



# The Panache Experience

Creating Extraordinary Foods and Events for over 17 years

Volume 17, Issue 5

## The Parties By Panache Issue!



Support  
Breast  
Cancer  
Research

### Catering for all Occasions

Weddings

Sit-down Dinners

Bar and Bat Mitzvahs

Cocktail Parties

Brunches

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...

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is a

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And Party Planner

...

We can provide

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**(714) 572 2190**

With over 300 major and close to a 1000 smaller events catered last year Parties By Panache owner Hollis O'Brien doesn't have a lot of unused time. She is often out the door at 3:30 am with Leslee Meyer on the way to the Los Angeles Flower Mart. Or she is in the receiving room at Nordstrom directing sixty or so servers and prep staff. Or she and head of transportation Kellie Van Leer are moving an event for 160 that is rained out into an alternate location and bringing that party to a startlingly successful conclusion.

"I never panic or shrink from a challenge. I plan in detail and my plan 'A' is usually precisely what we do. However, if the situation arises I always have a very workable plan B on hand and the hostess and guests never realize that anything happened."

People who hire Panache do so because they want an event that is flawlessly executed. "Because I know what goes into creating a perfect wedding reception or fiftieth wedding anniversary celebration, there is no need for the hostess or her guests to know. Their job is to enjoy the occasion. I have trained and work with a very competent and dedicated staff. My people are all very serious about what they do and it shows in the services that we perform," said Hollis.

"My point of view is that it is very easy, I have favorite dishes for at least twenty different occasions and I know that the vast majority of guests attending an event will eat and enjoy them. I know what kind of table ware, cloths and center pieces work. My staff and I know how to set up the event so that all of the guests, staff, entertainers and hosts will be comfortable and service will be excellent. However, for most of my clients big events are rare and planning causes a lot of concern, therefore, I devote the necessary time and effort to each host and hostess before the party so that they become comfortable with process and are able to select the services and foods that will make the party a great success for them. I may cater many parties but the bride and groom only celebrate that 50th wedding anniversary once so it has to right." says Hollis.

"I started catering in Scarsdale New York during the late 1970s and in the 1980s I opened a restaurant at Broadway and 8th street in Greenwich Village, called "Hollis and Company" says Hollis. "It was a great deal of



## Exotic Morocco Comes to Santa Ana with Panache

Parties By Panache's owner, planners and staff enjoy preparing food from all over the world. Our clients know this and often request foods that they love from cuisines that are anything but familiar. They also ask us to create events based on cultures or cuisines that are intriguing but not mainstream. This will send Hollis and her staff off on forays into the culturally diverse neighborhoods of Orange and Los Angeles counties and further to locate authentic ingredients, table and kitchen wares, and décor items so that Panache can create the foods and ambiance desired.

Elaine and Mike Swartz wanted to treat their guests to an evening in Morocco after their daughter Juliet completed the ceremony celebrating her first congregational reading from the Torah. The idea was to create an environment





## Entertaining with Panache:Morocco

that would transport the guests from Santa Ana to the Moroccan Kasbah.

The social hall in which the event was to be held is lovely, however, it is familiar to most of the guests who would be attending the celebration. "We needed a completely new concept for decorating the room" said Leslee Meyer, Parties By Panache décor designer. We normally use round tables and serve from a buffet, stations or on individual plates delivered by our servers. For this event we wanted to do something that was dramatic, inviting and exotic. We began our concept at the front door."

The social hall entrance is made up of three arched glass doors. The foyer has a marble floor and side walls feature glass. Immediately behind the entrance doors and visible from the patio large candles were placed and their light was reflected back into the room. Our welcome table and a commemorative message board, for the guests to use, were set up on the left side of the foyer. The entrance to the social hall itself is through four tall open arches. Looking through the arches against the right hand wall you would see a thirty by thirty foot open pavilion with thousands of white lights forming its top. Below the lights was the dance floor. Surrounding this pavilion on two sides were rectangular tables each of which would seat ten adults. The far wall from the entrance was set for Juliet and her friends. A table, in the shape of a comb, was set for sixty five. Each of the table settings consisted of a square plate decorated with a chocolate artists palate and brush bearing the guests name. The table clothes were poppy and burgundy and strewn with rose petals.

Across from the open pavilion was a closed pavilion in which the Chocolate fountain was prepared and ready for dessert. Next to the Chocolate fountain pavilion were black walls decorated with posters of impressionist art. This backdrop was used for photographs of those attending.

The tables set for the adults were five by six foot rectangles and were covered with poppy clothes and organza overlays. Each table was set with bowls of pastel Jordan Almonds and roasted Pistachio nuts for the guests to enjoy while sipping pomegranate martinis. Servers passed amongst the guests with caramelized onions in filo dough, bite sized leek and potato cakes and spanikopita. A truly North African mood had been set.

After entrances were made and the Havdalah Service was complete dinner was served. For the young people's dinner Parties By Panache prepared a buffet of Caesar salad, Penne Marinara, Fettucine Alfredo, Egg noodles with butter and garlic bread. There were also platters of Fresh Fruit and for dessert, an ice cream bar.

The adults were served B'stilla, a large filo pastry stuffed with shredded chicken toasted almonds and eggs, Greek chopped salad, and an assortment of Middle Eastern breads.

This was followed by Family style entrees served to the table. There was Boneless breast and thigh of chicken cooked with Kalamata olives and preserved lemons. Also Couscous pilaf with vegetables, toasted pine nuts and dried fruit. Grilled vegetables featuring yellow squash, pumpkin, turnip, potato, fennel and olives. A sweet and spicy Moroccan carrot salad with mint and honey. Finally and worth every bit of the wait was Tagine of Lamb with prunes and honey served in traditional earthenware dishes with conical covers that are also called tagines.

This delicious but very filling meal was danced off by the celebrants. At times there was not a soul sitting as family and friends celebrated eachother's company, Juliet's accomplishment and Mike and Elaine's joy. However, with dancing comes hunger and dessert, coffee and more dancing.

"This party was such great fun to plan, prepare and execute. The Swartz's were wonderful people to work with, their vision for the party was exciting and I believe they and all their guests had a great time," said Hollis.

We can help you plan and host your own Night in the Kasbah!

Call (714) 572 2190



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## Rebecca Kleinmann: Jazz Returns Home Like Ripples on the Water

Jazz was born in America and has been one of our most accepted and widely appreciated exports. During World War II it was the bane of the Axis, while it was a lifeline to home for the GIs. During the 1950's and 1960's when cold war tensions were making everyone jittery, Louis Armstrong, a man whose name is a synonym for jazz, was our ambassador of goodwill to the world. It is a form of musical art that has been big enough to accept people from every place on earth and small enough for individuals to still make a noticeable and lasting impression. Jazz now comes in varieties like Latin and Afro-Cuban, as well as Dixieland and Bop. Jazz has traveled and gone native.

Alexandra Caselli told me about Rebecca Kleinmann, an up and coming LA based jazz flutist, who has been working in the fields jazz planted abroad.

When I first contacted Rebecca she was sojourning in Brazil. Rebecca generously included my mailbox on her list of recipients for her updates from South America. In these exuberant missives she painted a picture of an artist at work drinking in the culture and music of Brazil by participating in all art Brazilian.

When we were able to get together I discovered that Rebecca has made a life's work of exploring other cultures and what she finds is added to her music. We met at Pete's Coffee on Beverley Drive in Los Angeles. Rebecca was accompanied by her friend and sometime collaborator, pianist Jason Galuten. While Rebecca and I spoke Jason was at work writing out a piece of music.

Rebecca said that she is part of a musical family. Her father, a doctor is also a classical pianist and her sister Joan sings. Rebecca, born in Massachusetts, began her life long involvement with music at age 3 with the violin. By age 5 Rebecca was studying piano and at 11 she began playing the flute.

In a somewhat traditional jazz style Rebecca took her flute to Church. This happened at the Seigle Avenue Presbyterian Church in Charlotte North Carolina when she was 14. Seigle Avenue Presbyterian was unique in that it had a racially diverse congregation and was widely regarded for its outstanding gospel music. Playing traditional spirituals with pianist Thomas Moore, Rebecca began to improvise on the musical themes contained in the spirituals. "Thomas never told me in words to try improvising, but he implied it musically. I remember first improvising on Amazing Grace. I really love all the spiritual songs I grew up with, like 'Wade in the Water' and 'He's An On Time God.' Whenever I visit home, I make sure to include as many Sundays as possible, so I can attend church at Seigle!" Said Rebecca.

Many jazz musicians started their careers in church. However, during high school Rebecca was not a jazz flutist. She was studying and playing classical flute. "While I was in high school I was unaware of jazz," said Rebecca. "I was admitted to the Indiana University School of Music as a classical flutist. I was preparing for a career in classical music."

However, once at Indiana Rebecca came under the influence of Dr. David Baker, a pioneer in university level jazz education, and she fell in love with jazz. "I took so many jazz courses with David Baker that I eventually changed my major from Classical to Jazz. During her education in Bloomington, Rebecca found the time to study the Irish Flute with master flutist Grey Larsen, who says of Rebecca "I have been playing and teaching Irish flute and tin whistles for over thirty years. As a teenager this music really grabbed my heart and I believe it did Becky's also. Becky was the kind of student a teacher always wants to have. She's very motivated. We did private lessons, working on a piece of Irish music and what I recall is that Becky was really working on further developing her ear. She had a good ear when we started. Her background was classical and that is full of notation. Irish music has written collections but you can't learn the heart and soul of it except by ear."

"In Bloomington Irish musicians come together at informal gatherings called "Irish sessions" which last from two to four hours. This is a total emersion process, which often occur in pubs. The musicians sit in a circle and play and people will dance and occasionally sing with us. This is the best way to learn the music and Rebecca would come to these sessions and play."

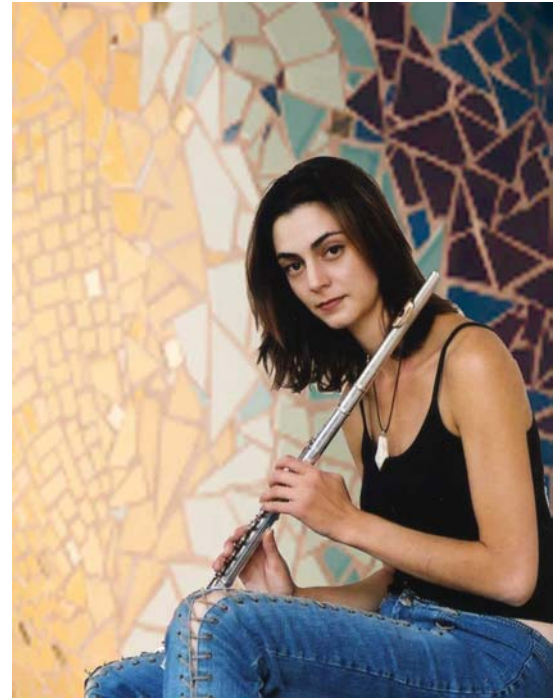
Another of Rebecca's musical passions is Flamenco music – which she began learning while studying in Seville, Spain. She currently works with Flamenco guitarist Robert Boyd. "I would like to apply for a grant to go back to Spain and study Flamenco intensely for at least a year."

In the mean time Rebecca keeps busy doing things like visiting Brazil where she worked with a percussion and dance group, and had the opportunity to compose a piece of music and then play with Brazilian music legend Hermeto Pascoal.

Back in Santa Barbara Rebecca teaches flute classes to elementary school children and organizes concerts for causes that she finds important. "I like organizing shows, but it takes me away from playing and that is a concern," she said during our interview. She also plays gigs regularly with a variety of fine musicians. In 2003 one of her quartet gigs included drummer Roy McCurdy, bassist John Heard and Pianist Josh Nelson. Rebecca is continuing her studies with two of the finest flutists on the West Coast, Jill Felber and Steve Kujala. She is also planning to complete a CD of her music this year.

Rebecca's musical life has been like a stone dropped in water. Since she was a child she has steadily reached outward listening to a whole world of music and playing back what she has heard from both outside and within. She has been on a journey that takes her into new areas and then takes her back home. It seems every time she expands into the new music she discovers something. Having grown up immersed in music, Rebecca has followed musical trails over much of the world and using her training and ear has collected music from Ireland, Spain, Brazil and Africa and brought it all back to incorporate into her music, her jazz.

Rebecca performs in Santa Barbara and Los Angeles and is available as a solo flutist or with an ensemble for private events. For more information about this dynamic young musician visit her web page at [www.rebeckakleinmann.com](http://www.rebeckakleinmann.com)





# Thank you to all our collaborators

The Panache Experience has been successful because of all of the people who have taken time out of their busy schedules to explain how their art is done or how their business is run. I have had an extremely enjoyable time meeting with date growers, cheese makers, vintners, gallery owners, retailers of fine clothing, fine wines, and great services. I have met and spent time with giants of the jazz and art worlds. These people have shared their experiences in Southern California and they have helped to keep this magazine from becoming boring in the last year. I have received a great deal of their time, wisdom and courtesy. I have truly enjoyed the experience and I thank the following people for those experiences.

**Jay Sengstock Beverages and More!; Michelle Jacobsen Nordstrom; Dave Cross JazzChamberMusic.com; John Fiscalini Fiscalini Farms; Lynn Devereux California Milk Advisory Board; Bob Stonebrook, Aniata Cheese Company; Laura Werlin, author, The All American Cheese and Wine Book; Susan Boerner Artrageous; Jasmine Nest, KKJZ 88.1FM; Elizabeth Taylor, Repondre S'il Vous Plait; Mark Fliegler, Paradise Design; Rickey Nero, Jazz Vocalist; Leslee Meyer, Décor Ideas are where you find them; George, Els & Doug Delaney, Brea Travel; Victoria Goodman, Jazz Vocalist; Jules Wesselink, Winchester Cheese Company; Barrett Bird, Santa Margarita Winery; Joe Hart, Hart Winery, Lisa Belle, Lisa Belle Salon Spa; Chris Glik, Glik Music; Todd Kendrick and Erik Taylor, Reaper Ale; Kevin Cartwright, The Nixon Library; Iris Frankel, MI Place; Mark Goulet, Jewel Date Farm; Nick Nardolillo, The Vineyard Inn At Crane Ridge; Ranger Sam Edwards, George Key Ranch, Peralta Adobe and the Yorba Cemetery; Lisa Lenard-Cook, Dissonance and the Standard Blues Progression; Korla Childress, Day of the Dead Art; Andrew Marks, Out of Pocket Productions, Ishai Zeldner, Moon Shine Trading Company; Pat and Frank Moore and Dot Wallingsford, The Susana Bryant Ranch Museum and Botanic Garden; Maggie Hudson, Valentino Chocolatier; James Janisse, KKJZ 88.1 FM; Jennifer York, The Jennifer York Quartet, John Kennedy, Artis; Angela Kang, Drew Murrie, Rose Hunt, Kellie Caires and the Baristas of North Orange County, Starbucks Coffee Company; Marc Yacoubian, Jazz Saxophonist, Rachel Jackson, Stephanie Salas-Bauer and Cynthia Donelson, Nordstrom, Bob Ashabranner, Rio Financial; Tom Nuijens, Half Moon Bay Trading Company; Carolyn Doorley, Karla Rivas, Dan and Myrna Judge, Quest Personal Fitness and Rehabilitation; Joe San Paolo, San Paolo Salon; Raymond Persinger, Monumental Sculptor; Alexandra Caselli, Jazz Keyboardist; Burke Franklin, Jian Software, Gary Conway, Carmody McKnight Winery; Gianni Manucci, Manucci Winery and Wild Coyote and Coyote Creek Wines, Sculptor, Phyllis J. Smith, Poet and owner Sunstyle Graphics, Mike and Joy Porter, Captain and First Lady of the H.M.S. Kashlantic; Vikki Tran-Dawson and Cindy Tran; Vendome Wine and Spirits; Tanya Ragir, Sculptor Avalon's Legacy, Billy Paul, Jazz Drummer, Stacy Friedowitz, Simpson Strong-Tie Company, Jacque Daniel, Poet and Coach, Chuck Niles, The Voice of Jazz Radio, Pat Carter, Joe's Garage; Guy Wilson, Sculptor, David Feela, Poet, David and Katie Fliegler, Foreign Coffee Correspondents, Kevin Hogan, Fantastic Diamonds, Larry Moore, photography, Vicki Hernandez, Arrowhead Mountain Spring Water, Co.; Chuck Israels, Jazz Educator, Composer, Bassist; George and Alice Russell, musicians, Carla Jones, Vintage Home Expert and Realtor.**

I also want to thank Hollis O'Brien, being a great proofreader, editor, and caterer. I look forward to upcoming year



# New Web Pages (Recipes, Menus, Art, Poetry Music)

We have been doing a lot of work on the Parties By Panache website to make it a more entertaining and valuable resource for our clients and friends. We have added a number of new pages as well as dozens of new photographs and information on art in Southern California by world class artists. We have also been trying to keep up with all of our friends in the jazz world so that you can find out where they are playing when it's not at your house. We are still publishing poetry by very fine poets, news of books by friends such as Laura Werlin (new title due out in September) and family members such as Lisa Lenard-Cook (new title, Coyote Morning due out in August) We have added dozens of links to websites of our friends and colleagues that we believe you will enjoy visiting.

Also there is a full year of the Panache Experience on the site so if you haven't been there yet or haven't returned in a while please do so we think that you will find plenty there to enjoy.

## Visit us at [www.partiesbypanache.com](http://www.partiesbypanache.com)

## Here's what our clients have to say about Parties By Panache

Below is just a very small sample of the outstanding responses that we have had from our clients over the past 17 years. Please feel free to drop by our shop and read through the hundreds of notes from our satisfied customers and friends.



Dearest Hollis,

Words cannot express how amazing you are! It was an incredible experience and we are sad the planning is over. We had so much fun and its because of you and Leslee and your wonderful staff. Hollis, you are so creative and incredibly talented! People are still raving over the food, and the martinis set a new standard. In fact you raised the bar for everyone that night

Thank you for your attention to detail and your unending enthusiasm, not to mention your willingness to do something different. The food exchanges we had were wonderful; you are a master chef. On behalf of the entire Schwartz family, thank you for creating a beautiful day for all of us. I can't wait to see what's next! Much love and appreciation, Mike and Elaine



Dear Jerry & Panache Caterers:

Thank you for the great luncheon this past Tuesday at the networking meeting. It was wonderful. I might say, it was the best luncheon we ever had for the group.

Your presentation was inspiring! I hope others will take the initiative to market their company as you are handling Panache.

Sincere best wishes

Dennis Hallon, Director Southern California College of Optometry



Hollis,

The party you did for us on June 20 was wonderful.

Everything was perfect. The food was delicious and the staff was excellent. Not only did they have everything set up when we arrived, but it was set up beautifully

They served dinner on time, were friendly and helpful, kept the drinks chilled and everything cleaned up as the party progressed, and left the house in perfect order.

We cannot thank all of you at "Parties by Panache" enough for making our rehearsal dinner a big success.

Sincerely,

Tom and Donnette Gultinan



Dear Hollis, Tori, and all the friendly and competent people at Panache,

Thank you for another fabulous shindig at Randy's house. You always outdo yourselves! And of course everyone thanks me as though I made the party so wonderful... at first I told them that all I did was pick up the phone and Panache did the rest. But then I got to thinking ... I can take credit for knowing what number to dial for a great evening of amazing food, super service and beautiful presentation. Thanks. Michele

Dear Hollis,

We want to thank you for all you did to make Tyler's Bar Mitzvah celebration such a success. Everything was wonderful. The food was presented beautifully and tasted delicious. The room with all the wonderful decorations looked great. The time table worked out very well too.

Hollis, it is such a pleasure to work with you and I appreciate how you always take the time to work



Dear Hollis,

You and your staff have outdone yourselves! Thank you, thank you thank you! Where can I begin? ...

The party Saturday was a huge success and everyone raved and raved about the superb and unique food. Tori and Inga worked tirelessly to give impeccable service, to clean up and to leave as little as possible for me to do. I felt like a guest at my own party and I just loved it. I can not say enough wonderful words of praise for all of you. You are the very best!

Til next time.

Fondly and sincerely,

Norma Canova



Hollis and Elizabeth... Thank you for all your efforts for my dinner party last Friday night. The food was delicious and Sherry did a fantastic job. Everybody commented that she was extremely pleasant, but not intrusive. That's just about perfect in my book. I appreciated your help in the menu choices ..... Everything was a huge hit. The appetizers were out of this world! The dinner party was a grand success and I enjoyed being "queen for the day" and not having to do anything ... except the fun stuff!

Thank you again. I hope I'll be able to enjoy a Party by Panache in my future too!

Pam Bacich



Dear Hollis,

Just a line to tell you how very pleased we were with the brunch Panache prepared for us yesterday. You exceeded our expectations in every department! The Food, The flowers, the presentation and the service were all 5 star

Sincerely,

Janet Taylor



Dear Hollis & Staff,

Thank you so much for your wonderful food and excellent service. Our party turned out beautifully thanks to you.

I hope we have another occasion to call on you again soon.

Sincerely,

The Felix Family

## The Party Never Ends (Continued from Page 1)

fun, but New York city winters were just too harsh and my father (**Continued on page 6**) was always telling me how great the weather in Orange County is so in 1986 I closed the restaurant moved with Jerry to California. I was here about one month when I was back in catering. This time as a manager, but within a year I opened Parties By Panache.

Parties By Panache has roots in Chez Panache Restaurant which Deborah Fabricant operated in Fullerton from 1984 to 1987. When Deborah closed Chez Panache and moved on to other projects Hollis and Tori White continued the catering part of that business as Parties By Panache. "I still occasionally cater for Deborah and she is happy that the Panache name has been continued" says Hollis.

"I believe that operating a catering business is the best job in the world. I get to plan, produce and attend great parties with really nice people and in some of the most beautiful homes in California. I work with and eat some of the best food in the world. I am able to indulge in my passions for cooking, discovering new trends and ingredients in the food world and creating recipes and menus," says Hollis sitting at her desk with a stack of proposals to be completed, work orders to be checked, labor schedules to be checked and revised. "However, there is no denying this takes a lot of thoughtful effort and hard work."

"On average I work at least part of twenty-seven days each month. During busier seasons the days get longer and my core staff can get close to the same kind of schedule. Therefore I have chosen Sunday afternoon to be the first shift of my work week. It usually looks something like this", says Hollis. "It's about seven O'clock and another weekend of private parties is coming to a close. Jerry and I finish dinner and head over to the shop. I have to take stock of where we are and where we need to be and make certain that those are the same place. Parties have been leaving every couple of hours since about three o'clock on Friday afternoon. The chef has used two large deliveries of produce, and all the fresh fish and meat that was loaded into the refrigerators Friday morning is gone. Boxes of California artisan and farmstead cheeses and cases of fresh grapes are gone. Hundreds of pounds of different hand made food has been consumed at approximately fifteen parties. About seventy-five dozen house-made dinner rolls and one hundred fifty house-made baguettes, five to ten full sheet pans of focaccia are gone., Dozens of fresh pita, and loaves of flat bread have been used. Also gone are the specialty cakes (including wedding cakes), and thousands of mini desserts and cookies.

The pantry is depleted, the kitchen has been in a state of triage for about three hours and so far every party has come off to the clients satisfaction.

Time for quiet reflection. Right. Not really, it's time to make certain that everything that's booked for the upcoming corporate catering week is on hand or ordered for early morning delivery. Time to make certain that the kitchen is staffed for the week and that servers and delivery people know when and where they have to be. This is because when you are a caterer the party never ends.

Most of our clients use us for one type of catering, like corporate business hours in-house catering to feed staff or customers at trainings or for events such as appreciation luncheons. Others use us for private events such as weddings or fiftieth anniversaries, others use us for corporate after hours events such as years end parties and customer appreciation or trade shows. Since they do predominately one type of catering they don't think of us as a 340 day a year business,

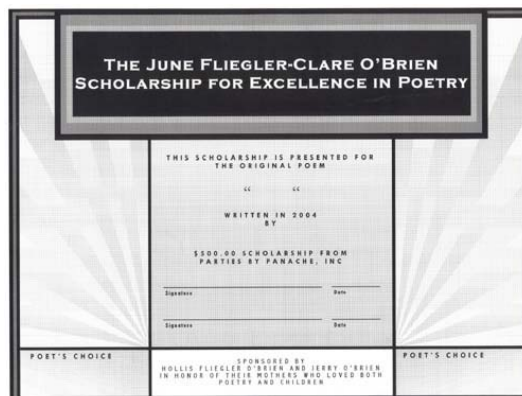
Monday morning at 6:00 the chef will checking in an order from Sysco. Reina, our baker and Ethelvina her assistant will be making bread and cookies and Carlos and Gerber are checking the latest update to the morning's order board to make sure nothing slips through the cracks. Hollis is checking the famous yellow list that has continued more or less un interrupted since 1975. "I have found my yellow pad to be the most effective way to keep track of all of the tasks that must be done. I have one list for my whole life and by this time I estimate that I have crossed off about 800,000 tasks. Putting that line through the task is very satisfying"

"Before Jerry starting marketing the business we had grown by word of mouth exclusively. We are growing a little faster now but satisfied customers and guests who have attended parties spreading the word is still the greatest source of new business. Typically we will do an event that is remarkable and the three days following the event will yield two to five similar events scheduled for the next two years. So we are already booking events as far out November 2006."

The forgoing description of the business makes it sound like we never get to do anything but work, however, Jerry and I do travel regularly around California and the Southwest, we occasionally make it to Europe and we make time for movies, the theater, jazz concerts and other social events. As any one who has been involved in "partying" for a long time will tell you its pacing your self that leads to a happy and successful life.

## Announcing the First Annual June Fliegler –Clare O'Brien Scholarship for Excellence in Poetry.

On September 8, 2001 Jerry's mother Clare O'Brien passed away. On September 18, 2002 Hollis's mother June Fliegler passed away. Both of these extraordinary women loved children and poetry and we have chosen to honor them by establishing two annual scholarships to be awarded to two children in the 7th to 12th grades in Brea and Fullerton Schools. The scholarships will be awarded based on poetry submitted by



t h e s t u d e n t s .  
One poem will be judged by three published poets. The second by votes submitted by readers. The scholarships awarded will be five hundred dollar US savings bonds and a certificate framed with the winning poem will be presented to the student poets at the annual Panache Experience to be held in September, 2004.

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# *Moonlight Cocktail Party with Heaven Bound Train*



Heaven Bound Train could be the band you would hear in the Los Angeles of Blade Runner or in the anime Cowboy Be Bop. The Music is a blend of American, Caribbean, Malaysian, and Japanese influences.

The lead guitar and singer Shin Kato came to the United States from Japan a short ten years ago from Kamakura, Japan. Drummer Gavin Huntley-Fenner, who is of Guyanese origin, was born in Great Britain and migrated through New York City to California. Danny Koo the band's keyboard player is Malaysian. Tom Orr, Dave Fell, Hiroko Nagayama and Emalyn Lipe bring their exquisite musical spirits to complete this unique ensemble.

The band's instrumentation is more like a small jazz orchestra than a traditional rock band. The band includes a double bass, violin, electric violin and electric flute. Songs are sung in both English and Japanese and the band plays music that features melodic lines suspended over complex chord changes. Vocal duties are sometimes shared by Emalyn Lipe who lists Diana Krall among her influences.

The band's synthesis of their artistic influences into a unified sound creates a subtle and addictive sound that will leave you wanting more of this musical mélange. Look to the Heaven Bound Train website for appearance and recording information.

My fondness for Heaven Bound Train's first album "First Train" led me to do something different this month, I matched Parties By Panache's food to their music. I hope that both the band and our readers will enjoy the pairing.

Visit the band at [www.heavenboundtrain.com](http://www.heavenboundtrain.com)

## *Menu and Music*

*All music original compositions from  
"First Train"*

### *Moonlight is shining*

California Spicy Tuna and Veggie Sushi Rolls  
with Wasabi Ginger and Soy sauce

### *In My Dream*

Brie & Mango Ginger Chutney Bouchées

### *Small Town*

Chicken Sates with Peanut Sauce

### *What's Happening*

Fresh Lumpia with Plum Sauce (Lumpia are a Filipino  
appetizer that are similar to a spring roll)

### *Passing of Time*

Fresh Tropical Fruit Skewers

### *I will Disappear*

Miniature Pineapple Upside Down Cake  
and Hot Sweet Adzuki beans over vanilla ice cream

### *Heaven Bound Train*

Hot or Cold Unfiltered Rice Wine (Saki)

Champagne Plum Wine Cocktail

Frozen Crater Lake Vodka

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**KKJZ 88.1FM Spring Fund Raiser will be held May 7th to  
23rd .Join in and support the Great American Art of Jazz!  
To become a member call: (800) 767 3688  
Tell' em Parties By Panache sent you.**

## How Close is the Sweetness of a Cure?

The above question can not be answered today. However, we believe that with every mind that becomes focused and with every dollar that is raised for research we come closer to knowing the date of the cure.

Parties By Panache is continuing to sell Pink Ribbon Cookies that raise awareness, keep us focused and raise crucial dollars for research.

The Pink Ribbon Cookies are \$15.00 per dozen or \$180.00 for a one year subscription. \$6.00 from every dozen cookies sold will go to sponsoring a walker in the "Breast Cancer 3 Day", which is a 60 mile walk for a cure.

Think about your friends, family and neighbors who have personally endured the battle against this disease. And then commit to supporting research and finding the cure.

We will have cookies for pickup on the 4th Tuesday of each month. That means cookies can be picked up on , 5/25, 6/22, 7/27, 8/24, 9/28, 10/26, 11/23, and 12/28/2004.

If your Sisterhood, Brotherhood, Youth Group, Service Club or Professional Organization needs a service project please consider selling Pink Ribbon Cookies and serve all of humanity by helping to find a cure.

CALL: (714) 572 2190 and ask for Michelle or Jerry.

By funding research we create the possibility of finding a cure and defeating Breast Cancer.



## Coffee Corner: Make Your Mark

I was inquiring of Angela Kang, manager of Starbucks's Brea II about the possibility of Starbucks helping out with yet another charitable event, Angela said that I might be able to get what I need but that I would have to visit the Starbucks at Harbor and Chapman in Downtown Fullerton. I did this and met with store manager Wendy Karn who told me about Starbucks's seven year old program, "Make Your Mark" in which Starbucks partners are able to devote time to charitable causes and earn money for that cause. Wendy said, Here is how it works, Three partners get together and volunteer their time, say for an event like "Gift of Life" walk, their hours are matched at ten dollars per hour by Starbucks as are the hours of other volunteers up to One thousand dollars per event. This is a way that the partners can make their mark in the

community. Starbucks allows the partners to choose from organizations involved in the arts, literature, education, medical research and children's programs.

Wendy told me that she has so far worked personally with Rude Guerilla Theater in Santa Ana, The Gift of Life Walk for the Kidney Foundation, Friends of the Placentia Library, Aids Walk Orange County and All Arts for Children in Fullerton.

This program allows for a tremendous amount of good to be done by Starbucks's partners and community members. Considering that Starbucks has 7,000 locations worldwide and each store has ten to twenty partners Starbucks could easily become one of the leading service organizations in the world.

For more information on this wonderful program visit Starbucks' web site at [www.starbucks.com](http://www.starbucks.com)



To the left is part of the afternoon crew at Starbucks' Harbor and Chapman in Fullerton, from the left:

Michael, Amanda, Falynn and Wendy



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All of the views expressed in this newsletter are Jerry O'Brien's and reflect his point of view and none other.

While Hollis and I were driving north on Interstate 5 to visit the wineries of Paso Robles we saw hundreds of bee hives and that meant that there were literally millions of bees hard at work pollinating the almond and pistachio orchards of central California. The bee hives that we saw were those unglamorous white boxes that are delivered by tractor trailer and sit in stacks on wooden pallets. The honey bees that provide the service which makes American agriculture and our cuisine possible normally live in some of the most utilitarian architecture that man has ever devised.

A bee hive is one of the world's hardest working organized societies. Consisting of almost exclusively females these colorful little animals work almost year round collecting nectar and producing propolis, royal jelly and of course, honey. Bees work with nature's most beautiful creations, blooming flowers, yet when they are finished they return to a plain vanilla box. The bees don't seem to mind. However, a friend of bee keepers everywhere and the daughter of one bee keeper in particular decided to do something about the apian housing situation.

Bees are not native to the Americas. They were brought here by the first immigrants in early 1700's. The farmers who came to New England were frugal and pragmatic. Boxes, hollow logs or grass straw "skeps" were adequate for keeping the bees that they needed. As the population grew, so did the need for bees and it became necessary to build a better bee hive.

In the late 1700s boxes with removable frames were designed and these have evolved into the box hives that we see today. The removable frame box hive made bee keeping a viable business and our ways of farming and eating possible. However, those white boxes for all their utility have no panache. They are off putting. The result of this is that many people today are about as familiar with bees as they are with grizzly bears. They consider both animals interesting and best kept at a distance. The recent North American debut of the Africanized honey bee has caused many people to become as fearful of little worker bees as they are of full grown grizzly bears.

Enter the Reverend Barnes of Webster Grove Missouri. Confronted by a bee swarm that landed on his front lawn, he became a bee keeper and educator. The Barnes Family raised bees, collected and bottled honey and Reverend Barnes educated school children about bees, hives and honey. His message has been bees are good and since you shouldn't fear them, you should get to know them. This message was spread by visits to schools bringing bees and pieces of honey comb for the students to see.

Architect Dorothy Barnes – Ottolia, one of Rev. Barnes's six children has designed a new home for the bee's hives, if not for the bees themselves. In doing so, she has created an award winning and conceptually appropriate apiary. If you know anything about bees, you know they are wizes at finding and gathering nectar. This is accomplished by scout bees finding a nectar source returning to the hive and doing what is known as the waggle dance. The waggle dance is performed using the sun as the point of reference. **(continued on page 11)**

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## Ray Turner: Painting Stories of Man and the Sky

The Sarah Bain Gallery shows very fine art in an accessible format that the public is free to enjoy seven days a week. The art ranges from the playful, as created by Theodore Gissel aka Dr. Seuss, to more intense paintings by upcoming artists such as Alyssa Monks. The gallery possesses a cosmopolitan ambiance which offers an enjoyable and enriching art experience for everyone. With that said it is still a special event when an artist with Ray Turner's ability exhibits his paintings in Brea.

I have heard Mr. Turner described as a Romanticist, a Neo-Romanticist, a Post Impressionist and a "post modern product of a hundred years of advent-garde experiment." Ray Turner is a gifted story teller who paints. He tells many stories mostly about the American experience of the last century but he uses the same actors to tell them. Those are man and sky.

Both man and sky appear in various guises and show a wide range of their possible moods. Man may appear alone as a baseball player or only as a trace of man as "in the" mask", a study of a catchers face guard. Man may appear in splendor and peril at the same time as he does in three ships, a story of little man and the big ocean. But man appears most heroically when he shown metaphorically through his work as the builder of bridges, factories, locomotives and cities.

The sky may also appear alone as in Ray's 2003 painting "Eventide." However, it is in the play between the two characters that Ray creates his most powerful stories. In "Three Ships", the ships are easy to miss despite being almost in the center of the painting. The ocean, an occasional character actor in Ray's productions looks sinister, unforgiving and potentially lethal. However, the sky bigger than both man and the ocean appears protective, as if in this story the sky is protecting man allowing him to be brave and not foolish in offering himself to the sea. When asked what theme he was seeking to express when he painted Three Ships Ray responded, "Three Ships was the beginning of our becoming a nation. Against great odds and adversity those people embarked on a journey of danger and possibilities and several centuries later I have the privilege and good fortune to be able to refer to them."

Man however, is not always shown as at the mercy of nature. He is clearly the king in such paintings as Locomotive (study), 2004 and Nocturne (shown on page 11). The sky in these paintings has a supporting role and man at the height of his prowess strides the stage. And there is no small beauty in the lines of the locomotive as hurtles down the rails. The portrait is of a bygone classic yet it sets the heart yearning for a ride, just so we can smell the smoke, hear the mighty engine work and feel our teeth chatter.

Ray, a native of Stockton, CA tells the story of my home town in two breathtaking paintings, Ray has visited Brooklyn on four or five occasions and been to New York City 10 or more times. His visits have been in the one to two week range and his perspective is that of a familiar visitor. In "From Brooklyn" Ray captures the big city world where the sky lays like a blanket on the buildings which are the home and the workplaces of man. The sky, like the city looks used, close and intimate. This is the essence of the Brooklyn experience. Across the River Ray has painted Fifth Avenue and captured the majesty of this truly American City. "The process of painting "Fifth Avenue" was inspired mostly from my perception of the glory days of New York becoming the great city of our nation and one of the great cities of our history," said Ray. Mr. Turner's Fifth Avenue has an aura of sacred art about it. The light in the picture seems to live within **(continued on page 11)**

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## Judyth Hill: Preparing Poetry with Life and Sage Advice

### ADVICE FROM NANA

Always wear your clothes like they have only been yours.  
And never pay retail unless it's divine.  
Eat only what you want on your plate and leave anything.  
Eat dessert and hors d'oeuvres and skip the entrees, just enjoy.  
Make men buy you presents, and if you don't like their taste,  
teach them what you love.  
If you can't teach them what you love, leave them.  
And darling, don't pick your split ends.  
Look into the eyes of the person you are talking to,  
and they will believe you.  
If you want to stop someone from criticizing you,  
let your chin quiver just a bit, eyes fill up, yes,  
there, that's it.

Don't stand in the corner at a party, walk over to the books  
and enjoy them, because at least that's fun  
and you should never be uncomfortable at a party, God forbid,  
you are so gorgeous.  
Remember I love you.  
Remember to call me and tell me everything.  
Remember this pearl necklace is yours, and the china.  
Don't sit with your legs apart,  
you're sure to get the wrong boyfriends that way, I surely did.  
I had to be told a hundred times too.  
Did I tell you I love you?  
Lord, you look like your mother at that age, and she was a wild one,  
I had my hands full with her, at least you got her brains.  
Thank God for that, she was a wiz.

Now remember, if someone asks your name more than three times,  
Forget them! Don't tell them!  
I never would and I met everyone I needed to.  
When you want to know a good restaurant in a strange town,  
don't ask the hotel, just walk a bit, read the menus,  
and smell the air when you walk in.  
You can always tell by the smell.  
And Darling, even a good man can be picked that way...  
I always found good men by their smell.

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### MEN AND ANGEL FOOD

Men love angelfood because they wish women were like that,  
light and sweet, sweet as a kind of dessert  
that melts on the tongue,  
because the air in it is trapped by the stiffness of beat and heat.  
It's sweet, angelfood, and fluffy.  
It bears no grudges, holds no weight,  
doesn't argue and may even do windows.  
Is maybe a window in cake form,  
a view of men's longing for our softness,  
our delicate melting on their tongues,  
but gluey too,  
sticky to their fingers and hearts.

Remember that odd serving piece that is only an angelfood cutter?  
A cake that has summoned its own utensil  
is a man's kind of cake.  
Think of the long, tender prongs, stroke them,  
and theirs is the music of after dinner,  
dishes cleared and this light, floating effort at sweetness  
brought on china and accompanied by its own tool  
and men will tell you when you ask,  
Angelfood is my favorite,  
and in this we can also see  
how they long to offer their own trapped sweetness  
late in the evening, to us.

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Judyth Hill is a stand-up poet and teacher of poetry, living in amazed and grateful beauty, where the Rockies meets the Plains, in Northern New Mexico. Her six published books of poetry include *Presence of Angels*, *Men Need Space*, and poems of her land, *Black Hollyhock*, *First Light*. She is the author of the internationally acclaimed poem, *Wage Peace*. She is a New Mexico Endowment for the Arts "Road" Scholar, and recipient of many poetry grants & fellowships. She is a food and travel writer for numerous national publications, and has recently completed a cookbook for the Santa Fe restaurant, Geronimo, forthcoming from Ten Speed Press in spring, '04. Her next cookbook, *The Dharma of Baking: Recipes from the Original Chocolate Maven*, will be forthcoming from Celestial Arts Press in 2005. She was described by the St. Helena Examiner as, "Energy with skin", and The Denver Post as, "A tigress with a pen".

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Explore Parties By Panache's website [www.partiesbypanache.com](http://www.partiesbypanache.com) for more poetry and art or call us at 714 572 2190

## Dorothy Ottolia– Barnes

The scout comes back to the hive and while flying waggles its body in reference to the sun's location in the direction where the nectar is to be found.

The waggle dance is the concept upon which the design of this 350 square foot five hive apiary is based. Professor Ottolia, director of Interior Architectural Design program at Cal State Long Beach, says, "The most important and most difficult part of creating a building is the concept. In designing the Honey Hut we used as our concept the shape of the bee's body, the waggle dance and the positioning of structural elements of building to correspond to the cardinal compass points."

The Apiary may be built from inexpensive building materials. The design is set atop concrete footings and the walls can be made of durable long lasting plywood and Plexiglas. The roof will be corrugated metal. The design contains an opening in the roof which will allow the bees to enter and leave through the top of the building causing them to fly at a higher altitude. This is necessary because the apiary will probably be built in Rancho Palos Verdes, which is an urban setting. Bee behavior and the higher point of egress will remove the immediately adjacent neighbors from the heaviest flight paths.

"My Husband Domingo and I designed the "Honey Hut" as a gift for my father. Winning the AIA Honor Award was really pleasant if somewhat unexpected. We originally intended to build the hut on my parent's property, However, as it will be an educational facility we have been thinking that it may be more appropriate to build the hut in a public space. Right now there are two cities, one on the east coast and one right out here, which may build one. " Said Dorothy.



and emanate from the city with a midtown haze that appears to be a halo over the city. This could be Rome, Jerusalem or Mecca as easily as New York, for the city appears to be the eternal destination of an ongoing, and passionately pursued pilgrimage. Finally, when Ray gets close to man he paints him as a visceral icon as in "Umpire" , where one face with a single expression tells the whole story of the sport which is it self an icon and metaphor for America.



Ray Turner's work will show beginning May 3, 2004 and Ray will be at The Sarah Bain Gallery for an Artist's Reception May 15, 2004. For more information call (714) 255-1447 or visit the gallery at 110 Birch Street, #B2 Brea CA 92821

Connect with The Sarah Bain Gallery through Parties By Panache's "Links to Our Friends" page at [www.partiesbypanache.com](http://www.partiesbypanache.com)



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