



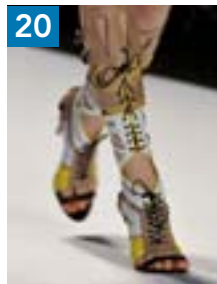
12

Community

Police: Car thefts & burglaries 5

Food & Wine

In the Spirit:
Alta's bar manager
Ashley Miller 12



20

Living

Fashion: Looks for all tastes 20

Pet Pages

Feline Friends:
Famous cat people exposed 30



18

Calendar

April Events: With our drought, we should be so lucky to have April showers. But there's plenty to do in the sun, including the Easter parade and celebration on Union Street, wine tastings, talks, concerts, and more. 18

MarinaTimes

WWW.MARINATIMES.COM :: CELEBRATING OUR 30TH YEAR :: VOLUME 30 :: ISSUE 4 :: APRIL 2014

THE BACK STORY



The Making of a Fresco Showing the Building of a City, one of many murals painted by Diego Rivera in San Francisco
PHOTO: GEIGENOT / FLICKR

Fatso and Frida in San Francisco

by ernest beyl

DIEGO RIVERA, THE INTERNATIONALLY renowned and controversial Mexican artist, had warm associations with San Francisco. He found it to be a fascinating bohemian city and a source for major commissions of his work. For example, he created a giant mural at the Golden

Gate International Exposition that took place on San Francisco's Treasure Island in 1939-40. Called *Pan American Unity*, the 1,800-square-foot fresco featured 10 giant panels. One depicted the artist, his back turned to his ex-wife Frida Kahlo, as he faced his lover, movie star Paulette Goddard, married to another Hollywood legend, Charles Chaplin, also shown in the mural. When asked

why he painted himself holding the actress's hand, he replied, "To promote closer Pan-American relations."

After the exposition, the mural was to be installed in a library building planned for San Francisco Junior College — now City College of San Francisco — but U.S. entry into World War II halted most construction projects,
RIVERA, continued on 16

REYNOLDS RAP

Missing in action

Where were the Telegraph Hill Dwellers after Broadway bombing?

by susan dyer reynolds

DID YOU HEAR ABOUT THE NORTH BEACH STRIP club worker and how a bomb he set off on Broadway led San Francisco investigators and federal agents to two much bigger fish with a huge cache of weapons and explosives?

If you did it's because you saw it on Bay Area FOX and ABC television stations, or you read it in the *San Jose Mercury* or the *San Diego Tribune*. When those outlets ran the story last month, the *San Francisco Examiner's* headline touted the near completion of Coit Tower's mural renovation. The *San Francisco Chronicle* has been similarly silent. This could be because we have two of the weakest daily newspapers of any large metropolis in America when it comes to local issues, or, perhaps — like a lot of people — they prefer not to tick off the Telegraph Hill Dwellers (THD).

Why, you may ask, would a group that touts itself as the watchdog of North Beach want a bombing in the neighborhood linked to a major federal bust to stay under wraps? Well, as I mentioned in last month's Reynolds Rap, Joe Carouba, co-owner of BSC Management, which controls all the strip clubs in North Beach, has pledged \$200,000 to its pet project, the Top of Broadway Community Benefit District (TBCBD), where he also serves as vice president. The president of TBCBD, Stephanie Greenburg, is also president of the
REYNOLDS RAP, continued on 4

BELLINGHAM BY THE BAY :: Changing times

No worries: It's all uphill from here

by bruce bellingham

WHEN I FIND myself in trouble — those occasions are more frequent than I would like to admit — I take a long walk along the water. That's the Marina Green to Fort Point and back again. That usually relieves my relentless anxiety. But certain city blocks will suffice. Hyde Street between Clay and Union ... Upper Grant Avenue in North Beach ... the serpentine trail up to the Palace of the Legion of Honor. That's where Rodin's sculpture *The Thinker* sits and ponders, *What the hell am I doing here?* Good question. I've been in San Francisco for over 40 years and still haven't a clue why

I'm here. But I know it's a great walking town with its famous hills that intimidate the faint of heart.

Herb Gold, the literary prince of Russian Hill, turned 90 last month. It has much to do with his daily walking regimen. And keeping the juices flowing by turning out more than 30 books. ... **Lawrence Ferlinghetti**, the publisher, poet, and Patriarch of the Beats, turned 95 in March. He, too, keeps a habit of swimming and walking. Lawrence observed: "The dog trots freely in the street and sees reality ..." Poets and dogs are notable walkers. **The Wall Street Journal's Amanda Foreman** discovered that **Wordsworth** ... **Coleridge** ... and **Shelley**

were devoted walkers. Walker. It's even my middle name. I've not driven a car in 29 years. **Thomas De Quincey** was sure that Wordsworth's daily constitutionals contributed to "what is excellent in his writings." ... "Back in the day," the sagacious **Nicole Huebner** likes to remind me when I habitually invoke ancient times. Hitting the bricks is not exclusive to artists. The other day I saw Board of Supervisors President **David Chiu** in a business suit on Polk Street, riding to work on a bicycle. It's something he does regularly.

Deborah Kerr barked at **Richard Burton** about walking in **Tennessee Williams's** *Night of the*
BELLINGHAM, continued on 9

REAL ESTATE INVESTOR



In Chinatown, SPOSFI protests Ellis Act reform legislation by State Senator Mark Leno
PHOTO: NONI RICHEN

Speculators or scapegoats?

The city's small property owners frustrated with city, state opposition

by john zipperer

CITY HALL IS BUZZING WITH PROPOSED legislation to address public worries over housing affordability in San Francisco in this current economic boom (see page 26). One group that isn't being quoted much in newspa-

pers or by supervisors is smaller owners of rental properties.

What are the economics of being a small landlord in San Francisco? Do regulations intended to protect renters have any negative effect on the rental market?

Last year, journalist Jacqui Kenyon
INVESTOR, continued on 28

IN THIS ISSUE



TOP TEN STEAKS IN AMERICA

- Osso Steakhouse** — 1177 California Street, San Francisco, CA
- Bobo's** — 1450 Lombard, San Francisco, CA
- Peter Luger Steakhouse** — 178 Broadway, Brooklyn, NY
- Bern's Steakhouse** — 1208 South Howard Avenue, Tampa, FL
- 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
- Elway's Cherry Creek** — 2500 East First Avenue, Denver, CO



PHOTOS: MISHA BRUK

Osso Steakhouse

IF YOU HAVEN'T been to **Osso Steakhouse** yet, make a reservation today! There is so much to love about the place — great atmosphere, great food, great wine, great cocktails — you'll be happy you did.

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 hearty, 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!"

Valet Parking

1177 California at Jones
415.771.6776
www.ossosteakhouse.com



ADVERTISEMENT.

News

Time to get schooled

News Briefs reports on the Marina's new tech-heavy school, fighting car crime, Muni changes, and the city's new free WiFi service; plus letters to the editors. **3**

Community

Improving the way things work

John Zipperer reports on the wave of burglaries of cars, homes, and shops; Mayor Ed Lee wants to reduce textile waste; and Supervisor Mark Farrell says government should not squelch the burgeoning sharing economy. **5**

Street Beat

April activities

The Northsider highlights the Easter parade and the big Friends of the Library book sale; plus Ernest Beyl updates us on North Beach happenings. **8**

Food & Wine

What's for dinner?

The Tablehopper says Off the Grid is back on the pavement at Fort Mason; Julie Mitchell tests out Nico; Garrick Ramirez profiles Alta bar manager Ashley Miller; Susan Dyer Reynolds says the time is ripe to try something new; Ernest Beyl presents his second annual Ernesto awards; and Lynette Majer pours the wine. **10**

Arts & Entertainment

Where movies and clothes are always in fashion

Michael Snyder gives his Academy Awards post-mortem (he's not pleased) and reviews *Finding Vivian Maier* (he's pleased); Sharon Anderson takes a look at the story behind artist Georgia O'Keeffe's de Young exhibition focusing on the stunning works that she created during her time in Lake George, New York; plus the Marina's best-selling books. **16**

Calendar

April events

You never know what to expect in springtime. Will it be so rainy you'll want to spend the entire month inside with a cup of warm coffee or at a museum? Perhaps you want to hit the sidewalk for outdoor activities and parades. Come rain or shine, there's a lot to do here this month. **18**

Living

Spring fashion

Maryann LoRusso says women's styles are bold and accessible; Patty Burness takes a trip to delightful Paso Robles; Julie Mitchell tells us what's going on with Fitmob; and Liz Farrell profiles "mom-preneurs" Jen Rinehart and Heidi Gregory. **20**

At Home

Urban Home & Garden

Julia Strzesieski gives gardening advice. **24**

Real Estate

Renting, buying and selling

Carole Isaacs asks if you want space or a life; Real Estate Roundup reports on Ellis Act proposals, downpayment assistance for struggling first-time buyers, AirBnB challenges, and more; and the Mystery Homebuyer is stumped. **25**

Pet Pages

Famous cats and dogs that should be famous

Susan Dyer Reynolds yaps with Muttville's Sherri Franklin about saving senior dogs; Ernest Beyl introduces us to a bunch of famous cat lovers; Sky's Buys focuses on water-friendly collars and tags; and Skylar Grey wants a bed after all. **34**

ONLINE SPECIALS
on www.marinatimes.com

MarinaTimes

A division of Northside Publications, Inc.

www.marinatimes.com | 3107 Fillmore Street, # 303, San Francisco, CA 94123
Editorial: (415) 931-0515 | Fax: (415) 931-0987 | Letters to the Editor: letters@marinatimes.com
Advertising: (415) 815-8081 advertising@marinatimes.com
Calendar submissions due by the 15th of the month to calendar@marinatimes.com

Publisher
Earl Adkins
publisher@marinatimes.com

Editor in Chief
Susan Dyer Reynolds
susan@marinatimes.com

Managing Editor
John Zipperer
john@marinatimes.com

Editor, Arts & Entertainment
Lynette Majer
lynette@marinatimes.com

Social Media
Shelia Fox
shelia@marinatimes.com

Designer Steven Fromtling
Web Designer Joe Bachman

THE MARINA TIMES IS DISTRIBUTED FREE IN SAN FRANCISCO'S NORTHERN NEIGHBORHOODS (THE MARINA, COW HOLLOW, PACIFIC HEIGHTS, RUSSIAN HILL, AND NORTH BEACH). MEMBER OF THE SAN FRANCISCO NEIGHBORHOOD NEWSPAPER ASSOCIATION. THE VIEWS EXPRESSED HEREIN DO NOT NECESSARILY REFLECT THE VIEWS OF THE MARINA TIMES OR NORTHSIDE PUBLICATIONS. PLEASE SEND COMMENTS TO LETTERS@MARINATIMES.COM OR TO THE ADDRESS ABOVE. COMMENTS OF 200 WORDS OR LESS HAVE THE BEST CHANCE FOR PUBLICATION. PLEASE INCLUDE NAME, ADDRESS AND DAYTIME PHONE NUMBER FOR CONSIDERATION. WE RESERVE THE RIGHT TO ABRIDGE FOR SPACE, CLARITY AND CIVILITY.

NEWS BRIEFS : Altschool, Break-ins, Yee, Free Wi-Fi

GOOGLE VETERAN BRINGS TECH-BASED SCHOOL TO MARINA

Instead of querying potential schools about their student-to-teacher ratio, Max Ventilla thinks you should ask about its student-to-engineer ratio. Ventilla, a former Google employee, is readying to launch his third AltSchool in San Francisco. The first two are already open, with the third now accepting applications for a fall 2014 opening in the Marina at Fort Mason. An additional two are opening soon in other locations.

The AltSchool philosophy is based on a highly personalized education plan for the students. Twelve engineers on staff support technological delivery of weekly tablet-based “playlists” based on each child’s individual needs.

Ventilla’s educational effort recently raised \$33 million from investors, including Founders Fund and Andreessen Horowitz. He told *Forbes* that the idea for the schools came from his own search for a preschool for his daughter. “I was shocked by the degree to which the best programs and the worse programs had barely

changed since I went to school in any kind of foundational way, and by the degree to which we really have diseconomies of scale,” he told *Forbes*.

The Yale-educated Ventilla founded Krypteian Systems and Aardvark, which was acquired by Google, where he became part of the founding team behind Google+ and was the head of personalization across Google’s product line. The list of AltSchool’s engineers includes a number of other Google veterans.

And if you’re still interested in the student-to-teacher ratio, the answer is that there is currently one teacher for eight students. Find details at altschool.com.

SECURITY CAMERAS FOR CAR THIEVES

Neighbors around the Palace of Fine Arts have asked the city to step up its policing and other security measures to deal with a depressingly large number of auto break-ins. District 2 Supervisor Mark Farrell has suggested that funds the city received from a celebrity wedding that took place at the Palace last year could be used to fund security cameras for the area.

LELAND YEE ARRESTED IN FBI RAIDS

San Francisco’s Democratic Party leadership was rocked by the March 26 arrest of state Senator Leland Yee. The former city supervisor (and current candidate for California secretary of state) was arrested on bribery and public corruption charges, and his Sacramento offices were also raided. The actions were part of a series of federal raids in the Bay Area aimed at corruption and gang activities; also swept up in the raids was Raymond “Shrimp Boy” Chow, a former Chinatown gangster.

FREE WIFI APPROVED

The Board of Supervisors unanimously approved Google’s gift of free Wi-Fi at 31 parks and plazas in the city. The Wi-Fi deal was proposed by Supervisor Mark Farrell, who said the Internet availability will “further provide access to education, information and inclusivity to every resident and visitor who takes advantage of our parks, plazas, and open spaces.”

Installation of the free Wi-Fi will begin this spring and be completed in the summer.

Tips: editor@marinatimes.com

Transfer funds while transferring trains



MOBILE BANKING. Simplicity in hand.

We just love it when you stop by our branches. But we also know you don’t always have time. So, we now bring a lot of the personal banking services you need, to you. With our new mobile banking app, you can do things like view balances, search transactions and even transfer funds. See how easy it is to take care of your banking and go about your day – without delay.



Download our Mobile Banking app or visit fnbnorcal.com to learn more.

fnb norcal

FIRST NATIONAL BANK OF NORTHERN CALIFORNIA

Visit our Marina Branch and talk to Branch Manager Reina Ceja.

Your neighborhood bank.

2197 Chestnut Street
San Francisco, CA 94123
415-287-8800

MEMBER
FDIC



The In-Box: Letters to the Times

I write to address a gross misrepresentation in your February 2014 issue. The largest cover image, showing the Edward II construction site at 3155 Scott Street, is featured prominently above an article titled, “Saving Lombard Street.”

The article, written by Supervisor [Mark] Farrell, describes a vision for Lombard as a livable corridor with thriving businesses and a safer pedestrian environment. Farrell discusses the need for wider sidewalks, signal upgrades, new landscaping, and better utilization of vacant properties. As we at Community Housing Partnership implement dramatic structural and architectural improvements to a building we plan to operate for the next several decades, it is a vision we share.

The cover image shows the Edward II in the midst of construction, when plywood covers openings on the ground floor where we are installing energy-efficient replacement windows. The image caption states, “Poor road conditions and derelict buildings are among the issues plaguing Lombard Street.”

Edward II is not a derelict building, but rather one where we are investing to build a community asset that will help combat homelessness in San

Francisco, a goal to which Community Housing Partnership is dedicated and which Supervisor Farrell has shown great interest in addressing. The suggestion that our project is plaguing Lombard Street is deeply disheartening, as is the implication of the headline that Lombard requires “saving” from this project.

I am compelled to respond to this article by the inaccuracies it has encouraged. Edward II is not an abandoned building. I also imagine Supervisor Farrell never intended to suggest that the Invest in Neighborhoods program should address construction sites such as ours. I deeply appreciate the service that your newspaper provides to the neighborhood, but when your cover is used as a platform to mislead the readers, I must share my discontent.

Gail Gilman
Executive Director
Community Housing Partnership

Editor’s note: The four images that accompanied Mark Farrell’s article were meant to illustrate many of the issues facing Lombard Street, and we did not intend to suggest that the Edward II project was part of the problem. For updates on the Edward II project, see News Briefs in the August 2013 and March 2014 Marina Times.

E-mail: letters@marinatimes.com

Spring at Calvary

Lent & Holy Week Schedule

March 5, 7 pm: Ash Wednesday

April 13, 10 am: Palm Sunday

April 17, 7 pm: Maundy Thursday

April 18, 12 noon: Good Friday

April 20: Easter Sunday Services

7 am Sunrise Service

9 am & 11 am

10 am Egg Hunt

Faith ~ Community ~ Action



More info at:
calpres.org

We welcome everyone. Really.



Even non-prudes can wonder why strip clubs aren't regulated here PHOTO: COURTESY FAME NIGHTCLUB

REYNOLDS RAP

CONTINUED from page 1

Southern Telegraph Hill Neighborhood Association (SoTel), which is, of course, closely affiliated with THD. I would say that gives them at least 200,000 reasons to deflect attention away from trouble at the strip clubs. Carouba is, in fact, a well-known philanthropist in North Beach, donating generously to causes THD and its supporters care about. Is his philanthropy a good thing for the neighborhood? Yes. Can it also buy him cooperation from those powerful neighborhood groups? If you think it can't, I have

a market-rate condo on Telegraph Hill to sell you.

I don't have a problem with strip clubs per se, but I do have a problem with hypocrisy, which seems to rear its ugly head whenever the topic of politically connected community organizations comes up. While the THD, SoTel, the TBCBD, and their close ally, Board of Supervisors President and District 3 representative David Chiu, press on with a liquor moratorium for new businesses along the Broadway corridor, not one of them has suggested stronger city regulation and oversight of the strip clubs, such as permitting through the Entertainment Commission, as a possible solution to the mayhem that occurs there — despite ample evidence that a preponderance of the incidents involve those establishments. And that brings us back to the bombing.

On the night of Monday, Nov. 18, 2013, security video captured a man placing an explosive device in the doorway of Broadway

Studios at 435 Broadway Street. The man was later identified as Ryan Schultz, an employee of Centerfolds strip club. Schultz's arrest led San Francisco investigators and the FBI to Sean Gunther, who they say sold Schultz the explosives, which in turn led them to Marc Ormando. Both men were arrested March 6 and authorities confiscated more than 400 pounds of explosive powder, 700 "barrel bombs," 1,300 pounds of fireworks, nine handguns, and eight rifles.

Authorities found more than 400 pounds of explosive powder.

"We believe it could have leveled the house. It could have taken down neighbors' houses," Sgt. Rachel Murphy from San Francisco's Special Investigations Division told ABC7News. In the video, Schultz is seen setting the bomb on a pipe while oblivious people walk by. After Schultz departs, it takes several minutes, likely because of an ignition delay, for the bomb to explode. In a stroke of amazing luck, no one is walking by when it goes off. "When it explodes, there are pieces from the building, possibly from the pipe, that get sent out like shrapnel, and if that hit somebody that could really hurt you," said Murphy.

Why Schultz singled out Broadway Studios remains a mystery, though it's no secret, according to some people I spoke with in North Beach, that owners Francesca Valdez and her husband, Karl Pleskot, have been vocal opponents of the assessment TBCBD charges Broadway Corridor landlords, as well as open critics of the strip clubs and the

negative impact they have on the area. Even Carouba himself doesn't want any new strip clubs — though he certainly wants to keep the nine his company currently runs.

"Going forward, we want to see more diversity on Broadway," he told the *San Francisco Chronicle* in August 2013. "We are not looking for more strip clubs or dance clubs, we are really looking for more music venues, restaurants ... We want folks to be out there — but we want it to be safe, fun, clean and livable. ..."

That's why Carouba supports the misguided liquor moratorium. Don't get me wrong; I love the idea

of more destination dining — except Carouba knows better than anyone that restaurants along the Broadway Corridor usually fail. In 2005, he and veteran New Orleans chef Andrew Jaeger opened Andrew Jaeger's House of Seafood & Jazz in the former home of the Condor Club, made famous in the 1960s by topless dancer Carol Doda. After two lackluster years, he shut the restaurant down and brought back the Condor.

When I interviewed Rhoda Jaeger, Andrew's wife, about the closing in 2007, she told me it was hard to get past the strip club stigma. "We were used to flamboyance in New Orleans, and we still did a strong business in that atmosphere," she explained, "but if you walk outside our restaurant here on a Saturday night, it's not a place you would want to bring your family."

Nearly a decade later that remains the case — and legislated cocktail blocking isn't going to change it.

E-mail: susan@marinatimes.com

HE'S SKILLED.
HE'S YOUR NEIGHBOR.
HE KEEPS
THE CITY MOVING.

NEAL PATEL Transit Planner

Mayor Lee: Support the Middle Class in San Francisco

We depend on skilled professionals like Neal Patel to keep the water flowing, buses moving, hospitals open, and all the other things our city needs to operate. Let's support a long delayed 5% cost of living raise. Because while we can't correct every wage inequity in San Francisco, we can start with more than 4,000 city employees.

Learn more at 21UnsungHeroes.org.

LOCAL 21 - PROFESSIONAL PUBLIC EMPLOYEES



Trend: Burglaries and car crimes

by john zipperer

KNOWING THE TRENDS IN LOCAL crimes can help you be alert to possible problems and, one hopes, avoid becoming a victim. In addition to the modern plague of iPhone robberies, of particular note in our neighborhoods are the break-ins of cars, homes and shops.

CAR CRIMES

Writing in his community newsletter in February, Northern Station Captain Greg McEachern noted a significant arrest in a problem that continues to plague the Northside. “[O]ur undercover street crimes unit became aware of car burglars working the area of Japan Town. The officers searched and located the suspects and after following the suspects for a short time they observed them break into another vehicle. The officers moved in quickly to arrest the individuals and a foot pursuit occurred. Two of the three suspects were apprehended and the third is known. While following up on the case the officers determined that the suspects were involved in no less than 13 vehicle break-ins that day; five in the Northern District, five in the Southern District, and three in the Mission District. The officers recovered numerous stolen items and were able to contact and return the items to their rightful owners. The suspects are facing prosecution

and will hopefully be off our streets for a long time.”

Other crimes committed regarding other people’s cars included something plain clothes officers spotted while on patrol in early February as part of an operation targeting auto burglaries and auto theft. They observed a suspicious vehicle around Franklin and Hickory at 2:34 p.m. in the afternoon, and a computer records check revealed that the vehicle had been reported stolen. The driver immediately pulled over the car and began walking away from it, but officers quickly detained him and booked him.

On Feb. 4, again plain clothes officers — this time around Post and Octavia Streets— noticed an individual they recognized from previous incidents and arrests. He was trying to open the door of a vehicle. He seemed to notice the unmarked police car and started walking away, carrying nothing. The officers went around the block and when they passed the subject again, he was carrying a laptop computer and several chargers for electronic devices. He also had a laptop bag. Officers detained the subject, who told them, “I found it in [the] grass. People leave stuff lying around all the

time.” But the officers searched the bag and found identification for the owner; when the police contacted him, he was able to identify his property and the subject was booked at the county jail.

Sometimes the criminals make it even easier to be caught. On Feb. 15 on the 1900 block of California Street, officers responded to a call to check on the well-being of a male who had apparently passed out behind the wheel of a running vehicle. They woke and safely removed him from the vehicle, which turned out to have been stolen and have had different license plates put on it. It was returned to its owner, and the subject was booked.

Of particular note in our neighborhoods are the break-ins of cars, homes, and shops.

BURGLARIES

Homes and retail shops have been the subjects of break-ins or shoplifting thefts with stubborn frequency. For example, on Feb. 1, officers arrived to deal with a shoplifter who resisted their efforts to handcuff him. They finally managed to do it despite the subject’s attempts to keep his arms too close to his body to allow them to put on the handcuffs. According to store security staff, the subject had walked into the store, put several watches into his pocket

ets and a large bottle of wine (the vintage was not disclosed) in his jacket and tried to exit the store without paying. Security tried to stop him, but he threw the watches away from himself and smashed the bottle of wine, as well as knocking further items off the shelves. Security was able to catch up to him as police arrived.

Several days later, officers stopped a male riding a bike without a light in the dark at 8:17 p.m. near Eddy and Larkin Streets. The subject was on probation with a search condition, and when the officers searched him they found methamphetamine in his pocket; they also found someone else’s checkbook. The meth tested positive, and the owner of the checkbook told officers it had been stolen in an auto burglary. Subject and property were all booked.

Late in the morning of Feb. 9 on the 500 block of Grove Street, another type of burglary revealed itself when officers were called to a residence by a homeowner who had spotted a subject in his garage trying to steal bicycles. When the subject fled, he boarded a bus but he was out of luck. The bus stopped and officers were able to detain the subject without further incident; he was booked.

On Feb. 15, in the early morning hours someone working in a restaurant on the 100 block of Gough Street heard cracking sounds coming from the kitchen area. When he went to investigate, he

POLICE BLOTTER, continued on 6



AMBIANCE

It's Store Party Time
...and YOU are invited!

Join us Thursday, April 10th at our Marina District location for the hottest, cutest, brightest spring looks PLUS:

- ♥ 10% Off Regular Items*
- ♥ 20% Additional Off Sale Items*
- ♥ Bubbly & Nibbles
- ♥ Raffle Prizes Every Half Hour

VISIT OUR WEBSITE FOR SPRING PARTY DATES AT OUR OTHER LOCATIONS!





Marina District Ambiance
1858 & 1864 Union St.
OUR OTHER LOCATIONS
Inner Sunset • 756 Irving St.
Noe Valley • 3985 & 3989 24th St.
Haight Ashbury • 1458 Haight St.

AmbianceSF ♥ www.AmbianceSF.com

* Discount cannot be combined with other discounts.

FROM THE MAYOR : Cleaning up the city

Reaching zero waste

Let's get textiles out of the landfill

by mayor ed lee

AS MAYOR OF SAN Francisco, I am very proud that our city diverts 80 percent of its waste from the landfill, one of the highest diversion rates in North America. This is good

for our environment, helps us reduce our greenhouse gas emissions, and puts us well on our way to reach our goal of zero waste in 2020. San Franciscans should be proud of how much we have recycled and composted, yet we still need to take responsibility for the remaining items going to the landfill. One of our targets this year is textiles.

Why textiles? Do you know that San Franciscans are sending 4,500 pounds of textiles to landfill each hour? Textiles are one of the top five materials we send to our landfill.

We launched the Zero Waste Textile Initiative to tackle this problem. In a first-of-its-kind partnership in the nation, San Francisco has teamed up with local

Did you know that San Franciscans send 4,500 pounds of textiles to landfill each hour?

retailers, large and small, along with our nonprofit partners and schools to expand and unify San Francisco's textile reuse and recycling market.

Clothes, shoes, and other items that are in good condition hold a great deal of value for our local textile reuse market. I encourage our residents to donate these items to nonprofit organizations such as Goodwill and the

Salvation Army. This will keep usable textiles local and will provide jobs for our residents.

However, not all textiles can be reused locally. Until

recently, San Franciscans could only put items like worn-out athletic shoes in the black garbage bin. Not anymore. Thanks to our Zero Waste Textile Initiative, items like worn-out athletic shoes, well-worn linens, and clothing can be given

These items will be reused or recycled into new products like flooring, cushioning, and bags.

a second life. Just drop them off at one of the many "SF Save Fashion" textile collection boxes in San Francisco.

Currently, there are over 100 locations across the city at local businesses, community organizations, office buildings and schools, where residents can drop-off their unwanted textiles. Instead of tossing them into the black garbage bin to waste away in the landfill, these items will be reused or recycled into new products like insulation material, flooring, or cushioning in stuffed toys, insoles, and bags. The initiative prevents textiles from ending up in the landfill and it conserves resources and

creates jobs. It is good for our environment and our economy.

I hope you will work with me to make this initiative a success. You can learn more about the initiative and find a drop-off location near you at sfenvironment.org/textiles.

POLICE BLOTTER

CONTINUED from page 5

saw a subject inside who raised a crowbar above his head and tried to hit the victim with it. Luckily, the victim was able to disarm the subject and contact the police.

And, finally, the Russian Hill Neighbors association reports on a string of break-ins taking place along Hyde Street. "Thieves have busted front door locks and accessed garages. In two

instances they ransacked the garage, stole items, and also obtained apartment keys. They were however unable to get access to the apartments. One neighbor was even home in the apartment at the time. One break-in was from the rooftop." Word from the local police station is that criminals are trying to break into buildings and are taking anything that's easy to grab: bikes, mail, UPS and FedEx packages, and similar low-hanging fruit.

Crime Statistics Comparison through January 2014

| VIOLENT CRIMES | 2013 | 2014 | CHANGE |
|--|--------------|--------------|-------------|
| Homicide (Citywide) | 3 | 2 | -33% |
| Homicide (Northern District) | 1 | 0 | -100% |
| Rape (Citywide) | 19 | 21 | +11% |
| Rape (Northern District) | 1 | 3 | +200% |
| Robbery (Citywide) | 370 | 266 | -28% |
| Robbery (Northern District) | 41 | 27 | -41% |
| Aggravated assault (Citywide) | 297 | 267 | -10% |
| Aggravated assault (Northern District) | 37 | 27 | -27% |
| TOTAL (Citywide) | 689 | 556 | -19% |
| TOTAL (Northern District) | 80 | 54 | -33% |
| PROPERTY CRIMES | 2013 | 2014 | CHANGE |
| Burglary (Citywide) | 449 | 537 | +20% |
| Burglary (Northern District) | 69 | 79 | +14% |
| Auto theft (Citywide) | 481 | 455 | -5% |
| Auto theft (Northern District) | 60 | 55 | -8% |
| Theft from vehicle (Citywide) | 1,413 | 1,256 | -11% |
| Theft from vehicle (Northern District) | 302 | 287 | -5% |
| Arson (Citywide) | 30 | 26 | -13% |
| Arson (Northern District) | 6 | 2 | -67% |
| Other theft (Citywide) | 1,462 | 1,367 | -6% |
| Other theft (Northern District) | 222 | 186 | -16% |
| TOTAL (Citywide) | 4,524 | 4,197 | -7% |
| TOTAL (Northern District) | 739 | 663 | -10% |



PRIMARY & SPECIALTY CARE
1375 Sutter Street
Call 1-888-699-DOCS

MORE THAN NEIGHBORS SAN FRANCISCO PARTNERS

What would life be like without partners? At Sutter Health, our primary and specialty care doctors listen to you. And provide tools that connect you and your doctor quickly—like email messaging, online medical records, prescription refills and same-day appointments. And, when you need to visit your doctor, we're nearby with eighteen physician offices and four CPMC hospital campuses throughout San Francisco. Because partners help make life a little easier. It's just another way we plus you.

sutterhealth.org/sanfrancisco

Sutter Health | California Pacific Medical Center
We Plus You | Sutter Pacific Medical Foundation

Embracing innovation in government

by supervisor mark farrell

AT THIS POINT, MOST OF us have either used, or certainly are aware of, the various ride-sharing services that exist in San Francisco, such as Uber, Lyft and SideCar. These ride-sharing companies, also known as “transportation network companies,” are thriving in San Francisco because they are filling a market demand, which unfortunately was not being met by our traditional taxicab companies.

Over the past few years, one of the biggest advancements in the technology community has been the burgeoning “sharing economy,” which is revolutionizing many parts of our lives. For the car service industry, these popular ride-sharing services have truly revolutionized consumer behavior. Instead of calling ahead for a taxicab that may or may not arrive on time, why not tap a few buttons on your smartphone and receive text messages letting you know exactly when your car will arrive? Why be forced to provide a physical address to a central dispatch system when these applications can locate you seamlessly through GPS?

We all have horror stories about long waits for taxicabs in San

Francisco, or worse, being stood up while having to miss important meetings, or time with family and friends. In the era of smartphones, our taxi dispatch system is quickly becoming outdated. Technology has enabled much more innovative solutions to an increasingly antiquated industry to meet the demands of our residents.

At the same time, I don't believe we should demonize or blame taxicab drivers who are simply trying to make a living. They work long hours and endure a challenging work environment to provide for their families, and I believe our city government should continue to promote the growth and health of our local taxicab industry.

In government, we should embrace emerging innovations such as ride sharing services, not fear them. In City Hall I have made it a priority to embrace new and emerging technologies that have shown the capacity to deliver better services and improve our quality of life in San Francisco, and ultimately I believe both ride sharing companies and our taxicab industry have the abil-

ity to thrive concurrently, and continue to deliver real value to our residents.

REGULATIONS DISCUSSED AND PROPOSED

A recent hearing was held here at City Hall in response to the trag-

ic accident that occurred on New Year's Eve in the Tenderloin neighborhood when an Uber driver tragically struck and killed 6-year-old Sophia Liu. The hearing was held to discuss public safety and insurance concerns related to these various ride-sharing companies, so that we in local government could have a proper understanding of how these ride-sharing companies are keeping our residents and their drivers and passengers safe.

ther regulation that would effectively cap or end the possibility of these types of services has been less than appropriate. After the hearing, some of my colleagues publicly stated that they would explore moving forward with further regulations, or even worse, capping the number of cars these ride sharing services could have on the streets of San Francisco at any given time. Regulations that are appropriate make sense – capping or eliminating service simply does not.

There are legal questions and concerns also at play in this debate. The California Public Utilities Commission (CAPUC) is the state entity that is responsible for regulating these companies. It is questionable whether we in local government have any authority whatsoever to further regulate, cap, or eliminate any of these ride-sharing companies. The CAPUC has undergone an extensive public rule-making process, which I have supported, that has provided a set of regulations for these companies to legally operate under. We should allow the proper time for the CAPUC rules to be

evaluated and further analyzed before proposing additional excessive regulations.

EMBRACE INNOVATION, DON'T DISCOURAGE IT

Our regulations must continue to protect consumers, but also must adapt to shifts in technology and consumer demand in order to stay in tune with the times. San Francisco in particular has a unique opportunity to harness the booming technology industry in our city, and embrace technology services and platforms that not only improve the everyday lives of our residents, but the way we operate our government as well.

Technology has cleared the path for new companies such as these ride-sharing services to find creative ways to offer competitive and efficient options for local transportation. Elected officials and regulators alike should support small business innovation — it is something to embrace, not run away from. Threatening these companies with excessive regulations and to shut them down ultimately does a disservice to the constituency government aims to serve – the general public. We should all demand better.

In government, we should embrace emerging innovations such as ride sharing services, not fear them.

ic accident that occurred on New Year's Eve in the Tenderloin neighborhood when an Uber driver tragically struck and killed 6-year-old Sophia Liu. The hearing was held to discuss public safety and insurance concerns related to these various ride-sharing companies, so that we in local government could have a proper understanding of how these ride-sharing companies are keeping our residents and their drivers and passengers safe.

The hearing itself was appropriate, as public and local officials should have every assurance that these companies are not posing a threat to public safety.

The discussions around fur-

BRING YOUR OWN BUCKET
— TO —

THE GREAT COMPOST

Giveaway

SATURDAY, APRIL 12, 2014, 8 AM - NOON

THANKS FOR MAKING SAN FRANCISCO A LITTLE GREENER.

San Francisco is now 80 percent of the way to Zero Waste thanks to the recycling and composting you do every day. In appreciation of your efforts, Recology will give up to 10 gallons of gourmet planting

mix to people who come to the Compost Giveaway. Join us at one of the following locations to pick up your free compost made from food scraps and plants collected in San Francisco!

DRIVE-THROUGH SITES

Marina Green

200 Marina Blvd.
(across from Safeway)

McLaren Park

21 John F. Shelley Dr.
(Amphitheater Upper Parking Lot)

Ocean Beach

850 Great Highway
(between Lincoln Way and Fulton St.)

WALK-IN ONLY SITE (NO VEHICLES ALLOWED)

Golden Gate Park CommUNITY Garden

780 Frederick St. (near Arguello St.)

To register, visit recology.eventbrite.com



THIS IS A BRING YOUR OWN BUCKET EVENT!

recologysf.com @Recology_ facebook.com/Recology

SPONSORS



Assemblymember Phil Ting invites you to the 2ND ANNUAL
FAMILY BICYCLE SAFETY FAIR
 to kick off bike to school week

Saturday
April 19
10AM-4PM
 —
 at **Marina**
Middle School



Assemblymember Phil Ting, the San Francisco Bicycle Coalition, SF Safe Routes to School, and the Presidio YMCA YBIKE program will host a family bicycle safety fair to kick off this year's Bike to School week.

The Kick-Off will feature a bike obstacle course and information booths on bike safety and opportunities to make San Francisco more bike friendly.

Public encouraged to bring their bikes for the obstacle course and free, basic bike tune-ups.

First 300 families receive free bike safety equipment for children!

Free basic bike tune-ups!

For more info or to RSVP call
(415) 557-2312

NORTHSIDER ∴ April in and around the Marina



Clockwise: Union Street is the place to be for an Easter parade and celebration this month; The Wednesday Salon, just one of many at the new Salon Village; Put on your comfy shoes and head to Fort Mason to get lost among the tables of books

PHOTOS: STEVEN RESTIVO; SALON VILLAGE; FRIENDS OF THE SAN FRANCISCO PUBLIC LIBRARY

Holiday fun and an avalanche of books

by john zipperer

IT'S TIME FOR AN EASTER PARADE ON UNION

It's been 23 years since the businesses on Union Street began holding an Easter parade, and in that nearly quarter century of time, the celebration has grown to about 30,000 participants coming into the neighborhood and partaking in lots of family-friendly activities.

The 23rd Annual Easter Parade and Spring Celebration takes place Sunday, April 20, 10 a.m.–5 p.m. In addition to the parade, which begins at 2 p.m., there will be (take a breath — it's a long list) inflatable bounce houses, kid's rides and games, a climbing wall, hands-on activities for children, costumed characters, a petting zoo, a pony ride, and live musical performances.

And if you're feeling creative or just lucky, enter the Easter Bonnet Contest; the judging booth will be on Union Street at Buchanan and from 11:15 a.m.–1:30 p.m. bonnets will be rated in a number of categories, including Best in Show, Best Couple, Best Pet, Most Elegant, Most Comical, and several others.

BOOK LOVERS HEAD TO THE FORT

The Friends of the San Francisco Public Library don't just want to pull you into Fort Mason to buy some books; they want to pull your leg first. The venerable organization announced that its upcoming book sale was inundated with so many used copies of *50 Shades of Grey* that volunteers have pulled out all 10,000 copies of the book and shipped them off to the Midwest.

That's not true, of course. What is true is that if the thought of a quarter-million books, DVDs, CDs, audio books, vinyl records, and other types of media is enough to get you out of your seat, you can head over to Fort Mason's Festival Pavilion April 15–20 for the Spring Book Sale from the Friends of the San Francisco Public Library.

In addition to all of those goodies to sift through, there will be up to three prizes

given away each day, with Friends giving out daily clues on Twitter (twitter.com/friendssfpl) and Facebook (facebook.com/friendssfpl). Prizes include \$100 gift certificates to Delfina and State Bird Provisions, tickets to the San Francisco Ballet, the Exploratorium, deYoung Museum and more. And that's a fact.

POP-UP BAR AT GREENS

Greens Restaurant bartender Christian Zamora has developed a "pop-up bar" program, called Arts & Crafts, that will pop up Fridays through Sundays, 5–9 p.m. The program features a farm-to-table menu that includes artisanal cocktails, craft beers and wines.

Greens is located at 2 Marina Boulevard in Fort Mason, Building A.

IT TAKES A SALON VILLAGE

On March 22, 17 separate beauty businesses threw a party for their grand opening. Calling themselves the Salon Village, the businesses had hors d'oeuvres, drinks, live music from Anastasia Van Wingerden, and raffle prizes. But even if you missed the fun, you can still visit the village's cosmetologists, hair stylists, makeup artists, and other beauty professionals at 1538 Pacific Avenue (near Polk and Pacific).

GENTEEL PUB CRAWLS?

If you walk the streets around Union, you'll see signs urging good behavior for pub crawlers. People supporting the continued presence of these lucrative walks despite local concerns about noise, public urination, and other disturbances, are trying to civilize the traveling bacchanalia (see "Pub Crawls Roil Union Street," *Marina Times*, October 2013). With city officials looking into ways to reduce problems from their presence, it looks like a little self-regulation is taking place.

Got any tips for the Northsider? E-mail: john@marinatimes.com

23rd Annual
Union Street
Easter Parade & Spring Celebration
 Sunday April 20 ✨ 10am - 5pm
 Union Street ✨ Gough to Fillmore

Easter Bonnet Contest
 11:15-1:30pm

Parade at 2 pm

 ✨ Live Music ✨ Petting Zoo ✨
 ✨ Outdoor Dining ✨ Pony Rides ✨ Shopping ✨
 ✨ Gifts ✨ Fun For The Whole Family ✨

Presented by the Union Street Association ~ www.UnionStreetSf.com
 Produced by Steven Restivo Event Services, llc ~ 800-310-6563 ~ www.SRESproductions.com

BELLINGHAM

CONTINUED from page 1

Iguana, “Shank’s mare, Mr. Shannon, shank’s mare!” That means walking. In New England anyway. *Night of the Iguana* — surely it’s about reptile dysfunction. Well, lots of other dysfunctions.

Jaywalking cannot be considered a legitimate form of exercise. But you can try telling that to the traffic judge when you get a \$67 fine. Pedestrian deaths are way up this year, so are the number of citations being handed out. The SFPD, which issues the tickets, says the fine will be cut in half if you go to court. All the same, that’s a fortune for some living in the Tenderloin, where the greatest number of tickets are issued. Why is everyone in such a hurry these days? Where are they going so urgently? **Jean Cocteau** said we are all “on a locomotive racing toward Death.” Why not slow down? Maybe that thought belongs back in the day, too, Nicole. But just in case, everyone, don’t jaywalk. In the Midwest, back in the day, the term “jay” was applied to a moron or an idiot. With the advent of the motorcar, the term “jaywalker” and “jaydriver” caught on. ... **Stu Smith** was not fond of walking, but in his 73 years he accomplished more than many pro athletes do. I first met Stu in the 1980s when he ran a restaurant in the Financial District named Zott’s. Later on, at another tavern he owned off Market Street called Harpoon Louie’s, Stu explained that he ordered his staff to keep a glass filled with vodka and grapefruit juice in every corner of the saloon at all times so Stu did not have to walk too far for a drink. “I’ve decided that I’m going to drink myself to death,” he told me. He had just been diagnosed with HIV. But Stu did not drink himself to death. Instead, he poured himself into organizations like Shanti ... the LGBT Task Force ... the Castro Country Club, which supports struggling addicts and alcoholics. He also worked with the SFPD’s Toy Program, Positive Resource, and the Richmond/Ermet AIDS Foundation. He spoke freely about his sobriety and his alcoholism. How many people he saved can’t be counted. ... Yes, Stu was one of a kind. San Francisco can claim a few.

Rick Wilkinson’s Book Stall is on the one-block long Trinity Place. It’s not really a bookstore. “I like being on the sidewalk, mingling with the people, locals and tourists alike.” On hand, he has portraits of **Gertrude Stein** and **Alice B. Toklas** by the ubiquitous **Jack Keating**. “A book stall takes me back to Paris and London, where they still flourish,” says Rick. ... Around the corner, another one-and-only business: **Nicky the Barber** has his unusual shop inside Cable Car Clothiers. Yes, inside. How about a new suit and a haircut to match any period of history, such as the Roaring Twenties or the punk look? That back-in-the-day style. Nicky the Barber is at 108 Sutter. ... **Earl**

Darny runs the wonderful one-of-a-kind bakery in the 1700 block of Polk Street. Part of the bakery is an antique shop, Sweet Antiques, guided by **Richard Pullano**. ... Down Polk Street is Brownie’s Hardware, which has been operated by **Steve Cornell’s** family for three generations. Not just a hardware store, Steve keeps a treasure trove of mid-Polk history in the window. The larger collection is in the basement. Steve is retiring — but the store and the museum will go on. It’s a terrific glimpse of what happened to San Francisco back in the day. ... Old-timers who gather almost daily at the Golden Coffee at Sutter and Leavenworth like to talk about what they heard and saw back in the day. **Sid Bloomberg**, now in his 90s, knows all sorts of bits about the big stars **Barbara Stanwyck** ... **Bette Davis** ... and **Lana Turner**. Sid worked in Hollywood. He’s often with **James Grant**. Overhearing their chitchat is gossipy and fun. ... There’s **Tony Cahill**, a safe deposit box for forgotten stories — he’s a WW II vet who volunteers on the **Jeremiah O’Brien**. ... **Jack Powelson** helps people but in his own subtle way. ... Jack is still working at an Oakland law office. He’s a generous fellow, they tell me. ... **Peter and Mary Lee**, Golden loyalists, have been coming here for 10 years precisely at 7:15 a.m. You can set your watch by it. ... The omnipresent **Jack Keating**, another scrambled egg regular, produced a picture called *Lunch Counter*. **Choy Choy** and **Nancy Zhen** keep the Golden Coffee on course from the kitchen seven days a week. It’s a real old-fashioned coffee shop where the news is analyzed with the intensity of the Rand Corporation. ... The Downtown Senior Center on O’Farrell is honoring its 60 to 70 volunteers with a lunch on April 27. A good time to honor the center as well.

The one-and only Sid Caesar died in Beverly Hills in February. His old friend, actor **Joe Bologna** (who’s married to the hysterically funny **Renee Taylor**, yes, *The Nanny’s* mother), sent me a description of Sid’s funeral: “A lot of laughs and a lot of tears,” writes Joe. “Renee and I spoke. After the other speakers, **Mel Brooks** et al., we got back up and asked for everyone to celebrate Sid by sending him off with a standing ovation. Everyone jumped up, then clapped, cheered, whistled and bravoed for, must have been a minute; and, I had the feeling that had Renee and I not wound it down, they would have continued the cheers, claps, whistles and bravos for the rest of afternoon. It was very moving.” ... These are the people who really walk the walk. ...

Bruce Bellingham is devoted to outdoor exercise, particularly racing through money. He is the author Bellingham by the Bay, and invites readers to contact him. But don’t get too close. Bruce is given to inexplicable outbursts ... bruce@marinatimes.com.

SKETCHES FROM A NORTH BEACH JOURNAL

Square, waffles and jazz

by ernest beyl

SQUARE IN A ROUND HOLE

As an ancient and honorable Washington Square Bar & Grill veteran who felt seduced and abandoned when Moose gave it up, I can say that this latest reincarnation — The Square — by Teague Moriarty and Matt McNamara, is the only one that has felt right to me. This Square fits into a round happy hole that Ed Moose, spouse Mary Etta Moose, and co-founder Sam Dietsch created.

ANGELA WAFFLING?

Several months ago, Angela Alioto, identified in this column as the Mother Superior of Vallejo Street, called a press conference presumably to announce she had — as promised — come up with “angels” for the \$2.5 million for Lawrence Ferlinghetti’s Piazza and Poets’ Plaza. Ferlinghetti’s vision calls for a green pedestrian island in North Beach on Vallejo between Grant and Columbus. That press conference was cancelled, as

were several more. Now it is April and still no word on the offertory from the good Angela’s congregation. There are those who are wondering if she is waffling.

BIG MONEY IN JAZZ

Mal Sharpe who plays the “bone” and his Dixieland sextet, called Big Money in Jazz, will be swinging at Original Joe’s on weekends beginning this month.

For a longer version of this column, visit marinatimes.com.



Get Your Car Ready FOR SPRING!



Check out OUR APRIL Specials!



Goodyear Wrangler Radial

Only \$96.95

P235/75R15

SPRING/END of Season Close-Out Sale!

Cable Snow Chains Starting at \$35.95

in stock only - as supply lasts - no special orders
Get a jump on next season!



MAIL-IN REBATES UP TO

\$160

Goodyear® Visa® Prepaid Card by Mail-In Rebate with the purchase of a set of four select Goodyear or Dunlop® tires on the Goodyear Credit Card. Offer valid on purchases made between March 1 and May 31, 2014.
* Mail-in Rebate paid in the form of a Goodyear Visa Prepaid Card. Get up to an \$80 Rebate on a qualifying purchase or double your Rebate up to \$160 when the purchase is made on the Goodyear Credit Card. Subject to credit approval. Offer valid on purchases made between 03/01/14 - 05/31/14. Allow 6 to 8 weeks for delivery. See Store Associate for complete details and Rebate Form. Additional terms and conditions apply.

\$5 OFF

ANY WIPER BLADE

from our large wintery store supplies

FREE

Oil Change & Filter with \$25 Purchase of 39-Point Maintenance Check

FRONT/REAR BRAKE SERVICE

\$60 OFF

Get \$30 off Front Brake Replacement and/or \$30 Off Rear Brake Replacement (Most cars)

Come in and meet our New Management Team:
Nick Sanderson - Store Manager
Kyle Houston - Service Manager



43 Years of More Than Just Tires
Visit us at: www.toscalito.com



2342 Lombard St.
San Francisco 922-2808

San Rafael 456-2324
San Rafael 479-3300
Corte Madera 924-8810

Vallejo 707-643-8271
Novato 883-8473

Alfred's

STEAKHOUSE

Since 1928



659 Merchant Street (off Kearny)
www.alfredssteakhouse.com • 415.781.7058

Complimentary 3-Hour Self-Parking at the Hilton Hotel's Public Parking Garage With Dinner Purchase (entrance on Washington past Montgomery)

Brunch Across the Bay...



IT'S TIME TO HEAD OVER to Sausalito for a weekend brunch. **Salito's Crab House & Prime Rib** is the ideal destination that's just minutes from the city. For \$9.95 you can get three eggs with bacon and spicy sausage and iron skillet open face omelets all come with house made kettle toasted bread.

Specialties include bacon bruschetta benedict and crab benedict, served with crispy potatoes and toast. There are other options and if you start with a chili mary, a blood orange mimosa or a peach bellini, you will think you are truly on vacation.

If you're not in the mood for breakfast, the full menu is offered as well with a selection of cheeses and salumi with kettle bread to a full-blown feast of whole roasted Dungeness crab and prime rib. The menu is accessible. It's simple food, well-sourced, abundant and comforting yet sumptuous.

You can craft your dining experience by begin-

ning 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 the ferry and pretend you're on vacation in a faraway village. At least for a day!

Salito's is fresh, bright and full of casual ambience. Large, multi-leveled decks overlook the water and the beauty of the area is absolutely breathtaking.

It's the perfect getaway on a foggy city day. You can take the ferry and pretend you're on vacation in a faraway village. At least for a day! Sitting on beautiful Richardson Bay, the blue sky and sparkling water are the perfect setting for an afternoon or evening of cocktails and dining *al fresco*.

Brunch is served on the weekends beginning at 10:00 am.

1200 Bridgeway, Sausalito
415.331.3226
salitoscrabhouse.com



ADVERTISEMENT.



Nearly three dozen food trucks are heading to Fort Mason PHOTO: LYNN FRIEDMAN / FLICKR

Off-the-Grid returns to Fort Mason; North Beach Little Vine owners to open Union Larder in Russian Hill

by marcia gagliardi

SPRING WEATHER IS HERE ALONG with longer days, and how perfect — every Friday at Fort Mason from 5–11 p.m. (rain or shine), once again you'll find more than 30 **Off the Grid** food vendors including the likes of Azalina's, Red Sauce Meatballs, the Lobsta Truck, and Johnny Doughnuts. There's also a heated area set up, as well as music and lots of carnival games. Think an old-school arcade, with Whack-a-Mole, Skee-Ball and shuffleboard. There will also be local wine on tap, Magnolia's brews, and cocktails from The Alembic. Sounds like a great way to wrap up the week!

RUSSIAN HILL

Residents are going to be very happy to hear about this new and impending addition to their neighborhood: Melissa Gugni and Jay Esopenko of the popular Little Vine specialty grocery (and sandwich shop) in North Beach are planning to open a new concept, **Union Larder** (1945 Hyde Street), in Russian Hill. It will be a cheese, wine and charcuterie bar with a full-service cheese counter, plus many of the same grocery items featured at Little Vine. They'll have around 15 taps with wine, beer, kombucha, and cold-brew coffee. There will also be oysters all day (yes!), some Alpine-style dishes like raclette, fondue and bratwurst, plus their killer sandwiches and a couple of salads. John-Paul Henaff (Ame, RN74, Central Kitchen) will consult on the food — he is known around town as a wine guy, but he has an extensive background/knowledge of gastronomy as well.

Esopenko is extremely passionate about wine, and the space is inspired by a cava bar he adored when he lived in Barcelona — he wanted to create a place all about eating delicious food while drinking good wines. There will also be pour-over coffee from Bicycle Coffee; espresso is TBD because space is limited. There will be around 30 seats, with a bar and some tables. The look will be larder-inspired, and there will be floor-to-ceiling shelving in the back with rolling ladders. The space was originally a parking garage that was later renovated into condos, and they are taking over the 800-square-foot commercial space on the ground floor, which has big windows. Look for an opening around early June. Hours will be Tuesday–Sunday 11 a.m.–11 p.m., and they'll be open on Mondays soon after opening.

NOB HILL

Some chef news: Despite reporting to the contrary in December, it looks like chef Gloria Ciccarone-Nehls will not be returning to **Big 4** (1075 California Street, 415-771-1140) upon its reopening later this year. The restaurant is currently looking for a chef to replace Ciccarone-Nehls, while she is looking forward to having some time off to decide her next move. She began at the restaurant in the late 1970s at the age of 21 and had been at the kitchen helm for more than 30 years. We'll miss you, Gloria, but can't wait to see what you do next, and we hope it involves a well-earned and long vacation!

UNION SQUARE

An exciting opening downtown is **Kin Khao** (55 Cyril Magnin Street, 415-362-7456) in the Parc 55. Owner Pim Techamuanvivit (Chez Pim) and chef de cuisine Michael Gaines have opened this casual Thai restaurant, featuring authentic dishes made with many local high-quality ingredients, and almost everything will be handmade, from the sauces to the curries. Pim said the two things the kitchen won't be making are fish sauce and fermented shrimp paste. Don't miss the fried duck egg, the Dungeness crab noodles, and the curries. The space has a capacity for 75 diners and a clean look, with handmade wood tables and a bar made of sycamore where you can enjoy cocktails by the Bon Vivants. Dinner 5:30 p.m.–11 p.m. or so, with the bar opening at 5 p.m. for cocktails. Bar bites and cocktails will be served until 2 a.m.

MISSION

Charles Phan and his team have opened a new concept in the former Heaven's Dog space, which has been closed since November 2012 (after an unfortunate pipe backup and flood). The new restaurant and bar will have a strong English accent, and is called **The Coachman** (1148 Mission Street) in honor of the Chinatown restaurant where he was a busser and his father was a janitor in 1978, soon after the family immigrated to the United States.

The menu is focused on British food done well. Phan said he would continue doing what he always likes to do: take classic dishes that have a place, story and history, research them, and prepare them well. There's a reason some dishes stick around, he said — they're tasty

TABLEHOPPER, continued on 11



The clean and classic look of Nico PHOTOS: COURTESY OF NICO

Nico features bites and sips of deliciousness

by julie mitchell

SMALL, SHARED PLATES are the darlings of the city's newest restaurants, and Nico on Sacramento Street is no exception. Whether you call this charming spot that seats 44 a bistro or a brasserie, chef Nicholas Delaroque — who was raised in Paris and has worked at hot spots Luce, Le Garage and Manresa — and his wife, Andrea, have concocted a French-inspired yet thoroughly Californian menu that changes daily, showcasing seasonal ingredients served up in dainty portions. But ye of hearty appetite don't despair. Nico also has four main courses that offer up more in the way of substance, as well as a cheese course and four desserts. Each dish at Nico is crafted like a special gift that combines flavor, color and texture to pique the senses and delight the diner.

Bites (\$8) head up the menu and often include oysters prepared in different ways, and croquettes, yummy puffs filled with

things like celery root and cheese or petrale sole. Starters (\$11–\$13) usually feature a soup, such as carrot with crème fraîche and licorice; or salsify (a root vegetable) with brown butter and coffee. Other unusual and colorful pairings include asparagus with wood sorrel, hazelnut and whey; beets with pomegranate, purple basil and sheep's milk ricotta; and lamb tongue with artichoke, potato and mustard.

As far as mains (\$22–\$25) go, there is always a fish, like black cod with broccolini, green garlic and crab; and often duck and pork, for example, pork with cabbage, turnip, and hedgehog mushrooms. For nonmeat eaters, there is always a vegetarian item such as potato with egg yolks, truffles, cauliflower, and almond. (Note that these are not vegan items.)

There are also always three French cheese selections (\$6 each; \$15 all three), and desserts (\$8) that often incorporate fruit such as pear or Clementine, and even avocado with lime and chocolate.

In addition to the chameleon menu, there is a thoughtful wine list and nightly wine and food pairings as well as wines by the glass orchestrated by both Delaroque and wine director Malcolm Brownson, who has impeccable taste and a friendly, approachable demeanor. Nico also offers a few house cocktails, domestic and imported beer, and aperitifs. And each night Brownson opens a magnum of vintage Champagne and offers it by the glass (\$12.50 for three ounces and \$25 for six).

Whether you're in the mood for a full-fledged romantic dinner, a glass of bubbly and a bite before a movie, or something in between, be prepared to enjoy it all at Nico.

Note: Nico has a private dining room, the Maple Room, which features a large, plank table crafted from solid maple. It sits beneath a skylight and accommodates 7–14 people.

Nico: 3228 Sacramento Street (at Baker), 415-359-1000, nicosf.com; Tuesday through Saturday 5:30–9:30 p.m.

The chef de cuisine is Ross Wunderlich, who was a sous at Hard Water.

As for the cocktails and beers, naturally bar manager Erik Adkins has a deeply historic take on it all. The cocktails (16 in all) will be focused on punches, cups, cobblers, and some farmhouse/rural drinks, spanning both Georgian and Victorian eras. There are also two beers on offer, both cask-conditioned ales that will be hand-pumped. The space was updated a bit, and now has around 100 seats in all. The Coachman is open nightly for dinner.

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

It's Crab Season...



THE TOURISTS HAVE left for home and the Franciscan Crab Restaurant is the best place to “get your crab on!” It's all about the crab and no matter how you like it, you will find it there. Start with crab

chowder, followed by crab Caesar salad, move on to a crab enchilada, crab

Alfredo or the big boy—two plus pounds of whole roasted Dungeness crab!

But there is more than just crab on the menu for those who may desire an alternative—there is artisanal salumi and burrata, a shredded short rib sandwich and filet mignon, among many other possibilities.

Things are quieter now that fall is finally here so parking is easier and more plentiful. You can grab a banquette and look out the twenty foot windows at the beautiful bay, watch the boats come and go and gaze at the beauty of the city that we

all treasure.

Grab a banquette and look out the twenty foot windows at the beautiful bay.

The chilly weather is perfect for the Franciscan's other seafood options like

garlic-steamed clams and 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.

Pier 43 ½, 415.362.7733
franciscanrestaurant.com
Open daily at 11:30 am

TABLEHOPPER

CONTINUED from page 10

and people like them — the classics like prime rib, Yorkshire pudding, smoked herring with beets, and lamb sweetbreads with green beans. He doesn't want to make things up and create something new here, but instead offer his own perspective of these dishes, tweak some to be a bit lighter or heavier, or add a few more vegetables. Phan also mentioned making the dishes family style. Some initial dishes include rutabaga-brown bread soup; creamed spinach; Waldorf salad; beef tartare with fried smelt; blood sausage with braised cabbage, apple, mush; skate wing with brown butter and capers; and prime rib.



ADVERTISEMENT.

The Brazen Head

"The restaurant with no sign."

Join us for Easter!



Sunday through Friday

Prime Rib Nights

at the Marina's Best Kept Secret!

Bar opens at 4pm | Dinner nightly 5pm-1am
3166 Buchanan Street at Greenwich | (415) 921-7600

www.brazenheads.com



Spectacular Bay Views



World Famous Restaurant

NO. 9 FISHERMEN'S GROTTO

415.673.7025

Free Validated Parking

No. 9 Fisherman's Wharf at the foot of Taylor

fishermensgrotto.com Banquet Facilities Available

The place where locals eat seafood!



IN THE SPIRIT :: Alta



Left: Alta's Ashley Miller; Above: The Last Rose cocktail
PHOTOS: GARRICK RAMIREZ

Bar manager Ashley Miller

by garrick ramirez

ASHLEY MILLER WOULD MAKE AN expert florist. As bar manager for Alta Restaurant (1420 Market St. near Fell, 415-590-2585, altaca.com), everything she creates is bright, seasonal, and radiates with fragrance. Take her recent *Gatekeeper* cocktail, a sly reference to the Ferry Building that combines tequila, tangerine, and chili de árbol. Before she reaches for a cocktail shaker, she's at the farmers' market sniffing out what's fresh and in season. In this case, it's tangerines, which she applies three ways: zested and dehydrated to line the rim of the glass, infused in tequila with chili de árbol, then put directly into the cocktail. The vivid and refreshing drink — a wiser, cultured cousin of the Margarita — is like a sunny afternoon at the market.

We've gotten blasé to restaurants preaching fresh and seasonal, but it's actually a rarity on cocktail lists. Brown and bitter (industry jargon for the ubiquitous Manhattans and old-fashionedes that we love) still dominate. "Certainly we embrace the stirred cocktail," Miller explains, "but we try to keep things bright and relate to what's available to us and [consider] the weather outside."

MODERNIST COCKTAILS

On the day I met with Miller, it was a perfect San Francisco day, sunny and in the low 70s. I thought I had pulled her away from the beach, but she was actually in a business meeting with a perfumologist. "Each of our cocktails has a scent associated with it," she says. Miller's bar top resembles a Union Square perfume counter with miniature spray bottles of eucalyptus and litsea oil used as finishing touches for cocktails.

A savory spritz of dill enhances the *Curious George* (whiskey, dill, lemon, smoked egg white), a surprisingly easy-drinking whiskey sour-pickleback hybrid. "It's one of the favorites that we've done here," she says. The name refers to the primary spirit: George Dickel whiskey that's been infused with dill and pickling spice.

Miller says choosing a clever name is the hardest part of creating a drink. Hard to believe it in this case. Before it reaches your glass, the *Curious George* has seen a sous-vide water oven (to infuse ingredients into the whiskey), Alto-Shaam smoker (to cold-smoke an egg white), and whipped cream canister (to dispense the rich, creamy topping). Perhaps now is the time to mention that Alta is the latest project of Coi's Daniel Patterson, a noted modernist cuisine advocate.

The result is a gorgeous cocktail with a frothy, slightly sweet topping served on the stem. "It drinks like a whiskey sour but it's got

layers and depth. It's kinda fun," Miller says. I cynically equate that last phrase with changing room attendants who aren't sure how best to comment on a new pair of pants, but she's right. It really is fun. And *delicious*.

By now, it's become apparent that Alta is like the Pixar of cocktail programs: employing new techniques to produce a familiar product that will dazzle and delight beyond expectations.

Before I leave, Miller says, "I gotta show you The Carbonator." She plugs in a canister device to a CO2 tank stashed under the bar. We could easily be at the Exploratorium. She's about to make The Last Rose (see recipe below). The carbonator does just what you think it might: It adds a pleasant fizz. "It's a great way to take a booze-forward cocktail and lighten it a bit," she says. After pouring the drink, Miller lights a rosemary sprig and wisps it around the glass like a shaman blessing the journey ahead.

BOWLED OVER

What does Miller hide in her home bar? Roughly 65-70 bottles of tequila. As a previous beverage director for the Tres restaurant group, she visited a huge number of distilleries whose product found a loving home back in the Bay Area. She also likes relaxing with a good, local IPA like Racer 5 or Lagunitas.

When's she's not sipping tequilas at her Pacifica home, she's likely down the street bowling a respectable 140 on the lanes at Sea Bowl. And what prized possession does an aromatics obsessive roll with? A chocolate-scented bowling ball of course.

The Last Rose

By Ashley Miller (adapted for home use)
Serves 1

- 1 ounce Mezcal
- 1 ounce green Chartreuse
- ¾ ounce lemon juice
- ¼ ounce rosemary simple syrup (see below)

Combine ingredients in a metal cocktail shaker, shake, and then double strain. Add a splash of Prosecco to give it that warm weather feel. Garnish with a burnt rosemary sprig.

Rosemary Simple Syrup

Combine equal parts water and sugar in a small saucepan and heat over medium-high heat. Bring to a boil, reduce to a simmer, and steep one bunch of rosemary in the mix for 30 minutes.

Enjoy!

Garrick Ramirez can be reached on Twitter at @WeekendDelSol or at garrick@weekenddelsol.com.

Have the guts (to try cooking with guts)

by susan dyer reynolds

DURING SUMMERS SPENT IN RHODE Island, I remember awakening to the slightly rancid smell of tripe (cow stomach) boiling on the back burner. My Sicilian grandfather was a huge believer

in using every part of the animal, and that includes the guts. In fact, in his culture, the guts are revered. While tripe smells funky during the mandatory boiling process, it tastes terrific in soups and stews — I particularly enjoyed it when my grandfather slow cooked it with fresh tomatoes from his garden. For breakfast, he'd add a farm-fresh poached egg on top, and it was even tastier the next day for lunch, served as a sandwich on fresh, airy ciabatta rolls.



Trippa alla pomodori (tripe with tomatoes) with poached egg

I got a hankering for my grandfather's recipe recently, so I went to see David Budworth, better known as Dave the Butcher, who shares his 25 years of experience with customers at Marina Meats (2395 Chestnut Street, 415-673-6700, marinameats.com). At any good meat market, you can ask the butcher to special order something not normally on hand. My mantra is "eat less meat, eat better meat, and know where your meat comes from," so Dave ordered the tripe from California's Five Dot Ranch (fivedotranch.com), where owner Todd Swickard has been producing free-range beef without the use of antibiotics or additional hormones for nearly 15 years, strictly adhering to low-stress handling, proper nutrition, and holistic management practices. Yes, good meat costs a bit more, but if you eat meat less often and in smaller portions, it costs around the same as the mystery meat at large grocery chains — and you and your family will be healthier for it. On the bright side, the guts (also known as offal) are the cheapest parts.

The second recipe is my favorite chicken liver mousse, and there's a reason why I love it so much — it comes from the masterful "French Chef" herself, Julia Child.

Trippa alla Pomodori (Tripe with Tomatoes) Serves 4 to 6

- 2 pounds cleaned and boiled tripe, cut into small pieces
- ½ cup good quality extra-virgin olive oil
- 3 to 4 cloves garlic, chopped (plus 2 extra, left whole, for toasted bread)
- 1 rib of celery, chopped
- 1 carrot, chopped
- 1 yellow onion, chopped
- 1 tablespoon tomato paste
- 1 (14-ounce) can whole peeled San Marzano plum tomatoes
- Kosher salt and freshly ground black pepper
- 1 cup Parmigiano Reggiano cheese, freshly grated
- Ciabatta bread, sliced

Fill a large stockpot with water, add tripe, and bring to a boil. Simmer for 2 to 3 hours over low heat. Drain in a colander and set aside to cool.

In a large sauté pan or French oven, heat the extra-virgin olive oil over medium heat. Add garlic, celery, carrot, onion, and sauté until soft and onions are translucent (about 10 to 15 minutes). Add tomato paste and stir until well incorporated.

Meanwhile, cut cooled tripe into small two-to-three-inch pieces. Add to vegetable mixture, and cook over medium heat for 5 to 7 minutes.

Pour the tomatoes and their juices into a mixing bowl and break up tomatoes by squishing them with your hands. Add to sauté pan and simmer until sauce has reduced and thickened, about 15 minutes.

Meanwhile pre-heat oven to 350 degrees and toast slices of ciabatta bread on a sheet pan until golden

brown. Rub the toasted slices with whole garlic cloves, drizzle with olive oil, and place in a basket lined with a clean dishtowel.

Remove tomato-tripe mixture from heat, season with salt and pepper, add freshly grated Parmigiano Reggiano cheese, and stir well. Pour into serving bowls and top each with a poached egg (optional) and extra Parmigiano Reggiano. Serve immediately with toasted ciabatta slices for dipping.

Julia Child's Chicken Liver Mousse (Adapted from *Mastering the Art of French Cooking*)

- 2 cups chicken livers
- 2 tablespoons butter
- 2 tablespoons minced shallots
- ⅓ cup cognac (may substitute brandy)
- ¼ cup whipping cream
- ½ teaspoon salt
- Dash of allspice
- Dash of pepper
- Pinch of dried thyme
- ½ cup melted butter
- Kosher salt and pepper to taste

Remove any greenish or blackish spots from the livers, as well as any sinew. Cut the livers into one-half inch pieces.

Melt butter over medium heat in a sauté pan until foam has subsided. Sauté livers with the shallots for 2 to 3 minutes until livers are just stiffened but still rosy inside. Scrape into a blender or food processor.

Pour cognac or brandy into pan and boil down rapidly until it has reduced to about 3 tablespoons. Scrape into the blender or food processor. Add cream and seasonings. Cover and blend at top speed for several seconds until liver is a smooth paste. Add melted butter and blend several seconds more. Adjust seasoning. Pack into a bowl or jar, cover with wax paper, and chill for 2 to 3 hours.

For an optional cognac gelée recipe, see the online version of this article at marinatimes.com.

E-mail: recipes@marinatimes.com

North Beach Restaurant Since 1970 in San Francisco



North Beach Restaurant has served the finest Cucina Toscana in the Bay Area. Famous for its home-cured prosciutto and extra virgin olive oil from owner Lorenzo Petroni's Sonoma olive groves, the restaurant is a dining destination with great food, award-winning wine list, relaxed atmosphere and superb service.

Lunch in North Beach Although open seven days a week for lunch and dinner, our lunch offers a unique opportunity to try some new dishes in a relaxed setting and at lower prices. Many offerings are unique to our restaurant and not available elsewhere.

Some suggestions: Calamari Vinegarette, Pappa al Pomodoro, Frittata Lucchese, Farro, Cold Fresh Pickled Halibut with Onions, Burrata Pugliese, Osso Buco. And all of the fish we offer is both fresh and wild caught.



Petroni Vineyards Since 1992 North Beach Restaurant owner, Lorenzo Petroni, has produced award-winning wines in Sonoma: estate grown and organically farmed Brunello di Sonoma, Cabernet, Syrah, Chardonnay and Sauvignon Blanc.

Now at North Beach Restaurant you will sample Brunello di Sonoma — America's first Brunello — when you dine at North Beach Restaurant. And you can save 20% on all Petroni award-winning wines when you join the Petroni Vineyards VIP Wine Club. For a Wine Club application, please call (707) 935-8311 or e-mail wine@petronivineyards.com



A Creation of Lorenzo Petroni and Bruno Orsi

Serving Continuously From 11:30am - 11:45pm.
Banquet Room 12 - 100

1512 Stockton Street, San Francisco • (415) 392-1700
www.northbeachrestaurant.com www.petronivineyards.com

VALET PARKING



If you are still buying Extra Virgin Olive Oil from the supermarket, **STOP!** Get the only real, certified California Extra Virgin Olive Oil at **We Olive**. Come in today and do a tasting, you'll be amazed and thrilled that you did.

- ✦ Fax and mail order purchases
- ✦ Free delivery in the Marina
- ✦ Shipping all over the U.S.
- ✦ Olive Oil and Wine pairing daily
- ✦ Weddings, parties, corporate events, and clubs
- ✦ Cooking classes



Call for reservations 415-673-3669

2379 Chestnut Street | San Francisco, CA 94123 | (415) 673-3669

www.weolive.com | weolivesf@weolive.com

Like us on Facebook. Follow us on Twitter. We Olive you.

COMET CLUB

DJ DANCING
EVERY THURSDAY,
FRIDAY & SATURDAY
UNTIL 2 A.M.

COMEDY NIGHT
EVERY THURSDAY
8 P.M. TO 10 P.M.
FOLLOWED BY
DJ DANCING
TILL 2:00 A.M.



3111 Fillmore St. San Francisco 94123

415-567-5589

FREDERICKSEN HARDWARE & PAINT

A GENERAL STORE
Since 1896

San Francisco, CA 94123
415.292.2950

APPETITES AND AFTERTHOUGHTS

The second annual Ernestos: Best of North Beach awards

by ernest beyl

WELL, NEVER SAY never, as politicians frequently utter self-servingly. In my case, last April I released my first, and as I wrote then, “probably my last,” Ernestos: Best of North Beach Awards. But now, by popular demand, as they say, and

will deliver to most parts of the city including the Marina, and you can dine in front of the TV if it makes you happy. That’s amore.

BEST BURGER

Mo’s Grill, 1322 Grant Avenue. This is a big seven-ounce burger grilled over red-hot lava rocks. And if you tell the counter person

a fine old Italian lady who got the minestrone recipe from her mother, and her mother from her mother. You get the idea.

BEST WHITE CLAM CHOWDER

Once again, last year’s winner, **Capp’s Corner**, scores with me in this category. How can an Italian, red-sauce joint have the best New England clam chowder? Let me tell you. I believe the key to Capp’s chowder is leeks — those things that

There were a few who wanted to run me out of the neighborhood. Let’s see what happens this time.

with a swelling endorsement from my publisher and my editor, here we are with the coveted Second Annual Ernestos.

For the most part, readers enjoyed the first Ernestos, but there were a few recalcitrant hard cases that wanted to run me out of the neighborhood. Let’s see what happens this time.

And by the way, we’re talking about real food here, not super-hip palate porn, designed to titillate rather than nourish us in a glorious manner.

We asked the irresistible and trustworthy Fanny Wong from our neighborhood Wells Fargo to oversee the results of these new secret Ernestos. So there has been no tampering with the results. And, of course, I always dine incognito, frequently employing a red fright wig with my Michael Bauer-*Chronicle* disguise. But enough — let’s get on with it.

BEST PIZZA

One might say that North Beach is defined by pizza. There are more than 20 pizza parlors in the old neighborhood. They range from a pretentious pizza palace that believes it

should be recognized by a Michelin star, to a humble joint where you can get a decent slice for a few bucks and go and eat it in Washington Square. Honors this year go to **North Beach Pizza**, the distinguished old-timer at 1462 Grant Avenue. It’s been dishing out admirable pies for more than 20 years. The top of the line is called logically “The North Beach Special” — pepperoni, Italian sausage, bell peppers, onions, black olives, and mushrooms. If you choose not to enjoy your pizza in the comfortable dining room on Upper Grant, North Beach Pizza

you want your burger with “everything” the way I do, it will come with a thick slice of raw purple onion, a slice of tomato, mayonnaise, and fresh romaine lettuce leaves. Add your own mustard. Mo’s also has the best milkshakes to be found anywhere in the city.

BEST CHEESE STEAK

Buster’s, of course. Buster’s, 366 Columbus Avenue, does cheese steak like a god intended. I’m not sure it’s like the cheese steak mother ship Philadelphia intended, but who cares? Key words to remember when ordering a cheese steak at Buster’s are “jalapenos” and what the menu calls “Cheez Wiz.” Actually it’s Cheez Whiz, a Kraft Foods processed, orange cheese sauce. But we’re not judging Buster’s by its spelling are we?

BEST HOT DOG

Again it’s **Buster’s**. A while back, a Buster’s lover took me to task for putting ketchup on my hot

look like adult scallions — and lots of chopped clams and a few pieces of potato. Capp’s clam chowder is well balanced with no one flavor element overpowering the others. I’m aware I may have struck a nerve with this chowder award. So, if you are a doubter, join me at Capp’s Corner, 1600 Powell Street, some Friday and we can duke it out.

BEST RED CLAM CHOWDER

Original Joe’s gets the nod for the best New York-style chowder. Again, it’s well balanced — a proper tomato base, with lots of clams. It’s tomatoey and clammy and it’s terrific. Original Joe’s is at 601 Union Street.

BEST RAVIOLI

If you can’t get good ravioli in North Beach, where can you get it? I go to the **Original U.S. Restaurant** regularly, and that’s my choice for the best meat ravioli with red sauce. The

If you can’t get good ravioli in North Beach, where can you get it? I go to the Original U.S. Restaurant regularly.

dog. It’s not sacrilegious to like a squirt of ketchup on your hot dog. If you don’t like ketchup, don’t squirt it. But at Buster’s, make sure to have the grill man include some sauerkraut on your dog.

BEST MINISTRONE

Il Pollaio. We’ve found this popular North Beach restaurant, 555 Columbus Avenue, to be consistently top notch — great barbecued chicken, for example. But we’re talking minestrone here. Il Pollaio’s minestrone, completely vegetable based, is like your mother made. But only if your mother was

Original U. S. Restaurant, 515 Columbus Avenue. More about this gem below.

BEST CRAB LOUIE

For these 2014 Ernestos, I’m including Fisherman’s Wharf as an outpost of North Beach. Fisherman’s Wharf sometimes gets a bad rap from locals who insist it’s too touristy. OK, so what? **No. 9 Fishermen’s Grotto** at No. 9 Fisherman’s Wharf gets the nod from me on the best crab Louie. Here’s why: a mountain of fresh Dungeness crab and a great Louie dressing.

AWARDS, continued on 15

Chardonnays

by lynette majer



WHEN THE DAYS ARE SHORT, THE air is crisp, and nightfall comes fast, I reach for warming, comforting red wines. But come longer days and warmer weather, it's time for something cool and tasty.

Notice I wrote, "tasty," not "crisp." Chardonnay has always been my go-to white, and the richer, creamier, butterier, oakier, the better. All of these characteristics come from the malolactic fermentation, the secondary fermentation process that converts the harsher malic acid into the softer lactic acid. Yes, I realize this style has seen its heyday and is now regarded by some as passé and masking the true varietal flavor, but that's what I like. Besides, taste is subjective, right? So here are my long-standing and new favorites.

2012 Rombauer (\$34): This is the Chardonnay that started it all for me years ago and forever spoiled my palate. The Carneros-grown varietal spends 10 months in French and American oak to create a full-bodied, creamy, rich wine with layers of tropical fruit.

2012 Sonoma-Loeb "Envoy" (\$40): Sourced from the Sonoma side of the Carneros AVA, this wine is aged in 60 percent new French oak, and is described as having "luscious fruit aromas" and flavors as well as "nuances of honey, brioche and spice." For me, it is just the right balance of

buttery, rich and creamy, making it a winner in my book.

2012 Chappellet "Signature" (\$45): With Carneros-grown fruit from Robert Young and Wente clones, 10 months in new French oak, 100 percent malolactic fermentation, and a richness described by winemaker Phillip Corallo-Titus as "warm butter and freshly baked bread," it's no surprise this wine has become my new favorite.

2012 Hartford Court (\$45): Wine critics consistently rate this wine from the Four Hearts Vineyard in the Russian River Valley AVA "outstanding" and "exceptional." Ten months in French oak, full malolactic fermentation, and bi-monthly lees stirring combine to create a richly textured Chardonnay with "flavors of Golden Delicious apple and Meyer lemon."

2011 Mer-Soliel "Reserve" (\$32): Sourced from the Santa Lucia Highlands appellation in Monterey County, this wine is hand stirred during the 12-15 months it spends in French oak. Although it goes through only partial malolactic fermentation, it is creamy and rich, with "well-integrated oak characteristics," and just enough acidity.

E-mail: lynette@marinatimes.com

AWARDS

CONTINUED from page 14

BEST CIOPPINO

Once again, I'm going with **Gigi's Sotto Mare**, 552 Green Street. Its cioppino is made with love and lots of fresh Dungeness crab.

BEST STEAKS AND CHOPS

A no-brainer. **Original Joe's**.

BEST SIDEWALK DINING EXPERIENCE

Sidewalk dining is one of the pleasures of North Beach. And nowhere is this pleasure better experienced than along Columbus Avenue, which seems stuck in a 1960s time warp. Via Columbus, to lapse into Italian, has that Fellini-like ambience of Rome's Via Veneto back in the days when Sophia Loren and Marcello Mastroianni were highly visible hiding behind movie star dark glasses. The slick red-and-black, neon-festooned **Calzone's**, 450 Columbus Avenue, captures that la dolce vita spirit.

BEST SALOON

Capp's Corner. There aren't many of these old saloons around anymore. This one is the best. And you can trust me on this because — as you may know — I'm your saloon test pilot.

BEST BARTENDER

Bobby McCambridge at **Amante**, 570 Green Street, takes the top award. He's one of the last of the great North Beach bartenders.

And a belated farewell to retired Frank Rossi at Gino & Carlo, 548 Green Street.

BEST WAITSTAFF

Mother Betty Pesce and daughter Christina Pesce at **Gigi's Sotto Mare**. This is a mother-daughter tag team. If one or the other is your waitperson here, you are in very good hands. If you get lucky on a day when they are both working, you're in for an experience equal to an audience with Tony Bennett, who dines there when he's in town. And a tip of my hat to Louise Taylor, Gigi's read-option quarterback.

BEST ITALIAN RESTAURANT

Here's a sleeper for you. The **Original U.S. Restaurant**. Let me tell you why this is my pick. If one can apply the word "lusty" to what one eats, I would like to apply it to the Original U.S. Restaurant, my choice for Best Italian Restaurant in North Beach. I enjoy sitting at the counter and watching the hot pan action. Each dish coming off the "piano" (the stove, if you will) and onto your plate is an explosion of tomato, garlic, onion, basil, and rosemary all laced with olive oil — and lots of it. Want some suggestions? Chicken piccata, spaghetti puttanesca, or carbonara, stewed tripe (one of my favorites), or roast lamb shoulder with lima beans, a Tuesday special. If you ever want to find me on Tuesday,

the first place to check is the Original U.S. Restaurant.

BEST FISH RESTAURANT

Gigi's Sotto Mare. Only the freshest fish makes the grade here. Sea scallops, sand dabs, corvina, and red snapper are my favorites. Try Benita's baccala. Benita was Gigi's mother and her baccala is reconstituted dried cod cooked in olive oil, tomatoes, garlic, black olives, and capers. Spoon it up and smear on your bread. If it pleases you, buy retail and take your fish home and prepare it any way you wish.

BEST RESTAURANT AMBIENCE

I'm going for **Capp's Corner**. A great bar, a congenial bartender, George McCarthy, and a great waiter, Wilson. And food that is surprisingly good. A place to hang out — if hanging out is your thing. What more do you want?

BEST RESTAURANT

Another tie this year: the noisy and dramatic **Original Joe's**, 601 Union Street, and the quiet and sedate **North Beach Restaurant**, 1512 Stockton Street. Both are incomparable. Yes, they can co-exist as the best to be experienced in North Beach. How does the neighborhood get so lucky as to have both of these classy joints?

Readers may contact Ernesto to agree or complain at ernest@marinatimes.com.



SPRING AT THE CLIFF HOUSE

Warm & Cozy Inside – Amazing Views Outside

Join us for these Cliff House Weekly Favorites

- Wine Lovers' Tuesday – Half Priced Bottled Wines*
- Bistro Wednesday Nights – \$28 Three-Course Prix Fixe
- Friday Night Jazz in the Balcony Lounge
- Sunday Champagne Brunch Buffet

Valet parking every night after 5:00 pm.

*Some restrictions apply. Promotions are not valid on holidays.

The Lands End Lookout

Be sure to visit the Lookout Cafe at the Lands End visitor center. Operated by the Cliff House team, the cafe serves a delicious selection of locally sourced grab-and-go items including the famous *It's It* originally for sale at *Playland at the Beach*.

The center, under the direction of the Golden Gate National Parks Conservancy, offers educational and interactive exhibits, a museum store, stunning views, and the amazing Lands End Trails.

Open daily from 9:00 am – 5:00 pm Located at Point Lobos and Merrie Way



1090 Point Lobos
415-386-3330
www.CliffHouse.com



THIRD GENERATION

SINCE 1929

LUCCA

delicatessen

2120 CHESTNUT STREET • 415.921.7873 • WWW.LUCCADELI.COM

THE COLORES PAINTING

"WE TAKE PRIDE IN WHAT WE DO"

HUGO N. RUIZ

GENERAL CONTRACTOR

LIC B #936966

LIC C #757621

(415) 235-3155

THECOLORES1970@YAHOO.COM

THECOLORES.COM



Pan American Unity, on display in the Diego Rivera Theater at San Francisco Community College PHOTO: GEIGENOT / FLICKR

RIVERA

CONTINUED from page 1

and it was kept in storage until Rivera's death. It was finally installed in the school's performing arts theater in 1961.

FATSO AND FRIDA

Frida Kahlo was Rivera's third wife. They divorced in Mexico but later remarried in San Francisco. The pair remained together, but lived in adjoining houses in Mexico City until she died in 1954 at 47. A volatile woman, Kahlo met the famed artist in 1922 when she was a young student. She called him "Old Fats" and declared that she wanted to have his child. They began courting and married in 1929. Kahlo became a brilliant surrealist painter. She had a series of physical problems and mishaps that left her disabled. Nevertheless, she was a powerful partner for Rivera, and their relationship was tempestuous. Kahlo equaled the charismatic Rivera in physical appetites. She matched his lifelong habit of romantic involvements with many affairs — including one with Leon Trotsky, the Russian communist and political refugee, then exiled in Mexico.

WIDE-EYED RADICAL

Rivera was a lifelong communist. Many considered him politically incorrect and a wide-eyed radical.

He also enjoyed his well-deserved reputation as a womanizer. This was fueled by the depiction of Paulette Goddard and Charles Chaplin in the mural and by autobiographical accounts of his first mistress — he, aged 13, she, an 18-year-old American schoolteacher.

When Rivera came to San Francisco to paint *Pan American Unity*, it was not the first time he had been here. The city had embraced him in 1931 when he journeyed to the United States to undertake earlier commissions. One was for the Pacific Stock Exchange, the other for the California School of Fine Arts, now the San Francisco Art Institute. During this earlier visit, Rivera cut an exciting swath through social and bohemian circles.

REMARIED BUT NO SEX

When he returned 10 years later to paint *Pan American Unity*, Rivera lived on Telegraph Hill at 42 Calhoun terrace and partook of the heady pleasures of nearby North Beach. Then, perhaps tiring of bohemian life, he sent for ex-wife Frida. She joined him, and in December 1940, they went to City Hall and were remarried. But the famous couple returned to a state of marital bliss only briefly. Frida returned to Mexico City before Christmas. She had exacted draconian premarital conditions — she would support herself. He would pay half of all household

expenses. There would be no sex between them.

FRIEND OF PICASSO

Born in 1886 in Guanajuato, Mexico, Rivera studied traditional European artistic styles in school. He also absorbed traditions of Mexican folk art and combined them with European classicism. When he visited Spain, he studied Goya, El Greco and Brueghel in Madrid's *El Prado*. Later, in Paris, he became a friend of Pablo Picasso, and was influenced by cubism. He also visited Italy and studied Renaissance fresco techniques and employed them for his major murals.

REVOLUTIONARY MURALISTS

Returning to Mexico, Rivera became influenced by the Mexican Revolution of 1910–17 and the Russian Revolution that followed. He and other Mexican artists, notably David Alfaro Siqueiros, Jose Clemente Orozco, and Rufino Tamaya became committed to turbulent public art that they displayed in grandiose detail on the walls of Mexico's public buildings. They explored what they believed was a direct artistic line from prehistoric Mexican rock paintings and sophisticated Mayan murals, to their own large works depicting in allegory and symbolism a tumultuous Mexico.

Rivera idealized the Mexican Revolution and gave underdog

Mexicans something to be proud of. He became a leader of a cultural revolution and in the process became internationally famous.

MORE SAN FRANCISCO COMMISSIONS

Another San Francisco commission was for a large mural in the San Francisco Stock Exchange Tower, 115 Sansome Street, which opened in 1930. Today that same space is devoted to the City Club, still a members-only luncheon establishment. The centerpiece remains a Diego Rivera mural, *Allegory of California*, completed in 1931. One figure, the earth goddess, was modeled on tennis star Helen Wills Moody. Others were James Marshall who discovered gold at Sutter's Mill in 1848 and horticulturist Luther Burbank.

MEXICO'S P. T. BARNUM

That same year Rivera undertook another mural in San Francisco. It was for the California School of Fine Arts, now the San Francisco Art Institute at 800 Chestnut Street. Called *The Making of a Fresco Showing the Building of a City*, it's divided into three vertical sections by trompe l'oeil wooden scaffolding that frames an urban construction site. In the center, Rivera painted himself sitting on the scaffolding — his broad backside to the viewer —

holding a paintbrush and palette. A writer for a local arts publication said, "I would suggest his (Rivera's) predominant characteristic is conspicuous showmanship. He is the P. T. Barnum of Mexico."

A DEPICTION OF LENIN

In 1932, the prolific artist created a large mural in the Detroit Institute for the Arts, and in 1933 began one in New York's Radio City for the Rockefeller family. Because it depicted Russia's communist leader Nikolai Lenin, it was destroyed. Later Rivera re-created it in Mexico City's Palace of Fine Arts.

LAST WORD FROM HIS WIFE

The final word on Diego Rivera came from his fourth and last wife, Emma Hurtado. Just before his death in 1957 from complications of cancer of the penis, she said, "The more he lives the greater grows the desire for collectors to buy his paintings. It is no longer a question of what the world thinks of him. He is already a classic and his greatness insures him against everything."

E-mail: ernest@marinatimes.com

Editor's note: *San Francisco City Guides* offers free tours of these Diego Rivera works; visit www.sfcityguides.org for schedules. In addition, the murals are open for free public viewing:

Pan American Unity: *Diego Rivera Theater, San Francisco Community College, 50 Phelan Ave. (at Ocean), Monday–Friday; call 415-452-5313 or visit rivera mural.org for hours*

The Allegory of California: *The City Club, 115 Sansome St. (near Pine), Monday–Friday 8–10:30 a.m. & 3–4 p.m.; confirm your visit at 415-362-2480*

The Making of a Fresco Showing the Building of a City: *Diego Rivera Gallery, San Francisco Art Institute, 800 Chestnut St. (near Jones), daily 9 a.m.–5 p.m., 415-771-7020 ext.4410, www.sfa.edu*

Georgia O'Keeffe exhibition at de Young extended until May 11

by Sharon Anderson

THE DE YOUNG MUSEUM has extended its exhibition of Georgia O'Keeffe's landscapes and botanical studies, created at Lake George in upstate New York between 1918 and the early 1930s during her summer trips to Alfred Stieglitz's family estate.

O'Keeffe was born in Wisconsin in 1887 and spent her early years on the family farm where she discovered the tranquil beauty of the natural world. But it was during her summers in Lake George that she began to develop what became her distinctive modernist take on nature.

This particular era of O'Keeffe's career was bookmarked by important events. In April 1916, O'Keeffe's

drawings were first exhibited in New York at Stieglitz's gallery, 291. In 1918, O'Keeffe and Stieglitz began living together in New York. It was during this time that Stieglitz began his photo portrait series of O'Keeffe, his newest and, through the years, most revisited subject.

O'Keeffe was fond of saying that if one merely painted nature as it appeared, the painting would always be less remarkable than the original, and there would be no reason to paint. Representational interpretations of her surroundings became less important than recording her impressions in paint. The resulting canvases, in rich, subtly blended colors, forged the path she would pursue for the rest of her career. Her impres-



Georgia O'Keeffe, *American* (1887–1986), *Lake George, 1922*, oil on canvas, 16¼ x 22 in., SFMOMA, gift of Charlotte Mack © Georgia O'Keeffe Museum/Artists Rights Society (ARS), New York

sions of Lake George, for example, show a line gently bisecting the canvas representing the lake's horizon nestled between the mountains above and their symmetrical reflection below. The particulars of trees, hills and water are simplified to color, light, and shade.

By 1930, O'Keeffe was one of the most respected and famous painters in America. After traveling to Santa Fe, NM, in 1929, she

found new inspiration in the American Southwest's serene allure and eventually moved to the area.

Modern Nature: Georgia O'Keeffe and Lake George through May 11, de Young Museum, 50 Hagiwara Tea Garden Drive, 415-750-3600, famsf.org.

Sharon Anderson is an artist and writer in Southern California. She can be reached at mindthepage.com.

THE BEST OF BOOKS

What you're reading

compiled by brian pettus

BOOKS INC. HARDCOVER BEST-SELLER LIST

1. **Boys in the Boat: Nine Americans and Their Epic Quest for Gold at the 1936 Berlin Olympics**, by Daniel Brown
2. **Frozen (a Little Golden Book)**, by R.H. Disney
3. **The Goldfinch**, by Donna Tartt
4. **Uganda Be Kidding Me**, by Chelsea Handler
5. **The Body Book: The Law of Hunger, the Science of Strength, and Other Ways to Love Your Amazing Body**, by Cameron Diaz
6. **The Fault in Our Stars**, by John Green
7. **It's All Good: Delicious, Easy Recipes That Will Make You Look Good and Feel Great**, by Gwyneth Paltrow
8. **Insurgent**, by Veronica Roth

9. **A Short Guide to a Long Life**, by David B. Agus
10. **Rosie Revere, Engineer**, by Andrea Beaty and David Roberts

STAFF PICKS FOR ADULTS

The Boys in the Boat, by Daniel Brown
This is so much more than a story of the University of Washington crew going to the 1936 Olympics.
— Bill Dito

STAFF PICKS FOR KIDS

Rosie Revere, Engineer, by Andrea Beaty and David Roberts
Rosie likes to build gadgets and gizmos, but when her uncle laughed at her when she built him a snake-repelling hat, she hid them all away.
— Brian Pettus

Brian Pettus is the manager at Books Inc. in the Marina.

MICHAEL SNYDER ON FILM ∴ The envelope

Oscar aftermath and 'Finding Vivian Maier'

by michael snyder

I'M ON THE RECORD AS DETESTING award competitions in the arts, though I do like the idea of merit rewarded. It's just the concept of narrowing down a field to a handful of ostensibly excellent nominees is inescapably subjective — and frequently leaves out numerous laudable artists and works. The Kennedy Center Honors awarded to a select few for a lifetime of achievement? OK. A red-carpeted popularity contest that's as puffed-up, padded and interminable as a Super Bowl pregame spectacular but with a few more sequins? No thanks.

Still, the Academy Awards persist.

The odds of an arcane and surreal masterpiece like *Upstream Color* being nominated for an Oscar are slim to none. Same with an intimate low-budget interpersonal drama such as *Short Term 12*, which won an award at the Sundance Festival but was ignored in every category at the Academy Awards. Without the money for a big P.R. campaign, it was nada for *Short Term 12* at the Big Show. The industry ads and billboards and promo screenings (some catered), as paid for by studios and distributors (and sometimes the actors, directors, and others), have an effect on the Academy voters.

If something is a little off-kilter or too intellectually challenging or lacks a deep-pocketed angel to bless it, it will generally

fall through the cracks come nomination time. As for a foreign-language film getting attention beyond the foreign-language slot, forget it. Thus, *The Great Beauty*, an Italian release about the foibles, joys and regrets of an aging journalist-man-about-Rome, won the foreign-language category, but didn't even get consideration in the best-picture division; I, on the other hand, thought it was the best movie I saw in 2013. When the insightful, intimate and moving effort of *Stories We Tell* — actress Sarah Polley's surprising investigation into her late mother's life — doesn't even get nominated in the documentary category, something's not quite right about the process.

'LOST & FOUND'

Having seen a recent gallery exhibition of her work, I was particularly interested in catching the highly touted biographical documentary about the late street photographer, Vivian Maier. It turned out to be an enlightening and borderline sad tale well worth my time. *Finding Vivian Maier* introduces one of the most remarkable artists and fascinating stories to emerge in the contemporary art scene.

Maier was a socially reticent nanny — a very private and idiosyncratic single woman — who shot over 100,000 photographs during more than 40 years of her life, and only had a percentage of the negatives developed before she died in 2009. She left box after box of her prints, negatives and undevel-



See a snapshot of the artist in *Finding Vivian Maier* PHOTO: © THE MALOOF COLLECTION, LTD.

oped film in storage. Her work included portraits of dreamers, lost souls and celebrities; offbeat self-portraits; urban vistas; and numerous amusing, poignant, or tragic images of lives in progress or regress. Maier's prodigious output seems to have gone undiscovered until John Maloof, an amateur historian, purchased a box of negatives at a Chicago storage locker auction for \$380. Developing the negatives, Maloof had irrefutable proof of Maier's skill with a camera, which was on a par with the likes of Diane Arbus, Weegee, and Robert Frank.

Teaming up with director Charlie Siskel, Maloof pursued Maier's personal history while sifting through her treasure trove of photos, some home-movie footage, and anecdotal voice recordings. Maloof and

Siskel interviewed parents who employed her, children she watched over, her neighbors, and a few acquaintances. What they learned of Maier's world is both eye opening and disheartening. Her photographs are revelatory and survive her. Her life was a strange one, and you can glimpse it in *Finding Vivian Maier*.

Finding Vivian Maier opens April 11 at Landmark Theatres' Embarcadero Center Cinema.

Michael Snyder is a print and broadcast journalist who covers pop culture every week on KPFK/Pacifica Radio's David Feldman Show, and on Michael Snyder's Culture Blast, available online at YouTube and Digevev TV. You can follow Michael on Twitter: @cultureblaster



FINAL WEEKS!

MARK DI SUVERO AT CRISSY FIELD

A free outdoor exhibition of eight exuberant sculptures by the internationally acclaimed artist, on view by the bay through May 26.

Learn more at sfmoma.org/onthego

SFMOMA on the go



Mark di Suvero at Crissy Field is presented by SFMOMA in partnership with the National Park Service and the Golden Gate National Parks Conservancy.

Presentation of this exhibition is made possible by extraordinary support from the Fisher family.

Premier support is provided by the Mimi and Peter Haas Fund and the Charles Schwab Corporation.

charleschwab

Major support is provided by Agnes Gund in memory of George Gund III, and Robin and Virginia Wright.

Mark di Suvero, Figolu (detail), 2005-11; Collection of the artist; © Mark di Suvero; photo: Jerry L. Thompson.

FASHION :: Something for everyone

From boardroom to basketball court:

This spring, fashion takes you places

by maryann lorusso

IT'S THAT TIME OF YEAR when spring fashion hits the stores and the weather warms up just enough to inspire us to buy something new. This season, shopping will be especially satisfying, because designers have created something for everyone. Whether your style is ultra-feminine, young and hip, or masculine-chic, there's a silhouette, color, or embellishment that will be worth embracing. Straight off the runways are a wildly

diverse mix of trends, from athletic-inspired dresses to playful Pop Art patterns, from menswear-inspired business attire to lady-like shapes with a vintage appeal. Here are some ways to embrace the season's hottest looks.

Be a lady. If refined is your thing, now is the time to flaunt your femininity. **Florals** make another comeback, this time in bold and playful prints or large vintage-inspired blooms. **Pastels and blush tones** are turning everything from A-line skirts to silk

blouses rosy. **Micro pleats** are back in the fold. And **tea-length skirts** — which fall just between midi and maxi — seemed to have popped out of a 1950s Christian Dior Look Book. Donna O'Leary, owner of the Ambiance retail chain, which has a store on Union Street, predicts that her customers will be particularly drawn to the new florals, which she's seeing in "beautiful new photographic prints and gorgeous classic [interpretations]," as well as the longer hemlines that are affecting "everything from sheaths and column dresses to gorgeous pencil skirts."

Look like an athlete — without breaking a sweat. Varsity jackets, tennis-inspired dresses, gym shorts, sweatshirts, and jerseys appear to have stepped right out of the sports arena, with details like athletic stripes, team numbers, and mesh scoring on everything from skirts to socks. "This is a look that will translate somewhat to our area," says Leslie Drapkin, co-owner of the Jest Jewels chain, including a store on Union Street. "But it's mostly for the younger Marina ladies." Will we soon spot 20-somethings parading down Chestnut Street in gym shorts and

striped socks? Count on it.

Go collarless. Just when you thought you had exhausted all your outerwear options for cool San Francisco nights, there's a new layering piece in town. It's long. It's streamlined. And it's free of collars or lapels. A welcome alternative to the ubiquitous vest or moto jacket, the collarless coat is appearing in a variety of prints and fabrics, works well with dressy trousers or pencil skirts, and plays nicely with both leather pants and tailored dresses. "This style is red-hot right now," says O'Leary. "You can do a lot with that simplicity, and can even add a pin, scarf, or belt" to customize the look. "Plus, lightweight coats are something San Francisco women need year-round."

Revisit the Warhol era. Pop Art prints are making a big statement on ready-to-wear and accessories. Expect to see bold graphic prints everywhere this spring, along with strong geometric shapes on jewelry and handbags. Drapkin says she is seeing a lot of big triangle and hexagon earrings ("very L.A."), as well as Mondrian-inspired patterns on accessories, particularly scarves. "Buying a scarf in a bold print allows you to make



The bold flowers on Blugirl's shift dress are reminiscent of 1960s wallpaper

a powerful statement," she says, without committing to a head-to-toe look.

Borrow from the bank. Menswear-inspired women's clothes are nothing new — remember *Annie Hall*? — but this time around, the shirts have a decidedly more Wall Street feel, geared up in crisp poplin fabrics and assured details like striping. But you won't find these powerhouses in your banker boyfriend's closet. With fun and flirty details such as asymmetrical cuts, neck adornments, glitzy buttons, and trim, these shirts are 100 percent female. As they are, according to O'Leary, a classic look that "every woman should have in her wardrobe."

Make a statement. While girly looks aren't going anywhere anytime soon, designers are also churning out more over-the-top embellishments. Not since the *Urban Cowboy* era has **fringe** been so hot. This time, it's popping up in necklines, headdresses and ponchos. Also making an impact are **3-D embellishments** featuring paillettes, sequins, or crystals. And designers have taken a shine to **metallics**, which Drapkin says she's seeing mostly

in bronze, silver, and gold — most befitting of the recent Olympics.

Widen your horizons. After seasons of skinny jeans, it feels refreshing that designers are now giving us another option. Wide-legged trousers, billowy culottes, and loose Bermuda shorts were seen on almost every runway, particularly in white. "It's a nice alternative to skin-tight," says O'Leary, who predicts **wide-legged trousers** will be big sellers. "If they're fitted really well, they show off your figure just as well [as tight jeans]. Add a pair of boots or high wedges and you've got a great '70s-inspired look."

Loosen up. This season **boxier, looser tops** are working their way onto bomber jackets, shift blouses, sweatshirts, and dressy T-shirts. These more relaxed cuts look great on the runway, says O'Leary, but the jury's still out on whether they'll win over fit neighborhood women who prefer more tailored silhouettes. Younger, club-going gals, however, may opt for versions that are **cropped or sheer** — two other major trends — if they can brave the chilly nights here.



Top: Gucci's colorful handbags offer fringe benefits; Left to right: Three trends in one outfit: Alice + Olivia's skirt is pastel colored, tea-length, and accompanied by an of-the-moment cropped top; Rebecca Minkoff's below-the-knee boots are straight from the boxing ring, or the rugby field, or the football field; Diane von Furstenberg's gold ensemble reflects the season's shiny metallic trend

Paso is pure delight

by patty burness

A VISIT TO PASO ROBLES, just over three hours from San Francisco, reaps huge rewards: gorgeous vistas, verdant hillsides, delicious wines, farm-fresh ingredients, and terrific people.

STAY

Paso is a burgeoning wine area, so my stay began outside of downtown among the vineyards at the classy and luxe **SummerWood Winery & Inn**. The contemporary living room and dining room-kitchen are open and airy with a country feel. Each of the nine spacious guestrooms has a patio, fireplace and modern amenities with yummy bath products featuring cinnamon and basil and black pepper and fennel. Guests are treated to SummerWood wines and appetizers in the afternoon, coffee and dessert each evening, and a farm-fresh breakfast in the morning. Favorite wines included two blends: the 2010 Vin Rouge and the 2008 Diosa (805-227-1365, www.summerwoodwine.com).

The next night, I chose the **Paso Robles Inn**, site of the original hot springs and steps from town center. After a long day of wine tasting, there's nothing more

spectacular than to soak in the warm thermal waters from the Paso Robles hot springs in the privacy of your room (800-575-1713, www.pasoroblesinn.com).

PLAY & SHOP

Paso Robles wine country is the third largest in California, featuring more than 200 wineries (often delineated by their location east or west of Highway 101). With diverse soils containing an abundance of limestone and favorable growing conditions, find everything from Zinfandels to Rhône and Bordeaux varietals and "crazy blends."

Lone Madrone: The unique tasting room is a converted barn that sits among the vines with patios adorned with sculptures and games and knockout views. Discover blends and rare single varietals like the 2012 La Mezcla (Grenache Blanc and Albariño) and the 2006 Bollo. The grapes are from the limestone hills of Paso's west side (805-238-0845, lonemadrone.com).

Adelaida: Just across the street, savor wine at picnic tables under a pergola. Enjoy hillside views while getting up close and personal with vines and sheep, which are part of the sustainability plan. The estate wines have a loyal following, including these 2010s: HMR Estate

Vineyard Pinot Noir and Michael's Estate Vineyard Zinfandel (800-676-1232, www.adelaida.com).

PasoPort: Located in a restored barn with panoramic views of Paso, dessert wines take center stage. Whether it's the 2008 Brandi, a traditional ruby blend of Portuguese varietals; the 2009 Ruby made with California Zinfandels; or any of the tawny blends, all are rich, aromatic, and flavorful (805-239-2229, pasoportwine.com).

AmByth: The owners of this east-side certified biodynamic hilltop winery and farm — chickens, bees, cows, and olive, fruit, and nut trees — are passionate about whatever they do. The name means "forever" in Welsh, and it's the way they look at the land they tend. Stand among the amphoras and barrels and try delicious estate 2010 olive oil and wines, like the 2010 Venustas, a Sangiovese-Tempranillo blend, and the 2012 Roussanne (805-305-7355, ambythestate.com).

Downtown, it's a quick walk across the park to unique shops and the downtown winery trail. Be sure to stop at **Firefly Gallery** (805-237-9265), **Reminisce Antiques** (reminiscepasorobles.blogspot.com) and **Your Intentions** (805-238-7949). On third Thursdays, retailers and the wine industry donate a portion of their proceeds to charity.



Sheep are part of the sustainability plan at Adelaida PHOTO: BO LINKS

DINE

Bistro Laurent and Wine Shop has been host to wonderful French cuisine and international wines for 16 years. It's an intimate, yet informal dining experience both inside and out. Don't miss the crispy fried shrimp wrapped in phyllo dough, seafood fricassee with a luscious clam stock, and succulent lamb sirloin with garlic jus. Wines included a 2010 Zenaida Cellars Zephyr, a 2008 Clavo Cellars Proprietary Blend Collusion, and the 2011 Castoro Cellars Reserve Syrah (805-226-8191, bistrolaurent.com)

La Cosecha Bar & Restaurant is a local hotspot with large open windows, outside seating, and lots of reclaimed wood. From pan-seared scallops over saffron rice with mushrooms to beef and potato empanadas to the braised beef short ribs in red wine sauce, the Spanish-Latin-American-inspired

cuisine is dynamic in its use of local ingredients and kicked-up flavors. Wines included the 2012 Jada XCV, the 2010 Minassian-Young Estate Zinfandel, and the 2009 Stanger Reserve Tempranillo (805-237-0019, www.lacosechabr.com).

OTHER ESSENTIALS

Special Events: *Wine 4 Paws*, April 26-27, woodshumanesociety.org; a portion of purchases from over 75 participating wineries (including Adelaida and PasoPort) will benefit the Woods Humane Society.

Visitor information: travelpaso.com
Paso Robles Wine Country Alliance: pasowine.com

Patty Burness can be found on Twitter at @pattygb or reached by e-mail at patty@marinatimes.com.

For a longer version of this column, visit marinatimes.com.

La Bijouterie

Jewelry Boutique



LUXURY, TRANSPARENCY, QUALITY, AND FRIENDSHIP

We are master jewelers. We can transform your dreams into reality.
Let us design your own unique piece - from concept to exquisite craftsmanship.

Look for La Bijouterie on Yelp - 62 reviews and all five star ★★★★★

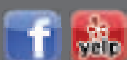
"La Bijouterie jewelry store is great. Especially Set. Amazing little gem in the Marina."

"Set @ La Bijouterie made the process of finding a diamond and designing a setting enjoyable and relaxing."

"This is my first ever yelp review and I feel compelled to spread the good karma back to Set and La Bijouterie."

"You are a lucky woman if your fiancé buys you a ring from Set!"

Our obsession with transparency, quality and precision ensures your piece of mind.



1931 UNION STREET, SAN FRANCISCO, CALIFORNIA 94123 TEL: (415) 775-6622 WEB: WWW.LB-SF.COM

FITNESS FIRST ∴ For health you can't refuse

Join the mob for fun fitness at your fingertips

by julie mitchell

WHILE MANY DON'T need or want to pay for a monthly gym membership, even the most devout runners, bikers, and other fitness buffs sometimes like company during a workout, and the occasional attention and expertise of a personal trainer. And for gymgoers, there's the perennial problem of actually making it to the gym; only about half of gym members actually get there on a regular basis.

Now you can get a total body workout on the fly with Fitmob. This San Francisco-based company connects personal trainers and other fitness instructors with exercisers in various neighborhoods throughout the city via its website (fitmob.com).

The creation of Raj Kapoor, Fitmob CEO and former founder of the photo-sharing and printing company Snapfish, Fitmob's goal is to help personal trainers promote drop-in indoor and outdoor workout sessions in mostly public spaces like Dolores Park, the Mission Playground Clubhouse, Crissy Field, and the Marina Green. Once you've signed up online, you can access a week's worth of workouts (30 total) by time, date, style, and instructor and make reservations for the sessions you want to attend. The first week of Fitmob workouts is free. After that the workouts cost \$15 each, but the price goes down to \$10 per workout

for two classes a week, and \$5 each for three or more. All of the instructors are certified trainers.

According to the company, the idea is to make exercising fun, convenient

conditioning. It was easy to find and reserve my spot via the Fitmob website, which also provides directions and instructions on what to bring, for example, layers and water. I also got a text

reminder the day before. The location was marked with a colorful Fitmob banner and friendly staffers who signed us in and gave us equipment — in this case a foam matt and a choice of resistance tubing. The sweaty, challenging workout included squats, lunges, burpees, push-ups, and core work, and yes, lots of cardio in the form of high-intensity bursts of jogging, running drills, side shuffling, and more. The hour flew by with lots of laughter and a bit of groaning from those of us being led by "sweat psychologist" Emily Gregg, whose upbeat yet



Fitness on the fly with Fitmob

Even the most devout runners, bikers, and other fitness buffs sometimes like company.

and affordable, but also to foster community among fitness buffs — there's nothing like sweating alongside others struggling through a tough workout to help people bond. Fitmob classes include pop music and neon lighting at evening workouts, and the instructors are cheerful and knowledgeable. And the workouts have sassy names like Twerkout Conditioning, Sweat Soiree, Guru Gone Wild (yoga), Call of the Booty, and the popular Weapons of Ass Reduction.

This reporter spent an hour on a recent sunny Saturday morning at a Better Than Therapy workout at Crissy Field designed to offer a full-body workout with an emphasis on cardio

slightly pushy demeanor was perfect as she urged us on until our muscles cried uncle. While some brought friends or significant others to the class, many came alone, and Gregg did a great job of getting us to work out with partners, fostering an instant sense of camaraderie.

If you're looking for a fun new way to boost your fitness level with the help of a trained instructor, meet new friends, and skip that hefty gym membership, check out Fitmob. It's addictive in a very healthful way.

Visit fitmob.com for details on free classes at various Marina locations April 1-15.

E-mail: julie@marinatimes.com

Advertise in the MarinaTimes

Reach over **30,000** readers in San Francisco's northern neighborhoods.

To inquire about our advertising rates and for more information, contact us at advertising@marinatimes.com or call our offices at (415) 815-8081



Jen Rinehart (left) and Heidi Gregory are the owners of Prep, a new kind of hair studio for teens, tweens and children over the age of two

'Mom-preneurs'

Prep Hair Studio: Specialized for tweens

by liz farrell

I THINK IT IS SAFE TO SAY WE HAVE all had those moments when we have thought of an idea for a business or new product that would make life better or easier, but taking an idea and turning it into an actual business is a whole other story. It takes guts, vision, and a lot of hard work. This is exactly what Jen Rinehart and Heidi Gregory have done with Prep, a hair studio located on Sacramento Street that caters to children of all ages with a focus on teens and tweens — those in between a child and teen.

HOW IT STARTED

Gregory worked in advertising for 15 years before taking some time off to raise her two children. Rinehart worked in technology sales before taking nine years off to be “CEO” of her family. They met when their kids were in preschool and became fast friends. One day, after all their kids were in elementary school, the women met for coffee and were sharing frustration over their kids’ haircuts. Their children didn’t like going to a “baby” place, but it didn’t work to take them to an adult salon either. Realizing there was no place for the “in between” age group to get a good haircut, the women decided to open their own, and viola, the idea for Prep was born. Neither have a background in cosmetology, so before jumping in, Gregory said, “We did so much research. We were not going to just jump in — we wanted it to make sure it was going to be a viable successful business.” Two years later, Prep opened its doors, and they haven’t stopped cutting since.

MAKING IT WORK

Both Gregory and Rinehart will be first to tell you that their secret for making it work lies in their partnership. They are both at the salon most days, and alternate Saturdays and school vacations. Often they can be found bouncing ideas off one another, chatting with customers, and building rapport with their stylists. A work-life balance for both is extremely important. “The timing was right — our kids are now all in school a full day — so we work while they are in school,” says Rinehart. It was also important to both women that the business be a place where their kids felt welcome. The salon is walking distance from their schools, so they are often there after school helping make popcorn, showing someone a new game on the iPad, or doing homework. For Gregory, “I am happy that our kids saw that we had an idea and followed through with it. They

were able to see the business unfold, and it is something they can participate in.”

NOT YOUR AVERAGE KIDS’ SALON

You don’t have to go far beyond the front door to understand that Prep is not an “in and out” kind of place. As Rinehart says, “You come here for the experience.” That experience starts with a friendly greeting and then a wash, cut, and blow-dry all while munching on healthful organic snacks with an iPad in your lap. For the older customers who may have their own cell phone or Internet access, they are able to make appointments online and choose their stylist, which Rinehart says creates a wonderful sense of independence. All of the art on the walls is from local middle and high school students and is chosen on a rotating basis. One of Gregory and Rinehart’s biggest priorities is hiring stylists who are able to work well with kids. Their stylists are continually undergoing training and are expected to keep up with the latest trends and styles, which is a major task. “Those tween/teen years may be a bit awkward, but it doesn’t mean you have to have bad hair, [so] we want them to feel good on the outside as well as the inside,” says Gregory.

Another area they have focused on is products, which is big business for this age group. According to the Global Association for Marketing at Retail, tweens are responsible for spending over \$200 billion on products and services a year. After realizing that many hair products catered to babies and young children and most of the adult products were full of harsh chemicals, Gregory and Rinehart decided to create their own line that includes shampoo, conditioners, detangler, and hair spray. One of their popular products for boys is a pomade that Gregory and Rinehart say even their husbands swear by.

Prep has been open a little over two years and has clients that come regularly from all over the city and Marin. For Rinehart and Gregory, the most exciting part has been seeing their vision become a reality. But these mom-preneurs aren’t slowing down — they are focused on growing their product sales nationally and are hoping to franchise in the coming year.

Prep: 3235 Sacramento Street (near Lyon), 415-763-7737, www.prepcuts.com

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

Phil’s Electric Vacuum Center

SAN FRANCISCO’S OLDEST

Family Owned Since 1941

SALES • SERVICE • PARTS

All Makes - Commercial & Household

Miele Specialist • Eureka
Royal • Oreck • SEBO • Panasonic
Electolux • Kenmore • Dirt Devil

Lamp Rewiring & Repairs

Electric Shaver Sales

Allergy Control Products

**A new vacuum
will make Spring
Cleaning a Breeze**



415.921.3776

www.philselectric.com

We can make a lamp out of almost anything!

2701 Lombard St. @ Baker

Open Mon - Sat 9:00am-5:30pm

1 Block from Presidio Gate • Convenient Parking

HOST AN INTERNATIONAL STUDENT!

- Seeking a new and exciting cultural experience?
- Would you like to host a short or long-term international student who is studying English?
- Does your home have wireless internet access?
- Do you live near public transportation and within 45 minutes of downtown San Francisco?

If you answer “Yes” to these questions, and want to discuss our homestay agreement and compensation, please contact **Converse International School of Languages** to learn more.



International School of Languages

605 Market Street, Suite 1400
 San Francisco, CA 94105
www.cisl.edu
 (415) 971-3227
sfhomestay@cisl.edu

ANN C. STEVENS MFT

LICENSED MARRIAGE FAMILY THERAPIST MFC#52921*

**SUPPORTIVE, BALANCED COUNSELING
FOR ADOLESCENTS, TEENS AND FAMILIES**

**MARINA / PRESIDIO / PACIFIC HEIGHTS
IN-HOME THERAPY VISITS**

OFFICE: 415.447.2805 CELL: 916.599.9007

WEB: ANNCSTEVENSMT.COM

LIVE POLITICAL ROUNDTABLE WITH THE BAY AREA'S LEADING POLITICAL EXPERTS

**WEEK TO WEEK: 4/1, 6:30 p.m. • 4/21, 12 noon
5/5, 12 noon • 5/19, 12 noon • 6/2, 6:30 p.m.**



www.commonwealthclub.org

Other events coming up at The Commonwealth Club:
Biz Stone, April 7 • Jeremy Rifkin, April 9 • Jared Diamond, April 9 • Carrie Schwab-Pomerantz, April 23 • Archduke Karl von Habsburg, April 30 • Nate Silver, May 2 • Willie Brown, May 8 • Ruth Reichl, May 20 • Leonard Susskind & Art Friedman, May 22 • & many more!



The Commonwealth Club
putting you face-to-face with today's thought leaders

THE URBAN HOME & GARDEN



Plant the right plants at the right time to get the optimal results in summer

Springtime is garden time

by julia strzesieski

THIS YEAR STARTED WITH A RECORD dry spell, unfortunately, so watering wisely will be crucial this spring and summer. If we're lucky, we'll have a few April showers to give the ground a good soaking as we head into our dry season. Enjoy the longer daylight hours in your garden this month while keeping in mind these tips to realize a beautiful summer bounty.

FLOWERS AND VEGETABLES

Annuals and perennials: Plant warm-season annuals including marigolds, zinnias, lobelia, and border dahlias. Shasta daisies, dianthus, delphiniums, and other perennials can also be planted now. Buy your annuals without blooms so that they will bloom after you transplant them.

Vines: Annual vines work well in small vertical spaces. They are ideal to cover up an eyesore of a wall or fence and create privacy and shade. Morning glories and nasturtium are two varieties to consider.

Vegetables: When planning your summer vegetable garden, remember that leafy vegetables need at least six hours of sunlight to develop fully. Fruiting vegetables such as tomatoes, peppers, squash, and eggplant require 10 hours of sunlight.

PESTS

Snails and slugs: There are many non-toxic methods available to control these pests, such as beer or dry dog/cat food. Search the Internet for many more.

Aphids: Combat aphids with the hose (a strong spray, but you'll have to do this every few days) or with ladybugs. For a more aggressive approach, try organic insecticidal soap or neem oil.

Mosquitoes: Make sure there is no standing water lurking around your garden or yard, which is a breeding ground for these annoying pests.

MAINTENANCE

Weeds: Weeds steal both water and nutrients from plants, so pull them before they have a chance to set deep roots. If weeds get the opportunity to seed, they will be more troublesome because they will have spread. It's easiest to weed right after a rainstorm.

Watering: Water during morning or evening only to reduce the amount of water lost to evaporation. Watering early in the day is preferable because wet foliage from evening watering makes plants susceptible to fungal diseases. Use a nozzle

hose faucet, a water timer, and the proper sprinkler, and only water what needs to be watered by controlling the coverage area.

Soaker hoses: Consider a small investment in a soaker hose that allows moisture to seep through its walls. It can be woven through a garden, providing water directly onto the soil, soaking the roots. This also prevents soil erosion and puddling and uses up to 70 percent less water. Soaker hoses are also ideal for watering trees and shrubs and will help reduce the spread of black spot disease on roses.

Roses: Start a preventative program of spraying your roses to prevent diseases like powdery mildew and rust. Use a rose defense spray as an organic alternative to chemical pesticides. Spray every 10-14 days.

Mulch: Place mulch or bark around trees, shrubs, and plants. Mulch slows evaporation, reducing plants' water needs, keeps soil temperatures even, and prevents weeds from germinating. It also improves

the organic content and texture of soil, and can add some curb appeal to the landscaping in the front of your home, too.

CONSIDER NATIVE PLANTS

Native plants are defined as those that have evolved naturally in a particular area before other plants from foreign locations were introduced. Co-evolving with local animals, fungi, and microbes, native plants form a complex network of relationships, or ecosystem, and have adapted to local environmental conditions. Therefore, they are hardy enough for local winter and summer conditions. Most natives are perennial, which means they continue to grow year after year. Because native plants have evolved within their own ecological habitats, they are not invasive and grow in balance with other local plant and animal species.

Highly diverse, native plants offer a range of beautiful flowers and interesting foliage. Shrubs and trees provide a variety of heights, shapes, and textures in landscaping. In addition, native plants are drought tolerant, low maintenance and once established, don't require irrigation or fertilization. Only occasional trimming is needed to allow them to flourish and appear beautiful. Whatever your needs in gardening and landscaping, rest assured that you will find something to suit your interest with native plants.

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

Vines work well in small spaces and are ideal for covering up an eyesore.

Re-COLE-mend...
Cole Hardware Repair Referral Service

Independent contractors and tradespeople for...

- home, business, and property repairs
- maintenance
- remodeling/room additions
- locksmiths, electricians, plumbers, handymen, painters & more
- Visit www.colehardware.com/homerepair for a full listing of service

Contact us at 415/753-2653 ext. 3 or
Email: homerepair@colehardware.com

All of the vendors and trades people in our Home Repair Referral Service have been pre-screened and carefully selected. Your satisfaction is 100% guaranteed. Period.

Four locations to serve you!

- 956 Cole Street (at Parnassus) 415/753-2653
Weekdays 8:00am-8:00pm Weekends 8:00am-8:00pm
- 70 4th Street (Market & Mission) 415/777-4400
Weekdays 8:00am-7:30pm Weekends 9:00am-5:30pm
- 3312 Mission Street (at 29th St.) 415/647-8700
Everyday 8:00am-8:00pm
- 2254 Polk Street (at Green St.) 415/674-8913
Weekdays 8:00am-8:00pm Weekends 9:00am-7:00pm

COUPON SAVE \$5 on your next purchase of \$20 or more!

Excludes sale items, gift cards, special orders, Muni meter cards or parking passes, Clipper.
Not valid with any other offers.
Expires 4/30/14 sku MTS

REAL ESTATE TODAY ∴ The tradeoff

I want more! Or, lawn vs. lifestyle

by carole isaacs

THIS PAST WINTER, THE SALE of San Francisco single-family homes and condos remained extremely strong with not even a hint of a seasonal slow down. Inventory was painfully low, but this did not stop buyers from snapping up homes as they came on the market. During these months, buyers were asking: "When will more property be on the market?" Now here we are in the heart of the spring real estate season and buyers are still asking for *more*.

One Sunday I was out looking at open houses with a new buyer who, in the big picture of finding a home, was wet behind the ears. He had been searching online a while and gone to some open houses on his own. Being a highly educated, analytical person, this young man fit the profile of your average San Francisco buyer. By the end of our afternoon together, he told me he would really like to live in

San Francisco, but knew when he talked to his parents they would say he could get *more* in the East Bay.

When I first meet a buyer, I always ask how long they have lived in the Bay Area, where they came from, and if they are first-time buyers what their parents think about them buying a home in San Francisco. My goal is to find out how realistic they are about the price of a home here

lawn and I hated it, so this question has always been a no-brainer for me. "Bring on city life and forget the lawn" is my answer to this question. If a condo has a deck big enough for a chair, I'm happy. No outdoor space is OK, too. A short walk to a neighborhood park or a parklet for coffee is my idea of heaven. This is not including the fact that a trip to the suburbs causes me to have an instant attack of boredom that has no rational explanation.

This is being literal. In reality, dealing with buyers, I think of "lawn" as a metaphor for whatever "more" they may want. All buyers must consider the lawn-vs.-lifestyle question at some point. Normally, until a buyer has spent some time going to open houses, it is not possible to know what is important. All buyers have dreams. The challenge is adjusting their dreams to the reality of buying a home in San Francisco.

When you are looking at a home and you find yourself



What's your priority in selecting your next home?

PHOTOS: CLOCKWISE: WYBE; RRAFSON

thinking *I like this, but I wish there were two baths, larger bedrooms, a bigger kitchen, a real dining room, a better view and a back yard with a lawn*, you will know you need to answer the lawn-vs.-lifestyle question. The sooner you do this, the sooner you will be able to find a home that works for you and can start making offers.

There is no way to get around wanting more. It is a natural human condition. Did you ever hear your friends say, "I have too much; I want less"? Living in the Bay Area – the land of millionaires and 25 of the country's 75 billionaires – I have never heard talk about people wanting less.

The excitement of city living is priceless for me. No amount of square footage, view, high-



end finishes, pool, tennis court, amenities, or even a two-car garage could cause me to move to Marin, the Peninsula, or the East Bay. Once you feel this way, too, you will be on your way to becoming a homeowner in San Francisco.

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

All buyers want more when they begin their search for a home.

and how much more they will want than is possible at their price point.

All buyers want more when they begin their search for a home in San Francisco. I like to sum up this dilemma with one question: Do you want more life-style or more lawn? My job as a teenager was mowing the



Russian Hill
Price Upon Request
Exceptional Single Family View Home. Located on one of Russian Hill's most unique blocks, this stunning 4BD/4.5BA home was built with the finest of materials and comes complete with high-end finishes. Views from every level, chef's kitchen, two garages, two elevators and roof deck. Elegant urban living at its best.
65Montclair.com
Meagan Levitan
415.321.4293



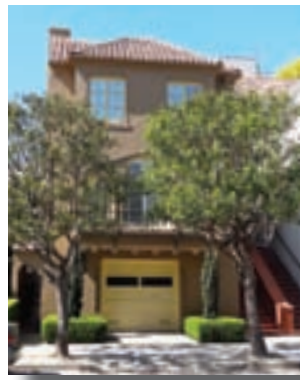
Presidio Heights
Price Upon Request
Coming Soon! Modern 5BD/5BA view home on a large lot in a terrific location with views of the Golden Gate Bridge. A lovely private deck provides the perfect setting for indoor/outdoor living. 4-car parking and plentiful storage.
AnnieWilliamsHomes.com
Annie Williams
415.819.2663



Sea Cliff
Offered at \$3,495,000
Mid Century Modern Family Home with Views of the Golden Gate Bridge. Five bedrooms, eat-in kitchen, family room, view living and dining rooms, 2-car side-by-side parking and spacious garden.
40SeaViewTerrace.com
Jane Ivory
415.564.7001



Lower Pacific Heights
Offered at \$2,700,000
Fantastic Remodeled Victorian. Detached on 3 sides and flooded with light, high ceilings and period details. Four bedrooms on one level plus open kitchen/family room that provides access to a deep flat garden.
4BD/3BA with 2-car parking.
2938Pine.com
Annie Williams
415.819.2663



Marina
Price Upon Request
Chic 4BD/3.5BA Home. This house is located on a prime Marina block near the Palace of Fine Arts, Marina Green and Crissy Field. The tasteful renovations synthesize contemporary updates with traditional architecture for a lifestyle of convenience.
mj-sfhomes.com
M.J. Thomas
415.860.5560



Cow Hollow
Offered at \$2,175,000
Sophisticated Multi-level 3BD + Den/2BA Townhouse. Located in the prized upper Union Street area, this home includes a sunny and bright living room, marble fireplace, hardwood floors, an updated gourmet kitchen, large roof deck with unobstructed views and a 2-car garage.
2769Union.com
Joan Gordon
415.321.4344
David Cohen
415.321.4345



Haight Ashbury
Price Upon Request
Bright Spacious Upper Level 2BD/1BA Condo. Located in the hip Haight Ashbury area. Living room with fireplace overlooks the greenery of the Panhandle. Formal dining room. Large eat-in kitchen. Sunroom overlooking the shared garden. 1-car parking and storage.
1775OakStreet.com
Sandra Bagnatori
415.518.4865
Scott Brittain
415.385.6657



Pacific Heights
Offered at \$1,349,000
Elegant and Prestigious 3BD/2BA Remodeled Park Avenue Style Coop. Well-proportioned rooms with lovely intricate architectural detail and beautiful natural light. Formal dining room, chef's kitchen with butler's pantry. Sunny private deck, large foyer and sun room/office. Parking and storage.
1901California-2.com
Paula Pagano
415.860.4209

The City's Best

To see homes for sale in your neighborhood, make your smartphone smarter using our mobile App. Text: HILLCO To: 87778

Hill & Co. is a proud member of the Who's Who In Luxury Real Estate international network.

HILL & CO.
REAL ESTATE
(415) 921-6000 • www.hill-co.com

The Marina Times Real Estate Market Report: February 2014

By Hill & Co.

SINGLE FAMILY HOME SALES

| NEIGHBORHOOD | ADDRESS | BEDROOMS/ BATHROOMS | SALE PRICE | ABOVE/AT/BELOW ASKING PRICE | DAYS ON MARKET |
|---------------------------|-------------------------|------------------------|--------------|--------------------------------|-------------------|
| Cow Hollow (no sales) | | | | | |
| Lake | 130 21st Avenue | 4BD/2.5BA | \$2,375,000 | Above | 13 |
| Laurel Heights (no sales) | | | | | |
| Lone Mountain | 15 Almaden Court | 2BD/1BA | \$1,250,000 | Above | 26 |
| | 59-61 Annapolis Terrace | 4BD/4BA | \$2,075,000 | Above | 13 |
| Marina | 38 Avila Street | 3BD/3BA | \$2,750,000 | Above | 8 |
| Nob Hill | (no sales) | | | | |
| North Beach | (no sales) | | | | |
| Pacific Heights | 2832 Sacramento Street | 4BD/3.5BA | \$3,905,000 | Above | 14 |
| | 2775 Clay Street | 5BD/4.5BA | \$5,650,000 | Above | 19 |
| | 2550 Green Street | 5BD/5BA | \$10,000,000 | Below | 79 |
| Presidio Heights | 3352 Washington Street | 4BD/4.5BA | \$4,325,000 | Above | 5 |
| | 100 Spruce Street | 7BD/4.5BA | \$7,600,000 | Below | 20 |
| Russian Hill | 2316 Leavenworth Street | 3BD/2BA | \$2,500,000 | At | 0 |
| | 1066 Francisco Street | 4BD/4BA | \$3,300,000 | Above | 10 |
| | 40 Montclair Terrace | 5BD/3.5BA | \$3,900,000 | Above | 15 |
| Sea Cliff (no sales) | | | | | |
| Telegraph Hill | 411 Vallejo Street | 3BD/1BA | \$1,125,000 | Above | 16 |

CONDOS

| NEIGHBORHOOD | ADDRESS | BEDROOMS/ BATHROOMS | SALE PRICE | ABOVE/AT/BELOW ASKING PRICE | DAYS ON MARKET |
|---------------------------|------------------------------|------------------------|-------------|--------------------------------|-------------------|
| Cow Hollow | 3136 Scott Street #3136 | 2BD/1BA | \$1,100,000 | Above | 10 |
| | 2929 Broderick Street | 2BD/1.5BA | \$1,410,000 | Above | 25 |
| Lake | 6038 California Street #1 | 2BD/1BA | \$620,000 | Above | 18 |
| | 149 19th Avenue | 3BD/3BA | \$1,155,000 | Below | 166 |
| | 8 15th Avenue | 2BD/1.5BA | \$1,177,000 | Above | 26 |
| Laurel Heights (no sales) | | | | | |
| Lone Mountain (no sales) | | | | | |
| Marina | 2367 Bay Street #A | 1BD/1BA | \$555,000 | Above | 22 |
| | 3319 Divisadero Street | 2BD/1.5BA | \$1,550,000 | Above | 20 |
| | 2322 Francisco Street | 3BD/3.5BA | \$1,725,000 | Above | 18 |
| Nob Hill | 1177 California Street #1511 | 0BD/1BA | \$470,000 | Above | 21 |
| | 30 Miller Place #3 | 3BD/2BA | \$1,160,000 | Below | 190 |
| | 1333 Jones Street #408 | 2BD/2BA | \$1,275,000 | Below | 52 |
| | 1170 Sacramento Street #3C | 2BD/2.5BA | \$2,270,000 | Below | 127 |
| | 1100 Sacramento Street #904 | 3BD/3BA | \$2,500,000 | Below | 15 |
| North Beach (no sales) | | | | | |
| Pacific Heights | 2999 California Street #605 | 0BD/1BA | \$500,000 | Above | 127 |
| | 1800 Washington Street #212 | 1BD/1BA | \$775,000 | Above | 11 |
| | 1998 Broadway #706 | 2BD/2BA | \$1,126,125 | Above | 12 |
| | 2447 Vallejo Street #3 | 2BD/1BA | \$1,230,000 | Above | 27 |
| | 2128 Vallejo Street #3 | 2BD/2BA | \$1,365,000 | At | 0 |
| | 2034 Baker Street | 3BD/2BA | \$1,735,000 | Above | 15 |
| | 2106 Scott Street #C | 2BD/2BA | \$1,850,000 | Above | 10 |
| | 1849 Lyon Street | 3BD/3BA | \$2,000,000 | Above | 98 |
| Presidio Heights | 360 Locust Street #3 | 2BD/1BA | \$725,000 | Above | 17 |
| | 3561 Sacramento Street | 3BD/2BA | \$1,465,000 | Above | 9 |
| Russian Hill | 2363 Larkin Street #4 | 1BD/1BA | \$560,000 | Above | 11 |
| | 2701 Larkin Street #101 | 1BD/1.5BA | \$939,000 | Below | 0 |
| | 1441 Vallejo Street | 2BD/2BA | \$1,400,000 | Above | 45 |
| | 1268 Lombard Street #3 | 3BD/2.5BA | \$2,595,000 | At | 12 |
| | 999 Green Street #2604 | 2BD/2BA | \$2,900,000 | Above | 0 |
| Sea Cliff (no sales) | | | | | |
| Telegraph Hill | 34 Varennes Street | 2BD/1BA | \$675,000 | Above | 9 |
| | 383 Lombard Street #205 | 2BD/2BA | \$989,000 | At | 38 |

The data presented in this report is based on the San Francisco Multiple Listing Service and is accurate to the best of our knowledge, but cannot be guaranteed as such. For additional information, contact Hill & Co., 1880 Lombard Street (at Buchanan), 415-321-4362, www.hill-co.com.

REAL ESTATE ROUNDUP : Property frontiers

Ellis Act and AirBNB reactions

by john zipperer

ELLIS ACT ACTIONS

San Francisco Supervisor David Campos is pushing legislation that would increase the amount of money landlords must pay tenants under the Ellis Act. Currently, landlords must pay displaced tenants \$5,265 each, plus additional penalties if the tenants are elderly or disabled. Campos's plan would force the landlord to pay the difference between the current rent and two years' worth of the market-rate rent for that unit, which could cost landlords tens of thousands more than they would pay under existing Ellis Act eviction penalties.

Meanwhile, the California Apartment Association complains that legislation that has been introduced in the state legislature would "allow local jurisdictions to prohibit rental property owners from selling or converting their buildings. This would force rental property owners to stay in business even if they are losing money."

AN AIRBNB CAUSE FOR PAUSE

The short-term rental service AirBNB is getting some of its users in hot water. AirBNB, which allows people to rent out their homes — owner-occupied or rentals — has made some good extra cash for folks who have a room or a home available, but renters are finding that they can fall afoul of many rental agreements, the *San Francisco Chronicle* reports.

The website for attorney David Wasserman, who represents many landlords, states that "Current San Francisco law prohibits short term rentals of less than 32 days, and no-subletting clauses in apartment leases prohibit residents from re-renting to others, nightly or otherwise. However, many tenants might not know that by using apartment-sharing websites to generate additional income, they could be violating their lease and several local laws, jeopardizing their housing in the process."

As a result, those tenants are frequently surprised when they get an eviction notice. Landlords of rent-controlled apartments feel particularly put out, being forced to rent below market rate only to find their tenants making premium rents off their properties.

But things could be worse. *The New York Post* reports on Manhattanite Ari Teman, who used AirBNB to rent out his apartment while he left town for a wedding, only to return home unexpectedly to find that a "rowdy sex party" was taking place, ultimately costing \$67,000 in damages to his home.

DOWNPAYMENT BOOST

San Francisco doubled the amount of money it lends to low- and moderate-income first-time homebuyers as part of its efforts to keep them in the city. On March 17, Mayor Lee announced the down payment

loan maximums would increase from \$100,000 to \$200,000; the loans do not need to be paid back for 40 years or until the resale of the home.

The Down Payment Assistance Loan Program "has assisted many working families in our city and will continue to support our diverse workforce that is so critical to our economy," said Mayor Lee.

For details on the program and application instructions, visit sf-moh.org.



Supervisor Scott Wiener wants granny units to be out in the open

PHOTO: COURTESY SCOTT WIENER

GRANNY GOES LEGIT

The city's Planning Commission gave the green light to proposed legislation by Supervisor David Chiu to legalize so-called "granny units" or in-law units, secondary units in homes that are rented out.

The commission also okayed District 8 Supervisor Scott Wiener's plan to allow Castro homeowners to create new granny units.

Granny units have often been built illegally, as homeowners sought to earn money from unused garages, attics, ground-floor storage, and other available spaces. There are believed to be between 30,000 and 40,000 illegal granny units in San Francisco.

Chiu's plan would allow up to one legalized unit in single-family homes and would not allow the units to be subdivided or condominiumized. Owners of currently illegal units who wish to find out if they can make the transition will have a yet-to-be-created screening process to use without being penalized for inquiring.

Wiener said his legislation "will create a low-impact path for more affordable housing options in the Castro, as in-law units are the most affordable kind of non-subsidized housing. In-law units also tend to be more accessible for individuals with mobility challenges, including seniors."

SF RESIDENTIAL MARKET UPDATE

File this in the "thanks, Sherlock" category, but a report finds that San Francisco was one of the top three cities in the country for house price increases. Las Vegas, Los Angeles and San Francisco each had gains of more than 20 percent during 2013. According to the S&P Dow Jones Indices, pricing in all three of those cities decelerated a bit at the end of the year.

However, Pacific Union reported that San Francisco wasn't even the best performing of its eight Bay Area regions. Four other regions (led by Napa with its 34 percent increase in 2013) had larger increases than San Francisco.

YOU'VE BEEN WARNED

Julia Hartz, the co-founder of online ticketing service Eventbrite, says that even tech companies are having trouble because of San Francisco's high rents. "I just signed a lease that made me want to throw up," Hartz told the *Business Insider*.

E-mail: john@marinatimes.com



THINK
SMART &
URBAN

Think Zephyr.

Z
ZEPHYR
REAL ESTATE

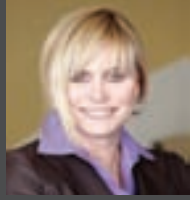
Highly competitive and famously complex, the San Francisco real estate market can be both challenging and rewarding. Zephyr turns savvy, informed Bay Area urbanites into successful homeowners, investors and sellers. ZephyrSF.com

TOBONI & CO.
SAN FRANCISCO

DID YOU KNOW?

Alcatraz, also known as 'The Rock,' was developed in 1868 and served as a federal prison starting in 1933. It was emptied of its last inmates on March 21, 1963 at the order of Attorney General Robert F. Kennedy. One of Alcatraz's most famous inmates was the notorious gangster and mob boss, Al Capone. Despite Capone's efforts to bribe guards for preferential treatment, the conditions broke Capone and it is stated that he once said "Alcatraz has got me licked." Capone became so cooperative, that he was permitted to play banjo in the Alcatraz prison band, The Rock Islanders, which gave regular Sunday concerts for the inmates.

For a Custom Designed Market Analysis and Opinion of Value on your Property (at no cost of obligation), or if you are interested in buying property, please call 415.345.3131 or email gillian@pacunion.com



Mary D. Toboni
Toboni & Co.
Luxury Property Specialist
c. 415.317.4255
d. 415.345.3002
mdtoboni@aol.com
BRE# 00625243



Gillian Silver
Toboni & Co.
c. 415.297.5572
d. 415.345.3131
gillian@pacunion.com
BRE# 01523027



INVESTOR

CONTINUED from page 1

researched the best and worst places to invest in rental property. Six of the nation's 10 worst places were in California, and San Francisco was listed as being the worst of the worst. Kenyon's data was based on just the economics of buying or renting, but it points to the challenges local landlords, especially small ones,

accessible unit leave. Yet, owners are required to allow as many of a tenant's family members to move in, rent free, as are permitted under health and safety codes.

We are now facing possible legislation that would mandate that we allow the tenant to move in *anyone*, again, rent free. Legislation has been introduced that would force owners to pay two years of increased rent to no-fault evicted tenants, ignoring the fact that

to vacate so the owner could renovate the building and recoup his investment made the Ellis Act front-page news recently. There are a couple of facts about the Ellis Act that have been ignored. Of the Ellis Act evictions over the last year, 33 were in the luxury Park Lane building on Nob Hill. Another fact: Many of the Ellis Act "evictions" are not evictions at all. If a unit in a building is removed from the rental market by

the Ellis Act, then it is counted as an Ellis Act eviction, even if it is vacant. For example, about one-third of the units in Park Lane were vacant.

Many owners

invoke the Ellis Act out of frustration over a couple of holdouts who refuse to move after other tenants have accepted money in exchange for their willingness to move out or left voluntarily for their own reasons. The San Francisco contingents in our State Assembly and Senate have been busily lambasting owners with name calling and by introducing legislation to delay and prohibit selling and buying of property. The spike in Ellis Act filings is the result of fear that these introduced bills may become law.

What is your position on planned changes to recognize thousands of in-law units?

When the opportunity to legalize many of the approximately 30,000 in-law units in San Francisco was introduced, owners were pleased with the opportunity to operate legally and without the threat of lawsuits by current and former tenants. The owners of most of the units live in single-family homes that have a space converted to a second unit. These units are

We are facing possible legislation that would mandate that we allow the tenant to move in *anyone*, rent free.

have even before they deal with added costs of city and state regulations.

To hear their input, we talked with Noni Richen, president of the Small Property Owners of San Francisco Institute, a non-profit advocacy organization that represents about 2,000 small property owners in the city.

How long have you personally been involved in property ownership in San Francisco? How have things changed for landlords in the city during that time?

My husband and I bought a pair of flats in 1974. We still live in the upper flat and rent out the lower one. We also own a four-unit building near our home.

When we bought, pre-rent control, tenants seemed to stay for a few years then move on to continue their educations, or because they were expecting a child, or, frequently, because they'd bought a place. We seldom raised people's rent because of this tenant mobility. Initially, owner-occupied buildings of four units or less were exempt from the rent control laws; 1994's Proposition I brought these buildings into the rent control ordinance and, for many owners, changed the atmosphere of these rentals from a neighborly one to a somewhat adversarial one.

we have subsidized these same tenants with below-market rents for years, in some cases.

Another supervisor has floated the idea of an "anti-speculation" tax. We consider all of these and other attempts to stifle our ability to move into our property and to buy and sell our property as harmful to property owners. More important to the 65 percent of San Francisco's population who are renters, these laws or threats of such increased regulation convince property owners to stop renting out their property to most applicants or to sell their property. With the passage of the Gonzalez Amendment that mandated free rent for relatives, my husband and I sold one four-unit building to a developer for TICs and have decided not to rent out future vacancies. Our last two vacancies are occupied by our adult son and daughter.

Do you anticipate that the state legislature will actually pass changes to the Ellis Act? If they do, will they have a significant impact on evictions in San Francisco?

The Ellis Act was passed in 1985 but was barely used in San Francisco until the passage of Proposition I in 1994. The Ellis Act simply allows owners to leave the rental business, just as any other business may close up shop. As the regulations surrounding our small businesses have grown, many mom-and-pop owners have decided to cease to operate their businesses.

The story of a couple who had lived in owner-subsidized housing for 35 years and now were asked

under rent control.

However, since the legislation was introduced, Supervisor [David] Chiu, heavily influenced by the tenants' groups, has made the legislation unpalatable for many owners. A main concern is that once the unit is declared legal, the building becomes a two-unit building under rent control (single-family houses are not subject to rent control) forever. It may not be restored to a single-family house. Other concerns are passing through costs of mandated renovations to

INVESTOR, continued on 29

The Ellis Act was barely used in San Francisco until the passage of Proposition I in 1994.

San Francisco's elected leaders are moving fast to consider a flurry of rules changes regarding rentals, evictions, and rent control. What are the most important changes you see being considered?

We now operate in a system that regulates whether owners may ask a tenant to leave so that the owner or owner's relatives may move into the unit. Owners who become disabled may not insist that a tenant in a more

SF BUSINESS TAX CHANGE AHEAD

Learn how your business tax will be changing.

For more information, go to www.sfbiztax.org, call 311 or (415) 701-2311 or contact a tax professional for additional assistance.

INVESTOR

CONTINUED from page 28

legalize; amnesty from lawsuits from past tenants; lack of mandated notice to surrounding neighbors; high relocation fees; prohibition of ever creating condominiums from the two newly legalized units. The high costs and high risks associated with legalization may be out of reach for some owners of single-family homes. On the other hand, this legislation may be quite attractive to owners of buildings of three-units or more who want to legalize another unit — [such as] in a garage or storage room.

What does SPOFSI recommend to address concerns over housing affordability in San Francisco?

We recommend the obvious: Increase the supply. Older surveys have indicated around 15,000–20,000 units held “vacant by choice” by owners who cannot operate their businesses under the restrictions imposed by the ever-changing rent control ordinance. Though it is anathema to the self-

styled tenant advocates, easing restrictions would bring some of these units back onto the market. Remove small owner-occupied buildings from at least some of the most repugnant aspects of rent control. Allow us to limit the number of people in a rental, for example. Many units sit vacant for years because the owner has future plans for the building when financing, or building permits, or whatever conditions improve. If these units could be rented for a fixed period of time with the stipulation that the ten-

when the tenant has not paid their rent.

Do you think landlords are being made the scapegoats in the housing affordability controversy? Why? And if so, what can landlords do about it?

Scapegoats? It is always comforting to blame someone else for one's problems. The truth is that not everyone can live exactly where he or she wants. Some people cannot afford to live in San Francisco County. So what? Maybe I would like to live in Presidio Heights instead of the Western

A d d i t i o n where I hear gunshots at night. Sorry, just can't do it. Increase the supply of housing to lower costs, and, as Willie Brown said, it

probably can't all be built in San Francisco.

John Zipperer is the former senior editor of Affordable Housing Finance and Apartment Finance Today, and the former new media editor of the CCIM Institute of the National Association of Realtors. E-mail: john@marinatimes.com

We tell landlords to consider every lease to be a lifetime lease, because it is almost impossible to remove a tenant.

ant would be *required* to move, those vacant units could provide housing for many renters.

At this point we tell our members to consider every lease with a tenant to be a lifetime lease, because it is almost impossible to remove a tenant, even, as I found out recently with my own rental,

MYSTERY HOUSEBUYER : Can't we all just get along?

Novel housing ideas

by john zipperer

IN PETER SCHNEIDER'S 2000 NOVEL *Eduard's Homecoming*, a German scientist living in the United States returns to Germany when he learns that he has inherited an apartment building in what used to be East Berlin. In the post-reunification era, Berlin became the nation's capital once more, and many of the counterculture and left-wing activists who lived there were feeling displaced by the arrival of big companies and government offices, as well as an influx of immigrants from elsewhere.

Some of them were literally being displaced, as newly involved landlords tried to get them out of the buildings where they had been squatting. During the Cold War, Berlin was not an attractive place to be. But post-Cold War, it became a magnet for artists and techies from across Europe, arguably becoming one of the most exciting cities on the continent.

Eduard, the protagonist of Schneider's book, did not desire to be a landlord, but he quickly found himself stymied by trying to get his head around local regulations and dealing with the squatters in his building. What would he do? What could he do?

What he ends up doing is realizing he wasn't going to win it all, and he wasn't

going to lose it all. He eventually came to an arrangement with the squatters in which they transitioned into being legal tenants of his building.

That is something of the approach San Francisco is taking toward the legalization of “granny units” (see Real

Estate Roundup, page 26). Landlords who had illegal units that were being rented out could in some circumstances make them legal, as long as they put them under city regulation. Some

If it's good enough for the Castro, why not the Marina?

critics (see interview at left) worry that the restrictions placed on the units will be problematic and could reduce the numbers of landlords who therefore go through the legalization process. Others wonder whether it really matters to the rental market if those units are legal or not — if they're already occupied, then making them legal won't add any units to the city's rental inventory. Thus the importance of the push by Supervisor Scott Wiener to allow the creation of new granny units in the Castro.

Why not allow them in Noe Valley or Bernal Heights or the Marina? If it's a good idea in one district, it is a good one for the rest of this expensive, housing-strapped city.

The Mystery Housebuyer isn't anonymous, but the subjects usually are.

“San Francisco itself is art, above all literary art. Every block is a short story, every hill a novel. Every home a poem, every dweller within immortal. That is the whole truth.”

— WILLIAM SAROYAN

BARBAGELATA

REAL ESTATE SINCE 1952

MARINA/COW HOLLOW OFFICE
2381 CHESTNUT STREET, SAN FRANCISCO CA
415-580-1112 • REALESTATSF.COM
BRE #01259825

YAPPING WITH ...



Sally, who is happy, mellow, and adores children, is looking for her new forever family PHOTO: FUZZY BEASTIE PHOTOGRAPHY

Sherri Franklin

Founder and executive director, Muttville Senior Dog Rescue

by susan dyer reynolds

How long have you been involved with animal rescue?

20 years.

How did you get involved with rescue?

I started volunteering at the SF/SPCA in the 1990s as a dog

behavior volunteer, but I have always been involved in animal welfare. I began caring for dogs that were considered unadoptable because of age, medical problems, behavioral issues, or other challenges. I brought them to my house and found new forever homes for them.

Tell us about your organization.

Muttville Senior Dog Rescue is a nonprofit organization dedicated to changing the way the world thinks about and treats older dogs (aged 7 years and older) and to creating better lives for them through rescue, foster, adoption, and hospice.

SHERRI FRANKLIN, continued on 32

SKY'S BUYS : Collar gear

Water-friendly collars and tags

by susan dyer reynolds

SOMEWHERE DEEP IN SKYLAR'S DNA THERE MUST be a champion Labrador retriever, because she can't get enough of the water. Most of her collars — some leather, some with crystals, some made of ribbon — simply aren't meant to get wet; same goes for the jangling tags she wears on our walks or out for brunch dates. I tested a slew of water-friendly collars and tags, and here are the ones I highly recommend. My top collar picks are also earth friendly, made from recycled materials like inner tubes and billboards.

Ecology Recycled Collar

by Itzadog

Ecology Recycled Collars are made in Colorado from retired advertising billboards saved from the landfill; they're durable yet soft, and no two are alike because colors and patterns vary from billboard to billboard. According to Itzadog, the material "wears like denim and gets a rich vintage look over time." (Sky hasn't had hers long enough to test that claim.) If you have a specific color in mind, you can indicate a couple of preferences in the comment section, and the friendly staff at Itzadog will do their best to accommodate your request. Sky's best color is lavender (it looks great with her blue-grey coat), so that's what I asked for, and I got a lovely collar that fades from cobalt blue to lavender-pink (\$16-\$18; itzadog.com).

Quiet Spot Tag Silencer

by Itzadog

This is the original tag wallet, waterproof because it's made of neoprene, and there are no snaps to rust. It's a great way to keep tags safe and quiet during trips to the beach or in the pool. Available in nine colors (\$8.95; itzadog.com).

Inner tube collars

by Cycle Dog

Deflated bike inner tubes are hard to recycle by conventional means, so Cycle Dog came up

SKY'S BUYS, continued on 32

A cavalcade of famous cat fanciers

by ernest beyl

OK, SO WHAT DO ERNEST Hemingway, Marlon Brando, and Pablo Picasso have in common? Yes, all were highly creative, outsized personalities and internationally famous, but that's not the answer we're looking for here. Think feline. Yes, they were cat lovers. They all thought cats were the cat's pajamas.

ERNEST HEMINGWAY

You would think Hemingway, noted for his hyper-masculinity and bombast, would surround himself with dogs — big dogs, like bullmastiffs or St. Bernards with kegs of brandy around their necks. But no, what did Papa Hemingway surround himself with? Cats, and lots of them. When he lived in Key West a friend gave him a six-toed tomcat. Cats with six toes are called polydactyl. Too long a word? Hemingway called that six-toed cat Tom. And Tom fathered generation after generation of polydactyl cats. When I was in Key West a few years ago, I visited the old Hemingway house, and the place is full of cats, all with six

toes. They are protected by terms in Hemingway's will.

MARLON BRANDO

Another macho guy with a soft heart for cats was actor Marlon Brando. He was frequently photographed in his pad with a cat. When Brando was filming the *Godfather*, he found a stray cat on the set. Director Francis Ford Coppola picked it up and set it in Brando's lap. And that's why the opening shot in the movie includes a cat.

PABLO PICASSO

Throughout much his life the artist kept cats as companions — as well as women, you may recall. In his 1941 painting *Dora Maar au Chat*, his mistress has a small black kitten on her shoulder.

SALVADOR DALI

Dali, the surrealist artist, also had a thing about cats. He was photographed with them frequently and included them in many of his paintings. He once led an ocelot on a leash through a hotel lobby on the Monterey Peninsula. Nice kitty!

ALLEN GINSBERG

Poet Ginsberg loved cats, perhaps because he felt they were sympathetic Beats as he was. He loved photographing them. His Beat buddies Jack Kerouac and William Burroughs were cat guys as well. Kerouac mourned when his cat died. Burroughs had seven cats, according to Kerouac, and actually wrote a book about them called *The Cat Inside*.

CHARLES MINGUS

I couldn't resist this one. Jazz giant Charles Mingus who played the stand-up bass, taught his cat to use a regulation toilet. He said it took him one month to train him. But his cat, Nightlife, got the message. In case you want to try this with your cat, go to the official Mingus website and click on Charles Mingus Cat Toilet Training Program.

SNOOP DOGG

Snoop Dogg is a cat guy. He has two Siamese cats — one named Frank Sinatra and one named Miles Davis.

CAT FANCIERS, continued on 32



Salvador Dalí and Babou the ocelot PHOTO: ROGER HIGGINS / LIBRARY OF CONGRESS



Working Together to Keep Your
Pets Healthy, Happy and Safe

Protect Your Pet



Affordable Vaccinations \$10 MICROCHIP PET IDs

Protect Your Pet

Our commitment to you and your pet lasts a lifetime.

Each VIP PetCare community clinic is staffed with a licensed veterinarian. We use only the safest, brand name veterinary pharmaceutical products and all of our clinic staff receive extensive and ongoing training. Each and every VIP PetCare client has the right to speak to one of our veterinarians before deciding on the appropriate care for their pet, and they have access to all of their pet's health records for life, free of charge. Try us out, and experience the VIP PetCare difference.

Non-Emergency Veterinary Clinics

No Appointment Necessary

vaccinations 🐾 microchipping 🐾 Rx flea & tick control
heartworm prevention 🐾 testing & deworming

Find Us Inside 

Pet Food Express
3150 California St.
San Francisco, CA 94115
Every Saturday
3:30PM - 5:30PM

Pet Food Express
1975 Market St.
San Francisco, CA 94103
Every Saturday
9:00AM - 10:30AM

Pet Food Express
3160 20th Avenue
San Francisco, CA 94132
Every Sunday
10:00AM - 11:30AM
**No Clinic on Easter Sunday*

For a Complete List of Community Veterinary Clinics Near You:
VipPetCare.com 🐾 **1.800.427.7973**



shop online: WELOVELEFTOVERS.COM

415.409.0088
OPEN DAILY 10-6
1350 VAN NESS AVE

leftovers
home consignment

MEMORIAL DAY CEREMONY

Honor & Remember



Monday, May 26, 2014

Grand March 10:30AM/Program 11AM
San Francisco National Cemetery
(at the Presidio)

415.561.5300 - www.presidio.gov

SHERRI FRANKLIN

CONTINUED from page 30

When senior dogs end up at local shelters — whether it's because of a life-long companion's death or change in circumstance, or because they've been abandoned — they are often passed over for puppies, and overcrowded shelters may have no option other than euthanasia. Muttville rescues these wonderful dogs, gives them the medical care they need, spruces them up with grooming and good food, puts them in a loving foster home, and finds them new forever homes. Part of Muttville's mission is to educate the public about the joys of adopting an older dog, and after seven years of operation, the word is spreading. These sweet dogs are their own best ambassadors, and just by walking down the street they are showing the world what a wonderful companion an older dog can be.

What is the biggest challenge facing your rescue right now?

Muttville covers veterinary costs for these abandoned senior dogs, as some come with health concerns. We dedicate ourselves to making them healthy and adoptable. In many cases we spend thousands of dollars on a dog's dental needs or heart, liver, and urinary testing so they are in the best possible

shape for their new family. Therefore, we are constantly in need of donations; it's our supporters and their belief in our mission to save senior dogs that keeps us going!

What are some of the major misconceptions about adopting a senior dog?

That they've suffered some form of abuse, when in reality most of our senior dogs come to Muttville because of a human condition. Perhaps someone died or went into an assisted-living facility, and we still hear sad stories of foreclosures and divorce. The dog is often the one that suffers because of their human's circumstances.

What is the age range of the dogs at your rescue?

From 7 to 20 years old.

A dog I'd really like to see adopted is ...

Sally. She is the nicest dog in the world, loves children; she's engaged, happy, mellow, house-trained, has a constantly wagging tail, but because she is black and a bit chunky, she gets overlooked. You can check out her profile at muttville.org/mutt/sally-2087.

A dog that is a great success story ...

I love families that have come back to adopt a second time so their first Muttville dog will have company. For example, last week one

of our dogs, Schubert, got adopted by the dads of one of our former dogs, Cubby. We just got a photo of the two little Pomeranians cuddled up together. That made my day!

Where can people go online to find out more, see adoptable dogs, volunteer, foster, or donate?

They can visit our website at muttville.org. You'll find photos and stories of all our available dogs and a donate button, too!

What are your upcoming events?

Saturday, April 5, 12, and 19 is Love a Senior Saturday; and Sunday, April 27 is Love a Senior Sunday from noon to 3 p.m. at Muttville's San Francisco headquarters, 255 Alabama Street, next to the San Francisco SPCA. Meet our sweet seniors who are looking for their forever homes. One might just be your next best friend! Check our calendar (muttville.org/events) for other dates and adoption outreach locations.

Muttville's annual award-winning benefit Moolah for Mutts takes place in San Francisco in September. Watch the website for date and location.

Muttville: 255 Alabama Street (near 16th), 415-272-4172, muttville.org

E-mail: susan@marinatimes.com

SKY'S BUYS

CONTINUED from page 30

with a creative way to use them in these quick drying, durable, no-stink, no-fray collars. The soft rubber is overlaid with equally durable fabrics in an array of bright-colored solids and patterns. Some of the collars are reflective, and all come with the clever, dual-function "Pup Top" bottle opener leash attachment — how perfect is that for the beach? (\$23-\$27; cycledog.com).

CollarTags by Boomerang Tags

By far my favorite everyday tag, Boomerang's ingenious CollarTag slides over the collar and is bent to match the curve of your dog's neck. Made of scratch resistant stainless steel, the company guarantees they won't fall off (and Sky's never has). The easily



Cycle Dog's waterproof collars are made of recycled bike inner tubes

PHOTO: COURTESY CYCLE DOG

removable style also makes changing between Sky's many collars a breeze (\$9.95-\$10.95, boomerangtags.com).

E-mail: susan@marinatimes.com

CAT FANCIERS

CONTINUED from page 30

MARIE ANTOINETTE

Marie Antoinette hoped to escape the guillotine during the violent French Revolution by fleeing to America. She didn't make it. But she would have been glad to know it is said that her palace household cats were put aboard the escape ship and made it across the Atlantic and became good mousers in America.

BRIGITTE BARDOT

Former French movie idol and animal rights activist Brigitte Bardot once said, "I really am a cat transformed into a woman."

AUDREY HEPBURN

I don't really know if Audrey Hepburn was a cat fancier, but I couldn't resist including her here. In the movie *Breakfast at Tiffany's*, Holly Golightly, played by Audrey Hepburn, has a marmalade cat with no

name. She calls him Cat. At one point, musing on her fate as a high-priced call girl, Holly says, "I'm like Cat here, a no-name slob." The cat that played Cat in the movie was a famous actor-cat named Orangey who won two Patsy Awards, which honors animal performers in motion pictures.

Our cat-man Ernest Beyl has a classic tuxedo cat named Aramis in his family. E-mail: ernest@marinatimes.com

"I love my pets so much I'll only give them Halo."
—Ellen DeGeneres, Animal Advocate, co-owner, Halo

this page is sponsored by



www.halopets.com



Estee was adopted from and photographed at Animal Care & Control.
Photographed by Josh Norem www.thefurrtographer.com



Hey! Have You Heard?

Kittens & more at Animal Care & Control!

**Animal
Care &
Control**

CITY AND COUNTY OF SAN FRANCISCO

1200 15th Street
San Francisco, CA 94103
(415) 554-6364



adopt • volunteer • donate www.animalshelter.sfgov.org



Greenie Jo (A351053) is a super attractive young Iguana. Come & meet Greenie Jo if you think this is the lizard companion for you.



Salsa (A351912) is a shy, sweet, & gentle 5 mo kitten. She is making great strides here at the shelter & will blossom in a loving home.



Bentley (A350442) is a stocky 1 yo Pittie mix cutie that seems serious at first but has a silly, playful, total lovebug side & is great on leash.



Cooper (A317847) is a handsome, active, playful, & loving 6 yo fellow. This great cat likes a lot of attention & to tell you about his day.



Frankie (A352287) is a 1.5 yo darling Yorkie mix in need of a little extra TLC to help his sweet, silly, cuddly personality shine!



Stvelko & Belka (A351227/228) are 2 sweet, friendly young girl rats that are also cute, easy to handle, & ready to be adopted!

Your Man Friday

HOUSECLEANING & SERVICES

- ★ HOUSECLEANING
- ★ HOUSE AND PET SITTING
- ★ LIGHT MOVING AND PACKING
- ★ GARDENING
- ★ ERRANDS
- ★ APPOINTMENTS
- ★ ORGANIZING

Skylar
PAW OF APPROVAL

Excellent local references, including *Marina Times* editor-in-chief, Susan Dyer Reynolds!

Please call Steve Russell: 415-373-2610



Sky in her new bed

A bed for Little Blockhead

by susan dyer reynolds

*Hold on, to me as we go
As we roll down this unfamiliar road
And although this wave is stringing us along
Just know you're not alone
Cause I'm going to make this place your home*
— "Home," by Phillip Phillips

AFTER JAZZY PASSED AWAY, I packed all of her special toys in her toy box and stored them on the top shelf of my bedroom closet. Most were tattered and worn; some still had crispy splotches of drool on

make a Silicon Valley sojourn to take Kickie to a dentist appointment, so I left Sky with Steve for the weekend. "Lucky Blue," he said with a wink as he took the whirling dervish from my car.

Kickie and I did our usual routine: lunch, dentist, and a trip to our favorite shopping mecca, Home Goods. They have everything at Home Goods, from Italian blown glass vases to Le Cruiset cookware. It's like Disneyland for bargain hunters. I always head to the pet section, and on this particular day I spotted a big, fluffy faux sheepskin dog bed in a shade of sage green that matched Skylar's eyes.

"That's too big for my Little Blockhead," Kickie said, following my gaze. "I know," I said. "But she'll grow into it."

Steve had dropped Skylar off at home on his way to work, so when I opened the door downstairs, she was right

It bothered me for some reason to let Skylar make Jazzy's former bed hers.

them, a constant reminder of how we used to play tug-o-war and other games on a daily basis until that last month, when the cancer made her too tired. Her bed sat on the floor of my room, too, and it bothered me for some reason to let Skylar make it hers, so I gave it to Steve for Blue, who still missed her best friend terribly (though Sky was growing on her a bit).

"I thought the smell of Jazzy might comfort her," I told Steve.

He nodded, picking up the bed. "I'll put it in my car." Then he stopped and stared at the empty spot on the floor. "Where's Sky's bed?" he asked.

"She doesn't have one," I said. "She sleeps with me mostly anyway."

Just at that moment, Sky came in from the garden, her Eighth Wonder of the World tongue hanging out one side of her mouth. She stopped and stared at the empty floor right along with Steve. She was too hot to get on my bed, having spent the last half hour climbing all over

there, going crazy like I'd been gone for six months. She followed me back and forth to the car like a little grey and white shadow as I brought my things into the house. Buena Vista East is a busy street so I told her to wait at the mudroom door. The last thing I took out of my car was the giant sage green dog bed. As I approached the mudroom, Sky's matching eyes lit up, and she tried to get into the bed while I was still carrying it. "Get down, Twerp," I laughed, gently nudging her with the bed. "Let me get it in the house first."

As soon as I set down her new bed, Sky was in it, curled up, drowning in the oversized fluff of faux sheepskin. "Do you like it?" I asked. She wagged her tail, looking up with such pride, her

Sky's eyes lit up, and she tried to get into the bed while I was still carrying it.

Blue until Blue gave her the full Vampiria — front top lip raised and teeth bared — to let her know enough was enough. I went to the garage and got an old bath mat, which I laid on the floor and covered with a beach towel. Sky didn't seem to mind as she flopped on her side for a quick nap. "There," I said. Steve frowned. "That's it? That's Sky's bed? Are you sure you want Blue to have Jazzy's bed?" He asked. "Yep," I said. "Sky's fine."

For the next week or two, Skylar switched between my bed and her towel and bath mat arrangement. I needed to

head held high, almost regal. "You have a bed of your very own," I said, sitting down on the floor beside her. "A bed for Little Blockhead."

Sky only left her bed to eat, drink water, and do her business in the backyard. I felt a little lonely — she usually slept cuddled next to me — but as she stretched and turned and rolled on her back snorting with joy before drifting off to peaceful puppy dreamland, I knew, at least this night, I'd be sleeping alone.

E-mail: susan@marinatimes.com

DID YOU OR A LOVED ONE SERVE IN THE ARMED FORCES?

YOU MAY BE ENTITLED TO BENEFITS

We assist veterans, their dependents and survivors in obtaining federal and state benefits, such as disability compensation and/or pension, Aid and Attendance, educational benefits, home loans, burial benefits, and more.

Our accredited claims representatives will provide respectful advocacy for you and your loved ones. No appointments are necessary at our office, and please remember to bring your DD-214.

San Francisco County Veterans Services Office
(415) 503-2000
27B Van Ness Ave, San Francisco 94102
Hours: Mon-Thurs 9AM-12PM and 1PM-4-PM

ACC City Pitties are Honors Students

San Francisco Animal Care & Control (ACC) has a wonderful group of Pit Bull mixes available for adoption. Pitties are harder to adopt out than most dogs because of their large size, high energy, and their reputation as bullies. But we know they make wonderful, loyal, playful, friendly companions for the right family. ACC staff and volunteers have put these pooches through their paces, working on leash manners and basic commands, and they are a super group. These pitties are ready to come home with you and continue learning at a reward-based training class. Check out the Pitie Parade on ACC's Facebook Page @ www.facebook.com/SanFranciscoACC.

The ACC Adoption Center is open from 12 to 6pm every day, Wed. until 7pm.

adopt volunteer donate
www.animalshelter.sfgov.org

Animal Care & Control
1200 Harrison St. @ 15th St.
San Francisco, CA 94103
(415) 554-6364

We urgently need short and long term 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 needed! 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!**

This page sponsored by



ELISE

This lovable, black and white rat terrier mix is a playful girl. Elise weighs 15 pounds and is 3 years old. Elise is well suited for a family with older children and would be a great playmate for another dog. She is housebroken and has good command of basic training. She is very eager to please and loves to be close to her people. She is happiest in your lap or snuggled next to you as you sleep. Start this spring with an "egg-ceptional" dog. Elise has an endless supply of love to share!



SHILOH

Meet Shiloh! This 7-year-old rat terrier is pure joy. He loves to go for long walks in the city and enjoys meeting people along the way. Shiloh is completely house trained and loves his foster home animal companions. Shiloh's perfect situation would be one with an enormous amount of love and time for daily walks. He would enjoy someone to play with him, toss his ball, and rub his belly. He knows all his basic commands and enjoys learning. Shiloh is "somebunny" special to share the joy of spring with!



ETIENNE

Etienne, a spunky 7 pound Chihuahua, has tons of energy and would love to join you on long walks dressed in his striped sweater. Afterward, he'll be content to curl up in a sunny place and relax. He enjoys riding in the car and is the perfect car companion. He currently lives with three dogs and a cat, but is not fond of meeting other dogs outside. His foster home is working on training him. He is very food motivated and continues to learn new skills. Spring has returned, and Etienne would love to help you enjoy the long days ahead!



SOOKIE

Sookie is a 10-month-old female Italian greyhound mix and weighs about 18 pounds. She is very sweet and wants to be next to her person. Her sweet disposition and playfulness would make Sookie a wonderful companion. She is a young dog and still working on her house-training, but she's doing great with it. Sookie would be thrilled to have another friendly doggie pal in her forever home for companionship and play. She's fine with cats and older kids. Sookie is all ears waiting for the call to her forever home!



LOUISE

Louise is about 5 years old and weighs a whopping 4 pounds. This petite Chihuahua mix is a mellow girl with a bit of whimsy in her as well. Louise is slightly wary of strangers, but she warms up pretty quickly once she knows you're friendly. On that whimsical side, Louise can really bust a move! She will play with anything, from a piece of kibble to her own shadow. She is close to being house-trained and is eagerly striving for excellence. (Due to Louise's small size, young children may not be a good fit.) Louise's spring dream is to find her forever home. Can you make her dream come true?



TITO

Puppy-faced beagle mix Tito was a shelter favorite at San Francisco Animal Care and Control. He is approximately 2 years old and weighs 40 pounds. Tito loves his wrestling sessions with his canine foster sister. When he is tuckered out, Tito will quietly sit by his foster mom's feet as she makes dinner. He already knows basic commands and loves treats (especially beef jerky) so little Tito is very trainable. This "24 carrot" treasure is ready to start spring in a new home filled with love with someone ready to enjoy his fun-loving personality.

Check the Grateful Dogs Rescue website for 2014 upcoming Adoption Events Calendar



FOR MORE INFORMATION ON THESE AND OTHER DOGS:
415-587-1121 • www.gratefuldogsrescue.org
info@gratefuldogsrescue.org



April special!

Free same-day
delivery*



of your

favorite pet supplies!

Call (415) 759-7777 to order

(Minimum purchase of \$25)

Deliveries made by  to the City of San Francisco.

Visit petfoodexpress.com/supplies to view our products.

 pet food express®

* Same-day delivery orders must be made before 5 p.m. Delivery fee is regularly \$5. Free delivery is an April special offer from Pet Food Express.

