

COMMUNITY ARTS

Your Complete Guide to Current:LA Food, L.A.'s Public Art Triennial

Victoria Gonzalez | October 4, 2019

L.A. STATE HISTORIC PARK, CHINATOWN, COUNCIL DISTRICT 1

Dive deep into popcorn with Adrià Julià's *A Very White Flower* and learn about L.A.'s indigenous past and the agricultural history of the area. Also, visit Current: LA Food's headquarters.

[LEARN MORE](#)

VALLEY PLAZA RECREATION CENTER, NORTH HOLLYWOOD, COUNCIL DISTRICT 2

Food isn't just about staying alive, it is a lens through which we understand ourselves. From modern scientific experiments to the revival of local ethnic traditions, food gives us a window into other cultures and shed light on current issues. This year, the city's triennial, Current:LA, will explore food and its

multiplicities. Plan your visit to each of the council districts using this map, event listing and artist guide below.

Council District 1, L.A. State Historic Park, Chinatown

Eating in Yaanga presented by L.A. Food Policy Council

Wednesday, October 9, 5:00 – 7:00 p.m.

Join tribal biologist Matt Teutimez as he talks about the history of food at the park and its indigenous past. Learn about traditional cultivation. Guests will get to taste edible plants. Capacity is limited to 30; RSVP preferred, space given on a first-come, first-served basis. Register here.

A Very White Flower presented by Adria Julià

Friday, October 11, 7:00 – 10:00 p.m.

Dive deep into popcorn with two films about the global corn industry's history at this former cornfield. Bring a blanket and snacks. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Learning from L.A. presented by Diana Nawi

Tuesday, October 15, 7:30 – 9:00 p.m.

Listen in on a conversation between artists and event organizers about their experiences working in the city at the HUB in L.A. State Historic Park. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Cows to Concrete, Rail Yard to Cornfield presented by L.A. Food Policy Council

Wednesday, October 16, 5:00 – 7:00 p.m.

Join author Rachel Surls as she talks about the agricultural and industrial history of neighborhoods around L.A. State Historic Park — Solano Canyon, Elysian Park and Chinatown, and how this has influenced the way Angelenos eat and farm. Capacity is limited to 30; RSVP preferred, space given on a first-come, first-served basis. Register here.

Dreaming of Food Sovereignty in L.A. presented by L.A. Food Policy Council

Wednesday, October 23, 5:00 – 7:00 p.m.

An exploration on food justice with music and art from the Toypurina Youth Arts & Action program, Tongva musician Kelly Caballero and artist Joel Garcia. Food samples provided. Capacity is limited to 30; RSVP preferred, space given on a first-come, first-served basis. Register here.

Open Hours @ the HUB presented by Dyson & Womack

Wednesdays – Fridays, 4:00 – 7:00 p.m.; Saturdays & Sundays, 10:00 a.m. – 7:00 p.m. (closed Mondays & Tuesdays)

Current: LA Food's headquarters is a meeting place with information about the triennial. RSVP appreciated.

Council District 2, Valley Plaza Recreation Center, North Hollywood

Waste Not: Opening Celebration presented by Shana Lutker

Saturday, October 5, 11:00 a.m. – 1:00 p.m.

Artist Shana Lutker will open her installation, a collection of single-use food containers donated by the Valley Plaza Community, to teach recycling and zero waste in an accessible, family-friendly way. RSVP appreciated. Register here.

Performance: Appetite Monument Movement #1 (Suppressant) presented by Christopher Reynolds

Saturday, October 5, 1:30 p.m. – 3 p.m.

Explore food marketing and consumption with a 15-minute performance at the recreation center pool. Performances start at 1:45 p.m. and 2:30 p.m. Spaces are limited and given on a first-come, first-served basis. Register here.

The Temporary presented by Lauren Mackler

Saturday, October 26, 2:00 – 3:30 p.m.

Start your afternoon by enjoying a science fiction monologue by Shana Lutker and end with a conversation about her work led by curatorial advisor Lauren Mackler. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.



Sonoran corn tortillas | Flickr/guepardo lento/Creative Commons (CC BY-NC-ND 2.0)

What's Going on with Recycling?! Closing Celebration & Conversation presented by Shana Lutker

Sunday, November 3, 11:00 a.m.–1:00 p.m.

Get practical information on how to recycle and reduce waste in your community. Family friendly and accessible. Capacity is limited to 40; RSVP preferred, space given on a first-come, first-served basis. Register here.

Performance: Appetite Monument Movement #2 (Stimulant) presented by Christopher Reynolds

Sunday, November 3, 1:30 – 3:00 p.m.

A cathartic performance exploring hunger. Performances begin promptly at 1:45 p.m. and 2:30 p.m. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Council District 3, Reseda Recreation Center, Reseda

Comida a Mano presented by Eva Aguila & Coaxial Arts Foundation

Saturday, October 5, 5:00 – 11:00 p.m.

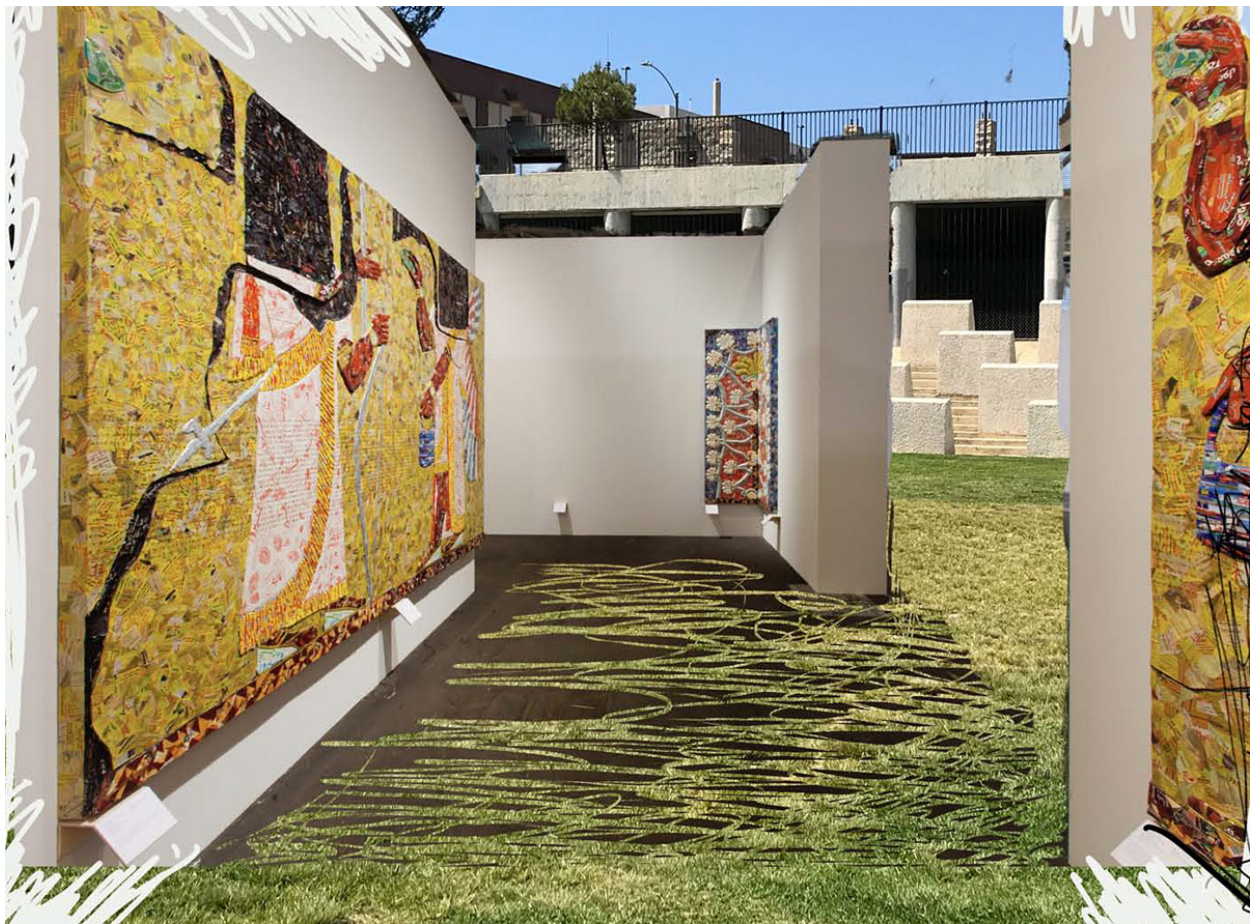
Celebrate eating with your hands as you watch a *tortillero* make tortillas by hand and join Aguila for experimental videos of cultures around the world that also practice eating with one's hands. Comal turns on at 5:00 p.m. Screenings at 7:30 p.m. RSVP appreciated. Register here.

Foodscapes Festival: Art, Cultural & Ecological Histories presented by Across Our Kitchen Tables

Saturday, October 26, noon – 4:30 p.m.

Enjoy a pop-up marketplace, a traditional arts workshop, cooking demos, family fun and a dance performance in this afternoon-long event. RSVP appreciated. Register here.

Council District 4, Pan Pacific Park, Fairfax District



Michael Rakowitz will recreate a room from the Northwest Palace of Nimrud. | Courtesy of Current: L.A. Food

The Town Oven: Azerbaijan & Turkey presented by Leyna Lightman

Saturday, October 19, 1:00 – 3:00 p.m.

Learn bread's history and heritage as you join Azerbaijani author Feride Buyruran, chef Aliye Aydin of Turkish heritage and women from around the world as they prepare and share bread from Azerbaijan and Turkey. Capacity is limited to 18; RSVP preferred, space given on a first-come, first-served basis. Register here.

Sukkot Dinner presented by Michael Rakowitz

Sunday, October 13, 6:30 – 8:30 p.m.

Celebrate the Jewish holiday of Sukkot with a meal at a recreation of a room in the Palace of Nimrud featuring California dates gathered by members of L.A.'s Iraqi community, Iraq Veterans Against the War and Michael Rakowitz's studio. Capacity is limited to 50; RSVP preferred, space given on a first-come, first-served basis. Register here.

The Town Oven: Costa Rica & El Salvador presented by Leyna Lightman

Sunday, October 20, 1:00 – 3:00 p.m.

Learn bread's history and heritage with food writer Karla T. Vasquez and chefs Roxana Jullapat and Michelle Lainez as they prepare and share bread from Costa Rica and El Salvador. Capacity is limited to 18; RSVP preferred, space given on a first-come, first-served basis. Register here.

The Town Oven: Ethiopia presented by Leyna Lightman

Saturday, October 26, 1:00 – 3:00 p.m.

Learn bread's history and heritage with bakers the Legesse sisters while they prepare and share bread from Ethiopia. Capacity is limited to 18; RSVP preferred, space given on a first-come, first-served basis. Register here.

Beneath the Date Palms presented by Michael Rakowitz

Saturday, October 26, 6:30 – 8:30 p.m.

Join a dinner cohosted by Iraq Veterans Against the War featuring California dates gathered by members of L.A.'s Iraqi community, Iraq Veterans Against the War and Michael Rakowitz's studio. Capacity is limited to 50; RSVP preferred, space given on a first-come, first-served basis. Register here.

The Town Oven: Armenia presented by Leyna Lightman

Sunday, October 27, 1:00 – 3:00 p.m.

Learn bread's history and heritage with baker Kristine Jingoian while she prepares and shares Armenian bread. Capacity is limited to 18; RSVP preferred, space given on a first-come, first-served basis. Register here.

House with a Date Palm Will Never Starve presented by Michael Rakowitz

Saturday, November 2, 6:30 – 8:30 p.m.

Join a dinner cohosted by Iraqi American chef Sara Ahmad featuring California dates gathered by members of L.A.'s Iraqi community, Iraq Veterans Against the War and Michael Rakowitz's studio. Capacity is limited to 50; RSVP preferred, space given on a first-come, first-served basis. Register here.

Council District 5, Palms Park, West L.A.



Ry Rocklen's Food Group: The Body Palms will incorporate song and dance from costumed characters. | Courtesy of Current: L.A. Food

Nip & Draw: Feeding Portraits in the Park presented by Babsi Loisch

Sunday, October 6, 10:00 a.m. – 2:00 p.m.

Take home a custom portrait of yourself to celebrate nurturing others. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register [here](#).

Giant Burp Cloth (ongoing production) presented by Babsi Loisch

Sunday, October 6, 10:00 a.m. – 2:00 p.m.; Sundays, October 13, 20, 27, noon – 2:00 p.m.

Donate feeding-related fabrics such as bibs, nursing tops and pads and burp cloths to contribute to the piece: a giant burp cloth as a symbol of the many parts that make feeding happen. RSVP appreciated. Register [here](#).

The Architecture of Nourishment presented by Babsi Loisch

Sunday, October 13, 10:00 a.m. – noon

Join a group of women experts to discuss breastfeeding in public spaces and in different communities. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Food Group: The Body Palms, a performance presented by Ry Rocklen

Sundays, October 13, 20, 27 & November 3, 3:00 – 5:00 p.m.

Palms Park is reimagined as a digestive system. Food group characters representing popular American fast food will sing about how our bodies are affected by what we eat. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

The Lactation Club Breastfeeding Support Group Meets Current: L.A. presented by Babsi Loisch

Sunday, October 20, 10:00 a.m. – noon

Join Susan Martin of La Leche League for a conversation about breastfeeding. Capacity is limited to 25; RSVP preferred, space given on a first-come, first-served basis. Register here.

Breast/Milk: A Discussion of Support, Access and Class presented by Babsi Loisch

Sunday, October 27, 10:00 a.m. – noon

Join experts in a panel that discusses the complicated history of breastfeeding surrounding race and class. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Feed-In: A Gathering presented by Babsi Loisch

Sunday, November 3, 11:00 a.m. – 2:00 p.m.

Picnic on a giant burp cloth created with donated feeding textiles to celebrate feeding infants and toddlers in public. Adults with children welcome. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Council District 6, Delano Recreation Center, Van Nuys

Going Bananas presented by Women's Center for Creative Work

Sunday, October 6, 5:00 – 8:00 p.m.

See "Going Bananas" by gloria galvez, an animated film about the problematic history of bananas sold to Western Countries and enjoy a discussion of the film and banana snack foods prepared by historian Susan Park. Spaces are given on a first-come, first-served basis. Register here.

Workshops with LA Compost presented by Carolyn Pennypacker Riggs & Annie Gimás

Saturdays, October 12, 19, 2:00 – 3:00 p.m.

Learn how to turn food waste into rich soil with L.A. Compost. Provided in English and Spanish. Capacity is limited to 40; RSVP preferred, space given on a first-come, first-served basis. Register here.

Turn! Turn! Vocal & Movement Performance Workshop #1 presented by Carolyn Pennypacker Riggs & Annie Gimás

Saturday, October 12, 3:00 – 5:00 p.m.

Participate in one or more of three Saturday workshops (October 12, 19, 26), this time with soprano Tany Ling, plus the afternoon rehearsal November 2 and be eligible to perform in ALL AGAIN the evening of November 2. Comfortable clothing is recommended and light refreshments will be provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Wheel of Life: Vocal & Movement Performance Workshop #2 presented by Carolyn Pennypacker Riggs & Annie Gimás

Saturday, October 19, 3:00 – 5:00 p.m.

Participate in this workshop or the one on October 26, plus the final rehearsal November 2, and be eligible to perform in ALL AGAIN the evening of November 2. Comfortable clothing is recommended and light refreshments will

be provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Ring: Vocal & Movement Performance Workshop #3 presented by Carolyn Pennypacker Riggs & Annie Gimas

Saturday, October 26, 2:00 – 5:00 p.m.

Participate in one or more of three Saturday workshops (October 12, 19, 26), alongside soprano Tany Ling, plus the afternoon rehearsal November 2 and be eligible to perform in ALL AGAIN the evening of November 2. Comfortable clothing is recommended and light refreshments will be provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

ALL AGAIN: Final Rehearsal presented by Carolyn Pennypacker Riggs & Annie Gimas

Saturday, November 2, 4:00 – 5:30 p.m.

Final rehearsal for October workshop participants before two performances. Light refreshments provided and comfortable clothing is recommended. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

ALL AGAIN: Two Performances presented by Carolyn Pennypacker Riggs & Annie Gimas

Saturday, November 2, 6:00 – 7:00 p.m. & 7:00 – 8:00 p.m.

Experience an experimental performance that explores food justice, ecology and the environment featuring a chorus, professional ensemble and community participants. Performances start at 6:15 and 7:15 p.m. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Council District 7, Roger Jessup Park, Pacoima



Emily Marchand's A Thousand Lunches will bring people together to feed homeless. | Courtesy of Current: L.A. Food

A Thousand Lunches presented by Emily Marchand

Saturday, October 5, 10:00 a.m. – 2:00 p.m.

Pack lunches for homeless services with fellow community members. Then, picnic on an oversized compostable blanket embedded with seeds of edible plants that you can take home to grow your own food. Spaces are limited and given on a first-come, first-served basis. Register here.

Solar Cooking presented by Bed & Breakfast

Sundays, October 6, 20, 26, 10:00 a.m. – 3:00 p.m.

Learn how to make and cook with a solar box and enjoy bread baked in the box cooker. Capacity is limited to 25; RSVP preferred, space given on a first-come, first-served basis. Register here.

Council District 8, Martin Luther King Jr. Park, South L.A.

Imperishable Talk featuring Ruth Galaviz, Karla Vasquez and Emily Marchand presented by Jazmin Urrea

Thursday, October 10, 3:00 – 7:00 p.m.

Join artist Jazmin Urrea in conversation with artists and activists as they talk about food insecurity and community building. Bringing a blanket is recommended. Capacity is limited to 30; RSVP preferred, space given on a first-come, first-served basis. Register here.

Imperishable Workshop with Angela Means Kaay presented by Jazmin Urrea

Thursday, October 24, 3:00 – 7:00 p.m.

Join artist Jazmin Urrea in a vegan food workshop with Angela Means Kaay, the owner and chef at Jackfruit Café from Jefferson Park. Capacity is limited to 30; RSVP preferred, space given on a first-come, first-served basis. Register here.

SEE-LA Change: Anyone Can Grow presented by SEE-LA

Saturday, October 26, 2019 11:00 a.m. – 5:00 p.m.

A daylong event of workshops and talks about food access and backyard growing featuring composting classes. Follow @SEELAORG for more details and schedule updates. More registration info here.

Mmm! presented by Marco Rios

Tuesday, October 29, 7:30 – 9:00 p.m.

Explore who you are based on what you eat with artists and curatorial advisor Marco Rios. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Council District 9, Exposition Park Rose Garden

California Food Chains presented by Michael Queenland

Saturday, October 12, 10:00 a.m. – 12:30 p.m.

Get native California seedlings for free and learn the importance of endemic plants. Capacity is limited to 15; RSVP preferred, space given on a first-come, first-served basis. Register here.

The Art of Food: A Recipe for Community presented by Center for the Arts Eagle Rock

Sunday, November 3, 11:00 a.m. – 5:00 p.m.

Dive deep into the city's food and art cultures in this all-ages daylong event with picnicking, painting, poetry, vegetable printmaking and chocolate making. More schedule info here. Register here. RSVP appreciated.

Council District 10, Leimert Plaza Park



A collage of seashells and beach bodies. Part of Cooking Sections' Mussel Beach. | Courtesy of Current: L.A. Food

Enchanted Servers presented by Nari Ward

Saturdays, October 5, 12, 26 & November 2, noon – 5:00 p.m.

See a sculpture made of metal food plate covers and jacks used to raise cars. The S.H.I.N.E. Mawusi Women's African Drum Circle will perform at 1:00 and 3:00 p.m. Several South L.A. food trucks and a photo booth will also be onsite. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

SÜPRFEST presented by SÜPRSEED

Saturday, October 19, noon – 5:00 p.m.

Vegans rejoice! Vegan vendors will showcase some of the best vegan food in the city in an accessible way. RSVP appreciated. Register here.

Council District 11, Venice Beach Recreation Center

Performance: Muscle House Cookbook presented by Human Resources L.A.

Saturday October 19 and November 2, 6:00 – 8:00 p.m.

See theatrical performances of artworks turned into recipes by a group of artists. Everyone is invited to participate. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Mussel Beach presented by Cooking Sections

Saturdays & Sundays in October, noon – 6:00 p.m. and Sunday, November 3, noon – 6:00 p.m.

Download a 30-minute audio narration here to experience a mixed-media artwork that explores humanity's effects on the ocean. Mussel Beach merchandise available. Download the free app at musselbeach.org. RSVP appreciated. Register here.

Council District 12, Orcutt Ranch Horticultural Center & Community Garden, West Hills



Nonfood's algae greenhouse. | Courtesy of Current: L.A. Food

Embracing Localism in the Landscape presented by Nonfood

Sunday, October 6, 11:00 a.m. – 1:00 p.m.

Join The Theodore Payne Foundation's Director of Horticulture, Tim Becker, to learn how to transform your garden with endemic plants. Capacity is limited to 13; RSVP preferred, space given on a first-come, first-served basis. Register here.

Grow Your Own Algae presented by Nonfood

Sunday, October 13, 11:00 a.m. – 1:00 p.m.

Learn how to harvest and grow your own algae on a small scale. Capacity is limited to 13; RSVP preferred, space given on a first-come, first-served basis. Register here.

Eating Green? presented by Nonfood

Sunday, October 20, 11:00 a.m. – 1:00 p.m.

Learn how to cook familiar recipes with algae at home with artist Bettina Yung. Capacity is limited to 13; RSVP preferred, space given on a first-come, first-served basis. Register here.

From Seed to Earth presented by Lucia Fabio

Sunday, November 3, 11:00 a.m. – 3:00 p.m.

Picnic and learn the similarities in the cycle of life of plants and humans. RSVP appreciated. Register here.

Algae Bioreactor 1: Open Hours presented by Nonfood

Wednesdays to Fridays from Wednesday, October 10 to Friday, November 1, noon – sundown; Saturdays and Sundays from October 5 to November 3 10:00 a.m. – 2:00 p.m. (closed Mondays & Tuesdays)

Visit an algae greenhouse to observe growing practices and learn the benefits of algae as a food source. Register here.

Council District 13, Barnsdall Park, East Hollywood

MRE Classic: Workshop with Tony Banuelos presented by L.A. Eats Itself

Saturday, October 5, 11:00 a.m. – noon & noon – 1:00 p.m.

A discussion and exploration of survival-based foods. From military MREs (Meal, Ready-to-Eat) to sailors' hardtack to Native American pemmican. Capacity is limited to 15; RSVP preferred, space given on a first-come, first-served basis. Register here.

Chapter 1: Armenia of New Shores presented by Julio César Morales & Max La Rivière-Hedrick

Sunday, October 6, 5:30 – 8:30 p.m.

Celebrate East Hollywood's immigrant communities, especially the Armenian community, at a party featuring a meal and interactive performance. Children and outside beverages welcome. Food will be provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Fermentation: Workshop with David Anthony David presented by L.A. Eats Itself

Saturday, October 12, 11:00 a.m. – noon

Learn about fermentation while making sauces that symbolize nostalgia and the preservation of culture. Capacity is limited to 15; RSVP preferred, space given on a first-come, first-served basis. Register here.

Chapter 2: Thailand of New Shores presented by Julio César Morales & Max La Rivière-Hedrick

Sunday, October 13, 5:30 – 8:30 p.m.

Celebrate East Hollywood's immigrant communities, especially the Thai community, at a party featuring a meal and interactive performance. Children and outside beverages welcome. Food will be provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Fermentation: Workshop with Jessica Wang presented by L.A. Eats Itself

Saturday, October 19, 11:00 a.m. – noon & noon – 1:00 p.m.

Fermenter Jessica Wang of Picklé teaches basic food preservation techniques using veggies and salt. Samples for tasting and jars for bringing pickles home provided. Capacity is limited to 15; RSVP preferred, space given on a first-come, first-served basis. Register here.

Chapter 3: Korea of New Shores presented by Julio César Morales & Max La Rivière-Hedrick

Sunday, October 20, 5:30 – 8:30 p.m.

Celebrate East Hollywood's immigrant communities, especially the Korean community, at a party featuring a meal and interactive performance. Children

and outside beverages welcome. Food will be provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

SHOOK: A Survivalist Last Supper presented by L.A. Eats Itself

Saturday, October 26, 5:30 – 10:30 p.m.

Experience a light supper focused on foraged and fermented foods accompanied by a drum circle performance and spoken word poetry. Capacity is limited to 60; RSVP preferred, space given on a first-come, first-served basis. Register here.

Chapter 4: Mayan of New Shores presented by Julio César Morales & Max La Rivière-Hedrick

Sunday, October 27, 5:30 – 8:30 p.m.

Celebrate East Hollywood's immigrant communities, especially the Mexican and Salvadoran communities, at a party featuring a meal and interactive performance. Children and outside beverages welcome. Food will be provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Chapter 5: Futuro of New Shores presented by Julio César Morales & Max La Rivière-Hedrick

Sunday, November 3, 5:30 – 8:30 p.m.

Consider the future of the global environment at a party featuring a meal and interactive performance. Children and outside beverages welcome. Food will be provided. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Council District 14, Pershing Square, Downtown L.A.

Notes from a Bench presented by Nancy Lupo

Saturday, October 5, 5:00 – 6:00 p.m.

Artists Nancy Lupo and Alvin Li will gather and perform at a set of noteworthy benches from Shanghai. Enter the park at 6th and Hill Streets. Capacity is

limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Rainbow Transmissions presented by The Golden Dome

Sunday, October 6, 2:00 – 5:00 p.m.

Enjoy a rainbow feast incorporating food, sound and performances by the Rainbow Chorus, Fawntisse Finesse and Breadwoman. Capacity is limited to 40; RSVP preferred, space given on a first-come, first-served basis. Register here.

Toothtone with Nour Mobarak presented by Nancy Lupo

Sunday, October 13, 5:00 – 6:00 p.m.

Join Artist Nour Mobarak as she performs by playing the cavities in Nancy Lupo's "Open Mouth" installation at Pershing Square. Enter the park at 6th and Hill Streets. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Rainbow Transmissions presented by The Golden Dome

Sunday, November 3, 2:00 – 5:00 p.m.

Take part in a tea ceremony with healing sounds and sonic rainbows. Tea and fruit will be served. Capacity is limited to 60; RSVP preferred, space given on a first-come, first-served basis. Register here.

Crown, Neck, Root presented by Nancy Lupo

Sunday, November 3, 5:00 – 7:00 p.m.

Readers are invited to explore the idea of teeth as a way form of meditation. Featuring writings by David Rattray and Norman M. Klein. Enter the park at 6th and Hill Streets. Capacity is limited; RSVP preferred, space given on a first-come, first-served basis. Register here.

Council District 15, Ted Watkins Memorial Park, Watts

Watts Cookbook Fire-Up & Barbecue Workshop presented by Torolab

Saturdays, October 5, 12, 19, 26, noon–5:00 p.m.

Contribute a recipe for a crowd-sourced cookbook and learn about the history of open-fire cooking in modern communities of color as you get a taste of Watts. Capacity is limited to 50. Register here.

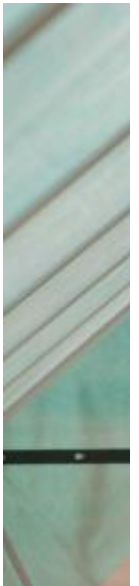
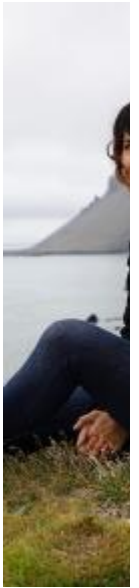
Family + Food = Love: A Parent Appreciation Picnic presented by LA Commons

Saturday, October 12, noon–5:00 p.m.

Take part in a celebratory barbecue and picnic with games designed by local youth. Capacity is limited. Register here.

Meet the featured artists and the issues they tackle by clicking below:







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ABOUT THE AUTHOR

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Victoria Gonzalez is a journalist based in Southern California. She is interested in food cultures around the world, migration, David Bowie and ice cream. In addition to contributing to KCET, she has written (and fact-checked) for Los Angeles Magazine and San Diego Magazine. You can find her watching baking shows, eating tacos in her hometown of Tijuana or reading back issues of Lucky Peach.

FULL EPISODES

ALL SEASONS



Japanese American Experience



Making of a California Classic



Sweet The Sound - Gospel In Los Angeles



de Los Muertos / Day of the Dead



S10 E5: Jeffrey Deitch's Los Angeles

