

# DOWNTOWNER

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

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## THE SPRINGS

Your one-stop shop for all things health and wellness, Downtown's urban oasis stands with arms wide open and cold-pressed juice to soothe the sun-kissed souls.



Photographed by: Kort Havens & Logan Havens

### BOMBO

Breaking away from decades worth of fine dining, Chef Mark Peel changes gears to serve exceptional food to the masses.

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### THE ORDER

After the community helped The Order get a fresh start, Founder Cole Seigel gives back by drawing on the past, not forgetting it.

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LONG LIVE DOWNTOWN

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

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# THE SPRINGS

**HEALTHY NEVER  
TASTED SO GOOD**

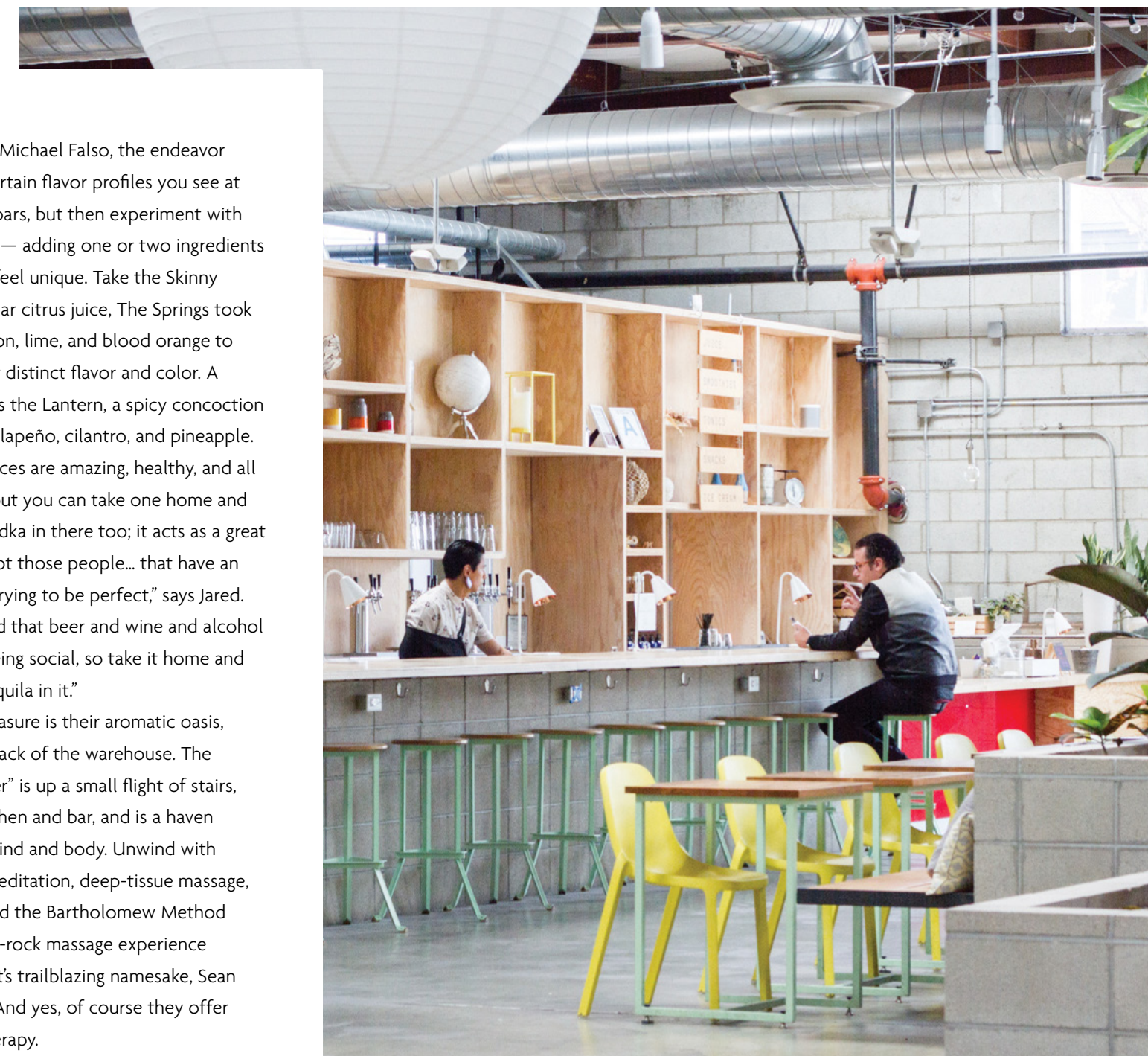
*Written By Steve Day  
Photographed By Kort Havens & Logan Havens*

"We like that anybody can walk in here off the street, grab a juice, drop into a yoga class, and see if there is a massage opening," says Jared Stein, co-owner of The Springs. "Ninety percent of people who walk in here aren't vegan or on a detox or anything," adds Kimberly Helms, The Springs' other half.

The Springs is a communal experience, grounded in healthy lifestyle practices — a one-stop shop for health, wellness, and community. It's a juice bar, restaurant, yoga studio, communal space, and wellness center. Everything you see at The Springs — and there's much to see in the capacious, old cinder-blocked Arts District factory — is a reflection of who Jared & Kimberly are and what their lifestyle became on Broadway before they moved Downtown from New York almost four years ago.

The couple fell in love with the Arts District when they were touring through LA with one of their Broadway shows and happened upon the area. "We saw what was here and felt this buzz and energy of something about to take off in the neighborhood. So we just set our sights on it and decided we were going to leave New York and move out here," says Jared. "He says set our sights," adds Kimberly, "but he literally did do the 'stop the car, this is it! We're moving here... we're building it here!' And then we did."

The juice bar is prominent, spanning the righthand wall as you enter. Along with



executive chef Michael Falso, the endeavor was to meet certain flavor profiles you see at standard juice bars, but then experiment with subtle changes — adding one or two ingredients to make them feel unique. Take the Skinny Dip: still a regular citrus juice, The Springs took grapefruit, lemon, lime, and blood orange to give it a slightly distinct flavor and color. A bolder choice is the Lantern, a spicy concoction of cucumber, jalapeño, cilantro, and pineapple.

Sure, the juices are amazing, healthy, and all 100% organic, but you can take one home and throw some vodka in there too; it acts as a great mixer. "We're not those people... that have an agenda or are trying to be perfect," says Jared. "We understand that beer and wine and alcohol are a part of being social, so take it home and throw some tequila in it."

The real treasure is their aromatic oasis, hidden in the back of the warehouse. The "wellness center" is up a small flight of stairs, behind the kitchen and bar, and is a haven for the ailing mind and body. Unwind with yoga, guided meditation, deep-tissue massage, fire cupping, and the Bartholomew Method — a surreal hot-rock massage experience performed by its trailblazing namesake, Sean Bartholomew. And yes, of course they offer colon hydrotherapy.

You don't need to purchase a package or membership to enjoy the range of juices and wellness offerings. Anybody really can walk in and take a seat at the bar, get a massage, or take a yoga class. "We didn't want it to feel like there was any exclusivity and that you had to be a member to walk in the door here," Jared explains. It's all good vibes.

**FIND THEM HERE:**  
608 Mateo St.  
thespringsla.com

**WATCH THE VIDEO FEATURETTE:**  
ladowntowner.com/the-springs





# HEATH SATOW SCULPTURE

**ARTS DISTRICT SCULPTOR  
KEEPS ART IN THE DISTRICT**

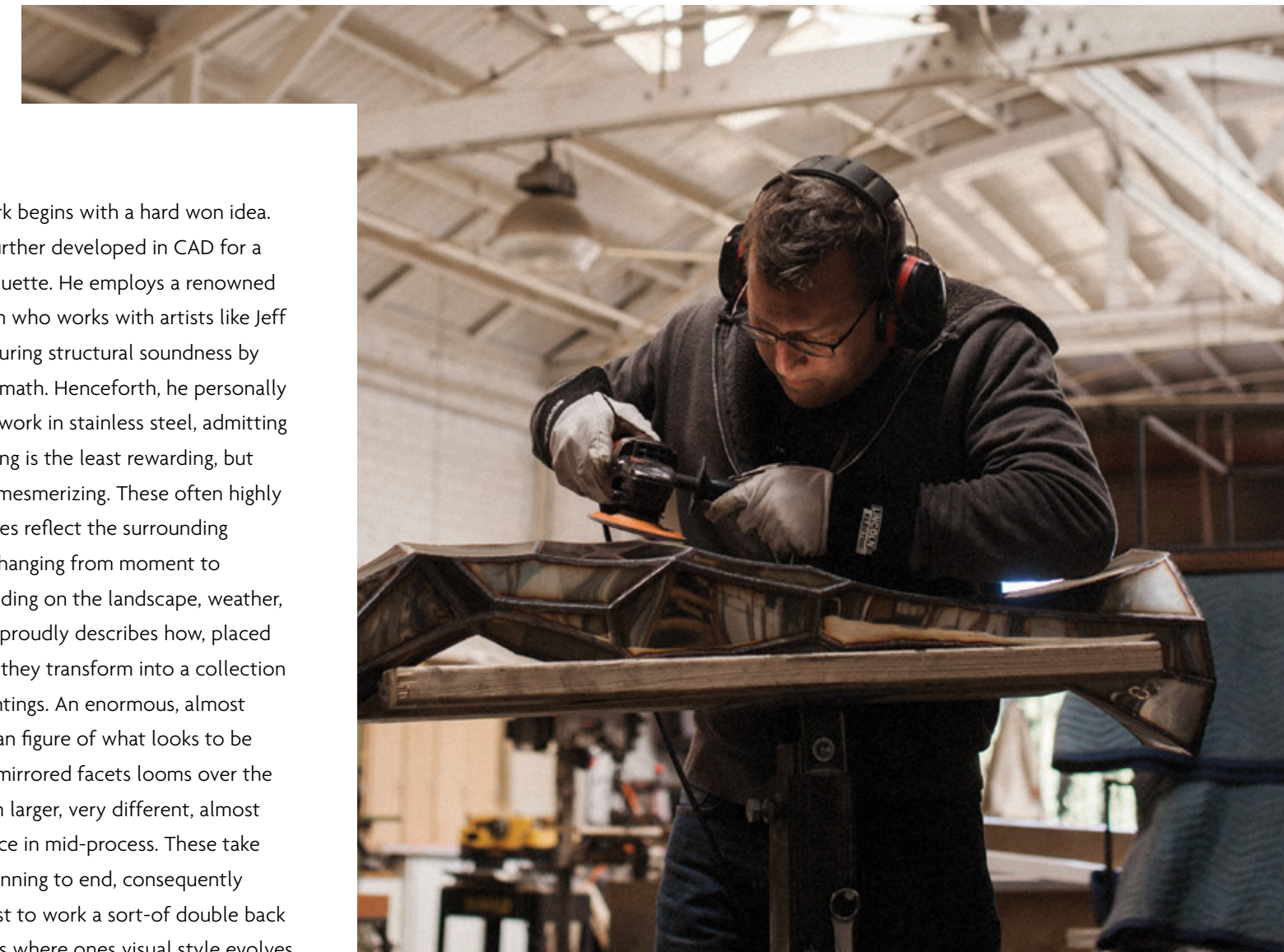
*Written By* Alix Fournier  
*Photographed By* Jack Strutz

Like stalagmites hidden in the wreckage of a capsized boat, Heath Satow's sculptures stand as monumental treasures destined to new final appointments around the world. His work can be found from Alaska to South Korea. If he had his druthers, however, it would also be here in the Arts District. "You see a lot of murals down here, no sculpture. I'd like my legacy in LA to bring that." After six years in a space that will no doubt soon demand a much higher rent, these are the last days of artists working in large spaces, perhaps the last days of Downtown Los Angeles monumental sculpture making. These large spaces will soon be gone as will the artists who make them.

Large sculpture projects by artists like Mr. Satow, meant for the public realm, will have to find more affordable points of genesis. He laments, "Artists who work on a computer or smaller painters will always find a place, but artists like me won't be able to afford it." Artists who choose to make work on this scale create for the masses to enjoy. Public sculpture is a special kind of artistic commitment that is both selfish and selfless. "The art world seems to be a game for the rich, but public sculpture is seen by millions from every demographic."



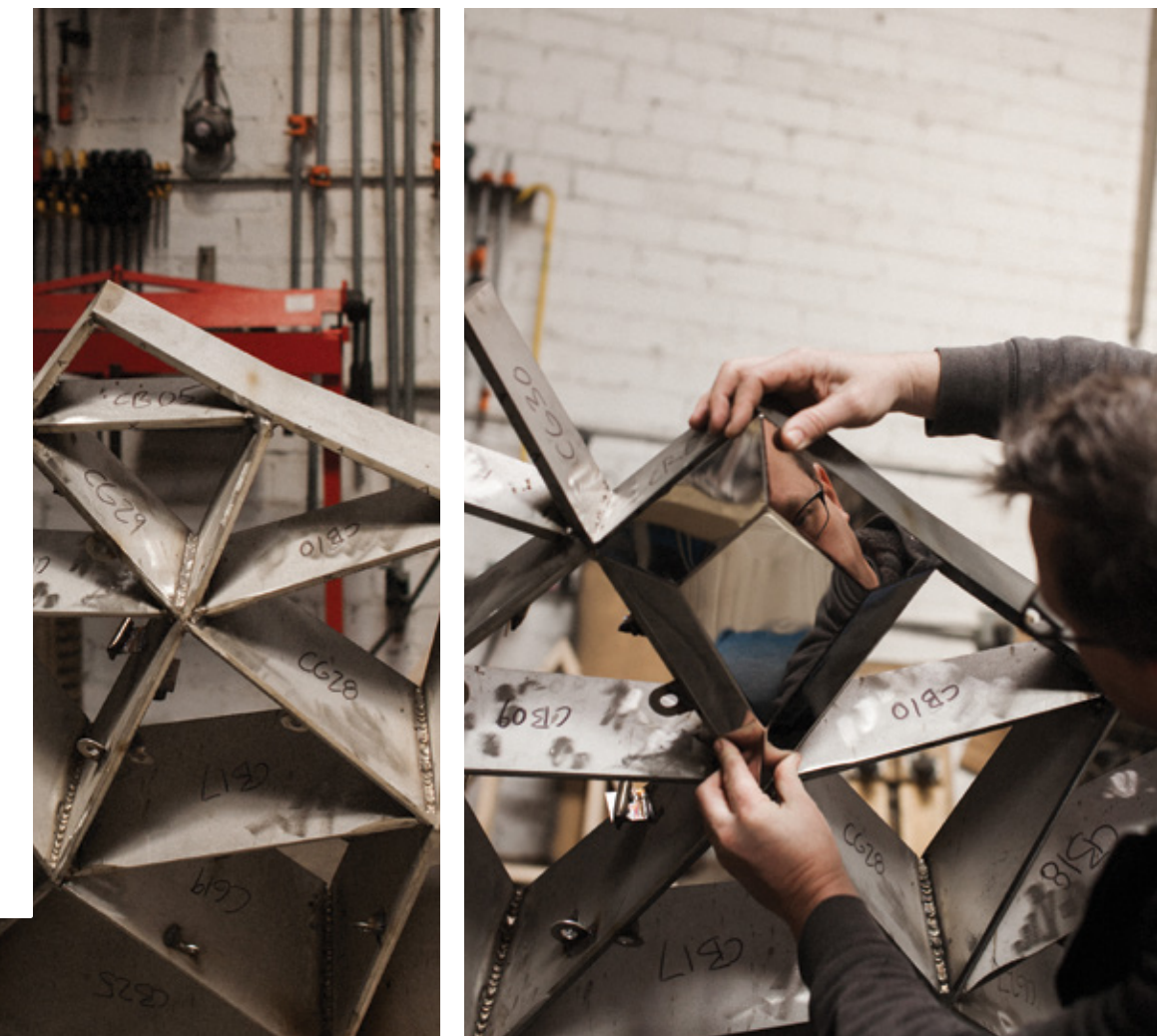
Photo courtesy of Heath Satow



Mr. Satow's work begins with a hard won idea. The design is further developed in CAD for a 3D printed maquette. He employs a renowned engineering firm who works with artists like Jeff Koons, thus assuring structural soundness by doing the hard math. Henceforth, he personally constructs the work in stainless steel, admitting that the polishing is the least rewarding, but the results are mesmerizing. These often highly polished surfaces reflect the surrounding environment, changing from moment to moment depending on the landscape, weather, and viewer. He proudly describes how, placed in open spaces they transform into a collection of abstract paintings. An enormous, almost truncated human figure of what looks to be twenty feet in mirrored facets looms over the shell of an even larger, very different, almost mechanical piece in mid-process. These take years from beginning to end, consequently forcing the artist to work a sort-of double back creative process where ones visual style evolves, yet the current days work comes from, perhaps, four or five years in the past.

The day's work used to begin in the studio itself as a live/work space, but now he makes the five minute commute to the studio from neighboring Boyle Heights. As a committee member of the LARABA, the twenty year strong advocacy group for the artists and businesses of the Arts District as well as an active dog fosterer from the now moved Downtown Dog Rescue, he belongs to the fabric of an area where the fibers are stretching amid such rapid change. Hopefully, before his piece of fabric tears off to a new local, he'll have that chance to install a sculpture here.

**FIND HIM HERE:**  
1218 S Santa Fe Ave.  
[publicsculpture.com](http://publicsculpture.com)





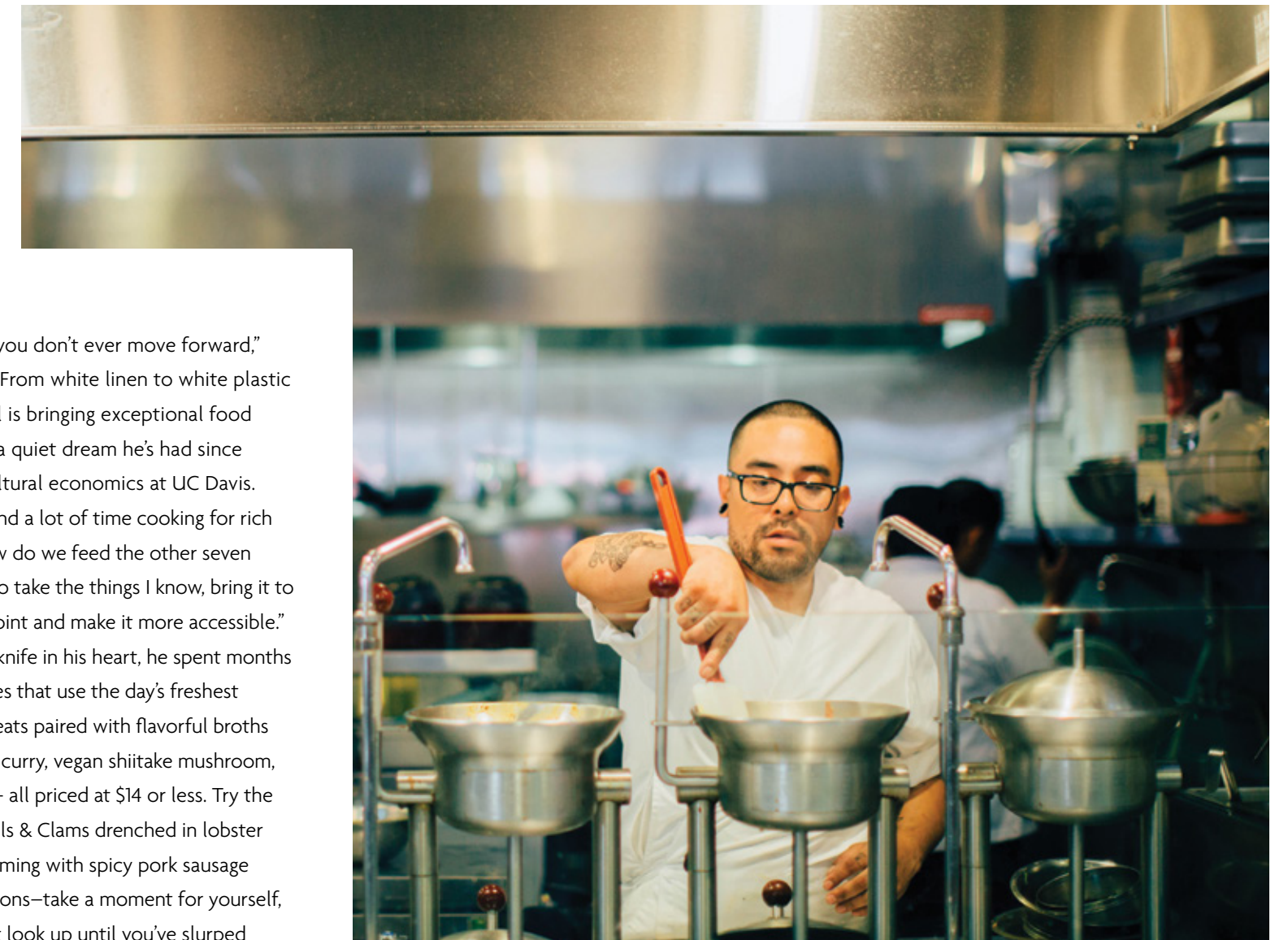
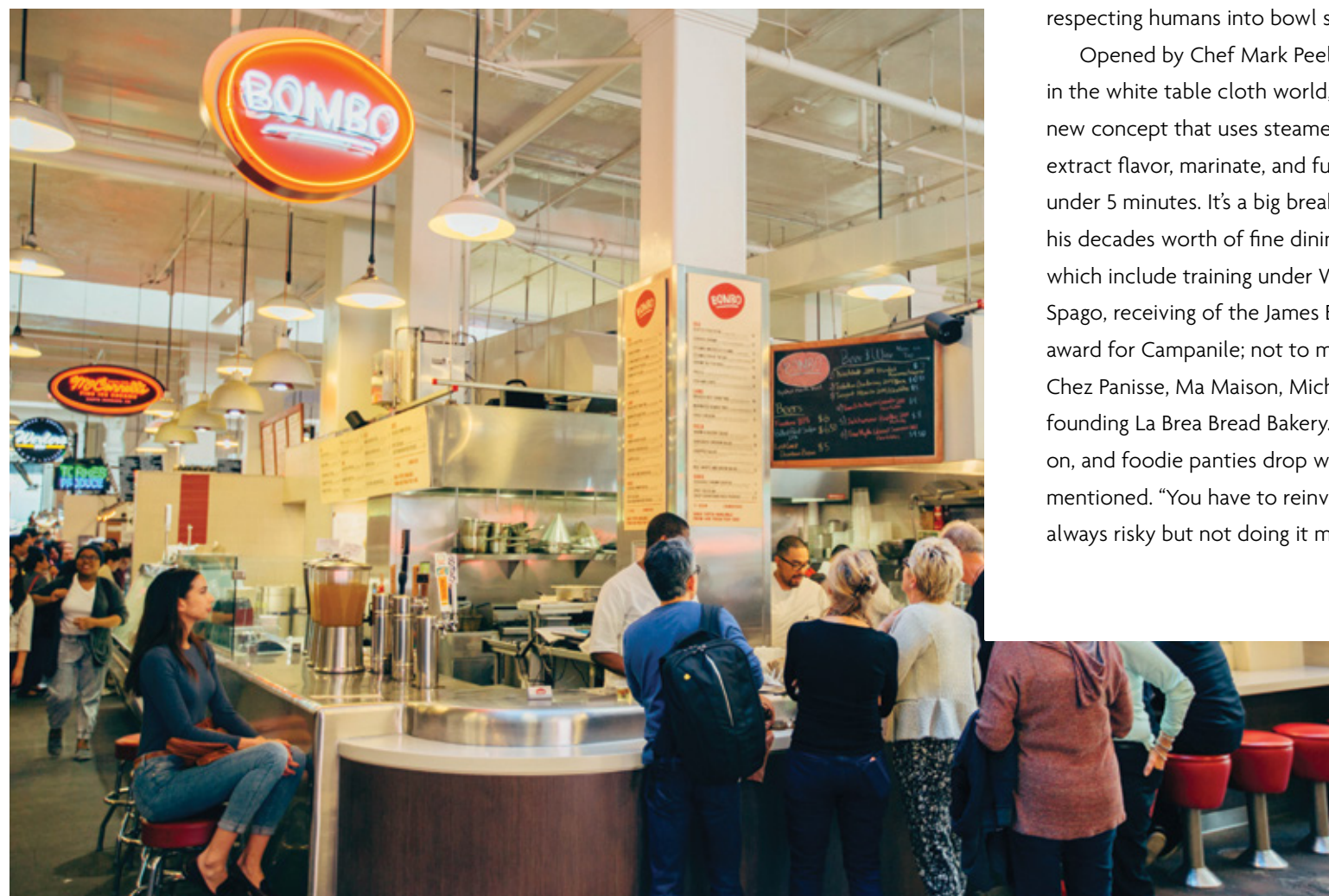
# BOMBO

## GRAB LIFE BY THE BOWLS

Written By Janica de Guzman  
Photographed By Frank Maldonado

A massive line snakes around the Broadway side of the Grand Central Market. Faces are fatigued with hunger as they sniff the bacon scented air, a vain attempt to consume airborne calories. Godspeed these souls, as they haven't discovered what's just a few yards behind them. It's Bombo, the über quick, broth based seafood and meat stand that instantly turns self respecting humans into bowl slurping fiends.

Opened by Chef Mark Peel, a rockstar in the white table cloth world, Bombo is a new concept that uses steamer kettles to extract flavor, marinate, and fully cook in under 5 minutes. It's a big breakaway from his decades worth of fine dining experience, which include training under Wolfgang Puck at Spago, receiving of the James Beard Foundation award for Campanile; not to mention stints at Chez Panisse, Ma Maison, Michael's, and co-founding La Brea Bread Bakery. The list goes on, and foodie panties drop with every name mentioned. "You have to reinvent yourself. It's always risky but not doing it means you don't

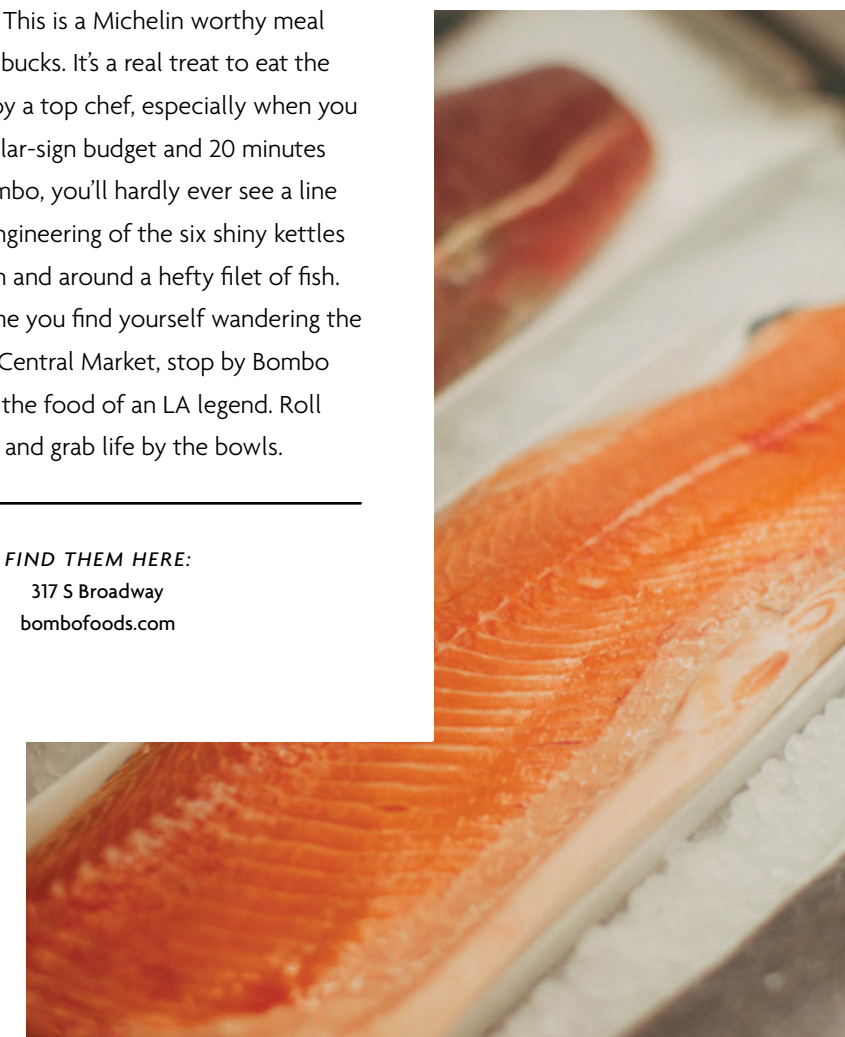


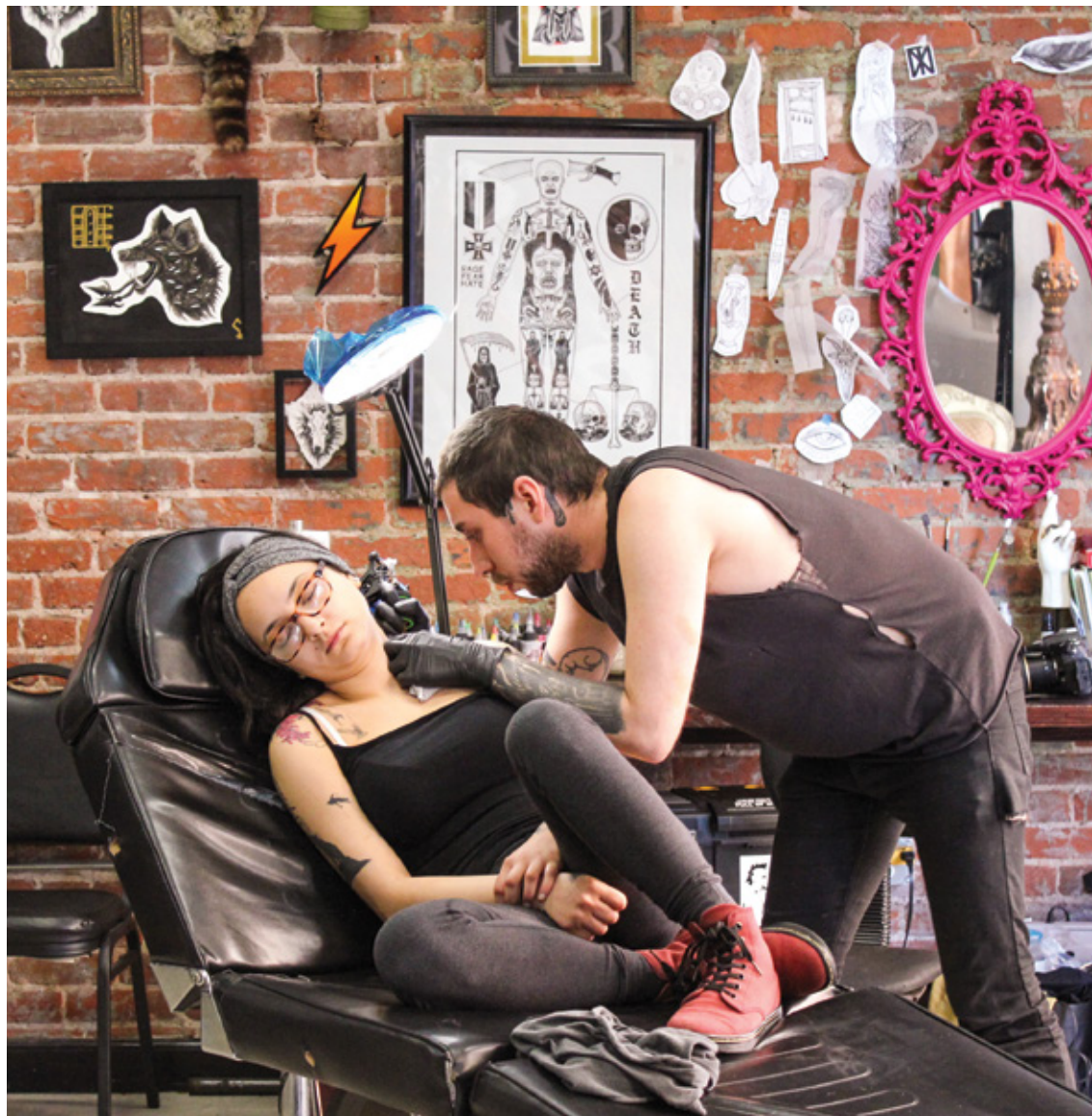
ever grow and you don't ever move forward," says Chef Peel. From white linen to white plastic forks, Chef Peel is bringing exceptional food to the masses, a quiet dream he's had since studying agricultural economics at UC Davis.

"I could spend a lot of time cooking for rich people, but how do we feed the other seven billion? I want to take the things I know, bring it to a lower price point and make it more accessible." With his chef's knife in his heart, he spent months perfecting dishes that use the day's freshest seafood and meats paired with flavorful broths such as lobster, curry, vegan shiitake mushroom, or beef broth — all priced at \$14 or less. Try the Steamed Mussels & Clams drenched in lobster broth and swimming with spicy pork sausage and roasted onions—take a moment for yourself, dig in, and don't look up until you've slurped the bowl clean. This is a Michelin worthy meal for only eleven bucks. It's a real treat to eat the food invented by a top chef, especially when you have a two-dollar-sign budget and 20 minutes to spare. At Bombo, you'll hardly ever see a line thanks to the engineering of the six shiny kettles blasting flavor in and around a hefty filet of fish.

The next time you find yourself wandering the maze of Grand Central Market, stop by Bombo and experience the food of an LA legend. Roll up your sleeves and grab life by the bowls.

FIND THEM HERE:  
317 S Broadway  
bombofoods.com





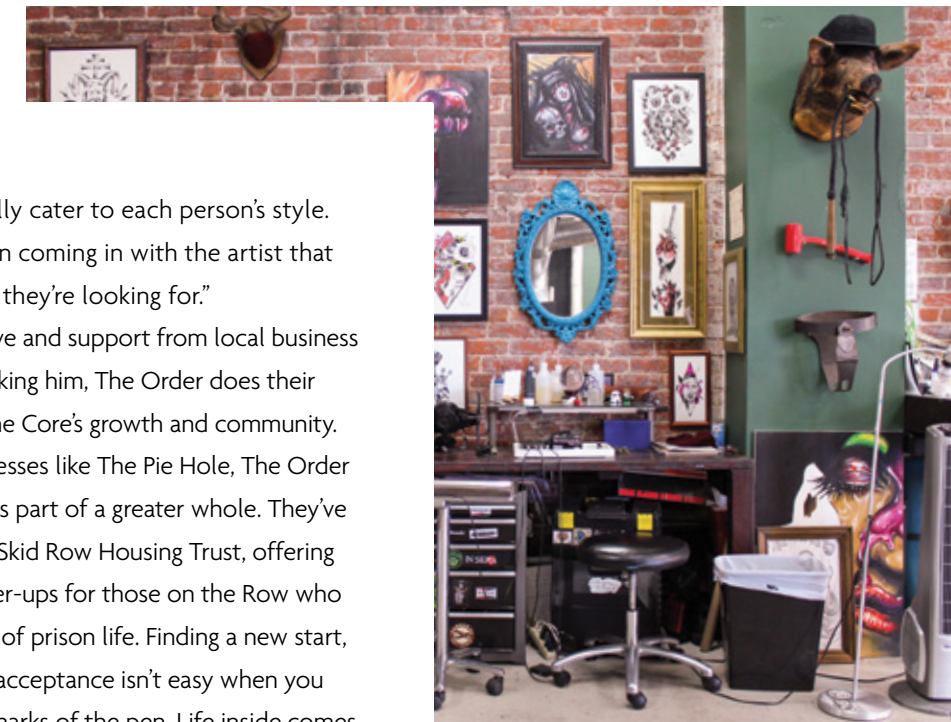
# THE ORDER

## A FRESH NEW START

Written By Scott Meisse  
Photographed By Janica de Guzman & Mike Payne

When Cole Seigel had a chance to save the beleaguered Crimson Unicorn Tattoo Parlor on 5th Street in the Historic Core, he saw an opportunity to transform the shop into something more vital than what's seen on the surface. Neighboring businesses helped with its resurrection, now renamed The Order. They too saw the promise and possibility on this precarious block, just a stone's throw from Skid Row, and got behind Cole to create something remarkable. Cole makes it clear, "I believe in Downtown. Downtown was welcoming to me. I have never been in place where people were more supportive of one another...we had local businesses coming to donate, help us raise money to buy new chairs. It was a huge deal to me."

More than just a new name and fresh coat of paint, Cole set out to do something very different, "I never wanted a tattoo shop that was like other tattoo shops — snobbish, or where people felt intimidated. Whether you have no tattoos or are covered, people here are treated the same way." He put together an incredibly talented team of artists that range in more ways than illustrative style, "My shop is all about equality, we have a super diverse crew in here." You can expect a spectrum of expertise on hand, and Cole plays the matchmaker based on what his client's needs are, "We love traditional Americana work here, but I wanted a team that



could specifically cater to each person's style. I pair the person coming in with the artist that best suits what they're looking for."

With the love and support from local business community backing him, The Order does their part to shape the Core's growth and community. Similar to businesses like The Pie Hole, The Order sees their role as part of a greater whole. They've partnered with Skid Row Housing Trust, offering free tattoo cover-ups for those on the Row who carry the marks of prison life. Finding a new start, job, or societal acceptance isn't easy when you bear the tribal marks of the pen. Life inside comes with extreme, systematic, racial segregation, most often used as a means of survival, rather than true racism. "A lot of people get out and maintain a prison mentality, or an institutionalized type of thinking...this (cover-up art) changes perspective, and is something they wear with pride." As opposed to tattoo removal, which is expensive and often ends with disappointing results, tattoo cover-up artwork can both beautiful and transformative. "Why not turn it into a cool piece of artwork you can be proud of?" suggests Cole. "It's not about forgetting the past, that's what makes us who we are."

The cover-up artwork that Cole and his team do is a true service for those trying to rebuild their lives, moving beyond a darker and likely violent past, not too unlike The Order itself. When new businesses moving into any part of Downtown, how they approach homelessness is vital to the neighborhood's long term success. Like the artwork they create, The Order's partnership with Skid Row Housing Trust reflects a growing attitude amongst businesses that homelessness is a human issue to solved with creative and caring ideas, not just removed.

FIND THEM HERE:  
122 E 5th St.  
facebook.com/TheOrderDTLA



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**D** **THE BRIKS**  
1111 S Hope St. Ste 110  
thebriks.com

**E** **POPPY + ROSE**  
765 Wall St.  
poppyandrosela.com

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**F** **HEATH SATOW SCULPTURE**  
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publicsculpture.com

**G** **THE ORDER**  
122 E 5th St.  
facebook.com/TheOrderDTLA

**CITY STREETS**

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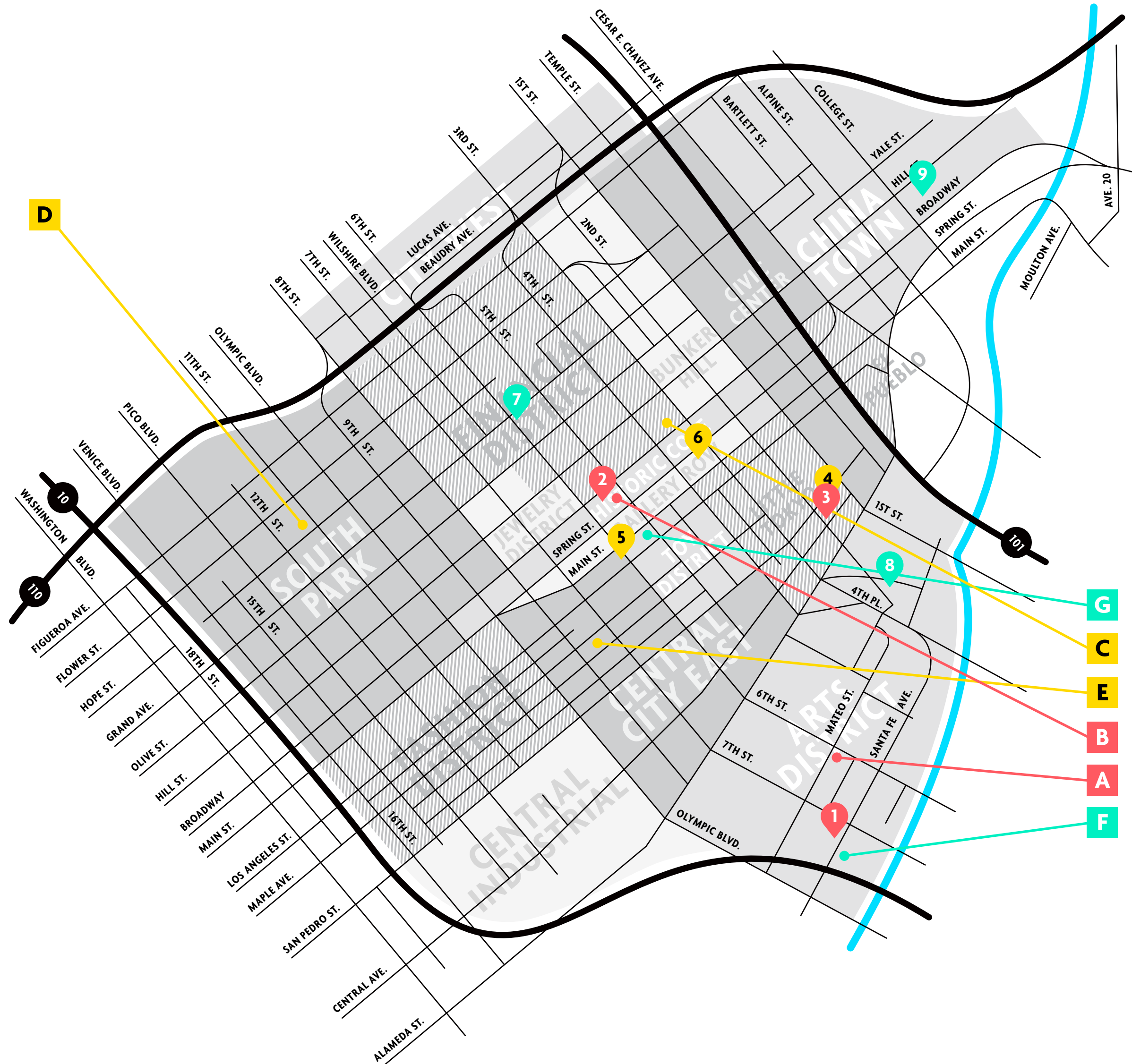
**FREEWAYS**

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**LA RIVER**

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\*MAP SIMPLIFIED & NOT TO SCALE



# DOWNTOWN FAVORITES

**1** **AMERICAN TEA ROOM**  
909 S Santa Fe Ave. — [americantearoom.com](http://americantearoom.com)  
A modern and quaint tea sanctuary on the outskirts of the Arts District, where tea lovers and friends can enjoy exotic teas, tea sandwiches, and baked goods in an Instagram-friendly space. Come for the tea, stay for the wifi.

**2** **GARÇONS DE CAFÉ**  
541 S Spring St. #114 — [garcons-de-cafe.com](http://garcons-de-cafe.com)  
Paris in the arcade: part cozy wine and charcuterie bar, part French showroom. The garçons serve imported French wines and designer items for anyone looking to relax with a good glass of wine. Bring a date or your laptop - in wine they trust.

**3** **CAFE DULCE**  
Japanese Village Plaza, 134 — [cafedulce.co](http://cafedulce.co)  
Specialty coffee and donut shop that serves drinks and sweets that are meant to be enjoyed and shared — all over social media. With Hello Kitty-topped lattes and Fruity Pebbles or bacon maple donuts, these babies will have people drooling even before it hits their mouth.

**4** **SIMBAL**  
319 E 2nd St Suite 202 — [simbalrestaurant.com](http://simbalrestaurant.com)  
Southeast Asian kitchen and bar serving elevated comfort food offerings such as sweetbreads, bone marrow with Chinese donut, and chili flake marinated crispy tofu. Bring a date and try one of their eclectic cocktails like Spiked Shrub or Barely Standing.

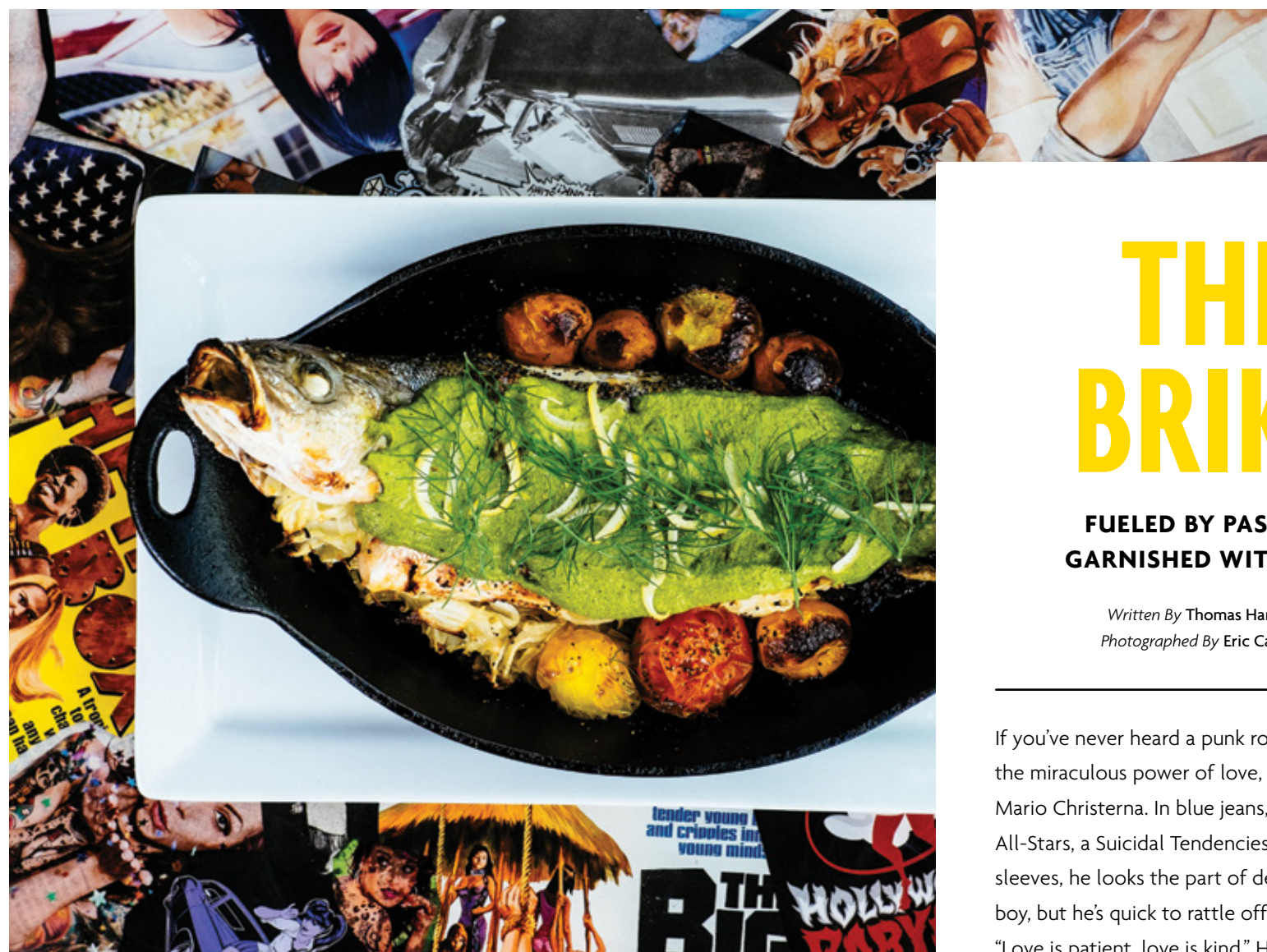
**5** **CENTO PASTA BAR**  
128 E 6th St. — (213) 489-0131  
Gourmet pasta pop-up that takes place inside Mignon Bar. Cento Pasta Bar carefully plates their changing menu of uni spaghetti, beet pasta with ricotta, and porcini ragu. Only open for lunch on select weekdays, enjoy a memorable meal for less than \$12 bucks.

**6** **SPREAD MEDITERRANEAN KITCHEN**  
334 S Main St. — [spreadkitchen.com](http://spreadkitchen.com)  
Fast, casual Mediterranean lunch and dinner spot that's guaranteed to awaken tastebuds. Try the falafel garnished with cheesy & spicy spread, you'll rethink how Mediterranean meals should be enjoyed. This place has a full bar to make power lunches turn into happier hours.

**7** **CARAVAN BOOK STORE**  
550 S Grand Ave. — (213) 626-9944  
Poke your head into the small, warmly-lit sanctuary and you will be transported from the bustling city-streets into another world — a world where classic novels, rare first editions, and the literary imagination hasn't yet been forgotten. Cheers to you and your oasis, Leonard Bernstein.

**8** **ALCHEMY WORKS**  
826 E 3rd St. — [alchemyworks.us](http://alchemyworks.us)  
A retail, gallery, and event space where the finest in home goods and interior decor are curated, so you never have to go anywhere else. Oh, and they're connected to Blacktop Coffee, so you can even browse their stylistic shelves with a healthy, caffeinated buzz.

**9** **@LEIMINSPACE**  
443 Lei Min Way — [leiminspace.com](http://leiminspace.com)  
There's a good chance you accidentally walked past @leiminspace's back-alley, Chinatown gallery last time you went to Burgerlords or General Lee's without knowing. The small, all-female run space is showcasing Anja Salonen's "Second Skin" this month.



# THE BRIKS

**FUELED BY PASSION,  
GARNISHED WITH LOVE**

*Written By Thomas Harlander  
Photographed By Eric Cacioppo*

If you've never heard a punk rocker gush about the miraculous power of love, you've never met Mario Christerna. In blue jeans, his signature All-Stars, a Suicidal Tendencies tee, and tattoo sleeves, he looks the part of devil-may-care bad boy, but he's quick to rattle off 1 Corinthians 13:4, "Love is patient, love is kind." He's not religious, mind you, but it's love and patience that brought him from the projects of Boyle Heights — watching Jacques Pépin on TV and sneaking spices from his mother's cabinet — to owning one of the most popular restaurants in L.A.

"I knew that I could manifest my own destiny if I believed it," he says.

After two years of working seven days a week, putting himself through culinary school, and saving money like crazy, he packed his knives and embarked on what he calls a "Kamakaze trip" to Spain. Through sheer persistence he got himself across a coffee table from legendary chef Martín Berasategui.

"I said, 'Sir, with all due respect, if you love this art the way I love this art, there's no way you can tell me no.' And he said, 'Give him an apron. Let's rock and roll.'"



The passion Christerna brought to his apprenticeship at Berasategui's two-Michelin-starred Restaurante Lasarte in Barcelona is the same that fuels his work at The Briks, the South Park restaurant he opened at 1111 Hope Street in 2014. His devotion to his art is exemplified in his most popular dish, the lamb shank. Preparing the meat is a lengthy ordeal of seasoning, searing, braising — a process he calls his "eight hour therapy." He drives hundreds of miles to buy ingredients for his ras el hanout spice mix, which he prepares, almost ritually, behind the closed door of his office.

"It's kind of like a seance," he says. "It's very spiritual to me because I'm giving this love to it. In my mind, I feel like I'm transmitting something to it. It's fucking weird, but I'm an artist like that."

Also a labor of love are the briks themselves. The crispy North African pastries are stuffed with all manner of goodness — chorizo and egg in the "Cholo," lechon and black beans in the "Tony Montana," duck confit and cauliflower puree in the "Bougie." From the menu to the cocktail program, everything exudes Christerna's myriad sources of inspiration. You can taste the influence of his time in Spain, his North African mentor, his half Indian/half Spanish father, his Mexican mother, and his Cuban stepdad.

On Thursday evenings Christerna stands out on the street and tends to a simmering pot of discada. It's an unapologetic hodgepodge of bacon, wieners, chorizo, asada, ham, beer, and tequila, and if the smell alone doesn't have you feeling the love, safe to say you're a lost cause.

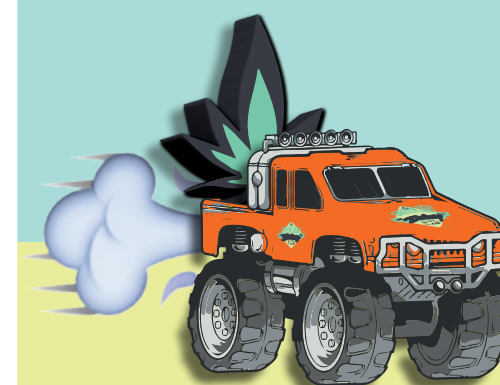
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# LITTLE EASY

## SOUTHERN HEAT

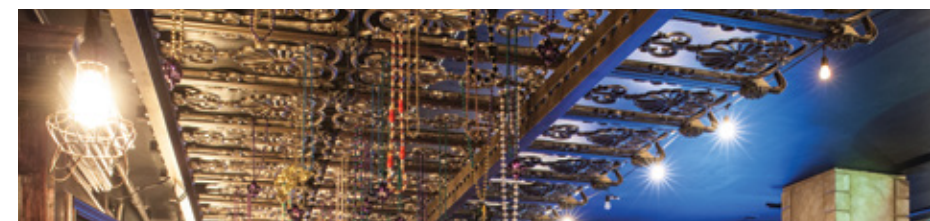
Written By Rayna Jensen  
Photographed By Christian Thomas

For years now, Downtown's nightlife has been on the upswing, boasting fusion bars and tequila bars and good old fashioned speakeasies. Rarely though, are there places that are truly transformative, where the atmosphere and pace are so distinct they don't seem like they're in Downtown at all.

Say hello to Little Easy, a New Orleans-style bar tucked inside the Alexandria Hotel. The Fifth Street entrance, between the constant bustle of Spring and the noise and grit of Broadway, opens into a mellow, lounge-style bar.

"Downtown LA is so fast all the time, it's nice to have a little something to take you away from all that for a little bit," says owner Vee Delgadillo, who opened Little Easy last January. Delgadillo is the owner of a few other Downtown bars, including the Down and Out, but Little Easy is far from the dives that Delgadillo is known for.

The bar's first room is plush and chandeliered, and politely quiet, like the lobby of an old hotel. Down the hallway the second bar, done in the style of a New Orleans patio



complete with an indoor fountain, wrought iron trellising, and a porch swing. Most days, this space hosts live performances — acts like Big Bill's Medicine Show on Tuesdays, Burlesque every other Wednesday, live jazz for weekend brunch and a DJ on weekend nights. Each room is equipped with its own full service bar, which makes getting food and drinks easier on busy nights. Plus, the two-room set up strikes a balance between rowdy and refined.

"New Orleans has an amazing drinking culture, and we wanted to bring a little of that Downtown," Delgadillo says. Little Easy has the hallmarks of a great place to unwind: a menu of well-crafted cocktails, satisfying drinking food, bottomless mimosa brunch on the weekends, varied entertainment on the weeknights.

The cocktail menu offers distinctive New Orleans cocktails: the Ramos Gin Fizz, with lavender, orange blossom water, and lemon and lime juice, and the Hurricane, a fruity mixed-rum drink with citrus and passion fruit puree. There's also their decadent variation of Milk Punch, with dark rum, honey, and cream, for dessert.

As far as eats go, Little Easy has a full menu, complete with dessert (beignets, anyone?), and each dish serves as a hearty companion to their cocktails: jambalaya, shrimp and grits, po' boys. Between the music, the food, the drinks, it's easy to forget where you are and spend all night here.

"We get people coming in from New Orleans sometimes," Vee says, "and it's nice — they do say it feels a little bit like home."

FIND THEM HERE:  
216 W 5th St.  
littleeasybar.com



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# HEDLEY & BENNETT

## THE APRON LADY

Written By Steve Day  
Photographed By Oriana Koren

It seemed like a bit of fun at first. Ellen Bennett wanted to look good while she worked. But then her colleagues wanted to look good too, so she shared the love. Word spread, Ellen hustled and before she knew it she was outfitting the industry, cornering an obscure, culinary niche market with high-quality, custom aprons. But that was just the beginning...

When Ellen had the idea of revolutionizing chef garb, she was already quite familiar with life back-of-house. She was working two high-end LA restaurant jobs and was also the personal chef for a family. Food was her life. But why was the kitchen always so drab? "My goal was to take the industry and flip it upside down," said Ellen. She did this with her aprons, taking top-grade American canvas, European linens, Italian chambray, and raw Japanese selva denim and customizing everything; from the color palette, to the adjustable straps, brass hardware, reinforced pockets, and more. "I didn't sit around and think about it, I just leaped out the window and ran with it."

Her business approach was grass roots, guerrilla warfare. In the morning she would show up to farmer's markets and set up her aprons. At the end of the day she would pile everything into her Mini Cooper and drive straight to her line-chef job at Providence. Then she would show up, often uninvited, to culinary events and force people to take notice. Ellen was hustling. Her intense and assertive approach to the hustle



was successful though, because she was listening too — hearing what people actually needed and wanted, as opposed to her own contrived idea of what she thought the market "needed."

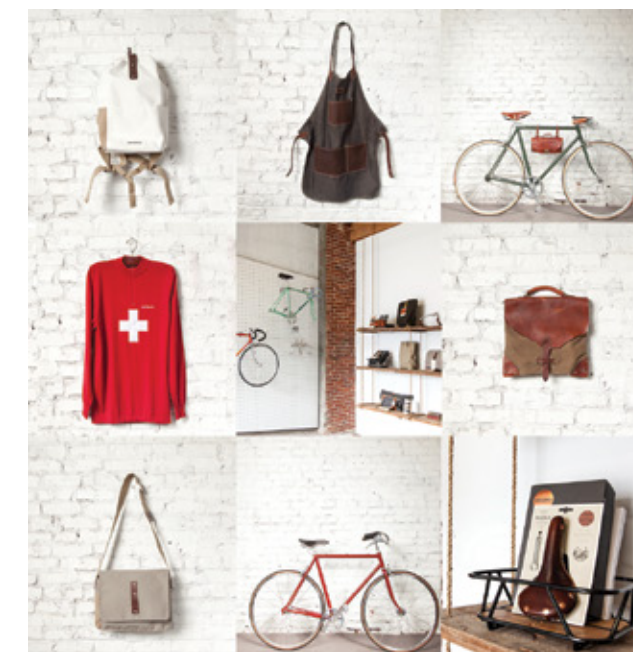
When the time came for Ellen and the company to start manufacturing full time she found a home on Broadway, in the heart of DTLA. "In a way, Downtown reminds me of Hedley & Bennett," she said. "It's not that Downtown just magically had a renaissance. People coming in built that and I feel like Hedley & Bennett is being built by people, and has experienced a similar renaissance — through people." These people are the chefs and friends who supported her and helped spread the word, because as people heard about her product, her niche market grew.

Hedley & Bennett has inevitably evolved beyond "just aprons" now, manufacturing chef coats and a new range of shirts, designed collaboratively with Chef Timothy Hollingsworth of Otium. "We're not just gonna be an apron company," says Ellen. "We want to be the Apple of the culinary world." This means continuing to bridge the gap between the culinary and lifestyle worlds, where products look amazing, but also work.

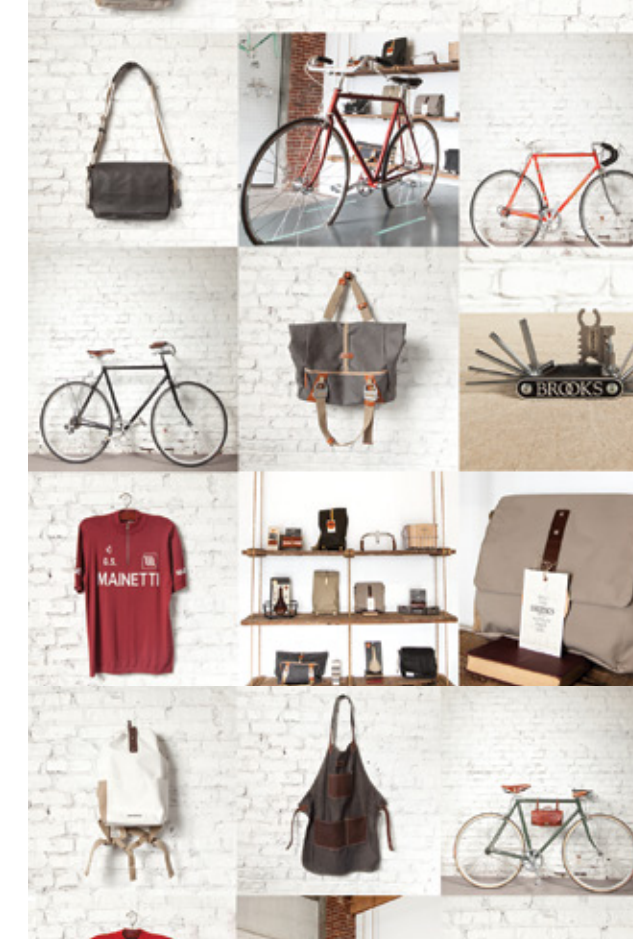
Today, Ellen's huge new digs just south of the 10 freeway include a large, open showroom with a zip-line, an expansive and transparent manufacturing room where the entirety of Hedley & Bennett's operations are housed, and office space. It's not uncommon for friends to come and pull espresso shots, install pop-up ice-cream stalls, or even cook an intimate meal for the squad in the kitchen either. The factory is always open and Ellen encourages people to come through and see it all for themselves.

Hedley & Bennett is really just one big party. Ellen's the hostess and everyone's invited.

**FIND THEM HERE:**  
3864 S Santa Fe Ave.  
hedleyandbennett.com




**ROTELLICYCLERY.COM**  
1133 E 5TH ST | DTLA ARTS DISTRICT  
**213.621.7922**  
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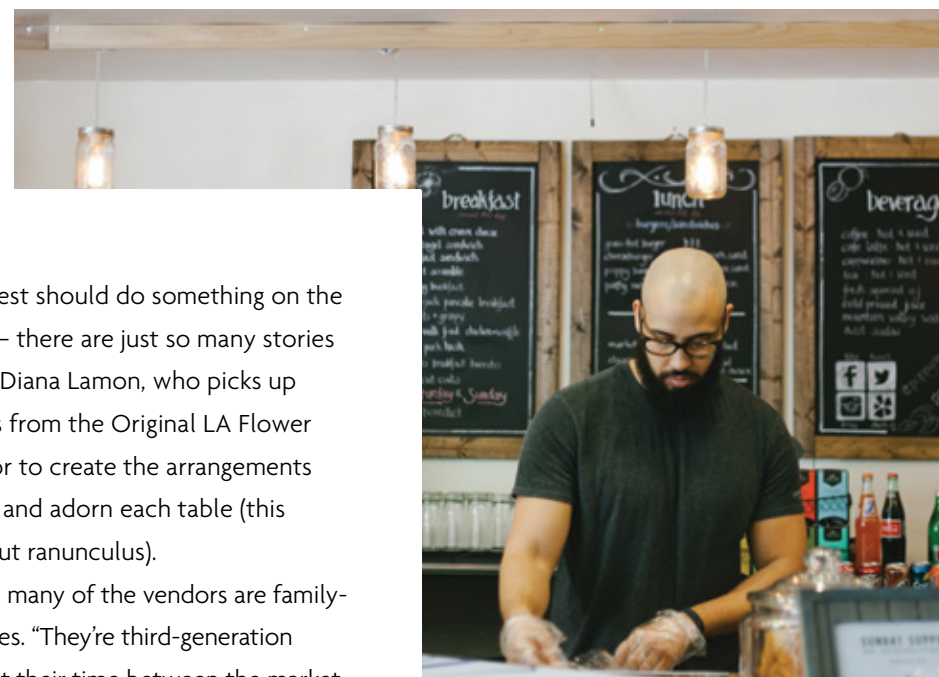
# POPPY + ROSE

## BRUNCH IN FULL BLOOM

Written By Sophie He  
Photographed By Caleb Thal

In the heart of the Flower District, an unexpected aroma wafts in the air, and it's every bit as intoxicating as the sweet scent of fresh florals. It's that magical combination of grease, batter, butter, and fried poultry, a fragrance familiar to any Angeleno who has ever stepped foot inside a Roscoe's, and to every lover of American comfort food: chicken and waffles, fresh from the fryer. Track down the elusive scent and you'll find the culprit on 7th and Wall, underneath a yellow striped awning: a sunny little cafe by the name of Poppy + Rose.

A hidden gem of a brunch spot, Poppy + Rose is the cheery brainchild of Chef Michael Reed and husband-and-wife duo Chef Ryan and Diana Lamon, who also run Peaches' Smokehouse, a Southern comfort food truck. For their venture, the trio was initially attracted to the Flower District, then a culinary No Man's Land, due to the rising cost of property in trendier areas of Downtown. However, since opening its doors to the public nearly two years ago, Poppy + Rose has cemented for itself a unique identity, one that brings a rich country flavor to the well-worn neighborhood.



"Christopher Guest should do something on the Flower District — there are just so many stories to be told," says Diana Lamon, who picks up seasonal blooms from the Original LA Flower Market next door to create the arrangements that brighten up and adorn each table (this week, it's all about ranunculus).

"For instance, many of the vendors are family-run," she continues. "They're third-generation growers who split their time between the market and the farm. And they come here for breakfast."

Enter the cafe on any weekday morning, as early as 6AM, and you'll see an eclectic mix of customers — locals, flower vendors, hipsters — convening in a space that successfully marries old and new, rustic and modern. Mismatched mugs, Windsor chairs, and shabby-chic picture frames evoke a homespun feel, while chrome barstools and clean white tableware keep things current. For the aesthetic, Lamon cites wabi-sabi, the Japanese art of finding beauty in the imperfect, balance in the discordant, as a continued source of inspiration.

As for the food, expect homestyle comfort fare with a sense of nostalgia. The delectably aromatic chicken and waffles, for instance, are a subtle nod to Ryan Lamon's mom, who first taught him how to cook fried chicken. The rest of P+R's highly-Instagrammable breakfast offerings — locally-sourced brew from Forge Coffee, fresh-baked biscuits, grain bowls served in hot skillet; tell a story from a particular place, warm and quaint, to a brand new host of patrons. It's a taste of a home away from home, made for someone new.

FIND THEM HERE:  
765 Wall St.  
poppyandrosela.com



# MIXED metal



## SINGLE STONE

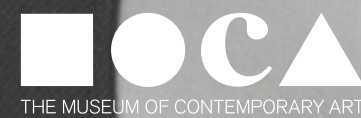
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# DON'T LOOK BACK

The 1990s  
at MOCA

THE GEFFEN CONTEMPORARY AT MOCA  
MARCH 12–JULY 11, 2016



DON'T LOOK BACK: THE 1990S AT MOCA IS ORGANIZED BY MOCA CHIEF CURATOR HELEN MOLESWORTH.

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YASUMASA MORIMURA, SELF-PORTRAIT B/W / AFTER MARILYN MONROE (DETAIL), 1996. SILVER GELATIN PRINT. GIFT OF EDDIE AND CYNTHIA GREENWALD, LOS ANGELES

DOWNTOWN EVENT CALENDAR

# APRIL 2016

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p><b>27</b> <b>SMASHING PUMPKINS — IN PLAINSONG</b> The Theatre at Ace Hotel 929 S Broadway 8PM</p> <p>Billy Corgan comes to the Theatre for a special two-night stand: a pair of career-spanning acoustic sets, with support by Liz Phair.</p>	<p><b>28</b> <b>MUSTACHE MONDAYS</b> Globe Theatre 740 S Broadway 9PM</p> <p>Cheap Drinks, music from Josh Peace &amp; Total Freedom, and a special weekly guest.</p>	<p><b>29</b> <b>LUKE AUSTIN: SOFT INSTANT</b> Jason Vass Gallery 1452 E 6th St. 11AM – 6PM</p> <p>The second artist to be shown at Jason Vass' gorgeous new space, take in Luke Austin's wonderfully intimate photography.</p>	<p><b>30</b> <b>LOW END THEORY</b> The Airliner 2419 N Broadway 9:30PM – 1AM</p> <p>Weekly experimental hip hop and electronic music. Bring ear plugs.</p>	<p><b>31</b> <b>GUERRILLA TACOS</b> Blue Bottle Arts District 582 Mateo St. 10AM – 2PM</p> <p>The freshest food truck filling stomachs Downtown. The Guerrillas use fresh, seasonal produce and their menu, like location, is prone to change daily.</p>	<p><b>1</b> <b>LIMBS: EP RELEASE PARTY</b> Ham &amp; Eggs 433 W 8th St. 9PM</p> <p>Take a night off at one of LA's sickest dives for LIMBS' anticipated EP Release Party and a DJ Set by Val Fleury. RSVP to hello@ladowntowner.</p>	<p><b>2</b> <b>TIP OF HER TONGUE</b> The Broad 221 S Grand Ave. 8:30PM</p> <p>Part of The Broad's feminist performance art series, featuring a looped screening of Shirin Neshat's "Possessed," with two live performances from Xandra Ibarra and Cassils.</p>
<p><b>3</b> <b>SHOPWALK DTLA</b> Historic Core All Day</p> <p>The block party vibes come to town in the Historic Core with a community, block-by-block run of discounts, special promotions, pop-ups, and in-store events! Eat local. Drink local. Shop local.</p>	<p><b>4</b> <b>QUINCY JONES STAND-UP SPECIAL</b> The Teragram Ballroom 1234 W 7th St. 7PM</p> <p>A Seattle-born, LA-based comedian known for his off-the-cuff remarks and interactions, he uses his stand-up to cover various topics.</p>	<p><b>5</b> <b>THE BRIAN SWARTZ QUINTET</b> Perch 448 S Hill St. 7 – 10PM</p> <p>Oh, to be listening to music above the rooftops, and among the stars.</p>	<p><b>6</b> <b>FELICE LAZAE</b> Villains Tavern 1356 Palmetto St. 8:30 – 11:30PM</p> <p>Lady sings the blues, with a soulful rock twist. Catch her live.</p>	<p><b>7</b> <b>MINIMALIST MEANS</b> Redcat 631 W 2nd St. 8:30PM</p> <p>A breathtaking performance which just added a WORLD PREMIERE of recently discovered 1978 work by John Cage!</p>	<p><b>8</b> <b>ELLIE GOULDING</b> Staples Center 1111 S Figueroa St. 7:30PM</p> <p>The British sensation brings her world tour through DTLA for one beautiful night. Show up early, because Broods &amp; Bebe Rexha are supporting her!</p>	<p><b>9</b> <b>LA TIMES FESTIVAL OF BOOKS</b> USC Campus 11AM – 7PM</p> <p>Music, food, art, culture and fun — including talks from Carrie Brownstein &amp; Arianna Huffington, and so many wonderful authors!</p>
<p><b>10</b> <b>ARTISANAL LA</b> The Reef 1933 S Broadway 11AM – 6PM</p> <p>Head to The Reef for the seasonal, weekend-long community shopping, tasting and learning experience.</p>	<p><b>11</b> <b>MONDAY MAYHEM GAME NIGHT</b> Angel City Brewery 216 S Alameda St. 7 – 9PM</p> <p>15+ Board Games, 8+ Beers on Tap, 3-Round Cornhole Tournament and 1 Geeky Host.</p>	<p><b>12</b> <b>HAM &amp; EGGS REDUX: GOON</b> Ham &amp; Eggs 433 W 8th St. 8 – 11PM</p> <p>These planet hopping, good vibe musicians headline a cool show with The Cthulhu, Gibberish and Cthtr. Good music, great beer — we're sold!</p>	<p><b>13</b> <b>YOGA + LUNCH TRUCKS</b> Grand Park 200 N Grand Ave. 11AM – 2PM</p> <p>Take a break with food trucks or relax, rejuvenate and reenergize with free yoga sessions in the park.</p>	<p><b>14</b> <b>DOWNTOWN ART WALK</b> 634 Spring St. 12 – 10PM</p> <p>Downtown's free, self-guided, public art phenomenon. Grab a friend and start walking.</p>	<p><b>15</b> <b>LA FIGHT CLUB</b> The Belasco Theatre 1050 S Hill St. 5PM</p> <p>Golden Boy presents an all-ages fight night featuring Jesus Soto Karass vs Yoshihiro Kamegai and more!</p>	<p><b>16</b> <b>ARTISTS &amp; FLEAS</b> 647 Mateo St. 11AM – 5PM</p> <p>Head into the Arts District all weekend for the best-curated flea market in town.</p>
<p><b>17</b> <b>HUGHES ESTATE SALES</b> Arts District Showroom 458 S Alameda St. 10AM – 4PM</p> <p>The three-day weekend sale brings vintage and designer furnishings within arms reach of our Downtown community.</p>	<p><b>18</b> <b>THE KILLS</b> The Mayan Theatre 1038 S Hill St. 8PM</p> <p>With support from The Big Pink &amp; L.A. Witch it's no wonder the show sold out so quick, but it's 2016 — nothing's really sold out.</p>	<p><b>19</b> <b>GREEN CARPET EVENT</b> Barcito 403 W 12th St. 6 – 9PM</p> <p>Join the South Park BID community for the launch of Barcito's "Hospitality Included," no-tip policy. RSVP online.</p>	<p><b>20</b> <b>THE LAST SHADOW PUPPETS</b> The Theatre at Ace Hotel 929 S Broadway 9PM</p> <p>Goldenvoice presents Alex Turner &amp; Miles Kane's incredible side-project, playing one night in the gorgeous old United Artists Theatre.</p>	<p><b>21</b> <b>NOSAJ THING</b> The Regent Theatre 448 S Main St. 8PM</p> <p>The LA producer, musician and DJ brings the bangers to Main Street's favorite musical haunt! You know to get there early for a slice at Prufrock, right?</p>	<p><b>22</b> <b>SCHOOL DAYS EXHIBIT</b> Lethal Amounts 1226 W 7th St. 8PM</p> <p>The City West space honors the hidden talents of a young Barry Kleven, who passed away leaving behind a time capsule of 1970s LA club scene photos.</p>	<p><b>23</b> <b>MEND &amp; MAKE NEW PIN &amp; PATCH SHOW</b> East / West Shop 727 N Broadway 6 – 10PM</p> <p>A patch-lovers dream! Check out live custom embroidered patches by Dirty Needle Embroidery, chain stitching by Ben Goetting, and more!</p>
<p><b>24</b> <b>HISTORIC CORE FARMER'S MARKET</b> 5th &amp; Spring 9AM – 2PM</p> <p>Walk around the picturesque Historic Core and check out some local artisans and farmers produce, between Broadway &amp; Spring.</p>	<p><b>25</b> <b>MOIST MONDAYS</b> La Cita Bar 336 S Hill St. 10PM – 2AM</p> <p>Your weekly Monday night moistening, join the crew inside or out back on El Patio for a stiff drink or four.</p>	<p><b>26</b> <b>THE MAKERS</b> Seven Grand 515 W 7th St. 10PM</p> <p>Smooth, improvised jazz and even smoother whiskey, upstairs.</p>	<p><b>27</b> <b>LE QUINTET</b> Blue Whale 123 Astronaut E S Onizuka St. Suite 301 9PM – 12AM</p> <p>Explore the sights and sounds of Little Tokyo's revered jazz bar, as Le Quintet plays an evening set sure to indulge the senses.</p>	<p><b>28</b> <b>CATHY SEGAL-GARCIA &amp; DAVE ROSS</b> L.A. Athletic Club 431 W 7th St. 6:30 – 9:30PM</p> <p>On the last Thursday of the month, Cathy sings all night! With happy hour specials + no cover charge, this is the perfect time to experience the illustrious club's interior.</p>	<p><b>29</b> <b>GUERRILLA TACOS</b> Blacktop Coffee 826 E 3rd St. 10AM – 2PM</p> <p>The freshest food truck filling stomachs Downtown. The Guerrillas use fresh, seasonal produce and their menu, like location, is prone to change daily.</p>	<p><b>30</b> <b>SPLASH</b> Rabbitat 1495 Beverly Blvd. 1 – 7PM</p> <p>Art. Music. Food. Join the Splash team for DJs, curated food + drinks, and a great group of artists who work with varying mediums. Connect, inspire, and be inspired!</p>



VIEW OUR FULL CALENDAR AT  
[LADOWNTOWNER.COM/CALENDAR](http://LADOWNTOWNER.COM/CALENDAR)

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