



**2nd Quarter 2017**

**“VISTA L.A.” MAGAZINE SHOW**

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**Type:** Public Affairs and Informational

**Vista L.A. Correspondents: Patricia Lopez, Anabel Munoz**

**Theme:** Experience L.A. through a Latino lens and palette!

**Trejo Takes Hollywood**

One of our favorite people in Hollywood is Danny Trejo, who we all know as “Machete.” He’s become a successful restaurateur, with a new place in the heart of Hollywood. Our Patricia Lopez first bonded with him over their mutual love of tacos at his taqueria Trejo’s Tacos on La Brea, and today he’s showing us his newest spot, Trejo’s Cantina. But wait, there’s one more big thing on the way, and he’ll tell you about it!

**Life-Saving Salsa**

Two local women have taken a family recipe and turned it into something big! Estolia’s salsas aren’t just delicious, they’re changing lives. With four different salsas, each one benefits a different charity. 100% of the proceeds from these salsas benefit charities which have very personal meanings to them. By purchasing the salsa, you can help find a cure for Alzheimer’s disease and Leukemia, conquer hunger and rescue animals, all in Los Angeles.

**The Briks**

What do you get when you take North African, Spanish and Mexican flavors fused together by a French trained chef who’s been called a punk rock cholo? We met up with the man himself, Chef Mario Christerna, at The Briks.

**The Boy & The Bear Coffee Roastery**

The Boy and The Bear is a coffee roastery in the heart of Redondo Beach owned by a young Colombian who’s bringing exclusive café from his homeland to Southern California.

**Toca Madera**

One of the sexiest, hottest Mexican spots in L.A., you've gotta try it at least once. With an intimate 120-seat space in West Hollywood that features a creative take on traditional Mexican cuisine, Toca Madera's menu incorporates a shared-plate format offering locally farm-sourced ingredients with an emphasis on organic as well as a full, separate vegan menu with gluten-free options.

### **Anepalco**

Acapulco-born Chef Daniel Godinez prides himself on creating forward thinking modern Mexican food at his restaurant Anepalco, where he mixes Mexican flavors with French cooking techniques. He's best known for his delicious breakfast chilaquiles, but adds a unique twist on them for dinner.

### **Estolia's**

Estolia's Salsas are traditional and delicious, and the compassionate women behind the yummy concept found a wonderful way to pay it forward. Two local Latina women created four salsas, each salsa benefitting a different local cause that is personal to them.