## FERRIS HILLS & CLARK MEADOWS

*Independent and Enriched Senior Living* One Ferris Hills, Canandaigua, NY 14424

#### Friday, May 3

### The RPO's Ward Stare

Join us at **3 p.m.** as the



Rochester Philharmonic Orchestra's music director talks about the RPO's past, present and future.

#### Wednesday, May 22

#### **ATLYS string quartet**

These talented musicians have charmed audiences around the world and will perform for us at **3 p.m.** 

If interested in attending these events, please call (585) 393-0410 to confirm dates and times have not changed.

To see other events, visit **FerrisHills.com** 





Isaac Davis is shown preparing an omelette in the Ferris Hills dining room. Davis spends his days off volunteering at the local soup kitchen.

# Award-winning chef a volunteer at local soup kitchen

Isaac Davis spends most of his time in the expansive kitchen of Ferris Hills at West Lake, where residents dine on the likes of pork osso bucco, grilled sirloin filets and Mediterranean shrimp pasta.

In March, a dish he and fellow Ferris Hills chef Bonnie Potter created took top honors at the Canandaigua Chefs'

Challenge, an event Davis has now won for two years straight.

Many Tuesdays, however, you'll find the executive sous chef helping prepare the daily free meal at Gleaners Community Kitchen in Canandaigua. Some people would consider it surprising to go from a high-end retirement community to a soup kitchen on a regular basis, but for Davis, it's a natural fit.

"I was always brought up to treat everyone the same," he says.

"It doesn't matter if you have money or not."

Davis, 28, is a graduate of Alfred State College's Culinary Arts program. Just prior

to joining Ferris Hills' staff in 2016, he was executive sous chef at the Peek'n Peak Resort in Clymer, NY.

Early last year, he began volunteering at Gleaners, which serves lunch on weekdays. Doors open at 11 a.m. and the volunteers never know whether 30 people will show up, or 80.

Davis enjoys the camaraderie with the other volunteers at the soup kitchen and relishes the challenge of working with whichever donated ingredients happen to be available on a particular day.

"You take anything you have in that pantry and make something with it," he says, adding, "It's fun, and it brings out your creative side."

To sample some of Ferris Hills' award-winning food, schedule a tour by calling (585) 393-0410. We'll treat you to lunch!

# Recent Events at FERRIS HILLS



