

Fall chill? Try these hot new ramen spots

BY EDWIN GOEI

Amen for ramen: A good bowl of ramen can be a religious experience. But even a bad bowl, such as those you boiled in college for pennies on the dollar, always satisfies, especially when the weather starts to chill. There's just something naturally therapeutic about slurping noodles from a steaming bowl of broth when it's cold outside.

Three new ramen spots have opened in Orange County in recent months, each one distinctly different from the others, serving its own version of slurpable autumn comfort.

LE SHRIMP RAMEN
3333 Bristol St., Costa Mesa
(714) 884-4693
Le Shrimp Ramen is owned by Singapore-based Paradise Group, the company that recently opened Paradise

Dynasty inside Bloomingtondale's South Coast Plaza. Right now, as its big sister inspires lines around the building and press coverage with its Din Tai Fung-threatening juicy pork dumplings, Le Shrimp Ramen is in the literal shadows. It exists downstairs and tucked in a windowless corner inside Collage, the new food hall that's slowly emerging around Paradise Dynasty as its anchor.

See **Ramen**, page R4

SIGNATURE TRIO RAMEN at Le Shrimp Ramen in Costa Mesa.



GYUTAN RAMEN'S tonkotsu ramen. The shop is in Irvine.



RAMEN SHACK'S 13-Ingredient Quiet Storm ramen. The shop is in San Juan Capistrano.

Photos by Edwin Goei

Tenants at Santa Ana complex seek aid

A housing complaint filed last month alleges lack of security, drug abuse and inadequate arts programming at the site.

BY GABRIEL SAN ROMÁN

Lisa Warmuth thought she found an ideal community of like-minded creatives when moving into the Santa Ana Arts Collective apartments a year ago. The silver-point artist sold her lakefront home in northern Minnesota and looked forward to a new lease on life.

The five-story bank building along 17th and Main streets transformed into a highly touted 58-unit affordable housing complex intended to be a live-work haven for low-income artists. Meta Housing, the Los Angeles-based developer behind SAAC, even received Innovative Development honors at the Affordable Housing Awards in September.

But instead of inspiration or innovation, Warmuth found dread at her doorstep after regular run-ins with several nonresident drug users who seemingly had easy access to the premises.

"Never have I felt this afraid," Warmuth said. "There's many children here who've been exposed to multiple instances of drug use, drugs, needles, defecation, masturbation and public nudity."

She's not alone. A lengthy complaint sent to the city's Housing Authority on Sept. 8 on behalf of nearly 20 tenants and 25 children who call SAAC home outlined several allegations. It stated that drug deals on the property are commonplace as are drug parties that attract nonresidents, who say they're invited guests.

Townhouse tenants on the ground floor have documented incidents where homeless people have done drugs, masturbated and defecated in their patios.

Efforts by management to secure the property have fallen short, the complaint argues. Secu-

See **Complaint**, page R6



Irvine woman steps in for homeless students during pandemic

Katherine Dang, who attends UC Santa Barbara, is providing a tutoring service and has written a book in hopes of helping to reduce the widening learning gap.

BY BEN BRAZIL

Homeless students have been hit hard by the pandemic.

Throughout the country, forced school closures cut off homeless kids' access to shelter and food. As school turned virtual, homeless children also had to contend with poor internet access and lack of necessary resources.

Katherine Dang, 21, is hoping to help narrow the learning gap by providing tutoring services to homeless students in Orange County. Dang, who is from Irvine and attends UC Santa Barbara, started a university chapter of the nonprofit School on Wheels during the last spring quarter.

School on Wheels has been around for nearly three decades. It serves cities throughout Southern California, including in Orange County. The nonprofit provides one-on-one tutoring services to homeless children — from kindergarten through high school — who live in cars, motels, group homes, domestic violence and homeless shelters and with their families on the street.

"A lot of the kids that we work with have experienced a lot of trauma and a lot of movement in their lives," said Sinéad Chilton, chief development and marketing officer with School on Wheels. "They might have lived in several places, they might have missed school be-

cause of that. And typically, they're behind their peers when it comes to academics."

Chilton said Dang has become a "celebrity" at the organization and is an "all-around amazing person."

"It's fabulous that we have young volunteers like Katherine that want to make a difference in the life of a child experiencing homelessness," Chilton said. Dang and other members quickly recruited more than 100 tutors and raised \$3,500 in funds for the nonprofit.

Dang's chapter has focused on holding fundraisers to raise money for School on Wheels so the nonprofit can purchase lap-

See **Homeless**, page R6



Courtesy of Anthony Bolden

KATHERINE DANG poses with her book "Pennington Panda." The proceeds of the book will go toward helping homeless children.

Howl-o-Ween party

SUNDAY OCTOBER 24
11AM-2PM

presented by
5 POINTS PLAZA & KAHOTS PET STORE

FREE!

5 POINTS PLAZA

KAHOTS PET STORE

18681 MAIN ST, HUNTINGTON BEACH

Animal Rescue Groups • Trick-or-Treating for Dogs
Pet Costume Contest • Critter Encounters Exhibit
And much more!

SPONSORED BY

5POINTSPLAZA.COM

Placentia-Yorba Linda school board considers critical race theory ban amid broader battle

BY GABRIEL SAN ROMÁN

Restored from white-washed erasure, a mural by the late artist Manuel Hernandez-Trujillo served as backdrop as activists rallied around a list of demands for the Placentia-Yorba Linda Unified School District board of trustees.

Before discussion of a possible critical race theory ban at a school board meeting on Tuesday night, the news conference sounded a unified message: "Enough!"

Parents, teachers and a student speaker took turns at a podium set up on the grounds of Parque de los niños in Placentia's Atwood barrio.

They called on the board to reject any attempt to effectively ban classroom conversations surrounding race and racism, especially in history courses.

The school board did move forward this summer on developing ethnic studies coursework but a recent incident where a Yorba Linda High School student held a handmade poster reading "Ur dad is my gardener" before a football game against Esperanza High School, which has a more sizable Latino student population, raised tensions

and prompted a district investigation after going viral on social media.

"A lot of you have seen that poster," said Gabe Estrada, a student at Placentia-Yorba Linda Unified, at the news conference. "The problem is you can't just excuse racism as the impulsive behavior of teenagers. The negative connotation of stereotypical Mexican gardeners is not funny."

Estrada reasoned that an earlier implementation of ethnic studies could have fostered the necessary respect between students to avoid such incidents; the district's first task force meeting on ethnic studies curriculum development occurred last week.

Natalie Cruz, another speaker, criticized a decision in July by trustees Lendra Blades, Shawn Youngblood and Marilyn Anderson not to renew a contract with BrainPOP, an animated educational site, on the basis of videos that discuss the Black Lives Matter movement and personal gender pronouns.

"Having a board that contributes to discriminatory attitudes from the top will not only encourage hostility but opens the



Gabriel San Román

GABE ESTRADA, a Placentia-Yorba Linda Unified School District student, speaks at a news conference on Tuesday night.

board and district up to legal action," said Cruz, a local special education teacher and elected California Democratic Party delegate. "What we are asking is that you do not bring these

biases into the boardroom or into our school district in your official capacity."

The rallying cry against critical race theory — which has resulted in several states passing laws banning the academic discipline from schools — is being politically wielded by the Republican Party of Orange County.

It officially endorsed a recall effort against three Tustin Unified School District trustees with a recent resolution citing, in part, a parent group's enlisting of a university professor who concluded that an ethnic studies course curriculum served as a Trojan horse for critical race theory.

A similar recall effort against three Los Alamitos Unified School District trustees is underway, fueled partly by fury over alleged critical race theory instruction.

At the Placentia-Yorba Linda Unified board meeting this week, a trio of trustees claimed to be combating divisiveness when discussing the proposed ban.

Trustee Youngblood began with his own definition of the academic discipline of the hour and deemed it a deviation from civil rights movement leader Martin Luther King Jr.'s guiding

principles.

"This theory will also separate a class of people into the oppressed and oppressors, which is a Marxist teaching at its core," he said. "Not only is CRT a candy-coated poison but it also intends to deconstruct the American systems — such as culture, values, history and language — in order to rebuild it to the principle of CRT."

Blades, who faced calls to resign earlier this year after she attended the pro-Trump "Stop the Steal" rally on Jan. 6, 2021, wanted an outright and immediate ban.

"I will not stand for this reverse racism in our schools," she said. "We do not want to be responsible for implementing divisive curriculum."

Blades cited an updated education code on inclusive instruction in arguing that a critical race theory ban wouldn't erase a representative curriculum.

The effort faced pushback from Carrie Buck, vice president of the board, who countered the definition of critical race theory offered by her colleagues with the one provided by the American Bar Assn., which situates it as an interrogation of the role in racism in U.S. in-

stitutions that emerged from legal studies.

"I want to make sure that we're identifying that CRT is not ethnic studies," she said.

"They're separate. I don't think we should identify kids as 'oppressors and oppressed,' but I think we need to talk about those two things as it relates to history."

Board President Karin Freeman felt the discussion premature since critical race theory isn't being taught in the district's schools nor will it be in the foreseeable future.

"If we're not teaching critical race theory then there should be no problem banning it," Blades said to audience applause.

At the end of a nearly hourlong debate, no town-halls nor public postings about the proposed ban would follow, as briefly discussed.

Instead, two readings of a draft resolution will define critical race theory before moving to prohibit its instruction.

A first reading is expected during the board's scheduled Nov. 16 meeting.

gabriel.sanroman
@latimes.com
Twitter: @gsanroman2

TimesOC

A Times Community News publication serving Orange County

CONTACT US

Erik Haugli
Deputy Editor
erik.haugli@latimes.com

Raymond Arroyo

Advertising Director
(714) 966-4608
ray.arroyo@latimes.com

Online
timesoc.com
Social Media
@timesocofficial

Address

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

Business Office

(714) 966-4600
Newsroom
(714) 966-4699

Email

dailyreport@latimes.com
TCN Classifieds
800-234-4444

TCN Legal Phone

888-881-6181

TCN Legal Email

LAlegal@tribune.com

COMPANY INFO

TimesOC is published
Sundays by Times
Community News, a division
of the Los Angeles Times.
Subscriptions are available
only by subscribing to The
Times, Orange County.

© 2020 Times Community
News. All rights reserved.



Having a best friend in the kitchen.

That's the Power of WE.

Imagine your life having a complete support system. It's like an extended family working together, supporting you, lifting you up, raising your spirits and making life easier. Every day. Your meals, your chores, even a hobby or two, all looked after and taken care of. Smiles at every turn, a chef who knows just how you like your favorite meal. A life thriving through connection. That's senior living at The Wellington.

Join us!

A Taste of The Wellington
Wednesday, October 27th • 2:00pm

Enjoy a delicious wine tasting with hors d'oeuvres prepared by our culinary team. Afterwards, take a tour of our beautifully appointed community.

To make a reservation, please call 949.377.0286.

The Wellington

CARF-ACCREDITED
INDEPENDENT & ASSISTED LIVING RESIDENCES

24903 Moulton Parkway • Laguna Woods
TheWellingtonSeniorLiving.com • 949.377.0286



EQUAL HOUSING OPPORTUNITY



RCFE# 306005672



Could this plant extract help fight the opioid epidemic?

BY BEN BRAZIL

As the opioid epidemic continues to claim lives, UC Irvine researchers have identified a plant extract that may help fight opiate addiction.

The pandemic has further worsened the opioid crisis, with more people dying from overdoses. The number of opioid overdose deaths has more than doubled in Orange County over the last decade.

According to the Orange County Health Care Agency, 234 residents died from opioid overdoses in 2011, compared to 499 in 2020. A huge contributor to the number of opioid deaths is the powerful synthetic drug fentanyl, which accounted for 381 of the deaths last year. The Orange County coroner did not test for fentanyl or other synthetic opiate types in 2010, said Dr. Curtis Condon, research manager at the agency.

But YHS, the extract of the plant *Corydalis yanhusuo*, could play a role in fighting the epidemic, allowing those who are addicted to opioids to potentially wean themselves off the drugs. According to UC Irvine, YHS has been used as a pain reliever in traditional Chinese medicine for centuries and is available in specialty stores.

Olivier Civelli, professor of pharmaceutical sciences at UCI and an author of a study of YHS, said that the plant extract reduces pain and the development of opioid tolerance. Specifically, researchers found that when YHS was administered with morphine, it inhibited dependence, addiction and tolerance in animals.

"When people take an



Toby Talbot | Associated Press

PERDUE, the maker of OxyContin, has faced thousands of lawsuits seeking to hold it accountable for the opioid crisis.

opiate, especially morphine, but all the opioids like oxycodone and others that are on the market these days, people lose the effectiveness of the opiate ... they need to take more and more and more," Civelli said over the phone. "That is drastic because that is what leads people to take more and more and risk overdose."

Civelli said researchers are now trying to determine how the extract blocks morphine tolerance. Civelli is also hoping that further research will be done on how the drug acts when ingested by humans.

"I hope that it will interest people to try to do clinical trials," Civelli said.

More than 93,000 people died of drug overdoses in the U.S. last year, nearly 70,000 due to opioids. According to the California Department of Health Care Services, fentanyl accounted for more than a third of overdose deaths between July 2019 and July 2020. Overdose deaths have nearly quadrupled since 2018. In particular, the agency noted that home-

less populations are adversely impacted by the rise of fentanyl.

More homeless people died in Orange County in 2020 than any other year. Opioids, particularly fentanyl, were responsible for many homeless overdoses in Orange County. Of the 330 deaths, at least 90 were due to drug overdoses, according to data from the coroner's office.

The homeless had few places to turn over the past year and a half as the pandemic has gripped down on the county, as shelters faced outbreaks and resources were scarce.

"A lot of services and a lot of the resources that they had before were just completely wiped out single-handedly by COVID," homeless advocate Tim Houchen said. "I know that we have a really big problem, nationwide, not just among homeless people, with opioids, particularly fentanyl. And I think a lot of these deaths, probably are resulting from that."

benjamin.brazil@latimes.com
Twitter: @benbrazil

Old Town Orange seafood restaurant donates part of its menu proceeds to oil spill cleanup

BY SARAH MOSQUEDA

The Friday before Orange County residents learned of the oil spill on their shores, Orange seafood restaurant O Sea launched a limited menu of special seafood offerings for national seafood month.

“Tragically, within 48 hours, we learned of that spill off our coastline,” said Mike Flynn, founder and general manager of O Sea. “It just didn’t sit right with us to serve a menu like this without acknowledging, and more importantly, giving back.”

Flynn decided to lean into the relationship his restaurant has fostered with the Surfrider Foundation, which is an organization dedicated to protecting the world’s oceans through an activist network.

“We will be donating a portion of the proceeds from our specials to our partners at Surfrider Foundation, who are taking an active role in assisting to mitigate the impact of the spill on birds, fish and other wildlife along our local coastline,” Flynn said.

The monthlong fundraiser will allocate 10% of the proceeds from the special seafood-month menu, which includes spot prawns, oysters and rockfish sourced from Santa Barbara and Morro Bay, to the Surfrider Foundation.

Advocating for the well-being of the ocean is a core concept for O Sea, whose tagline is “Seafood for Thought.” The Surfrider Foundation features a program called Ocean Friendly Restaurants that recognizes restaurants committed to making sustainable choices for the ocean. Flynn made sure O Sea qualified as an OFR before opening.

“The vision for the program is to ensure that restaurants are using material both in the dining room and in the kitchen that protect our coastlines. So non-use of single-use utensils



Photos by Don Leach | Staff Photographer

SOUS CHEF Carla Arce cooks Mexican white shrimp and Norwegian salmon, and petrale Sole, at the O Sea restaurant in Old Town Orange, which is hosting a monthlong fundraiser with a portion of its proceeds benefiting the Surfrider Foundation.

and plateware, carry-out packaging that is not Styrofoam but recyclable or compostable materials, and there is a criteria involving responsible product offerings, particularly with seafood,” Flynn said. “If anything, that guided us in identifying which plateware, which glassware, which carry-out packaging we wanted to use in our restaurant.”

Before O Sea, Flynn served as assistant general manager of Water Grill, South Coast Plaza and general manager of Water Grill, Los Angeles where he said he gained a comprehensive appreciation for the importance of sourcing.

“You can’t read about seafood for more than five minutes these days without coming across this notion of sustainability in seafood,” Flynn said. “In building the restaurant, we



PETRALE SOLE main dish at the O Sea restaurant in Old Town Orange.

wanted to write a comprehensive sourcing philosophy in which we work closely with our vendor partners that sources products that will be available, not just for today’s genera-

tions but for tomorrow’s generations as well.”

Flynn and his team compiled a six-pillar philosophy designed to challenge the way diners consume seafood.

1984 as meeting the needs of the present without compromising the ability of future generations to meet their own needs. Which I think is a beautiful definition — frankly really ahead of its time.”

Flynn is working to normalize sharing detailed information about the seafood on menus: where it comes from, the catch method, how long it has been out of the water and if it is fresh or frozen.

“It really is important to know where your fish comes from,” Flynn said. “Be confident in asking more questions.”

O Sea uses Santa Monica Seafood for a majority of its sourcing.

“They are not our only vendor, but they are our lead vendor and we have a great relationship with them for a long time,” Flynn said.

O Sea has pledged to communicate provenance of their products, reduce waste, buy domestic, promote seafood, preserve dignity by sourcing from fisheries that preserve universal human rights throughout the supply chain and encourage guests to try other species and aquaculture products.

“Everyone likes salmon, everyone likes tuna and shrimp, but maybe try something else, like petrale sole or barramundi, species that you are maybe are not quite as familiar with,” Flynn said.

And Flynn said that doesn’t have to mean removing salmon from your diet entirely.

“I am not telling guests to stop eating salmon,” Flynn said. “But maybe considering stepping outside of your comfort zone a little bit. And maybe if you have that piece of salmon, know where it comes from.”

sarah.mosqueda
@latimescom
Twitter: @SarahNMs

A close-up photograph of a man and a woman smiling and embracing each other. The man is on the left, with a beard and short hair, and the woman is on the right, with long blonde hair. They are both looking down and smiling, creating a warm and intimate atmosphere.

LOVE NOW

MORE THAN EVER

The nation’s leading matchmaking firm, Selective Search, is seeking single intelligent professional men who are down to earth with traditional values. We represent incredible women of substance, intellect and beauty who are looking for the “one.” If you or someone you know is ready to Meet Your Future™ - we invite you to join our complimentary candidate program and discover love that lasts a lifetime.

The logo for Selective Search, featuring a stylized 'S' inside a circle.

SELECTIVE SEARCH®

EXECUTIVE SEARCH MEETS PERSONAL MATCHMAKING®

866.592.1200

info@selectivesearch.com

A square QR code located in the bottom right corner of the advertisement, likely linking to the Selective Search website or a specific campaign page.

ON THE RISE

Derek Bracho's home-based Focaccia Boi in Anaheim is the underground pizza pop-up place you knead to know.

BY SARAH MOSQUEDA

A pink industrial mixer stands against a peg board, where pans, tools and mixer attachments hang in neat rows. Stainless steel wire racks with loaves of focaccia bread line one side of the wall and stacks of 50-pound bags of King Arthur special patent flour line the other.

This is where Derek Bracho makes crispy-cornered Detroit-style focaccia-bread pizzas for his business, Focaccia Boi. Although it resembles a commercial restaurant kitchen, Bracho works out of his home in Anaheim, which he sometimes refers to as the "focaccia fortress."

"Focaccia Boi is kind of like a pop-up that never moves," Bracho said.

Each Monday Bracho posts time slots for pizza pickup on Wednesdays and Thursdays via Slotted on his Instagram. Fans sign up for a pickup time and pay in advance through Venmo, then pull up to the focaccia fortress at their scheduled time where Bracho's wife, Shalene, runs pizzas out to the driveway on a small card table for contactless pickup.

Focaccia Boi pizza starts with a garlic rosemary focaccia bread dough, then Bianco DiNapoli tomatoes, a blend of mozzarella cheese and fresh basil. Pies are baked in deep, square pans, for edges that are decorated in a lace of crisp cheese.

Cheese and pepperoni are always on the menu, but specials rotate. Like Peplooza, with calabrian chilis, pepperoni, pickled jalapenos, pickled banana peppers and parmesan or the Gonzo, with asiago, gorgonzola, fig jam and a balsamic glaze drizzle.

Since he is the only cook, and space is an issue, Bracho limits two pizzas per order, and any orders that

aren't paid for within 30 minutes of sign-up are canceled.

"I know that's a lot of steps," reads a tutorial about ordering on his Instagram, "I apologize BUT someday soon I will have a location and everything will be easier."

Bracho didn't plan to sell pizza out of his home. When he moved back to Southern California in 2018, he hoped to open a coffee shop and brewery with baked goods, a concept that was popular in the Pacific Northwest where he had been living and working in breweries.

"I thought it would be a really cool concept to do down here so I set on a journey to teach myself how to bake," Bracho said. "The idea was to teach myself how to do everything, coffee, bread ... just so I had a really good base understanding of everything."

He started with garlic rosemary focaccia bread and gave loaves away to friends and neighbors who insisted he sell them.

Bracho built his brand on Instagram and had a small email list of customers who would place orders weekly.

"And at that point I felt like I was doing a lot, like 20 orders of bread a week," Bracho said. "Then the pandemic hit."

At the start of the lockdown, Bracho shuttered his small business.

"I took a layoff at my job and just hunkered down ... just going to the store and trying get things was so chaotic."

In the early days of the pandemic, yeast and flour were hard to come by. Bracho realized people needed bread but couldn't leave their homes, so he started doing deliveries. He was able to secure ingredients through restaurant supply stores. Local restaurants he befriended were also able to order ingredients for him.



Photos by Scott Smeltzer | Staff Photographer

DEREK BRACHO puts a homemade focaccia bread pizza into the oven at his home in Anaheim on Sept. 30.



BRACHO HAS STARTED a pop-up business called Focaccia Boi at his home in Anaheim.

"It was crazy, I went from doing 20 orders a week to — probably at the height of that — close to 180 loaves a week," Bracho said.

He spent seven days a week baking in the morning, running out and doing deliveries in the afternoon and coming back to bake more.

"And that took off, and it was great," Bracho said, "But it burned out me really quick."

Bracho knew he needed to switch gears. He always loved pizza and noticed some customers were buy-

ing his bread and making pizza out of it.

"And I was like, 'Why am I not doing that?'"

After some R&D, Bracho gave the pizzas to his friends and neighbors, just like his original loaves. Again, they insisted he sell it.

"I thought 'OK, maybe I will do it one day a week so I don't have to go out and do deliveries.' It's pizza, it has to be served fresh. You have to come get it."

It sold out immediately. "I was like, 'Oh crap, OK. This is what I am doing

now.' So slowly it just kind of transitioned over to the pizza."

Bracho quit deliveries and just did pizza pickups and single-handedly ran one of Orange County's most popular pop-ups. Then, his oven broke.

"In the beginning of July 2021, I was baking, and the oven decided to just drop temp on me. I had called an actual repair person, and that person ghosted me."

Bracho learned his oven issue was due to a faulty part that could only be replaced with that same part, which was doomed to fail again eventually. He ordered a new oven but was at the mercy of current appliance shortages, mostly attributed to stalls in manufacturing caused by the pandemic. He ordered an oven from Costco and was told it would arrive in two weeks. Delivery day came and went with no oven.

"I maybe spent six hours on the phone getting bounced around," Bracho said.

A new delivery day was set, but again no oven arrived. After hours of negotiating, Bracho said Costco

agreed to pay for the rental of an oven in the meantime.

"I go to schedule a rental oven and find out you cannot rent an oven," Bracho said. "None were available to rent. So it just became another order, another oven."

It finally arrived at the end of August.

On a Thursday evening, Bracho pulls pies out of his new Kitchen Aid double oven. Besides calling a repair guy out to fix a broken latch, his new appliance is now working fine. And after catching up on orders he wasn't able to fill when the old oven broke, he's back to selling out weekly.

Bracho's goal is to open a brick-and-mortar shop so he won't have to continue cooking out of his home kitchen, though he says he isn't interested in going far.

"I think staying specially in north O.C. is important. I have built such a community here," Bracho said. "The neighborhood really embraced me ... Anaheim feels like home."

sarah.mosqueda
@latimescom
Twitter: @SarahNMOs

SRG

SENIOR LIVING

SENIOR LIVING REIMAGINED



THE POWER OF MOVING

From fearless athletes to the world's oldest yogi, everyone has their own reasons for moving. But one thing is true for all of us: movement energizes us, makes us stronger and nurtures our souls. In other words, keeping moving is the key to good health—whatever your age.

Residents at Las Palmas senior living community enjoy the signature ZEST™ fitness program, created to promote the core elements of good health—no matter one's age, fitness level, or goals.

Join us for our upcoming event to learn more.

Stand Strong & Balanced

WEDNESDAY, OCTOBER 20TH • 10:30AM

Want to improve your strength and flexibility? Join us as the Orthopaedic & Neurological Rehabilitation, Inc. (ONR) team discusses Otago, an evidence-based program designed to lessen the risk of falls and fall-related injuries. To RSVP, please call 949.328.0242.

Las Palmas

CARF-ACCREDITED INDEPENDENT, ASSISTED LIVING & MEMORY CARE

24962 Calle Aragon • Laguna Woods
LasPalmasSeniorLiving.com • 949.377.0242



EQUAL HOUSING OPPORTUNITY



RCFE#306005349

RAMEN

Continued from page R1

But since its July opening, Le Shrimp has dutifully done its own thing: a bowl of ramen featuring a broth coaxed from fresh shrimp and pork bones. And when I sipped it for the first time, I realized Le Shrimp's ramen is the next step in the modern evolution of a dish that originally came from China to become a Japanese cultural icon.

Topped with two giant whole prawns, bouncy shrimp meatballs and fat wontons, its Signature Shrimp Trio Ramen eats like three dishes in one. The broth has hints of lobster bisque and Singaporean laksa. Then, after you Hoover up the noodles and drink the last drops of soup, you set aside the chopstick and dig in with your hands to peel the shrimp as though at a seafood boil.

Perhaps even better are the supporting dishes that surround the ramen. The crispy chicken cutlet is halfway between karaage and katsu. And the poached lettuce in soya sauce is halfway between salad and stir-fry.

GYUTAN RAMEN

4187 Campus Drive, Suite M171, Irvine (949) 336-4733

There has always been a noodle shop of some kind at the spot where the recently opened Gyutan Ramen now stands.

For 19 years, until it shuttered in 2013, Asia Noodle Cafe offered an all-encompassing take on noodles, dabbling in everything from pad Thai, to Japanese ramen, to Chinese chow fun. Back then, it was an oasis of decent, if generic Asian dishes for the UC Irvine student who longed for something other than dorm food.

After it closed, Yushoken Ramen moved in and honed in on just the ramen. Yushoken folded last year and now in its place comes Gyutan Ramen, a shop whose title suggests that it fea-



Edwin Goei

DINERS EAT at Ramen Shack in San Juan Capistrano.

tures beef tongue as a topping. Palates have come a long way in 27 years.

But if you want the beef tongue ramen, where five char-grilled pieces top your bowl of noodles, you must be lucky. Due to ongoing shortages, the dish is rarely available. Most likely, you'll need to settle for either the pork-based tonkotsu, the chicken-based tori ramen or the veggie miso.

The tori ramen is particularly good. In its simple chicken broth swims chewy noodles, home-made chicken meatballs, shavings of red onion, scallions and a boiled egg — a significant upgrade from dorm room packs of Maruchan or Nissin, that is, until you can get the beef tongue.

RAMEN SHACK

31761 Camino Capistrano Suite 4, San Juan Capistrano (949) 373-5218

To Orange County ramen nerds, when word got around that Keizo Shimamoto, one of the most respected ramen chefs in America, was moving from New York City to San Juan Capistrano, it was as if LeBron James decided to join their pick-up game.

It's not that Orange County suffers from a lack of world class ramen. Costa Mesa alone, with more ramen shops than McDonald's locations, is home to many great bowls. But while they are largely made by masters

who toil anonymously, Shimamoto is as close as it comes to a celebrity ramen chef.

He is, after all, the inventor of the viral Ramen Burger and has appeared not just on all the popular food channels on YouTube but was a guest on Conan, teaching the host how to properly slurp a bowl of noodles.

So it's a certainty that wherever he ended up, his cult is sure to follow. And they have. Lines at his modest shop within walking distance from the mission are routinely long even though he's only been open for a few weeks. But their commitment to him is no match to Shimamoto's commitment to his craft.

He makes his noodles from scratch to match each style of broth, one of which boasts 13 ingredients and a lengthy cook time. Shimamoto estimates that when he counts everything up, about a hundred ingredients are involved in creating a bowl.

When I slurped the Quiet Storm, the ramen with the 13-ingredient broth, I tasted time, effort and expertise more than the physical components. And the texture of the noodles was like nothing I've ever had: firm at first bite but pliant after chewing. A woman nearby was asked by her server how she liked her bowl. "Organic," she exclaimed.

EDWIN GOEI is a contributor to TimesOC.

Lake Forest’s Heritage Hill Historical Park gets into the Fall-O-Ween spirit

BY SARAH MOSQUEDA

Lake Forest’s Heritage Hill Historical Park has hosted Halloween events since the early 2000s. This year the event returns, re-vamped as Fall-O-Ween.

Park visitors can tour the decorated historical grounds during special hours, take pictures at a variety of fall and Halloween-themed photo opportunities, explore the hay maze and participate in a scavenger hunt for treats at this free event.

Costumes are encouraged and pets are also welcome, as long as they are on leashes 6 feet or shorter.

In previous years, the park hosted a decidedly spookier event, Haunt at Heritage Hill.

This year the event has transitioned to a more family friendly event.

“OC Parks has re-imagined this annual fall event into something new meant for the whole family to enjoy and as a way to highlight one of our beautiful historic sites,” said David Place, curator. “Fall-O-Ween takes place over two weekends, which also allows us to reach a wider audience across Orange County.”

The event kicked off Friday and runs through Sunday. The event returns Oct. 22 through 24.

Heritage Hill Historical Park first opened in 1982, as Orange County’s first historical park.

“Heritage Hill Historical Park’s 4.1 acres include four fully restored and furnished historic buildings spanning the early days of the Saddleback Valley from the 1800s to the citrus farming days of the early 20th century,” Place said.

The park’s landscaping stays true to the historic nature of the buildings too.

On Wednesdays, Thursdays, and Saturdays at 11 a.m., guided tours



Photos Courtesy of OC Parks

ONE OF THE various photo opps available during Fall-O-Ween at Heritage Hill Historical Park in Lake Forest.



THE 1890 El Toro Grammar School is decorated for Fall-O-Ween.

through the buildings are provided for individuals and groups of seven or fewer.

“Volunteer docents meet visitors at the front porch of the Serrano Adobe and tour each building,” Place said. “The tours offer an interpretation of Saddleback-area history through the artifacts, events and people associated with each building.”

The park’s origins began with the Serrano Adobe, when Don Jose Serrano acquired the land through grants by the Mexican government in 1841 and 1846.

In 1863, the Serrano family built the adobe on the land, then known as Rancho Cañada de los Aliso, where it remains to this day.

In 1932, the Serrano Adobe was granted the status of State Historical Land-

IF YOU GO

Where: Heritage Hill Historical Park, 25151 Serrano Road, Lake Forest
When: Sunday and Oct. 22 through 24, from 4:30 to 8:30 p.m.
Contact: (949) 923-2230. Fall-O-Ween is suitable for all ages.

mark No. 199.

From 1958 to 1969, the adobe was privately owned by Mr. and Mrs. V.P. Bake, who used it mostly as a vacation home and a meeting place for the Aliso Water Co.

In addition to the historical tours, Place said the park also offers an array of interpretive programs and other amenities.

“Limited school tour programs are offered to third- and fourth-grade classes,” Place said. “The Living History program enables students to experience a typical school day around the turn-of-the-century. The hands-on tour includes an activity at each historic building.”

Other annual celebrations hosted at Heritage Hill include Rancho Days Fiesta, Victorian Christmas, Candlelight tour and autumn Harvest Festival.

Some Orange County landmarks have stories of hauntings attached to them and while Place agrees the park has a story to tell, you can only expect treats and no tricks at Heritage Hill.

“These old historic buildings have a lot to tell us about life in the Saddleback Valley back in the 1800s,” Place said. “However, nothing of a spooky nature has ever been corroborated here at Heritage Hill Historical Park.”

sarah.mosqueda
@latimescom
Twitter: @SarahNMos

Where bright minds and big hearts come together.

Providence
Cancer Institute

Mission | St. Joseph | St. Jude

www.Providence.org/CancerOC

COMPLAINT

Continued from page R1

rity guards have been hired and fired while the city ordered a temporary, unpermitted fence to be taken down. Women tenants report being too afraid to use the laundromat or even be in the parking garage without fear of harassment.

“Our clients take all resident concerns very seriously and have spent a considerable amount of time investigating the issues and allegations mentioned in the letter, some of the matters our clients have already been addressing prior to receiving a copy of the letter,” wrote attorney Susan Lein on behalf of Santa Ana Arts Collective, LP in an Oct. 12 response to the city.

Property owners claimed to have received no complaints from any tenants about drug sales or parties prior to September. They further deny that any Fair Housing Act violations have occurred as alleged and, instead, have operated in accordance with the law as well as Low-Income Housing Tax Credit program requirements.

The situation at SAAC attracted the attention of Andrea Lee Harris, an arts administrator and educator at Santiago Canyon College who recently visited the premises unannounced. What she found, from an unpermitted gate to a locked and darkened makerspace, seemed off.

“I’ve been involved in the arts in Santa Ana for the past 25 years and know we all long for projects that will enhance the city and lives of tenants and community,” said Harris, who was the founding director of the Cal State Fullerton Grand Central Art Center in downtown Santa Ana. “This project was meant to serve artists, and it’s not a safe, well-managed space. No one can live and work in a hostile space and be creative or productive.”

According to the complaint, tenants “have witnessed fights, assaults and people with guns and knives routinely frequenting the sidewalks behind their units, as well as prosti-



Photos by Scott Smeltzer | Staff Photographer

THE SANTA ANA Arts Collective is a five-story bank building along 17th and Main streets repurposed as an affordable housing development.



LISA WARMUTH is a tenant at the Santa Ana Arts Collective.

tutes servicing their customers by the side of the building. One female tenant reports that a man attempted to grab her as she was walking outside the property. She later found that same man in the building’s elevator.”

The most serious allegations detail an attempted child abduction as well as questions surrounding two dead bodies on-site.

Addressed to Santa Ana’s Housing Authority, the 16-page complaint also detailed where artist tenants — the painters, musicians,

ceramicists, digital artists and jewelry makers who give the complex its identity — didn’t feel adequately supported.

Among the chief criticisms are the lack of programs for artist tenants and the limited availability of makerspaces, despite the hiring of a full-time program director more than a year ago.

“I was thrilled to death to move here,” said Warmuth, who signed the housing complaint. “Here, I’d be in an artist community with artists, but it’s not an artist

community.”

When soliciting artist tenants back in 2019, Meta Housing faced criticism from local Santa Ana artists for hosting an outreach workshop in Highland Park. Amid gentrification fears, questions about whether local artists would be prioritized for exhibitions at the planned ground floor gallery on the property also sounded.

The city invested \$7.9 million into the affordable housing project, which boasts being the first under a new adaptive reuse law passed in 2014. After several delays, SAAC finally opened last year.

In time, artist tenants who did get approved realized that not all of their neighbors were low-income creatives, whether local to O.C. or not. The complex is also home to several supportive housing tenants. The complaint speculates that an agreement was made with the city to include such residents as not enough artists could be found or that it was done to acquire additional funding.

A Santa Ana Housing Authority official dismissed the former notion as untrue while affirming the latter.

“On Sept. 24, 2018, the city received a written request from Meta Housing as the developer for the Santa Ana Arts Collective to apply for Mental Health Services Act funds available through the County of Orange to close a remaining financial gap,” said Judson Brown, Housing Division Manager. “The city supported their application for the funding and the project serving this target population.”

The initial lease approved 23 artist, 20 low-income and 15 supportive housing tenants for residency. But according to the complaint, some supportive housing tenants aren’t getting the help they need, including consistent access to case managers.

That claim, along with all the others, prompted the city to review the complaint while Housing Authority officials conducted an inspection of SAAC’s common areas on Sept. 30.

“The city and Housing Authority do not own or manage the Santa Ana Arts Collective,” said Paul Eakins, city spokesman. “However, the city is deeply concerned about the allegations and is actively working with the owner to ensure that corrective actions are taken and that a written response is provided to the tenants to address all of their concerns.”

On Oct. 12, a detailed reply by their attorney was delivered to Brown first.

“The letter submitted by a few of the residents was full of misrepresentations, false claims and inaccuracies,” it read. “Many of the maintenance issues are already being addressed and were in process before our clients received their letter.

Any challenges that remain with the services, [permanent supportive housing] residents, or the surrounding transient population will be continued to be worked on in a collaborative manner with the residents, our service providers, financing partners, the city of Santa Ana and local law enforcement.”

Property owners claim to have already spent \$400,000 on improvements.

Not all residents have painted a dire portrait of life at SAAC. Lorna Manapat moved into her apartment last summer as a painter and a single mother. “Thank God, I have a place,” she said. “My only complaint is not having any open windows, but it’s something they’re looking to fix.” Manapat points to the free on-site Telecare clinic as a benefit that shows the developer cares about the well-being of residents.

She doesn’t shy away from the challenges the community has faced, but after a management survey last month, things appear to be changing.

“When it comes to security and drugs, finally management is doing something about it,” Manapat said. “I see differences now. Some neighbors were evicted.”

Security gates properly lock while keys are needed to access the staircase and laundromat.

Will the spate of recent changes be enough to allay the concerns of other tenants?

The complaint is requesting a slew of documents from Meta Housing while calling for the establishment of a Tenant Council with oversight by the Corporation for Supportive Housing. Property owners invite tenants to form such a body without interference.

For Warmuth, seeing a sweeping response at SAAC would rekindle the hope that attracted her to the complex in the first place. She was 5 years old when admitted to the Cranbrook Academy of Art and later earned a college scholarship to attend the Detroit Institute of Art. But her artist life atrophied afterward on account of competing responsibilities.

Until now, her studio space at SAAC hasn’t lived up to its promise.

“Where I am now was supposed to be my dream,” Warmuth said, “and my dream has literally turned into a nightmare.”

gabriel.sanroman@latimes.com
Twitter: @gsanroman2



RCFE: #306005908

*Terms & Conditions Apply



Westmont of Cypress

inspired retirement living®

Independent & Assisted Living • Memory Care

BRAND NEW LUXURY SENIOR LIVING

Opening Soon!

Westmont of Cypress, the **newest luxury senior living** community in North Orange County, is here to offer you the **lifestyle and attention you desire** in a luxurious setting designed for you.

Resort-style living is nothing without inspiring activities to match. In our **brand new community**, you can rest assured every day will bring something exciting.



Ask about our Founder’s Club!

SAVINGS UP TO \$7,200!*

**Proof of vaccinations or negative COVID test within 72 hrs of visiting required.*

CALL TODAY TO SCHEDULE YOUR TOUR!

(714) 252-7144

4889 Katella Ave
Cypress, CA 90720

www.westmontofcypress.com

HOMELESS

Continued from page R1

tops and other school supplies for students.

Dang said they are currently holding a virtual school supply drive. The collected supplies will go toward local homeless and domestic abuse shelters. In addition to tutoring, the nonprofit also provides laptops, Chromebooks, tablets and access to hotspots.

“No one really knows about it at my school so I wanted to create an opportunity to publicize this volunteer opportunity,” Dang said. “I wanted to create a club in addition to recruiting volunteers to raise money for the organization because these kids are in need of other educational supplies other than tutoring.”

Dang also published a children’s book last month to donate the proceeds to School on Wheels.

The book, “Pennington Panda,” is meant to inspire kids to take a break from video games and other electronics to stretch their creative muscles.

The book describes Pennington Panda’s personal growth from being a lazy gamer to an inventor of a new type of biofuel.

It took Dang only a few months to write the book early last year. The most difficult part of the book was producing the images. At first, she water-colored all of the pictures, but that didn’t work out so well.

“It looked really terrible and I was just like, ‘Nobody is going to buy this,’” she said.

Eventually she got help from her brother’s girlfriend, Eiman Leung, who became the illustrator of the book.

The next obstacle was figuring out how to publish the book. Dang reached out to a few publishers, but was met with “crickets.” So she had to figure out how to self-publish the book.

After some research, she figured it out and the book is now available on Amazon.

Dang is hoping the book

generates at least \$5,000 in sales, all of which will go toward School on Wheels.

Dang is a biochemistry major who hopes to become a surgeon. She is also hoping to start her own nonprofit in Irvine and Santa Ana that will provide a literacy program for children in underserved areas.

“I noticed more often than not they’re always playing video games,” Dang said.

“So I wanted to create a book for charitable purpose but also to inspire children to get off their devices and pursue greater things.”

According to the most recent certified data, there were 29,840 homeless children in Orange County in 2018 to 2019.

Ian Hanigan, spokesman for the Orange County Department of Education, said last year’s numbers weren’t certified due to the pandemic. Hanigan did say that the current estimate was about 26,579 homeless students, but that number is not certified.

For the 2018 to 2019 numbers, 26,600 of them were living in shared housing. Almost 1,400 children were living in motels or hotels, 1,403 of them were in shelters and 457 of them were unsheltered.

“Katherine is just a testament to the willingness of our volunteers to create more advocacy and awareness around students experiencing homelessness,” said Charles Evans, executive director of School on Wheels.

“Homeless students are often invisible. Anytime you hear homelessness being talked about, children experiencing homelessness are often left out, which just perpetuates the cycle of homelessness.”

Chilton said the nonprofit currently serves about 1,400 students, including more than 120 in Orange County.

They are hoping to serve 2,000 by the end of the year.

Evans said the nonprofit’s strategy in Orange County is different be-

cause many of the children are living in motels, which makes it difficult to identify them.

Typically, the nonprofit works with shelters to identify homeless students.

To help find students, School on Wheels partners with the Orange County Department of Education.

The nonprofit also works with other organizations for motel outreach, which takes the form of backpack giveaways and passing out gifts during the holidays. However, the nonprofit tries to limit how much it just shows up at motels so they don’t encroach on people’s living situations.

“Out of respect and confidentiality, we try not to impede on their living situation and just show up at their motels,” Evans said.

“So we have to really be strategic in terms of partnering with organizations that already have relationships with certain motels, whether that’s a food bank, a local pantry or school districts to see if we can identify those kids so we can provide services.”

Evans said that California Lodge Suites motel in Santa Ana houses so many homeless children that they allowed the nonprofit to set up a digital learning center in one of the motel rooms for the kids.

School on Wheels runs on donations from individuals and small foundations. It doesn’t receive any government funding.

“One of the reasons we do that is because we want to make sure that we can provide support for all kids experiencing homelessness,” Evans said.

“We don’t want to exclude anybody. So that means if you’re an undocumented student, if you have special circumstances, as long as you’re experiencing homelessness we want to provide support. We feel that one of the ways we can do that is to make sure that we are privately funded so that we don’t leave any student out.”

benjamin.brazil@latimes.com
Twitter: @benbrazil