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Turkey Gumbo



FROM AUTONOMY FARMS

Editor's Note: The Daily Press worked with the Santa Monica Farmers Market to produce a series of recipes from local chefs and vendors. The recipes were collected into a standalone guide distributed in the paper and those stories are reprinted here in time to be of use in the holiday season.

WHEN A RANCHER SPENDS every day for weeks to months to years raising an animal, they care how it's used and farmers have many a tip for turning what would otherwise be considered waste into top notch eats.

At Autonomy Farms, they like to convert their turkey leftovers into big batches of tasty stock that can be eaten straight out of the pot as a soul-warming soup or used in their suggested holiday gumbo.

"We don't let any part of an animal go to waste because we work so hard to get them ready to harvest. Making big batches of turkey broth helps to ensure nothing goes to waste and is the perfect base for so many recipes," said owner Meredith Bell. "We only smoke a turkey once a year, so we get to store all the broth and pull it out over the year. It's a great use of leftovers and warms you up on those cold days. The soup also freezes great."

The ranch is a family owned operation, founded to reconnect eaters with their food. On the farm side, the family practices a crop rotation model to replenish the soil and on the animal side, they are committed to humanely raised meat and eggs.

Their meat birds are pasture raised with a supplementary diet free of corn or soy. Birds are raised slowly to allow for natural growth and the farm is one of the few to still process animals on site. Their poultry is leaner due to its better diet and has more actual meat per pound because it's not injected with a saline solution before packaging.

As farmers depending on the whims of nature, the family has an appreciation for the region's mild winters as it allows them to maximize their yields and provide consumers with more access to quality food.

"Sometimes it doesn't feel like winter because the changes

SEE **GUMBO** PAGE 2

Farmer's Market Old Fashioned



FROM BAREBURGER SANTA MONICA

Editor's Note: The Daily Press worked with the Santa Monica Farmers Market to produce a series of recipes from local chefs and vendors. The recipes were collected into a standalone guide distributed in the paper and those stories are reprinted here in time to be of use during the holiday season.

FOR SOME FOLKS, A STIFF drink is an essential survival tool for the holiday season and Chris Crouch, General Manager of Bareburger Santa Monica, suggests his Farmer's Market Old Fashioned for the job.

"This drink is a sipper," he said. "Almost entirely crafted from alcoholic liquids, it's not a drink for slamming and moving on. The muddled apple gives the drink the slightest texture. The rosemary infused bourbon suggesting a warming oven on Thanksgiving Day. And a hint of citrus. It is, after all, Southern California."

Crouch is about to weather his first winter in the warmth of California and he said adapting to the local lack of seasons might be challenging given his decades of Northeast exposure.

"This will be my first and I won't lie, I'm a little nervous," he said. "I've set my clock to the changing leaves of New York for two decades. Not sure what to do about that now. I may have to set reminders in my calendar so I don't forget to shop for gifts."

However, he said there are ways to bring those hints of autumn to a beachfront community, including the kinds of foods we choose and his cocktail helps bring on the holiday mindset

"I really just thought of two simple questions," said Crouch. "What do I like to drink and what are my favorite flavors related to the fall? I'm a bourbon man for sure. And the fall is rosemary roasted turkey and apple picking."

For Crouch, utilizing seasonal produce isn't about marketing campaigns but rather about meeting the deep-seated desires within everyone for the kind of flavors and nutrients that present themselves during limited periods of time.

"We don't suddenly put pumpkin in everything because Starbucks says to. I believe we

SEE **BAREBURGER** PAGE 3

Coastal Research Institute is officially underway

JASON STRANGIS
Special to the Daily press

After many years of planning, the brand new Coastal Research Institute officially opened in November during a special inaugural event at Loyola Marymount University in Los Angeles.

"I'm very excited about it," said Tom Ford, Executive Director of The Bay Foundation and co-director of the new research institute. "It's principally a vehicle to engage the students (at LMU) as the next generation of scientists and resource managers. They need to have the confidence and experience that this institute can provide."

Ford was one of several keynote speakers at the event in early November.

"It was a pretty big day," he said. "We tried to give everyone an understanding of the scope and importance and relevance of our work."

The Coastal Research Institute (CRI), which is located at LMU Westchester Campus, will primarily be used to inform students and citizens about local and regional coastal issues. CRI will offer funded summer internships, host summer faculty events, and conduct trainings with local teachers. A central focus of CRI is to build regional partnerships among industry professionals, scholars, and experts to contribute to impactful applied science to better understand coastal resources.

"It will serve the local community," Ford emphasized. "But in doing so hopefully it starts to inform the nation and a lot of folks

SEE **INSTITUTE** PAGE 5

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Turkey Gumbo

Ingredients:
Turkey Broth
3 lb. smoked turkey wings
6 scallions, roughly chopped
4 sprigs parsley
4 stalks celery, chopped
3 carrots, chopped
1 large white onion, chopped

Gumbo
3/4 cup canola oil
1 1/2 lb. andouille, roughly chopped
1 cup flour
3 cloves garlic, minced
1 small red onion, minced
1 small white onion, minced
1 green bell pepper, minced
1 red bell pepper, minced
1 tbsp granulated garlic
1 tbsp granulated onion
2 tsp mesquite seasoning
1 tsp cayenne
1 tsp ground white pepper
1/2 tsp crushed red chili flakes
1 1/2 lb smoked turkey breast, cut into 3/4" pieces
3 tbsp Worcestershire sauce
Kosher salt, to taste
Cooked white rice, for serving

DIRECTIONS:
Make the stock:
1. Bring ingredients and 1 gallon water to a boil in a large stockpot.
2. Reduce heat to medium; simmer 4 hours, then strain stock and keep warm.

Make the gumbo:
1. Heat 2 tbsp. oil in an 8-qt. Dutch oven over medium-high.
2. Cook andouille until fat renders, 8-10 minutes; transfer to a plate.
3. Add remaining oil and sprinkle in flour; make a dark roux. Add garlic, onions, and bell peppers; cook until soft, 10-12 minutes.
4. Stir in granulated garlic and onion, mesquite seasoning, cayenne, white pepper, and chili flakes; cook 1 minute. 5. Add reserved stock and andouille, the turkey breast, Worcestershire sauce, and salt; boil.
6. Reduce heat to medium; cook, stirring occasionally, until gumbo is thickened, about 1 hour. Serve with rice.

GUMBO
FROM PAGE 1

in weather are so minimal, but it's a total blessing because if we had super cold winters with snow and freezes, we wouldn't be able to do what we do," she said.

While there's harmony over their ranching practices, there is conflict over the cooking but that actually makes for a better holiday meal.

"Our family is in constant disagreements whether smoked or fried turkey is the best way to go, so we cook two, which means we always have lots of leftovers," said Bell. "The broth from a smoked turkey takes on an incredible flavor and makes the best base for soups and stews."

Those leftovers are important when feeding a growing brood that travels from far and wide to reconnect during the holiday season.

"Our family all lives in different cities, so it's really that the holidays give us the chance to spend some time together," she said. "Farm life is hard and it's even harder to get away, but no matter what, we always make time to spend together and take some time away from the farm," she said. "Now that we've expanded with spouses, kids, etc., it's just too much for our mom to cook alone. We all choose to cook two dishes that we want and then my mom handles the desserts, which is her favorite part and my dad cooks the turkeys."

No matter whose turkey turns out best, the family agrees on the value of farm to field food.

"Because we farm, we eat everything off the land that's fresh and not processed. Packaged foods like stuffing or cranberry sauce may be my absolute least favorite," said Bell.

AUTONOMY FARMS sells at Santa Monica's Wednesday and Sunday markets. (661) 430-0106, https://autonomyfarms.com/



CRIME WATCH
BY DAILY PRESS STAFF

Crime Watch is culled from reports provided by the Santa Monica Police Department. These are arrests only. All parties are innocent until proven guilty in a court of law.

ON NOVEMBER 7, AT ABOUT 7:17 A.M.
Officers responded to a radio call for service at Chevron – 1330 Santa Monica Blvd – regarding a robbery that just occurred. The suspect attempted to steal a pack of cigarettes from the store and was seen westbound on Santa Monica Blvd. Officers located the suspect at 10th Street and Santa Monica Blvd. Officers spoke to the store clerk. Officers learned the suspect entered the store. The suspect walked up to the counter and wanted to buy a pack of cigarettes. The clerk asked for identification. The suspect did not have any identification and the clerk refused to sell him the cigarettes. The suspect demanded the cigarettes. The suspect was again denied and jumped over the counter. The suspect grabbed a pack of cigarettes from the display case. The clerk tried to grab the cigarettes and the suspect pushed the victim's chest. The suspect walked out the store with the cigarettes. The suspect was identified by the clerk and taken into custody. The cigarettes were recovered from the suspect. Paul Jones Bobo, 20, homeless was arrested for robbery. Bail was set at $50,000.

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What's Up Westside
OUT AND ABOUT IN SANTA MONICA

Friday, November 24

Family Visit to the Library at Ocean Park
Have family in town for the holiday? Come on down to Ocean Park for short tour and a craft activity in our programs room. Ocean Park Branch Library, 2601 Main St, 2 – 2:45 p.m.

Marion Davies Guest House open
Free tours begin at 11 a.m., 12 p.m. and 1 p.m. No reservations needed. Annenberg Community Beach House, Marion Davies Guest House, 415 PCH.

Tailor Made: a Pop-up Alterations Shop with Frau Fiber
Frau Fiber presents a pop-up alterations shop providing mending, alteration and tailoring services. All are welcome to drop in to discuss their tailoring needs. The twist: each customer spins the Wheel of Wages to determine the cost of service (plus materials). The wheel is divided into countries that produce the bulk of our fast fashion garments. Get that pocket mended, those trousers hemmed, that uniform badge sewn, and expand holiday gifting plans to include repurposing, mending and making do, while learning about how we are connected to wages and working conditions around the globe. Please allow between 1-24 hours for service. 1450 Ocean, free to visit; alterations cost variable, 10 a.m. – 3 p.m.

Citizenship Classes
An ongoing series of classes taught by Adult Education Center instructors. Instructors help students complete and submit their application, and prepare them to pass the official review. Enrollment is through the SMMUSD Adult Center (310) 664-6222, ext. 76203. Pico Branch Library, 2201 Pico Blvd, 9 – 11:30 a.m.

Saturday, November 25

L.E.A.R.N.: Learn, Excel, Achieve and Read Now
One-on-one access to volunteers available to help students with homework assignments and reading comprehension. Bilingual volunteers available. Pico Branch Library, 2201 Pico Blvd, 12 – 2 p.m.

Writer in Residence Office Hours
Visit Sakae Manning during her public office hours. Ask about her work and Beach House residency, receive literary advice, and more. Annenberg Community Beach House, 415 PCH, 11 a.m. – 2 p.m.

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Santa Monica Certified Farmers Market
The Saturday Downtown Farmers Market, also known as the Organic Market, opened in May 1991. As Santa Monica's second CFM, it had a different mission to fulfill. With the passage of the California Organic Foods Act of 1990, consumers were eager for more organic produce and another market for weekend shopping. The Organic Market boasts the largest percentage of Certified Organic growers of the City's four markets. 8 a.m. – 1 p.m. 2nd @ Arizona Avenue

For help submitting an event, contact us at **310-458-7737** or submit to events@smdp.com

Farmer's Market Old Fashioned

Ingredients:
2oz Hard Cider
1.5oz rosemary infused bourbon
.25oz Agave
.25oz fresh Lemon Juice
Half a handful cubed fresh apple (farmer's market apples are always freshest)
One apple wheel slice treated with citrus (to prevent browning)
Sprig of farmer's market rosemary.
Angostura Bitters (or any aromatic bitter of your choosing)

DIRECTIONS:
1. Place all ingredients in a mixing tin and gently muddle the apples.
2. Fill with ice and shake vigorously.
3. Double strain over fresh ice (one large cube preferred)
4. Add two dashes Angostura
5. Garnish with rosemary sprig and apple wheel.

*I suggest drinking with garnish on glass.

6. To infuse the bourbon, simply bruise three or four sprigs of rosemary and place in the bourbon bottle, along with the rind of a lemon. If there isn't time, you can simply add a single sprig of rosemary to the tin and shake into the cocktail. You will, however, get more of the richness of the rosemary into the whiskey if you give it the time to sit.

BAREBURGER

FROM PAGE 1

crave those things naturally," he said. "It is only right that our fall plates are full of butternut squash, Brussels sprouts, apples, cabbage, black berries and yes, pumpkins. These hearty foods grow as if to shore us up for the coming winter. Well, maybe not in Southern California."

He said making a drink to be savored helps remind him to slow down and be present during the festivities that for him often include home, family, constant cooking, board games, laughter and friends.

"I've spent the last 20 years living in New York City," said Crouch. "And over all those years, every Thanksgiving that I was in town, I hosted a dinner for friends at our apartment. Some years as few as 10 guests, a few years over 40 people coming and going all night. It is my favorite day and deserves the time. A whole day set aside for no purpose but to express gratitude."

When he is with his family, he said the group takes an aggressive approach to the holiday cooking that included all the standards of a big Texas feast like roasted turkey, stuffing, smoked ham, green bean casserole, sweet potatoes, roasted corn pasta and mashed potatoes.

"It is a serious spread," he said. "Although, I'd say my mom does most of the cooking. Over the years, others have contributed a plate or two or maybe a dessert. (I'm talking to you aunt Sue, mmmm that chocolate cake!). But the cooking starts two days before the holiday and is still being completed 10 minutes before the blessing with much panic and sweating. But it's always perfect."

Whether you sip your drinks in anticipation of the whirlwind season to come or after gorging on a fine meal, Crouch said the point of the season remains the same.

"I love that for whatever reason you may have, we all gather together at this time of year. We go out more," said Crouch. "Spend more time with friends, break bread and toast together. There's a shift this time of year and it makes us better." Find Bareburger each Sunday at the Main Street Farmers Market.

CHRIS CROUCH is the General Manager of Bareburger Santa Monica, 2732 Main St. http://bareburger.com, (310) 392-2122.

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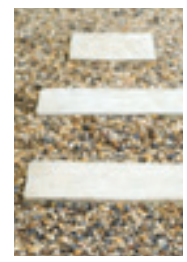



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Laughing Matters

Jack Neworth

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The Double Life of Oscar de la Rascal

FOR ANIMAL LOVERS THE PASSING OF A beloved pet can be as emotionally difficult as the loss of a family member and the mourning just as profound. I can attest to this even though the pet in question wasn't even mine.

Oscar de la Rascal, a remarkable Golden Retriever seizure alert service dog, belonged to my disabled neighbor, Colleen. For fifteen years, I walked Oscar and was privileged to share many adventures, which his outgoing personality and seemingly human facial expressions made possible. Last month marked the one-year anniversary of Oscar's passing. As I think of him all the time, I thought I'd share one of the many stories of his and my friendship.

In addition to hikes in the Santa Monica mountains, Oscar and I would often take walks along the boardwalk to the pier and back. Occasionally we'd stop at the kiddie park on the way. Don't ask how but Oscar loved a "trick" where I'd put a tennis ball on the landing at the top of the slide. As he stared intently at the ball, he would "stay" as I repeated the word firmly.

Finally, at the command, "Okay!" Oscar would race up the stairs, grab the ball and come down the slide. Back in the sand, Oscar was proud of his accomplishment as evidenced by his sitting tall and, pleased with himself, often burying the ball under his paws.

Not surprisingly, when children saw Oscar perform this unusual feat they'd often be thoroughly delighted. This was the case when four young kids, approximate ages 4 to 10. From their charming accents, I could tell they were from Australia. I'd soon learn they were on vacation with their mom who was sitting on the bench.

The oldest boy saw Oscar's trick and asked if I he could have a turn. His mom reluctantly nodded it was okay. I didn't realize the family was due at the airport soon to take a 17-hour flight back to Sydney. (I'll bet that was some kind of fun for the mom … not.)

Oscar watched intently as I held the tennis ball in my hand telling him to stay as I placed it at the top of the slide. Then I whispered to the oldest boy to keep saying sternly "stay" to Oscar.

The boy was thrilled with Oscar's obedience. He couldn't believe such a big animal was under his "power." I then whispered he could say "okay" whenever he was ready.

The boy braced himself and said, in as deep of a voice as he could, "Okay!" Oscar scampered up the steps like on a mission. He pounced on the ball like it was prey and with it firmly in his mouth, took a trip down the slide. The boy was ecstatic. The problem was now his siblings each wanted a turn!

Mom came over and broke the news that they needed to get going to the airport. She explained there wouldn't be enough time for each to have a turn. But the younger three pouted. "It's not fair, why did John get a turn and not us?"

Understandably, the mom glared at me and, for my part, I felt thoroughly guilty. If Oscar and I had come by five minutes later they'd already be on their way to LAX.

While I was all set to back up mom, weighing the alternatives, she gave in to the kids. "Each of you can have one turn, but that's it!" She looked at me as if to say, "Make this quick!" I tried but it wasn't easy. I'll say this for Oscar, he was completely up for it. The problem was the smaller the kid, the smaller the voice.

With their Australian accents, it was adorable as each child tried to sound older when talking to Oscar. Thankfully, Oscar seemed to play long as each kid had his or her turn and all went well.

As she hurriedly gathered her brood to head to the airport, I apologized to the mom. She was gracious as she explained they'd been sightseeing from San Francisco to Santa Monica. "My kids have seen the Golden Gate Bridge, Disneyland, Knott's Berry Farm and the Santa Monica pier. But I guaranty you, all they will be talking about when they get back to Sydney is your dog." Late as they were, I didn't explain Oscar wasn't really my dog.

Much as I miss him, I really should write a book about Oscar. I already have a working title, "The Double Life of Oscar de la Rascal," explaining how he was a service dog with a job by day but my close buddy and a party animal when he and I got together. Hopefully, I'll start soon. Until then, consider this an abbreviated chapter.

To my buddy, Oscar de la Rascal, RIP.

JACK is at facebook.com/jackneworth, twitter.com/jackneworth and jackdailypress@aol.com

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INSTITUTE

FROM PAGE 1

that we interact with internationally. We see that Los Angeles is a progressive city, that it does put its money where its mouth is to help protect coastal activities and the environment. What we do here makes a big difference around the planet."

College students will be encouraged to delve into research and discover the best ways to deal with coastal issues.

"That is the intention of what the institute will do," Ford stated. "That means one project after another with good scientific monitoring to inform us as to how effective any of these approaches are."

Issues such as climate change and ocean water quality will continue to be examined.

"What we should be concerned about is the manifestation of ocean acidification off our coast," Ford noted. "The ocean's chemistry is changing and is becoming more acidic and that is putting a lot of stress on the plants and creatures that live in the ocean."

Ford and members of The Bay Foundation will continue to assist faculty members and students at the new Coastal Research Institute at LMU.

"The staff of The Bay Foundation — about 15 of us — are involved in these efforts," Ford said. "The faculty, staff, and students are all contributing to these projects. We also encourage a lot of partners in our communities like the City of Santa Monica."

The Bay Foundation has a mission to restore and enhance Santa Monica Bay and coastal wasters. Staffed by science experts who are leading members in their field, TBF members are passionate about protecting the bay and creating a healthy ecosystem.

An estimated two million people live in the Santa Monica Bay Watershed district, while more than 5,000 species of animals, birds, and plants make their home in local sea waters.

Now that the Coastal Research Institute has officially opened, Ford is getting ready for more events planned for the future.

"I'm looking forward to working on the next set of budgets and coming up with plans to finish up this year and move into the summer at full speed," he said.

Meanwhile, other ocean issues such as the beach restoration project continues to be ongoing in the local community and beyond. Ford and other experts are always looking at new and improved ways of keeping beaches clean and looking beautiful.

"It's a tangible example of how we can address these issues," he said.

For more information about The Bay Foundation check out the website at santamonicabay.org.

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TODAY'S BIRTHDAY (Nov. 24)

It's not that you want a total change, but a few key refinements on your wish list will be granted in the next three months, and this will up your entire game. January is the start of a new level of self-love and acceptance. March brings a change of scenery, and June is all about building up your loved ones. Gemini and Capricorn adore you. Your lucky numbers are: 44, 5, 16, 21 and 37.

ARIES (March 21-April 19)
Who is on your side? Not that people have to be on your side for you to get something out of interacting with them. But if they do happen to be on Team You, you're going to feel much more comfortable and free around them.

TAURUS (April 20-May 20)
Lying opens the door to doubt. It makes it hard to believe or to be believed. There's a small and tempting lie hanging over you — maybe it seems like the kinder choice — but if you can avoid it, do.

GEMINI (May 21-June 21)
Improvement is the goal. If improvement is always the goal, eventually you'll hit the heights. But if you make the heights the goal, every small win will be diminished by the cruelty that is comparison.

CANCER (June 22-July 22)
For the sake of being orderly, you may have to cut something out. You may have to lose a lot of something, actually, but the remaining part should be much easier to manage.

LEO (July 23-Aug. 22)
The simplicity of your approach will be disarming to those dealing with massive complexities. And as they pause to observe, perhaps in wonderment or maybe just to chuckle to themselves, you'll make your next brilliant move.

VIRGO (Aug. 23-Sept. 22)
Strongly consider putting your thoughts into written form, especially in a letter to someone you appreciate. Everything about the written expression will be thoughtfully received, maybe even cherished.

LIBRA (Sept. 23-Oct. 23)
If you can keep to the topics and activities that contribute to your health and stay on purpose, this is no small thing. Reward it. You might be surprised how few people can do this.

SCORPIO (Oct. 24-Nov. 21)
Every family has its own kind of delicate balance to strike, and today you're throwing weight in this corner or the other just to keep things afloat. Don't wear yourself out over it. Give others a chance to contribute.

SAGITTARIUS (Nov. 22-Dec. 21)
Your family balance may be upset, but this is very positive. It's what had to happen to strengthen the bonds. Tonight, you're open-minded. You may even be willing to travel beyond reality as you know it.

CAPRICORN (Dec. 22-Jan. 19)
Do you have people around you who believe in you even more than you believe in yourself? Because that's a gift. Treasure them, and let them know about that, too!

AQUARIUS (Jan. 20-Feb. 18)
Today's luck springs from appreciating where you come from, partly because you're now experienced enough to understand the pressures and freedoms of adulthood and the difficulties involved in raising another human.

PISCES (Feb. 19-March 20)
In the wizarding world, you say your spell, wave your wand, and it's done. In the physical world, there's so much more breath and flesh to involve in it. Maybe that's better. Work will feel good to you today.

Aquarius Lunar Notes

To turn from pain is violence. A lot of people choose not to see the pain, as though that makes the violence not count, but it still counts anyway. Some can't help but see the pain, however invisible or covered up it may be. Perhaps there's nothing to be done for the pain, but awareness alone brings a degree of peace under the Aquarius moon.

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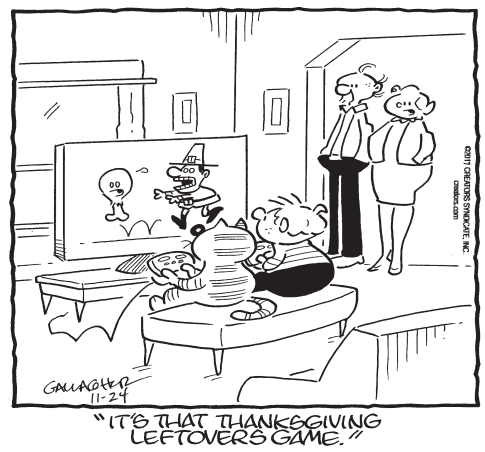
smdp.com Santa Monica Daily Press office (310) 458-7737

Heathcliff
By PETER GALLAGHER



Strange Brew
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Agnes
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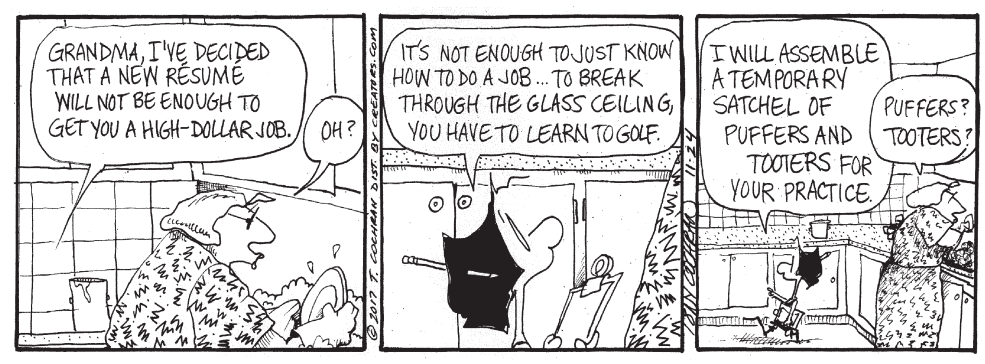

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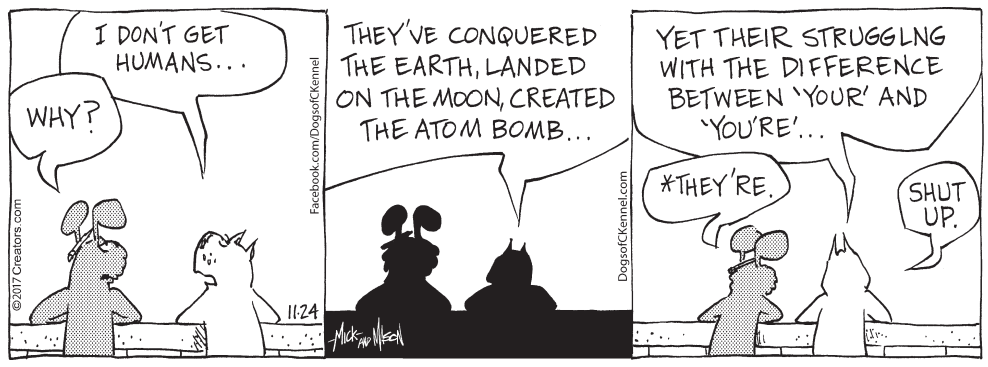

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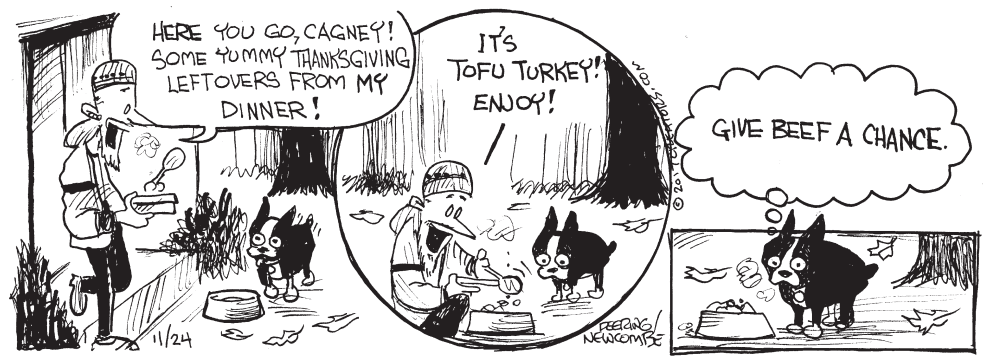

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WELL NEWS BY SCOTT LAFEE

Medical History

■ This week in 1984, Baby Fae became the first newborn recipient of a cross-species heart transplant. Dr. Leonard L. Bailey, a heart surgeon at Loma Linda University Medical Center, transplanted a walnut-sized young baboon heart into the young girl, who had been born prematurely 12 days earlier with hypoplastic left-heart syndrome, a lethal underdevelopment of the left side of the heart. A handful of previous adult animal heart transplants had provided recipients fewer than four days of life at best, but Bailey believed the infant's underdeveloped immune system might be less likely to reject alien tissue. Baby Fae lived 20 days before complications caused her death.

MYSTERY PHOTO

Matthew Hall *matt@smdp.com*



The first person who can correctly identify where this image was captured wins a prize from the Santa Monica Daily Press. Send answers to *editor@smdp.com*.

SOLUTIONS TO YESTERDAY'S CROSSWORD

S	O	F	T	■	M	A	M	A	S	■	S	T	I	R
A	L	I	A	■	O	D	D	L	Y	■	A	W	A	Y
F	I	F	T	Y	S	E	V	E	N	■	M	E	G	A
E	V	E	■	E	L	N	I	N	O	■	I	N	O	N
R	E	S	A	L	E	■	■	E	N	D	A	T	■	■
■	■	■	F	L	Y	I	N	■	Y	U	M	Y	U	M
M	E	S	A	S	■	N	O	T	M	E	■	O	S	U
E	M	I	R	■	I	O	T	A	S	■	S	N	A	G
M	I	X	■	U	N	W	E	D	■	D	O	E	R	S
O	T	T	E	R	S	■	S	A	H	I	B	■	■	■
■	■	Y	A	L	I	E	■	■	A	C	A	D	I	A
P	F	F	T	■	S	T	A	B	L	E	■	E	K	G
A	L	O	E	■	T	H	I	R	T	Y	N	I	N	E
P	O	U	R	■	E	E	R	I	E	■	I	C	O	N
A	W	R	Y	■	D	R	Y	E	R	■	N	E	W	T

Sudoku

Fill in the blank cells using numbers 1 to 9. Each number can appear only once in each row, column, and 3x3 block. Use logic and process of elimination to solve the puzzle.

SOLUTIONS TO YESTERDAY'S SUDOKU

6	3	7	8	9	5	1	2	4
4	5	9	2	7	1	8	3	6
1	8	2	3	4	6	7	9	5
3	6	8	4	5	7	9	1	2
9	7	1	6	2	8	4	5	3
2	4	5	1	3	9	6	7	8
5	9	6	7	8	2	3	4	1
7	1	3	5	6	4	2	8	9
8	2	4	9	1	3	5	6	7

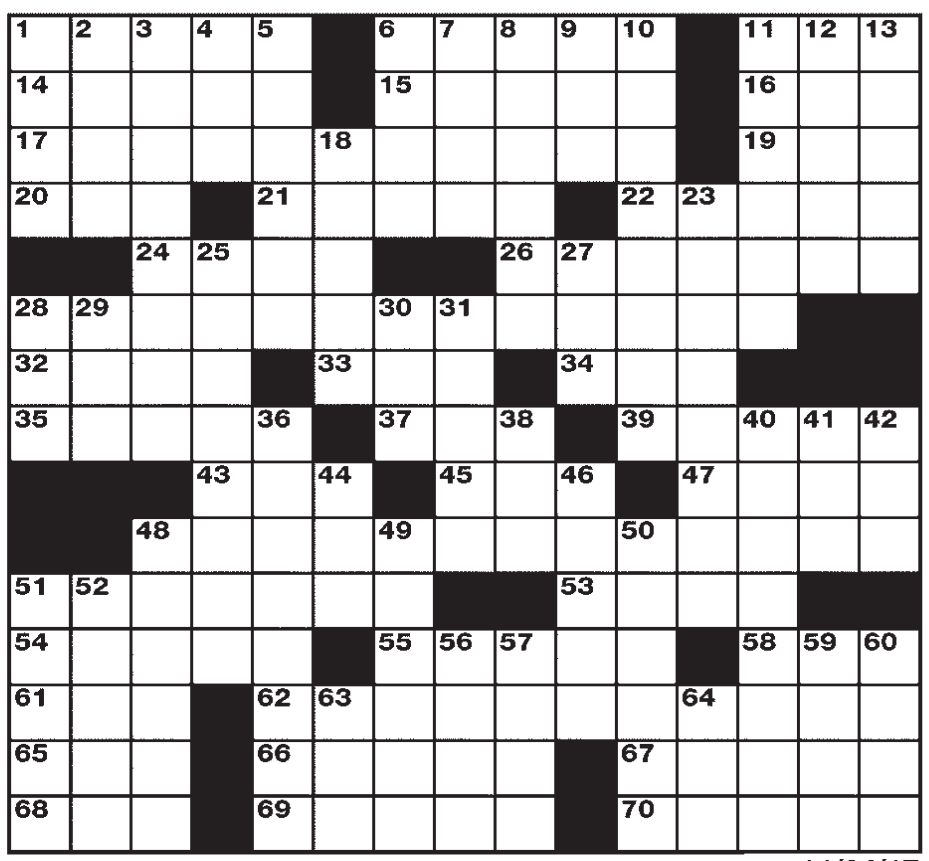
				8	2			
5			3			6		
	7	4		5				9
		1	4	7		2		6
	5						9	
4		2		6	3	7		
7				9		3	4	
		8			1			5
			6	3				

Newsday Crossword

RAINING YOU-KNOW-WHAT by Greg Johnson
Edited by Stanley Newman
www.stanxwords.com

ACROSS
1 Confounds
6 A, as for Aristotle
11 Relaxing wellness facility
14 Vibrant
15 Despot, for instance
16 Cockpit stat.
17 Pollution control system
19 __ Cruces, NM
20 Parapsychology subject
21 Some elongated incisors
22 Uniquely
24 Balzac's being
26 Xylophone cousin
28 Singing acceptably
32 Semisoft cheese
33 Easter preceder
34 Team-building impediment
35 Facets
37 Sri Lanka export
39 Online daily mag
43 Mail ctr.
45 Historical interval
47 Vigorous spirit
48 Stop being careful
51 Yet to be broadcast
53 Rolaids alternative
54 Ray in the water
55 Disney miner
58 Defeated by flooring
61 Pen name
62 NFL infraction
65 Preparatory time
66 Valentine opener
67 "No trouble at all"
68 Cabbage color
69 Alludes to
70 Failed to be

DOWN
1 Something made up for a movie
2 "C'est la vie"
3 Closed, as sleeping bags
4 NASA spacewalk
5 Lookout
6 Cultural doings
7 Wait in secret
8 TV choice
9 Third-person contraction
10 Floor decor
11 Strauss Biblical opera
12 Secondary option
13 Not docking today
18 Arriving, per the schedule
23 Floor decor
25 Wayne's Oscar film
27 Filled up on
28 *Big Bang Theory* airer
29 *Arabian Nights* name
30 "__ funny!"
31 Cabbage color
36 On-and-off
38 18th letter, in texting
40 Americans since 1867
41 Road covering
42 Ultimate
44 Unclose, in verse
46 American Leaguer since 2013
48 Got out on the floor
49 Random mixture
50 Giggle+++
51 Brown shade
52 Easy to fool
56 Friendly gesture
57 Shouts of support
59 Arab League member
60 Subdivision, for short
63 Ivy Leaguer
64 Federal procurement agcy.



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