



The Panache Experience.

Creating Extraordinary Foods and Events for Over 18 Years

Volume 18
Issue 6

**One Stop Catering
for All Occasions
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Shopping and Dining in Paris and Rome



Date Line Paris - Sometimes eating can be a real chore, especially when your boss is picking the meal and expecting detailed notes. "The first thing I told Jerry was you can't eat the same meal in every restaurant. He tends to judge French restaurants based on **continued on page 5**

Friends of the Arboretum Honor Dr. Clarence Nishizu



In a program entitled "Teahouse of the July Moon" the Friends of the Fullerton Arboretum honored Dr. Clarence I. Nishizu, Japanese American civil rights activist and generous benefactor to the Arboretum. Also honored were Dr. Nishizu's two sons John and Henry Nishizu. **(continued on page 3)**

Allen Business Forms: All Your Print and Media Done Right



The best way to tell if a printer is worth working with is to look at his finished product. In the case of Allen Business Forms (ABF) you are holding that product in your hands and if you have been reading the Panache Experience for any length of time you have seen that the work is as consistent as it is good. While I will not go into the cost of their product I will say that the price of printing this twelve to **(continued on page 10)**

Louis Longi evokes the Emotion of Flight in Bronze



Louis Longi, has sculpted two eight foot tall bronze statues for the collection of public art in Brea. Those sound like large works, however they are dwarfed by the piece he has just finished for the Nevada Cancer Center. This monumental abstract bronze is almost twenty-five feet tall and weighs thirty-five hundred pounds. Despite its imposing size it is easy to see that this sculpture is about flight and the human spirit. **(Continued on page 11)**

**Parties By Panache 2808 E. Imperial Highway Brea CA 92821
Phone: (714) 572 2190 www.partiesbypanache.com**

Parties By Panache Goes On Zoofari 2005 in Santa Ana



Parties By Panache catered the Santa Ana Zoo's 13th Annual Fundraiser "Zoofari" 2005. This is the third time that Parties By Panache has had the pleasure of participating in this fun and very beneficial event. Tickets for the event were \$150.00 each and 400 people attended. The gate, an opportunity drawing, silent and live auctions brought in over \$142,000.00!

Here is what www.LASplash.com had to say about us:

"Dinner served by Parties by Panache, included the best roast salmon I have ever tasted, as well as teriyaki tri-tip, salad accompanied with some more exotic toppings like papaya and hearts of palm, rice pilaf, vegetable napoleon, and crème brulée with flourless chocolate cake for dessert. Many suffered from poor pacing and had a difficult time eating all of their dinner after gorging themselves on the amazing appetizers served earlier in the night. Servers dished out enormous coconut shrimp, vegetarian sushi rolls, multiple forms of unique quesadillas, as well as some healthier fruits and vegetables."

The Newport Beach Costa Mesa Daily Pilot said:

"This year, a catered sit-down dinner was served al fresco by Parties by Panache. Party-goers were served a combination of roast salmon and teriyaki tri-tip. An exotic jungle salad featured papaya and hearts of palm. For dessert, a delicious crème brulée was served beside a no-flour chocolate cake that was absolutely scrumptious."

Counterclockwise from the top left: The zoo lawn with tables set; A guest is lost in a forest of appetizers; PBP's papaya salad with hearts of palm, raspberries and almonds; The tables with diners as the evening arrives; The entrée of roasted salmon with mango salsa, and teriyaki tri tip; Cathi Decker, Executive Director FotSAZ greets and thanks the guests and volunteers; Tippi Hedren and Charles Dryer announce the winners of the opportunity drawing; Jeremy O'Brien and Kristen Davidson put the final touches on 400 dessert plates; The party was an island of generosity and joy as the evening enveloped Zoofari 2005



Fullerton Arboretum: 7 月の月の茶家 –Tea Room of the July Moon

Dr. Clarence I. Nishizu has been recognized and congratulated by Congresswoman Laura Sanchez on the floor of the House of Representatives for his work on behalf of the Japanese American community and Orange County.

Dr. Nishizu has also been awarded an honorary Doctor of Humane Letters by The University of California at Fullerton. At the time of the award Dr. Nishizu was only the 149th person to receive such an award during the California University System's existence. By being enrolled in this elite group Dr. Nishizu became a colleague of James Cameron, Herbie Hancock, Art Linkletter, and Shimon Peres among others.

The Arboretum's annual fundraising event has become the "must-attend" social event in Fullerton, and this year 380 ardent supporters attended both the silent auction and dinner.

The event was set on the spacious Orchard Lawn next to Dr. George C. Clarke's 1894 East Lake Village Victorian house. This evening on the lawn under the stars demonstrates and celebrates how essential this garden in the city is to the well being and health of our community.

The Fullerton Arboretum was founded in 1972 by a group of students and faculty on a site that was originally intended as a parking lot. Fortunately the arboretum went in on twenty six acres which today are covered with rich and diverse plant and animal life, not automobiles.

The Arboretum has over the years attracted a group of friends who guide its continual evolution so that each year it more effectively fulfills its mission. Today it is in a very well cared for state with numerous gardens, streams and lakes. There are plots behind the Orchard Lawn planted by individual gardeners, a children's garden that has pumpkins of monumental dimensions, as well as about twenty gardens representing the diverse ecosystems which are the habitat for humanity, fauna and flora. The arboretum is a quiet place that allows your mind to travel while in the presence of majestic trees, cactus, flowering plants and waterways.

On the evening of the "Tea House of the July Moon," the weather was perfect with a clear blue sky. The set up began the day before with the placement of, tables, chairs, band stand and dance floor. The tent in which Parties By Parties created its temporary kitchen was also erected.

On the lawn tables were draped in blue linens and each was accented with an obi, the traditional Japanese sash which is worn around the waist with a kimono. An admirer of Dr. Nishizu placed a magnificent orchid arrangement on each table. Orchids were also abundant along the entrance path which leads to the lawn.

The area between Dr. Clark's house and the duck pond was the site of the auction. Two huge brilliantly colored Koi wind socks floated over the tables where hundreds of guests placed bids on various donated items.

Parties By Panache saw to it that all of the guests were well fed beginning with hors d'oeuvre featuring sushi, fruit skewers and filo tart shells filled with sesame chicken, smoked salmon or caramelized onions, pictured to the right. During the cocktail hour two specialty drinks were featured, a pomegranate martini and cucumber ginger sake.

When the bidding was finished and the guests made their way to their tables, they were treated to music by a wonderful big band with a singer who played music from the 1940s forward and a lot of jazz.

The first course was Panache Papaya Salad which was individually plated, however massed on the kitchen work tables they made quite the colorful site, see the photo to the right.

There was plenty of dancing, several speeches and as the sun set one of California's more delightful evenings set in. It was now time for dinner, which consisted of filet mignon with brandy peppercorn sauce. Chef Phil Hoffmann's house-made *glace de viande* gave a taste and body to the sauce which demonstrated just how subtle the art of sauce making can be. The proof that the guests were happy were the stacks of empty plates that came back to the kitchen at the end of service. Vegetarians were served spinach stuffed portobello mushrooms with a red pepper coulis.

For dessert Parties By Panache served vanilla ice cream with fresh berries and mint in martini glasses with chocolate chop sticks, and a spoon.

The event was a delight and apparently very successful for the Fullerton Arboretum. There are many more pictures of this event on our web site www.partiesbypanache.com in the photo gallery under the heading "Tea House of the July Moon." - Myamoto G. O'Brien

7 月の月の茶家 "Tea House of the July Moon," written in Japanese Kanji, an evening celebrating two living treasures, Dr. Clarence I. Nishizu and the Fullerton Arboretum. All present agreed life with these treasures is sweeter.— "Myamoto" G. O'Brien



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Shopping, Dining and Sightseeing in Paris and Rome



their preparation of sweet breads, which is a hang over from his cooking school days. So I reserved veto power over what ever he ordered,” said Hollis. “Our research on Paris and Rome has turned up so many dishes that we want to try that we won’t have the chance to taste half of what we want to taste, let alone comparing the same dish prepared at different restaurants.”

Jerry said, “I agree with Hollis that we couldn’t try everything we wanted to, but I believe in seeing how different very good restaurants treat the same foods. So when there was pigeon on the menu at “Les Ormes” and then pigeon again offered at “Au Trou Gascon” I tried both presentations. I also like to order the prix fixe menu, which is typically five small courses showcasing those dishes the restaurant is particularly proud of. This enables the dedicated diner to taste up to fifty different dishes at lunch and dinner over five days. It also fuels sightseeing for ten to fourteen hours a day.”

In Paris as in Rome you can’t see everything worth seeing in a lifetime let alone five days, but we made a valiant effort anyway. After traveling for twelve hours from Los Angeles to Paris we only took long enough to check into our hotel before we hit the streets looking for dining, shopping and sights to see. Our first stop was at an outdoor café “Le Clou des Artists” where we had Croque Monsieur and glasses of Beaujolais, while crowds of people flowed past us. At the table behind us a large Italian family was having what appeared to be a reunion, while across from us were Parisian workers enjoying a late and leisurely lunch.



I lived in the 16th Arrondissement on the right bank in 1981 and I have stayed in hotels on the right bank. Hollis however selected a left bank hotel, “Hotel Relais Saint-Sulpice” which was a superb choice. The lobby was tiny and just to the side was a library with comfortable chairs, a collection of mounted exotic insects and table of aperitifs. Our room had upholstered walls and opened onto a small courtyard with fountain, an excellent refuge when sightseeing fatigue sets in.

The left bank is populated with numerous cafes, restaurants, shrines to haute couture and antique book stores. Since I live to drink coffee and eat pastry; I truly enjoy fine dining; I am always happy to see well dressed women; and I am extremely interested in ancient books, I was immediately charmed by the neighborhood.



I will get back to the cafes, restaurants and Dior, I want to start with the books. On the Rue Bonaparte across from the Hotel St. Germain de Pres was a small book shop, which had in the window a cookbook by the founding ancestor of modern haute cuisine, Antoine Marie Carême. This book, which is a guide to pastry making was printed in 1823. I ventured to ask the price and found that it was only €4.500. Sensing that as it is a cookbook it was subject to spills and staining I decided against purchasing this tome. The next book store I entered I was greeted by a very genial man who showed me some of his stock and explained his store’s mission. I then asked him if he had any 17th century books. I meant 18th century, so his response to my question was an excusable mistake. The gentleman said his store was very poor in that century but he did have something. The something that he showed me was a first edition Rene Descartes “Principia Philosophiae” published in 1644. Holding it in my hand gave me a sense of history that bordered on the mystical. The price €18.000 gave me the sense that my one time holding this masterpiece would have to suffice. After that I spent my time in Paris window shopping for books which was great fun.



When we left Paris there was some real sadness on my part. There is no city where a person with an appetite and time can enjoy so great a variety of wonderfully prepared food, wines and service. Following is a little bit about each of the places where we ate in Paris.

Le Clou Des Artists—Open air café, very typical outdoor café menu with sandwiches and salads, delightfully located about one hundred yards from the Seine, with enough human exotica to make any people watcher’s day.



Café de Flore—Classic Parisian café, haunt of many of the twentieth century’s literary and artistic geniuses: Picasso, Dali, Miro and Eluard. Crowded, noisy, a little smoky, and just perfect to get the traveler adjusted to the Parisian café scene. I had rillettes de porc on pain Polaine, while Hollis and Henry had Croques. Café de Flore is the grand Rival of Les Duex Margots and if you can dine at either of these landmarks the opportunity to do so should be taken..

Shopping, Dining and Sightseeing in Paris and Rome

Brasserie Lipp—This is a more formal café, the clientele seems to be well healed and desirous of getting away from the working class tourist crowds of the average café. In fact Henry ordered a Coca-cola and was informed that Brasserie Lipp does not serve Coca-cola or soda with their food. The reverence to the food is understandable because it is outstanding. For my lunch I had confit of duck with the most delicious whole roasted baby potatoes. Hollis and Henry shared a choucroute garni (sauerkraut with an assortment of sausages, ham, etc.) My son Sebastien and his wife Cathy had the steak tartare.

Les Ormes—This was our “One Michelin Star” restaurant in Paris. It seems that proprietors Stéphane and Régina Molé having earned one star try to make every meal the restaurant serves perfect and they come very close. Les Ormes has only nineteen seats and is cozy and intimate. The food is creative, beautiful and delicious. Hollis and her cousin Karen Egger, who came from Lake Geneva to join us had the lamb chops and Henry and I had pigeon. The legs were served separately from the boneless breast. The pigeon was mildly gamy and delicious. With wine, dessert and armagnac, dinner was eighty four dollars per person. A real bargain!

Laduree—If you consider pastry to be a visual art comparable with sculpture this is the place for you. If you believe that tea can be as artfully made as wine you must visit here. If you enjoy dessert wine with your pastry sit down at Laduree. However, do this before 5:00 pm because all the pastry that they bake will be gone after that time.

Mon Vieil Ami—This bistro on the Ile St. Louis has the best bread and this is in the city that made bread famous. The custom here is to serve you an aperitif on the house while you read the menu. I had a duck breast tagine which was superb. I will be going back here every time I come back to Paris

Au Trou Gascon—I just don’t have the superlatives sufficient to describe this restaurant. It has two Michelin Stars, wonderful service, inspired food, great wines, an awesome collection of Armagnac and is sufficiently off the beaten path to be truly authentic. I visited this restaurant twenty years ago and the floor is still managed by the same very affable man. Dinner here is worth the twelve hour trip in coach from LA to Paris.

Au Clair de la Lune—this is a little neighborhood restaurant in Montmartre run by a husband and wife that seats about forty guests. It was here that Henry finally found French food that he thought was good, a filet of beef with sauce Perrigourd. The service was what you would expect to find in village restaurant. This evening we shared the dining room with a group from Pasadena, one of whom had an affliction which made sitting painful. The proprietress upon becoming aware of the situation quickly fashioned a cushion which resolved the problem. Now that’s good service.

La Grille St-Germain—This is one of the countless restaurants which line the Parisian streets. We stopped in because it was right by our hotel and we were getting ready to go to the airport. The dark dining room is decorated with French Film stars from the 1930s through 1960s. The Beaujolais was light and fresh, the lunch menu had both duck and lamb, the windows opened on to the street and Paris just sort of drifted by. The service was friendly and prompt, the lamb was excellent and we had plenty of time to make it to the airport.

The left bank is rife with shopping opportunities in addition to antique books and maps. There are stores like Christian Lacroix, Dior, Yves St. Laurent, Agnes B, Sabbia Rosa, Cacharel, and many more.

Although everyone knows these sights you can’t miss them and have a complete vacation.

Notre Dame— The cathedral was the first place we went to see. It was packed with tourists but you can still get lost inside. The lighting is dark and peering into the many side chapels you can be startled as statues and maintenance people appear out of the shadows. The stained glass which I have seen several times is always arresting. The many people viewing the Cathedral observe a decorum that is unusual, and very appropriate.

Gardens of Luxembourg—The Gardens of Luxembourg are behind the Palace du



Above: A model of the statue in New York Harbor;
Below: The Médici Fountain and the Palace du Luxembourg, begun in 1615 for Marie de Médici.



This faux centurion so annoyed Mary Gizzi that she stabbed him with his own sword.



The Flavian Amphitheater aka The Coliseum

Shopping, Dining and Sightseeing in Paris and Rome



Luxembourg which was begun in 1615. The garden is huge and laid out geometrically and full of chairs that you can place wherever you want to sit. There are two very impressive fountains and more people sitting around reading than I have ever seen before.

Musee d'Orsay This place is magnificent and awe inspiring and that is just the building, a former railway station, Gare d'Orsay, built in 1900. The art which is housed within is impressionist and simply amazing, if you like Monet, Manet, Van Gogh,

Redon, Nadar, Seurat, this is the place to visit.

Tuilleries—This again is one of those places that is somewhat strange, because it is in part dusty and flat and some of the fountains are brackish, however on the whole it is stunning. You can stand in the central avenue of the garden and see the Arch d' Triomphe at one end and the pyramid at the Louvre if you turn 180 degrees. There are places to sit in the garden and have a glass of beer or wine and there is a ferris wheel that looks to be about 200 ft tall.

The Louvre—More unforgettable art per square foot than any place on earth. You can see a good portion of the museum in about three hours, but it would take at least a month to see it all. And unlike so many museums you can get right up to the art as long as you don't touch it.

Musee d'Art et d'Histoire du Judaisme— I have been to several Jewish museums and they all tend to focus on the Holocaust. This museum focuses on the culture and life of Jews throughout history. There are beautiful ancient texts that you can see as well as an exhibit on the Dreyfuss Affair with the Newspaper letter published by Emile Zola "J'accuse."

Eiffel Tower—You cannot miss the Tower. The views on a nice day will take your breath away as will climbing the tower which is what we did to the first deck at 320 ft. I took at least 100 photos and they are all keepers.- Gérard "Croque" O'Brien

When in Rome

Date Line Roma - Rome is the eternal city and is actually several cities contained within one. It is impossible to report on all that we saw but there were some truly awe inspiring places that I will touch on.

The Hotel Duke— This elegant, laid back hotel was the perfect refuge from days of busy site seeing. The service was warm and friendly and staff were always on hand when you needed them. The rooms were very comfortable, but we didn't spend much time in them. The hotel provided drop-off and pick-up service from the city center which was appreciated.

The Spanish Stairs—There is not much in Rome that is overrated but the Spanish stairs were, however, since they lead you right down to Prada, Furla, Fendi and Missoni, you will not mind seeing or climbing them.

The Flavian Amphitheater or Coliseum—Magnificent as a ruin, the Coliseum must have been extraordinary as a functioning abattoir. The visit is a must and so is the guided tour, but bring a hat and be generous with the sunscreen, because it can get a little intense. Also the ruin is hot, very hot. However, you can become so absorbed in the structure that you will find yourself staying much longer than you intended despite the heat. When I used my imagination and the information the guide supplied to replace what time and man have taken away from this building, I was awestruck.

The Palatine Hill—This hill served as the home of the Caesars and is covered with the ruins of their homes starting with the home of Augustus Cesar, there exists on this site the ruins of a virtual city in itself and hours can be spent wandering about. Some of the ruined structures must have been enormous even by today's standards. There is a ruin of a private stadium which looked like it could fit a contemporary football stadium.

The Vatican Museum—This is one of those museums that hits you with one work of art more beautiful than the next for several hours without interruption. Every ceiling in

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

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Go out, Taste Everything, Take your Time: Eat Like A Parisian

For a person who has a deep respect for the culinary arts visiting Paris is a spiritual as well as a physical pleasure. The Parisian treats food differently than the American. Americans tend to treat food as fuel, something to be consumed so that we can continue on with other activities. We eat to live.

For the Parisian, food is at the center of social activity, they live to eat. Yet strangely the Parisian and as I will explain the Roman, spends much more time dining than her American counterpart and has less fat to show for the effort. I believe there are several behaviors which we can copy from the French and Italians, which will increase our enjoyment of food, improve our health and make life more enjoyable and tasty.

David Tolman, publisher of *Fluent French* (an incredible and inexpensive way to improve your French and learn about real French culture and people, available at www.fluentfrench.com), says, "Having a drink before a meal, un apéritif, is an important social custom in France." In the January- February volume of *Fluent French* a young man named Alexis says, "*Alors, l'apéritif, c'est en général lorsque l'on va manger, entre amis, ou même si on est invité, eh bien, on s'installe ensemble juste avant le repas et on prend en fait un petit verre d'alcool avec deux ou trois chose a manger.*" This translates as, "Well, the aperitif, is in general when you are going to eat, among friends, or even if you are formally invited, well, you sit down together before the meal and you have, in fact, a small glass of alcohol with two or three things to eat." It is suggested that the things to eat may include tomatoes with dip, vegetables or melon. The purpose of this practice is to keep the ravenously hungry away from the dinner table. When you eat in this manner you sit down ready to eat not famished.

Perhaps the cause of the American weight crisis is a result of our eating habits not our food. Consider this, in Paris and Rome good cheese is available in great variety. So eating cheese is a way of life. A cheese course is served at most meals, and there are always at least three and as many as eight cheeses served, but all you get is a small taste of each. At the end of the course you will not have eaten more than two ounces, yet you have tasted a wide variety of cow, sheep and goat milk cheeses, some hard, some soft, all delicious. And as much as you may love cheese you don't want more. My suspicion is that because of the variety of flavors and textures your appetite cannot fix on one of the cheeses so as to over eat. Your brain says they are all good and moves on.

In a super sized society you stimulate one taste sensation and then you eat until that sensation is satisfied. In a taste culture you hit upon an endless variety of tastes so many taste sensations are stimulated and therefore no one sensation takes center stage. I think that this phenomenon can be explained as "focused eating vs. big picture eating." In focused eating perhaps, we arouse and sate our desire for salt with French fries, we eat the salty food until that craving is appeased, but because we also have a desire for pungent, savory and sweet, we move on to the next phylum of sensation and eat until that sensation is satisfied. This causes us to eat too much of each thing.

In a taste society each course rouses many taste and texture sensations, such as sweet, salty, savory, creamy, and hard. As you become naturally full no category of sensation goes unappeased. This results in eating less of every thing, but also a greater variety.

While in Paris I like to order the prix fixe menu in each restaurant that I visit. This results in my eating five course meals. However, these meals have the same volume as a blue plate special, not the same as five blue plate specials. This allows me in a five day visit to sample about twenty five different dishes. Since the prix fixe is almost always a showcase of the chef's talent I also get the best that each restaurant has to offer, without eating until I am stuffed.

Americans are famous for eating on the run, in their cars and at their desks. The Parisian has to go somewhere special to eat, a café, bistro or restaurant. Some place where food is not only served and enjoyed, but which exists only for two reasons: to eat and to socialize.

American's are also famous for eating fast. Parisians never eat fast. They sit, get comfortable and begin the ritual of eating. This is respected by the waiter who would never bring the bill before being asked, it is respected by business which gives people enough time to eat. It is respected by French society in general.

To summarize eating like a Parisian requires time so you eat relaxed, you need an aperitif of wine and some light food to take the edge off your hunger, you need to satisfy all of your tastes without sating any of them, and you must be open to a wide variety of very well prepared foods. I believe if you eat this way you will enjoy better health and possibly a longer life, your life will certainly be more enjoyable.



Au Trou Gascon, 14 rue de Castiglione, Paris off the beaten path, with food that is worth the trip from Los Angeles.



Our find of the trip, Au Clair De La Lune, in Montmartre, Paris. Great food, great wine, great service, reasonable price and classic ambiance make this restaurant a great place to dine.

High Holiday Menu:

Platters

Smoked Fish Platter

With smoked salmon, smoked trout, tomatoes, onions, cucumbers, lemon, capers, horseradish cream

Mediterranean Platter

Hummus, baba ghanooj, stuffed grape leaves (vegetarian), feta cheese, olives, and pita bread

Grilled Vegetable Platter

Eggplant, zucchini, yellow squash, sweet red peppers, portobello mushrooms, asparagus, and olives

Fresh Fruit Platter

A selection of seasonal fresh fruit

Israeli Chopped Salad

Romaine lettuce, cucumbers, tomatoes, red onions
mint, garlic and lemon vinaigrette

Spinach Salad With Dried Pears,

fennel, pomegranates, candied walnuts and balsamic
Vinaigrette

All items above:

12" platter \$37.50 (serves 8 to 10)

16" platter \$65.00 (serves 15 to 20)

Apple and Honey Soup (Made with chicken broth) \$12.50/quart

Roasted Eggplant Dip with Pita Crisps \$12.50/quart

Entrees

Cheese Stuffed Eggplant

with ricotta cheese, baked in a fresh tomato sauce

\$5.95/serving (2 pcs.)

Lamb Stuffed Eggplant with a tomato pomegranate sauce

\$6.95/serving (2 pcs.)

Apple Stuffed Chicken Breasts with homemade bread stuffing

topped with a pomegranate glaze

\$7.45 each

Moroccan Chicken Tagine with Honey and Apricots

\$6.95/serving (one breast or two thighs)

Sauteed Cod in White Wine with spinach and pine nuts

\$7.95/serving

Lamb Tagine with Prunes and Almonds

\$9.95/serving

Cold Poached Salmon garnished with cucumber scales,

dill sauce and lemon 1 side- approx 2 & 1/2 lbs.

\$50.00 (serves 8 to 12)

Brisket of Beef with caramelized onions

\$8.95/serving

Round Challahs—Plain, apple or seeded approximately 2 lbs.

\$6.50



High Holiday Menu:

Side Dishes

Noodle Kugel with cinnamon and raisins
Rice Pilaf with dates and almonds
Chick Pea and Lentil Pilaf
Couscous Pilaf with celery, onions, and dried fruits
Roasted Red Potatoes
Pomegranate Glazed Carrots
Bulgur Wheat Pilaf with apples and spices
Sweet Potato, Apple and Date Tzimmes

All items above \$30.00 each; in 3 quart containers (foil 1/2 pans); serves 12 to 16

Moroccan Carrot Salad with mint, honey and pine nuts	\$12.50/qt.
Apple, Jicama and Pomegranate Salad with walnuts and sour cream	\$12.50/qt.
Leek and Potato Patties or Sephardic Spinach Patties	\$18.00/doz.

Desserts Cakes and tarts serve 12 to 16

Apple Cake with layers of cinnamon and apples	\$20.00
French Apple Tart	\$30.00
Plum Galette	\$30.00
New York Cheesecake	\$35.00
Flourless Chocolate Cake	\$35.00
Baked Apples with candies walnuts and honey	\$3.95 each
Rugala Chocolate Chip, or Apples and Walnuts	\$10.00/doz.
“Black and White” Cookies	\$1.50 each



Mini Dessert Trays

Brownies, pecan bars, lemon bars, etc.
\$30.00/12” (25 pieces)
\$60.00/16” (50 pieces)

Parties By Panache

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Allen Business Forms / ABF: Printers

sixteen page magazine eight to ten times a year would prevent me from doing so at most printers in Southern California. I am certain that if you ask, ABF will be more than happy to put together a quote for your project.

Allen Business Forms is family owned and operated. Founded in 1992 by Richard Buonauro the company originally focused on multipart forms for business. With the addition of Cory Miller Richard, Buonauro's son-in-law, ABF's product line expanded to include promotional products. When you visit the ABF website you will find that they provide hundreds of types of promotional materials ranging from pens, address books to jackets and even bicycles, from hundreds of vendors, which results in literally tens of thousands of products. If you are not sure what will work for your clientele Cory will be more than happy to help you. Additionally each month a newsletter is posted on the site with information that you may find very useful

Our printing representative is a young man named Chad Buonauro. He has been with the family business for three years and is expert at providing timely and very accurate service. When I started publishing the Panache Experience I would have to put the Newsletter on floppy or CD and take it down to one of the several printers that I had tried working with, Chad showed me how I could email the newsletter to his prepress people and then he would come by with a draft for approval. The next step was the delivery of the finished magazines. This great service not only saves me trips and carrying heavy boxes. Allen Business Forms has handled many of our printing needs and Chad has even helped us with the design for the someday to be printed Panache Cookbook.

In addition to Richard Cory and Chad, Mike Buonauro also works with ABF as an outside sales person. The team is rounded out by Hans, who is the company's inside graphic artist.

In talking about ABF's business Chad had told me that ABF can handle almost any type and size of printing project. His project of choice is full color printing of catalogues and brochures. Chad has informed me that he has taken orders for and delivered printed catalogues in quantities up to 50,000.

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Shopping and Dining in Paris and Rome

the Museum is painted by one or several masters. You would probably need a month to do a proper though superficial examination. That is why you vacation every year.

The Sistine Chapel—Nothing that you have heard about the ceiling of this chapel is an exaggeration. It will absolutely take your breath away and you will be mesmerized. Do not miss this masterpiece.

Saint Peter's Basilica—Seeing is believing, this church is so chockfull of masterpieces that you almost go into shock. You have to see it and that is the truth. You have to see it.

Due to space considerations I will talk about eating in Rome next issue. But believe me, there is nothing in the world quite like eating in Rome. I will tell you about three neighbor hood places. Gusto® which is a wine bar, cheese shop, sausage house and bakery, and very good at each. Celestina which may be the happiest pizzeria on earth and Ambasciata d' Abruzzo where there are no menus and food is typical of Abruzzese Cuisine; Unbelievably delicious! Ciao.- Giancarlo

Andy Said "Fifteen Minutes of Fame."

Back in 1965 during a photo shoot Andy Warhol it is alleged to have said, "Everyone will be famous for fifteen minutes." It was sort of like that will be enough for the public because people don't do things that are worthy of holding the public's attention. It is also true that fame is tough to handle so fifteen minutes is about all that the average person can handle.

Enter the exception to the rule. Henry Fliegler, known to many as "Grandpa Hank," but to the wider world as the "Math Man," has stretched his fifteen minutes of fame (His started in 1997 with a television program in France. Henry was also the subject of a May 12, 1997 article in the Orange County register, both on the Math Man persona.)



Henry's photo taken by the AP for Anick Jesdanun's article (AP Photo)

The most recent outbreak of Henrymania, was started by Anick Jesdanun of the AP, in an article entitled "Experts offer individual homework help online." Henry was included as the person who provides this

necessary service for free, without grants, just because he loves doing it. Although it must be said that Henry believes the "17 jillion responses of thank you notes including one declaring him "my math God." is enough of a reward.

PBP first became aware of this article when it appeared on CNN'S web site on August 18. I then heard that the article was going to be in America Today, before long we found out it was in the Pittsburgh Post gazette. Henry now gets four full pages on Google.

Now no one but Andy would begrudge Henry a moment of his fame, after all he is proving Mr. Warhol's most famous quote wrong.

But Henry has received a copy of "Stars and Stripes", middle east edition with a note from Eric Auboy who is stationed in Afghanistan. Eight years and going strong.

Below a copy of the post-it-note that arrived with the Stars and Stripes at the Math Man's digs in Orange, CA

Mr. Fliegler,
I work for the U.S. Army Corps of
Engineers and am currently deployed in
Afghanistan. I ran across the article
in the Stars and Stripes here and thought
you might enjoy a copy.
Eric Auboy
8/23/05

Louis Longi: Flight Evoked in 3,500 lbs. of Dramatic Bronze

I spent about an hour with Louis talking about sculpting, sculpture and looking at this soon to be completed sculpture. Something about the sculpture seemed to touch a primal visual memory. While driving home after our visit it dawned on me that this sculpture—Louis Longi’s “Flight Evoked” reminded me of the Nike of Samothrace which is one of the most recognizable pieces figurative of sculpture in the world and Louis’s sculpture is undeniably abstract.

The similarities involve the lines and the need for the viewer in both cases to supply the missing elements of the sculptures. The Nike is headless and also armless, yet this goddess of stone appears to be lightly touching down on the prow of a ship. The Nike appears to be focused and with her wings spread it’s easy to miss that the arms are missing. Perhaps this is the point that makes the Nike so irresistible, the viewer finishes her in her own mind. Were this statue undamaged it might not be so powerful.

Louis’s bronze is a torso with intentionally truncated limbs, it is his intention that the statue be completed by the beholder. When I was in France I had an opportunity to verify my belief that the resemblance was as strong as I initially believed. I feel that it is.

I emailed Louis when I got back from Paris and Rome.

Dear Louis:

I don’t want to embarrass you but while I was in the Louvre in Paris I was looking at the Nike of Samothrace and I said, “Wow, this looks like Louis’ sculpture. It’s the angles and the fact that the viewer must complete the image. I must have stood there for ten minutes thinking about that.

Louis replied as follows:

Hello Jerry,

Not embarrassed.... just pleased that you saw the exact sculpture that was the inspiration for the project in Las Vegas. I have been waiting all my life to create a sculpture that could inspire as the Nike of Samothrace (the movement, expression in her upward flight) inspired me the first time I saw her.

Remember our conversation at the foundry! I mentioned that as artists we borrow from the masters and reinterpret with our own style.

However, in addition to interpreting the masters Louis is adept at innovating and his most valuable innovation is in the manner in which he creates his bronzes for both public art and private collectors. Louis considers himself a metal sculptor, which means he works with the bronze, while it is liquid, when it needs to be welded and when it is reheated to a plastic substance while being finished. However, the innovation comes in at the point where Louis starts his process, many sculptors who create bronzes do so by creating a clay sculpture and then sending that to the foundry to undergo what is known as the lost wax process, so they are more or less finished with the sculpture at this point. The sequence of events in the lost wax process is to create in clay, cut the clay sculpture into sections of a manageable size, make a flexible mold of each section, create a wax model inside the mold, remove the model from the mold and dip it into a ceramic liquid which forms the mold, fire the ceramic mold. The firing of the mold melts the wax, thus the name lost wax. The ceramic mold once fired will receive the liquid bronze. After the bronze is poured and cooled the mold is broken open and the bronze removed to be reassembled and finished.

Louis Longi sculpts by making the wax sections from which he makes his ceramic mold thereby eliminating one two expensive steps in the process. Louis then pours his bronze, an assembles for the first time his sculpture. Each sculpture he makes this way is an original and there are no additional copies made. The first time Louis sees his completed sculpture is when it is complete.

Louis has sculpted in a more conventional manner for customers such as Cirque de Soleil, for whom he cast statues until very recently.

You can see Louis’s sculptures Next Step and Stasis in Brea at 3000 East Birch Street, east of Ranger. You can also visit Louis Longi’s studio on the web at www.longisculptures.com

[Top Right: Flight Evoked at The Foundry; Middle Right: The Nike of Samothrace; Bottom Right: Flight Evoked at the Nevada Cancer Institute.



Pranzare esterno con gli amici è la vita dolce

Translation From Italian: Dining Outdoors
with Friends is the Sweet Life



Diner sous tient le premier rôle est plus doux
avec Parties By Panache

Translation from French: Dining
under the stars is sweeter with
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