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Quotes for

Alexis Carrington Colby (Character)

from "Dynasty" (1981)

"Dynasty: New Lady in Town (#4.26)" (1984)

Alexis: Why are you here in Denver Ms. Devereaux?

Dominique Devereaux: Merely to see in person that I have heard so much about.

Alexis: Such as?

Dominique Devereaux: That Alexis Colby is one of the world's most ravishing beauties. I'd buy that. That she lives in a showplace penthouse. It is exquisite.

Alexis: Thank you - Anything else?

Dominique Devereaux: That you get seasick on yachts.

Alexis: Only small yachts

Dominique Devereaux: You were kicked out of a boarding school in Gstaad and spent several months as an artist's model in Hamburg of all places.

Alexis: Wrong it was Brussels of all places and all of this is pure trivia.

Dominique Devereaux: Alright on a deeper level, you are extremely vulnerable when it comes to your children and extremely ruthless when it comes to your enemies. and there are quite a few of those hanging about.

[she takes a sip of champagne]

Dominique Devereaux: Mmm it's burned!

Alexis: Is it?

Dominique Devereaux: The champagne was obviously frozen in the bottle at some point.

Alexis: If the champagne is too burned for your taste then don't drink it. The caviar I trust is not too burned.

Dominique Devereaux: I wouldn't know. You see that is Ostarova and I prefer Petrussian Beluga.

Alexis: [angry] Who the hell are you?

Dominique Devereaux: Who am I? You will find out very soon.

[she rises and begins to leave]

Dominique Devereaux: You said this wasn't going to be a social evening, but whatever it was I enjoyed myself immensely.

[Dominique turns and leaves. When she reaches the elevator, she turns back and says]

Dominique Devereaux: Ciao... For now!



Champagne (French: [ʃɑ̃.pɑ̃]; English /ˈʃæmˈpeɪn/) is a sparkling wine produced from grapes grown in the Champagne region of France following rules that demand secondary fermentation of the wine in the bottle to create carbonation.

Bur^unt^o



Davy Jones' Locker, also Davy Jones's Locker, is an idiom for the bottom of the sea: the state of death among drowned sailors. It is used as a euphemism for death at sea (to be sent to Davy Jones' Locker).[2]

The origins of the name are unclear and many theories have been put forth, including incompetent sailors, a pub owner who kidnapped sailors, or that Davy Jones is another name for the devil—as in "Devil Jonah." This nautical superstition was popularized in the 19th century.[3]







The champagne flûte (fr. Flûte à Champagne) is a stem glass with a tall, narrow bowl. The bowl of a flute may resemble a narrow wine glass as seen in the illustration; or a trumpet shape; or be very narrow and straight-sided.

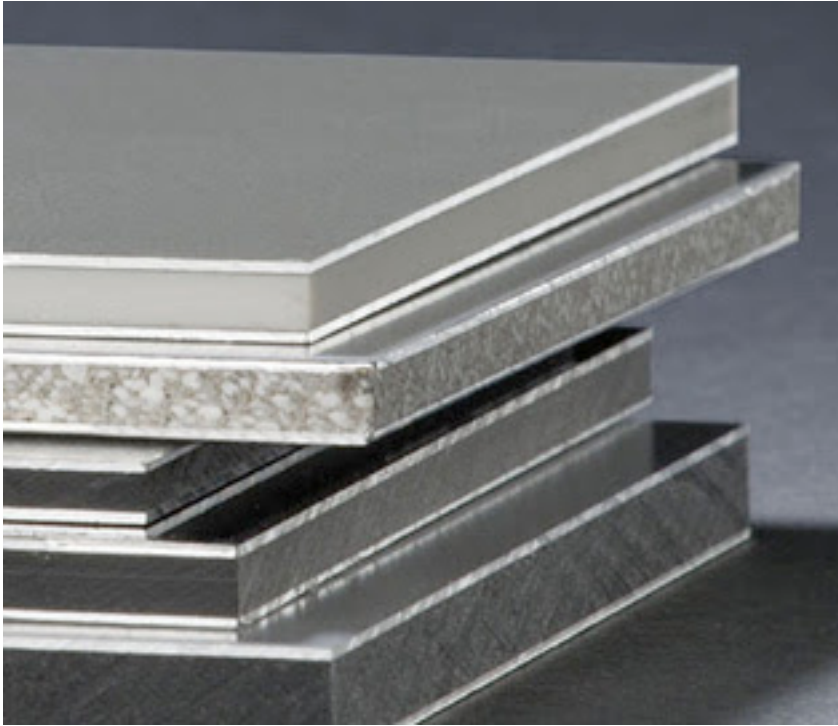
As with other stemware, the stem allows the drinker to hold the glass without affecting the temperature of the drink. The bowl is designed to retain champagne's signature carbonation, by reducing the surface area at the opening of the bowl. The flute has largely replaced the champagne coupe or saucer, the shape of which allowed carbonation to dissipate even more rapidly than from a standard wine glass. Its smaller diameter also allows more flutes to be carried on a tray.

Nucleation in a champagne glass helps form the bubbles seen in champagne. Too much nucleation will cause the carbonation to fizzle out quickly. A smoother surface area will produce fewer bubbles in the glass, and more bubble texture in the taster's mouth.

Electrical elements are conceptual abstractions representing idealized electrical components, such as resistors, capacitors, and inductors, used in the analysis of electrical networks. Any electrical network can be analysed as multiple, interconnected electrical elements in a schematic diagram or circuit diagram, each of which affects the voltage in the network or current through the network. These ideal electrical elements represent real, physical electrical or electronic components but they do not exist physically and they are assumed to have ideal properties according to a lumped element model, while components are objects with less than ideal properties, a degree of uncertainty in their values and some degree of nonlinearity, each of which may require a combination of multiple electrical elements in order to approximate its function.



Circuit analysis using electric elements is useful for understanding many practical electrical networks using components. By analyzing the way a network is affected by its individual elements it is possible to estimate how a real network will behave.



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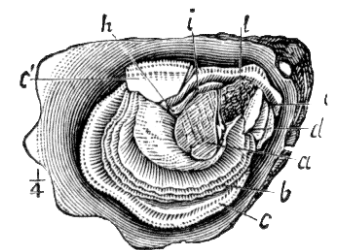
The variety of colours is topped off by naturally coloured anodised and mill-finished surfaces

Wine and food matching is the enhance the dining experience. In being a staple at the dinner table culinary traditions of a region will than following a set of rules, local The modern "art" of food pairings is industry of books and media with wine. In the restaurant industry, pairing recommendations for the certain elements (such as texture differently to each other and will make the entire dining enjoyment are very subjective and taster could be less enjoyable to magazines and websites with wine, most food and wine experts wine pairing is understanding the the weight (or body) of the wine. can overwhelm light delicate dish grigio would be similarly overwhelmed by a hearty stew. Beyond weight, flavors and textures can either be contrasted or complemented. From there a food and wine pairing can also take into consideration the sugar, acid, alcohol and tannins of the wine and how they can be accentuated or minimized when paired with certain types of food.[2]



process of pairing food dishes with wine to many cultures, wine has had a long history of and in some ways both the winemaking and have evolved together over the years. Rather cuisines were paired simply with local wines. a relatively recent phenomenon, fostering an guidelines for pairings of particular foods and sommeliers are often present to make food guest. The main concept behind pairings is that and flavor) in both food and wine react finding the right combination of these elements experience more enjoyable. However, taste and what may be a "textbook perfect" pairing for one another.[1] While there are many books, detailed guidelines on how to pair food and believe that the most basic element of food and balance between the "weight" of the food and Heavy, robust wines like Cabernet Sauvignon like a quiche while light bodied wines like Pinot

Regency Lemon Wraps™ & Stretch Wraps®: Cover a half or quarter of a lemon to create an upscale garnish for keeping seeds out of food and beverages.



Oyster, p. 1543.



Have you ever wondered about how the French got the recipe for their famous French baguette? Are you curious about the history of french baguettes? Read our guide with fun filled facts and information...

The French baguette is synonymous with French culture all over the world. This French bread pronounced 'buh' get is the most prominent symbol of Parisian life the world over. The bread is made from lean dough without the inclusion of preservatives. It is against the law in France to use preservatives in bread. So the baguette is made everyday in bakeries across France. The bread is characterized by its long length, the slit cuts on top, that are actually made to enable the proper expansion of gases which in turn is responsible for the crumb or the soft inner part of the bread and the crisp delicious crust. A baguette can almost be as long as a meter and the size is usually place or town specific. In Paris a baguette usually weights about 250 gms. It is the bread that is known as the French bread in England and all across the world.

A freshly baked baguette is simply too mouth watering to be resisted and it is not unusual to see many people sitting on a park bench in Paris in the morning enjoying a fresh baguette with jelly. The present day baguette is considered to be the descendant of a type of bread from Austria which was appropriately called 'pain viennois' or Venetian bread since it was made in Vienna. These were then made in deck or steam ovens which were common in Vienna but they were brought to Paris in the mid nineteenth century. The first French baguette was baked in these ovens and there has been no looking back for this bread since then.

As a matter of fact, long loaves of bread were a part of French cuisine long before the introduction of the baguette and it was not unusual to see six feet long breads being carried by maids to their homes with other breakfast items. Not only are the baguettes delicious they also serve another purpose. A law in France in the twentieth century did not allow bakeries to make their employees work between 10 pm and 4 am which meant that the bakeries would open later than in other countries. This did not leave enough time for baking fresh loaves of bread for breakfast. The long baguettes on the other hand can be baked easily and quickly due to their shape and was a perfect solution for the problem.

Today the French baguette is as popular as the French sourdough bread but the only difference is that the baguette is freshly made each day because in the absence of preservatives it goes stale within 24 hrs. This holds true for all breads sold across France but the sourdough bread has the natural preservative qualities of the sourdough and can last for almost one week. Now a days most bakers are being very creative with their baguettes and use whole wheat flour, rye and even sourdough to make baguettes. Of course you no longer have to take a trip to Paris to enjoy an authentic French baguette as most local bakeries make them

