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Epicurious | September 20, 2007 Email This Post

"Food & Wine" magazine checks out Sonoma Valley

Kathleen Hill Sonoma Valley Sun

Greg Hittelman of the Sonoma Valley Film Festival squired a representative of "Food & Wine" magazine around last week scouting locations for their increased participation in next year's film festival. Next opportunity, get your season pass. I promise even more fun, particularly in the Epicurean part of the lineup.

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"Sonoma Palette," the highly appetizing appetizer "cookbook" published by the Sonoma Valley Museum of Art, is out and about, with its formal launch scheduled for Thursday, Oct. 4.

With a subtitle of "From Palette to Palate with a Nod to the Masters," the full-color collection of paintings and appetizer recipes were so beautifully printed that the illustrations seem almost more attractive than the recipes.

SVMA held a sort of polite cook-off at which Paula Wolfert, John McReynolds and Therese Nugent judged selected entered appetizers for the book.

"Masters" whose work was (sometimes humorously) portrayed include Dali, Gaugin, Kahlo, Lichtenstein and many others.

Locals who paired their culinary and visual arts talents, occasionally switching the roles for which they are known, include Tom Jenkins and Patricia Akay, Harriet Derwingson and Françoise Jacot, David Segal and Kirk Hinshaw, Grete Norup and Rayne Dessayer, Joyce Miller and Brigitte McReynolds, Pat Eliot and Constance Berry, Elaine Adamson and Sherry Baker, Troy Hightower and Lisa Murray, Paul Vieyra and Alice Rhodes, Grete Norup and Gregor Goethals, Wendy Gustafsson and Michael Holland, Rosalia Carreras and Gregor Goethals, Harriet Derwingson and Phyllis Garrison, Jim Callahan with Phyllis Garrison, Troy Hightower and Lin Lipetz, Nancy Ladd and Penelope MacNaughton, Simon Blattner and Alice Rhodes, Anne Hysell and John Curry, Wendy Gustafsson and Dick Cole, Sally Sands with Kate Murphy, Lee Hunt Miller and Françoise Jacot, Diane Jacobson and Linda Alwitt, Jim Callahan and Lia Bonagura-Transue, Lori Molavi and Brigitte McReynolds, Mark Fredricks and Kate Murphy, Mirja Muncy and Janice Crow, Nancy Bruce and John Curry, Joan Graveson and Grace Nelson, Mabeth Sanderson and Lin Lipetz, Patricia Akay and Janice Crow, Randy Derwingson and Douglas Fenn Wilson, Yvonne Snyder and Patricia Akay and Steven Hightower paired with the art of Dick Cole and M.J. Allen.

The whole concept sprang from Dr. Gregor Goethals' art history seminars, (which she offered free to the museum) at which wine and cheese were served, turning into more elegant hors d'oeuvres and new ideas. The cookbook idea popped into several minds simultaneously, including at a Red Grape luncheon shared by Goethals, Charlotte Lamb and Epicurious.

Help launch the book, support our art museum and stock up on holiday gifts, beginning with the wine and cheese party on Oct. 4, 6:30-8:30 p.m. \$20 members, \$25 general admission. 551 Broadway, Sonoma. 707.939.7862 or www.svma.org.

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The first annual Battle of the Bartenders brings together Sonoma Valley's hottest bartenders to compete in this "Iron Chef" of bartending, tomorrow night, Friday, Sept. 21. Epicurious has agreed to be a judge for this wacky event and hopes to survive!

Bartenders from Carneros Bistro, Iron Springs Brewery, Mary's Pizza Shack, Maya Restaurant, Sonoma Meritâge, Murphy's Irish Pub, Saddles Steakhouse, Shiso, Steiner's Tavern, Blue Moon Saloon, El Dorado Kitchen, the girl & the fig, Plaza Bistro, Swiss Hotel and Town Square bring their signature cocktails and piles of appetizers, all to benefit Native Sons of the Golden West's school scholarship fund and The American Legion #489's cemetery fund. Tickets are \$25 at Eraldi's, Maya, Murphy's and Steiner's; \$30 at the door; and \$50 VIP. 6-10 p.m. Veterans Memorial Building, 126 First St. W., Sonoma. For more information, visit www.sonomabartenderbattle.com.

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The Sebastiani Family now offers the rare opportunity for guests to stay in their historic family home, Casa de Sonoma, built in 1947 entirely of local stone by one gentleman. This is the large stone house you see just west of Fourth Street East in Sonoma, overlooking Sebastiani's Mission Vineyard where Sylvia and August Sebastiani lived, cooked and gardened.

As a vacation rental, the home offers five bedrooms, balconies, patios, a fireplace and grand piano in

the living room, fabulous views, family portraits and historic artifacts, flat screen TV, a large outdoor grill and swimming pool. You or your family and friends can rent on a daily, weekly or weekend basis, with discounts for off-season or wine club members. For more information on rates, visit www.casadesonoma.com.

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The "San Francisco Chronicle Magazine's" annual "Bargain Bites" issue came out last Sunday and didn't mention one Sonoma restaurant, even under the "Other Marin & Sonoma County" (all of the county) category.

This could indicate several possibilities: 1) The Chronicle's food writers rarely come to Sonoma and only head for the known entities; 2) They don't think we have any culinary bargains; 3) Sonoma restaurant prices are higher than surrounding communities; 4) They have never tried some of our bargain spots.

What are your favorite spots for "bargain bites?" Send your nominees to Epicurious at khill@sonomasun.com and we will report your findings.

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Vineyard Workers Services' Mexican Independence Day celebration all afternoon and evening of Sept. 16 in Sonoma Plaza was a huge success, and KSVY 91.3 Sonoma broadcasted live in Spanish and English from the event. Hundreds and hundreds of people attended, and most stayed for the entire time, listening to great Latino music and speeches, the latter by Ken Brown and Mayor Stanley Cohen, translated by KSVY 91.3 host Alejandra Cervantes.

The food was fabulous: corn on the cob coated with either sour cream or mayonnaise and sprinkled with cheese, on which you could squirt lime juice and hot sauce. Divine. Then there were loads of barbecues cooking meats for tacos, including El Brinquito's super chicken and beef, lots of fruit juice drinks and hand-churned-on-the-spot mango ice. Sonoma Plaza was left garbage-free thanks to the attendees. Next year, do not miss this one!

Next Monday, Sept. 24, Vineyard Workers Services will celebrate contributions of Sonoma Valley vineyard workers with a mass at St. Leo's church at 4 p.m., followed by a "good old-fashioned barbecue at the St. Leo's Camp located next to the church" at 5 p.m. If you would like to attend, call 707.933.0897 so they can plan food. 601 Agua Caliente.

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The Sonoma Valley Home Winemakers Competition results just surfaced from their judging event held a week ago at The Lodge at Sonoma, with loads of winners, natch. Wine competition co-chair Dennis Przybycien forwarded the results to Epicurious.

Here they are, all with big smiles on their faces: Best Non-Red: VOMDES past president Mike Cooper; Best Red: three-peater Stephen Pavy; Best Label: Robert Smith.

Gold Medals went to Doug Ghiselin for both his chardonnay and sauvignon blanc; Jack Doss for white wine; Michael Cooper for rosé; Ken Larson for pinot noir; Frank Monaghan for zinfandel; Stephen Pavy for syrah; Sharon Ivanoff for merlot; Lou Leal for cabernet sauvignon and red wine; Bart Malpass for a Bordeaux-style blend; Michael Carrol for an American-style blend; and Don McLain for his sweet wine.

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Multi-talented Glen Ellen musician Stephanie Ozer will play her personal mix of Brazilian jazz, standard gems, a dash of classical and her own compositions both Friday and Saturday, Sept. 21-22, 4:30-6:30 p.m. at the Fairmont Sonoma Mission Inn lobby. You can listen, or even take a nap, for free in the comfy ambiance. And of course SMI would love it if you would indulge in a glass of wine or

appetizers from the bar. 707.938.9000.

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Praxis Peace Institute (Georgia Kelly) will hold a "Praxis Potluck" at the ranch of sisters Patty Westerbeke and Marilyn Goode at the pool and garden, on Sunday, Sept. 23 at 3:30 p.m. If you are interested in finding out what Praxis does, hearing about upcoming speakers and seminars, or want to support the institute, bring a main dish, salad, dessert, bread and cheese or some other edible – sounds as if just about anything will be welcomed. During the potluck, couples living at the same address may join Praxis for the price of one person. Call Georgia Kelly at 707.939.2973 to RSVP (required) and visit www.praxispeace.org for more information about the institute.

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Don't forget this weekend's hot ticket – La Luz's Noche de Luna – is also this Sunday at 5 p.m. at the historic Sonoma Barracks and includes Oaxacan food by Karen Taylor of Primavera Mexican foods, plus mariachis, margaritas, a live auction, desserts and hot chocolate. Mexican and early California attire are encouraged, but certainly not required. \$95. Call 707.938.5131 or 707.939.6716 for information and last-minute reservations.

Sonoma Valley teens Elena Tennant, vocalist, and pianist Barret Wilber will perform "Coffeehouse Cabaret" at Barking Dog Roasters tomorrow night, Friday, Sept. 21 at 8 p.m. Tennant's sister, Olivia, will emcee. The evening offers jazz, pop and musical theater tunes and benefits Positive Images, a nonprofit that provides support and advocacy for gay, lesbian, bisexual, transgender, queer and questioning youth. Positive Images helped establish the Gay-Straight Alliance at Sonoma Valley High School. 18133 Sonoma Hwy.

Tennant, 14, studies singing with Cat Austin and is the daughter of former Sonoma Planning Commissioner Gina Cuclis and Roy Tennant. Wilber, 16, studies piano with Sonoma State University professor Marilyn Thompson and composition with George Tingley. His proud parents are Jeff and Donna Wilber. Call 707.939.8598 for cabaret information and visit www.posimages.org for more on the organization.

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Rabbi Oren Postrel of Congregation Beth Sholom in Napa will conduct Blessing of the Grapes ceremonies next Saturday, Sept. 29 at both Judd's Hill Winery and kosher winery, Hagafen Cellars, both on the Silverado Trail. Ceremonies begin at 11 a.m. at Judd's Hill (2332 Silverado Trail, Napa) and continue at Hagafen at noon (4160 Silverado Trail, Napa).

According to Ernie Weir, founder and winemaker at Hagafen, "The Jewish harvest festival Sukkot falls at this time and since we are also harvesting grapes, we thought it would make sense to align the two calendars of Mother Nature and Jewish history." Call Judd's Hill at 707.255.2332 and Hagefen at 707.252.0781 for more information.

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According to "Parade Magazine," television quickie cookie and talk show host Rachel Ray's favorite comfort food in bed is "beans and greens, with olive oil and a big loaf of bread." She claims she keeps in shape with "the calisthenics I did in the fourth grade." Okay.

Bon appétit!

We welcome your feedback. For general feedback or to contact one of our columnists, please visit the Columns page at www.sonomasun.com.

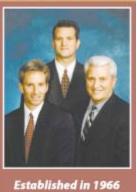
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