

CHEFS' FOOD VICES | LAGUNA'S OLD WORLD ARTISANS



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LAGUNA BEACH

OCTOBER/NOVEMBER 2014 » OCINSITE.COM

Eat + Drink Issue

Magazine

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4 KITCHEN COMMANDERS SHAKING UP THE CITY



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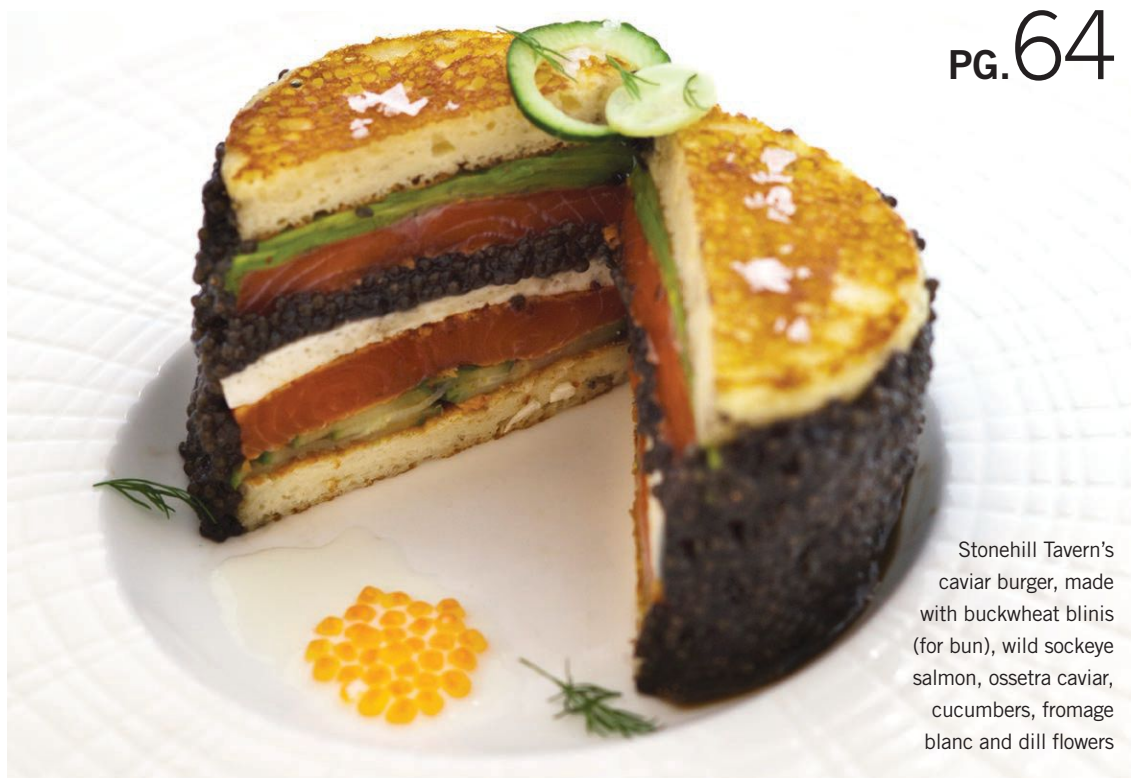
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JODY TIONGCO



ON THE COVER: CHEFS (FROM LEFT) RAINER SCHWARZ OF DRIFTWOOD KITCHEN, CHRIS TZORIN OF TORTILLA REPUBLIC, ABEL GONZALES OF IVORY RESTAURANT & LOUNGE AND ANDREW GRUEL OF SLAPFISH
LOCATION: MAIN BEACH
PHOTOGRAPHER: ROBERT ZALESKI



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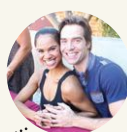
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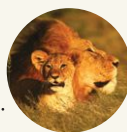
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THE JOY OF EATING

GUILTY PLEASURES. WE ALL HAVE THEM—AND, NO, I'M NOT TALKING ABOUT ANYTHING ELSE other than food.

Whether it's ice cream, a big, juicy hamburger or a greasy taco, sometimes it's well warranted, and just plain OK, to give in. For me, I'd have to say that french fries are my food vice. My mouth is watering just thinking about them, especially paired with a cold, sweet drink like a milkshake—yum!



Around town, I love the fries at Brussels Bistro—they're thick, cooked to perfection (crunchy on the outside, soft on the inside) and served with a few of the eatery's homemade sauces. I also love the thin-cut french fries at Nirvana Grille, which are made with blue cheese, thyme, paprika and served with a house-made basil aioli and Dijon mustard. And on days when I don't want to be all that fancy with my fries, I'll head to Adonis Mediterranean Grill on Park Avenue near PCH—they're super greasy but oh-so-fulfilling. (Yes, I'd like to consider myself a french fry aficionado.)

But junk food doesn't necessarily equate to guilty pleasures—in fact, we asked five chefs around town for our Eat + Drink issue what their favorite go-to foods were (other than their own, of course!) in Laguna, and some of the answers were surprising (page 30). I'll be honest, I've always had a penchant for junk food, so I commend those who have the willpower to reach for something that's healthy when given the choice.

And speaking of things that are nutritious, this issue showcases the trend of using veggies in creative, innovative ways. No longer just a side dish, local chefs are whipping up creations that make vegetables the star (page 64) of the plate.

So, basically, we've got everything covered in this issue, from the junk food to the good-for-you and much, much more. Whatever your poison is, there's always a time—reason or not—to enjoy what you love eating.

Cheers,
Alli Tong
Editor, Laguna Beach Magazine
alli@firebrandmediainc.com



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Steve Zepezauer

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Sonia Chung

GROUP EDITORS
Alli Tong
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SENIOR EDITOR
Linda Domingo

ASSISTANT MANAGING EDITOR
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Sharon Stello

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Bria Balliet
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ART DIRECTORS
Jenn Prewitt
Paul Graff

GRAPHIC DESIGNER/ASSISTANT EDITOR
Karlee Prazak

GRAPHIC DESIGN ASSOCIATE
Shaylene Brooks

PHOTOGRAPHER/PHOTO EDITOR
Jody Tiongco

CONTRIBUTING WRITERS
Peter A. Balaskas, Margie Monin Dombrowski,
Beth Phaner, Vicki Hogue-Davies, Kate Miller,
Ryan Ritchie, Ashley Ryan, Somer Tejwani

CONTRIBUTING PHOTOGRAPHERS
David Jakle, Dondee Quincena, Robert Zaleski

DIGITAL MEDIA
CONTENT WRANGLER
Kim Zepezauer

PUBLISHER
Scott Sanchez

SALES
ASSOCIATE PUBLISHER
Cindy Byrne

ASSISTANT SALES MANAGER
Jo Beth Prudhomme

SENIOR SALES EXECUTIVES
Matt Bond
Julie Coleman
Linda McCall

ACCOUNT EXECUTIVES
Ann Gendrolis
Carol Josepher
Michelle St. Amour

PRODUCTION MANAGER
Tina Leydecker

PRODUCTION ASSISTANT
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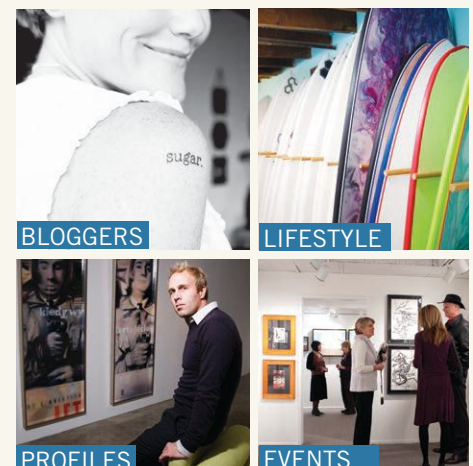
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ART | ACTIVITIES | ENTERTAINMENT

OCTOBER/NOVEMBER

JOAN MARCUS



"PIPPIN"

NOV. 11-23; SEGERSTROM CENTER FOR THE ARTS, COSTA MESA

More than four decades after its original Broadway debut, "Pippin" arrives at Segerstrom Center to delight audiences with its playful energy and awe-inspiring acrobatics. Following one young man's journey to create an extraordinary life, "Pippin" offers eye-catching costumes, classic choreography and dark themes hidden behind the smiling circus performers. (714-556-2787; scfta.org)

ART

16TH ANNUAL LAGUNA BEACH PLEIN AIR PAINTING INVITATIONAL

OCT. 12-19; THE RANCH AT LAGUNA BEACH

For the 16th time, Laguna Beach will play host to the nation's top landscape painters during the weeklong Laguna Beach Plein Air Painting Invitational. This beautiful city and its stunning coastline will serve as inspiration and subject matter for artists to recreate on their canvases as they compete for prestigious prizes and recognition. At the end of the week, the Collectors' Soiree and Public Exhibition and Sale will offer

Laguna residents and general art lovers the chance to view and purchase the works that were created during the course of the invitational. Proceeds from the event support the nonprofit Laguna Plein Air Painters Association. (949-376-3635; lagunapleinair.org)

ELIZABETH TURK

OCT. 12 - JAN. 25, 2015; LAGUNA ART MUSEUM

Mixed-media artist Elizabeth Turk is known for her breathtaking marble sculptures that play with the concepts of time, matter and space. In her solo exhibition for Laguna Art Museum,

she will showcase works from her "Cage" and "Collars" series, which juxtapose intricate, fluid-like designs with the harsh, solid materials from which they are made. The exhibition will also include LED-illuminated prints and a "cabinet of curiosities" comprising items that have served as inspiration to the artist. (949-494-8971; lagunaartmuseum.org)

LITA ALBUQUERQUE

OCT. 12 - JAN. 25, 2015; LAGUNA ART MUSEUM

As an acclaimed environmentalist, Lita Albuquerque has traveled the globe, creating art installations that speak to the connectivity of the environment and the universe. For her video installation at Laguna Art Museum, projections of the North and South poles will adorn the walls of the museum to complement the daylong performance piece that Lita will be creating Nov. 8 on Main Beach. (949-494-8971; lagunaartmuseum.org)

PERFORMANCES

"THE YEAR OF MAGICAL THINKING"

OCT. 8 - NOV. 2; LAGUNA PLAYHOUSE

Based on the acclaimed memoir by Joan Didion, "The Year of Magical Thinking" chronicles the life of Joan, played by Linda Purl, after the sudden death of her husband and the year following her loss. The sole character in this one-woman show must deal with the reality of death as well as care for an ill daughter while she navigates her way through a difficult grieving process. Although the production deals with themes such as loss and grief, it is also ripe with hope and triumph as Joan finds her way through the sadness and confusion. (949-497-2787; lagunaplayhouse.com)

ED ASNER IN "FDR"

NOV. 19-23; LAGUNA PLAYHOUSE

A beloved star of the big screen, Ed Asner portrays one of America's most treasured presidents, Franklin D. Roosevelt, in this one-man show as he reflects on his time in the Oval Office. Based on the



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A World Hunger bowl by John Barber

successful Broadway production “Sunrise at Campobello,” “FDR” examines the dramatic life of the 32nd president of the United States—from inauguration through World War II. (949-497-2787; lagunaplayhouse.com)

UPCOMING CONCERTS

ONGOING; THE COACH HOUSE, SAN JUAN CAPISTRANO

Smooth Sounds of Santana/Creedence Relived, Oct. 17, 8 p.m.; Dishwalla & Stroke 9, Oct. 18, 8 p.m.; The Dan Band, Oct. 24, 8 p.m.; Which One’s Pink, Oct. 25, 8 p.m.; Leon Russell, Oct. 26, 7 p.m.; Boingo Dance Party, Oct. 31, 8 p.m.; Eddie Money, Nov. 8, 8 p.m.; Marshall Tucker Band, Nov. 9, 7 p.m.; Toad the Wet Sprocket, Nov. 15, 8 p.m.; Casey Abrams, Nov. 16, 7 p.m.; An Unpredictable Evening with Todd Rundgren, Nov. 25, 8 p.m. (949-496-8930; thecoachhouse.com)

EVENTS AND CHARITY

A NIGHT AT THE COCOANUT GROVE

NOV. 1; ISLAND HOTEL, NEWPORT BEACH

This supper club-themed evening benefitting the Laguna Playhouse will transport guests back to the 1930s, 1940s and 1950s with a white-glove dinner service, cigar lounge and

entertainment from period performer Johnny Holiday, a big band orchestra conducted by Dean Mora and pin-up dance troupe The Satin Dollz. Guests also will be able to enjoy a night of swing dancing and live and silent auctions. Proceeds will support the continued operation of the 94-year-old Laguna Playhouse. (949-497-2787; lagunaplayhouse.com)

WORLD HUNGER BOWL

NOV. 6; SEVEN-DEGREES

Since 2008, the World Hunger Bowl has been held at various restaurants and event locations throughout the Laguna Beach community. Each year, proceeds benefit an organization dedicated to assisting the community’s hungry and homeless population with this year’s benefactor being the event’s parent nonprofit organization, Changing Souls. The highlight of the event is the silent auction, which features handcrafted bowls from various renowned and local artists. This year’s entertainment will be provided by folk singer Alice Wallace, and food will be donated by local restaurants. (949-280-2885; worldhungerbowl.org)

THE DIAMOND BALL

NOV. 8; THE RITZ-CARLTON, LAGUNA NIGUEL

For the second year in a row, The Diamond Ball—an event that raises funds for animal charities throughout Orange County—will benefit the Wounded Veterans Initiative run by Canine Companions for Independence. Featuring both silent and live auctions, a four-course dinner by the hotel’s Executive Chef Pedro Contreras and the Diamond Drop Extravaganza (where guests are able to donate gems to the cause in exchange for entry in an opportunity drawing), The Diamond Ball benefits a worthy cause—providing assistance dogs to help veterans regain independence after being injured—and provides an evening of fun and entertainment for those who attend. (thediamondball.org) **LBM**

TO SUBMIT YOUR EVENT: EDITOR@LAGUNABEACHMAG.COM.

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PHOTO BY JODY TIONGCO



ONGOING

Free yoga at Treasure Island Park

LIVE! AT THE MUSEUM SECOND

THURSDAY OF THE MONTH, 7-8 P.M., LAGUNA ART MUSEUM (949-494-8971; LAGUNAARTMUSEUM.ORG)

SAWDUST STUDIO ART CLASSES VARIOUS DATES/TIMES, SAWDUST FESTIVAL GROUNDS (949-494-3030; SAWDUSTARTFESTIVAL.ORG)

MONTHLY WINE TASTING PARTY FIRST FRIDAY OF THE MONTH, 6-9 P.M., LAGUNA CANYON WINERY (949-715-9463; LAGUNACANYONWINERY.COM)

ZEROTRASH BEACH CLEANUP FIRST SATURDAY OF THE MONTH, 10 A.M. TO NOON, VARIOUS LOCATIONS (ZEROTRASH.ORG/LAGUNA)

FIRST THURSDAYS ART WALK FIRST THURSDAY OF THE MONTH, 6-9 P.M. (FIRSTTHURSDAYSARTWALK.COM)

FREE YOGA IN THE PARK MONDAY THROUGH THURSDAY, AND SATURDAYS, 8 A.M., TREASURE ISLAND PARK (949-494-9928; YOGAINTHEPARK.BLOGSPOT.COM)

LAGUNA BEACH FARMERS MARKET SATURDAYS, 8 A.M. TO NOON, FOREST AVENUE AND LAGUNA CANYON ROAD
LAGUNA LAUGHTER YOGA SUNDAY THROUGH FRIDAY, 8 A.M., AND SATURDAYS, 10 A.M., MAIN BEACH (LYINSTITUTE.ORG)

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OCEAN EXPLORATION

Locals have a new place to shack up over at Pacific Edge Hotel—this summer, The Bungalows debuted its Sailor Jerry Bungalow, inspired by renowned American tattoo artist Norman Keith Collins, who was also known as “Sailor Jerry.” Decked out with branded Sailor Jerry paraphernalia—including sailor artwork by Norman, a customized pinball machine and surfboard—the bungalow will surely be a hot spot for entertaining on the hotel’s beachfront location. In addition to its eye-popping colors of aqua and orange, the bungalow features a private bathroom with a shower, a bar area, catered food and beverages, and a private oceanfront deck area. —A.T.



THE CAT’S MEOW

It’s time to raise some cash for the cuddly cats in our lives: The Blue Bell Foundation for Cats, which provides a home for felines whose owners can no longer care for them, kicked off a \$500,000 fundraising campaign Oct. 12 at Madison Square & Garden Cafe. Through the Meow Mixer and other events, the foundation hopes to raise enough money to provide needy cats with a forever home for years to come (it typically costs \$6,500 per feline to retire at the sanctuary). In addition, the campaign is designed to raise awareness for the little-known “cat retirement home” in Laguna Canyon. The Meow Mixer featured cocktails and hors d’oeuvres for guests. For more information about making a donation to the campaign, visit the group’s website at bluebellcats.org. —K.M.

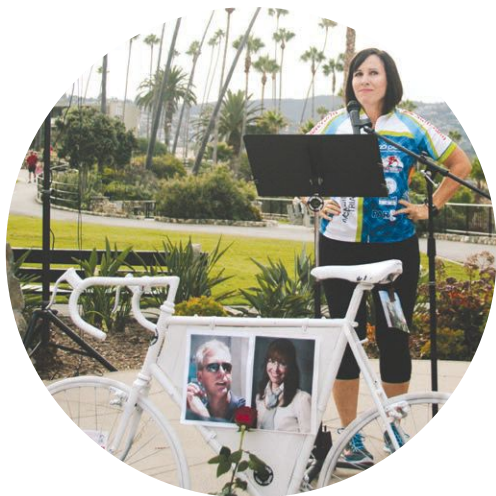


CELEBRATING CREATIVITY

When SOURCED., a California collective opened its doors, many people wondered why no one had thought to bring a group like this to Laguna sooner. Composed of like-minded and creative individuals who each boast specialized artistic talents, SOURCED. offers a unique opportunity for the artists to collaborate with one another on projects, and creates a one-stop shop of sorts for

interior, fashion or event design. Now, having just celebrated its first year of business, the group is showing no signs of slowing down. “SOURCED. started as a way to accomplish more, be more connected, pull together resources and strengthen individual businesses by working alongside each other,” says Michelle Mercado, the organization’s creative director. “[It] has become more than an

office space or a retail shop,” she continues. “It is a community of creative entrepreneurs doing what they love with the support of others.” With a new retail co-op that allows local artisans to sell their handcrafted goodies and plans for future classes in calligraphy, watercolor and floral design, there are sure to be many more anniversaries to come for SOURCED. —B.B.



SHARE THE ROAD, SAVE LIVES

Slow down, obey the law, share the road, and don't text and drive, Laguna resident Joan Marcus-Colvin advises motorists when asked for tips to prevent collisions with bicyclists. Joan has become a bike safety advocate since her husband John Colvin was struck and killed while cycling on Coast Highway in June. "John was a passionate cyclist who loved the hills and roads of Laguna Beach," his widow says. "If our efforts could make even the slightest improvement to road safety, then John's untimely death will not be in vain." And John is not the only one to have died while cycling on Coast Highway—less than a year earlier, Debra Deem was hit and killed by a minivan. Joan is hopeful that a new state law, which requires 3 feet of space between vehicles and bicyclists, will help save lives. Of course, there are steps that bicyclists can take to protect themselves, too. While Joan admits that she's no expert, she urges cyclists "to follow the laws like any moving vehicle." "Wear crazy bright colors and safety gear such as lights and helmets," she continues. "[And] ... ride with your friends. A group of cyclists are so much more visible than a single rider." Reflecting on the day her husband was hit, Joan says, "I drove by the accident on my way home and saw emergency vehicles still on site and then walked in the house and saw his bike gone. I knew instantly it was him." It has been four months since the crash that took John from his wife and two college-age daughters. "He was an incredible father and husband, and we miss his presence every day," Joan says. For her, part of moving forward is encouraging action by the city, motorists and bicyclists to prevent this kind of tragedy from affecting other families. That's a mission we strongly support, too. —S.S.



ONE FOR THE DOGS

Laguna resident Judie Mancuso was the driving force behind legislation signed by California Gov. Jerry Brown in August, giving restaurants the option (starting Jan. 1) to allow pet dogs in their outdoor seating areas unless a city or county prohibits it. Although many restaurants have permitted pooches on their patios for years, the practice was technically illegal in the state. AB 1965, authored by Assemblywoman Mariko Yamada, was proposed by Judie after a restaurant worker told her it was against the law to bring her two Chihuahuas on the patio although she had done so at another location in the chain. "I said, 'That's a law that needs to be changed,'" Judie recalls. "... You want to take ... [your dogs] with you to be a part of your day and part of your life." Animal issues are close to Judie's heart: Previously, she championed a pet lover's license plate that raises money for free and low-cost spay and neuter services. —S.S.



KING OF THE KICKFLIPS

Though Nyjah Huston was barely out of diapers when Tony Hawk put skateboarding on the map, the 19-year-old is now sweeping the floor with his competition in the skateboarding world. The Laguna Beach resident (who also boasts a home in the hills of nearby San Juan Capistrano) has officially swept the Street League Skateboarding season, most recently taking the grand prize at the 2014 Street League Skateboarding Nike SB Super Crown World Championship on Aug. 24 in New Jersey to continue his undefeated streak. Along with the trophy and bragging rights, Nyjah was awarded \$200,000 in prize money—not a bad haul for a summer job. In addition, the young boarder's epic season was made even more so at the ESPY Awards in July, where he was voted Best Male Action Sports Athlete for the second consecutive year. Congratulations on a great summer, Nyjah! —B.B.

SHORT FILM FEATS

Two films with ties to Laguna Beach were recently named winners at the 2014 Best Shorts Competition, a La Jolla-based contest that recognizes superlative short films and media projects from filmmakers around the world. The films—both of which were produced and submitted by Jeanne Meyers, Wendy Milette and Anabelle Vo of The My Hero Project in Laguna—cover notable, local female conservationists. “The Kelp Lady” short documentary covers the work of Nancy Caruso, a marine biologist who has dedicated her time to restoring Southern California’s kelp forests in order to preserve several endangered species. Similarly, “Saving the Canyon” documents the work of Mary Fegraus, the founding executive director of Laguna Canyon Foundation, who played a pivotal role in preserving the South Coast Wilderness area, which includes Laguna Coast Wilderness Park and Crystal Cove State Park. Both entries received an Award of Merit, which distinguishes notable artistic and technical productions. Laguna owes many thanks to these women for fighting to preserve its natural habitat and, hopefully, these awards will alert even more people to their causes. —B.B.



The winners of the 2014 Best Shorts Competition (from left): Anabelle Vo, Jeanne Meyers and Wendy Milette of The My Hero Project in Laguna Beach



SURFBOARDS ON PARADE

Given its “Surf City” moniker, it is no wonder that Huntington Beach chose to raise funds for skin cancer treatment and prevention by utilizing the talents of legendary surfboard shapers. In August, the Rotary Club of Huntington Beach launched the Surfboards on Parade exhibit, which called for 28 boards to be placed on display around the city. Locations such as the Shorebreak Hotel, Huntington Beach Art Center and Duke’s restaurant are housing the boards that have been shaped by the likes of Tim Bessell, Robert August and Chuck Dent, and adorned with the work of celebrated artists such as Andy Warhol and John Van Hamersveld. Laguna Beach’s very own Wyland also lent his skills in collaboration with shaper Tim Stamps to create a great white shark-bedecked piece. On Oct. 11, the creations were displayed at The Waterfront Beach Resort during the Night of a Million Waves Gala and Art Auction, where they were auctioned to the highest bidder. Proceeds from the event will go to the Hoag Family Cancer Institute to support skin cancer research and education. —B.B.

\$3 MILLION



THE ESTIMATED
VALUE OF MARIJUANA
PLANTS FOUND
GROWING IN LAGUNA
COAST WILDERNESS
PARK IN AUGUST

RAISE THE ROOF

A rooftop deck may be coming soon at Rock’n Fish restaurant, which serves up seafood, steaks and drinks in the historic Heisler Building at 422 S. Coast Hwy. in downtown Laguna. The Planning Commission voted in September to recommend approval of the project, which next must be considered by the City Council—that hearing is scheduled for Oct. 21. If the council gives a green light to the project, architect Todd Skenderian says structural drawings would be submitted to the building department as soon as possible. The construction timeline is unknown, but once complete, diners would be able to enjoy ocean views while sipping a cocktail such as the eatery’s signature Navy Grog, made with Bacardi rum and fresh tropical juices topped with a layer of Hawaiian dark rum. Now that’s a rockin’ way to celebrate an afternoon or evening in Laguna. —S.S.



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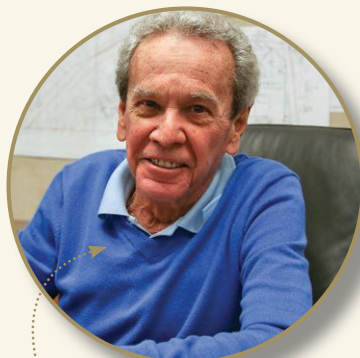
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MEET THE CANDIDATES: 2014 CITY COUNCIL ELECTIONS



On Nov. 4, Lagunans will head to the polls to vote for the candidates who will take three of five seats on the City Council. Two incumbents and five newcomers vie for the coveted spots—and to be the next change-makers of our great town. Here, get to know your contenders before the big day.



KELLY BOYD (INCUMBENT)
OCCUPATION: RETIRED

What are you most passionate about?: Making Laguna Canyon Road safe for bikers and pedestrians
Why are you the best person for the job?: [I'm a fourth-generation Lagunan, and] my history and knowledge of our community. [I use] common sense.



ELI GROSSMAN
OCCUPATION: RETIRED

What are you most passionate about?: Hiring of a new police chief—from outside the cesspool that the Laguna Beach police have become—at a minimum, up to bringing in the Orange County Sheriff's Department for a clean sweep. ... This decision will have the biggest influence on whether our local community advances by bringing back ethics and morals to our law enforcement officers.
Why are you the best person for the job?: I have the ethics and morals needed to be a good judge of character, which, sadly, is currently lacking in our elected and selected leaders.



MICHELE HALL
OCCUPATION: COMMUNITY VOLUNTEER/LIFELONG RESIDENT/MOTHER

What are you most passionate about?: I am passionate about my one-page mandate for renewal, which is a call for our town to unite in an effort to recalibrate the decision-making process at City Hall, which is often more controversial than the actual issues. So, even when we have differences, we can once again have a sense of fairness in our local government.
Why are you the best person for the job?: I am the first of my generation to run for City Council, and my proven strength is innovation and the ability to recognize a good idea or new approach that brings change for the better. I am not enmeshed in city bureaucracy or captive to partisan politics, so I don't answer to special interests—just my conscience and the people I serve.
Website: michelehallforlaguna.com

*Save
the Date*

OCT. 20:
Last day to register to vote
NOV. 4:
General Municipal Election

**TONI ISEMAN (INCUMBENT)**

OCCUPATION: PROFESSOR
OF COUNSELING SERVICES AT
ORANGE COAST COLLEGE

What are you most passionate about?: Public safety and quality of life for our residents. Creative solutions for traffic and congestion are needed to ensure that Laguna remains the town we love in spite of the explosive development that surrounds us.

Why are you the best person for the job?: My history of effective problem solving—the free summer shuttle, police aides that direct traffic, limiting left turns on southbound Coast Highway. ... I see problems; I seek practical, cost-effective solutions. Moving the utility poles off Laguna Canyon Road for public safety and double-decking ACT V [parking lot] to reduce congestion are on the table. I need to be there to ensure we move forward.

Website: toni4laguna.com

**JON MADISON**

OCCUPATION: OWNER OF
MADISON SQUARE & GARDEN
CAFE/30-YEAR RESIDENT

What are you most passionate about?: Parking and filling up the [approximately] 33 empty store-fronts in Laguna Beach—[these] actually go hand in hand.

Why are you the best person for the job?: I bring a fresh, new insight to the city. I am not only a long-term resident, I am also a business owner. I can see the city's needs from two perspectives: I have served on the Heritage Committee for the past 15 or so years, and so I do want to preserve our history and, at the same time, advance Laguna into the 21st century.

Website: madisonforcouncil.com

**PAUL MERRITT**

OCCUPATION: TRUST
ADMINISTRATOR

What are you most passionate about?: Conserve city taxpayer dollars; enforcement of traffic laws and halting overdevelopment in our rural Laguna Canyon.

Why are you the best person for the job?: As a former elected official, planning commissioner and parks director [in south Orange County], I offer seasoned, practical and proven experience. For example, I filed the recent Laguna ballot petition that helped save taxpayers \$35 million and defeat a four-story parking garage in downtown. Laguna is our masterpiece—as a council member, my duty is to protect our people and our city treasure. We need some new direction.

Website: paulmforcouncil.com

**ROB ZUR SCHMIEDE**

OCCUPATION: URBAN PLANNER

What are you most passionate about?: Opening up City Hall. As our new City Council confronts many important future decisions, I want to dispel any mystery about how those decisions are made, and for residents to trust that I will listen carefully to the public debate and communicate responsive, transparent reasons for my individual votes.

Why are you the best person for the job?: In one word: experience. My 36 years in a public and private sector career in planning and economic development, and more than 13 years of community service on our city Planning Commission, are unmatched by any other candidate. I have a verifiable track record of tackling complex issues, managing large budgets and completing important projects. Most importantly, I am known for my ability to forge consensus by understanding all sides of an issue and identifying common ground before acting.

Website: voterobz.com LBM

COMMUNITY

CRYSTAL COVE ALLIANCE GALA

1 Todd Lewis, Laura Davick, Harry Helling, Lisa Mangat, Brian Ketterer **2** Leslie Adams, Nicole King, Kerry Herbert, Laura Hoopis, Gina Woods **3** Michael and Tricia Berns **4** Jason and Kim Hansen **5** Samuel Vegas, Aimee Richter, Kiwan Anderson **6** Dale and Jennifer Niemi **7** Crystal Cove Alliance dinner held on the bluff top



J. CHRISTOPHER LAUNI PHOTOGRAPHY



From the beach to the bluff top, Crystal Cove Alliance's (CCA) 12th annual gala did not disappoint on Sept. 27—albeit the soiree had to make a last-minute location change. The event was originally scheduled to be held on the beach—hence the theme, “Back to the Beach”—but the recent high tides had washed away much of the shoreline—so back to higher ground it was. Happily, the nearly 400 guests that attended did not look disheartened at all, as they mixed and mingled during cocktail hour, sipping on signature drinks and hors d’oeuvres provided by Montage Laguna Beach while perusing silent auction items. After sunset on the bluff top, guests were led inside an elegant tented space where they dined on a three-course gourmet dinner by The Resort at Pelican Hill and listened to supportive words of thanks from Harry Helling, CCA's president and CEO, and Laura Davick, founder and director of external affairs. In between dinner and dessert, an exhilarating live auction was held, which included sought-after packages such as getaways to CCA's historic cottages and trips to Montage Hotels & Resorts destinations. When all was said and done, more than \$300,000 was raised to support the organization's mission of preserving the beloved state park for generations to come. (crystalcovebeachcottages.org) —A.T.

COMMUNITY

LAGUNA DANCE FESTIVAL GALA PERFORMANCE



1 BodyTraffic performers 2 Gonzalo Garcia (top row, third from left) and dancers from Laguna Dance Theatre 3 Jodie Gates, Desmond Richardson (front row) with Complexions Contemporary Ballet dancers 4 Misty Copeland, Gonzalo Garcia 5 Lorena Feijóo, Jodie Gates, Misty Copeland 6 Edie Tonkon, Jenna Graves, Joy Dittberner 7 Misty Copeland, Gonzalo Garcia, Jodie Gates, Desmond Richardson, Lorena Feijóo



CHRISTIE BALL



BARBARA MCMURRAY



CHRISTIE BALL



CHRISTIE BALL



BARBARA MCMURRAY



BARBARA MCMURRAY

Laguna Dance Festival celebrated its 10th season with a star-studded, sold-out gala performance Sept. 13 at Laguna Playhouse. Misty Copeland of American Ballet Theatre—a prodigy who got her start in San Pedro, Calif.—captivated the crowd in her classical performance of “Coppélia Pas de Deux” with dance partner Gonzalo Garcia of New York City Ballet. Also, acclaimed dancer Desmond Richardson impressed with a solo; San Francisco Ballet’s husband-and-wife team Vitor Luiz and Lorena Feijóo wowed in their duets; and Gonzalo, clad in a bright red outfit, was striking in his jazzy solo number. Kelly Sneddon and Terk Waters of Complexions Contemporary Ballet performed a spiritual piece to “Amazing Grace,” while a Complexions troupe later presented a tribute to Stevie Wonder’s music. Another highlight was the production of “Ekphrasis,” commissioned by the festival, Laguna Art Museum and Laguna Beach Live! Choreography by Bernard Gaddis and music by Alan Chan, both inspired by the museum’s “Lotus Land” painting by Lee Mulican, were performed together to live music. Then, a post-show reception allowed VIP ticket holders to meet the dancers. The multiday festival of master classes and performances concluded with a gala matinee Sept. 14, when attendees had the opportunity to meet Misty, who signed copies of her New York Times best-selling book, “Life in Motion: An Unlikely Ballerina,” as well as pointe shoes and posters brought by fans. (lagunadancefestival.org) —S.S.

COMMUNITY

ARIS FALL FASHION EVENT

1 Karen Baldwin, Sandra Alexander, Sharon Helfand 2 Valerie Ahern, Cindy Borella, Brenda Guerrero 3 Lori Gladstone, Brandee Bianchi, Treva Noriega 4 Amanda Hogan, Anna Baez 5 Lisa Heil, Lori Gladstone, Alison Cottrell



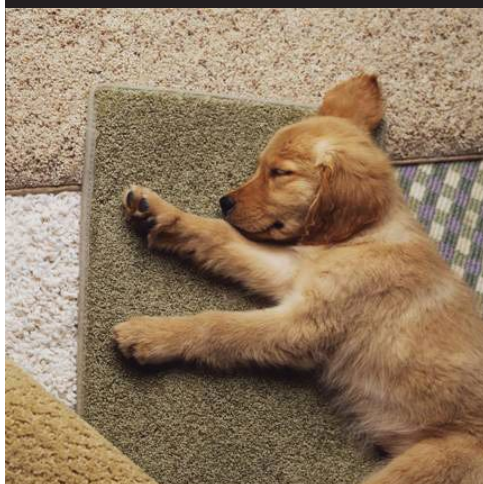
JODY TIONGCO



The evening of Oct. 2 proved to be a perfect time for fashion and philanthropy at one of Laguna Beach's most beloved boutiques. Aris—Trey Russell's expertly curated shopping destination for the city's most fashionable—played host to local fashion stylist Lori Gladstone as she demonstrated ways to marry fall style with the season's seemingly endless summer heat. Lori prepared six head-to-toe looks while guests sipped Champagne and admired the options. What made this fashionable night even better was the presence of Heels2Heal, an organization dedicated to promoting healing and education for underprivileged, critically ill and abused children. Currently, Heels2Heal is raising funds for Children's Hospital of Orange County's (CHOC) teen room, a fun and relaxing space designed specifically for adolescents being treated at CHOC. To support this cause, 20 percent of each purchase (as well as funds raised from the purchase of opportunity drawing tickets) directly supported the Heels2Heal mission. (heels2heal.org) —B.B.

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COMMUNITY

18TH ANNUAL PET PARADE AND CHILI COOK-OFF

1 Monster 2 Daisy 3 Jupiter 4 Rusty 5 Max, Bear



JESSICA CASPERSON



Every dog has its day, and that was certainly the case at the Laguna Board of Realtors' 18th annual Pet Parade and Chili Cook-off, which took place Sept. 28 at the Tivoli Too! grounds. Dozens of dogs and cats—and even birds and a calf—along with their “pet parents” united to support the annual Realtors' fundraiser, a benefit for The Blue Bell Foundation for Cats, Laguna Beach Animal Shelter, Laguna Board of Realtors & Affiliates Charitable Assistance Fund and Pacific Marine Mammal Center. In addition to a talent show, which gives awards such as Most Handsome Male and Prettiest Female, the humans had the opportunity to taste chili from numerous local organizations, including Firebrand Media (which publishes Laguna Beach Magazine), Surterre Properties and Union Bank. Don't fret—our furry friends were not forgotten; local pooch boutiques such as Anything Canine and Coast Pet Supply & Grooming handed out dog-friendly treats. All in all, more than \$20,000 was raised to support the work of our town's animal-focused nonprofits. (lbr-caf.info) —A. T.



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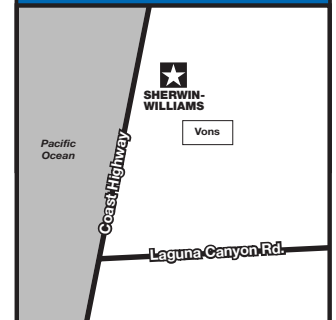
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COMMUNITY

ROMANCE OF THE MISSION GALA

1 Eden and George O'Connell, Mechelle Lawrence Adams 2 Bill Davidson, Borre Winckel, Gary Urban 3 David Burnham 4 Monsignor J. Michael McKiernan, Don Dorkowski 5 Megan Zacks, Kevin O'Connell 6 Teddie Ray, Michael Bryan 7 Bette Aitken, David Burnham, Wylie Aitken



CARLA RHEA



Set against the ruins of the Mission San Juan Capistrano's Great Stone Church, Broadway star David Burnham serenaded the audience with show tunes during the Romance of the Mission gala fundraiser Sept. 12. On this sultry summer night, David captivated the crowd as he crooned classics from a variety of musicals as well as a moving rendition of "When the Swallows Come Back to Capistrano." Following the concert, the crowd moved into the courtyard's garden setting for an elegant candlelight dinner presented by The Ritz-Carlton, Laguna Niguel. A record 480 guests dined on a four-course meal of Dungeness crabcake, an artistic cucumber-wrapped salad, sweet and spicy prawns, beef tenderloin, and almond praline and chocolate torte for dessert. During this special evening, the Mission Preservation Foundation honored the El Viaje de Portolá equestrian group, which embarks on a three-day horseback riding trek every year to raise money for charitable causes including the mission. Also at the gala, an opportunity drawing featured a Ritz-Carlton getaway, Montana Sporting Club experience and 18-karat white gold bracelet donated by Roberto Coin boutique at Fashion Island. The black-tie benefit gala raised an estimated \$260,000—a record—to help preserve the mission, a historic jewel, for generations to come. (missionsjc.com) —S.S. LBM

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TEMPTING TREATS

When some of Laguna's top chefs aren't cooking in their own restaurants, they can be found in someone else's. Take a look at their not-so-secret indulgences around town.

By Sharon Stello | Photos by Jody Tiongco



The panna cotta at Broadway by Amar Santana is one of Eva's Caribbean Kitchen chef Eva Madray's favorites.

WHEN ONE OF LAGUNA'S ACCLAIMED CHEFS—who has bona fide culinary credentials and can whip up just about anything their palate desires—recommends a dish at another restaurant in town, you can be sure it's worth the trip.

Here, five local chefs share their guilty pleasures at local eateries, from tantalizing entrees to decadent desserts. So go ahead, take their word for it and indulge in some of these tempting treats during the holiday season, or any time.

BOURBON VANILLA BEAN PANNA COTTA Broadway by Amar Santana

Eva Madray, owner and chef of Eva's Caribbean Kitchen, divulges that her favorite dessert is the bourbon vanilla bean panna cotta with strawberry sorbet, chocolate pearls and tarragon at Broadway by Amar Santata. When asked in August, she admits: "I have had [the panna cotta] twice in the last two weeks. ... The tartness and sweetness of the strawberry sorbet;

the beautiful, round, chocolate mounds when taken with a bit of strawberry sorbet ... and a spoonful of panna cotta, for me [is] heavenly bliss in my mouth." The treat's taste is not the only thing that brings her back time and again, but also her friendship with the chef. "Amar and I can catch up on our lives and mutual friends in an hour after not being out and about for over eight months," Eva shares. "Being with an old friend and eat[ing] his panna cotta ... makes it all the more exciting. I can easily consume two servings on my own."

CHARRED SHISHITO PEPPERS

Three Seventy Common Kitchen + Drink
Charred shishito peppers are K'ya Bistro chef Craig Connole's weakness when he goes out to eat with family at Three Seventy Common Kitchen + Drink. Craig has been indulging in this tasty small plate dish since the restaurant



Chef Craig Connole of K'ya Bistro loves to nosh on Three Seventy Common Kitchen + Drink's charred shishito peppers.



opened in 2011. "When we go there, the whole family eats them," he shares. The mild Japanese peppers—about one in 10 pack some heat—are prepared with olive oil, smoke, lime, salt and aioli. "It's just something I wouldn't normally get, and you wouldn't think they would be so good, but we eat them up like popcorn. They're delicious," he says. Craig and his family head over to Three Seventy Common every once in a while, but don't need to reference the menu to know what their first order will be for the meal. "Every time we go back, we start with that," he says. "... They're a treat."

CALAMARI TACO La Sirena Grill

Cafe Zoolu co-owner and chef Michael Leech rarely has time to venture into Laguna's dining scene because he works six nights a week preparing standout dishes for his own customers.



Cafe Zoolu
co-owner and chef
Michael Leech
dines on La Sirena
Grill's calamari tacos.

But when he does have a night off, and doesn't feel like cooking, he can be found at the same place every time: La Sirena Grill. The eatery's Mexican food is so satisfying—and convenient since it's located near his home—that Michael finds no reason to go anywhere else, even ordering the same dish: the calamari taco. The calamari is sauteed and served in a handmade corn tortilla topped with spicy aioli sauce, guacamole and "Sirena cabbage," a blend of onions, cabbage and cilantro. "It's tender, and they've got a great sauce on it and it's chock-full of great stuff," Michael says. "... They always seem to use fresh ingredients." Michael may not go every single week, but finds himself grabbing dinner there "quite a few Mondays."

SOFT TACOS

Papa's Tacos

Craig Strong, executive chef of Studio at Montage Laguna Beach, reveals that his guilty pleasure is

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Executive Chef Craig Strong at Montage Laguna Beach indulges in the soft tacos at Papa's Tacos for a quick bite.



Papa's Tacos in Laguna Beach. Stopping at this hole-in-the-wall eatery for traditional Mexican food has become a regular habit for this 2009 James Beard Award semifinalist. "I go to Papa's Tacos once a week and get either the soft mahi mahi or chicken tacos," Craig says. "They are authentic and fresh." The fish is grilled with a little salt and pepper, then loaded onto two 6-inch corn tortillas with cabbage and cheese. The chicken, which can be grilled or prepared "machaca" style—shredded and simmered with tomatoes and onions—comes with lettuce and cheese. Extra topping options include guacamole, sour cream, sliced tomatoes, homemade pico de gallo, hot salsa or extra cheese. "Try their hot sauce," Craig recommends. "It is the perfect spicy hot sauce. ... I tell all my friends about this place when they come into town."

DATE SHAKE

Active Culture

Maro Wood Grill may be home to Orange County's favorite after-dinner indulgence—the restaurant won a 2014 Golden Foodie Award for Most Delicious Dessert (a dish called The Dark Horse)—but chef Debra Sims still enjoys sweet treats at other restaurants when she has the rare opportunity to dine out. The Le Courdon Bleu-trained chef, who combines a passion for sustainable, seasonal cuisine with a mastery of wood-fired grilling, typically works six nights a week, but when she has a moment to venture out, she enjoys the date shake at Active Culture. "That is where I get my sweet fix," Debra shares. "I love the fact that they ... make their own raw, organic almond milk. The organic dates give it such a sweet and chewy texture." Vanilla frozen yogurt—organic, of course—forms the base for the shake, which also incorporates walnuts, although Debra subs those out for more slivered organic almonds. As she says, "[It's] so yummy." LBM



Chef Debra Sims of Maro Wood Grill has a sweet tooth for Active Culture's creamy date shake.



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BEACH BOD AFTER BABY

Christina Sinclair, a local fitness instructor, new mom and founder of Beach Babe Fitness, shares her tips for balancing health and motherhood.

Section by Bria Balliet



Christina Sinclair, local fitness instructor and new mom, has learned to balance fitness and baby.

Laguna Beach Magazine: What encouraged you to make fitness and teaching your vocation in life?

Christina Sinclair: I was an actor ... and it just got to the point where I was getting more joy out of teaching than I was out of auditioning. ... I was like, "What am I doing? Isn't it about being happy?"

LBM: What was it like being a full-time instructor while carrying your son?

CS: I taught up until two days before I gave birth. I told myself I would teach up until my due date. I was supposed to teach [the day I went into labor].

LBM: How did you keep yourself motivated to workout during your pregnancy and, now, as a new mom?

CS: I was so exhausted throughout my entire pregnancy. ... That was the hardest part of staying motivated—the exhaustion. [But] because I didn't have a choice—because it

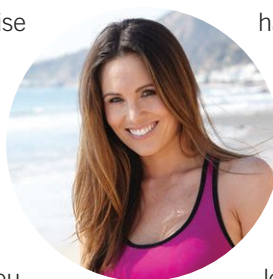
was my job—teaching and exercise was the only thing that made me feel better. So, I always encourage people to set a schedule ... and [maintain] that schedule. ... [Keep] it in your calendar as much as you would a meeting for work. You can't just not show up—that's your commitment so you can't really make an excuse for it.

LBM: What are some tips for moms-to-be for working out?

CS: Throughout your pregnancy, you can [typically] continue doing what you've been doing in the past. There's no reason to cut back, especially not right away. [Listen] to your body, and if something is uncomfortable, don't do [it].

LBM: How do you keep a healthy diet when the life of a new mom is so busy?

CS: I feel like if you're working out really



hard, you can eat more and give in to those indulgences more, ... but pay attention to the quality of the food. I don't pay much attention to the quantity [of what I eat], but I pay attention to the quality.

LBM: What's the biggest challenge of having a career in fitness?

CS: We all have off days. Even if I'm not feeling good or motivated ... [I] have to bring that energy or else [the] class isn't going to be a good class.

LBM: How do you balance work and the new baby?

CS: It's really hard. ... There are just not enough hours in a day, and that's the hardest part about being a mom. It's hard to sacrifice the things that you love. ... It's almost like you can choose to do everything 50 percent or you can cut back and really [focus on] your priorities. He's my priority now.



The comfy **ZIPPY BALANCE CAPRI**, \$84, at Athleta, Fashion Island, Newport Beach, accommodates weight fluctuations, letting you wear them before and after baby. (949-717-6650; athleta.gap.com)



The flattering yet functional **MELISSA TOP**, \$70, at The Spa at The Resort at Pelican Hill, Newport Coast, features a peplum detail that hides a post-baby tummy as your body is bouncing back into shape. (855-315-8214; pelicanhill.com)

ACTIVE MOM MUSTS

Even with a little one in tow, these products will keep you motivated and moving.

Getting in shape before and after baby is a challenge. Here, Christina Sinclair of Beach Babe Fitness recommends a slew of must-haves to help new moms and moms-to-be stay fit while looking their best. *LBM*



Christina loves exercising with her **TONING-TOWEL**, \$35, available online, which helps engage all the muscles in the body during workouts. (949-290-8046; toweltoneing.com)



Made from recycled blown glass, the **BOTTLESUP 22-OUNCE WATER BOTTLE**, \$29.95, at Ritual Yoga, Laguna Beach, keeps you hydrated during class. (949-715-7005; ritualyogaarts.com)



Christina recommends the **YOGA TUNE UP THERAPY BALLS**, \$11.95, at YogaWorks, Laguna Beach, for massaging tense and tired shoulders caused by carrying a little one. (949-415-0955; yogaworks.com)

AROUND THE WORLD

Whether you're a global traveler or just an admirer of ethnic artifacts, these tips and tricks will bring a sense of international flair into your home.

Section by Somer Teiwani



Handcrafted items from faraway destinations bring a sense of sophistication to any space.

YOU DON'T HAVE TO BE A CONNOISSEUR OF Turkish textiles, have an encyclopedic knowledge of Asian rarities or have your pulse on the latest in Parisian flea markets to incorporate global design in your home's decor. The shrinking world means more ethnic fabrics and handcrafted artworks are easily accessible and, therefore, effortlessly added to traditional or modern spaces.

Laguna Beach interior designer John Wooden says you can rely on vintage pieces like pottery or furniture, and mix artifacts from your travels, to give your home an acquired global feel. "Stay away from manufactured products and stick with handcrafted furnishings," he cautions. "When you get one-of-a-kind pieces, especially

from your travels, it's so much more interesting and adds an authenticity. It creates a space that can't easily be duplicated."

John, who has been a designer for more than 20 years, says his greatest influence was his time studying in Paris. Now, when he travels to discover new decor finds for clients' homes, he likes to search the flea markets in Paris, Antwerp in Belgium and Bali in Indonesia, which he says are all incredible resources. Globally, certain regions are known for their handcrafted items. For instance, John favors Moroccan and Tibetan rugs for their texture, colors and patterns, and Bali for its hand-carved pieces.

If you do plan on picking up items while

traveling, John advises to research the right shippers so that you'll have a reliable resource to transport your finds. "If not, you can always buy small, interesting items you can pack with your dirty clothes so they don't break in your suitcase," he adds. "And some artwork can be rolled in a tube and later framed."

If global shopping isn't in your budget this year, think locally. "... Juxtaposition in Newport Coast always has really interesting things they curate, and Lee Stanton has a place called Stash [at South Coast Collection in Costa Mesa] that is really cool and has a lot of great products," he says.

One of the biggest challenges with global design is making it look cohesive. Infusing a Tibetan aesthetic with a French flair isn't as easy as decorating in an all-modern style or even all art deco. Mixing and matching colors, patterns and textures from different regions, and even different time eras, can get complicated. John says to simply choose colors and materials that complement each other. For example, unless you are going for a rainbow scheme, limit the color palette to three or four main hues within the same tone—think bold shades and pastels.

The best thing about global design? Your home won't look like anyone else's. Think outside the box when it comes to decorating with your new finds. John saw an image on Instagram of wooden clogs from Holland that were painted in different colors and covered a whole wall. "I've also taken the bottom wheel portion of cobra baskets and created a grid of them on a wall in a contemporary home—it created a stunning arrangement of natural elements. And you can also take beautiful Balinese wood carvings and create an arrangement with an odd number—like 21 beautiful wooden birds arranged on a wall."

Whichever way you style your home, one thing is for sure: It will be just as distinctive as the memories that got you there.

GLOBAL STYLE

Outfit your home in worldly pieces found right here in Laguna.

There's no need to travel halfway around the world to find unique artifacts to adorn your abode; several local decor shops already have put in the mileage for you. Here, discover our top picks for making an international impact. **LBM**



WILDWOOD'S KIKI LAMP, price upon request, at Between the Sheets, Newport Beach (949-640-9999; betweentheshheetsinc.com)



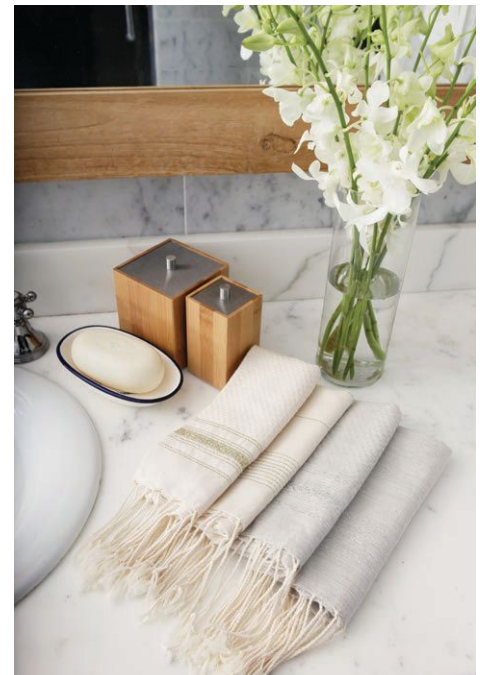
MOROCCAN POUF, \$199, at Odyssey Imports, Laguna Beach (949-272-0129; odyssey-imports.com)



OGGETTI'S BAMBOO DRUM SUSPENSION LIGHT, \$770, at Lightopia, Laguna Beach (949-715-5575; lightopiaonline.com)



COUNCIL'S CHU BUFFET, price upon request, at von Hemert Interiors, Laguna Beach (949-494-6551; vonhemertinteriors.com)



TURKISH HAND TOWELS, starting at \$18, at Nuance Boutique, Laguna Beach (949-494-8833; lisamcdennnon.com)

TRANSATLANTIC TRAVELS

Founded by South African native (and current Laguna Beach resident) Richelle Lavin, Soul of Africa Travel shares the beauty and history of the country with Californians.

By Kate Miller



A trip to South Africa yields a peek into its wild beauty.



Richelle Lavin, a South African native, takes clients on unforgettable journeys to her home country.

DESPITE 20 YEARS IN THE UNITED STATES, Richelle Lavin still has Africa in her blood. Born and raised in South Africa, Richelle immigrated to the U.S. to finish her college degree at the University of California, San Diego. After a career in the corporate world and starting a family, she found herself longing for her home country.

“That yearn for Africa was always calling to me,” Richelle says. “I’ve always loved to travel and explore, so Soul of Africa Travel just seemed like a natural transition.”

As a boutique travel agency that tailors each trip for the specific client, Soul of Africa Travel

takes vacationers into the heart of Africa, exploring everything from the expansive savannahs and wildlife to the historic cities that dot its coastline. “[Soul of Africa Travel] combines my love of culture, wildlife and environment,” she says. “Now I have the ability to share my passion with those who are interested and want to experience the same sort of thing.”

Laguna Beach Magazine: Why did you decide to start Soul of Africa Travel?

Richelle Lavin: I worked for quite a few Fortune 500 companies, and then I started a

family. I’m sure many women have reached this fork in their life, where they’ve worked so hard to accomplish something in the business world and then they start a family. [Soul of Africa Travel] was a natural way for me to raise my kids and still [contribute] to society. If I was going to be away from my kids, I knew it was going to be something that was meaningful.

LBM: Why did you choose to base your company in Laguna Beach?

RL: One of my favorite cities in South Africa is Cape Town, and it’s very much like Laguna

Beach. It's built into the hillside—it's a cross between every sort of culture. ...[Laguna Beach] was a community that would appreciate and understand what I was trying to do. Residents of Laguna like to travel and to explore new adventures, so I thought my company would resonate with my peers.

LBM: What does a typical trip to Africa entail?

RL: Each trip that I plan is bespoke, which means that it's tailor-made per the client's request. What I really like to do is meet in person and get to know the individual. I always recommend a few key attractions: a visit to Cape Town, ... a tour [of] the [Cape] Winelands, ... a safari, ... a tour of historical places that played a part in Nelson Mandela's history, ... the Okavango Delta. We can do it from the most luxurious to

the most comfortable, modest safari.

LBM: What are your favorite parts about taking people to Africa?

RL: Road tripping through in a cruiser has been one of my favorite memories as a child, so I try to include that in every itinerary I create for a client. It's just really the history and culture of it. [Many people] think of Africa as this Third World country that wouldn't have this much history and influence, but it's so dramatic and romantic.

LBM: What are your favorite things about Laguna Beach?

RL: Growing up in South Africa, [it was] a small community. You know everyone and everyone knows your parents—you feel like you

really belong. The No. 1 thing that resonated with me when I moved to Laguna was the community ... we're all involved in making the city a better place.

LBM: What do you hope these trips will bring to your clients?

RL: Perspective. I would like my clients to have a better appreciation of global conservation and social relations, to foster love for Africa and to enjoy themselves—to disconnect themselves from their busy lives and give themselves the gift of connecting to the earth and other people. **LBM**



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FAMILIES FOR PHILANTHROPY

Laguna's parents and kids take pride in working together to help the community.

By Vicki Hogue-Davies | Illustration by Shaylene Brooks





The Ford family cleans the streets on the first Saturday of every month with ZeroTrash Laguna.



Ophelia Chapman plants new shrubs on a trail.



May Chapman gives back with her family at the Laguna Food Pantry.

“I REALLY BELIEVE VOLUNTEERING TOGETHER STRENGTHENS FAMILIES. IT HELPS THEM STAY IN REGULAR CONTACT, AND WORKING TOGETHER ON A COMMON PROJECT CAN INCREASE SELF-CONFIDENCE AND PRIDE.”
—KATHLEEN WENGER

Hannalie and Gavin Greene, ages 11 and 7, respectively, can often be found helping set up chairs and tables for the monthly meeting of Transition Laguna Beach, a grassroots group that installs edible gardens and takes on water- and energy-conservation projects to reduce dependence on petroleum. With their parents, Taylor and Cindy Greene, the kids enjoy working for a cause in which the family firmly believes: self-sustainable living.

The same is true for the Chapman family—Jonathan, Jennifer and 10-year-old twins May and Ophelia—who volunteer for the Laguna Canyon Foundation because they love the outdoors and want to help preserve and protect Laguna’s open spaces. Meanwhile, single mom Katie Ford and her daughters, Hana, 11, and Sydney, 8, participate in ZeroTrash Laguna’s monthly cleanups to keep garbage out of the ocean. And Peri Doshi-O’Neill, her husband

Craig O’Neill and children, Gavin, 8, and Sarina, 5, assist the Laguna Food Pantry and Friendship Shelter to help people in need.

For these families, community service brings as many benefits for both the adults and younger philanthropists as it provides for others. Volunteering creates bonding time while also instilling in children a desire to give back—a quality inherent in the Laguna community, now entering the annual charity gala season to support a host of worthy causes.

OPENING EYES AND HEARTS

“I really believe volunteering together strengthens families,” says Kathleen Wenger, a marriage and family therapist from Laguna Beach Counseling. “It helps them stay in regular contact, and working together on a common project can increase self-confidence and pride. It gives children the opportunity to develop life skills

through civic responsibility and helps shape the child and what kind of adult they will become. They learn the importance of being dependable and on time and they experience satisfaction from helping others.

“Working in community services can also help children connect with different backgrounds,” she continues. “In some of our areas in Orange County and in Laguna Beach, there is not always a great amount of diversity.”

Indeed, one of Peri’s goals in introducing her kids to volunteering was to make them aware that not everyone is as fortunate as they are. As the daughter of Indian immigrants, Peri had her own awakening when she traveled to India with her parents. “That trip was really eye-opening to see how much poverty is in the world,” she says. “They didn’t have basic things like electricity and running water; these were things that I had never thought were special. We are so lucky in



The Greene family volunteers with Transition Laguna, which gives them the chance to bond and be outdoors.

this community, and many people have so much. Children who are born into all this maybe don't have that perspective of how much people go without in the world, even here in Laguna, which is why I like helping here."

For Katie, as well, volunteering with her daughters is about opening their eyes to the larger world and teaching them the importance of service. "... Volunteering gives them a sense of service and community and giving back," she says. "I want them to have a sense of giving back. I don't want them to grow up to be spoiled little kids who just expect to get everything."

LENDING A HAND

For nearly two years, Katie and her daughters have gathered on the first Saturday of each month to pick up trash from the street as part of ZeroTrash Laguna's efforts to keep the ocean clean. The ritual started after she found the organization when searching for a way she and her kids could give back together. Jennifer and her daughters also have worked with ZeroTrash and they have helped at the Food Pantry, in addition to their more extensive work with Laguna

Canyon Foundation. She believes the volunteer work they do is helping the girls establish a pattern of spending their time on something more than Harry Potter books and the playground.

It was Jonathan who introduced the family to volunteering at the foundation, where he works on trail maintenance and in other areas. Jennifer helps with grant writing and, with the girls, works in the nursery and restoration areas moving plants, digging holes, spreading mulch and planting. "We like hiking and being outdoors, and I like doing manual labor because I don't get to in my regular life very much," Jonathan says. "I worked in advertising for years, and now I work in corporate America. A while ago, we said let's do something that can really help somebody, so we looked around to see what we could do. That was the impetus. We could help, be outdoors and with each other; it felt like a natural fit."

For Peri and her family, volunteering at the Friendship Shelter and food pantry came about because Gavin attends the Community Learning Center, which aims to instill a sense of community service in its students. Peri worked with the food pantry to create a food collection project

for Gavin's class, speaking to the students about food scarcity, then encouraging students and their parents to collect food, bring it to the pantry and sort it into bins and onto shelves in different categories for people to select from. Craig and daughter Sarina also helped out. A project benefitting the Friendship Shelter, also organized through the school, takes place each holiday season. Just before Christmas, the school's families collect socks, gloves, toothbrushes, towels, sheets and other items to create gift baskets for shelter residents. The children elaborately decorate the baskets and each resident receives one.

THE JOY OF GIVING BACK

What do the Greens and other families enjoy most about their work for their chosen Laguna nonprofit organizations? The responses are as individual as the family members giving them, but they all revolve around a sense of shared experience and making a difference.

"Volunteering for Transition Laguna Beach provides a chance for all of us to be together and do something that we individually and collectively believe in, which is a self-sustaining lifestyle," Taylor says. "Gavin especially likes the outdoors and working on the gardening stalls. We have our own vegetable garden at home and he loves gardening. For Hannalie, she enjoys being part of the group and having a goal to work toward and making a difference as part of a collective effort."

Making a difference in a big way is also something that young Gavin O'Neill likes about helping at the food pantry and Friendship Shelter. "I think it is important because it will help keep people alive," he says, adding that it's especially fun helping at the Food Pantry and he enjoys sorting the food.

For Jennifer, being in nature is a key to her enjoyment of the work "It incorporates all the things I really like: learning about plants and animals and ecosystems and habitats," she says. "... And another reason we have stuck with the Laguna Canyon Foundation, at least for me, is that they make it such a pleasant place to volunteer."

The work that the girls have done has instilled a sense of pride in them—something they enthusiastically share with friends. "We were at the trail head with friends one day and both girls grabbed their friends by the hand and said, 'Come see where we work and come see what we do,'" Jennifer says. "... They had such ownership over this experience and were very proud to share with their friends."

Pride and self-confidence, a sense of being part of a larger world and practical skills are just a few of the ways volunteering benefits children and their families—all the while bringing themselves closer together. **LBM**



Cindy Greene and her daughter work in the garden.

COMMUNITY-MINDED KIDS

WHEN GETTING CHILDREN INVOLVED IN COMMUNITY SERVICE, HERE ARE A FEW TIPS TO KEEP IN MIND.

"When it comes to volunteering, I think if you just make it part of your family and your way of life, then your kids will do what you do," Laguna mom Jennifer Coleman says. "If you live that way, then they will."

It is also important to consider the age of the child when seeking to introduce them to community service, both for the child's enjoyment and because many organizations have volunteer age minimums. Age restrictions are often listed on the nonprofit organizations' websites.

"In terms of age, research shows we don't remember much before 3 or 4 years old," shares Kathleen Wenger, a marriage and family therapist from Laguna Beach Counseling. "When kids get to be 5 or 6 years old, parents might have kids go with them to deliver meals or other items to the homeless. And, certainly, a 5-year-old can hold a bag and help with beach cleanup."

"One thing I am a big believer in is helping our seniors," Kathleen continues. "I really think that there are things families can do toward that goal. They can go to assisted living facilities and nursing care centers to visit seniors, many ... [of whom] have no visitors and no company. I bring my young nieces to do that. I would love to see more of that going on in facilities with seniors who are sitting alone day after day."

In looking for upcoming projects for the Community Learning Center, Peri Doshi-O'Neill has been actively researching volunteer options for families with children. "I think there are more opportunities starting from about ages 9 or 10," she says. "But my attitude is the earlier the better. Kids love helping, and they love helping other people."

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Dr. Regan has an international reputation as an author of spine research, and is widely regarded as the pioneer in minimally invasive spine surgery including video-assisted surgery of the thoracic spine. Dr. Regan was one of the first four spine surgeons during the creation of the Texas Back Institute, which was the first and largest spine specialty clinic in the United States. Dr. Regan was then selected by Cedars-Sinai Medical Center to become Director of the new Cedars-Sinai Institute for Spinal Disorders. In 2005, Dr. Regan left Cedars-Sinai to create a busy private practice in Beverly Hills, CA. Dr. Regan completed fellowships in spine trauma at the prestigious A.O. International Hospital in Switzerland and at Johns Hopkins University Hospital in Baltimore.



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Timeless Trades

Laguna Beach's industrious Old World artisans share the stories behind their craftsmanship and the keys to their professional longevity.

By Peter A. Balaskas | Photos by Jody Tiongco



PHOTO COURTESY OF ARTHUR MARTINEZ

Arthur Martinez, owner of A Step Back in Time, learned to repair timepieces partly from his grandfather, Narciso Martinez, shown (fourth from left) working at a 1920s shop.

On Ocean Avenue near downtown Laguna Beach, a leather craftsman repairs and refurbishes handbags from deluxe labels such as Prada, Gucci and Chanel. In the neighboring Forest Avenue Mall, a watchmaker recalibrates a 100-year-old grandfather clock and, in south Laguna, a tailor meticulously adjusts a wedding dress for a blushing young bride.

If there is one thing that these local entrepreneurs have in common, it is that they are dedicated masters of their Old World trades. And through hard work, timing and luck, they have become accomplished craftsmen in Laguna Beach. While their talents are rapidly becoming obsolete, their passion has allowed them to build successful, long-term businesses that thrive in Laguna and expose locals to a new (and old) kind of luxury.

A PASSIONATE CRAFT

Every artisan has a unique story about how they broke into their industry, and each one carries a special passion for their trade. For Denny Verlinger, owner of Cobbler's Corner, it was his specific drive to become a business owner and a desire for hands-on craftsmanship that made him Laguna's go-to man for shoe repair.

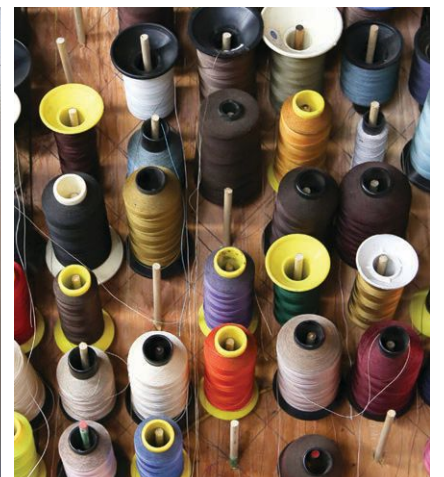
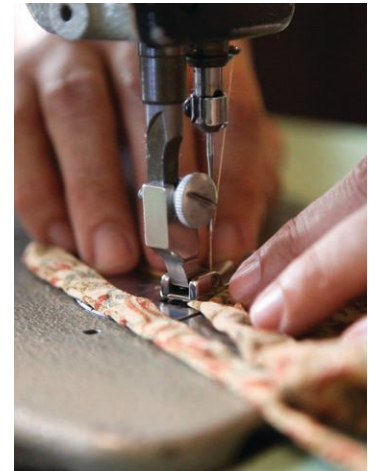
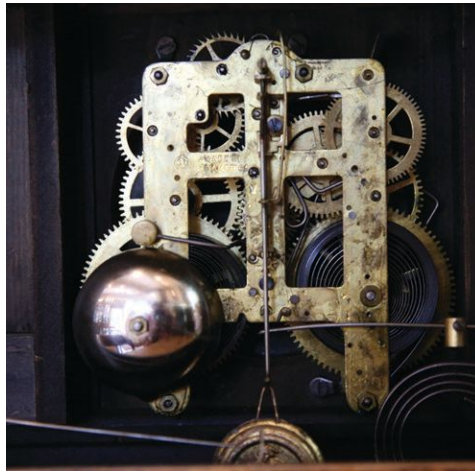
"I was independent enough to think that I would have a hard time working for somebody else for the rest of my life," Denny says. "And [I was] already doing custom leatherwork at the time. So, [I] just felt it was a natural progression."

After serving in the army and completing college, Denny honed his skills in custom leatherwork and local shoe repair before moving from Ohio to Phoenix to establish his own shoe repair shop. He operated that business for 25 years before relocating to his Laguna Beach workshop

in 2007. He remains there to this day, offering full-service boot and shoe repairs utilizing specialized tools such as a sander, a McKay sewing machine (for mending soles) and a large selection of dyes, threads and heels for replacement.

Unlike Denny, who found his career as an adult, Arthur Martinez fell in love with his craft at an early age. As the new owner of established jewelry and watch repair shop, A Step Back in Time (previous owner Pat Espe recently retired and sold his shop to Arthur, the only person he trusted to carry the torch), Arthur carries a passion for repairing timepieces and jewelry that began when he was just 14 years old.

"It requires a lot of patience because a lot of times you are literally, hour by hour, dealing with something that is so detailed," Arthur says. "... But it brings a lot of satisfaction when you see the end results."





Denny Verlinger, owner of Cobbler's Corner, has honed his craftsmanship in shoe and leather repair over the years.

It's this fortitude and attention to detail that also fuel Soheila Golgolab's drive as the owner of Mimi's Tailoring & Design. Inside her intimate shop in south Laguna are sewing machines and work stations where she expertly repairs, alters and designs custom clothing, bridal gowns, draperies and slip covers. But it is the creative process that stirs her mission to present the best product for her customers.

"When I'm working and something is coming out right ... I have a big smile on my face,"

Soheila says. "I think I'm either crazy or I'm in the right business. So, what I can do and what I can create is exciting for me."

Like Soheila, Paula Del Percio, owner of The Hat Box, allows that creative insanity to fuel her own drive to be a top milliner in Laguna Beach. A cornucopia of hats populate her shop, ranging from basic beach bonnets to specialized caps, which she has personally made and measured using exotic materials such as Milan straw, Swiss braid, beaver felt and silk ribbon.



Milliner Paula Del Percio puts creativity into her hats.



Tom Graffio, owner of Factotum leather goods repair shop, learned the trade from his father as a child.

FAMILY TRADITIONS

Although a dedication to the trade plays a large part in their success, it took more than passion for these artisans to become experts in their Old World professions; it also took unmatched skill, passed down from masters of the craft. Oftentimes, these vocations are handed down through family, as the importance to carry on with tradition is instilled in the younger generations.

Soheila understands this firsthand. When she was just 10 years old, her mother taught her and her sisters how to sew and create their own outfits and dresses, as though the skills were in their blood. "She knew fashion at that time," Soheila says. "[My sisters and I] were the fashionistas of the whole family. We always had the best dresses; we always had ... [my mother's] eye for fashion, her eye for detail and [her] patience."

Similarly, when it came to timepieces and jewelry, Arthur's mentors were his father and grandfather, both of who were business owners in Mexico and Texas. His apprenticeship with them—which involved considerable hands-on training—lasted into his early 20s. He then set out on his own, working with high-end jewelry and watch retailers, including Neiman Marcus and Rolex, before taking over A Step Back in Time.

For Tom Graffio, owner of leather goods repair shop Factotum on Ocean Avenue, his training as an expert in leather repair and maintenance was also multigenerational. His grandfather and great uncle fixed soles and heels for shoes for a living when they moved to Long Beach from New York in 1921. Thirty years later, Tom's grandfather

died and his father took over the business. But he wouldn't be where he is today without his family who taught him the trade.

As a child, Tom worked with his father on Saturdays and through the summers until he went to seminary as a student. There, he repaired shoes for the priests and other seminarians until he began as a student at the University of California, Los Angeles, working at several shoe shops throughout college before he opened Factotum's Laguna Beach location in 1982. He soon expanded his leather repair beyond shoes to include all leather products, such as jackets, luggage, briefcases, belts and handbags, and has since opened two additional locations in Orange County.

"Gradually, [we started] working on other things than what [we] did before, like our handbag business, [which is] a big part of our business," Tom says. "But we figured out over the years how to do all the dye work and ... we've been able to further our leather craft ... through our own experimentation."

For Paula, her training as a milliner began when she helped her father at his hat factory in New York during the 1950s. In fact, out of all the tools she uses, Paula loves working with the same wooden hat blocks that her father once used to shape hats. Although she temporarily left her father's factory to become a math teacher, she gave up her teaching career during the late 1980s to attend the Fashion Institute of Technology (FIT) in New York and pursue her passion for hat making. This eventually led her to create high-fashion hair accessories and hats for major department stores such as Saks Fifth Avenue, Macy's and Nordstrom.

Although Denny did not learn the trade from a family member like Paula and others, he still received an education from a master of the craft, an Italian man named Tony Provenza. "He was 70 years old when he came into the shop ... he just had unbelievable energy, and the education was amazing," Denny recalls. "But the [most important] thing he taught us was to embrace everybody that walks through your door because without that customer, you have nothing. And I have always lived by those words."

PROFESSIONAL LONGEVITY

Gurus of Old World vocations, like Denny, Tom, Paula, Soheila and Arthur, have managed to take advantage of Laguna's demand for skilled craftsmen and have harnessed their talents to become successful Laguna Beach business owners. By applying handcrafted touches to their services, they have eradicated the myth that their skills are antiquated and should be replaced by technology.



Soheila Golgolab, owner of Mimi's Tailoring & Design, repairs, alters and designs custom clothing and more.

Soheila, for example, feels that customers crave personal relationships with artisans who, like her, possess such rare skills. "I have [a] few [customers] that walked in here and now they are my good friends," she says. "I cannot do 'just business.'"

Paula feels there is also a practical aspect to as why Old World masters survive professionally over state-of-the-art companies: "[Larger companies] don't offer the fine quality product," she says. "It's too much, too laborious, the raw materials are too expensive ... it's too individualized."

It is their personal attention—not to mention their unmatched skills—that have led these five entrepreneurs to long and rewarding careers. For example, although Arthur only took over A Step Back in Time this past May, his customer base has remained loyal and continues to grow. And after seven and 10 years, respectively,

Denny and Soheila have established their own niches in their south Laguna shops and have a solid foundation of customers who swear by their work. For 12 years, Paula has made quality hats for locals and well-known celebrities (Susan Lucci, Stefanie Powers, Dennis Rodman and even Robert De Niro have worn her custom creations). And after 32 years, Tom continues to work and thrive at his cozy studio along Ocean Avenue. He, along with his fellow craftsmen, appreciates the opportunity Laguna Beach offers Old World masters to accomplish their dreams and become successful entrepreneurs.

"Laguna Beach is as good a place as any ... to exercise your creativity and ... challenge ... your skills as a craftsman," he says. "So, we're grateful that we have an opportunity to be in a place where people can recognize what [we] do." LBM

KEEPING TIME

For more than 40 years, Arthur Martinez has dedicated his life to the art and craft of repairing fine jewelry and timepieces. As the new owner of A Step Back in Time on Ocean Avenue, he loves the diversity of the merchandise he repairs, from German cuckoo clocks, oversized grandfather clocks and everyday mantle clocks to French carriage clocks with handles, Jaeger-LeCoultre Atmos clocks (that are powered by atmospheric pressure) and Swiss pocket watches.

But no matter the kind of clock they bring in, there is one thing that Arthur cannot stress enough to owners: the importance of regular maintenance. "What [people] don't realize is there's sometimes two or three different lubricants that are on these timepieces or clocks, and not having the piece in operation is actually ... damaging," he says.

According to Arthur, you should bring your clock or watch in for a scheduled lubrication once every five years, whether or not it appears to be running properly. "The lubricants will remain more fluid and will make the timepiece run more precisely," he explains.

By following Arthur's expert advice, clock lovers will have peace of mind knowing that their timekeepers will always, as Arthur says, "hum just right."



Chefs (from left) Andrew Gruel of Slapfish, Chris Tzorin of Tortilla Republic, Abel Gonzales of Ivory Restaurant & Lounge and Rainer Schwarz of Driftwood Kitchen.



NEW CHEFS ON THE BLOCK

The latest kitchen connoisseurs to set up shop in Laguna are bringing a fresh approach to an already impressive dining scene.

By Bria Balliet | Photos by Robert Zaleski

The city of Laguna Beach boasts many enviable characteristics. From the obvious (like the stunning coastline and perfect weather) to the hidden gems (such as the historic cottages and scenic hikes), our seaside town is known for having the best of pretty much everything. Added to that sparkling reputation are the numerous new eateries that have arrived on the scene this year. From the high quality yet casual Slapfish, which sits steps away from the Main Beach boardwalk, to fine dining in the canyon at Ivory Restaurant & Lounge, there is no shortage of options to satisfy even the most discerning palate.

Making this diverse culinary scene possible are the masters of the kitchen—the chefs whose talents have led them (or led them back, in some cases) to Laguna Beach. Through their varied backgrounds and distinct specialties, there is one consistent trait found in all of Laguna's newest chefs: They couldn't be happier to be here.



Tortilla Republic co-founders (from left)
John Halter, Mina Azami and Morten Kaag

TORTILLA REPUBLIC

CHEF CHRIS TZORIN

For Executive Chef Chris Tzorin, joining the team at Tortilla Republic's newest location was almost like a homecoming. The Southern California native grew up in kitchens in and around Laguna Beach, following in his father's footsteps to become a premier chef—but not without some initial persuading.

As a teenager, Chris' propensity to cause mischief led his dad to get him a job washing dishes at the now-defunct Beach House in Laguna. It was there that Chris's father—the restaurant's executive chef—kept a watchful eye on his son and where Chris found his passion for all things

culinary. With his father's mentoring (which continues to this day) and plenty of hard work, Chris has made a name for himself, being featured on two Food Network shows, "Guy's Grocery Games" and "Cutthroat Kitchen."

Now an executive chef in his own right at a restaurant only a stone's throw from The Beach House's former location (now Driftwood Kitchen), Chris couldn't be happier. "I feel at home back in Laguna Beach," he says. "It's beautiful. I love to be here. I love my job."

The co-founders of Tortilla Republic, brother and sister John Halter and Mina Azami, along with Morten Kaag, love having Chris on board as well. "He's modern Mexican and that's his passion," John explains. "So, we have a mutual passion."

As for the cuisine, Chris and the owners are all equally determined to maintain the quality and freshness of the food they serve. Diners at Tortilla Republic can be sure that the ingredients used in their food are, as Chris says, "the real deal." The ingredients contain no preservatives, meats are antibiotic and hormone free, and produce is organic whenever possible.

In addition, a large number of items on the menu are gluten free, and Chris takes great care to accommodate those with food allergies or special dietary restrictions. This health-conscious approach fits in perfectly with the Laguna clients, and with Chris' ideals. "I'm very proud to be here and to be serving a good product [that is] very healthy, too," Chris shares.

Overall, the folks at Tortilla Republic recognize the quality of Laguna's growing dining scene and strive to be an equally strong addition. And with Chris leading the kitchen, that won't be a challenge.

SLAPFISH

CHEF ANDREW GRUEL

When Andrew Gruel was living and working in his native New Jersey, he never imagined that he would end up on the coast of sunny California, let alone operating a chain of sustainable seafood restaurants with locations stretching from Laguna Beach to Dubai. But that is just where the chef and owner of Slapfish finds himself today, successfully maintaining a growing franchise that began as a simple food truck.

Oddly enough, it was his time out of the kitchen that led to Andrew's current culinary adventure. "I took a little time off right before Slapfish, and I signed on with the Aquarium of the Pacific to direct a sustainable seafood program," he explains. It was during this time that Andrew was able to develop his passion for responsible fishing and formulate his plans for the future. "I've always been into ocean conservation [and] seafood," he says. "I was promoting sustainable seafood through the aquarium ... and working with like-minded people, so that was kind of the genesis of Slapfish."

Without the money for a stand-alone restaurant right off the bat, Andrew (with a business partner) launched the Slapfish food truck in 2011. There, he perfected his recipes and earned the following and capital to support his first brick-and-mortar store, which he opened in Huntington Beach in 2012 followed by the Laguna location in 2014.

Though Laguna wasn't the original home of Slapfish, Andrew knew he wanted to open in this seaside town from the beginning. "It's a very ocean-friendly city. ... It was really just about connecting with a community that understands the need for responsible choices and how what we choose and what we eat affects the ocean," he says.

Andrew also understands the need to bring something new to this community. "Laguna has some really great options for full-service, sit-down seafood," Andrew says. "The last thing we want to do is be a part of saturating the market." To avoid this, Slapfish tweaked its model specifically for Laguna, opting for a more casual, "grab 'n' go," beach-shack feel without sacrificing quality.

"... Because we have a unique purchase model where we buy very close to the source, ... we can provide the quality of fine dining with the type of seafood but at the cost and convenience of faster food." This elevated but casual concept perfectly reflects the Laguna lifestyle, and lives up to the Slapfish motto: "Ridiculously fresh. Refreshingly responsible."





IVORY RESTAURANT & LOUNGE

CHEF ABEL GONZALES

Prior to becoming the executive chef of Ivory Restaurant & Lounge, chef Abel Gonzales was eager to share his plethora of knowledge and signature style with the sophisticated palates of Laguna locals. So much so, in fact, that he sought out the restaurant owners the second he heard they were hiring, before they had even placed an ad. "I called [them] up and said, 'I understand that you're looking for a chef,'" he laughs.

With a resume that spans kitchens from Palm Springs and Las Vegas to rural Texas and Dana Point (and includes experience with French, Italian, Mexican, Thai and other cuisines), it is



Marsha Benson, owner of Ivory Restaurant & Lounge in Laguna Canyon

no wonder that he was hired almost immediately, or that reviews of his talents in the kitchen thus far have been overwhelmingly positive. But, it is Ivory's owner, Marsha Benson, who sings the chef's praises the loudest.

"We've been over-the-top, 200-percent pleased," she says. "He was looking to move into a restaurant that would allow him to use more of his artistic talent in preparing his sauces and foods and ... use his creativity to the fullest. So, it was perfect for us, basically."

For Abel, the freedom to flex his creative muscles allows him to craft the best dishes. "I love to cook with wines and fresh herbs," he explains. "I love to make my own reductions [and] my own sauces. ... When I serve [my food,] I feel proud."

With so much trust from the higher-ups, Abel is capable of delivering high-quality dishes made from the freshest ingredients, and he stresses the important role that this support plays in his success at Ivory. "They back me up 100 percent," he says. "I [was looking] for a place that would respect what I do, appreciate what I do and let me be who I am. ... When you are happy, you create the most exquisite meals. When you are unhappy or grumpy, there is always something that [gets in the way] of your taste buds and your creativity."

And for Abel, it is hard to be anything but happy in Laguna. "I like the harmony [and] the atmosphere," he explains. "I'm not young anymore. I don't want to be jumping around from one place to another."

"He was looking for a home," Marsha adds. Luckily for Laguna diners, it seems that he has found one.



John Nye, director of operations at Driftwood Kitchen on Laguna's waterfront

DRIFTWOOD KITCHEN

CHEF RAINER SCHWARZ

As the team behind the wildly successful new eatery, Driftwood Kitchen, Executive Chef Rainer Schwarz and Director of Operations John Nye know a thing or two about running a restaurant together. In fact, the duo also helm The Deck on Laguna Beach (downstairs from Driftwood Kitchen) and have worked together for years, first meeting when involved in a project at Disney's California Adventure theme park.

After celebrating the one-year anniversary of The Deck, which boasts a casual, "just off the beach" atmosphere, the business partners and best friends couldn't have been more excited to have opened their second Laguna Beach establishment. To contrast the feel of The Deck, John's vision for Driftwood was a bit more sophisticated, but still California casual, and there wasn't anyone that John trusted more than Rainer to craft the perfect menu to complement the new look.

"Rainer lets the food shine through," John explains, noting that the Austrian-born chef's skills in the kitchen include knowing when to put something on a plate—and when to leave it off. "There's no big secret about the menu," Rainer adds. "It's just really good ingredients and simple execution."

For example, at a recent employee tasting, one of Driftwood's bartenders began raving about the delicious hamburger he'd been served and asked Rainer which seasonings he had used to make it taste so good. Rainer's answer? Salt and pepper.

"Rainer has a special blend of meat he has worked on for 15 years," John explains. "When it's cooked right and seasoned right ... even salt and pepper can [be] elevated."

Rainer has found that his simple approach meshes well with the Laguna clientele, and he enjoys the knowledge that local diners bring to the (literal) table. "They know what chicken is a good chicken, they know about organic ... and they're always looking for the next, best healthy thing," he says. "They know what to eat and they know what to drink, and they appreciate good food."



With so many great plates on the menu (stand-outs include the crispy squid ink and uni-topped oysters, as well as the whole-fried Texas redfish that serves up to four), the chef finds it difficult to name just one favorite. But the duo are certain of one thing: We will be seeing more partnerships from them. "We will keep going as long as we can," John says. **LBM**



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BOTTOMS UP

Laguna eateries serve up plenty of craft brews to celebrate Oktoberfest—no passport required.

By Ryan Ritchie | Photos by Jody Tiongco

Brussels Bistro offers a cross-Atlantic tasting adventure with 10 beers on tap and nearly 40 in bottles.

Unfortunately, not everyone can make the trip to Munich, Germany, for Oktoberfest. Luckily, Laguna Beach is home to numerous restaurants that cater to beer lovers who want something more than just a Budweiser. While there's nothing wrong with macrobrews per se, the array of quality microbrews served locally is evidence that craft brewing is not merely a fad.

But if you really feel down about not being able to make it to Deutschland this year, having a few microbrews might at least make you feel like you're in Germany—for much less than airfare costs.

SPLASHES RESTAURANT

The refreshing wit beers and American blonde ales that guests enjoyed during the hot summer months at Surf & Sand Resort's Splashes Restaurant might not be there in fall. That's because, according to Ante Dapic, associate food and beverage director at Surf & Sand Resort, the eatery changes its beer selection with the turn of the seasons. Customers can expect heartier drinks such as chocolate- and coffee-based stouts and roasted ales to help combat the cooling temperatures. Ante says many Splashes customers prefer the rotating menu because new beer choices help create a culinary adventure with every meal.

With approximately 12 bottled beers and higher-end beers available at all times, including Hangar 24 Orange Wheat, Saint Archer Pale Ale, Rogue Hazelnut Brown, Iron Fist Velvet Glove and Bitburger Drive (nonalcoholic), Splashes has seen a transformation in terms of customers' tastes: Sales of craft beer are now comparable to that of macro beers, Ante says. This shift in palate paradigm can be attributed to knowledgeable guests who understand the connection between fine dining and good beer.

"Macrobrews may offer refreshment, but that's where they stop," Ante says. "Craft brews have the flavor, the complexity and the diversity to enjoy them in all kinds of moods and pair them with all kinds of foods. We want to encourage our guests to enjoy and explore the different styles and the flavors the craft beers bring—and in it find their new favorites."

LA SIRENA SOUTH

Some might balk at the idea of a Mexican restaurant that doesn't serve Corona, but La Sirena South is doing just that. And, General Manager Dylan Weston says, the restaurant hasn't suffered because

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As palates have shifted, craft beer brands are a popular drink of choice at Splashes Restaurant.



La Sirena South's beer offerings pair well with its food.

of it. In fact, approximately “80 percent” (according to Dylan) of customers don’t mind washing down their tacos, burritos, tortas and quesadillas with something other than a macrobrew.

Although the restaurant has been in existence for nearly 15 years, craft beer began taking over the eatery as recently as two years ago. Now, with 20 rotating taps and handles that change on a weekly basis, La Sirena South is a destination for beer lovers in search of something new. With such a high turnover for the handles, Dylan describes his restaurant as being “out of touch” with mainstream beers. And, he says, that’s just fine.

“We stay out of the Coors, Miller and Budweiser category,” Dylan says. “We get the big microbrews and we carry stuff that will pair well with anything on the menu. A cold lager is all you need for standard Mexican-type flavors.”

If constantly searching for new beers to include on a weekly basis sounds like a job unto itself, it is. And that’s where Jeff Elias comes in. With a business card describing himself as “the beer guy,” Jeff and Dylan often can be found combing through websites such as BeerAdvocate.com to learn about new flavors and styles. Finding good beer isn’t always easy, Dylan says, but the hard work pays off.

“We’re able to get a lot more beers than we wouldn’t necessarily get [otherwise],” Dylan says. “We’re seeing what’s going on in the craft beer scene, so we can see what’s coming out ahead of time to put our name in there. They’re into us being into it, so they like to allocate us with a lot of stuff.”

BRUSSELS BISTRO

Walking into Brussels Bistro feels like entering another world—and that has nothing to do with the fact that the restaurant/bar is underground. Instead, guests who descend into the eatery feel like they are transported to Belgium thanks to food and drink menus that are as close to authentic European cuisine as Laguna Beach gets.

This pseudo-cross-Atlantic journey feels legitimate thanks to Brussels Bistro’s impressive beer selection, which includes 10 beers on tap and

nearly 40 in bottles. Having many beers to choose from is important in terms of authenticity for a Belgian-inspired bar because in Belgium, beer is more than just a drink—it’s a way of life, says Brussels Bistro bartender/server Mondher El Ouaer says. “The culture in Belgium is all about the beers,” he adds. “They have over 450 beers brewing everywhere. Like wine in France, that’s beer in Belgium.”

Another way that Brussels Bistro remains authentic is through the glasses each beer is served



Surf & Sand Resort’s Matt Heinz (left) and Ante Dapic cheer the season’s heartier beers at Splashes Restaurant.



Brussels Bistro serves each beer in its proper glass.

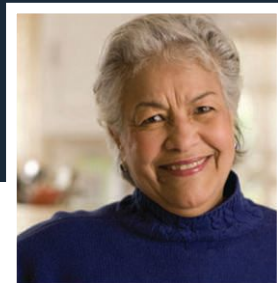
in. Rather than giving customers drinks in random glasses, each beer is presented in the appropriate glass. For example, Mondher says, Stella Artois is served in a Stella Artois glass while Trappist beers are served in Trappist glasses. With proper glasses in tow, Mondher says his bar goes one step further and serves beer at the proper temperature, something not commonly done in America.

“In America, they serve beer very cold in a cold glass,” Mondher says. “Here, we don’t do that. It should be cold, but if it’s too cold, you aren’t going to have the flavor of the yeast. If you really love beer, it’s like a wine—you have to smell it, you have to let it breathe and everything. Each glass has its own rules for the beers because of the yeast and fermentation.”

ROCK’N FISH

Michael Zislis has been a home-brewer since long before he could legally drink alcohol (for a science project), which led him to open his first brewery at age 21. With this experience in mind, some might assume the 49-year-old Rock’n Fish owner—who describes beer as being “in my DNA”—is a beer snob. But he’s not. In fact, Michael says he believes there’s a time and a place for nearly every beer on the market.

“Let’s say I’m going to a USC football game,” Michael says. “It’s 100 degrees outside the stadium, and I want three Bud Lights out of an aluminum bottle. It’s hard for me to quaff a few Sculpins before a game. And when I’m at the pool in Vegas with my buddies, Bud Light does just



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La Sirena South's Dylan Weston (right) and Jeff Elias (left) scout out the best selection of new and different beers.

fine. But when I'm sitting down for a meal, I'm going to ask, 'What's the local beer?' I treat it like an experience."

This open-minded approach to beer is translated to Rock'n Fish's extensive drink menu, which includes 24 bottled beers and 24 on tap—such as Stella Artois, Ballast Point Sculpin IPA and Guinness—with an approximately equal macro-to-micro ratio. Sure, Michael could spend hours explaining the nuances of craft brew to his customers, but according to him, that's not his goal as a businessman. That, he says, is to make sure his customers have a good time at his restaurant.

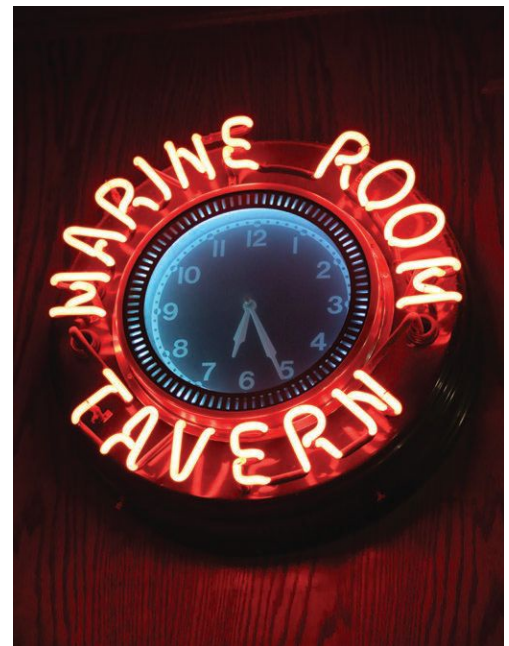


Rock'n Fish owner Michael Zislis gives customers what they want by stocking a beer menu with plenty of choices.

"It's not my job to tell customers what they want," Michael says. "Nothing upsets a customer more. Don't tell me what I want—give me what I want."

MARINE ROOM TAVERN

A quintessential workingman's watering hole, the Marine Room Tavern has been a staple in town since 1934. In fact, it was the second bar in town to get its liquor license—and it doesn't appear to have changed all that much in the decades that have passed. But that's probably the charm and magnetism of the Marine Room—its scuffed wooden floors; dark, suffocating walls that seem



The Marine Room Tavern, a local landmark since 1934

to close in on you; and its eclectic decor from old cartoons to the bright sign that spells out the bar's name, shining like a beacon in a cave.

"Before you walk through the door, you'll probably hear Johnny Cash whaling 'Ring of Fire' out of the front windows," owner Chris Keller says. "As you take a seat at the bar, you'll be surrounded by some good ol' storytellers. You might be challenged by a local who thinks he can school you at a game of pool. We take pride in showcasing live music seven days a week, and we like our whiskeys strong and our beers tall."

Whether it's for the camaraderie or the music, Marine Room Tavern is the place to be on a weekend to let loose and throw back a cold one. And paying homage to the Americana that it was built on, the beer list is almost all home-grown with a splash of international flavor. From tailgating essentials such as Coors, Miller Light and Budweiser to craft brews like Dogfish Head and Lagunitas, there's something for every beer lover.

"Currently, on tap, we have Guinness, Stella, Left Coast Una Mas, Lost Coast Tangerine Wheat, Hoegaarden [Belgian wheat], Racer 5 IPA and Golden Road Wolf Among Weeds IPA," Chris adds. "Not to mention our wide variety of bottled domestic, import and craft beers."

So, don't book that ticket to Deutschland just yet. Take a walk around town, and you just might find yourself imbibing in one of these local establishments with familiar faces, swaying to music or sipping a cold one while overlooking the majestic Pacific Ocean. We'll bet you a pretty penny you won't find that halfway around the world. **LBM**

PERFECT PAIRINGS

The only thing better than a pint of beer is pairing that ale or lager with the right meal. While some may argue beer goes with everything, there are some plates that match perfectly with specific types of suds. Here are a few examples of local pairings sure to excite all taste buds.

BELGIAN PALE ALES: This variety is known for having less bitterness than other pale ales, which explains why the Orval Trappist, a 6.9 percent Belgian pale ale, goes well with the duck breast found at Brussels Bistro. "It's brownish, strong and carbonated, and changes the thickness of the duck. When people ask for duck breast, I tell them it's very good with Orval," says Brussels Bistro bartender/server Mondher El Ouaer.

DUVEL TRIPEL HOP: Brewed with three varieties of hops, this beer provides notes of fresh fruit and blueberry, which blends well with Splashes Restaurant's ahi tuna tartare. Made with fresh ahi, avocado, fried capers, creme fraiche and homemade Sriracha, the Duvel's "citrus, earthy pine and tropical fruit add the matching flavors, but its hop elevates Sriracha spiciness and leaves a subtle tingling sensation," says Ante Dapic, associate food and beverage director at Surf & Sand Resort.

INDIA PALE ALE: This beer often features noticeable amounts of alcohol, fruitiness, floral, perfume and malt flavors. Try Marine Room Tavern's Golden Road Brewing's Wolf Among Weeds for a solid companion to seafood dishes such as fish 'n' chips.

PILSNER URQUELL: Red wine with steak is fine, but Rock'n Fish owner Michael Zislis says he prefers a Pilsner Urquell with the surf portion of the steak-and-lobster plate at Rock'n Fish. "I like to get something on the lighter side and I think Pilsner is brilliant," Michael says. "It's such a storied beer. People just get it. When you get a really hoppy Pilsner, that's a great beer. People like hops—hops are not an enemy."

BALLAST POINT SCULPIN: This variety blends well with the spicy seasoning used in La Sirena South's blackened wild salmon salad. "With hints of apricot, peach, mango and lemon, Sculpin's citrusy hop-forward flavor ties in beautifully," says Dylan Weston, general manager of La Sirena South. "The papaya salsa atop the salad adds a complex balance of citrus and sweetness to the mix."



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AT YOUR SERVICE

Laguna's personal chefs take the work out of holiday meals by serving up convenient, tasty and nutritious dishes.

By Beth Fhaner | Photos by Jody Tiongco

COURTESY OF EVAN LEWIS



By hiring personal chefs like Evan Lewis (pictured), families can avoid the hassle of meal preparation and enjoy healthy, tasty dishes personalized just for them.

With today's hectic lifestyles, not to mention the ever-increasing rate of food allergies and special dietary restrictions such as needing low-sodium, sugar-free or gluten-free meals, a personal chef could be the perfect solution for many harried home cooks who feel stuck in a rut or want to put something special on the table this holiday season.

Convenience and healthy eating are a few advantages of hiring a personal chef—whether every day or just for the holidays; another perk is the chunk of newfound time not spent planning a meal, shopping for ingredients and slaving over a hot stove. A personal chef not only prepares tasty and nutritious dishes to meet your preferences, but also eliminates the guesswork of deciding what to consume on a daily basis.

"The biggest benefit for my clients is the convenience of always having a delicious, healthy meal or snack on hand no matter how busy their day gets," says Nicole Hellendoorn of Laguna's California Paleo Kitchens, which focuses on the mostly meat-and-veggie Paleolithic diet—like cavemen ate.

"[My clients also] love not having to go grocery shopping or getting their kitchen dirty cooking," she adds. "A close second to the convenience is the personal attention you get from hiring a personal chef."

Evan Lewis of Evan's Gourmet, also in Laguna Beach, agrees that the benefits stack up when hiring a private chef. "You'll have more time to do what you want and you'll be able to enjoy eating healthy whole foods that are unprocessed," she says.

PERSONALIZED PLATES

Like most personal chefs, Evan starts by finding out her clients' likes, dislikes, allergies or intolerances before crafting a custom meal plan. Nicole also considers a client's health and fitness goals while Kim Wilson of Laguna Beach-based Pinkiwi Culinary Productions often adds favorite types of food and go-to restaurants to the list.

"Then, I can get a pretty good feel of what my client would truly enjoy and we build a menu together," Kim says. "This way, my guests are always more than satisfied. Some people prefer to be very involved and some people give me just an idea and let me create a magical culinary experience for them."

Whether cooking for an individual, family or a big party, personal chefs tailor the menu to their clients' desires with delicious results. Kim

Nicole Hellendoorn of California Paleo Kitchens makes it easy for clients to eat healthy by whipping up nutritious meals for them, following the mostly meat-and-veggie Paleolithic diet.





Kim Wilson of Pinkiwi Culinary Productions prepares daily meals, plans dinner parties and offers cooking classes.

recently planned a fun, medieval-themed dinner party that featured a vast spread and a menu that boasted five different appetizers, including “quail pops,” tiny quail drumsticks roasted to perfection, and a salad with Bosc pears, Gorgonzola cheese, honey-roasted pecans and raspberry vinaigrette. A trio of petite pies (apple, blueberry and peach with Chantilly cream) and a small flourless chocolate cake with dark ale buttercream for a gluten-free guest completed the merry feast.

Nicole says she prefers to keep Thanksgiving traditional (with a Paleo spin, of course). “I use my aunt’s turkey recipe, which includes white wine, apples and oranges to keep the bird moist and flavorful,” she says. “I love a good no bread stuffing of various veggies, ground spiced pork, cranberries and hazelnuts. ... Dessert is usually mini grain-free pumpkin pies, raw ‘cheesecake’ with a date pistachio crust and chocolate-covered strawberries.”

Evan’s holiday feast, on the other hand, is filled with a variety of veggies. “I like to make roast fillet with Gorgonzola cheese sauce and port wine reduction and pair it with a potato gratin or root

pommes Anna dish [made of thinly sliced layers of rutabaga, turnips, yams, golden beets and Parmesan cheese], she says. “Delicious!”

A RECIPE FOR SUCCESS

With every job, personal chefs take on the task of creating a perfect menu. “... It is a lot of hard work,” Nicole says. “Cooking tons of entrees at the same time day in and day out can be very physically and mentally demanding—not for the faint of heart.” Nicole shares one particularly daunting assignment: She was asked to execute a simple, barbecue-style buffet for a client, who then changed his mind and requested a tasting menu instead.

“He said the magical chef word ‘omakase’—a Japanese term that translates to ‘I’ll leave it to you,’ but in the culinary world is essentially a cooking challenge to show them your best and favorite dishes—no pressure! We ended up with 10 courses and way too much food, but it was all delicious, 100-percent Paleo and both the hosts and guests loved it.”

Planning and executing flawless dinner parties



Kim prepares her herb-crusted rack of lamb.

comes with the territory of being a personal chef, and there are always obstacles, but these experts know how to navigate even the biggest hurdles with finesse. Evan, who started working in restaurants as a teen, catering for other companies at 21 and building her own business in 1993, shares one near-disaster that was skillfully diverted at a 50th birthday dinner she planned with a “martini luge” ice sculpture.

“The day of the event, I received a phone call from the ‘ice man’ that he had an accident and the sculpture fell out of the truck and shattered,” Evan says. “I was able to get a new sculpture delivered before guests showed up, but we discovered there was a leak in the hose that drains the melting ice, so it was melting over the counter and we were wringing towels out to keep it from flooding the kitchen island.

“After dinner, we needed to decide what to do with the melting sculpture,” she continues. “It wouldn’t fit in the sink, so the host and his buddies decided it was ‘to the pool.’ It was a funny sight to see the men dressed for a dinner party carrying a giant ice block to the pool and, at the same time, it was a memorable ending to a fabulous dinner party,” she says.

When putting together large events, anything can happen—from vendor and rental mishaps to a venue having too little workspace. “The trick is to make it seamless for the host and guests, and I have mastered that over the years,” says Evan, who offers full-service catering for weddings, formal dinners and cocktail parties of any size,



In addition to meal preparation, Nicole Hellendoorn provides grocery shopping and cooking lessons for her clients.

complete with servers, bartenders, kitchen prep, rentals and party planning.

BEYOND THE BASICS

Besides the unrivaled benefit of having someone else take care of logistics and prepare scrumptious, healthy meals for your party or daily dinner, many personal chefs also offer special services such as cooking classes or grocery shopping. Kim provides cooking lessons to individuals or small groups and finds fulfillment when passing on her culinary knowledge to others.

"I love what I do for a living and that is a great feeling," says Kim, who knew she wanted to be a private chef while in culinary school, but worked at many acclaimed restaurants—including former Laguna eateries Hush, Katsuya and French 75 Bistro & Champagne Bar, as well as Charlie Palmer at South Coast Plaza and The Cellar in San Clemente—before starting her own business.

When not making meals for clients, she loves to share real-life tips for daily cooking, healthy ideas for a client's family and also provide them with simple recipes. Above all, Kim likes to show people that cooking really is fun.

Evan, too, teaches cooking classes in-home or at her kitchen. "I love trying different cuisines and enjoy learning new techniques and passing them along," Evan says. In addition, she offers three levels of personal chef service—she will deliver food or cook in a client's home once a week or daily, and she can deliver meals that are raw and ready to cook at your convenience.

Nicole also offers added amenities for her clients, whether it's picking up extra groceries for them, teaching them how to make one of their favorite dishes she has whipped up, or preparing a special meal for their family, a significant other or friends. Plus, Nicole offers weekly grocery shopping and meal prep as an a la carte service for her clients in Orange County who want to cook themselves but need help with the logistics.

"I also work with people all over the world as a Paleo coach, helping them transition to a healthier way of eating, cooking for themselves and making it easy while keeping them accountable to their new healthy habits," says Nicole, who started her business when she moved to Laguna Beach in 2012 after growing disenchanted with her finance job and city life in San Francisco. Her new mission is to make the Paleolithic diet easy for anyone who wants to eat well and feel great.

"I love so much about what I do," Nicole continues. "I love playing with food—it's really great to feel creative in the kitchen. I also really value and appreciate being of service to my clients, and making it easy for them to enjoy healthy food that tastes really good."

With these experienced and personable private chefs available in town, the tasks of preparing nutritious meals, grocery shopping and throwing a party just got a whole lot easier. So, whether you're looking to follow a healthier diet, ease the stress of cooking daily meals, or need to host a special dinner, Laguna's personal chefs are ready to come to the rescue in the kitchen. **LBM**

CATERED CUISINE

DISCOVER LAGUNA RESTAURANTS THAT OFFER CATERING SERVICES, TOO.

- ALESSÁ LAGUNA BEACH
(949-680-8010; alessalaguna.com)
- AVILA'S EL RANCHITO
(949-376-7040; avilaselranchito.com)
- BROADWAY BY AMAR SANTANA
(949-715-8234; broadwaybyamarsantana.com)
- THE CLIFF RESTAURANT
(949-494-1956; thecloffrestaurant.com)
- GG'S BISTRO
(949-494-9306; ggscafebistro.com)
- K'YA BISTRO
(949-505-5082; kyabistro.com)
- LAS BRISAS RESTAURANT
(949-497-5434; lasbrisaslagunabeach.com)
- LUMBERYARD RESTAURANT
(949-715-3900; lumlumeryard.com)
- MARE CULINARY LOUNGE
(949-715-9581; mareculinarylounge.com)
- MOZAMBIQUE
(949-715-7777; mozambiqueoc.com)
- NIRVANA GRILLE
(949-497-0027; nirvanagrille.com)
- OKURA ROBATA GRILL & SUSHI BAR
(949-793-4320; okurasushi.com)
- RISTORANTE RUMARI
(949-494-0400; rumari.net)
- ROMEO CUCINA
(949-497-6627; romeocucina.com)
- ROYAL THAI CUISINE
(949-494-8424; royalthaicuisine.com)
- SAPPHIRE LAGUNA
(949-715-9888; sapphireillc.com)
- SPLASHES RESTAURANT AT
SURF & SAND RESORT
(949-793-8077; surfandsandresort.com)
- STUDIO AT MONTAGE LAGUNA BEACH
(949-715-6420; montagehotels.com)
- THREE SEVENTY COMMON
KITCHEN + DRINK
(949-494-8686; 370common.com)
- TOMMY BAHAMA BAR & GRILL
(949-376-6886; tommybahama.com)
- ZEYTOON CAFE
(949-715-9230; zeytooncafe.com)

TURNING OVER A NEW LEAF

*THE ONCE-HUMBLE
VEGETABLE
IS APPEARING
ON MENUS IN
IMAGINATIVE
WAYS.*

By Karlee Prazak

HEIRLOOM
TOMATO

PATTYPAN
SQUASH

GREEN BELL PEPPER

SHALLOT

CHANTERELLE
MUSHROOM

RADISH

PHOTOS ON THIS SPREAD BY DONDÉE QUINCENA



Stonehill Tavern's foraged mushrooms dish is filled with eight types, each cooked differently, in a dashi broth.

Pinpointing what constitutes a balanced meal can create quite a stir in today's culinary scene. A "balanced meal" is somewhat of a myth that exists just beyond the center aisles of the supermarket, nestled somewhere among the fresh produce and seasonal offerings. People speak of it, chefs strive for it, but what truly encapsulates such a meal is up for debate.

For a long time, meals in the U.S. were, in a very rudimentary manner, based on a three-sided geometric shape known fondly as the

Food Guide Pyramid, which we were programmed to accept as the one and only dietary template. Since 2011, however, the pyramid has been reimagined into MyPlate, the current nutrition guide from the U.S. Department of Agriculture that features a delicate balance of fruits, vegetable, grains, protein and dairy recommended for each meal.

This modern revival opened the kitchen door to new interpretations of what constitutes a healthy, balanced meal not only at home but also at restaurants. The result has animal-based



Raj Dixit, executive chef at Stonehill Tavern, delicately prepares mushrooms for a signature dish.

proteins disappearing from plates and menus alike—and, no, it's not because vegetarians are taking over, although Lindsay Smith-Rosales, co-owner and executive chef of Nirvana Grille in Laguna Beach, does acknowledge this as a factor. "I feel like with the gluten free-ism, vegetarianism, veganism and Paleo-ism, they're all about whole foods and what would normally be available, so more and more people are demanding [the final products] be good," she says.

With exceptional final products as an end goal, chefs and forward-thinking foodies are reimagining the delicate balance of textures and flavors that animal-proteins once brought to plates and, instead, achieving it just as aptly, and fillingly, with the once-humble vegetable sidekick. "It's not something that's elementary," Lindsay explains. "It's about the technique and the method being used to allow [vegetables] to shine, and that's the difference."

VEGETABLE REVITALIZATION

If one were to trace the re-emergence of vegetables into fine dining, French chef Alain Passard of L'Arpege would most certainly be at the forefront of the conversation. Not only was the Michelin-starred chef the first to quite ambitiously and publicly remove red meat from his menu in 2001, but he also made it his challenge to impress the palate with an entirely vegetable-based meal. By scaling down excess condiments



Selanne Steak Tavern's scarlet beet ravioli swaps traditional pasta for thin-shaved beets filled with goat cheese.

and seasonings, he exceeded expectations so well that people began to understand the need to celebrate vegetables as standalone entrees.

"He was a driving force for really just letting vegetables taste the way they should taste and really not disguising them," explains Raj Dixit, executive chef at Stonehill Tavern at The St. Regis Monarch Beach in Dana Point. "[Vegetables,] when cooked properly, are just like an animal protein; they're almost a little bit better, to be honest."

Using a bounty produced from Alain's off-site biodynamic garden just outside Paris, food critics and joyous diners alike reveled in dishes like green garlic soup, turnip and rhubarb sauté and delicate vegetable ravioli. Since this surprisingly successful experiment began, Alain has reintroduced select seafood and meat courses. However, he left a lasting leafy precedence that has traveled the nearly 6,000 miles to influence local chefs and menus.

In Laguna, for instance, the scarlet beet ravioli served at Selanne Steak Tavern entirely bypasses the over-powering pasta. Instead, it utilizes a duo of thin beet shavings sandwiched around a small dollop of goat cheese and garnished with hazelnuts and a golden beet vinaigrette, celebrating this oft-forgotten root.

This minimalist approach proves the necessity of forgoing forced flavors, which is a style of cooking Raj explains is pertinent to executing vegetable-forward foods. "You never want to have a vegetarian dish where it's nothing but carb load with a vegetable," Raj explains. "It just

becomes very redundant and lacks emotion."

To illustrate, Raj calls Stonehill Tavern's forged mushrooms dish to center stage. The entree is filled with eight diverse mushrooms, each prepped and cooked differently to highlight individual strengths. Guests enjoy confit lobster mushrooms and grilled abalone mushrooms among the whole porcini variety, to name a few, all resting in a light dashi broth.

HOLDING THEIR OWN

Execution of veggie-centric cuisine requires the utmost precision because vegetables in their raw state rarely achieve a palatable entree-like appeal. It's up to the chef to elevate them in both texture and technique. "Plants and vegetables are anatomically designed to create the exact same protein cell makeup as any meat product when eaten in balance," explains Kenny Raponi, executive chef of Tabu Grill.

Kenny says the firm, earthy characteristics of beets make them a prime example of this, which is illustrated in Tabu Grill's beet salad. The refined small plate features beets poached in a red wine court bouillon and then roasted to further enhance the flavors. The beets are then diced and served in a simple salad that utilizes fresh greens for a crunch to offset the softness of the beets, finished with a citrus-thyme vinaigrette.

While this is a wonderful light bite, tackling the texture of a full meal requires looking to vegetables that work together to compose a well-rounded dish. "[It is important to] focus on vegetables that are not only going to taste great but be great and provide us with the balance of nutrients and protein we all desire as diners," Kenny explains.

Prime examples of this are portobello mushrooms and cauliflower. When marinated and grilled, both achieve a nice ratio of nutrition-to-indulgence that mirrors the likes of a steak, down to the necessity of a fork-and-knife combo to



Lindsay Smith-Rosales, executive chef at Nirvana Grille, says technique is key to making veggies shine.



Tabu Grill uses heartier vegetables, like fennel

slice them down to bite-size pieces.

At Tabu, Kenny, who has helmed the kitchen at the south Laguna eatery for only a few short months, suggests the forbidden rice risotto that comes with seasonal, local vegetables as a go-to dish. If this admittedly doesn't sound like the most glamorous vegetable option, don't get discouraged. "Once I am a little more settled in here at Tabu, I will be adding a vegetarian dish to the menu that will be seasonal as well as showcase many different techniques for a single vegetable or two," he promises.

The utilization of the various techniques is key, and leads to a second tip when dealing with ordinary vegetables: think outside the box. This is the case with Nirvana Grille's vegetable plate, which serves up at least seven different types of produce, all cooked differently and constantly updated to reflect what's in season.

For fall, diners will see roasted butternut or kabocha squash alongside wilted rainbow chard and the staple mixed vegetable saute. The key is showcasing the diverse techniques used to make the dish special.

"... It makes guests feel like it's worth coming out because if there's not enough effort or thought put into it, especially a vegetable, they can just do it at home," Lindsay says.

When asked about her go-to method, Lindsay suggests using a blanching process where vegetables are momentarily submerged in boiling water, keeping them al dente, and later finishing

them in a saute pan or roasting them in the oven. "It really takes the bite away," she explains, adding that the process keeps the vegetables in the boiling water for the least amount of time possible, so the nutritional value doesn't get leached out into the water. She says this technique is especially helpful when preparing large meals, such as Thanksgiving dinner, at home.

SEASONALLY SPEAKING

No matter which technique is used, the best way to make vegetables shine is to choose produce that's in season, chefs say. "If you cook seasonally, you really don't need anything on it, you just need to pick your cooking method, cook it, make it palatable and the vegetables have tons of flavor on their own," Raj emphasizes, citing the veggie-centric dishes on the menu at Stonehill Tavern.

The restaurant's 21-vegetable soup with a tomato-saffron broth is a perfect example of highlighting seasonal produce. Raj explains that "in the fall, it transforms itself" from its summer counterpart because of the available produce. In the fall/winter season, vegetables like winter squash, fennel, onion, tomato, members of the cauliflower family, asparagus, broccoli and dark

greens like Swiss chard and kale start making more of an appearance.

This approach is wholeheartedly shared by Lindsay who, like many vegetarian-oriented chefs, says many of her dishes are conceptualized by cross-referencing several books to determine what's in season and going from there. "It's not just necessarily picking something fresh and serving it, although that's great," she says. "It's also about what can you do with it to make it great."

Lindsay often challenges herself by trying to utilize every inch of the product. For example, two-thirds of the asparagus sprig is used for dishes and the last third is ground down and strained into a silky soup bursting with flavor. Or, to prevent kale from being served like rabbit food, it's massaged in olive oil the night before service so it acquires a more tender, flavorful taste.

When it comes down to it, Lindsay echoes many successful veggie-loving chefs when she says it's really just about mastering this balancing act of learning what's available at various times of year, what's fresh and what's the best way to make it shine without any smoke and mirrors. As she says, "When a chef is really great, the food is what takes center stage." LBM

CREME DE LA SEASON

NOT ALL VEGGIES ARE PERFECT FOR THE PALATE YEAR-ROUND. HERE IS A GUIDE TO SEVERAL OF THE SEASON'S STANDOUTS AND HOW LOCAL CHEFS PREFER TO PREP THEM.



BEETS:

These root vegetables offer a firm texture and earthy flavor that Tabu Grill Executive Chef Kenny Raponi says lends itself to an array of cooking techniques. He prefers roasting beets or, he says, "I would roast beets, make a beet coulis, and [add it to a] beet linguini all for a beet salad."



BRUSSELS SPROUTS:

Raj Dixit, executive chef of Stonehill Tavern, recommends preparing Brussels sprouts by toasting the leaves and finishing them with a twist of lime juice and a Sicilian pistachio garnish. "Those three ingredients just work really well together," he says.



CORN:

Although the humble ear of corn is often underrated, Kenny raves about the method his sous chef Scott Jansen uses to prepare it. "He manipulates the raw corn in a way that ... activates the natural starches and thickens it to a beautiful velvety pudding with no other ingredients added."



KABOCHA SQUASH:

"It's like a yam with a sweet potato flavor," explains Lindsay Smith-Rosales, co-owner and executive chef of Nirvana Grille. To cook this meaty squash, Lindsay suggests splitting, seeding and seasoning with butter, salt and pepper, then roasting it in the oven.



Liquid technology dress with hood,
\$1,062, by Thimister; rose gold
Nova shoes, \$2,000, by Zaha Hadid
for United Nude; both available at
Anastasia, Laguna Beach



ALL IN THE DETAILS

MINIMALISM AND CLEAN LINES ARE
DE RIGUEUR IN THIS AUTUMN'S SOPHISTICATED STYLES.

PHOTOGRAPHER: DAVID JAKLE
FASHION DIRECTOR: JULIE FRENCH
LOCATION: A PRIVATE RESIDENCE IN LAGUNA BEACH



Long-sleeve turtle-neck bodysuit with illusion insert, \$895, draped knit skirt with jersey underlay, \$1,295, leather belt, \$450, newsboy flannel hat by Stephen Jones for Donna Karan, price available upon request, all available at Donna Karan New York, South Coast Plaza

Nylon and mesh
dress, price available
upon request for
similar styles, white
booties, \$1,250, both
available at Fendi,
South Coast Plaza





Burgundy dress, \$590, by Zac Posen, available at Saks Fifth Avenue, South Coast Plaza; cross pendant with diamonds and sapphires, \$40,814, diamond bangle, \$34,610, both available at Swiss Watch Gallery and Fine Jewelers, Laguna Hills

Black quilted leather dress with gold chain embellishments, \$4,995, by Moschino, black leather pumps, \$695, by Carven, both available at 11th Moon, Laguna Beach

MODEL: CHARLBI
AT NEXT MODEL
MANAGEMENT;
HAIR AND
MAKEUP: HARPER
AT EXCLUSIVE
ARTISTS
MANAGEMENT
USING NARS
COSMETICS AND
LEONOR GREYL
HAIR PRODUCTS;
DIGITAL TECH:
JOHN TEICHERT;
FASHION
ASSISTANT:
DARIAN ROBERGE



Art for Amity

Ed Solomon and Maryann Del Pizzo, founders of TIMOTCA, are dedicated to showing how artwork can bridge cultures and promote peace around the world.

By Ashley Ryan

JODY TONGCO



Postcards featuring images of peace drawn by children around the globe will be exhibited in a project started by Laguna residents Maryann Del Pizzo and Ed Solomon.

Over the last 30-plus years, longtime Laguna residents Ed Solomon and Maryann Del Pizzo have strived to connect cultures around the world with the idea that peace can emerge through art. After creating a nonprofit organization to channel their efforts, they have developed projects dedicated to revealing the ways in which people are the same across the globe.

Back in 1978, a mutual friend introduced Maryann to Ed at a party in Laguna, where he outlined his idea to create an organization promoting peace through art. Two years later, the duo founded The International Museum of Twenty-First Century Arts (TIMOTCA) with the goal of

using the universal language of art to bridge the gap in cultural acceptance and understanding.

"I saw TIMOTCA as a vehicle to expand my passion, or realize it perhaps," says Maryann, explaining that even in her youth she was committed to nonviolence. As a mother, she promoted her ideals, urging her children to solve conflicts with peace instead of through fighting and banning the use of toy guns or war play. "I see the human race as one family, and the concept of brother killing brother is barbaric and something I have been committed to change in any way I can."

Ed, on the other hand, had always had a love for the arts. As a musician for many years (he

was a first-chair violinist), he had an appreciation for all things artistic. When Ed first met Maryann, he was managing several artists to promote their work and increase their exposure. He told Maryann, "If I can do this with good local artists, can you imagine what could be done with the works of celebrated artists from around the world?"

And with one simple idea, two feverish passions and a world of opportunity, that's how TIMOTCA was born. By reaching out to cultural officials from more than 60 nations, Maryann says the organization has been able to involve countries "from Albania to Zimbabwe and [many places] in between," becoming what she likes



Children in Myanmar illustrated postcards as part of TIMOTCA's latest project promoting peace through art.

to call the “United Nations of the Arts.” Ed and Maryann worked with these officials to select one prominent artist from each nation that embodies the mission of TIMOTCA. From there, they generally try to travel and visit the artist in their home country, where the artist signs an “artist agreement” that confirms their contributions to expanding humanity.

ART BEYOND BORDERS

Once the idea formed to ask each artist to create an original work of art for a permanent collection, TIMOTCA's first project was born. “Art Beyond Borders” became a traveling exhibition showcasing the works of these renowned artists, serving as a visual representation of the countries that had come together under the organization.

“The only way to be strong is if you're putting them altogether,” Ed says. “No country has said ‘no’ yet.”

With so many artists involved, the collection represents a vast amount of artistic styles. These

different styles often help reveal something about the country's culture as well. Hubert Clerissi, the artist representing Monaco, filled his canvases with pastel watercolors depicting old-fashioned city streets and boats floating in scenic harbors, symbols of the country's Mediterranean atmosphere. Iranian artist M.A. Taraghijah's paintings often featured horses, an icon representing high social status in past Persian societies. Cecil Skotnes, a prominent artist from South Africa, painted with brightly colored oil paints, incorporating long, lean outlines of people—reminiscent of the origin of mankind. This collection of artwork demonstrates the differences between individual cultures while highlighting the ways in which art ties them together.

“Art Beyond Borders” premiered at the United Nations headquarters in New York City in 1997 with the assistance of UNESCO. The following year, the exhibition appeared at the UNESCO headquarters in Paris and the World Expo in



A child in Lebanon expresses himself in a postcard for TIMOTCA's peace project.

Lisbon, Portugal, with artists from varying countries making appearances to support the project. In 2010, it began a tour of the United States, showing in Honolulu; Santa Fe, N.M.; St. Paul, Minn.; Washington, D.C.; Little Rock, Ark.; Milwaukee, Wis.; Hartford, Conn.; Laguna Woods, Calif.; and New York City.

The success of “Art Beyond Borders” has led to the implementation of many cultural and educational programs including a teacher's guide that encourages students to explore artistic paths in life. The organization's efforts have been endorsed by prominent leaders such as former U.N. Secretary-General Kofi Annan and former U.S. President Bill Clinton, according to Maryann.

“Art Beyond Borders is an exhibition with a mission that is both timeless and timely. Spreading cultural knowledge is a timeless pursuit that encourages tolerance and appreciation



NOT JUST PLANE ART

“Postcards From the World, My Dream of Peace” will premiere as a traveling exhibition through four major U.S. airports, where millions of travelers can view the postcards on 10 custom-designed display boards. Each board, measuring 8 feet by 7 feet, will showcase more than 1,000 of the most emotive and imaginative letters submitted by children from all over the world. However, if you won't be passing through any of these airports in the near future, you can visit timotca.org to view the postcards on the website's gallery.

John F. Kennedy International Airport (New York): Jan. 12 - Feb. 14, 2015

McCarran International Airport (Las Vegas): Feb. 23 - March 23, 2015

O'Hare International Airport (Chicago): Dec. 5, 2014 - Jan. 5, 2015

Washington Dulles International Airport (Dulles, Va.): Jan. 10 - Feb. 10, 2015 (tentative date)



Ed Solomon and Maryann Del Pizzo address the crowd at the “Art Beyond Borders” exhibit premiere at the United Nations headquarters in New York City in 1997.

for those different from ourselves,” Kofi said of the project. “Visual art is uniquely positioned to be a vehicle for fostering peace through understanding, in that it is accessible to all with no language barrier to hamper its message.”

MESSAGES OF PEACE

The organization’s mission of using art as a cultural connection has continued with its newest project, Postcards From the World, My Dream of Peace, for which Ed and Maryann have turned their attention from renowned artists to future artists.

Discussion guides were sent to teachers all over the globe, inviting them to talk with their students about the concept of peace. The children were then asked to draw a picture of what peace means to them on a 5-by-5-inch postcard provided by TIMOTCA. With 43 countries participating, Ed and Maryann have received thousands of postcards from children between the ages of 5 and 18—all postmarked to Laguna Beach—decorated in watercolor, oil, chalk and crayon, and even collages. Some images include many people and their countries’ flags coming together on one large continent; an angel holding the Earth in her hands against a backdrop of flags; and children holding hands across the globe with white doves as symbols of peace in the foreground.

The cards also provided a space for the children to comment about their artwork, revealing the impact the project has had on so many

students around the world. A 13-year-old from South Africa wrote, “When our leaders make peace with each other, they can finally unite against this planet’s problems.” A 12-year-old Ukrainian child simply said, “I don’t want to live in a world of war!”

“To be able to read what the picture means ... it’s almost the most poignant part of it,” Maryann says.

The project doubles as a competition, with monetary awards available in categories like Best of Show, Peoples’ Choice and Best of Country. In an effort to encourage continued creativity, TIMOTCA will give away \$10,000 benefiting participating schools, teachers and, most importantly, students.

Additionally, Ed and Maryann will be selecting more than 1,000 of the submitted postcards to be displayed in a special traveling exhibition at four major international airports, where they will be viewed by millions of travelers beginning this fall through early 2015. The exhibitions are slated to take place at John F. Kennedy International Airport in New York, McCarran International Airport in Las Vegas, O’Hare International Airport in Chicago and Washington Dulles International Airport in Virginia.

“Art has always been a valued part of our community and that value is reflected in the art installations integrated throughout McCarran International Airport,” says Christine Crews, public information administrator for McCarran. “... The inherent connection between travel and

postcards makes the ‘Postcards From the World, My Dream of Peace’ collection a natural fit for the airport environment. In many ways, an airport, our airport, is the gateway to those seeking to explore the world abroad. With this exhibit, we have the chance to allow people to explore by bringing the world to our airport, even if it’s just in postcard-sized pieces.”

Once the exhibits end, the postcards will be redistributed among the participating schools, giving the students a chance to view drawings by children from other countries—to examine similarities in understandings of peace throughout the world.

LOOKING AHEAD

As buzz about their latest project spreads, Ed and Maryann are looking to the future. Within about a year, they hope to create a virtual TIMOTCA center online, which they say is a significant opportunity to get their message out to more people. “That’s been our struggle—to capture our vision and share it with people who have the same vision,” Maryann explains.

The virtual center would include permanent digital collections of the artwork created through the “Art Beyond Borders” exhibit and Postcards From the World project, allowing people all over the world to view the art and spread the message of goodwill.

Their ultimate goal is to create a Peace Monument, honoring those whose visions have aligned with TIMOTCA’s quest for harmony. The monument would house a Peace Assembly, a meeting place for representatives from various countries to meet and discuss advancements in art programs and global interaction. They would also like to include a nearby Museum of World Art, showcasing past, present and future TIMOTCA art projects as well as other pieces created by international artists.

“For me, the creative spirit shared by every human being is the ultimate demonstration of our connectedness and, thus, TIMOTCA seemed a perfect vehicle to devote my life to,” Maryann says.

Wherever Ed and Maryann’s work takes them and TIMOTCA in the future, their longstanding efforts toward peace and global unity will continue to be recognized and revered—near and far. **LBM**

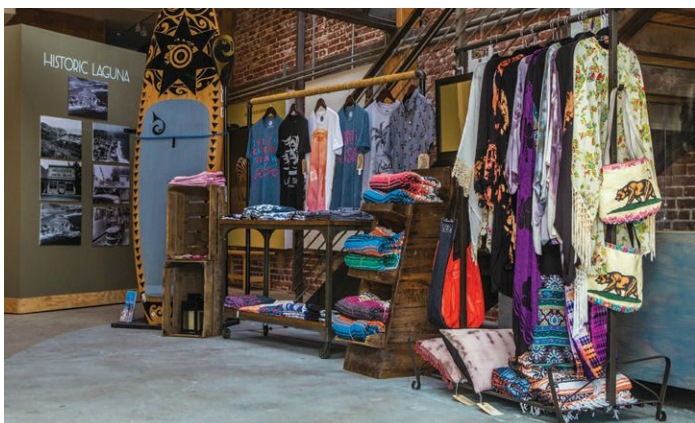


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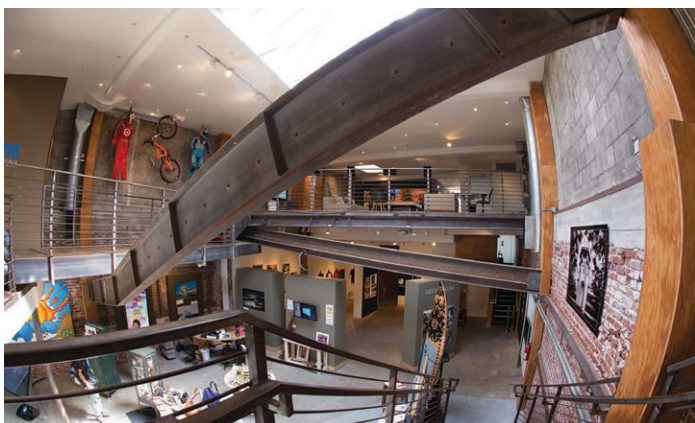


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HEATING UP

Situated high on the plains of the Sonoran Desert and rimmed by majestic mountains, Tucson is gaining attention as one of the country's cultural hot spots.

BY ALLI TONG

Combining the essence of the Wild West with natural beauty, it's easy to see why Tucson was once the desert playground for anyone who was anyone.

Back in the days of old Hollywood, celebrities—from John Wayne to Elizabeth Taylor—flocked to the area not only for sun and secrecy but also to film. In fact, Old Tucson Studios, just outside of town, has served as the backdrop for a plethora of famous Western flicks, including “Rio Bravo” (1959), starring Dean Martin and John Wayne, and “The Quick and the Dead” (1995), starring Sharon Stone and Russell Crowe, until a fire ravaged the space in 1995. Since then, film production has rapidly declined but that hasn't stopped people from visiting one of the country's most historic cities, which also boasts as many as 350 days of sunshine per year, making it a popular vacation spot during the fall and winter months.

While the city known as the “Old Pueblo” seems to be the forgotten stepchild to Phoenix and Scottsdale, it's recently been witnessing a kind of desert renaissance. Its once sleepy downtown, which was plagued by the economic downturn, has been rebuilding a vibrant dining scene and nightlife over the past few years—it's actually been referred to as “Arizona's Austin” in more recent times. And why shouldn't it be? In addition to its diverse outdoor offerings such as hiking and rock climbing, the city core has been transforming, reeling in dozens of new eateries over the past few years, according to Chianne Hower, public affairs and communications manager at the Arizona Restaurant Association. It also has gained a reputable music scene.

Well, a tumbleweed rolling across the vast desert plains no more; let us introduce you to the new Tucson.

HIGH NOTES

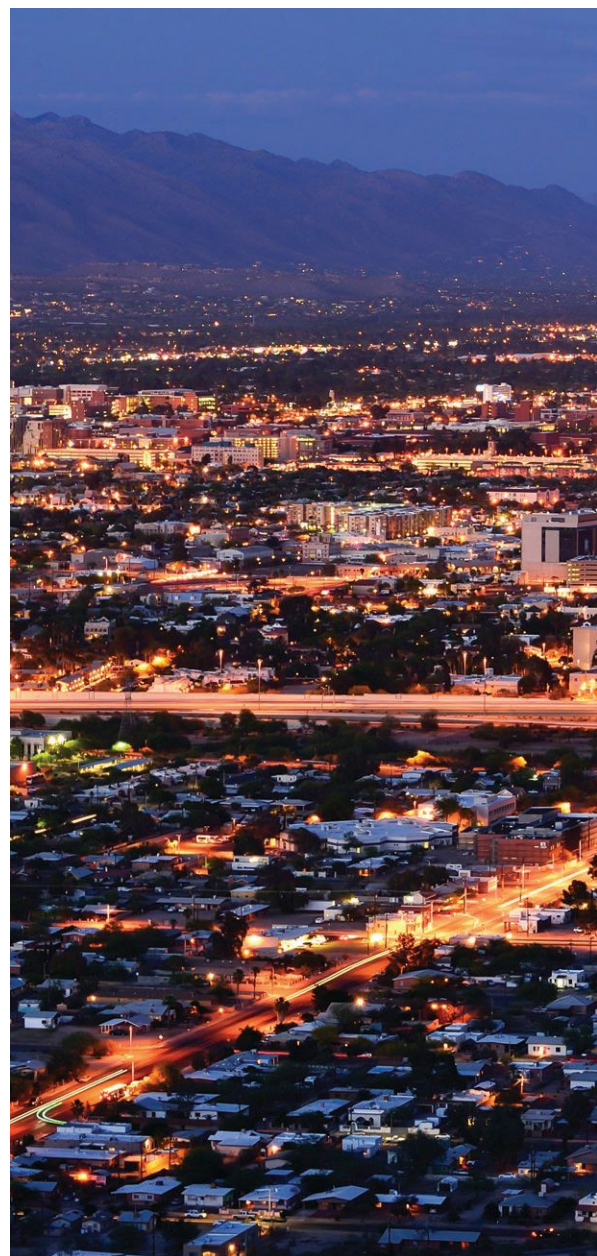
Largely due to the young population of the University of Arizona, it's no wonder that Tucson's music landscape has exploded over the past few years, brewing its own strong, independent culture that may, indeed, rival Austin, Texas, one day.

Reflecting the diverse culture of Tucson—located about 60 miles north of the Mexican border—there are many genres of music to indulge in, whether it's rock 'n' roll, jazz, mariachi, flamenco or classical.

The city is also home to many notable musicians; the most famous is Grammy Award winner and 2014 Rock and Roll Hall of Fame inductee Linda Ronstadt, who was born and grew up in Tucson before moving to San Francisco.

But the landlocked city also has played host to a collection of first-rate bands and musicians who come to the desert town to play at some of its most iconic venues, like The Rialto Theatre, which was built in the early 1900s and is listed on the National Register of Historic Places; Club Congress, which is dubbed one of the best rock clubs in the U.S.; or Fox Tucson Theatre, which opened in 1930 and features a variety of performing talent, ranging from theater and dance shows, stand-up comedy and classic films to jazz, contemporary pop, world music and rock acts.

A few of the music greats that have performed at venues in the city include The Rolling Stones, ZZ Top, Tina Turner and Stevie Wonder, as well as popular bands today such as Imagine Dragons, to name a few. “Tucson is one of the oldest cities in the United States, so there's a long history in music and communication arts here,” says George Howard, founder of the Tucson Musicians Museum, which helps to develop music culture in the city. “I really see it expanding because of the



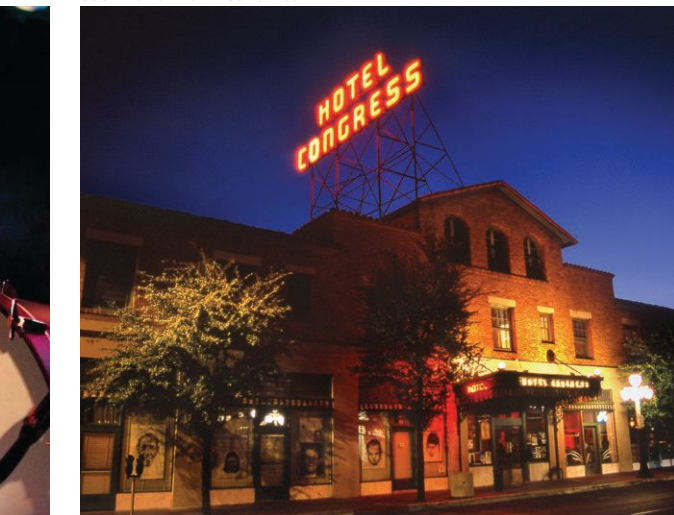
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Clockwise from top: Tucson's skyline; jerk chicken skewers at Saint House Island Bistro & Rum Bar; Hotel Congress, a historic hotel; Imagine Dragons at Club Congress



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qualified musicians ... that reside here.”

And over the years, more venues, including restaurants, have been hosting musical talent to accommodate the different tastes. George, who also plays in an R&B band called The George Howard Band and has a regular gig at the lounge at Loews Ventana Canyon, recommends a few hot spots to get a taste of Tucson’s music scene, including the Boondocks Lounge, which presents blues; Chicago Bar, which features reggae, rock, jazz and blues; and Casa Vicente, which hosts flamenco dancing and music. The Flycatcher, a live music venue on Sixth Street, offers weekly shows of mostly indie bands and is a popular gathering place for the university crowd. And let’s not forget about the country music fans: Tucson’s The Maverick hosts live music every weekend.

NEW NOSH

Foodies looking to get a taste of Tucson need look no further than downtown, which is home to an array of fine-dining restaurants, cafes, bars and dessert shops. In fact, the city of Tucson has made it that much easier for visitors and locals alike to get access to this culinary destination via its new streetcar service, which debuted in July. The trolley system, called Sun Link, runs nearly every 10 to 20 minutes during the week and connects riders to major points of interest—including downtown and the University of Arizona—along a 4-mile route.

With hundreds of eateries in Tucson, it can be difficult to narrow down where to go for that next meal, but with everything from Southwestern and Caribbean cuisine to farm-to-table fare, you’re sure to find something that suits your taste buds.

To start your day, the recently opened Prep & Pastry is the perfect spot for breakfast or lunch. Boasting a farm-to-table concept, everything

is made from scratch, including all of its freshly baked goods, which feature “dossants” (a doughnut-and-croissant hybrid—a must-try is the maple-bacon or chocolate chip cookie dough), scones and more. For a light lunch option, the salmon with whipped carrot mash and succotash is mouthwatering to the last bite.

For a fine-dining option, it’s hard not to argue that the Flying V Bar & Grill at Loews Ventana Canyon is one of the best around. The restaurant is nestled on the hotel’s scenic property at the base of the Santa Catalina Mountains, so it’s a great place to escape for the evening. Here, Chef de Cuisine Brandon Cathey puts a twist on modern American dishes, incorporating local ingredients like prickly pear cactus.

An absolute must-try is its tableside guacamole, which was rated the No. 2 best guacamole in America earlier this year by The Huffington Post. Not your average guac, this special mixture incorporates a few special ingredients—like kumquats and tequila—that add a little something extra. However, the experience is part of it, too—a “guacamoliere,” Flying V’s guacamole expert, hand-mixes all the ingredients tableside so you can customize the spiciness or other ingredients to your liking. There’s also the juicy pork scaloppini with oven-roasted apples for a hearty entree. To wash it all down, try a house margarita—the jalapeno prickly pear version, made with El Jimador reposado tequila, is a favorite.

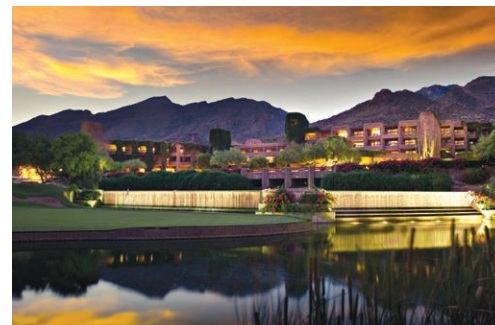
In downtown Tucson, however, the new-to-the-scene Saint House Island Bistro & Rum Bar (opened in summer 2013) features a taste of the Caribbean with a Mexican flair. The chicken skewers with house-made jerk sauce alongside the taro chips and house-made banana-ketchup dip are perfect options to nibble on during happy hour,

WHERE TO STAY

LOEWS VENTANA CANYON: Nestled in the foothills of the Catalina Mountains, Loews Ventana Canyon offers guests respite from the busy downtown (yet only a short 15-minute drive away) with its nature-meets-luxury locale. Featuring 398 guest rooms, including 26 singular suites, the resort is built on 100 acres of ancient Sonoran Desert, giving guests the best of both worlds. With two pools and the 7,000-square-foot Lakeside Spa, rest and relaxation can surely be found here. (520-299-2020; loewshotels.com)

WESTWARD LOOK WYNDHAM GRAND RESORT & SPA: Originally a hacienda-style family home constructed in 1912, the Westward Look Wyndham Grand Resort & Spa gives the feel of Southwestern comfort and charm. (520-297-1151; wyndham.com)

ARIZONA INN: One of Tucson’s most historic addresses, the Arizona Inn was opened in 1930 by Isabella Greenway, Arizona’s first congresswoman and a lifelong friend of Eleanor Roosevelt. Additionally, the inn’s 95 casita-style rooms have been restored. (520-325-1541; arizonainn.com)



Loews Ventana Canyon is nestled in mountain foothills.



Scallops are seared perfectly at Flying V Bar & Grill.

which runs daily until 6 p.m.

"The Tucson dining scene is evolving and adapting to cravings that the current demographic and generation seeks," Chianne says. "... More specifically, Tucson now has some celebrity chefs in ... [its] kitchens, which was hard to find several years ago."

OUT ON THE TOWN

For a late nightcap, Tucson's Congress Street seems to be the place to be on a Friday or Saturday night. From tried-and-true watering holes to contemporary wine bars, it'll be hard not to be out until the wee hours of the night.

Tucson is no slacker when it comes to great beer. It's home to several local breweries, including Nimbus and Thunder Canyon, which have been around for years (and the more recent Dragoon) and earned high marks from beer experts.

Wine lovers need not fret, though—Tucson has options for them, too. The Unplugged Wine Bar, opened in late 2013, features more than 50 organic and natural wines, including rare imports from Germany, Spain and France. Stop by on Thursdays for a tasting flight for only \$12 and relax to live jazz music.

And a visit to one of Tucson's oldest, and most storied, establishments is also a must. A staple since the early 1900s, Hotel Congress has evolved into an entertainment hub and is home to some of the country's best bars, as touted by Esquire Magazine. In fact, one of the hotel's major claims to fame is that it's the locale where infamous gangster John Dillinger was captured in 1934. Relive history with the hotel bar's Dillinger Sidecar #2, made with cognac, Cointreau and lemon.

Tucson's resurgence has been long awaited and much deserved. With its rough-and-tough cowboy facade and burgeoning modern-day culture—and stunning landscapes, to boot—we're happy to see new life in this old town. LBM

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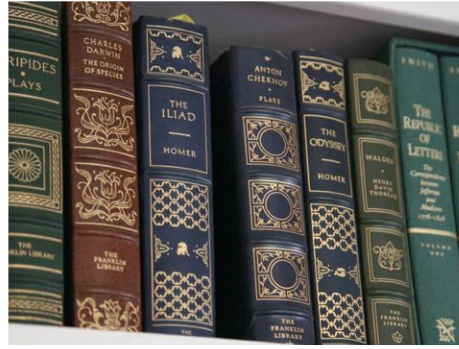
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LAGUNA'S HABITAT

PAST AND PRESENT

Firmly rooted in Laguna history, the distinct homes of El Bosque blend the old and the new.

By Margie Monin Dombrowski | Photos by Jody Tiongco



A fitting name for a Laguna street lined with eucalyptus trees, “el bosque” translates to “forest” in Spanish. In the 1930s, homes in various period styles, from Normandy and French Provincial Revival to Mediterranean, started sprouting up along the gentle slopes of this historic neighborhood after El Mirador neighborhood was initially subdivided in 1928. Unlike other Laguna neighborhoods, El Bosque and its surrounding streets are curved to make for spacious, estate-sized lots. It's also the first subdivision of its kind in the city.

Decades later, residents of this tucked away Laguna Village neighborhood have many reasons why it's such a desirable place to live. “It's a wonderful part of Laguna, being close to town and to the beach,” says Clark Collins, whose family lives on El Bosque. “We walk into town all the time; we love going to the restaurants and being able to walk to the Pageant [of the Masters], the Sawdust Festival, the farmers market and the beach.”



FAMILY FACTS:
Tommy Kemp, his son Andy (17) and dog DAY JOB: Tommy is a business consultant and entrepreneur. SPACE: 1,300 square feet, two bedrooms, two bathrooms HOUSE TIMELINE: Built in 1939, purchased in 1995, remodeled in 2011 FABULOUS FEATURE: The backyard space perfect for entertaining



QUINTESSENTIAL COTTAGE

Having lived here for the past 19 years, Tommy Kemp always has loved the neighborhood's quaintness, walkability and friendly neighbors. Most of all, it's the history, though, that makes this street unique. In fact, his home is across from a property that once was used as a "victory garden," which allowed neighbors to grow and share vegetables during World War II.

A cottage built in 1939, Tommy's home is hidden among lush landscaping in its front and back yards. In 1995, when Tommy first moved in, there weren't a lot of renovations needed, as the home is still very well preserved. "It's pretty original," Tommy says. "It has original wood floors from 1939, and the interior is

still very original."

Inside, beachy tones of pale blue, soft yellow, tan and beige complement the wood-beam cathedral ceilings coated in white paint and warm wood floors, and create an open, airy atmosphere. As a nod to its coastal setting, oil paintings of old Main Beach and old Woods Cove by the late Laguna artist Roger Kuntz bring color and personality to the walls.

While new double-paned windows and siding were added, the cozy cottage style stays true to the home's heritage. Other recent revisions include built-in bookcases for extra storage and a stone-front fireplace with granite hearth that blends well with the comfortable cottage aesthetic.

The most spectacular aspect of the home, according to Tommy, is the outdoor living space that he added in 2011, which overlooks a large backyard. French doors in the dining room lead to the outdoor space and make an effortless transition from the indoors to the outdoors. With a Jacuzzi, built-in barbecue, stone and brick patio with casual built-in seating, fire pit and several other conversation areas, it's served as the ideal spot for hosting backyard parties over the years.

"It's a traditional beach cottage with an efficient use of space, but the backyard is the best feature," Tommy says. "Where we are in the Village, you won't find anything like it."

FAMILY FACTS: Clark (far right) and Greg Collins, and their two sons Jackson (7) and Sawyer (5) **DAY JOB:** Clark owns residential design-build firm Collins Design & Development; Greg is a former sociology professor and stay-at-home dad. **SPACE:** 1,800 square feet, three bedrooms, two bathrooms **HOUSE TIMELINE:** Built in 1940, purchased in 2014 **FABULOUS FEATURE:** A meandering, man-made river in the front yard



VINTAGE CHARM

While Clark and Greg Collins may be newcomers to El Bosque—they moved in this past year—their home has a storied past. The home was built in 1940 by Isaac Frazee, who was one of the first artists who came to Laguna in 1878 at age 20. According to Clark, the land was gifted to Isaac by the Laguna Beach Art Association in appreciation for his help with the 1921 Peace Pipe Pageant, which raised funds for an art gallery that eventually became the Laguna Art Museum.

Over the years, ownership has only changed a few times, but the home's original red barn-style exterior and character remain. A rocky, man-made river, installed by a previous homeowner, adds a welcoming touch to the front yard, which

also used to have a horse stable at one time. Neighbors still remember the day another homeowner's horses ran on the loose in Laguna. "The home has an interesting past," says Clark, who restores historic homes in and around Laguna. "It was never officially put on the market, and it's been sold from friend to friend as long as anyone could remember."

The two-story main living area, which once served as Isaac's personal gallery for displaying his artwork, features an original, 7- by 10-foot arched window (once considered the largest window in Laguna) and original wood paneling. Today, the space is filled with antique furnishings, including decor from the late 1800s to

1930s and 1940s; early California and Laguna plein-air paintings; framed vintage swimsuits; and unique lighting fixtures (some original and others that Clark designed himself). "It's a mix of vintage, eclectic and found objects we've collected over the years," Clark adds.

Wooden stairs lead up to a loft area that's become a playroom for their two sons. On a rare day when it's cold enough, the family likes to congregate around the brick fireplace in the living room. The backyard is another favorite spot for basking in the year-round sunshine. "We eat outside on the deck all the time," Clark says. "Often, we'll hang out and read with the boys in the hammock and play in the backyard."



FAMILY FACTS:

Steve and Vicki McIntosh, their daughter Anna Marie (12) and pet goldfish Silvie, which was won at El Morro Elementary School's Boo Blast (7) DAY JOB: Steve is a singer/actor; Vicki is a CEO. SPACE: 1,400 square feet, three bedrooms, one bathroom HOUSE TIMELINE: Built in 1945, purchased and remodeled in 2002 FABULOUS FEATURE: An inviting Dutch front door



WELCOMING ABODE

Nearby, on Short Street, is where you'll find the family home of Steve and Vicki McIntosh, who moved to the neighborhood in 2002 soon after their daughter, Anna Marie, was born. The cottage's exterior, boasting multipaned windows with shutters and a deep red-painted Dutch front door, looks approachable from the street, which is just the impression this family wants to give.

"The Dutch door was a Mother's Day gift for my wife," says Steve, who has lived in Laguna for 34 years now. "It's the first thing people see when walking up to the house, and it's inviting even when the door's closed." There's also a twisted juniper out front, which Steve believes may be one of the largest and oldest in Laguna at about 60-some years old.

The McIntoshes like to host parties, and their backyard has served as the party place for their many dinner gatherings and barbecues. Teak furniture made of upcycled oxen carts from Thailand and Myanmar, and a fire pit for s'mores making, are the designated areas for gathering together with family and friends. "[The backyard] is nice and cool in the summer, and nice and warm at the fire pit during the winter," Steve adds.

Inside, traditional details abound that add charm and character: original oak floors, a bead board ceiling, crown molding, plastered walls, glass antique doorknobs and a large bay window at the front of the home. Interior walls are washed with earth tones such as tan, cream, taupe, blue

and green, which, combined with distressed pine wood dining and coffee tables that Steve made, create a cozy seaside cottage feel. The family's eclectic art collection includes paintings from David Cook's "Train" series, a Maria Bertran painting of a woman napping on a tropical island and an intricate inlaid wood Intarsia art piece from Italy.

While the McIntosh home's interior has a relaxed vibe year-round, the front yard captures plenty of attention around the holidays. The McIntoshes are well known in the neighborhood for their Halloween decorations with homemade props, including projections of flying ghosts and corpses in the front yard. "We really do it up here," Steve says. "Now, I've got my daughter getting into it." **LBM**

REAL ESTATE *Showcase*



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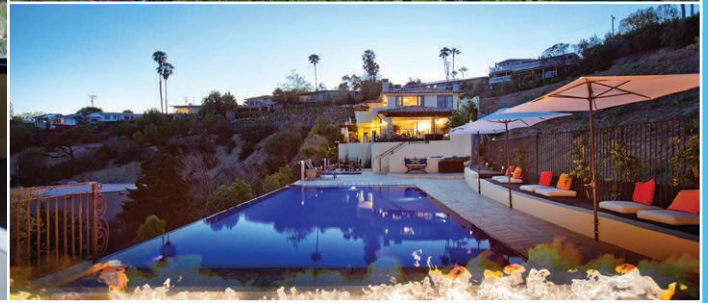
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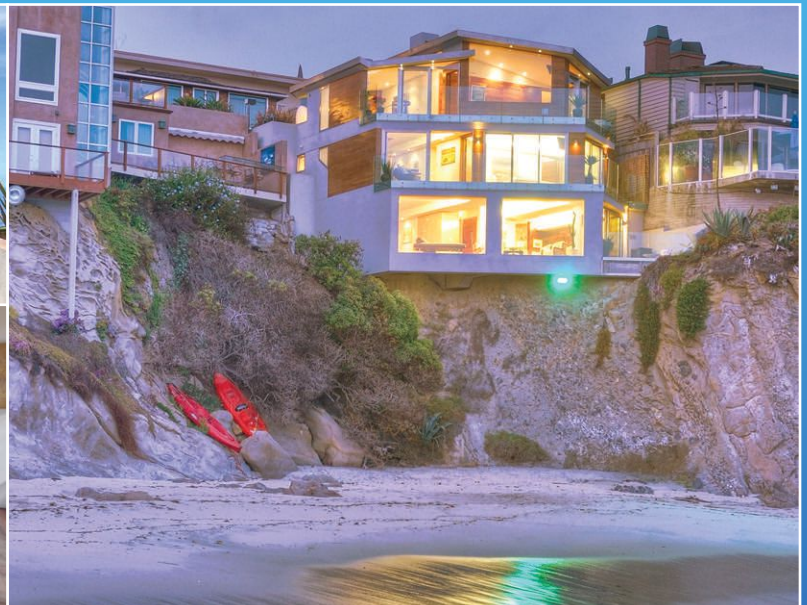
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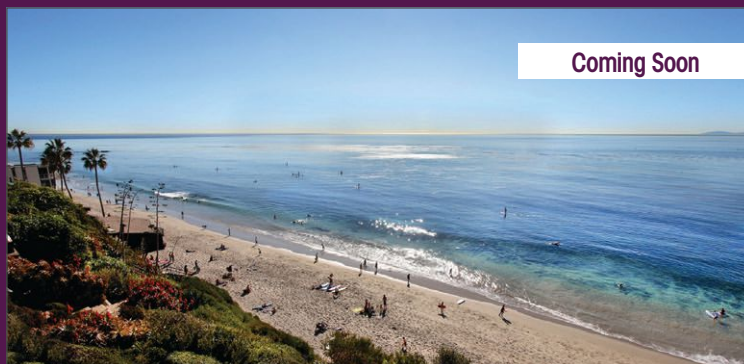
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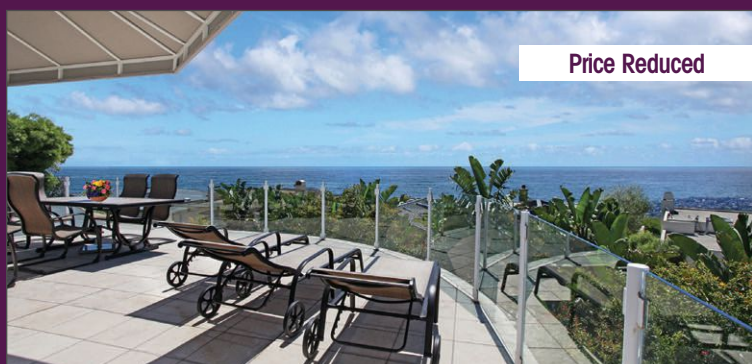
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#1 OF ORANGE COUNTY'S TOP 100* **Awarded to Jim Ardery & Diane Cannon of** **Berkshire Hathaway HomeServices California Properties**

Jim Ardery and Diane Cannon, of Berkshire Hathaway HomeServices California Properties' Laguna Beach office, are ranked #1 in Orange County for the first and second quarter of 2014. The team was also recently honored with the Chairman's Circle Diamond. The achievement ranks Ardery and Cannon at the top ½ of 1 percent of the brokerage's vast national network of sales professionals.

Ardery and Cannon focus on the marketing and sale of fine homes and luxury estates throughout the California Riviera. The #1 ranked team in coastal real estate in Orange County for their brokerage for many years, they have excelled as a result of their high ethical standards and comprehensive market knowledge.

"Jim and Diane bring a tremendous amount of value to their clients' transactions," said Jim Vermilya, manager of the Laguna Beach office. "Their professional approach to real estate and willingness to collaborate with their colleagues on behalf of their clients has allowed them to build an outstanding reputation."

Previously the broker/owner of three successful Laguna Beach-area real estate brokerages, Ardery's background in the local market spans more than 35 years. With a large network of professional alliances and exceptional business sense, he is known for his ability to find hidden listings for his buyers and deliver positive results for his sellers.

Leveraging her complex understanding of Emerald Bay and the surrounding communities for the benefit of her clients, Cannon excels at building relationships. Highly skilled at negotiating and marketing, she explained that the team's success with representing sellers has been due to their focus on advertising in the most widely read print and online destinations.

"We believe that the selling of your home is so important that we never use assistants to do our work for us. That means every showing and/or interaction with the prospective buyer and seller involves us. We both work every day for our sellers and buyers from the first showings to negotiating the offers and we are there for all of the inspections to make sure everything goes perfectly until the close of escrow. We are amazed that some agents take a listing and that is the last you will see them until an offer comes in, that's not the way we work, or run our business."

Jim Ardery and Diane Cannon may be contacted through Berkshire Hathaway HomeServices California Properties, at 949-887-3823 or 949-230-1200, respectively; or via email at JimArdery@gmail.com, or Diane@LBhomebuying.com.



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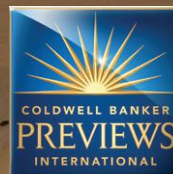
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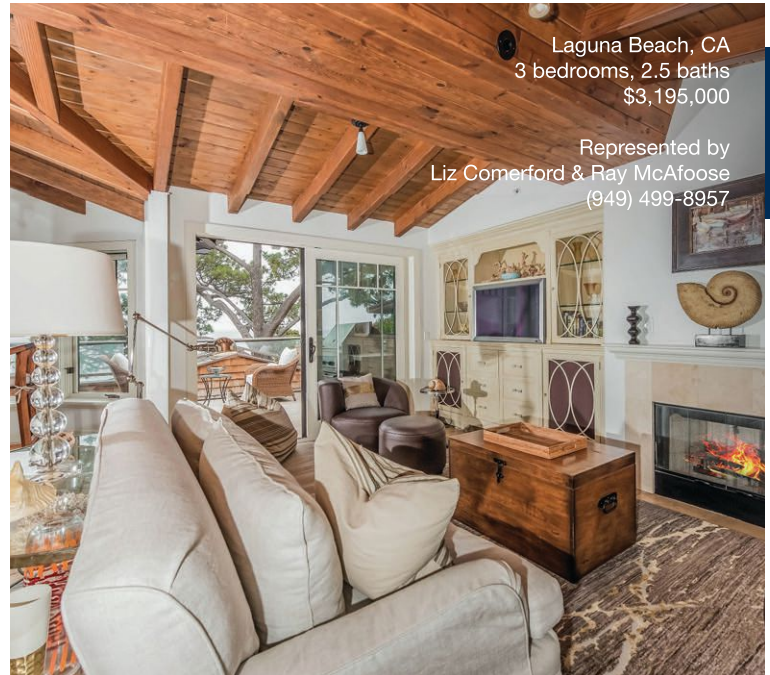
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I highly recommend Keven as a real estate agent! Keven has excellent communication skills. In addition, he is extremely organized, reliable and was always available. Keven can work independently and is able to follow through to ensure that the job gets done. He is flexible and willing to work on any project to find you the house that fits your needs. Keven is a tremendous asset and makes the process run smoothly, he has my highest recommendation.

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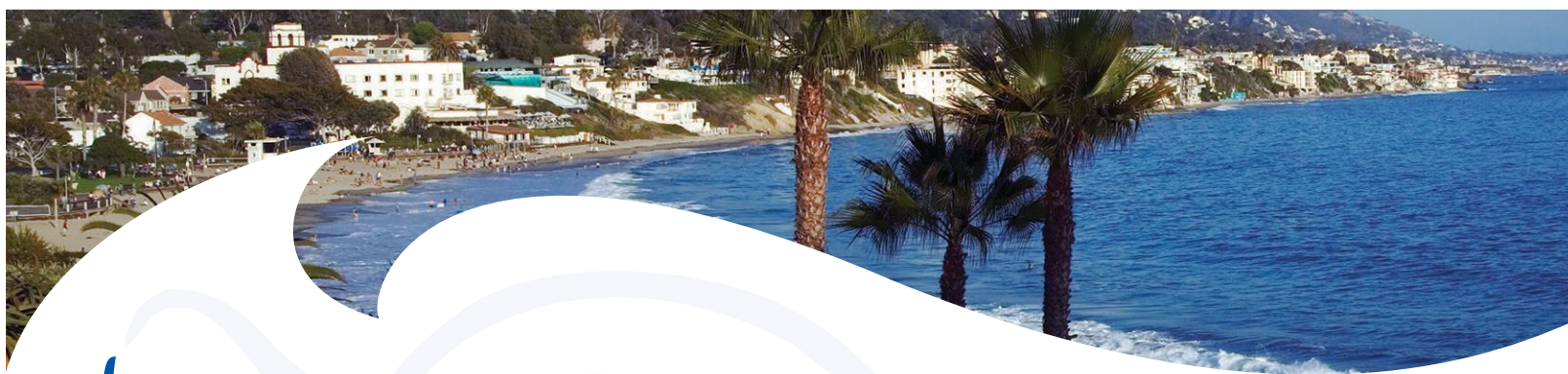
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International Inspiration

No need to travel around the world to get a taste of different cuisines—Sapphire Laguna has debuted 15 new globally inspired dishes to its latest seasonal menu, which is available through November. Executive Chef Azmin Ghahreman, who is known for his signature international flair and fresh, seasonal ingredients, offers a bounty of delectable items, including grilled pork loin chop paired with bacon-roasted Brussels sprouts and mashed potatoes; wild Alaskan king salmon with miso-glazed eggplant, vegetable udon noodles and mushroom dashi; and a nectarine salad featuring watercress, frisee, jamon serrano (dry-cured ham) and a Banyuls vinaigrette. Now, these are dishes to drool over. (sapphirellc.com) —A. T.



Sapphire Laguna debuted new menu items, including a pork chop with bacon-roasted Brussels sprouts.



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The calamari fried to a golden crisp, served with tartar sauce



Señor Fish is located in the Boat Canyon Shopping Center.



Sauce for this chicken mole is made in-house with passed-down recipes from the owners' mother.

MADE-TO-ORDER MEXICAN

Señor Fish brings the real deal with fresh, handmade twists.

By Alli Tong | Photos by Jody Tiongco

TUCKED AWAY IN BOAT CANYON SHOPPING CENTER, SEÑOR Fish officially swam out of the Los Angeles area and into Orange County when it opened in January. With locations in South Pasadena, Eagle Rock, downtown LA and Echo Park, Laguna Beach marks its fifth spot for the family-owned restaurant chain. Yet, before the restaurant was a “big fish” in the sea, the original Señor Fish stemmed from more humble beginnings: a tiny kiosk on North Figueroa Street in LA’s Highland Park, which served hundreds of hungry Angelenos a day.

Founded in 1988 by brother-sister duo Enrique and Alicia Ramirez, who grew up in northeast Los Angeles but whose parents hailed from Guadalajara, Mexico, Señor Fish isn’t just another Mexican place in town. The owners are staying true to traditional dishes made from their mother’s recipes that are nearly 30 years old all the while mixing in what us coastal dwellers love best: fresh seafood, house-made salsas and fair prices (tacos range from about \$4 to \$7 a pop while other entrees are mostly all under \$15).

Take their fried calamari appetizer, which is a great way to start your dining experience. Lightly fried, not too chewy but not too soft, these little bits of golden goodness served alongside house-made tartar sauce are addicting. Sip on one of the restaurant’s freshly made “aguas frescas” (fresh waters), including horchata (a traditional Mexican drink made with

rice, cinnamon and vanilla), hibiscus or cucumber-lime to cool the palate. Another great app to munch on is the eatery’s signature chips, which aren’t your typical crunchy tortilla chips; they’re soft and puffy, and served alongside five different delicious house-made salsas from green tomatillo to chipotle.

But when asked what makes the eatery different from others in town serving up tacos, chef Louis Torres lowers his voice to a whisper. No, it’s not the passed-down recipes, the salsas made fresh every day or the seafood—it’s the garlic. “Shhh, it’s a secret,” he says. “We use garlic in everything.”

Perhaps that’s what makes the mouthwatering chicken mole so good. The dark, rich mole is made in-house with Mexican chocolate, cinnamon, dried chilies and blackened salsa. The tender chicken literally falls right off the bone and into its accompanying pinto beans and rice.

Of course, however, if you’re headed to a spot called Señor Fish, you’re naturally going to want to know how the fish tacos are. Well, they’re good, too. Try the blackened sole taco, which is plump and juicy, and scattered with a sprinkling of lettuce, pico de gallo and slices of avocado.

With a casual atmosphere (no frills or tablecloths here), it’s the perfect spot to hop by after a day at the beach or for a quick lunch. So, in conclusion, is this place worth it? Si, señor! **LBM**

SEÑOR FISH

610 N. Coast Hwy.
949-497-9200
senorfish.net

HOURS: Daily, 9 a.m. to 11 p.m.

TIP: A true seafood shack, Señor Fish’s daily specials are dependent on what’s fresh; find anything from swordfish filets and whole trout to red snapper.

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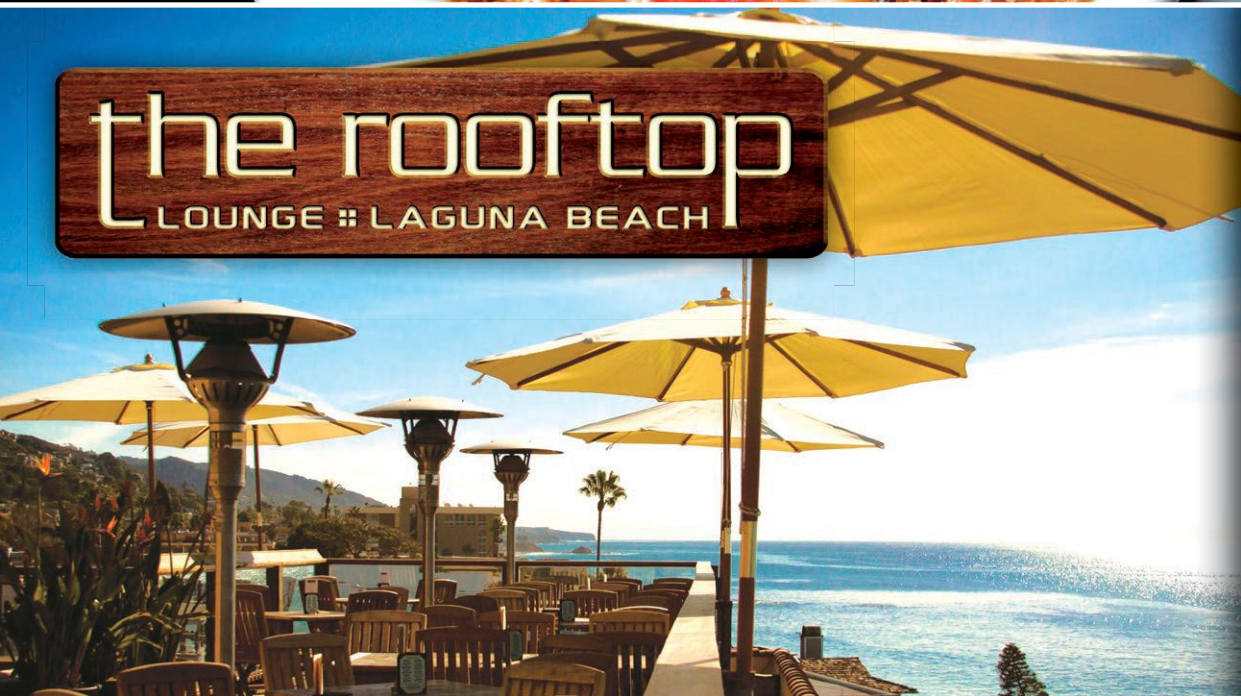
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Top (from left): Guinness float, vodka lemonade, Irish coffee

Monday Night Football dishes (from left): Rock Candy Shrimp, T-bone steak and Buffalo Chicken Bites

GAME TIME

Hennessey's Tavern serves up tasty fare, cold beer and an inviting atmosphere for Monday Night Football.

By Sharon Stello | Photos by Jody Tiongo

WITH FOOTBALL SEASON IN FULL SWING, THOSE SEEKING A great place to watch the game while enjoying some tasty food and drinks need look no further than Hennessey's Tavern, a local establishment in Laguna Beach for 24 years.

Hennessey's features both upstairs and downstairs bars, a separate dining area and an open-air patio. Several large-screen TVs—plus a 100-inch projector screen upstairs—offer plenty of viewing options for Monday Night Football.

Hennessey's can be found along the Southern California coast from Manhattan Beach to San Diego as well as in Las Vegas, but the Laguna tavern has its own vibe. "Each store is its own special place," says General Manager Sarah Karros.

The Laguna Hennessey's exudes a family feel as many locals are regulars at the watering hole and know all the servers by name, creating "an outgoing, playful atmosphere," Sarah shares. Then, at night, Hennessey's is the place to party. "From 9 p.m. on, it's a rager," she says. Entertainment keeps the place lively: Disc jockeys and/or karaoke can be found every night upstairs, and solo artists perform live downstairs Tuesday through Thursday and every other Monday.

While the core menu is the same throughout the chain, each location has its own daily specials ranging from new creations like prosciutto-stuffed mushrooms to old favorites brought back for a limited time such as the T-bone steak, a popular dish

from the past that's been revived for the Monday Night Football menu. The juicy, 1-pound steak is seasoned with a blend of salt, pepper, white pepper and garlic for the tavern's simple but savory take on a classic, served with thick-cut french fries.

Happy hour appetizers extend to the football menu as well. The battered and fried Rock Candy Shrimp tantalize with a Thai sweet chili sauce while boneless Buffalo Chicken Bites offer a tangy option with ranch dressing for dipping. To really cool the palate, order Hennessey's fresh-squeezed vodka lemonade, a refreshing drink that will have you asking for at least one more.

For beer lovers, the eatery offers eight brews on tap and 16 in bottles. A rotating lineup often includes local labels, and regular customers may see their special requests incorporated into the beer list. "We want to take care of people who take care of us," Sarah says. "... Anything we can do to try to make guests' days a little bit brighter, we try to do." This Irish hospitality will have you adding Hennessey's to your regular rotation.

To end the evening, be sure to order the Irish coffee, made with a famous recipe from The Buena Vista cafe in San Francisco. Irish whiskey is mixed with Farmer Bros. coffee and fresh whipping cream floated on top. This divine night-cap will warm you up before venturing out into the fall chill. And, like an old friend, Hennessey's will be there to welcome you back next time. **LBM**

HENNESSEY'S TAVERN

213 Ocean Ave.

949-494-2743

hennesseystavern.com

HOURS: Monday-Friday, 10 a.m. to 2 a.m.; Saturday-Sunday, 9 a.m. to 2 a.m. (kitchen closes at 11 p.m. each day)

TIP: On Thursdays, stop by for more football watching and the Irish Night menu—dishes like fish 'n' chips and shepherd's pie each come with bread pudding and a Shillelagh Shooter (chilled vodka and Irish cream) as a meal combo for \$1 more than the entree typically costs. Also, kids age 12 and under eat free with purchase of an adult entree.

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broadwaybyamarsantana.com

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cafezoolu.com

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853 Laguna Canyon Rd.; 949-715-0261;
ivoryrestaurantandlounge.com

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kyabistro.com; rooftoplagunabeach.com

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montagelagunabeach.com

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madisonsquare.com

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30801 S. Coast Hwy.; 949-715-6420;
montagelagunabeach.com

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303 Broadway St., Ste. 101;
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nirvanagrille.com

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370common.com

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230 Forest Ave.; 949-494-2545;
230forestavenue.com

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448 S. Coast Hwy.; 949-376-6272;
watermarcrestaurant.com

THE WHITE HOUSE

340 S. Coast Hwy.; 949-494-8088;
whitehouserestaurant.com

WINE GALLERY

WINE BAR & KITCHEN

1833 S. Coast Hwy., Ste. 110;
949-715-8744; winegallerylaguna.com

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EVA'S CARIBBEAN KITCHEN

31732 S. Coast Hwy.; 949-499-6311;
evascaribbeankitchen.com

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MANDARIN KING

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peonycuisine.com

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Restaurant Happenings

Have a sweet tooth craving? Well, one local bake-shop will satisfy it. Opened at 170 Beach St., **Lightning Bolt Foods**—named after owner/baker Micheau Folse's dog—offers an array of brownies, cookies, bars, ice cream sandwiches, including gluten-free items, and more that pay homage to some of Laguna's iconic landmarks. Get a taste of Laguna with her Riddle Field cookie, made with Baby Ruth candy bars and named after the local Little League baseball field, or her Top of the World bars (her moniker for your typical Hello Dolly cookie bar made with coconut, chocolate chips and pecans). (lightningboltfoods.com)

Who doesn't love all-you-can-eat menus, especially when it's sushi—and great sushi to boot. **Okura Robata Grill & Sushi Bar** is now offering an all-you-can-eat menu for only \$32.95 per person. The menu includes 23 different hand-cut rolls and 23 a la carte items such as the Dynamite Rock Shrimp and curry scallops. (okurasushi.com)

And the award goes to ...! **The Golden Foodie Awards** were held Sept. 28 at Fairmont Newport Beach, and a host of our local eateries were up for awards, including Selanne Steak Tavern for Best New Restaurant and Best Steak; Broadway by

Amar Santana for Best Cocktails; Mare Culinary Lounge for Best Italian Cuisine; Three Seventy Common Kitchen + Drink for Best California Cuisine; Zinc Cafe for Best Vegetarian Cuisine; Maro Wood Grill for Most Delicious Dessert; and Slapfish for Best Seafood. Additionally, Heather Fisher of Selanne Steak Tavern was in the running for the Golden Pastry Chef Award. However, Selanne Steak Tavern walked away with two awards (Best New Restaurant and Best Steak) while Maro Wood Grill took the cake for dessert and Mare Culinary Lounge for Best Italian. (goldenfoodieawards.com) —A.T.



Okura Robata Grill & Sushi Bar recently debuted an all-you-can-eat menu.

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31542 S. Coast Hwy.; 949-499-4531;

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The butternut squash gnocchi is just one of the dishes offered on Driftwood Kitchen's fall menu.

DRIFTWOOD KITCHEN DRIFTS INTO FALL

Since opening only a few months ago, Driftwood Kitchen has been making quite a buzz throughout the community with its stunning remodel (in the former Beach House location) and ocean-inspired menu. But as the temps cool down and fall approaches, the menu warms up at the restaurant helmed by Executive Chef Rainer Schwarz. This season, you'll find an all-vegetarian kale and du Puy lentil soup with water chestnuts and shaved Parmesan; New Bedford sea scallops with truffle risotto and portobello mushroom confit; and the butternut squash gnocchi with sage brown butter and pine nuts, among many more dishes. So, head down to Driftwood for the food—it'll surely be a dining experience to remember, and who can beat that view? (driftwoodkitchen.com) —A. T.

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A Feast for the Eyes

Combining gourmet cooking and local purveyors, The St. Regis Monarch Beach in Dana Point hosted its first Farm-to-Feast tasting event Aug. 17, with all proceeds benefiting The Ecology Center in San Juan Capistrano. Chefs and mixologists from the resort offered their tasty creations made with produce from local farms and food purveyors, including VR Green Farms in San Clemente, Bread Artisan Bakery in Santa Ana, Cook Pig Ranch near San Diego, Nolet Spirits in Aliso Viejo and more. Among the delectable dishes were crepes topped with fresh peaches; oysters; artisan flatbread made with local produce; charcuterie plates; stuffed squash blossoms and more. In addition to wine tastings by Palumbo Family Vineyards and Winery in Temecula, Calif., and Ancient Peaks Winery in Central California, the event also offered samples of The St. Regis Monarch Beach's famous bloody mary, the Agave Maria. It was a fitting event as Executive Chef Raj Dixit of Stonehill Tavern, the on-site restaurant at the resort, shares that most of the ingredients used on property are sourced within a 10-mile radius. (stregismb.com) —A.T.

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GALLERIES, PLEASE SUBMIT
YOUR UPCOMING EVENTS IN
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editor@lagunabeachmag.com.

EXAMINING OUR ENVIRONMENT

Painter Hyatt Moore and watercolorist Lorraine Adler provide a realistic take on nature—from human figures to colorful fruits and flowers, they reveal the beauty of life and inspire us to give the world a second look.

Section by Ashley Ryan



"Red Collar" by Hyatt Moore

WORK: After working as a graphic designer and art director, Hyatt set his sights on painting. He started his artistic career by painting international people, drawn to their beauty. Once he realized that there was a narrow market for these types of paintings, he began experimenting with other styles and subjects. "To be continually trying new things is one of the reasons to be an artist," Hyatt explains.

As he began experimenting, he tried many different styles of painting. His still lifes are filled with warm, inviting colors. Vases filled with fruit or flowers give the viewer a feeling of serenity. He also painted places—wide landscapes depicting boats floating in the Dana Point harbor and scattered trees, hills and meadows. Some featured snow-covered fields, or small buildings, crafted with cool blue tones and gray shadows. He even tried his hand at abstract images, filled with blurred figures and endless splashes of color.

Hyatt has a huge variety when it comes to his painting style, but he says that figures and faces remain his favorites. With sketchbooks full of people he sees in everyday life, he is able to craft pieces that reveal a depth of the individuals he is painting. Numerous portraits feature subjects facing forward with a unique level of eye contact, which truly makes the pieces striking to view.

Although his paintings feature bold colors and obvious intention, he prefers a bit of a loose rendering, stopping before the image can be overworked. This gives Hyatt's artwork a realistic feel. His wide knowledge of styles allows him to continue to experiment with art that he considers a mixture of realism, expressionism and abstraction. "I'm always pushing my own limits," he says.

To view a display of Hyatt's work, stop by Sandstone Gallery through Nov. 3. (949-497-6775; sandstonegallery.com)

HYATT MOORE (SANDSTONE GALLERY)

HOME BASE: A California native living in Dana Point

BACKGROUND: Received a Bachelor of Arts in interdisciplinary studies and a Master of Arts in leadership; studied art independently before becoming a full-time artist in 2004

MEDIA OF CHOICE: Mostly oil paint; sometimes acrylic

PREVIOUSLY SHOWN IN: Laguna Niguel, Dana Point, San Juan Capistrano, San Francisco, Sausalito and La Jolla, all in California; many other U.S. states, including Alaska, Oregon, Texas and Washington; as well as international destinations from Cape Town, South Africa, to England and France



"Gardenia" by Lorraine Adler

LORRAINE ADLER (QUORUM GALLERY)

HOME BASE: Born in England, but grew up in Southern California; lives in Laguna Beach

BACKGROUND: Developed her artistic talent early in life, but went the traditional route and earned a degree in business at the University of Southern California; took classes from local artists to practice techniques

MEDIA OF CHOICE: Transparent watercolor paint and watercolor paper

PREVIOUSLY SHOWN IN: Laguna Beach at Quorum Gallery, Studio 7 Gallery, Sawdust Art Festival and Art-A-Fair

WORK: Her vibrant watercolors are brimming with life and color. Citing nature as one of her biggest inspirations, many of her pieces are stunning examples. From the tropical petals of pink hibiscus flowers to the bright green skin of succulents, Lorraine has perfected blending to provide a realistic watercolor look. Other paintings feature fuchsias, birds of paradise, orchids, tulips, poppies and lilies. One of Lorraine's techniques is to create paintings of white magnolias, gardenias and roses without using any white paint. Another series features a variety of paintings of grapes, mixing vibrant reds, purples and blues that contrast with the greens and yellows of the vineyard leaves.

Paintings in her series called "Imaginary Girls" feature darker, though still vibrant, colors outlining the face and shoulders of female characters. Whether their eyes are open or closed, the viewer's eye is drawn to these striking images. Through utilizing white space and contrasting colors, the faces pop off the page. Unique lines form the outline of hair while shapes of light color are used to create shadows on their necks. For these, she draws inspiration from science fiction and cyber punk novels.

In addition to her paintings, Lorraine creates unique wearable art, which she calls watercolor jewelry. Her tiny, double-sided originals are crafted and placed in locket frames.

Lorraine will be featured at the Quorum Gallery, showcasing a new harvest-themed image for its fall kickoff beginning Oct. 23. (949-494-4422; quorumgallery.com)

ART, NATURE UNITE

In its second year, the Art and Nature program aims to unite local artists with historians, scientists and environmentalists in the community. The program, developed by Laguna Art Museum, serves as a channel through which community members can unite across disciplines and share ideas. As part of the citywide initiative, local galleries will host exhibitions that provide added color to the event. The JoAnne Artman Gallery will feature "Modern Nature," an exhibition showcasing nature-themed works by Alberto Murillo, America Martin, Annie Vought and Stallman. The nearby Peter



"Midnight Bloom" by Stallman

Blake Gallery will highlight abstract works inspired by nature in its exhibition titled "The Nature of Abstraction II." In addition, work from the gallery's resident artist Lita Albuquerque will be showcased at Laguna Art Museum throughout Art and Nature. The museum also will present panel discussions and drawing events to include community members in the project. Events will take place from Nov. 6-9. (949-494-8971; lagunaartmuseum.org)



PHOTO COURTESY OF WORLD HUNGER BOWL

WORLD HUNGER BOWL

The World Hunger Bowl gala returns to Laguna Beach on Nov. 6. The annual event, which began in 2008, was created to raise awareness during National Hunger and Homeless Awareness Week. Though the event will feature live music and food from Laguna restaurants, the highlight is the silent auction. International and local artists—including Wyland, Michael Bryan and Guinotte Wise in past years—donate unique, handcrafted bowls they create in an effort to raise money for the hungry and homeless around Laguna Beach. The gala will be held at seven-degrees in Laguna Canyon from 5:30-9 p.m. (949-280-2885; worldhungerbowl.org)

a&g

ARTISTS AND GALLERIES

GALLERY EVENTS

COVE GALLERY

For an evening out on the town, check out the Cove Gallery's fall reception and open house. Spend the evening viewing new works of art, listening to live music and sipping on wine as the gallery names one lucky guest in a drawing for a free painting. With a theme of Nuit Blanche, an annual nighttime arts festival in Paris, black-and-white attire is required. The event will be held Nov. 8 from 5-8 p.m. (949-494-1878; covegallerylaguna.com)

PACIFIC EDGE GALLERY

Opening Nov. 15, local artist Maria Bertran's "New Paintings from England and Provence" will display more than 40 new oil paintings. Created in Provence and the French Alps, Maria's artwork will depict colorful impressionist images painted on location in Europe. An artist reception will be held from 5-8 p.m. to kick off the exhibition. (949-494-0491; pacificedgegallery.com)

PETER BLAKE GALLERY

Through Oct. 25, view creations by New York-based contemporary artist John Zinsser. His abstract paintings will definitely catch the eye with their broad strokes and bright pops of contrasting colors. (949-376-9994; peterblakegallery.com)

QUORUM ART GALLERY

Celebrate autumn with Quorum Gallery's fall season kickoff on Oct. 23. The event will unveil paintings by 12 artists, all centered on a "bountiful harvest" theme. In addition to the artwork, guests will get a chance to get



Yellow-orange
lichen-glazed
ceramic
sculpture by
Randy O'Brien

up-close and personal with artists like Kathleen Black, Mike Kinney and Tamara Wood to learn about their work. The event will run from 6-8 p.m. (949-494-4422; quorumgallery.com)

SANDSTONE GALLERY

Experience two new shows at Sandstone beginning Nov. 5: Mada Leach's "Let's Eat!" features vibrant paintings of ripe fruits and vegetables that look delicious enough to eat. Her artwork will be showcased alongside Lawrence Terry's series "Book of Shadows." (949-497-6775; sandstonegallery.com)

THE SIGNATURE GALLERY

Artist Randy O'Brien, the featured artist of November, will make an appearance at his opening reception on Nov. 6 from 6-9 pm. Traveling to California from Arizona, Randy will showcase his colorful ceramic pots, which serve as a canvas for smearing unique materials, including volcanic ash and iron oxides. After these pieces have been fired, they feature a textured appearance inspired by the

natural world around him. (949-376-4244; thesignaturegallery.com)

SUE GREENWOOD FINE ART

Catch a glimpse of some truly heartfelt pieces by Marianne Kolb and Terry Turrell from Oct. 20 through the end of November. Both artists experiment with feeling, letting their emotions direct the path of their artwork. Marianne's use of sensory impression guides her paintings of human figures and Terry's ability to incorporate texture in his paintings and sculptures transforms his art into detailed abstract works. An opening reception for the pair will be held on Nov. 6. (949-494-0669; suegreenwoodfineart.com)

TOWNLEY GALLERY

Throughout the month of October, view new works from artists, including Shane Townley, Mati Russo, George Yepes, Nisperos, Linnea Leeming, Elizabeth Preston, Sahba, Carol Levin and Kim Snyder. (949-715-1860; townleygallery.com) LBM

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Above: Big Jim's Broiler restaurant in the 1930s;
bottom left: the site of the former restaurant today

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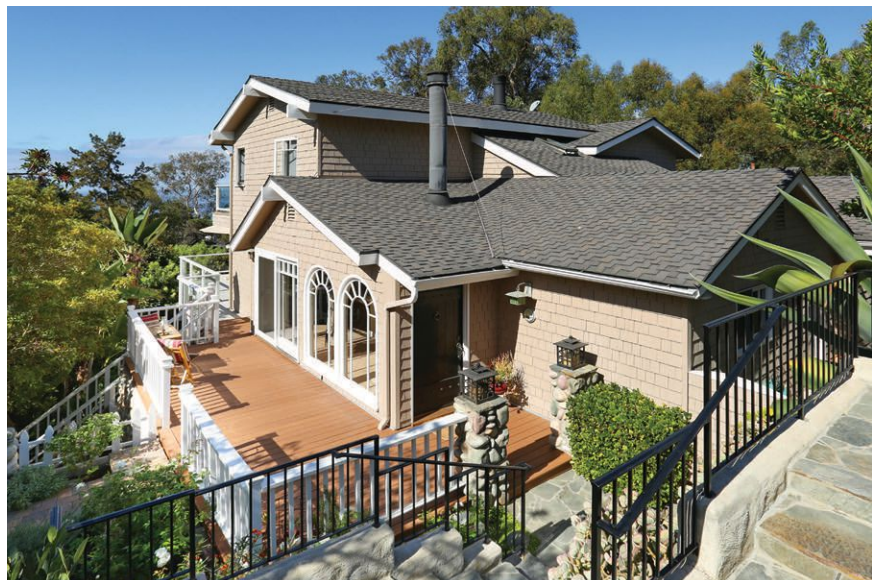
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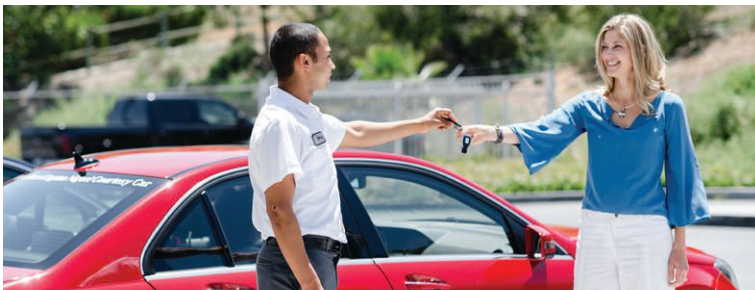
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