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AROUND TOWN  
NEWS  
**CHEF VONGERICHTEN TO TEACH SPECIAL COOKING COURSE**  
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Tired of the same old tastes in entrees and salads? A man is coming to town who will offer new flavors.

As "Food & Wine" magazine puts it: "Innovative, versatile, brilliantly flavored - these sauces make the familiar fabulous."

The magazine refers to sauces developed by Jean-Georges Vongerichten, innovative chef at Restaurant Lafayette in the Drake Hotel, New York City. He will be in Oklahoma City Friday and Saturday, July 20 and 21, and will teach a class - limited to 25 people - at the Classic Gourmet, 7406 N. Western Ave. The class will be at 6 p.m., July 20 and is priced at \$60. He will offer a menu which features his infused oils and sauces.

Vongerichten began his career as an apprentice in France at age 15. He spent four of his 18 working years in Asia where he developed his taste for vivid aromatics and became familiar with cuisines which do not rely on eggs, cream, butter and stocks. He relies on fruit- and vegetable-base essences.

Sauce Vinaigrette normally is defined as a common oil and acid (usually vinegar) emulsion. He embellishes this acid component with fruits or vegetables, pureed or in the form of reduced juices. These are then fortified with wine, citrus juice and other acids. The oils are infused with spices and herbs to add color and flavor.

For example, he might offer an entree of steamed shrimp combined with curry-lime vinaigrette. A basil-orange vinaigrette might enhance an entree of pork, veal or chicken. The man's innovations are incredible in flavor as he creates flavor magic with spices, herbs, fruits and vegetables, turning them into bouillions, flavored oils, vinaigrettes and vegetable juices.

I get hungry just writing about such things. . .

- Before we leave the subject of food, we must commend the Sheraton Century Hotel for the sumptuous meal served the other night at its "On Broadway" dinner and entertainment. The gala event was cosponsored by American Airlines.

The foyer near the ballroom was a veritable forest of greenery enhanced with white flowers and rippling water from white garden fountains. Suspended above the greenery were two cages, each holding two white doves. In keeping with the theme, a saxophonist provided background music of Broadway tunes during the cocktail hour.

In the ballroom, the tables were done in black and white with glittery net overcloths. Tall floral and acrylic centerpieces were flanked with white candles. At one end of the ballroom was a bandstand and dancing and at the other end was a small stage where "Rockettes" tapped their hearts out between courses and where, later in the evening, "One Class Act" entertained guests.

Drawing a round of applause was the entrance parade of waiters and waitresses each holding a small ice carving in which a bottle of wine was cradled. The menu began with medallions of lobster, went on to salad and then to the entree of delicious beef and veal medallions, accompanied by seasonal vegetables. The final parade of waiters brought the dessert - a dark chocolate "grand piano" holding a mocha mousse enhanced with blackberries and raspberries. It was wonderful.

Oh, and the invitation to this event was a 5-inch by seven-inch mirror with the lettering done in white. Quite impressive.

My only sadness came as I watched the parade of waiters and waitresses - among them the best of those who used to serve banquets at the now-closed Skirvin Plaza Hotel. Even the director of catering, Michel d'Annecy, who planned the elegant meal, used to do that at the Skirvin. The Sheraton did a super job. What will ever happen to the Skirvin? . . .

- A William Lucas Retrospect opens tonight at the International Photography Hall of Fame and Museum in Kirkpatrick Center, 2100 NE 52 St. A reception is planned from 6 until 9 p.m. for the show which will hang through August 31.

The Photography Hall is getting its second annual Aerospace America '90 competition underway. If you think you got some great pictures during the recent airshow, enter them at the Photography Hall. Cosponsoring the competition is the Oklahoma City All Sports Association. Prizes will be awarded.

No photos of the Tom Jones crash will be accepted for this contest. Deadline for entry, at \$5 per entry, is July 21. The pictures must be 8 by 10, 8 by 12 or 11 by 14 inches in size. Entry forms are available from the Photography Hall or Epperson Photo-Video. . .

- Annual members meeting of the Oklahoma City Art Museum will be 3:30 p.m. Wednesday, July 18, at 7316 Nichols Rd.

Current exhibit at Oklahoma City Art Museum on Nichols Road is "Secessionism and Austrian Graphic Art, 1900-1920." The Oklahoma City Art Museum on the Fairgrounds still is closed for repairs.

ArtsPlace, 20 W. Main St., the downtown extension of Oklahoma City Art Museum, will open a new exhibit July 26. "Diverse Works

ArtsPlace, 20 W. Main St., the downtown extension of Oklahoma City Art Museum, will open a new exhibit July 26. "Diverse Works on Paper" will feature new works by Shelby Stone, Cameron Eagle, Josette Simon-Geslin and Marie Kash Weltzheimer. A reception is planned from 5 until 8 p.m. and is open to the public. . .

- Sheryl Nikkel has been elected chairman of The Forum, a local organization of women executives. Outgoing president is Caroline Boecking Gist.

Other new officers are Cassie Wilson, vice chairman; Leisa Prather, treasurer; Beverly Borthick, secretary; Bobara DeCaulp, communications; Jacque Brawner, Ellen Helme, program; Joan Dale, membership, and Terry Daugherty, special projects.

Election was at the group's annual summer party at the home of member Nancy Coats. . .

- Such a to-do was made several years ago when art from the National Cowboy Hall of Fame and Western Heritage Center went to Paris for an exhibition. And such a to-do was well deserved.

Now the Cowboy Hall has 11 paintings and sculptures on loan to the United States Embassy in Helsinki, Finland, and not one trumpet has sounded. For shame. What an incredible honor for the Cowboy Hall - and for western artists in general - to be asked to loan paintings to a foreign country.

This particular loan came through the efforts of John Giffen Weinmann, New Orleans, husband of the former Virginia Eason of Oklahoma City.

Byron Price, director of the Cowboy Hall, said that other paintings have been or will be on exhibit in other foreign countries, too. He's delighted, of course.

Incidentally, the third annual Cowboy Hall Chili Cookoff is scheduled at the hall on July 21. Games, prizes, craft booths, celebrity judges and great chili are promised. . .

- The Sunday Twilight Concerts in Kerr Park Amphitheatre will continue this week with Souled Out, a Chicago-style Top 40 band. The free concert will be from 6:30 until 8:30 p.m.

And in the Myriad Gardens on its water stage will be an old-time melodrama, "Pure as the Driven Snow or a Working Girl's Secret," by Paul Loomis. Sponsored by the City of Oklahoma City and Carpenter Square Theatre, the play will be at 8 p.m., Friday through July 22. Admission is free. . .

- What a nice surprise to arise on the Fourth of July and find that small American flags had been placed in each lawn on our street. We later found that they were on lawns in the entire area.

Kind donors were Brent and Marge Kelley of Coldwell Banker and Marolyn Pryor Realtors.

We thank them and we'll save the flag to use again next year.

Have a nice weekend.

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