BOLDFACE NAMES / Joyce Waller

Open House for Jazz and Harlem
Last year, the Wall street theater of Martin Zweig had one of those spells that can make a gasoline ligns, his Twang O'More's Palamas' matchless-dollar hedge funds plunged 30 percent. But you'd be out of your mind in this town if you let a little reversal of fortune get in the way of doing a solid for the arts especially when your wife is on a date at a theatre. And today, as I write these words, Mr. Zweig and Barbara Zweig open the doors of their house (not the one that was the white-glove-educated lady), of their penthouse apartment at the Pierre Hotel and as an ace-to-you for the people who spent the big bucks for next month's benefit for Jazz at Lincoln Center, in the Apollo Theater. Talk of money is secondary, but since the event is called SRM: Home to Harlem, one is clearly expected to get down. Invitations were primarily those who had to fill the magnificent house at $5,000 to $25,000. The Zweigs' duplex had over $23 million in the building days of 1969 and that was before the paintings by Kandinsky, the Bacher has guitar by Paul McCartney, and the crystal-studded gown (auctioned for $1.34 million three years ago) that Marilyn Monroe wore when she sang "Happy Birthday" to President Kennedy. (Is that a coincidence of ironclad taste, or what?"

Johns and her buddy, Elizabeth Kieselnoster, both featured in the film, Ms. Johnson, a draping of emeralds and diamonds designed by her friend's dad, Barry Kieselstosk, insisted that money had nothing to do with being an It Girl. Did Ms. Johnson consider Ms. Lewinsky to be an It Girl? "I'm not one to judge other people as if they're 'It Girls,'" she said. Well tell us, anyway, how one might lose that singular status."

I Never Saw a Purple - What? And hey, what about our new It Chef, Michael Anthony and Dan Barber, of the Blue Hill restaurant in Greenwich Village? They work, among the ten chefs honored by Food & Wine Magazine, at their Best New Chefs in America awards party on Friday.

One specialty at Blue Hill is pushed duck with purple, red, and orange carrots — in season, of course. Do purple carrots taste any different than those of the usual hue? "No," Mr. Barber said. "They really don't."

But he expanded, they're grown by a farmer in the N.Y.V., who has a farm with nutrient-rich "black dirt," their soil clay is saponified in water.