

For Immediate Release
For More Information: Patricia Dalton
PD@PatriciaDaltonJazz.com

High resolutions images available at:
www.PatriciaDaltonJazz.com

Patricia Dalton Releases Debut CD of American Songbook Standards

The CD release party on June 19 will also debut a recipe for the legendary "Frim Fram Sauce."

Albany, N.Y., May 29, 2009 -- Popular Albany jazz singer Patricia Dalton will release her debut CD, *Frim Fram Sauce*, on Friday, June 19. A public release party will be held at [Provence Restaurant](#) at 7:00 p.m., where Patricia Dalton and the Patricia Dalton Trio will perform songs from the CD. The Patricia Dalton Trio includes Peg Delaney on piano, Bill Delaney on bass, and Steve Raleigh on guitar.

Frim Fram Sauce is an American standard jazz song popularized by many notables including Nat "King" Cole. The song's lyrics describe a person ordering food in a restaurant, but rather than the usual items on the menu -- French fried potatoes, tomatoes, pork chops and bacon -- the singer wants "the Frim Fram Sauce with the Aussenfay with the Cha-fa-fa on the side."

In honor of Dalton's CD, Provence Chef Michael Cunningham and Dalton collaborated to create a recipe for the fictional cuisine described in the song. The decadent dessert, Aussenfay Tart With Frim Fram Sauce And Fresh Raspberries, will be served at the release party; the recipe for the dessert is included on the CD's liner notes.

Event Menu

Sweet and savory Frim Fram recipe tastings to be served at the event include:

- Frim Fram Roasted Chicken With Blue Corn Tortillas, Fresh Cilantro, Lime, Garnished With Toasted Almonds
- Charcoal Grilled Marinated Lamb And Vermont Chevre Enchilada, With Aussenfay Mole

- Skewered Gulf Prawns With Chafafa On The Side (Mole Negro)

Desserts:

- Ausenfay Tart With Frim Fram Sauce And Fresh Raspberries
- Bing Cherry Frim Fram Fondue
- Mini Ausenfay Cookies
- Frim Fram Toasted Almond Pave'

Cocktails & Coffee

- Chafafa Bellini
- Angels On Frim Fram (Layered Drink)
- Frim Fram Chocolate Martini
- Coffee Chafafa

About The Music

In addition to *Frim Fram Sauce*, other American popular songbook standards performed by Dalton on the CD are: *I Have Dreamed, You'd Be So Nice To Come Home To, I've Grown Accustomed To Your Face, I'm In The Mood For Love, Embraceable You, That's All, Summertime, and As Time Goes By.*

In her performance, Dalton blends respect for these beloved American classics with her own interpretation of the songs. She has been hailed as "an exciting vocalist who brings warmth and silken sensuality to her performance."

Provence Restaurant is an award-winning French bistro where the Patricia Dalton trio performs regularly. The restaurant has received *Sante* magazine's Wine and Hospitality Award for the mid-Atlantic region and *Wine Spectator's* Award of Excellence annually since its inception. Chef Michael Cunningham offers a dining experience par excellence with classic and contemporary southern French and Mediterranean cuisine such as bouillabaisse, duck and steak frites. Provence is located in Stuyvesant Plaza, off of Western Ave. in Albany, New York. For reservations or information, call 518-689-7777. The restaurant's menu, directions and more information is available on the restaurant's Web site, provence-restaurant.net.

For more information about Patricia Dalton and *Frim Fram Sauce*, including upcoming performances and CD purchasing information, visit her Web site at www.PatriciaDaltonJazz.com or contact her at PD@PatriciaDaltonJazz.com

###

Bios

Patricia Dalton

Patricia Dalton is a jazz singer who performs regularly in the Albany area, along with Peg Delaney on piano, Bill Delaney on bass, and Steve Raleigh on guitar. Her repertoire is comprised of American Popular Songbook standards, including Berlin, Gershwin and Porter. She has also had the honor of performing with noted jazz singer Giacomo Gates and legendary composer, conductor, and musician David Amram. She was also mentioned in *Roll Magazine* in December 2008, describing her frequent collaborations with popular jazz pianist John Esposito.

Peg Delaney

Peg Delaney plays sophisticated piano jazz, drawing from American, Latin and Brazilian idioms. She has released three CDs: *Hotline*, *If I Had You*, and *The Island Suite*. She plays in solo and duo contexts, with larger combos, multiple singers, various horns and guitar. Peg has been a two-time recipient of the New York State Council for The Arts: Meet the Composer Grant, was semifinalist in the *Musician Magazine* Best Unsigned Band Competition, and was awarded the Swingtime Lifetime Achievement Award as pianist and educator. Her transcription book of *Nick Brignola Solos* is sold internationally by Jamey Aebersold and has appeared in the *Saxophone Journal*. It is on the New York State Music Teachers Association adjudication list, and is recognized by the National Jazz Educators Association.

Steve Raleigh

Steve Raleigh, guitarist, composer, arranger, producer, and educator, teaches music as an adjunct music professor at Orange County Community College, is on staff at the National Guitar Workshop, Rock Camp, and as senior music instructor at Imperial Guitar & Soundworks in Newburgh, NY. He is also owner and operator of LWR Productions Recording Studio. Throughout his career he has worked and toured with

many groups including the Steve Raleigh trio, his quintet Inner Door, Judi Silvano, October Project, Evelyn Blakey, Nick Brignola, Darmond Meader (New York Voices), Clint Holmes, and Tony Martin, as well as opening for Chuck Mangione and Tommy James to name a few. Steve has been credited as assistant producer on two CD releases on the Evidence record label. and produced numerous records including 2 Charles Lyonhart CD's on his own LWR Productions label. Steve has also had one of his solo guitar arrangements published in *Just Jazz Guitar Magazine* (Feb 2001), released his third solo CD *Collage* in 2001, released his 4th with his Jazz Quartet "inner Door," a collection of 7 original compositions, and is current working on a live CD with his current band, The Llama Dollies.

Chef Michael Cunningham

Chef Michael Cunningham of Provence Restaurant is a graduate of the Culinary Institute of America, where he received training in advanced food preparation, flavor development and balance, sauce work, fish preparation, and meat fabrication. He has worked with many notable chefs in his career, including his journeyman experience with Chef Rene Fachette, with whom he was classically trained in the European tradition. Chef Cunningham developed his culinary approach as he travelled and established restaurants throughout the United States including two of his own highly reviewed bistros in Florida. He is a member of American Culinary Federation and the Chaine Rotisserie Society of New York and was named one of the top five chefs in upstate New York. He has received numerous four-star reviews and Provence was recently named the best French restaurant in the region by *Metroland* magazine.