



Famed family's coffee cup runneth over



Members of the Gaviña family are, top row, from left: Peter Gaviña and Michael Gaviña (sons of Pedro), and Jose Gaviña. Front row, from left: Francisco M. Gaviña (Paco), Pedro Gaviña and Leonor Gaviña-Valls.

Given that coffee is America's favorite morning drink, a cup of coffee is commonplace. A good cup of coffee, on the other hand, is a luxury.

As our country's love affair with coffee has intensified, the traditional cup of joe has expanded into an entire kingdom of coffee-related beverages. One coffee company F. Gaviña & Sons, Inc., has handily kept up with this trend and has the beans to back it up.

Operating as Gaviña Gourmet Coffee, the Vernon, California-based company engages in growing, importing and roasting gourmet coffee in the United States. Products range from whole bean, ground and espresso coffee products to hot and iced teas to specialty drink mixes, such as hot chocolate, cappuccino and chai. Beyond the liquid, the company also distributes all manner of coffee brewing machines and supplies, and serves a variety of businesses, from coffeehouses and restaurants to grocers and retail suppliers.

The company's foray into every facet of the coffee industry has its roots in history, one that began more than 130 years ago, when brothers José María and Ramón Gaviña left their homeland in Spain for the fertile

mountains of Cuba. They began planting coffee seedlings on the hillsides of their plantation, Hacienda Buenos Aires, and soon earned a reputation for producing the region's best coffee.

Don Francisco Gaviña, born at the plantation, grew up watching his father, Ramón, train workers on how best to fertilize the soil and sow the coffee seedlings. He worked alongside them to handpick beans, learning how to determine those that were of the best quality. When Fidel Castro seized power of Cuba, Don Francisco left the plantation for Miami and later Los Angeles, continuing to nurture his love of good coffee. Gaviña Gourmet Coffee, and later, Don Francisco's Coffee, outgrowths of the original Cuban coffee-growing business, were born.

The business remains a family affair to this day, with Don Francisco's sons and grandsons continuing the tradition. Sons José, Leonor, Pedro and Francisco also grew up on the plantation before coming to America, thus learning the art of growing coffee firsthand as their father did. Today, Francisco is the vice president of operations, Jose is the chief financial officer and Pedro is plant manager. But the sons are more hands-on than their impressive titles might suggest.

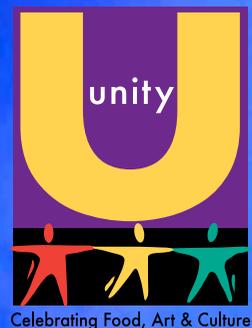


Workers package Don Francisco's Coffee as it comes off the production line.

As the company has expanded from mom-and-pop establishments to big-name supermarkets, it's ventured into other arenas as well. The company began tinkering with its traditionally Cuban coffee to fit the tastes of various ethnic groups, including Middle Eastern and Vietnamese, launching the company into the next tier and resulting in supplier relationships with McDonald's, Costco, Wal-Mart, Safeway, Kroger and CVS Caremark.

Through it all, the sons have kept a focus on what's important: family as well as the environment. The company aims to keep non-biodegradable items out of landfills, boost recycling rates and continually reduce the company's carbon footprint. This commitment to green manufacturing practices and sustainability efforts earned it the 2007 Solid Waste Alternative Programs Award by the city of Vernon and the 2010 "Food Processor of the Year" designation from the Food Industry Business Roundtable of Southern California.

F. Gaviña & Sons, which typically earns \$115 million in annual sales, does all of this while churning out 40 million pounds of top-quality coffee per year. That's a business model we can all drink to.



Famed family's coffee cup runneth over

An abundance of textures and symbolism

Perfect mesh of fashion and family

A culinary champion with much on his plate



When it comes to helping girls excel, this CEO doesn't kid around



Anna Maria Chavez
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Perhaps best known for its cookies, the iconic Girl Scouts organization celebrated its centennial birthday this year. Indeed, the tagline on the organization's website reads, "Every cookie has a mission: to help girls do great things."

Anna Maria Chávez, CEO of Girl Scouts of the USA, has a mission, too. A visionary not unlike Juliette Gordon Low, founder of the Girl Scouts, Chávez also cares deeply about helping girls do great things, but her focus goes deeper – into the areas of community service and leadership – as she aspires to support what she calls every "amazing" girl.

The first Hispanic woman to lead the organization, comprising 3.2 million girl members and adult members worldwide, Chávez's affiliation with scouting goes back to her girlhood.



Girl Scouts have been engaging in activities of all sorts for 100 years.

She has frequently spoken of the life-changing moment when her best friend announced she was joining Girl Scouts. Now 43, Chávez was a 10-year-old growing up in small-town Arizona when she decided to follow in the footsteps of her friend. Never having participated in extracurricular activities before, she immediately embraced the crafts, camping and travel opportunities. The latter afforded her a chance to explore places and horizons beyond those she'd previously known and boosted her confidence level. And ultimately, Chávez gives credit to the "sisterhood" she found in the Girl Scouts for fostering her pursuit of law.

After graduating from high school, Chavez earned a bachelor's degree in American history from Yale University and later earned a juris doctorate from the University of Arizona, College of Law. She went on to hold numerous federal and state government positions, including roles as deputy chief of staff for urban relations and community redevelopment for former Arizona governor and current U.S. secretary of Homeland Security Janet Napolitano, also a lifetime Girl Scout member. Chávez served as CEO of the Girl Scouts of Southwest Texas prior to taking on her current role as CEO of the national organization.

She has been honored for her work in many sectors, and was named Woman of the Year at the Latina Excellence Awards in 2007. Indeed, she once advised the governor on issues affecting the Latino community, and in her role today, she continually looks for opportunities to serve girls in diverse communities. She recently co-authored an article for The Huffington Post titled "Hispanic Girls are Ready to Lead, But are We

Ready to Support Them?" in which she argues that all Hispanic girls have the potential to achieve innovations and breakthroughs in a variety of fields.

These achievements hinge upon whether the girls' communities provide them with support, and Chávez aims for the Girl Scouts to reach out to girls in traditionally underserved communities. She continually rallies for more adult volunteers to give of their time and expertise, stressing the impact they can have on the girls, who then



The Girl Scouts organization comprises 3.2 million girl members and adult members around the world.

contribute with their own community service projects and dollars, ultimately supporting the organization's mission of making the world a better place.

Chávez's passion for giving back has a rival in her passion for instilling the value of leadership. A recent Girl Scout initiative and national brand campaign, known as leadership journeys, underscored the organization's overall "Keys to Leadership" initiative. This was followed by a recent leadership advocacy campaign, the largest of its type in our nation's history, "To Get Her There." By engaging adult leaders to act as role models and mentors and invest in the girls of today, Chávez asserts that girls will gain the qualities and confidence needed to be the leaders of tomorrow.

Perfect mesh of fashion and family



Viviana Gabeiras

Fashion designer Viviana Gabeiras leaves nothing to chance. From weaving, dyeing and printing her fabrics to overseeing the manufacture of her own original creations, then marketing and showing her five collections throughout the United States, this one-woman powerhouse is involved in each and every step.

Her fashion house, Petit Pois by Viviana G, is based in her adopted hometown of Miami. Her signature mesh fabrics form the basis for her collection, and provide a vibrant, art-inspired canvas in a collection that features movement and form-fitting flattery to complement women of all ages and sizes.

She takes great pride in knowing that while many of her competitors' lines are made in countries that rely on cheaper labor, her line is wholly designed and manufactured in the United States. Even during the recent recession, Gabeiras managed to keep all her employees on staff.

"Being in the United States for a while already, I am very sad to see all the manufacturing being moved away from here," she says. "To be able to control my own collection and see it come together in my eyes, it's less work in a sense. We are one family here, and we need to keep it stronger ..."

A native of Venezuela, Gabeiras moved to New York City after attending

the prestigious Parsons School of Design in Paris, alongside such fashion notables as Marc Jacobs, Isaac Mizrahi and Tracy Reese. In the 1990s, she launched and designed the brand Sweet Pea, whose acclaimed designs featured her now signature stretch mesh fabric. Spurred by her success, she launched her own line 12 years ago.

Since then, her designs have been featured in many fashion publications, including the cover of Women's Wear Daily, and she's received numerous awards including the Best Pret-A-Porter (Ready-to-Wear) Style Award at the 2012 Miami Beach International Fashion Week Miami Moda & Music Awards for her 2012 fall collection.

Gabeiras ensures that all the pieces from one collection integrate with pieces from previous collections. It's in this sensibility and passion for fit and function that one truly sees her experience as a working mother come through. All items are washable, keep their shape and vibrancy and pack easily. Many of them are also convertible, such as a reversible wrap dress.

She laughs, recalling that when her sons were young, they played with fabric in her office while she worked. Now they are part of Petit Pois' success; one son manages production and another directs marketing and customer service. Her husband, Rafael, oversees administration.

Petit Pois, <http://mypetitpois.com>, combines all of her influences, American, Latina and European, to bring together a look that's practical, flavorful and chic. She continually looks for inspiration in her travels, watching street fashion and through media. Her fall 2012 collection, for example, was influenced by the bohemian style of British singer Florence Welch.

Giving back to the fashion industry is also a high priority. Gabeiras has taught at the Miami International University of Art and Design, attends portfolio reviews and graduations, and views the student collections.

"I love fashion, breathe fashion, sell fashion, teach fashion," Gabeiras says. "My life is around fashion, my kids, my husband; you cannot separate it. It's all around that."



Items from Petit Pois' 2012 fall collection shown at the 2012 Miami Beach International Fashion Week held in March. Photos courtesy of Petit Pois Inc.

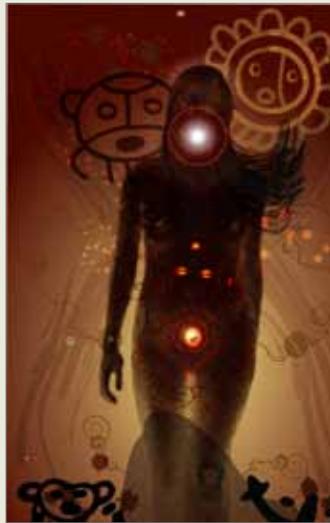


An abundance of textures and symbolism

Rich textures and symbolisms of customs and heritage become the common foundation of artwork by three artists chosen for *Unity's* Hispanic American Heritage Month issue. Textures from digital effects, layers of acrylic paints and sculpting are strong elements in the individuals' artistic style. Each artist desires to share his or her culture and connect with the viewer through cultural roots.



"Plenero Kid" by Livia Nieves



"Taina Going Forward" by Livia Nieves



"Bomba Dancer" by Livia Nieves

LIVIA NIEVES

Livia Nieves was born and raised in Ponce, Puerto Rico. She grew up in an area where water was only available at night and the electricity could only source three light bulbs in the entire house. Nieves remembers having only mud and soft yellow rocks available to her to use for drawing. One of her most inspirational moments came when she saw simple forms carved into rocks by her native people, the Taino Indians. These images established a connection for her to her roots.

In "Bomba Dancer," Nieves fuses ancient Taino petroglyphs with a contemporary Puerto Rican dancer. Bomba music was derived from the influence of African slaves, and the bomba dance became an integral part of this important music. The red, flying skirt of the dancer also hints of Puerto Rican heritage from Spanish colonization.

"Plenero Kid" was inspired by a program for Latino kids to expose them to their history via pleno, which is also considered an important genre of music in Puerto Rico. In this piece, the viewer gets a sense of the young boy learning an important aspect of Puerto Rican legacy.

A silhouette of Nieves, laced with her favorite Taino images, a recurring theme throughout her work, is "Taina Going Forward." Nieves states, "It explains my search for an identity: a female full of knowledge, culture, history and pride." The white, circled core with softened thin rays of light also recurs throughout Nieves' work.



"The Kiss" by Benjamin Casiano

"I like the combination of the old and the new," says Nieves. "In my work, history is represented in a contemporary style." Nieves' use of ancient forms of Taino petroglyphs, combined with digital effects and images of Puerto Rican people, are an endless source of inspiration for her.

BENJAMIN CASIANO

Benjamin Casiano is of Puerto Rican descent and was born and raised in the New York City area. He earned a bachelor of fine art from Pratt Institute in Brooklyn.

Casiano attributes his love for art to his grade school teachers who "took notice and encouraged" him. He states that his Puerto Rican heritage influences the colors, medium and textures he uses in his work.

His piece "Catwalk" is acrylic on canvas. The red featured in the model's dress and



"The Reader" by Benjamin Casiano



"Catwalk" by Benjamin Casiano

hat pops in the forefront of the black background. The added textures on her contoured figure are meant to capture movement.

A symbol of "the essence of love in its entirety" is what "The Kiss" is all about. In this piece, the couple's faces coalesce as one in what appears to be pure bliss.

Inspired by watching his parents dance the night away, Casiano created "The Dance," which is featured on *Unity's* cover. "I wanted to find the means to show the wonder and romantic aspect of its style and beauty," says Casiano.

Casiano's work has evolved from photorealism to cubism. "The Reader," the first of a series, is an experimental piece based on textures, color composition and individuality.

"I take mental snapshots of my communities and convey them into a piece of work for the world to see. It is important to preserve the Latino culture through art," Casiano states. His perspective is taken from a quote by master artist Edward Hopper: "If I could say it in words, there would be no reason to paint." Poetic and simply put.

JUAN ANDREU

Sculptor and painter Juan Andreu was born and trained in Valencia, Spain. He has worked as an industrial, interior and architectural designer for the past 25 years. Andreu began working with wax and plaster at his father's dental office. He watched his father paint and build architectural prototypes in plaster for pure aesthetic pleasure.

Andreu's work ranges from small tabletop pieces to large bronze and wood sculptures. Andreu's consistent subject matter has always been the Spanish bull.

Andreu's "Bronze Bull" has the color of the earth with heavy textures that symbolize untold stories. The imposing, light blue "Bull," with its head extended high, exemplifies powerful defiance. The sculpture, "Bull with Man," represents "an integration of life or a communion in death," Andreu says. "What takes place for brief moments is a beautiful wrestling match of brave and athletic coordination of both man and beast ..." He maintains that by continuing to observe and study the bull, he will "discover thousands of more possibilities (for) depicting the magnificence of the animal."

"If I could say it in words, there would be no reason to paint"

— Benjamin Casiano, quoting artist Edward Hopper



"Bull with Man" by Juan Andreu



"Bronze Bull" by Juan Andreu



"The Bull" by Juan Andreu

Where desserts and pastries with attitude are made

There are many preconceived notions surrounding baking and the people who do it. The timeless images of prim and proper women in aprons placing hot apple pies on open window seals so they can cool are embedded in the minds of Americans everywhere.

Michelle and Vinnie Garcia, co-owners of the Bleeding Heart Bakery in Chicago, have made it their mission to change the perceptions of traditional baking and push the boundaries of what is considered a dessert. Their bakery features visually stunning “punk rock pastries” along with other creative desserts.



Michelle Garcia, co-owner of Bleeding Heart Bakery, makes creative desserts such as chocolate-dipped bacon.

The eccentricity and punk rock attitude of Bleeding Heart Bakery (www.thebleedingheartbakery.com) are a reflection of the owners. And the personal journeys that brought them to baking are as unique as their creations in the oven.

Vinnie's ascent in the baking world began when he was hired as a catering driver for renowned chef Wolfgang Puck. He was mistaken for a cook and assigned to the kitchen. Despite that, his skills were quickly noticed even though he was self-taught. As Vinnie's hands-on gourmet skills improved, he decided to open the first Bleeding Heart Bakery with his wife, Michelle, in 2005. Today, Vinnie is the mastermind behind Bleeding Heart's unique cake designs.

He has created cakes decorated to look like a rack of ribs and dragons, and he's created Latin-inspired Dia de Los Muertos (Day of the Dead) cakes. He is also responsible for the artwork and aesthetics of each of the bakeries.

Michelle first learned to cook while at a California school for troubled teens. The kitchen she worked in was often headed by professional chefs who used fresh, local ingredients in everything they made. After leaving California, Michelle took the organic philosophy she learned from her mentors and traveled throughout the country, working in the kitchens of some of the nation's finest restaurants. She went on to graduate top-of-class from Chicago's French Pastry School. A few of her signature pastries and desserts include Oaxacan-spiced cake-balls, chocolate-dipped bacon and decorative cupcakes.

The Garcias say Bleeding Heart Bakery was the first certified organic retail bakery in the United States. Its products come in environmentally friendly packaging and deliveries are made in a hybrid vehicle. The bakery also composts, recycles and use eco-friendly products when cleaning up at the end of the day. Many of Bleeding Heart's desserts are vegan friendly, yet satisfy their customers' craving for sweets. Nut-free, sugar-free and gluten free options are also available.



Vinnie Garcia, co-owner of Bleeding Heart Bakery with wife Michelle, is the mastermind behind the bakery's unusual cake designs.

Vegan Granola

- | | |
|-------------------------|------------------------|
| 12 cups oats | 1 1/2 cups brown sugar |
| 2 cups slivered almonds | 1 1/2 cups maple syrup |
| 2 cups chopped walnuts | 1 cup vegetable oil |
| 4 cups pumpkin seeds | Salt |
| 3 cups coconut | 4 cups dried fruit |

Mix ingredients in a large bowl. Spread granola on pans and bake for 15 minutes in a 350-degree oven and stir.

Take granola out of the oven to dry and crisp for another 15 minutes. Add dried fruit of your choice.

Yield: 4 servings



A culinary champion with much on his plate



Chef Jose Andres

For people of every race, culture or geographical background, there's nothing like the satisfaction that comes from devouring a delicious meal. World-renowned chef Jose Andres has built a culinary empire out of sharing savory, traditional and fine Spanish cuisine with diners worldwide.

Born in the northern region of Asturias and raised outside Barcelona, Andres chose cooking as his life's work at the age of 15. He attended the School of Restaurants and Hotels of Barcelona and trained in the kitchens of Spain's best chefs. His career in the United States began through an opportunity to open a restaurant with accomplished American chefs Rob Wilder and Roberto Alvarez in Washington, D.C. Their restaurant, Jaleo, would later become one of the first critically and commercially successful tapas restaurants in the country.

Jaleo's success prompted Andres to found his company, ThinkFoodGroup (www.thinkfoodgroup.com). Andres' company created the celebrated D.C. hot spots Zaytinya, Oyamel, America Eats Tavern and Minibar by José Andrés. His most recent venture is his food truck, Pepe, which serves

gourmet sandwiches in the D.C. area. TFG has also chartered restaurants in Los Angeles and Las Vegas.

Andres has excelled in the world of television as well. He was the host and executive producer of the PBS series “Made in Spain,” a culinary journey of his homeland. Andres also appears regularly on Food Network's “Iron Chef” and Bravo's “Top Chef.” He also is a television star in Spain. His production, “Vamos a Cocinar,” was the country's most popular cooking program for years.

Andres' culinary reach encompasses more than the kitchen and television. A frequent visitor at the White House, he supports first lady Michelle Obama's “Let's Move” anti-obesity campaign, for which he has held healthy cooking demonstrations. His nonprofit organization World Central Kitchen aims to feed and empower vulnerable people in the midst of humanitarian crises around the world. Andres has won several awards for his cooking, the most prestigious of which is the James Beard Foundation's “Outstanding Chef” award that he received in May 2011. He lives in Bethesda, Md., with his wife and three daughters.

Roasted Eggplant, Peppers, Onion and Tomatoes, Catalan-Style

- 1 medium eggplant
- 2 Spanish onions
- 1 red bell pepper
- 3 large ripe tomatoes
- ¼ cup Spanish extra-virgin olive oil
- ½ tablespoon sherry vinegar
- Salt and white pepper to taste

Heat the oven to 400 degrees. Take all the vegetables and, using a brush, coat them with a thin film of olive oil. Place them in a baking tray or in a terra-cotta casserole, and roast the vegetables for 40 minutes. Remove the eggplant, pepper and tomatoes and set aside. Leave the onion in the oven for another 15 minutes until it too is soft. Remove and set aside.

By now the skins of the vegetables will be soft and loose. When cool enough to handle, peel the skins off the vegetables. Seed the pepper and remove the top. Remove the top of the tomato and the eggplant with a knife.

Using your hands, tear the pepper into strips and the tomato into 3 or 4 pieces. Do the same to the eggplant. With a knife, slice the onion into rings. Mix the vegetables together and place them in a serving dish. Cover them with the ¼ cup olive oil and the sherry vinegar. Sprinkle with salt and pepper and serve.

Yield: 4 servings

