

California Food & Wine Festival will create an array of culinary experiences for guests of every palate from April 16-May 31 at Disney's California Adventure park and select locations across the Disneyland Resort. Chefs, winemakers and brew masters will be at this year's tantalizing festival, which features entertaining culinary demonstrations, outstanding wine and spirits seminars, and delicious food, wine and beer. This year marks the fifth annual event, and will include demonstrations featuring food experts and celebrity chefs Guy Fieri, Cat Cora and Robert Irvine of the "Food Network," as well as Jeffrey Saad, Kerry Simon and more. Daily educational and interactive seminars on wine, beer and spirits will be part of the fun, as will a Riedel glass tasting during which experts explain why and how the glass matters when properly experiencing wine. Find out about all the fun by calling (714)781-4565.

Winemakers Dinner at Los Olivos

The Los Olivos Wine Merchant & Café will host a Spring Wine Maker Dinner on Friday, April 16, at 6:00pm. The featured winemaker will be Sam Marmorstein, founder of Bernat Vineyards & Winery, one of the smallest wine producers in Santa Barbara County, with an organically certified vineyard on a 10-acre ranch in Los Olivos. The menu includes Bernat 2006 chardonnay paired with house-smoked trout with green apple, preserved lemon, fennel, wild arugula, and jalapeno vinaigrette; Bernat 2007 pinot noir accompanied by grilled loin of ahi tuna with roasted organic tomatoes, soy glazed wild mushrooms, and haricot verts; and Bernat 2007 cowboy cuvee and 2005 Syrah with leg of spring lamb smoked over Bernat wine barrels with Los Olivos carrot puree, minted peas, and Syrah jus. Seating is by advance reservation only. The

cost is \$95 per person including tax and gratuity. Call (805)688-7265 ext. 214. Located in the heart of Santa Barbara County's wine country at 2879 Grand Ave., downtown Los Olivos.

Kudos for South Coast Winery

South Coast Winery won some nice awards in recent weeks from the Jerry D. Mead New World International Wine Competition. The winery won 17 accolades, including two best of varietal awards, two best of class awards and nine silver awards, the latter of which includes wins for the 2008 South Coast Winery GVR; 2008 South Coast Winery Chardonnay San Chene; 2008 South Coast Winery South Coast Roussanne; and 2008 South Coast Winery Semillon. The winery is on the grounds of South Coast Winery Resort & Spa located at 34843 Rancho California Road, Temecula. South Coast Winery Resort & Spa, 34843 Rancho California Rd., Temecula. Call (951)587-9463.

Dining Out for Life

Make a reservation and go out to eat on Thursday, April 29, when leading restaurants around Los Angeles County will come together in support of the work of Project Angel Food by participating in "Dining Out for Life". The event is an annual one-day fundraiser hosted by Subaru, held at more than 3,500 restaurants throughout the country to benefit HIV/AIDS service providers. Participating restaurants in Los Angeles will donate 25 percent or more of their sales to benefit Project Angel Food which cooks and delivers free meals to homebound people struggling with serious illnesses. Participating restaurants include Hamburger Mary's, Vermont, Kitchen 24, Buddha's Belly and more. For a complete list of restaurants, visit www.diningout-forlifela.org or call (323)845-1800 ext. 234.

Great Subs on Melrose: ALL ABOUT THE BREAD



photo by Amy Lyons

"The Godfather" lives up to its name, piled high with fresh Italian cold cuts by Boar's Head.

BY AMY LYONS

Move over Subway, there's a new hoagie store in town. It's All About the Bread, at the northwest corner of Melrose and LaBrea Avenues, next to Pinkberry, pulls freshly baked bread out of the oven every 30 minutes on a daily basis. What this means to customers is incredibly fresh sandwiches served fast.

The bread has a slightly crispy exterior and a good deal of bulk. Not your average sub roll, it stands up to the sog factor, soaking in oils and other spreads without wilting. The king of all subs at this deli is aptly titled The Godfather, and it's certainly fit for even the bulkiest of "dons". Piled high with Boar's Head meats, this baby is a large slice of sandwich heaven. Spicy capocollo, mortadella, prosciutto di parma, ham, and provolone all go into this scrumptious sub, and if you add "the works" – a smattering of mild or medium Chicago style peppers, mustard, vegan mayo, oil, lettuce, tomato, pickles and onions – you'll feel an explosion of textures and flavors in your mouth that is unforgettable. The Chicago style peppers are a particularly

tasty topping, so don't skip these zesty little numbers.

The space is a simple deli style restaurant, with a half dozen tables inside and about as many on the small patio. It's an uncluttered, extremely clean place, with no garishness and a comfortable spaciousness. The menu is neatly scripted on a chalkboard behind the counter and another chalkboard boasts daily specials. An orderly arrangement of baskets is filled with chips and cookies. Big chocolate chip cookies are freshly baked on site, and the soda shelf includes specialty items made with pure cane sugar instead of the omnipresent high fructose corn syrup.

If you're not up for The

Godfather, there are plenty of other options at All About The Bread. The meatball sub is served with sauce on the side, so customers can choose how much marinara they want on their bread. The hot pastrami is another popular pick, and the turkey comes with cracked pepper seasoning. Alongside the meats in the deli case sit an array of salads and sides, including a Mediterranean artichoke and cheese offering with black olives, sundried tomatoes, red and green peppers, feta cheese and Greek dressing. The rustic tomato with cucumber and feta cheese is

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bursting with flavor, as is the creamy dill potato salad.

It isn't easy to find a truly great sandwich along this stretch of Melrose Avenue, and All About the Bread fills the gap nicely. There are plenty of places to munch a great salad, or get a full-on dinner offering, but no one does a sandwich quite as well as this tiny, tidy deli. If you're lucky, you might even snag one of the eight or ten parking spots out front.

A small sub is \$6.50, a large is \$8.50, bargain prices for a quality lunch. Call (323)930-8989. 7111 Melrose Ave., Los Angeles.

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