

Daily Pilot & Times OC

SUNDAY, NOVEMBER 13, 2022 /// Serving the coastal cities of Orange County and beyond /// dailypilot.com



Photos by Scott Smeltzer | Staff Photographer

CUSTOMERS ORDER lunch from the menu at Local Kitchens in Huntington Beach, where seven restaurants offer their fare.

Local Kitchens brings micro food hall concept to Surf City

BY MATT SZABO

Customers have a plethora of choices when they step into Local Kitchens.

That's exactly the point of the micro food hall, which opened its first Southern California location in Huntington Beach late last month.

The Local Kitchens building can actually be seen as seven restaurants in one, as food can be ordered for dine-in, pick-up or delivery from Baby's Badass Burgers, Backyard Bowls, Chica's Tacos, Locali, SAJJ Mediterranean, Sushirrito and Hanchic.

The Bay Area-born company was started two years ago during the coronavirus pandemic by Jon Goldsmith, Andrew Munday and Jordan Bramble. Goldsmith

is the firm's chief executive.

Goldsmith and Munday, who were early employees at food delivery service DoorDash, saw the business challenges that local restaurants faced and decided to create a new business model to help them thrive and bring their food to new markets.

"There's a couple of angles to the concept," said Munday, who serves as chief operating officer. "On the guest side, we're really trying to bring the highest quality and most delicious food to the suburbs. We noticed a gap between the high-quality food that's often found in cities and urban environments. As you get out to the suburbs, there's often less selection and lower quality.

See **Food**, page A2



OMAR FLORES makes a Geisha Burrito for a customer who ordered from Sushirrito at Local Kitchens on Monday.

UCI study to explore AAPI sleeping patterns

The D.R.E.A.M. Project will be the first to record objective, scientific data about sleep health in the AAPI community.

BY ERIC LICAS

Sunmin Lee often found herself losing sleep after coming to the U.S. to further her education. That wasn't just because of the long hours demanded by the rigorous program at the Harvard School of Public Health, where she earned a doctorate in social epidemiology.

She would either get up in the middle of the night or just lie awake, stressed out by the struggle of communicating in a language that was foreign to her and relating to people far from her native South Korea. It didn't take long for her to learn she wasn't alone.

She has frequently met immigrants to the U.S. who, like her, were kept up late by issues surrounding language barriers or fitting in. Some told her they tossed and turned, wondering if they were rejected for a job or promotion because of the way they looked or talked.

When Asian people became scapegoats for the spread of COVID-19 at the start of the pandemic, many would wake in a panic, wondering if they would become the next target in a reported surge of acts of hate, Lee said.

"I came here to study epidemiology," Lee said. "But when I kept hearing these stories and seeing these issues, I knew I should be looking into this."

She is leading a study with the D.R.E.A.M. Project at UC Irvine that is currently seeking Chinese,

See **Sleeping**, page A4

Enjoy life's best moments in good health

Choose a UCI Health primary care doctor today.

ucihealth.org/choose | 844-310-9750

UCI Health



New weather station to take Orange Coast College by storm

BY SARA CARDINE

Predicting weather patterns is par for the course for geography students at Orange Coast College, who typically work from static maps when making prognostications in the introduction to weather and climate class or while working in the physical geography lab.

But a weather station installed in July outside the Costa Mesa campus' new Literature and Languages Social Science building will soon be at the center of a new suite of lessons that will allow students to check weather conditions in real time, track changes and potentially

See **Weather**, page A6

THE WEATHER station at OCC gauges outside temperature, humidity, air pressure, wind speed and direction, rainfall and UV and solar radiation.



Don Leach



Edwin Goei

TEBASAKI WINGS at Furaibo, a Japanese pub in Santa Ana.

Chopstick-lickin' good

Where to find Asian takes on fried chicken in Orange County.

BY EDWIN GOEI

Is there a dish more universal than fried chicken? Whether it's battered, cooked naked, served whole or in pieces, fried chicken is enjoyed throughout the world.

Asian countries are particularly fond of fried chicken. In South Korea, where about 50,000 fried chicken restaurants make it a ubiquitous fast-food staple, nearly a third of the chicken consumed was fried. But everywhere in Asia, from Indonesia to Japan, you'll find variations of the dish that's not only finger-lickin' good but provides a peek into each country's distinct culinary style.

So this month, when roast turkey is inevitable, here are six

See **Good**, page A8

ONE STOP SHOP

New Collective2one9 shopping hub opens in Downtown Santa Ana.

BY SARAH MOSQUEDA

The most challenging part of opening a small retail business is, well, every part. Collective2one9 in Downtown Santa Ana is eliminating some of the challenges for small businesses and start-ups with a new shopping hub concept on 4th Street.

“The goal of Collective2one9 is to provide brick-and-mortar opportunities to small businesses looking for a cool, walkable area that represents their brands,” said Collective2one9 creator and founder, Ryan Chase. Chase is also behind the district’s well-known sister location, 4th Street Market, located next door.

Chase has partnered with husband and wife team, co-creator Dana Jazayeri and manager Alejandra Astoquilca for the multivendor retail space.

“We segmented 6,000 square feet into 25 stalls that vendors can rent, build out, implement a storefront in, and then we handle the operations for them,” said Jazayeri. “They don’t have to be here, they don’t have to worry about hiring employees — we handle the whole show.”

High ceilings and bright light give the space a cheery vibe, and colorful, well-curated displays fill every corner. Spaces range from 4-foot-by-4-foot tables to 150-square-foot stalls, and all 25 of the vendor spaces are currently occupied.

“This is the conduit to potentially having a brick-and-mortar storefront. You can’t find 150 square feet anywhere to operate, and if you are, it is normally a

pop-up situation,” said Jazayeri. “Here, vendors are provided them with the feeling of what a brick and mortar could be, without the operational pains and cost.”

Jazayeri and Astoquilca have extensive experience owning and working retail spaces and understand the challenges.

“When we came up with this concept, we wanted it to be an all-inclusive experience. We have had stores in concepts like this, but you have to work your space or you have to have an employee,” said Astoquilca. “The overhead cost is so much because you have to pay rent, you have to pay utilities, you have to pay for your [point of sale], your bags, and you have to have money in your cash register at all times. There are so many things that people don’t know, and it takes a lot.”

The idea is to ease the overhead burden for retail entrepreneurs while also giving them an opportunity to grow — or not.

“It may not work for them, or it may be something that they want to stay here forever because they like simplicity behind the experience that we provide for them,” Jazayeri said.

“Or they leave one day and go find a larger space and have their own brick and mortar some day.”

Astoquilca trains the team and gives employees the product knowledge they need for every individual brand at Collective2one9.

“So when customers come and ask, ‘What is this?’ we can have a background story for them,” said Astoquilca.



Photos by Scott Smeltzer | Staff Photographer

JON YU, left, and Dusty Alexander check out vendors’ goods at Collective2one9 on Wednesday. Collective2one9 is Orange County’s new and innovative shopping hub featuring 25 vendors offering art, gifts, plants, clothing, jewelry and coffee.



A MAN WALKS past the exterior of Collective2one9.

The concept also gives small retail businesses owners an element of freedom.

“They can continue to be creative and make their product. If they have to travel to a convention or workshop, they can still do that,” said Astoquilca. “You just send us your product, we input it, we tag it, we sticker it, we put it out on the floor.”

Current vendors include Atomic Art & Music, Birdie Home Botanicals, Bolla Co., Boss Dog, Faka’s Island Grill, Funday Collective, Infinity Sauces, Love Kat Designs, Soap Barrio, Suavecito, Taly Co. Boutique, Unlisted, Vibes Boutique, Yessi Collection and Santa Ana Secret Society from popular local artist, Dino Perez.

“Being able to put a store

in here for him is so exciting,” Astoquilca said of Perez. “He is one that I am definitely really excited about because I know this is what he has wanted.”

Perez’s space features art prints, clothing and tote-bags. Favored 4th Street coffee shop Coffee Muse is expected to open in late November at Collective2one9 in a 1,000-square-foot patio area, where they will serve organic roasted coffee, house-made pastries and host community programming, like open mic nights.

About half of the vendors in the space, like Santa Ana Secret Society and Coffee Muse, are local to Santa Ana.

“We worked carefully to curate a variety of vendors and unique products that



A VARIETY OF vendor spaces make up the new Collective2one9 in Santa Ana.

could appeal to a diversity of people, as well as related to Santa Ana,” said Chase.

Astoquilca and Jazayeri also hope seeing small businesses from the neighborhood thrive will encourage other entrepreneurs.

“I want people to see that it is a supportive space and that we are trying to

uplift people,” said Jazayeri.

Astoquilca agreed. “We hope to inspire other entrepreneurs to take that leap and develop their passion,” she said.

sarah.mosqueda@latimes.com
Twitter: @SarahNMos

Enjoy life’s best moments in good health

Choose a UCI Health primary care doctor today.
ucihealth.org/choose | 844-310-9750

UCI Health



FOOD

Continued from page A1

“The other component is mix-and-match. All of our stores have seven to 10 different brands, different cuisines. We’re actually serving SAJJ. We’re actually serving Sushiritto, the same as you would get it if you went directly to their single concept brick-and-mortar.”

Orders can be placed on the company’s website or through the mobile app, or in store at one of two kiosks. Customers get text message alerts when their food is ready.

The menus are set up to be user-friendly, with customers able to search for vegetarian or vegan options easily, or different types of foods.

Though the food is authentic to each restaurant, it is prepared by Local Kitchens staff, said Matthew Rudofker, the company’s head of culinary and operations.

“We work with our partners to come up with the programming and the menu, then we’re executing those within our kitchens,” Rudofker said. “It’s our kitchen teams, it’s our staff. We’re training them. We hire them, we buy the



Photos by Scott Smeltzer | Staff Photographer

SEAN ZILKE and Allierose Nava order lunch from the menu at Local Kitchens in Huntington Beach on Monday.

food, we cook the food fresh to order whenever a guest places an order. Each one of our partners essentially has like a micro station within one of our kitchens. One of our kitchen team members will be trained to be proficient in executing their specific menu.”

The restaurants that partner with Local Kitchens get enhanced visibility without many of the risks of opening their own busi-

ness. That was appealing to a company like Backyard Bowls, according to its chief operating officer, Melissa Guillen.

Backyard Bowls, which serves products like acai bowls and smoothies, has eight locations in the Santa Barbara and Los Angeles areas and is expanding into Orange County for the first time.

“They reached out and we got to talking a little bit,” Guillen said. “At first I was unfamiliar



A TACO PLATTER from Chica’s Tacos at Local Kitchens.

with this concept. It’s very unique, it’s very new. But after a few conversations, it was really easy to see that it would be a great match ... We saw this as a really great opportunity for us to expand our brand.

“We’ve done the best we can and we’ve been successful. We were able to open two locations

in 2021, which is great. But at the same time, this was such a great way to jump that growth a little bit more and get some new recognition in areas like Orange County.”

Those with a late-night itching for a sushi burrito or hamburger will be happy to know that Local Kitchens in Huntington Beach is open from 11 a.m. until midnight every day. The company plans to continue to expand, opening a location in Lake Forest soon, Rudofker said.

The model also is appealing to families that might have children who are picky eaters or just a variety of people with eclectic food preferences.

“We would actually see moms and dads coming through our Lafayette store in Northern California, and they would be picking up three separate orders,” Monday said. “We learned, oh, they’re ordering through third parties. If they just order through our website or our mobile app, they can just place one order. It was crazy to see that parents are actually going through the trouble of placing three separate orders, just to fulfill the needs of their family.”

matthew.szabo@latimes.com
Twitter: @mjszabo

Enjoy life's best moments in good health

Whether you have an acute or chronic illness, need an annual physical exam or vaccinations for you and your children, UCI Health primary care physicians offer exceptional care to keep you and your family healthy. As part of Orange County's only academic health system, our primary care doctors work seamlessly with more than 500 world-renowned UCI Health specialists to deliver the highest level of care and treat even the most complex conditions. Also, with UCI Health, you and your family have access to same-day care options for primary care, including walk-in care locations, virtual care and in-home care.

Enjoy life's best moments in good health. Choose a UCI Health primary care doctor today.

Learn more at ucihealth.org/choose or call 844-310-9750.

UCI Health



Malaia's Microgreens in Irvine takes farming into the future

BY SARAH MOSQUEDA

Malaia Martinez plucked a tiny yellow bud from a small flat planter and held it up to the grow lights that imitate direct and indirect sunlight at her hydroponic farm.

"This is toothache button," said Martinez. "These are really numbing. A lot of restaurants use that as a palate cleanser, in between courses. It's also used in cocktails."

Toothache buttons, also known by descriptors like buzz button and electric daisy, are the flower of the *Acmella oleracea* plant, which grows in the tropics and are used to flavor foods and as a medicine with a numbing effect used for tooth pain (hence the nickname).

The plant is among the microgreen herbs and edible flowers Martinez and partner Jaebin Yoo grow at their newly opened hydroponic farm, Malaia's Microgreens.

Hydroponic growing methods, which grow plants without soil, have been hailed as a pathway toward a more sustainable food system. Malaia's Microgreens' new hydroponic farm is a large-scale version of the hydroponic garden the partners began during the pandemic in a neighbor's shed. They sold their greens at farmers markets in Santa Monica, Brentwood and Calabasas and earned their Certified Farmers Certificate. The foundation in the shed, which was unstable to begin with, shifted over time, and they moved the operation into Martinez's garage, before an unhappy landlord forced them to find a new place for the business.

"When we had to figure out what to do with the business, we decided to double down, and it was kind of the push we needed in that moment," said Yoo.



JAEBIN YOO and Malaia Martinez are the owners of Malaia's Microgreens in Irvine. The owners started the hydroponic farm during the pandemic in a neighbor's shed.

"We never saw ourselves getting a warehouse anytime soon. If the garage went well, we would have stuck in the garage. But because we had that push, we moved into this today."

The new space is at an industrial complex at Sky Park Circle in Irvine. A welcoming lobby area and office are situated at the front, with growing taking place in the back.

In the germination room, seeds are planted in a coco coir solution, a popular medium for hydroponic growing made from coconut husks, before going into a water-based nutrient solution.

"This where just where everything is going to start out. It's going to go into a blackout period; this can last from three days to a week," said Martinez, unzipping a cover to reveal tiny seedlings in the dark. "It requires no light, and we make sure it's getting humid and the seeds get started here."

The plants then get transferred to a larger area where hydroponic equipment in a



TOOTHACHE BUTTON, or *Acmella oleracea*, is among the herbs and edible flowers grown at Malaia's Microgreens.

water reservoir tests the pH and alkalinity.

"We are making sure that the plants are going to be able to get access to all the nutrients that it needs, especially since they are not in soil."

Malaia's Microgreens currently has over 100 different varieties growing in the space.

"And we are constantly expanding," said Martinez. "We get requests all the time from chefs. We add more varieties every week."

Private chefs, restaurants

and catering companies are their main consumers.

"We currently work with Gabbi's in Orange, Chaak in Tustin, and we are also working with Solstice in Irvine and Rum Social in Laguna Beach," said Yoo.

"And Porch & Swing, down the street," said Martinez.

All of their products are grown fresh to order, giving chefs full control of the appearance and taste of the greens.

See **Farming**, page A8

SLEEPING

Continued from page A1

Korean and Vietnamese volunteers in Orange and Los Angeles counties. It will track the sleep habits of Asian Americans to determine what correlation might exist between stressors unique to Asian Americans and the prevalence of poor sleep health in AAPI communities.

Participants will undergo a detailed health examination and maintain a sleep diary, in which they will log how they slept and any factors that might have affected the quality of their rest. They will also be asked to wear a bracelet similar to a Fitbit for two weeks that will record their vital signs every 30 seconds, generating a wealth of data about volunteers' stress levels, fitness and sleep habits. Then they will repeat this process three more times over the course of two years so researchers can see how their health changes over time.

A lack of sleep has been linked to a higher risk of type II diabetes, obesity, high blood pressure, depression and other chronic conditions, according to the CDC. About a third of all American adults report they typically get less than the recommended seven hours of sleep each night.

More than 43% of Black Americans and 47% of native Hawaiians and Pacific Islanders who participated in a national survey in 2020 said they regularly had problems sleeping, compared to roughly 30% of white respondents and those of other Asian ethnicities, according to the Centers for Disease Control and Prevention. Similar analysis conducted by the agency in 2016 found that U.S.-born Asian and Latino people were more likely to have difficulty getting enough rest each night than those who had immigrated.

But those figures are based on self-reported in-

formation, not empirical data, Lee said. That prevents most if not all existing research on the prevalence of sleep-related issues in the Asian American community from being accurate enough to count on.

The D.R.E.A.M. Project study will be the first to record objective, scientific information about the sleep health of Asian Americans over an extended period of time, Lee said. The details they collect will undergo sophisticated computer-assisted analysis that will take into account all the potential sources of stress experienced by volunteers.

Lee hopes their findings will show how common these issues actually are and lead to possible explanations for why they are so often reported in AAPI communities.

"There really isn't any reliable data on this," Lee said. "And when you look at all of us together, we look like a model minority, very healthy. But when you start to disaggregate the data, you see that's not the case."

Researchers hope to sign up a total of 750 U.S. and foreign-born people of Chinese, Korean and Vietnamese descent. They will be given records of all the medical data collected from them, including detailed information about their sleep patterns, blood sugar and cholesterol, blood pressure and other markers of heart and diabetes risk. They will also receive \$150 for their participation.

That's a modest sum. But Lee believes the 60 or so who had agreed to take part in the study as of Monday didn't sign on to receive an award.

"They're there because they believe in the value of this research," Lee said.

Those interested in participating should send an email to ucidreamsproject@gmail.com or call (949) 232-0061.

eric.licas@latimes.com
Twitter: @EricLicas

THE BUNGALOW

Join Us

THANKSGIVING DAY

Served 1-8pm | Three Courses Included

PEOPLE IN THE KNOW...DINE AT THE BUNGALOW

RESERVE YOUR TABLE TODAY

949-673-6585

*Also Available For Take Out

TheBungalowRestaurant.com

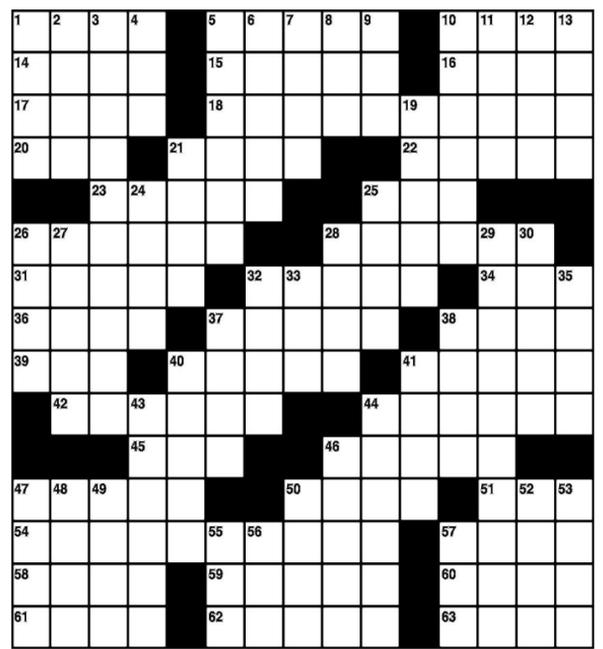
2441 East Coast Hwy | Corona del Mar, CA

THE DAILY COMMUTER PUZZLE

By Jacqueline E. Mathews

ACROSS

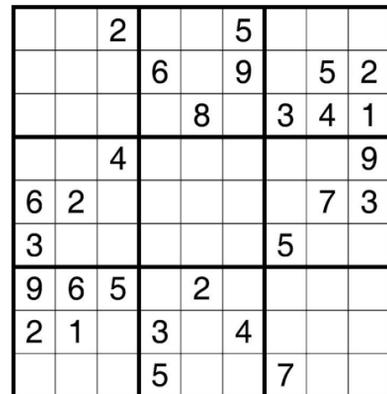
- 1 Cordial
- 5 Lightweight wood
- 10 Part of a foot
- 14 TV's "How _ Your Mother"
- 15 Love in Limoges
- 16 "A _ of Two Cities"
- 17 Little drinks
- 18 Opposite of impudent
- 20 File drawer, perhaps
- 21 Fancy vases
- 22 Couldn't stand
- 23 Famous
- 25 Tampa Bay athlete, for short
- 26 Real
- 28 Evil
- 31 Punctuation mark
- 32 Taken _; surprised
- 34 Large container
- 36 Family tree member
- 37 Pares apples
- 38 City near Lake Tahoe
- 39 "Weakest Link" network
- 40 Backbone
- 41 Chop finely
- 42 Sailor
- 44 Endured
- 45 Auto fuel
- 46 Three-line poem
- 47 Common viper
- 50 Do a cattleman's job
- 51 Many moons _; way back
- 54 Moseying
- 57 Singer Campbell
- 58 Shoelace problem
- 59 Vivian _ of "I Love Lucy"
- 60 Sir Guinness



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.



For answers to the crossword and Sudoku puzzles, see page A8.

- 61 Talk back
- 62 Go into
- 63 "Sesame Street" viewer
- 64 Rushmore: abbr.
- 65 Trash can
- 66 Revise for the better
- 67 Bereavement
- 68 Have dinner
- 69 "You _ what you eat"
- 70 Assault
- 71 Pool float
- 72 Classic board

- 73 game
- 74 13 _ up; delayed
- 75 Schumer or Barris
- 76 Colorado's neighbor
- 77 Kick out of office
- 78 Many pens
- 79 As strong _ ox
- 80 Black suit
- 81 Subside
- 82 At the end of the day
- 83 Tango or twist
- 84 Related
- 85 Canister
- 86 Three- _ sloth
- 87 Hot tubs
- 88 Peril
- 89 Intelligent
- 90 Housekeeper
- 91 Representatives
- 92 Bigger
- 93 Therefore
- 94 _ for; requests
- 95 Plato, for one
- 96 Twosomes
- 97 Helpful clue
- 98 Nerd
- 99 In the past
- 100 55 12/24, for one
- 101 Skedaddled
- 102 Gangster's gun

Tribune Media Services

forum

A WORD, PLEASE | JUNE CASAGRANDE

Clarity is key when using commas, though there are other rules to consider

Here's an interesting question posed to me recently: Which of the following sentences is punctuated correctly?

Look for fresh basil at your local grocery store and, if it isn't available, tell the staff to stock up.

Look for fresh basil at your local grocery store and, if it isn't available, tell the staff to stock up.

Look for fresh basil at your local grocery store and if it isn't available, tell the staff to stock up.

The question came not from a reader but from a fellow editor — a pro whose job is to know this stuff — which proves you shouldn't feel bad if you don't. And the answer is more complicated than meets the eye because it involves two different punctuation rules.

The first rule at play is



summed up well in the Associated Press Stylebook: "When a conjunction such as 'and,' 'but' or 'for' links two clauses that could stand alone as separate sentences, use a comma before the conjunction in most cases."

Our sentence has two clauses that could stand alone as separate sentences: "Look for fresh basil at your local grocery store" and "if it isn't available, tell the staff to stock up." The clauses are connected with "and," so according to this AP style rule, we should have a comma after "grocery store."

The second rule at play says that introductory phrases and clauses should be set off with commas. The second part of our example sentence, "if it isn't available," qualifies as an introductory clause because it sets up another clause to come. So according to this rule, we should

have a comma after "and," which marks the beginning of the introductory part, and another after "available," which is the last word in the introductory phrase.

So if you take a strict interpretation of both these rules, you'd choose our first option because it has a comma before "and," another comma after "and" and a third after "available."

So option 1 is correct, but it's also ugly. The three commas are just too much in my view. Luckily, comma rules leave room for personal taste.

"As with all punctuation, clarity is the biggest rule," AP advises. "If a comma does not help make clear what is being said, it should not be there."

AP repeats this general comma advice several times under its specific comma rules. For example, immediately after

See *Word*, page A8



Vince Compagnone | Los Angeles Times

BASIL TWISTS. "Look for fresh basil at your local grocery store and, if it isn't available, tell the staff to stock up" is among three examples June Casagrande offers in a look at the proper use of commas.

MAILBAG

Election winners will represent a diverse Huntington Beach

Congratulations to the victorious conservative four (Four conservatives make apparent sweep in Huntington Beach City Council race, Daily Pilot, Nov. 9) who worked so hard to achieve their goal. They should realize however that many Huntington Beach residents share the same goals even though they are moderates or progressives. High-density housing and homelessness are issues that all residents are concerned with.

The Con-Four will soon learn that developers are primarily interested in profits and will build to their heart's content and freely contribute to their campaign chests to keep them in line and insure their reelection.

As far as the city attorney is concerned, he may be conservative in philosophy, but the law is neutral and lawsuits should only be filed depending on the probability of their success.

All residents want what is best for the community and will be interested in seeing what takes place.

Richard C. Armendariz
Huntington Beach

An open letter to H.B. leaders about election

Dear Huntington Beach City Council,
We just returned from a short vacation in Ojai. It was such a

relief to visit a place where the political signs were polite, professional and inoffensive. They were all "yard" size and confined to residential property. There were no huge banners plastered everywhere, and not one was placed on public property.

The political sign practices in Huntington Beach have gotten completely out of control. For the last two months, nearly all of the 100 signs we placed for the candidates we supported were immediately removed and replaced by signs promoting candidates decidedly right of center — whose claim to support the term "law and order" apparently does not apply to themselves.

Several of the signs we placed

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.

were even vandalized by spray paint. We spent as much time and money replacing signs as it took to put them up in the first place.

If the people of Huntington Beach have become so petty and disrespectful of election etiquette, we think it is time to take a page from Ojai's book and

change our sign ordinance. We would all be able to enjoy our city much more from September to November.

Your reply and action plan will be sincerely appreciated.

Sandra Fazio
Mark Dixon
Huntington Beach

Edward Jones

> edwardjones.com | Member SIPC

A place to grow your money for a rainy day

Bank-issued, FDIC-insured

4.70%

1-year APY*

As your life shifts, this is a perfect time to stow some funds in a conservative investment to help plan for the future. CDs offer competitive rates, and you pick the term that fits your life. Get in touch to learn more.



Ryan T Omoto, AAMS™
Financial Advisor

19900 Beach Boulevard
Suite 1
Huntington Beach, CA 92648
714-968-6010



Jonathan M Lising, CFP®
Financial Advisor

135 S State College Boulevard
Suite 360
Brea, CA 92821
714-256-4529

* Annual Percentage Yield (APY) effective 11/08/2022. CDs offered by Edward Jones are bank-issued and FDIC-insured up to \$250,000 (principal and interest accrued but not yet paid) per depositor, per insured depository institution, for each account ownership category. Please visit www.fdic.gov or contact your financial advisor for additional information. Subject to availability and price change. CD values are subject to interest rate risk such that when interest rates rise, the prices of CDs can decrease. If CDs are sold prior to maturity, the investor can lose principal value. FDIC insurance does not cover losses in market value. Early withdrawal may not be permitted. Yields quoted are net of all commissions. CDs require the distribution of interest and do not allow interest to compound. CDs offered through Edward Jones are issued by banks and thrifts nationwide. All CDs sold by Edward Jones are registered with the Depository Trust Corp. (DTC).

ST. JOHN

THE WAREHOUSE
SALE

Shop a wide assortment of women's
luxury apparel and accessories

Saturday, November 19th 2022

9AM – 2PM

Sunday, November 20th 2022

10AM – 1PM

17522 Armstrong Avenue

Irvine, CA 92614

(Parking Lot)

We gladly accept credit cards, debit and cash. No checks.
All sales are final. No bags allowed inside the sale.

Raise a glass at O.C.'s latest beer and sandwich shop

BY SARAH MOSQUEDA

What happens when a beer enthusiast goes into business with a sandwich enthusiast?

Windsor Brown's is the result of Scott Windsor and Gregory Brown's partnership.

"We both started out knowing that there were a few sandwich and beer places scattered throughout O.C., but not anything that was what we had in our heads," said Brown.

Windsor Brown's recently opened in Anaheim's Center Street Promenade, serving premium sandwiches, craft beers and natural wines.

Windsor, who owns Windsor Homebrew Supply and Bottle Shop with locations in Costa Mesa and Anaheim, handles the beer and wine list while Brown, who previously ran Beachwood BBQ and Brewing and the Monk's Kettle in San Francisco, handles the menu and hospitality.

"I have been in the beer world the last 15 years, and beer is a big part of who I am and big part of the shop," said Windsor.

The wine list focuses on small producers with natural and low-intervention

processes, and there are 16 carefully curated beers on tap.

"A lot of them you won't really find anywhere, other than the breweries they come from," said Windsor. "We have pretty close relationships with a lot of breweries, and they are more inclined to send us beers because they know we are excited about them, we know how to talk about them, and we'll take care of them, and they will properly stored and poured."

Windsor said he takes best practices seriously when it comes to beer.

"Keeping beer cold is kind of big thing to keep it fresh. IPA and lagers need to be kept cold," said Windsor.

Each time a keg is finished, the team will do a deep clean on the beer line, which only takes about 20 minutes at the most but makes a big difference, Windsor said.

"So the next beer will taste exactly how it is intended to be," said Windsor. "Especially with the beers we get, if a small brewery is really excited about a beer they made, they want it to taste that way when a consumer

drinks it."

With the CO2 line, each beer has its own regulator so the team has the ability to dial in the pressure perfectly, depending on the beer.

"A lot of the kegs we get are from small producers or even from Belgium that carbonate beer slightly more, slightly less," said Windsor.

But Windsor also wants people to know there is no need to feel intimidated when they visit Windsor Brown's.

"We love beer and we are very passionate about it, but we understand that it is just beer too," said Windsor. "It is not one of those places where if you come in and don't know what anything is or don't know how to pronounce it, you are going to be looked down upon. It is not a snooty place." Brown said the same goes for the food, which he said is high-quality but accessible.

"We take our inspiration from the classic deli and sort of elevate it with premium ingredients and things that have slightly familiar but slightly unique flavor profiles," said Brown. The sandwich menu uses



Greg Nagel

SANDWICHES, CRAFT BEER and wine are offered at Windsor Brown's in Anaheim.

meats and cheeses from Boar's Head and bread sourced from Bread Artisan in Santa Ana, along with house-made condiments and dressings.

"One of our favorite things on the menu is our herb oil," said Brown. "It is not exactly a pesto, not exactly just chopped herbs, but more like a combination of two so you get bright, lemony acidity coming through. You get hints of cilantro, hints of parsley." Brown works with the

kitchen to come up with specials on Friday and Saturdays too.

"One good example of that right now is we have a spicy chipotle chicken sandwich called 'straight fire,'" said Brown. "We make a habanero salsa for that and it is a legitimately spicy sandwich."

Mostly, the pair hopes the shop becomes a place the community feels it can gather.

"We are trying to just be a local neighborhood spot

where people want to come hang out and have a sandwich and glass of beer or wine, a place to meet up with friends," said Windsor.

"We want it to be a place people feel is welcoming."

"The neighborhood has been super supportive so far," Brown adds. "We are really lucky to be welcomed in by such a warm community."

sarah.mosqueda@latimes.com
Twitter: @SarahNMos

WEATHER

Continued from page A1

communicate with other stations.

The professors working with the technology say they hope the device may also serve as OCC's personal version of cable TV's "Weather Channel," providing up-to-the minute conditions — and someday perhaps a live weather camera feed — on the college's homepage.

"The reason we got this was because we wanted to coordinate with other departments and divisions on campus," said geography professor Chris Quinn, who made the initial request. "We wanted to get it set up



Don Leach | Staff Photographer

GEOGRAPHY PROFESSORS Chris Quinn, left, and Jaime Speed stand next to a weather station installed at OCC.

so an existing or future student can go on the website and look at all the live weather for Orange Coast

College."

Plans to bring such an instrument to OCC have been in the works since 2019 but

were forestalled after instructors bought one wireless model and then had to return it for a wired assembly that worked better for the space. Then the COVID-19 pandemic hit, and classes went remote.

"It's been such an interesting ride," Quinn said Tuesday.

But now, the physical apparatus is up and running, cranking out information instructors can view on a computer screen. Once they've finished linking the data to the software, they hope to soon be able to share readouts with students in the classroom, according to professor Jaime Speed, a colleague of Quinn's in the geography department.

"The idea is we can use it as a tool, collecting long-term data at our location and have students look at trends. We can also get data from other stations as well," Speed said Wednesday. "I'd also like to get a camera installed so people can see the weather on campus."

Manufactured by Bay Area-based Davis Instrument Corp., the device — a Vantage Pro2 Plus — retails for about \$1,230 and comes loaded with features. The station transmits data to a sensor that provides real-time updates every 2.5 seconds, according to the company's website.

It can gauge outside temperature, humidity, air pressure, wind speed and direction, rainfall and UV

and solar radiation and has forecasting capabilities. The system's onscreen graphing function provides more than 100 graphs for a 24-hour period or across days, months and years.

Speed is currently working on a curriculum her department hopes to roll out to students in time for second semester and has a vision that, in time, the station will help spur conversations about weather across campus and beyond.

"The weather — it's universal," she said. "Everybody cares about the weather and has got something to say about it."

sara.cardine@latimes.com
Twitter: @SaraCardine



FIRST REPUBLIC BANK

3.75%
APY¹
8-MONTH CD

For a limited time, earn a guaranteed interest rate with a CD (certificate of deposit).

A \$10,000 minimum balance is required.

To get started, contact the Preferred Banking Office nearest you or scan the QR code to learn more.



firstrepublic.com/CD

Corona del Mar

2800 East Coast Highway, (949) 721-0988

Newport Beach

3991 MacArthur Boulevard, (949) 756-8828

¹ Offer is subject to change without notice and applies for one term only. Annual percentage yield (APY) is effective as of publication date. Penalty will be imposed for early withdrawal. \$10,000 minimum balance required. Member FDIC and Equal Housing Lender

Hey
Rancho Santa Margarita!

We're here
to get you
better!

Staffed with ER doctors and medical professionals for life's everyday emergencies.

Now Open

30465 Av. de las Flores, Ste A
Rancho Santa Margarita, CA 92688
(949) 996-4800

exer
URGENT CARE™

ExerUrgentCare.com



YOU TRUST US BECAUSE WE KNOW YOU

150+ primary care doctors. 1,100+ specialists.

Premier, top-quality care from GNP physicians who always put you first. With direct access to your primary care physician and telehealth options 24/7/365, GNP remains dedicated to providing personalized care to help you maintain your best health. Get access to one of the most highly acclaimed, independent physician organizations in Southern California. **With GNP — 1,800+ combined years in primary care practice.**

Learn more.
gnpweb.com/ChooseGNP



GREATER
NEWPORT
PHYSICIANS

TRAYS OF greens grow under the lights at Malaia's Microgreens in Irvine.



Scott Smeltzer

FARMING

Continued from page A4

A nasturtium leaf for example, which looks like a tiny lily pad and has a peppery, spicy taste, can be grown with different variations.

"If they want something that has stripes, or a particular size, we can control that," Martinez said, "based on the seed, the lighting and the nutrients they are getting."

The duo hopes to expand

into distribution, eventually at grocery stores and to one day use this farming method to help with food insecurity.

"We are really invested in this farming technology," said Martinez. "I really do believe this the farming of the future and this is going to lead the next agricultural revolution. I am happy that we get to be a part of it at such a young stage."

sarah.mosqueda@latimes.com
Twitter: @SarahNMos

WORD

Continued from page A5

the rule that says to set off introductory phrases with commas, AP says "The comma may be omitted after short introductory phrases if no ambiguity would result." So if we had a sentence that said only "If it isn't available, tell the staff to stock up," that comma would be optional. But our introductory clause doesn't begin a stand-alone sentence. It comes mid-sentence. When AP says to "set off" a clause with commas, that means one before and one after. So we shouldn't ditch the comma after "and," even if we ditch the one after "available."

The rule about using a comma when linking independent clauses with a conjunction comes with a similar

disclaimer: "The comma may be dropped if two clauses with expressly stated subjects are short." AP doesn't define what they mean by "short," but it's clear that in "I quit and I'm glad" you don't need a comma after "quit," even though this sentence has two independent clauses joined by a conjunction. Not all commas are subject to taste or personal judgment. But the first comma in option 1 is. So, as I told the editor who asked about this sentence, option 3 is no good because it doesn't have a comma after "and." Option 1 is technically OK. But in my opinion, option 2 is just right.

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

Daily Pilot

A Times Community News publication incorporating the Huntington Beach Independent, Coastline Pilot, Orange Coast Daily Pilot and the Newport Harbor News Press combined with Daily Pilot

CONTACT US

Carol Cormaci
Managing Editor
carol.cormaci@latimes.com

Beth Raff
Advertising Manager
(714) 932-4036
beth.raff@latimes.com

Address
10540 Talbert Ave.,
Suite 300 West,
Fountain Valley, CA 92708

Business Office
(714) 966-4600
Newsroom
(714) 966-4699
Sports
(714) 966-4612

TCN Classifieds
800-234-4444
TCN Legal Phone
888-881-6181
TCN Legal Email
LALegal@latimes.com

COMPANY INFO

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

© 2022 Times Community News. All rights reserved.

GOOD

Continued from page A1

Orange County restaurants where you can sink your teeth into unique Asian takes on fried chicken. It is, in this writer's opinion, the best gateway dish to further explore a cuisine — because, let's face it, you can't eat fried chicken without side dishes.



Photos by Edwin Goei

NASI AYAM KREMES at Rice & Noodle in Tustin.

INDONESIA

Rice & Noodle, 608 E. 1st St., Tustin

When you order the ayam kremes at Rice & Noodle in Tustin, you get a dark brown, whole, deep fried Cornish hen showered with the golden crumbles of its disembodied crust. The latter is the "kremes," which roughly translates to "crispy things." Think of this addictive substance also as a seasoning — because it is. Made of rice flour and spices, the batter sings notes similar to the bird, but concentrated in every speck of its tempura-like crumb are flavor bursts you want to chase with rice.

This isn't the only recipe for fried chicken that exists in Indonesia, but it's one of the most popular. Ayam kremes begat KFC-like empires, the least of which is called Ayam Goreng Suharti, arguably the closest thing Indonesia has to a homegrown Col. Sanders.

Dollop each morsel you tear off from the well-fried carcass (note: Indonesians prefer their chickens fried to the point of dryness) with the house-made sambal — a savory and intensely hot chili paste inflected by the stinky, umami-rich accents of terasi, Indonesia's indigenous fermented shrimp paste.

Since no Indonesian eats

ayam kremes all by itself, you shouldn't either. So be sure to order the nasi ayam kremes, which pairs a half portion of chicken with rice, fresh-cut cucumbers, some tomato and a bowl of sayur asem, a refreshing vegetable soup made tangy with tamarind. These sides are essential pairings to Indonesian fried chicken as coleslaw and mashed potatoes are at KFC.

JAPAN

Furaibo, 3396 S. Bristol St., Santa Ana

Nagoya, a Japanese port city, is home to the headquarters of Lexus. But in Japan, the town is more famous for being the birthplace of tebasaki — crispy chicken wings brushed with special sauce. Like Buffalo, Nagoya is forever linked to its wings, which were invented in a restaurant called Furaibo over 50 years ago.

The story of how they were conceived echoes the myth of how Buffalo wings were born. Rather than using the wings to make stock, Furaibo's owner decided to deep fry them and coat them with an addictive soy sauce glaze redolent of garlic. The rest is fried chicken history.



THE "TARZAN" fried chicken at Furaibo.

Furaibo now boasts branches in Los Angeles and Gardena. The newest branch opened last year in Santa Ana, and though it is billed as an izakaya (a Japanese pub) like its predecessors, you come for those famous sauce-shellacked wings, or if you're hungry, an entire chicken.

Opt for the wings and you'll notice all are flats — the perfect bar food. If you order the "Chita," you get a leg and thigh that are enough for a light snack. The "Jane" is a piece of breast, and the "Tarzan" entitles you to half a bird that has the tips of the drumstick and wing wrapped in foil so that you don't get your fingers dirty.

Every piece of chicken at Furaibo gets the same treatment — fried with just

a light coating of starch, then glazed with the pub's signature reduction of soy, grated ginger, grated garlic, sake, mirin, sugar and vinegar. As sides to your chicken haul, you should order a few izakaya dishes to balance all the deep-fried meat; but just like if you were devouring Buffalo wings at an American bar, a pitcher of beer is not inappropriate.

PHILIPPINES

Barrio Fiesta, 1199 N. Euclid St., Anaheim

You might have expected Jollibee to appear in this spot. As good as Jollibee's chicken is, I would argue that the brand, founded in 1978 in the Philippines as a direct response to the introduction of McDonald's and KFC, doesn't sell Filipino fried chicken. It actually offers an American-style fried chicken that's slightly adapted to suit Filipino palates.

Though most Jollibee branches do offer a smattering of Filipino dishes such as a rice noodle dish called palabok to accompany its chicken, mashed potatoes and gravy is still a popular option. I would argue that the new Barrio Fiesta in Anaheim — the



FRIED CHICKEN at Barrio Fiesta in Anaheim.

first Orange County branch of a Philippines-based restaurant chain — is a better venue if you want the fried chicken to be a gateway to discovering more of the cuisine.

Unlike Jollibee's chicken, Barrio Fiesta's birds do not have any batter or breading. They are fried naked to turn the skin shatteringly crisp in the hot oil. This is the same oil, by the way, that Barrio Fiesta cooks its signature dish, *crispy pata*, a deep-fried pork leg that no doubt melts a good amount of pork fat into the medium — an unintentional but not unwelcome contributor of flavor to the chicken.

Eat the chicken with some of the banana ketchup they give you in a saucer. It tastes like regular ketchup but with the fruiti-

ness and sweetness amped up by 10. An actual fried banana served on the side also answers the salty chicken with its own sweetness and tang.

But if you order the fried chicken at Barrio Fiesta, the expectation is that it will be just one of the many dishes you're having for dinner. For sure, you should include a side of rice and a vegetable dish. Or maybe the *sinigang*, a hot cauldron of tamarind-soured soup that almost expects to be paired with something fried.

Know that for every dish you order, you must have at least three people in attendance who are prepared to eat it with you. The immense portion sizes at Barrio Fiesta are designed for sharing with extended family or friends who will fight for the last drumstick.



THE FRIED CHICKEN at Love Letter Pizza & Chicken.

SOUTH KOREA

Love Letter Pizza & Chicken, 2600 Alton Pkwy., Irvine

Korean fried chicken is everything American-style fried chicken is — decadent, crispy, really bad for you.

But with a wealth of Korean fried chicken chains such as Kyochon and Pelicana dotting the O.C. landscape, picking a favorite is as personal as declaring your favorite BTS member. And this is before factoring choices of sauce and batter styles.

Enter Love Letter Pizza & Chicken, which offers its fried chicken in a humble pick-up stall hidden in one corner of the original H-Mart in Irvine.

Don't let the food-court surroundings deceive you. As you wait for the chickens to cook, you'll see your fried chicken craftsman poking the pieces in his fryer with a skewer, checking them for doneness. Love Letter's basic "crispy fried chicken" exemplifies the Korean way of frying poultry — a double-fry method that melts all the subcutaneous fat and ren-

ders the skin to the thinness of parchment. Beneath the crust, the meat is typically unseasoned. Except for a light touch of soy in the batter, the meat tastes of pure poultry-ness.

A whole order of chicken comes with 14 small-sized pieces. But because Love Letter does not serve beer, pick up a case of Hite at the supermarket while you await the chicken. Then rush straight home to eat the piping hot pieces. Cool off with the refreshing vinegar-steeped cubes of pickled radish and chase with copious amounts of lager.



HAT YAI-STYLE chicken at Hanuman Thai Eatery.

THAILAND

Hanuman Thai Eatery, 355 Bristol St. Ste. U, Costa Mesa

Hanuman Thai Eatery, 1835 Newport Blvd. Ste. D-154/155, Costa Mesa

If you strolled through the center of Hat Yai, a city in southern Thailand, you'd notice the persistent aroma of fried chicken wafting in the air. This municipality, more than any other in the country, is renowned for a dish called *gai tod Hat Yai*, a style of fried chicken that originated here at street-side stalls but became so beloved that it has now proliferated throughout Thailand.

The recipe for Hat Yai-style fried chicken is simple. The pieces are soaked overnight in a brine fortified with fish sauce, soy sauce, sugar, white pepper, mashed garlic and cilantro roots. Then, right before frying, rice flour is added to turn the brine into a thin batter. After it's fried golden, the flavor of the marinade permeates all the layers — the crispy crust, the rendered skin, and the juicy meat. It's then served with sticky rice, which is optional, and showered with crispy shallots, which is not optional. In L.A., you'll find faithful renditions of *gai tod Hat Yai* at a handful of Thai joints, but none so revered as the version served at Anajak, the L.A. Times' 2022

Restaurant of the Year.

While the style is still rare in Orange County, both the original and newest location of Hanuman Thai Eatery, whose chef is from Hat Yai, feature it as a house specialty. The flavor of the chicken is milder here than at Anajak. And rather than a breast, a wing, a thigh and a drumstick, the chicken comes out only as a stack of wing pieces — which is perhaps better for equitable table sharing.

But because you would've waited at least an hour to get a table at this unusually popular restaurant, you shouldn't stop at the fried chicken. Get the green papaya salad, which is a common accompaniment to *gai tod Hat Yai*. Since it's light and practically a health food, the salad counts as both a palate cleanser and a hall pass to eat more fried chicken.



COM GÀ CHIÊN at Nha Hang \$1.99 Restaurant.

VIETNAM

Nha Hang \$1.99 Restaurant, 12035 W. Garden Grove Blvd., Garden Grove

Nha Hang \$1.99 Restaurant, 7971 Westminster Blvd., Westminster

Before you get too excited: No, Nha Hang \$1.99 Restaurant no longer sells anything for \$1.99. Like the 99 Cents Only stores and Dollar Tree, the restaurant's short-sighted idea for a name stopped making sense 10 years ago, when the last of its dishes went for the price. In these inflationary times, the marquee stands as nothing more than a wistful reminder of how cheap things used to be.

This isn't to say that the restaurant isn't trying to keep prices low. As of this writing, nearly all the dishes fall under the \$10 mark. The one exception is its signature dish: *com gà chiên*, which translates to "fried chicken with rice." For now, the dish retails for less than \$11, and what you get is a balanced meal with a half chicken, dome of fried rice tinted red with tomato paste, a lacy fried egg, a mess of pickled veggies, and a bowl of savory-sweet sauce that is as beguiling today as when I first had it a decade ago.

This mystery sauce, which involves soy sauce and sugar, has a secret ingredient that makes it slightly chunky but essential to dab on every bite. What are those chunks? Is it fried onion? Some sort of jelly?

Some things, like the Colonel's secret blend of 11 herbs and spices, are best left unknown.

Edwin Goei is a contributor to the Daily Pilot.

MARKETPLACE

To place an ad, go to <http://timescommunityadvertising.com/>

MERCHANDISE 800

Miscellaneous Merchandise

Vinyl Records Wanted
\$\$\$ Top cash paid
4 all or part of collection.
Jazz, Classical, Psychedelic, Blues
949-933-6777 Mike

CLASSIFIED

It's the solution you're searching for-whether you're seeking a home, apartment, pet or new occupation!

CROSSWORD AND SUDOKU ANSWERS

W	A	R	M		B	A	L	S	A		A	R	C	H		
I	M	E	T		A	M	O	U	R		T	A	L	E		
S	I	P	S		R	E	S	P	E	C	T	A	F	U	L	
C	D	E		U	R	N	S			H	A	T	E	D		
				N	O	T	E	D		B	U	C	E	D		
A	C	T	U	A	L					W	I	C	K	E	D	
S	L	A	S	H		A	B	A	C	K		V	A	T		
A	U	N	T		S	K	I	N	S		R	E	N	O		
N	B	C		S	P	I	N	E		M	I	N	C	E		
				S	E	A	M	A	N		L	A	S	T	E	D
					G	A	S			H	A	I	K	U		
A	D	D	E	R		H	E	R	D		A	G	O			
S	A	U	N	T	E	R	I	N	G		G	L	E	N		
K	N	O	T		V	A	N	C	E		A	L	E	C		
S	A	I	S		E	N	T	E	R		T	Y	K	E		

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