

# LAWEEKLY

THE SEXIEST DINNER DATE  
NIGHTS IN TOWN

HORROR-PUNK ACEY  
SLADE'S FRIGHTFULLY  
GOOD COFFEE

ART & STORY BOOKS FOR  
FOODIES

FEBRUARY 24 - MARCH 2, 2023 / VOL. 45 / NO. 16  
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THE BEST OF HOLLYWOOD EATS

BY MICHELE STUEVEN

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# GO EDITORS' PICKS

## ARTS

### THURSDAY, FEBRUARY 23

**Adrienne Kennedy and Monty Cole: Etta and Ella on the Upper West Side at REDCAT.** Kennedy captures the Black experience in America in the 20th century with a trademark embrace of symbolism, lyricism, and mythic figures. In this world premiere production, Etta and Ella Harrison are talented academics on the Upper West Side—as well as sisters and rivals. Director Monty Cole employs a cinematic approach to this intricate blend of monologue, dialogue, voiceover, and prose in a work that is part experimental play, part narrative thriller. *631 W. 2nd St., downtown; Thursday-Saturday, February 23-25; Saturday's performance will be livestreamed; \$25; redcat.org.*

**Our Truths, Be Told at LA Center of Photography.** In honor of Black History Month, LACP hosts a pop-up exhibition curated by LA-based Director/Photographer Kawai Matthews. Each artist shares a narrative they want the world to know, as photographers, collage artists, filmmakers, projection and mixed media artists, and more, stitch together a spectrum of visual stories. "Through this exhibition, we get up close and personal with the phenomenon and power of co-existing truths, perspectives and interpretations. No story is the same, and yet, we find oneness, connection and ourselves through the artists' stories told. *Sovern, 5757 W. Adams Blvd., West Adams; Opening reception: Thursday, February 23, 7-10pm; free; lacphoto.org.*

### FRIDAY, FEBRUARY 24

**Picasso at the Lapin Agile at The Ruskin Group Theatre Co.** Steve Martin's long-running Off-Broadway absurdist comedy places Albert Einstein and Pablo Picasso in a Parisian cafe in 1904, just before the scientist transformed physics with his theory of relativity and the celebrated painter set the art world afire with cubism. As a writer, the iconic comedian plays fast and loose with fact, fame, and fortune as these two geniuses muse on the century's achievements and prospects, as well as other fanciful topics. "A surreal sur-



REDCAT  
*Etta and Ella  
on the Upper  
West Side*  
Photo by  
Rafael  
Hernandez

prise patron to join the merriment is a charismatic dark-haired singer, time-warped in from a later era... *3000 Airport Ave., Santa Monica; Performances February 24 - April 2; \$20-\$35; ruskingrouptheatre.com.*

### SATURDAY, FEBRUARY 25

**Mulyana: Modular Utopia at the USC Fisher Museum of Art.** "The Indonesian artist's first solo museum exhibition in LA features their large kinetic environments composed of intricately constructed, knit modules of marine life sculptures that vividly portray an unadulterated underwater world. Mulyana's diverse art practice centers on the themes of sustainability and human flourishing. His studio is based in the town of Yogyakarta, Indonesia, he collaborated with a community of transgender women to execute these monumental soft-knit and crocheted sculptures—testaments to human endurance and imagination. *823 Exposition Blvd., downtown; On view February 25 - April 13; free; ysher.usc.edu.*

**LA Photoscape at CMay Gallery.** A group exhibition that explores the notion of landscape in LA, through the work of six LA-based photographers, curated by Carl Berg. LA, one of the most photographed and filmed cities, has caught the interest of many artists, photographers and filmmakers for over 100 years—and at this point is probably best known through their interpretations rather than its reality. A widespread metropolis, it does not reveal itself quickly and it can often take years before one really understands it, if ever. *5828 Wilshire Blvd., Miracle Mile; Opening reception: Saturday, February 25, 4-7pm; On view through April 1; free; cmaygallery.com.*

### SUNDAY, FEBRUARY 26

**MILATIDO: Nuestro Árbol at ICA LA.** "The continuation of Nuestro Árbol (Our Tree)—a year-long cultural project examining our roots and our evolutionary growth into active, creative individuals in the world. Organized and led by artist Mercedes Gertz in collaboration with the youth community organization MILATIDO, visitors participate in grounding exercises, enjoy a meal, and contribute to the creation of Nuestro Árbol (Our Tree) with photographs, drawings, and other ephemera. All ages are encouraged to participate. Nuestro Árbol began on December 11, 2022 at ICA LA's annual Posada Family Festival and will culminate at the Posada in December 2023. *1717 E. 7th St., downtown; Sunday, February 26, noon-3pm; free; theicala.org.*

**Directing Frame by Frame: Guillermo del Toro and Mark Gustafson at The Wallis.** An evening exploring the fascinating world of stop-motion animation with key members of Guillermo del Toro's Pinocchio. Learn how each frame was handcrafted from the ground up by the talented artists who created the puppets and brought them to life frame by frame. Hear from del Toro, director Mark Gustafson, director of character fabrication Georgina Hayns, and animation supervisor Brian Leif Hansen about their experience directing "in four hands," to create this stunning contemporary rendition of a classic favorite. Immediately after the show, stay for a reception to celebrate animation. *9390 N. Santa Monica, Beverly Hills; Sunday, February 26, 5pm; \$35; thewallis.org.*

### WEDNESDAY, MARCH 1

**Discovering Debussy: Music and Dance at the**

**Colburn School.** An exploration of beloved composer Claude Debussy's rich and imaginative works, including *Syrinx* for solo flute and *Six épigraphes antiques* for piano duo, with dancers from Colburn's Trudl Zipper Dance Institute performing choreography by Jerome Robbins. Maestro James Conlon, LA Opera Music Director and curator of the *Discovering Debussy* series, will provide musical and historical context throughout the performance. *Zipper Hall, 200 S. Grand Ave., downtown; Wednesday, March 1, 7pm; from \$30; colburnschool.edu.*

## MUSIC

### FEBRUARY 24-MARCH 2

#### Miss Grit

##### The Moroccan Lounge

New York musician Margaret Sohn started the Miss Grit project as "an outlet for their expression of self." They released two highly rated EPs, and the *Follow the Cyborg* album is out from February 24. Hear it at the Moroccan on Friday. Rocket also plays. *6:30 p.m. on Friday, February 24 at the Moroccan Lounge, \$15, themoroccan.com.*

#### Vio-Lence

##### Whisky A Go Go

Robb Flynn may have formed Machine Head long ago, but original Bay Area thrashers Vio-Lence have kept on trucking. Sean Killian is still singing, while bassist Christian Olde Wolbers, best known for his stint in Fear Factory, has joined the ranks. Expect ferocity at the Whisky. *Violent by Nature, Fatal Prophecy and Corrupt* also play. *7:30 p.m. on Saturday, February 25 at the Whisky A Go Go, \$40 whiskyagogo.com.*

#### Arca

##### Belasco

Venezuelan experimental electronic artist Arca released *Kick* at the very end of last year—a fan-voted compilation of the five album *Kick* project. She's been active since 2011 and she put out her debut album, the excellent *Xen* in 2014. You truly truly never know what you're gonna get from Arca, and that will likely hold true at the Belasco at the weekend. *9 p.m. on Saturday, February 25 at the Belasco, \$150+, concerts.livenation.com.*

#### China Crisis

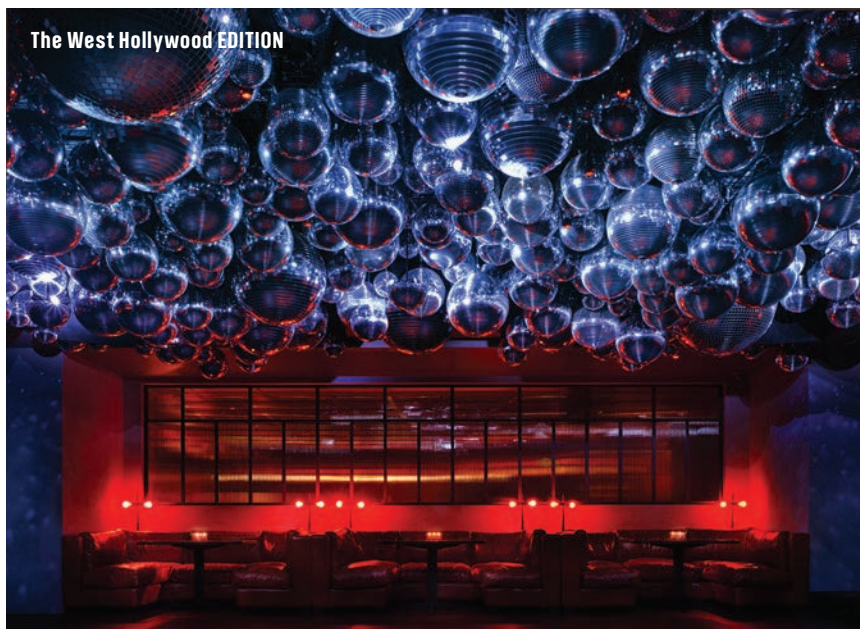
##### Zebulon

English new wave band China Crisis have been kicking around since 1979, putting out brilliant early records like *Di-cult Shapes & Passive Rhythms*, and *Working with Fire & Steel*. "The mid-'80s brought more commercial success, though the quality never dropped." "Zebulon show will be a chance to revisit all that. Always You also plays. *Thursday, March 2 at Zebulon, \$24.72, zebulon.la.* [L]

# HOLLYWOOD EATS

And the winner is...

BY MICHELE STUEVEN



**A**wards season is shaping up to be a welcomed year of glam with new and familiar names gracing ballots across Hollywood and a welcome nod to multigenerational talents. In a clip that has circulated on Twitter from last week's Oscar luncheon, Steven Spielberg, nominated for his semi-autobiographical film *The Fabelmans*, was overheard praising Tom Cruise's blockbuster *Top Gun: Maverick* telling him: "You saved Hollywood's ass."

It's a season of stargazing, celebrations and being seen for A-listers and civilians alike. Here are our top 10 picks for the Best of Hollywood Eats.

**Steak 48:** The Mastro brothers Jeffrey and Michael have done it again with what is a personal best in the heart of Beverly Hills. This elegant steakhouse with hidden private dining nooks, as well as stunning restaurant and bar, features an in-house butcher shop and a custom raw bar on full display through the glass-enclosed open kitchen.

There are 28-day wet-aged steaks custom cut by Steak 48's three in-house butchers, as well as colossal shrimp, Alaskan king crab, Maine lobster, and freshly shucked oysters. The 3,000 bottle wine vault is a stunning backdrop to discreet enclosed booths, with an old-

school Beverly Hills feel, perfect for any A-lister to fly under the radar.

In addition to prime steaks and chops, other menu standouts include Chef Eddie's Potatoes, which is like a potato lasagne with caramelized onions, and the crispy shrimp in Thai chili sauce. The wagyu beef tartare with deviled egg mousse is excellent.

**Fanny's at The Academy Museum of Motion Pictures:** The museum is full of buzz and events this time of year as celebrities and museum visitors merge. At the heart of it all is Fanny's, named after legendary entertainer Fanny Bryce. Every year there's an Oscar-themed lineup of cocktails. Conceived by bar program director Marisa Mercado, these drinks will be available till the end of March:

*All Quiet On The Western Front* - Blanco tequila, Cointreau, cardamon, coffee foam

*Avatar: The Way of The Water* - Gin Sochu, ginger, sesame, lime

*Elvis* - Peanut bourbon, banana oleo, Montenegro

*Everything Everywhere All At Once* - Gin, campari, Acqua di Cedro, Grand Marnier, lemon oil

*Tár* - Vodka, Pastis, cucumber, celery, black pepper, garlic, extra virgin olive oil



*The Banshees of Inisherin* - Irish Whiskey, mango brandy, grapefruit IPA

*The Fabelmans* - Simms, strawberry, orange, ginger, Fernet

*Top Gun: Maverick* - Aged rum, maple verjus, lime, bitters

*Triangle of Sadness* - Rum blend, pineapple, coconut, cinnamon, Campfire

*Women Talking* - Mezcal, byrrh, vermouth, lemon, egg white

**Olivetta:** Arguably the most beautiful dining room in Los Angeles, don't be surprised if you look over at the next booth to find canoodling couple Ben Affleck and wife Jennifer Lopez. Marissa and Matt Hermer's sumptuous 150-seat bungalow in West Hollywood featuring Mediterranean fare is an A-List draw. There's plenty of pasta to break the fast,

like radiatori with all day lamb bolognese or rigatoni with arugula cashew pesto, perfectly paired with a shaved fennel salad with lemon and parmesan. The caviar chips and dip with a glass of champagne are an award-winning splurge.

**Best Brunch: Ardor at West Hollywood Edition:** Plenty of star sightings are to be had at Michelin-Starred Chef John Fraser's laid-back vegetable-forward, hyper-local focused *Ardor*. The generous prix fixe \$85 menu includes the selection of a house-made pastry basket, signature milk bread, carrot gravlax tartine, vegetables with bean dips, seafood platter and crispy shortbread croquettes for the table. Main course choices include a waffle board, salmon benedict, a mind-blowing waffle fried chicken breast on the bone,



retractable awning for year-round dining. The dramatic cocktail program is aligned with the earth's four elements: earth, fire, air and water, like a flaming solstice made with el tsoro blanco, passion fruit, tri-pepper juice, lemon and Mandarine Napoleon cognac. There's an extensive raw bar menu that includes a refreshing ceviche blanco artfully composed with white fish, red onion, habanero, lime and citrus supremes which can also be ordered in a vegan version. Other highlights of the immersive dining experience include surf-and-turf options like striped bass and pollo asado.

**Mezzanine Sushi:** Hidden upstairs at Palihouse West Hollywood, Mezzanine Sushi is an intimate and comfy sushi bar that offers one of L.A.'s best sake selections, Japanese finger foods and exquisite pressed sushi. A cozy and dimly lit hideaway, selections range from bacon-wrapped shimeji mushrooms or asparagus and a seafood pancake to plenty of rolls and nigiri and udon with clams and garlic and a chicken katsu sandwich. The downstairs bar and lobby lounge are charming and inviting, a comfortable spot for breakfast, happy hour or a night cap.

**Grandmaster Recorders:** David Combes and Grant Smillie's three-year journey of transforming the historic Grandmaster Recorders studio in Hollywood's vinyl district has resulted in one of tinseltown's celebrity hotspots. The Aussie team behind E.P. & L.P. and the Strings of Life cafe, alongside husband and wife chef team Monty and Jaci Koludrovic, have turned the famous recording studio into a rock 'n' roll-inspired 15,000-square-foot multi-level venue in the heart of Hollywood.

On the ground level, in what used to be the studio where Gwen Stefani re-



tion for a plant-forward diet stands at the forefront of Ardor's menu," Fraser tells L.A. Weekly. "With Southern California's favorable climate and abundance of farmer's markets, we have access to a plethora of fresh produce. We take advantage of these top-notch ingredients to create elevated versions of classic dishes, such as our Raw Cauliflower Cacio E Pepe and Carrot "Gravlax" Tartine."

If brunch is a little too early for you, **Sunset at Edition** is the hotel's super hip dance and nightclub with a bar program that will leave you starstruck

**Casa Madera at The Mondrian:** One of the newest additions to the Sunset Strip, the Mayan Riviera-inspired Casa Madera is a multi-sensory spiritual experience, where Hollywood goes to get its chakras in order. Hints of incense float through the 8,000-square-foot indoor/outdoor oasis, as dancers sashay through the dining area at the subtle drumbeats of strolling musicians.

The ultimate in dining under the stars, Casa Madera's large centralized bar separates al fresco tables and booths from two indoor dining rooms and a private dining room. Converting from day to night, outdoor spaces are entirely covered by a

omelets and steak frites.

What really sends this brunch over the top is the custom dessert buffet that includes 15 different items and varieties including chocolate cherry mousse cake, white and dark chocolate lollipops,

raspberry ganache and vanilla macarons, cheesecake with blueberries, vanilla crème brulee, popcorn mousse, raspberry and mango tarts, and vanilla-strawberry shooters.

"As a California native, my apprecia-

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corded The Sweet Escape and Weezer put the final touches on Make Believe, Studio 71 is a cocktail bar, lounge and live music venue. A massive functioning disco ball, salvaged from Dancing With The Stars, looms above. The rooftop bar offers vistas of Hollywood and its iconic sign, which turns 100 this year.

Italian and California influences with a touch of Aussie flair co-mingle on the menu. For starters, the insalata di pesce is a stunning mosaic of Baja tuna, pickled persimmons, radish, caviar and crunchy schmalz sourdough croutons. The burrata with truffle and burnt honey is highlighted by a version of the glorious S.O.L. crunchy chili sauce. For a winning score, top the evening off with a nod to the studio and crack open the Weiss Ebene chocolate tiramisu single.

**Nice Guy:** The intimate, reservations-only restaurant and lounge drips of old Hollywood mafiosi charm. Somewhere between a restaurant and private club you'd find in GoodFellas, The Nice Guy is as famous for its celebrity sightings as its Molinari meatballs in a spicy tomato sauce. Other highlights include Lew's chicken piccata, chicken and eggplant parm.

**Honorable Mention - Mother Wolf:** Evan Funk's latest restaurant in the stunningly redesigned Citizen News Building

is the hottest ticket in town. If you want to rub elbows with the Obamas and pretty much every A-lister in Hollywood over exalted Roman pizzas and pastas, this is the place. Reservations are nearly impossible to wrangle, but worth it if you can wait a few months to get a table before 9:30 p.m. However, a current battle over the restaurant may even put those reservations in jeopardy.

**For Fabelman Fans:** If you haven't seen the film yet or want to re-enjoy it in the theater, take in a fun afternoon devoted to The Fabelmans, Steven Spielberg's auto-biographical film that has garnered seven Academy Award nominations including best picture. Catch an early showing at the AMC Century City (or stream at home) and have a brunch of potato latke and eggs or an early edamame falafel burger dinner at Leah Adler's Milky Way in nearby Pico-Robertson.

Portrayed by Michelle Williams in the film as Spielberg's mother, Adler' paintings grace the walls, her own classical piano music that was taped years ago plays throughout the restaurant, and original Spielberg family films of camping trips reflected in the film and cooking in the kitchen are displayed in LeeLee's corner of the kosher restaurant. You will leave feeling like a real mensch. [L]

MUSIC

# FRIGHTFULLY GOOD COFFEE!

Horror-punk Acey Slade Starts a Catfight

BY BRETT CALLWOOD



**T**he loss of income due to the COVID lockdowns clearly had a devastating effect on many, many people and industries. Musicians were left scrambling as touring shut down for a couple of years, and the public having already decided that it wasn't going to be paying for recorded music anymore. Some did streaming concerts, GoFundMe's were set up, merch drives were held. People did what they could. Acey Slade started a coffee company called Catfight.

Slade has been a beloved figure in rock 'n' roll circles for many years. He first burst into the public spotlight as a member of horror-glam band the Murderdolls, alongside vocalist Wednesday 13 and late Slipknot man Joey Jordison. He later had a punky band called Trashlight Vision, and he played with Joan Jett & the Blackhearts. He's currently a touring guitarist with the reformed Misfits, and he's about to go on tour with

industrial-tinged metal band Dope. So he's been around, but what made him want to start Catfight?

"I had a couple of different coffee ventures previous to COVID breaking out three years ago," Slade says. "When COVID broke out, some people thought that it would just be a bump in the road for three months, but it's like, you can't have a bump in the road for three months without it affecting the remainder of the time. I was pretty clear, I thought it would last longer. Musicians always have to have an additional form of income — you just can't rely on music money these days. So my wife Mei-Ling and I started Catfight Coffee out of the necessity of tours being canceled and the inconsistency of music normally."

It all goes back, Slade says, to when he was a kid in Pennsylvania, and an Italian restaurant opened near his house. When the owners gave him a taste of

espresso and he loved it, even in his tender years, his lifelong affection for coffee was up and running.

"As long as I can remember, I've loved coffee," he says. "Where this started to become an idea was when I was playing with Joan Jett. We were afforded the luxury in a band like that of not having to set up our own gear, and really not having anything to do until soundcheck at about 6 p.m. So that left the whole day with nothing to do. It's like, I know where the cool places are in New York, L.A. and Chicago, but I sure don't know

the Crimson Ghost," he says. "I'm not a big fan of flavored coffees normally, but we had done a red velvet one for Valentine's Day and it was a banger. It was so good. So when thinking about the Misfits — Crimson Ghost, crimson roast — red velvet was a no-brainer. With the Murderdolls one, our big single was a cover of [Billy Idol's] 'White Wedding,' so white chocolate. All the flavors that we pick are in the natural wheelhouse of what coffee tastes like. The band certainly drank a lot, so maybe it should have some rum in there. Raspberries — red was a big color in the band. So a lot of thought does go into the taste of the coffee versus the brand that it's paired with."

Away from music but "on brand" with the horror theme, Catfight also scored a licensing deal with the *Evil Dead* movie and TV franchise. Need a demonic brew? Groovy!

"Evil Dead was a little bit of a challenge just because they're extremely protective of the assets, the branding and everything," Slade says. "Getting the contract wasn't too hard, but as far as nailing down how the bag should look and all that stuff, that was harder — and I respect that. The Evil Dead people were very picky about Bruce (Campbell)'s image. Bruce was very picky about it, and I like that because it makes me feel better about the fact that they let me use that license. 'We don't just give it out to anybody.' Evil Dead was certainly very picky."

Slade says that he has plans for future coffee collabs, but that he doesn't want Catfight to be solely known as a company that makes music/movie brews.

"We're probably going to move away from that a little bit in the coming years," he says. "We have some fun ideas that we want to do. But any time you put your personal branding in front of the branding of the company that you're trying to start, I think you're asking for trouble. We're using the branding of Misfits, Alice Cooper and Murderdolls to get people through the front door of Catfight, (but) we want Catfight to be its own thing. If all you're doing is band and movie coffees, nobody cares about your identity. It's like being a cover band."

Slade is about to embark on the Rise of the Machines tour with Dope and alongside Static-X and Fear Factory. He's open to playing with the Murderdolls again, but there's no news at present. And he's on call with the Misfits. The one thing he can rely on, and control with his wife, is Catfight.

The man does make a bloody good cup of coffee.

For more information, go to [catfight-coffee.com](http://catfight-coffee.com). ☑

where the cool place is in North Dakota. I would look on Yelp for where the cool coffee places were because, 1) I wanted a great cup of coffee, and 2) usually where the independent coffee places are is where the used record stores and instrument stores are. Independent coffee shops are kind of the hub of artistic culture, I think."

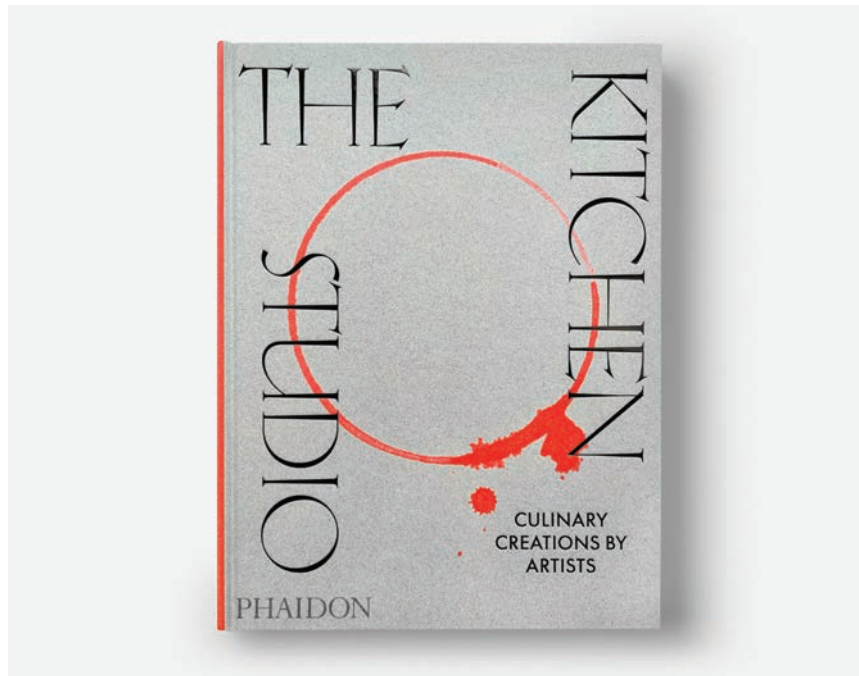
There's no cool story behind the company name — Slade and his wife simply came up with a moniker that suited their brand. And the guitarist's history working in music, marketing and promotion proved invaluable when he started branding this new venture. Catfight has three music-themed coffees available for purchase — Murderdolls and Misfits brews, plus an Alice Cooper coffee, too. So the big question is, how did Slade decide what the sounds of those bands tastes like?

"For the Misfits one, the mascot is

ART

# ART & STORY BOOKS FOR FOODIES

BY SHANA NYS DAMBROT



When someone is a talented chef, folks say “they are an artist in the kitchen.” But sometimes, there’s literally just an artist making food, in the kitchen—or an artist thinking about and depicting food in creative, spiritual, narrative, documentary, aesthetic ways, even portraiture; or an artist considering the role of food in their own personal ancestry; or a foodie pursuing a visually compelling, story-rich perspective on centuries of world history that starts where everything starts: with breakfast. Here are three beautiful books for the art-loving gastronomers in your life, recipes included.

***The Kitchen Studio: Culinary Creations by Artists* (Phaidon)**

Is it a cookbook or an art book? It’s both and it’s neither. A diary, a sketchbook, an exhibition in bound-pages form... The Kitchen Studio explores in words and pictures the personal relationship to food of more than 70 contemporary artists from around the world and across the full spectrum of styles and genres. Photography, painting, performance art, sculpture, de-

sign, social practice, video, and conceptualism are all on the table (pun intended) as some of the most intriguing figures in visual art contribute not only recipes—with varying degrees of functional specificity from hyper-detail to abstract gesture—but also images, ranging from crisp, bright food porn to interpretive evocation and stage directions. In ways both on brand and totally unexpected, each artist reveals a bit about themselves—as a person and an artist.

Charles Gaines (Southern-Style Candied Yams, there’s a whole recipe but he also made organic, math-based sculptures out of the goopy starch cubes, as he does); Lyle Ashton Harris (Lyle’s Greens, dedicated to his grandmother); Vik Muniz (Ravioli all’Uovo, a notoriously finicky recipe to master, along with some Picasso still life paintings of meals); Eamon Ore-Giron (Pachamanca—The Northern Soul Remix, a step-by-step ceremonial guide to community cooking); Martha Rosler (Patriotic Jell-O Salad, pretty sure it’s ironic and also she’s got toy soldiers inside the mold); Nicolas Party (Two Cherries, it’s really a poem about walk-

ing around the countryside looking for a cherry tree). Fallen Fruit (How to Make Jam, the group known for working with organic edibles in community offers a riotous semi-instructional mood-board collage); Kehinde Wiley (Thieboudienne, the national dish of Senegal); Laura Wilson (The Humbrova, a pavlova-type meringue with its own cracking hammer); Olaf Breuning (Fake Japanese Breakfast, a series of naughty vegetables and staged pareidolia); Olafur Eliasson (Food Pigments on Studio Sourdough, reflecting his studio’s well-known in-house kitchen practices in prismatic, edible science experiments); Carsten Höller (The Brutalist Kitchen Manifesto, oddly, just what it sounds like—an ingredients-honoring, minimalistically plated, rules-based way of existing in food); and Abraham Cruzvillegas (Guacamole, decolonialized). phaidon.com

***Embrace (In Gratitude and Generation 1.75)* by Rohina Hoffman** (Schilt Publishing)

Photographer Rohina Hoffman explores aspects of her family heritage and its current reality through the nuanced, poetic contemplation of that most universal of languages: food. A metaphorical journey connecting her roots to daily rituals and family meals, sensitively designed by Caleb Cain Marcus, in *Embrace*, Hoffman, who also contributes writings in English and Hindi, combines two photographic projects—*In Gratitude* and *Generation 1.75*. Born in India in 1968, Rohina was raised by her grandparents until age 5, when she was reunited with her parents in America. *Generation 1.75* is a poetic conversation about the intensely in-between identity of being neither first nor second generation, awash in memories of past places and other lives, but nevertheless thoroughly American. *In Gratitude* is much more concrete, but no less focused on family.

During the initial and lengthening lockdown phase of the pandemic, Hoffman did what every artist was forced to do—express and process their experiences with whatever materials were at hand, finding new ways to tell the strangest story in the world. For Hoffman, food and family became both the literal subject of her images, and the metaphorical subject of her narrative. In a charming game of dress-up and conscious eating, Hoffman had her husband and children play with wardrobe styling before posing, ceremonially still, with a single ingredient of their evening meal in its whole, natural glory. Scabby, green-leaved, pendulous beets and a man in pastel hospital scrubs; a wiccan bunch of spiky rosemary and a girl with an aura of the bright and clean; a voluptuous squash and a woman in a cozy cashmere wrap; silly, sunny carrots against a gingham dress and

thick braids; an onion and a slinky evening gown cry their tears together; a single juicy peach and a lively, optimistic animal print with a “do I dare” neckline—each picture tells a story that is both eternally simple with its universal offering, and powerfully fraught with its deeply personal memory. schiltpublishing.com

***Tasting History: Explore the Past Through 4,000 Years of Recipes* by Max Miller** (Simon & Schuster)

Like a lot of people (most people, probably) Max Miller’s lockdown boredom and pandemic work slowdown sent him chasing some pretty deep internet rabbit holes—in his case, the arcane, surreal, surprising, and delightful world of obscure food history. Also like a lot of people, Miller took up cooking. But what sets him apart is the magnificent way in which he combined these things into a single idea: exploring the vast world of global culinary history through not only diligent research, but devoted re-creation—sourcing as close to original artisanal and legacy ingredients as possible, but proceeding with modern culinary tools and gadgets. And then he put it all on YouTube, where all the other at-home, food-curious, at-home, binge-watching aesthetes could follow along. Three years later, *Tasting History* with Max Miller is closing in on two million subscribers.

Like *Julie & Julia* with a little *Indiana Jones* (or maybe *National Treasure*), Miller good-naturedly and with obvious passion shares not only his experiments (some more successful than others) but also his research, by contextualizing his cooking within what he learned along the way about the people, culture, art, holidays, religious and other observations, global trade exploits, and agriculture that gave rise to the culinary traditions he revisits. From ancient Rome and its European and North African influences, to the heights of Ming Dynasty China, Europe in the agrarian Middle Ages and courtly Renaissance, and the fusion cuisines born of empire and immigration, for the lavishly illustrated book version, Miller selected 60 of the most popular and tasty recipes from the series, and presents the originals alongside his own modern versions. For example: Tuh’u, a red beet stew with leeks dating to 1740 BC; Soul Cakes, yeasted buns with currants from circa 1600; Pumpkin Tourte, a crustless pumpkin cheesecake with cinnamon and sugar beloved since 1570; pancakes that haven’t changed much since 1658 (don’t mess with perfection); and samosas that have made mouths water since 1590. With gourmet photography and thoughtful period artwork, the book (and videos) are the perfect way to make history come alive, in your imagination and on your palate. simonandschuster.com



# THE SEXIEST DINNER DATE NIGHTS IN TOWN

BY LINA LECARO



**W**e all know Valentine's Day is amateur night. These days, a lot of us forgo the fuss of trying to get a reservation to a crowded hotspot, even if we're in relationships. Then, long after Feb. 14, we cash in the card and candy we didn't get for a more relaxed night out – a full-on dinner date, with appetizers, dessert and everything, not for some holiday, but for each other. With tight budgets to contend with, we want a night that feels like a treat and a retreat from the world when we spend the money. There's nothing better than a sexy food and drink indulgence with someone you love, lust or hope to feel both for one day (if the Tinder or Bumble connection actually goes somewhere). After a couple years of wonder-

ing if "date nights" could even still be a thing during COVID lockdowns, we appreciate them more than ever. Here, in no particular order, we list 10 of our favorite establishments, old and new, that offer a tantalizing dinner experience you'll want to share, anytime of the year.

A sultry newcomer to Downtown L.A., the sister spot to its popular flagship in Pasadena tops our list for dark atmosphere and exquisite menu presentation. To many, fish eggs remain the ultimate in decadent starter delights, and at **Kaviar**, they take it quite seriously. Used as a component on an array of sushi dishes, it's also the spotlight for the restaurant's Kaluga and "Aureta" caviar items, the later named after co-owner Aureta – entrepreneur and social media star who

has her own brand of luxury caviar and even a chandelier-adorned tasting room at the restaurant to savor it in (alongside Casa Del Sol tequila pairings, which she also partners in). Co-owner and chef John Hans Yeo created a high-end steak menu with a Kagoshima A5 Wagyu and a tomahawk (marinated overnight), both with truffles and truffle butter, gold touches, and caviar elements. They truly go for the gold here – various sushi rolls also are gilded with 24K, and the buttery fish tastes as expensive as it looks. Kaviar

bar and eatery called **Room Number 13** has become the best reason to return again and again, especially with a date. The thematic, old-timey dining spot is entered via a "secret" stairway in the lobby of the escape room building, which leads to its mezzanine, where a red-hued brothel-like restaurant awaits. Vintage velvet couches, deco tables and intimate table and chair set-ups around the balcony provide both a 360-degree view of the haunted "hotel" below and a small stage, which features entertainment from "the Golden Age of Hollywood." We went around Christmas and saw an adorable sequin-costumed pinup girl-esque singing trio, but they also have a popular Frank Sinatra impersonator on Thursdays who'll make you swoon "Oh Frankie!" just like those old cartoons when he croons. Perfect-for-a-pair menu items include a signature charcuterie board with house-cured paté and duck prosciutto or small plates like Tikrokroketes (fried cheese balls with guava dipping sauce), empanadas and shrimp cocktail. Espresso martinis, classic cosmos and old fashioned, and a tart treat known as the Headless Horseman (Ginger, vodka, lemon juice, bitters) lead the list of libations you'll love. Currently, 13 is doing a "Havana Nights" dinner show, serving Latin flair on the stage and the plate. 6633 Hollywood Blvd., Hollywood. [Roomnumber13.com](http://Roomnumber13.com)

**Delilah** might be the definition of atmospheric allure. Since it opened in 2016, the roaring '20s-style supper club remains a staple for a special night out. This is a restaurant to get dolled up and don your sexiest dress and heels for. Dishes range from whimsical appetizers (pigs in a blanket and lobster rolls) to classic entrees like chicken cordon bleu and grilled lamb chops, while drinks reflect the hot spot's embrace of past and present – the Post "Melon" (a vodka and watermelon concoction severed in a wine glass) and the Mary Pickford are just two of the cheekily named libations. Go early for a chill lover's meal, as things get livelier later. Live jazz and/or DJs add to the scene, but this gorgeous space, filled with velvet seats and mirrored-trimmed walls, has its own dazzle before things get loud. We should note here that this building will always hold a special place in every L.A. club-goer's heart as the former Club 7969/Peanuts, past home of dance clubs like Sin-a-matic, Velvet, Michelle's XX Revue and Grand Ville. They've kept the signage out front as a nod, and we appreciate that. 7969 Santa Monica Blvd., West Hollywood. [Delilahla.com](http://Delilahla.com)

The L.A. Asian wonderland known as **Tao** is as big and bodacious and embellished as you'd expect from a Vegas hospitality juggernaut. The two-level space is like a temple, with a 16-foot Quan Yin statue as centerpiece and bodacious



Delilah

Japanese style art throughout. A truly grand staircase leads to a lower dining level that's open and interactive, with a warmth that feels both family friendly and nightlife-y. The menu, developed by Chef Ralph Scamardella offers Asian-fusion dishes with Chinese, Japanese and Thai flavors. Though *LA Weekly's* former food critic gave it a bad review back when it opened, a recent visit showed the place is putting as much attention on the menu as they have on the flamboyant surroundings. It featured a super-fresh selection of melt-in-your-mouth sushi, tangy/crispy orange chicken and tofu, and an epic dessert with a giant fortune cookie and a fortune that read: "Someone is thinking kinky thoughts about you." 6421 Selma St., Hollywood. [hollywood.taogroup.com/venues/tao-asian-bistro-los-angeles](http://hollywood.taogroup.com/venues/tao-asian-bistro-los-angeles)

It has nothing to do with the long-gone Silver Lake fave on Virgil Avenue that was known as *Cha Cha Cha*, but *LA Cha Cha Cha* should be just as beloved at this point. CCC was more tropical-food driven, while this Arts District destination is authentically Mexican – straight from Mexico City in fact, as it is the sister spot to the *Terraza Cha Cha Chá* in Mexico City.

Blue fin tuna and charred octopus tostadas make for perfectly portioned sharers as do seasoned empanadas and crispy churros (shaped into "LA" letters). Cocktails (margaritas rule here obviously) and cuisine is on point, but the main reason to come is the atmosphere. The light-up rooftop setup is romantic to say the least – especially after a couple margaritas or Mezcal drinks... you almost forget you're in Los Angeles. Definitely a good choice for a foodie getaway with the guy or girl you call – or want to call – *amor*. 812 E. Third St., Downtown L.A. [Chachacha.la](http://Chachacha.la)

For L.A. natives and nightlifers, *The*

*Formosa Cafe* has long been a favorite meetup (we met an online date there once and even though a love connection didn't work out, we were happy to visit before it shut down and was subsequently bought by Bobby Green and the 1933 Group). Back then it was more kitschy than sexy. Since 1933's remodel, it's become something else altogether – a sumptuous Asian oasis of red-and-gold splendor that feels both historical and hip. The glamour of its past is front and center these days. The *Formosa* first opened its doors in 1939 and was frequented by the likes of Humphrey Bogart, James Dean and Elvis Presley (Warner Bros. just hosted the official *Elvis* movie party there). From the original red trolley car dining area to the old autographed celebrity photos to original memorabilia seen throughout the restaurant, *Formosa* aims to tell a story about Chinese culture in Hollywood, which is reflected in the food (crispy cauliflower, walnut shrimp, cold peanut noodles, egg rolls, scallion pancakes) and cocktail menu (we like tiki-style drinks like the Mai Tai and Singapore Sling) as well as the exotic decor. 7156 Santa Monica Blvd., West Hollywood. [Formosacafe.com](http://Formosacafe.com)

A modern industrial Japanese dining destination in Downtown LA, *Mrs. Fish* (located in the same building as *Perch*, with the same owners), feels like it could be in Tokyo itself. A mural-covered tunnel and staircase lead to the underground restaurant that has two levels of seating. Every (fish) eye line in the room is backdropped by a gigantic aquarium above the room, filled with large tropical creatures that seem to swim to the beats by DJs who play here often. During our recent date night, the DJ spun a mid-tempo mix of multi-era hits, from James Brown and Michael Jackson to Outkast and Bad Bunny.



The Formosa Cafe

Things seem to get livelier here as the night progresses, but some nights are clubbier than others. Every Tuesday a live band plays from the top level of the restaurant. If the entertainment weren't enough, there's modern Japanese art to see throughout the restaurant. Check it out after enjoying dishes like pork belly skewers, the Oyabun (lobster, beef tatakai, avocado, asparagus and garlic) roll and miso black cod dinner, with inventive cocktails such as the Hattori Hanzo (tequila, lime, shishito and mezcal mist) and the Tsuma (vodka, ginger, passion fruit, yuzu and strawberry). 448 S. Hill St., Downtown L.A. [Mrsfish.com](http://Mrsfish.com)

From club nights to flamenco shows, *El Cid* has long been a place that represents old and new Silver Lake (who can forget the epic Sunset Junction street festival parties of yore?). When Steve and Mitch Edelson bought the place well over a decade ago, they righteously kept things going in an authentic old school S'Lake way, booking longtime neighborhood favorites like Miles Tackett's Funky Sole on Friday and bringing local small stage spectacles like Pleasant Gehman and Shana Lelani's Bell Book & Candle witchy burlesque night to the restaurant [disclosure: we used to do some booking for the Edelsons and deejayed at Candle]. In terms of food, they've got a tasty tapas menu featuring ceviche, sliders and a cheese plate to name a couple options, and potent margaritas to go with it all. Go for a dinner show and stay for the old world charm inside and on the historic patio. 4212 Sunset Blvd., Silver Lake. [Elcidsunset.com](http://Elcidsunset.com)

In the same old school way, we love eating, drinking and dancing at *El Cid* (or *Musso & Frank's*, which we would've included on this list if it wasn't already too crowded most nights), the quaint and classic charm of the equally land-

mark-ish *Micheli's* in Hollywood beckons from time to time, especially when trying pick a fun food place with our significant other. It's simply a must-go when you're looking for a quintessential Lady and the Tramp spaghetti moment, figuratively speaking. The pizza, bread and wine is authentically delicious, and the singing waiters and pianist elevate the cinematic presentation. Of course, the ultimate date move here is a wine bottle purchase – guests get to personalize the bottle with a sharpie before it's hung inside the restaurant as decor and becomes part of the place forever. We've got two there. 1646 N Las Palmas Ave., Hollywood. [Micelis.restaurant](http://Micelis.restaurant)

*Better Than Sex* is a chain restaurant specializing in desserts. We don't usually highlight franchises in our nightlife coverage, but this one was literally created with sexy date nights in mind, and the Hollywood location, opened in 2020 by Patricia and Alan Lopez, clearly understood the assignment. Red walls, provocative art, and an assortment of orgasmic sweet eats (which is all they serve, so if you're looking for a savory meal go elsewhere first) meld together to create a truly seductive atmosphere. The website alone is a tongue-in-cheek R-rated read. It touts chocolate "rimmed" beer and wine and signature cocktails, which always lead to a fun and fanciful sip experience. Specialties such as the Minty Moaner, Love Potion 69, Super Soaker and the obligatory Money Shot, hit the hot themed spot. In terms of "eating out," order up your favorite chocolate guilty pleasure, or fruity, creamy fantasy, with naughty names like the Cookie Nookie Pie, Caress My Carrot, and the Missionary Crisp, then take your sugar high back home and straight to the bedroom. 7166 Melrose Ave. [Betterthansexdesserts.com/location/los-angeles](http://Betterthansexdesserts.com/location/los-angeles) [L]

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Wrist North America Inc. seeks **Inventory Analyst** in Compton, CA. Assist in monitoring and reporting all aspects of the inventory process and helping to identify opportunities to improve efficiency and productivity. Bachelor's degree and experience required. Salary: \$71,000/year. Please mail resume to ATTN: Jerry Mitchell, 1485 East Sam Houston Parkway South, Ste. 100, Pasadena, TX 77503.

MONETIZATION PRODUCER Tencent America LLC has job opp. in Los Angeles, CA: Monetization Producer. Work w/designers to create monetization systems to assist video game publishers w/generat'g revenue from video game prdcts. Salary: \$84,000 to \$94,000 per year. To apply email resumes referencing Req. #PGM49 to us-jobs@tencent.com

Canoo Technologies Inc. is hiring for Torrance, CA & various unanticipated locations throughout the USA: ADAS Platform BSW Linux Engr. Dlv base SW for ADAS. Est. salary range: \$147,410/yr - \$157,410/yr. Supplier Quality Engr. Ensr prts in supply chain are acctly sced. Telecomm Permitted. Trvl reqd 35% (30% domestic, 5% intl). Est. salary range: \$150,000/yr - \$160,000/yr. Battery DRE. Dvlp battry systm cmpnts. Local Telecomm Permitted. 20% domstic trvl reqd. Est. salary range: \$140,000/yr - \$150,190/yr. Vehicle Integration Engr. Wrk on part dsgn, vehicle I/prncpls. Telecomm Permitted. Trvl reqd 15% (domstic).

Est. salary range: \$140,400/yr - \$150,190/yr. CAE Engr (L2): Mnt'r vchle NVH smltions. Est. salary range: \$126,500/yr - \$150,190/yr. Powertrain Engr. Dsgng mchncly frctning eqpmnt. Telecomm Permitted. Trvl reqd 15% (domstic & intl). Est. salary range: \$155,000/yr - \$165,000/yr. Automotive Exterior Designer: Create extrr dsngn cnpts & drwngs to detrmne best prdct. Est. salary range: \$160,000/yr - \$172,730/yr. Embedded SW Engr. Power Electronics: Dsgn, dvlp, maintn embedd real-tme SW for powr convrsn. Est. salary range: \$150,000/yr - \$156,745/yr. CAE Engr (L3): Create strctrl dsngns ensdng crsh safety/vchle drblty. Est. salary range: \$175,100/yr - \$185,100/yr. Electrical Engineering Mgr: Mng'e Elctrol Enng dsngn team. Trvl reqd 35% (25% domstic & 10% intl). Est. salary range: \$181,440/yr - \$198,605/yr. Embedded SW Engr - OTA: Resrch, dsngn, dvlp, tst OS-level sw for dev of EVs. Telecomm Permitted. Est. salary range: \$200,000/yr - \$207,230/yr. Exterior Production Surfacing Mgr: Ld team of modlers to cnvrt

2D sktches into 3D dsngns. 10% Trvl reqd for spller & manfctng site vists. Est. salary range: \$200,145/yr - \$244,145/yr. Mechanical Engr: Dvlp undr-bdy prtion of Evs. Trvl reqd 10%. Est. salary range: \$169,950/yr - \$179,950/yr. To apply, email resume & cover letter to joinus@canoo.com & reference job title. EOE. Principals only.

**Credit Analyst** - TMT. Bank of Hope, Los Angeles, CA. Resp. for spreading financial stmts., loan underwriting, analyz'g, quantitative data, & creating financial models. Bach. in Finance, Business Admin., or rtd. + 2 yrs exp. reqd. Salary: \$70,012.80/yr. Email Resumes: hr\_recruiting\_team@bankofhope.com. Include ref. code TNCA on subject line.

**Fashion Designer** (No. of Position: 2) Req'd: AA in Fashion Design, or rel. \$53,082 - \$55,000/year. Mail Resume: ENK Apparel, Inc. 2425 E. 30th St. Vernon, CA 90058

**Fashion Designer:** Req'd: B.A. in Fashion Design, Clothing and Textiles, or related. \$53,082/year. Send resume to Eesome, Inc., 2701 S. Broadway, L.A., CA 90007

**HR Specialist** (policy). Rsch laws & regls; Rev & analz HR guidelines, policies, & rules of co. are in compl w/ laws & regs, & rep to HR mgr; Prov employee relat. ass't & co. policy guidance for empl-relat. inq's from employees; & Assist HR mgr in present train sessions. BA in Biz Admin, Pol Sci., or rel. \$940/wkly. Send ltr/res to: HR, H Mart Logistics Inc., 8550 Chetle Ave. Suite B., Whittier, CA 90606.

**Application Development Associate Manager** (Accenture LLP; Los Angeles, CA): Develop or update project plans for information technology projects, including project objectives, technologies, systems, information specifications, schedules, funding, and staffing. Must have willingness and ability to travel domestically approximately 80% of the time to meet client needs. Multiple Positions Available. For complete job description, list of requirements, and to apply go to: [www.accenture.com/us-en/careers](http://www.accenture.com/us-en/careers) (Job# R00144294) Pursuant to the California Transparency Bill, the offered wage for this role is \$121,742.00 per year. Equal Opportunity Employer - Minorities/Women/Vets/Disabled.

**Software Engineers II** with Rivian, LLC in Venice, CA. Create client-sde applictns along the custmr jurny that mge frm byng merch, confngng vehcls, to schdng servcs. RQMTS: Bach deg or forgn equiv in Comp Sci, Software Engrg, or a clsy rtd fld & 2 yrs of exp wrking on JS framework incldng JavaScript/ES6 & React. Exp must incl: Bldng large scale entprse grde systms in the software industry; Restful APIs, Node, & Webpack; Wrking w/ caching, security, prvcy, & CI/CD princpls; Wrking w/ A/B tst scenarios; & Agile Dvlpmt & SCRUM. Salary Range: \$121,000 - \$139,000/yr. Email resume to Rivian, LLC, Attn:

Mobility, Job Ref #: SEI22SW, hrmobility@rivian.com.

**Service Design Managers** with Rivian Automotive, LLC in El Segundo, CA. Engage in dsngn charrettes, convrstns, pin-ups, & presentations. RQMTS: Mast deg or forgn equiv in Architecture or a clsy rtd fld & 3 yrs of exp in architecturl & interior dsngn. Exp must incl wrking w/ Revit, AutoCAD, Adobe Photoshop & InDesign; Rendering scnes & dsngn studies w/ Enscape; Creatng architecturl drawing sets; Coordinatng MEP & Strctral drwing sets; & analyzng & intrprting zoning codes from differt city jurisdctions. Salary Range: \$121,000 - \$139,000/yr. Email resume to Rivian Automotive, LLC, Attn: Mobility, Job Ref #: SDM22SML, hrmobility@rivian.com

**Senior Manager, Treasury Management Systems** (Mult Pos), PricewaterhouseCoopers Advisory Services LLC, Los Angeles, CA. Provide advisory & cnstng svcs focused on devlpng intrgrd solns for Treasury & Fin activities at multnatl corp, across all industry sgmnts. Req Bach's deg or foreign equiv in Bus Admin, Acct, Fin, Econ or rel + 6 yrs of wrk exp, of which 5 yrs mst be post-bach's, progrsv rel wrk exp; OR a Master's deg or foreign equiv in Bus Admin, Acct, Fin, Econ or rel + 4 yrs rel wrk exp. 80% telecommng permitted. Mst be able to commute to designated local office. Trvl up to 80% req. Salary: \$194,000 - \$194,000/yr. Apply by email at [US\\_PwC\\_Career\\_Recruitment@pwc.com](mailto:US_PwC_Career_Recruitment@pwc.com), referencing Job Code CA3600.

**Fashion Designer:** Req'd: B.A. in Fashion Design, Design, Fine Arts, or rtd. \$53,082/year. Send resume to Final Touch Apparel Inc, 4801 Pacific Blvd., Vernon, CA 90058

**IT Infrastructure Specialist:** HS diploma & 4yrs IT Infrastructure Dvlpmt exp. req. \$71,240/yr, F/T, Res: Young Pil Lim, Newgens, Inc., 14241 Foster Rd., La Mirada, CA 90638

**Manager.** (Los Angeles, CA) Manage HEOR studies. Master's and 12 months experience required. Mail resume to BluePath Solutions Inc, 1640 S Sepulveda Blvd, Suite 207, Los Angeles, CA 90025. Wage: 149,738.08/year.

**Patient Coordinator:** Bachelor's in Any Major req. \$46,010/yr, F/T, Res: Young Yi Park, Sierra Home Healthcare Services, Inc., 1063 N. Chicago St. Los Angeles, CA 90033

**MANAGEMENT ANALYST** Solestage Inc is seeking a Management Analyst to analyze business operations data and help increase business efficiency. Req. Master's degree in Business Management, Analytics or a related field. Able to use Excel, Powerpoint, Keynote, Shopify, Worksite. City of Industry, CA. Send Resume: HR, 17651 Railroad St., City of Industry, CA 91748.

**QA Automation Engineer** (Altruist Corp. HQ in Culver City, CA): Assist w/automations suite for regression tests & Funct testing suite.

Identify/assist w/reducing bugs. Requires: Bachelor Comp Sci, Eng, or rtd quant plus 5yrs exp as SW Engineer or in field sw engineering field. FT telecommuting is ok. Some travel to HQ. Salary range \$147,000 - \$192,000/yr. Apply via email careers2@altruist.com & specify job code: K291989K.

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**Associate Partner Positions** avail w/ McKinsey & Co, Inc. US in Los Angeles, CA. Lead engagements for clients incl. leading teams of engagement mgrs (EMs) & associates. Req's Master's in Bus Admin, Fin, Econ (or non-bus adv degree) & 3 yrs of exp, 1 of which must be at Engagement Mgr level w/ a major top-tier int'l mgmt consulting firm. Alternatively, Bachelor's in Bus Admin, Fin, Econ (or non-bus undergrad degree) & 5 yrs of exp, 1 of which must be at Engagement Mgr level w/ a major top-tier int'l mgmt consulting firm. Domestic & Int'l travel typically required. Dest & freq impossible to predict. Salary Range \$243,000 - \$279,000 /yr. Email resume to CO@mckinsey.com and refer to LK0204. Multiple positions.

**Americas Styrenics, LLC,** Torrance, CA - Plant Manager. Duties: Overall responsibility for safety & regulatory compliance, operational reliability, quality & productivity of polystyrene production facility; management of 30+ direct reports. Req: B.S. in Mech. Engrg (or foreign equiv), + min. of 6 yrs manufacturing exp, incl 5 yrs' exp. working w/ polystyrene production & operations & 2 yrs' exp w/ SAP Plant Maintenance program. Completion of an industry standard Styrene Polymers Training Program (e.g., Dow, Trinseo) is req'd. Salary is \$130K-\$200K. Mail resumes to Lori Mckell, 124 Waterway Ave., Ste. 2200, The Woodlands, TX 77380.

**Marketing Specialist.** Dvlp. mktg. plans, manage mktg. campaigns & events, dvlp. & mgmt. relationships w/ key partners, track & report progress on prgm. targets & metrics, collect & analyz. data on cust. demographics, prefs., needs, & buying habits, rsrch. & report trends, consumer insights, & identify & drive new digital mktg. opps. Master's in mktg., business, or rtd. fields req'd. No exp. req'd. Salary: \$61,000/yr. Job site: Montebello, CA. Send resume to Monkeyplay Investment Inc at 2426 W. Whittier Blvd, Montebello, CA 90640.

**Mobile Programming LLC in Agoura Hills, CA seeks Android Software Developer III** to dsngn and dvlp complex SW for automotive infotainment systems. No trvl; no telecom. Job duties are proj-based & performed on long term assignments @ unanticipated sites w/ U.S. which may req. relo @ end of

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each proj. Salary: \$147,410/year. Email CV: humanresources.us@mobileprogramming.com with job# SWP101

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**Marketing Specialist.** Dvlp. mktg. plans, manage mktg. campaigns & events, dvlp. & mgmt. relationships w/ key partners, track & report progress on prgm. targets & metrics, collect & analyz. data on cust. demographics, prefs., needs, & buying habits, rsrch. & report trends consumer insights, & identify & drive new digital mktg. opps. Master's in mktg., business, or rftd. fields req'd. No exp. req'd. Salary: \$61,000/yr. Jobsite: Montebello, CA. Send resume to Monkeyplay Investment Inc at 2426 W. Whittier Blvd, Montebello, CA 90640.

**Account Manager, Sports (Select Management Group) (Los Angeles, CA):** Mng rltshps for sports brnd cmpngns; Srv as rsrch for tapping into sprts brnd cntctcs w/ cpny tlnt; ID new sprts tlnt; Dvlp stratgs, prpl mtrls & deal strctrs; Create stratgc prtshps to enhnc Tlnt's resume; Coord w/ depts to dvlp ideas & plan elements; Mng rltshps w/ buyers & ID grwth oprtns; Help w/ ventures; Assist w/ athletes & prodt lines. Exp reqd: Exp w/ sprts mktg (events, PR, sales & distrbtn); international distrbtn, brnds & expndg ID distrbtn chnls; Exp in dmstc distrbtn: expndg brand's reach into other distributors & retailers; Exp in video editg for sprts: action sprts, w/ goal of crtg mktg & prsntr mtrls; Knowldg of top chartg athlts (action sprts); sponsorship opportunities & stratgs at sprts compntns; Exp wkg w/ sponsrshps & endrsnts; Exp w/ mktg & consultg for global brnds for contracts; abty to dvlp & mng relationships w/ athlts. Reqs: 3 yrs exp in Sports Mktg or rftd fld. Pssbl optn to WFH. Pssbl trvl rad in CA for actn sprt proctns days & trvl for compettns acrss U.S. & globally (10-15%). Salary: \$132,350.00-\$142,350.00/yr. Send C.V. to email to hiring@select.co



**Fashion Designer (Entry-Level)** Provide original drawings/sketches/illustrations; conduct mkt research for latest fashion trends, etc. **Reqs:** Bachelor's degree in Fashion Design; Must have taken "Fashion Graphic" & "Interactive Fashion Design" courses.

**Apply to:** Amy's House, Inc. Attn: Ben Park 2716 E. Vernon Ave. Vernon, CA 90058

**Fashion Designer (Entry-Level)** Provide original drawings/sketches/illustrations; conduct mkt research for latest fashion trends, etc. **Reqs:** Bachelor's degree in Fashion Design; Must have taken "Fashion Trends Analysis" & "Textile Material Design" courses.

**Apply to:** Colosseum Athletics Corp. Danny Keum 2400 S. Wilmington Ave. Compton, CA 90220

Senior Vice President, Information Technology Material Holdings, Los Angeles, CA Manager & lead IT function. Dvlp IT roadmap, oversee team of IT leaders in matrixed org. Drive discussions betw IT & biz units. Manage IT operations budget. Estab & monitor KPIs. Mstr's in Biz Admin, Comp Sci or IT & 3 yrs exp. managing IT function for B2B or similar services co. Will accept 7 yrs of exp. managing IT function for B2B or similar services co. Exp w/developing ITILv3 governance framework, ERP Systems Planning & Identity, Access, Endpoint Management Systems & coaching teams. Sal \$305K-\$325K/yr based on exp + bnfts. Res: Alex. Martin@materialplus.io

Lab Tech - Los Angeles, CA. Assist in performing cancer research. BS or higher degree, Molecular Microbiology & Immunology, Biology, Microbiology or rel fld; in depth knowledge of: cell morphology observation; hemocytometer cell counting; Gel Electrophoresis; PCR; protein purification; Western Blot; in vivo experiments in animals, incl. anesthesia, euthanasia & dissection; data compilation & stat analysis; MS Word, Excel, PowerPoint; Adobe Photoshop. \$49,629 - \$55,000/yr. Cvr ltr, CV to: jespansa@med.usc.edu or Janette Espana, University of Southern California, 1450 Biggy St, Los Angeles, CA 90033 w/i 30 days, mention Job #036.

Development & Production Executive (West Hollywood, CA) Analyze/summarize submissions, provide creative guidance on film/TV projects. Supv production employees. Reqs a BFA in Film Studies or related. 2 yrs in the job or as a Creative Executive, Production Coordinator, Producer's Assistant w/ film & TV pre-production, post-production, sales, mktg, distribution, material submission standard dvlpmt, production schedules, script writing/editing, & industry s/ware & d/bases. 5-25% travel. Remote local option available. Mail resumes: HR, Waypoint Entertainment, Inc., 8581 Santa Monica Blvd. #468. West Hollywood, CA 90069.

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## LEGAL

ORDER TO SHOW CAUSE FOR CHANGE OF NAME Case No. 25CHCP00053 Superior Court of California County of Los Angeles located at:



9425 Penfield Avenue, Department F51, Chatsworth, CA 91311. Filed On January 27, 2023 - In the matter of petitioner JULIA NAVAREZ GARCIA. It is hereby ordered that all persons interested in the above-entitled matter of change of name appear before the above-entitled court as follows to show cause why the petition for change of name should not be granted. Court Date: APRIL 3, 2023, time: 8:30 a.m., Located at Chatsworth Courthouse 9425 Penfield Avenue, Department F51, Chatsworth, CA 91311. And a petition for change of name having been duly filed with the clerk of this Court, and it appearing from said petition that said petitioner(s) desire(s) to have her name changed from: JULIA NAVAREZ GARCIA to JULIA GARCIA NAVAREZ. Now therefore, it is hereby ordered that all persons interested in the said matter of change of name appear as indicated herein above then and there to show cause why the petition for change of name should not be granted. It is further ordered that a copy of this order be published in the LA Weekly, a newspaper of general circulation for the County of Los Angeles, once a week for four (4) successive weeks prior to the date set for hearing of said petition. Set to publish 2.23.23, 3.2.23, 3.9.23, 3.16.23. Dated: February 15, 2023.

# LA WEEKLY Bulletin

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*Thank you Saint Jude, Saint of the Impossible, EC*

## 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@jjmfir.com](mailto:Rmckinney@jjmfir.com)

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