



# Now & Anne

by: Darrin Little

Peggy Reavey, a figurative painter obsessed with written language and human tragedy, offers a handful of paintings here at Gallery 478 that revisit the brief life of Anne Frank, that enduring poster child of the Holocaust. These paintings are, ironically, enjoyable to look at. Reavey employs the folk art aesthetic: friendly, situational cartoons that chronicle specific cultural events, painted serendipitously on wood panels and sometimes on cardboard, as scarce materials and sentiment allow. Brush strokes are subtle, but tangible, and develop over a base foundation in successive layers that ultimately construct a textured, three-dimensional surface. Many of the canvases have a glassy, varnished look when viewed at an oblique angle, a surface sheen that stimulates rich color, deep blacks, and optical foregrounding against the dull, flat-white paint of the gallery walls that sponsor the work.

But the real pleasure in these paintings comes not through their technique, but through their outrageous humor and metaphysical empowerment. In *Many People Do Not Know*, Reavey re-imagines

Frank as a kind of can't-be-killed Charlie's Angel out to save the day. In this bizarre triptych, multiple clones of Anne Frank attend a rock concert where Adolph Hitler jams onstage with a guitar. The narrative moves from a clone-fest consciousness to a singular Anne Frank running up to the stage with a pistol in each hand, guns blazing and blood spurting out of a screaming Führer. As with many of the other paintings in the show, blue-lined school paper embellished with second-grader lettering descends on the scene here as a kind of semantic curtain, a Greek chorus proxy that both discloses and mythicizes the storyline.

Another gem in the show, *She Was Not Talented But She Hid Anne Frank Behind Her Piano #1*, commemorates a female piano player seated in a cozy domestic interior. Behind her, Matisse-like

wallpaper offers the kind of decorative pyrotechnics that suggest life, hope—even eroticism. The woman's hands rest on the piano's keys, a knowing touch that evokes a kind of musical safety. Stylistically speaking, a curious blue outline around the figure raises questions, much like a crime scene tracing of a fallen body. Is Reavey's intention here to confer a metaphysical status? A paranormal index of divine power? Perhaps the "ghosting" effect mentioned in Reavey's artist's statement? Could this be Miep Gies, the Dutch woman who helped hide Anne and her family in Amsterdam, the woman who later found and gave Anne's diary to her father after the war?

Look around the gallery and you will discover energizing deviations from this central Holocaust subject. *Snapshot of Fallen Tree* pits technology against nature—a timely, neo-humanist quagmire (the reviewer's contention is that the figure taking the picture is actually causing the tree to fall, i.e., the camera is a weapon, not a passive recording device). In *Let's Go Somewhere and Talk*, a suicidal Meriwether Lewis talks with Peggy Reavey's real-life husband, Tom, in a hilarious, totally absurd crisis hotline situation. Life isn't fair, but Art's happy endings do soothe the heart-break.

Paintings by Peggy Reavey, September 3 – November 27, 2009 at GALLERY 478, 478 W. Seventh St., San Pedro, CA 90731 **RL**

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## Exotic Resort on the Peninsula

and early evening restaurant with a full bar and great view of the pool and the ocean beyond. TG has a menu of fascinating designer cocktails like the Frozen Life Saver (coconut rum, peach liqueur, freshly squeezed orange juice and peach puree), Deep Blue Sea (Ketel One citron vodka, blue Curacao, lemon juice and Sprite) or Terranea Sunset (Bacardi rum, peach schnapps and orange juice). Sophisticated bar fare like shrimp and scallion tempura with green tea salt or tuna tataki sushi with seaweed salad compliment the cunning cocktails. Grilled tuna steak sandwiches with Asian slaw and wasabi aioli or slow roasted turkey BLT with chipotle aioli will hit the spot after a dip in the pool or a round on the links.

Terranea has the most definitive collection of art by local artists anywhere in the area, akin to the Laguna Art Museum, showcasing paintings, sculpture and photographs from the Harbor and Peninsula areas. Spread throughout the hotel and restaurants, the pieces emphasize the beauty of the area as well as the marine theme of the resort. Terranea has spent over \$500,000 to spotlight the artistic talent and creativity of the Peninsula.

The Spa Café is adjacent to the 50,000 square foot oceanfront spa, fitness and wellness center and emphasizes relaxation and lighter fare, while enjoying a glass of biodynamic wine along with a signature spa treatment. The agricultural bounty of California serves as the foundation for the menu, simply prepared to allow the in-

gredients to shine. Guided by principles of sustainability, the Spa Café is dedicated to vineyards with respect for the environment. Fresh fruit smoothies, salads like grilled Pacific salmon and *tabbouleh* with local greens or Mediterranean vegetable salad with eggplant, sweet peppers, goat cheese and basil make working out a pleasure. Freshly squeezed citrus, carrot, apple, cranberry and pomegranate juices keep the antioxidants flowing.

Sea Beans is Terranea's answer to Starbucks, with a menu of barista creations like *espresso*, *cappuccino* and *latte*, as well as muffins and croissants and house-made sticky pecan buns. Warm breakfast sandwiches like the egg and chicken sausage quesadilla with roasted peppers and cheese or peppery bacon, egg and provolone cheese on a fresh roll make hiking the cliffs a fulfilling experience. Sandwiches and salads to go are perfect for a picnic on the bluff trail. Sea Beans has a marvelous selection of house-made sweets like fresh California fruit tarts and red velvet or apple caramel cupcakes. Do not miss the gorgeous *gelato*, made daily in house, with chocolate, vanilla and strawberry a constant, and other flavors like blueberry cheesecake, macadamia nut, and peach or coffee changing every day.

Chef Michael Fiorelli's elegant Mar'Sel is inviting and luxurious, without feeling too formal. Fiorelli's menu changes with the season, utilizing local ingredients, and even drawing in-

spiration from the herb and vegetable gardens growing outside the kitchen door. Sustainable and organic spirits and a thoughtful wine list start off the imaginative menu. Fiorelli's approach to fine California cuisine shows exquisite attention to detail. Starters include a salad of roasted young beets with asparagus, dried cranberries, hazelnuts, Cypress Grove goat cheese with orange vinaigrette, or a refreshing crudo of Pacific Hiramasa with watermelon and Fresno chili, or crispy duck leg confit with roasted sun chokes and red flame grapes. *Foie gras* is served hot and cold, with pistachios, 20 year-old balsamic vinegar, Gaviota strawberries and warm zucchini bread. Entrées offer wild caught Alaskan halibut *en brioche* or herb crusted lamb loin or grilled Mishima Ranch *wagyu* rib eye steak, all with fabulous local vegetables. Vegetarians will be delighted with the California chanterelle mushrooms and caramelized shallots on soft mascarpone polenta. The menu changes regularly with Fiorelli's whim and the farmer's market selection. Fabulous desserts are also guided by the season, with peach and blackberry crisp or *panna cotta* with fresh Mission figs and a pistachio *coulis* keeping company with seasonal sorbets and gelato. Local and European cheeses are just the thing for an after-dinner savory. Bittersweet chocolate and peanut butter mousse is rich and garnished with salted peanuts, caramel and sweet corn ice cream. Terranea has great food and charming service, set in the most beautiful place in the world.

Terranea Resort 100 Terranea Way, Rancho Palos Verdes (310) 265-2780. **RL**

## ENTRÉE NEWS



### Nosh Café Extends Welcome

Nosh Café is extending a warm welcome to ILWU members! All ILWU members will receive a 10 percent discount on food and drink orders. Simply present ILWU identification when ordering and the delightful staff at Nosh will take 10 percent off the total. Nosh also announces new hours, opening for the early morning crowd at 6 a.m. weekdays, closing at 4-ish. Saturday hours remain the same, 8 a.m. to 2-ish. Enjoy the best coffee in town, along with splendid croissants right out of the oven.

### SPHS Culinary Arts Program Cancelled

The culinary arts program at San Pedro High School has been canceled, another victim of the bad economy and heavy budget cuts at LAUSD. This award-winning program was headed by teacher of the year Sandy Wood for over ten years. Student alumni had been awarded over \$200,000 in scholarships over the course of the program. The food and restaurant industry provides employment for thousands of individuals in the Harbor Area, and the San Pedro High School culinary arts program gave students a head start on fulfilling, creative and lucrative careers.