

ABOUT TOWN

Chefs and Cellars is toast to PV Art Center

Chefs and Cellars 2017 was a celebration on several levels, not the least of which was the beautiful tiered venue — Catalina View Gardens, arguably the most beautiful 94 acres on the Palos Verdes Peninsula. The benefit, sponsored by The Associates, a support group for the Palos Verdes Art Center, was purposefully elegant to enhance its gorgeous setting.

For starters, only 235 tickets were sold to the food-and-wine tasting with silent auction, set among Jim and

Kathy York's 5,600 vines of pinot noir and chardonnay grapes on 5 acres overlooking the coastline. This offered guests ample access to delicacies and libations from 20 local restaurants and 22 wineries and breweries.

Organizers weren't surprised that the event sold out a couple of weeks early as guests remembered last year's successful benefit. But if you missed out, The Associates are thrilled to announce that the Yorks will extend their generosity again to host next year's event on July 15, 2018.

According to Jim York, the grapes are about two weeks from harvest now, with the pinot noir ripening first. The vines can be seen on a hillside from Palos Verdes Drive South, just north of Wayfarers Chapel.

Terranea Resort made a major purchase of the 2015 Catalina View wine

to use as gifts for VIPs, and the wine can be purchased at the resort's restaurants and other wine outlets.

Thanks to the success of this benefit, along with the donation of a seven-day river cruise by Uniworld Boutique River Cruise Collections, Associates chairwoman Deena Gribben said the group will meet its \$30,000 annual pledge to the PVAC. The winner, announced by event chairwoman Sharon Ryan, was Eleonora Nyren, who wasn't in attendance.

Guests raved about the cuisine prepared by popular South Bay restaurants and caterers such as Bluewater Grill, Kincaids, Bettolino Kitchen, and P.V. Grill and popular caterer Entertaining Friends and Family Catering.

Lisa's Bon Appetit set up a circular, bar-style table for a sampling of four courses of food, paired by wines or beer, personally overseen by executive chef Oscar Gonzalez. With the Bastille Day theme, Gonzalez offered vichyssoise with a French champagne, a duck and cherry dish with Lyeth Meritage, a blending of Bordeaux varietals. But guest Susan Seager agreed with the raves for the dessert — Nitro chocolate stout ice cream sandwiches made with lavender macaroons and paired with Scholb Dark Void stout. Ooh-la-la!!

"Oscar is a new chef at Lisa's. He used to teach at Le Cordon Bleu and everyone loves him," said Karen Gale, restaurant chairwoman, as one group of about 20 diners reluc-

tantly left their seats to make way for a new group of samplers.

Guest David Buxton gave a thumbs-up to the event's over-all ambience. "We really love the idea that this is an elegant afternoon in the vineyard. We wanted this to be representative of the Art Center," he said. Buxton's wife, Ann, is PVAC board president.

Indeed, there were artistic touches such as paintings by local artists in the silent auction. Associates member and artist Nancy Veits' painting of a 1948 Deluxe Classic Ford truck went immediately for its "buy now" price of \$300 on the heels of her winning prizes in two major area art exhibits.

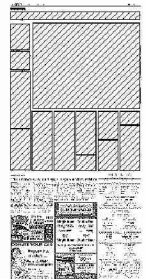
But on this afternoon, all guests were able to be artists. Members Meg Greenwood and Norma Green invited attendees to design their own wine glasses.

"I never do art projects so I had to move out of my comfort zone," said guest Jim Krause, admiring his blue, orange and yellow polka dot wine glass. Krause coordinates the U.S. Youth Volleyball League and teaches the coaches.

Chefs and Cellars was the culmination of a year's effort on behalf of Associates members. On event day, they were assisted by community groups such as Boy Scout Troops 128 and 191, who were directing parking and running errands, along with members of The Assisteens, Los Compadres, Las Ninas, Los Hermanas and Los Hermanos.



Meredith Grenier
Columnist



"They say it takes a village — it certainly does," noted event chairwoman Ryan, while thanking major sponsors, vendors and guests. She also thanked PVAC Circle member Martha Bauman, who did the floral centerpieces, and Vanessa Bowman for her site support.

This year's event was dedicated to the memory of "treasured Associates member Carolyn Grayson," who was a former president of the group. She will be dearly missed.

Associate chairwoman Gribben, who will be co-chair in September with Chefs and Cellars' silent auction chairwoman Roxanne Lawrence, said planning for next year's event

will begin in September. She added that new members are welcome to join The Associates, which meets from 6-8 p.m. the fourth Thursday of most months at the PVAC. For information, call 310-541-2479.

Art Center groups

Artists from all seven Palos Verdes Art Center artist groups will be represented in "Celebrating PVAC Artists Groups 2017" at the PVAC. Groups include Artists Open Group, Pacific Arts Group, Paletteers, Palos Verdes Painters, Peninsula Artists, Photographic and Digital Artists, and Third Dimension.

This year's juror was

Max Presneill, a Los Angeles-based artist and curator/director of the Torrance Art Museum. He has exhibited and organized exhibits throughout the world for museums and galleries in Europe, Japan, China, Australia and other venues.

The exhibition will run through Aug. 19. For information about the PVAC artists groups, visit www.pvaca.com.

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PHOTO BY MEREDITH GRENIER

At "Chefs & Cellars — an Afternoon in the Vineyard," a benefit for the Palos Verdes Art Center, are Sharon Ryan, event chair; Jim York, owner of Catalina View Gardens; Joseph Barney, district sales manager for Uniworld Boutique River Cruise Collections; and Deena Gribben, chairwoman of The Associates.