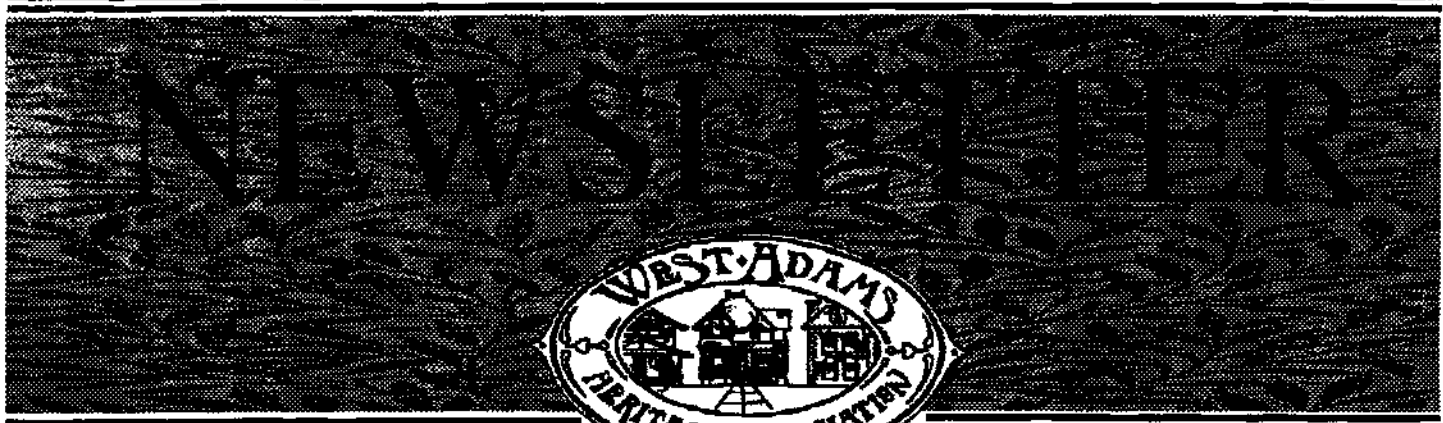


"...to support preservation of the West Adams community's architectural heritage and beautification activities, and to educate Los Angeles' citizens and others about cultural heritage and restoration techniques..."



Number 185

August 2001

## Food, Glorious Food

### WAHA's Annual Food and Restaurant Issue



From flowers to food...just as the summer progresses in your garden, so does the content of your newsletter. Welcome to WAHA's Annual Food and Restaurant Guide. There's nothing that WAHA members like more than eating and entertaining -- usually at the same time. And so, once again, we're happy to give you more local dining choices, both ethnic and elegant, that demonstrate that West Adams and its nearby environs are terrific places for food.

Here in the Historic West Adams District, we can

sit outside on warm summer nights and sip a latte at the Starbucks in University Village, across from USC. In the morning, we can dash over to our own Krispy Kreme outlet, at Crenshaw and Martin Luther King, delighting both children and film location scouts with our easy access to these hot, sweet, and gooey treats. Or we can visit a local panaderia for wonderful bakery goods.



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, play to standing room crowds. And now Downtown, once an epicurian wasteland, offers great food and -- Surprise! -- it is NOT shuttered at night. How times have changed. Today there are so many Downtown cafes, cucinas, and top flight fine dining establishments that we can't write about them all, even with an annual publication devoted to the subject.

As the Historic West Adams District and the region have undergone breathtaking cultural changes over the past two decades, so have our restaurants. Today, you'll find cafes specializing in not just Mexican food, but Sonoran, or Yucatan, cuisine -- or seafood, or even Mexican vegetarian fare. Each Central American culture has its own food heritage -- and its own distinct restaurant in or near West Adams. You'll read about some of these cuisines inside.

Over the past three summers we have presented reviews of nearly four dozen local and nearby restaurants. Now we're back with almost two dozen more. The eateries are all in our local stomping ground: West Adams itself, Mid-City, the Wilshire District, Koreatown, the Crenshaw District, Larchmont and, of course, Downtown, which has become a dining mecca. We've included a selection of cuisines (regional to Continental) 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.

Inside, you'll find a pull-out guide to the restaurants we've presented here and in the past three 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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**WAHA's Annual Ice Cream Social**

Partake of three delicious flavors of  
Haagen Dazs ice cream and scrumptious sweets  
at the  
Historic Stearns-Dockweiler Residence  
27 St. James Park,  
the home of Janice and Jim Robinson

**Saturday, August 25**  
**1 - 4 p.m.**

*Baked goods for sale and a raffle for great prizes  
This event is kid-friendly and mother approved!*

**North University Park**  
(north of Adams., west of Figueroa at Scarff)

To volunteer, call Greg (323/734-7725) or Alma (323/737-2060)

**WAHA Committee Chairs and  
Standing Meetings**

**Community Outreach** Chair: Jennifer Charnofsky  
323/734-7391 - call to join

**Historic Preservation/Zoning & Planning**  
Chairs: Eric Bronson 323/737-1163 and

Tom Florio 213/749-8469 - Meets third Mondays - 8/20 at  
City Living Realty, 2316 1/2 South Union, Suite 2

**Newsletter** Chair: John Deaven 323/737-7761 - Meets  
thirds Tuesdays - 8/21 at Laura Meyers' home 323/737-6146

**Membership** Chair: John Kurtz 323/732-2990 - Meets the  
Wednesday before the WAHA Board Meeting (no meeting  
this month)

**Holiday Tour** Call Jacqueline Sharps 323/766-8842 to join

**Fundraising** Call Catherine Barrier 323/732-7233

**Web Site** Call Clayton de Leon 323/734-0660

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The WAHA Board meets on the fourth Thursday of  
each month. Contact Jacqueline Sharps for location.

## WAHA NEWS

### Exposition Park Lawsuit

A proposed parking structure project in Exposition Park violates CEQA and fails to comply with the objectives of a previously-approved master plan calling for green space at the same location, according to a petition for a Writ of Mandate filed July 2 in the Superior Court of the State of California against the California Science Center at Exposition Park for violations of the California Environmental Quality Act. The writ by the Adams Dockweiler Heritage Organizing Committee (ADHOC) and the North University Park Community Association (NUPCA) alleges that the Final Environmental Impact Report prepared for the California Science Center's proposed parking structure was insufficient.

The CSC-proposed parking project will cost \$23,000,000 in Federal and State tax dollars for the construction. The design calls for a four-level / 2100 space "subterranean" parking structure. A six-acre hole will be dug to accommodate the open-air garage whose top level will be an at-grade neutered surface parking lot.

The ADHOC / NUPCA suit claims that CSC project violates the 1993 Master Plan for Exposition Park which called for "underground parking" on the site with lawns and green space at grade. The suit claims that the Final EIR for the project failed to mitigate the "unavoidable negative impacts" on the historic Beaux-Arts greensward gateway to the National Register Landmark Los Angeles Memorial Coliseum's Peristyle entrance and failed to provide the "viable alternative" designs required by CEQA.

-- Jean Frost

### Councilwoman Cindy Miscikowski's E-News Monthly

Edited by Donald Ferguson

**LIGHT RAIL LINE OK'd FOR EXPOSITION CORRIDOR** \* On June 28 the MTA board approved two Westside mass-transit opportunities. The first is Bus Rapid Transit along the Wilshire Boulevard corridor, from Mid-City to downtown Santa Monica. It includes millions of dollars in infrastructure improvements for rapid passenger loading and unloading, and will allow these rapid buses priority in the curb lane during peak hours. Owners of businesses along Wilshire had been concerned about a dedicated bus lane's impact on public parking on Wilshire, but the MTA will only give buses the parking lane during rush hour, and parking is already prohibited in peak hours.

The second item approved by the MTA board was the Light Rail Transit (LRT) proposal for the Exposition Corridor from downtown Los Angeles to the intersection of

Continued on page 16

### Time for Tea: A New WAHA Treat

Lady Effie's Tea Parlor is now offering a 10% discount on all food purchases to WAHA members. Lady Effie's is an elegant gathering place in the heart of the city, located in a restored Mission Revival house built in 1907 on East Adams Boulevard near USC. All rooms, including the recreation room, patio, and private meeting rooms, are individually decorated with memoirs and furniture of an era gone by, providing a sense of warmth, restfulness, comfort, and well-being, complete with history and charm. Lady Effie's has a professional kitchen and can provide a special gathering place for weddings, business banquets, church or club meetings, or even small private gatherings.

"We wanted to provide a special place for people to gather and feel the comfort and warmth that the house has always provided for our family," says Vonnie Gipson, the Tea Parlor's proprietor. "Lady Effie's Tea Parlor is another

Continued on page 17

## PRESIDENT'S PERSPECTIVE

by Jacqueline Sharps

Gosh, how time slips away. WAHA is entering into its 18th year. Almost time for the big celebration of 20 years. Many of the current terrific Board members are remaining for another year, such brave souls, while we have several talented new members. Year 2000 proved to be another successful year thanks to all of you — and certainly thanks to past President Linda Scribner and her entire board.

Linda worked diligently during the past four years and should be applauded. With her knack for detail, organizational skills, professional appearance and tenacious spirit, Linda spearheaded four sellout Holiday Tours. During her tenure as President, WAHA — that is, Linda — also produced two awesome Church Tours, which exhibited many of LA's finest architectural buildings. President Scribner, along with Jennifer Charnofsky and Leslie Evans, prepared the proposal that allowed WAHA to be a part of the annual National Trust Preservation Conference by having a tour of our finest architectural gems as well as an informational table at the conference. She has cloned herself many times in order to attend zoning and planning as well as other important preservation meetings.

Linda's adoration of people is frequently exhibited at her lovely home (s) during many a social soiree (one could easily see her love of pets as well)! This social butterfly has now moved on to another great endeavor, but she hasn't left WAHA altogether. Linda is still very much involved and is only a phone call away.

As time marches on, Linda's daily presence will be missed....but her efforts for WAHA will last forever.

## In Search for the Ultimate Burger

by Aaron Santesso

*A note from Judie and Alan Schoening: Aaron Santesso stayed with us for the month of March while pursuing research in his Field at the Clark Library. While he was here, he explored most of L.A. by bus and subway visiting Dodger Stadium, LACMA & the Tarpits, The Getty, Muscle Beach, The Griffith Observatory, the Huntington Library and McArthur Park (oy!). The result of his other "research project" follows:*

Recently, I came to L.A. from New Haven, CT, for a month-long fellowship at the Clark Library. This provided the perfect cover for my true mission: to find L.A.'s ultimate hamburger. This offended some: a vegan friend at the library told me that a single hamburger contains parts of 507 cows. To which I could only respond: wow, in that case I ate parts of over 10,000 cows in one month. I think you will agree that this is an achievement worth celebrating. Here, for WAHA's edification, are my findings.

Tommy's (Beverly and Rampart) is a little burger shack that has colonized about a block and a half of real estate. It's a real greasest, but my double cheeseburger, loaded with chili (they don't even ask, they just ladle it on) was delicious, and the standing-only atmosphere is great. I felt like high-fiving the guy standing beside me (who was absolutely enormous), but when I turned to see him lapping the chili off of his palms, that desire abated. Some time after leaving Tommy's, I discovered that I had chili on the side of my neck. Yikes.

At Cassell's, an old, lunch-only cafeteria on 6th near Vermont, there are two sizes of burger patties: 1/3 pound, and 2/3 pound. You can double up, for a 1 1/3 pound burger. I don't care where you're from: that's a big burger. I took the dainty 2/3 pound option, and it was excellent. Somehow, I managed to roll myself off my chair and create enough forward momentum to make it out the door. As I staggered along outside, a young, fairly tough-looking guy took one look at me and crossed the street. A half-block later, two other guys did the same thing. After a while, I eventually deduced (by following the direction of their stares) that I had spilled ketchup all over the front of my shorts and was wandering around oblivious, growling gently from overeating. I further deduced, from the reactions of the people around me, that this created a highly disturbing spectacle.

Obviously, In 'N Out is the most famous burger chain around, so I was a bit disappointed with my first visit, when I had some decent but unexciting burgers. Then someone tipped me on to the existence of an entire secret menu, featuring "animal-style" burgers (cooked in mustard), and various super-sizes, like 4-by-4 (4 patties, 4 pieces of cheese), or even, so the legend goes, 100-by-100. You just tell the cashier. This smelled like an elaborate hoax to me, or else a cruel prank to get a simple Canadian to make an idiot out of him-

self, so I was a bit nervous when I actually tried it out a few days later. When I left for L.A., I never imagined that I would be asking a complete stranger "Uh, do you do it animal style?", but there I was. The animal-style was pretty good, but the 3x3 was excellent.

Fatburger was first place I tried and the best. Huge, fresh hamburgers with your choice of toppings (i.e. no mandatory mealy tomatoes - yay!). I realized late in the game that there is an intense rivalry between Fatburger fans and In 'N Out supporters, and one does not cross this sectarian divide. Didn't worry me, though: Fatburgers (particularly Kingburgers, which are roughly the size of a baby's head) are definitely the superior burger.

Pie & Burger (California Boulevard in Pasadena)

Continued on page 5

### WAHA Burgers

by Jean Frost

The 29<sup>th</sup> Street Café is everything one could hope for in a neighborhood casual dining experience. If you want a noisy ambiance, you can sit at the bar or one of the tables adjacent, or if you want to have quiet conversation, there is a side room and an outside patio. The burgers are first rate, around \$8.00, and even your non-meat eating friends can find something on the menu. It is particularly enjoyable on a quiet day when the owner is tending bar and speaking about his efforts and business plan. The Café originally was a private home, and has been redone to meet the needs of a restaurant. The 29<sup>th</sup> Street café is vastly superior to *Senor Sushi*, one of its earlier incarnations as restaurant. It attracts student, neighborhood and downtown business clientele. In addition, it features a very serviceable burger. It is a great spot to have a late night supper after a meeting. At times its schedule seems erratic: it is open for lunch and dinner weekday evenings until 11:30 and weekends for dinner. It is a shame there is no Sunday Brunch available.

I was also asked to review the burgers at The 901 Club, which had some of the best burgers in town. It is now closed for renovations, and will reopen August 17, 2001. Sadly, it will no longer serve food except during football games, and will not be open for lunch. The emphasis will be on serving drinks in the evening.

The 29<sup>th</sup> Street Café  
2827 South Hoover Street (Hoover and 29<sup>th</sup>)  
213/746-2929

## Atomic Age Lifts Off Again!

by Robert Leary

This may come as a shock to you but a Big Mac has captured my heart.

(Hey, guys, it's still McDonald's — this will not be a review of the food!)

This is, however, a review of the building. If you have had the opportunity to drive down Crenshaw Boulevard at 29th Street of late, you may have noticed that the particular McDonald's at 29th Street has gone blessedly retro.

Most probably the inspiration or re-inspiration of this building is the historic McDonald's in Downey, Ca. Thanks to some very clever folks at McDonald's we now have the famous Golden Arches framing the building with its distinctive "Googie" style slanted roof. Remember the McDonald's of your youth? (Okay, my youth....)

It's Back.....In all of its glorious whimsy and fun that you remember it by. Right here in our neck of the woods! So, Big Daddy-o, if you and your crazy cats want to hop on over for a "slider" and shake be sure to ease on over to Crenshaw and 29th for the coolest spot in West Adams.

This place rates a: Bee-bop-shew-wadda-wadda-bam-bam-bam-bam! Oh, yeah!

McDonald's  
2838 S. Crenshaw Blvd.

### In Search of Burgers Continued from prior page

specializes in seared tuna and tiramisu. Just kidding: it is, in fact, pies and burgers all the way. Now, with this level of specialization, you expect a pretty good burger (and pie). And sure enough, you get good burgers (and pies). The burger falls into the "Thousand-Island sauce" category, but they actually pull it off here, unlike other places (Astro Burger, I'm looking in your direction). The milkshakes are so thick that you can give yourself a serious injury trying to create sufficient vacuum in the straw. It's very cheap, too.

A few other good options: Mo' Better Meaty Meats, on Fairfax (various state and federal laws prevent me from telling you what you used to get if you asked for a "salad." It wasn't radicchio). Astro Burger (pretty good, but they slop on a LOT of sauce - NOT a good first date place). The Apple Pan (interesting old place with one long counter, featuring decent "hickory-burgers" and fascinating little plastic cups for your drinks). 26 Beach Café, just off Venice Beach (a good, big, juicy burger. Apparently the salads are good, too, if you care about that sort of thing, which I don't. The real reason to come here is the pleasant location just off Venice Beach. Do NOT repeat my mistake of walking directly to Muscle Beach after consuming a huge burger - it's depressing I swear a couple of those guys shook their heads sadly as I walked buy, wiping the grease off my face).

The best? Fatburger, followed closely by Cassell's. Use the information wisely. I'm off to eat some carrots.

## H.M.S. BOUNTY (Visiting with Lilly)

by Michael S. Smith

Although this restaurant review may seem like a full 180° from my other review (see: Café Luna Tierra Sol – A Mexican/Vegetarian Restaurant), I truly believe that variety is the spice of life, and H.M.S. Bounty offers a refreshing change from the usual California Cuisine and Tex Mex. Greg had the chance to try H.M.S. Bounty when WAHA held a board meeting there. Greg, Donald Penrick, and I later decided to give their "Bill of Fare" a go.

Located at the Gaylord Apartments on Wilshire Boulevard, across from the historic Ambassador Hotel, H.M.S. Bounty is virtually the only survivor from the days when the Coconut Grove was the place to see and be seen. The restaurant's decor is nearly unchanged. It still retains that dark, smokey, mysterious ambiance, even though patrons can no longer smoke inside. As the name would imply, the food is decidedly most British. The clientele is made up of mostly British transplants, British tourists, and locals. Thanks to the Red Line, a younger Hollywood crowd has also discovered the place.

The stodgy menu is exactly what you'd expect, with no surprises. Traditional British food like chopped beef steak, fish and chips, broiled halibut, sand dabs, and hot and cold sandwiches are the standard. On the night we visited Greg had the rack of lamb, Donald had a New York Steak, and I had broiled pork chops. We started the evening with a few martinis, which were good, but not outstanding. We all enjoyed our meals, but rated the food only good. The lamb was just a little over cooked, the pork was a little dry, and the steak was a little tough. We did, however, love the atmosphere, and the service was nice. The food is also well priced. The highlight of the evening was, however, when we met Lilly. It was then that we decided to keep H.M.S. Bounty on our list of restaurants.

To visit Lilly, simply excuse yourself to the restroom. (No, I'm not kidding.) In order to reach the restrooms you must use a side exit – a small, wonderland-like door with a porthole window. You will then enter the enormous, marble-clad lobby of the Gaylord. Pause for a moment as if you are confused, which most likely you will be. From your right a frail voice will direct you across the imposing lobby, to the reception desk, and down the stairs. The voice is Lilly's. Thank the voice and follow her directions. When you have repaired yourself in the white-marble bathroom, retrace your steps to the lobby, and say good evening to Lilly.

Lilly is a white-haired lady, who sits in a big chair near the front windows of the Gaylord almost every night. She cheerfully provides directions to confused H.M.S. Bounty customers. Lilly has a charming life story that she will be more than happy to intimate to you. As it turns out, she once owned a Hollywood modeling agency, a cosmetic store in Beverly Hills, and she remembers the heyday of the Coconut Grove amazingly well. She's traveled the world and has a clear opinion of current events. When the Gaylord was converted to a retirement community, she became one of its early tenants. When you've had your fill of Lilly, simply excuse yourself to rejoin your dinner party.

After you've settled your bill, be sure to exit through the Gaylord lobby and say good night to Lilly.

H.M.S. Bounty  
3357 Wilshire Blvd.  
213/385-7275

Hours: Mon - Sat, open 11 a.m. until 2 a.m., Sun 2 p.m. until 1 a.m.

## West Adams

## The Accidental Tourist

by Laura Meyers

On a recent Saturday afternoon I adventured just east of the 110 Freeway, in search of a brand new certified farmers market I'd read about at the recently-opened Mercado La Paloma, an adaptive reuse of a vacant garment warehouse at 3655 South Grand. Alas, the farmers market is just too, too brand-new; the half dozen farmers selling their produce were too few for me to commend it yet to WAHA residents. (I will check back in a few months to see if it has grown).

Happily, however, I had stumbled on a food lover's delight. Inside the Mercado, which was developed by Esperanza Community Housing Corporation, are a number of eateries offering ethnic specialties. I sipped a Thai ice tea from Kati Thai while examining the menu offerings of several small, family-owned restaurants.

Kati Thai, for instance, offers Tom Kah Kai (chicken coconut soup), Tom Yum Kung (spicy shrimp soup) and Wonton Soup, all for \$4.95, along with other usual Thai dishes like Chicken sate (\$4.95), Larb (\$4.95), Prik King with chicken, beef or tofu (\$4.95), Panang curry (\$4.95) and Pad Thai (\$4.95). Lunch special combinations, served until 5 p.m., cost \$5.95 - \$6.95. Kati Thai also delivers in the USC area with a \$10 minimum order.

Sonora Querida offers chimichangas (giant tortillas filled with beef and potatoes and deep fried - \$3.99), Burro de Machaca (dried and seasoned beef - \$4.99), chiles rellenos (\$5.99) and various soups and desserts of the day. Taqueria Vista Hermosa describes its choice of salsas as "from mild to BEWARE," and sells its Michoacana hot sauce to go. Main dish specialties include Pollo a la Michoacana (chicken marinated with chile pasilla, tomatoes and red onions, and cooked on a grill - \$4.50), Gorditas (hand-made corn Gordita filled with a choice of meat and topped with cotija cheese - \$4.99), Chicharron con chile (dried pork skin cooked with a red or green chile sauce - \$5.99) and Birria (slow-oven cooked dry

goat and beef — \$5.99). The Pambaso sandwich is made with sausage and potato, dipped in mole sauce (\$3.25).

There's also a bakery, La Joya, which offers moist "tres leches" cakes made from three milks, and more than 50 types of cookies and pastries. And then there's Tonantzin, vendors of fresh fruit salads and juices.

All of these offerings sound, if not yummy at least intriguing. But I actually ate at an even more unusual café at the Mercado.

Chichen-Itza, named for the famous Mayan ruins, serves the unique cuisine of the Yucatan Peninsula in southeastern Mexico. "Absolutely everything on our menu is authentic Yucatan," assured Gilberto Cetina, the restaurant owner's son. He offered me some Kibi to start. This small patty made with ground beef, cracked wheat, mint and black pepper, is the first hint that, like Dorothy's exit from Kansas, I wasn't in Mexico anymore.

"Our cuisine is a mix of Spanish-influenced food like paella, Mayan food, and," explains Cetina, "Lebanese food."

Lebanese?

It seems that a century ago merchants began settling on the Peninsula. Even today, says Cetina, "most of the wealthy families are Lebanese." And that explains a penchant for kabobs, typical of Middle Eastern fare.

Chichen Itza's menu is filled with the curious and exotic. Brazo de Reina (\$3.25 as an appetizer) are tamales with spinach in the finely-sifted cornmeal masa, an inner layer of toasted ground pumpkin seeds, stuffed with hardboiled eggs, and steamed inside banana leaves, resulting in a slight but telltale green hue. These tamales are served with a Roma tomato sauce. Like elsewhere in Central America, "we use lots of banana leaves, and fried plantains, in our foods," explains Cetina. Other Yucatan specialties include panuchos (\$1.95), a crispy grilled pocket corn tortilla stuffed with black beans and topped with lettuce, shredded char-

broiled turkey and pickled red onions; and Poc Chuc (\$4.95), charbroiled thin slices of

pork, beef or chicken marinated with sour orange juice and served with pickled roasted red onion. Papadzul, a Yucatan style enchilada (\$4.95), is a corn tortilla moistened with ground roasted pumpkin seed and epazote sauce, stuffed with hard-boiled eggs and topped with a tomato sauce. Unlike other Mexican foods, "we don't use cheese, except cotija, which is hard and grated like Parmesan," adds Cetina.

The café also sells tamales to go, priced from \$15 to \$29 per dozen, and not just one or two kinds. Choose from 19 different banana leaf tamales, including various Vaporcitos (steamed, with everything cooked at the same time), Horneados (baked crispy), Colados (the masa is lightly cooked in a pot, then wrapped in the leaves, resulting in very soft and moist tamales) and Brazo de Reina (characterized by the use of chaya in the Yucatan or the more-available spinach in Southern California, and pumpkin seeds). Some exotic fillings include: ground chicken mixed with yellow pepper, onions, raisins, olives and capers (\$29 per dozen), or in a Brazo de Reina, apple, zucchini, eggplant, bell pepper, tomato and onion (\$7.50 each).

If you just must have corn husk tamales, Chichen Itza will comply with another 11 choices, including a chocolate-strawberry variety.

I'm not sure I'll ever be able to eat my way through Chichen Itza's entire list of comestibles, but I am going to try. Mercado la Paloma also offers vendors selling flowers (including orchids), books, cards, candles, gifts and leather goods. It's open daily, but not all vendors work each day.

**Mercado la Paloma**

3655 South Grand Avenue

Chichen Itza 213/741-1075.

Hours: Mon - Sun, 8 a.m. - 6:30 p.m.

Sonora Querida 213/749-1636.

closed weekends.

Taqueria Vista Hermosa 213/741-1251 Hours: Mon - Sun, 8 a.m. - 6:30 p.m.

Kati Thai 213/746-1675

Hours: Mon - Sat, 11 a.m. - 8 p.m.

## West Adams

Playas de San Blas  
by Sydney Weisman

After living in LA for 17 years and in West Adams for eight months, and always in search of the perfect taco stand, we discovered it in the Ranch Market Shopping Center at 10<sup>th</sup> & Washington. In the same building that holds a bunch of franchise restaurants, across the parking lot from the Ranch Market, is Playas de San Blas, which is really a tiny restaurant, not a stand.

Since discovering it, I have dragged friends and family there over the course of several months. Everyone has been knocked out by the quality of the food. Suzie Henderson had a beef taco (\$1.50) and said, "This has to be in the WAHA newsletter restaurant review." Our son and "outlaw" (his

girlfriend) loved the sopes de pollo (\$2.00), which looks like a tiny Mexican quiche with the meat or chicken on top, with sour cream, cheese, onions. My husband and I haven't ventured much beyond what is for us a perfect chicken taco (\$1.50). A business colleague, Carol, has had the chicken enchilada (\$5.50), which comes with rice and beans. She has since asked that we take all our future meetings at Playas.

Tony, the owner, bought the place from the previous owner late in 2000, keeping Delia on as cook and Carlos at the cash register. They will help you understand any dish that is mysterious to you.

Tony has added fish to the

menu. Although I was initially put off about being "bad" by having fried fish, Delia's fish is so light and flavorful, I'm sure it won't kill me. The ceviche (\$1.50) is guilt free, tart, tasty and also very fresh.

The menu is so extensive, it'll take me years to get through it. They have nachos con carne o pollo (\$5.00), quezadillas (\$4.00-\$5.00), and at least three huevos dishes (\$3.25).

You can get hamburgers and fries at Playas, but why would you? Tony has added a table outside, which helps, because it's mostly standing room only. They also cater and do take-out orders. Soft drinks only, including Jarrito sodas.

Playas de San Blas  
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\* La Cienega & 18th at Ward Plaza, 3 - 7 p.m.

Saturdays -

\* Crenshaw & Slauson (Harambee), 5730 Crenshaw, 10 a.m. - 4 p.m.

\* Grand & 36th at Mercado la Paloma, 2 - 5 p.m. (see story on page 6)

Sundays -

Larchmont Blvd. between Beverly & 1st, 10 a.m. - 2 p.m.

## Downtown

**Windows Steaks and Martinis**

by Bob Geddes

A lot of restaurants like to bill themselves as "steak houses," particularly since the recent renaissance of beef-eating in Southern California has made such an appeal attractive (and profitable!) to the city's restaurateurs. Few of these, unfortunately, live up the promise of a great steak dinner. Windows Steaks and Martinis is one restaurant that does.

Located in Downtown L.A., atop the Transamerica Building and overlooking The Staples Center, Windows has more than a great, 360-degree view of the city's downtown district to recommend it to steak-lovers. The restaurant is spacious and bright and features a décor more modern and stainless steel than the red leather banquettes and dark wood paneling of more traditional steakhouses. Its bar offers a staggering menu of martini choices and the one martini-drinker in our party pronounced her very dry Sapphire martini, "Just excellent."

The menu offers seafood and other non-beefy entrees, but if you want that kind of food you're better off seeking the constructed food at your local Yupsterville establishment.

We were here for steak!

The signature item at Windows is a 16-oz, "21-Day Dry-Aged Prime New York Steak," expensive at \$35.95, but who's counting? Dry-Aging is a process involving open storage in the refrigerator or cold room for the appointed three weeks and results in a steak with a degree of richness in flavor unusual in any steak we've eaten at Morton's, Ruth's Chris, or any other L.A. steakhouse. Windows offers the same

cut of beef (not Dry-Aged) for \$7 less so we decided that one of our number would try the "Premium" version and the other would order the more conventional New York Steak.

Once everyone at the table had done a taste comparison, there was general agreement that, while both entrees were delicious - tender but still firm with a perfectly crusted exterior, the Dry-Aged version possessed a more distinct taste. The large filet mignon (\$24.95), ordered by another person in our party was excellent. Filets are known for their buttery texture and milder beef flavor and this was no exception.

Among the appetizers, a quirky entry, "Lobster Macaroni and White Cheddar with Sun-Dried Tomatoes and Goat Cheese," caught our eye. Our pleasant and well-informed waiter told us it was large enough for three to share. We did and it was delicious. (Cost: \$11.95). Other appetizers included Main Lobster Bisque (\$5.95 cup), New England Crab Cakes (served with Creole mustard remoulade, \$12.95) and Steamed Mussels (\$8.95).

For sides, I tried the onion rings, with good results. They were homemade, lightly floured (no beer batter, thank goodness!) and deep fried to perfection. My companions had grilled asparagus, also fine.

You're unlikely seriously to contemplate dessert, but we assayed the Crème Brulee. A disappointment, however, after such a spectacular steak dinner. This version of an old standby was a bit more Bruleed than we wished, with a hard, crusty skin impossible to puncture and a rather bland interior filling.

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32nd Floor  
Los Angeles  
213/742-2627 • 213/746-1554

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The bar is open until midnight.



## Downtown

Bernard's at the Millenium Biltmore is a great restaurant for a special occasion and can be made into an event if you spend some time touring and even staying at this magnificently restored hotel. I would start out by having a cocktail (Cosmopolitan or Martini preferred) in The Lobby Bar before you head across the foyer to the restaurant. As you do this, be careful walking, as you will have trouble keeping you eyes off the incredible ceilings and walls.

This is the second time we have had dinner at Bernards and both food and service were excellent on both occasions. Last Saturday night there were six of us in our party and yes, it was a special occasion: our 15th anniversary and Jim's XX birthday.

Appetizers and salads included oysters on the half shell, escargot, and

Caesar salad. The oysters, I am told, were great. I have to be told this as I have little reference to judge oyster quality because I never order them. On the other hand, I frequently order escargot and have experienced them in Europe as well. They are prepared in a classic style with garlic and butter and are as good as you will find anywhere. The Caesar salad was very good and almost, but not quite, as good as Jim's which I tout as the best. If you have ever been fortunate to experience Jim's Caesar salad, you know what I am talking about.

Jim had the filet and I had the steak au poivre. The steak au poivre, which I asked the chef to prepare, as it is no longer on the menu, was excellent and comparable to the finest in Paris. I am so glad the chef humored me by pre-

paring it. The filet was perfectly aged and prepared as ordered - tender and flavorful.

Other entres included salmon and a potato-encrusted sea bass.

Desserts were ordered for the table and consisted of a flowerless chocolate cake, crème Brule, and a lemon tart.

The wine list is extensive with a good range of price selection to fit your budget.

Bernard's is expensive and will cost you in the \$100 per person range including a cocktail, appetizer or salad, a sensibly priced wine selection and shared deserts. Dinner for six including tip was \$720.00 and worth every penny.

### Bernard's

506 S. Grand Ave. (5th St.)  
213/612-1580

Hours: Tues - Sat 5 p.m. - 10 p.m.

## Downtown

Living in West Adams, we all have a taste for the historical. And not far from our usual stomping grounds, just north of Chinatown, is the landmark San Antonio Winery (Los Angeles Historical Cultural Monument No. 42), founded in 1917 and today L.A.'s only working winery. Owned and operated by the Riboli family for four generations, San Antonio Winery stands in the heart of what were the old pueblo's vast vineyards.

Take a tour of the brick winery with arched and vaulted ceilings, and you'll find wine still being aged in wooden casks dating from a century ago.

And, yes indeed, you can sample wines at San Antonio's tasting bar, and buy this winery's offerings, along with other California and imported wines, gourmet food items and other gifts. San Antonio Winery also offers special wine tasting events, including this fall a "Taste of Italy" on Sunday, September 22 (\$45 per person, lunch included), the "Wines of Germany and Alsace" on Sunday, October 21 (\$45) and "California Cabernet Essentials" on Saturday, December 1 (\$50). Space is limited at these events, so register early.

But this issue of the newsletter is all about restaurants, and we must move on. Inside the San Antonio Winery is the Maddalena Restaurant, purveying what is billed as "classic-style Italian cuisine made from Riboli family recipes." Go for the atmosphere - the sawdust on the floor, the charming dark wood, the wine barrels cum décor, the smell of wine, the clarinet-playing jazz musician - but don't expect fine cuisine. The self-serve line gives you more than a hint of what's to come: Maddalena Restaurant is actually an upscale cafeteria with great wine and an espresso bar.

We ordered a perfectly serviceable, if bland, chicken parmigiano (\$12.95) and a mild Italian sausage sandwich (\$8.24) about

which my companion commented, "mild is the operative word." Salads range in price from \$7 to \$8.50; cold sandwiches are \$6.95 and hot sandwiches start at \$6.25. Shrimp ravioli fetches \$14.70, while a plate of calamari frito is priced at \$9.03. After we dined, we discovered that one well-known food critic actually has raved about Maddalena's roasted chicken (\$10), which, alas, we had not tasted.

For dessert, we shared a delightful and flavorful tiramisu cake (\$5), which the wait staff recommended over any of the other sweet choices. I was still sipping a nice merlot, but also ordered a just fine café latte.

Lest you think I'm not recommending the place, however, think again. San Antonio Winery and its restaurant is a popular choice when you are entertaining young children (think "classic" Italian like lasagna) or Aunt Edna from Iowa, who might not quite get Farfalla or Ca'Brea. Maddalena with its old-style ambiance offers a break from the hipster madness that many of Los Angeles' new wave Italian eateries have become.

Although this restaurant is open for dinner, we're talking about real early birds - Maddalena's kitchen closes at 6 p.m. daily, in part to be available for the many private events and parties hosted by San Antonio Winery and its restaurant. A few years ago, an organization I belong to arranged a dinner party inside a wine cellar for about 40 people, and it was terrific.

### San Antonio Winery and Maddalena Restaurant

737 Lamar St. Los Angeles  
323/223-1401

Hours: daily, 10 a.m. - 6 p.m.

## San Antonio Winery/Maddalena Restaurant by Laura Meyers

## Mid-City

At the corner of Jefferson and Cochran, several blocks west of La Brea, there is a beige stucco building with a pink pig atop, distinguished only because it is better kept than anything on the surrounding blocks. Make a right on Cochran, and you will see tables and chairs set out on the sidewalk for the Normandie Authentic French Country Bakery. Inside, you will find a beautiful display of crusty breads, rolls, succulent fruit tarts, pastries, and pates, all made right there on the premises.

Better yet, there is a counter where you may order breakfast, sandwiches, salads, or specialty plates. All this in a 'hood that looks even worse than the worst in West Adams Proper!! For breakfast there are croissants and pastries, fruit, oatmeal, omelettes, and Belgian waffles.

Sandwiches are made with a freshly baked baguette (none of that soggy Subway "bread") and include the usual

sorts plus a pate sandwich, a smoked turkey with brie, and a lamb sausage (merguez) specialty.

"Les Specialites" are a smoked salmon plate, charcuterie plate, quiche, or croque monsieur. There is, of course, coffee, tea, and other standard drinks, but they also make smoothies and power drinks. The most expensive thing on the menu are the \$6.95 specialty plates; a large cafe au lait is \$2.00, and a smoothie is \$3.25 to \$4.50. You had better get one of those cinnamon rolls soon, before I eat them all!

**Normandie Authentic French Country Bakery**  
5277 Jefferson Blvd. (entrance on Cochran)  
323/939-5528  
M-F 7 a.m. - 6 p.m. (kitchen closes at 5 p.m.)  
Sat. 8 a.m. - 5 p.m.

## Wilshire District

### *Wilshire B.B.Q. House* *Sushi Nomi* by Alan Schoening

Last year I was supposed to write a review of Ichiryu on 7th St., a Japanese restaurant owned by Koreans. Bento Boxes, Sushi, little bowls of Kimchee, miso soup and to start, a bowl of cold Kimchee soup. Delicious!!! Thinking I would review it this week, I returned and discovered it to be gone, and in its place a rustic country Korean restaurant. Very busy, very loud and a very short menu. I did enjoy their Bib in Bop.

However, do not dismay, dear gourmets, for I have discovered a new Japanese/Korean joint venture on the southeast corner of Wilshire and Wilton. Lunches at \$6.95 may be a Bento Box with Sashimi, Spicy Beef soup or my all-time favorite, Kook Man Doo - a wonton soup with potstickers and flat rice ovals. Also included are eight or

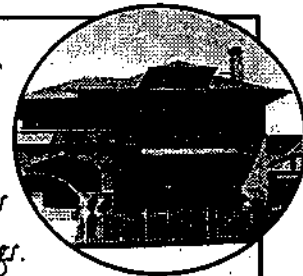
nine of the best Kimchees I have ever tasted. Dinners, including many of the do-it-yourself grilled meats, soups, salads and even more Kimchees run to about \$20 a person with drinks. The building décor is sort of Egyptian Gothic with faux stone walls bearing swords and shields from a former life. The seating is on upholstered benches within booths. With the 20 foot ceiling, noise is well contained. There is also a large dining patio with a very nice stone waterfall running the length of it - very pleasant on a summer evening. While the Sushi operation holds court at the far end of the restaurant, the balance of the Korean/Japanese Kitchen is in the real kitchens. There are lots of banquet rooms, English is well-spoken, the experience is delightful and it is definitely a "come back regularly" kind of a place.

**Wilshire B.B.Q House/Sushi Nomi**  
3986 Wilshire Blvd.  
213/384-7470  
Hours: Daily, 11 a.m. - 2 a.m. (Sushi until 10 p.m.)

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## West Adams

*Tracey's Belizean Restaurant**by Adam Janeiro*

The nation of Belize lies on the eastern, or Caribbean coast, of Central America, bounded by Mexico to the North, and Guatemala to the East. A population of 240,000 mostly Mestizo, Creole, Mayan, Garifuna, German/Dutch, and Mennonite peoples inhabit this former British colony of 8,867 square miles. An ancient Mayan state, the first reference to European settlement was made in 1638, and in 1873 the area was formerly declared British Honduras. The country's name was changed in 1973, and full autonomy was granted in 1981.

A concentration of Belizean immigrants straddles an area along Western and Vermont Avenues, south of West Adams. Tracey's Belizean Restaurant is located in the Jefferson Park neighborhood at 3810 S. Western Avenue, two storefronts south of a Belizean market. The proprietor, Tracy, started her restaurant 15 years ago, and is now assisted by her teenage sons.

The establishment is marvelously clean (befitting its "A" rating), minimal without being antiseptic. Four booth/table arrangements hug two bronze colored walls; and, a long glass counter, displaying beverage and pastry dessert choices, spans a wall opposite the entry. Atop this counter, where ordering takes place, a charmingly limited menu is pressed under glass, alongside copies of a Belizean newspaper, *Amandala*.

R&B music plays softly and a small wall-mounted TV is tuned silently to the local news. In truth, most of the business is of the take-out variety, and very limited consultation with the menu seems to take place. This insider-ness, however, is easily penetrated.

The food shows only the slightest British and Central American influences (though tamales, cabbage salad, and meat pies are listed amongst the side orders); and instead, resembles more the cooking of the Caribbean isles or Louisiana. On weekdays only three entrees are offered at lunch or dinner: chicken, beef, and ox-tail. The entrees are accompanied by rice and beans, fried plantains, and potato salad.

I opted for the most "typical" selection—the chicken, a marvelously tender and spicy barbecue, dry-marinated with a tangy sauce, similar to the Jamaican jerk preparations.

The rice was "dirty," speckled with spice which tasted of saffras, and the red beans were thoroughly slow-cooked and butter smooth. The potato salad was chunky and less bland than European offerings. The plantain strips, likely fried in sweet butter, were not unlike what you'd find at Cuban eateries.

I supplemented my meal with a brand of lemonade (*Calypso*), which claimed to be like those from the "islands," and the dessert treat Coconut Crust; a dense, lightly crisp, baked good made from coconut and coconut milk.

Afterwards, I asked Tracy, who'd offered great assistance and explanation throughout, for the damages. My

generously-portioned, speedily-rendered, terrific-tasting meal had totaled all of \$9.

On Saturday Tracey offers several menu specials, available starting around 2 p.m., including crab soup and "boil up," wherein cassava, potatoes, and yams (among other ingredients) are combined and topped with a tomato sauce.

**Tracey's Belizean Restaurant****3810 S. Western Ave.****323/735-2166****Hours: Mon - Sat, 11:30 a.m. to "7:30 ish p.m."**

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## Crenshaw District

## Gumboz Creole Cajun Restaurant

by Laura Meyers

*Bienvenue à vous-autres!*

Walk through the doors of Gumboz, a Creole Cajun dining establishment in the Baldwin Hills Shopping Center, and you are welcomed to the rich culinary heritage of Southern Louisiana. In fact, New Orleans and its surrounding regions have two rich histories and two unique culinary heritages: one with close ties to European aristocracy; the other, a cuisine which lived off the land.

The original Creoles were the New World offspring of European aristocrats and almost-royals, second-born sons noble of birth but who could not own titles or land in Europe. Wooed by the Spaniards, they resettled in New Orleans in the 1690s, and their descendants intermarried, and intermarried again. Today the term "Creole" has come to represent the mix of many cultures, including French, Native American, English, Spanish, African, Italian, and German.

The same melting pot of culture created Creole cuisine. From France came bouillabaisse, the forefather of gumbo. Spain's Paella is a parent of jambalaya. The German immigrants brought their charcuterie (sausages), while exotic vegetables and new cooking methods arrived from the West Indies. Native Americans introduced corn, filé powder, bay leaves and ground sassafras. The Africans brought

the "kin gumbo" or okra plant.

Cajuns also hailed from Europe, but from distinctly different roots: they were Catholic fishermen and farmers from Brittany, Normandy, Picardy, and Poitou who sought freedom in the New World. They settled in the wilderness in Acadia, Nova Scotia, beginning in 1620, but in 1755 10,000 Acadians were driven from their new homeland. In their exile, some of these French Catholics found a new home compatible with their customs and religion in the swamps and bayous of South Louisiana, where they could freely speak their language and practice their religion. And despite their hardships these Acadians, or Cajuns as they became known, celebrated "joie de vivre" the joy of living.

The Cajuns befriended the Native Americans in South Louisiana, as well as the Spanish and Germans.

Equipped with black iron pots, the Cajuns cooked what was indigenous to the area. Few of the exotic spices and ingredients utilized by the Creoles were available to the Cajuns in the Bayou. Instead, they lived off a land abundant with shellfish, fish, and wild game, plus wild vegetation and herbs. From the Native Americans, the Cajuns learned techniques to best employ the local products from the swamps, bayous, lakes, rivers and woods. Grillades, fricassees, stews, soups, gumbos, jambalaya, sauce piquantes and many

stuffed vegetable dishes are all characteristic of Cajun "one pot meals."

At Gumboz, you can sample some of these Louisiana comestibles in a pleasant, unhurried atmosphere. Though it's a mall eatery,

Gumboz is not part of the Food Court; it has tablecloths, silverware and waiters in black suits.

We started with Bayou-style crab cakes (\$5.99), fried golden brown and served with a cream sauce. Delicious - we were off to an exemplary start. Then we tried an appetizer-sized serving of seafood gumbo (\$6.99), with insipid, disappointing crab legs but a passable roux-based broth.

For the main course it was a terrific blackened red snapper (\$11.99), first marinated in Creole spices, then blackened, and served topped with Gumboz' flavorful cream sauce again. We also tried a garlic shrimp scampi entrée served over pasta. Let's just say: DON'T order this dish. The shrimp were floating in so much oil that although we even packed it to go (think true doggy bag), we tossed it quickly once we realized nearly a cup of grease was leaking out of the plastic.

We also ordered a variety of soul-style sides (\$3 each) to round out the meal. The macaroni and cheese was dandy, and the others - collard greens, candied yams and green beans - merely forgettable, though not bad. Gumboz also has large-portioned po'boy sandwiches (\$9.99) and salads for the calorie counters among us (\$4.99 - \$7.99).

Gumboz is open daily for lunch and dinner. The ambiance, despite the table cloths, is, um, guy-oriented. A big screen television incessantly broadcasts sporting events - except on Friday nights, when a DJ spins R&B, and on Saturday nights, when Karaoke is in full swing. We ate an early dinner one Saturday just to avoid that crowd. On Sundays from Gumboz offers an All You Can Eat Bourbon Street Brunch, for \$17.00.

**Gumboz**

3650 Martin Luther King Jr.

(Inside the Plaza)

323/296-2319

Hours: Mon - Thurs, 11 a.m. - 9 p.m., Fri - Sat, 11 a.m. - 11 p.m.

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## West Adams

## Mariscos Veracruz Y Cocina Mexicana

by Lauren Schlau

Little did I know when I decided to move my office out of my home (finally after eight years!) that the neighborhood around the "7" intersection of 23<sup>rd</sup> Hoover and Union would be such a rich source of food opportunities. I have settled into the 1902 two story rehabbed retail/office building at 2312 S. Union. My office, two generous rooms in the front on the second floor, has a skylight, bare wood floors and even its own bathroom. The owner, Anne Marilee Merrill, has redone a few buildings here which have made a positive statement for Hoover, the gateway to USC, let's not forget.

Before you go thinking that I'm one of those consultants who "do lunch" and not much else, please know that lunch time for me usually is desktop dining with my computer up and running and phone calls taken in between salad bites. However, there are times when I invite clients to lunch, and as many of them are ever so grateful to leave the confines of their offices and over-visited lunch haunts, when I suggest that they come to my office they have been receptive. Then they ask, where is that, anyway? Just under the Santa Monica Freeway, north of USC. I wait for the response. "OK" was the answer, after some hesitation. I will submit that my clients are a trusting group.

When I answer the downstairs door and my guest is waiting outside, the first thing they say (have we heard this before?) is: "Wow, what a nice building and area. I had no idea this was 'down here'." "Of course," I say, internally gloating.

"Now about that lunch place?" We walk, yes, walk, three doors down to Veracruz. As soon as you enter the door, the smell of food being cooked wafts in the air. Comfortable and spacious leather booths line each wall with tables in the middle of the room. Almost as soon as you are seated, a

basket of fresh crispy tortilla chips and two sauces, the mild side and one quite zesty, are placed on the table.

The menu is like a mini book with each page like a chapter of a different food type, ranging from the typical Mexican burrito and enchilada fare to various carnes (meats) and other specialties. A traditional enchilada combination starts at \$5.25. For \$7.50, you can try a combination that includes a taco, an enchilada, a chile rellanos and tamales.

The first time I went there I actually read through the menu but the second time I went right to the beginning to the mariscos, seafoods. The dishes the restaurant offers are too numerous to mention but I will list a few (in English although the menu has both Spanish and English) such as: a rich seafood paella (\$35.95 for two - since it takes 45 minutes to an hour to prepare, call in advance to order); a variety of grilled or deep fried fresh fish including ocean perch (\$7.95), halibut, red snapper (\$9.25), and sole; seafood caldos (pots); shrimp specialties; and even lobster.

As I am not an eater of shelled seafood, I have twice tried fish dishes. They are fresh, all served in a special sauce prepared with combinations of either olive oil, capers, tomatoes, and/or garlic, served in one of a variety of delectable light cooked vegetable sauces. (I'm getting hungry just writing about them). And oh, yes, you can ask to have the head removed but I have gotten the hang of filleting the fish on my plate. In addition to the fish the meal comes with a cold salad like cole slaw, a starch such as rice, and a vegetable. Lunch actually is enough for dinner and I only need to eat the lightest dinner when I have had a midday meal at Veracruz.

The prices are very reasonable especially considering the generous portion size, ranging from under \$5 for

Continued on page 15

## West Adams

This little Oaxacan cafe received such a glowing review in the Western Heights Newsletter that Don Lynch and I had to try it — twice! Well, we had to make SURE it was as good as it seemed.

It isn't fancy, and the t.v. is on (quietly, though) most of the time, but the food is good, the prices are low, and the family who runs it and does the cooking is friendly.

Don and I both liked our mole dishes, chicken and pork, respectively. The mole was not spicy at all, just a delicious blend of spices, chiles, nuts and chocolate ladled over meat. I had a wonderful tiger shrimp dish with grilled onions, potatoes, and peppers; Don had a chicken empanada

## El Danzante

by Peggy King

amarillo roughly the size of Brazil. The entrees run from \$4.00 to \$7.00.

But wait, there's more! They serve BREAKFAST!! Omelets (egg whites only, if you prefer) with sautéed mushrooms or vegetables, potatoes, and fruit for only \$3.50. Then you've got French toast with toasted almonds, raspberry glaze, and fresh fruit for \$2.50. I haven't actually eaten breakfast there, but it's only a matter of time.

El Danzante

3071 West Pico (just east of Western)

7 AM to 11PM, every day

## Wilshire District

Recently a coworker invited me to lunch at Café Luna Tierra Sol, a cooperative restaurant partly owned by her brother-in-law. She described the café as Mexican and vegetarian. Needless to say I was a bit dubious: first, these are two adjectives that I never expected to be used in conjunction to modify the same noun; second, it's located near McArthur Park in the Westlake District; and third, as far as I knew ALL Mexican food involved lard, and lots of it.

But, since last year's Holiday Tour, Greg and I have been looking for healthier restaurants. In an effort to halt what we affectionately call the "West Adams spread," we've been exercising more and eating better. Thankfully the scales seem to have tipped back in our favor. Our attitude change came when my mother saw the tour pictures and exclaimed, "You two are fat!" Thanks, Mom.

Café Luna seemed like just the kind of healthy place we were looking for. As it turns out, it is a delicious Mexican restaurant, which serves a wide variety of vegetarian dishes, that even non-vegetarians (like us) can enjoy. Here you won't find beef, chicken, fish, or pork...or lard. With items like mango empanadas, however, you will hardly notice. There is enough selection there to satisfy even the most shameless carnivorous cravings.

On my first visit, I decided to play it safe and ordered a bean and cheese burrito, and a side of homefries, baked with rosemary. The ingredients were fresh, and overall my meal was excellent. But, then I saw the size of the veggie burgers and wished I'd ordered one. Lilly (my coworker) had a spicy chipotle tofu bowl, which I tasted, and then I wished that I'd ordered that!

Since then I've been back several times and have always had a good meal. The menu offers non-traditional Mexican items such as: a veggie, tofu, and avocado burrito, a spinach and mushroom quesadilla, sopa de calabasa

## Café Luna Tierra Sol

by Michael S. Smith

(squash soup), garbanzo cocido (bean and cabbage soup), tofu tacos, and grilled tofu sandwiches. They serve breakfast all day and also offer dinner plates. For hardcore vegans they will make most items without eggs or dairy products on request.

The atmosphere is eclectic - mixing an urban coffee shop, an artist's loft, and a used book store. Local artists display their work on the walls and in cabinets. The beatnik dining looks like it would be a great place for poetry reading. Their clientele is just as diverse, made up of downtown suits, the Hollywood nose-ring crowd, and locals.

Café Luna Tierra Sol is located at 2501 West 6<sup>th</sup> Street, in the ground floor of the Asbury Apartments, across from the Park Plaza. They accept phone-in orders, so it's a great place to stop on your way home from work. Parking is available in a lot west of the building. Café Luna is open from 7 a.m. to 10 p.m., which also makes it a nice place to start your day, or stop for an after-dinner espresso.

Now, with all the zealotry of the newly converted, I'm preaching the benefits of healthy (lard-less) eating - and Café Luna is definitely one of them. Lest you think that I've decided to completely give up meat, see my other restaurant review, H.M.S. Bounty - Visiting with Lilly.

Café Luna Tierra Sol  
2501 West 6th St.  
213/380-4754

Hours: Daily, 7 a.m. - 10 p.m.  
(Kitchen closes at 9 p.m.)

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## WAHA NEWS

## WAHA Member Wins University Service Award

Cal State Northridge has awarded its 2001 Extraordinary Service Award to sociology professor (and West Adams Heritage member) Herman DeBose for not only serving the community himself, but for infusing his students with a life-long commitment to civic engagement.

The award honors the faculty member who has made outstanding contributions to the university, its students, and the professional community and community at large through service.

Among DeBose's accomplishments cited was his involvement with the Youth Service Specialist Program. Working in conjunction with the Los Angeles County Probation Department, this program provides academic credit and part-time employment to 20 CSUN students who assist probation officers while gaining practical experience grounded in sociological theory.

### Veracruz

Continued from page 13

Mexican foods to between \$8 and \$12 for each of the fish or seafood dishes. Lobster prices are at market rates.

Most types of soft drinks, and beer and house wine are available. Outside wine can be brought in for a small corkage fee.

Desserts include fried ice cream, flan, regular ice cream, fresh Mexican ices and cheese cake, none of which I have tried yet, mainly because I'm so full from the meal!

Veracruz has been operating under this name at this location for twenty years but under different ownership. A number of years ago the chef, Angel Angulo, was recruited from Veracruz. Two years ago he and his lovely wife along with another couple purchased the restaurant. Attentive and friendly service is provided mainly by Olga, who is part of the extended family.

Let me know if you will be in the area and I will be happy to join you at Veracruz for lunch or dinner.

**Mariscos VERACRUZ Y Cocina Mexicana**  
2306 S. Union Ave Los Angeles  
213/745-3003

Hours: 11 a.m. - 8 p.m. Tuesday through Saturday, and Sunday 11 a.m. - 7 p.m.; closed Monday. The menu is the same for lunch or dinner.

## Calling All Undead!

The annual Angelus-Rosedale Cemetery Tour is just around the corner. Scheduled for Saturday, September 29, this popular tour always sells out early. WAHA members do get a chance for early bird reservations. Postcards announcing the Tour have been sent out (check your mailbox!), but you must respond quickly to secure your place.

If you did not receive a postcard, please phone Jim Meister (323/732-2774) to request a reservation form.

And we're still looking for volunteers. Please contact Corinne Pleger (323/733-3515), Audrey Arlington (323/732-8515) or Don Lynch (323/730-8042).

## The Newsletter Needs You!

As you can see by these pages, this publication is put together by a number of food-loving volunteers. The editorial team meets monthly at each other's homes, plans the next issue of the newsletter, and partakes of wonderful dinners prepared to, well, keep us happy. If you want to be a regular contributor to the WAHA Newsletter, please consider joining the Newsletter Committee. You don't even have to write each month (or ever, if you'd like to take on the really fun task of hounding writers past their deadlines to turn in copy...) though you should be able to commit to attending the standing meeting.

Contact Editor Laura Meyers for more information (323/737-6146).

On the business side of the newsletter, we also need a new Advertising Manager (after several years of toiling in this task, Janice Lipelis is moving on to new activities). Responsibilities include tracking payments of our existing advertisers, handling the classifieds, and soliciting new advertisers.

With a successful advertising program, WAHA can continue building an even better newsletter.

Please contact Director of Publications John Deaven if you're interested in this important volunteer job (323/737-7761).

## Through My Eyes Only Meet Our New President

By John B. Deaven

In May 2001, WAHA Treasurer Jim Meister arranged for us to have the annual WAHA Board of Directors Retreat once again at the magnificent Biltmore Hotel in downtown Los Angeles. At this retreat we elected Jacqueline Sharps to be our new WAHA President. I thought it would be interesting to take a closer look at this active member.

Jacqueline Sharps was born in Atlanta, Georgia. As a child, her family moved to Westchester, New York, where Jacqueline grew up. She attended Syracuse University in New York, and she later worked in New York City. Eventually, Jacqueline moved to Southern California. She went to the Bahamas for a conference, and eventually she took a job running the sales office for the President of Pepsi-Cola in the Bahamas for three years! In time, back in California, Jacqueline also worked for Alan Ladd, Jr. at M.G.M.

Jacqueline met her husband Kevin, a minister, at a church in Santa Monica, CA. They spent time in Malawi, a small country in East Central Africa, helping people there.

Again, back in L.A., the couple decided to buy a house, and their broker sent them to their current residence at 2229 S. Gramercy Place, here in Historic West Adams. Jacqueline recalls David Raposa, the seller's agent, being at the front door to let her in. Jacqueline and Kevin bought their house in January of 1997. David told Jacqueline that two of her area neighbors were John Kurtz of near-by 24<sup>th</sup> Street and Peggy King of near-by 20<sup>th</sup> Street. Through them, Jacqueline and Kevin found their way to WAHA. John Kurtz also invited Jacqueline to join the 24<sup>th</sup> Street Block Club, which she did and still belongs to. Once in their new house, the Sharps got busy. Walls were repaired, and floors were striped. They had the outside of their house re-painted, and they had every room inside repainted. Above the fireplace in the living room, Jacqueline and Kevin have a wonderful passage from Isaiah 52:7 painted on the wall. It says "How beautiful on the mountains are the feet of those who bring good news, who proclaim peace, who bring good tidings, who proclaim salvation, who say to Zion, your God reigns!"

Their first year in their new house in West Adams was, indeed, a busy time for the Sharps. Jacqueline was elected to the WAHA Board of Directors that very first year, and their gorgeous home was on WAHA's Holiday Tour in December of 1997. I can still recall how stunning their Christmas tree was inside their front entrance for that '97 tour. Jacqueline told me that both Judie Schoening and Timothy Reilly helped her decorate the tree that year, and Melody Jackson was the house captain. Their house was the "desert" house.

According to Jacqueline, WAHA member Jim Childs was instrumental in obtaining the house's historic designation. Jim walked Jacqueline through the entire nomination process. The plaque proudly displayed on their front porch says it is The Perrine House, Craftsman Style, built in 1908

and declared in 1999. The architects were Hunt and Eager, and it is Historic-Cultural Monument No. 662 of the City of Los Angeles.

In May of 2000, I recall attending a truly grand Hawaiian theme party at the Sharps', along with many other familiar faces from WAHA, all in appropriate tropical attire. Exuberant hula dancers in their driveway entertained us, and everyone got a lei. It was great fun, and so far it is the closest I have gotten to our 50<sup>th</sup> state.

In 1998 Jacqueline became WAHA's Community Relations Chairperson on our board. In 1999 & 2000 she served as our Vice President, and now she is our President! Jacqueline is also the Chairperson this year for the upcoming 2001 Holiday Tour. Plan now to be a part of it!

Meanwhile, when she is not dealing with WAHA, Jacqueline enjoys gardening and teaching people about God. She is the director of the Wilcox Travel Club for Children, a club that exposes youngsters to stimulating dimensions of learning through fun and informative trips. Last year WAHA member Rory Cunningham took the children through his special world of costuming. Ed Trosper of 4<sup>th</sup> Avenue took the Wilcox Travel Club to the Biltmore Hotel for a day of hands-on learning. Also, the group has visited Professor Bernard Frischer at U.C.L.A.'s Cultural Virtual Reality Lab for a presentation on ancient Rome. If you are interested in joining the Wilcox Travel Club, call Jacqueline! Working with children gives Jacqueline great joy, and she also has organized a SeaLab Discovery Group for children for July and August 2001. Everyone met at the Sharps' on Gramercy Place, and a bus took them to SeaLab in Redondo Beach.

After working for several years as a teacher with L.A. Unified, Jacqueline decided to go solo and open her own child-oriented facility. Now, Jacqueline is attending Santa Monica College to finish classes in child development. Currently Jacqueline operates Sharps Family After School Care at her home, and ultimately she wishes to open her own childcare center.

In a nutshell that is our new WAHA President. Here's wishing you a successful year as our leader.

---

### MTA Expo Line Update Continued from page 3

Venice and Robertson Boulevards. LRT's second phase, which would bring LRT all the way to Santa Monica and was supported by many

Westiders, was put on hold, possibly for some years, and the MTA only appropriated money for the first segment.

Though there was significant community support for light rail west of Robertson, there was no consensus on what route it should take. Many favored Sepulveda while others preferred continuing service in the MTA's Exposition corridor. But since the project was not approved beyond Robertson, this issue won't be addressed for some time. The LRT is expected to be funded between fiscal years 2009 and 2014, with construction occurring incrementally after funding is available.



## BLOCK CLUB & NEIGHBORHOOD NEWS



### WEST ADAMS HEIGHTS/ SUGAR HILL NEIGHBORHOOD ASSOCIATION (WAH/SH-NA)

In May, 2001, we held our first meeting to reestablish our neighborhood association, which was originally founded in 1902. At this meeting, officers were elected and many ideas were generated. Since our first meeting, by-laws have been drafted, a committee to prepare our non-profit application was nominated, and we've determined our some of our immediate and long-term goals.

The West Adams Heights/Sugar Hill Neighborhood Association will meet on the Second Tuesday of each month, at 7:00 p.m., in the community room of the Church of Christian Fellowship, located at the intersection of Oxford Avenue and Hobart Boulevard.

### ANNA/NORMANDIE NEIGHBORHOOD ASSOCIATION (ANNA)

The July 3rd balmy summer night brought out many members to enjoy the beautifully landscaped backyard of Jim Jansen and Charles Mizelle.

After a lengthy presentation by our new Senior Lead Officer, SLO Beadle, we moved on to the numerous committee reports.

Preliminary specifics were discussed regarding our Neighborhood Matching Fund application. We intend to restore and beautify our "El Paseo" or walkway, in time to celebrate it's 100 year anniversary, April 15, 2002.

Other topics under old business were speed bumps, trash can placement, sound wall on W. 22nd St., Hollywood Bowl tickets, and Shakespeare at the Civic Center. All ideas remain in committee.

*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).*

Every August we join in the National Night Out on Crime effort in lieu of our monthly meeting. For simple ideas on what you can do in your own community call President Marianne Muellerleile at 323/733-3776.

### 24<sup>th</sup> STREET BLOCK CLUB

At the July meeting of the Concerned Citizens of 24<sup>th</sup> Street Block Club, the residents of 23<sup>rd</sup> and 24<sup>th</sup> Streets gathered at the home of Wally Matsuura to hear members of the police department speak on ways of keeping crime down in our area. Two LAPD officers were in attendance and went over safety tips on such topics as abandoned cars in the alleys, dumping of trash on our streets and alleys, and how to keep cars from racing down our side streets. The ongoing discussion of speed bumps was once again brought to the floor, as was the topic of historic street lights. In addition, the rather thorny issue regarding proper noise levels when there is an event or party in the neighborhood was brought up in front of the LAPD. The ongoing work at the South Seas House was talked about and everyone in the block club is hopeful that major changes are in the works.

A potential problem involving the three vacant lots on 25<sup>th</sup> Street was brought up. Thanks to a quick call to Laura Meyers and Eric Bronson we were able to clarify a zoning question. The entire block club is now on red alert in regard to any possible building going on at 25<sup>th</sup> Street. Hell hath no fury like a 24<sup>th</sup> Street member when there is even a hint of a potential zoning problem. There will be more on this issue in the next report.

Shirley Cooper ran the meeting and did a great job of keeping every-

one on track. As a sign of good will, one of the LAPD officers actually adopted, on the spot, one of the stray kittens that had found their ways to Wally's home. This came as a welcome relief from most of the neighbors, who are starting to feel that our residences are becoming arks rather than historic homes. The block club even offered to cover the cost of spaying/neutering the kitten but the officer said she would take care of the expense.

—Reported by Robert Leary

### Aunt Effie's Tea House Continued from page 3

sign of the revitalization of Los Angeles and the hard work and dedication that permeates our city's many communities."

Designed by Thornton Fitzhugh for his two sisters, it eventually became a medical center, and was owned by a doctor. "My grandmother's sister and her husband worked for the doctor," recounts Gipson. They eventually purchased the property, and then "Aunt Effie" left it to Gipson. "She wanted it to be kept in the family." The house came with nearly 100 years of furnishings and knick-knacks, many presumably from its pre-WWI occupants before Lady Effie. Today, the rooms are also filled with Gipson's family photos, and each room is dedicated Aunt Effie and her sisters.

Gipson has restored the house and hopes it can become a city historical monument. It was after she and her husband, a retired Marine, attended a tea in Orange County that Gipson hit upon the idea of turning this historic residence into a tea parlor. She observes, "it's such a nice, peaceful house."

Lady Effie's Tea Parlor is open Monday through Friday from 10am to 2pm and is open weekends and afternoons by appointment only. They serve specialty sandwiches, pastry, tea and coffee and are located at 453 East Adams Boulevard, right off of the 110 Freeway. 213/749-2204, fax 213/741-1437.

Contact: Jacqueline Westlund.

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

The 24th Street Theater  
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

Lady Effie's Tea Parlor Contact: Jacqueline Westlund  
453 East Adams Boulevard, Los Angeles 213/749-1437  
10 percent discount on all food purchases

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

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

Boulevard Vacuum & Sewing Machine Company, 5086 W. Pico Boulevard, Los Angeles, CA 90019, (323) 938-2661  
10% discount on sale of new vacuums, and vacuum service & repair

Wholesale Carpet Liquidators, 1225 E. Washington Boulevard, Los Angeles, CA 90021, (213) 747-7474, mailto:Wholesalecarpetla@Yahoo.com Contact = Linda Or Parisa  
Discount of between 5-10%, on the purchase of 150 square yards or more of carpet, ceramic tile, wood flooring, and/or vinyl floor covering.

### 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

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

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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 John Deaven (323/737-7761). Classifieds will be for one month only. If you wish to repeat your ad, please call John Deaven by the deadline. After 3 issues for the same ad, there will be a charge of \$ .25 per word.

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## WAHA CLASSIFIEDS

**FOR SALE:** Never used, recently purchased, tan color, 1.5 gallon toilet. Still in original boxes. Call Lionel at 323/735-5056.

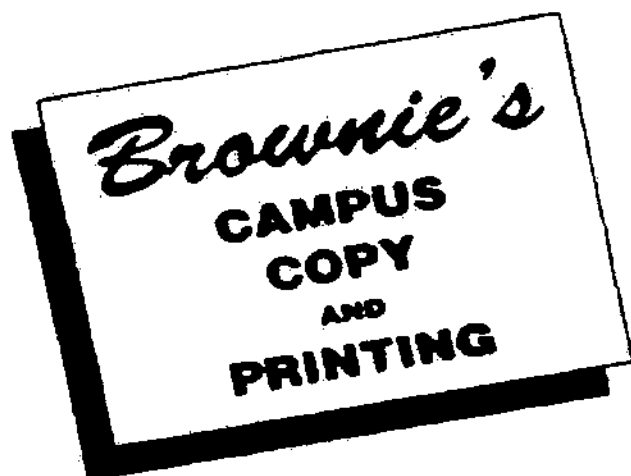
**NEEDS GOOD HOME.** German Shepherd-Rottweiler. Twenty-two months old. Call Ramona at 232/735-2600.

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**WOMEN'S SHELTER** at Adams & Hoover needs donations: sewing machine, fabric, microwave oven, plants for garden, table cloths, arts & craft materials, games, puzzles. TAX DEDUCTIBLE. Will arrange pickup. Please call Carole or Michele at 323/731-1408.

**OPEN YOUR DOORS TO THE WORLD!** Students attending a private English Language school on Wilshire near Mariposa are in need of room & board. These students are from Asia, Europe, & South America, mostly in their early to mid-twenties, & typically stay from two to six months. They pay \$750 per month for room, light breakfast, & supper. If you have an extra room in your house & would be interested in boarding one of these students, please contact Peter Lownds at 213/386-1634.

*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.*



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**BLOCK-LONG YARD SALE:** Clothing, shoes, light fixtures, sink, bathroom equipment, etc. **August 18, 8 a.m. to 5 p.m.** 8th Avenue between 21st and 23rd Streets, north of freeway, south of Washington Boulevard. Come early! For questions, call Cheryl at 323/732-3133.

**GARAGE SALE:** Manufacturer representative sample sale...children's toys and plush. Stationery and gift items, journals, diaries and a few antiques and anything else that we are tired of looking at in our garage!! 1041 South Gramercy Drive, **8 a.m. to 1 p.m. on Saturday, August 18th.**

# WAHA August 2001 Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	See page 2 for more details on these meetings.		1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20 Zoning & Planning/ Preservation Committee	21 Newsletter Committee	22	23 Board Meeting	24	25 WAHA Ice Cream Social
26	27	28	29	30	31	

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