

NOV 2015

LA

ISSUE 15

DOWNTOWNER

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

MONTY BAR

Because a bar is bar, not
a Disneyland ride.



Photographed by: Oriana Koren

LAS MORELIANAS

Although this carnitas shop is often overlooked beside its more popular neighbors, the authenticity and spirit sustains dos-tacos loyalty through any generation.

PAGE 10

DOWNTOWN MAP

PAGE 12

EVENT CALENDAR

PAGE 23

FORMERLY YES

Broadway's newest shop sparks a keen eye for design with its purposeful, minimal products. Get ready to de-clutter.

PAGE 14

LADOWNTOWNER.COM

LADTR

LONG LIVE DOWNTOWN

THE INSIDER'S VIEW OF DOWNTOWN CULTURE, FOOD, DRINKS, FASHION & THE PEOPLE WHO SHAPE IT.

A FERROCONCRETE PUBLICATION

— ferroconcrete.com —

Editor-in-Chief & Creative Director: Yo Santosa / yosantosa.com

Managing Editor: Scott Meisse

Designer & Art Director: Mike Payne

Assistant Editor & Staff Writer: Janica de Guzman

Staff Writer & Paperboy: Steve Day

Writers: Alix Fournier, Linda Hosmer, Rayna Jensen, Jessie Schiewe, Janet Sung

Photographers: Eric Cacioppo, Kort Havens, Logan Havens, Oriana Koren,

Samantha Romero, Caleb Thal, Christian Thomas

Videographers: Kort Havens & Logan Havens

SUBSCRIBE

For the latest finds & happenings:

LADowntowner.com/subscribe

Follow us on Twitter & Instagram:

@LADowntowner

Like us on Facebook:

facebook.com/LADowntowner

CONTACT US

Got a cool tip to share?:

tips@ladowntowner.com

Feedback or just to say hello:

hello@ladowntowner.com

Looking to advertise?

ads@ladowntowner.com

IN THIS ISSUE

4 MONTY BAR

6 OSSO

8 ANDREW BAIN

10 LAS MORELIANAS

12 MAP OF DOWNTOWN

14 FORMERLY YES

16 IL CAFFÉ

18 PIZZANISTA!

20 PRISM DJS

23 EVENT CALENDAR

LUCIA & ANDREA
Hill St.



STREET STYLE

No two streets are alike.
Discover the eclectic style
of LA Downtowners.



Photographed by
Samantha Romero



CHRIS
8th St.

HAILEY & DAVID
Broadway

AMOEBA MUSIC

TWO FLOORS OF MUSIC AND MOVIES!

Something for everyone on your **Holiday Gift** list!

BRING IN THIS AD & GET \$5 OFF ANY PURCHASE OF \$25 OR MORE

SPEND YOUR BLACK FRIDAY WITH AMOEBA!
Shop freshly priced vinyl saved up for the big day, sales, and hundreds of limited Record Store Day titles!

**Over 500,000 Records & CDs!
Posters & T-Shirts
DVDs & BLU-RAYS Galore!
Turntables & Audio Gear
Books & Magazines!**

*Coupon not valid with any other discount offers or coupons, or on Amoeba.com. Limit one coupon per transaction, per person, per day. Offer expires 12/10/15

FREE parking on-site or validated parking with purchase at arclight cinema.

AMOEBA MUSIC - HOLLYWOOD
6400 SUNSET BLVD at CAHUENGA - (323) 245-6400

AMOEBA.COM - Free shipping on music & movies, no minimum!



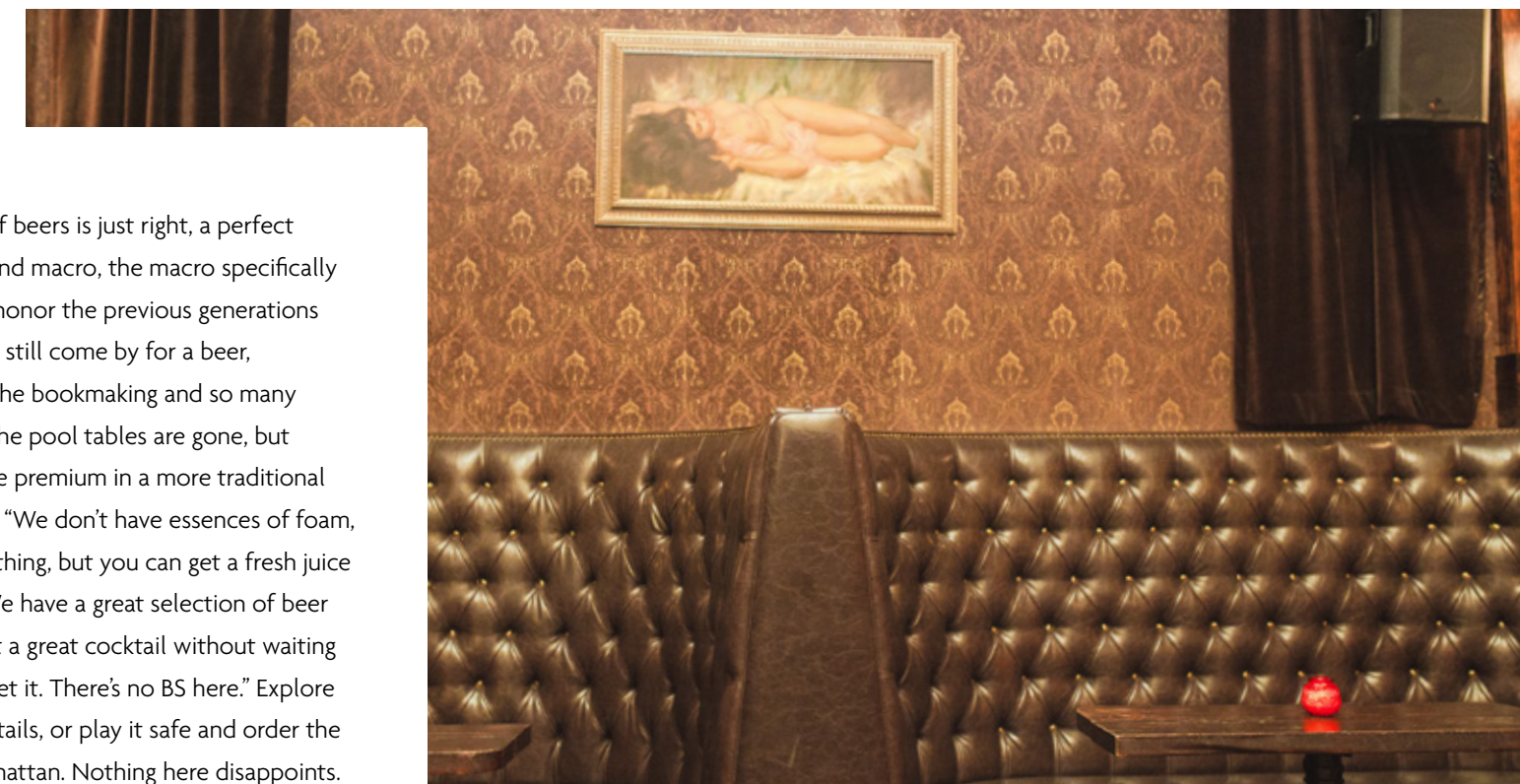
MONTY BAR

NOTHING HERE DISAPPOINTS

Written By Scott Meisse
Photographed By Oriana Koren

There's something special happening over in Downtown's City West neighborhood. In 2011, bar owner Rio Hackford opened up Monty Bar, a perfect example of what a bar restoration should be. Away from the heart of Downtown, Monty Bar exists on the fringe of the city, and its unassuming exterior only adds to the awe once you walk inside. A cavernous, hangar-like room greets you on entrance. Reminiscent of one of San Francisco's glorious, and meticulously vintage dance halls, Monty Bar looks every part the gothic-western-bordello you've never been to.

Built in 1910, the first strip bar in Los Angeles, the building has certainly seen its share of history, grit, and hard times. "Back in the mid-nineties, we came here to play pool. It was scary, totally insane back then. There were guys making book in the corner... it was completely down and dirty," Rio recalls. "Cops come in here now and high-five us." This is hardly Rio's first dance though, he has two bars in New Orleans, another up in San Francisco. "We've been open for four years, and because of where we're at, we've been able to do what we want to do here. It's been a slow build. We like under-the-radar joints, to have a bar we'd like to drink in, the progression has been awesome," Rio explains. "We kept that New Orleans mindset — a bar is a bar, not a Disneyland ride."



The selection of beers is just right, a perfect blend of craft and macro, the macro specifically kept on tap to honor the previous generations of regulars who still come by for a beer, albeit without the bookmaking and so many switchblades. The pool tables are gone, but the cocktails are premium in a more traditional manner as well, "We don't have essences of foam, mixology-type thing, but you can get a fresh juice drink quickly. We have a great selection of beer and you can get a great cocktail without waiting 45 minutes to get it. There's no BS here." Explore the house cocktails, or play it safe and order the top notch Manhattan. Nothing here disappoints.

On the same block as the newly minted Teragram Ballroom, Monty Bar and its neighbors are making this strip perhaps the coolest in all of LA. With skate shop ThrashGnar and art gallery Lethal Amounts next door, exciting stuff is happening here on the block. "Everyone has been so cool, we're all in cahoots," Corey Allen, the bar's manager says. In fact, Lethal Amounts has been taking over DJ sets, bringing a mid-eighties Deathrock scene on Fridays, and a Glam/New Wave set on Saturdays. Music scenes so integral to LA underground music scene, but that you don't see now anywhere in LA, especially with the legendary special guest DJs they procure for either night. "It's got the vibe of the old Scream (club) from the mid-eighties," Rio says. "It's gay, it's straight... it's a total mis-mash of bar. It welcomes everybody. That's what you want."

The Monty has its regulars, and its cool scenesters, but there's still plenty of room and always a cool vibe. Rio laughs, "There's not gonna be a line around the block, but there's gonna be some cool peeps here."

FIND THEM HERE:
1222 W 7th St.
montybar.com





OSSO

**DELICIOUSLY ON THE RIGHT
SIDE OF HISTORY**

*Written By Steve Day
Photographed By Caleb Thal*

“Restaurant owners are not cool,” grins Akira Akuto, one of the two chefs at Osso. “Let’s be clear about that – we’re not cool!” laughs Nick Montgomery, his longtime friend and the kitchen’s other half. Akuto just joined Montgomery, Ami Lourie, and the team in October and with twice the brain space now inhabiting Osso’s kitchen, the menu will inevitably evolve, though only slowly at first.

“We’ll keep testing stuff, tearing it apart on our end and then put it on the menu,” says Akuto. “We’re not gonna’ serve something that we’re not sure is as good as we’re capable of making it,” Montgomery adds, because “everything that is on the menu is a representation of ourselves and who we are.” Based on the fried-chicken, seared squid, and gnocchi – these are great men.

Their spacious, stripped-back interior is unique; capturing the subtleties of North Africa’s Bohemian & Mediterranean polish, without trespassing into the kitsch that so frequently dogs such an attempt. The team didn’t throw money at their space to create the relaxed and unassertive Arabian Nights atmosphere though. They came in and worked – morning until night – and made it what it is. Maybe that’s why the space feels authentic, and why their next iteration will follow the same initial contours.

Lourie, a partner at Osso, endeavors for perfection, but understands it is unattainable,



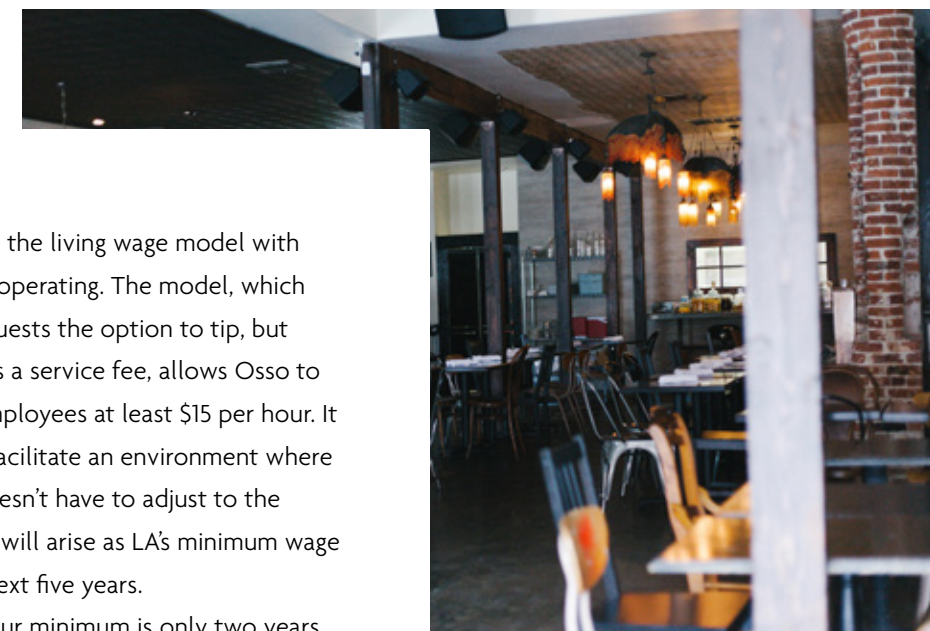
especially given the living wage model with which they are operating. The model, which does not give guests the option to tip, but instead includes a service fee, allows Osso to pay all of its employees at least \$15 per hour. It is intended to facilitate an environment where the business doesn’t have to adjust to the difficulties that will arise as LA’s minimum wage rises over the next five years.

A \$13 per hour minimum is only two years away, and within the existing economic and culinary climate there are very few, if any, traditional restaurant models that can possibly survive far beyond it. Osso’s model provides a platform where they can remain profitable – though perhaps only minimally so – throughout the changes.

There is so much liability in the restaurant industry though. Many owners are waiting, unsure of what move, if any, to make. “We had the luxury of making a choice,” says Lourie, though the team had already decided on a living wage before Mayor Garcetti signed the wage ordinance in June. “It’s an opportunity to do something we already felt was right,” says Montgomery. “We’re proud to be on what we think is the right side of history,” Lourie agrees. “[The wage rise] is a good thing, so let’s figure out how to make it work rather than figure out how to get around it when it comes.”

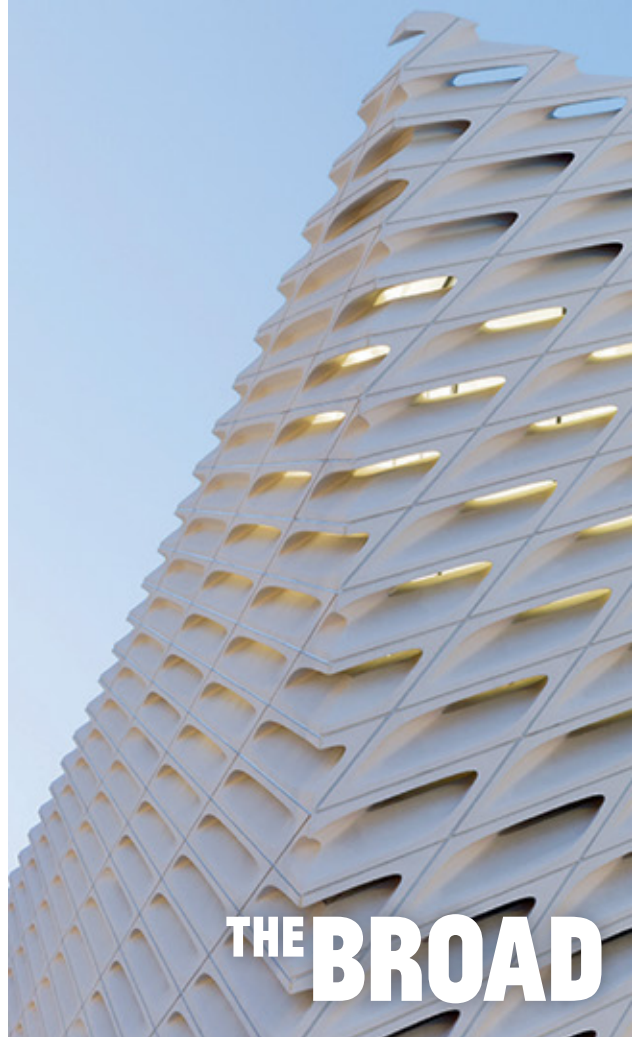
Restaurants don’t make money – they create culture. They simply don’t have capital leverage that is comparable to hotels and bigger businesses, but by the time the minimum wage is raised to \$15/hour by 2020, Osso will have already figured out how to operate there and be poised to take advantage of the changing climate.

FIND THEM HERE:
901 E 1st St.
ossodtla.com



**L.A.’S NEW
CONTEMPORARY
ART MUSEUM**
**FREE GENERAL ADMISSION
NOW OPEN IN DOWNTOWN L.A.**

**RESERVE
ADVANCE FREE
TICKETS FOR
JAN/FEB AT
THEBROAD.ORG**



THE BROAD



ANDREW BAIN

THE LA PHIL SENSATION TALKS LIFE DOWNTOWN

Written By Alix Fournier
Photographed By Christian Thomas

At 37, Andrew Bain has traveled the world as a professional French Horn player since embarking at 21. He's performed with the best orchestras in Australia, where he's from, to Germany. As the Principal Horn of the Los Angeles Philharmonic, and a Colburn Conservatory instructor, Andrew treks to Bunker Hill from his home in Little Tokyo, appreciating the proximity. He's lived in Downtown since appointed by Gustavo Dudamel four years ago, the perfect time to experience the meteoric rise of business and culture here. It seems fitting that Andrew is shaping the culture of Downtown while broadening the exposure of a little known or appreciated instrument like the Horn.

As a horn player in the Melbourne Orchestra, he considered Los Angeles a premium destination. With a wry, self-effacing smile, he says, "My dream job was the Melbourne Symphony and I got that in 2009. Then after a couple of years, I started to think of my next challenge." The Phil had an opening for some time and the film industry has unique opportunities for a horn player. With one of his many affable pauses, he says he really didn't think he'd get the job. But he did. So Andrew and his new bride relocated to Downtown, eventually settling on a Little Tokyo spot. Both he and his wife

walk to work and clearly enjoy what the many establishments close to home have to offer. He's witnessed the explosion of arts across Downtown, most recently, The Broad Museum opening directly across the street from both gigs. Watching the enormous lines for the new museum through the front doors of Colburn while snaking through the bustling scene of children from all over the city congregating for their Community School classes makes him beam. He marvels at the change. "When my wife and I first came out, you could shoot a canon down the sidewalks and not hit anybody."

When he's not busy as a critically acclaimed horn player for the Phil, traveling the world playing and recording, or teaching, he and his wife enjoy a bite out at Justice Urban Tavern, a drink at ever the intriguing Edison, or the lush and furry hang at Wine Bar C. Like most Downtowners, he seems to relish the benefits of another ambitious food or beverage project emerging from this rapid growth, "It seems like every time you leave the house, a new place is opening up. It's amazing!"

Andrew acted as a co-host to the recent gathering of the International Horn Society based at Colburn this past August. He says he felt a sense of responsibility to the city and musicians to showcase Downtown and promote the important role horn plays in film, thus inextricably linked to the city. There's modest amazement in the reminiscing of over one thousand horn players he invited from around the world who have played on film in the last 20 years. Hence, the theme, "Then and Now," backdropped by Downtown, was a synchronous moment, befitting a renewed vibrancy for the city and the instrument.

SEE HIM HERE:
111 S Grand Ave.
laphil.com





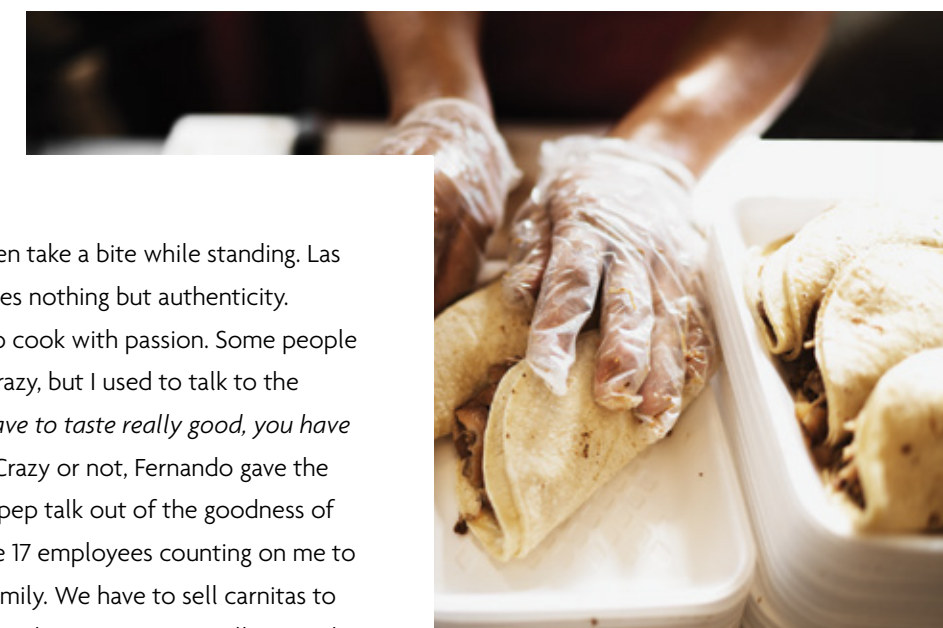
LAS MORELIANAS

**YOU HAD US AT
FREE SAMPLE**

*Written By Janica de Guzman
Photographed By Kort Havens & Logan Havens*

Shards of pork leap into the air as a butcher knife strikes into its tender flesh. Rapid words in Spanish volley between the customer, cashier, and cook signaling latex covered hands to grab fistfuls of steaming carnitas, then folded into warm tortillas. For many, there may be uncertainty within this sight, but those who seek out these glorious tacos know exactly what they're getting their hungry little hands on.

Since 2008, Las Morelianas has been Grand Central Market's prized carnitas shop serving up mounds of tender meats braised within their own savory juices. Through savings and hard work, Fernando Villagomez, his mother, and brother had introduced their traditional Michoacán carnitas to the market. "It wasn't easy - the three of us started cooking at 5am, serve at 9am, go home at 7pm and start all over again." Every day large vats of meats are slow cooked for 4 hours or until the meat begins involuntarily undressing the bones. It's then taken to the butcher block and chopped up into tiny shredded pieces. Try their most popular item, Carnitas Mixta. Every part of the pork (head, nose, skin, all of those tasty bits people don't talk about) is chopped up and mixed together. In true Mexican style, free tacos are handed out to anyone who passes by — squeeze a little lime juice, sprinkle with onions



and cilantro, then take a bite while standing. Las Morelianas serves nothing but authenticity. "You have to cook with passion. Some people thought I was crazy, but I used to talk to the carnitas, 'you have to taste really good, you have to be perfect.'" Crazy or not, Fernando gave the carnitas a little pep talk out of the goodness of his heart, "I have 17 employees counting on me to support their family. We have to sell carnitas to survive." With the determination to sell tacos, the kitchen is chaotic, working like clockwork to feed the lunchtime rush. But between every guillotine chop to the pig's head or claw-like vise grip to shredded meat are smiles, jokes, playful teasing, and the occasional flirt. The employees of Las Morelianas express genuine happiness that can be tasted in their food.

Fernando and his staff have embraced the recent change at Grand Central Market, "I don't know what the market did but it's good!" They sell out of carnitas everyday, never stuck with leftovers. "I learned that in Los Angeles, people want to try authentic things, they are not afraid to try us." This past year Fernando had also opened up his second restaurant within the market, La Tostaderia, an authentic Mexican ceviché shop just beside Belcampo Meat Company. Here he introduces Mexican seafood dishes to health conscious patrons.

The next time you wander through the market's maze, stop by Las Morelianas, grab a free taco, taste the glory, and thank Fernando. He's a good man and he's here to stay.

FIND THEM HERE:
317 S Broadway
(213) 725-0848

AND WATCH THE FEATURETTE:
ladowntowner.com/las-morelianas



Veranda
SUNDAY BRUNCH
at
Hotel Figueroa
10 am - 2:30 pm

Final Brunch at Hotel Figueroa until Reopening Summer 2016

Live Music
Bottomless Mimosas
&
Bloody Marys

\$35.00 per person
tax & gratuity not included

939 S. Figueroa Street
Los Angeles, CA 90015

213-627-8971
hotelfigueroa.com

f t i

DRINK



A MONTY BAR

1222 W 7th St.
montybar.com

B IL CAFFÉ

855 S Broadway
(213) 612-0331

EAT



C OSSO

901 E 1st St.
ossodtla.com

D LAS MORELIANAS

317 S Broadway
(213) 725-0848

E PIZZANISTA!

2019 E 7th St.
pizzanista.com

MOVE



F ANDREW BAIN

111 S Grand Ave.
laphil.com

G FORMERLY YES

954 S Broadway
formerlyyes.com



CITY STREETS

FREEWAYS

LA RIVER

*MAP SIMPLIFIED & NOT TO SCALE

DOWNTOWN FAVORITES

1 BARCITO
403 W 12th St. — barcitolacoffee.com
Argentinian inspired tapas to make you drool and drinks to make you slur. Try the homemade empanadas or grilled octopus, sometimes it's a shame that tapas are meant for sharing.

2 ENDORFFINE COFFEE
727 N Broadway Ste. 127 — endorffine.coffee
A sleek and sterile coffee shop that makes no mistakes in a proper pour. Each drink is carefully measured for a calculated boost of caffeine. Many opt for the cold brew or a plum whiskey latte.

3 BOOMTOWN BREWERY
700 Jackson St. — boomtownbrew.com
Just a few good men brewing damn good beer, the Boomtown crew opens its 3,000 square foot taproom for downtowners to hang and drink. It's BYOF because drunk eating just tastes better.

4 BURGERLORDS
943 N Broadway — burgerlords.com
Sometimes a simple burger is all one needs. The newest burger joint to hit Chinatown, serving up juicy meat and veggie patties sandwiched between toasted buns. Get extra napkins, it will get messy.

5 JJ SANDWICH SHOP
119 E 6th St. — (213) 625-2363
A mom n pop sandwich shop serving fresh and hearty sandwiches that's never priced over \$7. Order a grilled chicken pesto or veggie panini — become a regular and get free fruit!

6 B.S. TAQUERIA
514 W 7th St. — bstaqueria.com
An incredible interior that is bettered only by the exquisite and innovative menu. With lengua tacos, loaded bean dip, and tres leches cake full of flavor — there's no BS here.

7 THRASHGNAR
1228 W 7th St. — thrashgnar.com
A real skater's gem just west of the 110. Skater-owned, supported by the local scene, involved in the community and the only spot to hang out and play some Nintendo.

8 FARAGO
224 W 8th St. — farago.xyz
An unassuming and intriguing micro gallery, Farago's three adjacent, white-walled rooms are a beacon of minimalism amidst the crowded storefronts.

9 GOODBARBERS
215 W 6th St. #11 — (775) 223-8145
Fresh fades, tight trims, dope dudes, good vibes. A diminutive space with an exceptional reputation - better book ahead, the boys are busy!



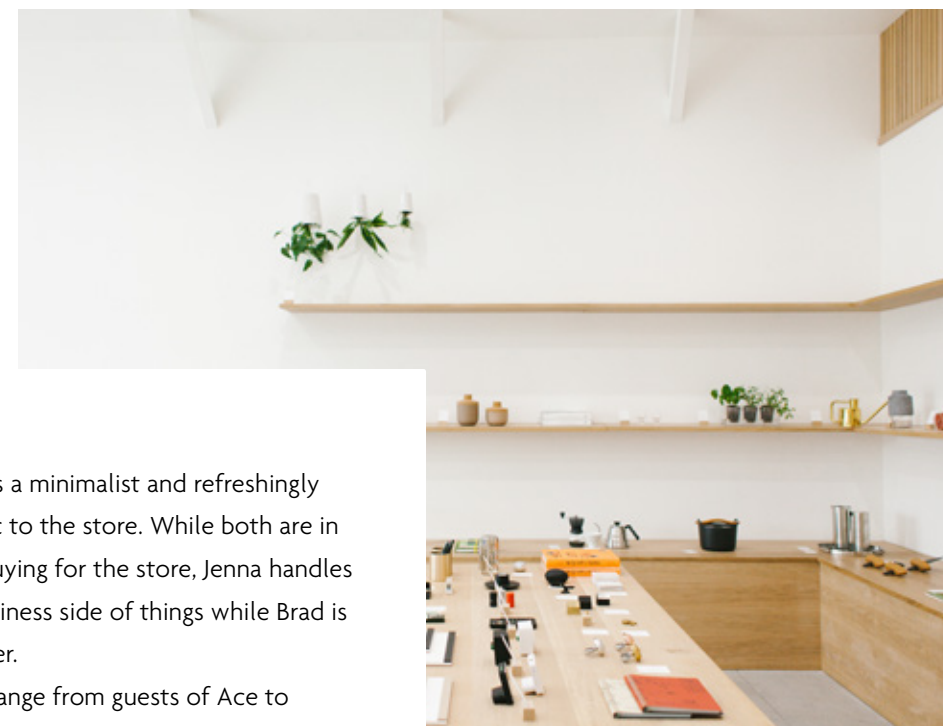
FORMERLY YES

GET READY TO DE-CLUTTER

Written By Janet Sung
Photographed By Caleb Thal

About a block south of Ace Hotel is Downtown's newest neighbor — the carefully curated gift and home goods shop known as Formerly Yes. Appropriately nicknamed "a store for people who want to buy less, but better," it's the Historic Core's newest retail resident and boasts clean, beautiful displays that feature its chic, modern merchandise. Behind the business is husband-wife duo Brad and Jenna Holdgrafer. After a short stint of living on a sailboat, the two decided to open up a boutique that revolved around essentialism, as a means to encourage a (literal) lifestyle of less being more.

"With no building directly in front of us, this space brings in a ton of natural light," says Jenna about how they chose the location for the store. After having looked at the Arts District, the couple decided on Broadway, known for its history and walk-ability to different areas. Jenna's retail background combined with Brad's eye

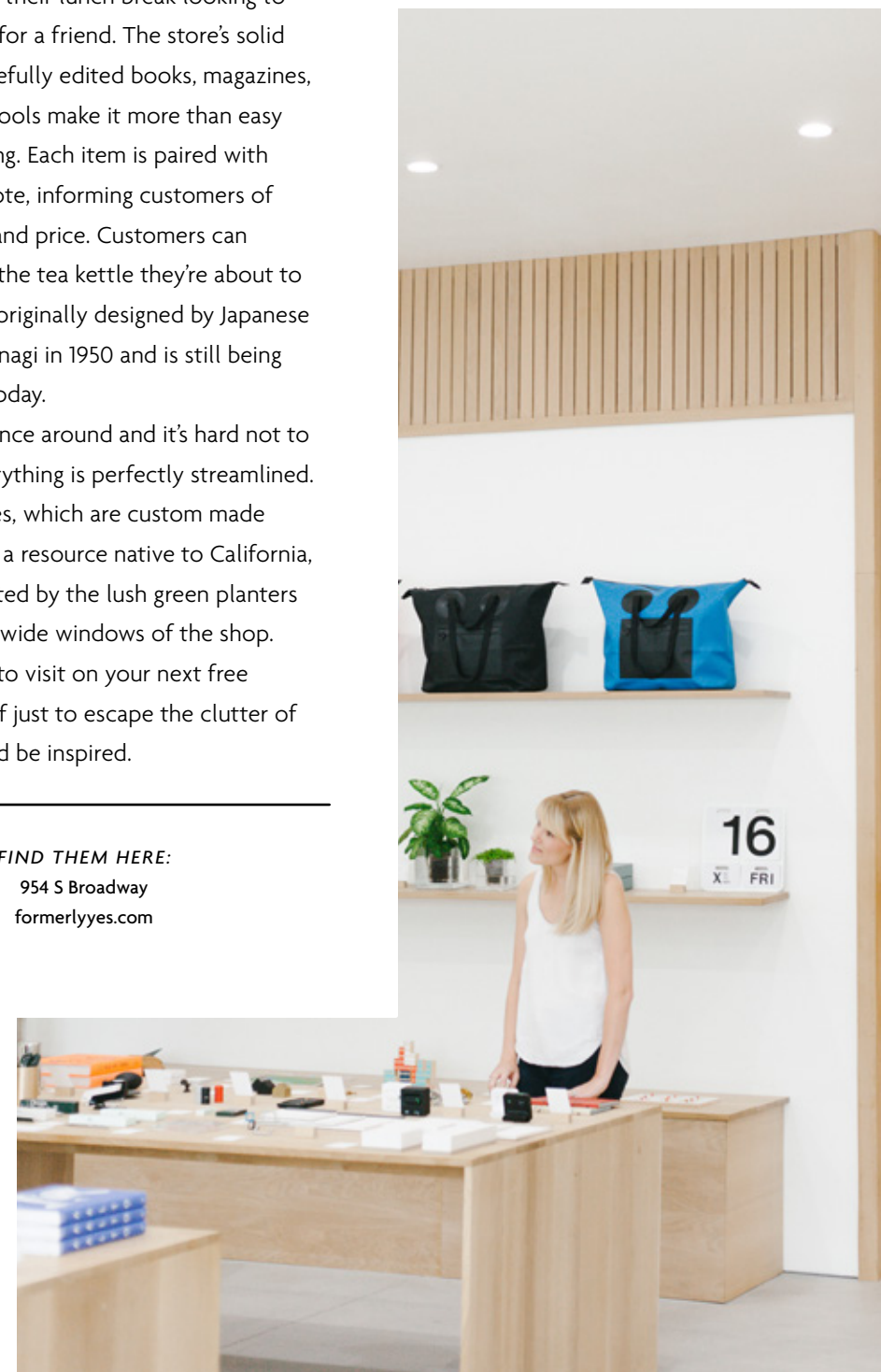


for design brings a minimalist and refreshingly simple aesthetic to the store. While both are in charge of the buying for the store, Jenna handles more of the business side of things while Brad is the merchandiser.

Customers range from guests of Ace to those simply on their lunch break looking to buy a quick gift for a friend. The store's solid selection of carefully edited books, magazines, and stationery tools make it more than easy to find something. Each item is paired with a clean white note, informing customers of its background and price. Customers can appreciate that the tea kettle they're about to take home was originally designed by Japanese designer Sori Yanagi in 1950 and is still being manufactured today.

Take one glance around and it's hard not to notice how everything is perfectly streamlined. The store's tables, which are custom made from white oak, a resource native to California, are complemented by the lush green planters framing the big, wide windows of the shop. Make it a point to visit on your next free weekend, even if just to escape the clutter of everyday life and be inspired.

FIND THEM HERE:
954 S Broadway
formerlyyes.com



Downtown Plastic Surgeon, Uptown Results.

Board-certified and Fellowship trained

Specializes in cosmetic surgery of the face, body and breast. Features non-invasive cosmetic procedures including injectables, laser and coolsculpting.

1245 Wilshire Blvd. Suite 601
Los Angeles 90017
213-250-1300
www.drkeagle.com



DR. JENNIFER KEAGLE
Aesthetic Surgery in Downtown Los Angeles





IL CAFFÉ

SWEDISH INVASION

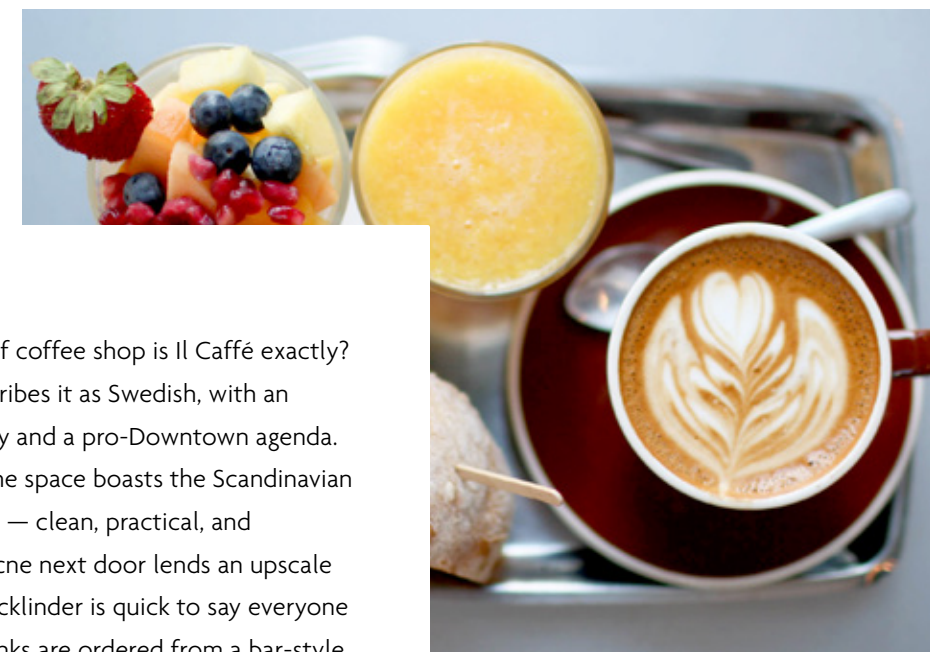
Written By Rayna Jensen
Photographed By Samantha Romero

Downtown is rapidly rebuilding itself, with new businesses falling into its gaps like Tetris pieces. Il Caffé, which moved into the Eastern Columbia Building almost two years ago, has been one of the many bricks that's helped the Broadway district start to cling back together again, in large part because it's not like anything else Downtown already has.

"Everyone in Los Angeles is making good coffee," says Michael Backlinder, the co-owner of the Swedish microchain. "So are we. But we're a neighborhood place. We want this to feel like an extended living room."

The crowd Il Caffé draws is largely regulars: people going into work, coming to study, stopping on their way home. European tourists often seek out Il Caffé too, remarking how much the shop feels like home.

This location in particular (the first in the states, with just a handful more in Stockholm) is the effort of friends — the shop shares a space with Swedish brand Acne Studios, which is the company's largest stateside location. Backlinder and business partner, Magnus Jöksson, are friends with Acne's founders, and moving into the same space felt like the right fit. Il Caffé lends Acne a sense of openness and movement, and a respite for the brand's cult followers who have made the pilgrimage to Downtown.



But what kind of coffee shop is Il Caffé exactly? Backlinder describes it as Swedish, with an Italian sensibility and a pro-Downtown agenda. Aesthetically, the space boasts the Scandinavian brand of simple — clean, practical, and comfortable. Acne next door lends an upscale vibe, though Backlinder is quick to say everyone is welcome. Drinks are ordered from a bar-style open counter, a more human alternative to the standard cattle-call coffee shop lines.

"We want people to hang out, to have a place to meet and talk," Backlinder says. It's an old-town mentality for a big, changing city, but the way he sees it, when a place welcomes you, the least you can do is to give something back.

Virtually everything comes from Downtown merchants — the coffee is roasted at the nearby Stumptown, Bread Lounge supplies the loaves for the paninis, and the raw juice is locally pressed. The already-famous cinnamon and cardamom buns are homemade by a local (secret) pastry wizard. Mornings, the shop does a \$10 breakfast special, which includes a three-item combination of either coffee, orange juice, fruit, a breakfast Panini, or a pastry, which could possibly be the best easy breakfast around. There's nothing self-conscious or contrived about the menu, just good food and good coffee, and a nice place to enjoy it all.

"Downtown just felt like the right place for this," Backlinder says. "We felt like we could achieve something here."

FIND THEM HERE:
855 S Broadway
(213) 612-0331

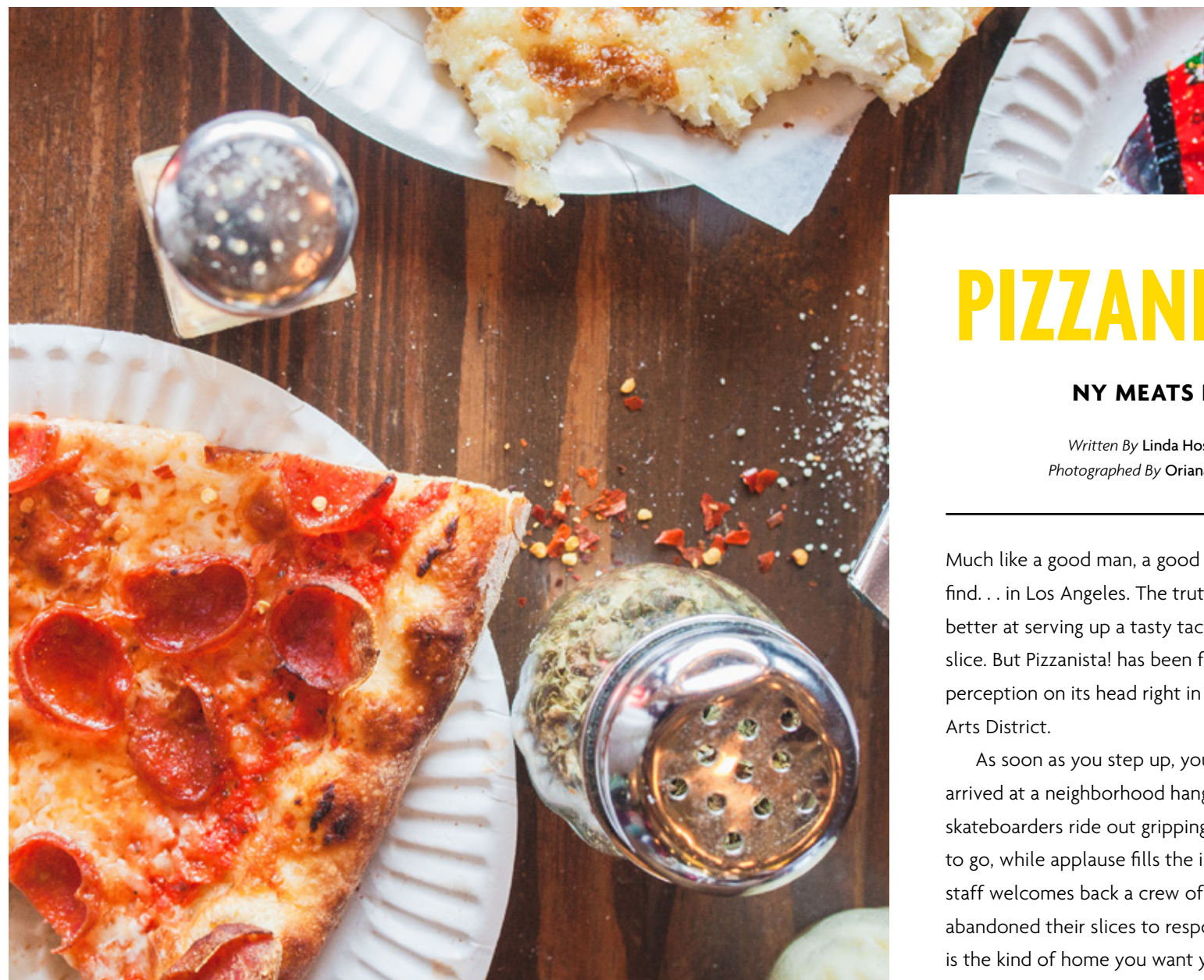


JALFARO DESIGN STUDIO

Interior Design
& Home Store
650 S. Spring St. #R2

FOR MORE INFORMATION:
jalfaro411@yahoo.com
213.840.2895





PIZZANISTA!

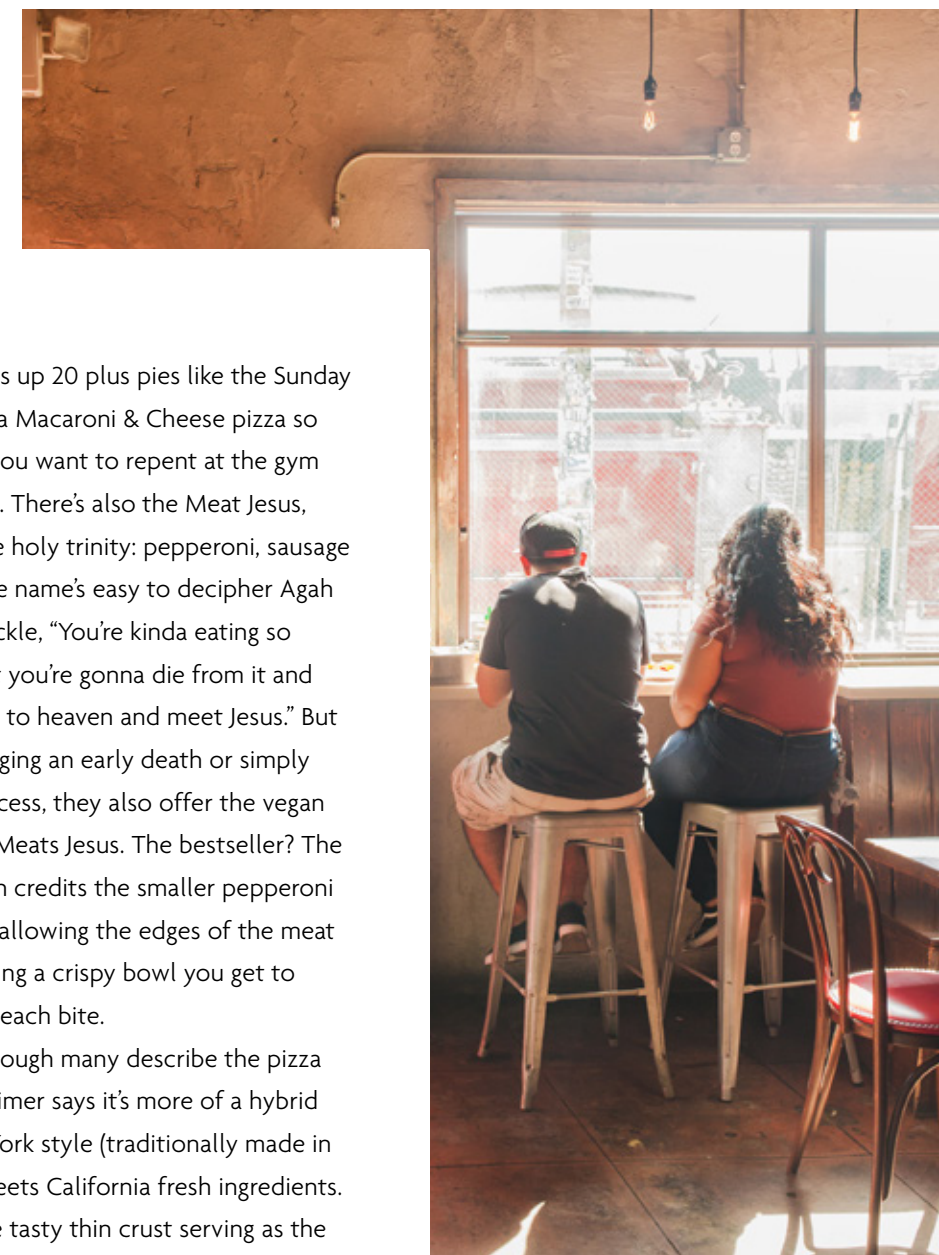
NY MEATS LA

Written By Linda Hosmer
Photographed By Oriana Koren

Much like a good man, a good slice is hard to find. . . in Los Angeles. The truth is L.A.'s just better at serving up a tasty taco than a solid slice. But Pizzanista! has been flipping that perception on its head right in the thick of the Arts District.

As soon as you step up, you know you've arrived at a neighborhood hang. A group of skateboarders ride out gripping a box of pizza to go, while applause fills the inside as the staff welcomes back a crew of firefighters who abandoned their slices to respond to a call. This is the kind of home you want your pizza to live in and the kind of vibe that somehow makes your pizza taste better.

Pizzanista!'s owners are an unconventional duo with a rebellious streak. Salman Agah is a legendary professional skateboarder with his own signature Vans and a Skater of the Year title casually stuffed in his back pocket. His partner is Price Latimer, a professional art consultant, whose creative eye drives Pizzanista!'s faithful following. Latimer says, "We just wanted to create an environment in which we would want to hang out in and where our friends would want to hang out. We make the food that we want to eat."

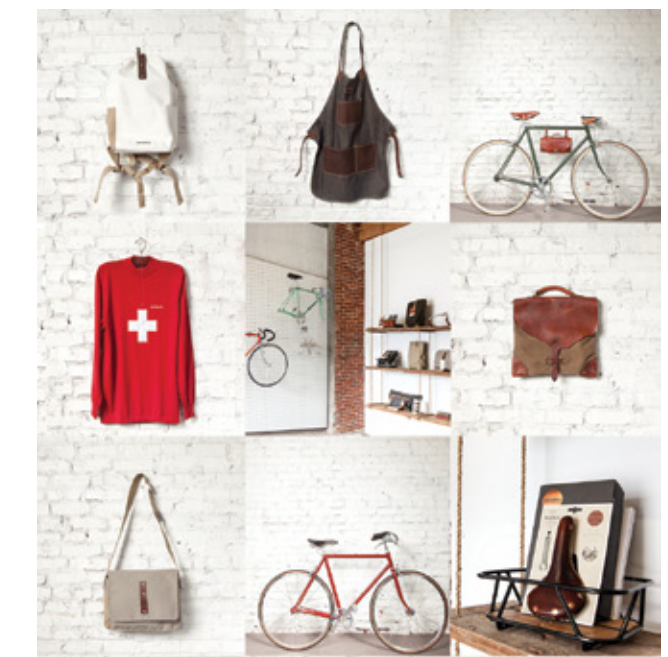


Pizzanista! offers up 20 plus pies like the Sunday Only Special – a Macaroni & Cheese pizza so good it makes you want to repent at the gym for days on end. There's also the Meat Jesus, packed with the holy trinity: pepperoni, sausage AND bacon. The name's easy to decipher Agah says with a chuckle, "You're kinda eating so much meat that you're gonna die from it and you're gonna go to heaven and meet Jesus." But if you're not digging an early death or simply reject meaty excess, they also offer the vegan version: Seitan Meats Jesus. The bestseller? The pepperoni. Agah credits the smaller pepperoni slices they use, allowing the edges of the meat to curl up forming a crispy bowl you get to break into with each bite.

And even though many describe the pizza as NY style, Latimer says it's more of a hybrid she calls New York style (traditionally made in a deck oven) meets California fresh ingredients. Then there's the tasty thin crust serving as the perfect stage for their fresh toppings. "We use a 200-year-old sourdough culture from Ischia, a volcanic island off the coast of Naples," says Latimer. This flavor profile sets them apart. Well that and the fact that everything is made by hand, in-house, every day.

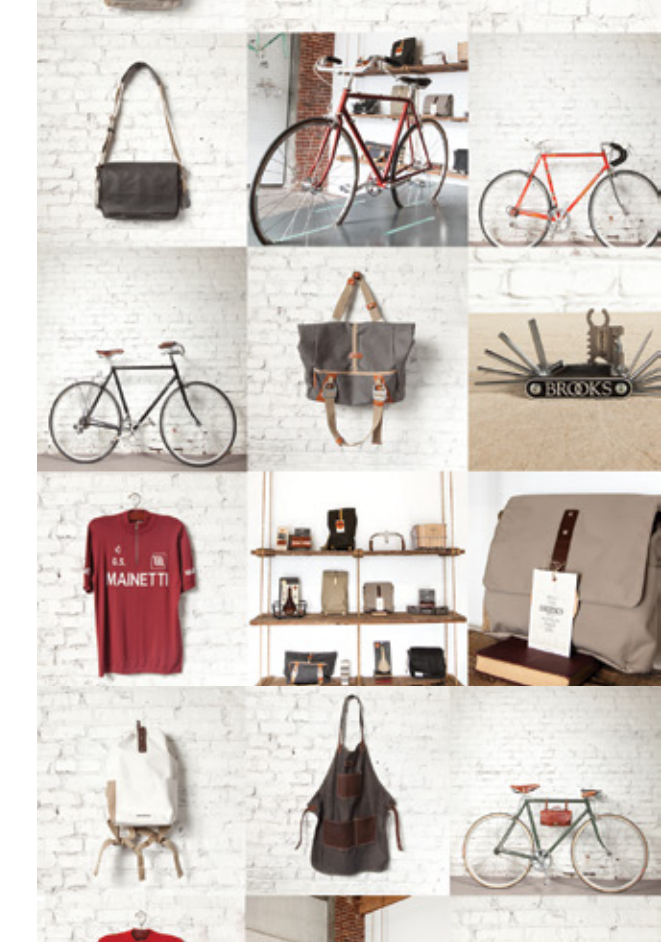
So if you're in need of a no-frills, chill place to grab a slice, stop in or simply pick up a couple of cold, day old pizza for a buck. . . yeah they do that.

FIND THEM HERE:
2019 E 7th St.
pizzanista.com



ROTELLICYCLERY.COM
1133 E 5TH ST | DTLA ARTS DISTRICT
213.621.7922

BIKES | COMMUNITY | STUMPTOWN COFFEE
WORKSHOPS | EVENTS | REPAIRS





PRISM DJs

LADIES WHO SCRATCH

Written By Jessie Schiewe
Photographed By Eric Cacioppo

It's lunchtime at Wurstküche and the German eatery is packed with diners. At the bar, wearing a black and white striped dress, sits Tessa Young, one of the restaurant chain's first in-house DJs. In fact, adding live music in 2010 was not only a first for Wurstküche, but it was a first for Young, a nascent DJ when she started. "This was the greatest stepping stone I've ever had," she says before taking a sip of her craft beer. "[Wurstküche] took a chance on me and without [them], I never would have got my start as a DJ."

For her first year as a DJ, Young juggled her days working at a law firm in the Wells Fargo building on Grand Avenue and her nights DJ-ing at Wurstküche. It was a hectic schedule ("I was paying my dues," she says) that ultimately resulted in her quitting her job as a paralegal to pursue her music career full-time.

In the years since, Young has become a well-known DJ around town, specializing in a range of genres, but especially in indie dance and remixed classics. But as her name has grown, so, too, has her workload, which is partly why she started her own booking agency in April of this year. The boutique agency, called Prism DJs, consists solely of female DJs and, as Young says, is for "places and people who want female DJs but don't know where to find them."

Prism, which currently has ten DJs on its roster, including KCRW DJ Marion Hodges, stands out from other booking agencies in the city because of its heavy female focus. Her goal is for female DJs to be seen not as sexual objects that play music, but as experienced DJs who are just as skilled and capable as their male counterparts. As a female DJ herself, Young says she feels passionate about helping other females book jobs and navigate the traditionally male-dominated field. "Women make up less than ten percent of the DJ market, so males are taking 90 percent of that market," she says. "I'm no feminist, but I think that there should be some equality here and if I can push that percentage up a little bit, I would be so happy."

FIND THEM HERE:
prismdjs.com



MATTHEW BARNEY RIVER OF FUNDAMENT

THE GEFFEN CONTEMPORARY AT MOCA | SEPTEMBER 13, 2015–JANUARY 18, 2016



THE MUSEUM OF CONTEMPORARY ART

MATTHEW BARNEY: *RIVER OF FUNDAMENT* IS ORGANIZED BY HAUS DER KUNST, MUNICH IN COLLABORATION WITH THE MUSEUM OF OLD AND NEW ART (MONA), TASMANIA AND CURATED BY OKWUI ENWEZOR. THE LOS ANGELES PRESENTATION IS COORDINATED BY MOCA ASSISTANT CURATOR LANKA TATTERSALL.

THE EXHIBITION WAS REALIZED BY MOCA IN COLLABORATION WITH LAURENZ FOUNDATION, SCHAULAGER, BASEL. LAURENZ FOUNDATION **SCHAULAGER**

LEAD SUPPORT IS PROVIDED BY STEVEN & ALEXANDRA COHEN FOUNDATION AND GLADSTONE GALLERY.

MAJOR SUPPORT IS PROVIDED BY SADIE COLES HQ, LONDON, MARK FLETCHER AND TOBIAS MEYER, GLENSTONE FOUNDATION, AND REGEN PROJECTS, LOS ANGELES.

ADDITIONAL SUPPORT IS PROVIDED BY CINDY AND HOWARD RACHOFSKY AND C. RICHARD AND PAMELA KRAMLICH.

IN-KIND MEDIA SUPPORT IS PROVIDED BY **KCET 130** **KCRW** *Los Angeles*

MATTHEW BARNEY, *SHADUF* (DETAIL), 2014, CAST BRASS, 144 X 120 X 180 IN., COURTESY OF THE ARTIST AND GLADSTONE GALLERY, NEW YORK AND BRUSSELS, INSTALLATION VIEW OF *MATTHEW BARNEY: RIVER OF FUNDAMENT* AT HAUS DER KUNST, 2014, PHOTO BY MAXIMILIAN GEUTER



Historically Industrial. Repurposed.



True Creative Office & Retail Available.

- + Work Underway
- + Garden/Courtyards Open to the LA River
- + Custom Finishes by RAC Design Build
- + On-Site Parking
- + Opening Soon: Brooklyn-based Media Firm **Picture Farm**



REFERENCE IMAGE / NEARBY PROJECT BY SAME OWNER

Available Space.
18,200 Square Feet
of Creative Office or Retail

INDUSTRY
 INDUSTRY PARTNERS
 213 943 4677
 INFO@INDUSTRYPARTNERS.COM
 INDUSTRYPARTNERS.COM
 CARLE PIEROSE
 BRYAN CARNES

DOWNTOWN EVENT CALENDAR NOVEMBER 2015

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>1 COMIKAZE EXPO L.A. Convention Center 1201 S Figueroa St. 10AM – 4PM Stan Lee’s epic pop culture convention culminates with more costumes, comradery and chaos!</p>	<p>2 DÍA DE LOS MUERTOS ALTARS + ART Grand Park 200 N Grand Ave. ALL DAY The final day to see more than 40 altars and art installations in honor of Dia de los Muertos.</p>	<p>3 JOSHUA BELL IN RECITAL Walt Disney Concert Hall 111 S Grand Ave. 8PM Colburn’s celebrity series includes violin recitals of Vitali, Beethoven, Franck & Sarasate.</p>	<p>4 WHOLE FOODS MARKET GRAND OPENING 770 S Grand Ave. 9AM Be among the first to experience the new Whole Foods Market store at the traditional “bread breaking” ceremony!</p>	<p>5 DAVID BERKELEY The Last Bookstore 453 S Spring St. 7:30PM Berkeley reads from his recent Novella, The Free Brontosaurus, and accompanies the reading with sounds from the album.</p>	<p>6 TEASE, IF YOU PLEASE Globe Theatre 740 S Broadway 8:45PM Miss Donna Hood’s bi-weekly Burlesque show celebrates its 2-year anniversary with a special celebration and theatre performance.</p>	<p>7 THREE ACTS, TWO DANCERS, ONE RADIO HOST Theatre at Ace Hotel 929 S Broadway 10PM KCRW’s Ira Glass joins forces with Monica Bill Barnes & Anna Bass, to combine two art forms that, as Ira puts it, “have no business being together – dance and radio.”</p>
<p>8 SUNDAY BLOODY SUNDAY La Cita Bar 336 S Hill St. 2 – 9PM If you want something done right, do it yo’self – “Build your own bloody mary” bar & michelada station on El Patio.</p>	<p>9 MUSTACHE MONDAYS La Cita Bar 336 S Hill St. 9PM – 2AM Cheap Drinks, music from Josh Peace & Total Freedom, and a special weekly guest.</p>	<p>10 PEN PARENTIS WEST The Last Bookstore 453 S Spring St. 8:30PM Join the literary salon, discussing the triumphs and challenges of writing and parenting.</p>	<p>11 LOW END THEORY The Airliner 2419 N Broadway 9:30PM – 1AM Weekly experimental hip hop and electronic music. Bring ear plugs.</p>	<p>12 500 DAYS OF SUMMER California Plaza Watercourt 350 S Grand Ave. 6 – 10PM Get to the Plaza really early for this Grand Performances special event, or you’ll be feeling like Joseph Gordon-Levitt before he met Autumn.</p>	<p>13 YO LA TENGO Theatre at Ace Hotel 929 S Broadway 8PM Fourteen albums and three decades later, Jersey’s favorite indie band are still going!</p>	<p>14 CALIFORNIA MADE: A HOLIDAY MARKET 453 S Spring St. / 8th Floor 11AM – 4PM Shop the amazing lineup, which includes Paper Pastries, Le Petit Elephant, Homako, Matchbox Kitchen, and Paper & Type!</p>
<p>15 L.A. OPERA: MOBY DICK Dorothy Chandler Pavilion 135 N Grand Ave. 2PM L.A. Opera presents an operatic version of Herman Melville’s classic nautical adventure.</p>	<p>16 GYPSY JAZZ MONDAY Eat. Drink. Americano 923 E 3rd St. 8:30PM Gypsy and roots jazz with The Vignes Rooftop Revival.</p>	<p>17 CORROSION OF CONFORMITY Teragram Ballroom 1234 W 7th St. 8PM Pepper Keenan, Mike Dean, Reed Mullin and Woody Weatherman reunite for their first tour together since 2006.</p>	<p>18 MICHAEL PISARO: FOGS, MISTS Redcat 631 W 2nd St. 8:30PM Like many a great piece of music, this work is about coaxing the listener to hear and see the world a bit differently when one next steps outside.</p>	<p>19 GAME NIGHT Grand Central Market 317 Broadway 6 – 9PM Ping-Pong, Cornhole, Jenga, Uno, Cards Against Humanity, and Scrabble amidst the delicious array of eats and drinks.</p>	<p>20 ILUNCHTIME! YOGA Grand Park 200 N Grand Ave. 12:15 – 1PM Free yoga along with concerts, lunch trucks and other activities, all designed to relax, rejuvenate and reenergize.</p>	<p>21 HUGHES ESTATE SALES 458 S Alameda St. 10AM – 4PM Add some pre-loved finds to your home. Shop vintage collectibles, furniture and cars all weekend.</p>
<p>22 JACO: FILM PREMIERE & CONCERT Theatre at Ace Hotel 929 S Broadway 7PM The world premiere of JACO — the Jaco Pastorius documentary presented by Robert Trujillo of Metallica, with an accompanying red carpet party and concert.</p>	<p>23 MONDAY MAYHEM GAME NIGHT Angel City Brewery 216 S Alameda St. 7 – 9PM 15+ Board Games, 8+ Beers on Tap, 3-Round Cornhole Tournament and 1 Geeky Host.</p>	<p>24 THE MAKERS Seven Grand 515 W 7th St. 10PM Smooth, improvised jazz and even smoother whiskey, upstairs.</p>	<p>25 HAPPY HOUR Tony’s Saloon 2017 E 7th St. 5 – 8PM \$5 well drinks, \$4 draft beers, dope Arts District location – say no more.</p>	<p>26 TURKEY TROT LA Grand Park 200 N Grand Ave. 8AM Take a little trot around some of DTLA’s more northern and civic reaches with a Thanksgiving holiday 5K or 10K!</p>	<p>27 BOOMTOWN FRIDAYS Boomtown Brewery 700 Jackson St. 6PM – 2AM The Arts District brewery opens their amazing warehouse space to the public for \$5 beers, rotating food trucks, and local DJs every Friday!</p>	<p>28 ONEOHTRIX POINT NEVER The Regent Theatre 448 S Main St. 8PM Daniel Lopatin tours new record Garden of Deleete, which was just released this month.</p>
<p>29 NBA DOUBLE-HEADER Staples Center 1111 S Figueroa St. 12:30 & 6:30PM The Clippers play host to the T’Wolves during the matinee, before The Lakers and Pacers go head-to-head in the evening game.</p>	<p>30 NICOLA COSTANTINO – LA ARTEFACTA Redcat 631 W 2nd St. 8:30PM One of Argentina’s most provocative and fascinating artists, uses her own image/body, organic material, and almost sacred icons.</p>	<p>1 THE BRIAN SWARTZ QUARTET Perch 448 S. Hill St. 7 – 10PM Oh, to be listening to music above the rooftops, and among the stars.</p>	<p>2 PLAN CHECK HAPPY HOUR Plan Check DTLA 1111 Wilshire Blvd. 4 – 7PM \$2 Off Draft & Wells, \$4 House Wine, \$6 Old Fashioned, \$6 Tropical Daisy to complement their innovative food menu.</p>	<p>3 THE DANDY WARHOLS Teragram Ballroom 1234 W 7th St. 8PM SICK! Catch the crew Thurs, Fri & Sat night at their back-to-back-to-back DTLA shows.</p>	<p>4 CUMBIA PSICDÉLICA CABARET Eastside Luv 1835 E 1st St. 8PM – 2AM You better arrive early, so as not to miss the incredible festivities! Ladies to the front of the line please, gents.</p>	<p>5 LOVE ACTUALLY Electric Dusk Drive-In 1000 San Julian St. 5PM Because it’s almost Christmas!!!</p>



VIEW OUR FULL CALENDAR AT
LADOWNTOWNER.COM/CALENDAR

788 S. Grand Ave • 213.873.4745



wfmdtla



wfmlosangeles



wfmdtla



OPENING NOVEMBER 4TH at 9AM

PARKING SPOTS
170



outdoor seating

RESTAURANT+BAR



COFFEE BAR



100 EXCLUSIVE PRODUCTS



LOCATED ON
EIGHTH & GRAND

DTLA

STORE HOURS: 7AM TO 10PM