

Black Restaurant Week debuts with dozen spots

By Richard Guzman
rguzman@scng.com

Long Beach will celebrate its culinary richness with the inaugural Black Restaurant Week, which will take place throughout the city Jan. 23-30 with more than a dozen spots participating.

"It's a celebration of Black-owned restaurants to get people out dining at these establishments," said Terri Henry, organizer of the event.

"A lot of these are small mom-and-pops that may not have the funding to get through times like this," she said.

Like other restaurant week events, chefs will serve various food specials during the eight-day event. But for Black Restaurant Week, each participant was given carte blanche to come up with their own pricing rather than the standard prix fixe meals.

As of the time of publication, many of these prices were still being ironed out, but visit black-restaurantweeklb.com for the latest information.

In the meantime, meet three chefs participating in Long Beach Black Restaurant Week.

The Boujie Crab

Where: 1002 E. South St. (562) 612-3311 or theboujiecra.com

The story: Nicky McKnight wasn't looking to open a restaurant when she found the spot that now houses her fine dining Ca-

jun and Creole place The Boujie Crab, where she serves dishes including seafood boils, Po-Boy sandwiches, gumbo, mac and cheese and other classic Cajun dishes.

The New Orleans native was working in finance and real estate at the time so she thought the place, which was then pizza shop for sale, would be a good spot for one of her clients.

But eventually she decided to put her longtime love of food and cooking skills to work so she snatched the place up for herself and in March 2020 she opened The Boujie Crab, where she is head chef.

Restaurant Week specials: On special for Black Restaurant Week is a Jambalaya seafood pasta with a house-made alfredo sauce, beef sausage, chicken and jumbo prawns.

"You're going to feel like you're at Mardi Gras," McKnight said.

Also planned for Restaurant Week is a barbecued shrimp dish with garlic mashed potatoes and jumbo prawns all smothered with the house-made Cajun butter sauce.

And for those who like fried rice, The Boujie Crab will also offer a Cajun-style fried rice with vegetables, Cajun butter sauce, crab and the option of adding shrimp and lobster claws.

continued on page 16A

Following all CDC guidelines for employee and customers safety.

Umberto's

January Clearance Sale!!!

Entire Inventory Reduced
50% OFF the Original Price
Sale on NOW!!!

Sale Ends Monday, January 31st at 7pm



Bring ad in for additional 10% off*

*Sale excludes Mezlan shoes & belts, Bacco Bucci Shoes, Zanella Dress Slacks, reyn spooner, Tommy Bahama, custom tailoring, tuxedo rentals and alterations.

The Best Prices &
The Finest Quality
Men's Clothing,
Sportswear, Shoes &
Accessories Anywhere.

We also carry Big and Tall Sizes

We Specialize in Tuxedo
Sales & Rentals

Custom Tailoring And Alterations
For Men & Women

2141 Bellflower Blvd.,
Long Beach, CA 90815
(562) 597-0391

www.umbertoclothier.com

Appointments Available
Open

Mon. thru Fri. 10:00 - 7:00
Sat. 9:30 - 5:30
Closed Sunday



Here's 5 easy ways to reduce your gas bill.

1 Next shower, try two things.

First, time yourself and finish in under five minutes. Second, use just a little less hot water. Do both and you'll save energy, reduce your gas bill and have an extra minute or two before it's time to get going.

1



2

2 Cooler weather is on the way.

Long Beach winters are the best! If you go out for the day, be sure to bundle up and dial it down before you go!



3 Postpone laundry day!

Running your hot water heater can be 15% or more of your natural gas bill. You can easily lower your bill by skipping washing a few items and waiting until you have a full load.

3



4

4 Let's practice some good energy-efficient habits.

It's as simple as lowering your thermostat to 68 degrees or lower. This will not only help the environment, but can also help lower your gas bill - it's a win-win!

Save with style!

Around the house, break out your favorite sweater! It's easy, saves energy and best of all, we all look better in a sweater.

5



LONG BEACH
ENERGY RESOURCES

longbeach.gov/energyresources/

Join us on Facebook for news, information and fun!

@LBEnergyResources

Restaurants

continued from page 1 5A

Gone Loco Food Truck

Where: On Instagram @goneloco21

The Story: Self-taught chef Vida Virgillito had a successful two-decade-long culinary career cooking most recently at the now shuttered Chianina Steakhouse in Long Beach. During her career as a professional chef, Virgillito also dabbled making hot sauces as a side gig. That grew into a hot sauce business called Loco Lito's. Her hot sauce eventually ended up being sold at several stores and used at other restaurants as well.

But when Chianina closed in early 2021, Virgillito decided to open a food truck making all sorts of dishes cooked with her hot sauces, which are also offered as sides, so be prepared for heat if you eat at Gone Loco.

"Everything is spicy on my truck, everything," she said. "If anyone asks me for something that's not spicy, I tell them it's go-

ing to cost extra," she joked.

Restaurant Week specials: Virgillito is serving a sandwich called My Chick Bangin' which is made with a breaded spicy chicken breast with spicy pickles doused with a "Fire" sauce. It's served with Fire Fries, which are spiced with cayenne and ghost peppers and sprinkled with parmesan cheese and garlic.

Mac and cheese fans can order the Fire Mac, which is topped with pulled pork, hot Cheetos and Virgillito's spicy Son of a Peach barbecue sauce. There will also be beer-battered Fire Fish Tacos on the menu and for dessert she's making a spicy cheesecake that's drizzled with pepper jelly. She makes jellies with habanero and ghost peppers and fruits including mango and pineapple.

Follow her on Instagram at @goneloco21 to find the daily truck locations during restaurant week.

A Pinch of Salt Catering

Where: On Instagram @apinchofsaltcatering

The story: If you want to try



—Photo by Michael Goulding

CHEFS. Vida Virgillito of Gone Loco Food Truck, organizer Terri Henry, Quianna Bradley of Pinch of Salt and Nickey McKnight owner of The Boujje Crab gather at the Boujje Crab on Saturday Jan. 15, ahead of the Inaugural Long Beach Black Restaurant Week which takes place Jan. 23-30.

chef Quianna Bradley's cooking, you can't walk into her restaurant or even follow her food truck on

Instagram because Bradley is a private chef who comes to you and serves multi-course meals. She specializes in local and seasonal ingredients to create modern American dishes for dinner parties and private events.

She also organizes pop-up themed dinner parties at various locations. But for restaurant week people will be able to sample some of her food without having to order her full-service experience.

"As a private chef I'm usually in the background with everything that I do and I decided to sort of step out of the shadows and see how that goes," she said. "So I'm creating a tasting menu so they can taste a few of our different options."

Bradley will serve her restaurant week specials at a yet to be determined pop-up restaurant during the week and people will also be able to order online and pick up the food at her home.

Restaurant Week specials:

While she's still finalizing the menu, Bradley plans on serving barbecue chicken flatbread pizza made with roasted chicken and corn on a garlic flatbread with Sriracha barbecue sauce, bacon and red onions. Also in the works is a maple-vanilla bread pudding made from toasted croissants with maple-vanilla caramel sauce and maple bacon.

For information on her pop-up and ordering go to @apinchofsaltcatering on Instagram or apinchofsaltcatering.com.

JANUARY SPECIALS

\$199 Photofacial

\$100 off any Botox & Filler combo treatment

(32units of Botox minimum. Cannot be combined with other offers)

We're hiring-RN position available.

If you or someone you know are interested, email your resume to image.rx@verizon.net

- BOTOX®
- Voluma, Juvederm
- Fotofacial™
- Spider Vein Treatment
- Dr. Obagi ZO Skin Health
- CoolSculpting
- Laser Hair Removal

562-961-3668

6214 E. PCH & Loynes

(1 Block North of Marina Pacifica)

Monday - Friday 9am-5pm by Appointment only • Open Some Saturdays by Appointment only • Closed Sundays

www.image-rx.com

Farm Lot will teach farming classes

Farm Lot 59's Sasha Kanno will teach a six-week school teaching all about urban farming starting this Saturday, Jan. 22.

To join the class, people must register on or before Thursday, Jan 20. The day-long classes run from 8 a.m. to 4 p.m.

"Join us for our first-ever season of Farm School!," the website says. "Sasha Kanno and the Farm Lot 59 team have put all (or most) of our farming knowledge into a

6-week crash course of regenerative agriculture."

The half-acre nonprofit farm is on California Avenue between Willow and Spring streets. Kanno has been growing food there for 11 years.

The program includes a manual with budget templates, mapping tools and other resources. The cost is \$1,500.

Go to farmlot59.org for more and to register.

Love is in the air!

CELEBRATE YOUR LOVE ALL WEEKEND LONG ENJOYING THE MOST ROMANTIC VIEW IN LONG BEACH

Live Entertainment and Festive Chef Specials All Weekend 2/11 - 2/14

Reservations Recommended

TANTALUM

6272 E. Pacific Coast Highway | Long Beach | 562.431.1414

www.tantalumrestaurant.com

LONG BEACH PLAYHOUSE MAINSTAGE

Weekends Until Feb. 12th

Agatha Christie
MURDER ON THE ORIENT EXPRESS

562-494-1014 LBPlayhouse.org

5021 E. Anaheim St.

Port of Long Beach offers \$200,000 in scholarships

By Pierce Singgih
Contributor

High school seniors can apply now for the Port of Long Beach's scholarship program. The Port will award \$200,000 in total in 2022, amounts ranging from \$500 to \$5,000, the port announced last Thursday.

Scholarships are open to students pursuing careers in international trade, logistics and other port-related industries, port officials said. The scholarship program will now include trade programs and students enrolling part-time.

"The students who apply for and receive Port scholarships are the future of the maritime industry, they are the future leaders," said Port of Long Beach Executive Director Mario Cordero in a

statement. "I would encourage all eligible students to apply."

Those who apply for Port scholarships at Long Beach City College, Cal State Long Beach, and California Maritime Academy will have to contact their respective scholarship office for more details, the Port said.

Applications are due March 1. No late applications will be accepted.

"These scholarships can make the difference for many students who will be attending college in the fall," said Long Beach Harbor Commission President Steven Neal in a statement. "I'm pleased that we have been able to offer more scholarships as part of our overall education outreach program."

Find more information at polb.com.

New port HR director chosen

Sandy Witz is the new Director of Human Resources at the Port of Long Beach.

The Harbor Commission made the appointment, which was effective Jan. 15.

She had been serving as acting H.R. Director after the previous director, Stacey Lewis, retired.

Witz joined the port in 2018 as Assistant Director of H.R. after more than 20 years with the city of Anaheim in a variety of lead-

ership positions. She has her B.A. in Political Science from California State University, Long Beach, and a Master's of Public Administration from the University of Southern California.

Witz is current president and past board member of the Southern California Public Management Association-Human Resources. She grew up in Belmont Shore and still lives in that neighborhood.



We Give the Press and Influencers

Something to Talk About...

You!

Elizabeth Borsting Public Relations
Restaurants | Hotels | Destinations

t. 562.856.9292 | borstingpr.com

Ask about our Rx Small Business Recovery Plan.



**LONG BEACH
BLACK
RESTAURANT
WEEK**

January 23-30 2022

Organized by non-profit Long Beach Food & Beverage, Long Beach Black Restaurant Week is an eight day event celebrating African, African American and Caribbean fare in and around Long Beach!

Also highlighted are Black-owned food businesses as well as Black chefs and bartenders.

Long Beach Black Restaurant Week is a medium to bring everyone to the table, from all walks of life, to showcase the city's diverse Black food scene.

Proudly Sponsored by:

LONG BEACH FOOD & BEVERAGE | Derricks ON ATLANTIC | terri henry marketing | LONG BEACH TRANSIT | Port of LONG BEACH THE PORT OF CHOICE | FULL RISE | CINDY ALLEN

www.BlackRestaurantWeekLB.com #BlackRestaurantWeekLB @LBFoodBev