

“...to support preservation of the West Adams community’s architectural heritage and beautification activities, and to educate Los Angeles’ citizens and others about cultural heritage and restoration techniques. . .”

NEWSLETTER



Number 175

August 2000

Good Food, Good Cheer

WAHA’s Annual Food and Restaurant Issue



Ah, food, glorious food. There’s nothing that WAHA members like more than eating and entertaining – usually at the same time.

After more than two decades of concerted preservation activities in the West Adams District, it’s worth noting that, as the saying goes, We’ve Come A Long Way, Baby! In the early 1980s, there were no nearby



Trader Joe’s, no Starbucks, no plans for a Costco, indeed no decent produce in local grocery stores (it was amazing how often West Adams residents would run into each other at what was then a Hughes Market at Sawtelle and National, in West L.A., buying quality fruits, vegetables and meat). Now we can sit outside on warm summer nights and sip a latte at the Starbucks in University Village, across from USC, and we’re even about to get our own Krispy Kreme outlet (at Crenshaw and Martin Luther King). Though perhaps some might think donuts are a dubious culinary victory, let’s just point out that many people have been driving to the Valley for a taste of these hot, sweet, gooey “delicacies.”

The landmark restaurants we know and love in the West Adams area, places like El Cholo’s, Harold and Belle’s, Bungo Restaurant and La Barca played to standing room crowds throughout the years, but Downtown was an epicurian wasteland and, worse, it shut down at night. How times have changed. Today there are so many Downtown cafes and cucinas that we can’t write about them all, even with annual newsletter issues devoted to the subject.

Over the past two summers we have presented reviews of more than two dozen local and nearby restaurants. Now we’re back with 17 more, plus a review of a time-saving shopping service, in case you’d like to occasionally eat at home.

The eateries are all in our local stomping ground: West Adams itself, Mid-City, the Wilshire District, Koreatown, Larchmont and, of course, Downtown, which has become a dining mecca. We’ve tried to include a selection of cuisines (ethnic to elegant) and price ranges (pocket change to sky’s the limit). Some of these restaurants are for your day-to-day dining pleasure, others for special occasions. But, we commend them all.

Inside, you’ll find a pull-out guide to the restaurants we’ve presented here and in the past two years. Keep it handy, as we’re sure you’ll find the dining experiences as delicious as they sound in these pages!

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A WAHA Perspective by Linda Scribner and John Kurtz

WAHA's Achievements Have Wide Impact

Soon after a new Board of Directors is elected each spring, we review the events and accomplishments which have happened in West Adams over the prior year. We thought you'd like to peruse our list of West Adams' and WAHA's recent successes in the neighborhood, and in the city as a whole. Some of the entries on this list are WAHA accomplishments and some are its members' accomplishments, but all have a positive impact in our community.

* Supported the Block Clubs' and neighborhood groups' efforts in the HPOZ process, including the University Park HPOZ; the Van Buren expansion to include Adams-Normandie; Harvard Heights; and Lafayette Square; along with several others in the planning stages.

* Preservation issues:

- Two houses on St. Andrews Place, owned by St. John of God, were moved (rather than demolished) and are being rehabilitated into affordable housing by the Community Redevelopment Agency and a developer

- Twelve apartments in three historical structures at Hoover and Alvarado were saved, at least temporarily, from an illegal demolition (thanks to Tom Florio for his watchdog efforts)

* Successfully advocated for the South Central Plan update as approved by the City Council which in general further downsized zoning in West Adams

* Produced a successful sold-out Cemetery Tour

* Produced a successful sold-out Holiday Tour (40% of operating budget is derived from these two tours)

* Increased WAHA Memberships by 25%

* Paid for "Historic West Adams" freeway signage, an effort lead by Norma Latimer

* Supported commercial development, ie: giving a grant to Pacific French Bakery for exterior restoration

* Re-adopted Mt. Vernon Middle School as well as continued to support previously-adopted 24th Street School

* Supported community efforts by distributing monetary donations, including:

- Washington Irving Library for books on Los Angeles history and architecture

- Los Angeles Conservancy with a membership and a special contribution

- Graffiti paintouts

- Tree plantings on 24th Street

- Gramercy Group House with monetary donations

- Sunshine Mission

- Landscaping of Gramercy Park

- Kathleen Salisbury's Jefferson New Middle School trip to Washington DC

- Helped out several needy families during holidays

- Local animal rescue and adoption

Continued on page 3

BLOCK CLUB & NEIGHBORHOOD NEWS



ANNA (Adams-Normandie Neighborhood Association)

Our normally scheduled monthly meeting fell on July 4th, so we held it on the 5th and had a pretty good turnout. Twenty members and three visitors sat through reports from completing our City Block Grant application to being officially named an HPOZ. Members are busy filling out the detailed Mills Act application to hopefully take advantage of the house tax break as early as possible.

We spent a little time discussing this year's National Night Out on Crime event since we are being joined by 30 members of the SW CPAB. This ought to be some potluck dinner!

We also talked about initiating the formation of a new block club just west of Normandie. To that end we will be inviting people living between Adams and the Santa Monica Freeway and just west of Normandie to come to our September meeting to discuss the possibility.

We also confirmed amongst ourselves that we would indeed have a garage sale this year, probably in October. We encourage you to start going through your closets and attics for anything that might be donated to our ef-

fort. As we are a non profit you can use your donation as a tax write-off. Contact Marianne with any questions: MarianneMu@aol.com or 323/733-3776.

Our Executive Board voted to donate \$100 to the Robin Pavlosky Scholarship Fund at the Fashion Institute. We also agreed to award former ARC member Michael Aguila \$1,000 towards his college tuition. He is our first student to attend college and has to date received just over \$23,000 in financial aid. With only \$1,000 to go to completely fund his first year we are all excited and proud of Michael's achievement in being accepted at the University of La Verne.

Block Club and Neighborhood News is an important and integral part of the WAHA Newsletter -- a place for us to share ideas, information, and upcoming events. To publicize future events, you must provide the information to the newsletter well in advance, no later than the first of the prior month (eg: August 1 for the September issue). To submit "News from Around the Blocks," please contact Michael S. Smith at 323/734-7725. You may also e-mail information to mikegreg@pacbell.net, or fax to 213/894-5335 (please address to Mike Smith).

Accomplishments

Continued from page 2

* Presented

- Good Neighbor Awards to some local businesses for their positive impact on West Adams
- Painting Awards for an outstanding new paint job on a residence
- Garden Award for great gardens in the neighborhood
- The Bob Bortfeld Award

* Hosted general meetings and social events every month

* Continued publishing an outstanding Newsletter and special publications, including a restaurant Guide and a Field Guide to West Adams Architecture (thanks to Laura Meyers and the Newsletter Committee)

* Published Resource Guide for members (thanks to Judy Schoening and her committee)

* Supported the networking of concerned neighbors who are watchdogs for architectural heritage in West Adams

* Supported the establishment of Neighborhood Councils

WAHA Members have three new Historic-Cultural Monuments for the City of Los Angeles which are Jacqueline and Kevin Sharps' house (2229 S. Gramercy Place), Norma Latimer's house (2639 S. Van Buren Place) and Jennifer Charnofsky and Leslie Evans' (2657 S. Van Buren Place).

WAHA applauds and recognizes the restoration of prominent houses, carried out by individuals in the neighborhood including Eric Bronson, Eileen Ehmann/Steve Wallis, Karen Haas/Paul Pratt, Natalie Neith/Ken Catbagan, David Raposa, and Roland Sousa.

WAHA's Annual Ice Cream Social

Partake of three delicious flavors of Haagen Daz ice cream and other scrumptious sweets at the Ice Cream Social, to be held at the home of Ralph Robinson and Robert Pederson, this year's garden contest winners

Sunday, August 27
1 - 4 p.m.

Baked goods for sale and a raffle for great prizes

2015 S. Victoria Avenue Wellington Square
(south of Washington Blvd., west of Crenshaw)

This event is kid-friendly and mother approved!

If you'd like to volunteer, call Greg Stegall (323/734-7725) or Alma Carlisle (323/737-2060)

Through My Eyes Only

For this issue, our newsletter editor Laura Meyers suggested that I write about one of our sources for the delicious cakes and pies at WAHA's August Ice Cream Social. It was an easy assignment. I just had to walk North on my avenue on the pedestrian cross, over the Santa Monica Freeway, to a charming 1911 "airplane bungalow" with two flamingos on the front lawn, at 2200 Fourth Ave. It's the residence of Diana Weihs and Michael Cooper, who are also known as the "Redheads" of West Adams. Diana was born in New Jersey, and Michael was born in Pennsylvania. They met in 1977, through a mutual friend in N.J. Michael offered Diana a ride on his motorcycle, and they became instant friends. They moved to California in 1983, first living in Redondo Beach.

When they decided to get married, they also decided to have bi-coastal ceremonies, using two rabbis, two photographers, and two cakes! The first one was June 1, 1986, on a friend's lawn in Pasadena. 150 guests attended. The second was one week later, on the 8th, in New Jersey, and another 150 guests attended!

Frankly, Diana's headpiece on her wedding day in Pasadena reminded me of Ripley's Believe It or Not. Diana walked down the aisle in a pink dress wearing an elaborately tall, 3-tier wedding cake on her head! Seeing is believing, and Diana gladly showed me their wedding photos. I certainly enjoyed the photos, along with their verbal descriptions of the guests' reactions. It was just one of countless clues that this is not an ordinary couple!

Diana and Michael moved to their West Adams house in 1989. They have four adult children that reside elsewhere. They are Scott (West L.A.), Todd (Florida), Sidney (Israel), and Lesley (West L.A.). However, sharing their bungalow are two adorable dogs: Priscella, a French Poodle, and Emily, a Tibetan Terrier. Fortunately, these two dogs bring Diana occasionally to the South side of the freeway on long walks, right by my house for a neighborly "hello."

The interior decorating style at Diana and Michael's house is a lot of this and a lot of that! It reminds me of the song lyrics "These are a few of my favorite things." To recreate their busy, interior onto a stage would be a mighty challenge for a set designer. It contains so much detail that I'm a bit overwhelmed how to describe it accurately. For example, for Diana's 50th birthday party they strung Japanese lanterns in the dining room. They liked them so much that they stayed! For Michael's 50th, they hung red tulle around all the living and dining room windows, and again they liked it so much that that tulle stayed up, too!

The walls of the living room have an original Toulouse-Lautrec drawing, an original Salvador Dali drawing, an original full-color Louis Icart etching from the 1920's, an original Warren Newcombe lithograph dated 1937, and several calendar art pictures, including a large one titled "Honeymoon" by Billy de Vorss, an artist known for his beau-

Who Made That Cake?

By John B. Deaven

tiful women. Their living room mantle is a lovely hodgepodge of personal collectibles, ranging from the top of Diana's wedding hat (the 3rd layer!), an antique stamp machine, a circular 1920's blue mirror Sparton cobalt radio, a blue mirror clock, a Day of the Dead chef, and much more!

The breakfast room is referred to as "The Carmen Miranda Room," with plenty of memorabilia featuring the famous entertainer. That same room contains strands of small holiday lights, all hooked together, around the room, featuring pink flamingos, various fruits, fish, and Coke bottles (along with more lights, in an adjoining room, of cars, trailers, Mickey and Minnie Mouses). The center chandelier is dripping with gobs of Mardi Gras beads.

The T.V. room is referred to as "The 1950s Room." It includes a shrine to Elvis, using a cast iron fireplace from the garage of WAHA members Don and Suzanne Henderson, crowded with Elvis knick-knacks, including a Graceland brochure. The top fixture is a Sputnik lamp with many individual protruding lights. Diana's childhood snow sled is there (her "Rosebud"), along with a life-size cardboard cut-out of James Dean and a paint-by-numbers picture of dancers that Diana did in her younger days.

The bedroom has lavender walls with purple trim. Plus, in a small study is Michael's computer and a quaint old-fashioned pump organ. Michael also collects old cameras and radios, and 400 to 500 of them are throughout the house. One is an antique RCA floor model.

Yes, Diana and Michael are definitely in their own little world, here on 4th Avenue, a most unique and one-of-a-kind environment. Nevertheless, it is a world they delight in sharing with others at their theme parties. For a 1950s party they had an Elvis impersonator attend and entertain. For a "Red-Red-Red" party they had actress Suzanne La Rusch attend as the famous red head Lucy Ricardo! Plus, there are two life-size store mannequins, which are part of Diana's vintage clothes business, in the living room. The mannequins always keep a vigil over the residence. Their wardrobes are changed from time to time depending on the seasons and the theme parties! Therefore, Diana and Michael's guests never have to worry about being the 1st to arrive or the last to leave this collectors' paradise!

In spite of all this gaiety, there is a very serious side to Diana and Michael. At a Santa Barbara Jewish Art Festival, Diana received a flyer from the booth sponsored by the Kabbalah Centre, here in L.A. on Robinson Blvd. She kept the flyer taped to her kitchen wall for an entire year. Finally, a friend encouraged her to attend a free lecture and an introductory class at the Centre. Now Diana and Michael spend every weekend at the Centre. Both claim that the Centre has helped them find a more peaceful existence, trying to never put out negative dialogue towards others. Michael has taught a parenting class there, and Diana volunteers to cook

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A Few Words About A Time-Saving Miracle:

HomeGrocer.com

by Lynda Reiss

As a single mother, whose average work week is around 65 hours, not including travel time, I am VERY adept at time management. When the HomeGrocer.com brochure and lovely fridge magnet came through my mail slot I wondered if this service could be the answer to my prayers. To not have to travel to Ralphs and Trader Joe's and The Pet Co. on a Saturday and shop with my nine-year-old (Mom, can I have a..... Mom, can we get this.....Mom, I'm bored of shopping.....MOLLY, WHERE ARE YOU?) would be heaven on earth.

I decided if the experiment was to be worthwhile I would have to accept the possibility of replacing bad produce, meat and chicken, etc. I looked at it as an investment in my sanity! So I sat down at my computer, and proceeded to shop. I am a name brand shopper, which makes life very easy at HomeGrocer.com. You type in a product, and, pow!, there it is in its various sizes ready for purchase. I have searched more thoroughly the last couple of times and have been amazed at how incredibly well stocked they are.

The first visit, initial registration, and shop takes a little time. For me it was around an hour. Subsequent shops have been completed in under 20

minutes. This is for a weekly shop for a family of three, with two dogs and a cat. My orders are always in the \$150 range so I never pay shipping, since any order over \$75 is delivered free. The delivery times are slotted into a 1 1/2 window the next shopping day. You can change your order anytime up to 11 p.m. for a next day delivery.

My first shop arrived promptly in the wonderful "Peach" van, with its three sections: frozen, refrigerated, and dry goods. Dennis, the driver, knocked on my door, and with a big smile and hello, put on little booties and carried my groceries in to my kitchen!!! Who cares if the stuff is garbage, I thought, I don't have to carry it in from the car!!!

I signed the sheet, and then proceeded to unpack. The meats and chicken wonderful, the produce, Gelson's quality, and my organic milk was still cold. And the 20lb bag of dog food was already right next to the kibble bin. The amount I spend these days is averaging less per week than before I shopped with the Peach Man, due to the fact that I no longer impulse shop. I am able at 10 p.m. at night do my weekly shopping.

Yes, Virginia, there is a Santa — he drives a sleigh with a great big Peach on it.

Through My Eyes Continued from page 4

in their kitchen. She has been known to make 36 pies for their annual fundraiser, and three more each month to winning bidders at the Centre's silent auction.

That brings us back to the reason why I interviewed the "Redheads," which is Diana's love for cooking and baking. Diana has enjoyed cooking her entire life (that is, when she was not performing on the stage, in an originally designed costume by her mother, between the ages of 2 and 16!). Diana took cooking classes in high school, and gourmet classes in New York City. She

went to culinary school at U.C.L.A., and now she is a chef! For about the last 10 years or so she has made cakes and pies for WAHA's Annual Ice Cream Social. My hat is off to her for this dedication. When someone at our Ice Cream Social buys one of Diana's cakes, they can be assured that it was created the old-fashioned way. All of her efforts are made on their 1931 Magic Chef stove, which includes double ovens, six burners, a warmer, and a boiler!

I left the interview armed with half of a Margarita pie that Diana offered. My wife, Nancy, and I enjoyed every morsel, and I'm hoping to come home with another Diana Weihs creation after this month's social!

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West Adams-Koreatown

First time I smelled kimchi, it was on a KATUSA's breath — and it like to bowl me over. Whoa! I thought. Something wrong with that dude! Bad stomach, maybe. Quick as I learned that KATUSA meant Korean Augmentee To US Army, I found out that every one reeked of garlic. Enough to gag a maggot, I told my 18-year-old self. No way I ever eat any of that.

That was 1960, when I became a Seventeenth Infantry grunt. We lived in drafty Quonset huts an hour's pot-holed bump and jounce north of the 38th Parallel, and maybe a few football fields beyond range of the heaviest North Korean guns. Like every US Army unit in the Republic of Korea, we were understrength, and filled our ranks with Koreans who had been drafted into their army and then assigned to ours. KATUSAs chowed down in our mess halls, shared our field rations while humping endless mountains burdened with rifles, steel helmets and field gear — and bitched among themselves about the bland and tasteless American grub. First chance they got, they were down in the village eating kimchi. Now and then one got a can or jar from home, and they shared it like it was the last water on a desert isle.

Sleep in the snow and mud alongside a guy for a few months, even one who loves garlic, and you learn to respect him, at least. There came a day in a hole-in-the-wall eatery when I grudgingly allowed Corporal Kim to place a sliver of kimchi atop my rice. I nibbled, very tentatively. I tried a little more. When I returned to the squad hut, my comrades wrinkled their noses, but I didn't care. I was hooked.

Kimchi, Korea's national dish, comes in hundreds of varieties. The most common, available nearly all year around, is made from the Napa or celery cabbage. Other familiar kimchi varieties include new cucumber, daikan radish, green onion and chili pepper. Coarse-chopped, then salted to draw off water, Napa kimchi is pickled with tons of garlic and other spices, then fermented in earthen jars for weeks or

months. Each clan's special recipe is jealously guarded. That is why, in each of dozens of Korean eateries in and near West Adams, the kimchi is unique.

One does not order kimchi in a Korean restaurant. It arrives with the entrée, along with other side dishes, collectively known as polbansan. At Chung Ki Wa, a traditional establishment with cozy décor reminiscent of a Korean country inn, the sides included three or four kinds of kimchi, spicy zucchini, fresh green chilies with a peppery bean sauce called tenjang, shredded dried cuttlefish, eggplant, and soy bean sprouts. The menu includes many traditional foods, including meat, fowl, fish and noodle dishes; specialties are ostrich and wild pig. I somehow missed Korea's ostriches, but I remember a crisp autumn morning when my platoon leader, Lt. Weisler, bagged a mean-looking boar with his M-1 rifle. Self-defense, of course.

We began with an excellent kalbi soup, a meal in itself of boiled beef ribs, eggs, slices of mushroom, potato, leek and green onion, along with daikan radish and spinach greens. Next came Dak Go Gi, a spicy barbecued chicken on a bed of grilled onions, and chapchae, gelatinous noodles in a wondrous bean sauce, festooned with slivers of beef, carrots, black mushrooms, cabbage, and green onions.

If your purse is leaner, your hours more eccentric and your tastes a little more conventional within the Asian milieu, consider Hodori, a hip and modish diner on the corner of Vermont and Olympic. Here the somewhat limited menu is posted on the wall behind the register, complete with tempting color photos to assist those unfamiliar with such comestibles. A brightly lit magnet for the younger crowd, Hodori never closes. Three adults sampled a somewhat reduced assortment of polbansan, then shared steamed mandoo, Korea's addictive meat-filled dumplings, naengmyun, cold noodles in a vegetable sauce, beebeembhop, rice topped with noodles, poached egg and

slivers of meat and vegetables, and bulgoki, exquisitely thin slices of grilled marinated beef. The tab: about \$33, including tax and tip.

Korea is a peninsula, and for most of its residents the sea is a supermarket. Koreans housewives turn seafood into tempting casseroles, steaming hot soups and stews, and they grill or barbecue all sorts of fish. Noodle dishes are often enhanced with fish or garnished with varieties of seaweed, and school children snack on dried cuttlefish as their Western counterparts might chew beef jerky.

Outshone by the brighter lights of a landmark Mexican restaurant across the street, Dha Rae OK offers a surprisingly broad assortment of fresh and frozen fish — as well as beef, pork, chicken, noodles, and other traditional foods. A little hard to find — the street address is on Western, but the restaurant's entrance and secure parking area are off 11th Street — it is well worth the time and trouble to seek.

This is a neighborhood place, noisy with multi-generation families, often celebrating a birthday or graduation. The atmosphere is — well, there is not much atmosphere, unless you count the clouds of steam and smoke rising from the gas barbecue fixtures on most every table. I ordered grilled skate, and was pleasantly surprised that it was both tasty and all but boneless. The polbansan included a mysterious gelatin, a nice assortment of kimchi, and two of my favorite condiments, mildly spicy steamed spinach leaves and congnamul, a lightly seasoned batch of soy bean sprouts.

As at most Korean restaurants, refills of rice bowls and appetizer dishes are free. My complete dinner, which included a dessert of sweet red beans, was less than \$20, including tax, so I tipped an attentive but never intrusive waitress generously.

A college graduate, Corporal Kim of Third Platoon Weapons Squad spoke excellent English and made ser-

Continued on next page

Korean Restaurants

Continued from page 6

geant around the time that I did. It's 40 years since we parted company, and I sometime wonder what became of him. It wouldn't surprise me to learn that he has a place in Korea Town, where he teases and cajoles and dares round-eyes into sampling garlic's highest art form.

Chung Ki Wa
3545 W. Olympic Blvd.
323/737-0809

Open for lunch and dinner. Complete dinners from \$10 to \$35. Lunch menu from \$7. Beer, wine, sake. Private rooms. Oodles of atmosphere. Not many English-speaking diners. Excellent food, nicely presented.

Hodori
1000 S. Vermont Avenue
213/383-3554

Open 24 hours. Complete take-out menu from about \$6 to \$15. Very good food, limited menu, good service, not much atmosphere. Caters to a young, multinational crowd.

Dha Rae Ok
1106 S. Western Avenue
323/733-2474

Lunch and dinner. Ample free and secure parking. Entrees from \$9 to \$18. Excellent food, an outstanding menu, good service, all the charm of a K-Mart. Caters to families. Semi-private dining rooms.

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For additional reviews of Koreatown "kimchi" restaurants, please check out Van Buren Place Neighborhood Association's web site at www.westadams-normandie.com

Mid-City

Partamian Armenian Bakery by Peggy King

I first heard of this little deli/bakery when it was reviewed in the Los Angeles Times. Being a big fan of "Armenian pizza" (lahmajune), I hopped into the car and zoomed down Adams, past La Brea to find Partamian tucked away between Burnside and Ridgeley, next to a VERY green-painted beauty shop.

Established in 1948 (older than me—I love it!), Partamian makes a delicious selection of Armenian specialties. The aforementioned lahmajune (say "lah-mah-june" and say it often!) is a snack-tortilla-sized round of flatbread topped with tomatoes, cooked bell peppers, spices, and finely ground lamb. It also comes in a vegetarian version, only \$1.20 for either. Other specialties are kufta (stuffed meatballs), sou borek (a vegetarian lasagna with noodles, cheese, parsley, spices, no onion), and a few other things that I fully intend to try someday when I can resist the lahmajune.

Of course, being a bakery, there is bread: peda, a thick flatbread, and choreg, a sweet bread, both baked on the premises. In addition, they carry packaged cracker bread, drinks, and a few pre-packaged snacks and cookies. In the deli, you will find stuffed grape leaves, 4 kinds of olives, Hebrew National hotdogs, some deli sandwiches, string cheese, and an Armenian cheese.

And finally—there is pizza, plain or pepperoni, from Partamian's own crust, and (if you still have room) paklava (baklava to all you Greek folk) from homemade dough. The store is clearly a neighborhood fixture; any time you go in, the owner will be chatting with customers about their families or mutual friends. Stop in, snag a couple of lahmajune, some olives, a piece of paklava, and become one of the regulars. You'll be glad you did!

Partamian Armenian Bakery
5410 W. Adams Blvd.
323/937-2870

Monday through Saturday, 9 a.m. - 6 p.m.

Preservation Begins At Home



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- * 705 W. 23rd - gracious duplex - University Park HPOZ
- * 1665 S. Oxford Ave - 4+1.5 Craftsman - Harvard Heights

Sold:

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- * 2192 Cambridge - Welcome Peter Trapinski

Leased:

- * 1817 S. Bronson Ave - Welcome Lanitz and Stan Huey

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West Adams

If you've ever wished you could drive over to Mom's for breakfast, or perhaps lunch or supper, El Farolito Restaurant Familiar might fulfill your desire. Mom is Mexican and a bit young for the role, but her offerings are straight out of everyday casual kitchen fare served up with a warm smile, neighborhood ambiance, and a variety of beers.

Her modest two-room eatery with cushy earth-toned banquets has an array of family photos, hombres-on-velvet sporting stogies and bandoliers, pastoral landscapes, and woodcarvings adorning its walls.

I visited early on a weeknight and was treated to rustic thick chips and kickass hot salsa. While I anticipated the arrival of my Pollo en Mole I noticed that I was not the only unescorted female reading a book over supper (a practice not always welcomed in LA eateries).

The mole was rich with dark undertones and I would gladly have taken a quart home for the freezer. I was a bit disappointed in the pollo which was simply poached on its own and then plated with the mole, but it was fine for mopping up the delicious sauce. The large portion was accompa-

El Farolito Restaurant Familiar

by Anna Marie Brooks

nied by tasty pinto frijoles, fluffy arroz, ensalada garnished with fresh lemon and orange and grilled corn tortillas. For a mere \$4.50 Mom does not allow you to leave the table hungry.

I have my eye on the Carne en Chile Verde for some future visit. That will set you back \$5.45.

The various breakfast huevos combinations are \$3.45. Tacos are \$1.35; tostadas \$2.50; and burritos \$2.75. There is also a selection of seafoods with several shrimp dishes at \$7.95. The 7 Seas soup at \$8.95 sounds inviting.

If you've stopped by one-too-many WAHA weekend parties you can partake of the Menudo cure for \$4.50 on Saturdays and Sundays. But, if you're planning to avail yourself of the "parking in the rear," leave the Hummer at home and sober up enough to negotiate the narrow drive. Once you've parked, glance east over the rooflines and take in the intricately detailed glazed tiles which adorn the early 20th century apartment building at the corner of Fedora and Pico.

As you walk down the drive toward the front of the white and sky blue trimmed restaurant note St. Thomas the Apostle Church with its twin bell towers across Pico Blvd. You're in

the heart of the Byzantine-Latino Quarter. This unlikely sounding amalgam is the result

of an alliance among St. Sophia Greek Orthodox Cathedral, St. Thomas's, and the Greek and Latino mostly mom-and-pop businesses which dot the area. The Quarter is bounded on the north by Olympic Blvd., on the south by Venice Blvd., on the east by Alvarado and on the west by Normandie.

Since El Farolito offers no deserts, you might fully indulge in the bi-cultural experience by visiting C&K Deli (two doors to the west on Pico) for baklava, or by simply purchasing an icy treat from one of the street vendors.

You must visit the piece de resistance of the Quarter. Charles Skouras beseeched God to grant him success in Hollywood in exchange for which he promised to build St. Sophia Greek Orthodox Cathedral as a thank you note to God. Both parties delivered - big time. Charles became the head of National Studios. His Greek shepherding brother Spyros became the president of 20th Century Fox and the developer of Century City, while brother George became the head of United Artists.

In 1952 Charles Skouras kept up his end of his deal with God by building the magnificent cathedral of gold, bronze, and marble accessorized with crystal, stained glass and gold leafed icons inside a rather modest exterior shell. The cathedral, at 1324 S. Normandie Avenue, is open to the public 11 a.m. - 2 p.m. Monday - Thursday and Saturday. For additional information call 323/737-2424 or visit their website at: stsophia.org or alternatively sneak a peek at: seeing-stars.com/churches/SaintSophia.shtml.

Mark your calendar for the Great Greek Cathedral Fest September 30, 11 am - 11pm, and October 1, 11 am - 10 pm for another opportunity to experience the Byzantine-Latino Quarter at its bi-cultural best.

El Farolito
2737 Pico Blvd.
323/731-4329

Open everyday 8 a.m. 'til 7:30 p.m. Take out is welcomed.

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Wilshire District

Ed and I go out to eat Thai food often. We like the spiciness, the unusual flavorings and the fact that we can get some vegetarian dishes. So when the newsletter asked us to try a "new" place, I realized Arunee was actually a reincarnation of an "old" place we used to frequent years ago. Some longtime West Adams residents may remember a tiny, hole-in-the-wall Thai place next to two other Thai restaurants on Vermont near 9th. These days, Arunee Thai & Chinese Cuisine actually occupies two locations, one next door to its former site, the other in a larger commercial strip mall five blocks north.

If you want choices, this is the place! With nearly 200 numbered selections on the menu, on your first visit you'll need ten minutes just to become familiar with your options. And judging from our five selections, this richly spiced food merits another visit to sample the other menu options. There is an ample vegetarian section for those so inclined. The restaurant neon sign also proudly proclaims Arunee to be a Seafood Restaurant, as evidenced by thirty-five seafood items on the menu.

Entrees are reasonably priced, ranging from \$4.95 to \$8.95 (shrimp dishes seem to be the most expensive). The Pa-Nang curry sauce was velvety smooth, and at \$5.50 for Chicken Pa-Nang, the price was a bargain. The vegetable and bean curd in coconut cream sauce was also very tasty. Compared to my frequent visits to other Thai restaurants, Arunee seems to offer spicier-than-average food (caution to those who like things mild).

Crenshaw District

Never been to Mississippi, maybe will never be in Mississippi, but after two decades of living in West Adams I've grown especially fond of Mississippi home cooking, sometimes consumed at neighbors' homes, and sometimes at local cafes. And, like many of you, I do have a local fave. (Yes, I admit it, I'm hooked on Aunt Rosa Lee's.) But for this Guide, I thought I'd try another place.

M & M Soul Food is a stalwart on the Los Angeles soul food scene, with locations in Long Beach, Pasadena, South Central Los Angeles, and now even the Westside Pavilion, along with the diner closest to us at Martin Luther King and Crenshaw, across from the Baldwin Hills Mall.

The bill of fare at this crowded eatery surely contains everything you would expect on a soul food dinner menu: Smothered Chicken (\$9.99) and Smothered Pork Chops (\$10.99), Meatloaf (\$9.99), Oxtails (\$10.99), Catfish (\$10.99), Short Ribs (\$10.99) and Liver & Onions (\$9.99). My personal choice is probably the least healthy one: Fried Chicken (\$9.99), which is just okay at the restaurant table

Arunee

by David Raposa

A warning: our waiters spoke very little English and even the most basic requests (like water) were met with quizical looks. You can imagine how successful we were at asking for a more complete description of certain menu items. And when I was asked whether I wanted chicken or beef in my *Vegetarian* Bean Curd with Mushroom and Bamboo Shoot Coconut Milk Soup, it took the combined efforts of two waiters to understand that simply the bean curd was fine. Then, when the soup arrived, it was tasty but with not a mushroom to be found. I called over the waiter, who asked if I would like MORE mushrooms. A dish of mushrooms arrived a few minutes later and I was reasonably satisfied.

Our visit was to the 401 Vermont location, since on Wednesdays the more southerly restaurant is closed. Neither location is particularly loaded with charm, but at least the 401 Vermont is on the ground floor of its strip mall, as opposed to the second floor of the strip mall at 853 S. Vermont. Interior appointments are basic and the room is brightly lit (easy to read the menu but short on romantic atmosphere). The restaurant had a "B" rating from the Health Department (I'd feel better if it had been an "A", but maybe it is fortunate that the food is so spicy. The hours, alas, are unclear -- do call ahead to be sure they're open.

Arunee Thai & Chinese Cuisine
853 S. Vermont and 401 S. Vermont
213/385-6653 and 213/385-6653

M & M Soul Food

by Laura Meyers

but, curiously, pretty terrific as leftovers a day later, cold from the fridge. These dinner items come with tasty cornbread muffins, which are neither too salty nor too sweet, and three "vegetables." (Soul food veterans know that in this part of the food world macaroni & cheese and rice with gravy are considered vegetables). The yams are terrific, but avoid the mac & cheese — unless you like your noodles bright orange-yellow.

There's seafood, too. Crab patties are served as appetizers (\$5.95) and as part of a Seafood Platter (\$14.99) which includes shrimp, oysters, fish and hush puppies on the side. Gumbo (\$9.99 small, \$12.99 large) is served every day. On weekends, M & M also offers up BBQ Ribs (\$10.99), BBQ Baby Back Ribs (\$11.99) and Smothered Steak (\$10.99), along with corn & okra as a side vegetable choice.

If you don't want the hefty portions or the price of a complete dinner, you can try a burger (\$4.25 for the basic beef), or basic sandwiches like grilled cheese, ham, tuna, club

Continued on page 17

Downtown

Nick + Stef's Steakhouse

by John Rentsch

THIS BEEF INVOLVES NO COMPLAINTS!

When one of LA's acclaimed great chefs, Joachim Splichal, ventures into a new culinary area — a steak house — and is confident enough to put the names of his (and wife Christine's) twin sons on the marquee it clearly answers the question of his ability to make such a transition. With its first anniversary coming up in October, Nick+Stef's has become such a success downtown that many people would swear it's been there much longer. It is as close to an instant classic of cuisine as you can get! The creator of Patina has done it again.

Carved into one of the bases of the Wells Fargo complex, your senses start twitching — in all the best possible ways — as you enter the front door. Aromas of the great food aside, Harvard trained architect Hagy Belzberg's decor in the bar area, main dining room and private spaces starts your visual senses spinning as you walk through. The place looks fun, modern, classic and inviting all at once. The feeling is "stay awhile and enjoy!" And that is before you spy the terrace with its great downtown views — or, more importantly, the great marbled treasures of the glassed dry-aged chamber with its racks upon racks of USDA Prime and Certified Black Angus. This is the true heart of this restaurant — though the kitchen itself comes a close second.

This is an establishment with twins in its name and twin hearts. Aging of the steaks at Nick+Stef's is in many cases a six-week investment. It starts with a minimum of two weeks wet-aging, followed by up to four weeks of dry-aging — depending on the cut — in the chamber which is kept at a constant 34 degrees with a steady humidity of 85 percent. And all that is just to get the meat ready for the kitchen. Chef Joseph Gillard and his team then have two different broilers waiting for that flavor-enhanced and tenderized meat. One is a special infrared broiler with intense temperatures of 1200 degrees, which sears and caramelizes the exterior of the steak, sealing in the juices. This is extremely important for the steaks that have aged the longest and have already lost at least 20 percent of their moisture. A conventional broiler wouldn't seal the meat as quickly and the additional loss of moisture would leave you with steak worthy of a Gucci bootmaker! For the steaks that are not so dry-aged, and for the lamb and venison dishes on the menu, there is a conventional fruit wood grill — usually fed with approximately 50 percent apple wood, supplemented and complemented by avocado, pecan and almond.

Now that we've done a little behind-the-scenes homework let's get back to that dining room table. At dinner, the menu is divided into twelves. There are 12 starters and salads to choose from, 12 vegetables offered, 12 different sauces to go with the 12 steak, chop and grill temptations

and 12 — YES 12 — potato dishes! The first time we went to Nick+Stef's, Carl thought he had entered heaven with 12 meat and 12 potato options to mix and match! Starters and salads range from \$8 for an amazing Caesar salad (You can't help but be mentally transported back to grander days in LA as it is prepared tableside!) to \$6 for flavorful beefsteak tomatoes, served with shaved red onions and wild watercress with a broken vinaigrette, to the most expensive beginning, a dozen fresh oysters on their shells with a choice of a traditional cocktail sauce or a red wine mignonette, at \$15. The oyster selection varies on what is available from the markets and if you are a fan of these morsels (Yes, please, and it has nothing to do with their rumored aphrodisiac powers!) I'd suggest you splurge and go for the full dozen — with half a dozen offered at \$9, it makes sense to score two for free.

Vegetables are not what first springs to mind when discussing a steak house, but the 12 selections are not to be overlooked and range from crispy beer battered onion rings (at \$4) to spring vegetable ragout (\$5) to asparagus (\$6) to marinated grilled Portobello mushrooms with mushroom

Continued on page 11

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Downtown

Ciao Trattoria by Tom Lazarus and Stevie Stern

It had been a good week...so we decided to spend some bucks and get some good eats. The choice: CIAO TRATTORIA. Housed in the 1927 Fine Arts Building at 815 W. Seventh Street in downtown, Ciao is on the expensive side, but we were willing to do it for the sake of the WAHA Restaurant review.

Before you enter the restaurant, check out the exterior of the Fine Arts Building right next door, with its ornate Romanesque entrance, arched high above decorative bronze doors, patterned after early Christian churches.

Ciao Trattoria's interior is not as lavish as the building next door, but its simple white walls, white table cloths decor is friendly and warm.

As we sat down for dinner, Chris, our effusive waiter, said "Enjoy your lunch." Either this was an omen of confusion and chaos to come, or it was a simple mistake. We went with simple mistake.

We began with appetizers (costing between \$6.50-\$7.50) — Stevie had Caesar Salad, which she describes as "really good. Fresh shaved cheese on it...crispy romaine...not heavy on the dressing." I had Mozzarella Marinara, a brick of delicious cheese in Marinara sauce. 8 million fat calories. Fabulous.

The restaurant boasts a full bar. There's a small bar area to sit and have a drink, or to wait for your table. We have been here several times and have never had to wait for a table, however, we always make reservations and we eat on the early side, 7:00 PM. Stevie ordered a glass of Indigo Hills Pinot Noir, \$6, which she described as "full bodied." It's how she likes her wine. It's how I like my women. I had a draft beer, \$3, Murphy's Amber, which was just odd enough tasting for it to be out of the norm.

Stevie's main course was Fettucini Rossi Frutti...the presentation of which was "jumbled and not aesthetically pleasing...but the shrimp, clams and scallops...good al dente

Fettucini in tomato basil sauce was very tasty without being overpowered by the sauce." My main course was Ravioli alla Spiaggia, which was shrimp and crabmeat and salmon ravioli in red clam sauce. It looked unnervingly like Stevie's main course. The other suspicious thing was the speed the main courses were delivered to our table. Fast...maybe too fast?

Main courses cost approximately \$17 and offer a variety of pasta, seafood, chicken, meat, and even a couple vegetarian samplings.

For dessert, Stevie had Apple Caramel dessert, which was an "interesting dessert of cake with apple/caramel filling and caramel on top and a shave fried apple on top. Tasty and light." I had a Chocolate Box Cake, which was sweet enough to bring down a rhinoceros. More chocolate than should legally allowed to be served. Stevie had a wonderful cup of decaf cappuccino...I had a Godawful cup of decaf regular coffee. Desserts run about \$6, coffees about \$3.

Including tax and tip, we spent about a hundred bucks...and other than too many large groups of people who looked suspiciously like tourists, we liked it a lot.

After you eat, stamp your feet, and make a scene (or maybe just ask politely), the staff will let you through an unmarked door in the restaurant to the adjoining Fine Arts Building two-story lobby, dating back to the 1920's.

And the lobby's spectacular. It has molded terra cotta and colored tile, and the fountain in the center of the lobby has a beautiful bronze figure. The fountain is surrounded by more sculptured figures and seventeen bronze showcases. This is one of the premier interior spaces in all of Los Angeles. A real treat. A trip worth taking.

Ciao Trattoria

815 W. Seventh St. (at Flower)
213/624-2244

Hours: Monday - Friday, 11 a.m. - 10 p.m., Saturday - Sunday, 5 - 10 p.m.

Nick + Stef's
Continued from page 10

vinaigrette and glazed jumbo white and green asparagus (both at \$8). When was the last time you encountered that trendy new hybrid of broccoli and asparagus on a steakhouse menu?

Depending on the market price for a grilled Maine lobster, the most expensive dish from the 12 steak, chops and grill section will be 12 ounces of the New York Striploin — dry-aged, of course — at \$32. The 20-ounce Porterhouse comes in at \$29 as does the 10-ounce Filet Mignon. Three other beef cuts are offered as are veal, lamb, venison and pork chops. A crispy free-range chicken from the grill, for those in search of a lighter meat, comes at \$19 a serving. Each evening also includes at least one or two fish specials, along with the previously mentioned lobster. If red meat is not your thing, you'll certainly not starve while sharing a table with a pack of carnivores!

The 12 sauces (at no charge) range from traditional Béarnaise, Hollandaise, Field Mushroom and World of Mustards (quite excellent in a way that French's could never dream of!) to the more unusual likes of tomato-chile chutney, summer truffle butter, creamy horseradish and caramelized onion, black olive tapenade and pepper trilogy. A personal favourite is the reduction of Napa red wine sauce. A version of this used to be offered with an infusion of bone marrow. Now we're talking!!! When I lamented its disappearance from the menu our waiter was prompt to offer that the kitchen could indeed add marrow. While a quick addition of marrow did not quite match the silky quality achieved by allowing it all to blend together slowly as it did in the past, it did give a jolt of richness to my sauce. Even though the meat is so tender that it has the texture of butter, during dinner, guests use Chateau Laguirole steak knives — hand-crafted in France's Aveyron Region for the past two hundred years.

And now for the MAIN COURSE — in Carl's eyes — the potatoes! While he fancies himself the

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Downtown

If you are looking for a casual atmosphere and moderately priced Italian restaurant, look no further than La Bella Cucina. Located downtown on Figueroa Street, next door to the Hotel Figueroa (a short detour to check out the lavish lobby and bar is a must) and within walking distance to Staples Center and the Convention Center, you will find this casual eatery a welcome addition to your repeat restaurant list.

Upon arriving we were greeted by a friendly staff, seated immediately, and served a very tasty warm homemade Italian pizza bread with butter, instead of the traditional infused olive oil.

The extensive menu is presented tableside on a hand-written board, which changes daily and features several appetizers, salads, soups, pastas and main course entrees. As an appetizer we shared a delicious Bruschetta (\$5.95), served warm on homemade bread. The tomatoes were fresh and seasoned perfectly. We then shared a classic Caesar salad (also \$5.95). The salad had a very good flavor but a bit over dressed and the croutons were a bit soggy. The portion was

La Bella Cucina

by Allan Ericksen and Jim Meister

large so sharing is recommended. We ordered three entrees, Eggplant Parmigiano (\$10.95), Spaghetti Bolognese, traditional spaghetti with meat sauce (\$12.95), and Farfalle alla Botega, bow tie pasta with sun-dried tomatoes, fresh spinach, mushrooms and chicken in a light cream sauce (\$12.95). All were served hot and the portions were large. All of the entrees were quite tasty and the pasta was cooked perfectly.

Much to our surprise, the restaurant is open late and draws a late night crowd. When we left at about 10:00 PM, all but 3 of the 26 tables were full. Outdoor seating is also available. The restaurant serves beer and wine only. The wine list has a fair selection of Italian wines, priced from \$15 to \$45 per bottle. The restaurant accepts most major credit cards and cash. La Bella Cucina is open Monday through Friday for lunch and daily for dinner. Reservations are accepted, and highly recommended for lunch.

La Bella Cucina
949 S. Figueroa Street
213/623-0014

Downtown

Downtown being only minutes away is part of our urban neighborhood. Located at 7th and Figueroa, Engine Co. No. 28 has everything going for it: an exquisitely restored firehouse setting, an adaptive reuse of Los Angeles' most elegant firehouse, wonderful ambience and fine food. The building is Los Angeles Cultural Monument No. 348, declared on March 28, 1988 (as Fire Station No. 28) before its adaptive reuse. As this demonstrates, historic designation makes for excellent planning.

In keeping with the firehouse theme, the menu features simple but good food (rather like Hollywood's legendary Musso and Frank), including firehouse specials. The service is competent and unpretentious. It is a setting for both special celebrations and a quick nightly dinner when you don't feel like cooking at home. We have a family tradition of celebrating my husband's birthday there. He orders liver and onions, which his mom would cook on his birthday. Other meat lovers' dishes include the whiskey and fennel sausages, and lamb. For a seafood lover, the crab cakes are rich in crab and served with a remoulade sauce. Having sampled crab cakes all over town, these rival anyone's. Usually there is a fish special, which I've always found to be beautifully cooked and tasty. They do grilled salmon with various embellishments. In addition there is usually a firehouse pasta specialty. If you aren't that hungry, the sal-

Engine Company No. 28

by Jean Frost

ads are excellent. One can make a dinner out of a salad and a side of their wonderful mashed potatoes or crispy garlic fries.

It is open for lunch and dinner, lunch Monday through Friday, and dinner seven days a week. When they first opened they had luscious Kumamoto oysters which I miss but the focus has turned to more meat and potatoes and firehouse specialties. (And for anything on the half shell, it is difficult to compete with the Water Grill.)

The Engine Company has an elegant bar and is a great place to stop for a cocktail even if you are not dining. While reservations are recommended, on occasion you may show up and luck into a choice table. However, without reservations the host/hostess may politely turn you away. You are taking your chances without a reservation.

Entrees are \$13-21, lunches around \$10-15. They have an excellent wine and beer selection and I would recommend the Guinness. Located at 644 South Figueroa, it is a place you can take anyone and they'll find something they like on the menu.

Engine Company No. 28
644 South Figueroa
213/624-6996

Breakfast and lunch served weekdays only. Dinner nightly; closes at 9 p.m.

Downtown

Oomasa
by Kirk Honeycutt
and
Mira Honeycutt

We love sushi. Sometimes you do need to get a small business loan to eat at certain posh sushi joints that populate the Southland but, hey, imagine how much you would be charged if they actually cooked the fish. However, we have discovered a sushi joint in Little Tokyo that has two things going for it: One, it's relatively inexpensive. And, two, it stays open late. Until 1 a.m. to be exact. So after a concert at the Music Center or a game at Dodger Stadium, Oomasa is ready for business.

The 60-seater is about twenty years old, we are told. It contains both a sushi bar and regular banquet-style seating. The decor features an appearing wood along Japanese lanterns and screens. You could easily be in the real Tokyo. And, yes, you can get cooked food — beef teriyaki, shrimp tempura, etc. We have just never tried it since we go for the sushi. Nearly all of the sushi dishes for two go for \$3.40. The rolls — meaning California roll or Tuna rolls — range from \$3 to \$5 (with the delicious soft shell Spider roll priced \$9).

We recently tried the miso soup, both tiny Japanese mushroom (\$2.50) and clam (\$3.50), which were quite good though a bit salty. And speaking of sodium, the soy sauce comes in both regular and low sodium. Hot sake runs from \$3.50 (small) to \$6.50 (large) and cold Japanese beer from \$3.30 to \$5.50. Along with the soup, we indulged in speciality rolls such as tempura roll (crispy shrimp and vegetables wrapped in nori) and spicy tuna roll (chopped raw tuna wrapped in lettuce and nori). We then proceeded onto an assortment of sushi - succulent bites of salmon, yellowtail and halibut topped with shiny pearls of salmon roe, along with octopus and somewhat chewy red clam sushi. After polishing off a large hot sake, we had spent just north of \$40.

For adventurous youngsters there is a sushi platter for children - tender slices of fresh tuna, shrimp, egg omelet and fruits at \$6. Other assorted sushi platters range from \$10 to \$13. The popular lunch specials of mix and match tempura, sushi, sashimi and beef/chicken teriyaki come with soup, steam rice and Japanese pickles and are priced from \$8.70 to \$10.80. The same as dinner specials are priced from \$10.80 to \$17.50. The somewhat limited dessert menu offers green tea and ginger ice cream, and both the flavors are outstanding.

After a satisfying dinner of sushi and sake, you can take a stroll along the mall, browse through Japanese gift shops or hit one of the karaoke bars.

Open 11.30 a.m. to 1 a.m. (Closed Tuesday). All major cards accepted. Parking validated at Japanese Plaza lot.

Oomasa
100 Japanese Village Plaza Mall (between First and Second St. at Los Angeles St.)
213/623-9048

Downtown

Weiland Brewery
by Robert Leary

If you are heading downtown to either MOCA's Geffen Contemporary or the Japanese American National museum for an afternoon or evening of museum hopping my neighbor Wally and I ran across a fun place to catch a nice meal.

It's the Weiland Brewery on 1st St. and Temple. Located directly across for the Japanese American national museum, Weiland Brewery even has security parking right out in front.

Wally Matsuura and I had lunch there a few weeks ago after touring the Japanese American museum where Wally's father's baseball uniform is now on display!

We were both so excited by seeing this display that we felt we needed a cold, stiff drink! Weiland Brewery met the challenge nicely. They have nine draft beers on tap as well as a full bar. The manager told me they even bottle three of their own beers. I opted for dark malt from Scandinavia that was yummy and Wally being the dapper-Dan that he is decided to knock off a very dry Sky Martini. Wally's only complaint was that the olives took up too much space in the glass.

The menu consists of a combination of American and continental cuisine. Appetizers while not being exotic ranged from chicken fingers, assorted cheeses, egg rolls and veggie wraps with prices in the \$3.95-5.95 range. Salads consist of a delicious Cobb salad at \$6.95 as well as chicken Caesar and a very nice Chinese chicken salad for \$6.95. They have a variety of homemade soups and the daily special that day was split pea, which Wally said was fine. As for the main course, there are your basic sandwiches and fries as well as steaks, seafood, and chicken.

Wally opted for the ahi tuna at \$7.95 while I had sliced steak at \$8.95. Both entrees came with fresh mixed veggies that were excellent. Desserts are limited to assorted cheesecakes, ice creams, and fruits at \$3.50 each. We both agreed the portions were ample, the food delicious, and the service fast and reliable.

Hours of operation are: Monday, 11 a.m. - 12 a.m., Tuesday - Friday, 11 a.m. - 2 a.m., Saturday, 1 p.m. - 2 a.m., closed Sunday. These hours make this a perfect place for the WAHA night howls!!!!

Weiland Brewery
400 East 1st St.
Los Angeles Artists' District
213/680-2881
Reservation for groups of 6 or more is requested.

Downtown

*L.A. Prime A New York Steakhouse*by *Laura Meyers*

Forget fusion. Lose low-cal. Give up on healthy greens. Instead, think succulent and savory slabs of red meat. Now that Downtown is a bastion of beef, with at least a half dozen (expensive) places devoted to Grade A Prime, it's hard to choose among its various manly temples of testosterone. We tried a room with a view, and were not disappointed.

Towering 35 floors above the city at atop the Westin Bonaventure Hotel, one floor above the famed revolving Top of the Five bar, L.A. Prime bills itself as a traditional New York-style steakhouse, serving aged prime beef flown in from Chicago stockyards. Its elegant decor is more Continental than East Coast grill. On the inner circle of this circular restaurant are private, raised booths with plush leather-like upholstered banquette seats of black and white. Along the outer circle are tables spaced far enough apart so that your conversation will never overlap the couple's next to you. And no matter where you are seated, there is that glorious panoramic view of Downtown, the Hollywood Hills or even West Adams.

Some fine wines are served by the glass at L.A. Prime. I tried a very nice, though not inexpensive, merlot, bottled by Steele Shooting Star, for \$10.75 a glass. My companion looked over the entire wine list — a roster of more

than 250 wines — and was pleased to find his favorite Italian wine, Brunello, among the choices. "One measure of a good restaurant, for me, is whether or not they carry this wine," he observed (at \$185 a bottle, however, my friend sipped a glass of cabernet).

The amiable waitress doesn't hurry us. When we do order, she doesn't write it down — yet, be assured, the orders weren't screwed up at all. My friend ordered an iceberg wedge salad (\$7.25), with his Maytag blue cheese dressing on the side. I had baby spinach leaves with hot bacon dressing (\$7.50) — a little on the sweet side, but good nonetheless. For our entrees, we came for the steak, and steak is what we got. Mine was a 12 ounce New York Sirloin (\$25), ordered medium rare and arriving cooked just that way. My friend selected Filet Mignon (\$32), which he pronounced "seasoned to perfection." Although any steak here can be accompanied by a choice of sauces (peppercorn, Bernaise, lemon herb butter, hollandaise or L.A. Prime's own steak sauce), our waitress recommended we stick to plain beef, which is liberally seasoned with pepper, garlic and salt already.

As sides, we shared sauteed forest mushrooms (\$6.50), which had a deep woodsey flavor, and onion rings

Continued on page 17

Downtown

If you just want to eat, there are many places that will do — you'll find them reviewed elsewhere in this issue. But if you want to be transported — both aesthetically and gastronomically — then there is only one place to go: Cicada.

Cicada is located on the ground floor of the 1928 Oviatt Building in downtown Los Angeles. This is L.A.'s first Art Deco building, direct from Paris courtesy of James Oviatt. Enter though the massive Lalique doors into what used to be the men's store, patronized by the likes of Cary Grant, Adolph Menjou, Gary Cooper and other luminaries of the Silver Screen.

The interior remains virtually unchanged since then: cases that once displayed hats now showcase wines and champagnes, drawers which held ties and handkerchiefs are now filled with napkins and silverware. Fantasizing that you are back in that golden age is easy, and the friendly but dignified staff will help you make the transition.

All the ambiance in the world won't satisfy without complimentary culinary accompaniment. Cicada won't let you down. Start with black Mission figs stuffed with gorgonzola and wrapped in prosciutto or perhaps a salad of

mized baby greens with roasted peppers and pine nuts in a red wine vinaigrette. Salads range in price from \$6 to \$16, for lobster. Pastas include a lobster and leek ravioli with mascarpone topped with summer truffles (\$17), while main courses range from grilled veal chop with roasted potatoes, root vegetables and a portabello foie gras sauce (\$32), grilled salmon with zucchini, sweet corn and bok choy in a corn coulis (\$25), to rack of lamb with an oven-dried tomato tart. (Be aware: the menu does change from time to time, with entrees priced from \$22 to \$32).

There's no question that Cicada is expensive, but it will be a unique dining experience. Take someone you want to impress, celebrate a special occasion — or just dress to the nines and go; believe me, it will be an occasion. Bon appetit!

Cicada
617 S. Olive St.
213/488-9488

Lunch Monday - Friday 11 a.m. - 2:30 p.m., Dinner Monday - Saturday starting at 5:30 p.m. Call for reservations because Cicada often closes for private parties.

Downtown

Recently I discovered what has become my new favorite restaurant downtown, Soul Folks Cafe. I have mixed feelings about letting others in on this discovery. While I believe in sharing my "finds" with my acquaintances and want Soul Folks to enjoy a healthy business, I don't want it to become too popular and therefore too difficult to get a table.

Located in the Artist District of Downtown (714 Traction Ave.), Soul Folks is a culinary oasis in an otherwise industrial location. While the Artist District is growing and is home to some wonderful loft style apartments and eclectic residents, the area consists of a number of warehouses which might be an intimidating setting for individuals not familiar with the neighborhood. However, don't let the "industrial" look to the neighborhood turn you off, otherwise you will miss what Soul Folks' motto describes as "The finest African American Cuisine in the downtown Los Angeles Area."

Soul Folks is more of a "soul cafe" rather than a "soul food" restaurant and is best described as an incredible food value with great portions for a small price. Soul Folks Cafe is a little difficult to find, located on the corner of Traction Ave and Second Street (just east of Little Tokyo), Soul Folks shares its space with a newstand/tobacco/candy counter. As you enter, you veer off to the right into a small room housing about six tables (There are an additional four tables located outside in front of the cafe). The Cafe is small and can accommodate only about 20-25 patrons at any given time. They do however do a large amount of catering and can cater an event for a many more.

The Cafe is closed for dinner but offers breakfast and lunch seven days a week. Breakfast is served all day with prices ranging from \$4.25 (traditional 2 eggs, 2 bacon, toast, home fries or grits) to \$7.50 for "the works" omelette. However, the highlight of the breakfast menu is the #3 Soul Special (Waffle with two eggs and fried chicken

Soul Folks Cafe

by Rob Johnson

wings- pancakes can be substituted for the waffle, but the waffle is highly recommended).

Lunchtime is a real treat with prices ranging from \$4.25 (hamburger with fries or salad) to \$9.99 for the Fried Fish and Chicken combo. The portions at Soul Folks are very large and are certain to leave you asking for a "to-go" container. The Fried Fish and Chicken combo is the most popular selection on the menu and consists of either fried Red Snapper or Catfish and Chicken served with greens, potato salad (flavored with a number of spices, most notably paprika), corn bread and the best macaroni and cheese that you will ever taste (next to Kathleen Salisbury's).

I have also had the Hot Link Sandwich (\$4.75) which comes on thick grilled egg bread served w/ fries (which are made from handcut fresh potatoes). A wide selection of other sandwiches are available, most ranging in the \$4.50 price range.

For those who prefer something a little lighter (but not necessarily smaller), Soul Folks offers a Cobb Salad that is served on a dinner platter of salad topped with loads of Turkey, Bacon and Cheese. This salad is a little unique as it is topped with a baseball sized scoop of tuna salad (which is a little on the sweet side for my tastes). They also offer a "cold-blooded soul

Caesar salad with orgasmic chicken" which I am informed is a basic Caesar Salad with chicken (\$7.50). Other selections include smothered steak with onions and gravy (\$8.95), eight hot wings with garlic bread (\$5.25) and for vegetarian clients they offer the Soul Folk Veggie Delight (\$7.25) with greens, macaroni & cheese, red beans & rice, cabbage, corn bread and BBQ tofu or a vegetarian pasta (\$6.50).

If you work downtown, Soul Folks is easily accessible via the "A" dash, which drops you off at the front entrance. Others driving to the location will be happy to know that there is plenty of street parking available. Soul Folks is about the food, not about the service, which is a little slow. If you have limited time, you might wait for another day or you can always call in your selections ahead of time and Elaine will have it waiting for you when you arrive. Otherwise, sit back and enjoy the interesting selection of artwork on the wall (which is available for sale) or simply enjoy the always entertaining mixture of recorded music playing on the C.D. player (ranging from Billy Holiday/Ella Fitzgerald to modern jazz and hip/hop). They accept ATM, VISA, Mastercard and AMEX as well as cash.

Soul Folks Cafe

714 Traction Ave. (Corner of Traction and Second St.)

213/613-0381

Hours: Monday -Friday 7 a.m. - 5 p.m. Sat/Sun 8 a.m.- 3 p.m.

Present and Past: The Judson Studios & the Art of Stained Glass

The art of stained glass is over a thousand years old. Used in the Gothic period in Europe, the art flourished again during the Arts & Crafts era. Now the Judson Gallery of Contemporary and Traditional Art has launched a lecture/education series and art exhibit of stained glass produced at the famous Judson Studios, founded in 1897 and still operating, in conjunction with a related exhibit, "Painting on Light," continuing at the Getty Center in Brentwood through September 24.

* Sunday, August 13, "The Judson Studios & the Art of Stained Glass" Walter Judson, owner, Judson Studios

* Sunday, September 10, "Stained Glass and the Arts & Crafts Philosophy in the 21st Century" David Judson, director, Judson Studios

* Sunday, September 17, "The State of Spirituality in the Work of Contemporary Artists" Ronald E. Steen, art historian and art educator

All lectures from 4:30 p.m. - 6 p.m. at the Judson Art Gallery, 200 South Avenue 66, Highland Park. Call 800/445-8376 to reserve. \$10 advance/\$15 at door.

Nick + Stef's

Continued from page 11

"king" of mashed potatoes, Carl is the first to concede that the various versions here give him not only a run for his money but also his reputation. His first choice: the "super mashed potatoes with super butter," followed closely by the garlic-scented French fries. Other choices vary from the traditional baked potato and a gratin with aged cheddar cheese to a more cutting edged dish of sweet potato fries with crispy ginger and a warm salad of new heirloom potatoes. Some of us are prone to roasted potatoes and while the menu does offer roasted red bliss potatoes with fire roasted peppers and garlic cloves this is not to be confused with a traditional English, Irish or Australian version. On our last visit I asked that the kitchen try to roast these to crispness. Unfortunately the attempt still left them way too soggy for my personal taste. When the waiter noticed that I'd eaten barely two mouthfuls, the charge disappeared off the bill. Although all the potato choices are only \$4 each, I thought it was a very nice touch to deduct. It left me thinking the restaurant was concerned about my thoughts and experiences. Smart business!

Great food demands wines of a similar stature, and that is what general manager Hossein Zargaran and his team have achieved. The bar offers a top-shelf selection of spirits, etc (keeps Carl more than happy!) but it is the extensive wine list that has me drooling. For those of you into moderation, the list starts with wines by the glass varying from \$6 to \$14 a glass and covering an impressive selection of nine whites and 12 reds. A great half bottle selection follows that includes domestic and French champagne — as well as reds and whites. At the other end of the range (from those glasses and half bottles) there is a truly impressive list of 52 magnums (and larger sizes) of various wines — with a price selection that spreads from \$125 (a very good deal if you're with a group of friends) for a Ferrari Carano Siena to \$1,900 for a Chateau Angelus from St. Emilion. The pages listing regular bottles seem to go on for days. The Chardonnay Burnout section with 11 varietal whites includes our personal choice for Napa's best blanc — the sauvignon from Duckhorn. And at \$36 a bottle it was one of the best white values on the entire list. For a red we settled for a regular bottle of cabernet-sauvignon from Australia's Glenguin winery — a steal at \$45.

We are not avid dessert fans, particularly when we have consumed so much delightful food during earlier courses. But in the interests of research, on our last visit we did split a selection — the peach upside-down cake. It was actually a very good example of a mushy upside-down cake, if you're into that sort of thing. People who are more savvy about desserts rave that the lemon meringue pie with lemon sauce is the best in the city. I've also heard other diners swoon over the creme brulee, the chocolate double layer cake, the home-made ice cream, the cookies and virtually everything else on the dessert list — including the assorted cheeses. All of these temptations vary from \$5 to \$8.

Reflecting the quality of the wine list in general, the after dinner drink selection gets my vote over any of the desserts. No matter how full from food, there's always room after for a little liquid something to settle the stomach. And what a variety to contemplate and taste. The cognacs range from four quaffable offerings under \$10 to an eminently quaffable Remy Martin Louis XIII at \$135 a snifter. The majority of the ports are under \$10 a glass and all the calvados and grappa is \$15 or less. The blissful Far Niente, Dolce, from the Napa at \$25 is, to my mind, as good a way as any to roundout a visit to Nick+Stef's.

Our check for the two of us for the night came, before tip, to a few pennies short of \$210. Certainly not a cheap night. But there are some evenings when you're worth nothing less and this is the perfect place to indulge. And it's probably the closest Carl and I will ever get to a 12-step program!

Nick+Stef's takes all major credit cards.

Nick+Stef's Steakhouse,

330 S. Hope Street,

Tel: 213/680-0330 Fax: 213/680-0052

steakhouse@nickandstefs.com

www.nickandstefs.com

Lunch: Monday through Friday 11:30am to 2:30p.m.

(Lunch prices approximately a third less than dinner)

Dinner seven nights a week. Nick + Stef's will seat you until 9 p.m. Monday through Thursday, through 10:30 p.m. Friday and Saturday, and only until 8:30 p.m. Sunday.

Plus:

Bar happy hour with hors d'oeuvre specials from 3 p.m. to 8 p.m. Monday through Friday, plus there's a Giant TV in the bar for sports fans (not audible in dining areas!)

Complimentary shuttle to Staples Center and theatre evenings.

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Culver City

San Gennaro Cafe
Alan Schoening

Having recently returned from two weeks in Italy, and having lived in the suburbs of Flatbush, Brooklyn (Manhattan), I know "autentic" Italian food when I eat it! In a very unassuming building on a corner in Culver City dwells the San Gennaro Café. It caught my attention only because we used to attend the San Gennaro Feast Day in Little Italy (NYC) years ago.

In existence only 14 years, the décor, style and Neapolitan food hark back to a 1950's supper club. It appears to be a restaurant that neither needs nor uses any advertising, as on a recent Saturday night, we seemed to be the only non-regulars there. Entertainment that evening was the Singing Flowerman from the Century City Shopping Center, and you know his repertoire of Sinatra, Bennett, Avalon etc.

The restaurant has a wall of wine: reds, whites, domestic and imported, nearly 100 labels, and all at the unbelievable price of \$12. each, this in addition to a superb wine list with more realistic prices for older vintages.

The service was not only professional, but friendly, helpful and efficient. The busboys did not lurk next to the table waiting to steal a plate as soon as it appeared to be empty, a refreshing change. The owner/maitre'd, a former resident of Flatbush, knew most of his customers by name, and was quick to trade jibes, jabs and jokes with them.

Now, onto the food. Seven fresh soups, \$4-6. 20 salads \$4-10. 30 pastas \$6-13. Three risottos \$9-15. Six raviolis \$6-17, all made on the premises. Lots of traditional

chicken, veal, seafood and beef dishes. at \$10-20, and a huge one pound veal chop at \$24.95

Now we're talkin' pizza here!!! Seven fancy-drancy California pizzas from \$7-19. New York pies wit regula or tick crusts, and your choice of 25 toppings from \$4.75 - \$16. 16 hero sandwiches and seven hot including my all-time favorite - Eggplant Parmigiana from \$5-8. Lots of lunch and dinner specials and a dessert cart "to die from."

Judie and I shared a salad, enough for four with spinach and feta She also had a superb Manicotti and I had grilled whitefish with pasta and marinara sauce, probably the best restaurant fish I have eaten since Miller Bros. in Baltimore 40 years ago. Two dinners, and a large bottle of sparkling water came to \$41.00 plus tip. No room left for dessert but a great urge to return there again and again.

Reservations are recommended. The owner assured us that he sticks to the time.

Call or fax take-out and delivery

San Gennaro Cafe

9543 Culver Blvd. Culver City (west of Robertson)
310/836-0400 FAX 310/836-1624

Hours: Monday through Thursday, 11 a.m. to 10 p.m., Friday to 11p.m., Saturday, 4 - 11 p.m., Sunday 4 - 10 p.m.

M & M Soul Food

Continued from page 9

or turkey and cheese (\$4 - \$5.75). My companion chose a very tasty BBQ Beef sandwich (\$7.75), which had a thick and spicy-sweet sauce, more Kansas than Carolina. We both liked it very much.

For dessert, we've tried both the peach cobbler and the apple cobbler (\$2.25). Both are very sweet, and very cinnamon-scented. I order my dessert to go, of course, because I have never finished a soul food dinner in one seating. At home, I like to use unsweetened whipped cream with the cobbler, but a vanilla bean ice cream does nicely as well.

Breakfast, which I've not sampled, is served daily until 1 p.m., and includes such soul stand-bys as chicken & waffles, hot links & eggs and salmon croquettes.

M& M Soul Food

3552 West Martin Luther King Blvd.
323/299-1302

Open Sunday through Thursday, 8 a.m. to 10 p.m., Friday and Saturday until 11 p.m.

L.A. Prime

Continued from page 14

(\$4.50), which were less successful. I'd like to try the "smashed" sweet potato (\$5) and the sauteed garlic spinach (\$5.50) the next time I eat here.

And there will be a next time, budget permitting. L.A. Prime offers nicely prepared food, a quiet and refined setting, a dead-on fantastic view of city lights, and, as my companion pointed out, expert yet unobtrusive service. "They left us alone to talk once we were settled in," he noted. Although the restaurant is relatively new, the staff is not. The chef, and our waitress, among others, had worked in the Bonaventure's top floor restaurant before it switched recently from a more Continental theme to steakhouse. The experience shows.

L.A. Prime

Westin Bonaventure Hotel
404 S. Figueroa Street
213/612-4743

Reservations recommended

Dinner nightly, Sunday - Thursday 5:30 p.m. to 10 p.m., Friday and Saturday until 11 p.m.

Member Discounts

Reminder: The following companies and organizations offer discounts to WAHA members. Show your WAHA membership card when you make your purchase.

Best Lock and Safe Service contact: David Kim
 2203 W. Venice Blvd. Los Angeles 323/733-7716
 10% discount on lock and safe labor and materials

Washington Dog & Cat Hospital
 1692 W. Washington Boulevard Los Angeles, CA 90007 323/735-0291
 50% off office exams

Meyers Roofing
 5048 W. Jefferson Blvd. 323/733-0188
 10% discount

The 24th Street Theater contact: Jon White-Spunner
 1117 24th Street Los Angeles, CA 90007 213/667-0417
 \$2.00 off ticket price

Cafe Club Fais Do Do
 5257 West Adams Blvd. Los Angeles, CA 90016
 323/954-8080
 No cover charge at door

Lucky Chimney Sweep
 4000 College Crest Drive Los Angeles, CA 90065
 888/62lucky -- 888/625-8259
 Susan and Alfredo Johnson

Sherwin-Williams
 1367 Venice Blvd. L.A. 90006 213/365-2471
 20% discount off regular product price (you must have a special discount card)

Washington Tire & Wheel
 1951 W. Washington Blvd. Los Angeles 323/731-0781
 Dealer's pricing on all tires and full line of custom wheels (See Bill Fuqua, Jr. for this discount)

Papa Cristo's Taverna
 2771 West Pico Blvd. Los Angeles CA 90006 323/737-2970
 10% discount on catered food orders

Vintage Plumbing Bathroom Antiques
 9939 Canoga Avenue Chatsworth, CA 818/772-1721 (hours: by appointment only)
 10% discount on purchases at Chatsworth facility

A Call to Members

If you frequent a local business -- retail store, restaurant, service provider, etc. -- ask them if they would like to offer a discount to WAHA members. Explain that they would benefit from the increased exposure to many local consumers, and would be listed monthly in the WAHA newsletter. Or, call me at 323/733-6869 and I would be happy to contact them.

-- Steve Wallis

NOTICE: WAHA's combined Zoning & Planning/Preservation Committee has a new standing meeting night: the Third Wednesday of each month, at the offices of City Living Realty, 2316 1/2 South Union Avenue, Suite 2 (intersection of Union, Hoover and 23rd Street). Mark your calendars to join and attend this committee -- it's one of our organization's most important activities. Contact Tom Florio or Eric Bronson for more information.

Become a member (or renew)! You can do it today!

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- ____ Benefactor \$ 250.00
- ____ Senior/Student \$ 17.00
- ____ Newsletter only \$ 17.00

____ **DO NOT** include my name, address and telephone number in the WAHA membership directory.

Please make check payable to WAHA.

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 2263 S. Harvard Blvd
 Historic West Adams
 Los Angeles, CA 90018



Please Note: WAHA does not endorse or claim responsibility for any of the services, products or "for sale" items advertisers have listed in these pages.

ADVERTISE HERE! WAHA classifieds are free to paid members. To place a display or classified, call Janice Lipeles (323/737-2370). Classifieds will be for one month only. If you wish to repeat your ad, please call Janice Lipeles by the deadline. After 3 issues for the same ad, there will be a charge of \$.25 per word.

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 Quarter Page ..(5 3/4 x 4 5/8)..... \$25 monthly, \$250 - 12 issues
 Business Card ..(3 1/2 x 2)..... \$10 monthly, \$100 - 12 issues
 Remember, the deadline is the 1st of the prior month!

WAHA CLASSIFIEDS

Yard Sale - Tons of great stuff! Sat, Aug. 19, 9 a.m. - 4 p.m. Sun, Aug. 20, 10 a.m.- 3 p.m. 2101 South Gramercy Pl.

WILL DONATE TO YOUR FAVORITE CHARITY: Antique safe, painted black; ceramickiln approx. 30"x30"x30"; two potter's wheels; boxed (24 or 36") coral trees; medical supplies (boxes upon boxes); scaffolding parts. Charity must pick up. **FOR SALE:** (2)5-panel cabinet doors, ptd.; tractor wheels with new rubber tires (40-50); blond wood plastic laminate table tops & white legs approx. 24"x108" (6-7). **For Rent:** Large room in turn-of-the-century mansion with full bath & walk-in closet. Western windows overlook Baldwin Hills sunsets. \$600/mo., incl. utilities. Call Janice at 323/730-9110.

For Sale: Victorian sofa and chair - excellent condition, velvet, dark green. \$1,500. Beautifully-carved, channel-back Deco walnut sofa, matching chair, additional chair, raspberry velvet. Perfect condition. \$2,000. Call Carolyn at 626/966-6373.

Wanted: Nanny for two West Adams infants, starting late August, fulltime. Interested in leads and referrals. Call Mary at 323/731-9204.

For Sale - Antique stove, armshair, Craftsman doors and windows, enameled wall sinks. Call Chris 323/735-2130.

Experienced housekeeper looking for work. Recommended by Lynda Reiss. Call Myra at 323/585-4345.

For sale - 500 antique doors, windows, & house fragments. Call Roland at 310/392-1056.

For Rent - Large single carriage house apartment inside gated backyard. Fireplace, bay window, kitchentte, 3/4 bath, carpeted. \$525/mo inc. utilities. 323/731-4325.

Wouldn't you love to own Mugsy? He's a big (BIG -- 77 pounds) baby boy white bulldog/pit/mutt mix who's looking for someone to receive his slurpy love. About two years old, neutered, has had shots. Laura 323/737-6146.

Roommate Wanted? Vintage Stove for Sale? Garden Plants in Search of New Home? Place your classified ad here to reach preservation-minded readers. Contact Advertising Director Janice Lipeles (323/737-2370) NO LATER THAN the first of the prior month.

August Birthdays: Party Time

by John Rentsch

(Editor's note: This birthday list is a re-run from 1999. If you have an August birthday, please let us know).

I've a sneaky suspicion that there are more than 14 WAHA members celebrating birthdays or other special occasions this month, but unfortunately we only know of 14. So, AGAIN, I'll repeat my plea for your help in updating our records. Call 323/735-3500 and leave a message giving me the dates of your special celebrations.

The August birthdays that we know of are:

- | | | | |
|----|----------------------------------|----|---------------------------------------------------|
| 2 | Jodi Siegner | 24 | Julie Eidsvoog |
| 4 | Alison Slater | 28 | Chris McKinnon |
| 6 | Laura Meyers | 29 | Sue Strickland |
| 9 | EmmyLou Burke | 31 | Peggy Sue Deaven,
John Kurtz |
| 12 | Kathleen Salisbury | | |
| 16 | Walter Matsuura,
Tom McCurnin | | <i>Congratulations to our candle
blowers!</i> |
| 17 | Chuck Roche | | |
| 18 | Ken Takemoto | | |
| 22 | Shelley Adler | | |



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August Calendar

All committee meetings begin at 7 p.m.

- 8/16 Zoning & Preservation Committee
at City Living Realty
23161/2 South Union, Suite 2
Contact Tom Florio 213/749-8469
- 8/22 Newsletter Committee
at Laura Meyers'
1818 South Gramercy Place 323/737-6146
- 8/24 WAHA Board Meeting
at Jim Meister's
1620 Virginia Road 323/766-8233
- 8/27 WAHA's Annual Ice Cream Social (see page 3)
2015 S. Victoria Avenue Wellington Square 1-4 p.m.

WAHA has a new Web Site. Check it out at:
www.neighborhoodlink.com/la/westadams

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