

# OVERVIEW

FALL/WINTER -ISSUE 62

Food & Wine Issue



FRANKLIN HILLS RESIDENTS ASSOCIATION

# FRANKLIN HILLS RESIDENTS ASSOCIATION



## President's Message

**Alison Wallace**

Although the theme of this issue focuses on local dining, today I write to you about a meal that thankfully did not happen.

Two days after our oldest son returned to college, our indoor-cat Juniper went missing. A door blew open in the night, and she ventured into the unknown. Panic, and then sadness descended upon the Wallace home as hours turned into days without Juniper's return. We posted on Nextdoor, put up flyers and went on daily and nightly search walks around the neighborhood.

Historically, I have not been an animal/pet person. Growing up in south Snohomish County, Washington without leash laws, I adopted a "wild kingdom" understanding of animals. Our childhood cat ran away into the woods and never returned. Dogs similar to the Bumpus Hounds in *A Christmas Story* ran throughout our neighborhood, terrorizing small children, bikers and joggers.

So, when our youngest son Finnegan insisted on adopting a cat, I entered into the pet-owner space with reluctance. Over time, I came to understand the joy a pet can bring to a home. Juniper joined our family a few Christmases ago as a kitten and continued to delight us in her role as a well-loved house cat.

When we lost Juniper, we experienced such an amazing outpouring of Franklin Hills neighbor support. The neighbors on our street supplied encouraging words and went into action, embarking on twilight search walks, posting flyers and helping to find us a cat trap.

### ~~Missing~~ Cat: Juniper



**If found, please text or call 310.941.8816**

WANTED POSTER

📷: ALISON WALLACE

We met new neighbors who left us texts and calls with tips and sightings. We were overwhelmed with love, caring and concern and are so grateful.

I am happy to report that there is no coyote meal at the end of this story. After five long days, Juniper announced herself meowing across the street one evening, on top of our neighbor's wall.

As we celebrate the 2021 holidays, our family is especially thankful for our Franklin Hills friends. I want to extend best holiday wishes and an ongoing appreciation for this warm and supportive community.

-AW



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## Board Members

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 Pat Hadgny  
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## Contributors

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Suzanne Carney	Mardirossian-Quinones
Pat Hadgny	Elizabeth Richardson
Pauline O'Connor	Melinda Taylor
Rick LaRocca	Alison Wallace



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# Tony Fanara is Palermo

Chris Boutelle

**Tony Fanara** was always an entrepreneur. In 1952, at age six, he learned to be a barber to help his family keep their subsistence farm in tiny Montallegro, Sicily going. Earning perhaps 5 or 10 cents per haircut (or a couple of bushels of wheat for a year of shaving a neighboring farmer) it was the start of a career of working to solve problems. By age 9, with by then, a full clientele, he decided that he needed to go back to school if he was ever to be successful.

His mother, a United States citizen, moved the family to California. Although he knew no English, he enrolled in school at age 17. After a stint as a medic in the Marines, he went to Cal Poly all the while helping his family open an Italian restaurant in Duarte, which his siblings ran for several years. On graduating in 1972, Tony began working as a manager at the San Antonio Winery in Los Angeles where he honed his business acumen.

One day in 1976, two brothers who ran a restaurant called **Palermo** at the corner of Hillhurst and Russell Avenues came in to buy wine. They started talking and before long, Tony had become the new proud owner of a 20 foot wide restaurant in Los Feliz

that could handle up to 18 diners at a time and made an income of about a hundred dollars a day!

With his fiancée and his sister waiting tables, Tony learned to cook meals that the neighborhood wanted. Ever the marketer, the restaurant really took off when he started offering free cannoli (made by his mother at home) if you brought in a new customer. Within two years, when it became available, he expanded into the space next door. Now they were serving 45 diners at a seating. The cannoli offer was exhausting his otherwise retired mother so he started a new tradition: giving free wine to people waiting for a table. Palermo was on the map!

By 1981 they had to expand again so he moved to their present location on Vermont Avenue. The buildout, which cost almost half a million dollars, was designed to serve up to 190 diners at a time. At their "Grand Opening" two days before Thanksgiving in 1982, they



TONY FANARA IN FRONT OF HIS FAMOUS MURALS OF SICILY

CHRIS BOUTELLE

served free dinners to over 1,200 people the first day and 700 the next. The word was out. He had to hire as many as 50 people, cooks, servers and cleaners, all covered by health insurance. All that hard work was paying off. Happy customers and happy employees.

In April of 1998, FHRA along with other groups held a celebration the day before the reopening of the Shakespeare Bridge after its 18 month closure for earthquake retrofitting. Tony served free pizza that day to the over 2,500 people from all across Los Angeles who came to listen to the live

(Continued on page 10)

## About The Overview

The Overview is a semi-annual publication created and distributed by volunteer residents, neighbors, friends, and supporters of the Franklin Hills Residents Association, a non-profit 501(c)(3) organization

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## Food & Wine Issue

The FHRA wanted to support our local restaurants and wine shops and show who they are, what they do, and how they did it. Essential indeed, because they've helped us find ways to come together.

Due to space we've covered only some of these fantastic restaurants and certainly not all.

# Annual Meeting 2021

## FHRA's very first hybrid annual meeting!

### Elizabeth Richardson

Last spring, the FHRA Board began to discuss the logistics for the upcoming annual meeting. Said one, "We need to get together! When the pandemic was starting, Zooming made sense. But now we have the vaccine. Infection rates are going down. Mask wearing is up. It will be so cool to come together outside." "Not so fast," warned the older Board members. "While we wear masks and are vaccinated, we're still in the high risk category."



ALISON WALLACE WELCOMES EVERYONE TO THE MEETING; BOARD MEMBER DAVE MCDONALD MANAGES THE TECHNOLOGY.

📷 MICHAEL HIRABAYASHI

So last May 22nd, the hybrid **2021 FHRA annual meeting** was held in the courtyard at **LILA** (the *Lycée International de Los Angeles*) school on Russell Avenue. Microphones and cameras were installed and tested to bring in members logging on remotely. With remarkably few glitches, the meeting proceeded as normal. On site, everything was as usual. People browsed a table highlighting the history of Franklin Hills and the FHRA, tried on our new tee shirts for sale, admired the aerial photos of the Franklin Hills for sale, and of course, loved the stunning photographs of our beloved Franklin Avenue Median Garden. Remote watchers listened enviously to the cheerful buzz hum of neighbors greeting each other.

FHRA President **Alison Wallace** called the meeting to order and welcomed everyone with a presentation summarizing our activities during the last remarkable year. We heard from **Amy Gustincic** (*Los Feliz Improvement Association* President) on matters of mutual interest. Most riveting were the reports from the **LA Police** and **Fire Departments** on how they had managed and were



CLOCKWISE FROM UPPER LEFT: COUNCILMEMBER NITHYA RAMAN, FHRA BOARD MEMBER MELINDA TAYLOR, LAPD SLO JESSE AISPURO, LAPD CAPTAIN ARTURO SANDOVAL, LAPD CAPTAIN ANDREW RUIZ, ADAM WEISMAN, FORMER FHRA PRESIDENT AND MEMBER OF THE COMMUNITY GARDEN

📷 MICHAEL HIRABAYASHI

still managing during the pandemic. The EMTs had, of course, been very busy. Both departments received extensive applause for their work under extraordinary conditions.

**Michael Maniska** (LILA Head of School and our host) welcomed us to their beautiful campus and updated everyone on the school's plans. Board member **Melinda Taylor** described what's been blooming in the Median Garden during the year.

(Continued on page 22)

## About the FHRA

**Mission Statement:** *The FHRA promotes a sense of community by bringing neighbors together to help create a safe and vibrant neighborhood for all!*

**Purpose:** This Association is organized and operated exclusively for charitable and educational purposes within the meaning of Section 501(c)(3) of the Internal Revenue Code. This Association is a nonprofit public benefit corporation and is not organized for the private gain of any person. It is organized under the Nonprofit Public Benefit Law for public purposes. (from Bylaws)

**Objective:** The specific purpose of this Association is to improve the community and the quality of life and promote the common good and general welfare of the people in the Franklin Hills neighborhood. (from Bylaws)

# (A)ll'Acqua + (B)arbrix + (C)laudio = WINE

**Suzanne Carney**

If you've ever wondered how wine in a restaurant list is chosen, watch **Claudio Blotta** of **Barbrix** and **All'Acqua**. He has an impeccable palate and chooses his wine list carefully. When wine reps come out with open samples - glasses are splashed with a short pour and Claudio swirls, smells, sips, and spits it back out into large white paper cups. No one, for the record, actually drinks the wine in restaurant wine tasting.

Claudio Blotta goes through the mechanics of professional and prodigious wine tasting, and it is hardcore. While he contemplates wine on his palate, the reps talk him through, tell the story, break it down, answer questions, and hopefully at the end of it all — get an order.

Blotta is not effusive, but he is polite and has an officious elegance. He'll give you his attention, but don't waste his time. If your wine is good, the order is given. Sometimes there's a hole in his list that he knows he has to fill, but he also seems to improvise; to see what's out there, who brings something good, how a new wine might fit, and where. He knows what he needs, but he's also looking for what he doesn't (yet) know he wants. That's when wine reps come in.

Throughout the tasting, if all goes well, Claudio gives an order and ship date, then calls – Next. How he keeps two wine lists that are constantly rotating with artisanal well-made and interesting wines and then maintains the right supply for an uncertain demand is pretty impressive.

Wine lists are always in progress, they change up and sell out, and buyers like Claudio are willing to try something new within some of the steady more long term labels. He approaches wine the way a chef faces a market,



CLAUDIO BLOTTA, OWNER OF BARBRIX & ALL'ACQUA IN ATWATER



SATURDAY WINE FLIGHTS 2-4 PM



OUTDOOR DINING FAMILY STYLE

with an eye for what is good, and a trust in his palate. I asked if there was anything he didn't taste or need, and he was quick to say, "Bordeaux."

The afternoon I was there, it was all about Rosé, which maintains its allure with bright layers of strawberry and watermelon, and sometimes floral and spice. Every region varies of course.

On wine tasting days there are so many wines put in front of Claudio it's difficult to believe he keeps them memorized and straight, but he does. At the end of the afternoon, cases of wine were sold and bought, for two hours straight, by ten-plus reps coming through, all done to furnish two different restaurants by one man - Claudio.

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*Grunervetliner, Tinta roriz, Blaufrankisch, Malvasia, Sablet, Aglianico, Anjou, Nebbiolo, Costiere De Nimes-Rose, Sancerre, Riesling, Cote Du Rhone, Beaujolais, Syrah – Bien Nacido, Roussanne, Central Coast Pinot, Chianti, Saperavi, Tsinandali, Sangiovese, Pecorino, Grenache, Verdejo, Spatbugunder, Rolle, Savanniere...*



📷: PETER KAGAN

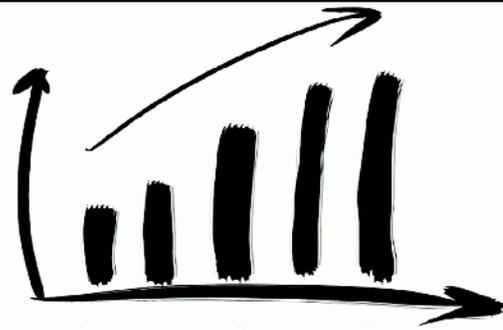
# Neighborhood Contacts

City of LA Contacts	
<b>City Services</b>	
	📞 311
	✉️ 311@lacity.org
Hours M-F	7am-7pm
Hours Sat - Sun	8:30 am-4:45 pm
Animal Services	📞 (888) 452-7381
Dead Animal Pickup (Sanitation)	extension 2
Lost Animals	extension 2
Barking Dogs	extension 3
Building & Safety Violations	📞 (213) 473-3231
Parking Enforcement (DOT)	📞 (213) 485-4184
<b>Council District 4</b>	
	📞 (213) 473-7004
Councilmember Nithya Raman (CD4)	✉️ contactCD4@lacity.org
	📞 (213) 473-2311
Field Deputy	📞 323-570-4335
Helene Rotolo	✉️ helene.rotolo@lacity.org
Graffiti Removal	📞 311
Homeless Services	📞 211
LA County Info Line	📞 211
<b>Mayor Eric Garcetti, City of Los Angeles</b>	
Central Area Representative	📞 (213) 978-0430
Angie Aramayo	✉️ angie.aramayo@lacity.org
Neighborhood Prosecutor	📞 (213) 978-2230 or (323) 561-3403
Gabrielle Taylor	✉️ gabrielle.taylor@lacity.org

Utilities	
Dig Alert (call before digging)	📞 811
LADWP	📞 1-800-DIAL-DWP (1-800-342-5397)
SoCalGas (inc. leak reporting)	📞 1-800-427-2200
<b>Sanitation</b>	
Trash Bin Replacement	📞 (800) 773-2489x1
Bulky Item Removal	📞 (800) 773-2489x1

Community Contacts	
FHRA	📞 (323) 908-6078 ✉️ FHRA@franklinhills.org
<b>LAUSD</b>	
LAUSD School Police	📞 (213) 625-6631
Marshall High School - Main#	📞 (323) 671-1400
King Middle School - Main#	📞 (323) 644-6700
Los Feliz Public Library	📞 (323) 913-4710
Lycée International de Los Angeles (LILA)	📞 (323) 665-4526 ✉️ losfeliz@lilaschool.com
<b>Prospect Studios</b>	
Janet Campus, Production Services	📞 (323) 671-4022
Prospect Studio Security Shift Leader	📞 (323) 203-5201
David Ortiz	📞 (323) 671-5973
Security Operations Program Manager	

Emergency Services	
<b>LAFD</b>	
Fire Department: Emergency	📞 911
Non-Emergency	📞 (213) 485-6185
Fire Station 35: 1601 Hillhurst	📞 (213) 485-6235
Fire Station 56: 2759 Rowena	📞 (213) 485-6256
Poison Control	📞 (800) 222-1222
<b>LAPD</b>	
Police Department, Emergency	📞 911
Police Department, Northeast Division	📞 (323) 561-3211
	📞 (213) 793-0763
Sr. Lead Officer Jose Ramirez	✉️ 39570@lapd.online
	📞 (213) 793-0762
Sr. Lead Officer Lenny Davis	✉️ 26028@lapd.online
Non-Emergency	📞 (877) ASK-LAPD or (877) 275-5273
Gang Problems	📞 (323) 561-3335
Noise Enforcement	📞 (213) 996-1251
Rape Hotline	📞 (310) 392-8381
Restraining Orders	✉️ www.lapdonline.org



## How's the Market Trending in the Franklin Hills?

"How's the market?" is a question I'm asked frequently. Here's a year-to-date snapshot of the Franklin Hills real estate micro-market:

### What's UP?

- The average sale price (good for sellers).
- The total sales dollar volume (good for sellers).
- The days on market (not good for sellers).

### What's DOWN?

- New listings (not good for buyers).
- Houses for sale (not good for buyers).
- Houses in escrow (not good for sellers).

### What's about the SAME?

- Closed sales.
- % of the sale price vs. the asking price.
- Sold \$ per square foot.
- Months supply of inventory.

What does all this mean? In short, demand remains higher than the supply of quality, well-priced houses in the Franklin Hills. There is still time for Franklin Hills potential sellers to take advantage of one of the longest runs in appreciation in local real estate ever. However, the number of offers presented to sellers has declined since last Spring, likely due to rising interest rates, inflation and a changing economic mood. What's your house worth now (another frequently-asked question)? Let's chat soon!



### Richard Stanley

#1 Agent - Coldwell Banker, Los Feliz

Estates Director

Architectural and Historic Properties

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213-300-4567 cell / voicemail



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“Suzanne is communicative and compassionate, patient, strategic, experienced, funny, creative, and kind... Simply the best, ethical, professional, and knowledgeable.”



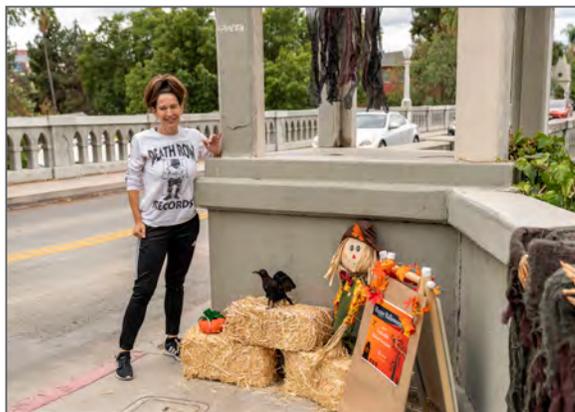
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# Halloween Bridge Decor Season

**Alexandra Mardrossian-Quinones**



ALISON WALLACE PROUDLY SHOWS OFF THE HALLOWEEN DECORATIONS

It was the perfect autumn morning. The Shakespeare Bridge was overcast, giving it the whole autumn feel. We got right to work, taking an hour to set up. This new tradition of decorating the bridge happens three times a year: December holidays, June/July flag holidays, and autumn/Halloween.



HONORING FLAG AND INDEPENDENCE DAYS

We had a fun and efficient crew. Member **Amy Gustincic** helped a tremendous amount this year, aiding us with her creative design ideas on how to make the bridge look better and creating a wonderful environment to bring the community closer together. She even helped out with all the high places that most of us couldn't get to. If you're up for the job,

please let us know so you can help us on our next community bridge decorating day. We would love to see you all come to attend these fun days, getting to know each other and helping your community. All ages are welcome to help with these spectacular events. These events may not seem like a big deal but allow the community to come together forming friendships and bonds that will never break and that will not be formed anywhere else.



📷: RICK LAROCCA

# Casita del Campo

## Pauline O'Connor

A beloved local institution, Hyperion Avenue's **Casita del Campo** has been serving up classic Mexican fare and potent margaritas since 1962. Housed within a converted 1920s-era residence, the colorful *Casita* was opened by **Rudy del Campo**, a former professional dancer who performed on Broadway and onscreen in the immortal movie musicals *A Star is Born* and *West Side Story*. Fittingly, the atmosphere at del Campo's restaurant is steeped in theatrical flair, from its bubblegum-pink exterior to the sizable interior rubber tree, stained glass windows, spectacular mosaic art, and vintage movie memorabilia found throughout its numerous dining areas. These include three interior dining rooms, an open-air courtyard, and three outside patios added in response to COVID-19.

Now in its sixth decade, *Casita* remains a family business. Most evenings, current owner/Rudy's son, **Robert del Campo**,

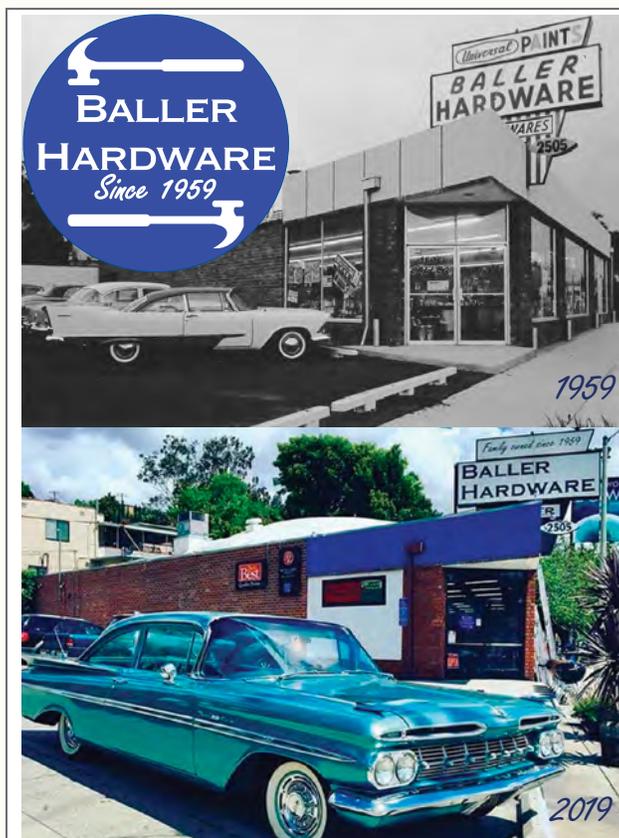


THE COLORFUL, WELCOMING FACADE OF CASITA DEL CAMPO

can be seen chit-chatting with longtime customers or popping into the kitchen to check on things. Robert's wife, artist **Gina del Campo**, also plays a significant role, as the creator of the restaurant's intricate mosaic tabletop portraits. Among the subjects depicted are figures from Mexican *loteria* cards, the Virgin of Guadalupe, and Frida Kahlo, whose

final painting contains the inscription that inspired *Casita del Campo*'s motto: "Viva la Vida."

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(Palermo, continued from page 4)



AL FRESCO DINING ALONG VERMONT

📷: RICK LAROCCA

bands and dance on the decking of the Bridge. That was only one of many times Palermo has stepped up to give back to the Los Feliz neighborhood they call home.

They have done well over the years but during the COVID 19 pandemic they almost went under. Cutting back his employees from 48 to just Tony, his wife Antoinette, their son Tony, manager Bardo and a few faithful servers who donated their time, they were able to make and deliver take-out orders to loyal customers. A Paycheck Protection Program loan from the federal government brought some employees back for a while. As the money ran out, the bills and overhead were kept at bay by a Go-Fund-Me request organized by our area police members who managed to raise \$65,000. Here was a time when the community could give back to the restaurant that had given them so much over the years.

Tony has served on many local charities and boards, including as head, for a while, of the *Los Feliz Village Business Improvement District*. To find out what Tony Fanara is planning next, you'll just have to visit Palermo and ask him.

1858 VERMONT  
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## Volunteer Today!

We're always looking for new volunteers and interested board members.

Let us know at [FHRA@franklinhills.org](mailto:FHRA@franklinhills.org)

# Chi Dynasty

**Elizabeth Richardson**



ENERGY AND EXCITEMENT INSIDE CHI DYNASTY



OUTDOOR DINING AVAILABLE WITH CLASSIC CHINESE CUISINE

**Chi Dynasty.** What a wonderful name for a restaurant. Chi, a very subtle concept in reality, can be overly simplified as both the nourishment of the physical and the energy that flows through our bodies. Now imagine then that your last name is Chi and you will have a son who will grow up to run the eating establishment you founded.

**Jonathan Chi** emigrated from Taiwan to America to attend the University of Missouri.

According to Chi's son, **Jason**, after his graduation, his father joined a wave of young Chinese immigrants that moved to the Los Angeles area to start new and interesting restaurants. This generation includes proprietors of *Yang Chow*, *Hunan Taste*, and *Panda Inn* where Jonathan worked at first as a manager.

Chi Dynasty started in 1983 in Glendale but when the building was sold, Jonathan Chi moved it to 2111 Hillhurst. In 2007, after a dispute with the property owner, he moved again, this time across the street and down a few blocks to its current location at 1813 Hillhurst. Son Jason, who describes himself as 'born in the industry' and has always worked

there, became manager in 2008 and runs it with his brother, Jonathan, Jr.

How did Chi Dynasty fare in the pandemic? A strong customer base and, like other Chinese restaurants, a long tradition of takeout service. "Sadly, we had to slim down our staff and we still aren't open for lunch yet but thanks to our loyal customers, we're still here," Jason says. One loyal customer and longtime friend of the Chi family, Ida Abrahamian remembers them fondly. "My husband George and I used to operate *La Belle Epoque* just up the street from the original Hillhurst Chi Dynasty. George and Jonathan became good friends and used to come over to eat at each other's establishment over the years. We were family. I love their sizzling rice!"

Today Jonathan Chi has moved back to Taiwan but son Jason can be found at the restaurant most evenings. You might also see his two-year-old daughter there as she watches in fascination as the fish swim around in the tank in the back.

1813 HILLHURST  
OPENS AT 4 PM  
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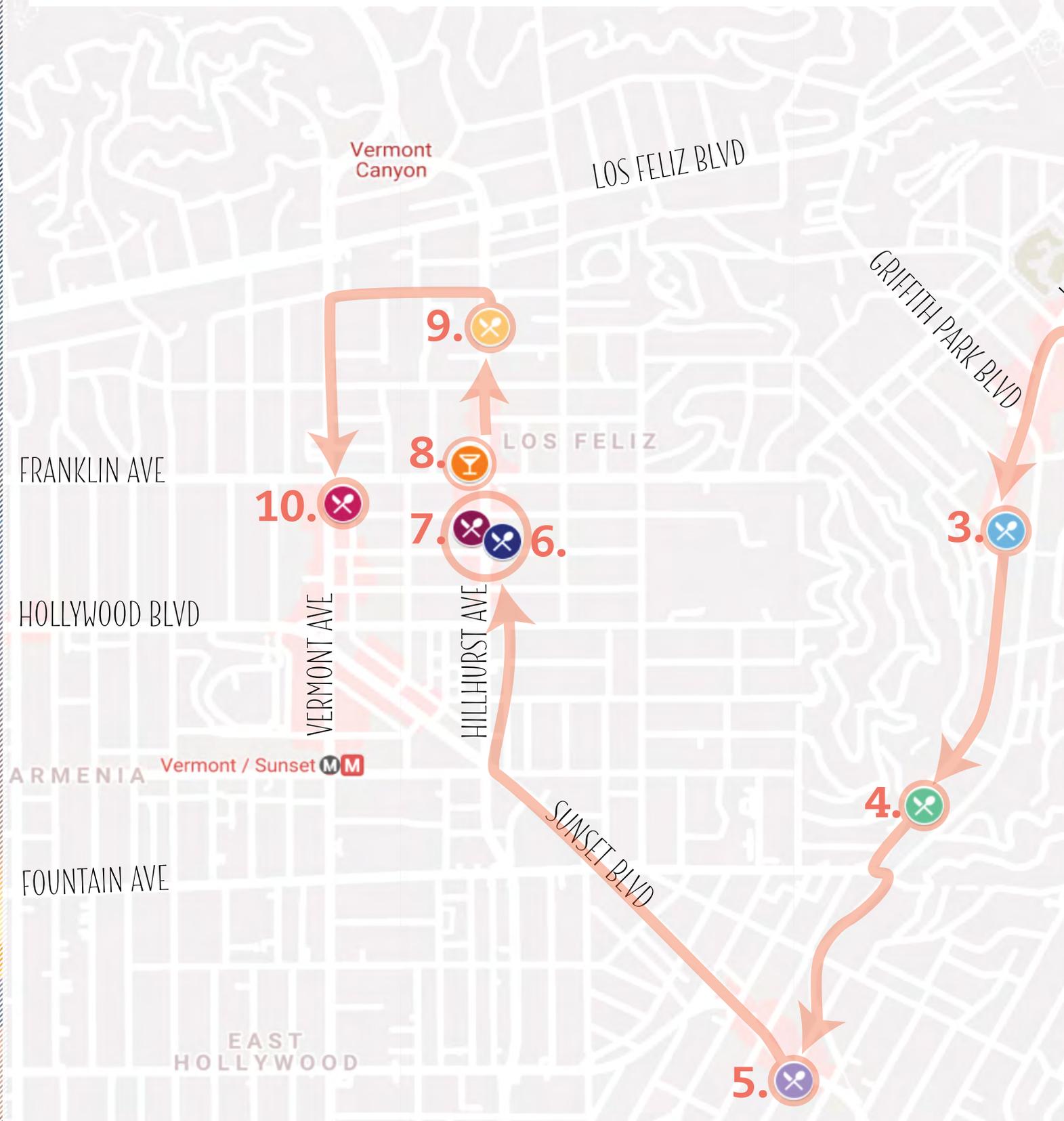


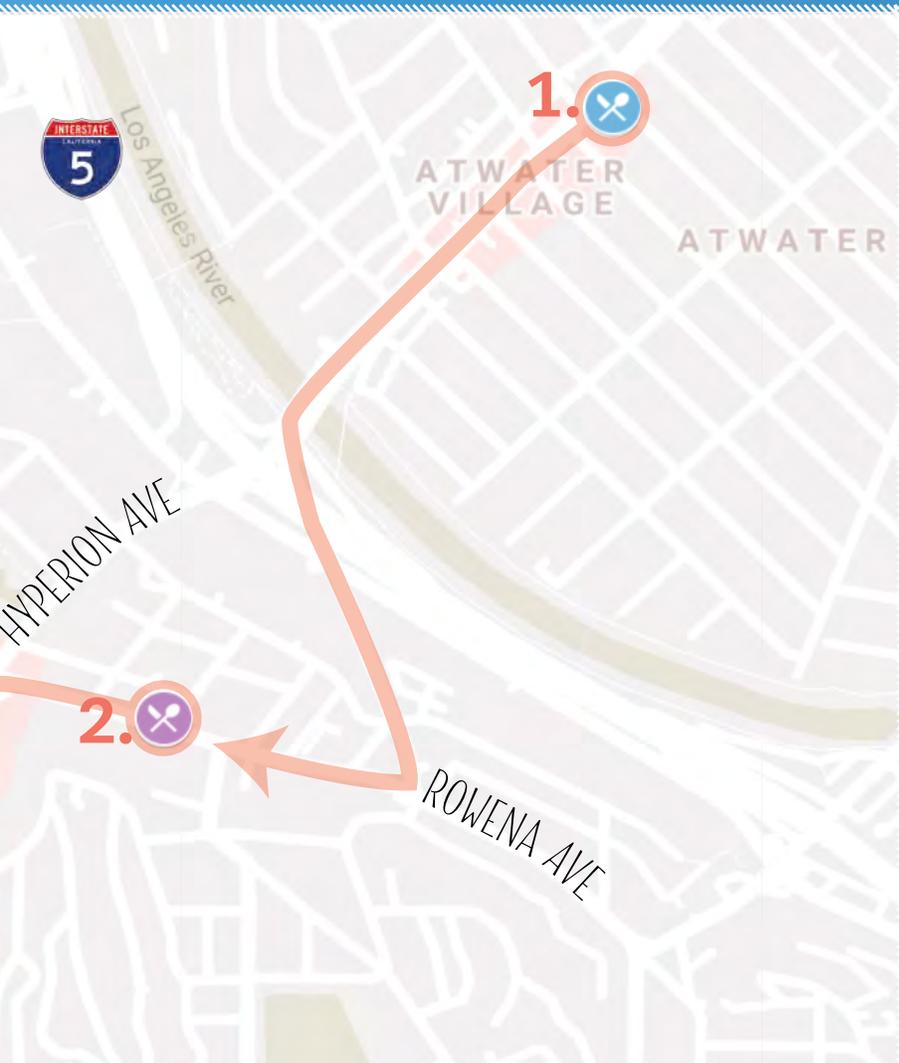
📷: PETER KAGAN

## A Special Thanks

**Chi Dynasty** and **Palermo** have been loyal advertisers in the Overview for many years. We are deeply grateful for their support of us in the Franklin Hills and of their support to the Los Feliz community at large.

# The Food & Wine Issue Stops





## Where to find the places we visited in this issue:

**1. ALL'ACQUA**  
 3280 GLENDALE BLVD, LOS ANGELES, CA 90039  
 +1 323-663-3280  
[WWW.ALLACQUARESTAURANT.COM](http://WWW.ALLACQUARESTAURANT.COM)

**2. BLAIR'S RESTAURANT**  
 2901 ROWENA AVE, LOS ANGELES, CA 90039  
 +1 323-660-1882  
[WWW.BLAIRSRESTAURANT.COM](http://WWW.BLAIRSRESTAURANT.COM)

**3. BARBRIX**  
 2442 HYPERION AVE, LOS ANGELES, CA 90027  
 +1 323-662-2442  
[WWW.BARBRIX.COM](http://WWW.BARBRIX.COM)

**4. CASITA DEL CAMPO**  
 1920 HYPERION AVE, LOS ANGELES, CA 90027  
 +1 323-662-4255  
[CASITADELCAMPO.NET](http://CASITADELCAMPO.NET)

**5. THE KING'S ROOST**  
 3732 SUNSET BLVD, LOS ANGELES, CA 90026  
 +1 323-426-9769  
[KINGSROOST.COM](http://KINGSROOST.COM)

**6. LA PERGOLETTA**  
 1802 HILLHURST AVE, LOS ANGELES, CA 90027  
 +1 323-664-8259  
[WWW.LAPERGOLETTA.COM](http://WWW.LAPERGOLETTA.COM)

**7. CHI DYNASTY**  
 1813 HILLHURST AVE, LOS ANGELES, CA 90027  
 +1 323-667-3388  
[CHIDYNASTY.COM](http://CHIDYNASTY.COM)

**8. LOU WINE SHOP**  
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-  La Pergoletta
-  Yuca's
-  The King's Roost

# Marshall Blair of Blair's Restaurant

Suzanne Carney



BLAIR ASSESSING WHAT'S AHEAD PHOTO: SID DOBLIN

Marshall Blair of Blair's Restaurant did his time in a kitchen, and today he has a sweet little neighborhood restaurant in Silver Lake, which has settled in to become a classic and steady hang for dinner among the locals. All this to say, food is his thing.

"Whenever I slept at my friend's house, I wanted to make the family breakfast in the morning."

What did he make? Egg McMuffin. Where do you go from there?

His interest in food grew on into his teen years, and early twenties, when he was the go-to guy for the 3:00 A.M. end of a long night meal. Then came a stint as a waiter, of course, and finally the game started with a sabbatical in France.

Being a chef is a tough gig. The training was intense, and not only was it the rigors of learning food, the chemistry of process, along with technique and sensibility, there was a concrete social structure in a restaurant kitchen. Executive Chef, Chef de Cuisine, Sous Chef, Prep Chef, on and on, down to the dishwasher (*Plongeur*) and a skosh beneath that was (*Marmiton*) pot washer.

After training in the holy order of French Cuisine, Blair came back to Chicago and did some time at Charlie Trotter's restaurant in Chicago, fair to say this was the *French Laundry* of Chicago.

So what did he learn from the French?

"I think the main thing I learned was how they saw food, their life revolves around it." This is true. "Your average mechanic knows all



HARRY BLAIR WITH TEETHING BISCUIT PHOTO: JAQUELINE MASLOFF CARLOS



OUTDOOR DINING AT BLAIR'S PHOTO: RICK LAROCCA

about Champagne." As a culture they take the time to ritualize all meals, and no youngster is too young to try calf brains or escargot.

He claims that service is the most important aspect about a restaurant, good food should be a given, and service is the backbone where it matters.

Now that Blair's has been open for eighteen years, Marshall has gotten more focused, "The older I get the more I want to slow it down," he says. "I'm pissed when I get a bad meal, something dull and careless."

"I don't like wasting a meal on something that doesn't taste good," and once he thinks about it, you can tell he means what he's about to say — "I'm really starting to see that life is precious, and it's kind of great. And not worth having a bad meal."

Restaurants took a hard hit in the Pandemic. Blair's trimmed the staff, set up outdoor seating and finessed comfort food like pizza and bread. "I never worked so hard in my life," Marshall confirmed. "Not even in France."

They are notoriously high-stress and a difficult business, difficult to keep going. Owning a restaurant in the Pandemic required the perspective of seeing a crisis and deciding not to waste it. Any restaurant that has stayed up and running did just that.

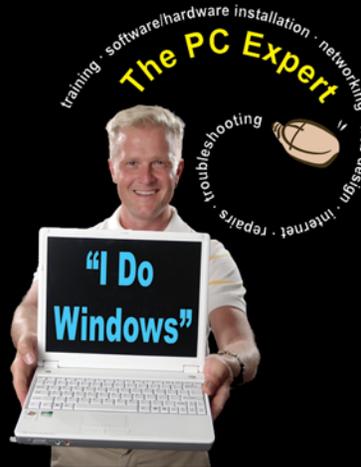
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# The King's Roost

## Suzanne Carney

When you listen to **Roe Sie**, owner of **The King's Roost**, discuss the concept of Urban Homesteading, his rhetoric is agile, his facts are handy, and according to him, all you need to do is consider the precepts and try it. You might find you had already become an Urban Homesteader over the last two years if you got into baking bread, the perfect grind on your heirloom grains, or invested in a chicken coop.

The idea, as Roe describes it, was to bring all these old skills that Grandma knew how to do, like gardening, farming and household staples, and then offer a space where people who might not have the space or set up could do that.

For example, grinding your own wheat. Roe would like to see grain mills become ubiquitous as coffee grinders. Plus, he explains an advantage. You can only grind one thing with a coffee grinder, but with a proper mill you can make rice flour, polenta, tortillas, corn bread, grits, oatmeal, soba noodles, and he emphatically promises they will be ridiculously good.

Roe is articulate and crammed with knowledge on the subject of sustainable farm-raised food.

*"The flour we all think of as normal flour,"* he explained, *"is actually just the bleached endosperm (think of the whites of an egg) re-enriched with just a few vitamins to qualify it as food."* In other words: destroyed and not flour. Store flours are the "egg whites" of flour. When he makes bread, he doesn't sift the flour, or add sugars, or oils, or egg. His bread is nothing but wholemeal flour, salt, and water. For this you can't use store bought yeast, because it's made to work with refined flour. He uses a natural starter, the only thing that goes with a natural bread - of course.

*"The bread products most of us eat are made almost entirely of the starchy and glutinous components of wheat with "vital" wheat gluten and sugars added on top of that,"* Roe said. *"If one or two ingredients become too much of your diet, your body will tell you. Just like drinking too much high fructose corn syrup could make you sick, but that wouldn't mean that corn on the cob is bad for you."*

(Continued on page 23)



ROE GETTING READY TO DISTRIBUTE AN ORDER OF GRAINS AND FLOURS

📷: ROE SIE

An advertisement for Lyric Preschool. It features a young boy in a white shirt standing in front of a large, ornate brick building. The text 'Future Barrister' is overlaid in large, blue, stylized letters. Below that, the school's name and address are written in a cursive font, followed by a phone number and a website URL.

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# Welcome

## To Our New Senior Lead Officer



My name is **Jose Ramirez**; I am a Police Officer for the **Los Angeles Police Department** with thirteen years serving the residents of Los Angeles. I have worked four different divisions across the City of Los Angeles and am currently assigned to **Northeast Division**.

At Northeast, I am assigned to the Senior Lead Office, specifically serving the **Franklin Hills** and **Silver Lake** communities. In this role, I deal with quality of life issues impacting these areas and give a face to the Department by serving as a liaison between the community and LAPD.

This last year has been tough on all of us and I feel blessed to have the opportunity to assist these communities in any way possible. My responsibilities include homeless outreach, providing social service resources, education on drug abuse and breaking the culture of addiction, advocating for the residents, education on crime prevention, crime reporting, as well as addressing issues brought forth by the residents of these communities.

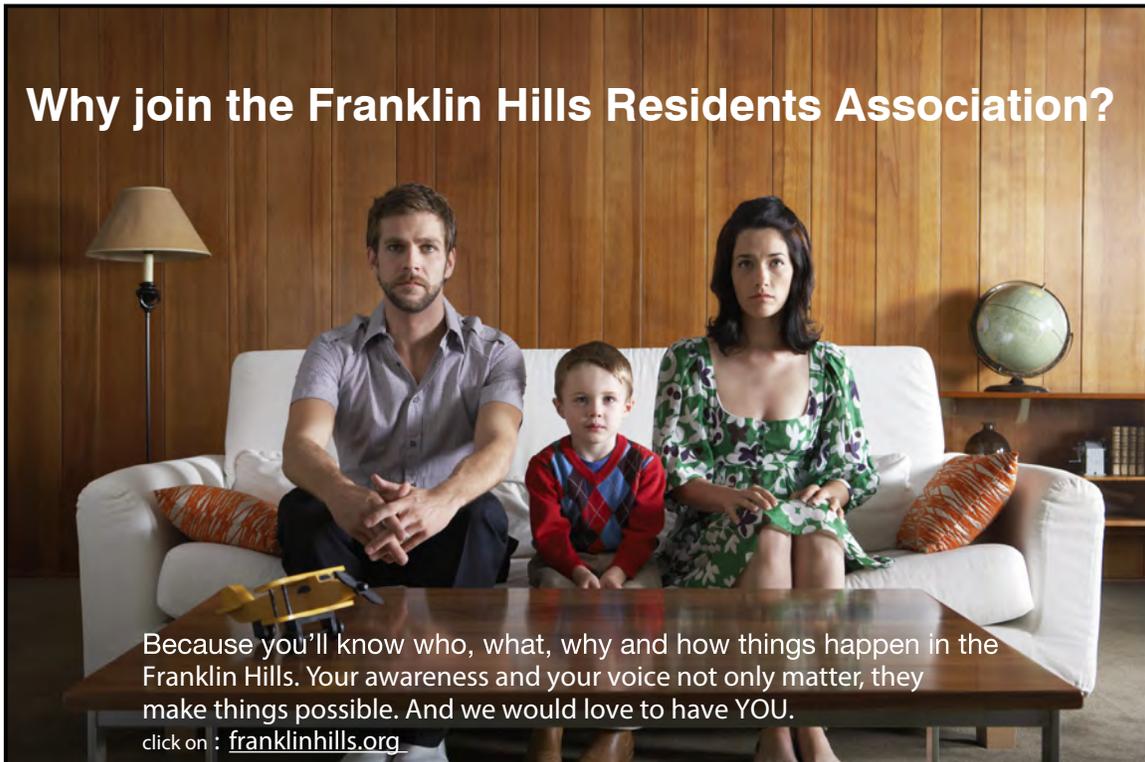
### **Jose Ramirez**

The overall goal is to provide police accountability, transparency, and build trust with the community.

There is no better community than one that can come together, support its local businesses, feel safe, and build dreams. Many businesses in the Franklin Hills and Silver Lake area are small private businesses, representing individuals with goals and passion. Contributing to these businesses supports these business owners' dreams and allows for our local communities to thrive.



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Because you'll know who, what, why and how things happen in the Franklin Hills. Your awareness and your voice not only matter, they make things possible. And we would love to have YOU.

click on : [franklinhills.org](http://franklinhills.org)

# From The Ring to The Screen to La Pergoletta

## Pat Hadagny

Born in the Northern part of Italy, **Paolo Seganti** soon worked his way down to Modena where he was raised. Modena sits in the middle of the famed Emilia-Romagna region, famous for so much of what the world loves about Italy: Ferrari, Lamborghini, Balsamic Vinegar, the culinary wonders of Bologna and of course, Opera.

As one of five boys in his family, following the lead of his older brother, Paolo took up boxing. Within six months, at the age of 14, he won the Italian Amateur Championship. The ring, however, was a surrogate for the stage, and acting was his passion. He moved to New York at 22 without speaking a word of English and continued to box and audition for roles. With a boxer's punched face fresh from a match, he was noticed by a famous photographer and was soon modeling for fashion.

Pursuing acting, he moved to Los Angeles, and within a few years landed in Los Feliz, where he rented a house by the Shakespeare Bridge. In that house, he'd cook for his friends and fellow actors from the films and TV shows he worked on. As a true Italian, Paolo loved to cook the food he was raised on, and everyone loved to eat it.

Traveling the world to work on films is hard for a family, so for him, his wife Carlotta and their five kids, Paolo decided to follow in his older brother's footsteps again. The original **La Pergoletta** is in Brazil, and Paolo took some of his brother's recipes, added his own and invested into a location that had failed in Los Feliz countless times for many years. Hiring all locals and making everything from scratch, Paolo and his family created a true Ma & Pop restaurant, serving the area through thick and thin.



PAOLO SEGANTI

©: DIDIER BAVEREL

When I first met Paolo, he was building the restaurant with his own two hands, and he's as hands-on now as ever, on his new stage in the kitchen.

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# Lou Wine Shop & Tasting

Suzanne Carney

When it comes to wine, **LOU** covers the spectrum from obscure underdogs like a Jousset “Macération de menu pineau” to invigorated old favorites like Chianti.

*“A lot of folks might pass on Chianti because they’ve had quite a lot of very boring stuff and they assume that they know it, but the traditionally made wines of the region can be exceptional.”*

When customers ask for help, Lou opens with the important question: “What are you eating tonight?” Sometimes they meet my query with a blank stare; most often, however, the response is an abashed, murmured pasta. By my lights, there is not a thing to be embarrassed about with regards to red sauce pasta, so we have a section in the shop labeled Spaghetti, but more as an ice breaker than an unequivocal taxonomic category.”

Because most of their customers are looking for wines to drink that night, they try to have wines on the shelf that don’t require an aging process but wines that can be opened with dinner that night.

Their specialty is organically farmed wines made without added garbage.



BIODYNAMIC, ORGANIC, NATURAL, UNUSUAL WINES AT LOU

Because they’re a small shop, Lou keeps the inventory focused. “Otherwise you run the risk of having a selection that’s wide but shallow, so we concentrate on wines from the old world, with a broad selection from California, too.”



CAREFULLY SELECTING THE RIGHT WINE FOR DINNER.

The great thing about a guy like Lou (the man) is the same thing that’s cool about LOU (the shop). Both have an easy vibe and a specific intelligence that point toward merriment whether you’re talking life or wine. He knows what he’s saying and the shop has a lot of intriguing inventory, if you’re looking for an esoteric varietal or just an easy glass of wine for dinner, you’ll find either and might even leave with both.

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📷: PETER KAGAN

# Update on the Median Garden

## October 15, 2021

**Melinda Taylor**

Greetings, readers! It's mid-October as I write this, the beginning of a new year for California gardens and the gardeners who tend them. When I checked yesterday, NOAA was predicting that *La Nina* would return again, between November 2021 and January 2022, with a 40% chance of below-average precipitation for Southern California during our rainy season, November–April.

Regardless of how much rain falls here this year, we will continue to care for the median garden responsibly, watering deeply and infrequently, so that when rains come they will be able to find their way deep into our garden soil.

And we're preparing for new spring growth now by thinning plants (removing entire branches from the center of plants) and by heading back plants (clipping the tips of plants to manipulate their overall shape). We are busy at work on the **Purple Sage** (*Salvia leucantha*) and **Red Sage** (*Salvia greggii*) currently. We do more thinning than tipping back in the garden typically, but with these two plants we do both, and we do it vigorously. We'll take a look at all the garden's plants in the next few weeks with an eye to pruning. But we won't cut back any of the garden's **Giant Buckwheat** flowers now- we want these flowers to drop their seeds into surrounding soil, or be food for migratory birds.

We'll broadcast annual wildflower seed in drifts, feed the garden with nitrogen, and we'll plant! We don't need many new plants, but there are a couple of bare spots on the sloped area of the garden that can use infill, and now is the best time to plant California natives and Mediterranean plants.

Gardening is mostly about planning and doing in the present with an eye to the future, but it also includes dealing with surprise problems that occur from time to time throughout the year.

We've had three surprise irrigation problems recently- a delivery truck that veered onto the median and broke a water connection (we fixed that the same day it happened), an irrigation valve that failed while open (also fixed the same day), and a main gate valve controlling water coming into the median that failed while closed. That repair required the services of a plumber. All these emergencies are behind us now, but these kinds of things do happen from time to time.

Some non-emergency plumbing maintenance remains in our near future. The main components of our system—a backflow preventer, pressure regulator, and gate valve—

were installed when the median garden was planted, back in 1995. The pressure regulator has reached the end of its serviceable life, and needs to be replaced now. The backflow preventer is still working as it should, but needs to be serviced to keep it working well. **Replacement of the pressure regulator and servicing of the backflow preventer will cost about \$1,300.00.**

If you feel moved to help support these repairs, we welcome your donations. **The garden is supported by FHRA** - by you and our neighbors, and this support is vital. Please take a moment to contribute to its future, by donating on the FHRA website, or by mailing FHRA a check. **All gifts, large and small, make a big difference (and are tax deductible).** Thank you in advance for your generosity!



1) REPLACING THE GATE VALVE  
2) THE BACKFLOW PREVENTER AND PRESSURE REGULATOR  
3) BARE SPOTS BEFORE INFILL BEGAN

📷: MELINDA TAYLOR

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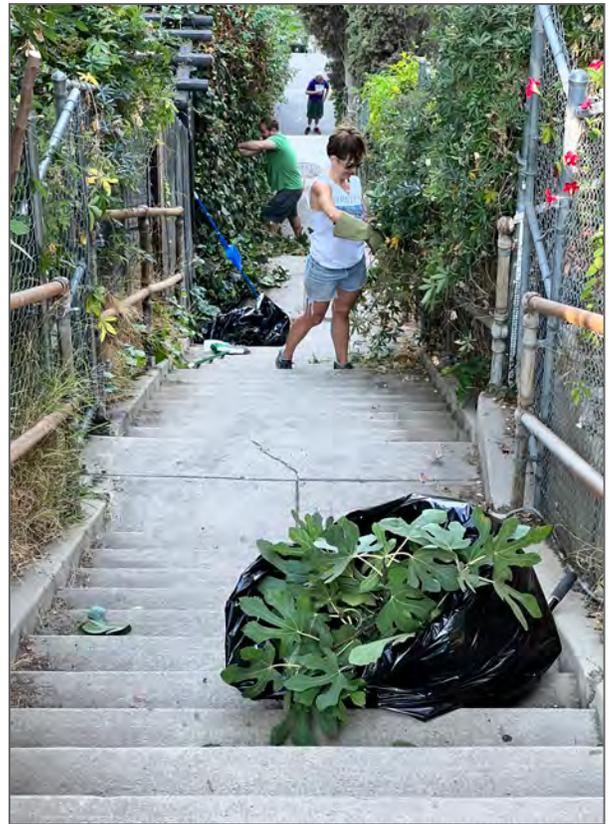
# Keeping our Stairs Clean

*A little makes a big difference...*

**Alexandra Mardirossian-Quinones**

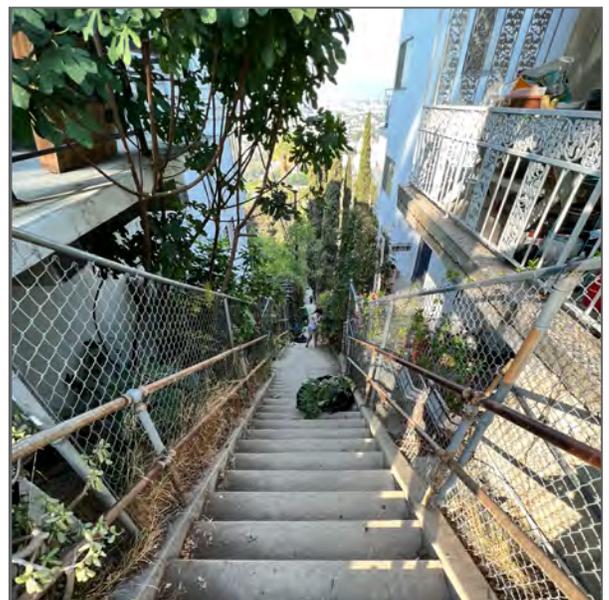
There were a few people there, mostly board members that participated in this event. We all said hello and got started right away. We started off by making different teams so we could try to clean as many of the stairs as possible. Dave and I got working on the **Radio Walk Stairway**. The trees give us lots of shade when going on walks but over time the leaves gather up. Dave and I created a plan so we could get the stairs done faster. I worked on picking up as many leaves as possible and he worked on trimming the sides of trees that were in the way.

On the other side, Alison, her husband Clint, her son Finn, Rick LaRocca, neighbor Lisa Kohn and her husband were working hard on the **Prospect stairs** and did a great job. At this point, we were halfway done and people were going on their daily runs and noticed our work. They were so thankful that we were cleaning the stairs and kept coming back on their rounds and were so surprised that we were doing such a good job. It took time and work but we were able to finish the job and keep our community clean.



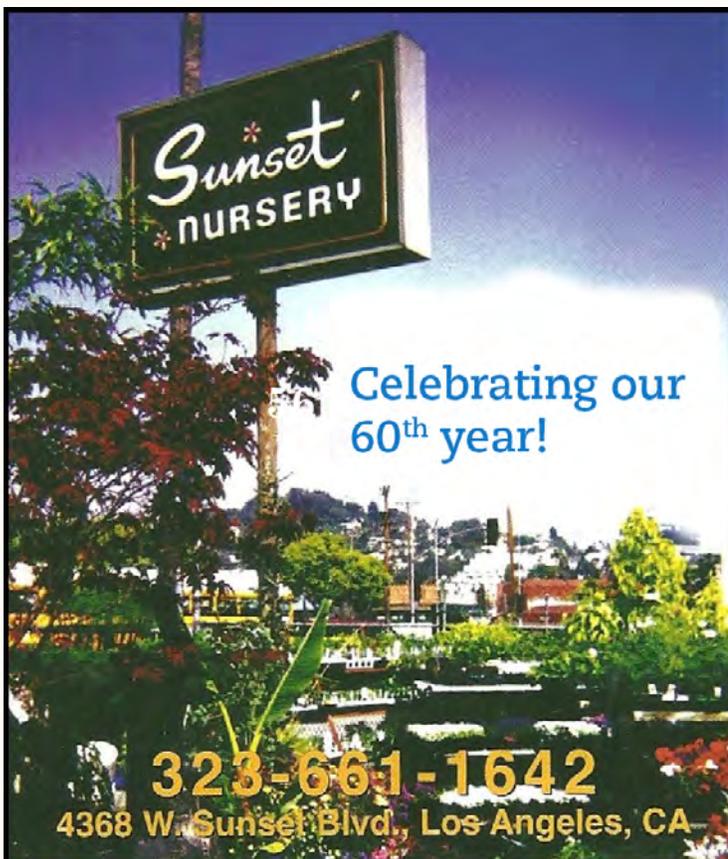
THE CLEANUP CREW WITH BAGS OF DEBRIS

📷: RICK LARocca



CLEAN STAIRS AND STUFFED BAGS ON PROSPECT - VERY SATISFYING!

📷: RICK LARocca



# Yuca's Restaurant:

## Together we make a family

### Alexandra Mardirossian-Quinones

Do dreams come true? In Franklin Hills, they do!!! **Yuca's** celebrates food culture as well as family. It began with a dream of opening a restaurant. The 8-by-10-foot-square shoeshine store was then transformed into a restaurant. On April 1, 1976, **Dora Herrera's** parents, Socorro and Jaime, opened their first restaurant located on Hillhurst. Her mother's recipes from Yucatán give the food its authentic style. Over the years, other special recipes have been added. For 42 years, Socorro would greet customers and get their orders down, making sure their customers were greeted with open arms.

During COVID, they were able to stay open as no indoor dining was permitted. Because people were afraid of leaving their homes, it became very difficult for them to maintain the same

profit margin as before COVID. At that point, they decided to try to make the best out of this time and wanted to help the community. So they took the opportunity to partner up with **Sushi Ai** and **IlCapriccio** and decided to give back. The essential workers who came were mostly local and included workers from the Post Office on Vermont. There was a mix of both free food and paid food. The food they served to **Skylight Books**, for example, was paid for by a private donor. Yuca's really took the opportunity to help others during this time, which benefited them as well as the community. To this day this restaurant is seen as a place people can call home and feel welcomed.

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CUSTOMERS LINE UP AT 'THE HUT' NEXTDOOR TO THE RESTAURANT FOR AUTHENTIC YUCATÁN FOOD

📷: ALEXANDRA MARDIROSSIAN-QUINONES



DORA HERRERA (R), PRESIDENT OF THE FRIENDS OF LOS FELIZ LIBRARY, WITH LIBRARIAN PEARL YONEZAWA AT THE LOS FELIZ LIBRARY'S 20TH ANNIVERSARY CELEBRATION IN 2019

📷: KATHRYN LOUYSE

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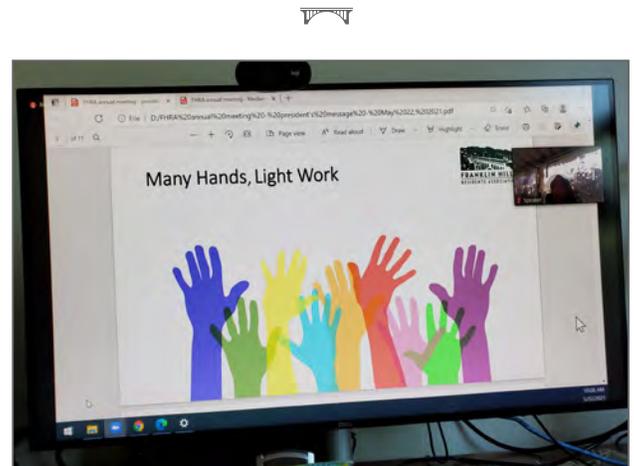


(Annual Meeting, continued from page 5)

Describing her plans for necessary replanting, she tactfully, but urgently, asked for contributions to the *Median Garden Maintenance Fund*. **Adam Weisman**, former FHRA chair and member of the *Norman Harriton Community Garden*, said the garden was going gangbusters and led an after meeting tour to show it off.

**Councilmember Nithya Raman** briefed us on proposed height limits along Hillhurst and her efforts on behalf of affordable housing, neighborhood safety, and the homeless.

At the end of the meeting, our remote neighbors reluctantly signed off and the on-site neighbors enjoyed pizza, cookies and some quality time catching up with friends they hadn't seen for months. It may seem trite but a good time was had by all!



PART OF THE FHRA INTRODUCTORY PRESENTATION AS SEEN REMOTELY  
 @ELIZABETH RICHARDSON



HOMEMADE COOKIES FEATURING FHRA IN GREEN FROSTING  
 @MICHAEL HIRABAYASHI



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To become a member, renew a membership, or make a donation, visit [www.franklinhills.org/join](http://www.franklinhills.org/join), or clip this form and send a check to:  
**FHRA, PO Box 29122, Los Angeles, CA 90029-0122**

**Enclosed membership dues are:** Household: \$35 /year Leader: \$250 /year  
Booster: \$100 /year

**Plus Donation for Unspecified:**  \$ \_\_\_\_\_

**Plus Donation for Median Maintenance Fund:**  \$ \_\_\_\_\_

## Additional Contribution to Median Maintenance Fund:

- Monkeyflower  \$25
- Matilija Poppy  \$50
- St. Catherine's Lace  \$100
- Western redbud  \$250
- Jacaranda  \$500+

**Total Enclosed:** \$ \_\_\_\_\_

Contact Voice Mail: (323)908-6078 | [FHRA@franklinhills.org](mailto:FHRA@franklinhills.org)

**THANK YOU for your support!!**

(King's Roost, continued from page 15)

When did bread become a peg board of additives and so chemistry ridden? The answer to this question seems to boil down to commerce, convenience, and the lack of a palate.

So it might take a little research, some curation, and a decision to get your food back to the more nutritional basics, but Roe Sie has taken care of that by supplying everything but transportation to the store. The King's Roost is an impeccable execution of a long lost concept. All you have to do is walk in, buy a grain mill and consider the beauty of bread.



THREE LOAVES OF HOME BAKED SOURDOUGH MADE FROM 100% FRESHLY MILLED ORGANIC WHEAT

TRISH SIE

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# Happy Holidays Franklin Hills



  
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