

# LA WEEKLY

**SYM FERA TAG TEAM JIM JAMES AND RADIOHEAD**

**NEW FOOD SECTION:  
WHAT'S POPPING UP!**

**REVIEW: DO NOT EXPECT TOO  
MUCH FROM THE END OF THE  
WORLD**

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Photo courtesy Coachella Valley Music and Arts Festival.



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**MUSIC**



# SYM FERA TAG TEAM JIM JAMES AND RADIOHEAD

BY BRETT CALLWOOD

**T**he two men of anonymous, atmospheric, electronic rock project sym fera told us about their respective love for Jim James and Radiohead gems.

**Member 1:** Jim James is more known for his work with his band My Morning Jacket than his solo stuff, and I'm a huge fan of that band. But this one album he released on his own, "Eternally Even," is just special, even compared to his other solo stuff. He (and producer Blake Mills deserves to be named here) stumbled upon this totally original sound that, to my ear, he hasn't come back to before or since. It's just this anomalous musical moment that makes me wish he would

craft a whole new side project around that album. He found this way to be organic in a way that sounds straight up time-traveled from the '60s and early '70s, and at the same time, he's got these electronic elements, these synth sounds, and these voice effects that are so clearly from the modern era, so clearly in conversation with artists from the past five years. And it just works, it's a perfect marriage of sonic landscapes. Jim James found a way to use totally synthetic sounds that nonetheless blend so well with real drums, real bass guitar. Specifically, he uses the bass as a lead melodic instrument, which you so rarely hear. Bass was my first instrument, and my main one for a long time, so this album

just hits a deep part of my heart.

This album has been a massive inspiration to the way we produce the sym fera stuff, and selfishly I gatekept it for a while because I didn't want any of my friends to get inspired by it too.

**Member 2:** I hesitated to list a Radiohead album because, let's face it, there's a nation of artists that owe their entire sonic identity to this band. Often imitated, never duplicated. It's almost a cliché at this point to list them as an influence, it's like a '70s rock band saying they're into The Stones. But you just have to give it to them. Half of the bands on Pitchfork, whether they admit it or not, have wagons hitched to the Yorke-Greenwood train. I don't think you get a James Blake, Billie Eilish, Ry X, Jens Kuross, Bon Iver, Low Roar, Moses Sumney, or any of that experimental, spooky, dramatic, falsetto-heavy stuff that I love without Radiohead blazing the trail.

This album in particular to me was the bridge between their two disparate sounds, from '90s alt-rock into genreless, electronic and orchestral scores. OK Computer gets most of the credit

for that transformation, but Hail always had the gold medal in my mind. "There There" is, in my opinion, as close to a perfect song as I've ever heard, and "Scatterbrain" has brought me close to tears more than once. My fascination with this album as a kid made me look into their influences, which caused me to discover Jeff Buckley, and so many other artists I never would have given a chance without it. When they began to slide away from their early rock angst in favor of strings, orchestras, synths, beauty, and apocalyptic terror, I was all in. I was in a lot of straight-ahead rock bands before sym fera decided to go the route we're in now, and Hail to the Thief was the first album I heard that showed me it was ok to stray outside of the genre box in which I was trapped. They showed me it was ok to be weird, to write songs about something other than sex and love, and to dare to aim for an epic emotional scale, even if your voice is as soft as a whisper.

sym fera's recent single "little things" is out now.

And the "11/8 (Remixed)" single is also now available. [🎧]

# VONDERDONK AT THE CHEESE STORE OF BEVERLY HILLS AND CYPRESS GROVE ALL OVER TOWN — HERE'S WHAT'S POPPING UP

BY MICHELE STUEVEN

Following up on last week's episode of *Curb Your Enthusiasm* and just in time for the new episode on Sunday, April 7 of the show's final season, *The Cheese Store of Beverly Hills* is bringing the fictional *Vonderdonk* to life by overwhelming demand, offering customers the real cheese featured in the show, *Challerhocker*. The delicious and buttery Swiss Alpine marvel is known for its complex flavors of roasted peanuts, melted leeks, brown butter, sweet cream, and caramel. The *Vonderdonk* can be added to any sandwich or salad on the menu and the cheesemongers at the store have a wealth of suggestions on how to construct your Sunday night cheese board with Larry David's endless enthusiasm.

More cheese please: *Cypress Grove* is partnering with *StarChefs* to highlight eight top LA chefs during April. For "StarChefs x Humboldt Fog" Discovery Month, the chefs and restaurants have created signature dishes that highlight Humboldt Fog. Participating LA restaurants include *Here's Looking at You*

(*Chef Sieger Bayer*); *Son of A Gun* (*Chef Greg Inga*); *Magpie's Softserve* (*Chef Warren Schwartz*); *Manhattan Beach Post* (*Chef James Martinez*); *Mr. T* (*Chef Alisa Vannah*); *RYLA* (*Chef Cynthia Hetlinger*); *Ghisallo* (*Chef Travis Passerotti*); and *Superfine Pizza* (*Chef Dresden Kaiser*).

The Institute of Culinary Education's Los Angeles campus is now offering classes open to the public. Starting Friday, April 19, the campus will offer a wide range of mixology and wine topics in both single-session or series options. Classes are focused on topics like the *Ultimate Botanical GNT Experience*, *Farmer's Market Summer Cocktails*, *Wine Essentials Series* and *Wines of Bordeaux Series*.

ICE is also launching a personal enrichment version of its popular plant-based culinary arts program, designed for anyone looking for in-depth knowledge and hands-on experience with plant-based culinary skills and techniques. The curriculum offers a holistic

approach to nutrition-minded, plant-based cooking, with a focus on whole foods, wellness and sustainability. Students will explore standard culinary arts techniques like knife skills, *mise en place* and the basics of all cooking techniques, in addition to how to prepare vegetables, sea vegetables, plant-based protein sources and how to prepare them from scratch, as well as fundamentals of baking and meeting special dietary standards.

*Crudo e Nudo* is celebrating three years on Sunday, April 14 with a \$40 oyster, crudo and wine party starting at noon.

To kick off spring, *Cabra LA* will host a celebration on its rooftop patio on top of the *Hoxton Hotel* on Thursday, April 18 starting at 6 p.m. The party will include passed bites and snacks, samples of *Cabra's* new seasonal cocktails along with a food station and full bar available for additional purchase as well as DJ *Muezette* and dancing. Tickets are available at \$40 per person on *Resy*.

On Thursday, April 25 *Caldo Verde* at the *Downtown LA Proper Hotel* will welcome *Westholme*, Australian producer of contemporary *Wagyu*, for a *Westholme Wagyu Fest*. The evening will showcase cuts served through *Chef Suzanne Goin's* signature *California lens*. At \$95/person the *wagyu fest* will feature the following menu paired with Australian wines hand-picked by *Caroline Styne* and dessert by *Caldo Verde's* pastry chef *Irene Widjaya*:

Spring chopped salad with cucumber, avocado, snap peas and buttermilk

Wagyu tartare with pea shoots, salsa rustica and grilled ciabatta

Grilled steak with black olive chimichurri and arugula

Braised brisket with pomegranate molasses, garlic and soy

A mess of greens, green garlic and arbol chile

Smoked campfire potatoes loaded with sour cream, tomato, cheddar and *Westholme* bacon

Cornbread and *Parker House* rolls as well as pineapple skillet cake with toasted marshmallow and caramel granita for dessert

*Seattle Piroshky Piroshky Bakery* will stop in *Anaheim* on its nationwide tour with a pop-up pre-order event at *Radiant Beer Co.* on Thursday, April 18. The *Eastern European-style* bakery will also sell other famous *Seattle* goods like *Pikes Place chowder*. 🍷

*What's Popping Up* is a weekly column in the *L.A. Weekly* that explores all that's new in food and drink.



# QUENCH YOUR THIRST AT COACHELLA

BY MICHELE STUEVEN

**W**hile the first weekend of this year's Coachella Valley Music and Arts Festival is sold out, tickets are still available for

Friday, April 19 through Sunday, April 21. And although it's not going to be the usual three-digit scorcher in the desert, it will get hot. Here are some cool ideas to quench your thirst.

PATRÓN EL ALTO will again appear at the hottest parties in the Coachella Valley like Neon Carnival and Framework in the Desert.

Framework in the Desert returns to

the Coachella Valley for its third year, with PATRÓN EL ALTO as the official tequila sponsor throughout the weekend. The Atlantic Aviation hangar will be transformed into a desert club para-



PHOTO COURTESY MONTY'S GOOD BURGER.



PHOTO COURTESY APEROL.



Above: A concert-goer enjoys a refreshing beverage from TNB. Below: TNB Founder, Brianda Gonzalez.



PHOTOS COURTESY OF THE NEW BAR.

dise with VIP premium table service, provided by the smooth tequila.

Neon Carnival, the late-night dance party returns for its 13th year to the festival on Saturday, April 13, for one night only. For the first time, the evening will include VIP table service provided by the official tequila partner. Throughout the night, guests also will be able to enjoy specialty PATRÓN cocktails at all the bars, dancing the night away to the sounds of Anderson.Paak, DJ Hunny Bee and James Kennedy.

AbsolutLAND: Journey to the Cosmos will be presented by Absolut, the official vodka of the festival, and the Beer Barn returns with a wide variety of local and regional craft beers on tap, IPAs to sours, hard kombucha and everything in between. Guest brew masters also will be on site. Modern Cocktail Bar on York Boulevard in Highland Park will open a spacious back patio with DJs spinning vinyl, serving Watermelon Mezcalita and Margaritas at the Outdoor Theater bar.

Aperol is returning to Coachella for a second year, this time inviting guests ages 21 and older to enjoy its Italian-themed Aperol Terrazza, which will feature Aperol Aperitivo Italiano authentic



Coachella mocktail lineup.

PHOTO COURTESY THE NEW BAR.

golden hour experience in collaboration with Chef Samuele Silvestri, executive chef of the Terrazza Aperol In Venice.

For those who want to keep a clear head, The New Bar will return as the official non-alcoholic partner of the festival. After its successful debut as the first-ever non-alc partner of the event last year, the demand for premium booze-free options has only increased.

Located in 12 Peaks VIP and Indio Central Market, The New Bar will bring two, full traditional bar setups to the festival grounds with its curated mix of non-alcoholic spirits, wine, beer and RTDs, along with festival-inspired craft cocktails. This year, each bar will have a playful lounge feel, complete with stylish, cushy seating areas to rest and recharge. Joining The New Bar at Coachella will be the Lewis Hamilton-founded blue agave spirit Almave, as well as The

Free Spirits Company, Recess, French Bloom and HOP WTR.

Three brands are launching products in tandem with the festival:

- Almave will roll out Almave Blanco, the first and only distilled non-alcoholic blue agave spirit made following the same processes as tequila. Festival-goers can enjoy The New Bar's exclusive Golden Hour Marg, a fresh prickly pear margarita crafted with Almave Blanco.
- The Free Spirits Company also will debut its new line of non-alcoholic ready-to-drink cocktails, including a juicy, agave classic Margarita and a barrel-aged, bourbon-forward Kentucky Mule with real ginger.
- HOP WTR will offer citrusy refreshment with its award-winning flavor Ruby Red Grapefruit, crafted in collaboration with Mixed Martial Artist Champion and brand ambassador Dustin Poirier.

Recent ISWR findings show that 54% of legal drinking-age Gen Zers have abstained from alcohol in the last six months. Millennials are also shifting their drinking habits, with 49% aiming to consume less in 2024 compared to 26% in 2023. Another trend, known as "dry tripping," or sober vacations, also is gaining popularity, especially among Gen Zers.

Kavahana, Santa Monica's first and only non-alcoholic bar is headed to the festival. Inspired by kava at kava bars in the Pacific Islands, kava nectar will be paired with flavors, like ube, rose, mat-

cha, cacao, and others which originally debuted at Smorgasburg LA.

The food program will feature a Grimes and Prince Street Pizza collaboration pizza, "The Last Pizza," drizzled with hot honey inside the 12 Peaks VIP area, as well as Tijuana-style tacos by Tacos 1986; Neapolitan pizzas from Ronan; Szechuan garlic noodles from Bang Bang Noodles; Californian-inspired poke bowls and burritos from Sweetfin; and Banh Mis by modern Vietnamese kitchen, My Lai.

Delivery app Postmates returns to Coachella with the first-ever Sauce Bar. In the interactive activation, VIP ticket-holders can grab some fries or tots from Irv's Burgers and load them up with sauces from LA restaurants like Bludso's BBQ.

The full food and beverage lineup can be found here. [\[LINK\]](#)

# REVIEW: 'DO NOT EXPECT TOO MUCH FROM THE END OF THE WORLD' MAKES YOU WANT TO GO ON

BY MICHAEL ATKINSON



Do Not Expect Too Much From The End Of The World.

IMAGE COURTESY MUBI.

The Romanian New Wave's pre-eminent bad-boy muckraker, its Carpathian morph of Godard and Hunter S. Thompson, Radu Jude lobs yet another holy hand grenade at the world, but as always tosses it straight up, letting his home nation take the shrapnel. Bearing an expansively sardonic, chin-out title, not unlike his countryman's Cătălin Mitulescu's *The*

*Way I Spent the End of the World* (2006), or Jude's last two salvos, *I Don't Care If We Go Down in History as Barbarians* (2018), and the still-translation-vexed *Bad Luck Banging, or Looney Porn* (2021), *Do Not Expect Too Much from the End of the World* is less a slice of crafted narrative movie-ness than a launch of spirited derision, all middle fingers and wagging tongues.

Romania might be the most fecund

moviescape in the world right now, usually returning again and again to what was immediately, in the early '00s, a resonant stylistic brand: ultra-gritty slow-burn miserablism, in which individual tribulations organically reflect a post-Communist national plight. Except that's not Jude's mojo — he's a die-hard Godardian in spirit, and his movies are living, unstable, comical things, open to essay-like digressions and self-reflexive gags and irresponsible political mockery so in your face your nose bleeds. You can feel the man sitting next to you, gabbing a blue streak, ordering more drinks, poking you with pickle forks, and daring you to try and draw a neat conclusion about what he's made.

At the same time, you get the sense with Jude, and with many of his contemporaries, that there's never a moment when the idea of not being utterly gimlet-eyed and bilious toward modern sociopolitics was an option — it's how they define the medium's relevance for

safety video commissioned by a "snob-bish" Austrian company.

Shot in inky black-&-white, her long stop-&-go slog back and forth across Bucharest involves scores of pit stops, including a visit to the family cemetery with her mother (the grandparents' graves are being moved to give way to a development project), and quick car sex with a booty call — all of it while wearing a defiantly inappropriate sequined cocktail dress. In between her chummy, cajoling visits with the string of damaged wheelchair-bound workers in their cramped flats, the rather ballistic Angela posts rabid TikToks of herself wearing a mustachioed porn-bro filter-face and spouting outrageously misogynist spiels about whatever's on her mind (referencing Andrew Tate as a buddy, too). She's a spirited and cynical modern heroine, a Jude avatar; after sex, she tells her boyfriend that once on a porn shoot she saw an actor fluff himself by looking at Pornhub, which, she says, "struck me as apocalyptic."

Jude's oeuvre is allusion-dense, and this film is a patchwork Bucharest city-symphony, made like his last movie on the model of Godard's *Two or Three Things I Know about Her*, with a traffic-jam nod to *Weekend*. Wait, there's more: Angela's odyssey through contemporary Romania's crass capitalism and dick-swinging aggression is intercut with the travails of another Angela — the put-upon middle-aged cabbie-heroine (Dorina Lazar) of the full-color 1981 romance-drama *Angela Moves On*, whose parallel always-driving work life has her glancing off one disappointing man after another.

So quite naturally, Lazar, a busy actress for a half-century, with roles in Lucien Pintille's *The Oak* (1992) and Francis Ford Coppola's *Youth Without Youth* (2007), shows up as the now-aged other Angela, the mother of one of the interviewees, her life story drawn from the older film, as if the footage we see of one film were the memory flashback of the other. Godard might've agreed; Jude even Zapruder-izes the older film's footage, slowing it down and atomizing it frame by grainy frame, as though looking for historical clues but finding only mysteries, like the hero of *Antonioni's Blow-Up* (1969), also explicitly evoked.

Jude's historical and cultural appetites are addictive, and his angry humanism is beautiful. But you still don't expect him to end up where he does, with a climactic, unmoving, bravura 35-minute single take of the workplace-safety ad in production, with the off-screen crew gradually shredding the on-screen accident victim's life story into meaningless hamburger. As an unflinching ordeal by satire, it could hardly be bested. **A**

**LAWEEKLY CLASSIFIEDS**

**EMPLOYMENT & EDUCATION**

**Accountant** Req'd: BA in Accounting, Bus. Admin., or rel. \$57,949/year. Mail Resume: Cha Hollywood Medical Center, L.P. 1300 N Vermont Ave, Los Angeles, CA 90027

**Director, Engineering & Execution** - Western America: Avera Test Systems Inc., Charlotte, NC - Oversee local & remote technical teams to plan/execute/deliver customer-facing, outsourced engg. & manufactur'g projects. Reqs: BS or frgn equiv in Mech Engg or Elec. Engg, + 7yrs exp in a Mech Engg, Elec Engg, or Test Engg occ. Job can be perform'd anywhere in the U.S. Domestic, & inte'l travel req. up to 50% of time depend'g on project. Professional proficiency or Native French lang. req. Send CV to HR@avera.com and reference DEE-MM.

**Operations Manager** Req: Bachelor's degree in Bus. Admin. or rel. Mail Resume: Dr Hansung Bryan Kim DDS Inc., 2727 W. Olympic Blvd. #311, Los Angeles, CA 90006.

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**LAWEEKLY Bulletin**

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