





The new Traditional Jewelers at Fashion Island is a destination like no other.

Experience Southern California's most luxurious collection of designer jewelry and Swiss timepiece collections featuring four Swiss timepiece shop-in-shops including Cartier, Patek Philippe, Officine Panerai and Rolex.

Please join us Friday and Saturday, September 5th and 6th for our Grand Opening.

TRADITIONAL Jewelers

Fashion Island • Newport Beach • 949.721.9010 • traditionaljewelers.com



Winston's Tewelers

Liquidating All Watches & Fine Jewelry Up to 70% OFF



Pre-owned Collection 2-Year Warranty

MOVING SALE



1775 Newport Blvd., Ste. B Costa Mesa, Ca 92627 949.645.9000 NEWPORT BEACH Features

Magazine

AUGUST/SEPTEMBER 2014

Arts Showcase

62. The Writing on the Wall

Street art's small but loyal following makes a case for its importance in the region. By Linda Domingo

68. Bold Soul

Valinda Martin, owner of Art for the Soul, boosts customers' spirits—and her own—with colorful trinkets and works of art that fill the shelves of her eclectic shop.

By Bria Balliet

70. California Curtain Call

Concluding its 50th anniversary season in 2014, South Coast Repertory continues to thrive as a leading regional theater. By Peter A. Balaskas

74. Behind the Scenes

Take a peek behind the curtain with some memorable moments from the visionary team at Segerstrom Center for the Arts.

By Sharon Stello



ON THE COVER:

RED O'S RICK BAYLESS WILL KICK OFF THE PREMIERE
NEWPORT BEACH WINE & FOOD FESTIVAL THIS SEPTEMBER.
PHOTOGRAPHER: JIMMY FISHBEIN

42. Kind at Heart

Whether it's being a mentor and friend or organizing a community into action, these young philanthropists are quick to offer a helping hand.

By Kirsti Correa

48. Epicurean Adventure

The inaugural Newport Beach Wine & Food Festival makes its debut Sept. 19, taking diners on a whirlwind tour of Orange County's culinary landscape.

By Allison Hata

54. Fashion: Film Fatale

Disappear into the shadows of a neo-noir crime drama.

78. A Muse in Nature

Crystal Cove inspires artists to preserve its beautiful coastline.

By Bria Balliet

83. Travel: Napa Valley Versus Sonoma

California's wine country is dotted with drinking and dining options.

By Kirsti Correa and Linda Domingo

88. Newport's Habitat: Bonita Canyon

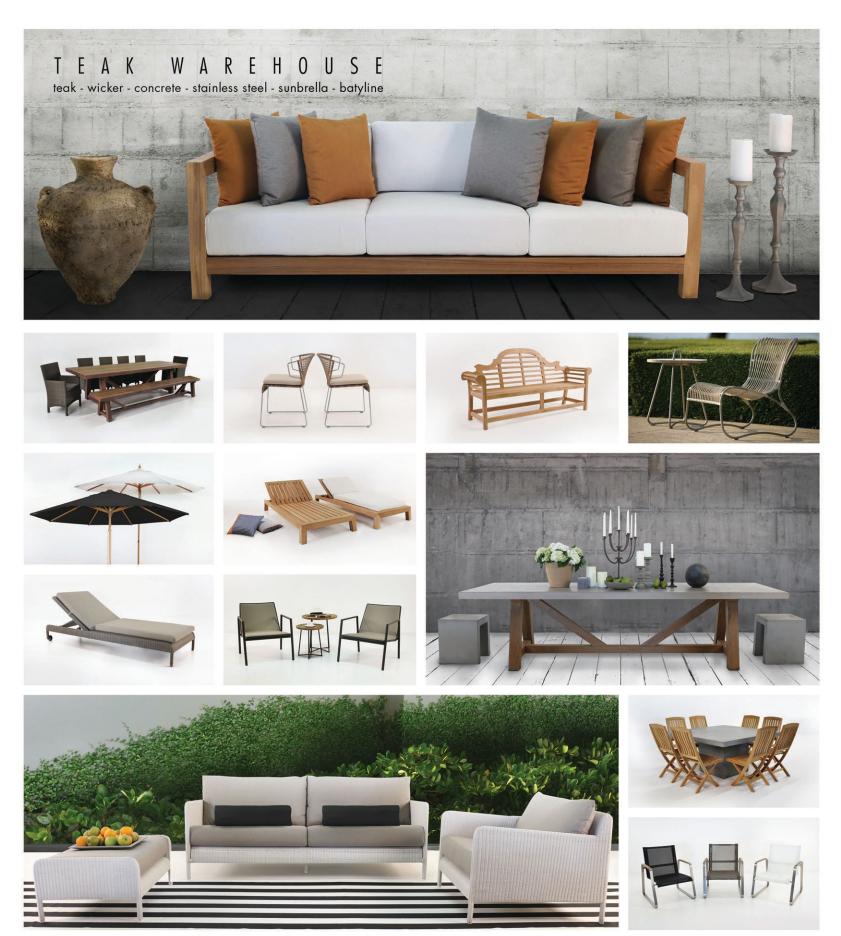
Bonita Canyon has become a sought-after community for its family-oriented ambience. By Peter A. Balaskas

92. Real Estate Showcase

Tour Newport's top homes on the market.

103. Taste of the Town

Explore this restaurant resource for dining out in Newport Beach; plus, dig into a savory dish at The Winery Restaurant & Wine Bar and Bosscat Kitchen & Libations.



Why shop elsewhere? Visit us for the best quality, prices, selection and service.

All fully assembled, at wholesale prices, in stock and available for white glove delivery. Built in the U.S.A.

NEWPORT BEACH Departments

AUGUST/SEPTEMBER 2014







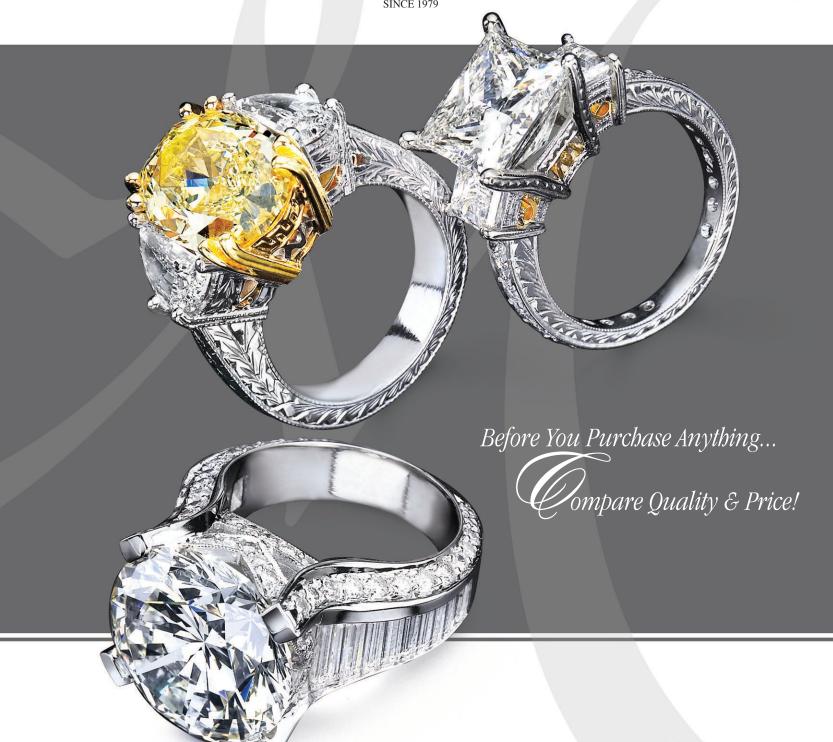


10. A LETTER FROM THE EDITOR

- **14.** BUZZ: Check out all the latest news and notes from Newport Beach.
- **22.** HAPPENINGS: Save the date for exciting events taking place around town.
- **24.** TREND: Cozy up to fall with a sneak peek of the upcoming season's bold colors, prints and textures.
- **30.** HOME: A local interior designer creates a breezy coastal living room with small bursts of bright color.
- **32.** ACTIVE: Quickblade Paddles owner Jim Terrell helps stand-up paddleboarders navigate coastal waters.
- **34.** OUT & ABOUT: Stay up-to-date with Newport's charity pursuits and coastal happenings.

114. MY 24 HOURS IN NEWPORT Considered the Willy Wonka of Newport Beach, Brandy Valdez of B. Candy reveals her recipe for an ideal day.





SYMBOL OF ELEGANCE DESIGNED BY MARDO

980 West Coast Hwy., Newport Beach, CA 92663 • (949) 675-1701 Fax (949) 675-4176 www.jewelrybymardo.com

editor's letter

EMBRACING THE UNKNOWN

It all began several months ago, when Linda Domingo, our senior editor returned from a trip to Oahu raving about the colorful arts and culture scene that revitalized Kakaako, a neighborhood northeast of Waikiki. Street art murals lined the walls of the walkable district, she told us, painting a verbal picture of this urban sanctuary raised in the middle of a tropical paradise.

As the team sat down to plan our annual arts showcase, the names of the usual suspects were tossed around—the powerhouse Segerstrom Center, South Coast Repertory and plein-air painters at Crystal Cove, which all share the common bond of a decades-long relationship with Orange County and are highlighted in this issue. But throughout the process, one question remained unanswered: What would this city's art scene look like if we searched beyond what we already know is great?

Stepping back for a moment to look at the larger picture, something that strikes me about Orange County is the juxtaposition of old and new. We're a community rich in history, but we embrace everything that's hot and new and on trend. It's a daily race to keep up with the "it"



restaurant and stay on top of the growing fashion scene. We're a forward-thinking town, and that's fantastic. Yet, when it comes to art, it's the more traditional forms that are most often celebrated. It's not without good reason—after all, the ballerinas, musicians, stage actors and painters of the world breathe life into any city's cultural landscape.

But, as Linda reminded me with her Hawaiian adventures, there's an entirely different form of expression that goes largely unexplored in Orange County: street art. Artists and gallerists she spoke with for her article ("The Writing on the Wall," page 62) all echoed the same sentiment—that people tend to associate street art with illegal graffiti. Those preconceptions yield strong feelings of disapproval and fear, and we lump any work done with a can of spray paint in with scrawlings that mark territory rather than express emotion.

Street art is blooming in major cities, however; even right here in Orange County there's a small, under-the-radar community of artists who are struggling to show the world what they can create. We explore the need for this avenue in our local art world, if only to continue to push the envelope and create new experiences.

From front to back, this issue is about discovery. Whether it's seeing old traditions from a new perspective—for example, how plein-air paintings are more than just pretty landscapes, but serve as a lens for conservation at Crystal Cove—or expanding your palate at the inaugural Newport Beach Wine & Food Festival, I hope you'll find a world of inspiration within these pages that takes you down an unexpected path.

Warm regards, Allison Hata Editor, Newport Beach Magazine allison@firebrandmediainc.com



CELEBRATING 10 YEARS OF BUSINESS!



HOME | PATIO | DESIGN



270 E 17th St. #15 Costa Mesa, CA 92627 ph. 949.515.2335 | fax 949.515.2336 info@gatehousehome.com | www.gatehousehome.com

NewPort Beach

Magazine

EXECUTIVE PUBLISHER & FOUNDER
Steve Zepezauer

CREATIVE DIRECTOR Sonia Chung

GROUP EDITORS Allison Hata Alli Tong

SENIOR EDITOR Linda Domingo

ASSOCIATE EDITORS
Kirsti Correa
Sharon Stello

EDITORIAL ASSISTANTS Bria Balliet Lauren Matich

ART DIRECTORS
Paul Graff
Jenn Prewitt

GRAPHIC DESIGNER/ASSISTANT EDITOR
Karlee Prazak

GRAPHIC DESIGN ASSOCIATE Shaylene Brooks

PHOTOGRAPHER/PHOTO EDITOR
Jody Tiongco

FASHION DIRECTOR
Julie French

CONTRIBUTING WRITERS

Peter A. Balaskas, Joe Carberry, Samah Dada, Ashley Ryan

CONTRIBUTING PHOTOGRAPHERS

Jimmy Fishbein, David Jakle, Dondee Quincena

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 Katie Essenfeld

> FINANCE Cyndy Mendaros

PUBLISHED BY



CHAIRMAN Allan Simon

CHIEF EXECUTIVE OFFICER
Steve Zepezauer

PUBLISHER & CHIEF TECHNOLOGY OFFICER Scott Sanchez Visit OCinSite.com for local news, provocative commentary from a diverse group of bloggers, as well as comprehensive lifestyle content for coastal Orange County, including restaurant listings and reviews, fashion coverage, people and business profiles, a burgeoning events calendar and much more.

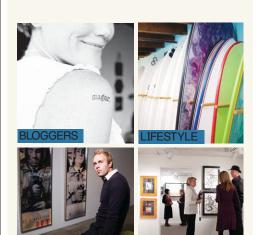
OCinSite.com is updated daily, and users can also sign up for free weekly e-newsletters with exclusive content and details on unique and compelling upcoming events.

When you find OCinSite on Facebook—"like" it. Fans will receive quick-hits of what's new on the site, delivered along with a captivating bit of snark, but only when absolutely necessary.

What's not to like?



THE BEST COASTAL LIFESTYLE WEBSITE IN ORANGE COUNTY



TO OUR READERS: Newport Beach Magazine invites you to share your reactions to our latest stories. Send your correspondence to Editor, Newport Beach Magazine, 250 Broadway, Laguna Beach, CA 92651, or to edit@newportbeachmagazine.com.

The magazine accepts freelance contributions; however, unsolicited materials cannot be returned, and Newport Beach Magazine accepts no responsibility for loss or damage to unsolicited materials.

ADVERTISERS: For inquiries, please contact Scott Sanchez at scott@firebrandmediainc.com.

Newport Beach Magazine, 250 Broadway, Laguna Beach, CA 92651 | 949-715-4100 | newportbeachmagazine.com

©2014 BY FIREBRAND MEDIA LLC. All rights reserved. No part of this periodical may be reproduced in any form or by any means without prior written consent from Newport Beach Magazine. Views expressed herein are those of the authors and advertisers and do not necessarily reflect those of the ownership or management of the magazine. SUBSCRIPTIONS: Newport Beach Magazine is published six times a year. One year's subscription in U.S. is \$24; \$46 per year outside the U.S. Single copies are available for \$4.99 at newsstands and other magazine outlets throughout the United States. To subscribe please log on to newportbeachmagazine.com or call 800-999-9718 (8 a.m. to 5 p.m. PST).



INSPIRED STYLE

Barbara Bui · Berluti · Bottega Veneta · Brioni · Burberry · Canali · Chanel · Chloé · Christian Louboutin Coach · Dior · Fendi · Gucci · Hermès · Intermix · Jimmy Choo · Lanvin · Louis Vuitton · Marni Prada · Ralph Lauren · Roger Vivier · Saint Laurent · Salvatore Ferragamo · Valentino Saks Fifth Avenue · Bloomingdale's · Nordstrom · Macy's

partial listing



14 BUZZ 24 TREND 28 HOME 32 ACTIVE



KEEPING CURRENT ON THE COAST



PERFECT 10

The Newport Beach Arts Commission is adding some flair to the Civic Center and Park with the upcoming installation of 10 sculptures to its land-scape. According to commission chair Rita Goldberg, a call for entries in January garnered 260 submissions by 171 artists from across the nation. Six judges were then tasked with selecting 10 finalists based on durability, practicality and artistic merit. These sculptures will be part of a rotating exhibit for the park, remaining on display for two years before being replaced by new sculptures. After the initial installation is complete in September 2014, more sculptures will be chosen and added during a second round of construction, resulting in a total of 20 sculptures to grace the space beside City Hall. (newportbeachca.gov) –L.M.

Clockwise from top left: Cub Triptych by Gerardo Hacer; Brandi by Curt Bill; Big Wet Dog by Matt Babcock; Pretty Boy by David Buckingham; Red by Jonathan Prince



Introducing Fresh Brothers, Newport Beach.

Homemade dough. The finest mozzarella anywhere. Our own super-secret pizza sauce. Handmade salads. Baked wings. Plus fresh ideas like Meatball Sliders and garlicky Fresh Knots. Come hungry. Leave happy.





COOKING FOR A

An encounter with a homeless man five years ago served as inspiration for Bracken's Kitchen, a nonprofit founded by Newport's culinary adventurer Bill Bracken. During his morning Starbucks stops with his wife and son, Bill saw a man named Randy regress from "proud and successful" to "beaten and homeless" after he lost his job, house and car. According to Bill, Randy was too proud to accept any sort of help. This moved the former executive chef of Island Hotel to help others in similar situations.

Bill decided to tackle hunger in Orange County by using food trucks and mobile kitchens to provide nutritious meals to those in need. "With the growing popularity of these 'restaurants on wheels, we plan to bring a high quality and healthy meal, ... and do so in a fun and dignified manner," Bill explains. "[It's] my way of using the culinary talent and skill that I've been blessed with for something more meaningful and lasting." (brackenskitchen.com) -S.D.



The world's three style capitals-LA, New York City and Paris-converge in Cannery Village at **503 Found**, a new home decor boutique that boasts a curated collection of items from the fashionable locales. Visionaries Kim Rodowsky, Kim Johnson and Deborah Allen combined their talents for design, business and art, respectively, to open the shop where customers can find a wide yet exclusive offering of artwork, furniture, lighting and accessories. Opened in May, the shop also features a studio where Deborah hosts local artists and designers to create new items for the store. Ranging from late 1800s pieces to contemporary styles, there's a selection of locally crafted goods in addition to statement pieces from global designers including 1882 Ltd., a bone china brand from London, and LA-based Kim Salmela, among many others. (949-943-2351; 503found.com) -S.D.



NEWPORT'S 38TH STREET BEACH

RECEIVED TOP MARKS IN A RECENT STUDY-IT WAS THE ONLY BEACH IN CALIFORNIA TO MAKE THE LIST OF 35 SUPERSTARS ON THE NATURAL RESOURCES DEFENSE COUNCIL'S ANNUAL BEACH REPORT CARD.

POCKET CHANGE

"From acorns mighty oaks do grow"this is the adage Jeff Cruttenden's father and successful Newport Beach entrepreneur, Walter, meticulously follows. With this in mind, Jeff developed an app called Acorns that offers a simplified way to start small with investing. "The goal is to help people who know they need to save more but have trouble coming up with the money at the



Jeff and Walter Cruttenden

end of the month," Jeff explains. "... We think it's a really easy way to get started investing."

The father-son duo partnered with a team of engineers and Nobel Prize-winning economist Harry Markowitz to cultivate the app, which rounds up credit and debit purchases to the nearest dollar and invests the spare change in the stock market. Acorns also outlines how much risk is involved with each investment and allows users to retrieve their money at any time. It will launch soon for Apple and Android phones, and a Web platform is also in development; users only pay a \$1 monthly fee and are charged a small percentage of annual investments. (acorns.com) -L.M.



Heather Moore Jewelry is the finest personalized collection. Each name, date and symbol is hand stamped with vintage tooling and made to your specifications with recycled precious metals.

JEWELS by JOSEPH

948 Avocado Avenue, Newport Beach (Corona del Mar Plaza) 949-640-6788 • www.jewelsbyjoseph.com



As a place to convene with friends and family over a tub of popcorn while watching the latest cinematic release, movie theaters are an integral part of any city—and Newport is no different.

In fact, big things are coming to Newport's big screens, beginning with the transformative plans in store for the city's 75-year-old Lido Theatre. Lido Live, the company that recently acquired the theater, hopes to revamp the space and its programming to include more than just films. Guests can expect live performances, concerts and other community events starting this September. (lidolive.com)

Meanwhile on the other side

of town—despite its legacy that dates back to 1928—the **Balboa Village Theatre** is hanging on by a thread. With an end of the year deadline now looming to raise \$2 million to save the theater, the Balboa Performing Arts Theater Foundation is rallying residents and local art supporters for their help. (balboavillagetheatre.org) —*S.D.*



Cristophe Salon received a beauty transformation of its own this summer. The salon in Fashion Island enhanced its entrance and redesigned the second level to make room for eight additional stations for hair and nail services. Clients will also soon be able to schedule an appointment at the salon's makeup and brow bar, which debuts later this fall. Owners Scott and Jennifer Fontana revamped the space not only to accommodate more stylists and guests, but also to create a refined beauty destination. "We want to give our clients an experience so they want to come back, not just that they need to come back," Scott explains.



To help you achieve the perfect look this summer, Scott shares a few tips for beautifying from head to toe. **Hair:** "When it's bright outside, people want to look bright themselves. We [recommend] subtle highlights just around the face, but not all the way up to the root. We make them look grown out so they look a little bit more natural—like sun-kissed."

Makeup: "Do natural makeup, but get a little bolder with your eyes and lips. Bold lipsticks are really in right now, such as oranges and pinks."

Nails: "A lot of people are going for nude hues. It matches everything no matter what they're doing or where they're going." (949-219-0920; cristophenb.com) -K.C.



FULL-BODY REBOOT

Cleansing may seem like a simple way to kick-start that swimsuit-ready physique, but sipping on fruits and veggies can only sustain someone—happily—for so long. In an effort to curtail yo-yo cleansing, **clubDetox**, led by owner and lifestyle coach Lenka Koloma, brought its full-body detox and habit-changing techniques to Newport's Bayside Shopping Center in July.

Programs range from singleday juice cleanses and detox combos to a 21-day package. Designed to give your body a break from processed foods, the shorter cleanse includes six juices with minerals, enzymes, vitamins, proteins and phytonutrients.

The other programs, including the one-day combo cleanse, three-day detox and 21-day transformation, also incorporate services such as nutrition counseling and infrared heat therapy, which is said to expel stored toxins, improve circulation, improve skin and stimulate weight loss.

Also available to all patrons daily is a juice bar and a supply of alkaline living water, which is aimed at boosting metabolic rates and hydration. (clubdetoxoc.com) –*K.P.*

RECLAIM YOUR YOUTHFUL LOOK

Minimally invasive face and neck lift, without the need for general anesthesia



ACTUAL PATIENT, 60 YEARS YOUNG

"I never thought a face and neck lift without general anesthesia would be so simple. Now I look as young as I feel."

TRUST YOUR FACE IN THE HANDS OF A FACIAL SPECIALIST



Certified by the American Osteopathic Board of Otolarynology Head and Neck Surgery (AOBOO-HNS) Diplomate of the American Board of Cosmetic Surgery (ABCS) and a member of the prestigious American Academy of Facial Plastic and Reconstructive Surgery (AAFRS)

KEVIN SADATI D.O., FAACS



Experience & Results Matter

Dr. Kevin Sadati is a board certified facial plastic and reconstructive surgeon and the Medical Director of the Gallery of Cosmetic Surgery.

He has performed over 2,500 face and neck lifts without the need for general anesthesia.



359 San Miguel Drive, Suite 110

Newport Beach, CA 92660

Phone: (949) 706-7776

Email: contact@drkevinsadati.com

View more photos of Dr. Sadati's

patients at our website:

www.galleryofcosmeticsurgery.com

IF A PICTURE IS WORTH A THOUSAND WORDS, THEN SHERMAN LIBRARY & GARDENS HAS PLENTY TO SAY AFTER EXPLOROCEAN'S DONATION OF MORE THAN 50,000 HISTORICAL PHOTOS OF MARITIME ACTIVITY AND SOUTHERN CALIFORNIA COMMUNITIES, ON DISPLAY THROUGH NOVEMBER.



Two innovative fitness companies plan to introduce new fat-burning, muscle-building workouts to locals this year. Both studios will open at Fashion Island, offering ways to embrace the burn with daily classes from sunup to sundown in manageable and-perhaps more importantly-enjoyable formats.

First to open its doors in early August, Fitwall provides a fastpaced approach to exhausting full-body workouts, explains KJ

Greenwood, the company's director of corporate communications. The coach-led workouts incorporate cardio, flexibility and strength exercises executed with equipment fixed to the wallshence the name "Fitwall." For its first Orange County location, KJ says guests can enjoy changing rooms with showers, retail space and plenty of parking to seamlessly work the fitness regimen into any daily routine. (fitwall.com)

In the following months, SoulCycle will open its firstever Orange County location. A celebrity favorite, the spin class incorporates positive coaching techniques with great music for one killer full-body workout. To target all problem areas, the 45to 90-minute classes alternate between pedaling, hand weights and core exercises. The Fashion Island location is slated to open by December. (soul-cycle.com) -K.P.



SWEET **MEMORIES**

It's been decades since the world was introduced to Tart 'n' Tinys, Hydrox cookies, Astro Pops and Wacky Wafers. Such traditional treats have disappeared from shelves over the past 30 years-until now. Newport Beach-based candy company Leaf Brands is restoring the legacy of these iconic sweets. Leaf acquired the trademark to each of the classic brands this past May and began reintroducing the candies in both new and original flavors to shelves over the summer.

Once the fourth largest candy producer in the world, Leaf was created in the 1920s and is famous for confections such as Whoppers, Jolly Ranchers and Rain-Blo bubble gum balls; however, it has suffered a considerable decline since those glory days. Now, the Leaf family is determined to resurrect the brand. "I tell people we aren't just selling products, we're selling experiences," says CEO Ellia Kassoff. "We are bringing back stuff that people used to love and remember." (leafbrands.com) -S.D.



SEPTEMBER MARKS 40 YEARS SINCE THE OPENING OF PALISADES TENNIS CLUB. HOME OF THE RENOWNED PACIFIC SOUTHWEST SENIOR CHAMPIONSHIPS (SEPT. 14-21), WHICH ATTRACTS MORE THAN 600 COMPETITORS FROM ACROSS THE NATION TO NEWPORT BEACH.

island sole

Footwear for the whole family



ALOHA FOR YOUR FEET

FASHION ISLAND
NEWPORT BEACH
(across from the Apple store)

▼ISLANDSOLECA.COM

949.760.0300



60luKai

havaianas.







ISLAND lipper

happenings

SPORTS

SUPERHERO SUP PADDLE FOR HEALTH

Aug. 24

Calling all superheroesbring your cape and mask to Newport Dunes for a day of stand-up paddleboarding, live entertainment and food, along with a 5K race and a scavenger hunt for the kids.

PACIFIC COAST TRIATHLON

Make your way down to Crystal Cove for an early morning workout by the beach. Seasoned athletes can choose from a triathlon, duathlon or open-water swim, while the family can enjoy the kiddie race or aquathlon.

NEWPORT BEACH SURF CHAMPIONSHIP

Sept. 27-28

Groms and legends alike turn out for this annual competition, which prompts Newport natives to conquer the swells at 54th/56th streets and battle for bragging rights on the water. VISIT OCINSITE.COM TO VIEW THE LATEST HAPPENINGS AROUND TOWN AND TO SIGN UP FOR A FREE WEEKLY E-NEWSLETTER.

TO SUBMIT YOUR EVENT, PLEASE EMAIL EDIT@NEWPORTBEACHMAGAZINE.COM.

NEW TO NEWPORT

NEWPORT BEACH WINE & FOOD FESTIVAL

Sept. 19-21

Taking place at Newport Beach Civic Center, the brand-new festival features cooking demos with celebrity chefs, tastings, mixology courses, live music and special pop-up dinners. All proceeds benefit Project Hope Alliance, Hoag Hospital Foundation and Circle 1000.





ARTS: THREE TO SEE

This season's artistic ventures appeal to an array of diverse tastes. The Broadway smash hit "Once" (Aug. 19-31) makes its OC debut at Segerstrom Center for the Arts, taking audiences through the journey of a guitar player about to give up on his career. Fans of the classics, however, should visit South Coast Repertory to catch an adapted version of "The Tempest" (Aug. 29 to Sept. 28). Meanwhile, the Orange County Museum of Art showcases approximately 100 works in "The Avant-Garde Collection" (Sept. 7 to Jan. 4, 2015) that were at the forefront of artistic development at their time of creation.

MUSIC

PACIFIC FESTIVAL: **THE DUNES**

Aug. 16

A seaside musical experience, this year's Pacific Festival takes place at the Newport Dunes Waterfront Resort and showcases live entertainment on waterfront stages. Artists at the 2014 event include Bag Raiders, Poolside, Holy Ghost and many others; \$1 from all ticket sales is being donated to the Surfrider Foundation.

CONCERTS ON THE GREEN

Aug. 17 and Sept. 7

Southland Opera (Aug. 17) and Desperado, an Eagles tribute band (Sept. 7), take the stage at Newport Beach Civic Center and Park.

HYATT REGENCY SUMMER CONCERT SERIES

Through October

This year at Newport Beach's Back Bay Amphitheater, the sweet sounds of summer



include big-name acts such as Macy Gray (Aug. 29) and Natalie Cole (Sept. 26).

PHILANTHROPY



LOBSTERFEST AT NEWPORT BEACH

Enjoy fresh lobster and live entertainment at Newport Dunes Waterfront Resort; part of the proceeds benefit Make-A-Wish Orange County and Inland Empire, Leadership Tomorrow and New Directions for Women.

BACK TO THE BEACH GALA

Sept. 27

Dine, drink and dance under the stars at Crystal Cove Alliance's beachfront gala, which raises funds for restoration, education and conservation efforts at the cove.

SUSAN G. KOMEN ORANGE COUNTY RACE FOR THE CURE

Sept. 28

Lace up your running shoes and race through the 5K course at Fashion Island in support of breast cancer awareness-and don't forget to wear pink. NBM

J.McLaughlin

CORONA DEL MAR PALO ALTO MONTECITO



FASHION FORWARD

Cozy up to fall with a sneak peek of the upcoming season's bold colors, prints and textures.

COMPILED BY JULIE FRENCH

hen it comes to style, it's always best to be one step ahead. So though the air is still warm and the beaches are filled with bikini-clad sunbathers, what's most important right now is glancing forward to the cold-weather looks that have already graced the runways around the globe.

Designers debuted a vibrant array of brilliant colors, patterns and cuts, and the fashion forecast predicts that retro will resonate in the upcoming season, with optic art decoinspired prints and sixties silhouettes that make a bold yet feminine statement. Metallic embellishments, searing color combos, bright whites and sheer paneling are also on the radar. There's an ensemble for every occasion, from an elegant evening soiree to a workplace power lunch—so get an early start on curating your autumn wardrobe with all the styles that will shape the season ahead. —A.H.



Belted long-sleeve paneled dress with cool wool jersey, \$2,895, at Donna Karan New York, South Coast Plaza



Carmen print wool and silk blend crepe couture dress, \$7,790, at Valentino, South Coast Plaza



Charcoal flannel peplum jacket, \$1,990, skirt, \$890, at Oscar de la Renta, South Coast Plaza



Raso graphic print dress, \$4,680, silk scarf, \$285, cashmere knit scarf, \$1,190, at Prada, South Coast Plaza



Mesh long dress, price available upon request, at Fendi, South Coast Plaza



Embroidered fuchsia wool and green quilted crepe dress, \$8,700, at Dior, South Coast Plaza



Black short-sleeve dress with leather skirt and silk cady top embroidered with glass elements, \$8,500, at Gucci, South Coast Plaza



Long-sleeve crepe dress with lace in chalk white, \$395, at Rebecca Taylor, Fashion Island



Light wool crepe dress with embroidered figures, \$1,695, cropped trousers in light wool crepe, \$1,150, at Chloé, South Coast Plaza NBM

AN EYE ON STYLE

Take an inside look at the latest grand openings and designer debuts in and around Newport.

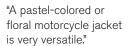
BY KIRSTI CORREA

A CLEAN SLATE

Ask a stylist or designer what his or her one wardrobe essential is and they're likely to respond with three letters: LBD. A little black dress is a closet staple for any woman and any occasion. "During the winter in New York, I wear a lot of little black dresses because they're versatile," explains fashion designer Rebecca Taylor. "I thought that it would be great to do a collection of dresses that have the versatility of the LBD, but for the summer."

And just like that, Rebecca added a twist to the standard design with a little white dress capsule collection that debuted earlier this summer. Featuring nine different dresses designed to go from "a desk to dinner," the collection is suited for Newport living all summer long. We met with Rebecca at her flagship shop in Fashion Island for her style tips on the best pieces to pair with a white dress.









"[Add a] black belt and black shoes. ... In Victorian times, women wore white with black velvet, and there's something really classic about that—like a Renoir painting."

WHITE AFTER LABOR DAY?

"As long as the weather is sunny, you can wear white.

Throw out the calendar. I don't think that [the Labor Day restriction] would even apply in Newport." -REBECCA TAYLOR



THE RETAIL REPORT

CHLOÉ unveiled a new look for its boutique in South Coast Plaza this past June with a cocktail reception and presentation of the latest fall styles that now fill the gold shelves of the revamped space. (714-481-0308; chloe.com)

A recently opened **TOMS EYEWEAR** popup cart at Fashion Island helps restore vision to those in need, providing prescription lenses, surgery or other medical treatment for each pair of glasses sold at the cart. (toms.com)

The third California location of the classic American clothing and accessories brand **J.MCLAUGHLIN** opened in Corona del Mar Plaza in late June, offering its "wear now" collections for women and men in a modern yet whimsical shop. (949-706-6993; jmclaughlin.com)

FRAU, the maker of premium women's and men's footwear, brings its handcrafted Italian shoes to Newport Beach at the recently opened location in Fashion Island, which stocks styles ranging from loafers and booties to sandals and wedges. (949-706-6476; frau.it)

TRADITIONAL JEWELERS at Fashion Island relocated its salon this July to a larger 10,000-square-foot space, which features four new "shops within a shop" for top brands including Rolex, Patek Philippe, Cartier and Panerai. (949-721-9010; traditionaljewelers.com)

Find one-of-a-kind pieces from established and emerging designers alike at **JEANNI CHAMPAGNE BOUTIQUE**, which opened in July at the Newport Coast Shopping Center. (949-645-6731; jeannichampagne.com) NBM

11TH MOON



STOULS • CARVEN • FALIERO SARTI • CHRISTOPHE LEMAIRE

A DETACHER • RAQUEL ALLEGRA • ANCIENT GREEK SANDALS

JACQUEMUS • JW ANDERSON

SEASIDE SPECTRUM

A local interior designer creates a breezy coastal living room with small bursts of bright color.

BY ASHLEY RYAN

n a town as colorful as Newport—with its electric ocean blues and pale, sandy shores—it's not surprising that homeowners would want to replicate the beauty of the landscape in their homes. Rooms of all shapes and sizes can be transformed into open, elegant spaces by using neutral walls and furniture as a foundation on which to add marine hues, says Wendy Blackband, a Balboa Island resident and interior designer.

When it comes to the design of any home, beginning with neutral-colored base pieces can help keep a room from being overwhelmed with color. Choosing contrasting hues in the same family provides variety while still maintaining a consistent look throughout the space. For example, light-toned materials like burlap, which Wendy used on chairs in her client's home, complement darker pieces such as large coffee tables or wicker trunks that feature intricate detailing.

She also recommends making use of architectural focal points like fireplaces, as well as high ceilings. High-backed chairs grouped around a fireplace fill a room without making it feel cluttered, while tall, colorful vases placed on a mantle make use of vertical space. Additionally, high ceilings are a great canvas for hanging light fixtures; positioning a mirror strategically over a mantle draws the eye up and also ensures that a chandelier can be seen from multiple vantage points.

In choosing accent colors for a room, Wendy suggests taking cues from the backyard to create a sophisticated palette. She cites the coastal Newport room she worked on as an example: The red bougainvillea visible through a set of arched doors can be seen in the brick red pattern on the pillows, while the diverse blues of the sky and swimming pool are represented in a teal lamp, indigo vases and striped area rug. A large, versatile piece—like the deep blue swivel chair Wendy chose for her clients—can serve as a bright focal point and be moved to draw emphasis to different parts of the room.

Whether through flower-filled vases and coffee table books or bold statement furniture, color can be introduced in unexpected ways. "Keep it simple," Wendy offers as a final piece of advice. "You want to fill [a room] with everything, but you don't need to do that." NBM





MOST WANTED

COASTAL FINDS

Large neutral pieces are best coupled with detailed color to light up a room.

BY ASHLEY RYAN



The midnight blue glass of Lalique's SMALL MEDUSA VASE casts colored shadows on the walls as light changes its shade. Fill it with flowers or bamboo to create an interesting coffee table centerpiece, \$995, at Neiman Marcus, Fashion Island. (949-759-1900; neimanmarcus.com)



Foucault's ORB MEDIUM CHANDELIER features an iron frame with seven arms inside a globe. A beautiful, eccentric piece, it's a wonderful way to add a little glow to any room, \$895, at Restoration Hardware, Fashion Island. (949-760-9232; restorationhardware.com)



Dress up a simple side table with books, magazines or vases. The versatile Caracole Schnadig WALLFLOWER TABLE features a gate leg and a flip top that opens up to a gold painted design, \$1,055, at Between the Sheets. (949-640-9999; betweenthesheetsinc.com)



The contemporary weave of the NEWPORT MODULAR OTTOMAN is wrapped over an aluminum frame, with resin wicker making it the perfect piece for lounging indoors and out, \$299, at Crate and Barrel, South Coast Plaza. (714-825-0060; crateandbarrel.com)



The MALENA ARMCHAIR features a sleek walnut frame and a wheat-colored cushion that offers ideal lumbar support. Its neutral color makes a great base for adding decorative pillows, \$2,250, at Design Within Reach, South Coast Collection, Costa Mesa. (714-427-0628; dwr.com)

Jonathan Adler's SANTORINI ALEXANDRA TABLE LAMP will give your room a touch of teal. Made of porcelain and accentuated with gold, the color it adds to the room will be just as beneficial as the light, \$995, at Jonathan Adler, Fashion Island. (949-759-0017; jonathanadler.com)



Create a colorful focal point with a patterned pillow, like the MAYA **DECORATIVE PILLOW** by John Robshaw. The understated linen texture complements the zigzag indigo design, \$220, at Bloomingdale's, Fashion Island. (949-729-6600; bloomingdales.com)

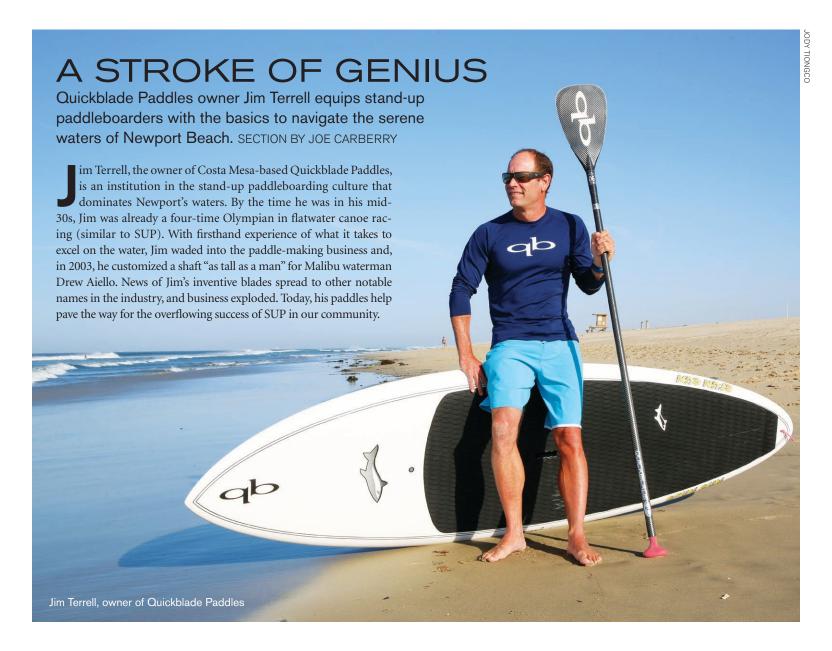




Decorate your living room walls with the sophisticated LOTUS BLOSSOM MIRROR. Its shape will draw the eye and reflect other elements of the room, \$629, at Tommy Bahama Home, Fashion Island. (949-706-9928; tommybahama.com)



The HUDSON COFFEE TABLE, made from deep brown oak, enhances a lighter-toned room with its dark hue, \$1,410, at C.S. Wo & Sons, South Coast Collection, Costa Mesa. (714-619-5200; cswoandsons.com) NBM



Newport Beach Magazine: So you're originally from Ohio but didn't move to the area until 1988. How did you first get into SUP and developing paddles?

Jim Terrell: It's funny—my parents had a canoe rental business in Ohio, and on tours we'd always stand in the canoes to see how to get through the shallow areas and sandbars. Building outrigger, canoe and kayak paddles was sort of a hobby out of my garage. But stand-up came along, and I decided to really go for it with the Quickblade brand.

What has your experience been with Newport as a paddling town?

I love it here. ... There are so many places to paddle, like the beach and the harbor, and you can paddle year-round.

SUP isn't as easy as just jumping on a board and paddling. What are some of the best ways people can train for the sport?

I fabricated a flume so people can practice their stroke [at our headquarters]. I also use it for private instructional lessons. It's paid for itself in marketing exposure because every time someone comes in for a lesson or workout, they take a picture and share it on social media. ... There are also free weights and pull-up bars here, and we'll set up workouts with our team paddlers.

Do you need to be in shape for SUP?

The beauty of stand-up is that it's fun to do at any intensity. Walking down a sidewalk isn't hard, but if you run fast for five minutes, then it's hard. You can make SUP as challenging as you want. You can get out and chitchat with your friends or ... take turns drafting and barely say 20 words.

What's the SUP workout actually like, beyond working arm and back muscles?

It's an all-body workout; all the little muscles are firing. In six months of paddling, I've seen people improve their fitness and look fit and strong. It can really change your life.



QUICKBLADE V DRIVE PADDLE, \$499, at Paddle Surf Warehouse, Costa Mesa (949-574-5897; paddlesurfwarehouse.com)



ROXY UP WIND NEOPRENE CAPRI PANTS, \$78, at Paddle Surf Warehouse, Costa Mesa (949-574-5897; paddlesurfwarehouse.com)

QUIKSILVER SWIG HYDRATION PACK, \$65, at Jack's Surfboards, Newport Beach (949-673-2300; jackssurfboards.com)

GET THE GEAR

STAND-UP PERFORMANCE

Learning to paddleboard is easy with the right equipment at your disposal.

At first glance it might appear as if stand-up paddleboarding requires no equipment besides a paddle and a board, but you can enhance the experience with products that increase both comfort and stability. Whether you're a beach beginner or an aquatics aficionado, with the right gear you'll be set to enjoy a day venturing out into the open ocean. NBM







RIVIERA PADDLESURF VOYAGER BOARD, \$1,100, at Pirate Coast Paddle, Newport Beach (949-278-0011; piratecoastpaddle.com)

CHARITY PURSUITS AND COASTAL HAPPENINGS



DAVE AND SUE HOOK





BREATH OF LIFE GALA

More than 425 guests helped children and adults afflicted with cystic fibrosis breathe a little easier at the Cystic Fibrosis Guild's 31st annual gala, held May 31 at the Newport Beach Marriott Hotel and Spa. Raising more than \$624,000 for cystic fibrosis research and care, quests bid on 10 live auction items, including two autographed Katy Perry guitars and a weekend use of a sports car from Ferrari Newport Beach, as well as silent auction packages that included curated collections of favorite products by adults and children living with the disease. After sampling fine wine and hors d'oeuvres, guests entered the ballroom for a three-course gourmet dinner and heartwarming presentations by guild members. Additionally, those whose lives were touched by cystic fibrosis shared powerful stories, including the Stremick family, who pledged to match \$100,000 in bids. Following dessert and closing remarks, guests made their way onto the dance floor as local band The Droppers took the stage. -A.T.



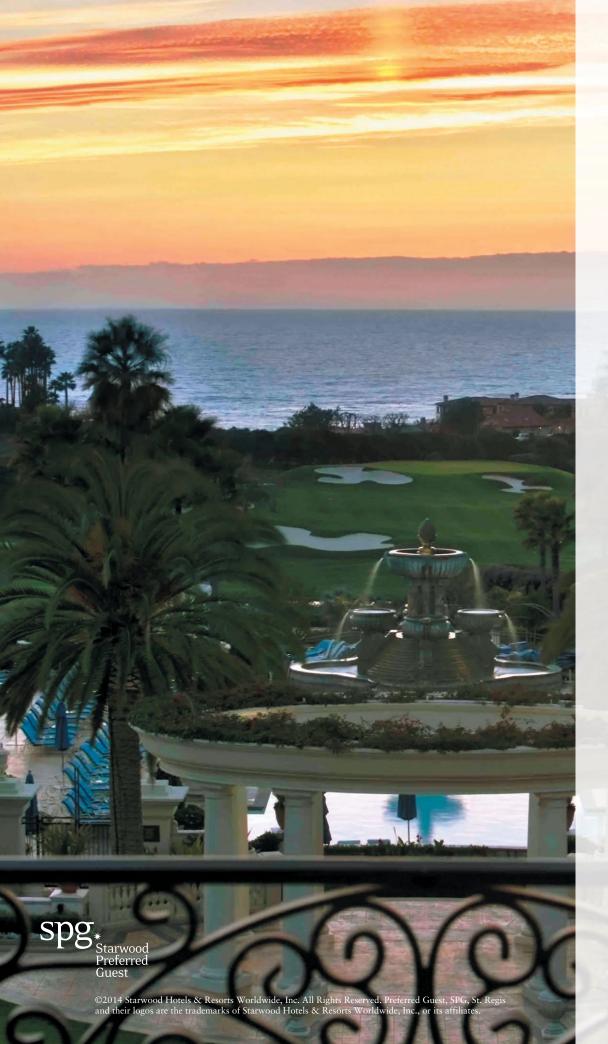
GAYLE AND DAN DEMSHER



RAVEN AND BRITT PUGH, DEBORAH PROCTOR



RUSS AND MEGAN HELGESON, NANCY AND LOU STREMICK, KATIE AND DAN HORWICH, GIANNA AND NICK STREMICK, JULIE AND SAM STREMICK





BEYOND EXPECTATION

Experience timeless summer traditions and an experience beyond expectation at the Five-Star, Five-Diamond awarded St. Regis Monarch Beach.

Reserve the Drive, Stay & Play package to enjoy a \$100 daily credit and complimentary valet parking.

ONE MONARCH BEACH RESORT

DANA POINT, CALIFORNIA

STREGISMB.COM/SUMMER14

949 234 3200







A LEGACY OF LUXURY.

NOW AT OVER 30 OF THE WORLD'S

FINEST HOTELS & RESORTS.

STREGIS.COM

out@about

DARRELL AND LISA HOOVER, DENNIS KUHL, DANA ROSS



LIFE WITHOUT LIMITS GALA

On the evening of May 9, United Cerebral Palsy of Orange County (UCP-OC) honored Dr. Michael Muhonen, Dennis Kuhl and Edwards Lifesciences during its annual Life Without Limits Gala, which raised \$437,000 for the organization to provide treatment and services to children with cerebral palsy, Down syndrome, autism and developmental delays. The event, held at the Island Hotel, began with a cocktail hour and silent auction featuring items such as courtside Lakers tickets and trips to wine country. After guests enjoyed passed hors d'oeuvres and photo booth snapshots, they were escorted into the dining hall where the first courses of dinner were served during an exciting live auction. Attendees raised their paddles to bid on items such as a Pelican Hill golf and spa day for eight, a ride on the Goodyear Blimp for two and a pitching lesson with Angels baseball legend Chuck Finley. The evening's presentations concluded with musical performances and touching speeches by several of Michael's patients. A live band took the stage later in the evening and guests spent the night dancing away and celebrating the organization's achievements. -B.B.





MARCIE GONZALEZ BALBOA BAY RESORT CULINARY TEAM

DAVE VINCENT OF ONEHOPE WINE POURING A GLASS

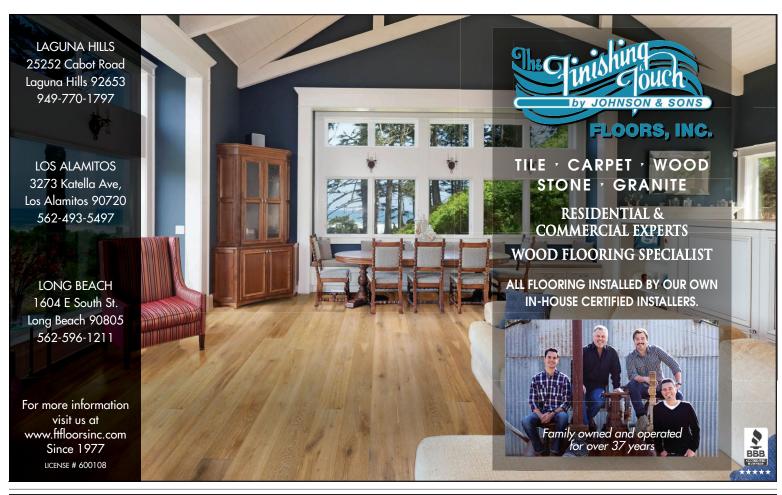
NEWPORT BEACH WINE FESTIVAL GRAND TASTING

Some of the nation's top wineries gathered at Balboa Bay Resort over Memorial Day weekend for a celebration of world-class food and wine. The weekend included a packed schedule of educational seminars, pairings and more. On May 24, the Grand Tasting took place in the main ballroom, bringing together nearly 100 wineries, including Sanford, Flor de Campo, Francis Ford Coppola, OneHope, Ferrari-Carano and many others. Knowledgeable representatives from each of the wineries were on hand to offer tasting notes and share information about the vineyards. Meanwhile, the resort's culinary team-including Executive Chef Vincent Lesage and Chef de Cuisine Rachel Haggstrom-prepared a savory menu of small bites with a diverse array of flavors, ranging from beef sliders and freshly carved meats to sushi, charcuterie and petite desserts. Live music played throughout the evening's festivities, which served as the showcase event for the 2014 wine festival. -A.H.



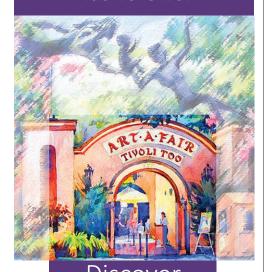








Discover All Art-A-Fair Has To Offer





A FINE ART FESTIVAL

Fine Dining - Live Entertainment -125 Artists - Celebrating Our 48th Year

OPEN DAILY

June 27 -August 31, 2014

777 Laguna Canyon Road, Laguna Beach, California









949.494.4514 www.art-a-fair.com



A Journey Into World Class Art

Discover

\$3 OFF ADMISSION

Discount from adult \$7.50 ticket only. Valid June 27 - August 31, 2014

Cannot be combined with any other offer. Not valid with Passport to the Arts ticket. aaf14-122 949-494-4514 www.art-a-fair.com

out@about







ARTS & BUSINESS LEADERSHIP AWARDS DINNER

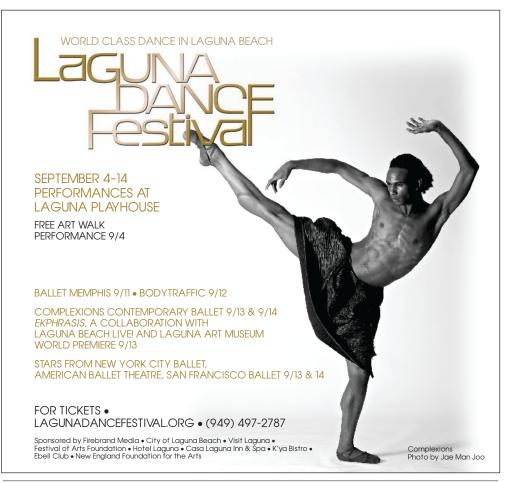
A brand-new event for Segerstrom Center for the Arts, the inaugural Arts & Business Leadership Awards Dinner brought together 240 individuals on July 10 to honor two local business leaders for their commitment to the arts. Mark Perry presented John Evans and Wells Fargo with the Distinguished Leader Award; John is now retired, but during his time as the regional managing director of Wells Fargo, he helped guide the bank's philanthropy efforts in support of Segerstrom Center, Pacific Symphony and Orange County Museum of Art, among others. Lisa Vogel, co-president of Raj Manufacturing, received the Rising Leader Award for service as a Segerstrom Center Angel of the Arts. The 1960s-themed evening, which featured an outdoor cocktail reception and a three-course dinner, concluded with a performance of "Jersey Boys" in the main theater, followed by an exclusive cast party. The sold-out crowd helped raise \$250,000 for Segerstrom Center's education and community engagement initiatives. -A.H.













out@about

GUESTS AT THE SILENT AUCTION TABLE



WINE & DINE BENEFIT

Laura's House, which provides shelter and assistance to victims of domestic violence, received an outpouring of support at its third annual Wine & Dine Benefit at Big Canyon Country Club on May 30. More than \$20,000 was raised at the event to help fund the nonprofit's programs and services in Orange County and beyond. More than 130 people attended the event, which included wine tastings, a blind tasting contest, gourmet dishes, live music and a silent auction. A woman who received help from Laura's House also shared the inspiring story of how she escaped an abusive relationship in Texas and found refuge at the nonprofit's south Orange County shelter. Margaret, whose last name was withheld for her protection, said she was trying to escape her controlling husband but was turned away from other shelters because she was blind. "I don't know what I would have done without [Laura's House]," she told attendees. Celebrating its 20th anniversary this year, the organization has aided more than 4,000 battered women and children, in addition to providing counseling, life skills and prevention education, and legal assistance to more than 45,000 people in the past two decades. —S.S.







CLAIRE HARTSTEIN, FALLON JAPPE, VIRGINIA KRAMER, VANESSA SHOTWELL, KRISTIE HAUGH, JACQUI ZEHE, KIM SANKEY



SUMMER FUN AT GATEHOUSE

Firebrand Media and Costa Mesa's Gatehouse celebrated the start of summer on June 26 with a special evening of cocktails, hors d'oeuvres and shopping; 10 percent of all sales from the home decor shop were donated to the Newport Beach-based John Wayne Cancer Foundation. The step and repeat from Mark Scott Associates Landscape Architecture and Southwest Greens provided a Southern California-inspired backdrop for guests as they entered via a red carpet. Guest sipped a selection of Anne's Boutique Wines and a fruit-filled signature cocktail from No. 209 Gin while enjoying Mexican cuisine from Avila's El Ranchito. Throughout the evening, models showcased fashions and jewelry by Z Collection and Jewels by Joseph. Before the end of the event, a few lucky winners received raffle items that included bracelets from Jewels by Joseph, ottomans from Lee Industries, and gift certificates to Z Collection and Spade Skin Care. –L.D. NBM







JULIE LAUGHTON DESIGN + BUILD







Specializes In
HISTORICAL HOMES, REMODELING AND ADDITIONS
AND NEW CONSTRUCTION

"JULIE PROVIDES A COMPLETE DESIGN-BUILD SERVICE"

JULIE STARTS WITH THE VISION - DRAWS THE PLANS FOR THE CITY AND RUNS THE JOB AS THE GC

"IT ALL STARTS WITH A GOOD PLAN"

CUSTOM DESIGNS ARE ALL HAND DRAWN BY JULIE www.julielaughton.com

PHONE: 714-305-2861 FAX: 949-546-0829

JULIE@JULIELAUGHTON.COM

JLGC

GENERAL CONTRACTOR LIC. #903819



Left to right: Sarah Woodworth, Samantha Schroff, Natalie Cernius and Brandon Huang

7 KIND AT Deart

Four local high school students are quick to offer a helping hand.

BY KIRSTI CORREA

ociety has painted a rather one-dimensional portrait of teenagers. Today's postmillennial generation is saddled with a reputation for apathy and narcissism, fueled by a dependency on technology and riddled with gratuitous "selfies" on social media.

But that's not the case for many of Newport's teens, who are the opposite of self-involved and boast a huge philanthropic spirit.

"Our students are legally, politically, environmentally, globally and socially connected like never before," says Sean Boulton, Newport Harbor High School principal. "[They] have to think about sustainability and part of that is giving back to people who can't help themselves for one reason or another."

Despite juggling study sessions, advanced placement classes, college applications and extracurriculars, these local high school students found the time to pursue their passion for helping others.

Samantha Schroff, 17

YOUTH FOR HOPE Newport Harbor High School

Even at a young age, Samantha Schroff took to heart the timeless adage that sharing is caring. She recalls her earliest philanthropic effort back in 2002 at age 5: preparing a Thanksgiving meal at Isaiah House in Santa Ana and collecting enough food items to fill an office at the Orange County Rescue Mission.

"We live, in my opinion, in one of the most beautiful spots in the world," Samantha says. "However, underneath all of the media hype about how beautiful Orange County is, there are a lot of people who need a helping hand."

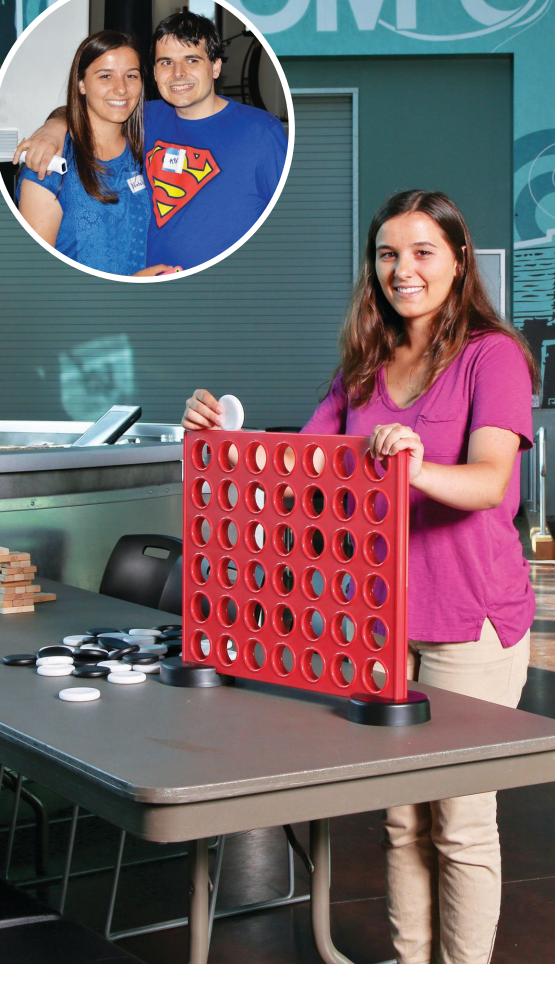
Now as a junior in high school, she launched Youth for Hope at Newport Harbor High School, an auxiliary club of Costa Mesa-based Project Hope Alliance (PHA), to raise awareness and end youth homelessness in Orange County. Samantha was moved by the nonprofit's work when she took a tour of its office last September. "I almost cried when [PHA Executive Director Jennifer Friend] talked about how ... 28,091 homeless and motel children are enrolled in OC schools and some attend Newport Harbor High School," she says.

Immediately after the tour, Samantha mobilized a team of 20 high school students—with a small bribe of pizza and community service hours—to help make a difference in these kids' lives.

To kick off the club's efforts, Samantha obtained a \$25,000 donation from an anonymous business owner-but the group didn't stop there. The students organized a Stuff-A-Truck event at the high school over Mother's Day weekend, flagging down cars and pedestrians to stop and support their cause. For \$10, passersby could purchase pre-assembled grocery bags of food items that would be donated to PHA's food pantry. The club members sold hundreds of bags-enough to fill a U-Haul truck-in addition to raising \$1,036 for the organization. With donation and event proceeds combined. Youth for Hope was able to end homelessness for 17 kids, according to Susi Eckelmann, PHA programs and outreach coordinator.

"I have witnessed firsthand the power ... when the community joins their hearts and minds together," Samantha says. "We can actually solve problems in our community."





Natalie Cernius, 18

FRIDAY NIGHT CLUB Newport Harbor High School

Natalie Cernius is the definition of well-rounded. The Harvard-bound recent graduate is a decorated tennis player, pianist and scholar. Perhaps the most treasured part of her life, though, is her family. Natalie is the youngest of four siblings: Ariana, Jason and Andrew, who is severely autistic. After her two older siblings left for college, Natalie wondered who would be there to play with Andrew when it was her turn to leave for school. "He didn't understand college," Natalie explains. "He only knew that it took his sister and brother away."

To ensure Andrew would have friends his age around after his siblings were all in school, Natalie invited a group of her friends as well as a few other kids with autism to her house for an evening of games and snacks in April 2011. "Everyone who came ... wanted to come back again and bring their friends," she says.

The real growth spurt occurred when United Cerebral Palsy of Orange County adopted the gathering as one of its programs and spread the news to the families it serves. On Friday nights, college and high school student volunteers spend quality time with special needs young adults between the ages of 13 and 30. "It's a place of acceptance for everyone who attends, and it also serves to educate students about the challenges faced by our peers with special needs ... and how special needs teenagers want all the same things we want," Natalie explains.

The club now hosts monthly gatherings at the Cernius' home in Newport Beach, as well as Mariners Church and United Cerebral Palsy of Orange County in Irvine—all complete with stations to karaoke, do crafts and play basketball, table tennis and video games.

"When I started the club, I was just trying to help my brother," says Natalie, who was honored with the National Philanthropy Day Orange County Outstanding Youth award in 2013. "In trying to do so, I discovered that other families with special needs kids have this same need for friend-ship and a place of belonging, and it's important to me to keep the club going to serve not only my brother, but others like him."

Fortunately, Ariana, who also attends Harvard, already introduced Friday Night Club to the Ivy League campus, so Natalie will be able to continue her efforts well beyond Orange County in the fall.

Brandon Huang, 17

WELL CLUB Corona del Mar High School

At 8 years old, Brandon Huang would empty his spare change into a bamboo can at his house. When the can was full—usually with \$200—his parents would donate the money to Tzu Chi, a Taiwanese organization that responds to natural disasters and refugee situations across the globe.

"This global perspective allowed me to understand that the world is an interdependent community where members must do their best to help each other out," Brandon says. "What was simply a way for us to amass donations instilled in me the mindset of working for the greater good."

Brandon's caring deeds grew from cash donations to establishing the Well Club at Corona del Mar High School in late 2012 to support the Orange County Child Abuse Prevention Center. "I first learned about [the center] from a friend who worked with them in the past," he says. "Their concept of breaking the chain of child abuse by creating happy environments at home struck me as both profound yet logical."

In addition to outreach efforts, such as adopting a family during the holidays to attending health fairs to pass out pamphlets, the 32-member club hosts three major fundraising events per year to benefit the center. "Our annual concert fundraiser [began] last year with 'Corona del Mar's Got Talent,' where we brought in \$1,500 while showcasing the diverse talent of our school," Brandon says.

For this year's event, Brandon used his musical background, which began at age 4 when he started playing the piano, to put together the Well Fest charity concert on May 31.

More than 240 people filled the lawn of the Newport Beach Civic Center and Park during the concert to enjoy the sounds of six local bands that Brandon discovered. All of the proceeds—\$3,240—were donated to the Child Abuse Prevention Center.

The junior is currently planning big things for his final year with the club, including a new reading program for elementary school students. His overall plan is to make Well Club dynamic and ever-evolving to help out a greater number of people even after he graduates.





Sarah Woodworth, 17

BEADS OF COURAGE Sage Hill School

It's a typical scene in a classroom: The teacher asks for a volunteer, and amid the students twiddling their thumbs and avoiding eye contact, one hand shoots up in the air. That one hand is usually Sarah Woodworth's.

"My parents always said, 'If you can do something to help someone else, then always do it," she explains. While watching CBS News one Sunday morning during her sophomore year, Sarah learned of Beads of Courage, a Tucson, Ariz.-based nonprofit that helps children cope with cancer and other chronic illnesses by offering them something tangible.

"Every child in the program starts with beads of his or her name on a string," Sarah says. "Then, they get beads that represent something they've gone through specifically. For example, glow-inthe-dark beads signify radiation; white beads for chemotherapy; brown for hair loss; and a purple heart when they finish treatment.

"The average kid [collects] 500 hundred beads in two years," she continues. "It's a way for them to say, 'I've literally made it through this much, and I can make it through so much more."

Inspired to volunteer at a hospital with the program, Sarah soon discovered that its availability was scarce locally. "There are two big things [hospitals] don't get in order to have this program:

funding and volunteer resources," she says. "I thought, 'Well, I can do that.' "

With help from Jason Gregory, Sage Hill's director of community life and public purpose, and her dad, who works at Kaiser Permanente in Downey, Sarah gained approval to bring Beads of Courage to the Downey Medical Center.

Meanwhile, her efforts sparked interest from classmates, and Sarah established a club on campus-the organization's first high school chapter. The club coordinates various fundraisers in addition to soliciting donations. So far, Beads of Courage at Sage Hill has

raised approximately \$11,000 for the program. Now a high school graduate, Sarah has groomed

three rising seniors to take over the club when she leaves for Tufts University to study community and global health on her path to medical school.

SCHOOL SUPPORT

At Sage Hill School, students grasp the concept of goodwill through yearlong service learning projects. Under a partnership with several elementary schools in Santa Ana, all freshmen and sophomores serve as mentors to third- and fourth-graders, which is how Ryan Sung developed a special bond with his match, Mauricio.

"One of my old teachers told me Mauricio ... cried when he found out that I was not his buddy again for the second year and refused to work with his new Sage Hill buddy," Ryan explains. "It made me realize just how big of an impact older kids can have on younger ones."

At the beginning of his junior year, Ryan decided to turn his involvement into a club called the ReachOut Foundation so that Sage Hill students can continue working with kids even after they finish the 10th grade. Ryan arranged a partnership with KidWorks, an after-school program for children in Santa Ana that offered its facilities to the club. ReachOut Foundation members visit KidWorks every Friday after school during three five-week cycles throughout the year to build support systems for the children. Activities are



"Volunteers not only serve as role models but also as friends that can help expand horizons, realize full potential and change lives," Ryan says.

The club has since expanded to other local high schools, including Corona del Mar High School and Fountain Valley High School. Before he heads to

Claremont McKenna
College in the fall,
Ryan will pass on the
executive duties to several active members currently in the club. His legacy will allow Sage Hill
students to foster positive relationships with elementary-age students for years to come. NBM

A beautiful Garden by day... Your exclusive event space by night.

Sherman Library & Gardens is a botanical paradise. Here you're surrounded with flowers & foliage of all kinds, from the spiny cacti of desert regions to the most exotic flowers of tropical climates. The courtyards, tiled patios, greenhouse, arbor–shaded walks and fountains, and the fern–covered waterfall accented with orchids, create the ideal background for your special event. Weddings, memorial service, Special occasion and corporate meetings and dinner. Our gardens, Chef Pascal's cuisine and your imagination combine to make an unforgettable night!







CEREMONY CAPACITY: The ceremonial garden accommodates 250 seated guests.

RECEPTION/PRIVATE PARTY CAPACITY: For fair weather events, the Central Patio Room and Central Garden combined seat 250. During cooler months, the Central Patio Room holds 125, or 200 can be accommodated with tenting.

CATERING: Provided by Pascal Catering. Let Orange County's highly acclaimed Chef Pascal Olhats create a culinary masterpiece to match your occasion. All menus are personally designed and created exclusively for your event.

AVAILABILITY: Year–round. Tiered pricing for rental November–February and weekdays



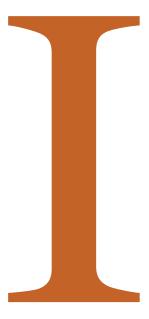
contact information: www.slgardens.org 949-673-2261 info@slgardens.org



Epicurean ADVENTURE

Newport Beach Wine & Food Festival makes its debut Sept. 19, taking diners on a whirlwind tour of Orange County's culinary landscape.

BY ALLISON HATA



t's an exciting time to dine in Newport Beach, a city that's finally come into its own as a premier culinary destination. In the past year alone, countless chefs and restaurants—from fine dining establishments to neighborhood eateries where everybody knows your name—have been introduced to the city. Every meal is a new adventure, whether it's sopes and tequila at Red O or chickpea fries and deconstructed tamale pancakes at Lark Creek. Beloved standbys also have their place in our town—tried-and-true dishes like prime rib at Five Crowns date back generations and are synonymous with special occasions for many locals.

With palates being pulled in so many tempting directions, NewBe Productions President Stefanie Salem decided to use her love of all types of cuisine to create a new way for diners to savor the city. This September, Newport Beach Wine & Food Festival will debut in an effort to unite the old and new—a gastronomic celebration that will bring together restaurateurs, chefs, sommeliers and mixologists from around the county and beyond. The lineup of participants reads like a "who's who" of our culinary scene, with a few celebrity chefs thrown in for good measure.

A weekend-long event, the festival takes place Sept. 19-21, beginning with a kickoff fete Friday evening hosted by Chicago-based master chef Rick Bayless. A James Beard Award nominee, winner of "Top Chef Masters" and host of the PBS show "Mexico: One Plate at a Time," Rick recently added the title of Newport Beach restaurateur to his already impressive resume. His modern Mexican eatery, Red O, opened last November at Fashion Island to great fanfare, and will serve as the site for the festival's opening night festivities as Rick personally curates a three-course dinner for attendees.









Clockwise from top left: Tommy Bahama, Red O, Crow Bar, Back Bay Bistro

"I love being involved with the first [festival] especially—it is important to be a part of the community in more ways than having our food there," Rick says. "Support for all of the community and to highlight the great food and wine—that's an easy decision."

During the day on Saturday and Sunday, the festival will take over the Newport Beach Civic Center and Park, transforming the lawn into a stage for cooking demos, music and mixology competitions. Samples will be offered under the Grand Tasting Pavillion tent and in exterior Grand Tasting Tiers, with participants including Five Crowns, Tommy Bahama Island Grille and other Newport restaurants, in addition to eateries from Laguna Beach, Costa Mesa and Irvine.

Chefs from across the nation are also set to join local favorites in live preparations of signature dishes. "Top Chef" alumni—including those from the "Masters" and "All Stars" editions—will be well-represented in the cooking demos. Among the TV talent gracing the festival are Rick Moonen of RM Seafood in Las Vegas; Atlanta-based Richard Blais; Sue Zemanick, the James Beard Award-winning chef from New Orleans; and Orange County's own Shirley Chung of Twenty Eight and Ashley Santo Domingo of 24 Carrots.

Meanwhile, wineries from around the world will pour glasses to expertly pair with the fresh

flavors of the food, as master mixologists offer 45-minute courses on cocktail creation techniques. Four attendees will even get a chance to go head to head in a cocktail competition and show off their newly acquired skills. To top off each day's festivities, specialty dinners will showcase the cooking styles of local chef John Ledbetter, Sue Zemanick ("Top Chef: New Orleans") and Pascal Olhats (Café Jardin).

It's a lineup of great restaurants and talented culinary stars, all packed into one whirlwind weekend—so grab a fork and ready your palates for a tour of Orange County's top cuisine.



Tamarind of London

ON THE AGENDA

Friday, Sept. 19

VIP LAUNCH PARTY AT RED O: Hosted by Rick Bayless, the official start to the festival includes a cocktail reception followed by a three-course food and wine pairing selected by the chef.

Saturday, Sept. 20

The daytime festival, held at the Newport Beach Civic Center and Park, includes tastings, master mixology courses, live jazz and cooking demos from chefs including New York-based "Top Chef" Richard Blais; Mark Ogren (Fleming's); Casey Overton and Lee Smith (Montage Laguna Beach); and Emily Ecorliss (Mozza).

CALIFORNICAJUN POP-UP: Held at a surprise location, John Ledbetter and New Orleans-based "Top Chef" Sue Zemanick host a collaborative dinner that combines farm-fresh California cuisine with Southern influences.

Sunday, Sept. 21

The daytime festival continues, with more food and wine tastings, music and cooking demos from a new set of chefs, including Alan Jackson (Lemonade); James Beard nominee Ashley Santo Domingo (24 Carrots); Sue Zemanick; John Ledbetter; and Craig Strong (Studio at Montage Laguna Beach).

GRAND FINALE AT CAFÉ JARDIN: A wrap-up party hosted by Executive Chef Pascal Olhats at his Corona del Mar bistro features gourmet seasonal cuisine with a garden ambience.



True Food Kitchen



KITCHEN CONFIDENTIAL:

RICK BAYLESS

The award-winning master chef is hosting the event's official kickoff party at one of Newport's hottest new restaurants, Red O. Here, find out what inspires Rick, his thoughts on the local dining scene and what to expect from him at the premiere festival.



Newport Beach Magazine: As a community, Newport has given Red O a very warm welcome. Having been down here yourself, what's your impression of the culinary scene in Newport Beach?

Rick Bayless: Not only have they given Red O a warm welcome, they have given me a warm welcome. I usually don't have a lot of time to go out to other places—but I did visit a few last time near Red O and loved them. [Newport is] contemporary, fresh, and I always love to see what other chefs are doing with local produce.

What can we expect from Red O at the festival-perhaps you could share a sneak peek at what we might be tasting at the VIP launch party?

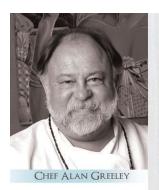
You can expect great bites of fresh ceviche, amazing different guacamoles, hand-shaken cocktails that are made with the freshest ingredients. It is going to be great.

You're a culinary figurehead in Chicago, as well as an expert in modern Mexican cuisine. Mexican cuisine being a staple here in Southern California, how did you adapt your concepts, dishes and flavors as you got to know our community and its tastes?

It is always a learning experience to make sure you are catering to your guests. I know food with flavor is important as well as using the produce the community has to offer. I liked being able to offer more seafood, interesting produce for salads and small bites all year-round—we are limited in Chicago.

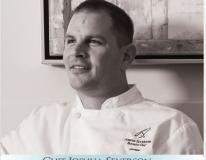
What inspires you as you're conceptualizing menus and dishes for your Newport Beach restaurant as well as special events like the festival?

My trips to Mexico inspire me and give me new ideas. Keith Stitch, the managing chef at Red O, just went on a trip with me to Mexico City—we were inspired to try new things, and that's the kind of stuff that makes me tick. NBM

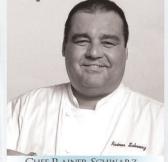




CHEF IMRAN ALI



CHEF JOSHUA SEVERSON



CHEF RAINER SCHWARZ



CHEF RICK MOONEN

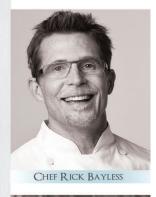


CHEF JOE YUKHAN















www.NewportWineandFood.com

Tickets on sale now!



CHEF SUE ZEMANICK

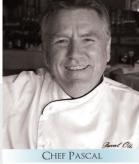


100% of Net Proceeds Will Benefit Local Charities.











CHEF JEFFREY LUNAK













NEWPORT BEACH

















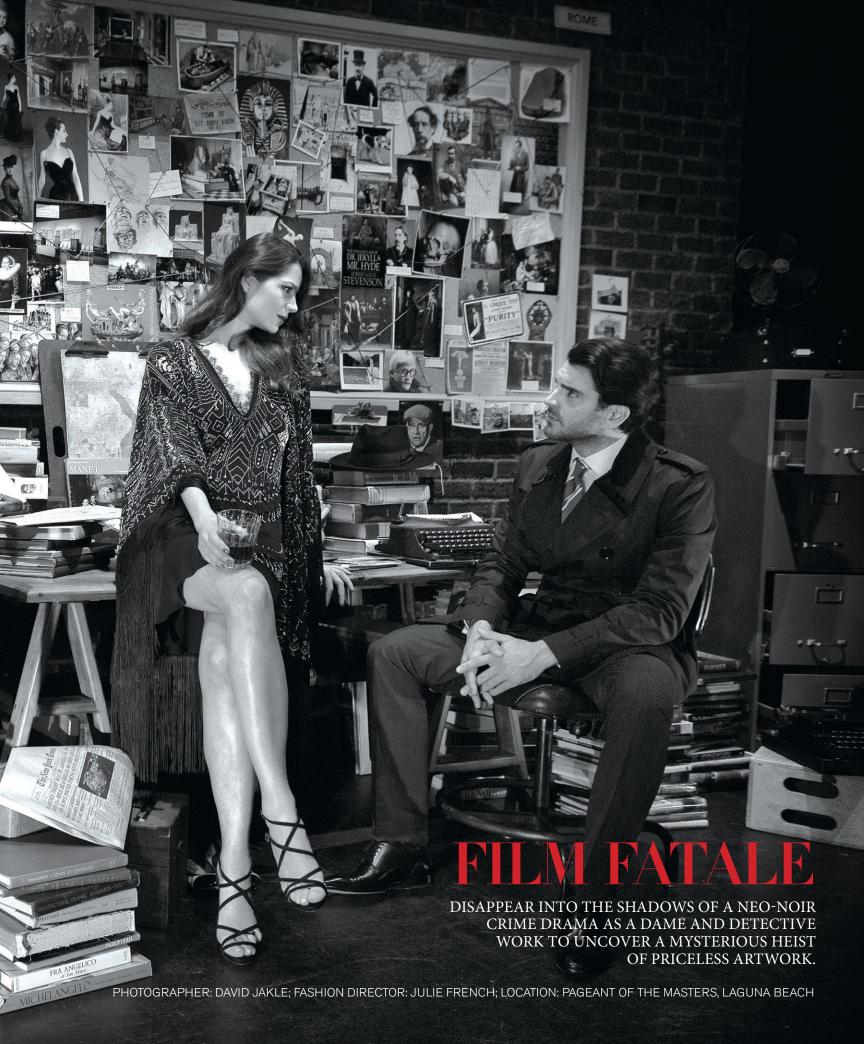














Black faille evening gown, \$6,500, available at Jessica Barkley Atelier, Laguna Beach

Black sweater, \$445, black trousers, \$495, black beanie, \$175, black crocodile print shoes, \$395, sunglasses, \$230, all available at Emporio Armani, South Coast Plaza Inspired by "Portrait of Madame X" by John Singer Sargent



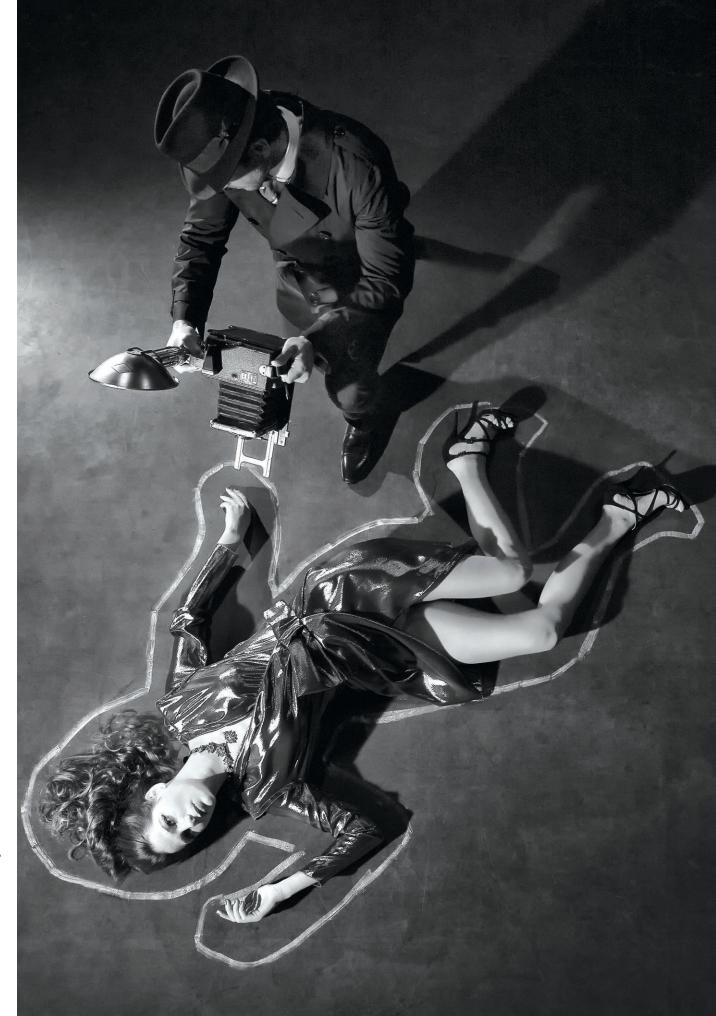
One-shoulder silk asymmetrical evening gown, \$3,495, metal and leather cuff, \$795, leather printed python sandal, \$1,195, all available at Donna Karan New York, South Coast Plaza Inspired by "The Death of Cleopatra" by Edmonia Lewis





Black chiffon and sequin caftan, \$10,000, black silk pant, \$895, silk mesh bra, \$595, all available at Gucci, South Coast Plaza

Silvia: Silver lame dress, \$3,780, necklace, \$1,870, black suede shoes, \$990, all available at Lanvin, South Coast Plaza David: Trenchcoat, \$895, suit, \$1,595, by Burberry; white shirt, \$98, striped tie, \$95, by John Varvatos; shoes, \$225, by Hugo Boss, all available at Bloomingdale's, South Coast Plaza



MODELS: SILVIA RANGUELOVA AND DAVID LAW, **NEXT MODEL** MANAGEMENT; HAIR AND MAKEUP: BARBARA LAMELZA; DIGITAL TECH: JOHN TEICHERT; **FASHION** ASSISTANT: CRYSTAL JANKE; SPECIAL THANKS TO PAGEANT OF THE MASTERS



THE WRITING ON THE MALL

Street art's small but loyal following in Orange County makes a case for its importance in the region.

BY LINDA DOMINGO



Local artists Tyke Witnes and Ewok, with the LA-based Dabs (pictured, opposite page) and Myla, recently contributed three large pieces to a wall in Costa Mesa.

orn from scrawling in alleyways, under overpasses, across billboards and on the sides of train cars, street art is a category of expression that conjures up mixed reactions ranging from passionate acclaim to awe, shock, disgust and outright fear. It's gaining fans across the globe though, as cities have embraced street art festivals such as Honolulu's Pow Wow Hawaii and public art projects like Miami's Wynwood Walls. Artists have harnessed the power of the Internet to promote themselves, and mainstream clothing companies have slapped urbaninspired artworks on T-shirts, hats and shoes. In 2010, elusive U.K.-based artist Banksy exposed an entirely new audience to it through the film "Exit Through the Gift Shop."

But the colorful walls and creative characters of the street art subculture remain almost non-existent in Orange County. Confined to sparse walls and even sparser galleries, there is street art here but—like the days before social media—to find it, you must know where to look.

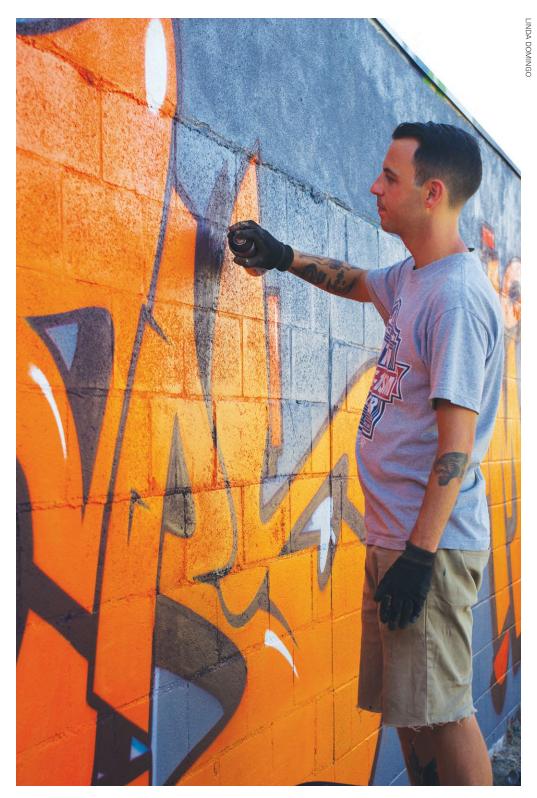
Prime Coat

Street art's roots trace back to illegal graffiti, the act of writing, scratching or spraying letters—most often a name—onto surfaces in public spaces. The illicit activity gained traction in the 1980s and 1990s, and continues to carry a heavy stigma as some gangs utilized it as a means to signify territory or send messages. The shared history of the terms "street art" and "graffiti" have caused the general public to define them synonymously; however, artists and those who are involved with either or both are quick to start a dialogue about their differences.

"Street art owes a lot to graffiti ... but they have really become distinct categories," says Newport resident James Daichendt, associate dean at the school of visual and performing arts at Azusa Pacific University. James also researched and wrote about the topic in his books "Stay Up! Los Angeles Street Art" (2012) and "Shepard Fairey Inc.: Artist/Professional/Vandal" (2014).

He explains that graffiti is more commonly understood as letter-based, and is usually a person's name. "As you get closer into something called 'street art,' it rubs up against the professional art world," he says.

Street art is understood as more characterbased, and the imagery is often more important than the name, if there is a name present at all. More simply put, it's art that has been placed outside where the public can view it.



AS YOU GET CLOSER INTO SOMETHING CALLED 'STREET ART,' IT RUBS UP AGAINST THE PROFESSIONAL ART WORLD. ## -James Daichendt



Museums and galleries are starting to incorporate street art into their exhibitions to educate the general public (clockwise from above: "Water Fight" by Victor Reyes, Marcas Contemporary Art; "Larry Loudmouf" by Greg Mike, Dax Gallery; "Sphere" by Defer, Dax Gallery).

"Street art is a loose term with a definition that has only recently been addressed," explains an artist who identifies himself as Bert, and is known for his uncommissioned, surf-inspired works in coastal cities including Newport and Huntington Beach. "Within 'street art' you find stickers, wheat pastes, stencils and other aesthetics more related to graphic design."

James also clarifies that the terms "graffiti" and "street art" don't always fall into the category of vandalism. Because street art has gained such a large following in recent years, many street art pieces are legal, commissioned and seen as beautifying the cityscape.

"Many of those artists in the street art genre have professional art backgrounds," he says. "To say [all street art] is illegal would be throwing the baby out with the bathwater."

Painting a New Picture

Street art's controversial history has caused it to carry negative connotations, but there are artists, gallery owners and other supporters who are working to educate the general public about its value and place in Orange County, despite the region's natural aversion to the movement. In 2005, the Orange County Museum of Art (OCMA) hosted "Beautiful Losers: Contemporary Art and Street

Culture," a traveling exhibition that highlighted artworks influenced by skateboarding, graffiti and punk lifestyles.

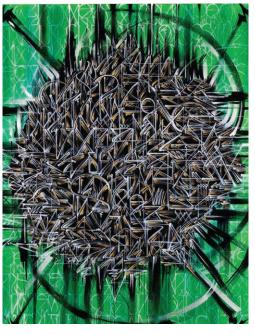
"That was massive," describes Dana "DJ" Jazayeri, co-owner and curator of Santa Ana's new Marcas Contemporary Art gallery, as well as owner of As Issued Art + Design Bookstore at The Lab in Costa Mesa. The traveling exhibit brought artists who were household names in the street art world to infiltrate the conservative Orange curtain.

"Museum institutions are beginning to embrace [street art] because it's what brings money to them—because it's what's popular in society, to people that would be patrons," he adds.

While the OCMA exhibit was popular, Orange County hasn't seen much growth in the number of street artworks or museum shows that highlight street artists. The recent openings of Marcas and Costa Mesa's Dax Gallery are, however, a glimmer of hope for those who support the movement. Although they differ in approach, both local galleries are showcasing the work of young talent who can be categorized as street artists.

"The best way to redefine our contemporary would be street art," says DJ, who has collected pieces by well-known street artists—in addition





to other works—since he was a teenager. "It's the only thing that is such an out-there subgroup that doesn't fall into pop surreal or lowbrow or hyperrealism or figurative works. ... It's its own defined style."

"Street art, to me, speaks to a younger community," adds Newport resident and Dax Gallery owner Alex Amador. "I believe there is a need for this type of art around here."

Dax has featured the likes of street artists including Risk, Meggs and Greg Mike, all whom are not OC natives. "A lot of Orange County [artists], when they get a little steam behind them, they move to LA," Alex explains. "That's the sad thing—because there's not really a support system here for them. There's not a hub to brainstorm or be influenced by."

"A very good handful of the most well-known, well-respected ... street artists [are



Tyke Witnes, whose works have been shown in galleries around the world, got his start in graffiti.



A piece in Huntington Beach by Mark Paul Deren, who also goes by the name Madsteez

LA REALLY TURNED INTO AN ART HUB BECAUSE THEY EMBRACED THAT URBAN ASPECT. WE NEED TO CONTROL IT BUT ALLOW IT TO HAPPEN. \$\frac{1}{2}\$] -DANA JAZAYERI

from] Irvine, Santa Ana, Costa Mesa [and] Huntington Beach," DJ adds. "Why did they leave? Because they were stifled."

Artists in Residence

Some street artists do remain local, although they seem to agree that the region hasn't been friendly to their work.

"I'm just negative on the whole scene here," says Mark Paul Deren, a street artist and designer who goes by Madsteez.

Although his studio is in Costa Mesa, he doesn't do much painting in the area. The artist dabbled in illegal street art in the past, but explains that he's given it up "just based on not wanting to go to jail." Besides, he's been brought on by big brands such as Boost Mobile, Nike and Mini Cooper for his creative talents, in addition to painting commissioned murals.

"There's a mural I did in Huntington," he says of the colorful beach piece that resides off of Main Street between Pacific Coast Highway and Walnut Avenue. "It was eight months of city planning. ... I had to go in front of the board once every two weeks and present what I was doing. There's an 85-year-old lady with some 60-year-old guy ... who don't know what's going on with youth culture right now. [Cities] need to

change and be accepting to art. They don't get it."

Another artist, who goes by the name Tyke Witnes, also resides in Orange County and echoes Mark's sentiments. "There's only a handful of writers [here]—you can count them on your fingers and name them," he says.

Having been a part of the graffiti and street art scenes since the late 1980s, Tyke has since

begun to paint on canvas in addition to continuing mural work and creating designs for clothing companies. Many activewear brands based in Orange County, such as Hurley, LRG and RVCA, have embraced the work of street artists. The artworks by Tyke and his contemporaries, however, have been somewhat contained to clothing and the companies' headquarters,



Armada Skis commissioned a mural of rapper Eazy-E by Madsteez for its Costa Mesa office.



A piece by Bert that was on a Newport building offered social commentary on the surf industry.

IN REALITY, THE SIMPLEST AND EASIEST FORM IS THE UNDERGROUND ART, WHERE SOMEBODY WITH NOTHING CAN COME UP WITH SOMETHING THAT'S CREATIVE AND COOL. ## -MARK PAUL DEREN

with the exception of a couple murals done in collaboration with street art-friendly businesses like Wahoo's.

Color Theory

The few artists, gallery owners, businesses and patrons that support street art in Orange County remain passionate—if somewhat pessimistic—about educating the public and opening eyes to this new movement. In addition to suggesting the opening of city-controlled, legal street art walls, many have suggested street art festivals similar to those held in Hawaii; Miami; Taiwan; Melbourne, Australia; and Lima, Peru.

In the early 1990s, Huntington Beach pioneered a program in which the city issued permits for people to paint along a seawall. One year later, the program was disbanded and the walls were painted over due to police and resident complaints that it encouraged illegal graffiti in nearby neighborhoods—despite arguments from proponents, including Gerald

Chapman, then-director of the Huntington Beach Art Center Foundation, that there was no substantial evidence of this.

"In Orange County, I will paint any wall that I can get permission to paint on," Tyke says. He recently painted a wall behind Mesa Art & Framing in Costa Mesa along with Ewok, another well-known OC-based artist, and Dabs and Myla, an Australian artist couple world-renowned in the street art realm. They were given permission by Frank Gutierrez, the owner of Mesa Art & Framing, and contributed three large pieces for free. As colorful as the artworks are, they remain somewhat hidden behind the building, away from main street visibility.

Frank allows Tyke and his artist friends to paint the wall, buff out the works and paint again, usually once a year. As the chairman of the City of Costa Mesa Cultural Arts Committee, Frank is a champion of fostering a creative environment in the city, explaining that street art is one of the most accessible forms of art.

"It's just as good as fine art," he says. "It's done with spray cans; that's just the medium. But look at the imagery and the refinement of the imagery."

"[Art] has become more conceptual and difficult to understand," James continues. "Street art, and a lot of urban art [coming from] skate culture, surf culture—it's all easily accessible. People can engage with it right away."

Although he allows street artists to paint his walls, Frank also adds that it's important to control what's put on the streets, the reason behind city committees needing to review pieces before they are put up on walls where the public can see them.

This process, however, is where things can get difficult for the people that are pushing for more street art. "When you tell them 'street art' ... they picture [illegal] graffiti," Alex says, adding that a mural of Pablo Picasso that adorns the side of Dax Gallery took months to approve.

"The minute you say, 'street art,' they're like, 'nope,'" DJ echoes of the approval process. "What people don't think about is that street art, or any mural, can deter [illegal] graffiti."

In addition to opening Marcas, DJ is working on bringing mural projects to the county as a form of exposure for artists and the gallery. He explains that when an artist, especially a well-known one, paints a wall, other artists will respect the wall and leave it alone.

"No one else will try to go over it because you don't want to cause trouble," Tyke adds.

Moreover, the gallery owners and artists agree that the large artworks can attract business. "I watched people stop and take photos all day of my art," Bert says of a piece he painted on the side of a shaved ice shop. "I am not sure if this business owner ever deemed it art, but he sold a [lot] of shaved ice because of it."

Most importantly, advocates explain that the acceptance of a wider range of art forms will benefit the Orange County community as a whole, facilitating a more creative atmosphere.

"LA really turned into an art hub because they embraced that urban aspect," DJ says. "We need to control it but allow it to happen. ... Museums that have embraced it are doing better than other museums that haven't."

"To have creativity and develop it, you have to have the surroundings," Mark states. "Creativity is fostered in colleges and programs of art, businesses of art like galleries. But in reality, the simplest and easiest form is the underground art, where somebody with nothing can come up with something that's creative and cool." NBM



Raise funds for the forward movement of our community's under-served youth and enjoy twelve 95+ point exquisite wines that will transport you across the finest wine regions and vineyards around the globe.

All proceeds support The Wooden Floor's unique dance, academic, college preparatory, and family service programs that have helped 100% of our graduates complete high school on time and immediately enroll in college for the 10th consecutive year.

Thursday, September 25, 2014 **Big Canyon Country Club Newport Beach** at 6:00pm

HONORARY CO-CHAIRS Janice & John Markley

SPECIAL GUESTS Margie & Kerry Murphy, DuMOL Wines

SPONSORSHIPS & TICKETS

Sponsorships from \$3,000 to \$30,000 available now. Individual tickets \$350 (\$250 tax-deductible) on sale August 14, 2014.

> www.TheWoodenFloor.org/WineTasting or at 714.541.8314 ext. 124

> > from here you can step

anywhere™ *ie* wooden













Bold Soul

Valinda Martin, owner of Art for the Soul, boosts customers' spirits—and her own—with colorful trinkets and works of art that fill the shelves of her eclectic shop.

BY BRIA BALLIET | PHOTOS BY DONDEE QUINCENA

alinda Martin's life was forever changed 20 years ago when she broke her back in a boating accident off the coast of Catalina Island. Leaving her confined to a wheelchair, the event could also have been emotionally crippling, but Valinda chose to focus on the positivity in her life and move forward. In the process, she uncovered a love of colorful tchotchkes, quirky home decor and whimsical knickknacks that helped her overcome the struggles and frustration that were inevitable during this period of transition. These newfound collectibles also gave her the motivation to pursue her career goal of opening her own store.

In 1998—five years after the accident—Valinda introduced the community to Art for the Soul, a shop that immediately anchored itself as one of the most amusing and inspiring boutiques on Balboa Island (a second location in Laguna Beach opened in 2003). Now on the heels of the shop's 15th anniversary, Valinda is thriving and happy—and just as enthusiastic about her work as she was the day she opened.

We sat down with the entrepreneur to find out more about her story and how she manages to stay positive and joyful, no matter what comes her way.

Newport Beach Magazine: How did your previous work experience prepare you to open Art for the Soul?

Valinda Martin: I had been in wholesale—clothing—the last few years before my accident, and before that I was always in some kind of clothing retail. ... The creativeness of art and clothing and wearables and color was in me.

So does that mean the transition from fashion to art was an easy one to make?

If you have that deep love for fashion, it's hard to switch into this. I didn't have a choice. I can't do clothing—I can't hang racks and move clothes without it getting dirty on my wheels and things like that. I [wanted] to be involved with the public, which I love. I love selling and I

love happy things and I love colorful things, [so] it was just a natural progression.

What does the name "Art for the Soul" mean to you?

I think "Art for the Soul" speaks for itself. It really is a soulful place and you get joy out of the things in it. So [naming the shop] Art for the Soul was perfect.

We've heard each item in the store has a special meaning behind it. Do you follow a specific set of criteria when selecting pieces?

Every piece needs to "say something" or evoke an emotion somehow, by color, words or [if] I think it will make someone think of someone

else or put a smile on someone's face. I love hearing people giggle when they're in the store or call someone over to share what they found. If that happens, then I have done my buying job correctly. The store is known for being full of things that are colorful, whimsical and inspirational, so I try to continue with that. I started out that way ... and it needs to stay the same.

Do you have a favorite item in the store?

Because I do all the buying, I need to love every item. Sometimes I refer to my artwork and merchandise as my babies. But there are always some hot items and certain items that have been popular since I first opened. Hand-painted and one-of-a-kind Lazy Susans and mirrors with special sayings and colorful





imagery are always popular. Also ... a big trend is the framed wall art with words and famous or happy quotes. And, of course, all the jewelry—a gal can never have enough jewelry.

What's a common reaction from customers in the shop?

My favorite [reaction] is when people "get" the store. It's when I can see it and when I hear them giggle and laugh and call somebody over. Sometimes I'll sit [at my desk] and just hear someone burst out laughing. And I just kind of go, "OK, that's cute as can be."

What has owning the store taught you about yourself?

I didn't know I would love working as much as I do—that's probably the biggest lesson. I never thought I had it in me because I wasn't challenged enough [before my accident] and I hadn't found my home.

How has all this art influenced your outlook on life?

I think being constantly reminded—every day—of inspiration, happy, colorful ... is a great thing to have in your face at all times [especially] because it would be very easy to be down based on being in a wheelchair. In everybody's life you have a lot of downs, you have a lot of ups. ... For me, it's a constant reminder to be happy [and] to be thankful because we live in an unbelievably beautiful place. I have a great store, great family, great friends [and] a great man. ... I'm very blessed in a lot of ways.

Do you have any advice to help people achieve the kind of success and happiness you've found?

Find what you're meant to be, and then it won't be work. You've got to work really hard—I work all the time, but I'm lucky. You've got to love what you do. Find out what you love and then go for it. Jump in. Go with no regrets. NBM







CALIFORNIA CURTAIN CALL

Concluding its golden anniversary in 2014, South Coast Repertory continues to thrive as one of the nation's leading regional theaters.

BY PETER A. BALASKAS

hen theater lovers of all ages step inside the expansive lobby of South Coast Repertory, feelings of curiosity, anticipation and excitement reach new levels. The theater company's staff also feels this sense of wonder every day as they come to work at one of the most critically acclaimed regional theaters in the country.

"The theater ... is an attempt to reflect the place that we are in," says Artistic Director Marc Masterson. "It wants to be curious, it wants to be open and it wants to have some sense of adventure—and you want to be surprised when you come here."

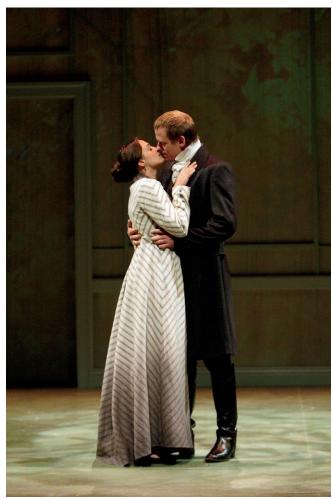
South Coast Repertory (SCR) has continuously maintained that sense of artistic magic since its inception in 1964. Defying all odds and surviving numerous national financial recessions, the theater has only grown and evolved, expanding Orange County's presence as a major theater force in the nation. And, after celebrating a successful 50-year anniversary season, SCR shows no signs of slowing down.

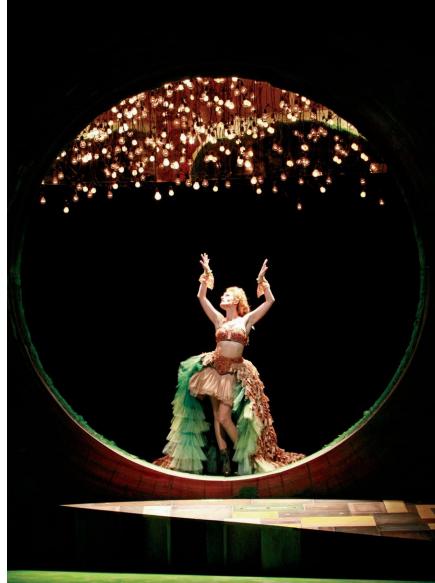
Beginnings at the Beach

Long-lasting businesses and institutions always have their humble beginnings. This couldn't be truer for Martin Benson and his business partner David Emmes, who met and became friends during a theatrical production at their alma mater, San Francisco State College (now San Francisco State University). After graduation and a few collaborations, the two men decided to create a business plan for a regional theater company, solidifying their lifelong friendship even further.

"It's amazing how relationships are established and things happen," Martin says. "If I hadn't met David, we probably wouldn't have this theater. He wouldn't have started it; I wouldn't have started it. It took both of our energies to get it going."

SCR began to make its presence known in OC when, in 1964, it presented its first production, Molière's "Tartuffe," at the Ebell Club of Newport Beach. Four months later, SCR rented a two-story marine hardware store on the Balboa Peninsula, which was converted into









SCR past performances, clockwise from top left: "Pride and Prejudice" (2011); "A Midsummer Night's Dream" (2011); "Emilie" (2009); "Fences" (2010)



Founded in 1964, one of SCR's early locations was a hardware store on the peninsula that was renovated in 1965.



a 75-seat proscenium stage theater. After presenting plays by Samuel Beckett and Harold Pinter, SCR moved to a Sprouse-Reitz variety store in Costa Mesa on Newport Boulevard in 1967, a venue that was renovated into a 217-seat theater. Then, from 1967 to 1978, SCR's subscription base and single-ticket buyers grew.

South Coast Culture

SCR's reputation as a formidable theater company spread throughout OC as it won numerous awards from the Los Angeles Drama Critics Circle and received its first grant from the National Endowment for the Arts in 1971.

The game-changing event, however, occurred in 1978. Local businessman Henry Segerstromthe founding chairman of the Orange County Performing Arts Center (now the Segerstrom Center for the Arts)—donated a gift of roughly 1.5 acres of land on Town Center Drive to the company, in addition to a pledge of \$50,000. The donation helped establish a foundation that launched a building campaign and raised \$3.5 million toward a new space.

The theater opened for the 1978-79 season, and in later years expanded to include the 507seat Segerstrom main stage, the 336-seat Julianne Argyros Stage and the 94-seat Nicholas Studio.

The expansion allowed Martin and David to pursue the paradigm they envisioned when setting out to build the theater. "There were three big components when we first started out," Martin explains. "We wanted to do the new, hot work that was extant. But we also wanted to develop new plays and ... have an educational component as well."

This passion to debut new works has made the theater company a magnet for talented up-andcoming playwrights who go on to achieve critical acclaim. One notable example is Margaret Edson, whose first and only play, "Wit," premiered at SCR in 1995 and won the 1999 Pulitzer Prize for drama. Similarly, Donald Margulies, who debuted at SCR with "Sight Unseen" in 1991, also earned a Pulitzer Prize in 2000 for his comic drama "Dinner With Friends."

After guiding the theater through years of success—and even seeing it win a Tony Award for Distinguished Achievement by a Regional Theatre in 1998—David and Martin decided in 2010 to move into new roles as founding artistic directors. During this time of transition, Marc was named the new artistic director and Paula Tomei the new managing director.

A Golden Anniversary

As Marc and Paula began planning for the 2013-2014 season—SCR's 50th anniversary—the most challenging aspect was producing six world premieres, the most the theater has ever scheduled in one season. But according to Marc, this challenge wasn't planned; each new play was included because of its caliber. "[It's] also a way for us to acknowledge that the new work is our future and we play a part in that," he explains.

The golden anniversary season had a strong opening with Arthur Miller's "Death of a Salesman," a play that earned praise for its star, stage and television actor Charlie Robinson. The season also succeeded with all six of its world premieres, including Samuel L. Hunter's drama "Rest" and Gregory S. Moss' "Reunion." The company's first play also made reappearance: "Tartuffe," directed by renowned French director Dominique Serrand, closed out the golden season.

"I think what's been great about it for me is that it has been both a celebration of the past and a look towards the future," Marc says.

Beyond the Stage

Along with its variety of shows, SCR has also focused on creating a more solid connection with Orange County's diverse communities through two initiatives: The CrossRoads Commissioning Project and the Dialogue/Diálogos project.



"Death of a Salesman" by Arthur Miller opened the 50th anniversary season in fall 2013.





World premieres like "Rest" (far left) and old favorites such as "Tartuffe" (top right) filled the 50th season, as community programs like Dialogue/Diálogos (bottom) ran concurrently to produce new works throughout the year.



Kelly Miller, SCR's literary director and CrossRoads project director, is excited about the potential that the programs have for the theater company and the local community.

"[Marc] articulated a desire to ... create new work to reflect the communities in which we live," she says.

One source of support came in the form of a two-year grant from the Time Warner Foundation for the CrossRoads project. The money allowed the company to commission eight playwrights locally and nationally-including LA-based writers Luis Alfaro, Julia Cho and Carla Ching, whose "Fast Company" was featured in SCR's 50th anniversary season. The works are not only inspired by the cultural microcosms of Orange County, but also take a deeper approach in exploring the unique societies. For example, in her research for "Fast Company," Carla investigated local Asian-American communities and programs through interviews with Community Action Partnership's Alan Woo, Project Hope Alliance CEO Jennifer Friend and filmmaker Angela Chen.

"The other big boon was getting to meet and spend time with Asian-American community members," Carla adds. "... So when they came to the show, they weren't just seeing work by some random playwright, but someone they met [and] had talked with."

Another community-based effort, Dialogue/ Diálogos received two years of funding from The James Irvine Foundation in 2012. LA-based playwright José Cruz González—in partnership with Latino Health Access in Orange County—interviewed Santa Ana residents to create a new sitespecific bilingual play inspired by their stories. González's new work will debut in late September.

"What excites me the most is [that they] are artist-driven," Kelly explains of the productions.

"... We are putting our playwrights literally in the communities. There's also been great crosspollination between the Diálogos community organizations, ... individuals and artists, and our conservatory."

The theater also hosted SCR's first career fair for 200 high school students in early 2014. "[The students] were exploring the opportunities that you can get working in the professional theater with different staff members [and received] indepth tours," Paula says. "So [it's] a very personalized experience for them."

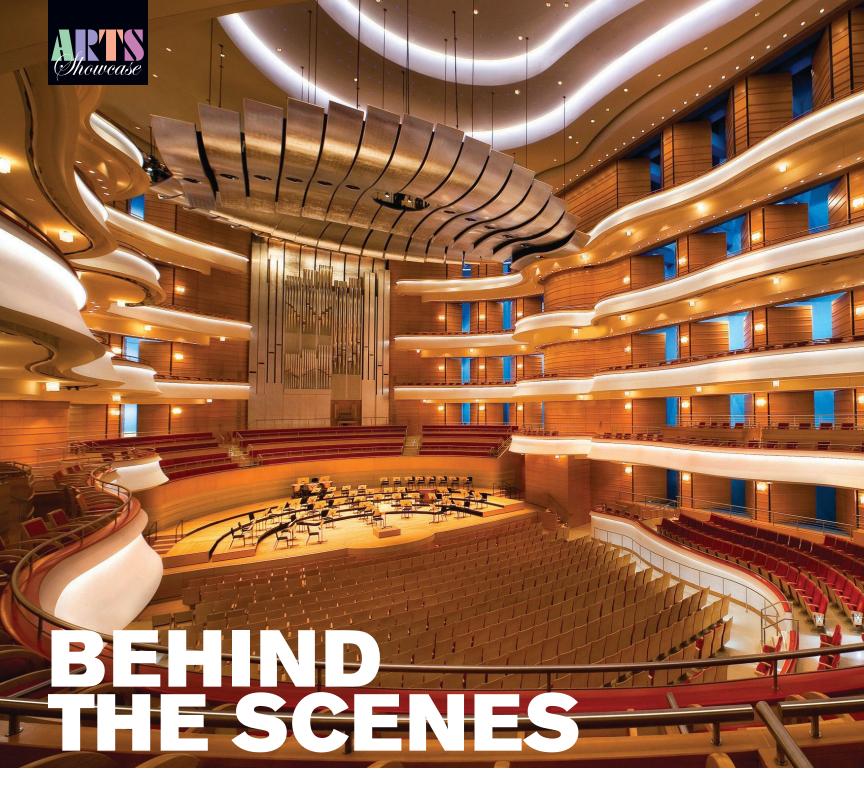
As far as what the future holds for SCR, the 51st season won't disappoint. It's scheduled to open in August with a production of William Shakespeare's "The Tempest," co-directed by Teller, of the comedic magician duo Penn and Teller, followed by an adaptation of the Arthurian romance "Tristan & Yseult," on tour with the U.K.-based theater company Kneehigh. SCR also plans to continue its mission to feature new works with the debut of three world premieres.

"I see SCR being a strong and vital force towards the future," Martin says. "And I'm very, very happy about that." NBM

WHAT'S TO COME IN 2014-15

Following William Shakespeare's "The Tempest" (Aug. 29 to Sept. 28), two world premieres will also grace the Segerstrom Stage: Pulitzer Prize finalist Theresa Rebeck's politically-charged "Zealot" (Oct. 17 to Nov.16) and Melissa Ross' comic drama "Of Good Stock" (March 27 to April 26, 2015). Also appearing are "Tristan & Yseult" (Jan. 23 to Feb.22, 2015) and "Peter and the Starcatcher" (May 8 to June 7, 2015), which has earned five Tony Awards for writer Rick Elice.

On the Julianne Argyros Stage will be David Ives' erotic comedy "Venus in Fur" (Oct. 5-26), alongside Matthew Lopez's suspense drama "The Whipping Man" (Jan. 4-25, 2015). What follows that play is yet to be determined, but the world premiere of Rajiv Joseph's drama "Mr. Wolf" (April 12 to May 3, 2015) will provide a strong finale to this stage's 51st season.



Long before audience members take their seats, the team at Segerstrom Center for the Arts is hard at work to bring magical performances to the stage.

BY SHARON STELLO
PHOTOS BY JODY TIONGCO

s the curtain rises on a new season at Segerstrom Center for the Arts, there's plenty to look forward to at Orange County's largest arts nonprofit. From dance—such as American Ballet Theatre's world premiere of "The Sleeping Beauty" in March 2015—to Broadway classics like "The Phantom of the Opera" in August 2015, there's something for everyone. Pair those fan favorites with a season of jazz, children's programming and more, and you have a winning formula for a performing arts mecca.

Little do audiences know, however, that the team making the magic happen backstage has as much breadth and talent as the stars under the spotlight. President Terry Dwyer works closely with senior staff and the board to oversee fundraising and strategic planning, but above all, he's a visionary focused on making the center an integral part of the community. As for the productions that end up gracing the stage, Judy Morr is instrumental in curating a season that will appeal to audiences of all ages. And, there would



The Visionary
TERRY DWYER, PRESIDENT

It's hard to believe that the man tasked with running OC's biggest performing arts complex was just one decision away from pursuing a career in clinical child psychology. But, ultimately, Terry's chosen path marked the beginning of a long career in theater management; in his 25-plus years, he has proven a staunch champion of making the arts accessible.

"[The performing arts] can be entertainment or inspiration or helping people see a complicated world through different lenses," Terry says, recalling an Alvin Ailey show at Segerstrom Center that had a powerful impact on one audience member. The dance troupe's performance of "Sinner Man" brought a troubled young man to tears, awakening this student to the need for change in his life. "That's great art at its finest," he adds. It's these kind of moments that keep the momentum going for Terry, who has expanded outreach programs at theaters across the country including Segerstrom Center, where he landed eight years ago. To

better reach the community, he has pushed to use the outdoor plaza for free events like movies during summer. "There's an energy on the plaza ... that's so exciting," Terry says, remembering one movie night when a mother walked over and thanked him for helping to bring their family together. "We want to be in every neighborhood and school district. ... It's a goal you go toward forever."

The Curator

JUDY MORR, EXECUTIVE VICE PRESIDENT OF PROGRAMMING

Spotting artistic genius has become second nature for Judy after nearly three decades at Segerstrom Center and 16 years at the Kennedy Center in Washington, D.C. With a sense for shows that resonate with OC's audience, Judy begins putting the program calendar together two to three years in advance.

To help her select shows, Judy reads newspapers-The New York Times is "the bible of the industry"-as well as travels to watch



performances, including a week in New York to see plays and musicals up for Tony Awards. And in her career at Segerstrom, she cites the Mariinsky Festival with Russia's Kirov Orchestra, Opera and Ballet in 2006 as the "biggest and the best" of all the show's she's organized.

The hardest part of her job, however, are the surprises: an artist gets sick, flights are delayed or a foreign government fails to come through with funding. A nonstop job, her phone sometimes rings at 4 a.m. because she works with agents all over the world, and evenings often find her attending one of the 600-plus productions at the center every year. "If you love what you're doing, it really doesn't matter," she explains.

be no shows to watch without Caitlin Quinn, who leads fundraising to pay the performers and keep the lights on. Meanwhile, Jennifer Turner makes sure the center stays in shape and directs the team that gets the stage set for traveling troupes. Finally, Talena Mara takes shows beyond the traditional audience by coordinating programs that reach students, sick children and military families who may not normally visit the theater. Each with a valuable role to play, here, the center's key leaders offer a peek behind the curtains.

The Ambassador

TALENA MARA, VICE PRESIDENT OF EDUCATION AND COMMUNITY

From ceramics lessons that teach chemistry to a pantomime performance about dealing with bullies, Segerstrom Center's extensive arts outreach programs benefit more than 300,000 children and families annually. And working quietly behind the scenes to make it all possible is Talena, who arranges for artists to help schools meet academic goals or provide entertainment at a children's hospital.

On an average day, Talena's schedule is filled with meetings with schools, organizations and community groups, but the effort pays off when she sees lives changed by programs like Summer at the Center for at-risk students who would otherwise be "enemies on the street," but come together to prepare a music-and-dance show. "[This program is] one of the most impactful I've ever been associated with," she says.

Throughout Talena's life, the arts have been a constant—as a teen, learning to read music helped her with math, and she's a former opera singer and Juilliard School music instructor—so it's natural that now she helps other generations benefit from the arts.

At Segerstrom, her favorite activity is Party on the Plaza, a free music celebration that brings together people from all walks of life during the Off Center Festival. "It's so powerful when that happens," Talena says. "And it really shows how much the arts matter in our culture and the community."



The Fundraiser CAITLIN QUINN, VICE PRESIDENT OF DEVELOPMENT



Raising \$9 million a year to fill the gap between ticket sales and total expenses is no easy job—just ask Caitlin, whose packed schedule might include breakfast with a prospective donor, followed by meetings with staff or planning for fundraising events like the annual Candlelight Concert. Near the end of a fiscal year, she doesn't get much sleep, but the biggest challenge Caitlin faces is hearing "no" a lot.

"You've got to be thick-skinned," she says, adding that a former boss once told her that "no" is just the beginning of the conversation.

No matter the obstacle though, she always remembers what's at stake: supporting a center that presents world-class shows like "War Horse," which she had already seen twice in London before the play came to Segerstrom in January 2013, shortly after she started the job. "Seeing it ... in this beautiful 3,000-seat theater, ... I felt this sense of community," she says.

In that moment, Caitlin knew she was in the right place. Though the native New Yorker could have worked for any number of non-profits after completing graduate school and learning fundraising skills from her university president, the arts struck a chord with her. In the years since, she's pursued her passion at prestigious organizations like the Lincoln Center in New York and Goodspeed Musicals in Connecticut.

"The arts are really where my heart is," she expains. "It's a universal language. It helps us understand people who are different than us and it gives us a common point of connection."



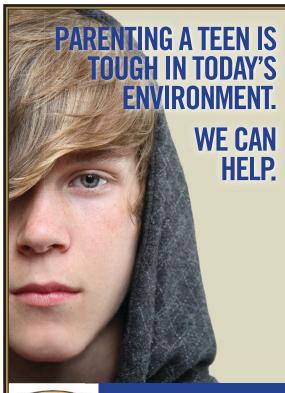
The Steward

JENNIFER TURNER, VICE PRESIDENT
OF THEATER OPERATIONS

Growing up in a hockey rink in Michigan, Jennifer never imagined she would spend her days managing a theater. But after working at a basketball arena in college and landing her first postgrad job at a theater, she found that overseeing the two types of venues required similar techniques—it's a realization that's led to a long career in the arts.

Today, when trucks full of props arrive at Segerstrom Center, Jennifer and her staff are backstage to greet the road crew—and that's when the excitement really begins to build. "There's anticipation because it's a live performance and anything can happen," she says. "It's quiet, but there's electricity in the air."

In addition to leading the stage crews, she also oversees engineering, security and maintenance projects—the concert hall stage was refinished recently and she had to make sure the massive, 30-ton pipe organ was covered and protected from dust. But there are some things that no amount of planning can prevent: During an Alvin Ailey dance performance in March, a magnitude-5.1 earthquake hit. "All of a sudden, you could feel the building swaying and the dancers kept going and didn't miss a beat," she describes. "... It was beautiful." NBM



Free Parent Support Group

- Monday nights from 5:30-7:00pm
- free to any parent of a teen that may be struggling
- group has been ongoing for over 4 years
- parent organized and parent lead
- connect with parents in similar situations
- bring your questions

4-week Parent Workshop

- start at any time
- for parent and their teen
- mental health and substance abuse assessment
- identify and treat systematic issues
- learn to set limits and boundaries
- family and individual therapy weekly
- referral to appropriate level of treatment if necessary
- collaboration with primary therapist or school if requested
- free drug testing

485 E 17th St., Suite 200 Costa Mesa, CA 92627



NEWPORT ACADEMY

MENTAL HEALTH | EATING DISORDERS | SUBSTANCE ABUSE

www.newportacademy.com

877.628.3367

WE'VE GOT YOU COVERED

For Advertising Opportunities Call 949-715-4100















Crystal Cove continues to inspire artists to preserve its beautiful coastline nearly a century after plein-air painters first brushed oil onto canvases by its stunning shores.

BY BRIA BALLIET

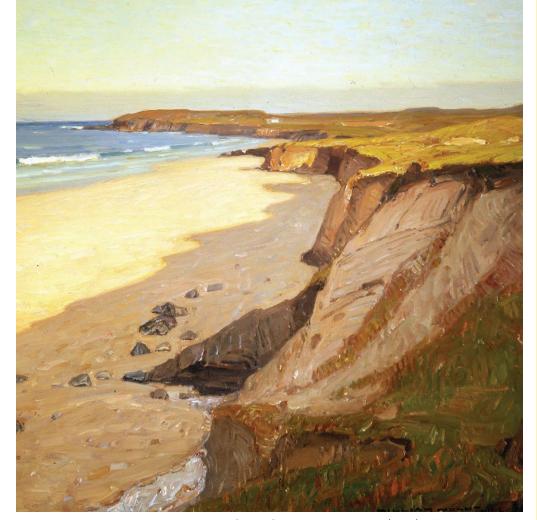
s one looks out over the charming cottages that dot the shoreline of Crystal Cove's historic district, it's easy to see how the beauty of the sandy beaches and turquoise waves have attracted so many visitors to the pristine shores. From vacationers to movie stars, interest in the sleepy cove has failed to cease since it became the favorite subject of

plein-air artists who settled in Laguna Beach in the late 1800s.

Since that time, the beaches, canyons and coves that make up what is now Crystal Cove State Park have delighted and inspired generations of artists, who flock to the locale while toting their mediums of choice. For some, the traditional brush and canvas is preferred; for others a

camera or a pen and paper will suffice.

No matter how they choose to channel their creativity, artists have long been, and continue to be, a driving force in the push for conservation of the park. "I loved it from the very first moment that I laid eyes on it," plein-air painter Margaret Jamison says. "The first time I visited the cove to paint, I was awestruck by this amazing place."



"Crystal Cove" by William Wendt (1912) at The Irvine Museum

Through the eyes of artists like Margaret, the true splendor of Crystal Cove can be recorded and shared with others across the globe, in hopes of inspiring those who see their work to look for the conservationists within themselves.

Discovering the Cove

The first impressionist painters to arrive in Laguna Beach in the early 1880s were immediately taken with the beauty of the Southern California coast. Settling into a cozy community of like-minded individuals, the artists allowed themselves to be inspired by the breathtaking scenery that surrounded them, starting the tradition of Laguna Beach as an artists' colony. The impressive cliffs, native flora and fauna, and pristine beaches of a certain cove to the north were of particular interest to the painters of the time.

"The fact that so many artists loved the coast there around Crystal Cove is a testimony to how beautiful the place was," says Jean Stern, executive director of The Irvine Museum. "They could have gone anywhere. They could have painted in other places. But the beautiful blue sea, the rocks, the white sand, the waves and that tremendous

coastal light which makes everything intense and clear—that's what attracted the artists."

One of the earliest known examples of these Crystal Cove impressionist works, a 1912 oil painting by famed plein-air artist William Wendt, depicts a shoreline untouched by humans, void of the many cottages that would later crop up along the sand. It illustrates a little slice of paradise that has since been surrounded by development.

"I think a lot of the artists that were painting 100 years ago saw this land as something that would change in the future," Jean contends. "I think part of their goal was to record it and to put it down on canvas and preserve it that way."

When Hollywood came calling-around the 1920s—the cove began to see slight changes. Palm trees were planted, thatched roof huts were erected and the once temporary tents for summer visitors turned into more permanent abodes. Such development around the area took off over the years, and though homes and businesses have invaded the space surrounding the cove, the beauty and integrity of the beach itself has been preserved thanks to efforts of Crystal Cove Alliance (CCA), the state park's official

PRESERVING THE COVE: CRYSTAL COVE'S JOURNEY

1912: William Wendt creates the first known plein-air painting of Crystal Cove.

1930s-1950s:

Cottages are built as seasonal homes, however, they soon become permanent residences for many families.



1996: The state of California awards a

lease to developers

who want to build

a luxury resort in

Crystal Cove.

1918: Hollywood directors discover

the beauty of the cove and start making films there,

including "Treasure Island" (1918).

1999: Laura Davick founds the Alliance to Rescue Crystal Cove to protect the area and the cottages from being developed.

2003: Alliance to Rescue Crystal Cove becomes the Crystal Cove Alliance.

2001: The California Coastal Conservancy gives the state park system \$2 million to buy the lease back from developers.

TODAY: Twentynine of the 46 cottages have been restored as historical sites, which are now used as vacation rentals as well as educational facilities.









Microscopic plankton living in local waters make for stunning photos by Peter Bryant.

nonprofit partner, and countless individuals—many of whom are artists.

The artists of today have not let their sentiments toward the cove wander far from those of their predecessors. Just ask Margaret, who has been a working artist in Laguna Beach for more than 20 years. "[I am] very influenced by The Irvine Museum's collections and the work of the early California impressionist painters. And that, of course, leads a direct line to Crystal Cove," she says. "It is my time to record and interpret what I see there. Just as it was for [early impressionist painters]."

Margaret's sentiments are echoed by her peers. Thea Gavin, a poet and Concordia University, Irvine professor, finds herself inspired by not only Crystal Cove but also the various parcels of land across Orange County that have managed to remain wild and untouched by development. She hopes that her writing will encourage others to experience these places for themselves, and even encourage future artists.

"When other people see [an artist's] work, they see the landscape through new eyes, ... then they feel a connection through that artist's work and they feel a tug to go experience that landscape for themselves. That's the goal," she contends. "Once you experience the landscape of a place, you start to know it and you love it, and then you want to preserve it."

Hoping to rouse artists' creativity and educate the public through their work, CCA is offering selected artists the opportunity to stay overnight at the cove and experience its magic

for themselves. Though they are unable to permanently reside in the small cottages at the cove as people did in the past, CCA is attempting to recreate the experience through its artist-in-residence program, which offers overnight lodging to artists in addition to a display of their work in the heart of the historic district.

This program is something that Thea, a future artist-in-residence, believes is extremely beneficial to the artistic process.

"I think [it's important to spend] the cycle of the sun, at least once and as many times as possible, to experience how the place changes and the light changes and the breeze changes, and to go back throughout the year to see how the seasons [change]," she muses. "... It's the same place but it's always different."

Artistic Action

The desire to document the beauty of the world—whether though photography, painting writing or even composing—is something that Margaret, a member of the Crystal Cove Alliance Art Council, believes is naturally ingrained in the minds of artists. Margaret notes that she and other local artists have worked to raise



Artist John Burton leads a plein-air painting workshop to help capture Crystal Cove's beauty.



Thea Gavin, a poet and Concordia University, Irvine professor, finds inspiration at Crystal Cove.

Additionally, various artist-led programs offer the opportunity to experience the cove as an artist and stretch one's creativity. Thea's recent "connect to nature" creative writing adventure took participants walking through the cove before encouraging the class to use what they saw, felt and heard to motivate their writing.

funds for numerous organizations, including CCA, Newport Bay Conservancy, the Fullerton Arboretum and Mission San Juan Capistrano, to protect the most beloved places in Orange County. "Art does a lot of things," she says. "We raise money for ... lots of wonderfully good events. Plenty of painters are very active in raising funds to help these agencies do their work. So, in essence, artists are conservationists; they are preservationists."

One man combining the practicality of science with the wonder of art is Peter Bryant, a research professor at University of California, Irvine. As Peter studies the plankton that inhabit local waters—including Crystal Cove—he photographs the microscopic organisms as part of his research, resulting in stunning and unexpected images. As Peter says, "It generates interest and fascination, rather than the kind of emotional response that you get from more traditional art."

Though the images may not generate as strong of an emotional response as Margaret's paintings or Thea's poetry, seeing the types of creatures that live and thrive in Crystal Cove's waters is enough to make people stop and think about the importance of preservation. Aside from the plankton, Peter notes that the cove's tide pools are teeming with anemones, hermit crabs and other creatures that need a protected environment in which to thrive.

Educational docent-led programs offered at the cove are helping to inform visitors of the proper way to handle tide pool exploration.

A Natural Progression

Taking the inspiration that Crystal Cove offers and using it to fuel conservation efforts is something that comes naturally to artists who have been touched by the beauty of the park. It's art—more than science and figures—that calls people to action, tugs at their heartstrings and inspires them.

"It's not just facts and data," Thea says. "There are things out there that touch us very deeply."

It's this kind of excitement and willingness to participate in the efforts to preserve the cove that prove how dedicated artists can be. Through their eyes, conservation is not seen as an option, it is a way of life that is fundamental to their very line of work.

"[Crystal Cove] is our own little unique place in Orange County," Margaret says. "And once you're around it for a bit, then, of course, the conservationist in you comes out because now you realize what a precious jewel this is."

Through the determination and work of CCA and the many artists who support its efforts, Crystal Cove continues to shine bright. And without a doubt, it will remain a haven and muse for artists for years to come. NBM



September somber afternoon:
rot in the air, fog bank offshore,
the tide retreating.
Stranded at the water's edge
luminous plumeria stars
fade yellow into ghost.
Against the rocks, a long-stem rose
pink-tangles in a nest of mermaid hair.
What memories rest
with these pale leis
offered back to salt and foam—
what does she see on the horizon?



FIREBRAND MEDIA, IN CONJUNCTION WITH CRYSTAL COVE ALLIANCE, PRESENTS A SERIES OF SIX ARTICLES IN 2013-14 EXPLORING THE MANY ASPECTS OF CRYSTAL COVE. VIEW THE ARTICLES AT CRYSTAL COVE STATE PARK IN HISTORIC COTTAGE #46.

THE FIFTH OF SIX ARTICLES IN A PARTNERSHIP BETWEEN:









BACK TO THE

PRESENTS

ystal Cove Alliance Gala

On the beach in the Historic District of Crystal Cove

SATURDAY, SEPTEMBER 27, 2014 5:30PM

Enjoy

CULINARY CREATIONS BY



hearts (%) montage

DANCING & LIVE ENTERTAINMENT BY The Beach Toys

PUBLIC RELATIONS & MEDIA

SILENT & LIVE AUCTIONS Benefitting Crystal Cove Alliance

EXCLUSIVE JEWELRY & WATCH SPONSOR











Resort Attire-Bring Your Flip Flops!

SPONSORSHIPS & TICKETS AVAILABLE AT

CrystalCoveAlliance.org/Gala 949.376.6200 x:201



Napa Valley VERSUS Jonoma

California's wine country is dotted with drinking and dining options—the variances are yours to discover.

BY KIRSTI CORREA AND LINDA DOMINGO



n a state as vast as California, each locale has its own cachet that separates it from a neighboring city. Oftentimes, the only similarity is a shared freeway or area code, which makes for diverse explorations throughout the Golden State, even for California natives. This summer, there's one location in particular that's awaiting discovery: wine country.

About 400 miles separates Newport from the northern viticultural region, but the experience is worth the journey. The most challenging part of the trip is determining whether your itinerary will take you to Napa Valley or Sonoma—there's much to love about both valleys that are

a mere 15 miles apart and, from an outsider's perspective, the two places are seemingly identical.

Much like the wine they produce, however, Napa Valley and Sonoma each come with their own traits that make them unique. When it comes to the ambience, Napa is a sophisticate, while Sonoma is more of a free spirit. And in terms of the actual wine, Napa Valley is faithful to a small sampling of varietals while Sonoma explores several types of grapes. To make the decision a little easier, we've uncorked the top destinations in each county, including notable places to drink, dine and explore.



The region's acclaimed wineries, restaurants and happenings appeal to travelers with refined tastes.

apa Valley boasts several hundred wineries and vineyards that encompass more than 40,000 acres; of the handful of towns in the region, one can fulfill enotourism urges with a weekend stay in Yountville, a bountiful 1.5-square mile strip of Napa Valley. Named after George C. Yount, the man responsible for establishing the first vineyard in the region, Yountville wines and dines its visitors with a host of high-end tasting rooms and restaurants.





Wine

Chardonnay, merlot and cabernet sauvignon are the dominant varietals produced in Napa Valley. At Keever Vineyards, a family-owned winery that opened in 2006, the focus is on the latter. Owners Bill and Olga Keever have dedicated six acres of their hillside vineyards to the stunning red, and are involved in the entire process along with winemaker Celia Welch, who was named Winemaker of the Year in 2008 by Food and Wine magazine. Their gentle efforts are evident in a just-swirled glass of the 2011 vintage—a sip proves graceful from start to finish, evoking

floral and fruity notes for a flavorful taste of the wine Napa produces best.

Another family to capture the elegance of red wine grapes is the Lede family. In 2002, Cliff Lede acquired 60 acres in the Stags Leap District, one of the top terroirs for cabernet sauvignon. Perhaps the most interesting facet of Cliff Lede Vineyards is the addition of art and music: Vineyards are named after classic rock songs; the winemaking room features a framed "White Album" by The Beatles; sculptures by contemporary artists are part of the winery's permanent collection; and the tasting room is

dubbed "Backstage" as a nod to Cliff's love of rock 'n' roll.

Dine

The culinary landscape of Yountville is a star in its own right. In fact, in the span of one mile there are two culinary destinations that offer one-of-a-kind dining worthy of Michelin status.

For one, Domaine Chandon is the only winery with a fine dining restaurant in Napa Valley. At Étoile restaurant, the chefs and winemakers work closely to create wine-inspired cuisine that rotates seasonally.











The other exclusive establishment is located down the road with a waiting list that's normally around three months. Recognized chef Thomas Keller opened The French Laundry with two nine-course dinner options—a chef's tasting menu and a tasting of vegetables-that have earned world renown.

Those who seek a simpler experience should head to Lucy Restaurant & Bar at the Bardessono, a LEED Platinum-certified boutique hotel. The fare embodies the property's eco-spirit as well as the region's appreciation for soil with a focus on garden-centric meals. Be sure to order a bottle of Jessup Cellars' Table for Four blend, which complements Executive Chef Victor Scargle's seasonal menu.

Or, for a lesson on food and wine pairings, opt instead for a visit to Girard winery, where wine tasting is transformed into a dining experience. A reservation for a private tasting in the Club Room comes standard with four small courses paired with five wines.

Wine isn't the only aspect of Napa that draws tourists. Located in the center of town, V Marketplace is a shopping icon in Napa Valley with boutiques, art galleries and gift shops attracting half a million visitors annually.

Kollar Chocolates is one of the must-see destinations in the center. Here, chocolatier Chris Kollar handcrafts edible works of art, often



STAY AWHILE Lavender Inn

Lavender Inn embodies the charm of Napa Valley with inviting guest rooms, a quaint wraparound porch with a swing, and a manicured lawn surrounded by lavender alliums. Breakfast is made fresh every morning to enjoy in the kitchen, and guests are treated to a wine and hors d'oeuvres hour in the afternoon. Bike rentals are complimentary for guests to meander through town, and the inn is centrally located in Napa Valley, ensuring all the must-see attractions are only a quick drive away. (800-522-4140; lavendernapa.com)

ADDITIONAL OPTIONS: Napa Valley Lodge (888-944-3545; napavalleylodge.com) Villagio Inn & Spa (707-944-8877; villagio.com)

inviting patrons to claim they're "too pretty to eat." The rich confections come in interesting flavors like fennel pollen, sunflower seed praline and Espelette chili. On the third Thursdays of the month this summer, Kollar hosts a happy hour event for guests to enjoy a sampling of the truffles.

V Marketplace is also the launch site of one of Napa Valley's original hot air balloon companies: Napa Valley Aloft Balloon Rides, operated by the Kimball family. Crowds gather everyday at 5:45 a.m. for a 9-mile trek at an elevation of 4,500 feet, offering a new—and possibly the best—view of Napa Valley. Jay Kimball launched the company in 1976, and he still takes guests on one of the most exhilarating tours to the tops of trees to pick bay leaves and into the valleys to watch the sunrise over the hilltops. The morning adventure concludes with a post-flight breakfast and flowing glasses of Champagne at Pacific Blues Cafe as the final cheers to the weekend in Napa Valley. —K.C.

DISCOVERING

America's oldest wine region distinguishes itself from nearby Napa Valley with food, wine and outdoor activities that are enticing more travelers to head west.

A lthough a bright spotlight shines on Napa for its wine and world-class restaurants, Sonoma County has grown up to be a cool, laid-back older brother to its eastern counterpart. In addition to being the oldest winemaking region in the United States, it's right on the bucolic California coast and more than twice the size of Napa County, which means less crowds and more room to play.





Wine

With winemakers that focus less on attracting tourists than making and perfecting their wine, Sonoma is known for its zinfandel and merlot, although the area's vineyards are more diverse than Napa Valley's and haven't heavily dedicated themselves to one or two varietals. Instead, oenophiles will find quality wines of all types, in addition to fabulous wineries with both casual and upscale atmospheres.

The city of Healdsburg is the answer to Sonoma's sprawl, with a high concentration of wineries in a charming atmosphere. Here, 32 Winds Wine makes its home—a casual gem of a winery with a tasting room straight from the

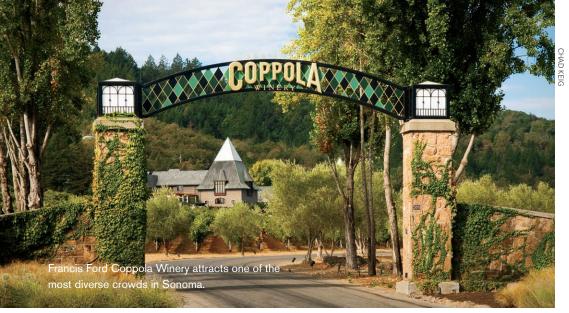
pages of your favorite interior design magazine. Make an appointment to taste some of the small winery's product, or book a picnic or dinner and play cornhole against the idyllic backdrop of the Dry Creek Valley.

Just north of Healdsburg, in Geyserville, Francis Ford Coppola's namesake attracts wine enthusiasts, film lovers and people that simply want to enjoy the pool, restaurant and rustic environment. The winery not only has singular tasting experiences and an award-winning restaurant, but also acts as an homage to the prolific filmmaker's career, displaying a collection of authentic memorabilia, including several of his Academy Awards.

Dine

Sonoma's culinary scene hasn't received the worldwide attention of Napa Valley's, but the understated restaurants and the chefs that run them have created a distinct environment of casual elegance and amazing food that pair just as well with local wine.

Tapas are often the finest way to enjoy a meal in between sips, and Healdsburg's Bravas Bar de Tapas is one of the local restaurants doing them best. James Beard nominees Mark and Terri Stark created a menu of elevated contemporary Spanish dishes like tuna belly salad, fried duck egg and an uncontested favorite: original BFC fried chicken.







Although it may feel like it, the word "beer" isn't blasphemous in wine country. In fact, Santa Rosa is home to one of the craft beer industry's revered producers: Russian River Brewing Co. Originally owned by Korbel Champagne Cellars before the company changed hands to those of former winemakers Vinnie and Natalie Cilurzo, Russian River now has a brewpub that keeps its most celebrated suds on tap, including Pliny the Elder, a double IPA that's considered an industry benchmark. Folks making the beer pilgrimage can also fill up on pub fare like chicken wings, sandwiches and pizza.





Play

Wining and dining are, with good reason, the most important items on most itineraries when traveling to Sonoma. There are other experiences, however, that will make setting down a wine glass worth the effort.

The region's open spaces are just as suited for gorgeous golf greens as they are for vineyards. Mayacama's private club makes the top of many golfers' must-play lists for its size, beauty and clubhouse—where golfers trade their clubs for bottles and informed wine banter with vintner members. Among the area's public courses, The Links at Bodega Harbour is a popular option with coastal views, and Windsor Golf Club's championship course is known for hosting several PGA Tour events.

In addition, Sonoma's terrain, including the



STAY AWHILE

Mavacama

Fully immerse yourself in the Sonoma lifestyle at Mayacama, where the private residence club offers villas and casitas that take advantage of the natural surroundings with stunning views and outdoor living spaces that blend effortlessly with indoor accommodations. With a Jack Nicklaus Signature course, unique wine program, spacious spa and kids' camp, members can easily get the Sonoma experience without even leaving the Mayacama grounds. Located on a sprawling green sanctuary adjacent to Shiloh Ranch Regional Park and just a short drive to the charming city of Healdsburg and downtown Santa Rosa, Mayacama is perfectly situated for those looking to take in all the best sights and sips in Sonoma. (707-387-0449; mayacama.com)

ADDITIONAL OPTIONS:

Farmhouse Inn

(707-887-3300; farmhouseinn.com)

H2hotel

(707-922-5251; h2hotel.com)

Hyatt Vineyard Creek Hotel & Spa (707-284-1234; vinyeardcreek.hyatt.com)

bordering Pacific Ocean, makes it a prime place for hot air balloon rides. Early morning excursions can be set up through companies such as Up & Away, which welcomes passengers back to earth with a Champagne brunch at Kendall-Jackson winery. —L.D. NBM







NEWPORT'S HABITAT BONITA CANYON

The new community of Bonita Canyon has become a growing presence in Newport Beach, courtesy of its diverse amenities and family-oriented ambience.

BY PETER A. BALASKAS | PHOTOS BY JODY TIONGCO











If a resident of Bonita Canyon described the community in a phrase, he or she might fondly reference it as "the new kid on the block." Since 1998, when Irvine Company Community Development built the neighborhood, Bonita Canyon has proven to be extremely popular with young families. Real estate broker Mehdi Khosh of Berkshire Hathaway HomeServices, who has worked in the neighborhood since its inception, feels it's the "newness" that attracts many families.

"Bonita Canyon is a friendly family neighborhood with a great school district," Mehdi explains. "Many special events take place, ... like Fourth of July, Easter, Halloween and 'snow day' in the park, and [the commu-

nity] also offers a swim team. It is centrally located within minutes to the most beautiful beaches and the best shopping destinations."

Located across the street from the Bonita Canyon Sports Park on Mesa View Drive, this self-regulated, gated community is divided into three developments: Madison Lane, Lucera and Wyndover Bay, each with its own unique architectural style. Its collection of amenities boasts an independent community center, Olympic-size pool, barbecue grills, playground, tennis and basketball courts, and a grassy greenbelt park suitable for all kinds of celebrations—proving that this young neighborhood is a haven for families.







FAMILY FACTS: Mark and Mary Doyle, and Cali (Yorkshire terrier). Emma and Flla (cats) DAY JOB: Mark is an attorney at Tredway, Lumsdaine and Doyle LLP; Mary is retired from working at Coach. **SPACE:** 2.692 square feet, four bedrooms, four baths, guest house **HOUSE TIMELINE:** Built and purchased in 1999, renovations in 2011 and 2014 **FABULOUS** FEATURE: The small guesthouse was a gathering spot for their two children and friends; now, it houses overnight guests and may serve as an entertainment sanctuary for their grandchild.

AWARD-WINNING COTTAGE

For Mark and Mary Doyle, choosing their home in the Madison Lane area was a win-win situation. Their Del Mar-style house-designed by the Dahlin Group, a local architecture firm won a 1998 Gold Nugget award for home design, a designation recognized by builders, architects and others in the real estate field nationally and internationally. From a practical standpoint, it was the perfect size for the Doyles to raise a family and then become the sole residents after their children graduated.

"We were at a point where we were seeing ourselves becoming empty nesters," Mark says. "We were looking forward and saying, '[We] don't need a 3,000-square-foot house when the kids are gone."

The original French country style of the twolevel dwelling was recently transformed into a contemporary cottage. The latest renovations included expanding the family and dining room and kitchen into the patio area, creating an indoor/outdoor roofed loggia that includes outdoor heaters, audio speakers, a fireplace and a flatscreen TV. The back patio, which is surrounded by a stone wall to offer more privacy from the driveway and casita, contains a sofa and chairs for guests, as well as a barbecue, granite countertop with wooden cabinets, sink and refrigerator.

The dark mahogany wood floors enhance the intimate ambience throughout the house's interior. The Doyles have meticulously decorated each room for their own tastes: Personal touches include marine life knickknacks, a miniature Mercedes-Benz toy car parked underneath their Shafer & Sons piano in the front living room, and banners from Loyola Marymount University in Mark's office—the "man cave." Additionally, the walls of the detached casita are adorned with mounted football articles and other school paraphernalia from Mater Dei High School and the University of Southern California, their adult son's alma maters.

Most of all, it's about the location for the couple. Besides the fact that the neighborhood is close to his office, Mark appreciates the welcoming embrace Bonita Canyon has provided his family.

FAMILY FACTS: Jeff and Heidi Ciachurski. and their two children, and Beau (Jack Russell terrier) DAY JOB: Jeff is a business executive at Greenbriar Capital Corp.; Heidi owns a fishing business. **SPACE:** 5,000 square feet (approximately), six bedrooms, seven baths **HOUSE TIMELINE:** Built in 1999,



purchased and renovated in 2013, exterior renovations











TUSCAN HIDEAWAY

Houses in Wyndover Bay seem to be an amalgam of different architectural styles: Spanish villa, modern contemporary, country rustic and even Southern Gothic. But for Jeff and Heidi Ciachurski, it was the charming Tuscan style of the Bonita Canyon home—an expansive space in a friendly community perfect for family living—that stole their hearts as they relocated from Vancouver to set up permanent roots in Southern California.

"It was definitely one of the bigger homes on the subdivision," Jeff says of his Wyndover Bay residence. "We just wanted a family-centered place [to live] beside really good family-oriented people. And we just love the layout of Bonita Canyon in general. It's very inviting."

Visitors feel welcome as they step onto the

Italian marble floors of the foyer, which has a second level balcony that looms above all who enter the house. Flanking the foyer is a guest bedroom with a flat-screen TV and full bath, and an office containing a fireplace. Deeper inside the home's ground level is a dining room featuring a framed photograph by Australian landscape artist Peter Lik, whose work also adorns the upstairs hallway.

The living room and kitchen flow together and, courtesy of renovations done earlier this year, the space now opens up to the outdoors. On the back patio, the Ciachurskis have added built-in heaters, an entertainment center, a 12-seat dining table, fire pit, barbecue grill, sixburner stove, rotisserie, microwave, refrigerator and bar with cabinets.

Inside, the carpeted main staircase located in the living room and kitchen area leads to the second-level master bedroom and four guest bedrooms, all featuring a full bath and shower. Also on the second floor is what Jeff calls the "kids entertainment fun room," an expansive area that contains a wide leather sofa that can hold six or seven kids, a flat-screen TV and a balcony facing the backyard.

But Jeff says that it's the other residents of Bonita Canyon that truly makes the community a great place to raise a family. "I'm living with the best people around," he explains. "We know all of our neighbors and they know us. We've all had barbecues and dinners with each other; our kids hang out with each other. This place is alive—you wouldn't find that anywhere else." NBM

BUY ONLY THE BEST Karastan SALE



Karastan Buy Only the Best Sale runs from August 14 - Sept 9 only





\$3/% INSTANT REBATE

at time of purchase for qualifying installed carpet purchases of SmartStrand and Silk styles





NEWPORT FLOOR COVERING, Inc.

333 E. 17th Street, Ste 13, Costa Mesa, CA 92627 949.675.1636 | Mon-Fri: 9-5:30 | Sat: 9-4 | Sun: closed

NewportFloorCovering.com | NewportFloorCoronaDelMar.com NewportFloorCoveringDoesWindowsToo.com | SCL #218912

Follow us on:

CARPET - HARDWOOD - LAMINATES - VINYL - TILE - WINDOW COVERINGS



REAL ESTATE Showcase



TAKE A TOUR THROUGH SOME OF NEWPORT'S MOST MAGNIFICENT HOMES

With close proximity to the sand and sweeping ocean views, Newport Beach offers some of the best homes in Orange County. On the following pages, we bring you a special section that highlights a handful of the nicest neighborhoods and most spectacular homes on the market today. All of the properties are represented by Orange County's top Realtors and real estate agents dedicated to sharing their extensive knowledge and providing exemplary customer service.

Pictured on this page:

Address: 2 Gondoliers Bluff, Newport Coast
Offering price: \$5,650,000

Agents: Brad Hinman (bhinman@homgroup.com) and Sara Hinman (shinman@homgroup.com) HÔM Sotheby's International Realty | 949-554-1200





LET US HELP YOU FIND YOUR HOME IN PARADISE!



204 COLLINS AVENUE, BALBOA ISLAND Quintessential 5 bedroom Island duplex cottage! Listed at \$1,725,000



333 AMETHYST AVENUE, BALBOA ISLAND
Beautiful 5 bedroom, 5 bath home across from Bay!
Coming Soon-Listed at \$3,690,000



1620 ARCH BAY DRIVE, HARBOR COVE, NB Elegant 4 bedroom home in gated community! Listed at \$1,680,000

DON ABRAMS
#1 SELLING BROKER IN NEWPORT BEACH
2012 NEWPORT BEACH REALTOR OF THE YEAR
don@abramscoastal.com
714.325.9055



116 AGATE AVENUE, BALBOA ISLAND Wonderful mixed use buildings with 3 units near Bay! Listed at \$1,495,000

ABRAMS COASTAL PROPERTIES
315 Marine Avenue, Balboa Island, CA 92662
www.abramscoastalproperties.com
949.675.4822

THE LEADER IN LUXURY REAL ESTATE



\$102.7 MILLION

\$37.3 BILLION

\$11.2 BILLION

Luxury Sales Everyday¹
National Luxury Sales²
Southern California Luxury Sales²











VILLAREALESTATE.COM

VILLA



1905 East Bay AvenueNEWPORT BEACH | \$23,500 MONTHLY



705 West Bay AvenueNEWPORT BEACH | \$2,995,000



2120 Seville AvenueNEWPORT BEACH | \$2,495,000



207 East Bay Avenue | Duplex NEWPORT BEACH | \$1,395,000



KIM BIBB 714 396 0185 kbibb@villarealestate.com kim-bibb.com

VILLAREALESTATE.COM

VILLA



155 Emerald Bay
LAGUNA BEACH | \$8,700,000
4 bedroom | 5.5 bathroom | 5,000 approx. sq. ft.
155emeraldbay.com



721 Saint James RoadNEWPORT BEACH | \$7,995,000
5 bedroom | 7 bathroom | 8,159 approx. sq. ft.
721saintjames.com



27 Linda IsleNEWPORT BEACH | \$7,900,000
3 bedroom | 6 bathroom | 5,057 approx. sq. ft.
Sold fully furnished | 27linda.com



73 Linda IsleNEWPORT BEACH | \$5,495,000
5 bedroom | 5 bathroom | 4,503 approx. sq. ft.
73-lindaisle.com



STEVE HIGH 949 874 4724 shigh@villarealestate.com highcorkett.com



EVAN CORKETT 949 285 1055 ecorkett@villarealestate.com highcorkett.com

VILLAREALESTATE.COM

VILLA





26 Rue Cannes

BIG CANYON | \$3,250,000

3 bedrooms + office | 4.5 bathroom | 4,134 aprox. sq ft. | Premiere location at end of cul-de-sac | Oversized private corner lot approx. 10,454 sq ft Spectacular panoramic golf course, lake and city light views | Main level master suite | Pool & spa | **26RueCannes.com**





4 Rue Fontainbleau

BIG CANYON | \$2,495,000

3 bedroom | 3 bathroom | 2,500 approx. sq. ft. | Newly reconstructed | Open floor plan | Main floor master suite | Spacious backyard with hardscape and built-in barbeque | **4RueFontainbleau.com**



NATALIE RANEY 949 290 9625 nraney@villarealestate.com BigCanyonProperties.com



LINDSAY BIBB 949 698 1300 lbibb@villarealestate.com BigCanyonProperties.com

#1 in Big Canyon
BigCanyonProperties.com

www.CanadayGroup.com



Newport Beach | \$1,788,000



Laguna Beach | \$3,988,000



North Tustin I \$2,700,000



North Tustin | \$1,888,000



Laguna Beach I \$5,988,000



Newport Beach I \$1,097,000



Lee Ann Canaday Canaday Group
949.249.2424 www.CanadayGroup.com

LeeAnn@CanadayGroup.com

Huntington Harbour, CA | Laguna Beach, CA | Newport Beach, CA

Watch our RE/MAX Fine Homes TV Show on KDOC-TV Los Angeles. Every Saturday at 9:00AM (PST). Check your local listings, airing in Orange & Los Angeles County.



ARE YOU SELLING YOUR HOME?

COASTAL REAL ESTATE GUIDE

Reaches more homeowners and buyers in Laguna and Newport than any other newspaper.



The Coastal Real Estate Guide (CREG) is the most effective and targeted way for agents to reach homeowners and buyers in Newport and Laguna — The two wealthiest communities in Orange County.

More than 37,000 copies distributed every Friday through the locals' favorite weekly newspapers:



Taguna Beach Independent

Independent

(949) 715-4100











LAGUNA BEACH

2099 OCEAN WAY | \$13,700,000

Perched on a rocky promontory over the Pacific Ocean, this iconic Laguna Beach estate offers a rare opportunity to experience the ultimate Southern California oceanfront lifestyle. Originally built in 1928 and fully rebuilt in the 1990s, this three-level residence neighbors Ruby St. Park and boasts unobstructed views from virtually every room. The sands of Woods Cove are below, accessed by a private staircase. Beautifully updated with today's most desirable conveniences, the home showcases four bedrooms, five and a half bathrooms, an elevator, two kitchens, three wood-burning fireplaces, a steam shower, and much more in approximately 5,200 square feet. *Co-listed with Rod Daley, Coldwell Banker*.



BROOKE MEYER
714.342.1194
bmeyer@homgroup.com
www.thepowersteamproperties.com
CAL BRE NO. 01857617



COME EXPERIENCE THE

WONDER WALLAT



THE BIG WALL'S END OF SUMMER HOORAH

FEATURING HISTORIC SURFING PHOTOS AND FOOTAGE ON THE BIG WALL!

FEATURING NEW SURFING VIDEOS AND PHOTOGRAPHY ON THE BIG WALL!

LIVE MUSIC EVERY THURSDAY NIGHT!

Come on down and tour One Laguna and enjoy local musicians performing in our space.

BOUTIQUE NOW OPEN!

Featuring apparel, jewelry, glassware and printed cards for sale all from local designers.

RESERVE ONE LAGUNA'S SPACE FOR PRIVATE EVENTS AND MEETINGS! EVENTS.ONELAGUNA.COM



DISCOVER LAGUNA BEACH

CHECK OUT



RADIO FEATURING

The Parenting hour: Mondays at Noon
Fit for life: Tuesdays at 2pm & Fridays at 10am
Sunday got the Blues: Sundays at 3pm
Perspectives: Wednesdays 8am, Saturdays 11am
Importance of Being: Wednesdays 10am, Saturdays 1pm
Bonus Track: Mondays 3pm, Wednesdays 3pm,Fridays 8am
Go to kx.onelaguna.com/schedule
for the complete on air schedule



Check our Facebook page for Luna's schedule.

www.facebook.com/OneLaguna

ONE LAGUNA, 225 FOREST AVE. LAGUNA BEACH, CA 92651 FOR MORE INFORMATION CALL 949.715.6700 | ONELAGUNA.COM







PCH/Mariner's Mile

3-THIRTY-3

333 Bayside Dr.; 949-673-8464; 3thirty3nb.com 930 SUSHI

930 W. Coast Hwy.; 949-645-6500;

930sushi.com

A RESTAURANT

3334 W. Coast Hwy.; 949-650-6505;

arestaurantnb.com

A&O KITCHEN AND BAR

Balboa Bay Resort, 1221 W. Coast Hwy.;

949-630-4285; balboabayresort.com

BAYSIDE RESTAURANT

900 Bayside Dr.; 949-721-1222;

baysiderestaurant.com

BIG BELLY DELI

6310 W. Coast Hwy.; 949-645-2888

BILLY'S AT THE BEACH

2751 W. Coast Hwy.; 949-722-1100;

billysatthebeach.net

BOWLS

4525 W. Coast Hwy., Ste. B; 949-722-6957;

pickyourbowl.com

CAFE LOTUS

325 Old Newport Blvd.; 949-574-2479

CAPPY'S CAFÉ & CANTINA

5930 W. Coast Hwy.; 949-646-4202;

cappyscafe.com

C'EST SI BON

149 Riverside Ave.; 949-645-0447

CUCINA ALESSÁ

6700 W. Coast Hwy.; 949-645-2148;

cucinaalessanewportbeach.com

EAT CHOW

211 62nd St.; 949-423-7080; eatchownow.com

FUJI YAMA

4511 W. Coast Hwy.; 949-548-7200;

fujiyamaus.com

GARLIC JO'S

2332 W. Coast Hwy.; 949-673-8444;

garlic-jos.us

JACKSHRIMP

2400 W. Coast Hwy.; 949-650-5577;

jackshrimp.com

MARIO'S PIZZA A TASTE OF ITALY

4507 W. Coast Hwy.; 949-722-7151;

ordermariosatasteofitaly.com

NESAI RESTAURANT

217 Riverside Ave.; 949-646-2333;

nesairestaurant.com

ORANGE COAST WINERY TASTING ROOM

869 W. 16th St.; 949-645-0400;

orangecoastwinery.com

PANDOR ARTISAN BOULANGERIE & CAFE

1126 Irvine Ave.; 949-209-5099;

pandorbakery.com

PIZZA NOVA

2601 W. Coast Hwy.; pizzanova.net

PIZZERIA MOZZA

800 W. Coast Hwy.; 949-945-1126;

pizzeriamozza.com

ROYAL THAI

4001 W. Coast Hwy.; 949-645-8424;

royalthaicuisine.com

RUSTY PELICAN

2735 W. Coast Hwy.; 949-642-3431;

rustypelican.com

SAPORI RISTORANTE

1080 Bayside Dr.; 949-644-4220;

saporinb.com

SHAMROCK BAR & GRILL

2633 W. Coast Hwy.; 949-631-5633

SOL COCINA

251 E. Coast Hwy.; 949-675-9800;

solcocina.com

ANCHORED BY THE OCEAN

A&O Kitchen and Bar, a new gastropub at Balboa Bay Resort, debuted in late June with a menu packed with creative fare and libations. The new hangout is housed in a renovated area of the hotel overlooking the harbor that previously housed Duke's Place. Unlike its predecessor, A&O's menu features casual comfort food prepared in innovative ways by Executive Chef Vincent Lesage and Chef de Cuisine Rachel Haggstrom. A basic Kobe beef burger, for example, is reinvented by the duo with a special "baconnaise" sauce, pickled onions, grilled romaine lettuce and heirloom tomatoes between a cheddar bacon bun. There's also the "Winner Winner Chicken Dinner," which features beer-marinated fried chicken served alongside biscuits and gravy. Smaller bites include pepperoni pizza fries, bacon-wrapped dates and "popcorn and pig," a handful of caramel popcorn, bacon, peanuts and fleur de sel.

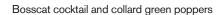
The innovation continues with libations such as the real beer floats: Try the Blue Moon and mango sorbet, or Guinness Stout and salted caramel ice cream. Eight beers and two wines are available on tap, in addition to the extensive wine and cocktail list. A&O is open 11 a.m. to midnight Sunday through Thursday, and until 1 a.m. on Friday and Saturday. (949-630-4285; balboabayresort.com) —*K.C.*



taste of the town

SPOTLIGHT: BOSSCAT KITCHEN & LIBATIONS









Bosscat burger with all the fixings

SOUTHERN HOSPITALITY

The generous helpings at Bosscat Kitchen & Libations are packed with flavors that tempt diners to finish every last bite.

BY KIRSTI CORREA | PHOTOS BY JODY TIONGCO

n Newport Beach, there's a dedicated eatery for nearly every type of cuisine. Waterfront restaurants are primed to offer all types of seafood, and ethnic specialties—including Italian, Mexican, Asian, French, Mediterranean, Thai and even Irish—are well represented. Still, like everything, there's always room for improvement. In our case, we come up short in the arena of Southern-inspired fare.

Leslie Nguyen and John Reed, co-owners of the recently opened Bosscat Kitchen & Libations, stepped in to fill this void with a space dedicated to comfort foods with a Southern flair. "We put a spin on all the basics," John explains. "We wanted to have a menu that's very decadent."

The employees at the restaurant, which is located just around the corner from John Wayne Airport, are as knowledgeable as they are friendly—and more than willing to guide patrons through the menu. One of the most highly touted appetizers

is the mouthwatering Duroc pork belly poutine—potatoes are transformed into fried wedges using a secret recipe by chef Peter Petro and are mixed with pork belly, cheese curds and gravy all underneath a duck fat fried egg. Another option is the plate of collard green poppers with Carolina mustard sauce—the greens are slowly braised, then battered with cornbread for one wholesome snack.

Appetizers could easily satisfy anyone's appetite, but it's the entrees on the menu that give a new meaning to the word "stuffed." Take the Bosscat burger: The menu says it comes with all the fixings, which is something of an understatement. The beastly burger stands more than six inches high, and between the two homemade buns smothered in a black garlic sauce are layers of lettuce, tomatoes, slices of Parmesan, cheddar and blue cheese, and bacon bits.

The faint of heart may instead opt for the Cajun chicken that's prepared with a brick weight

and served on top of Carolina gold dirty rice that packs a punch with an array of spices. Other Southern staples on the menu include a savory black-eyed pea panini, shrimp and grits, and beef short rib.

To wash it all down, there are more than 100 types of bourbon, scotch and whiskey stored in a room complete with lockers to house personal stashes. Novice whiskey drinkers interested in trying the liquor can order a mixed drink like the signature Bosscat cocktail, a blend of Basil Hayden bourbon mixed with lemon, rosemary, basil and a dash of bitters.

If you didn't save room for dessert by the end of the meal, then at least order the red velvet churros to go. Though not at all synonymous with the South, the churros were the one item chef Peter requested stay on the menu. Made to order, the sweet cinnamon treats are the best way to end the hearty experience. NBM



T LAS BRISAS, the ONLY THING WE OVERLOOK IS THE CEAN.

Offering breathtaking views of the Pacific Ocean, Las Brisas is proud to serve the freshest seafood, exclusive offerings of wine & margaritas, and authentic cuisine of the Mexican Riviera.



361 Cliff Drive | Laguna Beach 949.497.5434 | lasbrisaslagunabeach.com





taste of the town

SPOTLIGHT: THE WINERY RESTAURANT & WINE BAR







Executive Chef Yvon Goetz with his signature Alsatian "pizza"



Mahi mahi atop a bed of jasmine rice

THE WINERY ON THE WATER

Chef and restaurateur Yvon Goetz captures joie de vivre through his food at the restaurant's new Mariner's Mile location.

BY ALLISON HATA | PHOTOS BY JODY TIONGCO

ome may find it unusual that there's a second Winery Restaurant & Wine Bar just 10 miles down the road from its flagship site in Tustin, but for Executive Chef Yvon Goetz, the two cities might as well be worlds away.

"Here, you can really experiment," Yvon says of the Mariner's Mile location in Newport, where he believes diners are more willing to expand their palates with one of his nightly specials.

Along with his business partners, the award-winning international chef opened the restaurant in April on the old Villa Nova lot. A landmark location in Newport, the space has been reimagined: A floor-to-ceiling wine locker stores the reds and whites of loyal patrons, while a wall-to-wall stretch of windows showcases harbor views in the dining area. Upstairs, there are three private dining spaces, another bar area and an intimate outdoor cigar lounge—as well as the second half of a two-story wine vault.

To start off your meal, there's a large offering of appetizers, including a citrus-tinged seared ahi tuna served with an avocado, mango and cucumber tower and orange vinaigrette. It's perfect for two people to share, but a signature dish—and one of the most popular—is YG's Alsatian "pizza."

"The white cheese pizza is my favorite on the planet," Yvon says. "I want it to be my last meal."

The dish, which hails from the chef's native Alsace, isn't quite a pizza, but rather a thin flatbread layered with creme fraiche, diced applewood smoked bacon, Gruyere cheese and onions.

"It's not something you find in a fine dining setting," Yvon adds of the pizza—but that's of little concern to the chef. He marches to his own beat, creating a concept of fine dining that seems to suit the Newport dining crowd.

Eschewing a practice that's becoming a norm in many seaside kitchens, Yvon says his focus is on flavor rather than on using only local purveyors. Much of the seafood is flown over daily from Hawaii, and dishes like the light, flaky mahi mahi are enough to make you forget about other options on the menu. Rubbed with a chili lime seasoning and topped with a pineapple, mango and bell pepper chutney over a fried plantain, the fish is gently plated on a bed of jasmine rice.

The list of desserts is a small, curated one, with a range of new flavors and classics—however, the chef gets creative with his trio of chocolate decadence: a macaron filled with chocolate Chantilly cream; a flourless brownie that's rich in flavor but more cake-like in texture; and a chocolate creme brulee served with seasonal berries.

Yvon and his business partners have found a comfortable niche in their new oceanfront digs. And, the chef promises, there's much to look forward to in the coming months as he fine-tunes his process and begins to add happy hour offerings, brunches and more. NBM



RAYA

EXCEPTIONAL CUISINE WITH A VIEW.

A restaurant concept by acclaimed Chef Richard Sandoval showcasing Pan-Latin Coastal Cuisine prepared with sustainable seafood, local produce and organic meats.

One Ritz-Carlton Drive, Dana Point, CA 92629 949.240.2000 RitzCarlton.com/LagunaRaya

Sapori Ristorante Serving The Flavors of Italy Since 1989

PASTAS • STEAKS • SALADS • PIZZA • WINE • AL FRESCO DINING

Open Daily For Dinner At 4:30pm
Open Monday - Friday For Lunch 11:30am - 2pm
www.SaporiNB.com • 949.644.4220
1080 Bayside Drive Newport Beach, CA 92660

taste of the town

SPAGHETTI BENDER

6204 W. Coast Hwy.; 949-645-0651; spaghettibender.com

TAP SHACK

1617 Westcliff Dr.; 949-645-2337; tapshacknb.com WATERLINE NEWPORT BEACH

Balboa Bay Resort, 1221 W. Coast Hwy.; 949-630-4145; balboabayresort.com

THE WINERY RESTAURANT & WINE BAR

3131 W. Coast Hwy.; 949-999-6622; thewineryrestaurant.net

414 Old Newport Blvd.; 949-645-6086

Balboa Peninsula

ZUBIES CHICKEN COOP

21 OCEANFRONT

2100 W. Oceanfront; 949-673-2100; 21oceanfront.com

THE ALLEY RESTAURANT & BAR

4501 W. Coast Hwy.; 949-646-9126;

the all eynew port beach. com

AKROPOLIS

2201 W. Balboa Blvd.; 949-270-6310; akropolisnewportbeach.com

AURORA MEDITERRANEAN RESTAURANT

2307 W. Balboa Blvd.; 949-642-1073;

auroranewport.com

AVILA'S EL RANCHITO

2800 Newport Blvd.; 949-675-6855;

avilaselranchito.net

BAYFRONT CAFE

3412 Via Oporto, Ste. 103; 949-675-3779

THE BLUE BEET

107 21st Pl.; 949-675-2338; thebluebeet.com

BEAR FLAG FISH CO.

407 31st St.; 949-673-3474; bearflagfishco.com

BLUEWATER GRILL

630 Lido Park Dr.; 949-675-3474;

bluewatergrill.com

BUDDHA'S FAVORITE

634 Lido Park Dr.; 949-723-4203;

buddhasfavorite.com

THE CANNERY

3010 Lafayette Rd.; 949-566-0060;

cannerynewport.com

CHARLIE'S CHILI

102 McFadden Pl.; 949-675-7991;

charlieschili-newportbeach.com

CRAB COOKER

2200 Newport Blvd.; 949-673-0100;

crabcooker.com

CROW BURGER KITCHEN

3107 Newport Blvd.; 949-673-2747;

crowburgerkitchen.com

ONE SMART COOKIE

A sweet tooth is no mystery to Emily Osterberg, who's served cookies since 2009 at local restaurants, mall kiosks and by delivery. And just recently, Emily opened her first Baking Betty's store in Fashion Island. With a new place to call home, she bakes throughout the day and provides her guests with a wide array of indulgences. "All of our cookies are creative flavors that you probably can't get anywhere else," she says. "We have the traditional classics, but then we have flavors like s'more, creme brulee, French toast and caramel apple."

The cookies are available in two sizes and can be used to create handmade ice cream sandwiches. Emily also reinvents traditional treats by serving cookie malts with any flavor of cookie paired with ice cream. With more than 20 flavors daily, she ensures guests can have their cookies and eat them too. (949-640-2253; bakingbettys.com) –L.M.



THE DOCK

2816 Lafayette Rd.; 949-673-3625; eatatthedock.com

FLY 'N' FISH OYSTER BAR & GRILL

2304 W. Oceanfront; 949-673-8400; flynfishoysterbar.com

GALLEY CAFE

829 Harbor Island Dr.; 949-673-4110

HARBORSIDE RESTAURANT

400 Main St.; 949-673-4633;

harborside-pavilion.com

HO SUM BISTRO

3112 Newport Blvd.; 949-675-0896; hosumbistro.com

IL FARRO

111 21st Pl.; 949-723-5711; ilfarro.com

LAS FAJITAS

3305 Newport Blvd.; 949-673-0707

LAVENTINA'S BIG CHEESE PIZZA

2819 Newport Blvd.; 949-675-1980;

laventinasbigcheese.com

LE BISTRO

3446 Via Oporto; 949-675-9747;

lebistrolido.com

MALARKY'S IRISH PUB

3011 Newport Blvd.; 949-675-2340; malarkysirishpub.com

MAMA D'S ITALIAN KITCHEN

3012 Newport Blvd.; 949-675-6262; mamadsnewport.com

MINT LEAF THAI CUISINE

712 E. Balboa Blvd.; 949-675-9995; mintleafthaicuisine.com

MUTT LYNCH'S

2300 W. Oceanfront; 949-675-1556; muttlynchs.com

NEWPORT BEACH BREWING CO.

2920 Newport Blvd.; 949-675-8449; nbbrewco.com

NEWPORT FRESH

3305 Newport Blvd., Ste. F;

949-675-5005; newportfresh.com

NEWPORT LANDING RESTAURANT

503 E. Edgewater Ave.; 949-675-2373; newport-landing.com

OHANA HOUSE

2091/2 Palm St.; 949-675-4665;

ohanahousenewport.com

ORIGINAL PIZZA

2121 W. Balboa Blvd.; 949-673-1451

PESCADOU BISTRO

3325 Newport Blvd.; 949-675-6990;

pescadoubistro.com

THE PORCH

508 29th St.; 949-673-1600;

meetattheporch.com

RUBY'S DINER

1 Balboa Pier; 949-675-7829; rubys.com RUDY'S PUB & GRILL

3110 Newport Blvd.; 949-723-0293;

rudyspubandgrill.com

SABATINO'S SAUSAGE CO.

251 Shipyard Way, Cabin D; 949-723-0621; sabatinosausagecompany.com

SAKAE SUSHI

123 23rd St.; 949-675-8899

SAN SHI GO SUSHI & ASIAN CUISINE

205 Main St.; 949-673-3724; 345okidoki.com

SESSIONS SANDWICHES

2823 Newport Blvd.; 949-220-9001;

sessionssandwiches.com

THE SLIDING DOOR CAFÉ AND BAKERY

704 E. Balboa Blvd.: 949-673-7173:

theslidingdoorcafe.com

SOL GRILL

110 McFadden Pl.; 949-723-4105; solgrill.com

WOODY'S WHARF

2318 Newport Blvd.; 949-675-0474;

woodyswharf.com

ZEN SUSHI

2900 Newport Blvd.; 949-722-2520

Balboa Island

AMELIA'S RESTAURANT

311 Marine Ave.; 949-673-6580;

ameliasbalboaisland.com

BAROLO BY THE SEA

305 Marine Ave.: 949-675-6193

CIAO ITALIAN RESTAURANT

223 Marine Ave.; 949-675-4070;

ciaoitalianbalboa.com

PARK AVENUE CAFE

501 Park Ave.: 949-673-3830

SHANGHAI PINE GARDENS

300 Marine Ave.; 949-673-3802

TRATTORIA MEDITERRANEAN CUISINE

2161/2 Marine Ave.; 949-566-9525;

trattoriamediterranean.com

VILLAGE INN

127 Marine Ave.: 949-675-8300:

vibalboaisland.com

WILMA'S PATIO

203 Marine Ave.; 949-675-5542; wilmaspatio.com

Newport Center/Fashion Island

59TH & LEX CAFE

Bloomingdale's, 701 Newport Center Dr.;

949-729-6600; bloomingdales.com

AQUA LOUNGE

Island Hotel, 690 Newport Center Dr.;

949-720-2104; aqualoungenb.com

BISTRO 24 EXPRESS

1000 Avocado Ave.; 949-467-9631;

bistro24express.com

BLUE C SUSHI

1095 Newport Center Dr.; 949-258-9280;

bluecsushi.com

CAFÉ BEAU SOLEIL

953 Newport Center Dr.; 949-640-4402; cafebeausoleil.net





taste of the town





DINE ALL DAY

Two eateries have recently expanded their hours to feed patrons all day long. **The Bungalow** reintroduced its lunch service beginning daily at 11:30 a.m., with options that range from light bites to hearty helpings that can be savored from the newly remodeled dining patio (949-673-6585; thebungalowrestaurant.com). Meanwhile, **Sessions Sandwiches** is now open for dinner, so customers can dig into its signature sandwiches as well as salads and savory flatbreads like the Garcia, which features layers of zucchini, ricotta, mozzarella, basil pesto and sundried tomato. The eatery has also expanded its breakfast menu to include a handful of new sandwiches served on Shirley's Bagels in addition to more coffee drinks. (949-220-9001; sessionssandwiches.com) –*L.M.*

CAFE BISTRO

Nordstrom, 901 Newport Center Dr.; 949-610-1610; nordstrom.com

CANALETTO RISTORANTE VENETO

545 Newport Center Dr.; 949-640-0900; ilfornaio.com

CUCINA ENOTECA (OPENING SOON)

951 Newport Center Dr.; cucinaenoteca.com FIG & OLIVE

151 Newport Center Dr.; 949-877-3005; figandolive.com

FLEMING'S PRIME STEAKHOUSE & WINE BAR

455 Newport Center Dr.; 949-720-9633;

flemingssteakhouse.com GREAT MAPLE

1133 Newport Center Dr.; 949-706-8282; thegreatmaple.com

LARK CREEK NEWPORT BEACH

957 Newport Center Dr.; 949-640-6700; larkcreeknb.com

LEMONADE

987 Newport Center Dr.; 949-717-7525; lemonadela.com

MARIPOSA RESTAURANT

Neiman Marcus, 601 Newport Center Dr.; 949-467-3350; neimanmarcus.com

MULDOON'S IRISH PUB

202 Newport Center Dr.; 949-640-4110; muldoonspub.com

OAK GRILL

Island Hotel, 690 Newport Center Dr.; 949-760-4920; oakgrillnb.com

R+D KITCHEN

555 Newport Center Dr.; 949-219-0555; hillstone.com

RFD O

143 Newport Center Dr.; 949-718-0300; redorestaurant.com

ROY'S

453 Newport Center Dr.; 949-640-7697; roysrestaurant.com

SAM & HARRY'S

Newport Beach Marriott Hotel & Spa, 900Newport Center Dr.; 949-640-4000; marriott.com

SHOR AMERICAN SEAFOOD GRILL

Hyatt Regency Newport Beach, 1107 Jamboree Rd.; 949-729-1234; newportbeach.hyatt.com

TACO ROSA

2632 San Miguel Rd.; 949-720-0980; tacorosa.com

TRUE FOOD KITCHEN

451 Newport Center Dr.; 949-644-2400; truefoodkitchen.com

WAHOO'S FISH TACO

401 Newport Center Dr.; 949-760-0290; wahoos.com

WILD STRAWBERRY CAFÉ

240 Newport Center Dr., Ste. 100; 949-706-0462; wildstrawberrycafe.com YARD HOUSE

849 Newport Center Dr.; 949-640-9273; yardhouse.com

Corona del Mar

AVILA'S EL RANCHITO

2515 E. Coast Hwy.; 949-644-8226; avilaselranchito.com

BAMBOO BISTRO

2600 E. Coast Hwy.; 949-720-1289; vietbamboobistro.com

BANDERA

3201 E. Coast Hwy.; 949-673-3524; hillstone.com

THE BUNGALOW

2441 E. Coast Hwy.; 949-673-6585; thebungalowrestaurant.com

CAFE JARDIN

Sherman Library and Gardens, 2647 E. Coast Hwy.; 949-673-0033; pascalnpb.com

THE CROW BAR AND KITCHEN

2325 E. Coast Hwy.; 949-675-0070; crowbarcdm.com

FIVE CROWNS

3801 E. Coast Hwy.; 949-760-0331; lawrysonline.com

GALLO'S DELI

3900 E. Coast Hwy.; 949-723-0100

GARY'S DELI

3309 E. Coast Hwy.; 949-675-2193

GULFSTREAM

850 Avocado Ave.; 949-718-0188; hillstone.com

JOHNNY'S REAL NEW YORK PIZZA

2756 E. Coast Hwy.; 949-729-9159;

johnnysrealnypizza.com

LA FOGATA

3025 E. Coast Hwy.; 949-673-2211;

lafogatacdm.com

MAYUR

2931 E. Coast Hwy.; 949-675-6622; mayur-oc.com

MODO MIO CUCINA RUSTICA

7946 E. Coast Hwy.; 949-497-9770;

modomiocucinarustica.com

NAGISA SUSHI RESTAURANT

3840 E. Coast Hwy.; 949-673-3933;

nagisasushi.com

ORANGE COAST WINERY TASTING ROOM

3734 E. Coast Hwy.; orangecoastwinery.com

PANINI CAFE

2333 E. Coast Hwy.; 949-675-8101;

mypaninicafe.com

PIROZZI CORONA DEL MAR

2929 E. Coast Hwy.; 949-675-2932;

pirozzicdm.com

PORT RESTAURANT AND BAR

440 Heliotrope Ave.; 949-723-9685; portcdm.com

THAI DEL MAR

2754 E. Coast Hwy.; 949-721-9220;

thaidelmar.com

THE PLACE

2920 E. Coast Hwy.; 949-644-0210

THE QUIET WOMAN

3224 E. Coast Hwy.; 949-640-7440;

quietwoman.com

RENDEZ VOUS

3330 E. Coast Hwy.; 949-791-8730

ROSE BAKERY CAFE

3536 E. Coast Hwy.; 949-675-3151;

rosebakerycafe.net

ROTHSCHILD'S RESTAURANT

2407 E. Coast Hwy.; 949-673-3750;

rothschildsrestaurant.com

SIDEDOOR

3801 E. Coast Hwy.; 949-717-4322;

sidedoorcdm.com

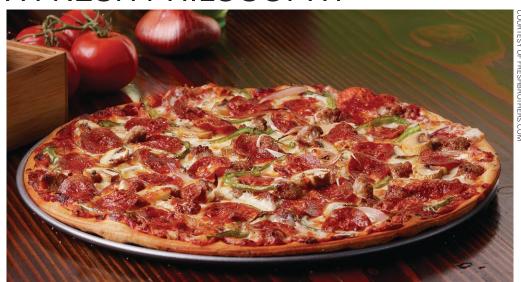
SOTA

3344 E. Coast Hwy.; 949-675-0771; sotasushi.com SUMMER HOUSE

2744 E. Coast Hwy.; 949-612-7700;

summerhousecdm.com

A FRESH PHILOSOPHY



Freshness is a family affair for the Goldbergs, who recently opened Fresh Bros. restaurant in town. The eatery specializes in pizza based on a 30-year-old family recipe, as well as baked wings dipped in savory sauces like sweet chili or roasted garlic barbecue, and a salad bar offering more than 50 toppings and dressings.

"One of the main reasons we picked Newport Beach is because it's such a tightly knit, familyoriented community," explains co-owner Adam Goldberg. "[It's] a perfect area for Fresh Bros. because not only do we serve a great product, but we are a very good partner in the community itself."

In an effort to make pizza available for discerning palates to enjoy, Adam has made it a point to stock bread and cheese alternatives for those who suffer from gluten and dairy allergies or adhere to vegan diets. (freshbrothers.com) — L.M.

TOMMY BAHAMA'S ISLAND GRILLE

854 Avocado Ave.: 949-760-8686:

tommybahama.com

ZINC CAFE & MARKET

3222 E. Coast Hwy.; 949-719-9462;

zinccafe.com

Newport Coast/Crystal Cove

ANDREA

The Resort at Pelican Hill. 22701 Pelican Hill Rd. S.;

855-315-8214; pelicanhill.com

BABETTE'S RESTAURANT

(OPENING SOON)

7962 E. Coast Hwy.;

babettesrestaurant.com

THE BEACHCOMBER CAFE

15 Crystal Cove; 949-376-6900;

BEAR FLAG FISH CO.

7972 E. Coast Hwy.; 949-715-8899; bearflagfishco.com

thebeachcombercafe.com

BLUEFIN FINE JAPANESE CUISINE

7952 E. Coast Hwy.; 949-715-7373;

bluefinbyabe.com

COLISEUM POOL & GRILL

The Resort at Pelican Hill.

22701 Pelican Hill Rd. S.;

855-315-8214; pelicanhill.com

JAVIER'S

7832 E. Coast Hwy.; 949-494-1239;

iaviers-cantina.com

MASTRO'S OCEAN CLUB

8112 E. Coast Hwy.; 949-376-6990;

mastrosrestaurants.com

MODO MIO CUCINA RUSTICA

7946 E. Coast Hwy.; 949-497-9770;

modomiocucinarustica.com

MUSTARD CAFE

21137 Newport Coast Dr.; 949-718-0707;

mustardcafe.com

NEWPORT COAST FIRST CLASS PIZZA

21117 Newport Coast Dr.; 949-644-5888;

newportcoastpizza.com

taste of the town

SAVE ROOM FOR MORE

GRAB A BITE AT ONE OF THESE NEW EATERIES SLATED TO OPEN IN NEWPORT IN THE COMING MONTHS.





Rita's Italian Ice is bringing its frozen treats to the Balboa Peninsula. Founded in 1984 in Bensalem, Pa., by firefighter Bob Tumolo and named after his wife, the shop's Italian ice comes in more than 65 flavors made daily with real fruit. The menu at Rita's also includes milkshakes, frozen custard sundaes and cool treats that blend the signature Italian ice and frozen custard with sweet mix-ins like candy bar pieces, gummy bears and fruit. (ritasicenb.com)

Based on the simple idea that bodies need to be fueled with the right nutrients to perform at their peak levels, **Pressed Juicery** creates drinks personalized for any lifestyle. This fall, the cold-pressed juice company, which already has 20 California locations, is bringing its fruits and veggies to Fashion Island and Westcliff Plaza. Customers can choose from three types of cleanses or design their own with more than 50 drink varieties. (pressedjuicery.com)

Authenticity is the name of the game at **Settebello Pizzeria Napoletana**, a restaurant slated to open this fall. Co-owners Brad Otton, Tim Otton and Michael Brooks sourced ingredients and even the head chef straight from Napoli, Italy. "The most important thing is the oven, and that's handmade in Napoli," Brad says. "Our tomatoes come from the Napoli area, ... and we get our meats and cheeses from other parts of Italy." (settebello.net)

Ron Salisbury, Newport Beach resident and owner of The Cannery, will be at the helm of a new restaurant in town, as **EI Cholo** is relocating its Irvine location to Corona del Mar this fall. "I've noticed in Corona del Mar there are a lot of owner-operated restaurants opening, and it's becoming a really special dining destination," Ron explains. Until then, Ron says the goal is to make a seamless transition after the Irvine restaurant closes Sept. 30. (elcholo.com) –L.M.

NEWPORT FUSION SUSHI

21135 Newport Coast Dr.; 949-721-5884; newportsushi.net

PELICAN GRILL

The Resort at Pelican Hill, 22800 Pelican Hill Rd. S.; 855-315-8214; pelicanhill.com

SETTEBELLO PIZZERIA NAPOLETANA (OPENING SOON)

7864 E. Coast Hwy.; settebello.net TAMARIND OF LONDON

7862 E. Coast Hwy.; 949-715-8338; tamarindoflondon.com

ZOV'S CAFÉ BAKERY & BAR

21123 Newport Coast Dr.; 949-760-9687; zovs.com

Airport Area

BAMBÚ

Fairmont Newport Beach, 4500 MacArthur Blvd.; 949-476-2001; fairmont.com

BLUE MEDITERRANEAN CAFE

3601 Jamboree Rd., Ste. 4; 949-474-7300; bluemediterranean.com

BOSSCAT KITCHEN & LIBATIONS

4647 MacArthur Blvd.; 949-333-0917; bosscatkitchen.com

IL BARONE RISTORANTE

4251 Martingale Way, Ste. A; 949-955-2755:

ilbaroneristorante.com

JULIETTE KITCHEN + BAR

1000 Bristol St. N.; 949-752-5854;

juliettenb.com

KITAYAMA

101 Bayview Pl.; 949-725-0777; kitayama-restaurant.com

NANA SAN

3601 Jamboree Rd.; 949-474-7373

ORIGINAL PIZZA II

2675 Irvine Ave., Ste. D; 949-574-4995

APAS

4253 Martingale Way; 949-756-8194; tapasnewportbeach.net TEN ASIAN BISTRO

4647 MacArthur Blvd.; 949-660-1010; tenoc.com

Upper Bay

BACK BAY BISTRO

Newport Dunes Waterfront Resort, 1131 Back Bay Dr.; 949-729-1144; backbaybistronewportbeach.com

BISTRO LE CRILLON

2523 Eastbluff Dr.; 949-640-8181; bistrolecrillon.com

CHAMPAGNES BISTRO & DELI

1260 Bison Ave.; 949-640-5011; champagnesdeli.com

HERONS RESTAURANT

Newport Beach Marriott Bayview,

500 Bayview Circle; 949-854-4500; marriott.com

112 OCINSITE.COM

MOZAMBIQUE PERI-PERI

1332 Bison Ave.; 949-718-0956;

mozambiqueperiperi.com

PITA JUNGLE

1200 Bison Ave.; 949-706-7711; pitajungle.com

PROVENANCE

2531 Eastbluff Dr.; 949-718-0477;

provenancerestaurant.com

WASA SUSHI ON THE BLUFFS

1346 Bison Ave.; 949-760-1511

WILDFISH SEAFOOD GRILLE

1370 Bison Ave.; 949-720-9925;

wildfishseafoodgrille.com

Costa Mesa

118 DEGREES

2981 Bristol St.; 714-754-0718; 118degrees.com ANQI

3333 Bristol St.; 714-557-5679; anqibistro.com ARC

3321 Hyland Ave.; 949-500-5561;

arcrestaurant.com

BLACK KNIGHT GASTRO LOUNGE

1870 Harbor Blvd.; 949-646-2401;

blackknightlounge.com

THE CAPITAL GRILLE

3333 Bristol St.: 714-432-1140:

thecapitalgrille.com

CHARLIE PALMER

Bloomingdale's, 3333 Bristol St.;

714-352-2525; charliepalmer.com

DIN TAI FUNG (OPENING SOON)

3333 Bristol St.; dintaifungusa.com

ECCO PIZZERIA & BAR

2937 Bristol St.; 714-444-3226; eccopizza.com

GREENLEAF GOURMET CHOPSHOP

234 E. 17th St.; 949-200-3950;

greenleafchopshop.com

THE GYPSY DEN CAFE

2930 Bristol St.; 714-549-7012; gypsyden.com

H20 SUSHI & IZAKAYA

1870 Harbor Blvd., Ste. 100; 949-515-7400;

h2osushiizakaya.com

HABANA

2930 Bristol St., Ste. A110; 714-556-0176

IL DOLCE

1902 Harbor Blvd.; 949-200-9107;

ildolceoc.com

LA CAVE

1695 Irvine Ave.; 949-646-7944;

lacaverestaurant.com

LEATHERBY'S CAFÉ ROUGE

615 Town Center Dr.; 714-429-7640;

patinagroup.com/leatherbys



SUPER FRUIT

There's a lot to feel good about this summer—Bowl of Heaven just opened a Newport Beach location with a fruit-forward menu that touts a blend of fresh super fruit, vegan Ollin protein and a generous array of toppings, such as granola, hemp seeds, flaxseeds, honey and chocolate. (949-706-7833; bowlofheaven.com) –L.M.

MARCHÉ MODERNE

3333 Bristol St., Ste. 3001; 714-434-7900;

marchemoderne.net

MARRAKESH

1976 Newport Blvd.; 949-645-8384;

marrakeshdining.com

MASTRO'S

633 Anton Blvd.: 714-546-7405:

mastrosrestaurants.com

MENDOCINO FARMS SANDWICH MARKET

450 E. 17th St.; 949-548-2500;

mendocinofarms.com

MESA

725 Baker St.; 714-557-6700;

mesacostamesa.com

MI CASA

296 E. 17th St.; 949-645-7626; micasa1.com

NELLO CUCINA

3333 Bear St.; 714-540-3365;

nellocucina.com

OLD VINE CAFE

2937 Bristol St., Ste. A-102; 714-545-1411;

oldvinecafe.com

PIE-NOT

270 E. 17th St.; 949-650-7437; pienot.com

PINOT PROVENCE

686 Anton Blvd.; 714-444-5900;

pinotprovence.com

PITFIRE PIZZA

353 E. 17th St.; 949-313-6333; pitfirepizza.com

PIZZERIA ORTICA

650 Anton Blvd.; 714-445-4900;

pizzeriaortica.com

SADDLE RANCH CHOP HOUSE

1870 Harbor Blvd.; 949-287-4652;

thesaddleranch.com

SCOTT'S RESTAURANT & BAR

3300 Bristol St.; 714-979-2400;

scottsrestaurantandbar.com

SEABIRDS KITCHEN

2930 Bristol St.; 714-549-2584;

seabirdskitchen.com

SIDECAR DOUGHNUTS & COFFEE

270 E. 17th St.; www.sidecardoughnuts.com SEASONS 52

3333 Bristol St., Ste. 2802; 714-437-5252;

seasons52.com

ZIPANGU

2930 Bristol St.; 714-545-2800;

zipanguoc.com NBM

MY 24 HOURS IN NEWPORT

Considered by many as the Willy Wonka of Newport Beach, Brandy Valdez of B. Candy reveals her recipe for an ideal day.

BY KIRSTI CORREA I PHOTOS BY JODY TIONGCO



randy Valdez lives a pretty sweet life. As owner of B. Candy in Corona del Mar, she's surrounded by sugar on a daily basis—even the novelty gifts in the shop are candy-themed. Through B. Candy, Brandy adds a dash of happiness to the lives of locals and visitors who stop by for a specialty treat, which are all selected by Brandy and made in-house by her team whenever possible. Running the candy emporium is a family operation that even includes her dentist husband, Arnold (the store stocks flavored dental floss as a compromise). When she's not cooking up an idea for a new ice cream flavor or serving a sugar high at the shop, this mother of four is shuffling from lacrosse games and birthday parties. Here, step into her shoes as she shares her favorite ways to spend a day in town. NBM

MORNING RITUALS:

"On a typical Saturday, my

husband will bring us breakfast

from Rose Bakery Cafe. I

get the egg white omelet with

turkey sausage and spinach,

and my kids go crazy

over the croissant

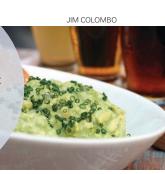
sandwiches."



my relaxation."

FAMILY FAVORITE:

"We have a big dinner every week with my sister's family and whoever's visiting us that week at SideDoor-always. You can't go wrong with the prime rib sandwich with the avocado mash."



BIG SCREEN:

"I love going to the movies, but I only do reserved seating. The Port Theater is my favorite."



BEACH BLISS:

"My go-to beach is Newport to hang out on the boardwalk. We have a summer beach house on the peninsula so it feels like we're on vacation, except we can still go home to our dog at night."



STYLE BREAK:

"Besides candy, the one thing I do buy in excess is Louis Vuitton [at Fashion Island]. Usually I buy the artist collaboration bag that comes out once a year. It's my secret passion-well, people who know me, know."





START



THE MILE HIGH CLUB JUST GOT MORE ACCESSIBLE



Wheels Up is a membership-based private aviation company that significantly reduces the cost of flying private while providing unparalleled flexibility and service.

THE MOST INTELLIGENT PRIVATE AVIATION SOLUTION

Wheels Up acts as an agent for the Wheels Up members, and is not the operator of the program aircraft; FAA licensed and DOT registered air carriers participating in the program exercise full operational control of the program aircraft. Subject to additional terms and conditions in the Wheels Up Program documents.

WHEELS UP

1-855-FLY-8760 WHEELSUP.COM





JEWELRY WATCHES ART 305 FOREST AVENUE #101 LAGUNA BEACH 949-376-6300