Temple City Summer 2017 news events people Bon Appétito PAGE 11 **INSIDE! SUMMER RECREATION GUIDE** 2 SUMMER CONCERTS 8 MAN ABOUT TOWN 31 LOCAL EXCURSIONS





Wednesdays

7 p.m.

Temple City Park

Free

SIDEA

DALLAS & DOLL | JUNE 14 POP, R&B, SOUL

THE REPLICAS BAND | JUNE 21

FORTUNATE SON | JUNE 28 CREEDANCE CLEARWATER TRIBUTE

SMITH THE BAND | JULY 5

RAYMOND MICHAEL | JULY 12 ELVIS PRESLEY TRIBUTE

SIDE B

OF SINS JUNE

SHARON & THE CHEVELLES | JULY 19

YARD SALE | JULY 26

MRS. JONES' REVENGE | AUGUST 2

POP VINYL | AUGUST 9

TOMMY TASSI & THE AUTHENTICS | AUGUST 16

STONE SOUL | AUGUST 23 MOTOWN, SOUL

ALCOHOL IS NOT PERMITTED. PERFORMANCES ARE SUBJECT TO CHANGE. EVENT SPONSORS: AMIDA SOCIETY | BURKE, WILLIAMS & SORENSEN, LLP | CALIFORNIA AMERICAN WATER GOLDEN STATE WATER COMPANY | LONGO TOYOTA-LEXUS | SOUTHLAND TRANSIT INC.

more Info: (626) 285-2171, EXT. 4510

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Snapshot



Man About Town

Bon AppétiTC



FEAR OF MISSING OUT

As we prepare to say hello to another summer. I have a slight confession to make: Here at City Hall we're finding that it's almost impossible to avoid feeling a twinge of social media-induced FOMO-that's "fear of missing out"-during this time of year when travel becomes a focal point of our friends' everyday agendas.

The rough reality is that we can't all make like our favorite globetrotting celebrities and hit the ground running. Luckily, however, there are multisensory experiences galore in Temple City this summer, meaning we'll still have ample opportunities to satisfy pesky bouts of seasonal wanderlust.

Looking for inspiration locally? Kick off your adventure with a culinary tour. Beginning on page 11, we profile five of the independently owned eateries that have put Temple City's dining scene on the map, from icons of nostalgia like Mama Petrillo's, which bears the honor of being the longest-running restaurant in the neighborhood, to buzzy newcomers like the Vietnamese street-food joint Summer Rolls. Consider it a crash course in international cuisines—all of which are conveniently served within a mile of each other.

As you'll soon realize, our city packs an impressive amount of cultural diversity into its restaurant landscape. We couldn't be more proud of the restaurateurs who have chosen to make Temple City home, and in doing so, united foodies over a shared love of one simple concept: great meals delivered in friendly environments.

On page 8, we pay tribute to a food purveyor whose mobile operation has been a neighborhood fixture for more than two decades. As the driver behind the city's sole ice cream truck, Armando Hidalgo has given multiple generations of Temple Citians something to look forward to at the end of the day—and thankfully, for those of us who won't be able to resist one of his chocolate-dipped cones this summer, Hidalgo is far from slowing down.

Also worth adding to your schedule: Our highly anticipated summer concert series returns to Temple City Park for its 21st consecutive season on June 14 (page 2). You won't want to miss joining us every Wednesday evening through Aug. 23 for top-notch performances by classic rockers, disco divas, Motown-style soul bands and everything in between.

The outdoor fun continues at Live Oak Park, which will host vet another beloved Temple City tradition, Camp-a-Palooza, on July 14-15. With a full slate of games, crafts and other fun-filled activities planned for this year's event, it's a perfect opportunity to share some quality time under the stars; for more information on reserving your space, turn to page 10.

Our biggest hope is that come September, you'll have plenty to say about how you spent your summer vacation—no matter how far you traveled.

Cordially,

City Manager

Brya Cal

TEMPLE CITY CONNECT

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CITY BRIEFS

2017 SUMMER CONCERT SERIES

Wednesday night series promises 11 no-cost, multigenre performances under the stars



Grab your dancing shoes and get over your inhibitionsone of Temple City's prized annual traditions, the outdoor summer concert series, returns for 11 weeks beginning **June 14.**

Designed to spotlight genres as wide ranging as classic rock and disco, the series will bring the community together at Temple City Park each Wednesday evening through Aug. 23.

"We've continually set the bar high with our concert series," said Debbie Ingram, who has overseen coordination of the series for nearly 20 of its 21 consecutive years.

This summer's program includes crowd favorites like the nationally recognized Creedence Clearwater Revival tribute group Fortunate Son (June 28), Elvis Presley impersonator Raymond Michael (July 12), classic oldies rockers Tommy Tassi & the Authentics (Aug. 16) and Motown cover band Stone Soul (Aug. 23).

First-timers to take the Temple City stage, meanwhile, run the gamut from soul performers Dallas & Doll, set to open the series June 14, to The Replicas Band, a variety act scheduled for June 21. Also new this year are special preshow acts featuring title-winning musicians, dancers and other performers from the inaugural edition of Temple City's Got Talent.

According to Ingram, organizing the annual series is "almost a year-round operation."

She begins booking bands for each subsequent summer in September. "Our goal is to have our entire lineup confirmed by October, if not sooner, so that we have first pick of the bands." she explained.

"We have our crowd favorites, which we book well in advance of the following year," Ingram continued. "But we're also looking for two to four different acts each year, and that means going outside the San Gabriel Valley to seek new bands so that we don't have a concert lineup similar to surrounding cities." In past years, she's turned to communities like Temecula, San Diego and Santa Barbara to discover fresh acts with strong local followings.

With its large crowds, the Temple City series has been known to reward artists with legions of new fans, making it a major draw for up-and-comers. "We have a lot of bands that send us their demos and contact us because they want to play here," Ingram said. "We can't take everybody, so we have to be selective."

She also described the series' location as a boon for musical acts looking to make their onstage debuts. "I'm not just saying this because I work here," Ingram added. "Comparatively speaking to other area venues, Temple City Park is beautiful."

The bands aren't the only ones who have noticed. Over the past two decades, attendance at the outdoor performances has grown from a couple hundred to more than 1,500 per week.

"I'm amazed at how many people come out on Wednesday nights for our concerts," said

Cathy Burroughs, director of parks and recreation. "Everyone enjoys the concert series because the bands are great, the setting is wonderful and it brings the community together. I'll see the same people in the same locations every Wednesday; in most cases, it's those people who stake out their spots in front the performing arts pavilion as early as 7 a.m."

"We have the most extensive concert series in the area, usually 10 to 12 weeks while most other cities only offer six to eight weeks," Burroughs added. "We're lucky that we have all kinds of support political, community and financial—for our summer concerts."

Staging each performance costs between \$1,500 and \$2,500, which is partially offset by generous sponsors whose contributions have allowed for increasingly diverse audiences and rosters of performers.

"We're seeing more families at the concerts, from toddlers to grandparents," Ingram said. "The older crowd is loving some of the stuff you'd think they never would. They're not just wanting big band or oldies anymore—they like disco and classic rock."

Admission is free and open to everyone. No smoking, alcohol or dogs are permitted in the concert area. This year, several nonprofit organizations will sell food and snack items on the premises to raise funds for their respective causes.

The summer concert series runs Wednesday nights from June 14 through Aug. 23, with each show beginning at 7 p.m. For more information, call (626) 285-2171, extension 4510, or visit templecity.us.

Summer 2017

TEMPLE CITY LIBRARY

This summer, there's more to your library than books. Join us for youth reading programs, educational workshops,





SUMMER CONCERT SERIES

7 p.m., Temple City Park

Kick off this year's summer concert series with the versatile band Dallas & Doll whose silky and spirited renditions of soul, R&B and pop hits will keep your feet tapping all night long. Concerts are Wednesdays through August.



COMMUNITY MEETINGS

June 17, 9 a.m., Council Chambers June 26, 7:30 p.m., Council Chambers

The city's proposed General Plan is ready for your review and input. Come to one of our two community meetings and learn how new growth will be oriented to multi-family neighborhoods. Also, see what's in store for the redevelopment of Temple City Plaza (the K-Mart center) and surrounding properties. More info: maketchappen.com



RELAY FOR LIFE

9 a.m., Temple City High School

Walk like someone's life depended on it and join the community-wide fight against cancer. The 24-hour walkathon honors loved ones lost to the disease, celebrates survivors, and raises awareness and funds for cancer research and prevention. More info: relayforlife.com/templecityca

NATIONAL NIGHT OUT

6 p.m., Temple City Park

The safest communities are those where law enforcement departments and residents have the strongest relationships.



So get together with your public safety team for a fun night out, featuring live music, food, crafts and exciting displays of law enforcement gadgets and gear. It would be a crime not to show up!

NIGHT OUT AT DODGER STADIUM

5 p.m., Departs from Live Oak Park

Join your neighbors to see the Los Angeles Dodgers take on NL West rival, the Colorado Rockies. A spectacular fireworks show follows the game. \$30 per person includes transportation and reserve-level seating behind home plate. Cheering required! Registration begins July 1. More info: (626) 579-0461

RABIES VACCINATION CLINIC

TBA IN LATE JUNE

Looking for grrreat pet project? Give your dog or cat a night on the town—with cheap shots all around! Vaccinations are just \$6 per pet; micro-chipping just \$15 per pet. Dog licensing services, too. All dogs and cats must be leashed or in carrier boxes.



EVERY SUNDAY Farm Fresh Food

FARMER'S MARKET

8:30 a.m.-1 p.m., City Hall

Being healthy starts with eating healthy and there's no better way to do that than with fresh produce. So head on over to the Farmer's Market and stock up for the week with seasonal and regionally sourced produce. We thank you. And your body will thank you, too.

WORTH NOTING

FOR DETAILS, CALL (626) 285-2171.

JUNE

- 12 Summer Day Camps begin (p. 29)
- 14 Summer Concert: Dallas & Doll
- 15 Neighborhood Watch Meeting: Area 6
- 17 Community Workshop: Draft General Plan
- 16 Father's Day Senior Luncheon (p. 30)
- 20 FY 2017-18 City Budget Presentation First day of summer
- 21 Summer Concert: The Replicas
- 24 Relay for Life
- 26 Summer classes begin (p. 22) Community Workshop: Draft General Plan
- 28 Summer Concert: Fortunate Son

JULY

- 3 Red, White and Blue Senior Luncheon (p. 30)
- 4 Independence Day (City offices closed)
- 5 Summer Concert: Smith the Band
- 10 Summer Day Sports Camp begins (p. 29) AARP Driver Safety (p. 30)
- 12 Summer Concert: Raymond Michael
- 14 Camp-A-Palooza (p. 10)
- 19 Summer Concert: Sharon and the Chevelles Neighborhood Watch Meeting: Area 7
- 26 Summer Concert: Yard Sale

AUGUST

1 Registration begins: fall sports, afterschool programs

......

- 2 Summer Concert: Mrs. Jones' Revenge National Night Out
- 9 Summer Concert: Pop Vinyl
- 16 Summer Concert: Tommy Tassi & the Authentics Neighborhood Watch Meeting: Area 8

•••••

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23 Summer Concert: Stone Soul Afterschool programs begin

SEPTEMBER

- 4 Labor Day (City offices closed)
- 8 Night Out at Dodger Stadium
- 18 Fall classes begin
- 21 Neighborhood Watch Meeting: Area 9

STAY CONNECTED

Get updates on City events





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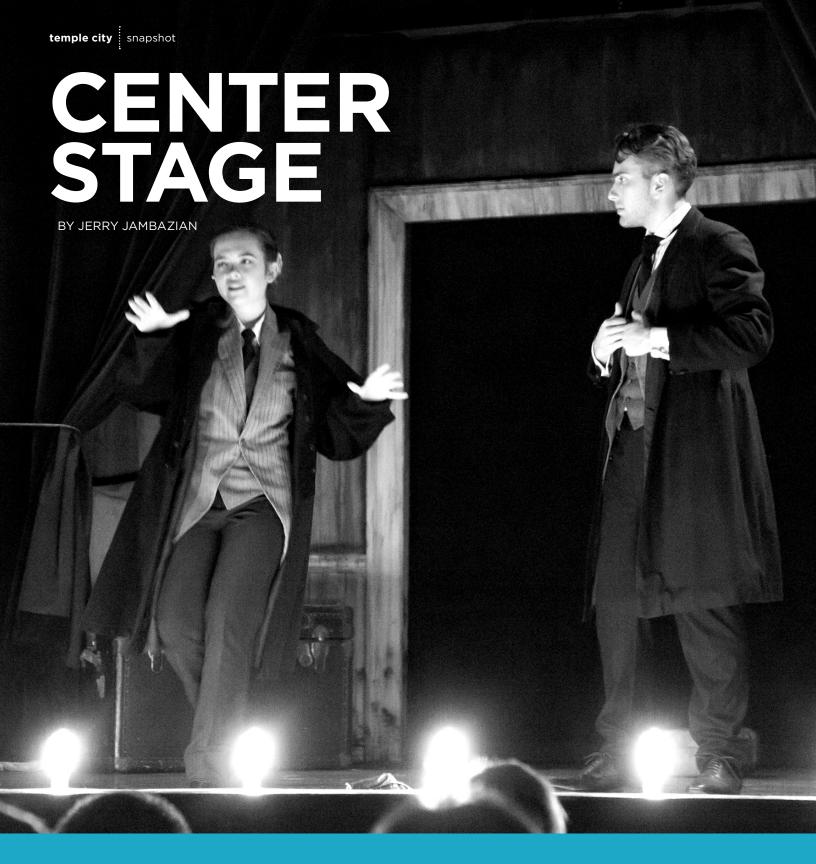








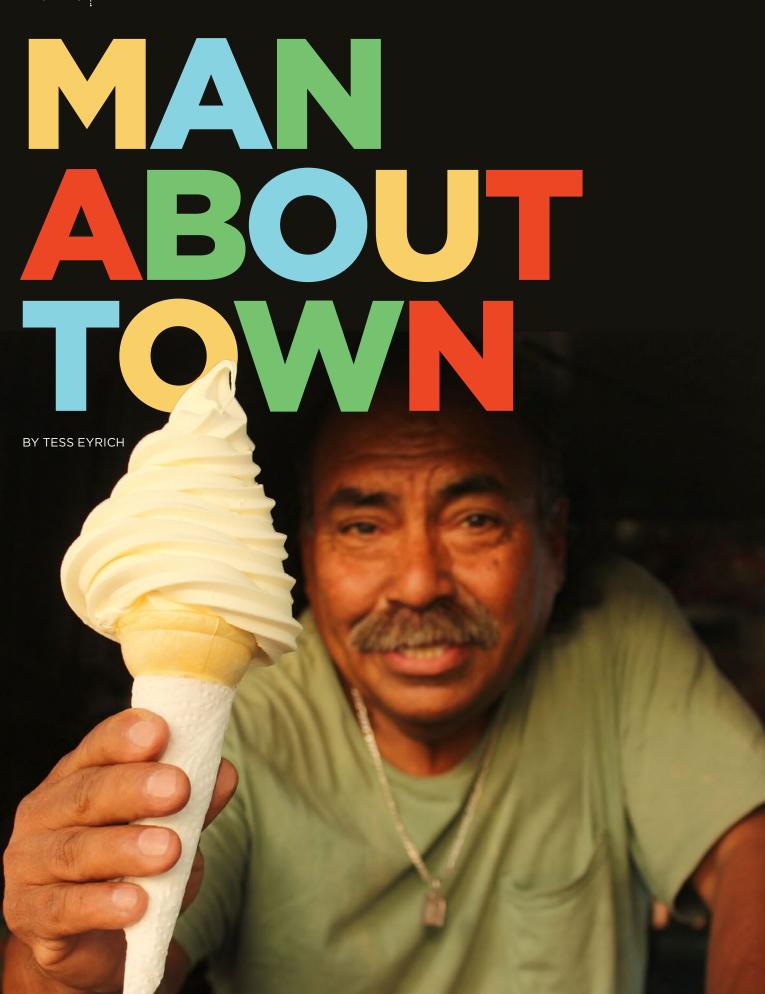




ALL EYES WERE ON THE RAMS REPERTORY **COMPANY AS THEY TRANSPORTED AUDIENCES TO A FICTIONAL TOWN DURING ENGLAND'S VICTORIAN ERA.**

On March 20 and 21, the award-winning theatrical company delivered four stunning performances of Stephen Mallatratt's dread-filled horror production "The Woman in Black," based on the 1983 novella by Susan Hill. Presented by special arrangement with Samuel French Inc.,

the play—which chronicles the story of a young man who encounters a mysterious ghost dressed in black—was headlined by Temple City High School seniors Allison Young and Aiden Gregg. Its success under the direction of Michele Gaffney, who oversaw the production's first full dress rehearsal just 40 minutes before opening night, proves that audiences continue to have an appetite for thrills. For more photos of the play and other recent happenings around town, visit templecityphotos.com ■



For more than two decades, **Armando Hidalgo has been** behind the wheel of Temple City's only ice cream truck.

Armando Hidalgo is a difficult person to interview—that is, if you've decided to conduct your conversation on his turf. As Temple City's sole ice cream man, Hidalgo has spent the past 21 years selling treats both sweet and savory to some of the city's youngest consumers. On this day, just as he does most weekday afternoons, he's set up shop down the street from both Oak Avenue Intermediate and Temple City High School, and teenage customers freshly released from their classrooms approach with the frequency of a heartbeat; unsurprisingly, this reporter can barely get a word in edgewise.

Although a burst of new artisanal and niche brands has challenged sales of traditional novelty ice cream over the past several years, you wouldn't know it by the line snaking around Hidalgo's ice-blue truck. The truck is a place for kids to congregate, its signature high-pitched carnival music eliciting Pavlovian responses from anyone within a half-mile radius. Customers come for ice cream bars shaped like cartoon characters and heaping bowls of soft-serve, but also for the kinds of local specialties that give purveyors like Hidalgo a leg up in a competitive industry—think bags of Flamin' Hot Cheetos that have been sliced open on their sides and drizzled with generous helpings of nacho cheese, or Hidalgo's take on tostilocos, a popular Mexican street food consisting of chips topped with pork skins, peanuts and hot sauce.

"This is my best stop, outside the school," Hidalgo says during a rare moment of calm. "I don't get many adults buying anything from me." His bestselling treat is a single soft-serve cone—"probably because it's the cheapest one"-although pricier items like his classic banana split served in a waffle-cone bowl have garnered plenty of fans of their own. Lucky for those who buy from Hidalgo, he hasn't raised his prices once over the years, and nothing on the menu costs more than a few dollars.

His workdays begin around 8 a.m., when he starts assembling the truck's inventory for the day. "By 1 p.m., I have to be ready to go out," he says. "I finish selling around 9:30 or 10 p.m. every night, and then I have to wash the machines and everything inside



66 THE BEST **PART OF** THIS JOB **IS THE** PEOPLE.



the truck." The year-round, seven-days-aweek schedule leaves little time for Hidalgo to spend with his four children who fall between the ages of 26 and 40. Nevertheless, he values the sense of security that owning a small business affords him, as well as the relationships he's formed over the years with regulars. "I like to talk to my customers and get to know them," he remarks. "All jobs have their troubles, but the best part of this job is the people."

Still, problems certainly aren't uncommon in his field. Although Hidalgo is reluctant to voice any complaints, he notes that the costs associated with owning an ice cream truck are much higher than one might assume. His last truck recently broke, and instead of having it fixed he realized it made more financial sense to purchase an entirely new vehicle. His yearly permit renewal is also costly, and certain types of competitors who skirt the legal process pose constant threats to his business: "There are so many sellers pushing

carts who can go inside apartment buildings nowadays, and they don't have to pay for a license or anything," he explains. "I have to apply for a permit, cover all the requirements, have my fingerprints taken and pay every year. It's competition, sure, but it seems like a bad kind of competition."

Thankfully, Hidalgo thinks he's figured out a formula to maintaining his citywide dominance, which so far has gone unchallenged for more than two decades. It's a combination of neighborhood smarts and understanding what his customers like that's allowed him to remain successful, he says. It also helps that he's tapped into a key market of consumers who haven't yet aged into health consciousness and can still appreciate the simple pleasure of a soft-serve cone after a hard day—but that's not to say he only sells to minors. "I've seen generations of people come to my truck, and some of them are even adults who I used to know as kids," he adds. "This is my place, Temple City."

COME TO THE PARK SIDE CAMP-A-PALOOZA

JULY 14-15 4 LIVE OAK PARK



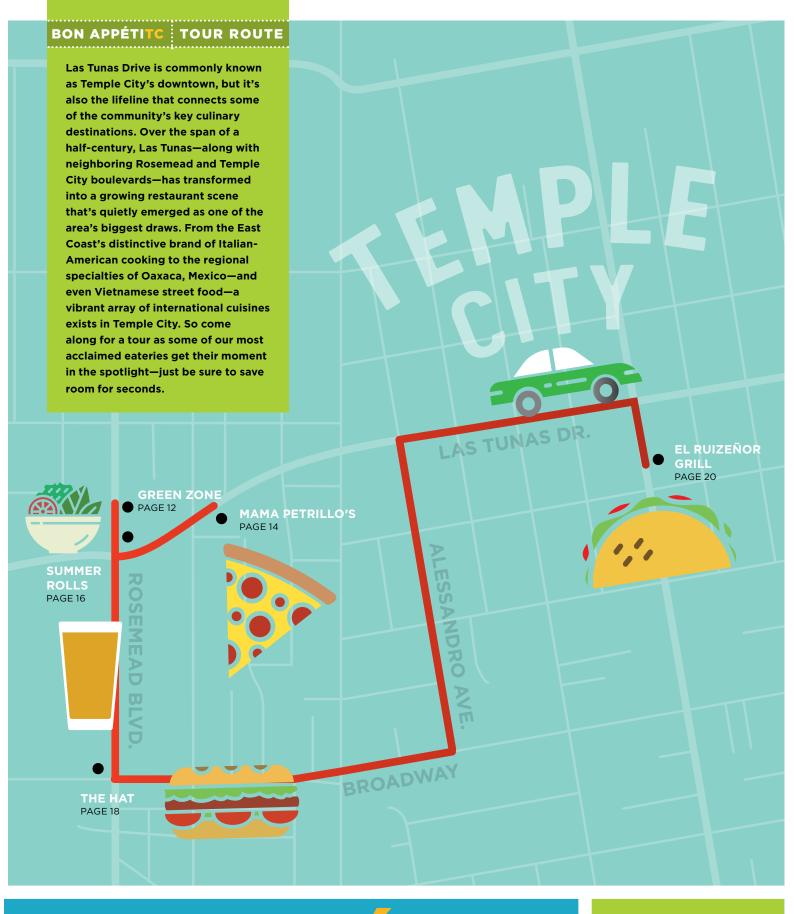
FULFILL YOUR DESTINY TRAIN LIKE A JEDI
USE THE FORCE
RIDE A TAUNTAUN
BUILD A
LIGHT SABER
ESCAPE THE
DEATH STAR

AAAHRRRHGHGH, EEERHGHEGAA, RRRAAARRAAAGHAR

TRANSLATION:

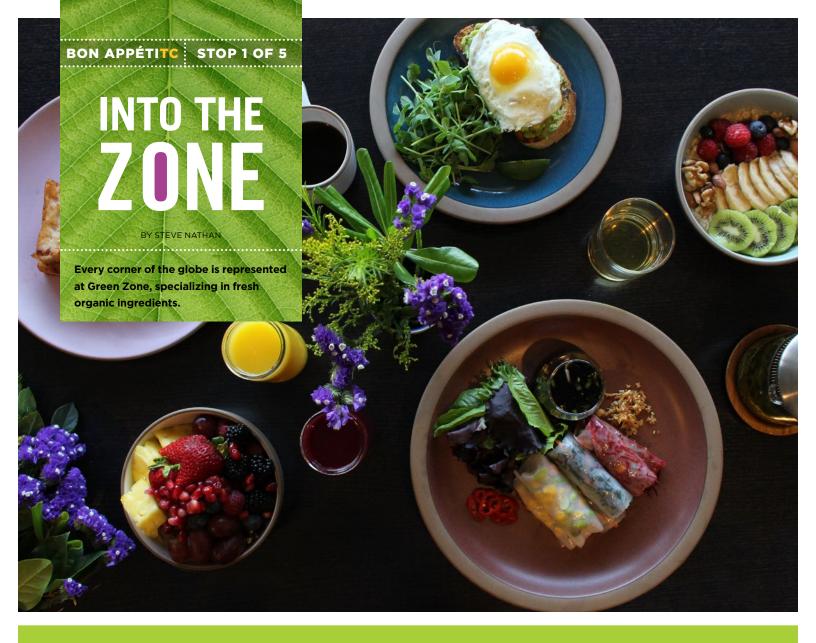
REGISTER AT LIVE OAK PARK. SPACE IS LIMITED. MORE INFO: (626) 656-7321





BON APPÉTITC





Green Zone, which is scheduled to open in mid-June, is a labor of love from dedicated husband-and-wife owners JiL Cam and Terry Tong. Focusing on the powerful benefits of organic ingredients, the couple has created a health-conscious dining alternative that doesn't compromise on flavor or authenticity.

When Green Zone debuted in San Gabriel in 2006, it immediately drew a loyal clientele looking for fresher, healthier multicultural cooking. The concept's owners now look forward to a warm reception at Temple City's Camellia Square, where their newest Green Zone location joins Summer Rolls, Kang Ho Dong Baekjeong and Pokelicious as a dining option.

The 1,500-square-foot eatery features a clean, modern look, with a white subway tile-clad exhibition kitchen being a primary focal point. Seating between 40 and 50 people, the layout reflects that of an approachable fastcasual concept where guests order at a counter. "I envision the restaurant as a community space, complete with a blackboard on which patrons can leave their comments and thoughts," Cam says. "I want this place to be for the local community—that's really important to

Certifiably Healthy

Although they'd never been in the restaurant business prior to opening Green Zone, Cam and Tong were motivated to enter the industry by a personal desire to encourage a healthier lifestyle while still providing delicious, wholesome meals. "After I had my kids,

I freaked out about all the hormones and pesticides in our food," explains Cam, who began seeking out organic ingredients to feed her family even when it was inconvenient or costly. That practice has been distilled into the restaurant's culinary philosophy: Use only high-quality organic ingredients, sourcing locally whenever possible.

Another key aspect of Green Zone's ethos involves education. At their San Gabriel location, Cam and Tong maintain a mini-farmers market to encourage customers to be more conscientious about their food choices. Much of the problem they're trying to correct has to do with chronic overuse of the word "organic," which often is referenced all too casually. At Green Zone, it refers strictly to "U.S.D.A. certified organic," a designation that ensures the highest

possible standards of natural production.

When the pioneering restaurant opened in San Gabriel a decade ago, most of its neighbors on Valley Boulevard were still using mass-produced ingredients, multiple preservatives and flavor enhancers like MSG. In fact, Green Zone was the first organic-focused eatery in the area. "A lot of people said I was making a huge mistake since preparing food with organic ingredients leads to higher costs," Cam says. Organic farmers incur additional costs of certification, she explains, meaning their produce is usually sold for higher prices that are ultimately transferred to consumers. While Cam concedes those higher price points were initially difficult for her patrons to swallow, she's also optimistic that conscientious diners recognize the ways organic ingredients contribute to flavor and long-term health.

Cam, whose first career was in the garment industry, and Tong, a former accountant, were motivated to offer an ethnically diverse menu based on family recipes. She was born in Vietnam and Tong's family is from Hong Kong, but their interest in food crosses several continents. "Neither one of us had formal culinary training, but we are passionate about cooking," says Cam, who spearheads the creation of many of the pair's multicultural recipes. Tong, meanwhile, has honed his skills in the kitchen as head chef-a natural fit that Cam says she was surprised to discover after years of being the couple's resident household cook. "He lied to me all those years!" she jokes. "Who knew he could cook?"

Breakfast Rules

Unlike the couple's San Gabriel restaurant, Temple City's Green Zone will offer breakfast throughout the day, making the meal one of the restaurant's must-try elements. "In the morning, it's really important for you to have a good breakfast, to put the right stuff in your body before you go to war," the healthconscious Cam quips. She's broadened the diversity of the restaurant's breakfast repertoire to encompass Mexican, Korean, Japanese and Chinese influences; those looking for all-American classics, though,

needn't head elsewhere to get their fixes—the menu also includes traditional early-morning treats like pancakes and waffles.

Some of the menu's highlights include organic turnip cake (a Chinese dim sum specialty), cheung fun (a Cantonese rice noodle roll) filled with seasonal organic vegetables and Chinese porridge. Black and brown rice porridge—a soulstrengthening favorite of Cam's—is prepared with spiced coconut milk, orange zest, roasted pears and nuts. The restaurant's oatmeal (porridge's American cousin) features steel-cut grains with a caramelized crust similar to crème brûlée

A millennial favorite, avocado toast comes topped with a fried egg, while the pork belly hash brown potatoes arrive crowned with a poached egg. The menu crosses the border into Latin America with its quinoa-egg breakfast burrito and ferries diners to Japan via steamed gyoza dumplings that have been handcrafted in house. When it comes to beverages, fresh-squeezed fruit juices, freshly ground coffees and loose-leaf organic teas all are available. Breakfast provides incredible opportunities for exploring new flavors. muses Cam, who plans to spend more time in the kitchen at the Temple City restaurant now that her daughters are grown.

Lifestyle Upgrade

For lunch and dinner, Green Zone's menu continues the multicultural culinary tour it begins at the breakfast hour, all with a nod to healthfulness ensured by the use of premium and certified

organic ingredients. Specialties include seabass or salmon salad, grilled chicken, spicy Thai basil wild shrimp and various curry dishes. Cam and Tong's version of Hainan chicken—a Singaporean street food consisting of poached white meat over lemongrass-flavored rice, served with ginger-scallion paste, garlic chili sauce and sweet soy sauce—is considered one of the restaurant's best offerings.

An all-American standard, the pork chop undergoes a fusion-style preparation by Cam, who scents the meat with lemongrass in a subtle homage to her Vietnamese heritage (the dish, she adds, remains her 102-year-old father's top choice). Green Zone also offers a selection of pastas that have proven popular with customers since noodles, in one form or another, transcend the cuisines of multiple Eastern and Western cultures. "People are constantly asking me what kind of cuisine we serve," Cam adds. "We used to say it was 'Pan-Asian,' but with all of our international and American influences I now just tell them, 'If you want good organic food, come here." "

While groundbreaking Green Zone is no longer a total outlier-prominent chefs throughout the world now celebrate the use of organic, local ingredients—it's still something of an anomaly in local circles. Cam and Tong hope first-time customers opt to return to Green Zone not only for the delicious multicultural cuisine, but also because the restaurant offers the opportunity to take a more mindful approach to healthy eating. "I believe in this kind of lifestyle," Cam says. Now the only challenge is getting other people to believe in it, too. ■



Husband-and-wife owners JiL Cam and Terry Tong don't put a label on their cuisine. "If you want good organic food, come here," says Cam.



Green Zone 5770 Rosemead Blvd. 626.288.9300 greenzonerestaurant.com



Only one other business in Temple City has had a run longer than that of Mama Petrillo's, the independently owned and operated Italian joint the Petrillo family has overseen for the past 56 years. "Wonder Cleaners & Draperies might have three or four years on us," jokes third-generation restaurateur John Petrillo, who currently helms the operation, "but we're truly known all over the region for our pizza and salad."

Opened on Las Tunas Drive in 1961, Mama Petrillo's bears all the vestiges of the kind of old-school Italian restaurant many people nowadays have glimpsed only in movies like The Godfather or Goodfellas. Its ambience alone is downright Scorcesian: Glass light fixtures tinted with the colors of the Italian flag dangle over a smattering of leather booths and wooden tables. The walls are lined with faded food photographs and retro neon signs. As for the soundtrack? It's a carefully assembled collage of the usual suspects. "Frank Sinatra, Dean Martin—we've got 'em all," Petrillo laughs, "and the only time you can't hear the music is when you're in the bathroom."

Even 65-year-old Petrillo himself is something of an anachronism. Born in upstate New York but raised in Southern California, he retains his inherited sense of East Coast candor. He's direct and expressive, a natural-born storyteller—the kind of person who greets incoming regulars with a resounding, "How you doin'?" and will have abbreviated a new acquaintance's name to a single syllable

within minutes of meeting. "Am I moving too fast? Do you want me to sit on my hands?" he asks, midway through our conversation. "Because then I won't be able to talk."

Family Style

My answer, of course, is a resounding no. See, both Petrillo and his regulars understand that much of the restaurant's appeal has to do with its owner's bold personality. "People like that they can go into a place and feel like they know the owner, and I enjoy talking to people, especially if they're happy," Petrillo knowingly remarks. "Right now about 90, maybe 92 percent of our regulars are locals, but once we get 'em in the door, we've got 'em."

temple city feature

For the Petrillo family, it's a strategy that's worked for more than 145 years collectively. "People don't always like change," Petrillo notes, which is why he's also made the decision to maintain both the restaurant's structural integrity and its prized stable of recipes that have been passed down across generations since his family immigrated to the United States from Naples, Italy, in the 1930s. As a result, the food remains reminiscent of a particular moment in American history: the midcentury period when masses of Italian immigrants translated many of their cultural dishes into the kinds of red sauce-drenched, comfort-food classics most of us are used to eating today.

At Mama Petrillo's, the uncontested star of the menu is the New York-style pepperoni pizza. It starts with dough that's made fresh daily, then topped with the Petrillo family's tomato sauce, mozzarella, a bonus dusting of Romano cheese and a type of pepperoni that's something of a rarity in the valley. "Our pepperoni is different from everybody else's because it comes from the East Coast," Petrillo explains. "It's smaller, and it curls up at the edges." The effect is an ultra satisfying crunch that accompanies each bite.

Petrillo believes the key to his pizza's success is his culinary process. "We cook everything on brick at about 550 degrees, so it's a slow burn," he says. Although the restaurant has updated its brick-lined oven several times over the course of its run, the family has taken care to transfer individual bricks from each old oven into the next "because that way the bricks are already seasoned," Petrillo adds. "Our only secret is consistency; we don't change the quality or the quantity of the food-it stays the same."

The sentiment also applies to dishes like the restaurant's pastas (Petrillo is fond of the rigatoni), garlicky shrimp scampi and a half-dozen chicken preparations (which include marsala, delicately breaded parmigiana, cacciatore and alfredo). But the item perhaps most reflective of the concept of legacy is the restaurant's famous Italian salad dressing, a 30-year-old recipe that's been bottled and sold both on site and in select grocery stores for more than 15 years.



Many visitors purchase Petrillo's famous salad dressing to drizzle on their at-home creations.



Mama Petrillo's 9082 E. Las Tunas Dr.. 626,285,0228 mamapetrillos.com

On the House

True to his Italian roots. Petrillo's primary aim is to make his restaurant feel more like home than "some stuffy place." He's especially fond of hosting families, and on Friday and Saturday nights the restaurant caters to groups with kids by allowing Magic Castle magician Wayne Kawamoto to perform among the leather booths and wooden tables. Along with the food and friendly atmosphere, Kawamoto's entertainment serves as a one-of-akind draw in an area that's increasingly feeling the impacts of takeout dining and third-party delivery services like DoorDash, which Petrillo says have become prevalent even in his corner of the industry.

"With a service like DoorDash, we're still the ones who are liable if something is done to your food," he explains. "If it were my delivery service I wouldn't worry about it, but I don't know what these people are doing. Maybe the delivery guy had to make four or five stops and you're the last one, and now your pizza is lukewarm."

Instead, a customer's best option is to dine on the premises, enjoying food that's been lovingly prepared by trained professionals (somewhat predictably, Petrillo also considers do-it-yourself pizza chains like Blaze and Pieology part of a passing trend to be avoided because "making a quality pizza is a very specific skill"). Still, he can't deny the growing pull of takeout dining, a practice he thinks

becomes more popular in times of economic uncertainty because people feel less pressure to purchase drinks and appetizers, or leave a weighty tip.

Other contemporary challenges include high-cost worker's compensation insurance and California's recent minimum wage hike, which, although less detrimental to major national chains like The Cheesecake Factory, has had devastating effects on many small-scale independent restaurants. The financial strain has pushed Petrillo to the brink of resourcefulness, yet he's vowed never to skimp on top-quality ingredients like anchovies flown in from New York and freshly shaved Parmesan cheese served in wax-paper packets.

Despite the hiccups, Petrillo still finds satisfaction in his role as a neighborhood icon of sorts. He's especially proud of his restaurant's appeal to a broad swatch of demographics, remarking that people of all ages and ethnic backgrounds come to Mama Petrillo's because pizza is a great unifier. "The most gratifying thing, to me, is when I hear someone say, 'This is the best pizza,' " he smiles. In trademark Petrillo fashion, toward the conclusion of our interview he offers me a pizza on the house. Without skipping a beat, I settle on a medium pepperoni pie. "Nah, give 'er a large!" Petrillo yells to the kitchen, then turns back to me: "That way you'll have leftovers—and it refrigerates very well." ■



As Tony Lam tells it, he might as well be genetically predisposed to restaurant ownership. Lam's parents, with whom he immigrated to the United States in the early 1980s, own and operate the beloved Rosemead restaurant Summer Rolls, one of the San Gabriel Valley's temples of traditional Vietnamese cooking (and, as Lam tells me, an underthe-radar favorite of vaunted foodies like Los Angeles Times critic Jonathan Gold).

Thus, it was Lam's parents' recipes and business savvy that he looked toward when developing the concept for his own eatery, a contemporary. Temple Citybased version of the original Summer Rolls that retains the same name and a similar menu, but not much else. "The original Summer Rolls has been open

for 17 years, and it's a lot more family oriented," Lam says. "With the second location, we felt like we needed to cater to millennials and create a space for the younger generation to hang out and relax."

So far, the fast-casual concept has been a smashing success, and it's not hard to understand why: All of Summer Rolls' dishes are made to order and can be paired with an impressive selection of craft beers, 12 of which are served on tap. A prime location inside the city's shiny new Camellia Square doesn't hurt either, and the restaurant's industrial, open-air interior gives way to a sprawling patio accented by strands of twinkling lights. "The layout is intentional," Lam says. "It's important to us that people don't just see Vietnamese food as synonymous with

hole-in-the-wall restaurants—we want to bring it out to the public."

Old-School Influences

When assembling the new restaurant's menu of classic Vietnamese street foods, Lam started by dipping into his parents' recipe book. "When my family first came to the U.S., my mother would make these recipes and our friends would say, 'This food is so good, why don't you sell it?'" Lam says. "That's how Summer Rolls started—with a little push from friends and family."

These days, diners will find many of Lam's family's specialties at the Temple City outpost of Summer Rolls, including rolls stuffed with nem nuong charbroiled pork that originated in the coastal Vietnamese city of Ninh Hoa. "You can

think of nem nuong like Boston clam chowder or a Philadelphia cheese steakit's what that particular region, Ninh Hoa, is known for," Lam explains. "It's basically a meat patty that's been infused with lots of garlic and spices."

After charbroiling the nem nuong, Lam's team encases it in a rice-paper wrapper along with fresh chopped vegetables and herbs; the rolls are then paired with one of Summer Rolls' signature accompaniments, a sweet yet tangy dipping sauce. "If you're new to Vietnamese food, start with our rolls," he adds. "They're easy to eat, and the flavor isn't so out of this world that you'll either love it or hate it."

Other favorites from the Rosemead location, including the restaurant's famous banh beo, have made the transition, too. Served in individual saucers, the dish consists of miniature steamed rice cakes topped with ground shrimp and best savored with generous helpings of fish sauce.

Much of the menu showcases the influence of French cooking on Vietnamese food. France's political presence in Vietnam dates back to the 1800s, and treats like banh mi, which sees pickled vegetables and meat (typically pork) sandwiched between slices of crisp baguette, are culinary echoes of the two countries' relationship. At Summer Rolls, Lam subverts the sandwich's usual format by swapping baguettes for ciabatta rolls and adding runny eggs, resulting in an even more decadent final product. Likewise, the restaurant's banh xeo—a savory pancake that's filled with pork, shrimp and onionharks back to the French crepe.

It's this same blending of cultures across generations that Lam calls one of the most fulfilling aspects of his role as a restaurant owner. He recounts the experience of seeing a Caucasian teenage boy introducing his grandmother to the Summer Rolls menu. "She seemed kind of nervous," Lam recalls, "but he just kept telling her, 'Grandma, you have to try this.' It was so gratifying to see. Not too long ago, most non-Vietnamese people couldn't eat things like fish saucenow it's like they can't get enough of it."

Modern-Day Accents

If there's one beverage that most people including Lam-can't seem to get enough of nowadays, it's craft beer. At the Temple City location of Summer Rolls, craft beer is available by the bottle or can, with an additional 12 options on tap at any given moment. "All the beers we serve are my personal picks," he says. "The food we serve here is Vietnamese street food, and Vietnamese people tend to drink beer when they're eating this type of food. When you marry the two, it just works."

Lam believes the pairing is successful because the strong flavors found in Vietnamese food aren't easily overwhelmed even by the heaviest craft beers, like hoppy IPAs. On tap, diners can expect to find mainly beers by domestic brewers like Abita, Allagash and Elysian, although the selection is ever changing. "We have at least six favorite beers that will stay forever," Lam says, "but we also have six taps that we tend to rotate every week or two. That way people can come here and be surprised all the time."

An element of surprise might not be too difficult to maintain, as Summer Rolls is currently the only establishment in Temple City to serve craft beer (even the restaurant's Rosemead location doesn't serve it because the eatery is situated across the street from a school). "People say Temple City is a sleepy town," Lam notes, "but I don't think so. It's getting its place on the map now, especially with new developments like Camellia Square, and that's partly because the younger generation doesn't just expect good foodthey also want a good environment where they can eat the food."

"When I first opened this place, I had a lot of old-school customers from the other location who came to try it out," he says. "Once they'd walk in the door, they'd make a U-turn and walk out because they felt this wasn't for them. It was like they'd walk in and immediately think, 'This is where the young people hang out.' But then I noticed they'd come back later with their kids and end up enjoying it. Now we're seeing a mixture of ages and backgrounds, which is so nice; to see the city growing and progressing is really satisfying."



Craft beer is available by the bottle or can, with an additional 12 options on tap at any given moment.







Summer Rolls 5728 Rosemead Blvd. 626.872.2899



It was the 1950s. Wartime belttightening was over. Prosperity had returned. It was time for America to self-indulge, to loosen its belt. We drove bigger cars. We bought bigger homes. We shopped in supermarkets. "Bigger is better" became our country's unofficial motto. We even wanted meals with bigger portions. And nowhere was this idea more celebrated than at The Hat, where the star of the show was the restaurant's supersized pastrami sandwich.

The world has changed a lot since The Hat made its debut in Alhambra in 1951. But what was great about The Hat then is still great today in Temple City—the unpretentious décor, the seductive aromas that lead you through front door, the easy-going manner of the staff, and the overall lack of trendiness that makes you feel like you're coming home regardless of the decade of your first visit. And of course the food itself is as tempting and tasty as ever and the portions just as eye-popping.

What's more, dining at The Hat in the San Gabriel Valley is an experience people take with them. So much so that whenever they visit one of The Hat locations outside the area, they're overcome with nostalgia. Nostalgia that's literally a feast for the senses.

Bring Reinforcements

Whoever said you could have too much of a good thing never ate at The Hat. Located at the intersection of Broadway and Rosemead Boulevard, The Hat is the local king of "big" business.

Case in point: The Hat's "world famous pastrami" sandwich—an irresistible mountain of seasoned smoked beef. thinly sliced, stuffed into a fresh roll and served with or without dip. Add a pair of pickled yellow peppers, or not. Either way it's an unforgettable and timeless experience.

Consider, too, The Hat's chili cheese fries, the restaurant's most popular side dish. One order is large enough to feed two to four adults. And if you think that sounds like a challenge to some daring Temple City kids, you'd be right. In fact, it's not unusual to see one of these kids, chowing down with a group of his buddies, attempting to earn bragging rights by finishing an entire order all by

Of course most customers, like those who frequent The Hat, have more realistic expectations. The consensus of reviewers on Yelp.com, for example, is this: "Come hungry because the food is excellent, but make sure you bring reinforcements because there will be plenty to share." Customers also put a high value on The Hat's spotlessness, fast but friendly service, and convenient drive-thru.

The Lighter Side

While the pastrami sandwich remains their signature bestseller, The Hat also offers a wide range of hot and cold sandwiches from bar-b-que beef to ham and cheese. There are plenty of hamburgers and hot dogs to choose from, including pastrami burgers and chili dogs.

Other items on the menu include three lighter options: tuna, avocado and turkey sandwiches. But don't worry that they're missing out on The Hat's signature pastrami sandwich. People actually add pastrami on top of the fries. The wet fries-with gravy-get rave reviews as well.

As for beverages, again there's the standard fare-soft drinks, coffee, fresh brewed iced tea and milk. But for anyone looking for a liquid taste sensation too, try either of these frothy retro-drinks from the 70s and 80s: the Orange Bang or the Horchata Olé.

Meet the Manager

Dave Smith has been serving the appetites of two-fisted eaters as long as he can remember. Manager of The Hat in Temple City since it opened in 1993, Smith has also been instrumental in opening many of the chain's 11 other restaurants, which are located throughout Southern California.

But Smith's connection to The Hat actually dates back nearly half a century. "I've been doing this so many years, it's like tying my shoelaces," says Smith, who began his career with The Hat at the Alhambra location after a stint in the service. You could say it was love at first bite. From the beginning of his tenure, Smith has treasured The Hat's steadfast commitment to good, old American cuisine as well as the fun. casual-no ties or suits-and friendly atmosphere. He particularly enjoys getting to know his regulars and their preferences.

Keep It Simple

"This corner is basically the same as it was 25 years ago," says Smith. The same holds true for The Hat. That might translate to boredom for some. But the fact is, even seekers of variety can't stop coming back to something they love. Which is why Smith credits the Hat's consistency over the years for its success. "If you keep it simple, and don't have a lot of products, you can get it right all the time," he says. "We don't change the product. It's the same in all our locations. Do that seven days a week, it pays off."

Today The Hat is looking exceptionally spry at age 66. Will we see more of this area favorite in the future? Keep it under your hat, but it's a definite possibility.



Smith credits The Hat's consistency over the years. "If you keep it simple, and don't have a lot of products, you can get it right all the time. Do that seven days a week, it pays off."

Says Smith, "Whenever we open a new store, we're jam-packed. It's very gratifying."

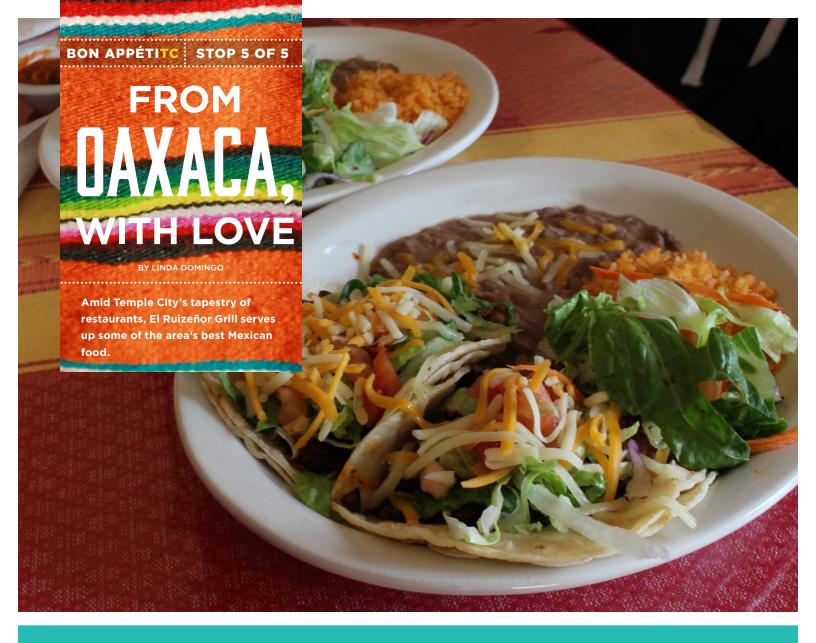
Making It Big

The Hat has been a familiar culinary island where customers returning after decades or one day know what to expect-simple yet amazing comfort food in huge portions. That's about as American as you can get. In fact, making it big has always been an American dream. And The Hat is one establishment where making it big remains true in all the right ways. ■





The Hat 5505 Rosemead Blvd. 626.292.1000 thehat.com



It's more than 2.000 miles from the Mexican state of Oaxaca to this stretch of Temple City Boulevard that hosts the small yet colorful restaurant, El Ruizeñor Grill. It's filled with banners proudly displaying its owners' Mexican heritage and aromas of homemade salsas and mole.

"We try to mimic the flavors of Oaxaca in the restaurant," says owner Norma Perez. "It's not 100-percent the same as being there, but we do try to bring a little taste of it."

In recent years, an influx of star chefs, the rise of native-born chef Alejandro Ruiz and media attention has shone a spotlight on Oaxaca as a culinary hot spot. Its climate and coastal location give way to coveted ingredients—think the distinctive, mozzarella-like Oaxaca cheese and hand-ground chocolate

mixed with nuts and spices—while recipes originating from ancient civilizations have been innovated and perfected over centuries.

Perez and her husband, Vincent Ruiz, have overseen El Ruizeñor for three years. It's an anomaly among Temple City's acclaimed Asian restaurants, and has survived despite shifts in the city's demographics and the 2014 closure of another iconic Mexican restaurant, Casa del Rey.

"It took time to get people to try the food, to know about us," Perez says, adding that they chose Temple City because of how comfortable and safe they felt in the community. "But now we have regulars and people who travel from other cities—San Gabriel, Whittier, Pico Rivera, Pasadena." With its Oaxacan specialties and personalized hospitality,

it's safe to say El Ruizeñor has hit its stride.

Carrying Tradition

"It started with my grandmother," Perez says of her love of cooking. "In our little town in Oaxaca, she used to cook using firewood. Back then, it was very different-everything was from scratch, using clay pots and things like that. We didn't even have a blender."

Today, Perez heads up a kitchen that looks very different from her grandmother's—El Ruizeñor does have a blender-but she still uses the same fromscratch techniques and generations-old recipes. Those recipes can't be found in a cookbook; seemingly unaware of the treasure trove she and her husband are charged with, Perez says the recipes are archived "just by memory."

They immigrated separately to California 27 years ago and unknowingly landed their first jobs at neighboring fast-food restaurants in Temple City. Perez describes their reunion as a chance encounter.

"We both love to dance," she says, beaming. A Oaxacan group threw a community dance and they both attended. "We saw each other and were both like, 'What are you doing here?' And we started dancing."

The rest is culinary history: "We opened Chano's Drive-In in San Gabriel 13 years ago," she says. After a decade, they launched El Ruizeñor in the city they first found employment to offer sit-down meals where lingering is encouraged.

"We always tell our customers, if you're in the mood for something and it's not on the menu, let us know," Perez says. "If we have the ingredients, we'll make it for you. We want it to feel like your family or friends' house."

El Ruizeñor is open daily for breakfast, lunch and dinner, a rare find among the family-owned restaurants in the city. Breakfast is a blend of American classics (pancakes, French toast) and Mexican favorites like chilaquiles and huevos rancheros. In the same vein. Perez and Ruiz have included something for everyone on their lunch and dinner menu.

"We have tacos, taquitos, enchiladas, tortas and burritos—things people usually know," Perez says. "At the same time, we want to introduce people to something new."

That "something new" includes the couple's use of spices, corn, chiles, seafood, cheese and-of course-mole, a sauce that varies greatly in Oaxacan tradition. While Oaxacan cuisine is known for its seven signature moles, El Ruizeñor offers two-mole rojo (red) and mole negro (black)—which take hours to make, filling the kitchen with the aroma of roasting chilis, chocolate and spices. The recipes are family secrets, but Perez divulges that the rojo uses tomatoes, making it sweeter, while the negro features more than 20 ingredients, including apples, raisins, plaintains, ginger, chocolate and seven kinds of dried chiles. The restaurant highlights this labor of love in its enmoladas, a popular dish that's

She and Ruiz met growing up in Oaxaca. essentially shredded chicken enchiladas smothered in mole.

> Another popular traditional plate, tlayuda, can be found across Oaxaca and at El Ruizeñor. Similar to a pizza, tlayuda features a handmade corn tortilla acting as crust. It's topped with black beans, cheese, cabbage, jalapenos, grilled onions and the diner's choice of meat. Normally served as an antojito (or snack food), El Ruizeñor's massive tlayuda easily feeds a full table.

A Community Favorite

Those who haven't experienced Oaxacan cuisine need only ask an El Ruizeñor staffer for recommendations. "A lot of people who don't know what mole is, or what tlayuda is ... they try it, and like it, and come back," Perez says.

Public unfamiliarity made the couple's first year in business a slow one, according to Perez. They did some advertising and got involved with a number of community events-including fundraisers for local schools—to build momentum over time. Mexican fare that's not specific to Oaxaca, meanwhile. continues to orient newcomers to El Ruizeñor.

The restaurant's Taco Tuesday is one of the best values in the city: it's common to see people taking advantage of the 99-cent taco deal by ordering dozens. The Big Daddy burrito—a far cry from the dishes Perez once helped her grandmother prepare when she was growing up in Oaxaca—is equivalent to three regular-sized burritos rolled into one. "It's not a Oaxacan dish," she jokes. "I've seen someone eat it by themselves, but they get really sleepy after they finish it."

While El Ruizeñor serves beer and wine only, they do get creative with cocktails like the Jarritos locos, which uses tequila with a lower alcohol content. "It sounds like it will be strong," Perez laughs, "but it's very refreshing."

One creation that's gained popularity on Yelp is the couple's dessert chimichangas. "They're little burritos that come in three flavors: chocolate, strawberry and cream cheese," Perez says. "They're deep fried, and we put powdered sugar on top with some syrup. The flavor is similar to a funnel cake. They're so addicting."

Like an informal survey, Perez often tests out new dishes on familiar faces. If the response is positive, she may consider expanding the menu. It's this balance of evolving and staying authentic to Oaxacan cuisine that's made El Ruizeñor a mainstay in Temple City. "Oaxaca is one of the best gastronomic states in the world," Perez explains. "I just want to invite everyone to come out and try new flavors."

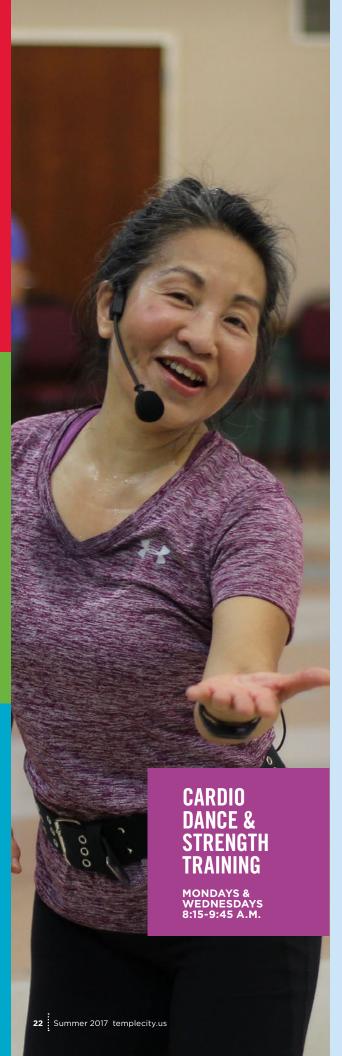
And even if diners need Perez or Ruiz's help in navigating the menu, there's one phrase the pair thinks all who pass through their doors should know: "buen provecho," or enjoy your meal.





Coronaritas—distinguishable from a regular margarita by the small Corona bottle sticking out of the top of the glass—are a crisp and Instagrammable drink choice.

El Ruizeñor Grill 5818 Temple City Blvd. 626.286.8763



Set Active

DON'T JUST STAND THERE! GET YOUR BODY MOVING AND YOUR BRAIN THINKING WITH STIMULATING CLASSES **OFFERED BY OUR PARKS AND RECREATION DEPARTMENT.**

Sign up for classes in person, by mail or online at templecity.us starting June 8. Registration forms can be obtained at Live Oak Park Community Center, 10144 Bogue St. Incomplete applications or checks may result in failed enrollment. Space is limited, so reserve your spot early! For more information, call the Parks and Recreation Department at (626) 579-0461.

Classes begin the week of June 26 at Live Oak Park unless otherwise noted. Classes will not be held July 4 in observance of Independence Day. Class schedules and prices are subject to change.

若需要中文的幫助, 請打電話 (626) 579-0461。

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EDUCATIONAL



☆ NEW

Classes

CHILD DEVELOPMENT

TINY TOTS



Sarah Nichols

Help your toddler build social skills, gain independence, and make new friends while experiencing music, art, and group activities. Children must be at least three years old and potty-trained by the first class. Please bring proof of birth date and immunization record.

DATES	AGE	DAY TIME	FEE
7/10-8/16	3-5	M/W 9:30 a.m12:30 p.m.	\$170
7/11-8/17	3-5	T/Th 9:30 a.m12:30 p.m.	\$170

DANCE

BALLET & TAP



Shekinah Glory School of Dance

Instruction covers classical and modern dance techniques from beginning to advanced levels, including barre work for advanced students. Tap and ballet shoes are required.

DATES	LEVEL	AGE	DAY	TIME	FEE
6/30-8/18	Tots	2	F	2:15-2:45 p.m.	\$60
6/30-8/18	Tots	3	F	2:45-3:15 p.m.	\$60
6/30-8/18	Petite	4-5	F	3:15-4:00 p.m.	\$70
6/30-8/18	Beg.	6-8	F	4:00-4:45 p.m.	\$70
6/30-8/18	JrAdv.	8+	F	4:45-5:45 p.m.	\$70

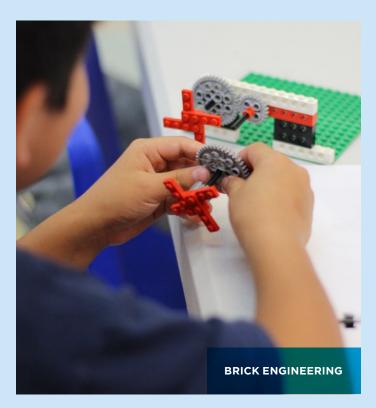
HIP HOP



Shekinah Glory School of Dance

A high energy, age-appropriate hip hop dance class featuring music kids love.

DATES	AGE	DAY	TIME	FEE
6/29-8/17	6-9	Th	5:00-5:45 p.m.	\$60
6/29-8/17	10+	Th	5:45-6:30 p.m.	\$60



INTERNATIONAL FOLK DANCING (**)



Cindy Fang

Travel the global world of dance! Explore rhythmic dances from North America, Latin America, Europe, the Middle East, and Asia. Have fun learning about new cultures while moving to the beat.

DATES	LEVEL	AGE	DAY	TIME	FEE
7/1-9/1	Beg.	18+	Sa	10:00-12:15 p.m.	\$40

JAZZ 💟



Shekinah Glory School of Dance

Instruction in traditional jazz including proper technique, stretching, and muscle conditioning. Jazz shoes are required.

DATES	AGE	DAY	TIME	FEE
6/29-8/17	6-8	Th	3:30-4:15 p.m.	\$60
6/29-8/17	9-16	Th	4:15-5:00 p.m.	\$60

LINE DANCE



Bill Chang

An old Western dance form—with a twist! Focuses on basic line dancing set to country and non-country music. Level I for beginners, levels II and III for experienced dancers.

DATES	LEVEL	AGE	DAY	TIME	FEE
6/26-8/28	1	15+	M	10:30 a.m12:00 p.m.	\$60
6/26-8/28	III	15+	M	2:30-4:00 p.m.	\$60
6/27-9/5	1	15+	T	6:00-7:30 p.m.	\$60
6/27-9/5	II	15+	T	7:40-9:10 p.m.	\$60
6/28-8/30	1	15+	W	10:30 a.m12:00 p.m.	\$60
6/29-8/31	III	15+	Th	1:30-3:00 p.m.	\$60
6/30-9/1	II	15+	F	10:30 a.m12:00 p.m.	\$60
6/30-9/1	III	15+	F	8:00-9:30 p.m.	\$60

EDUCATIONAL

BRICK ENGINEERING



Bricks 4 Kidz

Learning is faster and easier when it's three-dimensional. Using plastic Lego® pieces, children develop problem-solving and critical thinking skills while exploring engineering, architecture, and concepts of physics and mathematics.

DATES	AGE	DAY	TIME	FEE
6/27-8/22	6-12	T	3:30-4:30 p.m.	\$110

FITNESS

CARDIO DANCE & STRENGTH TRAINING



Amy's Health & Fitness

Build strength through a fusion of low-impact, high-energy dance and exercise. Bring two light hand weights (2-3 lbs. each).

DATES	AGE	DAY	TIME	FEE
6/26-8/28	50+	M	8:15-9:45 a.m.	\$43
6/26-8/28	50+	M/W	8:15-9:45 a.m.	\$73
6/28-8/30	50+	W	8:15-9:45 a.m.	\$43

GENTLE YOGA



Amy's Health & Fitness

Reduce stress, improve joint strength, and boost flexibility with a series of gentle but classic yoga poses. Yoga mat required. Yoga block and strap are optional.

DATES	LEVEL	AGE	DAY	TIME	FEE
6/29-8/31	Beg.	16+	Th	7:00-8:45 p.m.	\$50



REGISTRATION IN AUGUST

Adults: Let loose in our Zumba and folk

Kids: Superboost your mental power in afterschool programs. Run farther than ever in cross country. Fool your foes in flag football. And prepare early to get the winning edge

Programs begin in late summer. For more



templecity.us

GYMNASTICS



Rojen Recreation

Young gymnasts learn basic tumbling skills, and exercises on the balance beam and bars. New students are evaluated and grouped by ability.

DATES	AGE	DAY	TIME	FEE
7/1-9/2	4-7	Sa	10:30-11:30 a.m.	\$71
7/1-9/2	7-17	Sa	11:30 a.m12:30 p.m.	\$71

HATHA YOGA



Yoga does a body and mind good. Twist, flex, balance, exert, stand, sit, bend forward and backward, and invert. Great for all levels—beginner, intermediate, advanced.

DATES	AGE	DAY	TIME	FEE
7/3-8/28	16+	M	7:00-8:30 p.m.	\$45

KINDERGYM (**)



Rojen Recreation

Together, parents and kids learn forward rolls, back rolls, handstands, and more! Walk the balance beam, swing on bars, and jump with your child. One parent per child must attend each class.

DATES	AGE	DAY	TIME	FEE
7/1-9/2	9 mo2	Sa	9:00-9:45 a.m.	\$71
7/1-9/2	3-4	Sa	9:45-10:30 a.m.	\$71

SWEATING TO THE OLDIES (**)



Amy's Health & Fitness

Burn calories and strengthen your heart while listening to your favorite hits of the '50s and '60s. So much fun, you'll forget you're exercising! Space is limited.

DATES	AGE	DAY	TIME	FEE
6/30-9/1	65+	F	8:30-9:45 a.m.	\$15

TAI CHI



Good Faith Management

Discover the benefits of Tai Chi. Techniques taught are from the Chen and Yang styles.

DATES	AGE	DAY	TIME	FEE
7/6-7/27	18+	T/Th	8:30-9:30 a.m.	\$80
8/1-8/31	18+	T/Th	8:30-9:30 a.m.	\$110
9/5-9/28	18+	T/Th	8:30-9:30 a.m.	\$90

TENNIS ACADEMY



TJP Tennis Professionals

Get ready for match play with physically demanding court workouts and drills. Tennis shoes are required. Bring a racquet and new can of three tennis balls to the first class. Competitive match play is offered to advanced level students.

•	' '				
DATES	LEVEL	AGE	DAY	TIME	FEE
6/26-8/14	Beg./Int.	8-12	M	6:00-7:00 p.m.	\$110
6/28-8/16	Int./Adv.	14+	W	7:00-8:00 p.m.	\$110
6/28-8/16	Adv./Team	14+	W	8:00-9:00 p.m.	\$110
6/28-8/16	Adv./Team	14+	W	9:00-9:50 p.m.	\$140
6/30-8/18	Beg./Int.	8-12	F	6:00-7:00 p.m.	\$110

TOTAL YOGA BEAT: STRESS & TONE 🔘



Amy's Health & Fitness

Feel invigorated from the inside out through a flowing series of dynamic poses. Fitness mat required.

DATES	LEVEL	AGE	DAY	TIME	FEE
6/28-8/30	Beg./Int.	16+	W	7:00-8:30 p.m.	\$50

MUSIC



Arcadia Music

Master the fundamentals of clarinet—note reading, rhythm, tones, and proper breathing techniques. Students must have their own clarinet, which can be purchased or rented from Arcadia Music. \$25 material fee due at first class. Classes meet at 32 E. Duarte Rd., Arcadia.

DATES	LEVEL	AGE	DAY	TIME	FEE
7/6-8/3	Beg.	8+	Th	7:00-7:50 p.m.	\$85
8/10-9/7	Beg.	8+	Th	7:00-7:50 p.m.	\$85

FLUTE



Arcadia Music

Provides tomorrow's flutists an opportunity to learn music reading and new fingerings. Students must have their own flute, which can be purchased or rented from Arcadia Music. \$25 material fee due at first class. Classes meet at 32 E. Duarte Rd., Arcadia.

DATES	LEVEL	AGE	DAY	TIME	FEE
7/8-8/5	Beg.	8+	Sa	3:00-3:50 p.m.	\$85
8/12-9/9	Beg.	8+	Sa	3:00-3:50 p.m.	\$85

GUITAR



Arcadia Music

Covers proper playing position, tuning, basic strumming, and chords. Students must have their own guitar, which can be purchased from Arcadia Music. \$25 material fee due at first class. Classes meet at 32 E. Duarte Rd., Arcadia.

DATES	LEVEL	AGE	DAY	TIME	FEE
7/8-8/5	Beg.	8+	Sa	2:00-2:50 p.m.	\$85
8/12-9/9	Beg.	8+	Sa	2:00-2:50 p.m.	\$85



GAMES BEGIN JULY 12 WEDNESDAYS, 6-9 PM \$360 PER TEAM



REGISTRATION IS DONE BY TEAMS ONLY. PARTICIPANTS MUST BE AGE 18 AND OVER. TEAMS WILL BE PLACED IN DIVISIONS BASED ON SKILL LEVELS. FEES ARE IN ADDITION TO A \$20 FORFEIT DEPOSIT AND \$20 OFFICIAL FEE PER GAME. INCLUDES 10 LEAGUE GAMES, SCOREKEEPERS, AND CHAMPIONSHIP. GAMES ARE PLAYED AT IMMANUEL CHURCH, 9953 LAS TUNAS DRIVE. MORE INFO: 626.656.7321.



PIANO 🥯



Ease into the beautiful world of music with piano. Learn how to "tickle the ivories" in an encouraging group setting. Keyboards are included for class use. \$25 material fee due at first class. Classes meet at 32 E. Duarte Rd., Arcadia.

DATES	LEVEL	AGE	DAY	TIME	FEE
7/8-8/5	Beg.	4-7	Sa	9:00-9:50 a.m.	\$85
7/8-8/5	Beg.	4-7	Sa	10:00-10:50 a.m.	\$85
7/8-8/5	Int.	8+	Sa	11:00-11:50 a.m.	\$85
7/8-8/5	Adv.	8+	Sa	12:00-12:50 p.m.	\$85
8/12-9/9	Beg.	4-7	Sa	9:00-9:50 a.m.	\$85
8/12-9/9	Beg.	4-7	Sa	10:00-10:50 a.m.	\$85
8/12-9/9	Int.	8+	Sa	11:00-11:50 a.m.	\$85
8/12-9/9	Adv.	8+	Sa	12:00-12:50 p.m.	\$85

SINGING LESSONS 🗐 😭





Vivo Voice Music Studios

Taught by a soprano and music instructor with three decades of experience, this class will help you learn singing techniques, sight singing, and music expression. Join us, and we promise that you'll soon be singing a different tune!

DATES	AGE	DAY	TIME	FEE
7/1-9/2	4-17	Sa	3:30-4:30 p.m.	\$120
7/1-9/2	18+	Sa	4:30-6:00 p.m.	\$160

VIOLIN



Arcadia Music

Teaches correct and basic techniques, including how to play fun and simple songs. Students must have their own violin, which can be purchased or rented from Arcadia Music. \$25 material fee due at first class. Classes meet at 32 E. Duarte Rd., Arcadia.

DATES	LEVEL	AGE	DAY	TIME	FEE
7/8-8/5	Beg.	5+	Sa	1:00-1:50 p.m.	\$85
8/12-9/9	Beg.	5+	Sa	1:00-1:50 p.m.	\$85

SELF-DEFENSE & MARTIAL ARTS

HAPKIDO



Son of Chong Martial Arts

Furthers self-defense techniques including joint locks and kicks. Breathing and meditation lessons are also provided. Students must have their own uniform, which may be purchased from the instructor.

DATES	LEVEL	AGE	DAY	TIME	FEE
6/27-8/31	Beg.	5+	T/Th	4:30-5:30 p.m.	\$130
8/10-9/7	Beg.	5+	T/Th	5:30-6:20 p.m.	\$130

JU-JITSU & JAPANESE SWORD



Rojen Recreation

Learn the fundamentals of traditional martial arts—Judo, Aikido, Kendo—and the weapons of self-defense. The second hour of instruction covers the basics of laido, the art of Japanese swordsmanship.

DATES	AGE	DAY	TIME	FEE
6/30-9/1	15+	F	7:00-8:30 p.m.	\$61





JU-JITSU & KARATE 🔘



Rojen Recreation

Build strength while learning martial arts techniques for self-defense. Lessons include Judo, Aikido, Kendo, and Karate.

DATES	AGE	DAY	TIME	FEE
6/27-8/31	8-12	T/Th	6:30-8:30 p.m.	\$61

LITTLE KICKERS JU-JITSU



Rojen Recreation

Teaches self-esteem and discipline through age-appropriate martial arts lessons.

DATES	LEVEL	AGE	DAY	TIME	FEE
6/30-9/1	New	5-7	F	4:30-5:15 p.m.	\$49
6/30-9/1	YI. Belt+	5-7	F	5:15-6:00 p.m.	\$49
6/30-9/1	All	8+	F	6:00-7:00 p.m.	\$56

MINI KICKERS JU-JITSU 🔘



Rojen Recreation

A great class even for the youngest martial artist! Parents participate alongside their children. Teaches the basics of Ju-Jitsu, focusing on balance and safety.

DATES	AGE	DAY	TIME	FEE
6/30-9/1	2-4	F	3:45-4:30 p.m.	\$49

NIPPON KEMPO KARATE



Do Mar

A self-defense system—based on punching, kicking, blocking, joint locks, and ground combat—aimed to foster respect, discipline, and confidence.

DATES	LEVEL	AGE	DAY	TIME	FEE
6/26-8/28	YI. Belt+	5-10	M	5:40-6:25 p.m.	\$35
6/26-8/30	All	7+	M/W	6:30-8:00 p.m.	\$56
6/28-8/30	New	5-9	W	5:40-6:25 p.m.	\$35

Youth & Teens

SPORTS

Open to boys and girls, our youth sports program gives children the opportunity to learn good sportsmanship and develop skills learned in a team setting. All participants get equal playing time.

Register online through ActiveNet at templecity.us, or in person at Live Oak Park Community Center. Unless otherwise noted, cost includes an award, t-shirt, and \$10 non-refundable administrative fee. For more information, call (626) 579-0461.

DANCE (9)



Immanuel Church Dance Room

Our fun, culturally enriching program allows creative and active youth to move their bodies and explore the rich language of dance. Emphasizes modern dance concepts and dance creation skills — all in a playful, camp-like environment. Students are encouraged to participate in a concluding performance for friends, family and the community. Fee includes dance shirt.

DATES	AGE	DAY	TIME	FEE
7/17-8/3	7-14	M	4:30-7:00 p.m.	\$100

MINI SPORTS



Live Oak Park

A mini sports camp for mini athletes. Introduces the basic skills and rules of T-ball, flag football, basketball, and soccer. Provides an opportunity for children to learn sportsmanship, make new friends, and have fun.

DATES	SPORT	AGE	DAY	TIME	FEE
6/12-8/2	All	6-7	M/W	5:00-6:30 p.m.	\$85
6/12-6/21	T-Ball	6-7	M/W	5:00-6:30 p.m.	\$30
6/13-8/3	All	3.5-5	T/Th	5:00-6:30 p.m.	\$85
6/13-6/22	T-Ball	3.5-5	T/Th	5:00-6:30 p.m.	\$30
6/26-7/5	Fl. Ftbl.	6-7	M/W	5:00-6:30 p.m.	\$30
6/27-7/6	Fl. Ftbl.	3.5-5	T/Th	5:00-6:30 p.m.	\$30
7/10-7/19	Basketball	6-7	M/W	5:00-6:30 p.m.	\$30
7/11-7/20	Basketball	3.5-5	T/Th	5:00-6:30 p.m.	\$30
7/24-8/2	Soccer	6-7	M/W	5:00-6:30 p.m.	\$30
7/25-8/3	Soccer	3.5-5	T/Th	5:00-6:30 p.m.	\$30

MINI T-BALL



Live Oak Park

Kids learn the correct way to catch, field, throw, and swing while hitting from a tee. (No live pitching is allowed.) Emphasizes teamwork and camaraderie. Your child will have a ball!

DATES	AGE	DAY TIME	FEE
8/15-9/21	3.5-5	T/Th 4:30-5:45 p.m.	\$70





More fun than a Snapchat filter



GRADES 6-10

June 12-August 18 Live Oak Park Weekdays, 7 a.m.-6 p.m. \$210, \$375 with excursions.

REGISTER NOW AT LIVE OAK PARK ANNEX MORE INFO: (626) 656-7321

#SNAPWORTHY

Field Trips Free Time **Friendships** Gaming Movies **Sports**







REGISTER NOW AT LIVE OAK PARK ANNEX MORE INFO: (626) 656-7321

CHOOSE YOUR FUN

DAY CAMP FOR GRADES 1-6

Summer is about friends, freedom and fun! Our camp guarantees a great experience and even greater memories!

JUNE 12-AUGUST 18 WEEKDAYS, 7 A.M.-6 P.M. AT CLEMINSON ELEMENTARY & FIRST LUTHERAN CHURCH

SPORTS CAMPFOR GRADES 2-6

It's all about sports in this camp! Get ready to level-up, energize and have fun! For children of all skill abilities.

JULY 10-AUGUST 4 WEEKDAYS, 7 A.M.-6 P.M. AT LIVE OAK PARK & IMMANUEL CHURCH



Senior Programs

For more information, call (626) 579-0461. Unless designated, all events are held at Live Oak Park Community Center.

AARP DRIVER SAFETY

JUNE 10-11, 9 A.M.

The AARP Driver Safety Program is the largest and most respected refresher course in the US. Specifically designed for those 55 and older, it helps seniors tune up their driving skills, while taking into account normal agerelated physical changes, \$15 for AARP members, \$20 for non-members. Fee is payable by check at the first day of class. Pre-registration is recommended.

SENIOR BINGO

LAST THURSDAY OF THE MONTH, 1 P.M.

Studies show that bingo can enhance memory skills and improve concentration. Here it's free and a whole lot of fun! Prizes are awarded after every game.



LINKAGES PROGRAM

THIRD MONDAY OF THE MONTH, 10:30 A.M.

Offers free case management services to frail seniors (ages 60 and over) and adults with disabilities (ages 18 and older). Gives them the ability and independence to remain safely at home and in the community. Services are also available by appointment. For more information, contact the YWCA San Gabriel Valley at (626) 214-9465.

MAHJONG

FIRST & THIRD WEDNESDAY OF THE MONTH, 11 A.M.

Playtime is the dessert of life. And who doesn't love dessert? So why not test your strategy skills with a friendly game of mahjong? Games are free of charge, but registration is required. Space is limited.

SOCCER FOR BETTER HEALTH

WEDNESDAY & FRIDAY, 9 A.M., LIVE OAK PARK

Kick-start your exercise routine! In partnership with Chinese Soccer Stars of America, our soccer program is open to those ages 50+ at all skill levels. Learn or refresh basic techniques, make new friends, stay fit and have a real ball doing it! Sessions include a half-hour of warmup exercises and drills, followed by match play. The program is free but space is limited.





SENIOR LUNCH

WEEKDAYS, 11 A.M.

Attention seniors ages 60 and older: Get a hot lunch, participate in activities, and socialize with friends and neighbors. Monthly menus are available at Live oak Park Community Center and online at templecity.us. Hot tea and coffee are available for just 25 cents per cup—the best price in town! Reservations are required 24 hours in advance: call (626) 579-0461. A \$3 donation for lunch is requested.

Celebrate summer holidays with themed activities at the Senior Lunch Program! Space is limited.

FATHER'S DAY

JUNE 16

Honor thy dad on his special day and help satisfy his appetite for affection and a hearty meal. "Dads" root beer floats will be served after lunch, so make sure he saves room for every tasty slurp.



RED, WHITE **& BLUE DAY**

JULY 3

Celebrate our nation's independence at a luncheon of revolutionary proportions. Test your knowledge of US history through trivia games. And be sure to show your true colors by wearing red, white, and blue!



Tours & Excursions

The City offers one-day tours & excursions to local and nearby destinations. The trips highlight the incredible diversity of attractions in Southern California. They also include shows, dinners, and shopping. Registration is accepted at Live Oak Park Community Center on a first-come, first-paid basis. For more information, call (626) 579-0461.



ORANGE EMPIRE RAILWAY MUSEUM

JULY 7, 8:00 A.M.-3:00 P.M. | \$46

Make tracks for the West's largest collection of railway locomotives, passenger and freight cars, streetcars, interurban electric cars, trolleys, and more! Be sure to dress appropriately though, because the two hour tour requires lots of walking. The fun doesn't stop there either. After you've worked up an appetite, you'll set your caboose down for a delectable lunch (included) at The Old Spaghetti Factory. All aboard!

LAS BRISAS RESTAURANT

JULY 27, 9:30 A.M.-3:30 P.M. | \$47

It's time to wake up and smell a lot more than coffee! At the Las Brisas restaurant in Laguna Beach, enjoy a glorious panoramic view of the Pacific Ocean while entertaining your taste buds with a buffet-style breakfast that includes made-to-order omelets and Belgian Waffles. Afterwards, unwind with downtown shopping before returning home.

MALOOF HOUSE & VICTORIA GARDENS

AUG. 8, 9:00 A.M.-5:00 P.M. | \$31

Imagine not simply viewing a piece of art, but actually walking through it. Embark on a guided tour of the home of Sam Maloof and that's what you'll be doing. Hand-built by Maloof and his assistants over a 40-year span, the famous house has been recognized by the National Register of Historic Places as a work of art itself. Your 90-minute walking tour takes you inside for a mind-blowing look at the handmade furniture created by this master craftsman of the 20th century. Your day continues with a visit to Rancho Cucamonga's Victoria Gardens. Choose from more than 35 dining options for lunch, and enjoy browsing and shopping on your own.

DAY IN SOLVANG

SEPT. 7, 9:30 A.M.-5:30 P.M. | \$30

It's time to eat, drink and be merry! Spend the day in Santa Barbara County's wine country, exploring the historic Danish village of Solvang, located in the charming Santa Ynez Valley. All day long you're on your own—to visit wineries, sample authentic Danish pastries, and enjoy a treasure trove of fresh foods. And how about boutique shopping? Solvang offers more than 150 one-of-a-kind shops, featuring trendy styles and impeccable service. Among the stores are high-end boutiques, European imports and art galleries. Find out why Solvang proudly bears the nickname, "Little Denmark."

LAKE ARROWHEAD TOUR

SEPT. 7, 9:30 A.M.-5:30 P.M. | \$53

Do you pine for the splendor and serenity of Arrowhead's lush forest? Do you long to see its sparkling water and blue skies? Sure you do. You'll find its history fascinating, too. Of course, your day would not be complete without lunch at Woody's Boathouse, followed by a narrated boat ride around Lake Arrowhead. Then it's back to land and into the village to browse the shops before returning home.

TEMPLE CITY DODGER NIGHT

SEPT. 8, 5:00-11:00 P.M. | \$30

Don't miss your chance to see the Los Angeles Dodgers take on the Colorado Rockies. The fee includes a reserved-section ticket behind home plate, transportation to and from Dodger Stadium, and a fireworks show immediately following the game. Children under 12 must be accompanied by an adult. Tickets are limited; sign up beginning July 1 at Live Oak Park.







City of Temple City 9701 Las Tunas Dr. Temple City, CA 91780

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