8893

Legends Day Spa
70 Church Street, Building B, Flemington, New Jersey 08822
(908) 797.6264





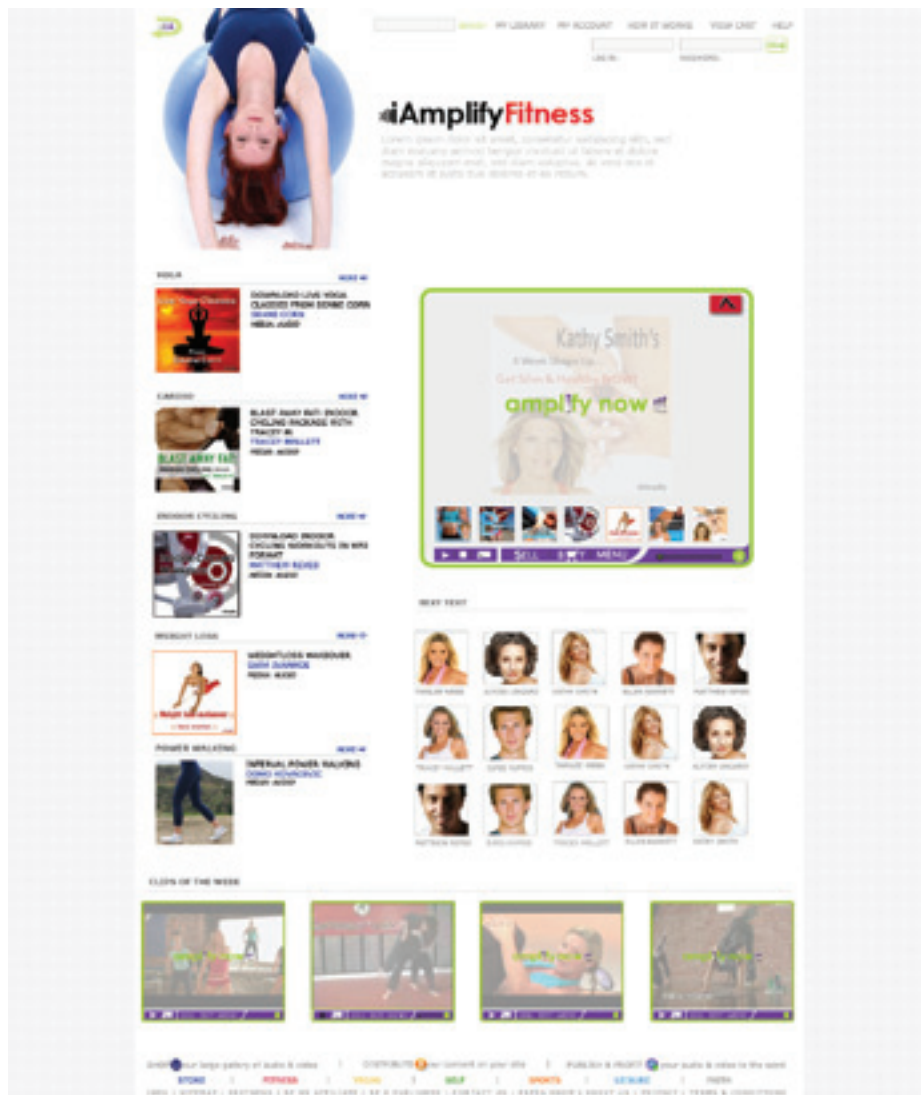
Joan Rivers, Bonsto, DeVries, Mixed Bag Radio



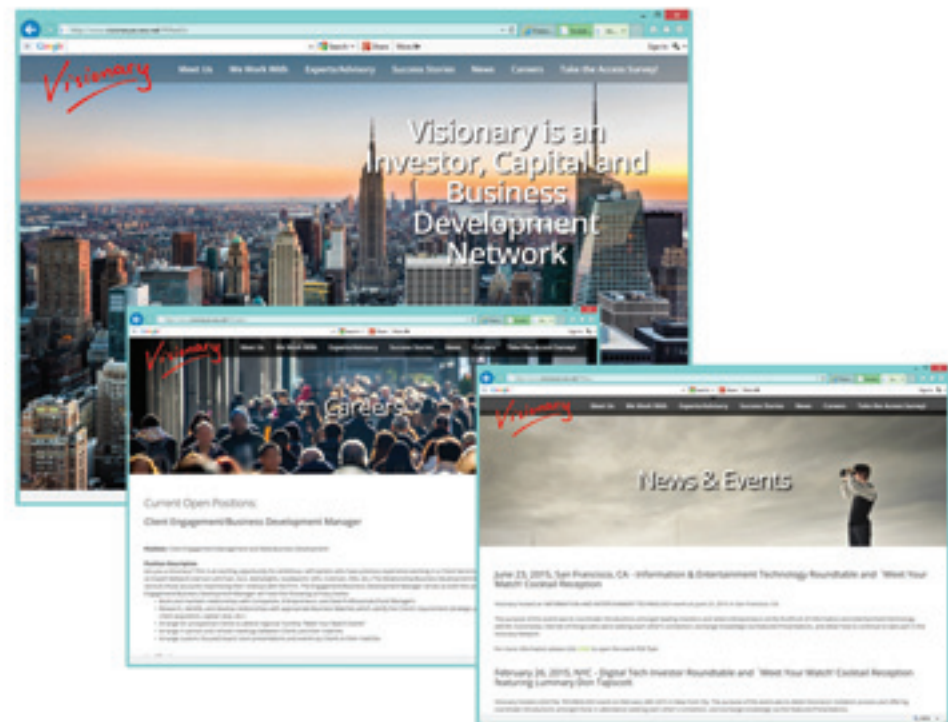


Seven Wishes / Siedem Zyczen
 Andrzej Lech - On The Road Gallery
 Karen Salmansohn - "BALLSY"- part of a book promo
 Better Waters





iAmplify
websites



Win BIG
with the
Spy Catcher's

scientifically proven
poker secrets

Joe Navarro's
Read 'Em & Reap



[Download now!](#)

Your final
step
to the final
table...

"This video course
could literally
revolutionize live
action poker!"

*John
"The Poker Counselor"
Carlisle*

[iAmplifyVegas.com](#)

**WANNA
WIN
MORE?**



**Phil
Hellmuth's**

**BLACK BELT
POKER COURSE**

[Download Now!](#)

"I've never been
so impressed
by a teaching
program..."

Doyle Brunson

**Raise some
Hellmuth...**

[iAmplifyVegas.com](#)

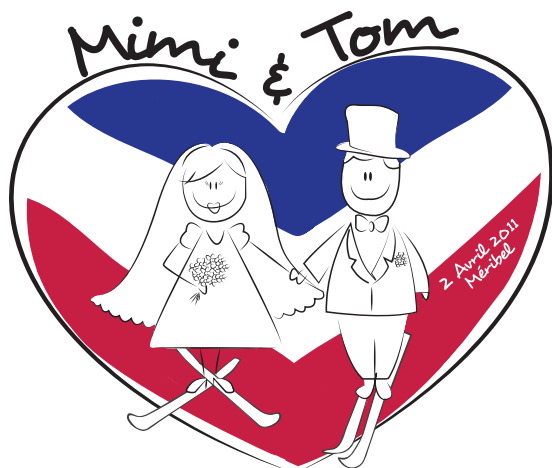
iAmplifyVegas
Holiday Line
Download today at [iAmplifyVegas.com](#)
Never revealed secrets from
POKER pros
Digital Stocking Stuffers



iAmplify
poker stars promo elements
DVD graphic design



Custom design wedding leitmotifs



<p>M&M 29.09.2012r.</p> <p>Walczy z alkoholizmem! Pijmy więc, aby inni mieli mniej.</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Lokuj wszystkie Swoje pieniądze w alkoholu - tam są one najbardziej oprocentowane!</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Tańcz & śpiewaj aż do ranka I nie przejmuj zbytnio się Jeśli jutro Twa wybranka Pijaczną nazwie Cię!</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Tańcz gdy grają, pij gdy leją, to jest najważniejszy rejon!</p>
<p>M&M 29.09.2012r.</p> <p>Instrukcję każdy dobrze zna, toast ... i do dna</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Młoda Para dziś częściej trunek jest na stołach moc Pijmy więc za zdrowie Młodych Poprzez całą piękną noc</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Jesteś Brachu na weselu pij więc zdrowo Przyjacielu, chciałbym Ciebie jednak prosić, bym nie musiał Cię wynosić.</p>	<p>Magda i Michał 29.09.2012r.</p> <p>Niechaj dzwonią kielichy Niechaj dźwięczą puchary Na zdrowie i szczęście Dla Młodej Pary</p>



29 września 2012



Księga Gości Weselnych Magdy i Michała

Magda i Michał

Magda
Panna Młoda
Dorota
Świadok
Maciek

1

Michał
Pan Młody
Dawid
Świadek
Ks. Stanisław Fyda

<p>2</p> <p>Anna Bronikowska Michał Knoff Mateusz Przygocki Marcin Okształski Izabela Sych Grzegorz Kot</p>	<p>3</p> <p>Paulina Pasławska Tomasz Janiszewski Małgorzata Jasnoch Arkadiusz Grzędzicki Paweł Baranowski Magdalena Nowak Andrzej Fac Ewa Milek Wojciech Boros</p>	<p>4</p> <p>Sylvia Pobudkowska Marcin Pobudkowski Ewelina Orłowska Mariusz Sztylc Tomasz Balicki Katarzyna Balicka Robert Pobudkowski Beata Pobudkowska Paweł Godlewski Adriana Godlewska Waldemar Szymalski Anna Szymalska</p>	<p>5</p> <p>Alicja Muna Pan Młody Władysław Tuda Pan Młody Halina Czesława Pan Młody Jan Pobudkowski Cecylia Pobudkowska Leszek Godlewski Teresa Godlewska Jan Balicki Jadwiga Balicka Heniek Balicki Elżbieta Balicka</p>
<p>6</p> <p>Jadwiga Muna Panna Młoda Krzysztof Tuda Panna Młoda Elżbieta Czesława Panna Młoda Stef Budlo Dziadek Panna Młoda Władysław Katarzyna Janikowska Tajemniczy Nieznanym Katarzyna Oleszczuk Anar Frey Oskarson Aleksandra Maszyńska Elżbieta Wachulik Roman Wachulik Monika Maszyńska Dariusz Maszyński Anna Oleszczuk</p>	<p>7</p> <p>Adriana Kratiuk Kamil Samirski Małgorzata Tłosa Magdalena Tłosa Jakub Sobolewski Katarzyna Gubierz Przemysław Mietlarczyk Anna Kropidłowska- Mietlarczyk Mirosława Bach Patrycja Bach Natalia Bac</p>	<p>8</p> <p>Karol Ligmann Aleksandra Renda Michał Kocemba Ewa Wachulik Martyna Wachulik Maciej Nieka Joanna Czerwieńska Anna Pajęnska Piotr Pajęński Adam Czoska Małgorzata Cigłowska Paweł Larus</p>	<p>9</p> <p>Piotr Mróz Karolina Mróz Paweł Ślesiański Iwona Gawor Tomasz Ropel Anna Szarecka Michał Skrucha Magdalena Kamińska</p>

#1 blank screen



#2 one flake falls



#3 more snow falls



#4 text starts on mound of snow



#5 snow piles up, see more text



#6 snow covered - full text shown



The weather outside is frightful but our party is so delightful...

Please join us to kick off the Holiday Season. Equinox style.

Sunday, December 4
6:00 - 10:00PM

Pacha
618 W. 46th Street @ 11th

Cocktails, Hors D'Oeuvres, Dance

This invitation is for Equinox staff only. Please present ID.



Equinox
christmas party invitation

INTR-WORKS

WEB DESIGN & DEVELOPMENT STUDIO

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