

It's A Whole 'Nother Christmas

By Ms. Grammer

'Tis a whole 'nother Christmas season, and Ms. Grammer hopes that you have someone to be ungrammatical with. Of course you do; everyone knows someone to miscommunicate with.

'Twas eleven days before Christmas, and she said to her true love, "Hey, Hon, did we miss the 12th day before Christmas already?"

'Twas ten days 'til Christmas, and her true love said to her: "Hon, shall we stay home and do nothing for Christmas? Or shall we do a whole 'nother thing?"

'Twas nine days 'til Christmas, and his true love said to him: "There is no thing I would rather do than nothing with you."

On eighth day before Christmas, someone else said, "Regardless of the words winning and losing now meaning the same thing, I remain hopeful that language won't completely melt down. Perhaps this is a clue that we need a whole 'nother thing besides either winning or losing."

'Twas seven days until

Christmas when someone in the Café at the corner said, "Two hot chocolates for her and I," and the grammatically correct waiter refused to bring them until the customer would say "...for her and me—us."

On the sixth day before Christmas, Miss Grammer suggested you check your lists twice and perhaps even a 'nother time to include Flo and Herb and Ali. Ho, ho.

On the fifth day before Christmas all the former Presidents and cried with one a 'nother about the current one.

The fourth day before Christmas was just a 'nother day.

On the third day of Christmas, no one said anything because it was so near the end.

We've got just one 'nother day left to get it right—or is it right to

get it left? Rebirth would mean an end to unnecessary greed, an end to the unnecessary need to make the other into an object. All is subject, radiant subject. All is verb. All is.

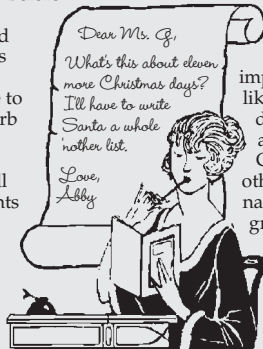
All seeing is personal. All faith is personal. All religions are public. All war is impersonal and impales the heart. We liked war once, but we do not like it anymore. Conquering each other, conquering nature (ho, ho, ho), greed, and domination got us here—and now the globe is stuffed full of angry and wounded people.

Now all religions must say, "Uncle!" or, better yet, "Aunt!" Let's just say, "Aunt!"

All together now: "Aunt." Pain takes a long time to be

removed from any system. We are full up with greed and fundamentalism. If we don't stop, pretty soon we will have nothing but pain, so: no more pain to get to pleasure. There is great joy for humans in the simple things of life and we'd better admit it quick because the Clauses, whose home territory is melting, say that it is a violation of beauty to ignore the basics in pursuit of the unnecessary. Mrs. Claus says, "In the end, the unnecessary does not serve the human heart." Mr. Claus agrees. "Only love can fill the human heart," says old man Santa.

Hope renews itself at this time when we gods and goddesses are born again to crawl and jingle and strut our days left upon the earth before we jingle no more – or before the earth jingles no more. There is no 'nother planet for us even it can be a little wet on Mars. So, on the Day of Christmas, remember warmly that object and subject are one, which is peace. And then there is a whole 'nother holiday after that.



Extra NOSH

SAVEURS EQUAL FLAVORS ENTERTAIN YOUR TASTE!

By Rona Edwards

Ever thought of hiring a private chef to cook for your next dinner party? Or maybe you'd like to try something other than the same old catering company for your next holiday affair? *Saveurs*, the brain-child of Chef Jean-Christophe Dupire (known as JC), is the answer to your dreams. A native of Lille, France, with over 15 years' experience in the restaurant business, JC is an accomplished chef and sommelier. Graduating from the Michel Servet Culinary School, he became a sommelier for Lille's most notable restaurant, Alcide. His success there led to a great opportunity to help the owners open Lilly's in Venice, California. There, he not only managed the restaurant but also served as sommelier, winning awards in both dining and for their extensive wine list.

The difference between a private chef and a personal chef is that a private chef prepares whatever meal or special occasion you wish on a freelance basis, whereas a personal chef is one who cooks every meal. A catering company, on the other hand, usually takes care of more than just food. JC, personally, comes to your house and utilizes

your kitchen to prepare a sumptuous meal based upon a menu you've designed with him. His enthusiasm for cooking and creating bold dishes, using fresh herbs, spices and exotic flavors to tantalize even the most

Garlic, and fresh Basil flambéed in Cognac; Profiteroles filled with Salmon, White Asparagus, and Marjoram with Lemon Sauce; and last but certainly not least, Mini Toasts of Brioche with homemade Guava Mustard topped with

Verbena and Basil Granite with a splash of Vodka to enhance the flavors is followed by the main course, Medallions of Prime New Zealand Lamb Loin served in a Quince Sauce accompanied by Haricot Verts sautéed in Garlic and

white chocolate! With each course, a different wine is paired; the flavors bursting on your palette satiating every taste bud.

JC along with his wife and partner, Meredith Robinson, a casting director/producer, formed *Saveurs* to service those clients who want the experience of dining in a restaurant but in the comfort of their own home. Have them personally design a menu that's right for your special occasion, whether an intimate romantic dinner, promoting your business or celebrating an occasion. Clients entertain their guests effortlessly while JC prepares an outstanding feast or delight in watching his showmanship as he creates innovative and distinctive cuisine.

"For me, it's all about taste, color, flavor and presentation," JC explains of his French-inspired food with a healthy California twist. "I want to have fun with my cooking...to make it original and unique." He goes on to say that he wants his customers "...to experience food. This is what I do!"

For more info go to www.frenchsaveur.com or email: info@saveurs.com.

Gift certificates available. Costs vary depending upon market prices.



Chef Jean-Christophe (JC) Dupire prepares his signature hors d'oeuvres plate for a an intimate dinner party for eight.

hardcore culinary experts, is a delight.

I recently experienced a sampling—a five-course meal featuring his signature hors d'oeuvres plate of Mini Serrano Ham Rolls filled with Goat Cheese and Fine Herbs; Mini Cherry Tomatoes filled with Shrimp,

Brie and Julienned Dates. That's just the first course! Next came Mache, a salad consisting of Warmed Goat Cheese with a Basil Crust, Toasted Pine Nuts served with JC's signature Puree of Pear, Honey-Mustard dressing (no oil, no vinegar). A palette cleanser of Lemon-

Thyme and Roasted Mini, Yellow Dutch Potatoes with Herbes de Provence. Is your mouth watering yet? Dessert, yet another surprise, was a duo of Mini Soufflés. We played a guessing game to determine the flavor. I won—guessing chestnut and

"I'm at the age where food has taken the place of sex in my life. In fact, I've just had a mirror put over my kitchen table." —Rodney Dangerfield

I Saw it, I Liked it

DVDs: Classics, Undiscovered Treasures, and Vintage Television

By Kurt Reichenbach

Merry Christmas! This column is about Christmas movies. But not the ones everybody already knows and watches each year out of a sense of tradition and nostalgia. Instead, I am going to tell you about some "lost" and rare flicks of the season. Not that there's anything wrong with *It's a Wonderful Life*, *Miracle on 34th Street*, *Scrooge*, *A Christmas Story*, or the rest—I LOVE these films! But there are quite a few that have just been overlooked. While any horror/thriller can be a Halloween movie, a Christmas movie pretty much needs to be about Christmas or at least must have Christmas as an essential element. There are many that I would like to write about, but won't, because there is no way you can see them. All of the titles in this column are either on DVD or will be broadcast during this holiday season.

DVDs

New to DVD this season is *O Henry's Full House* (1952), finally available from Fox. The five stories in this movie range from very funny to tearjerker and most levels in between. The standout Christmas story here is *The Gift of the Magi*. While many versions of this story have been made, none is better than this lensing starring Jeanne Crain and Farley Granger. My other two favorites here are *The Last Leaf* with Anne Baxter and Jean Peters, and *The Cop and the Anthem* with Charles Laughton and Marilyn Monroe.

One of my favorite contemporary Yuletide comedies is *29th Street* (1991) from Anchor Bay. This is the "kinda true" story of Frank Pesce, Jr., the winner of the first New York Lottery, the co-writer of this screenplay (with James Franciscus!), and co-star of this film (as his own brother Vito Pesce). Confused? Don't be. All is explained in the "making of" featurette. All you need to know is this is a funny, warm, exciting tale of a middle class Italian family headed up by "Pop" Danny Aiello and "Mom" Lainie Kazan. Anthony LaPaglia plays Frank Pesce, Jr., the unluckiest lucky guy around. The tagline for this movie was "Goodfellas meets It's a Wonderful Life" and it's not too far off. And the ending has a twist you won't see coming.

Love Actually (2003) from Universal is a romantic serio-comedy. With a mostly British all-star cast, this multi-layered film follows eight couples as they negotiate the month leading up to Christmas. Bill Nighy is a standout as an over-the-hill rocker rerecording one of his old hits as a Christmas release. Also included in the cast are Colin Firth, Hugh Grant, Emma Thompson, Liam

Neeson, Keira Knightley, Alan Rickman and Laura Linney. There is considerable nudity in this one so it might not be suitable for family hour.

Last Christmas I recommended this one in the theaters, and this Christmas I again recommend it, now on DVD. From writer/director Thomas Bezucha comes *The Family Stone* (2005), an old-fashioned Capraesque Christmas tale with new-fashioned family values. There are no surprises here—you've

it was Fox that deleted the scenes for some reason, cutting the running time from 84 to 79 minutes. Funny way to "restore" a film. Luckily, two other companies, VCI and Alpha, have released this film under its original title and in its complete 84 minute length. I would recommend one of these over the butchered Fox version. The story revolves around three old bachelors played by Harry Carey, C. Aubrey Smith and Charles Winninger, who, on Christmas Eve, take a young couple under their wings.

Tragically, the three codgers are killed in a

of *NIMH*, *The Land Before Time*) freshman effort producing a Disney short subject. And what an effort! Funny, charming, and impossible to watch without a lump in your throat. The relationship between the young boy and his best friend, the worn out donkey, is perfectly realized. Unable to pull his own weight with the chores, the donkey must be sold. Heartbroken, the boy takes him into town to try to find his friend a good home. This is released as part of *Walt Disney's Classic Cartoon Favorites, Vol. 9—Classic Holiday Stories* which also includes *Mickey's Christmas Carol* (1983) and *Pluto's Christmas Tree* (1952).

The Jack Benny Program was always funny. One of the funniest episodes was a 1954 Christmas entry, *Jack Does Christmas Shopping*. While not technically a movie, this is available on DVD (in a number of versions). This may be the funniest television show I have ever seen. Today's sitcom writers need to watch some of these shows. This one features Mel Blanc (the voice of Bugs Bunny) in an unforgettably hilarious turn. Also watch for all the Jack Benny regulars including Eddie 'Rochester' Anderson, Mary Livingston, Don Wilson, Dennis Day, and guest Richard Deacon. The version I recommend can be found on the DVD *The Christmas TV Episodes* from LaserLight. It not only has the most complete version of this episode available, but also features Christmas shows from *The Beverly Hillbillies* and *Ozzie & Harriet*.

Set Up Your Tivo

The following films aren't available on DVD or tape, but will be broadcast during the holiday season.

Holiday Affair (1949). Robert Mitchum, Janet Leigh, and Wendell Corey star in this funny Christmas romantic triangle. With this cast, how could it be anything but terrific? Turner Classic Movies, December 25, 1:30 a.m.

Remember the Night (1940). Written by the legendary Preston Sturges, this underrated Christmas comedy stars Barbara Stanwyck as a con artist/shoplifter and Fred MacMurray as a lawyer who, through a series of unlikely circumstances, ends up taking her to his family's home over Christmas recess. This movie hasn't been broadcast in years. Don't miss it! Turner Classic Movies, Dec 17, 5 p.m.

—Kurt Reichenbach is an actor, writer, singer, artist, and avid moviegoer. He can be reached at kurtjazz@aol.com



seen most of it before—but it is so earnestly presented and so wonderfully acted, you'll be dragged along, kicking, screaming, and ultimately laughing. This movie is very funny. And the offbeat Stone clan, headed up by Diane Keaton and Craig T. Nelson, is a family you would love to know, but probably not love to be related to. Rounding out this stellar cast is Rachel McAdams, Dermot Mulroney, Claire Danes, Sarah Jessica Parker and Luke Wilson. The opening credit sequence with the animated antique Christmas cards is worth the price of admission.

Beyond Tomorrow (1940) is one of those "lost" films just starting to be rediscovered. For years I've had to settle for a bad VHS copy recorded off the local late movie back at the dawn of VCRs. It was a thrill for me to stumble across a "restored" version of this film on DVD in 2004, oddly retitled *Beyond Christmas* and released both colorized and B&W by Fox. The box promised "deleted scenes" but I was stunned to discover that

plane accident and their ghosts must attempt to guide the young lovers. A wonderful fantasy that holds up well even after all these years.

Worthy of another look is the timeless *How the Grinch Stole Christmas!* (1966) adapted from Dr. Seuss' book by animation icon Chuck Jones. While not completely forgotten, this classic piece of animation has gotten displaced by a sadly inferior live action pretender. The "cartoon" version has just been released in a special 2-disc 50th Birthday Deluxe Edition by Warner. It is perfectly cast with Boris Karloff as both the Grinch and the narrator, with Thurl Ravenscroft (the voice of Tony the Tiger) singing the unforgettable (no matter how you might try) "You're a Mean One, Mr. Grinch." This version is just so good, with all of its sweetness and menace intact. And at 26 minutes, it's just the right length. Also in this set is Dr. Seuss' *Horton Hears a Who*.

Disney's *The Small One* (1978) was really Don Bluth's (*The Secret*

In Celebration of Me

*I celebrate, Lord, all that is me
All You created and made me to be.*

*I celebrate, Lord, the visible me
My physicality;
I celebrate, Lord, the mystic me
My spirituality;
I celebrate, Lord, the rational me,
My intellectuality;
I celebrate, Lord, the feeling me
My sensuality;
(Its orientation, whatever be);
I celebrate, Lord, the passionate me
My genitality
(The thrill of begetting another me).*

*I celebrate, Lord, the total me;
For all these things, it is clear to see,
You have put together,
And called them "Me."*



—Harry Bartron

Harry's book, *Drummer Boy*, A Novel of the American Civil War is now released and available at Amazon.com. His photo, bio, and poetry exhibit can be seen on the World Wide Web at the following address:

<http://www.poets.com/harrybartron.html>
More of his poetry can be seen by visiting the following address:
www.poetry.com and entering "Harry Bartron" on the "Search for an ILP Poet" box.

HOLLYWORDS

Doorbells Will Be Ringing

Answers
(Puzzle on page 24)

S	E	R	E	L	O	M	S	N	E
E	I	D	E	L	A	D	E	G	E
V	R	E	R	E	I	N	G	E	D
A	V	E	M	P	E	N	O	N	A
R	E	R	C	B	N	I	N	M	R
I	D	I	A	R	E	S	V	E	C
V	A	L	T	R	E	K	V	A	E
N	I	S	I	S	I	D	I	E	D
B	O	V	A	L	I	V	A	N	G
M	E	M	T	E	P	R	E	P	R
L	A	V	M	E	A	L	C	O	P
A	T	R	A	L	E	L	E	M	A
U	F	E	S	E	C	H	E	S	C
O	F	T	L	V	A	W	V	I	A
K	O	S	H	S	A	V	T	S	M

Maiden, Mother, Crone

*First came the maiden, innocent, kind
Ignorant, yet witty,
with an unweathered mind,
Danced and sang the flowers into bloom
With stories of beauty, and none of doom,
Then one day, love teased her heart,
It brought her into, with a start
The body, not the soul, of another
That became known as the Mother.*

*The mother protects, worries, and cures
Everyone and everything
that she calls hers,
She loves her children, and
they love her back
Though she often says
they cut her no slack,
Toils and fixes, day and night*

—Amanda Ausman is fifteen and a half years old, studies hard and would one day like to be a writer and illustrator.

*Learning and creating in the moonlight,
Eventually, the moon
moves overhead and it's shown
That the Mother has become the Crone.*

*Wise and knowing, most learned of all
Bent and wrinkled, yet the soul stands tall,
The Crone is the teacher,
the caretaker of mind
Her stiff hands and tired eyes
shows that she's kind,
She teaches the mother,
she teaches the maiden
That their souls will one day be laden
And at the end of their journey
they will learn
That love is indeed what
makes the world turn.*



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Caught in Conversation

Jackass's Helmer Jeff Tremaine

By Humberto Guida

Some see him as one of the most fearless filmmakers in modern cinema and television while others wince at the brutally sophomoric comedy he's unleashed on viewers by way of the (anti)-cultural phenomenon known as *Jackass*. Either way director/producer Jeff Tremaine is your neighbor. And though he swears he doesn't go wild when he's nestled in his Beachwood home, his life as the brain behind the television and movie series is about as wild as it gets. I got a chance to catch up with Tremaine in between his world tour to promote this past summer's smash theatrical hit, *Jackass Number Two*.

"It's been a blur. I just got back from a world tour where we went from Amsterdam to Mexico City to London to Norway. It's insane," he says, "Everyone seems to be really excited about it, but for some reason our movie tends to do well only in English speaking countries... and I'm not really sure why because the dialogue is not that important in *Jackass*."

For those of you not already familiar with *Jackass*, here's some background: It debuted as a reality series on MTV in 2000. The series showcased the head-smashing, bone-breaking, and let's not forget ball-busting antics of a bunch of skateboard deviants with way too much time on their hands and an obviously high tolerance for pain. The series was successful enough to spawn spin-offs and a movie franchise. Here's one example of the shenanigans that ensue on a *Jackass* production: cast member Steve-O stapling the skin of his scrotum to his thigh, laughing and crying about it at the same time. Yes people, *Jackass* aims at the lowest denominator, but it is low brow at its best. In fact, the most recent flick not only killed at the box office, it also received surprisingly good reviews...not that they made Tremaine happy.

"To be honest I was a little disappointed by the positive reviews, I kind of like the negative reviews because they're usually funny, mostly. But I do believe this was the strongest project we've done to date, so we weren't that surprised."

One of *Jackass's* trademarks is that they're shot like crummy home videos. So I asked Tremaine what he thought made this "low budget" production so profitable. He laughs

Tremaine had been publishing a magazine called *Big Brother*. "It was a humor magazine hiding behind a skateboard magazine and we started making videos that supplemented the magazine."

It wasn't until Knoxville came up with the idea to test self defense equipment on himself, which Tremaine shot and put together, that he realized he could make a TV show out of all his rowdy friends. He called

want to do."

Don't they have issues with the fact you're demanding them to maim themselves while you're safe behind the camera? "Oh yeah. I get attacked by them all the time. So I constantly have to stand with my back against the wall and my hands over my crotch barking out orders. But every time I put my guard down they get me."

Perfect example: After



explosively dangerous. So he gets Steve-O's confidence high enough to get in the water with the shark. But really it's not that safe. I remember we couldn't see the shark coming towards Steve O but we could here the panic in Manny's voice because this mako shark is tracking Steve O's foot. Makos tend to attack by biting the fins off their prey. In other words, if the shark was going to attack, it was going to bite a foot. Luckily Steve O kicked it in the head by accident and it swam off. And Steve O freaked out. We're constantly nervous and we know things can go wrong, but this is what we do."

That's when I ask Tremaine, whose crew is known to set towns on fire, literally, if he lives it up at home.

"I've had a few parties, but for the most part I'm mellow. If anything, Knoxville is the party animal, but his house is usually five or six people getting drunk. I've been living in the Hills in the Beachwood area for six years now. I like the closeness of the neighborhood. It's in the thick of things but cozy enough to where I don't feel smothered by the whole Hollywood existence."

So what's next for Tremaine? "I got a new show call *Rob and Big*, a reality show on MTV about an odd couple, a skateboarder and his bodyguard, living together up in the Hills by Lake Hollywood. But past that I don't know. I'm kind of taking a little break and seeing what makes sense. But idle hands are the devil's plaything so I'll be up to no good pretty soon."



Jeff Tremaine (right) and Chris Pontius.

whole-heartedly when I mention the term "low budget," as if he knows he's getting away with murder considering he's got lines around the block paying ten bucks a head to see these things. "You know, we're making a cartoon with real people. That's all it really is. And I think people like to watch a group of friends who really like to f**% with each other. But the truth is I don't know how to analyze why people respond to what we do. I know people like to watch a train wreck, and that's what we are."

Tremaine hooked up with his cast of characters, including current Hollywood star Johnny Knoxville, little person stunt man Wee Man, skater jester Chris Pontius, and pro-skater/delinquent Bam Magera, on the skateboarding circuit.

his childhood friend, director Spike Jonze and Jonze provided him with his access to Hollywood. So what was the initial reaction to the demo tapes Tremaine put together?

"It was a very mixed reaction. Our first pitch was to HBO, and after we showed it to them there were crickets in the room. They didn't get it. It was an awkward first meeting. After that I didn't think this show was going to fly. But luckily our next meeting was with MTV and they loved it."

At this point I have to ask Tremaine (who comes up with many of the *Jackass* ideas) about his directorial style. His answer is as tongue-in-cheek as my question. "Calling me a director is like calling Knoxville an actor. I'm more a head coach. I motivate the guys to do things they don't

the first day of shooting the new movie, Tremaine went to a bar in Orlando. At one point in the night he looks down at his leg and it was a blazing inferno. "My leg was on fire! Standing next to me was Ryan Doug just laughing away with a lighter in his hand. Thank goodness next to him was Wee Man who unzipped himself and peed the whole thing out. Unfortunately there were no cameras around."

There were cameras around during one of the most dangerous stunts ever filmed—Steve O kicking the head of an oncoming mako shark. "Here's the funny thing. We're filming with Animal Planet's Manny Puig. He makes you feel safe, like nothing bad is going to happen with him around. But really, Manny is actually there to make the situation

"Happy, happy Christmas, that can win us back to the delusions of our childhood days, recall to the old man pleasures of his youth, and transport the traveler back to his own fireside and quiet home!"

—Charles Dickens



BACCHUS REPORT

Pop the Cork—'Tis the Season for Champagne

All that bubbles is not Champagne. Germans have their Sekt, Italians their Spumante, Lambrusco and Prosecco, Spaniards their CAVA. Of over 2 billion bottles of sparkling wines sold annually worldwide Champagne only ships 300 million. Champagne is a wine-producing region of France, about 90 miles northeast of Paris that makes sparkling wine. And it is only this sparkling wine which follows a strict set of rules and regulations according to Champagne's Appellation Origine d'Contrôle (AOC) that should be called "Champagne." (The French term "Crémant" is used to refer to sparkling wine not made in the Champagne region.) So while the classic example of a sparkling wine is Champagne, many other examples are produced. Sparkling wine is usually white (Blanc de Blancs, a wine in which all of the wines in the blend are chardonnay), or Rosé, (usually made by adding a small bit of pinot noir wine to the bottle before the second fermentation), but there are several examples of red Australian Sparkling Shiraz. Some wines are made only lightly

sparkling, such as Vinho Verde in Portugal - such wines are often called frizzante or pétillant, or simply semi-sparkling. The Champagne's Appellation Origine d'Contrôle rules state that Champagne is to be made from one or a blend of Chardonnay, Pinot Meunier and Pinot Noir. (Yes, white and red grapes). It also designates specific production methods. A small amount of non-sparkling wine is made in Champagne and carries the designation "Coteaux Champenois." Effervescence is the distinctive mark of Champagne wines, a touch of magic that makes them unique. No matter how much the bottle costs, the sparkly bubble in any bottle is due to the addition of a significant level of carbon dioxide. The carbon dioxide results from natural fermentation, either in the bottle or in a large tank. Different methods create very different results.

The Méthode Champenoise (Champagne Method) is also known as Méthode Traditionnelle (Traditional) or Méthode Classique. The grapes are harvested and pressed and the initial fermentation takes place in stainless steel

vats and continues until the wine is completely dry. It is then blended with other vintages to make the cuvee (base wine). The cuvee is bottled with a mixture of sugar and yeast, known as triage, that becomes the catalyst for secondary fermentation. The bottles are then placed at a forty-five degree angle, necks-down, in an "A-frame" rack, called a pupitre. The bottles are then twisted by hand to dislodge sediment and have them resettle into the bottle neck. This is called riddling. Traditionally riddling is done by hand but it is now being replaced by machines, Gyropalettes, that are less labor intensive and quicker in production time. Once the bottles have finished a turn rotation, the sediment is removed through disgorgement. (The pressure in a bottle of Champagne before disgorging averages about 110 psi—712 atmospheres or 760 kPa—about three times that in an automobile tire, and after disgorging, about 75 psi—5 atmospheres or 520 kPa—almost double the pressure of a bottle of beer.) The bottle necks now contain the sediment and are frozen. The pressure inside the bottle releases the ice-block of particles. A mixture of sugar and wine (called a shipping dosage) added to the wine just before its final bottling determines the Champagne's final level of sweetness. The higher the percentage of sugar in the shipping dosage, the higher the sweetness level of the final Champagne. The words "Brut," "Sec," etc found on a bottle of sparkling wine are indicative of the amount of sugar contained, in grams per liter, "residual sugar." The most popular of these is Brut. The sweetness levels are as follows: Extra Brut: very dry, 0 to .6% residual sugar. Brut: dry, less than 1.5% residual sugar, Extra Dry: off-dry, 1.2 to 2% residual sugar. Sec: lightly sweet, 1.7 to 3.5% residual sugar. Demi-Sec: quite sweet, 3.3 to 5% residual sugar, and Doux: sweet, more than 5% residual sugar. Most Champagne firms make at least three categories of wine: non-vintage, vintage, and prestige cuvée. The vast majority of the Champagne produced each year is designated non-vintage. As the name implies, non-vintage Champagne does not carry the vintage year on its label. This is because it is made from a blend of

grapes from different harvests and usually represents a Champagne producer's typical house style.

The wines in a vintage Champagne come only from the year designated on the label. Vintage Champagnes are only made in top years. Champagne producers are not called wineries but Houses, each Champagne House has its own distinct style and flair. You may recognize some of these names: Charles Heidsieck, Krug, Laurent-Perrier, Moët et Chandon, Perrier-Jouët Fleur, Pol Roger, Louis Roederer (Cristal) and Veuve Clicquot. Most Champagne houses produce vintage Champagne an average of three times per decade. Prestige Cuvées are each firm's top-of-the-line wine. It too will only be made in great years and the grapes will come only from the firm's best vineyards. From harvest to final bottles, the Champagne Method takes at least 2 to 5 years.

The Transfer Method is less expensive, less time consuming and less labor intensive than the Champagne Method. The process is the same until the wine is removed from the bottle while still under pressure. This maintains the bubble. The wine is then filtered and bottled into new bottles. The wine still has a decent flavor but the filter process can reduce full yeast flavors and some of the sparkle. The label may read, "Fermented in the bottle" whereas champagne method labels will read, "Fermented in this bottle."

The Charmat Process, the Bulk Process or Closed Cuvée all describe the sparkling wine production method wherein the wine undergoes secondary fermentation in a large stainless steel tank. The wine is filtered and bottled from the bulk tanks while under pressure. This method results in coarser, large bubbles with simple flavors. This method is great for aromatic grapes such as Muscat Blanc. Charmat Process is faster and can be done in about 3 weeks. Many American

sparkling wines use this method.

Artificial carbonation is the cheapest way to go. Carbon dioxide is injected into the wine like soda pop production. This method produces large bubbles with a very short sparkle. These are the \$4 choices. You can literally look at a glass of sparkling wine and determine the method of production—when the bubbles are tiny and in the millions (it has been estimated that there are 49 million bubbles per bottle of Champagne), the technique of production was Champagne; the bigger and fewer the bubbles, the lesser is the quality.

Of course Champagne would not exist today if it weren't for a 17th century Benedictine monk and cellar master for the Abbey of Hautvillers near Epemay, named Dom Perignon. He "invented" champagne. Since the cold weather did not allow for a complete fermentation, the wine essentially re-fermented in the spring. This resulted in bubbles. Dom Perignon originally thought this was a sign of bad winemaking and when he couldn't figure out a way to prevent the bubbles, he decided to focus on making the sparkly wine more appealing. He said, "Come quickly, brothers, I'm drinking stars." So, remove the foil, undo the wire cage without removing it, grasp the cork and the cage firmly with your hand, then at a 45° angle, turn the bottle itself by holding it at the base (the cork will come out of its own accord), pour into a tulip-shaped or tall, thin flute, sip, and you too will be drinking stars.

—Aynne Ingram



"Pop with wine—sometimes I even add it to the food!" —M.G. Fields



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“Children are likely to live up to what you believe of them.” — Lady Bird Johnson



BABY LOVE:

Advice of a New Parent to a Brand New Parent

by Susan Dziama

PART II

Welcome back! Just to review what I discussed last time, as a new parent, I offer what limited information I have to brand new parents out there, based on my experiences with my husband and daughter. This is the second installment, and the continuation of the “Top 10 Things I Was Never Told About Being A New Parent.” To recap:

#10. Sleep. You are at the mercy of your child’s sleeping patterns. For a while, no one keeps worse sleep hours than you.

#9. Friends. You still have them, you may not see them as often, and you may have new ones. After all, who else will want to hear about the horrific diapers you get to change?

So now it is time for the next two topics. . .

#8 YOUR PARTNER

He or she changes, too. Remember, women’s daily lives change the moment they learn they are pregnant. They need to eat better, stop drinking altogether, take vitamins, handle a changing body, emotionally prepare, etc. Men’s daily lives, although there is some mental and emotional preparation, do not really change until their child is born. Up until that point, they can still go out, have some drinks, and fit into all of their clothes.

Because your lives change at different times, it is important to keep that in mind so you do not get upset with each other. There is a lot of work to be done, so take turns, pick up the slack if needed, and understand that you both need your own time to get a grip on everything. And once in a while, do something nice and unexpected for your mate to keep things fresh.

In my own experience, I had a very rough labor, with a delivery that ended in an emergency C-section. I was whipped and in a

lot of pain. After we got home from the hospital, my husband carried a lot of the load. My mobility was still a bit limited for the first few weeks, so he cared for us, cooked our meals, and ran the errands.

When I was finally began to feel better, he returned to work and I took over. With less interrupted sleep, I had the energy to do the housework, cooking and shopping. We still continue to work as a team. When one of us needs a break, the other takes over. Once in a while we surprise each other by cleaning when one of us is away, or with a special treat, or a take-out meal from a favorite restaurant.

#7 YOUR LIFESTYLE

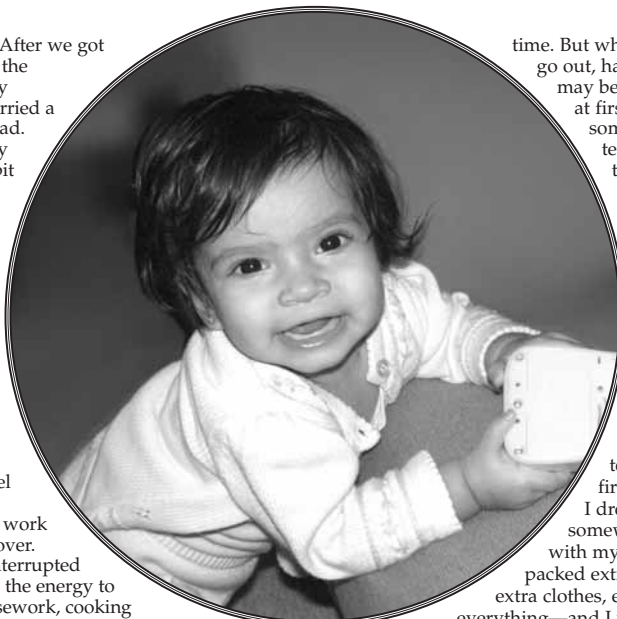
You will now need to add five to ten extra minutes for routine errands like going to the grocery store, bank or post office. Try not to view this with impatience or as a burden, but as a special kind of quality time to spend with your child. If you are accustomed to dining out, that may not be an option for quite some

time. But when you do go out, have fun! It may be challenging at first, and sometimes terrifying, but the more you go out, even if it is just to the store, the easier it gets. And it will be easy if you prepare well.

I was extremely terrified the first few times I drove somewhere alone with my daughter. I packed extra diapers, extra clothes, extra

everything—and I was just going for some groceries. I worried about my driving, other drivers, the weather, you name it. Finally it dawned on me that I had to get out or else go crazy. Being well-prepared—even overly prepared—eliminates unnecessary worry. So, I make it a point to go out every day. Any little jaunt is enjoyable and refreshing not only for me but also for my daughter who seems delighted to be on-the-go. For the trip, I give her some toys, play the Beatles, and she is a happy camper!

Until next time, enjoy every moment, take care of your partner, too, and always be overly prepared!



Baby Sahana

“My mother taught me to walk proud and tall ‘as if the world was mine.” — Sophia Loren

Ray Remembers

by Raphael F. Long

Right: December, 1951, looking east along Hollywood Boulevard from Highland Avenue. Christmas decorations are up and Thanksgiving has just past. Weather is unseasonably warm thanks to late Santa Ana winds which have cleaned the smog out of the basin. The red car would turn around at Sunset and Gardner before making its return trip to the downtown Subway Terminal.



Left: Looking west along Hollywood Boulevard from McCadden Place. The lack of traffic is almost surreal. There is not a Toyota, Honda or Volkswagen anywhere to be seen. Palm trees at Highland Avenue mark the Hollywood Hotel which would fall victim to the 12 story high First Federal Savings of Hollywood and in turn by the Hollywood & Highland Center.



Right: Looking west along Hollywood Boulevard from Highland Avenue. That is the old Hollywood Hotel peeking out from behind the palm trees. The Hollywood Boulevard Streetcar would disappear a scant four years after the picture was snapped. The intersection presents a far different image today with a multi-story retail plaza and the 3,500 seat Kodak Theater.



Photos from the collection of Raphael F. Long

REFLECTIONS

MY SELF, I LOVE YOU!

By Barbara Snow



"We are what we think. All that we are arises with our thoughts. With our thoughts we make the world." — Sri Gautama

If it is true that we love someone for how we feel about ourselves with him or her, we have in love relationships potent clues as to how to love ourselves. How does someone make us feel special? With an adoring gaze? By speaking words of affirmation? Do they bring us gifts that show they want to make us happy? Do they perform loving acts of service, from mundane tasks such as picking up the cleaning to planning a surprise birthday party? Do they phone and plan fun things to do together? Does she reach for your hand as you walk down the street, and does he gently stroke your hair as you cuddle on the sofa? Each of these means of expressing love—words of appreciation, gifts, acts of service, attention, and touch—will also nurture the love we must have for ourselves to be healthy, happy human beings.

How do we talk to ourselves? Words of affirmation mirror for us our best self—our God-self—and show us what in us is valuable to this person. Appreciation makes it easier for us to recognize and expand into our potential. Remembering our God-self strengthens us to embrace parts of ourselves against which we have judgments and to hear

how to heal. Receiving words of affirmation and acknowledgment requires both hearing and accepting. If the message is credible and we value the perception of the person sending it, we are fed.

Gifts are an investment of energy, time, and money to bring someone pleasure. They make us feel important. What gifts can we give ourselves? What investments in ourselves of money, time and energy can we receive, trusting that such investments are not only acceptable but also essential? Can we spend the extra money for a truly comfortable pair of shoes, an exquisite ring, or a luxurious sofa? Can we give ourselves a sculpture class, or carve out a couple of hours a week to walk by a lake or stroll through a gallery? What treasures lurk at the edges of our consciousness—waiting?

We perform acts of service for ourselves when we buy or barter services to enhance our lives. When we work with an interior designer, an organizer, or even a housekeeper, we are creating beauty and order in the space we call home, a space that so profoundly affects the flow of our energy and well-being that the art/science of feng shui evolved to systematize the process. When we arrange

for a massage, we tell our body that it is important, that we recognize the strains of living in flesh and bone, and that it deserves the pleasure of healing touch. "Thank you, Body, for serving me so well." An act of service to ourselves could be to stop procrastinating, to look at the fear underlying the procrastination, and do whatever needs to be done to resolve the issue. Could we hire an accounting student for a couple of hours a month to keep our books so that we really know how we are managing our money? Could we buy a software package to write a will? Shining a light on shadows straining in our consciousness reverses the erosion of our peace and opens the door to serenity.

When we love someone, the longing to be in their presence and to share life is a powerful drive. How often do we long to be in someone else's presence to avoid being with ourselves? We do not negate the powerfully nurturing and expanding benefits of being with friend, child or lover, when we focus attention and energy on the relationship we have with ourselves. We need times of external and internal quietude to discover what we are saying to ourselves, to disengage from conversations in our heads

that are harsh and judgmental, whether they are familiar voices from the past or now so internalized that we think they are our own perceptions. We need time alone to learn to be as generous with ourselves as we are with others. In this time with ourselves we feel the state of our energy and explore the rich potential of each moment. How will we invest those moments with ourselves? Pausing to savor the translucent quality of sunlight filtering through fluorescent-colored autumn leaves fills our souls and helps us rest in the timeless space of Now. We can meditate on a pillow in silence or in a hot bubble bath with candles glowing and soft music playing. We can accept the sweet dreams or welcome oblivion of a Sunday afternoon nap. We can sip a latte in the neighborhood coffee shop while writing out the dreams we are manifesting in language that acknowledges that they are here now!

Touch is a powerful tool for healing and transmission of energy and yet one that we rarely use on and for ourselves. We forget to rub our own feet when they hurt or massage our own temples to relieve a headache. The palms of our hands, the inside of our ears, and the soles of our

feet all contain acupuncture-acupuncture points for our entire body with which to comfort and refresh ourselves. The physical symptoms of worry, fear, anger, sorrow, and "trying" can be amazingly alleviated by individually and sequentially holding the fingers of one hand in the gentle fist of the other, as taught in jin shin jitsu, allowing one's energy to shift and emotions to settle. The pleasurable release of hormones during sexual arousal is no less beneficial when it is a gift solely from ourselves to ourselves.

Shift your awareness towards how you feel about being You. We truly cannot give anyone else what we cannot give ourselves. Our gifts become distorted by our needs, yearnings and expectations. The intention to love ourselves fully—including forgiveness, acceptance and joy for all of who we are—fills us inside and creates a greater flow of love to all around us.

Living The Good Life

Medical Wellness Care—What a Concept!

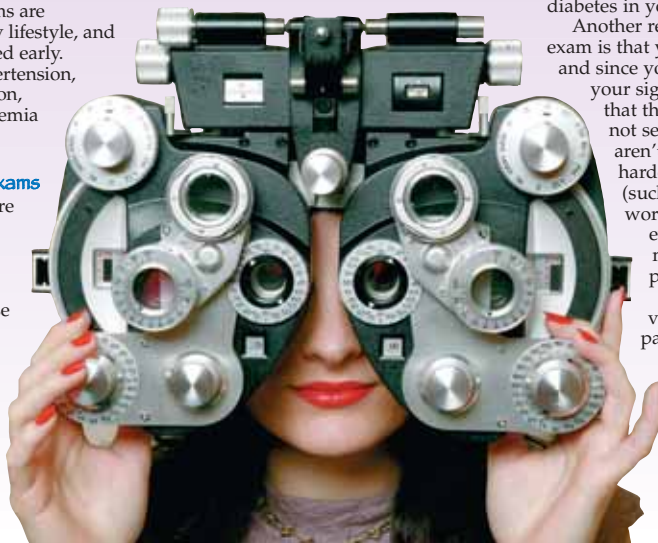
Do you only go to the doctor when you are sick?

Why wait until you are sick to take care of yourself? Many health problems are preventable by living a healthy lifestyle, and are easier to treat when detected early. These conditions include: hypertension, glaucoma, macular degeneration, diabetes, and hypercholesterolemia (the presence of high levels of cholesterol in the blood).

Why Have Preventive Eye Exams

Annual eye health exams are great for preventive reasons and because the eyes are the "window to your health." First of all, most eye diseases do not have symptoms because there are no pain receptors in the retina; therefore, it's very important to check the health of your eyes every year. This allows for the detection and treatment of eye diseases, such as glaucoma, macular degeneration, and diabetic retinopathy before you lose vision.

The eye is the only transparent part of the body that can be seen into because you can see out; therefore, many health



problems are detectable through the eyes. For example, optometrists can see signs of hypertension, hypercholesterolemia, and diabetes in your eyes.

Another reason to have an annual eye exam is that your vision changes gradually, and since you have nothing to compare your sight to, most people cannot tell that they are "missing things" and not seeing their best. When you aren't seeing well, you have to work harder to perform visual activities (such as reading, driving, computer work, watching TV . . . almost everything you do!) so it also makes you tired and less productive.

So as you can see, annual vision exams are an important part of staying healthy and enjoying life.

To your health!

—Elise Brisco, O.D., F.A.A.O., F.C.O.V.D.
For more info on this article, call Dr. Brisco at 323-954-5800 or send your letters to BeachwoodVoice@sbcglobal.net.

"Some people own cats and go on to lead normal lives." —Author Unknown

Laughter—The Great Medicine

Going Down?

While walking down the street one day a US senator is tragically hit by a truck and dies. His soul arrives in heaven and is met by St. Peter at the entrance. "Welcome to heaven," says St. Peter. "Before you settle in, it seems there is a problem. We seldom see a high official around these parts, you see, so we're not sure what to do with you."



"No problem, just let me in," says the man. "Well, I'd like to, but I have orders from higher up. What we'll do is have you spend one day in hell and one in heaven. Then you can choose where to spend eternity."

"Really, I've made up my mind. I want to be in heaven," says the senator. "I'm sorry, but we have our rules."

And with that, St. Peter escorts him to the elevator and he goes down, down, down to hell. The doors open and he finds himself in the middle of a green golf course. In the distance is a clubhouse and standing in front of it are all his friends and other politicians who had worked with him.

Everyone is very happy and in evening dress. They run to greet him, shake his hand, and

hours have gone by and St. Peter returns.

"Well, then, you've spent a day in hell and another in heaven. Now choose your eternity." The senator reflects for a minute, then he answers: "Well, I would never have said it before, I mean heaven has been delightful, but I think I would be better off in hell."

So St. Peter escorts him to the elevator and he goes down, down, down to hell.

Now the doors of the elevator open and he's in the middle of a barren land covered with waste and garbage.

He sees all his friends, dressed in rags, picking up the trash and putting it in black bags as more trash falls from above.

The devil comes over to him and puts his arm around his shoulder.

"I don't understand," stammers the senator.

"Yesterday I was here and there was a golf course and clubhouse, and we ate lobster and caviar, drank champagne, and danced and had a great time. Now there's just a wasteland full of garbage and my friends look miserable. What happened?"

The devil looks at him, smiles and says, "Yesterday we were campaigning . . . Today you voted."

reminisce about the good times they had while getting rich at the expense of the people.

They play a friendly game of golf and then dine on lobster, caviar and champagne.

Also present is the devil, who really is a very friendly guy who has a good time dancing and telling jokes. They are having such a good time that before he realizes it, it is time to go.

Everyone gives him a hearty farewell and waves while the elevator rises...

The elevator goes up, up, up and the door reopens on heaven where St. Peter is waiting for him.

"Now it's time to visit heaven."

So, 24 hours pass with the senator joining a group of contented souls moving from cloud to cloud, playing the harp and singing. They have a good time and, before he realizes it, the 24

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Beachwood Voice Walkers Feted



Since its inception in 1997, the *Beachwood Voice* has counted on neighbors who walk regularly in our beautiful neighborhood to drop off our paper on the porches they pass. The first distribution "team" was only six people strong. Today we have approximately 35 neighbors who proudly call themselves "The Beachwood Walkers."

We celebrated the contributions of these special, tenacious and hearty souls at an event held in the Reichenbach's courtyard a few weeks ago. The occasion was marked by toasting, picture-taking, reminiscences, noshing and a raffle. Two neighbors drew the winning dinners at *Off Vine* Restaurant and one neighbor gets to have dinner at *eat on Sunset!* And the hula-hoop goes to—Diz McNally! Kids got prizes, too, and there was much laughter and love spread around.

Our Beachwood Walkers delivery team is one of the things that set us apart from standard community newspaper. We contract with a distribution company for

areas outside our canyon, but we're old fashioned in our belief that what is placed on your doorstep receives some of its value from the one who does the placing. As a distributor myself, I know the pride that I feel when placing the paper on the doorstep or front stoop, placing it "just so," turning the logo to face the street so cars driving by can see that the *Beachwood Voice* has arrived. We believe that the arrival of the *Beachwood Voice* evokes a feeling of community in our Beachwood Canyon haven—community which has the warmth of a small town even though we're only a few blocks from the country's second largest city.

We have two routes that are now open. They are not long routes but can be a bit up and down. If you love walking and would like to share in this fun volunteer activity right here in our own canyon, give us a call at 323-462-1514 and we'll give you a little training and off you go!

—Fran Reichenbach & Prudence Baird



Christmas with the Elephants

Photo by Kurt Reichenbach



You hold in your hands a rare offering to the Hollywood community. The Beachwood VOICE is the ONLY free publication that is created and delivered by neighbors to thousands of homes. Here are the faithful neighbors who have been delivering the Beachwood VOICE since its beginning in 1998. We couldn't do this without them!

There are 40 of them! Our Heros!

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| <i>Theresa & AJ Danna</i> | <i>Casey Metcalfe</i> |
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Christmas begins about the first of December with an office party and ends when you finally realize what you spent, around April fifteenth of the next year.—P. J. O'Rourke

Monastery of the Angels: Canyon's Prayerful Pocket

by Theresa M. Danna, M.P.W.

In our diverse city, there are professionals available to serve you in every imaginable industry. So perhaps it is no surprise that there exists in Beachwood Canyon a cloister of Dominican nuns whose "work" is to pray for you.

The place is Monastery of the Angels, located at 1977 Carmen Avenue, one block north of Franklin Avenue, between Vista Del Mar and Gower. Their mission statement:

"As a community, we are called by God to witness His love, and in adoration and prayer, we seek to sustain the Church and to intercede for mankind. As contemplative Dominican nuns, we have withdrawn from the world in such a way as to embrace everyone in the



stood. The permanent Monastery was completed in time to celebrate Christmas Midnight Mass in 1948.

Today, 22 nuns from a variety of countries call the Monastery home. From now through the Christmas season, the gift shop is featuring a holiday boutique. The shop's hours are 8:30 a.m. to 5 p.m., every day except Sunday.

If you are looking to do community service, volunteers are needed for operating the gift shop, as well as for driving the nuns around town when necessary, according to Sister Mary Pia, the Monastery's director.

heart of Christ. Through our life of prayer and study, we bring to fruition God's living Word in the world."

Founded in 1924, Monastery of the Angels was originally located in downtown Los Angeles and had only five nuns in residence. In the 1930s, they learned of a beautiful mansion for sale by the Giroux family in Hollywood. Though the area was considered undesirable, the price was right for the financially struggling nuns. The present Monastery building was built in front of the mansion, where the gardens and lawns had been landscaped with the most expensive shrubs and trees. A statue of the Blessed Mother would take the place where the grand fountain

There are regular opportunities for the public to join in prayer groups and worship services. There is a daily Mass at 7 a.m. and all-night vigils on the first Friday of each month. For a schedule of prayer group meetings, either call (323)466-2186 or visit the Monastery's Web site at www.op-stjoseph.org/nuns/angels/index.htm.

—This article is an abbreviated version of the 2002 article written by Theresa M. Danna. Theresa has a master's degree in professional writing from University of Southern California. She highly recommends the nuns' pumpkin bread (which is more like cake than bread) for holiday desserts.

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Call 323.467.7444 for reservations.



The Gardenia Restaurant & Lounge
7066 Santa Monica Blvd., West Hollywood, CA 90038

The courtyard at Hollywood & Highland Center
Photo by Kurt Reichenbach



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