

Daily Pilot & Times OC

SUNDAY, JUNE 11, 2023 /// Serving the coastal cities of Orange County and beyond /// dailypilot.com

Students turn scientists for a day



Dolphins are part of a wider teaching moment in a marine protected area exploratory cruise on World Ocean Day.

BY ANDREW TURNER

A few dozen middle school students enjoyed a special treat Thursday morning as they embarked on a marine protected area science cruise out of Davey's Locker in Newport Beach on World Ocean Day.

As the Western Pride left the port, the students were divided into groups for plankton collection, digital fishing and water-quality sampling. Before any of those experiments could get underway, a welcome diversion surrounded the boat.

The kids gasped and shouted excitedly as a pod of hundreds of dolphins swam alongside the vessel. Michael Harkins, who was behind the wheel for the cruise, said an estimated 500 dolphins were in the group. Students also learned that dolphins prey on forage fish and that they use echolocation.


"I've never seen a dolphin before," Camila Hernandez, 12, a seventh-grader at Tuffree Middle School in Placentia, said with excitement. "I've seen them in movies and all that, but I've never seen them in person."

Eventually, it was time to get back to the scheduled activities. The first group of students cast their plankton nets into the water

Carolyn Cole | Los Angeles Times

MOYINOLUWA JAIYEOLA, 13, watches dolphins on a student science trip off of Newport Beach. On World Ocean Day, students from Tuffree Middle School participate in a marine protected area science cruise to collect plankton and look at fish in the kelp forest through a GoPro camera.

See **Students**, page A2



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H.B. staff to study EIR decertification after divided vote

BY MATT SZABO

Huntington Beach will review a 13-year-old plan that guides construction on one of the county's busiest streets.

Councilman Casey McKeon proposed the unusual move Tuesday to decertify the environmental impact report for the Beach and Edinger Corridors Specific Plan.

City staff will study McKeon's proposal after his agenda item passed by a 4-3 vote along familiar party lines. Mayor Tony Strickland, Mayor Pro Tem Gracey Van Der Mark and Councilman Pat Burns joined McKeon in his vote in favor of studying the EIR's decertification, with their council colleagues Dan Kalmick, Rhonda Bolton and Natalie Moser voting against the action.

The Beach and Edinger Corridors Specific Plan, adopted in

March 2010, largely affects the area of Edinger Avenue between Goldenwest Street and Beach Boulevard, then running south on Beach for a total of 459 acres. Its EIR does a basic review of the impacts that development would have in those areas.

McKeon said the EIR is outdated, as his Democrat counterparts on the dais all asked him the goal of decertifying it.

"It's been 13 years since this EIR was drafted," McKeon said. "It's stale, and we shouldn't be relying on it. It's obsolete because the state has passed all these new housing laws that were not contemplated in the existing EIR from 2010. The landscape has totally changed, and the state has turned everything on its head ... The 2010 EIR does not take into account increased public safety needs,

See **Study**, page A2



Scott Smeltzer | Staff Photographer

THE ELAN Building on Main Street and Ellis Ave. in Huntington Beach. The Beach and Edinger Corridors Specific Plan is under review.



Edwin Goei

THE ITALIAN sausage sandwich at Award Wieners inside Disney's California Adventure.

The best sandwiches to enjoy this summer at the Disneyland Resort

BY EDWIN GOEI

When you're at the Disneyland Resort, what you eat is as integral to your experience as what you ride. Mouth-watering temptations exist around every corner, heralded by the smells. There are, of course, the standards everyone knows: the warm aroma of cinnamon and sugar wafting from the churro carts, the fried chicken at Plaza Inn, Dole Whips at Tiki Juice Bar.

But when it comes to the sandwiches that populate most menus at the resort, there are as many choices as there are dancing dolls in "It's a Small World." And since a typical theme park guest is more likely to have a sandwich as their meal than any other item, it can be hard to sort out which ones are worth skipping the corn dogs for.

This alphabetical list narrows it down to 10 of the best sand-

wiches you can eat at the Disneyland Resort and where to find them.

BATTERED AND FRIED MONTE CRISTO AT CAFE ORLEANS

Disneyland may not have invented the Monte Cristo sandwich (it already existed in some form since the 1910s as a variation of the croque monsieur), but

See **Best**, page A8



Scott Smeltzer | Staff Photographer

FRIENDS OF Newport Harbor, seen in September 2022, and O.C. Coastkeeper, have filed lawsuits over a proposed confined aquatic disposal site in Newport Bay.

Newport's CAD project on pause amid lawsuit

BY LILLY NGUYEN

In what may be a tentative victory for environmentalists and those opposed to the project, plans for the confined aquatic disposal site in Newport Bay have been halted as a result of a lawsuit filed by Orange County Coastkeeper.

The environmentalist group has long contested the construction of the CAD, which is meant to contain dredged material considered too toxic for open ocean release from federal channels. Opponents of the project have argued the U.S. Army Corps of Engineers plans wrongfully characterize the sediment as "harmless," though city officials say the Environmental Protection Agency described it as neither toxic nor threatening.

The Coastal Commission gave the OK for the project in October 2022, and the first dredge of those same channels occurred in the summer of that year.

The second dredge was scheduled for April, though according to court documents, further work on

both dredging and construction of the CAD — essentially, a deep hole that would be located in Newport Harbor — has been halted in agreement with O.C. Coastkeeper as it relates to the lawsuit. Dredging of the federal channels is necessary as it allows for the safe navigation of Newport Bay.

In a statement announcing the stay of action on June 5, the group said the agency was required to respond to the lawsuit, which was filed in U.S. District Court in March, by June 16, but an agreement between them and the federal agency extended that deadline to July 12.

Court documents from May 31 obtained by the Daily Pilot indicate that the work has been put on hold "while the Corps considers revisiting its National Environmental Policy Act (NEPA) analyses and Endangered Species Act (ESA) analyses, including whether consultation under the ESA is appropriate."

The original lawsuit con-

See **Lawsuit**, page A6

STUDY

Continued from page A1

infrastructure needs, our finite resources, etc."

Kalmick, especially, pushed back on the item.

"There's no mechanism to decertify an established EIR," he said. "I've talked to a bunch of land-use attorneys, and there's nothing in [the California Environmental Quality Act] that creates that mechanism. So sure, we'll let staff go and figure that out."

He continued that the majority of projects built on Beach Boulevard in the last six years have been commercial projects.

"By repealing this in some mechanism, you're being anti-business," Kalmick said. "The daycare my child goes to used that EIR. Any auto dealer that wants to remodel is not going to be able to tier under this EIR."

"If the goal is to not build housing on Beach Boulevard ... say it. Say, 'We don't want to build housing on Beach Boulevard,' and change the zoning to eliminate housing on Beach Boulevard. That allows staff to build public policy around that goal."

The Huntington Beach Auto Dealers Assn., Orange County Business Council and the Kennedy Commission all sent letters to the council expressing concern about McKeon's item.

The Kennedy Commission, which has been battling with Huntington Beach for years over its housing efforts and recently won a \$3.5-million ruling for attorney fees that the city is appealing, is an Irvine-based nonprofit designed to help facilitate the building of lower-income homes in Orange County.

"If the city moves forward with decertifying the EIR, it will cause greater uncertainty in creating affordable housing opportunities in Huntington Beach," Kennedy Commis-



Photos by Scott Smeltzer | Staff Photographer

TOYOTA OF Huntington Beach on Beach Boulevard in Huntington Beach.

sion executive director Cesar Covarrubias said in his letter.

Orange County Business Council senior vice president Jennifer Bullard said in an email to the City Council that the OCBC's primary goal is to support and promote the economic development of Orange County.

"OCBC cautions the City Council against removing important tools in the toolbox for business and economic development to occur in the Beach and Edinger Corridors Specific Plan area," Bullard said.

McKeon, who works in the commercial real estate business, said this specific plan has been problematic for a long period of time.

"In my business, we build gas stations in California, across the country," McKeon said. "We've never had to do an EIR. We have to go through CEQA and analyze the negative impacts to the environment, but just because you remove the EIR doesn't mean that every project's going to have to go through and do an EIR."

He added that if staff comes back with the recommendation to repeal the entire specific plan, he would be in favor of that, "but this is just an idea."

"I know you care a lot



HUNTINGTON BEACH City Councilman Casey McKeon, center, pictured on Feb. 14, introduced the agenda item regarding the specific plan's EIR at Tuesday's meeting.

about the environment, so I would think you would be happy about this," McKeon said to Kalmick.

"How much housing has been built on Beach Boulevard in the last eight years?" Kalmick responded. "None. It's anti-business. We are for business in this community. One of your tenets is to roll out the red carpet for business, and this makes it harder to do that ... This isn't a serious policy goal, and you guys aren't serious people."

Ursula Luna-Reynosa, the city's community development director, did not necessarily agree with the characterization of the EIR as "obsolete" or "stale"

during Tuesday's meeting. "The reality is, only 1,900 units have been either constructed or permitted," she said. "There's still significant room in the existing EIR."

She added that a number of commercial projects in the last several years have tiered off the existing EIR. There has been just one residential project approved under the specific plan in that time, the Ellis Avenue condominiums, which was previously rejected by both the Planning Commission and City Council before being approved last year.

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Models used for illustrative purposes.



JUAN ROJAS-AVELAR, 14, left, and Sebastian Ramos-Rodriguez, 13, center, throw a net out to collect plankton off the coast of Newport Beach on Thursday.

STUDENTS

Continued from page A1

from the back of the boat. Once they reeled them back in, they went below deck to identify what they had captured with the help of a digital microscope.

Experts aboard told the students about the two types of plankton — zooplankton (animals) and phytoplankton (plants). Fellow seventh-grader Moyinoluwa Jaiyeola, 13, noted she also learned that plankton cannot swim.

At the water-quality station, students worked with Van Dorn bottles — a device utilized to obtain water at specific depths — checking water temperature, pH level and salinity.

Kaitlin Magliano, education manager at Crystal Cove Conservancy, said the data collected by the students and their knowledgeable supervisors is turned over to researchers at UC Irvine. While the dolphins did serve to divide attention, Magliano saw plenty

of upside in the students keying in on marine life. They also saw sea lions on their way back into the harbor.

"I just never heard of anything like it, where students were allowed to just be involved in real science research," Magliano said of working for Crystal Cove Conservancy, where she has been for the past eight years. "I feel like it has been so rewarding to see students just realize that their impact is important and that we value their work and their opinions and see them as scientists, and [seeing] that moment where they realize that this is something they could do."

The marine protected area exploration program represents a collaboration between Crystal Cove Conservancy and Newport Landing Sportfishing. Kate Wheeler, the president and chief executive of Crystal Cove Conservancy, said the educational tours began in 2012. The program has hosted 50 to 70 tours per



Photos by Carolyn Cole | Los Angeles Times

STUDENTS FROM Tuffree Middle School on World Ocean Day board a boat to take part in a Marine Protected Area Science Cruise field trip to collect plankton, sample water and identify fish in the kelp forest through the use of GoPro cameras.

year since about the fifth year.

Wheeler emphasized the importance of offering kids multiple opportunities to explore their natural surroundings and participate in science. Crystal Cove Conservancy has furnished a learning ladder that includes restoration ecology and building and coding environmental sensors. Additional opportunities are available through internships for those who want to dive deeper into their scientific pursuits.

"What we want to do is create that ladder, and then that gives them that on-

ramp into the career," Wheeler said. "A lot of the students, not all of them are going to go into natural resource careers or careers in engineering, but a lot of them will, and those who don't and maybe step off the ladder sooner, they're going to be more informed citizens, more literate around environmental issues."

"The other piece that we think is critically important is getting them out into parks," Wheeler added. "They need to get out on the ocean and to get into parks. They need to see this happening and have time

to see what the natural world is like."

Conservation and sportfishing might seem like a direct contradiction, but Jessica Roame, an education manager at Davey's Locker and Newport Landing, says the two are becoming more aligned. Ultimately, both interested parties want to see more fish in the ocean, she said.

"We pride ourselves on the fact that we are able to not only continue on with the legacy of the business, which is sportfishing, but we're able to pivot to doing more education, more whale watching, more

ecotourism," Roame said, noting the formation of the local marine protected area in 2012. "[That is] something that I think ... more people are going to be looking for, although I will say sportfishing, in general, is very ecofriendly compared to commercial fishing, going out and catching your own fish hook and line, taking the time to understand how to do that. There's a lot to be said in the skill and knowledge that a lot of anglers have for the ocean."

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forum

COLUMN | **PATRICE APODACA**

We must find effective answers to gun violence

I was in Atlanta in early May. As I was about to leave the hotel to visit a museum, word spread of an active shooter at large in the area. Five people had been shot, one fatally and three critically, at a local hospital.

The police advised everyone to stay put indoors until they were sure it was safe. Later they discovered that the shooter had fled the area, and he was captured outside the city.

I wish I could say that this experience was rare. But it was, in fact, tragically ordinary. Just



the day before the Atlanta shooting, there had been two mass shootings, defined as an incident in which four or more people are injured or killed: one in Florida and the other in Louisiana.

Two days later there were five. The day after that, another five, including one in California. Over the Memorial Day weekend, 16 people were killed and at least 80 were injured in 20 mass shootings across the country.

By the end of May, there had been 268 mass shootings in the U.S. so far this year, according to



Alex Slitz | Associated Press

LAW ENFORCEMENT officers arrive near the scene of an active shooter on May 3, 2023 in Atlanta. Daily Pilot columnist Patrice Apodaca urges people to recognize gun violence is a public health crisis.

data compiled by the Gun Violence Archive. That's more than one a day. More than any right-thinking person can bear to contemplate.

And those numbers don't even take into account all the other shootings, the ones with fewer

than four victims: the arguments that turn deadly, the suicides, the overreaction to perceived threats and all the other instances when lives are needlessly lost.

Total U.S. gun deaths this year reached 17,744 by the end of last month, the Gun Violence Ar-

chive reported. Of those, 755 were children.

If anyone is getting the sense that nowhere is safe from gun violence anymore, they would be correct. We're not safe. Not on

See **Apodaca**, page A5

A WORD, PLEASE | **JUNE CASAGRANDE**

If you're an object in a sentence, use 'me'

"People like you and I feel betrayed."

See anything wrong with that sentence? Most people probably don't, but there is a problem with it and, for me, the problem is eye-opening.



Here's the issue: If you want to be as proper and correct as possible, that "I" should be "me." And for all the years I've spent attuned to the finer points of choosing "me" over "I," I don't believe I ever considered this situation until I came across this sentence recently in an article I was reading.

I know what you grammar-savvy types are thinking: "I" is a subject here. It's performing the verb "feel." And you're right that "I feel betrayed" is normally the correct choice over "me feel betrayed." The "you" doesn't change that. It's "you and I feel betrayed," not "you and me feel betrayed."

But there's more going on in this sentence than meets the eye. And to see why "me" is the better choice here, it's best to start with a review of subject and object pronouns.

When a pronoun is performing the action in a verb, it's a subject. The personal pronouns in subject form are: I, you, he, she, it, we and they.

When a pronoun is receiving the action of a verb, it's an object. The personal pronouns in

object form are: me, you, him, her, it, us and them.

You're probably already a master of subject and object pronouns in most situations. You wouldn't say, "Us watched a movie," using the object form. You'd say, "We watched a movie," using the subject form, because that's who's doing the watching. That's why "I feel betrayed" is normally correct and "Me feel betrayed" is not.

But our sentence, "People like you and I feel betrayed," is a trap. "I" looks like a subject. But it's not. The real subject of this sentence is "people": "people feel betrayed." The pronouns come right before the verb — a position that usually indicates the subject of a verb. But our pronouns are not the subject of the verb. They're objects of the preposition "like." And an object of a preposition takes an object form, "like me," instead of a subject form, "like I."

Not convinced? Try our original sentence without "you and": "People like I feel betrayed" is obviously the wrong choice. Clearly, it should be "People like me feel betrayed."

When you add another person plus "and" to a sentence, it's harder to pick the right pronoun form. For example, no one would say, "Thank you for meeting with I," but they often say stuff like "Thank you for meeting with

Sarah and I." No one would say "between we," but they often say "between you and I," which is as wrong as "we" because both "we" and "I" are subject pronouns incorrectly used as objects of the preposition "between."

Technically, it's not wrong to use "I" in these cases. Usages like "between you and I" are considered idiomatic, which makes them acceptable. The problem with using "I" in an object position is that, when people do this, it's often because they're trying to be as proper as possible. Teachers and parents pounded it into our heads that we should say, "Steve and I are going to the park," instead of "Steve and me are going to the park," which is true. But that doesn't mean that "I" is always more proper.

When we use "I" in "people like you and I" or "with you and I" or "between you and I," it's usually because we're trying to be as grammatically correct as possible and, unfortunately, revealing that we don't know how. In most cases, if you try the sentence without the other person, you reveal whether "I" or "me" is correct, as in: people like me feel betrayed.

JUNE CASAGRANDE is the author of "The Joy of Syntax: A Simple Guide to All the Grammar You Know You Should Know." She can be reached at JuneTCN@aol.com.

COMMENTARY | **GARRY BROWN**

Funding issues threaten urgent invasive algae removal efforts in Newport Bay

An invasive algae species in Newport Bay has the potential to disrupt Orange County's entire marine ecosystem and coastal economy if not dealt with swiftly.

Since 2021, and possibly even earlier, Newport Bay has grappled with an aggressive and invasive algae species known as *Caulerpa prolifera*. While the Southern California Caulerpa Action Team (SCCAT) has attempted to eradicate the algae, the problem persists due to *Caulerpa*'s ability to adapt and spread quickly.

SCCAT is comprised of governmental agencies, marine biologists, consultants and our organization, Orange County Coastkeeper. The group united over a shared concern for the safety of our coastal waters. Yet, despite the group's expertise and commitment to eradication, funding has been the dominant issue.

Fortunately, money has been made available to fund eradication efforts, a financial breakthrough that would undoubtedly make a significant impact on containing the invasion. However, due to bureaucratic processes, the money could take up to a year to be delivered.

Such delays are unacceptable, as *Caulerpa* does not pause its relentless growth for bureaucratic red tape. As each day passes without effective action, the threats *Caulerpa* pose to New-



Courtesy of Orange County Coastkeeper

CAULERPA PROLIFERA is an invasive species found in the waters of Newport Bay.

port's waters, wildlife and economy intensify.

If left unchecked, *Caulerpa* could out-compete eelgrass, potentially resulting in the loss of vital habitat for numerous species, including young sports fish, lobsters and octopuses. Unlike eelgrass, *Caulerpa* does not offer the same level of habitat and food sources, further disrupting the delicate balance of our marine ecosystem. In fact,

Caulerpa contains toxins that repel most predators outside its native range.

Caulerpa grows through fragmentation, making the increased harbor activity during summer a huge threat. Additionally, the invasive algae has demonstrated an alarming ability to survive colder waters and occupy deeper areas than previously recorded.

Considering its adapt-

See **Algae**, page A5

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| | |
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ENTRÉE SELECTIONS
select one

| | |
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| <p style="text-align: center;">Prime Filet Mignon <small>8 oz. prime filet mignon, Yukon Gold mashed potatoes, fried shallots</small></p> | <p style="text-align: center;">Bone-In Rib Eye <small>16 oz. prime bone-in rib eye, Yukon Gold mashed potatoes, fried onion strings</small></p> <p style="text-align: center; font-size: 0.8em;">(Twenty Dollar Supplement)</p> |
| <p style="text-align: center;">California Chicken Breast <small>Pan-seared chicken breast, oven-roasted tomatoes, avocado, Yukon Gold mashed potatoes</small></p> | <p style="text-align: center;">King & Blue Crab-Crusted Scottish Salmon <small>Herb-roasted red potatoes, broccolini, Meyer lemon beurre blanc</small></p> |
| <p style="text-align: center;">Miso-Marinated Chilean Sea Bass <small>Soy glaze, coconut rice, stir-fried vegetables, mushrooms, lemongrass ginger beurre blanc</small></p> | <p style="text-align: center;">Double Pork Chop <small>Thick-cut grilled all natural pork chop, creamy caramelized onion barley risotto, creamed kale, sherry sauce</small></p> |

Australian Lobster Tail
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ALGAE

Continued from page A4

ability to changing conditions, the potential impact of *Caulerpa* on our marine ecosystem within the next few months is a cause for serious concern.

The longer we delay eradication, the more arduous and costly it becomes to reclaim our waters from this insidious invader. During a previous *Caulerpa*

invasion in the early 2000s, it took six years and \$7 million to fully eradicate the species.

The time has come for immediate action and robust financial support. We cannot allow bureaucratic delays to impede our ability to protect Newport Bay from the destructive grip of *Caulerpa*.

As a concerned community member, I call upon our representatives to expedite this process and

prioritize allocating the necessary funds for *Caulerpa*'s eradication. The consequences of inaction are too grave to ignore. Together, we can free Newport Bay from the looming threat of *Caulerpa prolifera*.

GARRY BROWN is the founder and president of Orange County Coastkeeper, a nonprofit organization that has protected clean water in the region for over two decades.

APODACA

Continued from page A4

the streets or in our workplaces; not at a mall or a party, a hair salon or a concert, a dance studio or a church or a theater. Our kids aren't safe at school. Despite the drills, the fences, the stricter check-in procedures, the school resource officers and the efforts of overwhelmed police, they aren't safe.

We now live in a constant state of anxiety. Two days after the Atlanta shooting, rumors went viral and nerves frayed in Orange County when a vague threat of an impending school shooting surfaced on social media. Local law enforcement agencies downplayed the threat, saying it wasn't credible, and some authorities said it appeared that the Orange County being threatened was the one in Florida.

Somehow that wasn't terribly reassuring.

We're all on edge, and that is a rationale response to the insanity of our current situation. We have an epidemic of gun violence, but we as a nation have lacked the will to take all the necessary steps that we know can help. Instead, we remain stuck in a crazy loop of dysfunction, denial and insufficient half-measures.

That's not fatalistic. It's the reality that we have created and continue to tolerate.

While the rest of the world looks at us with

confusion and dismay, we do pitifully little beyond condolences and platitudes. We are the richest, most powerful nation on earth, and we are awash in carnage. The incongruity of those facts is mind-boggling, and it's infuriating.

Newtown didn't break the loop. Neither did Parkland. Or Uvalde. What more can be said if the slaughter of children isn't enough for us to ditch our self-destructive ways?

Yet we can't give up hope or retreat from an all-out effort to see real progress emerge from our shared trauma.

Of course, sensible gun laws that reduce easy access to dangerous weapons — the ones that have been proven time and again to make a difference — have to be part of the response. Voters must put their representatives on notice that if they do not back reasonable regulations, and the judicial appointments that will uphold sound policies, they will lose our support, full stop.

We must also recognize that this is a public health crisis and should be treated as such. Like a virus, gun violence is contagious — people who are exposed to violence are more likely to become violent themselves — and it's often a byproduct of trauma, poverty and feelings of hopelessness and isolation.

Therefore, robust early intervention is key. We need to foster greater

access within at-risk communities to therapy, mentors and support systems that, again, have been clearly shown to help reduce gun violence. Sadly, many of these types of programs are routinely among the first to be cut. We need to be clear that we consider them a top priority.

And we must stop glorifying guns.

It's true that guns have always been a part of our culture and likely always will.

But when political figures cheerfully pose with their kids for Christmas card and campaign photos as each family member holds an assault weapon; when the gun industry gins up fear, rage, hyped-up patriotism and warped conceptions of masculinity to tout its deadly products; when a small but unduly powerful group of people cling to the logic-defying position that the answer to gun violence is more guns, we must acknowledge that this aspect of our culture has gone terribly wrong.

The majority of Americans who don't fetishize guns, and who favor common-sense regulations and community support systems, are demanding action. More anguish is certain if our leaders continue to fail.

PATRICE APODACA is a former Los Angeles Times staff writer and is coauthor of "A Boy Named Courage: A Surgeon's Memoir of Apartheid." She lives in Newport Beach.

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To find out more, please contact **Dean Magnus Egerstedt** at engineering@uci.edu.



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— Magnus Egerstedt, dean of the School of Engineering

BRILLIANT FUTURE
THE CAMPAIGN FOR UCI

Finding a suitable home for big, rescued canines

BY ERIC LICAS

Sam's tail wags like a stubby windshield wiper whenever he meets new people. The chonky, 80-pound mixed-breed pup with snow white fur, black ears and spotted belly can't help himself from plopping up to visitors of Karla Boss, his foster-mom, and then leaping onto his hind legs to give them a hug.

He's a fast-moving boulder of energy who's "perfectly adoptable," Boss said during an interview at the home in Westminster she shares with her family and rescued canines. Or at least Sam would be, if he wasn't living in Southern California.

Big dogs typically require space, and that's something that comes at a premium in Orange and Los Angeles counties, Beverly Hills-based Deity Animal Rescue and Foundation co-founder Ellen Ballon said Wednesday. There aren't as many families in the area with both the willingness and capacity to take them in.

Meanwhile, local shelters are brimming with stray or abandoned pets. Kennels are running out of



Eric Licas

KARLA BOSS cuddles with Ossa and Houston at her Westminster home where she fosters hard-to-adopt dogs.

room for them, placing many healthy, lovable lumps like Sam at risk of being put down. Ballon described the situation as "dire."

"Our shelters are so over-run, and a lot of it could have been from COVID ba-

bies, dogs that weren't spayed and neutered," Ballon said. "Adoption rates are down, foster rates are down and the euthanasia rate is sky high."

That's why Deity and

See **Homes**, page A10

LAWSUIT

Continued from page A2

tended the federal agency was in violation of both acts and the Administrative Procedure Act.

Attorneys for O.C. Coastkeeper stated lower Newport Bay is home to a number of threatened or endangered species and allege that Corps failed to acknowledge possible adverse effects on existing marine life, potential proliferation of the invasive algae *Caulerpa prolifera* and the potential for sediment suspension.

Moreover, the suit further alleges the Corps failed to prepare an environmental impact statement and authorized the project through a final environmental assessment and Finding of No Significant Impact (FONSI).

Dena O'Dell, chief of public affairs for the Los Angeles district of the U.S. Army Corps of Engineers, confirmed the project was on pause in an email Tuesday but said the agency did not comment on pending litigation.

"Our goal is not to stall the channel's necessary dredging or demand the

contaminated material be disposed of outside Newport Bay," Garry Brown, founder and president of O.C. Coastkeeper, said in a statement on the matter. "However, the project in its current state is not thorough enough to ensure the safety of Newport's waters, wildlife and human population."

"We hope this extension gives the Corps the time to research and realize the project's need for additional environmental review."

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THE DAILY COMMUTER PUZZLE

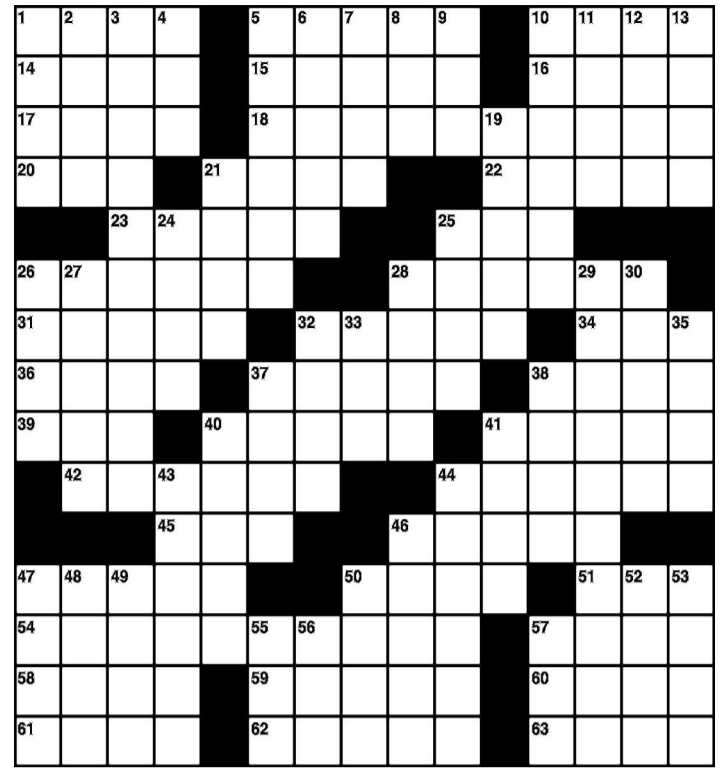
By Jacqueline E. Mathews

ACROSS

- 1 Parks on a bus
- 5 West Point student
- 10 Eliminate
- 14 Periods in history
- 15 Light on one's feet
- 16 _ helmet; safari wear
- 17 Peruvian Indian
- 18 First choice
- 20 "Neither a borrower _ a lender be"
- 21 Enemies
- 22 _ go; active
- 23 Ridiculous
- 25 "Peggy _ Got Married"; 1986 film
- 26 Prior to
- 28 Frank
- 31 Get up
- 32 Locks intertwined
- 34 "Stat!"
- 36 Part of a foot
- 37 Weak
- 38 Lucy's man
- 39 Whopper
- 40 King topper
- 41 Allergic reaction
- 42 Shun
- 44 Priest's domain
- 45 Young fellow
- 46 Headed metal bolt
- 47 Emotionally distant
- 50 All the _; currently popular
- 51 6th word in "Hey Diddle Diddle"
- 54 _ to; going along with
- 57 Toe the line
- 58 Carryall bag
- 59 Shopping spree
- 60 Run away
- 61 Catch sight of
- 62 Gave away, as land
- 63 Koppel & DiBiase

DOWN

- 1 _ in; bring under control
- 2 TV's "Deal _ Deal"
- 3 Selflessly gives
- 4 As proud _ peacock
- 5 Gangster Al
- 6 See eye to eye
- 7 Kicks the bucket
- 8 North Pole toy maker
- 9 Ball holder
- 10 Unlocked
- 11 Breath freshener
- 12 Dermatitis symptom
- 13 What "you" used to be
- 19 Circular
- 21 Taxi cost
- 24 Have a snack
- 25 _ away; leave the dock
- 26 Bondsman's offering
- 27 Comedian Kovacs
- 28 Son of Adam
- 29 Bound to happen
- 30 Prescribed amounts
- 32 Forehead
- 33 Uncooked
- 35 "When You _ Upon a Star"
- 37 Pebbles' dad
- 38 Critical; urgent
- 40 Irritate by rubbing
- 41 " _ a nice day!"
- 43 Walk-in _; modern home feature
- 44 _ out; overate
- 46 Kitchen appliance
- 47 Play parts
- 48 Belt holder
- 49 Not fooled by
- 50 Orange peel
- 52 In _; impoverished
- 53 Recolors
- 55 "Law & Order: SVU" network
- 56 Even score
- 57 Many times, to a poet



SUDOKU

By the Mephram Group

Complete the grid so each row, column and 3-by-3 box (in bold borders) contains every digit, 1 to 9. For strategies on how to solve Sudoku, visit sudoku.org.uk.

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| 4 | | | | | | | 6 | |
| | | 3 | 7 | | 4 | 5 | | |
| | 4 | | 8 | | | | 2 | |
| 6 | | | 1 | | | | | 9 |

For answers to the crossword and Sudoku puzzles, see page A10.

- up
- 10 Unlocked
- 11 Breath freshener
- 12 Dermatitis symptom
- 13 What "you" used to be
- 19 Circular
- 21 Taxi cost
- 24 Have a snack
- 25 _ away; leave the dock
- 26 Bondsman's offering
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- 40 Irritate by rubbing
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- 50 Orange peel
- 52 In _; impoverished
- 53 Recolors
- 55 "Law & Order: SVU" network
- 56 Even score
- 57 Many times, to a poet

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Stowaway brings its tiki vibe to a new home in Tustin

BY SARAH MOSQUEDA

In early November, Stowaway Tiki at Union Market at the District in Tustin closed its doors following a lawsuit that forced out subleasing tenants.

"Aloha our Stowaway Ohana," a Stowaway Instagram post from Nov. 5 read. "Keep an eye out for our announcement of a new location nearby soon!"

Co-owners Leonard Chan and Dominic Iapello were on the lookout for a new home for their popular bar and were planning to move into a space in Irvine.

"We were hoping that when we had to shut down there in November, we would be back up and running in January if it worked out," said Chan. "But it didn't work out."

Instead the concept reopened its new location

on 14401 Newport Ave. in Tustin in May, in a space formerly occupied by Marty's Bar & Grill.

"Initially we started in this space to help out friends with the bar," Chan said.

The former dive bar with mid-century bones seemed like a logical choice after the other space fell through.

"Tiki kind of was born during that mid-century modern era so we knew that we could still use the bones here and retool things and put our touches on it," said Chan.

The Stowaway team tapped professional tiki designer "Bamboo Ben" Bassham for the refurbishment of the new, much larger space.

"We were so used to higher ceilings, and we were struggling with how to keep it cozy but still make the space look inviting," said Chan.

Bassham's answer was to build bamboo A-frames over each of the cushy booths.

"Bamboo Ben and his son, Blake, are so creative. I would just give them a little bit of direction and then I would show up two days later and half the stuff is already erected," said Chan.

Artist Josh Agle, known professionally as "Shag," also lent his distinct mod stylings to the bathroom wallpaper and Stowaway's logo.

There are pool tables in the new space, decked out in funky felt as well as more private areas like a skull cave with a waterfall feature and a cabana lounge that can accommodate larger groups.

"You can almost have three different experiences in one space," said Chan. "You have the bar, then we

See *Tiki*, page A10



Don Leach | Staff Photographer

OWNERS DOMINIC IAPELLO and Leonard Chan, from left, stand in one of the decorative rooms at the new Stowaway Tiki Bar, which has reopened in Tustin.

BEST

Continued from page A1

what Blue Bayou Restaurant did with its version in the 1960s has arguably become the golden-fried standard.

After stacking the turkey, ham and Swiss between slices of white bread, its chefs covered it in batter and then plunged it into hot oil until a crispy cocoon formed around the sandwich. Served with a side of jam and a dusting of powdered sugar, it was a hit. Its legendary status established, from that point on anyone who encountered a Monte Cristo that wasn't deep fried had to ask, "Is it really a Monte Cristo?"

To this day you can indulge in this iconic meal at Blue Bayou, but also at Cafe Orleans, which sells it for \$7 less and with a side of *pomme frites*. It's the same sandwich either way. Fried but not greasy, crispy but soft, meaty but fruity, cheesy but sweet, it answers the eternal question: "What would happen if a jelly doughnut married a ham-and-cheese croissant?"

Cafe Orleans at Disneyland Park, \$22

BEEF BIRRIA TOASTED CHEESE AT JOLLY HOLIDAY

Have you noticed birria, a Mexican stewed beef dish from Jalisco, is in everything these days? Taco vendors who used to just offer birria tacos have started making ramen with birria. Even El Pollo Loco got into the birria game recently.

Birria is hot, both literally and figuratively. The Disneyland Resort isn't immune to the craze. Cocina Cucamonga's quesabirria tacos at Disney's California Adventure are still so popular that they limit guests to only two per order, lest the kitchen run out prematurely.

There are no tacos like it at Disneyland Park, but there exists a sandwich that takes birria and the French dip leanings of the quesabirria-with-conso-mme concept to the next logical step in evolution: a grilled cheese because, well, it was already halfway there anyway.

To eat Jolly Holiday's "Beef Birria Toasted Cheese" — melting of Pepperjack, stuffed with the simmered meat — you dip the sandwich into a cup of spicy broth before each bite. It's decadent, delicious and proof that, like Disneyland itself, birria innovation will never be finished as long as there is imagination left in the world.

Jolly Holiday at Disneyland Park, \$14.49

ITALIAN SAUSAGE SANDWICH AT AWARD WIENERS

Sauteed peppers, onions and Italian sausage is a classic Italian American combo — a beloved sandwich filling at East Coast boardwalks, festivals and delis. But the cooks working inside Award Wieners, the Hollywood Land landmark, have made it even better.



Photos by Edwin Goei

AWARD WIENERS at Disney California Adventure is among the eateries at the resort offering top-notch sandwiches for hungry guests, Edwin Goei writes.



A BATTERED AND fried Monte Cristo sandwich at Cafe Orleans in Disneyland.

Along with sauteing red bell peppers and onions to sweetness, the cooks add mozzarella, crispy pepperoni pieces and pepperoncini to a topping pile-up that they also zigzag with a red pepper aioli.

It is flavor layered upon flavor, stacked on top of more flavor. It starts with the sausage, which the cooks split lengthwise and

sear cut-face down to maximize browning. But even the mozzarella is griddled so that it caramelizes and clings to the bun.

Served with swoops of fried potatoes shaped like strips of movie film, this gloriously messy sandwich is the A-listener in a menu full of supporting sausage rolls. But a warning: It's impossible to look glamorous

eating it.

Award Wieners at Disney's California Adventure, \$15.49

LOBSTER ROLL AT HARBOUR GALLEY

Is it your imagination? Is this riverside shack actually selling an honest-to-goodness lobster roll with a bag

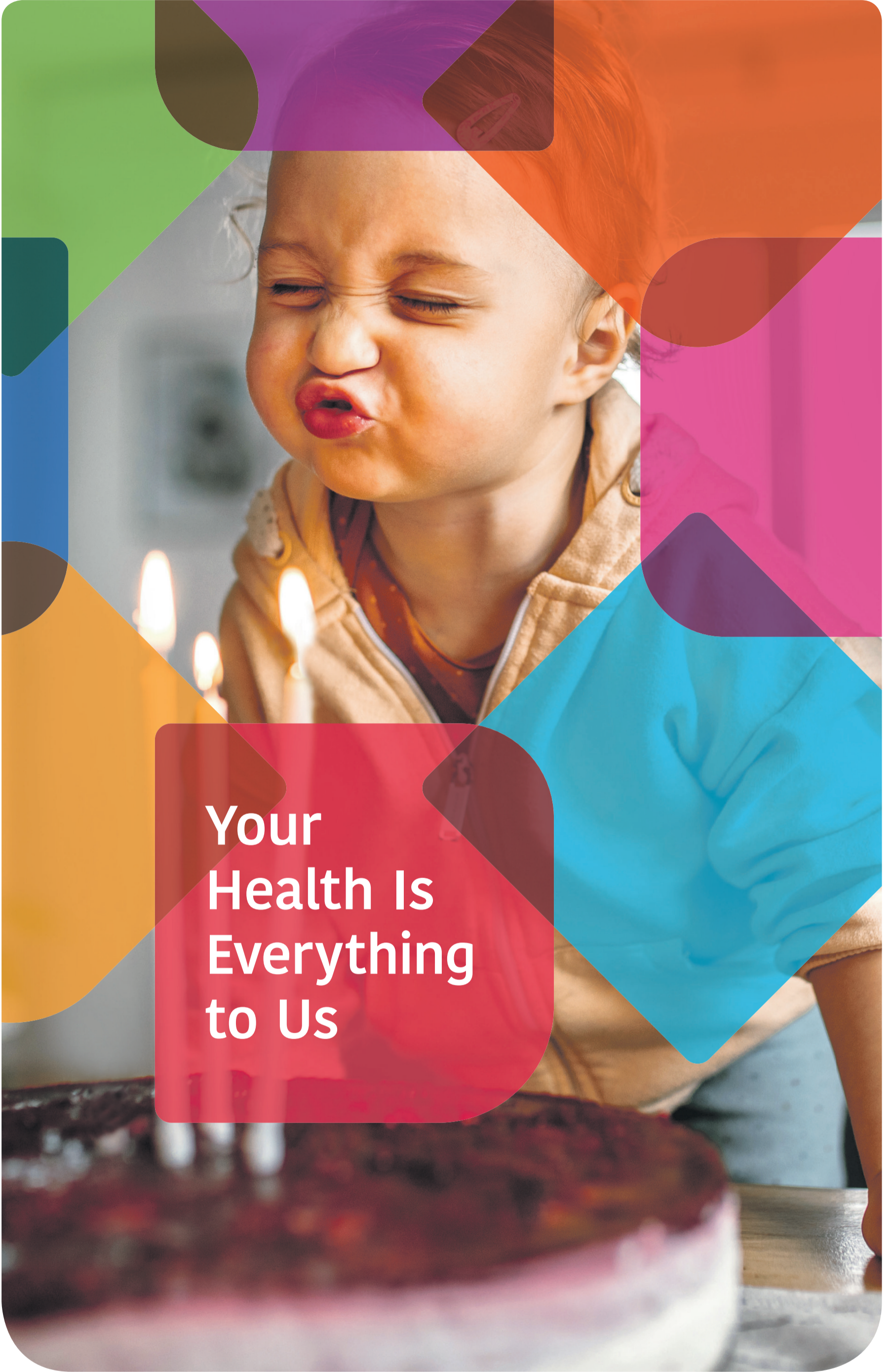


THE BEEF birria toasted cheese at Jolly Holiday.



THE LOBSTER roll at Harbour Galley.

See *Best*, page A11



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San Clemente gets Rare Society on board

BY SARAH MOSQUEDA

Diners have seen charcuterie boards and butter boards, but Orange County is getting its first taste of steak boards, courtesy of Rare Society. The open-flame steakhouse comes from a San Diego-based restaurant collective, Trust Restaurant Group, which opened its first Orange County location last week on May 24 in San Clemente.



RARE SOCIETY is known for premium meat boards that feature a family-style selection of cuts presented on a custom-designed, wood lazy Susan.

"The idea behind Rare Society is still true to what our restaurants in San Diego are," said chef and owner Brad Wise. "You are still able to share everything."

Rare Society is known for premium meat boards that feature a family-style selection of chef-determined cuts, presented on a custom-designed, wood lazy Susan.

"Typically at a steakhouse, it is three courses: appetizers, entrees, desserts," said Wise. "By creating these boards, you are sharing and interacting."

Diners choose from a menu of 30 to 40 day-dried steaks or wagyu cuts, which are all on display in stainless steel meat cabinets. Steaks are grilled over a wood-fire Santa Maria-style grill and served with a choice of sauce like bernaise, horseradish and

Wise's signature Santa Maria-style salsa.

The two-story, 5,500-square-foot location on 226 Avenida Del Mar will be the fifth for Rare Society, which currently has two locations in San Diego, one in Santa Barbara and one in Mill Creek, Wash. Rare Society tapped GTC Design to bring the opulent restaurant to life, with gilded hardware and rows upon rows of lights that take cues from Las Vegas and make the sleek dining room sparkle.

The entryway features a wine cellar behind glass doors that showcases the nearly 800 bottles of wine available.

"Our wine program is approachable, digestible," said

wine director Ben Zuba. "We are definitely trying to pick varietals, regions and flavors that really work well with everything that comes off the grill."

Zuba said the wine list also pays homage to the birthplace of the concept, with big, bold, rich reds from the central coast, San Joaquin Valley and Santa Barbara County.

"What grows together, goes together," said Zuba. "So wines from those regions go really well with the flavors of the birthplace of that wood-fired, Santa Maria, central coast-style grilling."

A sophisticated bar program offers cocktails that carry the steakhouse theme



Photos courtesy of Rare Society

CHEF AND owner Brad Wise leads the San Diego-based hospitality collective Trust Restaurant Group, opening its first venture in Orange County.

through, like the restaurant's signature Rare Old Fashioned, made with dry-aged fat-washed bourbon.

"All of our drinks are creative spins on steakhouse classics," said bar director Colin Berger. "So cocktails you would expect when you walk in, like our spin on an old fashioned, a Manhattan, as well as a classic gin martini and then slightly more creative riffs beyond that."

Besides steaks, wine and whiskey, classic steakhouse menu items like oyster Rockefeller, Parker house

rolls, seafood towers and Caesar salad are also available.

Upstairs, 90% of the seats offer an ocean view, and a private dining room has gold curtains that can be drawn for privacy or left open.

Wise said a visit to south Orange County a few years ago convinced him O.C. was a market Trust needed to get into.

"I like this neighborhood a lot," said Wise. "When we went upstairs and saw the views and everything this place had to offer, we knew

we had to plant some roots here in San Clemente."

Rare Society hopes to be the rare restaurant able to offer something exciting and new but still comfortable and familiar.

"Our filet is still our number one sold item; however, we give people the ability to try new things and still have a filet on the board," said Wise. "In my eyes, that is what creates memorable dining experiences."

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CROSSWORD AND SUDOKU ANSWERS

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| 4 | 5 | 2 | 9 | 1 | 7 | 3 | 6 | 8 |
| 2 | 9 | 3 | 7 | 6 | 4 | 5 | 8 | 1 |
| 7 | 4 | 1 | 8 | 9 | 5 | 6 | 2 | 3 |
| 6 | 8 | 5 | 1 | 2 | 3 | 7 | 4 | 9 |

HOMES

Continued from page A6

other groups involved in the pet rescue field are raising funds to help Boss fulfill a longtime dream. They want to create a ranch somewhere outside of Southern California to help big dogs from the area find more suitable homes elsewhere.

"If you go outside of L.A. and lots of other cities in California, you get to the areas of the United States where there's more space, more room to run," Ballon said. "They don't have the same pet overpopulation numbers that we have here. Also, they are willing to take the big dogs that are harder to get out of the shelter and the first to get euthanized because they have the space out there."

Boss said the idea came to her early on in her time working with rescue dogs. That's mostly because the challenges of adopting larger breeds in Orange and Los Angeles counties quickly became apparent.

They found the perfect location for their mission on a 35-acre property in Col-



Eric Licas

KARLA BOSS soothes the dogs she fosters out of her home at the border of Westminster and Huntington Beach.

orado recently put up for sale by a former neighbor. It comes with a heated garage and shed that can easily be converted into an indoor space for dogs in the winter, as well as all the room they could possibly need to roam and socialize.

The asking price for the property was around \$1.2 million, Boss said. She and Deity are hoping to raise \$800,000.

Regardless of how much money they can put to-

gether, she and her family plan on selling their current home and setting up the foster ranch. If they can't afford the site in Colorado, they'll find a place somewhere they can afford.

"We will buy something smaller if we have to that still has space to rescue more," Boss said. "But we're still doing this even if we don't get *that one*."

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The Daily Pilot, established in 1907, is published Wednesday through Sunday by Times Community News, a division of the Los Angeles Times. Subscriptions are available only by subscribing to The Times, Orange County.

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TIKI

Continued from page A8

have a casual area with the pool tables, and the other side is more of the lounge side.

Stowaway is still serving a menu of classic tiki cocktails like mai tais, rum runner's and painkillers, plus some original Stowaway twists.

"Dominic created 90% of the cocktails on the menu," Chan said. "I know we switched up the recipes on about eight different cocktails when we moved over."

The food menu is also getting a bit of a revamp with favorites like spam musubi, Chinese five-spice wings and the addition of more shareable items designed for groups like spam nachos and lightly battered shishito peppers.

Chan said Stowaway developed such a following during its tenure at Union Market that he and Iapello felt compelled to keep it going, and he assures fans they will love the new space just as much.

"The spirit of the old space has remained pretty much intact," Chan said.

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THE PARMESAN toasted patty melt at Carnation Cafe.

BEST

Continued from page A8

of chips for only \$15.99? Or is it a Disney illusion like those at Haunted Mansion across the way?

You believe it when you hold the split-top buttered roll that overflows with real lobster chopped up just enough that you can still tell the claw meat apart from the tail meat. Since it's just lightly dressed in mayo with a touch of celery, onions and citrus, you experience the lobster not as the usual melted butter delivery device but the delicacy it's meant to be. It's sweet, perky and as fresh as if it flew in from Maine that morning.

It's about then you realize: This sandwich isn't just a Disneyland bargain but a deal that beats prices in the real world where lobster rolls this size would retail for "market price," a term that engenders an aura of foreboding on all foolish mortals.

Harbour Galley at Disneyland Park, \$15.99

MUSHROOM PHILLY SANDWICH AT GALACTIC GRILL

Now here's a sandwich that renders moot all efforts to develop meat substitutes. It proves that you could sub out the beef in a Philly cheesesteak for sauteed mushrooms, caramelized onions, red bell peppers and crispy fried onions and still end up with a satisfying, craveable and wholly delicious sandwich using something we had in abundance all along: vegetables.

Tucked inside this hearty roll is nothing but these produce aisle staples, carefully prepared to bring out their natural umami, texture and sweetness. The result is a sandwich that surpasses the sum of its parts. Heck, you might even prefer it over an actual cheesesteak.

Perhaps it's appropriate, and maybe not coincidental, that it's served in Tomorrowland, because, let's face it, our future might be



Photos by Edwin Goei

A MUSHROOM Philly sandwich at Galactic Grill inside Tomorrowland.

better off if we all preferred this sandwich over an actual cheesesteak.

Galactic Grill at Disneyland Park, \$14.69

NOT SO LITTLE CHICKEN SANDWICH AT PYM TEST KITCHEN

At the Disneyland Resort, there are attractions and there are eateries. Pym Test Kitchen is both. It begins outside, where the Wasp's giant-sized cellphone is repurposed as a menu board. As you peruse the list, a text notification pops up. It's Star-Lord asking to be rescued. And to bring food.

Inside the restaurant, normal-sized pretzels that dangle overhead on a conveyor enter a glass

chamber, get zapped and then exit either as a snack-sized mini or a Bavarian-style behemoth.

There are oil-barrel-sized cans of soda that feed into the soft drink dispensers. And then there's the thing you came here to order: the Not so Little Chicken Sandwich, a breaded chicken breast cutlet as big as your face, topped with a comically shrunken brioche bun. Never mind that you need a knife and fork to eat the thing — it's a genius stroke of storytelling and a great post for your Insta feed.

Along with the heaping helping of humor, a load of crispy tater tots is included. But the chicken isn't just a gimmick. It's a

legitimate and thoughtfully made Japanese-style katsu embellished with slaw, teriyaki sauce and chili mayo — it's definitely what Star-Lord would order.

Pym Test Kitchen at Disney's California Adventure, \$15.49

PARMESAN TOASTED PATTY MELT AT CARNATION CAFE

If you're going to have a burger at Disneyland, you might as well have the beefy, cheesy indulgence of a patty melt. And the greatest of all patty melts is found at Carnation Cafe where the cheese isn't just on the inside, it's on the

See Best, page A12



PYM TEST KITCHEN'S Not so Little Chicken Sandwich at Disney California Adventure.

Segerstrom Center Presents



An Evening with **Brian Stokes Mitchell**

"Broadway's last leading man"
The New York Times

The two-time Tony Award winner performs a dazzling concert of classic standards and soaring showstoppers from his celebrated career.

June 23 • 8 pm



"A miraculous voice as well as an innate gift for entertaining a crowd."
The Wall Street Journal

This talented young vocalist has quickly become a major star on the international jazz scene.

Veronica Swift



June 24 • 7 & 9 pm



BEST

Continued from page A11

outside too. Parmesan is fused onto the sourdough slices, transforming them into actual cheese toast.

Sink your teeth into the crispy amalgamation and discover strata of tangy house sauce, sugary grilled onions, oozy Monterey Jack, a thick hunk of burger meat and perhaps the sobering realization that the best things in life also have a tendency to shorten it.

And oh, it comes with a plate of fries.

Carnation Cafe at Disneyland Park, \$19

RONTO-LESS GARDEN WRAP AT RONTO ROASTERS

What is a “ronto”? It’s the pack animal used by Jawas on Tatooine. Its butchered meat rotates on a spit tended to by a droid pit master who toils all day at Ronto Roasters inside Star Wars: Galaxy’s Edge. If you’ve not had ronto, it tastes suspiciously similar to pork.

But those foreign to the concept of eating the flesh of an alien creature, or even the Earth-based one called a “pig,” should know that it isn’t the best sandwich at Ronto Roasters. The one you want is the one that expressly does not have ronto in it.

In fact, ask any rogue trader or smuggler visiting this remote outpost planet and they’ll swear by the “Ronto-less Garden Wrap.” It’s not because they don’t know how to handle a Blaster either. The vegetarian alternative just tastes better. The wrap swaddles a plant-based sausage that recollects bulgogi, a slaw spicy of kimchi and an assertive gochujang spread — flavors transported here to Batuu from a land far, far away called “Korea.”

Ronto Roasters at Disneyland Park, \$13.99

SALMON PLT AT LAMPLIGHT LOUNGE

Lamplight Lounge, the wildly popular gastropub



Photos by Edwin Goei

A SMOKED salmon bagel sandwich at GCH Craftsman Grill in Disney’s Grand Californian Hotel.

with an expansive waterfront view of Pixar Pier, is the hardest reservation to snag at the Disneyland Resort right now. So if you’re lucky enough to get in, spring for the most luxurious item on this list: the Salmon PLT.

This riff on the BLT is constructed by Lamplight Lounge’s chefs to deliberately transcend the definition of the word “sandwich.” Take the filet of salmon: it’s so precisely grilled to a crisp exterior and silken interior that it should otherwise belong on a plate surrounded with gourmet sauces and artful garnishes.

But its role as sandwich filling is not in vain. Everything that joins it between the bun is prepped with just as much thought as the salmon, including the bun itself. The chefs here employ an airy toasted focaccia so as not to distract from the fillings, yet one with enough structural integrity to stand up against the stack of gourmet ingredients.

And this is a sandwich

with gastropub bonafides. There’s roasted tomato seasoned with balsamic and thyme. There’s a swipe of the house-made aioli flavored with just a hint of bacon, lemon and dill. And, finally, the shatteringly crisp pancetta that makes up the “P” in “PLT,” patiently rendered to the thinness of parchment.

If all of that doesn’t already justify its \$24 price tag, an order also entitles you to possibly the best French fries at the Disneyland Resort — fries that you can only have here, at Lamplight Lounge. That is, if you can get a reservation.

Lamplight Lounge at Disney’s California Adventure, \$24

SMOKED SALMON BAGEL SANDWICH AT GCH CRAFTSMAN GRILL

GCH Craftsman Grill — the hidden eatery which serves as a convenient poolside commissary for Grand Californian Hotel guests during the day — offers egg-based dishes in the morning. And though

you could opt for the estimable egg sandwich with ham, cheese and potato, what you want is the smoked salmon. There’s nothing quite like a good bagel, lox and schmear to start your day. Just ask a New Yorker.

But because GCH Craftsman Grill is inside a California-themed hotel, there’s arugula in it and some roasted tomatoes — things you never knew it needed. The peppery greens balance the satin saltiness of the salmon while the acidity of the tomato tames the dairy richness of the caper cream cheese “schmear.” Eaten in concert with the side of fresh fruit, it’s a hearty but light fuel for a day navigating the Manhattan subway system or chasing children around theme park queues, both now made less daunting by a good breakfast.

GCH Craftsman Grill at Disney’s Grand Californian Hotel, no admission to theme park required, \$18

Edwin Goei is a contributor to Times Community News.



THE RONTO-LESS garden wrap at Ronto Roasters.



A SALMON PLT with French fries at Lamplight Lounge in Disney California Adventure. The sandwich has a \$24 price tag.

CLOCKWISE: Montblanc, Max Mara, Loewe, Jimmy Choo, Madewell, Fendi, Weekend Max Mara, Tory Burch, Prada

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