



## News Release

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**FOR IMMEDIATE RELEASE**

August 5, 2011

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**COOL JELLIES ACCENT HOT NIGHT AT  
SHEDD'S SOLD-OUT LAKESIDE SUMMER CELEBRATION**

*Over 1,000 Guests Turn Out for BLU Benefiting  
Aquarium's Conservation and Education Programs*

**CHICAGO** — Co-chairs Janet Barnes and Julie Hawkins welcomed more than 1,000 guests to a lakeside soirée at Shedd Aquarium for its fifth annual Auxiliary Board event, BLU. Raising more than \$150,000 to support Shedd's conservation and education programs, Shedd's signature sultry summer evening benefit was filled with musical sounds of local performers against a backdrop of mesmerizing jellies, a dramatic city skyline and a spectacular fireworks display over Lake Michigan.

"The visually captivating *Jellies* exhibit provided an amazing backdrop for an evening of unique tastes and flavors, thanks to our vendors who supplied delicious food and drinks throughout the night," said Barnes. "Whether you were exploring the original galleries, dancing the night away on the terrace, listening to cool music or exploring *Jellies*, the night did not disappoint."

Mingling guests sipped glasses of Kato Sauvignon Blanc, Magner's Irish Cider and beverages from Beam Global Spirits and Wine while discovering Shedd's newest special exhibit, the beautiful and mysterious *Jellies*. Upstairs in Shedd's original 1930's galleries, guests enjoyed delectable delights from Emilio's Tapas, Fish Bar, Hubbard Inn, Mercadito, Prairie Grass Café, Sushi Samba Rio, Whole Foods Market and many more.

Guests dined on savory sustainable samplings, including a trio of tartars featuring teriyaki tuna, salmon dill and cobia mango from Dirk's Fish and Gourmet Shop, and gazpacho shooters with manila clams courtesy of Fish Bar, among others. BLU's flavorful feast complimented its sustainable seafood offerings with Mercadito's michoacan-style braised pork tacos, Burrata cheese paired with heirloom tomatoes from Sixteen at Trump International Hotel & Tower Chicago, chicken and mushroom meatball sticks with Chinese mustard and sweet soy sauce from Sunda, were among the highlights.

For guests with a sweet tooth, BLU offered an array of sweet samples, from prairie fruit farms mouton frais bread pudding with blueberry bubbles from the Wit Hotel's cibomatto to the dessert favorite chocolate fountain from the Melting Pot -- complete with fresh strawberries and marshmallows.

“Shedd Aquarium is an amazing storied institution in the city. Their continued success depends on the support raised through events such as BLU,” said Hawkins. “Every dollar that we raised for Shedd’s conservation and education initiatives is meaningful.”

**EDITOR’S NOTE:** BLU photos and guest identification sheet are available on Shedd’s FTP site at: <https://backup.filesanywhere.com/fs/v.aspx?v=8a6a628d5e6676ae9ca5>.

For a complete list of vendors, please contact Melissa Kruth at (312) 692-3330, [mkruth@sheddaquarium.org](mailto:mkruth@sheddaquarium.org) or Bridget Kagan at (312) 558-1770, ext. 174, [bkagan@pcipr.com](mailto:bkagan@pcipr.com).

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*Shedd Aquarium is supported by the people of Chicago and the State of Illinois.  
Shedd Aquarium is an accredited member of the Association of Zoos and Aquariums (AZA)  
and the Alliance of Marine Mammal Parks and Aquariums.*

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