

Market Fresh

Arnett Farms

Nectarines and apples fall out of baskets – adorned with eye-catching signs – and spill onto the table.

But it is the pluots that grab the attention of customers at the Arnett Farms stand.

The stand carries nearly 13 different varieties of pluots, the hybrid of a plum and apricot, said Oscar Perez, an Arnett Farms employee. The flavors come with distinct names, from Dinosaur Egg to Flavor Queen.

Perez said the rarity of pluots keeps the stand popular. The fruit cannot be found at most of the supermarkets in the area, he said.

“This one right here (is my favorite),” said Jennifer Hernandez, a fourth-year Chicana/o studies student, pointing to the pluot stand. “I’m a fruit junkie.”

Passersby stop and congregate in front of the stand, where a tasting booth offers toothpicks and pluot samples.

Coming from class, first-year medical student Justin Tse stops to try a piece. Tse said he likes to sample the fruit, even though he has yet to buy any of the pluots.



JOY JACOBSON/DAILY BRUIN SENIOR STAFF

Paris Crepe House

One of the newer additions to the market, the Paris Crepe House is a crepe and panini stand.

The French-themed vendor offers both savory and sweet crepes and has vegetarian options.

Among the stand’s more popular items are the strawberry, banana and nutella crepe, which costs \$7, and the smoked salmon crepe, which costs \$8, said co-owner Carla Marcellana.



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Agni Candle Company

Students can pick up a signature UCLA candle scent at the eco-conscious Agni Candle Company stand.

The “Bruin” scent – cinnamon, blood orange, clove and ginger – is one of many candle varieties, which are made from 100 percent essential oils and blended by the owners.

The other popular scents are lavender, blood orange and lemongrass, said co-owner Erin Lichtman.

Lichtman said Agni Candles creates many of their scents with students in mind. Between dorm studying and parties, she said the company knows students need candles for certain environments.

Because the stand encourages sustainability, patrons can also bring their own votives to situate the candles themselves or exchange a comparable votive for a new candle.



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Bolani East and West Gourmet Afghan Food

Offering traditional Afghani food, the East and West Gourmet Afghan Food stand is unintentionally nutritious, said employee Mustafa Sidaq.

“We are not trying to be healthy,” Sidaq said, laughing. “That’s just how the (food) is.”

The stand sells bread and more than 10 different varieties of pesto, hummus

and yogurt, which are all vegetarian or vegan.

Flavors include eggplant pesto and garlic mint cheese.

Their yogurt is sold in Costco and Whole Foods, but patrons can buy it for less at the Westwood market. The stand also offers a student deal – four products for \$20 with a Bruin ID.

Dolce Monachelli’s

Sitting on the Dolce Monachelli’s stand are rows and rows of traditional Italian wedding cakes.

With more than 16 different flavors of cakes, the German chocolate and the chocolate Kahlua rank among the favorites, said employee Francis Huizar. Two cakes cost \$6 or four cakes cost \$10.

The stand also sells other packaged snacks, including nuts, licorice and granola. Greeted with a smile and plentiful samples, Huizar said students like to stop at Dolce Monachelli’s and pick up snacks before class.



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Smart Simple Gourmet

A new take on the typical college take-out meal, Smart Simple Gourmet sells organic, precooked dishes.

Owner and cook Linda Wong said the menu changes weekly, with customer favorites including the chicken curry, the curried split pea soup and the shepherd’s pie. The meals come in containers that can be taken home and heated up for a quick eat.

“It’s a great alternative to going out or eating in the dorms for dinner,” Wong said. “It’s like a home-cooked meal for students away from home.”

Farmers’ Market produces Village experience

BY KYLIE REYNOLDS
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Students and Westwood Village residents stroll along Broxton Avenue, stopping to taste a sample of a nectarine or rum cake.

The Westwood Village Farmers’ Market, though small, attracts loyal customers and newcomers alike.

Open all year from 2 p.m. to 7 p.m. every Wednesday, the market took up shop on Broxton Avenue between Weyburn and Kinross avenues a little more than two years ago.

Beyond stands of locally grown vegetables and fruits, the market also offers a variety of local food, crafts

and bath products. Most vendors accept credit cards, and customers are encouraged to use their own bags to carry their purchases.

Kelsey Milano, a third-year theater student, comes to the market weekly.

She said she prefers the market’s locally grown food, such as strawberries and cherry tomatoes, to the offerings at Trader Joe’s or Whole Foods.

“The prices are just as reasonable (as Trader Joe’s or Whole Foods’) but everything tastes better and the food is local,” she said.

And the atmosphere of the Village’s market is simply more enjoyable than shopping at a supermarket, Milano said. She said she has become

familiar with the vendors and always runs into at least one other student she knows while shopping.

“I look forward to it every week,” Milano said. “It’s something nice to do with my friends.”

The market, however, still needs more support to develop, said Mario Ramos, an employee for Honey Pacifica, an organic honey stand.

Ramos said the Village’s market could use help in attracting more customers.

Although she shops at the market whenever she is in Westwood on Wednesdays, Jennifer Hernandez, a fourth-year Chicana/o studies student, said the Village’s market is not student-friendly.

Compared to other markets she has visited, Hernandez said the Westwood market’s food is of a lower quality and it can be expensive for student budgets.

Further developing the market is on the current agenda for the new Westwood Village Improvement Association, said the association’s executive director Andrew Thomas.

While the association has a vision for the improved market, Thomas said they have yet to finalize any of the changes they will make.

“As it exists now, we would like to see it livelier and with a greater diversity in merchants and food,” he said. “Everybody thinks it can approve, it’s just how to go about it.”

BYRON LUTZ/DAILY BRUIN SENIOR STAFF