SAN DIEGO STAYCATION
The Perfect Pandemic Getaway from L.A.
By Lina Lecaro
The Rebuild SoCal Zone Podcast

EPISODE
City of Needles Water Crisis – Setting the Story (Part 1)

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DineLA returns for its Fall 2021 program through Friday, October 15, offering specially-priced menus available for lunch and dinner with a focus on supporting dine-in service, both indoor and outdoor, and takeout dining. A new crop of restaurants will join the roster for the first time including matū, Sightglass Hollywood and Flavors From Afar alongside regulars of the program across Los Angeles such as Water Grill, Terra and Casa Vega.

Some of the city’s best al fresco moments, rooftop dining rooms, and patios are represented, including Yamashiro and the Original Farmer’s Market.

The Rossoblu patio in the Fashion District downtown is offering a first course with a choice of Pacific swordfish spiedini, panzanella or prime beef carpaccio. Options for the second course include egg-battered flounder, dry-aged duck breast or kabocha squash crespelle. Apple brown butter crostata is for dessert. Price: $55

L’Antica Pizzeria Da Michele has a three-course lunch menu ($45) and dinner menu ($65), which includes standouts like margherita and marinara pizzas, pappardelle Genovese made with homemade pappardelle, slow cooked short rib and onion, Grilled Branzino and Tiramisù.

The three-course $35 lunch and dinner deals are a steal at Cafe Fig at the Hotel Figueroa with choices that include Masabacha hummus, cauliflower bites, roasted salmon with caramelized fennel, San Marzano tomatoes, olives and capers, as well as a Citrus Panna Cotta for dessert.

The $25 three course dinner at Amaro in Echo Park starts off with a choice of mixed green, kale Caesar or seasonal salad. Main course pasta options include gnocchi with Italian peas, farfalle with charred broccoli or fetttucine with browned butter and capers. For dessert, there’s tiramisù, cannoli or chocolate mousse.

For those looking to enjoy DineLA in the comfort of our own home this year, plant-based favorite Cafe Gratitude is offering a takeaway four-course prix fixe dinner menu ($35). Executive Chef Dreux Ellis has created DineLA exclusive dishes with items like the “I Am Gracious” Greens & Grains or the “I Am Extraordinary” Coconut BLTA. Other healthy menu highlights include canned Nomadica wine, warm-butternut squash dip, forbidden black rice bowl, and Key lime cheesecake.

This year for DineLA, Bacari in West Hollywood, West Adams, Glendale and Playa Del Rey will be offering a selection of fan favorite menu items from their brunch/lunch menu, as well as a three-course dinner menu for dine-in, takeout and delivery.

Guests will have the opportunity to experience Bacari’s Mediterranean, cicchetti-style dishes, by Chef Lior Hillel on Saturday’s and Sunday’s with brunch items such as their Bacari fries with chef’s special “bcn” sauce, fries, topped with a fried egg and their Shakshouka with house-made rustic tomato sauce, bell peppers, sous vide egg, parsley and a baguette, plus other brunch items.

For dinner, Bacari is offering a three-course menu starting off with a cheese and salami plate and a selection of cicchetti-style main dishes. Choose two from their menu of Shwarma Tacos with air-chilled chicken, Israeli spice mix, cabbage, pickled red onion and topped with a lemon garlic tahini or their pan-seared sea bass with charred shishito pepper and corn, tarragon aioli, pomegranate molasses and grilled lemon.

To finish off with something sweet, choose from Bacari’s bread pudding served with a clover honey custard and vanilla ice cream, or their signature Malabi with rosewater custard, shaved coconut, hibiscus flower syrup and candied pistachio.

Bacari’s DineLA brunch menu starts at $25 per person with a choice of two dishes and their three-course dinner menu starts at $35 a person. Reservations are encouraged and can be made by going to their website or by calling their restaurant location.

For a list of the more than 200 participating restaurants, go to the DineLA website: www.discoverlosangeles.com/dinela
SAN DIEGO STAYCATION
The Perfect Pandemic Getaway from L.A.

BY LINA LECARO

Air travel still feels like a headache, if not a risky endeavor for a lot of us and if you missed the opportunity for a real road trip this Summer, you might be thinking now is a good time for a getaway. It is! This time of year – just before the hurried holidays, as temps transition from sweltering to sunny and breezy – provides an easy way to get in some leisure and new scenery. If you’ve got a weekend to spare, a lil’ time off from work or can do it remotely (the boss doesn’t need to know that you’re finishing that spreadsheet with a cocktail by the pool, right?), you won’t regret the recharge. We’re big fans of weekenders and mid-week jaunts as a way to re-calibrate, especially during the pandemic. Vegas is an obvious choice, but with mask-wearing seemingly un-inforced and big crowds to contend with, we felt like we dodged a bullet not catching the virus after our last visit there.

Destinations like Palm Springs and San Diego provide the perfect mini-trip option for travel-weary Angelenos. Hotels are eager to revitalize business post-shutdowns, so there are some great deals and in general, the COVID-cleaning protocols are on point. For this reason, we prefer resorts to AirBnBs, especially in S.D. (Look for our guide to P.S. soon, by the way).

A little background on our Sunny SoCal sister city adjacent to the Mexican border. It’s named after Saint Didacus (also known as Diego de San Nicolás), a missionary who was part of the territory’s first settlement. Often called the birthplace of California, it was the first site visited and settled by Europeans. These days, a lot of us L.A. folk tend to associate it with childhood and tourism, the place where we went with our families to visit Sea World (seaworld.com), The San Diego Zoo (zoo.sandiegozoo.org/visit) and more recently, Lego Land (legoland.com/california/). For many young adults, SD is seen as the city we warm up in before a wild night in Tijuana or other parts of Mexico.

It’s also the home of ComicCon (comic-con.org), which makes it an annual party pilgrimage. Well, at least it was pre-COVID; the last two years, they’ve canceled in-person events and done virtual presentations. Just last month, however, the organizers announced a “Special Edition” in-person event at the San Diego Convention Center (visitsandiego.com) on Nov. 26-28, which will bring back a lot of business to the city. Panels are slowly being announced so if you’re a movie and TV nerd, or a crazy clothes-loving cosplayer, get your tickets now before it sells out.

San Diego is worth the 3-hour drive any time of year as its own destination if you’re looking for drinking spots, nightlife and a lively vibe. There’s also a vital arts community, inspired dining and plenty of seaside atmosphere and activities. Renovations of S.D. hotels, shopping centers and parks has been in overdrive lately, so the city is constantly evolving with more and more things to do and see.

Here, we spotlight some of our favorites by region. This list just scratches the surface, but we hope it makes for a nice starting point before your next visit. We recommend the following books (which all came out this year) for more extensive guides and background info:

**100 Things To Do in San Diego Before You Die** By David Swanson
**San Diego: Unforgettable Experiences In San Diego: 50 Unique Things To Do In San Diego** By Victor Lugardo
**Fodor’s San Diego Travel Guide** (various contributors)

GASLAMP QUARTER
Let’s start with nightlife, shall we? The Gaslamp district is the place to be for after-dark revelry but its history is almost more interesting than its present. It got its name after...
the city brought in gas lamp street lights to light the then-new modern part of the area formerly known as “New Town.” In the late 1880s, the area was known for gambling halls and bars, evolving into a red-light district known as the Stingaree (referencing the stingrays in the nearby Bay). Brothels popped up as well and thrived in the area until the early 1900s, or so. Today, Gaslamp is still kinda sexy, with hot date nights at trendy eateries, and a raucous bar/pub scene.

We generally have disdain for the concept of “pub crawls,” but when you’re visiting from out of town they can provide a nice overview from a local’s perspective. If you want to get the lowdown on where to let loose on a dance floor and liquor up, try San Diego Pub Crawl (sandiegopubcrawl.com) which promises VIP front of the line and free entry to some of the area’s most popular nightlife including Omnia (omniaclubs.com/san-diego), Fluxx (fluxxsd.com), Parq (parqsd.com), F6ix (f6ixsd.com), Bassment (bassmntsd.com) and American Junkie (americanjunkiesd.com).

If you’re looking for slightly less hedonistic vibes, there are plenty of restaurants and bars to see and be seen with slightly more low-key surroundings. For dynamic dining check out Werewolf (thewerewolf.net), Meli (meltlsd.com), Cafe 21 (cafe-21.com), and Butcher Cut (butcherscutsteakhouse.com). For buzzing bars, and we like Myst Lounge (mystkahlounge.com), Side Bar (sidebarsd.com) and Prohibition Speakeasy (prohibitionsd.com).

MISSION VALLEY

The area known as Hotel Circle may not be much to look at, but there are some really great hotels in the freeway-adjacent region that provide a nice place to plant yourself. Sightseeing is fun and good, but sometimes simply staying put at one inclusive property is the best getaway. If mid-century modern vibes are your bag, Town & Country Resort (towncountryresort.com) should fill the bill. The new home of this past year’s first Tiki Oasis (tiki oasis.com) event post-COVID, it provides a picturesque pool atmosphere you won’t want to leave.

Following a recent $70 million remodel, the hotel brings to mind the trendy cool of Palm Springs spots like The Ace or The Parker, with irreverent furnishings in its lobby and adjoining “Monkey Bar,” as well as its new signature restaurant Arlo. We love the marquee-style billboard with silly sayings that used to be outside of the hotel and is now behind the reception desk. A really fun four-story twister water slide and a sassy 15-foot long diver girl neon sign add to the stylish frolic-friendly feel. Just behind the hotel, a 3.3-acre park makes for a nice picnic setting place to sit and wait for the S.D. trolley. The San Diego River Park (sandiego.gov/bayfront) is overseeing the project, which is the first new green space in the area in nearly two decades. And there’s more development to come, too.

Other Hotels to try in the area: Crowne Plaza (ihg.com/crowneplaza/hotels), Kings Inn (kingsinsandsiego.com/) and Handerly Hotel (sd.handler.com).

If you like Tiki stuff also check out: Bali Hai (balihairestaurant.com), False Idol (falseidoltiki.com), The Grass Skirt (thegrassskirt.com), Kona Kai (resortkonakai.com) and The Catamaran (catamaranresort.com).

SEAPORT VILLAGE

Downtown’s central waterfront is in the midst of a $2.5 billion renovation. The Seaport San Diego project is themed around “ocean optimism” and a 500-foot observation tower, education hub, and office space reserved for ocean research are just a few of the things to come in the next several years. Right now, PR for the locale believe a post-Covid renaissance is occurring and they may be right. The San Diego Symphony’s “The Shell” (theshell.org) is an acoustically engineered stage and concert shell that just had its inaugural concert season this past Summer providing a pretty, immersive park experience.

For biking, skating and strolling go to the Embarcadero Boardwalk (sandiego.gov/articles/downtown/the-embarcadero-in-san-diego-ca.aspx), which is bursting with outside activity including cruises, harbour tours, whale watching and fishing. There’s also history and culture to discover there via the Museum of Contemporary Art San Diego (mcasd.org), the Maritime Museum of San Diego (sdmaritime.org) and the USS Midway Museum ( midway.org).

San Diego is known for its seafood of course, and the Village’s popular Open-air Seafood Market (gosandiego.com/blog/san-diesgo-open-air-fish-market) anchoring its northern edge is can’t miss on Saturdays. San Diego’s history as a tuna port is clearly evident and this gathering gives the public a chance to see it firsthand, with local fishermen selling their fresh catches at more-than-fair prices.

Speaking of seafood, fish tacos are pretty much the city’s signature. Definitely try some at the following spots: Flight Deck (sdpier.com/bar), Mike Hess (mikehessbrewing.com), Malibu Farm (malibu-farm.com) and Pier Café (sdpier.com).

LIBERTY STATION

One of our favorite parts of San Diego is Liberty Station, an area with a laid back, artisanal feel that infuses its food options, shopping and atmosphere. Handfuls of on-site museums, artist studios and dining await here, including the must-see Liberty Public Market (libertystation.com/go/liberty-public-market), a giant food hall located in a former naval base commissary, the 25,000-square-foot-venue offers over 30 food and drink options under one roof.

If you enjoy shopping, especially vintage, a best-kept secret here is the Sea Hive Station (seahivemarketplace.com), a colorful co-op retail experience inside a huge 23,000 square-foot historic hardware building in the central Arts District (libertystation.com/directory/arts-district). Over 150 local and independent designers, collectors, crafters and merchants curate their own little boutiques inside the space with clothing, accessories, furniture, art and more from the 50s, 60s, 70s, 80s and present for sale at fair prices. Upon our last visit we bought a lip-shaped ashtray, a maxi dress made out of an Indian sari and some sunglasses. Plan your visit on the second Sunday of the month to shop its “Second Sunday” outdoor flea market.
Also check out: The Presley (thepresleys.com), a hot new al fresco spot adjacent to the station, retro-styled marble tables, fire pits, custom swinging benches, lounge chairs and greenery accents, and flavorful food options. Moniker General (monikergeneral.com), a curated boutique, cafe and 1950s-style cocktail bar that takes the hybrid concept to a hip new space with clothing and custom furniture; Stone Brewing World Bistro & Gardens (stonebrewing.com/visit/bistros/liberty-station), the famed indie craft brewers known for their devilish labels offer 40 taps, a 23,500-square foot space with quaint courtyard, landscaped gardens, fire pits, bocce ball and outdoor movie screenings; The Loma Club (thelomaclub.com) new 18-hole mini-course and stunning new indoor/outdoor clubhouse, from the co-founders of San Diego’s award-winning You & Yours Distilling Co. (youandyours.com).

LA JOLLA

La Jolla is one of the most picturesque parts of San Diego and if you’re looking for rest and relaxation it’s a great option. There are plenty of fine hotels in the area and some even offer day passes if you’re focused on pool time and cabana life.

The Hyatt Regency (hyatt.com/en-US/hotel/california/hyatt-regency-la-jolla-at-aventine/jolla) for example, has shaded, fully-stocked poolside cabanas to indulge in. Targeted mostly to business travelers the hotel has an upscale atmosphere and clean, modern look. With rooms and suites on 16 floors, the hotel features a Junior Olympic-size heated outdoor pool, a bar, fire pits, hot tub, lighted tennis courts, and restaurants like the bright and inviting lunch and dinner spot called Drift. Estancia Hotel & Spa (meritancecollection.com/estancia-la-jolla) also offers plush cabanas and daybeds, plus a heated saltwater pool and whirlpool, exotic hacienda decor and one of the area’s best spas. They just opened a new restaurant called Greenfinch that’s worth a pop-in. Both hotels are also great for the golfing crowd. Torrey Pines Golf Course (torreypinesgolfcourse.com) is nearby, and while we don’t focus on it here, golf is of course huge in all of S.D. For more good swinging check out: sandiego.gov/park-and-recreation/golf.

This story has been edited for space in print. See the full guide on LAWeekly.com.

MORE S.DELICIOUS STUFF

San Diego rivals Los Angeles and San Francisco in terms of food and dining – fine, casual and everything in between. Here are some of the eateries that don’t disappoint:

Cesarina (cesarinaarestaurant.com/welcome-to-cesarina) in Point Loma is helmed by 26-year-old-wunderkind chef Cesarina Mezzonisi. With intricate Italian dishes and a charming vine-enveloped cabana indoor/outdoor patio space, it’s a great place for date night. The atmosphere is as rich and romantic as the dishes served; the wait staff are all Italiano and they really know their stuff too. Many dishes are made in their open-air pastificio (pasta factory) which diners can see from virtually every seat.

Despite the pandemic, this cafe has thrived with an online retail shop to buy their pastas and sauces, a made-to-order cake company “Le Torte di Cesarina,” and catering, but it’s the alfresco ambiance that must be felt as you feed.

Honky tonk women and men should head to Moonshine Flats (moonshineflats.com) where dancing cages, spinning chairs and beer pong provide a head-spinning good time. SD tourism has been marketing towards the bachelor/ette crowd as of late and this party hub is tops (there’s a celebration guest list on their website that waives bridal groups’ cover charges).

This story has been edited for space in print. See the full guide on LAWeekly.com.
Validate is a hardworking DJ and producer who’s on fire. Last year, she was on a different level. Her first EP, “Mixed Signals,” was superb and featured remixes from leading electronic music journalists and parents.

“I was enamored by drum & bass, jungle,” she says. “I was a junglist – still am in my heart. I’m one of the few DJs on KCRW that still spins jungle. I made a film about this – my Master’s thesis at UCLA was about drum & bass/jungle, and there’s a cool quote by Jumpin Jack Frost. He was part of the Metalheadz crew [with Goldie, etc]. We were sitting in front of the Viper Room, and I asked him to tell me the difference between drum & bass and jungle. He’s like, ‘It’s the same thing but the word jungle was off-putting for a lot of white electronic music journalists and parents.’ They wanted to take the genre and make it more accessible. Make it more palatable. I use it interchangeably.”

Validate eventually found her way to Los Angeles, which is where things started to change. She was a hardcore and punk rock fan in Misfits, Fugazi, Descendents and Bad Brains and 2005 – if you asked who was the broken beat, two-step DJ in Los Angeles that would have been me. I was promoting those genres very heavily at my weekly party Proper. But L.A. can be really tough on imports when it comes to music and it was tough to maintain that night. We gave it a good shot for three years. I decided I needed to branch out. But yeah, now I’m all over the place.

When mulling over her career highlights thus far, Validate mentions her Asian tour that took her to Japan, the Philippines, Malaysia and Singapore.

“Another highlight was when the first song I ever produced landed in a TV show,” she says. “I can’t even describe the feeling. The song was ‘Mine to Take,’ [the show was Secret Circle] and I produce everything myself. It took me so long to make that song, probably six months. Everything had to be perfect, and I was still learning Logic. Then it got used in two TV shows. It motivated me to do more, but it had such a busy DJ schedule with KCRW then I had my weekly night with Desert Nights, it was impossible to carve out the time. I was able to make this EP now because of the pandemic.”

The new EP, “Mixed Signals,” is superb and the latest single is “On Fire.” It tackles themes that most of us are familiar with.

“You know when you want someone and they want to take it slow, and you’re like ‘God-damnit. OK, fine, we’ll take it slow. I don’t really want to but fine,” she says. “I’m a Leo and when I see something I want, I just go for it. Waiting is very frustrating.”

“On Fire” is a three-track EP, due out soon. There are remixes courtesy of Psychemagik to follow too. Again, the EP tackles familiar themes.

“For me, isolation and reminiscing,” she says. “Going back to familiar territory and regressing to my childhood. The first single ‘Do It Again’ explores my childhood obsession with sci-fi. It samples [cult British show] Blake’s 7. In Bosnia, I grew up watching that show. Servalan – what a perfect villain. It was going back to my childhood and finding comfort in things. During the pandemic, you were real careful who you talked to and touched. So thinking about past relationships. ‘Mixed Signals’ – sometimes you can read the other person wrong. Communication is so key.”

Just prior to this piece coming out, Validate will have performed at Peanutbutter Wolf’s Eagle Rock bar Goldline – a venue where invited DJs can only spin the records that already line the walls. She says it’s a “stamp of validation” to be invited to DJ there. In addition, there’s been a bit of buzz about getting her back on Desert Nights, and she’s not completely adverse but right now wants to work on and promote her own stuff. And then there’s her KCRW show.

“My new KCRW weekly slot is every Monday from 10 p.m. to 1 a.m. I’m super-excited about that – pre-pandemic I was on from midnight to 3 a.m. She’s going up in the world!
T he first thing you notice is the extremely bedazzled, goode and faux fur-covered, petite but fully functional carousel strewn with gem encrusted, pelted equine furries. It has mirrors and a dismembered dragon and it glimmers and glints in both a gorgeous and horrifying, superlatively over-the-top Vegas rococo kind of way. This work by Raúl de Nieves (who set a similar tone of ecstatic excess with his twist on stained glass windows at the 2017 Whitney Biennial) both beckons and staries. Best to give it a minute, back up and take in the paintings in the first gallery before proceeding.

The first room in this bespoke configuration of Jeffrey Deitch Gallery offers a solo show of astonishing new paintings by Ariana Papademetropoulos — the artist who then went on to curate the group exhibition that unfolds on the other side of the merry-go-round. Papademetropoulos is known for applying a perfectionist’s realist rendering technique with an opium-dusted fantasist’s penchant for dreamland scenarios. Her paintings radiate the language and logic of mystics and their allegories, poets and their riddles. Sisters explore and linger at the mouths of dark watery caverns by boat, guided by underground starlight. A unicorn takes up residence by the living room fireplace, and brings all their own flowers. There are lava flows and ghost nymphs and rainbow bubbles just like the one Glinda the Good Witch got around in.

Back out into the rest of the show, that gaudy carousel suddenly makes a lot of sense as your consciousness has already been adjusted like eyes in the light. The procession of The Emerald Tablet features tens of artists including Papademetropoulos herself whose works take direct inspiration from eccentric spiritualist traditions — in some cases from Hollywood itself as an epicenter of transformation, a kind of portal to any and all dimensions, and the locus for an alchemical aesthetic that continues to inform contemporary occultists and illusionists of all genres.

The idea of L.A. as a place where artists — not to mention just millions of random people — have pursued alternative paths to awaken and evolve the body, mind and spirit is not new. One very high-profile, and yet in some regards almost unknown, example of this is referenced in the show’s title. Apparently, the Emerald City in L. Frank Baum’s The Wizard of Oz was a direct citation of a central text in the Theosophist tradition — The Emerald Tablet of Hermes, a doctrine on alchemy. Theosophy itself is deeply associated with its Los Angeles roots and continued cultural influence, and Baum was a devout adherent. Needless to say, this frames the Oz universe’s symbolism of spirit guides, witches, fire, water, poppy fields, hearts, minds and hidden truths in the newest light since they synced it up with Dark Side of the Moon.

The exhibition then proceeds through a series of chambers. The first — the one with the carousel — is dedicated to overtly performative, spectacular, arresting popular culture at the edges of Hollywood magic and practical magick. A fur-covered, headless nude fawn goddess by Isabelle Albuquerque; a luminous abstract verdant vortex by painter Lucy Bull; a pair of unsettling nude girls in spirit boot camp classics by Henry Darger; a terrifying new old god monument by Jordan Wolfson; and an undeniably enchanted figure/golem made of wrapped dirt, yarn, wool, blood and prayer by sculptor Precious Okoyomon.

At the far end of this cavalcade is a standalone installation by Jim Shaw, a tarpaulin theatrical backdrop re-used as a frontage to a hidden interior. Walk through and be rewarded with the unexpectedly creepy spectacle of giant garden gnomes praying to sacred quartz crystal obelisks. This announces the third and final room, its liminal threshold demarcated by dark lighting, deeper muralized color field walls, craggy outcropping-like sculptures that sometimes double as display units all suggesting a slightly extraterrestrial landscape.

This room, complete with its design and ambient soundtrack by Beck, is described as a “reimagination of The Emerald City as a spiritualist landscape,” and the assembled works move back through some ancestral generations of L.A. and regional artists to highlight the true depth of these spiritualist roots in rarely exhibition paintings by the witchiest of all L.A. witches, the scarlet woman, the fulcrum of the Jack Parsons/L. Ron Hubbard murder and immortality love triangle, Marjorie Cameron. Like folkloric surrealist Leonora Carrington, whose work is represented here with paintings
on Noah's Ark (1962) and an artist's special spirit animals (1949), Cameron openly courted the presence of transcendent beings in her life and work.

Agnes Pelton, who was recently the subject of a landmark Palm Springs Art Museum survey on her visionary work from the first half of the 20th century, is represented by a pair of works locating living energy field abstractions within observable landscapes, and in their insistence on the very real presence of a sensate rainbow within our grasp, most urgently recall the original works of Papademetropoulos that form the cornerstone and lead toward the future of this particular wild temple.

Perched atop the large rocks is the beloved dildo-based city-in-a-glass-bubble sculptural Kandor work by Mike Kelley, and one of them contains a 100-minute video masterpiece by Unarius. Do you know about Unarius, aka Stephan Yancoskie, under the channel ship of Archangel Uriel? Okay, so, in the 1950’s Ernest and Ruth Norman founded the Unarius Academy of Science on the premise that man is inherently psychic. The core tenet is that as lordly light beings it is each individual’s responsibility to be a benevolent presence in this life and beyond. In 1975, Unarius opened a school of karma and energy work and in the 1980s a widowed Ruth (think Glinda plus Tammy Faye) went on to produce and star in a trove of genius-level films — now cult classics — complete with auric, sparkling costumes, makeup, sets, location work and truly inspired DIY special effects that in their own way fulfill the ultimate manifestation of Hollywood as an enchanted place where absolutely anything is possible.

On view through October 23 at Jeffrey Deitch Gallery; 925 N. Orange Dr., Hollywood; free; deitch.com.
We joined some of the best cultivators in the Emerald Triangle to talk about survival and the current cannabis market and beyond.

BY JIMI DEVINE

At this year’s third in-person edition of Meadowlands, L.A. Weekly had the opportunity to lead a discussion on the regenerative farming supply chain and the work to preserve small craft cannabis farmers in California. The panel included great local takes from Moon Made Farms, HappyDay Farms and Equilibrium Genetics. Representatives from the manufacturing and retail side chimed in as well.

The conversation started with the perils of being a farmer that cared about the land trying to make it through a pandemic. “It’s really been just going back to basics to really balance the time on the farm with the time actually spent being in connection with downstream partners, with fostering relationships, being in touch and being honest. I’d rather just have my hands in the dirt,” HappyDay Farms founder Casey O’Neill told the crowd. HappyDay Farms has won the Emerald Cup’s regenerative farming award.

O’Neill went on to admit all those things keeping him out of the garden over the last 18 months were just a part of the journey. He felt that over the pandemic, the lack of on-the-subject gatherings equated to a lack of breath in the wider effort to create the best industry possible for small craft farmers moving forward. He called the weekend with his peers fostering the effort together in person a lung full of fresh air.

Moon Made Farms founder Tina Gordon told the crowd she learned a lot at every step of the process from seed to sale through the pandemic. Her real hopes lie in the idea that the wider collective conscious growth in society as people worked to better themselves during lockdown would transcend to those people hunting down the cannabis with the most positive impact on the ecosystem it was grown in.

From the retailer’s perspective, longtime San Francisco dispensary owner Martin Olive believes his staff represents the final link in the supply chain educating consumers on the “why” when it comes to supporting small farms. He argued the work his clientele put into bettering themselves during the pandemic has made it easier to show why they should support farmers like the ones that joined him on stage.

“Think having that intention to show people that there are ways to consume cannabis to support farmers that are growing positive intention. To not just do that through the cannabis, obviously, but also do it with the idea of emotional repairs is something that we promote very heavily and are so very proud to be working with our clients and a lot of intentional cultivators that grow in that mindset,” Olive said. “And then we take that mindset and educate people off the mountain, and show them this is a really good way to support these craft climbs.”

The conversation moved on to an idea a lot of people argue about: That fewer middlemen in the process would likely result in higher quality products that eventually end up in the consumers’ hands. So just how important is a more effective direct-to-consumer mechanism in California right now to allow these small craft mom and pop farmers to have the best shot possible?

O’Neill noted that in addition to cannabis, HappyDay Farms produces vegetables for the farmers market circuit. He argues in the era before legalization, the relationship-building process across the various produce he grows and cannabis was similar. People would return knowing what to expect. When the cannabis would leave O’Neill’s hands, he knew exactly the quality the prod-
people who didn’t take as much care in the process damaged her work. The consumer doesn’t get to see the full print edition.

Another major topic of the day was the subject of mega-farms in the valley and Southern California continuing to come online, and their impact on the price point for farmers in the market. The hype new staines of each year are devalued by the next one when giant farms attempt to pump out by the literal ton whatever’s hot. The panel weighed in on why it’s important to have cutting-edge genetics to stay ahead of that flood.

Equilibrium Genetics founder Jason Matthys explained that each year, the new hype strains are a bit more related to last year’s. “It’s because there’s a narrower and narrower band of the genome that’s getting used and everything else is being discarded. It’s not just an extinction event of cannabis companies that’s going on, it’s genetics as well,” Matthys said. “That’s been a huge part of my work, just trying to collect as much as I possibly can.”

Matthys explained the things that keep him up at night are seeds from over a decade ago he hasn’t got the chance to pop. “I’m always trying to breed with as much as I possibly can and obviously a portion of that is going to be dedicated to high THC but I’m really trying to do diverse projects.”

O’Neill thinks the current high THC wave is very overrated. He spoke of his days as an Emerald Cup flower judge. The winners would regularly end up testing below 20% THC. Regardless of whatever the numbers said, they were being shown in the best of show. O’Neill mixes in the hype every year but continued to work genetics that have been in his family for 16 years.
Virgin Hyperloop has the following multiple openings at its Los Angeles facilities. Some positions may require some travel to testing faciltiy in Las Vegas.

Civil Engineer I
Data Engineer
Specialist, Analytics
Electrical Test Engineer II
Electrical Engineer IV
Embedded Software Developer I
Engineering Manager
Feedback Motion Controls Engineer
Lead Battery Cell Engineer
Lead Electrical Engineer
Lead Hardware-in-the-
Loop (HiL) Automation Engineer
Lead Process Development Engineer
Lead Battery Management Systems Engineer
Manager II – Controls Systems
Manager II – Software
Platform
Mechanical Analysis Engineer II
Project Manager
Senior Embedded Engineer
Structural Engineering Analyst
Software Developer III
Software Engineer II
Supplier Integration Lead
Specialist Electrical Engineer
Test Engineer II

Worksite: 2159 Bay St.
Los Angeles, CA 90021.

Qualified Applicants mail resume (no calls or emails) to Attn: Daniel Miller, Virgin Hyperloop, 15595 Apex Power Parkway, Las Vegas, NV 89165. Please specify the job for which you are submitting your resume.

LEGAL NOTICES

NOTICE OF PETITION TO ADMINISTER ESTATE OF: Name: Ramiro Aldama CASE NUMBER: 21STCP06888

To all heirs, beneficiaries, creditors, contingent creditors, and persons who may otherwise be interested in the will or estate, or both of: Ramiro Aldama

A Petition for PROBATE has been filed by: ALDO ALDAMA in the Superior Court of California, County of: Los Angeles.

The Petition requests that: Alado Aldama be appointed as the personal representative to administer the estate of the decedent.

The petition requests authority to administer the estate under the Independent Administration of Estates Act. (This authority will allow the personal representative to take actions without obtaining court approval before taking certain very important actions, however, the personal representative will be required to give notice to interested persons unless they have waived notice or consented to be the proposed action.) The independent administration authority will be granted unless an interested person files an objection to the petition and shows good cause why the court should not grant the authority.

A hearing on the petition will be held in this court as follows:

Date: November 17th, 2021
Time: 8:30 am
Address of court: 1111 Hill St., Los Angeles, CA 10012

If you object to the granting of the petition, you should appear at the hearing and state your objections or file written objections with the court before the hearing. Your appearance may be in person or by your attorney.

If you are a creditor or a contingent creditor of the decedent, you must file your claim with the court and mail a copy to the personal representative appointed by the court within the later of either 15 days from the date of first issuance of notice to the general personal representative, as defined in section 68611 of the California Probate Code, or (2) 60 days from the date of mailing of personal delivery to you of a notice under section 6052 of the California Probate Code. Other California statutes and legal authority may affect your rights as a creditor. You may want to consult with an attorney knowledgeable in California law.

You may examine the file kept by the court if you are a person interested in the estate, you may file with the court a Request for Special Notice (Form DE-1544) form of the filing of an inventory and appraisal of estate assets or of any petition or account as provided in Probate Code section 1250. A Request for Special Notice form is available from the court clerk.

ORDER TO SHOW CAUSE FOR CHANGE OF NAME CASE NUMBER: 21STCP05989

PETITION OF: Hansell, Ronaldinio, Perez Ixchop FOR CHANGE OF NAME To All interested Persons:

1. Petitioner: Hansell, Ronaldinio, Perez Ixchop

Hansell Ronaldinio Perez
2. COURT ORDERS that all persons interested in this matter appear before this court at 10:00 am on November 17th, 2021 Time: 8:30 am Dept: 29
3. A copy of this Order To Show Cause shall be published at least once each week for four consecutive weeks prior to the date set for hearing on the petition in the following newspaper of general circulation, printed in this county: LA Weekly.

DATE: October 18th 2021
TIME: 10:00 am
DEPT: 74
ROOM: 295

The address of the court is: SUPERIOR COURT OF CALIFORNIA, County of Los Angeles STANLEY MOSK COURTHOUSE, 111 North Hill Street, Los Angeles, CA 90012. MAILING ADDRESS: SAC.

If no written objection is timely filed, the court may order the change of name without a hearing.

WARNING:

Making a false or fraudulent claim is a felony subject to 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.

SECURITY GUARDS NEEDED

Rio Gentlemen’s Club - 13124 S Figueroa St, Los Angeles, CA 90061 $18 to $20 an hour. Outside security needed for patdowns, ID checks and monitoring parking lot of the club. Please contact Dave Carlson at Rmckinney@jjmfirm.com

Goldendoodles Standard, Red Standard Poodles. First Vaccines and deworming. Excellent therapeutic family dogs. please text or call Lisa 424-227-2646. Instagram @redpoodlesndoodles

LIVE-IN DOMESTIC COUPLE

Looking for a legal, honest, vaccinated, energetic live-in proactive couple in WLA area (2 acres, 3 adults, animals, informal lifestyle). Job requirements: housekeeping, handy person skills, cooking, chauffeuring, and car maintenance. English speaking, non-smoking, and experienced with solid references.

Work 5 days a week. Tue-Sat, competitive salary + benefits.

Serious inquiries only please. Please send resume or work history and qualifications to April at amarkresumes@gmail.com.

IDM/EDM ARTISTS NEEDED. Contact: idm-edm.com