

McCartney™

Newsletter November 2009

Welcome to the November Edition of the McCartney.com newsletter.

([created by Martin Nethercutt](#))

Dear Francis,

This month's issue comes to you from New York City.

New York, New York

The New York Trip

(Ruth and Martin's 11th Wedding Anniversary)

Thanks to Donny Dale and his VIP Travel Concierge services, we flew [Virgin America](#) Airlines to New York and it was a great experience. Sitting in the blue and pink-lit cabin, it felt more like a club than an Airplane. Special thanks to William M. at LAX and Mohammed K. at JFK for the 5-star treatment. No wonder Chelsea Handler loves you guys;).

Arriving late at night and checking into the [Hudson Hotel](#) on Columbus Circle, the party began immediately. After a long journey, we found ourselves hungry and had a Jones for pastrami sandwiches, which we found at the "Flame" diner across the street at 3 AM.



Waking up WAAAY too early, we made our way to the [Clinton Foundation](#) in Harlem the next morning. I was amazed at the overall serenity that has come over the city ever since 9/11.

Okay, so you still get the occasional NY wise guys, but all in all New York has become safe, and a sort of Gourmet Disneyland for tourists from all over the globe.

Meeting with the Clinton Foundation folks was a great experience, and we were awed to be in the boardroom with all the President's awards, trophies and accolades. Thanks Valerie, Neil and Kristen for making us so welcome.

After Harlem, sadly having no time to sample soul food at Sylvia's, we took the Subway down to Battery Park to meet with our dear friend Mark Elenowitz from

TriPoint Capital. We had great lunch at the Fraunces Tavern and Museum, where strangely enough, right in the middle of the restaurant, the Magna Carta is on display. We munched and talked business for a couple of hours before we headed back to the hotel, got changed and headed to Strawberry Fields for the celebration of John Lennon's Birthday. He would have been 69. A large crowd had gathered around the "Imagine Memorial" and there were tears and singing at the same time. This was of course a very emotional moment for Ruth to say the least. When the crowd sang "Imagine" the sun broke through the clouds and it was as if John was smiling down from Heaven.



After that, we stopped for an excellent thin crust Pizza near Columbus circle at Cafe Fiorello and just watched the people walk by. We actually saw a man pushing a small clothes dryer on a bicycle. I don't usually take MINE out for a stroll. Maybe I'm missing something. When you live in Los Angeles you're not used to the overwhelming amount of humanity that's coming at you from every angle. It can be exhausting for sure. Back at the hotel, we decided it would be wise to scout out the Russian Tea Room for next evening's Cragan/Moroney wedding. Asking for directions we laughed at the old joke: "Excuse me, can you tell me how get to Carnegie Hall? ..." Yes, Practice, practice, practice!"

Finding the RTR, you were immediately reminded of the old New York, doormen, top hats and the old style of life. After a couple of "Cosmonauts" we headed back to the hotel and fell over. It is safe to say that this was one of the longest days of my life!



The next morning (our anniversary), we met up with Paul Antonelli at the famous "Les Halles" restaurant. Since my wife is a giant "foodie", Anthony Bourdain's old stomping ground was a "must".

After some nice Pate and Eggs Benedict, we headed back to get changed for the big event: The Cragan/Moroney wedding.

The ceremony was very romantic and touching. We met a lot of old and new friends and the Vodka and Caviar bars and the live orchestra helped the 178 strong wedding crowd to get into the swing of things. Of course, Ruth had to perform "Maybe I'm Amazed" for the Bride and Groom, and we partied until they threw us out with our red velvet cupcakes in hand. We wish Cara and Michael all the best. Next year is going to be 10/10/10 and hopefully we'll spend it together with Cara and Michael now that we share an anniversary!

The next morning we were invited to the Hudson Hotel post-wedding breakfast on the roof and it was a sunny cold day and Ruth took lots of pictures of the beautiful view.

We even got a shot of the exact spot where Captain Sullenberger managed to put the 'plane in the river. When you see it up close you realize how much sheer good luck was also involved in the crew's skillful landing. So, we said our goodbyes to the parting wedding crowd and headed for Chinatown for some greasy duck and noodle soup.

We met up with client [Corbin Bleu](#) in "Little Italy" at Civetta Restaurant. Remodeled, and with exquisite service and patronage, it's an up and coming place that literally makes it's own soda water.



(Picture: Martin and Corbin in Little Italy)

Heading back we got a call from Paul Antonelli and met up at Planet Sushi at 78th and Amsterdam. After lots of laughing and too much fish, we grabbed a cab and guess what?

We wound up at the "Flame" again across from our Hotel. The waiters now knew us by name and everyone had a great time. Ruth - who is not a sushi fan - was hungry so we watched her devour some Greek salad and garlic bread. Amazingly enough, during the trip, we each lost 4lbs!

Okay, next morning, time to check out and back to reality. We headed out to JFK and were greeted by Mohammed K. the VIP service director for Virgin America. Enjoyed a burger and some Tika Masala on the house at the VIP lounge (excellent food and service) and flew back to L.A. on the always flawless Virgin.



Overall, it was an amazing trip, so many visuals crammed into 4 ultra long days and nights, that just remembering everything and writing it down makes me want to go back to bed for an extended nap.

So, if you ever in New York then check out these places and sights and don't forget

to bring a lot cash, which you can actually carry in your wallet (no more fanny packs) because New York has been cleaned up (except for the occasional nut job) and I believe it's actually more friendly than L.A.!

Restaurant Links:

[The Flame Diner](#)

[Fraunces Tavern](#)

[Planet Sushi](#)

[Civetta](#)

[Cafe Fiorello](#)

[The Russian Tea Room](#)

Web Site of the Month

Callan McAuliffe



- About Callan
- Photo Gallery
- Show Reel
- Contact Info
- Publicity
- Resume
- Sign Up

Callan McAuliffe

[Callan McAuliffe](#) is a fresh young face from Sydney, Australia who in 2008/2009 has surfaced as an actor to watch. Cast by Director Rob Reiner as BRYCE the Lead in FLIPPED, (his first audition on USA soil).

Callan has leapt onto the screen and stage in the last two years with significant Australian media attention paid to his success on all levels. 2009 saw Callan featured in the Logi Award Winning (Emmy) Australian TV series - 'Packed to the Rafters'. Callan also appeared in the TV series 'Comedy Inc' and 'Blue Water High' in 2008.

In both 2008/9 Callan topped the London Trinity College Musical Theatre Exams Sydney, performing scenes from 'Billy Elliott', 'Sweeney Todd', 'Oliver' and singing 'Into the West' from 'Lord of the Rings'. He was subsequently invited to perform at the Australian Conservatorium of Music.

Callan also featured in the Olympics Opening Telecast across Australia singing 'Ready to Fly' with Australian singer Amy Pearson.

Callan topped the Australian Institute of Performing Arts Auditions in both American and Australian accents.

In 2009, Callan was cast in 2 Australian films and played the lead for the short 'Franswa Sharl' with Director Hannah Hilliard - just prior to flying to Michigan to work with Rob Reiner and Warner Bros.

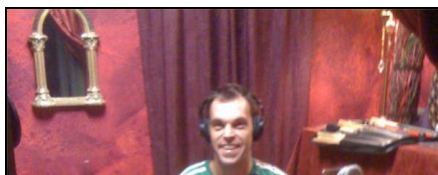
He is currently cast to play a young American teen hero in the USA/Australian Production RESISTANCE - due to film in 2010.

Happy Birthday Roseanne!

Our friend and client Roseanne shares a birthday with Christian Volquartz, so last Tuesday saw us dancing in her living room to the piano stylings of her partner Johnny Argent. We ate delicious chocolate cake by James Moore (see recipe section below), danced the conga and a good time was had by all. We were even joined by the legendary Phyllis Diller, who at a feisty, martini-drinking 92, makes Angie's upcoming 80th celebration look like a kids' tea party! Ruth asked her if she would mind posing for a picture to which the classic reply was "sure honey but let's move away from this plant - I don't want it to look like there's something growing out of my wig!"



McCartney Music



Martin and Marino are working on their new CD project entitled: "Geist".

While all the guitars and vocals are being recorded, we discovered that we actually have a drummer on



hand to fill the tracks with real beats. Introducing: Jeremy "Stomp" Dolan on drums.

Jeremy has been working with the programmer team at McCartney Multimedia for a little over three months and just happened to mention that he spent 10 years touring with the musical STOMP.

So, now that we know what we're doing, look for an iTunes release by the end of this year! Stay tuned to "Geist".

(Pictured Jeremy and his drum kit. It actually fit in our vocal booth!)

net.work news - spotlight on McCartney Clients and Net.work Members



Our dear friends of [New Maximum Donkey](#) are performing live this tonight ! Get out and see a show!

See details below:

You are cordially invited to The Twilight Of The Gods this Friday, November 6th @ LaBrie's (formerly The Scene Bar) in Glendale...Twilight Of The Gods XXIX@ LaBrie's Bar
806 E Colorado Blvd, Glendale
\$5 admission, 21+ ...

- Doors @ 8pm
- 8:15 The Sonnets
- 9 pm Puppies & Kittens
- 10pm New Maximum Donkey
- 11pm Mack from Flashing Red Lights

Please come out and support the best rock, pop and psychedelic bands in LA. See you tonight



TRUE JACKSON VP DIVA **DANIELLE BISUTTI** LENDS VOCALS AND CO-WRITES THEME TO MOTION PICTURE; ONE SONG ON HER NEW SIX-SONG EP THE "SHADOW OF MY HEART-EP", A FILM AND TV SAMPLER, SHOWCASES



DANIELLE'S DISTINCT VOCAL AND SONGWRITING FLAIR (Hollywood, CA) -

An accomplished singer-songwriter and actress from the hit Nickelodeon show "True Jackson VP", Danielle Bisutti lends her vocals and her lyrical ingenuity to "The Shadow of My Heart", the theme song of the new Motion Picture "Shadowheart".

"The Shadow of My Heart" was co-written with two-time Grammy Award-Winning producer Rob Christie and is included on a new EP with five additional songs written or co-written by Danielle.

<http://www.daniellebisutti.com>

News From Las Vegas



MARINO DE SILVA recently got together with boxing legend EVANDER HOLYFIELD in Las Vegas.

The Four-Time Heavyweight Champ pledged his support of the [Yellow Submarine CD](#) by signing boxing gloves and other memorabilia to help raise funds for children with autism.

Thanks Champ!

Marino DeSilva and Duncan Faure (Rabbit/Bay City Rollers) recorded their version of Yellow Submarine especially for the album - [preview it on our player](#)... it's awesome!

ALL PROCEEDS from the sale of this album benefit children with autism. We aim to raise one million dollars for the kids.

MORE NET.WORK NEWS...[Carol Welsman](#) was nominated yesterday as Female Artist of the Year for the upcoming Canadian Smooth Jazz Awards... [Steve Tyrell](#) continues his season at [The Carlyle](#) in New York City from November 10th thru December 30th... We recently visited with the new Honourable Consul General Dame Barbara Hay at the Residence in Beverly Hills for a lovely evening to celebrate ex LAPD Chief Bill Bratton's investiture as a Commander of the British Empire... best of luck to Bill and Rikki as they head of for new adventures in New York...The sport of Rugby Sevens has finally been admitted into the 2016 Brazil Olympics, paving the way for [Bill Tatham's vision](#) of the sport as a USA power house... Soak in the spirit of Thanksgiving at [Sycamore Mineral Springs Resort](#) on the Central Coast during their Thanksgiving Package November 22nd thru 30th...Likewise, sister property [Two Bunch](#)

[Palms](#) in Desert Hot Springs has an offer - if you stay for Thanksgiving they will reduce your room rate by 50% on either the Wednesday or the Sunday... Director Pat Healy's screwball comedy [Baja Beach Bums](#) is now available at amazon.com...

Recipe of The Month

This fall evening treat comes to us this month courtesy of Foodie and ueber cook James Moore's [cooklikejames.com](#). It is a treasure trove of recipes and restaurant recommendations. Thanks James!

Pork Tenderloin Medallions with Port Wine Sauce and Dried Cherries

Serve this with a baked sweet potatoes and green peas. Dried cranberries or chopped dried apricots can be substituted for the cherries.

Ingredients:

1 teaspoon salt
1/2 teaspoon ground black pepper
2 pork tenderloins (about 1 pound each), silver skin removed, cut into 1-inch slices, each pounded to 3/4 inch with flat side of chef's knife blade
3 tablespoons olive oil
3/4 cup port
1/2 cup dried sweet cherries
1 1/2 cups low sodium chicken broth
2 teaspoons minced fresh rosemary
1 tablespoon cold butter



Method:

1. Sprinkle salt and pepper over both sides of pork slices. Heat oil until shimmering in large heavy-bottomed pan, at least 10 inches across bottom, over medium-high heat, swirling pan to distribute oil. Working in batches of no more than six slices to avoid overcrowding, sear medallions without moving them until brown on one side, about 2 minutes (oil should sizzle, but not smoke). Turn medallions with tongs to avoid scraping off the sear; sear until meat is mostly opaque at sides, firm to the touch, and well browned, about 1 1/2 - 2 minutes. Transfer pork to plate.
2. Set pan in which pork was cooked over medium-high heat; add port and cherries. Boil, scraping pan bottom with wooden spatula to loosen browned bits, until liquid reduces to about 6 tablespoons, 3 to 4 minutes. Increase heat to high; add broth, rosemary, any accumulated pork juices; boil until liquid reaches consistency of maple syrup, about 2-3 minutes. Add butter and stir to blend; season with salt and pepper to taste.
3. Reduce heat to medium; return pork to pan, turning meat to coat. Simmer to heat pork through and blend flavors, about 3 minutes. Adjust seasonings. Transfer pork to serving plate and spoon sauce over meat. Serve immediately.

Angie's One Liners

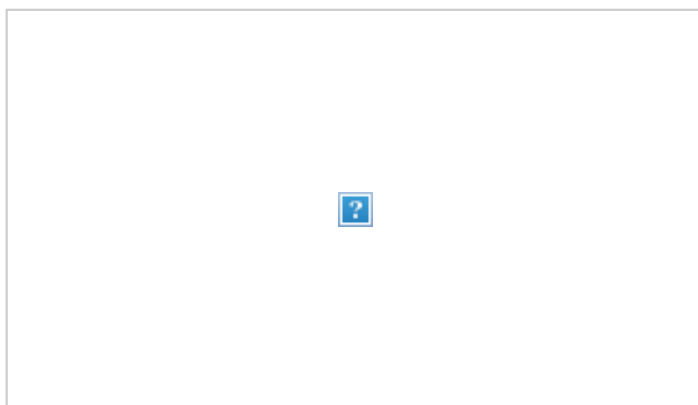
YOU KNOW YOU ARE LIVING IN 2009 when...

1. You accidentally enter your password on the microwave.
2. You haven't played solitaire with real cards in years.
3. You have a list of 15 phone numbers to reach your family of 3.
4. You e-mail the person who works at the desk next to you.
5. Your reason for not staying in touch with friends and family is that they don't have e-mail addresses.
6. You pull up in your own driveway and use your cell phone to see if anyone is home to help you carry in the groceries.
- 7 Every commercial on television has a web site at the bottom of the screen.
8. Leaving the house without your cell phone, which you didn't have the first 20 or 30 (or 60) years of your life, is now a cause for panic and you turn around to go and get it.
10. You get up in the morning and go on line before getting your [Mrs McCartney's Tea](#) (plug plug).
11. You start tilting your head sideways to smile. :)
- 12 You're reading this and nodding and laughing.
13. Even worse, you know exactly to whom you are going to forward this message.
14. You are too busy to notice there was no #9 on this list.
15. You actually scrolled back up to check that there wasn't a #9 on this list AND NOW YOU ARE LAUGHING at yourself.



Tech Sector

[Iomega Mobile Media Storage](#)



At-A-Glance:

Versatile—Multiple connections with one **FireWire 800** port, one FireWire 400 port, and one USB 2.0 port
 Rugged—Perfect for travel environments, the Drop Guard™ feature protects the drive when dropped up to 51" (40% above the industry average!)
 Small and stylish solid steel

enclosure

Secure—Receive backup software when you purchase Iomega eGo Portable Hard Drives for Mac, including Iomega QuikProtect for Mac, EMC® Retrospect® Express Backup software for Mac and MozyHome™ Online Backup service (2GB free). Software is available via easy download.

3 Year Warranty—with product registration **The best part is it 's only \$150.**

So, if you are serious about being portable with your media, I highly recommend this one. Martin.

Following up with last month's phishing special, you may noticed that you are getting these email from Facebook (or sometimes UPS), telling you that your account status has changed...

Below is the actual email:

"Hey Martin ,

Because of the measures taken to provide safety to our clients, your password has been changed.

You can find your new password in attached document.

Thanks,
Facebook Security Systems."

This is then followed by a **Zip file, which of course you should never open!** So be alert and if you don't recognize the sender, **delete, delete, delete!**

iFanz™ Artist Spotlight

Your Fanz Are Your Future

Heather McCready - Neverland



Heather McCready's second release continues the talented singer/songwriter's journey of romantic and spiritually inspired Country / Folk songs.

The album Neverland is getting great reviews on iTunes. You are listening to the track: "**Neverland**".

More from Heather McCready

Bio

\$11.88 Buy Album ▼ Heather McCready is a singer/songwriter from Texas whose music will reach deep inside of you and touch your spirit. Some of the words that have been used by fans to describe her music are "evocative" and "refreshing". One of Heather's fans said "it opened up my heart". Her voice is uniquely pure while her lyrics are vulnerable and sincere. She is a prolific songwriter whose music has originality that cannot be boxed into any particular musical genre.

With touches of country, bluegrass, classical, and folk, Heather McCready has a sound that is all her own. Heather is not swayed by convention and loves doing the unexpected. The end result is music that is beautiful and full of life. As a person, Heather is a genuinely warm, personable, deeply spiritual woman. Heather is a compassionate soul and is most content when she is able to walk alongside others and help or encourage them. Her music is one way she hopes to bring hope and peace into other people's lives.

[Get "Neverland" on iTunes](#)



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