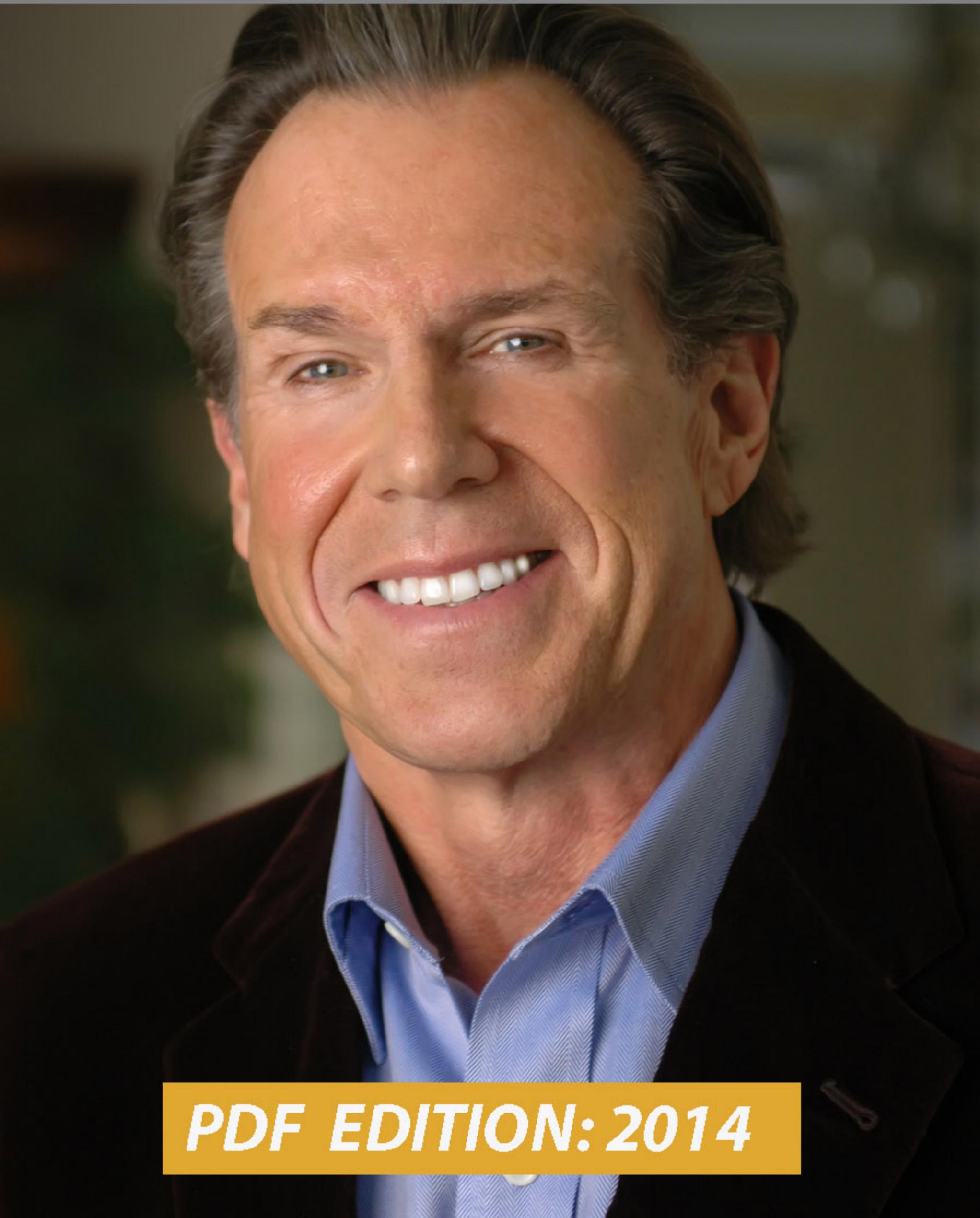


BILL BOGGS

SELECTED WRITING



PDF EDITION: 2014

Personal Development

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IT'S A MOVEMENT!

Personal



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- **REVEALED:** Success Strategies of the Rich and Famous

Volume 2, Number 1

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A landscape photograph featuring a vibrant rainbow arching across a blue sky. Below the sky, a dirt road winds through rolling green hills. The foreground is dominated by lush green grass. The overall scene is bright and optimistic.

SUCCESS STRATEGIES

HOPE, OPTIMISM, AND A FEW CELEBRITY SECRETS ABOUT ACHIEVING SUCCESS BY BILL BOGGS



We've all seen that sign nailed to a gym wall somewhere: "When the going gets tough, the tough get going." But when we're facing tough times, whether economic adversity, career disappointment, or a stultifying lack of change on the path to our personal goals, what does it really mean to be "tough?" Our associations with that word are vast; maybe to you it means watching Rocky get up off the canvas, or remembering how a relative worked three jobs to put his children through school. Maybe it's seeing a friend fight a cancer diagnosis into remission, or seeing your teenager stand up to peer pressure when others gave in.

Whatever your previous thoughts, there is a new definition of tough worth trying out, one that can infuse your life with new practices that will serve as the foundation for a set of practical strategies that can lead to greater success. A song from the Rogers and Hammerstein musical *South Pacific* has a lyric that's a good place to start: *I could say life is just a bowl of jelly, and appear more intelligent and smart, but I'm stuck like a dope, with a thing called hope, and I can't get it out of my heart.* Hope is a powerful emotion. Recall the adage, "He who has health has hope, and he who has hope has everything." No matter how glum circumstances may be, no matter what you are facing, if you have a spark of hope, that spark can set off a fire within you.

Those lyrics are from the song, "Cockeyed Optimist." And optimism

must follow hope as the basis for a belief system that will help you develop practices that will work for you. Create a mental chemistry that is a blend of hope and optimism, and let that be your prevailing definition of toughness. It's no secret that some of the most important and successful people in the world are optimists. Biographers and those close to Ronald Reagan, for example, repeatedly describe him as a man who was "willfully optimistic." He practiced the art of looking at life and facing challenges in a positive, optimistic way. You must consider doing this for yourself, because thoughts are things that you can control, and your attitude is a matter of your choice. You are very powerful provided you know how powerful you are.



“These winners possess a will to prevail rooted in their belief in themselves and their talents...because they know how powerful that faith in themselves can be.”

I spend a lot of time having conversations with successful people on television as part of my career as a talk show host. In recent years, I've interviewed dozens of high-level achievers specifically about the personal tactics they employed to actualize their dreams. I've observed that hope and optimism really are a crucial part of the emotional life of successful people. These winners possess a will to prevail rooted in their belief in themselves and their talents, eliciting a special "force" about them because they know how powerful that faith in themselves can be. What are some of the other specific inner resources and disciplines practiced by successful people that help them to excel in their careers and their lives? Beyond hope and optimism, what are some of the answers to the enduring mystery of what makes one person more successful than another?

HARD WORK: Many top executives interviewed about the new generation coming into the workforce relate a disappointment with first time employees exhibiting a sense of entitlement. If you're going to be successful you're going to have to work very hard to get where you want to go. Matt Lauer, longtime host of *The Today Show*, who approaches each show, each day with the challenge of making the



new day's program the best one he can possibly do, puts it this way: "You have to be prepared to do the work necessary to achieve the level of success you want, and you have to continue to work hard to maintain that success. And if you're not prepared to work that hard, then you have to admit that to yourself and settle for something else." Music mogul Clive Davis agrees, adding, "There is no sense of entitlement; everything must be worked for and earned every day."

SET SPECIFIC GOALS: The lyrics of another Rogers and Hammerstein song, "Happy Talk" (I'm convinced that many of life's great truths can be found in the lyrics of songs we love) say, "If you don't have a dream, how you gonna make that dream come true?" It's a crucial process in your life to go within yourself to discover your dream and set your goal. Comedian Joy Behar of *The View* began to realize her childhood dream of becoming a standup comedian only after lurching through several disappointing jobs. Behar says, "Once you set a goal for yourself you will find that the obstacles on the path to that goal start to clear away." The ability to achieve that goal might be a comfortable



extension of the gifts and skills you already possess. But what if it's not? What if you're thinking, "I don't have the talent?" Frederic Fekkai, the internationally acclaimed celebrity hair stylist, wanted to get into the beauty business but had never held a pair of scissors in his hands. "Because I was ambitious, I became talented," Fekkai explains. And Bobby Flay, celebrity chef, TV star, author, and restaurateur, was toiling unhappily on Wall Street, dreaming of becoming a chef. He quit the grind he hated, enrolled in cooking school, and finished first in his class. "I realized talent can be learned," Flay says.

There is a technique in psychology that if you form a picture in your mind of what you would like to be, and you keep and hold that picture long enough, you will soon become exactly as you have been thinking. Try it.

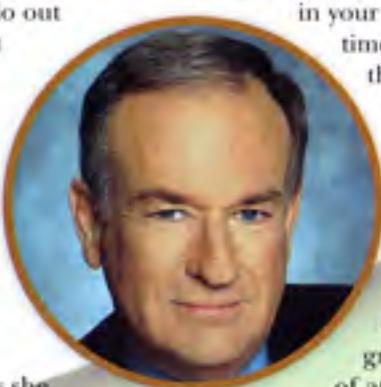
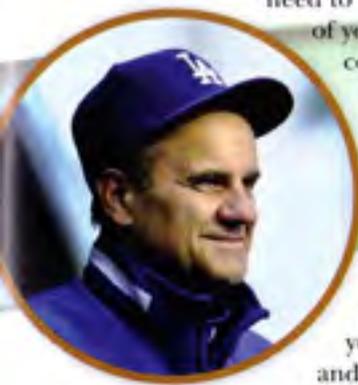
DEAL WITH FEAR AND INSECURITY: Whether you are a CEO leading 50,000 employees, a guy on the street selling pretzels, or somewhere in between, it's quite likely that on a daily basis you're haunted by doubts, fears, and insecurities. Dealing constructively with those inner demons must be part of your personal success strategy. Pulitzer prize-winning author Anna Quindlen offers

the following advice: "So often the things we do out of fearlessness, saying, 'You know what, I don't care! I'm going to take that leap,' these are the great successes. I think that if you can get rid of your fear, if you can acknowledge it, confront it, fold it up, put it in your pocket, and get on with what you are doing, it can make a huge difference in what you accomplish."

Iconic fashion designer Diane von Furstenberg, whose mother was a Holocaust survivor, was taught by her mother that she could do anything she wanted in life as long as she was unafraid. "It serves you every day of your life not to be afraid," von Furstenberg says. "Fear is a handicap." Your hope, optimism, and self-belief will help you face fears and put them out of your way.

CULTIVATE SELF-CONFIDENCE: How? Practice! You can improve a golf or tennis swing with repetition of correct motions, and you can increase your self-confidence in a similar way. Repeat positive thoughts about yourself by keeping a daily journal to feed a positive point of view and to talk to yourself in a reassuring tone. Joe Torre, manager of the Los Angeles Dodgers, believes that "confidence comes with accomplishment," and that you

need to continually remind yourself of your accomplishments—not concentrate on flaws and failures. It is altogether possible that your daily thinking about yourself might be conditioning your view of yourself in a negative way. How can self-confidence grow from a place where you are beating yourself up? Pause right now and think of what you've done



in your life, what you've achieved—the times of triumphs large and small. As that list grows you'll feel the swell of a wave of confidence that you can ride every day.

Cable television giant Bill O'Reilly assesses the value of self-confidence on his road to stardom this way, "I never said, 'Gee, maybe I can do this.' I said, 'I'm gonna do a great job.' I always had that kind of attitude which a lot of people think is an ego thing. I think it's self-confidence based on past performance. I brought that to every job; I was cocky, I had swagger, and it helped me."

TAKE RISKS: Risk helps make you grow. You will probably need to innovate and be willing to reinvent yourself several times over the run of your career, and that will necessarily involve risk. Don't be afraid of risk. Eric Clapton says that any long career is going to have ebbs and flows, and that toughness will be defined by your ability to have faith in yourself and take a leap when you need to get back in gear. Bob Pittman, the founder of MTV and former CEO of MTV Networks, Six Flags, Century 21 Real Estate, and AOL, likes to quote his mentor Steve Ross of Warner Communications, who said, "At this company you won't be fired for making a mistake, you'll be fired for not making a mistake, because mistakes require risks, and risks are the byproduct of innovation." Dr. Judith Rodin, psychologist



Celebrities from left to right: Joy Behar; Bob Pittman; Bill O'Reilly; Eric Clapton

“...you have to be willing to challenge yourself, to push yourself to do things that maybe somebody else wouldn't do, and to go places somebody else wouldn't go.”



and former president of the University of Pennsylvania, offers concrete advice about the value of risks in our careers:

“I think you have to be willing to challenge yourself, to push yourself to do things that maybe somebody else wouldn't do, and to go places somebody else wouldn't go.

That's an important part of really succeeding. If you are risk averse, you may be safe, but you probably won't be brilliantly successful.”



strive for anything bigger.” Diane von Furstenberg says, “Sometimes the worst thing that happens to you can be the best thing, if you turn it around.” And former New York Governor Mario Cuomo simply states, “Some people experience a defeat and learn nothing; that's a real tragedy.” It is important to realize that there is a set of coping skills that you will acquire by learning how to fail.

KNOW THE VALUE IN FAILURE:

When you've had a crushing defeat you may have felt like fleeing the country—or at least crawling in bed with the covers over your head for a day. That's an understandable reaction. But successful people interviewed specifically about the role of failure in their lives point again and again to its value—not only in shaping their character—but in helping them learn and grow. Senator Kay Bailey Hutchison



from Texas reminds us, “You have to be willing to lose if you are ever going to achieve very much, or you won't

PASSION: It's the one common trait shared by everyone mentioned here; they are all following the path of their passion, even if it's something that came along a little later in life. By following that path, they armed themselves to deal with life and achieved enormous satisfaction. As the acclaimed actor Brian Dennehy says, “If you're leading a passionate life, you are leading a successful life as far as I am concerned.” Can you disagree with that?

Your mission: identify your passion, set clear goals, maintain hope and optimism, vanquish your fears, grow your self-confidence, take risks, learn from mistakes, and oh yes, work hard, and have as much fun as possible and you are on your way to success. Application is the key. Good luck. ☺

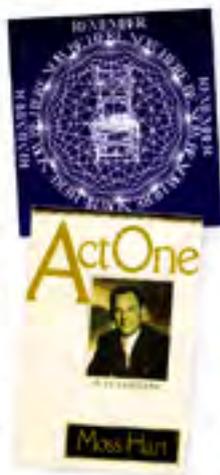
Bill Boggs is a four-time Emmy Award-winning TV host, bestselling author, and motivational speaker.

Celebrities from left to right: Diane von Furstenberg; Brian Dennehy

7 Questions as answered by Bill Boggs

1 List three books everyone should read and why.

- *Be Here Now* by Ram Dass—Addresses life's ultimate challenge of "living in the moment" and tells the story of the spiritual journey that transformed Dr. Richard Alpert into guru Ram Dass.
- *How to Be Your Own Best Friend* by Mildred Newman and Dr. Bernard Berkowitz—Read this book and you will grow to be kinder to yourself and, in the process, give more love.
- *Act One* by Moss Hart—An autobiography and epic story that is deeply touching, inspiring, funny, and brilliantly written. My favorite book of all time.



2 What are your favorite three movies of all time?

- *Pinochio* (1940)
- *The Godfather, Parts I & II* (1972, 1974)
- *The Last Waltz* (1978)



3 Name three people in history you would like to sit down to dinner with and why.

Frank Sinatra, John F. Kennedy, and Marilyn Monroe because I think we'd have a fabulous time.

4 What drives you crazy? (Your biggest pet peeve.)

People who blast their car horns repeatedly because they're impatient and think that only the car in front of them hears them.

5 Which superhero would you like to be and why?

Batman. You get to wear that costume, nobody knows who you are, you right wrongs, drive away in the Batmobile, and live in a castle with a servant.



6 If you're stranded on a deserted island with no hope of rescue, what 3 items would you want with you and why?

- A case of super chunk peanut butter. If I'm going down, I don't care about gaining weight.



- My iPod with every song I own on it. If I'm going down, I want music!
- My laptop with an internet connection. If I'm going down, I have a few people to say goodbye to.

7 What sizzling project are you most passionate about in your life right now?

Outside of interviewing celebrities about what we can learn from their lives for TV's *My Generation*, I am really turned on by each opportunity to face an audience and give a talk about how they can make their dreams come true, accomplish their objectives, or sell their products more efficiently. My mission each day is to do work that is of value to people. And it's apparent to me that the more you focus on that, the more you will have returned to you.

FINDING THE FURY



ANN RHONEY

THERE WERE 10 MINUTES to kill before I had to leave for the Police Athletic League baseball game. I sat on the side of my bed to look through Popular Mechanics magazine. When I reached the article on the new 1956 Plymouth Fury, my heart started to pound. It would be years before I defined the experience as a *coup de foudre*; later on, I would meet a woman and fall in love at first sight. But that day in Philadelphia I was 14 years old, and the object of my passion was a car.

I'd never seen a car with something that looked like a lightning bolt shooting along its side. Actually, the eggshell-white Fury sported a unique anodized gold aluminum trim on each side, giving the design a thrilling sense of motion. It was the most beautiful car I'd ever seen.

It cost \$2,800. I had a measly \$235 saved up from neighborhood jobs and Christmas gifts. Buying the Fury was as out of reach as playing with the Phillies. Besides, I didn't even have a driver's license. But someday, I vowed, I would get a '56 Fury.

I pedaled my bicycle to Plymouth showrooms all over Philadelphia. My Uncle John drove me to far-away dealerships in the suburbs. But we never found a Fury. It was a special production model, and only 4,485 were manufactured. Rich people with \$2,800 had ordered them all.

A year would pass before I even saw one. My father and I were out driving, and coming toward us was a '56 Fury. Could the Lone Ranger have been more thrilled on seeing the great horse Silver for the first time? "That's it, Dad!" I yelled. My father glanced at the gleaming car and let out a loud "Hmmm" of admiration. In the 30 years since, I have seen a '56 Fury only three other times.

During my freshman year at the University of Pennsylvania, I bought a used 1956 Plymouth Belvedere convertible. It was as close as I could get to the Fury. Two more owner's cards

passed through my wallet before I bought the car I still drive today, a 1968 Mercury Parklane convertible.

The Merc has taken me 148,000 miles over nearly 20 years. It has driven Hubert Humphrey to the airport, whisked me away on two honeymoons, raced my dying dog to the vet and endured years of living outside that people said would kill it.

But I could never find a '56 Fury. For 15 years, I have checked the antique and classic car ads. In the early 1980's, I placed ads myself. No callers. I've told everyone from gas station attendants to strangers on airplanes what I was looking for. Once, interviewing the race car driver Richard Petty on television, I blurted out that I craved a '56 Fury. Surely that will do it, I thought. During my years as a television host, viewers have sent me unsolicited items that ranged from hand-knitted cat costumes to a 100-year-old corncob stripper, but this time there was no response.

Then, finally, in Hemmings Motor News, I saw the words: "Plymouth: 1956 Fury, superb condition, all original and complete."

I was working in Los Angeles, but I made an immediate call to the advertiser in Seattle. A voice on the telephone assured me that the car had been restored to perfect condition.

Would a small deposit hold it for

two weeks, when I'd have a break in my schedule and could go see it?

No. A buyer from Kansas was seriously interested.

I hung up. If I don't get this Fury, I rationalized, I'll find another one some other time.

Then I laughed out loud at myself.

How easy it has been for me to postpone important decisions. I've delayed making commitments to good relationships until I ruined them and waited far too long to get out of bad ones. I've put off having a child for years, always thinking I wasn't ready, only to discover that fatherhood is my greatest source of joy. I've postponed buying a home and taking vacations as if there were some guarantee there will always be enough time, as if I expected to live two lives instead of one.

I canceled everything I had scheduled for the next 48 hours and flew to Seattle. When the garage door swung open and I saw the Fury, I let out a long "Hmmm" and remembered that day with my father.

"I like to take old beat-up things and make them beautiful again," said Bob Dally, the owner, who had been working on the car for seven years. He had succeeded. Under a full moon in the clear Seattle sky, the Fury seemed to glow in the dark. "Let's go for a ride," he said. I slid the car into first gear,

slowly released the clutch and depressed the accelerator. We roared into the darkness.

"It's still fast," I thought. When we pulled into a gas station, we were quickly surrounded by teen-agers looking at us as if we'd just driven off the set of "Back to the Future."

Less than an hour later, we were back at Bob's house. I had piloted the Fury through the quiet streets, and it had performed perfectly. But when I turned off the engine, I had a feeling I would never have anticipated. My fantasy seemed fulfilled; I didn't have to buy the car. I was like a man who pursues a woman, finally makes love to her and then doesn't want to take the responsibility of seeing her

again. Finding the car had been wonderful, but I was afraid to commit to ownership. Bob Dally seemed surprised when I told him I had to do some thinking and wanted to walk around the block.

Could I handle the responsibility of realizing my childhood fantasy? Adult experience told me that owning this car was totally impractical. To start with, where would I put it? I travel back and forth between New York and Los Angeles, and I have no garage in either place.

I have no mechanical ability and would have to depend on others to track down out-of-stock parts and fix the car. The Fury is perfect now. Would each inevitable scratch drive me into a rage? Would a stolen hubcap turn me into a bounty hunter?

It all boiled down to asking myself this: did I really need to own the Fury to enjoy it any more than I already had? A younger voice inside me said, "Yes."

"But," I argued with myself, "is this really the best time to get it? Maybe I should wait."

The 14-year-old voice said, "Today is the someday."

I bought the Fury. I drove it from Seattle down the Pacific Coast Highway to Los Angeles. I took my time along Big Sur. I'd planned all my life to make that trip. ■

Jazz Hot and Cool in Copenhagen

A round-the-clock guide to clubs and music restaurants

By BILL BOGGS

At 11:30 A.M. on a clear, balmy weeknight in Copenhagen, the street was quiet, and despite a sign that would have led one to expect a jazz club called *La Fontaine*, it seemed hard to believe much would be happening at such a late hour.

But when the light-blue door swung open at 1) Kompagnistræde, the harmonies of "Satin Doll" found us into the night. A musician was playing a gleaming white baby grand piano, accompanied by bass and drums, and the small square room was crowded. Some people were eating at tiny cloth-covered tables, others were dancing in whatever space there could find between the closely packed tables.

The music was smooth and professional, and both the melodies and the food were served until 3 A.M. At that hour, with the precision of the Swiss railroad, another club called Hong King opened — and stays open until 1 A.M. the next day.

Finding jazz clubs throughout with people in midmorning would be no easy task in most cities, but Copenhagen, which has long billed itself as the jazz center of Europe — continues to flourish, offering a wide array of music at virtually any hour.

Musicians themselves attest to the city's allure. The singer Joe Williams describes Copenhagen as one of the hippest places he's ever been in his life. "Of the local fans he says, 'They like tradition, but they're streets beyond — always ready for a change.' The saxophonists Jean Getz, Dexter Gordon and Ben Webster, the pianist Bud Powell and the bassist Oscar Pettiford are among the many solo musicians who have lived in Copenhagen over the years. Mercer Ellington, the band leader and son of Duke, lives there now. "We've been trend setters in jazz while the rest of Europe trails behind," he says. "The most modern place for jazz for overseas concepts is Copenhagen."

Jazz has deep roots in the Danish capital. "At one point it was the purest color of jazz in the world," said Mr. Getz. The vibraphone

player Mill Jackson, reflecting on 35 years of performing around the world with the Modern Jazz Quartet, said: "Copenhagen has consistently been one of the great cities of the world for jazz. Local fans still remember Louis Armstrong, who descended from the open-air stage during one outdoor concert at Tivoli Gardens in the early 1960's to play his trumpet while leading an impromptu parade of hundreds of delighted listeners around the garden walks.

The enthusiasm has been passed on to today's generation. "The Danish kids are really into music," says George Wein, the jazz festival producer and creator of the Newport Jazz Festival. "As a city, Copenhagen reflects a lot of the feeling of jazz in the atmosphere. It's a walking city. Somehow jazz fits into that atmosphere."

For the traveler who enjoys journeying into the night in search of jazz, there is much to explore. Even at 10:30 in the morning, couples were dancing to recorded music and drinking beer at Hong King, which is in a basement at 7 Nyhavn in the refurbished harbor area.

The annual Copenhagen Jazz Festival, held this year from July 3 to 12, offered 20 concerts featuring artists as diverse as the bassist/leader Cab Calloway and the saxophonist Ornette Coleman.

"Most of the rest of the year, you'll find regular jazz performances in clubs like Montmartre, De Tre Musikere, or the jazzhouse at Tivoli, when the gardens are open," says Jane Erik Sorensen, chairman of the festival. "But most important, the search for jazz is that many restaurants have excellent groups on an ad hoc basis."

To find top-notch listings for jazz in local restaurants, consult the entertainment section on the Friday issue of the Politiken news-

BILL BOGGS is a television personality and producer.

paper. A first stop for lovers of Duke-level music should be De Tre Musikere, which has a different band every night, most of them made up of Danish musicians.

Long wooden benches in one area of the club and tables in another enable visitors to enjoy either camaraderie or relative privacy.

But when the music heats up, dancing Dances are everywhere.

The sound, mostly with only slight amplification, was excellent during the Otten's Hot Band's renditions of such classics as "I Can't Give You Anything but Love, Baby," "Just Because" and "When You're Smiling."

"We play traditional jazz with traditional instruments," said Hans-Henrik Humlebæk, who manages the club along with his wife, Bodi, the owner.

"If you want good Ben Webster type music, go to Montmartre."

Montmartre presents a wide range of international talent and offers music that ranges from be-bop and new-wave jazz to Afro, Brazilian and fusion. The club sometimes presents rock and funk as well.

The rich jazz history of Montmartre, where Mr. Getz was given a surprise party on his 50th birthday in 1977, is evident as you pass through the hallway from the cashier's booth into the performance area.

The walls are hung with the framed covers of albums that have been recorded at the club, including "Tania Maria Live," "Charles Lloyd Quartet," "Ben Webster, Live at Montmartre" and "The Meeting — Jackie McLean and Dexter Gordon."

The room features a wide elevated stage that looks out on dozens of small tables and a bar area in an alcove to the right. It is quite informal, find a seat yourself and go to the bar

for your own drinks.

Recent performers at Montmartre produced some excellent music. The Brazilian percussionist Nana Vasconcelos combined several native instruments with three synthesizers, echo chambers and bass to produce spectacularly original rhythmic sounds.

The Bob Stewart group featured a brass team of muted trumpet and trombone and a tuba with a microphone attached to the center of the bell. They played pieces by Duke Ellington and original compositions that showcased the trombonist blowing into two crotch stells at once, producing a loud honking sound that was more compelling visually than it was aurally.

The Papa Bue house band at Jazzhouse Shuketer at Tivoli is made up of Danish musicians who play in the New Orleans tradition. The Jazzhouse has superb acoustics; the sound is bright and resonant.

Dozens of bicycles parked on both sides of the door help you find the entrance to Løppen Christiania, which is frequented by a young crowd.

The large old room includes about 30 long pine tables, and plenty of space to walk around or dance.

A recent Thursday night show featured Vica, a Brazilian-influenced eight-piece Danish band. The band has an excellent female tenor saxophone player and a female vocalist who sang equally well in Portuguese, English and Danish.

Looking back on my experiences of Copenhagen, I am struck by the contrast between the blissful, relaxed days — sometimes doing nothing more than looking at the beautiful northern lights reflecting on the city's waterways and architecture — and the intense nights of club-hopping to the beat of world-class jazz. ■

From the blues to big bands: where to find the music

The Clubs

De Tre Musikere is at 25 Nikolaj's Plads, across the street from St. Nikolaj's Church and a block away from Strøget, a pedestrian street full of shops and restaurants. Entrance is free on Tuesdays and Wednesdays, with a \$5 admission charge on Thursdays, Fridays and Saturdays. Telephone: 61 11 25 07. In this and other Copenhagen clubs there is no pressure to buy drinks or spend money once you're inside the door.

Restaurants, however, will expect you to buy food.

Montmartre, at 41 Nørregade, is open seven nights a week from 8 P.M. to 1 A.M. (3 A.M. on Fridays and Saturdays). Like other clubs it sometimes features rock or even recorded disco music, particularly on weekends.

Visitors should call the club (telephone 61 11 40 95) to find out who is performing and to ask for an accurate starting time. The show often begins later than advertised. Admission is free.

Jazzhouse Shuketer in Tivoli is open from mid-September through mid-June from 8 P.M. to 2 A.M. Some of the club's best shows open during the winter for special shows. The \$3 admission to Tivoli includes admission to Jazzhouse. Count Basie, Benny Goodman, Buddy Rich, Teddy Wilson and Miles Jackson are among the American stars who have performed there.

Løppen Christiania, at 43 Basildamstræde, is at 35 36), jazz, funk or jazz on Thursday, Friday and Saturday nights from 8 P.M. to 1 A.M., with disco music afterward. There is sometimes a cover, it is best to check.

The Restaurants

Copenhagen has about 400 restaurants, according to the tourist guides. A few of the best are:

Café Zeleno, 6 Store Strandstræde (61 32 47 68). Small combo music is sometimes performed in the second-floor lounge in the garden behind the downstairs cafe. The food is French-influenced and good. About \$20 for two without wine.

De Tre Musikere, 31A Nyhavn (61 11 69 89). Swing-style music from one live band on Friday and Saturday nights. Friendly but crowded atmosphere. Don't sit on brass of the stage; a trombone might slide very close to your soup.

Sopvillenes, 24 Gyldenløvesgade (61 15 12 24). A restored castle house overlooking a lake often has big band music playing in a spacious, elegant setting in the evenings, or outdoor lunches with combo on the weekends. Moderate to expensive.

The Thrasher Hotel (61 14 23 35) and the **Hotel d'Angleterre** (61 12 00 95) have Sunday jazz brunches, starting at 11:30 A.M. B. 8



BILL BOGGS' EPIC YEAR-END ADVENTURE

A 7600 MILE OCEAN VOYAGE ON THE CRYSTAL SERENITY FROM LISBON, PORTUGAL ACROSS THE SOUTHERN ATLANTIC TO BERMUDA, THROUGH THE CARIBBEAN INCLUDING TURKS AND CAICOS AND ST BARTS TRANSVERSING THE PANAMA CANAL AND ENDING IN CALDERA, COSTA RICO.



Waiting to disembark at Azores

Before I begin to tell you about the trip—the number one stupid thing people automatically assume about going on a cruise is that they will gain weight. True, the food on *Crystal* is excellent, but the portions are perfect, it's not a daily 'all you can eat buffet,' there were six exquisite formal nights on board, and to sum it up—I lost a pound during my three weeks of cruising. When life is right, the living is perfect, the sun is shining, the sea is calm, the music is restorative—who needs to over eat?

With daily sun-filled walks around the promenade deck, workouts, and a steady stream of dancing, singing and entertainment, and some intriguing port calls—like the Azores, Bermuda and St. Barts—I'd rank this journey as one of the best trips of my life. If you have not experienced the splendor, the perfect service, and stimulating activities on a *Crystal* cruise you are missing something you will never forget.

The first half of the cruise was a 'big band' theme crossing with the Tommy Dorsey Orchestra on board—they were swinging, and pouring out the one-of-a-kind energy of a big band each night, as well as shows during a few afternoons. The band was under the direction of former Dorsey sideman, Buddy Morrow—who at age 86 has the chops—he can still blow that trombone. The singer with the band, Bryan Anthony, was excellent—his own style vocalist—not a Sinatra wannabe. From Lisbon, to the Azores, then four days at sea, then Bermuda and on to Miami—my traveling companion was lifelong friend Harry Higgins. In Miami, my wife Carol got on board to join me for the second part of the voyage south through parts of the Caribbean.

In Bermuda, Harry and I visited Cambridge Beaches Resort, which offers four private beaches, plunge pools, good food and beautiful settings for it's spacious cottage accommodations.

Other stops included a picture perfect morning of snorkeling at Grand Turk, lunch with Carol at the Eden Roc in St. Barts, and dinner in St. Barts at the Carl Gustav Hotel, overlooking the harbor. We had lunch at La Samanna on St. Martin after a morning shopping spree—St Martin exchanges dollar for euro—so there are good deals And of course the intriguing daylong journey through the Panama Canal—which still works exactly the same way it did when it opened in 1915.



Bermuda, the Cambridge Beaches Resort and Spa



Almost 7600 miles later nearing the end of a remarkable trip



A wild Margarita on a calm day on St. Martin



Snorkeling at Grand Turk



Dorsey Band leader Buddy Morrow and vocalist Bryan Anthony



Sauvignon Blanc before a swim at Cambridge Beaches Resort



The Tommy Dorsey Orchestra playing for your dancing pleasure.



Heather deFrancisco, director of sales at Cambridge who took us on a tour of the property situated on its own 30-acre peninsula



Enjoying the bubbly splash of a formal night on board.

As guest celebrity speaker, I gave six talks on while on board, and I'm happy to say that my book, GOT WHAT IT TAKES?—the subject of one of my talks—is now available for your reading pleasure in the library of the Crystal Serenity. Crystal Cruises, by the way, has won the Travel and Leisure Magazine "Best Cruise Line" award for the past eleven straight years. My wife Carol was initially skeptical of cruising, and after this, her third cruise with me on Crystal, she fully admits to being more relaxed on a cruise than any other style of vacation. We had some giant laughs together and real quality time and romantic time.

For me, the trip was nature—thirteen days at sea out of 21 travel days, companionship and music—the redemptive power of music and the sea made me feel ten years younger—we had the Dorsey band, classical pianists, Tony Award winning singers, cabaret music, and 4500 songs in my stateroom on the old iPods—there's nothing quite listening to The Doors or Duke Ellington, or Depeche Mode or Sinatra while gazing at a sunset from a spacious veranda with no phones ringing or appointments to keep.

Until next time,
Bill



Sunset, the Caribbean, formal night - It doesn't get much better than this

GOOD LIFE

LONDON HOTEL

MAGAZINE



Winter Light By Paul Evans at the W.H. Patterson Christmas Exhibition 19 Albemarle Street, Mayfair W1

FASHION • SHOPPING • THEATRES • RESTAURANTS • GALLERIES

Letter from America

Bill Boggs, chat show host for Food Network America ... What a wonderful job ...

I've been kissing the Goodlife recently, and it's been kissing back. I spent a couple of riotous hours with the actors Steven and William Baldwin shooting one of my programmes at their new restaurant Alaya in Manhattan.

Don't ask me why they look so sullen in the photo - it wasn't something they ate. The food that they're serving is bringing in crowds. Of course, the Baldwin Brothers (the other actors in the family are Alec and Daniel) are not actually serving food themselves, but the place has a high celebrity quotient, which means customers come to star gaze, as well as dine.



Bill Boggs & Butterbean

One major international star who appears nightly in his own restaurant when he is working in New York is the well travelled operatic superstar, Placido Domingo. Placido designed a restaurant bearing his name to present Spanish food to sophisticated New York pallets.

"I just want to show people here that Spanish food is not just paella", he told me during a taping. I tried to coax him to sing during the interview, but he rebuffed me - "I never sing at the table, never!" I convinced him to harmonize with me on "Moon River" after we finished dessert. He was louder.

I'll sing with anybody. At a party for him, I once sang "Happy Birthday" to Frank Sinatra. His response was - "I'll meet you at nine o'clock tomorrow morning for singing lessons!"

I spent a fortnight in a place where Sinatra did a lot of wonderful singing - Las Vegas, Nevada. I was there in conjunction with one of my other TV jobs - host of "Championship Boxing Report Update" for The Showtime Cable Network. It can be dangerous as you can



Bill Boggs with Steve & William Baldwin

see by the headlock applied to me by America's super-heavy weight sensation, "Butterbean."

If you're headed to Las Vegas you can indeed dine well. The places I suggest based on my last visit are: Osteria del Circo and Prime at the Belligio Hotel, the Delmonico Steakhouse at the new Venetian Hotel, and Aureole at the new Mandalay Bay Hotel.

I had an exquisite tasting menu prepared for me by Austrian superchef Wolfgang von Weiser at the Grill Room at the Four Seasons Hotel in Las Vegas:

Warm Quail and Foie Gras Salad with morel sauce, Lobster and Smoked Salmon tartare, Thyme-Roasted Dry-Aged Fillet Steak with Escargot Feullette and Crisp Pancetta and port wine jus, chilled watermelon soup with sweet wine sorbet, and finally iced Cherry Chocolate Parfait. Las Vegas is a culinary hotspot to be sure.

Atlantic City, NJ, America's other big gambling mecca, trails Las Vegas in fine dining. But a talented young



Bill Boggs & Brian Dennehy



by BILL BOGGS

I've been an Emmy Awards host, I've been to the Oscars, Grammy's, Tony's, the MTV Awards, the James Beard Awards, the Baseball Hall of Fame ceremony, etc., etc. I've been to more award shows than Susan Lucci, and I can tell you there is nothing in the firmament of prize-giving that quite compares to the INTERNATIONAL STAR DIAMOND AWARD CEREMONY at the Hotel Adlon in Berlin, Germany.

Back in Berlin!

This year's theme is BROADWAY IN BERLIN, meaning that the entertainment-theme of the show is about the best kind of entertainment that New York offers, and that will be presented to an audience of STAR DIAMOND

recipients who are the best that the world of hospitality has to offer. It's true, the dinner and entertainment at the ceremony conveys an excellence that matches the institutions and people who have received the INTERNATIONAL STAR DIAMOND AWARD.

Also performing and helping to underscore the international reach of the INTERNATIONAL STAR DIAMOND AWARD is singer Waed from Saudi Arabia.

Joseph Cinque, the President and CEO of the Academy says, "this is our eleventh year in Berlin, each year we strive to top ourselves and that's why we're bringing Broadway to Berlin, to give a taste of New York's best to all of our guests."

Speaking of taste, this year's guests will be wow-ed by a Dream Team of International Chefs who've worked for days to turn out what will likely be the greatest dinner served in the world on the Saturday night of the awards. The team includes Joël Robuchon of L'Atelier Paris, Tokyo, Macao & Monte-Carlo, David Burke of davidburke&donatella, New York, Johann Lafer of Le Val D'Or, Johann Lafer Strömburg, Germany, Edwin Kats of Le Rivier, InterContinental Amstel Amsterdam and Rainer Sigg, Hotel Adlon Kempinski, Berlin. Once again the awards reflect the interna-

tional flavor of the Academy and the global reach that its fabled STAR DIAMOND logo now embraces. Truly, the Academy brings a world of hospitality professionals together in one room. It's an exclusive club and the awards ceremony dinner is a night for members and guests to feel the glow of STAR DIAMOND brilliance.

This year's lifetime achievement award goes to Robert H Burns, who's been selected for his vision, contributions, dedication and leadership in the hospitality industry worldwide.

The dynamic force behind this celebration of international excellence represented by the STAR DIAMOND AWARD and the fabulous night of awards, food and entertainment is JOE CINQUE, whose association with the Academy goes back nearly a quarter of a century. I've worked shoulder to shoulder with Joe. I've seen him in the office, on the road, and I can really attest that he is a man who is--everyday--dedicating his life to furthering the lofty goals of the Academy and its coveted STAR DIAMOND AWARD. He embodies what the award and the ceremony is all about.

I'm proud to be, once again, serving as your Master of Ceremony.

— Bill Boggs



▲ Joseph Cinque, President/CEO of The American Academy of Hospitality Sciences.

Bill Boggs

A VIEW FROM THE CORNER TABLE

eatpucker@aol.com



Welcome back to my world. Hope you've been well. If you had some loose change and a good appetite, you'd have enjoyed Tony May's closed-circuit TV white truffle auction at Central Park South's San Dominico. I enjoyed another savory meal at the great restaurant, while still rich and famous Robin Leach bid up the prices with a little help from Daniel Boulud, Ivana, Tony May, Chef Odette Fada, Marisa May and Jean Georges.

I fled New York at New Year's and retreated to my favorite beach resort in the world, the exotic Anse Chastanet Hotel on the Southwest coast of the lush, tropical island of St. Lucia. Instead of watching the ball descend at Times Square, a coconut dropped from a palm tree and it was 2003. Nick and Karolin Troubetzkoy have created an environment that's the closest thing to paradise I've experienced, except for one night in Paris in 1987, but that's another story.

local produce and spices. Hotel director Robert Stewart booked three music acts for New Year's, including the island's legendary "Shak Shak" band.

Joe Amiel's fifth annual Saratoga Race Week party featured rock and roll, flowered shirts, a world-class buffet, and Bill Parcels telling Don Lass, Joe and me that he didn't think he'd return to coaching football in 2003. Bill won't be attending Joe's next Saratoga bash, he'll be busy coaching the Dallas Cowboys.

I couldn't get any coaching tips out of tennis legend John McEnroe for my son, Trevor, at the Friar's Roast of Chevy Chase at the Hilton. But otherwise, it was a terrific night of bad food, drug jokes and big celebrities. A couple of weeks later, the food at the Friar's Clubhouse was deemed "not fine" by Mike Wallace, who received the club's "Journalism Lifetime Achievement

twenty other New York news veterans.

Once again, I celebrated my birthday with a party and wonderful food and wine at L' Cirque in New York. The service team there, which includes Carmine Cozzolino (Captain), Ralph Herson (Head Sommelier) and Venc Karlic (Waiter) manages perfection on a twice daily basis.

Two New York Italian restaurants that I want to recommend are "Fiamma," the creation of restaurateur Steve Hanson, and executive chef Michael White, and "Ennio and Michael" of Laguardia Place in Greenwich Village.



by BILL BOGGS

The line in the old Frank Sinatra hit about Mexico, "South of the Border," tells you how I felt about my recent visit to two fabulous STAR DIAMOND properties there:

"...that's where I fell in love while the stars above came out to play."

South of the Border

I really was entranced with both GRAND VELAS ALL SUITES AND SPA RESORT, which is outside of Puerto Vallarta and LAS VENTANAS "AL PARAISO" in scenic Los Cabos, Mexico.

GRAND VELAS, a beachfront resort, displays the STAR DIAMOND charisma everywhere. It's big-- with 267 Ocean view bedroom suites and it offers spectacular design, with soaring thatched roofs and locally-influenced architecture.



The fabled FIVE STAR DIAMOND AWARD is on display in its spa, which has been acclaimed as the greatest spa in all of Latin America. I had an eighty-minute massage and was so relaxed that I could barely walk down to the beach to breathe in some refreshing sea air wafting along the coast of the entrancing Mexican Riviera.

There is literally a ten page book of "spa services and treatments." So if your in the mood for something that hard-working Academy President Joe Cinque would enjoy maybe you'd select the eighty-minute "chocolate wrap" or the "Diamond facial," which promises a new regenerating force that will invigorate and regenerate the skin. The next time I visit I'll go for the "Aroma Oceanic Envelope" - a nutritive seaweed mask rich in iodine, minerals and algosomes plus a lot more complicated things that would have to make you look and feel better. I am not exaggerating one bit when I say that this was the most outstanding spa I've ever seen.

GRAND VELAS offers terrific dining options at AZUL, its large and casual ocean front restaurant as well as FRIDA, for fine Mexican dining, and LUCA for Mediterranean cuisine. With three golf courses in the vicinity, a big fitness center, gigantic pools and tennis and lots more - you'll find many ways to burn up a few calories while enjoying the benefits of top-quality STAR DIAMOND service.

LAS VENTANAS "AL PARAISO" - (windows on paradise) is also an oceanfront resort that

displays its FIVE STAR DIAMOND AWARD with pride - and it has a fabulous pool system, where I met the owner of the New England Patriots floating around ready to tell me how much he loved LAS VENTANAS. When I arrived, Luis Fernandes, the Managing Director, was happy to tell me that the resort had just been acclaimed number one International Resort Hotel in the world by the well-respected! "Hideaway Report."

A few basic facts on this wonderful STAR DIAMOND property - it boasts sixty-one exceptionally spacious suites with unique appointments hand-crafted by Mexican artisans. It has set new standards for luxury and service in Latin America since it opened in July of 1997. Some of the amenities include individual telescopes in rooms for stargazing, a Tequila & Cerviche Bar featuring Mexico's finest tequilas, an internationally recognized tennis program, world-class golf at the private Cuernencia course, a holistic spa, and on and on and, of course, the cuisine of Michael Gehric, the executive chef who came to the resort in 2004 from Kempinski Grand Hotel Des Bains in St. Moritz.

I particularly like the food touch of having a grill at the ocean's edge where you can talk to the chef about the catch of the day, or have samples of what's being cooked, and the fact that a sporting yacht is available for guests to take excursions.

All in all, LAS VENTANAS AL PARAISO is truly a window on paradise, with its magnificent terrace overlooking the Sea of Cortez, its flowery desert landscape, and its state of the art FIVE STAR DIAMOND service.

South of the Border, well like the songs says, "I'll jump back one day." Dining in Mexico.

Save the Best for Last



bill@billboggs.com

You know what Bill Joel sings, "Some folks like to get away take a holiday from the neighborhood..." and he's talking about that "New York State of Mind," we visualize our own retreats...those special places that we use to escape the impatient tension, noise and stress of our beloved Manhattan Island. I've found a getaway that is an absolutely perfect refuge. Perfect in it's peacefulness, it's food, it's style and most welcome--it's proximity to New York. I speak of the HOMESTEAD INN - THOMAS HENKELMANN, which is just forty minutes from Manhattan in Greenwich, Connecticut. Fraguarily we mistakenly think we need to "fly someplace" to get out of our environment. For me, The Homestead Inn serves the same purpose, except that I am out there and enjoying my first glass of champagne in about the time it would take to get to JFK airport and clear security.

An 18th Century Farmhouse has been imaginatively transformed into a charming hotel and restaurant set on three acres surrounded by specimen trees and spectacular grounds. It's a sophisticated and relaxing experience over seen by the husband and wife team of Thomas and Theresa Henkelmann. During our stay we enjoyed three spectacular meals with outstanding wines at Chef Henkelmann's exquisite restaurant, which is easily better than many places considered three-star dining hits in New York. This outstanding RELAIS AND CHATEAU property which offers activities like golf, biking, polo, fishing and even hunting deserves to be considered the very next time you are in a mood to get away from your neighborhood. (homestead@relnaischateaux.com)



The Homestead Inn. Photo by Paul Johnson

Once again, I've switched into the touring gear, and have criss-crossed the country as host of the nation's largest and most successful culinary road show, "Simon Super Chefs Live" where I've shared the stage with a variety of the country's top TV-celebrity chefs like Iron Chef Morimoto, who would a packed house in Philadelphia with his wizardly culinary display. Who knew you could do so much with a noodle?



Iron Chef Morimoto



Chef Thomas Henkelmann

I had a good time at my beloved Friar's Club hanging out with a few of the scuffs who play hard guys on "The Sopranos" and had the chance to catch up with my old friend, the now legendary Frankie Valli, who has much to be proud of with the excellent Broadway Show based on his career, "Jersey Boys." By the way, the cast album to "Jersey's Boys" is a spectacular mood lifter I've got it in my ipod and have probably listened to it around 50 times. Try it.

I'm happy to say that you'll soon have more to read from me that this column here at BLACKTIE. On April 10, 2007, HARPER-COLLINS will publish my book, "GOT WHAT IT TAKES?"--successful people on how they made it to the top. Don't get in the bookstore line right now--you have time, but I think you'll like this effort. I set out to interview leaders (45 in all) in a wide range of fields--to explore some of their personal qualities that helped enable them to be so successful. My goal is to help and direct people who really want to make something of their lives, so in a way the book is a guide based on storytelling--the provenance of success, if you will.



Frankie Valli



Cast of the Sopranos



Fredrik Fekka



Cathie Black



Sir Richard Branson



Carol Campbell, Bill, Mariela Greg, and Diana Feldman

Some of those who were generous with their time to help with the book include Playboy's publisher Christie Hefner, the great chef Daniel Boulud, who now has outposts in New York, Palm Beach and Las Vegas, and celebrity hair stylist Fredrik Fekka. I sat on the bench and talked to Yankee's manager Joe Torre, went behind the scenes at "The Today Show," with the debonair Matt Lauer, and scaled the corporate heights at Hearst Publishing to talk to its president, magazine queen, Cathie Black. The globe-trotting Sir Richard Branson came down to earth to meet me in Manhattan at tea time. For more information on the book, check out my new web site, www.billboggs.com, and also look for the schedule of my Off Broadway show, "Talk Show Confidential." I'd love to have you in the audience. I'll have a piece of pie with you after the show, but you'll have to see the show to know why "pie."



Matti Lauer



Daniel Boulud

I faced a glittering and beautiful audience recently at the St Regis Hotel, where I had the privilege of being the "MC" and auctioneer for the gala spring fundraiser for The American Cancer Society. I'm happy to say we raised thousands of dollars to help that worthy cause and I thank Diana Feldman and Mariela Greg of the Cancer Society for inviting me to help out. Sarah Ferguson will be the guest of honor at their next event, if you get an invitation--support this cause!

Glad to be with you again, and hope that you enjoy every moment of this wonderful season.

Until next time, your man at the corner table,
Bill



Christie Hefner



Joe Torre



Food and Wine Articles:

- ▶ Comfort Food For The Soul
- ▶ Thrill Of The Grill
- ▶ Undiscovered Delights-New Zealand Sauvignon Blancs
- ▶ Big Bad Brunch
- ▶ Dining Out In Style
- ▶ The Sensual Pleasures of Dessert Wine
- ▶ Winning Wines: '97 Bordeaux
- ▶ How to Take a Client to Dinner
- ▶ Winning Wines

Dining Out In Style How to be treated like a VIP

by Bill Boggs
Special to *lexisONE*sm

We all know the feeling, and it's not pleasant. We're approaching a restaurant for the first time with some guests we need to impress. Our stomachs are churning a bit, and not just because we're hungry. We're nervous. What will the table be like? The service? When you walk up to the maitre d' will he look at you like you're an eye chart instead of a paying customer who's got to charm some very important guests in the next couple of hours?

What can you do to give yourself the best possible shot at the best possible treatment in a place you've never been to before? First, realize that like anything else in your world if you approach the challenge in an organized fashion you can get what you want.

I've consulted with some of the top restaurant people in America on this issue and all of them agree that you can greatly enhance your chances of getting star power treatment if you communicate your needs and present yourself properly.

Let's assume for the purposes of this exercise that you are going into a city, arriving the night before and having the meeting-meal in the restaurant the next evening.

First, when you make the reservation choose a restaurant that is noted for fine service. You'll be making the reservation in advance of your arrival so do some research on upscale restaurants that have been well-reviewed, and according to Zagat or Web-site research, are noted for good service.

When you make the initial reservation, do it yourself, and convey that one of the reasons you have chosen that place is because you have heard of their outstanding service and also let them know how important that is to you. Let the reservationist, or the person on the phone know that you would like to talk to the maitre d', captain, restaurant owner, chef-owner, etc. and either speak to them personally, or at email them your desires for a "very special" occasion. This helps because you are identifying yourself to the restaurant. This kind of advance communication already puts you in the position of being known and not just a name on the reservation list.

I also think that there is great value in ordering your wine in advance of the meal. Tell the captain, owner, or whomever you contact that you'd like their help in selecting the wine for your meal so that it can be decanted and ready to be served in a perfect state. At the same time, tell them that you'd like to have a "tasting menu."



strategy if you have the time to do it. At that time you could offer the captain a small tip in advance to help assure smooth service. However, without the proper planning, simply throwing money at the staff will not guarantee you the kind of treatment you want.

In fact longtime restaurant pro, Joe Amiel, of the legendary "Old Mill Inn" in Spring Lake, N.J., says "It's not about the money, it's about the class. If you have class, you'll get treated with kid gloves." Amiel says that class means dressing appropriately. "It's always better to be over dressed than too casual, and dressing well shows that you respect the restaurant and its staff."

Amiel also says don't rush up to the maitre d' yelling out for your reservation. "Wait for them to approach and then say good evening and give your name. If the desk is very busy, stand quietly by the side while making eye contact. They will appreciate your patience and reward you for it. Remember, If you act polite and gracious, they will know that this is how you are used to being treated."

Siro Maccioni, the fabled ringmaster at Le Cirque restaurant in New York, stresses the importance of dressing appropriately as well as recognizing that the restaurant wants you to be happy and satisfied. "Communicate your needs like a gentleman. There is nothing wrong with explaining in advance that particular dinner guests are especially important to you," Maccioni advises.

Henry Meer, the chef-owner of Manhattan's City Hall restaurant, and the city's trendsetting "Club Room," thinks that "it's all about attitude. Do a little bit of research on the restaurant, create a personal connection on the phone, let them know how very excited you are to be eating at the restaurant. We are in the business of details and consistency. Mutual respect will carry you a long way. On the big night arrive a



little early, before your guests if possible.

Make the personal connection. That also can be a discreet time to give a tip."

Richard Wolf, the managing partner of "Tao" restaurant, one of the hottest spots in New York, advises against waving money around at the front desk and acting like \$50 is all you need to get what you want. "The problem you are up against in an out-of-town, busy restaurant is that you'll only be there that one time, whereas regular customers would perhaps be given a bit of a priority, so the absolute best thing to do is come in the evening before your reservation to say hello at a quiet time and to let those in charge know that you are truly excited about the dinner plans you've made. That can be the time to look around and bond a bit with some of the service team."

Getting treated like a VIP in a new spot in a strange city isn't easy, but a little preparation, charm, money, and your own personal diplomacy will help you win the day. Good luck.



Bill Boggs is a television talk show host who can be seen on the Food Network, The Travel Channel and Showtime. He has been covering restaurants and luxury travel for the past 10 years.

Bill Boggs

HAVE YOU GOT WHAT IT TAKES?

This Celebrity Interviewer Challenges Employees To Make The Commitment To Their Own Success

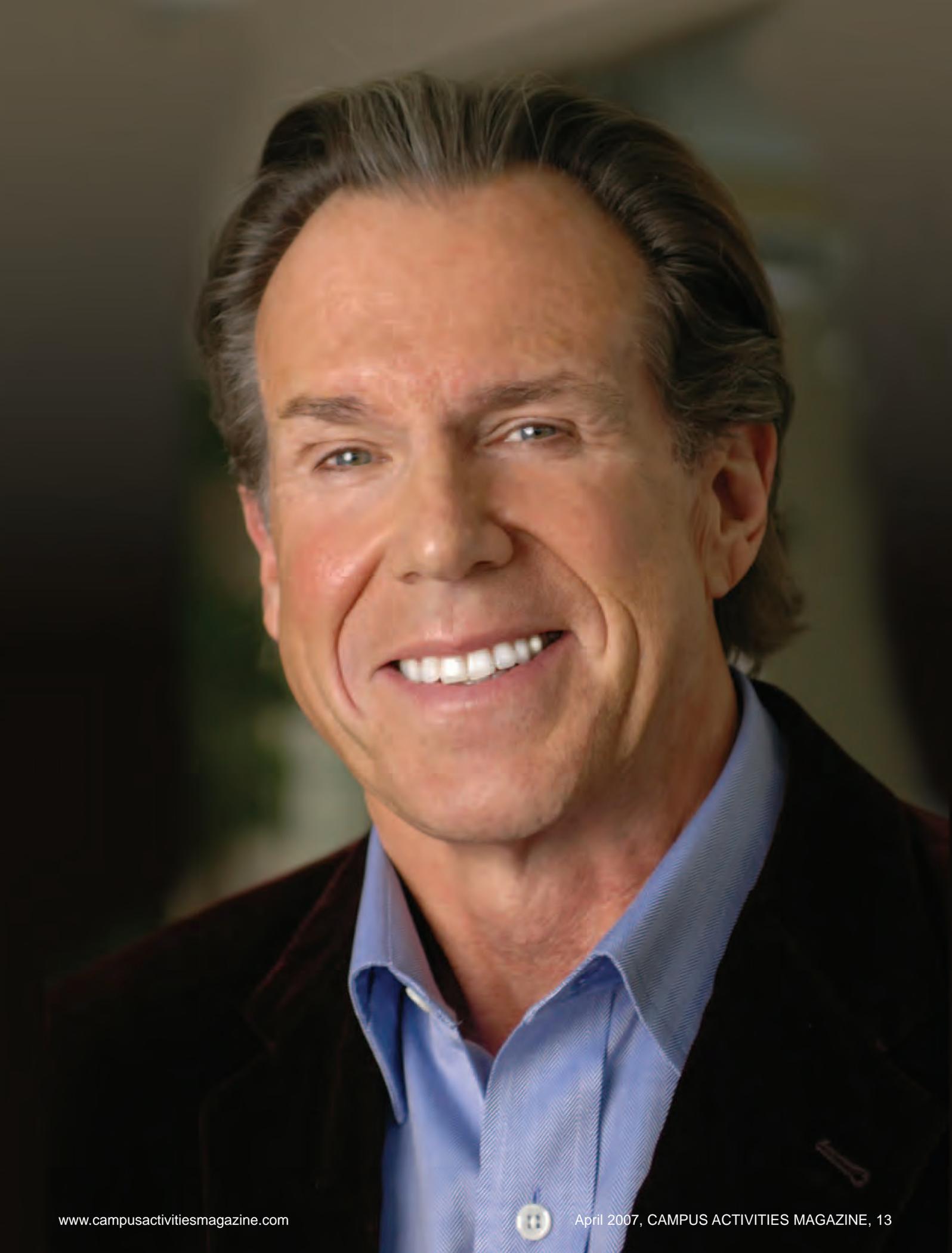
Have you got what it takes? Bill Boggs, celebrity interviewer and television personality, puts that question to an impressive panel of some of the most successful icons of our time with the hopes of narrowing down the key elements of what it takes to make it in today's world. He has compiled the combined wisdom of hundreds of interviews from some of the most successful and influential people in our world today in his new book *Got What It Takes?* Just a cursory peek at the list of the book's contributors gives an immediately impressive idea of the notoriety and magnitude of some of the advice offered inside. Only a small portion of the list includes Donald Trump, Matt Lauer, Brooke Shields, Sir Richard Branson, Mario Cuomo (former NY Governor), Bobby Flay, Bill O'Reilly, Yankees

manager Joe Torre, songwriter Diane Warren, NBC CEO Jeff Zucker, Renée Zellweger and even Survivor creator Mark Burnett.

Before he was a successful celebrity interviewer, television personality (his main work now is on NY Ch. 1) and later an entertainer, Bill Boggs was growing up in northeast Philadelphia, attending public schools and progressing much like any other kid his age. It was during his formative years in elementary school when Bill discovered a talent for public speaking that would keep him literally in front of the class all throughout school. "I was in grade school when I demonstrated a moderate gift for public speaking. In those days, public speaking was encouraged and taught along with reading, writing and arithmetic. We

were made to get in front of the class and give small presentations on various topics." As early as fourth grade Bill realized that things in the spotlight were easier for him than most of his peers. "An amazing thing happened. For some reason, I could naturally keep the class' attention and was at ease, whereas other kids were getting up there completely terrified and at a loss for words."

This trend continued for Bill throughout high school, where his natural charm and rapport with other students lent him unprecedented popularity. "I went to a gigantic high school with almost five thousand kids. I became treasurer, vice president and president of this huge student association, which meant every third day I had to be on stage in front of a third of the



student population. So, I was dealing with crowds that were 1000+ before I could even vote. It just came naturally to me.”

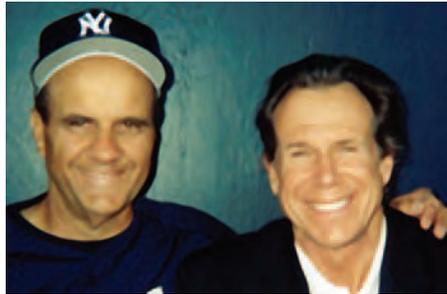
Bill also involved himself in the drama club and other outlets allowing him to stretch his wings in the spotlight. He says that between this and a childhood dream, he knew he was destined for big things. “When I was a tiny child I had a radio that my parents gave me. I was just old enough that I caught the very end of what is considered the ‘Golden Age’ of radio. It was a time when television was rising, but it was getting its start from all the known people from radio. People like Jack Benny, Bob Hope and Burns & Allen were on TV but still had radio shows. There was also a lot of talk radio in those days with people like Art Linkletter, Arthur Godfrey, and Don McNeil. These are forgotten names now, but for some reason at the age of five I found myself wanting to do what these guys were doing on the radio.”

Bill explains that with a little help from upstairs, he has been a guy that made his childhood dreams come true. He started his career managing a comedy team and soon moved into television. A recurring theme in his book and Bill’s own mantra is “You produce your own life,” something he was able to do and now, through his book, he hopes to help others achieve this same success.

In 2001, Bill was on a cruise with his son Trevor, where he presented a talk called *Confessions of a Talk Show Host*. “I was a guest celebrity speaker on Crystal Cruises and it went great. I have since done seven more of these events.” It all went over so well that Bill realized in hindsight that he had much more to offer than the condensed 35-minute version of the topics he presented. He made a social acquaintance with a theater owner who developed live shows. “He underwrote me and I was able to create *Talk Show Confidential*. It is basically a comedy show, but it closes with me discussing how much I have learned from interviewing all of the historic people I have had the chance to meet and the audience reacted to that.”

Bill found more and more people

approaching him at the end of his *Talk Show Confidential* presentations with a common request. “Everyone said I should sit down and write a book about all of the incredible experiences I have had with these amazing people. The reactions from the crowds were astounding; people were laughing and people were crying with the power of these stories and their messages. I got letters



from people telling me how much I had motivated them to reach their goals.” Bill says seeing this impact in real time rather than through the television world drove him to speak more and more.

Eventually the speaking dates led to the book, *Got What It Takes?*, and an entire program which now revolves around it.

“The book should be a very good calling card for me as a speaker for both colleges and corporate groups. It is really an excellent preface and addition to the talks I give about what I have learned from all of these people and the lessons I have drawn from them along the way.”

This is a central motivation in what Bill feels to be the next phase (and great project) of his life. “I want to use what I have learned in my life and what I have absorbed from other people and convey it to young people like college students. These folks are motivated in their lives and I feel I have something valuable to offer them.”

Bill hopes this book will only be the first of a series of similar titles where he can compile the wisdom of the thousands of interviews he has performed over his long and prolific career. His message has been honed through years of presenting his story, which conveys a clear picture of the struggles of getting from where you are to where you want to be. “The first thing I will talk about is the mountain they have to climb. You don’t go from A, your present state, to B, your goal, in a direct trajectory. You have to understand that you will make quantum leaps from plateau to plateau. By sharing my own personal story, which has some funny elements in it” (like Bill being accepted to the University of Pennsylvania for an ‘undergraduate’ program which turned out to be graduate school, forcing him into a four year wait). “Some of the setbacks that I had enabled me to be stronger so everything comes out basically as a funny, entertaining and relevant talk about some of the same problems that any young person could face today.” Combine Bill’s own electric personality and one of a kind story with the wisdom of some of the most famous people in the world sprinkled in, and you have a great draw and a great show on your hands. Consider bringing Bill Boggs into your next motivational (or just entertaining) campus event and let your students see if they’ve “got what it takes.”

BOOK IT! For more information on bringing Bill Boggs to your campus, contact Craig Neier at (973) 227-8787 or for a virtual link, log on to our website at www.campusactivitiesmagazine.com



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 - More Back Issues
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 - Beauty
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LISBON ON A LARK

By Bill Boggs

www.billboggs.com



LISBON ON A LARK by Bill Boggs

Sure, Portugal is having major economic problems, but that doesn't preclude a unique vacation adventure in the capital city, Lisbon. The Bairro Alto, or "old city" area, is booming as is the adjoining chic Chiado neighborhood. I recently spent a wonderful five nights in The Leading Small Hotels of the World property, Bairro Alto Hotel.

This charming 5-star hotel offers friendly and most professional service, reminding one of the intimate experience of staying at the boutique Warwick Hotel in New York City. A stay there includes a generous buffet breakfast at the handsome Flores restaurant, right off the lobby. It also is open for lunch and dinner.

Across the small square in front of the hotel is the beguiling Bairro Alto—a series of steep cobblestone streets filled with very good and reasonable restaurants, and bars, some of which offer fado music. There are shops aplenty—but no Gaps or other large chain stores—strictly local items. At first it seems like you may get lost, but one quickly acquires a sense of direction based on the grid-like layout. As you wander about you might see clothes hung out to dry on lines that are fluttering just above a shop or pulsating club. The restaurants are a treat for anyone liking the Mediterranean diet—fresh fish and vegetables, cooked with olive oil. If buttery sauces are your thing, you will have to search very hard to find them in Lisbon.

Of particular note was the Sea Me restaurant right near the hotel. It features fusion sushi and a bounty of whole fresh fish. It's obviously very popular with the locals because most tables were filled every night. Dinner here is taken a bit on the late side. Do remember this place for excellent fish at great value.

Adjacent to the hotel is the main street of the Chiado area featuring outdoor cafes, trendy shops, and even a small shopping mall. Colorful Portuguese tiles are a popular souvenir item. Made locally, these tiles are visible everywhere including the exterior facades of buildings, the interior walls, and in decorative small pieces.

One of Lisbon's hot spots is the Terrasse on the top floor of the Bairro Alto Hotel. It is open for drinks all day as well as lunch and dinner, with a small menu of salads and sandwiches. The view from there of the city and river is spectacular.

Sightseeing opportunities abound. A worthwhile day trip is to the ancient village of Sintra, an easy 40 minute train ride from Lisbon. On the short walk from the train station to the center of town, one passes some large sculptures lining the walkway. Sintra is a World Heritage Site. I visited the Palacio Nacional de Sintra, the only surviving royal palace in Portugal from the Middle Ages. As it turned out, I got there at dusk, shortly before the place was closing and no one else was there. I wandered about the stunning, magical palace and captured some photos in the late afternoon light.

Walking in Lisbon involves almost constant contact with cobblestones so pack your most shock-absorbing walking shoes and ready yourself for immersion in Portuguese life, culture, food and music. It is a trip you will cherish.

Bairro Alto Hotel

www.bairroaltohotel.com

Sea Me Restaurant

www.peixariamoderna.com

You're Invited!!!
Add your e-mail to our Friends of Black Tie invitation List
Friends of Black Tie



Bill Boggs Corner Table: Lunch at Le Cirque, NYC

The legendary TV personality visits a legendary restaurant



Boggs with Mario Wainer, maitre'd (left), and co-owner Mauro Maccioni (right)

One of the many great and indulgent pleasures of my life in New York has been a series of Friday afternoon lunches at the brilliant **Le Cirque** restaurant. I started going in the late 70's, a few years after Le Cirque's creator, the handsome, urbane, and sardonic Sirio Maccioni launched his fabled hotspot on East 65th street. I followed Le Cirque from its lovely incarnation in the Villard House on Madison Avenue to its present location, a lavish Adam Tihany-designed home with massive Mikasa Ebony walls. It's at One Beacon Court, 151 East 58th street. Through the years, I have never failed to have both an excellent meal and a festive time.

My most recent visit was no exception. The Friday ritual includes not returning to work and generally visiting galleries or seeing a movie afterward, so I always begin with a glass or two of their excellent very dry Prosecco. (What I am hinting here is that this is a boozy lunch tradition). The menu is compact. It is offered as three courses at \$49.00, with some supplemental charges. Among my favorite appetizers are the Tuna tartare with daikon and curry sauce and the Le Cirque Lobster Salad which includes avocado, haricots verts, and grapefruit truffle vinaigrette. Main courses that I would suggest are Skate Grenobloise with cauliflower puree; lamb chops with vegetable fricassee and rainbow potatoes; and the Le Cirque classic, paupiette of sea bass with leeks, potatoes and Rocca di Frassinello sauce (a reduction of red wine, fish fumet, and shallots). Back in the 80's the concept of a red wine reduction with fish was blasphemy, but this dish changed that perception. The thin crisp potato crust and the moist tender fish inside are perfectly complemented by the drizzled sauce and the rich bed of leeks beneath it. A savory and textural masterpiece.

There is a wondrous array of desserts. High points for me are the chocolate stove cake, Creme Brûlée Le Cirque, or the banana soufflé. The wine list is massive, and there is a wide selection also available by the glass.

Le Cirque has been hailed as one of the great restaurants of the world, but it is not the least off-putting. If you call for a reservation someone actually answers the phone immediately – no singsong recordings listing when you can come or pronouncing deadlines for reservations or suggesting buttons to push to try to get through. It is a most welcoming place with the heartbeat of a family restaurant, because that is exactly what it is. Sirio Maccioni, who will be honored by the James Beard Association with a Lifetime Achievement Award this spring, is there most days. Either of his two sons, Marco or Mauro Maccioni, will likely be on hand to stop by and say hello. (The oldest son, Mario Maccioni, runs the family's restaurant interests in Las Vegas, and no, he is not in the "Fredo" mold out there). Greeting you as you enter is the elegant and friendly maitre d', Mario Wainer.

Lunch at Le Cirque is an ideal place to impress a business client, a romantic setting for a lingering twosome, or a feast for anyone with a rapacious appetite. Here are my directions: Men should wear a jacket and be happy to be in the company of other well-dressed men at lunch. Women, look your best, you'll have competition. Dining here is a special occasion. Lock in for a high-altitude culinary treat and a plain old good time, and please tell them Bill Boggs sent you. Or maybe I'll see you there.

Related Articles

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The last time I saw Paris...

by Bill Boggs



....was this year, 2013, at the end of May. The French Open was in progress and the city had that added buzz that accompanies any international sporting event with world-wide attention. The focal point of this trip was to explore a most charming area of the city, the 6th Arrondissement, known as Saint-Germain-des-Pres. It's a neighborhood of narrow, picturesque "rues" off the Left Bank of the Seine, full of cafes, shops, galleries, and markets. At any turn, you could find yourself in a little courtyard with a bench and some local birds to keep you company.

In the past, I've stayed at the historic Hotel D'Aubusson on Rue Dauphine. It was fully booked this time, but I wanted the same convenient area and found the more modest but still charming HOTEL DAUPHINE SAINT-GERMAIN-DES-PRES just a few steps away at 36, Rue Dauphine. It turned out to be a good choice. They offer a breakfast buffet including egg dishes of your choice in a nicely decorated room off the lobby with windows



The Hotel Dauphine Saint- Germain-des-Pres on Rue Dauphine.



The cozy two-seat bar in Hotel Dauphine.



facing the street....always a parade of people to capture your attention and imagination. The staff was helpful and the location ideal for exploring the Ile St.-Louis, Notre Dame, and St. Sulpice. It seems nothing in Paris is too far. It's truly a stroller's city. Our (do you think I would go to Paris in the springtime alone?) room faced an interior courtyard, so unfortunately, no view of Parisian roof tops but cozy, quiet and perfect for an afternoon nap after several hours of walking. For an interesting diversion, do try "The Original Paris Walks"..... they offer two-hour walks and talks in various neighborhoods with themes full of facts and fun. Their brochures can be found in most hotel lobbies.

I'm going to let several of the photographs I took help tell the story of the allure of this specific area in the city. My objective was complete relaxation and indulgence, the latter of which comes pretty easily in Paris! I planned to immerse myself in the cafe life and dine outdoors with good wine at both lunch and dinner, plus explore the many art galleries and antique shops along the winding streets. We stumbled upon the Lover's Lock Bridge crossing the Seine where couples affix a lock with their initials scrawled on it, make a wish, and toss the key into the river. (Writer's note: I was traveling with my beloved girlfriend, Jane Rothchild, real estate broker in New York City and owner of The Hotel Helper which supplies products to hotels and restaurants. We had our own romantic objectives for our first trip together to the City of Lights.)

Within a few blocks of our hotel, we found three outstanding places to dine, full of history and waiters with great elan. None of them was as expensive as we were used to near where we live in Manhattan. Les Deux Magots on Bl. St.-Germain-des-Pres is famous for the intellectuals and artists that have dined and conversed there over the years. We even had the good fortune to see Karl Lagerfeld perusing through magazines at a news kiosk right outside. On Rue du Buci, we ate at two restaurants opposite

(photo at left) The Lover's Lock Bridge crossing the Seine where couples affix a lock with their initials scrawled on it, make a wish, and toss the key into the river Seine.



One way to look at Rue Dauphine.

each other, Cafe de Paris and Brasserie L'Atlas. Street performers were outside for entertainment as if the food and atmosphere weren't enough to occupy our attention.

While most tourists in Paris make a beeline to the museums, I enjoyed gazing at the art displayed in dozens of galleries in the neighborhood. Posters in various windows offer a glimpse of attractions, as you can see. Jane, of course, loved all the boutiques. There's something unique about the French when it comes to style, and she picked up a few items to remind her of this special time for us in Paris.

If you want a romantic or contemplative escape for any length of time, a visit to the 6th Arrondissement is ideal. The Bl. St.-Germain-des-Pres, which runs the length of this area, is a street not to miss. You'll get the true feel of Paris with its movie houses, cafes, stores, and Metro stations with their Art Nouveau detail. HOTEL DAUPHINE SAINT-GERMAIN-DES-PRES turned out to be the perfect spot to enjoy all these treasures. Make sure you leave room in your suitcase as you'll want to shop while there. Tell yourself "oui" and *Bon Voyage!*



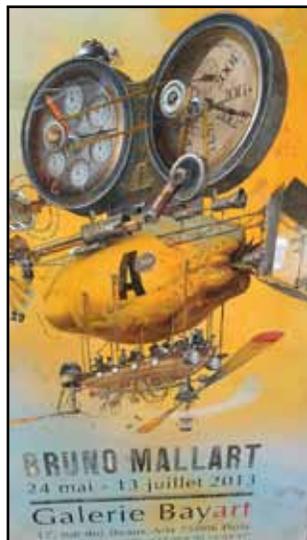
A Goat Cheese Tart at Les Deux Magots.



(Above) Ready for lunch at the Cafe de Paris. (Below left) Shopping on Bl St. Germain-des-Pres. (Below, right) Art gallery poster.



A rainbow appears above a glowing facade—a fortuitous sign capping our memorable return to Paris.



Bill & Jane apres dinner at Les Deux Magots.