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	<p><b>GLEN BROOK WAY SENIORS</b> AFFORDABLE ONE-BEDROOM APARTMENTS • AGE 62+ NEW CONSTRUCTION UTILITIES INCLUDED</p>	<p><b>Applications</b> Lottery Application Deadline: Friday, September 8, 2023 Application can be accessed online at: <a href="http://www.gbwseniors.com">www.gbwseniors.com</a> To request an application be mailed to you, or if you or a family member has a disability or limited English proficiency, and as a result need assistance completing the application and/or require any assistance during the application process, please <a href="#">CLICK HERE</a></p>
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World Masters website.

Also announced at LA's sweetest Labor Day event is the world-wide exclusive opportunity to taste and purchase (by the pint) Giada De Laurentiis' Giadzy x Gelato Festival collaboration's Lemon Ricotta gelato. Notably the celebrity chef's favorite gelato brand, Gelato Festival recently partnered with Giada to create a new fan-voted favorite gelato flavor - Lemon Ricotta - which will be offered at the Gelato Festival Flagship Store during the Festival.

#### MAIN STAGE SHOW COOKING SCHEDULE:

##### September 2

- 10:30 am - 11:30 am - Executive Pastry Chef Riccardo Menicucci from Beverly Wilshire, A Four Seasons Hotel presenting "A Nostalgic Journey" (Old-fashioned flavors of a PB&J sandwich)
- 11:30 am - 12:30 pm - Executive Pastry Chef Natalie Alcaraz from Wally's Wine & Spirits presenting "Natalie's Sweets" (Sesame Seed Hazelnut Sundae, White and Black Sesame Seed Tuile, Coffee Mascarpone Mousse, Nutella, and Hazelnut Gelato. Contains Dairy and Nuts. Gluten free)
- 12:30 pm - 1:30 pm - Executive Chef Charly Houegban from Loews Hollywood Hotel presenting "Strawberry Caprese Salad" (A refreshing salad bringing together the flavors of the season, featuring fragrant strawberries, baby heirloom tomatoes, and a rich Burrata cheese topped with housemade basil oil and Gelato Festival's own Hibiscus-Ginger Sorbet)
- 3:00 pm - 4:00 pm - Chef Daniele Palazzoni from Gelato Festival presenting "Vanilla Gelato Zero" (An indulgent low-calorie completely new formulation of Gelatos, available as dairy or plant-based)
- 4:00 pm - 5:00 pm - Executive Chef J.P. Amateau from Musso & Frank presenting "The 1919 Sundae" (A take on Bananas Foster, with homemade peanut brittle, caramelized banana and mango sauce on top of vanilla gelato)

##### September 3

- 12:00 pm - 1:00 pm - Silikomart and Chef Alberto Facchin presenting "Gelato as you've never seen it" (Explore the world of gelato and semifreddo making, diving into the theories and practices of mastering the art of below-zero pastry making)
- 1:30 pm - 2:30 pm - Corporate Executive Chef Giuseppe Gentile from Antica Pizzeria Da Michele presenting "Gnocco fritto alla gianduaia" (Sweet deep fried pizza dough with Gianduaia Stracciatella Organic Oat gelato (cocoa and hazelnut oat gelato with chocolate chips), hazelnut crumble and sugar coating. Vegan-friendly)
- 2:30 pm - 3:30 pm - Executive Chef Diana Briscoe from Gracias Madre presenting "Churros" (Churros with chipotle-spiked Mexican chocolate sauce for dipping and vegan vanilla oat gelato. Vegan-friendly)
- 3:30 pm - 4:30 pm - Chef Daniele Palazzoni from Gelato Festival presenting "Chocolate Gelato Zero" (An indulgent low-calorie completely new formulation of Gelatos, available as dairy or plant-based)

##### September 2 & 3

- Carpigiani's Frozen Dessert University - Carpigiani will present their introductory frozen dessert business course for all attendees: "Frozen Dessert Business: Transform Your Life with Sweet Success". This presentation offers entrepreneurs

