

Society

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THURSDAY, SEPTEMBER 15, 2005

Party of the Week:

Crystal Charity Ball Platinum Circle Patrons Dinner

Something Old, Something New

By Paige Phelps
Society Reporter

Usually after sunset the Hermitage Antiques showroom down on Slocum Street is dark, but not on this particular night. Crystal Charity Ball Platinum Patrons of the fashion show and luncheon were thanked with a gorgeous cocktail reception and seated dinner inside Jean Ann and Steve Brock's shop.

Topiaries decked with gardenias scented the valet stand outside, and inside George Catering passed bites and poured Veuve Clicquot champagne while fashion show chair Peggy Sewell greeted guests by the front door. Her daughter Jacqueline, accompanied by Artie Starrs, had flown in from New York, where she attends Parsons School of Design for fashion, to support her mom.

The best part was the baby blue-swathed tent set up for dinner. Chocolate-brown and blue carpet, baby blue quilted tablecloths, a mobile of monarch butterflies, and big white floral arrangements — hydrangea big as your head! — made the room lush and inviting.



PHOTOS: DANA DRIENSKY

Harold and Annette Simmons

Crystal Charity Ball chair Jill Smith looked thrilled with the setup, as did all the guests, including Debbie and Nicky Oates, Tom Addis, Erin and Al Hill, Yvonne and Mayo Crum, Debbie and Don

Snell, Malcolm Rubin, and many more.

In fact everything was perfect, until the entertainment arrived.

You have to understand that the people who attend Crystal Charity Ball events were not born yesterday. They don't just listen to opera music; they fly to Italy to listen to opera music. They don't just admire French fashion; they have Yves St. Laurent create a custom gown for them.

So when two waiters, one with a stereotypical thick Italian accent and one with an equally disdainful French lilt, started "arguing" and breaking into operatic song, people's jaws simply dropped.

Soon we were all asked to participate in the wacky opera comedy that, we found out later, was called "The Three Waiters."

But George Catering saved the day, proving once again everything can be cured with chocolate. Their individual dessert plates offered up tiny versions of chocolate mousse, crackers and cheese, champagne grapes, and crème brulee.

Now that, ladies and gentlemen, deserved an encore.



Ann Carruth and Sharon McCullough