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RICK SMOLAN ROB CAVALLO SIMON ADLER

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DARK BLACK DEVAULT DONNA MISSAL DUCKWRTH DYLAN GARDNER EKOH

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RADICAL WOMEN: LATIN AMERICAN ART, 1960-1985 IS MADE POSSIBLE THROUGH LEAD GRANTS FROM THE GETTY FOUNDATION. MAJOR FUNDING IS PROVIDED BY THE DIANE AND BRUCE HALLE FOUNDATION AND EUGENIO LÓPEZ ALONSO. GENEROUS SUPPORT IS PROVIDED BY VERA R. CAMPBELL FOUNDATION, MARCY CARSEY, BETTY AND BRACK DUKER, SUSAN BAY NIMOY, AND VISIONARY WOMEN. ADDITIONAL SUPPORT IS PROVIDED BY THE RADICAL WOMEN LEADERSHIP COMMITTEE AND THE FRIENDS OF RADICAL WOMEN.

## Voices of the Xtabay: A Tribute to Yma Sumac

 SAT, OCT 7, 7:30PMfeat. Empress Of, Nite Jewel, Maria Elena Altany, Ceci Bastida, Dorian Wood,
Carmina Escobar, and Francisca Valenzuela



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PHOTOGRAPHY:
LL PHOTOGRAPHY BY OANN LIAO


## The city in which the natural splendor of a snowy paradise and the urban functions are harmonious．

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## BEST OF L.A. 2017 <br> The Neighborhood Edition

$t$ is far too easy for us Angelenos to take our bountiful city for granted - and it's easy to get complacent as a result, to become tethered to our neighborhood for fear of gridlock or because there are simply so many amazing things to do, eat and see in such a compact radius. With those realities in mind, we at L.A. Weekly thought it would make sense to try something new with our annual Best of Los Angeles issue to help you break free of those self-imposed constraints. This year, for the first time, we bring you the Best of L.A. Neighborhoods - our picks for what you should explore in 'hoods other than your own.
Because let's face it: You know what's great in the mini-kingdom you call home. But in this sprawling metropolis, the distance from, say, Alhambra to Inglewood can feel as profound as the one that separates Winterfell from Mereen. If you cross that distance, we're confident you'll be delighted in what you discover.
And so, you'll find in this issue a rundown of the most interesting and novel offerings in 28 neighborhoods. Sometimes we decided to leave out the obvious choices in a given place, for obvious reasons: No matter where you live, you already know about those. We also called on local experts in each of these neighborhoods to give you the inside scoop on what they love best about where they live.
And we held a few spots for some best-in-city awardees, too - including the Best Band, Best Podcast, Best Restaurant, Best Comedian, Best Twitter Feed and Best Dance Club - because we felt it was still important to recognize the very best of the best, whether it belonged to a specific neighborhood or not.
Similarly, we asked our readers to tell us what's the best about L.A. citywide - but we snuck in some questions that referenced our theme: Best Neighborhood for Nightlife, Best Neighborhood for Cheap Eats and Best Up-and-Coming Neighborhood, to name a few.
How do you best go about navigating all of this? Might we suggest closing your eyes, pointing to a spot on the map and taking a day to explore all that we dug up there. Trust us: There's so much L.A. to discover beyond where you live.
-MARA SHALHOUP


## READER'S POLL WINNERS



## BEST ART GALLERY

## Gabba Gallery

3126 Beverly Blvd., Westlake; (310) 498-2697, thegabbagallery.com.
Runners-up (tie): The Broad, Hauser Wirth \& Schimmel

## BEST BAKERY

Porto's Bakery \& Cafe
3614 W. Magnolia Blvd., Burbank; (818) 846-9100, portosbakery.com; and other locations.
Runner-up: Gjusta

## BEST BAND

Chicano Batman
chicanobatman.com
Runners-up (tie): Dawes, Vaud and the Villains

## BEST BARBER SHOP

Floyd's 99 Barbershop
201 W. Seventh St., downtown; (213) 457-7858,
floydsbarbershop.com; and other locations.
Runners-up (tie): Manly \& Sons, Sweeney Todd's

## BEST BARTENDER

John Henry Binder,Venice Duck Brewery
@johnhenrybinder
Runner-up: Dan Rook, Ever Bar

## BEST BEACH

Venice Beach
Runner-up: Zuma Beach

## BEST BIKE PATH

Ballona Creek
Runner-up: L.A. River

## BEST BIKE SHOP

TIE:
Coco's Variety Store
2427 Riverside Drive, Elysian Valley; (323) 664-7400, cocosvariety.com.
The Bicycle Whisperer
24 VernonAve., Venice; (310) 612-1409.
Runner-up: Gabe's

## BEST BOOKSTORE

## The Last Bookstore

453S. SpringSt., downtown; (213) 488-0599, lastbookstorela.com.
Runner-up: Skylight Books

## BEST BOWLING ALLEY

Highland Park Bowl
5621 N. Figueroa St., Highland Park; (323) 257-2695, highlandparkbowl.com.
Runner-up: All Star Lanes

## BEST BREWERY

## Golden Road

5410 W. San Fernando Road, Atwater Village; (213) 3734677, goldenroad.la.
Runner-up: Angel City Brewery

## BEST BRUNCH

Little Dom's
2128 Hillhurst Ave., Los Feliz; (323) 661-0055,
littledoms.com.
Runners-up (tie): Kitchen Mouse, Salazar

## BEST BURGER

In N Out Burger
Multiple locations; in-n-out.com.
Runner-up: Father's Office

## BEST CHEF

Vic Casanova (Gusto)
8432 W. Third St., Beverly Grove; (323) 782-1778, gusto-la.com.
Runner-up: Nancy Silverton (Osteria
Mozza, Pizzeria Mozza, Chi Spacca)

## BEST COCKTAILS

Musso and Frank Grill
6667 Hollywood Blvd., Hollywood; (323) 467-7788,
mussoandfrank.com.
Runner-up: Harvard \& Stone

## BEST COMEDIAN

Gareth Reynolds
@reynoldsgareth
Runners-up (tie): Dave Anthony, Maria Bamford

## BEST COMIC BOOK STORE

## Meltdown Comics

7522 Sunset Blvd., Hollywood; (323) 851-7223,
meltcomics.com.
Runner-up: Golden Apple Comics

## BEST DANCE CLUB

## Bootie L.A.

Los Globos, 3040 W. Sunset Blvd., Silver Lake, 90026; bootiemashup.com/party-city/la/.
Runners-up (tie): Akbar, Break Room 86

## BEST DISPENSARY

Rose Collective
411 Rose Ave., Venice; (310) 392-3890, facebook.com/ RoseCollectiveVenice.
Runner-up: California Caregivers Alliance

## BEST DJ

## William Reed

@pleasurepmusic
Runner-up: ShyBoy

## BEST DOG PARK

## Silver Lake Dog Park

1863Silver Lake Blvd., Silver Lake; laparks.org/dogpark/ silverlake.
Runner-up: Rosie's Dog Beach

## BEST DOUGHNUT

## Donut Friend

5107 York Blvd., Highland Park; (213) 995-6191,
donutfriend.com.
Runner-up: Ring Baked Tofu Donuts

## BEST FOOD TRUCK

## Spoon and Pork

spoonandporkla.com.
Runner-up: Kogi BBQ Truck

## BEST GAY BAR

## The Abbey

692 N. Robertson Blvd., West Hollywood; (310) 289-
8410, theabbeyweho.com.
Runner-up: Akbar

## BEST HAPPY HOUR

Laurel Point
12050 Ventura Blvd, Studio City; (818) 769-6336, thepointseafood.com/laurel-point.
Runner-up: Canal Club

## BEST HIKE

Runyon Canyon Park
2000 N. Fuller Ave., Hollywood Hills West; laparks.org/ park/runyon-canyon.
Runner-up: Griffith Park

## BEST INSTAGRAMMER

@Cosondra
Runner-up: @letmeeatcake

## BEST KARAOKE

## Brass Monkey

3440 Wilshire Blvd., Koreatown; (213) 381-7047, cafebrassmonkey.com.
Runners-up (tie): Smog Cutter, Breakroom 86

## BEST MEDITATION CENTER

## The Den

360 S. La Brea Ave., Hancock Park; (323) 424-3444, denmeditation.com; and other locations.
Runner-up: Self-Realization Fellowship Lake Shrine

## BEST MOVIE THEATER

## Vista Theatre

4473 Sunset Drive, Los Feliz; (323) 660-6639,
vintagecinemas.com/vista.
Runner-up: ArcLight Hollywood

## BEST MUSIC VENUE

Hollywood Bowl
2301 N. Highland Ave., Hollywood; hollywoodbowl.com.
Runner-up: Teragram Ballroom

## BEST NEIGHBORHOOD FOR

VINTAGE SHOPPING

## Long Beach

Runner-up: Silver Lake

## BEST NEIGHBORHOOD FOR

## CHEAP EATS

Koreatown
Runner-up: Highland Park

## BEST NEIGHBORHOOD FOR

 EXPLORING THE OUTDOORS Los FelizRunner-up: Malibu

## BEST NEIGHBORHOOD FOR

## NIGHTLIFE

Downtown
Runners-up (tie): Echo Park, West Hollywood

## BEST NEIGHBORHOOD TO <br> GALLERY HOP

## Downtown

Runner-up: Culver City

## BEST NEW BAR

Ever Bar
1800 Argyle Ave., Hollywood; (213) 279-3534, everly hotelhollywood.com/hollywood-restaurants/ever-bar. Runner-up: ETA Highland Park

## BEST NEW RESTAURANT

Rosaliné
8479 Melrose Ave., West Hollywood; (323) 297-9500, rosalinela.com.
Runner-up: Felix Trattoria

## BEST PIZZA

Pizzeria Mozza
641 N. Highland Ave., Hancock Park; (323) 297-0101, la.pizzeriamozza.com.
Runner-up: Casa Bianca

## BEST PODCAST

## The Dollop

thedollop.net.
Runner-up: The Tom Leykis Show

## BEST PUBLIC POOL

Hollywood Pool
1122 Cole Ave., Hollywood; (323) 460-7030, hollywood. lacitypools.com.
Runners-up (tie): Culver City Municipal Plunge, San Fernando Regional Pool

## BEST RAPPER

Kendrick Lamar
kendricklamar.com.
Runners-up (tie): YG, Nipsey Hussle

## beSt Record store

Amoeba Music
6400 Sunset Blvd., Hollywood; (323) 245-6400, amoebamusic.com.
Runner-up: As the Record Turns

## BEST RESTAURANT

Manuela
907E. Third St., downtown; (323) 849-0480, manuela-la.com.
Runner-up: Crossroads Kitchen

## BEST RESTAURANT PATIO

Gracias Madre
8905 Melrose Ave., West Hollywood; (323) 978-2170, graciasmadreweho.com.
Runner-up: Manuela

## BEST SALON

The Compound Salon
6136 Washington Blva., Culver City; (310) 913-0022,
thecompoundsalon.com.
Runner-up: Rua

## BEST SHOE STORE

DSW Shoes
Multiple locations; dsw.com.
Runner-up: Remix

## BEST SOLO ARTIST

Shyboy
shyboy.tv
Runner-up: Thundercat

## BEST SPA

Larchmont Sanctuary Spa 331 N. Larchmont Blvd., Larchmont; (323) 466-1028, larchmontsanctuary.com.
Runner-up: Wi Spa

## BEST STREET ARTIST

James Wilde XO
instagram.com/jameswildexo
Runners-up (tie): Morley, wrdsmth

## BEST SURF SHOP

ZJ Boarding House
2619 Main St., Santa Monica; (310) 392-5646, zjboard inghouse.com.
Runner-up: Mollusk Surf Shop

## BEST SUSHI

## Sugarfish

212 N. Canon Drive, Beverly Hills; (310) 276-6900, sugarfishsushi.com; and otherlocations.
Runner-up: Katsuya

## BEST TACO

## Guisados

2100 E. Cesar E. Chavez Ave., Boyle Heights; (323) 2647201, guisados.co; and other locations.
Runner-up: Leo's Tacos Truck

## BEST TATTOO SHOP

Tattoos by Misha
11239 Ventura Blvd., \#212, Studio City; (818) 388-0369, misha-art.com/tattoos.
Runner-up: Tattoo Lounge

## BEST THEATER COMPANY

The Pack Theater
6470 Santa Monica Blvd., Hollywood; (424) 442-9450, packtheater.com.
Runner-up: Santa Monica Rep

## BEST TWITTER FEED

@LosFelizDayCare
Runner-up: @lascanner

## BEST UP-AND-COMING

## NEIGHBORHOOD

## Highland Park

Runner-up: Leimert Park

## BEST VEGAN RESTAURANT

Crossroads Kitchen
8284 Melrose Ave., Beverly Grove; (323) 782-9245, crossroadskitchen.com.
Sage Vegan Bistro
1700 W. Sunset BIvd., Echo Park; (213) 989-1718; and 4130 S. Sepulveda Blvd., Culver City; (424) 228-5835; sageveganbistro.com.
Runner-up: Café Gratitude

## beST VINTAGE STORE

## Lab 3

132 W. Seventh St., downtown; (213) 627-8722,
facebook.com/lab3shop.
Runners-up (tie): Gotta Have It, Jet Reg

## BEST VISUAL ARTIST

David Choe
davidchoe.com.
Runner-up: Mark Bradford

## BEST WINE SHOP

Stanley's Wet Goods
9620 Venice Blvd., Culver City; (424) 341-2870,
stanleys.la.
Runner-up: Silverlake Wine

## BEST YOGA STUDIO

## SoulPlay Yoga

9711 Washington Blvd., Culver City; (310) 287-1255,
soulplay.yoga.
Runner-up: Yoga Works

PASADENA

## FRIDAY, OCTOBER 13 6-10 PM

Enjoy a free evening of art, music and entertainment as Pasadena's most prominent arts and cultural institutions swing open their doors.

PARTICIPATING INSTITUTIONS
A Room To Create / Armory
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Performing Arts Center / City Of Pasadena-City Hall / Jackie Robinson Community Center / Light Bringer Project @ Day One / Lineage Performing Arts Center Norton Simon Museum / Parson's Nose Theater / Pasadena Central Library / Pasadena City College / Pasadena Conservatory of Music / Pasadena Museum of California Art / Pasadena Museum of History / Pasadena Playhouse / USC Pacific Asia Museum

FREE SHUTTLES
Free shuttles, running 6-10 p.m. will loop throughout the evening with stops at each venue.

PASADENA TRANSIT
Pasadena Transit 10 runs along Colorado Boulevard and Green Street until 8 p.m. Information at pasadenatransit.net.

METRO GOLD LINE
Attend ArtNight by taking the Metro Gold Line to the Memorial Park Station in Pasadena. Check metro.net for information.
artnightpasadena.org facebook.com/artnightpasadena twitter.com/ArtNightPas

ArtNight is an ongoing partnership among many cultural institutions and the Cultura Affairs Division of the City of Pasaden
More information: 626 744-7887.
formats: 626 744-7062. Para españo visite artnightpasadena.org.



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Saving the lives of homeless pets in your community has never been so easy - and fun! Just choose Best Friends or your favorite participating local animal welfare group when you register. We'll help you raise money to support their efforts. So, what are you waiting for? Let's start struttin'!

## October 21 Exposition Park, Los Angeles

\$ $>$ \$ $\$ 15$ registration at strutyourmutt.org



## BEST DJ

Long before Los Angeles' dance music scene reached peak levels of cool, we had Doc Martin. Back in the '90s, the venerable house DJ held down a residency at Glam Slam as he built his reputation as a global house-music ambassador. Even when L.A. DJs weren't making a huge impact on the international circuit, Doc Martin was; in fact, he contributed a mix to the famed Fabric CD series in the early 2000s. Today, his résumé reads like a litany of the world's premier nightclubs. He's played the big spots from Berlin to Ibiza to New York, but the best thing about Doc Martin is that you can catch him here often. He's not just the cool DJ who happens to be based in L.A.; he helped build this city's house scene and remains a major nightlife presence. The local legend turns up seemingly everywhere, from big festivals to intimate rooftop parties, spinning sets that can be soulful, futuristic, deep, funky and surprising. - LIZ OHANESIAN
facebook.com/Doc.Martin.Sublevel.

## BEST BAND

From acid and folk to tacos and Korean short rib, the tradition of melding unlikely elements is deep in the blood of this city.

Kendrick Lamar has been the default choice for "best L.A. rapper" since 2012's Good Kid, m.A.A.d City. Acclaim for each subsequent offering has been deafening, and the impact of Lamar's artistic innovation endures long after the buzz has dulled (not died). This year's $D A M N$. is no different. Tighter and far less cryptic than To Pimp a Butterfly, which was simultaneously dense and sprawling, $D A M N$. is arguably the greatest synthesis of Lamar's aggressive lyrical assaults, keen sociopolitical insights and pop leanings. Singles such as the Mike Will Made-It-produced "Humble" and "DNA" are near peerless for their combination of thundering beats, unique cadences and vivid displays of intellect. Where TPAB addressed the ills of the black community more abstractly, DAMN. tackles these same issues through direct and arrestingly personal narratives. Lamar also finds new footing as a vocalist, inflecting and crooning with warranted confidence on songs that straddle the divide between rap and R\&B. No matter the titular idea or emotion of each bluntly titled song ("Love," "Loyalty"), he cuts to the marrow. With DAMN., Lamar makes it easy to declare him the best rapper in L.A. - or anywhere else. -MAX BELL
kendricklamar.com.

Thee Commons are the new musical torchbearers of this practice - a band that pull together cumbia, punk and psychedelic rock tighter than the strings on a Fender Jaguar. Frontman/guitarist David Pacheco and his brother, drummer Rene Pacheco, are inspired in part by the cumbia sounds they grew up with - music that, for all its subversive power, can't really be said to rock. Now it does. In their short tenure, Thee Commons have hosted legendary live shows, from an early album-release party at the Teragram Ballroom that ascended into
chaos to the unhinged carnival that constituted their Coachella set. (From the stage, Pacheco memorably proclaimed: "East L.A. invaded Coachella, baby!") Their new album, Paleta Sonora, is a Technicolor popsicle of sound, spiked with the sly silliness that makes their shows so fun. The record takes the band even further afield sonically, into disco, space jazz, goof-rap and more. It's their best work yet. If you're still not hip, catch the band before they blow up, and let the carnival carry you away.-CHRIS KISSEL theecommons.com.

## BEST SOLO ARTIST

SZA has long outgrown the need to be introduced as Kendrick Lamar's TDE labelmate. Her evolution from metaphorical songwriter to blunt wordsmith thrust her into the mainstream. Ctrl, SZA's debut album, released in June, soared to the third position on Billboard's album chart. She jolts the listener on the very first track, "Supermodel," singing, "I've been secretly banging your homeboy" over sparse guitar. She returns to themes of infidelity on "Love Galore," featuring Travis Scott, and her most controversial song,


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E. L. Wiegand Gallery

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"The Weekend." Cheating anthems have been done before, but rarely do we hear a female artist sing about time-sharing a partner while expressing no attachment to anyone. SZA's longing and resignation in her quest for a committed lover reverberate throughout the multigenre album, which ranges from the '90s pop of "Drew Barrymore" to the dark, jazzy hip-hop of "Pretty Little Birds." Ctrl is built for repeat listening, because SZA's songs know you before you know them. Her lyrics and far-reaching musical palette form a mirror that reveals the unspoken vulnerability within us all. IMADE NIBOKUN
szactrl.com.

## BEST DANCE CLUB

The demise of Jewel's Catch One disco in 2015 was a real gut punch for many longtime nightlife denizens. It was the first disco in town owned by a black woman, and it catered to gay people of color who often couldn't find much hospitality in West Hollywood, as well as providing a venue for after-hours house parties like the legendary Does Your Mama Know? Nothing could fill the void. Except that Union did. Club impresario Mitch Edelson, whose family owns Los Globos and El Cid, dusted off the circa-1920s dance hall, added some paint, installed Funktion-One and Eastern Acoustic Works sound systems and - thank you, Jesus - kept the neon "disco" sign intact. A Club Called Rhonda does events there. Los Angeles deep-house king Marques Wyatt is a regular. Drum'n' bass often rumbles till 4 a.m. along the venue's pockmarked, black walls. And George Clinton and ParliamentFunkadelic are expected to perform there later this month. "I learned from my dad you can't pigeonhole yourself doing one thing or another, especially with a place the size of Union," Edelson says. "I wanted to keep the spirit of inclusivity that Jewel's had." -DENNIS ROMERO
4067 W. Pico Blvd., Arlington Heights, 90019; (323) 737 1159, unionclubla.com.

## BEST LABEL

It's easy to take OWSLA for granted. Cofounded by Skrillex in 2011, the label's early output was pretty much exactly what you'd expect from anything associated with the fratstep prince born Sonny Moore: bangers with big drops from Zedd, Porter Robinson, 12th Planet, et al. But just as Skrillex's sound has evolved, so has OWSLA's, and over the past 12 months the label has been steadily killing it in unexpected ways, with new releases from spacey Florida electro-folk trio Hundred Waters, rising G-house star and Night Bass boss AC Slater and Dutch"jungle terror" pioneer Wiwek, to name a few. Even "Make War," the first single since Moore's surprise return to lead vocals with his old screamo band From First to Last, was better than anyone could have hoped for. And Moore's Skrillex output has continued to delight and surprise as well, especially "Would You Ever," his irresistible house collab with Poo Bear. Just as Skrillex has outlasted his haters, OWSLA has proven to be far more than just a dubstep label or yet another bigname producer's vanity imprint. It's actively remaking the post-EDM landscape in smart, interesting ways. -ANDY HERMANN owsla.com.

elix, the Venice restaurant from pasta maestro Evan Funke, has it all. The space is wonderful in the way that only restaurants built in old houses can be, outfitted in warm brown leather booths and green botanical wallpaper that feels both modern and vintage. The service is lovely. The cocktails are fantastic. The wine list is deep and smart. You could easily make a beautiful meal from the antipasti section alone: delicately fried squash blossoms stuffed with fior di latte; a crudo of raw ridgeback prawns with a gloriously creamy texture; pork meatballs that have been quickly fried and burst with porky flavor. But you're here for the pastas, which are made in a glassed-in, climate-controlled room that faces the front dining room. Funke and his cooks roll and cut and extrude the dough with care and precision, a showcase of the handmade techniques the chef learned on his travels and proof that he's serious with his oft-used social media hashtag \#fuckyourpastamachine. It would take weeks to eat through all these pastas, from saffron-tinged malloreddus (tiny Sardinian gnocchi) and multiple variations of spaghetti to hearty ragus and lovely little orecchiette with sausage and broccoli. Every table seems to have a plate of the pappardelle - bathed in a mellow Bolognese, the pasta is practically silky, making the pappardelle of your past seem rough and clumsy by comparison. Taken as a whole, Felix is a stunningly great restaurant: personal, beautiful and with some of the most goddamned delicious pasta Los Angeles has ever seen.

## -BESHA RODELL

## 1023 Abbot Kinney Blvd., Venice; (424) 387-8622, felixla.com.

## BEST NEW MUSIC VENUE

Seeing experimental, avant-garde music in Los Angeles nearly always used to mean a trip to either REDCAT or a semi-legal warehouse in some remote industrial park, with few options between those two extremes. But since opening in April, Zebulon has offered a blessedly civilized, unpretentious middle ground, with a spacious, finely tuned listening room, two full bars, a patio and a menu of Moroccan-themed dips, salads and small plates. Transplanted from Brooklyn to Frogtown by its original owners, with help from L.A. label Everloving Records and local singer-songwriters Jesse Peterson and Mia Doi Todd, Zebulon has already booked numerous genre-defying artists who hadn't played L.A. in decades, or ever, largely because there was nowhere for them to go: Japanese noise-rock legend Keiji Haino's Fushitsusha, Suicide's Martin Rev, Tuareg electro-blues guitarist Mdou

Moctar, Spanish/Indonesian electronic duo Drapetomania. This month, it hoststwo of its coolest events yet: a metal-jazz night, co-presented by Angel City Jazz Festival, and a rare U.S. appearance by Krautrock pioneer Hans-Joachim Roedelius. What the Zebulon team will book next is anyone's guess, which is what makes their place such an exciting addition to L.A.'s live-music landscape. -ANDY HERMANN
2478 Fletcher Drive, Elsyian Valley; (323) 662-0966, zebulon.la.

## BEST RESTAURANT

Sometimes I take notes on my phone while dining out, in order to remember later how something tasted or how it made me feel. From my last meal at $\mathbf{n} / \mathbf{n a k a , ~ I ~ h a v e ~ o n l y ~}$ one entry. It reads, "Sushi course: This is what fairies eat. On their birthday." In addition to feeling like Tinkerbell at her most celebratory, I had multiple other giddy
moments during the course of the meal, as well as the persistent thought: This is the best restaurant in Los Angeles. That wasn't always true of $n / n a k a$ - chef Niki Nakayama's kaiseki restaurant in Palms was wonderful from the moment it opened, but it's taken her a few years to grow into her full potential, and if I were to guess I'd say the difference now is that she trusts her instincts more fully. Meals made by Nakayama and team are lyrical musings on season, tradition, newness and the meeting of California and Japan, both culturally and in terms of ingredients. Seafood and seasonality are prized above all else, and occasionally a dish arrives - a spiny sea urchin, for instance, filled with its own creamy roe, plus snow crab and dashi gelee - that redefines your feelings about the limits of textural pleasure. If you opt for a sake pairing, you'll find yourself delighted by some of the most intelligent, passionate beverage


## LIONE RICHIE

las vecas

waycta

ticketmaster ${ }^{*}$
LIVE NATION
professionals around, who mix no snobbery with their enthusiasm. That's the beauty of this restaurant - it is practically perfect while exuding humbleness and hospitality at every turn. -BESHA RODELL
3455 S. Overland Ave., Palms, 90034; (310) 836-6252, n-naka.com.

## BEST RESTAURANT DESIGN

When European art powerhouse couple Iwan Wirth and Manuela Hauser Wirth opened their expansive gallery compound in the Arts District, the move signaled that the global art world was beginning to invest big money in our city. With high-profile names lined up to populate the exhibition spaces, it was surprising to discover that the real gem of the reimagined 19th-century flour mill was its restaurant, Manuela. The elegant space, designed by Matt Winter, encompasses everything that is great about dining out in L.A. The restaurant's interior is a glass-enclosed room, perhaps like a cozy conservatory in a Montreal manor (or the boardgame Clue), which creates a seamless indoor-outdoor feel with the expansive patio area. There, brunchers lounge and Instagram each emerging dish, like paparazzi for chef Wes Whitsell's grilled peaches or sizzling Texas quail. At night, the thick marble bar becomes a launching pad for discussions on gentrification or (post)-postmodernism fueled by Manuela's craft cocktails, served under the yolky glow of the chandeliers. Art lovers can make discoveries of their own, too, such as the large-scale expressionistic cityscape by South Los Angeles painter Mark Bradford and a pastoral mural by Black Flag's illustrator Raymond Pettibon. When your meal is done, you can stroll to the nearby gardens and chicken coop to personally thank the hen responsible for your omelet. This merger of sophistication and casualness reflects the Angeleno experience, where cultural collisions and mashups are never-ending. -DREW TEWKSBURY 907E. Third St., downtown; (323) 849-0480, manuela-la.com.

## BEST COMEDY COMEBACK

Earlier this year, The Kids in the Hall comedian Scott Thompson's name seemed to suddenly start appearing on live lineups throughout the city, from stand-up showcases to storytelling nights to podcast tapings. It wasn't a fluke. Thompson recently returned to L.A. after a stint in his native Canada, during which he beat cancer (thanks, socialized medicine) and decided to give stand-up comedy a go. He'd spent most of his career performing as part of an ensemble, so trying stand-up in earnest was a fresh personal challenge. At 58, Thompson works the stage harder than any youngster on the same bill - he paces back and forth, practically foaming at the mouth as he rants and raves about millennials and the way people behave in gay bathhouses. He also recently revived a beloved Kids in the Hall character for Apres le Deluge: The Buddy Cole Monologues at UCB Franklin, a program of the martini-swilling raconteur's monologues, old and new but never before performed. If you happen to notice Thompson's name on a lineup, regardless of who else is on the bill, you can be guaranteed it's worth the price of admission. -GWYNEDD STUART twitter.com/Scotthompson_
路
he recent reinvention of Michael's, the 38 -year-old Santa Monica mainstay that helped to define modern Californian
cooking, rests mainly on the brilliant decision to hire Miles Thompson, the young chef who used to run Allumette in Echo Park and then left town for a couple of years. Thompson's cooking was always assertively modern, but in the time he's been gone from L.A. it has become more refined, more clever and more umami-driven. This is food that's cool to look at (in some cases for reasons that are almost subversive), but it isn't so cerebral that it becomes a killjoy. Pure pleasure appears to be the base ingredient in all of Thompson's cooking. Crab and uni chawanmushi is built upon a base of savory egg custard, topped with large hunks of Dungeness crab and the decadent funk of uni, punctuated by delicately floral ginger sprout. Burrata comes lolling in its bowl with orange orbs of trout roe across the top; underneath is a sweet and tart chow chow, which sits in lovely contrast to the milky cheese. Thompson's arrival at Michael's offers hope that, rather than shut down our venerated institutions, we might honor them by moving steadily forward, keeping the components that are worthy of preservation (in this case the iconic, irreplaceable glamour of the restaurant's leafy patio) and installing youth and vitality where it's needed. -BESHA RODELL

## 1147 Third St., Santa Monica; (310) 451-0843, michaelssantamonica.com

## BEST UP-AND-COMING <br> ARTIST

"I was pretty terrified to do this performance. But I make it a mantra to do the things that scare the S-H-I-T out of me," Kenyatta A.C. Hinkle told a crowd on April 27. Minutes before, she'd finished performing amid a room of her drawings at the California African American Museum. One hundred small drawings stood in for 100 missing black women, as did seven larger ones, extending \#SayHerName into the realm of space and shape. " $[A] n$ immense dispersion of loss and erasure," she called the missing women that night, after dancing as she would have if alone in her room to a soundtrack of spoken word, ballads and R\&B. She changed costume, rolled on the floor, allowing herself to be sensual, intuitive and vulnerable. The women in her drawings were that way, too: always in motion, lost in the experience of having a body. Giving form to something otherwise absent has been Hinkle's
project for the past decade: making visible the overlaps between the culture of the American South and that of Africa, vividly remaking French colonialist postcards of black women to give the women greater agency (and portray colonizers as viruses). The work only becomes more resonant. -CATHERINE WAGLEY kachstudio.com.

## BEST PODCAST ABOUT L.A. HISTORY

Kim Cooper and Richard Schave are the masterminds behind the Los Angeles Visionaries Association (LAVA), an informal collective of locals who are passionate about the city. The husband-and-wife team also run Esotouric, a delightfully outré tour company that's cruising into its 10th anniversary this year. As if all that weren't enough, the native Angelenos also host a regular podcast about L.A. history called You Can't Eat the Sunshine, which further lifts the voluminous veils off the City of

Angels. The show debuted in January 2013 with a tribute to local legend Huell Howser, who had recently died. More than 120 episodes later, You Can't Eat the Sunshine has covered everything from the work of Aldous Huxley and a composting expert, to a century-old socialist cooperative experiment in the Antelope Valley called Llano del Rio. Each entertaining podcast episode runs about an hour, digging deep into Southern California's historical, intellectual and creative landscape and mining everything from the literary to the licentious and beyond. Just like the title of episode 54 (about Henry Huntington's fake wood or faux bois), You Can't Eat the Sunshine shows us just how "Los Angeles' Roots Run Deep." -TANJA M. LADEN esotouric.com/canteatsunshine.

BEST L.A.TWITTER ACCOUNT
In a city as vast and diverse as Los Angeles, it can be difficult to feel at home. Ask co-workers or friends for advice on
places to go, and it turns out no one is actualy from here. Enter @hiddenia (Hidden Los Angeles) on Twitter. Lynn Garrett, a fifth-generation Angeleno, began to blog about the city in 2009. On Twitter, she wants to share "tips, events and cool stuff about L.A. as a place, history and culture." Recently, she's tweeted about a hidden culinary gem in Highland Park, footage of the Queen Mary from 1971 and a yodeling great-great-grandmother from Carson. But what makes Hidden Los Angeles unique is the personal tone. "My grandpa was a San Pedro fisherman. Here he is in 1946, with my mother anxiously waiting for him. He named his boat after her," she captioned an image tweeted in early July. These deep roots give Hidden Los Angeles authority and credibility. And with several signature events throughout the year, it's becoming a community anyone would want to be a part of. -JESSICA DONATH twitter.com/hiddenla.

## BEST CONTEMPORARY DANCE COMPANY COMING INTO ITS OWN

Named after the French translation of chiaroscuro - the Renaissance Italian art term for the shifting effect of light falling unevenly on an object - L.A.-based Clairobscur Dance Company has garnered its share of attention and awards. That's largely thanks to artistic director Laurie Sefton's intricate choreography, which explores multiple perspectives on tough topics. While subjects such as bullying, dementia, privacy versus security, social over-connectivity and climate change are grist for many choreographers, Sefton rises above the fray with a distinctive voice that manages to bring both passion and objectivity by considering topical and often volatile subjects from unexpected perspectives. In her highly praised Bully, Sefton considers not just the perspective of the victim but also the bully and a crowd empowered to model the bullying behavior. Brought to life by excellent, versatile dancers, Sefton's thought-provoking works on complex, difficult themes are leavened with splashes of humor and enhanced by original music. Highly regarded among L.A.'s vibrant dance community, Sefton and her troupe in recent years have been gaining well-deserved wider attention in their hometown after the troupe began receiving praise and awards while touring outside of L.A. - ANN HASKINS clairobscurdance.org.

## best Affordable massage

Massage devotees in Los Angeles are all too familiar with skyrocketing prices for a massage that may or may not lead to a discounted quasi-spa joint that smells like sweaty feet and too much Hugo Boss cologne while a CD skipping Mozart plays in the background in a mediocre session. That was before the Now opened. The beautifully designed local massage boutique has four locations throughout the city that are easy on your wallet you'll never want to leave. The Silver Lake location is the biggest of the bunch, complete with its signature, moan-inducing $\$ 50$ Swedish full-body massage (plus $\$ 25$ foot/head massage offerings) and a


Avisit to any shop flaunting designs by indie makers shows that Los Angeles' ceramics boom continues to explode. But among the copious saguaro-style incense holders and anonymous stoneware containers, one designer stands apart: Heather Levine. She's perhaps best known for her ceramic pendant lamps, those sleekly designed, colorfully glazed objects adorned with porous pinholes, teardrops or ovals. Light leaks through the cutouts, projecting forms onto the walls of a room, turning an ordinary space into a galaxy of shapes. She fashions wall hangings of the leftover clay circles and shards, which are dangled from branches that she sometimes sources from locations around California. For some, their introduction to Levine's works is at the Ojai Rancho Inn, the motel turned haven of hipness, which showcases her lamps in every bedroom and in the mellow poolside bar, Chief's Peak. Levine's workshop in an industrial expanse between Cypress Park and Atwater Village is packed with her ceramics. The mushroomlike table lamps hunched on a nearby table aren't destined for a hobbit house or the home of a mycologist; they're headed to the Standard Hotel in the East Village to help amplify the pharmacological feel to its stylish new hot spot, narcbar. Shelf upon shelf is lined with finished pieces, which are impossible not to anthropomorphize. They stare back at you like a gaggle of Muppets up for adoption, expressing their personalities through their polka dots or narrowly squinting cutouts. Levine occasionally has a studio sale, which draws a long line, she says, but she sells her wall hangings online and at L.A. shops including Dream Collective and General Store in Venice. Lamps are mostly commissions, which you can dream up with Levine. Since she creates each piece by hand, no two pieces are exactly alike. Like all of us, ceramics are products of their environment; each piece responds differently to the world in which it is made, surviving the heat of the kiln, resisting the pull of gravity and responding to the touch of its creator. And in Levine's hands, clay comes alive. -DREW TEWKSBURY
heatherlevine.com.
laid-back setting. Inside the Sunset Boulevard boutique's 16 -foot ceilings are an indoor cactus forest, a good-juju crystal collection, smell-good everything and earthy furnishings such as a rad raw-wood swing, indigo-dyed pillows and a floppy hammock. L.A. is a place where we are constantly focused on what's next: When will we open a bagel shop that rivals New York? When will the Metro's Purple Line be finished? When will housing prices go down? But, here, while you bask in vibes that transport you to a Joshua Tree retreat, the only thing to focus on is, well, the now. -SOPHIA KERCHER
3329 Sunset Blvd., Silver Lake; (323) 922-6007,
thenowmassage.com.

## BEST MEDITATION FOR ASPIRING MOGULS

Past the Hindu deities, past walls painted the color of the seven chakras and adorned with framed images of bearded gurus, is a heated room vibrating with positive energy as Solange plays softly in the background. This classroom is the epicenter of Russell Simmons' 8,000-square-foot yoga fortress, Tantris, where regulars return every Friday for transcendental meditation sessions paired with an end-of-the-work-week moment of reflection that is led by the meditation swag master himself: Simmons. Here, a post-yoga, blissed-out Simmons leads talks about the magic that comes from stilling your mind and how to
"light that shit up" and become more present by developing a meditation practice. His enthusiasm, which is peppered with thoughts on how meditation makes you better at work - and in bed - is infectious. At a recent session he ended the evening with the words: "Go out and focus on the infinite." Then he looked at his Friday night guests, many of whom looked as if they'd just stepped off a runway or out of a boardroom meeting, and said with a joking smile: "Now go out and do some cocaine!" Sure, it's a mixed message, but for Simmons, life is a party at its most metaphysical. -SOPHIA KERCHER 9200 Sunset Blvd., West Hollywood; (213) 894-9200, tantris.com.

## EXPLORE ANOTHER DIMENSION OF IPA.





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In conversation with Marisa Silver


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From Here to Eternity:
Traveling the World
to Find the Good Death
Caitlin Doughty
In conversation with Carolyn Kellogg


TUES | NOV 14 | $7: 30$ PM
Third Gender:
Man, Woman, Muxe
Víctor Cata, Zackary Drucker, Maritza Sanchez
Moderated by Bamby Salcedo



TUES|DEC 5 | $7: 30 \mathrm{PM}$
The Runaway Species:
How Human Creativity Remakes
the World
David Eagleman
and Anthony Brandt
In conversation


THUR | DEC 7 | 7 7:30PM
An American Family:
Being Muslim in the U.S. Military
Khizr Khan
In conversation

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## BEST PAN-LATIN CLUB NIGHT

Every other Friday, Sudamericana fills the intimate (and underground) Continental Club downtown with a sweaty Latin dance party unlike any other in L.A. Beautiful people dressed in the requisite "stylish attire"some from South America but many not - crowd the space between black leather booths to shake hips and dance their way through a world of rhythms, from salsa to bachata to cumbia to rock. Founded by Toronto native Paula Lucero in 2012, Sudamericana started as a free monthly night that focused on new and nostalgic music from all over Latin America. (Sudamericana also donates a portion of ticket sales to nonprofits in South America, the Caribbean, Southeast Asia and California.) The idea behind the playlist remains the same, but the club has now morphed into a full event company that hosts the twice-monthly flagship night at the Continental as well as occasional booze cruises in Long Beach, rooftop parties in Chinatown and more. -SARAH BENNETT

116 W. Fourth St., downtown; (866) 687-4499, sudamericanaevents.com.

## BEST TOUR OF

UNDERGROUND L.A.
Cartwheel Art has been offering art-centric tours of downtown Los Angeles for years. But its newest and most exclusive tour, a collaboration with downtown's new Hotel Indigo, takes guests in a different direction: below ground. The immersive
tours are inspired by Hotel Indigo's L.A. noir design theme and allow participants to travel back in time to the creepy and fascinating Prohibition era via the city's all-but-forgotten network of underground tunnels. The original system was built as an alternative to the dirt roads above ground, serving as an easy passageway for


## NEIGHBORHOOD EXPERT

## Danny Fuentes, founder of Lethal Amounts

When you think L.A. has lost its grime and the PC police have you in fear of offending some micro subculture that was invented 10 minutes ago, you will find there's hope in places like Sam's Hofbrau. It's a little haven of debauchery in downtown L.A.'s warehouse district. Not only can you get a slice of half-decent pizza while watching a few dozen girls fighting for poles from which to swing, you just might see your high school girlfriend dancing there, too. Sam's holds no discrimination - from the obvious butt implants to cesarean scars, you see it all here. But don't get too fresh or the girls will beat your ass in the parking lot if you step out of line. It might be a bikini bar but don't let that fool you - the metal detectors are there for a reason. Tread lightly.

1751 E. Olympic Blvd., downtown; (213) 623-3989, samshofbrau.com.
corrupt city officials to smuggle alcohol. Enthusiastic guides illuminate the city's history of organized crime and corruption while recounting spine-tingling, early20th century murder stories. Walk the hallways where famous criminals such
as Charles Manson and O.J. Simpson were led to trial. Venture into a storied and haunted piano bar where gangsters like Jack Dragna once played, and visit the remains of the city's first speakeasy. The tour ends at what was once the end

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of the Pacific Electric Red Car line in one of the city's oldest bars, where the booze is strong and, thankfully, legal. Cartwheel offers the tours on Fridays and Saturdays several times a month for $\$ 85$. -HEATHER PLATT
Hotel Indigo, 899 FranciscoSt., downtown; cartwheelart. com/hote--indigo-underground-Ia/.

## BEST USE OF FRESH VEGGIES

Josef Centeno is doing something slightly different at P.Y.T., something that makes this newest venture relevant in its own right. Where all the food athis Bäco Mercat - meat and meat-free - is aiming for maximum flavor and contrast and excitement, the food at P.Y.T. is more focused on the soul of the vegetable itself, and the best way to frame singular ingredients so that they shine. This ethos makes for food that's presented in a slightly simpler format, and dishes that are built around produce that Centeno obviously chooses carefully, perhaps even obsessively. This was perhaps best evidenced with a dish P.Y.T. served early on, in which Centeno figured out how to get the most turnip-y flavor from a turnip by wrapping it in an hoja santa leaf and baking it for hours in a salt dough crust. He'd bring the whole thing to the table and crack it open in front of you, cut the turnip into pieces, and drizzle it with some shiso-inflected chimichurri. -BESHA RODELL
400 S. Main St., downtown; (213) 687-7015, pytlosangeles.com.

## beSt dinnertime scene

Some restaurants try very hard to cultivate a certain type of clientele. Others can just bring in happy, fun-loving people by virtue of the food and drinks alone. Rossoblu, a Northern Italian-inspired restaurant that opened this year in downtown's Fashion District, is the latter type of place: Walking in feels like arriving at a warm and welcoming house party. The courtyard of the repurposed warehouse has perfectly placed strings of lights overhead - it's an ideal setting for a big group dinner. The huge indoor space is decorated with a Renaissance-meets-contemporary mural, more artful lightbulbs and an open kitchen. And though the ceilings are in fact soaring, there's nothing cold or empty about Rossoblu. There are so many people, sometimes wearing unusual hats and sack dresses of unusual fabrics, eating homemade noodles and salumi, that the restaurant feels like the friendliest place in town. -KATHERINE SPIERS
1124 San Julian St., downtown; (213) 749-1099, rossoblula.com.

## BEST DESSERT AT

## GRAND CENTRAL MARKET

We're a few years into Grand Central Market's renaissance, but it's not yet old news. Somehow, with the exception of a very few missteps (Anheuser-Busch? Seriously, guys?), GCM only becomes more of a culinary wonderland every day. The most glorious addition of the year is Sari Sari Store, a stall in the seating area that's been designed to look like - and is named after - convenience stores in the Philippines. But there's an excellent chance the food served at this uppercase Sari Sari Store is better than the rest. That's due to its own

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ers, Margarita and Walter Manzke, a res taurateur dream team. The rice bowls and other savory items are excellent, but it's the buko pie, the star of the dessert menu, that will imprint itself on you after just one bite. "Buko" means "young coconut" in Tagalog - in other words, a coconut that still has a green and smooth exterior. This is a custard pie made with the liquid from the fruit, but mixed into that custard are big slices of coconut meat, just firm to the bite and perfectly (with apologies for using a foodie word) succulent. Topped with shredded coconut, served in Mar-
 garita's famous
pie crust (usually only available at République), a slice of buko pie is rich enough to fulfill the day's caloric needs, and ethereal enough to make you rethink everything you knew about pie. -KATHERINE SPIERS
317S. Broadway, downtown; grandcentralmarket.com/ vendors/983/sari-sari-store.

## BEST NEW ADDITION TO

DOWNTOWN'S ART SCENE
At the moment, Beta Main is sort of like a sunflower seed. It's perfect and nourishing in its own right but, given the right conditions and care, it will grow into something grand, towering and breathtakingly beautiful. Open since October 2016, Beta Main
is phase one of the Main Museum, a mas sive adaptive reuse project that will eventually (come 2020 or so) comprise three adjacent downtown buildings - for a total of 100,000 square feet - and will include a rooftop garden, a cafe and an amphitheater. In its current incarnation, Beta Main is a somewhat modest, 3,500-square-foot exhibition space with high ceilings and ancient tile floors. L.A. Weekly arts writer Catherine Womack cleverly referred to it as an "artistic amusebouche" when it opened last year, and, in fact, the programming has already given L.A. a taste of what it will do when it's fully fledged - and it's been good. As museum director Allison Agsten told us last year, "Women will always have a very important place in the program of this museum," and so far they've lived up to that promise, opening with Suzanne Lacy and Andrea Bowers as resident artists, and later inviting East Los Angeles photographer Star Montana and L.A.based artist Carolina Caycedo to display their work as resident artists. The application process for 2018 residencies closed Oct. 2, but we can't wait to see what's in store. The year 2020 can't come quickly enough. -GWYNEDD STUART
114 W. Fourth St., downtown; themainmuseum.org/ beta-main.

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LASA began as a series of backyard dinners before landing a weekend residency at Unit 120, the culinary incubator run by Eggslut's Alvin Cailan in Chinatown's Far East Plaza. Despite a smorgasbord of competition at the storied strip mall, LASA, which means"taste" in Tagalog, stands out with a brand of Pinoy-California cuisine where traditional Filipino dishes utilize seasonal ingredients. Now a brick-and-mortar shop after taking over the original Unit 120 space early this year, LASA was created by brothers Chase and Chad Valencia; Chase runs the front of the house while Chad, a veteran of farm-to-table restaurants including Canelé and Sqirl, does the cooking. For lunch, stop by the takeout window for a tender chicken adobo over garlicky jasmine rice or "O.G. pancit" with egg noodles, patis-cured egg yolk and calamansi butter. For dinner, sample a seasonal menu of regional offerings such as fresh lumpia with kale, grilled chicken gizzard skewers and condensed-milk ice cream. From inspired plates to the casually elegant familystyle vibes, it comes as no surprise that LASA is at the forefront of the Filipino food movement. -PAOLA MARDO

727 N. Broadway, Unit 120, Chinatown; (213) 443-6163, lasa-la.com.

## BEST CUSTOM AND VINTAGE FURNITURE

The thrill of the hunt for furniture is only, well, thrilling when you have time on your side. Enter Salvare, the charming salvagedgoods shop swelling with one-of-a-kind finds from factories, churches, barns, schools and eclectic homes. Salvare's owners have done the hunting for you. The sweet, doe-eyed Selina Becker and her kind husband, Seth Meisterman, a builder and sculptor, started selling salvaged goods in Boyle Heights several years ago. Their current L.A. Riveradjacent location has been open for three years. Regulars return for an artful mix of midcentury, Mod and brutalist items, re-
claimed wood creations and Victorian-era antiques as well as novelties such as a vintage George Smith wool kilim sofa. If you can't find what you're looking for among the glazed vintage pottery or hand-carved wood tarot reading signs, Meisterman will custom make it for you for a reasonable rate. He has a masterful touch, whether he's crafting a stunning dining room table from Douglas fir, building wood-and-steel shelving or creating something you dream up from Salvare's recycled wares. Need help with decorating? Becker, who has an eye for design, can help. She works independently with clients and will search tirelessly to find you the perfect vintage or salvaged decor. She says, "We


NEIGHBORHOOD EXPERT

## George Yu, executive director of the Chinatown Business Improvement District

When I arrived in Los Angeles from Taiwan there was very few dining choices, especially for Mandarin, non-Cantonese, cuisine. Chinese Friends has been owned by the same family since the building and the restaurant opened in the 1970s. It's not Americanized Chinese food. The foodies are starting to rediscover it, along with the families that have been there for generations. It's the Mandarin version of comfort food. It's just very steady. This place is not fancy [or] opulent. But it's clean. It's just taking recipes that have worked well for dozens of years. My go-to dishes are the house special shrimp, the Shanghai-style fried noodle and the $m u$ shu pork. And the egg rolls. Talking about Chinese Friends has made me want to go there right now.

984 N. Broadway, Chinatown; (213) 626-1837, chinesefriendsrestaurant.com.

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really believe in keeping stuff out of landfill, and making something beautiful out of it." -SOPHIA KERCHER
2439 Riverside Drive, Elysian Valley; (323) 486-7785, mkt.com/salvare.

## BEST METRO-ADJACENT <br> \section*{PARK}

This isn't the dusty old "Cornfields" you remember from FYF and HARD Festivals of a few years ago. After an extensive overhaul, Los Angeles State Historic Park has emerged as the park this city needs: a sprawling mass of green(ish) open space located right by the Gold Line's Chinatown exit. The former rail yard still has a ways to grow - its baby trees don't provide much shade yet - but there's more than enough room for picnics and morning jogs. Head out to the bridge in the middle of the plot and take in the view of the city that surrounds you in this spot near where downtown and the northeastern portions of Los Angeles intersect. There's a budding public art collection here, too, which includes artist collective Fallen Fruit's project $A$ Monument to Sharing, an orange grove from which anyone can grab a bite. Check out the park's calendar for events ranging from movie screenings to fitness groups. -LIZ OHANESIAN
1245N. SpringSt., Chinatown; (323)441-8819, lashp.com.

## BEST THAI MEGASTORE

In an anonymous Chinatown warehouse lies an unlikely trove of treasures from Thailand. Just a short distance from the newly revamped State Historic Park, an unassuming strip mall features the offices
of a Thai newspaper, a seafood spot and the Andy Ricker-approved Chimney Coffee cafe. Tucked away behind them is the LAXC warehouse, containing everything from Bangkok and beyond. While the exterior of the building is emblazoned with an Old West mural depicting Native Americans hunting bison, the interior feels more like Asian Costco, with rows upon rows of Thai, Indian and pan-Asian items. If you've ever wondered where your pad Thai came from, this is the place. Looking for a gallon of hoisin sauce? There are aisles of Asian marinades and hot sauces. The expansive freezer section showcases enormous boxes of dumplings and an entire hog leg or two. And seafood doesn't get any fresher than the water tanks in the front of the compound, where live crab and lobsters await their fate. Beyond food, there are res-taurant-grade kitchen supplies, including dumpling pots and woks galore. Another wing of the compound features restaurant decorations, such as hand-carved Buddhist statues, low-slung tea tables and roll-out sleeping mats. Need an $\$ 11,000$ gamelan - that immense percussive instrument sometimes clanging away in Björk songs? There's one here, under a pile of empty boxes. If you're in for an adventure, sneak around back to the outdoor area, where you'll find even bigger altars, elaborately carved furniture and a few tuk tuk motorcycles, those whimsically painted taxis that zip along Thai thoroughfares. With each visit, you'll discover something new in this warehouse of wonders. -DREW TEWKSBURY 1100 N. Main St., Chinatown; (323) 343-9000.


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■ven on weeknights, the Normandie Club usually is bustling with Koreatown's growing hipster class. But walk past the fedoras and sleeve tattoos to a locked door by the bathrooms (helpfully labeled "Secret Door"), push the buzzer, and you'll be escorted into a quieter, wood-paneled lounge where it's all about the booze, not the scene. Opened in 2015, the Walker Inn became almost immediately famous for its omakase-style cocktail tasting menu, and it's definitely worth trying if you're feeling adventurous. For $\$ 70$ (or $\$ 40$ for a shorter late-night version), you'll be treated to five courses of whimsical potables based around a theme, which could be seasonal ("Winter Citrus"), conceptual ("A Day \& Night at Sea") or a combination of seasonal, conceptual and silly ("Wet Hot American Summer," which featured one drink served in a Capri Sun pouch). But you can also skip the Willy Wonka-like concoctions of the tasting menu and just hang out in the lounge, which offers sophisticated spins on dozens of classic cocktails, from mai tais to martinis, all made with and an attention to detail that justifies their $\$ 16$ to $\$ 18$ price tags. -ANDY HERMANN
3612 W. Sixth St., Koreatown; (213) 263-2709, thewalkerinnla.com.

## BEST KARAOKE BAR

In a town like L.A., where every other waiter or Lyft driver is an aspiring singer, karaoke bars can be intimidating. Some karaoke bars even have real artists show up undercover, like when Jewel dropped in at the Gaslite in Santa Monica a few years back. So what about people who just want to sing "Bohemian Rhapsody" but don't sound quite like Freddie Mercury? Luckily, one karaoke bar offers the best of both worlds: Cafe Brass Monkey. Located behind a Bank of America and next to a sports club, it attracts singers with amazing voices that will blow you away, but its low-pressure atmosphere makes it a safe space for those who can't hit the high
notes. The place isn't huge, so get there early on weekends if you want to sign up to sing. Even if you have to wait a while, the peoplewatching - and listening - arejust as thrilling as taking the stage. - MICHAEL COOPER 3440 Wilshire Blvd., Koreatown; (213) 381-7047, cafebrassmonkey.com.

## best SEOLLEONGTANG

There are a number of very specialized restaurants popping up in Koreatown, and one of the best is Master Ha, or Ha Sun Saeng, which focuses most of its energy on a soup called seolleongtang. The dish starts with a base of bone broth - or, you know, stock. Beef bones are simmered for a day to create

NEIGHBORHOOD EXPERT

## Far East Movement, hip-hop/electronic music group



Jeju Japanese Restaurant is a hidden gem at the corner of K-town. It's near Union and Gus's World Famous Fried Chicken; there's not a lot in that area yet, but it's growing. You know it's good because it's packed with older Korean customers. They have live crabs stacked in an aquarium and serve Korean-style sashimi. Bring your appetite - they start with clams and oysters, then work to fish stew and sashimi and soft-shell crab, then take it even further to a full grilled fish. Feels like the courses are never-ending. This is our special-occasion spot.

4100 W. Pico Blvd., \#108, Arlington Heights; (323) 731-3030.
the soup, to which slices of beef are added. The broth traditionally is an opaque offwhite, but at Master Ha seolleongtang also comes in a spicy brick-red. The soup comes
to the table boiling hot. There isn't much in it beyond the generous portion of meat: a few vegetables and a handful of noodles. You can, of course, gussy it up with banchan:


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both cabbage and root vegetable kimchi, various pickles and dried herbs. (The spicy version comes with an egg.) But taste the soup first - you may find that you appreciate the extremely clean beef flavor unadorned. -KATHERINE SPIERS
1147S. Western Ave., Koreatown; (323) 998-0427, masterhala.com.

## BEST RUSTIC KOREAN RESTAURANT

Life is full of Google searches you will regret. "Toe Bang" is one of them. But life also is filled with experiences you will regret missing, and Koreatown restaurant Toe Bang (pronounced Toe-BONG) is one of those, too. Finding the small restaurant is the first part of the fun. It's hiding on a back street just off of Wilshire Boule-
 justoffof Wilshire Boule through a parking lot populated with Audis owned by nouveau riche nightclubbers, and you'll see the rustic restaurant clad in weathered wood, sporting a janky waterwheel out front. Inside the tiny spot is popping, as waiters shuttle giant plates of kimchi rice and piles of chicken wings to cramped tables. The vibe is based on provincial Korean drinking halls (its name roughly translates to "dirt floor") where rowdy diners spend hours on end, much like Japanese izakaya joints or even a German ale haus. At Toe Bang, televisions blare various sporting events, K -pop plays over speakers, and the sensory overload can seem like too much.

Then a sizzling iron wok of savory "military stew" arrives at your table alongside frosty mugs of Hite beer, and your equilibrium will return. -DREW TEWKSBURY 3465 W. Sixth St. \#11, Koreatown; (213) 387-4905.

## BEST RESTAURANT

 FROM ANIMAL EXPATSIt seems as if every third restaurant that opens in L.A. can trace its lineage to Animal, that 9 -year-old poster child of meaty chic. But the Animal vets at Here's Looking at You - Jonathan Whitener, former chef de cuisine, and Lien Ta, a former manager - did something a little different than the others: They took Animal's more feral qualities and civilized them. The dining room is more comfortable and intimate while retaining that high-spirited vibe; the food less riotous but no less exciting. Silky heirloom tomatoes rest in a bed of crème fraîche and hide under a blanket of pulverized Chinese sausage that calls to mind bacon bits - the whole thing recalls the world's mostluxurious BLT. Sprouted broccoli is mixed with seeds, nuts and ginger, and it's crunchy and salad-y and heavenly. And oh my God the sunchoke and squid ink meringue dessert.If you're having a hard time imagining how either savory ingredient makes sense in this context, just trust that the whole thing comes out tasting like cookies and cream. -MARA SHALHOUP 3901 W. Sixth St, Koreatown; (213) 568-3573, hereslookingatyoula.com.




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## BEST MAGIC-THEMED BAR THAT FEATURES ACTUAL MAGIC

When the Houston Brothers closed down their restaurant/bar Butchers \& Barbers last year to reinvent the space, it was safe to assume they would launch another themed bar - that's what twins Mark and Jonnie are good at, after all. Good Times at Davey Wayne's, Breakroom 86 and No Vacancy each have their shtick, and Black Rabbit Rose does, too: the whimsical world of old-school magic. Just inside its doors, a dimly lit, wood-paneled bar greets you with velvet booths and leather stools. Murals of magicians like Chung Ling Soo adorn the exposed brick walls as you munch on Chinese and Thai small plates (from next-door takeout window Crying Tiger) and sip craft cocktails. There's even a Zoltar fortune-telling machine in the lobby. But this is not just another "themed" bar. The other half of the building is the Black Rabbit Rose Theater, a small, speakeasy-esque showroom that runs a top-notch variety program showcasing burlesque, comedy and sleight-of-hand magic that will blow even the biggest skeptic's mind. Think of it as an intimate Magic Castle, one you don't need a membership to attend. -KATRINA NATTRESS
1719 N. Hudson Ave., Hollywood; (323) 461-1461, blackrabbitrose.com.

## BEST ADDITION TO L.A.

## IMPROV SCENE

In July 2016, the Pack Theater opened on Santa Monica Boulevard with a seven-hour improv comedy marathon called Pack Con. It was the comedy school-slash-theater's big debut and it certainly was big, featuring legends like Bob Odenkirk and Adam McKay. Founder Miles Stroth, who studied under improv king Del Close, set out to open a theater that's set apart from iO, Second City and UCB by the specific lessons taught to students. Last year he said, "The [Pack's] underlying philosophy is that comedy should be constantly evolving. ... Take
risks, be bold, be weird, be you and, whatever you do, don't be boring." From a patron's perspective, the theater has succeeded, with its schedule jam-packed with weekly improv showdowns and quirky monthly fare like Bill \& Ted's Excellent History Report. The pay-what-you-can price structure is pretty bitchin', too. -GWYNEDD STUART
6470 Santa Monica Blvd., Hollywood. (424) 442-9450, packtheater.com.

## BEST LATE-NIGHT THAI FOOD

Despite the fact that Hollywood Boulevard is a place where many people find themselves stumbling around drunk late


## NEIGHBORHOOD EXPERT

## Anna David, author, TV personality and addiction/recovery expert

Groov3 is a form of hip-hop dance started by this guy Ben Allen. Learning dance routines is incredibly challenging, but Ben Allen has figured out a way to break down a routine so anyone can do it. He teaches it at the Edge, a professional dance studio in Hollywood, and at the Sweat Spot in Silver Lake. In the summer, he teaches on the roof of the Montalbán Theater. It's only $\$ 12$ to $\$ 20$ a class, and there's a live DJ. The range in age is probably 9 years old to 65 . So you're doing it and some little kid who looks like he learned to walk a year ago is killing it. There are super fit people, and people who are just starting to get in shape. I know I sound like I'm in a cult, but people are just grinning ear to ear and high-fiving each other. At the end of every class, you pretend like you think it's over, and everyone shouts, "One more time!" People get so excited. It's not just a dance class, it's a movement.

Edge PerformingArts Center (and otherlocations), 6300 RomaineSt., Hollywood; (323) 962-7733, groov3.com.


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at night, until now we would have been hard-pressed to heartily recommend latenight food to help with that drunkenness But all of that changed earlier this year when Crying Tiger opened a takeout win dow on the side of Black Rabbit Rose, the new nightclub from the Houston Broth ers. Crying Tiger is operated by the same folks who own Luv2Eat Thai, one of Thai Town's best restaurants, and they bring the same level of heat and funk to the food here. For $\$ 9$, you can get an order of drunken noodles that are exactly the sticky/sweet/spicy thing you need at 1 a.m. after a few too many Manhattans at Musso \& Frank. Dumplings, fried rice and papaya salad are all excellent, cheap and fun to eat while standing on the sidewalk among your fellow revelers. If more of Hollywood was like this, we'd drink there far more often. -BESHA RODELL
1721 N. Hudson Ave., Hollywood; (323) 461-1464, cryingtigerla.com.

## BEST WEIRDO GLAM STORE

If you'd rather get mauled by wolves than go into an actual mall, Glitter Death is a unique alternative, a badass buyer's and browser's paradise hearkening back to the trash-tastic early days of Hollywood. Owner Rio Warner might be a stylist to the stars (Ariana Grande and Rihanna are among her clients) but her store caters to anything but mainstream pop style-mongers. Selling groovy vintage clothing and freaky
 BEST OF L.A. Hatitiners fashion plus custom work for nine years now,
she devotes a lot of space to alternative designers (Nikki Lipstick, Indyanna, Laser Kitten) and crazy accessories (giant pentagram earrings, hologram chokers, lip-shaped sunglasses, unicorn cellphone cases ... you know, the essentials). An impressive vinyl and retro rock tee selection, plus tons of art and ephemera ('90s Furby dolls, campy old signage), adds to Glitter Death's eye candy and must-have-it appeal. Collectors, young punks, glam-rats and normies looking for to explore their weirdo wild side will all find something to die (and sparkle) for here. - LINA LECARO 1443 N. Highland Ave., Hollywood; (323) 309-7967, facebook.com/glitterdeath.

## BEST DIVE BAR MAKEOVER

Gold Diggers was transformed from creepy strip club to cool scenester hub earlier this year, but its owners have been relatively low-key about the takeover until recently, letting the space find its groove organically. Melanie Tusquellas (of the now-shuttered El Chavo) and Dave Neupert (Short Stop, La Cita, Footsies) have turned the once dingy and sad dive bar into a gilded grotto that spotlights the space's original allure; they stripped the walls inside to reveal gorgeous flocked wallpaper from decades ago. There's more to come at the legendary space, which once was home to Plan 9 From Outer Space filmmaker Ed Wood's studio, as its stretch of Santa Mon-
ica Boulevard evolves, possibly including recording studios and a hotel. The stripper pole may be gone but Gold Diggers still offers a unique mix of sexy, sketchy neighborhood ambiance enhanced by stiff drinks and hot DJs spinning everything from metal (every other Saturday) to international funk and disco (Fridays). - LINA LECARO

5632 Santa Monica Blvd., Hollywood; facebook.com/ golddiggershollywood.

## BEST PORN THEATER

A red-tiled, flashing vestige of Hollywood's seedier, stickier past, the Tiki Theatre is the best porn theater in L.A. by default. Alas, it is the last of a dying breed to exist within the city limits. Wedged between the darkened windows of a holistic health botanica and a 99-cent discount store, it is open 24 hours. For a $\$ 14$ fee handed to the peevish cashier behind the bulletproof glass, you too can push through the turnstile and take a padded seat among the silent, silhouetted heads in a darkened theater. Admission pays for a four-hour stay, and judging by the smattering of theatergoers dozing in unseasonably warm flannel shirts - unroused by the muted chorus of grunts and groans from a speaker mounted on the wall the Tiki could double as the city's best deal on a fourhour nap. Misspelled house rules prohibit drinking, smoking and unzipping. The XXX on offer here is a simultaneous double feature: one film projects on a drop-down screen, a second flashes on a TV in the corner, like keeping two tabs open on the browser. A furtive third drama plays out in the exits and entrances of the audience. -JASON MCGAHAN 5462Santa MonicaBvd.,EastHollwood; (323) 466-4264.

## best Concert venue in a

## CEMETERY

While the folks at Hollywood Forever are no strangers to promotion, with their popular outdoor movie screenings on the Fairbanks Lawn, the Masonic Lodge, a darkly ornate Spanish Baroque former Freemasons' meeting place just a gravestone's throw from the crypts of the famous, is now one of the most talked-about concert and cultural venues in town. In recent years it has hosted appearances by everyone from Dawes and Depeche Mode to Joyce Carol Oates and Roxane Gay (the lodge also hosts literary salons, in partnership with PEN Center USA). With its lugubrious trappings, it's a kind of Transylvanian Troubadour. Other recent performances have included Hurray for the Riff Raff, Ty Segall and Bad Religion's Greg Graffin. Lately more and more Southland concertgoers have awakened to this hip space, which may also have awakened the nearby dead. -JEFFREY BURBANK
6000 Santa Monica Buvd., Hollywood; (323) 469-1181, hollywoodforever.com.

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\section*{WEST HOLLYWOOD <br> 

At first glance, Michael Olajide Jr. - with his silver metal eye patch, superhuman-strong wiry frame, tight red Spandex and sneakers with giant silver-and-black wings - looks more like a cyborg than a fitness coach. His new Aerospace La Brea studio, with sleek all-white walls and high ceilings, feels equally futuristic. But Olajide, who runs boxing-inspired exercise classes, is no man from our (maybe dystopian) future. He has been in the fitness and athlete world for decades - and his get-you-in-killer-shape classes are unstoppable. Olajide is a former champion pro boxer who conceived of Aerospace after he injured his eye in a boxing match and had to shift his career. In the early 2000s, his Aerospace classes took off in New York City, attracting Sean "Diddy" Combs, 50 Cent, Adriana Lima, Demi Moore and Mark Wahlberg. Now Olajide and his partner, former ballerina Leila Fazel, have brought their ab-defining high cardio, machine-free techniques to West Hollywood with energetic jump-roping, jabbing and bag-punching. Whether you are a new boxer, seasoned athlete or supernaturally strong, Aerospace's sophisticated training methods make you feel ready to fight any doom the future may hold. - SOPHIA KERCHER

1234 N. La Brea Ave., West Hollywood; aerospacenyc.com/la.

## BEST NEW ALTA CALIFORNIA RESTAURANT

Mexican chef Diego Hernández is best known for his restaurant Corazón de Tierra in Baja's Valle de Guadalupe, which has racked up accolades including a ranking of No. 39 on the World's 50 Best Restaurants of Latin America. Hernández recently made his much-anticipated L.A. restaurant debut with Verlaine, taking over the old Dominick's space in West Hollywood. After a rocky start, Verlaine has become just as thrilling as we all hoped it would be. For proof, look no further than the unassuming, dark red, oily
liquid that comes alongside the ceviche of the day. The ceviche itself, generally made with Hiramasa yellowtail, is vibrantly fresh and lightly flavored with cilantro and lime. It comes with house-made tostadas on the side, and two ramekins, one with mayon-" naise and one with that red stuff, a "matcha" sauce made from fried guajillo chilies and scorched peanuts. It has a dark smokiness, the edge-of-burnt peanuts presenting a radical kind of nuttiness. If the matcha sauce is indicative of Hernández's ability to present beautifully intricate flavors, his grilled oysters showcase an opposite talent, one


## NEIGHBORHOOD EXPERT

## Marsea Goldberg, gallery director of West Hollywood art space New Image Art

I have been swimming at West Hollywood Aquatics Center off and on since the 1980s. It still has the vibe of West Hollywood before gentrification. Most everyone in the pool is Russian, French or model-perfect gay guys. Everyone is nice: the lifeguards, the old people in the slow lane, the Europeans and guys in the fast lanes. It can be terribly crowded or you have your own lane, but Friday evenings are the best. There is a wonderful coed Masters Swim program that meets there, too. I love walking from the parking lot after swimming and seeing the huge mural by Kenny Scharf adjacent to the epic West Hollywood Library, which was in conjunction with MOCA's 2011 "Art in the Streets" exhibition. That always makes me feel good - and the parking is free! I don't swim there often, but when I need to swim laps and it's a warm balmy night, it sure beats being stuck in traffic.

647N. San Vicente Blvd., West Hollywood; (323) 848-6538.







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in which simplicity is king. It's tempting to use some kind of Eurocentric comparison to sum up Verlaine, something along the lines of how Hernández's talent for burnt peanut sauce is just as impressive as the skill of a chef who has mastered sauces with cream or butter at their core. But that would undercut the newness of this food and the history that came before it. -BESHA RODELL
8715 Beverly Blvd., West Hollywood; (424) 288-4621, verlaine.la.

## BEST NEW GAY BAR

The Chapel is like the twinky little brother of the Abbey. Both were conceived by highprofile nightlife daddy David Cooley, and while little baby Chapel may lack the size and clout of his elder sibling, there is an undeniable familial resemblance. The Chapel has the same pseudo-Gothic elements that adorn the Abbey: cast-iron gates, religious statuary, stained glass windows. The biggest difference is in the menu - or lack thereof. "It's your neighborhood bar but without the food," Cooley concisely explained during a soft-opening event for the Chapel back in October 2016. In a neighborhood of carb cutters, this omission is considered a plus. Another advantage this gayby has is that it lacks the irritating drama and tourist glut generated by its big bro's reality series What Happens at the Abbey. The Chapel delivers a streamlined, old-school, Abbey-esque experience without all the narcissism. It's like dumping the popular jock to go out with his sweet kid brother. - MICHAEL CIRIACO 696N. Robertson Blvd., West Hollywood; (310) 289-8410, theabbeyweho.com/thechapel.

## BEST DISPENSARY

The typical Los Angeles pot shop experience includes being buzzed past heavy security gates and being watched closely by surly security guards. Interiors are often small, malodorous and impersonal. Cash transactions are quick and uncomfortable. It's an improvement from the back-alley black market, barely. West Hollywood's MedMen, which opened last year, found the right time and place for a better way. Daniel Yi, director of communications at the dispensary, says most other shops follow a "deli model," where customers ask a budtender to weigh out an amount, pay and leave in short order. The 2,100 -square-foot MedMen collective in West Hollywood was set up like the Apple Store. Patients can browse strains and prices on iPads. Special sanitary containers hold samples of bud if connoisseurs want a whiff. "We want you to come in and browse and learn," Yi says. The airy, wood-lined store - there's no security gate or buzzing in - sells more than 1,000 products, mostly different strains of cannabis that have been lab-tested for pesticides and contaminants. "This is where marijuana retailing is headed in the future," Yi says. But anyone planning to bite MedMen's style should know that it recently opened a location in Santa Ana and is working on a new store in Venice. It's an expanding brand. And, with legal recreational marijuana sales scheduled to start next year, MedMen West Hollywood hopes to open its already welcoming doors to everyone older than 21. -DENNIS ROMERO 8208 Santa Monica Blvd., West Hollywood; (323) 848 7981, medmen.com.


■he striking, 1950s-era Mimoda Studio's floor-to-ceiling windows frame long-necked ballerinas, freewheeling movers and shakers, and bendy improv dancers. Guests enter through the adjacent and ever-happening Paper or Plastik Café, where on the second-story mezzanine they can eye elegant twirls and spins as they brunch. The ballet classes are led by instructor Stefan Wenta, who grew up in communist Poland before becoming a Los Angeles icon of the dance scene known for his rigor and tough-love approach. To watch a few minutes of Wenta's practice is to be reminded of why fashion, art and pop culture - and not-so-sly voyeurs such as yourself - have never lost interest in the graceful art form. But ballet isn't the only offering at Mimoda Studio. Visitors also can spy on free-form dance parties headed by Mimoda Jazzo Gruppa theater company, the occasional laughter-filled tap class, and other gutsy evening performances in the multipurpose space that looks like part airport hangar, part stunning downtown loft. After you exit the studio, don't be surprised if you find yourself pirouetting on Pico Boulevard. -SOPHIA KERCHER

5774 W. Pico Blvd., Mid-Wilshire; (323) 935-0268, mimodastudio.com.

## BEST PLACE TO PEEK BEHIND

 THE ILLUMINATI CURTAIN L.A.'s newest private museum, the Marciano Art Foundation, houses the art collection of the Marciano brothers, founders of the GUESS? fashion label. In addition to seminal works of contemporary art by the likes of Mike Kelley, Takashi Murakami and Jeff Koons, the Marciano offers a glimpse into the secret society of Freemasonry, which few of the uninitiated ever get to see. Tracing its origins back several centuries to European stonemason guilds, Freemasonry consists of fraternal orders whose ranks include captains of industry, almost a third of U.S. presidents and Hollywood bigwigs Walt Disney and Cecil B. DeMille, among others. The museum is housed in the formerScottish Rite Masonic Temple, a gleaming marble and travertine citadel designed by Millard Sheets in 1961, which has been thoughtfully repurposed by architect Ku lapat Yantrasast of wHY, retaining much of the original structure's character. Lining the building's Wilshire Boulevard façade, massive sculptures by Albert Stewart depict important figures from Masonic cosmology, such as Imhotep, architect of the Egyptian step pyramids, and Zerubbabel, the Biblical builder of the Second Temple. Masonic symbols such as the square and compass are featured throughout, central to the Masons' conception of themselves as builders. In their lodges and temples, Masons would enact theatrical, costumed rituals utilizing hand-painted backdrops, several of which


NEIGHBORHOOD EXPERT
Gloría Allred, discrimination attorney
Maria Vasconez is the owner and hairstylist of Hair Designs on Wilshire. She is the best hairstylist I have ever had. She is very professional, has won many awards, is very reasonable, is extremely talented, runs on time and is a very caring person.

6300 Wilshire Blvd., Unit 148, Carthay; (323) 782-9300.
have been incorporated by artist Jim Shaw into his stunning solo exhibition, The Wig Museum (through Jan. 13), on the main level. Upstairs, the Relic Room houses even more wonders: robes, hats, books, membership logs and other Masonic ephemera, opening a window onto a secretive, in large part bygone world. -MATT STROMBERG 4357 Wilshire Blvd., Mid-Wilshire; (424) 204-7555, marcianoartfoundation.org.

## BEST ALTERNATIVE TO TOYS R US

Corporate toy emporiums might have a lot of stock to choose from, but they can be so crowded and overwhelming that they actually take the fun out of shopping...f for fun stuff. Not so at Miracle Mile Toys and Games, where the well-curated selection is so invitingly arranged, even adults will fantasize about tearing open the packages like a kid on Christ


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mas morning. They stock puzzles, blocks, plastic animals, building kits, dollhouses, dolls and doll accessories, playground toys, beach and sand toys, novelties and so much more, from big brands like Lego and Tonka and lesser-known companies from around the globe. Though they've got all the new stuff any kid might want, there's also a nice selection of old-timey faves, especially classic and vintage games, which the owner will open so you can try before you buy.
-LINA LECARO
5363 Wilshire Blvd., Mid-Wilshire; (323) 389-1733,
miraclemiletoys.com.

## BEST

## BOOKSTORE

The best pockets of Los
Angeles feel like small
towns, and the quaint Larchmont Village is one of those areas. The neighborhood's charm is anchored by Chevalier Books, a cozy independent bookstore that has been open since 1940. Avid readers return for the wellcurated shelves, the helpful staff's handwritten recommendations (ranging from Haruki Murakami's The Elephant Vanishes to the illustrated book Bad Girls Throughout History by Ann Shen) and quiet reading nooks with plush armchairs accompanied by the occasional free cookie. Best of all, Chevalier's isn't simply a bookstore - it's a hub for the community, with a weekly Saturday morning story time for children, bookish brunches hosted by the Los Angeles Review of Books, and lively readings that include best-selling authors, up-and-coming nov-
elists and events with local literary heroes such as MacArthur fellow Josh Kun and L.A. Weekly alum/award-winning crime reporter Christine Pelisek (of Grim Sleeper fame). We're lucky that the indie bookstore is in the center of Los Angeles.; as one of Chevalier's Books co-owners has said, "Who wants to live somewhere that doesn't have a bookstore close at hand?" -SOPHIA KERCHER
126 N. Larchmont Blvd., Windsor Square; (323) 4651334, chevaliersbooks.com.


BEST OF LA

## BEST PLACE TO GET CRISPY, SPICY, GOLDEN FRIED GOODNESS

## Gus's Fried Chicken in

 Mid-City has joined the list of restaurants bringing Southern fried chicken to the West Coast. The short, succinct menu specializes in its namesake fried chicken, but it also offers a delicious appetizer seldom seen on L.A. menus: fried green tomatoes. As for the spicy fried chicken - yes, it is fiendishly delicious, with its shatteringly crisp, mahogany-hued batter revealing tender meat within. The far-from-overpowering spice of the batter truly grows on you. Two-piece, three-piece or halfchicken combination plates are served with sweet, meaty barbecue beans, a sprightly coleslaw and plain white bread, a reminder of the humble roots of the fried chicken. -BESHA RODELL1262 Crenshaw Blvd., Arlington Heights; (323) 402-0232, gusfriedchicken.com.


## FAIRFAX, BEVERLY, MELROSE, BEVERLY GROVE



## BEST PLACE TO RELAX WITH CATS

Others might be nipping at its heels, but Crumbs \& Whiskers, which opened in September 2016, was the first cat cafe in Los Angeles. Legend says the very first opened in Vienna more than a century ago, but in more recent times it was a phenomenon that spread from Taiwan to Japan and beyond. Full of hidey holes, shelves and comfy pillows, this place is perfect for hanging out with our feline friends, and there are fluffy mice and colorful things on sticks to tempt the kitties to come out and play while java and treats come from a store nearby. You're at their whim, of course (hint: Come early or late to avoid the midafternoon snooze), and there are rules: Don't wake or pick them up, don't take flash photos, and don't feed them. The 75-minute sessions allow enough time to meet all the bow-tied four-paws here, so try to snag a spot on the white rug, as it seems to be the prime place for patting and petting. Everyone drags their heels when they leave, but if you meet a cat you just can't leave behind, you're in luck - they're all available for adoption courtesy of Karma Rescue. -JAMES BARTLETT 7924 Melrose Ave., Beverly Grove; (323) 879-9389, crumbsandwhiskers.com.

## BEST ART ZINES

Just when you think that zine culture might be poised for a major comeback, you go into a place like Family and find that it never really went away. Opened in autumn 2006, Family carries scores of individually designed, printed and packaged art zines reflecting the best and oddest of their creators' various intentions. Whether it's How to Talk to Your Cat About Abstinence; L.A. XXX, artist Sandy Kim's mocking mock-up of longtime L.A. scan-
dal sheet L.A. X-Press; food-and-culture journal The Gourmand; or even books about zines such as Under the Radar: Underground Zines and Self-Publications 1965-1975, Family is staunchly, honorably devoted to carrying these zines that are in essence wild creative outbursts that were somehow lassoed and held down long enough to be Xeroxed, stapled and delivered to shelves. Zines have long been at the forefront of artistic movements, giving people on the brink of something fresh a


NEIGHBORHOOD EXPERT

## Dena Stein, Canter's Deli co-owner

Pan Pacific Park isn't L.A.'s most beautiful, picturesque or undiscovered park, but we love it as the liv ing, beating heart of our neighborhood. As longtime Fairfax dwellers, one of our favorite things to do is pack up a bunch of bakery treats (and of course some pickles) from Canter's and hit the awesome playgrounds. During the day, we love playing in the side-by-side playgrounds in the north part of the park - one for younger kids and one for the older ones, which makes it easier to keep an eye on two energetic humans running in different directions. At night, our favorite activity is cheering on our friends playing in the L.A. Women's Municipal Basketball League, hilarious comedians who are also extremely skilled and competitive players. Within Pan Pacific's sprawling blank canvas, a diverse mashup of piñata-bashing birthday partiers, aromatic charcoal grillers, pint-sized Little League players (yay Wilshire Warriors!) and passionate futbol champions crams together. Hidden behind the touristy behemoth of the Grove, Pan Pacific is where locals find a little piece of suburban life.

7600 Beverly Blvd., Fairfax; laparks.org/reccenter/pan-pacific.


125 WHISKEYS
place to develop their ideas, which they might have done in total oblivion were it not for the efforts of places like Family The store also regularly rotates its stock of zines - if you don't pick up the one you want, you might never see another copy again. -DAVID COTNER
436 N. Fairfax Ave., Fairfax; (323) 285-2010, familylosangeles.com.

## BEST AUSTRALIAN CAFE

Australia, you may have heard, is known for its cafe culture; its cities are full of sunny, casual spots that serve great coffee and creative breakfast and avocado toast by the ton. L.A. now has a cafe culture of its own that borrows a lot in spirit and taste from Australia (see: Sqirl, et al.), but the most accurate representation of that certain Aussie je ne sais quoi is Fairfax's

Paramount Coffee Project. PCP is a true Australian import, having launched in Sydney in 2013. As with its Australian branch, the L.A. outpost offers coffee from a variety of roasters, with a focus on educating customers about different styles and regions. The food is mainly breakfast-focused, full of international flavors, with the odd grain bowl and salad thrown in for good measure. Is there avocado toast? You'd better bloody believe it, complete with hazelnut, Persian cucumber, chervil, lime and Aleppo pepper - smoked salmon and poached eggs optional. There's no Wi-Fi here, so don't
go looking for a place to settle in and use as your office for the whole day, but PCP is a fantastic place for a casual breakfast or lunch meeting, and the gaggle of ridiculously attractive (mainly Australian) waiters and baristas is as sunny and friendly as the space itself. -BESHA RODELL
456 N. Fairfax Ave., Fairfax; (323) 746-5480, pcpfx.com

## BEST PLACE TO TRY OUT VR

Virtual reality has come a long way in the past few years, and now there's a growing bounty of experiences to try. The catch is that, if you want a highly immersive experience, you'll need high priced gear, a power ful computer and a lot of space to move your physical body. That's where IMAX VR Center comes in. The virtual reality hub is a cross between a movie theater and an arcade. You buy a ticket to try a specific experience at a designated time. Inside the venue, you enter a cubicle-type area, suit up and step inside the VR world to play. IMAX's selec tion of VR titles includes works based on pop-culture mainstays as well as original pieces. Don't worry if you haven't tried VR before your trip; there's content designated for VR newcomers here, too. Come solo or bring friends; there are experiences for one person as well as for duos and groups -LIZ OHANESIAN
157S. Fairfax Ave., Beverly Grove; (323) 452-4081, imaxvr.com.

## How To: Fix Your Fatigue and Get More Energy

According to patients at the Center for Restorative Medicine, a discovery has completely transformed their lives.

Founder and Director Dr. Steven Gundry is a world-renowned heart surgeon, a best-selling author, and the personal physician to many celebrities. But his breakthrough could be the most important accomplishment of his career.

Dr. Gundry has unveiled a simple - yet highly effective - solution to issues that plague millions of Americans over 40: low energy, low metabolism and constant fatigue.
"When you're feeling low energy, that's your body screaming HELP!" Dr. Gundry's radical solution was inspired by a breakthrough with a "hopeless" patient who had been massively overweight, chronically fatigued and suffering from severely clogged arteries.

The secret to his breakthrough? "There are key 'micronutrients' missing from your diet," Dr. Gundry said, "If you can replenish them in very high dosages, the results can be astonishing."

This unorthodox philosophy is what led Dr. Gundry to create an at-home method for fatigue - which has since become remarkably successful with his patients. "They're reporting natural, long-lasting energy without a
'crash' and they're feeling slim, fit and active, he revealed yesterday.


Dr. Gundry's team released a
comprehensive video presentation, so that the public can be educated as to exactly how it works.

Watch the presentation here at www.NewEnergy68.com

Within just a few hours, this video had gotten thousands of hits, and is now considered to have gone viral. One viewer commented: "If this works, it's exactly what l've been praying for my whole life. l've never seen anything like this solution before...the truth about my diet was shocking and eye-opening.

It makes a lot of sense, and it sounds great in theory, but we'll have to wait and see what the results are. Knowing Dr. Gundry, however, there is a great deal of potential.

See his presentation here a www.NewEnergy68.com





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## ILAWIEEXIY




## Madeleine Brand, KCRW's Press Play



When you meet Roe Sie (pronounced "Roo See"), it's hard not to be swept away by his relentlessly upbeat can-do-ism. I met him at his house socially, and first he eagerly showed me his chickens (OK, normal - it's Silver Lake), then he explained how he makes his own bread (again, normal: Silver Lake). And he mills grain to make the bread. We capped off the tour with a visit to his tilapia farm, which is connected to the chickens, whose poop feeds the greens that feed the fish. I left feeling, well, lazy. Three years later, Roe has turned his passions into a store that caters to other DIY Dr. Doolittles and people like me: dabblers. I make granola (because public radio), and the oats I get from him are 1,000 percent better tasting than the Quaker Oats cardboard. The King's Roost sells heritage grains, many from local farms. You can grind the wheat berries there or buy a mill to do it at home. You can buy a yogurt maker, stuff to make candles and soap, everything you need to can, preserve and/or pickle. And if you don't know how to do all that, he teaches classes on the weekends. In other words, when North Korea decides to light it up, you'll be all set. 3732 Sunset Blvd., Silver Lake; (323) 426-9769, kingsroost.com.

## BEST GAY BAR THAT ISN'T OVERRUN BY STRAIGHTS

The LGBTQ community has made a lot of progress in recent years, and its members at least are more accepted than they were before. One side effect of this has been the increase in straight people who go to gay bars. This sometimes take the form of a bachelorette party, or of straight girls wanting to avoid getting hit on (of course, straight men realize this and show
up to hit on them anyway). As a result many "gay" bars in Los Angeles can feel almost the same as straight ones. Hetero and homosexual people partying together isn't a bad thing, but the LGBT community still needs a place of its own to call home. One of the few gay bars that hasn't been overrun by straights is the Eagle L.A., an LGBT leather bar in Silver Lake. Events like Rough Sex, Mr. Bear L.A. Contest, Meat Rack and Tightwad Tuesdays, combined
with decor that includes neon genitals on the wall and porn on the screens, may keep away the average straight person who's expecting a scene like the Abbey. Nevertheless, if you aren't LGBT but have an open mind and a leather jacket, the bar is still a welcoming place, with extremely friendly clientele and staff. If you're gay and just want a break from all the hetero people you're
around every day, the Eagle L.A. is probably your best bet. -MICHAEL COOPER 4219 Santa Monica Blvd., Silver Lake; (323) 669-9472, eaglela.com.

## BEST MENSWEAR SHOP

Within Silver Lake Boulevard's concentrated constellation of retail stores is one of the city's best menswear shops: Hemingway and Sons. It's run by Aussie expat Toby B. Hemingway, whom longtime Silver Lakers will remember from his now-closed gift shop Hemingway and Pickett, which shared a name with his great-grandfather's barber supply store in Melbourne. Hemingway's menswear shop showcases his deft curation without the pretension of "bespoke" collections in the Arts District or zillion-dollar T-shirts on Fairfax. Hemingway and Sons provides timeless attire; it's a store for guys who can't quite pull off the kaftans of "Silver Lake Shaman," drop-crotch joggers or those"millennial pink" shorts populating the picnics of the nearby meadow. Instead, shoppers can expect minimalist button-ups by San Francisco brand Taylor


BEST AFFORDABLE HOT SPOT
Where to begin? The menu is scrawled in marker on greasy brown paper bags. It's BYOB. It has a phone number and a website, but neither is currently functional. Your server might not remember that he's already taken your order, but he will confer "blessings" upon you multiple times. The crowd is generally, painfully Silver Lake-ian, high-waisted jeans-wearing and quirkily beautiful. The seating is almost entirely outdoors on the sidewalk in a jumble of colorfully painted but rickety tables and chairs. (Who knows what they'll do if it ever rains.) And yes, you will most likely have to suffer through a long wait for one of those tables. But once you've endured that wait and popped open your BYO bottle and the dishes begin to arrive at your wonky table, it's hard to keep up any façade of annoyance with Mh Zh. If you do manage to maintain some made boots by century-old Wisconsin outfitters Chippewa and Stetson hats that suit every decade. Not all the wares are solids and stripes, though. Any one of the selection of whimsically patterned, short-sleeved shirts would win "best shirt" at any barbecue. The small store is packed full with gents' accessories, too, providing everything from scents and shades to simple tees and socks.

## -DREW TEWKSBURY

1615 Silver Lake Blvd., Silver Lake; (323) 669-7388, hemingway-and-sons.myshopify.com.

## BEST RESTAURANT IN SILVER LAKE

The competition for the distinction of best restaurant in Silver Lake gets tougher all the time - great new restaurants are opening in the neighborhood practically weekly. But Alimento still holds the crown. Zach Pollack's Cali-Italian storefront spot is both a perfect neighborhood restaurant and a worthy destination eatery. It's casual and fun, a place you'd want to stop by on a random Wednesday, but once the food arrives it's clear you're dealing with something above and beyond a modest trattoria. Dishes that were favorites back when Alimento opened in 2014 -- such as the cheeky mortadella pig-in-a-blanket and the silky escolar crudo - have lost none of their shine, and newer menu additions live up to the greatness of those early successes. There's a bracing, Italianleaning Caesar salad that makes glorious use of white radicchio's natural bitterness and its compatibility with sharp cheese. Pastas remain flawless. The braisedlettuce bruschetta utilizes the creamy smoosh of burrata in a way you've never experienced, and that's saying something in a town overrun with burrata-on-toast variations. This is a restaurant you can take for granted, in the best possible way. -besha rodell
1710 Silver Lake Blvd., Silver Lake; (323) 928-2888, alimentola.com.



## HOKKAIDO ASAHIKAWA RA MEN ramen w bangaichi

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ECHO PARK


## BEST GALLERY FOR POP CULTURE BUFFS

For two weeks back in January, lam8bit Gallery transformed into the Jerry Maguire Video Store, an installation from the willfully weird dudes at Everything Is Terrible! Upward of 14,000 VHS copies of pukey 1996 rom-com Jerry Maguire lined shelves from floor to ceiling and were configured into a pyramid along one wall. Clerks in red polo shirts manned a counter where no one actually rented anything. The tagline on the video's box is "Everybody loved him ... everybody disappeared," but that wasn't the case on opening night, as a line of people wound its way down Sunset just to get inside to see the Jerrys. After that brief, wonderful stint as a video store, the gallery resumed doing what it does best: hosting video-game-centric art shows such as "Iam8bit: A Love Story," in which 30 artists remixed classic video-game romances. From constructing a version of Scrooge McDuck's money vault to celebrate the launch of a DuckTales Capcom video game to an X-Files-themed art show called "Conspiracies, Monsters \& Mythology," there's always something going on at Iam8bit to appeal to the pop culture-obsessed Angeleno. - GWYNEDD STUART
2147 W. Sunset Blvd., Echo Park; (213) 908-6154, iam8bit.com/gallery.

## BEST NEW IZAKAYA

It's only its tiny size that keeps Tsubaki from being a drinks-first izakaya, because if people used this place even remotely like a bar, the economics of the enterprise would fail spectacularly. The drinks, however, are what make Tsubaki so exciting, thanks to sommelier Courtney Kaplan, who co-owns the restaurant with chef Charles Namba. Kaplan's clear, conver sational tasting notes and her delight in talking to customers about what's on the
list offer an easy way to dive into your own personal sake education. The seasonal section is especially fun, showcasing special sakes that are particular to the time of year. Namba is Japanese-American but has spent the majority of his career cooking mostly in high-end French kitchens. His menu at Tsubaki brings in elements from his European-style training - there's a foie gras terrine that's marinated in sake but is classically, deliciously French in every other way - but mainly, this is a


## NEIGHBORHOOD EXPERT

## Ava Shire, Echo Park native and owner of Neighborhood Salon

When I walk into Cookbook, the glow warms and excites me and smells waft into my nostrils, causing my mouth to water. I used to have fantasies as a child of owning a small grocery as cute and well-rounded as Cookbook. They have sandwiches of the week - both veggie and carne - the tastiest coconut macaroons dipped in chocolate, and all your gourmet and healthy, small-grocery needs presented in an attractive fashion. Everything sits in wooden bowls, on wooden tables, in wooden crates and small cold cases. There's also an herb section and glass jars of serve-yourself pickles. Pleasing to the eyes as well as tastebuds. I love their birdseed bars, which are sweet and nutty with a hint of butter - decadent. It isn't like any other small grocery I've been to and surpasses the quality of a large chain. It's a boutique grocery - a gift shop of food.

1549 Echo Park Ave., Echo Park; (213) 250-1900, cookbookla.com.
menu inspired more by Namba's heritage than by his fine-dining career. Much of the food is a simple celebration of the ingredients at hand. Hiramasa sashimi is cut into fat slabs of silky fish and presented naked, with a touch of wasabi on the side. Chicken meatballs seem as if they've been created to distill the idea of chickenyness, their juicy poultry essence ramped up by the addition of a runny egg yolk to use as a rich dipping sauce. There's a lot of love in this little box of a restaurant, a lot of knowledge, a lot of generosity. It may not channel the drinks-first func tion exactly, but Tsubaki does channel the spirit of a Japanese izakaya beautifully. -BESHA RODELL
1356 Allison Ave., Echo Park; (213) 900-4900, tsubakila.com.

## BEST NEW <br> ITALIAN-AMERICAN RESTAURANT

Chef Zach Pollack has already helped to define L.A.'s Italian food scene, first at Sotto and then at Alimento, his fantastic restaurant in Silver Lake. Now at Cosa Buona he's helping to define the new school of Italian-American food, serving pizzas and classic pizza-parlor fare with a cheffy spin. That means smoked mozzarella sticks and chicken wings slathered in a house-made "red hot" sauce that's spicy but also fruity, the sweetness of the peppers shimmering throughout the sting of heat. There's gorgonzola sauce for dipping - it's really good. Also really good: a square stack of eggplant Parmesan, its layers so sticky
and dense with sauce and cheese and eggplant smoosh that it's basically a paragon of Italian-American eggplant greatness. Unsurprisingly, the pizzas are wonderful - the crust dappled with just enough char and imbued with a mellow tang, the structure sturdy but stretchy. There's no one pizza that's obviously superior to all the rest, but I do recommend ordering the calzone, which is almost a pizza/salad
and basic than its clothing, but the store that moved into its flagship Echo Park locale is bringing a whole new kind of sexy back. The Stockroom, which moved from a less auspicious stretch of Sunset Boulevard a few months ago to the bigger space at Sunset and Alvarado, is a bold and bountiful house of lustful delights, a place for sex-positive types, BDSM lovers and the kink-curious to shop and learn. It's also about style and aesthetics. The store features one of the largest selections of latex clothing in L.A., from Stockroom's parent company, Syren Latex, as well as designers such as Jane Doe Latex and Vex. Latex has definitely come out of the closet fashionwise - as evidenced by its popularity among artists such as Nicki Minaj, who's a customer - and these brands' well-crafted rubber couture is a big reason why. Other goodies on the clothing side of the store include corsets, bondage gear and vinyl pieces, but it's the sex-toy side that seems to get the most play in the 'hood so far. Whips, nipple and clit clamps, vibrators, cock rings, actual hoods, gags and restraints, even those funny butt plugs that give you a pretty ponytail - all are on full display, and the store's friendly staff (doms and gals from the adult industry) are there to answer questions in an open and shame-free way. Fifty Shades of Grey may have brought sexual deviancy into the mainstream but
at Stockroom, it's no Hollywood novelty, it's a lifestyle. Stockroom is now Echo Park's one-stop shop. - LINA LECARO 2121 W. Sunset Blvd., Echo Park; (213) 989-0334, stockroom.com.

## BEST HANDMADE JEWELRY

For Angelenos who want to sample the creative wares of the Bay Area without the annoyingly long drive, Echo Park's Esqueleto offers a wide array of handmade jewelry, household goods and original artwork by Oakland artisans. Shop owner and jewelry designer Lauren Wolf's light-filled shop is based on her eclectic flagship store, which is hidden away on Oaktown's Temescal Alley, nestled among some hipster guilty pleasures including an artisanal doughnut shop and an oldtimey barbershop. Since 2015, her L.A. outpost has presented a mix of global discoveries such as Middle Eastern kilims and Moroccan rugs, handmade pottery and works by indie jewelers. Alongside her cleverly curated objects, the real treasures are Wolf's own creations, some of which are influenced by her time studying jewelry design in Mexico. If you're looking to put a ring on it, the shop also sources non-cheesy vintage engagement rings that don't look like something out of Blanche Devereaux's jewel box. Then there are Wolf's own one-of-a-kind, understated wedding rings, whose otherworldly visions provide ample proof that you didn't get it at Jared. -DREW TEWKSBURY 1298 W. Sunset Blvd., Echo Park; (213) 947-3508, shopesqueleto.com.

METRO EXPRESSLANES TRANSIT REWARDS


## BEST VEGAN TACOS

A 100 percent vegan street taco that can hold its own against even the tastiest in L.A.? Yes, it exists, and it can be found in a sky-blue trailer with the words Plant Food for People, every Tuesday morning and afternoon in Highland Park. It's OK to be a skeptic when first trying out Jeremy and Genise Castañeda's meaty, seared, plant-based alternative to carnitas, served on a locally made, organic, yellow corn tortilla - just don't get pissed when you hear us saying, "Told you so!" Genise admits that her secret recipe was born out of desperation after a night of drinking at the local bars: "I went vegan and realized that I couldn't eat my usual late-night tacos anymore!" Instead of taking the easy way out and giving up her beloved tacos altogether, Genise made a marinade for green jackfruit that matched the sazón of the tacos that she used to gorge on. In
addition to roving all over Northeast L.A. and downtown (follow them on Facebook or Instagram for updates), Plant Food for People sets up every Tuesday morning at Civil Coffee and Tuesday afternoon at the Highland Park Old L.A. Farmers Market.

## -JAVIER CABRAL

 pffp.org.
## BEST NEW COCKTAIL BAR

Even in a neighborhood as jam-packed with bars as Highland Park, this tiny building in the alley behind the recently opened Cafe Birdie is a welcome addition: a craft cocktail joint that manages to feel both upscale and unpretentious, with a stylish but spartan brick-walled interior and a drinks menu that rivals anyplace in town. Named after the peeling sign left over from the space's former days as a discount furniture store, Good Housekeeping is the latest venture from former Bestia
bar director/manager team Nicholas Krok and Jeremy Simpson, along with Krok's partner at Courage and Craft, Ryan Duffy. Together they've lured an A-team of mixologists who keep the specialty cocktail menu regularly updated with deliciously original concoctions and riffs on old classics. When they opened last fall, the star of the show was a charcoal-filtered Manhattan; this past summer, it was a tossup between Alex Barbatsis' Los Angeles Sour, a whiskey sour variation with peach liqueur and habanero bitters, and Lauren Pool's Down Under, an aromatic mix of rum, orgeat and the German digestif Underberg. With no TVs and no happy-hour specials, it's a quiet, candlelit refuge from its noisier, hipster-swamped neighbors.

## -ANDY HERMANN

5631 N. Figueroa St., Highland Park; (323) 739-6928, cafebirdiela.com.


BEST OLD-SCHOOL SHOP STILL HOLDING IT DOWN IN HIGHLAND PARK

What does it take to stay open as an O.G. Latino boutique shop specializing in handmade clothing and accessories in some of the most sought-after real estate in all of Los Angeles? According to Noelle Reyes, the power Latina behind Mi Vida, one of the last standing pregentrification locales on York Boulevard in Highland Park, the secret lies in "keeping it real, being there for the community and simply staying positive." On any given day, the store that offers everything from original Chaz Bojórquez artwork to a saguaro cactus-shaped iPhone case doubles as a meeting place for the neighborhood, acting as a pop-uplocation for local chefs serving Mexican-American-style Hawaiian musubi, or as a donation-based, six-hour-long meditative "coloring station" in collaboration with a local independent artist. As the shop is about to turn 10 years old, Reyes has no plans of moving anywhere: "We are strong, we know how we impact our community, and we will continue to showcase our identity here." - JAVIER CABRAL 5159 York Blvd., Highland Park; shopmivida.com.

## NEIGHBORHOOD EXPERT

## Maria Bamford, comedian, actress, stár of Netfflix series Lady Dynamite



You must be $5^{\prime} 6$ ", 135 pounds and 46 years old to ride this ride. And have 4 bucks, the cost of a large cold-brew coffee at Cafe de Leche. AND YOU'RE OFF! Suddenly, you're making connections with staff Chad, KB, Julia, Max, Julia, Keaton, Carmen, I'm sure I'm forgetting someone, owners Anja, Matt!

AND THEN! Right next door is the Felix and Oscar of Highland Park - it's Robey (Virginian) and Robbie (redhead Australian) of Pop-Hop bookstore, who will invite you to an event later tonight! And they have a curated selection of memoirs!

ONWARD! Up 50th and a left on Fig to Book Show and its kind owner, Jen Hitchcock! Yes! It's a walk! But you've had COLD BREW! And friendly Jen has new feminist titles and an in-store psychic! And YAY, PINS!

CIRCLE BACK! To Read Books on Eagle Rock Boulevard! THERE, under the kind and quiet watch of Debbie and Jeremy Kaplan, who have a TREASURE TROVE of used book-ery and an extensive current magazine selection, and conversation! Jeremy is a WRITER and Debbie a LIBRARIAN! And though you have been on a 3-mile round trip journey and the initial rocket fuel of delicious cold brew is burning OFF, they have the perfect place to sit (an old couch with Florence the Dog) and realize how lucky you are to live in a neighborhood that has 3 (THREE) INDEPENDENT BOOKSTORES within 1 square mile of your house.

Cafe de Leche: 5000 York Blvd., Highland Park; (323) 551-6828, cafedeleche.net.

Pop-Hop Books \& Print: 5002 York Blvd., Highland Park; (323) 259-2490, thepophop.com.

Book Show: 5503 N. Figueroa St., Highland Park; (213) 438-9551, bookshowla.com.

Read Books: 4972 N. Eagle Rock Blvd., Eagle Rock; (323) 259-9068, readbookseaglerock. com.

The catharsis of the mosh pit is given form - albeit a soft, doughy one - within the punk-fueled deep fryers of Donut Friend, Highland Park's DIY/vegan/straightedge answer to sugary desserts. Founded in 2014 by Drive Like Jehu drummer Mark Trombino (who also produced such tasty classics as Jimmy Eat World's Bleed American and Blink-182's Dude Ranch), Donut Friend and its panoply of 100 percent animal product-free, post-hardcore treats have withstood the shifting tides of culture, retaining a devoted underground fan base as gimmicky mainstream trends (the spaghetti doughnut?) come and go. You don't have to be a music lover to enjoy these doughnuts, but it helps. The Jets to Basil, stuffed with goat cheese, strawberry jam and fresh basil, takes on new depth if consumed to Jets to Brazil's third record. The GG Almond, with its Gruyère-honey filling and topping of toasted almonds, is as transgressive as its degenerate namesake, GG Allin. Punny names aside, Donut Friend stands out thanks to its punk-rock ethos, best expressed through its DIY, build-your-own-doughnut menu. Raspberry habanero, olive oil and maple pumpkin butter on vanilla cake? Sure, why not? At Donut Friend, it's OK to be weird.
-CAROLINE RYDER

5107 York Blvd., Highland Park; (213) 995-6191, donutfriend.com.

## BEST ROMANIAN

## RESTAURANT

We can now add Romanian food to Highland Park's ever-growing array of international cuisines. Parsnip, a tiny cafe on York Boulevard, is a great value, even in a part of town with a lot of wonderful, inexpensive food. A $\$ 9$ bowl of chicken paprikash, a mild and creamy stew served over polenta, was enough for both my lunch and leftovers for dinner. Entrees come with either polenta or veggie barley pilaf. I especially loved the pilaf - it had that perfect grain-salad balance of being hearty enough to fill you up while also containing no filler and avoiding heaviness. had it over the "red red braise," a stew made of beef braised with red wine and tomatoes. There are also bulz-Romanian dumplings a little like arancini, made with polenta instead of rice - salads, wraps and lovely homemade soups, as well as a few sweets, including a dessert dumpling made with potato and served with apple sauce. I'll be back for the stuffed flatbreads, and dips that look as though they may broaden my eggplant dip horizons. -BESHA RODELL
5623 York Blvd., Highland Park; (323) 739-0240, facebook.com/parsnipla.

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## MOUNT WASHINGTON, GLASSELL PARK, CYPRESS PARK


ince opening in Glassell Park in early 2016, Division 3, a tiny, shacklike joint with a walk-up window and a shady back patio, has become a go-to neighborhood spot. For such a small space, D3 turns out a surprisingly diverse menu, including sandwiches, salads, pastries, hot links and something called "Jersey French toast ina'cup," a gooey mass of syrup-soaked, toasted bread in a cardboard to-go container that you won't be able to stop eating, especially on a hungover Sunday morning. But the star attractions here are the biscuit sandwiches, which mix various meats and veggies with an over-medium egg and an addictive, Thousand Island dressing-like substance called "D3 special sauce," all served on a homemade biscuit that's flaky but firm enough to hold together as it soaks up that runny egg yolk. The sandwiches come in five flavors, of which the standouts are the fennel-cured salmon, topped with crème fraiche, and the corned beef, as tender and peppery as any New York deli's. They're small enough that those with heartier appetites can spring for two, but even so, at a mere $\$ 5$ a pop, they might be the best breakfast bargain in town. -ANDY HERMANN

3329 Division St., Glassell Park; (323) 987-0500, division3eats.com.

## BEST MUSEUM THAT'S ALSO A DESIGNATED NATIONAL TREASURE

Journalist Charles Lummis served as the city librarian of Los Angeles for a few years in the early 20th century and throughout his life was a champion of Native American issues and preserving Southwest history. Those passions converged when he founded the Southwest Museum of the American Indian in 1907. Its castlelike Mount Washington building, designed by Sumner P. Hunt and Silas R. Burns, opened
in 1914 and helped establish museum culture in the city with its vast collection of Native American artifacts. By the end of the century, the museum had fallen on hard times, including financial woes and damage from the 1994 Northridge earthquake. In 2003 it merged with the larger Autry Museum of the American West, which restored the building to its former glory (so much so that it was declared a "National Treasure" by the National Trust for Historic Preservation in 2015) and is working to repair more than 150,000 arti-


## NEIGHBORHOOD EXPERT

## Greta Morgan aka Springtime Carnivore, musician, singer and songwriter

When I was a kid, my mom called fruit "earth candy," sprinkled bee pollen on our oatmeal, and used the slogan "nutritious and delicious" to describe everything she dished out. Trips to diners were almost unheard of, which is maybe why I love the diner experience so much as an adult. Patra's Charbroiled Burgers is my fave local all-American dive. It's a little grimy, as a good diner should be, and refreshingly un-hip compared with the newer restaurants popping up in this neighborhood. I drove by it at least 200 times and only ventured in one day when my car was in the shop and I needed to find lunch within walking distance from my studio. Little did I realize I was about to stumble on my favorite low-key gem. After Patra's was featured on Jamie Oliver's Food Revolution, they gave their menu a facelift and now serve grass-fed burgers and veggie burgers on whole-grain buns with side salads of shredded cabbage. Whether vegetarian or carnivore, you can snag a delicious meal for under $\$ 6$, with no attitude. For a health-food kid like me, this place is the perfect balance - the Jamie Oliver menu feels decadent and sensible at the same time, so you can enjoy a burger at Patra's without inducing a fast-food hangover.
2319 N. San Fernando Road, Glassell Park; (323) 225-9944, patrasburgers.com.
facts that were damaged in the quake. For now, the building houses a small collection of Pueblo pottery and an ethnobotanical garden with a great view. Admission is free, but the museum is open only on Saturdays. -LIZ OHANESIAN
234 Museum Drive, Mount Washington. (323) 221-2164, theautry.org/visit/mt-washington-campus.

## BEST NEIGHBORHOOD PARK

Rio de Los Angeles State Park is located on what was once an abandoned freightswitching yard on the east bank of the L.A. River. It sits on a spit of flatland across the river from Elysian Valley and below the hillside bungalows of Mount Washington. Part of the city's river revitalization project that aims to reclaim the postindustrial landscape for green space, Rio de Los Angeles has 47 acres of baseball diamonds, batting cages, soccer fields and basketball and tennis courts, plus a nature trail that unwinds through native flora like a backyard path. There is a playground for the kiddos, with sprinkler fountains that offer refreshment on a hot day. The recreation center hosts classes of yoga, zumba and children's ballet. -JASON MCGAHAN
1900 N. San Fernando Road, Glassell Park; (323) 276-3015, laparks.org/reccenter/rio-de-los-angeles-state.

## BEST BODY-POSITIVE GYM

There are plenty of L.A. gyms where ripped folks can bro it hard (and whatever the female equivalent is) as they prepare for competitive beach volleyball and topless commercial auditions. By contrast, Everybody is a supremely welcoming gym, for any and all wishing to improve their bodily condition. Founded by upbeat owners Sam Rypinski and Lake Sharp in January, the bright, colorful health club, on a light-industrial stretch of San Fernando Road across from the L.A. River, is committed to absolute acceptance across all demographics - meaning not only class, ethnicity and sexual orientation but also what physical shape a person is in when they walk in the door. From the cool modern rock playing in the background to the mural-covered wall backing the outdoor Crossfit area to the cleverly designed unisex locker room, this gym just has a good vibe. Throw in a three-tier sliding-scale membership based on hon-or-system income reporting, discounts for neighborhood locals and some classes en español, and Everybody feels like a refuge of generous egalitarianism in these all-too-fractious times.

## -ADAM GROPMAN

1845 N. San Fernando Road, Cypress Park; (323) 3528618, everybodylosangeles.com.




## CALIFIA <br> F A R M S ${ }^{\oplus}$

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上or the music shopper, a trip to the local hard-copy supplier comes with two objectives: 1. Find something from your constantly expanding wish list; and 2 . Find something you didn't know you wanted but looks cool and is priced right. You can do both at Jacknife Records, even if your preferred format is the cassette. Jacknife's devotion to the quintessentially '80s music format lines the walls of this narrow Atwater Village shop. Remember that music collection you purged when you upgraded to a car without a tape deck? You can re-buy it here. Plus, Jacknife's stock can include deadstock, so those 20th-century hits might sound just as fresh as when you first bought them. While you're there, keep your ears with the times and pick up some new releases on the format, too. Need stuff to play and store your new purchases? Don't worry, Jacknife has your audio tech needs covered, too. Follow Jacknife on Instagram to keep up with what's in stock. -LIZ OHANESIAN 3149 Glendale Bvvd., Atwater Vilage; (323) 661-4533, instagram.com/jackniferecordsandtapes.

## BEST RESTAURANT

## ATMOSPHERE

What restaurant makes you feel fabulous and stylish and wonderful just because you were smart enough to walk in the door? Kismet does. The all-day restaurant from chefs Sarah Hymanson and Sara Kramer and restaurateurs Jon Shook and Vinny Dotolo has a way of charming you so much, you become part of the charm. Maybe it's the sunlight streaming in from the front windows, shining that famous white L.A. shimmer on the blonde wood interior. Maybe it's the plates of food, festooned with beautiful green lettuces, jewel-toned vegetables, little pots of house-made sauces and yogurts, big slabs of bread. Maybe it's the effortlessly disheveled beauty of the servers, or the fact that more than one movie star is likely to walk in looking fabulously disheveled themselves - this is a place where even the A-list can hang out without any drama. Whatever spell Kismet
is weaving, it certainly works to make anyone who enters feel marvelously clever for being part of the magic. -BESHA RODELL 4648 Hollywood Blvd., Los Feliz; (323) 409-0404, kismetlosangeles.com.

## BEST GOOD-VIBED

 STAND-UP COMEDY OPEN MIC IN A WINE CELLARFor Los Angeles' stand-up comics, the Open Mic Ordinaire can be a happy revelation. When you arrive to a small rectangular room jammed with wines in a hip strip mall, you wouldn't be mistaken for thinking it's a wrong address. In the back of the store is a semi-hidden staircase. Descend these stairs and you'll arrive at a clean, Euro-modernist wine cavern, part of which is glassed off into a snug, well-lit performance space. That's where Robert Adam and Keven Scotti have run their now twice-weekly stand-up night since October 2016, and where they fos-


NEIGHBORHOOD EXPERT
Matthew Kaner, wine director and partner of Bar Covell, Augustine Wine, Good Measure

Every morning, I order two double espressos, and the staff at Bru Coffeebar caught on to that REAL QUICK. So much so, if there's a long line to order, often the barista will start pulling my shots before I've even paid and hand them to me in line. Gangster customer service! The vibe at Bru is very customer-driven. There's always a lot of people coming and going from the super busy crossfit gym next door, and on any given morning there will be three to five people with Final Draft open working on their scripts or screenplays. Good thing there's free parking in the lot in back!

1866 N. Vermont Ave., Los Feliz; (323) 664-7500, brucoffeebar.com.
ter a supportive vibe. On a good night you'd think you were catching up-andcoming comedians in Portland or Providence, but here in Atwater Village it's
underground comedy of the literal sense. -ADAM GROPMAN
3111 Glendale Blvd., Atwater Village; (323) 662-5556, openmicordinaire.com.

On his 1972 live album Hot August Night, recorded at the Greek Theatre, Neil Diamond gave a shout-out to "the tree people," those fans who couldn't get into the soldout concert and were instead sitting on the hillside just beyond the amphitheater's back fence in Griffith Park. It's long been an Angeleno tradition to climb down the steep hill on the eastern side of Griffith Observatory, circle past the water tank and continue down the slope above the Greek to listen to concerts for free. Because of the shape of the canyon, the sound rises up clearly, and the views downhill are much better after dozens of droughtdamaged trees were cut down a couple of years ago. -FALLING JAMES Greek Theatre, 2700 N. Vermont Ave., Los Feliz.

## MOST HAUNTED HOUSE

Inspired by the ancient Mayan city of Palenque (as imagined by an erstwhile movie set designer for Paramount), the fortresslike Sowden House was built for the lavish parties of silent film-era Hollywood. Architect Frank Lloyd Wright Jr. - or Lloyd Wright, as he was known built the faux-Mayan temple to physically imposing scale on a hill in Los Feliz (the awe-inspiring patterned block cantilevers
 BEST OF L.A
that project from the roofline above the entrance have been likened to the jaws of a great white shark). Inside the house has an Eleusinian feel: Twisting passageways, dark recesses and secret rooms flow into an atrium with undulating contours of stonework and a proscenium stage. The overall effect is what one architecture historian has called a "unique but indeterminate exoticism." This is not a house so much as a showcase, an open space for a select group to enjoy in privacy and seclusion. The real notoriety of the house dates from 1945, when George Hodell, a sybaritic physician and friend to surrealists and Hollywood A-listers, bought the property and redecorated (allred kitchen, all-gold master bedroom) to host infamous sex parties"delving into the mystery of love and the universe," as he told Los Angeles police detectives investigating a rape charge brought against him by his 14-yearold daughter after one such party (Hodell was acquitted of rape and incest in 1949 and sold the house soon thereafter.) Many years later it was revealed that the LAPD considered Hodell the prime suspect in the Black Dahlia murder. He may even have killed and dismembered the starlet in a locked room in the basement. The house will be hosting art events by invitation this fall. -JASON MCGAHAN
5121 Franklin Ave., Los Feliz; sowdenhouse.com.

## OVER 20 YEARS AS SILVER LAKE'S ORIGINAL ROCK 'N' ROLL GAY BAR

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## AKBAR

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THE Z-PART SEASIN FINALE BEEINS ICTIEER 11
THE BUNNY MUSEUM, ALTADENA

## 92 <br> EAST L.A., BOYLE HEIGHTS



## BEST MICHELADA

A
sk five different people how to make a michelada and you'll likely get five different answers. The basic version of this Mexican prepared beer features a light lager and lime juice served in a salt-rimmed glass, but from there, the variations are endless. Popular additions are tomato juice or its fishy cousin clamato, Worcestershire and hot sauces, even sal de gusano, or salt with ground-up maguey worms (the ones usually found floating in a bottle of tequila). In addition to its selection of mouth-watering tortas, La Chuperia serves up a michelada that is a meal all by itself. Its version starts with a lime and clamato base, into which is added a secret spice mix, celery stalk, cucumber slices, whole shrimp, a tamarind straw and a generous drizzle of chamoy, a sauce made from pickled fruit. Served in a large goblet with a whole bottle of beer flipped upside down into the mix, it is a wonder to behold as well as consume. For those with larger appetites, La Chuperia also offers a ballena, or whale, version with a 32 -ounce beer. -MATT STROMBERG

1145 N. Mission Road, Lincoln Heights; (626) 354-0267, lachuperia.weebly.com.

## BEST NEW BOOKSTORE

Other Books, Comics and Zines offers an exquisitely curated selection of new and used books with an anarcho-queer-feminist-third world-radical-indigenist edge. The sparely decorated, spacious store, sandwiched between an El Pollo Loco and a Mexican craftleather shop, offers bare cement floors, bare whitewalls, bare light bulbs and unobtrusive, comfortable chairs and sofas for reading.

Books are cerebral up front, transgressive in the rear. Shelves are unlabeled but well organized in the areas of art, photography, cultural studies, radical activism, poetry and philosophy. Other Books has a superb selection of Latin American Boom and post-Boom lit and crit, and a subspecialty of East Asian lit and poetry. Here you will find both James Baldwin's complete works and his FBI file. Head to the back for comics, graphic novels,


## NEIGHBORHOOD EXPER

> Fernando Arevalos, founder of Boyle Heights Area Brand and the Boyle Heights Area Brand POP UP Shop

When I tell somebody about the size of the burritos at El Tepeyac Cafe, they don't believe it. It's like two humongous tortillas filled with meat and they just put it in the middle of the table on a really big tray with everything on it. I guess the meat that's ordered the most is the machaca, which is like eggs mixed with shredded beef. That's what people come for. People go there to eat a really, really big burrito and get a picture up on the wall and buy a shirt or whatever. Saturdays and Sundays the place is packed. There's a line outside. Everybody goes after church. It's one of the places that's been here for years. The family is from here. The owner's from here, he grew up here, the kids went to Roosevelt. They have been a part of the neighborhood for a long time. I'm 36, and the place was there way before my time. They have other dishes at Tepeyac, traditional stuff like taquitos, spicy enchiladas, quesadillas and rice and beans. You're gonna order a burrito. When you walk in, you're gonna look over at the other people's table and you're gonna be like, oh shit. Grab yourself three friends and go try the burrito.

812 N. Evergreen Ave., Boyle Heights; (323) 268-1960, eltepeyaccafe.com
at least one coloring book (Cunt Coloring Book) and fanzines, including The Life and Times of Butch Dykes featuring Gertrude Stein and Gloria Anzaldúa and Feminist Pornographic Collective Consciousness,
an intersectional feminist porn zine. It's a punk-rock bookstore for a punk-rock part of town. -JASON MCGAHAN 2006 E. Cesar Chavez Ave., Boyle Heights; otherbooksla.com.

## BEST FULLY LOADED TACO

The popular conception of L.A.-style tacos is that they're fairly pared down: You're served meat in a tortilla, and you add your own simple toppings: salsa, onions, cilantro. Los Cinco Puntos's tacos are different creatures. These start with thick tortillas, handmade on-site. Of the huge staff - most running around slicing meat and making sandwiches -the people working the giant griddle, slapping on masa scooped from waist-tall buckets and creating these most perfect tortillas, may be the soul of the operation. The work pays off: The thick disks often are bought to go in enormous stacks. But it's worth sticking around to eat at one of the outdoor tables. First, meat of your choosing. Then pico de gallo. Then salsa. Then - and this is where things get interesting - guacamole is added. And then! Sliced nopales. There's a reason people eat these tacos with forks. It's not the typical L.A. taco, but it embodies our city's anything-goes spirit. - KATHERINE SPIERS 3300 E. Cesar E. Chavez Ave., Boyle Heights; (323) 261 4084, los5puntos.com.

## BEST UNDERRATED

CEMETERY FOR EXPLORING
It doesn't have the kind of star power of Forest Lawn, Hollywood Forever or even the L.A. Pet Memorial Park. Its connection to L.A. history hasn't been as fully explored as that of nearby Evergreen. But if you like strolling through graveyards, Odd Fellows Cemetery is the place to go. Founded by a international, coed fraternal organization called the Odd Fellows, it's old enough that you might find some Civil War veterans among the per-
manent residents. The grounds are filled with unusual headstones - that thing that looks like an old tree stump isn't - and it's been kept up just enough to keep it feeling serene. Odd Fellows is spooky, but it doesn't look like a prelude to a zombie attack. The celebrity graves are limited to a couple of old Hollywood names; you'll go more to check out the headstones of ordinary folks. The cemetery's claim to fame is that it's the nondenominational site of a massive fetus burial following a grisly discovery and long court battle in the '80s. - LIZ OHANESIAN 3640 Whittier Blvd., Boyle Heights; (323) 261-6156.

## BEST OLD-SCHOOL <br> PUNK ROCK CLUB

Punk rock in L.A. never died; it just moved to Boyle Heights and has stayed steadily buzzed off cheap beer in the tiniest bar imaginable on Whittier Boulevard. If you're tired of going to the same old venues in downtown and Echo Park to catch local punk acts, try the BIvd, a class-A dive bar just over the L.A. River.It has been around since 2010 and has stayed a locals-only place. The acoustics aren't the best, but that hasn'tstopped bands such as Millions of Dead Cops, Lower Class Brats and Battalion of Saints from dropping hourlong sets here. On any given weekend, expect to catch a random band playing really fast street punk, hardcore, grindcore, black metal or any related bastard subgenre. The lineups have been particularly killer of late thanks to Big-Mike Red of Poor Kids Radio fame handling the talent. - JAVIER CABRAL 2631 Whittier Blvd., Boyle Heights; (323) 261-3090, facebook.com/theblvdbh.

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## 94 <br> GLENDALE

## BEST MUSEUM TO <br> BRING YOUR DAD TO

Not all dads are the same, but, c'mon, all dads born in the wake of WWII who grew up on cowboy shoot-'em-ups on TV have a lot in common. Next time said father figure visits L.A., it would be advisable to take him to the Autry Museum of the American West. My dad collects and refurbishes vintage cap guns (because he's adorable), so I took him to see the museum's current exhibit "Play!" (on display through Jan. 7), which features children's toys from throughout history. That was cool, but the ongoing exhibits are the real highlight, including "Journeys Gallery," which tells the stories of notable Old West figures through an impressive col lection of artifacts, and "Western Frontiers:

Stories of Fact and Fiction," which features hundreds of firearms, many of them with intricate engravings that are beautiful regardless of your position on gun control. Enlightened dads (like mine) also will dig the small but affecting display on Standing Rock. -GWYNEDD STUART 4700 Western Heritage Way, Griffith Park; theautry.org.

## best garace to see art in

Glendale is not exactly known as a hotbed of contemporary art, but nestled in a quiet industrial area off San Fernando Road sits one of L.A.'s hottest emerging art spaces. Located in a former auto body shop, the Pit - named for the sunken area where oil changes used to take place - was founded three years ago by artists Adam D. Miller
and Devon Oder. The Pit is part artist-run space, part commercial gallery, combining an independent, DIY spirit with sharp, curatorial focus. True to the space's punk roots, almost every exhibition is accompanied by a Risograph-printed publication-a favorite of the zine set - offering visitors an affordable option to take home. Miller and Oder encourage a multiplicity of voices in their program by inviting outside artists to curate, as with a recent show curated by artist Aaron Curry that featured famed German artist A.R. Penck, crossover cartoon artist Gary Panter and Don Van Vliet, better known as musician Captain Beefheart. Their little corner of Glendale got a bit more crowded with the opening last month of Ruberta, a shared endeavor between five galleries from


## BEST MODEL RAILROADERS

Not long after the end of the second World War, a group of 16 model-railroad lovers began laying miniature tracks in a converted building adjacent to a city park in Glendale. The tiny railroad was so extensive and detailed, it prompted USC cinema students to capture it in a film that has since become a visual record of the Glendale Model Railroad Club's early years. Just 15 years after it was founded in 1949, the GMRRC literally went up in flames when a fire destroyed the original layout in 1963 , forcing the burgeoning club to start all over again. Today, the GMRRC is the oldest active model-railroad club west of the Mississippi, with about 25 members building, operating and maintaining a reproduction of the Southern Pacific Railroad's Verdugo Valley Lines. Visitors have a standing invitation to the club's monthly open house, where they can watch the club members, dressed in a uniform of buttercream polo shirts, operate up to five trains traveling between a scaled-down Union Station and a replica of the Tehachapi Loop, a California State Historical Landmark. -TANJA M. LADEN

619 Hahn Ave., Glendale; (818) 500-7229, gmrrc.org.

## NEIGHBORHOOD EXPERT

> Shavo Odadjian, bass player for System of a Down


You can't go wrong at Carousel - everything there is so good. Because I go so often, I just sit and they bring me a little bit of everything; I love it all so much that it's hard to pick a favorite. I start with Mediterranean tapas (called mezzas): hummus, mutabbal, tabbuleh, labeneh, and a variety of yogurts and cheeses and pickles. They also have different salads, rices and delicious breads. One of the best things is the cheese fateyer boreg, which is dough stuffed with cheese and spices. The kofta and basturma are both great, and the soujuk comes flambéed at the table. If you like meat, the barbecue is insane. Beef shawarma and chicken shawarma are amazing. Beef kebabs melt in your mouth like butter. If you just want something quick, you can't go wrong with a chicken sandwich with garlic sauce. The basturma ricot is like Armenian pastrami with cheese in paper-thin dough. Amazing. They have a variety of vegetarian and vegan foods. Fattoush salad is my favorite salad. It has cucumbers, tomatoes, onions, peppers, parsley, spices, toasted pita chips, mixed with this crazy vinaigrette. To end it, they bring you this amazing Armenian coffee (which they know you are gonna need) in a cool clay decorative cup. The atmosphere is also special - as soon as you step through the door, it feels like you're walking into Armenia. There are pictures and artifacts of the old country on the walls. The decor makes me forget I'm in Glendale. Everyone is very friendly and it's very clean. I go as often as I can with friends and family and we have parties there. If we don't have the party there, then we have them cater it. I've taken meetings there with Dr. Drew, Adam Corolla, Wu-Tang Clan, my management team, Rick Rubin and all sorts of people. It's amazing bringing people from other cultures who wouldn't think of going to this place and seeing them enjoy this food.
304 N. Brand Blvd., Glendale; (818) 246-
7775, carouselrestaurant.com.

Mexico, Puerto Rico, Guatemala and Colom bia, next door. -MATT STROMBERG 918 Ruberta Ave., Glendale; the-pit.la.

## BEST MALL FOOD

A giant shiny upscale American mall is probably the last place you'd expect to find fantastic food, but in recent years the Americana at Brand has made a vigorous push to change that. You can still eat at the Cheesecake Factory if you want to, but you also can eat some of the best dumplings or ramen in town. It started with Din Tai Fung, the lauded purveyor of xiao long bao (among other types of dumplings), which opened an outpost here in 2013. Then came Bourbon Steak, Michael Mina's upscale steak house. This year, Tsujita, the ramen shop with the longest lines in L.A., opened a sleek ramen spot at the Americana, and so far there have been no lines at this location to speak of. Across the street you can now find Shake Shack and Eggslut. (Eggslut is also famous for its lines at its original Grand Central Market location; here the waits are far less painful.) There's no lack of old-school food court fare at the nearby Galleria, and sometimes that's all you want from the mall. But kudos to the management of the Americana for upping the ante considerably - the food snobs among us with a dreaded appoint-
ment at the Genius Bar appreciate it. -BESHA RODELL
889 Americana Way, Glendale; (818) 637-8982, americanaatbrand.com.

## BEST SAVORY ARMENIAN <br> TREATS

Please don't call lahmajune "Armenian pizza." Pizza is a fantastic food, but calling every savory snack on a flat, dough base an "[insert ethnicity] pizza" is lazy and inaccurate. Lahmajune feature a subtly piquant, herby orange-red sauce, slathered modestly on an impossibly thin and toothsome round piece of dough that gets just a bit crispy in the oven. Small flecks of meat complete this food miracle. They're an addictive snack or the center of a meal. You buy a stack of them in a bag and can heat them up at home. Lahmajune Factory does its namesake treat and other savory Armenian baked goods - manakish, beorek, sfiha - incredibly well. The fillings of these snacks can include spicy cheese, spinach, Angus beef, onions, pine nuts and other delicious stuff, and the Factory's friendly counter help will explain the exotic offerings to you. I dare you to buy one of these carby taste explosions and not eat the whole thing while waiting at red lights on the way home. - ADAM GROPMAN 1139E. Broadway, Glendale; (818)553-6644,facebook. com/lahmajunefactory.


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1pm * Katie Welch
A Los Angeles based singer with a unique Cinematic Pop-Soul Sound that is sure to please.

## 2pm * Parlours

Songwriter Dana Halferty channels wanderlust, tension and womanhood through reverb-thick guitars and airy, intimate melodies.

## 3pm * FRENSHIP

An American duo best known for their hit single "Capsize." They released their debut EP, Truce, in September 2016 via Columbia Records.

## 4pm * Poliça

American synth pop band praised by NPR and Rolling Stone among other high profile media outlets.

## 

## 12pm * Caroline Cazaumayou

Owner of Cali-French cuisine, teaching gourmet French classic dishes with a California twist.

## 1pm * Luisa Fabbri

Owner of Contessa. Join Luisa for an olive oil tasting the way professional tasters do it!


## 2pm * Ronald Russell

Renowned vegan and raw food chef, co-owner of celeb hangout Sun Café in Studio City.

## 3pm * RG Enriquez

Host of Astig Vegan Cooking Show, making healthy Filipino cuisine.
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## PASADENA, SOUTH PASADENA, ALTADENA



BEST OF L.A

## BEST PLACE TO GO DOWN THE RABBIT HOLE

What do you do when you've collected thousands of pieces of bunny memorabilia, made your collection into a museum, and then outgrown the museum? You open a bigger location. Candace Frazee and Steve Lubanski have served the Pasadena area for many years as the owner-operators of the biggest (only?) bunny museum in the world, but the Bunny Museum's new Altadena location is hopping huge. (Sorry.) Prepare to be overwhelmed by and immersed in all things rabbit. At this point, Frazee and Lubanski have amassed more than 35,000 bunny-themed collectibles, which is more than enough inventory to hold onto their Guinness Book of World Records title. If you go, please remember to bring some little treats for their rabbits - hay if you have it, but lettuce is good too. Some people actually bring their own live bunnies to see the collection but must keep the bunny in hand at all times - there are cats in the Bunny Museum. -APRIL WOLFE

## 2605 Lake Ave., Altadena; (626) 798-8848, thebunnymuseum.com.

## BEST VIDEO STORE

As it turns out, Netflix, Amazon and iTunes don't have every movie under the sun. If you're looking for foreign or classic films, or TV shows that'll never hit streaming, Vidéothèque of South Pasadena is one of the best-curated and most convenient spots to rent your favorite flicks. Free parking abounds in this walkable neighborhood, so a last-minute, Saturday night
trip to the video store is incredibly easy. But like every good record or video store, what makes Vidéothèque special is the people who run it. Yes, streaming services can give you "recommendations," but if you're a person with diverse tastes that elude the algorithms, good luck with that. Talk to any of the clerks at Vidéothèque, though, and five minutes later, you'll have a to-watch list that'll keep you busy for


## NEIGHBORHOOD EXPERT

## POROCHISTA KHAKPOUR, AUTHOR

Orange Grove Boulevard is my favorite street in the world. It's worth walking down its entire stretch, preferably around twilight, when the old vintage street lamps light up. It's been called "Millionaire's Row" for ages, though it's a lot of midcentury condos next to some famous Craftsman homes, like the Gamble House. You can also see the Wrigley Mansion (yes, the same Wrigley of the gum), where the Tournament of Roses is headquartered (this street is the path of the annual Rose Parade). I'd follow Orange Grove to Colorado and turn onto the Colorado Street Bridge, also known by us locals as "the Suicide Bridge." It's pretty notorious and haunted - a lot of people have killed themselves there and continue to, and it is the site of Lana del Rey's "Summertime Sadness" music video.

Orange Grove Boulevard, South Pasadena to Pasadena.
weeks. It also sells movie-themed gifts music- and film-related books, and a curated selection of records. Follow Vidéothèque on Facebook and you'll get info about outdoor movie screenings behind the eyeglass shop next door as well as its roving French pop DJ nights.

## -APRIL WOLFE

1020 Mission St., South Pasadena; (626) 403-6621, vidtheque.com.

## BEST RECORD STORE

Opened in 1971 in Old Town Pasadena, back when the neighborhood had more hippies and fewer Cheesecake Factories, Poo-Bah Record Shop became famous not just for its vinyl but as the regular meeting spot for the Los Angeles Free Music Society, an avant-garde collective of jazzbos and noisemongers and analog synth nerds who were hugely influential on later generations of experimental musicians and composers. Today, owner Ron Stivers honors that history by keeping his shop, now in East Pasadena, well-stocked with the latest releases from Brainfeeder, Leaving and other vanguard beat scene labels. He also, ironically, has the biggest easy-listening section in town, so you can walk out with the latest Nosaj Thing and a \$1.99 used copy of Engelbert Humperdinck's

BEST OF L.A.
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## BEST MODERN INDONESIAN

Upon its opening in February, Pasadena's Bone Kettle was touted as "a bone-broth concept." This description buried the lede significantly: The far more interesting thing about Bone Kettle is its chef, Erwin Tjahyadi, and his use of Indonesian flavors on this menu. Bone Kettle is not a purely Indonesian restaurant by any stretch of the imagination, nor does Tjahyadi claim it is one. It's inspired, he says, by his travels throughout Southeast Asia, and particularly by the many bone broths he tasted along the way. And the soup is great! Local company Sun Noodles provides the round, slightly bouncy, ramen-style noodles, and the broth, made from boiling beef and spices for 36 hours, is milky and rich and comforting. But what's far more interesting about Bone Kettle are the small plates, and the evolution they represent in terms of bringing Indonesian flavors into the New American canon. Gado gado, an intense peanut sauce that's usually served as a dressing over vegetable salad, is used by Tjahyadi as the binder for a small pile of chewy rice cakes. Mie goreng pedas - literally fried spicy noodles - is chockfull of shrimp paste-fueled,

Beyond that, a cozy listening loft, extensive new-releases section and friendly, unsnobby staff make Poo-Bah well worth the short commute for vinyl junkies weary of the pickedover selections at its better-known Silver Lake and Highland Park competitors. -ANDY HERMANN
2636 E. Colorado Blvd., Pasadena; (626) 449-3359, poobah.com.

## BEST CAMPGROUND CONVENIENT TO <br> CENTRAL L.A.

Millard Campground, aka Millard Trail Camp, is an intimate, six-site campground that's just a few hundred yards from city streets but feels worlds away, tucked into a cool, leafy canyon. This first-come, firstserved location offers access to the scenic Sunset Ridge Trail, with views of Punchbowl and Saucer Falls en route to the Dawn Mine, Mount Lowe and points in between. The main destination here is the half-mile trail to Millard Falls, a pleasant trickle in the summer and a satisfying cataract in other seasons. Weekends can be crowded, so plan your overnight stay during the week, and remember to bring your National Forest Service Adventure Pass to use any of the facilities: parking, picnic tables, fire rings, campsites. Note that parking is a quartermile or so from the tent sites, so Millard is considered a "hike-in" campground (you have to lug your stuff a ways). Make sure to call ahead in case of forest closures. Finally, there's a vault toilet but no potable water, so bring your own drinking water. -SUZY BEAL
4041 Chaney Trail Drive, Altadena; (818) 899-1900,
fermented fish funk. A sous vide egg comes nestled in the middle of the bowl, adding to the dish's slick richness. Bone Kettle is a major advancement of our city's best food trend - the one that involves chefs with immigrant backgrounds and fine-dining training taking the two parts of their culinary identities and merging them into something new and delicious.

## -BESHA RODELL

67 N. Raymond Ave., Pasadena; (626) 795-5702, bonekettle.com.

## BEST FLOUR MILL

When you picture a flour mill, you probably picture a red barn and some shiny grain silos perched on a hill overlooking rolling fields of wheat - not an anonymous industrial tract at the end of the 110 freeway in Pasadena. Opened in 2012 by Nan Kohler and Marti Noxon, Grist \& Toll's tiny storefront hides a massive stone flour mill on which are ground various grains from local growers - everything from wheat, rye and corn to more exotic products such as purple barley and Ethiopian teff. Much of Grist \& Toll's product is sold wholesale to restaurants and professional bakers, but it's open to the public and more than happy to help newbie bakers struggling with their first sourdough starter or whole-grain quick bread recipe. It also sells proofing cloths and baskets, rolling pins, aprons and everything else you'll need to get baking. The one thing it doesn't sell is the finished product - that part's up to you.

## -ANDY HERMANN

990 S. Arroyo Pkwy., \#1, Pasadena; (626) 441-7400, gristandtoll.com.



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## NEIGHBORHOOD EXPERT

## Johnny Lee, Side Chick chef

My first visit to Delicious Food Corner was years ago when I was still the chef at Sticky Rice Grand Central Market. The dining room was slightly cramped but it was nice that all the waitstaff spoke Cantonese. I immediately knew I was going to like the place. This restaurant made me relive my memories of a typical Hong Kong blue-collar morning. All the
 classic Hong Kong breakfast staples were present, such as traditional Cantonese rice noodle rolls, fried crullers, and rice congee in at least a dozen permutations, cooked the way I like - broken down until it's almost like a smooth puree. On the other end of the spectrum were the Western-influenced foods originating during the British colonial times but considered just as classic. It's dishes like macaroni noodle soup with Spam and fried eggs, or scrambled egg and corned beef hash sandwiches, or pineapple buns split along the sides with thick slabs of butter. It feels almost wrong that there is a possibility the cuisine may be forgotten by my peers of Cantonese origin. Many of us don't cook the foods our parents and grandparents cooked for us. We were encouraged to study mathematics and the sciences, as these were subjects deemed more valuable to the prosperity of the family. As I look to the future now, I can't think of anything more valuable to preserving our culinary heritage. Because if we don't cook the food of our predecessors, how can we carry on their culture?
2329 Garfield Ave., Monterey Park; (323) 726-0788, deliciousfoodcorner.com.
such as ginger frog, or rabbit and "potato strips on street corner" - slightly crunchy, crinkle-cut fries dusted with chili powder, fresh chili peppers and peppercorns, perhaps the best version of fries I've had. -JIM THURMAN
1900 W. Valley Blvd., Alhambra; (626) 283-4622.

## BEST VIETNAMESE DESSERTS

While food courts rarely offer surprises, there are exceptions, including one located in a supermarket food court in Rosemead. A display case filled with a colorful array of rainbow-hued desserts and beverages awaits you at Hien Khanh, the SGV branch


THU, OCTOBER 19, 2017


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f one of Little Saigon's leading sweets pur veyors. The vivid, almost neon colors can provide a guide to flavors, particularly with the sticky rice desserts: green for pandan, orange for a spiky, southeast Asian fruit known as gac in Vietnam, and yellow for the infamous durian fruit, known as much for its stench as it is for its rich, custardlike texture. Desserts made from glutinous rice flour and using coconut and coconut milk feature prominently, as do tapioca, cassava, mochi and sesame balls. Che, Vietnamese dessert beverages, come with a variety of add-ins based on drink size. Sweetened beans are a popular item, with che bau mau - literally, three-color dessert - a real favorite. - JIM THURMAN
8150 Garvey Ave., Rosemead; (626) 288-8128.

## BEST SHANXI PROVINCE HOME COOKING

China's Shanxi Province is known for noodles. At Lao Xi Noodle House, a small, unassuming restaurant in an Arcadia
sin or toasted almond when you go to Fosselman's ice cream parlor. You could even go for the more exotic flavors of taro, lychee or the seasonal Cookie Monster ice cream, resplendent in luminescent blue. But it is the chocolate shake at which the family-owned Fosselman's absolutely excels. It's a veritable chocolate Matterhorn, made only with chocolate syrup and chocolate ice cream in a ratio that remains a closely guarded secret. It melts slowly and gracefully, threatening to burst the bonds of its plastic cup with all the power of maximum chocolate heaviosity. A draw on the straw is not as uvula-shattering as some chocolate shakes tend to be, nor is enjoying a Fosselman's chocolate shake the diabetic coma-bomb awaiting you at those corporate fast-food places. It's challenging to do a simple thing exceptionally well, yet Fosselman's has, perhaps due to the fact that it's had decades to perfect the craft since opening in 1919. -DAVID COTNER 1824 W. Main St., Alhambra; (626) 282-6533, fosselmans.com.

strip mall, you'll find about a dozen types of them that are not commonly seen in the SGV. There are knife-cut noodles (dao xiao mian), thick, rough-edged noodles made by slicing off chunks of dough with a knife. Cat's ear noodles (mao er duo), reminiscent of Italian orecchiette and named for their resemblance to feline ears, are made here from buckwheat flour and served on their own, or in a lamb soup. A real specialty is the "wife's special noodle," which features white noodles pressed freshly into boiling water and served with pork, tomato, egg and bok choy. There are also thick noodles made from buckwheat flour and Hun Yuan cold jelly, made from potato starch and similar to the mung beanjelly noodles popular at Sichuan restaurants. This is a small restaurant run by a married couple from the capital city of Taiyuan, with dishes made fresh to order, so it can take some time to prepare. Don't be in a rush; relax and be rewarded with true Shanxi-style home cooking.-JIMTHURMAN 600 E. Live Oak Ave., Arcadia; (626) 348-2290.

## BEST CHOCOLATE SHAKE

You could choose Dutch chocolate, rum rai-

## BEST ALL-AGES MUSIC VENUE

Located in a nondescript strip mall behind a zumba studio in La Puente, Bridgetown DIY is an all-ages, alcohol- and drug-free venue that fosters a scene of local punk, metal, experimental, noise and electronic acts. The venue specializes in booking SGV bands but also brings in up-and-coming touring acts, including an early West Coast tour for rising Rhode Island punk heroes Downtown Boys, and even the occasional scene veteran, such as anti-folk singersongwriter Jeffrey Lewis. Bridgetown also regularly hosts workshops in everything from community political organizing to home gardening to, more recently, DACA support groups. Behind Bridgetown is a collective of locals in their late teens to mid-20s, so the space is run both by and for young people. They encourage locals of all ages to come experience and create communities for art, music and political expression. It's a radical, and wonderful, example of what an all-ages venue can be. -SAM RIBAKOFF
1421 Valinda Ave., La Puente; bridgetowndiy.org.



BEST OF L.A.

LEGMmenans

## SOUTH L.A., USC, COMPTON, WATTS

## BEST PLACE TO WITNESS PRE-REVOLUTIONARY CHINA WITHOUT LEAVING L.A.

Before movies became our culture's dominant form of mass entertainment, there was the panorama, which captivated audiences throughout the 19th century. Often depicting immersive landscapes or important events, the panorama is a floor-to-ceiling cylindrical painting placed in a round room, at the center of which stands the viewer. Three-dimensional props, lighting and sound elements heighten the illusion of surveying a far-off land or historical scene. Founded by artist Sara Velas in 2000, the Velaslavasay Panorama is a contemporary twist on these fanciful Victorian houses of wonder. Its first iteration was located in the Tswuun-Tswuun Rotunda in Hollywood, where The Panorama of the Valley of the Smokes depicted a 360-degree view of the Los Angeles area as it might have appeared two centuries ago. A few years later, the Panorama relocated to its current home in the Union Theatre Building and debuted a new tableau, Effulgence of the $N$ orth, which portrayed an icy, arctic vista, complete with the sound of cracking glaciers and a light show emulating the aurora borealis. After more than a decade, Effulgence closed Sept. 10, with a new panorama set to open next spring. Titled Shengjing Panorama, it will feature a 90 -foot-long painting made in collaboration with artists in China, capturing an early-20th century view of the northeastern Chinese city of Shenyang - and thereby offering a window into another place and time. -MATT STROMBERG
1122 W. 24th St., University Park; (213) 746-2166, panoramaonview.org.

## BEST STORE TO BUY SUPPLIES FOR YOUR VOODOO CURSE <br> Need a little extra assistance winning that court case, landing that job or finding that soul mate? A little supernatural help might

be just what the witch doctor ordered. A trip to Saydel Inc. will satisfy shopping for all of your mystical needs, from Santería artifacts to voodoo protection powders, religious candles to herbs and magical oils.


## NEIGHBORHOOD EXPERT

## Jessica Legaux, co-owner of Harold \& Belle's Creole Restaurant

Lula Washington and her husband, Erwin,
founded Lula Washington Dance Theatre in 1980. It's so much more than a dance studio. It helps you shape the person you become. It proved that professional dance could be for people who looked like me. Back then, the perfect ballerina wasn't the African-American body type. I started at age 9 or 10 . We always began the morning with ballet, then jazz and tap after that. When we came back from lunch we would do two hours of African dance, which was intense. We also learned modern dance and tumbling. We would perform all over Los Angeles - even at the Hollywood Bowl in the summer. The old space, on Adams Boulevard, had a narrow staircase and felt like a house, with different rooms. Then they moved over to this state-of-the-art space - it's more on the level of the company that they really are. It's a very inclusive place. When it came about, it was primarily founded for AfricanAmericans to have a place to dance professionally. But now they pull all ethnicities into their company. It's very impressive what they're doing. It's a really big deal.

3773 Crenshaw Blvd., Crenshaw; (323) 292-5852, Iulawashington.org.

A large supply of Catholic, Caribbean and Central American deities lines the shelves next to horseshoes, incense and voodoo dolls. Located on the border of industrial Vernon, this one-stop magical shop may be the largest botanica in the L.A. area, and a large painting of an Egyptian pharaoh beckons from the store's front window alongside large Spanish words that translate to "Where the Secrets of the World Are Preserved." If that isn't enough to intrigue
you, than maybe buying some "Shut Up" bath soap to silence your inner critic will. -NIKKI KREUZER
2475 Slauson Ave., Huntington Park; (323) 585-2800, saydel.com.

## BEST HIDDEN GEMS

The Tyrannosaurus rex is still hunting down the Triceratops in the entrance hall of the Natural History Museum of Los Angeles County, where one of the most dazzling ex-


## Orignal Teachingof

 THEOSOPHY 2017 PROGRAM SUNDAY AT THEOSOPHY HALLMorning classes for adults (10:30 AM - 12:00 PM) in English \& Spanish Evening meetings (7:30 PM - 8:45 PM) Talks and questions on Theosophy

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October 1 - The Void, the One, the Two - the Many October 8 - Who and What Dies?
October 15 - Ancient Landmarks: The Americas
October 22 - Spiritual Courage
October 29 - The Harvest of the Soul

## WEDNESDAY AT THEOSOPHY HALL

Study Class, 1:00 to 2:15 PM in The Bhagavad-Gita
Study Class, 6:15 to 7:20 PM in Wednesday Thinkers - Basic Theosophy Study Class, 7:30 to 8:45 PM in The Secret Doctrine by H.P. Blavatsky Spanish Study Class, 7:30 to 9:00 PM in La Doctrina Secreta by H.P. Blavatsky

## SATURDAYS (The frst Saturdax о о тне момтн)

Spanish Study Class, 2:30 to 6:00 PM in
La Doctrina Secreta by H.P. Blavatsky
The United Lodge of Theosophists 245 W. 33rd St. (at Grand Ave.) Los Angeles, CA 90007 (213) 748-7244 / www.ult-la.org

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## BLOCK PARTY

THE CONTAINER YARD 4TH \& COLYTON ST LOS ANGELES, CA
hibits can be found in the Gem and Mineral Hall. Head into the darkness and seek out the 2,000 or so glittering specimens in an amazing array of psychedelic colors and otherworldly shapes: crystals and minerals from deep underground, meteorites from outer space, and enough gold, silver and precious gems to stun the eyes. Just a fraction of the museum's collection, these beauties range from California gold to the first Martian meteorite known to have landed in the United States. Many of the specimens have strange names (benitoite, rhodochrosite, spessartine) that even a scifi B-movie couldn't dream up. And when you see the minerals that glow fluorescent orange, yellow, red and green, you might feel as if you've been transported to such a movie. (Think Chronicle, without the nosebleeds). - JAMES BARTLETT
900 W. Exposition Blvd., Exposition Park; (213)763-3466, nhm.org.

## BEST FUSION TACOS

Revolutionario is further proof that you can put anything in a taco - in this case smoked lamb, chickpea tagine or the Middle Eastern egg dish shakshouka - and it will taste even better. The tiny, low-on-frills-but-high-on-charm North African taco joint (from classically trained French-Algerian chef Farid Zadi) also deserves bonus points for its location: Situatedjust west of USC, Revolutionario is a harissa-slicked oasis in something of a restaurant desert. You can't go wrong with any of the 10 taco options (though I'd sug-


## -GARRETT SNYDER

 Central.and a dab of smoky salsa. Wrapped tightly in squares of wax paper, they resemble meaty ice cream cones more than they do tacos. Tire Shop Taqueria and Tacos los Poblanos Estilo Tijuana are so similar you might think they are branches of the same operation. Do we have to pick just one? Let's call it a draw.

Tire Shop Taqueria: 4069 S. Avalon Blvd., Historic South-
TacoslosPoblanosEstiloTijuana:5821S.AvalonBlvd.,South Park; instagram.com/tacoslospoblanosestilotijuana.

## BEST OLD-SCHOOL BURGER

The owner of Hawkins House of Burgers, Cynthia Hawkins, knows a newbie when she sees one. "Your first time here?" she asks a couple of women, huddled facing the menu on the wall of this tiny burger shack. The women nod, and Hawkins says,"Howdid you hear about us? Food Network?" Turns out it was the Travel Channel, but it could have been accolades from any number of sources that have brought new faces into the heart of Watts, right up the street from Watts Towers, for abehemoth burger. Masochists will go for the Whipper, a creation that falls squarely into the Frankenstein school of burgermaking, with two patties, layers of pastrami and a hot link sliced in half. It's a ridiculous thing, delicious in its hulking deformity, but the Fat Bacon Cheeseburger might be the more perfect beast There's something so old-school and perfect about the hand-formed patties, the melty American cheese, the lettuce and pickles and tomato and onion. Burgers take about the beef brisket barbacoa, or the chickpea-spinach-sweet potato tagine if you're vegetarian). In case North African tacos don't provide enough culture collision, Revolutionario serves three varieties of JapanesePeruvian ceviche as well. And whatever you do, don't walk out of there without ordering the fried cauliflower, which can stand up to any of the fried cauli that has proliferated on menus across the city. Here it's dressed with spiced salt, smoked pepper, Aleppo pepper, sumac, toasted wheat, sesame seeds and dried lime. At $\$ 3.75$ apiece, go ahead and order three. -MARA SHALHOUP 1436 W. Jefferson Blvd., Exposition Park; (424)223-3526, revolutionario.com.

## BEST STREET TACO DUEL

One of L.A.'s most visceral food pleasures involves driving a few miles southeast of USC, where two of the city's best taco vendors - Tacos los Poblanos Estilo Tijuana at Avalon and Slauson, and the colloquially named Tire Shop Taqueria on Avalon just south of Martin Luther King Jr. Boulevard - set up shop nightly a mere mile and a half apart. Both offer Tijuana-style tacos made with superlative carne asada-proper carne asada, taco aficionados will insist - which is unfurled on a charcoal grill in long meaty sheets, then hacked into manageable nubs on a large wooden chopping block. Both vendors pat out tortillas by hand and cook them to order on a large griddle, and both load their tacos with a scoop of thick, buttery guacamole, a sprinkle of chopped onions

15 minutes to cook ("You shoulda called in your order," Hawkins advises), and those familiar with the routine wait in their cars on the street till Hawkins steps out the door and hollers the order number to the surrounding neighborhood. -BESHA RODELL
11603 Slater St., Willowbrook; (323) 563-1129, hawkinsburgers.com.

## beSt HORSE RANCH FOR AT-RISK KIDS

When you think of horses in Los Angeles, you're likely to conjure images of towns at the far reaches of the San Fernando Valley or stables attached to multimillion-dollar homes overlooking the ocean at Rancho Palos Verdes. But you'll also find these majestic animals just off the Metro Blue Line in Compton. Mayisha Akbar moved to Richland Farms, a little-known rural enclave in Compton, in 1988 and bought a few horses for her three kids. Soon she had a full-fledged ranch that's home to Compton Jr. Posse, a nonprofit organization (motto: "Keep kids on horses and off the streets") where inner-city children learn equestrian lessons of all sorts - and some life lessons, too. The posse now has been around for three decades, and its camp and field-trip programs cover everything from animal anatomy to college prep. Thousands ofkids have benefited from Compton J. Posse and thousands of stereotypes about equestrians have been broken. -SAM RIBAKOFF 453 W. Caldwell St., Compton; (310) 632-1247, comptonijposse.org.


WEST ADAMS, CRENSHAW, LEIMERT PARK


## BEST LABYRINTH

Navigating Los Angeles often can feel as if you're in a labyrinth of the mind-numbing sort. But the actual labyrinth behind a Beaux Arts palace on West Adams Boulevard's mansion row is the kind that helps to quiet the surrounding chaos. Follow the stone-carved path to the center and out again, and you'll have the rare opportunity to travel quietly into your head - and to reach your destination without the distraction of calculating a left on red or the aggravation of a laggard who won't let you merge. The entire compound, known as Peace Awareness Labyrinth \& Gardens and maintained by the nonprofit Movement of Spiritual Inner Awareness, is a magical and mysterious place to spend the afternoon. Reservations and a brief tour are required, but entry is free - and a blissful, uncrowded setting is guaranteed. The lush, cascading gardens and the home's architecture bring to mind a Tuscan villa, which is fitting: The 100-year-old home was commissioned by an Italian immigrant who built what was once California's largest winery. -MARA SHALHOUP

[^2]

## NEIGHBORHOOD EXPERT

## Jamal A. Moore, hairstylist and owner of VIP Services by J-One

Rancho Cienega Recreation Center's got a lot of programs, they do a lot of good stuff for the community - all types of sports, from basketball to football to baseball, soccer, tennis, handball. They've got an indoor swimming pool. I go there three or four times a week to work out. They have a set of bars to do pull-ups and calisthenics. They have a track to run on. On the field, they do kickboxing. You might see guys dragging a sled or cheerleaders from Pop Warner. It's a place where you can go and not worry. There's a lot of security there - you can go and not worry about gang violence. Bring your family out. You don't have to worry about how athletic you are. They welcome everybody, from the heaviest guy and the heaviest girl to the most athletic guy and girl.

5001 Rodeo Road, Leimert Park; (323) 290-2330, laparks.org/reccenter/rancho-cienega-sports-complex.

## BEST VEGGIE SOUL FOOD IN

 A GOOGIE COFFEE SHOPReal Southern country cooking isn't necessarily celebrated for its low calorie content, and healthy soul food may seem like a contradiction in terms. But since 1984 Simply Wholesome has offered veggie and vegan preparations of scrumptious downhome delicacies, including vegan collard
greens, mac 'n' cheese and Jamaican patties, right alongside its traditional meat options. A combination health food market and restaurant, this popular neighborhood spot is located in a cool, space-age Googie building designed in 1958 by the legendary Armet \& Davis architectural team, creators of many of L.A.'s best-known midcentury coffee shops. With its sloping roofline, riv-
er-rock exterior and ajaunty spire pointing toward the heavens, Simply Wholesome will satisfy your history fix while simultaneously satiating your craving for cornbread, candied yams and black-eyed peas. A visit here can be a soul-enriching experience on many levels. - NIKKI KREUZER
4508 W. Slauson Ave., Windsor Hills; (323) 294-2144, simplywholesome.com.

## BEST BOOKSTORE

Originally a planned community built in the 1920s, Leimert Park has since become the epicenter of African-American culture in L.A. It's also home to a beloved independent bookstore that has been around since the late 1980s, owned and operated by James Fugate and Thomas Hamilton. Eso Won Bookstore occupied four other locations
before landing in Leimert Park in 2006; by all appearances, it's here to stay. Offering a browsing soundtrack of soothing jazz, the shop specializes in both legendary and up-and-coming African-American writers and poets, with books on everything from the Harlem Renaissance and the Black Panthers to cookbooks, children's books and graphic novels. Eso Won takes its name from the African spelling of the city of Aswan, Egypt. Roughly translated, it means "water over rocks," representing the continuous flow of knowledge over a firmly established community - just like the one that's come to define Leimert Park. -TANJA M. LADEN 4327 Degnan Blvd., Leimert Park; (323) 290-1048, esowonbookstore.com.

## BEST SOUTH L.A. JAZZ CLUB

 The World Stage is more than just one of the most vibrant jazz clubs in Los Angeles. It's also at the literal and figurative center of the Leimert Park arts scene, a crossroads and nexus point of African-American culture that includes poetry readings, drum circles, jazz and writing workshops, and wildly open-ended, high-level jam sessions. Since poet Kamau Daáood and the late drummer Billy Higgins opened the small performance space/gallery in 1989, such stellar musicians as Bennie Maupin, Rose Gales, Rickey Woodard, The B Sharp Jazz Quartet, Tiffany Austin, Charles Owens and vocalist/World Stage executive director Dwight Trible have shared the club's tiny stage, which is wedged into an old storefront next to a painting of the solar system that inspires even more freewheeling flights ofwords and sounds. The World Stage's entrance is actually through the back patio, where people gather outside at tables to play chess and listen to the rich variety of music spilling out the door. -FALLING JAMES 4321 Degnan Blvd., Leimert Park; (323) 293-2451, theworldstage.org.

## BEST PIZZA PARTY

The pizza at Delicious Pizza lives up to its name, but this West Adams compound is built on more than superb pie. Founded by father-son duo Fred and Travis Sutherland and brothers Mike and Rick Ross (no, not that Rick Ross), the pizzeria is crafted from the same ingredients that made Mike Ross' 35-year-old hip-hop label a success: forward thinking and good taste. Like Delicious Vinyl (which released records by artists including Tone Loc and The Pharcyde), Delicious Pizza is a headquarters of cool. The edgy, lively space hosts arts shows including a recent J Dilla photo exhibit, performances by the likes of Vince Staples, music video screenings with established and up-andcoming directors, dancehall reggae parties, jazz brunches and, over Labor Day weekend, the inaugural West Adams Block Party, at which hundreds of attendees flooded the streets to nosh on pizza and take in sets by Talib Kweli and Doug E. Fresh. This isn't just one of the best restaurants in one of L.A.'s most exciting and under-the-radar neighborhoods - it's the best party there,

## too. -MARA SHALHOUP

5419 W. Adams Blvd., West Adams (second location at 6601 Sunset Blvd., Hollywood); (323) 424-3014, deliciouspizza.com.





## BEST PLACE TO PRE-GAME BEFORE THE FORUM

T nglewood has no shortage of great restaurants (Coni'Seafood, Dulan's, etc.), but when it comes to places for tipping back a few cold ones before a night out at the fabulous Forum, the options dwindle. That is, until Three Weavers Brewing opened three years ago in an industrial park spitting distance from Randy's Donuts, turning the 'Wood into a bona fide craft beer destination. With awardwinning brewer Alexandra Nowell at the helm, Three Weavers makes a wide range of European- and American-style beers that are dry, clean and brewed with Nowell's signature, expert precision. Use your next trip to the Forum as a chance to sift through the five core beers (from Deep Roots ESB to Stateside Session IPA) or dive into Nowell's creative side with the brewery's dozen other taps, which recently included the hometown-love experimental Inglewood IPA. And when the NFL stadium is all built, expect Three Weavers to be the best place to grab some growlers for that tailgate party, too. - SARAH BENNETT

1031 W. Manchester Blvd., Unit A-B, Inglewood; (310) 400-5830, threeweavers.la.

## BEST SOMALI FOOD

The only dedicated Somali eatery around L.A., Banadir Somali Restaurant occupies an old stucco building along a secondary street in Inglewood. Unlike the food of its Horn of Africa neighbor, Ethiopia, the cuisine of Somalia is meat-intensive. This means chicken, beef and especially goat. Goat is the star here, served braised, pressure-cooked or in a soup. The first two preparations are accompanied
by flavorful basmati rice or dished over thin spaghetti, a carryover from Italian colonization. At breakfast, the meat is served with anjero, a flatbread similar to Ethiopian injera. All meals are served with a banana, which you eat with your meal, not before or after. And to drink, you should order Somali tea, like chai minus the milk. - JIM THURMAN 137 W. Arbor Vitae St., Inglewood; (310) 419-9900, banadir-somali-restaurant.cafe-inspector.com.


## NEIGHBORHOOD EXPERT

## Rick Famuyiwa, director of Dope and Confirmation

My favorite part of Inglewood growing up and still when I go back is Market Street. That's where everyone wanted to go, whether it was to get clothes or your hair cut. It was the center of action and what I'm hoping will become the center again as Inglewood transitions. The Inglewood swap meet is still going strong there. That's where you get your knockoff Guccis and Louis Vuittons and sneakers - when you want to get your gear straight, you hit up the swap meet. And Vajra Books and Gifts has everything from used books to old vinyl and jewelry. I shot a scene from Dope in front of it, because it's such a beautiful and unique building. Now you have the Rams and the Chargers and maybe the Clippers coming in, and it's going to change the city - but I hope it can change while maintaining the spirit and magic of what I remember growing up.
South Market Street, Inglewood.


1120 W FLORENCE AVENUE, INGLEWOOD, CA 90301

## BEST INTEGRATED

## RESTING PLACE

Death is the great equalizer, and nowhere is that more evident than at Inglewood Park Cemetery, where not only do many of America's jazz and blues greats lie in repose - Ella Fitzgerald, Ray Charles, Etta James, Chet Baker and Big Mama Thorn ton - but where an eclectic who's who of other notables is interred. Actress and pinup girl Betty Grable, burlesque icon Gypsy Rose Lee, a whole passel of Los Angeles mayors from Fletcher Bowron to Tom Bradley, Batman's original Joker Cesar Romero, billionaire Kirk Kerkorian


BEST OF L.A.
-
and ventriloquist Edgar Bergen all can be found here. Architecture fans will find Paul Revere Williams, and O.J. Simpson trial buffs will come across "dream team" members Robert Kardashian and Johnnie Cochran. "Grand Canyon Suite" composer Ferde Grofé and boxer Sugar Ray Robinson are here, too, as are dozens of names that film enthusiasts will recognize - directors, cinematographers, editors and screenwriters. Opened in 1905, this vast memorial park lays claim to building
the nation's first community mausoleum and, more recently, to constructing its largest one. But there's plenty of room for the living, as well as maps to guide them around. -JEFFREY BURBANK
720 E. Florence Ave., Inglewood; (310) 412-6500, inglewoodparkcemetery.com.

## BEST MEXICAN SEAFOOD

There's been some debate and consternation over the fate of Coni'Seafood since chef Sergio Peñuelas left, but we're here to tell you there's nothing to fear. Left in the hands of owners Vicente Cossio and his daughter Connie Cossio, the restaurant is still turning out some of the best Mexican seafood in town. It's not surprising - Vicente Cossio was the originator of almost all of the dishes that garnered Coni'Seafood so much attention in the first place. There are all manner of cocteles, such as the ceviche marinero, a jumble of shrimp marinated in lemon, cucumber, cilantro and tomato, topped with hunks of sweet mango and bathed in a wicked, dusky "black sauce." Then there are the camarones, giant, head-on shrimp that come in many different variations of sauce: diablo for the spice lovers; borrachos - in a broth made from tequila, lime, cilantro and crushed peppers - for the hungover. And yes, you can still get the pescado zarandeado, the whole split, grilled, tender white fish that came to be Coni'Seafood's signature dish. And yes, it's still as thrillingly delicious as ever. -BESHA RODELL
3544 W. Imperial Highway, Inglewood; (310) 672-2339.


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## BEST BROADWAY-STYLE MOVIE PALACE THAT'S ACTUALLY IN SAN PEDRO

Tf you could somehow uproot the entire Warner Grand Theatre and transplant it to Broadway in downtown Los Angeles, the magnificent art deco/moderne structure would fit right in along that street's famous row of architecturally striking vintage movie palaces, which include the Los Angeles Theatre, the Orpheum Theatre and the Theatre at Ace Hotel. But the Warner Grand has been a fixture on Sixth Street in San Pedro's quaint downtown center ever since it opened in 1931. With an ornately detailed ceiling and artfully carved lamps and other extravagant neo-Byzantine fixtures, the 1,485 -seat venue is the only surviving theater of the three movie palaces Warner Bros. built in the L.A. area in the early 1930s. The Warner Grand continues to host film screenings, opera performances and occasional concerts, including Chris Cornell's final solo appearance in L.A. County, in 2015. -FALING JAMES

478 Sixth St., San Pedro; (310) 548-2493, grandvision.org.

## BEST PLACE TO BREW YOUR OWN BEER

Beer is made from four main ingredients: water, malt, yeast and hops. At the only do-ityourself brewery in L.A. County, beginners can learn how to properly combine all of them by making their very own 5 - or 10-gallon brew. Like a boozy Color Me Mine, Zy-
murgy Brew Works and Tasting Room, which opened late last year, removes the stress, cleaning and guesswork from small-batch beer-making by letting groups and small parties take over the in-house nanobrewery for educational three-hour sessions. Under the guidance of experienced homebrewer John Hendrick, you'll be coached through


## NEIGHBORHOOD EXPERT

## Michael Fiorelli, chef at Love \& Salt in Manhattan Beach

Barsha Wines and Spirits is fantastic. I love everything that the shop has to offer. The owners, Adnen and Lenora, are a husband-and-wife duo, and they really make sure that any visitor who comes through their doors has a great time and experience. They are so passionate and knowledgeable, and it shows in every element of the store, which feels welcoming and homey. The wine selection has such range and they offer some really esoteric brands that you won't find in the supermarket. If I'm ever in charge of bringing wine to a party, I head straight to Barsha to pick up something fun. They also have a killer selection of whiskey and bourbon and a wine bar/tasting room where you can stop by, have a taste (they do wine flights) or enjoy some snacks. Barsha is Tunisian slang for "abundance" or "a large quantity," which is so fitting since they have so many amazing goods packed into one little shop!

917 N. Sepulveda Blvd., Manhattan Beach; (310) 318-9080, barshawines.com.
the process; return a few weeks later to bottle and label the results. And a dozen or so of Hendrick's own beers - from black IPAs to chocolate stouts - are on tap at any given time, making the cozy strip-mall spot a valid stop for your next brewery crawl. -SARAH BENNETT

22755 Hawthorne Blvd., Torrance; (310) 791-1015, zymurgybrewworks.com.

## BEST PLACE TO GO FOR A RIDE IN A CORVAIR

The Automobile Driving Museum is a jewel hidden amid the corporate parks and in-

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visually unremarkable. Like so many neighborhood hangouts, Harold's Place has a pool table and is adorned with the usual generic poster advertisements for beer, along with an almost sarcastic painting of the sun setting over a tropical beach, which hangs in stubborn contrast to the dive bar's dark and murky ambiance. Fittingly for a dive in Charles Bukowski's old hometown, the drinks are relatively cheap, and the joint opens daily for hardcore barflies at 6 a.m. But what makes Harold's Place truly special are the bands that play there. The bar doesn't host live music most nights, but when there is a show, the tiny afterthought of a stage is often crowded with such South Bay punk, jazz, surf and underground leg ends as The Alley Cats, Mike Watt, The Last and Saccharine Trust. This little dump packs in a ton of talent. -FALLING JAMES 1908 S. Pacific Ave., San Pedro; (310) 832-5503.

## BEST TRADITIONAL

## JAPANESE BREAKFAST

## One of the great joys of living in L.A. is

 that you can find a dazzling array of international cuisine within reasonable driving distance. This extends to breakfast One of the few places to find a traditional Japanese breakfast around these parts is Fukagawa - and fortunately, it's served all day. The breakfast consists of several small dishes served on a tray: Rice, miso soup, cold tofu, a sheet of seaweed, pickled vegetables and an egg prepared one of four ways, are included in every combo. Other combos include your choice of steak or grilled fish (salmon, Spanish mackerel, mackerel) or the notorious fermented soybean dish natto. Combo $D$ includes all of the above for the largest way to start your morning. Tucked in the Pacific Square Shopping Center, Fukagawa is a fixture in Gardena, a city with a rich JapaneseAmerican heritage. While udon, soba and other Japanese dishes are served, it's the breakfast that keeps regulars returning to the humble restaurant that's been around for more than 30 years. - JIM THURMAN 1630 W. Redondo BeachBlvd., Gardena; (310)324-4306.
## BEST ARTISANAL TOFU

Have you ever eaten tofu that's actually better plain? Meiji Tofu's just might be. It's delicate, earthy and floral - with none of the chalky aftertaste of supermarket analogs. It has an almost cultlike following. Yelp reviewers rave that it's better than what they grew up with in Tokyo, and Providence chef Michael Cimarusti sources it for his restaurant. It's not weird to eat the tofu straight out of the package here, it's so delightfully fresh and light, but if you can wait until you get home, it's also delicious with the slightest drizzle of soy and a sprinkling of bonito flakes, hiyyako-style. Chef-owner Koki Sato likes his with jam or even crumbled over pasta. He's been craft ing organic, non-GMO Japanese tofu for 17 years, waking up at 2 a.m. daily to make it by hand in the smallest of batches. Get there early, because it sometimes sells out before Meiji closes at 1 p.m. Meiji also sells fresh soy milk and okara (that's soybean pulp). Cash only. -GOWRI CHANDRA 16440s. Western Ave., Gardena: (310) 538-0403, mejijtofu.com.


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## best place to Gamble and Get A history lesson at the same time

Part casino, part Long Beach history museum, Looff's Lite-A-Line is named for the family that made the city into a reveler's shoreline destination way back in the early 1900s. When you walk in, you must get your photo taken for a little card you can refill with money to play the games. Unlike most casinos with blackjack tables, slots and roulette, this one solely carries a pinball-like game of skill, where you must shoot little silver balls into holes, kind of like a Plinko-meets-Connect Four thing, with bingo elements - don't worry, they'll show you how to play. When your butt goes numb, try looking at the glass cases of memorabilia from the early days of Long Beach. There's even an original Cyclone racer car from one of the old boardwalk coasters, along with a carousel horse, though don't expect to ride either of them. Old historical photos show the bustling carnival the Long Beach shoreline once was, which is truly incredible, especially when you know it was all started by one adventurous family. Looff's Lite-A-Line is all that's left to carry on that legacy, and it's a lot of fun.-APRIL WOLFE

2500 Long Beach Blvd., Long Beach; (562) 436-2978, facebook.com/looffs.litealine.

## BEST NEW CRAFT BEER BAR

The best part about the Beer Belly in downtown Long Beach isn't the sudden southcounty availability of the decadent Death by Duck fries, or even the location's addition of an equally indulgent brunch menu, something the original Beer Belly in Koreatown could never churn out of its tiny kitchen. It's something much more simple: the beer. Beyond the artery-clogging art of chef Wes Lieberher (a lure, to be sure), the original 12 -tap gastropub earned its iconic status thanks to the beer-curating prowess of owner Jimmy Han, who has a knack for procuring special kegs of the latest beers from small, independent breweries across the county (think: Highland Park Brewery, Phantom Carriage, Ladyface and more). In Long Beach, a growing craft beer destination in its own right, Han has
twice as many taps to play with - along with a liquor license that allows for both traditional and beer-infused cocktails. The result is a consistent lineup that reads unlike anything south of the 10 freeway, filled with a mix of hard-to-find stalwarts, such as Smog City's Little Bo Pils, Mumford's IPAs and rare sours from Pasadena's Craftsman Brewing. - SARAH BENNETT
255 Long Beach Blvd., Long Beach; (562) 436-2337, beerbellyla.com.

## BEST NEW FOOD COURT

From Grand Central Market to the Santa Monica Food Truck Lot to Smorgasburg, Los Angeles has always found a way to assemble a curated crop of upstart food concepts in one simple location. SteeICraft takes that tradition one step further. A new-wave food court that has fewlocal precedents in design


## NEIGHBORHOOD EXPERT

## Chhom Nimol, lead vocalist of Dengue Fever

If you've ever visited Southeast Asia, sat on the side of the road sipping noodle soup from a cart or eaten a 25 -cent noodle stir fry and thought, "This is unbelievable!" then you are going to be sad you've never heard of Phnom Penh Noodle Shack. You'll find authentic Cambodian breakfast noodle dishes for very inexpensive prices at their family-owned restaurant, which was built into the Tan family's house in Long Beach in 1985. My favorite dish is the rice porridge with a side of cha quai (fried bread), and the knom sakieu (meat bread) is so good. "The Shack" is no secret to the Asian community in Long Beach, and there's always a line on the weekends. Lucky for everyone, after so many years, they are opening a second location in Cerritos this fall.

1644 Cherry Ave., Long Beach; (562) 433-0032, thenoodleshack.com.
and scope, SteelCraft used nothing but a few metal shipping containers and an acre of Astroturf to turn a former dirt patch in suburban Bixby Knolls into a permanent home for eight food and drink vendors, including East Hollywood's Neapolitan pizza stars DeSano and Torrance's awardwinning Smog City Brewery. A third-wave
coffee counter and a shaved-ice shack are accessible from the curb; a cozy outdoor dining space is lined with stalls selling neighborhood rarities such as bacon-jam burgers (Pig Pen Delicacy), sugary pastries (Waffle Love), ramen (Tajima) and more. -SARAH BENNETT
3768 Long Beach Blvd., Long Beach; steelcraftlb.com.

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BEST FUNK AND SOUL NIGHT
There are clubs that promise to spin funk and soul records and then there's the Good Foot, the monthly Long Beach dance night that has set the standard for nearly two decades. Founded by resident DJs (and serious crate diggers) Dennis Owens and Rodi Delgadillo in 1998, the all-vinyl affair, formerly held at dive bar Que Sera, amassed a legion of regulars with a sweatinducing mix of familiar favorites alongside deep cuts from their personal collections of experimental jazz and Latin funk Even when Delgadillo moved to Japan for a while and Owens put the club night on hiatus for two years, the annual Christmas installment of the Good Foot continued to draw crowds. Now, Owens and Delgadillo (their obsessions with rare vinyl no
less intense) are
back at the tables every third Friday of the month, this time taking over Alex's Bar, a much larger venue that has allowed them to make Good Foot even better. Expect guest DJs like Bobby Soul from Boogaloo Assassins and Jacob Peña from San Francisco's Sweater Funk, plus occasional live performances from bands holding down the genre, such as The Sure Fire Soul Ensemble and Brazilian funk group Os Zagueiros. -SARAH BENNETT 2913 E. Anaheim St., Long Beach; (562) 434-8292, alexsbar.com.

BEST OPEN-STREETS
CYCLING EVENT
In 2010, Los Angeles launched CicLAviathe city's now-quarterly open-streets event, which makes miles of car-clogged roads accessible to cyclists and other humanpowered transportation for a single day. It took five years but, in 2015, Long Beach obtained a grant to launch its own. Dubbed Beach Streets, the first iteration took over a large chunk of Atlantic Avenue in public space-starved North Long Beach and turned it into the biggest block party the neighborhood had ever seen. In addition to drawing out more than just bicycles (pedestrians, skateboarders and rollerbladers are less common sights at CicLAvia), Beach Streets activated choice intersections along the route with family-friendly hubs, educational seminars, actionsports demos and, to top the afternoon, a headlining performance in the park from hip-hop legends The Pharcyde. Over four more Beach Streets (next up: Oct. 28), Long Beach's winning formula for getting people out of their cars and into the road has not waned. From downtown to Cambodia Town, it remains the only event of its kind, one that not only promotes active transportation but gives participants alternative ways to explore, learn, listen and create new memories along the way. - SARAH BENNETT longbeach.gov/beachstreets.


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## BEST MULTIPURPOSE RESTAURANT

Because the Rose Cafe has such a breezy patio, such a leafy, appealing bar area and the sunniest disposition, it sometimes gets mistaken for a pretty face without much substance. It's true that the atmosphere at the Rose is lovely, but its true talent is its utter usefulness in a variety of situations. The Rose is a great place to stop in for a cocktail before or after dinner, it's a great place to grab a coffee and a pastry in the morning, it provides lots of opportunities for lingering over brunch or lunch meetings with friends or business associates. And here's the thing that really shouldn't be overlooked: Jason Neroni is a very good chef. Whether you're looking for a butcher block full of charcuterie, or a beautiful, creative bowl of handmade pasta, or a giant steak or whole grilled lobster, Neroni has you covered with a dinner menu that can be made to suit almost any taste or occasion. Breakfast, lunch, brunch, dinner, drinks, coffee ... no other place in Venice offers quite this much while doing it all so well. - BESHA RODELL

## 220 Rose Ave., Venice; (310) 399-0711, rosecafevenice.com.

## BEST \$20 RAMEN

At MTN, Travis Lett's new Abbot Kinney izakaya, the ramen is almost a thing unto itself, so much a product of its time and place that it's hard to compare it to other ramen. Lett and his crew have managed to make something based in Japanese tradition but rooted in Southern California. For their beautiful, ludicrously priced pork ramen, they cook down the bones and head of a whole Peads \& Barnetts pig - but rather than a thick, milky tonkotsu broth, this version is much, much lighter yet still manages to pack an incredible amount of pork flavor into each sip. The bowl comes with komatsuna (mustard
spinach), fermented black bean paste and pickled Fresno chilies. There's a clam version that tastes so purely of the ocean it borders on magical. The ramen noodles, which have a chewy, firm structural integrity, are made in-house from artisanal wheat and buckwheat. That it's served in the trendiest, most fun new restaurant in the neighborhood makes it all the more exciting. -BESHA RODELL 1305 Abbot Kinney Blvd., Venice; (424) 465-3313, mtnvenice.com.
BEST DINNER WITHOUT A RESERVATION OR A WAIT
If you've ever tried to grab a Saturday


## NEIGHBORHOOD EXPERT

## Harry Perry, the world-famous rollerblading, turbanwearing guitar player and boardwalk fixfure

I've been going to Gold's Gym for decades. I'm a fitness fanatic. Without fitness, at my age, there's no way to do it. You can't stay out in Venice eight hours a day without fitness. I try to go to Gold's every morning. It's open seven days a week. The only day it's closed is Christmas Day. It has great equipment, great trainers. It's an atmosphere where people are serious about working out, not just being social. It's just a great environment if you want to pursue the fitness lifestyle. It's a place where people go to reinvent themselves.

360 Hampton Drive, Venice; (310) 392-6004, goldsgym.com.
afternoon meal at Gjusta, Travis Lett's Venice deli and restaurant, you'll know that it's entirely possible to wait an hour in between taking a number and having that number called so you can place an order. After that comes the seat-hovering game, whereby you stand awkwardly in the back patio seating area and wait to pounce on the first available seat. But there is a way around all of this, which is to dine at Gjusta in the evening. For some reason, the place is almost always half deserted after 6 p.m., despite serving most of its daytime menu, plus a bunch of dinner specials, until 10 p.m. nightly. Eating at Gjusta in the evening is like eating at a whole different restaurant. The patio is calm and has plenty of open tables, which are even more charming under the lights strung
overhead. On the short dinner specials menu you'll find a simple mezze plate and entrees such as a pork chop with pepporanata, grilled octopus with hummus, and tagliatelle with bottarga, white wine and breadcrumbs. I didn't even feel guilty lingering for conversation at the table after we were done, knowing there were plenty of places to sit for the other in-the-know dinnertime guests. No hovering required. -BESHA RODELL
320 Sunset Ave., Venice; (310) 314-0320, gjusta.com.

## BEST WAY TO PRETEND YOU'RE RICH

Isn't it weird that you live right next to the ocean but are rarely ever on the ocean? In Marina del Rey, sunset sailing tours abound, but there's something special


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about the tours led by Captain Matthew Mancini at Old Plank Sailing Adventures. For a two- or three-hour sail, you and a group of friends get Mancini as your easygoing, all-knowledgeable, personal guide to the water. Mancini wows his guests by answering any and every question you may have about the sea and by sharing his own fascinating stories of life as a sailor, but if you're there for the privacy, just head to the front of the boat. He's happy as a clam simply steering the ship for you. You can bring your own wine and food, and he'll also provide some rosé and tasty hors d'oeuvres But if you've got time for a two- to four day all-inclusive island trip, Captain Mancini's a hell of a cook, specializing in Italian dishes (obviously featur ing lots of fish). Book ahead of time, because the captain's becoming a popular guy. -APRIL WOLFE
14003 Palawan Way, Marina del Rey; (818) 644-0081, captainmancini.com.

## BEST BOUTIQUE THAT EMBODIES ALL THINGS VENICE

If you harbor a secret lust for the Venice lifestyle (come on, admit it), you could indulge that desire by spending the afternoon dipping in and out of the bougie-breezy shops on Abbot Kinney - or you could make a
beeline to the more tucked-away Flowerboy Project. What is Flowerboy, you might ask, to which we'd respond: How much time do you have? It almost takes more effort to explain this place than to experience it, but here's the short answer: It's a working studio, coffee shop, flower shop and boutique. Here's an even shorter answer: It's all things Venice, distilled to their very essence. Flowerboy is the creation of celebrated designer and longtime Venice resident Sean Knibb (whose firm is responsible for the California-modern aesthetic of the Line hotel and its Commissary restaurant),
 in partnership with the Arts District's multi-use space Alchemy Works. What does that mean? Well, the coffee you should order is of the rose or lavender latte variety. The artisanal towels and ceramics and ote bags and coasters and fragrances are arranged just so, on blond-wood shelves supported by steel sawhorses. The sandwiches are served on Clark Street Bread. The newspaper-swaddled bouquets are of the simple, tastefully effortless sort. Nothing is cheap, but everything feels as if it's worth what you're forking over. You'll want to occupy one of the shop's Eames-style chairs for longer than you should. You'll ask yourself if you ever really need to go home. -MARA SHALHOUP
824 Lincoln Blvd., Venice; (310) 452-3900, flowerboy project.com.

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## BEST SKATEBOARD SHOP

R
ip City Skates began life on April 1, 1978, selling skateboards to kids who were lured to the Santa Monica shop by the seven or eight pinball machines founder Jim McDowell brought in. He shared the profits - quarters were divvied up on a regular basis - with what he described as an Italian guy who drove one of those Lincoln Continentals with suicide doors. Of course, the business, run by McDowell and partner Bill Poncher, became one of the world's preeminent skateboarding storefronts. But before that they also sold tennis-shoe roller skates endorsed by one O.J. Simpson, McDowell says. And one day in the early 1980s, a guy named Shawn Stüssy walked in with a pile of clothing for sale, inaugurating Rip City's voyage into beach-lifestyle wear, which also included the early sale of Jimmy'z pioneering Velco-fly shorts. Today, you can find all the contemporary skate brands your heart desires - made-in-America setups start at about $\$ 100$ - but the shop's pièce de résistance is probably its vintage decks, which include boards from Dogtown, Santa Monica Airlines, Powell-Peralta, Gordon \& Smith and more. Prices start at several hundred dollars and reach into the thousands. But McDowell and Poncher don't mind if you stop by to just breathe in the Dogtown \& Z-Boys history. Kids still come in just to chill before a sesh at the Cove Skatepark nearby. The pinball machines are gone. But the skate shop still rips. In 2018, it will celebrate 40 years of laid-back retail. -DENNIS ROMERO

2709 Santa Monica Blvd., Suite A, Santa Monica; (310) 828-0388, ripcity.net.

## BEST WINE SHOP

Was there ever any doubt that Esters Wine Shop would be a boon for Santa Monica? When the team behind Rustic Canyon, Milo \& Olive, Huckleberry and Cassia turned their attention to creating a neighborhood wine bar, it would have been foolish to bet against its greatness. Esters is a partnership between Zoe Nathan and Josh Loeb and Rustic Canyon wine director Kathryn Coker, and it serves many purposes: wine shop, market, restaurant. But we love it the most for its concise but playful wine list, and as a place to stop by after work and sit on the breezy patio
and drink a glass or three, and munch on cheese and oysters and charcuterie. If you want a fuller meal, Esters can provide that as well: For its size, the tiny kitchen puts out an incredibly impressive selection of food, everything from avocado toast to a 72-hour braised short rib steak. There's a full calendar of fun wine events, a boozy brunch service, and bartenders who are thrilled to talk you through the wines - if you really love one, you can buy a bottle to take home. What more could you ask?

## -BESHA RODELL

1314 Seventh St., Santa Monica; (310) 899-6900,
esterswineshop.com.

## BEST GALLERY FOR

 POP SURREALISM/ NEW CONTEMPORARY
## As lowbrow morphed into pop surrealism

 and then again into new contemporary, Copro Gallery was there. The venerable art hub founded by the late Greg Escalante (who also co-founded Juxtapoz magazine) traces its roots back to the'90s and, for more than 20 years, has saluted both established and up-and-coming names. In recent years, Copro has become the launchpad of viral art; the "Conjoined" series of group shows curated by Chet Zar has brought forth oddities such as Kevin Kirkpatrick's hyper-realSang Yoon, chet-proprietor of Father's Office and Lukshon


I grew up
in Santa
Monica and
to this day my favorite Santa Monica spot is Bay Cities Deli. The Godmother sandwich fueled me through high school and it's still something I crave.
1517 Lincoln Blvd., Santa Monica; (310) 3958279, baycitiesitaliandeli.com.
busts of Beavis and Butt-Head and Kazu Tsuji's consistently stunning sculptures of artists and historical figures. Copro has been striking hard with shows from dark art masters Zar, Clive Barker and Chris Mars. This summer, it paid tribute to the icons of spooky and sexy images with Heavy Metal's 40th-anniversary show, a group exhibition with a heavy-hitting roster of artists like Dan Quintana, Olivia de Berardinis, Ausgang, Alex Pardee and more. - LIZ OHANESIAN BergamotStation, 2525Michigan Ave., T5, Santa Monica; (310) 829-2156, copronason.com.



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There Goes the Neighborhood

## LOS ANGELES





## BEST PSYCHIC SCHOOL

Trust your instinct. Pay attention to your gut feelings. Listen to that little voice inside. Let your conscience be your guide. You may be asking yourself, "How?" and the answer is simple: Trust your intuition. If only it were that easy to do. Luckily, the Southern California Psychic Institute can help. No, this academy won't teach you how to become a storefront fortune teller. Yes, you'll learn to do palm, tarot, aura, spirit guide and/or past-life readings, but who you're really learning to contact is yourself, beyond all your day-to-day, terrestrial bag-

gage. Under the auspices of Santa Monica's Church of the Rose, husband and wife Joel and Barbara Hipps founded the Southern California Psychic Institute in 1995. More than 20 years later, the school continues to provide healing and meditation classes, which teach you to relax, breathe and visualize who you really are beneath all the projections and expectations of others. You may not be able to predict winning lottery numbers, but you will realize that your true self can't be defined by others, and that you are more than just the sum of your life
experiences. You are who you are, and the sooner you realize exactly who that is, the sooner you'll be able to understand what it is you're supposed to be doing on this planet. -TANJA M. LADEN
1741 21stSt., Santa Monica; (310) 587-3536, socalpi.org.

## BEST TRIVIA NIGHT FOR

PLAYING ALONGSIDE

## JEOPARDY! CONTESTANTS

O'Brien's is no ordinary pub quiz. It's reputedly Southern California's most difficult trivia night, requiring players to have knowledge of 18th-century literature, 20thcentury philosophers and 21st-century surf spots. You'll also be facing the stiffest competition - almost every player in the bar has previously appeared on Jeopardy! or Who Wants to Be a Millionaire? Some of Jeopardy!'s winningest contestants and former competitors in the Jeopardy! Tournament of Champions are regular attendees. But if you're wor ried about intellectual intimidation, fear not - the vibe at O'Brien's is welcoming and friendly. The quiz wranglers, Mark May and Beth Milnes, have been organizing the game for two decades. They re more than happy to get you situated. You're likely to get your ass handed to you in competition, but O'Brien's is kind enough to have two categories for cash prizes: one for the high est scoring team and one for the highest scoring team with no Jeopardy! members. Who knows? The latter might just be you -LYNN Q.YU
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## MALIBU, CALABASAS



## BEST MOMENT OF ZEN

Cruising along windy roads in the Santa Monica Mountains, there's a palette of green scrub brush and dusty earth. Then on a stretch of road between Calabasas and Malibu, a gleaming white building seems to emerge from the landscape, flaunting sculptures of fantastical creatures and deities that wouldn't be out of place at the top of Daenerys Targaryen's wedding cake. It's the Malibu Hindu Temple, which is dedicated to Venkateswara, a form of the Hindu god Vishnu. Built in 1981, the building glows as if it was built yesterday. It's a peaceful oasis away just a short drive from L.A. On a recent visit, a man came over as we removed our shoes, and he walked us around the temple, introducing the various gods and deities ensconced in the walls. He led us to the main hall, where a family was performing a ritual, leaving offerings and money at the foot of a statue. We had been there only 15 minutes, and they invited us into their family, chanting in front of the flower-adorned altar. It's this welcoming nature that makes the temple not just a eye-catching monument but the nexus of ever-welcoming community. -DREW TEWKSBURY

1600 Las Virgenes Canyon Road, Calabasas; (818) 880-5552, malibuhindutemple.org.

## BEST DATE SPOT TO TAKE THE TWIN PEAKS FANATIC IN YOUR LIFE

Fans of old-timey California dining spots and seekers of secluded, intimate, low-key, exclusive fine-dining have known about the Old Place for decades. This rustic gem, hidden in the hillside hamlet of Cornell (near Agoura and Malibu Hills) opened as a locals' sanctuary in 1970 and is still run by members of the Runyon family (of Runyon Canyon fame). But what not many people know is that the Old Place is also hallowed ground for Twin Peaks devotees:

The building served as the location for the Bookhouse, the clubhouse of Sheriff Truman's secret society (some would less charitably say "gray-area vigilante posse"), the Bookhouse Boys. Where else can you enjoy a hearty plate of exotic game right next to the very spot where Agent Cooper interrogated Bernard Renault? Seating is extremely limited, so make a reservation well in advance or try your luck at the small, first come first served bar area. Alas, coffee, regardless of what Sheriff Truman told Coop in that episode, is not free. - GUSTAVO TURNER


## NEIGHBORHOOD EXPERT

Jefferson "Zuma Jay" Wagner, Malibu city councilman and surf shop owner

For stand-up paddle-boarding [SUP], Latigo Beach is great. Latigo is protected from the wind. It gets a little bit of west and south swell. It's a slow wave for guys who are beginning to get waves. It's easy out and easy in. But it's got a slow enough wave that an SUP guy can figure it out before going to Malibu [proper].

Latigo Shore Drive and Pacific Coast Highway, Malibu.

29983 Mulholland Hwy., Agoura Hills; (818) 706-9001, oldplacecornell.com.

## beSt new seaside getaway

Locals and tourists do not always think alike, but surely we can agree on this:

Malibu is a magical place. Cruising the undulating roadway that leads to the coastal enclave can be a transformative process on its own. As I drive, thoughts of coffee meetings and unanswered emails are drowned out by beauty - the silhouettes of surfers

BEST RESTAURANT FOR WATCHING THE SUNSET The best parts of Malibu are way better than what Baywatch may have led you to believe. Instead of a beach populated by Pamelas and Hasselhoffs, the top spots in Malibu reflect the region's historically sleepy vibe, dabbed with a touch of class. Malibu Farm Cafe is the perfect collision of these two worlds. Perched on the edge of the Malibu Pier, the cafe is an Insta-gram-worthy outpost offering farm-totable food with a side of insanely gorgeous sunsets. Helmed by rancher-restaurateur Helene Henderson, the cafe offers an unmissable mix of hearty items such as a grassfed beef burger topped with Havarti and a cauliflower pizza on lavash. Grab some tumblers and a pitcher of peach sangria and head up to the patio, where you can breathe the fresh ocean air and gaze over surfers, or the young boardriders of the surf school, navigate the curling waves below. Everywhere you look, there's a heart-stopping view that could foment FOMO in even your most envy-impervious friends. For a moment, among the golden rays and rumbling waves, you could be forgiven for thinking that all those Beach Boys songs were actually about you.

## -DREW TEWKSBURY

23000 Pacific Coast Hwy., Malibu; (310) 456-1112, malibu-farm.com.

750+ venues. 42 states. Think it's just trivia? Think again.
touch of luxury to their trip by booking a massage, among other treatments, in the wellness center. Very soon, Ludo Lefebvre will lure foodies from all over with waffles and coffee served from a trailer parked onsite. Combine the above amenities with the property's proximity to Zuma Beach, Point Dume and multiple state parks, and it's a wonder people manage to return their room keys. -CHELSEE LOWE 28920 Pacific Coast Hwy., Malibu; (424) 644-0517, thenativehotel.com.


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## BEST PLACE TO SAFELY INTRODUCE YOUR KID TO WILD ANIMALS

OK, so your kids might not jump for joy at the idea of a "guided tour." But this one is filled with wild animals your children can touch! And with all these alligators, bobcats and servals hanging around, your kids will likely be grateful for the guide, who keeps these animals (and your rugrats) cool, calm and friendly. Walking into STAR Eco Station, you obviously get a whiff of zoo smell, but you're also met with a placid, stress-free environment. It's amazing that these people can host birthday parties and keep your kiddos on their best behavior with just the right joke or smile, but it behooves everyone to create a soothing environment. Some of these animals are endangered, and many have been rescued from illegal trafficking operations. So that rare turtle some dude tried to smuggle in his suitcase from Thailand? When TSA at LAX catches that little guy, they can release him to the kind people at STAR, who also slyly instruct your kids on how to be stewards to the animal kingdom. -APRIL wolfe

## 10101 Jefferson Blvd., Culver City; (310) 842-8060, ecostation.org.

## BEST NEW WINE SHOP

Stanley's Wet Goods might be the Goldilocks of wine shops - its selection isn't so big that it overwhelms, nor is it so small that you can't find exactly what you're craving. On an unusually dim and chilly recent afternoon, I went hunting for a more wintry wine than I typically drink and was expertly steered to a rich and inky Lagrein, a cabernet sauvignon alternative from Italy's Trentino region; it tasted like something Cersei Lannister might savor. The soaring room is a sooth-
ing, modern space in which to peruse the rows of offbeat and smartly curated bottles, organized by country and region, and the lower-ceilinged room off to the right is a cozy spot to grab a chair and sample a flight of whatever wine (and beer) the shop is pouring that day. They serve snacks, too. It's an even better place to spend a weekend evening, toggling between the bar, the shop and the food trucks parked out front. -MARA SHALHOUP 9620 Venice Blvd., Culver City; (424) 341-2870,
stanleys.la.


NEIGHBORHOOD EXPERT

## EL MAC, PUBLIC ARTIST

I've walked around the mural Space Moonscape at the Culver City DMV probably hundreds of times over the years. When you drive by it, it just looks like some random space scene. It doesn't necessarily come across as anything transgressive. There's this whole theme of the future and sustainability, and there's a lot of stuff in there, talking about energy independence. Then you get closer, you look at the details, you notice a lot of little things. Like the fact the astronaut has a Mexican flag on the shoulder of his suit. Or there's a close-up of an astronaut's helmet, with a reflection of a pachuco - a zoot suiter. The muralists, Los Dos Streetscapers, were from East L.A. They're obviously infusing Chicano culture into the mural. It's part of a longer tradition of Chicano muralism, which L.A. is famous for, and social realist murals - institutional murals that are really for the public, and uplifting. Murals that really reflect the community. And they're not necessarily bland and soulless. There's some depth there.

11400 W. Washington Blvd., Culver City; (800) 777-0133, dmv.ca.gov.

## BEST FAST-CASUAL

## RESTAURANT

BäcoShop is restaurateur Josef Centeno's first foray beyond downtown, where his five other restaurants dominate the couple of blocks at Main and Fourth streets. It's based on the food item that defines Bäco Mercat, his original downtown restaurant, the bäco - a Centeno-invented folded flatbread that is part sandwich, part taco. Like Chipotle, the format at BäcoShop is a choose-your-own-adventure menu: You select a protein, maybe chili shrimp or slow-roasted pork, and then decide if you want it served as a bäco, a bäcorrito (like a bäco but in burrito rather than taco form)
or a bowl. There are a ton of creative vegetable sides to choose from, and you can get any three of them as a plate for $\$ 12$. The thing that impresses me most is how hard Centeno and co. have thought about all the things that are missing from the usual fast-casual experience. Vegetables, yes, but also decent beer and wine, desserts you'd actually want to eat, and solutions for busy families, like the "Bäco packs," available after 5 p.m., in which you can get two, four or eight Bäcos with sides and cookies. BäcoShop is a concept that deserves to multiply. -BESHA RODELL
9552 Washington Blvd., CulverCity; (424) 258-6301, bacoshop.com.

## BEST INSTAGRAMMABLE

 RESTAURANTEven before Vespertine, chef Jordan Kahn was known for his visually stunning food, at Red Medicine (where dishes were as likely to turn up in goldfish bowls as on plates) but also prior to that, when he was Michael Mina's corporate pastry chef. That hasn't changed at his daytime place, Destroyer, despite the fact that it's basically a futuristic cafe where Hayden Tract office workers come to get coffee and oatmeal. But the coffee is from San Francisco's Coffee Manufactory, and the oatmeal comes raw and crunchy in a beautiful, white bowl with drifts of red currant, perfect for Instagram, as is just about everything here. In fact, Destroyer's stark background, heavy, earthy ceramics and meticulously artful platings might make it the most Instagrammable restaurant in the known universe. Chicken confit comes in a wide bowl under a blanket of charred cabbage leaves and a flurry of cheese. Beef tartare, bound by smoked egg cream, comes under a plated armor of perfectly arranged radishes, with sprigs of dill at the edge for frondy visual appeal. This is cerebral food, but it also speaks to your more emotional needs. -BESHA RODELL
3578 Hayden Ave., Culver City; destroyer.la

## BEST MUSEUM OF THE MUNDANE

Located next to the dark, labyrinthine

Museum of Jurassic Technology is an equally mind-blowing world hidden behind a nondescript, gunmetal gray door. Ring a buzzer, and an assistant will lead you inside to one of L.A.'s most cerebral temples of arcane knowledge, the Center for Land Use Interpretation, a "research and education organization interested in understanding the nature and extent of human interaction with the Earth's surface." CLUI casts an examining eye on the way humans shape their landscapes. Its exhibitions are stark, minimalist and sleek, often featuring photos that document radio towers perched on peaks or the strangely beautiful, brutalist concrete channels that bring water to our city. Founded by artist Matthew Coolidge, CLUI also occasionally coordinates bus tours of hard-to-access places such as L.A.'s electrical infrastructure or its dinosaurlike oil derricks, and it publishes a yearly periodical dedicated to recent excursions to presidential houses or underground business centers carved into mountainsides. CLUI is in line with an idea called place-making, which postulates that anyplace can become special once a story is attached to it. In that way, CLUI becomes a kind of frame through which we see the world. You'll never look at a pit mine or strip mall the same way again. -DREW TEWKSBURY
9331 Venice Blvd., Culver City; (310) 839-5722, clui.org.

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## 142 <br> WEST L.A., SAWTELLE, BRENTWOOD



## BEST SABER RATTLING

Fencing will make you work harder than any other sport just to score one point. Using an entirely different set of muscles, the point of your defense is for you to make yourself as difficult to hit as possible, even as you find the opening that drives your blade into the limited allowed space on your opponent's body while he makes himself as difficult to hit as possible. It's brutally elegant and constitutionally calculating; each well-executed thrust a poem in itself, the hand that wields the sword moving like the gentle serving of a teacup filled with napalm. At the Avant Garde Fencers Club, under the masterful tutelage of head coach Daniel Costin, they've guided children, Olympians and Paralympians to reach the apex of their skill as fencers. Concentrating on the saber - rather than the other two blades, the foil and the épée - they also teach underrated virtues such as grace, poise, patience and stoicism in the only athletic activity that also carries with it the possibility of having a blade snap off during a match, pierce the mask and bury itself in your brain. And what's life without a little grace and tension? -DAVID COTNER

2209 Barry Ave., Sawtelle; (310) 473-8890, avantgardefencersclub.com.

## BEST SCHOOL OF ROCK

They say that the best art takes you to anotherworld; here's a gallery that brings other worlds to you. The UCLA Meteorite Gallery, which holds more than 2,500 samples from nearly 1,500 meteorites, is the public face of the collection that's the second-largest held at a university (Arizona State takes the crown). It's a collection that started with just 192 meteorites donated in the 1960 s by UCLA Astronomy Department founder Professor Frederick Leonard, and the most recent specimens are cosmic baubles do-
nated by locals digging at sites around California and beyond. The gallery also regularly features lectures about every aspect of the cosmos, from "Oriented Meteorites: Sculpture by Fire" to "Geysers and Plate Motions on Saturn's Icy Moon Enceladus." John Wasson, director of the UCLA Collection of Me teorites, and Institute of Geophysics and Planetary Physics researcher Alan Rubin say they get scores of samples that might be rocks from space mailed in to the department by hopeful star-diggers. However, as Rubin puts it on the gallery's website, "Peo-


## NEIGHBORHOOD EXPERT

Kate del Castillo, actress

Brentwood Restaurant \& Lounge is one of my favorite places in the city because of its perfect location and family feel. The moment you arrive, you are greeted by impeccable staff and the most divine of managers. Depending on the occasion, I either reserve a table for business meetings or sit at my favorite spot by the bar with friends until late night. The crowd is incredible, but the privacy and service are the true reasons this restaurant is my choice for dining in Los Angeles. The highlight of any night is the combination of the house white wine and a fun hello from my buddy Cuba Gooding Jr. And, Brentwood Restaurant, thank you for employing Latinos, as we are hard workers who strive every day to make a better living.

148 S. Barrington Ave., Brentwood; (310) 476-3511, brentwoodrestaurant.com.

## BEST PERSIAN RESTAURANT

 ALTERNATIVEWhile an array of respectable Persian restaurants can be found in Little Tehran on Westwood Boulevard, the area's best-kept secret is LaZiz Grill, where many of the same Iranian entrees can be enjoyed at almost half the price. It's to-go only, and concealed with-
\$7.99 makes a splendid meal for two - a percapita bargain. - JEFFREY BURBANK 1922 Westwood BIvd., West L.A.; (310) 474-2436, laziz-grill.com.

## BEST NURSERY

Despite what idyllic postcards will lead you to believe, West L.A. is mostly populated by slabs of concrete, endless forests of stucco apartments and grimy strip malls. But there's an oasis of green waiting amid this postwar suburban sprawl. Hashimoto Nursery, in the heart of Sawtelle Japantown, is burgeoning with begonias, hearty succulents and vast varieties of vegetation. A stroll through its expansive campus is a peaceful experience that will
in Super Sun Market, but you can take home such menu mainstays as beef or chicken koobideh, meatballs (koofteh), pomegran-ate-walnut stew (fesenjan) or chicken or beef kebabs at a fraction of the sit-down prices elsewhere. LaZiz's flexible menu allows ordering main dishes "family-style," in which they'll separate the entrée from the included sides and even replace the default basmati rice with bread or salad at no extra charge. Do the math: The saffron chicken at
in this Westside Japanese enclave around 1928 and opened their nursery a few years later. When World War II erupted, two of the brothers were sent back to Japan while the others were interned at Manzanar. When they were released, they opened the Hashimoto Brothers Nursery. The shop has been in operation ever since, providing diverse garden supplies with a sense of history. -DREW TEWKSBURY
1935 Sawtelle Blvd., Sawtelle; (310) 473-6232, hashimotonursery.com.

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## 146 <br> SAN FERNANDO VALLEY (EAST)



## BEST MINIATURE GOLF

Wedged in between the 405 and 101 freeways and the L.A. River lies a magical land with castles and dragons and palm trees galore. Welcome to Sherman Oaks Castle Park, the best miniature golf course in the city. OK, so it's the only miniature golf course in the city. Nonetheless, this city-owned course is the perfect place for any number of outings, from a 6-year-old's birthday party to a fun, semi-ironic first date. Castle Park features not one but three very good 18 -hole mini-golf courses, intertwined with windmills, pirate ships and disturbingly bright neon blue lagoons. At only $\$ 6.50$ a ball for adults, it's about a third the price of a ticket to the ArcLight. Castle Park also offers a batting cage with up to 80 mph fastballs, plus a densely packed arcade with air hockey, skeeball and myriad video games with truly horrible sound effects. And of course, prizes - a few thousand winning tickets gets you a gumball or something. Just don't try the pizza. - HILLEL ARON

4989 Sepulveda Blvd., Sherman Oaks; (818) 756-9459, laparks.org/castlepark.

## BEST NEW RESTAURANT IN THE VALLEY

If you took midcentury style and stripped it of any design elements now considered kitsch, and took the tried-and-true steakhouse menu and added a dose of contemporary, international flair, you would get SOCA. The design theme is actually Mediterranean, but the blue glass and white embellishments that curve like wrought iron conjure memories of the Valley's past, while the menu speaks to its present. The steaks and seafood here come with a mix of Latin American, Middle Eastern and Asian flavors, courtesy of owner and executive chef Aaron

Robins, and the same can be said for the cocktail menu. SOCA serves lunch, dinner and weekend brunch, and also has a great happy hour. If you're going for the shwarma sliders, try them with the Not My Jam cocktail, which brings together vodka and apricot preserves. - LIZ OHANESIAN
14015 Ventura Blvd., Sherman Oaks; (818) 301-4300, soca-la.com.

## BEST TROPICAL FRUITFLAVORED ICE CREAMS

Lucuma and soursop are just two of the tropical fruit flavors you'll find at Helados Pops in San Fernando. Lucuma, an orange-


## NEIGHBORHOOD EXPER

## John Tejada techno artist

Tucked away in a small industrial street, MacLeod Ale Brewing Co. is a welcoming place and features a bit of old-school and new. Cask ales, something I've never seen offered here before, are unique and creamy, while modern brews, from light to hoppy to stouts, cover a contemporary range of tastes. Daily events and food trucks make it a great Van Nuys evening hang. The Deal With the Devil IPA is my current fave.

14741 Calvert St., Van Nuys; (818) 631-1963, macleodale.com. flavor described variously as maple-like or like a candied sweet potato. Owner Marthin Ken doesn't follow an exact recipe for his pops, "because fruits aren't the same." Sometimes this means far more or farless of a particular fruit. Ken also believes in using as little sugar or sweetener as possible. One of the rarely seen tropical sorbet flavors is marañon, the cashew fruit. It requires seven to eight pounds of the fruit, acidic skin removed, to get the true flavor, which is a sort of a blend of mango and pineapple. Another sorbet you're unlikely to find elsewhere is arrayan, known in English as the sartre guava. Other tropical ice cream flavors include raw cacao, mamey and coconut. For that final tropical touch, you can get your ice creams or sorbets served in a coconut or a pineapple. - JIM THURMAN
450 N. Maclay Ave., San Fernando; (818) 371-3538, heladospopsicecream.com.

## BEST MOROCCAN FOOD

Chef Daniel Elmaleh and his wife, Justine, opened contemporary Moroccan restaurant Mizlala in the space that once held his dad's eponymous Simon's Cafe. The elder Elmaleh's warm hospitality and love of cooking great food is much in evidence in Daniel's new restaurant (translated from the Hebrew vernacular, mizlala roughly means "eatery"). There's an open kitchen with roughly a dozen high-backed counter seats to view the action. The sound system is primarily tuned to Israeli pop music. Dinner may begin with a variety of freshly made salads, such as root veg-
etable slaw, sauced with rich tahini and apple cider vinaigrette, but the housemade merguez steals the show. The menu describes it as "Simon's Famous." Simon himself, though retired, still makes these beef and lamb sausages for his son's restaurant. The links are coarsely ground, with a hint of chili. One order is never enough. Justine, Simon's daughter-in-law, divulged that they simply could not leave the merguez off the Mizlala menu. The San Fernando Valley dining scene is rapidly evolving, and Mizlala is part of the new guard. -KAYVAN GABBAY
4515 Sepulveda Blvd., Sherman Oaks; (818) 783-6698, facebook. com/mizlalarestaurant.

## BEST UNDERRATED

## BANDSHELL

Although amphitheaters such as the Hollywood Bowl, the Greek Theater and the Ford get the lion's share of adulation when it comes to glorifying bandshells in the Southland, there's one amphitheater you might not be aware of that deserves your attention. Built in the Verdugo Mountains on parkland deeded by local Mexican-American War veteran O.J. Stough and opened in 1935 for an

Easter sunrise service, the Starlight Bowl boasts great sightlines, a remarkably robust sound system and a big, wide lawn seating area for picnickers, making it one of L.A.'s true gems among concert venues. Booking everything from graduations and Fourth of July fireworks shows to concerts by artists ranging from Poncho Sanchez to Jefferson Starship, the Starlight offers a majestic yet intimate setting that feels far removed from the city-especially when you see the rattle-
snake warnings posted up near the lawn. Hey, sometimes snakes want to rock out, too. -DAVID COTNER
1249 Lockheed View Drive, Burbank; (818) 238-5300, starlightbowl.com.

## BEST RUSSIAN SUPERSTORE

Nicknamed "the Russian Costco," Pacific Coast Food Co. sits in a warehouse just across the tracks from a Burbank Airport runway. Inside are aisles filled with ev-


ery Russian foodstuff imaginable, from freezer cases of Russian dumplings pelmeni and varenikis - to smoked fish and canned goods. There's a full-service deli, featuring traditional Russian dishes and a wide array of salads, plus a meat and fish counter, where you might see a whole sturgeon. Yes, there's a good selection of vodkas, but also plenty of other liquors and beers from all over Eastern Europe. There are well-stocked shelves of uniquely flavored Russian sodas (pear, tarragon) and $k v a s s$, the fermented bread

soda. Most stunning is "Sweet World," a separate, climate-controlled room filled with a mind-boggling array of Russian chocolates. A broad selection of caviar is available at a counter near the front and there's even milk imported from Russia in the dairy case. If you're looking for anything foodwise from Russia, countries that broke away from the Soviet Union, or Eastern Europe in general, odds are it's here. Flavored gingerbread cookies from Moldova? Of course! - JIM THURMAN

10703 Vanowen St., North Hollywood; (818) 985-6900, pacificfoodusa.com.

## BEST HOME OF HORROR

You know that stretch of Magnolia Boulevard in Burbank that's super hipster now? Well, back when Sue and Del Howison first opened Dark Delicacies in 1994, it wasn't. Not only has the specialty shop become a landmark destination for horror lovers but it's helped transform its neighborhood into a thriving community of independent businesses, complete with trendy eateries, vintage boutiques and more. Dark Delicacies itself, however, remains true to its original vision: to supply the best books and gifts for the horror fan. The store stocks a mix of new and used books on everything from ghosts and monsters to tarot, astrology and the afterlife, and also sells a range of rare DVDs. A steady roster of signings and events to promote horror-related films and literature fills the store's calendar. All along the plum-colored walls, toys, clothing and posters are artfully arranged alongside cabinets full of highend, skull-themed tableware and jewelry. It's an eye-popping, museum-quality shopping mecca designed to effectively appeal to your inner - or outer - goth. -tanja m. Laden
3512 W. Magnolia Blvd., Burbank; (818) 556-6660, darkdel.com.


## SAN FERNANDO VALLEY (WEST)



## BEST PLACE TO EAT ICE CREAM WHILE FILLING A PRESCRIPTION

Merely thinking of ice cream can cast a magic spell. The idea conjures indulgence mixed with childhood memories, simpler times and even whispers of a bygone freedom. Once upon a time, when our country seemed far less complicated, soda fountains inside pharmacies, with their long laminate counters and vinyl stools, were among the de rigueur places to see and be seen. Although they filled the dual purpose of being a place to have fun and being a place to take care of otherwise boring errands, such as filling prescriptions and buying household necessities, such pharmacies have pretty much disappeared. Thankfully, the charm of this old-fashioned experience has been re-created by De Soto Pharmacy, which went back to its midcentury roots and opened up the quaintly cool Jerry's Soda Shoppe inside the drugstore just over a decade ago. Serving amazing shakes, sundaes, sodas, egg creams and sandwiches, its specialty is ice cream served in a sundae glass coated with delectable hardened chocolate. Taking care of business while channeling your inner bobby-soxer has never tasted so sweet. -NIKKI KREUZER

20914 Roscoe Blvd., Canoga Park; (818) 341-9515, desotopharmacy.com.

## BEST LITTLE HISTORY

 MUSEUM IN THE VALLEYYou don't need to be a relic of the San Fernando Valley to appreciate the Valley Relics Museum, but it helps. Founded by SFV native Tommy Gelinas, this lovingly curated reservoir of ephemera fea-
tures a collection belonging to Bob and Julie Ream, longtime Valley residents who worked in the two industries that transformed the Valley into the suburban boomtown it became: aeronautics and entertainment. One smaller exhibit honors cowboy tailor Nudie Cohn, but for those of


NEIGHBORHOOD EXPERT

## Stefanie Drootin-

 Senseney, bass player, Umm and The Good LifeHidden in a corner of an unassuming Northridge strip mall, and with an equally unassuming name, \$10 or Less Bookstore offers more than just cheap reads. Its well-organized selection has something for everyone: a dreamy kids section, carefully curated acomics and graphic novels, a fun collection of vintage books, and both standard and specialized fiction and nonfiction. The atmosphere is casually cool, with the total lack of pretension that is a hallmark of the Valley. The community is reflected throughout the store, from local art on the walls to the frequent in-store events such as book signings, weekly storytime, open mics, etc. (the annual A Very Potter Birthday is my children's fave). The personalities of the staff are apparent throughout, with handmade signage and an eclectic playlist that adds to the homey vibe.

8978 Tampa Ave., Northridge; (818) 701-0047, 10-dollar-bookstore.com.

## Are you interested in trying to Improve the way your brain works?



This study is for HIV-positive people who also have HIV-associated neurocognitive disorder (HAND) as defined by the Frascati criteria. It will help us to identify if adding Maraviroc (MVC) and/or Dolutegravir (DTG) to their current antiretroviral therapy will improve neurocognitive performance. Participants will be enrolled in this study for about 96 weeks. Compensation will be provided.

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## UCLA RNMAKCh Study

Are you Interested in participating In a study focused on improving heart health?


This study is for HIV-positive people who are taking antiretroviral therapy and are interested in strategies to reduce heart disease

Statins are a group of medicines used to lower cholesterol and triglycerides (fat in the blood) and to prevent problems related to heart disease, such as heart attacks in persons with high risk for heart attacks.

## To join you muat be

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 FPYTint Hmenimbly
us who grew up in the high-temperature Valley during its hazy heyday of the '70s and '8os, the bitchin' wave of nostalgia swells inside the museum's main room. Here, the nondescript industrial warehouse space is transformed into an immersive time machine, stockpiled with old neon signs, retired mascots, local sports memorabilia, vintage BMX bikes, weird cars and neighborhood restaurant menus from an era when one could

BEST POCKET OBSERVATORY
When the San Fernando Solar Observatory - one of the oldest of its kind - was finally moved to Cal State Northridge in 2016, it enlivened an already charming corner of the campus. The dollhouse-like domed structure sits next to a landscaped turtle-and-duck pond and historic orange grove, with a campus lunch bistro and Bianchi Planetarium (which hosts night-sky shows every other Friday) within spitting distance. The observatory previously was used for research in support of NASA's manned space and

## BEST OF L.A. <br> BEICHRORHOODS <br> 2917

 ams, but in its current iteration generates critical information on the sun and its effects on climate, satellites and space- craft. The young astronomers plying the telescopescomfortably puff on a cigarette between bites of a $\$ 2.95$ chicken dinner at Love's Wood Pit Barbecue. The one thing missing is a ride simulation with animatronic parents dropping off their kids at Topanga Plaza, only to have them cross the street and spend their food money at Licorice Pizza (or, better yet, Moby Disc). -TANJA M. LADEN
21630 Marilla St., Chatsworth; (818) 678-4934, valleyrelicsmuseum.org.
and computer systems within are literally on the front lines of combating climate change, which gives it the observatory importance beyond its visual scale. To visit, use parking lot G3 off Prairie and Zelzah, but you can usually nab street parking on Nordhoff. Non-students should contact the school's department of physics and astronomy for access. - SUZY BEAL 18111 Nordhoff St., Northridge; (818) 677-2775, csun. edu/science-mathematics/physics-astronomy.

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UCLA IRB\#11-001857. This UCLA research study is being conducted by the UCLA Dept of Family Meiline (P: Keith Heinzering MD). Fundeed by the National Instutue on Druy Abuse.

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# LEARN A SECOND LANGUAGE 

MULTILINGUA LISM TRANSLATES INTO IMPROVED JOB PROSPECTS

Even in an era of overabundant, devalued academic degrees and marketable skills that seem to shift with every advance in technology, one ability will always set a resume apart: multilingualism. Competence in more than one language not only means more job opportunities and potentially higher pay, but also speaks volumes about a candidate as a person - whatever the economy and employment market may look like.

A search of employment search engine Indeed.com last week revealed nearly 1,000 job postings including the word "bilingual" being added every day, with nearly 6,500 at any one time in Los Angeles alone. Yet only around 15-20 percent of Americans consider themselves bilingual.
"There are many career fields that seek bi- or multi-lingual job seekers," said Geneva Pugh, CEO and President of online language learning platform Tenlis Education. "They include healthcare (nurses, paramedics and pharmacists), travel (airlines, hotels and resorts), and education (curriculum specialists, counselors and teachers)."

Speaking more than one language can also be an asset in customer service, sales, administration, communications, banking, law, public relations, government, and the military. In a stack of otherwise similar resumes, language ability could be the distinguishing attribute that secures an interview.
"The ability to speak multiple languages is an indirect indication that
the job candidate has a rich and diverse background. It suggests that the candidate is educated and perhaps well-travelled," explained Peter Yang, co-founder of resume writing service ResumeGo. "Someone who has been exposed to many cultures is likely to be sophisticated and open-minded, which are great personal traits for almost any job."

In today's globalized economy, professional interactions between speakers of different languages are increasingly commonplace. An employee's ability to converse with clients and overseas colleagues in their native tongue can help facilitate not only fluid commerce, but also effective international brand building.
"People are generally most comfortable communicating in their native language. They are far more inclined to do business with others who speak this same language because it's easier to relate to them and find common ground," said Yang.

This can mean that multilingual employees may more easily tap into cross-cultural networking, partnership and sales opportunities.
"The global economy is constantly changing. The transactions of goods and services between countries is at an all-time high," said Pugh. "The ability to effectively communicate in another language shows company growth in conducting business globally."

Being able to function professionally in more than one language, and in other countries, can also mean a swifter ascent up the corporate ladder.

## Your future is Now.



Applications open October $1^{\text {st }}$.
"Many companies need managers who can communicate with foreign clients, travel overseas to meet customers, or supervise operations in another country," said Yang. "Knowing a second language and being familiar with another culture can put you ahead of other candidates when it comes time to fill these managerial positions."

For some professional positions, such as foreign-language teachers, diplomats, and immigration-related roles, competency in more than one language is a necessity. Truly fluent multilinguists can also make good money as interpreters and translators. The US Bureau of Labor Statistics has projected a 29 -percent employment growth for interpreters and translators between 2014 and 2014, who can earn up to \$80,000 per year (and considerably more in the intelligence community). Translation job prospects are particularly bright for candidates fluent in German, Chinese, Russian, German, Portuguese and Spanish.
"As the economy becomes more globalized and more companies begin to realize the importance of expanding their businesses on a worldwide scale, there will be greater demand for interpreters and translators who can help facilitate this global growth," said Yang.

Earnings for translators and interpreters relate directly to the supply of and demand for speakers of a given language. For example, here in America, Spanish - the most commonly-spoken language in the U.S. after English commands the lowest returns, while bilingual speakers of Middle Eastern, Scandinavian and Asian languages may earn much more.

Research has shown that many skills that go hand-in-hand with learning a foreign language are also desirable in other areas of the workplace. For example, students of a second language have demonstrated heightened creativity, confidence, cultural sensitivity, and problem-solving skills.
"[Second-language] scenarios require a great deal of practical and social intelligence, as you have to pick up inexplicit information from the
environment, such as gestures or social cues," Yang explained. "In fact, studies have shown that certain parts of the brain, particularly the learning center and the hippocampus, actually increase in size when learning a new language."

So where to learn a foreign language and tap into all of the above? There are multiple options, including classes as stateside language schools and community colleges, "immersive" language courses at international schools in other countries, and numerous online and home-learning products.
"There are many schools in the Los Angeles region dedicated to helping students learn a foreign language ... These include Strommen, Beverly Hills Lingual Institute, Learning Language, and California Language Academy" said Yang. "Eight-week long group classes that meet once a week tend to be a little over a couple hundred dollars, with private lessons costing more."

Where time and budget permit, overseas language schools offer the considerable benefit of 24/7 practice, in and out of the classroom.
"There is no substitute for language learning in an institute or school in which the student is immersed in their targeted language daily," said Pugh. "As a second language learner myself, it is extremely important that I adopt a schedule in which I can review and speak the language daily."

At the other end of the convenience spectrum, online, app-based and home-teaching options abound (some of them free).
"Tenlis Education [and] other online platforms such as Cambly, Duolingo . Busuu and Living Language are also available to students who are seeking to learn a second or third language," said Pugh.
"Home language products can be useful if you combine them with live 1-on-1 courses with someone who speaks in the targeted language. Language products such as Rosetta Stone, Rocket Languages and Babbel help build vocabulary ... But there is no substitute for the practical application."



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Last November, Linkedin CEO Jeff Weiner made waves when he told Recode's Code Enterprise conference that skill training, rather than educational degree achievement, should be the focus for employers and graduates.
"We would do much better if we stopped ensuring that everyone had to have a four-year degree to get certain types of jobs and started being open to the fact that there's a much broader array of talents and skills and perspectives and experiences that people can be successful," Weiner said in his Recode interview in San Francisco.

With the cost of attending four-year college hitting a record high in 2016 (averaging $\$ 24,610$ for attending an in-state public university, according to the College Board), we spoke to two education and careers experts to gain insight into the ongoing "skills vs. degrees" debate.
"When I interview candidates, I don't ask about the school they attended
or what their GPA was," wrote Mark Beal, Managing Partner of public relations agency Taylor and a Professor at Rutgers University, in his book 101 Lessons They Never Taught You in College. "Instead, I focus solely on the work experiences they had in college. You can never have too much experience."

America is experiencing a glut of degrees. The number of U.S. bachelor's degrees awarded increased by an incredible 34 percent, from 1.4 million to 1.9 million, between academic years 2003-04 and 2013-14, according to the National Center for Education Statistics. This proliferation may partially explain why, for the first time, four-year college graduates comprise a larger portion of the workforce that those with a high school diploma (but no degree), rather than this statistic solely indicating any new importance placed upon academic qualifications by employers.

But America's employment landscape has also fundamentally shifted


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## ed-u-ca-tion guide

since the Great Recession of 2007-2009. While the number of jobs may have bounced back following that epic economic downturn, they are not the same jobs that were lost. A 2016 report by the Georgetown Center on Education and the Workforce concluded that while the recession decimated low-skill blue-collar and clerical jobs, the economic recovery added mostly high-skill managerial and professional positions.
"Over 95 percent of jobs created during the recovery have gone to workers with at least some college education, while those with a high school diploma or less are being left behind," wrote the report's authors.

The concurrent rise in digital information storage and automation only amplified this phenomenon, with 1.4 million office and administrative support jobs lost during the recession and recovery.

Especially in certain career fields - including law, finance, marketing and more - degrees remain highly prized, if not absolutely required. But academic qualifications alone are unlikely to get someone hired.
"Based on the jobs we see posted, hiring managers still very much value a bachelor's degree. It's required on most of the job listings we see at FlexJobs," said Brie Weiler Reynolds, senior career specialist at FlexJobs. "What I think will help any job seeker is to not only have that bachelor's degree, but also to have specific work experiences (internships, co-ops, etc. all count) as well."

With so many job candidates now holding degrees, doing so may simply be expected by many hiring managers (while lacking a degree may be more of a red flag to recruiters than ever before). The shift over recent years seems to be that employers want to see not only a bachelor's degree on a resume, but also tangible evidence of an applicant's higher-level work experience. So for today's graduate job seekers, it's about setting themselves apart with their achievements outside of pure academia.
"When comparing two candidates with the same bachelor's degree, hiring managers are prioritizing the relevant experience the applicants secured via internships while in school or immediately after graduation," said Beal. "It's one of the reasons why I am seeing a growing trend in university graduates take on internships immediately after graduation."

Hiring managers can also afford to refine their selection process to take into account not only "hard" technical skills and experience, which can be easily imparted on a resume, but also those harder-to-convey "soft" skills and talents which are nonetheless invaluable in a real-world workplace.
"It's really a combination of both," Reynolds explained. "I think hiring managers initially look for those hard skills to make sure someone can do the job. But then they start thinking about how hiring this person might benefit the company in the long run, and that's where soft skills come into play. Someone with leadership skills, great communication, and collaboration skills is likely going to yield long-term benefits."

America's higher education system has to some extent responded to a post-recession employment market which craves more well-rounded workers.
"I am seeing more universities placing emphasis on exposing students to the real-world scenarios of business," said Beal. "At Rutgers University, where I teach, I see more adjunct professors who bring the real-world demands of business world into the classroom and I also see a proactive approach to create opportunities for students via internships and on-the-job experiences through career services departments."
"I think higher education institutions and businesses can both do a better job of working together to prepare college students for those first jobs out of college," said Reynolds. "The best situations are those where businesses and colleges develop relationships, allowing students to have up-to-date classroom learning and real-world experiences throughout the completion of their degree."

America's universities will need to continue to evolve in their ability to offer students a combination of both relevant course work and opportunities for real-world work experiences, Beal explained.
"If students can study and receive on-the-job experience as early as their freshman year, they will be well prepared to secure a position in the industry they pursue around the time they graduate," he said. "Aside from course work, we all need to continue to learn and transform so that we can evolve in our career. The onus can't just be on the university we attend ... The student needs to take ownership of their own unique journey from college to a career."


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BALLAST POINT BREWING G?


## Henry Rollins The Column!



FOR ALL THOSE GREAT PEOPLE

Puerto Rico's relationship with the United States is to some as Grace Slick once characterized famous music promoter Bill Graham: "one of us and one of them at the same time."
In periods of crisis, such as what Puerto Rico is currently enduring, it is the American government that must step up and supply aid, the same as it would to Texas. I think comrade Trump gets that, but it seems he still seeks to keep some distance. One of his recent statements was strange for a president but right on track for Trump:
"The electrical grid and other infrastructure were already in very, very poor shape. They were at their life's end prior to the hurricanes. And now virtually everything has been wiped out and we will have to really to start all over again. We're literally starting from scratch. Ultimately, the government of Puerto Rico will have to work with us to determine how this massive rebuilding effort will end up being one of the biggest ever, will be funded and organized, and what we will do with the tremendous amount of existing debt already on the island. We will not rest, however, until the people of Puerto Rico are safe. These are great people."
In one paragraph, Trump imparts that Puerto Rico has been a disaster in a description that could be applied to more than a few American cities. He then states that the "government of Puerto Rico will have to work with us," as if it's another country. You would think that he would feel some empathy, as "the tremendous amount of existing debt" describes his son-in-law perfectly.

Trump then displays his true colors - or color, rather - when, after insulting and threatening millions of people who are currently at risk of death, he puts a bandage on the yuge humanitarian nightmare when he vows that "we" will not rest until everyone in PR is safe. He finishes with a slap on the ass: "These are great people." He knows this. He's seen them clean and park cars like champs.
A tweet from last Friday is almost scary in its ominous overtones. Thankfully, this cheap fuck is outnumbered by people with a spine.
"[T]he fact is that Puerto Rico has been destroyed by two hurricanes. Big decisions will have to be made as to the cost of its rebuilding!"
The exclamation point at the end brings to mind a passage of Nietzsche that he hurled forth on a break from chewing his cerebral fur: "The aim of malice is not the suffering of
others in itself, but our own enjoyment. ... All teasing, even, shows the pleasure it gives to exercise our power on others and bring it to an enjoyable feeling of preponderance."
I don't think Trump is capable of restraint He can't help but remind the citizens of Puerto Rico that they're super lucky that he's inclined to help and, oh yeah, they're kinda lazy and waiting for the government to just swoop in and do every little thing for them.
The emperor golfs while Puerto Rico thirsts. If Trump could have stayed "home" last weekend, the funds expended moving him to his golf resort and back could have been put to good use. Some of Trump's actions are so perfectly scripted, it's as if he has hired Aaron Sorkin and David Fincher to write and direct a real-time documentary about a world leader who does the worst thing at the perfect moment to inflict the maximum damage.
The destruction of Puerto Rico by Hurricane Maria has turned the island into "the Puerto Rico thing." To even bring PR back to a situation noticeably less than dire is going to take incredible effort and resources. About existing debt, Trump is not wrong. Fiscally, Puerto Rico, again like Jared Kushner, has been in very bad shape for a long time.
It's also a perfect example of the ramifications of history and hegemony's payback. Once you stick your flag into the soil, it's yours and so is the responsibility for the

## THE EMPEROR GOLFS WHILE PUERTO RICO THIRSTS.

welfare of the inhabitants you so benevolently lord over. You want to cut Puerto Rico loose? feel the same way about Arkansas, but that's a nonstarter.
Despite ever-diminishing resources and the reality of climate change rapidly and radically changing the future's landscape, human populations globally continue to increase It's obvious that adjustments must be made Science is really good for this kind of thing. The world outside of America is aware of this and is on the case. America, by comparison, is rolled in coal dust and buying more guns.
I'm no scholar, nor do I have the proverbia crystal ball, but my "fail to plan, plan to fail" instinct never sleeps. As it is, to bring states like Texas and territories like Puerto Rico back to humane living conditions is going to be a massive, multiyear effort, and to make good on the investment (conservatives take note), a contingency plan that anticipates weather systems going all Andromeda Strain in the future must be considered. Ifyou look a America's architectural history, we have paid in blood every time we went on the cheap. From New Orleans' levee failures to redirecting the Colorado River, it's a fact that messing with nature comes with a cost
In the case of Homo sapiens v. Earth, we've got the planet on the ropes. Hurricane Maria is our world yelling, "Look what you made me do!"
Is this the kind of winning that Trump promised me l'd get so tired of? What happens when the "failing" planet finally tells humankind, "You're fired"?


## ART PROMOTIONS NEWSLETTER



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## ART

## Polynesia Amorous

La Luz de Jesus' annual "The Art of Tiki" art show is officially old enough to enjoy its first mai tai. Since 1996, the lowbrow art gallery has celebrated and probed midcentury America's obsession with Polynesia, a cultural phenomenon that had as much to do with escapism as aesthetics, with a group art show. Around that time, midcentury kitsch was experiencing a resurgence thanks to the likes of Shag and Mitch O'Connell, who are just a couple of the artists with pieces in this year's show, along with Mark Ryden, Brad "Tiki Shark" Parker, Mary Fleener, Atomikitty and others, both stalwart participants and newbies. The exhibit is broken up into two sections: One reflects a modern view of the tiki aesthetic while the other consists of vintage items from tikimania's first wave. Tiki scholar Sven Kirsten also signs his latest book, appropriately titled The Art of Tiki. La Luz de Jesus Gallery, 4633 Hollywood Blvd., Los Feliz; Fri., Oct. 6, 8-11 p.m. (runs through Oct. 29); free. (323) 666-7667, laluzde jesus.com/tiki-21. -Gwynedd Stuart

## ART

## Erection Day

If you're a woman who's even been Weiner-ized - the victim of cyber flash ing - Whitney Bell shares your pain. Last
year, the local artist and activist took the trend of men sending women photographs of their junk and turned it into a touring art exhibit and discussion about online sexual harassment. Returning to Los Angeles for a second time, "I Didn't Ask for This: A Lifetime of Dick Pics" features nearly 200 real, unsolicited images of male genitalia displayed in a space created to look like a woman's home, as well as additional mixed-media art by more than 20 artists, live tattooing, a vibrator vending machine and a dildo photo booth. Friday also includes DJs, drinks and dildo painting, while Saturday includes oral-sex workshops and panels on various feminist topics with none other than Garbage singer Shirley Manson and other speakers. A portion of the proceeds benefit global anti-harassment organization HollaBack! Think Tank Gallery, 939 Maple Ave., downtown; Fri., Oct. 6, 8 p.m.-1 a.m.; Sat., Oct. 7, noon-6 p.m.; \$17-\$36. eventbrite.com/e/i-didnt-ask-for-this-a lifetime-of-dick-pics-ft-shirley-manson-tickets-35479457011. -Siran Babayan

## sat <br> 10/7

## pop culture

## Video Kills

As music television has continued its decline - or, at least, the dramatic rejig gering that's given us reality properties like Jersey Shore and 16 and Pregnant, for better or worse - music videos have
become less a part of popular culture. But the art form began in obscurity and the relative decrease in mass-media attention has allowed it to thrive, returning to its avant-garde roots. The seventh annual Los Angeles Music Video Festival - a weeklong celebration that features a juried competition, a VR showcase and new videos from A Tribe Called Quest, Paramore, Bastille and others - wraps up on Saturday with a closing-night extravaganza. The event culminates with "Björk: The Music Video Retrospective," a look back at the Icelandic singer's stunning visual output over the years; an awards ceremony to honor the weekend's best videos; and an audiovisual collaboration between poet-rapper George Watsky and staunch cohort Carlos Lopez Estrada. For one night, you might forget that Snooki was ever a thing. The Theatre at the Ace Hotel, 929 S. Broadway, downtown; Sat., Oct. 7, 8 p.m.; \$30. (213) 623-3233, acehotel.com/calendar/losangeles/7th-annual-los-angeles-music-video-festival. -David Cotner

OPERA

## Oyster? I Hardly Know 'er

One thing opera singers have in common with people who dive for pearls for a living is the ability to take deep breaths and dig deep within themselves for courage before plunging into the great wide blue unknown. L.A. Opera continues its new season with the second work in a row by French composer Georges Bizet, whose beloved Carmen was given a rousing if


Addicted to Americana: Celebrating Classic \& Kitschy American Life \& Style: See Sunday.
traditional staging last month. His earlier and more obscure 1863 opera, The Pearl Fishers, is being performed by the local company for the first time, in a produc tion by director Penny Woolcock that centers on two fisherman (Mexican vocalists Javier Camarena and Alfredo Daza) whose friendship is threatened by their mutual attraction to a veiled priestess (the always fierce Georgian coloratura soprano Nino Machaidze). Dorothy Chandler Pavilion, 135 N. Grand Ave., downtown; Sat., Oct. 7, 7:30 p.m. (through Oct. 28); \$19-\$289. (213) 972-0777, laopera.org. -Falling James

A series of on-stage conversations featuring writers, actors, musicians, humorists, artists, chefs, scientists and thought leaders in business.

## MUSIC

## Peru for You

From high in the Andes came a thrilling, trilling wail, and it wasn't a bird or a princess locked in a tower - it was the unearthly, ungodly vocal instrument of a young Peruvian named Zoila Augusta Emperatriz Chavarri del Castillo, who, as the eternally magnificent Yma Sumac, rode that five-octave sound and an exotically regal persona to fame in 1950s Hollywood. Voices of the Xtabay: A Tribute to Yma Sumac tips a wide-brimmed hat to the late singer with Latinx vocalists and musicians, including Alberto López of Jungle Fire, Empress Of, Nite Jewel, Maria Elena Altany, Ceci Bastida, Dorian Wood, Carmina Escobar and Francisca Valenzuela. And be sure to check out the museum's "Radical Women" exhibit while you're there celebrating a woman who was pretty radical herself. Hammer Museum, 10899 Wilshire Blvd., Westwood; Sat., Oct. 7, 7:30 p.m.; free. (310) 443-7000, hammer.ucla.edu. -John Payne


## CYCLING

## Take a Free Ride

Heart of L.A., one of CicLAvia's classic rides, returns to downtown and its environs this weekend. Perfect for the cyclist - or walker or jogger or skateboarder or scooterer - who loves options, the closed-streets ride has four hubs: in Echo Park, in Chinatown, in Mariachi Plaza in Boyle Heights and on Broadway, not far from Pershing Square. Riders can start at any of the hubs and ride to downtownadjacent neighborhoods without braving the brushes with road rage; look forward to fewer wheels, slower speeds and better vibes. Broadway Hub, Seventh Street between Hill and Spring streets, downtown; Sun., Oct. 8, 9 a.m.-4 p.m.; free. ciclavia. org. -Gwynedd Stuart

## B00KS

## Rise of the Phoenix

Madcap maven of all things modern Charles Phoenix unveils his new book at the Addicted to Americana: Celebrating Clas-
sic \& Kitschy American Life \& Style Launch Party. The staunchest of the staunch when it comes to celebrating a time when everyone thought they'd soon either be living on other planets or dying as radioactive mutants, Phoenix fills Addicted to Americana to overflowing with ravishing images of roadside attractions, automotive marvels and scads of other midcentury masterpieces, here in the sumptuous guts of a former Twinkies factory, serenaded by roller rink organist Dominic Cangelosi and fueled by cake and punch courtesy of the Phoenix Test Kitchen. Modernica Props, 2805 Gilroy St., Elysian Valley; Sun., Oct. 8, 2-5 p.m.; \$39. (323) 664-2322, charlesphoenix.com. -David Cotner

## คด - ! 10/9

## FILM

## Cheech You a Lesson

Cheech and Chong's 1985 comedy/music album Get Out of My Room featured the song "Born in East L.A.," a spoof of Randy Newman's "I Love L.A." and Bruce Springsteen's "Born in the U.S.A." ("Walked all day in the burning sun/Now I know what it's like to be born on the run.") That parody inspired the 1987 movie Born in East L.A., about an unlucky German-Spanglish-English-speaking Mexican-American sap from East Los Angeles, who's mistaken for an illegal alien in an immigration bust, gets deported to Mexico and tries to cross the border. It was a comedy that satirized a serious issue that's even more relevant today, which writer-director-star Cheech Marin will no doubt discuss at tonight's 30th-anniversary screening. Hosted by the Academy of Motion Picture Arts \& Sciences as part of the Getty's Pacific Standard Time: LA/LA initiative, panelists include film co-stars Daniel Stern, Paul Rodriguez and Kamala Lopez. Academy of Motion Picture Arts \& Sciences, Samuel Goldwyn Theater, 8949 Wilshire Blvd., Beverly Hills; Mon., Oct. 9, 7:30 p.m.; \$3-\$5. (310) 247-3000, pstlala.oscars.org/event/ born-in-east-la. -Siran Babayan

B00KS

## Funny Bunny

Walt Disney and his team created Os

wald the Lucky Rabbit in 1927 between the Alice Comedies and the Mickey Mouse series. Oswald was one of Dis ney's first animated stars, appearing in 26 silent shorts from 1927 to 1928 . Disney lost the rights to the character in a contract dispute with Universal Pictures, which continued producing the cartoons until 1943. Historian David Bossert, who was a Disney animator for more than 30 years, uses sketches, photographs, scripts and other archival materials to trace the origins of the little-known rabbit in his new book, Oswald the Lucky Rabbit: The Search for the Lost Disney Cartoons, which he signs tonight. Bossert also chronicles how Walt Disney Studios reacquired the rights to Oswald in 2006, and from there goes into the studio's ongoing search for the missing films. Vroman's Bookstore, 659 E. Colorado Blvd., Pasadena; Mon., Oct. 9, 7 p.m.; free, book is \$40. (626) 449-5320, vromans bookstore.com. -Siran Babayan

## MOVIES \& MUSIC

## Bird's the Word

In director Alejandro González Iñárritu's 2014 film Birdman, Michael Keaton plays a washed-up actor who is trying to reclaim his career, years after he starred as the lead in a superhero movie. But the real superheroes of the movie were behind the lens. Oscar-winning Mexican cinematographer Emmanuel Lubezki's meandering camerawork seemed to float between various storylines, seemingly shot in one long, seamless take. Then there was the almost supernatural score by drummer Antonio Sánchez, who punctuates the soundtrack with free-wheeling jazz drum beats that pop and roll in a frenetic style that mirrors the energy of the antics on screen. At this special performance of CDMX: Birdman Live at Disney Hall, Sánchez performs a solo drum score to accompany the film. Part of the proceeds goes to help UNICEF's
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