

HOT OFF THE PRESS

■ Harry's Bar—The Authentic Story, A Retailer Turned Writer, Red Wine Tips

HARRY'S BAR OF VENICE MAY BE one of the most famous—if not the single most famous—watering holes on the planet.

Hemingway often drank there, so did the Duke and Duchess of Windsor, as did international movie stars and sports celebrities, all of whom, together with countless other loyal clients, beat a path down a narrow *calle* ("street" in Venetian dialect) not far from the famed Piazza San Marco to the bar of bars.

It's a remarkable story told in two heartwarming sections in *Harry's Bar: The Life And Times Of The Legendary Venice Landmark*. The early years of the bar's struggle and ultimate success are recounted by co-founder Giuseppe Cipriani. He describes in abundant detail the critical financial and moral support he received from Harry Pickering, the wealthy expatriate American who first befriended Giuseppe over a Gibson at the old Europa Hotel in Venice in 1930 and who soon became his partner.

On May 13, 1931, Harry's Bar opened for business, and the Cipriani family has not stopped making beverage and culinary history since, both in Venice and later in New York. During his tenure at Harry's, Giuseppe created the Bellini, a light sparkling wine from the Veneto region mixed with the crushed fresh juice and pulp of a locally grown white peach.

Giuseppe's son, Arrigo, named after the American partner, takes up the second, longer section of the story, from opening the five-star Hotel Cipriani in Venice to the trials and satisfactions of establishing a restaurant in New York called Harry Cipriani. Arrigo is every bit as charming a storyteller as his father and every bit as talented, too.

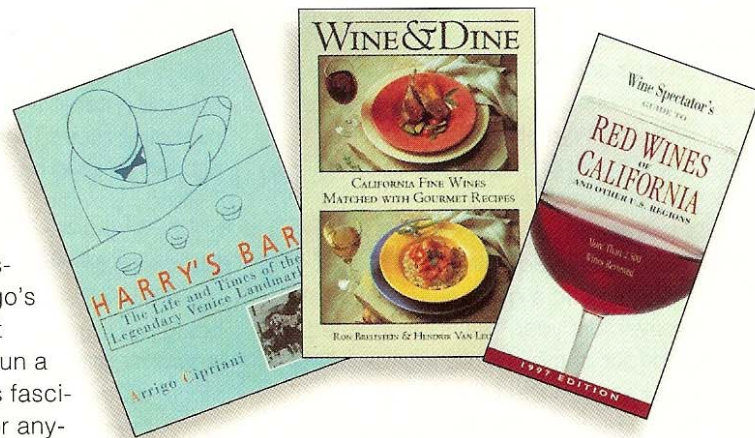
The book contains many insights into the art of serving customers, and Arrigo's philosophy about how to properly run a restaurant makes fascinating reading for anyone in the hospitality business.

Harry's Bar: The Life And Times Of The Legendary Venice Landmark
Arrigo Cipriani
Arcade Publishing
New York (1997)
188 pages, \$21.95
To order, call (800) 759-0190

ONE OF CALIFORNIA'S TOP RETAILERS, Ron Breitstein of the Duke of Bourbon, whose father, David, was named a MARKET WATCH LEADER in 1990, has just published a new cookbook. Co-authored with Hendrik Van Leuven, Breitstein's *Wine & Dine: California Fine Wines Matched With Gourmet Recipes* features 90 generally available wines from 48 of California's top wineries, with recipes paired to each.

To assist the authors in their culinary task, a number of recipes come from top California chefs employed at some of the wineries whose products are featured in the book. Other recipes, with specific wine recommendations, come from such leading California-based chefs and restaurateurs as Pierro Sevaggio, Joachim Spichal and Michael McCarty.

Each chapter revolves around a specific varietal, and the authors' introductory remarks about each type of wine are concise and educational.



Wine & Dine: California Fine Wines Matched With Gourmet Recipes
Ron Breitstein & Hendrik Van Leuven
Capra Press
Santa Barbara (1996)
266 pages, \$15.95
To order, call (805) 966-4590

WINE SPECTATOR'S GUIDE TO RED Wines of California And Other U.S. Regions is the latest in a series of handy pocket-sized books from Wine Spectator Press, which is a division of M. Shanken Communications, publisher of MARKET WATCH.

The new book features concise descriptions of domestic red wine brands, complete with helpful numerical ratings according to *Wine Spectator's* 100-point scoring system.

The book also includes easy-to-read viticultural maps as well as brief essays by Jean T. Barrett, a MARKET WATCH contributing editor, on the major varietal types from Barbera to Zinfandel.

Wine Spectator's Guide To Red Wines Of California And Other U.S. Regions
Wine Spectator/Running Press
272 pages, \$9.95
For bulk orders, call (800) 344-0763

—David L. Ross