

October 2003
Holidays abound &
Nothing is as sweet as
A California Date



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Panache Exquisite Events Update

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Volume 16, Issue 6

Sarah Bain Gallery's Panache is Nurturing the Artist and the Art

The Birch Street Promenade in downtown Brea is an exciting venue for dining, cinema and shopping. However, if people watching is your hobby few places in Orange county can compare. From the very young trying to find that right public persona, to families being awed by the retail and entertainment extravaganza, to couples on dates who frequent the restaurants, there are always people. A person who studies humanity will find subject matter to last for years.



The Sarah Bain Gallery therefore is the perfect art gallery for this setting. Sally Waranch represents emerging artists who make the focus of their art interpreting people. The twenty artists who show their works in one-person shows almost all focus on interpreting humans in every possible situation.

That is not to say that only the human condition is represented in the gallery. Some of the artists such as Gerard Bourgeois, who will be showing his work in October, create fantastic landscapes, but most of the artists work with the human form. As I write this, the current show of paintings by Alyssa Monks demonstrates how paint can be used to communicate human emotion in man made settings. Alyssa paints rooms and then introduces the human form. The people in these rooms convey emotions that are indelible, be it utter stillness or melancholy. I had the impression that Alyssa Monk was distilling human emotion through the medium in which she works.

Sally Waranch, who as an actress began using the stage name Sarah Bain, has been a collector of art and a supporter of emerging artists for the last 15 years. Before settling into spacious and airy quarters on the promenade, Sarah Bain was a part of the historic and beautiful downtown Fullerton. The gallery itself is very tall with a loft in the rear, and though it is uncluttered it is far from empty. Sally says that she has more foot traffic in Brea which she really enjoys.

Sally often provides youngsters with paper and art materials which they use directly on the gallery floor. Sally says that these are the future collectors and the earlier they are exposed to art and begin to enjoy it the more eager they will be to support the artists who make it.

"When we create menus at Panache we try to introduce dishes that include the work of California's artisan food producers." says Hollis O'Brien owner of Parties By Panache, Inc. "We feature cheeses that are made in California by Fiscalini Farms, Andante Dairy, Point Reyes, Winchester Farms, among others. We promote wines by Hart and Santa Margarita wineries in Temecula, as well as wines from Napa, Sonoma and the Central Coast. We create dishes using dates from Riverside, local seafood and produce. The list goes on. Supporting small and emerging California food artisans is our way of helping ensure that they will be there for future generations of food lovers."

Sarah Bain Gallery 110 W. Birch St., B-2 Brea CA 92821 (714) 255-1447



The Garden in the City: The George Key Ranch

One of the great things about living in Orange County is that almost everything is brand spanking new. This increases dramatically the joy of finding a garden spot that is older. The George Key Ranch located in Placentia at 625 Bastanchury Road is one such place. It is easy to pass by this 2.2 acre historic site without noticing it, but once inside you will find the Key Ranch to be a place of awesome beauty and serenity. The ranch today is the remnant of a 20 acre ranch bought in the 1890's by George B. Key for the staggering price of \$2,800.00.

Head ranger Sam Edwards took me on a tour and explained "Originally, this was the home to George, his wife and their eight children. The 3,100 square foot house now serves as a historic site and the offices for the ranch. Those interested in turn of the last century Orange County will enjoy the home, the workshop and the grounds. Those interested in a superbly serene garden in the midst of busy Orange county will also find a more than enchanting place.



Sitting on the house's porch is a photo of George G. Key, son of the original George and the man responsible for the preservation of the ranch. George bought each of his siblings interest in the ranch and restored it to a condition similar to what it is today. The ranch has a workshop that is filled with actual farming and ranching implements of the type used on a turn of last century citrus ranch. These tools were donated to George by neighbors in the Placentia area. There are farrier's tools, a remarkable collection of saws, pitchforks and other implements of creation and maintenance. The grounds surrounding the house and shed are gardens featuring several of the ranch's original Valencia orange trees plus a variety of plants and animals. On the day of my visit I met one of the resident red foxtail squirrels, who posed for several photos.

To the south of the house on the spot where the original ranch had its refuse heap, George created the beautiful "Verse Garden". Filled with lush and fragrant flora this garden sprouts small plaques containing short poems written by Mr. Key. In this garden is a stone bench with a heart shaped topiary behind it. It is rumored that this bench is where George proposed to his childhood sweetheart. On the edge of the garden furthest from the house is another small stone bench with a mailbox sized structure that housed Mr. Key's bible from which he would read each day.

To the East of the House is a picnic area with table seating for 75 under a California Live Oak.

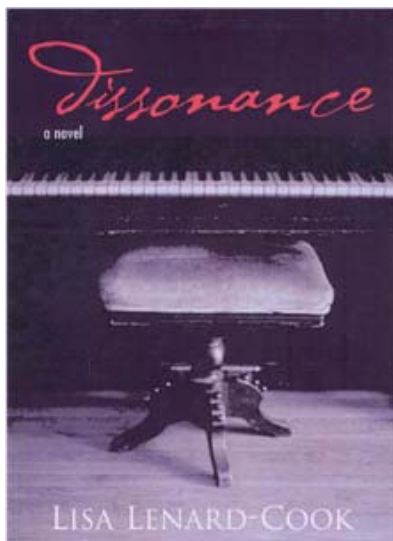
Ranger Edwards says "The ranch is a great place for quiet outdoor gatherings. The grounds are delicate and people enjoy strolling them, viewing the plantings and enjoying the serenity. If you are hosting a tea, seminar or other gathering this is an ideal place. I've been told that the lawn directly in front of the house can hold 250 people, but around 200 is much more comfortable and there is no alcohol permitted on the grounds."

This is another example of historic Orange county, free to be enjoyed by those who care to look.

Historic Key Ranch 625 Bastanchury Rd. Placentia, CA



Book Review: *Dissonance* by Lisa Lenard-Cook



Lisa is a friend of mine and therefore I wanted to read her book as soon as it was published. However, I did not expect that her first novel would be one of the finest pieces of fiction I have ever read.

Dissonance is just that. While it is hard to describe Lisa's book without retelling the story, it is as easy to recommend as a Winton Marsalis album, or a Bruce Springsteen album, or a Leonard Bernstein album. I can't lose, I am confident that anyone who enjoys reading will enjoy this book.

Don't quote me but, I believe it is Amy Tan who says "writing is all about the language." I think Stephen King quotes her as saying that in his book "On writing" and if that is the case, this book is a perfect example of using the language. The language becomes music in this book and the music captivates.

In addition to being beautifully composed the story is satisfying and complex. The characters are real and have a certain well rounded feel to them. The research of the historical settings and the music is meticulous. The factual basis of the story is fascinating, thought provoking and at times heartbreaking.

I have read several reviews of this book on the internet and one reviewer summed Dissonance up by saying "This book sings." That may be the most concise way to summarize this important and beautiful book.

Continuing Culinary Education: Dates Gems of the Desert

In our quest to become the best culinarians possible we must intentionally seek out foods that only infrequently appear on the popular menu. While fantastically popular in the Middle East, dates are usually reserved for minor holiday baking roles in the California kitchen and few of the people that I questioned could think of more than 2 or 3 dishes in which dates were used. Most people had heard of but not many had tried the much, and as it turns out, justly heralded "date shake."

Fortunately for your correspondent it turns out that the date capital of America is the Coachella Valley just to the east of Palm Springs. In late August while the temperature was in the low three digits my son Henry and I set out for the town of Thermal, armed with

our cameras, bottles of Arrowhead water, a Starbuck's "red eye" and a hunger for the jewel of the desert.

The Date Palm is a relative newcomer to the Americas. First brought here by the padres of the California Missions, the "mission palm" was more decorative than a fruit producer. Tolerant of the salty coastal areas that the missionaries settled in, the palms did not have the right climate for the proper fruiting.

In the 1890's the USDA started to investigate dates as a commercial crop. They sent agents to the Middle East, where at that time a disease was threatening the destruction of the date palm that produces the Medjool date. Morocco gave the USDA 12 disease free immature trees which were brought back to

California's Coachella Valley. Also brought back were the trees which produce the Deglet Noor. This is the leading date culture in the United States. They are originally from the Biskra Oasis in Algeria.

The date palm's official name is *Phoenix Dactylifera*, which is derived from the Greek meaning "I bear dates." Date palms unlike most palms are either male and female. The fruit of the date palm is an oblong berry called a "drupe" which has in it a single seed. The drupes are only produced by female date palms. The male date palms provide the pollen necessary for the production of fruit. One male tree can pollinate fifty to sixty female trees per season. All commercial date pollination is done artificially by man. The

(Continued on page 4)

Not Sure If You Like Port? Try Chardonnay Port from the Livermore Valley

Port wine has for centuries enjoyed a devoted following. Many of the Portuguese Ports are enduring classics. California has only recently begun producing superb Ports. California's winemakers are changing port to fit our particular culinary landscape.

Scan the shelves of your favorite wine shop. Notice the recent proliferation of California chocolate ports. Next notice the single varietal vintage ports such as 1997 and 1998 Beringer Cabernet Port. However, the California Port that has most intrigued me is Chardonnay Port.

Chardonnay Port is a white Port. In my earliest days of tasting wines, California white port made several memorable appearances, all of which I would prefer to forget. I did not like it. However, I am certain that the white port which I tasted had no Chardonnay in it. Nor, I suspect, was it blended with a quality brandy.

The Livermore Valley is now home to 24 wineries. White Crane, one of the newest of the wineries, is the maker of a Chardonnay port. The winery was founded by winemaker Nick Nardolillo in 2001. Normally from brand new wineries you don't expect great wines. The winery needs several years to find its style and personality. But in this case I have been informed that the winery is simply an extension of the warm personality of the wine maker.

The positive reviews of White Crane Winery's 2001 Estate Chardonnay Port wine and the fact that it won Bronze medals at both the Orange County Fair and the California State Fair made me very curious. So I called and spoke with the wine maker.

Nick Nardolillo told me that the vineyards that produce the grapes for White Crane's estate bottled wines were planted in 1993. He purchased the vineyards, the land and opened his winery in 2001.

Nick said, "We made this wine in a traditional manner. The grapes were actually crushed by stomping them. E made it quite

a party with the crushers receiving pedicures after the crush. The wine which resulted was a full bodied Chardonnay. This wine was then blended with two brandies made for White Crane by St. Georges Spirits. One is a Chardonnay brandy again made with estate grown grapes. The second is a Voignier brandy. The 2001 vintage was only 85 to 95 cases. This wine has almost completely sold out. There are only 3 bottles of it left."

Nick went on to say, "This port is very smooth with floral notes added by the Voignier brandy and butterscotch from the Chardonnay. I strongly recommend this Port with a good Stilton. This port has converted a lot of wine drinkers who did not like port, because of the often syrupy texture of the red ports."

"This year we are going to double the production to around 180 to 200 cases. Since the wine sold out so fast with practically no effort to market it I am going to raise the price slightly to about \$35.00 per 750 ml. bottle." said Nick.

"I also make a more traditional port using the Portuguese varietals "Touriga Nacional" which is regarded as the noblest Portuguese varietal and "Souzao" which is grown in very small quantities in California. This port is blended with unfiltered Zinfandel brandy and you can taste a hint of new oak in the wine. I have kept the sugars low just about 5% and the alcohol is between 18.5 and 19% by volume. There is only one barrel of this Port left and it is available in splits for \$40.00." said the wine-maker.

I for one am anxiously awaiting the appearance of the 2002 Estate Chardonnay Port.

The Vineyard Inn At Crane Ridge

5405 Greenville Road, Livermore CA (925) 455-8085

Panache Exquisite Events Update



Cooking with Dates: The Fabulous Date Shake

Basic

1 Cup Fresh Pitted California Medjool Dates

1 Cup of Milk

1 Cup Premium Vanilla Ice Cream

1 Cup of Crushed Ice



Every time I drive out to Palm Springs I pass Hadley's. There I see offered for purchase and immediate consumption "The Date Shake." I was curious but until very recently I didn't stop.

The date shake is a uniquely Southern Californian offering. Although I have eaten dates for a long time and even ate them when I lived in Brooklyn, I never imagined dates as part of what is essentially a milk shake.

When I finally tasted a date shake I was immediately brought into the fold of the faithful and now will make the stop going out and coming back from the desert. I of course have had to tweak the shake but if you are a traditionalist just stick with the basic.

Note: All of the shakes are made the same way as the "Basic Shake"

DATE SHAKE RECIPES

Basic

1 Cup Fresh Pitted California Medjool Dates

1 Cup of Milk

1 Cup Premium Vanilla Ice Cream

1 Cup of Crushed Ice

In a blender put the cup of milk and the dates, puree, add the Ice cream and the crushed Ice. Blend until smooth.

Serves 2

Pistachio Date Shake

1 Cup Fresh Pitted California Medjool Dates

1 Cup of Milk

1 Cup Premium Pistachio Ice Cream

1 Cup of Crushed Ice

Serves 2

Ginger Date Shake

1 Cup Fresh Pitted California Medjool Dates

1 tsp. Fresh candied ginger

1 Cup of Milk

1 Cup unflavored yogurt

1 Cup of Crushed Ice

Serves 2

Southwestern Chocolate Date Shake

1 Cup Fresh Pitted California Medjool Dates

2 Tablespoons of Chocolate Syrup spiked with a 1/4 tsp. of New Mexico Chili Powder

1 Cup of Milk

1 Cup Premium Vanilla Ice Cream

1 Cup of Crushed Ice

The variations are endless including the addition of seltzer at the end of the mixing which would give you a "Date Cream."

CCE (continued from page 3)

male trees come into flower first and the field workers tie the flower sheathes closed to prevent the pollen from being lost to bees and the wind. At the right time the flowers are cut off the tree and the sheathes are removed allowing the pollen rich flowers to be removed and dried. Drying prevents mold from ruining the pollen. About two to three weeks after the males come into flower the females come into flower. The pollen is then swabbed or spayed onto the female flowers pollinating them.

Commercially all date palms are propagated from "suckers" which are shoots that grow at the bottom of the mature trees. Trees produced this way are genetic duplicates of their parent and produce fruit of the same quality.

Date palms that produce the soft buttery fruit we were hunting for like to have their heads in the fire and their feet in the water. They love a nice 120° degree day as long as the soil in which they are planted is soft

enough for them to push their roots deep down to get the moisture they need. The trees also need nutrients and the USDA has recently discovered that by inter-planting the trees with certain ground covers they can increase the nitrogen in the soil to a very healthy level and the trees will stay healthy and produce more fruit per tree.

When Henry and I arrived in Thermal CA we were heading for a date farm that I had called but when we got there no one was home. We drove around the town of Thermal and its suburbs. I noted that the town was named very appropriately, it was hot. Simmering mirages appeared on the highway and also phantom groves of Majestic Date Palm. Henry would call out "Phoenix to the starboard," but when we arrived at the supposed location no oasis with palms.

The people of the Coachella Valley are very friendly. How they manage such pleasant dispositions in the hottest place I'd ever been to, is something I must contemplate.

Everyone we spoke to was courteous and helpful, especially the young lady who directed us to the Jewel Date Co.

The approach to the Jewel Date Company takes you down a road approximately one third of mile in length lined with row after row of thirty foot tall palms. The palms looked very smart with their bunches of dates wrapped in brown paper to keep the bugs off and to prevent sunburn.

We parked the car and went into the retail store at the jewel. There were 5 different dates set out to sample as well as delicious date rolls. We spoke with three of the employees, but only one of them gave me his name. That was Mark Goulet, and yes, he is Robert Goulet's 4th cousin.

Mark pointed out some interesting facts about date production. First, although the trees can grow to over 90 feet and still produce fruit the palms we were looking at would be sold as ornamentals once they

The Living Menu: Keeping your favorites, adding new and exciting foods.

Catering, like the law is a living thing. While we bear witness to their growth and change we are reassured by the way they remain the same.

A catering company's menus therefore are precedent setting and while they may change with time they are never simply discarded.

Americans as moderately traditional people like to eat the foods of their childhood as well as last season, but we expect change. There should be new types of dressing with our turkey. The seasoning in our pumpkin pie should build on tradition while taking into consideration the changing tastes of our constituency.

This presents the caterer with a particular dilemma. How to satisfy the precedent of menus past with need for orderly growth and change. Hollis O'Brien, the Guiding Light at Panache, reads every magazine published in English on the subject of food. And I don't mean that she just buys them. She reads them cover to cover every month. She calls this getting ideas. And she has been doing this since long before I met her in 1983.

She also reads cook books, and has this scary

memory about the whole process. I can ask for a recipe for a lemon poppy seed cake and she can tell me three publications where I can find it and which of the three is the best. She has the same memory for parties. I can ask her about a party that happened 17 years ago and she will remember the date, the menu and who worked it. But back to the catering menu.

Hollis studies the culinary world and what her clients want. She calculates what she has done in the past and how it has worked. She looks at the trends and then she creates a menu.

Strangely enough they always work. I went to cooking school back in the early 1980s and took classes on menu design and I can work for a week on a lunch menu and it will have some successful dishes on it. Hollis can sit down and in under an hour, every dish will sell and our clients will love them all.

Well, it is that time again and Hollis has been updating our entire catalogue of menus. She is tweaking here and overhauling there but I believe that she is going to be coming up with incredible food once again.

Hollis is adding "house smoked" white fish

and salmon to the menus in various forms. Smoked Grand Marnier glazed duck breast wrapped in scallion crepes will be one of the many new appetizers. California artisan and farmstead cheeses from the very best cheese makers will be available along with our house made breads.

Hollis has added "The Chocolate Fountain", a special machine that streams Belgian chocolate so that you can enjoy the freshest dipped strawberries at you events.

Hollis has also added new chocolate desserts, new fruit desserts and much more. However, all of our traditional favorites are still available, flourless chocolate cake with raspberry sauce, over a dozen house made mini desserts, our super moist carrot cake with not too sweet cream cheese icing.

You can still have our cold poached salmon with cucumber scales or hot poached salmon with champagne dill sauce. Now you can also have mesquite smoked salmon. Our incredible mango salsa, cilantro pesto quesadilla, confetti corn bread are still there. And you know if you don't see it on the menu Hollis knows exactly where the recipe is.

The Cuisine of California by Diane Rossen Worthington

This book was first published in 1983. It is a book that was written for the home chef, not the occasional cook. Diane Rossen Worthington knew what the "then new" California Cuisine was about and she knew who the people were who were creating it.

Diane set about interviewing the who's who of the California Culinary Movement of the 1980's. From these conversations she was able to organize all the essentials of the movement a put them into a compact, well written book on how to do California Cuisine at home.

The book contains a very good section on creating your basic supply of sauces, stocks, flavored oils, etc.

It also contains a section on what were

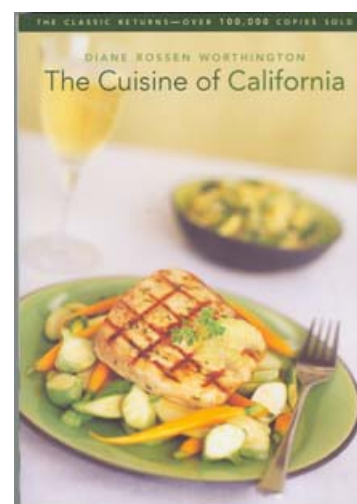
specialty items 20 years ago but what are now common place items found in most supermarkets. That section demonstrates the revolutionary changes in the eating habits of the average Californian.

This is also to my knowledge the first "serious cook book" to treat pizza as a "respectable" dish. In addition to the recipe for pizza dough, there are 4 recipes for pizza, including Pizza with Shrimp, Tomatoes and Garlic.

If that were not enough there are also recipes for Calazone, Cold Poached Salmon with Tomato-Basil Vinaigrette, Spicy Sautéed Chicken Breast, and New York steak with Roquefort Sauce. This book is a must have and a must read for anyone who loves to cook.

We are lucky that it has been re-issued.

The Cuisine of California
Diane Rossen Worthington
Chronicle Books, 1997



Panache Exquisite Events Update

Executive Dinners: Your Best Personal Selling Tool

You know, if you are in the business of selling anything, that your prospects want to give as little time as possible to your sales presentations. The presentation makes them nervous, they are uncertain how they ought to react to you and your offer and most of the time, you and your product or service, are taking your prospect away from his or her work.

There is a way to create much better odds of getting through the uncertainty and nervousness and increase the chances of turning your prospect into a repeat customer. There is a way to get their good will and undivided attention. After all, you know the value of your product and how it will help

your client improve his or her business and therefore the quality of his or her life.

The way is to host an "Executive Dinner" in your home or board room. This event will give you the opportunity to create strong relationships with the real decision makers at your new customer's businesses. At an executive dinner you can blend the creation of strong relationships with your presentation of your service or product.

The executive dinner provides you with a forum to showcase your products or services in an environment where your guests are willing to give you their undivided attention.

Executive dinners can be used for more than

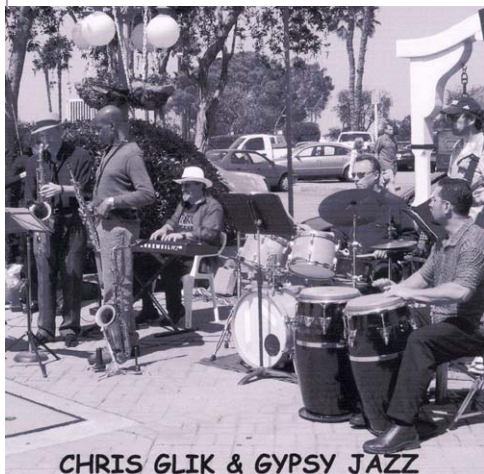
simply making sales presentations. They are perfect opportunities for high level networking. You can create tremendous good will by introducing associates and vendors to other professional people with whom they can do business.

A successful executive dinner will have you and your guests focused on enjoying a great evening and creating lasting relationships. Parties By Panache can create just such an evening. Our professional staff and outstanding cuisine leave you free to concentrate on your guests and networking. You will not need to give a thought to the kitchen, the food or the service, and every aspect of our service will meet or exceed your expectations.

The Jazz Brunch: Culinary and Musical Masterpieces Paired By Jazz Pianist Chris Glik

I have seen Chris Glik play at Lunaria backing up my friend Victoria Goodman. I found out that Chris had done all of the arrangements of the music for that evening. Chris also played the piano. I described last month in this column how good that performance was. But that's not all that Chris does.

As a composer, Chris Glik's original compositions are light and pleasant, a smooth blend of Jazz, Latin and Brazilian music. Just right for a Saturday or Sunday morning brunch with friends and family. Chris has been playing keyboards, composing and arranging for 36 years and that experience is evident in the way he puts together music for an event or an album. Chris's CD Gypsy Jazz, a great addition to any collection is available at www.glikmusic.com



Menu

Buttermilk Waffles With Maple Pecan Syrup

"Sweet Georgia Brown"

Performed By Nat King Cole

•

Poached Pears

With Red Wine and Cinnamon

"Sugar"

Lyrics By Alexander Pinkard

•

Canadian Bacon

"Forevermore"

Composed and Performed By
Chris Glik and Gypsy Jazz

•

Potato and Caramelized Onion Hash

"Re: Nuances"

Composed and Performed By
Chris Glik and Gypsy Jazz

•

Chocolate Dipped Hazelnut Biscotti

"Our Love Is Here To Stay"

Lyrics by Ira Gershwin

Music By George Gershwin

Performed by Nat King Cole

•

Cappuccino

"Tudo Bem" (That's OK)

Composed and Performed By
Chris Glik and Gypsy Jazz

Dates: PBP visits the Jewel Date Farm in Thermal, CA.

reach 35 feet in height because harvesting the fruit becomes too difficult and dangerous. The trees are mature enough to produce fruit at 5 years of age and come into their prime at about 12. An average prime tree can produce 250 to 300 lbs. of fruit a year.

Some dates can be picked not fully ripe and in that case the whole bunch can be brought down. The Deglet Noor is such a variety. The worker climbs to the top of the tree on his ladder, equipped with a razor sharp knife and a rope with a hook. Then he cuts, hooks and lowers the bunch to a man on the ground. Others must be picked ripe from bunches that ripen from the center. The pickers must climb to the bunches reach in and pick the fruit while trying to avoid being impaled by sharp edged fronds.

Henry and I walked through the thick hot air to one of Jewel's groves for some close up photography of the palms and of the ripening bunches of Deglet Noor dates. Once inside the grove I felt the serenity of being among such quiet and productive giants. Trees that averaged thirty feet in height stood at attention in the

blazing sun, stretching for hundreds of yards in every direction. They provided a cooling shade dropping the temperature into the 90's. They stood arrayed in symmetrical lines that were mesmerizing. Each of these beautiful trees was holding hundreds of pounds of ripening fruit. This I thought is the perfect melding of man's technological prowess with one of nature's most nurturing creations.

We soon began to melt and had to head back to the air-conditioned indoors of the Jewel Date Company's retail store. Once inside we again tried the date rolls, which immediately revived us. This confection, made of pureed dates with a nut coating, is a delicious refreshing snack.

Then there are the whole dates Medjools, Deglet Noor, Bahree, and Kadrawy, each one a treat in its own way.

The Medjool is the "King" of dates. The original Medjool date variety was introduced into the Coachella Valley of California from Morocco in 1927. It is the largest date, soft textured, sweet and delicious.

The Deglet Noor is a semi-dry date, it has a delicate flavor, and appears firm-textured, with colors ranging from light red to amber. Deglet Noor account for over 85% of California's date crop.

All of the photos of the date palms that appear in this issue are Deglet Noor.

It is worth a visit to a date farm to ensure that you are getting the freshest possible dates. Often dates that are purchased in supermarkets were packed months before you get them. Fresh dates are moister, sweeter and you will find addictive.

Although there are many ways of using dates such as in cakes, baklava or muffins, dates are fantastic just as they come. Dates are very high in natural sugars and provide you with a real energy boost. They are low in fat, have no cholesterol and are a fairly good source of fiber.

Jewel Date Farm is easy to find, has a congenial staff and great dates. Closer to Orange and Los Angeles County is Hadley's where you can get delicious dates and their world famous date shakes.



Halloween and the Day of the Dead: two similar but uniquely different holidays.

Halloween and the Day of the Dead were brought together by the Catholic Church, however, they developed in very different cultures and for different reasons.

The Day of the Dead started with the Pre-Hispanic peoples of Mexico as a time to remember children and the dead. Post conquest the Spanish missionaries moved this holiday from late July to November to make it coincide with All Saints' Day and All Souls' Day.

In the British Isles where Celtic culture flourished the native people celebrated a feast called "Samhain" pronounced "Soo ween" which was both the beginning of the new year and a day of spiritual significance in the

Celtic religion. This time was believed to coincide with the thinning of the curtain that separated the world of the living from the spirit world.

The Christianization of the Celts by the Church moved this holiday to the evening before All Saints' Day, or All Hallow's (Saint's) Eve.

All Saints' Day is the day when the Church celebrates all saints known and unknown. On All Souls' Day the Church prays for the souls of those who have died but who are still in purgatory.

It is easy to see how the Church and its Priests would see similarities between these holidays and their own.

Today in Southern Mexico and

particularly in Michoacan the rural people celebrate the Day of the Dead with processions, masses, special foods, and certain more indigenous rituals. In urban Mexico families celebrate the day by sprucing up the graves of their loved ones and perhaps with a picnic near the grave. This day reminds the celebrants that life is transitory and that the living will all pass away but not be forgotten.

Samhain is still a religious holiday celebrated by many and All Saints' and All Souls' Day remain important Catholic holidays, however, Halloween has more or less become a day of masquerade and an evening of parties and trick or treat. Panache is here with food and décor to help you celebrate these holidays in your own style..



Parties By Panache is proud to be your "one stop shop" for all of your Halloween catering and party needs:

2808 E. Imperial Highway
Brea, CA 92821



Satisfy your sweet tooth with a California Strawberry and Callebaut Dark Chocolate Tart. Just one of the many of our new house baked desserts.

Become a subscriber. Send your email address to Jerry@partiesbypanache.com.

Complete Menus—Hors d'oeuvre • Salads • Entrees • Desserts • Breads. All of our baking is done in house including our baguettes, dinner rolls, challahs, cakes and desserts.

Unique, enchanting décor—House made unique centerpieces, Floral displays • Table dressing, • Complete room decoration • Tree decoration

Rental—We can arrange Linens • China • Silverware. • Crystal • Serving Pieces • Chafers • Chairs • Tables •

Entertainment—DJs • Henna Artists • Wax Hand Candles • Face Painting • Candy Art • Handwriting Analysts • Magicians • "Shalom Sherman" • Balloon Art • T-Shirt Art • Harpists • Violinists. Jazz Singers, Guitarists, Bands & Juke Boxes.

2808 E. Imperial Highway, Brea CA 92821 Phone: 714-572-2190; Fax 714-572-2192

Visit us on the web at www.partiesbypanache.com email: Hollis@partiesbypanache.com

Professional event planning, coordination and management — Hollis O'Brien has 25 years of experience planning, coordinating and managing events from intimate executive dinners to the Off Broadway Awards (OBIES). We can do as little or as much of the management as you would like.

Professional Event Staffing — Parties by Panache is staffed by experienced and professional chefs, servers and bartenders. Any event that we participate in can be fully staffed by our personnel. Panache also has expert décor staff who can help you transform the mundane into the magnificent.