



# The Panache Experience

Creating Extraordinary Foods and Events for over 17 years

Volume 17, Issue 3



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## Carla Jones' Panache Is helping you select the Right Vintage (Home That Is)

Carla Jones is a realtor in North Orange County, which would seem to be a not very unusual job. In many respects her real estate business is the same as that of any other realtor; she helps people buy and sell homes. Carla however, has a specialty that makes her practice quite different from many of her peers. Carla specializes in finding and helping people buy vintage homes. In California vintage homes are those homes that were built before 1940.

Vintage Homes differ from modern homes in many ways but the most distinctive is the way that they were built. Typically a vintage home will have lathe and plaster walls and ceilings; these may be plain or quite ornate. There will be more hand crafted detail as at the time there were no hardware superstores selling mass produced components. These houses tended to be smaller and houses that are less than 1,000 square feet with small rooms are the norm.

Carla sells vintage homes in Fullerton, Whittier, Long Beach and the Floral Gardens section of Santa Ana, among others. "When I was transitioning from my acting career into real estate my mentor told me to specialize. At first I thought that specialization would limit me to a smaller field than the generalist has, however, the opposite turned out to be true. Rather than specializing in a single area as many of my colleagues do, specialization in a type of home has given me a wider geographic area and forced me to learn about how these fine homes were constructed. The knowledge that I gained doing this has made me a better realtor in both vintage and modern homes," says Carla.

Fullerton has many historic buildings as well as vintage homes. Nine of the public buildings are designated on the National Historic Register. Carla took me on a virtual tour of these buildings with several books that she brought to my office. She explained to me the differences in the style of the buildings and the materials used.

Carla has also owned and renovated her own vintage home in Fullerton. She and her husband, jazz pianist Rick Illes bought one of the vintage homes of Fullerton "I bought my own vintage home and (**Continued on page 8**)



## Paso Robles: Wine, Vines, Caves, Inns and So Much More

Hollis and I made our first visit to Paso Robles during the winter but spring was most definitely in the air. The nut orchards that line highway 46 were in full bloom and stacks of white beehives were everywhere. The meadows were a Technicolor green and there were grazing sheep and happy California cows.

We visited the Central Coast because I had been surfing the net looking for more California food or California culinary trends on which to report. I discovered while I was looking that wine making if not reaching maturity was at least coming of age on the Central Coast. The web site for the Paso Robles Vintner's Association lists over 80 wineries and 70 that we could visit. I made calls to several of the wineries and came upon two of them that are owned and operated by artists. This was a great find because I thought I could get information for several articles with just one tasty visit. (**continued on page 4**)





## Entertaining with Panache: The 2004 Orange County Wine Extraordinaire

Parties By Panache participated for the first time at the Orange County Wine Society "Wine Extraordinaire." "I have to thank Jim Worth for telling me about this event," said Jerry O'Brien, "It turned out to be a wonderful party and we met a great number of food and wine savvy people. Jerry Williams, the man who ran the whole event, was great to work with and apparently he was pleased with us because he has invited us to participate in the Wine Society's Classic this August."

The Extraordinaire was held at the Anaheim Hilton and attended by over 800 wine enthusiasts. In addition to Parties By Panache, the Hobbit, Wolfgang Puck, Mahi and maybe fifteen more excellent restaurants were on hand. Many of our favorite wineries were present and about 90 other notable vintners made up the balance.

Hollis, Leslee and Tori White arrived two hours before the event began and immediately set to work creating what turned out to be the most beautiful table at the event. Hollis, Leslee and Tori pooled their awesome catering and decorating talents and created a perfectly themed display.

### Pairing food and décor with some of California's finest wines

When selecting foods to serve at an event where 20 restaurants are participating Hollis always seeks dishes that will fit the theme and stand out in terms of taste and quality. "When the entire spectrum of wines are represented from aperitif through dessert you need to select wines that will match what you want to serve," says Hollis. "Fortunately having just visited Paso Robles we had some wineries that we knew we wanted to work with and therefore I selected foods that go well with some of the wines they would be showcasing. After tasting Tablas Creek's 2002 Roussanne I thought of my artichoke spinach dip. The Roussanne has distinctive honey and honey-suckle flavors which complement the artichoke and spinach dip's olive oil and garlic. We used our house-baked plain and Kalamata olive baguettes to serve the dip."

Wild Coyote's 2001 Zinfandel has pronounced fruit flavors and balancing tannins. This wine teams up well with our roasted eggplant dip, which is cool, spicy and slightly sweet. The Wild Coyote Zinfandel with its clear, deep red color is both inviting and dramatic in its tall skinny bottle. We baked our pita crisps in olive oil and zatar to serve with this dip; they and the Zinfandel were both big hits.

Justin Vineyards 2000 Obtuse, port-like in character and intensely fruit flavored is a sumptuous compliment to our pistachio-cranberry biscotti which is spiced with black pepper. If you don't like the brandy that fortifies traditional ports you will be happy to know that Obtuse has none of it, yet it retains the essential character and flavors of a high quality ruby.

After discussing the menu with Hollis, Leslee used the foods and wines which had been selected to come up with the table's décor. "Usually when we are planning for a client's event we know the color scheme, have visited their home or other location, discussed with the client her likes and dislikes, etc. For this event we had to create our entire environment based on the menu and the name of the event. I used oranges, kumquats and orange ranunculus to bring out the Orange County portion of the theme. I then chose artichokes, celadon fabrics and whole loaves of rustic breads to create a unique look that incorporated our food into the theme."

Using bamboo mats to break up the celadon and wood and wicker to tie it all together Hollis, Leslee and Tori decorated the table with magnetic results, before the doors opened almost every vintner and assistant had stopped by to sample the food. The moment the door opened to the wine society members there was a steady flow of people to the table. Among the notables were Dr. Henry and Coreen Cardenas, Ron Rawlinson of Justin Winery, Gianni Manucci of Wild Coyote, John Goodnight and Jerry Williams of the OCWS. Jim Worth and Claire Hardman stopped by and Claire even took our picture which you see below.

### Display table genius

"Events where we have only a small table are a challenge because the limited space doesn't allow much room for everything we want to present," says Hollis. "It is very important to edit the display so that we hit all the highlights without leaving out anything important. Having done this type of presentation hundreds of times we are quite expert at it. Therefore, when you need to put together a reception table we have the expertise make your presentation extraordinary. When you want to host a Wine or Vineyard themed party we can help you make your party a delicious and memorable event."

We can help you plan and host your own Wine Extraordinaire Call (714) 572 2190

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## Chuck Israels: Master of the Bass, and Musical Educator

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When I was in college 30 very short years ago I took music appreciation as part of the requirements for graduation. I was a confirmed rock and roller at this time and thought that I knew pretty much everything that I needed to know about music. The class that I took was taught by a young instructor who did two things which I have remembered ever since I took the class. He introduced me to Bach through a piece of music called the "Coffee Cantata" and he performed an act which I believe is called preparing a piano, a procedure of inserting items such as coins between the strings to achieve unusual sounds. I have since that time learned to enjoy Bach, Mozart, Liszt, Copland and many more. Preparing the piano showed me that a really knowledgeable musician can achieve the unusual and fascinating without overdubs and electronic cosmetics. Most remarkable is that I took a course and thirty years later not only remember the instructor's name but two of the individual classes. The classes I have described were taught by Chuck Israels.

### Are you the Chuck Israels who...?

Two months ago I was doing research for an article for the March issue of this magazine on Chuck Niles. While researching I came across the song "Little Niles," a composition by Randy Weston, and the performance was attributed to Chuck Israels. I did not know back in 1974 that Professor Israels was a jazz musician. I didn't even know what jazz was, so I wasn't certain that this was in fact the same person. A little internet research and emailing later, it turned out that Chuck Israels, the performer of Little Niles, was the memorable instructor from Brooklyn College.

Chuck generously agreed to allow me to talk with him over the phone from his home in Bellingham, Washington. It was an exciting interview and another case of lightning striking twice. My college days I have often felt were wasted on a young man more interested in friends and fun than education, but I was able to use my research and the opportunity presented to speak to the professor to regain what I may have at least partially left on the quad in Flatbush.

Prior to teaching at Brooklyn College Chuck played with jazz legends such as Billie Holiday, Benny Goodman, John Coltrane, Stan Getz and many more. To me as an 18 year old rock and roll enthusiast this would have been comparable to playing with the Beatles, the Rolling Stones, and Bob Dylan, but I didn't know that at the time.

### He was a hell of a bass player

Chuck is featured on the very memorable and heavily commented upon recording, [George Russell Sextet at the Five Spot](#). I was able to ask George Russell, by email, how he met Chuck, George replied, "The New York Jazz scene in those days was a small community, and even if one didn't actually know a particular musician, one knew of him and his reputation; introductions were a formality. I asked Chuck to join the group because he was a hell of a bass player-I chose all those young players for that sextet because of their energy and willingness to take it wherever it needed to go."

Chuck played bass from 1961 to 1965 with the Bill Evans Trio. Bill Evans is perhaps the most influential piano player in jazz during the last 50 years. There is educated speculation that Chuck Israels changed the way Bill Evans played his music. Joe Goldberg, in the liner notes to the Riverside release of [Moon Beams The Bill Evans Trio](#) says the following: "Israels, who has played for such diverse contemporary pianists as Bud Powell, Cecil Taylor, Don Friedman and George Russell, tends to sublimate himself to the pianist, whereas [Scott] La Faro and Evans often played what amounted to duets. The result of this change is a fascinating one. In 1959, when Evans was still perhaps better known for such things as his remarkable solo on George Russell's *All About Rosie* than his own LPs, Martin Williams wrote that, "there is an easy but forceful terseness in the playing of Evans the side man that Evans the leader is not always in touch with." That was, I think, an accurate remark then, and remained so until the death of La Faro forced Evans to dominate his own group. Joe Goldberg goes on to say ..."this album would seem to have come along at a particularly fitting time. For here one finds (on *Stairway to the Stars* for example) that the muscular force that made his up-tempo work as a sideman so notable has now become an integral part of his ballad playing, giving him the delicate strength of silk thread. Whether or not this is actually due to Israels' presence, is, of course, a matter of sheer speculation, but the new quality is there, and it makes Evans a more impressive pianist than he has ever been before." Any serious collector of jazz recordings will want to have [BILL EVANS TRIO at Shelly's Manne-Hole, Hollywood, California](#) in their collection. This recording which was re-released on RIVERSIDE beautifully captures the Evans-Israels experience and has very insightful liner notes by Chuck.

### Preserving and teaching America's music

Chuck having influenced the world of professional jazz decided to enter the field of university level education. When I asked I was told that he had taught at Brooklyn College for only two years. "A jazz course at Brooklyn was a frill and in 1975 with the budget cuts, the frill was gone," says Professor Israels who at that time was devoting much of his time to The National Jazz Ensemble and transcribing Duke Ellington's charts. In 1981 Chuck moved to California with his wife, soprano Margot Hanson Israels, who had obtained a job with The San Francisco Opera. Then in 1986 it was north to Bellingham where Professor Israels assumed his current position as Director of Jazz Studies at Western Washington University.

### Creating a jazz legacy

Chuck Israels seems to be following the advice of Benjamin Franklin who said, "If you would not be forgotten, as soon as you are rotten, either write things worth the reading or do things worth the writing." Chuck's legacy of musical performance speaks for itself. In addition Chuck has written liner notes, numerous musical charts, books and articles. I have read many of the articles and one of the liner notes. They can add to the experience of anybody who is just discovering or deepening their relationship with jazz. The liner notes included in the Milestone Records CD [Bill Evans Trio Time Remembered](#) is a great short piece on what it was like to perform with Bill Evans, how the recordings as made are an accurate documentation of the sound, how Bill's playing differed from that of others in both intimacy and communicative power. Chuck also explained how switching from gut strings to metal changed the sound of the bass, making it louder and crisper, while none of the bass's essential character was changed by this innovation. Chuck explained that more was gained than lost. The articles posted on his website are very interesting and informative, covering a wide range of subjects from Bill Evans to the state of jazz education. The most immediate benefit I received was being introduced to Bartok's Mikrokosmos. I think the most lasting benefit will be that I now have a much greater understanding of Bill Evans' music and my enjoyment of it is growing with each listening.



# The Panache Experience

## Paso Robles: Wine, Vines, Caves and More



I made appointments to meet with Gianni Manucci, who produces Wild Coyote and Coyote Creek wines in his hilltop vineyard and winery and with Gary Conway, producer of Carmody McKnight wines. Gianni has a back ground in architecture and sculpts in stone. The top two photos to the left are of the tasting room at Manucci Vineyards. The coyote was painted by a friend of Gianni's from Laguna Beach. Immediately in front of the painting are six bottles of the very fine Wild Coyote and Coyote Creek wines. The adobe tasting room sports a viga ceiling and doors that are hand carved from Mexico. The tasting room is filled with art and in particular with a beautiful stone carving of a native American done in California Tri-color marble, a stone so hard that it is not frequently carved. The results however appear to be worth the effort.



Gary Conway founder of Carmody McKnight is a movie and television actor and paints very vibrant landscapes which often become labels on his estate wines. Below to the left is one of his paintings of a vineyard that hangs in his tasting room on the estate. Gary is an intense man who makes great wine. Gary talks about his land and the soil on it and the properties that the soil and micro climate give to the wine with the zeal of a true believer. His wines back up everything he says. His sparkling Blanc de Noir is remarkably refreshing, fruity and dry.

This visit was to the greater Paso Robles Area not actually to the town of Paso Robles. We had two days to spend and we spent all our time visiting what are referred to as the far out wineries. These are estates with vineyards, wineries and tasting rooms.

The countryside in this area has a real unspoiled quality to it. The roads tend to be unseparated two lane blacktops that follow the contour of the land. There are no straight stretches of road, most of the turns are sharp and blind but around every turn there is something charming to see. There are farms that really look like the farms of American mythology. The farm houses are large and painted white. They are tended with meticulous care. Every thing not man made is green. There is no hint of anything resembling agribusiness.



The wineries are abundant on Chimney Rock, Peachy Canyon and Adelaida Road. However this is also the land of hundred plus acre vineyards so the tasting rooms are not one on top of the other. When we left highway 46 at Chimney Rock Road heading toward Lake Nacimiento we were immediately relaxed by the countryside and the quiet. We drove at the posted 25 miles per hour and didn't disturb the deer grazing on the green grasses right beside the road. It only took us about 10 minutes from Rte. 46 to the large wooden gate that stands before the tasting room and inn at the Justin Winery.

The Justin winery sits on 172 acres of rolling hills and is immediately adjacent to Carmody McKnight Vineyard and Winery. The tasting room and Just Inn are surrounded by vineyards. In the parking lot is a garden planted in vines demonstrating various trellising systems that are in use in the area. There are two big friendly dogs who amble out to greet all visitors.

The exterior of the tasting room is an attractive but not extraordinary wood sided house, however, the inside is palatial. There are a huge crystal and metal chandelier and fire place, there are comfortable chairs on which to sit. To the right as you enter is a patio where an al fresco lunch of wine and cheese may be enjoyed and to the left is a breathtaking tasting and display room filled with wine, books, wine accessories, cheeses and more wine.

Hollis and I had our simple lunch of several cheeses, including Vella Dry Jack and l'Explorateur, small glasses of five of Justin's fine wines and a wonderful dry salami. After 20 minutes we were both so relaxed that we decided to not do any further travel and we spent the rest of the day at the Justin winery.



Every visit to the Justin Winery must include a tour of their newly built "Isosceles Center." This is their recently excavated 40,000 square foot wine cave. The front of the cave is a beautiful reception hall that has to be seen to be believed. The front of the hall is floor to ceiling glass while the back leads into the actual wine cellar.

This facility is state of the art allowing the barrels to be carefully tended while never having to be moved. The cave while seeming to be an undertaking of major expense is actually an investment in wine making that will pay for itself. This is because the cave prevents the loss to evaporation of approximately three percent of the total volume of wine in the cellar over the course of a year. If the cellar is full that amounts to a savings of 8,250 gallons of wine or about 4,000 cases per year. Additionally, the cave doesn't require heating or cooling because it is under a hill which provides incredible insulation and maintains the proper temperature and humidity by itself.

**Next month** I will describe our visit to Manucci Winery and my discussions with the owner and winemaker. Over the course of the summer I will discuss our visit Tablas Creek, Carmody McKnight and Summerwood Wineries and their wines..

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## Cooking with Hollis: Making Ice Cream to Go with Poached Oranges

**PBP:** We understand that in addition to using your range you are now slow cooking foods and making ice cream.

**Hollis:** I really enjoy making full meals and that means using everything in the kitchen not just the range.

**PBP:** With the summer coming I guess it was inevitable that you would make ice cream.

**Hollis:** Summer really has nothing to do with it. Homemade ice cream is just much better than most of the ice cream on the market. It is so easy to make that settling for supermarket ice cream really is settling.

**PBP:** What makes the homemade so much better?

**Hollis:** It is pure, nothing artificial and no preservatives. If it has chocolate chips I know they are made with real Belgian chocolate. If I make cookie dough ice cream, I know that the cookie dough is made as well as the ice cream. I know exactly what I put in it. Plus the ice cream is fresh. I typically make the ice cream an hour or two before it is served. No matter who makes your store bought ice cream it is never that fresh.

**PBP:** What is your favorite ice cream?

**Hollis:** My favorite everyday ice cream is vanilla made with vanilla beans and heavy cream. It is best when the beans sit in the sugar that will be used for several days and then a bean is scraped and mixed into the ice cream. I like making different kinds of ice cream for special occasions. Lavender honey ice cream is subtle and

delicious. Coffee ice cream made with fresh roasted coffee beans is also wonderful especially if you serve it with Tira Misu. That just overloads the taste buds with flavor and the mouth with texture.

I have been doing a lot of Asian cooking so I have made red bean ice cream. Good red bean ice cream with French press coffee is perhaps the best way in the world to complete an Asian meal. I also like to make ginger and green tea ice creams.

**PBP:** Are there any middle eastern flavors that you think work well in ice cream?

**Hollis:** Pistachio would certainly work. Rose water I think would work well and perhaps date. I really need to play with that for a while. Given the middle eastern flavor palate, there are lots of avenues to explore and really good chances of coming up with some delicious ice creams.

**PBP:** What are your favorite ice cream sauces?

**Hollis:** That changes, my all time favorite isn't the same over time. I love fresh blueberry sauce and so does vanilla ice cream, but I also like hot fudge, caramel and lately my orange syrup. When I poach oranges in simple syrup the oranges impart a gentle orange flavor to the syrup. The oranges themselves become so soft they are like velvet. Pour this syrup with tiny wedges of orange and raspberries over homemade vanilla ice cream and you have one of the all time sublime desserts.

**PBP:** Wow that sounds really good.

**Hollis:** It is, and its also fun to make and serve.

**PBP:** So what is your favorite meal to accompany your ice cream?

**Hollis:** Ice cream and various toppings and sauces work well with almost every food that has ever been made. My advice is that if you find a food that doesn't go well with ice cream in some form or flavor, you probably shouldn't eat it.

**PBP:** If I want to make ice cream what do I need to do?

**Hollis:** The most important thing is to have good fresh ingredients on hand. You need good fresh heavy cream and whole milk. You also need to keep vanilla beans and vanilla sugar on hand. It also helps to have an electric gel bowl ice cream maker with one or two extra bowls so that you can keep them frozen and ready to use on short notice. Hand cranking and using rock salt and ice is a hassle and if making ice cream is a hassle you won't do it. If you only have one bowl make sure you don't use it to store your ice cream in it.

**PBP:** Do you have any recipes that you would like to share?

**Hollis:** Yes I do. I have created an Ice Cream Page on our web site and I will be putting ice cream recipes, also gelato, toppings and sauce recipes on it. You can also ask Parties By Panache to make specialty ice cream for your next party.

The ice cream page is located at [www.partiesbypanache.com](http://www.partiesbypanache.com)

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## Panache in the Workplace: Arrowhead Water Finds Savings and Control with In-house Meals

Panache and the Arrowhead Mountain Spring Water Co. (AMSW) first started working together when AMSW moved into their beautiful facility on Imperial Highway. Feeding the men and women who are flown from all over California, Arizona and Nevada for training is an important part of the program.

Vicki Hernandez, Administrative Assistant for the West Division Home and Office Department says, "In house meals allow us to maintain control of our group and they save us time. A meal served in-house takes forty five minutes to an hour. Taking a group, particularly a large group of people out to eat at a

restaurant takes a minimum of two hours. That cuts too deeply into our agenda."

"There is also the issue of getting re-acclimated to the training session, that takes more time away from our program."

Also when food is served in house a working lunch can be just that.

"Everyone can get up and go to the buffet and be back at their table while the presenter gives them information." This fits in with the Perrier Group's policy of providing excellent service. The cultural value of the company providing excellent service to its new hires and employees

sets the standard for its employees providing excellent service to their customers.

Efficient time utilization is critical to effective training of employees who will be dispersed over three states at the conclusion of the session. "The bottom line is that in-house feeding saves time and money."

Ms. Hernandez said "Parties By Panache when providing breakfast and lunch has always provided a very appealing display of their food for our people and the food has always been very enjoyable. They have always been very convenient and accommodating to our needs."

## Blow Your Own Horn: It's Who Knows You That Counts

There is a saying "it's not what you know, it's who you know" that is the key to success. However, the truth is closer to "it's who knows (about) you that counts." After all if you are the very best at what you do (and of course we all are), but nobody knows your name, does it really matter? We all have commented on the unfairness of a world that rewards notoriety over virtue and fame over talent.

We also know that the press is usually looking for someone or something extreme to cover, not something or someone who simply stands for value and quality. Right? Not necessarily so. The people who cover business are looking for exactly what you offer, a high quality service or product delivered with style. The people of the press face the same problem that we as business owners do, in reverse. They have to sort through a sea of different stories looking for the important, the interesting, the newsworthy.

To quote local business icon, George Delanoy of Brea Travel, "You've got to blow your own horn." George has done this while building a 12 million dollar a year travel agency at a time when the travel industry has been singing the blues. I have been following George's lead and believe it or not it has really been working. In a world that is crowded with businesses similar to our own it is still possible to stand out from the crowd. George has demonstrated that you really just need to know the song you want to play and the proper instrument to play it on.

Getting to know the important people in both your own and related industries and all relevant markets is not too difficult, it

**To quote local business icon, George Delanoy of Brea Travel, "You've got to blow your own horn."**

just takes imagination, persistence and a lot of very focused work. You have to make your comfort zone "meeting important people." Your focus has to be saying hello to these people and demonstrating to them why they need to know you and how it will benefit them once they do. You need to make these important people's lives easier in order for them to put your number at the top of their rolodex.

KJazz 88.1 FM is the very best radio station in Southern California. They have the best D.J.s (James Janisse, Helen Borges, Payal Kumar, Sean Hietkemper, Doug McLeod, Scott Willis, and Jose Rios just to name a few). They play the very best music including music from my friends Jennifer York, Alexandra Caselli and Chuck Israels (again just to name a few). Their staff and management is unbelievable, especially Judy Jankowski, Jasmine Nest and Jenny Balin. KJazz is in my network and I have had the opportunity to feed their extraordinary volunteers during the last two pledge drives. Just ask

Richard, the man who gives up hundreds of hours a year keeping his favorite station on the air. They are trading us over one hundred ads on the station starting March 15, 2004. But it took some persistence and willingness to help before we became fast friends. I had approached the station cold looking to get interviews from their DJs who are very busy people who must prepare their own live shows including selecting all of the music played from a huge library and played for a discerning and regular audience. When I found out that I could save their staff hours of work by trading them catering services during their pledge drives for advertising I had found a way to be of value and move off of their most annoying list and on to their buddies list.

**"I had found a way to be of value and move off of their most annoying list and on to their buddies list."**

While I am a huge fan of working one on one with important people, I am also a fan of publicity. It never hurts to reach people who are important to you in large groups. Burke Franklin's Jian Software has a great program full of useful forms and worksheets for planning your publicity and it is aptly called "Publicity Builder." Publicity works the same way as meeting important people, It communicates your message of how you are going to help them achieve their goals.

When people ask you if they can help you always say yes. Ben Franklin suggested that you will benefit more from people who have done things for you than you do from helping others. While this is true on many levels until you have reached all of your goals doing things for the people who can help you is the way to go.

Network only with those who are important to achieving your goals. If you need to make connections in the legal business do something of value for someone in that profession. Get that lawyer a speaking engagement. Tell a connection of yours in the press something relevant about that lawyer's practice.

Decide who you want to meet and then go meet them. Almost anyone from the humble to the exalted will meet with you if you have a good reason and they have the time. If you want to speak with the name partner in a local accounting firm about writing an article on investing for retirement, after May 1<sup>st</sup> will probably be easier for him than April 1<sup>st</sup>. Make it a point to know when the person you want to meet can't meet you. You save that person the necessity of saying no. Try to find out when and where they like to meet that will make getting the meeting easier.

Forget being humble. I almost never disagree with Ben Franklin, however, in business humility is no virtue. Honesty is a virtue and you should be proud to tell everyone you meet of all of your abilities. Just don't overstate or sell what you can't deliver.

# The Star Light Cocktail Party with Kevin Hogan



While this feature is normally devoted to America's Music, Jazz, it would be hard not to identify Neil Diamond with the best in American Popular Music. Plus he starred in the movie "The Jazz Singer" in 1980 so he gets the benefit of the doubt. Anybody who grew up during the last 60 years has at least one favorite Neil Diamond song whether they know it or not. He has written 369 songs. My own favorite is "Sweet Caroline."

Alexandra Caselli, who is a jazz keyboardist also plays with Fantastic Diamond a band fronted by singer Kevin Hogan. The band does a show that covers forty years of Neil Diamonds music. Kevin sings just like Neil and when I first heard him had I not known it wasn't Neil Diamond I would not have believed it. He is that good.

Kevin's band is also choc full of big jazz talent anyway. These musicians sound just like the band that has backed up Neil Diamond for the last 25 years. The music is rich and on the spot accurate which is the hallmark of any good jazz band.

Fantastic Diamond perform regularly at public and private events all around Southern California. The band is a frequent performer at Disneyland and California Adventure. Recently they played at the Canyon Club in Agora Hills and at the Aqua Caliente Hotel.

Fantastic Diamond will be appearing in May in Banning at a location to be announced. They will also be appearing in Manhattan Beach at the Polliwog Park Amphitheater on July 25, 2004 and in Lake Forest at the Pittford Park Amphitheater on August 8, 2004.

Fantastic Diamond can also be booked to play at your party. Imagine a party catered by PBP with a band this good. Talk about memories.

Fantastic Diamond has just released a CD of their music which is

available at all of their concerts and on their website at [www.fantasticdiamond.com](http://www.fantasticdiamond.com)

Here is our first Starlight Cocktail Party with Music Selected by Kevin Hogan.

## The Menu

### **Champagne Cocktail**

"Son of a Preacher Man"

performed by Dusty Springfield on the "Pulp Fiction" sound track



### **Cosmopolitan**

"Love on the Rocks"

performed by Neil Diamond on the "Jazz Singer"



### **Blini and American "Beluga" Caviar**

"You Go to My Head"

performed by Billie Holliday on "Love Songs"



### **Bouchées with Brie and Cranberry Chutney**

"Come Away with Me" performed by  
Norah Jones on "Come Away with Me"



### **Hog Island Oysters on the Half Shell with Mignonette Sauce**

"And it Stoned Me"

Performed by Van Morrison on "Moondance"



### **Filet Mignon on Crostini with Tomato Chutney**

"You Don't Know Me"

Performed by Ray Charles on "The Very Best of Ray Charles Vol. II"



### **Chicken Sates with Spicy Peanut Sauce**

"New Orleans is Sinking"

Performed by The Tragically Hip on "Up to Here"



### **Mini Desserts - cheese cakes, flourless chocolate cakes, lemon bars, pistachio Linzer thumbprints, & chocolate almond clusters**

"Sweet Thing"

Performed by Rufus and Chaka Khan on "Very Best of Rufus featuring Chaka Khan"



### **Espresso Bar**

"Mack the Knife"

Performed by Bobby Darin on "That's All"



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Contact Larry Moore at [larrymoore@cox.net](mailto:larrymoore@cox.net)

The "Voice of Jazz" Chuck Niles passed away March 15, 2004.

Send Donations to "the KKJZ Chuck Niles Foundation"

1288 N. Bellflower Blvd. Long Beach 90815

# The Panache Experience



restored the home which was a wonderful learning experience. Our home which was only 750 square feet was restored from rather poor condition to excellent condition using authentic materials in appropriate styles. The prior owners had done very inexpensive patch work in the house whenever repairs were needed so restoration was definitely necessary when we purchased the house. This unfortunately is typical in this type of home. Cabinetry was repaired with wall paneling, a mantel piece was constructed out of flooring and had to be removed. The wiring was outdated and needed to be replaced. However, upon completion of the restoration we had a small home that had a strong character and authentic charm.”

Unfortunately, vintage homes are not always on the market. The people who buy these homes tend to want to stay in them. Therefore vintage homes are rarer than the modern homes that have been built after World War II. Therefore, Carla also sells modern California homes and did so for Beverley Durbin of Parties By Panache.



“Carla was very helpful and also very successful in selling my home in Yorba Linda,” says Beverley Durbin, of Parties By Panache. “Carla examined my staging of the home for showing and even came and baked cookies so that a fresh baked smell was in the home when people came by to see the house. She pre-marketed the home, looking for buyers prior to our putting it on the market. She sold the house for more than the asking price on the first day of the listing. She also did her homework relating to qualifying the buyers. We are very happy with Carla and her service.”

“At Parties By Panache we share Carla’s philosophy of excellent customer service, preserving the very best of past and doing our homework so you can enjoy the very best of vintage and modern cuisines,” says Hollis O’Brien President of Parties By Panache.



Carla is working on a project with a group of concerned Fullerton and North Orange County Residents, which is saving the vintage Fox Theater in Fullerton. The Fox is a sister theater to the Egyptian and Grauman’s Chinese Theater. Like those two theaters this one is an irreplaceable part of the architectural history of California. If not saved by pledges from those interested this theater will be torn down. If you are interested in helping give Carla a call.

Carla Jones is a realtor with Coldwell Banker Residential Brokerage located at 1431 N. Harbor Blvd. Fullerton, CA 92835. Carla can be reached by phone at (714) 626 3015 and on the net at [carlajones@coldwellbanker.com](mailto:carlajones@coldwellbanker.com)

## BOOK REVIEW

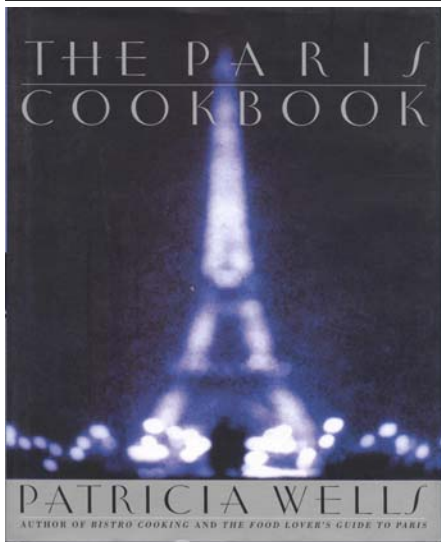
## The PARIS COOKBOOK By Patricia Wells

Patricia Wells has always been one of Hollis’s favorite food writers and I have benefited greatly from this. When Hollis was operating Hollis and

Company in NYC, it was reading “The Food Lover’s Guide to Paris” that encouraged Hollis to go to Paris and take me with her on what turned out to be the greatest eating tour of my life.

When Patricia Wells wrote THE PARIS COOKBOOK she had already lived in Paris for 21 years and those years had been spent studying the restaurant and food scene, as well as writing cook books. She knows where to go in the city to eat or drink or buy bread or Madeleines. Also she knows how to write recipes that compel you to cook them. When Hollis bought this book it wasn’t 24 hours before I was eating Grilled Chicken with Mustard & Red Pepper followed by Blood Orange Icecream.

In addition to having great recipes and wonderful stories about food in Paris, it is the kind of cookbook that gets Hollis in a playful mood. She took two of the recipes, combined them and deleted a few unnecessary ingredients and created Lavender honey ice-cream with poached oranges and raspberries, her own creation but definitely inspired by Patricia. I can’t wait for Patricia Wells’s next book.



### Panache Experience Editorial Staff

**Publisher:** Hollis O’Brien

**Editor:** Gerard W. O’Brien

**Local Business Reporter:** J. W. O’Brien

**Photographer:** Jerry O’Brien

**California Food Reporter:** J.O.B.

**Jazz Reporter :** J. “Hepcat” O’Brien

**Chief Comma Cop:** “Big Mama Hol”

**California Fine Art Reporter:** G.W.E. O’Brien, B.A.

**California History and Travel:** “Old Gaffer” O’Brien

**Distribution:** Jerry “the Mule” O’Brien

**Offices:** 2808 E. Imperial Highway Brea, CA 92821

Parties By Panache accepts for possible publication original works, by artists, writers, and photographers. Any work which is submitted will only be returned if return postage accompanies the submission, however, the submitter may pick up his or her submission at our offices. Acceptance does not guarantee use of the work in this newsletter, however, submission is deemed a warranty of originality and authority to grant permission for use.

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

## How Close is the Sweetness of a Cure?

Volume 17, Issue 3

The above question cannot 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 4/27, 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: Santiago and Celebrating Earth Day

My family never stays put. My sister Mary and her family just came back from France. My sister Christine and her husband Jim went to Salt Lake City and of course Hollis and I were just in beautiful Paso Robles. Hollis's brother David and my sister-in-

law Katie, went to Chile to visit my niece Julie and her boyfriend Shai who are living there for a year so that they can perfect their Spanish and I think just for the adventure of being on the other side of the world. While the Fliegler's were in Santiago they posed in front of the first Starbucks to open in Chile. I was surprised by how much Santiago looked like Southern California and I was assured that the Starbucks Coffee tastes just as good in Chile as it does in Brea.

Now through Earth day, April 22 Starbucks will be promoting environmental sustainability. Starbucks is doing many things to help preserve the environment including reducing solid wastes by using smaller napkins, lighter weight paper for promotional materials, not double cupping unless requested to and not using cup jackets unless the beverage requires it.

Starbucks is also working with coffee farmers throughout the world to promote sustainable farming practices.

Parties By Panache has been encouraging our staff to recycle their carrying trays and to try to get at least two uses out of their Starbucks cups. We have also spread the word as widely as possible that Starbucks provides coffee grounds for composting.

Join Starbucks and Parties By Panache this year in recycling and planning for a sustainable and healthy future.



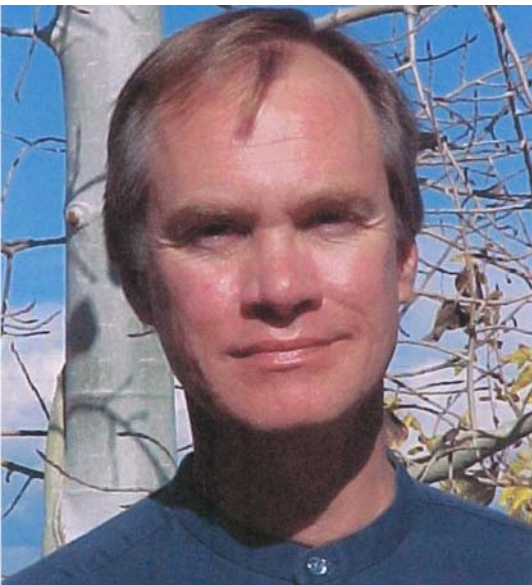
# The Panache Experience

## Descending

The Mediterranean blinks its huge blue eye  
and settles back in the sunshine.  
Clouds that had obscured my view like cataracts  
gradually burn away. I am moving too, more slowly at first,  
then faster, lifting off the earth with borrowed wings,  
abandoning the temples crumpled like heaps  
of dirty clothes, their priests vending postcards,  
miniature statues of gods, urns that turn on lazy Susans  
to be devoured by a hundred-thousand eyes. All this  
the dead have seen and I am rushing away,  
while the pilot spits statistics that fall from the ceiling  
like pebbles into the sea.

But I am ahead of myself,  
forgetting how history turns cities over  
like dirt behind a plow, how with a memory  
deep as its roots a tree will flower and dress itself  
in the same leaves, season after season, bear the same  
children until its limbs ache, and the rain falls from the clouds  
and follows the same highways down the rugged mountains,  
merging into creeks, swelling behind dams, gathering in rivers,  
rushing toward the crowded seas.

And I have got to slow down,  
sit at least one morning on a terrace, sip the bitter coffee  
from a cup smaller than my palm, pick ripe olives  
like they were coins to be spent on my tongue, maybe stroll  
to the market in spite of the heat, follow the clean edge  
of white-washed buildings until the clouds have become sheets  
hung out fresh, to be billowed and lifted back up by a breeze.



## The Enormous Appetite of the Mind

Which came first: the baby  
or the brain? One theory has it  
the brain created the body, thinking  
*Let there be nerves*  
and the hemispheres divided, thinking  
*Let there be eyes*  
and the brain saw that it was good.  
For memory's sake the brain invented the nose  
and for alertness, the ears.  
To serve the stomach the tongue unfolded  
but the Word crawled onto it.  
The other view believes the body  
manufactured the brain as a computer,  
autonomic programming like a thermostat,  
our desires the fuel that keeps us alive.

In our likeness a baby  
craves experience. Mother lifts him  
to her breast knowing milk will never be  
enough, wondering how long before  
he sits up, walks  
into the garage and drives off.  
*Mama*, he cries  
but inside he's already checking out  
her curves, trying on his fighter pilot look,  
sucking oxygen through a tube.  
The soft spot on his skull  
vibrates like an eardrum  
and for a moment, one bite of time, his brain  
sounds hollow like an empty stomach.  
Suddenly he wants everything,  
Shakespeare in two ounce servings, Euclid  
in a pie, Freud at room temperature  
through a nipple  
but he can't express this, not yet,  
except by falling asleep,  
mother shining down on him, his lips  
shaped like a perfect omega.

The above poems were written by David Feela, who practices poetry from his home in Cortez, Colorado. David Feela is a poet, free-lance writer, writing instructor, book collector, and thrift store pirate. His work has appeared in regional and national publications, including High Country News, Mountain Gazette, the Denver Post, and Yankee, as well as in over a dozen anthologies. He is a contributing editor and columnist for Inside/Outside Southwest. A poetry chapbook, *Thought Experiments* (Maverick Press), won the Southwest Poet Series.

David's essay "A Winter Drive into Oblivion" is a great short read and may be viewed on the internet at [www.hcn.org](http://www.hcn.org).

## Guy A. Wilson: Sculpting Life in Many Modes

If you have ever been to Laguna Beach you have probably seen the statue in front of The Greeter's Corner Restaurant on Pacific Coast Highway. This statue of the bearded gent who would welcome all visitors to town was sculpted by Guy Wilson. The "Greeter" with its Disney like character is a remarkably accurate depiction of the real man. This piece demonstrates one of the primary characteristics of Guy Wilson's art, his ability to capture the essence without using photo journalistic realism.

Guy has among his many accomplishments two contributions to the Arts in Public Places Program in Brea. The first piece to be installed in Brea is "Internal Spring." This piece is one of the more challenging pieces in Brea. While it is obviously a human man it may also be viewed as a sculpture of psychological trauma. The form of the man appears to writhe and his person is a landscape peopled by other sculptured entities which may or may not be embodiment of his subconscious.

"Union Passage" is Guy's second piece in Brea. This 13 foot tall sculpture forms a gateway under which the viewer may pass on stone pavers that cross a pool of water. The statues unite with clasped hands and have a "living patina" that is slowly climbing and coloring this work. The Union Passage stands at the base of a flowing fountain which feeds the waterscape at the base of the statue. The figures in Union Passage are heroic in a neo-classical sense appearing to have achieved union only after a long struggle.

In Chino Guy has created whimsical sculptures for the Fred Aguire Square and surrounding area. The square is home to a circular structure which is adorned with a historic timeline of events that have shaped the Chino Valley and the city of Chino. This structure with its central fountain was empty when I first visited except for four children. Three of the children were playing with a kinetic enthusiasm while one is frozen forever in bronze. "Haliagh" is a delightful rendering of a little girl balancing on a wall, perhaps rehearsing a routine for the balance beam or maybe just fooling around. The bronze fits perfectly with the spirit of play that the living children fully embodied in their game. Haliagh is for this area a beacon which announces "this area belongs to us, lets have fun."

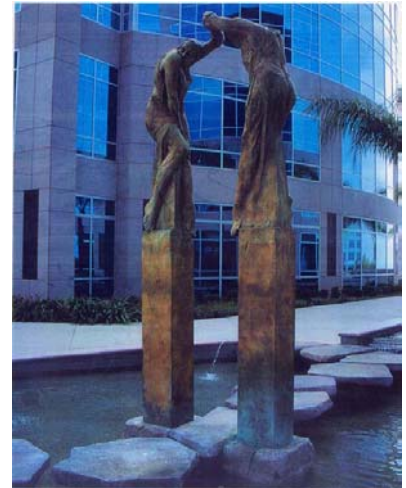
Just outside Haliagh's court is a fountain called the "River of Life." A little bronze baby frolics in the center of this terracotta fountain. This baby, like Haliagh is modeled on one of Guy's children. Guy sculpted not only the baby for the fountain but created the fountain itself. The baby represents the Chino valley or the city of Chino which was born in the water of the artesian wells which made it possible for Chino to become the gigantic dairy that it is today. This fountain like so many of Guy's sculptures is more of a setting than merely a sculpture. There is the bronze, but there is also the terracotta fountain, set into a concrete plaza with the moving waters also included in the fountain is significant prose. Although completely dissimilar in mood and execution, The River of Life is not all that unlike Union Passage.

Chino is fortunate to have three more pieces of Guy's sculpture. The one of the little boy climbing the Youth Museum really works for me. What little boy wouldn't see a convenient ladder in the architectural decoration of this building. Forget that it leads nowhere but up, to a little boy the temptation to climb is irresistible. To an adult it is a nostalgic reminder that youth will find a way and maybe we should let them, just once in a while.

Guy's education includes studies in painting and drawing as well as sculpture. He, like previously featured artist Raymond Persinger is an alumnus of Dinomation, the makers of ultra realistic robotic dinosaurs, formerly located in Irvine, CA.

Guy works in realistic, interpretive and abstract modes. Among his very notable abstracts are a series of plaster and cardboard sculptures that guy describes as "essentially human-like doodles made by manipulating hot plaster inside water and bleach soaked cardboard boxes. The boxes, which are the size of small children were prepared with the water and bleach. Tape was used to delineate the human form on the exterior of the boxes. My assistants prepared a constant stream of plaster that was poured into the boxes, I controlled the direction of the plaster's flow by cinching the boxes with baling wire at what I thought were the appropriate points. The plaster which becomes hot as it settles melted the glue on the back of the tape and the glue ran over the cardboard." These doodles were shown as a solo exhibition in 1996 entitled "Just Containers" at Elliot Smith Contemporary Art in St. Louis Missouri, which received critical acclaim.

Guy is currently at work on an outdoor installation for the City of Whittier. Once again Guy is creating more than a simple sculpture. The Garden Gate when complete will consist of two large bronze gates with bas relief, a smaller bronze statue and a verse and prose portion. This work should be complete around the end of 2004.





Tasting room at Manucci Winery, home of Coyote Creek and Wild Coyote Labels



Hollis and Deanne of Tablas Creek are all smiles as they pose in front of a Tablas Creek 1200 gallon "foudre."

*At Parties By Panache we can help you find the right wine, the right food and even the right place for your celebration.*

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The View Down One Aisle of Barrels at the Justin Vineyards and Winery Cave at their Isosceles Center.

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