

## In the News

**Robert Dover**, chef d'équipe of the U.S. Dressage team, and **Robert Ross**, Keller Williams Luxury Division agent and show jumper, celebrated their 30-year anniversary and Ross' birthday at a private football party Sunday, February 4, for friends at their Cypress Island home in Palm Beach Polo and Country Club. They took the opportunity to fundraise for their favorite cause, **Equestrian Aid Foundation**, and requested donations rather than gifts for the event. Partygoers included some of

North America's most celebrated equestrians, owners and sponsors. Even some notable football players joined in the big game festivities at the couple's sprawling contemporary home. Founded by Dover, Ross, **R Scot Evans**, **Gene Mische**, **Mason Phelps** and **Kim Tudor** in 1996, Equestrian Aid Foundation is a GuideStar Gold Status nonprofit that provides financial assistance to members of the horse community who face catastrophic illness and injury.



George Morris and Jane Holzer  
Photo by EQ Media



Robert Ross, Mikerlange H Barthelemy and Green Bay Super Bowl champion Andrew Quarless  
Photo by EQ Media



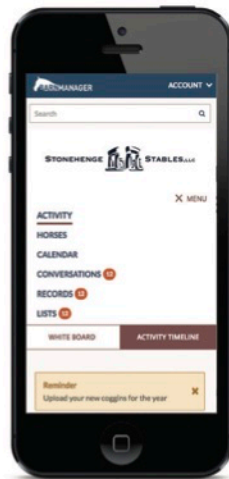
Jennifer Kellock, Debbie McDonald, Besty Juliano and Ashley Holzer  
Photo by EQ Media



Zentangle, designed by Mary Tolles of Labyrinth Farms and sponsored by A. Shedlow/Andwin Corp., will be auctioned off in October.

Beginning in March, the Foothills and Upstate communities in North and South Carolina will begin to see many fiberglass painted ponies as part of the public art project "Art of the Horse." These cheerful horses feature standing, walking and grazing Thoroughbreds which are now being joined by a Quarter Horse and an Arabian. The increased selection of horses were directly selected to represent the eight disciplines coming this fall to the **Tryon International Equestrian Center** as they host the **2018 FEI World Equestrian Games** this September. Approximately 30 horses will remain on public display from April through early October and a comprehensive, interactive map will be provided at many tourism, art and equestrian destinations along with a short bio on each artist and descriptions of each horse. For more information on "Art of the Horse," contact [info@ourcarolinafoothills.com](mailto:info@ourcarolinafoothills.com) or follow the project on Our Carolina Foothills FB or Instagram pages. OCF is a non-profit that

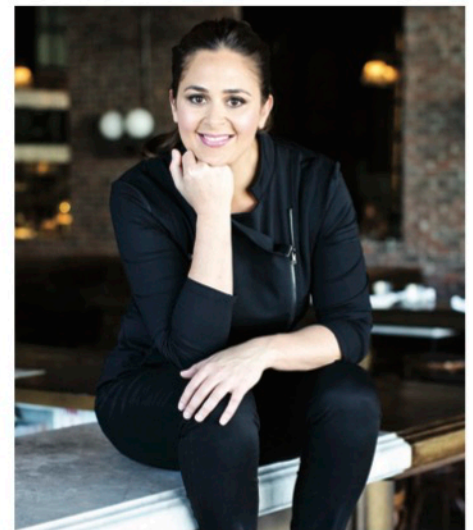
promotes tourism through events and projects that highlight the towns of Landrum, Tryon, Columbus and Saluda.



US Equestrian members can now take advantage of 15 percent off any BarnManager subscription.  
Photo courtesy of BarnManager

record-keeping program for everything from veterinary records to horse show schedules to the small business management aspects of running a successful barn. Purchase your discounted subscription online at [www.BarnManager.com](http://www.BarnManager.com).

**BarnManager**, the official barn management software of **US Equestrian**, is now available to all US Equestrian members at a 15 percent discount! Users interested in the cloud-based application can simply input their active US Equestrian ID upon purchasing a subscription to receive the discount and begin utilizing the digitized



Celebrity Chef Antonia Lofaso has been named the Official Chef of the Longines Masters of New York.  
Photo by Dylan + Jeni

**EEM**, creator of the **Longines Masters Series**, has named renowned celebrity chef **Antonia Lofaso** as the culinary mastermind behind the ultra-exclusive **Masters Club** at the **Longines Masters of New York**. A Long Island native, Chef Lofaso will curate an original menu for the grand finale of the international show jumping series when it makes its debut at **NYCB Live**, home of the **Nassau Veterans Memorial Coliseum**, from April 26-29, 2018. "I am so excited to go back to my New York roots to be part of the Longines Masters of New York," said Chef Lofaso. "It's an honor to be the first American chef to curate a menu for such a prestigious international competition. To be able to share my passion for food with guests from around the world is a truly special experience."