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## CELEBRATING 50 YEARS OF ICONIC STYLE

Fifty years ago, South Coast Plaza debuted with 70 stores and a strong vision.

Within 10 years, Halston, Courrèges and Yves Saint Laurent had arrived,  
setting the stage for what would become a luxury fashion mecca.

Today, at 50, South Coast Plaza is home to 250 boutiques, the most  
enviable collections of fashion, jewelry and home stores, as well as  
critically acclaimed restaurants and the renowned Segerstrom Center for the Arts.



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partial listing





Valentino





## Much to Celebrate!

It is hard for me to believe that South Coast Plaza is 50 years old. I remember my husband and I moving to Orange County in 1969, and the retail center was newly-opened—literally in the bean fields. There was a Sears and May Co. and a long string of stores between the two anchors. Plus, there were no high-rises in sight, only small strip malls filled with grocery stores, Thrifty Drugs, small eateries, a barber, cleaners, and gas stations on almost every corner. My, how the landscape has changed! Not only are there a multitude of high-rise buildings and a 31-year-old Segerstrom Center for the Arts and a 39-year-old South Coast Repertory, but South Coast Plaza has grown to include more than 250 stores and restaurants, with many more anchor stores, and an extension of the center across Bear Street connected by the Bridge of

Gardens. South Coast Plaza, still privately owned by the Segerstrom family, is now known as the premier luxury shopping destination in the country, boasting annual sales approaching \$2 billion. It is a remarkable story and one which I hope you enjoy reading in this issue.

Also celebrating an anniversary this year is Orange County School of the Arts. The 30-year-old award-winning public charter school, with Founder and Executive Director Ralph Opacic at the helm, has become a national model for high quality arts and academic education.

A food and wine theme exists in the issue, with interesting stories about Clos de L'Obac Spanish wines and the Boisset Collection's French and American wines. Andrea Poe talks about the food culture in New Orleans and Jenn Tanaka details Chef Andy Arndt's journey in creating a new restaurant at the Newport Beach Marriott Hotel & Spa, while pastry chef Elyssa Fournier, owner of Mixed Bakery, details her standards in creating her delectable confections. Parting Thoughts columnist Deirdre Michalski gives you her thoughts on the best places to imbibe on St. Patrick's Day. And, don't forget, Orange County Restaurant Week is this month—March 5th through March 11th. There are more than 100 participating restaurants offering great values for some very good food.

In closing, happy dining at any of the restaurants offering their best for affordable prices during this year's Orange County Restaurant Week, and here's to raising a toast to Patron Saint Patrick on his special day!

Until next time,  
Donna Bunce, Editor

Donna Bunce, Editor  
DBunce@LifestylePubs.com

**ON THE COVER** South Coast Plaza's Bridge of Gardens, designed by renowned landscape architect Kathryn Gustafson, opened in 2000, connecting the two major buildings of the retail center

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# Newport Beach

L I F E S T Y L E

MARCH 2017

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# Hoag Hospital Foundation's "Christmas Carol Ball" Celebrates 50!

Hoag's "Christmas Carol Ball," started in 1966 as the "Voices of Christmas," was held at Monarch Beach Resort, where 640 black-tie attired guests gathered to celebrate the golden anniversary. A lavish dinner, followed by a "Dancing Through the Decades" show by the NRG Band, captured the celebratory moment.



Ball Co-Chairs Cindy Stokke, left, and Karen Linden, right, with Dr. John Applegate, who with his wife has attended all 50 balls, and Nora Jorgensen Johnson, who delivered the invocation



Kenya Beckmann, Hoag Hospital Foundation Sr. Vice President, and husband Matt Beckmann



John Wayne's son Ethan Wayne, Al Auer's daughter Allison Kearns and Marshall Duffield's son Duffy Duffield, in a recreation of their dads singing carols at the original balls



Azam and Fariborz Maseeh, 2015 "Christmas Carol Ball" Chairs



Flynn Andrizzi, Ph.D, Hoag Hospital Foundation President, and Robert Braithwaite, Hoag CEO



Terry and Bob Callahan, whose first date was the "Christmas Carol Ball," have chaired three balls



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# Women of Chapman's 30th Annual "Christmas at The Ritz"

Women of Chapman's nutcracker-themed 30th Annual "Christmas at The Ritz" holiday luncheon drew 375 guests to the Island Hotel for a festive celebration, netting more than \$308,000 for Chapman University's Dodge College, Musco Center and the Center for Science and Technology. **PHOTOGRAPHY TONY LATTIMORE, PEGGY O'DONNELL**



*Christmas at The Ritz committee: 1st Row-Laura Baratta, Leslie Cancellieri, Chair Donna Bunce, Charlene Prager, Sue Hook; 2nd Row-Donna Bianchi, Keri Angeles-Pari, Lauren Johnston, Eve Ruffatto, Nora Jorgensen Johnson, Grand Patron Janet Curci, Mona Lee Nesseth, Kathy Hamilton, Kristin Martin; 3rd Row: Donna Calvert, Anne Manassaro, Cynthia DeBaun, Marci Hollander, Kristen Rhynerson, WOC President Barbara Eidson, Christine Sullivan, Andi Doddridge*



*Thirtieth Anniversary Patrons George and Julia Argyros, Chapman Board Chair David Janes, Chapman Dean of Communications Lisa Sparks and Chapman President Daniele Struppa*



*Live auction artists Luke Reichle, left, and Georgeana Ireland from Ethos Contemporary Art in Newport Beach*



*Chapman President Emeritus Jim Doti, Grand Patrons Deedee and Don Sodaro*



*Honorary Chair Kim Smith and Jeff White*



*George and Shannon Argyros, who sponsored a table of former Ritz Restaurant employees*



*Nutcracker-themed holiday decor*



*Model wearing Saks Fifth Avenue fashions and Graff Diamonds*



*Christmas at The Ritz Chair Donna Bunce, Founding Chair Dori de Kruif, Grand Patron Ruth Ann Segerstrom Moriarty*



*Honorary Chair Joann Leatherby*



# Candlelight Concert Delights with Celebrated Singer/Songwriter Carole King

Seegerstrom Center for the Arts' 43rd Annual Candlelight Concert drew accolades from its 460 guests for the onstage elegant all-white giant paper flower decor, sparkling chandeliers and stunning table design. Together with King's performance and Lugano Diamonds' strand of pearls, it was memorable! **PHOTOGRAPHY KIMBERLY APRIL, JOESAN DICHE, DOUG GIFFORD**



*Moti and Idit Ferder of Lugano Diamonds, Candlelight's Luxury Jewelry Presenting Sponsor*



*Four-time Grammy Award-winning singer/songwriter Carole King*



*Candlelight Concert Co-Chairs Roger and Tracy Kirwan, Jaynine and David Warner*



*Julia and George Argyros*



*Marta and Raj Bhatal*



*Dee Higby, Barbara Johnson, Zee Allred, Drago Gligic, Mark Johnson (back)*



*Center Board Chairman John Ginger, Carole King, Toni and Jennifer Ginger*



*Terry and Suzanne McCardle, Andrea and Mark McCardle*



*Sally and Randy Crockett, Leslie Cancellieri*



*Amy and SCFTA's President Terry Dwyer*



# CASA Holiday Luncheon Sets Record-Breaking Net of \$344,000!

Friends of CASA (Court Appointed Special Advocates) hosted its annual holiday luncheon at Monarch Beach Resort for a sold crowd of 600, showcasing an engaging Ted Baker London runway fashion show, great auction items and a heartfelt CASA story by volunteer Rhonda Beylik. **PHOTOGRAPHY XUON DO/HAPPY PHOTOS**



Co-Chairs Molly Jolly and Kimberly DeLamar Matties



Interim President and CASA CEO Kathryn Seebold, center, with Masters of Ceremonies Ray Langhammer, left, and Barclay Butera



Jessica Frandson, Deena Nichols, Tiffanie Foster (committee member)



Guest speaker and CASA volunteer Rhonda Beylik, Crystal Fuhrman



South Coast Plaza's Ted Baker London fashions

## March is Pet Obesity Awareness Month!



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# Philanthropy Stars Shine at 31st Annual National Philanthropy Day

Hosted by the Association of Fundraising Professionals, National Philanthropy Day Orange County's 31st Annual National Philanthropy Day Awards Luncheon, held at the City National Grove of Anaheim, drew 800+ guests to honor nine individuals and businesses who represent the best in giving to others. **PHOTOGRAPHY TONY LATTIMORE, CARLA RHEA**



Honorary Chair and 2015 Legacy Award honoree Sandy Segerstrom Daniels with 2017 Legacy Award honorees Tom and Elizabeth Tierney



Outstanding Founder honoree Laura Davick for Crystal Cove Alliance, second from left, with supporters Teddie Ray, Hilary Kaye and Janet Ray



David Kim, Co-Founder of The Bascom Group, LLC, Outstanding Small Business honoree and presenter Janie Wolicki, Women Helping Women CEO



Outstanding Philanthropist Sandi Jackson, right, with son DJ, Jr., daughter Kari and husband Doug



Outstanding Volunteer Fundraiser honorees Irv and Nancy Chase with award presenter Jim Mazzo



Lorene Gordon with Tennyson Oyler, Pacific Life Foundation President, representing Pacific Life, Outstanding Large Corporation honoree



Master of Ceremonies Henry DiCarlo of KTLA Channel 5 News and Mistress of Ceremonies Maria Hall Brown of PBS SoCal



Outstanding Youth honoree Vanis Buckholz



Robert Anderson Schoepe, Chairman/CEO of Fluidmaster, Inc., for Outstanding Mid-Size Corporation



Shawn Wehan, center, Founder/Executive Director of Future Leaders of Our Community, Outstanding Philanthropic Group honoree, with NPD-OC Co-Chairs Catherine Spear, left, and Julia Foster





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# AROUND TOWN



*The Next Act groundbreaking with Julianne Argyros, architect Michael Maltzan and SCFTA President Terry Dwyer/Photo: Joesan Diche*

## GROUNDBREAKING AT SEGERSTROM CENTER

Seegerstrom Center for the Arts has begun construction on its new Julianne and George Argyros Plaza and the Center for Dance and Innovation to be housed in the Judy Morr Theater, thanks to The Next Act campaign. The Argyroses gave a generous \$13.5 million towards the project. Look for an array of free events, a café and outdoor seating on the plaza, much like a town square. A third part of the plan is the Center Without Boundaries, an effort to expand community outreach to non-cultural organizations. **SCFTA.org**

## A POP-UP FOR VUITTON

Louis Vuitton opened its first perfume pop-up shop in the Americas in December at South Coast Plaza, and it will be open through July 1st. The luxury brand returns to its roots 70 years after its last olfactory signatures, thanks to master perfumer Jacques Cavallier Belletrud and the launch of Les Parfums Louis Vuitton. The seven fragrances are showcased amidst two eye-catching pyramids of Louis Vuitton trunks enhanced by feminine florals on both sides of the pop-up entrance. **LouisVuitton.com**



*Louis Vuitton pop-up fragrance shop*



*Tracii Guns and Paul Shortino/Photo: Joe Schaeffer*

## NAMM GREAT FUN!

NAMM 2017 gathered 100,000 members of the music product industry to preview new products from every category of music AND to hear performances by SoCal rockers Tracii Guns (LA Guns and

founding member of Guns 'N Roses) and Paul Shortino (lead singer of Rough Cutt), as well as Richie Sambora (Bon Jovi), Joe Perry (Aerosmith), guitarist Orianthi (RSO), country artist Dwight Yoakam, Jerry Harrison (Talking Heads), and many more.

## THE LATEST AT DODGE

It is no secret that Dodge College of Film and Media Arts at Chapman University is a first-class film school, ranked among the best in the country. Always ahead of the curve, Dodge has announced the opening of Chapman Studios West with a new Cine stage, a prop room with 18,000 props, a scene shop, a large stage for filming, faculty offices and two editing suites. Housing the cinematography and production design programs, it is also home to the new Dhont Documentary Film Center. **Chapman.edu/Dodge**



*Chapman Studios West ribbon cutting with, from left, Doug Kimmelman, Bob Topp, Andre Dhont, President Daniele Struppa and Dean Robert Bassett*



*KidSingers performing at Disneyland with Founder Paul McNeff directing*

## KUDOS FOR THE KIDS!

KidSingers, a Santa Ana-based chorus that provides musical education and performing opportunities for at-risk youth, was chosen to perform for the Disneyland Community Arts Showcase. The choir's half-hour performance took place at the Hollywood Backlot Stage in California Adventure. Afterwards, each student received one ticket to remain in the park for the day. **KidSingers.org**

## CALLING ALL FOODIES!

Orange County Restaurant Week is upon us—Sunday, March 5th through Saturday, March 11th. With more than 100 restaurants participating and a variety of options, from casual and family-friendly to upscale and fine dining, you have your pick. Prix-fixe menus are offered at specific price points for both lunch and dinner. Girl Scouts of Orange County are partnering with OC Restaurant Week, with select restaurants offering Girl Scout-inspired desserts. **OCRestaurantWeek.com**



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# Sweet Secrets

FROM PASTRY CHEF ELYSSA FOURNIER

Mixed Bakery Pastry Chef Owner Elyssa Fournier

ARTICLE ASHLEY IMA | PHOTOGRAPHY ELYSSA FOURNIER AND SHIRLEY SALVATORE

I'll admit, as I took a bite of one of Elyssa's tootsie rolls, I braced myself for the tough texture and cheap-cocoa-powder taste of your standard tootsie roll candy. But, as I began to chew, the candy began to melt in my mouth. This was velvety caramel fudge, a blissful, luxurious confection. To say her "caramel mou" is far-removed from the customary tootsie roll would be a severe understatement.

Elyssa Fournier is the owner and pastry chef extraordinaire of Mixed Bakery in Corona del Mar. She began her career at the International Culinary Center (formerly known as the French Culinary Institute) in New York City, where she earned her degree in pastry arts. Baking under Le Cirque's acclaimed pastry chef, Jacques Torres, Elyssa whipped up tempting treats at many New York bakeries before moving to southern California. Then, after creating wedding cakes for two years and serving as a head pastry chef for five years, Elyssa felt ready and inspired to launch a bakery of her own.

Tootsie rolls aside, Elyssa is an expert when it comes to lemon bars, vegan truffles, persimmon tarts, and sugar cookies, to name a few. Their subtle sweetness and crisp perfection will always have you reaching for "just one more." What could be the secret to her sweet success?

After spending some time with this passionate pastry artist, Elyssa's habit of using the best quality ingredients became apparent. "I don't skimp on chocolate and cocoa powder. There's a huge difference between Hershey's and the 'good stuff,'" she told me, as she mixed in semi-sweet chocolate drops into banana muffin batter. Rather than

Ralphs or Trader Joe's, Elyssa gets most of her ingredients, including chocolate, from Restaurant Depot, Chef Toys, Surfas Culinary District and wholesale restaurant markets for high quality and quantity goods. And, when it comes to fruit, Elyssa tends to use seasonal fruits for optimal flavor. Her fruit tart specialties often include plum and pineapple for summer, apple and pear for fall, and mango for spring.

Interestingly enough, while Elyssa won't skimp on ingredients like chocolate and fruit, she's not afraid to skimp on sugar. "In most bakeries, things are too sweet," she notes. Sadly, sugar-happy bakers may be to blame for many people's dislike of desserts. Treats that are so cloyingly sweet that they hurt your teeth end up not being treats after all. Taking this into account, Elyssa is mindful of sugar, using some, but not too much. This simple method has a huge payoff: people who disfavor desserts because of how sugary they can be fall in love with Elyssa's.

Made with the perfect amount of sugar and excellent quality chocolate, Elyssa's caramel mou, or, tootsie rolls, win over even the most dessert-shy. A pastry school recipe hidden away for years, Elyssa suddenly felt compelled to pull it out one day, and, thankfully so. Today, the soft caramel fudge has become a customer favorite and is her son's most beloved treat she makes.

Elyssa was kind enough to provide the recipe below. However, if you'd rather skip the mess, give her a call and she'd be delighted to place your order!





Shortbread Dipped In Chocolate

Wrapped Caramel Mou

## Caramel Mou (Tootsie Rolls)

By Elyssa Fournier of Mixed Bakery

4 cups heavy cream	4 cups chocolate
3 ½ cups sugar	2 ½ tablespoons butter
2 ½ cups corn syrup	

Line a half sheet pan (13"x18") with parchment paper, letting the paper hang over the edges.

Mix cream, sugar and corn syrup in heavy bottomed pot and cook on medium/medium high heat till the mixture reaches 245°F on a thermometer. Watch carefully that the mixture does not boil over. This will take at least 45 minutes.

When the caramel hits 245°F, remove from heat and quickly stir in butter, then chocolate and immediately pour into parchment lined pan. Be extremely careful, caramel burns hurt! Allow to cool completely then cut into desired size pieces. Running a knife under hot water and drying off between cuts creates a cleaner slice. Wrap pieces individually with parchment paper or cellophane.

Elyssa Fournier/Website: [Mixed-Bakery.com](http://Mixed-Bakery.com)  
 Phone: 949.903.BAKE (2253)  
 Instagram: [Instagram.com/mixedbakerycdm](https://www.instagram.com/mixedbakerycdm)  
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*Lott IMPACT Trophy*

# THE LOTT TROPHY: MAKING AN IMPACT

ARTICLE ASHLEY IMA

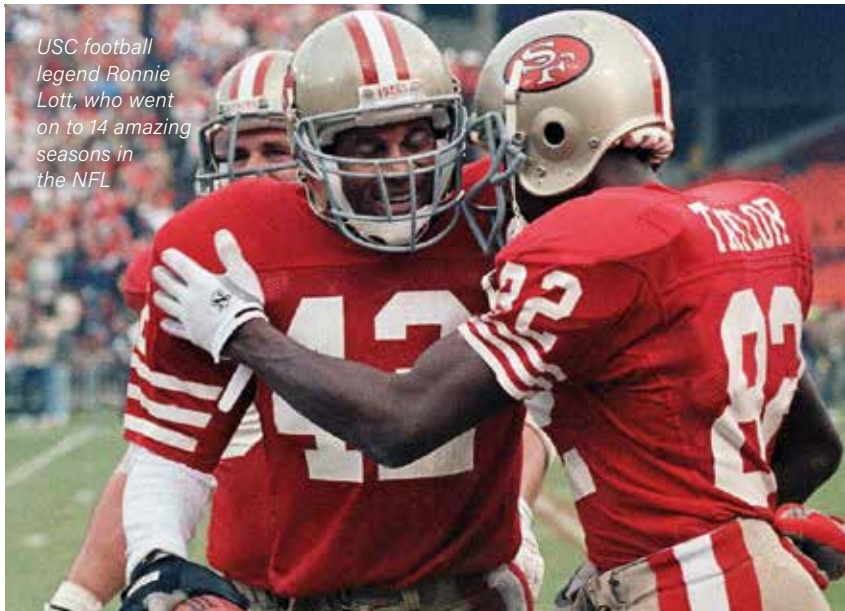
The cast bronze trophy glows under the spotlight, the two grappling football players illuminated. Two men with undeniable talent and a love for the game. But, in taking a closer look, one is clearly set apart from the other. One is fearlessly dominating the other, the full force of his body explosively hitting his opponent. It is none other than Ronnie Lott.

Ronnie Lott's skills as cornerback and safety are legendary. After getting his start as a star player for USC football, Lott went on to have an impressive career in the NFL. Today, he is regarded as one of the best players in NFL history. It is incredible to think that Lott's unparalleled physical capabilities are only part of the reason why.

Undoubtedly, Ronnie Lott was a brilliant player. But, he was, and is, an equally brilliant, quality leader with great character both on and off the field. It wasn't long before someone realized that although Ronnie Lott and other talented football players were honored for their success on the field, awards that equally celebrated character and performance were lacking. This someone happened to be a former 49ers player who played alongside Lott. Inspired by his friend's consistent sportsmanship, he set out to establish the Lott IMPACT Trophy in his name.

In 2004, the Lott IMPACT Trophy became the first college football award to give equal weight to personal character and athletic performance from a defensive college player. This unique player exemplifies the IMPACT acronym: Integrity, Maturity, Performance, Academics, Community, and Tenacity. Each year, the Lott IMPACT Trophy award is voted on by members of the national media, previous finalists and the board of directors of the Pacific Club IMPACT Foundation. This past year, the IMPACT Player of the Year was awarded to the University of Michigan's Jabrill Peppers, a quality junior who excelled as a linebacker, punt returner and kick returner. In an interview, Peppers recalled, "[I]t was easy to do what the crowd was doing, but I wanted to be different. I wanted to be somebody the guys in my community could look up to."

*USC football legend Ronnie Lott, who went on to 14 amazing seasons in the NFL*



*University of Michigan's Jabrill Peppers, 2016 IMPACT Player of the Year*



*The Pacific Club's Wine Cellar*



The stellar organization behind the Lott IMPACT Trophy is none other than the Pacific Club IMPACT Foundation. Led by Charles Hurst and in part by Ronnie Lott, a director, this nonprofit strives to recognize and support the national charities serving America's youth. Funds are raised for its charitable purposes from events associated with the rewarding of the Lott IMPACT Trophy to the IMPACT Player of the Year. To date, the Foundation has raised and donated more than \$1.4 million to charities and general scholarship funds.

The Pacific Club in Newport Beach is home to both the Lott IMPACT Trophy and the Pacific Club IMPACT Foundation. It is here where the 49ers teammate of Ronnie Lott's decided to put his vision for the Pacific Club IMPACT Foundation into action and eventually showcase the 50-pound Trophy. Founded in 1981, the Pacific Club has been dedicated to serving the business, social and leisure interests of its members in an elegant setting from the start. Accommodating The Pacific Club IMPACT Foundation's goals couldn't be more evidence of that.

Aside from housing the Lott IMPACT Trophy and providing a luxurious space for Orange County's business professionals, The Pacific Club is known for Executive Chef David Martin. Helming all three kitchens at the club, Martin goes the extra mile to satisfy the members' palates. His technique is classical French, but his affinity for locally sourced, seasonal, and regional ingredients greatly enhances his dishes. Wagyu-grade Zabuton steak, pan-seared Polish-style pierogies and freshly-caught swordfish are just some of Martin's favorites to create at The Pacific Club.

Now in its 14th year, The Pacific Club IMPACT Foundation looks forward to increasingly impacting the lives of kids, both locally and nationally, through social and educational philanthropy projects. As Ronnie Lott once said, "If you can believe it, the mind can achieve it."

The Pacific Club in Newport Beach is home to both the Lott IMPACT Trophy and the Pacific Club IMPACT Foundation.

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# CULINARY CAPITAL & EXTRAORDINAIRE

NEW ORLEANS REFLECTS A CUISINE ENTIRELY ITS OWN

ARTICLE ANDREA POE

Food gives booze a run for its money in the fun, fabled city of New Orleans. The trick isn't in finding good food. It's in seeking out excellent food in one-of-a-kind restaurants that truly reflect the city. Here are few of the best:

**GALATOIRE'S.** This gilded spot's old world glamour is a welcome antidote to the 24/7 party raging outside on Bourbon Street. White tablecloths, quiet conversation, and impeccable European-style service. The kitchen here knows how to get out of the way and let ingredients like black drum plucked from the Gulf stand out. A worthy exception is the restaurant's unique oysters Rockefeller, which is topped with a whipped spinach concoction dreamy enough to (almost) make you forget about the plump oysters beneath.

Ask just about any local where to go for Sunday brunch and the answer is the same: **BRENNAN'S.** Each room in the historic pink building is unique from the opulent King's Room to the outdoor courtyard where resident turtles ply the pond. Breakfast in this landmark is elevated to foodie art with staples like eggs sardou made with crispy artichokes and

parmesan-whipped spinach. And, no matter how early it may be, it is never too early for a dramatic tableside bananas Foster; it's right here that the flambéed dessert was created.

Stationed at the edge of the French Quarter, **RED FISH** is nearing its 20th anniversary. It's known for hyper-fresh seafood like, yes, of course, redfish. Innovation keeps the menu fresh. Recently, I sampled one of the kitchen's creative debuts: snapper ceviche poached in coconut milk and lime. Because it's decreed by city ordinance (wink, wink) that every New Orleans restaurant must offer its own version of oysters, here they're taken out for a chicken wing joyride: they're fried and topped with buffalo sauce and blue cheese.

Bypass the humble façade of **NAPOLEON HOUSE** at your own peril. While the tiny emperor never stepped inside, the building is long in history, beginning with an 18th century French mayor and continuing on through an Italian immigrant's 20th century American dream. The atmospheric building—with its rambling rooms, where framed prints hang askew on peeling stucco walls—is the

Galatoire's/  
Photo: Paul Broussard

Cafe Du Monde/  
Photo: Rebecca Ratcliff





Brennan's Bananas Foster in Courtyard/Photo: Chris Granger



Red Fish Grill



International House lobby

backdrop for what may be the city's best muffuletta (the sandwich is a tower of Italian meats, melted provolone and olive salad served on a Sicilian sesame bun), as it has been for more than 100 years.

*CAFÉ DU MONDE* may be crowded and hectic, but it's survived for generations beneath its forest green and white awning at the corner of the French market because it consistently turns out some of the city's best beignets—those fluffy fried pillows topped with copious quantities of soft powdered sugar—and the café's trademark chicory coffee.

It's no accident that alcoholic drinks like the hurricane—made with rum and fruit juice—were birthed in this party-centric city where to-go cups are ubiquitous. One of the region's best assets is its Abita legacy. This Louisiana brewery's Amber (a lager found on most taps in town) fuels a low-alcohol (4.5%) cool-down buzz ideal for strolling. Abita also makes virgin bubbles, like an earthy root beer.

Looking for something sweet? It's impossible to visit New Orleans without sampling some pralines. Simply follow your nose to the pecan-flecked sugar concoction that can be found on just about every street corner in the heart of the city. You'll encounter praline shops so often that before you leave the city, you will have firmly decided whether you favor the classic or the creamy variety.

Bringing home food is easy. Everything from Cajun spices to hot sauce to beignet mix is packed to go. But, to really *laissez les bons temps rouler* and bring home bragging rights, take a quick cooking class at New Orleans Cookery, where you'll learn to master dishes like crawfish etouffee and Creole jambalaya.

### ACCOMMODATION:

There's no shortage of accommodations—from big box hotels in the business district to funky B&Bs in the French Quarter—but, for a true oasis, it's hard to beat International House, a boutique hotel housed in a renovated Beaux Art bank and owned by a native New Orleanian. Well-curated art throughout the building includes work by art stars along with local artists. (Exit the elevator on the third floor for a wall dedicated to the iconoclastic writer Charles Bukowski, who got his literary start in this city). Drop in at Loa Bar—named for divine Voodoo spirits—in the lobby to rub elbows with hip locals and sample the work of one of the city's best mixologists.

# Celebrating 50!

South Coast Plaza, the nation's premiere luxury shopping destination, opened March 15, 1967

ARTICLE DONNA BUNCE  
PHOTOGRAPHY SOUTH COAST PLAZA

## THE BEGINNINGS

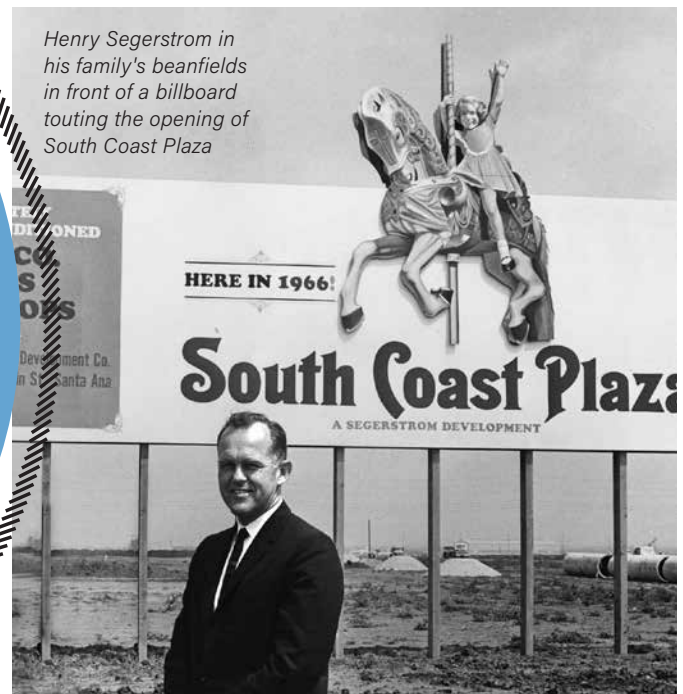
South Coast Plaza was a dream of the Segerstrom family, who were successful farmers and developers in the early 1960s when the newly-incorporated City of Costa Mesa was in need of tax revenues to expand community development and services. The Segerstroms concluded that a major retail development would be just the ticket for the city and for the family to further its holdings into the future economy of Orange County.

C.J. Segerstrom & Sons, led by C.J.'s grandsons, Harold, Jr. (Hal) and Henry Segerstrom, knew the success of the venture, however, would depend on a proposed Interstate 405 and where it passed through Orange County on its way to San Diego. To that end, in 1962, Henry lobbied the state highway planner to reroute the southern portion of the freeway through Segerstrom property bean fields and the future retail site the family planned to develop.

At the same time, Henry was approached by Sears and May Company, and the end result was that the Segerstrom family sold store sites to each retailer for \$1 apiece on condition that they would each pay to have roads paved and electric and water utilities installed.

Once the two anchor stores were secured, Victor Gruen Associates, a Los Angeles-based architectural firm that pioneered shopping mall design, was hired.

May Company opened in 1966. In March, 1967, South Coast Plaza, with May Company, Sears, a Woolworth store and more than 60 smaller shops, opened—one year before the 405 Freeway was completed in March, 1968.



*Henry Segerstrom in his family's beanfields in front of a billboard touting the opening of South Coast Plaza*

## THE GROWTH

By 1973, a new wing featuring Bullock's (later Macy's) and 60 more stores was opened, and the construction of South Coast Plaza Village brought more shops, restaurants and a cinema complex. With the addition of the Westin South Coast Plaza with a park in 1975, the core was formed and a master-planned South Coast Plaza Town Center was achieved.

The initial growth of South Coast Plaza can be largely attributed to one man, Werner Escher. Hired in 1968, he hit the jackpot in promoting the center when he held an Alaska Festival in 1969, with both the Governor of Alaska Keith Harvey Miller and the Governor of California Ronald Reagan attending. Following that, Escher brought festivals from Great Britain, France, Italy, and many other countries, touting the countries' fashions and merchandise.

Escher was soon visiting travel bureaus and major tour operators in Japan, China, Canada, Mexico and Europe to encourage putting South Coast Plaza on their tourists' itineraries. Today, 15-18% of the center's customers come from outside Southern California.

## THE LUXURY BRANDS

It was left to Henry to attract the stars of retailing to the center to give it its luxury shopping destination status. In the 1970s and early 1980s, Courrèges, Mark Cross, Halston, I. Magnin, Saks Fifth Avenue and Yves Saint Laurent Rive Gauche opened their doors. And, in a big coup, Henry brought Seattle-based Nordstrom to the center in its first foray outside the Pacific Northwest.

The Crystal Court wing of South Coast Plaza (across Bear Street) opened in 1986 with new stores anchored by Robinson's and Broadway department stores (now Crate & Barrel and Macy's Home). The year 2000 brought The Bridge of Gardens and Garden Terrace, designed by renowned landscape architect Kathryn Gustafson, connecting the two major buildings of South Coast Plaza.

From the 1980s through the 2000s, one luxury specialty retailer after the other was added—Tiffany & Co., Chanel, Cartier, Gucci, Hermès,





*South Coast Plaza's Garden Terrace*



Bulgari, Louis Vuitton, Van Cleef & Arpels, Bloomingdale's, Harry Winston, Burberry, Christian Dior, Giorgio Armani, Valentino, Ralph Lauren, Montblanc, Bottega Vaneta, Oscar de la Renta, Versace, Max Mara, Céline, Chopard, Montcler, Fendi, Christian Louboutin, Prada—the list goes on and on. South Coast Plaza was rivaling the national and international fashion meccas of Rodeo Drive, Fifth Avenue, Michigan Avenue and Rue Saint-Honore in Paris. Add to those high-end brands such names as Zara, H&M, Apple, the Disney store, GapKids, plus fashionable restaurants at all price points, and you had it all.

The year 2012, South Coast Plaza's 45th anniversary, brought the Parisian luxury shoe designer Roger Vivier and its first West Coast flagship boutique, followed by luxury watchmakers Vacheron Constantin, IWC Schaffhausen and Jaeger-LeCoultre. The years since have welcomed Brioni, Berluti, the French bespoke men's shoe store, Diane von Furstenberg, Dolce & Gabbana, Charlotte Olympia, Sandro, Japan-based Uniqlo, French boutiques Sandro and Maje, A. Lange & Söhne, Kate Spade, Williams-Sonoma and Williams-Sonoma Home, Weekend Max Mara, and The Webster, among others. Slated for opening this year is a Dior Homme, a London-based Stella McCartney and Italian shoe designers Gianvito Rossi and Aquazurra.

#### **PERFORMING ARTS VENUES**

Along the way, some very important arts complexes opened across the street from South Coast Plaza on land donated and supported by the Segerstrom family—South Coast Repertory (1978), Orange County Performing Arts Center (1986) (renamed Segerstrom Center for the Arts in 2011) and the Renée and Henry Segerstrom Concert Hall (2006).

#### **SEGERSTROM FAMILY INVOLVEMENT**

Family members working for South Coast Plaza include Managing Partners Elizabeth Segerstrom (Henry's widow) and Sandy Segerstrom Daniels (Harold, Jr.'s daughter), Partner Anton Segerstrom (Henry's son) and General Manager David Grant (Henry's son-in-law).

Anton shares growing up in the business:

"I had the unique opportunity of growing up in our family business as South Coast Plaza developed. My father constantly mentored me on the importance of creating a unique destination and providing an exceptional experience. He always challenged me to be creative and innovative. I think that his vision is clearly manifested in South Coast Plaza today."

#### **50TH ANNIVERSARY CELEBRATION**

With the 50th anniversary date, March 15th, approaching, the center has partnered with Gucci, Brunello Cucinelli, TOD's and Marni, among others, for special 50th anniversary merchandise, and will debut a collectible retrospective on the center published by Assouline. Plans also include recognizing community organizations and philanthropic groups who have been a part of South Coast Plaza's history. And, true to its roots, the center will host must-attend fashion events, including a number of major runway shows.

**CONTINUED >**

*South Coast Plaza ribbon cutting: Front Row, from left, Harold Segerstrom, Sr. and Vera Segerstrom, Jeanne Moriarty, Susie Segerstrom, Toren Segerstrom, Ted Segerstrom, Anton Segerstrom, Sally Segerstrom, Sandy Segerstrom; Back Row: Ruth Ann Segerstrom Moriarty, Donald Moriarty, Gene Moriarty, Ruth Segerstrom (C.J.'s widow), Henry and Yvonne Segerstrom, Jeanette and Harold (Hal) Segerstrom, Jr.*



It is an amazing history. Because of the Segerstrom family, South Coast Plaza has become renowned as an international destination, attracting 22 million visitors annually, to visit its more than 250 retailers representing an unrivaled collection of luxury and fashion brands, its personal shopping services and upscale amenities and its award-winning restaurants. Add to that the family's arts patronage and philanthropic partnerships, which have made a huge impact in our community, and the 50 years are truly impressive.

#### AS TO THE FUTURE, ANTON SAYS:

"After 50 years of innovation, South Coast Plaza has become a heritage brand. This is the time for our family to pause and envision the future. With all the challenges in retail today, we will stay true to our tradition of curating a unique collection of international fashion and luxury boutiques, focusing on customer service, and creating destination appeal. We will continue to evolve and remain relevant in this rapidly-changing world."



*Family gathered at renaming of Segerstrom Center for the Arts, 2011: Children in front, l-r, Noel and Alette Segerstrom, William, Alexis and Chloe Grant, Dylan Aguirre; 2nd Row: Lacey Moriarty, Loren Blackwood, Jennifer and Anton Segerstrom, Toren Segerstrom, Riley, Courtney, and Andrea Grant (holding Savannah Lee Ross), Ruth Ann Segerstrom Moriarty, Henry and Elizabeth Segerstrom, Gene Moriarty, Sandy Segerstrom Daniels, John Daniels, Tiffany Modica, Jennifer Perry, Joseph Modica, Sally Segerstrom, Rayell Segerstrom; 3rd Row: Donald, Jeanne and Richard Moriarty, Ronnie Aguirre, Laurel, David, Forrest, Telicia and Ethan Grant, (not identified), Steven and Susie Perry, Matthew Perry, Rae and Ted Segerstrom*



*Anton Segerstrom, Partner,  
South Coast Plaza*



*Balenciaga*



*Werner Escher*

#### In Memoriam

Werner Escher, Executive Director of Domestic and International Markets, passed away in January, 2017. He will long be remembered for his effervescent smile and his nearly 50 years of loyalty and dedication to the Segerstrom family and South Coast Plaza.



*South Coast Plaza Opening Party: Segerstrom family, with members of first-year management team, starting second from left, Ruth Ann Segerstrom Moriarty, Vera Segerstrom, Jeanette Segerstrom, Yvonne Segerstrom; Back Row, second from right, Henry Segerstrom, Harold (Hal) Segerstrom, Jr. (fourth from right), Susie Segerstrom, Harold Segerstrom, Sr., and Gene Moriarty (second from left)*





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# THIRTY YEARS AND GOING STRONG!

Orange County School of the Arts is a national model

ARTICLE DONNA BUNCE



*In a surprise visit to OCSA in 2010, Tony, Emmy and Golden Globe-nominated actor and OCSA alumnus Matthew Morrison presented Ralph Opacic with a donation of \$15,000 to his alma mater*



*OCSA students perform at the school's 2016 gala, titled "OCSA Music Awards!" The annual gala benefits the school's 14 conservatory programs*



*Humanities Tower, a renovated bank/office building where the campus moved to Santa Ana in 2000*

## THE BACKGROUND

Orange County School of the Arts Founder/Executive Director/President Ralph Opacic grew up in Annandale, Virginia, one of three children of a Marine and a stay-at-home mother. It didn't take his parents long to realize that their son was musically talented. At age three he sat down at the piano and played the rest of the morning.

"Mother always told me it was in my blood," Opacic says.

He attended Lake Braddock Secondary High School, renowned for its music program, where he sang in the school choir and played piano and trumpet.

Because Frank Pooler was well known in the choral music world and was Director of Choral Studies at Cal State Long Beach, where he launched Karen and Richard Carpenter's careers, Opacic chose the school and earned his BA in Music in 1981, working his way through school has the tenor soloist at Robert Schuller's Crystal Cathedral. Soon, a choral music job at Los Alamitos High School beckoned and within three years, the program went from 30 to 300 students under his guidance.

"That experience was the impetus for creating OCSA," Opacic says.

His dream was to take young people passionate about the arts and put them together with professional working artists in a world-class art school offering a pathway to college and a career in the arts.

*Orange County School of the Arts (OCSA) campus, 2013*







OCSA Founder/Executive Director Ralph Opacic at Los Alamitos campus in 1987. Actress Susan Egan, right behind Opacic, was in the first graduating class in 1987.



Filmmaker Francis Ford Coppola, front center, directs OCSA students in the musical adaptation of "Gidget" in 2000

## THE HISTORY

Acquiring a \$250,000 state specialty school grant, which Opacic co-wrote, and using an old multi-purpose room on the Los Alamitos campus, Orange County High School of the Arts (changed to Orange County School of the Arts in 2012 to reflect its longtime service to middle school students) was launched September, 1987. Opening with 125 students, four arts conservatories were offered with an operating budget of \$190,000.

By 1996, with the school bursting its seams with 470 students, Los Alamitos Unified School District developed plans to build OCSA its own campus. About the same time the Los Alamitos City Council blocked construction in 1999, Santa Ana Mayor Miguel Pulido called Opacic and invited OCSA to relocate to Santa Ana under the sponsorship of the Santa Ana Unified School District. Assisting the school by providing \$2 million in redevelopment funds and the guidance of developer Mike Harrah, a variety of commercial spaces, including a bank building, office building, furniture store and church, were renovated for the school.

OCSA opened its doors in Santa Ana in 2000, offering unparalleled academic and arts instruction in nine arts conservatories to

800 students, grades 7-12, with a total operating budget of \$6.5 million.

Over the next 16 years, OCSA continued to acquire neighborhood properties for the school and currently serves more than 2,100 culturally diverse and gifted students from 125 cities and five counties throughout Southern California. A huge boost came in 2015, when OCSA opened a new \$16.2 million 60,000 square-foot instructional center housing The Marybelle Musco Dance Center, The Hal and Jeanette Segerstrom Family Music Center and The Argyros Science Center.

The school runs on a \$26 million operating budget, with the State of California funding an ADA (average daily attendance) allocation. As a public charter school, OCSA is tuition-free but donation dependent, relying on the generosity of the private sector to fund the additional \$8.5 million annual cost of the arts conservatories, scholarship and community programs, as well as the additional costs of equipment facility maintenance and capital property acquisition.

## OCSA'S ACADEMIC AND ARTS TRAINING

OCSA provides a rigorous college preparatory curriculum, with students attending approximately five hours of academic classes in addition to three hours of daily arts instruction. The school has one of the highest ranked

academic programs in Orange County, is ranked as one of the top three public high schools in Orange County, in the top 3% in California, and is accredited by the Western Association of Schools and Colleges.

The school offers pre-professional training in 14 arts conservatories, including acting, classical & contemporary dance, classical voice, commercial dance, creative writing, culinary arts & hospitality, digital media, film & television, integrated arts, instrumental music, international dance, musical theatre, production & design, and visual arts. The conservatory learning experiences include classes taught by highly-trained, full-time faculty and working professional artists, in addition to guest artists, university faculty and industry leaders, who share their expertise through residencies, master classes, demonstrations, lectures and performances. A smattering include dancer/choreographer Debbie Allen, director and filmmaker Francis Ford Coppola, pianist Lang Lang, cellist Yo-Yo Ma, and actress/producer Cathy Rigby.

Successful alumni who have gone on to perform on Broadway and study at the nation's top universities and arts conservatories have returned to OCSA for lectures and performances.

CONTINUED >



"They feel like this is their home and they want to pay it forward, and having them here makes the possibility of the kids succeeding more real," Opacic says.

Some of them include Susan Egan (in OCSA's first graduating class and the original Belle in Broadway's "Beauty and the Beast"), Matthew Morrison (Tony, Emmy and Golden Globe-nominated actor), Krysta Rodriguez (starred in Broadway's "Addams Family Musical"), Lindsay Mendez (Elphaba in "Wicked" on Broadway), Brett Egan (DeVos Institute of Arts Management President), Dante Basco (Rufio in "Hook"), and Justice Smith (star of Netflix' "The Get Down" and named on Forbes' 2017 Top 30 Under 30 Hollywood list).

OCSA also serves the community through student arts workshops for disadvantaged Santa Ana children, grades 4-6, performances and activities for 50,000 underserved children and adults, and faculty-taught art and academic enrichment classes for hundreds of children and adults.

Lastly, the students participate in more than 120 performances, presentations and exhibitions each year, as well as field trips and tours to renowned venues to see professional productions, exhibitions and regional and national arts festivals.

#### HOW IT WORKS

The school maintains three fundraising arms, each a separate non-profit organization.

"We've created a strong culture of giving and support from our greater community, including our Board of Trustees, our Foundation's Board of Directors and its Advisory Board, our Strategic Partners, our Community Partners and our parent community and alumni," Opacic says.

#### THIRTIETH ANNIVERSARY TRIBUTE

OCSA has created a Master Artist Series in celebration of its 30th anniversary. Students study with renowned artists, including jazz musician Wynton Marsalis, violinist Joshua Bell, opera star Deborah Voigt, actress/playwright Anna Deavere Smith, and wheel-chair bound Broadway actress Ali Stroker.

#### LOOKING AHEAD

Opacic can hardly believe it's been 30 years since it all began. Suffice it to say, this impassioned man is not done. A second campus for 1,200 students is opening this year in San Gabriel Valley and a third is slated to open in Oceanside in 2019. Future campuses are being considered in the South Bay, San Francisco, San Fernando Valley and San Jose.

The gifted entrepreneur lauds his wife Sherri Opacic, who he met while both of them were earning doctorates in education at USC, for her constant support.

Ralph also credits a talented and dedicated OCSA faculty and staff. "We've produced a unique educational experience for students looking for an arts-focused education," he says. "Arguably, we're one of the finest arts schools in the country."

"WE'VE PRODUCED A UNIQUE  
EDUCATIONAL EXPERIENCE FOR STUDENTS  
LOOKING FOR AN ARTS-FOCUSED  
EDUCATION. ARGUABLY, WE'RE ONE OF THE  
FINEST ARTS SCHOOLS IN THE COUNTRY."  
- OCSA FOUNDER/EXECUTIVE  
DIRECTOR RALPH OPACIC

With all the OCSA awards and accolades, Ralph can be assured of that.



Actress, dancer and choreographer Debbie Allen, center, conducted a master class with OCSA students in 2007



Grand opening of OCSA's Santa Ana campus in 2000

Ralph and Sherry Opacic and Santa Ana Mayor Miguel Pulido, center, host members of the OCSA board and members of the three families whose names appear on the building—The Hal and Jeanette Segerstrom Family Music Center, The Marybelle and S. Paul Musco Dance Center and The Argyros Science Center at the grand opening on August, 16, 2015



Joining Sherry and Ralph Opacic at OCSA's 25th Anniversary Gala in 2012 were OCSA alumni Broadway actresses Susan Egan and Krysta Rodriguez and Tony, Emmy and Golden Globe-nominated actor Matthew Morrison





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*King crab cake*

ARTICLE JENN TANAKA

# HOOKED UP

## NEWPORT BEACH MARRIOTT CHEF ANDY ARDNT CELEBRATES SUSTAINABLE COOKING AT HOOK AND SPEAR

Chef Andy Ardnt began overseeing the kitchens at Newport Beach Marriott Hotel & Spa two years ago.

"Back then we started implementing a few changes, but now we're concentrating on a fully sustainable menu focusing on seafood," Ardnt says.

This is exciting news for Ardnt and his team. In January 2017, the hotel's flagship restaurant reopened as Hook and Spear. The staid menu transformed from boring Caesar salads and predictable burgers to more inventive and inspired food.

"We started working with Seafood Watch and the Monterey Bay Aquarium," says Ardnt. "There's a general unawareness in the public. We all should learn how our food is fished."

Ardnt's passion for cooking with seasonable ingredients and freshly caught seafood go back to his culinary roots.

The fast-talking chef was brought up in the old French culinary tradition. Like other great chefs before him, Ardnt's career in the kitchen started young. At the age of 14, he found himself washing dishes at a small restaurant in San Diego County. He

may have started in the suds, but his curiosity eventually led him to the stovetop. Within months, Ardnt was cooking on the line. He learned the basics and simultaneously ignited a passion within himself.

Eager to learn more, Ardnt enrolled in the California Culinary Academy in San Francisco. Upon graduating, he spent several years soaking in knowledge from acclaimed San Francisco chef Nancy Oakes, a champion for sustainable cooking. He continued learning under the tutelage of Yoshi Kojima at the now shuttered Mc2 restaurant, where Ardnt honed his palate for French-California style flecked with Japanese influences.

The chef's thirst for knowledge and innate curiosity eventually led him to New York. There, he thrived under the tutelage of "Top Chef" judge Tom Colicchio at Gramercy Tavern. These formative experiences heavily influenced Ardnt's style as a chef. When he returned to the West Coast, the Southern California native knew that taking the reigns was his next step.

At Hook and Spear, Ardnt finds himself excited about what lies ahead. His new sustainable menu



*Chef Andy Ardnt*

*Chopped lobster salad with salami and egg dressed in an herb dressing*

*Szechuan bone-in pork with green papaya and Thai basil*

*Linguini and clam*





has him constantly thinking, learning and exploring. Ardnt ventured up to the famed Santa Monica Farmers Market to meet purveyors and taste ripe produce. He befriended a few farmers. Now, one of the farmers brings the restaurant greens and lettuces handpicked in the morning. The ingredients truly influenced his food.

"I'm most excited about the Kauai shrimp with octopus, green papaya and red ponzu sauce. The shrimp are marinated and grilled with a punch of umami, spiced with a dash of Togarashi," says Ardnt.

Another hearty dish is the bone-in pork belly with Szechuan spices. It's garnished with a Thai-inspired *larb* salad with fragrant lemongrass, cilantro and sweet, tangy chilies.

"The menu will frequently change," says Ardnt. "It just depends on what we can get that's sustainable and in-season."

This keeps the seasoned chef on his toes. "We might have to change the menu every two weeks," he says.

For the spring, the chef is excited about perfecting his crudos. He also started researching sustainable menus for banquets and larger gatherings. Ardnt continues to sample and experiment with new ingredients.

"I was just tasting a few types of kumquats, picking up on their different levels of sweetness. Then there were these sweet cherries...I'm just figuring where they work on the menu. It's an exciting time. We're just on the cusp," he says. "It's really coming together."

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# THE MAGIC OF BOISSET WINES

JEAN-CHARLES BOISSET CONTINUES HIS FAMILY'S LEGACY OF FINE WINES

ARTICLE DONNA BUNCE | PHOTOGRAPHY JAMES AND LAURA WEINTRAUB



JCB Collection wines



JCB Collector's Club dinner at Via Alloro Restaurant in Beverly Hills with Jean-Charles Boisset presiding



Jean-Charles Boisset with Boisset Collection Senior Directors and Independent Ambassadors Loren Hoffman and Cassandra Melhuish

When Jean-Claude and Claudine Boisset embarked on a career in winemaking in the village of Vougeot in Burgundy in 1961, their first customers were friends of the family, neighbors and childhood friends. Today, the Boisset

Collection has grown to be the leading wine producer in Burgundy, with a Franco-American collection of wineries on two continents and a presence in 80 countries, making it one of the world's leading family-owned luxury fine wine companies.

Jean-Charles Boisset, son of Jean-Claude and Claudine, is Boisset Collection President today and was responsible for taking the company international. He was raised in the winemaking business.

"I have been involved with wines and the wine business since birth. My bedroom was on top of the winery," Jean-Charles shares.

And, the view from his bedroom was of the centuries-old vineyards of Chateau du Clos Vougeot, the epicenter and birthplace of pinot noir and chardonnay.

"Burgundy is the father and mother of pinot noir and chardonnay," Jean-Charles says.

His memories growing up are of sunsets in the vineyards, grapes growing, harvests, and understanding what was happening in the soil.

"I remember trying chardonnay when I was four years old," he says, "and I would finish my mother's glass of pinot noir at the end of dinner when she moved with her friends to another room. At seven, I had an epiphany moment and became interested in how to make wine."

A trip to California at age 11 and a visit to the wine country would impress him so much that later on he would purchase vineyards in the area.

Today, the Boisset wine portfolio consists of more than 100 wines, with Jean-Charles Boisset owning 26 wineries, including Raymond Vineyards, Buena Vista Winery, DeLoach Vineyards, and JCB by Jean-Charles Boisset in the U.S. and Chateau de Pierreux, Louis Bernard, Domaine de la Vougeraie, J. Moreau & Fils, and Jean-Claude Boisset in France.

Since 2007, Jean-Charles has been named to *Decanter* magazine's Power List for the 50 most important people in the wine world, and *Wine Enthusiast Magazine* named him "Innovator of the Year" in 2008.

A recent dinner at Via Alloro Restaurant in Beverly Hills showcased the Boisset Collection's JCB Collector's Club. Guests were invited to sip and savor seven 90+ Robert Parker-rated wines combined with four gourmet food courses. The wines were from the JCB Collection and select burgundies from the Boisset Family Estates in France. Hosts were Boisset Collection Senior Directors and Independent Ambassadors Loren Hoffman and Cassandra Melhuish.

The Collector's Club dinner idea came from Jean-Charles.



“When I was growing up, the dinner table was always the place where everyone gathered to taste wines.”

### JCB Collector's Club

Invitation from Ambassador Loren Hoffman, Senior Director/Independent Ambassador:

As Ambassadors we curate wine events and take you on a journey through the Boisset Collection of unique wines, bringing our award-winning tasting rooms to you. Our President, Jean-Charles Boisset, has carefully chosen wine flights that replicate the tasting experience at his family's fine estates and vineyards and is delighted to share his passion for wine with you. From Burgundy and the South of France to California's Napa and Russian River Valley, you will taste our exclusive, limited production wines in your home, office, restaurant or venue.

Our commitment to sustainability through organic and biodynamic farming clearly distinguishes Boisset vineyards and wines from other winemakers. No chemical herbicides or pesticides are used. Water and energy are conserved and external resources are rarely necessary, as the vineyards have evolved into self-sustaining operations.

We invite you to become a JCB Collector's Club member for exclusive, guaranteed access and savings to the most allocated and sought-after JCB wines.

Contact your local Ambassador Loren Hoffman to curate your Tasting Experience, inquire about our wines and become a Collector. [My.BoissetCollection.com/Loren.Hoffman](http://My.BoissetCollection.com/Loren.Hoffman)

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# FOR THE LOVE OF *The Art*

Dyer and Ritter in their retro attire



The Blue Delilahs' music director and bassist Lou Savage

THE BLUE DELILAHS' PASSION FOR RETRO MUSIC IS KEY TO THEIR SUCCESS.



The Blue Delilahs band, formed in 2013, is composed of musicians who love music from the 1940s through the 1960s—everything from swing, jazz, blues, and rockabilly. The band had its beginnings in the early 1990s when Orange County residents Melissa Ritter met Amy Dyer in a pop vocal class at Orange Coast College and formed a pop rock band call Velvet Bleu with Christina Martin, a fellow classmate. Ritter was a chiropractor, having received her degree from Los Angeles College of Chiropractic in Whittier.

"I was in my 20s when I founded the group," Ritter says, "and we played many venues throughout southern California."

Early on, Dyer left the band and Ritter and Martin continued, performing in such hot spots as The Cinegrill, Galaxy Theater, The Coach House, among others, and opening for such icons as jazz great Diane Schuur and Blood Sweat & Tears, as well as performing at the first Susan G. Komen "Race for the Cure" with 10,000 in attendance. Along the way, they released an album called "Rhapsody," which received national airplay on smooth jazz stations.

"I quit the band in 1997," Ritter says, "and Christina, who is also an accomplished songwriter, continued Velvet Bleu to this day and is currently touring the U.S. with a 'Romancing the West' show."

Fast forward to 2013, when Ritter and Dyer, who had remained friends, decided to form a band focusing on their love of the retro swing era style music and vintage dress, and The Blue Delilahs was born.

"We wanted to do a very stylized look and sound of that era," Ritter says.

Amy's more recent work had been in the performance of pop/rock music, both live and in the studio. Coupled with her study of piano and choral music from an early age, she brought an accomplished ear for lead vocals and the many harmonies that are incorporated into The Blue Delilahs retro-inspired songs.

Ritter approached veteran musician/music director Lou Savage, who she had met in acting class in 1998. His credits were impressive, having performed with the likes of Cab Calloway, Eartha Kitt, Chita Rivera, Bill Medley of the Righteous Brothers, and many more. Signing on with The Blue Delilahs as music director, bassist, vocalist and arranger, Savage gathered the musicians to make up the rest of the band with Ron Levy, who teaches at Orange County School of the Arts, on piano and John Ferraro, who tours with Burt Bacharach, on drums.

Savage, himself a graduate of the Cleveland Institute of Music, who also attended Berklee College of Music, writes and arranges music for the band, as well as arranges music Ritter and Dyer have written. Ritter, Dyer and Martin continue to co-write songs together via phone and Skype.

Savage credits Ritter with helping his vocal work.

"My experience with Melissa and The Blue Delilahs has transformed my perspective in how I approach singing," he says.

Ritter is instrumental in getting the band work. Since forming, they have performed in many venues, including a 1 1/2-year stint as one of the house bands for La Cave, Pierce Street Annex, The Wayfarer, Streamliner Café, Hip Kitty in Riverside, The Point in Dana Point, private parties for Big Horn Country Club in Palm Desert and the Bahia Corinthian Yacht Club in Newport Beach. They just started performing at Hennessy's Tavern in San Juan Capistrano. Private home parties, weddings, corporate events and night club acts are also a constant in their performance schedule.

For bookings, contact Melissa Ritter at 949.633.8909 or [LaserChiro@gmail.com](mailto:LaserChiro@gmail.com).



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Clos de l'Obac wine

# Clos de l'Obac

THE FIRST 25

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Clos de l'Obac owners and winemakers Carles Pastrana and Mariona Jarque

Clos de l'Obac Winery

In 1194, Carthusian monks from Provence brought monastic life and winemaking to present-day Tarragona in northeast Spain. Named for the priors on whose monasteries vines were planted and wine produced, the region, Priorat, became known for a rich, full-bodied red wine from Grenache grapes grown in hard slate and quartz *Llicorella* soils. When phylloxera decimated the region's vineyards in 1893, the region fell into virtual oblivion and, until the 1950's, grape vines were not replanted in what became one of Spain's most economically depressed regions.

In the 1950's, the replanting was predominately done with the grape variety Carignan, which produces a rustic, extremely deep-colored wine that many winemakers use to add color to their blends. This high yield varietal replaced the far less prolific, but more elegant, Grenache that populated the vineyards of the monastic era. In the 1970's, however, the future of this poor region of rustic wines was changed radically by the vision of one person—Carles Pastrana.

By 1978, Carles, his young wife Mariona Jarque, and a small group of friends began to buy vineyards near the village of Gratallops in Priorat, and, in 1989, after more than a decade preparing the land and winery for world-class production, the first Clos de l'Obac vintage was born.

When released in 1991, this first vintage put Priorat back on the world's winemaking map when the renowned French gourmet guide Gault Millau named Clos de l'Obac one of the great wines of Spain, and World Wine Guide included it among its list of the 150 best wines in the world. In 1994, Clos de l'Obac 1990 was named one of the four best wines at the Dagens Nyheter's Great Tasting in Stockholm with the same score as Chateau Clos d'Estournel and Chateau Le Pin and only 0.5 points below Chateau Petrus. Since then, Clos de l'Obac has never stopped receiving praise and accolades for what has consistently been an extraordinary wine.

As the first of Priorat's now famed "Clos" wines, Clos de l'Obac is the only winery in the region that can present 25 years of continued excellence. With Carles Pastrana's none-to-usual winemaking concept of "fixed percentages," Clos de l'Obac is also a faithful witness to the changing impact on wine of the varying meteorological conditions from year-to-year.

Carles Pastrana has bottled 25 Clos de l'Obac vintages from 1989 to

2013, using the same percentages of wine from the same individual parcels on his estate to produce his Clos de l'Obac *coupage*. Instead of tweaking the blend each year as most winemakers do to produce a consistent organoleptic profile that the market has come to expect from a particular label, Carles uses the exact same blend of his five wines from the exact same crus every year to produce a sometimes inspired, sometimes sublime, but always surprising and gratifying Clos de l'Obac.

The Clos de l'Obac *coupage* is composed of 35% Grenache, 35% Cabernet Sauvignon, and 10% each of Merlot, Syrah, and Carignan. Vintage after vintage since 1989, this blend has given rise to widely different and widely exciting wines whose only differentiating factor is the weather that condition them. The hand of the winemaker is clearly seen in the technical virtues and pristine cleanliness of the aromas, taste, and mouthfeel of Clos de l'Obac. However, the wide array of styles, from the most European austere and spiritual wines to wildly fruit-forward spectacles found in New World winemaking, can only be attributed to, as Carles is wont to say, the Hand of God.

Thomas Matthews, Executive Editor of Wine Spectator, says of Clos de l'Obac:

"...ACROSS VINTAGES AND OVER TIME,  
THIS WINE PROVIDES A BEAUTIFUL  
TRANSPARENCY TO THE TERROIR  
THAT CREATES IT."

With this in mind, Carles Pastrana, always an incubator of the new and exciting, decided to present all of his first 25 vintages in a single nickel-odeon of taste and aroma. In March of 2017, these first 25 vintages will be presented to a fortunate few as The Quarter Century Collection at comprehensive vertical tastings in New York, Chicago and Newport Beach.

What will easily be the wine event of the year, The Quarter Century Collection of Clos de l'Obac will be a *tour de force* of what many connoisseurs already recognize as one of the world's great wines.

The Quarter Century Collection, hosted by Clos de l'Obac owners and winemakers Carles Pastrana and Mariona Jarque, will be presented at The Pacific Club in Newport Beach. For more information, contact John-Dominique Cancilla 626.414.4150 | [John.Cancilla@cherrygate.com](mailto:John.Cancilla@cherrygate.com)

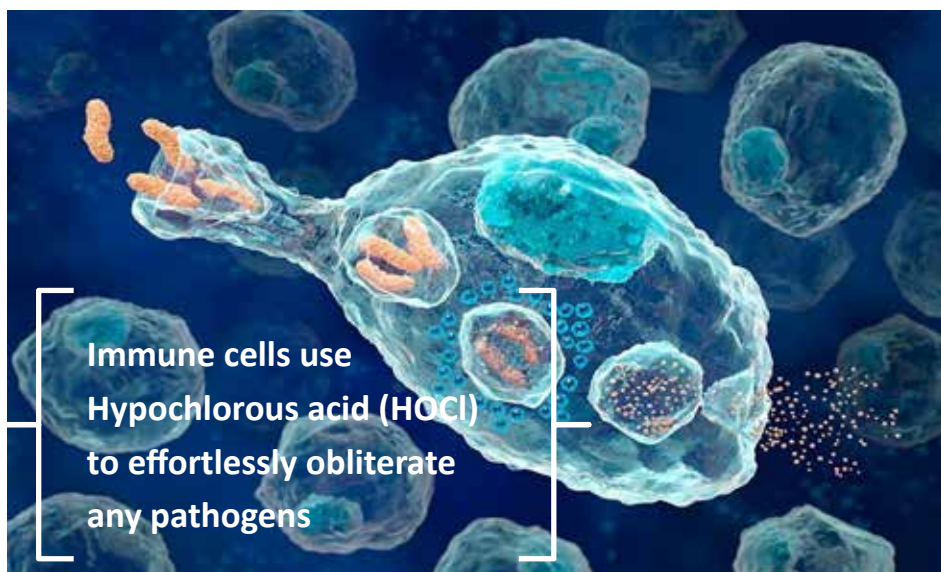
# Newport Beach Becoming *Ground Zero* For The Global War On Super-Bugs

By Simon Leach.

A growing crisis has scientists and health officials across the world terrified.

According to the World Health Organization antibiotic resistant (AR) bacteria are projected to kill 10 Million people per year by 2050 at a cost of over \$100 Trillion to the global economy. In the US alone, 2 Million people are hospitalized annually and over 100,000 die due to infection.

Collision, a California company with global sales and business development in Newport Beach, has found the answer in fighting antibiotic resistance by looking to our own immune system.



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## Hypochlorous Acid Is Nature's Most Potent Broad Spectrum antimicrobial compound.

Anti-biotics have been the main line of defense in combatting infection since 1940, with the introduction of penicillin. Over 100 antibiotics have been introduced since then and they all have failed due to antibiotic resistance. James Resnick, a member of Collision's Scientific Advisory Board, Cardiologist and Newport Beach resident, described the current challenge. ***"Hospital acquired infections are a serious and growing problem for the healthcare industry. The current available chemical disinfectant technologies are either ineffective or too toxic to be used in medical environments."***

Our immune cells hold the key. Contained within white blood cells is a cell called a Phagocyte that produces a compound called Hypochlorous Acid (HOCl). HOCl is proven to kill all pathogens within seconds of contact. It is safe, reduces painful inflammation and accelerates wound healing.

Until Hoji Alimi, founder of Collision discovered a process to stabilize HOCl it was unviable as a commercial product. Dr. Jerry Stonemetz, Vice-Chair of Clinical Operations at Johns Hopkins University and Chairman of Collision's Scientific Advisory Board believes the challenge of stabilizing HOCl has been solved by Collision and it has great potential in Hospital settings. ***"Stabilizing HOCl for use in medicines and disinfectants is a major advancement. I am very optimistic about Collision's HOCL solutions. HOCL based products have the potential to become the standard of care in hospital's and medical facilities."***

## Collision Anticipates 2017 Product Launch.

William H. Watson III, Co-Founder and Vice President of Global Sales and Business Development for Collision explains the company's position.

***"In 2016, the cost of managing infection control in the US healthcare system exceeded \$120 Billion. We believe we have the solution to significantly cut costs for the healthcare system while dramatically improving patient outcomes."***

Perhaps most encouraging is that Collision's products kill microbes without creating additional antibiotic resistance. Their confidence is so high they are building manufacturing capacity to supply over \$1 Billion in product per year, to come online in 2017.

## Investment Interest

Collision is conducting a Series A private offering under rule 506c of the JOBS Act. Proceeds will be used to finance expansion, regulatory approvals and completion of manufacturing facility. For information about the offering and all appropriate risk factors contact the company directly.

**Contact: William H. Watson**

**Phone: 408-206-0349**

**Email: BWatson@collision.com**

Disclosure: This is neither an offer to buy or a solicitation to sell securities. Any such offer shall only be made by offering memorandum which will be provided by the company at your request.

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# March

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## MARCH 10

### VIA CRUCIS, REFLECTIONS ON THE WAY TO THE CROSS

#### CULTURAL CENTER, CHRIST CATHEDRAL, GARDEN GROVE

Via Crucis is a devotional program of choral music that reflects the veneration and devotion of the faithful, recalling the path

Christ traveled to his passion. The de Angelis Ensemble performs works from the 16th and 17th centuries, ending with a glorious setting of Fredrik Sixten's "Alleluia" as a prelude to Easter. [DeAngelisEnsemble.org](http://DeAngelisEnsemble.org)

## MARCH 11

### PACIFIC COAST WINE FESTIVAL

#### ISLAND HOTEL, NEWPORT BEACH

The 10th Annual Pacific Coast Wine Festival—one of three major fundraising events for Pacific Symphony—has become one of the most respected wine auctions in California, featuring an unmatched lineup of tasting wines from multiple countries. Also included are silent and live auctions and a wine-paired dinner. Chaired by Greg Bates. [PacificCoastWineFestival.com](http://PacificCoastWineFestival.com)

## MARCH 12

### 34TH ANNUAL NEWPORT-MESA SPIRIT RUN

#### FASHION ISLAND

From the Toddler Trot to the competitive 10K, there are events for everyone. There is even a Dog Mile and Dog Expo and a new "Dash for Cash" run. Spirit Run is partnering with the Newport Harbor Exchange Club and its Field of Honor event in May. Net proceeds benefit the Newport-Mesa schools. [NMSpiritRun.org](http://NMSpiritRun.org)

## RUNS MARCH 15-19

### "WHIPPED CREAM"

#### SEGERSTROM CENTER FOR THE ARTS'S SEGERSTROM HALL

American Ballet Theatre's world premiere of its new production "Whipped Cream," choreographed by ABT Artist-in-Residence Alexei Ratmansky, with sets and costumes by pop-surrealist Mark Ryden.



Sarah Lane is Princess Praline with Danill Simkin as the boy/Photo: Ruven Afanador

It is the story of a young boy who overindulges at a Viennese pastry shop, falls into a delirium, and dreams of his rescue by Princess Praline and her court in a festive celebration. [SCFTA.org](http://SCFTA.org)

## MARCH 17

### DIANNE REEVES

#### MUSCO CENTER FOR THE ARTS, CHAPMAN UNIVERSITY

Declared "The most admired jazz diva since the heyday of Sarah Vaughan and Ella Fitzgerald" by the New York Times, Dianne Reeves sings it and swings it as no one else can. She is "The essence of jazz," hails the Chicago Tribune. [MuscoCenter.org](http://MuscoCenter.org)



## MARCH 25

### THE SWALLOWS DAY PARADE

#### DOWNTOWN SAN JUAN CAPISTRANO

The 59th Annual Swallows Day Parade and Mercado Street Fair celebrates the return of the swallows to the San Juan Capistrano Mission on St. Joseph's Day, March 19th. Arrive early as most street closures are in effect at 10 a.m. Parade starts at 11 a.m. [SwallowsParade.com](http://SwallowsParade.com)

## MARCH 31

### "CLASSICAL MASTERPIECES"

#### COAST HILLS AUDITORIUM, ALISO VIEJO

Known as "The Unstuffy Symphony," South Coast Symphony presents its "Classical Masterpieces" concert featuring the Seguario Trio, First Prize Winner of the International Chamber Music Competition in Hamburg, Germany, and the Beethoven Piano Trio with concertmaster Luanne Homzy, violin, Peter Myers, cello, and Ellen Hwangbo, piano. Concert conducted by Music Director/Conductor Barry Silverman. [SouthCoastSymphony.org](http://SouthCoastSymphony.org)



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# A PROPER TOAST TO PATRON Saint Patrick

ARTICLE DEIRDRE MICHALSKI



Stag Bar  
Old Fashioned



Scotch  
Mule



Irish  
Coffee

Each year March 17th marks a celebration affectionately known as St. Patrick's Day! And, just like any other holiday, I like to know just a little bit of history about what we are toasting—and why. There is a long, dreary story to be told all about this special saint. However, let me provide you the shorter version. Patrick had a very sad upbringing. He was actually born in Britain and kidnapped by Irish raiders and taken to Ireland. He learned the language and later became a priest with a mission to minister to the Irish and convert them to Christianity. He was beloved and died, it is believed, on March 17, 460 A.D. This, then, became the day of feast and celebration in his honor.

Over the years I have found a few special spots to enjoy authentic St. Patrick's Day beverages that one might find if visiting Ireland. So, here is the mini-tour so you too can enjoy the "spirit of the holiday" right here in Newport Beach.

Stag Bar + Kitchen dates back to 1908 here on the Balboa Peninsula. It is located at McFadden Square, just steps from the Newport Pier. Inside are two super long ornate wooden bars, and, if you look up at the pictures from the early 1900s, you will recognize that it is all still here—right down to the gun rack and two stag heads mounted on the wall. The bar carries more than 75 brands of whiskey, including many small-batch craft varieties. With the widest selection of whiskey on the Peninsula, there is bound to be something to enjoy. One of my favorite drinks is the Stag Bar Old Fashioned. It is made with James E. Pepper Rye Whiskey, a smidge of sugar and a dash of R&D Cherry Apple Bitters. The whiskey has notes of toffee, chocolate, oak and vanilla, so what's not to love?!

Malarky's Irish Pub, also on the Peninsula and dating back to 1977, is a local spot with a

friendly vibe. Good luck finding a spot at the bar on Sunday mornings, as they are famous for their breakfast meals and sandwiches. They have 46 different whiskeys—from Single Malt Scotch to Irish Whiskey and American Bourbon & Rye. Numerous beers are on tap, and, of course, Guinness and Smithwick's Irish Ale are found here. They also have Harp Lager in the bottle (one of my favorites). A popular drink here during the St. Pat festivities is their Scotch Mule. It is made with a shot of 10-year aged Talisker Whiskey (the distillery was founded in 1830 on the Isle of Skye), a squeeze of lemon and lime and a splash of Ginger Beer. It is served in a copper mug, of course!

Across the street from Fashion Island you can find another Irish pub. Established in 1974, Muldoon's Irish Pub is a hideaway that offers music on most weekend afternoons with plenty of space to spread out. They have a large function room for parties, a lovely tree-shaded patio, a dining room, and a bar with tables and darts, just to keep the conversation interesting. Here they are famous for their Irish Coffee. The bartender shared the recipe with me, so here it is... one shot of Tullamore Dew Irish Whiskey, half a shot of Dark Creme de Cocoa, fresh brewed coffee, powdered sugar rim and house-made extra thick whipped cream. On tap they have Guinness Stout, Harp Lager and Smithwick's Ale, along with others. They also do beer flights, which can be fun. Muldoon's has 36 different whiskeys at the bar, from Irish to Single Malts, offering a nice selection from which to choose.

So, there you have it...lots of choices. However, consider doing what I do. Enjoy all of the above—but just not on the 17th of March. Any other day will do just fine! Cheers to our beloved St. Patrick!





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