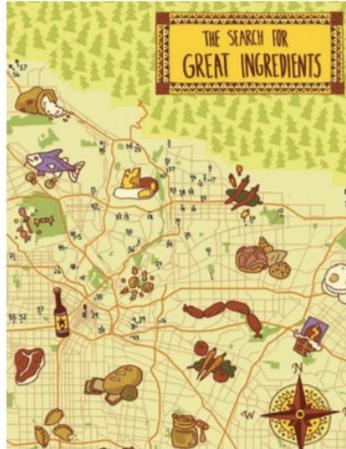


## For our Food Loving Adventurers



[The Urban Forager](#): *Culinary Exploring and Cooking on L.A.'s Eastside* showcases one of L.A.'s richest and most rapidly expanding cooking cultures. Food makers representing the area's diverse food traditions share beloved personal recipes, ingredients, innovations, and treasured neighborhood food resources. A hands-on, stunningly photographed collection of inspiring recipes, profiles, and references for novice and adventurous home cooks and the deeply curious, it includes conversations with Sumi Chang of European fame, Minh Phan, of Porridge + Puffs, and brilliant home cooks Mario Rodriguez, Rumi Mahmoud, and Jack Aghoian. Part cookbook, part guide to foraging the best L.A. has to offer, *The Urban Forager* is a compelling bridge to the unfamiliar and demonstrates how new discoveries can become a part of everyone's cooking repertoire.

### Urban Food Foraging, Market Adventures, and Amazing Mole

**On March 18th at 7PM** join *Urban Forager* author Elisa Callow, and featured chef Mario Rodriguez, for a joyful discussion of various forms of foraging, through seasons, cultures, and family stories. Elisa and Mario will share a generous helping of tastes from the cookbook.

**On March 23rd from 12:00-3:00**, our intrepid foragers will provide an opportunity to dive more deeply into L.A.'s food culture with lunch at Moles La Tia, Boyle Heights iconic mole restaurant followed by a market tour of [El Mercado de Los Angeles](#). Lunch ranges from \$15.00 to \$20.00. Mole chef Benjamino

Cano will be on hand to describe the surprising complexity of mole. Maximum participation is 15.  
Meet at [Moles La Tia](#) (4619 East Cesar E Chavez Avenue, Los Angeles, CA 90022) at 12:00 noon.

**Elisa Callow** is first and foremost a lover of community. She is the founding executive director of the Armory Center for the Arts in Pasadena, a nationally recognized center for arts education and community development. A self-taught cook, she spent her formative years in southeast Asia—her first foray into the world’s culinary marketplaces. She completed the Pro Cooking course at the New School of Cooking and is an enthusiastic member of Los Angeles Bread Bakers. Elisa’s appreciation for food and culture is evidenced through her adventurous blog, [The Urban Forager](#). She is author of *The Cousin’s Passover: Reflections on Fifteen Years of Celebrations* and contributing author of *Interplay: Inspiring Wonder, Discovery, and Learning through Interdisciplinary Museum-Community Partnerships*, a publication of the Natural History Museum of Los Angeles County.

**Mario Rodriguez**, a lifelong food maker and self-taught “food anthropologist,” credits family members as his first and most influential entry into cooking. A graduate of the Pro Cooking program at the New School of Cooking, he is a fearless home cook, working with equal confidence alongside friend and French-trained chef David Féau, his mother, his tias, and his abuelitas. As a supervising social worker for Los Angeles County, Mario's work-related travels allow him to indulge in a childhood habit of food explorations begun with his dad, Chuy, an experience that introduced him to the brilliant diversity of Los Angeles’ food culture.

Copies of *The Urban Forager* will be on sale (cash, credit). Please use [Eventbrite.com](#) to RSVP for the event and help the Friends of the Library determine the number of books to bring for sales and autographs. Search Krystina Castella Friends of the Library. Please note that an Eventbrite ticket does not guarantee a seat. Seats are first come first served for free Library, Arts & Culture events. For more information call 818-548-2030.

Visitors to the Downtown Central Library receive 3 hours FREE parking across Harvard Street at the Marketplace parking structure with validation at the InfoSpace service desk on the main floor.

Handicapped parking is available on the east side of the building. Short term parking spaces are available on the east and south sides of the building. Metered parking is available on Harvard Street and on the west side of the building in Lot #10.