



Panache Exquisite Events Update

Catering Extraordinary Events for over 16 years

Volume 16, Issue 3

Brea Travel's Panache is blending high tech savvy with a personal touch

Special points of interest:

- **Continental & Full Breakfasts**
- **Box Lunches**
- **Lunch in the Board Room**
- **New York Style Deli Platters**
- **Desserts**
- **Artisan Breads**
- **California Cheese & Wine**
- **Delivery Available**

In this issue:

Brea Travel's Panache	1
Celebrate the 4th	2
CCE: American Caviar	2
Recipes	4
What to bring How to bring it	2
Jazz Brunch w/ Dave Cross	2

"Never leave home without us" might be a good slogan for Brea Travel. After all, in a world where your next airline ticket is a computer click away why involve a middleman? Owner George Delanoy explains: "9/11 created travel chaos. Els, my wife and co-owner of Brea Travel, was in Canada with a group of 108 women. They were all stranded when the airlines were grounded and that impacted lodging. Els became the point person in Canada, staying on top of hotel, travel and other arrangements for the women and communicating all of their information to us. Here in Brea we kept all of the families and friends of the travelers updated as to what was happening. Els spent a week working to be certain everyone got back home all right. That's what our service is about. Making the necessary happen and holding our client's hand when the necessary isn't the planned for."



Brea Travel accomplishes their unique blend of travel services with a very friendly and expert staff. The team is well traveled, and most members have over twenty years experience in the travel industry. The staff is made up of people with diverse backgrounds and skills. Many of the Brea Travel Team are "Certified Travel Consultants," which is a degree conferred upon travel professionals after a two year course of study. Add into the mix Doug Delanoy, equipped with industry specific high tech expertise, and you have a winning combination for any traveler. "We are high tech but with a very human touch. That puts us in a unique position. We can do what it takes to solve any travel challenge which many small travel services cannot, and because we are a relatively small organization, we know our clientele."

Brea Travel has been reported on in numerous publications and for diverse reasons. Articles on business ethics rate them as industry leaders, as do articles on technical proficiency. The Orange County Register in the "Best of Orange County" gave Brea Travel an honorable mention. Brea Travel has been singled out for strict adherence to the ASTA's (American Society of Travel Agents) code of ethics. "Providing factual information, fully disclosing costs and conditions, responding, refunding, avoiding conflicts with preferred suppliers and complying fully with the law, is how we always do business at Brea Travel" says George Delanoy.

Parties By Panache shares Brea Travel's values. Our private parties often celebrate "once in a lifetime" events, and getting everything just right puts a tremendous amount of stress on some clients. Says Hollis O'Brien, "We are here to make certain that every aspect of the event is prepared for and that contingent plans are in place if the unexpected strikes. We adhere to a strict code of ethics when dealing with each other and our clients. We have successfully guided every one of our clients through their various parties and haven't yet stranded a soul."



Tomato Fields in Yorba Linda



Corn, green beans and tomatoes for sale.



The Garden in the City: Farm Stands in Southern California

In June of 2003 in Brea the 3,000,000th Orange county resident was born. Los Angeles now has in excess of 10,000,000 people and California has over 32,000,000. Yet it seems that burgeoning farm stands line every roadside in Southern California. This is something that Thomas Jefferson would see as a sign of the success of his nation.

From February to September farm stands are stocked with fresh produce and staffed by friendly vendors, usually young people who seem as fresh as their produce and as relaxed as a July afternoon.

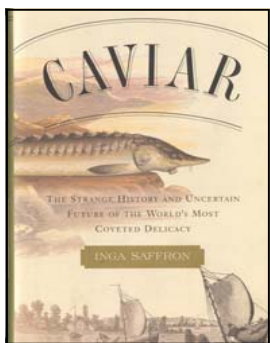
In March the artichokes go in the ground and by the end of May they are ready to harvest. In June the signs are proclaiming blackberries and there are piles of string beans and cucumbers. The strawberries are always there and usually incredibly good. Corn is getting tall right now and stacks of the freshly harvested have begun to appear.

However, as far as I am concerned, the most marvelous thing about the farm stands is that they are often associated with a small farm right there in the middle of a major metropolitan area.

Two of my favorites are on the same street. The R. Manassera Farm stand at the corner of Yorba Linda and Rose Drive, in the City of Yorba Linda, sits in a vegetable field that grows artichokes, zucchini, string beans, tomatoes, etc. Looking out across the fields I can imagine what it was like when they stretched in every direction. If you travel North on Rose and Cross Imperial Highway you are soon in between fields growing strawberries, cabbages, peppers and even Christmas trees. There is a stand on each side of the street, so you don't even have to turn the car around to get your produce.

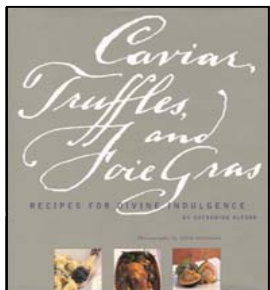
There is much to love about California, but farm stands in metropolis set this urban area apart from, and I believe, above all others.

Book Review: *Caviar: The strange History, etc.* by Inga Saffron and *Caviar, Truffles and Fois Gras* by Katherine Alford



If you enjoy reading about our obsession with exotic food and the lengths to which we will go to get what we want, these two books are definitely for you. I found them both while I was researching the Pacific White Sturgeon, and while neither book helped me much there, they both increased my knowledge of sturgeon and caviar.

Caviar by Inga Saffron, who writes for the Philadelphia Enquirer, is a somewhat sad though exciting story about our disregard for the survival of a food source that we love and revere. The book is peopled with colorful characters, from sea captains to Soviet scientists. She describes how our obsession with the 'perfect black pearls' may result in the extinction of the sturgeon, a contemporary of the dinosaur who has outlived perhaps every other vertebrate on the planet. The good news is that calling attention to the problem may result in a more sustainable fishery. We can only hope so.



Caviar, Truffles and Fois Gras by Katherine Alford (Chronicle Books 2001) is more cook book than history, and despite the book's low cost (\$24.95), could result in more expense than any book you have ever cooked from. This book bills itself as containing recipes for "divine indulgence" and is illustrated with photographs that verify the claim. There are many exotic, inviting recipes to cook, including Russian Ice House Soup; Champagne Poached Oysters with Sevruga, and Poached Filet of Sole with Smoked Salmon and Caviar. I plan on trying them all.

Both books are enjoyable and will help to qualify you as an expert in the field of truly gourmet diners.

CCE: Pacific White Sturgeon and American Caviar

Continuing Culinary Education (CCE) can be time consuming difficult, work requiring a certain amount of sacrifice from those determined culinarians who wish to rise to the apex of their field. This was not one of those occasions.

How difficult can it be to get together with interesting people and spend an evening sampling caviars, various dishes made with caviars, dishes made from Pacific White Sturgeon, premium American vodkas and premium American champagnes?

Our classroom usually serves as Hollis's office; however, with a minimum of effort these usually quietly professional surroundings were turned into a festive tasting room.

Preparation for the event began with our securing 8 oz. of caviar and five pounds of Pacific White Sturgeon. We also secured

three different American vodkas and two California champagnes. The caviar wine and vodkas were purchased at Beverages and More! In Orange.

The Sturgeon was prepared in several different manners: as Gravlax; as Sturgeon cakes, and as mini sturgeon crisps.

The caviars were served on ice with toast points so that they could be evaluated solely on their merits, and then in three different dishes: Smoked salmon towers with Sevruga; Beluga on bliny with drawn butter; and fettuccini with cream sauce and Beluga.

The tasters began arriving at 6:00 pm. and waited in the parking lot until they reached what seemed to be critical mass before coming into the tasting. Among the gathered were Jim Worth, a locally well read but unpublished suspense novelist, and Jim and Deborah Pasquale.

Once inside the office I presented the first item of the evening for tasting to the assembly. It was a bottle of Chandon Riche, a blended wine with a beautiful floral Bouquet. The Presentation stalled as I failed to uncork the bottle and had to turn it over to David Hirstein, who as former president of the Orange County Wine Society, had the necessary savvy and strength to open the bottle. David was in attendance with his wife Gail.

The Riche was an immediate hit. All present appreciated the wine's whisper of sweetness with its retention of a long soft finish. Chandon Riche is made from a mixture of Pinot Noir, Pinot Meunier, Chardonnay and Muscat. This mixture coupled with its leisurely 18 months on yeast yields a sparkling wine that is pleasing to the palate.

(Continued on page 4)

Laura Werlin conducts wine and cheese tasting at AIWF in Del Mar

The American Institute of Wine & Food and the Aniata Cheese Co. Presented "A Cheese and Wine Seminar with Laura Werlin" at the Marriot Del Mar. Last month I reviewed Ms. Werlin's "The All American Cheese and Wine Book" so the opportunity to hear her speak was an event I could not pass up. Its an 82 mile drive from our shop to the Marriot and fortunately June gloom was gone and Orange and San Diego Counties were in their full summer splendor. Driving south through San Clemente always reminds me of why I came to Southern California in the first place.

The seminar was conducted in a collegial setting and actually was more of a laboratory than a seminar. Bob Stonebrook, owner of Aniata, had set the tables with a spectacular selection of cheeses and at each place setting there were five glasses of wine. The cheeses ranged from a scoop of Fresh Chevre, from Harley Farms, Pescadero, California to the extraordinary Nocturne, a soft ripened cheese made of Jersey cow milk from Andante Dairy, Petaluma, California. The selection of cheeses included representatives of many states, but the California cheeses predominated. In addition to the above mentioned were Fiscalini Banded Wrapped Cheddar and Three Sister's Serena. Both of these cheeses are becoming regulars at Parties By Panache.

The wines were all American varietals, and while all worked quite well with cheese, the Andrew Rich Gewürztraminer, Les Vigneaux 2001 was the show stealer. This powerful, complex yet harmonious wine went well with all of the cheeses that it was paired with, particularly a perfectly aged washed rind Red Hawk, from Cowgirl Creamery in Point Reyes, California.

Laura Werlin is an excellent speaker on cheese and wine. She demonstrated in depth knowledge of her subject and conveyed what an experienced wine and cheese taster could in an understandable and useful method for those of us looking for guidance. Laura left us with some very useful guidelines. 1) The whiter the cheese the lighter the wine. 2) Fruitier and sweet wines tend to go well with cheese. 3.) Creamier cheeses seem to make the tannins come out stronger and linger longer. 4) Red wines pair better with semi soft cheeses like Serena or Cheddar. 5) Gewürztraminer goes really well with washed rind cheese. 6.) Traditional Blues go well with Merlot, perhaps even better than with Port, which can overpower a blue.

We all look forward to Laura's next book.

Panache Exquisite Events Update

What Exactly are We Talking About?

You need to know what you are getting when caviar costs as much as \$65.00 an ounce.

Malossol—Lightly salted as opposed to old style heavily salted caviar.

Beluga—Both the sturgeon, which is the largest of the species, and the roe are called Beluga. This fish, and hence Beluga caviar, comes only from the Caspian. The eggs are light to dark grey and are larger than most other caviar eggs.

Osetra—Both the sturgeon, which is a medium sized fish about 6 feet and weighing up to 400 lbs, and the roe are called Osetra. This fish, and hence Osetra caviar, comes only from the Caspian. The eggs are dark brown-gray and the flavor stunning.

Sevruga—This small sturgeon, about 4.5 ft and weighing about 50 lbs. and the roe are called Osetra. This fish, and hence Sevruga caviar, comes only from the Caspian.

Type caviars—American caviars are called type caviars. There is Osetra and Sevruga type caviar produced in America, and both come from the Pacific White Sturgeon.

Pacific White Sturgeon— The largest fresh water fish in North America, weighing up to 1,500 lbs and measuring up to 20 feet in length.

Too much caviar—nonsensical term.

Panache CCE (Continuing Culinary Education): Caviar

The Riche was being served when Steven Moreno arrived. Steven was invited by Elizabeth Taylor, who helped to stage this event. Introductions being made and glasses passed, the group began moving toward the food stations.

While we students were still at work deciphering the mysteries of the grape, our guest chef Jeff Flegler arrived with a block of ice containing four caviars. Jeff explained in his typical laid back manner the differences among these caviars. Being unafraid to insult the recognized king of the caviar world, Jeff first explained the American Caviars by type. He explained the difference between American Sevruga and Osetra type caviars and Caspian Sevruga and Osetra caviar. To sum it up “It’s the species, comrade.” As most people don’t know the Beluga, Osetra and Sevruga are actual types of Sturgeon that live in the Caspian Sea. American sturgeon caviar all comes from the

Pacific White Sturgeon, and the grades Sevruga and Osetra are determined by the size of the egg. While the American caviars are very good, the Pacific White Sturgeon produces eggs that vary in size whereas her Caspian Cousins produce eggs of a more consistent size.

Having finished with the American caviars, Jeff went on to the Russian Beluga. By this time the gathered tasters were more interested in eating than listening so Jeff set out the caviars with the toast points.

The caviars tasted were Plaza De Caviar Brand, which is marketed by Beverages and More!

The tasters settled into the process of systematically tasting the caviars. We all started with American Caviar and worked our way up toward the Beluga.

The American caviar was pleasantly mild and as it was the base line it seemed a good choice. It had small eggs and was a little

runny. The initial taste was clean, with more than a hint of the sea; then you noticed a pleasant saltiness and then it finished with a sort of grassy taste, not unpleasant, but not expected.

The American Osetra Type was selected by most as their favorite but some of the tasters didn’t like it. The eggs were small and almost black; again this was a runny type caviar. The flavor was a good caviar taste: clean, sea and salt, but strong. Those who really like caviar would like this one, but for those who are uncertain this might not be the best place to start.

The American Sevruga Type had a really good caviar look, not runny, nice medium size gray eggs and a texture that was nice and poppy in the mouth; the flavor was pleasant and mild.

The Beluga was as Beluga usually is: very good. Beautiful eggs that were large and gray to dark gray,

(Continued on page 5)



Farming Dinosaur Cows on the Columbia River

California is the home of sturgeon farming in the US and is the world leader in this field of animal husbandry. The type of sturgeon farmed here is the Pacific White Sturgeon, the largest fresh water fish in North America.

Female sturgeon that produce roe are referred to as cows and are normally raised for a minimum of 10 years before harvesting. The sturgeon is estimated to have

existed in its current state of evolution for 250 million years. Unlike modern fish, the sturgeon has a bony exterior and no internal pin bones.

Sturgeon farming is the last best chance to save these magnificent creatures from extinction. Yet despite the farming of sturgeon, the wild sturgeon population is still at risk. Like the Caspian Sea region, there is sturgeon poaching

right here in Sacramento River Delta. To help combat sturgeon poaching always be certain that your caviar purveyor obtains his caviar from legal sources.

The farming of sturgeon was started in the US in 1983. The largest Sturgeon farm is now operated by Stolt Sea Farms and currently is home to 40,000 sturgeon.



Panache CCE (continued from page 4)

(Continued from page 4)

not runny and a wonderful clean ocean feel with no after taste.

The toast points were also a treat, made of a dense white bread that was well toasted and baked with butter; they were good enough to eat by themselves.

Then the rest of the food started to arrive. Jerry O'Brien had prepared sturgeon gravd lox with a hint of juniper and dill. This was a tad salty, but when served with sweet butter and red onions on black bread it was quite tasty.

Next came the sturgeon cakes, which were served with mango tartar sauce. These were tiny, one bite cakes and had a texture that was crisp to the bite and tender. The mango tartar sauce was agreed by all present to be delicious and wonderfully complimentary to the sweet tasting little cakes.

Jeff returned once again carrying a

marble tray with bite sized chunks of deep fried sturgeon, made in the same manner as fish and chips. These sweet little morsels were excellent with the mango tartar sauce.

At this point in the tasting we opened a bottle of Korbel Extra Dry and were once again confronted with a very nice California Champagne. Made of a combination of Chenin Blanc and French Colombard, this wine is off dry with hints of citrus and toast. It went very well with the caviar and seafood.

Dr. Jason Bock was the last of the tasters to arrive and had to be quickly brought up to speed on the recently tasted items, which he was.

Chef Jeff next presented us with a fettuccine in a cream sauce with beluga caviar. The caviar was placed like a ripe black berry onto the appetizer-sized portion of pasta. The reaction to this dish

was very positive, with a number of the tasters requesting seconds. The event went on and at a future date I will describe vodka tasting, but it is important to note that this intimate event brought together people who didn't know each other and created what I believe will be enduring friendships. Also opportunities for participation in future culinary events were raised.

Events such as a wine and cheese tasting or a caviar tasting are simple and useful events for those who desire to market their products or services to a smaller select group of customers, or prospects. You create an enjoyable and convivial atmosphere while being able to get your invitees undivided attention. Parties By Panache has the staff and the expertise to help you put together this type of fun and potentially profitable event.

Call Parties by Panache at
(714) 572 2190



Panache Exquisite Events Update

Décor Ideas are where you find them

That beautiful centerpiece you can't take your eyes off of may have started life as a heating conduit on the shelves of Home Depot. That eerie gothic look has been created with the help of skillfully painted dead branches.

Our chief décor designer Leslee Meyer does not look at the world as you and I do, Everything she sees is a potential component in the beautiful space that will hold your celebration.

"When I was asked to create a science themed party I made atomic and molecular

displays out of gumballs and straws" says Leslee as she scours our prop room for materials for up coming parties. "Dryer duct with different sized cans inside make great risers and can be used to give a table real dimension. Throw in some small hand tools and you can create a great automotive theme. We've done some really neat NASCAR and off roading themes."

Leslee says "I look at things as shapes and sizes not as cans and boxes. If you need a skiing theme I can make mountains out of crumbled newspaper. Popsicle sticks and wire make the chair lifts"

"Every thing can be spray painted, and that can really transform an ugly duckling into a swan. We turned some discarded fearless flyer sleds into the bases for beautiful Holiday party centerpieces with a can of gold spray paint. My favorite basic materials are Foam core board, P.V.C. piping and dowels of every size."

If you need to decorate that once in a life time event call Leslee at 714 572 2190 and she will help you create a unique atmosphere that will make your party a talked about and memorable event.

Sturgeon Cakes with Mango Tartar Sauce

Sturgeon Cakes

Ingredients:

Sturgeon, cooked and flaked	1 lb	Lemon Juice	1 1/2 tsp.
Dry bread crumbs	1/4 cup	Worcestershire	1 tsp.
Celery, minced	1 rib	Sherry or Cider Vinegar	1/2 tsp.
Scallion, minced	2 medium	Coarse (Kosher) Salt	1/2 tsp.
Carrot, minced	1/2 small	Dry Mustard	1/4 tsp.
Mayonnaise	1/4 cup	Hot pepper sauce	1/8 tsp.
Sour cream	2 tbsps.	Ground Black Pepper	1/8 tsp.
Flat-leaf Parsley, minced	2 tsp.	Vegetable Oil, for frying	3 cups
Garlic, minced	1 1/2 tsp.	Egg	1

1. Toss the flaked sturgeon, with the breadcrumbs, celery, scallions, carrot and parsley. Sit in 2 tbs of the beaten egg.
2. In a small bowl, whisk the mayonnaise, sour cream, garlic, lemon juice, Worcestershire sauce, vinegar, salt, mustard, hot pepper sauce and black pepper. Stir into the sturgeon mixture.
3. Place the remaining 1 1/2 cups bread crumbs in a shallow bowl, beat 2 tbs of water into the remaining beaten eggs. Scoop up a heaping tablespoon of the crab mixture and form into the beaten eggs, turn to coat and shale off any excess. Then dip it into the breadcrumbs and turn to coat evenly. Place on a baking sheet lined with wax paper. Continue with the remaining crab mixture to form 24 small cakes. (The sturgeon cakes can be prepared to this point up to 2 hours ahead, cover and refrigerate).
4. In a deep medium skillet, heat the oil over moderately high head until hot but not smoking (350° to 375° on a deep-fat thermometer). Six at a time, fry the sturgeon cakes, turning once, until golden brown, about 4 minutes. Transfer to paper towels to drain briefly. Then transfer to a rack over baking sheet; keep warm in a low oven while frying the remaining cakes.

The Jazz Brunch: Culinary and Musical Masterpieces Paired By Jazz Guitarist, Dave Cross

Dave Cross understands brunch and just how to create the perfect mix of sound and sustenance to achieve that weekend morning time out of time experience. In his own words, with Parties By Panache's food and the music of Jazz's Genius ...

I've chosen to work with jazz with a Latin Groove; relaxed, light and cheerful late morning music, American jazz musicians have been working with Afro-Cuban, Brazilian and Caribbean rhythms since the thirties; as American jazz forms have spread throughout the Western hemisphere, a symbiotic growth has produced some of the most beautiful hybrid compositions in the Jazz library. The tunes selected represent well-known composers and artists and a few newer voices, including two from Orange County California. Enjoy.

The Jazz Brunch Menu

Crème Brulee French Toast
With Maple Syrup

"St. Thomas" by Sonny Rolins
(Saxophone Collossus)

..

Vegetable Frittata

"A Night in Tunisia" by Dizzy Gillespie as performed by Dizzy and Charlie Parker
(Charlie Parker the Gold Collection)

..

Tomato Barrata Platter
With Fresh Basil & Olive Oil

"Only Trust Your Heart" by Antonio Carlos Jobim, as performed by Astrud Gilberto and Stan Getz

(Verve)

..

Marinated Asparagus

"Love for Sale" by Cole Porter as performed by Tito Puente and the Count Basie Orchestra

(India, Tropijazz)

..

Zucchini Bread Tea Sandwiches

Filled with Sweetened Cream Cheese

"Long Ago and Far Away" by Ira Gershwin and Jerome Kern, as performed by Karen Gallinger
(Live at the Jazz Bakery)

..

Peanut Butter and Jelly Tea Sandwiches

"Guapa" by Patrick Villanueva, as performed by the Dan St. Marseille Quartet with Poncho Sanchez

(Depature, Resurgent)

..

Fresh Fruit Platter

"Workout" by Andy Narrell
(The Hammer, Windham Hill)

..

Lemon Bars

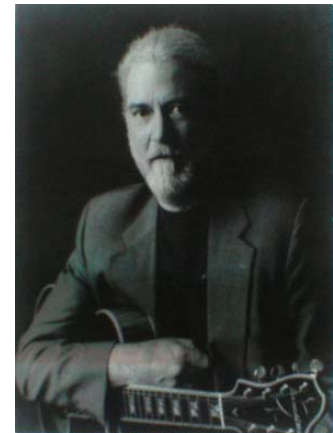
"Guachi Guaro (Soul Sauce)" by Dizzy Gillespie and Chano Pozo, as performed by Cal Tjader

(Good Vibes)

..

Chocolate Dipped Strawberries

"Chega de Saudade (No More Blues)" By Antonio Carlos Jobim



Dave Cross, Jazz Guitarist, Vocalist, BMI songwriter, has been performing along the west coast for thirty years as a solo artist and with the band Crossection. Dave's internationally distributed albums have received airplay on hundreds of radio stations across the country and in Europe and Asia. Dave, who lives with his wife and three sons in Laguna Canyon, performs 200+ solo dates every year at clubs and coffee houses in and around Orange County

Our "Jazz Chef" for August will be acclaimed Jazz Vocalist Ricky Nero.

Warming Trend: Beat the Summer heat and Live "La Dolce Vita"

Despite our wet spring, by the time we get to August we will all be in need of relief from the Southern California summer heat. That heat raises our desire to travel to exotic and cool destinations, but if you won't have the

chance this summer to get away beat the heat in your own backyard.

Dust off the chaise lounges and get the leaves out of the pool. Have Parties by Panache decorate

your home to achieve the look and feel of Rio de Janeiro on a summer night. Invite your family and all your friends to the fiesta. Have Parties By Panache cater your Grande Partido Grande de Rollicking "La Dolce Vita Party".

Our web site www.partiesbypanache.com has a wonderful menu to help you get started with your planning and if you call our party planning at 714 572 2190 we would be glad to help you live "La Dolce Vita".

Celebrate "La Dolce Vita" with a Jazz Brunch this Summer

THE DIFFERENCE BETWEEN
A MERE PARTY AND
A MEMORABLE EXTRAVAGANZA
IS PANACHE.

Gourmet cuisine that rivals the best of New York & Paris
Meticulous attention to detail from entertainment to decor

Experience the difference
panache makes...



www.partiesbypanache.com • 714.572.2190

Parties By Panache
2808 East Imperial Highway
Brea, CA 92821