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MarinaTimes

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Ballet on the bay as Oracle Team USA practices PHOTO: © ACEA / PHOTO GILLES MARTIN-RAGET

The battle on the bay

by jim maxwell

THE "SUMMER OF RACING" is scheduled to kick-off on July 5, now with a time trial featuring at least three of the teams instead of the originally scheduled Fleet Race; but the future of the Louis Vuitton Cup challenger series may yet turn into a legal battle over the new rules.

This continues to be part of the fallout from the tragic death of Andrew "Bart" Simpson when Artemis

Racing's AC72 boat capsized during a training run on May 9. Since then, the organizing committee released a report with 37 safety recommendations to be implemented with the goal of providing safer sailing for the crews. Though the four participating teams – Defender Oracle Team USA, Challenger of Record Artemis Racing (Sweden), Luna Rossa (Italy), and Emirates Team New Zealand – have agreed on the majority of those safety measures, the adoption of a rule change regarding elevator rudders has

become a real sticking point, with the Italian challengers threatening to go to court over the proposed rule change. Any legal action would be heard before the New York Supreme Court, which has jurisdiction over the America's Cup, and could delay the start of the Louis Vuitton Cup Challenger Series scheduled for July 7.

The elevator rudder in question provides stability as the boats rise out of the water on their foil. The original rules allowed for the rudder

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REYNOLDS RAP

The usual suspects

Hypocrisy and questionable ethics mar Small Business Commission in pet store debate

by susan dyer reynolds

BEFORE THE JUNE 10 MEETING OF THE SAN Francisco Small Business Commission (SBC), I overheard Commissioner William Ortiz-Cartagena say he was recusing himself from an agenda item due to a past relationship with the landlord's parking lot. I knew immediately he was talking about Pet Food Express (PFE) seeking a conditional use permit to move into the long-empty Blockbuster building at 2460 Lombard Street, but when I grabbed a copy of the agenda, PFE wasn't listed. Then I got to number 8: "Presentation and possible action to support Pet Store merchants regarding their efforts to maintain their businesses." The verbiage stated that two pet stores on Chestnut Street were "working to prevent their businesses from possible closure," and included five-minute presentations by Pam Hable of Catnip and Bones and Susan Landry of Animal Connection II.

Despite the fact PFE was not listed on the agenda, both presentations were nonstop barrages of anti-PFE rhetoric. Afterward, Commissioner Mark Dwight announced he'd already made up his mind and the commission should vote against PFE — even though PFE hadn't presented their side of the story. Michael Levy, PFE's founder and co-owner, told Dwight that he just heard about the meeting three days earlier, and that Secretary Chris Schulman had promised him five minutes during the "public comment time." As Levy spoke, the three-minute buzzer went off (the limit for public comment), and he reminded

PET STORE DEBATE, continued on 3

THE COASTAL COMMUTER

If you're going to San Francisco

by michael snyder

EVER SINCE I BEGAN WORKING IN LOS ANGELES for months at a time, I've been noticing profound changes in San Francisco whenever I've returned north and settled in at my apartment for a breather.

Sometimes it's a closed restaurant, bar, or retail store in my neighborhood with a new joint in its place. Sometimes it's new tenants in my building. Sometimes when I've been in Southern California for a particularly long time, I'll return to the Bay Area and even observe a ripple or two in the local demographic — like more dog-owners or more Wednesday night drunks or more law students in my favorite cafe.

But I was particularly weirded out by a recent change I encountered quite unexpectedly. I'd been away for almost two months and was invited by a friend to have dinner at her place in Marin. A home-cooked meal prepared by a superb chef? Count me in.

So it was off to the Golden Gate Bridge early on a Sunday evening. I got to her place, and dinner was, as

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THE BACK STORY



PHOTO: COURTESY CLIFFHOUSEPROJECT.COM

The Cliff House celebrates 150 years

by ernest beyl

ISN'T IT EXCITING TO LIVE in a city that has such wonderful old restaurants? I'm thinking of places like the Old Clam House,

founded in 1861; the Cliff House, 1863; Sam's Grill, 1867; Fior d'Italia, 1886; the Tadich Grill, 1887; and Shroeder's, 1893. Those six, all founded in the 19th century, are among the

oldest restaurants — not only in San Francisco but also in the entire country. And not that far into San Francisco's future were others that are still with us: Swan Oyster Depot,

1912; No. 9 Fishermen's Grotto, 1935; and Original Joe's, 1937.

Think of it for a moment. San Francisco has classic, old-school restaurants

CLIFF HOUSE, continued on 4

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VALET PARKING

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EDITOR'S NOTE

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Office of Small Business Executive Director Regina Dick-Endrizzi that he was promised five minutes, at which point she cut him off, saying while he was asking for his additional two minutes he hit the 30-second mark so his time was up.

When Rebecca Katz, executive director of San Francisco Animal Care and Control (ACC), stood up to speak on PFE's behalf, Commissioner Kathleen Dooley called her an unethical lobbyist for PFE. "They use their rescue work as a ploy," Dooley said sarcastically. Katz told Dooley she was not a lobbyist, but was there to state the facts: Without PFE pay-

ing for all the food at ACC, the severely underfunded city shelter couldn't save the thousands of animals they take in each year. Having a location on Lombard would provide a cat adoption center for Pets Unlimited and allow ACC and other groups to hold adoption events in the Marina, which, Katz pointed out, is underserved when it comes to rescue. Dooley appeared unmoved.

After Lombard Business Merchants Association president Awadalla Awadalla spoke about how much the struggling merchants on and near Lombard needed a strong anchor tenant with a respected brand like PFE to bring foot traffic, Dooley asked, "When was this group formed?" Awadalla told her November 2012, and Dooley smirked, "This group was formed just to get PFE in." How hypocritical of Dooley, considering she was instrumental in forming the San Francisco Pet Store Coalition just to keep PFE out.

At an SBC hearing held Jan. 9, 2012, then-commissioner Janet Clyde praised Dooley for assisting the Coalition: "...your organizing them became a force ... And who knew ... this little group of pet shop owners could have such a dramatic impact here ... And it was your advocacy and leadership with them that brought an entire new constituency to City Hall."

At that same meeting, John Toja, owner of B&B Pet Supplies, also gushed about Dooley's role in helping them keep PFE off Lombard in 2009 and Petco off Geary Boulevard in 2011: "Her guidance during all our meetings ... walking through a mine field of regulations, possibilities, City Hall procedures..."

Not only may Dooley be a hypocrite, but she appears to have violated the City's

Conduct of Governmental Officers Code, for which she should be brought up on ethics charges. Further, if Ortiz-Cartagena recused himself for a past relationship with the landlord's parking lot, Dooley absolutely should recuse herself from any further discussions about PFE.

It gets worse. On at least four occasions between 2009 and 2013, various members of the Coalition were invited to speak before the full SBC or subcommittees Dooley sat on while PFE was not. At a June 28, 2010 Legislation and Policy Committee meeting — attended by Dick-Endrizzi, Dooley, and Commissioner Irene Yee Riley — the owner of George pet stores in San Francisco and Berkeley, Bobby Wise, spoke for

ness were actually expanding (one of the most vocal opponents, Animal Connection II, opened a store right next to an established PFE in Burlingame earlier this year).

As for the Coalition's claims of declining business, they can't back it up with facts because the facts don't support them: According to tax records, the six pet stores closest to 2460 Lombard Street have seen their total sales increase by 142% to the tune of \$8.11 million since 2006, with a growth rate of more than 20 percent per year. Clearly, the reason Hable and Landry don't want PFE on Lombard is they don't want competition; they want to keep their duopoly so they can continue charging inflated prices to little old ladies who

can't get out of the neighborhood to shop anywhere else.

Several commissioners said they had driven down Lombard

recently and "were shocked" to see nearly two dozen empty storefronts, graffiti, and homeless encampments. "I feel terrible about what's happened to Lombard," Dooley chimed in. Apparently not terrible enough to fill an empty building with a quality tenant. Shocking, considering that in 2010 Dooley told the *Examiner* it was "a proliferation of rundown vacant storefronts that have become a nest for drug deals and squatters" that shut down her flower business in North Beach.

She turned to Board of Supervisors President David Chiu about drafting legislation to punish landlords of vacant buildings with fines and fees. "We have many empty storefronts around the City that lead to blight and a lessened quality of life in commercial corridors," Chiu said. "Merchants will tell you it's much more difficult to attract pedestrians and shoppers."

Dooley either has a very short memory, or protecting two pet stores from competition is more important to her than helping Lombard thrive.

In the end, the SBC didn't vote on the item and tentatively rescheduled it for July 22. Commissioner Dwight did some serious backpedaling, blaming "being new" for his earlier statement about having his mind made up. "I do need to hear more," he said sheepishly. "It's not fair Mr. Levy didn't get to tell his side." I'm sure Commissioner Dooley and her Coalition couldn't disagree more.

The public is encouraged to attend the SBC's July 22 meeting. For more information, call 415-554-6482 or visit www.sfgov.org/sbc.

The six pet stores nearby have seen their sales increase by 142% since 2006.

the Coalition. Wise asked that PFE not be allowed to open a store on California Street, after which Dooley and Riley directed staff to send a letter to the Planning Commission opposing PFE on their behalf. They blamed the meeting schedule of the SBC for not allowing their position to be ratified by the full Commission.

On May 17, 2013 Dooley was also present at a Permitting Committee hearing where members of the Coalition were again invited to attend and PFE was not. In an e-mail, Schulman told me it was "determined that it would be most appropriate for the pet stores to first attend a committee meeting ... followed by a full Commission meeting." (Evidently it wasn't "most appropriate" to tell PFE about the meeting or let them tell their side.) The "Committee," consisting of Dooley and Ortiz-Cartagena, then formally recommended that the full Commission ask the Planning Commission to deny PFE's conditional use application for 2460 Lombard Street for the second time in four years.

At the June 10 SBC meeting where that recommendation was discussed, President Steve Adams said PFE was a small business success story and he felt the Commission was punishing them for it; Commissioner Luke O'Brien seemed to agree: "It's a local story, not a big national chain. This ordinance was meant to stop McDonald's and Walgreen's. It's not a given that big hurts small — they need a big business to bring traffic." O'Brien also mentioned that the pet stores insisting PFE would put them out of busi-



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NEWS BRIEFS : Biker laws, Central Subway, powerline burial, congestion pricing, Shocked cancelled, art critics

CIVIL GRAND JURY TO SF: DO MORE FOR BIKING

San Francisco has greatly expanded its network of bicycle lanes and is pursuing a Board of Supervisors-mandated goal of having 20 percent of travel in the City be by bicycle by 2020. But a 2012-13 report by the San Francisco Grand Jury, "Are the Wheels Moving Forward?" recommends even more be done, especially in bike training and enforcement.

The jury's recommendations included expanding bike safety education to noncyclists, increasing training for police officers in bicycle law enforcement, and adopting a plan that would aim for zero bike fatalities and a 50 percent annual reduction in bike collisions.

The report is available at www.sfsuperiorcourt.org (select the "Civil Grant Jury Reports" link).

TUTOR PERINI STARTS CENTRAL SUBWAY WORK

The San Francisco Municipal Transportation Agency (SFMTA) has contracted with civil and building construction company Tutor Perini Corp. for subway stations and related work. SFMTA has given the company the go-ahead to start work, which Tutor Perini has now begun.

Tutor Perini is one of the largest contractors in the United States, with annual revenue of nearly \$4 billion. Infrastructure work, such as subways, is one of its specialties. Its work on San Francisco's Central Subway includes construction of three underground stations (at Union Square/Market Street, Chinatown, and Yerba Buena Gardens/Moscone Center), a platform station at Fourth and Brannan, and track-work and systems from that platform station to the Chinatown station. Its work is expected to be substantially completed by spring 2018.

UNDERGROUND UTILITIES PUSH

Calling city efforts to supplant its network of overhead cables and wires with underground systems a half-finished job that leaves San Francisco with a web of aging cables and equipment, the San Francisco Committee for Underground Utilities is seeking support to finish the job. The group is rallying neighborhood groups, such as the Russian Hill Neighbors, to join its "Clean up the Mesh" efforts to get the City to fulfill previously established plans for these wires and cables.

As the *Marina Times* went to press, the Committee for

Undergrounding Utilities was planning a June 27 meeting to build momentum behind this movement. See future issues for an update.

CONGESTION PRICING POSSIBILITY RETURNS

Stockholm has it; London has it; Milan has it; even Singapore has it. It's congestion pricing, the charging of fees for driving in crowded districts, and it is once again being raised as a possibility for San Francisco's downtown and South of Market.

For the past few years, Bay Area drivers have already had bridge tolls charged at different rates during different times of the day. If the current renewed interest in congestion pricing for downtown catches on, it could lead to drivers being charged a fee every time they enter or leave the central business district.

The *Examiner's* Will Reisman reported that the San Francisco County Transportation Authority is warning that unless private automobile traffic is reduced by 27 percent over the next 30 years, traffic will be too crowded and dangerous.

"We're going to have to figure out ways to get people out of their cars and onto other modes to get into the Financial District

or downtown," Supervisor Jane Kim told KQED's Bryan Goebel. "Or we're going to have to ask people to pay if they do choose to drive, so we can help improve that infrastructure."

SHOCKED'S RETURN CANCELLED

Singer Michelle Shocked, whose anti-gay rant at Yoshi's (1330 Fillmore Street) in March ended with the staff turning off her microphone and announcing she would never perform there again, was preparing for a June 30 return to San Francisco for a Pride month concert sponsored by the San Francisco *Examiner*.

Examiner Publisher Todd Vogt (whose company also owns the *SF Weekly* and *Bay Guardian* weeklies and recently announced an investment in the *Bay Area Reporter*) defended his invitation to Shocked for the free concert, saying that he had hoped to spotlight bigotry and give Shocked a platform to apologize. But by June 20, he had scotched the idea.

Explaining the invitation, Vogt tweeted, "Maybe we challenged Michelle Shocked to come to SF, answer for what was said/reported, face her fans & foes alike and perform for free?" But after days of responding to the complaints, Vogt had

scrubbed the project and tweeted, "I deserve all the anger & outrage be directed solely at me. I am sorry. Intended this to be healing but only caused more grief. My apologies."

DI SUVERO'S UNLOVED SCULPTURE

It appears many people are not enamored with Mark di Suvero's massive steel structures dotting Crissy Field, which were recently installed by SFMOMA as a cooperative venture with the National Park Service (NPS) and the Golden Gate National Parks Conservancy.

While art critics have praised the installation, public critique has been less kind, likening the sculptures to the large metal structures used by the Germans in World War II to defend the beach at Normandy, giant Tinker toys, "pieces [that] have rolled down from the construction site and landed on the field," and more. An online petition (www.change.org/petitions/tell-the-ggnpc-to-remove-the-large-steel-sculptures-in-crissy-field) to remove the sculptures has garnered 251 signatures from across the country. The NPS has stated it has no plans to end the installation before May 26, 2014, so whether the petition will change that remains to be seen.



Left to right: Sutro Baths, a massive Victorian amusement center; The Cliff House burnt down on Sept. 7, 1907 PHOTOS: CLIFFHOUSEPROJECT.COM

CLIFF HOUSE

CONTINUED from page 1

where you don't have to ask your waiter — with whom you are on a first name basis, of course — if the aspirin sauce served with the deconstructed liquid pea ravioli and freeze-dried pellets of olive essence is Bayer's or generic. That irreverent exaggeration may be over the top, but not by much. I'm not a lab animal in a science class, just a guy who wants to get a good meatball and some spaghetti or a plate of sauerkraut with a garlic sausage once in a while.

It seems the dining-out gods just aren't making my kind of classic, old-time restaurants anymore. When they're gone, they're gone. And when they go, I miss them like I miss the old-time saloons of yesteryear with their accompanying free lunch. I'm just an old-fashioned kind of guy, not a food fashionista.

I was reminded of this San Francisco restaurant legacy the other day when I heard that the Cliff House — one of the true San Francisco landmarks — was celebrating its 150th anniversary this month. Imagine it: right there on a cliff overlooking the Pacific still operating after all these years.

A SWIM AND A BOWL OF CHOWDER

In the 1930s when I was a boy, my family lived out on Turk Street in the fog belt. Across the street were acres of sand. My father liked to swim. Summer or winter, he and I went by streetcar out to Land's End at Point Lobos, where he shared his passion for swimming by taking me to Sutro Baths, a massive, glass-enclosed Victorian amusement center where we paddled around in one of several heated saltwater tanks. But first we had to rent a swimsuit. That cost a quarter. They were black, scratchy woolen tank tops and bottoms. After we donned swimming "costumes" we ran through a classic Greek portal into a steamy enclosure the size of a dirigible hanger. There were slides, trapezes, springboards, and a high-dive platform. It was balmy with tropical plants everywhere. We pinched our noses and took the plunge feet first. Who cared what the weather was like outside?

And after our swim we walked to the adjacent Cliff House for something warm, usually a white china bowl of clam chowder, which, as I recall, also cost a quarter. It was unctuous, New England chowder, rich with clams — a creamy, sweet butter memory that comes back to me like a briny tide. My dad and I sat side by side, stared out

at the fog-bound Pacific and talked about China, which was just over the horizon.

DESTROYED BY FIRE AND REBUILT

The Cliff House traces its history back to 1858. Samuel Brannan, a Mormon printer who became the editor of the *California Star* — San Francisco's first newspaper — built it with salvaged lumber from a vessel that had foundered on the rocks below the site.

In 1863 it was rebuilt and leased to Junius G. Foster, who operated the Cliff House for the carriage trade and provided meals and even accommodations. In 1881 it was sold to Adolph Sutro, a wealthy, Comstock Lode mining engineer and later mayor of San Francisco. He also built Sutro Baths that same year.

The guest register of the Cliff House included three U.S. presidents and prominent San Francisco families such as the Hearsts, Stanfords, and Crockers.

That Cliff House was destroyed by fire in 1894. Sutro rebuilt it as a giant, seven-story French chateau below his estate on the bluffs of what we know today as Sutro Heights. It survived San Francisco's catastrophic 1906 earthquake and fire only to burn to the ground the following year. Then, in 1909 it was rebuilt in a simple, neoclassic man-

ner and became a San Francisco landmark. Current proprietors are Mary and Dan Hountalas. They leased the property in 1973 and became co-owners a year later.

Sutro Baths finally burned down in 1966 and is now a stark ruin with lots of memories lurking about. My father and I stopped going to Sutro Baths in 1937 after its conversion to an ice skating rink. But we continued to take the streetcar out to the Cliff House for the clam chowder and sometimes for that San Francisco classic, the crab Louie, always a special treat for me. I loved the slightly nutty flavor of the fresh Dungeness crab topped with a tangy mayonnaise and chili sauce dressing. Just who Louie was is lost in history, but as early as 1914 Solaris' downtown on Geary had it on the menu.

A TOAST TO THE CLIFF HOUSE

These days the Cliff House is really two restaurants. One is Sutro's in a dramatic wing of the building with panoramic ocean views. Seal Rocks is just offshore and the Sutro Baths ruin is nearby. Sutro's restaurant, open for lunch and dinner, features seafood dishes like pan-seared scallops, local oysters on the half shell, and bouillabaisse.

The second Cliff House restaurant, the Bistro, open for breakfast, lunch and dinner, also has views of the Pacific and offers many of the old Cliff House specials — omelets, clam chowder, steamed clams, and my favorite, the crab Louie with that pink, tangy dressing.

The Bistro is reminiscent of the original Cliff House where I dined as a boy. I still go there occasionally for the clam chowder and to recall those boyhood outings with my father.

So let's raise a glass to the old Cliff House. Then let's raise another to the Old Clam House, Sam's Grill, Fior d'Italia, the Tadich Grill, Schroeder's, and those other San Francisco classics. May they go on forever.

Ernest Beyl is what he calls an old-school gourmand. E-mail: Ernest@marinatimes.com



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FROM OUR SUPERVISOR :: Green space

Francisco Reservoir: A once in a lifetime opportunity

by supervisor mark farrell

WE ARE FORTUNATE TO live in one of the most beautiful cities in the world. According to the latest census, more than 800,000 San Franciscans now call this seven-x-seven square-mile city their home. Part of what makes our urban environment so beautiful is our parks, open spaces and recreational facilities. These are critical public resources that enhance city life for all San Franciscans and help to keep families in San Francisco. It is true that great parks make a great city.

Today, we have a once-in-a-lifetime opportunity to create a brand-new park in the middle of Russian Hill — one of the densest neighborhoods in our city. That opportunity exists at the site of the old Francisco Reservoir, which has been dilapidated and boarded up for decades. It is an eyesore with an amazing amount of potential.

THE FRANCISCO RESERVOIR: WHAT IT IS NOW

The Francisco Reservoir site is approximately four acres of land bordered by Hyde, Larkin, and Bay Streets and homes on Chestnut Street in Russian Hill. It is perched on a hillside with panoramic views of the Golden Gate Bridge, Alcatraz Island, and the entire bay, and is the perfect location for a park with viewing amenities that highlight the natural amphitheater of our bay. It is also located along the Hyde Street cable car route and close to several of our most popular tourist attractions, including the Hyde Street Pier and Aquatic Park, Lombard Street, Ghirardelli Square, and Fisherman's Wharf.

The property consists of a grassy area and hillside on Bay Street under the jurisdiction of the Recreation and Park Department (RPD) that is open to the public and used as a dog park. There are a few benches at the site, but most of it consists of

grass and trees. The abandoned reservoir and the vegetated hillside just above the reservoir are under the jurisdiction of the San Francisco Public Utilities Commission (SFPUC) and is not being utilized whatsoever.

The City and County of San Francisco purchased the property back in 1930 and transferred it to the SFPUC's predecessor, the San Francisco Water Department, for use as a reservoir. Built in 1861, the Francisco Reservoir closed when the Lombard Reservoir opened a few blocks away in 1940 and has been empty and boarded up for over 70 years.

The entire Francisco Reservoir property is currently zoned Public, designated as Public Open Space in the City's General Plan and included as open space on city maps and in the city's summary statistics. The Francisco Reservoir is also listed in the city's Ten-Year Capital Plan as a property to be explored for the preservation of open space.

In general, San Francisco is critically short of open space, with only one-half the national standard, which is 10 acres of open space per 1,000 people. Our unique topography and current density make open space acquisition a particular challenge, but if we are going to take concrete steps to improve our quality of life here in San Francisco, I believe we need to leap when opportunities present themselves.

A chance to piece together a parcel the size of the Francisco Reservoir may not present itself again in San Francisco, and transforming this site into open space is one of the greatest opportunities I have been presented with as a supervisor.

GREAT PARKS NEED GREAT PARTNERS: THE POTENTIAL

A number of years ago, the SFPUC indicated it was inclined to try to sell the property to a private developer — forever losing the opportunity for public recreation and open space and limiting this area of San Francisco to the enjoyment of just a few. However, after extensive meetings and a strong dialogue that developed with the SFPUC over

The old Francisco Reservoir is an eyesore with an amazing amount of potential.

the past two years, I am excited to report that my office is in negotiations with the SFPUC to sell the Francisco Reservoir site to the City of San Francisco. The current intention is to place the Francisco Reservoir site within our Recreation and Park Department, acquire the property using the Open Space Acquisition Fund, and build a brand-new four-plus acre park in the middle of Russian Hill.

We are extremely lucky to have a strong level of commitment in the community to turn this vision into a reality. One of the best parts of my job as supervisor is working with the incredible neighborhood groups we have in District 2, and Russian Hill is fortunate to have a number of strong neighborhood organizations, including the Russian Hill Neighbors and the Russian Hill Improvement Association, as well as adjacent groups, including the North Beach Neighbors and Aquatic Park Neighbors. Together, these four neighborhood groups have formed the Francisco Reservoir Working Group, which has been working very closely with my office

to come up with ideas. We are currently working on acquisition of the land and then will turn our attention to a community process to develop how the final version of the park will be designed.



PHOTO: EARL ADKINS

for more than two years now and has taken great strides to advance our vision of a park in this location.

The Francisco Reservoir Working Group has not only shepherded community meetings about the potential design of the new park, but it is also dedicated to fundraising to renovate and endow the new park. Ultimately, it is projected that \$25 million in private donations is needed to make this vision a reality — \$5 million of which would be dedicated to ongoing maintenance for the park — so we have our work cut out for us. At the moment, there are several concepts of what a park at this location would look like, and the working group has engaged several individuals

I will work to transform an eyesore into a park and open space for the entire City.

to come up with ideas. We are currently working on acquisition of the land and then will turn our attention to a community process to develop how the final version of the park will be designed.

HOW WE MAKE IT HAPPEN

My office has been working with the SFPUC, the RPD, and the Francisco Reservoir Working Group for over two years now. This truly has been an organic process, with the drive to create a dramatic piece of open space coming from the surrounding neighborhoods. The neighbors have stepped up to hold community meetings to solicit feedback on what a park

of this size could be and what features the city could greatly benefit from. The Francisco Reservoir Group has joined together and continues to spend the hours and hours necessary to make this dream a reality for all of us.

I will continue to work on the logistics and issues involved with transferring property from one city agency to another, and I will work with our great neighbors to raise funds and transform what for many years has been an eyesore into a park and open space for the entire City to enjoy. For more information on these efforts, or if you would like to get involved, please visit their website at: www.franciscoreservoir.org/Francisco_Reservoir/Home.html. As District 2 residents, we are all extremely lucky to have such a dedicated and motivated group of neighborhood volunteers shepherding this vision.

I will continue to provide updates on our progress through my newsletter and social media updates — you can subscribe to my monthly newsletter at www.markfarrell.com, or follow me on Facebook at www.facebook.com/markfarrellsf or Twitter @markfarrellsf. Please always feel free to call the office if you have any questions at 415-554-7752 or e-mail me at mark.farrell@sfgov.org.

In the August 2013 Marina Times, we will publish the third and concluding chapter of Supervisor Farrell's examination of the San Francisco budget, which will be deliberated and passed by the Board of Supervisors in late July.

POLICE BLOTTER :: Dispatches from San Francisco's Northern Station

Crime on the beat

The crimes below are a small snapshot of what the officers of Northern Station are doing. For a more comprehensive list, visit www.sf-police.org; under Compstat, there is a link to CrimeMAPS.

UP ON THE HOUSETOP Tuesday, April 23, 2:49 a.m. 1100 Block of Sutter

Police responded to a call from an apartment tenant who demanded the arrest of trespassers who were walking around on the roof above his unit. Officers reached the roof and found three subjects, along with several bags and backpacks. While detaining the males for trespassing, the officers ran checks on their names and found that two of them had warrants for their arrest. A search of the bags revealed numerous random keys, tools, apparently stolen mail, checks not in the subjects' name, miscellaneous ID cards, and lock picks.

The apartment building manager said he did not know the subjects and that they had no business being there. Two of the subjects were transported to Northern Station and released.

"I'M DUMB FOR BREAKING THE DOOR" Saturday, May 4, 1:24 a.m. 1400 Block of Pine

Officers responding to a report of a person breaking into a residence arrived to find

a damaged front door and a female victim pointing out an apparently inebriated male.

"I'm dumb for breaking the door," the subject said. "I just wanted to see her." The victim acknowledged that she and the subject are friends, but she "barely knows him." The officers recorded the evidence of damage to the door and ran a computer check on the subject, which revealed he had \$50,000 in outstanding warrants. He was transported to Northern Station and booked on charges of malicious mischief, vandalism to property, trespassing, and other charges.

CAR BECOMES A HONEYPOT Sunday, May 5, 11:13 p.m. 2800 Block of Pierce

Officers interviewed separately four victims of a robbery, and each told the officers essentially the same story. They had been hanging out on the steps of a Pierce Street home when a car with four individuals on board stopped to ask for direction to the BART station; the car then drove off, only to return a few minutes later. The four subjects exited the car and approached the men on the steps, asking if they wanted to buy marijuana. They began taking items such as bags, wallets, phones, and backpacks from the victims, with one subject holding his hand at his waistband, leading the victims to believe he had a gun. One of the subjects punched a victim in the nose and then went through his pockets after he collapsed on the ground.

The victims were nevertheless able to get a description of the vehicle and its license plate number as it drove away. SFPD inspectors on the other side of town located the vehicle a short time later and officers were able to arrest the driver, who was the sole occupant of the car at that time. They then left the car and watched it until the other three subjects returned to it, whereupon they were arrested without further incident. The victims positively identified all of the subjects, who were arrested and booked at county jail. None of the stolen property was successfully located.

NEXT TIME, ORDER A DRINK Sunday, May 12, 12:30 a.m. 2200 Block of Polk

A Northern Station sergeant on uniformed patrol stopped when he saw a subject being shoved out the front door of a Polk Street bar. Bar employees told him that the subject was caught red-handed stealing a purse from a bar patron.

A witness said the subject had come into the bar alone, sat at the bar, but didn't order a drink. Instead, he was looking at people's property, apparently casing the place for items to steal. The bartender watched the subject and saw him grab a purse from under the bar and place it into his jacket. The subject then got up and walked toward the bathroom, which is when the establishment's security stopped him and escorted him out.

Another victim approached the officers and said that her purse was missing about \$50. She said she had — astonishingly — left her purse unattended for a few minutes when she went to use the restroom.

On the surveillance video from the bar, police watched the subject get stopped and escorted out by security; when he raised up his hands, the purse fell to the ground.

The subject was transported to Northern Station for booking. While there, he was found to have a meth pipe in his pocket, which earned him an additional charge.

THE BICYCLE THIEF Monday, May 13, 4:20 a.m. Undisclosed location

Officers responding to a report of a possible burglary in progress arrived to see two males near the address, one of whom started to walk away from the first as soon as he saw the police car coming toward him. Officers quickly detained both subjects, then set about investigating the scene.

The caller had said that he heard drilling and grinding sounds coming from inside the garage, where the bikes are kept. Officers found that the front gate of the apartment building had been pried open, and they discovered an open garage door and a backpack that did not belong to the owner. Inside the bag were numerous "burglary tools," including a battery operated grinder and a handheld blowtorch. The officers also found a large piece of metal pipe, which was cut from the bike rack area. They noticed several unlocked bicycles and cut bike locks.

The caller said that the garage has been broken into at least twice before. Officers took photos of the damage, property, and crime scene. The subjects were transported to Northern Station, where they were booked on charges of burglary, hot prowl, warrant arrest, conspiracy, possession of burglary tools, and more.

COMMUTER

CONTINUED from page 1

expected, exquisite: homemade pasta in a spicy arrabiata sauce, sautéed garden-fresh veggies, and for dessert, the Porsche of cookies — oatmeal chocolate-chip treats.

I was stuffed and happy and relaxed when I suddenly realized that I was actually supposed to be present at one of those profound changes I'm always noticing. It was, in fact, the final night at the landmark North Beach watering hole Tosca before it closed for renovations by its new owners. I knew that quite a few friends would be there, and I wanted to pay my respects to the outgoing management and staff, and have one last sweet-n-frothy house cappuccino.

Heading back to the City, I fumbled in my pocket for the requisite, increasingly pricey Golden Gate Bridge toll, and managed to get my hands on \$6 in bills. As I

approached the toll plaza and started to slow down, I realized that other cars were zipping past me and through the plaza via lanes that were electronically registering the Fast Pass devices on each auto's dashboard. But I didn't have a Fast Pass device. I spend so much of the year in L.A., and when I'm by the bay, I hardly ever go to Marin or Oakland. Why would I have a Fast Pass? I've got money for those few bridge trips.

But wait. I looked across the breadth of the toll plaza, and saw nary a toll-taker. Instead, a sign was flashing that I shouldn't slow down. Now, I was starting to freak a bit. If I blew through the toll plaza without paying, would a policeman chase me, pull me over, and give me one of those \$500 tickets that I've heard about — or worse, toss me into the clink? Without a human in a single toll booth, I almost wanted to find a cop to ask him what the hell was going on. I knew for sure that it couldn't be a free

ride in these economically challenged times. There didn't seem to be a person in the bunker to the right of the toll plaza either.

So I kept driving. Maybe they wouldn't notice that I snuck back into town.

I made it to the Tosca, embraced my pals, and had my last house cappuccino — at least until the new Tosca opens, assuming that they'll continue to make the bar's signature drink. Eventually, I said my goodbyes, went home and sacked out. By the next day, I forgot about the toll thing.

Two weeks later, an official-looking envelope arrived in my mailbox. It looked like it might contain a summons. As I opened it, I was thinking, *Crap! They got me! It's the \$500 ticket for running the toll plaza!*

They got me all right. Inside the envelope was a bill for \$6, payable by check or credit card. I wasn't around when it happened, so I never got the news. All of the toll takers were laid off, and an electronic system was

put in place with cameras at every tollbooth. They shot me (and my license plate), the computers did their research, they found me, and they billed me.

Now, if you ever cross the Golden Gate Bridge into the City and you don't have a Fast Pass or some sort of monthly account you can pay into, the machine will track you down and get its money. Apparently, it doesn't matter where you're from or whose car you're driving. Someone somewhere will have to cough up the dough or suffer the consequences — an ever-increasing fine.

Yes, it happened. Big Brother is our toll-taker. And that's kind of creepy.

Michael Snyder is a print and broadcast journalist who covers pop culture every week on Sirius/XM's Alex Bennett Program and KPFF/Public Radio's David Feldman Show, and on Michael Snyder's Culture Blast, available online at YouTube and Digidiv TV.

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FINDS :: Images of the North



This exciting sculpture is by Joe Nasogaluk, an Inuit artist from Tuktoyaktuk, in Canada's Northwest Territories. Carved out of Brazilian soapstone and standing 23 inches in height, this piece is titled *Calling Caribou* and depicts the importance of the caribou to the existence of the Inuit. Images of the North, located at 2036 Union Street, has been presenting fine Inuit art to Bay Area collectors and visitors for 34 years in Cow Hollow. Known for hosting important exhibitions over the years, Images of the North is one of only a handful of Inuit art dealers left in the United States. If you would like to browse and learn more about Inuit art, visit Tuesday-Saturday from 11 a.m. - 5:30 p.m. and by appointment. 415-673-1273, imagesnorth.com. PHOTO: EARL LADKINS

ON & OFF CHESTNUT STREET :: Shopping

Summertime blues and shuffle

by jim maxwell

CERTAINLY SOME OF THAT JUNE gloom will linger over the Marina for a while with the loss of **The Grove** — a small, independent, locally owned business that was truly a unique and beloved fixture in the neighborhood for more than 14 years. When owner Ken Zankel could not negotiate a new lease that didn't hike his rent more than 50 percent to \$20,500 per month for his 1,500 square foot-café, he decided to draw a line in the sand, pull up stakes, and make sure his employees had positions at one of his three other locations. The space is for lease, and it will be interesting to see how long it takes for the property owner to find a new tenant, and what that tenant will be.

Just down the street, **Peet's Coffee** has also closed, but has plans to reopen later this year farther down the street where **Rabat** was located, another unique boutique that closed when they could not negotiate a lease that would allow them to continue business at that location. Fans of Rabat now travel across town to Noe Valley, where their sister store continues to thrive on 24th Street. A "for lease" sign remains, and we could not confirm that Peet's is indeed moving into that space. So for now, be kind to what you may perceive as zombies wandering around the Marina; they are not escapees from the latest summer horror flick, they're just the caffeine-deprived fans of Peet's waiting for the second coming of the locally grown roaster.

In the former Peet's location, **Peek Kids** is scheduled to open in August and has begun renovations to the space. Peek offers high-quality children's apparel and a shopping experience that "allows all ages to connect with the joy of childhood." Peek's

corporate office is in San Francisco, but this will be their first store locally — they currently have 10 stores spread across Arizona, California, Texas, Washington, and Utah. Their unique line of apparel for children and babies is also available at Nordstrom. You can watch their progress on Chestnut Street and sign up for their e-mail newsletter online.

Peek Kids, 2156 Chestnut Street, www.peekkids.com

In other news, **We Olive** has just received approval to expand their store offerings to include wine. In addition to cooking classes and olive oil tastings, you will now be able to taste a seasonal selection of California wines and tapas that utilize ingredients available in the store. Owner Ferris Ferndon hopes to have his tasting bar ready by the end of the month, assuming the final permitting issues go smoothly.

We Olive, 2379 Chestnut Street, 415-673-3669, www.weolive.com

And just to end on a sweet note, if you are looking to have some more healthful desserts catered for an event this summer, check out **Sweet Kneads**. Owner and Pastry Chef Maribeth Goldstein has a home office right here in the Marina, and she is your self-described "go to gluten-free gal." She makes wonderful organic and non-organic chocolate chunk-pecan cookies, sour cream blueberry crumb, or banana nut muffins, honey almond cake, and decadent fudgy-pecan brownies. E-mail Maribeth anytime, or call her between 8:30 a.m. and 5:30 p.m. to discuss your order.

Sweet Kneads, 415-971-9066, e-mail yoursweetkneads@gmail.com

E-mail: jim@marinatimes.com

SKETCHES FROM A NORTH BEACH JOURNAL

Comic oddments and oddities

by ernest beyl

THE DEATH OF JONATHAN WINTERS a while back sent me slipping into a reverie of memories of when there were comic giants walking the streets of North Beach. Winters was such a giant. I met him once in the 1950s. He was appearing at Enrico Banducci's hungry i, and one night at Enrico's Coffeehouse on Broadway, the boss himself introduced me to the master comedian. Winters fixed me with an evil glare and stuck out his hand for me to shake. I shook it.

"Oh my god, call an ambulance. Call an ambulance," Winters yelled. "He crushed my hand. And it's my good hand too. The one I use to..." (and he made a loose fist and pumped it up and down.) Funny man!

In 1959 while on stage at the hungry i, he apparently went bonkers. Later he wound up in a psychiatric hospital. The *Chronicle* reported that he climbed the rigging of the three-masted cargo ship, *Balclutha* at the Hyde Street Pier. He wouldn't come down. The police said he was "disturbed." That didn't strike me as disturbed — I always wanted to climb that rigging.

As I said, there were giants among us then — many in town to appear at the hungry i, where as a Banducci buddy I liked to hang out. Here are a few recollections.

THE FUNNY PIANO PLAYER

Don Asher was the house piano player at the hungry i. He played the acts on and off stage and accompanied them with a little background music during their routines. He was a funny man himself.

He told me once: "One more reason comics always think the piano player is funny. Frequently they direct parts of their acts at piano players. So I became a funny piano player. When he played the hungry i, Jack E. Leonard thought it was open season on me. "What key are you in sonny boy?" "D-Flat."

"And you certainly are."
Asher recalled: "One night after playing into music for Mort Sahl, I slid off the piano bench and made my customary exit up a side aisle on the way to the bar. Sahl's voice knifed over the speakers and stopped me cold. "Mr. Asher, have you ever contemplated another livelihood?" "No, have you?" I yelled out."

THE HIP MONOLOGIST

In 1953 Enrico Banducci hired Mort Sahl for \$75 a week. He came out on stage and began delivering a hip monologue on Senator Joseph McCarthy. He talked about something called the McCarthy jacket. He said it was much like the popu-

lar Eisenhower jacket except it had "an extra flap to go over the mouth."

Later Sahl could command \$7,500 a week but he knocked the price down to \$5,000 a week at the hungry i for his mentor, Banducci. "Enrico saved me from selling used cars in Los Angeles," he said. *Time* magazine called Sahl "the first notable political satirist since Will Rogers."

SHE CALLED HER HUSBAND FANG

In 1955 Phyllis Diller quit her job at an Oakland radio station and opened at the Purple Onion in North Beach, which Banducci co-owned. She talked about her relationship with her husband. She called him Fang. "I'm a housewife with five children. You may call me the girl with the seersucker tummy. I made varicose veins into an erogenous zone."

THE WORLD'S FOREMOST AUTHORITY

Then there was professor Irwin Corey — self-styled as the "World's Foremost Authority." He walked out on stage and stared at the audience without saying a word. Finally, after stretching the silence to the breaking point, he said "However..."

THE AUDACIOUS HIPSTER

Banducci booked Lenny Bruce into the hungry i early on. Bruce, an audacious hipster, demystified verbal taboos by delivering them publically on stage. He unleashed long monologues on sexual hypocrisy. *Time* magazine called him "... chief among the sick comedians" and he was frequently busted for obscenity. Banducci recalled that when Bruce would unload zingers in his act, some in the audience would storm out and demand their money back. "We had a \$5 door charge in those days — I gave it back to them."

COSBY, GREGORY, PRYOR, AND CAMBRIDGE

Banducci was one of the first to headline African-American comics. "Dick Gregory had been doing church socials. I got Godfrey Cambridge early in his career. Richard Pryor was always hanging around wanting a chance, so I finally put him on. I got Bill Cosby from Philadelphia for \$400 a week. He was unknown in San Francisco. He stayed at my club 26 weeks the first time I booked him."

As I said, there were giants walking the streets of North Beach then. And now to end this column with a word from the great Professor Irwin Corey: However...!

Ernest Beyl wants to do stand-up comedy but he's not funny enough. E-mail: ernest@marinatimes.com

SCENE ON THE STREET :: Colors of the season



Gay Pride festival rainbow display at Ambiance on Union Street PHOTO: AMBIANCE

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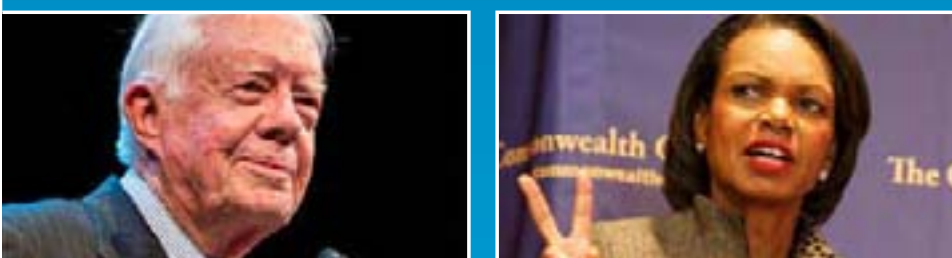
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THE WILD WILD WEB Frisco follies

Are the rich kids of Instagram the supermodels of today?

by susan dyer reynolds

We have this expression, Christy and I: We don't wake up for less than \$10,000 a day.

— Supermodel Linda Evangelista to writer Jonathan Van Meter in a 1990 article for *Vogue* magazine

THAT NOW INFAMOUS QUOTE FROM Linda Evangelista came at a time when supermodels ruled the world. During the 1980s, the glamorous Amazonian cat-walkers, including Cindy Crawford, Christy Turlington (referred



The rich kids of Instagram are partying like it's 1999. PHOTOS: THE DAILY FUNLISTS.COM

The Instagram deal was like hitting the lottery for those onboard the train.

to in the quote), Naomi Campbell, and Claudia Schiffer, made ridiculous sums of money to do ridiculous things — and it went to their heads. Several of the elite group even joined forces to create the Fashion Café, a takeoff on Planet Hollywood, and eventually lost their designer shirts on the project (I guess people weren't interested in a restaurant from the minds of women who live on a diet of champagne, rice crackers and cigarettes).

As the 1990s unfolded, fashion designers began dumping supermodels as their human clothes hangers in favor of movie starlets, and the public, as it always does, got bored and moved on to the next big thing — a revolutionary concept called The Internet. Like the dinosaurs before them, the reign of the supermodel was over. Today, you can find some of them on late-night infomercials hawking skincare lines or on really bad *America's Next Top Model* rip-off reality shows.

The 1990s, of course, ended with the dot-bomb heard round the world as the web's version of supermodels garnered unrealistic valuations based on questionable, unproven businesses that were unable to make money nearly as fast as they spent it. Webvan.com burned through \$375 million in three years and went from a \$1 billion valuation to bust within a year; eToys.com had \$247 million in debt before dying off in 2001; GeoCities, purchased by Yahoo for \$3.6 billion in January of 1999, was shut down in 2009; Pets.com went from IPO to liquidation in 268 days after burning through more than \$80 million on advertising and marketing; and Myspace (the Facebook of its day), purchased in 2005 by Rupert Murdoch's News Corporation for \$580 million, sold for \$35 million just five

years later — a fraction of the \$100 million Murdoch was seeking.

Fast-forward to April 2012 and it seems we have forgotten about the fall of 1980s' supermodels and 1990s' dot-coms as Facebook founder Mark Zuckerberg purchases Instagram, an unprofitable, 16-month-old photo-sharing app, for \$1 billion. Perhaps comedian Jimmy Kimmel summed the deal up best: "A billion dollars? Unless they have some faded, washed out picture of Mark Zuckerberg killing a hooker, it doesn't make sense!"

The deal was like hitting the lottery for those onboard the early Instagram train: for less than a year-and-a-half's work, 27-year-old founder and CEO Kevin Systrom took in a cool \$400 million and co-founder Mike Krieger got \$100 million; venture capital firms and individual investors split \$400 million; and the final \$100 million was split by Instagram's 12 remaining employees. Because the deal was mostly stock (a rumored 70 percent), the billion fell to a mere \$715 million after Facebook's fumbled IPO, but the kids of Instagram still got rich. In fact, the website dailyfunlists.com decided to show us — in photos, appropriately enough — just how rich they are in a slideshow titled, "Rich Kids of Instagram Part 2" (darn, I missed Part 1). The 12-photo series starts with a Rolls Royce kissed by the sunset, followed by a group of sweaty, shirtless guys with the hairless, nubile bodies of 12-year-olds guzzling from gargantuan bottles of Veuve Clicquot; a smug blonde guy in a black blinged-out glitter hoody holding up an equally gargantuan bottle of Cristal and plastering American Express Black cards to his forehead; and another guy being pulled through the snow in a sled hitched to a neon yellow Ferrari. I could go on, but I don't want to make you lose your lunch.

One year later Facebook has yet to figure out a way to make money off the photo-sharing app, but that hasn't stopped the rich kids of Instagram from



One year later, Facebook has yet to make money from Instagram.

partying like it's 1999. Because most of them were in diapers when \$9,000 a day couldn't rouse Linda Evangelista and in junior high when 1999 rolled around the first time, they likely have no recollection of those cautionary tales of the way insta-success and arrogance often lead to irrelevance and oblivion.

E-mail: susan@marinatimes.com

BUSINESS AS USUAL Can you hear me now?



You can always retrieve that lost e-mail: The Utah Data Center, also known as the Intelligence Community Comprehensive National Cybersecurity Initiative Data Center, under construction near Bluffdale, Utah. PHOTO: SWILSONMC

My surveillance problem and yours

by john zipperer

BAY AREA TECH COMPANIES found themselves in some unfamiliar, muddied waters when it was reported in a British newspaper that a massive U.S. government spy program was collecting daily records on pretty much every user of Verizon. Next came disputed claims that the government had direct access to the central databases of such tech giants as Microsoft, Apple, Facebook, Google, and others.

Edward Snowden, the young CIA contractor who leaked the tech surveillance information, fled to Hong Kong, saying he had faith in its legal system to protect him. He is really saying he has faith in China's legal system, because despite the promises of hands-off, two-systems coexistence with Hong Kong, the province is part of China and is less separate than Puerto Rico is from the United States. If Snowden thinks China, one of the biggest cyber warriors and the most famous censor of the Internet, is his defender in his quest, well, that's his delusion. If he knows China's reputation but went into its grasp anyway, that might just be the compromise he was willing to make to try to get himself beyond the United States' legal grasp.

Enough of Snowden. What about you? Should you be worried about these Big Brother revelations? Should you be comforted that the government has such an aggressive information-gathering apparatus? Some of each?

For some perspective, listen to the Good Doctor, the late Isaac Asimov.

More than three decades ago, Asimov criticized George Orwell's 1984 nightmare in which Big Brother saw everything you did, arguing that "This is an extraordinarily inefficient system of keeping everyone under control. To have a person being watched at all times means that some

other person must be doing the watching at all times (at least in the Orwellian society) and must be doing so very narrowly, for there is a great development of the art of interpreting gesture and facial expression. One person cannot watch more than one person in full concentration, and can only do so for a comparatively short time before attention begins to wander. ... And then, of course, the watchers must themselves be watched, since no one in the Orwellian world is suspicion-free."

But Asimov, one of the greatest science fiction writers of all time and a scientist to boot, wasn't considering the incredible advancements in technology sifting and watching that have taken place since then. For the government isn't putting a human being in front of a monitor to track the movements of each person suspected of being a terrorist sympathizer; it is using advanced databases and data-mining techniques that make Facebook and Google look like Amish farmers. By noting every phone number dialed in this country, it looks for people who might be contacting known or suspected terrorists. When it has enough information, then it gets authorization to get into the content of the calls themselves.

To some people, even that is intrusion too far; to others, it is just common sense defense against a diffuse, smart and determined enemy. But if that's the case, are you still worried? Some no doubt are; meanwhile, another portion of the outraged slide away, confident that their iPhone isn't butt-dialing al-Qaeda, so they have nothing to worry about.

It's not at all hard to think of ways this can — and surely will, sooner or later — be misused. You're a president who wants to dig up dirt on your opponents? Search their e-mails, web searches, and phone calls for any dirt on infidelities or politically incorrect comments. You're

an official who thinks LGBT people should be in prison? Find every e-mail from teenage kids seeking help online. You're a businessman who bought the congressman who runs an intelligence committee? Get the inside chatter of your competitors.

It will be misused. Guaranteed. Because everything is. If a random government contractor or a low-level soldier can release tons of secret documents to the world, then certainly we'll see others abuse this system, too.

The fundamentalist response is to repeat the old Benjamin Franklin line, "They who can give up essential liberty to obtain a little temporary safety, deserve neither liberty nor safety." If being able to sext is an essential liberty to you and if not having your loved ones blown up by religious fanatics constitutes "a little temporary safety," then keep quoting. More likely, reasonable people will be conflicted on this when they consider all the possibilities on both sides, and they should seriously know what they have given up and what they are getting. Both are important.

The problem is that it is also not at all hard to think of ways that it can be disastrous for us if the government is unable to track terrorists and their enablers.

Manhattan used to be sniffed at with disdain by conservatives as a home to anti-American lefties, just like they sniff at San Francisco. But if you, like I did, stopped at the street corner on Manhattan's Park Avenue South one day on the way home from work a week after 9/11, and when a bus carrying troops drove by you were surprised to be among a crowd of commuters applauding, you know that it's easy to sniff at people who worry about national security until national insecurity blows up a few blocks away from you.

And yes, I applauded. It's a better compromise than moving to Hong Kong.

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SPORTS CORNER :: Phil Jackson's writing partner



Delehanty says Jackson is unlikely to ever coach again in the NBA. PHOTO: COMPUJERAMEY

Interview with Hugh Delehanty, co-author of 'Eleven Rings'

by steve hermanos

THE HOTTEST SPORTS BOOK OF 2013 is *Eleven Rings*. It is co-written by ex-Bulls and ex-Lakers coach Phil Jackson, and Hugh Delehanty, a former editor for *Sports Illustrated* and *People*.

The book is about the 11 NBA championships that Jackson won as a player and a coach. Each chapter begins with a quote — from Buddhist texts, Tom Waits, Thelonious Monk, and other sages not usually seen on the pages of a sports book. Phil Jackson's main coaching method was to encourage his teams to rise through different stages of group evolution. Sometimes he was more successful than others. But he usually won.

This book is the second big-project collaboration between Phil Jackson and Hugh Delehanty. In 1995 they wrote the basketball book *Sacred Hoops*. Hugh Delehanty recently moved to San Anselmo (Marin County) with his wife, writer Barbara Graham.

How long have you known Phil Jackson?

Since 1993. A friend was starting *Tricycle*, the Buddhist magazine. Phil was an early subscriber. The friend asked Phil if he would be interviewed by me.

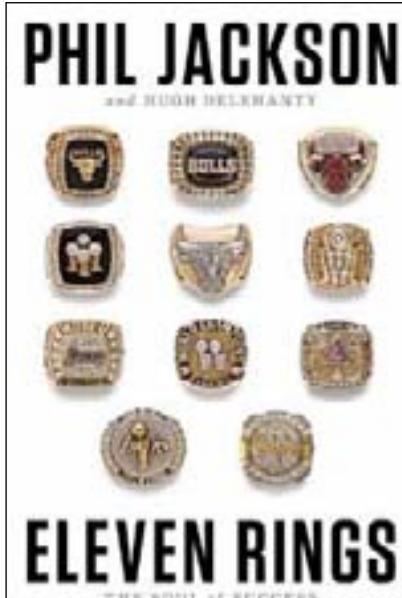
The interview appeared at a time when Phil wasn't giving any interviews to the sports world. So the *Tricycle* interview caused a bit of a stir.

As a co-author, what is your collaboration method?

I do a lot of interviewing with Phil up front. Then I go and talk to his old players and coaches. What they say will inspire new thinking on Phil's part. Then I'll go and interview Phil before writing each chapter.

There's not much "dirt" in *Eleven Rings*. How do you decide how much to put into the book, or not?

We didn't want to do a dirt book. It's not about gossip stuff. We wanted to focus on leadership and his approach to leadership. We didn't want to weigh it down with negative grousing. We gave it the tone Phil talks to his players with. At the same time, we didn't want to ignore certain issues, like the meltdown between Phil and [former Bulls general manager] Jerry Krause, and the players and Jerry Krause.



Delehanty and Jackson talk leadership, not dirt, in their new book

Phil Jackson is "obsessed with competition but not with winning."

What makes Phil Jackson so unusual compared to other NBA coaches?

He's a guy obsessed with competition but not with winning. It's not about his ego. [Former New York Knicks teammate, and former U.S. Senator] Bill Bradley said of Phil, "He leads from the inside out. Everybody else leads from the outside in." After a while, with most other coaches, the players tune out. Kobe Bryant told me, "What people don't get about Phil is the Zen and the basketball are one and the same."

How into Zen Buddhism is Phil Jackson?

He practices Zen. He says, "There is no such thing as a Zen master. There's only Zen."

Are you a Zen Buddhist?

I practice Zen. I've been doing meditation since the early '90s. Being in the moment is what it's about.

Do you think Phil Jackson will ever coach in the NBA again?

It's unlikely. He likes his life now. He might if the circumstances are right. You never know about these things. Everyone wants him.

Steve Hermanos is the author of Orange Waves of Giants! The 2012 Championship Season. E-mail: steve@marinatimes.com

AMERICA'S CUP

CONTINUED from page 1

der to have a fixed winglet, giving the boat a second point of control over their pitch, much like the rear wing on a plane. The newly proposed rule change would allow that winglet to be adjustable, much like ailerons (movable flaps) on a plane's wing, providing even greater control while foiling. Though that might seem like a fine improvement, most teams have not developed or practiced with this type of equipment. Luna Rossa sees the implementation of this rule change as a benefit in performance, not safety, as teams have completed hundreds of hours of testing without them and most without incident.

With the challengers engaged in competition from July through the second week of August, just maintaining their boats will leave little time for new research and development of similar equipment. This could be seen as putting Oracle at an advantage, because they would be free to implement such an equipment change. But as Regatta Director Iain Murray told the *San Francisco Chronicle*, "The safety recommendations were made in isolation and without influence from any stakeholder, but after considerable consultation with the

With only three challengers, a team can still be in the semifinals without being in any of the round robin races.

challengers. As Team Artemis continues to rebuild their capsize boat and has just launched their second boat for testing, they announced they would not begin racing until fully prepared and confident in their teams' safety, possibly missing the round robin races in which the teams earn points for ranking in the semifinals. That will effectively reduce the number of race

teams and sailors. I believe all 37 of these safety recommendations ... are important and necessary." Ultimately, the new safety rules will be adopted as part of the formal permit application to be approved by the Coast Guard. But with respect to the elevator rudders, Chief Petty Officer Mike Lutz said "We won't go into how they build their vessels; that's up to the America's Cup."

While the elevator rudder remains a major issue, other changes regarding the wind speed limits under which it is safe to hold the event, as well as the current rule allowing teams to begin racing in the challenger's series at their discretion, have resulted in some mudslinging between

days in June to five days total. But with only three challengers, Artemis can still be in the semifinals without competing in any of the round robin races. This caused Emirates to fire a verbal shot across their bow, with New Zealand's Managing Director Grant Dalton in a June 8, 2013 article in the *New Zealand Herald*, saying "So the whole thing is now geared to the needs of the weakest common denominator."

In reality, missing any competitive racing not only puts the team at a disadvantage in terms of ranking, but they also lose valuable opportunities to train and test their team and equipment under race conditions. That is exactly why there are set times for the defender to have access to the race course, giving Oracle an opportunity to prepare for their defense with Ben Ainslie and Jimmy Spithill squaring off in the two Team USA boats. Artemis Racing responded to the Kiwi's slight with a press release of their own stating, "We are doing our best to recover and our target is to be ready for racing in the Louis Vuitton Cup's semifinals on August 6, if not earlier. In the meantime, the race schedule should remain unchanged and the derogatory analogies should be left on the dock."



Artist's rendition of viewing and event venues along Marina Green. PHOTO: © ACEA

Meanwhile, amidst all the posturing in this high-stakes event and the drama of the past few months, the America's Cup Event Authority has quietly continued its fundraising efforts and has apparently closed the gap on their commitment to the city. The city's own budget has yet to be revised to reflect the fewer racing days and associated costs, which should mean that there will be no shortfall or expense to the city. Though overall revenue — originally projected at \$1.9 billion — might also be less, the event will still be bringing a huge economic lift to the city, as even now the Village is hosting sold-out concerts and upcoming events will continue to bring in revenue. Marina residents not endeared to the America's Cup will also see a shorter span of grandstands along the Marina Green as well as fewer race days.

In a related story, the National Marine Manufacturers Association just released new data that reveals the Bay Area's boating economic value. As boaters rev up for the start of summer, the latest statistics on the boating industry in the Bay Area show a total annual economic value of recreational boating to be more than \$958 million while providing over 7,800 jobs.

So as we prepare (or not) for the Summer of Racing, only one thing is certain: It's going to be some fast, exciting racing on the bay ... whenever they do begin! For up-to-the-minute news on the 34th America's Cup, visit www.americascup.com or www.oracle-team-usa.americascup.com to follow Team USA's progress. You can also find more sailing info at our local yacht club websites: www.ggyc.com and www.stfyc.com.

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But oh, the crabs: what a delight they are. You can start with a Dungeness crab cocktail or an order of crab cakes, move on to a crab Louie salad, and make your entrée a whole roast-

ed crab, crab Alfredo pasta, or the crab Enchilada—my favorite. No matter which way you order, it is guaranteed to be fresh, flavorful and masterfully prepared.

The Franciscan's other seafood options are also stellar, from the garlic-steamed clams, the fresh fish prepared in four signature styles, to the hearty seafood cioppino, perfect for a cold day by the bay. And if you can find room, try a decadent dessert made with their house made frozen custard ice cream.

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FOOD & WINE

DISHING with Kelsey Nixon



Kelsey Nixon

Show
Kelsey's Essentials on The Cooking Channel

Airs
Season 5 premieres July 3 at 8 p.m., Eastern Standard Time

Fun Facts
Kelsey interned at Martha Stewart Living and The Food Network series, *Semi-Homemade* with Sandra Lee. Nixon gave birth to son Oliver on June 24, 2012.

by susan dyer reynolds

How did you go from "final four" and "fan favorite" on The Next Food Network Star (Season 4) to your own show?

I have no idea! I think it was a lot of hard work and good luck. I left the show, and I realized I really needed to know what I wanted to say to people. Bobby Flay was a terrific mentor to me on and after show; he told me to get restaurant experience, and I also worked with Pyrex doing recipes for home cooks. I realized what I really loved was creating recipes. I was recently married, and we moved to New York City right around the time the Food Network was launching the Cooking Channel. Bobby saw potential in me, and that's how *Kelsey's Essentials* started. [Flay's Rock Shrimp Productions produces the show.]

Is there a Food Network star you always wanted to meet?

I've met everyone on the Food Network, which has been amazing, but recently I was nominated for a daytime Emmy award and Ina Garten was sitting next to me with [her husband] Jeffrey! She was very comfortable and so down to earth — not one ounce of ego. So I got to check "meeting the Barefoot Contessa" off my bucket list!

What are three essential tools every home cook should have in the kitchen?

A good sharp chef's knife is something everyone needs. My best tip is go to the store and hold different brands to make sure it feels right — every knife fits differently in your hand. A bench scraper, which may be surprising, but I use it every day for everything from scooping ingredients into the pan to making pas-

try. Tongs are an extension of your hands — you can use them to toss a stirfry or toss a salad, so those are essential, too.

What's the best "first meal" for a true beginning home cook to attempt?

Roast chicken! It's the first thing I made for my in-laws and for my parents when they visited in college. It smells amazing, looks amazing — just butter it up and stuff it, pop it in the oven, and work on your side dishes. I love smashed potatoes — I have memories of my mom worrying about lumps in the mashed potatoes, so I just smash them skins and all with a little butter and cream cheese. So easy, not stressful, and really rustic. For a veggie, I love haricot verts [thin green beans] with butter, lemon, and chopped almonds.

Favorite childhood food?

Banana cream pie — and it's still my favorite food.

A childhood dish that was an inspiration or a revelation?

Making fresh pesto. My mom always had a garden, and she had fresh herbs, so every summer she had all kinds of basil, and we'd make pesto in ice cube trays and call them pesto poppers. We'd put them in freezer bags and use them all year round.

Favorite places to eat in San Francisco?

I shot my first cookbook in the Bay Area recently — the photographer lived in Emeryville. I ate at Chez Panisse [before the fire], Zuni Café, Bi-Rite Creamery, Bar Tartine, and Bob's Donuts.

If you had to eat one thing for a week, what would it be?

That banana cream pie!

E-mail: susan@marinatimes.com



PHOTOS: COURTESY THE COOKING CHANNEL

NEW AND NOTABLE Learn and love wine

Union Street French market Chez Berlue introduces new monthly wine club



A selection of French products offered by Chez Berlue PHOTO: JULIE MITCHELL

by julie mitchell

SAN FRANCISCO IS the perfect place to be a foodie. And while there are abundant local offerings from farms, bakeries, artisan shops, and wineries, the City is also a place to explore delicacies from around the world.

For Francophiles, one such place is Chez Berlue, which opened quietly on Union Street almost a year-and-a-half ago. This self-described French delicatessen mini-market was founded by two young Frenchwomen who missed specific products from their homeland and decided to open a shop carrying only French products that they love.

The grocery section is broken down into two specialty areas: the epicure, or spice shop, offers everything from black truffle oil, jam, chocolates, mustard, olives, pasta, and French biscuits. The fresh, refrigerated area offers pâtés, cheese, duck confit, terrines, and

charcuterie, including saucissons (sausages).

The third section of this little boutique has a lovingly selected wine cellar, co-owner Berlue's baby (she was born in Bordeaux and raised by wine lovers), with more than 450 bottles of wine and champagne from all regions of France — Burgundy, the Loire

Valley, Côtes du Rhone, and Champagne — starting at \$8.99. You can also pick up a bottle of chilled wine or Champagne if you need a quick gift on your way to a dinner party or a date.

Like many Californians, if your knowledge of French wines is sketchy, or you're an aficionado, Chez Berlue has just started a wine club designed to help you discover more about and enjoy French wine at a reasonable

price. And membership is free.

The concept for the wine club is simple. Each month Chez Berlue will offer members four different sets of two bottles of select French wine (three sets of red and one set of white/Rosé). Wine club members will receive anywhere from 22 percent to 35 percent off the in-store price, as low as \$20 for two bottles of wine. And as a bonus, members will also receive a small French food surprise with their wine each month.

So if you're in the mood for fine food and wine from France, especially delectable wines at ridiculously affordable prices, stop by the little shop on Union and be transported, if just for a little while, to Paris.

Chez Berlue: 1749 Union Street (near Gough), daily 11 a.m.–8 p.m., 415-529-2121, www.chezberlue.com

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Across the Bay...



SALITO'S CRAB HOUSE & Prime Rib—Long a part of the local "scene", Salito's in Sausalito is fresh, bright and full of casual ambience. Large, multi-leveled decks overlook the water and the beauty of the area is absolutely breathtaking.

The versatility of the food offerings allows you to have anything from a selection of cheeses and salumi with house made kettle bread and a bottle of wine to a full-blown feast of Dungeness crab and succulent prime rib. The menu is accessible. It's simple food, well-sourced, abundant and comforting yet sumptuous.

You can craft your dining experience by beginning with oysters or sizzling iron-skillet roasted mussels, shrimp and crab and move to specialties such as a crab enchilada, fresh fish or prime rib. Sweets have their own category with

freshly made beignets, Tortuga Caribbean rum cake and salted caramel vanilla crunch cake.

It's the perfect getaway on a foggy city day. You can take a ferry and pretend you're on vacation in a faraway village. At least for one day! Sitting on beautiful

The large covered, heated patio and twinkling lights set the stage for dining under the stars with the possibility of romance a foregone conclusion.

Richardson Bay, the blue sky and sparkling water are the perfect setting for an afternoon or evening of cocktails and dining *al fresco*.

The large covered, heated patio and twinkling lights set the stage for dining under the stars with the possibility of romance a foregone conclusion.

They serve breakfast on the weekends beginning at 9:00 am. Crab benedict, hot buttered rum pancakes and open face skillet omelets are but a sampling of the weekend menu.

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THE KITCHENLESS COOK :: Great grilling

Barbecue time

by bill knutson

ABOUT TWO YEARS AGO, I HAD TO give up my grill. The apartment building I live in started enforcing a California fire code that bans grills with a propane tank larger than one pound. While I have always felt comfortable cooking in a kitchen, I had a feeling of emptiness without an open flame to char my meat on. I had no faith that any of the little portable grills could meet my needs and satisfy my desire for fire.

About six months ago, I decided that I couldn't live without a grill anymore, and took a chance on the Weber Q. My research showed that it could produce plenty of heat and had enough grill space to fit my needs. And while I can't roast a turkey on it, I can grill a couple of rib-eye steaks any time.

But my true test for any grill is how well it can barbecue ribs, and the Q did not disappoint. And all my time in the kitchen these last few years has given me the opportunity to try flavors not normally associated with barbecue, which has led to the these two rib recipes. The first is an apricot-ginger glaze for my favorite ribs, baby backs. For the second recipe, I created a lemongrass-sweet-chili marinade for flanken-style beef short ribs. The flanken-style rib is most often used in Korean cuisine, and is created by thinly slicing the short ribs across the bone.

It's great to be grilling again, and a pleasure to share it with you.

APRICOT-GINGER BABY BACK RIBS
Serves 2-3

- 1 tablespoon grated ginger (use a Microplane grater if possible)
- 8 ounces apricot fruit spread (I prefer the 100% fruit, no-sugar-added style)
- 2 tablespoons white balsamic vinegar
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon cayenne pepper
- 1 rack baby back ribs

Heat grill to medium-high heat. In a mixing bowl, combine ginger, apricot spread, and vinegar and mix well. Set aside.

Combine spices and sprinkle evenly over meat side of ribs.

Place ribs bone side down on the grill, and cook covered for approximately 20 minutes. Turn ribs over and cook an addi-



Apricot-ginger baby back ribs
PHOTO: ELIZABETH ARMSTRONG

tional 20 minutes. Test for doneness.

Note: I have two ways of testing for doneness. The first is to see if the meat has pulled back from the end of the bones by about half an inch. The second is to lift the ribs from one end; the ribs should flex easily.

When ribs appear done, generously rub glaze over meat side and cook for an additional 5 minutes. Turn ribs over, glaze bone side, and cook for another 5 minutes. Remove from heat, and let sit for 5 minutes. Cut between bones and serve.

LEMONGRASS-SWEET CHILI
FLANKEN-STYLE BEEF RIBS
Serves 2-3

- 1 (13-ounce) can coconut milk
- 6 ounces sweet chili garlic sauce
- 6 ounces sake
- 1 thick stalk lemongrass
- 2 pounds flanken-style beef short ribs

Heat grill to high heat. In a mixing bowl, combine liquid ingredients and mix well. Set aside.

Cut off end of lemongrass and discard, then slice stalk lengthwise. With the flat side of your knife, pound stalk to release the oils. Place lemongrass in bottom of a nonreactive container large enough to hold all ingredients.

Lay ribs on top of lemongrass and add liquid mixture. Cover container and marinate ribs 8-24 hours. Grill about 5 minutes on each side or until there are significant grill marks. Remove from heat, and serve whole pieces immediately.

E-mail: bill@marinatimes.com

WINE NOTES :: A summer classic

Rosé



by jeannine sano

REALIZE THAT RECOMMENDING rosé for summer is rather prosaic, but the classics are classics for a reason. Pink wine, whether still or sparkling, goes so well with warm summer sun and outdoor foods like burgers, hot dogs, and anything deep fried. If

you want to try something out of the ordinary, try an atypical rosé wine that is a little more serious, like the aged Rosado from Lopez de Heredia. If you can find it, the 2000 vintage runs about \$25, and the wine pairs beautifully with grilled shrimp, salumi, roasted tomato, Manchego cheese, or Marcona almonds.

Then there is the super-luxury Garrus rosé from Chateau D'Esclans at \$75, again assuming you can find one out there. Though I am usually not one for oak on my rosé, this one is a uniquely elegant creation (but don't bother with the other lower levels of rosé from Chateau D'Esclans such as Whispering Angel or Cotes de Provence, which are clunkier and not worth the price despite the relatively lower dollar figures).

Of course there are still plenty of affordable, quaffable, dry rosé options out there for everyday drinking in the \$9 to \$12 price range. Pick up a case or two of whatever pink wine suits your fancy for your next beach picnic or backyard barbecue.

— Jeannine Sano

THE TABLEHOPPER :: Hot tips

Get a taste of New Zealand at Waiheke Island Yacht Club

by marcia gagliardi

DURING MY RECENT TRIP TO NEW Zealand, I had the pleasure of making my way through all the appetizers at Clooney in Auckland, a chic and contemporary restaurant from restaurateur Tony Stewart (also behind The Hamptons in Auckland). He told me he had a pop-up, New Zealand-inspired restaurant and bar project that was going to open in San Francisco for the America's Cup. After waiting on some finalized details, I can finally spill the beans on **Waiheke Island Yacht Club**, due to open Thursday, July 4 on Pier 29.

First, I need to explain Waiheke Island a bit, if you're not familiar. It's a short ferry ride from Auckland. And let me tell you, it's the picture of dreamy. It has wineries, gorgeous beaches, winding roads, delicious food, and a wonderful easy-breezy vibe. I was so sorry I was only there for the day. I was ready to just show up with my toothbrush and move there.

Waiheke Island is the picture of dreamy. It has wineries, gorgeous beaches, delicious food.

Tony Stewart will be re-creating the relaxed, unpretentious and comfortable feeling of Waiheke here in San Francisco, along with bringing the progressive New Zealand-style cuisine (and some ingredients, including Silver Fern Farm's Silere merino lamb) that his projects are known for. There will be a four-course menu with choices each evening, plus two-, three-, and four-course menus at lunch. Many of these dishes will also be available on the bar menu, so you can just swing by for a drink and a bite as well. Look for brunch to launch in August.

Stewart's culinary team includes head chef Hayden McMillen (TriBeCa, Vinnie's, Huka Lodge, Meredith's, The French Café), who is known for an innovative style built around seasonality and purity of flavor. His sous chef is local boy Nicholas Patchen (Boulevard, Ritz-Carlton Half Moon Bay, Spruce, Campton Place, and All Spice in San Mateo). The specialized menu will have a modern/contemporary sensibility, intersecting with local ingredients.

The stylish yet laid-back space will feature many design elements from New Zealand, including hand-polished slabs of macrocarpa cypress, American white oak furniture handcrafted by Douglas and Bec, and even pottery. The restaurant seats 85, plus 12 at the chef's counter and 20 at the bar. There will be craft beer from brewer Moa, and sommelier Geeling Ng will be handling the wines and pairings (though don't expect New Zealand wines — due to some contractual obligations with America's Cup, the wines will be from Napa Valley). Also, look for a cocktail list conceived by Clooney's bar manager, Needham Woodward.

Even though the America's Cup 2013 finals will wrap in late September, Waiheke Island Yacht Club will stay open through December 31. I am very much looking forward to experiencing this unique Kiwi import!

There's a new bar and restaurant at the Four Seasons called **MKT Restaurant - Bar** (757 Market Street, 415-633-3838). After a revamp by New York-based design firm AvroKO (the first since the bar opened in 2001), the space now has dark oak floors, hunter green and black leather accents, and recycled newspaper wallpaper. The bar area seats 83 and flows into the dining room, which seats 74. There are also three private dining rooms to accommodate different-

sized groups. The menu has been adjusted to be more fun and playful, and the bar program has been updated to reflect San Francisco's quality cocktail culture.

The focus will be on high-quality, hyper-local cocktails (all of the ingredients for the signature cocktails were sourced from within 100 miles of San Francisco), plus small plates and steaks. The place is intended for groups, with punch served in vintage bowl sets and small plates for sharing.

On the small plates menu by executive chef Mark Richardson and restaurant chef Chris Aguirre, there are dishes like soft scrambled egg topped with Fort Bragg uni, or hand-made pastas like duck confit agnolotti with braised pistachios and pickled leeks. Steaks include Five Dot Ranch's 10-ounce prime bone-in New York strip and Brandt Farms' 16-ounce rib eye.

They've also got two versions of their burger: the classic with sirloin, cheddar, and fries or the duck-fat burger with American Kobe and, duh, duck fat.

The menu will be available both in the dining room and at the bar. Open for breakfast, lunch, and dinner daily 6:30 a.m.-midnight.

The former Fourth Wave Coffee location on Polk has a new taker: none other than the fine folks of **Kasa Indian Eatery** (1356 Polk Street). Owners Anamika and Suresh Khanna hope to have the new spot up and running any day now. The new outpost will have the same menu as their Castro location, with some more colorful design elements. They may also stay open later on weekends to accommodate the Polk Street crowds. For now, hours will be 11 a.m.-10 p.m.

Some new projects to add to your radar: first, **Pesce** will be swimming downstream from its Russian Hill location on Polk Street to the former 2223 Market Street/Jake's on Market location in the Castro. Owners Ruggero Gaddali and Adriano Paganini hope to reopen as soon as August, and the Polk Street Pesce will stay open until the new location is close to opening. The menu will stay the same, though the number of seats will double. As for the Polk Street location (2227 Polk Street, 415-928-8025), stand by for what the duo plans to do in that space.

Owner Berk Kinalilar of Troya and Troya Fillmore has hired a new chef for **Troya Fillmore** (2125 Fillmore Street, 415-563-1000): Kevin Davidson, who was a chef de cuisine at Foreign Cinema and most recently was enjoying some travel with his wife. Troya Fillmore's previous chef, Philip Busacco, is taking some time off to pursue photography and travel for a bit. (The chef at Troya on Clement remains in place.)

Good news: **Padrecito** (901 Cole Street, 415-742-5505) in Cole Valley is now open on Sunday nights for dinner; look for Mondays and weekend brunch soon!

Pete Mrabe of Don Pisto's in North Beach has opened a new 35-seat space called **Pisto's** (1310 Grant Avenue). Look for ceviche, oysters, and some cured and smoked fish. He is also going to offer a half-pound burger (to-go only) for \$6 and has a few tacos on the menu (like suadero). Walk-ins only, Thursday-Sunday 6 p.m.-10 p.m.

Marcia Gagliardi is the founder of the weekly *Tablehopper* e-column; subscribe and get more food news and gossip at www.tablehopper.com. Follow her on Twitter: @tablehopper.

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- CUT** — 9500 Wilshire Boulevard, Beverly Hills, CA
- Emeril's Delmonico** — 3355 South Las Vegas Boulevard, Las Vegas, NV
- Mario Batali's Carnevino** — 3325 S. Las Vegas Blvd., Las Vegas, NV
- Chicago Cut** — 300 North LaSalle, Chicago, IL
- The Precinct** — 311 Delta Avenue, Cincinnati, OH
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PHOTOS: MISHA BRUK

Osso Steakhouse

Osso STEAKHOUSE is the latest creation from the people who brought you The Stinking Rose, Calzone's and Bobo's, which was listed as one of the top ten steakhouses in America by USA Today in 2012, alongside such notable restaurants as Peter Luger, Bern's, Emeril Lagasse's Delmonico, Mario Batali's Carnevino and Wolfgang Puck's CUT. The steakhouse is located in the landmark Gramercy Towers, next door to the Masonic Auditorium on prestigious Nob Hill, near the Fairmont, Mark Hopkins and Huntington Hotel.

The stylish Art-Deco-inspired design provides an elegant yet relaxed ambiance. The New York Steak is dry-aged 4-6 weeks for a flavor that is nothing short of a revelation. For the truly hardy, try the three-inch thick Bone-in New York New York Empire Steak Building Cut. It's the juiciest, most perfectly marbled beef that has ever been set before you. "It's osso good!!"

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FITNESS FIRST ∴ Stretch and press

Pump up your fitness routine with resistance training

by julie mitchell

THERE ARE SO MANY different types of workouts to try, you're certain to find a routine you like. And that's an important part of sticking with a fitness program. For those especially seeking a way to lose or maintain weight, a workout that involves a lot of cardio — or aerobic — exercise seems to make the most sense. But according to fitness experts, including the American College of Sports Medicine, while all exercise is beneficial, most adults should engage in a fitness routine that

involves cardio, resistance (strength training that uses weights as resistance), and flexibility training.

Stretching after working out is simple, but what's the easiest way to add weight training to your workout?

If you belong to a gym, the answer is easy: Use the weight machines like the leg press or bicep curl. You can schedule an appointment with a personal trainer; most gyms offer one free session to help familiarize you with the equipment. And weight machines also come with printed instructions and diagrams right on the equipment itself. You can just adjust the seat and levers for your size and height and start working out. As you get stronger you can add weight easily, and it's

hard to injure yourself on a weight machine.

But — and this is good news for those who want to work out at home as well as for gym goers — research shows that working out with free weights like dumbbells, resistance bands or tubing, or even your own body weight, can help build muscle strength more quickly. Training with free weights also allows you free range

Stretching after you work out is simple, but what's the easiest way to add weight training?

of motion, and unlike weight machines, if you have a small frame you don't have to worry about adjusting the machine to your size. Free-weight exercises also require balance, so to stabilize yourself as you do biceps curls, overhead presses, and other moves, you'll recruit additional muscles. And for a complete resistance workout, you really only need a couple of sets of dumbbells in different weights. If you don't have a trainer to help you at a gym, then turn to the Web for instructional videos on how to use free weights or resistance bands. Proper alignment is critical to prevent injury.

Another popular form of weight training is called BodyPump, and it's perfect for those who like to take exer-

cise classes. This weight-based group fitness class was created in 1991 in New Zealand and is now found in health clubs and gyms worldwide.

BodyPump classes are 60 minutes and focus on eight separate muscle groups. Each class is choreographed to specific, heart-pumping songs. The classes use free weights—plates, barbells, and mats for floor work. Though BodyPump was designed to use relatively small weights, participants are free to pump as much as they like to build muscle and burn fat. Major muscle groups

are worked via a series of compound and isolation-based exercises, including squats, presses, curls, and dead lifts. The focus is toward muscle endurance using lots of repetitions (about 800 per class). Many San Francisco gyms offer BodyPump classes, including the Presidio YMCA and the Bay Club. If you just don't like gyms or weights, you can always use your own body weight to do resistance exercises like push-ups, tricep dips, planks, and sit-ups. As with any new fitness routine, start resistance training slowly. You'll know when to add more weight, either on a machine or with free weights, when your muscles stop being tired after eight to 12 repetitions.

E-mail: julie@marinatimes.com



A BodyPump class at the Presidio YMCA PHOTO: COURTESY PRESIDIO YMCA

CARING FOR OUR KIDS ∴ Painless traveling



PHOTO: HEATHER POOLE / FLICKR

Summer travel tips

by liz farrell

WITH SUMMER IN FULL SWING, many families make plans to head out of town either for a long weekend or a few weeks to find some sun and relax. Traveling with children can be stressful and requires extra planning and patience, so whether you go by car or by plane, here are some tips to help make the journey hopefully as pleasant as your final destination.

SCHEDULE

When planning your summer getaway, keep your child's schedule in mind and try to plan around it. For younger ones, a flight before a nap often is best (but not immediately before). As tempting as the red-eye may seem, remember that evening flights do not work

for every child. The excitement of the trip and the stimulation of all that is going on can make it hard for them to settle down. As a mom who has survived several of these, there is nothing worse than an overtired child in a confined space for an extended period of time. If a red-eye is your only option, it never hurts to pack a few Starbucks gift cards in your bag. This little gesture to the people around you will go a long way and be much appreciated.

Another important tip for planning is to allow extra time. It always takes longer than you think to get children and their gear from one place to another. Allowing plenty of time will help keep everyone calm and reduce the PT, or pretrip tension. If driving, remember to factor in bathroom stops and time for everyone to stretch their legs and let off a little steam. Finding a park or even an empty parking lot where little ones can get their "wiggles" out will help a lot.

ENTERTAINMENT

Whether traveling with a 2-year-old or a 14-year-old, parents are always concerned about how to keep them entertained. For

younger children, I have found it helps to pack a surprise something new for when they get on the plane or in the car. This can be something small and easy to pack like a toy, sticker book, or doodle pad. For older children, most games are available in a travel version; Bingo and Go Fish are some of our family's favorites. A Child's Delight on Lombard Street is a great place to find entertaining items for all ages that are easy to pack.

If after a few hundred games of tic-tac-toe you need a little break, a movie or video game is a tried-and-true winner. Thanks to the iPad and other portable devices, this is a simple and easy way to keep kids entertained for long time periods, but make sure to download a few before you go.

FOOD

Packing plenty of snacks is a good travel tip for both children and parents. Delays, traffic, and waiting in

line can all be aggravating parts of traveling that are only exacerbated by low blood sugar. Food along the highways, in the airports, and on the plane is often high in fat and sugar, so plan ahead and pack high-energy snacks like fruit, nuts, and cheese. I also like to pack a few little treats that can be used in an emergency as a bribe. Some of our favorites are lollipops and Tic Tacs. Both are easy to pack and will keep younger children happily quiet for at least a few minutes. Summer vacations create lifelong memories for children, so after all the stress of planning and getting to your destination, don't forget the most important thing is to have fun. Summer is a great time for a more relaxed schedule that can allow us plenty of time to enjoy the outdoors and each other. Wherever your travels take you, I hope it is relaxing, safe, and full of fun.

A version of this column first appeared in the July 2011 issue of the Marina Times.

Liz Farrell is the mother of three young children. She was formerly a television producer in Washington, D.C. and San Francisco. E-mail: liz@marinatimes.com

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THE URBAN HOME & GARDEN



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Get your grill in order for summer barbecues

by julia strzesieski

EVERYONE ENJOYS A SUMMER barbecue. Though our Mediterranean climate allows us to barbecue year-round (usually), with Independence Day, summer barbecuing kicks into season. While barbecue might conjure up images of hot dogs, hamburgers and steaks, it's not just for red-meat lovers — chicken, fish, vegetables, and even fruit are also delectable when grilled. Cooking on a gas grill is extremely convenient, especially if you have a busy schedule. The longer daylight hours takes the kitchen outdoors, perfect for experimenting with cooking foods in a different way than you would inside. Here are a few things to keep in mind as you gear up for the grilling season.

- Never store a spare tank beneath a grill.
- Always store tanks upright.
- Never store a tank in temperatures over 125°F.
- When transporting, secure the tank upright in a well-ventilated area of your vehicle. Do not allow a tank to sit in a vehicle unattended.
- Never use or store a propane tank indoors.
- If storing a grill indoors, move disconnected tank to a secure, well-ventilated location outdoors.
- Do not attempt to repair a damaged tank or tank valve; take a damaged tank to a qualified propane supplier for repairs or disposal.

PROPANE GRILL SAFETY

- Always follow the manufacturer's instructions for assembly, operation, maintenance, repair, and storage. Consult the owner's manual.
- Always turn control knobs to "off" and tank valve to "closed" when grill is not in use.
- Make sure the tank has the right connection for your grill.
- Inspect grill and tank before each use for damage or wear. Replace worn grill parts as needed, especially hose(s) and regulators.
- Never operate a grill if parts are damaged, missing, or improperly installed.
- Before lighting a grill, always open the grill lid.
- Never move a grill that is in use.
- Position your grill well away from siding, deck railings, and overhanging eaves and branches.
- Never allow children to operate or play around a grill. Declare a three-foot "safe zone" around it.
- Use long-handled utensils and flame-retardant mitts to avoid burns.
- Use baking soda to control grease fires.
- Have a fire extinguisher handy.
- To reduce flare-ups, trim excess fat from meat, replace greasy lava rocks or ceramic briquettes, and keep the grill clean.
- Wipe the grill with a clean cloth after using a wire brush.

Ready, set, barbecue!

Julia Strzesieski is the marketing coordinator of Cole Hardware and can be reached at julia@marinatimes.com.

REFURBISHING GAS GRILLS

Before you heat up a gas grill you haven't used in a while, make sure it is in working order using these tips as guidelines.

- Turn off and disconnect the propane tank, then remove the cooking grates and burner cover bars. If they look rusty or there is deep pitting, replace them. Otherwise, soak them in warm water and clean with a scouring pad.
- Remove the warming rack, replace it with a new one if needed, and scrub, clean, or replace the burners. If the holes in the burners are clogged, poke through with a small sharp tool.
- Scrape the inside of the grill and hood with a putty knife and then spray with degreaser and let sit for 10-15 minutes. Rinse off with a hose and scrub off any remaining gunk. Rinse and repeat. Let dry thoroughly.
- Replace any buttons and functions that have stopped working. Reassemble the grill.

GAS GRILLING SAFETY

A successful barbecue is a safe barbecue, so take precautions — planning and common sense will prevent accidents and injuries.

PROPANE TANK SAFETY

- Using soapy water, check tank and valve for leaks. Open the valve, but leave the appliance off while testing.

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REAL ESTATE TODAY : Litigation requires caution, but not avoidance

Find the money = buy a condo

by carole isaacs

Buyers who stretch their imaginations and are willing to investigate sources for financing other than large conventional lenders are finding success in buying condos in San Francisco.

What are some of the common issues that cause conventional lenders to say no?

- More than 50 percent renters in a building
- More than 20 percent commercial space
- Litigation on a building
- Inadequate HOA reserves
- One owner owning more than 10 percent of units in a condo building. In a building with less than 10 units, an owner may own no more than 1 unit.

It is important to keep in mind that with time a building's financing issues may be resolved.

In today's seller's market, condos that are more difficult to finance have taken on new value that sellers could only dream of until recently.

Today condos that don't meet the financing requirements of conventional lenders are finding buyers who will spend the extra time and money to qualify for alternative financing. This does not mean getting involved in something

shady or risky. First Republic Bank for example is actively financing properties that get a no vote from conventional lenders. Their business model is different from conventional banks.

Even though it is clearly noted in MLS listings that there is litigation on a building, you would be surprised how many buyers don't read through a listing. They search the Internet or get a short list of open houses from their Realtor and come to an open house because the condo is in a great location and fits their budget. Other issues may be noted in MLS listings in "Agent Remarks," but are not visible to buyers online.

An easy question to ask the agent hosting an open house is: Are there any issues with this condo affecting getting a loan?

A common myth about buying a condo in a building with litigation is that buyers must have cash. For example, the Beacon is a 595-unit building at 250-260 King Street that has ongoing litigation. Recently I was involved in two sales that were both financed. I can say with authority that it is possible to obtain a loan on a building with litigation.

The bad news in any of the situations where conventional financing is not available is that the loan will cost more. Not astronomically

more, but it will be more. There are also fewer choices of lenders. At the Beacon, agents who work there regularly have developed a list of lenders who have successfully approved financing for Beacon buyers. Most, but not all, of these lenders require 30 percent down, and many buyers — especially first-time home buyers — are immediately eliminated for lack of down payment or because they are not able to afford the higher interest rate or loan origination fees.

The good news is that the listing price of a condo will be lower than a similar building without any lending issues. In today's real estate market, when there are so few properties for sale, buyers are mobbing any property whose list price is lower than average in their target group. The higher cost of financing may look like a small inconvenience compared to what you get for your money.

Still, buyers need to take the time to investigate the impact of the litigation on their investment before making an offer. There is no substitute for reading the disclosures and asking your agent and the HOA questions about anything that you don't understand or you feel may affect your investment. If you are one of those buyers just too busy to deal with the



PHOTO: BRAD COY / FLICKR

mountains of documents, ask a real estate attorney to review the disclosure.

To be successful, buyers today need to be prepared not only with a pre-approval letter from their lender, but to know the limits of their pre-approval. Before starting out, ask your mortgage broker or lender to explain the conditions that must be met for final loan approval. No one wants to spend time and emotional energy making an offer where the loan will not be approved.

Buyers who want to be ready for all possibilities should consider researching alternative lenders. I have had successful buyers working with two lenders, ready to jump in whichever direction became necessary when they were ready to write an offer.

Finding a home in San Francisco today has become more competitive than ever. When a

seller's agent meets a buyer with their financing options in place, they know the buyer is serious and intends to be successful when they make an offer. When it comes to closing a deal, the smart seller knows there is more to an offer than the price. Knowing both the buyer and their lender are committed to the sale can make the difference between success and falling out of escrow because a loan was not approved. No seller wants to go back on the market saying: "No fault of the property."

Buyers must do their homework and find the money before they can buy a home.

Real estate is never boring! Happy house hunting!

Carole Isaacs is a Realtor with McGuire Real Estate. Visit her online at www.caroleisaacs.com or call 415-608-1267.

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Endless summer in Laguna Beach



Left to Right: Overlooking a cove in Laguna Beach; the sunny porch at 14 West boutique hotel; seaside eclecticism at Tuvalu home store; the Water District Building's succulent garden; Below: sunset over Heisler Park PHOTOS: GARRICK RAMIREZ



by garrick ramirez

MY RELATIONSHIP WITH conservative Orange County is like that of someone who suspects they are dating the wrong person yet stays because the "company" is so good. Except for me, it's a beach. I like the OC just fine but prefer their angelic neighbor to the north for arts and culture, superior food, and more progressive, well, everything. But I can't stop thinking about those beaches. And when San Francisco's chilly summer starts to rear its foggy head, you'll catch me sneaking down to sunny Laguna Beach.

PLAY

The center of the action is at Main Beach where a boardwalk, basketball hoops, a children's play area, and abundant seating draws the crowds. It is the type of setting that people with ice cream cones naturally gravitate toward. **Main Beach** is Laguna's veritable Spanish Steps.

How to explain the allure of California to Martians? Take them to nearby **Heisler Park**. Its promenade meanders cliffside through beautifully landscaped gardens that overlook a picture-perfect cove. At every step, you're treated to views of sculpted succulents, bright magenta blossoms, and iconic palm trees that contrast perfectly against the glistening waves below.

When people use the phrase "nothing to write home about" what they really mean is that it is no **Aliso Beach**. The brindled sand is soft and pure and the waves shine a beautifully luminous aqua. There are even a few coveted fire pits for roasting weenies and s'mores come sundown. The fact that the affordable paid parking area fills up

fast should surprise no one (<http://ocparks.com/beaches/aliso>). **Adjacent Treasure Island Park** rivals Heisler for natural beauty. Stroll the cliffs that front the opulent if ostentatious **Montage Resort** through lush gardens with seaside vistas. Descend any of the numerous staircases for access to pocket beaches with clear blue water and excellent swimming (866-271-6953, www.montagelagunabeach.com).

Laguna Beach is a pleasantly walkable town. As you stroll Pacific

Coast Highway and the commercial center of town, keep an eye out for two overlooked gems. The ornately detailed **Water District Building** was built in 1929 in the Mediterranean Revival style and is encompassed by a gorgeous succulent garden filled with fountains and vibrant ceramic tiles. **Brown's Park** is a quiet landscaped alleyway that leads you away from the crowds to an expansive ocean vista and provides a welcome respite from the bustling beach below.

In summer, you'll have a tougher time escaping the crowds when Laguna's streets fill up for two hugely popular art shows. The **Sawdust Arts Festival** celebrates the work of local artists in a quaint reconstructed artists' village nestled within the shaded foothills of Laguna canyon. Stroll the sawdust strewn paths and browse a mix of fine art and crafts displayed in charming booths built by the artists themselves. Just up the street, the **Pageant of the Masters**

is a well-loved Laguna Beach stage production that ran its first show in 1933. Iconic works of art are brought to life via costumed actors and meticulously detailed sets in this striking presentation. It's a delightful spectacle that beat Vegas to the punch by some 50 years (949-494-3030, www.sawdustartfestival.org; 949-497-6582, www.foapom.com).

SHOP

Outfit yourself like a local at the **Hobie Surf Shop**. This

some of that sunny vibe back home at **Tuvalu**. This eclectic emporium has everything you need to transform your landlocked dwelling into a charming seaside cottage (949-497-3202, www.tuvaluhome.com).

EAT

Grab your morning coffee or smoothie from California's first juice bar, the **Orange Inn**. As their sign proudly declares: It's where the locals go (949-494-6085, www.orangeinncafe.com).

For lunch, head to **Nick's** for classic American fare flawlessly prepared. It's the type of place that makes you wonder why there aren't more restaurants like it. They serve archetypical salads, burgers, and grilled meats within a comfortable and airy setting. The stylish sandstone interior and contemporary beach cottage facade feels perfectly at home in Laguna (949-376-8595, www.thenickco.com). Or go "SoCal healthy" at 1970s holdover **The Stand**. Fresh juices and a vegetarian menu have the flip-flop set lined up at this compact surf shack with outdoor seating (949-494-8101).

Come happy hour, try **Watermarc** where food and drinks are discounted from 4-6 p.m. A fresh citrus Margarita or a potent Caipirinha refreshes after a day in the sun. A half-priced burger menu allows you to choose from numerous iterations ranging from traditional to duck-



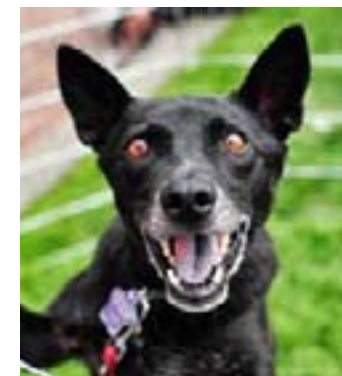
Grab your morning coffee or smoothie from California's first juice bar; it's where the locals go.

one-stop shop is the Q to your surfer James Bond: board shorts, sundresses, hip surf tees, and every kind of beachside footwear imaginable (read: Vans and flip-flops) line its walls. Beach essentials like umbrellas, sunscreen and boogie boards round out the selection. **Thalia Surf Shop** houses a similar collection and also offers surf lessons for fledgling kooks (949-497-3304, www.hobiesurfshop.com; 949-497-3292, www.thaliasurf.com).

Laguna has perfected the timeless art of the beach town. Bring

ROCKET
DOG
RESCUE

LEAVE NO DOG BEHIND.



LOKI

Meet Loki! He is a sweet, cool little guy that weighs about 25 pounds. Loki is approximately 7 years old we are guessing but don't let his age fool you — he's still full of energy and would be an amazing jogging buddy for your daily workouts on the

Marina Green! Loki has a funny sweet personality and shines with a joyfulness that will fill your life with sunshine. Loki should be the only dog in the household. He is a well-behaved little fella; is crate trained, quiet, housebroken, and just loves being with his people. He is ready to jump into your heart!



BAILEY

Meet Bailey! She's a darling 5-month-old hound dog mix who came to us from a high kill shelter where she ran out of time. With our weakness for hounds, the shelter knew we couldn't let this sweet girl die, and, of course, we took her! Bailey is around 32

pounds and is a loving, loyal girl. She is shy and nervous with new people and new surroundings so she'll need continued socialization, but she's a real head turner, so you'll make new friends while you're out with her, too! Bailey would do well with another dog, and with a patient, loving adult who in the home who can help bring this budding rose into full bloom!



BELLE

Bella is a 5 year old Labrador retriever/basset hound/dachshund mix girl around 30 pounds. Bella is very smart and noticeably tries to understand you when you speak to her. She is easy to train and responds very well to food rewards. She is house trained and will go to the

door when she needs to go out. She is always very excited to greet her people when they come home and is not shy about approaching for a good pat or a belly rub. This girl has a ton of personality and once you get to know her you will be able to tell what she's thinking by virtue of her actions and her expressive tail. She loves to play "chase" and gets very playful, particularly if you go down to the floor to be at her level. She absolutely loves walks and car rides that provide her nose an opportunity to explore.



COOKIE

Meet Cookie! She's an adorable 2-year-old schnoodle (a mix of schnauzer and poodle). She came to us with her newborn puppies after her owners lost their home. Cookie lived in a family with kids, and is a very sweet girl. She's a small gal at only 10 pounds; she's super

adorable and gets compliments everywhere she goes. Now that her puppies are weaned, this adorable young momma is ready for a new home!



ELMER & WOODY

Meet Elmer (dark) and Woody (tan), a pair of fun lovin', warm-hearted pittie mixes (like the *Marina Times'* own Jazzy and Skylar Grey!). Elmer is 1 1/2

and Woody is almost 3. Both boys are stocky at roughly 60 pounds. They get along with dogs, have lived happily with small children, are crate trained, potty trained, and like to go on car rides. They stayed at a ranch with cats and seemed to ignore them, but they have never lived with cats so testing with your cats for compatibility would be a good idea. Elmer and Woody are your typical, well-mannered family pets. They like hiking, snoozing, giving kisses, and making their people laugh with their fun, goofy personalities. Here's the catch: they love each other so much, and although both are young, we really feel like they are a solid pack and rely on each other for support so these two should remain together. They'd make a great addition to an active household looking for two dogs to keep each other company!

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THE ADVENTURES OF SKYLAR GREY

Puppy kindergarten, here we come



"Do I really have to go to kindergarten, mom?"

by susan dyer reynolds

The Universe is one great kindergarten for man. Everything that exists has brought with it its own peculiar lesson.

— Orison Swett Marden

THE DAY I ADOPTED Skylar Grey at San Francisco Animal Care and Control, executive director Rebecca Katz handed me a new puppy parent packet. As I skimmed through the various handouts, Rebecca said, "You should get her into puppy kindergarten, too."

"Puppy kindergarten?" I asked, laughing just a little. Jazzy was my first dog — well, the first dog I

Suddenly, the connected yards behind our Haight-Ashbury Victorian were crawling with abandoned cats. I enlisted a feral cat rescue group to help with trapping, spaying, and neutering. We released them, put out food and water, and one of my roommates even built beds under our deck so the cats could stay warm and dry. We never could catch the cagey orange tabby I called Kelly (after the promiscuous daughter on *Married with Children*) — she already had two scraggly kittens and was obviously pregnant again. Kelly had her litter in the back of a '57 Cadillac in the garage next door.

father figure. And so, on Sept. 6, 2006, I adopted my beloved pit bull, Jasmine Blue.

The first day I had Jazzy, I decided to take her to Buena Vista Park, a good 15-minute walk from our house. Her foster mom made it clear that Jazzy had spent the first six months of her life in a Hayward backyard with no socialization and had only learned to walk on a leash recently, but I was undeterred. As we headed out, she was pulling hard and lunging at every dog we passed trying to play (much to the annoyance of their parents). We finally got to Buena Vista Park and sat down to rest under a shady tree.

"OK, Jazzy, let's go home," I said after half an hour or so, but she was having none of it. "Come on, Jazzy," I said in a little firmer tone as I tugged on her leash. It was obvious Jazzy wasn't

Exhausted and stubborn, Jazzy flopped on her side panting. It took all my patience to get her home.

picked up after, fed, and took care of. My mother passed away just before I finished college, and when I moved to the City I brought her three beloved cats, which were much easier to hide from our landlord, Mr. Derby, than a dog. Once, as Mr. Derby was fixing our dishwasher, he glanced toward the sliding glass door to find six chartreuse eyes staring back at him. "The neighbor's cats," I said confidently. "They like to lie in the sun on our deck." A few years later I wound up buying the house from Mr. Derby, and as we signed the final papers he said, "By the way, I knew about the cats."

Eventually she learned to trust me, and once the kittens were weaned I had Kelly spayed and found homes for three of her offspring. The fourth, an orange tabby with an insolent expression and perfect Groucho Marx moustache, became my favorite cat of all time, Steven. He was my constant companion for 15 years, but when he passed away in July 2006, I knew it was the right time to adopt a puppy: Not only was I a homeowner who worked from home, my best friend, Bill, who rented my basement, would make an excellent

used to walking; at just seven months old, she was out of shape. Exhausted and stubborn, she flopped on her side panting profusely and ignored me. It took all my patience and nearly an hour to get her home.

"Puppy kindergarten, huh?" Rebecca nodded, jotting the information down on a Post-It. "It's great for socialization, basic commands, leash skills..."

I tucked the Post-It into my new puppy parent packet. "Puppy kindergarten sounds perfect."

E-mail: susan@marinatimes.com

GRATEFUL DOGS RESCUE

ANNOUNCEMENT: We need foster homes! Grateful Dogs Rescue partners with the San Francisco city shelter to save dogs from euthanasia. Make your home a short term or long term safe haven and help save a dog's life. Vet bills for foster dogs are paid by GDR. Volunteers and donations are always welcome! Our website features more dogs, events, training resources, etc. *Apply today to foster, adopt, or foster-to-adopt! GDR is an all volunteer, 501(c)(3) non-profit. Make your year-end tax-deductible donation today!*



ACHILLES

Achilles, a 7-month-old rat terrier, is ready to add sparkle to your life. Achilles was found on the side of a freeway with a fractured pelvis; successful surgery repaired the damage. He is now a healthy 9 pounds and is a great cuddle partner!

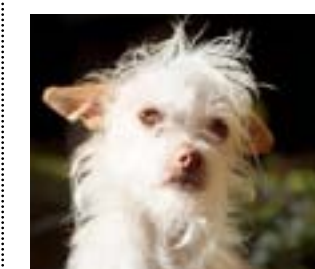
Achilles is also perfect for apartment life (he's smaller than most cats!). Fun for Achilles includes running around the park or beach and splashing in water. He loves playing with other dogs of any size. Achilles is potty trained, comes when called, and is working hard on learning basic commands. Achilles is good with children, but is still getting used to loud traffic noise. Achilles is fun, fit and waiting for his special home.



MOCHI

Mochi is a beautiful and fun loving silky terrier mix. He is 7 years old and weighs 14 pounds. He loves cuddling up next to someone and gets comfortable very quickly. He adores people and all the attention he gets

from them. Mochi looks forward to his daily walks and is a sparkling exercise companion! Mochi is fine with other dogs, but would like living with a female dog best. Mochi can't wait to meet you! Look on the Grateful Dogs Rescue web site (www.gratefuldogsrescue.org) to view several fun videos of Mochi on bath day!



POSEY

Posey has super model looks! She is a 3 year old, house-trained professional lap dog. Posey is a clever girl who enjoys the company of other

dogs, fetching small balls, and knows many doggie tricks. Posey can be shy meeting new people but warms up quickly. Posey's ideal adopter is home most of the time, or could take Posey to work. She would also enjoy another adult dog in the house. Posey is working on being left alone for extended time — she's smart and eager to please, so we know she'll figure it out. This is gem of a pup will light up your life!

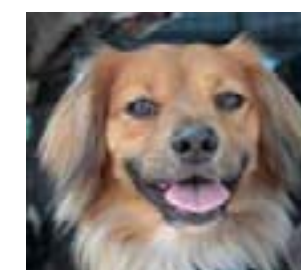


BANDIT

Bandit is a three-year-old terrier mix looking for her forever lap. Nothing makes Bandit happier than sitting close to her person. Bandit needs a relaxed adult home that may include mature

kids. Bandit gets along with both cats and dogs but adores her person most of all! She doesn't seem that interested in toys or chew treats but does like her food. She is working on being completely house broken. She loves her walks and does very well on a leash. This 10-pound scruffy muffin will be your perfect Independence Day sidekick!

BENJI (FOSTER OR ADOPT)



Benji is an awesome little guy weighing about 20 pounds. Benji can go anywhere with you. He loves his daily walks and playing with all types of dogs. He coexists well with cats. He LOVES playing fetch and adores his squeaky toys. Best of all, Benji

loves to cuddle. He doesn't like being left behind. Sadly, Benji is being returned due to his adopters having to move. We are looking for a temporary foster or a new forever home that can help Benji feel secure and settled. Grateful Dogs Rescue will assist with helping this sweet, special guy become the perfect new member of your family.



SHILOH

Shiloh is 6 years old and 40 pounds of pure joy. He loves going for walks and meeting people along the way. He is completely house trained.

Shiloh is shy around new, unknown dogs — he needs to go slow when being introduced as he gets nervous when they run up to him. Shiloh's perfect home would include lots of love and attention, time for his daily walks, tossing his ball, and rubbing his belly. He would be a perfect companion for almost anyone. Shiloh knows all his basic commands. He would need to be tested with cats if there's a cat in the home. Meet and greet the neighborhood this summer with attention getter Shiloh!

GDR'S MESSAGE: Meet the dogs you see here and our other available dogs at the next Grateful Dogs adoption event: Sunday Streets on the Great Highway, Sunday July 7th from 11 a.m. to 4 p.m. To view more Grateful Dogs and for information on volunteering or fostering, please visit www.gratefuldogsrescue.org. To view more Grateful Dogs and for information on volunteering or fostering, please visit www.gratefuldogsrescue.org.



FOR MORE INFORMATION ON THESE AND OTHER DOGS:

415-587-1121 • www.gratefuldogsrescue.org

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	T 6:30 - 9:20 p.m.	Mission/Rm. 217	Graham
Jour 21: News Writing and Reporting 3.0 units	MWF 10:10 - 11:00 a.m.	BNGL 715	Gonzales
	T 6:30 - 9:20 p.m.	Mission/Rm. 218	Rochmis
Jour 22: Feature Writing 3.0 units	R 6:30 - 9:20 p.m.	Mission/Rm. 218	Rochmis
Jour 23: Electronic Copy Editing 3.0 units	W 6:30 - 9:20 p.m.	Mission/Rm. 218	Rochmis
Jour 24: Newspaper Laboratory 3.0 units	MWF 12:10 - 1:00 p.m.	BNGL 615	Gonzales
Jour 26: Fundamentals of Public Relations 3.0 units	W 6:30-9:20 p.m.	Mission/Rm. 217	Graham
Jour 29: Magazine Editing & Production 3.0 units	M 6:30 - 8:20 p.m.	Mission/Rm. 217	Graham
Jour 30C: Selected Topics in Journalism 3.0 units	HOURS ARR 08/14-12/19		Gonzales
Jour 31: Internship Experience 2.0 units	HOURS ARR BNGL 615		Gonzales
Jour 37: Intro to Photojournalism 3.0 units	W 6:30 - 9:20 p.m.	Mission/Rm. 211	Lifland
Jour 38: Intermediate Photojournalism 3.0 units	R 6:30 - 9:20 p.m.	Mission/Rm. 217	Lifland

To register for courses go to: www.ccsf.edu/schedule

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Frannie_A338194 was photographed at ACC by Josh Norem www.THEFURRTOPHOTOGRAPHER.com.
Frannie is available for adoption (see below).



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Gracie (A339041) is a real catch. She is a happy & friendly 5 yo Shar Pei mix who loves to play with toys & other dogs. How can you resist?



KITTEN SEASON!!! ACC has over 50 kittens of all kinds to choose from right now! Many were in foster homes before being made available. Adopting kittens in pairs is a great thing to do -- makes everyone happier. Come & find the kittens of your dreams!



Rats! ACC has over 15 nice, young male & female rats to choose from. Spaying/neutering included with adoption. Come meet sweet rats!



Astro (A338562) is a happy 2 yo Fox Terrier mix. He is a joy to be around. This sweetie loves walks, romping in park, toys, & fetch.



Frannie (A338194) is a nice 8 yo grade "A" lap cat. This sweet girl is a total love bug looking for her forever home. Maybe with you?