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GOOD TO BE

KING

Actress Joey King's career reaches new heights with Independence Day: Resirgeno

ena Gomer, King has been a go-to ress for directors. In fact, the highly interned Independence Days Resures treas for directions, in tack, the logity micipated Padependence Days Rourgener Arks the third time King has worked sith director Roland Emmerich. "What film," gushes King, who plays Sum, a demager who forms a grandfasherly bond she original case member Judd Hirsch then alien invaders threaten the earth. Even though it was hard work, all of our nergy was up—we had so much fun." he may still be young and enthusiastic, us with 12 years of acting under her beh Sing feels like she's found her calling. "I could never want to do anything else," he says. "When you find a job that logen't feel like you're going to work, it's he greatest feeling in the entire world," VOW INLA





EAT SHEET BREAD AND BUTTER

At first blush, L.A. may appear to be a land of carb counters, but there's a new cadre of crusaders bringing great bread to the city, Joseph Abrakjan at Seed Bakery (seedbakerypasadena.com) mills his own grains in-house, ensuring the freshest flour for his kalamata olive-studded boules (\$7) and hearty kamut loaves (\$7). Other emerging bakers, like Andy Kadin of Bub and Grandma's (bubandgrandmas.com), opt for the city's local flour. "The fact that we have Grist & Toll milling locally sourced wheat is incredible. Most major cities don't have that," says Kadin, whose loaves can be found at Wax Paper (waxpaperco.com) in Frogtown, Enthusiastturned-pro Zack Hall of Clark Street Bread (instagram.com/clarkstreetbread) outgrew his home operation and now makes beautiful baguettes (\$3.50) and croissants (\$3) at his Grand Central Market cart. The good stuff sells out quickly, just as it does at Lodge Bread Co. (lodgebread.com) in Culver City. where you'll find delightfully tart ancient grain loaves (\$9) and red guinoa wheat bread (\$10) to take home or enjoy in the cafe as part of a smoked-fish platter or as a base for avocado toast. This is Los Angeles, after all -Krista Simmons

RING LEADER. The Graduate ring in 18K rose eith I-carat ant pave white ands, \$1,570, at L'ASSESSOR

JEWELRY BUZZ BRIGHT IDEA

Last year, designer Yuvi Alpert made the tough decision to dissolve his successful fine jewelry line Ruby Kobo—a favorite among merchandise buyers at Bergdorf Goodman and Colette in Paris. "With [Ruby Kobo], I always felt passionate about using the finest quality, but I felt limited with what I could offer because of markups that happen[ed] by the time our designs reached the customer," says Alpert, a graduate of the CFDA Fashion Incubator. To remedy that concern, Alpert just launched a directto-consumer line, Noémie, which offers necklaces, bracelets and more at a reasonable price. "We are eliminating the middleman and controlling (both) the production process and customer relationship. We want women to enjoy the best-quality jewelry at honest prices," explains the innovator, who produces his diamond stunners in DTLA. "I design pieces that complement every woman's style-I am modernizing the notion of the trusted family jeweler." From 1-carat dancing diamond studs (\$1,710) to elegant solitaire necklaces (\$6.070), Alpert undoubtedly delivers on his promise. hellonoemie.com -MM

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