



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, 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



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

See *Series*, page A8

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 De-

partment, 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

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.

A 'GAME-CHANGER'

O.C. Sanitation officials have partnered with North Carolina-based 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 A6

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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 at 30516 Coast Highway — 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 wed-

dings 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 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

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 my 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 Future Superhero 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.

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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 6-ton 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 game-changer 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 viruses, even harmful PFAS — per- and polyfluoroalkyl “forever chemicals” used in consumer products like nonstick frying pans, stain-resistant 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 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 supercritical water oxidation



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 de-

grees 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 Chef Carlos Salgado of the Michelin-starred Taco Maria in Costa Mesa.

"It is great to be recognized 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 Michael Reed. "Here it is really about, what am I learning? What did we just

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

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.

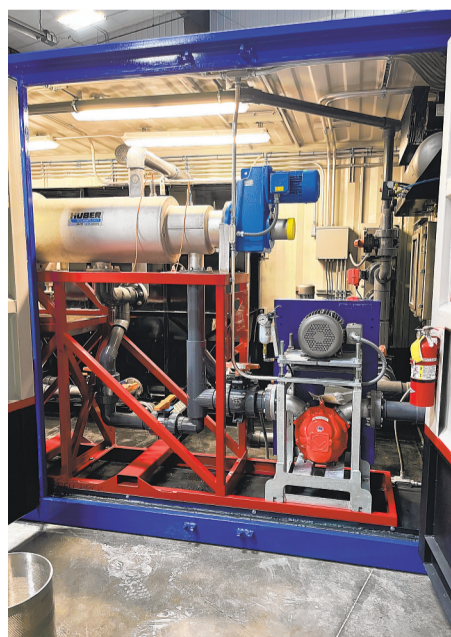
"The organics are mineralized and there are no pathogens because nothing can survive at this pressure and temperature — so you wind up with clean water and minerals."

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

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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forum

COMMENTARY | GREGORY C. SCOTT, CLAUDIA KELLER AND MIKE LEARAKOS, O.C. HUNGER ALLIANCE

Investments will solve hunger, food insecurity

This 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-19-caused economic crisis was instrumental in decreasing food insecurity. In 2021, child poverty dropped to 5.2% — a record low. That

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 low-income 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 Pat down as she was involved in numerous organizations on Balboa Island and was president of her beloved Bayside 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 smiling face and big heart!

A memorial mass will be held at St. John Vianney, B.I. on Saturday March 4, 2023 at 11AM.



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 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.

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 PF Chang's claims it is hanging on.

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-

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

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

The majority is no longer silent

Although it is an oft-repeated 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 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 show-downs 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

HOW TO GET PUBLISHED

Send an email to erik.haugll@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 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

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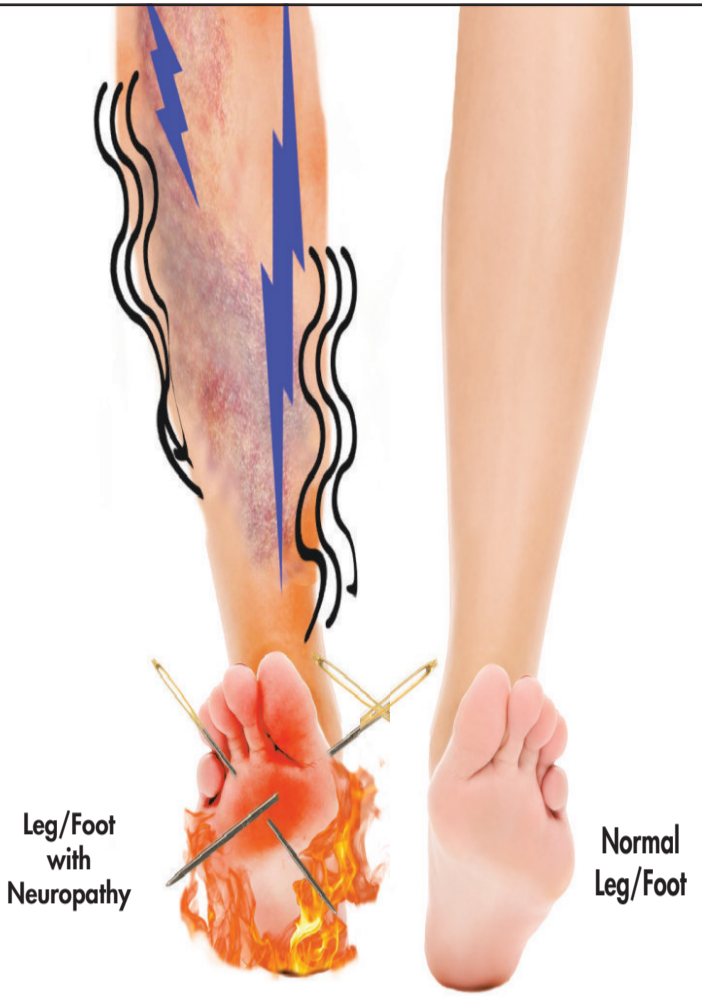


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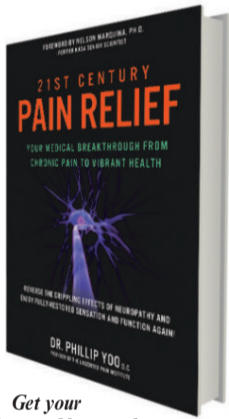
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— Jim Carel, 75 yrs. Palm Desert (Retired Fireman)



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*Treatment results may vary. The before and after picture are images used to depict a leg with neuropathy before and after treatment. The information in this article is not designed to diagnose, treat, mitigate, prevent, or cure any health conditions. You are encouraged to seek the advice of your primary care physician for any of the mentioned disorders. The U.S. Food & Drug Administration has not evaluated these statements about these health topics, medical equipment, or procedure.

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.



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.

Scott Smeltzer | Staff Photographer

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.

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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-on-one. 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."

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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."

Reed said he hopes to open people's eyes to the diversity among people of 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. "Especially for someone like us,

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."

Reed said he is grateful for the success he and his wife have found.

"We are self-funded and growing the business at a very impressive rate for just the two of us," he said. "For me, it is about spending the time with my wife and family and having that freedom to be independent but still creative."

He is also grateful that the growth has come from simply being themselves. "We are really just staying true to what we do," he said.

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55th

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THE SOLDIER'S TALE
 8PM | IRVINE BARCLAY THEATRE
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MAR 12 CO-PRESENTED WITH IRVINE BARCLAY THEATRE
FRAGMENTS: BACH'S CELLO SUITE NO. 1
ALISA WEILERSTEIN, CELLO
 3PM | IRVINE BARCLAY THEATRE
 Enhanced by responsive lighting and scenic architecture, cellist Alisa Weilerstein weaves together Bach's Cello Suite No. 1 with new works and performs in a wholly original and immersive audience experience. Tickets start at \$30.
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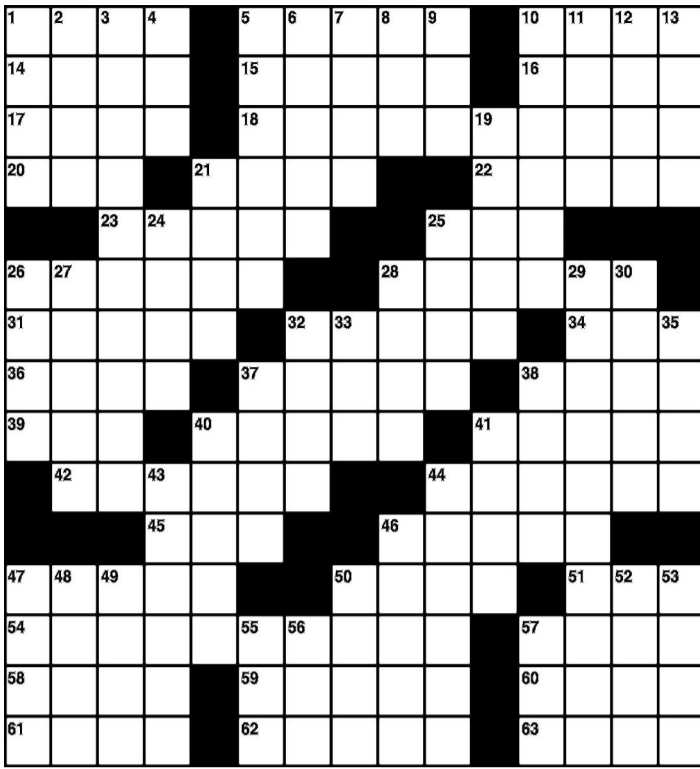
The Laguna Playhouse
606 Laguna Cyn Rd. Laguna Beach, CA 92651

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

DOWN



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.

| | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| | 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.

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

- 24 Had regrets 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

Tribune Media Services



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 MOSQUEDA

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.



Sarah Mosqueda

See *Canadian*, page A8

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



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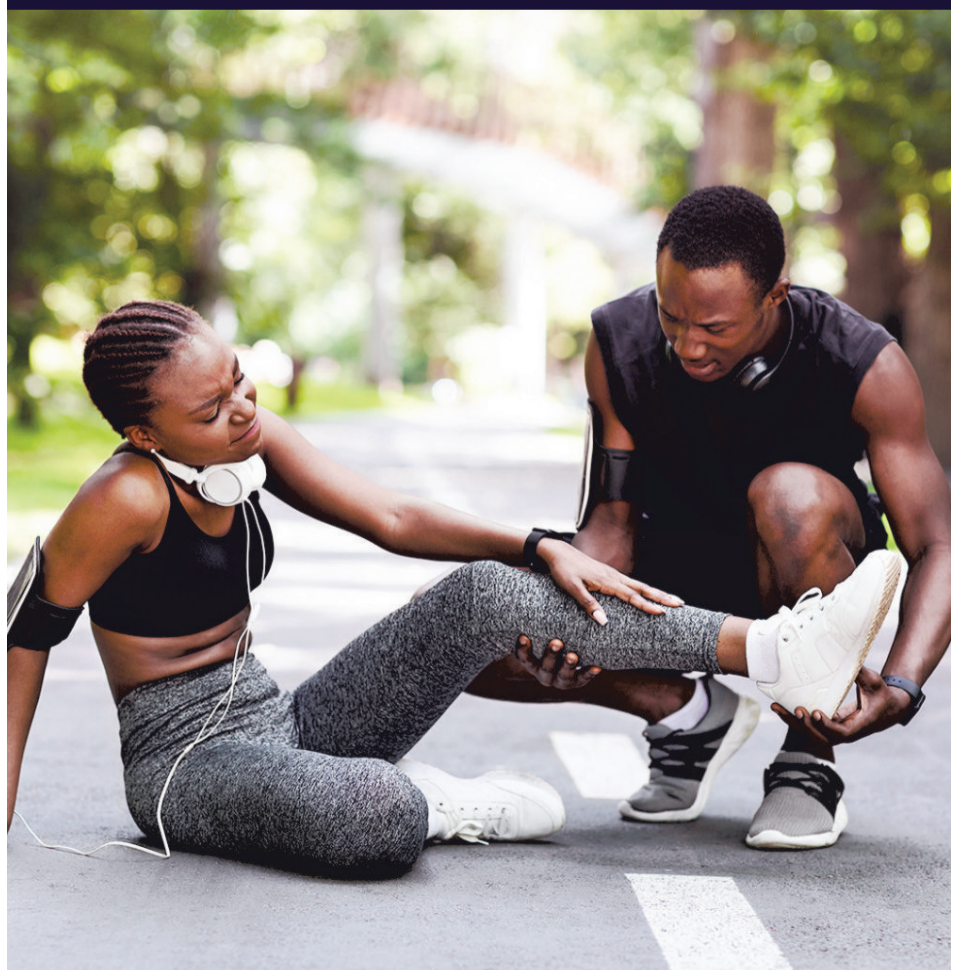
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HUNGER

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 low-income 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 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 anti-hunger 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 low-income 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 anti-poverty 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 well-being.

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

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