West Adams Matters
The Garden Issue

June Is Bustin' Out All Over! Celebrate Gardens and Rebirth

Welcome to WAHA's annual garden issue - though we should probably rename it the "garden and social whirl issue," there's so much to do in the month ahead. In the following pages you'll read a history of Los Angeles' early flower festivals, and all about the best ways to make your garden grow and stay healthy. We also have a full calendar of events for you to enjoy in the next six weeks, including the long-awaited and much anticipated re-opening of the South Seas House, finally renovated after West Adams residents worked for more than a decade to save this landmark home. Here's hoping you'll Step Out into your garden, as well as to the variety of entertainments in West Adams, as we celebrate in June.

Glorious Gardens
WAHA General Meeting,
Sunday, June 22, 2-5 p.m.
by Anna Marie Brooks

Celebrate High Garden Season and Summer Solstice with your WAHA neighbors. Exercise your aesthetic duty by voting for your favorite WAHA garden and recent house painting project—all in the ongoing effort to make Historic West Adams yet more beautiful. Enjoy an afternoon of sweets and savories in the garden of the Pink Lady, formally known as the Durfee House—Historic-Cultural Monument 273—at 1007 West 24th Street.

The Pink Lady and the rear of the adjacent property to the north share a garden rich with walkways, outdoor rooms, a garden house-in-progress and an
(continued on page 2)

South Seas Centennial Party! Music, kids games and food -Saturday, June 28 (see page 6)

Discover Jefferson Park
Tour of Arts & Crafts Bungalows, Saturday, June 7

On Saturday, June 7, seven of Jefferson Park's Craftsman bungalows, all built between 1907 and 1912, will be featured in a self-guided tour co-sponsored by West Adams Heritage Association and Jefferson Park neighbors. The West Adams - Jefferson Park East Bungalows Tour takes place from 10 a.m. to 4 p.m., with the last ticket sale at 2:30 p.m.

You can still order tickets in advance and save - but time is running out! Advance tickets are just $12. Send your order, check payable to WAHA to: WAHA Tour, 2074 W. 29th Place, Los Angeles, CA 90018. Tickets can also be purchased on the day of the event for $15.

On the day of the tour, ticket holders and those wishing to purchase tickets, should check in at 2133 W. 30th St. for tour route and information. (This house has a restroom available— the others do not.) The houses are all within walking distance of each other, between Western and Arlington, and 31st St. and 27th St. The tour takes about 1 1/2 hours to 2 1/2 hours. For more Tour info: Adam Janeiro at 323-733-0446.
Garden Meeting

Continued from page 1

ever-changing landscape and hardscape.

On my visit I was delighted to discover one of my childhood favorites—the Snowball bush (Viburnum opulus) in full bloom. This spring bloomer flaunts cascades of flowery white globes reminiscent of snowballs. Sterile, it produces no fruit. Could this explain the fact that several on the East Coast have achieved the century mark? The homes are owned by Dr. Ed and Ann Dorr. Maintained as a residence, bed and breakfast and event venue these working properties regularly envelop Los Angeles visitors in their quiet elegance. You may visit on-line: http://avictorianevent.com/

The Durfee House was built in 1883. A move-on, it visited LA and decided to stay. It claimed its present location on 24th Street and Toberman in 1899 when it was relocated from Florence to its present site.

The central hall of the Victorian era Pink Lady displays a stunning Victorian crazy quilt featuring photo-on-silk blocks which illustrate the interests of Ann’s grandmother and grandmother’s sister who designed and fabricated the textile artwork. Visual reference is made to the family horses and to Grandfather’s involvement on the board of directors of Agricultural Park.

A hall gallery of photographs shows Agricultural Park, which had its genesis in an 1872 land sale. Over the decades the park experienced a checkered history, finally becoming Exposition Park in 1910. The public structures that we now enjoy were later added.

This month, let’s return to the tradition of sharing our best culinary efforts with our neighbors while we enjoy fellowship in enchanting WAHA settings. Please bring your favorite sweet—cookies, cake, tea breads, pie, scones, fruit combo—or savory—cheese and crackers, herbal biscuits, breadsticks and dips—to share. Our hosts will provide beverages. Come celebrate High Garden Season and Summer Solstice with neighbors new and old.

Sunday, June 22, 2 - 5 p.m. 1007 West 24th Street: Turn east off Hoover on 24th Street. Enter the garden on foot, off Toberman, between 24th and 23rd Streets.
Opera Resounds in West Adams

by Dorrie Popovich

Opera Night at the Washington Irving Library has been a big success. Part of The Library Project of Los Angeles Opera and sponsored by Wells Fargo Bank, Washington Irving was the only library in the West Adams area to have been chosen for this remarkable series.

Opera talks have included little known facts about the composers, the history of individual operas, including how it was originally received and when and why it happened to be written; costuming; arrangements and music. One fascinating talk took listeners “behind the scenes” to discover the intricate and exotic business of designing and creating wigs for the opera’s performances. The wigs must match the era, look fantastic and yet be light and comfortable enough for the performer to move around in and be able to see everything that’s happening on the stage.

There is only one more Opera Night this season: Friday, June 20th will culminate this year’s program with a community concert. The informal concert will include operatic highlights, as well as spirituals and other uplifting numbers. And it will feature three of LA Opera’s most prominent performers: Bass Baritone, Cedric Berry; Soprano, Julia Watkins-Davis; and pianist Daniel Faltu.

If you haven’t taken advantage of these magical and free opera evenings now is your last chance to do so. The opera concert is on a first-come, first-served basis and you can sign up at the front desk of the Washington Irving Library.

As with all the opera nights, there will be a door prize drawing. And, after the concert, there will be a reception, in order to give people a chance to meet the artists. The reception is sponsored by African Americans For Los Angeles Opera.

“This is a wonderful series”, says Eloise Logan, Senior Librarian at Washington Irving. “It makes opera accessible to everyone and brings the magic of opera to the neighborhood. We are already looking forward to next season. There will be a special night for elementary school kids and another one for teens, as well as wonderful talks on individual operas.”

Opera Night Concert, Washington Irving Library, 4117 West Washington Blvd., (323) 734-6303, Friday, June 20 - Community Concert and Reception, The program begins at 6:30 p.m. Admission is free.
I've been getting lots of requests for resources for Clawfoot tubs. Is that what's meant by spring cleaning? Anyway, I'm listing quite a few sources for that increasingly hard to find item; as well as sinks and other plumbing fixtures.

But first, I need your input. Allen Birnbach, one of our newest WAHA members, is looking for a building inspector, a roofer, an electric gate installer and a termite inspector. I was able to recommend a couple of roofers and possibly someone for his electric gate, but I need help with the building inspector (apparently Toby Raetze has left the area), and a termite inspection service.

Pam and Jim Palmer have recommended Gateway Exterminators in the past, but I can't seem to find a phone number, can anyone help?

Anna Marie Brooks recommends Westside Door and Moulding for NEW doors, windows and mouldings, some in Craftsman/Mission style. I got an enthusiastic recommendation about a carpenter from Linda Frost. She says Charlie Henaghen is quite a find. I have a great recommendation for Iler Plastering. WAHA resident Hegan says, “He and his crew did incredible work and I'm completely satisfied.” And Leah Griffith recommends Rick Mooney for rain-gutter service.

But we're still looking for help with stucco and masonry work. Any ideas?

As always, you can reach me at Popovich22@AOL.com. Please e-mail me, rather than call. I'm afraid I can't and won't take any resource calls on the phone. Thanks!

And here's those clawfoot tub resources I promised....

**Sources for Clawfoot Tubs:**
- Freeway Building Materials
  1124 South Boyle
  (Between 7th and 8th)
  Los Angeles (323) 261-8904
- Architectural Salvage
  726 Anacapa St.
  Santa Barbara, CA
  (805) 965-2446
  Hours: Tues - Sat. 12 noon - 4 p.m.
- Santa Fe Wrecking
  1600 South Santa Fe Avenue
  Los Angeles, CA (213) 623-3119
- Bathtub King of California
  (Restored and Refinished)
  (800) 882-5464
- Square Deal Plumbing
  2302 East Florence Avenue
  Huntington Park, CA
  (213) 587-8291
- Vintage Plumbing and Bathroom Antiques/Don Hooper
  9939 Canoga Avenue
  Chatsworth, CA
  (818) 772-1721 (By Appt Only)
- George's Pipe and Plumbing Supply
  690 South Fair Oaks Avenue
  Pasadena, CA
  (626) 792-5547

**Doors and Moulding:**
- Westside Door & Moulding
  2326 South Sepulveda
  West LA, CA
  (310) 478-0311
- Westside Door & Moulding
  2326 South Sepulveda
  West LA, CA
  (310) 478-0311

**Plastering:**
- Iler Plastering Co., Eldon Iler
  (310) 836-7399
  (818) 345-3411

**Roofing:**
- Pioneer West Roofing DBA Professional Roofing Co.
  (310) 515-7134
- Rene Mejia
  (323) 665-3138
  Pager (213) 496-5167

**Rain Gutters:**
- Rick Mooney
  Rick's Raingutter Service (Lic #731684)
  (818) 504-0302
**Health & Peace Family Festival**
*Saturday, June 14*

Norwood St. School’s Community Health & Peace Festival is a unique opportunity to provide health care and safety information through interactive workshops while also providing a wide range of services. Numerous local service providers will be in attendance including: USC Dental School, St. John’s Well Child Center, LA Child Guidance Centre, Los Angeles Police and Fire Departments, and Peace Games and Schools Conflict Resolution Program. Fun, games and food for the entire family. Music provided by KILO 107.5.

**Around the Blocks**

**Budlong, Juliet and Catalina Block Club**
Mark your calendar for BJC’s first Yard Sale. It will be held on Saturday, June 28, at 2212 Juliet Street, from 10 a.m. - 2 p.m. All proceeds will be used for future Block Club activities. Hope to see you there and thanks for your support.

Budlong, Juliet and Catalina Block Club also invite you to join us on Tuesday, August 5, at 7 p.m in our first National Night Out On Crime. We will meet at Salvin Elementary School located at 1925 Budlong Avenue. We plan on a peaceful walk through the neighborhood with our T-shirts, light sticks and candles, passing out brochures regarding the block club and trying to get more community participation. We will end our walk under the Budlong Tunnel where there will be a few words by Rev. Al Washington of 1st AME and a closing prayer. Immediately following the community walk, there will be a potluck at Salvin Elementary School in the Auditorium. BJC Block Club is providing the cups, napkins, silverware, plates and punch. Please let me know if you plan to participate and what dish you would like to bring for the potluck.

Thanks and look forward to seeing there. – Yvette Jones

**The Arlington Heights Neighborhood Association**
The Arlington Heights Neighborhood Association is still looking for those within its boundaries who would like to join and support it. Our boundaries include the 10 freeway to the south, Crenshaw to the west, Arlington to the east and Pico to the north. Good news neighbors! Our website will be up soon. There will be all kinds of information and news concerning Arlington Heights and the Greater West Adams community. We are also patiently waiting the placement of signs designating the boundaries of Arlington Heights. Our Neighborhood Association petitioned the city for the signs, and with the help of the 10th council district, particularly Sylvia Lacy at Nate Holden’s District Office they will be placed throughout our neighborhood. Members of the Arlington Heights Community have also filled out an application for a Neighborhood Matching Grant to redesign the exterior of the Washington Boulevard Police Stop In Center. We are patiently waiting for the confirmation. Great news for Arlington Heights.

Get involved! Join us. Those interested in joining the association please call either Alex and Linda Frost at 323-735-9639 or Steve Rowe at 323-733-9600 or E-Mail alex@sunflowerproduction.com or Rowesb@aol.com

**West Adams Heights/Sugar Hill Neighborhood Association**
The residents of West Adams Heights/Sugar Hill Neighborhood Association unveiled and dedicate d the restored street light monuments at Hobart and Washington on Saturday, May 17. These historic monuments were erected in West Adams Heights/Sugar Hill nearly 100 years ago. They shined brightly for the next 70 years, until the lights were removed three decades ago. The community came together to restore and re-light these local treasures for future generations to enjoy.

**Jefferson Park Neighbors Association**
The Jefferson Park Neighbors Association, which meets every 4th Wednesday at Holy Name Catholic School Auditorium, 1955 West Jefferson, from 7 - 9 p.m., has been discussing issues related to LAUSD, and is attempting to develop a community position regarding Eminent Domain. All Jefferson Park neighbors and friends are invited to these meetings.
Stepping Out

Mount St. Mary's College Offers Tours of Doheny Mansion

Mount St. Mary's College invites the public to explore the Doheny Mansion, #8 Chester Place, on its downtown Los Angeles campus. Four tours will be given on Saturday, July 12, starting at 9:00, 9:45, 10:30 and 11:15 a.m. The home of oil baron Edward L. and Carrie Estelle Doheny for almost 60 years, the Gothic Renaissance style Victorian mansion was designed by architects Theodore Augustus Elsen and Sumner P. Hunt in 1898. This well-maintained home boasts a marble-pillared great hall, the Pompeian Room with imported Siena marble and a Tiffany iridescent glass dome, furniture copied by permission of the Italian government from Pompeian furniture in a Rome museum, and much of the original furnishings in its other opulent rooms. Visitors will step back in time as they learn the history of this fascinating family, and the lifestyle of rich and famous Angelenos 100 years ago.

Docent-led groups limited to 15 people will visit the first floor of the Mansion and outside surroundings. The cost of the tour is $25 per person and reservations are a must. No children under 12, please.

Call Heather Schraeder at (213) 477-2761 to book reservations by July 7, or for further information. Future tours are scheduled for Saturday, October 11, 2003 and January 24, 2004. Proceeds will benefit the preservation of this historic residence.

The Wright Way
An Afternoon at the Ennis House

Hollywood—The Art Deco Society of Los Angeles and the Trust for Preservation of Cultural Heritage invite you to join us on Sunday, July 13, at Frank Lloyd Wright's historic Ennis House for a cocktail reception and round table discussion featuring renowned architectural photographer, Julius Shulman, architect Eric Lloyd Wright, and David Judson of the Judson Studios, moderated by Robert Leary, past president of Friends of Hollyhock House.

Julius Shulman is revered for his iconic images of modern architecture. He has been working in Los Angeles since 1936 and has photographed the work of every major architect. Eric Lloyd Wright learned his profession as apprentice to his father, Lloyd Wright, and grandfather, Frank Lloyd Wright. He has been responsible for restoring several of his grandfather's houses and has begun the rehabilitation of the Ennis house. The Judson Studios created leaded glass for both the Ennis and Barnsdall/Hollyhock Houses as well as a host of historic churches and homes. David Judson, grandson of the founder, runs the Judson Gallery which maintains Southern California's strong tradition of fine art.

Cost is $125 per person ($100 of which is tax deductible) and includes wine, hors d'oeuvres and a tour of the Ennis House. Both the Art Deco Society of Los Angeles and the Trust for Preservation of Cultural Heritage are 501c(3) organizations.

Space is extremely limited for this event, so please make your reservations now. Due to parking restrictions, shuttle service will be provided. For more information and reservations, call (310) 659-3326. Tickets may also be purchased online from http://www.adsla.org.
**July 4th—A Star-Spangled Picnic**

The Historic Durfee Mansion and the Brothers of St. John of God are the hosts for WAHA's annual event celebrating America's birthday. Bring the kids — your own or someone else's — and wear your summer whites or patriotic attire at WAHA's 4th of July picnic, which will be on Friday, July 4, from 1 to 5 p.m. on the grounds of the Durfee Mansion. The official address is 2425 S. Western Avenue, but park and enter from the rear on St. Andrews.

As always, WA-hot dogs will be for sale, cold drinks are on the house, and the potluck theme is summertime picnic — please bring salads, main dishes, fruits or desserts to share.

**Los Angeles River Tour**

Tour what was once — before it was cemented into a new form — the Los Angeles River. Join the Historical Society of Southern California on Sunday, June 8, for this tour which leaves Westfield Shoppingtown Center in Eagle Rock at 9 a.m. — reservations are required.

The day begins with arrival at Balboa Wildlife Preserve and Tillman Water Purification Plant in the San Fernando Valley to see how the river looked in the “olden days.” Tour the Tillman Plant. Lunch in the adjacent tranquil Japanese Gardens.

The bus then follows the river downstream, stopping to view pocket parks, walkways, bike paths and areas where the river is being allowed to “run free.” Visit the River Center (formerly Lawry Center) to view displays and hear talks on the river's past, present and future. Travel to near downtown L.A. to see progress on the Cornfields Park which will offer access to the river. Return to the starting point by 4 p.m. Reservations: 323-222-0546. Info: www.socalhistory.org.

**Stepping Out...to Solvang and Santa Ynez**

A smorgasbord of pleasures await WAHA “socialites” this summer. Visit a historic winery, landmarks in Santa Barbara, antique shops, and more when WAHA steps out on a field trip to Rideau Vineyard in the Santa Ynez Valley on Saturday, July 12.

On the heels of a successful, fun-packed field trip to Riverside and the Mission Inn in May, WAHA's resident event planner SeElcy Caldwell is taking her act on the road again. She's arranged for a comfortable, air-conditioned (of course!) bus to take us on a day-long trip up the Coast to Santa Barbara, Solvang and the famed winery, housed in one of the area's prized historic structures, the Alamo Pintado Adobe, and now owned by African-American businesswoman Iris C. Rideau.

As it is planned now, in the morning we will visit several Santa Barbara historic sites, and then we’ll stop in Solvang for shopping and no-host lunch. Then it’s on to the winery, for tasting its premium Rhone varietal wines, and touring the property.

The structure dates back to 1884 and is one of the few two-story adobes in California. Over the years it served as a stage coach stop, an inn, a guest ranch and a working ranch. It is designated Santa Barbara County Historical Monument No. 12.

When Rideau purchased it in 1995, the property had been abandoned for a decade. She has restored it as the Old Adobe Tasting Room.

Cost for the day: $25. Reservations required. Call SeElcy Caldwell at 323-292-8566.

**Preservation Begins At Home**

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David Raposa
Broker/Owner

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**AVAILABLE:**
- Spacious Restored Craftsman - Great condition, great woodwork and stained glass. Formal dining, breakfast room, den/library, hardwood floors. 1749 Bronson, $599,000 - David Raposa

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- Fabulous Restored Craftsman/Prairie Original Duplex - West Adams HPOZ. Great Owner's Unit. Asking $489,000 - David Raposa, Seller's Agent
- Grand Craftsman Bungalow Fixer plus Artist's Studio 2922 LaSalle - David Raposa, Buyer's Agent
- Transitional Victorian Two-story fixer 2702 LaSalle - Jane Harrington, Buyer’s Agent
- Mid-City Bungalow Classic 2 bedroom home - Jane Harrington, Buyer’s Agent

Our Offices are in the Victorian Village, at 2316 1/2 Union Avenue, Suite 2, 213-747-1337.
Stepping Out

Friends Like These
Review by Shelly Randolph

This is a great opportunity to support your WAHA neighbors, James Carey and Carrie Dolin, the founders of Attic Theatre Conservatory, Inc. In just a few months, the Attic members have astonishingly rehabilitated this former furniture warehouse and exotic bird holding space into an inviting setting that provides an intimate theatre experience. The site is available for event rentals as it’s a full service theatre and production center with additional studio spaces/meeting rooms.

“Friends Like These”
A new comedy by Melissa Dylan (a product of the Attic Theatre’s Developmental Workshop)
The Attic Theatre Centre
5429 W. Washington Blvd.  Culver City
Dates: Continues through June 21
Fridays and Saturdays – performances @ 8 p.m.
All tickets $15 by calling for reservations @ (323) 734-8977 www.attictheatre.org

Reality can be difficult to discern, whenever the mind is involved. That’s where playwright Melissa Dylan takes us in “Friends Like These.” Our sense of reality is challenged as we meet the main character, Dave, who dreads Wednesday nights as he obligingly meets his old-college-friend clique for their weekly dinner, at Café Minnie’s, the local diner they all despise. Gina, Ron, Kim, and Nick - he hates them and they hate him back. So, you would think that ending this charade after ten years would be easy, right? Not so in Dave’s world. Through various comedic escapades of trying to expel Dave from the group, the friends explain not so much their hatred of him, but their boredom with him. They evolve from being mean to just downright funny. From then on, you begin to appreciate the agony of Dave’s pathetic and lonely situation. The timing is right when the Wednesday night waitress, Natalie, befriends Dave, and we see what we assume to be a blossoming and sweet relationship. From the first moments of meeting Natalie, she instantly inspires us to relate to her sincerity. However, the bliss cannot last as we witness the sadness and ongoing impact of a long-ago secret.

Attic Theatre Summer Children’s Program

The new Attic Theatre Center is also offering a Summer Youth Drama Workshop for Ages 12 - 17. The workshop is a 10-week session starting on June 14th. The workshop will meet on Saturday mornings for three hours each Saturday from about 10 to 1 (not locked in as of yet) in the afternoon. During that time the workshop will cover things like basic stage technique, acting for the camera (a fun day because for many it is the first time on camera) and theatre improvises and games - but the real focus of the group is to talk and develop a story, then a monologue and then to put those monologues together in a 20 to 25 minute original play that they have written, developed and will perform on the stage of the Attic Studios.

“The young people need not have any experience - just be a kid,” says James Dolin, Attic Theatre co-founder and West Adams resident. “During this process the students will learn about themselves, develop some self-esteem, and learn the basics of team work and interaction to accomplish a goal. It will be fun - yet very educational without them being so aware of it.” The final day is the presentation of the show for the families and friends of the group. Cost of the session is $150.

For more information please call the office at 323-734-8977.

Sale of Inmate Art

WAHA resident Leah Joki, the Artist Facilitator at California State Prison - Los Angeles County, is facilitating a sale of inmate artwork to benefit the Children’s Center of the Antelope Valley. Approximately 300 paintings and 200 pieces of pottery created by male inmates have been donated to the Children’s Center. The artwork was produced in the Arts in Corrections program, which due to the state budget crisis has been cancelled. This is the last time that such a sale from the only LA County prison will take place. The event is scheduled as follows:
Saturday, June 21, 2003 5:00pm - 8:00pm Wine and cheese reception with live auction & sale
Sunday, June 22, 2003 11:00am - 5:00pm Sale

Both days are open to the public. It takes place at Saint James’ School at 625 S. St. Andrew’s Place. The purchase of any artwork is tax deductible and benefits the Children Center of the Antelope Valley. Any questions may be directed to Leah Joki (661) 729-2000 ext. 5615.
Looking to Sell, Buy, Invest???

Now's the Time!—Call Us!
18 Sold or Pending this Year!!!
We Produce—Not Promise!!!

Natalie Neith & Ken Catbagan
Prudential-John Aaroe
Chairman's Circle

JUST LISTED:
2706 South LaSalle-S
Major Fixer—4+ 1.75—$325,000

AVAILABLE:
4715 8th Ave.—BACK ON MARKET!!!—S
Cute 4+2.75 remodelled—Leimert Park Village
ONLY $295,000!

IN ESCROW:
3825 West Adams Blvd.—S
2706 South LaSalle-S
1510 Manhattan Place—S
2212-2214 Ridgeley R.—20+ Offers!—S
Venado—B
2015 4th Ave.—S,B
2340 W. 30th St.—S—Multiple offers!
3717 W. 64th St.—B

JUST SOLD:
1049 Elden Ave.—B

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Marketing Historic and Architecturally Distinctive Properties
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Stepping Out

Art Deco Fashion Show

Working or playing, proper clothes have always been a necessity to the fashionable individual. On Saturday, June 21, join the Art Deco Society of Los Angeles for a fashion show as we explore appropriate garb for “Work and Play” during the 20's, 30's and 40's. The event will be held from 2 to 4 p.m. at the El Rey Theater, 5515 Wilshire Boulevard. Cost is $20 per person and includes tea and dessert. Reservations recommended, call 310-659-3326.

The smart Deco man or woman couldn't wear ski clothes to play tennis, a ballgown to go out shopping or a tuxedo to the office. For a maid or chauffeur, soldier or nurse, the uniform would have been the badge of the job. On the other hand, more glamorous professions require more sensational clothes. Our models will showcase a variety of vintage and vintage reproduction fashions suitable for every occasion from the beach to the dance floor.

The Art Deco Society of Los Angeles is a non-profit 501(c)(3) organization dedicated to the preservation and awareness of Art Deco as a major influence on the 20th Century.

ASIA SOCIETY’S ASIA PACIFIC FUSION FOOD & WINE FESTIVAL

Los Angeles' renowned chefs and restaurateurs will pair Asian flavors with wines from California, Oregon, Washington State, Australia & New Zealand at the fifth Asia Pacific Fusion Food & Wine Festival. The afternoon celebration will be held at the landmark 20th Century Fox Studios on Sunday, June 22, from 1:00 - 5:00 p.m.

The Festival will present continuous entertainment from regions of the Asia Pacific, demonstrations by the California Sushi Academy and walking tours of the historic Fox Studios back-lot.

Foodies can pair merlots with tandooris, savor pinots with dim sum and sip chardonnays with sushi as Los Angeles' renowned chefs and restaurateurs gather at the landmark 20th Century Fox Studios to whip up gourmet delights. Robert Rubino, Executive Chef at Fox Studios will be joined by such participants as Chinois on Main, Crustacean, Michelia, A Thousand Cranes, Chan Dara, Monsoon, Ganga Din, The Clay Pit, Natalee Thai, Flavor of India, among many others.

These Asian flavors will be paired with wines from wineries in Napa and Sonoma, Santa Barbara and the Central Coast, the Mendocino region, and Oregon. The Pacific Rim experience will be heightened with the addition of wines from Australia's Adelaide Hills and Yarra Valley, New Zealand's Marlborough region.

Ticket Prices: $75 Single; $120 Couple; Special Group rate available.

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Reservations are REQUIRED - No one will be allowed on the studio lot without a ticket. Call - 213-624-0945.
In the Garden

The Edible Garden: Sweet Strawberries by Anna Marie Brooks

California produces enough strawberries that if placed end-to-end they would circle the globe 15 times. We also host enough snails and slugs to slime their way around the globe 20 or 30 times—mostly in pursuit of those globe-trotting strawberries. Given those odds you may doubt the wisdom of growing your own strawberries.

Take heart. Need we remind you that strawberries have for centuries been renowned as a legendary aphrodisiac? That the Victorians in their chaste wisdom regarded this same fruit as the symbol of absolute perfection? That medieval statesmen served the ruby-red berries at official repasts and festivals as a symbol of peace and prosperity? That contemporary health gurus tout this fleshy red fruit as the super anti-oxidant/vitamin C source? Now, go to your yard and select the site for your strawberry plot.

Strawberries flourish in free-draining, acidic soil, basking in full sun or light shade. They require frequent watering during their bearing season but must never be allowed to stand in boggy soil or varieties of rot will set in and snails and slugs will flock to worship—thus the requirement for a free-draining footing. Love-berries will happily adapt to life in a tub or strawberry jar partying on your patio. You may ring the base of the container with Sluggo, your snail bait of choice or a container of beer to keep snails and slugs at bay. It's possible to grow a single plant in a hanging planter. Then only really buff snails will invade—along with those who've taken up snail parasailing as an avocation.

Strawberry plants most often appear in nurseries in early spring and fall. Our climatic advantage allows us to enjoy ever-bearing varieties, most of which have been bred to produce super-sized fruit nearly year-round. While new plants may be propagated from the runners of many varieties, it's a good idea to replace original plants about every three years to maintain virility.

When your strawberry plants hit peak yield it's time to get out the ice cream maker and wow your friends with homemade Strawberry Honey Ice Cream.

Strawberry Honey Ice Cream

Custard base:
3 cups milk or half-and-half
1 cup honey or maple syrup
5 eggs
2 cups heavy cream
1 Tablespoon vanilla extract
2 cups mashed fresh or frozen fruit plus some small pieces of fruit
4 or 5 quart ice cream freezer—read manufacturer's directions before you begin.

Prepare the custard:
Mix the milk and honey or maple syrup in the top section of a double boiler over medium heat. Simmer over medium heat until the mixture is warmed and the honey or syrup is dissolved. Turn heat to low.

While the milk mixture is warming, break eggs into a bowl and beat until well blended. Add a bit of the warmed milk mixture to the eggs. (This will warm the eggs sufficiently so that they will not form threads of cooked egg when you add them to milk mixture.) Stir to blend thoroughly.

Add the entire egg mixture to the milk mixture in the top of the double boiler. Slowly cook mixture over low heat while stirring. Mixture will turn into a thin custard, which should coat a cool, dry spoon when dipped into it. Attempt to avoid curdling the mixture by overheating, but should it curdle a tad, do not despair—it will smooth out in the freezing process.

Pour the custard into the inner metal container of an ice cream maker and chill it thoroughly.

Once the unit and mixture are chilled, mix in the cream and vanilla. Then, follow the manufacturer's instructions for your ice cream maker. Just as it becomes a bit hard to crank the maker, open and add two cups of mashed fresh or frozen strawberries plus a few sliced berries for eye appeal. Note: Any fresh or frozen fruit that is not overly juicy (if so, drain off excess juice) may be added to the basic ice cream so that you may enjoy fresh fruit ice cream year around. Experiment with adding nutmeg, cinnamon, cardamon or allspice and perhaps a squeeze of fresh lemon juice with various fruits to enhance flavors. Close unit's lid and continue cranking until you have smooth, luscious homemade ice cream. Ahhhhh...
The Garden Guy by Steve Rowe

The Sub-Tropical, Tropical Garden

The June is here and as the summer breeze gently sways the fronds of a palm, I am transported to a place of palm trees, sandy beaches and sun-drenched beauty. A place though somewhat familiar to me, remains forever in my mother’s heart, her home, Rio de Janeiro.

Moving to the United States over forty years ago after having married my father, my mother left her tropical idyll. From my earliest memories as a child we were regaled with tales of a tropical paradise. A paradise where sun-bronzed beauties lazed the days away and we’re a worry in the world. A place on the Tropic of Capricorn where a myriad of tropical plants infused the senses with incomparable beauty.

Southern California, more specifically, our Historic West Adams District, has the perfect climate for growing and creating a sub-tropical or tropical-like garden. A point-in-fact, the very idea of moving to Southern California from parts back east, occupied the minds and hearts with visions of sunshine and palm trees. At the turn of the last century, bungalow gardens incorporated many tropical and sub-tropical plantings in their landscape designs. With the abundance of California bungalows in West Adams, there are endless opportunities for creating a tropical paradise in your own backyard. Or why stop there, the whole yard.

In designing a sub-tropical, and or tropical garden here in Southern California one must keep in mind that we are not in the tropics. We do not get the rainfall that tropical plants need nor do we have the constant warm temperatures that most tropical plants need. We can have very cold days and nights in the winter months, sometimes reaching into the low forties. For some tropical plants it is their doom. I speak from first-hand experience. I have, after successive attempts of planting coconut palms in my garden and watching them die every winter, finally learned my lesson. Now I bring the three remaining from my last Hawaiian vacation in for the cold winter months.

I have used many native plants from tropical South America, namely Brazil, in my own garden. The ubiquitous bougainvillea, for instance, is native to Brazil, as is the jacaranda tree. Both of these make wonderful additions to the tropical garden. Some other tropical plants and trees that are ideal are: Silk Floss tree, hibiscus, gingres, King palms, Queen palms, Areca palms, Pindo palms, Avocado trees, fruiting bananas (musa), Abyssinian banana (non-fruiting), Pygmy date palm, Mediterranean fan palm, Chinese fan palms, triangle palms, coleus, impatiens, philodendrons, bromeliads, ferns, tree ferns (Australian, Tasmanian), sago palms, bird of paradise (tree or bush), cannas, umbrella plant, tarot, cassia leptophylla, and MANY MORE. I suggest a trip to your local library or bookstore for garden books first and then a trip to your local garden nursery. Or, check out XOTX Nursery on Fairfax, which specializes in exotic tropical plants.

When designing a tropical garden I try to duplicate the wild and inherent beauty the tropical garden evokes. The tropical garden should look natural not contrived. A tropical garden in my estimation should have a jungle-like feel. In trying to duplicate this in ones own yard, keep in mind that less is more is not necessarily the way to go. A jungle is made up of more plants per square foot than any other place on earth.

Tropical garden must also have a water feature. A lily pond full of colorful koi can give your garden that tropical feel, along with a fountain with the cascading sounds of a tropical waterfall.

I hope that I have given you several ideas for your garden friends. Remember that you only need open your back door to see the possibilities. Think Tropical! Think Green! ●
A History of Los Angeles' Love Affair with Flowers
by Victoria Dailey

Los Angeles was once known as a city of flowers, a city of gardens, a city of horticultural delights. The Exposition Park Rose Garden, which opened in 1928, was a late-bloomer in the story of Los Angeles's floral history. So while we enjoy the Park and its annual Blooming of the Roses Festival each April, let us recall that celebrating the arrival of spring with a great floral celebration in April is a Los Angeles tradition, one that has its roots in the soil and the soul of the city.

The first gardens were planted at the local Missions, San Fernando and San Gabriel, established in the 1770s. But a century later, when the recently arrived Yankee settlers discovered that Los Angeles had an ideal climate and that nearly anything could grow here, enthusiastic gardeners made the city into one of the most beautiful in the country. Close your eyes, and imagine you are in Los Angeles circa 1895. The fragrance not only of roses, but of heliotrope, jasmine, tuberose, and orange blossoms perfumes the air, for Los Angeles is a city known far and wide for her abundant flowers and fruits.

The center of the newly established citrus industry, Los Angeles County had vast orange and lemon groves, as well as vineyards, orchards and flower fields. Figs, apples, pears, grapes, peaches, apricots, plums, persimmons, guavas, loquats, strawberries, raspberries, blackberries, watermelons, mulberries, nectarines and quince, were all grown commercially. Flowers were sent east by the trainload.

A guidebook to the city, circa 1900, boasted that "From a thousand vantage points, vast panoramas of landscape, mountain, ocean and valley delight the eye. A city perfumed with flowers seems a veritable park itself." A booklet issued by the Chamber of Commerce in 1902 revealed that in Los Angeles "Giant bananas wave their graceful leaves in the gentle breeze; the fan and date palm grow to mammoth proportions, and roses of a thousand varieties run riot."

Another brochure, from circa 1915, exclaimed that "One of the chief attractions in Southern California is its beautiful homes and the rare beauty of the surrounding grounds, with banks of flowers, palms, and shady avenues." Los Angeles was truly in flower, and to capitalize on this unique quality, where flowers could bloom the year round, the city came up with a sure-fire way to attract visitors and settlers: the Fiesta de Los Angeles.

The Fiesta took place over four days, featuring a scenic and historical parade; a local industries parade; a children's parade, and the Feast of the Roses. Among the historical floats were the Landing of Cabrillo, the Old Missions, and Early Mining Days. Because of its spectacular success, the Fiesta was held again in 1895, and was planned on a larger scale. A brochure for the fiesta proclaimed: "In April when La Fiesta is held, Winter has not yet thrown off its somber covering in many parts of the East, while the mountains and valleys of Southern California are clothed with all the daintiness of a fair bride. Her snow-capped mountain peaks look down upon luxuriant orange groves and smiling valleys. Turn, oh expectant subject, to the land of the Queen of the Angels in April, and enjoy her short, but merry reign. The gates of the city will be open to you!"

The Fiesta became a point of civic pride, and it included entries from all community groups. In fact, the debut fiesta of 1894 was the first occasion in the history of the state of California in which the Chinese were invited to take part in a public celebration. They contributed an elegant float, and the Chinese entries soon became among the most popular at the Fiestas.

During its fifth year, in 1898, the fiesta recived its first coverage in Eastern newspapers and the entire country could see the splendid activities that took place in the city of angels in springtime. Easterners could only marvel at the luxurious, flower drenched floats and carriages that paraded down Spring Street under a glorious sun. Based on what they saw, many decided to visit Los Angeles, and of course, a percentage of those visitors decided to stay, just as the planners had envisioned.

In 1901, the fiesta officially change its name to the Fiesta de las Flores, further emphasizing the flowery aspect of the fete. The parade was grand enough to attract two presidents, President McKinley in 1901 and President Theodore Roosevelt in 1903, and it was in 1903 that the first electric floats appeared, and they became especially popular with their fanciful
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displays. Theme parades became de rigueur, and included Nursery Rhymes, Folk Tales, Irrigation and, in 1912, the Evolution of Aerial Navigation. Sixteen fanciful floats were constructed on the theme of flying, each with a separate motif, including a kite, comet, bee, eagle, firefly, stork, flying fish, castle in the air, rocket, monoplane, as well as a grasshopper float made out of marguerites, a butterfly float made of roses, and a whimsical Love Bug float.

This spectacular Fiesta of 1912, which took place over eight days, also featured a parade of 21 floats representing the Missions of California, each float a miniature reproduction in flowers of one of the Spanish missions built from San Diego to San Rafael. There was also a Grand Floral Parade, with florally bedecked automobiles, floats and carriages, and, in case you were thinking that the planners had somehow skimmed, there was a Pageant of the Universality of Man, with floats dedicated to the following subjects: Earth, North America, South America, Britannica, Europe, Africa, Asia and Australia, AND a flotilla of floral entries representing the cities of the West, each portraying their various reasons for pride in their communities along with their local products.

The last day of this Fiesta featured Carnival Day, which gave to visitors from the East Coast a special experience of the Old West: a rodeo with cowboys and cowgirls. As the official brochure gushed: "Tie up your back hair, cinch down your sombrero, wear your wooden shoes; she's going to be hot. Hair-raising entry, nerve-disturbing fusillades, cow punchers galore in their element, cowgirls to the forefront, bucking horses in action, roping until you get dizzy, big band, all the regular trimmin's and something going on every minute." Who could resist Los Angeles?

The Fiestas continued up to World War I, but the city had grown so large, and her fame and reputation had spread so vastly, that after the war, the Fiesta seemed like a quaint relic of the past. In 1931, the city held a Fiesta during the city's 150th anniversary celebration, but the Depression prevented its permanent revival. And Pasadena, home to the Rose Parade, had eclipsed Los Angeles as the premier floral festival of Southern California.

Although Los Angeles and Southern California had been promoted in thousands of brochures and booklets, it was through actual events such as the Fiesta de las Flores that the area made a distinct impression on the world at large. An annual event whose beauty and charm were the envy of the late Victorian world was in many ways a precursor to the life we now lead in Southern California.

Victoria Dailey is an antiquarian book dealer, author, historian and lecturer on the art and culture of Southern California. Her new book, L.A.'s Early Moderns, will be published this summer by Balcony Press. She is also working on a book on historic California posters. A version of this article was presented as a lecture at this year's Blooming of the Roses Festival in Exposition Park, sponsored by the Figueroa Corridor Partnership Business Improvement District, Exposition Park stakeholders, West Adams Heritage Association and the Garden Conservancy.
A Special California Garden by Anna Marie Brooks

Mother Nature has a magnificent garden to share. It's called Asilomar. You'll need to drive to the Monterey Peninsula to luxuriate in it but there are fields of wildflowers and fine ocean views on the journey.

Before you go, know that Asilomar's magnificent landscape comes with a marvelous Arts & Crafts habitable hardscape courtesy of Julia Morgan—the architect of Hearst Castle. Morgan designed this now-restored collection of Arts & Crafts structures to be the worldwide retreat of the Young Women's Christian Association in 1913. Set among groves of old forest evergreens feathered beneath by new undergrowth and connected by twig covered paths there is little evidence of the contemporary world at Asilomar.

Squirrels skitter in the undergrowth, dash across your path, tilt their heads inquisitively and effortlessly ascend a nearby tree to glide through the forest canopy. Deer materialize from behind buildings. While you quietly scramble for your camera they rearrange themselves, offer their best profile, shift effortlessly into their glamorous three-quarter pose and recline artfully, framing themselves in the landscape. You don't really need a macro lens. They'll survey your gear and adjust their focal length to suit your needs. Their optometric perceptions and aesthetic sense are unparalleled.

Deer also materialize on the dunes—especially at dusk. You can tell who's who—the humans stick to the meandering boardwalks installed when the bluffs were restored with indigenous plants. The deer contentedly graze a buffet of Seaside Daisies, Blue-eyed Grass, Yellow Sand Verbena, and Dune Buckwheat while humans obediently tread the boards to the beach and ocean beyond. There you may meet a local canine with his master tethered close at heel while you anticipate your next repast.

Dining is communal, abundant, healthy and luscious. Desserts are festooned with flower petals or graced with orchid blooms.

Asilomar—a most unusual California State Park—is the exemplar of quietude. There are neither phones nor televisions. Quiet time for humans descends at 10 p.m. Birds harmonize. Squirrels solo. The breeze blends a fine symphony. In the special season Monarch wings whisper—by the millions. Asilomar, on the Monterey Peninsula, is one of North America's Monarch butterfly retreats.

Like the Monarchs you'll desire to return often to Asilomar. Be certain to request one of the "historic" rooms. Mine, in the Lodge—a building built as a boutique hotel to host visiting world dignitaries and international leaders of the YWCA—was one of two in the building retained in its "original" state. The redwood batten and board walls and ceiling glowed with the patina of oxidation and decades of magical moments. The original stone fireplace, set diagonally in one corner, offered a perfectly laid fire ready for the evening match strike. Casement windows, graced by pinecone stenciled curtains, opened on a forest, dune and ocean vista. French doors lured one to the second story balcony/porch to contemplate the sweep of flora and fauna while the glowing embers on the hearth inside guttered for attention.

Seek refuge at Asilomar. The deer, the birds, the squirrels and the Monarchs will care for you.

How to Grow the Best Tomatoes by Dorrie Popovich

Which are the best tomatoes to grow? Well, that depends on you, your preferences and the amount of care and time you’re willing to spend. The good news is, you have lots and lots of choices.

There are early season and late season tomatoes, cherry tomatoes, tomatoes for canning, and making paste. You can grow yellow, orange, green or white tomatoes, as well as tomatoes with stripes. Heirloom tomatoes from Pennsylvania, Germany, Russia, France and Italy have created a whole new colorful avalanche of tomato choices.

But when it comes right down to it, there are really only two types of tomatoes: determinate and indeterminate. Determinate types are better for gardeners with limited space because they tend to be smaller and bushier than indeterminate plants which can grow as tall as five feet. Determinate plants grow to a certain size and then stop, setting most of their fruit over a four to six week period. Indeterminate plants continue to get larger and set fruit until the weather gets cold.

Tomatoes are easy to grow and the simplest way is to start with seedlings that have been sprouted by someone else. You can buy them at nurseries or garden centers. But be sure to shop for plants at local places. If you live in West Adams don’t buy your plants in Pasadena, at the Marina or in the Valley no matter how tempting the variety. Remember, nurseries know which plants grow best in their climate zone and they tend to stock those that will do well. Tomato plants have huge root systems and they thrive in deeply dug, organically-rich soil that is not too heavily fertilized. No matter what it says on the label, just because you can buy your plants in Pasadena, at the Marina or in the Valley no matter how tempting the variety doesn’t mean that they will do well in West Adams.

We are lucky to have a long growing season here, so you can plant as early as April or as late as June. The amount of time it takes for the fruit to mature is on the little tag that comes with the seedling. It will also say whether the variety you’ve picked is determinate or indeterminate.

Plant your tomatoes deep. Don’t go by the container they come in. I plant mine all the way down until just the top three leaves are showing unless they are already flowering. This promotes a strong healthy root system. (I learned this trick from a landscape designer and it really works!) Because the plants can grow as high as five feet tall they need to be supported. I’ve used both stakes and cages and I prefer stakes, but cages are less work in the long run. If you do use stakes, gently tie the tomato vines to the stakes with something soft and flexible like old panty hose or string.

Tomatoes can easily be grown in containers. I have friends who have grown beautiful tomatoes on the balconies of their apartments. Just be sure you put the right tomato in the right container: dwarf or determinate varieties work best. If you want to grow larger, indeterminate varieties use half whiskey barrels. And remember to plant them deep. Whether you plant in the ground or in containers, mix organic compost in with your soil, and use only potting soil if you’re planting in containers. A two-inch layer of mulch around the base of the tomatoes helps keep the weeds down, the insects away, the soil cool and the moisture even. Once your tomato plants start to flower, let them dry out completely before you water and then water deeply. Watering too often will make for unhealthy plants.

And one more tip, if you want larger tomatoes and your plant is flowering in clusters pick off the flowers on the side leaving only the one in the middle. I can’t bear to do that, but it does work. Some say you’ll get more tomatoes that way, too.

So, what’s the difference between regular varieties and heirloom tomatoes? Regular varieties like Early Girl, Better Boy, Heartland and Champion are disease resistant and therefore take a lot less care. Look for varieties with the letters V, VF, or VFF after the name.

Heirlooms come in more varieties, more interesting colors, sizes and shapes. But they take more work. Since they are not as disease resistant, you’ll have to check constantly for signs of disease and take care of the problem immediately if you want to get a high yield. You do this with an organic people friendly spray like Safer. And be prepared for yellowing plants. If you grow heirlooms, there’s not much you can do about it.

Aphids and mites are another problem for all tomato plants. Spray them with an organic insecticide. You’ll also probably run across tomato hornworms. They are colorful, one-inch long caterpillars who love to devour your plants. Pick them off by hand. Yes, it’s yucky, but it’s better than hollow tomatoes.

So what kind of tomatoes are the best to grow? How about a combination of heirloom and disease resistant? That will give you the best of both worlds. And, although, a lot of people may disagree with what I’m about to say, if the truth be told, any tomato can be used for any purpose. You can make a sauce with any tomato, put any tomato in a salad or slice it for sandwiches. Any tomato you grow will be the best tomato you’ve ever eaten. There’s a certain satisfaction that comes with nurturing the tiny plants as they flower and set fruit. And then comes that glorious day when you pluck that first tomato from the vine and devour it with gusto and maybe a little salt.
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The Healthy Garden by Dorrie Popovich

Good soil consists of four things: organic matter (humus) from plants and animals; inorganic matter from rock and mineral particles; and air and water. A soil rich in humus is full of beneficial bacteria and fungi; chemically treated soil is lifeless. Organic matter is the magic ingredient, loosening heavy soil and binding sandy soil making it easier for water and air to move through it.

COMPOST is an art and a science. Like cooking, it has elaborate recipes, but it can be done quite casually. Here's what you need:

Raw organic material: Leaves, prunings, garden clean-up, spent vegetables and flowers, weeds, seaweed, kitchen scraps, coffee grounds, eggshells, cornstalks, shredded newspapers (no colored inks), sawdust, or pine needles. You also need to buy some good soil or compost containing the bacteria to get it started.

Nitrogen: You can get this from fresh or dried manure (from any animals except pets (too bad, because as we know, they are so prolific!) blood meal, cocoa shells, feathers, seafood scraps, grass clippings, guano and hair.

Air: Turn the compost heap every day (if you have the energy) or every week.

Water: Compost should feel like a slightly damp sponge. If it doesn't, add water.

And now that you've made your compost, here's some natural repellants to get rid of those nasty, annoying pests:

Tomato Leaf Spray
(excellent way to get rid of aphids)
2 cups tomato leaves and stems
1 quart water
Chop old plant parts coarsely and process in a blender with 2 cups water. Let stand overnight. Strain and add the remaining two cups water. Then spray on your plants.

Hot Pepper Spray
(Use it to keep chewing insects like tomato hornworms and cucumber beetles from eating your plants)
1/2 cup hot peppers
2 quarts water
1 tablespoon liquid soap
Mix peppers and 2 cups water in a blender. Let stand overnight, strain and add the rest of the water and the soap.

Garlic Spray
(Proven to KILL aphids, mosquitos and whiteflies, when used as an emulsion with oil; also repells slugs and mice)
3 whole garlic bulbs (not cloves)
3 tablespoons mineral or olive oil
3 cups warm water
1 tablespoon liquid soap
Separate the cloves of garlic, but don't peel them. Chop in a food processor. Put them in a jar with the oil and let them stand for 24 hours. Add water and liquid soap. Store in the refrigerator in a glass jar. When ready to use, strain and dilute with water (1/2 cup concentrate to 1 quart water). Spray on plants.

And finally, getting rid of snails...
The easiest way to control snails is with a barrier. Good barriers consist of wood ashes, hydrated lime, marble dust, crushed oyster shells (from feed stores), crushed eggshells, diatomaceous earth, or sawdust. Or gather seaweed from the beach and spread it around as a mulch. Not only does it
The Garden Issue

make a great barrier, but it will also be good for the soil.

Make sure the barrier is at least three inches wide, the wider the better. If the barrier gets wet it will need to be replenished.

If you have a major snail and slug infestation, you'll have to handpick them. Water lightly late in the afternoon; this will make them more active. Then begin collecting about two hours before sundown. Equip yourself with a good flashlight, and tweezers, kitchen prongs, or an iced-tea spoon. You'll also need a bucket or large jar with a layer of salt in the bottom, or soapy or salted water in the container. You can dump the snails (if they're not salted) into your compost heap. Or crush them and bury them. They will add nutrients to the soil.

At first, go out several nights in a row. Not all snails and slugs venture out to pillage every night. Once you've controlled the buggers, you only need to go out once a week.

Slugs can also be killed with just a little salt. Tape closed all the holes of a saltshaker except one. When you see a slug, sprinkle it. Then apply a second time—this is the lethal one. Do this several nights in a row. If you're worried about adding salt to the soil, try ammonium sulfate instead. It kills them like salt but it fertilizes the soil, too.

I've had very good luck with decollate snails. They are a smaller snail with a shell that looks like a seashell. They are a natural predator of the brown snail and won't eat your plants, because they prefer decayed vegetation and, of course, those tasty brown snails. You can buy them at nurseries, but be very, very sure, there has been no snail bait in your garden for at least three months.

They don't like dry areas, so make sure they've got a little damp haven. The decollate prefer baby brown snails, so you'll still have to handpick the bigger ones. And it may take a few years to get rid of your brown snails, so use barriers, but no poison!

And here's one more tip...if you put a large flat stone in your garden, it will encourage the birds to eat the snails. They'll use the stone to crack the shell of the snail. And then it's bon appetit for the birds and goodbye snails for you! •

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— Steve Wallace
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PAINTING AND GARDENING
AWARDS NOMINATIONS

It's time to view the gardens and exterior paint jobs that have been nominated for WAHA's annual contest. We will vote at the June Gardens event, scheduled for Saturday, June 22.

Nominations for the garden contest:
- Dan Gaby and Carlos, 2159 W. 20th St.
- Peace Awareness Labyrinth and Meditation Gardens, 3500 West Adams Blvd.
- Doug Bland and Ann Zumwinkle, 1811 Cimarron St.
- Clayton de Leon, 2523 4th Ave.
- Nick Mercado and Craig Bartlett, 1751 Buckingham Rd.

Nominations for the paint contest:
- Natalie Neith and Ken Carbagh, 2172 W. 20th
- Donald Penrick, 2090 South Harvard Boulevard
- Lauren Schlau and Lena Sorocco, 2228 Cambridge
- Johnny Green, 2657 S. Oxford Avenue
- Suzanne Lloyd-Simmons and Jose Morales, 2659 S. Kenwood Ave
- Jennifer Pittard and Kim Kahn, 1746 S. Hobart Boulevard
- Jana Harrington, 3027 LaSalle and 3107 Brighton
- Steve Stern Lazarus and Yoji Lazarus, 2398 W. 20th

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ADVERTISING RATES
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This Newsletter is published 11 times a year
Full Page: $175 monthly; $1,800 annually
Half Page: $90 monthly; $950 annually
1/4 Page (4/5 x 4/5): $48 monthly; $500 annually
Business Card (2½ x 2½): $25 monthly, $260 annually

The deadline for ad content is the 1st of the prior month.

Please Note: WAHA does not endorse or claim responsibility for any of the services, products or items for sale in these pages.
WAHA June Calendar

Week 1:
Saturday, June 7 - Jefferson Park Bungalows Tour
Sunday, June 8 - Los Angeles River Tour

Week 2:
Monday, June 9 - Newsletter Committee Meeting
Thursday, June 12 - HPOZ Hearing at Planning Commission
Saturday, June 14 - United Neighborhoods neighborhood council meets at Mt. Vernon Middle School (10 a.m.); Norwood School Health and Peace Festival (all day)

Week 3:
Friday, June 20 - Opera Night Concert at Washington Irving Library
Saturday, June 21 - Art Deco Society Fashion Show; Inmate Art Auction
Sunday, June 22 - Inmate Art (sale continues); WAHA Annual Garden Meeting and Paint & Garden Contest

Week 4:
Saturday, June 28 - South Seas House Centennial Celebration

Upcoming
South Seas Centennial
Saturday, June 28
10 a.m. - 4 p.m.
(See page 6)

4th of July:
A Star-Spangled Picnic
Friday, July 4
1 - 5 p.m.
(See page 7)

Step Out to Solvang & Santa Ynez
Saturday, July 12
8 a.m. - 6 p.m.
(See page 7)

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 2003. All rights for graphic and written material appearing in the newsletter are reserved. Contact Director of Publications for permission.

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Los Angeles California 90018

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