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"VISTA L.A." MAGAZINE SHOW

**Show:** VIS-01-11 ABC7 "Vista L.A." Magazine show  
**Air Date:** July, 17, 2011  
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**SUMMARY:**

**L.A. FOOD BLOGGER**

Professional musician turned **food blogger Bill Esparza** seeks out the best Latin cuisine in L.A. and beyond. Esparza spoke with Vista L.A. at one of his favorite local restaurants, "A Taste of Brazil."

**EL RECOTO RESTAURANT**

"El Recoto" restaurant, located in Gardena and Cerritos, specializes in authentic Peruvian cuisine. Vista L.A. spoke to **restaurant owner and Chef Jorge Chan** about the traditional dishes served, which are a fusion of Asian, Spanish, African and Incan cultures.

**1810 ARGENTINEAN RESTAURANT**

Named after the year of the Argentinean Revolution, "1810" is one of a growing number of South American Restaurants emerging on L.A.'s culinary scene. We spoke to **restaurant co-owner and Chef Marcelo Sala** about his traditional dishes.

**LA DESCARGA**

You might want to wait until the sun goes down for a classic Caribbean-Latino experience in L.A. La Descarga, a discreet bar and music venue in East Hollywood will transport you to 1950's Cuban, complete with vintage rums, live Salsa music and Latin Jazz and your choice of fine cigars.

**LA CASITA MEXICANA RESTAURANT**

Los Angeles is among the best cities for Mexican food anywhere in the world. We visited La Casita Mexican, one of L.A.'s finest Mexican restaurants serving a truly authentic taste of Mexico. We spoke to **restaurant co-owners and Chefs Ramiro Arvizu and Jaime Martin del Campo** about their traditional dishes and their passion for cooking.

**MAS MALO RESTAURANT**

**Executive Chef Robert Luna** is turning up the heat at "Mas Malo," a new restaurant in Downtown Los Angeles. Chef Luna's childhood memories are the inspiration behind Mas Malo's menu. It's filled with Mexican food with an East L.A. touch. Every dish on the menu has a story—the dishes range from "The Boyle Heights Picnic," inspired by his parents cooking ideas to the "Ground Beef and Pickle Taco" dish, which was Chef Luna's version of a cheeseburger, as a kid growing up in Boyle Heights. The delicious and unique menu is part of what appeals to its guests, but the historic 1920's venue also plays a role in attracting a diverse crowd.

**JARAGUA RESTAURANT**

"Jaragua" is a popular family-owned Salvadoran restaurant in Los Angeles serving traditional cuisine. From pupusas and fried plantains to El Salvador's national drink horchata, Jaragua is known for its authentic taste and as a place where guests can feel at home. The Fuentes family opened their first restaurant "Atlatcatl" almost 30 years ago. We spoke to **Milton Fuentes** about his family's two restaurants.

**EL BARON NIGHTCLUB**

Vista L.A. also visited El Baron Nightclub in Culver City, a popular Central American venue for salsa and cumbia dancing.

### **LAS PERLAS AND EASTSIDE LUV**

We also visited two popular hangouts with their own Latino flavor. “Las Perlas” in Downtown L.A. is the first bar of its kind in L.A. serving the smoky taste of Mescal from the Southern region of Mexico. And in East Los Angeles, we visited “Eastside Luv.” This Boyle Heights hangout is decked in red velvet, Mexican movie posters and Chicano art, making it a cultural treasure worth discovering.

### **LATIN ALTERNATIVE MUSIC VENUES**

U.S. Latinos are creating their own subcultures in L.A. Vista L.A. stopped by “La Cita” to learn more about the Latin Alternative music scene. We spoke to **Ricky Garay, founder of “Mucho Music,”** and **photographer Sandra Jara** creator of “La Madre is Watching,” for more insight into this culture. The Hully Gully in the city of Downey is home to another Latino scene revolving around 80’s British Rock music. We spoke to **Julian Ricardo, lead singer of “The Smiths”** and **“Morrissey” cover band “Strangeways”** about this Latino phenomenon.

### **HOSTS:**

Jovana Lara, ABC7 Anchor/Reporter; Danny Romero, ABC7 Weathercaster