

805 LIVING



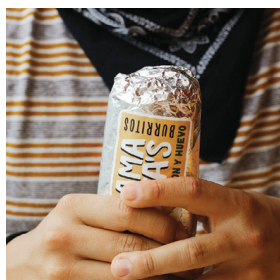
Food
& Wine

NEW FOODIE FINDS

Recently introduced by **Goleta Red Distillery** (goletared.com), La Patera Lemon Flavored Vodka is made from 100 percent cane sugar and flavored with organic local lemons. Owner Michael Craig, a history buff, points to the citrus fruit's long-standing presence in the area. "The Stowe family were pioneers, some of the first people to grow lemons commercially in California," says Craig, "and their property [Rancho La Patera and the Stow House, circa 1873, now stewarded by Goleta Valley Historical Society] is literally a mile from the distillery."



Mony's (monyssb.com), a buzzy Funk Zone taqueria where there are often long lines out the door, is now making its burritos available at other locations, too. Look for them in Santa Barbara under the **Mamacita's** brand at the Santa Barbara Roasting Company cafe, and the Dart Coffee Co. shop, where co-owner Erika Carter says, "We sell out every day."



"We wanted to offer consumers a made-fresh-daily breakfast option that was as accessible as their must-have morning coffees," says Carlos Diaz, who runs the catering end

of the family business. "Culturally, the name Mamacita can be translated into 'little mama,' which in this case is an endearing way to honor my mother and the creator of Mony's, Mama Mony."

When it comes to comfort food, there's nothing quite like a bowl of pasta. Michael Glazer of Santa Barbara's **Mission Rose Pasta Company** (missionrosepasta.com) has been making fresh, handmade noodles in various restaurants and pop-ups since 1998. Now he and his wife, Val, have made their first packaged goods available with about eight rotating pasta products as well as creams, butters, and sauces. Join the pasta club, which offers pasta plus a sauce-of-the-week delivery, or order individual products as an add-on to CSA deliveries from Local Harvest Delivery, The Farm Box Collective, and Plow-to-Porch Organics.



Just out (from top): Goleta Red Distillery's La Patera Lemon Flavored Vodka, Mony's Mamacita breakfast burritos at Santa Barbara coffee shops, and noodles, like Smoked Paprika Rigatoni, sent monthly to members of the pasta club at Mission Rose Pasta Company.



EPISTOLARY ART

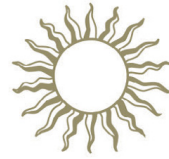
Spanish guitars, surf boards, beach balls, hula hoops, balloons, cascarones, and the fans of flamenco dancers are among the vibrant imagery found in *Love Letters*, a new public art collaboration between Ojai artist **Cassandra C. Jones** (cassandracijones.com), **Museum of Contemporary Art Santa Barbara** (mcasantabarbara.org), and **Paseo Nuevo** (paseonuevoshopping.com). An eye-catching 600-tile mural inspired by Santa Barbara's Talavera tiles and Jones' experiences, the installation spans two walls in Paseo Nuevo's lower north court entrance, combining classic tile designs with contemporary digital photography that nods to both the past and the present.

"From day one, I called the piece a 'love letter,' even before I thought of it as a title," says Jones. "I like to say that the mural keeps on giving and that there is something new to discover every time one passes by the space."

On view indefinitely, *Love Letters* is one of many public art initiatives planned for Paseo Nuevo's current \$20 million redevelopment project.

To create her *Love Letters* tile exhibit at Santa Barbara's Paseo Nuevo, Ojai artist Cassandra C. Jones composed geometric patterns from the repetition of tiny images.





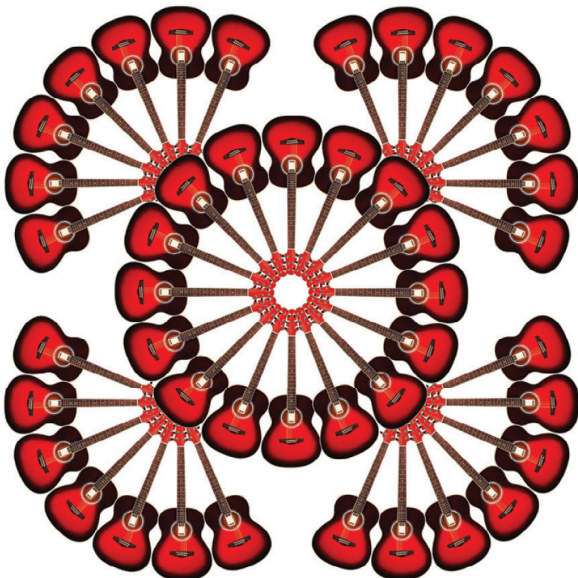
PASEO NUEVO

A CLASSIC REINVENTED






Photo of artist, Cassandra C. Jones,
by Marc Alt

Visit Love Letters, a tile mural
inspired by Santa Barbara, in
Paseo Nuevo's lower north
court entrance.



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