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Long Beach Council Passes First Items In Fiscal 2017 Budget



BUSINESS BEAT: Rance's Pizza Coming Soon; Cider House Opens; CANstruction Returns

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Contributor 8 hrs ago



Rance's On Its Way

A new pizza pie soon will add its flavor to Second Street in Belmont Shore.

Rance's Chicago Pizza is set to open its doors this fall at 5258 E. Second St., formerly Shore Public House and, before that, a BJ's Restaurant and Brewery.

Shore Public House closed this summer after a two-year run; it was a restaurant concept created by the co-owners of Agaves, Alegria and Goucho Grill.

Rance's Chicago Pizza founder and owner Rance Ruiz made an announcement about his plans to take over the space during a recent Belmont Shore Business Association meeting, sharing details about the original Rance's Chicago Pizza location in Costa Mesa. There were also promotional posters plastered on the construction fencing outside the venue.

Legend has it, Ruiz fell in love with Chicago's stuffed pizzas as a teenager visiting family in The Windy City, and when he couldn't satisfy his craving for deep dish in SoCal, he decided to create his own from scratch.

"Rance made his very first pizza pie in his parent's kitchen at the age of 18," according to the company website. "Creating the best Chicago pizza possible is his passion. Rance only uses the finest ingredients possible and strives for perfection in every pizza pie. Quality food is definitely the number one priority."

Chicago Pizza offers three types of pies: stuffed, pan and thin. Plus the eatery sells fresh salads, appetizers, wine and a variety of beers on tap.

For details, visit www.RancesPizza.com.

Cider House Rules

How do you like these apples: Downtown Long Beach's first and only cider house is up and running, serving a selection of craft cider, mead and food.

Great Society Cider & Mead has taken over the former Peppercorner restaurant at the corner of Broadway and Atlantic Avenue.

Serving fermented apples on tap, bottled or canned — the largest selection of craft ciders and meads in Southern California — the business sets the stage for conversations between old and new friends alike, according to the company website. A few craft beers also are available.

Cider flavor profiles range from sweet to sour, still to sparkling, barrel-aged to hopped, showcasing rare craft producers from all over the world. Plus, seasonal dishes served at Great Society are designed for pairing.

“Great Society shows the full craft of the world’s best cider makers,” according to the website, which also notes that the company hopes to one day produce its own commercial cider.

For details, visit the business — which has a dog-friendly patio — at 601 E. Broadway, or go to www.GreatSocietyCider.com.

Can Competitors Return

Laboriously and precisely stacking cans of food row after row to form larger-than-life edible creations, Long Beach’s CANstruction Competition pits teams of engineers and architects against each other for a good cause.

Benefitting the nonprofit Food Finders, with the food used in the structure being donated to the charity, the third annual event is set to take place Thursday, Sept. 15, at Ocean Boulevard’s Landmark Square building in downtown Long Beach.

Builders will start “can-structioning” at 8 a.m. that day, stacking canned goods in accordance with this year’s theme, “It Doesn’t Take a Superhero to End Hunger.” Seven teams are set to compete: Environ Architecture in partnership with California Resources Corp.; Moffatt & Nichol Engineers; C/A Architects; Kamus + Keller Interiors | Architecture; Alta Vista Solutions; MG2 Architects; and DPR Construction in partnership with HDR Architects.

Completed structures will be displayed through Sunday, Sept. 25, and the public can take a vote for their favorite and contribute additional food donations during that time.

“Food Finders is excited to be the beneficiary of the third annual CANstruction,” Diana Lara, vice president of operations for Food Finders, said. “Last year’s event generated a 16,000-pound donation of canned goods, and this unique event will continue to heighten awareness of food insecurity in our community and will play an important role in helping to feed the hungry in our own backyard.”

For more about CANstruction, visit www.CANstructionLongBeach.org.