

NEWSLETTER



Number 199

December 2002/January 2003

Town Meeting on Proposed Little League at Mt. Vernon Middle School

A Town Hall meeting concerning the proposed Joint Use Agreement between City of Angels Little League, Inc. and the Los Angeles Unified School District has been scheduled for **Thursday, January 16 at 6 p.m.**, at Mount Vernon Middle School. The Little League has proposed the construction of two baseball fields and one multi-purpose field on the middle school campus.

Although the meeting is designed primarily to ascertain the concerns of the immediate neighbors of the school, these neighbors are urging as many WAHA members as possible to attend and support them in opposing a project that may negatively impact their quality of life and the future of historic preservation efforts in their pocket of West Adams.

Mount Vernon, located at 17th Street and Bronson Avenue (between Washington and Venice) in the heart of an attractive single-family zoned neighborhood with a strong historic preservation bent, is rated as one of the ten worst schools in Los Angeles. The neighbors have a long list of concerns related to both the students and activities surrounding this school. Among the problems: students leaving the

campus with food (and resulting litter) they purchased at the cafeteria; busses idling their motors (a violation of the Los Angeles Municipal code) twice a day; and tagging.

Franklin L. Ferguson, Jr., director of City of Angels Little League ("CALL"), initially described a seven nights a week little league field, with stadium lights, tall aluminum outfield fences, bleachers and a snack bar. The proposal has reportedly been revised, but the new version had not (as of press time) been distributed in advance of the meeting.

According to Alex Frost, who lives on Bronson Avenue and has been spearheading the neighbors' efforts to learn about the potential impacts of the project, and to have a voice in determining whether it should go ahead, at this point the neighbors are leaning toward opposing the Little League project. He said, "I believe, the current problems we have now with LAUSD stacking adult soccer permits back to back, Saturday and Sunday, will only get much, much worse. There will be increased traffic and parking problems, noise every day, and lights shining into our homes at night."

As we begin a new year, our thoughts often turn to "Auld Lang Sang" - friends gone but not forgotten, traditions remembered or renewed, resolutions made. We'd like to share two stories of this season - or any other.

Holidays Down Under

by Linda Joshua

Many of our hearts turn to a particular place in the holiday season. Mine remembers a somewhat odd, but amazingly unique celebration half a world away, in Australia. So what is Christmas like down under? The main difference is that it is the height of summer and is usually at least 95 degrees Fahrenheit! Some lucky stiffs celebrate the holidays in weather reaching 115 degrees Fahrenheit, and believe you me, this makes for a very lazy Christmas. So no "white" Christmas for us, nor snowed-in New Year's, unless you count the churning waves in the surf!!

Because of this summer-like weather during December in Australia, Christmas dinner may be a picnic in the woods or on the beach. Australians love to sing carols by

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Memorable Family Dinners

by Stevie Stern Lazarus

Mrs. Ida Wallis Lee and her family always celebrated Thanksgiving and holiday dinner, but none of these are as memorable as the Friday night dinners they enjoyed each week.

Mrs. Lee has lived in a 1910 Craftsman style residence in the Western Heights neighborhood of West Adams for forty-five years. Up until several months ago, the petite, white haired Mrs. Lee could be seen taking walks through the neighborhood or giving attention to her front yard cactus garden that her brother planted over 40 years ago. She is soft spoken but has a way with words, as evidenced by the volumes of poetry she's written and how at neighborhood parties she has regaled friends with stories until the early

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**WAHA Selects
Bob Bortfeld Award Recipient**

We had a wonderful group of very deserving nominees for this year's Bob Bortfeld Award, which honors a person who has contributed to preservation in West Adams in both word and deed. After much deliberation, the selection committee bestowed the award on former president Linda Scribner, who was nominated in the following letter by Allan Erickson:

I have been a WAHA member for the past 8 years and feel privileged to nominate an individual for the Bob Bortfeld Award who was instrumental in shaping WAHA into what it is today. In my opinion, this person has contributed to this organization in a manner that has been consistent and far above and beyond anyone's expectations.

I would like to nominate Linda Scribner as the recipient of the 2002 Bob Bortfeld Award. Linda has faithfully and tirelessly served this organization for many years as a volunteer, board member and past President and her tenacity and assertiveness clearly demonstrates her ability as an effective leader. Linda has single-handedly raised the standards "bar" for the organization while leaving a trail for others to follow. Her contributions are reflected in the success and recognition WAHA has received over the years.

Linda should be recognized and applauded for her many contributions by being presented with this award.

Sincerely,

Allan Eriksen

WAHA NEWS

Update on USC Demolition

by Jean Frost

Readers of the WAHA Newsletter are aware of the USC illegal demolition of the historic Van Cott House at 921 West 30th Street last August. They also know of proposed USC demolition of the historic American-Foursquare residence of 3014 Royal Street to provide for 22 surface parking spaces. WAHA readers are also aware of the universal objection to the demolitions by the preservation community, which was reported here in detail in the October issue. As of this writing, WAHA and the other preservation organizations are awaiting response from the Community Redevelopment Agency's Environmental unit to the replies made by the preservation community about the deficiencies with Mitigated Negative Declaration prepared for the Royal Street project. Until a decision is rendered by CRA to either certify the MND or rescind the document and reissue one which address the issues raised in the community's responses the project is effectively on hold.

The USC Daily Trojan has published two articles, by writer Todd Smilovitz, on the controversy. The first 09/13/02 was an overview of the situation with quotes by various preservation advocates including WAHA's own Eric Bronson, Jim Childs and myself. Also speaking for the preservation position was USC Associate Professor of the School of Architecture Kenneth Breisch: "I think it's really important to preserve the character of the North University Park neighborhood. It's one of the most historic neighborhoods in Los Angeles and I think that it's a shame that after the University has spent so many years trying to build a good relationship with the surrounding community and neighbors that they would undertake these unilateral moves without any type of discussions or conversations."

The article had a statement by USC's Associate Senior Vice-President of Facilities Management Services, Maurice Hollman: "USC has made an offer in a public forum attended by ADHOC and others for a move-on at 921 W. 30th Street." He also stated that a USC Master Plan for the area does not exist. Rick Davidson, Vice-President of the demolition contractor, Castle Rock Environmental refused comment citing a "confidentiality agreement" with USC. The existence of the "confidentiality agreement" led to the second article by Smilovitz on 09/20/02.

The article shed light on more inconsistencies within the USC infrastructure. Maurice Hollman stated that: "FMS does not require contractors to sign confidentiality agreements for construction". He then refused however to make the contract available to the reporter. Castle Rock continued with their no-comment position and Deputy City Attorney Michael Klekner stated: "It's not a public document... so it's up to university or the parties to the contract." USC's general council, Stephen Yamaguchi, is quoted: "Confidentiality agreements are standard boiler plate in contracts...they are not usually waived by any department at USC." The reporters' sources believed that the only way to get the con-

tract was with a court order. Klekner noted that even if the community got a court order; "The party protecting the agreement could ask that only the requesting party could see the document and hear related information, that the request be kept under seal."

However USC Law Professor, Eric Talley, responded: "The fact that USC is a not-for-profit institution means that it's serving a fairly broad set of constituents. There may be grounds to argue that neighborhood groups have standing to press for release of certain information based upon the fact that USC is presumably fulfilling some sort of public role." UCLA campus council, Ruth Simon, pointed out that as a public University they were subject to the California Public Records Act and the Freedom of Information Act and other sunshine laws.

USC Vice-President, Thomas Moran, has responded to my letter Of August 31st to Stanley Gold, Chairman of the USC Board of Trustees. In his reply to the illegal demolition at 921 West 30th Street he noted that the building: "has been in the USC residential stock since 1983. Because of its deteriorating condition, and concern for the safety of students who might occupy the building, the building has remained unoccupied since May 2000." He explained that: "Under separate permit issued by AQMD the contractor began hazardous materials abatement on August 1st. The contractor was notified by Building and Safety on August 9 to stop work until the required permits were obtained including CRA approval. Unfortunately by this time the structure had been almost completely demolished."

VP Moran's reply on the Royal Street project also confirmed long term USC ownership and neglect: "The property located at 3014 Royal Street, purchased for residential stock by USC in late 1985 has not been occupied by students for safety reasons since the 1989 earthquake." He did offer the historic residence to preservationists for a move off with a financial subsidy equal to the cost of demolition. He added that lacking any move-off by January 1, 2003, USC would offer architectural elements: "for salvage for a one-month period, until February 1, 2003." Interested parties for a move-off please take note that this beautiful American-Foursquare residence is a two-story brick structure.

He also responded to the promised move-on replacement of the demolished Von Cott Residence: "I am aware that in response to your proposal for a move-on project the University's Architect, Jon Soffa had informed you at a recent meeting in CRA offices of the University's interest in moving the Ahn Family Residence from the engineering quad on the academic campus to a new location, perhaps to 921 West 30th Street. Subsequent to that discussion, meeting with local Korean leader and Councilman Mark Ridley-Thomas have yielded yet another possible location at Korean Square on Jefferson Boulevard."



Bolts and Nutz

by Linda Joshua

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

Q. I bought a fabulous upholstered sofa at a swap meet, but it reeks of cigarette smoke. How do I remove the odor?

Lovey, 2nd Avenue

A. No promises, but try this. Dampen the upholstery with a wet sponge, then sprinkle a whole bunch of baking soda on the damp surface. Leave it for an hour, then sweep up and throw away. Another thing to try is to put salt over the damp surface, let it dry, and throw it away. You may even want to try carpet freshener, which is perfumed baking soda.

It is important to dampen the upholstery: The reason for this is that baking soda will not absorb dry materials

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very well, but will do a good job of pulling wetness out, thereby pulling the smoke odor out, too.

Q. I like the look of milk paint. Where can I find it?

Mary, Wilshire

A. Milk paint is nothing more than a mixture of lime, casein, clays and any one of a variety of earth pigments. In the past, woodworkers mixed their own milk paints using simple formulas handed down from one generation to another, though it is easier to purchase than to mix from scratch. One source online is <http://www.milkpaint.com/>

According to <http://www.haywoods.com/>, the great thing about milk paint is that it does not chip like regular paint, nor does it produce the perfectly uniform color of modern products. Instead, it has subtle differences of shading that make it much more like the lead and oil-based paints used in centuries past. As a piece of furniture finished in milk paint ages, worn paint becomes polished and takes on different levels of sheen. The final effect is subtle, lively and complex. Because of the way this wear plays with light, a milk paint finish actually gets better as it ages.

If you are feeling ambitious, there are several recipes for making your own milk paint. Here is one to try: Mix equal parts of powdered milk (sold in supermarkets) and dry pigment, such as red oxide, sienna, umber, and other agents (sold in paint stores). Add twice as much water by volume. Add more water if necessary. Have fun!

Q. I dropped some bleach on my carpet. I tried dying it, with no success. Someone suggested cutting out the bleached area and putting in a patch. What should I do?

P.J., Harvard Heights

A. Honestly, it's worth trying the patch, and such a patch can be almost invisible. The only other way to go is to dye the entire carpet by a professional, and this can get expensive. Try a patch first. If it doesn't work, you haven't lost much.

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The Vegetable Patch by Anna Marie Brooks

Celery is seldom found in contemporary gardens. Most cooks think of it as an add-in ingredient rather than as a flavorful featured vegetable. It's inexpensive at the grocery and keeps nearly an eternity in the fridge. You might have lobbed off a leafy stalk and stuck it in a glass of water spiked with food color so the kids could watch it conduct the bright liquid through its highly visible circulatory system. Observations ended, the celery was relegated to the compost heap or whirled down the Insinkerator. But there's far more to celery. It even has a circuitous West Adams connection.

Hugh L. Asher was agrarian by nature. The Kentucky native and his brothers developed a multi-million dollar timber empire in their home state in the later decades of the nineteenth century. Hugh branched out, purchasing a prominent horse racing spread and adding to its stable. Never content with

one income stream, Asher also played the stock market with great success.

Divided by his passions and yearning to be physically closer to the financial world, Asher moved his family to Chicago. They purchased a lakefront mansion and settled in. Wife Hannah failed to bond with Chicago. The mansion's original owner who had ventured out to see the world returned a year later. He'd seen enough world. He wanted to return to his stately home. The well-matched financial wizards negotiated an even trade. The Ashers journeyed on to Santa Monica to scout out the Los Angeles scene while the Chicago magnate refeathered his up-scale nest.

One imagines that Asher met Abbott Kinney during his Santa Monica foray. In any event Asher purchased several lots from Mrs. Kinney's Abbott Kinney Tract (the esteemed Mr. Kinney was at the time purportedly engaged in

a torrid affair...) along the south side of 21st Street beginning at the corner of Gramercy Place—then Hermosa—and continuing westward almost the length of the block. He combined the corner lot with the two adjacent lots and commissioned Sumner Hunt to design the residence, carriage house and freestanding billiard room which front on Gramercy. The property, now known as the Asher-Gaye Residence, is popularly referred to as the Marvin Gaye Estate.

Again yearning for a closer connection to the land the Ashers moved to El Monte. They built another stately home and purchased a walnut grove that Asher immediately expanded into commercial production. Asher became one of the fathers of "modern" El Monte, serving on its city council. Constantly expanding his holdings he raised acres of sugar beets and tomatoes for the wholesale market. Asher appears to have been the first to ship the celery which he farmed to Eastern markets by railroad car—popularly known as the "ice box on wheels." So, the next time you reach for a head of celery at the market think of your former neighbor Hugh L. Asher.

Now is the perfect time to plant a tribute to Hugh. Maturing celery is perhaps the most architectural of vegetable forms. Its stalks emulate a beautifully fluted Corinthian column resplendent with leafy capital. Celery is a biannual grown as an annual. Its germination period is excruciatingly long.

My father researched the crop. We had a garden of curiosities and staple crops larger than the average West Adams building lot. We entertained the curious, canned and froze a year's worth of almost every vegetable we consumed and sold and bequeathed the excess.

In the chill of upstate New York celery seeds were planted indoors at the same time that winter cabbages were being harvested from the snowy garden and hauled in on hand sleds to be nested deep in straw in the unheated cellar. The celery seeds that deigned to

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The Garden Guy by Steve Rowe

New Year's Greetings, gardeners! Even though January is not exactly a warm gardening month, we can still contribute to the landscape's health and well being for the rest of the year. We can supplement the garden with a warming layer of peat moss which will not only protect cold sensitive plants but will act as a moisture retainer during the warmer months next summer. We can also do necessary pruning of vines (grape, wisteria, trumpet etc.) as well as fruit and foliage trees. This will facilitate leaf and flower production next spring.

I hope you purchased a live tree for Christmas and then planted it in your garden or yard. But if you didn't, try mulching your cut tree and adding it to your garden in this month. Planning ahead for Christmases to come, there are several evergreen trees sold as holiday trees that would make an excellent addition to your landscape. My favorites are Deodor Cedar and Coast Redwoods. Both will thrive well in the West Adams area. Redwoods usually do better if planted in groups well spaced apart and both need lots of room to grow for their root systems are extensive.

You may also still have some holiday favorites trying hard not to wilt now that January is hard upon us. You can plant that poinsettia (or perhaps, those many poinsettias) that you bought for the holiday season. This is a native of Mexico that does very well our California climate. If planted in the garden make sure there is plenty of room because your small holiday decoration will turn into a fairly tall tree.

Paperwhite narcissus, another holiday favorite that you may have received planted in a pot, will naturalize easily in your West Adams garden, blooming every December and January for years to come. I've also had luck planting cyclamen, amaryllis and holly.

Directory Updates

Recently all current members received by mail, a Directory for 2002 listing current WAHA Members. Extra copies of this directory are available from John Kurtz for a minimal charge to defray the cost of printing.

Although we tried to get everything correct a few things may still be incorrect. If you have any changes which need to be incorporated into this current Directory, or if you have a new mailing addressplease let us know! You can contact WAHA by mail, or call John Kurtz (Membership Chair) 323-732-2990, so your newsletter and other mailings get to you in a timely manner and we will have the correct information in the WAHA database.

The following are changes to the WAHA Membership Directory for 2002-2003. Please update your copy of the directory if you want to keep it current. These are the first changes to the Directory.

ADD (AND WELCOME) NEW WAHA MEMBERS

Christopher Baker & Christa Schmidt, 1729 S. 3rd Avenue, Los Angeles 90019, (323) 733-5020
 Bret Beach, 2461 Gramercy Park Place, Los Angeles 90018, (323) 363-8734, BretBeach@yahoo.com
 Andrea Brandt, 198-24th Street, Santa Monica 90403, (310) 828-2021
 Bob Craft, 5114 Matilija Ave, Sherman Oaks 91423, (818) 986-1585, bcraft1038@aol.com
 Claudette Earl, 304 Armsley Square, Ontario 91762, (909) 986-0532
 Elizabeth Fenner & Brian Robinson, 9007 Darby Avenue, Northridge 91325, (818) 885-8345
 Libby & Guy Fitzwater, 2751 McConnell Blvd., Los Angeles 90064, (310) 552-2196, libbiea@earthlink.net
 Scott Frank, 635 S. Ridgeley Drive, Los Angeles 90036, (323) 934-3656
 Martha Gruft, 1328 S. Bundy Drive, #10, Los Angeles 90025, (310) 477-2433
 Andre & Yvette Jones, 2323 Juliet Street, Los Angeles 90007, (323) 732-7859, vetvet@AOL.com
 Laurie McGee, 1830 S. Gramercy Place, Los Angeles 90019, (323) 732-3335, SnglBuny520@prodigy.net
 Thea Edwards-McNorvell & Lee McNorvell, 2411 5th Avenue, Los Angeles 90018, (323) 733-3796, tmcnorvell@landrum&brown.com
 Frank Piontek, 944 Palm Avenue, #2, West Hollywood 90069, (310) 657-8818
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 Steve Rupert, 20014 Ave of the Oaks, Newhall 91321, (661) 251-2861, EmailRupe@AOL.com
 Steve Shaw, 5223 Corteen Place, #7, Valley Village 91607, (818) 753-2617
 Geri Simmons, 11300 Foothill Blvd., #43, Lake View Terrace 91342, (818) 899-7050

ADD

Marie Acree, (310) 798-5401
 Jeanne Heyerick, 2625 Westridge Road, Los Angeles 90049, (310) 476-5936
 Weisman Hamlin Public Relations, 2114 5th Avenue, Los Angeles 90018, (323) 735-7564
 Hazy Moon Zen Center, 1651 S. Gramercy Place, Los Angeles 90019, (323) 735-7564

CHANGE TO NEW OR CORRECT INFO

Eric Bronson & Darby Bayliss, 1802 S. Oxford Avenue
 Lynda LeFever, 2197 W. 25th Street, Los Angeles 90018, (323) 732-1280
 Carl Levine & John Rentsch, 38523 Charlesworth Drive, Cathedral City, CA 92234, (760) 324-9494
 Caroline Sallenback, 9342 Hazel Circle, Villa Park 92861

The Vegetable Patch Continued from Page 5

germinate became seedlings that demanded long drafts of water and tender attention lest they perish. When the sun finally cracked the icy sheet encapsulating the rural landscape and shone sufficiently to warm the cold frame, the plants migrated to this spa to bask while they matured to the transplant stage. Here in L.A. you can simply pluck up transplants at the local nursery.

Set the celery transplants in a sunny or partially shaded area of well-composted soil capable of retaining moisture. Plant in rows at least a foot apart spacing the plants 9 to 12 inches apart in the row. Better yet, be adventurous. Distribute the plants around your yard as sentinels at the corners of borders or as background to low flowering borders. Celery grows especially well in the company of nasturtiums. Be certain to keep the soil moist (not water logged) and well mulched. Feed celery every two or three weeks with liquid manure or 5-10-5 fertilizer as your conscience dictates.

Planted now your celery should be ready for harvest in late spring before hideously hot days render it the texture of a California Redwood. You may harvest the stalks by snapping off a few at a time being careful to not injure the central leaf buds (celery continues to regenerate at its heart) or by pulling up the entire head. The outermost stalks may be tough. If so, add them to the compost to nurture next year's crop.

Yes, you can cover celery stalks during the last 3 to 4 weeks of growth (the leaves should remain exposed) to "blanch" it. That's the process that renders it the pale color of much market celery. Forget blanching. It leaches out vitamins and flavor. Naturally grown, unblanched celery has a headier flavor than the low-end grocery stuff.

I had intended to share with you a fabulous recipe for braised celery from Trade Tech's Culinary Arts menu. However when I stopped by to pick it up the chef was retreating in front of me, trench coat slung over his shoulders, one hand bearing bandages. Deciding it's all in the timing I allowed the poor guy to go lick his wounds.

I retreated to my lair and adapted a Braised Celery recipe from San Sylmar. Invite your friends and share the tale of Hugh L. Asher with your guests as they discover celery as the delicious vegetable it is.

BRAISED CELERY

6 heads (bunches) of celery
1 large onion, peeled & sliced in eighths
6 slices of bacon
2 anchovy fillets, rinsed
1 large carrot peeled & sliced
sprigs of fresh thyme or 1/2 teaspoon dried
2 quarts chicken or vegetable broth
1 bay leaf

From each celery head/bunch remove any stringy stalks and save for stockpot use. Cut off the top portion of each head leaving 6 inches of heart attached at the root end which may also be trimmed to neaten. Reserve the trimmings for future use.

In an ovenproof pot (a cast iron Dutch oven would be ideal) place the celery hearts and cover them with water. Bring to a boil. Immediately remove from heat and drain off the water. Place celery hearts on a work platter.

Line the bottom of the empty pot with bacon. Top with anchovy (no it won't taste fishy—trust me on this), carrot and onion slices. Add thyme and bay leaf. Cook over low heat to partially render bacon fat, dissolve anchovy pieces and lightly color vegetables. Layer celery hearts over all; cook another 5 minutes.

Add heated chicken or vegetable broth (spiked with wine if you please), cover and braise in preheated 350 degree oven for 30 minutes or until fork easily pierces celery. Remove the celery hearts from the broth (add the broth to your stock pot) and slice each heart/bunch in half lengthwise. Sauté the celery hearts in butter over medium heat, turning to lightly color each side. Serve garnished with sprigs of fresh thyme and parsley—from your garden, of course.

We end by asking your forgiveness. Last month we offered a recipe for Harvest Cabbage. Either the fractions failed to cross platforms or disgruntled cabbage elves worked overtime. If you tried the recipe as printed you probably puckered up after tasting your pot of oven brewed cabbage soup. Perhaps you loved it and have passed it on to three friends. In that case, please give us credit! Here's the side dish as intended.

HARVEST CABBAGE

1 large red cabbage (about 2 1/2 lbs.)
1/4 cup apple juice
2 Tablespoons butter
1/4 cup red currant jelly
1 cup dried sour cherries
1 Tablespoon sugar
1/4 cup red wine vinegar
Salt and pepper to taste

Preheat oven to 350 degrees F. Slice cabbage in quarters. Remove core. Thinly slice cabbage. In large heavy ovenproof pan (a cast iron skillet works well) melt butter over low heat. Add dried cherries and sauté 2 minutes. Add cabbage and all other ingredients. Cook gently for 5 minutes. Cover pan and place in preheated oven. Bake 1 hour. Yield: 6–8 servings.

Note: If you wish to stretch or vary this recipe you may add, along with the cabbage and other ingredients, a couple of firm apples, cored, with skins in tact, cut in 1/4 inch chunks.

Preservation Begins At Home



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Memorable Dinners Continued from Page 1

morning hours.

"When we moved in, there were nine of us living there," Mrs. Lee recalls, "including my brother, his wife, and my sister-in-law's mother, Mrs. Hamilton, who had her 100th birthday soon after she moved in. She was very alert until the day she died, even on the day she died. She just slipped away in her sleep."

Every Friday night, Mrs. Lee's family took time from their busy week to get together for their own special day.

No one would plan to have dinner anywhere else.

"It was lots of fun," says Mrs. Lee, "My girls and I would cook the meal. My sister-in-law would set the table with our best dishes. We'd use the best table service that we owned. There'd be flowers on the table. And we'd dress up special."

Then at six o'clock they all sat down at the big Stickley table in the dining room. Mrs. Hamilton would be brought downstairs with her wheelchair.

At each Friday dinner, one of them could bring one guest, and that would make ten at the table.

After dinner, Mrs. Lee's brother would play the piano and everyone would sing. If Mrs. Lee had a recently written poem, she'd recite it. Or her sister-in-law would bring everyone up on all the world issues because she was the smartest.

Mrs. Lee's daughter's friends would be invited to dinner and it seems the younger folks would always enjoy the evening the most.

With the passing of her relatives, those Friday night dinners are now a cherished memory and an important reminder to all of us to celebrate with family and friends as often as we can and not wait for holidays to make those special times.

Christmas in Australia Continued from Page 1

candlelight, and celebrations are held in the weeks leading up to the big day. Many carols sung are uniquely Australian, celebrating the Australian Christmas Bush (more commonly known overseas as the Outback). My favorite song would have to be "Six White Boomers" which is all about Santa Claus' transition from the colder weather in the Northern Hemisphere, to the searing Australian heat, and he enlists the help of six giant kangaroos (boomers), to pull his sleigh. There are also lots of songs about snow and snowmen, a throwback to our colonial past. Church is attended in great mass on Christmas Day, and is for a lot of people the only day they go to church during the year. Services are often held very early in the morning, or at Midnight Mass on Christmas Eve.

The major celebration is a Carols by Candlelight Concert, on Christmas Eve, held at the Myer Music Bowl in Melbourne. This is broadcast on television and radio throughout the country and also to come other countries in our region. The attendance usually ranges from 70,000 - 100,000. I have family who live in Melbourne who try to attend this every year. It really is a magical concert, and is fabulous to watch even from home.

Due to the multiculturalism in Australia, food can vary. My family emigrated from Denmark, so we celebrated on Christmas Eve, with lots of hot pork and ham, and other heavy foods entirely inappropriate for the weather. It was still fabulous though, and it did help that we ate in the balmy calm of evening. A lot of Australians, however, are choosing to forge their own traditions, and shrimp and lobster for Christmas dinner has grown in popularity over the last decade.

My memories of different traditions coming together are reinforced here, as I look around my own neighborhood here in West Adams. On my street alone, we have African-American families, as well as first generation Mexican, Belizean, Guatemalan, and Chinese families, all celebrating the holidays by drawing from the past that they remember, but modifying it in response to the traditions that they find amongst one another. That is the best memory I have of the holidays back home, and that is what I am lucky enough to be a part of now in West Adams.

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Neighborhood News: Adams-Normandie Neighborhood Assn.

A large turnout complimented a large agenda at the January meeting. Many new Project Managers volunteered to lead new efforts. Those activities are: Sod for medians, Block Party, Marketing ANNA, Evaluation Questionnaire, Tour of New Cathedral, Tour of Clarke Library, Visit the Zoo. We also voted to establish a Hospitality Budget to cover refreshments at our monthly meetings, as well as donate \$500 each to The Salvin Middle School and Casa de Rosas.

Our president, Marianne Muellerleile, announced she will be stepping down after the April elections.

Our usual December meeting is normally devoted to strategic planning for the coming year but that agenda had to be tabled. Instead we did a long question and answer period after an initial presentation from LAPD-SW's Captain Morris Smith. Captain Smith attended our meeting as a response to ANNA's invitation to Chief Bratton to speak at our meeting.

Captain Smith was extremely informative and sincere. As long as the LAPD is understaffed and on three-day, 12-hour shifts we will not have the police available to address all the problems. That's the short version. As a response to the fact that Captain Morris never received a briefing on the issues in the ANNA community despite our voluminous records on the matter, we formed a committee to restate all

the problems and submit it to Captain Smith by the end of 2002. Captain Smith has given us his word he will make himself personally accountable to address these issues and to give us a follow-up report.

Then we heard from Senior Housing Inspector, Code Enforcement Unit, Chris Hatzikian. We immediately circulated a paper so each ANNA member could list addresses where violations exist. Mr. Hatzikian said he will begin investigating the complaints and will report back on the problems and his progress.

We adjourned to the annual Christmas meal provided by Marco Flores, Rosie Villagran and ANNA.

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WAHA January Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20 Zoning/ Planning Committee	21	22 Membership Committee	23 Board Meeting	24	25
26	27	28	29	30	31	

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

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