Daily Pilot Times OC

SUNDAY, FEBRUARY 5, 2023 /// Serving the coastal cities of Orange County and beyond /// dailypilot.com



Photos by Kevin Chang | Staff Photographer

MONITOR LIZARDS at the Reptile Zoo in Fountain Valley. The zoo and its founder Jay Brewer have attracted millions of followers on social media, and it's caught the interest of Roku, which will launch a six-episode reality series called "Reptile Royalty" later this year.

Internet stars of the Reptile Zoo land a reality TV series

BY MATT SZABO

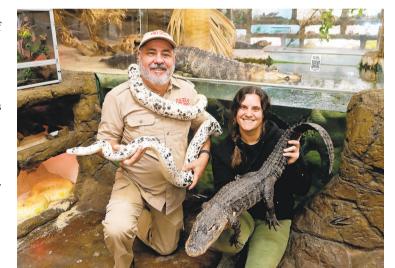
Jay Brewer believes he is living the dream.

Later this year, he will add "reality TV star" to his amazing life journey.

Brewer is the founder and owner of the Reptile Zoo in Fountain Valley, which contains hundreds of species of reptiles, from exotic snakes to alligators to tortoises and everything in between.

His larger-than-life personality and fun business has lent itself to millions of followers on social media, especially on TikTok, where he has 20 million followers and the zoo has 12 million more. There never seems to be a dull moment for Brewer, who runs the zoo with the help of his three adult daughters — Laura, Juliette and Andrea — and a staff of about 20.

"Honestly, we have an amazing amount of types of animals for such a small place," Jay Brewer said. "But we don't have lions and tigers and bears, things that take huge space. Reptiles, especially snakes, don't require a lot of space. Most reptiles feel comfortable in a smaller enclosure with the ability to hide and feel safe. As long as they get their food and everything they need,



O.C. to test a cleaner way to convert waste

The sanitation district is working with startup 374 Water on a project that could change wastewater treatment. **BY SARA CARDINE**

What happens after you flush your toilet? For 2.6 million county residents, the answer to that question can be found at a 110-acre plant in Fountain Valley operated by the Orange County Sanitation District.

The industrial site, along with a similar setup in Huntington Beach, is where approximately 185 million gallons of sewage is treated in a complex process that essentially digests biologic material into its basic components.

Byproducts of that process include drinking water — about 130 million gallons per day, thanks to a groundwater replenishment system — methane gas and carbon dioxide, salt, nutrient-rich fertilizer that's trucked off to commercial farms and a small amount of plastic, debris and grit that winds up in a landfill.

"People are using the water and, as I say euphemistically, are adding things into the water," Assistant General Manager Rob Thompson said of the process in a recent interview. "Our job is to return that water to its pure state and recycle as best we can."

It's a messy job and one with a fairly significant environmental footprint. But for the past few years, Thompson and the district have been working to introduce a new technology that could change how the industry does its business.

they're content."

The zoo has garnered the interest of Roku, which will launch a six-episode reality series titled "Reptile Royalty" later this year. The series will

See **Series,** page A8

FOUNDER JAY BREWER and his daughter, Juliette, are pictured at the Reptile Zoo in Fountain Valley on Thursday.

Superhero efforts of O.C. juvenile hall officer recognized by county supervisors

BY ERIC LICAS

When he was growing up, Yuri Williams' mother, Lynda C. Hubbard, would bring him to work with her at Los Angeles County's Central Juvenile Hall on the rare occasions she couldn't find a babysitter. Whenever she did, he'd wind up taking home toys that were meant for kids held at the facility but couldn't be allowed in for security reasons.

"Getting that Spider-Man toy from my mother's job might have set off everything that I'm doing today, wearing costumes and everything," he told the Daily Pilot over the phone Thursday.

He also got a firsthand look at the relationships she built with teens charged with serious crimes who were in juvenile hall. Williams recalled how his mom, a woman who stood roughly 5 foot 2, confidently approached a tall young man with a heavy



Courtesy of Yuri Williams and A Future Superhero and Friends

O.C. deputy juvenile correctional officer Yuri Williams, center, receives a plaque from the Orange County Board of Supervisors on Jan. 24.

build who was pounding furiously on the walls of his room. When she opened the door and asked what was going on, he began pouring his heart out to her and wound up breaking down in tears in her arms.

What Williams saw drew him to follow in his mother's footsteps. He became a deputy juvenile correctional officer for the Orange County Probation Department, and their bond deepened as she guided him through the early portion of his career.

When she died of cancer in 2009, Williams fell into a state of depression that lingered for years. He tried to call his mother while sitting in a parking lot before work one morning and began to weep as the line rang. That day, he decided he needed to do more for others to honor her memory.

Five years ago Williams created the nonprofit A Future Superhero and Friends. Its name and mission are inspired by the characters his childhood toys were modeled after, and it is dedicated to continuing his mother's legacy of kindness to those in need.

Williams dresses up as iconic figures from the Marvel and Star Wars universes to deliver gifts

See **Superhero**, page A2

A 'GAME-CHANGER'

O.C. Sanitation officials have partnered with North Carolinabased cleantech company 374Water to bring a supercritical water oxidation unit, AirSCWO, capable of treating up to 6 tons of wet sludge per day, to the Fountain Valley facility as part of a demonstration project. The district's

See Waste, page A2

ALSO FROM THE DAILY PILOT:



Kevin Chang | Staff Photographer

ANAHEIM'S POPPY & SEED CULTIVATES JAMES BEARD NOMINATION PAGE A3

ORANGE COAST COLLEGE MARKS 40 YEARS OF ART FROM NEWPORT BEACH ARTIST LINDA WHITE PAGE AG



Spring programs planned at former school site

BY ANDREW TURNER

With its acquisition of the former St. Catherine of Siena School in the rearview mirror, Laguna Beach is preparing to roll out some interim uses for the property.

Laguna Beach agreed to purchase the closed school site from the Diocese of Orange for \$23 million in the latter half of last year, closing escrow on the deal in December.

The property — located includes four buildings that account for about 39,500 square feet of indoor space. The facilities include a gymnasium, a chapel, two additional buildings and an outdoor athletic field.

Some of the programming planned for the gym in the spring includes adult drop-in basketball, indoor pickleball and gymnastics classes. In the summer, portable skate ramps could also be brought into one of the courtyards.

"I would like to see if you could talk to some kids," Councilman Mark Orgill said regarding the plan for a portable skate park. "I don't know if that includes a halfpipe or what you're thinking, but it would be a shame to see it not be something that's completely utilized."

There will also be the potential for cultural arts programs to utilize the stage in the gym, as well as for weddings to be held in the chapel.

Despite some members of the public calling for use of the facility to be delayed until the community could tour the property, the Laguna Beach City Council voted 4-1 to implement some interim uses. There will be two or three open house events in February, according to a staff report.

City staff proposed some municipal operations in the main building, including a plan to have the fire administration move from City Hall to the first floor of the building. Additionally, some classrooms will be made available for local nonprofits and community

See Programs, page A6



Don Leach | Staff Photographer

LAGUNA BEACH plans to begin offering some interim community uses at the former St. Catherine of Siena school site, which the city acquired in December. The property includes four buildings that account for about 39,500 square feet of indoor space.



Yuri Williams and A Future Superhero and Friends

YURI WILLIAMS dressed as Spider-Man during his first charitable visit to a child with disabilities in 2019.

SUPERHERO

Continued from page A1

and go on special outings. Each winter he visits a family from every state in the U.S. to help brighten their holidays. On his most recent tour, he and his nonprofit surprised a boy in Buffalo, N.Y. diagnosed with an autoimmune disease that forces him to stay home most of the time by giving him a brand-new gaming system.

"I asked his mom, 'Has your son ever asked you for a Playstation 5?' Williams said. "You could hear in her voice she was crying as she said 'Yes, but I couldn't afford it.'

"She gave me the most powerful hug, and I had this Stormtrooper armor on and it felt like she was going to break it!" he added.

A Future Superhero and

me I was doing something right."

The nonprofit doesn't place limits on the scope of its mission. It has helped start a community pantry in Arkansas, celebrated birthdays with people with disabilities who struggle to make friends and received a wide variety of requests from people across the country. So far, none have been denied outright.

"I can't save everyone, but I'd never tell anybody no," Williams said. "I tell them I'll be back, and that's mv word.'

Running the nonprofit has been a challenge for Williams, who says he spends a large portion of his salary to operate it and a lot of his time securing donors. He conceded that he had questions about whether or not he could keep it going as recently as last year. But his spirits were recently bolstered by the Orange County Board of Supervisors' formal recognition of the charitable work done by Williams and A Fu-Superhero ture with Friends during a public meeting on Jan. 24. And, most importantly, his daughter continues to support his mission. Williams said he plans to keep A Future Superhero and Friends running after he retires. He is currently setting up a party for a local child with intellectual disabilities and planning out his next cross-country tour.

UCI Health

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NCI MAGNET RECOGNIZED Designated Comprehensive AMERICAN NURSES CREDENTIALING CENTER



Friends also serves homeless veterans in Orange and Los Angeles counties. In addition to providing essential supplies to people living on the street, it also hosts art classes that can help them process or escape what can often be dehumanizing living situations.

Williams still dresses up when visiting homeless people.

"I went down to skid row [and] the houseless community loved it. There were times when I went without the costume, but I had built this relationship with people who were calling me Spider-Man. I go out there and they told me to go back home and get it. That told

eric.licas@latimes.com Twitter: @EricLicas

Visit ucihealth.org/cancer or call 714-500-7891 to schedule a next-day consultation.

Models used for illustrative purposes.

WASTE

Continued from page A1

board of directors approved the project in 2021 at a cost of \$8.7 million.

Together, they aim to show how a new technology might be applied in a wastewater treatment setting and eventually scaled up over time, from a unit with a 6ton capability to 30 tons to potentially 200 tons, the point at which two units could take on the district's entire load.

"Six tons is a gamechanger for the industry, because for a majority of treatment plants in America, that would be enough for them," Thompson said during a recent tour of the Fountain Valley facility. "We're trying to work our way to a 200-ton unit, which would turn into a game-changer for us.'

Unlike the current process, which is extremely labor and machine intensive, the new technology would ultimately have a much smaller physical footprint and an undeniably cleaner output, namely clean water and, at a large enough scale, electricity.



Photos by Kevin Chang | Staff Photographer

ASSISTANT GENERAL MANAGER Rob Thompson stands beside a trickling filter at O.C. Sanitation District in Fountain Valley. That and several digesters in the background could potentially be replaced by a new, cleaner technology soon to be tested at the site.

Biosolids, bacteria and vi-per- and polyfluoroalkyl "forever chemicals" used in consumer products like nonstick frying pans, stainresistant rugs and cosmetics that do not easily degrade would be transformed into benign minerals.

Gone would be the methane gas created by colossal anaerobic digesters that churn and burn sludge like giant stomachs, the energy required to run giant centrifuges that dewater wet sludge into 500 tons of digested solids daily and the string of 25-ton truckloads of fertilizer transported to commercial farms across the country.

"In 40 years, this could all be gone," Thompson said.

HOW IT WORKS

The technology underpinning 374Water's superwater oxidation critical



ORANGE COUNTY Sanitation District is partnering with 374Water on a supercritical water oxidation project that allows for the removal of bacteria and PFAS.

units was created and later patented by Duke University civil and environmental engineering Prof. Marc Deshusses, who developed the process while responding to a "Reinvent the Toilet" challenge issued by the Gates Foundation.

Established in 2011, the call intended to find solutions for impoverished communities around the globe that suffered from a lack of safe sanitation.

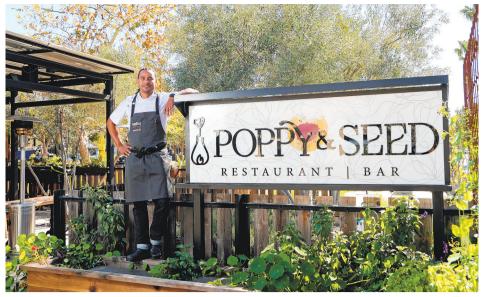
Deshusses discovered when water is subjected to extremely high heat and pressure - above 374 degrees Celsius (705 degrees Fahrenheit) and 3.210 pounds per square inch it enters a fourth "supercritical" state.

Neither a solid, liquid nor gas, it behaves differently. and organic materials are soluble, while inorganic materials are not, according to Doug Hatler, chief revenue officer for 374Water, the company launched in 2018 by Deshusses and fellow Duke engineer Kobe Nagar.

"When oxygen is mixed with the organic material

See Waste, page A3

Anaheim's Poppy & Seed cultivates award nomination



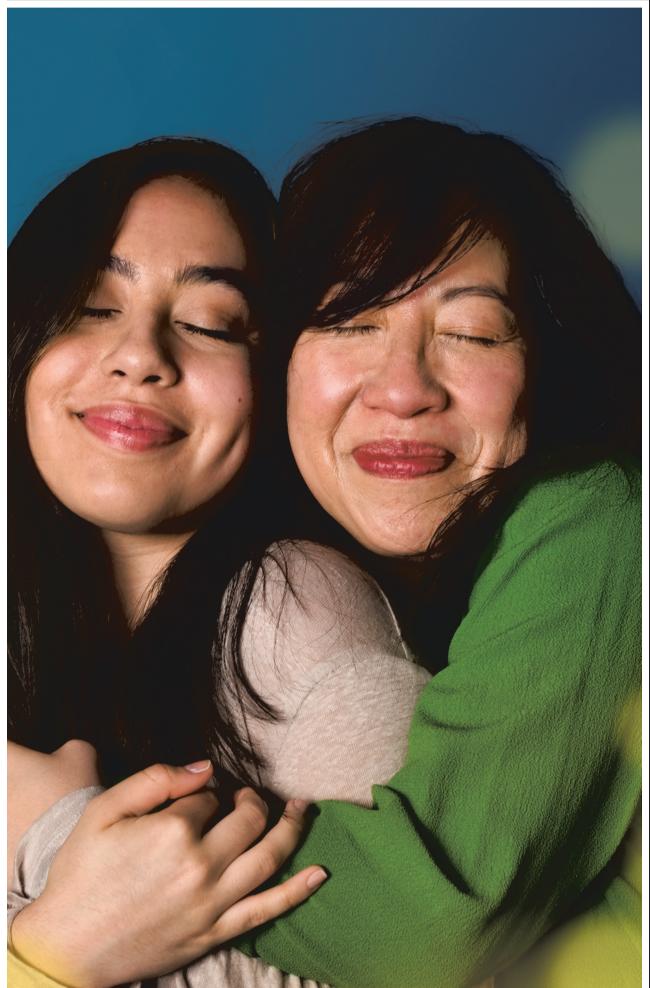
Kevin Chang | Staff Photographer

POPPY & SEED, a greenhouse seasonal culinary experience inspired by chef Michael Reed and his garden in Anaheim, has been nominated as a 2023 James Beard Award semifinalist.

BY SARAH MOSQUEDA

Poppy & Seed is a restaurant invested in cultivating growth. Executive chef and owner Michael Reed and his wife, Kwini Reed, have grown their own garden at their modern greenhouse restaurant in Anaheim. The duo has grown their community through their nonprofit, the UNI Coalition: We're in This Together. Soon, they will grow their concept with a third location opening at San Pedro's West Harbor development.

It is no surprise that Reeds' growth has been recognized by the James Beard Foundation. Michael Reed is one of two Orange County chefs to be nominated as a 2023 James Beard Award semifinalist in



 the Best Chef, California category, the other being
category, the other being
chef Carlos Salgado of the
Michelin-starred Taco
f and Maria in Costa Mesa.
"It is great to be recog nized by James Beard for all
the work we have put into

the community," Reed said. Kwini Reed said that while their community starts with the hospitality industry, it doesn't end there.

"We are trying to help push our industry forward and in the right direction, and really centering it around people," she said. "Not just the people who work for us or with us but also the people that we are serving and the communities that we are serving."

During the pandemic, the Reeds moved from downtown Los Angeles, home of their flagship restaurant Poppy & Rose, to Orange County, Kwini Reed's original home.

"We found this beautiful place in the Anaheim Packing District," said Michael Reed. "It was on the market, and we were a year into the pandemic. We knew we needed patio space."

The property that would become Poppy & Seed had plenty of outdoor dining space and even room for a garden.

"We really got inspired to cultivate an outdoor space that was locally sourced, organic and true to what I grew up growing up in Ventura County, where there are a lot of farms," said Reed.

He tapped culinary garden designer Ashley Irene of Heirloom Potager to help build and maintain an edible garden right on the Poppy & Seed property.

"We collab together as far as what the seasonal changes will look like, as far as what we are planting, the rare seeds and heirloom seeds that she can find," said Michael Reed. "And we use all the stuff we grow on site to finish and garnish our dishes."

The menu reflects the seasonality of the garden and what the Reeds can source from local farmers markets. As a result, the menu changes roughly six times a year. Travel experiences also influence Reeds' menu.

"This is really my playground, as a chef," said come back from a trip and learn as far as different cultures?"

A trip with his family to Jamaica inspired a jerk duck leg dish, and a visit to Mexico influenced him to experiment with green mole.

The Reeds have also grown their community through their work with the UNI Coalition: We're in this Together, a community teaching kitchen recently incorporated as a 501c3 nonprofit.

"It is basically setting up the transfer of knowledge because knowledge is free," said Michael Reed.

Reed studied at the Culinary Institute of America in Hyde Park, N.Y., and came up in kitchens like David Myers restaurant, Sona. He said he recognized it wasn't always easy for young cooks to get a mentor.

"The UNI Coalition is really trying to work with underserved communities and kids, teenagers and young adults that need a second chance," he said. "We are taking the information that I have learned, that Kwini has learned, and transferring that knowledge to a younger generation ... and it doesn't cost us anything beside time and energy."

Kwini Reed said finding ways to give back is at the heart of their business.

"That is just something that is very present in our brands, even as we grow," she said. "We try to cultivate a giving culture."

The Reeds are planning to use their Poppy & Rose location, which is only open for brunch, as a place to host small groups of students in the evenings, and they hope to get other chefs involved too.

Michael Reed's nomination comes at a time when the Beard Foundation is putting diversity, equity and inclusion goals into practice. In recent years the foundation has developed different inclusion strategies for each department. While Reed is proud to represent chefs of color, he also hopes to be recognized for more.

"I try to look past the color aspect. I grew up being half black, half white in Ventura County. I am just really here to showcase our restaurants," said Reed. "Yes, it is great to be a Black chef; there are very few of us. It is great to be

Michael Reed. "Here it is really about, what am I learning? What did we just

See Award, page A6



Courtesy of Poppy & Seed **A GARDEN** fresh dish from Poppy & Seed.

WASTE

Continued from page A2

under supercritical water conditions, an exothermic oxidation reaction occurs, breaking the carbon bonds and releasing a lot of heat," Hatler explained Thursday.

"The organics are mineralized and there are no pathogens because nothing can survive at this pressure and temperature — so you wind up with clean water and minerals."

The intense heat generated during the process can also be converted into electricity in larger units when a turbine is attached, meaning one day O.C. Sanitation could not only cease its methane production but harvest clean energy.

Thompson, who'd formerly worked in chemical weapons disposal, read about Deshusses' patent in a trade publication and reached out to 374Water to learn more about its applications in water treatment.

"I'd been following the physics of the process," he recalled. "When I saw how this company was doing it, and how simplified it had become, it seemed it was **A SYSTEM** for the 374Water's AirSCWO 6

unit thickens wet sludge to a consistency where it can be fed into the mechanism. It is one of two shipping containers being delivered to O.C. Sanitation District's Fountain Valley facility this summer.

> Courtesy of 374Water

much more possible. So, I gave them a call."

A BETTER MOUSETRAP

The 6 ton-capacity unit to be installed at O.C. Sanitation's Fountain Valley facility sometime this summer will be encased within two 40-foot shipping containers — one where the magic happens and the other containing a dewatering system that will thicken the sludge and feed it to the AirSCWO



I 6 unit.

Aside from the Board of Directors' \$8.7-million budget allocation, legislators U.S. Sen. Alex Padilla and Rep. Lou Correa (D-Santa Ana) in December announced they'd successfully earmarked \$3.45 million in support of the project.

That announcement came roughly six months after the Environmental Protection Agency lowered the acceptable risk of PFAS



Kevin Chang | Staff Photographer

TEN COLOSSAL anaerobic digesters churn and burn sludge at O.C. Sanitation's Fountain Valley facility. They could be replaced by new treatment technology being tested at the site.

in drinking water to near zero levels, associating human exposure with infertility, low birthweight and certain forms of cancer.

The agency invited states to apply for \$1 billion under the new federal infrastructure law to address PFAS and other drinking water contaminants, the Associated Press reported in June. In Fountain Valley, Thompson is hopeful the demonstration of the AirSCWO 6 unit could be a decisive first step toward a sea change in the industry. "I think these guys have a great mousetrap, and I think it's got a great likelihood of success," he said. "It's just a matter of getting the mousetrap right."

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COMMENTARY | GREGORY C. SCOTT, CLAUDIA KELLER AND MIKE LEARAKOS, O.C. HUNGER ALLIANCE Investments will solve hunger, food insecurity

his federal government took a healthy step forward to quell food insecurity two years ago when they approved **Emergency Allotments (EA)** through the federal Supplemental Nutrition Assistance Program (SNAP, now known as CalFresh in California), which boosted access to fresh, nutritious food for struggling families. Today, we're facing a step backward. And it's one that could result in unparalleled levels of hunger and economic hardship for millions of Californians.

About that step forward: A strong, purposeful federal response to the COVID-19caused economic crisis was instrumental in decreasing food insecurity. In 2021, child poverty dropped to - a record low. That 5.2%

same year, food insecurity (the inability to afford food to sustain a healthy, active lifestyle) for families with children hit a two-decade low.

Now for that step backward: Emergency Allotments (EAs) are being cut, and millions of people will be impacted. On Dec. 29, 2022, President Biden signed the federal year-end Omnibus spending bill, a move that deeply affects Californians in need. In February, SNAP/CalFresh will no longer be tied to the federal Public Health Emergency, meaning that people all over California will receive their final, full EA this March. According to the Orange County Department of Social Services, this means \$30 million less in benefits each month, and

\$360 million annually, to vulnerable Orange County families — families already grappling with skyrocketing housing and fuel costs, as well as food and consumer product inflation.

These EA cuts are meant to offset costs and make room for investments in wider programs designed to prevent hunger, such as a summer Electronic Benefit Transfer (EBT) program, which would provide a grocery card to public school students from lowincome families during the hungriest months for school-age children. While implementing this essential program in past years has been effective, sacrificing EA benefits now to expand other programs is not a

See Hunger, page A9



Courtesy of Community Action Partnership of Orange County

EMPLOYEES OF Newport Beach-based PIMCO at the O.C. fairgrounds in December box food and items in a partnership with Community Action Partnership of Orange County.



Pat Nangle

October 24, 1941 - January 17, 2023

Patricia Nangle

Patricia Ann (Pat) Nangle, a long time Newport Beach resident, passed peacefully in her sleep on January 17, 2023 at the age 81. She was born and raised in Skokie, Illinois to Irish parents, Patrick and Cora Nangle and had 4 siblings; a sister, Eleanor, and 3 siblings who predeceased her, Mary, John and Jim.

The California sunshine was too alluring for Pat and she found her paradise, at Bayside Village in Newport Beach, CA. Pat enjoyed work and found her niche at Farmers Insurance where she worked for over 20 years. Retirement did not slow Village community HOA. Her laugh was infectious and everyone she met became a lifelong friend. Pat had a zest for life, an enduring commitment to her faith, a profound sense of community and a deep love of her country. We will all miss her smilling face and hig heart!

smiling face and big heart! A memorial mass will be held at St. John Vianney, B.I. on Saturday March 4, 2023 at 11AM.



MAILBAG From restaurant closures to new hotels, a lot is happening in Newport Beach

Perhaps because I published a monthly printed newsletter called "Orange County Report" for over 15 years or perhaps because I wrote a weekly column for the "Daily Pilot" for many years, I want to know what is happening in Orange County. But today, because newspapers are strained for space and newsletters are scattered online, I have to rely on picking up this and that from friends.

For example, here is what is happening at Newport Center, the area I once referred to as downtown Newport Beach. First, the restaurants. Did anyone know that the beloved Cheesecake Factory, a fixture of Fashion Island for 30 years, is closing down on Feb. 19? The restaurant claims that a new lease for the space from the Irvine Co. is too expensive. Around the corner, California Pizza Kitchen is gone, and P.F. Chang's claims it is hanging on.

construction four-story RH Newport in Fashion Island. RH will be a furniture gallery by Restoration Hardware. It is on the site of the former Forever 21 and scheduled to open in mid-2024.

And that is merely the restaurants. So much more is happening, from the conversion of the former Newport Beach Marriott to the swanky Vea Newport Beach hotel and the conversion of the former Four Seasons then Fashion Island Hotel into the really high-class Pendry, to the arrival of the Vivante Newport Beach, a home for seniors on the site of the Orange County Museum of Art. Next for Newport Center, with no date announced is the four-story **Residences at Newport** Center — 28 luxury condominiums on the site of the still-operating car wash.

> **Martin A. Brower** Corona del Mar

The majority is no longer silent

Although it is an oftrepeated phrase in our culture, it is questionable now as to whether the "silent majority" still exists. It can be a comfort to some to believe that a majority of the people in our culture have opinions somewhere in the center of the ideological divide rather than at the extreme poles. But the more that we see the terms "divisive" and "conspiracy' being used, the more we have to wonder just how large that group in the center is. Also, it must be noted that people are not one dimensional and that all their views on individual topics may not be the same as those of the majority.

Patrice Apodaca in her column (Things are looking about the same in 2023, Jan. 29 Daily Pilot) gives us examples of issues that continue to divide us in the new year. She tells us to

HOW TO GET PUBLISHED

Send an email to erik.haugli@latimes.com and include your full name, hometown and phone number (for verification purposes) with your submission. All letters should be kept to 350 words or less and address local issues and events. The Daily Pilot reserves the right to edit all accepted submissions for clarity, accuracy and length.

member lost her position in the latest election by only a little more than 200 votes. Parents are already circulating recall petitions for members of the school board responsible. This will be the second recall in OUSD in the last 25 years.

Fortunately, in the case of OUSD, it seems like the

Betty Jardine

January 6, 1931 - January 27, 2023

On Jan. 27, 2023 Betty Jardine, a beloved wife, sister, mother, mother-in-law, grandmother and great-grandmother passed away peacefully surrounded by her family, just after

celebrating her 92nd birthday. Betty was born in Fontanelle, Iowa in 1931, spent her early childhood in Pleasantville, Tipton and Eagle Grove. She was the oldest of four children. She left home to move to Seattle when she was eighteen. Soon after, she became a Stewardess and met her future husband, George, at American Airlines, where they both worked.

After having two children and spending 4 years living in Holland, the family returned to Newport Beach where she became a Travel Agent, turning many of her clients into friends.

She was a vibrant soul who would literally light up the room whenever she entered. Betty will be remembered for her spirited personality, generous nature and honest candor. She was an avid traveler, extensively traveling around the world. As a friend, you could expect a Christmas card with a picture of her from a country she visited that upar

picture of her from a country she visited that year. She is survived by her children Julie Jardine Miller and

Celeste Jardine-Haug; her grandchildren Kern Haug and Erin

Tuhtan; and one great-grandchild, Ellison. Betty was preceded in death by her husband George.

Gone, too, with little note, is that once highly hyped Fig and Olive restaurant which had its own building in Newport Center. In its place, now under construction, will be a new restaurant called Ocean 48 high-class seafood and prime steaks. Also in its own building, once occupied by Roy's restaurant, is Joey's Newport Beach, featuring "global cuisine," which means ranging from sushi to tacos.

Finally, for years people have asked me why Newport Center does not have a restaurant with a view of the ocean, and that is coming. An elegant restaurant and wine bar, with a view of the ocean, will rest on the top floor of the under-

No need for an open Main Street

Downtown Huntington Beach is a hodgepodge of outdoor dining and street vendors. However, returning Main Street to roaring motorcycles, parking meters and the like is a step backwards (Huntington Beach to reopen second block of Main Street to traffic, Daily Pilot, Jan. 18). I plan to speak at the next City Council meeting. It occurs to me the Daily Pilot is in a unique position to ask residents to show up and voice their opinions about this issue.

> **Armen Bagdasarian** Huntington Beach

look only as far as our schools to find examples of "divisiveness, disinformation and dangerous nonsense." School boards, she says, have become "unlikely battlegrounds in our nations increasingly vitriolic culture wars ... with showdowns over pandemic measures such as masking and school closures" and curriculum content.

In two local districts, the latest being Orange Unified School District, some board members abruptly fired their well-liked superintendent after making the decision behind closed doors, without all the board members being present. One highly regarded and long term school board

majority is not remaining silent. They jumped into action as soon as they saw their district becoming the victim of a culture war that will likely prove to be the creation of extremist views.

On a personal level, as I have aged, I find myself feeling disappointed when people do not speak out over issues that seem so important to our society and to our democracy. When I was younger I avoided political discussions with friends and family, wanting to always be liked. But in these divisive times and as I have matured, I feel the urgency of standing up for my views.

> Lynn Lorenz Newport Beach

Go inside the halls of power.

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> Los Angeles Times The state of what's next.

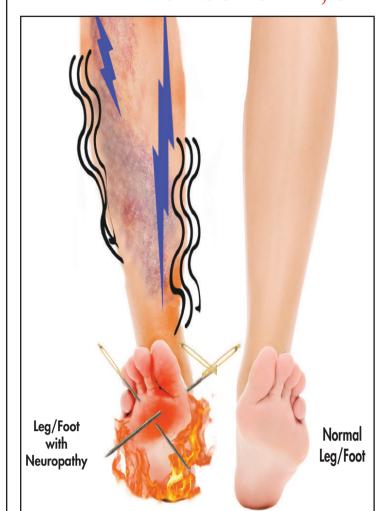


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- How Spinal Stenosis, Degenerative Disc Disease, chemotherapy & even diabetic high blood sugar & statin drugs may cause neuropathy.
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- Why ask your doctor about Neurontin, Gabapentin, Lyrica, Cymbalta.
- The truth behind stem cell therapy & why it may not work for you.

Do you suffer from any of the following symptoms?

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- Burning pain
- Leg cramping
- Afraid offalling
- Poor balance
- Leg/foot pain when you walk
- Sharp electrical-like pain in leg/foot
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OCC celebrates artist's 4 decades of painting

BY LILLY NGUYEN

Linda White's husband, Tod, thinks his wife first fell in love with painting when she took an introductory class as a student at Cal State Long Beach.

The artist, who took the class shortly before graduating, describes it as the beginning of a hobby that would follow her for the last 40 years, even as she left the Golden State for greener pastures on the other side of the country.

It struck her all those years ago, she said, that painting was "something I wanted to do for the rest of my life.'

She said she started out with representational painting but became interested in modern art after moving to Princeton, N.J., where her husband took a job and where they remained for some 30 years. White said she visited the galleries in nearby New York, where she fell in love with conceptual art.

"The work in the day — the contemporary work in the day was minimalism, and I wanted to understand what that was about, and I began to work in that direction," White, a Newport Beach resident since 1997, said in a recent interview. Her work later drew her away from minimalism and conceptualism, as White instead sought out "the freedom of painting" in what she describes as gestural — a style she continues to this day.



Scott Smeltzer | Staff Photographer

LINDA WHITE is pictured at a reception for her exhibition of paintings, drawings and prints at the Frank M. Doyle Arts Pavilion at Orange Coast College. Her work will be on display through March 23. Admission is free.

The evolution of her style, she said, is on display at Orange Coast College's Frank M. Doyle Arts Pavilion through March 23 in a survey exhibition called "Linda White: Four Decades of Painting from Geometry to Gesture.'

The show is running concurrently with "Ann Phong: Re-Evaluating Normal," an exhibit of works by Vietnamese artist Ann Phong, who settled in Southern California in 1982 and now teaches drawing and painting at Cal Poly Pomona.

Admission is free, and White will hold an artist-led tour on March 8 at 12:15 p.m. Phong will lead her own tour on Feb. 21, also at 12:15 p.m.

"I've always made extra effort to provide recognition to Orange County artists who have been dedicated to their art-making yet haven't received the full recognition that they deserve since starting my curatorial career in Orange County in the mid-1990s, and to do so with solo survey exhibitions," Tyler Stallings, director

we don't really cook soul food. Yes, we have a brunch restaurant, but it is not your normal Southern brunch food you think of. Especially for Seed, the focus is more on the classic French techniques I learned at the CIA, working at Michelin-starred restaurants and eating pasta at Mozza for dinner.'

Later this year, they will grow their restaurant brand by adding a third restaurant in San Pedro.

"The third coming location is San Pedro West Harbor," said Reed. "Which is going to be a Poppy & Rose that will do breakfast, lunch and dinner."

of the Frank M. Doyle Arts Pavilion, wrote in an email Thursday.

Stallings selected which of White's works would be exhibited at the show.

About 60 will be showcased, the oldest an acrylic painting called "The Pines" White painted in 1972. Some of her newer works are also featured, including a series of small paintings she said are "about the destruction of houses in my neighborhood and about the detritus that remained and the loss of the memories of these houses. Those are very abstract paintings.

"I would go to these sites, take photographs, take them home and put them on a piece of paper. They're almost like still lifes.'

While White doesn't currently have a press at her West Bay Avenue studio, some of the works on display include prints she made in the past.

"Linda White impressed with the dedication towards her painting for over 40 years. I was especially interested in how she incorporated into her work the life she lives by the Pacific Ocean," Stallings said.

White said while readying the exhibition she hasn't had time to paint, but she is looking forward to picking up her brushes again once things settle down.

"I will be back. I really miss it," White said.

Reed said he is grateful

'We are self-funded and

for the success he and his

growing the business at a

very impressive rate for just the two of us," he said. "For

me, it is about spending

family and having that

but still creative."

the time with my wife and

freedom to be independent

He is also grateful that

the growth has come from

simply being themselves.

lilly.nguyen@latimes.com Twitter: @lillibirds

wife have found.

PROGRAMS

Continued from page A2

groups to rent through a use license agreement.

To prepare the property for community use, city staff requested hiring a recreation supervisor and a maintenance worker, both for full-time positions.

The council rejected a recommendation by staff to have the athletic field converted into overflow parking. City Manager Shohreh Dupuis said the property currently has 44 parking spaces.

"I don't think we should

make any changes to the field, parking-wise," Mayor Bob Whalen said. "We don't know what, ultimately, we're going to have down there and whether we need the field."

Long-term uses for the property will be determined through a master plan for city facilities.

"I find this to be disrespectful to the community," Councilman George Weiss said before casting the lone dissenting vote. 'You're not even proposing these programs until spring of 2023. You're having a meeting in February. ... Drop-in basketball at 9

a.m.? You guys going to go be there? I'll be there if you want to play one-onone. I just don't see that happening, adult drop-in basketball.

"All this stuff has to be organized, it has to be advertised, and you have to ask the community what they want. We're not asking them. I don't mind any of these things. I think they're fine. Once you put the fire department on the first floor, they're going to be there forever. ... We know interim uses turn into full-time units.

andrew.turner@latimes.com Twitter: @AndrewTurnerTCN

AWARD

Continued from page A3

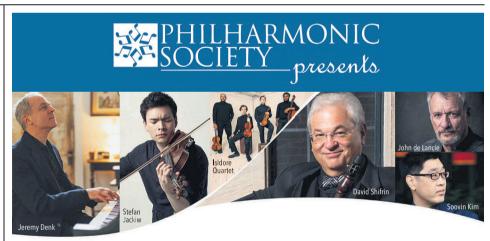
acknowledged by a foundation like James Beard. I know they have made a conscious effort to nominate more chefs of color."

diversity among people of

cially for someone like us,

'We are really just staying true to what we do," he said. sarah.mosqueda @latimes.com

Twitter: @SarahNMos



Reed said he hopes to open people's eyes to the color and help expand diners' view of chefs.

"More chefs of color are coming to light in this day and age and people are taking note of the different ethnic foods we can cook, other than just soul food," Michael Reed said. "Espe-

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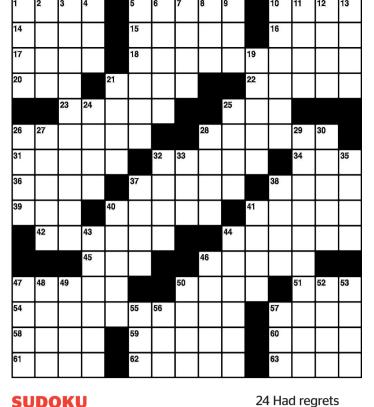
THE DAILY COMMUTER PUZZLE

By Jacqueline E. Mathews

ACROSS 1 Toy with

a string 5 Abdul or Zahn 10 Hit the ceiling 14 Kiln 15 "Get _!"; cry to the hysterical 16 Cassini of fashion 17 Prohibits 18 Disregarding 20 At the _ of the day; ultimately 21 Claret or Chianti 22 Despises 23 Standing straight 25 Cherry stone 26 Surgeon's togs 28 Grates cheese 31 Word in many bowling alley names 32 Bulb flower 34 Inventor Whitney 36 _ Cinnamon Dolce Latte; Starbucks order 37 Exodus leader 38 Columbia's state: abbr. 39 Faux _; blunder 40 Tough tissue 41 Item with hands & a face 42 Wilde & Hammerstein 44 Dangerous fishes 45 Palette shade 46 Camel's smaller cousin 47 B. DeMille 50 Washerful 51 Cheap metal 54 Jubilation; high spirits 57 Give the heave-ho to 58 "The Farmer in the 59 Swelter 60 Kick out 61 Catch sight of 62 Gives a hoot 63 Lodges





SUDOKU

By The Mepham 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.

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

For answers to the crossword and Sudoku puzzles, see page A9.

_ Abner"

8 " 1 Basketball's 9 Hairy as an _ Bryant 2 Lendl of tennis 10 Turn 3 Good steak's 11 Landed 12 Trait transmitter quality 4 Jr. nav. officer 13 Items sold by 5 Freaks out the dozen 6 Representative 19 Nest noise 7 Egg on 21 Spider creations

about 25 Fraternity letters 26 Lose one's footing 27 Chocolate bean 28 Slaughtered 29 Ornament 30 Not pulled taut 32 Great quantity, slangily 33 In _; not available 35 Angers 37 Quicksand 38 Close noisily 40 Ste. Marie 41 Actor Everett 43 Like coat weather 44 Inclines 46 "Every Which Way But 47 Give up land 48 Alimony recipients 49 Actor Robert 50 Dishonest one 52 Cast-__skillet 53 Trawler's needs 55 Rainbow's shape 56 _ T; exactly 57 Current CBS series

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Christina Gandolfo | CGandolfo Pictures, Inc.

JOEY NEWPORT BEACH was designed with natural, warm materials like light brick, warm wood, stone and leather. The new location opened on Jan. 19.

Canadian restaurant group opens O.C. shop

BY SARAH MOSOUEDA

On a recent afternoon at Joey in Newport Beach, each arriving guest was greeted with a glass of sparkling wine. The bubbly is part of the way Joey creates a feeling of elegance at the casual upscale concept.

"We are thrilled to announce the opening of Joey Newport Beach and continue our growth in California," President of the Joey Restaurant Group Layne Krienke said in a statement.

The Canadian restaurant group opened the doors to the Newport Beach location at Fashion Island, in the space formerly occupied by upscale Hawaiian-influenced restaurant Roy's, on Jan. 19. The restaurant is the group's fourth in California and first in Orange County. Other SoCal locations include downtown L.A., Manhattan Beach and Woodland Hills.

See **Canadian,** page A8



Sarah Mosqueda

HUMMUS TOPPED with tzatziki, dill, olives and served with crispy pita at Joey Newport Beach.



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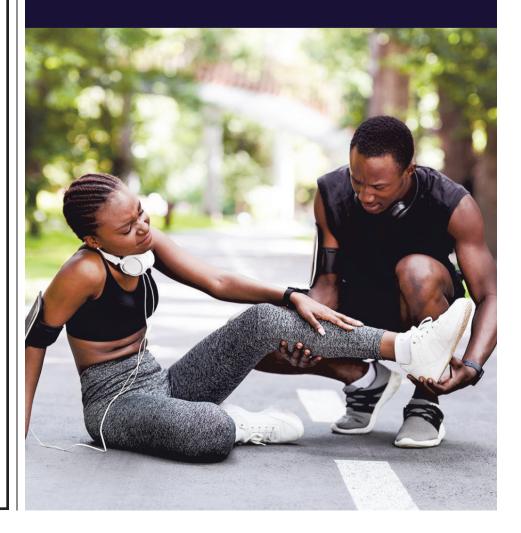
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Andrew Turner, Laguna

Beach and Sports

Eric Licas, Public Safety

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SERIES

Continued from page A1

focus on the adventures of the Brewer family and staff, as they care for more than 600 of some of the rarest and most exotic reptiles on Earth.

Jay Brewer, who called himself "58 years old going on 7," first opened the doors of what was then known as Pet Country in 1988. The space expanded over the years to its current size of 13,000 square feet, and the Reptile Zoo was officially founded in 2009. It is also known as Prehistoric Pets.

Jay and Juliette Brewer have become internet stars and have recently worked with celebrities like Snoop Dogg, Kevin Hart, Diplo and others. To this, Jay gives a hearty laugh.

When I started, I never thought I could have went this far," he said. "I mean,

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60 million followers between my business account that my daughter runs and mine? That's weird. They didn't have internet back then, you know what I mean? It's just bizarre. From being a poor orphan, that's just nuts.'

longtime wife Becky], I

was a lot of drugs and

decided I didn't want to be

a fisherman because there

alcohol," he said. "I didn't

and I didn't necessarily like

Working with animals

became a passion, which

made sense, considering

"This is like a childhood

dream in a way," he said. "I

and catch frogs and lizards,

night. That's what I liked to

go in irrigation ditches at

other stuff, but when you

have no money, you don't

do. I would have done

have a lot of options. I

enjoyed the wilderness."

compelling, but he said

him of himself.

nies.

part of what compels him

is meeting kids that remind

On Thursday morning,

Amber Guy of Huntington

Beach walked around the

months old, one almost 3

years old - that she nan-

zoo with two boys - one 9

His success story may be

literally would wake up in

the morning and go out

Jay's childhood.

want it around my kids,

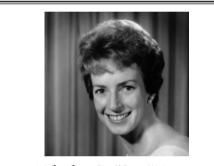
it myself."

Brewer grew up in Tustin. His adopted mother passed away when he was 4, he said, and when he was 14 his father drank himself to death.

Soon after that, Brewer dropped out of Newport Harbor High, befriended by a man named "Uncle Louie" who took the teen under his wing. He eventually became a commercial fisherman; he had already made good money fishing at the Dory Fishing Fleet in Newport Beach on weekends.

"When I got married [to

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Edythe O. "Sug" Jones

March 20, 1924 - January 26, 2023

On January 26, 2023, the dynamic and loving spirit of Edythe O'Neil Jones slipped away peacefully while holding the hand of her beloved husband, George, surrounded by family, and in her home of more than 60 years on Balboa Island. "Sug" Jones, as most knew her, was born in Oklahoma Oity, Oklahoma, on March 20, 1004, to John Edward O'Neil City, Oklahoma, on March 20, 1924, to John Edward O'Neil and Edythe Parker O'Neil. By the end of her incredible life, Sug had filled almost 99 years with an abundance of friends, a zest for exploration and adventure, and, above all, an overflowing wealth of love for her family.

clan moved from Oklahoma City to Whittier

JULIETTE BREWER holds

up a juvenile American alligator for visitors to pet on Thursday at the Reptile Zoo in Fountain Valley.

Kevin Chang Staff Photographer

"It's a hidden gem," Guy said. "Every time I post, people are like, 'Where is that?' ... [The kids] love it, especially taking pictures with the snake. I feel like that's a hit."

Juliette Brewer, 31, said she is also looking forward to the launch of the Roku show. Though the Brewers already do a lot on social media, it will provide even more insight into the reptile rambunctiousness that goes on behind the scenes.

"If there's even a moment it goes to his head, which it literally hasn't, then we're like, 'Chill out,'" she said of her father. "He works here constantly, so it's not like he's too big now. He just fits it all in, which is really nice. Here at the zoo, people come to visit from all over the world and hope to see either my dad or I, and people just go ballistic when they see him. I think both of us just see it as a way to meet new people."

matthew.szabo@latimes.com Twitter: @miszabo

CANADIAN

Continued from page A7

The menu at Joey Newport Beach features housemade hummus, burgers, sushi, a selection of steaks and pasta, like steak and ravioli bianco, with slices of grilled sirloin and shrimp served in a truffle beurre blanc sauce. Pasta was a big part of the original concept, Joey Tomato's, when it first opened in 1992 in Calgary, Alberta. In 2005, the name was shortened to simply Joev, and Asian cuisine and a sushi program was introduced to the menu.

The menu at the Newport Beach location features global cuisine that continues to grow.

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 Hiroshi Sanchez Hsld gds/Furn Tamara B Popovich Hsld gds/Furn Tamara B Popovich Hsld gds/Furn Hsld gds/Furn Hsld gds/Furn Cindy Gomez Tania Fuentes Anna Kryzhanovsky Hsld gds/Furn LS #8586, 4511 Riviera Shores St., San Diego, CA 92154, (619)-626-2130 Alejandro Moreno Painting Supplies Alexis Abarca Joanna Ajahnay Lewis Hsld gds/Furn Hsld gds/Furn Siria Perez Hsld ads/Furn Ricardo Rosas Hsld gds/Furn Kevin Garcia Cossio Hsld gds/Furn,Tools/AppInces Cris Hanson Anapaola Gonzalez Pallet Hsld Gds/Furn,Tools/AppInces And, due notice having been given, to the owner of said property and all parties known to claim an interest therein, and the time specified in such notice for payment of such having expired, the goods will be sold to the highest bidder or otherwise disposed of at a public auction to be held nline at www.StorageTreasures.com, which will end on Thursday, February 23, 2023 at 10:00am

California, when Sug was seven years old. She grew up primarily in Whittier but spent a few serendipitous years in nearby Pomona, where she attended high school with her future husband, George. As a head-turning beauty and salutatorian of her class, Sug O'Neil was way out of George's league at the time. But Fate was working its quiet magic, and unbeknownst to both, a great Love Story was soon to begin.

Sug's love of family began with her special relationships with her father, John, with whom she shared a passion for horse-riding, and her gentle mother, Eddie, who taught her the traditional homemaking skills of her generation. Sug was particularly close to her sister Pat. As lifelong "buddies" they shared, with intense loyalty to each other, all the joys and tragedies that full lives, well-lived, are destined to encounter. Sister Marilyn, who was sadly handicapped at birth, opened Sug's heart to a lifetime of compassion for what she called "the underdogs" and led to her involvement with numerous charities, most notably the Spastic Children's League of California and Big Brothers.

Sug attended the University of California, Berkley, but, as with millions of others of the Greatest Generation, her life was upended by WWII. Stability was to return one auspicious day in 1948 when former Navy Lieutenant George Jones walked up the pathway to the small house she shared with her daughter, Patricia, to call on his former high school classmate. And so, a Great Love Story of 75 years began.

Sug and George were married in 1950 and moved to Balboa Island in 1953. Their son, Casey, was born in 1955. George began a successful career as a real estate appraiser and became a highly respected and nationally recognized leader of the Appraisal Institute, while Sug set about creating the home that would be the geographic center of their lives. The spiritual center was, and always remained, each other. They were true partners in everything that the tides of fortune brought their way

Living on the waterfront, they shared a passion for boating and associated activities. They joined the Newport Harbor Yacht Club where they were members for more than 50 years. They enjoyed countless trips to Moonstone Cove on Santa Catalina Island with their children and grandchildren. They sailed the South Pacific with George's brother, Tom, and his family. They made many trips with friends and family exploring Europe, to Hawaii, Australia and on cruises to Alaska and throughout Southeast Asia.

Their first love, though, was supporting their ever-expanding family in pursuing their life goals – and in grabbing as much fun as they could along the way. Their steady presence started with youth sports – Sug and George rarely missed attending whatever game, match or event was happening for their children and nine grandchildren. Patricia had four daughters - Nancy, Nicole, Shannon and Kelly. Casey had five children - Paul Nick Tony Lovy and Kylia. children - Paul, Nick, Tony, Joey and Kylie. They all knew they could always look to their "Nonnie" for unconditional love and encouragement – and the best homemade angel food and ice cream cakes for their birthdays that any kid could dream of!

Sug loved young children, and so it was fitting that she was blessed with seventeen great-grandchildren and one greatgreat-grandchild. They all came to cuddle up and spend time in her warm embrace and inviting lap - a wonderful rite of passage for those just beginning their journeys

Sug leaves behind her loyal and devoted soulmate, George; theirs was truly a transcendent love for the ages. Her son, Casey, his wife, Cheryl, and the nine grandchildren who all got to form special, truly intimate bonds with their Nonnie, will niss her terribly, but they celebrate the magnificent life she lived and the example she set for all who knew her.

A Celebration of Life will be held at St. Andrew's Church on February 13, 2023, at 11:00 a.m. followed by a reception. In lieu of flowers or contributions, the family wishes simply that those who knew Sug O'Neil Jones just take a moment to reflect on her smile and to remember her graceful life fondly.

"As a chef I've always been inspired by the highfresh produce quality available at your fingertips in the great state of California," said Matthew Stowe, Joey's executive director of culinary, in a statement. "The Joey menu has immensely evolved since we first came to California to open Joey Woodland Hills in 2015, and it has been an exciting challenge to enhance and develop new dishes that continue to celebrate our globally inspired cuisine, while staying true to the restaurant's roots.'

The bar program features twists on the classics, like a highball with lemon and lime slush as well as the debut of the Joey Reserve wine list curated by group sommelier Jason Yamasaki. Other unique offerings include spirits, like a limited-edition Joey Reserve Peach Brûlée bourbon whiskey created by the Joey bar team in collaboration with Maker's Mark Distillery and a selection of zero proof cocktails.

The dining room is designed with natural, warm materials, like brick, wood, stone and leather, lit by Bocci light installations and featuring art from local artists and Joey's signature showcase kitchen. The dining room opens up to a 1,992-square-foot patio with a retractable roof where fire pits and live trees surrounded by circular teak benches encourage socializing.

The residents of California have embraced us so warmly, and to be able to expand further, and join the discerning Newport Beach community, is a very exciting opportunity," said Krienke.

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HUNGER

Continued from page A4

viable solution or a sound trade off.

Ending EA benefits in February will be nothing less than devastating for the five million Californians who rely on those extra dollars to purchase food for their children and families, as well as seniors on fixed incomes. The impact will be especially felt in households that could go from currently receiving \$281 per month to a mere \$23 per month. Additionally, California will lose \$500M per month in food benefits that have served as a lifeline to lowincome households around the state.

But it's not just those in need who will feel the pain. The ripple effect is real.

Making drastic cuts to SNAP/CalFresh benefits now will harm California's economy, which is already teetering on the brink of recession and facing a state budget deficit. Research shows that in a slowing economy, every SNAP dollar spent generates between \$1.50 to \$1.80 in economic activity. Sounds insignificant, doesn't it? However, those dollars add up to a \$1.54-billion contribution to our gross domestic product. Not to mention for that for every meal provided by our local food banks and pantries, SNAP/CalFresh provides nine. Without EA,

spending in local food economies will significantly decline, which can trigger job loss and, even more critically, result in less food on the table for millions of families.

The upside: We can keep families — and our economy — intact.

At the state level, we're taking a stand. The California Assn. of Food Banks has been a partner for many years with antihunger organizations from Washington, Idaho, Colorado, Oregon and Nevada, which form the Western Regional Anti-Hunger Consortium. The consortium recently issued a statement urging congressional leaders not to end EA too soon. Many East Coast organizations did the same through published statements.

In Orange County, we can be a voice for families in danger of losing the vital food assistance benefits that help them sustain themselves and their livelihoods. With less money to spend in grocery stores, more families will be looking to their local food bank or food pantry for assistance. We urge you to donate to Orange County's food banks, which have been pressed into purchasing more and more food to distribute through their pantry systems. You can also contact the county Board of Supervisors or attend public hearings to encourage officials and entities to keep investing in

food resources.

Finally, reach out to your congress members and urge them to push for an omnibus that includes comprehensive child nutrition reauthorization. This includes long overdue improvements to the Community Eligibility Provision, which provides School Nutrition Program sponsors assistance for meal service options at school and school districts in lowincome areas. Ask too that they push to establish permanent nationwide summer EBT before the end of the 118th Congress — all without cuts to SNAP/ CalFresh or any other antipoverty programs as an offset.

Powerful change only comes to life when we work together in our neighborhoods, our communities and in government. We can act in the name of humanity to impact a larger vision of well-being on multiple levels. We're at our best working together and with our government, collaborating for our collective wellbeing.

THE O.C. HUNGER

ALLIANCE is an anti-hunger organization formed by Community Action Partnership of Orange County (Gregory C. Scott, president and CEO), Second Harvest Food Bank of Orange County (Claudia Keller, CEO) and Abound Food Care (Mike Learakos, CEO).

CROSSWORD AND SUDOKU ANSWERS



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