The New Year's Luckiest Recipes

Ring in 2021 at home with these comforting traditional dishes. By Michele Stueven
L.A. CHEFS SHARE THEIR LUCKIEST RECIPES FOR THE NEW YEAR

Ring in 2021 at home with these comforting traditional dishes

BY MICHELE STUEVEN

Let’s face it, this year will be the anti-New Year’s Eve with all of us staying safer at home in hopes of a better 2021 ahead. And with some extra time on our hands, it’s a good opportunity to explore culinary traditions that will help conjure up the good luck we need.

In the American south, black-eyed peas symbolize coins, cooked greens are the color of money and cornbread is the color of gold. Pork is known to bring good luck on New Year’s Day and lentils are traditionally eaten after midnight to ensure prosperity. In Asian culture, it’s customary to eat long noodles on the first day of the year, with length symbolizing longevity. The Roscas de Reyes king cake celebrates the Epiphany, ending the Christmas season and bringing a year of luck to whoever finds the baby Jesus inside.

Four of L.A.’s celebrated chefs shared their luckiest recipes with L.A. Weekly to help slide safely into the New Year. And if you’d rather skip the work and just take the credit, most of these dishes are available for takeout and delivery as well. All recipes serve four.

Chef Shirley Chung’s Zhajiang Mian from Ms. Chi Café in Culver City

Pork Belly Sauce
1 lb. skin-on pork belly
1 star anise
1 tbsp minced ginger
1 tbsp minced garlic
1 cup sweet fermented bean paste
¼ cup fermented soybean paste
2 tbsp chopped green onions

Hand-Cut Noodles
4 cups all-purpose flour
1 cup water
1 tsp kosher salt

Toppings
2 cups sliced Napa cabbage strips
1 cup sliced cucumber strips
1 cup watermelon radish strips

Directions
To make the sauce, first we need to prep the pork belly. Have your local butcher grind the pork belly through a ½-inch (1.2 cm) hole on the grinding plate. Otherwise, chop and dice...
the pork belly yourself at home into minced pieces that are similar to coarse ground pork.

Heat up a medium-size cast-iron pan over medium heat. When the pan is hot, add the ground pork belly and start to render the pork fat and brown the meat. Let the ground pork start to turn golden brown and the pork fat start to render out; this will take about 6 to 7 minutes.

Add the star anise, ginger and garlic to the pan. Stir-fry everything for a couple of minutes.

Next add the sweet fermented bean paste and the soybean paste to the pan, and mix well. When the sauce comes to a simmer, drop the heat to low. Simmer the sauce for 30 minutes, stirring often so it won’t burn on the bottom. After the sauce is done, add the green onions at the end. If you find the sauce is too greasy at this point, you can cool it down and skim off the pork fat on top. I love fat, so I mix it into my noodles.

While the sauce is cooking, make the hand-cut noodles. Combine the flour, water and salt in a mixer or a heavy-bottom bowl. Knead the dough until smooth, and then rest for 30 minutes. After the dough is well rested, separate it into 4 equal-sized balls and roll them out into large circular sheets with a rolling pin to about ⅛ inch (2 mm) thick. Fold the sheets onto themselves, forming them into a rectangular shape, and then cut them into ¼ inch (6-mm) wide noodles.

To cook the noodles, boil a big pot of water over high heat. Drop the fresh noodles into the boiling water and as soon as the noodles float to the surface, they are done. This will take less than 1 minute. Use the remaining boiling water to blanch the sliced Napa cabbage. Cook for 1 minute, then drain and it’s ready to serve.

To plate the zhajiang mian, put the noodles in a big bowl. Place 3 tablespoons (45 ml) of sauce in the middle and surround with cucumber strips, watermelon radish strips and Napa cabbage. Mix them all together when eating.

Venetian Black Rice, Beluga Lentils, Housemade Sausage, Clams & Shrimp by Chef Brandon Boudet of Little Dom’s in Los Feliz and Little Dom’s Seafood

“Member long into 2021,” Boudet tells L.A. Weekly.

In the South, tradition dictates that every dinner table includes black-eyed peas for luck and prosperity. If you want to start your new year on a good foot, you’ll need a pot of beans,” says the Oakland-born chef.

“Lentils resemble coins, ensuring a new year of prosperity. Whatever assurances this dish offers, which is nice and all, the flavors are ones you’ll remember long into 2021,” Boudet tells L.A. Weekly.

**Ingredients**

1 cup beluga lentils (I recommend Rancho Gordo)

1 cup Venetian black rice

3 cups of chicken stock or clam juice

6 cloves of garlic

2 bay leaves

4 links or patties of your favorite Italian sausage

12 shrimp peeled and deveined

20 little neck clams rinse well under cold water

1/2 cup white wine

1/2 lemon juice

Crushed red pepper to taste

Salt to taste

Teaspoon of fresh oregano leaves

Tablespoon chopped chives

Tablespoon chopped Italian parsley

8 oz jar of piquillo peppers, roughly chopped

**Directions**

Add Venetian rice to a pot with a lid, along with 2.5 cups of stock or clam juice, one clove garlic and one bay leaf. Season with salt and bring to boil, then simmer 25-35 minutes. Remove from heat and let sit covered an additional 10 minutes.

Add lentils to a pot and cover with water by one inch. Add one clove garlic and bay leaf, season with salt and simmer 25 minutes until tender. Drain any excess liquid.

In a heavy steel pan with a lid, add one tablespoon of extra virgin olive oil. Add sausage and cook over medium heat until just cooked, remove sausage from pan and pour off half of remaining fat in pan.

Season clams and shrimp with salt and crushed red pepper and add to hot pan, then add two tablespoons of extra virgin olive oil along with garlic. Sauté for 30 seconds, add piquillo peppers, then sauté for 30 more seconds. Add 1/2 stock or clam juice, 1/4 cup lemon juice and 1/4 cup of white wine. Cover and simmer until clams open and shrimp are cooked just through. Add sausage back to pan and finish with the rest of extra virgin olive oil and fresh herbs.

To plate, put rice and lentils down on plate and top with shrimp sausage clam mixture.

**Black-Eyed Pea Hummus, Chef John Cleveland of Post & Beam in Baldwin Hills**

Chef John brings a southern twist to hummus, a Middle Eastern favorite, substituting chickpeas for black-eyed peas. He suggests serving the black-eyed pea hummus with crab cakes or your favorite flatbreads alongside a glass of champagne.

Raised in North Carolina, Cleveland turns to his southern roots to create a traditional meal with black-eyed peas to ring in the New Year. “In the South, tradition dictates that every dinner table includes black-eyed peas for luck and prosperity.”

“Thank you for the article! I am a writer and I enjoy writing about food and culture. I hope you will continue to write about the cuisine of the south and its influence on modern American cooking.”

**Ingredients**

2 quarts of cooked black-eyed peas

1 cup of reserved cooking liquid from black-eyed peas

2 teaspoons of cayenne pepper

6 roasted garlic cloves

Juice of 4 lemons

**Black Eyed Pea Hummus**

**Chef John Cleveland**

“Raised in North Carolina, Cleveland turns to his southern roots to create a traditional meal with black-eyed peas to ring in the New Year. “In the South, tradition dictates that every dinner table includes black-eyed peas for luck and prosperity. If you want to start your New Year on a good foot, you’ll need a pot of beans,” says the Oakland-born chef.

“Thank you for the article! I am a writer and I enjoy writing about food and culture. I hope you will continue to write about the cuisine of the south and its influence on modern American cooking.”
2 cups of olive oil blend
2 teaspoons of sumac
1 teaspoon of cumin

**Directions**

This hummus is best to make while beans are still warm.

Place one quart of cooked beans in blender.
Add half of all the other ingredients and puree until smooth, constantly scraping down.
Season with salt and black pepper and pass through the fine tamis.
Repeat with remaining ingredients and combine the two batches. Adjust seasonings.
Serve with flatbreads.

**Wood Fired Rosca de Reyes from Chef Maria Christerna, Brooklyn Pizza Co. in Boyle Heights**

“I’m a Chicano who comes from a Mexican family and in our culture during the holidays we have many traditions. One of them is to eat Rosca de Reyes. Rosca means a crown, reyes means kings. Rosca de Reyes typically is a sweet bread with dried fruits. In Mexican culture we add candied Ate. Ate is a very thick jelly made of meaty fruits containing pectin. There are different variations of Rosca de Reyes, depending on country or region. In Mexican culture, we place a baby Jesus in the bread and when we eat the Rosca de Reyes, whoever has the baby Jesus in their slice must bring tamales or host a party or any other tradition that one’s household comes up with. Here in Boyle Heights, the neighborhood I was born and raised in, you can find Rosca de Reyes all over. Here’s my favorite version – wood fired in my oven at Brooklyn Ave. Pizza Co.” – Chef Christerna

**Ingredients**

**Dough of your choice (or store-bought pizza dough will do)**

**Applesauce**
3 apples peeled, cored and diced
1 cup granulated sugar
1 cinnamon stick
2 whole cloves

**Cheese filling for stuffed crust**
2 cups queso fresco
1 tbsp Mexican crema
2 tbsp granulated sugar
Zest of 1 lime
1 baby Jesus

**Toppings**
3 ounces Ate de Tecojote (manzanita) julienne
3 ounces Ate de Membrillo (quince) julienne
3 ounces Ate de Guayaba (guava) julienne
4 luxardo cherries cut in half

**Method**

If you have a wood-fired oven, get your oven to 700 degrees. If it’s a home oven, get it at max temp.
In a food processor, add apples and puree. Once pureed, transfer to a small sauce pot, add sugar, cinnamon stick and clove and put on medium heat. Stir with a rubber spatula frequently to not stick. Reduce by half. Set aside to cool. This will be your sauce for your pie.
In a mixing bowl add queso fresco, crema, sugar, lime zest and mix well.
Stretch out your dough or roll with a rolling pin to 13 inches. Place cheese all around the inside of the edges. Put baby Jesus inside a section of the cheese. Fold edges over, covering the cheese and seal by pressing. You can always use a little water on your fingertips to do so. Spread spiced applesauce in the center, just like spreading marinara on a pizza. Place your juliened Ate’s around the middle in a sequence. Place cherries symmetrical in between every 3 strips. Place one cherry in the middle. If oven is at 700, bake for 2 ½ to 3 minutes then dome it. If in a 500-degree oven, bake for approximately 7 minutes. Times will depend on the type of dough you choose to work with or the kind of crust you desire. Keep an eye on the color of your pie. Slice and enjoy with friends and family.

**Bonus tip #1**: Enjoy with a glass of Rompope (Mexican version of egg nog)

**Bonus tip #2**: Ate can be mostly found in local Mexican supermarkets or Mercados around Boyle Heights. Baby Jesus you might have to hunt for at Mexican Panaderias (bakeries). Much love and Happy Holidays!

**PHOTO COURTESY OF MARIO CHRISTERNA**
Los Angeles Mayor Eric Garcetti and California Gov. Newsom are forced to self-quarantine in the midst of rising COVID-19 hospitalizations, a second COVID-19 vaccine being approved by the FDA and Congress coming to terms on an economic relief bill to aid Americans during this pandemic.

BY ISAI ROCHA

MAYOR GARCETTI AND GOV. NEWSOM QUARANTINE

Within a week from each other, both Los Angeles Mayor Eric Garcetti and California Gov. Gavin Newsom went into quarantine after being in close contact with persons who tested positive for COVID-19.

On December 17, Garcetti announced that his daughter Maya, 9, tested positive for COVID-19.

Addressing the city from home via Zoom Video Communications, Garcetti said his daughter experienced mild symptoms and was going to quarantine for 10 days from the first day she first felt her symptoms. After coming down with a fever, the family decided to have her tested for COVID-19 and when the results came back positive, the Garcetti family began to quarantine.

“As we monitor Maya’s symptoms and take care of her, my family is going through what so many families across the city and this nation, and around the world, are experiencing,” Garcetti said. “Our family is incredibly careful and what’s happening in my home this week is playing out across this country.”

Both Garcetti and his wife tested negative, but are both in quarantine as Garcetti will be working remotely through this time.

Garcetti did not give a specific timeline of when the family quarantine began, but the mayor was present at a public event where the first COVID-19 vaccines were administered to medical staff at Kaiser Permanente Los Angeles on the Monday of that week.

Newsom’s quarantine was announced late Sunday night as a close-contact staff member tested positive for COVID-19, as first reported by FOX 11 Los Angeles.

The governor’s office said they have begun contact tracing and initial tests by the governor came back negative, with additional testing scheduled to take place within the week.

Newsom and his family also quarantined in November after his children came into close contact with a CHP officer who tested positive for COVID-19.

CONGRESS AGREES ON A COVID-19 RELIEF BILL

As the U.S. reaches nearly 10 months under COVID-19 restrictions and orders, a second round of financial assistance will be coming in the form of a $900 billion economic relief bill.

The announcement came from Sen. Mitch McConnell, Sunday, after several months of negotiations within Congress.

“As the American people continue battling the coronavirus this holiday season, they will not be on our own,” McConnell said through his Twitter account. “Congress has just reached an agreement. We will pass another rescue package ASAP. More help is on the way.”

Similar to the CARES Act, which was signed into law on March 27, there will be a stimulus payment given directly to Americans, as well as weekly benefits for those on unemployment, although the dollar amounts will differ from the first act.

While Americans received a $1,200 stimulus payment under the CARES Act, the amount in the new bill will have a lower payment amount of $600. Similarly, Americans on unemployment temporarily received an additional $600 per weekly paycheck under the CARES Act and this time around will receive $300 in additional aid per week.

Speaker of the House Nancy Pelosi added that small businesses would be among those receiving aid with $325 billion, as well as $82 billion for local schools, colleges and universities, $25 billion for rental assistance, $22 billion for local assistance in COVID-19 testing and vaccination, $15 billion for live event venues and $10 billion for child care.

“Our purpose has always been to crush the virus, put money in the pockets of the American people, which we do in this legislation,” Pelosi said. “[W]e’re on a new path now. I’m proud of the legislation. It’s a first step — we need to do more.”

As of this writing, the bill has not yet been signed into law by President Donald Trump.
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INSIDE THE ZAPPA VAULTS

New Doc Captures the Contradictions of Music’s Most Unconventional Composer

BY LINA LECARO

F rank Zappa was a musical non-conformist who scored a hit with one of the most culturally reflective and simultaneously campy pop songs ever. His music was excessively trippy, but he was anti-drug. He was outspoken, yet he was an enigma. Capturing the contradictions of such an iconic – and iconoclastic – figure is no easy task, but Alex Winter’s new documentary ZAPPA (Magnolia Pictures) comes pretty darn close.

Winter, best known as Keanu Reeves’ co-star in the Bill & Ted movies, is an accomplished director and producer in his own right (with credits including B-movie horror classic Freaked and acclaimed docs about child stars and the dark web). The filmmaker, who knew Frank’s son Ahmet prior to the project, was a big Zappa fan and his passion for the artist led his widow Gail to grant him full access to the legendary Zappa vaults underneath the family home in Laurel Canyon.

“He [Ahmet] politely let me know that she was known to not say yes to these things,” recalls Winter when we spoke by phone during an advance promo for the film. “We hit it off… I knew that she’d had terminal cancer but I did not know – I don’t think anyone knew – that she had so little time left. We started doing interviews with her at the beginning of 2015 and filmed her all the way through ’til basically right before she went into the hospice.”

Gail Zappa died of lung cancer in Oct. 2015, and thankfully she not only said yes to Winter, but trusted him, as their conversations provide the most revealing aspects of the film. From the beginnings of their whirlwind romance to the challenges that she dealt with later as the partner of such a complex artist – her husband devoted hours to his intricate music, traveled the world on tour and lived what everyone admits was a non-monogamous rockstar lifestyle. To Winter’s credit he creates an honest and multifaceted portrait here, one that highlights Zappa’s genius but also his human flaws. Other talking heads in the film also provide unfettered takes on the man, including friends and collaborators Alice Cooper, Mike Keneally, Ian Underwood, Steve Vai, Pamela Des Barres, Scott Thunes, David Harrington and especially percussionist Ruth Underwood, to name a few.

As the movie chronicles, Zappa’s ties to Los Angeles run deep. After moving to L.A. at 18 years old, he built a following with his band, the Mothers, at venues such as Cheetah Club and The Whiskey, and years later his work with the Los Angeles Philharmonic Orchestra solidified his local ties. He is buried at Westwood Park Memorial Cemetery.

Winter says that most of the footage seen in ZAPPA was previously unseen, which makes it a real gift for his fans. The director spent hours going through materials deciding what to highlight, and he worked on preserving and digitizing it as well via money raised through a Kickstarter campaign. The result is a proper chronicle of the musician’s career with lesser known but equally pivotal moments of inspiration and creation giving a fuller picture.

With so much material to work with, Winter’s task was daunting to say the least, but his approach allowed for nuance. “We had an enormous amount of media to look through and a lot of options,” admits Winter. “The interest I had in telling the story was not trying to create a kind of definitive, all-encompassing statement about Zappa or his music which I don’t think is possible in a film, probably not even a series. The editor – Mike Nichols – and I were very focused on Frank’s interior life, his emotional life, and the pull of our narrative was on that.”

Notably, the vaults and the estate in general were the subject of the Zappa children’s emotional lives just following Gail’s death, when it was revealed that she left Ahmet and youngest daughter Diva in control of their father’s estate, with smaller stakes and less decision-making power to the two older siblings Dweezil and Moon Unit Zappa (the latter of course heard on Zappa’s best known song, “Valley Girl”). The family turmoil was played out publicly in local and national media, and professionally as well – in response to issues over playing his father’s music under the “Zappa plays Zappa” moniker, Dweezil even re-named his show the “cease and desist tour,” referencing legal paperwork he received from the Zappa trust before they reached a settlement last year. He was in the midst of a tour under his own name, playing music from his father’s revered Hot Rats album before the coronavirus forced him to postpone the dates.

Ahmet – who serves as co-producer on ZAPPA and was on the interview call with LA Weekly as well – says that things are “light years better” between his siblings since the settlement and announcement that they would deal with things privately. Neither Moon nor Dweezil have shared anything about the film on their social media accounts as of this writing, however. In any case, fans of Frank’s family will be happy to see his dad life get a decent slice of time, with scenes of the period when the kids were growing up via home video footage. Seeing the artist as a father, even an imperfect one whose offspring wanted more of him (as was the case when teen daughter Moon recorded the SoCal anthem “Valley Girl” with him in the ’80s) provides a full-bodied take on who this man was.

Ironically, for non-fans, the Top 40 hit might be the only Zappa composition they know. That song, coupled with his wacky album covers and often sardonic song titles (“Don’t Eat the Yellow Snow”) released before and after, probably made those who hadn’t dug deeper assume he was a silly novelty act. That partially changed when Zappa got involved in politics and fighting against censorship, making appearances at PRMC hearings and leading many to rediscover his avant-garde brilliance. Of course, audiofiles and music obsessives have revered Zappa and his innovation in recording techniques (which the vault’s progression of archival footage illustrates) and composing since the ’70s.

To this day, Zappa evokes weird, wacky, heady, satiric and oddly sexy imagery and soundscapes. His image – lanky, shaggy, mustachio’d and wild-eyed – definitely contributed to the mystique. His appreciation for visual storytelling (his work with animator Bruce Bickford as seen in the crazed classic 200 Motels – and highlighted in the film – is simply stunning) played into this too.

But the most compelling takeaway from this deep dive into Zappa-dom is less about what we, the viewers and listeners knew in his work, and more about what he did, and how he put it all together. His cerebral and seemingly spiritual approach to composing found full splendor in an orchestral setting, and as the film unfolds, it was clearly something he worked towards in various incarnations throughout his career. His virtuosic appearance at 1992 Frankfurter Festival, where his music got the symphonic treatment near the end of his life, encapsulates the wonder of this vision and makes for a fitting climax. He died of prostate cancer a year later.

“it was important for people to understand the life of a composer,” Ahmet says of the film’s focus. “That’s different than being in a rock n’ roll band. In this movie you get to see all of Frank’s superpowers as a creative force.”
BECOMING INSPIRED
IN CHAPTER AND
VERSE: THE GOSPEL OF
JAMES BALDWIN

Meshell Ndegeocello’s cross-platform project brings Baldwin’s words to life

BY SHANA NYS DAMBROT

Author, activist, and cultural touchstone James Baldwin was born in New York in 1924 and died in France in 1987 -- but his life and words continue to inspire new generations in America and around the world to this day. In Baldwin’s visionary, almost prophetic, prose and in his emphatic demands for racial justice, all who search for the truth presented with flourishing energy and unflinching honesty find a home again, still and anew.

The touchstone for a wave of literary and visual-art tributes in recent years by artists such as Glenn Ligon, Hank Willis Thomas and Harmony Holiday, in some ways, Baldwin’s work is more urgent than ever. When Meshell Ndegeocello was commissioned to create a musical tribute to Baldwin, she was prepared; she’d already been carrying around a copy of The Fire Next Time for her own reasons.

Now four years later, the related and expanded interdisciplinary project Chapter and Verse: The Gospel of James Baldwin goes even deeper into Ndegeocello’s personal resonance with Baldwin’s legacy, in tandem with a reckoning with his visions in the context of the volatile present. Drawing on a team of collaborators from an array of disciplines, Chapter and Verse is a three-tined, web-based project that from September to December has offered monthly readings and audio/visual meditations the artist likens to church services.

“This is my offering to you. I wanted to pay homage to [Baldwin] and to the time and effort it took to sit, to physically and emotionally fill the page with a truth that made my own sorrow feel less lonely,” writes Ndegeocello, in full consciousness that at the time of its creation, the world was being wracked by both racism and contagion -- but also giving rise to undeniable waves of political activism and cultural awakening. The new piece captures all these intersections in a moving, exciting, empathetic and accessible work that is part spoken word, part engrossing music/video art hybrid, and part call to activism.

Audiences can call 833-4-BALDWIN or visit the site’s call page for international and internet dialing, 24 hours a day. There you’ll find short, prayer-like messages, in English, Spanish and French, mixing Baldwin quotes on life, death, nature, and love with a bit of praiseful song. Call whenever you need a quick shot of the energy of a warm embrace on a cold winter’s night.

There are also a total of four monthly broadsheets, which can be read or downloaded for free (printed copies were available but were limited in supply). At about 24 x 30 inches, these two-sided prints are designed in black and white and tipped with gold, each with a portrait of Baldwin in beatific stance, highlighting his unmistakable, amazing face. Each contains salient passages from Baldwin paired with responses from writers Amiri Baraka and indigenous poets, resources for action like Justice for Breonna Taylor, the Free Black Women’s Library, and the Loveland Foundation.

Finally, gorgeously, unflinchingly and with radiant feeling, the site hosts a series of four short video-based works they’re calling “testimonies” which interweave more of Baldwin’s text with original music by Meshell with key collaborators Suné Woods, Nicholas Galanin, Adebukola Bodunrin, and Charlotte Brathwaite, and a dozen more gifted artistic players in music, spoken word, movement, animation, cinematography, and production.

Offering deeper meditations on life and death, love, justice, and the nature of change, the works speak to the past and the present, the interwoven injustices of racism and land-theft, the wisdom available from our ancestors. As was also a special gift of Baldwin’s images of soulful beauty splice with images of decay and decay, bits of magic coexist with cruel blight. It creates flickering friction in prose, and haunting, impactful experiences in visual art and sound. The final video work is Meshell’s most personal. It is psychedelic, meditative, and transcendent, using abstraction, sacred math, flowers in bloom, and sound waves to achieve a state of balance and hopefulness despite the obstacles that still need blasting.

Find everything you need at thegospelofjamesbaldwin.com.
This year’s 12 Strains of Christmas features a spread of the finest cannabis genetics south of The North Pole. Whether you’re looking for the big winners of 2020 or the strains people will be getting excited about in the not-too-distant future, we got you! Just remember who you left the cookies on the table for. We will not be held accountable for their disappearance!

Baby Yoda
Sure to be one of the rockstar cuts of 2021, Baby Yoda is a pairing of Khalifa Kush x Men-thol. Despite Wiz’s dream of naming the strain after the backbone of Disney+ revenue reports, the Mouseketeers are a bit more protective of the copyright than George Lucas was. But even if Compound Genetics can’t call it that, we still can. And regardless of what Compound ends up naming it, it is certainly fine cannabis. It smells a bit like soap and there is a nice edge to the stoney nondrowsy high.

Glass House Farms – Runtz
Glasshouse Runtz is like recording your mixtape in an affordable studio where they don’t let you leave an ashtray on the mixer. With a MSRP of $35, you’re going to be hard-pressed to find another version of Runtz with more bang for the buck. The fact you can get a quarter of it for what an eighth of the top-shelf version costs is also a big plus.

Glitter Box
Few things on the list will live up to their name quite like Glitter Box. This new heater was bred by Fuego Family Farms. It brings together a Cандyland and Gorilla Glue cross with another secret ingredient. As you can see from the photo, the final product is an absolute stunner. But it’s not just easy on the eyes. It smells like someone poured a few drops of Pine-Sol in the leftover milk from some Fruit Loops.

Medellin
Pairing the L.A. classic Wedding Cake with one of the East Coast’s finest strains ever in Chemdog. Medellin is starting to make some waves for the exciting new take it’s put on the Wedding Cake, while at the same time reminding us why there was so much hype around Chemdog after the original seeds were pulled from a bag picked up on Shakedown Street at a Grateful Dead concert. The Medellin is one of the flagship strains of the Lemonnade line and matching retail locations, so access to Medellin should continue to expand as those guys continue to open shops around the country.

Seed Junky – Pear Cobbler
One of the most influential gardens in the world in recent years, we asked the L.A.-born Seed Junky crew what they are most excited about at the moment. While the details were slim, the answer was fast! Peach Cobbler is absolutely the next one to keep an eye on from Seed Junky. After all the excitement we’ve seen over the years from strains like Wedding Cake and Animal Mints, we’ll certainly take their word for it and keep an eye out for this new heater.

Alien Labs – Atomic Apple
The favorite extraterrestrials of fine cannabis aficionados across the Golden State are getting in on how much people love apple weed strains. We are not mad about it. While we always are quick to give Lumpy credit for kicking off the apple weed fest of the mid-to-late 2010s, it’s always exciting to see a fun new twist. And as they have in the past, Alien Labs has put the effort in to create something elite with the Atomic Apple genetics they were working with. They also had to change the name of it at one point because it was just too much energy for some state regulators in places with less hyped weed.

Gary Payton
It’s pretty wild we got this far into 2020 without mentioning the Gary Payton on any of our lists, but there was just so much to talk about with Cookies in general and I didn’t want to look like a homer. But regardless, the Y x Snowman combination named for the NBA Hall-of-Famer crushed 2020. It even took home honors as the top strain in Colorado. But people forget with all the hype that the Cookies Fam started out helping patients. Powers discussed their new collab with Om Edibles with us earlier this week.

Figment
Since we last chatted with Fig Farms when they appeared on our inaugural edition of the L.A. Weekly Cannabis Chats alongside Josh D, they have been up to their usual antics in Oakland growing some of the best cannabis in the world and sending it South to be enjoyed. While we have highlighted their work with other people’s strains in the past, they produced Figment themselves by blending the famed Purple Fig line with Animal Mints 8x1 they’ve been crushing it with. The resulting cannabis is the kind of weed you want to give somebody who talks too much.

Everythings Bagels
A blend of Thug Pug Genetics’ Garlic Breath and Peanut Butter Breath, @Best_Test_in_the_West bred this absolute heater from his own selections of the two wildly popular strains. In addition to the garlic-laced skunkiness that assaults your nostrils when you open the jar, another fun tidbit about the Everything Bagels is it comes from a very small propagation. The version of Everything Bagels done by Str8organic is simply fantastic. In a flood of weed that smells of gas or some kind of dessert, knowing that you have something different in your hands as soon as you open the jar is refreshing.

Highway Miles #97
Highway Miles #97 is an absolute heater that came out of a collaboration between Vesuvio Gardens and Wyeast Farms. The strain brings together the monstrous hype of Jet Fuel Gelato with I-95. Wyeast is a popular breeder and Vesuvio ended up scooping the entire drop of seeds for the new strain. They were all popped in Mendocino with Wyeast coming down to help with the selection process. They ended up with contender-ers from the bunch, but Highway Miles #97 was king. It’s likely the best pairing of East Coast genetics with a high-end Gelato lineage yet.

Mrs. Zkittlz Lemon Drop
With all the elbow room on the 12 Strains of Christmas, you knew we had to get some crazy limonene terpene profile in for the folks that really enjoy that upbeat jungle kind of high. Providing the zip this year is Mrs. Zkittlz Lemon Drop. To make things even better, the solventless world champions at Kalya Extracts got their hands on some of the strain with a lineage that includes Lemon G, Kustom OG and Chem 91.

Whatever You Can Get Your Hands On!
This list is pretty exotic for the most part. Don’t feel like you’re missing out on the holiday cheer because you couldn’t get your hands on one of these fantastic selections. There is a lot of awesome cannabis in L.A. So whatever strain you find that helps you enjoy the holiday, even more, is on the list too!
EMPLOYMENT & EDUCATION

Youth Program Facilitator

Seeked by Pathways in Education, Inc. in Pasadena, CA to manage activities of designated program area, oversee program content & initiatives for non-profit org that partners with public schools & other orgs. Requires 3 yrs exp working w/ at-risk youth. Plan facilitating programs for disadvantaged youth in int’l & domestic settings, work w/ & develop future leaders through non-trad. edu, trav & lead group of students & chaperones, & other similar managerial work. Architects’ license not ment exp. &/or acad. coursework. Special Req’ts thru employer. & environmental systems. Accepts mision, AutoCAD, & Adobe Suites of: REVIT, Rhino, Enscape, Live. Have demonstrated proficiency in all. Arch. Special Req’ts: Must have demonstrated proficiency in Revit, Rhino, Enscape, Live. Utilize, Photoshop, & InDesign & other envir. tools. Accepts Special Req’ts thru employment. Supervised by licensed architect. Prepare arch. design using CAD software. Full-time CO Architects. Los Angeles, CA 90056. Email Resumes to Margaret Freeny, HR Mgr., MFreeny@COArchitects.com.

Lien Sale 01/05/2020 @ 9am at 6108 CLARA ST BELL GARDENS, CA 2016 KIA LCRJ 74H356 VIN# 5XKCT4AF2G8028083

LEGAL NOTICES

Pictorial Business Statement 2020195416

The following person is doing business as Fit Fat & Happy 15740 Sherman Way #218 Van Nuys, CA 91406. This business is conducted by an individual. The date the registrant started to transact business under the fictitious business name is listed above: 01/2020.

Notice - In accordance with Subdivision (a) of Section 17920, a fictitious business name statement expires five years from the date it was filed in the Office of the County Clerk, except, as provided in subdivision (b) of Section 17920, where it expires 40 days after any change in the facts set forth in the statement. Pursuant to Section 17913, other than a change in residence address, a new fictitious business name statement must be filed before the expiration, effective January 1, 2014. The fictitious business name statement must be accompanied by the Affidavit of Identity Form. The filing of this statement does not of itself authorize the use in this state of a fictitious business name in violation of the rights of another under federal, state, or common law. Business and Professions Code.) Published 12/18, 12/24, 1/1/20, 01/08/21 LA Weekly

ORDER TO SHOW CAUSE FOR CHANGE OF NAME CASE NUMBER 20STCP03172

PETITION OF Anthony Ryan Vargas for Change of Name To All interested Persons:

1. Petitioner: Anthony Ryan Vargas

2. The Court Orders that all persons interested in this matter appear before this court for a decree changing names as follows: Present name: Anthony Ryan Vargas to proposed name: Anthony Ryan Luna

3. The Court Orders that all persons interested in this matter appear before this court for a decree changing names as follows: Present name: Anthony Ryan Vargas to proposed name: Anthony Ryan Luna

4. The Court Orders that all persons interested in this matter appear before this court for a decree changing names as follows: Present name: Anthony Ryan Vargas to proposed name: Anthony Ryan Luna

5. The Court Orders that all persons interested in this matter appear before this court for a decree changing names as follows: Present name: Anthony Ryan Vargas to proposed name: Anthony Ryan Luna

Warning: Making a false or fraudulent claim is a felony subject up to 5 years in prison or a fine up to $50,000 or double the value of the fraud whichever is greater, or by both imprisonment or fine.

Thank you Saint Jude, Saint of the Impossible, EC

IDM/EDM Demos Wanted.

Contact: VEGAANTHONY915@GMAIL.COM

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