



Welcome to the March 2009 wrap-up of the McCartney.com newsletter.

([created by Martin Nethercutt](#))

Hello Sally?,

Welcome to Spring! Although, actually here in Southern California right now it feels more like arctic summer. We've had some tremendous winds howling through Playa Del Rey with speeds up to 70 mph! Trees down, power lines down - pretty alarming stuff for this neck of the woods.

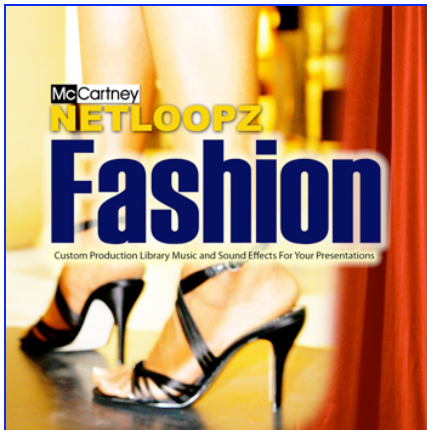
So for all of you who are still covered with ice and snow, please let that be a small consolation.

To thaw this edition we'll start with something - in the words of Buster Poindexter - "hot hot hot" !

McCartney.com News

Announcing "Netloopz Fashion"

From the archives of the McCartney.com Sound Design Library comes the latest release: Netloopz Fashion.



"FASHION" is specifically designed for fashion show and events producers.

It contains a collection of musical runway themes and danceable music that span the globe from New York to Paris, Hong Kong to L.A.

The basis for this particular NetLoopz edition is Energy, Style, Class, Beauty and Perfection. These are all elements that are musically compacted into this release.

Whether you are producing a photo fashion shoot or a charity event, Netloopz "FASHION" will heat up the evening!

You are listening to: "Little Black Dresses" from the album.

[Netloopz Fashion is now available from the iTunes® Store](#)

Events : 13th Annual UCLA Restaurant Industry Conference.

Thursday March 26th saw the gathering of restaurant industry professionals at The Sheraton Gateway LAX, a great melting pot of information about the economic shift in the hospitality industry as well as new technology, communication and a truly amazing lunch speaker, followed by Q&A with the intrepid Chef Anthony Bourdain.

His topics ranged from the worst things he has ever put in his mouth (Dourian, Icelandic fermented shark and Namibian Mongoose poop), to his passion for street food and Vietnamese "Pho" - recipe to follow. His fear of Russia for the sheer amount of alcohol one must consume on a daily basis so as not to insult the hosts, to his wonderment as to why the "big box" restaurants have to fool with perfection... " aaah yes, Caesar Salad - I know, rubbery chicken can only make it better!". Thank you Madge Claybion, Deborah, Eddie, Brian (for the memorable photos now on our wall of shame) and to all those who participated.

To check out the [Bourdain book collection, visit Amazon.com](#)



L to R, Ruth, Chef Anthony Bourdain, Angie and Conference Organizer Madge Claybion of UCLA
Photo credit : Brian Raimondi


Web Site Spotlight

Production Transport, Inc.

McCartney recently completed logo design, re-branding, corporate video, NetSpot® print package and web site for Production Transport - a jewel in the convention and corporate travel industry for over 25 years. Thanks Richard, Kate, Susan, Melody, Karin and team for making corporate business so much fun.



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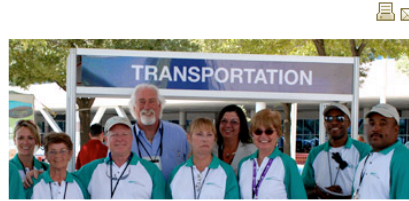


"I can honestly say with complete conviction that I selected the best partner to work with on this meeting."

Lori Pearl
Abbott Laboratories PPD

Production Transport

Production Transport offers the finest shuttle bus and ground transportation programs in all of the major convention destinations across the United States and Canada.



Founded in 1982, the key to Production Transport's continued success is our experience, reliability, and quality of service.

From the early planning stages to the close of your event, our Production Transport team will provide you with more than just transportation. We bring a quarter of a century of experience to each event we work on. Our commitment to excellence and phenomenal customer service goes into every program, regardless of size or scale. Whether your attendance base is one hundred or one hundred thousand, our team will always treat your attendees as the VIP guests that they are.

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[Please visit the web site here.](#)

In Development

Early Bird Special - a Reality Pilot from Executive Producer Richard H. Hammond. McCartney will shoot, produce and edit this look into the love lives and aspirations of the AARP crowd at the legendary [Ingleside Inn](#) in Palm Springs, CA on April 26th and 27th. If you are single, over 60 and want to take part, head down to the fabulous Melvyn's Restaurant mid afternoon on the Sunday and let love and laughter take its' course.....

Rob Lowe



Former Brat - packer, star of the West Wing and now Brothers and Sisters, Rob has put up an iFanz guest registration to sign up for notification of when his web world goes live late in 2009. [Join the list here.](#)

Christian's Corner

Christian lectured at OTIS College of Art and Design this past Friday March 27th to the entire senior graduating class at an event called Senior Seminar where students learned about the power of the web, web usability, how to make a portfolio website showcasing their work, and also email marketing practices using iFanz.com.

This event was to serve the students in an attempt to help them figure out cost effective creative ways to market themselves in the professional world after they graduate.

Christian's speech lasted 2 hours with 15 minutes for Q&A and afterwards he needed to take a nap!

His speech was video taped on hi-def and will be available for download from iTunes in the coming weeks.

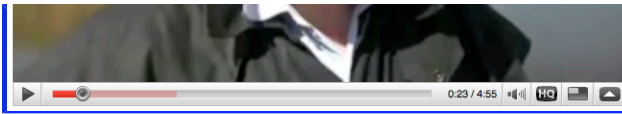
Video of the Month



The Ghosts of Malibu (Episode 1)

The Gauleiter of Rustic Canyon

Our good friend and fellow Brit, Gavin Scott has produced a mini series about the Ghosts of Malibu. Digging for stories and sights in Malibu CA, Gavin explores the



history and tales from the past of California's most renowned beach community.

His first episode deals with the legendary past of a Nazi Gauleiter who almost turned Rustic Canyon into a stronghold for the Führer. Enjoy.

net.work news - spotlight on McCartney Clients and Net.work Members



1. iFanz members, [Billy Boy on Poison](#) appeared on The Tonight Show with Jay Leno recently. They are on Jude Cole and Kiefer Sutherland's Ironworks label. And yes, they rock.

2. Sam Zeller, who played the Pirate in [The Jungle](#) is starring in Les Miserables in Ojai CA, just north of Santa Barbara, in the role of Jean Valjean. A lifelong ambition achieved for Sam. He can get special discounts on tickets, so if you are interested, email him: zellersam@aol.com and tell him we sent you!



3. Corbin Bleu's High School Musical 3 won The Kids Choice Awards in Los Angeles on March 28th. [Corbin's new album was released March 10th.](#)

4. CBS filmed another episode of "Lost" using the exterior of our offices on Culver Boulevard. This is the second time they have used this location. They made some cosmetic changes to the storefront to fit their premise, but it is always interesting to spot the locations when watching this very popular series.

5. Oil on Canvas artist Seamus Conley opens his long-awaited new exhibition "FLASH/DISSOLVE" in San Francisco April 1st for 6 weeks at the Andrea Schwartz Gallery in SFO. Seamus is the recipient of the prestigious 2006 and 2007 Pollock / Krasner Foundation Award. For more information, visit www.SeamusConleyStudio.com

Restaurant of The Month

The Spitfire Grill - Santa Monica Airport, CA



A small eatery, the Lindaire Coffee Shop, was opened on the present "[Spitfire Grill](#)" site in 1954 by a young U.S. Air force Lieutenant who grew tired of hearing his fellow pilots complain there was "no place to dine" in the airport area. Breakfast and lunches were served to nearby Douglas Aircraft workers and employees of aviation related businesses at adjacent Clover Field. Sometime later, Lindaire Coffee Shop



became the Kitty Hawk and Clover Field became the Santa Monica Airport.

The Kitty Hawk was acquired in 1991 by John Clarizio and renamed the Spitfire Grill in homage of Santa Monica's aviation history. Clover Field was the base of operations of the Donald Douglas Aircraft factory located just northwest of the present runway.

From the late 1920s, The Douglas factory was a major supplier of commercial passenger planes as well as aircraft to the military and the Navy in particular. The Douglas complex in Santa Monica was so large that the mail girls used roller skates to deliver intracompany mail. During World War II, the entire factory was camouflaged to foil potential air attacks from Japanese warplanes. Among the many aircraft produced by Douglas were the famous DC-3 (A military version was called the C-47 Skytrain), B-17 Flying Fortress and the B-47 Stratojet under license from Boeing.

Clarizio remodeled his eatery in a 1940's, Streamline Moderne airplane style complete with a pilot's cabin clubhouse. The Spitfire's interior was reminiscent of early Donald Douglas model DC series commercial aircraft and with expansion of the dining area in 1995, a distinct "bistro" feel emerged.

In 1996 writer/director Lee David Zlotoff, who had an office above the restaurant, wrote and directed a motion picture titled "The Spitfire Grill" starring Ellen Burstyn, Marcia Gay Harden, Allison Elliot and Will Patton. Although fictionally set in a small rural town in Maine, the restaurant itself and characters based on Clarizio and a veteran waitress were prominently featured in the film.

Today, the restaurant is filled with W.W.II military and Douglas Aircraft memorabilia, although the landmark Douglas factory was demolished in 1975 to make way for the Santa Monica Airport Business Park.

Spitfire Grill is in the process of expanding on the great history of the eatery and creating "the best dining patio in Santa Monica."

The Spitfire Grill – 3300 Airport Avenue, Santa Monica, CA 90405 310 397 3455

Sunday - Thursday 7:30am ~ 9:00pm
Friday - Saturday 7:30am ~ 10:00pm

Located on the south side of the Santa Monica Airport just west of Bundy Drive

Recipe of The Month

Pho (Vietnamese Noodle Soup)

If you can imagine beef noodle soup for breakfast, then you decidedly want to try Pho, a Vietnamese dish that has been around for nearly 100 years.

Pho (pronounced "phir" in English) is influenced by the Chinese and French cuisines, and was believed to have originally derived from a French soup, "pot au feu", (pot on fire) which Wikipedia defines as a French beef stew. This is usually a mixture of cuts of beef, vegetable, and spice.

Pho had its humble beginnings nearly 100 years ago, and at that time was basically boiled beef, broth and noodles. It has since evolved into much more than that. During the war in Vietnam, when beef became scarce, a pork version (pho lon) evolved.

The combination of both French and Chinese occupation has led to a diverse, unique cuisine that is admired by many. When the Vietnamese fled to the US in 1975, they brought to the United States their unique cuisine and heritage. It is how Pho was introduced to us...and it is after all Bourdain's fave dish of all time!

Assemble These Ingredients:

3 medium unpeeled yellow onions (approx 1 pound)
 4-inch piece unpeeled ginger (approx 4 ounces)
 5 to 6 pounds beef soup bones (leg and knuckle bones - have butcher cut into 2-3 in sections)
 1 lb flank steak. cut into bite-sized pieces.
 5 star anise
 6 whole cloves
 3-inch cinnamon stick
 1 1/2 tablespoons salt
 1/4 cup Hot chili sauce
 2 tablespoons fish sauce
 Freshly ground Black pepper
 1 ounce rock sugar (duong phen) or 1
 tablespoon white sugar

For The Bowl Itself:

1/2 lb sirloin or round steak
 1 TBS Cilantro-chopped
 2 14 ounce packages of small (1/8-inch wide)
 dried or fresh banh pho noodles
 2-3 scallions, with green tops sliced into small
 rings.
 2 cups fresh bean sprouts
 2 Limes cut in wedges
 1 bunch Fresh mint
 1 bunch Fresh Asian or regular basil
 2 Fresh chili peppers, thinly sliced (Thai dragon or bird preferred)



To Make The Broth:

Char 2 of the onions (reserve the other onion for bowl preparation) and ginger over an open flame to release essential oils and fragrances. They do not need to be blackened - only char to soften. (This can be done under a broiler if no open flame is available). Remove skin and blackened pieces from onions and ginger, remove stem ends from onions and discard. Set aside.

In a large stock pot, place leg bones and enough cold water to cover. Bring to a rolling boil, and boil approximately 3-5 minutes. Remove from heat, and rinse under cold running water. Thoroughly clean stock pot, and return cleaned bones to pot. Add 6 quarts of water bring to a rolling boil, and reduce to a gentle simmer. Add onions, ginger, star anise, cloves, cinnamon stick, cut up flank steak, salt, fish sauce, and rock sugar. Simmer about 1 1/2 hours, and remove flank steak. (Steak

should be done through but chewy) Cool steak in bowl of cold water to keep it from drying out and turning brown. Refrigerate flank steak. Continue simmering broth for approximately 3 hours, skimming scum and fat from broth occasionally, and stirring bones from time to time.

When done, strain broth through double-folded cheesecloth in a colander to remove any impurities and pieces of tendon. Discard bones. To make preparation of Pho much easier, refrigerate broth overnight. When cold, any excess fat can be easily removed from the cold broth. The idea here is to have a very clear, fat-free broth.

To Prepare The Bowls:

Slice the sirloin or round steak against the grain in very thin slices.

(Freezing for a half-hour makes this easier)

Thinly slice cooked flank steak

Heat broth to boiling over medium heat.

Blanch noodles in 3-4 quarts of boiling water, and use a strainer to remove each bowl portion. Blanching should only take about 10-20 seconds, until the noodles have lost their stiffness, and are easily managed.

If using fresh noodles, simply untangle and rinse in cold water.

Blanch bean sprouts in same water until wilted but crunchy.

Fill each bowl approximately 1/4 full with noodles, place cooked flank steak and slices of raw sirloin or round steak on top of noodles. Garnish this with sliced scallions, thinly sliced onions, and chopped cilantro.

Ladle seasoned broth into bowl. The idea here is to have the boiling broth cook the thinly sliced raw steak. Season with freshly ground black pepper.

A garnish plate is served with the completed Pho. It is customary for the diner to pull the leaves from the stalk of the basil and mint to season their meal. Take thinly sliced peppers, swirl them into the soup for added flavor. Add the slice of pepper if you like it very spicy. Lime wedges are used to add a tartness to the soup. Bean sprouts are also used as a garnish. I also like to finely slice white onion and drizzle with spicy Sri Racha sauce and honey... the greatest thing about Pho is that everyone at the table can have a different experience according to taste.

Angie's One Liners

Birthdays are good for you - the more you have the longer you live.

Letting the cat out of the bag is a whole lot easier than putting it back in.

If you're riding ahead of the herd, take a look back every now and then to make sure it's still there.

In an argument, a woman always has the last word. Anything a man says after that is the beginning of a new argument.



Tech Preview of The Month

iPhone OS 3.0

For iPhone owners, it just keeps getting better. When iPhone OS 3.0 arrives this summer, it will introduce over 100 new features, including the ability to:

- Search your iPhone
- Cut, copy, and paste
- Send photos, contacts, audio files, and location via MMS
- Read and compose email and text messages in landscape



On March 17, Apple presented the blueprint for iPhone OS 3.0, the next version of the world's most advanced mobile platform. In addition to previewing its innovative features, Apple gave members of the iPhone Developer Program immediate access to the iPhone OS 3.0 software beta and an updated Software Development Kit (SDK) with over 1,000 completely new APIs.

[Visit the developers web site.](#)

iFanz™ Artist Spotlight

Your Fanz Are Your Future

Taryn Reneau



Taryn Reneau

Chicago native Taryn Reneau, an actress-playwright-screenwriter and graduate of both Northwestern University's Theatre Department and the prestigious School At Steppenwolf, made her professional debut at age 19 in a Hollywood production of A CHORUS LINE.

Not long after moving to Los Angeles, she wrapped her feature film debut, with the starring role of Rebeka, in the independent, GLASS DESERT. She has just wrapped her second forthcoming feature in a lead role as Kelly Peterson-Cooper, the demanding bride

on her wedding day, in 11 MINUTES AGO.

In addition to her career as an actress, she is also a playwright, screenwriter and new singer-songwriter. While attending Northwestern, where she graduated from the Play writing Program, Reneau's play writing debut, SURVIVING ROANOKE, was selected for workshop at Chicago's Stage Left Theatre Company. SURVIVING ROANOKE also received a reading at Theatricum Botanicum in California and is

currently under consideration at several regional theatres.

As a screenwriter, Reneau collaborates with her father Gerald Blight. The unique father-daughter duo has a number of screenwriting projects in development. Reneau's screen adaptation of SURVIVING ROANOKE marks her first solo screenwriting venture.

As a brand new singer-songwriter, Reneau has been writing for the past three years, written over 50 songs, and has just begun studio recording.

Reneau is a member of the Northwestern University Entertainment Alliance (NUEA West), FILM iNDEPENDENT and Step Up Women's Network. She currently lives in Los Angeles.

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