



# Panache Exquisite Events Update

Catering Extraordinary Events for over 16 years

Volume 16, Issue 2

## 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**

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## “Artragous’s” Panache is the practical blending of art and being

Artragous, is a unique women’s clothing & gift shop that has been situated in the same location in Fullerton for the last 12 years. Its brightly colored sign gives the impression of a modern art gallery. I realized after my visit that the location is a metaphor for the owner’s vision, very original, beautiful wearable art, very far from ordinary retail clothing.

In the shop’s front window, is a lamp made of a brilliantly red mannequin garbed in red leather with a lampshade as her head. An inside wall proclaims in golden letters “LIFE IS GOOD”. The space and contents capture the attention on multiple levels.

Susan Boerner waved to me when I arrived, but was busy with her assistant, Sasha, helping two customers. It gave me a chance to walk around the store. Square white columns support brightly colored clothing. The walls, muted shades of white & tans, are hung with paintings & prints & more clothing. Shelves around the store hold shoes & ceramic art. There are displays of jewelry, watches & other accessories, many made right here in California. Despite the large variety of goods the shop is not cluttered. It looks like an art gallery.



Susan’s education & business background led her to this remarkable store through an evolutionary process. Susan told me “I earned an art degree in the early eighties & have always been involved in the fashion business. After finishing my education I designed, manufactured & sold my own clothing & accessories. This led to me dressing my clients to achieve a complete & individual look. Dressing my clients led to my offering the work of other clothing & jewelry artists & Artragous was born. I sell the work of over 400 clothing & 300 jewelry makers. Most of the manufacturers that I represent are US based & many are from California.”

Among the local artisans represented is HARARI of Los Angeles, maker of silk screened 100% silk clothing that is classy & flowing but not oversized. Sandra Marino of Yorba Linda, owns ONE SONG DESIGNS, and makes necklaces, earrings & watches by transforming vintage 1930s jewelry.

“Artragous & Parties By Panache share a philosophy of creating a uniquely complete experience for our clients,” says Hollis O’Brien. “We treat each customer’s event as a unique opportunity to show off his/her personality. We create an ambiance described by the client & then create within it an event that magnifies & clarifies the client’s vision. From our planning services to the décor, food & service we make our client’s events unique and emblematic of them.”

Artragous (714) 525-7085 373 E. Imperial Highway Fullerton, CA 92635



Nordstrom markets its unparalleled merchandise with extraordinary invitation only in-house events.

*“If the invitation says no pets or children it is rude to ask for an exception, but even ruder to simply disregard the prohibition and bring the offending creatures.” E.T.*



Hank Fliegler student, father, grandfather, teacher and so much more, one of Hollis's reason to celebrate

## Now that the weather is nice show off your business

Spring is here and summer is on the way. We Southern Californians know what is meant by “another day in paradise.” We also know that even in paradise we need business if we want to enjoy “La Dolce Vita” – The Sweet Life.

Now is the time to shine up your shop or office and invite everybody in the rolodex over for some serious business building. Pass the hors d'oeuvre and pick up the orders. Show your clients and prospects that you not only know how to entertain, you know how to build your business. A catered office event allows you to show off your facility, your staff, your products and yourself. A catered event gives you an extraordinary opportunity to turn prospects into clients and strengthen relationships with existing clients.

Call Parties By Panache and let one of our event professionals help you to plan a luncheon or evening event that will warm up your spring and get your summer off to a hot start.

## Repondre **S'il Vous Plait**, and we mean it! By E.T.

Nothing is harder for a host or hostess than planning a party for an unknown number of guests. When an invitation arrives with a response card your host really does want to hear from you. He or she even put a stamp on the little self addressed envelope. Even if you cannot attend, dropping the card in the mail is pretty easy and it doesn't cost you anything.

If you are planning on attending, not responding makes planning a real chore for the hostess who has to coordinate not only the meal but every other aspect of the celebration. If your lose you response card, call and let your host and hostess know if you will or will not be attending.

If the invitation says no pets or children it is rude to ask for an exception, but even ruder to simply disregard the prohibition and bring the offending creatures.

You have received an invitation. Now act properly and respond!

## Celebrating Dad & Grads

June is a very sweet month because it gives us the opportunity to celebrate two groups of people that are often overlooked - dads who make most things possible and graduates who shouldered burdens for which they often could see no purpose. Both of these groups need our affection, acknowledgement and admiration just as much as June brides, spring babies and our prospective and/or valued customers.

Fortunately for children of fathers and the parents of graduating students as well as any other peripherally related would-be party hosts, Parties by Panache can create custom made or you can select a pre-planned parties to suit your needs in expressing that affection, acknowledgement and admiration with little or no work on your part.

## The California Cheese Renaissance

California is fast on its way to becoming the cheese capital of America and possibly the world. That is a statement of fact not of chauvinism. There are now 60 dairy operations turning out over 200 varieties of cheese in the Golden State. Not all of the cheeses will find their way to the cheese boards in gourmet dining rooms, but many should and will.

While the cheese renaissance is recent, cheese making has been with us in California for a long time. Marin French Cheese Co. in Petaluma, producers of the Rouge et Noir Label cheeses, has been in operation since 1865 and is regarded as one of the oldest continuously operated cheese producers in the United States.

Specialty cheeses come from all over California. From Rumiano Cheese Co. makers of Jack cheese and Cheddar located in northernmost California to Cantare Foods, Inc., makers of Mascapone, Mozzarella and Ricotta located in San Diego, there are dairies making extraordinary cheese. There are conveniently clustered groups of cheese makers in Sonoma, San Joaquin, Tulare and Los Angeles Counties. Many of the producers in these clusters are open to the public and that makes cheese tasting road trips a great vacation possibility. The fact that the cheese makers are in some cases close to the world renowned wine makers of California makes a trip through California a far more affordable and no less delicious than a cheese and wine tour through Europe.

At Parties By Panache we have tried many of these cheeses and we now list a number of them among our favorites. The next time you plan a catered affair consider a traditional cheese course featuring a selection of California cheeses.

Our tasting tour included Fiscalini's San Joaquin Gold, a semi-hard cheddar variant that is moderately sharp and nutty with an attractive moderately strong aroma. John Fiscalini's family has been in the California dairy business since 1914.

We also tasted a true California original, Three Sisters Farmstead Cheese Co.'s Serena. This award winning cheese is wonderful for grating over pasta or cooking in sauces. Marisa Hilarides the 22 year old operator of Three Sisters will provide you with recipes for including Serena in your cooking.

Other cheeses that deserve more than one tasting are Humboldt Fog, a semi-soft goat cheese from Cypress Grove, St. George by Matos Cheese Co., and Picolo by Andante Cheese Co. Take the opportunity to taste them and we believe that you will agree these cheeses rank with Stilton, Parmigiano-Reggiano, Camembert, Brie and Gorgonzola.



Set up for a staff wine and cheese tasting at the Parties By Panache Kitchen



Humboldt Fog from Cypress Grove is one cheese that is destined for stardom.



A bunch of real softies: clockwise Picolo, Cadenza, Crottin, Humboldt Fog

## Wine, Cheese and Bread: Sophisticated Simplicity

Jay Sengstock, wine manager at the Brea Beverages & More! and Hollis and Jerry O'Brien of PBP matched California wine and Panache's house-made breads to a selection of California Cheeses from Aniata Cheese Co. Jay restrained himself at our request and limited himself to recommending California wines even though Beverages & More! sells wines from all over the world.

Cheese  
Humboldt Fog,  
Picolo  
Cadenza  
Saint George  
Serena  
Fiscalini Bandaged Cheddar  
Point Reyes Blue

Wine  
Mason Sauvignon Blanc 2001  
Mason Sauvignon Blanc 2001  
Caymus Conundrum 2001  
Pacific Echo Blanc de Blanc 1996  
Turnbull Sangiovese 1999  
Chalone Chardonnay  
Quady's Batch 88 Starboard

Bread  
House Baguette  
Rosemary and Olive Boule  
Olive Oil Baguette  
Herbed Focaccia  
Sourdough B'aguette  
Chapeau Rolls  
Sourdough Boule

Prices are available at Aniata Cheese Company in Del Mar; Beverages & More! in Brea and Parties By Panache in Brea. All items may not be in stock at all times. All cheeses may be viewed on our California Cheese Page at [www.partiesbypanache.com](http://www.partiesbypanache.com)

# Panache Exquisite Events Update



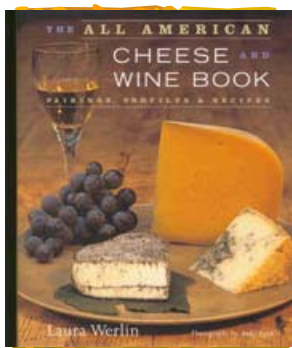
Carmody looks beautiful and tastes better.



Cadenza Andante Dairy's cow's milk and grape pomace masterpiece.



Hollis tastes Andante Pico and Merlot.



Laura Werlin's book is as beautiful as it is informative. Cheese and Wine pairing may be an art but the information in this book can help anyone enjoy this culinary pleasure.

## What Exactly are We Talking About?

For those of us familiar only with California's large production cheese makers, we need to define some terms. Hollis believes that if you understand what is being talked about you will be excited & interested in trying California artisan and farmstead cheeses. There is a difference well worth discovering between a supermarket Camenbert and an Andante Dairy Legato. Therefore you need to know what is meant by the terms. Some terms are easy to define. Such as "Specialty," "Artisan", "Estate" and

"Farmstead" in relation to cheese making.

"Artisan" means that the cheeses are made in small quantities with respect for the tradition of the cheese, according to "A guide to the Real Cheeses of California" prepared by the California Milk Advisory Board. "Estate" and "Farmstead" mean that all the milk used to make the cheese comes from the dairies' own cows .

Other terms, can be confusing. For example what does it mean when someone says a cheese is

pungent or acidic or grainy? Can you use a description to determine if you will enjoy the cheese?. Because cheese tasting is a personal experience it is very hard to be exact with these terms. However, Laura Werlin in the superb and very readable "All American Cheese and Wine Book" presents perhaps the clearest and most understandable explanations of what tasting terms mean and what they represent. (see below.)

## The All American Cheese and Wine Book by Laura Werlin

It is really exciting to be in on the ground floor of a new culinary movement. It is also great to have a guide that will allow you navigate the new terrain like a seasoned professional. Laura Werlin's new book "The All American Cheese and Wine Book pairings, profiles & recipes" is just such a guide. The book is a survey course on the arts of making and combining cheeses and wine.

Set forth in five sections you learn all about cheese; then all about wine; then how to bring cheese and

wine together. Next, irresistible recipes allow you to use your new knowledge along with profiles of the cheese and wine makers, including 7 from California. Finally there is a very useful appendix containing a listing of the cheese and winemakers and contact information.

The book is richly illustrated with beautiful photography by Andy Ryan. It contains a two page chart entitled "Cheese and wine pairings at a glance" which is sure to become a standard reference in the culinary

world.

Having read the book I envision using it as a travel guide , text book and cook book.

**THE ALL AMERICAN CHEESE AND WINE BOOK PAIRINGS, PROFILES & RECIPES**

Written by Laura Werlin

Photographs by Andy Ryan  
Stewart, Tabori & Chang  
2003

## The Aniata Cheese Company of Del Mar

Lynn Devereux, former owner of Butterfields in Los Angeles and now of the California Milk Advisory Board, told me if I wanted to find a large selection of California Specialty and Farmstead Cheeses, I needed to visit Bob Stonebrook's Aniata Cheese Company in Del Mar. Lynn gave me Bob's number and I left a message. Bob returned my call from Poland, where he and his family were visiting, impressing me with his idea of customer service. He told me to speak with Tim Bucciarelli at the shop. I spoke with Tim and then drove to Del Mar.

The Aniata Cheese Company's shop is very clean, cold and humid, ideal for artisan cheeses resting before finding their way to the table. The shelves and cheese cases were stocked with what appeared to be hundreds of cheeses from all over the world. California specialty and farmstead cheeses were

abundant amongst the world wide selection.

The shop is on the lower level of the Flower Hill Mall in Del Mar. The store is less than 500 sq. ft. but beautifully executed. In addition to cheeses, various olive oils, pates and rustic breads are available. The walls of the shop at the time of my visit were displaying beautiful oil and pastel landscapes by Carol Leach. Carol, an accomplished artist with an extensive resume, has exhibited her work at the Mondavi Food and Wine Center in Irvine, amongst many other venues.

Tim spent about an hour carefully explaining the cheeses as he set them out for me. Tim possesses fairly extensive cheese knowledge and complete mastery of his stock. I selected 15 cheeses from the many in the shop for a tasting at PBP. While I was in the store I tasted Vella Cheese Company's Dry Jack and Gioia's

Ricotta. The Dry Jack was superb and the Gioia Ricotta made in Pico Rivera was the most flavorful ricotta I have ever tasted.

Tim also provided me with a guide for pairing the cheeses I had purchased with appropriate wines.

We tried the following cheeses:

Three Sisters' Serena  
 Matos St. George  
 Gioia Ricotta  
 Gioia Barrata  
 Fiscalini Bandaged Cheddar  
 Fiscalini San Joaquin Gold  
 Winchester Super Aged Gouda  
 Mytime Farms Capricious  
 Bellwether San Andreas  
 Andante Dairy Cadenza  
 Humboldt Fog  
 Andante Dairy Picolo  
 Andante Dairy Crottin  
 The Aniata Cheese Co.  
 2710 Via De La Valle  
 Suite b138  
 Del Mar, CA 92014  
 (858) 847-9616



*"The Aniata Cheese Company's shop is very clean, cold and humid, ideal for artisan cheeses resting before finding their way to the table."*



Tim cuts a fresh wheel of Vella Dry Jack



An "All California Selection"

Our July issue will feature the Pacific White Sturgeon and California Sturgeon Caviar.

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## Three Cheese Lasagna with Homemade Pasta and Rosemary Olive Bread



*“It is just that we have so much great food here at home that without seeking and finding it, we could miss out on some of the very best the world has to offer.”*

We have had a very interesting time here at PBP tasting and serving the artisan and farmstead cheeses of California. We found a great way to add these intriguing new cheeses to a traditional family style dinner.

First Phil the chef, made some of his justly famous marinara sauce. You can smell it cooking all over Imperial Highway.

Jerry made the dough for some of his extraordinary Rosemary Olive bread. He always uses fresh rosemary

stripped off the branch and chopped, and whole Kalamata olives.

I made a fresh semolina pasta and rolled the pasta out in long wide sheets. House-made pasta is incomparable. You have to try it to understand how good it is.

Then using Gioia Ricotta mixed with whole eggs, salt, pepper and nutmeg we made the filling.

I put the sauce on the bottom of a glass casserole and layered in the fresh pasta, ricotta filling and a layer of

Gioia Barrata. I repeated this procedure and finally topped it with marinara. I grated a large amount of Serena on top of this and put it in the oven to bake.

Meanwhile, Jerry had formed the dough into loaves and the risen loaves were placed into the oven. The resulting meal was a true masterpiece of simplicity, tradition and taste.

The all day process of making sauce, bread, pasta and lasagna is something we happily do for our clients. Please call and ask one of our staff. — Hollis

## 2003 Year of Great Foods Grown in the Californian Sun

2003 is Parties by Panache’s year to celebrate “California Grown, Raised or Made Food”. Its not that PBP doesn’t appreciate all that America has to offer. It is just that we have so much great food here at home that without seeking and finding it, we could miss out on some of the very best the world has to offer. We will be devoting the rest of 2003 to exploring all the best that California has to eat drink and be merry with.

## Warning: It’s Time to Prepare for this Summer’s Celebrations



Spontaneity is great and can keep life really fresh, however, when it comes to planning celebrations this summer, early planning will help you to ensure success.

The people who get their invitations out early will get all the good guests and naturally the conversation at their events will have the most sparkle.

The people who book early will get all of the good caterers and therefore the very best food. Also they will get all the prime party weekends, leaving only weekends when no one wants to celebrate for the tardy party host.

So get ready now. Talk with your party planner about creating the event of the

season, for your “A” guest list, on the day of your choice.

To help you with this, we have party planners standing by at Parties By Panache.

(714) 572 2190 or on the internet at

[www.partiesbypanache.com](http://www.partiesbypanache.com)

## Those California Cows Really Are Happy

Everybody has seen the commercials featuring California's happy cows.

These cows sing, little cows talk to their grandmother, they know pigs who want to be cows and love the gentle foot massage of an earthquake. But really, can cows be that happy?

They are at Fiscalini Farms. These are not factory animals with limited lives. The 1200 cows at Fiscalini Farms live in two spacious open barns where they

can socialize with their sister cows. John Fiscalini's philosophy requires cows to be handled frequently, that is touched and moved by hand. No animal is ever struck, and any employee who would do so would be fired.

Barns are raked clean twice a day and the lanes flushed six times a day so the cows may lay down comfortably .

During the summer the cows are

misted with water, powerful fans keep the cows cool and the flies away.

Pregnant cows spend the last two weeks of their pregnancy in maternity pens where they have room to comfortably give birth. The calves are then removed to a corral with other like sized cows.

For more info on happy cows go to [www.fiscalinicheese.com](http://www.fiscalinicheese.com)

## The Jazz Brunch: Culinary and Musical Masterpieces Paired to Enjoy

Brunch is one of the most relaxing meals we can enjoy with our friends and family. The food is comforting and the late morning is a superb time to enjoy your company and listen to America's own classic music, jazz. We have often featured our foods paired with wines but now we offer a pairing in which the whole family can indulge. Jazz masterpieces selected by the D.J.s at 88.1 FM (KKJZ) are paired with the dishes you love. So if you have ever wondered if you should groove to Miles Davis or Hendricks, Lambert and Ross with your vegetable frittata the answer is here. Bon Appetit.

The Jazz Brunch Menu

*Crème Brulee French Toast  
With Maple Syrup*

*"Under Paris Skies"*

Karren Allyson on "From Paris to Rio"

••

*Vegetable Frittata*

*"Concierto de Aranjuez/Spain"*

Charlie Byrd –The Washington Guitar Quintet

*Tomato Mozzarella Platter With Fresh Basil  
and Olive Oil*

"Everybody Eats When They Come to  
My House"

Cab Calloway and his Orchestra 1942 to  
1947

••

*Marinated Asparagus*

*"The Frim Fram Sauce"*

Nat King Cole on "The Best of the Nat  
King Cole Trio"

••

*Peanut Butter and Jelly Tea Sandwiches*

*"Salt Peanuts"*

Dizzy Gillespie on The Dizzy Gillespie  
Alumni Allstars

••

*Fresh Fruit Platter*

*"Peel Me A Grape"*

Diana Krall on Love Scenes

••

*Lemon Bars*

*"The Lemon Twist"*

John Pizzarelli with The George Shearing  
Quintet on *The Rare Delight of You*

••  
*Chocolate Dipped Strawberries*

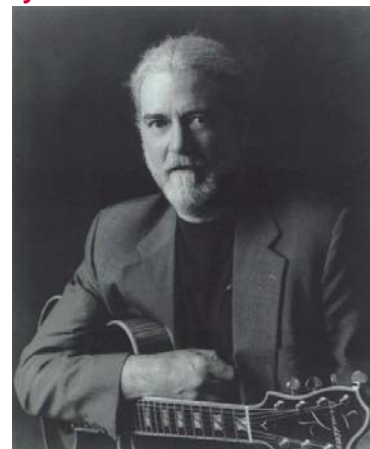
*"The Chocolate Shake"*

Duke Ellington on Never No Lament: The  
Blanton-Webster Band

Enjoy our food, your friends & the Music

### Coming In July

"Jazz Chamber Music's" Guitarist  
David Cross pairs brunch fare  
with **Jazz in a Latin Groove.**



Plan your 4th of July Smokin' Jazz Barbeque Today



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Events for over 16 years

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[Jerry@partiesbypanache.com](mailto:Jerry@partiesbypanache.com) .

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## Elegant Hors d' Oeuvre: Andante Farms Legato en Croute

### Ingredients:

1 or more wheels of Andante Farms Legato Camembert  
1 or more sheets of Puff Pastry measuring 8" by 6"  
1 egg, lightly beaten for egg wash  
20 pieces homemade crostini

Preheat the oven to 375.

Take the puff pastry sheet and brush the edges with the beaten egg.

Fold the pastry over the Legato and crimp the edges with a fork or a pastry wheel.

Trim off the excess pastry.

Cut one or more vents into the pastry.

Brush the top of the pastry with the egg wash, and if desired, decorate with pastry leaves, etc. cut from excess pastry.

Bake the pastry for 12 to 18 minutes or until the pastry is fully risen and golden brown.

Serve immediately with crostini and chilled California white wine.



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