BULKY DOCUMENTS

(exceeds 300 pages)

Proceeding/Serial No: 91161969

Filed: 12-01-2006

Title: Notice of Reliance on Answers to Interrogatories and Requests for Admission

Part 1 of 1

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

TTAB

THE RITZ-CARLTON HOTEL COMPANY, L.L.C.,	)	
Opposer	)	
v.	)	Opp. No. 91161969
ROBERT B. WILCOX,	)	
Applicant	)	

NOTICE OF RELIANCE ON ANSWERS TO INTERROGATORIES AND REQUESTS FOR ADMISSION UNDER 37 CFR § 2.120 (j)(3)(i)

Opposer The Ritz-Carlton Hotel Company, L.L.C. hereby gives notice that it will rely on the following answers to interrogatories and requests for admission pursuant to Trademark Rule 2.120(j)(3)(i).

Exhibit 15. Applicant's Answer to Opposer's First Set of Interrogatories And First Request for Production of Documents, dated November 17, 2004.

Exhibit 16. Applicant's Amended Answer to Opposer's First Set of Interrogatories, dated March 23, 2006.

Exhibit 17. Applicant's Answers to Opposer's First Request for Admissions, dated July 20, 2005.

12-01-2006
U.S. Patent & TM Ofc/TM Mail Rcpt Dt. #11

Respectfully submitted,

By: _____

Michael A. Grow
Douglas R. Bush
Jason J. Mazur
ARENT FOX PLLC
1050 Connecticut Avenue, NW
Washington, DC 20036-5339
Telephone: (202) 857-6000
Facsimile: (202) 857-6395

Dated: November 28, 2006

Attorneys for Opposer

CERTIFICATE OF MAILING

It is hereby certified that the foregoing **Notice Of Reliance On Answers to Interrogatories and Requests for Admission Under 37 CFR § 2.120 (j)(3)(i)** (re Opposition No. 91161969) is being deposited with the U.S. Postal Service addressed to the Commissioner of Trademarks, P.O. Box 1451, Alexandria, VA 22313-1451, this 28 day of November, 2006, marked first class mail, postage prepaid.

_____

CERTIFICATE OF SERVICE

I hereby certify that a true and correct copy of the foregoing **Notice Of Reliance On Answers to Interrogatories and Requests for Admission Under 37 CFR § 2.120 (j)(3)(i)** (re Opposition No. 91161969) was served upon Applicant's counsel Richard D. Clarke, Esq., Law Office of Richard D. Clarke, 3755 Avocado Blvd., #100, La Mesa, California 91941-7301, by Federal Express, on November 28, 2006.

_____

EXHIBIT 15

TTAB

IN THE

UNITED STATES PATENT AND TRADEMARK OFFICE

BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

THE RITZ CARLTON HOTEL COMPANY, LLC Opposer, v. ROBERT B. WILCOX, Applicant.	**ANSWER TO OPPOSER'S FIRST SET OF INTERROGATORIES, AND FIRST REQUEST FOR PRODUCTION OF DOCUMENTS** Opposition No. **91161969** Application Ser. No. **76/553,029** Date of Publication: **June 22, 2004**

\\\\\

\\\\\

\\\\\

Applicant, Robert B. Wilcox, an individual, whose business address is 7825 Fay Avenue, Suite 200, La Jolla, California, 92037, (hereinafter referred to as "Applicant"), hereby answers **Opposer's First Set of Interrogatories, and Opposer's First Request for Production of Documents** propounded by Opposer, The Ritz-Carlton Hotel Company LLC, in Opposition No. 91161969, as follows:

I. INTERROGATORIES

INTERROGATORY NO. 1

Identify all persons who have knowledge concerning the facts and issues in this proceeding, including without limitation facts relating to the adoption and first use or intended use of Applicant's Mark, the printing, design and manufacturing of any printed materials or other items bearing Applicant's Mark, the marketing and sale of any products or services offered or intended to be offered under Applicant's Mark, and the advertising and promotion of any such products or services.

ANSWER TO INTERROGATORY NO. 1:

Robert B. Wilcox, Applicant, address above.
Elena Jurate Wilcox, Applicant's spouse, address above.
Richard D. Clarke, Attorney of Record for Applicant, address below.

INTERROGATORY NO. 2

Identify and describe the approximate date(s) and manner in which Applicant first learned of the use or registration of Opposer's Marks, alone or in combination with any other words or design, specifying the identity of the persons(s) associated with Applicant who first obtained such knowledge.

ANSWER TO INTERROGATORY NO. 2:

Applicant cannot specifically recall when or how he first learned of the use of Opposer's marks; Applicant learned of Opposer's registrations in early October 2003 from his trademark attorney, Richard D. Clarke, following a full US trademark search and report.

INTERROGATORY NO. 3

Identify and describe the facts relating to the acquisition, selection, availability, adoption, creation, design, decision to use, intent to use, attempt to register, and/or registration of Applicant's Mark, including without limitation, the reasons for and date of the selection and the identity of all persons who participated in the selection.

ANSWER TO INTERROGATORY NO. 3:

Applicant, and his spouse participated in the selection of the mark and there is no specific reason for said selection.

INTERROGATORY NO. 4

Identify and describe the facts relating to the date an manner in which Applicant first used Applicant's Mark in connection with the sale of any products or services, specifying the identity of each person to whom each type of product or service was first sold.

ANSWER TO INTERROGATORY NO. 4:

Applicant has not used the mark in connection with the sale of any products or services.

INTERROGATORY NO. 5

Identify and describe each type of product or service sold or offered, or intended to be sold or offered, for sale under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 5:

Applicant has not used the mark in connection with the sale of any products or services. Applicant intends to use the mark in connection with fine art gallery services.

INTERROGATORY NO. 6

Identify and describe all materials on which Applicant's Mark has ever been used or displayed, including without limitation any signs, advertisements, brochures, direct mail solicitations, stationery, business cards, postcards, billboards, handbills, Internet websites, computer screens, directory listings, sales literature, catalogs, clothing, accessories, forms, packages, labels, promotional items, financial reports, price lists, decals, badges, annual reports, and all other materials bearing Applicant's Mark that have been distributed to or seen by prospective customers.

ANSWER TO INTERROGATORY NO. 6:

Applicant has not used the mark in connection with any product or service to date. Applicant has produced a business card and letterhead design containing a composite RITZSPECTRUM mark, but it has never been distributed or seen by any prospective customers.

INTERROGATORY NO. 7

Identify all persons who designed, created, printed, or made each item on which Applicant's Mark has ever been displayed, including without limitation all items that Applicant was required to identify in response to the preceding interrogatory, and for each such person identify which items were designed, created, or made by him or her.

ANSWER TO INTERROGATORY NO. 7:

Applicant and his spouse worked jointly on the design.

INTERROGATORY NO. 8

Identify each current or former employee of Applicant who was ever employed by, affiliated with, or had any dealings with Opposer.

ANSWER TO INTERROGATORY NO. 8:

No such persons exist.

INTERROGATORY NO. 9

Identify all facts relating to any search or evaluation of any records conducted by or for Applicant to determine whether other persons had used or registered any name or mark similar to Applicant's Mark, or whether the use of Applicant's Mark would conflict with the rights of any person, including the date of each search all records examined, and all persons involved in each search.

ANSWER TO INTERROGATORY NO. 9:

Applicant's trademark attorney, Richard D. Clarke, performed a full US trademark search in early October 2003. The specifics of said search are attorney work product and privileged.

INTERROGATORY NO. 10

Identify on an annual basis for each year since Applicant's Mark was first used, the total amount of revenue received that relates to the sale or offering of any product or service sold under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 10:

Applicant has not used the mark in connection with the sale of any products or services.

INTERROGATORY NO. 11

Identify on an annual basis for each year since Applicant's Mark was first used the dollar amount of advertising and promotional expenditures for each product or service offered under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 11:

Applicant has not used the mark in connection with the sale of any products or services.

INTERROGATORY NO. 12

Identify all advertising and promotional methods, or types of media, used or intended to be used in advertising or promoting the sale of any products or services under Applicant's Mark, specifying each publication, radio station, television station, Internet website, or other advertising

medium used in connection with such advertising or promotion, and the date(s) on which such advertising or promotional activity occurred.

ANSWER TO INTERROGATORY NO. 12:

Applicant has not used the mark in connection with the sale of any products or services.

INTERROGATORY NO. 13

Identify each advertising agency, public relations firm, or person that has ever performed any services relating to the advertising or publicizing of Applicant's Mark and all persons at each such firm or agency who have had any responsibility for Applicant's account.

ANSWER TO INTERROGATORY NO. 13:

Applicant has not used the mark in connection with any product or service to date.

INTERROGATORY NO. 14

Identify the types of prospective purchasers or customers who have used or purchased, or who may use or purchase, the products and services in connection with which Applicant's Mark is used.

ANSWER TO INTERROGATORY NO. 14:

Applicant has not used the Mark in connection with any product or service to date.

INTERROGATORY NO. 15

Identify and describe all communications, meetings, or conversations between Applicant and Opposer relating to Applicant's Mark, and the substance of each communication, meeting, or conversation.

ANSWER TO INTERROGATORY NO. 15:

Applicant and Opposer have never met or communicated.

INTERROGATORY NO. 16

Identify all documents referring or relating to any objection received by Applicant from any third party concerning the use or registration of Applicant's Mark.

ANSWER TO INTERROGATORY NO. 16:

Applicant has never received any such objection from a third party.

INTERROGATORY NO. 17

Describe with particularity the facts relating to each instance in which a person has been (or has appeared to be) confused, mistaken, or deceived as to the identity of the parties to this

action or as to the origin, source, sponsorship, or affiliation of their respective product(s) or service(s), including without limitation the identity of each person who was confused or mistaken, the date and place of the incident, a description of the circumstances that led to the person's being confused, mistaken, or deceived, how Applicant became aware of the confusion, the product(s) or service(s) involved, all action taken with respect to the confusion, and the identity of the each person who handled such response.

ANSWER TO INTERROGATORY NO. 17:

No such actual confusion has taken place.

INTERROGATORY NO. 18

Identify all misdirected phone calls, correspondence, e-mails, or other communications received by Applicant that were intended for Opposer.

ANSWER TO INTERROGATORY NO. 18:

No such communications have ever occurred.

INTERROGATORY NO. 19

Identify all Internet web sites, trade associations, wholesale or retail outlets, direct mail operations, or other trade channels through which any goods or services have been sold or are intended to be sold under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 19:

Applicant intends to promote his services via the Internet on one or more web sites, and for this purpose has reserved www.ritzspectrum.com and www.ritzgalleries.com (both posted as coming soon).

INTERROGATORY NO. 20

Identify and describe all oral or written agreements, including all assignments and licenses entered into by Applicant, referring or relating to Applicant's Mark, specifying the date of each agreement, the identity of all the parties thereto, and the reason and purpose of the agreement.

ANSWER TO INTERROGATORY NO. 20:

No such agreements exist.

INTERROGATORY NO. 21

If Applicant claims to have acquired by rights in Applicant's Mark through any predecessor in interest, identify and describe the facts pertaining to said acquisition, including each such predecessor and the date on which each purported use of Applicant's Mark began and ended.

ANSWER TO INTERROGATORY NO. 21:

No such predecessor rights exist.

INTERROGATORY NO. 22

If Applicant or any predecessor or related company has ever applied to register Applicant's Mark in the Patent and Trademark Office or with any state, identify and describe the facts pertaining to each such application, including without limitation the status of the application, whether or not any registration was issued, and any reasons for which registration was denied.

ANSWER TO INTERROGATORY NO. 22:

No such state applications exist. Opposer has full knowledge of Applicant's federal application to register the mark that is the subject of this Opposition proceeding.

INTERROGATORY NO. 23

Identify and describe any survey, poll, or other research conducted by or on behalf of Applicant referring or relating to Applicant's Mark, or the goods or services offered or intended to be offered under Applicant's Mark, including the identity of all persons who conducted or have knowledge of such research.

ANSWER TO INTERROGATORY NO. 23:

No such survey, poll, or other research exists.

INTERROGATORY NO. 24

Identify all expert witnesses expected to be called to testify on Applicant's behalf in this proceeding, including the subject area on which each expert will testify, the substance of any facts and opinions to which each expert is expected to testify, a summary of the grounds for each opinion, and the facts showing the qualification of each expert.

ANSWER TO INTERROGATORY NO. 24:

No expert witnesses are currently expected to be called to testify.

INTERROGATORY NO. 25

Identify and describe the facts relating to any negotiations, transactions, or sales entered into between Applicant and any entities in the hotel or restaurant field relating to the services listed in Applicant's application Serial No. 76/553,029.

ANSWER TO INTERROGATORY NO. 25:

No such negotiations, transactions or sales exist.

INTERROGATORY NO. 26

Identify each address or geographical location at which Applicant has ever offered any goods or services under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 26:

Applicant has not used the mark in connection with the sale of any products or services.

INTERROGATORY NO. 27

Identify and describe the facts relating to any business license Applicant ever obtained in connection with any business that has ever been operated under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 27:

Applicant has never operated a business under Applicant's mark. Applicant filed for and obtained a Fictitious Business Name Statement on December 17, 2003.

INTERROGATORY NO. 28

Identify and describe all objections received by Applicant, from Opposer or any third party, relating to the use, attempted registration, or registration of Applicant's Mark, specifying the identity of each person from whom any such objection was received, the date of the objection, and all action taken in response to the objection.

ANSWER TO INTERROGATORY NO. 28:

No such third party objections exist. Opposer has full knowledge of Opposer's objections to Applicant's federal application to register the mark that is the subject of this Opposition proceeding.

INTERROGATORY NO. 29

Identify each person who provided information or otherwise assisted in the preparation of answers to the foregoing interrogatories, specifying the information which he or she provided.

ANSWER TO INTERROGATORY NO. 29:

Applicant himself, his spouse Elena Jurate Wilcox, and his trademark attorney Richard D. Clarke, for all foregoing answers.

II. REQUESTS FOR PRODUCTION OF DOCUMENTS AND THINGS

Applicant is hereby requested to produce for inspection and/or copying by Opposer, or to cause copies to be provided to Opposer, the documents and things specified hereunder, to the extent that such documents and things are in possession, custody or control of Applicant or Applicant's attorneys:

REQUEST NO. 1

All documents that Applicant was required to identify in its responses to Opposer's first set of interrogatories, or from which information was derived in preparing those responses.

RESPONSE TO REQUEST NO. 1:

Exhibit 1 and Exhibit 2 illustrate the present web site located at URL's www.ritzspectrum.com and www.ritzgalleries.com respectively.

REQUEST NO. 2

All documents referring or relating to the date(s) and manner in which Applicant or any of its officers, directors, or managing agents first learned of the use or registration of Opposer's Marks.

RESPONSE TO REQUEST NO. 2:

No such documents exist, or said documents are privileged.

REQUEST NO. 3

All documents referring or relating to the organization, status, and structure of Applicant or any business owned, operated, or controlled by Applicant, including without limitation any charter, articles of incorporation, by-laws, or similar documents, and any lists of Applicant's current or former officers, directors, and managerial employees and descriptions of their duties and responsibilities.

RESPONSE TO REQUEST NO. 3:

No such documents exist.

REQUEST NO. 4

All documents referring or relating to the acquisition, selection, availability, adoption, creation, design, decision to use, intent to use, attempt to register, or registration of Applicant's Mark, including without limitation, any minutes or notes from any meetings in which such topics were discussed.

RESPONSE TO REQUEST NO. 4:

No such documents exist. Exhibit 3 includes Applicant's ITU application documentation.

REQUEST NO. 5

All documents referring or relating to any search or evaluation of any records conducted by or on behalf of Applicant to determine whether other persons had used or sought registration of any mark or image similar to Applicant's Mark.

RESPONSE TO REQUEST NO. 5:

No such documents exist, or said documents are privileged.

REQUEST NO. 6

Representative samples of all documents or other materials on which Applicant's Mark has been displayed, including without limitation e-mail, direct mail solicitations, signs, directories, clothing, accessories, advertisements, forms, packages, labels, promotional items, financial reports, price lists, brochures, sales literature, catalogs, billboards, handbills, stationery,

business cards, decals, badges, Internet web sites, computer screens, annual reports, and all other materials.

RESPONSE TO REQUEST NO. 6:

Exhibit 1 and Exhibit 2 include Applicant's web pages found at two URL's. Exhibit 4 and Exhibit 5 include a proposed letterhead and business card, respectively.

REQUEST NO. 7

All documents referring or relating to the creation, design, development, printing, or manufacture of any materials on which Applicant's Mark ever been displayed, including without limitation any correspondence, purchase orders, records of payment or invoices sent to or received from any person involved in such creation, design, development, or manufacture.

RESPONSE TO REQUEST NO. 7:

Exhibit 1 and Exhibit 2 include Applicant's web pages found at two URL's. Exhibit 4 and Exhibit 5 include a proposed letterhead and business card, respectively.

REQUEST NO. 8

Representative samples of all documents or other materials which identify, explain or describe each of the products or services ever offered or sold, or intended to be offered or sold, under Applicant's Mark, including without limitation any brochures, web sites, advertisements, catalogs, price lists, training materials, memoranda, and bulletins.

RESPONSE TO REQUEST NO. 8:

No such documents exist.

REQUEST NO. 9

All documents referring or relating to the date and manner in which Applicant's Mark was first used by Applicant or on its behalf in connection with the sale of each type of product or service ever offered under that designation.

RESPONSE TO REQUEST NO. 9:

No such documents exist.

REQUEST NO. 10

All documents referring or relating to the date and manner in which Applicant's Mark was first used in connection with the advertising of each type of product or service ever offered under that designation.

RESPONSE TO REQUEST NO. 10:

No such documents exist.

REQUEST NO. 11

All documents referring or relating to the volume of sales of goods or services sold by Applicant under Applicant's Mark, including documents relating to the total amount of revenue Applicant has derived from the sale of any products or services on which Applicant's Mark has been used from the date of first use to the present. Such documents should include without limitation all sales invoices, reports, ledgers, journals, sales summaries, and purchase orders.

RESPONSE TO REQUEST NO. 11:

No such documents exist.

REQUEST NO. 12

All documents referring or relating to the nature and amount of any and all advertising or promotional expenditures incurred in connection with Applicant's Mark from the date of first use to the present.

RESPONSE TO REQUEST NO. 12:

No such documents exist.

REQUEST NO. 13

All documents referring or relating to Applicant's Mark sent to or received from any advertising agency, public relations firm, or design firm.

RESPONSE TO REQUEST NO. 13:

No such documents exist.

REQUEST NO. 14

All documents referring or relating to any meetings, correspondence, telephone calls, or other communications between Applicant and Opposer.

RESPONSE TO REQUEST NO. 14:

No such documents exist.

REQUEST NO. 15

All documents referring or relating to Applicant's Mark filed with or received from any federal, state or local governmental office or regulatory agency, including without limitation all documents filed or received in connection with any application to register Applicant's Mark and

all documents relating to any business licenses.

RESPONSE TO REQUEST NO. 15:

Exhibit 6 includes a Fictitious Business Name Statement. Exhibit 2 includes Applicant's ITU application as filed with the USPTO.

REQUEST NO. 16

All documents referring or relating to any objection received by Applicant from any third party concerning use, attempted registration, or registration of Applicant's Mark.

RESPONSE TO REQUEST NO. 16:

No such documents exist.

REQUEST NO. 17

All documents referring or relating to any civil, criminal, or administrative action or proceeding involving Applicant's Mark, including without limitation any proceeding before the United States Patent and Trademark Office, or any state or federal court.

RESPONSE TO REQUEST NO. 17:

No such documents exist apart from the ITU application (Exhibit 2) and this Opposition proceeding.

REQUEST NO. 18

All documents referring or relating to any complaints received from customers or others concerning the nature or quality of any goods or services sold by Applicant under Applicant's Mark or advertisements used in connection with such goods or services.

RESPONSE TO REQUEST NO. 18:

No such documents exist.

REQUEST NO. 19

All documents referring or relating to any press release, newspaper article, newsletter, or other publication which mentions Applicant or any of its goods or services sold or offered, or intended to be sold or offered, under Applicant's Mark.

RESPONSE TO REQUEST NO. 19:

No such documents exist.

REQUEST NO. 20

All documents referring or relating to any action taken by Applicant to identify or prevent any instances of alleged confusion arising from the use of Applicant's Mark.

RESPONSE TO REQUEST NO. 20:

No such documents exist.

REQUEST NO. 21

All documents referring or relating to any misdirected mail, telephone calls, or other instances wherein any person or business entity has been (or appeared to be) confused, mistaken, or deceived as a result of the use of Applicant's Mark.

RESPONSE TO REQUEST NO. 21:

No such documents exist.

REQUEST NO. 22

All documents referring or relating to any action taken by Applicant to identify or prevent any instances of confusion arising from the use of Applicant's Mark.

RESPONSE TO REQUEST NO. 22:

No such documents exist.

REQUEST NO. 23

All documents referring or relating to the target audience for any advertisements that have displayed Applicant's Mark.

RESPONSE TO REQUEST NO. 23:

No such documents exist.

REQUEST NO. 24

All documents referring or relating to the classes or types of purchasers to whom products or services have been sold or offered, or are intended to be sold or offered, by Applicant under Applicant's Mark.

RESPONSE TO REQUEST NO. 24:

No such documents exist.

REQUEST NO. 25

All documents referring or relating to the methods of sale or channels of trade or distribution through which goods or services have been sold or offered, or are intended to be sold or offered, by Applicant under Applicant's Mark.

RESPONSE TO REQUEST NO. 25:

No such documents exist.

REQUEST NO. 26

All documents on which Applicant bases its claim that it has exclusive rights in Applicant's Mark.

RESPONSE TO REQUEST NO. 26:

Exhibit 2 includes Applicant's ITU application, as a result, Applicant claims exclusive rights in Applicant's mark as of October 21, 2003, the date of filing, and the date of constructive use of said mark.

REQUEST NO. 27

All documents referring or relating to any claims by Applicant concerning the extent to which Applicant's Mark has become associated with Applicant in the minds of prospective purchasers or the extent to which Applicant's Mark is known to such purchasers..

RESPONSE TO REQUEST NO. 27:

No such documents exist.

REQUEST NO. 28

All documents referring or relating to any focus group, survey, poll, or other research referring or relating to Applicant's Mark or the goods or services offered or intended to be offered under that mark.

RESPONSE TO REQUEST NO.28:

No such documents exist.

REQUEST NO. 29

All documents referring or relating to Applicant's document retention policies.

RESPONSE TO REQUEST NO. 29:

No such documents exist.

REQUEST NO. 30

All documents referring or relating to the compliance or non-compliance by Applicant with federal, state and local laws and regulations in connection with goods or services sold under Applicant's Mark.

RESPONSE TO REQUEST NO. 30:

No such documents exist.

REQUEST NO. 31

Copies of any licenses, assignments, or other agreements referring or related to Applicant's Mark.

RESPONSE TO REQUEST NO. 31:

No such documents exist.

REQUEST NO. 32

All documents referring or relating to prospective purchasers of goods or services sold under Applicant's Mark.

RESPONSE TO REQUEST NO. 32:

No such documents exist.

REQUEST NO. 33

All documents referring or relating to each address or geographical location at which Applicant has ever offered any goods or services under Applicant's Mark.

RESPONSE TO REQUEST NO. 33:

No such documents exist.

REQUEST NO. 34

All documents referring or relating to any objections received by Applicant from Opposer or any third party relating to the use or registration of Applicant's Mark.

RESPONSE TO REQUEST NO. 34:

No such documents exist. Opposer has full knowledge of all Opposer based objections.

REQUEST NO. 35

All documents referring or relating to any objections made by Applicant concerning the use or registration of any name, mark, trade dress, or other form of intellectual (property) (sic) by any third party.

RESPONSE TO REQUEST NO. 35:

No such documents exist.

REQUEST NO. 36

All documents referring or relating to any negotiations, transactions, or sales entered into between Applicant and any entities in the hotel or restaurant field relating to the services listed in Applicant's application Serial No. 76/553029.

RESPONSE TO REQUEST NO. 36:

No such documents exist.

REQUEST NO. 37

All documents that Applicant has sent to or received from any business referral services, including any contracts, correspondence, or information summaries.

RESPONSE TO REQUEST NO. 37:

No such documents exist.

REQUEST NO. 38

All documents referring or relating to the prices charged by Applicant for goods or services offered or intended to be offered under Applicant's Mark.

RESPONSE TO REQUEST NO. 38:

No such documents exist.

Respectfully submitted,
LAW OFFICE OF RICHARD D. CLARKE

DATE: 11/17/2004

By: Richard D. Clarke
Richard D. Clarke,
Attorney for Applicant
Robert B. Wilcox, an individual

Richard D. Clarke, Esq.
Law Office of Richard D. Clarke
3755 Avocado Blvd., #1000
La Mesa, CA 91941-7301

Tel: 619-670-1702
Fax: 619-670-7585

E-mail: RClarkeEsq@sbcglobal.net

USPTO Reg. No. 38,846

CERTIFICATE OF SERVICE

The undersigned hereby certifies that the foregoing answers to **Opposer's First Set of Interrogatories,** and **Opposer's First Request for Production of Documents** propounded by Opposer, The Ritz-Carlton Hotel Company LLC, in Opposition No. 91161969, was served upon the following attorneys of record for Opposer by depositing a true copy of same with the United States Postal Service as first class mail, postage prepaid, on this **17th day of November, 2004.**

Michael A. Grow, Esq.
Douglas R. Bush, Esq.
Jason J. Mazur, Esq.
ARENT FOX PLLC
1050 Connecticut Ave., NW
Washington, D.C. 20036
(202) 857-6000

Richard D. Clarke

Richard D. Clarke

EXHIBIT 16

TTAB

IN THE

UNITED STATES PATENT AND TRADEMARK OFFICE

BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

THE RITZ CARLTON HOTEL COMPANY, LLC Opposer, v. ROBERT B. WILCOX, Applicant.	**AMENDED ANSWER TO OPPOSER'S FIRST SET OF INTERROGATORIES** Opposition No. **91161969** Application Ser. No. **76/553,029** Date of Publication: **June 22, 2004**

Applicant, Robert B. Wilcox, an individual, whose business address is 7825 Fay Avenue, Suite 200, La Jolla, California, 92037, (hereinafter referred to as "Applicant"), hereby amends its answer to **Opposer's First Set of Interrogatories** propounded by Opposer, The Ritz-Carlton Hotel Company LLC, in Opposition No. 91161969, as follows:

I. INTERROGATORIES

INTERROGATORY NO. 1

Identify all persons who have knowledge concerning the facts and issues in this proceeding, including without limitation facts relating to the adoption and first use or intended use of Applicant's Mark, the printing, design and manufacturing of any printed materials or other items bearing Applicant's Mark, the marketing and sale of any products or services offered or intended to be offered under Applicant's Mark, and the advertising and promotion of any such products or services.

ANSWER TO INTERROGATORY NO. 1:

Robert B. Wilcox, Applicant, address above.
Elena Jurate Wilcox, Applicant's spouse, address above.
Richard D. Clarke, Attorney of Record for Applicant, address below.

INTERROGATORY NO. 2

Identify and describe the approximate date(s) and manner in which Applicant first learned of the use or registration of Opposer's Marks, alone or in combination with any other words or design, specifying the identity of the persons(s) associated with Applicant who first obtained such knowledge.

ANSWER TO INTERROGATORY NO. 2:

Applicant cannot specifically recall when or how he first learned of the use of Opposer's marks; Applicant learned of Opposer's registrations in early October 2003 from his trademark attorney, Richard D. Clarke, following a full US trademark search and verbal only search report.

INTERROGATORY NO. 3

Identify and describe the facts relating to the acquisition, selection, availability, adoption, creation, design, decision to use, intent to use, attempt to register, and/or registration of Applicant's Mark, including without limitation, the reasons for and date of the selection and the identity of all persons who participated in the selection.

ANSWER TO INTERROGATORY NO. 3:

Applicant is in the process of acquiring federal registration for the mark. There are no other facts relating to the acquisition as Applicant has not yet acquired the mark.

Applicant and his spouse participated in the selection of the mark.. Mr. Wilcox looked up the word "ritz" and "Ritzy" in his dictionary (the Microsoft Encarta College Dictionary) and found the definitions of those words. After discussing the matter with his spouse, they selected the mark ritz over the mark ritzy (as being more understated and less glitzy). The dictionary definitions were as follows: ritz - an extravagant or ostentatious show or display of something (informal); putting on the ritz- to make a show of wealth and extravagance; ritzy - expensively stylish and elegant (informal), also ritzily and ritziness. The mark was selected in or about late September 2003 or early October 2003.

As to availability, Richard Clarke performed a preliminary trademark search for pending and registered federal marks which might conflict. There were none found. Mr. Clarke then verbally reported the results of said search by telephone. No printouts of the search results were made. The search was performed online and reported immediately while the results were displayed on a computer screen.

As to adoption, creation and design, Applicant and his spouse alone participated in the adoption, creation, and design of the mark.

Facts relating to the decision to use the mark only involve the conversations and discussions between husband and wife leading to the making of a decision.

Facts relating to intent to use the mark involve the producing of the business cards, letterhead, and web pages seen at www.ritzgalleries.com.

The facts relating to the attempt to register, and/or registration of the mark include the filing of the trademark application (see Exhibit No. 3), and the USPTO approving the mark for publication upon initial examination.

INTERROGATORY NO. 4

Identify and describe the facts relating to the date and manner in which Applicant first used Applicant's Mark in connection with the sale of any products or services, specifying the identity of each person to whom each type of product or service was first sold.

ANSWER TO INTERROGATORY NO. 4:

Applicant has not used the mark in connection with the sale of any products or services.

INTERROGATORY NO. 5

Identify and describe each type of product or service sold or offered, or intended to be sold or offered, for sale under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 5:

Applicant has not used the mark in connection with the sale of any products or services. Applicant intends to use the mark in connection with fine art gallery services. Applicant intends to sell original and limited edition fine art, namely, paintings, photographs, sculpture and prints.

INTERROGATORY NO. 6

Identify and describe all materials on which Applicant's Mark has ever been used or displayed, including without limitation any signs, advertisements, brochures, direct mail solicitations, stationery, business cards, postcards, billboards, handbills, Internet websites, computer screens, directory listings, sales literature, catalogs, clothing, accessories, forms, packages, labels, promotional items, financial reports, price lists, decals, badges, annual reports, and all other materials bearing Applicant's Mark that have been distributed to or seen by prospective customers.

ANSWER TO INTERROGATORY NO. 6:

Applicant has not used the mark in connection with any product or service to date. Applicant has produced a web page (see Exhibit No. 1 and 2), and a business card (see Exhibit No. 5) and letterhead design (see Exhibit No. 4) containing a composite RITZSPECTRUM mark, but the design has never been distributed or seen by any prospective customers.

INTERROGATORY NO. 7

Identify all persons who designed, created, printed, or made each item on which Applicant's Mark has ever been displayed, including without limitation all items that Applicant was required to identify in response to the preceding interrogatory, and for each such person identify which items were designed, created, or made by him or her.

ANSWER TO INTERROGATORY NO. 7:

Applicant and his spouse worked jointly on the design of the mark.. Applicant and his wife were involved in the creation, printing, and making of each item on which Applicant's Mark has ever been displayed, including business cards and letterhead design containing a composite "RITZSPECTRUM" mark.. If at a later date Applicant uses the "RITZ" mark on business cards or letterhead, Applicant and his wife will be involved in creating and producing any such business card and letterhead. Therefore, Mr and Mrs. Wilcox designed and printed the business cards and letterhead without outside help. Mr. Wilcox also designed a web page using a composite "RITZSPECTRUM" mark.. Likewise, Mr. Wilcox produced and uploaded the web pages without outside help. If at a later date Applicant uses the "RITZ" mark on web pages, Applicant will be involved in creating and producing any such web pages.

INTERROGATORY NO. 8

Identify each current or former employee of Applicant who was ever employed by, affiliated with, or had any dealings with Opposer.

ANSWER TO INTERROGATORY NO. 8:

No such persons exist.

INTERROGATORY NO. 9

Identify all facts relating to any search or evaluation of any records conducted by or for Applicant to determine whether other persons had used or registered any name or mark similar to Applicant's Mark, or whether the use of Applicant's Mark would conflict with the rights of any

person, including the date of each search all records examined, and all persons involved in each search.

ANSWER TO INTERROGATORY NO. 9:

Applicant's trademark attorney, Richard D. Clarke, performed a full US trademark search in early October 2003. The specifics of said search were verbally reported to client in mid-October 2003 in a telephone conversation between Applicant and Richard D. Clarke.

INTERROGATORY NO. 10

Identify on an annual basis for each year since Applicant's Mark was first used, the total amount of revenue received that relates to the sale or offering of any product or service sold under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 10:

Applicant has not used the mark in connection with the sale of any products or services.

INTERROGATORY NO. 11

Identify on an annual basis for each year since Applicant's Mark was first used the dollar amount of advertising and promotional expenditures for each product or service offered under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 11:

Applicant has not used the mark in connection with the sale of any products or services.

INTERROGATORY NO. 12

Identify all advertising and promotional methods, or types of media, used or intended to be used in advertising or promoting the sale of any products or services under Applicant's Mark, specifying each publication, radio station, television station, Internet website, or other advertising medium used in connection with such advertising or promotion, and the date(s) on which such advertising or promotional activity occurred.

ANSWER TO INTERROGATORY NO. 12:

Applicant has not used the mark in connection with the sale of any products or services. At the time of filing, Applicant intends to use the "RITZSPECTRUM" mark on letterhead, business cards, and web pages (see Exhibits 1, 2, 4 and 5). After the mark was approved for publication by the USPTO, Applicant began looking into the possibility of opening an online gallery with fine art for sale therein. In this regard, Applicant obtained domain names related to the marks, such as "ritzgalleries.com" and "ritzspectrum.com" to secure said domains in the event Applicant proceeded with the online gallery intent. No other promotional activities were undertaken by Applicant with respect to the mark RITZ.

INTERROGATORY NO. 13

Identify each advertising agency, public relations firm, or person that has ever performed any services relating to the advertising or publicizing of Applicant's Mark and all persons at each such firm or agency who have had any responsibility for Applicant's account.

ANSWER TO INTERROGATORY NO. 13:

Applicant has not used the mark in connection with any product or service to date.

INTERROGATORY NO. 14

Identify the types of prospective purchasers or customers who have used or purchased, or who may use or purchase, the products and services in connection with which Applicant's Mark is used.

ANSWER TO INTERROGATORY NO. 14:

Applicant has not used the Mark in connection with any product or service to date. Thus, there are no purchasers or customers who have used or purchased the products or services in connection with which Applicant's mark is used. If, in the future, Applicant uses the mark "RITZ" in connection with any products or services, the type of prospective purchasers or customers who may use or purchase any of those products or services are those customers who are involved with or interested in fine arts and related goods and services. Because it is impossible to determine who these persons are, a more detailed answer would be merely speculative. Notwithstanding, in speculation, we are assuming that the target consumer would be a person interested in acquiring fine art (originals and limited editions, not reproductions) in the price range of about $4,000 to about $4,000,000 per piece.

INTERROGATORY NO. 15

Identify and describe all communications, meetings, or conversations between Applicant and Opposer relating to Applicant's Mark, and the substance of each communication, meeting, or conversation.

ANSWER TO INTERROGATORY NO. 15:

Applicant and Opposer have never met or communicated.

INTERROGATORY NO. 16

Identify all documents referring or relating to any objection received by Applicant from any third party concerning the use or registration of Applicant's Mark.

ANSWER TO INTERROGATORY NO. 16:

Applicant has never received any such objection from a third party.

INTERROGATORY NO. 17

Describe with particularity the facts relating to each instance in which a person has been (or has appeared to be) confused, mistaken, or deceived as to the identity of the parties to this action or as to the origin, source, sponsorship, or affiliation of their respective product(s) or service(s), including without limitation the identity of each person who was confused or mistaken, the date and place of the incident, a description of the circumstances that led to the person's being confused, mistaken, or deceived, how Applicant became aware of the confusion, the product(s) or service(s) involved, all action taken with respect to the confusion, and the identity of the each person who handled such response.

ANSWER TO INTERROGATORY NO. 17:

No such actual confusion has taken place.

INTERROGATORY NO. 18

Identify all misdirected phone calls, correspondence, e-mails, or other communications received by Applicant that were intended for Opposer.

ANSWER TO INTERROGATORY NO. 18:

No such communications have ever occurred.

INTERROGATORY NO. 19

Identify all Internet web sites, trade associations, wholesale or retail outlets, direct mail operations, or other trade channels through which any goods or services have been sold or are intended to be sold under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 19:

Applicant intends to promote his services via the Internet on one or more web sites, and for this purpose has reserved www.ritzspectrum.com and www.ritzgalleries.com, both posted as coming soon (see Exhibits 1 and 2).

INTERROGATORY NO. 20

Identify and describe all oral or written agreements, including all assignments and licenses entered into by Applicant, referring or relating to Applicant's Mark, specifying the date of each agreement, the identity of all the parties thereto, and the reason and purpose of the agreement.

ANSWER TO INTERROGATORY NO. 20:

No such agreements exist.

INTERROGATORY NO. 21

If Applicant claims to have acquired by rights in Applicant's Mark through any predecessor in interest, identify and describe the facts pertaining to said acquisition, including each such predecessor and the date on which each purported use of Applicant's Mark began and ended.

ANSWER TO INTERROGATORY NO. 21:

No such predecessor rights exist.

INTERROGATORY NO. 22

If Applicant or any predecessor or related company has ever applied to register Applicant's Mark in the Patent and Trademark Office or with any state, identify and describe the facts pertaining to each such application, including without limitation the status of the application, whether or not any registration was issued, and any reasons for which registration was denied.

ANSWER TO INTERROGATORY NO. 22:

No such state applications exist. Opposer has full knowledge of Applicant's federal application to register the mark that is the subject of this Opposition proceeding. As noted by TBMP Section 402.02, the right to discovery is not limited. Similar to FRCP Rule 26(b)(2)(I), TBMP Section 402.02 places limits on discoverable matter to discovery that is not "unreasonably cumulative or duplicative, *or is obtainable from some other source that is more convenient, less burdensome, or less expensive.*" Since Ritz-Carlton has knowledge of Mr. Wilcox's federal application, it is more convenient, more burdensome, and more expensive to burden Mr. Wilcox with having to produce this information.

INTERROGATORY NO. 23

Identify and describe any survey, poll, or other research conducted by or on behalf of Applicant referring or relating to Applicant's Mark, or the goods or services offered or intended to be offered under Applicant's Mark, including the identity of all persons who conducted or have knowledge of such research.

ANSWER TO INTERROGATORY NO. 23:

No such survey, poll, or other research exists.

INTERROGATORY NO. 24

Identify all expert witnesses expected to be called to testify on Applicant's behalf in this proceeding, including the subject area on which each expert will testify, the substance of any facts and opinions to which each expert is expected to testify, a summary of the grounds for each opinion, and the facts showing the qualification of each expert.

ANSWER TO INTERROGATORY NO. 24:

No expert witnesses are currently expected to be called to testify.

INTERROGATORY NO. 25

Identify and describe the facts relating to any negotiations, transactions, or sales entered into between Applicant and any entities in the hotel or restaurant field relating to the services listed in Applicant's application Serial No. 76/553,029.

ANSWER TO INTERROGATORY NO. 25:

No such negotiations, transactions or sales exist.

INTERROGATORY NO. 26

Identify each address or geographical location at which Applicant has ever offered any goods or services under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 26:

Applicant has not used the mark in connection with the sale of any products or services.

INTERROGATORY NO. 27

Identify and describe the facts relating to any business license Applicant ever obtained in connection with any business that has ever been operated under Applicant's Mark.

ANSWER TO INTERROGATORY NO. 27:

Applicant has never operated a business under Applicant's mark. Applicant filed for and obtained a Fictitious Business Name Statement on December 17, 2003, a copy of which is attached hereto as Exhibit No. 6 (see Exhibit No. 6).

INTERROGATORY NO. 28

Identify and describe all objections received by Applicant, from Opposer or any third party, relating to the use, attempted registration, or registration of Applicant's Mark, specifying the identity of each person from whom any such objection was received, the date of the objection, and all action taken in response to the objection.

ANSWER TO INTERROGATORY NO. 28:

No such third party objections exist. Opposer has full knowledge of Opposer's objections to Applicant's federal application to register the mark that is the subject of this Opposition proceeding. Any and all objections received by Mr. Wilcox came to him through his trademark attorney Richard Clarke. All such objections and all such communications were received by fax and mail, and all originated at Arent Fox PLLC. The identity of the sender was in each case Jason Mazur, Esq., an associate at Arent Fox PLLC. The dates vary, but range from October 2004 to present. In each case the action taken was to have Mr. Wilcox's attorney reply by fax and/or mail. The only other action taken in response to opposer's objections via correspondence consist of several telephone calls made by Applicant's attorney to Jason Mazur to discuss the opposition and to attempt to get opposer to reconsider their actions. There were no other identifiable actions taken by Applicant in response to opposer's objections to Applicant's use and registration of the involved mark.

INTERROGATORY NO. 29

Identify each person who provided information or otherwise assisted in the preparation of answers to the foregoing interrogatories, specifying the information which he or she provided.

ANSWER TO INTERROGATORY NO. 29:

Applicant himself, his spouse Elena Jurate Wilcox, and his trademark attorney Richard D. Clarke, for all foregoing answers.

Respectfully submitted,

LAW OFFICE OF RICHARD D. CLARKE

DATE: 03/23/2006 BY: Richard D. Clarke

Richard D. Clarke,
Attorney for Applicant
Robert B. Wilcox, an individual

Richard D. Clarke, Esq.
Law Office of Richard D. Clarke
3755 Avocado Blvd., #1000
La Mesa, CA 91941-7301

Tel: 619-670-1702
Fax: 619-670-7585

E-mail: rclarkeesq@sbcglobal.net

USPTO Reg. No. 38,846

CERTIFICATE OF SERVICE

The undersigned hereby certifies that the foregoing answers to **Amended Answer to Opposer's First Set of Interrogatories** propounded by Opposer, The Ritz-Carlton Hotel Company LLC, in Opposition No. 91161969, was served upon the following attorneys of record for Opposer by depositing a true copy of same with the United States Postal Service as first class mail, postage prepaid, on this 23 **day of March, 2006.**

Michael A. Grow, Esq.
Douglas R. Bush, Esq.
Jason J. Mazur, Esq.
ARENT FOX PLLC
1050 Connecticut Ave., NW
Washington, D.C. 20036
(202) 857-6000

Richard D. Clarke

Richard D. Clarke

VERIFICATION

I, Robert Wilcox, have read the foregoing AMENDED ANSWER TO OPPOSER'S FIRST SET OF INTERROGATORIES and know the contents thereof.

I am a party to this action. The matters stated in the foregoing documents are true of my own knowledge except as to those matters which are stated upon information and belief, and as to those matters, I believe them to be true.

I declare under penalty of perjury, under the laws of the State of California, that the foregoing is true and correct, and if sworn as a witness, I can completely testify to the foregoing of my own knowledge.

DATE: September 28, 2005 BY: _____

Robert B. Wilcox

STATE OF California)

COUNTY OF San Diego)

Subscribed and sworn to before me this 28th day of September, 2005, by Robert B. Wilcox.

WITNESS my hand and official seal.

My commission expires:

June 18, 2008

NIMISHA J. AMIN
Comm. # 1495526
NOTARY PUBLIC - CALIFORNIA
San Diego County
My Comm. Expires JUNE 18, 2008

_____

Notary Public

EXHIBIT 17

TTAB

IN THE

UNITED STATES PATENT AND TRADEMARK OFFICE

BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

THE RITZ CARLTON HOTEL COMPANY, LLC Opposer,	)	
v.	)	Opposition No. **91161969**
ROBERT B. WILCOX, Applicant.	)	

APPLICANT'S ANSWERS TO OPPOSER'S FIRST REQUEST FOR ADMISSIONS

Robert B. Wilcox ("Applicant"), pursuant to Rule 2.120 of the Trademark Rules of Practice of the Patent and Trademark Office (the "Trademark Rules") and FRCP Rules 26 and 36, hereby answer this request for admissions that The Ritz-Carlton Hotel Company, L.L.C. ("Opposer") has propounded, by serving its written responses to Michael A. Grow, Douglas R.

Bush and Jason J. Mazur, Arent Fox PLLC, 1050 Connecticut Avenue, NW, Washington, D.C. 20036, within thirty (30) days after service of this request.

INSTRUCTIONS AND DEFINITIONS

The Instructions and Definitions contained in APPLICANT'S FIRST SET OF INTERROGATORIES, served concurrently herewith, are incorporated by reference and shall apply to these requests.

REQUESTS

1. You and/or your company eWorldWideWeb, Inc. Are the registered owners of the domain names *www.ritzcrafts.com* and *www.ritzcrafts.com*.

Admit: _____ Deny: X

2. The domain names *www.ritzcoffee.com* and *www.ritzcrafts.com* are being used in connection with a website for eWorldWideWeb, Inc. that offers the sale of domain names.

Admit: _____ Deny: X

3. You do not intend to use the domain name *www.ritzcoffee.com* in connection with the advertising or promoting of art gallery services.

Admit: X Deny: _____

4. You have not ruled out the possibility of selling the domain name *www.ritzcoffee.com* to a third party.

Admit: _____ Deny: X

5. You do not intend to use the domain name *www.ritzcrafts.com* in connection with the advertising or promoting of art gallery services.

Admit: X Deny: _____

6. You have not ruled out the possibility of selling the domain name *www.ritzcrafts.com* to a third party.

Admit: _____ Deny: X

7. When you visited the RITZ-CARLTON hotel in Laguna Niguel, you observed in the public areas of the hotel museum-quality 18th and 19th century European and American works of art, including oils, watercolors, prints, tapestries, sculptures, antique furnishings, and Persian carpets.

Admit: _____ Deny: X

8. You have seen prints, paintings, photographs, or other art objects offered for sale in hotel gift shops.

Admit: _____ Deny: X

9. You have seen or attended art exhibitions hosted at one or more hotels.

Admit: _____ Deny: X

10. You have purchased art offered for sale at hotel shops or at art exhibits held at one or more hotels.

Admit: _____ Deny: X

11. Art galleries sometimes market their goods and services by providing brochures and information to hotels or concierges employed by hotels.

Admit: X Deny: _____

12. Hotels market their services by arranging packages for guests featuring art gallery tours or art exhibitions.

Admit: X Deny: _____

13. Among the prospective purchasers of the services you intend to offer under the mark RITZ are hotel guests, including guests of RITZ-CARLTON hotels.

Admit: X Deny: _____

14. Guests staying at RITZ-CARLTON are typically more likely to purchase art than guests staying at less expensive hotels.

Admit: X Deny: _____

15. You selected the mark RITZ because of the goodwill and positive mental images associated with that mark.

Admit: _____ Deny: X

16. The goodwill and positive mental images associated with the mark RITZ are the result of the use and advertising of that mark by Ritz-Carlton.

Admit: _____ Deny: X

17. Your federal application Ser. No. 76/553030, for the mark SPECTRUM for art galleries offering original and limited edition fine art, namely, paintings, photographs, sculptures and prints, was not opposed, and the U.S. Patent and Trademark Office has issued a notice of allowance for this mark.

Admit: X Deny: _____

18. The pending opposition No. 91161969 filed by Ritz-Carlton does not prevent you from using the mark SPECTRUM in connection with art gallery services or with any of the services listed in your application to register the mark RITZ.

Admit: X Deny: _____

19. You prefer to use the mark RITZ instead of SPECTRUM in connection with art gallery services because RITZ is a more widely recognized name among prospective purchasers of art.

Admit: _____ Deny: X

20. The RITZ mark has become famous through advertising and promotional expenses incurred by Ritz-Carlton.

Admit: _____ Deny: X

21. Prospective customers of art galleries located in La Jolla, California include out-of-town visitors staying in Southern California hotels.

Admit: X Deny: _____

DATE: July 20, 2005 BY: Richard D. Clarke

Richard D. Clarke
Attorney for Applicant
Robert B. Wilcox, an individual

Richard D. Clarke, Esq.
Law Offices of Richard D. Clarke
3755 Avocado Blvd., #1000
La Mesa, CA 91941-7301

Tel: (619) 670-1702
Fax: (619) 670-7585

E-mail: RClarkeEsq@sbcglobal.net

USPTO Reg. No. 38,846

CERTIFICATE OF SERVICE

The undersigned hereby certifies that the foregoing **APPLICANT'S ANSWERS TO OPPOSER'S FIRST REQUEST FOR ADMISSIONS,** was served upon the following attorney of record for Opposer by depositing a true copy of same with the United States Postal Service as first class mail, postage prepaid, on this 20th day of July, 2005.

Jason J. Mazur, Esq.
ARENT FOX KINTNER PLLC
1050 Connecticut Avenue, NW
Washington, D.C. 20036-5339

Richard D. Clarke

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

THE RITZ-CARLTON HOTEL COMPANY, L.L.C.,	)	
Opposer	)	
v.	)	Opp. No. 91161969
ROBERT B. WILCOX,	)	
Applicant	)	

NOTICE OF RELIANCE ON REGISTRATIONS
UNDER 37 CFR § 2.122(d)(2)

Opposer The Ritz-Carlton Hotel Company, L.L.C. hereby gives notice that it will rely on the following registrations below. Each registration is listed as an Exhibit to this Notice of Reliance and is accompanied by a copy of the registration prepared and issued by the Patent and Trademark Office showing both the current status of and current title to the registration.

Exhibit 1. U.S. Registration No. 1,094,823 for the word mark RITZ-CARLTON in Class 42.

Exhibit 2. U.S. Registration No. 1,535,834 for the stylized word mark RITZ in Class 42.

Exhibit 3. U.S. Registration No. 1,631,978 for the word mark THE RITZ-CARLTON CLUB in Class 42.

Exhibit 4. U.S. Registration No. 1,795,438 for the word mark THE RITZ KIDS in Class 42.

Exhibit 5. U.S. Registration No. 1,905,234 for the word and design mark THE RITZ-CARLTON & DESIGN in Classes 3, 6, 16, 18, 21, 24, 25, 28, 29, 30, 34, 41, and 42.

Exhibit 6. U.S. Registration No. 2,298,901 for the word mark RITZ-CARLTON in Class 36.

Exhibit 7. U.S. Registration No. 2,386,118 for the word and design mark THE RITZ-CARLTON & DESIGN in Class 36.

Exhibit 8. U.S. Registration No. 2,388,768 for the word mark THE RITZ-CARLTON CLUB in Class 36.

Exhibit 9. U.S. Registration No. 2,446,217 for the word mark PUTTIN' ON THE RITZ in Class 36.

Exhibit 10. U.S. Registration No. 2,606,040 for the word mark THE RITZ-CARLTON LODGE in Class 41.

Exhibit 11. U.S. Registration No. 2,615,549 for the word mark RITZ-CARLTON in Class 41.

Exhibit 12. U.S. Registration No. 2,869,095 for the word mark RITZ in Class 41.

Exhibit 13. U.S. Registration No. 2,934,838 for the word mark RITZ in Class 43.

Exhibit 14. U.S. Registration No. 3,079,520 for the word mark PUTTIN' ON THE RITZ in Class 43.

Respectfully submitted,

By: _____

Michael A. Grow
Douglas R. Bush
Jason J. Mazur
ARENT FOX PLLC
1050 Connecticut Avenue, NW
Washington, DC 20036-5339
Telephone: (202) 857-6000
Facsimile: (202) 857-6395

Dated: November 28, 2006

Attorneys for Opposer

CERTIFICATE OF MAILING

It is hereby certified that the foregoing **Notice Of Reliance On Registrations Under 37 CFR § 2.122(d)(2)** (re Opposition No. 91161969) is being deposited with the U.S. Postal Service addressed to the Commissioner of Trademarks, P.O. Box 1451, Alexandria, VA 22313-1451, this 28 day of November, 2006, marked first class mail postage prepaid.

_____

CERTIFICATE OF SERVICE

I hereby certify that a true and correct copy of the foregoing **Notice Of Reliance On Registrations Under 37 CFR § 2.122(d)(2)** (re Opposition No. 91161969) was served upon Applicant's counsel Richard D. Clarke, Esq., Law Office of Richard D. Clarke, 3755 Avocado Blvd., #100, La Mesa, California 91941-7301, by Federal Express on November 28, 2006.

_____

EXHIBIT 1

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE
United States Patent and Trademark Office

May 26, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *1,094,823* IS CERTIFIED TO BE A TRUE COPY WHICH IS IN FULL FORCE AND EFFECT WITH NOTATIONS OF ALL STATUTORY ACTIONS TAKEN THEREON AS DISCLOSED BY THE RECORDS OF THE UNITED STATES PATENT AND TRADEMARK OFFICE.

REGISTERED FOR A TERM OF *20* YEARS FROM *June 27, 1978*
1st* RENEWAL FOR A TERM OF *10* YEARS FROM *June 27, 1998
SECTION 8 & 15
SAID RECORDS SHOW TITLE TO BE IN:
RITZ-CARLTON HOTEL COMPANY, THE, L.L.C.
A DELAWARE LIMITED LIABILITY COMPANY

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

L. Edelen

L. EDELEN
Certifying Officer

Int. Cl.: 42

Prior U.S. Cl.: 100

United States Patent and Trademark Office

Reg. No. 1,094,823
Registered June 27, 1978

SERVICE MARK
Principal Register

RITZ-CARLTON

The Ritz-Carlton Hotel Company of Boston (Massachusetts corporation)
15 Arlington St.
Boston, Mass. 02117

For: HOTEL SERVICES, in CLASS 42 (U.S. CL. 100).
First use May 18, 1927; in commerce May 18, 1927.

Ser. No. 142,343, filed Sept. 23, 1977.

D. M. SOROKA, Examiner

EXHIBIT 2

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE

United States Patent and Trademark Office

May 26, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *1,535,834* IS CERTIFIED TO BE A TRUE COPY WHICH IS IN FULL FORCE AND EFFECT WITH NOTATIONS OF ALL STATUTORY ACTIONS TAKEN THEREON AS DISCLOSED BY THE RECORDS OF THE UNITED STATES PATENT AND TRADEMARK OFFICE.

REGISTERED FOR A TERM OF *20* YEARS FROM *April 18, 1989*
SECTION 8 & 15
SAID RECORDS SHOW TITLE TO BE IN:
RITZ-CARLTON HOTEL COMPANY, THE. L.L.C.
A DELAWARE LIMITED LIABILITY COMPANY

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

L. Edelen

L. EDELEN
Certifying Officer

Int. Cl.: 42

Prior U.S. Cl.: 100

United States Patent and Trademark Office

Reg. No. 1,535,834
Registered Apr. 18, 1989

SERVICE MARK
PRINCIPAL REGISTER

RITZ

W.B. JOHNSON PROPERTIES, INC. (GEORGIA CORPORATION)
SUITE 3000
3414 PEACHTREE ROAD, N.E.
ATLANTA, GA 30326 , ASSIGNEE OF RITZ HOTEL LIMITED, THE (UNITED KINGDOM CORPORATION) PARIS, FRANCE

FOR: HOTEL AND RESTAURANT SERVICES, INCLUDING GRILL ROOMS, SNACK BARS, BARS, CABARETS AND TEA ROOM SERVICES, IN CLASS 42 (U.S. CL. 100).

OWNER OF FRANCE REG. NO. 932842, DATED 8-24-1975, RENEWED AS REG. NO. 745863, DATED 6-3-1985, EXPIRES 6-3-1995.

SER. NO. 506,241, FILED 10-29-1984.

RICHARD A. STRASER, EXAMINING ATTORNEY

EXHIBIT 3

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE

United States Patent and Trademark Office

May 25, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *1,631,978* IS CERTIFIED TO BE A TRUE COPY WHICH IS IN FULL FORCE AND EFFECT WITH NOTATIONS OF ALL STATUTORY ACTIONS TAKEN THEREON AS DISCLOSED BY THE RECORDS OF THE UNITED STATES PATENT AND TRADEMARK OFFICE.

REGISTERED FOR A TERM OF *10* YEARS FROM *January 15, 1991*

1st RENEWAL FOR A TERM OF *10* YEARS FROM *January 15, 2001*

SECTION 8 & 15

SAID RECORDS SHOW TITLE TO BE IN:

THE RITZ-CARLTON HOTEL COMPANY, LLC

A LIMITED LIABILITY COMPANY OF DELAWARE

By Authority of the

Under Secretary of Commerce for Intellectual Property

and Director of the United States Patent and Trademark Office

P. SWAIN

Certifying Officer

Int. Cl.: 42

Prior U.S. Cl.: 100

United States Patent and Trademark Office

Reg. No. 1,631,978
Registered Jan. 15, 1991

SERVICE MARK
PRINCIPAL REGISTER

THE RITZ-CARLTON CLUB

W. B. JOHNSON PROPERTIES, INC. (GEORGIA CORPORATION)
SUITE 300
3414 PEACHTREE ROAD, N.E.
ATLANTA, GA 30326

FOR: HOTEL SERVICES, IN CLASS 42 (U.S. CL. 100).

FIRST USE 11-0-1983; IN COMMERCE 11-0-1983.

OWNER OF U.S. REG. NOS. 1,094,823 AND 1,535,834.

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "CLUB", APART FROM THE MARK AS SHOWN.

SER. NO. 74-042,223, FILED 3-26-1990.

KATHLEEN COONEY, EXAMINING ATTORNEY

EXHIBIT 4

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE

United States Patent and Trademark Office

May 25, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *1,795,438* IS CERTIFIED TO BE A TRUE COPY WHICH IS IN FULL FORCE AND EFFECT WITH NOTATIONS OF ALL STATUTORY ACTIONS TAKEN THEREON AS DISCLOSED BY THE RECORDS OF THE UNITED STATES PATENT AND TRADEMARK OFFICE.

REGISTERED FOR A TERM OF *10* YEARS FROM *September 28, 1993*
1st RENEWAL FOR A TERM OF *10* YEARS FROM *September 28, 2003*
SECTION 8 & 15
SAID RECORDS SHOW TITLE TO BE IN:
THE RITZ-CARLTON HOTEL COMPANY, LLC
A LIMITED LIABILITY COMPANY OF DELAWARE

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

P. SWAIN
Certifying Officer

Int. Cl.: 42

Prior U.S. Cl.: 100

United States Patent and Trademark Office

Reg. No. 1,795,438
Registered Sep. 28, 1993

SERVICE MARK
PRINCIPAL REGISTER

THE RITZ KIDS

RITZ HOTEL LIMITED, THE (UNITED KINGDOM CORPORATION)
15 PLACE VENDOME
PARIS, FRANCE , ASSIGNEE OF RITZ HOTEL LIMITED, THE (UNITED KINGDOM CORPORATION) PARIS, FRANCE

FOR: HOTEL SERVICES, RESTAURANT SERVICES, BEAUTY SALONS AND HAIRDRESSING SALON SERVICES, IN CLASS 42 (U.S. CL. 100).

PRIORITY CLAIMED UNDER SEC. 44(D) ON FRANCE APPLICATION NO. 747723, FILED 6-17-1985, REG. NO. 1312976, DATED 6-17-1985, EXPIRES 6-17-1995.

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "KIDS", APART FROM THE MARK AS SHOWN.

SER. NO. 74-801,223, FILED 12-10-1985.

NANCY L. HANKIN, EXAMINING ATTORNEY

EXHIBIT 5

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE
United States Patent and Trademark Office

May 26, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *1,905,234* IS CERTIFIED TO BE A TRUE COPY WHICH IS IN FULL FORCE AND EFFECT WITH NOTATIONS OF ALL STATUTORY ACTIONS TAKEN THEREON AS DISCLOSED BY THE RECORDS OF THE UNITED STATES PATENT AND TRADEMARK OFFICE.

REGISTERED FOR A TERM OF *10* YEARS FROM *July 18, 1995*
1st RENEWAL FOR A TERM OF *10* YEARS FROM *July 18, 2005*
SECTION 8 PARTIAL & 15
AMENDMENT/CORRECTION/NEW CERT(SEC7) ISSUED
LESS GOODS
CLASS(ES) CANCELLED:
INT CL 014

SAID RECORDS SHOW TITLE TO BE IN:
RITZ-CARLTON HOTEL COMPANY, L.L.C., THE
A DE LLC

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

E. BORNETT
Certifying Officer

Int. Cls.: 3, 6, 14, 16, 18, 21, 24, 25, 28, 29, 30, 34, 41 and 42

Prior U.S. Cls.: 2, 3, 9, 13, 22, 25, 27, 30, 37, 38, 39, 41, 42, 46, 51, 52, 100 and 107

Reg. No. 1,905,234

United States Patent and Trademark Office

Registered July 18, 1995

Corrected

OG Date Dec. 25, 2001

TRADEMARK
SERVICE MARK
PRINCIPAL REGISTER

THE RITZ-CARLTON HOTEL COMPANY, L.L.C. (DELAWARE LIMITED LIABILITY COMPANY),
10400 FERNWOOD ROAD
BETHESDA, MD 20817, BY ASSIGNMENT, BY ASSIGNMENT W. B. JOHNSON PROPERTIES, INC. (GEORGIA CORPORATION) ATLANTA, GA
OWNER OF U.S. REG. NOS. 1,094,823, 1,631,978 AND OTHERS.

FOR: CLEANSERS; NAMELY, SKIN SOAPS, HAIR SHAMPOO AND CONDITIONER, IN CLASS 3 (U.S. CLS. 51 AND 52).
FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: METAL KEY RINGS , IN CLASS 6 (U.S. CLS. 13 AND 25).
FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: ~~CLOCKS,~~ IN CLASS 14 (U.S. CL. 27).
FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: PAPERWEIGHTS, ~~LETTER-OPENERS, VINYL PAD DESK FOLDERS, DESK FOLDERS WITH CALCULATORS,~~ STATIONERY, UNDERARM PORTFOLIOS, LETTER PADS, FOLDERS HOLDING NOTEPAPER PADS, ~~PEN SETS, ROLLER BALL PENS, FOUNTAIN PENS, PENCILS~~, PAPER SHOPPING BAGS, PLAYING CARDS, IN CLASS 16 (U.S. CLS. 22, 37 AND 38).
FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: ~~SHAVING KITS SOLD EMPTY, BRIEFCASES, BRIEFBAGS~~, PASSPORT CASES, ~~TRAVEL/TIE CASES,~~ ALL-PURPOSE SPORTS BAGS, GOLF UMBRELLAS, LUGGAGE TAGS, MEN'S AND WOMEN'S VALET BAGS, TOTE BAGS, DUFFLE BAGE, LUGGAGE CANVAS BAGS, IN CLASS 18 (U.S. CLS. 3 AND 41).
FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: CRYSTAL BOXES FOR DECORATION, DRINKING GLASSES, ~~BOWLS, VASES, GLASS JARS FOR CONDIMENTS, DECANTERS, CRYSTAL COOLERS FOR CHAMPAGNE AND OTHER WINES, CHAMPAGNE FLUTES, PEDESTALS FOR VASES, CRYSTAL GOLF BALLS, CRYSTAL TENNIS BALLS,~~ COFFEE MUGS, COASTERS, ~~PLATES,~~ IN CLASS 21 (U.S. CLS. 2 AND 30).

In testimony whereof I have hereunto set my hand and caused the seal of The Patent and Trademark Office to be affixed on Dec. 25, 2001.

DIRECTOR OF THE U.S. PATENT AND TRADEMARK OFFICE

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: ~~BED AND~~ BATH LINENS ~~FOR USE IN HOTELS,~~ IN CLASS 24 (U.S. CL. 42).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: CLOTHING; NAMELY, VISORS, GOLF CAPS, ROBES FOR USE BY AND SALE TO HOTEL GUESTS, GOLF SHIRTS, TENNIS SHIRTS, SHORTS, ~~SKIRTS~~, T-SHIRTS, ~~SWEAT PANTS~~, SWEAT SHIRTS, ~~WARM-UP SUITS~~, IN CLASS 25 (U.S. CL. 39).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: TOYS; NAMELY, STUFFED ANIMALS, GOLF BALLS, ~~TENNIS BALLS~~, IN CLASS 28 (U.S. CL. 22).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: PROCESSED FOODS; NAMELY, JAM, JELLIES, IN CLASS 29 (U.S. CL. 46).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: STAPLE FOODS; NAMELY, CANDY, HONEY, SUGAR, KETCHUP, MUSTARD, IN CLASS 30 (U.S. CL. 46).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: MATCHES, IN CLASS 34 (U.S. CL. 9).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: ENTERTAINMENT SERVICES IN THE NATURE OF CABARETS, IN CLASS 41 (U.S. CL. 107).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: HOTEL SERVICES, RESTAURANT SERVICES, RESTAURANT SERVICES OFFERING A GRILL ROOM, SNACK BAR, AND TEA ROOM, COCKTAIL LOUNGE AND BAR SERVICES, IN CLASS 42 (U.S. CL. 100).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

SER. NO. 74-254,630, FILED 3-12-1992.

In testimony whereof I have hereunto set my hand and caused the seal of The Patent and Trademark Office to be affixed on Dec. 25, 2001.

DIRECTOR OF THE U.S. PATENT AND TRADEMARK OFFICE

Int. Cls.: 3, 6, 14, 16, 18, 21, 24, 25, 28, 29, 30, 34, 41 and 42
Prior U.S. Cls.: 2, 3, 9, 13, 22, 25, 27, 30, 37, 38, 39, 41, 42, 46, 51, 52, 100 and 107

United States Patent and Trademark Office

Reg. No. 1,905,234
Registered July 18, 1995

TRADEMARK
SERVICE MARK
PRINCIPAL REGISTER

THE RITZ-CARLTON

W. B. JOHNSON PROPERTIES, INC. (GEORGIA CORPORATION)
3414 PEACHTREE ROAD, N.E.
SUITE 300
ATLANTA, GA 30326

FOR: CLEANSERS; NAMELY, SKIN SOAPS, HAIR SHAMPOO AND CONDITIONER , IN CLASS 3 (U.S. CLS. 51 AND 52).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: METAL KEY RINGS, IN CLASS 6 (U.S. CLS. 13 AND 25).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR~~: CLOCKS,~~ IN CLASS 14 (U.S. CL. 27).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: PAPERWEIGHTS, ~~LETTER OPENERS, VINYL PAD DESK FOLDERS, DESK FOLDERS WITH CALCULATORS~~, STATIONERY, UNDERARM PORTFOLIOS, LETTER PADS, FOLDERS HOLDING NOTEPAPER PADS, ~~PEN SETS, ROLLER BALL PENS, FOUNTAIN PENS, PENCILS,~~ PAPER SHOPPING BAGS, PLAYING CARDS, IN CLASS 16 (U.S. CLS. 22, 37 AND 38).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: ~~SHAVING KITS SOLD EMPTY, BRIEFCASES, BRIEFBAGS,~~ PASSPORT CASES, ~~TRAVEL/TIE CASES,~~ ALL-PURPOSE SPORTS BAGS, GOLF UMBRELLAS, LUGGAGE TAGS, MEN'S AND WOMEN'S VALET BAGS, TOTE BAGS, DUFFLE BAGE, LUGGAGE CANVAS BAGS, IN CLASS 18 (U.S. CLS. 3 AND 41).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: CRYSTAL BOXES FOR DECORATION, DRINKING GLASSES, ~~BOWLS, VASES, GLASS JARS FOR CONDIMENTS, DECANTERS, CRYSTAL COOLERS FOR CHAMPAGNE AND OTHER WINES, CHAMPAGNE FLUTES, PED-~~

~~ESTALS FOR VASES, CRYSTAL GOLF BALLS, CRYSTAL TENNIS BALLS,~~ COFFEE MUGS, COASTERS, ~~PLATES,~~ IN CLASS 21 (U.S. CLS. 2 AND 30).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: ~~BED AND~~ BATH LINENS ~~FOR USE IN HOTELS,~~ IN CLASS 24 (U.S. CL. 42).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: CLOTHING; NAMELY, VISORS, GOLF CAPS, ROBES FOR USE BY AND SALE TO HOTEL GUESTS, GOLF SHIRTS, TENNIS SHIRTS, SHORTS, ~~SKIRTS,~~ T-SHIRTS, ~~SWEAT PANTS,~~ SWEAT SHIRTS, ~~WARM-UP SUITS,~~ IN CLASS 25 (U.S. CL. 39).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: TOYS; NAMELY, STUFFED ANIMALS, GOLF BALLS, ~~TENNIS BALLS,~~ IN CLASS 28 (U.S. CL. 22).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: PROCESSED FOODS; NAMELY, JAM, JELLIES, IN CLASS 29 (U.S. CL. 46).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: STAPLE FOODS; NAMELY, CANDY, HONEY, SUGAR, KETCHUP, MUSTARD , IN CLASS 30 (U.S. CL. 46).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: MATCHES, IN CLASS 34 (U.S. CL. 9).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: ENTERTAINMENT SERVICES IN THE NATURE OF CABARETS, IN CLASS 41 (U.S. CL. 107).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

FOR: HOTEL SERVICES, RESTAURANT SERVICES, RESTAURANT SERVICES OFFERING A GRILL ROOM, SNACK BAR, AND TEA ROOM, COCKTAIL LOUNGE AND BAR SERVICES, IN CLASS 42 (U.S. CL. 100).

FIRST USE 0-0-1927; IN COMMERCE 0-0-1927.

OWNER OF U.S. REG. NOS. 1,094,823, 1,631,978 AND OTHERS.

SER. NO. 74-254,630, FILED 3-12-1992.

LINDA K. MCLEOD, EXAMINING ATTORNEY

EXHIBIT 6

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE

United States Patent and Trademark Office

May 25, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *2,298,901* IS CERTIFIED TO BE A TRUE COPY WHICH IS IN FULL FORCE AND EFFECT WITH NOTATIONS OF ALL STATUTORY ACTIONS TAKEN THEREON AS DISCLOSED BY THE RECORDS OF THE UNITED STATES PATENT AND TRADEMARK OFFICE.

REGISTERED FOR A TERM OF *10* YEARS FROM *December 07, 1999*

SECTION 8 & 15

SAID RECORDS SHOW TITLE TO BE IN:

Registrant

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

P. SWAIN
Certifying Officer

Int. Cl.: 36

Prior U.S. Cls.: 100, 101, and 102

Reg. No. 2,298,901

United States Patent and Trademark Office

Registered Dec. 7, 1999

SERVICE MARK
PRINCIPAL REGISTER

RITZ-CARLTON

RITZ-CARLTON HOTEL COMPANY, L.L.C., THE (DELAWARE CORPORATION)
10400 FERNWOOD ROAD
BETHESDA, MD 20817

FOR: APARTMENT, CONDOMINIUM AND REAL ESTATE MANAGEMENT SERVICES; REAL ESTATE BROKERAGE SERVICES; AND REAL ESTATE TIME-SHARING SERVICES , IN CLASS 36 (U.S. CLS. 100, 101 AND 102).

FIRST USE 4-0-1999; IN COMMERCE 4-0-1999.

OWNER OF U.S. REG. NOS. 1,094,823, 1,631,978, AND 1,905,234.

SN 75-447,167, FILED 3-9-1998.

RICHARD KIM, EXAMINING ATTORNEY

EXHIBIT 7

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE

United States Patent and Trademark Office

May 25, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *2,386,118* IS CERTIFIED TO BE A TRUE COPY WHICH IS IN FULL FORCE AND EFFECT WITH NOTATIONS OF ALL STATUTORY ACTIONS TAKEN THEREON AS DISCLOSED BY THE RECORDS OF THE UNITED STATES PATENT AND TRADEMARK OFFICE.

REGISTERED FOR A TERM OF *10* YEARS FROM *September 12, 2000*

SECTION 8 & 15

SAID RECORDS SHOW TITLE TO BE IN:

Registrant

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

P. SWAIN
Certifying Officer

Int. Cl.: 36

Prior U.S. Cls.: 100, 101, and 102

Reg. No. 2,386,118

United States Patent and Trademark Office

Registered Sep. 12, 2000

SERVICE MARK
PRINCIPAL REGISTER

THE RITZ-CARLTON

RITZ-CARLTON HOTEL COMPANY, L.L.C., THE (DELAWARE CORPORATION)
10400 FERNWOOD ROAD
BETHESDA, MD 20817

FOR: APARTMENT, CONDOMINIUM AND REAL ESTATE MANAGEMENT SERVICES; REAL ESTATE BROKERAGE SERVICES; AND REAL ESTATE TIME-SHARING SERVICES , IN CLASS 36 (U.S. CLS. 100, 101 AND 102).

FIRST USE 4-0-1999; IN COMMERCE 4-0-1999.

OWNER OF U.S. REG. NOS. 1,094,823, 1,905,234, AND OTHERS.

SN 75-447,161, FILED 3-9-1998.

LORETTA C. BECK, EXAMINING ATTORNEY

EXHIBIT 8

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE

United States Patent and Trademark Office

May 25, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *2,388,768* IS CERTIFIED TO BE A TRUE COPY WHICH IS IN FULL FORCE AND EFFECT WITH NOTATIONS OF ALL STATUTORY ACTIONS TAKEN THEREON AS DISCLOSED BY THE RECORDS OF THE UNITED STATES PATENT AND TRADEMARK OFFICE.

REGISTERED FOR A TERM OF *10* YEARS FROM *September 19, 2000*

SECTION 8 & 15

SAID RECORDS SHOW TITLE TO BE IN:

Registrant

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

P. SWAIN
Certifying Officer

Int. Cl.: 36

Prior U.S. Cls.: 100, 101, and 102

Reg. No. 2,388,768

United States Patent and Trademark Office

Registered Sep. 19, 2000

SERVICE MARK
PRINCIPAL REGISTER

THE RITZ-CARLTON CLUB

RITZ-CARLTON HOTEL COMPANY, L.L.C., THE (DELAWARE CORPORATION)
10400 FERNWOOD ROAD
BETHESDA, MD 20817

FOR: APARTMENT, CONDOMINIUM AND REAL ESTATE MANAGEMENT SERVICES; REAL ESTATE BROKERAGE SERVICES; AND REAL ESTATE TIME-SHARING SERVICES , IN CLASS 36 (U.S. CLS. 100, 101 AND 102).

FIRST USE 9-14-1999; IN COMMERCE 9-14-1999.

OWNER OF U.S. REG. NOS. 1,094,823, 1,631,978, AND 1,905,234.

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "CLUB", APART FROM THE MARK AS SHOWN.

SN 75-723,099, FILED 6-11-1999.

GEORGIA CARTY, EXAMINING ATTORNEY

EXHIBIT 9

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE
United States Patent and Trademark Office

May 25, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *2,446,217* IS CERTIFIED TO BE A TRUE COPY OF THE REGISTRATION ISSUED BY THE UNITED STATES PATENT AND TRADEMARK OFFICE WHICH REGISTRATION IS IN FULL FORCE AND EFFECT.

REGISTERED FOR A TERM OF *10* YEARS FROM *April 24, 2001*
SAID RECORDS SHOW TITLE TO BE IN: *Registrant*

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

P. SWAIN
Certifying Officer

Int. Cl.: 36

Prior U.S. Cls.: 100, 101 and 102

Reg. No. 2,446,217

United States Patent and Trademark Office

Registered Apr. 24, 2001

SERVICE MARK
PRINCIPAL REGISTER

PUTTIN' ON THE RITZ

RITZ-CARLTON HOTEL COMPANY, L.L.C., THE
(DELAWARE LIMITED LIABILITY COMPANY)
10400 FERNWOOD ROAD
BETHESDA, MD 20817

FOR: CHARITABLE FUND RAISING SERVICES, IN CLASS 36 (U.S. CLS. 100, 101 AND 102).

FIRST USE 4-14-1990; IN COMMERCE 4-14-1990.

SER. NO. 75-937,491, FILED 3-7-2000.

KIMBERLY REDDICK, EXAMINING ATTORNEY

EXHIBIT 10

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE
United States Patent and Trademark Office

May 25, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *2,606,040* IS CERTIFIED TO BE A TRUE COPY OF THE REGISTRATION ISSUED BY THE UNITED STATES PATENT AND TRADEMARK OFFICE WHICH REGISTRATION IS IN FULL FORCE AND EFFECT.

REGISTERED FOR A TERM OF *10* YEARS FROM *August 06, 2002*
SAID RECORDS SHOW TITLE TO BE IN: *Registrant*

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

P. SWAIN
Certifying Officer

Int. Cl.: 41

Prior U.S. Cls.: 100, 101, and 107

Reg. No. 2,606,040

Registered Aug. 6, 2002

United States Patent and Trademark Office

SERVICE MARK
PRINCIPAL REGISTER

THE RITZ-CARLTON LODGE

RITZ-CARLTON HOTEL COMPANY, LLC, THE (DELAWARE CORPORATION)
10400 FERNWOOD ROAD
BETHESDA, MD 20817

FOR: RESORT SERVICES, NAMELY, PROVIDING FACILITIES FOR GOLF, TENNIS, BICYCLING AND WATERSPORTS, IN CLASS 41 (U.S. CLS. 100, 101 AND 107).

FIRST USE 4-7-2002; IN COMMERCE 4-7-2002.

OWNER OF U.S. REG. NOS. 1,094,823 AND 1,905,234.

NO CLAIM IS MADE TO THE EXCLUSIVE RIGHT TO USE "LODGE", APART FROM THE MARK AS SHOWN.

SN 78-061,328, FILED 5-1-2001.

DOMINIC J. FERRAIUOLO, EXAMINING ATTORNEY

EXHIBIT 11

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE
United States Patent and Trademark Office

May 25, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *2,615,549* IS CERTIFIED TO BE A TRUE COPY OF THE REGISTRATION ISSUED BY THE UNITED STATES PATENT AND TRADEMARK OFFICE WHICH REGISTRATION IS IN FULL FORCE AND EFFECT.

REGISTERED FOR A TERM OF *10* YEARS FROM *September 03, 2002*
SAID RECORDS SHOW TITLE TO BE IN: *Registrant*

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

M. K. CARTER
Certifying Officer

Int. Cl.: 41

Prior U.S. Cls.: 100, 101 and 107

Reg. No. 2,615,549

United States Patent and Trademark Office

Registered Sep. 3, 2002

SERVICE MARK
PRINCIPAL REGISTER

RITZ-CARLTON

RITZ-CARLTON HOTEL COMPANY, L.L.C., THE (DELAWARE CORPORATION)
10400 FERNWOOD ROAD
BETHESDA, MD 20817

FOR: GOLF CLUB SERVICES; HEALTH CLUB SERVICES; PROVIDING TENNIS COURT FACILITIES; PROVIDING FACILITIES FOR TENNIS AND GOLF TOURNAMENTS; GOLF COURSES; PARTY PLANNING; PROVIDING FACILITIES FOR RECREATION ACTIVITIES; PROVIDING CASINO FACILITIES; ARRANGING FOR TICKET RESERVATIONS FOR SHOWS AND OTHER ENTERTAINMENT EVENTS; RENTAL OF SKIN DIVING AND SCUBA DIVING EQUIPMENT; ARRANGING AND CONDUCTING EDUCATIONAL CONFERENCES, IN CLASS 41 (U.S. CLS. 100, 101 AND 107).

FIRST USE 12-31-1927; IN COMMERCE 12-31-1927.

OWNER OF U.S. REG. NOS. 1,094,823, 1,905,234 AND OTHERS.

SER. NO. 78-083,658, FILED 9-12-2001.

HOWARD SMIGA, EXAMINING ATTORNEY

EXHIBIT 12

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE

United States Patent and Trademark Office

May 25, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *2,869,095* IS CERTIFIED TO BE A TRUE COPY WHICH IS IN FULL FORCE AND EFFECT WITH NOTATIONS OF ALL STATUTORY ACTIONS TAKEN THEREON AS DISCLOSED BY THE RECORDS OF THE UNITED STATES PATENT AND TRADEMARK OFFICE.

REGISTERED FOR A TERM OF *10* YEARS FROM *August 03, 2004*

SAID RECORDS SHOW TITLE TO BE IN:

THE RITZ-CARLTON HOTEL COMPANY, LLC
A LIMITED LIABILITY COMPANY OF DELAWARE

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

P. SWAIN
Certifying Officer

Int. Cl.: 41

Prior U.S. Cls.: 100, 101 and 107

Reg. No. 2,869,095

United States Patent and Trademark Office

Registered Aug. 3, 2004

SERVICE MARK
PRINCIPAL REGISTER

RITZ

RITZ-CARLTON HOTEL COMPANY, LLC, THE (DELAWARE LIMITED LIABILITY COMPANY)
3414 PEACHTREE ROAD, N.E., STE 300
ATLANTA, GA 30326

FOR: PROVIDING GAMING SERVICES ACCESSED VIA LOCAL AND WORLDWIDE COMPUTER NETWORKS, PERSONAL DIGITAL ASSISTANTS, AND ELECTRONIC COMPUTER DATABASES, IN CLASS 41 (U.S. CLS. 100, 101 AND 107).

OWNER OF UNITED KINGDOM REG. NO. 1509163, DATED 6-7-1996, EXPIRES 8-10-2009.

SER. NO. 78-064,740, FILED 5-21-2001.

NANCY CLARKE, EXAMINING ATTORNEY

EXHIBIT 13

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE
United States Patent and Trademark Office

May 25, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *2,934,838* IS CERTIFIED TO BE A TRUE COPY OF THE REGISTRATION ISSUED BY THE UNITED STATES PATENT AND TRADEMARK OFFICE WHICH REGISTRATION IS IN FULL FORCE AND EFFECT.

REGISTERED FOR A TERM OF *10* YEARS FROM *March 22, 2005*
SAID RECORDS SHOW TITLE TO BE IN: *Registrant*

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

M. K. CARTER
Certifying Officer

Int. Cl.: 43

Prior U.S. Cls.: 100 and 101

Reg. No. 2,934,838

United States Patent and Trademark Office

Registered Mar. 22, 2005

SERVICE MARK
PRINCIPAL REGISTER

RITZ

THE RITZ-CARLTON HOTEL COMPANY, L.L.C.
(DELAWARE LTD LIAB CO)
10400 FERNWOOD ROAD
BETHESDA, MD 20817

FOR: HOTEL SERVICES; RESTAURANT, CATERING, BAR AND LOUNGE SERVICES; RESORT LODGING SERVICES; PROVISION OF GENERAL-PURPOSE FACILITIES FOR MEETINGS, CONFERENCES AND EXHIBITIONS; PROVISION OF BANQUET AND SOCIAL FUNCTION FACILITIES FOR SPECIAL OCCASIONS; AND RESERVATION SERVICES FOR HOTEL ACCOMMODATIONS, IN CLASS 43 (U.S. CLS. 100 AND 101).

FIRST USE 12-31-1933; IN COMMERCE 12-31-1933.

OWNER OF U.S. REG. NOS. 1,094,823, 1,535,834, AND 1,905,234.

SER. NO. 78-321,520, FILED 10-31-2003.

RICHARD WHITE, EXAMINING ATTORNEY

EXHIBIT 14

1471133

THE UNITED STATES OF AMERICA

TO ALL TO WHOM THESE PRESENTS SHALL COME:

UNITED STATES DEPARTMENT OF COMMERCE
United States Patent and Trademark Office

May 25, 2006

THE ATTACHED U.S. TRADEMARK REGISTRATION *3,079,520* IS CERTIFIED TO BE A TRUE COPY OF THE REGISTRATION ISSUED BY THE UNITED STATES PATENT AND TRADEMARK OFFICE WHICH REGISTRATION IS IN FULL FORCE AND EFFECT.

REGISTERED FOR A TERM OF *10* YEARS FROM *April 11, 2006*
SAID RECORDS SHOW TITLE TO BE IN: *Registrant*

By Authority of the
Under Secretary of Commerce for Intellectual Property
and Director of the United States Patent and Trademark Office

M. K. CARTER
Certifying Officer

Int. Cl.: 43

Prior U.S. Cls.: 100 and 101

United States Patent and Trademark Office

Reg. No. 3,079,520
Registered Apr. 11, 2006

SERVICE MARK
PRINCIPAL REGISTER

PUTTIN' ON THE RITZ

THE RITZ-CARLTON HOTEL COMPANY, L.L.C. (DELAWARE LTD LIAB CO)
10400 FERNWOOD ROAD
BETHESDA, MD 20817

FOR: HOTEL SERVICES; RESTAURANT, CATERING, BAR AND COCKTAIL LOUNGE SERVICES; RESORT LODGING SERVICES; PROVISION OF GENERAL-PURPOSE FACILITIES FOR MEETINGS, CONFERENCES AND EXHIBITIONS; PROVISION OF BANQUET AND SOCIAL FUNCTION FACILITIES FOR SPECIAL OCCASIONS; AND RESERVATION SERVICES FOR HOTEL ACCOMMODATIONS FOR OTHERS, IN CLASS 43 (U.S. CLS. 100 AND 101).

FIRST USE 4-14-1990; IN COMMERCE 4-14-1990.

THE MARK CONSISTS OF STANDARD CHARACTERS WITHOUT CLAIM TO ANY PARTICULAR FONT, STYLE, SIZE, OR COLOR.

OWNER OF U.S. REG. NOS. 1,535,834, 2,446,217, AND 2,934,838.

SER. NO. 78-611,205, FILED 4-18-2005.

H. M. FISHER, EXAMINING ATTORNEY

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

THE RITZ-CARLTON HOTEL COMPANY, L.L.C.,	)	
Opposer	)	
v.	)	Opp. No. 91161969
ROBERT B. WILCOX,	)	
Applicant	)	

NOTICE OF RELIANCE ON PRINTED PUBLICATIONS AND OFFICIAL RECORDS UNDER 37 CFR § 2.122(e)

Pursuant to Rule 2.122 of the Trademark Rules of Practice, Opposer The Ritz-Carlton Hotel Company, L.L.C. ("Opposer") hereby relies upon the following:

Exhibit 18. A true and correct copy of a collection of articles from the Westlaw All News computerized database of periodicals and publications. This collection of articles is being offered in evidence to show that Opposer is regularly referred to as "Ritz" and that Opposer's hotels are regularly referred to as "Ritz" hotels.

Exhibit 19. A true and correct copy from the Westlaw All News computerized database of a May 22, 2004 article that appeared in *The Independent – London* entitled "Five Best Art Hotels." This article is being offered in evidence to show that Opposer and its hotels are recognized for and associated with fine art.

Exhibit 20. A true and correct copy from the Westlaw All News computerized database of a July 21, 2002 article that appeared in *Travel* magazine entitled "Deals Of The Week." This article is being offered in evidence to show that Opposer offers leisure accommodations packages that feature tickets to art galleries.

Exhibit 21. A true and correct copy of an article entitled "Ladies in Hats Hold Auction For Charity" that appeared in the May 3, 2004 issue of *The Miami Herald*, reprinted on the official website for *The Telegraph* at www.Macon.com. This article is being offered in evidence to show that art exhibits and art auctions are held at Ritz-Carlton hotels.

Exhibit 22. A true and correct copy of an article entitled "Van Gogh Show a $30M Bonanza" that appeared in the March 3, 2000 issue of *The Detroit News*, reprinted on that publication's official website at www.DetNews.com. This article is being offered in evidence to show that Ritz-Carlton offers leisure packages featuring tickets to fine art exhibits and featuring catalogs of art.

Exhibit 23. A true and correct copy of an article entitled "Bellagio Gallery Shows Off Exhibit of Portraits by Warhol" that appeared in the February 20, 2003 issue of *Las Vegas Review-Journal*, reprinted on that publication's official website at www.ReviewJournal.com. This article is being offered in evidence to show that art galleries are often associated with hotels.

Exhibit 24. A true and correct copy of an article entitled "Battery-Powered Ritz" that appeared in the February 28, 2002 issue of *Forbes* magazine, reprinted on that publication's official website at www.Forbes.com. This article is being offered in evidence to show that fine art is a prominent and noteworthy feature of Opposer's hotels and that Opposer's hotels are regularly referred to as "Ritz" hotels.

Exhibit 25. A true and correct copy of an article entitled "A Family And An Empire Grow Together" that appeared in the March 15, 2004 issue of *The Miami Herald*, reprinted on that publication's official website at www.Miami.com. This article is being offered in evidence

to show that art is a prominent and noteworthy feature of Opposer's hotels and that Opposer's hotels are regularly referred to as "Ritz" hotels.

Exhibit 26. A true and correct copy of an article entitled "The Business Of Art" that appeared in the November, 2004 issue of *South Florida CEO* magazine, reprinted on that publication's official website at www.SouthFloridaCEO.com. This article is being offered in evidence to show that art is a prominent and noteworthy feature of Opposer's hotels.

Exhibit 27. A true and correct copy of an article entitled "March Events Calendar" that appeared in the March, 2003 issue of *Gulfshore Life* magazine, reprinted on that publication's official website at www.GulfShoreLife.com. This article is being offered in evidence to show that auctions featuring works of art are held at Opposer's hotels.

Respectfully submitted,

By: _____

Michael A. Grow
Douglas R. Bush
Jason J. Mazur
ARENT FOX PLLC
1050 Connecticut Avenue, NW
Washington, DC 20036-5339
Telephone: (202) 857-6000
Facsimile: (202) 857-6395

Dated: November 28, 2006

Attorneys for Opposer

CERTIFICATE OF MAILING

It is hereby certified that the foregoing **Notice Of Reliance On Printed Publications and Official Records Under 37 CFR § 2.122(e)** (re Opposition No. 91161969) is being deposited with the U.S. Postal Service addressed to the Commissioner of Trademarks, P.O. Box 1451, Alexandria, VA 22313-1451, this 28 day of November, 2006, marked first class mail, postage prepaid.

CERTIFICATE OF SERVICE

I hereby certify that a true and correct copy of the foregoing **Notice Of Reliance On Printed Publications and Official Records Under 37 CFR § 2.122(e)** (re Opposition No. 91161969) was served upon Applicant's counsel Richard D. Clarke, Esq., Law Office of Richard D. Clarke, 3755 Avocado Blvd., #100, La Mesa, California 91941-7301, by Federal Express, on November 28 2006.

EXHIBIT 18

Westlaw.

factiva
Dow Jones & Reuters

2/2/05 Wall St. J. D1
2005 WL-WSJ 59839759

The Wall Street Journal
(Copyright (c) 2005, Dow Jones & Company, Inc.)

Wednesday, February 2, 2005

Taking on the Ritz: Hilton's Luxury Push

Hotel Chain Plans Expansion As High-End Travel Rebounds; A Place to Spend Your Points

By Christina Binkley

THE BATTLE AMONG fancy hotel chains for high-end travelers is heating up with an unlikely new entry. As luxury travel rebounds, ending a four-year slump, Hilton Hotels Corp. is planning to launch a major expansion of its little-known Conrad chain of luxury hotels. The goal of the program, which the company is expected to unveil today, is to propel Conrad into direct competition with top-dollar rivals like Four Seasons and **Ritz-Carlton**.

Currently, Conrad is a relative also-ran, with only 17 hotels world-wide, compared to 59 Ritz Carltons and 65 Four Seasons. Over five years, Hilton plans to boost the number of Conrads to 50; new hotels are already under way in Las Vegas, Tokyo, Dubai, United Arab Emirates, and Phuket, Thailand.

The plan is to give the 17 million current members of HiltonHonors, the company's customer-loyalty program, something Hilton says they have been clamoring for: an array of luxury hotels where they can earn and spend points. That strategy has worked well for rival Starwood Hotels & Resorts Worldwide Inc., says Harry Curtis, an analyst with J.P. Morgan Chase. Starwood, based in White Plains, N.Y., offers its Sheraton and Weston loyalists the posh St. Regis chain. "You can do your business in Iowa and you're rewarded with stays in Hawaii or Florence."

All this comes as the luxury-hotel business is heading into an economic boom. Businesses are spending on travel and meetings after several years of cut-backs, and deluxe hotels are seeing double-digit increases in profits. Some are reporting occupancy rates as high as 85% and they've begun speaking about "pricing power" -- meaning that travelers with rich expense accounts aren't closely scrutinizing the price of a room.

In an recent investor report, Deutschebank analyst Marc Falcone noted recent room-rate increases of more than 11% at luxury hotels in the U.S., based on information from Smith Travel Research in Hendersonville, Tenn.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0355

Meanwhile, other luxury chains have been busy looking to expand. Mandarin Oriental, almost unheard-of in the U.S. until recently, in the past year or so opened a property in New York and is sniffing around for other U.S. locations. St. Regis is pressing into Asia. Ritz-Carlton -- in an effort to lure younger travelers -- is ditching some of its stuffier affectations, such as its "ladies and gentlemen" dress code, which suggested guests wear ties, jackets and other cocktail wear in the evenings.

Hilton's new strategy for Conrad hotels comes with some risks. Not everyone in the industry has followed Starwood's lead, partly because deluxe chains often fear losing their exclusivity. Marriott International Inc. closely guards its Ritz-Carlton chain and doesn't allow its Marriott Rewards members to spend points there. Four Seasons Hotels Inc. doesn't have lower-level chains, or a loyalty program, at all. Starwood itself hasn't expanded the St. Regis brand as quickly as some expected -- in fact, it just lost the Los Angeles hotel to a planned condo-conversion. Currently it has 12 properties world-wide.

Hilton must first introduce U.S. travelers to a 20-year-old chain they may never have heard of. Until one recently opened in Miami, there was only one Conrad in the U.S. -- a hotel known more widely as the Waldorf Towers in New York. The Conrad Hotels venture has a budget of about $60 million for advertising and marketing over the next five years, executives say.

With butler service, spas, and plush linens, Conrad hotels will be "reassuringly expensive," according to a marketing presentation for potential hotel developers. At many properties, guests will bypass the front counter and be escorted directly to their rooms to check in. The chain will be priced slightly below Four Seasons in most markets, says Dieter Huckestein, who was recently named chairman and chief executive officer of Conrad Hotels.

The strategy, which was approved during a board meeting in Miami last week, is also another attempt to recover from a 40-year-old strategic error made when the Beverly Hills hotel company in 1964 spun off its international operations into what is now the separate publicly traded Hilton Group in London.

The Conrad chain (named for Hilton founder Conrad Hilton) was born in 1985 in Queensland, Australia. U.S. Hilton executives had realized the folly of losing the international operations, and hoped to once again develop hotels in Europe and Asia without using the Hilton name. But as more Conrads opened in London, Dublin, Hong Kong, and Istanbul, the British Hilton filed suit to stop what it saw as a competitive threat.

A trans-Atlantic battle ensued for years, with the U.S. Hilton agreeing in 1997 to stop expanding Conrad hotels overseas. After that, the Conrad brand stagnated.

In an agreement arrived at last week, each company will jointly market Conrad hotels, but will keep the profits on the hotels each develops, with the U.S. Hilton Hotels once again limited to the U.S., Canada and Mexico. To avoid the stratospheric cost and high risk of luxury hotels, like Ritz-Carlton, Hilton doesn't plan to own the hotels, instead seeking rich individuals or investment funds that want to own them.

Mr. Huckestein must also convince hotel developers that they want to hire him to

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0356

manage hotels that Hilton won't own -- although the company will make small investments in certain circumstances, a spokesman says.

Often, wealthy people want to own such properties as trophies where they live or vacation. That has led to the development of luxury hotels in some unexpected locations -- like a Ritz-Carlton in Cleveland -- that can be an embarrassment for the chain if they undercut its high prices and profits elsewhere.

Hilton has agreed to open at least one such hotel: a Conrad in Indianapolis that will be owned by a wealthy local family. Mr. Huckestein says the hotel has a strong location in the center of Indianapolis.

Moreover, he says he is in serious discussions for other possible Conrads in Washington, D.C., Boston, New York, Orlando, Chicago, Houston, San Diego, Phoenix, Seattle, Hawaii and two resorts in Mexico.

"We have inquiries, would you believe it, in Libya," he says.

Comparing High-End Hotel Chains

As luxury travel rebounds, some top-dollar chains are trying to expand their reach

CHAIN: Conrad HOTELS: 17 COMMENT: Concentrated in Asia and Europe. Its new Tokyo hotel may be the flagship. Unlike some luxe rivals, Conrad is willing to slash prices to fill rooms. Try $100 bucks in Miami (in July) or $75 in Bali.

CHAIN: Four Seasons HOTELS: 65 COMMENT: The grandfather of global luxury-hotel chains, from New York to Jakarta. Sets the standards the other chains aim for -- and it doesn t cut rates so forget about bargains.

CHAIN: St. Regis HOTELS: 12 COMMENT: Mostly in the U.S., but pressing into Asia. One of the few luxury chains that accepts loyalty points earned at less-deluxe properties.

CHAIN: Ritz-Carlton HOTELS: 59 COMMENT: Heavily in the U.S., but spreading into Europe, the Mideast and Asia. Ritz has been shedding its stodgy image to get younger customers -- even relaxing its 'ladies and gentlemen' dress codes.

CHAIN: Mandarin Oriental HOTELS: 19 COMMENT: Began in Asia, where it s based, but now scouring the U.S. for sites. Almost unheard of in the U.S. a few years ago, Mandarin has raised its image with its "I'm a fan" ad campaign.

Sources: Hotel companies; WSJ research

---- INDEX REFERENCES ----

COMPANY: Hilton Hotels Corp (HILTON)

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0357

NEWS SUBJECT: (Travel (GTOUR); Marketing (C31); Corporate/Industrial News (CCAT); Political/General News (GCAT); Living/Lifestyle (GLIFE); Content Types (NCAT); Factiva Filters (NFACT); FCP Industry News Filter (NFCPIN))

INDUSTRY: (Lodgings (I665); Hotels (except Casino)/Motels (I6651); Hotels/Restaurants/Casinos (I66))

REGION: (United States (USA); United States - California (USCA); United States - Maryland (USMD); North American Countries (NAMZ); Northeast U.S. (USE); Western U.S. (USW))

Language: EN

OTHER INDEXING: WSJ; CNW; DJWI; FRT; GEN; IOV; MRK; TVL; WEI; CA; MD; NME; PRM; US; USE; USW; LOD; XDJGI; XFFX; XNYA; XSP5; EMB; PIC; CYC; NND; PSJ; HLT; HOT; MAR

Word Count: 1282

2/2/05 WSJ D1

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0358

Westlaw.

factiva
Dow Jones & Reuters

2/14/05 Miami Herald 6
2005 WL 71911533

The Miami Herald
(c) Copyright 2005, The Miami Herald. All Rights Reserved.

Monday, February 14, 2005

E

The defense never rests when there's a need; TROPICAL NIGHTS

BY DAISY OLIVERA
dolivera@herald.com

Attorney Roy Black and wife Lea somehow manage to top themselves each year. Their gala to benefit Bay Point Schools is a coveted invitation, which always sells out weeks before even with ticket prices that range from $500 per person to $10,000 for a "Star Host" table. This year -- their ninth -- they netted more than $700,000. Festivities began Feb. 5 at the newly refurbished Coral Gables Country Club with cocktails and dinner. During dinner, the always energetic Lea played auctioneer, deftly making one after another bidder part with large sums of cash. Among the items up for bid were tickets to the Superbowl on a chartered jet; a walk-on role in one of Rush Hour director Brett Ratner's films; a trip to Las Vegas aboard attorney James Ferraro's plane; and a never-before-seen 2005 Ferrari F430 donated by The Collection, which went for a staggering $325,000 to Ayesha and Engin Yesil.

Black, a premier defense attorney known for representing celebrity clients in high-profile trials, showed a clever sense of humor and even did some stand-up comedy as adjunct auctioneer.

After a dinner of filet mignon and salmon, Jon Secada performed jazz songs from his new album, with Ed Calle on sax. After dinner, the party continued nearby at the Blacks' estate. Nice touch: Everyone was transported from the country club in a caravan of chauffeur-driven luxury cars from The Collection.

At the house, Adam Gaynor, guitarist of Matchbox 20 fame, played an acoustic set. Last year, The Bee Gees' Barry Gibb entertained. The party went on into the late hours with everyone dancing to the tunes of DJ Mark Leventhal as they sipped more champagne.

All the proceeds went to Bay Point Schools, an alternative boarding school that provides educational and therapeutic services to at-risk teenage boys. More than 90 percent of graduates never commit another crime, the school says.

The Blacks are known for their celebrity ties and it was evident they pulled out all the stops. Ricky Martin was there as were baseball stars Alex Rodriguez and

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0359

Sammy Sosa. Philanthropic honorees among the VIP crowd were James Ferraro, Roland and Debra Scarpa Castro, Michael and Iris Smith, Steven Posner, Kathryn Chesler, Kristopher and Cherie Hinson, and Antonio Misuraca. The socialites and VIPs included attorney Mark Schnapp; Carlos and Marta de Cespedes; Mari Alarcon; Shareef Malnik and Yahima Giro; J.R. and Loren Ridinger; Steve and Bobbi Berkman; artist Noel; Claudia Potamkin; Mark Clay from New York; Cindy Carr; Tracy Mourning; Michael Capponi and Erin Henry; Rene Ruiz; Pepe Fanjul Jr. and wife Lourdes; Ernesto and Ana de la Fe.

VOICES FOR CHILDREN

Nestor Rodriguez, executive director of Voices for Children is known for chic little gatherings at his home. On Feb. 1, he hosted a dinner for about 30 for James Clune, chief communications officer of the National CASA Association. Clune was in town to launch an art contest for adolescents that culminates in April as part of Child Abuse Awareness and Prevention month.

This CASA partnership is exclusive to the Miami and Los Angeles GAL/CASA programs. The contest will feature 10 top artist ages 12 to 17 from within the foster care system who will work with renowned Miami artist Xavier Cortada to develop entries under the theme "From where I am to where I'm going." The art exhibit reception is scheduled April 7 at Waters and Colors Art Gallery on Lincoln Road.

BOOK LAUNCH

Nearly 500 attended the VIP launch of author Yehuda Berg's The Red String Book: The Power of Protection at the new Bonsai Lounge at China Grill Wednesday hosted by Tara Gilani, Tommy Pooch, Ingrid Casares and Alan Roth. Berg, who is co-director of the Kabbalah Centre, and Annette Calvo, a Police Athletic League board member, announced a joint partnership between SFK (Spirituality for Kids) and PAL that will help thousands of at-risk children throughout greater Miami.

Guests sipped pink and white kosher wine and had Kabbalah red strings tied on their left wrists to ward off the evil eye as they enjoyed Middle Eastern house music by DJ Pierre Zonzon. Among the VIPs were Ken Gorin, owner of The Collection; Roy and Lea Black; and Michelle Pooch model Heather Davis.

PUTTIN' ON THE **RITZ**

The **Ritz**-Carlton on South Beach celebrated the one-year anniversary of its spa featuring La Maison de Beaute Carita hosted by Ryan Crabbe, executive spa director, and Regis Haberkorn, vice president of sales for Carita. The champagne celebration Thursday drew more than 200 VIPs who are already fans of the luxurious treatments.

On Feb. 5, social and civic leaders gathered at the South Beach **Ritz** for a gala evening of elegance, "A Musical Masquerade on Miami Beach," a fundraiser for the New World Symphony.

Michael Tilson Thomas, artistic director of the symphony, conducted a full program of Broadway themes at the Lincoln Theater. Afterward, guests put on masks for a promenade along Lincoln Road, headed toward the gala at the **Ritz**. On the way, costumed street performers entertained them during the theatrical walk.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0360

---- INDEX REFERENCES ----

NEWS SUBJECT: (Arts/Entertainment (GENT); Political/General News (GCAT))

REGION: (United States - Florida (USFL); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: living

EDITION: F1TL

Word Count: 871

2/14/05 MIAMIHD 6

END OF DOCUMENT

RC 0361

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

2/13/05 Rec. N. N.J. T01
2005 WL 58774042

The Record
Copyright (c) 2005 Bell & Howell Information and Learning Company. All rights reserved.

Sunday, February 13, 2005

TRAVEL

N.Y. opens its heart to chocolate lovers

BETH J. HARPAZ, THE ASSOCIATED PRESS

Is New York the Big Apple - or the Big Bonbon? Connoisseurs say the city is turning into a destination for chocolate lovers. Especially good news around Valentine's Day, when you can either buy a box of something extraordinary for your sweetie, or indulge in a chocolate-themed special for the holiday. "The whole reason I want to move here is chocolate," said Sharon Wang as she sipped thick hot chocolate at Payard, one of a half- dozen Manhattan cafes known for fine chocolate. Wang studied at the Culinary Institute of America in California, but she's come to New York to pursue her dream - a career in chocolate.

"New York is giving Europe a run for its money in the fine chocolate department," said Tish Boyle, editor-in-chief of Chocolatier magazine. "As American consumers have become more discriminating about their chocolate - and a Hershey bar with almonds just doesn't do the trick anymore - pastry chefs are realizing that opening a chocolate shop can be a profitable endeavor, particularly in a cosmopolitan city like New York where a high price point can actually be a lure."

When organizers of a yearly chocolate show in Paris wanted to expand, they chose New York as a second venue. Last year, 30,000 people attended the fifth annual Chocolate Show in Manhattan. The Washington Square Hotel, which offers a chocolate lover's package in conjunction with the show, already has a list of guests waiting to reserve rooms for this year's event, scheduled for Nov. 10-13.

San Francisco's renowned Scharffen Berger chocolate makers opened a store on Manhattan's Upper West Side four months ago. Vosges, a Chicago chocolatier, recently opened a cafe in Soho. La Maison du Chocolat has five locations in Paris and two in New York, and the logo for the exclusive Richart chocolatier's Manhattan boutique says "Paris-Lyon-New York."

But can upscale chocolate be appreciated by Americans raised on M&Ms and just-add-water Swiss Miss? What if you can't tell a truffle from a trifle, or if your first impulse upon hearing the word ganache is to say "Gesundheit"? (Ganache is a base for many confections made from chocolate and heavy cream.)

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0362

At most cafes, chocolates from the display case are $1 to $3.50 apiece; desserts requiring a fork run $5 to $8. Hot chocolate so thick you'll need a spoon and a cold water chaser runs $3 to $7.

Each cafe has its own personality. The Chocolate Bar, in the West Village (48 Eighth Ave., near Jane Street), has the fun feel of a collegetown hangout, with '80s music and bold decor - brown, beige, orange and white stripes, like a Mondrian painting in chocolate. The chocolate tea here is a light, palate-clearing alternative to the thick hot chocolate, and the treats are creatively flavored - rosehip chocolates, for example, and seriously spicy brownies.

Jacques Torres Chocolate Haven (350 Hudson St., near King) is like a scene from a children's storybook. Torres is the only New York chocolatier to make his chocolate from scratch, starting with the cocoa beans. If you stand outside the building's picture windows, you can watch the candy makers in white gowns assembling goodies amid the mini-factory's gleaming silver tubes and vats. The spacious, light-filled, unpretentious cafe has a warm and welcoming staff. Cookies and other treats are also available.

Warm up at Payard (1032 Lexington Ave. near 73rd Street) if you've been out in Central Park looking at Christo's orange fabric gates (Feb. 12 to 27). You can have a meal or any type of pastry at this busy patisserie and bistro, but chocoholics should sit at the bar and order from the Masterpiece collection of chocolates named for painters. Picasso is dark chocolate flavored with Earl Gray; Van Gogh is chocolate with pistachio; Chagall has pralines.

Nearby, La Maison du Chocolat (1018 Madison Ave., near 78th Street) offers a quietly elegant salon a few blocks from the Metropolitan Museum of Art. Togo, dark chocolate filled with mousse ($6), is a nice alternative to individual chocolates. There's another Maison at 30 Rockefeller Plaza if you're ice-skating or visiting the newly reopened Museum of Modern Art (53rd Street near Fifth Avenue).

In Soho, spend the day migrating among chocolate shops, designer boutiques (Chanel, Ann Taylor, Nicole Miller) and one-of-a-kind stores like Evolution - which sells skulls and other artifacts - or Morrison Hotel - which sells photos of musicians.

The trendy Vosges Haut Chocolat (132 Spring St., near Greene) offers unusual combinations, like white chocolate with olive oil and Kalamata olives, and "Budapest" - dark chocolate with Hungarian paprika.

A few blocks away, Lunettes et Chocolat (25 Prince St., near Mott), gives new meaning to the phrase eye candy. The store sells eyeglass frames - $225 to $1,000 - and MarieBelle chocolates - two for $7. Chocolates here are miniature works of art, topped with colorful, edible geometric designs and silhouettes, all silkscreened on cocoa butter with natural food coloring. Wash them down with spicy hot chocolate, containing cinnamon, nutmeg and chipotle. (Another MarieBelle is located at 484 Broome St., near West Broadway.)

For an evening of chocolate, The **Ritz**-Carlton Battery Park (2 West Street, at the foot of Manhattan, near the Bowling Green subway station) has a "Chocolate Bar" Fridays and Saturdays in February, at 7, 9 and 11 p.m., plus 8 and 10 p.m. on Valentine's Day. The $65- a-person buffet includes champagne, tax and tip;

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0363

scrumptious chocolate martinis are worth the extra $15. (Reservations: [917] 790-2571.)

The view from the **Ritz** of New York Harbor, with the Statue of Liberty and city lights twinkling against a winter's night sky, is as stunning as the desserts, which include a warm, molten chocolate cake with vanilla ice cream; tiny chocolate pyramids; strawberries dipped in chocolate; and mousses, cremes, candies and other creations.

The hotel's chocolate chef, Laurent Richard, is also a sculptor. Look for his chocolate renderings of a chess set, Willy Wonka and the Statue of Liberty, along with a life-size statue of himself.

Children with a generous sugar daddy - or mommy - might try the $100 Volcano at the newly reopened FAO Schwarz (58th Street and Fifth Avenue).

This chocolate-and-ice-cream concoction, with candy boulders and chocolate caramel lava, serves four; kids get hard hats and shovels before digging in. Also at FAO's sweet shop: M&Ms in more than two dozen colors, and an edible chocolate toy chest with candy and ice cream.

*

Associated Press writer Kate Brumback, based in Paris, contributed to this story.

* * *

Trips for the true chocoholic

It may be a little late to get away for Valentine's Day, but chocolate lovers still have plenty of opportunities for indulgence. Here are a few suggestions:

* It's Chocolate Obsession Month at Sea Crest by the Sea in Spring Lake. Guests will be treated to chocolates at breakfast, teatime and for after-dinner cordials. If you feel the need to snack in between, there will be chocolates in your room. And you'll get chocolate recipes to take home with you. Information: (800) 803-9031 or seacrestbythesea.com.

* You've still got time to make it to Mount Washington Valley's 16th annual Chocolate Festival Feb. 27 in North Conway, N.H. Participants can cross-country ski or snowshoe along groomed trails from inn to inn to enjoy chocolate treats at each stop. Fortify yourself with chocolate fondue, chocolate-dipped pretzels and fruit, hot chocolate and other treats.

The festival runs from 11 a.m. to 4 p.m. on the trail, with inns in the area offering chocolate treats from 2 to 6 p.m.

Trail stops are indicated on a map you'll receive when you purchase your ticket, $20, which also includes a winter carnival badge for admission to a number of events in the area. Participants also must buy a trail pass from the Mount Washington Valley Ski Touring & Snowshoe Center: A weekend day pass is $12, $8 for juniors and seniors.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0364

If you make it to all the stops along the trail, you'll get an extra chocolate prize.

For more information or advance-purchase tickets in advance, call the center at (603) 356-9920 or go to crosscountryskinh .com/ chocolate.html.

* Elements Spa, part of the Crystal Springs Golf & Spa Resort in Vernon, offers its Elemental Journey package for couples year- round; the $375 deal features four treatments. New to the spa menu this season are a Chocolate Crme Bliss Body Wrap, Coco-infused Aromatherapy Massage and Chocolate Raspberry Body Polish. Elements is part of the Minerals Resort, which in turn is the part of the Crystal Springs development that opened in 2003, offering 175 rooms and a sports club. It's all convenient to the slopes of Mountain Creek. Information: for the spa and other information: (973) 827- 2222; for overnight accommodations, (877) 827-5996; or go to crystalgolfresort.com.

* The **Ritz**-Carlton Philadelphia knows how to warm cockles in winter: It offers its very own "Hot Chocolate Sommelier." Master mixer Caesar Bradley, along with pastry chef Tomas Ruiz, offer expert advice on how to elevate your cup o' chocolate to an art, noon to 4 p.m. Saturdays through the end of February in the Rotunda. If you can't make it this month, fear not. You can always graze at the Chocolate Buffet, offered from 8 p.m. to midnight every Friday and Saturday in the Rotunda. Information: (215) 523-8000 or **ritz** carlton.com.

* Hershey, Pa., is of course ground zero for chocoholics in our area. A three-hour drive is nothing compared with hauling yourself to Belgium or Switzerland. This February is, believe it or not, the first time they have organized a month-long celebration of their founding confection throughout the resort and the town, with everything from cooking demonstrations to spa treatments and kid's activities. Among the Chocolate-Covered February upcoming events are Chocolate Chats on Saturdays at the Hershey Museum, and a chocolate- themed magic show Saturday at the museum.

Among the various accommodations, the Hotel Hershey is historic, friendly and, yes, romantic. For families, check out the Hershey Lodge. And of course, for a bit of the sensually indulgent, go for the Everything Chocolate Signature Chocolate Spa Sampler. A February- only, two-hour service, the sampler costs $155.

More information: (800) HERSHEY (437-7439) or hersheypa .com.

- Jill Schensul
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

Caption: * * *; 1 - COLOR PHOTO - KETHY WILLENS / ASSOCIATED PRESS - A heart-shaped milk chocolate candy box houses fine chocolates produced at Jacques Torres' Chocolate Haven.; 2 - COLOR PHOTO - FRANK FRANKLIN II / ASSOCIATED PRESS - Left, the toy chest, a dessert offered at FAO Schwarz.; 3 - COLOR PHOTO - KATHY WILLENS / ASSOCIATED PRESS - Above, chocolatier Jacques Torres holds a large sheet of milk chocolate almond bark at his Chocolate Haven.; 4 - COLOR PHOTO - CHAD RACHMAN / ASSOCIATED PRESS - A treat at checkmate: a chess set made of chocolate at the **Ritz**-Carlton's Rise Bar.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works. RC 0365

---- INDEX REFERENCES ----

NEWS SUBJECT: (Travel (GTOUR); News Agency Material (NNAM); Political/General News (GCAT); Living/Lifestyle (GLIFE); Content Types (NCAT); Factiva Filters (NFACT); IWE Filter (NIWE))

INDUSTRY: (Sugar Products (I421); Confectionery (ICONF); Food/Beverages/Tobacco (I41); Food Products (IFOOD))

REGION: (United States - New York City (NYC); North American Countries (NAMZ); United States (USA); Northeast U.S. (USE); United States - New York (USNY))

Language: EN

OTHER INDEXING: FOOD; TRAVEL; NEW YORK CITY

EDITION: ALL EDITIONS

Word Count: 1865

2/13/05 RECNNJ T01

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0366

Westlaw.

factiva
Dow Jones & Reuters

2/5/05 Miami Herald 1
2005 WL 71909711

The Miami Herald
(c) Copyright 2005, The Miami Herald. All Rights Reserved.

Saturday, February 5, 2005

C

Ritz plans fourth Dade resort; A fourth **Ritz-Carlton** is slated for Miami-Dade County. But don't plan on checking in. This time-share and condo complex in Miami Beach will be for owners only. DEVELOPMENT

BY DOUGLAS HANKS III AND MATTHEW HAGGMAN
dhanks@herald.com

Developers plan a **Ritz-Carlton** condominium and time-share complex in Miami Beach, the fourth Miami-area property to carry the luxury hotel brand. Diego Lowenstein, whose family owns the **Ritz-Carlton** in South Beach, said he and Miami-based developer Fortune International plan to convert the Seville Beach Hotel at 29th Street and Collins Avenue into an unspecified number of condominiums and extended-stay time-shares known as fractional ownerships.

Owners of those units have the right to use them for a month or more, instead of the one-week stays typical for time-share properties.

To build the new Ritz-Carlton, Lowenstein plans to demolish part of the 1955 hotel and build a pair of 21-story towers on the oceanfront property once known for hosting boxing matches.

Miami Beach zoning officials have recommended that the city's historic preservation board reject the plan, saying the Seville shouldn't grow beyond its current 12 stories and the hotel's old Matador room should be saved, documents on file with the city say.

If it wins zoning approval, the venture would bring a fourth Ritz-Carlton property to a region that already has three Ritz-Carlton hotels: in South Beach, Coconut Grove and Key Biscayne.

But Ritz-Carlton executives and Lowenstein aides emphasized that only unit owners would be staying at the new property, not transient guests.

"It is different -- it is residential versus hotel," Ritz-Carlton spokeswoman Beth Vairo said of the chain's residential properties, including one in Jupiter.

The developers -- zoning documents list Fortune President Edgardo Defortuna and Alfredo Lowenstein, Diego's father, as majority owners of the now-shuttered hotel

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0367

-- are scheduled to appear before the preservation board Tuesday.

The new Ritz-Carlton venture reflects the growing value hotel brands are finding in the real estate market.

The Ritz-Carltons in Key Biscayne and Coconut Grove were paired with condominium complexes, as was the Four Seasons tower in Miami. And hotel projects from Fort Lauderdale to Islamorada are selling off single rooms as condo-hotel units.

The planned Ritz-Carlton Residences and Club South Beach would bring a novel hybrid for South Florida: time-share and standard condominiums. Though popular in other resort markets, the time-share and fractional concept has yet to gain traction here.

And this is believed to be the first South Florida property bearing a major hotel brand without a hotel component.

"It is like a hotel, but it is being sold as real estate," said Lowenstein, chief executive officer of Lionstone, his family's company.

Though some analysts had earlier questioned the wisdom of opening three Ritz-Carltons in a single market, others dismissed suggestions Friday that the property might dilute the brand locally.

"I don't see that as competitive at all with our resort," said Sherwood "Woody" Weiser, an owner of the Ritz-Carlton Key Biscayne. "It just doesn't affect us."

---- INDEX REFERENCES ----

COMPANY: FORTUNE INTERNATIONAL (FRTUNE)

NEWS SUBJECT: (Travel (GTOUR); Political/General News (GCAT); Living/Lifestyle (GLIFE))

INDUSTRY: (Lodgings (I665); Hotels (except Casino)/Motels (I6651); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Florida (USFL); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: bizfront; 5biz

EDITION: FL

Word Count: 533

2/5/05 MIAMIHD 1

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0368

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0369

Westlaw.

factiva
Dow Jones & Reuters

2/1/05 Plain Dealer (Clev.) 02
2005 WL 58058653

The Plain Dealer
Copyright (c) 2005 Bell & Howell Information and Learning Company. All rights reserved.

Tuesday, February 1, 2005

Arts & Life

Shhh! Oprah throws a secret shower at Ritz-Carlton

SARAH CRUMP; Plain Dealer Columnist

SARAH'S WORLD Oprah Winfrey and celebrity party planner Colin Cowie threw a shower for a Cleveland bride-to-be Saturday at the **Ritz**-Carlton **Hotel**.

The surprise 11:30 a.m. luncheon for the bride, Jillian Koluder and 38 guests was very hush-hush -- all the better to keep it a secret until it airs on "Oprah!" on a yet-to-be-announced date. Here are a few details: The bride, who lives in Chester Township, is a cancer patient; her fiance, Daniel Sprenger of Moreland Hills, is a cancer survivor. The bride's sister contacted the show to see if Oprah would do something special for the nuptials.

Would she! Cowie and Oprah's film crew descended on the **Ritz** on Friday. They enlisted Bedford floral designer Pieter Bouterse to turn the **hotel's** Riverview Room into a fantasy-island retreat with several thousand green cymbidium orchids. Cowie and the **Ritz** added chartreuse, saffron and tangerine table linens and matching china.

David Rabinsky, director of social catering for the Ritz, wouldn't say a word about the party. Harpo Productions, Oprah's company, made him sign all sorts of agreements not to talk. But Cowie and the Ritz lined up a four-course meal beginning with chocolate and sour apple martinis and ending with individual three-tier cheesecake wedding cakes in citrus colors for dessert.

Lunch bunch: Beachwood's Moxie restaurant sent lunch over to Cowie on Friday. He and Oprah's crew dined on roasted chicken on a bed of arugula with roasted pears and camembert cheese, duck confit and beef kebabs with roasted Yukon Gold potatoes. For dessert, dolce de leche and lemon biscotti.

It was the last day at Moxie for general manager Richard Snyder. He will be the general manager of Bouterse's new Italian wine and coffee bar/retail floral shop in the atrium of Eton, Chagrin Boulevard in Woodmere. The bar and shop will open the first week in March.

Sleigh ride: Meredith Giere, owner of Maple Crest Farm in Brecksville, will be the

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

whip -- that's driver -- of an antique sleigh hitched to two ponies this weekend. It's not a race. It's all about how close Giere and her friend Rex Post of Northfield can come to looking like a Currier and Ives print.

Giere will wear her aunt's old mink coat and a fur hat for the annual Chautauqua Sleigh Rally, in Chautauqua, N.Y. Post will wear a top hat and antique bearskin coat. They'll sit on heated soapstones to keep warm, but they won't light the charcoal braziers at their feet as sleigh riders used to. Giere's afraid her voluminous skirts will catch fire.

Legalese: Post-college jobs as a parking valet and apartment leaser weren't well-suited for Matthew McMonagle. So he followed a tried-and-true family job path.

"The general consensus was that everyone was pretty happy that I decided to go to law school," said the 2004 graduate of Cleveland- Marshall College of Law. McMonagle's father, Richard J., is presiding judge of Cuyahoga County Common Pleas Court; his grandfather, the late George J., was also a common-pleas judge; his brother, Christopher, is a Cuyahoga County assistant prosecutor; his uncle, James J., is a retired common-pleas judge; cousins Timothy E. and Christine are common-pleas judge and 8th Ohio District Court of Appeals judge, respectively. Matthew, of Lakewood, joined the law firm of Kelley & Ferraro.

Staff contributor to today's Sarah's World: Suzanne Hively. To reach this Plain Dealer columnist: scrump@plaind.com, 216-999-5478

---- INDEX REFERENCES ----

NEWS SUBJECT: (Food/Cooking (GFOD); Arts/Entertainment (GENT); Political/General News (GCAT); Living/Lifestyle (GLIFE); Content Types (NCAT); Routine General News (NRGN))

REGION: (United States - Ohio (USOH); North American Countries (NAMZ); United States (USA); Midwest U.S. (USC))

Language: EN

OTHER INDEXING: **Ritz**-Carlton **Hotel** Co; Winfrey, Oprah; Cowie, Colin; Giere, Meredith; McMonagle, Matthew; Sarahs World

EDITION: FINAL

Word Count: 624

2/1/05 PLDLCL 02

END OF DOCUMENT

RC 0371

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

1/30/05 Atlanta J. - Const. D9
2005 WL 56399780

The Atlanta Journal - Constitution
Copyright (c) 2005 The Atlanta Journal-Constitution, All Rights Reserved

Sunday, January 30, 2005

Sports

PRO BASKETBALL

SEKOU SMITH
Staff

Weather slows Hawks again The Hawks' travel plans were put on ice for a third consecutive weekend because of a winter storm that blanketed the metro area late Friday night.

They were scheduled to fly to Memphis for a Saturday night game against the Grizzlies shortly after their Friday night loss to Miami at Philips Arena. The inclement weather, however, prevented that flight from leaving Atlanta Hartsfield-Jackson International Airport until late Saturday afternoon.

After sitting on the tarmac for a little over six hours --- until about 6 a.m. --- after the game against the Heat, the Hawks' entire traveling party was carried by vans to the downtown Ritz-Carlton until another flight was arranged.

Tip-off for Saturday night's game against the Grizzlies was delayed by an hour to 9 p.m. by the NBA, to allow time for the Hawks to get there with time to warm up before the game.

"We're hanging in there," Hawks coach Mike Woodson said from the plane Saturday afternoon before the team finally departed for Memphis. "But honestly, I've never seen anything like this in all my years around the league. There were some times in the early days when you'd be dragging through the airport, when we flew commercial, trying to get through back-to-back trips.

"But there's never been anything like this, where you're sitting on a plane for hours at a time like this. It's just been a nightmare."

The trip from the **Ritz** to the airport was an adventure Saturday afternoon. The bus that arrived to take the Hawks to the airport around 2 p.m. slid down the street near the **hotel**. The road had to be cleaned up before they could even board the bus.

Once they arrived at the airport, they waited nearly three hours for the plane to be de-iced before departing for Memphis.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0372

"The most important thing in all of this is the safety aspect," Woodson said. "That comes first whenever you're talking about traveling in this kind of situation."

The Hawks have had some tough luck traveling in recent weeks. Two weeks ago, severe weather at Boston's Logan Airport forced the cancellation of all flights. The Hawks had to leave town the morning of their Jan. 14 game against the Celtics rather than the customary night before.

Last weekend, blizzard-like conditions in Chicago and the upper Midwest forced the Hawks to stay overnight after their Friday night loss to the Bulls. They didn't arrive in town until 1 p.m.; just hours before their Saturday night win over Boston.

The Hawks rallied from a 17-point deficit for that win, their last, a gutsy performance for a team working on just a couple hours of rest.

"It's hard to say how the guys will come out and play," Woodson said. "Our last trip where we had something like this happen they responded very well. But I don't know how they'll come out after this. They really haven't had much rest. I have to admit, it will be interesting to see how we'll respond."

Collier out

Hawks center Jason Collier didn't make the trip to Memphis. He was taken to a local hospital with flu-like symptoms. Photo Forward Al Harrington (left) and Heat center Shaquille O'Neal get together at the end of the Hawks' 106-96 loss to the Heat on Friday in Philips Arena. / CURTIS COMPTON / Staff

---- INDEX REFERENCES ----

NEWS SUBJECT: (Basketball (GBASK); News Digest (NSUM); Sports/Recreation (GSPO); Content Types (NCAT); Factiva Filters (NFACT); IWE Filter (NIWE); Routine General News (NRGN))

INDUSTRY: (Airlines (I75); Air Transport (IAIRTR); Transportation/Shipping (ITSP))

REGION: (United States - Georgia (USGA); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: Briefs

EDITION: HOME

Word Count: 608

1/30/05 ATLNTAJC D9

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0373

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0374

Westlaw.

factiva
Dow Jones & Reuters

1/30/05 Miami Herald 4
2005 WL 71908507

The Miami Herald
(c) Copyright 2005, The Miami Herald. All Rights Reserved.

Sunday, January 30, 2005

E

No decision on **hotel** plan; Action on the **Ritz**-Carlton's proposed expansion was delayed Tuesday when three councilmen bowed out over possible conflicts of interest. KEY BISCAYNE

BY MICHELLE HAMMONTREE
Herald Writer

The **Ritz**-Carlton will have to wait to find out if it can expand its ballroom facilities -- and so will residents who oppose the move. Before a packed house at Key Biscayne Village Hall on Tuesday, three Village Council members announced they had conflicts of interest and could not vote on the issue.

The **Ritz** wants to build the addition on an existing parking deck. But first the Village Council would have to extend the **Ritz's** completion date to February 2007.

Mayor Robert Oldakowski and Vice Mayor Robert Vernon couldn't take part in the decision because they either live in one of the areas opposing the **Ritz's** expansion or have immediate family members who do.

"The statue prohibits elected officials from voting on matters that they may have a special interest in," said Village Attorney Steve Helfman.

Councilman Steve Liedman has done benefit work for the **Ritz's** principle company, Weiser and Leston.

He might still be able to vote -- but he's waiting for the OK from Helfman.

The issue was deferred to Feb. 8 because it takes a minimum of four votes to pass an ordinance.

If Liedman can't take part, the vote would have to be unanimous either way.

Ritz officials said they were willing to wait.

But some residents were fuming. The crowd, which spilled into the lobby, got testy after the sudden turn of events.

Many oppose the plan because they say the expansion will bring more noise and

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0375

traffic.

But others who came to the meeting brought a more conciliatory view.

"I don't feel that they are giving the **hotel** a fair shake on this thing," said Larry Garfield, president of the Galen Drive Association, which is adjacent to the **hotel** property. "Instead of fighting and saying no, no, no, they should sit down and talk about all the points."

Once it was clear there would be no discussion of the **Ritz**-Carlton, many in the crowd moved out and the council moved on to other agenda items.

Commodore Realty owner Michael Puyanic requested approval for a monument sign to be placed on his office building at 30 West Mashta Dr.

The council shot down Puyanic's initial design and asked Building and Zoning Director Jud Kurlancheek to propose a sign ordinance specifically for office buildings.

The council deferred implementing the new solid waste contract with Waste Management Inc. until Feb. 8.

The council deferred settling payment for a resurvey of the sewer project so the village manager can negotiate the cost. The survey is scheduled to begin in March and end in June or early July.

The Key Biscayne Jewish Center's application for a zoning district change was deferred until Feb. 22.

For more information and a schedule of future public meetings, visit www.keybiscayne.fl.gov and click on meeting dates and agendas.

---- INDEX REFERENCES ----

REGION: (United States - Florida (USFL); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: east

EDITION: ZNEA

Word Count: 511

1/30/05 MIAMIHD 4

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0376

Westlaw.

factiva
Dow Jones & Reuters

1/30/05 Palm Beach Post 1F
2005 WL 64576806

The Palm Beach Post
Copyright 2005. The Palm Beach Post, All Rights Reserved.

Sunday, January 30, 2005

BUSINESS

ROOM RATES SOAR WITH DEMAND AT REVAMPED MARRIOTT

Alexandra Clough

Rafael Roca (mug) Looking to stay a few nights in West Palm Beach? Don't think you can stay at the Marriott **Hotel** downtown for cheap, especially when big happenings come to town.

Rates for their best rooms have climbed to a hefty $299 a night from an original $269 a night. In case you're not familiar, this new Marriott is the old Sheraton, near CityPlace and across from the convention center. Two years ago, the Marriott family bought the disheveled **hotel** and poured $18 million into a top-to-bottom redo of the 352-room property.

The **hotel** is very nice now, but let's face it: the view is of Okeechobee Boulevard, not the Atlantic Ocean. So **hotel** officials conservatively priced rooms for the property's first official winter season starting at $249 a night (for their regular accommodations).

Not for long, however. Demand for rooms was so strong the price has been inching up for both regular and upgraded rooms. And rates might climb even higher - but not just yet.

"That's because everyone is too much in shock," said Jeri Ann Hart, Marriott's sales and marketing director. Hart said **hotel** officials just can't believe what people are willing to pay. Clearly, she added, "price is not a problem."

Indeed, during the recent Donald Trump wedding weekend, upscale **hotel** rooms couldn't be had for any price. For instance, at The Breakers, where suites go for $3,500 a night in season, the 560-room **hotel** was full with guests in town for the Campbell-Erskine wedding, a Ferrari car owners show and a charity ball, said David Burke, director of sales and marketing at the Palm Beach resort.

Tsunami restaurant owner Frank Cilione, who had several friends fly down for the Jan. 22 Trump nuptials, said some guests ended up staying as far away as Miami, even though the wedding was in Palm Beach. "The invitations went out very late, and people couldn't find rooms at the **Ritz** or the Four Seasons," Cilione said.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0377

It's true, said Crissy Poorman of Manalapan's **Ritz**-Carlton. "We were getting calls from people who were surprised we were full," Poorman said. **Hotel** officials steered guests to Miami-Dade County, where the **Ritz** has three properties. With few **hotels** built in Palm Beach County during the past decade, there just wasn't any place nearby to send them, Poorman said.

Actually, Palm Beach County could use another 4,000 **hotel** rooms in all categories, said Mac McLaughlin, president and chief executive of the Palm Beach County Convention and Visitors Bureau.

From January to November of 2004, occupancy rates were 74.5 percent, the highest in the state, he said. "We've become a year-round destination," McLaughlin said.

Is it a mid-life crisis or a career change?

Prominent West Palm Beach lawyer Rafael Roca just abruptly split with his law partner of nearly seven years to join a Lake Worth law firm. The move comes one year after Roca filed a divorce action against his wife of 20 years.

In 1998, Roca and Tracy Sharpe formed Roca & Sharpe, a West Palm Beach firm specializing in personal injury and wrongful death. They were refugees from the powerful Lytal & Reiter law firm, which battles Roca to this day on a money dispute.

This month, Roca split with Sharpe to join Gonzalez, Porcher, Custer & Roca in Lake Worth. The mostly workers compensation firm now will handle an equal amount of personal injury litigation. Marcos Gonzalez called Roca "a perfect match" for the firm.

(Coincidentally, Gonzalez and Roca are both from Holguin, Cuba.)

Former partner Sharpe said his split with Roca was amicable. "He wanted to do something different. I don't know what direction he wanted to take," Sharpe said. "He's got a lot of stuff on his plate."

That's an understatement. Roca, 43, is in a bitter divorce action with wife Kay-Lynette Roca, founder of the Safe Harbor Animal Sanctuary in Jupiter. Kay-Lynette Roca recently wrote an e-mail to Gov. Jeb Bush, complaining about Roca's presence on a judicial panel that screens candidates for judgeships. One of them, Yvette Trelles, "was caught on tape in the arms of" Roca, the e-mail said. (Roca says he recused himself from consideration of Trelles, who was not appointed judge by the governor.)

Roca last week laughed off speculation the divorce, plus partnership break-up, were part of some trial lawyer's mid-life crisis.

"No. Hardly," Roca said. "I wanted to make a change professionally. I wanted to be in a bigger firm. We are 11 lawyers now." Roca wouldn't talk about his divorce, except to call recent events "unfortunate for everybody."

It's certainly not uncommon to switch jobs during a divorce. But judges frown on the move if it's intended to decrease the amount of money paid to a spouse or children, said Jeffrey Fisher, a leading West Palm Beach divorce lawyer.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0378

Roca said he didn't leave his old firm as part of any divorce strategy.

And he said his new law firm is very successful because it serves the needs of the county's growing Hispanic community. Added Gonzalez: "We don't have a shortage of work."

Roca will have plenty of cash to go around if he wins another pending lawsuit, this one against his former law firm. Documents are being gathered in Roca's lawsuit against Lytal & Reiter, which Roca says owes him big bucks from his time there as a partner.

Alexandra Clough writes about business and the law. She can be reached at 820-3469 or 279-3469; e-mail: alexandra_clough@pbpost.com.
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

PHOTO (B&W)

---- INDEX REFERENCES ----

COMPANY: Host Marriott Corp (MARIOT)

NEWS SUBJECT: (Travel (GTOUR); Political/General News (GCAT); Living/Lifestyle (GLIFE))

INDUSTRY: (Lodgings (I665); **Hotels** (except Casino)/Motels (I6651); **Hotels** /Restaurants/Casinos (I66); Trusts/Funds/Financial Vehicles (I81502); Investment Trusts/Funds (I8150206); Real Estate Investment Trusts (I815020602); Construction/Real Estate (ICRE); Investing/Securities (IINV); Real Estate (IREEST))

REGION: (United States - Florida (USFL); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: COLUMN

EDITION: FINAL

Word Count: 972

1/30/05 PALMBCHPST 1F

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0379

Westlaw.

factiva
Dow Jones & Reuters

1/28/05 Chi. Trib. 18
2005 WL 71923485

Chicago Tribune
Copyright 2005, Chicago Tribune. All Rights Reserved.

Friday, January 28, 2005

Friday

Ritz restored; New chef brings stability, simplicity and, yes, grits to the Dining Room

By Phil Vettel, Tribune restaurant critic.

Kevin Hickey, the **Ritz**-Carlton Dining Room's dynamic new chef, hasn't quite pulled everything together at his new job. It's almost scary to contemplate how good this place will be when he does. For instance, Hickey hasn't yet named a pastry chef, though assistant Anthony Chavez is doing such a good job that Hickey clearly isn't in a hurry to do so. "[Working with] a pastry chef is like a marriage," Hickey says. "I'm here to stay, so I'm taking my time."

What Hickey has done, and in a very short time, is to restore a kitchen operation that was rocked by devastating personnel losses.

The **Ritz**-Carlton lost a cumulative 51 years of fine-dining experience when executive chef George Bumbaris, award-winning chef Sarah Stegner and much-decorated pastry chef En-Ming Hsu walked out the door (Bumbaris and Stegner in August to collaborate on Prairie Grass Cafe in Northbrook; Hsu in September to join her husband in Las Vegas). The **Ritz**-Carlton (which, in Chicago, is a Four Seasons property) quickly tapped Hickey, from the Four Seasons in Atlanta.

A chef from Hot-lanta running the **Ritz**-Carlton Dining Room? What's next, grits on the menu?

Actually, yes. But trust me, you're going to love them.

Hickey describes himself as a "quintessential American chef," which means that, yes, some Southern influences will find their way onto the menu--along with Thai, Mediterranean, Japanese and whatever else strikes the chef's fancy. Hickey has simplified the menu format as well; now customers pick a three-, four- or five-course progression (dessert or cheese is one of those courses) for $70 to $100, and are free to design a menu entirely from starter courses, or mains, as they wish. (There's also a daily degustation menu, seven courses for $110, but the time-honored "restricted to the entire table" edict has been waived.)

Among the dishes I definitely would include in any customized menu is the scallops Benedict, five seared sea scallops variously adorned with fried quail eggs and

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0380

truffled hollandaise, placed on a bed of grits (from an antebellum mill in Georgia) with a couple of pieces of Neuske bacon. Eggs, grits and bacon never had so much appeal.

I'd also make room for the Mediterranean salad, a sheaf of upright baby romaine bound by an herbed phyllo collar, set over a hummus mousseline (imagine the world's smoothest hummus) and flanked by pieces of kasseri cheese, kalamata-olive tapenade and oil-poached tomatoes. Ditto for the cured salmon, smoked to order for all of seven minutes (giving the rich salmon just enough smoky accent) and served with a cloud of whipped cauliflower cream and a sprinkle of caviar (which provides the salt the lightly cured salmon is "missing").

And I might splurge on the "hot, cold and melting" foie gras presentation, which consists of hot seared foie gras over greens with a pomegranate vinaigrette; cold foie-gras torchon with quince paste and cranberry essence; and a "melting" foie-gras that's a foam of pureed foie gras and cream. The $10 supplement is money well spent.

That barely scratches the surface of Hickey's output. There's also a Thai-spiced lobster bisque, which had a modulated hint of lemongrass and cilantro plus an assertive jolt of Thai chile (the tiny lobster dumpling served alongside is a nice touch), and a poached veal tenderloin with a ragout of sweetbreads and artichokes in a lovely black-truffle cream. Plum-wine-poached pork loin with mizuna greens gets a helping of crunch from pieces of pan-crisped pork fatback. (First he gives me grits, then he gives me fatback, and why can't I stop eating this stuff?)

The dessert options, much the same as they were under Hsu, are executed capably by Chavez, including a well-balanced chocolate-caramel cake and a yummy Key Lime tartlet with pieces of young coconut. The cheese selection is awe-inspiring, and it's a wonder everybody doesn't indulge in the cheese, considering the wonderful petit fours that are served at the end of the meal.

The dining room remains its beautifully appointed, stately self, and the piano accompaniment is just perfect--light, soothing and quite clever, if you pay attention to what's being played. Service is generally attentive, though pacing is an intermittent problem. There were some troubling lags at the beginning of our visits, though once the meal started, things smoothed out considerably.

The Dining Room remains an extraordinary place to drink wine, boasting a deep wine list whose offerings are likely best appreciated by the wistful and deep-pocketed. Wine director Paul Larson is a fine, approachable source of advice, but as he's also the dining-room manager, securing a consultation sometimes takes a little extra time.

But if the Dining Room isn't quite the complete experience it aims to be, it's closer to that goal than I'd dared hoped.

The Dining Room

(star)(star)(star)1/2

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0381

Ritz-Carlton **Hotel**, 160 E. Pearson St. 312-573-5223

Open: Dinner Wed.-Sun., brunch Sun.

Prices: Prix-fixe menus $70-$110

Credit cards: A, DC, DS, M, V

Reservations: Strongly recommended

Noise: Hushed

Other: Wheelchair accessible; discounted valet parking; no smoking

OUTSTANDING (star)(star)(star)(star)

EXCELLENT (star)(star)(star)

VERY GOOD (star)(star)

GOOD (star)

Reviews are based on no fewer than two visits. The reviewer makes every effort to remain anonymous. Meals are paid for by the Tribune.

PHOTO: An herbed phyllo collar holds the Mediterranean salad, which is served over hummus mousseline.

PHOTO: Chef Kevin Hickey came from the Four Seasons in Atlanta, so the menu at the **Ritz**-Carlton Dining Room shows Southern influences.

PHOTO: The foie gras presentation is "hot, cold and melting" and worth the $10 supplement.

PHOTO: John Stanish of Munster, Ind., reviews the Dining Room's cheese selection, an awe-inspiring collection. Tribune photos by Jose M. Osorio.
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

PHOTOS 4

---- INDEX REFERENCES ----

NEWS SUBJECT: (Food/Cooking (GFOD); Review (NRVW); Political/General News (GCAT); Living/Lifestyle (GLIFE); Content Types (NCAT); Routine General News (NRGN))

INDUSTRY: (Restaurants/Cafes/Fast Food (I661); **Hotels**/Restaurants/Casinos (I66))

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works. RC 0382

Language: EN

OTHER INDEXING: RESTAURANT; REVIEW

EDITION: CHICAGO FINAL

Word Count: 1026

1/28/05 CHICAGOTR 18

END OF DOCUMENT

RC 0383

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

1/27/05 N.Y. Times G1
2005 WLNR 1120156

New York Times (NY)
Copyright (c) 2005 The New York Times. All rights reserved.

January 27, 2005

Section: G

They're Off to See the Wizards

KATIE HAFNER

SAN FRANCISCO--IT was just past noon on a recent weekday at the Apple Store here, and the Genius Bar was buzzing.

At one end of the 40-foot maple counter, a cherub-faced Genius in a black T-shirt spoke soothingly to a middle-aged customer whose iPod kept erasing songs. After a few minutes of probing, the Genius announced his diagnosis: the firmware needed updating. Then he showed the man how to do it.

At the other end of the bar, another amiable Genius -- Apple's term for its in-store technical support staff -- greeted a couple who had arrived with an ailing PowerBook. "Hey, what's going on?" he said, and got down to work.

In an age when human help of any kind is hard to come by, the eight or nine Geniuses on duty at any given time here are a welcome anomaly.

In fact, go to any of the 102 Apple-owned retail stores in the world and -- if you are willing to wait -- you will be treated to what is an increasingly rare service: free face-to-face technical support.

The walk-up assistance has existed since the first Apple Store opened in 2001, in Washington. Over the years, as the concept gained momentum, the bars have become what Ron Johnson, Apple's senior vice president for retailing, calls the soul of the stores.

"It's the part of the store that people connect to emotionally more than any other," Mr. Johnson said.

For the first few years, there was general mayhem around the Genius Bars. Customers would stand four or five deep, broken gadgets in hand, waiting to speak to an expert. Now there is an online system for scheduling free, same-day appointments. And for $100 a year, customers can schedule appointments up to a week in advance with the expert of their choice.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0384

But there can still be long waits. Just after Christmas, for instance, at the Apple Store in SoHo in New York, by 10 a.m. the earliest appointment that could be had was at 4 p.m. People left and came back, or sat for hours, reading, talking on their cellphones or milling about the store.

The San Francisco store, like all the others, has instituted a pager system for those who show up when all the experts are busy, like the man on this day who lugged his iMac to the bar, hoisted over his shoulder like a recalcitrant child. He took a pager and joined a dozen or so others waiting for help.

The concept of a bar came to Mr. Johnson one night when he was thinking about the kind of environment Apple wanted to create in its stores. He said he was inspired by Four Seasons, the **Ritz**-Carlton and other **hotels** where service is paramount.

"We believed you had to bring the people dimension back into retail," said Mr. Johnson, who joined Apple five years ago after 15 years at Target. "We thought, What about giving tech support that's as welcoming as the bar at the **Ritz**?"

Tim Bajarin, principal analyst at Creative Strategies, a high-tech consulting firm in Campbell, Calif., said Apple's strategy was sound. "It's all part of a sales process," he said. "They have these guys who are extremely articulate answering customers' questions, which is key not only to the sales process, but the support afterwards."

Other computer retail stores have technical support counters, too. A few, like CompUSA and Best Buy, even have traveling teams of tech support staff who make house calls. But those services are not free.

Further, Mr. Bajarin said, the wider spectrum of problems encountered at other stores dilutes the quality of service.

"A Best Buy could be handling not just H-P, but Gateway and Epson and whatever else they have in the store," he said. "These guys running the Genius Bars are extremely well trained around a single platform."

Hiring those Geniuses -- the label was Mr. Johnson's idea, too -- is not difficult. He said that when the company advertises for an opening, an average of 50 people apply within 24 hours. For the most part, the applicants already have extensive technical knowledge. Apple provides eight weeks of training, four weeks at the company's headquarters in Cupertino, Calif., and another four weeks at the store.

Mr. Johnson said an initial concern was that the people hired would be geeky, lacking the social skills for a job that calls for continuous interaction with strangers. But he soon found that more often than not, the employees were well-socialized young people who happened to know a lot about computers.

Each employee has an area of expertise -- digital photography, say, or the Windows operating system. And they aren't too proud to call on colleagues for help.

"I borrow others' brain cells all the time," said Diana Souverbielle, an employee in the San Francisco store, who confessed to knowing "just enough about Windows to get in trouble."

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0385

David Marcantonio, 25, who diagnosed the firmware problem, is the resident iPod expert at the San Francisco store. Mr. Marcantonio, who studied criminology in college and has been fluent in most things Apple since age 14, stands out from his co-workers because his T-shirt reads iPod Genius.

"It's a bull's-eye," Mr. Marcantonio said of the shirt. Half of the customers at the Genius Bar these days have iPod-related problems.

Sometimes the public misunderstands the purpose of the Genius Bar, mistaking it for a think tank or an intellectual sounding board. David Isom, 29, who decided to defer a legal career in favor of a stint at the bar, said a man came in recently to discuss an idea he had for a solar-powered subway system. "He had technical questions, and he wanted to pitch it to us," Mr. Isom said. "I know nothing about solar power."

Indeed, they are humble experts. When confronted by a thorny problem on the fringe of their expertise, they might conduct a Google search to consult sources that are "not necessarily endorsed by Apple," Mr. Isom said.

And the experience of one customer whose keyboard had a sticky "e," which was cured by Ms. Souverbielle's mere touch, suggests that the experts might even have healing powers. Ms. Souverbielle declared that it was merely a coincidence.

Invariably in their 20's and 30's, and predominantly male, Apple's experts do keep lofty company. Behind each bar is a screen with a rotating display of quotations from half a dozen better-known intellectual luminaries, like Leonardo da Vinci ("The noblest pleasure is the joy of understanding") and Michelangelo ("If people knew how hard I had to work to gain my mastery, it wouldn't seem wonderful at all").

But could Michelangelo have executed a clean startup from an external drive on a PowerBook G4?

Could Leonardo have restored the video on Joe Montana's iBook?

That task was performed by Chris Tichenor, a 24-year-old Genius in San Francisco. No matter that the concierge mistakenly entered Mr. Montana, the famous quarterback, into the appointment queue as Steve Young, Mr. Montana's successor on the San Francisco 49ers. "He didn't seem to mind," Mr. Tichenor said.

By Mr. Johnson's estimate, each of the company's 500 experts handles some 200 customers a week, taking as long as is needed to solve each problem.

The stores in general and the Genius Bars in particular have been credited with creating a halo effect for Apple. The iPod owners who own PC's and go to the unrelentingly chic stores for an expert's help are often seduced by Apple's self-conscious hipness.

Paula Mauro, who lives in New York and recently spent several hours at the Genius Bar in the SoHo store, got that message when getting help with iPod-to-PC communication. As she sat at the bar with her 10-year-old son, William, who aspires to Macintosh ownership, it became evident to her that synching an iPod to a Macintosh computer is relatively seamless, while her three-year-old PC posed no

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

end of technical challenges.

"The next computer I buy is going to be a Mac," she said.

The Geniuses are patient even when people show up with problems that only a technophobe could create. Mr. Isom said people have come to him with an iPod that they insisted was dead -- until Mr. Isom showed them that they had pushed the Hold switch, which inactivates the iPod's buttons, mainly so that it cannot be turned on or off inadvertently.

If a problem can be solved on the spot, the Genius may disappear into the back and re-emerge with a piece of equipment restored to health. Broken iPods are often replaced at no cost, Mr. Marcantonio said, because if the warranty applies, the easiest thing to do is to hand the customer a new one.

In some ways, this has little to do with keen technical knowledge and a lot to do with astute customer service.

The experience of Cecilia Joyce, a marathon runner who claims to be unable to live without her iPod, is a recent case in point. Ms. Joyce's iPod is packed with music like Boy George's rendition of "The Girl From Ipanema," which inspires her to run longer, sometimes even faster.

When her iPod's battery stopped holding a charge, Ms. Joyce went straight to the Genius Bar in San Francisco. She apologized to Mr. Marcantonio for having bought the device at a different Apple Store. Unfazed by this mundane detail, and without further ado, he gave Ms. Joyce a new iPod.

Were it not for the Genius Bar, Ms. Joyce might have gone an untenable two weeks without a device, the amount of time it could have taken to send it to be repaired or replaced.

Soon after the elated Ms. Joyce left, Mr. Marcantonio glanced down at his computer to see what troubled device was coming next. "Oh, it's an iPod Shuffle -- this is going to be interesting," he said, delighted by his first encounter with the tiny new flash-based iPod.

Mr. Marcantonio picked up the white plastic stick and gave its miniature controls a quick poke.

Unlike the clerk in the Monty Python dead parrot skit, who refuses to concede that the bird he sold to a customer was in fact deceased, Mr. Marcantonio knows a dead iPod Shuffle when he sees one. The solution: give the customer a new one.

Genius.

Photos: SUPPORT -- Sharon Mercer, center, and Chris Boring, right, sought help at the Genius Bar in the Apple Store in San Francisco. (Photo by Peter DaSilva for The New York Times)(pg. G1); WHAT'S THE PROBLEM? -- Experts at the Apple Store in San Francisco include, clockwise from far left, Chris Tichenor, Diana Souverbielle, David Isom and David Marcantonio. Customers can bring in Apple products and receive free technical help. (Photographs by Peter DaSilva for the New York Times)(pg. G7)

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0387

---- INDEX REFERENCES ----

COMPANY: APPLE COMPUTER INC; COMPUSA INC

INDUSTRY: (Retail (1RE82); I.T. (1IT96); Sports (1SP75); Retailers (1RE64); Electrical Retailing (1EL35))

REGION: (Montana (1MO88); USA (1US73); Americas (1AM92); North America (1NO39); New York (1NE72); California (1CA98))

Language: EN

OTHER INDEXING: (APPLE; APPLE STORE; BEST BUY; CECILIA JOYCE; COMPUSA; CREATIVE STRATEGIES; GENIUS; GENIUS BAR; GENIUS BARS; GENIUSES; MONTY PYTHON; PC; POWERBOOK; **RITZ**; **RITZ** CARLTON) (Bajarin; Boy George; Chris Boring; Chris Tichenor; David Isom; David Marcantonio; Diana Souverbielle; Invariably; Isom; Johnson; Joyce; Marcantonio; Michelangelo; Montana; Paula Mauro; Peter DaSilva; Photo; Ron Johnson; Seasons; Souverbielle; Steve Young; Tichenor; Tim Bajarin; William)

EDITION: Late Edition - Final

Word Count: 2061
1/27/05 NYT G1

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0388

Westlaw.

factiva
Dow Jones & Reuters

1/27/05 Boston Herald 052
2005 WL 59183328

Boston Herald
Copyright (c) 2005 Bell & Howell Information and Learning Company. All rights reserved.

Thursday, January 27, 2005

TRAVEL

Room for romance; Treat your honey to a special stay in a Boston **hotel**

Fran Golden

Nothin' says lovin' like a night in a great **hotel** room. So with Valentine's Day nearly upon us we checked out Boston **hotels** to find the best of the best when it comes to inspiring romance. Hey, it was a tough job but someone had to do it.
History and romance

The Fairmont Copley Plaza

138 St. James Ave.

617-267-5300, www.fairmont.com/copleyplaza

The grande dame of Boston **hotels**, this Back Bay property has always had our favorite grand lobby, all gold gilt, soaring ceilings, marble columns and crystal chandeliers. And now, thanks to a $34 million renovation, the guestrooms are something to talk about too.

The nicely redone rooms include eight themed suites. To us, the epitome of romance Boston style is the John F. Kennedy Library and Museum suite (other romantic options include the Boston Pops and Museum of Fine Arts suites).

The historic decor of the apartment-sized Kennedy suite includes photo reproductions of the Kennedy clan. A romantic shot of the 35th president and Jackie sailing graces the bedroom wall.

Nice touches include a copy of "Jackie Kennedy: The White House Years" photo book on the living room coffee table. And you can order room service from the Oak Room.

The 1912 **hotel** has an impressive romantic history: Elizabeth Taylor and Richard Burton had their second honeymoon at the property. The Oval Room continues as a popular wedding spot.

The Fairmont Copley's Romance Weekend package, available through the end of the year, is $274 and includes breakfast for two from room service or in the Oak Room

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0389

and a chilled bottle of Moet & Chandon champagne. Upgrade to the JFK suite (or one of the other suites) for another $300.

Regular room rates are from $249; suites from $999.

Victorian splendor

The Charles Street Inn

94 Charles St.

617-314-8900; www.charlesstreetinn.com

A stroll on Charles Street is romantic on its own. Stay at the gorgeous 1860 Charles Street Inn and you're sure to wow your sweetie.

The inn offers nine rooms, each done up in over-the-top Victorian splendor - you'll feel like you've stepped back 140 years - and named for a Beacon Hill resident who made a contribution to the arts.

We think the most romantic (and sexy) is the Isabella Stewart Gardner, a front parlor room blossoming in pink, red and peach. There's a fluffy queen-sized bed dressed in Italian linens, a deep whirlpool tub, a working marble fireplace (where you can burn a provided fake log) and a bright bay window overlooking Charles Street. Isabella's portrait is above the bed.

This is a place where the floors creak and the windows might have a draft, but you can curl up and feel cozy with someone you love.

To assure the utmost in privacy, breakfast is served in your room. There are also complimentary French chocolates and fruit.

Winter rates are $225 to $275 weekdays and $255 to $295 weekends. Romance packages are available and include dinner at nearby eateries.

Stately and Sexy

The Eliot **Hotel**

370 Commonwealth Ave.

617-267-1607; www.eliothotel.com

Book a suite at this historic boutique-style **hotel** and you can pretend for the night you really live on Commonwealth Avenue, which we think is just plain cool.

But there's more. The suites here boast an extravagent toile decor and bedrooms with puffy beds made up with Egyptian cotton linens and lots and lots of pillows, that are just plain romance- inspiring (the mirrored wall behind the bed helps too). Separate living rooms, connected by French doors, allow you a little privacy from your loved one if you need it.

OK, the Italian marble bathrooms could have bigger tubs, but why quibble. You

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0390

won't want to get out of bed.

Room service is also somewhat limited. But, downstairs at Clio and Uni, chef Ken Oringer creates what has to be the most sensual food in town.

Rates for a suite start at $275, while rooms start at $235. The **hotel's** Touch of Paris package includes suite accommodations, a three-course dinner at Clio and breakfast for two, for $450.

Puttin' on the **Ritz**

The **Ritz**-Carlton, Boston

15 Arlington St.

617-574-7100; www.ritzcarlton.com

There's just something special about the **Ritz** (the old one) and you know it the second you walk in the door. There's tradition. There's history. There's elegance.

Of course, all the guest rooms are lovely, but for an extravagent celebration, we recommend the Winston Churchill suite with views of the Public Garden and the Burberry store on Newbury Street.

Here you can view the world-famous Yousuf Karsh portrait of Churchill during World War II (it's the original archival photo, signed by the photographer, who apparently was a fan of the **Ritz**). Churchill himself stayed at the property in 1949.

Several dozen rooms at the **Ritz**, this one included, have working fireplaces, and the **hotel's** fireplace butler will come up and light your fire (you can choose from birch wood, cherry, oak or maple). Call the bath butler if you want a specialty bath such as the Simply Romantic ($85), which includes a bath with rose petals, champagne and strawberries.

Dine in The Cafe or en-suite. Afternoon tea is a nice way to refresh, particularly if you partake of nearby shopping opportunities.

On select dates in February, the **hotel** is offering Puttin' on the **Ritz** Evenings, priced at $475 for accommodations, a four-course dinner, dancing and entertainment, and parking. A separate February special offers signature spa treatments from other **Ritz**-Carlton properties. There are also romance packages.

Regular rooms are from $295 per night; the Winston Churchill Suite and other garden-view suites are from $950 (suites without views are from $425).

Amenity-filled Romance

Four Seasons **Hotel**, Boston

200 Bolyston St.

617-351-2980; www.fourseasons.com .

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0391

At the swank Four Seasons, the concierge is there to help with creative ideas. Take the guy who wanted to propose in the Bristol cafe. After a little consultation, his poetic proposal was printed on the dessert menu and handed to his intended by a cooperative wait staff.

This **hotel** also earns points for its indoor, heated pool and hot tub with skyline views of the Public Garden, not to mention the newly refurbished Aujourd'hui restaurant.

Book one of the garden-view suites and enjoy views and nice surroundings with a separate bedroom and living room, perfect for a private room service dinner for two.

The Four Seasons is undergoing renovations. Next year the rooms and suites should be even better, boasting a more modern decor and the addition of flat screen TVs.

Weekend rates are from $325; $695 for a garden-view suite. A special Romantic Rendezvous package in February includes overnight accommodations, parking, rose petals on your bed, champagne and chocolate-covered strawberries, a horse and carriage ride with hot chocolate, continental breakfast in bed and an in-room Four Seasons Spa Massage for two. It's priced from $1,000.

Barbara Long contributed to this report.

Caption: LOVE NESTS: Cuddle up in the Isabella Stewart Gardner room at the Charles Street Inn, top left, or a suite at the Eliot **Hotel**, top right. Or try one of the Four Seasons' new rooms, above.

Caption: PRESIDENTIAL PANACHE: The Fairmont Copley Plaza's John F. Kennedy Library and Museum suite exudes Kennedy flair. Staff photo by Patrick Whittemore

Caption: CHEERS: Toast love in a suite at the **Ritz**. Staff photo by Patrick Whittemore

---- INDEX REFERENCES ----

NEWS SUBJECT: (Travel (GTOUR); Political/General News (GCAT); Living/Lifestyle (GLIFE))

INDUSTRY: (Lodgings (I665); **Hotels**/Restaurants/Casinos (I66))

REGION: (United States - Massachusetts (USMA); North American Countries (NAMZ); United States (USA); Northeast U.S. (USE))

Language: EN

OTHER INDEXING: LTV; LEISURE/TRAVEL; Kennedy, Jackie

EDITION: ALL EDITIONS

RC 0392

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

1/27/05 BOSTONH 052

Word Count: 1283

1/27/05 BOSTONH 052

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0393

Westlaw.

factiva
Dow Jones & Reuters

1/27/05 St. Louis Post-Dispatch C01
2005 WL 70583403

St. Louis Post-Dispatch
Copyright 2005, St. Louis Post-Dispatch. All Rights Reserved.

Thursday, January 27, 2005

Business

NONE>

Legendary city hangout passes into history

By Martin Van Der Werf

Correction published, Saturday, January 29, 2005 - A Starbucks is located inside Hart Food & Drug in O'Fallon, Ill. This column gave an incorrect number of the chain's Metro East sites.

THE RAPID REGENTRIFICATION of Lafayette Square was not enough to save a nearby legend. The Edge, once the hangout of Jack Buck, Missouri Supreme Court Justice Michael Wolff, politicians, cops and -- in its early days -- gangsters, closed with nary a whimper in recent weeks.

Frank Bommarito, who owned the restaurant and bar throughout its 30 years, declined to comment. Some industry sources say the restaurant never escaped financial problems, despite packing in lunchtime crowds almost to its dying day.

Located in a windowless, brown-brick building among trucking lots off Chouteau, the Edge danced a thin line between tacky and trendy, desirable and dangerous.

It survived a series of robberies, allegations of tax fraud and a gangland shooting in the parking lot in 1981. "It did phenomenal business. Sometimes you couldn't get in the place," said Jack Brangle, former owner of Llywelyn's Pub in the Central West End. "It was a hot place to go. It was the place to go" in the late 1970s and early '80s.

Meanwhile, across Lafayette Square, another favorite, though of a more recent vintage, has closed its doors. Marty's Baking, purveyor of the most decadent cakes and one of the most imaginative Sunday brunches around, closed New Year's Eve after seven years in business.

DOUBLE ESPRESSO: Two more Starbucks are about to open in the St. Louis market. But can anyone tell me why the only place to get a Frappuccino in the Metro East is the SIU Edwardsville student union?

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0394

"We're looking at Alton, Collinsville, Granite City, Belleville, Fairview Heights, all the obvious places," said Christopher Zoellner, a real estate broker and exclusive agent for Starbucks in the St. Louis region. "We have some offers in, but I can't move any faster than the landlords."

By late March, you'll be able to satisfy your caffeine jones at a new Starbucks at Kingshighway and Chippewa Street in St. Louis. Another location opens in Wildwood at Manchester Road and Taylor in June.

"We see this as a 60- to 70-store market," Zoellner said. Now, there are about 30 local locations. He says the most urgent requirement for new ones: room for drive-throughs.

IMAGE REHAB: Ask developers where it's difficult to do business, and Creve Coeur will land near the top of the list.

On Wednesday, construction foremen met with city inspectors to air their gripes. It was the latest in a series of meetings arranged by Mayor Harold Dielmann, who wants to erase the city's stigma in the building community.

Dielmann was mayor of Creve Coeur from 1966 to 1985. He returned to the office in April 2003. "When I left, we had a reputation for being one of the easiest municipalities to work with in St. Louis County. When I got back, we had one of the worst," he said.

Dielmann had the city hire a consultant to teach city workers "how to deal with the public."

"There's a way to tell people they're wrong without making it sound like you're God," he said.

RITZ BUZZ: Saturday night will see an unlikely event in the Grand Ballroom of the **Ritz**-Carlton -- a boxing match. Actually, six of them.

General manager Brad Cance came to St. Louis five months ago from the **Ritz** golf resort in Naples, Fla., and perceived that people here aren't talking about the swank **hotel** in downtown Clayton.

"I'm looking forward to reintroducing this **hotel** on a mystique level," Cance said. "We've been sitting idle for too long."

Saturday's bouts are the entertainment at a black-tie dinner open only to members of the **hotel's** Cigar Club. The 250-member club has held annual dinners in November, generally with live music and dancing.

"This year, we wanted to turn it up a notch," Cance said. "We wanted to reward our loyal members. They deserve an event they are going to remember."

mdl

---- INDEX REFERENCES ----

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works. RC 0395

NEWS SUBJECT: (Travel (GTOUR); Corrected Items (NCRX); Political/General News (GCAT); Living/Lifestyle (GLIFE); Content Types (NCAT))

INDUSTRY: (Lodgings (I665); **Hotels**/Restaurants/Casinos (I66))

REGION: (United States - Missouri (USMO); North American Countries (NAMZ); United States (USA); Midwest U.S. (USC))

Language: EN

OTHER INDEXING: COLUMN; LOCAL IL MO BUSINESS; Martin Van Der Werf COLUMN

EDITION: FIVE STAR LATE LIFT

Word Count: 705

1/27/05 STLSPD C01

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0396

Westlaw.

factiva
Dow Jones & Reuters

1/20/05 Balt. Sun 1A
2005 WL 56898996

The Baltimore Sun
Copyright 2005, The Baltimore Sun. All Rights Reserved.

Thursday, January 20, 2005

TELEGRAPH

Icy inaugural a great excuse for fur

Ellen Gamerman

1. Loyd Cassler, a face designer with Armani Cosmetics, makes up Dana Wick (left) of Newark, Del., at the temporary Saks Fifth Avenue boutique in the **Ritz**-Carlton in Northwest Washington. 2. Barbara Tucker, a cosmetics manager for Saks Fifth Avenue, models a pink fox hat at the boutique in the **Ritz**-Carlton lobby.
WASHINGTON

WASHINGTON - Sandra Berry throws on a fur cape without looking at the price tag. "Oh, it feels great," she purrs, charging it to her credit card. She pulls the wrap tighter in the chilly lobby of the **Ritz**-Carlton hotel, where a temporary fur salon is serving inauguration guests.

It takes five minutes to sell this ... mink? Sable? Chinchilla?

"I don't even know what it is," the Detroit visitor says. "I just know I need it."

(For the record, it's fox. And the price? Twice her guess of, "I don't know - $2,000?")

Snow was falling in the capital yesterday, but it was the flurry of fur coats, hats and earmuffs that proved the real force of nature. Fur salons around the city reported brisk emergency sales, concierges described hunting down fur shops to find loaner minks, and visitors who had traveled light were having their full-length mink coats express-mailed to their hotels.

At the presidential inauguration today, amid predictions of freezing winds and possible flurries, the crowd will be thick with Republicans in fur coats, ponchos, hats, scarves. By the evening's balls, those animals will change shape, becoming capelets, stoles, boas.

Shortly after the 2004 election, President Bush declared his win a mandate, and now his supporters are reveling in Washington with one of their own: to unabashedly display their pelts. To some, it's a rebellion against political correctness. To others, an expression of loyalty to Republican trickle-down economics. To more, a chance to enjoy a fashion moment.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0397

Purchase in a hurry

A handful, like Berry, are buying their furs on the run. The wife of the chief lobbyist for General Motors snatched hers up at a mini-salon by the entrance of the **Ritz** hotel. The impromptu shop, open only for inauguration week, is stocked with Saks Fifth Avenue furs.

Berry, who won't watch the inaugural parade outside (she'll be indoors at a Pennsylvania Avenue party), bought her cape while the hotel's front doors swung open and gusts of cold air and exhaust blew in from the limo stand. She hardly seemed fazed, though, reporting that she needed the wrap because she had left her mink at home.

To other revelers, there's an even better reason to wear fur: because they can.

"It's cold, yes," says Linda Knight, a Texan in a white mink who was sightseeing with friends, "but that's not why we're wearing our fur. We're wearing it because we want to!"

Democrats rail against the inauguration-week furs as a show of wealth, opulence, unapologetic consumption - though it bears noting that some of them are wearing furs while they make that argument. Fashion historians call the fur a nod to a retro sensibility emerging today, a throwback to a time when fur wasn't a political statement, it was a luxury item.

The pelts are, of course, bipartisan. The furs popularized by movie stars on the red carpet - can anyone say Hollywood liberal? - cover Democrats and Republicans alike. But their abundance here this week presents fur, at least temporarily, as a GOP mascot.

"It's an emblem of status," says Steven Zucker, a professor at the Fashion Institute of Technology. "In that way, it has become an identification for a kind of ruling class."

With so much fur around town, some cloth-coat Republicans are feeling outnumbered.

"I've had three phone calls from concierges specifically for people from Texas who want a fur coat right away - they're all supporting the president and they're thinking they need to wear their fur," says Keith Jarrell, a salesman at Gartenhaus furs in Bethesda.

"There was a lady who purchased a coat yesterday; she kept her limousine waiting, she came in, bought the coat, rushed out and her car drove off - she was gone in 10, maybe 12 minutes."

No apologies

Janiece Blair has been waiting for a chance like this, a time to revel in her furs instead of apologizing for them. The 70-year-old Republican owns three sheared minks - one dyed green - and never would have worn them to such blue-state bastions as New York City in the past. Now, though, she's proudly wearing hers across state lines.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works. RC 0398

"I think people have gotten over the animal-rights thing," says Blair, a self-proclaimed animal lover from Northern Virginia. "It's wrong to wear your beliefs on your sleeve if you think women shouldn't wear mink. Besides, what are mink? I mean, people don't have them as pets. Remember a few years ago? Some mink farmer had a terrible catastrophe where the minks got out of the cages and they raised havoc because they're just - well, nobody wants them."

The pressure is on animal-rights activists to answer such pro-fur pronouncements.

"Mink are really interesting animals - I think if people had a chance to get to know a mink they wouldn't say something like that," says Dan Shannon, an activist with the People for the Ethical Treatment of Animals, when told of such comments against (living) minks.

In recent days the animal-rights group sent a letter to Bush after reports that a Colorado hat maker sent a beaver-felt cowboy hat as a gift for his inauguration.

"You may not realize that beavers are gentle, family-oriented animals who mate for life, raise their children in loving families and remain lifelong friends with their offspring," PETA head Ingrid Newkirk wrote the president. "Beavers are even known to enjoy flute music."

Animal-rights activists plan to leaflet outside the balls tonight. Four years ago, they cheered a woman who ran naked down the parade route with an anti-fur sign.

Signal of affluence

Fur sales are up this season, aided by a big business in fuzzy accessories. To some fashion observers, the fur, even when marketed in trendier styles for younger customers, sends the same message that it always has: that its wearer is well-off, cared-for, comfortable.

"If you think back to the 1950s, you could see it in the old I Love Lucy's - when the woman got a mink stole, it was an indication of moving up in the world," says Pam Klein, who oversees a fashion studies and marketing program at the Parsons School of Design in New York (and notes that she is both a Democrat and wears a sheepskin shearling coat to work).

"With the inauguration, it's kind of like the opposite of saving money - it's saying that spending money and having money are OK," she says. "In my mother's generation, it was saving money that gave you some moral authority, but that has kind of been redefined."

In Washington, guests are renting $12,000 furs for about $500 a night, says **Ritz** -Carlton concierge Michael High, who arranged one such rental this week. He also helped several out-of-town guests have their coats rushed out to them in time for tonight's parties.

To many visitors, the chance to wear fur, like an inauguration, is a rare moment.

"We live in a climate where it's probably below freezing three days a year," says Kay Bonner, a resident of Temple, Texas, snuggling in a brown mink she otherwise wears about three times a year. The first-time inaugural reveler said she packed a

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

wool coat just in case fur protesters were swarming around the capital. She needn't have bothered.

"We do acknowledge this is probably not the most contemporarily correct thing to wear - we are risking disfavor," she says. "But we have them. And we want to wear them."
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

Photo(s)

---- INDEX REFERENCES ----

NEWS SUBJECT: (Environmental News (GENV); Page-One Story (NPAG); Political/General News (GCAT); Content Types (NCAT))

INDUSTRY: (Fur Goods (I456); Clothing (I453); Clothing/Textiles (ICLT))

REGION: (United States - Maryland (USMD); North American Countries (NAMZ); United States (USA); Northeast U.S. (USE))

Language: EN
EDITION: FINAL

Word Count: 1348

1/20/05 BALTSUN 1A

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0400

Westlaw.

factiva
Dow Jones & Reuters

1/20/05 Wash. Times (D.C.) A07
2005 WL 66254955

The Washington Times
Copyright (c) 2005 Bell & Howell Information and Learning Company. All rights reserved.

Thursday, January 20, 2005

NATION; INSIDE THE BELTWAY

[INSIDE THE BELTWAY]

John McCaslin, THE WASHINGTON TIMES

President's announcer Baby, it's cold out there. But it's not the coldest inaugural celebration that 13-time presidential parade announcer Charlie Brotman remembers.

"One of the coldest was 1985 with Ronald Reagan," the 77-year- old Mr. Brotman tells Inside the Beltway. "That was the 50th inaugural, and man, it was cold. They said the wind chill was 35 degrees below zero. In fact, they did not have a parade. That's when we moved it inside.

"That was the coldest. The other cold one was for Jimmy Carter in 1977," says Mr. Brotman, who announced his first presidential parade in 1957 for Dwight D. Eisenhower.

"If I remember, Carter was the first to actually walk the entire way from the U.S. Capitol to the White House," he says, observing that presidents normally drive some distance from the Capitol building before climbing out of their limos and waving to parade goers along Pennsylvania Avenue.

"It was especially hard that year for the musicians, like the trumpet players," he says of Mr. Carter's parade. "Their saliva not only froze - their lips actually froze to the instrument mouthpieces. And this was a 3 1/2-hour parade. It was serious stuff."

So, after all these years, does Mr. Brotman, a native Washingtonian and former announcer of the old Washington Senators baseball team, still look forward to announcing parades for presidents from his perch atop Lafayette Park across from the White House?

"Absolutely," he says. "Like this one was the first one."

Trunk show

Inaugural week in Washington was summed up perfectly by Vivian Deuschl, corporate

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0401

vice president of the **Ritz**-Carlton Hotels, where, in the lobby of the downtown **Ritz** this week, Saks Fifth Avenue saw the opportunity to set up a special boutique.

"They are selling fur wraps at a brisk pace to visitors who did not expect the frigid temperatures," Mrs. Deuschl explains to Inside the Beltway. "Both real and 'fun' furs - all with very high price tags. They were going faster than the wind chill was dropping."

Also turning heads in the **Ritz** lobby is the country's premier boot maker, Rodney Ammons, whose Texas boot trunk show, sponsored by Saks of Chevy Chase, features matching belts with sterling silver and 18-carat gold custom buckles.

Buyers this week have been personalizing their boots with inlaid initials and logos, says Saks spokesman Andrew J. Blecher, who notes that Mr. Ammons' specialty is exotic materials - python, lizard, ostrich, American alligator and stingray (stingray is said to be the newest and hottest material on the market, because it's highly durable and water-resistant and has a jeweled finish).

The boot maker's clients range from cowboys and businessmen to entertainers and presidents of the United States. In fact, he's booted Sharon Stone, Madonna, Sheryl Crow, Burt Reynolds, Clint Eastwood, Dolly Parton, Alan Jackson, Vince Gill and George Strait.

Fur segue

Speaking of furs, Ingrid E. Newkirk, founder and president of People for the Ethical Treatment of Animals, has been trying to persuade President Bush not to wear the beaver-fur hat commissioned for today's inaugural.

She noted that beavers share in Mr. Bush's vision for the future: supporting strong family values, mating for life and forming bonds with their young, while being industrious role models and master architects.

Of course, Dick Spencer of Staunton, Va., quickly pointed out: "Beavers also share Mr. Bush's vision for America by cutting trees and building dams on public lands. Can we expect PETA to come out in support of these activities?"

Ingrid?

"My feeling is that beavers are nature's engineers," Ms. Newkirk now responds to Inside the Beltway. "Their dams do not drown whole communities and valleys, and they cut down only enough trees to meet their needs, not for greed."

From beavers to beef, PETA today will be along the inaugural parade route handing out "Primal Strips" - Texas barbecue-flavored "soy" jerky.

So much for tradition

"Let's not fool ourselves; the Republicans didn't plan the string of inauguration events this week to simply celebrate their recent victories. Karl Rove and his friends are hoping these events will energize their conservative base for 2006 and get Republican donors motivated to keep pouring millions into the GOP."

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works. RC 0402

- Senior Sen. Charles E. Schumer of New York, chairman of the Democratic Senatorial Campaign Committee.

* John McCaslin, whose column is nationally syndicated, can be reached at 202/636-3284 or jmccaslin@washingtontimes.com.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Domestic Politics (GPOL); Political/General News (GCAT); Politics/International Relations (GPIR))

REGION: (United States (USA); United States - District of Columbia (USDC); North American Countries (NAMZ); Northeast U.S. (USE))

Language: EN

OTHER INDEXING: Brotman, Charlie; Carter, Jimmy; Newkirk, Ingrid; Saks Fifth Avenue

Word Count: 760

1/20/05 WATIMES A07

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works. RC 0403

Westlaw.

factiva
Dow Jones & Reuters

1/19/05 Macon Telegraph (Ga.) 1
2005 WL 57047010

Macon Telegraph
Copyright (c) 2005 Macon Telegraph. All rights reserved.

Wednesday, January 19, 2005

c

McKay prepares for another 'Rocky Run' in Philly

By George Henry
Telegraph Correspondent

FLOWERY BRANCH Three trips to Philadelphia resulted in three losses before Rich McKay finally stopped taking his former Tampa Bay team to the downtown **Ritz** -Carlton.

"Great hotel," McKay said Tuesday. "It's just that the **Ritz** became an intimidating place for me. We had to change it up."

So the secret to winning the NFC Championship Game was found a few blocks away at the equally lavish Loews? Well, not exactly. Tampa Bay won the final football game at Veterans Stadium, beating the overmatched Eagles 27-10, because its defense - which would lead the Buccaneers to a Super Bowl title one week later - was one of the best in NFL history.

Superstition played no role at all.

None whatsoever. Not in the least. Not even close.

"I'm just a guy wearing a dark suit and hard shoes," McKay said recently with a self-deprecating grin. "What good am I to a football team on game day? Do you see me with a headset on? Am I on the field taking snaps?"

This much was certain on Jan. 19, 2003 in the City of Brotherly Love: McKay kept one personal tradition intact as he left the Loews that morning and began the "Rocky Run" toward the Philadelphia Museum of Art. McKay is no different from thousands of other tourists who race up the 72 steps of the museum like Rocky Balboa, the film character Sylvester Stallone played in the 1976 Oscar-winning Best Picture.

If McKay is fortunate enough to help the Falcons win Sunday at Philadelphia as his new team's president and general manager, he will have done his part that morning. Leaving his room at the Sofitel and jogging two miles northwest along the Schuylkill River and into Fairmount Park, McKay will hear strains of Bill Conti's No. 1 song "Gonna Fly Now" ringing in his ears.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0404

He'll skip the raw eggs and the meat plant.

"No, I can't see myself pounding slabs of meat with my fists," McKay said. "But you have to do the 'Rocky Run,"' McKay said. "It's really something along that river. That's a pretty sight."

The Atlanta team that faces the Eagles at 68,532-seat Lincoln Financial Field, which opened in 2003 and cost $512 million, barely resembles the Falcons who lost 20-6 at the Vet in a divisional playoff two years ago.

Yes, six starters return on offense, including quarterback Michael Vick, running back Warrick Dunn and tight end Alge Crumpler. And on defense, linebacker Keith Brooking, nose tackle Ed Jasper and ends Patrick Kerney and Brady Smith remain, too.

The 2004 Falcons, however, are still being cast in the image of McKay and first-year head coach Jim Mora. McKay helped build the Bucs into an NFC powerhouse after becoming GM of the franchise his late father coached from 1976-84.

He built a reputation long ago for making savvy draft picks, and his first class for Atlanta last April yielded cornerback DeAngelo Hall, receiver Michael Jenkins, quarterback Matt Schaub, linebacker Demorrio Williams and defensive tackle Chad Lavalais. McKay also has looked smart for suggesting that owner Arthur Blank commit a $10 million signing bonus to land free agent defensive tackle Rod Coleman.

Mora is credited for building a staff that includes three respected coordinators in Ed Donatell (defense), Greg Knapp (offense) and Joe DeCamillis (special teams) and one of the NFL's all-time great offensive line coaches in Alex Gibbs.

As Mora sees it, the surviving four teams entering this weekend are the strongest rosters and some of the best assistant coaches because they are run by successful owners (Pittsburgh's Dan Rooney, New England's Robert Kraft and Philadelphia's Jeffrey Lurie) who hire good people (coaches Bill Cowher of the Steelers, Bill Belichick of the Patriots and Andy Reid of the Eagles) and give them resources and freedom to do their jobs.

"So I think that when people talk about how the Eagles have structured their front office and how they've managed the salary cap and how the Patriots have done the same, I think what you'll see here through the years is (that) Rich McKay (will do the same)," Mora said. "People will say, 'Hey, that's the model, too.' We're another model that you can look at. Just being smart and forward-thinking and looking into the future and trying to build for consistency. You know, consistent success, not temporary success and that's why Rich does a great job of."

---- INDEX REFERENCES ----

NEWS SUBJECT: (American Football (GAMER); Sports/Recreation (GSPO); Content Types (NCAT); Routine General News (NRGN))

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0405

REGION: (United States (USA); North American Countries (NAMZ))

Language: EN

OTHER INDEXING: Falcons

EDITION: MT

Word Count: 772

1/19/05 BSX-MACTEL 1

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0406

Westlaw.

factiva
Dow Jones & Reuters

1/19/05 Miami Herald 1
2005 WL 56508969

The Miami Herald
(c) Copyright 2005, The Miami Herald. All Rights Reserved.

Wednesday, January 19, 2005

C

Aging Sonesta hotel to be rebuilt; Finding itself not spiffy enough to compete for South Florida's increasingly discriminating tourists, the Sonesta Beach Resort will be demolished and rebuilt as a five-star property. KEY BISCAYNE

BY DOUGLAS HANKS III
dhanks@herald.com

Struggling with an aging property and glitzier competition, the 36-year-old Sonesta Beach Resort on Key Biscayne will be torn down and replaced with a hotel charging five-star rates, owner Sonesta International Hotels announced Tuesday. The $300 million development project will be financed by advanced sales of the rooms as condo-hotel units, a strategy fueling much of the expansion of South Florida's hotel stock. Miami-based developer Fortune International will contribute $60 million to join Sonesta in building the hotel, slated to open in 2008 after two years of construction.

The 294-room oceanfront Sonesta has lost money since the 2001 terrorist attacks battered South Florida's tourism industry, just as a new crop of luxury hotels opened in the Miami area and peeled away the Sonesta's big-spending guests.

With a new **Ritz**-Carlton three minutes away and a Four Seasons across the Rickenbacker Causeway on Brickell Avenue, Sonesta decided it couldn't compete without the spacious rooms and modern amenities that come with building a hotel from scratch, company Chairman Roger Sonnabend said.

"The **Ritz** is clearly superior to us. Their rooms are larger, their bathrooms are new," he said of the 402-room **Ritz**-Carlton that opened less than a mile away in 2001. "In 1969, we were tops. But a hotel of this age [can't compete] with the **Ritz** , the Four Seasons."

HOTEL/CONDO TREND

The hotel will stay open until its demolition slated for the second half of 2006. The venture promises to add another contender to Miami-Dade County's increasingly crowded collection of ultra-luxury hotels, a category created in 2000 when the Mandarin Oriental opened on Miami's Brickell Key.

And it comes as other aging South Florida icons to vacations past are being gutted

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0407

or demolished in pursuit of more affluent hotel guests.

Fort Lauderdale's Yankee Clipper of Where the Boys Are fame is pursuing a $35 million to $50 million facelift, and wrecking balls are supposed to be bashing in part of the former Americana Hotel (now the Sheraton Bal Harbour) as part of a major upgrade. Downtown Miami's Dupont Plaza hotel is in rubble to make way for a planned luxury hotel and condominium tower, and a Holiday Inn at 22 Street in Miami Beach will be demolished to make way for a swanky W resort.

The Sonesta Beach Resort underwent significant renovations after Hurricane Andrew battered Key Biscayne in 1992, forcing the hotel to close for 13 months. But the property still seemed dated at the start of the decade, and Sonesta spent $11 million on renovations in 2000 for a new spa, bathroom upgrades and lobby improvements.

"We've spent a great deal of money on this hotel in the last few years and always intended to keep the hotel in outstanding condition to be able to compete effectively with other hotels," Sonnabend said.

ECONOMIC SETBACKS

Prime oceanfront in a lush and exclusive island setting wasn't enough to overcome a declining economy and the rise of rate discounts brought by online travel agencies like hotels.com and Orbitz, he said.

The publicly traded company has posted losses each year since 2001 in the midst of an industrywide downturn. Though 2003 saw Sonesta's Key Biscayne resort post $26 million in revenue, Sonnabend said it lost money every year since 2001.

"After 9/11, it became a very serious situation," he said.

Sonesta used its Key Biscayne property to secure a $30 million loan in 2000 to fund new hotel ventures, including ones in Coconut Grove and Sunny Isles Beach. The Boston-based company negotiated a new loan structure in 2003 to delay interest payments, at a time when Sonnabend said its Key Biscayne and Cambridge, Mass., hotel were struggling with anemic rates and occupancy levels.

Sonesta will not contribute cash in the Key Biscayne condo-hotel venture, only the 11-acre site at 350 Ocean Dr.

Fortune will pay $30 million upfront and assume responsibility for the Key Biscayne hotel's $30 million mortgage, Sonnabend said. He said selling the planned 350 condo-hotel units will generate more than $650 million in revenue. The project should cost about $300 million to develop, he said, not counting the value of Sonesta's land.

Fortune and Sonesta will be equal partners in the real estate venture, while Sonesta will own a 70 percent stake in the new hotel, he said. Fortune will own the other 30 percent.

CHANGE IN PLANS

As recently as last month, Sonnabend said, Sonesta had planned a much more modest

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0408

venture: a condominium complex on top of where some tennis courts now stand. But that plan was abandoned in talks with Fortune over the condo-hotel option.

'I said, 'You have the best land in Miami,' " said Fortune President Edgardo Defortuna. ' 'You have the opportunity to a do lot more than a few dozen condos on the tennis courts.' "

Zoning law would allow a 15-story building to replace the current seven-story structure, Defortuna said. Sonesta and Fortune have not drawn up plans for the new hotel, and Key Biscayne would need to approve the new design, he said.

---- INDEX REFERENCES ----

COMPANY: FORTUNE INTERNATIONAL (FRTUNE); Sonesta International Hotels Corp (SNSTZ)

NEWS SUBJECT: (Travel (GTOUR); Political/General News (GCAT); Living/Lifestyle (GLIFE))

INDUSTRY: (Lodgings (I665); Hotels (except Casino)/Motels (I6651); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Florida (USFL); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: bizfront; 5biz

EDITION: FL

Word Count: 909

1/19/05 MIAMIHD 1
END OF DOCUMENT

RC 0409

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

1/18/05 Sarasota Herald-Trib. A1
2005 WL 58114546

Sarasota Herald-Tribune
Copyright (c) 2005 Bell & Howell Information and Learning Company. All rights reserved.

Tuesday, January 18, 2005

A SECTION

ROLLING IN GREEN [Corrected 01/20/05] ; Luxury private golf clubs are having little trouble selling their five-figure memberships.

KEVIN McQUAID kevin.mcquaid@heraldtribune.com

CORRECTION: The following correction was published on Wednesday, January 19, 2005: Correction: An incorrect percentage increase for membership fees was included in a story Tuesday about the Concession golf club. An increase of 33 percent should have been listed.

SARASOTA Developer Kevin Daves has a lot on his mind today.

As Daves' $600 million Concession golf course and community breaks ground this afternoon, he will have to worry about whether attendees will be able to find the project nestled among the dwindling, pristine woods around Lakewood Ranch.

He will probably fret over whether the Jack Nicklaus-designed golf course that will be the centerpiece of the 1,230-acre development will be challenging enough -- or too challenging.

And he will probably stew over whether the preparations for a Ringling Museum of Art gala planned for tonight are complete.

But what Daves says he won't worry about is whether he will be able to find enough people willing to plunk down $75,000 each to buy memberships in the Concession.

"I don't have any question about it," Daves said of the prospect of selling out his 300 non-equity memberships. "If you build the highest quality in Sarasota, people will go for it."

As proof, Daves points to his last Sarasota venture, the $100 million **Ritz**-Carlton Hotel and condominiums, which critics blasted as unrealistic until Daves and partner Robert Buford delivered it.

Now, as the third in a trio of luxury private golf clubs being developed in Sarasota and Manatee counties gets under way, developers maintain that they will

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0410

have little trouble selling out all 875 memberships available.

And they say they will have no problem raising the collective $90 million the memberships will cost.

Quite the opposite.

Daves says that in March the Concession intends to increase the price of membership by 25 percent to $100,000 in response to market demand.

The Concession isn't the only members-only club claiming to have little trouble peddling its five-figure memberships.

At the Founders Club, a 700-acre golf course and residential enclave on Fruitville Road in Sarasota, developers U.S. Assets Group and The Starling Group have sold 76 of the 275 memberships that will be offered.

When the Robert Trent Jones Jr.-designed course opens officially Feb. 4, Founders Club executives expect sales of the club's equity memberships to accelerate.

"There are a slew of people in this area who are interested in this," said Ian Fetigan, the Founders Club's general manager. "There's just tremendous wealth in this area."

Like the Concession, the Founders Club plans a price increase. Beginning March 1, its memberships will fetch $80,000, up from $75,000, and additional increases may follow.

Few are as well-acquainted with the vast fortunes in and around Sarasota as the people who run the **Ritz**-Carlton Sarasota.

To complete its resort, the **Ritz**-Carlton is offering entry to 300 members. They will pay $75,000 to $125,000 to play golf on its 325- acre course near Lakewood Ranch, sit by the pool at the **Ritz's** private beach house on Lido beach, or be pampered in the hotel's spa.

Its 18-hole, Tom Fazio-designed golf course is set to open late this year.

"I think we'll be unique from anything else," said James McManemon, the hotel's general manager. "We're not just golf -- it's everything we're providing, and mostly, the world-class service the **Ritz**-Carlton is known for."

The brisk membership sales also seem to extend to the six-figure home lots in the Concession and Founders Club -- the latest manifestation of Southwest Florida's supersonic luxury real estate market.

At both developments, upscale home builders such as John Cannon have clamored to be included.

The Founders Club pre-sold 50 percent of its 262 home lots to builders. At the Concession, which will have 255 homes, 70 percent of the lots in its first phase were gobbled up, Daves said.

RC 0411

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

At both projects, despite six-figure prices that have given buyers little more than empty stretches of dirt, developers claim buyers are hustling to sign up.

To date, the Founders Club has sold 79 homes, all of which carried prices starting around $1 million.

Concession residences are slated to sell for between $4 million and $5 million, Daves said.

Daves and Fetigan believe the interest in all three clubs stems from what they describe as the "Naples Effect": Even with two dozen exclusive golf clubs, there's more wealth than there are luxury offerings.

"Naples feels saturated, with the number of golf clubs there," Fetigan said. "I'm told there are another 20 golf courses on the drawing board there."

But not so in Sarasota and Manatee counties. In Sarasota County, it took the Founders Club five years to receive all its necessary permits and approvals; it's unlikely that another course will be proposed anytime soon. In Manatee County, the two Lakewood Ranch courses and the existing Legacy golf offering almost ensure that another upscale course won't try to compete there for years.

"I think we're a broader market than Naples," says Daves, whose golf course is slated for a December completion. "We're attracting an enormous amount of interest from St. Petersburg, Tampa, and Clearwater, as well as from Sarasota."

But interest often doesn't translate into dollars.

Neither Concession nor **Ritz**-Carlton officials would reveal just how many memberships they had sold. Both say the response to their pitches has been good.

"We're extremely pleased with how things are going," McManemon said.

All three clubs tout their differences.

The Founders Club is selling equity memberships; Concession isn't. The **Ritz** -Carlton doesn't have residences attached to its golf course; both Concession and Founders Club do.

Both Founders Club and Concession will allow only members and guests to play; **Ritz** -Carlton members will share the links with hotel guests.

Of the three, Founders is the only club in Sarasota County. **Ritz**- Carlton is the only club where membership will extend from the golf course to the beach and the treatment room.

While differences abound, all three will have one feature in common: expensive annual dues.

At Founders Club, Concession and **Ritz**-Carlton, members will be charged about $10,000 in annual fees to keep their memberships valid.

"This has all been market-driven," Fetigan said. "We're finding that there's

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0412

really been a void for this kind of place in Sarasota."
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

PHOTO, MAP; Caption: HERALD-TRIBUNE ARCHIVE / 2004 Developer Kevin Daves says that in March the Concession will increase the price of its memberships by 25 percent to $100,000. HERALD-TRIBUNE ARCHIVE Concession Golf Club (For map detail; see microfilm)

---- INDEX REFERENCES ----

NEWS SUBJECT: (Golf (GGOLF); Corrected Items (NCRX); Page-One Story (NPAG); Sports/Recreation (GSPO); Content Types (NCAT); Routine General News (NRGN))

REGION: (United States - Florida (USFL); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: Daves, Kevin; Fetigan, Ian

EDITION: ALL

Word Count: 1156

1/18/05 SARHTRIB A1

END OF DOCUMENT

RC 0413

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

1/17/05 Kan. City Star 1
2005 WL 60549146

The Kansas City Star
Copyright (c) 2005, The Kansas City Star. All rights reserved.

Monday, January 17, 2005

A

It's quite the gala, with a capital 'G' for GOP and glitz

By MATT STEARNS The Star's Washington correspondent

WASHINGTON -- Suppose you're a high-rolling Texas Republican who wants to celebrate President Bush's $40 million second inauguration this week in high style. Where will you bunk?

The **Ritz**-Carlton Washington offers a $150,000 package that includes formal wear from Saks Fifth Avenue and a set of luggage. The **Ritz** will make Texans feel right at home with $20,000 worth of yellow roses, rattlesnake nachos on the bar menu, doormen wearing Stetson hats, and turn-down chocolates shaped like cowboy boots and Texas stars.

The Mandarin Oriental presidential suite has been booked at $8,000 a night.

"Washington is not known for its glitz and glamour," said Paul Westbrook, the vice president and area general manager for the **Ritz**-Carlton. "But every four years, we have an opportunity where excess is accepted."

The most lavish packages often don't sell. Even so, luxury hotels expect brisk business during inaugural week. The Hay-Adams, a venerable hotel across Lafayette Square from the White House, sold its top package for the comparative bargain of $25,000.

The Mandarin Oriental was almost totally booked weeks ago, with the minimum package a three-night deal for $1,500 (female guests get scarves emblazoned with red, white and blue leashes and Scottie dogs in honor of Barney, one of the White House dogs). Both **Ritz**-Carltons in Washington are booked solid at a minimum of more than $2,000 for four nights.

"People are stepping out," said Katie Jaggers, who manages personal shopping for a Washington-area Saks Fifth Avenue. "There's lots of energy. It's less stodgy than in the past."

Yes, the dollar is plunging like the neckline on an Oscar de la Renta evening gown while deficits are higher than a Manolo Blahnik heel (both gown and heels were offered free with the Mandarin Oriental package) but those are things to be

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0414

considered another day.

Yes, there were a few calls to cancel the lavish galas in deference to the tsunami victims. But even former President Clinton said earlier this month on CNN's "Larry King Live" that Bush and his supporters "should be able to celebrate it, however they see fit."

"Democrats like to party hard," explained Ellen Gale, a spokeswoman for the Mandarin Oriental. "But Republicans like to do it up in a different way. He's their president. They got him elected. And they're gonna come to Washington and they're gonna have fun."

Indeed, the four-day party is chock-a-block with official events.

The agenda for donors with the deepest pockets -- those who raised $200,000 for the Bush-Cheney campaign or give $50,000 a year to the Republican Party -- is heavy enough to make the in-room massages in many hotel packages seem indispensable.

It includes dinner at the National Air and Space Museum, a black-tie candlelight dinner the next night at which Bush and Vice President Dick Cheney are expected to appear, prime seats for the swearing-in and parade, daily lunches and, of course, one of eight official balls.

But even those benefactors who've already done so much for Bush and the Republican Party have to dive back into their billfolds to attend: $5,000 each (maximum: two).

And those are just the official events. There are countless private parties around town as well.

The hottest ticket on the unofficial circuit: the Black Tie & Boots Ball, sponsored by the Texas State Society the night before the inauguration. It sold out long ago -- more than 10,000 tickets -- but eBay has tickets listed for up to $1,000 a pair. Lyle Lovett will be among the 500 performers, and there's even a chance that Washington's top Texans will show: The president and first lady made an appearance in 2001.

"It's a real celebration," said Trudi Boyd, a spokeswoman for the ball, at the Wardman Park Marriott Hotel. "We've really taken over the whole hotel."

To reach Matt Stearns, call 1-(202) 383-6009 or send email to mstearns@krwashington.com.

Inside

Large corporations are paying for most of the inauguration. A-3

Most Americans are optimistic about the second term. A-4

What do you get for $200,500?

So you booked the Red Roof Inn instead of taking the Mandarin Oriental's $200,500

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

"Presidential Privilege" package. Here's what you missed:

Five days and four nights in the 3,500-square-foot, 14-room, three-bedroom presidential suite, with views of the Jefferson Memorial and the Washington Monument.

Private jet service to and from Washington.

A chauffeur-driven Maybach, a $400,000 car, on call.

24-hour personal butler service.

Breakfast in bed daily.

Five-course dinner party for eight in-suite, prepared by the hotel's award-winning chef.

Daily two-hour spa treatments, at the hotel spa or in-suite, including manicures and pedicures.

Designer formal wear from Neiman Marcus, including an emerald ring, a crystal bag and a mink coat for her; and a watch, cufflinks and a coat for him.

Daily champagne and caviar for two, served as the sun sets over the monuments.

Chanel makeover and "updo" hairstyle for her.

20-set DVD collection of presidential-themed movies.

An American flag that has flown over the U.S. Capitol.

Monogrammed robes with party affiliation.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Domestic Politics (GPOL); Travel (GTOUR); Page-One Story (NPAG); Political/General News (GCAT); Living/Lifestyle (GLIFE); Politics/International Relations (GPIR); Content Types (NCAT))

INDUSTRY: (Lodgings (I665); Hotels/Restaurants/Casinos (I66))

REGION: (United States (USA); North American Countries (NAMZ))

Language: EN

OTHER INDEXING: front; news

EDITION: 1

Word Count: 914

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0416

1/17/05 KCSTAR 1

1/17/05 KCSTAR 1

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0417

Westlaw.

factiva
Dow Jones & Reuters

1/16/05 Akron Beacon J. (Ohio) (Page Number Unavailable Online)
2005 WL 56993519

Akron Beacon Journal (OH)
Copyright 2005, Akron Beacon Journal. All rights reserved.

Sunday, January 16, 2005

Area Bush fans joining hoopla; Tight capital security won't keep Ohioans away from inauguration

By Carl Chancellor
Beacon Journal staff writer

The Hacks of Hudson will be front and center to mark the beginning of President Bush's second term. "We're ecstatic... It's a great thing that local people have been invited," said David Hack, better known as Sgt. Hack, owner of U.S. Wings military apparel and a nationally recognized Army recruiter during the Vietnam War.

Hack, his wife, Lani, and their children -- Brittany, 15, Brenton, 10, and Brooke, 6 -- will be in Washington for the 55th presidential inauguration -- Celebrating Freedom, Honoring Service.

Hack, a major Bush supporter, is one of dozens of Northeast Ohioans who received invitations to the inauguration. He received his official packet, which included "two pages of instructions," on Thursday, although he was first contacted in November and received his official written invitation shortly after Christmas.

"We will be given a VIP tour of D.C. and the White House and will attend the swearing-in and an inaugural ball," Hack said.

Hack, recently recognized by the GOP with the Ronald Reagan gold medal award for leadership in state party politics, is shelling out a few bucks for formal wear, lodging and travel.

But it won't be anything close to the estimated $40 million being spent on the celebration.

Taxpayers pick up the tab for official functions, including the swearing-in ceremony and the inaugural luncheon.

Money to cover the official balls and the inaugural parade comes from donations from individuals and corporations. So far, more than $15 million has been donated, much of it coming in $100,000 and $250,000 chunks from companies such as AT&T, Cinergy Corp., Ford Motor, Dell Inc., Exxon Mobil, Bank of America, Pepsi Cola, Time Warner, UPS and Northrop Grumman Corp.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0418

Security plans extensive Of course, that $40 million doesn't include the cost of keeping everybody safe during the inauguration.

When President Bush takes the oath of office on Thursday, it will be amid the tightest security ever to accompany a presidential inauguration.

According to the U.S. Secret Service, which is heading the security effort, the safety plans for the first inaugural after the Sept. 11, 2001, terrorist attacks are the most extensive ever.

Homeland Security Secretary Tom Ridge has laid it out clearly: The "government is as prepared as possible to thwart any attempts at disruption of this celebration of democracy, to thwart terrorists and to protect the hallmark of our democratic and constitutional traditions."

The numbers tell the story. There will be more than 6,000 law enforcement officers on duty, and another 2,500 military personnel as well.

Ridge calls the effort "unprecedented," adding that officials will "leave nothing to chance."

The security plans, which were nearly a year in the making, include sharpshooters on building roofs, Coast Guard cutters plying the waters of the Potomac and Anacostia rivers, teams of bomb-sniffing dogs, military aircraft patrolling the skies and an array of high-tech surveillance.

Also providing security will be some members of the Ohio State Highway Patrol who are volunteering on their vacation time. This is the second time troopers from Ohio have been called to assist in the nation's capital. In 2002, they helped to provide crowd control during the World Bank and International Monetary Fund conference.

Every one of the tens of thousands of people expected to attend inaugural events -- from the morning worship service and the president's swearing-in ceremony to the inaugural parade and the toney inaugural balls -- will be searched by law enforcement officers stationed at 22 checkpoints in the barricaded city.

"Our goal is not only to ensure security of each event site, but to create a safe and secure environment for all participants, visitors and area residents," said W. Ralph Basham, Secret Service director.

The security plans have upset a number of demonstrators who plan to descend on the capital to protest President Bush and his policies. They contend the ramped-up security is aimed more at muting protest than thwarting would-be terrorists.

"The great concern shared among all protest groups is that under the guise of protecting against terror, they are squelching valid dissent and infringing on free-speech rights," said Morrigan Phillips, a representative of the D.C. Resistance Media Collective. Phillips' group is coordinating media relations for a number of protest groups that plan to put 7,000 demonstrators along the inaugural parade route.

If they plan to hold up signs, they'll have to do so without sticks, which are

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0419

among the dozens of prohibited items. Some of the others are backpacks, coolers, umbrellas, strollers, sharp objects and laser pointers.

Parties will go on One of the most noticeable concessions to security will be for the inaugural balls.

In the past, the balls were held at various venues throughout the city. However, to centralize security, this year six of the nine balls (including the one for Ohioans) will be held at one location -- the Washington, D.C., Convention Center.

Inauguration-goers such as Hack refuse to let the tightened security dampen their spirits.

"We are all tickled to death to be going... We feel very privileged and proud to be a part of it," he said. Hack and his family will stay in two rooms at the Washington Hilton.

Of course, some of Hack's GOP brethren are bunking in more lavish style.

The **Ritz**-Carlton Washington offers a $150,000 package that includes formal wear from Saks Fifth Avenue and a set of luggage. The **Ritz** is focusing on Texans, with $20,000 worth of yellow roses decorating the place, rattlesnake nachos on the bar menu, doormen wearing Stetson hats, and beds with turndown chocolates shaped like cowboy boots.

Not to be outdone, Washington's newest high-end hotel, the Mandarin Oriental, has offered four nights in the 3,500-square-foot Presidential Suite, private jet service to and from Washington, a chauffeur-driven Maybach (a $400,000 sedan trimmed in exotic Indonesian wood), and formal wear from Neiman Marcus -- all for the tidy sum of $200,500.

And while no one as yet has signed on for the Presidential Suite at the Mandarin, nearly every other hotel room in Washington has been booked.

The hottest ticket on the unofficial ball circuit is the Black Tie & Boots Ball, sponsored by the Texas State Society on the night before the inauguration. It sold out long ago -- more than 10,000 tickets -- although eBay has tickets listed for $1,000 a pair.

Lyle Lovett will be among the 500 performers, and there's a good chance that Washington's top Texans -- the president and first lady -- will make an appearance, just like they did in 2001.

"The inauguration has gotten bigger and bigger over time. Now it's a big-deal public-relations event just like the conventions have become," said Dave Cohen, assistant professor of political science at the University of Akron.

"It's a party, a chance for the president's supporters to celebrate. It's a chance for the president to look presidential, a chance for him to put his best face forward before getting back to the tough work of politics," Cohen said.

Still, Cohen said he is moved by the symbolism of the inauguration.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0420

"The real importance is to show the succession of government. The seamless transition of power without bloodshed and little dissension... Even more so when a new party comes to office," Cohen said.

The inauguration, he said, is the embodiment of the triumph of democracy.

Carl Chancellor can be reached at 330-996-3725 or cchancellor@thebeaconjournal.com. Knight Ridder/Tribune contributed to this report.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Domestic Politics (GPOL); Department of Homeland Security (GVDHS); Homeland/National Security (GSEC); Political/General News (GCAT); Crime/National Security (GCNS); Politics/International Relations (GPIR); Government Bodies (GVBOD); Executive Branch (GVEXE))

REGION: (United States (USA); North American Countries (NAMZ))

Language: EN

OTHER INDEXING: breaking

Word Count: 1293

1/16/05 AKRONBJ (No Page)

END OF DOCUMENT

RC 0421

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

1/10/05 Crain's Clev. Bus. 7
2005 WL 66933837

Crain's Cleveland Business
(c) 2005 Crain Communications, Inc. All rights reserved.

Monday, January 10, 2005

Volume 26; Number 2

News

The **Ritz** stands alone; Only Ohio hotel on top 500 list

Cleveland has the best hotel in Ohio, and one of the 500 best in the world, according to Travel + Leisure magazine. The honor goes to the **Ritz**-Carlton, Cleveland, the 206-room luxury hotel at 1515 W. Third St. downtown.

Readers of Travel + Leisure ranked hotels in five categories: rooms/facilities, location, service, restaurants/food, and value. The list, known as the T+L 500, comprises the 500 hotels worldwide that received the highest overall ratings.

The **Ritz**-Carlton, Cleveland was the only Ohio hotel on the list. It's the second straight year the hotel has made the list, which is available online at www.travel - andleisure.com.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Travel (GTOUR); Political/General News (GCAT); Living/Lifestyle (GLIFE))

INDUSTRY: (Lodgings (I665); Hotels (except Casino)/Motels (I6651); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Ohio (USOH); North American Countries (NAMZ); United States (USA); Midwest U.S. (USC))

Language: EN

OTHER INDEXING: Stuff; **Ritz**-Carlton; Cleveland; Travel + Leisure magazine: T&L 500 list

Word Count: 124

1/10/05 CRCLEVBUS 7

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0422

END OF DOCUMENT

RC 0423

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

1/10/05 Wash. Times (D.C.) A09
2005 WL 66254158

The Washington Times
Copyright (c) 2005 Bell & Howell Information and Learning Company. All rights reserved.

Monday, January 10, 2005

NATION; INSIDE THE BELTWAY

[INSIDE THE BELTWAY]

John McCaslin, THE WASHINGTON TIMES

Wear a scarf Given the tragic global events during the past four years, one might expect President Bush to be "serious and even somber" when he delivers his second inaugural address on Jan. 20.

In fact, those same words described Mr. Bush's demeanor while delivering his first inaugural address Jan. 20, 2001. On that historic day, of course, his mood centered less on world affairs and more on political divisions that surrounded his election victory.

Duration of Mr. Bush's first inaugural speech: a mere 14 minutes.

A far cry from the 1841 inaugural address of William Henry Harrison, whose claim to presidential fame is having delivered the longest inaugural speech and served the shortest term in office.

Hardly dressed for the weather, "Old Tippecanoe" (a distant relative of this columnist) spoke outdoors for 1 hour and 45 minutes - on a cold, wet, late-winter day. A month later, he was dead from pneumonia.

Inaugural visitors should know that the normal high temperature in Washington for Jan. 20 is 42 degrees, the average low 26 (the record low for the date is minus 2 degrees). Next week's long-range weather forecast calls for a period of rain or snow showers in the hours preceding inaugural festivities.

Rattlesnakes ...

Among its 2005 presidential inaugural activities and amenities in celebration of the second term of President Bush, the **Ritz**-Carlton Hotels of Washington will be serving guests gourmet rattlesnake nachos.

(Gene Mueller, this newspaper's outdoors columnist, says rattlesnake has "the consistency of lobster meat, albeit a bit softer. I've eaten quite a bit, in fact.")

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0424

To wash down the rattlers, Texan distiller Tito Beveridge will be on hand at the various **Ritz** properties, pouring fellow guests his famous Tito's Vodka from Austin.

Finally, filtering through the **Ritz** atmosphere will be a repertoire of piano favorites, including "The Yellow Rose of Texas," "Don't Fence Me In," and "Happy Days Are Here Again" - and again.

... and turtles

Washington's Willard Hotel, one block from the White House, has searched its records to reveal that Abraham Lincoln's inaugural luncheon at the historic property consisted of corned beef and cabbage, turtle soup and blackberry pie.

In fact, the president-elect stayed with his family at the Willard for an entire month, and his first presidential paycheck went toward his hotel bill of $773.75.

The Willard was described as bursting at the seams on the eve of Lincoln's first inauguration, when visitors were packed 10 and more to a room. As Harper's Weekly described one scene:

"Four bearded and otherwise long-haired individuals of the masculine gender are deposited on a bed which is hardly big enough to hold Tom Thumb and his wife. These individuals are fast asleep, and evidently snoring; four lads are placed in the middle of the bed and they lie in pairs, and on the left lie two more fat gentlemen, dead asleep on their backs, with their knees up, and their noses pointed thankfully to the ceiling."

Top cat

Total number of cats that entered the Cat Fanciers' Association's 2004 "Best Cat" championship competition: 31,899

Points by which a cat named Colin Powell defeated the runner-up: 114

-Harper's Index, January 2005

Eschewing meat

Any sensible person would

Avoid a mad cow if he could,

But I'm willing to take

A rare chance with a steak

'Cause there's nothing that tastes so good

-F.R. Duplantier

* John McCaslin, whose column is nationally syndicated, can be reached at 202/636-3284 or jmccaslin@washingtontimes.com.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works. RC 0425

---- INDEX REFERENCES ----

NEWS SUBJECT: (Domestic Politics (GPOL); Political/General News (GCAT); Politics/International Relations (GPIR))

REGION: (United States (USA); United States - District of Columbia (USDC); North American Countries (NAMZ); Northeast U.S. (USE))

Language: EN
Word Count: 610

1/10/05 WATIMES A09

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0426

Westlaw.

factiva
Dow Jones & Reuters

1/2/05 Boston Globe M2
2005 WL 57483602

The Boston Globe
Copyright (c) 2005 Bell & Howell Information and Learning Company. All rights reserved.

Sunday, January 2, 2005

Travel

JUST BLING FOR ROOM SERVICE

RICHARD P. CARPENTER

Whether you call it bling bling or that old word "jewelry," you can have your pick at the **Ritz**-Carlton New York, Central Park without leaving your room. The **Ritz** has what it calls the world's first hotel gemologist. Lawrence Lewis has worked for Cartier, Harry Winston, and Saks Fifth Avenue, and has a degree in gemology. So if you're lounging in your room and have a sudden, uncontrollable urge to acquire some diamond, ruby, emerald, or sapphire-studded rings, bracelets, necklaces, or even those trendy oversized brooches, you need only call Lewis. He will arrange hand-delivery of a choice selection and offer guidance. Or, if you want to view an entire selection, a ride will be arranged to a private showroom nearby.

There is no charge for his services. But the cost of the jewelry . . . well, that's another matter.

Ritz-Carlton New York, Central Park, 50 Central Park South; 800- 241-3333 or www.ritzcarlton.com .

Grass skirts on the Strip

Hula dancers sway and performers flip flaming knives. A statue of King Kamehameha, the ruler who united the Hawaiian Islands in the early 19th century, surveys the scene. There are banyan trees, palms, hibiscus, and bamboo. But this isn't Hawaii. It's gasp! Las Vegas.

Hawaiian Marketplace, a $175 million shopping plaza built to resemble Honolulu's famed International Marketplace, has opened on the Las Vegas Strip, within walking distance of the Bellagio and MGM Grand hotels. There are stores, restaurants, and some snazzy touches.

The meandering marketplace sidewalk is within a climate- controlled atrium. Banyan trees stretch toward an overhead canopy. Floors in the central court are made of crushed blue glass and mother-of-pearl. The dancers perform both ancient and modern hula. And because everything in Las Vegas is larger than life, oversized

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0427

animatronic birds sing, dance, and tell Hawaiian folklore tales but only after a display of thunder and lightning.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Travel (GTOUR); Political/General News (GCAT); Living/Lifestyle (GLIFE))

INDUSTRY: (Jewelry/Silverware (I491); Lodgings (I665); Fine Jewelry (IFINEJ); Luxury Goods (ILUXGDS); Hotels/Restaurants/Casinos (I66); Consumer Products (ICNP))

REGION: (United States - Massachusetts (USMA); North American Countries (NAMZ); United States (USA); Northeast U.S. (USE))

Language: EN

OTHER INDEXING: LTV; LEISURE/TRAVEL; Lewis, Lawrence

EDITION: THIRD

Word Count: 336

1/2/05 BOSTONG M2

END OF DOCUMENT

RC 0428

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

1/2/05 Las Vegas Rev.-J 1E
2005 WL 61366985

The Las Vegas Review-Journal
Copyright (c) 2005 Bell & Howell Information and Learning Company. All rights reserved.

Sunday, January 2, 2005

BUSINESS

RESERVATION FRUSTRATION: Getting Bumped

Chris Jones

By CHRIS JONES GAMING WIRE

It was the best of times. It was the worst of times.

And unfortunately for Sean DeFrank and Melissa Nunnery, the story of their wedding night unexpectedly became a tale of two cities.

After celebrating their July 17 marriage at a reception hall in northwest Las Vegas, the newlyweds headed to the Strip to spend one night at Paris Las Vegas before embarking on a weeklong honeymoon in Hawaii. Instead, they encountered untold frustration when they tried to check into the French-themed hotel shortly after midnight.

"The limo had just dropped us off when I heard someone say they were booting people to other places because they'd oversold the hotel," said DeFrank, who, like Nunnery, works for the Review- Journal. "But I went up to the counter anyway, and when they told me we were bumped, I just went nuts."

Still dressed in his bow tie and black tuxedo, the groom protested that he'd booked a room more than a month in advance. His credit card had already been charged, and -- come on, already -- it was the couple's wedding night.

Still, no bed was made available within the 2,916-room hotel that mockingly towered above them.

Sell out ... and sell some more

Though unpleasant, and in this real-life example, perhaps a bit extreme, guests somewhat regularly find no room at the inn despite this city's nearly 129,000-room inventory. Industry sources attribute overbooking primarily to hotel operators' collective desire to run as close to 100 percent occupancy as possible.

"We want to book our hotels as full as possible without overbooking them," said

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0429

MGM Mirage spokeswoman Yvette Monet, whose company relies on no-shows, early departures and cancellations to accommodate customers who might otherwise be turned away.

MGM Mirage's five Strip hotels seldom run out of rooms, Monet said, adding it's never happened at Bellagio, while MGM Grand "walked" less than 20 guests this year. Maintaining such performance isn't easy, however.

"It's a mathematical formula (to determine how many extra rooms to sell), but you also have to have a lot of experience in the business to assess this accurately," Monet said. "We spend hours every day analyzing our reservations pace on a property-by-property level."

Representatives of several other large local hotel companies declined to discuss how often they're forced to send guests elsewhere, but front desk-level sources at three local resorts said hotels routinely sell more rooms than are vacant to maximize room revenue.

In most cases, extra customers unknowingly replace others who failed to fulfill a reservation. But in situations like DeFrank and Nunnery's, more travelers sometimes claim a reserved room than their chosen hotel can accommodate.

A longtime front-desk worker at The Venetian, who spoke candidly on the condition he not be identified, said his hotel uses employees called "forecasters" to maximize its ability to oversell. Monitoring everything from historic booking patterns to which flights include incoming guests, these workers help determine how many extra rooms should be sold on a given night.

"If you've got 1,000 scheduled check-ins and your historic average is 2 to 3 percent no-shows, they'll OK reservations to sell 20 or 30 (additional) rooms on a night that's already 100 percent booked," the clerk said. "It helps to keep occupancy up in case people cancel at the last minute."

Bad weather in the Midwest, for example, might cause forecasters to approve a 20 percent oversell should The Venetian expect a significant number of guests to arrive via flights through Chicago's O'Hare International Airport.

Likewise, fog or flooding along Interstate 15 could drive a larger adjustment if many check-ins were expected to come from Southern California.

"Anything that could be going on, they're paying attention to," the clerk said of forecasters. "And once they see a problem, they will let us reopen for sales" to make up for potential no-shows.

The Venetian's forecasters are typically accurate, and the clerk said the hotel walks customers elsewhere once every few weeks. But unforeseen interruptions are always a potential risk.

"Usually (we overbook) when a group extends its reservation, but even something like painting, room damage that can't be fixed overnight, can cause a problem," he said. "If someone leaves the water on in the bathtub and floods the carpeting, that's one less room available than we were planning for."

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works. RC 0430

Squeaky wheels get the oil

When told no room was available, DeFrank became agitated and told nearby friends and family not to spend money at the hotel-casino. He said a clerk asked him to be quiet or risk eviction.

"So I told him, 'Not only did you guys give up our room, now you're going to throw us out while my wife's still in her wedding dress,' " said DeFrank. "Go ahead. That'll look great to your other customers."

A solution was finally brokered when an upgraded room was offered -- this one in another city.

After much haggling, DeFrank and Nunnery agreed to stay at the **Ritz**-Carlton at Lake Las Vegas. But getting there required a 20- mile journey to the outskirts of Henderson, a detour that kept the couple from settling down until well after 3 a.m.

And while Paris Las Vegas paid for their trip to and from the alternate hotel, refunded DeFrank's credit card and awarded another free night sometime in the future, the unexpected hassle was an imperfect end to an otherwise pleasant evening. More than five months have passed, and DeFrank said he's still bitter about the experience.

"The clerk was apologetic, but when push came to shove, they turned us away despite a reservation," he said. "I'm more OK with it now, but at the time it was not worth the trouble."

DeFrank's minitirade may have landed him a better room, albeit a far away one. That's because the compensation a customer receives when sent to another property varies based on the situation, said another anonymous front desk veteran who works for an MGM Mirage resort on the Strip.

"If you've oversold, you know about it ahead of time," that source said. "And if you wait to the last minute to try to fix things, you're going to get screwed."

On oversold nights, afternoon check-ins are offered the standard compensation for being bumped: one free night's stay at another local property, and transportation to and from their intended hotel. Extras like a limousine ride to the secondary hotel, or free meals or show tickets, are sometimes thrown in, the MGM Mirage worker added.

"I would treat it like a salesman," the worker said. "The guest comes up and I say, 'Today's your lucky day. You've just won a free night's stay in Las Vegas and a free limo ride to one of our sister hotels.'

"If they say they still want to be (at my hotel), I'll check them in and make my offer to the next one. ... But each guest who accepts that offer reduces our chances of running out of open rooms at the end of the night."

A late-night rejection like DeFrank's typically calls for added compensation, hence, the two free nights and upgraded accommodations at the **Ritz**, the MGM Mirage worker said.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0431

The Venetian clerk said about 25 percent of bumped guests remain cordial, "But the other 75 percent get up in your face. ... In those cases, the extent of how much they complain usually affects how much we'll give them."

Angry guests usually want to be upgraded to a larger room, should they return to their original hotel after being bumped for one night. Others ask for as much as they can get, said a front desk worker at a Mandalay Resort Group hotel on the Strip.

"It's always, 'What are you going to give me?' " the Mandalay clerk said. "Free upgrades, free show tickets, free meals. ... They'll ask for everything under the sun."

Do they always get what they want?

"No. We'll do what we can to make it up to them, but there are obviously limits," she said, adding the majority of guests she encounters are also pleased to receive a free night and upgraded accommodations.

Beating the rush

Those who don't want to be bumped aren't without options, all three clerks said in offering tips for guests who hope to stay at their preferred hotel no matter what. They include:

-- Check in early, particularly if your arrival date is a Friday.

"We get a lot of late arrivals that night, people who are coming from California but don't get in their cars to drive here until the end of the work week," The Venetian clerk said. "You want to be in your room before that crowd arrives."

-- Try not to follow a large convention. Members of large groups that wish to extend their stay are given special considerations, and should those guests opt to stay an extra night or two, they'll remain in place while new arrivals are escorted to other hotels.

-- Money talks and others walk. The Venetian clerk said guests willing to pay a "sold out rate" that's often double or triple what others paid for a standard room will be checked in, even if it means another reserved guest is sent elsewhere.

"It becomes cheaper for us to send someone to another hotel," the clerk said. "If you'll pay us $899 for a $299 room, we can rebook a guest at another hotel that costs $400 or $500 a night and still come out ahead."

-- Agree to check into a dirty room. Guests willing to wait an extra 30 to 60 minutes for housekeeping, often over a complimentary meal, can usually avoid a trip to another hotel, the Mandalay clerk said.

"If we're short on housekeepers, we'll even send (front desk) workers upstairs to get rooms ready just to keep from walking a guest somewhere else," she said.

---- INDEX REFERENCES ----

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0432

NEWS SUBJECT: (Travel (GTOUR); Corporate/Industrial News (CCAT); Political/General News (GCAT); Living/Lifestyle (GLIFE))

INDUSTRY: (Lodgings (I665); Hotels (except Casino)/Motels (I6651); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Nevada (USNV); North American Countries (NAMZ); United States (USA); Western U.S. (USW))

Language: EN

OTHER INDEXING: BFN; BUSINESS/FINANCE/ECONOMY; business; chris; jones; illustration; color; anton; Jones, Chris; DeFrank, Sean; Nunnery, Melissa; Monet, Yvette

EDITION: FINAL

Word Count: 1705

1/2/05 LVRJ 1E

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0433

Westlaw.

factiva
Dow Jones & Reuters

1/2/05 Rec. N. N.J. T01
2005 WL 58769406

The Record
Copyright (c) 2005 Bell & Howell Information and Learning Company. All rights reserved.

Sunday, January 2, 2005

TRAVEL

Vacations in Vogue ; Pet-friendly Philadelphia

JILL SCHENSUL, LEISURE EDITOR

Sadie thought the leopard-spotted fainting couch was just divine. Lucky preferred a pink canopy bed; it went with her coloring. Others in our group sniffed out the smaller home accouterments: dishes, place mats, overstuffed pillows. It was like a girls' day out shopping, but less catty.

In fact, it was totally doggy. Philadelphia had invited our little group of travel writers and their pets to check out the city's pet-friendliness. And so we shopped at the city's finest pet boutiques, we ate, we mingled, we scooped, we hiked, we slept, we scooped some more. We tested out the pet-friendliness, something you have to do nowadays, when lots of places are trying to get in on the burgeoning pet-travel market.

Philadelphia offers several hotel chains that have instituted pets-welcome policies - Loews and the **Ritz** among them. There are dog parks where pets can run free.

But go shopping, mingle with the locals: That's when you realize this city's brotherly love extends to four-footed kin, as well.

First, of course, are the pet boutiques, where it's expected the owners will fawn over your dog. Pooch, where Sadie spotted the fainting couch, is staffed by such unabashed animal lovers. The store, in trendy Rittenhouse Square, has not just high-end items like pet furniture, but items made by local designer Nancy Adler, who uses vintage fabrics to make collars and leashes with matching belts for humans.

Lindsay Condefer opened Chic Petique, just off South Street, after getting into natural, holistic remedies for her pets. Over breakfast al fresco at The Continental, a retro cafe, she told us how her pet business evolved, along with her involvement in pet rescue. After our meal (and retrieving Sadie, who'd chewed through her leash and run down the street), we visited her small store and its collection of natural remedies. The dogs were much more interested in the bones and other snacks. Sadie preferred straight rawhide. She's all dog.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Bonejour, in Old City, is the place to try out new looks on your pooch. It has clothing, but also practical stuff like leashes and carrying cases, along with natural and holistic foods and remedies.

And just as I was shopped out and ready to leave town, I stumbled upon New Old City Dog Store, an airy, bright new store specializing in big, poofy handmade dog beds in gorgeous fabrics, and with patterns like pink stripes and spots. One says, "If dreams would come true, bones would rain from the sky."

Although we didn't try it out, we heard that shops in several areas of town are especially pet-friendly, as well; Rittenhouse Row and Old City in particular. And some "people" stores, like Foster's Urban Homeware, which carries stylish pet items, too.

Another uniquely Philadelphia way to hang out with your pet is to take a walk in Fairmount Park, America's first public park and the largest landscaped municipal park in the world. Its 9,000 acres include, according to Doug Gelbert, a hiking expert and author of "A Bark in the Park: 55 Best Places to Hike With Your Dog in the Philadelphia Region," more than 250,000 trees. Your dog will be in heaven. Pets are permitted, and the locals take full advantage.

On weekends, you'll find plenty of dogs and their people, a sort of impromptu pet party al fresco. We took a trail through the Andorra Natural Area, which turned out to be a lot more challenging than any of us had planned for. The dogs had a great time, grabbing sticks and digging around. Sadie found every possible way to get her leash around legs, other leashes and tree trunks. After an hour, I was not feeling all that pet-friendly.

We all recovered at our picnic lunch, where I had a chance to sit down and talk with Miss Poop, professional pooper-scooper, who had joined us for our hike. Miss P, aka Miriam Hoffman, explained her scoop techniques, which have apparently served her well, not only in her thriving business, but earning her the title of America's Top Turd Herder at the annual Association of Professional Waste Specialists competition last year. Miss Poop visits homes around Philadelphia regularly - as many as 20 a day. Now that's love.

I took Sadie to see some of the other pet-accessible Philly sites, including the Love statue, but she always seemed more interested in finding the smelliest items in the grass, or engaging a passerby in games.

You can do lots with your buddy; we were even allowed to have dinner at the porch restaurant at the Loews, where chef Martin Gagne came out to welcome us and our pups. When we left, a woman came running up to us and asked my companion Lisa, who had a 56-pound Labrador mix with her, "So they really allow BIG dogs to stay here, too?" Just one of the not-so-friendly surprises pet owners discover when traveling; often, only small pets are welcome.

One night, we had a date at the White Dog Cafe, where dogs of all sizes can dine with their owners al fresco. But since we were eating indoors, the dogs had to stay. No problem.

In Philly, there seems to be a whole industry of people available to help you with your pet. Denise Baron, owner of Too Little Time (TLT), a professional lifestyle

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

management and concierge service, arranged pet-sitters for guests of the Loews. Lucky's owner, Wendy Diamond, publisher of Animal Fair magazine, suggested her little Maltese and Sadie, being about the same size, share the room and do some playing while we were gone. Two charming young women arrived, all smiles and obviously unflappable, to watch out for our beloved canines.

I feared we would come back to shredded pillows, shredded dogs, yellow carpeting, perhaps despondent sitters trying to explain how Sadie'd gotten away. But the scene, when we arrived, was like something out of a zen retreat: The lights were down, music played softly on a radio, and the dogs barely raised their heads from the bed where they had flopped, exhausted.

"They had fun," one of the women reported. "No problems at all."

So had we during dinner at the White Dog Cafe. The 21-year-old restaurant is positively adorable, lots of dog art on the walls, of course, cozy and lively. And owner Judy Wicks has shaped the restaurant into a source of community service and a place of social awareness. In 1992, Judy began the White Dog mentoring program, which introduces inner-city high school students to the restaurant business. The adjacent gift store, the Black Cat, features local crafts and products from around the world. All their electricity is generated by wind power, and 20 percent of profits are contributed to the White Dog Cafe Foundation and other non-profits.

But what really caught my ear was the annual Bastille Day celebration, when the place becomes Cafe Chien Blanc and participants storm the Bastille, dressed like - poodles!

Proof positive that Philly's a dog's kind of town.

*

If you go

Pet stores:

* Bone Appetite, 8505 Germantown Ave., Chestnut Hill, (215) 247- 4292.

* Bonejour, 14 N. Third St., (215) 574-1225, bonejourpetsupply.com.

* Chic Petique, (215) 629-1733, chicpet ique.com.

* Pooch, 2020 Locust St., (215) 735-0793, 2020poochplace.com.

* Accent on Animals, 804 South St., (215) 625-8420.

Lodging:

When booking, always mention you're bringing a pet, and ask about any size restrictions or extra fees. Some hotels require pet owners to stay in rooms also designated for smokers.

* The Loews Philadelphia Hotel has a Loews Loves Pets program and Very Important Pet (VIP) menu of services. Provides dogs and cats with loaner beds, bowls,

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

leashes and collars, as well as a map of dog-walking routes, veterinarians, pet shops and other resources. Pet walking and sitting services are available for an extra fee. 1200 Market St., (215) 627-1200, loewsho tels.com/philadelphia.

* The Residence Inn Center City has no size restrictions; a $150 deposit is required. Pets must be leashed on premises; pet sitting and walking can be arranged. Market and Juniper streets, (215) 557- 0005, marriott.com/resi denceinn.

* The Hotel Sofitel allows dogs up to 25 pounds to stay for a fee of $50. 120 S. 17th St., (215) 569-8300, sofitel.com.

* The Four Seasons Hotel Philadelphia takes dogs weighing less than 15 pounds, no fee. Dog treats are provided at check-in; pets must be crated when left unattended. 1 Logan Square, (215) 963- 1500, fourseasons.com.

* The Rittenhouse Hotel, no size restrictions. Dogs cannot be left unattended; sitters can be provided. 210 W. Rittenhouse Square, (215) 546-9000, rittenhousehotel.com.

* The **Ritz**-Carlton Philadelphia, no size restrictions. Fee of $25 per pet, per night. Animals must be accompanied by their humans at all times. 10 Avenue of the Arts, (215) 523-8000, ritzcarlton.com/ hotels/philadelphia.

* The Sheraton Society Hill Hotel allows pets up to 80 pounds, no fee. Offers a Suite Sleeper dog bed. 1 Dock St., (215) 238-6000, sheraton.com.

Dining (al fresco):

* Continental, 138 Market St., (215) 923-6069, continentalmartinibar.com.

* Philadelphia Fish & Co., 207 Chestnut St., (215) 625-8605, philadelphiafish.com.

* Fork, 306 Market St., (215) 625-9425, forkrestaurant.com.

* Intermezzo Caf & Lounge, 3131 Walnut St., (215) 222-4300.

* La Terrasse, 3432 Sansom St., (215) 386-5000.

* White Dog Caf, 3420 Sansom St., (215) 386-9224, whitedog.com.

Other contacts:

* "A Bark in the Park: 55 Best Places to Hike With Your Dog in the Philadelphia Region," by Doug Gelbert (Cruden Bay Books, $12.95), (302) 999-8843 or hikewithyourdog.com. Gelbert is also author of "The Canine Hikers Bible," $19.95.

* "Philly Dogs Have More Fun: The Best Places to Go and Things to Do With Your Dog in the Greater Philadelphia Area," by Carol S. Armen (Camino Books Inc., $14.95), is a thorough and detailed compendium of things to do and how to best take care of your pet in the Philadelphia area. Unfortunately, the last publication date was 2001, so information is not always the most up-to-date. (215) 413- 1917, caminobooks.com.

RC 0437

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

* Denise Baron's company, Too Little Time, for pet sitting and general help with your existence, (215) 629-9098.

* For general travel information and more on pet-friendly Philadelphia, contact the Greater Philadelphia Tourism Marketing Corp. at (215) 599-0776 or gophila.com.

General pet travel tips

Keep pets under control at all time. Remember not everyone loves them as much as you do.

Clean up after them.

Bring their regular food, as well as familiar items such as blankets and toys. Dogs are creatures of habit, and changes can be stressful.

Make sure pets have all their vaccinations, and that you have proof of them.

Research veterinarians in the area you'll be visiting, in case of emergency. Bring your vet's phone number with you.

Never leave your pet in the car with the windows rolled up, especially in hot weather.

Have your pet tattooed or microchipped in case he or she gets lost. (When you travel abroad, some countries require microchipping.)
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

Caption: * * *; 5 COLOR PHOTOS BY JILL SCHENSUL:; 1 - Sadie takes a break from the fun in her room at the Loews Philadelphia Hotel.; 2 - Inset above, Lucky Diamond tests out one of the luxurious beds available at the chic Pooch pet boutique in Rittenhouse Square.3 - Lucky checks out with her goodies from Pooch, above.; 4 - Sadie checks out the goods at Chic Petique, which features holistic remedies as well as a variety of fun and sensible products for pets, left.; 5 - Back at the Loews, Sadie looks over the people breakfast. Room service is also available for pets, but she decided she preferred to take her chances with her owner's leftovers.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Travel (GTOUR); Political/General News (GCAT); Living/Lifestyle (GLIFE))

INDUSTRY: (Specialty Stores (I654); Retail (I64))

REGION: (United States - New Jersey (USNJ); North American Countries (NAMZ); United States (USA); Northeast U.S. (USE))

Language: EN

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works. RC 0438

OTHER INDEXING: TRAVEL; ANIMAL; PENNSYLVANIA; Gelbert, Doug; Loews Corp; LTR; 00-698-6905

EDITION: ALL EDITIONS.=.SUNDAY

Word Count: 2003

1/2/05 RECNNJ T01

END OF DOCUMENT

RC 0439

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

1/26/04 Meeting News 26
2004 WL 69362121

Meeting News
Copyright 2004 Gale Group. All rights reserved.

Monday, January 26, 2004

ISSN: 1045-630X; Volume 28; Issue 1

One more **Ritz**, and the first U.S. Conrad, debut in South Florida.(Florida Incentives)

Stiteler, Rowland

The Dec. 18 opening of the $200 million **Ritz**-Carlton South Beach, the third in a troika of **Ritz**-Carltons to open in metro Miami in the past two years, represents another addition to the burgeoning facilities toolbox available to Florida incentive planners. "In South Florida, we had a long period of drought for new facilities in the early 1990s," said Ken Samuels, director of business development for Coral Gables-based Meetings, Events & Conference Coordinators. "Now we are really on a roll. It seems like every time you turn around a new upscale hotel or some other great venue is opening."

The new 375-room **Ritz**-Carlton South Beach, housed in a refurbished building that once held the historical DiLido Hotel, has a lavish oceanfront restaurant and lounge, the DiLido Beach Club, plus the first La Maison de Beaute Carita Spa outside of Paris.

The hotel also offers a concierge floor, 41 suites and two VIP cabanas suitable for lavish cocktail parties. And the 11-story resort features 20,000 square feet of meeting space, including a 10,000 square-foot ballroom.

Also new to Miami is the first American location of Hilton's new high-end hotel brand, Conrad, opening in March. The 308-room Conrad Miami is located on Brickell Avenue in the international banking and financial district just south of downtown. The 36-story tower, which also includes retail space, has a striking architectural feature, the 25th floor Sky Lobby, with views of Biscayne Bay. The Conrad has 15,000 square feet of meeting space, including a 4,000-square-foot ballroom.

But hotels are not the only new assets in South Florida.

A popular new venue in Miami is the $47 million Parrot Jungle, which opened in July on Watson Island, between Miami and Miami Beach in Biscayne Bay, after relocating from its longtime South Miami location. It's easily accessible via the causeway. The Parrot Jungle offers interaction with parrots and more than 3,000 other species, plus a big botanical garden and other venues available for private groups.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0860

Contact Rowland Stiteler at.florida.scribe@verizon.net.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Capacity/Facilities (C24); Corporate/Industrial News (CCAT); Travel (GTOUR); Political/General News (GCAT))

INDUSTRY: (Building Construction (I501); Lodgings (I665); Hotels (except Casino)/Motels (I6651); Hotels/Restaurants/Casinos (I66); Construction (ICONST); Construction/Real Estate (ICRE))

REGION: (United States (USA); United States - Florida (USFL); North American Countries (NAMZ); Southern U.S. (USS))

Language: EN

OTHER INDEXING: Trade; Magazine/Journal; Any type of business; Travel and Hospitality; Meeting planners - Beliefs, opinions and attitudes; Hotels and motels - Buildings and facilities; Hotels and motels - Services; Hotels and motels - United States; Hotels and motels - Florida; **Ritz** Carlton Hotel Company L.L.C. - Buildings and facilities; **Ritz** Carlton Hotel Company L.L.C. - Services; Conrad Hotels - Buildings and facilities; Conrad Hotels - Services

Word Count: 376

1/26/04 MEETINGNEWS 26

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

1/23/04 Boston Herald E05
2004 WL 57710955

Boston Herald
Copyright (c) 2004 Bell & Howell Information and Learning Company. All rights reserved.

Friday, January 23, 2004

THE EDGE

Dining; Where to dine on a... Big Night

MAT SCHAFFER

A promotion. An anniversary. Valentine's Day. Some events are best observed with a celebratory dinner. What makes a special- occasion restaurant special? Great food, attentive service and lovely decor. An accomplished chef who cares enough to actually be in the kitchen. A thoughtful wine list and extraordinary desserts. Boston is blessed with several restaurants where you're guaranteed an enchanted evening. Here are some of our favorites:

CLIO (Eliot Hotel, 370A Commonwealth Ave., Boston; 617-536- 7200). Ken Oringer is the city's most consistently exciting chef, blending Asian and Western ingredients with delectable originality.

Who else would pair tempura of black bass ($16) with fried rings of preserved lemon? Or concoct a creamy bouillabaisse of lobster and sea urchin ($18) that slides down your throat? Oringer surrounds panko-crusted, fried taro-topped, crunchy halibut ($34) with citrusy lemongrass broth and French white beans. He serves roast suckling pig - meat, skin and ribs - ($36) with a cube of pork belly and kohlrabi puree.

Pastry chef Alex Stupak follows in his boss' creative footsteps with treats such as hot chocolate beignet ($11) and passion fruit- mousse-stuffed "floating island" of spun sugar. Clio's intimate dining room, with its faux leopard-skin rug, candlelit tables and olive walls, is perfect for pitching a project . . . or pitching woo.

JER-NE (**Ritz**-Carlton Boston Common, 12 Avery St., Boston; 617- 574-7176). Enjoy the culinary classics of the old **Ritz** in the relaxed, contemporary luxury of the new **Ritz**. Chef Ulrich Koberstein, former chef at the Cafe at the **Ritz**-Carlton on Arlington Street, makes the best tuna tartare ($14) in town with capers, shallots, chives and a hint of sesame, mounded on brioche. His clam chowder ($13) tastes the way it's supposed to taste - with lots of clams and cream. Grilled swordfish ($24) is thoroughly modernized, with buttery lentils and fresh tomato sauce. But beef Wellington ($32) is as deliciously traditional as ever, wrapped in fantastically flaky crust.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0862

Pastry chef Christine D'Angeli's Boston cream pie with "Boston" written around the edges and edible gold-leaf garnish is a metaphor for Jer-ne - an imaginative reworking of an old standard for a new generation of **Ritz** diners.

L'ESPALIER (30 Gloucester St., Boston; 617-262-3023). Is there anything as decadently posh as dinner in front of the candle-filled fireplace in L'Espalier's cafe au lait-colored parlor?

The $88-per-person, compose-your-own, zillion-course DE GUSTATION menu is the best way to savor chef-owner Frank McClelland's multidimensional haute cuisine. Whether it's coddled oysters on Meyer lemon-salsify custard, rabbit (smoked, stuffed, ribs and ravioli) in persimmon broth or buttery poached lobster with a demitasse of tarragon-celery seed bisque, there's an element of surprise on every eye-poppingly pretty plate.

After candy-striped marlin with vanilla beurre blanc and juniper- rubbed venison, who has room for maitre 'd Louis Risoli's over-the- top cheese selection and pastry chef Rossanna Diaz's dessert extravaganza of chocolate fondant and mousse, date bread and fruit, quince tart and brulee? After 25 years in business, L'Espalier has pampering down pat.

LE SOIR (51-53 Lincoln St., Newton; 617-965-3100). With its lemon walls, striped banquettes and refined bistro fare, everything at Le Soir is understatedly elegant. It's what you'd expect from chef- owner Mark Allen, former chef at the Dining Room at the **Ritz** Carlton, Boston. That's where Allen introduced his justifiably renowned lobster-and-fennel-stuffed profiterole ($11). Crispy sweetbreads ($11) crowned with bacon vinaigrette-tossed MACHE are just as dreamy, if more robust and earthy. Puff-pastry-topped rabbit potpie ($25) is so popular, Allen can't take it off the menu. Seared salmon loin ($25) with phyllo chard strudel and molasses-onion sauce takes a luscious new approach to a much-maligned fish.

You'll absolutely swoon for pastry chef David James's bourbon- spiked chocolate fondue ($8) with marshmallows, spice cake and honeycomb and the best vanilla bread pudding you've ever eaten.

MANTRA (52 Temple Place, Boston; 617-542-8111). Chef Thomas John's sophisticated cuisine mixes the spice palate of his native India with regional foodstuffs and classic French techniques. That means nuanced dishes such as Maine crab cake ($16) seasoned with cumin seeds and ginger, or sea bass ($30) with sauteed squashes flavored with curry leaf. There are subtle coriander, grapefruit and cumin accents in tuna tartare and salmon-yogurt raita ($16). Port, sesame seeds, cardamom, cloves and cinnamon flavor the sauce that surrounds pan-seared duck breast ($26).

Pastry chef Ernie Quinones' bruleed rice pudding ($7) and chocolate tasting ($11) of mousse, truffle cake and sorbet are museum-gorgeous.

Constructed in an old bank with lots of marble, Mantra embraces yesterday and today with its chain-link draperies and dramatic hookah den - now a dining nook, thanks to Boston's new smoking ban.

RIALTO (Charles Hotel, 1 Bennett St., Cambridge; 617-661-5050). The food at Rialto reflects the plush living-room decor - it's smart yet comfortable. Chef Jody

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0863

Adams' recent trip to Piedmont inspires many dishes on the current menu: plump agnolotti ($13) stuffed with duck, lamb and rabbit are tossed in brown butter, hazelnuts and garlic. Braised rabbit ($32) in red wine sauce with roasted artichokes and slow-cooked red peppers is meltingly tender and delicious. You'll relish every last bite of a tasting trio of velvety smooth pumpkin, lentil-celery root and Stilton soups ($13), or seared skate and roasted cauliflower ($26), strewn with black olives and capers.

Trust us - the 15-minute wait for pastry chef Lynn Moulton's divine hot chocolate cream ($9) is worth it. Or dig right into the rum canelle ($9), a dense French cake you dunk into cider sabayon.

You'll need a reservation to dine at a special-occasion restaurant. You'll have to dress up. And you won't get away cheap. In fact, it's going to be expensive. But if it's truly a special occasion, the bill is never really a factor. After all, you can't put a price tag on memories.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Food/Cooking (GFOD); Political/General News (GCAT); Content Types (NCAT); Routine General News (NRGN))

INDUSTRY: (Restaurants/Cafes/Fast Food (I661); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Massachusetts (USMA); North American Countries (NAMZ); United States (USA); Northeast U.S. (USE))

Language: EN

OTHER INDEXING: ARTS & LIFESTYLE; Allen, Mark; EN

EDITION: ALL EDITIONS

Word Count: 1041

1/23/04 BOSTONH E05

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0864

Westlaw.

factiva
Dow Jones & Reuters

1/20/04 Det. News 3
2004 WL 57347148

The Detroit News
(c) Copyright 2004, The Detroit News. All Rights Reserved.

Tuesday, January 20, 2004

Features; E

8 hospices benefit from 600-person bash

Chuck Bennett

DEARBORN --Except for being overcrowded, if there were a barometer of what a charity gala should be, it would be "A Grand Night for Hospice XVI." More than 600 people, done up in their black-tie finest, filled the ballrooms of the **Ritz** -Carlton Hotel Saturday night to support eight nonprofit hospices in Metro Detroit.

Guests paid $300 (patron) and $500 (benefactor) for an evening of cocktails, hors d'oeuvres, a silent auction, a live auction, dinner (a duet presentation of grilled tenderloin and jumbo lump crab cakes) and dancing to the sounds of the Jerry Ross Band.

Judie Sherman and Valerie Straith stood in one corner looking over the room like proud parents as they reminisced about nurturing this event since its inception.

They were the first co-chairs when the **Ritz** had just opened its doors and hosted its first event ? "A Grand Night for Hospice I" in 1989.

Saturday night's gala raised $310,000 which will assist local hospices in providing care to patients and their families.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Charities (GCHA); Arts/Entertainment (GENT); Health (GHEA); Political/General News (GCAT))

REGION: (United States - Michigan (USMI); North American Countries (NAMZ); United States (USA); Midwest U.S. (USC))

Language: EN

OTHER INDEXING: MI; DEARBORN; Midwest; Sandra and Tony Brown, left, of

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0865

Farmington Hills and Linda and Andy Cummins of Rochester.; Dick Hill, left, of Rochester Hills and Brian and Colleen Coyne of Bloomfield Hills were three of the more than 600 guests in attendance at "A Grand Night for Hospice XVI" at the **Ritz** -Carlton Hotel in Dearborn.; Rhonda and Ed Welburn of Detroit.; Susan Kiltie and Ken McFadden of Beverly Hills.; Tracy Knapp and David Rivelos of Windsor; Thomas and JoMarie Amato of Grosse Pointe.; SOCIETY; EVENTS; EN

EDITION: NO DOT

Word Count: 182

1/20/04 DETROITNWS 3

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0866

Westlaw.

factiva
Dow Jones & Reuters

1/18/04 Orlando Sentinel L1
2004 WL 56106551

Orlando Sentinel
Copyright 2004, Orlando Sentinel. All Rights Reserved.

Sunday, January 18, 2004

TRAVEL

RESORT SPAS

RELAXATION SENSATION; IF YOU'RE FEELING A LITTLE WEARY OR STRESSED, RELIEF CAN BE JUST A FEW MASSAGE STROKES AWAY AT ANY OF A TRIO OF RESORT SPAS IN CENTRAL FLORIDA.

Lisa Roberts, Sentinel Travel Editor

It was a tough assignment: Check out a trio of Central Florida's newest resort spas while sampling a "signature" treatment at each. What can I say? I stepped up to the plate.

As a candidate, I was as prime as a cut of meat: The busy holiday season had had its way with me, and a nasty cold had knocked me out for most of a week. I had the sniffles; I had bags under my eyes; I was still weaning myself off NyQuil. I would have settled for Calgon taking me away, but when it came time to sample the wares at three fine resort spas -- the **Ritz**-Carlton Spa Orlando, Grande Lakes; the Canyon Ranch Spa Club at Gaylord Palms in Kissimmee; and the Mandara Spa at Universal's Portofino Bay Hotel -- I couldn't let the cup pass from my lips.

I was buffed, kneaded and slathered. I soaked. I sweated. I simmered. I snooped in locker rooms, drank several gallons of herbal tea and subjected myself to all manner of manipulation of body parts, all so I could dish about each spa, about how it felt to be pampered, coddled and cocooned far away from the real world -- if you could call the south edge of town and its plethora of "worlds" real.

I wish I could tell you I suffered for my craft, but this assignment was far from that. In fact, I enjoyed pretty much every minute of it. Each treatment I experienced -- a body exfoliation, a hot-stone massage and a hydrating facial -- was delightful, and each spa proved to be a fine place to while away several hours or more, sometimes extravagantly.

Now I'll wipe the smirk off my face and get down to the nitty-gritty.

RITZ-CARLTON SPA ORLANDO, GRAND LAKES

"My pleasure."

Esperanza has just made sure I am comfortable in one of the aqua-striped padded

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

lounge chairs beside the bubbling indoor whirlpool in the ladies' suite of the **Ritz**-Carlton Spa. I had been padding out of the sauna, lobster-red but feeling oh-so-relaxed, when the ever-smiling attendant intercepted me.

If I have the time before my treatment, I can sit and enjoy a cool cloth over my eyes, she suggests, gesturing to an alcove that held a pitcher of orange slices floating in iced water and a tray of ice-chilled cucumbers and finger towels.

Why not? I settle in the chair and place cucumber slices over my eyes, then hide them under an icy-cold towel. Thus masked, I thank Esperanza for making me aware of the treat.

"My pleasure," she says. Though I can't see her face, I can hear the smile in her voice.

I'd been hearing that a lot lately. When the valet took my car keys, he countered my thanks with "my pleasure." At the spa's front desk, the attendant who checked me in showed me to the wood-paneled elevator and directed me to the second floor with a smile and a "my pleasure." By the time I left the spa several hours later, I had lost track of the many pleasures the **Ritz** staff had taken on my behalf.

But this is business as usual at **Ritz**-Carlton, a brand known for its extraordinary service, fine surroundings and, well, fine everything.

When I enter the ladies' spa suite (the men have a retreat of their own), I am met by an attendant who gives me a key and shows me to a short, wooden locker that holds a cream-colored, terry-lined robe and a pair of rubber sandals. With the point of a finger, she indicates the general direction of showers, sauna, steam room and toilets, then tells me an attendant will collect me in the lounge a few minutes before my treatment.

I change into the robe, cram my gym bag and clothes into the small locker and go snooping. The suite -- with its beige and browns, subdued lighting and soft, piped-in music -- is a soothing womb of a place. The circular locker room is flanked by two commodious dressing rooms with full-length wooden louvered doors. Showers, each of which has a small dressing area, are equally roomy, and light in the bright, tiled space is augmented by sunlight pouring through a high window.

Two facing ranks of toilets have full-length louvered doors, and polished stone countertops nearby hold tissues, mouthwash and baskets of rolled finger towels near the sinks. A separate mirrored dressing area offers plenty of counter space upon which to spread toiletries, and there are baskets of such basics as communal antiperspirant spray and hairspray.

The suite's circular sitting room is furnished with a comfortable sofa and armless chairs. To stave off the munchies, apples are available in baskets placed here and there. A variety of Mighty Leaf black, green and herbal teas can be brewed at a nearby sideboard that holds a container of steaming water. The air throughout the suite is scented with citrus, upon which many of the spa's signature treatments are based. The mood is feminine, comfortable and subdued.

I grab an apple and settle on a chair with a magazine. There are probably 20 other guests here -- women clothed in robes who drift in and out of the sitting room as

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0868

they brew tea and return from their treatments -- but the ladies' suite is so commodious that I have a corner all to myself.

When an attendant calls my name, I follow her up a flight of stairs to the conservatory, a unisex waiting room framed by a circle of filmy champagne-colored curtains that fall in a circle around a cluster of casually elegant couches and chairs. More tea is available here, but there is little time to brew it before my name is called again, this time by Jackie, who will perform my treatment, the "**Ritz**-Carlton Spa Fresh Therapy" ($120 without gratuity). The spa menu describes it best: "A creamy blue exfoliant of pure jojoba beads, black walnuts and natural oils cleanses and polishes the skin, followed by a warm towel cocoon and a rich massage application of Spa Fresh moisturizing cream containing essential oils of pine and grapefruit. This refreshing treatment stimulates skin renewal and hydration and improves softness."

Jackie leads me down a darkened hall to a small brown-toned treatment room that overlooks a light-saturated rose garden. She leaves the room briefly, and I shed the robe and climb between the sheets on the table, lying face down.

She quickly gets to work, using long, pressing strokes to work gritty exfoliant up and down my legs, back and arms. As the smell of citrus floats in the air, I close my eyes and imagine I am walking through a sun-dappled grove of grapefruit trees. Despite the wonderful feeling, I can't relax completely; there is no face cradle, and the weight of my head is propped on my chin. Ouch. When I express my discomfort, Jackie suggests I turn my head sideways, a still-uncomfortable position for someone with neck problems.

Jackie repeats the massage when I turn over, then sends me to the room's shower, just steps away, for a rinse. When I climb back onto the table, she begins to smooth on moisturizer with the same pressing strokes she used just minutes before.

My 50 minutes are up much too soon. As she leaves me in the conservatory with description on another exfoliation the spa offers ("You still have some scaly patches"), I thank her for her service.

"My pleasure," she says.

No, I think, it really was mine.

The good: Exceptional service from staff; elegant surroundings; innovative spa menu; gym with weight machines and cardio equipment; wellness and lifestyle seminars; fitness and nutritional counseling; outdoor heated lap pool; sauna, steam room and whirlpool in men's and women's suites; cold plunge pool in men's suite; 40 treatment rooms; Carita Salon; cafe; boutique.

Picky, picky: Young children running through the whirlpool room; no face cradle on the treatment table; the half-locker was a bit snug.

Information: **Ritz**-Carlton Spa Orlando, Grande Lakes, 4012 Central Florida Parkway, Orlando; 407-393-4200; ritzcarl ton.com/resorts/orlando- grande-lakes/spa.

CANYON RANCH SPACLUB AT GAYLORD PALMS

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0869

Here I am in the tea room of the Canyon Ranch SpaClub, wrapped in another satiny terry-lined robe, rubber flip-flops on my feet, locker key dangling from a red spiral band on my wrist. In any other semipublic environment, I would feel out of place thus clothed, but the dozen or so men and women lounging here are similarly dressed. It is like a subdued toga party for the bathrobe set.

After the soaring space of the **Ritz**-Carlton Spa, the Canyon Ranch facility seems intimate and cozy. So intimate, in fact, that when I look for a place to sit after emerging from the steam room, I find the four chairs outside the door occupied by women enjoying that rejuvenating, popular spa treat, the cucumber/ice-cold cloth eye mask.

No bother. I dab the perspiration from my face with a plush towel and walk through the small dressing area and locker room, past the full-length wooden locker that holds my gear. No sooner do I pass through the swinging doors to the ladies lounge than an attendant swoops in to lead me down the hall to the tea room, where I will wait for a masseur who will perform my "Canyon Stone Massage," a "tension-banishing 80-minute bliss-out featuring essential oils and smooth, gently warmed basalt stones." According to the spa menu, it will take me "to a new level of physical comfort and total relaxation." The damages: $157.50, including gratuity and a 10 percent Florida-resident discount.

The room's earth tones seem even warmer in the subdued light. Comfy chairs and couches are set in tight groups around the large room. A sideboard holds iced water, fruit and an array of herbal tea bags, along with a canister of steaming water with which to brew a cup. Across the room, I find a white contraption about the size of a small microwave. A sign says there are hot lavender-infused cloths inside. I take one, find a chair, place the cloth at the back of my neck and close my eyes. I hear name after name called as technicians greet their clients and lead them to their treatment rooms.

Then, "Ms. Roberts?" A slight young man with brown spiked hair extends a hand. "I'm Marcus."

He leads me to a dimly lighted treatment room that holds a massage table (with a face cradle, thank you very much) and, on the counter next to the sink, a container of flat black stones soaking in warm water. Marcus explains how he'll massage me with these stones, which are warmed to 120 degrees. He'll also use chilled rocks. It's not just a massage, he tells me, "it's more like a ritual," one designed to slow body rhythms.

I lie face-down, draped demurely with a thin sheet, and he begins with long, flushing strokes from the small of my back to my shoulders. Though the stones in his hands feel a bit warm at first, I soon begin to relax. He works my thighs and calves with the same long, warm strokes, then moves to my arms and neck. When he gently drops stones into each of my upturned palms, I'm barely cognizant of the action.

By the time he softly announces that it's time to turn onto my back, I have to shake myself from a dreamlike state to flip over. Then I succumb once again to the rhythm and warmth of the work.

He puts small cool stones on my face -- one on my chin, one next to each nostril,

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

another in the middle of my forehead -- then he inserts a small stone between each of my toes and puts larger ones snug against my waist.

When the stroking stops and he begins to gently grasp my feet, my knees, my elbows and my hands, I begin to emerge from my "bliss-out" state.

I rise from the table to sleepwalk out of the room, Marcus by my side, rubbing my back as a father might do for a small, sleepy child.

"I don't want to go back down Interstate 4," I tell him.

"You don't have to," he says.

He's right. The women have vacated the chairs outside the steam room, and I have the cucumbers and iced cloths to myself. I ease into one of the padded chairs and prolong my meltdown for another 10 minutes.

The good: Easy-to-navigate layout; sauna and steam room in men's and women's suites; intimate surroundings with elegant trimmings; innovative spa menu; 25 treatment rooms; boutique; salon; gym with weight machines and cardio equipment; fitness and nutrition counseling; unisex tea room with fruit and teas to enjoy; baskets overflowing with toiletries and feminine items in dressing area; 10 percent Florida-resident discount.

Picky, picky: No whirlpool in the spa; sparse seating outside women's steam room.

Information: Canyon Ranch SpaClub at Gaylord Palms, 6000 W. Osceola Parkway, Kissimmee; 407-586-4772; canyon ranch.com/spaclubs.

MANDARA SPA, PORTOFINO BAY HOTEL

The Mandara is the new kid on Central Florida's resort-spa block, having opened in October. But the Mandara brand, with locations from Bali to the Caribbean, is hardly a newcomer. The 8,000-square-foot spa facility isn't new either; Mandara took it over from Greenhouse Spa.

The spa is a three-minute stroll from the front entrance of the resort, past a boat-studded lagoon and restaurants and shops housed in buildings that resemble a charming Italian village.

At the spa's front desk, I fill out a questionnaire about my health and habits, ashamed to admit how much coffee I consume a day. Details like this will help my therapist devise a more personalized treatment, a receptionist tells me.

I follow an attendant into the beige-toned women's lounge, where I am issued a light waffle-weave robe and comfortable rubber sandals. My locker isn't full-length, but it has plenty of space for my gym bag and clothing (though I have to stand on my toes to reach the hanger). For the modest, the small, carpeted locker room has a single curtained dressing area.

Around the corner, near a trio of toilet stalls, I find a row of sinks. The shiny stone countertop holds bottles of hand soap and body lotion, and hairdryers with long cords hang from the opposite wall. Nearby are a small steam room and sauna,

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0871

as well as three curtained shower stalls.

Cushioned rattan couches and chairs occupy the roomy tiled area outside the steam room. Down a hall from the ladies' retreat is a small unisex lounge that houses a sun-dappled whirlpool behind a glass wall.

Back in the women's lounge, rolled towels in individual cubbies wear pinwheels of lavender blossoms, an elegant, cheerful touch. Slices of pink grapefruit float in a pitcher of iced water on a small table near the sauna, providing tangy refreshment. I settle in a dark corner on a couch with a magazine, trying to ignore the Happy Days theme song that blares from a TV and bounces off the tile floor.

A few minutes later, I am claimed by Karen, the petite technician who will perform my 50-minute "La Therapie HydraLift Facial" ($125 without gratuity), an "anti-aging lifting and hydrating facial . . . created by Parisian scientists to target your specific skincare needs."

I follow her down a long hallway to a darkened treatment room, where I recline face-up on a table under a pillowy red comforter.

Karen ties my hair back and asks me to shut my eyes as she examines my skin under a bright light. Seems that I've picked the right treatment: "You're very dry," she announces. Coffee, she advises, can be very dehydrating.

She chooses the remedies she'll use from the ranks of bottles that surround her low stool. First she uses a gentle cleanser, followed in quick succession by an array of Elemis and La Therapie products: toner, a "booster" complex, a fruity-smelling mask and several moisturizers, working each into my skin with short, smooth strokes. Several times she presses hot towels to my face to cleanse and prep it for the next step. To hydrate my skin to the max, she uses Galvanic electric current, delivered via two blunt-tipped instruments, which she presses to my face in swirling circles. This will drive the moisturizer to the deeper layers of skin, she says. When she uses a buzzing oxidizing wand, the sharp smell of ozone bites at my nostrils. But the piece de resistance -- to me, at least -- is a feathery, pleasantly relaxing face, neck and shoulder massage with botanical-scented moisturizer.

I leave the room with a list of products Karen recommends, all of which can be purchased at the front desk.

I return to the ladies' lounge to gaze into the mirror. I know better than to expect a miracle, but my skin does seem softer and plumper. For a second, I consider giving up coffee. Well, maybe a cup a day.

The good: Extensive spa menu; clean and tidy ladies' lounge; small, well-equipped gym; caring, well-trained staff; intimate surroundings that are navigated with ease; sauna and steam room in men's and women's suites; unisex whirlpool; salon.

Picky, picky: Blaring TV in the women's suite; no validation for valet parking, but no charge for self-parking.

Information: Mandara Spa at Portofino Bay Hotel, 5601 Universal Blvd., Orlando;

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0872

407-503-1244; mandaraspa.com.

PHOTO: Rock on. At the Canyon Ranch SpaClub, stones -- warmed to 120 degrees -- help clients to relax completely. Called more 'a ritual' than a treatment, the use of the stones is designed to slow the body's rhythms, according to the spa's staff. CANYON RANCH SPACLUB PHOTO: For body and soul. The extensive menu at the Mandara Spa, which opened last fall, includes facials, massages and relaxation in the sauna. MANDARA SPA PHOTO: Breathe deeply. The air throughout the **Ritz**-Carlton Spa Orlando is scented with citrus, and the mood is subdued. PHOTO FROM **RITZ** -CARLTON SPA ORLANDO

---- INDEX REFERENCES ----

NEWS SUBJECT: (Travel (GTOUR); Health (GHEA); Political/General News (GCAT))

Language: EN

OTHER INDEXING: SERIES / OPINION; HOTEL CF HEALTH; EN

EDITION: FINAL

Word Count: 3186

1/18/04 ORLDSTL L1

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0873

Westlaw.

factiva
Dow Jones & Reuters

1/16/04 Palm Beach Post 1E
2004 WL 59973840

The Palm Beach Post
Copyright (c) 2004 Bell & Howell Information and Learning Company. All rights reserved.

Friday, January 16, 2004

ACCENT

SIR MICHAEL SWINGS BY FOR A ROUND

Thom Smith

Never enough golf for Michael Jordan, who dropped by the new **Ritz**- Carlton course in Jupiter on Monday for a round with friend and member Ahmad Rashad, Robert Floyd (Ray's son) and pro Brett Wetterich. Jordan had just finished his star-studded Celebrity Invitational tournament at the Ocean Club on Paradise Island, Bahamas. ESPN Radio's Steve Politziner and Craig Karmazin covered the bash Thursday and Friday and provided this report on the celeb index: Joe Morgan, model Angie Everheart, singer Marc Anthony, a Miami Dolphins contingent of Don Shula, Dave Wannstedt, Norv Turner, Zach Thomas, Randy McMichael (on honeymoon with wife, Cawana) and Jason Taylor, plus Charles Barkley, Wayne Gretzky, John Elway, Bryant Gumbel and Barry Bonds.

"We also spent time socializing with Paris Hilton and her current beau, Backstreet Boy Nick Carter, who were at a private yacht party that Craig and I attended," Politziner said. "They also took golf lessons at the Ocean Club. At the club at Atlantis (the nearby mega resort), Carter took over the DJ booth, while Paris hit the dance floor. Both were very friendly and approachable. Paris calmly posed for many pictures, even with me.

"Craig and our executive producer, Lance Davis, who grew up on a farm in Wisconsin, swapped stories with Paris." Also at the Jupiter club, by the way: Bill Marriott, the boss at Marriott International, which owns the **Ritz**, and the amazing golfing Kuehnes - siblings Trip, Kelli and Hank, who's a member. They were taping a segment to air in March on The Golf Channel.

Listeners arrange wedding

Mary Anderson just wanted a little advice when she e-mailed J.D. (Jerry Pelletier), head honcho of the Wake-Up Crew at WIRK-FM 107.9. She ended up with a wedding.

The note, sent Sunday night, so touched J.D. that, without knowing Anderson or anything about her, he had to read it on the air Monday morning.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0874

On New Year's Day, Anderson's longtime boyfriend, Rob Coallier, proposed - she accepted on the spot - only to learn a couple of days later that he'd been called up for active duty in the Army and on March 2 will leave for training and then Afghanistan. Since J.D. and his crew know the county so well, could they suggest a place to have a quick wedding on the $500 she had saved?

Ten minutes later, thanks to listeners, everything was taken care of. Singer Island Hilton will host it: three listeners, including Kim Poignant, whose husband is in Iraq, offered wedding dresses; After Hours in The Mall at Wellington Green offered tuxes; "The Sensuous Chef" Kim Martin will cater; Colette Stallone will make the cake; Shamrock Jewelers will provide the wedding rings. Other professionals will provide flowers, makeup, hairstyling, nails, photography and video, a limo, invitations, a DJ and even a ring pillow.

J.D. and crew will host the wedding Feb. 11 and will provide a special gift: James Otto, a country singer whose These Are the Days of Our Lives currently holds down the No. 35 spot on the charts, will fly down from Nashville to sing.

"I'm just amazed at the response," said J.D., who first met the stunned couple at the studio Tuesday morning. "It really stirred people."

An old-fashioned Irish wake

Denyse King knew her days were growing short, so the Boynton Beach nurse told her sons she wanted to be sent off with a proper Irish wake. When her time came a week ago Wednesday, they called Clem McAuley, general manager at Brogue's pub in Lake Worth, and made the arrangements for Friday at 2.

After the funeral at St. Thomas More Church in Boynton Beach, about 100 friends made the drive to Lake Worth.

"We closed off the back room," McAuley said, "set up a nice buffet with corned beef and shepherd's pie and Irish stew. We had Sean Quilter on the squeeze box and Paraic Keane, who's in our house band and whose father plays in The Chieftains, on fiddle. They told lots of stories and made lots of toasts."

And all the while, Denyse was right there in the middle of it, giving a serene blessing to the gathering from her open casket.

"We brought her in through the back door," McAuley said.

"It was a hooley," offered Harry Cussen, an old friend of King's from Boca Raton. "I don't know if it was legal, but nobody cared. We had such a great time. She was a great lady."

King was removed at 4 o'clock, but the party continued till 7. "A sad occasion ended up a happy occasion, and that's the way it should be," McAuley said, adding that he'd been to such wakes in Ireland, but this was his first in the States. "Maybe we'll start it every week."

thom_smith@pbpost.com
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0875

PHOTO (C & B&W); Caption: 1. (C) Michael Jordan (mug) 2. (B&W) 2003 FILE PHOTO Paris Hilton is back from the farm and was at the Celebrity Invitational tournament at the Ocean Club on Paradise Island, Bahamas, last week. ESPN Radio's Steve Politziner said she and boyfriend Nick Carter of the Backstreet Boys attended a private party, where 'Carter took over the DJ booth, while Paris hit the dance floor.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Arts/Entertainment (GENT); Golf (GGOLF); People Profile (NPEO); Political/General News (GCAT); Sports/Recreation (GSPO); Content Types (NCAT); Routine General News (NRGN))

REGION: (United States - Florida (USFL); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: COLUMN; JUPITER CELEBRITY GOLF LW; Jordan, Michael; Rashad, Ahmad; Floyd, Robert; Karmazin, Craig; McAuley, Clem; EN

EDITION: FINAL

Word Count: 907

1/16/04 PALMBCHPST 1E

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0876

Westlaw.

factiva
Dow Jones & Reuters

1/16/04 Sarasota Herald-Trib. A1
2004 WL 58975019

Sarasota Herald-Tribune

Copyright (c) 2004 Bell & Howell Information and Learning Company. All rights reserved.

Friday, January 16, 2004

A SECTION

Ritz unveils beach club, plans for golf course ; The hotel will begin building the Lakewood Ranch course in the spring; opening is slated for fall 2005.

KEVIN MCQUAID kevin.mcquaid@heraldtribune.com

Tom Fazio is getting a $2 million landscape budget, the most the legendary links architect has had to work with in four decades of designing Florida golf courses. Fazio's the central figure in laying out the **Ritz**-Carlton Sarasota's new 325-acre, members-only course at Lakewood Ranch.

The course's location and look -- "beauty and drama" and 16 water- hazard lakes -- were unveiled during a ceremony Thursday at the **Ritz**- Carlton owners' new $30 million, private beach club on Lido Key.

"I'm honored to be working here," Fazio said. "In our business, the most important part of the creation of a golf course ... is to find the right client, the right owner who is willing to make a commitment. I feel we've found that right client and the right site here."

The course brings to four the number of premier golf operations clustered in southern Manatee County.

They include The Legacy golf club in Lakewood Ranch; the Lakewood Ranch Golf and Country Club; and The Concession, a Jack Nicklaus- designed course to be the centerpiece of a $600 million community developed by Core Development Inc., a **Ritz** -Carlton partner.

Construction of the hotel's 18-hole course is to begin in the spring; opening is planned for autumn 2005.

Ritz-Carlton owner SLAB Inc., a partnership between Core and brothers Robert and Dan Buford, is expected to invest millions into designing and building the course.

Robert Buford declined to comment on a total price.

Fazio's Florida courses include The Old Collier in Naples, the Pablo Creek Club in Jacksonville and the Lake Nona Golf and Country Club in Orlando.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0877

His **Ritz**-Carlton course, which will be bounded by the Braden River, the Braden River Tributary, Lorraine Road and Lakewood Ranch, will be more than 60 percent larger than typical Florida courses.

The vast amount of land allows Fazio's team to be more creative and provides room for features such as the water-hazard lakes.

Buford has an option to buy another 180 acres contiguous to the **Ritz**-Carlton course, where another 18 holes could be constructed. Buford said market demand will determine whether he exercises that option.

"It puts us at the epicenter of fine golfing opportunities," said Rex Jensen, president of Schroeder-Manatee Inc., the developer of Lakewood Ranch.

Despite the close proximity of the **Ritz**-Carlton course and The Concession, neither Buford nor Core President Kevin Daves believes the two exclusive courses will compete against each other.

"I think the market is big enough for all of us," Daves said last month. His course is scheduled to open in March 2005.

Fazio said he appreciates Nicklaus' presence.

"I love to show up in a town with a Jack Nicklaus golf course," Fazio said. "Without doubt it will be a top-quality facility, and there's nothing like great competition."

Key details of the **Ritz**-Carlton course and beach club have yet to be finalized.

Membership fees to join the **Ritz**-Carlton clubs haven't been determined. Andrea Kazanjian, the hotel's membership director, said prices for three different tiers of membership will be unveiled in about 30 days.

Concession membership will cost $75,000, excluding annual fees ranging from $7,000 to $9,000.

Like The Concession, membership in the private **Ritz**-Carlton golf club will be limited. The Concession will cap members at 325; the **Ritz**-Carlton at 300.

The **Ritz**-Carlton will offer membership to its sports and beach club operations; its golf club; and a "premier" membership that will enable purchasers to stay at the hotel for up to 30 nights a year, Kazanjian said.

Although each of the **Ritz**-Carlton's clubs -- including a spa at the hotel -- will be private, members-only operations, they will be available to hotel guests and to the owners of the 218 luxury condominiums associated with the $100 million, 266-room hotel.

City officials and others praised the two-story, 30,000-square- foot beach club, which replaced the former Azure Tides hotel.

"It's just such a beautiful facility, it adds so much to the city of Sarasota," Sarasota Mayor Lou Ann Palmer said of the club, designed by Niles Bolton and

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0878

Associates of Atlanta and Hughes Design Associates of McLean, Va.

Ritz-Carlton officials said the beach club, 1234 Benjamin Franklin Blvd., fulfills the company's goal of enhancing the amenities related to the 17-story, downtown hotel. The club has a swimming pool, a bar and restaurant, banquet facilities and a fitness center.

"Our vision for Sarasota has always been to change the nature from a city hotel to a resort destination," said Jim Veil, a **Ritz**- Carlton senior vice president.
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

PHOTO 3 MAP; Caption: STAFF PHOTO / ROD MILLINGTON A ceremony was held Thursday to unveil the **Ritz**-Carlton Sarasota's $30 million private beach club, above, on Lido Key in Sarasota. Plans for a 325-acre, members-only golf course in Lakewood Ranch were also presented at the event. STAFF PHOTOS / ROD MILLINGTON / rod.millington@heraldtribune.com The **Ritz**-Carlton's new private beach club on Lido Key has several uniquely designed features, including this waterfront swimming pool. Robert Buford, a partner of **Ritz**-Carlton owner SLAB Inc., was one of several speakers at the beach club ceremony Thursday. STAFF MAP/ JACOB BENISON The **Ritz** -Carlton Members Golf Club

---- INDEX REFERENCES ----

NEWS SUBJECT: (Golf (GGOLF); Travel (GTOUR); Page-One Story (NPAG); Political/General News (GCAT); Sports/Recreation (GSPO); Content Types (NCAT); Routine General News (NRGN))

INDUSTRY: (Lodgings (I665); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Florida (USFL); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: Fazio, Tom; Nicklaus, Jack; Buford, Dan; EN

EDITION: ALL

Word Count: 928

1/16/04 SARHTRIB A1

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0879

Westlaw.

factiva
Dow Jones & Reuters

1/14/04 Balt. Sun 1D
2004 WL 56110065

The Baltimore Sun
Copyright 2004, The Baltimore Sun. All Rights Reserved.

Wednesday, January 14, 2004

BUSINESS

Ruling gives new life to **Ritz** project on Harbor Stalled luxury complex seems to be moving ahead

June Arney

Future **Ritz** Carlton location A long legal dispute that delayed progress on a **Ritz** -Carlton luxury hotel-condo complex on Baltimore's Inner Harbor has been settled, and the developers met with the mayor and city officials yesterday to discuss how to move the $155 million project forward.

The closed-door City Hall session was attended by lead developer Edward V. Giannasca II, representatives of his New York partner, Joseph Cayre's Midtown Equities LLC, and new participants in the project. It came a day after a Baltimore judge approved an agreement to end a lawsuit that had stalled the project since spring.

The lawsuit alleged that owners of the HarborView residential complex, which has 75 percent ownership of the 5.6 acre-site off Key Highway in Federal Hill, had reneged on a promise to sell their interest in the property for $5.4 million and had sought $16.5 million instead.

The court sealed the terms of the settlement, and the project's principals are not talking.

During the long legal delay, the likely composition of the **Ritz** project appears to have changed, adding more condominiums than originally proposed. The initial proposal called for 220 guestrooms and 97 condominiums.

Some believe the project could end up being exclusively residential.

Not established

"The mix at this point is not fully established," said Milton Pajak Jr., business development manager for Harkins Builders Inc., which had been involved in earlier planning of the project. "It's not what the initial concept was of a hotel/condo project. It has been changed since then."

Although the project has cleared public review, if there are changes that affect

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

design and zoning, another review might be necessary.

"As methodical as Ed Giannasca is, I know that the project will happen, and it's one that Baltimore will be proud of," Pajak said. "He has put his heart and soul into it for years."

Giannasca did not return telephone calls yesterday.

Ritz-Carlton operates residential projects in Washington, Georgetown, New York City's Battery Park, Boston, Coconut Grove, Fla., Berlin, Md., and elsewhere and plans to open one in Grand Cayman late this year.

Michael Gotwald, a Washington architect and interior designer, said he is familiar with the **Ritz**-Carlton residences in Washington and Sarasota, Fla.

"**Ritz** properties are always a good investment because there aren't that many of them," he said.

"They're really quite elegant and wonderful with acres of marble in the bathrooms. They always pick prime spots. It's got water views and city views. They're very smart about it."

Gotwald, who used to live in Baltimore, predicted the project would be a tremendous boost for the city.

"I know it would be a good investment," he said. "They're only going to go up."

Initially, there were reservations to purchase more than 50 percent of the condo units, but reservations dropped to about 25 percent because of the long legal delay, according to a recent interview with T. Ross Mackesey, a branch vice president at Coldwell Banker and director of sales for the **Ritz**.

But definitive news on the project breaking ground would likely cause a big increase in people securing options to buy the units, he said.

"Many of the people who have gotten their deposits back have let us know, 'When you're ready to go to hard contract, get in touch with us,"' he said. "They haven't done something else."

Progress on the **Ritz** project comes days after a competing Four Seasons hotel and residential project across the Inner Harbor received preliminary approval from Baltimore's Design Advisory Panel.

That 23-story development, with a proposed 200 hotel rooms and 26 to 28 condominiums, is a project of John Paterakis Sr.'s H&S Properties Development Corp., Struever Bros. Eccles & Rouse, and Doracon Contracting President Ronald Lipscomb.

Entertainment mogul

Giannasca secured Cayre, the wealthy New York entertainment mogul, with his Midtown Equities LLC, as a partner in the **Ritz** development in 2002.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0881

Giannasca has spent about $9 million on plans, models and other expenses for the **Ritz** project. He also has won over skeptical neighbors and the city's architectural review panel.

With an agreement from the **Ritz**-Carlton Hotel Co., equity partners and demolition permits in hand, he had expected to close the deal to buy the land months ago.

Under the terms of an option granted in 1999, a partnership led by Richard Swirnow, developer of the neighboring HarborView project, was to be paid $5.4 million, Giannasca has said.

Another $2.5 million was to go to the Johns Hopkins University, to which Swirnow had given a 25 percent stake.

However, in a request for judgment filed in May, Giannasca charged that Swirnow and his partner, Lupert-Adler, a Philadelphia venture capital company, had refused to honor the agreement and wanted $16.5 million for their part of the 5.6-acre site, more than three times the original price.

In his court filing, Giannasca said the landowners were claiming that the original option for the site - extended several times - had lapsed and that the owners had an offer from Paterakis.

Swirnow's office declined to comment on the matter yesterday.
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

MAP(S)

---- INDEX REFERENCES ----

REGION: (United States - Maryland (USMD); North American Countries (NAMZ); United States (USA); Northeast U.S. (USE))

Language: EN

OTHER INDEXING: EN

EDITION: FINAL

Word Count: 894

1/14/04 BALTSUN 1D

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0882

Westlaw.

factiva
Dow Jones & Reuters

9/30/03 Times-Picayune 01
2003 WL 60067395

Times-Picayune
Copyright (c) 2003 Bell & Howell Information and Learning Company. All rights reserved.

Tuesday, September 30, 2003

LIVING

Luxury redefined ; Two of the city's finest hotel restaurants change names, menus and motifs

Brett Anderson Restaurant writer

Hotel restaurants revolve This summer, the Grill Room at the Windsor Court Hotel and Victor's at the **Ritz**-Carlton New Orleans ceased being the restaurants that they once were. In August, the Grill Room began a $1.5 million renovation. And on Aug. 2, Victor's served its last meal as **Ritz**-Carlton brass brainstormed ways of tweaking the concept of its nationally heralded restaurant. Both restaurants were among the most lavish, ambitious and expensive in the city. Each also helped to bolster the gilded images of the city's most prominent luxury hotels. Today, the reinvented restaurants have emerged.

On Sept. 16, Victor's Grill reopened in place of Victor's. Its temperament is decidedly different than the restaurant it replaced, a proper, jackets-required destination where now-departed chef Frank Brunacci's modernist cooking helped it become Louisiana's only AAA Five Diamond Restaurant.

Victor's Grill, as its name suggests, specializes in grilled red meat and seafood rounded out by a choice of sauces and steakhouse- style side dishes. Its chef, Matt Murphy, has been at the **Ritz** in the FQB, its other restaurant. He also worked under Jamie Shannon at Commander's Palace, and he's given the rest of the Victor's Grill menu a distinctly local flavor. Chicken-and-andouille gumbo, New Orleans barbecued shrimp and crabmeat remoulade are among the restaurant's appetizer selections.

Meanwhile, renovations at the Windsor Court are nearly complete. The restaurant never shut down during construction, which also affected the adjacent Polo Lounge. Clive O'Donoghue, assistant general manager at the Windsor Court Hotel, estimates that everything, save for a last piece of commissioned art work, should be in place by the middle of October.

In the new arrangement, the Polo Lounge, which is still under construction, will be expanded. The Grill Room, or at least its name, has been retired. The dining area is now host to two restaurants, The Terrace, a relatively more casual restaurant specializing in breakfast and lunch, and the New Orleans Grill, which

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0883

more or less follows the old Grill Room format, only in different surroundings.

"The redesign of the room really incorporates a lot of the feel of New Orleans," said O'Donoghue. "We've had a wonderful almost-20- year history, 20 years of wonderful loyalty from New Orleans." The redesigned restaurant, he said, "is kind of a tribute back to the city."

The hotel commissioned local artist Auseklis Ozols to paint three murals for the New Orleans Grill. One plantation-themed mural is already in place, with two others, one of Jackson Square, the other of the French Market, due to be finished in the coming months.

Ozols is a local artist and the director of the New Orleans Academy of Fine Arts.

Both the Terrace and the New Orleans Grill serve food from the kitchen of Jonathan Wright, the executive chef who came to the Grill Room late last year. But the New Orleans Grill, like the Grill Room before, will be the British-born chef's showcase. The restaurant's current menu features a ballotine of smoked foie gras with slow roasted mission figs, balsamic jelly and truffled mascarpone, and seared arctic char with ravioli of crab poached in crab-ginger-and- lemongrass broth.

. . . . . .

Barbecue expansion: While New Orleans luxury hotel restaurants tinker with their images, Larry Wyatt is merely hoping he can find someone to pour concrete for him in River Ridge.

"I've had three or four people come and look at it," he said, "but none of them called me back."

Wyatt is the Kentucky-born owner of Hillbilly Bar-B-Q, arguably the area's finest purveyor of slow-smoked meat, and he's looking to expand.

His current restaurant, which is situated behind the bar Triangle West, contains only a few tables. He's looking to renovate the garage next door so he can add additional seating.

Should his current concrete guy prove reliable, Wyatt figures he'll have the addition done by mid-November.

. . . . . .

Restaurant writer Brett Anderson can be reached at (504) 826- 3353 or at banderson@timespicayune.com.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Food/Cooking (GFOD); Page-One Story (NPAG); Review (NRVW); Political/General News (GCAT); Content Types (NCAT); Routine General News (NRGN))

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0884

INDUSTRY: (Restaurants/Cafes/Fast Food (I661); Full-service Restaurants (I6611); Lodgings (I665); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Louisiana (USLA); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: Wyatt, Larry

Word Count: 710

9/30/03 NOTPCN 01

END OF DOCUMENT

RC 0885

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

9/30/03 Sun-Sentinel (Ft. Lauderdale Fla.) 1D
2003 WL 64118271

South Florida Sun-Sentinel
Copyright 2003, South Florida Sun-Sentinel. All Rights Reserved.

Tuesday, September 30, 2003

BUSINESS

IT'S A TALL ORDER FOUR SEASONS MIAMI HAS PLENTY OF COMPETITION AMONG LUXE HOTELS.

By Tom Stieghorst Business Writer

Not long ago, Miami lacked luxury hotels. The homegrown Grand Bay in Coconut Grove was the only game in town. With the opening tomorrow of the Four Seasons Miami, the city will be swimming in luxury brands, including a Mandarin Oriental and two new **Ritz**-Carltons. A third **Ritz**-Carlton is getting ready to open in December.

Is there room for everyone?

"The competition is very tough," acknowledged Ignacio Gomez, general manager of the Four Seasons.

With prices starting at $325 a night and ranging up to $4,000, the hotel can't afford to get off on the wrong foot.

For the past month, the hotel's 400 employees have been going through intensive training on everything from grooming to directions. Gomez said Toronto-based Four Seasons has about 3,600 service standards to live up to.

Those benchmarks, such as seven-minute delivery of bags to your room, have made Four Seasons the brand of choice for executive travelers to the 27 countries where it does business.

In Florida, the Miami hotel joins the 210-room Four Seasons Palm Beach, which opened in 1994.

Gomez said a half dozen staffers from the Palm Beach hotel have transferred to the Miami property, part of a contingent of about 50 company veterans from around the globe that will help establish the new hotel.

Although they are about 90 miles apart, the two hotels won't compete, Gomez said. Palm Beach is a seaside resort, while about 75 percent of the Miami's hotel guests will be on business trips.

That said, fewer people are traveling for business than when the hotel was first proposed in 1998. The commercial capitals where Four Seasons thrives were hard hit

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0886

by the post 9-11 plunge in hotel stays.

Gomez hopes his hotel has missed the worst of the slump. "There seems to be a serious rebound worldwide," he said.

Lodging specialists at PricewaterhouseCoopers expect room revenue to rise 4.9 percent next year and 3.4 percent in 2005, after a meager 0.2 percent bump this year. Last week, lodging stocks rose when analysts from Smith Barney and Merrill Lynch raised profit estimates in the sector. Four Seasons shares closed at $49.87, down 37 cents on Monday, near their 52-week high of $52.52.

Four Seasons Miami is housed in a 70-story mixed-use skyscraper developed by Millennium Partners of New York. The silver-gray building, at 1435 Brickell Ave. in Miami's financial district, will be the tallest in Florida.

It dwarfs even the 39-story Westin Diplomat Resort in Hollywood, and 27-story tower wing at the Boca Raton Resort & Club.

In addition to 221 hotel rooms, the 794-foot skyscraper will contain a sports/health club, seven floors of offices and 30 residential floors that include 186 condos and 84 smaller condo hotel units.

The condos run from $695,000 to $6.2 million.

Residential units are increasingly packaged with new luxury hotels to make project financing easier and to spread the cost of providing premium service. The **Ritz**-Carltons in Key Biscayne and Coconut Grove both have adjacent condos.

Ritz and Four Seasons go head to head more often as they roll out high service hotels worldwide. In August, **Ritz**-Carlton won recognition from J.D. Powers & Associates, which ranked it ahead of Four Seasons in a consumer satisfaction survey.

But Four Seasons got the nod from Travel + Leisure magazine readers, who voted more of its hotels onto a Top 100 list.

The ultimate test is probably the Mobil Travel Guide, which this year gave 30 lodgings out of 21,000 its supreme five-star ranking. Of those, Four Seasons managed eight, while three were run by **Ritz**-Carlton.

"Our guests do have high expectations," said Gomez, who said new employees can sometimes be intimidated as a result.

About half of those checking in at any Four Seasons have already stayed at another of the company's 57 hotels. Making them feel like royalty no matter what city they're in is the prime challenge.

Whether it is sushi at 2 a.m. or a rush-order for clothes at Neiman Marcus, every guest request is a chance to stand out.

"The game," said Gomez, "is how do you make a good impression all of the time?"

Tom Stieghorst can be reached at tstieghorst@sun-sentinel.com or 305-810-5008.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0887

Entering the fray: The 70-story Four Seasons Miami is set to open Wednesday. Staff photo/Angel Valentin

Four Seasons manager Ignacio Gomez
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

PHOTO 2

---- INDEX REFERENCES ----

NEWS SUBJECT: (Travel (GTOUR); Political/General News (GCAT))

INDUSTRY: (Lodgings (I665); Hotels (except Casino)/Motels (I6651); Hotels/Restaurants/Casinos (I66))

Language: EN

OTHER INDEXING: MIAMI HOTEL OPENING

EDITION: BROWARD METRO

Word Count: 786

9/30/03 SUNSENT 1D

END OF DOCUMENT

RC 0888

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

9/28/03 Plain Dealer (Clev.) 15
2003 WL 2875405

The Plain Dealer
Copyright (c) 2003 Bell & Howell Information and Learning Company. All rights reserved.

Sunday, September 28, 2003

Sunday Mag

A Window to the Soul Effie Fillis refined her skill in the centuries-old art of painting religious icons from nuns in an isolated greek monastery. she signs the sacred images, "By the unworthy hand of Effrocini."

Michele Lesie; Plain Dealer

PHOTOGRAPHY CREDIT: Joshua Gunter

PAGE 17:

Roadell Hickman

PHOTO CAPTIONS:

PAGE 14:

Iconographer Effie Fillis uses a long strip of wood as a guide to keep her traced images plumb. The open book in Jesus' hand reads, in biblical Greek, "Learn of me, for I am meek and lowly of heart, and ye shall find rest."

PAGE 16:

Effie's workspace is the living room of her third-floor Lakewood apartment. Like many iconographers, she often uses the term "writing" - rather than "painting" - to refer to her work with icons. More than decoration, icons serve as visual stories and teachings of the Gospels.

PAGE 17:

Effie keeps the first icons she ever painted on her desk. The small photograph shows St. Nektarios, an early 20th-century saint whose image is one of three in her latest work.

PAGE 18:

Paint is applied in many layers, dark to light, to achieve depth and luminosity. Modern icons tend to be more colorful because today's iconographers have a much

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0889

wider range of hues to choose from than did their ancient counterparts.

Effie Fillis grew up in two places - Greece and Greater Cleveland - loving two things: Good food and fine art. The daughter of Greek immigrant parents spent her first 18 years in the kitchen of The Parthenon, their busy Playhouse Square restaurant, separating eggs and phyllo dough sheets; or at its counter, crayoning, drawing and chatting with the amused patrons lunching at her side. She knew, even as a child, that people who eat at counters aren't necessarily lonely but that eating alone in silence can be dispiriting. It is certainly un-Greek. Most of her lunch partners were regulars; office workers, theater folks, cops. Occasionally, they were homeless. "Do you want to color with me?" she'd ask.

As a teenager, she waited tables while her older sister, Mary, handled the restaurant's business end. When Peter and Peggy Shinohoritis sold the popular eatery in 1990, shortly before their younger daughter graduated from Magnificat High School, Effie (short for Effrocini) took a job as a receptionist at the new **Ritz**-Carlton Hotel in Tower City Center. Neither college nor marriage crossed her mind.

"I knew two worlds, and one of them was food," she says. The other, quieter world lived between the pages of her many sketchbooks. "I drew every day of my childhood. Once I took the nail polish from all the waitresses' purses and painted a mural on the wall. I just always had this dream of going to Italy to study art."

After three years at the **Ritz**, the barely 21-year-old set off for Rome, where a former Parthenon patron's friend had agreed to provide room and board in exchange for housework. Talk about a comedy that could have turned tragic.

Late on the first evening, the hostess began to drink. After polishing off three bottles of wine, she flung Effie's backpack out the window, scattering clothes and toiletries everywhere, then shoved her startled young guest out the door.

"She was screaming that her dog didn't like me," Effie recalls, even now not quite ready to laugh. "I think she was a little you know. Anyway, by the time I picked up my clothes it was the middle of night. I had no place to go. All I could think of doing was to wait for daylight and go to the police." Finally, she smiles.

"It was the best thing that could have happened to me."

Today, in the spartan Lakewood apartment she shares with her husband, Steve, Effie looks back and sees a pattern, a string of events and coincidences adding up in a way that would baffle someone given the outline: Nonreligious, eggplant-peeling, pot-washing daughter of retired Greek restaurant owner prays, fasts and paints holy icons - those intricate, luminous images of sacred figures you see in Greek, Russian and other Orthodox Christian churches.

Her current commission, for Holy Trinity Greek Orthodox Church in Canton, is a 9-by-6-foot, three-panel depiction of Jesus, Mary and St. Nektarios, a 20th-century saint. It nearly covers the longest wall in the sunlit living room, where Effie works for 10 to 12 hours on her painting days. A large icon - eikon is Greek for image - can take months, or even years, to complete. The room holds little else but a wooden rolltop desk in which she stores her brushes, pigments and sheets of hard-to-apply real gold leaf so light that a frustrated sigh can

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

send them across the floor.

Effie tries not to sigh, or worry, or think unpleasant thoughts. Or even certain pleasant thoughts. Irreverent vibes can literally ruin this form of art.

"It's not about freedom of expression," she says. "The goal of my day, the reason I paint, is to open my heart and try to obtain purity and oneness with God. When I'm painting, I'm praying."

The work itself would seem far too circumscribed to other artists. There are precise rules to follow, steps that cannot be skipped or switched. The pigment, for example, is applied in many layers, from dark to light, with no going back to retouch. Garments are started on before facial features. Even the panel on which an icon is first traced is grueling to prepare.

"It isn't creative, though I do put a little of myself in when it comes to their faces. It's almost mathematical," Effie says. Iconographers joke that they "paint by number," she adds.

Save for paintings of modern saints such as Nektarios, there are few "new" icons, only newly painted copies of beloved images dating back several hundred - some to more than 1,500 - years. Yet no icon is an exact replica of its predecessor. A human hand, unlike a camera, cannot make a carbon copy of something so intricate.

Iconography also permits the painter to alter a line or enhance a color to bring the image closer to the original artist's intention. For this reason, an icon damaged by decades of candle smoke or faded by age is never copied with its flaws.

"This is not my creation," Effie says, pointing to a small icon of the Panayia (Mary, but in Greek it translates to "Most Holy") that she keeps on the rolltop. "I didn't do it. I mean, I did. But I didn't." She laughs. "It's hard to explain."

When painting, she listens to recordings of Orthodox chanting and turns off her phone. She also begins each day with prayers, and fasts from oil, dairy and meat three or more long stretches a year. Back in her restaurant days, she rarely set foot in church. "I didn't believe in God growing up," she says. "I mean, I thought there was a God, but I wasn't respectful. I didn't pray. Then, that thing in Italy really made me feel like someone was helping me out."

Effie walked the dark, unfamiliar streets of Rome for several hours the night the drunken woman threw her out. At daybreak, a door in a wall near the street opened, and a nun stepped out to sweep the entrance. She invited the young American into the Roman Catholic convent, where the sisters let her stay for two weeks. They took Effie to nearby John Cabot University to sign up for art and Italian language classes. She found a job translating faxes.

She lived in Italy for five years, coming home only twice to help in her parents' new diner. "I fell in love with the culture, the food, the art, the museums," she says. She speaks Italian almost as fluently as her native Greek, which the Shinohoritis family spoke at home and during their long summer vacations in Argos, the ancient town where her parents were born.

Effie returned to Cleveland in 1997 and worked for six months waiting tables at

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Lola Bistro in Tremont before heading off again, this time to New York City. To support herself, she took a job at Mercer Kitchen in SoHo because the food there was "phenomenal." She soon befriended its head chef, a fellow Greek-American Ohioan named Steve Fillis whose family also came from Argos. In the complicated Greek language, Fillis can mean both "friend" and "kiss."

The two remained friends for a good stretch before kissing. "I was like Toula in the movie [My Big Fat Greek Wedding]," she says. "It was probably partly rebellion, but I never wanted to go out with a Greek guy." (In the 2002 film, a young Greek-American woman's father keeps bringing home Greek guys, hoping his daughter will choose one to marry.) Effie kept her mind on serving the Mercer's diners, drawing and painting.

One day she stopped in at a Greek Orthodox Church up the street from her New York apartment, drawn by the promise of the intricately painted images she knew it would hold. An iconographer happened to be at work. "I was so impressed that a person was painting directly on the wall," she says. "You don't see that every day." (Some iconographers work on site as well as creating transportable panels). The painter, who was overwhelmed with local commissions and requests from Russians refurbishing their long-neglected churches, asked if she'd like to help out.

"You have a natural talent," he told Effie after a few weeks. "But I can't teach you like a monastery can."

The iconographer had studied iconography with monks as a child in Greece. Effie, though, would have to attend one of the few monasteries that teach women students. There are iconography studios all over the world, including the United States, but she wanted to be as close to the wellspring of her art as possible. She was eventually accepted at I.M. (Holy Monastery) Kalamiou of Nafplias, renowned for its icon painting, about two hours' drive up a mountain from Argos.

"Steve and I had just fallen in love," she says. "I didn't want to go. He pushed me. If he hadn't been the strong one, I never could have done it."

Effie's photographs of the isolated monastery do her vivid memories justice. All stone and gardens, it is a place of breathtaking beauty and peace where nearly 30 nuns spend their days praying and painting together, each with a different expertise. Some specialize in clothing, others in faces, still others in the lettering and the religious symbols common to all icons.

The nuns use techniques centuries old, mixing powdered pigment with vinegar and egg yolk, a combination that somehow makes the icons seem to glow from within. Illumination signifies the image's holiness and is intended to draw viewers beyond the ordinary world

Effie wore black clothing and followed the nuns' routine of simple meatless meals, times of prayer and TV-free evenings. "I still didn't know what religion was about," she says. "But the dedication these women have to God really made me want to know." They reminded her of the sisters who had been kind in Italy. "I never believed in any of this stuff," she says. "Now, the more I see, the stronger my faith gets every day."

She lived at the monastery for six months, rising at 3:30 a.m. to bells that

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

"sounded like angels singing," and painting every day. "I loved every minute of it," she says. "Before, art was always what I did to express myself. I never thought it could be a way of life."

Steve quit his job and flew to Greece. The couple spent the summer traveling in Europe before returning to New York, where they moved in together.

Effie wanted to get a "real" job ("There's always been a restaurant in my life") but Steve encouraged her to paint full time, clearing out his living room to make space for a studio. "I thought, 'Who's gonna buy an icon from me?"' she recalls. "You can get them [prints] for three bucks off the Internet."

She also realized that her cheerful childhood memories sometimes blocked out the reality of food service in a big city. When she was hot, her parents would roll her highchair into The Parthenon's walk- in. To this day, the comfortable chill and muted food scents of the room-sized coolers make her wistful. As a New York-trained-and- tried chef, her fiance knew how tough the restaurant business can be.

One of Effie's first works was a small replica of an icon of the Panayia she had worked on at the monastery. She gave it to Steve's mother, who took it to her own church in Canton for the requisite 40 days' blessing. The priest at St. Haralambos grew so fond of the red- robed, sweet-faced image that he didn't want to give it back. The church hired Effie to paint a series of icons for the sanctuary.

There was nothing big or fat about Steve and Effie's wedding in May 2002. They had wanted to marry the previous fall, but as Effie got off a bus at Fifth Avenue and 17th Street on September 11 she turned just in time to see the first plane hit the World Trade Center. From an office building with a clear view, she watched the towers fall, then shuffled home, crying, through the smoke and dust to the couple's unscathed apartment. In the following days, at a Red Cross facility, she volunteered to wash dishes while Steve and other chefs cooked for rescue workers.

Like most people in New York at the time, Effie is at a loss to describe the difference between the real scene, with its many personal stories, and the horrific yet comparatively pristine TV footage. The firefighters and others who ate at the Red Cross tent, she says, described battling hordes of hungry rats that kept making off with "evidence" needed to identify victims.

"I can't paint even on an ordinary bad day," she says. "After that, I couldn't paint for a couple of months."

The Fillises moved to Lakewood in May. Effie had traveled back and forth between New York and the Canton project, which she painted and installed, at least 14 times and was feeling the strain. Steve took a consulting job in Tremont's new Theory restaurant, which he left recently to study theology at an Orthodox seminary. He really can't see himself as a priest, he says, but he would like to learn more about his religion and its 2,000-year-old history. He plans to cook in a restaurant part time.

Steve sometimes helps Effie with her work. She depends on his chef's-knife-steady hand to draw perfectly round halos and Greek letters on the unforgivable gold leaf. "Steve is my best critic," she says. "He can tell when I'm rushing." He is

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

also her most faithful supporter. Although Effie has completed about 30 icons, large and small, her sense of responsibility to the images and their significance still can make her tentative.

"He always tells me, 'You can do it. You've done harder things than this,"' Effie says. "Sometimes I think if it weren't for him, I'd still be serving food." She signs her work, in tiny script, "By the unworthy hand of Effrocini."

"What I admire about her," says Steve, "is her great heart. She's naturally sweet and caring, which is more important than knowing all the facts of church history."

Pete and Peggy Shinohoritis, who live downstairs on the first floor, support their daughter, but, after so many years of feeding people in the more earthly manner, tend to see iconography as a "hobby," Effie says. In many ways (although there are no Corinthian columns or armless statues on the front porch) they're like the hard- working, restaurant-running, grandchild-desiring parents in Greek Wedding. And that's OK, she says.

"I'm no pro at what I do. I'm still new at it. Right now, I just want to be a good copier of old icons," says Effie, who just turned 30. "Everything comes from my heart. It's such a different feeling than I got from doing those still lifes in Italy.

"When I see the Panayia, when I see her face, I feel wonderful, and I want everyone to have that same feeling."

Michele Lesie, who was always a little wary of the icons pictured on her Ukrainian-Orthodox grandparents' church calendar, no longer thinks they look strange. She may be reached through magmail@plaind.com.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Arts/Entertainment (GENT); Religion (GREL); Political/General News (GCAT))

REGION: (United States - Ohio (USOH); North American Countries (NAMZ); United States (USA); Midwest U.S. (USC))

Language: EN

OTHER INDEXING: Fillis, Effie; Shinohoritis, Peggy; Steve, Effie

EDITION: FINAL

Word Count: 2833

9/28/03 PLDLCL 15
END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0894

Westlaw.

factiva
Dow Jones & Reuters

9/27/03 Det. Free Press (Pg. Unavail. Online)
2003 WL 62403403

Detroit Free Press
(c) Copyright 2003, Detroit Free Press. All Rights Reserved.

Saturday, September 27, 2003

U.S.-ARAB FORUM: Detroit area plans royal welcome for dignitaries; Cultural nuances part of event preparations

BY DAN SHINE AND NANCY YOUSSEF
FREE PRESS STAFF WRITERS

He is one of the wealthiest men in the world and a guest at next week's U.S.-Arab Economic Forum in Detroit, but don't expect the foreign dignitary diva-type act from Prince Saud al-Faisal. Saudi Arabia's foreign minister does not need a certain brand of shampoo in the bathroom or a specific kind of bedding. No need to remove all the brown M&Ms from his hotel room candy jar or have Evian water chilled to a certain temperature.

In fact, when the elevator once broke down at a hotel where the prince was staying, he willingly took the stairs, said an embassy spokesman. See, regular guy.

?People will not notice he was there,?? spokesman Nail al Jubeir said.

Nonetheless, when the prince and other foreign dignitaries, Fortune 500 executives, U.S. government leaders and other honored guests arrive in town this weekend for the forum, expect everyone from the airport worker to the limo driver to the hotel doorman and maid to be ready for any request that may come their way.

?We have to anticipate every need,?? said Dorothy Drew, director of sales and marketing for the **Ritz**-Carlton hotel in Dearborn, where many of the forum's VIPs are staying.

Detroit has hosted presidents and popes, royalty and rock stars. Managing a visit by one of them is not that difficult. With the president, for example, organizers deal with the Oval Office and the Secret Service to arrange all the details.

?When Air Force One comes in, everyone is familiar with who the key agencies are,?? Metro Airport spokeswoman Barbara Hogan said. ?It's easier to coordinate. Everyone knows what to expect.

?Here, we're dealing with different countries, different cultures.??

The forum's gathering of the rich, powerful and famous all in the same place at the same time is rare for this city. The cultural aspect also makes it

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0895

extraordinary.

Hosts such as the **Ritz** have had to work with embassies, the State Department, the American Arab Chamber of Commerce, forum organizers, police agencies and others to build a sort of resume on their guests that covers everything from their food tastes to whether they like to be spoken to. The **Ritz** even asked some of its employees who hail from the same countries as its guests for tips on customs and etiquette.

Before the guest arrives, every **Ritz** employee who may come in contact with him or her attends a meeting to go over the resume.

Barbara Bahny, director of public relations at the Willard InterContinental Hotel in Washington, D.C., said hosting foreign dignitaries is like having a nice lawn.

?It's all about maintenance,?? Bahny said. ?We go over such things like, would a guest like their flag in front of the hotel, in the lobby or not at all.??

They also research little details, such as preferred color of flowers or favorite snack.

?We have etiquette training for all who will come in contact with the guest so they learn how to interact properly,?? Bahny said. ?We'll tell them, ?In this culture it's OK to shake hands or kiss a hand or kiss a cheek.? We have a strong emphasis on training.??

Ritz-Carlton managers anticipate that forum attendees will use about 50 of their 409 guest rooms. About 200 **Ritz** employees will work to ensure the guests have a perfect visit.

Ritz officials were discreet about Prince Saud and others, but did say he and his entourage will receive a welcome letter in Arabic as soon as they walk in. Also available will be addresses and directions to local mosques. The hotel has stocked several fine cigars and halal beef for the forum guests.

Hotel Executive Chef Michael Ganley said his kitchen is ready to serve a large private party or one person, and that there is room for any security man who wants to test the food before it's served.

?They like quality,?? said Ganley of his royal guests. ?But who knows. We may have to run out to McDonald's. You would be surprised how much they ask for Western cuisine.??

Just as at the **Ritz**, airport officials have held several meetings in anticipation of the arrival of foreign guests -- including some flying in on private jets.

?I suspect there will be several aircraft we don't normally see here,?? spokeswoman Hogan said.

For those who are coming from the Middle East, discussions have been held with Department of Homeland Security personnel about immigration and customs screening.

?Because of diplomatic courtesy requests, they won't be standing in line with 300

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

other people,?? Hogan said.

And even though the airport limits access to the gates to ticketed passengers, arrangements have been made to allow welcoming committees to greet arriving guests. Not surprisingly, security at the airport will be tight.

?They require a different level of security,?? Hogan said of the forum attendees. ?We'll try to make it trouble-free.??

The demand for limousines will not be 800 strong, as it was for the recent auto show charity preview, but Dan Ret of Metro Cars said the company is treating the forum like that.

?We transport foreign dignitaries all the time, so this is not unusual for us,?? said Ret, the company's chief operating officer. ?The amount of volume will be pretty large.??

About 50 Metro Cars limos, sedans and buses will be used for the event. Company Vice President Kevin Dunbar said drivers haven't been given any additional instruction.

?Our business is discretion,?? Dunbar said. ?They should be seen, not heard.??

Ret, like the **Ritz** officials, said although the forum demands more attention to details than usual, his company is trying to treat the event as just an extension of what it does every day.

?We like to think we treat everyone like royalty,?? Ret said.

Contact DAN SHINE at 313-223-4554 or dshine@freepress.com.

---- INDEX REFERENCES ----

INDUSTRY: (Lodgings (I665); Hotels/Restaurants/Casinos (I66))

Language: EN

OTHER INDEXING: 31

EDITION: 0

Word Count: 1020

9/27/03 DTRTFP (No Page)

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0897

Westlaw.

factiva
Dow Jones & Reuters

9/22/03 Miami Herald 21
2003 WL 62532651

The Miami Herald
(c) Copyright 2003, The Miami Herald. All Rights Reserved.

Monday, September 22, 2003

G

After much delay, hotel to open soon; Two and a half years and $100 million later, South Beach is finally putting on the **Ritz**. TOURISM

BY ROBERT PLOTKIN
rplotkin@herald.com

The **Ritz**-Carlton South Beach Hotel is scheduled to open on Dec. 11, 2 1/2 years late and $100 million over budget. "This project has been the most challenging project I have ever been involved in," said Ralph Eguilior, the lead architect on the project. Eguilior blames the original contractors, McCann Inc., for the delays and cost overruns.

McCann was fired from the job in 2001, after failing to meet contractual deadlines, said Michelle Payer, spokesperson for the **Ritz**-Carlton. This left the hotel half-finished for almost a year before new builders revived the project.

The 375-room, oceanfront hotel is a three building conglomeration on the corner of Lincoln Road and Collins Avenue. The centerpiece is the beachfront Dilido hotel, designed by architect Morris Lapidus, who also designed the Fontainebleau and the Eden Roc hotels in the 1950s.

Lapidus worked in an eclectic style that Eguilior described as a "fantasy type environment," with chevrons, portholes, and amoeba shapes. Eguilior refers to an unusually shaped entrance canopy on Collins Avenue as 'Lapidus' tongue."

Some analysts wonder if **Ritz**-Carlton, with its high level of service but rather staid corporate image, will be able to compete against some of the hipper hotels in South Beach.

But Payer said, "This isn't your father's **Ritz**-Carlton," citing the Art Moderne interior and VIP club-hopping services that the hotel will provide to guests.

It remains a question, however, whether the hotel will be completed by its Dec. 11 opening date. Payer insists that the hotel will be finished on time.

"It is going to be really tight," said Eguilior of Nichols Brosch Sandoval & Associates. "The entire building will not be open in time. We are going to open the building in stages, initially with 150 guest rooms, but the convention

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0898

facilities, the lobby, and the pool deck will be open."

"The important thing is that it opens in December and doesn't miss the season," said Scott Brush, a hotel industry analyst. "If you miss the season from December to April, then you are really under water for the rest of the year."

---- INDEX REFERENCES ----

NEWS SUBJECT: (Travel (GTOUR); Political/General News (GCAT))

INDUSTRY: (Lodgings (I665); Hotels (except Casino)/Motels (I6651); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Florida (USFL); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: bizmon

EDITION: F1BM

Word Count: 388

9/22/03 MIAMIHD 21

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0899

Westlaw.

factiva
Dow Jones & Reuters

9/14/03 Sarasota Herald-Trib. E2
2003 WL 62031295

Sarasota Herald-Tribune
Copyright (c) 2003 Bell & Howell Information and Learning Company. All rights reserved.

Sunday, September 14, 2003

FLORIDA WEST

Fund-raising professionals get tips from two insiders

Marjorie North

What a great time the Winefest's Sandy Loevner and I had, dishing about what makes a successful event to "the choir" -- more than 100 members of the local Association of Fund-Raiser Professionals at Northern Trust the other day. We gave tips and trade secrets, what happens behind the scenes, the perception of guests walking in the door, and strategy. Sandy advised the audience not to cut corners on important issues, no nickel and diming guests, and giving an added touch, something people didn't expect. When picking a committee, be sure to include a trainee -- someone who can take over in a couple of years; and, above all, make it fun to be a volunteer.

We looked at trends, like less drinking and the need to have non- alcoholic beer and soft drinks available, the necessity of having a hospitality table, and, most important, a sense of humor. "Smile, no matter what," Sandy said. "It'll be over in just a few hours anyway."

A fun afternoon, thanks to program chairman Laura Breeze, recently tapped for Mote's development job, and president Carol Butera-Dutton of the Y Foundation.

Open for pleasure

The **Ritz**-Carlton's 15,000-square-foot spa for residents and members officially opened last weekend, offering more than 90 different treatments in 16 rooms, offering almost every known pampering known to man (or woman), including a river bath tub and a co-ed relaxation terrace overlooking a healing garden.

Lots of locals and hotel residents were greeted by **Ritz** G.M. Carter Donovan and other hotel brass, like spa director Jay Josephs, and food and beverage man Tom Norberg.

Singing love songs

Fab saxophonist Kenny Soderblom will soon be bossa nova-ing down the aisle with main squeeze Leah McCoy, popular Tuesday-night songbird at Fandango on Siesta Key

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0900

-- same place Kenny's quintet holds forth Friday and Saturday nights.

Leah's passion for Brazilian music keeps the audiences coming back for more and Kenny's passion for Leah brings him back to Fandango on Tuesday nights to accompany her. Tip your hat the next time you see the sweethearts, and try to pin them down to a date.

In the spotlight

Invitations are in the mail for the Sept. 24 luncheon honoring Sen. Lisa Carlton for her contributions to the arts, sponsored by the Golden City Woman's Club at Michael's On East. The program features Asolo leaders Howard Millman, Bruce Rodgers and Gil Lazier, plus former Sen. John McKay and Patricia Caswell, Arts Council exec director.

Tickets are $25 ... reserve by calling Gwen Whetzel, 922-9535.

Encore and more

The same hard-working creative team that brought us the Ringling Bridge Celebration recently is doing a block party with the help of Paul Mattison for All Faiths Food Bank. Special-event gurus Dave Labell, Paul Thorpe, Tom Houser and Barbara Strauss were responsible for the seven-hour celebration over Labor Day, complete with spectacular fireworks.

Now it seems that the food bank had its refrigerated truck stolen, hence the theme, "Keep It Truckin'," which will be from 5 to 9:30 p.m. Sept. 25 at Lemon and Main, downtown Sarasota, with music by Shaman, and food and drink. The party is free, but do bring dollars to donate. For more info, call 379-6333.

Bluesfest tickets, by the way, go on sale Friday for the Nov. 1 show that Barbara annually puts together. This year's is headlined by 2003 Grammy-Award winner Solomon Burke, to be featured on the new fall season of "60 Minutes."

People watching

Stanley and Janet Kane dined with Hillary and Bill Clinton last week on Martha's Vineyard. Word is that though the Kanes were impressed with the former president and first lady, they don't plan on changing their political affiliation. ... Because of his black and white infrared pictures of the World Trade Center taken four days before the terrorist attacks two years ago, Arnold Berns of Studio 41 Photography was tapped by the American Red Cross to shoot the New York City Hall and Liberty Island memorial services Sept. 5- 7. ... The title stays the same, but the place is different. Carol Harwood is trading her marketing job at Ringling Museum for one at Mote. ... Giuliano, Lael and big sister Gabriella Hazan welcomed Michela Fae Hazan into the world Aug. 26. Happy grands are Marcella and Victor Hazan and Jacquelynne Caplan. Once his new daughter had been born, proud papa Giuliano returned to the beautiful Villa Giona in Italy to finish teaching several cooking courses.

You can reach Marjorie North at 966-1315 or by e-mail at marjorie.north @heraldtribune.com
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0901

PHOTO 7; Caption: STAFF PHOTOS / MARJORIE NORTH Jan Chester of Planned Parenthood and the opera's associate development director, Melissa Lane, who's expecting her and husband Chris Burtless' second son in November. Chris, by the way, is the opera's theater manager. Valerie Silver and Karen Bogues WCI Communities' Don Gunn and wife, Candie COURTESY PHOTO Sweethearts Kenny Soderblom and Leah McCoy **Ritz** -Carlton hotel food and beverage man Tom Norberg and spa director Jay Josephs CFRE membership chairman Faith Pridmore, president Carol Butera- Dutton and program chairman Laura Breeze Myriam Alvarez-Thomas, new to Girls Inc. as special events coordinator, will be giving a family literacy program for Latino girls and their families, starting Oct. 1, and Emily Lane, fund development wiz for the local Girls Scouts

---- INDEX REFERENCES ----

NEWS SUBJECT: (Arts/Entertainment (GENT); Travel (GTOUR); Political/General News (GCAT))

INDUSTRY: (Lodgings (I665); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Florida (USFL); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: AEN; COLUMN; ARTS/ENTERTAINMENT/THEATER; Soderblom, Kenny; Northern Trust

EDITION: SARASOTA

Word Count: 922

9/14/03 SARHTRIB E2

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works. RC 0902

Westlaw.

factiva
Dow Jones & Reuters

9/12/03 Fla. Today 27
2003 WL 7150925

Florida Today
(c) Copyright 2003, Florida Today. All Rights Reserved.

Friday, September 12, 2003

TGIF

Gala wine benefit sure to please palates

Carol Jose

Gala wine benefit sure to please palates By Carol Jose

Food Queen

Mark Sept. 19 on your calendar for "Casablanca," a 1940s gala wine tasting and silent auction from 7 to 10 p.m. to benefit the Women's Center.

Dig out your own, (or your grandma's) Ingrid Bergman/Humphrey Bogart style WWII-era duds and fedoras for the occasion. The Green Turtle Market and Restaurant of Melbourne will be providing food for the occasion, and Village Gourmet in Cocoa Village will sponsor wines. Stan Leavitt entertains.

Two tips of our toque to these local food and beverage industry supporters of good works for the community. Early reservations are encouraged, credit cards are accepted, and the cost is a $75 per person donation.

The event is at The Hangar at 2000 General Aviation Drive, Melbourne. Contact the Women's Center at (321) 242-3110 for reservations and information.

****

You can now make a beeline across State Road 528 for superb fine dining, presented by one of the Southeast's top chefs with the opening of Norman's at the new **Ritz** -Carlton Orlando, Grande Lakes. It is worth the drive (or even spending a romantic overnight getaway there). Recently, friends staying at the **Ritz** invited me to dine with them at Norman's.

Under Chef Norman Van Aiken's eagle eye, the restaurant kitchen creates a dazzling dining experience. We opted for the regular three-course menu ($55 per person, plus tax and gratuity). Our First Plates consisted of delights like my Asian-flavored pork belly with golden pineapple confit, spicy tomato marmalade and frisee lettuces in ginger vinaigrette, and a companion's Down Island French Toast with Curacao-scented foie gras, griddled brioche, passion fruit caramel and gingery candied lime zest. Both offered unusual and satisfying flavors to perk the

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0903

appetite.

We segued into the Second Plates, where my mango-barbecued boneless duck meat came in a green chili-studded pancake, with wood oven roasted duck breast slices tucked alongside, and cumin-scallion sour crema complemented the composition. The duck breast was perfect and the tastes and textures, spiked alternately with heat and cool, had my taste buds dancing.

The serrano-wrapped, roasted and sliced tuna Escalivada with a cocao bean puree and Spanish olive oil emulsion got a big thumbs up from a dining companion.

The extravagant 2000 Chateau Beaucastel red our host selected added a memorable wine note. Composition of every dish was superb, as befits Norman's and the **Ritz**. Dessert was divine.

The bigger five-course "tasting menu" is $75 per person, (optional wine flight is an additional $50 a person), plus tax and gratuity.

Norman's is at 4040 Central Florida Parkway, a mile south off John Young Parkway exit from State Road 528. Reservations are essential. Call (407) 206-2300 or go to www.grandelakes.com/dining.html

Send information to Carol Jose, P.O. Box 419000, Melbourne, FL 32941-9000, e-mail to cjose@mindspring.com or fax to (321) 242-6620.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Food/Cooking (GFOD); Political/General News (GCAT); Content Types (NCAT); Routine General News (NRGN))

INDUSTRY: (Wine (I426); Restaurants/Cafes/Fast Food (I661); Food/Beverages/Tobacco (I41); Hotels/Restaurants/Casinos (I66); Beverages/Drinks (IBEVRGE))

REGION: (United States - Florida (USFL); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: FL; South

EDITION: FINAL;ALL

Word Count: 512

9/12/03 FLTODAY 27

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0904

Westlaw.

factiva
Dow Jones & Reuters

7/25/03 Det. News 1
2003 WL 57066846

The Detroit News
(c) Copyright 2003, The Detroit News. All Rights Reserved.

Friday, July 25, 2003

Front; A

Bush promises rebound for ailing Michigan

Charlie Cain, Jennifer Brooks and John Bebow

LIVONIA -- President Bush on Thursday came to Michigan, where 368,000 are out of work, to argue that his policies are starting to revive the limping economy. "There is sign after sign after sign that we are poised for growth," the president told supporters and 250 employees of Beaver Aerospace and Defense Inc. in Livonia.

Michigan needs that promised growth: June's unemployment rate, 7.2 percent, is the highest in 10 years and up from 6.8 percent in May. Nationally, the unemployment rate last month was 6.4 percent. That should fall, the president said, as his $350 million jobs and growth plan, recently approved by Congress, gains traction.

"Better days are ahead," he promised.

Despite Bush's encouraging words, nearly two-thirds of Michiganians in a Detroit News poll published Thursday said the economy is in bad straits -- by far the worst since The News began polling on that issue in 1996. Residents are about equally divided on their approval of Bush's economic policies.

While in Michigan Thursday, the president raised $2 million for his 2004 re-election campaign. A buffet fund-raising dinner at Dearborn's **Ritz**-Carlton Hotel cost $2,000 a plate and was attended by 950 supporters.

Bush raised $1.5 million at a similar dinner at the **Ritz** last October. Last night's buffet tables offered raw vegetables stuffed into clay flower pots, carved roast beef, cheeses and breads.

Bush has visited Michigan 10 times as president, underscoring its importance to his campaign treasury and to his re-election effort.

The president's 12-hour swing through Michigan and Pennsylvania, earlier Thursday, had the air of a campaign trip. Taxpayers split the costs of the trip with Bush's re-election committee.

Bush lost both states in 2000, and wants to win them next year. Together, Michigan and Pennsylvania will account for some 14 percent of the electoral votes needed to

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

win the presidency.

"You're laying the groundwork for what will be a great victory in 2004," Bush told his patrons at the **Ritz**. "I'm going to count on you during the course of this election. I'm getting ready and I'm loosening up, but the political season will come soon enough. Right now, I'm doing the people's business in Washington."

Democrats rebuke Bush

In Livonia, Bush said his tax break for small business will result in a $70,000 savings for Beaver Aerospace. He said that will enable the company, which makes actuators, gears and other components for aerospace, defense and commercial markets, to hire additional workers.

"There are companies across the country like this," the president said. "And if I have 10 hired here, 10 hired there and 10 hired over there, all of a sudden those 10 start adding up and our fellow citizens are getting back to work. And that's what we came to talk about: How to get America back to work."

Democrats weren't buying it.

In a conference call with reporters, arranged by the Democratic National Committee, U.S. Rep. Bart Stupak of Menominee and U.S. Rep. John Dingell of Dearborn put their spin on Bush's visit -- pointing to Michigan's creeping jobless rate and the loss of 127,500 jobs here.

"The economy is just dismal," Stupak said. "I hope the president gets a chance to talk to real people and not just those who pay $2,000 a head for dinner."

Senate Democrats said while Bush was touting his tax cuts, he was ignoring the huge federal debt that taxpayers would ultimately have to cover.

"The people's money, translated into the people's debt, is going to take money out of the people's pockets," said Sen. Jon Corzine of New Jersey, who heads the Senate Democratic campaign committee.

The Democratic politicians weren't the only ones who were protesting the president's policies.

Outside the Dearborn fund-raiser, about 50 people protested the war in Iraq.

The sign-carrying protesters were part of the Michigan Emergency Committee Against War and Injustice and were kept about 150 yards from the hotel behind a barricade and under the eye of Dearborn police and Secret Service agents.

Mike Clancy, 67, a retired accountant from Northville, attended the demonstration with his wife, Phyllis, 65, a part-time nurse's aide who carried a sign stating, "Mr. George Bush, a leader who brought dishonor to our country. Shame on you!"

"We're protesting the current administration," Mike Clancy said. "We think the president lied to us. We want to hear the truth."

Support at Beaver Aerospace

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0906

Beaver Aerospace workers, however, liked what they heard from the president.

Senior cost accountant Dave Gonzales of Northville said his company is "definitely not hurting," thanks to government defense contracts.

He was happy to hear the president "push the tax cuts a bit more. I think he's doing a great job."

Before Bush arrived, employees from Beaver's neighboring businesses sat in lawn chairs across the street, awaiting the motorcade. Work was all but canceled for the day, they said.

Jerry Lewis, 40, of Detroit said he normally votes for Democrats. But if he had the chance, he'd tell Bush "you've got a swing voter here.

"Basically, I think he is doing a good job," said Lewis, one of eight employees at Century Instrument on Mayfield Street, across the street from Beaver. "I think he's on the right track with the economy, the way he's cutting the taxes."

Lewis said Century makes equipment for oil wells and water testing, so it's eager to get in on the rebuilding of Iraq.

Kate Yoder of St. Clair Township, a physical therapist, remains concerned about the economy, and wanted to know how Bush "plans to stimulate growth. I know the economy is supposed to be in a recovery," she said. "Hopefully, that's true."

Encouraging signs

Bush said there already are encouraging signs that the economy is rebounding: low interest and inflation rates, and increased worker productivity.

The president also defended the national deficit, which will balloon to a record $455 billion this year. He blamed the deficit on the economic slowdown, and the cost of fighting terrorism in Afghanistan and Iraq.

Bush said the deficit can be cut by half in the next five years, through job creation and maintaining fiscal discipline in Washington.

"My main focus is making sure people can find a job, and I believe it's going to happen," he said.

The president urged Congress to fan economic growth by extending child care credits to low-income families, outlawing frivolous lawsuits that drive up health care costs and passing a new energy bill to lessen American dependence on foreign energy sources.

"Soon the mail carrier will be delivering the checks that we promised to the American people," Bush said. He was referring to rebate checks of up to $400 per child, the result of a tax cut enacted in May that increased the total annual credit to $1,000 this year for middle-income families.

"Twelve billion in tax relief is on its way to more than 25 million American families."

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0907

The flag-waving audience at Beaver Aerospace cheered when he talked about this week's killing of Saddam Hussein's two sons by U.S. forces.

"They were discovered and their violent careers ended in justice," he declared.

"Our brave troops still face danger in Iraq because there are people there who hate the thought of a free society. They can't stand freedom and they're dangerous. But we're finding these terrorists as well."

---- INDEX REFERENCES ----

NEWS SUBJECT: (Government Taxation/Revenue (E211); Domestic Politics (GPOL); Government Finance (E21); Economic News (ECAT); Political/General News (GCAT))

REGION: (United States (USA); North American Countries (NAMZ))

Language: EN

OTHER INDEXING: MI; LIVONIA; Midwest; President Bush, speaking to 250 employees of Beaver Aerospace and Defense Inc. in Livonia, promised Michiganians the economy will improve. "Better days are ahead," he said.; "You're laying the groundwork for what will be a great victory in 2004," a beaming Bush tells his patrons at the **Ritz** -Carlton, as state Republican Chairwoman Betsy DeVos applauds.; About 950 Bush supporters recite the Pledge of Allegiance during a fund-raising dinner for the president.; PRESIDENT; UNITED; STATES; MICHIGAN; ECONOMY; BUSINESS; CONDITIONS

EDITION: TWO DOT

Word Count: 1289

7/25/03 DETROITNWS 1

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0908

Westlaw.

factiva
Dow Jones & Reuters

7/24/03 Atlanta J. - Const. GE18
2003 WL 58565132

The Atlanta Journal - Constitution
Copyright (c) 2003 The Atlanta Journal-Constitution, All Rights Reserved

Thursday, July 24, 2003

City Life Midtown

2003 GUIDE BOOK: DINING: Dig in: You'll find all kinds of tastes

JOHN KESSLER
Staff

The trick to coming up with a useful list of restaurants in greater Atlanta is to understand the always relative relationship between quality and geography --- the two factors that influence every dining decision made in this city. Below you'll find a mix of restaurants that have earned our highest ratings along with longtime favorite neighborhood joints and great ethnic finds. And we've added a few decent options in parts of the metro area that haven't yet seen the dining boom of Decatur and Roswell, let alone Buckhead and Midtown. Sometimes you're not looking for Mr. Right as much as Mr. Right Around the Corner. There should be something on this list close to you and more than enough spots that merit the drive.

ATLANTA

North intown

** Antica Posta. The Betti family owns two Antica Postas --- one in Buckhead and one in the Tuscan countryside --- and they strike a European rather than an immigrant tone. The fresh breads and estate-bottled olive oil to swipe them through will have you at hello. As is often the case in Italy, the first courses produce the most memorable flavors. 519 E. Paces Ferry Road N.E. Buckhead. 404-262-7112. $$

*** Aria. Gerry Klaskala deserves all the attention he gets for the big flavors and visual appeal of his contemporary American cooking, served in a stark-white, yet cozy, room set with contempo artwork. Roasted Vidalia onion soup, pork shoulder in balsamic reduction and oak-grilled veal chop with hedgehog mushrooms have a real warmth of spirit. Kathryn King's desserts are among the best around. 490 E. Paces Ferry Road N.E. Buckhead. 404-233-7673. $$-$$

** Atlanta Fish Market. Say what you will about the big copper fish leaping beside Pharr Road. Atlantans put up with the waits, the noise and the ever-present crowds at this Buckhead institution because the fish is fresh and the menu offers a comprehensive list of choices. If it swims and you like to eat it, you can find it at the Fish Market. 265 Pharr Road N.E. Buckhead. 404-262-3165. $$-$$

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0909

** BluePointe. You don't often walk into public spaces on this scale in Atlanta. It is like the four-chamber heart of Buckhead through which the city's money/power/style identity courses. The menu has lost some of its focus, but chef Ian Winslade can show finesse in dishes like a cashew-crusted halibut seared in a Vietnamese rice paper and served over green bean salad. The bar remains a fun place for drinks and appetizers. 3455 Peachtree Road N.E. Buckhead. 404-237-9070. $$-$$

*** Bone's. Atlanta's best steakhouse for 20-plus years has earned its wings as a local institution. Flawless charbroiled steaks and an endless list of red wines are the headliners. Side dishes, highlighted by Seabreeze baked potatoes rolled in coarse salt and cheesy grits fritters, keep the dining experience at a top level. 3130 Piedmont Road N.E. Buckhead. 404-237-2663. $$-$$

** Brasserie Le Coze. It's easy to forget you're in a Lenox Square mall at this Parisian-style brasserie. And when it fires on all cylinders, it's a treat. The skate wing with brown butter, spinach and potatoes is a signature for good reason. 3393 Peachtree Road N.E. Buckhead. 404-266-1440. $$-$$

** The Buckhead Diner. This is comfort chow for a new era. The homemade potato chips with Maytag blue cheese sauce are addictive, and the chrome, neon, mahogany millwork and three-toned marble floors make the case for timeless style. 3073 Piedmont Road N.E. Buckhead. $-$$

** Canoe. The gorgeous setting along a twist of the Chattahoochee and the enticing menu conspire to give this bustling spot a unique sense of place. The busily eclectic food is good, sometimes very good. Brunch is among the best in town. 4199 Paces Ferry Road S.E. Vinings. 770-432-2663. $$-$$

** Chops. The name of the game is crusty prime steak for the Buckhead elite. You can also find good seafood, mayonnaise-dripping salads, fine wines and desserts that sound better than they are. 70 W. Paces Ferry Road N.W. Buckhead. 404-262-2675. $$

*** The Dining Room at the **Ritz**-Carlton Buckhead. Bruno Menard --- late of the **Ritz** in Osaka --- is the chef in the venerable Dining Room, and you can look for seared salmon tataki rolled in paper-thin daikon and other Japanese touches on the otherwise French menu. The decor has shed some of its earlier hunt-club stuffiness in favor of shimmery green brocade silk and flashy table settings. A rolling cart brings a chocolate lollipop and other mignardies to end your meal. 3434 Peachtree Road N.E. Buckhead. 404-240-7035. $$

** Five Seasons Brewing Company. Owner Dennis Lange combines many of his food and drink passions at this offbeat, unique brewpub. There aren't many places in the world where you find a menu of Japanese rice balls, mussels mariniere and a host of brews ranging from hoppy ales to complex lagers. We're bats for the grilled pizzas and the definitive Reuben sandwich. 5600 Roswell Road. Sandy Springs. 404-255-5911. $-$$

*** Fogo de Chao. Atlanta's first Brazilian churrascaria is a great example of the genre. After helping yourself to the salad bar to end all salad bars, you signal servers to bring skewers of grilled rump steak, leg of lamb, filet, sausage and a dozen other meats to your table. They slice it onto your plate until you cry

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0910

uncle. 3101 Piedmont Road N.E. Buckhead. 404-995-9982. $$-$$

** Horseradish Grill. A converted barn at Chastain Park is the setting for this noisy, successful restaurant. Something about it clicks: the snappy service, the intimate bustle and the assured way the kitchen upscales Southern food without a lot of fuss. 4320 Powers Ferry Road N.W. Buckhead. 404-255-7277. $-$$ (A second location, also with a two-star rating, is at 3070 Windward Plaza, Suite P, Alpharetta. 770-442-3123.)

*** Joel. After four years in the luxury cocoon of the **Ritz**-Carlton Buckhead, Joel Antunes has created his vision of a French brasserie hopped up on contemporary design and food. Dishes that could hold their own in a fine-dining context arrive piled in big, friendly cast-iron casseroles: braised beef short ribs with tamarind and rutabaga or fresh snails over corn ravioli in a frothy corn cream. 3290 Northside Parkway N.E. Buckhead. 404-233-3500. $$-$$.

*** Kyma. From the cocktails and wine list to the coffee frappes and homemade yogurt with imported honey, Kyma makes every effort to bring the real flavors of Greece to the table. Seafood is the star, particularly the fresh finfish taken from a lavish iced display and grilled with lemon and olive. 3085 Piedmont Road N.E. Buckhead. 404-262-0702. $$-$$

*** La Grotta. Consistently good food and consistently great service make this upscale Italian restaurant, oddly located in the basement of an apartment building, a perennial favorite. It's also one of the few places you can dine alfresco without exhaust fumes. 2637 Peachtree Road N.E. Buckhead. 404-231-1368. $$

** Nava. Chef Kevin Rathbun has talent to burn, and the multilevel design of this upscale Southwest dining room makes an unforgettable visual impact. 3060 Peachtree Road N.W. Buckhead. 404-240-1984. $$

** Pano's & Paul's. Those famous fried lobster tails are still on the menu, but chef Gary Donlick has taken this grande dame of Atlanta dining onto a more contemporary, though not always successful, culinary course. But you gotta love the perfect grilled fish and the sexiest lounge going. 1232 W. Paces Ferry Road N.W. Buckhead. 404-261-3662. $$

** Pig-N-Chik. I've got one word for you, Benjamin: pork. Here it's all about the pig, which is lean, utterly tender, perfumed with smoke and sporting the black surface "bark" that gives the needed textural and flavor contrast. The smoke flavor is light --- perhaps too light for some --- but sweet and persistent. Acceptable Brunswick stew and baked beans as well as crisp, hot crinkle-cut fries are tops on the list of sides. Smoked chicken and turkey are good, salmon is novel and beef forgettable. 4920 Roswell Road (in the Fountain Oaks Shopping Center). Sandy Springs. 404-255-6368. $-$.

** Prime. This well-named upscale bistro understands the yin and yang of Lenox Square shoppers. For the lunching ladies are vast salads, sushi rolls and light fish entrees. For the power-suited guys are top-grade steaks, serious wines and martinis. The side dishes --- jalapeno-cheese grits or black-eyed peas with corn and spinach in a spicy barbecue sauce --- always do other steakhouses one better. 3393 Peachtree Road N.E. Buckhead. 404-812-0555. $$-$$

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0911

** Roy's. The Atlanta branch of award-winning Honolulu chef Roy Yamaguchi's sophisticated East-West fusion restaurant is a professional operation that wears its Hawaiianness like a smear of poi: It's a little thick and a little tacky but, hey, it makes for a nice change of pace. 3475 Piedmont Road. Buckhead. 404-231-3232. $$

**** Seeger's. A three-time recipient of five stars from the Mobil Travel Guide, Seeger's deserves every accolade that comes its way, even if doesn't always strike a chord with the local audience. The reason: Chef Guenter Seeger is a kitchen genius. The man has a way of stripping the components of a meal down to the basics and then rebuilding them along his own lines. If one course jars your palate with a strange juxtaposition, the next coddles it without something rich. If one is all about technique --- how on earth does white tomato mousse happen? --- the next is a paean to the ingredients on the plate. So what has Seeger been cooking of late? Truffle flan capped with gorgeous morels, beets with beet gelee and beet sorbet, trout sashimi with lime powder. The wine list is a thrill not only for its maturity but also for its boutique bottles from France and Germany. 111 W. Paces Ferry Road N.W. Buckhead. 404-846-9779. $$.

Midtown, east intown

** Baraonda. Restaurants have been going up like crazy in Midtown, but none has quite hit the neighborhood's nail as squarely on the head as this midpriced pizzeria. Arrive after 8 p.m. to avoid the pre-Fox Theatre glut and settle in for a crisp little knife-and-fork pie with melted cherry tomatoes and arugula. Meat and fish specials and pastas are also worthy of your attention. 710 Peachtree St. N.E. Midtown. 404-879-9962. $-$

(LOCAL CLASSIC) The Colonnade. Mix and mingle at this Atlanta institution for Southern classics like fried chicken or grilled trout. Some of the waitresses have been there for decades. But really, everyone goes for those addictive homemade hot yeast rolls. 1879 Cheshire Bridge Road N.E. Cheshire Bridge/LaVista. 404-874-5642. $

** Dish: With its solid wooden canopy out front, you no longer can really dine under the stars, but the setting of this former gas station is romantic nonetheless. And raindrops need never put a damper on the experience. Expect a menu steeped in dramatic whimsy. 870 N. Highland Ave. N.E. Virginia-Highland. 404-897-3463. $$

** Fritti. The fried appetizers --- wild mushrooms with rosemary, calamari, smelts --- give this edgy yet comfortably casual rehab of a garage its name. But it's the Neapolitan pizzas, with their sheer, bubbly crusts and gracious toppings (prosciutto, bresaola, salt-cured anchovies, fruitti di mare) and wood-grilled meats that add a dimension to the local dining scene. 311 N. Highland Ave. Inman Park. 404-880-9559. $-$$

** La Tavola Trattoria. This is a reliable trattoria with sharp, friendly service and an intelligent wine list. Fine pastas, sea scallops over polenta and risotto appeal as much as the comfy booths and people-watching. It's also the surest thing for a late meal in this part of town. 992 Virginia Ave. N.E. Virginia-Highland. 404-873-5430. $-$$

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

*** MF Sushibar. Here it's sushi and nothing but: a vast array of pristine fish served with more skill than innovation in a groovy L.A. setting that many will love and others will consider too slick. 265 Ponce de Leon Ave. Midtown. 404-815-8844. $$.

** One Midtown Kitchen. Located on a ragged selvage of Piedmont Park, this restaurant is all about buzz, lubricious commerce and its own sure vision of comfort chic. With its view of the Midtown skyline and its electric interior design, the space builds your expectations for a memorable evening. And the food plays along beautifully: not too hip to soothe, not too plain-folks to lose its gourmet street cred and --- major point here --- not too expensive. 559 Dutch Valley Road N.E. Midtown. 404-892-4111. $-$$.

*** Sotto Sotto. Seafood risotto, wood-roasted fish, game specials and panna cotta are among the dishes that keep this trattoria packed. This restaurant's popularity can sometimes make for a dining ordeal, but the food is of a rare enough quality to encourage us (and everyone) to come back. The wine list is a treat. 313 N. Highland Ave. N.E. Inman Park. 404-523-6678. $-$$

*** Tamarind Thai Cuisine. Every aspect of this hidden Midtowner is a treat: The flavors are vibrant, the presentations lovely, the wait staff unerringly attentive and the decor filled with sophisticated and witty touches. Shrimp salad and green curry are always remarkable. 80 14th St. N.W. Midtown. 404-873-4888. $-$$

** Tierra. The unfamiliar but friendly style at this pint-size Ansley Park bistro is Latin American fusion. Many dishes are inventive creations from a well-stocked Latin larder while others are by-the-book Salvadoran or Peruvian recipes; all of it tastes new and fresh. 1425 Piedmont Ave. N.E. #B. Ansley Park. 404-874-5951. $-$$

** The Vortex. Reliable, unpretentious pub food, including one of the biggest and best burgers in town, comes with just the right amount of hip, in-your-face attitude. The burgers come in a range of choices, from standard cheeseburgers to the Jamaican Jerk burger brushed with island spice. 878 Peachtree St. N.E. Midtown. 404-875-1667. $ (Another location is in Little Five Points.)

Downtown, west side

**** Bacchanalia. Set in a renovated meatpacking plant in the locus of city cool, Bacchanalia serves prix fixe lunch and four-course dinners amid high ceilings and industrial yellow tile contemporary furnishings. You enter though Star Provisions, a gourmet cook's market, and settle in for an evening of easygoing luxury. Fresh Pennsylvania snails with shiitakes and Meyer lemon, blue prawns with vanilla and saffron, and dayboat Gulf snapper with nickel filet beans show chef Clifford Harrison's commitment to the best product available. 1198 Howell Mill Road N.W. West intown. 404-365-0410. $$

** Commune. A New York import that has found a sense of place in the Westside development, Commune feels like a gourmet lounge. With its glowing red lights, illicit thoughts come to mind. The cooking is uneven but has a nice spirit of uncomplicated comfort. Don't escape without checking out the aerie of a bar upstairs. 1198 Howell Mill Road. West intown. 404-609-5000. $$.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0913

** The Food Studio. Set in a turn-of-the-century tractor factory amid art studios and offices, this futuristic yet warmly romantic dining room is one of the most stunning in the city. And the contemporary cuisine, though sometimes fussy, strikes many high notes. 887 W. Marietta St. N.W., Studio K-102. West intown. 404-815-6677. $-$$

** Pangaea. If you thought tuna salad on rye was the last word in sandwiches, think again. This "global grub" sandwich shop on an obscure bend of road in west Midtown serves everything from Vietnamese banh mi to Mexican tortas, and does well by most. 1082 Huff Road N.W. West intown. 404-350-8787. $.

(LOCAL CLASSIC) Rosa's Pizza. This downtown hole-in-the-wall serves not only the best walking slice in the city, but good fat-noodled spaghetti in the Rosa family's own sauce. Calzones, with their crusty brown dough (same as the pizza) harboring a chewy trove of mozzarella, are also heaven on a paper plate. 62 Broad St. N.W. Downtown. 404-521-2596. $

** Taqueria del Sol. A happening taqueria that takes fast food to new heights. The fish and Memphis barbecue pork tacos are addictive. The turnip greens kicked up to new heights with chile de arbol remain one of the city's unique flavors. And the airy, screened-in patio is a terrific spot to kick back with a margarita. 1200 Howell Mill Road N.W. #B. West intown. Second location in Decatur. 404-352-5811. $-$

(LOCAL CLASSIC) Thelma's Kitchen. Blue-collar workers, Coca-Cola executives, celebrity athletes --- everyone flocks to Thelma Grundy's cafeteria line across from the Georgia Tech campus. She's well-known for her fried chicken, but the broad selection of home-style vegetables is what has crowned her Atlanta's queen of soul food. 768 Marietta St. N.W. Georgia Tech area. 404-688-5855. $

South intown/South Fulton

*** Oscar's. Confident and edgy cooking is executed with rare finesse at this neighborhood storefront. The stark, swank and spot-on look evokes the 1930s. If you wonder where to go for fine dining near the airport, this is it. Try the pork shank with rye gnocchi and sauerkraut and the Sardinian flatbread with bresaola and chervil. 3725 Main St. College Park. 404-766-9688. $-$$

(LOCAL CLASSIC) Harold's Barbecue. A classic barbecue joint serving up the best Brunswick stew and cracklin' bread in town. Go for a sandwich on white bread toasted on a hot grill over the fire. 171 McDonough Blvd. S.E. Southside. 404-627-9268. $

** Iris. The panhandle bar first pulls you in and then the food keeps you at this smart-looking rehab of a filling station. A free-form ravioli draped over a turbot fillet, a Caesar salad scattered with diminutive fried oysters and a baguette sandwich of French salami, sweet butter and cornichons show off the style of this kitchen. Which is . . .? Ingredient savvy, never weird and vaguely French with an urban edge. 1314 Glenwood Ave. S.E. East Atlanta. 404-221-1300. $-$$.

(LOCAL CLASSIC) The Historic Green Manor. The Green family calls its Sunday dinner-style lunch and brunch buffets "elegant Southern." The bounty of luscious roast meats, fried chicken, fresh vegetables and Miss Emma's made-from-scratch

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

desserts has kept conventioneers and Southside regulars coming to this stately mansion for a decade. 6400 Westbrook St. Union City. 770-964-4343. $-$

DeKalb County

** Floataway Cafe. This all-but-hidden restaurant stands alone in its innovative approach to French and Italian country cooking with an emphasis on top-quality ingredients. Look for a startlingly delicious salad of roasted beets and creamy avocado in citrus dressing, pan-browned gnocchi with Kobe beef shortribs, hand-cut pasta, pristine fish served in a rustic, brothy bourride and pommes frites that are still the city's best. 1123 Zonolite Road N.E. Emory/Briarcliff area. 404-892-1414. $$

James Joyce Irish Pub. Don't expect any food epiphanies, but if you order carefully, you can enjoy a good, inexpensive meal at this handsome pub with an authentic Irish brogue. Stick with standards like fish and chips and shepherd's pie, and steer clear of anything that might wilt under a heat lamp (Irish mixed grill, tilapia special). Great Irish music on the sound system; 32 draft and bottled beers. 22 N. Avondale Road. Avondale Estates. 404-296-5097. $

** Little Szechuan. This Buford Highway pioneer has firmly established itself as one of the few bright spots in Atlanta's Chinese restaurant scene. Tofu with black bean sauce, eggplant in garlic sauce, whole snapper with crispy yellow beans, spicy Szechuan noodles and snow pea leaves are a few of the specialties that cover a wide gamut. 5091 Buford Highway N.E. Doraville. 770-451-0192. $-$

** Madras Saravana Bhawan. Vegetarians, ethnic explorers and spiceheads have discovered "that new Indian place with the long name." The lengthy menu specializes in the vegetarian cooking of southern India, and all of it is prepared with such a deft understanding of spicing and textures that there is no wrong direction when ordering. 2179 Lawrenceville Highway. Decatur. 404-636-4400. $

*** Penang Malaysian Cuisine. The hip-tacky tropical beach setting and the fascinating array of Malaysian dishes make this unusual New York chain a Buford Highway standout. It's all worthwhile, but the canai roti crepes with curry dip, the tart laska soup and the whole crispy snapper in red chili paste are the dishes we can't miss. 4897 Buford Highway. Chamblee. 770-220-0308. $-$

*** Watershed. Chef Scott Peacock has turned this glorified sandwich shop, once a service station, into the area's best venue for regionally inspired cuisine. Yes, it can be noisy and hard-edged. But the food has rare soulfulness ---elegant seafood and sausage gumbo, shrimp paste with grits, and farmhouse chicken salad are basic foods with gourmet presence. 406 W. Ponce de Leon Ave. Decatur. 404-378-4900. $

** Yong Su San. From the barbecue, grilled at the table over live wood charcoal to the astounding selection of soups and soupy casseroles to the unique multicourse tasting menu, the kitchen prepares some of the most elegant Korean food in town. It's also a lovely spot, with a barbecue room that overlooks a pine grove. But be ready for a few communication problems. 5979 Buford Highway #B-1. Doraville. 770-220-0682. $

More dining online: The Journal-Constitution's online dining guide has more

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0915

detailed information on each restaurant. Go to accessAtlanta.com.

Restaurant reviews every Thursday in the accessAtlanta section of the AJC. Graphic
KEY TO RATINGS

**** Outstanding. Sets the standard for fine dining in the region.

*** Excellent. One of the best in the Atlanta area.

** Very good. Merits a drive if you're looking for this kind of dining.

* Good. A worthy addition to its neighborhood, but food may be hit and miss.

Local Classic: Longtime restaurant that has become an institution.

Neighborhood Best Bet: Well worth visiting if you are in the area.

PRICES

The cost for a typical meal, per person, including tip and tax (no alcohol), is:

$$ (more than $35);

$$ ($20-$35);

$ ($10-$20);

$ (less than $10).

Though we routinely check information to make sure it is up to date, please remember that menus, chefs, prices or decor can change without notice.

To report changes, or if you have questions or comments about this information, write to AJC dining critic John Kessler at The Atlanta Journal- Constitution, Features Department, P.O. Box 4689, Atlanta 30302; call 404-526-5452; fax to 404-526-5509; or send e-mail to jkessler@ajc.com.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Food/Cooking (GFOD); Political/General News (GCAT); Content Types (NCAT); Routine General News (NRGN))

INDUSTRY: (Restaurants/Cafes/Fast Food (I661); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Georgia (USGA); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

RC 0916

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

7/24/03 ATLNTAJC GE18

OTHER INDEXING: Special Section

EDITION: HOME

Word Count: 3808

7/24/03 ATLNTAJC GE18

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0917

Westlaw.

factiva
Dow Jones & Reuters

7/24/03 Atlanta J. - Const. GM21
2003 WL 58565012

The Atlanta Journal - Constitution
Copyright (c) 2003 The Atlanta Journal-Constitution, All Rights Reserved

Thursday, July 24, 2003

Fayette

2003 GUIDE BOOK: DINING: Nationally known restaurants on the menu

JOHN KESSLER
Staff

Over the past five years metro Atlanta has undergone what feels like a top-to-bottom restaurant makeover. Sure, some of the old greats like the Dining Room at the **Ritz**-Carlton Buckhead and Pano's & Paul's continue to thrive. But the newer restaurants are the ones putting Atlanta on the nation's food map. Visitors to this city no longer go home talking about the smog and the traffic. They talk about memorable meals as well. Consider that two of the 14 restaurants that hold five stars from the Mobil Travel Guide are in Atlanta. In addition to the Dining Room, where chef Bruno Menard turns out innovative French food tinged with Japanese flavors, there is Seeger's --- an intimate dining experience in a converted Craftsman bungalow courtesy of former **Ritz** chef Guenter Seeger, whose nightly menu may include a foie gras creme brulee.

Locals also love Bacchanalia, a high-end restaurant in an unlikely setting ---a vintage meatpacking plant far from the Buckhead scene.

The four-course fixed price meal offers the best of local, seasonal provenders, and prime reservations can be hard to come by. Owners Anne Quatrano and Clifford Harrison also operate a second restaurant, Floataway Cafe, that has a more playful and edgier menu with a signature fig and blue cheese pizza.

In suburban Roswell, Asher serves its own four-course menu, featuring such specialties as sweetbreads with endive chutney and beef carpaccio sandwiched in microthin bread crisps.

Even in today's dour economy, Atlanta's newer restaurants keep glamour in mind. Joel, opened in late 2001 at a reputed cost of $5 million, brings a new level of refinement to the city's dining scene. Chef Joel Antunes has a unique vision, and he cooks updated French fare that is subtle and exotic on one hand, but also hearty and grounded. And his desserts --- among them, an amazing whiskey millefeuille --- are the best in town.

Other restaurants are getting a national reputation. Kyma --- a Greek seafood palace specializing in whole grilled fish --- can be mind-blowingly good. And the

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0918

excellent ouzo and Greek wine selection doesn't hurt. Aria is the small, mod place locals love for a memorable meal that won't require a bank loan. Watershed, in a converted filling station in Decatur, offers the best sense of gourmet place, thanks to the dyed-in-the-cotton Southern sensibility of chef Scott Peacock. Pasta and risotto that hit the spot are the thing at tightly packed Sotto Sotto in the Inman Park neighborhood.

There's barely room to get into Atlanta's sundry ethnic dining options, but if you're jonesing for South Indian vegetarian fare, Korean barbecue or tofu, Colombian arepas or Mexican soft tacos, no problem.

The Buford Highway corridor, which extends into Atlanta's north suburbs, is filled with options. Photo Fresh fish and vegetables are displayed out front at Greek seafood restaurant Kyma in Buckhead. / WILLIAM BERRY / Staff Photo Anne Quatrano (left) and Clifford Harrison sample a dish in the kitchen at Floataway Cafe, one of their two restaurants. / WILLIAM BERRY / Staff

---- INDEX REFERENCES ----

NEWS SUBJECT: (Food/Cooking (GFOD); Political/General News (GCAT); Content Types (NCAT); Routine General News (NRGN))

INDUSTRY: (Restaurants/Cafes/Fast Food (I661); Full-service Restaurants (I6611); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Georgia (USGA); North American Countries (NAMZ); United States (USA); Southern U.S. (USS))

Language: EN

OTHER INDEXING: Special Section

EDITION: HOME

Word Count: 530

7/24/03 ATLNTAJC GM21

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0919

Westlaw.

factiva
Dow Jones & Reuters

7/19/03 Rocky Mtn. News 5C
2003 WL 6369774

Rocky Mountain News
Copyright (c) 2003 Bell & Howell Information and Learning Company. All rights reserved.

Saturday, July 19, 2003

Business

HOTEL OFFERS KIDS SPLASHY TREATMENT

Jane Hoback and Gil Rudawsky ROCKY MOUNTAIN NEWS

Family vacationers are becoming a bigger part of the travel market, and Denver's Hotel Teatro is after its piece. The boutique hotel is offering turndown service for children. As part of the amenity, hotel staff will draw a bubble bath, complete with a rubber duck, milk and cookies. The cost: $12.

But don't worry: The hotel won't ignore the adults. The staff will do the same for grown-ups, with adult treats of course: Scotch or French Rose Brut champagne, Aveda bath products and Fiji water.

The cost: $35.

Critter helps delay bank opening

Eek! A mouse!

Or, more accurately, the Preble's jumping mouse, which is helping delay the opening of Integrity Bank & Trust, a startup bank in the Monument area.

Integrity Bank initially chose a lot at the corner of Colorado 105 and Knollwood Drive, but found its site was in a habitat for the jumping mouse, on the endangered species list since 1998.

Told by the landowner it might take a year for a development plan to get approved, the bank chose another site on the same corner.

But the new location is in the Monument city limits, requiring a land use permit with its attendant building, fire, landscaping and traffic requirements.

So while all that is worked out, the bank is choosing a temporary location on Woodmoor Drive. But that site is more than a half-mile away, and Integrity Bank found itself in front of the Colorado Bank Board this week, asking for and receiving a ?temporary location variance.??

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

All this makes Integrity think it may miss its August target and open in September. ?You're not going to be able to jump ahead??? punned bank board member Terry Reitan, to a chorus of groans.

Hybrid cars may get Aspen parking perk

Puny hybrid vehicles might get special treatment over Land Rovers and Hummers on, of all places, Aspen's city streets.

The Aspen City Council this week supported a proposal that would offer free parking for the electric-gas cars.

The city aims to regain its stature as a trendsetter in environmental causes.

?I think it sends a message of encouragement that the city is willing to reward people who are making an investment in clean air,?? Councilwoman Rachel Richards was quoted as saying in the Aspen Daily News.

Ritz putting the chill on noisy AC unit

And in more news from Aspen: Is the air conditioning at the **Ritz** on the fritz?

According to a report in the Aspen Times, a noisy air- conditioning unit at the **Ritz**-Carlton at Aspen Highlands is keeping neighbors awake.

The ?whirring noise?? from the chiller measured 67 decibels one morning, Jannette Whitcomb of the city's Environmental Health Department told the Times.

Aspen's noise laws call for a cap of 50 decibels at night and 55 during the day.

The **Ritz**-Carlton was issued a notice of violation from the city.

The **Ritz**-Carlton responded by wrapping sound jackets around the unit, and the hotel is discussing building an enclosure around the system.

?The people at the **Ritz** seem very committed to solving the problem, and rather than take tiny steps to stop the complaint, they're committed to fixing it for good,?? Lee Cassin, Aspen's environmental health director, told the Times.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Economic Performance (E11); Economic News (ECAT))

INDUSTRY: (Lodgings (I665); Hotels/Restaurants/Casinos (I66))

REGION: (United States - Colorado (USCO); North American Countries (NAMZ); United States (USA); Western U.S. (USW))

Language: EN

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0921

OTHER INDEXING: BFN; BUSINESS/FINANCE/ECONOMY; Integrity Bank & Trust

EDITION: FINAL

Word Count: 601

7/19/03 RKYMN 5C

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0922

Westlaw.

factiva
Dow Jones & Reuters

5/14/03 Chi. Sun-Times 6;S
2003 WL 9552369

Chicago Sun-Times
Copyright The Chicago Sun-Times, Inc.

Wednesday, May 14, 2003

Food

FOOD NEWS

A decade of dining ; Gabriel's dinner features chef's signature dishes

Denise I. O'Neal

Gabriel's Restaurant revisits the classics in honor of its 10th anniversary.

Chef/owner Gabriel Viti has created a dinner of classic dishes as part of the restaurant's birthday celebration.

Gabriel's, recently inducted into the Nation's Restaurant News Fine Dining Hall of Fame, will feature menu items that have become signature dishes over the past decade.

Appetizers include seared ahi tuna with braised daikon (Asian radish) and sesame soy vinaigrette; shrimp kataifi with tomato horseradish sauce. Pastas to be spotlighted are rigatoni with Italian sausage and tomato basil sugo; crespelle filled with spinach and taleggio cheese in a Parmesan sauce. Entree choices include Chilean sea bass with lemon and herb vinaigrette and roasted rack of lamb with ratatouille and thyme sauce.

The cost is $80, not including tax, tip or beverages, but each guest will receive a complimentary glass of Champagne to toast the "decade of indulgence."

Gabriel's is at 310 Green Bay Rd., Highwood. For more information, call (847) 433-0031.

Dinner partners

Ben Pao joins the Art Institute of Chicago in a culinary celebration of the museum's exhibition, "Himalayas: An Aesthetic Adventure," beginning at 5:30 tonight. A Champagne reception will be followed by a lecture and dinner.

Appetizers on the Himalayan-inspired menu include bon bon chicken salad, teriyaki beef satay, Szechuan asparagus maki rolls and Old World egg rolls. Featured entrees are lemon chicken, Sichuan beef and broccoli, black pepper shrimp, vegetable stir fry and Ben Pao fried rice.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0923

Chocolate spring rolls, creme brulee and tropical fruit salad will be served for dessert. The cost is $40.

Ben Pao is at 52 W. Illinois. For more information, call (312) 222-1888.

Chocolate creations

Chicago's top pastry chefs gather for the 17th annual Visions of Chocolate event starting at 7 p.m. Saturday at the Westin. A 30- foot-long buffet of chocolate (cakes, candy and other creations) will highlight the event. The cost is $135. Proceeds benefit the Chicago Abused Women Coalition.

The Westin is at 909 N. Michigan. For more information, call (773) 489-9081, ext. 15.

Green span

Chicago Gateway Green has launched a new program, Great Meals, Green Deal, to help support the beautification of a portion of the city's in- and out-bound section of the Kennedy Expy. between Grand and Hubbard.

The organization teams with the National Concierge Associa-tion, Chicago Hotel Concierge Association and the Illinois Restaurant Association for the program.

Nineteen area restaurants will help raise funds tosupport the project. The restaurants are Aria, Bar One, Bistro 110, Cafe Spiaggia, Gale Street Inn, Greek Islands Restaurant, Harry Caray's, House of Blues, Howl at the Moon, Jake Melnick's Corner Tap, Joey Buona's Pizzeria Grille, Phil Stefani's 437 Rush, Riva, Rosebud on Rush, the Signature Room at the 95th, Tavern on Rush, the Parthenon, Tuscany on Clark and Tuscany on Taylor.

Each restaurant will create a special "green" item for the occasion. Diners can vote for their favorites at www.gatewaygreen.org.

For more information, call (312) 645-8992.

Model perfect

Actress/model Dayle Haddon launches the Dining Room at the **Ritz**' 2003 author lunch series. Haddon discusses her book, The Five Principles of Ageless Living: A Woman's Guide to Lifelong Health, Beauty and Well-Being (Atria Books, $26), at noon May 22. A three- course lunch will be served. The cost is $33. Copies of the book will be available for purchase during the event, which will be co- sponsored by Borders Books & Music on Michigan Avenue.

The Dining Room is in the **Ritz**-Carlton Chicago, 160 E. Pearson. For information, call (312) 573-5223.

Back to basics

Le Titi de Paris will host a basic fish cooking class at noon Saturday. The cost is $60. The class lasts about two hours and will be followed by luncheon (all-inclusive).

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0924

The restaurant is at 1015 W. Dundee in Arlington Heights. For more information, call (847) 433-8594.

National spot

Local bakery Little Miss Muffin gets a big national push on the Food Network at 9 p.m. Tuesday. The bakery will be featured on the weekly series, "Food Finds."

The bakery, which is the collaboration of sister/brother entrepreneurs Staci Munic Mintz and Kenny Munic, is known for its offbeat-flavored, low-fat muffins such as black cherry oatmeal, cocoa banana, eggnog, sweet blue corn and cranberry pumpkin.

For more information, call (773) 463-6328. Visit www.littlemissmuf fin.com.

Steak deal

Uno Chicago Grill (formerly Pizzeria Uno) has introduced a 16- ounce New York strip steak meal, complete with choice of rice, fries, skinless baked (mashed potatoes with cheese and bacon on top) or roasted vegetables for $13.99 with an option to purchase the house or Caesar salad at half price.

The new items are available at all Chicago area Uno Chicago Grills.

For a list of area restaurants, visit www.unos.com.

Batter up

Aunt Jemima brand pancakes is asking, "How does your family breakfast tradition stack up?" An independent poll recently conducted for the company on breakfast trends concluded that kids enjoy cooking as a family. The survey's findings inspired the company's new Aunt Jemima Cooking Breakfast With Your Kids Contest. Children and their parents should send in their favorite pancake recipes along with a short essay on their family's breakfast traditions. Entries must be postmarked by June 9.

Ten finalists will move on to a tasting event to be held in October. The grand prize winner will receive $5,000 cash.

For more information or a complete set of rules, call (800) 583- 0183. Visit www.auntjemima.com.

If you have news about classes or other food events open to the public, send it at least two weeks in advance to: Food News, Chicago Sun-Times Food Section, 401 N. Wabash, Chicago 60611.
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

Chef/owner Gabriel Viti of Gabriel's celebrates the restaurant's 10th anniversary with a special dinner featuring classic items that have become signature dishes at his establishment.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

---- INDEX REFERENCES ----

NAMED PERSON: VITI, GABRIEL

KEY WORDS: FOOD; DIGEST

NEWS SUBJECT: Food and Cooking; Food, Restaurant & Wine Section; English language content (FCG FRW ENGL)

REGION: United States - Illinois; Midwest U.S.; United States; North American Countries; Illinois; North America; United States (USIL USC USA NAMZ IL NME US)

Language: EN
SOURCE REGION: IL NME US USC

Word Count: 925

5/14/03 CHISUN 6;S

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

5/11/03 Miami Herald 10
2003 WL 20215543

The Miami Herald
(c) Copyright 2003, The Miami Herald. All Rights Reserved.

Sunday, May 11, 2003

J

Key Biscayne

--

no better way to chill

BY PHOEBE FLOWERS
pflowers@herald.com

A suggestion: When traveling to Key Biscayne, make someone else drive. Close your eyes. Pretend you've been in the car for hours, days. Better to trick yourself into the illusion of a long journey than to wrap your mind around the idea that so much lush, tranquil beauty can be a mere causeway away from downtown Miami.

Key Biscayne, a municipality of 8,800 nestled between the Atlantic Ocean and Biscayne Bay, is the ultimate respite from the swelter of the summer, in large part because of its incongruous proximity to dreary, hot, everyday bustle. You can indeed get away from it all, if only for a lunch hour, with a lot less effort and time than it takes to get to, say, Islamorada or Sanibel Island.

When you're sitting in the shade sipping a creamy pina colada or a crisp, lime-scented gin and tonic -- or even a beverage not drenched in liquor -- you'll swear it's a good 10 degrees cooler than it is anywhere on the other side of the Rickenbacker.

If you're looking for the perfect, chilled-out Key Biscayne weekend, there are three hotels to choose from. The most lavish is the **Ritz**-Carlton, which opened in 2001 and features two pools; a 20,000-square-foot, oceanfront spa; 11 tennis courts; and all the amenities you'd expect from the **Ritz**. But such luxury does come at a price.

The Sonesta Beach Resort Key Biscayne is another top-notch hotel, especially popular with families thanks to its programs for kids. Every room has a water view, and the hotel also boasts some fine dining options (more about those later).

But if you're thinking more economically and can live without opulence, the Sonesta's next-door neighbor, the Silver Sands Beach Resort more than fits the

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

bill.

Modest, serene and beautifully landscaped, the oceanfront, single-story Silver Sands was ravaged more than a decade ago by Hurricane Andrew and has since been entirely refurbished. Rooms with two double beds, a kitchenette and tile floors can be had through December for $129 a night -- if you don't mind a view of the parking lot, as we frankly didn't.

For another $20, your room will overlook the courtyard, where you'll find your own table with an umbrella and four chairs and a pool with a view of the ocean. The hotel also has several private cottages surrounding a playground, and a few oceanfront rooms that afford the lucky vacationer a patio right on the sand.

BEACH ON NORTH END

A good place to begin your adventure in heat-beating is Crandon Park, which is located on the northern end of the island and boasts two miles of beaches in addition to the Family Amusement Center, where you'll find a playground, a lovingly restored carousel and a splash fountain. You'll also find the Marjory Stoneman Douglas Biscayne Nature Center, which has indoor, blissfully air-conditioned exhibits and kids' activities, as well as information about nature trails and tours. The Crandon Park Gardens is 200-plus acres of pure, breezy tranquillity located on the site of the erstwhile Crandon Park Zoo.There is also a golf course, marina and tennis center.

For a cool and languid tour of all the park has to offer, rent a bicycle that rides two to three people and is equipped with a fringed awning to shade you from the summer sun ($10 for an hour).

Crandon Park has several small cafes, but if you're looking for a real sit-down meal and an a/c option, Sundays on the Bay overlooks Crandon Marina and features a moderately priced, if somewhat overambitious, menu. The atmosphere is perfect for relaxing in the breeze with a frozen drink and gazing longingly at the gleaming boats in the marina.

When you've washed the saltwater off, taken a nap and found yourself ready for some more eating, before-dinner snacks and cocktails are waiting at Desires, a bar at the Sonesta. The martinis are irresistible, even at $9 a pop, with selections such as the Key lime martini, a concoction of Licor 43, lime juice and what the menu promises is milk and half-and-half but our bartender admits is pineapple juice, because "a lot of people don't want the milk." Either way, it's icy and delicious.

Desires also features about half a dozen appetizers, including delicious curry chicken spring rolls ($7.50).

Get your fill of the upscale, sedate Key Biscayne lifestyle by having dinner at Linda B. Steak House, which has been around for less than a decade but feels like a true institution. The restaurant features a reasonable wine list (we tried the Kendall-Jackson Pinot Noir, $32 per bottle) and a menu whose highlights include the salmon carpaccio appetizer ($12.95), a prime rib ($27.95) roughly the size of an entire cow and a truly stellar Key lime pie ($6.95).

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

LEISURE BRUNCH

After a morning swim or a leisurely night of sleep, the Sonesta is ready with what is one of the best brunches in all of South Florida.

The Champagne Sunday Brunch ($36, $46 or $58 per person, depending on the champagne brand) runs from 11 a.m. to 2:30 p.m.; get there as early as possible so you can pace yourself and enjoy as much of the food as possible -- stone crabs, shrimp, oysters, omelets, salads, eggs Benedict, grilled skirt steak, pastas, smoked salmon, a glorious cheese station and a truly mind-boggling selection of miniature desserts, such as passion fruit crme brlee.

If the weather isn't too brutally hot, opt to sit outside under the ceiling fans, overlooking the pool and ocean. Servers are brisk and generous with the chilled champagne.

Don't collapse into Epicurean oblivion just yet; there's still more to do. At the southern tip of Key Biscayne is Bill Baggs Cape Florida State Park, which was hit hard by Hurricane Andrew but, thanks to $10 million and a lot of volunteer muscle, is now rich with a mangrove wetlands forest, pointy saw palmettos, dogwoods and gumbo limbos.

Explore the nature trails, or, to truly conquer the heat, head to the beach and rent a two- or four-person pedal boat ($15 or $25 for an hour). Pedaling your way out into the ocean, with a view of South Florida's oldest structure, the Cape Florida Lighthouse, is little effort for the payoff and exponentially cooler than broiling on the sand.

The open-air, rustic Lighthouse Cafe overlooks the beach and serves more than just burgers. A crisp Presidente ($3.25) with a view of the water?

It doesn't get much cooler than this.

---- INDEX REFERENCES ----

NEWS SUBJECT: English language content (ENGL)

REGION: United States - Florida; United States; North American Countries; Florida; North America; United States; Southern U.S. (USFL USA NAMZ FL NME US USS)

Language: EN
SOURCE REGION: FL NME US USS

EDITION: F1TR

Word Count: 1079

5/11/03 MIAMIHD 10

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0929

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0930

Westlaw.

factiva
Dow Jones & Reuters

5/11/03 Miami Herald 14
2003 WL 20215542

The Miami Herald
(c) Copyright 2003, The Miami Herald. All Rights Reserved.

Sunday, May 11, 2003

J

At elegant **Ritz**, Grove grooves even during a downpour

BY CHRISTINE DOLEN
cdolen@herald.com

When we booked an overnight stay at Coconut Grove's opulent **Ritz**-Carlton a few Saturdays ago, my husband (we'll call him "Dad") and I imagined taking our sixth-grade son Sean and his pal Carlo on all kinds of outdoor adventures in a place known for its village-style charm and walkable size.

The Grove is ideal for keeping cool when the weather turns steamy and/or scorching. It curves along Biscayne Bay, with plenty of adjacent park areas for jogging and biking, and the breezes off the water provide natural air-conditioning. In the Grove's business district along Main Highway and Grand Avenue, cooling trees line the streets. Open-air dining possibilities are everywhere.

We thought we'd try to find a place where Sean and Carlo could jet ski, or at least find a boat we could go out on for an hour or two. Maybe we'd rent bikes and go pedaling through the bayside parks. We'd eat al fresco at Monty's Raw Bar. And after the sun set, we'd stroll from the **Ritz** over to bustling Cocowalk so the kids could see the movie Holes, followed by a walk under the light-bedecked trees along Main Highway to score some gelato.

WATER EVERYWHERE

But when that Saturday finally came, it rained. No, make that poured. Basically all day and into the night.

So our water-oriented stay became a water-avoidance experience, except for the boys' two determined excursions into the hotel's heated pool. But fortunately, the Grove's chic **Ritz** is an adventure unto itself for adults and, if they're inventive, a pair of relentlessly energetic 12-year-olds.

The fun began as we were driving toward the **Ritz** along tree-lined South Miami Avenue, past the magnificent Villa Vizcaya estate on the left and the Miami Museum of Science (a great, cooling, indoor option on a rainy day) on the right. Since we arrived well before the 3 p.m. check-in time, it was off to the quiet elegance of

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

the hotel's celebrated Bizcaya Grill for our first sampling of pampering.

The boys chose a $9.50 kids' cheeseburger on its own small Parmesan-crusted bun. They were a little intimidated by the kids' menu prices -- $16 for a petit filet mignon with potato puree, $9 for a "candy pan pizza" made of warm Oreos, molten ganache, M&Ms and marshmallows -- and the old-money atmosphere. So they kept their voices low and sat up straighter, without being told.

Racing up to the eighth floor, Sean and Carlo checked out our British Colonial-style room, with its Frette linens atop squishy featherbed mattress toppers, and stood on the balcony to look at the hotel's two-story waterfall, pool area and a sliver of the sailboats at Dinner Key Marina.

SCIENCE MUSEUM

Hoping for a miracle, I asked the concierge about boating or jet-ski services, just in case Sunday turned out to be the kind of day where the sun glimmers on a tranquil bay. He pleasantly explained that we had to be staying at the **Ritz** -Carlton on Key Biscayne to do those things, but he gave me a guide to Coconut Grove and suggested an outing to the Miami Museum of Science and Space Transit Planetarium.

That's probably the very best option if you're seeing Coconut Grove with kids. The museum's popular T-Rex exhibit has just departed, but there's one about animal robots about to open. The experience is kid-oriented and cool, in both senses of that word.

Seeking further rain avoidance and hoping to stick to our generous but not unlimited budget (our room was $189 per night, our max for the overnight $400), Dad opted for takeout from Johnny Rockets.

That was a way to keep the kids happy. Dad happens to love Cafe Tu Tu Tango, the second-floor tapas-appetizer restaurant at Cocowalk. Whenever a friend is in town, Dad, his pal and a third friend go to Tu Tu Tango to chow down before or after seeing an explosives-intensive guy movie at the AMC 16 in the complex. That's their idea of keeping cool -- or exuding it.

He thought he'd share the experience, sort of, by taking Sean and Carlo to Holes. Plenty of air-conditioning, a great movie and no rain -- what's not to love? But the weekend-night Cocowalk crowds got to him, so he gave up and came back with the burgers. It was just as well: The hotel sent the boys a huge M&M cookie, two glasses of milk, and a note expressing regret that the rain had kept them from their hoped-for date with a jet ski. So Ritzy.

On Sunday, the boys joined us for the hotel's opulent brunch. As a guitarist strummed, we feasted on lobster and stone crab claws, freshly made waffles and omelets, mushroom and spinach risotto, special Indian dishes and an expanse of desserts on the bar.

After a $600-plus checkout experience, Dad drove the boys back home to Broward, but I lingered. I wanted something of the old Grove to complete my extravagant, isolated overnight experience. So I parked near the historic Coconut Grove Playhouse on Main Highway, then strolled away from 21st-century bustle through a

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

hardwood hammock to the Barnacle Historic State Park. There -- after paying the tiny sum of $1 -- I checked out The Barnacle, the 1891 home of Grove pioneer Ralph Middleton Munroe. The oldest Miami-Dade County home in its original location looks out on an expanse of land sloping down to Biscayne Bay. Standing on its porch, feeling the breeze, looking toward the boats and the bay, I felt a different kind of peace.

---- INDEX REFERENCES ----

NEWS SUBJECT: English language content; Transportation & Transit; General News (ENGL TSP GEN)

REGION: United States - Florida; United States; North American Countries; Florida; North America; United States; Southern U.S. (USFL USA NAMZ FL NME US USS)

Language: EN
SOURCE REGION: FL NME US USS

EDITION: F1TR

Word Count: 920

5/11/03 MIAMIHD 14

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0933

Westlaw.

factiva
Dow Jones & Reuters

5/11/03 Star-Ledger (Newark N.J.) 001
2003 WL 19921802

The Star-Ledger Newark, NJ
(c) 2003. The Star-Ledger. All rights reserved.

Sunday, May 11, 2003

Travel

Beyond the history lessons, a city alive with possibilities - Strolling America's hometown

MIKE SHOUP
FOR THE STAR-LEDGER

Wouldn't you know it?

I live and work in this city for 30 years, then leave and that's when it all happens:

New hotels, a whole bunch of them. Trendy, innovative restaurants that are the talk of the town, too many to count. Outdoor cafes and sidewalk bistros, once banned.

A crackdown on trashy streets that has left the downtown, at least, spiffy and clean. A new performing arts center. Yes, a whole new "additood" in the City of Brotherly Love.

Truth is, of course, much of this had been happening for quite some time. But the opening of the city's Convention Center almost 10 years ago accelerated the trend considerably, the eight-year term of cheerleader Mayor Ed Rendell pushed it higher still (Rendell was elected governor of Pennsylvania last fall), and the 2000 Republican Convention held here sent it into free flight.

National magazines and newspapers have been calling Philadelphia a "hot city" in the past few years, particularly when it comes to restaurants, hotels and ambience - the "feel" or "sense" of the place. And, take it from somebody who knows the city well, they are right. Where history was once about all Philadelphia had to offer visitors, it is a mere part of the whole now.

While the Colonial past centers in and around Independence National Historical Park and the east side of Broad Street, a lot of the action and the atmosphere - hotels, restaurants, cultural institutions - is on the west side of Broad and up the Benjamin Franklin Parkway to the Art Museum. Like Independence Park and its environs, it's a walkable section of the city, with at least as many restaurants and even more hotels.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0934

Some of the best places to stay are in this general neighborhood. For example, there's the **Ritz**-Carlton on South Broad Street, now often called the Avenue of the Arts (more about that in a minute). The **Ritz** is located in a classy building that dates to 1908 and was once the headquarters of one of Philadelphia's great banking institutions, Girard Trust. If you can't afford the tariff here, at least walk into the elegant domed lobby and take a peek.

Down the street in the old Bellevue-Stratford is the Park Hyatt, a little less expensive, and the Doubletree, a little less still. Within three blocks, there's

a Hampton Inn, Residence Inn, Loews, huge Marriott convention hotel, a Hilton, a Westin and a Holiday Inn Express. And, a few more blocks up the Parkway, is the Four Seasons, still considered the city's best hotel, with an Embassy Suites nearby that's also right on the parkway and not quite as pricey, and a Wyndham two blocks from that.

I can tell you how I often begin my days in Philadelphia when I am visiting: with coffee and sometimes breakfast at the Reading Terminal Market, 12th and Market streets. Yes, you'll have to walk two blocks east of Broad, but it's worth it, particularly if you're one of those people who feel insulted by desultory hotel breakfasts that cost $10 to $20 apiece.

The Convention Center and mammoth Marriott were built right next to the terminal in the 1990s, which means the market now gets very crowded, particularly at lunchtime and on weekends. But if you get here early enough, say between 8 and 9 in the morning, you can stroll the aisles with Center City residents doing their weekly grocery shopping and marvel at the fresh seafood, meat and produce stands, then grab breakfast or a cup of good coffee and sit down to people-watch.

For a full meal, stop at the Down Home Diner and try some fried scrapple (spiced ground pork) with your eggs and toast. To properly enjoy this Pennsylvania Dutch breakfast meat, dump some maple syrup on it.

If you're just looking for coffee and a snack, follow your nose and pick up a cup, and maybe some beans to take home, at Old City Coffee. Some of the best cookies on the face of the earth are baked right next to Old City at Famous Fourth Street Cookie Co. They are sold by weight; a hefty macadamia nut white chocolate might go for $1.50, but it's worth every penny. Or, stop at one of the other bakeries in the market for a muffin or croissant or, at Termini's, maybe even a rich cannoli if it's not too early in the day.

This is also a great place to pick up sandwiches or the makings of a picnic lunch, or to have lunch with a family without breaking the bank. For sandwiches, particularly hoagies, or for pasta salads, you can't beat Salumeria. I've been eating their hoagies and two-salad lunches for what seems like forever. The 12th Street Cantina has great Mexican food, at reasonable prices. Sang Kee Peking Duck makes excellent noodle soup topped with portions of crispy duck. Pearl's Oyster Bar is an institution, as are the women working the counter ("Hi ya hon; whaddya havin'?"); order the fried oyster platter. Close by is Bassett's Ice Cream, another institution.

When you're done here, walk out to the Hard Rock Cafe at 12th and Market and cross the street to look back at the beautiful 19th century red-brick facade of

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

the building, which was the terminal of the old Reading Railroad before it was incorporated into the Convention Center. Behind it is the four-story Victorian train shed, now also part of the Convention Center.

Practically right at your feet is the entrance to Loews Hotel, like the **Ritz** -Carlton another great conversion from a historic bank building, except this one was built in 1930 as America's first "International modernist" skyscraper for the Philadelphia Savings Fund Society (PSFS). This is another hotel lobby worth a look, for its art deco touches.

Walk west on Market now, toward City Hall. On the south side is the city's one remaining major downtown department store, Lord & Taylor, in what was once the John Wanamaker Department Store. There is a huge bronze eagle that has been a rendezvous point for Center City visitors as long as anyone can remember. An equally renowned pipe organ, said to be one of the largest in the world, dominates the nine-story grand court.

Nearby South Broad Street, a k a the Avenue of the Arts, has become the city's new cultural mecca, anchored by the Kimmel Center for the Performing Arts, a modern concert venue which replaced the 19th century Academy of Music as home to the Philadelphia Orchestra. Several theaters and new restaurants are along this historic stretch, among the latter the Capital Grille, a steak house chain that has become one of the spots to be seen in the city. (The Palm at the nearby Park Hyatt is another place, though their Founders restaurant gets the nod for its food).

Walk north a block or two to City Hall, which sits at the geographic center of William Penn's plan for the city. Take a tour to the top for a different view of the city. The tour will take you to the base of the William Penn statue, a 27-ton cast iron work designed by the sculptor Alexander Milne Calder, whose works also enhance the Renaissance facade of this grand building, which was constructed between the years 1871 and 1900.

Truly, however, the best view of City Hall is from the Benjamin Franklin Parkway, or from the steps of the Art Museum at the other end of the parkway, the ultimate destination of our walk today. But first, stroll west on Walnut Street with me, through a section sometimes called the city's "Restaurant Row" (Le Bec-Fin, Le Bar Lyonnais, Brasserie Perrier, Alma de Cuba, Striped Bass, Susanna Foo, to mention a few) to Rittenhouse Square.

Along the way, one block north on Chestnut, is Liberty Place, those twin, blue-glass office towers you can see from almost anywhere in the city. Built in 1987, One Liberty Place, the slightly taller and classier of the two, was the city's first true skyscraper and the first structure to exceed the height of Billy Penn's hat atop City Hall, the previous limit of buildings in the city. Liberty Place contains shops and a food court that is struggling but is still a good spot for a reasonably priced family meal.

Rittenhouse Square is another of William Penn's five original squares and, with its benches and shade trees, a popular place for outdoor picnic lunches during the workweek. For art aficionados, the ever-popular Rittenhouse Square Fine Arts Annual, an outdoor-juried show, is the first week of June.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0936

One of the city's toniest hotels, the Rittenhouse, is here, and a couple of other old gems, the Latham and the Warwick, are nearby, as is a relative newcomer, Sofitel. A variety of restaurants have opened in recent years on or around the square, several of them with outdoor seating. Cruise the blocks and select one; there's even a Smith & Wollensky, yet another chain entry in the steakhouse crowd.

In fact, there are so many good restaurants within just a few blocks of here, in any direction, that it behooves anyone seriously interested in food to pick up one of two guides sold at local bookstores. They are the "2002/03 Zagat Survey of Philadelphia Restaurants," or "Savoring Philadelphia," by Craig LaBan, the Philadelphia Inquirer's chief food critic.

One of my absolute favorites is nearby at 16th and Locust, a long-popular Mexican place called Los Catrines Restaurant and Tequila Bar. If the beef filet soft tacos aren't the best you've ever tasted, I'd be surprised. In fact, a recent lunch of tortilla soup liberally laced by yours truly with onion and cilantro, followed by an excellent fish-shrimp ceviche and then the tacos bordered on as-good-as-it-will-ever-get.

Parenthetically, Los Catrines is now located in what used to be another popular restaurant, the Magnolia Cafe, which has disappeared, something that happens in cities where new restaurants are opening day by day.

Neighborhood diversions here include special exhibits at the Philadelphia Art Alliance, located in an old mansion on the square. The Civil War Library and Museum is a few blocks away at 18th and Pine streets, as is the Rosenbach Museum and Library, a repository of manuscripts, rare books and art at 2010 Delancey Place.

If you're in this vicinity, it's worth strolling by 19th and Delancey just to see the drop-dead red brick mansion on the corner, which is now a private law firm. Philadelphia has been a center for important builders and architects since its earliest years, and all you have to do as you walk the city is look up to see some of the work.

In this case, the mansion was designed by the 19th century architect Frank Furness, whose best-known works in the city include the Pennsylvania Academy of the Fine Arts, a long block north of City Hall on Broad Street (definitely worth a visit), and the Furness Library at the University of Pennsylvania.

Talking of favorite stops once again, however, mine is the Mutter Museum, in the College of Physicians at 19 S. 22nd St., just below Market, a medical museum and treasure trove of the bizarre. Don't bring the kids, unless they are teenagers who appreciate the weird, which includes not just antique medical instruments and leech jars, but hundreds of human skulls and dozens of specimens preserved in jars. Make no mistake, however. This is a serious medical museum, created when the city was at the center of medicine as it was practiced in the 19th century.

Time to get closer to the parkway. If you are traveling with young children, head north on 21st Street and across Market to the Please Touch Museum at 210 N. 21st St., behind the famous Franklin Institute Science Museum. This is a favorite place for little kids, just as the Franklin Institute is for older children and adults, so if you're traveling with a range of ages, send the older ones on to the

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0937

institute and stick around here with the tykes.

The Please Touch Museum and Franklin Institute together can constitute the better part of a day for a family, particularly if the IMAX movie and the show at the institute's Fels Planetarium, which recently had a multi-million dollar facelift, are included.

Outside, if anyone needs a snack, buy a couple of those famous Philadelphia soft pretzels from a street vendor, slather them with mustard and pass them around. Next stop, if there's any energy left, is the Academy of Natural Sciences, at 19th Street and the Parkway.

The most startling attraction here is the first-floor Dinosaur Hall, where the skeletons of Tyrannosaurus rex and a few of his contemporaries tower overhead. Don't miss the upstairs, though, which has dioramas of animals in their natural settings that have long been the core of the academy's collections. Even the building, opened in 1868, is a jewel. The academy itself was founded in 1812 and is sometimes called the oldest science research institution in the Western Hemisphere.

Outside the academy, you might be able to hear water flowing somewhere. Look across the parkway and you'll see a huge, gracefully sculpted bronze fountain, aged an equally beautiful patina of green, in the middle of a traffic roundabout. That is Swann Fountain, located in another of Penn's original squares, although it is now known as Logan Circle.

Cross over the best hotel in town, the Four Seasons, is off to your right to what some folks, myself among them, consider the true heart of Philadelphia. The tulips may have stopped blooming by this time but the gardens should be graced with some other pretty annuals. Grab a seat on one of the benches, watch the children playing in the fountain's basin, and take a long look around.

Logan Circle and the Ben Franklin Parkway are products of the early 20th century and if the view right here reminds you of the Avenue des Champs-Elysees in Paris, no surprise - two French architects designed it. The columned Greek revival buildings to the north are the Free Library of Philadelphia and Family Court, both resembling palaces on Paris' Place de la Concorde.

Down the diagonal parkway a few blocks is City Hall, looking about 10 shades lighter thanks to the recent restoration work. Up the parkway in the other direction is one of the city's greatest assets, the Philadelphia Museum of Art, looking for all it's worth like a grand Greek temple on a hillside.

Alexander Stirling Calder, son of the man who created the William Penn statue atop City Hall, sculpted the 1920 fountain, with its three figures symbolizing the city's three main waterways, the Delaware, the Schuylkill and Wissahickon Creek. The Calders have a long association with the city; the museum up the parkway contains works of Alexander, a third generation Calder known for his mobiles.

There may be a tendency to save the Art Museum for another time; after all, it is close to a half-mile up the parkway. But you'd be missing something. I've been in this museum at least two dozen times over the years, and another half dozen for special exhibits, and I never quite tire of it. (There's even a separate museum of

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0938

Rodin sculptures, the Rodin Museum, a few blocks away, although there are plenty of Rodins in the art museum as well).

Although certainly not the Louvre, the Metropolitan or the British Museum, a respected art critic I know considers the Philadelphia Museum of Art "world class, easily among the top 10 in this country," with particular strengths in early modern art, American art and American decorative arts, some great period rooms and a "reasonably strong" collection of Impressionist and Post-Impressionist works.

I stopped in one recent rainy morning in the final days of a special exhibit, thinking I might get a same-day ticket on such a dreary day, at the tail end of the show. But, even in its waning days it was impossible to get in.

So I strolled off into the Impressionist galleries, then wandered aimlessly for an hour or so through the other collections (medieval armor is a perennial stop), before walking back down to the Four Seasons for a great lunch in their Fountains restaurant, long considered one of the city's best.

Yes, this city is about history and culture.

And food.

TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

1. The bleu restaurant with outdoor seating looks out on Rittenhouse Square, one of the spiffiest of the city's squares. 2. Looking north up Broad Street toward City Hall, which is topped by a cast-iron statue of William Penn, founder of Philadelphia. Take a tour to the top for a bird's-eye view of the city. 3. A sign points tourists in many directions in a city with plenty to offer. 4. Jaret Dill, 3, of Willliamstown, Pa., follows orders in the Please Touch Museum for Children, opening the door to peer into a high-tech birdhouse.

MAP: Streets of Philadelphia

---- INDEX REFERENCES ----

NEWS SUBJECT: Travel; Leisure & Travel Section; Travel; English language content; Arts/Entertainment; Political/General News (TVL LTV GTOUR ENGL GENT GCAT)

STORY ORIGIN: PHILADELPHIA

REGION: United States; United States; United States - Pennsylvania; Northeast U.S.; North American Countries; Pennsylvania; North America (US USA USPA USE NAMZ PA NME)

Language: EN
SOURCE REGION: NJ NME US USE

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0939

EDITION: FINAL

Word Count: 2724

5/11/03 STLGRN 001

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

5/10/03 Wash. Post A21
2003 WL 20327512

The Washington Post
Copyright 2003, The Washington Post Co. All Rights Reserved

Saturday, May 10, 2003

Editorial

Pity the Poor Folks at the **Ritz**

I went through four boxes of Kleenex weeping at the plight of those poor millionaires who bought into the troubled Residences at the **Ritz**-Carlton [front page, May 5]. By the way, the **Ritz**-Carlton complex takes up only three-quarters of the square bounded by 22nd, 23rd, L and M streets, not the full square as your story states. The Carriage House, also a condominium and my home for 36 years, occupies the southern fourth, and we do not have a mold problem.

-- Robert M. Gunther

*

Your front-page story "At **Ritz** Complex, Mold Came to Call on Condo Dwellers" caused me to wonder how many moldy and unhealthy apartments throughout this city go unnoticed. What a tragedy that ultra-luxury apartment owners are disgusted by the mold around their plumbing. No doubt the mold is a serious health problem -- everyone should be entitled to a safe and healthy environment in which to live and raise children -- but I wish you had used this opportunity to call attention to unhealthy conditions for those beyond the very wealthy. As I read the article I kept waiting for the punch line, hoping that the author's purpose was to ridicule the eight-figure lawsuits that would certainly never be available to a minimum-wage worker living in an apartment with similar or significantly worse conditions, let alone a homeless person who has nowhere to stay. Ten million dollars in damages for mold in an apartment isn't right when others are sleeping on the street.

I hope a headline next winter reads "Cold Came to Call on Street Dwellers."

-- Bill Walsh

*

It was with sadness that I learned on the front page of your paper of the insidious mold invading the **Ritz**. But this sadness came only after learning, later in the day from National Public Radio, of the tragic deaths of so many Americans from killer storms in the heartland. I am somewhat taken aback by your decision to give such limited coverage (Page A8, six small paragraphs) to such a major, and

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

devastating, natural disaster, while devoting so much space to elitist mold problems. There wasn't even a key to the story about the tornadoes in the "Inside" box on the front-page.

Granted, the mold may be of major importance to those who reside at the **Ritz**. But for the remaining 99.99 percent of your readers, well, I think not. The irony here, for me, is that I did read the mold piece and penned a rough draft of this letter while waiting out another homebound Metro delay. Perhaps on a front page soon I might learn about the "Metro rider health problem" at Ronald Reagan Washington National Airport that caused this extended stop.

Yes, I'm a little frustrated and, admittedly, venting a bit. But please report only major local, national and world news on the front page. Mold at the **Ritz** does not qualify as such.

-- Mark Baumbusch

---- INDEX REFERENCES ----

KEY WORDS: READERS' LETTERS

NEWS SUBJECT: Washington Post; Editorials and Columns; Editorial Page; Editorial; Letters to the Editor; Letter; English language content; General News; Content Types; Routine General News (WP EDC EDI NEDI LET NLET ENGL GEN NCAT NRGN)

NEWS CATEGORY: LE

REGION: United States; United States; North American Countries (US USA NAMZ)

Language: EN
SOURCE REGION: DC NME US USE

EDITION: FINAL

Word Count: 488

5/10/03 WASHPOST A21

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0942

Westlaw.

factiva
Dow Jones & Reuters

5/9/03 Balt. Sun 1C
2003 WL 20242959

The Baltimore Sun
Copyright 2003, The Baltimore Sun. All Rights Reserved.

Friday, May 9, 2003

BUSINESS

Ritz deal threatens to unravel; Hotel's developers go to court to enforce option; Landowners alleged to renege; Lengthy suit is promised over Federal Hill site

Meredith Cohn; SUN STAFF

A long delayed $155 million **Ritz**-Carlton hotel-condominium project planned for a prime Inner Harbor waterfront location in Federal Hill has reached the point where it will move decisively forward or be embroiled in potentially fatal legal delays.

The **Ritz** developers have asked the Baltimore Circuit Court to order the owner of the planned hotel site to honor a previous agreement to sell them the land.

If they are successful, the posh hotel, which has been beset with obstacles, could finally break ground. But the developers said if that request isn't granted they would file suit claiming breach of contract.

A protracted lawsuit - as this fight would appear likely to be -would sharply increase the odds against the hotel being built.

Still, the developers are ready to fight.

"We are not walking away from this," Joseph Cayre, the wealthy New York entertainment mogul who has stepped in as a partner in the **Ritz** development, said yesterday. Last year, Cayre's Midtown Equities LLC joined in developing the project with a local firm, Giannasca Development LLC.

Edward V. Giannasca II, the lead developer, has spent about $9 million on plans, models and other expenses for the 220-room hotel and 97 condos. He also has won over skeptical neighbors and a city architectural review panel.

With an agreement from the **Ritz**-Carlton Hotel Co., equity partners and demolition permits in hand, he expected to close the deal to buy the land weeks ago.

Under the terms of an option granted in 1999, a partnership led by Richard Swirnow, developer of the neighboring HarborView project, was to be paid $5.4 million, Giannasca said. Another $2.5 million was to go to the Johns Hopkins University, to which Swirnow had given a 25 percent stake.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0943

However, in his request for judgment filed yesterday, Giannasca charged that Swirnow and his partner, Lupert-Adler, a Philadelphia-based venture capital company, refused to honor the agreement and now want $16.5 million for their part of the 5.6-acre site - more than three times the original price.

In his court filing, Giannasca said the landowners were claiming that the original option for the site, extended several times, had lapsed and that the owners had an offer from bakery magnate John Paterakis Sr., who plans a competing Four Seasons hotel across the harbor in Inner Harbor East.

A spokesman for Paterakis did not return phone calls. A spokesman for Swirnow, who has publicly supported the **Ritz**, said he had not seen the lawsuit and had no comment.

The Johns Hopkins University, which was not named in the lawsuit, would not comment on its position because of the litigation.

Cayre and Dan Pfeffer, president of Midtown, said yesterday that they have never faced a similar situation in years of developing projects. They pledged both their time and resources to seeing the **Ritz** through.

And Giannasca, who once worked for Swirnow, said the **Ritz** has become a personal crusade that he intends to see finished.

"We had several meetings and all kinds of dialogue that continue to drag on and on. They had no real sense of urgency," he said.

Giannasca said he now believes the Swirnow partnership was stalling for time and never intended to sell the property for a **Ritz**.

In the court filing, he alleged that Swirnow waited until he had secured millions in public aid to build more townhouses at his HarborView project before making it clear he would not live up to the original deal. Giannasca said that Swirnow capitalized on the adjacent **Ritz's** cachet and used infrastructure studies supplied at Giannasca's expense to win a $5 million state grant and $5 million in city-backed bonds.

Giannasca said he can't afford to pay more for the land, which he says needs $12 million in infrastructure work. He does not intend to seek public subsidies for any part of the **Ritz**. The land is in a state enterprise zone that affords the owners tax benefits once the hotel is up and running.

The site has become more valuable over time as development rose around it and improvements were made to the property. Its assessed value rose to $5.3 million this year, from $3.35 million three years ago.

But Giannasca said the option is legally binding. He has notified the sellers that he has set a Thursday closing date.

"In three years, I've climbed every mountain, overcome every obstacle and I'm so proud of my partners," Giannasca said. "We have cash for closing. We'll see if they show up."

TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Photo(s)

Lead developer Edward V. Giannasca II has spent about $9 million on plans, models and other expenses for the project, a 220-room **Ritz**-Carlton hotel and 97 condos.

---- INDEX REFERENCES ----

NEWS SUBJECT: English language content; Corporate/Industrial News; Lawsuits; General News; Legal/Judicial (ENGL CCAT LWS GEN C12)

MARKET SECTOR: Industrial (IDU)

INDUSTRY: Heavy Construction (CON)

PRODUCT: Construction (DCN)

REGION: United States - Maryland; United States; North American Countries; Maryland; North America; United States; Northeast U.S. (USMD USA NAMZ MD NME US USE)

Language: EN
SOURCE REGION: MD NME US USE

EDITION: FINAL

Word Count: 746

5/9/03 BALTSUN 1C

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0945

Westlaw.

factiva
Dow Jones & Reuters

5/9/03 Daily Rec. (Balt. Md.) (Pg. Unavail. Online)
2003 WL 10166454

The Daily Record (Baltimore, MD)
Copyright 2003 Dolan Media Company. All rights reserved. COPYRIGHT 2003 Dolan Media Newswires

Friday, May 9, 2003

Baltimore may not be able to absorb planned hotels, condominiums.

FULL TEXT

Byline: Ezra Fieser

Across the Inner Harbor from the site of a proposed Four Seasons hotel and condominium rests a series of old warehouses, hugging a bend of South Baltimore waterfront.

Developers hope to raze those warehouses and erect a **Ritz** Carlton hotel and condominium building.

One city, where luxury condominiums have not historically sold well, and two five-star hotels nearly within spitting distance of each other: What is the likelihood that Baltimore can absorb them both?

That question took an interesting turn this week when a lawsuit brought to light an offer by bakery tycoon John Paterakis Sr. to buy the land on which the rival **Ritz** is to be built.

Paterakis, whose development company, H&S Properties Development Corp. is planning the Four Seasons in Inner Harbor East, offered $12 million to buy the Key Highway property, according to the suit filed in Baltimore City Circuit Court.

The suit, filed on behalf of **Ritz** developer Giannasca Development Cos. LLC, claims the land owners ?? Baltimore-based Richard Swirnow and his Philadelphia-based partner, Dean Adler ?? reneged on an agreement to sell their 75 percent share in the Key Highway property for $5.4 million. The suit, which did not name Paterakis or his company as defendants, says Swirnow and Adler upped the asking price to $16.5 million after the Paterakis offer.

Adler "confirmed that the $12 million offer ??[logical not] was from John Paterakis, who apparently intends to build a competing Four Seasons project across the harbor," the suit claims. "According to Adler, Paterakis intends to ??land bank' [the property], or let it remain undeveloped, for a period of three to five years while his Four Seasons hotel project is launched."

Neither Paterakis nor his development chief, Michael S. Beatty, returned calls

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

yesterday.

But the claim raises the question of whether the Four Seasons, which is still in the design phase, could be successful if the **Ritz**, which, the developer says has been designed and is ready to be constructed, were developed first.

"I think in this situation, the first one up has the upper hand and that may hold off the second one," said Rod Petrik, an analyst with Legg Mason who tracks the hotel industry.

"The question is really how much demand is there? Sometimes the lead scout is the one that takes the arrows in the chest. ??[logical not] If the first one comes out of the ground and struggles, then the second one is probably in the better position because they wouldn't build."

D[R]?ja vu

While both brands evoke images of luxury hotels, key to the success of the projects is selling the condominiums. The plan for the **Ritz** calls for 225 hotel rooms and 97 condominiums that would sell for as much as $3 million each. The Four Seasons reportedly will include 220 hotel rooms and two phases of condominiums, although the exact number and price were not available.

Theoretically, the condominiums are sold in advance of the building's opening. The profit from the condo sales is then used to pay down the debt for the hotel construction costs, allowing developers to see a return quickly. Edward V. Giannasca II, president of Giannasca Cos., has said that 63 percent of his condominiums are reserved.

"You're seeing some success with these types of projects in Boston, New York, Chicago, San Francisco," Legg Mason's Petrik said. "The question is whether Baltimore can play in that arena" with two projects.

For clues to the depth of the city's market, Petrik pointed to the last time two luxury condominium towers were constructed in Baltimore.

Harbor Court introduced the first $1 million condominiums to Baltimore in the mid 1980s. Harborview, a project that Giannasca and Swirnow both had hands in developing, opened years later.

"Harborview was a high-rise with luxury condominiums. I think it's less than 50 percent owner-occupied," Petrik said. "Harbor Court did not do much better. You end up with these quasi-apartment, quasi-condo buildings. The last go-round with two upscale high-rises was not that successful."

Cash in hand

Meanwhile, before Giannasca Cos. can begin to build the **Ritz**, it needs to purchase the land.

The Johns Hopkins University owns the other 25 percent stake and is due $2.5 million.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

A representative of Giannasca Cos. ?? which has partnered with New York-based Midtown Equities LLC and Citywide Property Management ?? said a property closing meeting has been requested for Thursday with both Hopkins and the Adler-Swirnow entity. Giannasca representatives plan to attend the meeting with cash to buy the property.

A Hopkins spokesman said, "Because the matter is under litigation, we're not going to comment on what our posture will be regarding the settlement."

The suit, filed by attorney Thomas M. Wood IV, of Neuberger, Quinn, Gielen, Rubin & Gibber, claims Swirnow and Adler have violated the terms of and purchase option Giannasca Cos. executed. The option, the suit claims, sets a purchase price of $3 million, plus $2.4 million in expenses and fees. The land is assessed for $5.3 million, according to the state Department of Assessments and Taxation.

After Paterakis' offer of $12 million, the suit claims, Adler offered to sell his stake to Giannasca for $10.8 million. Giannasca representatives said they agreed to that demand only to have Adler up the price to $16.5 million, bringing about the lawsuit.

Adler, who refused to comment on the claims, said, "Everything we do is in the best interest of Baltimore. We're investing huge amounts of capital in the city."

Swirnow did not return calls.

---- INDEX REFERENCES ----

NEWS SUBJECT: English language content; Corporate/Industrial News; Lawsuits; General News; Legal/Judicial (ENGL CCAT LWS GEN C12)

MARKET SECTOR: Industrial (IDU)

INDUSTRY: Heavy Construction (CON)

PRODUCT: Construction (DCN)

REGION: United States - Maryland; United States; North American Countries; Maryland; North America; United States; Northeast U.S. (USMD USA NAMZ MD NME US USE)

Language: EN
SOURCE REGION: MD NME US USE

Word Count: 916

5/9/03 DAILYREC (No Page)

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0948

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0949

Westlaw.

factiva
Dow Jones & Reuters

5/9/03 Wash. Post A33
2003 WL 20327364

The Washington Post
Copyright 2003, The Washington Post Co. All Rights Reserved

Friday, May 9, 2003

A Section

IN THE LOOP Al Kamen

From One Extreme to Another

Al Kamen

Talk about sacrifice. Veteran Republican lobbyist Tom Korologos was spotted yesterday on the Hill squiring about new Iraq viceroy L. Paul "Jerry" Bremer, who was making the rounds. Now the buzz is that Korologos, called the 101st senator, is trading his digs in the **Ritz**-Carlton for downscale accommodations in Baghdad.

Korologos, who worked in the Nixon and Ford White Houses and is now at Timmons & Co., is said to be the pick to be Bremer's senior counselor for political and governmental affairs, almost literally making sure Bremer's back is covered on the home front.

The 70-year-old Korologos handled GOP confirmations in the Senate for decades and has been called a "confirmation genius." (Judge Robert H. Bork's little Supreme Court nomination problem notwithstanding.) He also handled Defense Secretary Donald H. Rumsfeld's recent confirmation.

One part of his portfolio most likely will be to handle the flood of congressional delegations about to descend on Iraq as lawmakers will demand to know what Bremer is doing with the $2.4 billion in aid for Iraq. (One scheduled codel, to be led by Sen. Ted Stevens (R-Alaska), apparently has been scrubbed because the lawmakers weren't going to be allowed to venture much beyond the airport area. Apparently things are still a bit dicey on the security front over there.) The assignment, which probably will require Korologos to leave Timmons after almost 30 years, is probably a six-month tour, but could well be longer.

That mold at the **Ritz** must be a bigger problem than we thought. Wonder if he'll take the Hummer.

Score One for Powell . . .

Speaking of Bremer, the diplomat and anti-terrorism expert's appointment last week to preside over retired Lt. Gen. Jay M. Garner was said to be a significant win for Secretary of State Colin L. Powell in the tug-of-war with Rumsfeld over

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

control of postwar diplomacy. Or maybe it wasn't, depending on which newspapers you read.

But there has been another change in the government of Iraq that seems pretty clearly to have been a Powell win. Word out of Baghdad is that Pentagon adviser Michael Mobbs, a close pal and former law partner of Pentagon undersecretary for policy Douglas Feith, has returned to Washington.

Mobbs, a neo-con who has been lacking in fans at the State Department, was expected to oversee a number of important Iraqi ministries -- including justice, banking, education, commerce, political and foreign affairs. Mobbs, trade lawyer, arms control and Russia expert, made waves recently when he presented a legal theory that suspected terrorists could be held without trial or access to lawyers -- even if they are U.S. citizens.

Asked about Mobbs's departure, one of Garner's group said, "He left, it is said, for personal and health reasons."

While Bremer has ties to both camps, Mobbs's replacement, career diplomat Robin Raphel, former ambassador to Tunisia and former assistant secretary of state, is much more Foggy Bottom.

. . . And Possibly Another

Speaking of Powell, there's a move on the Hill to name the new State Department museum after him. It would be called the Colin Powell Center for American Diplomacy, under an amendment by Rep. Jim Leach (R-Iowa) to a foreign relations authorization bill. The House International Relations Committee passed the amendment Wednesday on a voice vote with no dissent.

Not bad after only about two years on the job. They're not even waiting to see if he makes it through a full term or to see if, in retrospect, his tenure proves remarkable. Really, what if later we discover that he had a gambling problem or something? Can Rumsfeld top this one?

So Is That a Yes, No or Maybe?

Health and Human Services Secretary Tommy G. Thompson holds monthly sessions -- called "Tuesdays with Tommy" -- to chat with a small group of reporters to get them to focus on topics he thinks should get media attention. Toward the end of Tuesday's session with seven regulars, called to focus on welfare reform, Thompson said he had been working till midnight the night before.

How come, a reporter asked. Thompson said he and Julie L. Gerberding, chief of the Centers for Disease Control and Prevention (CDC) had a phone call for an hour the night before with the new Chinese health minister, Wu Yi.

During the conversation, Thompson said, "I told her of a joint collaboration we wanted to do with the CDC and Beijing" involving the worrisome SARS outbreak.

Thompson said that when she was asked whether she was willing to collaborate, including by sharing tissue samples, "in typical Chinese fashion, it wasn't a yes or a no."

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

But then, much to everyone's -- and maybe to Thompson's -- surprise, barely an hour later, out pops an HHS press release announcing that an agreement was at hand. (So in typical Chinese fashion, that would have been a "yes"?) Asked about this odd sequence of events, Thompson spokesman Bill Pierce, who knew the release was being prepared and was in the room when Thompson responded to the question, said: "I can't tell you why he said what he said. I know he was tired. I know he was not focusing on the phone call. The fact is he may have misspoken. . . ."

The agency was "not trying to suppress news, we were simply trying to handle news in a different way," Pierce said, adding that they "didn't know whether [the release] was going out that night or the next morning, and we generally don't put information out until it's released."

Or they don't release it until they put it out.

---- INDEX REFERENCES ----

KEY WORDS: COLUMNS ON FED PAGE AND FEDERAL DIARY

NEWS SUBJECT: Washington Post; National News; Editorials and Columns; Domestic Politics; Commentary/Opinion; English language content; International Relations; Political/General News; Content Types (WP NAT EDC GPOL NEDC ENGL GDIP GCAT NCAT)

NEWS CATEGORY: CO

PRODUCT: African/Middle East News/Features (DAF)

REGION: United States; Iraq; Asian Countries; Western Asian Countries; Middle Eastern Countries; Persian Gulf Countries; Iraq; Middle East; United States; North American Countries (US IRAQ ASIAZ WASIAZ MEASTZ GULFSTZ IZ ML USA NAMZ)

Language: EN
SOURCE REGION: DC NME US USE

EDITION: FINAL

Word Count: 932

5/9/03 WASHPOST A33

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0952

Westlaw.

factiva
Dow Jones & Reuters

5/8/03 Boston Globe 9
2003 WL 3395196

The Boston Globe
Copyright 2003

Thursday, May 8, 2003

Calendar

TEA & TULIPS GOSPEL, PORTRAITS, OR TEA AT THE **RITZ**? ASK YOUR MOM.

KRISTEN PAULSON

Over the years you've given mom flowers, your precious finger paintings, a homemade card, and a whole lot of grief. Not to make you feel guilty or anything (that's mom's job), but what are you planning to do on May 11for the woman who gave you life? Frankly, I don't know if I'll ever be able to make up for the time I fed my sister Lauren swamp water, so I took my suburban mom to tea at the **Ritz**. Reflect on your own transgressions and choose your gift accordingly. As I enter the **Ritz**-Carlton, I feel instantly more relaxed. The lighting is low and the chairs are deep. The floors are made of cool marble, and the discreet tinkle of piped-in piano music further soothes me.

I scrutinize passersby for signs of celebrity. This is the **Ritz**, mind you.

Could that small group of teens be Avril Lavigne and her punk- pop traveling band? A courier ascends to suite 1284 with a small expensive-looking bag that looks like it could have come from Shreve's. Is J. Lo upstairs awaiting a bauble? The concierge calls me ?ma'am,?? but I decide I like him anyway.

I'm early, so I freshen up in the ladies' room, which has cloth hand towels. I take my time in front of the mirror over the vanity. After all, I have to look great. I'm facing a tough critic: Mom.

Ever the good sport, my mom has agreed to meet me for high tea at the new contemporary **Ritz**-Carlton fewer than 24 hours after her trip to France. (Of course, this outing and the possibility of her picture running in the newspaper also give her major bragging rights in Norwell.)

The Lounge is next to the lobby and contains several seating areas with low tables. It's practically deserted. The couches reserved for us are kind of far apart, so we share one.

?I wonder how this will compare to Claridge's,?? my mother muses. Ready or not, **Ritz**, here comes Mama.

Not surprisingly, she is unhappy with my dress and my hair. Mom hasn't approved

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

of my clothing since I was 12. She prefers blonder hair and reliably observes that I wear clothing with something hanging out.

Mom is lively, smart, funny, and often proud of my accomplishments. She never fails to send me fan e-mail when my writing appears in the paper. Some of them contain critiques.

Today is not a typical outing for us. For one, we're both coffee drinkers, and we feel more comfortable in humbler settings. But I see she's made time, somehow, for a French manicure, while I squeezed in a haircut. Her hands look better wrapped around a teacup than mine do.

?Some of this bread is kind of stale,?? she says sotto voce as our waiter approaches.

We select our tea (pear caramel for me, Provence blend for her) and drink gingerly as she regales me with highlights of her trip. Like many of my maternal relatives, she loves to tell stories and is good at it. She starts out describing the food, but with some prodding soon describes a trip on a motorcycle, her host's rugged good looks (?Hey, I'm allowed to look,?? she says), eating escargot, and possibly fixing me up with a French bricoleur (carpenter). I broach no protest.

Next, we become engrossed in a deep discussion of why French women always look so beautiful and thin. Theories: they have a much more relaxed way of life (and longer lunches), they eat cheese for breakfast, they smoke, they eat healthier foods. Contradictory theories, but we resolve to do all of those things. My mom recalls how when I returned from my second trip to France during college I was thin, gorgeous, and reeking of garlic.

Presented with a staggering dessert cart, we choose a fruit tartlet, a mini cheesecake, a barbecued pork bun, and scones with clotted cream and lemon curd. The scones are warm and savory.

?We have to move now or it will be time for gin and tonics,?? Mom warns.

We remember the Swan Boats, but they're closed for the day so we stroll around the Public Garden.

As we chat, she calls me Lauren (my younger sister's name), something I love teasing her about. ?Eri- Kur- Kri- Lau-?? I stammer, reciting the first syllables of all four of her children's names. She laughs.

As we survey the garden she sums up our relationship: ?I know you love us, but you will always be the child climbing the back fence to get away.??

She's right. I have never brought my laundry home to Norwell. The push and pull of our closeness and distance adds tension and life to our relationship. I wouldn't have it any other way.
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

Caption: 1. Claire Paulson and her daughter, Kristen at the Public Garden in Boston Common (above). They just had shared tea at the **Ritz**- Carlton Boston

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Common. 2. Greg Atmaca with the dessert cart for guests having afternoon tea at the **Ritz**-Carlton Boston Common. The lush, quiet setting is contemporary compared to the original **Ritz**. / GLOBE PHOTOS / AMY NEWMAN

---- INDEX REFERENCES ----

NEWS SUBJECT: Schedules & Events Section; English language content; Calendar of Events; Content Types; Calendar of Events; Routine General News (SCD ENGL NCAL NCAT CAL NRGN)

MARKET SECTOR: Clip Routing Code (TPX)

REGION: United States; United States; North American Countries (US USA NAMZ)

Language: EN
SOURCE REGION: MA NME US USE

EDITION: THIRD

Word Count: 793

5/8/03 BOSTONG 9

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Westlaw.

factiva
Dow Jones & Reuters

5/7/03 Las Vegas Sun 1
2003 WL 7820843

Las Vegas Sun
Copyright 2003 Las Vegas Sun. All Rights Reserved.

Wednesday, May 7, 2003

C

Grand opening set for new Lake Las Vegas casino

By Liz Benston

The Las Vegas Valley's third casino this year won't debut to great fanfare. But the Casino MonteLago, tucked behind the **Ritz**-Carlton hotel at Lake Las Vegas in Henderson, still expects to earn a following among Las Vegas locals.

Casino MonteLago, which held a soft opening for a group at the **Ritz** last week and hosts its grand opening Thursday, expects to draw tourists from the **Ritz** -Carlton as well as visitors to other Lake Las Vegas amenities such as golf courses, upscale boutiques and a nearby condo complex.

The shops and condos are expected to take more than a year to fully develop as tourist attractions, casino spokesman Ray Brown said. In the meantime, he said, the casino will aggressively market to locals, who will make up the biggest potential base of customers.

Casino MonteLago won't publicize flashy freebies such as cash back bonuses, drawings or other rewards like many other locals' properties do, Brown said.

"We want to reward everyone who comes out here by providing the best gaming value," he said.

Operators expect to attract locals to the property, more than 20 miles from the Strip, with "100 percent payback" favored by video poker players as well as a slot player loyalty club called "Club Uno."

Amenities will include a sports book with plasma TV screens, a 24-hour Italian restaurant and a two-story bar.

"We may look high end and we may be located next to the **Ritz**-Carlton Hotel and Spa -- one of the most exclusive luxury hotels in the world -- but we are definitely here to cater to locals," General Manager Danny Davis said.

"We want to give our customers very friendly and personalized service," he said.

The 40,000 square-foot casino will be one of the first in Las Vegas to

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0956

exclusively feature "cashless" machines that will only accept and dispense paper vouchers. Many casinos, starting with locals' properties and migrating to the Strip, have switched to cashless machines that can accept coins as well as tickets.

About 220 of the casino's roughly 675 slot machines will offer video poker.

Each poker machine will feature 12 game choices in multiple denominations, from nickel wagers to $5 bets. The casino will also include 15 table games, including blackjack, craps, roulette, pai gow poker and mini baccarat.

Mandalay Bay designer Klai Juba Architects of Las Vegas created a subdued shell for the casino that resembles a 15th century Tuscan winery.

It is smaller than other properties that have opened in recent months. The casino at the 201-room Cannery in North Las Vegas is 50,000 square feet, while the off-Strip Tuscany casino on Flamingo Road is about 60,000 square feet in addition to a 716-room hotel.

Both properties cost roughly $100 million to build. Casino MonteLago officials have refused to specify the project's cost.

Casino MonteLago is separately managed from its nearby hotel. It is attached to the **Ritz** via an overhead walkway and is also accessible from a parking garage that serves the hotel.

It is the second casino to open at Lake Las Vegas, which has been master-planned for at least five resort casinos.

The 496-room Hyatt Regency Lake Las Vegas, the first hotel property, opened in December 1999 with an 8,000 square-foot casino and fewer than 200 slot machines. The casino isn't open 24 hours like its bigger competitors, with hours from 7 a.m. to about 2 a.m. most days.

The Hyatt's casino is considered an amenity rather than a primary attraction and mainly depends on group and convention business, casino operations director Riccardo Ingrassia said.

Casino MonteLago isn't viewed as direct competition because the Hyatt isn't betting on much local business, he said. Also, the surrounding retail shops are expected to drive more business to all Lake Las Vegas properties, he said.

The Hyatt has an occupancy rate in the 70 percent to 80 percent range, general manager Dan Amato said.

Occupancy so far this year is up from last, which suffered after the Sept. 11 attacks, he Amato said.

"We've had a good year so far and have seen an increase in our leisure business as well as our group business. And the casino had its best quarter ever."

The **Ritz**, which is part of the Marriott chain of hotels, marks the debut of the **Ritz** brand in Nevada.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0957

The 349-room property has had many sold out weekends and several sold out weekdays since it opened in February, **Ritz** spokeswoman Bonnie Crail said.

Crail declined to reveal the property's occupancy rate, saying it was too early to determine an average.

"We've had a fast start," she said. "For a time period that ended a few days ago there was almost two weeks at a stretch where we were fully booked."

The **Ritz** has signs that direct customers to the casino and has made guests aware of the amenity, Crail said.

"There has been positive customer interest in the casino, from individuals as well as groups," she said.

Casino MonteLago is owned by CIRI Lakeside Gaming Investors LLC, which was licensed by gaming regulators last year. CIRI is a division of Cook Inlet Region Inc., a corporation owned by members of an Alaskan Indian tribe. CIRI also has a stake in the Hyatt. Host Marriott Corp., which owns the **Ritz**-Carlton chain, has a minor stake in the **Ritz**. The property is primarily owned by a group of investors including CIRI and Santa Barbara-based Transcontinental Properties, which owns the Lake Las Vegas Resort development.

CIRI's licensing process was unique in that the Nevada Gaming Control Board required only a few of the company's thousands of shareholders to submit to background checks.

A separate management company, Sybro LLC, will run the casino for CIRI. Sybro partner Dan Reichartz is a former president of Caesars Palace. Reichartz' 50 percent partner, Dan Scott, has held senior management positions at Caesars Palace and MGM Grand.

The casino's management strategy is similar to that used by the Rampart Casino located at the J.W. Marriott Resort in Summerlin. The former Regent casino failed to lure gamblers from the Strip when it opened in 1999 and then tried to pitch itself to locals while the rest of the property was shopped in bankruptcy court. The Rampart managers, who also own the Cannery, say they have turned around the far-flung resort by aggressively marketing to Summerlin residents.

In the meantime, the retail area of MonteLago Village is mostly empty as leasing continues amid hopes it will be filled by the end of the year.

The shops in the open-air center, which was built to resemble an Italian village, began opening last month and will continue to open as the space is completed. The MonteLago Village at Lake Las Vegas Resort is connected to the **Ritz** -Carlton and the MonteLago Casino.

Unlike other retail centers around Las Vegas, including those connected to casinos, MonteLago Village will have no large retailers or national chains.

"We look for more unique stores, with a high level of service. It's different if you have the owner there," Sharon Allen, director of the village, said. "It's the whole experience, and it's not the same thing two blocks away."

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

Greeting customers who have come to see the few open stores on a weekday afternoon, Saskia Bende, owner of Alexander Perfumes & Cosmetics, said she has noticed a lot of local interest in the development.

"It was the ambiance of everything," Bende said as she showed a customer an Italian fold-up brush. "It is a really high-end luxury resort and it really fits our clientele."

Allen said the center will be a place for locals and tourists to gather for events, festivals and to spend a leisurely afternoon on the lake's waterfront.

"I want to use the whole village as a stage," she said, adding there will eventually be street performers and live music concerts.

The Sun's Jennifer Shubinski

contributed to this story.

---- INDEX REFERENCES ----

NEWS SUBJECT: English language content; Corporate/Industrial News (ENGL CCAT)

MARKET SECTOR: Consumer Cyclical; Industrial (CYC IDU)

INDUSTRY: Lodging; Casinos & Gambling; All Entertainment & Leisure; Heavy Construction (LOD CNO ENT CON)

PRODUCT: Leisure; Construction (DLE DCN)

REGION: United States - Nevada; United States; North American Countries; Nevada; North America; United States; Western U.S. (USNV USA NAMZ NV NME US USW)

Language: EN
SOURCE REGION: NME NV US USW

Word Count: 1311

5/7/03 LVSUN 1

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0959

Westlaw.

factiva
Dow Jones & Reuters

4/29/03 Associated Press (AP) Newswires 07:32:00

Associated Press Newswires
Copyright 2003. The Associated Press. All Rights Reserved.

Tuesday, April 29, 2003

Families look to new options to curb the need to speed

ST. LOUIS (AP) - When 16-year-old Daniel Chojecki walked away from a car wreck, his family didn't keep him away from the car keys.

They took him to the racetrack.

Police, parents and teens are seeking alternatives for how to keep young drivers safe. The issue has taken on renewed urgency in the St. Louis area following a string of fatal wrecks related to street racing.

St. Louis County police started meeting with students to discuss ways - from new legislation to education to enforcement - to keep young drivers from risky behaviors like speeding, racing and hill jumping.

Over the last year and a half, eight teenagers have died in car crashes in south St. Louis County alone. Last week in the north St. Louis County, a 19-year-old who loved cars and driving fast died during a street race.

But solutions don't come easy.

"The fact is you can't be with a young driver when they're about to make a bad decision," said police spokesman Mason Keller. Police believe their best bet is to influence decision-making before teens start up the car.

Chojecki recalled how a teenage friend behind the wheel of a red Mustang started horsing around with another teen driver one day about a year ago.

"He clipped the car, and pulled on the E-brake," Chojecki, of St. Peters, recalled. "We slid and flipped over and landed in a ditch on the roof. Everyone was fine. We were lucky, though."

When it was time for Daniel to learn to drive, his mother and uncle enrolled him in Midwest Driver, a driving academy at Gateway International Raceway in Madison, Ill., run by trained race car driver Phil Wicks.

"We were all really shaken by the accident, and we decided Daniel needed to learn how to handle a car," Ann Chojecki said.

The Chojeckis were pleased with the school, which costs $275 for a day of novice training and includes skills like changing lanes in an emergency and driving in a

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

skid situation.

But many parents looking to educate their teens often aren't entirely sure what really works.

Drivers' education offered in Missouri schools and elsewhere is on the decline. In the state, 95 of 524 school districts offered drivers' education during the 2001-02 school year, but that's about 100 districts fewer than a decade ago.

Many Missouri districts continue to offer summer driver's ed classes, but there's evidence that while teens may learn handling skills, driver's education doesn't lead to lower crash involvement, according to a study distributed by the Insurance Institute for Highway Safety.

Some families are trying to channel their children's need for speed into motor sports, where they believe teens will learn how to handle a car properly in a controlled environment.

In addition to Gateway International, the Sports Car Club of America offers driving programs and Midamerica Raceway in Wentzville offers sanctioned drag racing, including a high-school competition class.

Missouri to get $7 million from national settlement

JEFFERSON CITY, Mo. (AP) - Missouri will receive more than $7 million under a $1.4 billion national settlement between securities regulators and 10 Wall Street investment firms, Secretary of State Matt Blunt said Monday.

The settlement, orchestrated by the federal Securities and Exchange Commission, resulted from allegations that the brokerages issued biased ratings on stocks to grow their investment banking business. Regulators said the firms and their analysts publicly praised certain stocks while deriding them in private.

Blunt said the settlement, announced Monday in New York, "will not answer every complaint Missouri investors may have about the companies involved in this global settlement."

"But the companies involved in these conflicts are being held accountable," he said in a statement.

The secretary of state's office plans to work with the SEC to identify individual investors who lost money as a result of the perceived conflicts of interest, said Spence Jackson, Blunt's spokesman.

Missouri's settlement money would then be returned to those investors once they are identified, Jackson said.

Marines from St. Louis area helped rescue Jessica Lynch

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

CREVE COEUR, Mo. (AP) - Two Marines from the St. Louis area helped in the rescue of Army Pfc. Jessica Lynch, the St. Louis Post-Dispatch reported Monday.

Roger and Barbara Sturdevant of Creve Coeur learned Friday that their son, Lt. Col. Gregg Sturdevant, helped in the planning and rescue. The Sturdevants haven't spoken with their son in nearly a month, but learned of his role from his wife, Tina.

Meanwhile, Matthew Goodman, 21, a Marine corporal from Swansea, Ill., also aided in the rescue. He was part of a Marine detachment that backed up the special operations forces that rescued Lynch. His unit would have gone into the hospital if the special operations forces had needed assistance.

Gregg Sturdevant, 45, is a career officer in the Marines, now with the 13th Marine Expeditionary Unit (Special Operations Capable) Detachment.

Lynch, who turned 20 on Saturday, was rescued April 1. The Army supply clerk was captured March 23 after her 507th Ordnance Maintenance Company convoy was ambushed in the southern Iraqi city of Nasiriyah.

She was rescued from a hospital by U.S. commandos, reportedly after a tip from an Iraqi lawyer whose wife was a nurse in the hospital. She is recovering from a head wound, a spinal injury and fractures to her right arm, both legs and her right foot and ankle.

It was the first successful rescue of an American prisoner of war since World War II. Sturdevant flew one of the three helicopters used, he told his wife.

The plan called for a Marine ground unit to stage a fake attack to divert Iraqi paramilitary troops away form the hospital. Then, two CH-46 helicopters and a CH-53 helicopters, each carrying about 16 soldiers, landed near the hospital, dropping off the troops and getting out again quickly.

Cat hitches ride from Indiana to Missouri

SEDALIA, Mo. (AP) - A cat was hungry and dirty but otherwise OK after hitching a 400-mile ride from Indianapolis to Sedalia on an 8-inch beam underneath a tractor-trailer.

The male Siamese cat was discovered Sunday after Chris Markley, a truck driver from Springdale, Ark., noticed a woman trying to flag him down. He pulled his rig into a parking lot and the woman pointed out a cat sitting on the fifth wheel frame under the trailer of his truck.

Markley told police the last time he had stopped before reaching Sedalia was at a truck stop off Interstate 65 south of Indianapolis.

Marilyn Bogard, animal control officer for the Sedalia Police Department, took the cat to the animal shelter Monday afternoon. The cat was only a little worse for wear with a case of the sniffles and a coating of grease.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0962

"Poor baby. He's a sweetheart," said Bogard as the cat rubbed its head on her cheek, leaving a smear of grease. "He's well fed. He's just hungry because you ride from Indianapolis to here, and you'd be hungry too."

Nothing was holding the cat onto the 8-inch beam or protecting if from falling to the asphalt, according to a police report. The neutered cat is estimated to be six or seven years old.

Animal control officers in Indiana will help with the search for the cat's owners. If they don't come forward, the cat will be put up for adoption.

Mother mallard, her offspring call posh hotel home

CLAYTON, Mo. (AP) - Molly is proof that even ducks can live the high life - on the ground.

In a flowerpot nest just outside a posh **Ritz**-Carlton hotel in this St. Louis suburb, the mother mallard tends to her clutch of greenish-white eggs, much as she's done there for the past four years.

Accommodations are, well, ducky, with seven-grain bread thrown to her three times a day in a sunny spot for Molly.

"We've learned through the years that Molly prefers wheat bread to white - and never Texas toast," doorman DeWitt Edwards chuckles.

Pure spring water? Of course, served up in a shallow silver bowl. A soft pillow is set at the planter's base to break the fall should the ducklings slip from the nest. And don't forget the atmosphere: the soothing water fountain the **Ritz** maintains, splashing into a tiny, koi-filled pond just a stone's throw from Molly's planter.

Perhaps little wonder why the duck hasn't found different digs, like the cuplike nests they generally fashion on the ground, preferably in dense undergrowth near wetlands.

"She's usually gone by May, but we know she'll be back around the end of June to lay another batch of eggs," says Andy Smith, a valet supervisor at the hotel.

---- INDEX REFERENCES ----

KEY WORDS: AP STATE WIRES: MISSOURI

NEWS SUBJECT: English language content; Motor Racing; Sports/Recreation; Sports & Recreation; Routine General News (ENGL GMORA GSPO SPT NRGN)

STORY ORIGIN: ST. LOUIS

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0963

NEWS CATEGORY: STATE AND REGIONAL

REGION: Missouri; Midwest U.S.; United States; North America; United States - Missouri; United States; North American Countries (MO USC US NME USMO USA NAMZ)

Language: EN
SOURCE REGION: NME US

Word Count: 1436

4/29/03 APWIRES 07:32:00

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0964

Westlaw.

factiva
Dow Jones & Reuters

4/29/03 St. Louis Post-Dispatch A1
2003 WL 76664486

St. Louis Post-Dispatch
Copyright 2003, St. Louis Post-Dispatch. All Rights Reserved.

Tuesday, April 29, 2003

NEWS

LIFE IS DUCKY AT THE **RITZ**

By Renee Stovsky Of The Post-Dispatch

* Mother mallard and her babies set up house near the doorman's post. Location, location, location.

Everyone knows that's the key to acquiring valuable real estate.

Which is why one lucky duck, nicknamed Molly, has picked a prime spot for feathering her nest: a large flowerpot near the entrance of the **Ritz**-Carlton St. Louis, 100 Carondelet Plaza in Clayton.

No matter that scientists who study Anas platyrhynchos say mallards are supposed to build cuplike nests of grass, leaves and duck down on the ground, preferably in dense undergrowth near wetlands. For the past four years, Molly has chosen to lay her clutch of greenish-white eggs within spitting distance of doorman DeWitt Edwards' post at the posh hotel.

I mean, what's a girl to do? Spend endless hours baby-sitting -- literally -- with nothing more to occupy her mind than the worms, snails and slugs of her more natural habitat? Or get a duck's-eye view of the hustle and bustle of high society, while peeking out from behind a perfectly manicured evergreen bush?

And talk about accommodations! Watchful valet supervisors Andy Smith and Scott Burney provide Molly with the perfect personal service that the **Ritz** prides itself on.

There's the room service, for instance. Seven-grain bread, served three times a day in a sunny spot across from the busy semicircle where guests arrive via limousine or Lexus. Pure spring water, dished up in a shallow silver bowl. A soft pillow, placed thoughtfully at the base of the planter to break the fall should fledglings slip when first venturing out of the nest.

And don't forget the discretion. No questions asked, whether Molly invites her hubby (known only as Dad Duck) or another handsome drake to partake of the thrice-daily feast.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0965

And then there's the atmosphere. The **Ritz** maintains a soothing water fountain that splashes into a tiny, koi-filled pond, just a stone's throw from Molly's planter. Though it lacks enough insects, frogs and grasses to make it a truly beckoning abode, it certainly keeps Molly from feeling homesick.

Yes, Molly must find much to recommend in her neighborhood - she returns to the same spot early each April to raise her brood. And in that regard, at least, she is following typical canard behavior.

Naturalists say that after the female mallard picks out her season's mate, she returns to the site of her birth to lay her eggs. Or in Molly's case, several hundred yards to the east.

Molly's birthplace - a segment of a rain-filled pond, derisively known for years as the Clayton Hole after money dried up on a grand development plan near the **Ritz** - has now been replaced by The Plaza in Clayton, a 30-story condominium and 16-story office complex.

Five years ago, in spring 1998, the hotel grounds hosted so many mallard duck and Canada goose families that a police escort was required to help them navigate the downtown Clayton traffic. Now, most have moved on, but not Molly.

"We've learned through the years that Molly prefers wheat bread to white - and never Texas toast," chuckles Edwards.

Adds Smith: "She eats the middle of the bread while Dad Duck waits for the crust and crumbs."

Always the gentleman, Dad Duck also maintains a distant "loafing bar," where his mate can bathe and preen once or twice a day under his protection. After Molly visits, they return together to the **Ritz** for some serious carbohydrate loading. There, Dad Duck carefully maintains his distance from the nest, lest his colorful plumage attract predators.

Once the 26-to-30-day incubation period passes and the eggs have hatched, however, the honeymoon is over - and as of Monday, all but two had hatched. Molly cares for her ducklings alone, hiding out with them in a nearby patch of tall grass until they can follow her, single file, to a favorite watering hole. In eight weeks, they are almost full grown and ready to fly.

That's when Molly traditionally books a second, summer stay at the **Ritz**.

"She's usually gone by May, but we know she'll be back around the end of June to lay another batch of eggs," says Smith.

And when she does, the affable hotel staff will be ready and waiting.
TABULAR OR GRAPHIC MATERIAL SET FORTH IN THIS DOCUMENT IS NOT DISPLAYABLE

PHOTO Color PHOTO by J.B. FORBES / POST-DISPATCH - Molly the duck spreads her wings in a defensive posture as she protects her newly hatched babies last week outside the **Ritz**-Carlton St. Louis in Clayton. Employees at the hotel have been giving the new mother first-class treatment -- but of course.

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0966

---- INDEX REFERENCES ----

NEWS SUBJECT: (Page-One Story (NPAG); Content Types (NCAT))

REGION: (United States - Missouri (USMO); North American Countries (NAMZ); United States (USA); Midwest U.S. (USC))

Language: EN

OTHER INDEXING: WILDLIFE; DUCK; NESTING PLACE; BROOD

EDITION: FIVE STAR LATE LIFT

Word Count: 803

4/29/03 STLSPD A1

END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0967

EXHIBIT 19

5/22/04 Independent (London) 10
2004 WL 78365328

The Independent - London
(c) 2004 Independent Newspapers (UK) Limited . All rights reserved. This material may not be published, distributed or exploited in any way.

Saturday, May 22, 2004

FIVE BEST ART HOTELS.

By Sarah Barrell.

Where to find the best master bedrooms with the best old masters By Sarah Barrell
Art'otel, Berlin

Andy Warhol is in permanent residence at Berlin's Art'otel (or at least a permanent collection of his artwork and photographs is). Also on show are photo portraits of the American Pop Art enigma, taken by his friends, including Christopher Makos, whom Warhol once dubbed "the most modern photographer in America". There are over 200 pieces scattered around the hotel's guest rooms and lobby. The interior decor features bright contemporary colours that contrast sharply with the natty black uniforms of the hotel staff, one of whom will deposit a questionnaire on your bed at the end of your stay asking you how "art'rageous" your service has been.

Art'otel (00 49 30887 7770; www.artotel.de). Doubles from EUR115 (<<PoundsSterling>>82) including breakfast.

The Bellagio, Las Vegas

Who says that The Strip is all about themed hotels and money-grabbing slot machines? Go to the Bellagio Hotel's art gallery and you'd be forgiven for thinking that Vegas is anything but a cultureless desert. Housing original works by some of the most significant masters of Western art - Rubens, Degas, Renoir, Van Gogh, Gaugin, Seurat, Picasso, Maar, Mir and Kooning - this is art displayed with true Vegas showmanship. Huge sums have been invested to secure big-name works that draw around one million visitors every year, independent of hotel residents. The hotel stages temporary exhibitions such as the current Monet retrospective and a recent showing of Andy Warhol's celebrity portraits. But with entry at $15 (<<PoundsSterling>>9), even for hotel guests, you'd expect some heavy hitters.

The Bellagio (001 702 693 7444; www.bellagio.com). Doubles from $175 (<<PoundsSterling>>109) room only.

Sagamore, Miami

Nowhere is it more evident that Miami is fast becoming a key player on the visual

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

arts scene than in its hotels. The new Four Seasons has a trio of Botero sculptures in its foyer, while the new **Ritz-Carlton** contains a Mir. The Sagamore, the sister hotel to New York's 60 Thompson, features an entire **art gallery** within its walls - a permanent, rotating collection of contemporary work including pieces by Cindy Sherman, Massimo Vitali and Olafur Eliasson (he of the Tate Modern's recent Weather Project). Enter the cool white hush of the foyer and, were it not for the impossibly beautiful reception staff, you'd be convinced you were in a Saatchi art space.

The Sagamore (001 305 535 8088; www.sagamorehotel.com). Doubles from $202 (<<PoundsSterling>>126) room only.

La Colombe d'Or, Vence

Had you visited La Colombe d'Or in its formative years, you might have found yourself breakfasting with Picasso on the patio or passing Matisse on the stairs. Today the clientele of this traditional stone-built Provencal hotel just outside Nice is far flashier (think Elton John and the Beckhams), but the original patrons' artistic mark remains. The collection includes pieces by Mir, Bonnard, Picasso, Leger and Braque. Much of their work is in the restaurant - the poverty-stricken painters' payment for meals. There are also a number of sculptures around the pool, including one by Calder (not our illustrious Travel Editor but the American modernist sculptor).

La Colombe d'Or (00 33 49 332 8002; www.la-colombe-dor.com). Rooms from EUR265 (<<PoundsSterling>>189) room only.

The Merrion, Dublin

Four converted Georgian terraced houses make up The Merrion, a landmark hotel housing one of Ireland's most important private collections of 19th-and 20th-century art. Works are displayed in every conceivable spot in the building, from the contemporary mosaics by Martin Mooney dressing the walls of the neo-Classical stairwell to the seascape by Nathaniel Hone hanging above the fireplace in the drawing room. The collection includes pieces by 19th-century landscape artist Paul Henry, the Irish abstract painter, Mainie Jellet, and Jack B Yeats, the son of the great portrait artist John Butler Yeats.

The Merrion (00 353 1603 0600; www.merrionhotel.com). Doubles from EUR310 (<<PoundsSterling>>221) including breakfast.

---- INDEX REFERENCES ----

NEWS SUBJECT: (Political/General News (GCAT); Travel (GTOUR); Ranking (NRAN); Living/Lifestyle (GLIFE); Content Types (NCAT))

REGION: (United Kingdom (UK); European Union Countries (EECZ); European Countries (EURZ); Western European Countries (WEURZ))

Language: EN

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0464

OTHER INDEXING: 10; Features

Word Count: 680

5/22/04 INDPNDT 10
END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0465

EXHIBIT 20

Westlaw.

factiva
Dow Jones & Reuters

7/21/02 N.Y. Daily News 3
2002 WL 19327087

New York Daily News
Copyright 2002 Daily News, L.P.

Sunday, July 21, 2002

TRAVEL

DEALS OF THE WEEK

Mila Andre

HOT TAMALE WEEK at Avalon Reef Club on Isla Mujeres, Mexico: $25 per room per night double occupancy in resort's main hotel Aug. 10- 18, includes authentic tamales at the beach (25 cents), use of pool, more. Rates subject to availability. No minimum stay; taxes additional. 1-800-261-5014.

AMERICAN AIRLINES' American Eagle launches regional jet service (10 round trips daily) between LaGuardia Airport and Boston's Logan Airport on Sept. 24 and Washington, D.C.'s Ronald Reagan National Airport on Oct. 1. Tickets for the Business Express service go on sale today. 1-800-433-7300.

HOTEL GIRAFFE and Blue Smoke & Jazz Standard offer a Smokin' Hot Summer Weekends package through Sept. 30. They include deluxe room with balcony ($229 per night, single or double occupancy) any Friday, Saturday or Sunday night, a Blue Smoke gift basket with T- shirt and hat, a bottle of Blue Smoke's signature barbecue sauce, VIP seating for two at the Jazz Standard ($25 per person value) and two drink tickets valid for Jazz Standard or the bar at Blue Smoke. (212) 685-7700.

EIGHT-DAY CLASSIC RUSSIA TOUR, $599 per person/double occupancy if booked by Aug. 15 for travel Oct. 1-Dec. 14. The tour includes round trip on Finnair, transfers, three nights' accommodations in St. Petersburg, overnight train to Moscow, two nights in Moscow, breakfast daily, guided city tours, a visit to the Hermitage and Kremlin territory, and tickets to Kirov theater and circus performances. Thursday departures. Eastern Tours, (212) 683-8930 or 1-800-339-6967.

TEE OFF IN TUCSON, from $69 per person/double occupancy per night through Sept. 12. Included are a room at DoubleTree Hotel at Reid Park, breakfast and use of one of two 18-hole golf courses at Randolph Park ($25 with cart per person before 11 a.m.). Rich Worldwide Travel, 1-800-431-1130.

NISBET PLANTATION, the Caribbean's only historic plantation inn directly on the beach on the north shore of Nevis, offers Anytime Getaway through Oct. 31. From $290 per room per night/double occupancy in a cottage, the stay includes gourmet

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

breakfast and dinner daily, afternoon tea, tennis, croquet, use of snorkeling equipment, laundry service, local telephone calls and postage. (Nevis Express now flies non-stop from San Juan, P.R.) Island Resorts Reservations, 1-800-742-6008.

THREE PHILADELPHIA HOTELS offer a Barnes Foundation package through April 1 that includes one night's accommodations for two, **art gallery** tickets, which has one of the world's greatest collections of early French Modern and Post-Impressionist paintings, a Barnes souvenir bag and 10% discount on gift shop merchandise. Radnor Hotel, $169, 1-800-537-3000; Radisson Plaza Warwick Hotel, $199, 1-800-333-3333; **Ritz-Carlton**, $395, 1-800-241-3333.

VISIT EIRE, from $399 per person/double occupancy, Nov. 8-Dec. 16 (from $499, Oct. 16-Nov. 7; from $429, Dec. 26-Feb. 9). Emerald package includes a round trip on Aer Lingus to Dublin or Shannon, six nights' accommodations (one at hotel, five at any of Ireland's 450 farmhouse B&Bs, with Go As You Please vouchers), car with unlimited mileage, Irish breakfast, sales tax, VAT/hotel service charges. Sceptre Ireland, 1-800-221-0924.

P.S.: The 16th annual Music Crab Feast, weekends through Aug. 25, on the waterfront in Baltimore. 1-888-375-0080. ... Historic Huguenot St. in New Paltz, N.Y., celebrates a Colonial Street Festival on Aug. 10. (845) 255-1660. ... The sixth annual Putney Area Artists' Exhibition, Friday-Sunday, Aug. 3 through Labor Day, at Town Hall, in Putney, Vt. (812) 387-5431.

---- INDEX REFERENCES ----

COMPANY (TICKER): Amr Corp.; Porritts & Spencer (Asia) Ltd.; P.S. Corp. (AMR P.POT J.PIS)

NEWS SUBJECT: Leisure & Travel Section; Travel; English language content; High-Yield Issuers; Dow Jones Total Market Index; Arts/Entertainment; Corporate/Industrial News; Travel; Pricing; Political/General News; Markets/Marketing (LTV GTOUR ENGL HIY WEI GENT CCAT TVL C314 GCAT C31)

MARKET SECTOR: Consumer Cyclical (CYC)

INDUSTRY: Airlines; Industrial Technology; Heavy Construction; Airlines: Air Fares (AIR ITC CON IAAF)

PRODUCT: Transportation; Airlines (DTR DAI)

REGION: United States - New York; Northeast U.S.; United States; North American Countries; New York; North America; United States (USNY USE USA NAMZ NY NME US)

Language: EN
SOURCE REGION: NME NY US USE

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0467

EDITION: SPORTS FINAL

Word Count: 545

7/21/02 NYDLYNWS 3
END OF DOCUMENT

© 2005 Thomson/West. No Claim to Orig. U.S. Govt. Works.

RC 0468

EXHIBIT 21

How much does your boss make?

HOME DELIVERY
from just $2.38/week!
The Miami Herald

5minuteherald

SPONSORSHIP
ENGLE

Events

email this

Posted on Mon, May. 03, 2004

TROPICAL NIGHTS

Ladies in hats hold auction for charity

BY DAISY OLIVERA
dolivera@herald.com

Sponsored Links

Straw cowboy hats
Dating Club for Single Horse Lover in Your Cit
free.
www.EquestrianCupid.com

Find it on Yahoo
Yahoo! Shopping: Compare & Save Top bran
low price
Yahoo.com

American Sky Hats
Large selection of panama, golf, and western
and women
americanskyhats.com

A sunny day provided the perfect backdrop at Nikki Beach on Ocean Drive for the second annual Honey Shine Foundations Hats Off Luncheon. Some 150 business and society women wore their most elegant hats -- one wearing a huge, hot pink Mariachi hat with matching pink maracas -- and enthusiastically bid during a live auction to benefit the foundation. Honey Shine was created by **Tracy Mourning**, Alonzo Mournings wife, two years ago and is dedicated to boosting the self-esteem of 6- to 18-year-old girls situations.

CBS4 news anchor **Angela Rae** served as emcee, talking about her own difficult chil the girls in the program -- known as Honey Bugs -- attended and discussed how the positively impacted their lives. Honorary Chair was **Lucia Penrod**, owner of Nikki Be chair was **Bobbie van der Vlugt**. Executive board members are **Norma Jean Abral Tarafa, Nadine Valme, Lisa Joseph, Amy Deutch, Ayana ORand**. Also there: de **Jackie Yee**; Skin Essentials Day Spa owners **Carol Hedgepeth** and **Sharon Lightb** gave the Honey Bugs free facials as part of the program; artist **Carmen Lucas**; **Yoh Kim Wood**; **Dana Shear**; **Betsy Flanagan**; Avant Garde Salon spa director **Madel**

TOFF STUFF

RC 0220

On the fashion scene this week: a preview of Jill Stuart's Fall/Winter collection at TOI Beach. A Thursday cocktail reception hosted by TOFF owner **Claudia Estrada** and fa **Juan Carlos Cajigas** welcomed Jill Stuart representative **Marlo Page**. Models show

$5 Student Tickets
Find it Fast
Obituaries
Calendar
Dave Barry
Dolphins
Photo Gallery
Special Reports
Action Line
Lottery
Horoscopes
Comics
Contests
Today's Front Page
Site Tools
Webcams
Message Boards
Maps & Directions
Yellow Pages
Shopping
Jobs
Cars
Homes
Classifieds
Newspaper Ads
Special Sections
Services
Archives
Subscribe
Place an Ad
Site Index
Contact Us
More Herald Services
Partners
El Nuevo Herald
Noticias en español
Street
Gay South Florida
Top Vacation Picks
More Partners
BUY OR SELL TICKETS
Your source for premium concert, theater, sports tickets.
• StubHub

latest pieces to guests who included WTVJ-CBS4 sports anchor **Jill Martin**; **Claudia Piera Barahona**; bankers **Antonio Moura** and **Antonio Quelhas; Mariellen Vela; Heather Read**; **Rosita Montesino**; **Ximena Gonzalez; Christie Madden; Luzna Monica Ochmann**; **Juliana Mayo**.

COLOMBIAN ART

Wednesday night found the Ritz-Carlton in Coconut Grove awash in "The Spring of M presented by the Museum of Modern Art from Bogotá, Colombia to celebrate its 40th and honor **Jorge Pérez**, chairman and CEO of The Related Group, for his support of A noted collector of Latin American Art, Pérez lived in Colombia years ago.

More than 300 business leaders and the elite of Colombian society in Miami attended dinner. Members of the Opera of Colombia were flown in to entertain the crowd durir Nader Fine Arts presented an art exhibit of Colombian master paintings for the silent cocktail. Among the attendees were **Gloria Zea**, director of MamBo; **Luis Alberto M** Ambassador of Colombia; **Carmenza Jaramillo de Mancourt**, Colombian Consul in **David Manzur**; Colombian fashion designer **Silvia Tcherassi**; **Darlene Boytell**, Pé (looking splendid in one of Tcherassis gowns); **Juan Carlos** and **Uchi Botero**; **Brigi Nachtigall**; **Jose Cancela**; Bancafe International president **Alfredo Quintero** and

BALL KICKOFF

A hidden garden paradise in the middle of Coconut Grove was the idyllic setting for tl the Miami Art Museum 2004 Ball on Tuesday. **Gloria Scharlin**, one of the co-chairs been longtime MAM supporters and often hosts fundraising events in her home and is no ordinary garden. Rare and plentiful flora thrive on the vast, curator-tended pro reception was held in a 120- by 50-foot thatched, chickee hut with shell-mosaic inlai conditioning -- call it an outdoor Florida ballroom.

Coach, sponsor of the Tuesday event, provided their new fabric-covered furniture an pillows for the large entertainment area and draped the wood beams with fuschia-an curtains. Table centerpieces were cleverly created out of the colorful, straw and leath Collection tote bags brimming with orchids. Turi Vodka pink and green 'gardentinis' a Jouet champagne flowed as freely as the torrential downpour that proved the chickee watertight while the orchestra, positioned over the tennis court under their own tent, with old favorites.

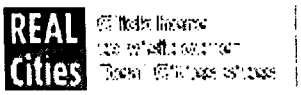
The other ball co-chairs are **Terry** and **Rob Schechter** and **Susana** and **Alberto Ib** Among the 200 guests: Coach CEO **Lew Frankfort**; Coach president and creative di **Krakoff**; **Christina Getty**; actor **Aisha Tyler**; MAM director of development **Phillip Richard Levine**, president, Levine Calderin, Architects & Designers; **Erika Koopma** Shriftman; Mellon Bank executive vice president **James Dockerty** and wife **Suzy**; **H** president of DriedFlowerShop.com.

Tropical Nights is a weekly chronicle of South Florida society.

RC 0221

email this

Copyright



RC 0222

EXHIBIT 22

TEEITUP! MICHIGAN
ADVERTISING
▶ Cars.com
▶ Classifieds
▶ Personals
▶ JobHunter
▶ Homes/Apts.
▶ Place an ad

Friday, March 3, 2000 The Detroit News

Vincent

Van Gogh show a $30M bonanza

Detroit exhibit means prestige, economic boost

Daniel Mears / The Detroit News

Petru Dudley puts up a Van Gogh poster. The show opens March 12. Some 300,000 visitors are expected.

By Joy Hakanson Colby / *The Detroit News*

RC 0228

DETROIT — The Detroit Institute of Arts' upcoming blockbuster exhibit on Vincent van Gogh will put Detroit in the world's art spotlight and pump millions of dollars into the local economy, art and economic experts predict.

An estimated 300,000 visitors are expected to attend *Van Gogh:*

Entertainment
Events
-- Event Finder
Movies/TV/DVD
-- Movie Finder
-- TV Listings
Eats & Drinks
-- Restaurants
-- Wine Report
Books
CD Reviews
Escapes
Casino Guide
Michigan's Best
Living
Lifestyle
Homestyle
Fitness
Forums
News Talk
Autos Talk
Wings Talk
Lions Talk
Pistons Talk
Tigers Talk
Big 10 Talk
High Schools
Movie Talk
Tech Talk

Face to Face, opening to the public March 12 and running for 12 weeks. Advance ticket sales topped 105,000 on Thursday, and tickets are going at the rate of 1,000 a day.

Both DaimlerChrysler, the show's Detroit sponsor, and Time magazine are hosting major corporate parties for *Face to Face,* and art critics and museum officials from around the United States and Europe are scheduled to attend the show.

Forecasts on the economic impact — including hotel, restaurant, transportation, shopping and entertainment spending — will rank the exhibit as one of the top 10 Metro Detroit events of recent years, according to David Littmann, chief economist for Comerica. It should be on par with the 1996 Oakland Hills U.S. Open golf tournament (more than $30 million), but much below last year's North American International Auto Show (more than $430 million).

He projects the exhibit's economic impact on Metro Detroit at $31 million to $33.5 million, based on attendance and running time. The DIA's Barbara van Vliet agrees the figure should top $30 million.

The figures are based on a 1999 Van Gogh show that attracted 821,000 visitors over 17 weeks to the Los Angeles County Museum and benefitted the area by $121.9 million. Also considered was the Toledo Museum's 1994 exhibit *Age of Rembrandt*, which drew 234,000 over three months and added $22.8 million to the economy.

Area businesses are expecting Van Gogh to help boost revenue.

Marybeth Farrug, a manager at the Whitney Restaurant, just south of the institute, said she hopes for a 30- to 50-percent increase in business.

"There's a lot of general interest in this," she said. "I've even bought tickets."

Ray Flemming, who manages the Robert Kidd Gallery in Birmingham, said the exhibit's impact extends beyond a short-term payoff.

"Detroit is a big store trying to attract customers — more customers means more money and better infrastructure, which brings more customers," he said. "Van Gogh is not going to save Detroit, but there's no harm in emphasizing the positive. It's good marketing for the city."

Record attendance expected

RC 0229

Face to Face, which contains 66 paintings and drawings, has

historic significance because it is the first museum showing ever made up solely of the popular 19th-century artist's portraits.

"It's an important exhibit on several counts," said Marilyn Wheaton, director of the city's cultural affairs department. "Van Gogh can position Detroit as a major cultural destination as well as boosting the city's economy and making visitors aware of our diversity."

The exhibit is expected to break all DIA attendance records. Visiting hours have been expanded to 64 hours a week from 27, with the galleries open seven days a week and until 10 p.m. on Fridays and Saturdays.

For the first time, the Detroit museum has followed a national trend by arranging Van Gogh packages with three area hotels — the Atheneum Suite ($235-$469) in Greektown, and the Ritz-Carlton ($199-$299) and Hyatt Regency ($149-$259), both in Dearborn. The packages include two VIP immediate entry tickets to the show and the Van Gogh catalogue, valued at $29.95.

"We sold more than 25 packages a few days after doing a mailing and have inquiries from as far as Turkey, England and The Netherlands," said Anne McCulloch, whose Premium Travel Services based in Royal Oak is booking the packages.

Record setters

If "Van Gogh: Face to Face" hits projections of 300,000 visitors over three months, it will break all attendance records at the Detroit Institute of Arts. The top-drawing exhibitions:

Exhibition	Year	Duration	Number of visitors
1. Splendors of Ancient Egypt	1997	Six months	290,000
2. *Diego Rivera: A Retrospective	1986	11 weeks	227,966
3. Rembrandt	1970	Six weeks	194,198
4. French Painting: The Age of Revolution	1975	10 weeks	163,166
5. Van Gogh	1962-63	Six weeks	146,833

*Free show, total based on building attendance
Source: The Detroit Institute of Arts

The Detroit News

RC 0230

Media attention

Art writers from around the country will be in Detroit for a press preview on Monday. Among publications expected are the Wall Street Journal, the Philadelphia Inquirer, the Chicago Sun Times, the Cleveland Plain Dealer, the Boston Globe, the Boston Herald, the Toronto Globe & Mail and the Minneapolis Star Tribune.

"*Monet* was Boston's all-time top-drawing show last year with an attendance of 560,000," said Mary Jo Palumbo, who will represent

the Boston Herald. "The question for us is whether Van Gogh can top Monet."

"It's an exhibit of national importance," said Rebekah Scott of the Toledo Blade. "Not only is Van Gogh an artist everyone knows, but there's a revival of interest in portraiture."

"Our readers are interested in the big art exhibits in Chicago and Detroit," said Steve Penhollow of the Fort Wayne (Ind.) Journal Gazette. "So we make a habit of covering them."

Socrates Worldwide Entertainment, based in Chicago, will send a film crew to shoot the Van Gogh exhibit on Sunday and Monday for the PBS series *World Museum Classics*.

"It will be the 10th of 26 episodes," said Kirsten Fuller, who scouts national exhibits and decides which ones to use.

"The Detroit Institute is a Midwestern facility that doesn't get nearly enough credit for being a great museum. The Van Gogh portrait show offers the right material to make that point."

Parties planned

Celebrations for *Face to Face* will actually begin Saturday, with a preview reception hosted by the DaimlerChrysler Fund, which is sponsoring the show in Detroit for a figure in the "low seven figures," according to museum spokeswoman Pamela Marcil.

The DaimlerChrysler party will be attended by art world VIPs, including Vincent Willem van Gogh, the artist's great-grandnephew and head of the Vincent van Gogh Fund. He is traveling from Amsterdam with John Leighton, director of the Van Gogh Museum, which is loaning 15 drawings and 10 paintings to the exhibit.

The show's two collaborating museums — the Museum of Fine Arts, Boston and the Philadelphia Museum of Art — will be well represented at Saturday's preview reception. The show goes to Boston and Philadelphia after it closes in Detroit on June 4.

"The show is absolutely thrilling and I'm anxious to see how it looks in Detroit," said Anne d'Harnoncourt, director of the Philadelphia Museum. "We won't get the exhibit until October, but people's eyes light up when they ask about it."

"We are coming out to support our partners and see how the show is hung in Detroit," said Dawn Griffin, spokeswoman for the Philadelphia Museum.

RC 0231

International roster

Time magazine is hosting a corporate affair for 400 industry clients at the museum on March 13.

"Time's art critic, Robert Hughes, has made a special film defining the exhibit," said Katie Kiyo, Time's Detroit division manager. "He'd be here himself, but he's in Australia recuperating from an automobile accident.

"Time's art section is very important. We want people to recognize that we are much broader than politics. We'd like to do more events with the DIA."

Aside from the show's attendees, the roster of *Face to Face* lenders is international. Paintings and drawings came from 25 museums and two private collectors in The Netherlands, Australia, Switzerland, Italy, France, Belgium, Russia and Scotland, as well as the United States.

Detroit News Staff Writer Peronet Despeignes contributed to this report.

Copyright © 2000, The Detroit News

EXHIBIT 23

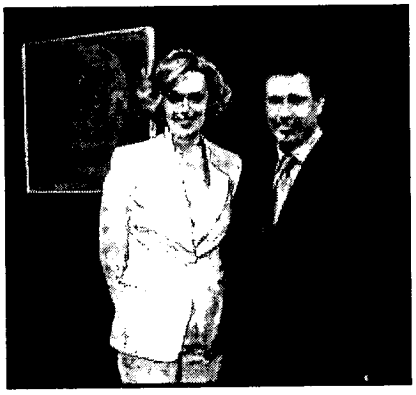
reviewjournal.com
LAS VEGAS REVIEW-JOURNAL
Subscribe to the R-J $18 for 8 weeks!
Find a Job
Find a Car
Find a Home

Thursday, February 20, 2003
Copyright © Las Vegas Review-Journal

File updated 2/20/03

ON THE SCENE: Dorothy Huffey

Bellagio gallery shows off exhibit of portraits by Warhol



Andrea Bundonis, president of the Bellagio Gallery of Fine Art, and Marc Glimcher, gallery chairman, attend the recent opening reception for "Andy Warhol: The Celebrity Portraits." Photo by MARIAN UMHOEFER/ REVIEW-JOURNAL

Robert and Irais Kolesar attend the opening.

The Bellagio Gallery of Fine Art is presenting a collection of more than 50 celebrity portraits by the late artist Andy Warhol. The collection contains three decades of his favorite icons from movies, music, dance, fashion, science and even politics.

A private opening and reception in the gallery's exterior hallway recently took place in which gallery personnel Andrea Bundonis, president; Marc Glimcher, chairman; Erin Anderson, assistant; Brian Cantor, director of gallery shops; Denise Bond, assistant director; and Matthew Hileman, director of marketing, greeted guests Sandy and Roger Peltyn, Carlos Collado, Irais and Robert Kolesar, Susie and Steve Manriquez, and Dori Bishara and Gregory Freund.

Through Warhol's art,

DOROTHY HI
MORE COLU

Advertisem
reviewjourn
DESKT
INFORMA
NETWO

RC 0487

- Money
- Obituaries
- Page Store
- Personals
- Real Estate
- Recreation
- Relocation
- Shopping
- Technology
- Traffic & Transportation
- Travel
- Weather
- Weddings
- About the site

Contact the R-J

- Subscribe
- Report a delivery problem
- Put the paper on hold
- Advertise with us
- Report a news tip/press release
- Send a letter to the editor
- Print the announcement forms
- Jobs at the R-J

Matthew Hileman, director of marketing for the Bellagio Gallery of Fine Art, awaits guests.

Dan Sikora, from left, Dotti Sikora, Subitha Puthoor, Tamara Puthoor and Raja Puthoor attend the grand opening of the Ritz-Carlton, Lake Las Vegas. Photo by MARIAN UMHOEFER/ REVIEW-JOURNAL

Harriet Cox, from left, Sue Brand and Lou Ann Taylor take part in the grand opening of the Ritz-Carlton.

guests were transported to the early days of pop art, the flourishing New York art scene in the 1960s and '70s, the nights at Studio 54, and Warhol's celebrated studio, The Factory, as they viewed this exclusive exhibition, scheduled to run through Sept. 3.

A real treat was the accompanying audio-tour by Liza Minnelli, a personal friend of Warhol's.

Seen at the opening were Alberto, David and Maria Mugrabi, lenders to the exhibition, as well as collectors Ann and Richard Solomon. Also present was John Smith of the Andy Warhol Museum in Pittsburgh, which was Warhol's hometown; the museum contributed early Warhol childhood photos and artifacts for the Las Vegas showing.

Following the premiere viewing, a cocktail reception offering fresh fruits and imported cheeses awaited Becky and Frank Visconti, Jenn Michaels and Rich Johnson, Meital and Josh Grantz, Judith and Michael Ovitz, Stephen Dorff, Karen and Neil Cantor, Susan and Randy Morton, Jennifer Worthington, Maria and Conrad Janus, and Robin Leach.

Big debut: The Ritz-Carlton at Lake Las Vegas had its grand opening

RC 0488

Attending the grand opening reception for the Ritz-Carlton, Lake Las Vegas last week are, from left, Ron Boeddeker, Kitty Boeddeker, Doug Brooks and Henderson Mayor Jim Gibson.

ceremony Friday evening.

With its relaxing lakefront location, Mediterranean-inspired town setting, full-service spa and adjacency to 36 holes of championship golf, the Ritz-Carlton, Lake Las Vegas is designed to be a deluxe retreat in a convenient, cosmopolitan area.

Invited guests were asked to proceed through the hotel to the exterior staircase that took us down to a courtyard where we stood sipping champagne while looking up at the terraces of the hotel. Banners unfurled as trumpets signaled the ceremony was to begin.

The dignitaries were on the middle terrace. Doug Brooks, general manager of the new resort, welcomed all to the first Ritz-Carlton property in Nevada. He talked about the resort's amenities such as a lavish 30,000-square-foot European spa, café, fitness center, extensive meeting and function space, and an award-winning cadre of chefs serving Mediterranean-inspired cuisine in the Medici Café and Terrace, and Florentine-style afternoon tea in the Firenze Lobby Lounge.

Brooks went on to introduce Kitty and Ron Boeddeker. Ron Boeddeker is chairman of Transcontinental Properties Inc., developer of Lake Las Vegas Resort. The final speaker was Henderson Mayor Jim Gibson.

Upon the ceremony's conclusion, guests also attended a VIP cocktail reception in the ballroom celebrating Valentine's Day with "Diamonds & the Power of Love," presented by The Diamond Information Center.

This spectacular international exhibit will be in Las Vegas only through Sunday. It is open to the public free of charge. It is a historic presentation of diamonds from the early eighth century to the present day. Forty exceptional betrothal rings are on display, including the ring Joe DiMaggio gave to Marilyn Monroe in 1954.

Also in the exhibit are 14 one-of-a-kind diamond jewelry designs showcased by dazzling lighting and animation. Each of the unique pieces are new to America, with individual pieces weighing up to 263 carats and a total exhibit weight reaching 700 carats of shimmering diamonds.

The collection of new pieces is valued at $10 million -- needless to say, security was very tight. This exhibit is being presented at three locations around the world: It debuted in September in Japan, and after the Southern Nevada show will move to Paris.

RC 0489

Either before or after viewing the diamonds, guests enjoyed a fabulous reception in the upstairs ballroom. In the center of the room, in a square configuration, bars were set up and food stations offered Mediterranean antipastos, fresh seafood, sushi, carved tenderloin of beef and turkey, and beautiful desserts.

On the elevated center of the square, a combo played all evening long, entertaining guests including Boulder City Mayor Bob Ferraro and his wife, Connie; Irwin Kishner; Mari and Thom Landers; Victor and Yolanda Muro; Farid Matraki; Dian and Jerry Hodge; Joyce Mack; Alan Waxler; Sharon Christal; Harry Ferris; and Col. Gerald Sawyer of Nellis Air Force Base.

SAVE THIS EMAIL THIS PRINT THIS MOST POPULAR

FranchiseSolutions
What kind of business can your investment level buy?
100K 200K 300K

Copyright © Las Vegas Review-Journal, 1997 - 2005
Stephens Media Group Privacy Statement

lasvegas.com

RC 0490

EXHIBIT 24

LUXURY TRAVEL AUCTIONS & HOT DEALS

SEARCH FOR TRIPS

Choose Destination

Choose Month

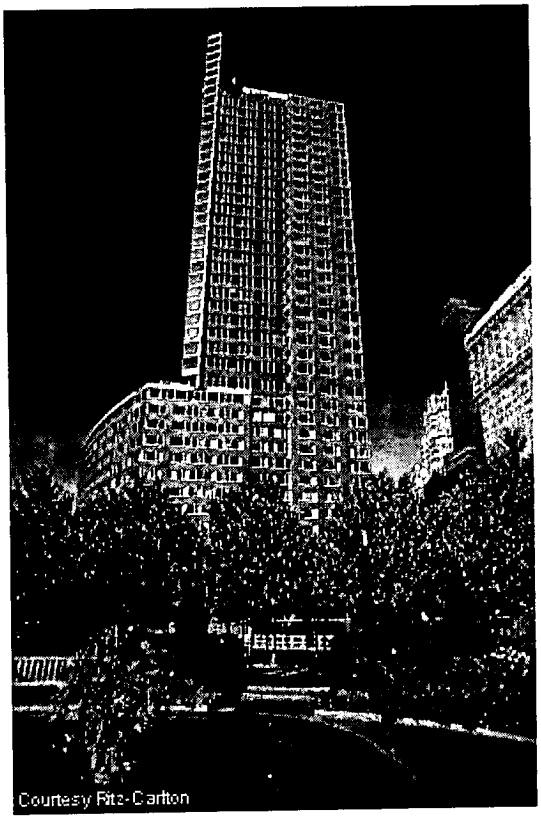
GO

Destination of the Week

Battery-Powered Ritz

Christina Valhouli

What would the English say about the Ritz-Carlton Battery Park's new "power tea," where Earl Grey and canapés have been substituted for fruit-infused vodkas and steak tartare? They just might think it's a great idea. Located near Wall Street, New York's newest Ritz-Carlton has many elements that guests have come to expect from this luxury chain, such as afternoon tea, superior service and understated décor. But it has also tweaked a few signature elements to appeal to a younger clientele.



Courtesy Ritz-Carlton

The timing of the hotel's opening, of course, could not have been worse. When it opened its doors on Jan. 29 after two years of construction, the city's financial district was still reeling from the aftershocks of Sept. 11. The destruction of the World Trade Center and the surrounding area not only forced the hotel to delay its official start by several months but also nearly decimated its potential client base.

But as Wall Street has begun the laborious climb back to normalcy, the establishment of a hotel like the Ritz-Carlton sends a positive signal that the world's greatest financial district is still open for business.

Related stories

10 Spring Flings

Indian's New Chief

Cape Town

LUXURY TRAVEL AUCTIONS & HOT DEALS BUY NOW!

Intimate Hideaways

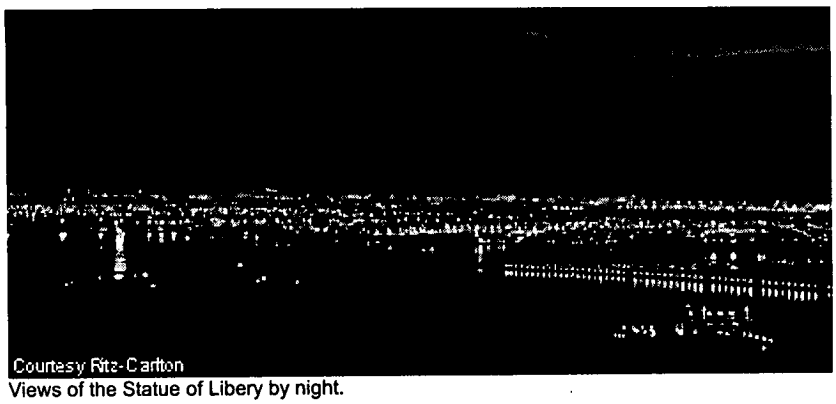
Book Now And Save

RegalRetreats

the world of luxury, privacy and service

RC 0495

Also in Lifestyle


Courtesy Ritz-Carlton
Views of the Statue of Libery by night.

Inside, the hotel seems eerily unruffled by the devastation only blocks away. The décor is a restrained 1920s Art Deco style highlighted with Asian elements. Blown-glass vases and oversized bowls in vibrant primary colors dot the hotel, together with gigantic arrangements of calla lilies and bamboo shoots. The Asian theme also extends to the rooms, where the colors used are muted sand, celadon green and pale yellow, and much of the furniture (such as the entertainment center) is a high-gloss lacquered wood. All of the artwork in the hotel was commissioned from New York City artists--such as painter Ross Bleckner and photographer David Seidner--and just about all of it is original.

Nearly all the rooms face New York Harbor, offering views of the Statue of Liberty and Battery Park. Each room comes with a telescope aimed at Lady Liberty, and guests will appreciate the small touches, such as Bose radios, Bang & Olufson stereos, Frette linens and down comforters. The bathrooms are tiled in a pale marble, and guests also receive a pair of Ritz-Carlton pajamas (after six visits, the hotel will monogram them and keep them for your next trip). For those who aren't technologically savvy, a Technology Butler can help you with your tech woes. Now if he could only follow you to work.

Guests (and New Yorkers) can visit the Rise Bar on the 14th floor, which has views of the harbor as well as a large wraparound terrace. The hotel plans to have daytime yoga classes there during the summer. Downstairs, the 2 West restaurant serves "new American cuisine" that, paradoxically, continues the Asian theme, with such touches as bento boxes and dim sum.

Indian's New Chief

Mercedes-Benz G500

Ten Cars You Can Kick Around

Christie's High-Class Garage Sale

Colnaghi's New Powerhouse

Arnault Says Adieu To Auction Business

Geneva

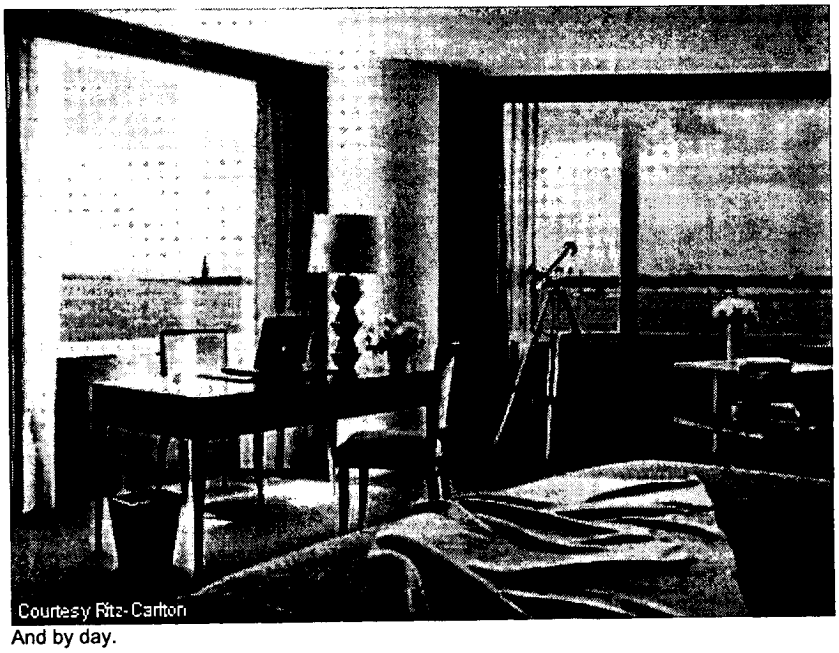
10 Spring Flings

Real Estate Mogul's Real Estate

Rossellini Says 'Ciao' To Manhattan Penthouse

Seven Tips For Buying Seven-Figure Homes

RC 0496


Courtesy Ritz-Carlton

And by day.

The hotel's spa (which is also open to non-guests) has the full range of treatments. For those who are too lazy to travel between floors or simply want more privacy, ring the Bath Butler (there are actually three types of butlers in the hotel; besides the Technology and Bath Butlers there is also a Wedding Butler) and choose from four different types of baths. Then, the baths will be drawn for you (and no, the butler does not stick around to scrub your back).

The Liberty Bath is milk-based with a blend of essential oils and comes with an after-bath treat of Bailey's or Remy XO and a selection of Belgium chocolates. The Wall Street Bath, with rosemary and peppermint, is intended to invigorate the mind (and comes with a glass of beer or champagne). And just for kids, the Rub-A-Dub-Dub Bath is a plain, old-fashioned bubble bath, complete with toys, chocolate milk and homemade cookies.

All of this luxury does not come cheap. Rooms range from $465 to $4,500 for the Ritz-Carlton Suite. If you enjoy your stay so much that you never want to leave, the top floors are residential apartments and range from $680,000 to $6,350,000.

The Ritz-Carlton
2 West St.
Phone: (212)-344-0800
Fax: (212)344-3804

Forbes Fact

The name "Ritz" is only to be used by the Ritz hotel in Paris, which was founded in 1898 by Swiss hotelier Cesar Ritz, as well as by two other hotels that bear his name that Ritz founded subsequently in London and Madrid. Cesar Ritz also managed a fourth hotel in London, called the Carlton. After Ritz's death in 1918, his widow continued to expand the brand in the U.S. In 1923 Bostonian William B. Johnson acquired the rights to the Ritz-Carlton, which was then sold to Albert Keller, who established the Ritz-Carlton Investing Co. and franchised out the name. By 1940 there was only one Ritz-Carlton--the original Boston hotel--still

RC 0497

in operation. However, after several changes of ownership, the chain is now 99% owned by Marriott International and has 40 hotels around the world.

E-mail story
Send comments

Print story
Request a reprint

© 2001 Forbes.com™ All Rights Reserved Terms, Conditions and Notices

RC 0498

EXHIBIT 25

SUBSCRIBE TODAY The Miami Herald
Subscriber Services

The Miami Herald
Herald.com

Current: 84°
82° / 61°
Complete Forecast
Legal Resource Center
GO

CONDOliving
Click Here to find your next home.

Business

Posted on Mon, Mar. 15, 2004

SUNSHINE INDUSTRIES

A family and an empire grow together

BY WENDY DOSCHER-SMITH
Special to The Herald

In every family, members assume distinct roles: peacekeeper, socializer, idealist, the rock, the creative type. But what happens when those family members run a business that, over several decades, blossoms into an empire?

If that family is the Lowensteins, they quietly develop, own, lease and manage some $350 million in assets in the hospitality, gaming and real estate industries in South Florida and the Caribbean under the umbrella of the Lionstone Group.

The Miami-based company is the principal owner of the Ritz-Carlton South Beach. It invested the majority of the $200 million in the five-year project that overhauled the historic DiLido Hotel, which the family purchased in 1971, and converted it into the new Ritz.

Lionstone is also planning to invest more than $300 million in new projects in South Florida, including the transformation of the Dupont Plaza Hotel site, at the mouth of the Miami River, and residential properties in North Miami Beach and Fort Lauderdale.

Owning property is not unique, and neither is running a family business, but the Lowenstein family distinguishes itself by capitalizing on each member's talents and using them to the company's advantage.

And they say they respect each other and have fun while doing it.

RC 1199

"There are a lot of opinions," says Diego Lowenstein, chief operating officer and son of patriarch Alfredo Lowenstein, who is the chief executive. ``But you get a sixth sense. You don't have to discuss an issue to death."

Several family members recently sat down to discuss their business interests in the Ritz Club Lounge, which is on the 10th floor of the beachfront Ritz-Carlton. The hotel, which opened in late December, is jointly owned by Lionstone and Flag Luxury Properties of New York.

While family members sipped from ceramic espresso cups inscribed with such words as "peace" (chosen by Flavia Lowenstein-Elortegui, Alfredo's daughter and the one in charge of some of the interior-design details at the

Ritz as well as buying for the hotel boutiques), their interaction seemed easy and respectful.

Other family members involved in the company are: Martin Elortegui, Alfredo's son-in-law, who handles daily operations and is vice president of special projects; Diana Lowenstein, the matriarch and proprietor of Diana Lowenstein Fine Arts gallery, who contributes art displayed at the Ritz; and daughter Carla, who has worked on the Lionstone Group's corporate identity.

Also playing roles in the company are daughter Paula Lowenstein-Boano, who is helping to guide the branding and image of future real estate developments, and her husband, Gabriel Boano, an architect who works with the Lionstone Group as well as on his own real estate development projects in South Florida.

ARGENTINA IN THE '30S

The family business began in Argentina in the late 1930s. In the mid-'60s, the family began to diversify its holdings with investments in South Florida real estate, including hotels, apartment buildings, commercial/retail and office properties.

The Lowensteins also had a home in Bay Harbor Islands, and Alfredo had a mentor and close friend, Shepard Broad, of the Broad and Cassel law firm, who died in 2001.

The initial focus of the Argentine business was the export of beef and horse meat, but Alfredo Lowenstein branched out into foodservice and communications in addition to building upon the family's real estate holdings in Argentina and South Florida.

Generally, the Lowensteins don't sit on their assets too long, preferring to buy and sell, as they did with two Miami Beach hotels, the Whitehouse, bought in 1966 and sold in 1973, and the Copacabana, bought in 1967 and sold in 1970. They've taken the same route with several commercial buildings.

Their latest endeavor is a mixed-use project that Lionstone is co-developing with Ugo Colombo, a developer with a number of successful projects in South Florida. The proposed $350 million, 3 million-square-foot project would rise on the site occupied by the Dupont Plaza, which would be razed to make way for two towers that would house a hotelcondo and office retail space. The project, still in the permitting stage, would also include a marina.

HELLO, COLOMBO

After the Lowensteins bought the Dupont Plaza in August 2001, Colombo approached them about working on its redevelopment. Alfredo and Diego impressed him so much, Colombo said, that they sealed their deal over a single lunch meeting.

Colombo, who has worked closely with family businesses before, including with the Sopher family on the Aventura-based Porto Vita condominiums, says the Lowensteins not only are "nice people" but also have "a strong family organization" in which ``everyone feels at peace."

"There was a good feeling among us at lunch," Colombo says. 'We cut a deal without ever meeting before. We laid the foundation, and we have not changed any of the basic concepts. Within an hour of meeting, we said, `Let's do this,' and we shook hands. And from then on out, we became partners."

Michael Comras, president of Miami Beach-based The Comras Co., who handles the Lowenstein retail leases at the Ritz-Carlton and other properties, describes the family as ``very low-key, soft-spoken and very smart."

"They have a vision they have executed," he said.

Outside South Florida, the Lowenstein properties include four hotels, two of which contain casinos, including the Breezes Curaçao, operated by SuperClubs, and the Hilton Curaçao.

TIMELY DIVESTING

In 1998, the family made a strategic decision to divest itself of its Argentine assets, which included several operating ventures and diverse real estate holdings. A few years prior to that, Diego Lowenstein says, the family

began to have an "uneasy feeling" about doing business in Argentina.

Among the businesses they sold were Lamar S.A., their meat-export operation, and fast-food holdings. They ended up selling their Wendy's restaurants to Wendy's International.

The Lowensteins felt that the Caribbean offered a stable environment for the hotel and gaming industries, so they started buying property there in the late 1990s, beginning with the acquisition of the Curaçao Casino Resort in '97. Last year, it was renamed the Hilton Curaçao.

NOBODY'S PERFECT

Along the path to their real estate and hotel empire, however, the family admits to a few miscalculations. For example, Diego tells how, in the mid-1980s and into the 1990s, Lionstone was an owner of Siscotel, an Argentine Internet-service provider similar to AOL that used dedicated lines to provide access to data and news wires. The family, however, felt uncomfortable with the investment because they were used to bricks-and-mortar businesses and sold in 1991.

"Sometimes you can be too early," Diego says.

Then there's the case of Pumper, the frozen yogurt that Alfredo introduced in Argentina in the early '80s to an unimpressed consumer audience.

"It flopped," Diego recalls, laughing. ``It happens."

Still, the Lowensteins are undaunted. They say they plan to keep the business under the tight reins of the family.

"We're a growing business," Elortegui says. ``When in the business of developing, you can have a lean organization and do it right."

SUBSCRIBE TODAY
The Miami Herald GET HOME DELIVERY OF THE MIAMI HERALD

email this print this

Ads by Google

Miami South Beach
Hotel Photos, Info & Virtual Tours Find the Hotel You Want at Expedia!
www.Expedia.com

VIP South Beach Inc.
Nightclub Restaurant Reservations Get The VIP Treatment!
www.vipsouthbeach.com

South Beach Miami
Celebrate VIP-style in South Beach. The last great weekend of your life
BachelorBlowOut.com

REAL Cities

About Herald.com | About the Real Cities Network | Terms of Use & Privacy Statement | About Knight Ridder | Copyright

RC 1201

EXHIBIT 26

November 2004

Get All the

SUBSCRIBE NOW

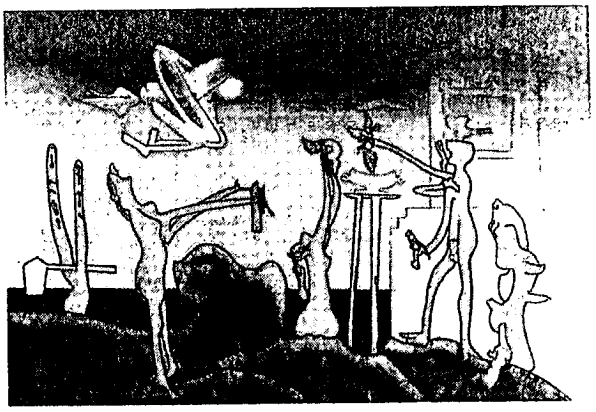
Maximum
EXPOSURE
For Your Business
Advertise with Us

ART:

The Business of Art

RC 1195

South Florida's art scene is growing in international stature and many businesses, as well as artists, are profiting.



Artwork no longer simply adorns the walls and public spaces of South Florida's legion of condominiums. Increasingly, art is being used to lure new business, and in the process is becoming a lucrative business on its own.

Gaining respect from art enthusiasts and critics around the world, the art market in South Florida has evolved into a moneymaker for some local business owners. Area real estate developers — many prominent art collectors themselves — are leading the charge and dropping big bucks to partner with artists to promote upscale living spaces and impress potential buyers.

"If you don't think about art then you are missing a part of the equation," says Craig Robins, chief executive of Miami Beach-based Dacra Development, developer of Aqua and other condo projects in Miami Beach and in Miami's Design District. "My approach is that I like to work with urban design and make interesting neighborhoods. By aspiring to show the best of the creative disciplines, you get the best results."

His current undertaking, Aqua, on 63rd Street and Collins Avenue in Miami Beach, is perhaps one of the most ambitious examples of integrating art and business. The $225 million low-rise project will house three site-specific art projects: painter Richard Tuttle will design a mural for the community, Argentine painter Guillermo Kuitca will design the central square plaza, and sculptures will inhabit the lobby of the project's Spear building. Robins also donated artwork from his personal collection to be exhibited in Aqua's common areas.

Robins takes from his personal collection of contemporary art and lends works to all of Dacra's projects. He started collecting in Barcelona in 1982, and today owns pieces from established contemporary artists such as John Baldessari, Janine Antoni and Antoni Miralda as well as Latin American artists such as Jac Leirner, José Bedia, and Glexis Novoa.

He is not alone in using art to beautify real estate projects and draw buyers in. Developer Martin Z. Margulies, who is also a well-known South Florida art collector, may have started the trend during the 1970s when he constructed a sculpture garden for his 20-acre Grove Isle condo project in Coconut Grove.

"I didn't have the intent to put art there," Margulies says. "I started collecting and thought it was nice to add there. It gave the island a certain tone; most people didn't know art back then."

The relationship between art and commerce benefits the artists, too, most obviously by giving them another revenue source. Margulies says buyers these days have more sophisticated tastes, and he now largely confines his art collecting to personal rather than business pursuits. In 1994 he removed Grove Isle's sculptures and donated them to Florida International University. "I fell in love with the art and I don't want to use it any more for commercial purposes," he says.

That sentiment has not taken root with many others, some of whom have seen a way to profit from both ends of the spectrum.

Collecting Art, Making Money

Gallery owner and hotelier Diana Lowenstein spent 16 years collecting art before she merged it in with her business. Art, she says, added another dimension to hospitality for the Ritz-Carlton South Beach, which is part owned by the Lowenstein family's Lionstone Group. Lowenstein loaned the hotel 50 pieces, worth $2 million, from her personal collection.

"It was the most natural instinct to get involved with art," Lowenstein says. "Using art in this fashion is also good for the artist. Clients get interested and they start asking questions about the artist and their work."

Lowenstein also owns the DL Fine Art gallery in Miami's Design District. The gallery houses works from local and international artists such as Matte, Wendy Wischer, Sterz and Gracielia Sacco. Lowenstein says her sales have increased by 20 to 25 percent during the last three years, mainly as a result of Miami gaining attention through events

such as the annual Art Basel exposition. Lowenstein would not release exact sales figures.
"Miami is still a very young art scene, but we are growing tremendously," she says.
Investing in art can be a costly endeavor, but advocates say both private and public sector acquirers need to keep the investment in perspective: they are taking a financial risk. Profit is fine but good artwork can impart prominence and notoriety, according to David Kusin, the CEO of Kusin and Co., a Dallas-based institutional economic research firm specializing in the art market.
Kusin says annual revenue for the entire art sector is approximately $22 billion worldwide, with 92 percent of the commerce coming from US and European buyers. Despite that overwhelming statistic, he says there is still room to expand, especially among dealers of contemporary art, which comprise a tiny but growing subset of those annual earnings.
South Florida first gained recognition in the international art world when it began to host the Art Basel exposition in Miami Beach several years ago. Named after the original festival held in the Swiss city of Basel, the exposition displays modern and contemporary art works from North America, Latin America, Europe, South Africa and Asia, which are sold to patrons who attend. The work is mostly 20th and 21st century art, including paintings, drawings, sculptures, installations and photography, by more than 1,000 artists. The festival begins Dec. 1 and last for several days.
Kusin says the event yields international attention as well as a large economic impact on the Miami arts scene, though he could not quantify it. Still, he says there is a long way to go before South Florida's art market is truly thriving.
Art Basel is a step in the right direction, but for the area's reputation to gain more traction, it needs to develop a respectable art base of its own and create at least the perception that South Florida is a prestigious place to purchase art. "Art collectors and dealers still feel like the best places for purchasing and selling artwork [are in] Europe, Santa Fe, Chicago, New York and L.A," Kusin says.
Although Broward County, for example, may not be the equal of Santa Fe or New York right now, in terms of its art market, the county is putting significant resources to help build up its art base and lure new business. So far, the county's economic impact from the arts during the last year was $187 million, according to Mary Becht, director of Broward County's Cultural Division. "We are a younger community, and still developing," she says, referring to the commissioning of artwork for public projects. Broward is one of just five counties nationwide that spends 2 percent of its budget to promote art.
In Fort Lauderdale, the area near the Broward Center for Performing Arts, where artists often host exhibits and display artwork, increased its tax base by $319 million from 1983 to 1997, according to Becht. She expects a similar increase in the neighboring city of Hollywood due to the construction of an 11-acre "arts park" in downtown's Young Circle Park. That park will have a small museum, outdoor art displays and educational studio space.

Artists Learn Business Sense

The business of art isn't all galleries and developers. The artists themselves are often still struggling, but many have become more savvy at marketing their work to the public.
One of the first South Florida-based artists to combine artistic endeavors with commercial businesses was pop artist Romero Britto. The Brazilian-born artist got his commercial big break in the 1980s, when marketers of the Absolut vodka brand asked him to create an advertisement for its popular campaign featuring pop artists' renditions of Absolut bottles. Since then, Britto has become somewhat of an art-making machine, creating between 40 and 60 pieces a year, he says. In addition to paintings and prints, Britto sells perfume, t-shirts and greeting cards, among other items, through his company Britto Central. The artist has also signed licensing agreements to lend his name and style to clothing by designer Nicole Miller, shoemaker Via Spiga and watchmakers Swatch and Movado. That segment of his business alone brings in revenues in the low millions according to Alina Shriver, Britto's vice president of licensing.
In South Florida, Britto's work adorns billboards, the sides of buildings and even a restaurant — Britto's — in South Beach's Royal Palm Crowne Plaza. Dadeland mall's owners commissioned a 45-foot tall sculpture that should be finished this fall.
"More and more corporations are calling, and he has to turn work away," says Roberta Britto, the artist's sister and executive director of the gallery Britto Central, on Miami Beach's Lincoln Road.
Bruce Helander is a South Florida artist whose works can be seen in 52 museums nationwide, including the Guggenheim and Metropolitan Museum of Art in New York, as well as the San Francisco Museum of Modern Art, the Smithsonian in Washington, and the Vatican. From his downtown West Palm Beach studio, Helander says artists today have to be business-minded and use all avenues to gain exposure and promote their work.
"Over the past 20 years, more and more companies and their products are influenced by professional artists," he says. "Artists and designers are proving their worth to corporations to help them make better-designed products, both architecturally and aesthetically."
Helander plans to start a series of seminars called "Professionalism in the Arts," to help emerging artists. The seminars are set to begin in Spring 2005, and they will examine the revenue streams available to artists, including through marketing and public relations, he says.
Some local emerging artists have already felt the payoff of successful marketing. The 3rd Avenue Art District, a group of eight Broward County artists, came together as an organization and started the 3rd Avenue Annual Art Walk. The event, which takes place each February, attracted 500 visitors this year, according to organizers.
Bonnie Clearwater, curator for the Museum of Contemporary Art (MOCA) in North Miami Beach, recently started a series of luncheons called "Art Makes Good Business." The series presents role models in the business community to demonstrate that art can be an important part of corporate identity.
"We wanted to bring attention to MOCA and to develop a corporate community educated on the importance of art," says Clearwater. "We expose an audience to the arts that may not have been exposed to it before."
The seminars, and other efforts to promote art awareness and the museum itself, have yielded an increase in corporate support and greater public recognition of the museum, Clearwater says. National marketers such as Rolls Royce Motor Cars, Gillette, Banana Republic, and Armani and Citigroup have come to sponsor her events. Corporate memberships have also increased, by 65 percent, from 2001 to 2003. They are all looking for the same thing that Dacra's Robbins and Lionstone's Lowenstein have found: a way to capitalize on the growing interest that South Florida residents and visitors have in art.
While some critics may say that a painting or sculpture, when used in a money-making fashion, is something less than art, artist Romero Britto quickly counters that he is performing a service. "People don't need to go to museums and galleries. Art should go to them," he says.

Back to Top

RC 1196

EXHIBIT 27

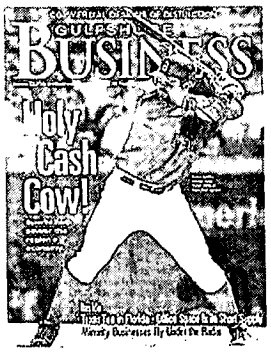
Gulfshore Life
THE MAGAZINE OF SOUTHWEST FLORIDA

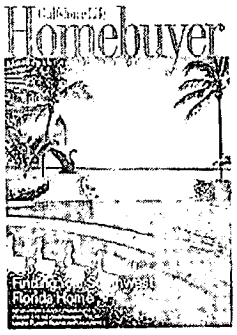
Does your website need some exposure? we can help Gulfshore Life Advertise Online Today

MAGAZINE
Current Issue
Past Issues
Advertise
Shopping
Find A Restaurant
Events For The Month
Visit The Gulfshore
"MASTER CALENDAR"
of Charitable Events

SUBSCRIPTION
Subscribe
Change Address
COMPANY INFO
Contact Us
Employment

VISIT OUR OTHER MAGAZINE SITES





MARCH 2003

Email to a friend

ALONG THE GULFSHORE
by Kay Kipling

March Events Calendar

Art

Gallery Victoria. The Artescape Naples 2003 Qualifying Exhibition I continues through March 7-followed by Artescape Naples II, opening from 5:30 to 8 p.m. March 14 and continuing through April 4. Information: 649-4300.

Padulo Longstreth Goldberg (PLG) Art. On view through March 22: new paintings by Slade, Thom Thomas and Lee L'Clerc and sculpture by Mark Chatterley. Opening March 28: Giants of Sculpture II and Little Gems, combining new sculpture and small paintings by gallery artists. Information: 263-3363.

Lee County Alliance for the Arts. Through March 22: a 2D-3D All Florida Artists Juried Competition exhibition; and works by Aline Blanchard. Information: 939-2787.

Naples Museum of Art. Continuing through March 23 is the exhibition Frankenthaler: The Woodcuts, spanning a period of nearly three decades in the work of Helen Frankenthaler. Also on view, through May 18: Eye Contact: Modern American Portrait Drawings from the National Portrait Gallery. A reception for this show is set for 4:30 to 6 p.m. March 13. And theater posters by Gilbert Lesser are on view March 1-July 31. Information: 597-1900.

Florida Gulf Coast University Arts Gallery. Frontiers: i2artContemporary 2003, a national juried exhibition, continues through April 5. Information: 590-7222.

The Galleries at the Philharmonic. Passages: Photography in Africa by Carol Beckwith and Angela Fisher, continues on view through April 27. Information: 597-1900.

La Rocco Galleries. Czech Modernist Furniture on exhibit through April 30. Information: 434-5678.

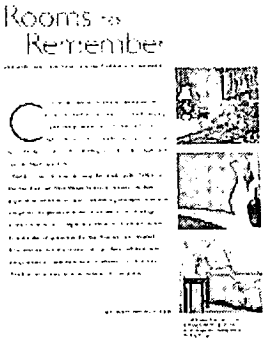
Collier County Museum. The museum celebrates Archaeology Month, March 1-31, with a related exhibition. Information: 774-8476.

West Wing Gallery. Works by Phil Powell presented by the Friends of the Library, March 1-31. Information: 262-8135.

Visit THE source for regional business info
GULFSHORE

Special Sections

Best of 2004
(1.44MB PDF)



2004 Design Yearbook
(693Kb PDF)

Gulfshore Galleries
(968 kb PDF)

RC 1254

SARASOTA

Gulfshore Life
we've got you covered

subscribe today

Art in the Park. The Naples Art Association's outdoor show presents artists of Southwest Florida, 10 a.m. to 4 p.m. March 1 on Park Street, downtown Naples. 594-1860.

Harmon-Meek Gallery. This month at Harmon-Meek you can see new paintings by Surrealist Igor Galanin (March 2-8), Mostly Nuns by Robert Vickrey (March 9-15), paintings by Will Barnet dedicated to the women in his life (March 16-22), monotypes on canvas by Robert Natkin (March 24-April 5), and new collage paintings by Dan Rizzie (March 30-April 5). Information: 261-2637.

Aboriginals: Art of the First Person. Laughing Is Good for You is the theme of this month's show (March 2-30), which offers Navajo carvings, colonial figures from Africa, and other arts and crafts. Information: 395-2200.

Art League of Marco Island. Love of Pastels offers work by 13 pastel artists; with ceramic sculpture by Tom Radca and photography by Len Mesineo, Jeff Ripple and Grace DeWolf also on view. March 2-31. Information: 394-4221.

Marianne Friedland Gallery. An exhibition of important American printmakers opens March 3 and continues through March 29. Artists include Janet Fish, Al Held, Jim Dine, Tom Wesselmann and Larry Rivers. Information: 262-3484.

Museum of the Everglades. Local Spirit, Local Artists on view March 3-29. Information: 695-0008.

Shaw Gallery of Naples. Diana Gessler appears at the gallery from 5 to 7:30 p.m. March 4 and from 4 to 7:30 p.m. March 8 in conjunction with a show of her paintings of Charleston, S.C., and the release of her new book, Very Charleston. Information: 261-7828.

Trudy Labell Fine Art. Surface Tensions ... and Beauty offers Jessie Pollock's saturated dry pigments, March 3-28. Information: 593-0211.

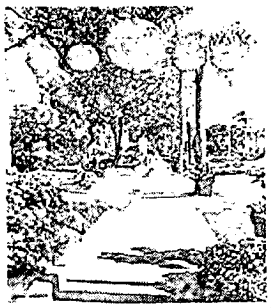
Eckert Fine Art. Lyrical Constructivist presents the sculpture of Don Gummer, March 6-April 3. Information: 261-1100.

Davis/Keil. Photorealist master Richard Estes, contemporary German artist Roland Fischer and sculptor Isamu Noguchi are featured this month, March 8-April 19. Information: 775-3200.

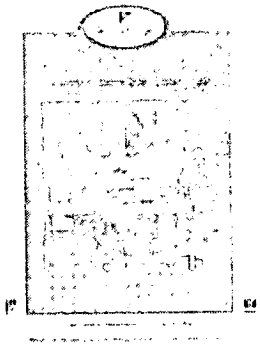
Von Liebig Art Center. Artists from the New York Studio School presents working drawings and paintings by the school's emerging artists; also on view, Innuendo: Recent Paintings by Creighton Michael. March 8-April 26, with a members' reception at 5:30 p.m. March 7. Information: 262-6517.

Fort Myers Beach Art Association. A Spring Juried Art Show runs March 8 to 27, with a reception at 2 p.m. March 16. Information: 463-3909.

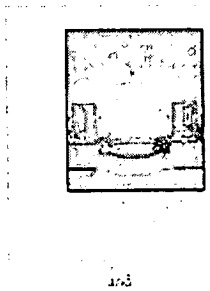
Guide to Arts & Antiques
(1.58 Mb PDF)



Third Street South & The Avenues



Fifth Avenue South



Ultimate Kitchens and Baths
(329Kb PDF)

RC 1255

Phillips Gallery/BIG Arts. Presenting a national Invitational Print Show, March 8-31. Information: 395-0900.

Cape Coral Arts Studio. Art Focus 2003, featuring the Student Juried Exhibition, fills the gallery beginning with a reception from 12:30-4 p.m. March 9. Information: 574-0802.

Art League of Bonita Springs Center for the Arts. Another Art Focus 2003 show, this one opening from 5 to 7 p.m. March 14 and continuing through March 20. Information: 495-8989.

DeBruyne Fine Art. Melange, opening March 15, highlights the animal kingdom fantasies of Edward Lupper and Carol Sadowski's architectural and pastoral scenes. Information: 262-4551.

Naples Downtown Festival of the Arts. Fifth Avenue South's oldest fine-art street show, offering musical entertainment, a food court and more in addition to the visual arts. From 10 a.m. to 5 p.m. March 21 and 22 and 9 a.m. to 4 p.m. March 23. Information: 435-3742.

Gallery Row Winter Arts Festival. Broad Avenue South galleries present a variety of exhibitions, opening from 5 to 8 p.m. March 23. The Englishman will offer Victorian portraits by British and Continental artists (649-8088); Gardner Colby presents a one-man show for artist Kevin Sloan (403-7787); Kensington-Stobart features John Traynor (261-5699); Knox presents a Two Blast Shoot-Out, with the egg tempera work of Mark Thompson and Impressionist paintings by Kang Cho (263-7994); the Weatherburn visits Chateaux and Landscapes of the Loire Valley, featuring recent works by David Dunlop; and features the Society of American Impressionists Members' Show through the middle of March (263-8008).

Benefits

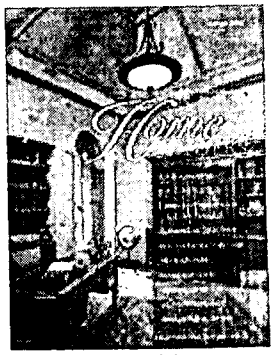
Step by Step Art Auction. A live and silent auction featuring works by local artisans to benefit Step by Step of Collier County, 5 to 8 p.m. March 2 at The Ritz-Carlton, Naples. Tickets $100 each or $175 for two. Information: 455-9525.

Southwest Florida Symphony Society Designer Showcase Home and Gardens. At the historic Stout house in Fort Myers through March 9. Information: 481-1409 or 936-6116.

Heart Ball. A gala evening for the American Heart Association of Lee County, 6 p.m. March 1 at the Hyatt Regency Coconut Point Resort & Spa in Bonita Springs. Tickets $175 each; call 498-9288.

The Storybook Ball. Get into that storybook spirit to benefit the Ronald McDonald House of Southwest Florida, 6:30 p.m. March 1 at The Ritz-Carlton. Tickets are $250; call 437-0202.

Dine-Around. A Hope for Haiti fund-raiser, from 6 to 10 p.m. March 2 at the Sugden. Tickets $250; call 434-7183.



Custom Home Builders
(1.98MB PDF)

Who's Who in Health 2005
(698Kb PDF)

Financial Resource Guide
(139Kb PDF)
To view PDF documents, you need Acrobat Reader

To read, you need Acrobat. Get Acrobat Reader

CALENDAR

Gulfshore Life is a proud sponsor of the following special events:

RC 1256

Chapeaux Charmants: Designer Runway Fashion Show. Presented by the League Club, at 11 a.m. March 5 at the Registry. Tickets range from $100 up; call 596-4183 or 262-6639.

Bravo Ballet. At 7:30 p.m. March 7 in the Anderson Theater at Bishop Verot High in Fort Myers, to benefit the Gulfshore Ballet. For ticket info, call 580-6191.

Expedition 2003: A Night in Old Havana. For Youth Haven, March 7 at LaPlaya Beach & Golf Resort. Tickets $275; call 774-2904, ext. 203.

World-Class Polo. Horses are flying and mallets are swinging, March 8 at Wrenwood Farms. For the Community School of Naples; tickets $150 each. Call 597-7575, ext. 121.

Five Star Evening Surprise. For the Shelter for Abused Women, 7 to 10 p.m. March 8 at Robb & Stucky in Naples. Tickets $75; call 775-3862.

Habitat for Humanity 25th Anniversary Celebration. A weekend to celebrate the building of 500 homes, with founder of the international Habitat, Millard Fuller, in attendance. There's a dinner March 7 (by invite only) and on March 8 a special build at Victoria Falls, a ribbon-cutting ceremony and a gala cocktail party at the Naples Beach Hotel. For more info, call 775-0036.

Gala for Treasures. Guests will be surrounded by the Golden Age of Hollywood at the "Lights! Camera! Action!" themed event to benefit Seacrest Country Day School, 6 p.m. March 15 at the Ritz. For ticket info, call 793-1986.

Artists' Studio Tour. Six internationally recognized artists will open their homes and studios to the public from 1 to 5 p.m. March 16 and 11 a.m. to 4 p.m. March 17. Tickets are $35 for Sunday's tour and $40 for Monday. Benefits the Naples Museum of Art and Galleries programs. Information: 597-1900.

International College Humanitarian of the Year Award Ceremony. Former Health Management Associates CEO Bill Schoen is honored for his work in revitalizing fading hospitals, at 11:30 a.m. March 20 at The Ritz-Carlton. For ticket info, call 513-1122, ext. 159.

Starlight Gala. Lee Cancer Cares' educational fund is the beneficiary for this glamorous evening, March 22 at the South Seas Resort. For ticket info, call 472-5111.

Emerald Ball. For Catholic Charities, March 22 at The Ritz-Carlton. Call 455-2655 for tickets.

A Night at the Oscars. At 7:30 p.m. March 22 at Robb & Stucky in Fort Myers. $75 each, to benefit Florida Repertory Theatre. Call 768-2253 for tickets.

RC 1257

Celebration of Reading. Since this event benefits the Governor's Family Literacy Initiative, it's no surprise that Gov. Bush, former President George H.W. Bush and Barbara Bush are attending. So are Marc Brown (of the kids' "Arthur" books), a tentatively scheduled Fannie Flagg, and one more author not confirmed at press time. The reading event begins at 6 p.m. March 28 at the Hyatt Regency Coconut Point Resort & Spa, with a dinner for sponsors and individual ticket purchasers ($250 each) at 8 p.m.; call 275-5758.

Comedy

Capitol Steps. Hear what the Steps have to say about recent political events, at 8 p.m. March 6 at BIG Arts' Schein Hall. Information: 395-0900.

Legends of TV Comedy. That would be Peter Marshall, Ruth Buzzi, Ronnie Schell and Steve Landesberg ... at 7:30 p.m. March 9 at Barbara B. Mann. Information: 481-4849.

Dance

Forever Tango. All the sizzle and sensation of the Latin dance drama, at 8 p.m. March 17 at the Barbara B. Mann. Information: 481-4849.

Miami City Ballet. The company headed by Edward Villella presents its premiere of the comic Coppelia, at 8 p.m. March 18 and 19 at the Phil. Information: 597-1900.

Pilobolus. The latest from the always-intriguing modern dance ensemble, at 8 p.m. March 20 at the Phil. Information: 597-1900.

Film

Open City. This 1945 Italian film starring Anna Magnani and Aldo Fabrizi will be shown at 2 p.m. March 20 at the Naples branch of the Collier County Library as part of the Foreign Film Series, with English subtitles. To register, call 263-7768.

Classic Film Series. At the Collier County Library: Million Dollar Legs, March 6, Naples branch; White Heat, March 18 at Naples branch and March 19 at headquarters; The Blue Angel, March 26 at headquarters and March 27 at Naples branch. Information: 263-7768.

Miscellaneous

Raid on Gopher Ridge Civil War Encampment and Reenactment, March 1 and 2 at the Immokalee Pioneer Museum at Roberts Ranch, to benefit the Friends of the Collier County Museum education programs and exhibits. Adults $3, students $1. Information: 774-8476.

Naples Porcelain Artists Club Annual Show and Sale. Complimentary appraisal of antique hand painted porcelain, plus door prizes and a raffle, 10 a.m. to 4 p.m. March 1 at

RC 1258

Emmanuel Lutheran Church, Naples. Information: 261-1111.

Southwest Florida and Lee County Fair. Continuing through March 9 at the Lee Civic Center. Information: 543-8368.

Home & Condo's Dream Home 2003. The Natural Evolution, offering a look into the future of sustainable and environmentally friendly building, continues through March 31 at The Estates at TwinEagles. Information: 594-9980.

Hope For Children 10K. A 10K and 5K road race, 5K race walk and a 5K individual and family/corporate team fitness walk beginning at 7 a.m. March 9 in Pelican Bay to benefit the Cancer Alliance of Naples. To register, call 436-4673.

Lee County Reading Festival. Book lovers can count on mingling with authors Tim Dorsey, P.J. Parrish, Connie May Fowler, Ad Hudler, Randy Wayne White and many more at this fourth annual event, set for 10 a.m. to 4 p.m. March 8 at Centennial Park. Panels, puppet shows, a storybook parade, a poetry slam and, of course, a free book for every child are part of the event. Free; call 461-2924 for more info.

Arts and Crafts Show. Benefits the American Cancer Society of Southwest Florida. 10 a.m. to 5 p.m. March 12 and 10 a.m. to 4 p.m. March 13 behind the Marco Walk Plaza. Information: 433-9318.

Naples Antiques Show and Sale. Set for March 12-15 at Trinity-by-the-Cove Episcopal Church, with a gala preview at 5 p.m. March 12. To benefit Collier County charities; call 262-3987.

Evening on Fifth. Stroll downtown and admire its galleries and shops, from 6:30 to 9:30 p.m. March 13. Information: 435-3742.

Bonita Tomato/Seafood Festival. Celebrating both delectable menu items, from 4 to 11 p.m. March 21 and 11 a.m. to 11 p.m. March 22 at the Bonita Recreation Complex. Information: 334-7007.

Dig the Arts. The United Arts Council of Collier County's annual celebration of the local arts, from 10 a.m. to 4 p.m. March 29 at Lowdermilk Park. A Caribbean Celebration party precedes the event, at 7 p.m. March 28 at Atlantic States Bank, at $75 per person. Information: 263-8242.

What It's Worth. Gulfshore Life is a co-sponsor of this event, which brings Phillips de Pury & Luxembourg to town to perform valuations of some of your favorite items. From noon to 4 p.m. March 29 at the Promenade in Bonita Springs, and 1 to 5 p.m. March 29 at the Village on Venetian Bay in Naples. Information: 594-9980, ext. 216.

Music

RC 1259

Naples Philharmonic Orchestra Pops Series. Erich Kunzel

leads the orchestra on A Trip to Austria, March 1 and 2, followed by a special Phantom of the Opera performance, March 25-30 at the Phil, which includes a showing of the Lon Chaney classic film. Information: 597-1900.

Naples Concert Band. Free concerts at 2 p.m. March 2 and 23 in Cambier Park. Information: 263-9521.

Naples Music Club. The club presents music from Northwestern University (3 p.m. March 2) and a scholarship winners' recital (3 p.m. March 16), both at Gulf Coast High. Information: 435-1105.

Symphony on Sanibel. Florida Repertory Theatre and the Southwest Florida Symphony team up to present Stravinsky's Soldier's Tale, at 7 p.m. March 2 at Schein Hall, BIG Arts. Information: 418-1500.

Bluegrass Concert and Jam. Join in the acoustic jam session from 2 to 5 p.m. March 2 at the Buckingham Community Center in Fort Myers. Admission is $5. Information: 626-5399.

Naples Music Club. Presenting music from Northwestern University, 3 p.m. at Gulf Coast High. Information: 390-2157.

Sanibel Music Festival. The Magic of Music offers a mix of chamber, opera and other forms of lovely sounds, March 4-25. On the schedule: pianist Olga Kern (2001 Cliburn competition gold medalist), March 4; the Juilliard String Quartet, March 8; the Rubio String Quartet, March 11; the New York Chamber Soloists, March 15; coloratura Elizabeth Futral, March 18; the Opera Theater of Connecticut's concert version of Cosi fan Tutti, March 22; and the Stuttgart Chamber Orchestra, March 25. All performances are at 8 p.m. at the Sanibel Congregational Church; call 336-7999 for ticket info.

Vanderbilt Presbyterian Church Concert Series. Dueling Organs IX with Joseph Golden and Jim Cochran, 7:30 p.m. March 8 and 9, $20; Combined choirs of Vanderbilt and First Presbyterian churches, 7:30 p.m. March 22 and 23. All at Vanderbilt except March 23 at First Presbyterian. Information: 597-5410.

Southwest Florida Symphony Stained Glass Series. The Symphony Chorus and the Symphony Brass Ensemble join for With Clarion Voice, at 3 p.m. March 9 at Faith Presbyterian Church. Information: 418-1500.

Naples Jazz Society Concerts. Naples swings with the sounds of the Dan McMillion Jazz Orchestra, at 8 p.m. March 3 at the Sugden (263-7990); while the Bill Allred Classic Jazz Band brings ragtime, Dixieland and more to Florida Repertory Theatre in Fort Myers, at 8 p.m. March 24 (332-4488).

Naples Philharmonic Chamber Series. The Reaching Out program presents a MozartFest, at 8 p.m. March 6 at Temple

RC 1260

Shalom and 7 p.m. March 7 at San Marco Church. Information: 597-1900.

Philadelphia Piano Quartet. Oboeist John Mack joins the quartet in performances of Bach's Trio Sonata for oboe, violin, cello and piano and Britten's Fantasy Quartet for oboe and strings, at 2 p.m. March 9 at Edison Community College and 8 p.m. March 10 and 11 at Sugden Community Theatre. Information: 434-8505.

Count Basie Orchestra. Still swinging, still growing, with 19 performers onstage at 8 p.m. March 9 at BIG Arts' Schein Hall. Information: 395-0900.

The Band of the Grenadier Guards/The Pipes and Drums of the Scots Highlanders. Pageantry and percussion, at 8 p.m. March 10 and 11 at the Phil. Information: 597-1900.

The Ten Tenors. Classical, operatic and pop music from this Down Under ensemble, at 8 p.m. March 12 at Barbara B. Mann. Information: 481-4849.

Naples Philharmonic Orchestra Classical Series. Choral Masterworks features the voices of the Philharmonic Center Chorale on works by Brahms, at 8 p.m. March 13-15 and 2 p.m. March 16 at the Phil. Also on the bill: Tchaikovsky and Shostakovich. Information: 597-1900.

Southwest Florida Symphony Pops Series. Get into Sounds of New Orleans, with guest conductor Alfred Savia and trumpeter Byron Stripling, at 8 p.m. March 14 and 15 at the Barbara B. Mann. Information: 418-1500.

Dick Hyman. Composer/arranger Hyman riffs on Jazz Improv on the Classics, at 3 p.m. March 15 in the Phil's Daniels Pavilion. Information: 597-1900.

Tony Kenny's Ireland. Music, comedy and dance with that Gaelic flavor, at 7:30 p.m. March 16 at Barbara B. Mann. Information: 481-4849.

Louis Armstrong Society Jazz Band. Swing with a Salute to Satchmo, at 8 p.m. March 16 at the Phil. Information: 597-1900.

Philadelphia Piano Quartet. Go from Classics to Jazz with the quartet and the Bill Mays Trio, at 8 p.m. March 17 and 18 at the Sugden. Information: 434-8505.

Steve Lawrence and Eydie Gorme. The vocal duo in their farewell tour, at 7:30 p.m. March 20 at the Barbara B. Mann. Information: 481-4849.

Southwest Florida Symphony Classical Series. Violinist Elmar Oliveira joins the orchestra in Symphonic Fantasies, featuring Saint-Saëns' Phaeton, Lalo's Symphonie espagnole and Berlioz's Symphonie fantastique, at 8 p.m. March 21 and 22 at the Barbara B. Mann. Information: 418-1500.

RC 1261

James Galway. The master flutist performs at 8 p.m. March 22 at the Phil. Information: 597-1900.

UU Performing Arts Society Concert. Sarasota's New Artists Piano Quartet will perform in this series at the Unitarian Universalist Church in Fort Myers, at 3 p.m. March 23. Information: 275-2640.

Gulf Coast Symphony. The orchestra re-creates a Viennese Ball atmosphere, at 7:30 p.m. March 23 at the Barbara B. Mann. Information: 472-6197.

Russian Blue Jazz Quartet. In performance at 8 p.m. March 23 at BIG Arts' Schein. Information: 395-0900.

Larry Gatlin and the Gatlin Brothers. The country stars turn up at 8 p.m. March 23 at the Phil. Information: 597-1900.

Ruth Laredo/Concerts with Commentary. Albeniz and de Falla: Spanish Dazzlers is the title for Laredo's program at 8 p.m. March 24 in the Phil's Daniels Pavilion. Information: 597-1900.

Nelson Riddle Orchestra with Harry Connick Sr. In concert at 7:30 p.m. March 27 at the Barbara B. Mann. Information: 481-4849.

Amici String Quartet. In concert at 8 p.m. March 29 at BIG Arts' Schein. Information: 395-0900.

Sports

Baseball Spring Training. Get ready for baseball action this month, with the Boston Red Sox playing the Yankees, Blue Jays, Orioles, Indians, Tigers and other teams throughout March at the City of Palms Park in Fort Myers (334-4700). Meanwhile, the Minnesota Twins are swinging away at Hammond Stadium in the Lee County Sports Complex; call (800) 33-TWINS for ticket info.

Florida Everblades. Games at TECO Arena this month against Augusta (March 7 and 8), Greenville (March 14 and 15), Greensboro (March 17 and 18), Charlotte (March 25), and Columbia (March 28 and 29). All at 7:30 p.m. Information: 948-PUCK.

Talks

Shakespeare and Magic. Dr. Paul Rathburn continues his Shakespeare series with a look at The Winter's Tale, March 1, and A Midsummer Night's Dream, March 29. Both at 10 a.m. in the Phil's Daniels Pavilion. Information: 597-1900.

Naples/Fort Myers Town Hall. Former New York City Mayor Rudy Giuliani will discuss Leadership in Difficult Times (a subject he's well versed in), March 5 at the Registry. Information: 261-6524.

RC 1262

Quest Education Foundation Series. Television business ace Neil Cavuto will be the final speaker in this year's series, March 7 at The Ritz-Carlton. For ticket information, call 643-3573.

Lee County Alliance for the Arts. "Collecting Art - Its Pleasures, Pitfalls and Profits!" panel discussion with presentations and exhibits by local art collectors, 5:30 to 7:30 p.m. March 11. Information: 939-2787.

Critics Choice. Humanities prof Elaine Newton discusses Dennis Bock's The Ash Garden, at 10 a.m. and 1:30 p.m. March 13 and 10 a.m. March 15. Newton also offers Movie Club seminars this month, at 7:30 p.m. March 2 and 30. All in the Phil's Daniels Pavilion. Information: 597-1900.

Passion, Creativity and Greatness. Dr. Gene Landrum on "Greatness and Longevity," at 1:30 p.m. March 14 in the Phil's Daniels Pavilion. Information: 597-1900.

Rookery Bay Natural Connections Series. Lucy Keith of the Florida Marine Research Institute on "Munching with Marching Molars"-understanding Florida manatees-at 7 p.m. March 18 at Rookery Bay headquarters. Information: 417-6310.

Theater

Beauty Queen of Leenane. Martin McDonagh's tale of a mother and daughter in Ireland ends its run March 8 on the Naples Players' Tobye Studio stage. Information: 263-7990.

West Side Story. The love-amid-gang-warfare musical runs through March 9 at the Naples Dinner Theatre. Information: (877) 519-7827.

The Foreigner. Larry Shue's comedy about a fish out of water at a rural Georgia lodge wraps up its run March 9 at Florida Repertory Theatre. Information: 332-4488.

Kiss Me, Kate. Cole Porter's perennial hit about battling lovers on and offstage continues through March 29 at the Naples Players' Sugden. Information: 263-7990.

Forever Plaid. The Plaids are still harmonizing, through March 29 at Sanibel's Old Schoolhouse Theater. Information: 472-6862.

Kiss Me, Kate. We said it was a perennial hit ... that's why it's also onstage through April 12 at the Broadway Palm Dinner Theatre. Information: 278-4422.

Aida. The Tim Rice-Elton John version of the Verdi opera, March 1 and 2 at the Barbara B. Mann. Information: 481-4849.

RC 1263

Some Like It Hot. The musical, with Tony Curtis singing and tapping as Osgood Fielding III, March 4-9 at the Phil.

Information: 597-1900.

Collected Stories. The relationship between an older, established woman writer and her younger student is explored in this play by Donald Margulies, onstage March 6-23 at the Foulds Theatre in a Theatre Conspiracy production. Information: 936-3239.

Grease. Danny and Sandy, Rizzo and Kenickie, onstage at 2 and 8 p.m. March 8 at the Barbara B. Mann. Information: 481-4849.

Chicago. They'll be razzle-dazzling audiences with this musical about a couple of sexy murderesses March 13-April 30 at the Naples Dinner Theatre. Information: 519-7827.

Dancing in the Street. Get ready for some '60s memories with this musical revue, March 13-April 27 at the Off-Broadway Palm. Information: 278-4422.

Master Class. Terrence McNally's hit about opera legend Maria Callas, reliving her highs and lows with three hapless vocal students. Onstage March 21-April 13 at Florida Rep. Information: 332-4488.

A Visit to a Small Planet. Gore Vidal's 1960s comedy about an alien encounter, March 21-April 6 at the Cultural Park Theatre Company. Information: 772-5862.

Marvin's Room. Scott McPherson's intimate play about a dying woman's relationship with her family, March 26-April 19 at the Naples Players' Tobye Studio. Information: 263-7990.

South Pacific. "There Is Nothing Like a Dame," "Some Enchanted Evening" and more of those Rodgers and Hammerstein melodies, March 28, 29 and 30 at Barbara B. Mann. Information: 481-4849.

back to top

Home | Contact Us | Subscribe | Privacy

Copyright © 2005 Gulfshore Media All rights reserved.

RC 1264