



The Panache Experience.

Creating Extraordinary Foods and Events for Over 19 Years

Volume 19
Issue 4

**One Stop Catering
And Event
Planning
for All Occasions**
 Wedding Receptions
 Bar & Bat Mitzvahs
 Cocktail Parties
 Jazz Brunches
 High Teas
 Sit Down and Buffet
 Dinners

Corporate Events
 Hot and Cold Breakfasts
 Full & Box Lunches
 Trade Shows
 Grand Openings
 Party Platters
 Hors d'oeuvre
 Mini Roll and Croissant
 Sandwiches
 Cold Poached Salmon
 Mini Desserts
Chefs' Stations
 Carving * Pasta
 Asian * Quesadilla
 Seafood
Dessert Stations
 All In-house Baking
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**Chocolate Fountain
with Servers and All
Accompaniments**
 We Can Provide Servers for
all events that we cater.

Parties by Panache is on the Web Big Time !



Before former Vice President Al Gore coined the phrase "information superhighway," Parties By Panache did all of its marketing by referral and through local networking. We still do most of our **(continued on p.2)**

This is the cure for the Summer Time Blues



Summer's here and the time is right for joyous celebrations, but it's much too hot to cook, or set foot in the kitchen to look for something good to eat. Well we have your solution and of course we would love to be part of it. You need to have your

Quinn Lemley: Channeling Rita Hayworth



There are some people who were fortunate enough to be young adults when Rita Hayworth was defining the phrase "Love Goddess." She did this with performances in a number of films the penultimate of which was *Gilda*. Of the numerous quotable lines in that film my favorite is when *Gilda* says, "If I was a ranch they would **(continued on Page 6)**

A Moment In Time: Brea gets some more great art



Although the housing development that Shea Homes is building on Lambert between Kraemer and Valencia is not yet finished they have their public art installed. Shea chose to go with a theme of "Family" which for a city like Brea is very appropriate. They chose sculptor Tanya Ragir to create this work and for Tanya family is children captured in play. It is a **(continued on page 11)**

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Phone: (714) 572 2190 www.partiesbypanache.com

Working the Information Super Highway

marketing by word of mouth and schmoozing but the world wide web has become a major factor in how we attract customers. Parties By Panache has established a virtual office and showroom on the internet at www.partiesbypanache.com, and it has really taken off.

For one thing we have a great web host, David Fliegler, whose team of dedicated engineers makes certain that our web site is up and available round the clock. We also are able to rely on the photographic genius of Ansel O'Brien, who tirelessly records events with his camera, develops the photos, edits them and submits them to our in-house webmaster Steve Gates-Berners-Lee* O'Brien, "Little Stevie Gooble" as we call him is a master of PC, Mac and www and very competently oversees the construction and launch of each of our pages.

Naturally the writing of content falls to the staff of the Panache Experience much the way NPR's "Day to Day" relies on "Slate.com," for all of its content, or so I've heard.

We have developed a web site that has over six hundred photos, in numerous galleries and covers everything from our services and menus to local events and the latest trends in food, décor, and conducting celebrations. "When we started focusing on the web we had no idea what it was doing for us, if it were doing anything at all. In November 2004 we installed a statistics monitor and we found out that we had 60,886 hits on our page. I flipped, but David pointed out that it's not hits that are so important it's user sessions. There were 3,718, each one of which averaged over seven minutes. At first I was a little disappointed by the numbers: 57,168 people who brought up our page didn't even open it. But I thought about it, in one month there were 3,718 times that the page was opened and looked at and those people spent an average of seven minutes looking at our page which means that our page was actively reviewed for almost four hundred and ninety five hours that month. So I flipped again. And kept on working," said Mr. O'Brien

In May we had 164,297 hits and 12,506 individual user sessions which lasted an average of nine minutes and eleven seconds. That means that over two and one half people are looking at www.partiesbypanache.com twenty four hours a day seven days a week. I'm still flipping," said Mr. O'Brien.

As most people know or should know, the internet is very competitive today, as we in the business say, 'It isn't just for porn any more' No sir, people are using this medium to advertise, build alliances, and communicate with their customer bases.

In order to do this effectively people have to be able to find your site and the way that that happens is you have to find key words that your shoppers are likely to put into Google, or yahoo when they are looking for your service.

"The first key word phrase that we were able to come up number one on was "Orange County Funeral Catering." Through diligent application we now come up at or very near the top of the Google, Yahoo, Ask, Alta Vista and Web Crawler search engines for Orange County Bar Mitzvah Caterers, Orange County Bat Mitzvah Catering, Corporate Catering Orange County, Elite Catering Southern California and more.

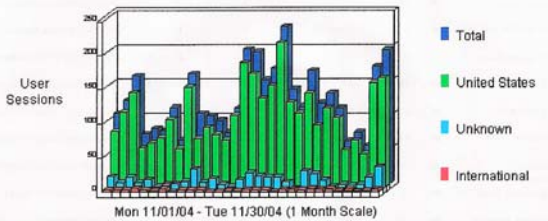
Another interesting statistic is that The Panache Experience averages over 500 downloads a month from the complete archive, whether a new one is published or not.

"We have always tried to make hosting a catered event as easy as possible and now we are making finding the right caterer as easy as possible. So stop by and check out our little roadside attraction on the information super highway," says Little Stevie Gooble.

*Sir Timothy Berners-Lee graduated from Oxford University where he built his first computer with a soldering iron, TTL gates, an M6800 processor and an old television.

In 1980 as consultant software engineer at CERN, the European Particle Physics Laboratory in Geneva, Switzerland, he wrote a program for storing information including using random associations. Named "Enquire", and never published, this program formed the conceptual basis for the future development of the World Wide Web.

User Profile by Regions



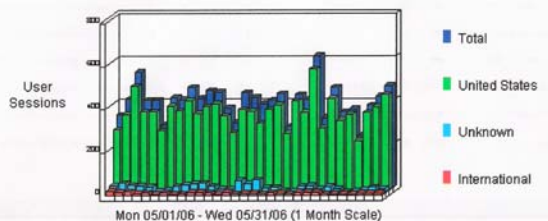
General Statistics

Date & Time This Report was Generated	Monday December 13, 2004 - 12:17:17
Timeframe	11/01/04 00:00:00 - 11/30/04 23:59:59
Number of Hits for Home Page	908
Number of Successful Hits for Entire Site	60886
Number of Page Views (Impressions)	5925
Number of User Sessions	3718
User Sessions from (United States)	86.52%
International User Sessions	2.31%
User Sessions of Unknown Origin	11.16%
Average Number of Hits per Day	2029
Average Number of Page Views Per Day	197
Average Number of User Sessions per Day	123
Average User Session Length	00:07:39

Number of User Sessions	3718
User Sessions from (United States)	86.52%
International User Sessions	2.31%
User Sessions of Unknown Origin	11.16%
Average Number of Hits per Day	2029
Average Number of Page Views Per Day	197
Average Number of User Sessions per Day	123
Average User Session Length	00:07:39

Above: The stats page with a blow up showing the activity for November 2004 and Below for May 2006

User Profile by Regions



General Statistics

Date & Time This Report was Generated	Friday June 02, 2006 - 12:58:29
Timeframe	05/01/06 00:00:00 - 05/31/06 23:59:59
Number of Hits for Home Page	1863
Number of Successful Hits for Entire Site	164297
Number of Page Views (Impressions)	16955
Number of User Sessions	12506
User Sessions from (United States)	90.34%
International User Sessions	2.83%
User Sessions of Unknown Origin	6.82%
Average Number of Hits per Day	5299
Average Number of Page Views Per Day	546
Average Number of User Sessions per Day	403
Average User Session Length	00:09:11

Number of User Sessions	12506
User Sessions from (United States)	90.34%
International User Sessions	2.83%
User Sessions of Unknown Origin	6.82%
Average Number of Hits per Day	5299
Average Number of Page Views Per Day	546
Average Number of User Sessions per Day	403
Average User Session Length	00:09:11

There is a Cure for the Summer Time Blues.



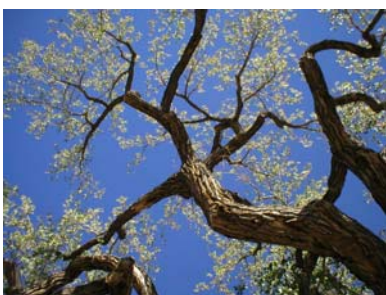
Extreme heat can play tricks on your eyes. Cold food & drinks are a must.



Dining al fresco often eases the stress of summer time eating.



So does relaxing and dining poolside. The Blue skies invite us of out doors,



However, sometimes you have no choice but to rise above the heat.



friends over for al fresco dining ; but leave the stove, oven and even the grill off. Parties by Panache suggests a cooling yet thrilling way to entertain during the hottest time of the year. First, this is brunch and late dinner season. We suggest your mid days be spent with a good book in the gazebo or down at the Orpheum watching a classic like the African Queen with your honey, perhaps strolling along the beach holding hands.

We can prepare a cool and exciting brunch with either traditional American or European style, even with an exotic Latin American flavor.

For dinner we recommend our La Dolce Vita menu which you can see on our web site at www.partiesbypanache.com/occasions

Below are two recipes to help you beat the summertime blues between parties.

Try these at home

Serves 8 to 10 (1 glass each)

Any time of day

Peach Melba Sangria

- 6 ripe white or golden peaches
- 1 cup fresh raspberries
- 1 bottle semi-dry white wine
- 1 oz. Cointreau liqueur
- 2 cups sparkling water, chilled
- Ice cubes
- 6 fresh mint sprigs, for garnish

1. Peel, pit and finely dice the peaches. Place peaches and raspberries in a large glass pitcher. Pour in wine and Cointreau. Let stand at room temperature for 1 to 2 hours.

2. Before serving, add the sparkling water. Serve in wineglasses over ice and garnish with mint sprigs.

Only in the very late night or the very early morning when it's cool.

Plum Galette

Crust

- 2 cups Flour
- ½ teaspoon Salt
- 1½ sticks or 6 oz. cold butter, cut into small pieces
- ⅓ cup Ice Water

In the food processor combine the flour, salt and butter, process until just crumbly. Add the ice water through the spout with the motor running until it forms a ball. Chill

At least 30 minutes. Roll out dough roughly to fit the baking sheet. It will not be even – that's okay.

Crust Topping

- ⅓ cup Flour
- ⅓ cup ground Almonds
- ⅓ cup Sugar

Mix together the topping ingredients and sprinkle over the crust.

Filling

- 2 ½ pounds plums, pitted and wedged with the skin on
- ⅓ cup sugar
- ¼ cup raspberry jam, melted

1. Leaving a border around the edge, place the plum wedges over the crust. Fold the edges up over the plums. Sprinkle with the sugar.

2. Bake at 400° for 45 minutes to 1 hour, or until golden brown.

3. Lightly brush the top of the plums with the raspberry jam.

John Ferro: Veneration Series

John Ferro works in color, line, and carbon capturing the imagination and encouraging us to think about what we as beings of color, line, and carbon are all about. John Ferro's Artist's Statement follows.

CARBON WORKS 1995-2002

Carbon has a universal blend of spiritual and political ingredients and is the predominant element in CARBON WORKS. These pieces examine energy in a variety of ways through the use of raw carbon on canvas. Since carbon is the common component in all matter, these works explore an active, rhythmic application of this substance. I view these rhythms as metaphors for the accumulation of moments that make up the formation of our beliefs, thoughts and spirituality.

The process involves a torch that generates a flame with a blend of oxygen and acetylene. A lean mixture produces a highly carbonized flame that may be controlled and adjusted for the necessary application. The blend and interaction of air and fuel reference the essential elements necessary to life. The carbon is applied to individual canvases that are then assembled to form the final work. Each canvas or frame represents durations of time in a montage of cinematic sensory information.

In some instances, the abstract patterns evoke breathing and mental navigation related to various forms of eastern meditation. Other patterns suggest a ritual procession through the center of a Sicilian village. In LATIFUNDIA carbon takes the form of fleeting sins after they have passed through a confessional.

VENERATION SERIES

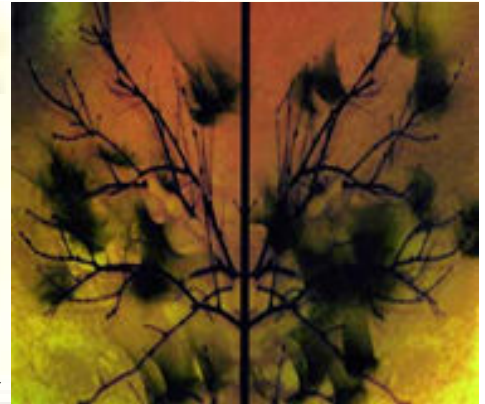
The Veneration Series relates to the custom of sainthood veneration among the Moroccan Jews. A belief thought by many to be in conflict with traditional Judaism, sainthood veneration is associated with the mystical and spiritual thinking derived from the Jewish Kabbalah.

In Morocco, pilgrimages were a form of devotion to venerated "tzaddikim" (saintly rabbis). People hoped for saintly intervention when they prayed for health, prosperity and success. Though living rabbis may have carried this special merit, it was the graves of the "tzaddikim" that were of particular importance and where people made pilgrimages. A local "hillulah" (gathering) would bring together large numbers of participants who would light candles, pray over mounds of fire and sing in honor of a saint.

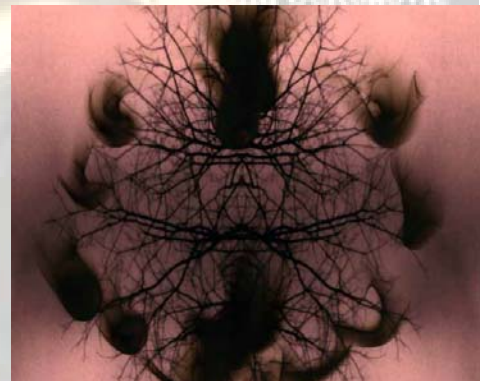
Elements of nature are also associated with sainthood in Morocco. According to Issachar Ben-Ami, in his book SAINT VENERATION AMONG THE JEWS IN MOROCCO, trees, bushes, rocks, boulders, springs and caves have been consecrated. These sites are often close to the grave of a saint and thought to have special curative and purifying properties. Stories tell of streams flowing by certain gravesites where Jews and non-Jews take ritual baths. Of the natural objects associated with sainthood, trees are most important; some stories also tell of visitors who frequently built large fires under trees, yet the trees themselves never burned. Many saints are named after a tree near their grave, such as "Master of Tree" or "Master of the Fig."

The impulse behind these works grew out of a recent visit to Morocco; along with processes generated by the series CARBON WORKS The images in VENERATION are a blend of meditations on myth and nature. Shot in black and white with a pinhole camera, carbon is physically applied to the photographic surface with the reduced flame of a torch.

Through these works I explore the close proximity and the often-indistinguishable difference between man nature and religious veneration. I visit a wide range of images focusing on these relationships. The photographs involve a specific area of myth and belief, yet the reverence for nature relates to a broader view, which is in sharp contrast to the western tradition of domination over nature. In LANDSCAPE AND MEMORY, Simon Schama states: "It is not to deny the seriousness of our ecological predicament, nor to dismiss the urgency with which it needs repair and redress, to wonder whether, in fact, a new set of myths are what the doctor should order as a cure for our ills."



Espalier V72I 2005 (35x3 inches) © John Ferro



Ring VI 2005 (30x37 inches) © John Ferro



Wayward 2005 (32 x 32 inches) © John Ferro

Visit John Ferro on the web at

www.johnferrostudios.com

ffknot@earthlink.net

John Ferro elements **Friday July 21st 6 to 11 pm**
Pochron Studios 20 Jay Street 11th Floor 718.237.1332 x300

Fruit or Vegetable? The Watermelon Dilemma.

Dear reader, you would think in this age when we are capable of tracking deep ocean waves by satellite and exploring the world of gluons, ions, and protons we would be able to figure out what a watermelon is. We know that they are delicious and a great source of lycopene. We know they are nature's natural coolant and invitingly sweet. What we don't know with any degree of clarity whether a watermelon is a fruit or a vegetable.

Now you may be wondering how could this be? They always stack watermelons with the fruit at Albertson's but that can't serve as the ultimate test so I went to the source of all knowledge; The Internet. My first stop was at the site of the Watermelon Promotion Board. They provided some vital stats. First the watermelon originated in the Kalahari Desert and was first harvested about 5,000 years ago. The watermelon spread from the Kalahari to China and to Europe making its old world migration over the course of 4,000 years or so.

Today there are 96 countries that grow watermelon and China produces by far the most watermelons of any growing country producing about 150 billion lbs per year. The US by contrast produces only about 4 billion lbs. But of all the fruits, veggies and other plant foods Americans consume on average more melon than anything else at about 17 lbs per person.

There are in addition some 1200 varieties of watermelon to choose from with 200 to 300 grown in the U.S., but only a handful are commercially available. Watermelons are categorized by size: minis, up to six pounds; Icebox, up to 15 lbs., and picnic, up to 45 lbs., are the three sizes used commercially. The world record watermelon comes to us from Hope Arkansas and weighed in at 268.8 lbs grown by the Bright family.

Seedless melons are now the most popular type in the U.S. and this has resulted in an over all decline in the distances achieved by American seed spitters. The mothers of the seed spitters admit they share their children's disappointment but really appreciate not having to clean seeds out of everything all the way up till Christmas.

But it still remains fruit or vegetable? Our produce vendor George Crabill of Crabill & Sons, in Fullerton, CA says "that watermelons are propagated like fruit." The University of North Carolina says, "In the U.S., watermelon is a major vegetable crop that is grown primarily in the Southern States."

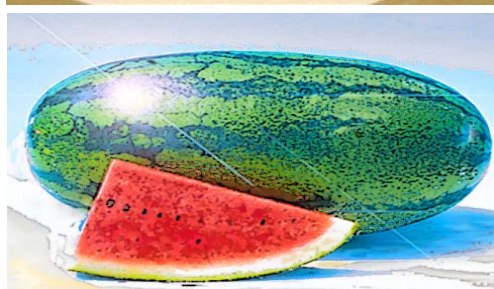
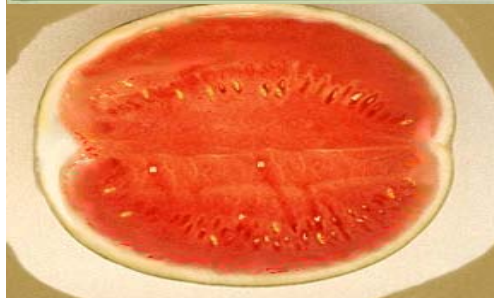
The AP has written and published the following: "Watermelons are often viewed as a fruit, but they technically are a vegetable, related to cucumbers, pumpkins and squash." I thought all of the above were fruit.

Texas A and M on their web site has a section called Plant Answers which says, "A vegetable is described as "any herbaceous (non-woody) plant or plant part that is eaten with the main course rather than as a dessert. It usually has a bland taste."

Botanically the fruit is "the developed ovary of a seed plant with its contents and accessory parts, as the pea pod, nut, tomato, pineapple, etc." or " the edible part of a plant developed from a flower with any accessory tissues, as the peach, mulberry, banana, etc."

Wikipedia says "Watermelon is the fruit and plant of a vine-like (climber and trailer) herb originally from southern Africa. This flowering plant bears an accessory fruit of a type that botanists call a false berry."

So we are left in a quandary with no clear way out. The melon grows from immediately behind the flower and as it develops the seeds of the plant grow in an ovary that fills with sweet flesh. However, in the most popular variety there are no seeds. It does not incorporate the flower into the melon, rather that falls off. And of course watermelon can be made into salsa, watermelon sweet and sour sauce, pickles, ices, candies. So although we have shown a light on this problem we haven't found the answer to this mystery. The sad truth is we may never know the answer.



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*Fr. McNalley's mother was an O'Brien

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For Purposes of Copyright Vol.19 Iss.4 is dated May 1, 2006

Quinn Lemley Channeling the Divas and Making Jazz



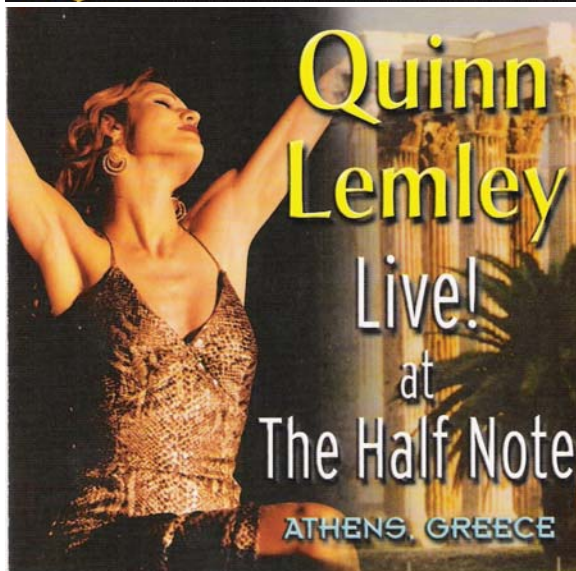
"The Heat is On"
featuring
QUINN LEMLEY
A SCINTILLATING
LOOK AT
HOLLYWOOD'S
DEFINITIVE
LOVE
GODDESS

as
*Rita
Hayworth*

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8PM

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**Quinn
Lemley**
Live!
at
The Half Note
ATHENS, GREECE



have named me Bar Nothing." For the generation that came of age during World War two Rita was the "It girl." And yet her life wasn't a dream come true, but it is surely worth considering.

Today, there is a talented singer named Quinn Lemley who is Rita Hayworth in the show *The Heat is On a Life in Concert* which investigates through song and monologue the life of Rita Hayworth. The show has been performed twenty five times to date, including a sold out run at the Joslyn Theater in Palm Desert. More than eleven thousand theater goers have seen the play and the heat is really building for it.

Quinn evokes the Hollywood glamour that was Rita's stock and trade and has been interpreting the songs from the cinema of the 1930s, 40s and 50s. This native of Columbus, Indiana is a lifelong film fan and counts among her favorite actresses Joan Crawford, Rita Hayworth and Lana Turner.

Quinn grew up near the Indiana University in Bloomington, but chose to study at New York University at Tisch School of the Arts. She was at the Lee Strasberg Institute, which is one of their studios, and the Michael Chekhov studio. Ms. Lemley also studied film and television production.

After leaving school Quinn was acting in an Off-Broadway musical when it was pointed out to her by some friends that she bares a striking resemblance to Rita Hayworth. This led to her being introduced to Carter Inskeep, the creator of the musical *Always Patsy Cline*.

And so was born *The Heat is On*, a ninety minute musical journey with fourteen songs, monologues and five on-stage costume changes. The musical which is set in an afterlife nightclub, where Rita performs the highpoints of her long career while remaining the iconic Rita of *Gilda*. Mr. Inskeep has yet again demonstrated his talent as a writer and director with this exceptional one woman show.

The next performance of the critically acclaimed, *The Heat Is On*, will be on July 25, at B.B. Kings in New York City. This one woman performance features eleven piece big band. Because of the richness of a band that size the show can now be performed in theaters that have seating for an audience of up to two thousand.

I interviewed Quinn on June 22nd, 2006 and had to ask her how she accomplished these on-stage costume changes. She told me that was her secret and if I wanted to know I would have to come see the show.

I told Quinn that I'm on the west coast and she said although there are no definite dates yet she does plan on bringing the show out to California again. Quinn is no newcomer to the world of singing with five jazz CDs to her credit. She is blessed with a crisp and crystalline voice which she has taken the time and effort to learn how to use. Stylistically she is closer to the great Broadway vocalists than she is to Ella, but she does the jazz that she sings much more than justice.

As many people know Rita Hayworth suffered from Alzheimer's disease and that was in fact what ended her career after thirty seven years and sixty five movies. The play is a tribute, but it is also biographical so it deals with this stage of Ms. Hayworth's life. As a result of this Quinn has been active in supporting the Alzheimer's Association. She has performed the show as a fundraiser for Columbus Indiana Chapter.

Quinn will be performing in December at the Half Note in Athens, Greece so if you haven't made your year end travel plans yet here is another reason to put the cradle of Western Civilization on your itinerary. She will also be in Florida in March 2007, New Jersey in April and Connecticut in May. You can find more performance information, buy CDs, see clips from the musical, etc. at www.quinnlemley.com.

Cooking School is now in Session



Parties by Panache is a professional catering service and like all professions it is important that the staff at Parties by Panache keep their knowledge of the dynamic field of catering in cutting edge form. To do this Hollis reads every quality food publication that comes out as well as visiting and eating at many of the finest restaurants in the area and in the world. Hollis then selects dishes that she has read about or tasted and she brings them into the Parties by Panache Taste Kitchen and prepares the dishes and adapts them to her style of food preparation.

Then Hollis and Phil, Parties By Panache's chef, discuss how they are going to produce these appetizers, entrees and desserts in volume. Soon the new dishes are added to the Parties By Panache repertoire .



However, it is just as important that the people in the office who interact with the customers and make recommendations for their events be aware of how our foods are prepared and what goes into them.

Therefore, when she has the time Hollis gathers together the staff and some tried and true as well as some new preparations and the office takes over the kitchen for some hands-on training.

On a recent afternoon they tried Mini Reuben Egg Rolls; Thai Chicken Salad Wraps; Pizza Wraps; Bacon, Lettuce, Tomato and Avocado Salad Wraps; and Tamale Corn Cakes.



Consensus was that the Mini Reuben Egg Rolls were the biggest hit. These are traditional egg roll wrappers stuffed with sauerkraut, corned beef, and gruyere cheese. They are deep fried and served with Thousand island dressing as a dipping sauce. They will be a big hit at many parties as a tray passed hors d'oeuvre.

The other big hit were the tamale corn cakes which will be added to the Catering Menu. These were served with jalapeno sour cream, pico de gallo, carnitas (made with pork or brisket of beef), and black bean salsa. "In both cases we took very popular and familiar flavor combinations and changed them enough to make them interesting and new again," said Hollis.

Also covered at the class were basic kitchen skills such as knife handling, measuring ingredients and safety.

"Our next class will focus on holiday menus and will cover special dishes for the Jewish High Holidays, Thanksgiving, Hanukah and Christmas. I'm already working on the curriculum and this should be a lot of fun and informative," said Hollis.



The Panache Experience is always seeking visual artists, musicians, poets, prose writers and anyone else who creates art for articles. If you know anyone who would be interested or are interested yourself in being the subject of an article call Jerry: (714) 572 2190

Making Book: The Enjoyable Craft of Hand Book Binding

I find myself at times with leisure hours and in need of a hobby. I became interested in vintage books and found that while they are captivating as pieces of our past, they are too expensive in a pristine state. However, I found a category that is affordable to the collector who doesn't mind doing some work. These are *binders' books*. The covering is ruined, the boards have frayed corners, and the text blocks need to be resewn. These books need a paper surgeon. So as a hobbyist I became one.

My first patient was a tome entitled "The Art of Dyeing." While the title is audibly macabre the text applies to the dyeing of English wool and was printed in 1926. The book was out of its *boards* — the hard fiber board that makes a cloth-bound book's cover hard — much of the linen thread that held the *signatures* [see the photo column to the right] together had broken and the end papers were missing. In short the book was a perfect candidate for the bindery.

The process begins with complete removal of the boards, which is accomplished with a sharp knife. The boards are then set aside either to be reused with the current volume or for restoration of another book of similar age.

Next the removal of all old adhesive from the back of the text block, this is a straight forward operation but must be done slowly and carefully; old paper is fragile, brittle and likes to cling to glue that has helped to hold it in place for such a long time.

Once this is done all of the thread is exposed, which is cut and carefully coaxed from the block freeing each signature. Care must be exercised not to pull any thread knots through the holes in the paper as this can result not only in leaving large holes but in actually cutting slits across the back of the signature with the thread.

As the signatures are freed from the text block they must be kept in order. To make this task foolproof at the bottom of the front page of signature there is a letter or number showing where in the sequence each signature fits. This is a convention of the printing trade since the earliest days of its existence.

Then a page by page search for damage, with repairs to any that I find. Repairs are made with tissue and glue on clean tears and with just glue on overlapping rips. The repairs must be unobtrusive, only what is necessary to keep the book in a readable condition.

After repair to the pages the text block is squared and if the back was rounded the signatures are pounded flat with a backing hammer.

Then the sewing frame is set up with either linen tape or cord [in the illustration tape is being used] and the signatures are sewn and locked together with a cable stitch. Since the sewing will determine how the signatures form the text block, care must be taken to keep the edges straight. When the sewing is finished the text block is placed in the standing press and any slight alignment issues are hammered out. When the block is squared the *super*, a fine open weave cotton cloth, is attached with neutral ph adhesive. The adhesive penetrates to unite signatures while leaving the backbone flexible. The text block is allowed to dry for at least twenty four hours.

During this time the boards are cut, the book cloth is marked with a guide to insure proper placement of the book and cut to the proper size for the boards and text block. If special end papers are to be used they are also cut. If a hollow back is to be created then a spine board is also prepared.

The boards must be prepared with an application of a uniform thin layer of adhesive to both sides of the boards to prevent warping. After applying the glue an under paper is applied to the outside and the boards are then attached to the text block with the *super* on the inside and an underpaper is attached over the *super*. The attached board is then placed in the lying press and pressure is applied to ensure a complete contact between the layers. This process is done for both boards.

If the book is to be round backed the signatures will be higher than the boards and shaping will be done with a hammer to create shoulders [the shoulders will be as wide as the signatures and the boards combined.]

A layer of adhesive is applied to the underpaper on the outside of the boards and the book is placed spine first onto the paper. A bone folder is used to create the hinge under the spine and the folder is then used to press the book paper onto the boards with no bubbles. The book paper is then folded over the edges of the boards onto the inside of the boards. Adhesive is applied to the interior edge of the paper, waxed paper is placed between boards and text block and the book goes into the lying press for a "nipping." The book is then left to dry under weights for 24 hours, the end papers are glued in, the book is weighted again for 24 hours and the book is ready to be read.

Doing this has allowed me to read vintage edition books, some of them close to 300 years old for about the same price as brand new cloth bound book. It is a great way to enjoy literary master pieces as originally published.

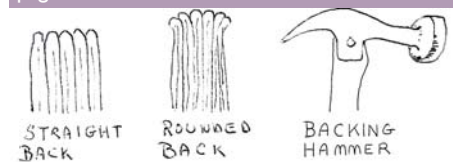


Three volumes of Johnson's Lives of the English Poets in need of rebinding

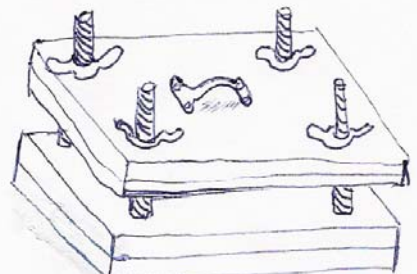
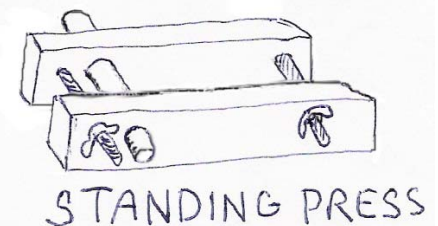
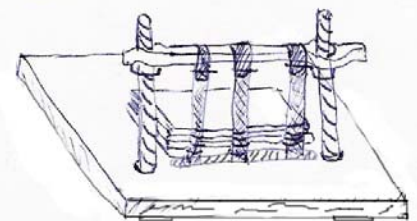
Charlotte spent the rest of her life pursuing tradit for businesses, writing and trying to avoid her ev



Signature: a term for the text block formed by folding 2 to 8 sheets of paper. Above is the bottom left corner of signature two of a book showing the sequencing letter and page number.



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Catering for the “Special Guest”: His Holiness the Dalai Lama



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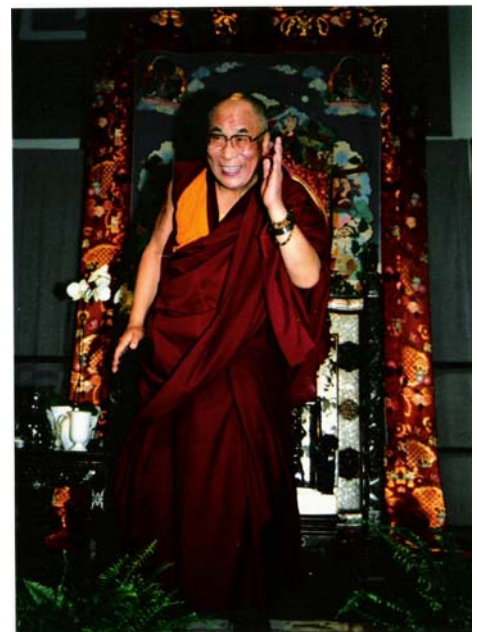
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After we were privileged to serve the Dalai Lama Mark Fliegler of Paradise Printing created this post card. It has been a favorite with our customers for years. You can contact Mark at Paradise Printing Paradisemark@cox.net

Every guest is important and it is an honor to serve them, however, there are some guests who are just a little more special because of their notoriety, importance on the world scene or just their holiness. Several years ago we were privileged to serve just such a guest at Cal State Fullerton. This guest was His Holiness The 14th Dalai Lama of Tibet.

His Holiness was preceded by the Secret Service who had to come and examine our kitchen to be certain that no one had evil intentions. They gave the whole facility a thorough exam and ran background checks on everyone who would be working the party. It was determined that our culinary staff was beyond reproach. Our vans were examined and when we arrived to set up the event they were examined again. It turns out that being a Holy Man and World Leader is fraught with peril, but fortunately all that was avoided and our event went off flawlessly.

All the security meant that we were not able to bring a camera, however, the folks at Cal State Fullerton were able to have a photographer and we were just recently given these photos from this very special event.



Top of Page the Dalai Lama addresses a rapt audience at the Alumni House at Cal State Fullerton. Parties By Panache did the catering, Create A Party handled the rentals. Did You know? The Dalai Lama likes to drink Perrier Water which has first been boiled. Maybe we should try it!

Summertime Elegance Under Sunny or Star lit Skies



It has been really hot here in California during our sun drenched days but when the sun goes down it becomes really cool. Cool enough for elegant outdoor dining. All you need is an open space, a little décor and Parties By Panache to prepare all the food and do all the work so you can just kick back and relax.



White linens are an elegant way to start off, silver and crystal look as at home under the heavens as they do in a formal dining room and you will be able to experience the sky's change from day to starry night.



Flowers are also not surprisingly very at home out in the wilds of your back yard. Massed roses, Gerber daisies and sun flowers all capture and reflect our environment with their brilliant colors and dazzling aromas.



There is hardly any dish that doesn't go extremely well outdoors. From all of the available passed hors d'oeuvre, such as cilantro shrimp cocktail or deep fried Reuben egg rolls with Russian dressing to crudités and sushi displays.



We recommend during this warm weather that you choose light foods that leave you feeling energized and not stuffed. We like to do multiple entrees with smaller portions so that your palette is pleased but you can still get up and dance.



Outdoor décor can be as simple as an umbrella table with flowers to a clear roofed tent with dramatic lighting. We help you arrange for special effects, lighting or for the temporary placement of exotic trees and plants.

While you are out under the summer moon dining, nothing compliments the mood as well as live music which we can also help you arrange.

A moment in time captures the concept of Family in Brea

metaphor for family that is all inclusive by being limited to children. We were all at one time or another a child and most of us were members of a family. That family could be the two parent, or one parent or extended, or generation skipping, but it always includes current or past children. Working with this premise Tanya found a way to include every possible family while not making a statement that anyone could argue with reasonably.

The models for the sculptures were selected from Tanya's neighborhood and in the case of the older boy Jonah from her own family. The older girl Milan Barnes- Shuford is a beautiful young women who in addition to standing for the sculpture has played young Nala in one of the two national touring companies of the Lion King. The other young woman Griffin Lennon is Milan's cousin. For those of you familiar with Tanya's other work in Brea "Avalon's Legacy" these two young women are cousins of Avalon. The second young man is Jeon Park.

The Bronzes sit on both sides of the entrance to Shea Home's Development on Lambert Road. They are placed in a location where the residents and visitors will often stop and this will afford them the opportunity to see the sculptures up close from their cars. It is hoped that they will also then park the car and get a close up look at these remarkable pieces.

The whole process of creating the sculpture from the concept drawings through installation in place can be viewed on Tanya's website. These photos show how true to life these sculptures are; each one is a portrait in motion which effectively captures a moment in time.

Once again I have to comment on just how beneficial it is to have this wonderful public art program particularly in a city that is not involved in the art trade to a large extent. Our only serious commercial art gallery is Sarah Bain, who specializes in the paintings of emerging and mid career artists. The city of Palm Springs has a public art program with a collection that is impressive, but the city is almost an art colony. Brea's collection is truly for its citizens and as almost every piece is visible from the road it is easily accessible to almost everyone. The collection of over one hundred and forty sculptures may be Brea's greatest and most overlooked assets. I suggest that for anyone who has an interest in high quality contemporary sculpture from every school of the art, a visit to Brea specifically to view the collection is well worth while. And while you are here by all means eat and shop.



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