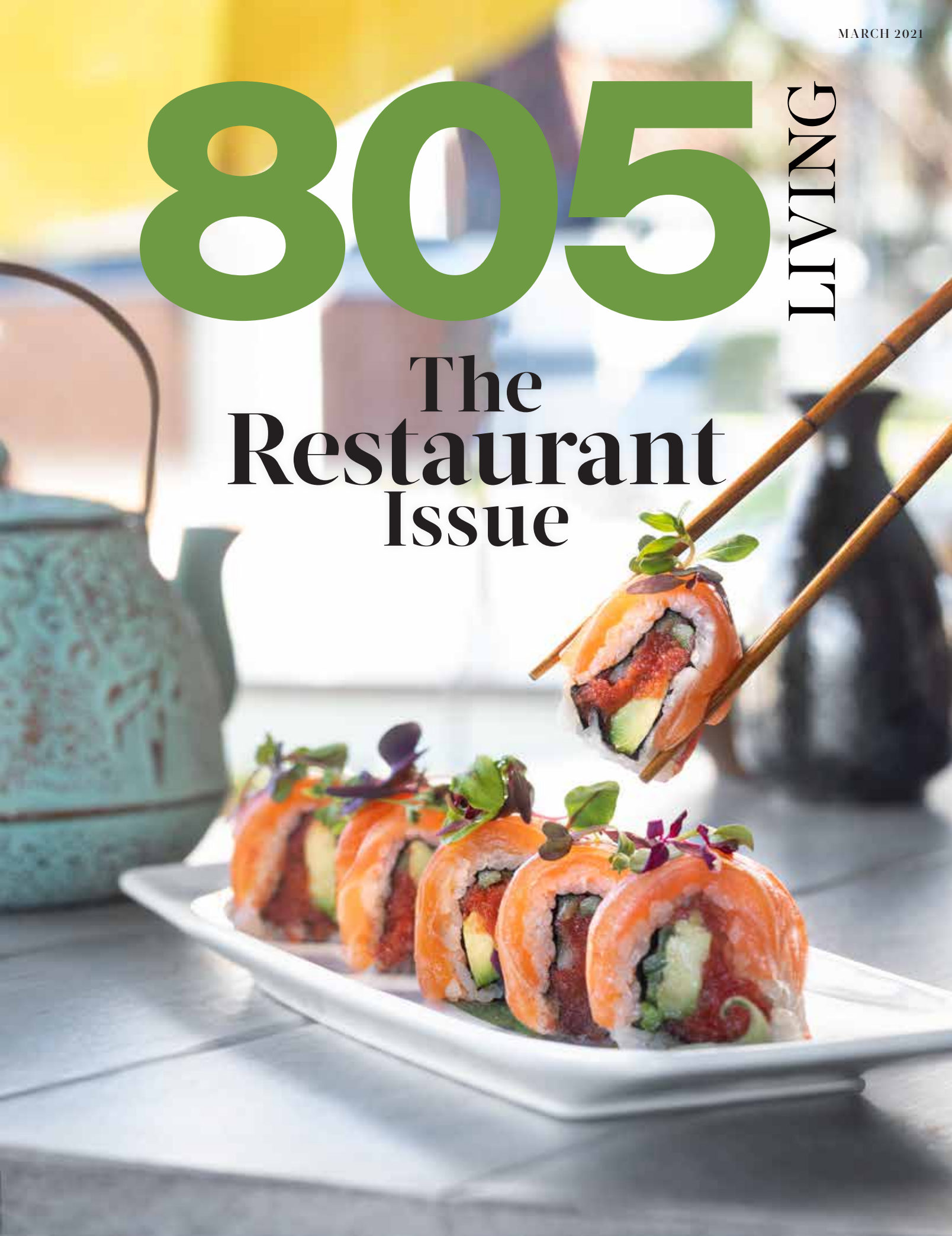


# 805

LIVING

## The Restaurant Issue



# Pulse

TRACKING THE BEAT OF THE 805

By Leslie Dinaberg



The Hot Cheetos & Cream Cheese hot dog is a regular menu item at Dave's Dogs Grill in Goleta.

## CHEETOS ARE HOT!

An old snack food, Flamin' Hot Cheetos, is having a new culinary moment, and local food pros are making good on the trend.

In Port Hueneme, **Carnitas El Brother** ([carnitaselbrother.com](http://carnitaselbrother.com)) dishes up the Hot Cheetos Taco: a handmade Flamin' Hot Cheetos tortilla filled with carnitas and melted cheese and topped with Flamin' Hot Cheetos. "It has to be one of the most popular items on our menu," says co-owner Maria Reyes.

In Santa Barbara and Goleta, **Dave's Dogs Grill** ([davesdogs805.com](http://davesdogs805.com)) uses the spicy crisps to enhance menu items like the Hot Cheetos & Cream Cheese hot dog.

**Michoacanita Ice Cream Company** ([michoacanitaicecream.com](http://michoacanitaicecream.com)) in Oxnard crumbles Flamin' Hot Cheetos to make a coating for cobs of corn and to top its Flamin' Eloté, Mexican street corn made with fresh-off-the-cob corn, mayonnaise, melted butter, cheese, and spices.

## STYLE DOMICILE

A new women's fashion hub opens at The Commons at Calabasas this month. Set among luxe velvet furnishings with chandeliers and marble accents, the 2,343-square-foot **ElyseWalker** (elysewalker.com) showroom features collections from iconic brands such as Celine, Chloé, Dior, and Givenchy as well as emerging designers like Anna Quan, Isabel Marant Étoile, Moussy, Staud, and Ulla Johnson. The establishment is the third location of the globally recognized brand, which also has stores in Pacific Palisades and Newport Beach. Founder and CEO Elyse Walker says she has always loved the Calabasas neighborhood and is "excited to introduce the Elyse Walker point-of-view to the community."



Purveyor of designer fashions Elyse Walker opens her newest store in Calabasas.



Renderings show plans for Kitchen 530, a communal kitchen, restaurant, and public market set for completion on Santa Barbara's State Street by year's end.



## AN UNCOMMONLY COMMON KITCHEN

The restaurant industry has become one of the latest to adopt the shared workspace concept, and a prime example is set to open in Santa Barbara later this year. **Kitchen 530** (kitchen530.com), a communal food-production facility, public market, and culinary incubator in the works at 530 State Street, is what Chris Chiarappa, one of the project developers, describes as "a bit of a Swiss Army knife for the food world."

The brainchild of Chiarappa, a partner in Mesa Burger restaurants, and Diana H. Pereira, founder of Kiva Cowork shared workspace in downtown Santa Barbara, Kitchen 530 will have 10 hot-preparation facilities, 10 cold-preparation facilities, two baking stations, a show kitchen and event space, a retail market, and a public restaurant. Diners will be able to enjoy food from multiple tenants but order in one place. A full bar and coffee shop are also planned along with special event space for tenant use.



## A CUT ABOVE

Amid all of the recent cooking at home, upgraded kitchen equipment has become an especially welcome commodity, and no tool eases food preparation more than an exquisite knife. "A high-quality, handcrafted knife is razor sharp, balanced, comfortable to use, and easy to sharpen," says Kirsten Dressler Wilson, vice president of the Ojai-based **Messermeister** (messermeister.com) cutlery company. "It makes it so much easier to chop ingredients fast. The first time you use a great knife, you finally realize how bad your old knives really were."

Wilson, who runs the family-owned business with her sister Chelcea Dressler-Crowley and their mother Debra Dressler, should know. Her father, a German native, brought his passion for the premium, hand-forged cutlery of his homeland to the U.S. in 1981 and established the Messermeister (translation: knife master) line in 1985. Four decades later, the brand encompasses a wide array of professional-quality chef knives, kitchen cutlery, and cooking tools, all of which can be purchased online and at selected retailers.

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With time on her hands during the pandemic stay-at-home orders, 12-year-old Santa Barbara tween Reese Large launched **Real Life** ([wearreallife.com](http://wearreallife.com)), a clothing company devoted to spotlighting nonprofit groups that support activities she cares about. “When choosing nonprofits, I thought about things that I missed doing during the coronavirus pandemic,” says Large. “A lot of that had to do with outdoor activities.” Her line of sustainable, sweatshop-free hoodies, sweatshirts, and tees supports outdoor-oriented organizations such as the National Park Foundation; the American Eagle Foundation, which protects various birds of prey; and Project Aware, which is dedicated to shark conservation and the elimination of marine litter.



Reese Large (left) supports outdoor-oriented nonprofits with her Real Life T-shirt and sweatshirt designs, like the Lake Life zip hoodie (below), which benefits the American Eagle Foundation ([eagles.org](http://eagles.org)).



Based on traditional Korean rice cakes, mochi doughnuts come in flavors like strawberry topped with sprinkles at Mōr Doughnuts.



## STRIVING FOR MŌR

When Santa Barbara resident Tommy Chang was laid off from his job as a marketing project manager due to the pandemic, he began experimenting with the traditional Korean rice cakes and mochi that he had enjoyed as a child. He tweaked the recipes to develop his own creations, Chang says, and his mom really liked his mochi doughnuts. That was when he knew he was ready to go public.

“She’s a pretty picky eater,” Chang says, “so when she said, ‘Hey why don’t you sell these?’—well, for an Asian mom to say to her oldest son, ‘you should make doughnuts’ is a big confidence builder.” Chang launched **Mōr Doughnuts** ([mordoughnuts.com](http://mordoughnuts.com)) last fall and now offers rotating weekly flavors like Matcha Berry Cheesecake, Black Sesame, and mango Tajin.

Chang hopes to open a storefront eventually, but for now, he sells his four-flavor boxed set for \$12 online Friday through Saturday. Preorders can be placed starting each Thursday at noon for pickup at Jang’s Karate Center, his father’s business in downtown Santa Barbara.

# DISHING IT OUT FOR CHARITY

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In an astounding demonstration of generosity, local restaurants stepped up to the plate for the fifth annual *805 Living Dishing It Out for Charity* challenge in 2020, presented by Montecito Bank & Trust. Despite the pandemic's catastrophic impact on their industry, 23 restaurants participated in November and December by donating \$2 per designated dish to the charity of their choosing. Although, slightly fewer eateries participated than in 2019, those who did raised \$17,182 for their charities—very nearly as much as 2019's 27 participants, whose donations totaled \$17,303. Special thanks to these community-minded eateries of 2020, who continued to give to others at a time when restaurants needed support more than ever:

**BELL'S** (bellsrestaurant.com), Los Alamos, for **No Kid Hungry**

**BELMOND EL ENCANTO** (belmond.com), Santa Barbara, for the **Santa Barbara Bucket Brigade**

**BIBI JI** (bibijisb.com), Santa Barbara, for **La Casa de la Raza**

**CELLO RISTORANTE & BAR** (allegrettoresort.com), Paso Robles, for **Bailliage de Central Coast Confrérie de la Chaîne des Rôtisseurs**

**CHULO'S CAFE & CANTINA** (chuloscafecantina.com), Templeton, for **R.A.C.E. Matters SLO**

**FINNEY'S CRAFTHOUSE & KITCHEN** (finneycrafthouse.com), Westlake Village, Ventura, Santa Barbara, and San Luis Obispo, for **Support for the Kids**

**GOAT TREE AT HOTEL CALIFORNIAN** (goattreecafe.com), Santa Barbara, for **Dream Foundation**

**HELENA AVENUE BAKERY** (helenavenuebakery.com), Santa Barbara, for **Know Your Rights Camp**

**THE LARK** (thelarksb.com), Santa Barbara, for **Know Your Rights Camp**

**LIDO RESTAURANT & LOUNGE** (thedolphinbay.com), Pismo Beach, for the **Ocean Conservancy**

**LITTLE CALF CREAMERY & CAFE** (littlecalfcreamery.com), Thousand Oaks and Westlake Village, for **Special Olympics Ventura**

**LOQUITA** (loquitasb.com), Santa Barbara, for **Know Your Rights Camp**

**LOS AGAVES RESTAURANT** (los-agaves.com), Westlake Village, Oxnard, Goleta, and Santa Barbara, for the **Santa Barbara Zoo**

**LUCKY PENNY** (luckypennysb.com), Santa Barbara, for **Know Your Rights Camp**

**MILK & HONEY TAPAS** (milkhoneytapas.com), Santa Barbara, for **Organic Soup Kitchen**

**OKU RESTAURANT** (okusantabarbara.com), Santa Barbara, for **CADA** (Council on Alcoholism and Drug Abuse)

**OLIO PIZZERIA** (oliopizzeria.com), Santa Barbara, for **Teddy Bear Cancer Foundation**

**OPAL RESTAURANT & BAR** (opalrestaurantandbar.com), Santa Barbara, for the **Arthritis Foundation**

**PICO RESTAURANT** (losalamosgeneralstore.com), Los Alamos, for **Save the Waves Coalition**

**SANTO MEZCAL** (santomezcal.com), Santa Barbara, for the **Santa Barbara Zoo**

**THE BISTRO AT VINA ROBLES VINEYARD & WINERY** (vinarobles.com/visit/bistro), Paso Robles, for **SLO Food Bank Conservancy**

**WATER'S EDGE RESTAURANT & BAR** (watersedgeventura.com), Ventura, for **Make-A-Wish Tri-Counties**

**WOOD RANCH** (woodranch.com), Agoura Hills, Moorpark, Camarillo, and Ventura, for the **Happy Trails Children's Foundation** ♦

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