

“...to support preservation of the West Adams community’s architectural heritage and beautification activities, and to educate Los Angeles’ citizens and others about cultural heritage and restoration techniques...”

NEWSLETTER



Number 198

November 2002

George Washington Chopped Down A Cherry Tree; Namesake Mt. Vernon Middle School Chops Down Trees -- And More

by Alex Frost

Last Saturday morning I awoke to the sound of chain saws coming from Mt. Vernon Middle School. Someone had made the decision to cut down all the beautiful bougainvillea trees that surrounded the soccer field (the residents surrounding the field had paid for and planted these trees about 10 years ago to discourage people from having “picnics” on the outside of the fence around the soccer field). Apparently on the weekends, people were using sidewalk sofas and making a day out of it, only to leave the residents to clean up the mess afterwards.

I went down to the school as fast as I could to see if I could find the principal, Scott Schmerelson. He was not there and I asked the receptionist to call him, at his home. She did and she passed the phone to me. I asked him to please stop the trees from being removed until we had a chance to discuss it with the residents on Monday morning. He claimed there was nothing he could do and that it was LAUSD’s decision. (He also told me they were a “hazard” to

the children because of the “thorns”...But he did admit he was aware in advance it was going to take place.) By Monday morning, all the trees had been cut down completely.

I then asked him for a meeting to discuss what had happened and to give him our long list of concerns about other problems we have been having with the school students. Mt. Vernon is rated as one of the ten worst schools in Los Angeles. It is located at 17th Street and Bronson Avenue (between Washington and Venice) in the heart of an attractive single-family zoned neighborhood with a strong historic

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Holiday Tour Volunteers Needed!

WAHA’s annual Holiday Tour, scheduled for December 7th and 8th, is not only our biggest fundraiser of the year. It’s also our biggest volunteer event. By the time the weekend is over, we will have thanked, literally, hundreds of volunteers who have served as docents, tour guides, greeters, reservations and check-in team, logistics managers, house captains, kitchen captains and assistants (and, yes, dishwashers), food servers, researchers, costumers, decorators, babysitters, schleppers and clean-up crew. We hope one of those volunteers will be YOU.

Please be assured, we are working very hard this year to pay great attention to the care and comfort of our volunteers. There will be plenty of food, plus work breaks (well, we hope!), and time set aside (on Sunday afternoon, before the second day’s tour begins) for all volunteers to tour this year’s houses. WAHA will also, as always, schedule a lovely holiday fete on December 15 for all WAHA members and all Tour volunteers (details to follow in the next newsletter). Over the years, WAHA members have often invited their out-of-area friends and work colleagues to join them as volunteers (that is, if they aren’t participating as paying

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Adventures in the Angel City

WAHA is pleased to invite you to a special meeting, art exhibit and wine-and-cheese reception on Sunday, November 10 at 2 p.m. featuring photographer Tom Zimmerman, who specializes in photographing the architectural beauties of Los Angeles. Zimmerman, whose works have been exhibited across the country and are included in the permanent collections of the U.S. Library of Congress and the National Trust for Historic Preservation, will talk about his adventures in Angel City.

Where: 4th Street Gallery, on the first floor of the historic Hellman Building, 118 West 4th Street, in Downtown. The Hellman Building is one of Tom Gilmore’s loft conversions in the Old Bank District. There’s plentiful parking in nearby surface parking lots.

**WEST ADAMS
HERITAGE ASSOCIATION**

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**WAHA Committee Chairs and
Standing Meetings**

Community Relations Contact Jennifer Charnofsky if you'd like to get involved with this activity 323/734-7391
Historic Preservation Chairs: Eric Bronson 323/737-1163, Jean Frost 213/748-1656 and Colleen Davis 323/733-0446
Zoning & Planning Chair: Jim Dugan 323/732-7233 - Meets third Mondays at City Living Realty, 2316 1/2 South Union
Newsletter Publications Director Anna Marie Brooks 323/735-3960. Newsletter Committee Chair: Laura Meyers 323/737-6146 Meets second Mondays
Holiday Tour Chair: Jacqueline Sharps 323/766-8842
Membership Chair: John Kurtz 323/732-2990 - Meets the Wednesday before the WAHA Board Meeting
Fundraising Call Catherine Barrier 323/732-7233
Web Site Call Clayton de Leon 323/734-0660
By-Laws Call Tom Florio 213/749-8469
Programs and Events SeElcy Caldwell 323/291-7484 and Clayton de Leon 323/734-0660

The WAHA Board meets on the fourth Thursday of each month. Contact Jacqueline Sharps for location.

All committee meetings begin at 7 p.m. All WAHA members are encouraged to join one of the committees!

WAHA NEWS

Thanks to Our Cemetery Volunteers

Many volunteers made WAHA's annual Angelus-Rosedale Cemetery Tour successful, as always. West Adams Heritage Association could not exist without your help! Please join us in thanking:

Joyce Albers, Carson Anderson, Audrey Arlington, Evan M. Beaumont, Laurie Brainard, Anna Marie Brooks, Paula Brynen, Paul Brynen, Hiawatha Calhoun, Alma Carlisle, Fran Carraway, Ken Catbagan, Jennifer Charnofsky, Frank Cooper, Jean Crupper, Rory Cunningham, Karen Ernst, Leslie Evans, Scott Frank, Lyn Gillson, Tom Gracyk, Leah Griffith, Suzie Henderson, Phoebe Heywood, Dolores Jones, Peggy King, Paul King, John Kurtz, Katie Lain, Robert Leary, Peter Lownds, Don Lynch, Michele McDonough, Jim Meister, Mitzi Mogul, Julian Montelbano, Natalie Neith, L.B. Nye, David Pacheco, Corinne Pleger, Evan Pleger, Rina Rubenstein, David Saffer, Jacqueline Sharps, Steve Shaw, Cat Slater, and Sally Turner.

Holiday Lamplight Tour in Heritage Square

West Adams Heritage members and friends are invited to celebrate the season at Heritage Square Museum's Holiday Lamplight Tours. Step back in time to a holiday evening in four different years in Southern California's history. Tours begin at 4 p.m. and take place on **December 14 and 15**.

This program is presented by Heritage Square Museum in collaboration with the Chinese Historical Society of Southern California and sponsored by Los Angeles First District City Councilmember Ed Reyes.

Tours start in 1876, at the Mount Pleasant House, an Italianate mansion, as the owner, lumber magnate William H. Perry and his family, prepare to receive guests. Our next stop is in 1900 at the Queen Anne home of the Thorpe family, where friends and household staff prepare for the holidays. Moving on to the modest Valley Knudsen Garden Residence, we meet a second-generation Chinese-American family enduring the lean depression year of 1933 by sharing resources with the local community. A few years later and across the road we find ourselves guests once again of the Weygand family as they cope with the realities of December 1942 in wartime Southern California.

Tours are by advance reservation only. Ticket sales begin Nov. 1. No tickets will be sold at the door. General admission tickets are \$20.00. Visitors will encounter steep stairs, uneven walking surfaces, and dim lighting. For reservations call the Heritage Square Museum box office at (626) 796-2898 extension 224, Monday-Friday from 9 a.m.-4 p.m. For additional program information phone the box office or visit us at www.heritage.square.museum.

Tinkers to Evers to Chance

by Jim Childs

The Angels and the Giants are starting the World Series as I sit writing this. The fall classic always brings forth nostalgic memories of youthful days in Michigan. Crisp autumn afternoons spent raking up mountains of golden leaves and the intoxicating smells as we burnt them in smoldering heaps on the Detroit curbsides. Our early spring hopes that this would finally be the season when our hapless Tigers would wrench the pennant from those accursed Yankees had faded through the summer into a mournful resolution that we would get them next year.

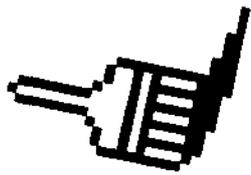
Baseball has given us a wealth of icons and legends: Casey at the bat, the curse of the Bambino, Ryan's perfect game, and Gibson's homerun. Every team has their special heroes, Koufax, Mayes, Cobb, and while NY was celebrating their Mantle and Marris, our Detroit fans swore that Al Kaline was by far a better player. In the early beginnings of the game the Chicago Cubs had their own legend and a hundred years later they're still remembered: Joe Tinker, shortstop, Johnny Evers, second base, and Frank Chance, first base, formed the most famous ménage-a-trois ever known: Tinker to Evers to Chance. This Hall of Fame trios' double-play daring-do was celebrated in poetic verse by columnist Frank Adams in 1910 and their ability to work as one has become synonymous with team effort. Their success on the field was a synergistic display of timing and trust in each other's abilities.

Metaphorically speaking there's another big game afoot this fall: one between USC's Facilities Management Services and the University Park Preservation All-Stars. This CEQA-Bowl contest pits the wild-card UPPAS's against the heavily favored USCFMS's the company team with no worry of salary caps. The scrappy UPPAS's are known for their strong defense however, especially their determined infield. If you listen close and the wind is just right you can faintly hear the announcer's call of the game through the Coliseum speakers.

"It's a great day for a game, Neighbors. We're in the bottom of the 1st. The UPPAS's are leading 1 to 0 thanks to a fabulous Forthmann homerun. The USCFMS's are at bat with one out and a runner on 1st. Alan Ono, who had a walk down Royal Street, is being held close to the bag by ace-pitcher Laura Meyers (NUPCA) to prevent a steal. David Aparicio (Castle Rock Environmental) hits a low-ball grounder through the 30th Street hole where shortstop Art Curtis (NUPDRB) makes the diving catch and a one-handed throw to second-baseman Jim Childs (ADHOC) for one, Childs leaps to avoid Ono's spikes and fires a bullet to first basewoman Jean Frost (WAHA) who tags out Aparicio for two. Mark this double-play, Curtis to Childs to Frost, what a game!"

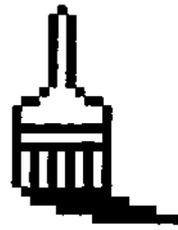
Whatever the wins and losses may be in any particular contest, however, does not change the reality of preservation advocacy: it will never end. Any development

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Bolts and Nutz

by Linda Joshua



Hello and welcome to "Bolts and Nutz" – a column dedicated to matters of home renovation, beautification and the art of restoration within the WAHA community. If you have a question, or you have an area of expertise and would be interested in sharing your knowledge by answering the questions, please contact me at Linda_Joshua@hotmail.com

Q. My garbage disposal has a nasty, awful smell. What can I do to get rid of it?

Sally, Los Angeles

A. Well we sure don't want nasty awful smells in the kitchen! There are a couple of things you can try. Why don't you start by removing the rubber baffle, and with a paper towel dampened with bleach, reach under rim and remove scum. Make sure to wear skin and eye protection when working with the bleach. Then, once a week for maintenance put two trays of ice cubes and half a cup of washing soda in disposal and let it do its thing!

Washing soda, mentioned above, is a great all-around cleanser, and a good alternative to more toxic solvents. Below are some suggestions about how it can be used around your home. Look for it in the laundry section of your supermarket.

Washing soda, also known as sodium carbonate, is

in the same family as baking soda, but is much more caustic/alkaline, with a pH of 11. Although it doesn't give off harmful fumes, you do need to wear gloves. It is found in the laundry section of most supermarkets.

Some of its many uses include cutting grease, cleaning petroleum oil, removing wax or lipstick, and neutralizing odors. Do not use it on fiberglass, aluminum or waxed floors (unless you

intend to remove the wax).

Try this as an All Purpose Cleaner:

INGREDIENTS

1 bucket warm water

1/2 cup washing soda

Wash surface, wearing gloves; then rinse.

Q. It is rather unfashionable I suppose, but I would like to do my bit for the environment and install a clothesline. Where do I start?

Sam, West Adams

Bravo! A clothesline will save you money, conserve energy and give your laundry a fresh, outdoorsy aroma!! Here are some instructions courtesy of www.ehow.com:

1. Select a site that is least visible from your (and your neighbors') views.
2. Plan for the clothesline to run as close to north and south as possible. This will give your clothes the maximum amount of sunlight.
3. Allocate a distance between the poles great enough to hold your laundry, but not so long that large or heavy articles will drag when hung in the center.
4. Purchase a ready-made clothesline pole set,

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Resources

Dorrie
Popovich

Hi, my name is Dorrie Popovich and I will be your new resource co-ordinator for the WAHA newsletter. We've lived in West Adams since 1992 and, like most of you, we've done extensive work on our house. (Especially after the Northridge earthquake.) So, I guess that makes me as qualified as anyone to write this column. And I'm really looking forward to hearing from all of you.

Please feel free to submit any and all people who have done exceptionally good work for you. And if you run across someone who was particularly bad at their job, please submit them, as well, so that we can warn our neighbors.

The best way to reach me is to e-mail me at Popovich22@AOL.com or fax me at (323) 732-8027. Please include the name and phone number of your resource and a short paragraph summarizing why you are recommending them. If you learned of them through another source please include that as well.

I'm ending this first column with a great resource

for repaving driveways and a plea for help. First, the resource...Marianne Muellerleile heartily recommends Agustin Marin. He was reasonably priced, efficient and guarantees his work. The job included hauling the old cement, the pumping hose and the new concrete. They started and finished when they said they would and even corrected a drainage problem at no extra cost. She couldn't be happier.

That's Agustin Marin, Driveway Repaving (562) 706-9086 (cell phone)

The plea comes from a person whose house will be on this year's Holiday Tour. They are looking for someone to install handrails on two stairwells in their 1924 Italianate home. I recommended carpenters from the WAHA directory and personal experience, but does anyone know anybody who specializes in this kind of project?

As always, your input is greatly appreciated.

The Vegetable Patch

by Anna Marie Brooks

Every homeowner has some suitable patch of soil in which to grow vegetables, edible flowers and/or herbs. Gardening was a part of the Craftsman back to nature and away from manufactured goods credo. It would be delightful to walk around Historic West Adams and see well tended vegetable gardens. Even more inspiring would be the sight of veg-

etables, edible flowers and herbs integrated into landscape plans, tuning every Craftsman homeowner's plot into a well-stocked kitchen resource.

If you'd rather read about gardening or just skip to the end to peruse the seasonal recipe and decide whether or not to fill your kitchen with its aromas, here's hoping you'll find a bit of the Craftsman spirit in this column.

This month we contemplate cabbage: perhaps for your garden – definitely for your table since it's widely available in all markets. This article, which I've modified slightly for L.A. planting, appeared several months ago in *Arizona Gardener* under my by-line. I've been making the accompanying dish for so long that I no longer remember its source.

Planting cabbage links gardeners with ancient soil tillers in Egypt, Greece and Rome. A member of the Brassica family, cabbage immigrated to the United States early in the 17th century. The cabbage family offers great diversity. Family members may have round, flat or pointed heads with green, blue-green, green-gray or red complexions. Varieties may be selected for desired harvest time and intended usage.

Early or spring cabbages mature in 50-60 days, are mild flavored and great for salads and slaws. Richly textured Savoy's are among the represen-

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The Garden Guy

by Steve Rowe

November greetings gardeners! Now that fall has officially arrived, it is now the perfect time to plant trees. Yes, trees – those shade giving, oxygen giving, noise reducing, beautifying trees. Imagine our Beautiful Historic West Adams enveloped in a parklike setting. To get an idea of what I am talking about, I ask you to jump in your car and take a little tour through our neighbor to the north, Hancock Park. Now picture West Adams beneath the same rustling leaves. This can happen and will if I have anything to say about it – and as you have probably already guessed, I will.

Okay, now that the weather has started to cool one might think that the gardening season is on the wane. Wrong, we plant now in Southern California so that in the future we will be able to enjoy the fruits of our endeavors. Our soil (unlike my native new England) stays relatively warm through the fall and winter, so new plant materials, including trees, have a chance to grow and stretch their roots before bursting into foliage and bloom next spring. So, get thee to thy nursery Now.

When trying to decide where to plant trees, my answer is anywhere you feel like it. I, of course, have some suggestions. I recommend that trees be planted at the back perimeter of your property as well as in the front. When planting in the front yard I suggest that two distinct varieties be planted on both sides of the front walk. Shade producing varieties are the best. What kind you ask? Well what kind do you like?

Use your imagination. In our West Adams climate, all of these are worth a try: Jacaranda (but not next to where you park -

the pretty purple flowers can be nasty on car paint), Sycamore, Liquid Amber (Sweet Gum), Tecoma Stans, Tipuana Tipu, Mimosa, Crape Myrtle, Cassia Leptophylla, Silk Floss, Japanese Maple, Bauhina (Orchid Tree), Birch, Schlegflera, Ginko, Douglas Fir, California Pepper (not immediately adjacent to your driveway, sidewalk or foundation, however).

Oh and do not forget the Palms: King, Queen, Kentia, Areca, Chinese Fan, Pindo etc. These are some of my favorites, and work well if you are going for an architectural look, or a tropical paradise. Although in truth they are not native to Southern California, they were extremely popular with the people who built our Craftsman and Victorian homes – just look at any picture postcard from the pre-WWI era in L.A.!

I hope that I will inspire you all to plant not one but several in your yard. Imagine with 600+ members if we all went out and planted a tree. OH – the Oxygen, Beauty and Shade.

Whatever kind of tree(s) you choose, remember to plant deeply and properly, with plenty of drainage and organic material. You can use a root barrier made simply from a plastic garbage can with its bottom cut out – that way, your tree roots will properly grow downward, into the earth, not sideways, into your driveway or pipes. And then, water deeply, deeply, deeply to encourage that downward growth – never water on the surface only. In just a few years, you'll enjoy a leafy canopy.

Until next time Gardeners remember if you don't have dirt under your fingernails get back in the garden until you do!



In the Garden: A WAHA Tour

West Adams Heritage Association will be participating in next year's Open Days Program sponsored by the national Garden Conservancy. The Garden Conservancy's Open Days program invites the public to visit America's very best private gardens. Since it began in 1995 with 110 gardens in New York and Connecticut, it has grown to more than 450 gardens across the country.

We are opening a half dozen gardens here in West Adams during the Los Angeles Open Day on Sunday, April 27, 2003. This is WAHA's chance to put another "best foot forward" for Historic West Adams to the rest of the L.A. world. BUT WE NEED YOUR HELP NOW!

For more info, or to volunteer, contact Jennifer Charnofsky (323/734-7391) or Ed Trosper (323/734-2010).

The Vegetable Patch: Cabbage

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tatives of this group.

Mid- or main season cabbages mature in 70-85 days. They are great for slaw or steaming.

Late or fall harvest cabbages require more than 85 days to mature. Red cabbages typically are late varieties that are delicious roasted or cooked. Many fall varieties store well for later use. Green late cabbages make excellent sauerkraut and are also wonderful cooked, roasted or stuffed.

In mild zones such as Los Angeles seedlings may be planted during cool weather. Cabbage plants may be started from seed eight weeks before desired transplanting date or seedlings may be purchased from garden centers. If you decide to plant cabbage now seek out slow-bolting varieties in case winter turns overly cold and wet to prevent heads from cracking.

Prepare well-drained soil by adding lime to prevent clubroot. Plant seedlings 12 to 18" apart and encircle each with a 2" high heavy paper collar 2" in diameter, set 1/2" into the soil to stave off cutworms. As plants grow side dress with fish emulsion or wood ash. (Yes, recycle your fireplace ashes - but use ashes sparingly and side dress at a distance from plants so that roots are not suffering chemical burns

from the ashes). Carefully pull soil around base to support the stalk and head, avoiding injury to the root system. Mulch to retain moisture and control soil temperature.

Cabbages require consistent watering. Too dry soil or overly warm temperatures will cause cabbages to "bolt" and go to seed. Over zealous watering or heavy rains may cause maturing heads to crack.

When cabbage reaches desired size harvest by cutting with a sturdy, well-sharpened knife, at base of head but above base leaves allowing stalk and roots to remain. This provides for a second, smaller head to form for later harvest.

Planting a mixture of early-, mid- and late-maturing varieties will insure enjoyment of fresh cabbage nearly year-round. Those who wish the tech specs on cabbage planting might check out <http://vric.ucdavis.edu/selectnewcrop.cabbage.htm>

The deeply red cabbage featured in this dish will cost you 16 calories for one half cup (boiled) while providing you with 43% of your RDA of vitamin C. And you can feel righteous knowing that it contains more protein than fat.

HARVEST CABBAGE

1 large red cabbage (about 2 lbs.)

- 1 cup apple juice
- 2 Tablespoons butter
- 1 cup red currant jelly
- 1 cup dried sour cherries
- 1 Tablespoon sugar
- 1 cup red wine vinegar
- Salt and pepper to taste
- Preheat oven to 350 degrees

F.

Slice cabbage in quarters. Remove core. Thinly slice cabbage. In large heavy ovenproof pan (a cast iron skillet works well) melt butter over low heat. Add dried cherries and sauté 2 minutes. Add cabbage and all other ingredients. Cook and cook gently for 5 minutes. Cover pan and place in pre-heated oven. Bake 1 hour. Yield: 6 - 8 servings.

Note: If you wish to stretch or vary this recipe you may add, along with the cabbage and other ingredients, a couple of firm apples, cored, with skins in tact, cut in 1-inch chunks.

Preservation Begins At Home



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For Sale:

* **Harvard Heights Mansion** - Richly detailed, unique Craftsman, mostly original features intact. 4,200 sq ft. Spectacular entry, living rm, dining, study - unpainted wood and major light fixtures. Three fireplaces. 4 BR, 2.5 Bath. Stunning original tiled basement. 2 BR guesthouse. \$560,000 Listing Agent David Raposa

* **Arlington Heights Craftsman** Coming soon - \$525,000

* **Craftsman under restoration** now in Harvard Hts HPOZ - circa \$400,000 - avail soon

In Escrow:

* **Country Club Craftsman** Restored spacious home, 4 BR, den, brkfst rm, sunroom, 13/4 baths + 1/4 bath. 1050 S. Gramercy Dr. \$525,000 Co-listed David Raposa/Neith-Prudential

* **North University Park Craftsman** in Nat'l Reg Hist. District - David Raposa representing buyer & seller

* **Western Hts Tri-Plex**, 1920s Country English - Asking \$399,000. Buyers' Agent David Raposa

Sold:

* **Extravagant Harvard Hts. HPOZ** 1805 Hobart - Welcome, Troy Wilson & Louise Sharp

* **Cute Jefferson Park** 2181 W. 29th Pl. - Welcome, Gary Dubs & Mathew Rivera

* **Mid-Century Modern** in the Hollywood Hills

Our Offices are in the Victorian Village 2316 1/2 Union Avenue Suite 2 213/747-1337

Mt. Vernon

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preservation bent. Among the problems we have are students leaving the campus with food (and resulting litter) they purchased at the cafeteria; busses idling their motors (a violation of the Los Angeles Municipal code) twice a day; and tagging.

I did not hear back from principal Schmerelson, but I did get a call instead from Franklin L. Ferguson, Jr. from the City of Angels Little League ("CALL") to fill me in on another surprise – a proposed commercial use of the soccer field as a seven nights a week little league field, with stadium lights, tall aluminum outfield fences, bleachers and a snack bar.

Ferguson tried to sell me on the proposal and how it would benefit the area, in many ways. I read the proposal very carefully and did not see any benefit whatsoever to the residents in the community. In fact, I believe, the current problems we have now with LAUSD stacking adult soccer permits back to back, Saturday and Sunday, will only get much, much worse.

Needless to say, after discussing this project with some of the residents who live directly opposite the soccer field (about 12 homes), most were floored when they understood the scope of the project.

We actually have peace and tranquility every night (as the fields are not currently lit) – and we have already been trying to shut down the adult soccer activities on the weekend, so we can enjoy our homes on most individuals' day off (either have LAUSD revoke the permits or at least give us one "quiet" day.)

It is no fun to listen to cheering and whistles all weekend when you live near a soccer field. On top of that, the school makes no effort to clean up the field, nor provide even trash cans on the field. There are no change rooms, so the adults change right in the street in front of our homes—just what you want to see walking your dog in the morning.

Some community members, including myself, are attending a November 6 meeting at the school to review architectural plans. But we are really more concerned with the zoning and environmental issues.

This project, if approved, is likely to have a very real negative impact on our residential neighborhood. There will be increased traffic and parking problems, noise every day, and lights shining into our homes at night. I've talked with my neighbors on Bronson Avenue, and we are all 100% opposed to this project. As one of my neighbors said, "We need to make a loud noise of protest. These leagues need a place to play but not at the expense of residents' peace of mind or quality of life."

Tinkers to Evers to Chance

Continued from Page 3

which results in the demolition of our historic resources must be questioned and then challenged if necessary. The key, of course, is in knowing that a historic property is at risk and using the CEQA process. Wily developers know that if they can quickly get a building down then the concern for the historic resource becomes empty rhetoric. Catching a demolition in progress is a preservationist's nightmare because a successful intervention is almost an impossibility. That Curtis to Childs to Frost worked was amazing. The success, however, of having the City's Building & Safety Department on site issuing a "stop-work" order less than 24 hours after demolition work at 921 West 30th Street was first observed was short-lived.

Readers here know that the USC contractors, Castle Rock Environmental, ignored the City order and continued their demolition over the following weekend. As of this writing there had not been any known prosecution efforts of the illegal action and no response to this writer from any of the responsible officials I contacted: Rocky Delgadillo-Los Angeles City Attorney, Dov Lesel-CRA City Attorney, Robin Weinstein-LADBS City Attorney, Claudia Culling-Government Counsel Division City Attorney, Dave Keim-Bureau Chief LADBS, Andrew A. Adelman-General Manager LADBS, David Lara-Community Relations LADBS, Tom Whelan-Executive Officer LADBS, Mark Ridley-Thomas, Councilman CD#8.

I urge WAHA readers to make their concerns about this illegal demolition known to the Council Office, the City Attorney, the Department of Building & Safety and the Community Redevelopment Agency.

(Editor's Note: just before press time, the City Attorney summoned the University of Southern California to an "office hearing," which is not a public hearing or process, to determine whether or not criminal charges against USC are appropriate.)

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Trade Tech Caters to Lunch Crowd

by Anna Marie Brooks

Many WAHAonians work at home. We lack the same break and meal time amenities enjoyed by those who toil for employers with on site facilities or emporiums just a few calorie-burning steps away. But, before neighbor envy sets in, remember – or perhaps discover – that we do have one close-by foodie alternative available on a seasonal basis.

Los Angeles Trade Technical College boasts a fine Culinary Arts program that shares the fruits of its erudition Monday through Thursday whenever classes are in session. You can even breakfast with the students and faculty. You'll need to grab a tray and wait in line while breakfasts are cooked to order but the variety is amazing and the end result is worth the down time. While you wait you can indulge in the sport of people watching. Trade Tech's Fashion and Cosmetology programs broaden the usual collegiate visual panorama and might inspire you to sneak a sketchpad and pencil onto your tray. The men from Construction Technologies and Automotive Technology pleasantly enhance the view. Your breakfast fantasies can be fulfilled 8 to 10:30, Monday through Thursday mornings.

If you lack time to stand on line you can visit the

campus bakery from 8 to 11 AM Monday through Thursday. There you will find coffee in its myriad iterations along with a changing variety of pastries – the class can't make scones everyday – and the perennial pizza offerings for those who feel a need to start the day with a tomato/vitamin C kick.

Lunch at Trade Tech will make your corporate slave neighbors envious. Come early – 11:30 a.m. is best – as the tastiest entrees vanish at warp speed. The high point of my week is finding duck on the lunch menu after spending a very long hour plus extolling the virtues of Aristotle's "Poetics" or explaining why "Puppetry of the Penis" is entertainment and not theatre and thus won't fulfill the theatre production experience requirement. Please understand that I will do just about anything for exquisitely prepared duck. And this duck, as all other of Trade Tech's entrees, flies unto your tray at mystery meat fast food prices. Other sometime entrees to hope for are prime rib, exotically stuffed poultry and meats, and fish in ever-new formats.

The sides are anything but the usual cafeteria steam table fare. I've scarfed up fried green tomatoes, encrusted eggplant, the best-scalloped potatoes in the universe and herbed carrots surprisingly partnered with parsnips. Yes, there are also vegetarian entrees and they're fabulously scrumptious.

Save calories for dessert. The high-end lovelies always taunt you from their exulted perches behind glass. When you discover that they flaunt themselves for \$1.50 or less you will succumb.

For those who require lunch with more civility there is the Magnolia Room. Here you will find tablecloths, wait staff and the same tasty fare minus the student ambiance. Prices are a tad higher but still in the bargain realm. Take a friend and enjoy a lunch or dinner respite. Lunch is offered from 11:30 to 1 and dinner follows from 5 to 6:30 Monday through Thursday.

Logistics: Culinary Arts is in the H Building at the southwest corner of Washington and Grand. The bakery is on the northeast corner of the building. The cafeteria is on the southern side and the Magnolia Room is entered from the patio on the southwestern side of H. Inexpensive metered parking is usually available on Grand a block or two south of Washington. And once again, a caveat: food is served only during the fall and spring semesters while classes are in session.

Trade Tech Culinary Arts enriches the neighborhood and allows you to enjoy the taste of your education tax dollars at work.

"LITTLE INDIA TOUR"

EXPLORE THE SIGHTS & TASTES OF INDIA AND NEVER LEAVE L.A.

Would you like to know more about the culture and food of India? Did you know that in Los Angeles County alone there are more than 60,000 residents from the Central Asian sub-continent mostly residing in the Cerritos area?

Well, members of the Los Angeles Mumbai (formerly Bombay) Sister City Affiliation will be conducting a tour of this exotic part of the County known as Little India. The four-hour tour will begin at 11 a.m. on Saturday, Nov. 16 with a savory South Indian Vegetarian Brunch and conclude at 3p.m. with a traditional Chai Mumbai. Between feasts the tour will stroll through Little India visiting a variety of shops in order to learn about such topics as traditional Indian jewelry; special occasion saris; ceremonial henna tattoos; and delicious Indian spices. Take this wonderful opportunity to shop the ancient silk route and pick up an assortment of exotic gifts for the holidays.

Tickets: \$25/person. Space limited. Checks must be received by Nov. 11.

Payable to: LA Mumbai Sister City Affiliation, 2283 West 21st Street, Los Angeles, CA 90018.

Please enclose name of all parties and a contact telephone number, email and street address. Once your check has been received you will be contacted as to the exact meeting location for the beginning of the tour.

*For more information call: 323.766.8825
The Los Angeles Mumbai Sister City Affiliation is a non-profit volunteer agency dedicated to the promotion of intercultural understanding.*

North Area Neighborhood Development Council

Elections for this soon-to-be-renamed Neighborhood Council have tentatively been slated for December 7, with a Candidate's Forum set for November 21. In the meantime, the North Area Neighborhood Development Council is meeting twice a month. The regular monthly meetings are held the first Thursday of each month at the Los Angeles Child Guidance Clinic, Weingart Room, at 3787 South Vermont (at Exposition). The meetings being promptly at 6:30 p.m.

On the third Thursday of each month, the Council is currently also meeting to establish the rules and procedures necessary to elect a governing board (the rules are altered now that this Council has been certified as a Neighborhood Council by the City). The agenda for these meetings is limited to establishing the procedures, plus a discussion on the renaming of the Neighborhood Council itself. The meetings are also held at the Child Guidance Clinic at 6:30 p.m.

This Neighborhood Council is open to all WAHA stakeholders, and generally covers the eastern portion of the Historic West Adams District, roughly from Figueroa to Western, south of the 10 Freeway. For more information, contact Adrianna Mendez at 213/485-7616.

Holiday Tour Volunteers Continued from Page 1

guests), and we encourage you to do this as well.

This tour, while complex to produce, can be quite fun and rewarding to participate in as a volunteer - especially if everything goes well, and on time. And with that in mind, Volunteer Coordinator SeElcey Caldwell is planning an advance volunteer training day.

In particular, at this point we need volunteers as:

Docents, whose job it is to greet guests in the homes and point out architectural, decorative and historical features, and to be sure our guests are where they are supposed to be; if possible, dressed in vintage or reproduction attire;

Kitchen captains and assistants, whose job it is to help prepare, serve and clean up the food courses presented to our guests; and

Childcare volunteers, to help free up other WAHA parents by watching their children while they volunteer on the Tour itself (ideally, pairs of parents could team, so one set could volunteer on Saturday and the other on Sunday).

Remember, this Holiday Tour is WAHA's major fundraiser for the year. Our budget, especially to cover the costs of this newsletter and our preservation activities, is heavily dependent on a financially-successful event. If you are simply not available on the tour days but would like to help, please consider a contribution to help offset the myriad costs associated with the Tour, from printing and flowers to festive nametags and napkins.

Please contact SeElcey at 323/291-7484 if you'd like to volunteer on the tour.

Natalie Neith - Ken Catbagan The Catbagan-Neith Team Prudential-John Aaroe President's Circle

*As the holidays grow near, we give thanks to
all our wonderful clients and dear friends
who have referred us!
Happy Thanksgiving!!!*

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Craftsman Bungalow Hideaway-restored w/ charm
2+1+Den, FDR, Laundry+Gar/Bonus Rm

PRICE REDUCED!!!

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Member Discounts

Reminder: The following companies and organizations offer discounts to WAHA members. Show your WAHA membership card when you make your purchase.

Best Lock and Safe Service contact: David Kim
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Washington Dog & Cat Hospital
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Meyers Roofing
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Cafe Club Fais Do Do
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Lady Effie's Tea Parlor Contact: Jacqueline Westlund
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 2771 West Pico Blvd. Los Angeles CA 90006 323/737-2970
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Vintage Plumbing Bathroom Antiques
 9939 Canoga Avenue Chatsworth, CA 818/772-1721 (hours: by appointment only)
 10% discount on purchases at Chatsworth facility

Boulevard Vacuum & Sewing Machine Company, 5086 W. Pico Boulevard, Los Angeles, CA 90019, (323) 938-2661
 10% discount on sale of new vacuums, and vacuum service & repair

Wholesale Carpet Liquidators, 1225 E. Washington Boulevard, Los Angeles, CA 90021, (213) 747-7474, mailto:Wholesalecarpetla@Yahoo.com Contact = Linda Or Parisa
 Discount of between 5-10%, on the purchase of 150 square yards or more of carpet, ceramic tile, wood flooring, and/or vinyl floor covering.

A Call to Members

If you frequent a local business -- retail store, restaurant, service provider, etc. -- ask them if they would like to offer a discount to WAHA members. Explain that they would benefit from the increased exposure to many local consumers, and would be listed monthly in the WAHA newsletter. Or, call me at 323/733-6869 and I would be happy to contact them. -- Steve Wallis

Please Note:

WAHA does not endorse or claim responsibility for any of the services, products or "for sale" items advertisers have listed in these pages.

ADVERTISE HERE! WAHA classifieds are free to paid members. To place a display or classified ad, call Lisa Schoening (323/732-5108). Classifieds will be for one month only. If you wish to repeat your ad, please call Lisa Schoening by the deadline. After 3 issues for the same ad, there will be a charge of \$.25 per word.

ADVERTISING RATES FOR DISPLAY ADS

The WAHA Newsletter is published 11 times a year

Full Page \$150 monthly, \$1,800/annual

Quarter Page (5 3/4 x 4 5/8).... \$35 monthly, \$295 / annual

Business Card ..(3 1/2 x 2).....\$15 monthly, \$125 / annual

Remember, the deadline is the 1st of the prior month!

WAHA CLASSIFIEDS

WAHA has a new e-mail address for all your classifieds! If you can, please send your classified ads to: wahaclassifieds@yahoo.com

Looking for something to read? Book group forming to meet Wednesdays or Thursdays every 6 to 8 weeks to share new or favorite writers and hold informal discussions. Men and women welcome; please contact Lisa Schoening (323)666-8617 or L.B. Nye (323)731-6767.

Fabulous faux and texture finishing - Call Lynda Reiss 323/735 2986

The Women's Shelter at Adams & Hoover is grateful for donations. TAX DEDUCTIBLE. Please call Florence at 213/747-7419.

Ear Candling - by Corene Dixon, holistic practitioner. A safe and effective Holistic alternative to conventional ear care for minor outer ear canal maladies. By appointment - 323/ 732-9847

BABYSITTER AVAILABLE. Brittany Cabrales (granddaughter of Lucy Nigh, longtime WAHA member), age 14 - very experienced, toddlers and older. 323/933-9779.

PRUNING, TRANSPLANTING, REVITALIZING - roses, fruit trees, grapevines, & other plants that need special care. European gentleman with a lifetime of garden & orchard experience. Very reasonable fees. Recommended by Jim Barth. Call George at 323/731-5222 or 310/838-3587.

Roommate Wanted? Vintage Stove for Sale? Garden Plants in Search of New Home? Place your classified ad here to reach preservation-minded readers. Contact Advertising Director Lisa Schoening (wahaclassifieds@yahoo.com) NO LATER THAN the first of the prior month.

Luis Gutierrez
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Bolts and Nutz
Continued from Page4

or construct poles with galvanized iron pipes, fittings and 12 eyebolts.

5. Dig a hole for each pole at least 1 foot deep and 1 foot wide.
6. Mix a bag of cement with water.
7. Fill the hole partially with cement and insert the pole.
8. Use a level to set the pole vertically, then backfill and slightly overfill the hole with cement.
9. Repeat with the other pole. Ensure that the second pole is the same height as the first.
10. Allow the cement to dry completely.
11. String rope for the clothesline from one crossarm to the other. Allow a little slack in the rope.

WAHA November Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
					1	2
3	4	5	6 Holiday Tour Committee	7	8	9 WAHA General Meeting
10	11 Newsletter Committee	12	13 Holiday Tour Committee	14	15	16
17	18 Zoning/ Planning Committee	19	20 Membership Committee; Holiday Tour Committee	21 Board Meeting	22	23
24	25	26	27 Holiday Tour Committee	28	29	30

The WAHA Newsletter is a publication of the West Adams Heritage Association. Members and supporters of WAHA are invited to submit articles to the Newsletter. Letters will be published subject to space constraints and will be cut for length if necessary. Articles will be published subject to acceptance by the editors of the WAHA Board. Advertising is subject to the approval of the publishers. Although the Association appreciates its many fine advertisers, the Association does not accept responsibility for claims made by advertisers. Services and products are not tested and appearance of advertising does not imply, nor does it constitute, endorsement by the West Adams Heritage Association. Copyright 2002. All rights for graphic and written material appearing in the newsletter are reserved. Contact Director of Publications for permissions.

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