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MarinaTimes

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Sir Paul McCartney returns to Candlestick for "Farewell to Candlestick: The Final Concert" PHOTO: PAUL MCCARTNEY / FACEBOOK

Summer concerts in the city

From Macklemore to McCartney, great music abounds this season

by maryann lorusso

I LOVE TO ATTEND CONCERTS YEAR round, but there's just something about catching a show in the summertime that feels so good. It could be the memories of all those high school and college breaks, when the feeling of freedom followed me to every concert. Or the fact that many summer shows take place outdoors, with green grass, starry skies, and warm summer breezes part of the experience.

Here in the city, it's certainly not the warm summer air that makes us come out to enjoy a good show. Nonetheless, we do come out. This season, a particularly great assortment of acts descends upon us, from Jay Z and Beyoncé's debut at AT&T Park, to the spectacular lineup at this year's Outside Lands, to Sir Paul McCartney's farewell concert at Candlestick Park. Whether you're into jazz, classical, reggae, or rock 'n' roll, there's something you'll love. The best news is that your favorite concert

may cost nothing more than a moderate wait in line and the schlepping of your favorite beach chair, as all the free concert series are offering a particularly great selection of world-renowned talent this season.

So what are you waiting for? Check out our concert schedule and grab some tickets before they're gone like summer.

OUTSIDE LANDS

Golden Gate Park comes alive with music once again, as dozens

SUMMER CONCERTS, continued on 16

REYNOLDS RAP : New business

Despite local politics, Lombard gets a pet store

Wolf & Lion brings boutique warehouse to the Marina

by susan dyer reynolds

THE REASON 2460 LOMBARD STREET IN THE Marina has been a vacant blight for many years rather than a Pet Food Express (PFE) replete with a \$2 million renovation has nothing to do with the neighborhood and everything to do with neighborhood politics. Opponents argued that a "formula retailer" like PFE would take business from two small pet shops on Chestnut Street, but studies have shown most pet owners shop at Safeway, Costco, and online at websites such as Amazon.com. An economic impact report compiled by the city's Office of Economic Analysis and released last February also concluded that increased restrictions on formula retailers (defined as having more than 11 stores nationwide) will not help grow the local economy nor will it help increase spending by residents. All of this validates what the owners of PFE said all along, but it comes too late for Lombard.

"I have to say the behind-the-scenes political maneuvering that ultimately stopped us from opening on Lombard Street was eye-opening," says PFE co-owner Michael Levy. "We had partnered with Pets Unlimited to provide a permanent cat adoption center inside our proposed store as well as have adoption events with

WOLF & LION, continued on 4

The housing gap

Home prices and evictions have spurred a resistance movement to the city's boomtime growth

by john zipperer

Part three of a four-part series

PERHAPS ALL OF SAN Francisco's heated political debates about growth would be solved if people could just live in those Google buses.

The famous private transportation system of the tech companies has become a focal point for activists who are really complaining about higher housing costs and evictions, which they blame on the influx of tech workers into the city.

District 2 Supervisor Mark Farrell says he has received complaints from constituents about the urban growth and housing problems, "but not as much as the media may portray it to be." In response to predictions that the city's population will surpass 1 million by 2030, he said "The only thing we can be certain of is that the number we throw out there today is going to be wrong. There are arguments that it will continue to grow at this current pace, and arguments that it will not." He noted that as we move further from the last deep recession,

"at some point, the growth — whether it be population, real estate prices, or what have you — will come down. Will it be as dramatic as the crash in 2000, 2001? Will it be more mild? Will it take 10 years for that to happen? I don't have the answer; but regardless of that answer, I don't believe we are doing our jobs as city officials unless we plan for the future and have a vision of the San Francisco that we would like to be a part of and our children to be raised in in 10, 20, 30, 40 years."

Supervisor Scott Wiener, says this isn't the only city



Tech companies that have provided their San Francisco employees with shuttle bus transportation to work have become targets of activists PHOTO: STEVE RHODES / FLICKR

experiencing growth problems. "It's also a worldwide phenomenon. It is simply a fact of life that cities, including San Francisco, are growing," he told the *Marina Times*. "We've grown by 75,000 people in the past

decade; we're projected to grow by another 150,000, and I think that's real. Some people have the view that if we just don't build the housing, they won't come, but we know from our history that that is not true. Our choice

is whether we prepare for it. If we don't prepare for it, our current rent of \$3,200 is going to start looking cheap; we'll increasingly become a city without a middle class. Our transportation prob-

HOUSING GAP, continued on 4

TOP 10 STEAKS IN AMERICA

Osso Steakhouse - San Francisco, CA
Bobo's - San Francisco, CA
Peter Luger Steakhouse - Brooklyn, NY
Bern's Steakhouse - Tampa, FL
CUT - Beverly Hills, CA
Emeril's Delmonico - Las Vegas, NV
Mario Batali's Carnevino - Las Vegas, NV
Chicago Cut - Chicago, IL
The Precinct - Cincinnati, OH
Elway's Cherry Creek - Denver, CO



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ONLINE SPECIALS

Evalyn Barron, Michael Snyder, and more on www.marinatimes.com

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NEWS BRIEFS : Added regulations

IS ANYONE HAPPY ABOUT AT&T'S UTILITY BOXES?

For years, neighborhood activists have waged a campaign against plans for hundreds of new utility boxes to be placed throughout the city, complaining they would obstruct pedestrian traffic and become eyesores. AT&T, which has been working through the process for years and even has a website set up to answer questions about it (ipnetwork4sf.att.com), says the new boxes enable it to roll out new high-speed Internet services to its customers across the city.

About 200 of the boxes have been installed so far, which is well below what AT&T had hoped to achieve by this point. In its online FAQs about the troubled project, AT&T wrote that it planned to build many of the 726 planned sites between 2001 and 2013.

With the process and the controversy dragging on, in May the Board of Supervisors passed a measure by District 8's Supervisor Scott Wiener that seeks to highlight residents' input and make AT&T use private property for the boxes where possible, use graffiti-resistant coverings, and give multiple options for locating each box. A week after passage of that bill, AT&T sued, claiming the city violated local and state law in the way it has rejected some of its applications for siting the boxes. The company has also said that Wiener's measure violated state law.

The push to offer high-speed Internet services isn't limited to AT&T or its big local competitor, Comcast. Google is slowly rolling out its Google Fiber service, which offers Internet speeds up to 100 times faster than typical broadband. It started in Kansas City, but when it expanded to other cities, it chose Austin, Tex. and Provo, Utah. The company also lists some potential future locations for Google Fiber, but none of them are San Francisco. (The closest it gets is the southern portion of Silicon Valley, the only location in California.) The Mountain View-based company notes that among the things that determine where it will extend its fiber service are "efficient and predictable permit and construction processes appropriate for a project as large as a Google Fiber network build."

WALK CROOKED LOMBARD

Lombard's famous crooked stretch between Larkin and Leavenworth is being closed to automobiles on weekends through July 13 as part of a pilot project. The city acted in response to local residents' complaints about traffic. Though the test plan allows taxis, pedestrians, and local traffic to use the twisty street — known as "the world's crookedest street" — the basic ban will give officials an opportunity to see if it should recur or be made permanent.



Lombard street is testing car-free weekends
PHOTO: DANIEL ZIMMERMAN / FLICKR

GLOBAL HOT SPOT

When Arnold Schwarzenegger was California's governor, he noted that his efforts to deal with climate change had more success when he worked across international borders with other state, city and provincial leaders than when he tried to get federal leaders in Washington to do their jobs. That cross-border approach has also helped

to make the Bay Area one of the global economic superstars, and a new report from HSBC Bank and the Bay Area Council Economic Institute, "Trade in the Bay Area: Investment and Global Financial Flows," shows that international trade is key to this region's economic success. It's also key to California's economic success, because 32 percent of the state's total exports of \$54.2 billion in goods last year came from the Bay Area.

MINIMUM WAGE HIKE?

Employees and business owners alike will be following the progress of a measure introduced by Mayor Ed Lee and 10 members of the Board of Supervisors that would place on the November ballot a vote to raise the city's minimum wage to \$15 an hour by July 1, 2018. The San Francisco Chamber of Commerce, the Coalition for a Fair Economy, and a number of organized labor groups joined the mayor in the announcement, indicating possible broad support for the measure.

If enacted, the measure would raise the hourly minimum wage in increments: to \$11 on Jan. 1, 2015; \$12.25 by May 1, 2015; \$13 by July 1, 2016; \$14 by July 1, 2017; and \$15 by July 1, 2018.

GOODBYE, SAN FRANCISCO; HELLO, CHICAGO: GEORGE LUCAS DECIDES

The waiting is over. After an enormous outlay of time and money in an effort to build his cultural museum at Crissy Field in the Presidio, only to be rejected twice, George Lucas is taking it to Chicago.

"When George's vision for the museum was rejected earlier this year, we began to consider alternate locations outside the Presidio," said Lucas spokesman David Perry.

The site in Chicago proposed by Mayor Rahm Emanuel is larger than any site in San Francisco, close to transportation and centrally located amid other museums. Additionally, Lucas's wife is from Chicago.

"Building in Chicago is the right decision for the Museum," Lucas said. "But the Bay Area will always be my home. ... I am profoundly grateful for the enthusiasm and support this project received from the Bay Area community."

—Marilyn Damon Diamond

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The Wolf & Lion team (L to R): John Headley with Sniffers, Barry Leonard, Spyq Sklar with Molly PHOTO: SUSAN DYER REYNOLDS

WOLF & LION

CONTINUED from page 1

other shelters and rescues every weekend. Unfortunately a small group of self-interested people was very effective working against us.”

That vocal minority combined with a weak, easily swayed planning commission kept Lombard from getting a PFE twice in four years, but because the company had signed a 10-year lease, it didn't let them off the hook for the rent.

“I opened my first store in 1980 in San Francisco, and it is disappointing that I am unable to continue to grow PFE in the city where I started,” Levy says. “But the good news is the Marina will still get a much-needed pet supply store

that will support pet adoption.” Levy is referring to Wolf & Lion Pet Supplies, a boutique warehouse that now fills the old Blockbuster building.

“Finding the right people to take over this space was very important to us, because we wanted it to fit into the neighborhood's needs,” Levy says. “Barry Leonard knows the business better than anyone and has served San Francisco pet owners for over two decades. He has teamed up with Spyq Sklar and John Headley, who are both young, smart, hard working, and personable. All three are committed to helping pets get adopted and will be working with local rescues to see that happens. I cannot think of a better combination to run a strong independent pet store.”

Leonard owns Critter Fritters Pet Food & Supplies, which recently celebrated 30 years in Glen Park. “I saw Michael Levy was a good guy when he had the one store,” Leonard says. “Later, when he started to grow, I noticed that it didn't really affect my business. When he lost out here for the second time, I called him and said I thought I could do a second Critter Fritters, but I worried it was too much at my age. That's when Michael mentioned Spyq.”

Spyq Sklar is the nephew of PFE co-owner Mark Witriol. “I graduated from UC Santa Cruz with a degree in math and economics and I was working in tech,” Sklar says, stroking the ears of his rescued Labradoodle, Molly, whom he adopted as a companion for his older rescued pointer-pit mix, Sniffer. “I liked it, but I didn't love it. My company was moving to San Jose, and I didn't want to do that commute. I grew up with PFE and animals, so this is really my dream job. I brought on my best friend John, who just graduated from UC Berkeley with an economics degree. We met Barry and got along great, and we loved his concept.”

Leonard's concept is part Critter Fritters, part PFE, and part Pet Club: boutique products and customer service in a stripped down warehouse that allows Wolf & Lion to keep the selection large and the prices low. “You won't find an upscale look,” says Sklar. “We have open pallets on concrete floors. That's where you'll see savings. And we will have tons of products, 30 brands of food to start, and there will be something for every budget. Not everyone can afford top-line food, so we'll offer high-quality grocery brands as well.”

For the boutique side, Leonard says Wolf & Lion will carry items from artisan producers. “At Critter Fritters, I sell catnip by these two ladies in Oregon — they're not huge, but they make a living and it's great catnip. We want to make things better for animals and their people — great products at great prices. And even though the prices will be warehouse, the customer service won't. We'll be here to help and answer questions, and if someone wants something specific, we'll get it for them.”

Like PFE, finding homes for San Francisco's abandoned animals is a priority for the Wolf & Lion team, and they're getting help from the best in the business: PFE director of community relations, Mike Murray, who is also the founder and chairman of Golden State German Shepherd Rescue. “We're committed to adoptions

and to the shelter and rescue community,” Sklar says. “With Mike's help, we will have adoption events here every weekend.”

Levy says he isn't worried about the

Leonard's concept is part Critter Fritters, part PFE, and part Pet Club.

competition. “The reality is this new store will take some business from the California Street PFE, but I expect it to be minimal. From our previous research, most pet owners in the Marina are shopping at Safeway or traveling out of the area to Costco or the big-box pet stores. The neighborhood is underserved for pet supplies and really needs a place that offers pet adoptions. This new business will provide both. There are more dogs than children in San Francisco, and there is more demand than supply to meet their needs. I think the neighborhood is going to love it.”

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HOUSING GAP

CONTINUED from page 1

lems will get worse and worse.”

On the transportation side, Wiener and other mass transit advocates back ride sharing and improvements to what he calls the neglected city Muni system. Some of that might be alleviated by the Transportation 2030 measure that city voters will be asked to approve on the November 2014 ballot; it would provide for \$1.5 billion for street repaving, improvements to Muni vehicles and on-time records, and more, though it might be insufficient to deal with what he says is \$2 billion just in deferred maintenance for Muni.

On the housing side, things are more complicated. Some people advocate focusing on affordable housing (see Real Estate Roundup, page 23); others urge penalties for market-rate developers; still others seek to find a mix.

“There are plenty of smart ways to add housing,” said Wiener, who has championed expanding legalized inlaw housing. “We have plenty of buildings in the city that have unused space that can be turned into housing. It's important that people understand we do not have a choice about population growth. It is going to grow, and it is important we have housing to absorb that growth or we'll be in an even worse situation than we are today regarding housing and affordability.”

San Francisco has done “a horrible job over the past few decades to plan for what has now become a massive [housing] supply and demand imbalance,” said Farrell. “One school of thought says we need to densify every part of San Francisco — everyone shares in the densification. Another school of thought says that we need to protect existing neighborhoods and just densify certain parts of San Francisco. I think the answer lies somewhere in between. There's a real danger that if you seek to densify every part of San Francisco, you're going to lose the heart and soul of different neighborhoods in the city, many of which are in District 2. If we turn into a city that only has condominiums, even if they're larger condominiums, you'll lose a number of people inherently that want a five-foot-by-five-foot backyard.”

Developing new housing in San Francisco is particularly expensive, due to scarce land, high construction costs, long and complicated city planning and permitting, and politics.

San Francisco's 837,000 residents are squeezed into fewer than 50 square miles, creating the second densest large city in the United States. It has 17,867 people per square mile; by comparison, nearby San

Jose has about 5,250 people per square mile, and Oakland has about 7,000. Unlike cities spread across vaster acreage, San Francisco doesn't have large amounts of undeveloped or underdeveloped land available. So developers of new housing are forced to pay more to reuse land — tearing down existing structures and possibly doing environmental remediation (former gas station and dry cleaning locations being particularly challenging).

San Francisco has 17,867 people per square mile; San Jose has 5,250, and Oakland has 7,000.

When the economy's strong and competition for construction services is heated, that also means the costs rise. And with every step of the long journey through city planning and permitting departments, along with the possible objections by neighbors that can delay and thus add cost and uncertainty to a project, the expense of the development increases. Another factor that adds cost is post-construction litigation; one developer says he no longer builds condos in California because there is a greater than 90 percent chance condo devel-

opers will be sued for some construction defect or another.

These costs can be recouped from people who will eventually purchase or rent the units, in the form of higher purchase prices or rents; they can also be recouped in the form of subsidies. The federal government has largely exited the subsidy business (see “We've written it off,” *Marina Times*, May 2014), so subsidies now have to come from local bond issues, local and state governments, and — most of all — tax credits. The result is a complicated layering of subsidies that developers — for-profit and nonprofit alike — must assemble to create any non-market rate housing.

Ted Egan, San Francisco's controller, laid out the challenges to getting the number of housing units needed to make a difference. In a report on “Housing and the Economy,” the tradeoffs and limitations were spelled out:

- Giving \$75,000 in downpayment assistance to each low-income city household would help each household be able to afford a quarter of the three-bedroom units on the market. However, doing that for each of the 56,000 low-income households would cost \$4.2 billion. “It would also have the effect of inflating housing prices somewhat, limiting the effectiveness of the subsidy.”

- San Francisco could subsidize the construction of permanently affordable housing, “but the per-household cost would be significantly higher.”

- “Increasing the supply of market-rate housing in the city would put downward pressure on all housing units. Based on the past relationship between housing supply and price, the addition of 100,000 new housing units would reduce housing prices for a low-income household to a similar extent as a \$75,000 down-payment subsidy. ... Of course, this would occur without housing subsidy.”

- “However, 100,000 new housing units represents all the net new housing the city has constructed since the 1920s, before it was fully built-out.” Egan added that this level of new construction wouldn't occur “without a significant change in the regulatory framework.”

“As you think of housing development and infrastructure development, we need to plan for having more people in San Francisco,” said Farrell. “The reality is, if it comes to a time when we have a recession — let's just say sooner rather than later — and it causes many people to leave our city, we're not going to be sorry for building infrastructure; we're not going to be sorry for building [housing] inventory.”

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POLICE BLOTTER : Reports from the streets of the Northside

Crime and punishment

KILL SWITCHES WORK. THAT'S THE conclusion of a report by state attorneys general and other law enforcement officials. "Secure Our Smartphones," released in June, reports that "new crime statistics show ... that, after Apple added a 'kill switch,' robberies and grand larcenies involving iPhones plummeted. Simultaneously, violent crimes against people carrying phones without a kill switch surged."

An estimated three million people in this country had their smartphones stolen last year, almost double the figure for the previous year. Los Angeles Police Department Chief Charlie Beck and San Francisco District Attorney George Gascón wrote in a *Los Angeles Times* op ed recently that, in addition to the trauma of a theft, "people store all sorts of data on their phones, including passwords and credit card information, [so] the ramifications of a theft can extend far beyond the loss of a costly phone and the fear that comes with being victimized."

Pressured by attorneys general across the country but in particular New York's Attorney General Eric Schneiderman, Microsoft and Google agreed to add kill switches to the next versions of their mobile operating systems, Windows Phone and Android, respectively. They will join Apple, which added the feature to its popular iPhones last year.

"We can make the violent epidemic of smartphone theft a thing of the past, and these numbers prove that," said Gascón.

The crimes below are a small snapshot of what the officers of Northern Station are

doing. For a more comprehensive list, visit sf-police.org; under Compstat, there is a link to CrimeMAPS.

FAILED PARKING THERAPY

May 6, 9 a.m.
400 Block of Hayes Street

A victim told officers he was heading to work when he parked his motorcycle in a motorcycle parking spot, complete with a meter. But an unknown subject approached him, saying, "You can't park here; you're a piece of [censored] for parking here." The victim said it was a legal parking spot and he would feed the meter, adding, "There is something else going on in your life and you are taking it out on me."

The subject was reportedly enraged and pulled out a bottle of pepper spray from a pocket. The victim pulled down the visor of his helmet to protect himself from the subject's pepper spray attack, which lasted for about 20 seconds. The victim then got onto his bike, drove away, and contacted the police. He did not have any complaints of pain from the pepper spray.

Officers looked for witnesses and found the owner of a nearby business, who told them he often has problems with the pepper-spraying subject. He said the subject harasses his employees for unknown reasons. Other neighbors also approached the officers and told them of problems they have with the subject. The motorcyclist victim said he wanted to press charges, and he

signed a citizen's arrest form. Officers then met with the subject, who told them the victim had started swearing and threatening him for no reason, so he used the pepper spray in self defense. (The victim and multiple witnesses disagreed.)

The subject was handcuffed, relieved of his pepper spray, and booked at Northern Station.

IT TAKES A VILLAGE TO ARREST SOME PEOPLE

May 7, 5 a.m.
Buchanan at Pine Streets

Officers responded to reports of an auto burglary in progress. They found the Jeep in question, which appeared to be undamaged. A witness approached them and said she saw two males nearby earlier, and she provided a description of the subjects and their car, which she said she believed to be associated with auto break-ins.

As the officers began to search for the car, they were flagged down by yet another citizen, who said he had called police dispatch to make a noise complaint. He said there were two suspicious men using power tools on the copper piping of a house in the area. Then an ambulance stopped near the officers and its driver told the officers about two subjects hiding behind a vehicle; he pointed out the vehicle.

Officers saw a subject run away from that vehicle; one officer chased that subject on foot while the other used the police vehicle.

They ordered the subject to stop running, but he continued. The subject got into a vehicle and drove away, running red lights. Officers discontinued their pursuit for public safety reasons.

Assisting officers spotted the vehicle again several minutes later and pulled it over. This time, the subjects did not get to run away. The original responding officers arrived at the scene and identified the subject; the witness also positively identified the subjects. Their vehicle had numerous stolen items, burglary tools, and chopped-up copper piping. They were booked at Northern Station.

FOOD FIGHT

May 13, 5:15 p.m.
2100 Block of Polk Street

A store manager complained to the police about a subject who refused to leave the store. When the manager called the police, the subject reportedly tried to steal the phone from him and even punched him in the face. Another employee of the store said that the subject had come into the store and asked for water, which they gave him. The subject sat down, mumbled things under his breath, periodically searching the garbage cans. That was when he was asked to leave. He reportedly "went wild" at that point, screaming and throwing beverages at other customers and employees.

Operating with descriptions of the subject's clothing and his direction of travel, officers were able to find and detain the subject, who was positively identified by the manager. The subject was booked at Northern Station, and the manager was given medical attention for a split lip he received.

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CITY COLLEGE OF SAN FRANCISCO

When did S.F. become the no-go city?

Do we really want our city to be a place that doesn't try disruptive new things?

by john zipperer

A MODEL OF JEDI Master Yoda might be remembered as the symbol of the moment in history when San Francisco decided it wasn't interested in growing — culturally or economically. It's the moment when the city said it wasn't interested in anything other than protecting what it has and not embracing the dynamism of modern life. Yoda and tons of other memorabilia from the collection of George Lucas will instead end up in the Windy City.

SFist.com headlined its report, "Middle Finger Raised To S.F., George Lucas Takes His \$700 Million Museum To Chicago." But no, it isn't Lucas who's telling San Francisco to take a hike; it's San Francisco that is telling Lucas to take a hike by running him through the ringer, subjecting him to public opprobrium during the Presidio Trust selection process, and only belatedly putting together a serious

attempt to compete with other cities for the museum. Locals complained that he was just another billionaire trying to run the city; people said his museum was a waste of space; others were just still angry about Jar Jar Binks. All because he tried to build — and fund and endow by himself, remember — a museum that would have instantly become a major tourist draw to our city.

Maybe that doesn't matter to you. Some kitsch from a space fantasy movie? Let it go elsewhere; it doesn't feel to you like a loss to San Francisco. So filmmaker and Bay Area native George Lucas did find someplace else to build his memorabilia museum (see News Briefs, page 3).

But maybe you do care about some other high-profile organizations and developments that went elsewhere. If you want to watch a "home" game of the San Francisco 49ers in the future, you'll be heading down the peninsula to the team's new state-of-the-art stadium.



Thanks to intransigence and roadblocks in San Francisco, George Lucas is taking his movie museum on the road to Chicago PHOTO: CORY DOCTOROW

The team gave up on building it in San Francisco after the city made it clear that it just wasn't going to compete on the level of other cities.

Football's violent; maybe you prefer the more rarefied sport of sailing. In that case, you were probably thrilled to have the America's Cup take place right on the Marina's front dock, so to speak. But the America's Cup, too, dropped San Francisco despite the sport's moneyman, Larry Ellison, earlier stating his hope that it could be a recurring event here that would become linked to the city in the

minds of the world's millions of sailing fans.

It's enough to make one wonder why anyone would bother trying to build or create something in San Francisco. Instead of welcoming with open arms the builders and creative people, San Francisco's message has become: No thanks, we're fine as we are. It's the ultimate triumph of 70s self-help pop psychology. *I'm fine, don't try to change me.*

But cities need to change. They need people bringing in new ideas, new projects, trying new things. Some of

those things are big. Some are beautiful. Some are stupid. But unless you're a Soviet collective farm, everyone doesn't get a vote to block the project. Except in San Francisco, where a working majority has decided to block buildings it doesn't like, to scare off museums it doesn't want, to huddle down and say *please don't change this city.*

But, as your six-year old might say, the city that snoozes, loses.

When San Francisco activists made it clear that they were annoyed at the effects of the influx of well-paid tech workers, San Jose's mayor opened his arms and said his city would be thrilled to have the workers. Texas Gov. Rick Perry was in town last month — troglodyte social views and all — to try to lure our businesses to his state.

The home of Lucas's new museum, Chicago, is not only the hometown of his new wife, businesswoman Mellody Hobson; it is a city

known as the Windy City. Many people think that nickname was earned by the frigid winds roaring in from Lake Michigan. I've lived along Chicago's lakefront. It is indeed very, very windy, and in February when the blowing wind feels like it could freeze the saliva in your throat, you would think the name is apt. But the real etymology of the nickname involves the city's boasting of its greatness, especially compared with its arch-rival in the 1870s, Cincinnati.

There's a difference between wishing for stability and having a city death wish.

Chicago was boastful, a land of braggarts, always trying to outdo its rival and always trying to be the best and have the most. That made it brash and successful. That made it ever-changing. And it made Cincinnati the home of Marge Schott.

Today, where would you rather live? Chicago or Cincinnati?

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Briefly noted

by john zipperer

SEARCHING HILL & CO.

If you're looking for a home but you don't feel like dragging yourself all the way over to Hill & Co's 1880 Lombard office, or to its 2107 Union Street office in Cow Hollow, you might be interested to learn that the real estate firm has teamed up with Mountain View's RealScout to make it more productive to search on the hill-co.com website. The RealScout-powered search feature on the website now allows you to search for specific criteria such as "gourmet kitchens" or "near Google shuttle stop."

Then again, if you were interested in that \$7.99 million Presidio Heights listing, why not just send your butler over to Lombard to get the info for you?

A TASTE OF BERLIN AT FORT MASON

A friend of ours was out of places to take an aunt visiting from Germany. With half a day to spare before a plane flight home and practically out of desperation, she suggested they visit the farmers' market at Fort Mason. The farmers' market shows up there every Sunday. While there, they discovered a taste of home: Currywurst. It's a fast food popular in Germany

that features pork sausage and curry-infused ketchup. (German Chancellor Angela Merkel is one of millions of fans of this food.)

The aunt was thrilled, and she returned to the Fatherland with a smile on her face.

OVERHEARD AT HONG KONG LOUNGE 2 ON GEARY

Busy Sunday brunch.

Woman: I was the first one outside before they opened. Then people started asking me if I was in line. I'm the Pied Piper of dim sum.

Tips for the Northsider? E-mail: john@marinatimes.com



Raise a glass to North Beach Restaurant's Lorenzo Petroni

PHOTO: ERNEST BEYL

Recalling Lorenzo Petroni:

He went out with the 'Battle Hymn of the Republic'

by ernest beyl

LORENZO PETRONI, WHOSE NORTH Beach Restaurant is one of the finest in this city known for its excellent dining spots, died May 27 after a long and debilitating illness. It was just after deadline for our June issue. That gave me a few weeks to reflect on the loss of this remarkable man. The *Chronicle's* Carl Nolte did an admirable job with Lorenzo's obituary, and he was eulogized by what we might term "friends in high places" — Clint Reilly and Willie Brown Jr. — in a mass at Saints Peter and Paul. It seems as if everyone in this city knew Lorenzo. "Lorenzo had thousands of friends," said former Mayor Brown. I counted myself one of those thousands.

Lorenzo Petroni loved San Francisco and loved his North Beach neighborhood, where he was looked upon as the beloved capo that donned a toga and wore a garland of laurel leaves for the Italian Heritage Day celebration in October each year. He arrived here in 1957 from Lucca, Italy when he was 18 and without knowledge of English got a job in a restaurant as a dishwasher. He wound up opening his North Beach Restaurant in 1970. Today it garners honors as San Francisco's leading Tuscan establishment. He told me once: "When we opened I was everything — bartender, waiter, clean-up man, and sometimes I cooked."

Lorenzo had a warm, almost puckish quality that endeared him to his fellow San Franciscans. He was friendly and generous and at the same time he could be a salty curmudgeon — enthusiastic, aggressive, and in your face. We enjoyed both sides of his personality. You always knew what Lorenzo's position was. He was not shy or reticent about speaking his mind, and frequently his mind went against the grain and ruffled feathers, but he was the heartbeat of the neighborhood.

He had a vision for North Beach and he insistently buttonholed politicians, business leaders, social figures, journalists, and ordinary oddball folks like you and me, and let them have an earful of pure Petroni.

Interviewing him a few years ago for a magazine piece, he told me, "North Beach is one of the jewel neighborhoods of our country. It would be criminal for us to let it slip into obscurity. We need to maintain a climate of excitement here. We need more outdoor living, sidewalk living." He bubbled on: "There are a lot of creative people here. We need to just get out of their way and let them do their own thing. We can't hobble them with an unfavorable business environment. We can't force them to delay and delay and delay their well-thought plans until they go broke." He told me this back in June 2007. His remarks resonate today.

North Beach was very dear to Lorenzo Petroni, and he was very dear to all of us.

The Gentleman Trencherman, the bartender, the barista, the philosopher, the photographer, the cop, and the mama

by ernest beyl

DAWDLING THROUGH NORTH BEACH

My buddy James Melling, the Gentleman Trencherman of North Beach as I frequently call him, has a habit. Actually, it's a good habit, and I wouldn't want him to break it. He likes to start the day with a half dozen Beausoleil oysters on the half-shell with a squeeze of lemon. Those are the briny ones from New Brunswick. What a sensible idea.

Gentleman Jim is a flaneur. He chooses to wander about the neighborhood from place to place aimlessly — sampling the oysters here and perhaps a slice of pizza there. He washes this all down with a glass of Pinot Grigio or a house red. We try to get together weekly for lunch and to practice a bit of flanerierie — two dawdlers dawdling through North Beach.

A MOVEABLE FEAST

We usually start early, perhaps around 10:30, at Gino & Carlo on Vallejo just to loosen up a bit with Campari and soda with a brandy float, and some neighborhood gossip chatter. Because Gino & Carlo opens at 6 a.m., there is much to talk about with the faithful by the time we get there. Only when our need for gossip and sports ephemera has been sated do we walk next door to Gigi's for the oysters. What we are talking about here is a progressive lunch accompanied by suitable beverages — a kind of moveable feast.

Recently, after the Campari and the oysters, we moved with dispatch to the Liguria Bakery for a slice of focaccia with tomato sauce and a sprinkling of chopped onions. Then we perched in Washington Square Park to scarf and to meditate for a while before moving ahead with our adventure — and it's always an adventure with the Gentleman Trencherman.

BERNARDO THE EXISTENTIALIST

On the day in question, we dropped in to see the Irish superstar bartender Michael McCourt at Original Joe's and to hear his latest Irish jokes. We accompanied this with a Bloody Mary served straight up in a wine glass — as the gods and goddesses of saloons dictate. Over on Columbus — that dolce far niente Italian avenue — we stopped to chat with Bernardo Quintana, the North Beach street haberdasher, actor, and philosopher. Bernie's an existentialist and deals in questions of social importance in the neighborhood. I find him a good sounding board, and I bought a couple of shirts from him out of his black carry-on bag. The insouciant Gentleman Jim demurred. He's more of a Wilkes Bashford kind of guy.

BARISTA OF OUR DREAMS

Then it was off to the U.S. Restaurant for the Tuesday special — roast shoulder of lamb and lima beans — and to watch the hot pans flying in the open kitchen. We wound up at Mario's Bohemian Cigar Store Cafe to be anointed with a double espresso by Jessie, the beautiful barista of our dreams.

With that, we called it a day — just another day in North Beach.

MORE ON MAMA'S

I reported in my last column that Mama's on Washington Square was moving from its site at the corner of Filbert

and Stockton where it has been for more than 50 years to the empty Piazza Market at Vallejo and Columbus. Not so! You see even columnists make mistakes. Vince Sanchez, project manager for the Michael Sanchez family that owns Mama's, set me straight. The Original Mama's on Washington Square will remain right where it is. The new Mama's in the Piazza Market space is an expansion. Yes, it is taking a long time to get the new operation up and running — 20 months to date — according to Vince who tells me 50 percent of the new space will be devoted to specialty grocery items.

A NEW DELI IN NORTH BEACH

There's a new delicatessen expected to open soon in North Beach. It's aptly named Central Station Delicatessen, because it's on Vallejo in the same block as the Central Police Station. It will probably get a lot of cop action. And you know what they say — if you find a restaurant where cops, priests, or fancy women are dining, you can count on good food. At least that's what A. J. Liebling, the great prose stylist for *The New Yorker*, wrote in his book *Between Meals*. And I concur.

JIM THE COP

And speaking of Central Station, James Deignan — known in North Beach as "Jim the Cop" — has retired from the SFPD after 42 years. Like many off-duty and former cops, Jim hangs out at Capp's Corner. He likes the food. See item above. Yes, I've seen cops and priests in Capp's but if I've seen fancy women, I didn't realize it. I'll have to check with Jim Deignan.

WING TIM YU

Recently we lost another good neighborhood restaurateur. He was Wing Tim Yu, the proprietor of Yuet Lee, the Hong Kong-style restaurant at the corner of Broadway and Stockton.

GOD DOES THE REST

Jimo Perini, the Photographer, hangs out at Caffè Puccini in North Beach. Notice I have capitalized "Photographer" in that sentence. These days everyone is a "photographer," and note I have put the word in lower case and quotes in this sentence. No, this is not an exercise in punctuation. It's an exercise in adulation. Jimo, who is 86, is a photographer of the old school. He shoots with a 35mm camera that holds real film and requires him to make decisions on shutter speed, lens openings, focus, and depth of field. He shoots the photos, then develops the film and prints the photos in his darkroom. Jimo's black-and-white prints sell for hefty prices. His classic book of photographs is called *San Francisco Grip*. It's mostly pictures of cable cars and San Francisco scenes. When I ran into Jimo the other day over at Caffè Puccini, we chatted and I introduced my wife. I said, "Joanie, this is the famous Photographer Jimo." And Jimo, in a courtly manner, rose from his table to greet her. Joanie said, "Ernie says you are a wonderful photographer." Jimo replied, "I just point the camera and push the button. God does the rest."

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Somewhere along the way, American soccer got exciting

PHOTO: PHILIPP ZACHL

American soccer cleans up

by steve hermanos

A MERICAN SOCCER was like a drug-addicted guy who lived on a ratty boat in a shabby marina. For decades, it seemed as if American soccer would never get its life together. But at some point, without you realizing it, American soccer detoxed, bought a house around the corner, discovered personal grooming, got married, and was recently elected to the town council. American soccer got respectable.

Some claim that colonists at Jamestown, 400 years ago, played a version of soccer. Algonkin and Powhatan Indians played Pasuckuakohowog, a ball-kicking game with hundreds of participants. With the rise of the middle class during the age of industrialization, soccer leagues sprung up, mostly in the northeast, with teams from Massachusetts and New Jersey doing well. In the 1920s, many Major League Baseball team owners also owned professional soccer teams. The Stoneham family, owners of the New York Giants baseball team (which later morphed into our San Francisco Giants), also owned the New York Nationals soccer team. But its league crumbled during the Depression.

In first-round play at the World Cup in Brazil in 1950, a U.S. team of amateurs shocked England 1-0. There was only one U.S. journalist on hand, from the *St. Louis Post-Dispatch*, and it was the only account of the game to appear in a U.S. newspaper. The United States didn't win another game at that World Cup.

In the 1970s, Pelé and Beckenbauer, Georgie Best, and Giorgio Chinaglia brought glitz and flair to the North American Soccer League. Youth soccer flourished. But in the time before widespread cable television, the NASL couldn't generate high enough ratings to make

the advertising dollars rain hard enough, and anyway, the NASL expanded too quickly. In 1985 the NASL died, and though kids were still kicking soccer balls in all 50 states, professional soccer relapsed, stumbling back to its duct-taped-together boat in the marina.

Twenty-nine years later, American soccer is respectable. World Cup matches grace the airwaves of the ABC television network. Its sister network, ESPN, is analyzing it. NBC shows English Premier League games. The Boston Red Sox and the Liverpool Football Club are owned by the same company; the New York Yankees have a business alliance with Manchester City. Major League Soccer, though not in the same class as the best world leagues, is a high-quality minor league and has 19 fairly stable franchises, including one in Seattle that pulls in an average of 44,000 fans.

How did American soccer get its act together? Here are (arguably) the five main reasons:

- 1) The 1994 World Cup
- 2) Cable/satellite TV
- 3) The Internet
- 4) Women's soccer
- 5) Foreigners bringing soccer passion with them

1) Awarding the United States the 1994 World Cup tournament was a forward-thinking strategy by FIFA. At the time, the United States had no significant league. Soccer was on few Americans' spectator sports radar. One condition of awarding the United States the tournament was that the United States create a league: Major League Soccer was launched two years later.

2) With hundreds of channels, a TV show doesn't have to attract much of an audience compared to pre-cable days. Mexican soccer, English soccer, German soccer, Italian soccer all are

shown and do well enough to justify their existence on American TVs.

3) The Internet provides an endless universe of soccer news.

4) It can be argued that women's soccer, at its highest level — during the Women's World Cup and the Olympics — is a more interesting game to watch than men's soccer. There is more open space on the field in the women's game, so it lends itself to an incredible amount of precision passing: teamwork. The role of each of the players is easier to identify, and the players seem less interchangeable than in the men's game. It's easy to appreciate a woman's national team that does well. And unlike the men, the U.S. women often win. Since 1991, when the Women's World Cup started, the U.S. team has finished in the top three every time.

5) There's nothing like going out for breakfast and walking past a bar crammed with English men and women drunkenly screaming in ecstasy for a goal in a Champions League game. Mexicans watch Mexico. Italians watch Italy. Germans watch Germany. And everybody is aware of what's going on in the other leagues. The passion rubs off on the rest of us.

Now can we the chest-beating USA! USA! live without having the best league in the world, without getting close to winning the World Cup? Yes, and we are. Though its house is dwarfed by the MLB, NFL, and NBA megamansions, and the NHL four-bedroom Tudor, American soccer in its tidy little house is doing just fine, thank you. Much of the credit goes to Mrs. American soccer. But for Mr. American soccer, there is no longer any serious possibility of a relapse. And a few years ago, the boat was sold for a dollar.

Steve Hermanos is the author of Orange Waves of Giants! The 2012 Championship Season.



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THE TABLEHOPPER ∴ Four weddings and a funeral

The Commissary opens in the Presidio, Fleur de Lys closes

by marcia gagliardi

PRESIDIO

Now open is the new restaurant from the Presidio Trust, Traci Des Jardins, and Bon Appétit Management Company: **The Commissary** (101 Montgomery Street, 415-561-3600). This destination restaurant is on the Main Post in the former mess hall of the Montgomery Street Barracks. The historic structure integrates many elements from sites around the former post, including the tabletops made from a salvaged 125-year-old Douglas fir and lighting fixtures reclaimed from a historic Army gymnasium. It's meant to have a simple and American look, with lots of light, and there's even a shaded front porch where you can dine. Inside is more seating, including a communal table, bar seating, and a chef's counter that looks into the open kitchen (there are 112 seats total). There's also a private dining area (up to 20 guests) and a semiprivate space in the open kitchen. Working with Des Jardins is culinary director Robbie Lewis, and executive chef Reylon Agustin (previously at Jardinière).

The menu is Spanish-influenced Californian, with smaller dishes like sardines escabeche, cured tuna with radish and fennel pollen, and octopus with potatoes, olives, and pimentón; larger plates include striped bass with clams and toasted almond-garlic picada, and a fennel and baby artichoke paella. There's a full bar, too. You can get coffee and a light breakfast in the morning, and there are both dine-in and takeout lunch options, with full dinner service in the evening.

The Presidio Trust announced there is also a big project moving into The Presidio Officers' Club. The new project will include another restaurant from Des Jardins, called **Arguello** (50 Moraga Avenue), slated to open in September. It will be an authentic Mexican restaurant, with seating for 118 people inside and on the heated patio. During the day, the model will be similar to Des Jardins's Mijita restaurants, with casual service intended to accommodate various visitors' needs. In the evenings, it will become a more traditional full-service restaurant. They'll have a full bar, which will definitely make that heated patio a fun place to be, and the restaurant will aim to be family friendly and comfortable for visitors and locals.

RUSSIAN HILL

Newly open is the San Francisco location of the **Belcampo Meat Company** (1998 Polk Street) butcher shop and restaurant. (They also have locations in Marin, Los Angeles, and Santa Barbara.) What's unique about Belcampo is their organic meats are humanely raised and free range on their farm in Mount Shasta; they also have their own state-of-the-art slaughterhouse facility, one of the few USDA-certified, multi-species meat-processing facilities to open in California in the past two decades. The butcher shop carries a variety of pastured, free-range, and grass-fed meat, and includes heritage-breed hogs, cattle, poultry, and rabbits. At their old-fashioned butcher counter, you can find both traditional and untraditional cuts. The butcher shop is open daily 9 a.m.–8 p.m. The restaurant is open for dinner nightly 5:30 p.m.–10 p.m. (11 p.m. on Friday and Saturday); it has great blue leather booths, tall ceilings, and some tasty steak frites on the menu.

NOB HILL

One of our city's most well-known fine dining institutions, **Fleur de Lys** (777 Sutter Street, 415-673-7779), is closing.

The restaurant has been open for 28 years with Hubert and Chantal Keller, the site of so many romantic dinners, anniversaries, birthdays, and proposals (the location first opened in the late 1950s, and Maurice Rouas purchased it in 1970 — he brought on Hubert Keller in 1986). So you can just imagine how many people flurried to make a reservation for one last goodbye before the restaurant closed Saturday, June 28. The Kellers brought in an extra hostess to handle all the calls, and most people said, "We'll take anything that's open!" The Kellers have been so touched by the outpouring of kindness.

Chef Hubert said that they knew at some point they were going to need to step back. So as a couple, they made the hard decision that now was the time. It's a unique scenario, because they own the building and the restaurant. Instead of trying to sell the business, Keller said they wanted "less headaches" and will be selling the building. It will be a great deal for whoever takes it over — the Kellers completed a \$4 million renovation that included upgrading the foundation and bone structure of the building after the fire in 2001. It's such a rare opportunity to be your own landlord, so whoever takes over the space will have quite the plum. The Kellers will still be busy with their multiple Burger Bar locations and Fleur in Vegas, and chef Keller also hinted that he has another book in him, so he hopes to be able to dedicate some time to writing it in addition to doing more of his television series, *Hubert Keller: Secrets of a Chef*. Best wishes to the Kellers and everyone on their staff — it's quite a family over there.

UNION SQUARE/DOWNTOWN

And now some good news for downtown: The beautiful **Aveline** (490 Geary Street, 415-292-6430) and its neighboring bar and lounge, The European, are now open in the former La Scene in The Warwick San Francisco. It's a fantastic location, one that will especially appeal to theatergoers, industry folks who work in the area, and Union Square shoppers and workers. Chef Casey Thompson, whom many of you will recognize from the early days of *Top Chef*, is overseeing Aveline, while The European is bar industry vet Adam Wilson's baby. Aveline has a lighter design sensibility, with a neutral and calming palette. There are two seating areas (one is closer to the open kitchen) with 60 seats in all (with four at a chef counter), two illuminated wine walls, tufted banquette seating in caramel, two kinds of chairs (including a very comfortable padded gray chair), and softly glowing teardrop pendant lamps and artwork (from Sarah Atkinson and Patrick Wright) adorning the walls. Thompson's personal cuisine style is New Californian, and will highlight her relationships with local farms, artisans, and more (her French training and Southern roots are also apparent). Dishes include abalone with wood ear mushrooms, succulents, and pepperoni (\$27), and fried chicken with kimchi powder and pickled vegetables (\$26). Or you can sit at the kitchen counter, which doesn't have a menu (chef's choice!) and features cocktail pairings. There will also be a bar menu in The European, and while there is a burger, it's not your usual bar food, with "chips 'n' dip" of chicken skin "chips" with charred onion, smoked eggplant, and trout roe.

Marcia Gagliardi is the founder of the weekly *Tablehopper* e-column; subscribe and get more food news and gossip at tablehopper.com.

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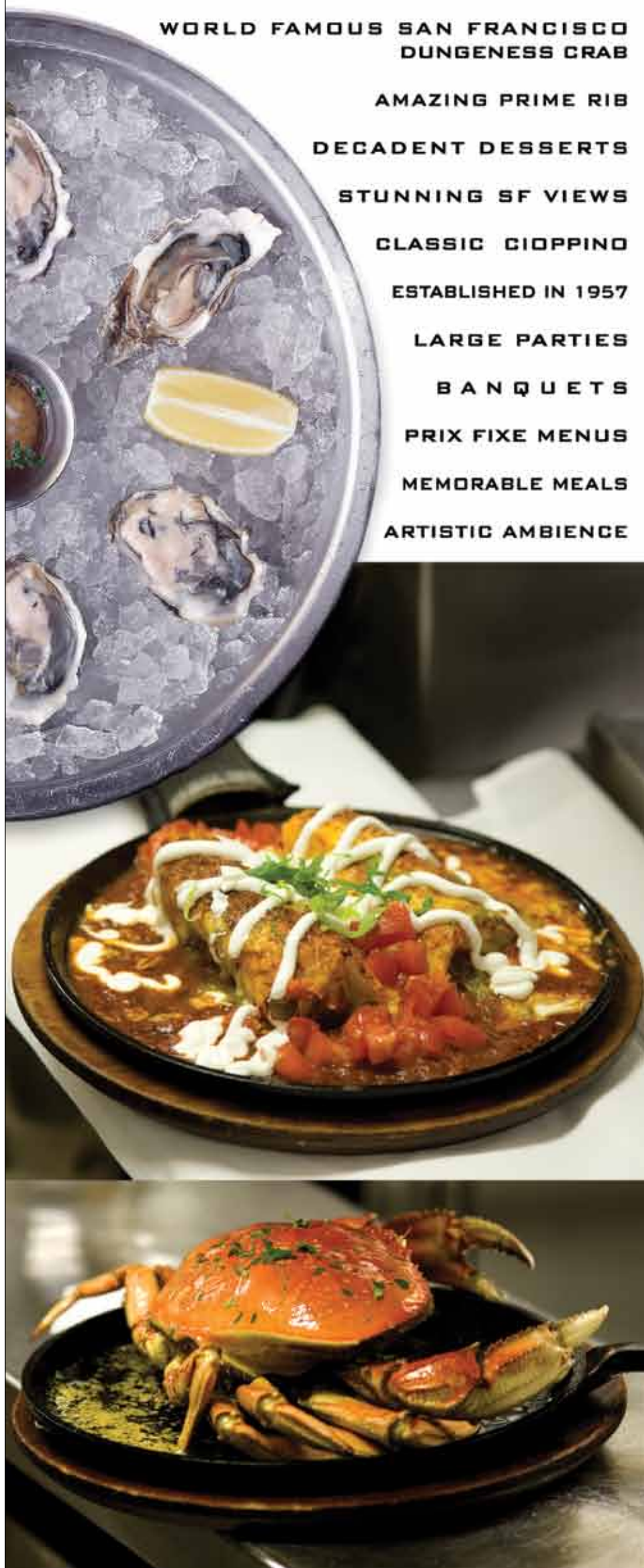
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Left: Delarosa's Jake Roberts; Above: Quiet Man cocktail PHOTOS: GARRICK RAMIREZ

Bartender Jake Roberts

by garrick ramirez

CHESTNUT STREET IS NO STRANGER to Fireball, the trendy cinnamon whiskey that's burning through bars. But you won't find the label's flame-headed demon at Delarosa. Bartender Jake Roberts says they eschew mass-produced products for lesser-known, high-quality spirits. "It's an opportunity to introduce guests to something new," he explains. "How's that going?" I ask. "Everyone takes it pretty well except for the Jack Daniels' drinkers," he says with a smile.

Roberts is an affable, good-looking guy with an infectious grin. He shares an easy camaraderie with the fraternal staff behind the bar at Delarosa. You get the sense that he'd be the first to step up if anyone ever challenged a friend. Originally from Maine, he came here on vacation three and a half years ago and never returned. "The scene out here was exciting. I got off the plane and it was 80 degrees," he says. I make sure he's referring to San Francisco, Calif., where our renowned marine layer has its own Twitter account.

"Bartending back home was something you did while you waited for something else to materialize. Out here, you can make a living out of it," he says. "But I don't consider myself a mixologist. I'm a bartender who's worked every type of bar: sports, dive, cocktail, you name it."

It makes sense then that he'd land at Delarosa. From the same group behind Beretta and Super Duper, it's a mix between upscale cocktail bar and casual neighborhood hangout. Inside, a bar spans the western wall and serves as an altar for a room filled with tidy rows of long wooden tables and suspended incandescent bulbs. Big sunny windows open onto Chestnut while vintage Jamaican reggae grooves overhead. It feels like a modern pub or tapas bar where a young crowd packs in for drinks, pizzas, and small plates until 1 a.m.

BROWN, BITTER AND STIRRED

I ask Roberts what the typical San Franciscan orders and feign surprise when he states Old-fashioneds, Manhattans, and Negronis. "It's incredible how many people want those same three drinks," he says with genuine wonder. Delarosa's rotating cocktail menu sneaks in a few bright, citrusy drinks among the requisite brown, bitter, and stirred ones.

A mainstay is the **Salty Dog**. The saline sibling of the Greyhound is a signature drink that's been reconfigured with vodka, elderflower liqueur, and grapefruit. They sell twice as many of the drink than any other on the menu. It's also responsible for the 60 grapefruits they juice a day.

Some of that juice shows up in the new **Farmer's Choice** (Flor de Caña rum, grapefruit, lemon, martinique syrup, biters, chili, red bell pepper). It's a riff on a cocktail of the same name from the popular *PDT Cocktail Book*, which collects recipes from the eponymous New York City speak-easy. It's a refreshing drink with a touch of warmth and earthiness; the perfect drink for a San Francisco summer.

Another new drink to the menu is the **Quiet Man** (recipe below). Named after the Irish band of a former server, it blends Irish whiskey with French apple brandy and basil. The crisp, slightly herbaceous drink has an addicting zip from spice and citrus.

POLK STREET STRUT

Roberts claims Polk Street as his hood. He's worked bars at both ends of the thoroughfare and now manages Harper & Rye (recently opened in the old Red Devil Lounge space), which sits in the middle, just across from his apartment.

He likes going to Shanghai Kelly's for a High Life and fernet in a classic San Francisco bar. He also likes Hi-Lo Club, which he says makes a great, low-key date spot if you ever want to disappear into a dark candlelit booth. Closer to Delarosa, he and the staff head to the Marina Lounge. He says the bartenders from the Marina Lounge, California Wine Merchant, and Delarosa all frequent each other's bars. A co-worker chimes in to refer to it as The Triangle of Death.

When I ask Roberts what he hides away in the home bar, he says he doesn't drink at home. But if you crack open his fridge, he admits you'll probably find some Victory Pilsner. He then introduces me to R. Jelínek, a Czech fernet that's sweeter and more redolent of cloves than the ubiquitous bartender fave, Fernet-Branca. He also likes Benders Rye, which is made on Treasure Island and Spiritworks Gin from Sebastopol. He says the latter has nice balance between gin's usual pine and fruity-floral qualities. It's smooth but not dainty.

QUIET MAN

Serves 1

- 1 ounce Calvados
- 1 ounce Redbreast Irish whiskey
- ¾ ounce lemon juice
- ½ ounce yellow Chartreuse
- ½ ounce simple syrup
- 5 basil leaves (reserve one for garnish)

Shake, strain, and serve in a snifter glass with two ice cubes and a basil leaf garnish.

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

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APPETITES AND AFTERTHOUGHTS

The Sauerkraut Kid tries out the new Schroeder's

by ernest beyl

SCHROEDER'S, ONE OF THE oldest San Francisco restaurants — it was established in 1893 — has reopened after undergoing some sensitive renovations. They were sensitive because you don't want to mess too much with a good thing. And Schroeder's was, and still is, a very good thing. So the Sauerkraut Kid decided to check it out.

As you may have guessed, your columnist is the Sauerkraut Kid. My

Philip Roemer created for the actor George Arliss, who was staying in the hotel at the time while starring in a play called — the *Green Goddess*, of course.

When we went to the Garden Court, we dressed up because it was a fancy place, and my mother was always with us.

SCHROEDER'S WAS A GUY JOINT

When we went to Schroeder's my mother didn't join us because women were not allowed then. It was a guy joint

of 1906. A few years later it reopened at 117 Front Street. Then in 1921, the Schroeders sold it to Max Kniesche, also from Prussia, and in 1959, Kniesche moved it to the present 240 Front Street location. In 1997, Stefan and Jana Filipcik bought the historic spot and last year it was sold to Andy Chun and Jan Wiginton, who also operate the Press Club in the Financial District. The new "German-inspired" cuisine is under the direction of chef Manfred Wrembel, who is of German descent.

And that should do it for today's history lesson.

My father — an Alsatian who knew a thing or two about German food — isn't

with us anymore and neither is the old Schroeder's. But the new Schroeder's attracted me, and I raised a cold glass of a powerful, nearly black, Schneider Aventinus Weizenbock (a German lager) to my father. Then I checked out the bratwurst and sauerkraut, both house made and both excellent. The sauerkraut was crunchy and mellow, not limp and sour. My companion and I decided to share, which was wise. She ordered potato pancakes. They were topped with a bit of smoked trout, crème fraîche, capers, and threads of mild horseradish. It was a new take on potato pancakes for us and we enjoyed it.

Here are a few last words on sauerkraut from the Sauerkraut Kid. If you don't like it — and I realize it has its detractors — I think I know why. It's sour. Sauerkraut

You don't want to mess too much with a good thing.

father gave me that nickname when he began taking me to Schroeder's in 1940 or thereabouts. I think I was about 12. Even as a kid, I liked sauerkraut. But I liked it most with large hunks of pork loin or with one of the sausages or wursts like bratwurst. Sometimes, when I wasn't the Sauerkraut Kid, my dad called me the Wurst Kid. He thought that was funny.

THE BEST OF THE WURSTS

There are a lot of wursts — not all of these are served at Schroeder's — so if you are not a wurst person you may want to turn the page right now. We are about to get esoteric.

Consider: augbergerwurst, bauernwurst, blutwurst, bockwurst, bratwurst, gehrinwurst, kalbsleberwurst, kartoffelwurst, königswurst, knackwurst, knoblauchwurst, mettwurst, Nürnbergerwurst, Polnischwurst, Rindfleischwurst, rotwurst, weisswurst, or zungenwurst — all strong-flavored, full of character, and designed for hearty eaters.

My father and I had a thing about restaurants. We frequented the Cliff House for New England-style clam chowder, Original Joes (the old one on Taylor) for beef stew or spaghetti and meatballs, and on special occasions, the Garden Court of the Palace Hotel for the elaborate Palace Court Salad. I still remember it: artichoke hearts, tomatoes, shredded lettuce, hard-boiled eggs, Dungeness crab, and either Louie or the famous Green Goddess dressing that Palace chef

until 1970. Not realizing we were insensitive males (this was considerably before insensitive maleness) we happily went to Schroeder's, 240 Front Street — that's where it's still located — for sauerkraut, wurst of course, wiener schnitzel, and copious steins of German beer. At least my father had copious steins of beer. Our white-aproned waiter poured me a stein of Coca-Cola. The stein, with a lid on it, made my day.

OTHER OLD TIME RESTAURANTS

As I said, Schroeder's was established in 1893, making it one of the oldest restaurants in San Francisco. Other old-timers, you will recall are Tadich Grill, 240 California Street, which dates its founding to 1849 when it started out as a street stand; the Old Clam

Schroeder's is one of the oldest restaurants in San Francisco.

House, 299 Bayshore Boulevard, which opened in 1861; Sam's Grill, 344 Bush Street, 1867; and Fior D' Italia, 2237 Mason Street, 1886.

GERMAN BEER AND SAUERKRAUT

Here's a fast history of Schroeder's: Henry and John Schroeder, whose father had come to San Francisco from the Prussian province of Hanover in 1861, first opened their restaurant at 1346 Market Street between First and Second streets. It was destroyed in the Great Earthquake and Fire

needs to be rinsed with cold water and drained several times before it is prepared. There are many simple sauerkraut recipes. So cook up some with a few hot dogs if you can't find a proper wurst. Pour a stein of German beer and propose a toast to the old and the new Schroeder's. Prost!

If you don't have the advantage of a copy of Larousse Gastronomique in your library and are curious about wursts, e-mail me at ernest@marinatinmes.com, and I'll send you a short rundown and my simple recipe for sauerkraut.



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New and classic cocktails; sharing plates; bright dining room PHOTOS: COURTESY PALM HOUSE

Try a taste of the tropics at Palm House

by julie mitchell

WHEN THINKING OF PALM trees in San Francisco, the Embarcadero immediately comes to mind. But the state's oldest Canary Island Desert Palm sits right on Union Street, in front of a Victorian building that most recently housed Nettie's Crab Shack and is now home to Palm House. This lively new spot brings together tropical flavors of Cuba, Brazil, Indonesia, Hawaii, and the Caribbean with its menus and airy vibe.

Palm House is led by an impressive team of restaurateurs: Bruce McDonald (Bergerac, Foreign Cinema), Benson Wang and Gayle Pirie (Foreign Cinema), as well as chef Lea Walker (also formerly with Foreign Cinema) and Anthony Parks (Bergerac and Audio) to direct the bar.

The restaurant is divided into several dining areas, including an atrium and a bar; the latter features LED-lit birdcages hanging from the ceiling. Pastel floral print cushions enhance the casual island feel.

There are many classic and new cocktails (\$11), including the Island Monitor with spice-infused rum, lychee puree, coconut water, pineapple, and lemon; and a pina colada with white rum, coconut puree, pineapple juice, and lime. The Palm Daiquiri, their signature frozen drink, can be made with prickly pear, strawberry, or passion fruit. Shareable punch bowls (\$65) that serve five to seven people are another highlight.

The dinner menu features Tropical Tidbits (\$5.50-\$12) like chips made from plantains, taro, and corn; fries made from hand-cut Kennebec potatoes with malt vinegar salt and spices; and sweet-and-sour baby back pork ribs, and more. Soups (\$7.50) are a spiced carrot and cauliflower and gazpacho — just right for a warm evening. Salads (\$12) range from butter lettuce with Valencia oranges, fried almonds, and pickled red onions with an avocado vinaigrette to a spinach and quinoa salad.

Entrées (\$13-\$26) include seafood such as poached rock shrimp tostadas and West Indian jerk-grilled mahi mahi with okra-tomato sauce and basmati rice. Other dishes to try are kalua shredded duck tacos with pickled cabbage and grilled Scotch bonnet pepper; tri-tip steak with red jalapeno flatbread,

garlic onions, and beans and rice; and the Trade Wind burger and island fries. Sides (\$4.50) are as simple as rice and beans but also include Cuban-style black bean hummus. Desserts (\$8) include cardamom-scented crème brûlée and flourless chocolate cake with caramelized bananas.

Forget about the fog and take a trip to the islands — stop by Palm House this summer.

Palm House: 2032 Union Street; Wednesday–Thursday 5 p.m.–midnight, Friday 5 p.m.–2 a.m., Saturday 10:30 a.m.–2 a.m., Sunday 10:30 a.m.–midnight; 415-400-4355, palmhousesf.com,

E-mail: julie@marinatimes.com

Forget the fog and take a trip to the islands.



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DEBRA J. SAUNDERS: *All I can think is: he's going to lose to Jerry Brown. How's that really going to make a difference?*

LARRY GERSTON: *He doesn't have to win. He'll come in second; all he has to do is get somewhere.*

SAUNDERS: *All he has to do is lose.*

GERSTON: *With dignity.*

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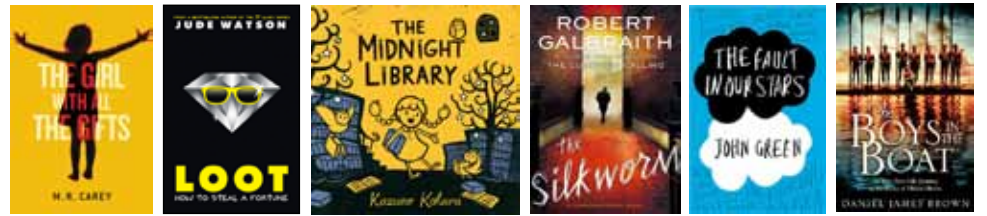
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THE BEST OF BOOKS :: What you're reading



compiled by brian pettus

BOOKS INC. BEST-SELLER LIST

1. **Boys in the Boat**, by Daniel Brown
2. **The Fault in Our Stars**, by John Green
3. **City of Thieves**, by David Benioff
4. **This Is Where I Leave You**, by Jonathan Tropper
5. **Gone Girl**, by Gillian Flynn
6. **Season of the Witch**, by David Talbot
7. **Fingersmith**, by Sarah Waters
8. **The Goldfinch**, by Donna Tartt

9. Hard Choices,

by Hillary Clinton
10. Minecraft: Essential Handbook, by Scholastic

NEW THIS MONTH

The Girl with all the Gifts, by M.R. Carey

A girl is strapped into a chair every morning by men holding guns and wheeled into a classroom with other children strapped into their chairs, and they are given a lesson. What they're learning, and where they'll end up will twist your brain inside out.

TheLoot, by Jude Watson

In this fun, middle-grade adventure story, the main character's father, a world-renowned jewel thief, gives his son a last request: "Find jewels." But jewels turns out to be Jules, his sister, and before he knows it, he and his sister are embroiled in a globe-spanning heist. A fun read and accessible for newer readers as well, our children's specialists love this new book for summer reading.

Brian Pettis is the manager of Books Inc. in the Marina.

SUMMER CONCERTS

CONTINUED from page 1

of talented acts convene in Golden Gate Park for this favorite three-day summer music festival benefiting the San Francisco Recreation & Park Department. This year's event, held the weekend of Aug. 8-10, includes Kanye West, Tom Petty & The Heartbreakers, The Killers, Macklemore & Ryan Lewis, Arctic Monkeys, Death Cab For Cutie, Ray LaMontane, and Tedeschi Trucks Band. While you're basking in amazing music, be sure to sample some of the tasty treats offered by the newest food vendors, including AQ, Beast and the Hare, TBD, and Humphry Slocombe Ice Cream (sfoutsidelands.com).

STERN GROVE FESTIVAL

This summer marks the 77th season of the free outdoor concert series at Sigmund Stern Grove, at the beautiful outdoor space off 19th Avenue and Sloat. Running from June 22 through Aug. 24, the series features a diverse range of performances, from rock bands to full orchestras, opera house to international dance and theatre troupes. This year's standouts include Smokey Robinson, Rufus Wainwright, the San Francisco Symphony, Sergio Mendes, and The Zombies. All concerts take place at 2 p.m. on Sunday afternoons. For more information, or to sample a playlist from the season's recording artists, visit sterngrove.org.

YERBA BUENA GARDENS FESTIVAL

The Yerba Buena Gardens Festival presents free cultural and community programs year-round, including live music concerts in a beautiful outdoor setting. The 2014 series kicked off in May with the Grammy-winning Pacific Mambo Orchestra and continues through October with an eclectic array of artists from around the world and, of course, the Bay Area. Upcoming shows include the San Francisco Mime Troupe, the Musical Art Quintet, Jerry Gonzales & the Fort Apache Band, Rumbaché, and Tom Rigney & Flambeau with special guest Carlos Reyes (ybgf.org).

GOLDEN GATE PARK BAND

One of the last big-city outdoor bands to present a full season of entertainment, the Golden Gate Park Band has mastered the art of versatility. Dating back to 1882 and currently led by Michael L. Wirgler, the band shakes it up Sunday afternoons in the summer with classical and opera picks, Broadway tunes and more. In fact, the band's so versatile it can metamorphose into a swing band in an instant. The 132nd season of this free concert series runs

through Oct. 12, with all shows held at the Spreckles Temple of Music at 1 p.m. most Sundays (goldengateparkband.org).

SFJAZZ SUMMER SESSIONS

Now underway, the second annual SFJazz summer concert series began last month and runs through August. The July program kicks off July 12 with comedian Bill Cosby taping a special show for his 77th birthday celebration. Other summer highlights include Tierney Sutton performing the songs of Joni Mitchell, Chuco Valdés & the Afro-Cuban Messengers, Grammy-winning jazz/R&B band Snarky Puppy, and trumpeter-composer Tom Harrell's Colors of a Dream featuring Esperanza Spalding. Big Band trumpet legend Doc Severinsen wraps up the summer sessions with a special performance with the Tommy Igoe Big Band on Aug. 24 (sfjazz.org).

SAN FRANCISCO SYMPHONY SUMMER

Expect a hot summer at Davies Symphony Hall, where a range of worldwide talent is set to heat up the house, starting with the 12-piece "little orchestra" Pink Martini on July 3. Families will enjoy Pixar in Concert, featuring clips and scores from some of our favorite Pixar films, July 17-20, as well as the Grease Sing-Along on July 20. From July 24-25, singer-songwriter Cheyenne Jackson performs tunes from memorable American films. And July 30-31, iconic singer-songwriter Melissa Etheridge performs some of her top hits as well as songs off her new album (sfsymphony.org/summer).

OTHER HOT ACTS

Don't miss **Echo & The Bunnymen** at The Regency Ballroom on Aug. 2, as well as **Beyoncé and Jay Z** in their first appearance at AT&T Park Aug. 5-6, as part of their nationwide On The Run tour. At the Bill Graham Civic Auditorium, 1980s band **New Order** performs July 11, while pop star **Robin Thicke** arrives for a makeup performance July 18 (billgrahamcivicauditorium.com). At the hip Fillmore, **Jimmy Cliff** hits the stage July 19, while **The Mighty Mighty Bosstones** perform Aug. 15 (thefillmore.com). Meanwhile, don't miss **Lynyrd Skynyrd** Aug. 16 and R&B legend **B.B. King** Aug. 22 at the Warfield (thewarfieldtheatre.com). And what better way to end the summer than with rock legend **Paul McCartney**, whose "Farewell to Candlestick: The Final Concert" takes place Aug. 14 at Candlestick Park, the venue where the Beatles played their final full concert as a group in August 1966.

Maryann LoRusso is a writer, editor, and the founder of RedTypewriter.com, a fashion, culture, and lifestyle magazine for women.

'Boyhood'

by michael snyder

IN AN ASTONISHING FEAT THAT echoes and even trumps some aspects of his time-spanning *Before* trilogy, filmmaker Richard Linklater has produced *Boyhood*, a thoroughly engaging, often moving, and quietly eloquent depiction of one boy's childhood, from grade-school days to the start of college. It's made all the more resonant by the fact that it was filmed by director-screenwriter Linklater in bits and pieces over 12 years, using the same principle actors throughout — a process wrought with potential pitfalls that were somehow circumvented or surmounted.

A self-possessed lad named Ellar Coltrane plays young Mason, who essentially grows up before our eyes in what could be the dramatic equivalent of time-lapse photography; Lorelei Linklater, the director's daughter, is Mason's slightly older sister; and a couple of reliable professionals, Patricia Arquette and longtime Linklater leading man Ethan Hawke, are the kids' parents, separated at the start of *Boyhood*. From the moment we meet them, all four of the core family members ring true. And though both kids were essentially amateurs when this

project commenced, they never seem particularly self-conscious or clumsy in their interplay. In fact, the depth of their presence and skill in front of the lens grows as they age, which is certainly appropriate considering the subject of *Boyhood*.

The movie is rather lengthy at 165 minutes, but it's never less than fascinating as it offers a depiction of family dynamics, functional and dysfunctional, and a series of insights and universal truths about the trials and joys of growing up that are wry, tender, sad, tense, and hopeful. Its verity, its spurts of interpersonal turbulence, and its moments of poetic stillness add to the patina of reality. There are no easy solutions when things go wrong in the lives of the family members — and there are genuine challenges that must be addressed.

Single mom Olivia (Arquette) has to fend for herself and her kids, while trying to move on from her ex, the detached Mason Sr. (Hawke). Mason Sr. is seen with a few new partners and continues to make what often comes off as a cavalier effort to be a father to Mason Jr. and Samantha. Olivia's choices in men create conflict and angst — and loss. And, as they mature, the siblings must deal with moving house, academic struggles, adoles-



Left to right: Mason (Ellar Coltrane, age 6); Samantha (Lorelei Linklater), Mason Sr. (Ethan Hawke), and Mason (Ellar Coltrane, age 9) in Richard Linklater's *Boyhood*, an IFC Films release PHOTOS: MATT LANKES

cent romance, and other standard obstacles and circumstances one tends to encounter while growing up. But Linklater, his camera, and his actors manage to make the ordinary extraordinary and a regular family's commonplace highs and lows the stuff of great drama.

A recent equivalent to Linklater's achievement might be the flashback suburban sequences in Terrence Malick's ambitious 2011 film, *The Tree of Life*. But, again, *Boyhood* has the benefit of observing its characters over time as the actors playing those parts genuinely get older.

There have been cinematic projects with similar intent and results. François Truffaut's Antoine Doinel series followed the fictional adventures of the same character as portrayed by the same actor over the course of 20 years and five films. As mentioned above, Linklater's *Before* movies — 1995's *Before Sunrise*, 2004's *Before Sunset* and 2013's *Before Midnight* — traced the romantic relationship of a couple (Hawke and Julie Delpy) from

their first meeting on a European train to a family vacation with their twin daughters. On the documentary side, the *Up* series began in 1964 with *Seven Up*, a British TV program about a group of 7-year-olds across various classes and economic circumstances. Director Michael Apted has returned to the same subjects every seven years since *Seven Up* to see how their lives are progressing.

In a serendipitous reflection of the *Up* series, Mason is 7 years old as *Boyhood* begins. Although we leave him when he reaches college, we've seen him go from an adorable, largely carefree little guy to a lanky, awkward, troubled teen to an increasingly assured young man preparing to go out into the world. We've heard his voice crack and deepen and watched as his relationships with his mother, sister, father, and stepparents change and ripen. It turns out to be a profoundly touching thing to witness.

You know that strange, sometimes revelatory feeling you can get

when you look at old photo albums or video clips of yourself, your family, and friends. There are palpable, visible changes that the years have wrought as we progress from naïveté and innocence to hard-won wisdom; we can sometimes see growth, and sometimes decay; and on occasion, we see things that somehow still seem unaltered in one's current visage. With its performers legitimately aging 12 years on screen, *Boyhood* is perhaps the first stand-alone film drama to honestly and stirringly bring that phenomenon to the big screen — and a remarkable accomplishment.

Boyhood opens at the Embarcadero Theater in San Francisco on July 18.

Michael Snyder is a print and broadcast journalist who covers pop culture on KPFF/Pacifica Radio's David Feldman Show and Thom Hartmann Show and on Michael Snyder's Culture Blast, available at GABroadcaster.com and YouTube. Twitter: @cultureblaster

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JULY EVENTS

what not to miss this month

MAJOR EVENTS



77th Annual Stern Grove Festival

Sundays thru Aug. 24, 2 p.m.
Stern Grove (19th Ave. & Sloat Blvd.)
 July performances include the S.F. Symphony, Funky Meters and Rufus Wainwright at the beautiful Sigmund Stern Grove outdoor amphitheater. *Free, 415-252-6252, sterngrove.org*

Fillmore Jazz Festival

Sat-Sun, July 5-6, 10 a.m.-6 p.m.
Fillmore Street (btw. Jackson & Eddy)
 The West Coast's largest free jazz festival returns with 12 blocks of music, fine arts and crafts, gourmet food, beverages, and more. *Free, 800-310-6563, fillmorejazzfestival.com*

4TH FESTIVITIES



4th of July Celebration

Friday, July 4, noon
Aquatic Park & Pier 39
 Celebrate the 4th with varied activities and live entertainment by Evolution and Club 90 (Aquatic Park) and WJM and Tainted Love (Pier 39) followed by a spectacular fireworks display at 9:30 p.m. *Free, 415-705-5500, fishermanswharf.org, pier39.com*

4th of July Golden Gate Park Band Concert

Friday, July 4, 1 p.m.
Spreckles Temple of Music (50 Hagiwara Tea Garden Dr.)
 Bring the family and a picnic and enjoy a musical tradition with patriotic and American music. *Free, 415-831-5500, goldengateparkband.org*



After Dark: Boom

Friday, July 4, 6-10 p.m.
Exploratorium (Pier 15)
 What's the science behind fireworks? How are implosions different from explosions? What happens when hot water is combined with liquid nitrogen? Celebrate the July 4th with rumbling, roaring thunder, the resonant thrum of taiko drumming, the explosive potential of liquid nitrogen, and spectacular explorations of other boom-related activities and exhibits. *Ages 18+, 415-528-4420, exploratorium.edu*

4th of July Cruises

Friday, July 4, 7 p.m.
Departs: Pier 3 (Embarcadero at Washington St.)
 Choose from two offerings featuring dinner, hosted bar, dancing, and entertainment. \$140 & \$188, 415-438-8300, hornblower.com

4th Annual Red, White & Rosé Celebration

Friday, July 4, 6-9:30 p.m.
The Winery (200 California Ave., Treasure Island)
 Enjoy a tasting flight of award-winning wines and a stellar view of fireworks. \$15 includes free parking, 415-735-8423, eventbrite.com

COMMUNITY CORNER



Researching Your Building in S.F.

Thursday, July 10, 6-7 p.m.
Golden Gate Valley Branch Library (1801 Green St.)
 How old is it? Who built it? Who lived in it? Who owned it? Are there articles written about it? Are there any photos of it? Learn how to find out the answers to these questions at this informative workshop led by the staff of the S.F. History Center. *Free, 415-355-5666, sfpl.org*

Union Street Sidewalk Sale

Sat-Sun, July 19-20, 10 a.m.-6 p.m.
Union St. (Gough to Steiner Sts.) & Fillmore St. (Union to Lombard Sts.)
 Support your local merchants at their annual sale featuring 25%-85% discounts and specials at distinctive shops and galleries, then dine at one of many restaurants and cafes. *Free, 415-441-7055, www.unionstreetsf.com*

GALAS & BENEFITS



The BreastFest Beer Festival

Saturday, July 12, 2-6 p.m.
Festival Pavilion, Fort Mason Center
 Enjoy food from local restaurants, unlimited beer tasting, live music, and more at this festival that raises funds for low-income women with breast cancer. \$55-\$65, 415-461-4677, thebreastfest.org

2014 AIDS Walk San Francisco

Sunday, July 20, 9 a.m.-2:30 p.m.
Sharon Meadow, GGP
 Walk to remember those lost, help those affected, and continue the fight to end AIDS at this 10K benefiting the S.F. AIDS Foundation and other HIV/AIDS organizations. 415-615-9255, aidswalk.net

ARTS & CULTURE



Japan Day Festival

Sunday, July 13, 1-5 p.m.
Japantown Peace Plaza
 Explore the delicate might of Japanese art and music at this family-friendly event featuring performances by some of the Bay Area's leading performers in taiko, martial arts, koto, and more. *Free, 415-440-1171, japancentersf.com*

37th Annual Playwright's Festival

Fri-Sun, July 18-27
Thick House (1695 18th St.)
 One of the oldest and most prestigious new play development festivals in the nation introducing developing work by largely unknown contemporary writers, this year's festival features six plays chosen from over 500 submissions with themes of intimacy, violation and redemption, and the impact that violence and war has on family relationships. \$15/play or \$50-\$90/pass, 415-626-2176 playwrightsfoundation.org

MUSEUMS & GALLERIES

Hand Bookbinders of California 42nd Annual Members Group Exhibition

Exhibition: Daily thru Aug. 24, 10 a.m.-5:30 p.m.
Gallery talk: Thursday, July 10
S.F. Center for the Book (375 Rhode Island St.)
 This exhibition includes the work of professional binders, amateurs and students. Examples from gold-tooled leather bindings to avant-garde artist's books, and innovative designs that range from the traditional to the unexpected, will be on display. *Free, 415-565-0545, sfcb.org*



Gorgeous

Tue-Sun thru Sep. 14, 10 a.m.-5 p.m.
Asian Art Museum
 A collaboration with SFMOMA, this exhibition presents 72 uniquely stunning artworks from both museums' collections and spans over 2,200 years and dozens of cultures and invites you to explore what "gorgeous" means to you. \$15, 415-581-3500, asianart.org

Leading Ladies and Femmes Fatales: The Art of Marc Davis

Wed-Mon thru Nov. 3, 10 a.m.-6 p.m.
Walt Disney Family Museum
 Featuring 70 original pencil animation drawings, conceptual artwork, paintings, cels, and photographs from this animator/imaginer of Disney classics *Peter Pan*, *Sleeping Beauty* and *101 Dalmatians*. \$12-\$20, waltdisney.org

THEATER/PERFORMANCES

SF Playhouse: Into the Woods

Tue-Sat & select Sundays thru Sept. 6
450 Post St. (in the Kensington Park Hotel)
 In Sondheim and Lapine's beloved musical retelling of the Grimm classics, a parade of familiar folktale figures find their way "Into the Woods" and try to get home before dark. See this edgy production before the upcoming film later this year with Johnny Depp and Meryl Streep. \$20-\$75, 415-677-9596, sfplayhouse.org

BATS Improv: Warp Speed

Saturday, July 5, 12, 19, & 26, 8-9:45 p.m.
Bayfront Theater, Fort Mason Center
 These are the voyages of a starship to be named by you, the audience, to explore new characters, to seek out new, dangerous and intense relationships, and to boldly go where no improv has gone before in this completely improvised salute to that classic sci-fi TV series of the '60s. \$17, 415-474-6776, improv.org

Bill Cosby 77

Saturday, July 12, 4 p.m. & 7:30 p.m.
Miner Auditorium, SFJazz Center
 Be part of history as a member of a live audience for the taping of Cosby's next concert special. \$75-\$125 online only, 866-920-5299, sfjazz.org



Gough Street Playhouse: The Book of Liz

Thu-Sat, July 12-Aug. 2
 Laugh at the outrageous adventures of Sister Elizabeth Donderstock, a devoted maker of cheeseballs who ventures out of her tiny religious community to encounter a host of colorful characters — including Ukrainians with cockney accents, restaurants run by recovering alcoholics and a certain talking peanut in this comedy from David and Amy Sedaris. \$30-\$35, 415-798-2682, custommade.org

DANCE

7th Annual Summer Performance Festival

Saturday, July 12 & daily, July 16-20
ODC Theater (3153 17th St.)
 This festival features 12 emerging dance artists and is presented by SAFEhouse for the Performing Arts, which seeks to incubate new performing artists through residencies, workshops, and performance opportunities. \$10-\$20, 415-863-9834, odcdance.org

Rotunda Dance Series: Tribute to Nelson Mandela

Friday, July 18
City Hall, noon
 Includes a traditional African "homegoing" ceremony and the singing of the South African national anthem and sacred Zulu rituals by Diamano Coura West African Dance Company and Jikelele Dance Theatre. *Free, sfethnicdancefestival.org*

MUSIC

City Opera S.F.

Friday, July 11, noon-1 p.m.
101 California St.
 Take a break from your busy day and enjoy this outdoor lunchtime concert of this new pop-opera troupe not to be missed. *Free, cityoperasf.com*



Midsummer Mozart Festival's 40th Season

Tue-Sun thru Sep. 14, 10 a.m.-5 p.m.
Asian Art Museum
Sat-Sun, July 19-20, & Fri-Sun 25-28
Various Bay Area venues
 This critically acclaimed concert series features international soloists and distinguished local artists led by Maestro George Cleve. \$20-\$65, 415-596-5712, midsummermozart.org



Tierney Sutton: Songs of Joni Mitchell

Thu–Sun, July 24–27, 7 & 8:30 p.m.
SFJazz Center (201 Franklin St.)

The beguiling jazz singer will perform songs from her Grammy-nominated 2013 album *After Blue* with a chamber group featuring a guitar and cello. \$25, 866-920-5299, sfjazz.org

Melissa Etheridge with the S.F. Symphony

Wed–Thu, July 30–31, 7:30 p.m.

Davies Symphony Hall

The Oscar and two-time Grammy-award winner known for mixing the emotion of confessional music with the heart and soul of rock 'n' roll joins the symphony for a performance that features her greatest hits and latest album. \$45–\$110, 415-864-4000, sfsymphony.org

NIGHTLIFE

Teedra Moses

Sunday, July 6, 7 & 9 p.m.
Yoshi's (1330 Fillmore St.)

R&B singer Moses raises her voice with music from her second release, *Cognac & Conversations*. Also appearing will be singer and producer 1-O.A.K. \$26 (7 p.m.) & \$20 (9 p.m.), 415-655-5600, yoshis.com

NightLife LIVE

Thursday, July 10, 6–10 p.m.
California Academy of Sciences

An outdoors gathering featuring live music by Rogue Wave and Kasey Johansing, plus an artist exhibit by Gabriel Fontanillo and Lyre Montes. Ages 21+, \$10–\$12, 415-379-8000, calacademy.org



Bryan Lee O'Malley at Isotope

Wednesday, July 16, 8 p.m.
Isotope Comics Lounge (326 Fell St.)

A party featuring graphic artist O'Malley (creator of *Scott Pilgrim* and other works), with O'Malley-inspired cocktails, music spun by D.J. Bearzbut, and more. Preceded by a free book-signing event from 3–6 p.m. \$25, 415-621-6543, brownpapertickets.com/event/732836

FILMS & LECTURES

4th Annual Robot Film Festival

Saturday, July 19

Bot & Dolly Studios (150 Mississippi St.)

Robots in performance and on-screen are celebrated in films, live performances by robot entertainers, and a red-carpet ceremony. robotfilmfestival.com



34th S.F. Jewish Film Festival

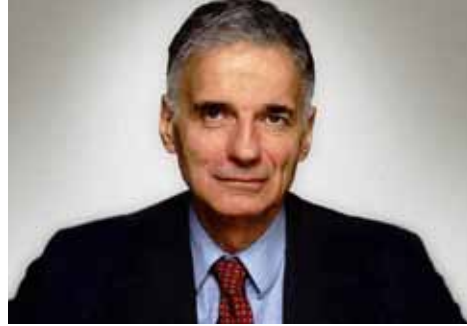
Daily, July 25–Aug. 10
Various Bay Area locations

The S.F. Jewish Film Festival is the first and largest in the world and a leading advocate for independent Jewish cinema. Festival pass \$265, 415-621-0556, sfjff.org 415-621-0523

Alec Baldwin

Monday, July 28, 7:30 p.m.
Nourse Theater

The celebrated — and controversial — actor of stage, TV, and the big screen will be in conversation with Steven Winn. \$35, 415-563-2463, cityarts.net



Ralph Nader

Thursday, July 31, 6 p.m.
The Commonwealth Club (595 Market St.)

Political activist, consumer advocate, and occasional politician Nader says there's a cross-party alliance emerging of people who want to do away with the "corporate state." Hear him explain how. \$10–\$55, 415-597-6705, commonwealthclub.org

SCIENCE & ENVIRONMENT

Climate Cartoons

Tuesday, July 6, 6 p.m.
The Commonwealth Club (595 Market St.)

Yoram Bauman, the "world's first and only standup economist," talks with Free Range CEO Jonah Sachs about using humor to discuss climate catastrophe. \$7–\$20, 415-597-6705, commonwealthclub.org

Market Days: Patent Pending

Saturday, July 19, 11 a.m.–3 p.m.
Exploratorium (Pier 15)

An open-air mini-festival featuring scientists, artists, and educators with art and science demonstrations, hands-on activities, exhibits, and more. Free, 415-528-4420, exploratorium.edu

3rd International Conference on Earth Science & Climate Change

Sat–Mon, July 28–30, 9 a.m.–6 p.m.
DoubleTree By Hilton Hotel San Francisco Airport (835 Airport Blvd.)

Science professionals from around the world will gather to explore the changes taking place on the planet. \$100–\$2,099, omicsgroup.com

POTABLES & EDIBLES



Date Night: Great Summer Cooking

Saturday, July 5, 5 p.m. & 8 p.m.
Sur la Table (2224 Union St.)

Enjoy an evening of fun and romance as you transform the season's fresh produce into a perfect meal while working side-by-side with other classmates, learning techniques for pickling, marinating, grilling, roasting, and more. \$79, 800-243-0852, surlatable.com

Cocktails for a Cause

Thursday, July 17, 6–9 p.m.
Soda Popinski's (1548 California St.)

All are welcome at this event where local celebrity bartenders will donate 100 percent of their tips to North Beach Citizens, an organization which supports our homeless and impoverished neighbors. 415-772-0918, northbeachcitizens.org/get-involved/filantropos/

CoffeeCon 2014

Saturday, July 25, 9 a.m.–4 p.m.
Terra Gallery (511 Harrison St.)

The world's first consumer coffee festival, coffee university and meet-up features top coffee experts, tasting seminars, hands-on labs, and classes in every brewing method. \$20, 415-896-1234, eventbrite.com

SPORTS & HEALTH

Bay 2 Bankers 2 5k & 10k

Friday, July 4, 9 a.m.
Start/Finish: The Irish Bank (10 Mark Ln.)
Find your way around SOMA, downtown, North Beach, and Chinatown with a specially made map — great fun for teams of 1 to 5. Discover checkpoints in some interesting places you might not have explored before and enjoy refreshments and social camaraderie at the finish. \$20–\$35, 510-681-6181, go-terraloco.blogspot.com



Outdoor Yoga Days

Saturdays, 11 a.m.
Rec Baseball Field, GGP (7th Ave. & MLK Jr. Dr.)

Come and play outdoors in nature and enjoy inverting, reverting, and melting into the ground with a rejuvenating morning flow and meditation for body, mind and spirit. Bring a mat, blanket, friend, child, or even your doggie. Free, 415-668-yoga, purushayoga.org

Healing Pain and Injury

Monday, July 21, 5:15 p.m.
Commonwealth Club (595 Market St.)

Weaving stories of recovery with the healing tradition of osteopathic medicine and contemporary science, Dr. Maud Haimson Nerman explains how seeming miracles of healing occur and how patients can be empowered to take charge of their healing and their health. \$7–\$20, 415-597-6705, commonwealthclub.org

Take Charge of Your Health

Wednesday, July 16, 6–7:30
Latino/Hispanic Mtg. Rm. B, Main Library

Erik Peper, Ph.D., an internationally known expert on holistic health, stress management and biofeedback, talks about his new book, *Make Health Happen: Training Yourself to Create Wellness*. Free, 415-557-4400, sfpl.org

CHILD'S PLAY

Trail Walk at Stow Lake

Saturday, July 5, 10 a.m.–noon
Meet: Stow Lake Boathouse (50 Stow Lake Dr., GGP)
Start with some light stretching followed by an easygoing walk around one of the parks most popular areas. Professional guides will provide a short interpretive program. Please bring your own water, sunscreen and snacks. Free, 415-831-2700, sfrecpark.org



PickleWater Free Circus Festival

Sunday July 6, 2–4 p.m.
Union Square
In addition to the entertaining feats by professional and student circus performances, there will be free circus lessons and spectacular shows filled with danger, laughter, excitement, and awe. Free, 415-477-2610, jewelssf.org



Film Night in the Park: Frozen

Saturday, July 12, dusk
Union Square

Grab a blanket and a picnic and watch Anna and mountain man Kristoff and his reindeer sidekick Sven search for Anna's sister Elsa in this Disney animation featuring the voices of Kristen Bell and Idina Menzel. Free, sfntf.squarespace.com

Sunday Streets: Richmond

Sunday, July 13, 11 a.m.–4 p.m.
Arguello St. (Fulton to Lake)
Bike, run, roll, or walk along this car-free route designed to get you out, moving and exploring the neighborhood. Nearby events are Off the Grid in the Presidio (free shuttle available at Lake St.), the Family Fun Festival at Mountain Lake, and the Clement Street Farmers' Market. Free, sundaystreetsf.com

JAMband Family Festival

Sunday, July 13, 3–5 p.m.
Park Chalet (1000 Great Highway)
Children's musician Charity Kahn serves up handmade music and dance outside under the open skies at Park Chalet with a special family show. Free, jamjamjam.com



Pixar at the Symphony

Thu–Sun, July 17–20
Davies Symphony Hall
Don't miss these visually stunning clips and memorable scores from each of Pixar's movies, including their latest release, *Monsters University*, performed live by the San Francisco Symphony. \$17.50–\$150, 415-864-6000, sfsymphony.org

Petting Zoo

Saturday, July 19, 10:30 a.m.–12:30 p.m.
Outside lawn, Marina Branch Library
Touch soft and sweet farm animals, including rabbits, hens, goats ducks, and pigs. All ages. Free, 415-355-2823, sfpl.org

JUST FOR FUN

Cable Car Bell-Ringing Competition

Thursday, July 10, noon–1:30 p.m.
Union Square Park
Cheer on the cable car operators as they compete for the best and ring out tunes on their cable car bells in this annual contest since 1949. Free, 415-781-7880, visitunionsquaresf.com



Annual Renegade Craft Fair

Sat–Sun, July 19–20, 11 a.m.–6 p.m.
Festival Pavilion, Fort Mason Center
This unique event features all things handmade, including plush objects, jewelry, posters, prints, craft kits, clothing, stationery, and more from hundreds of crafters. Includes workshops, food and music. Free, 312-226-8654, renegadecraft.com

E-mail: calendar@marinatimes.com

Relieve Pain and Unlock your Body's Potential with Massage

Most common muscular pains, i.e. that kink in your neck or tightness in your back, are muscles locked in a spasm. Through expert touch, massage therapy re-educates your muscles and joints and guides them back to optimal levels of flexibility and performance.

For athletes, massage is a key component for optimal performance. While training hard is essential, massage increases recovery time, stamina and strength by providing your muscles with increased circulation to rebuild faster. Massage also helps athletes avoid injuries from overuse and heal from the ones they have more rapidly.

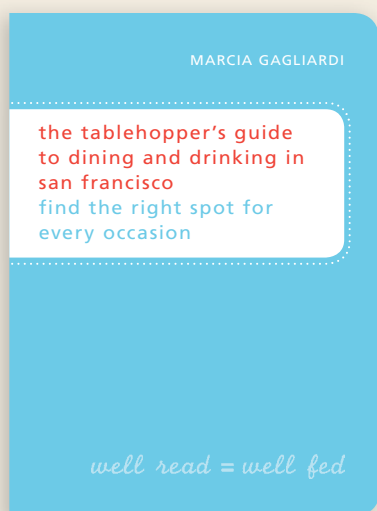
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THE HEALTHFUL LIFE :: On the surface

Skin conditions as a clue to internal health

by thalia farshchian

Skin is our largest organ and serves as an important alert system for internal imbalances in digestion, hormones, immune function, and inflammatory processes. Standard treatment is often geared toward quieting these valuable symptoms with medications such as topical ointments and long-term antibiotics. Using a holistic perspective, we have an opportunity to use the external and superficial environment as a clue for a patient's internal health.

Common skin conditions in primary care practices affecting patients of all ages include eczema, acne, and rosacea.

ECZEMA

Eczema is a chronic inflammatory condition triggered by a combination of genetic and environmental factors. Though steroidal creams alleviate the expression of itchy red skin, the underlying cause remains unsolved. The eczema is surely uncomfortable, but in children, the risk of developing asthma and allergic rhinitis is higher than in children

unaffected by eczema. These conditions together can severely affect a patient's daily living activities. By addressing the underlying causes early, these children have an opportunity to mature into healthy adults.

In treating eczema, the assessment complexity changes based on the patient's age. In infants, toddlers, and young children, I have found success simply by focusing on food sensitivities and gut microbiology as inflammatory triggers. Common food allergens include dairy, gluten, corn, soy, nuts, and eggs. I typically do a blood spot food sensitivity panel to guide the four-week elimination challenge. Identifying and eliminating food allergens can alleviate the inflammation causing the eczema.

Depending on the number of the patient's food sensitivities, I will implement a gut repair with herbs like slippery elm, marshmallow root, and aloe vera. Research supports the ability of these herbs to gently coat the gut, reduce inflammation, and heal the tissue.

With an estimated 100 trillion bacterial organisms in the body, these bugs seem to have a lot of influence when it comes to our health. Researchers are placing a lot of attention on understanding the microbiome of the gut and its role in obesity, diabetes, mood disorders, immune disorders, hormone disorders, and much more.

Therefore, in addition to identifying food sensitivities, gut microflora should also be addressed to improve the immune system and potentially reduce food intolerances. Preventatively, studies have shown children have had a lower incidence of food allergies and eczema when an expectant mother supplemented with the probiotic strain, *Lactobacillus Rhamnosis* HN001. This strain of probiotic is also effective in infants for prevention of eczema and sinus infections.

In older children and adults, I run comprehensive digestive stool analyses and/or

a lactulose breath test to evaluate inflammation triggered by dysbiosis, or microbial imbalance, from bacteria, yeast, or parasites. The laboratory completes sensitivity testing on organisms identified to aid in choosing an appropriate treatment, which could be either herbal or pharmaceutical.

ACNE AND ROSACEA

Despite differences in clinical manifestations, acne and rosacea are two linked chronic inflammatory conditions sharing the same triggers. Typically, patients address these conditions because of their aesthetic appearance,

but from a naturopathic perspective, this is an opportunity to support preventative wellness. For example, patients affected by rosacea have a higher likelihood of developing cardiovascular disease with elevations in total cholesterol, bad cholesterol, and inflammatory markers.

The facial pattern for acne can be used to help determine what systems require attention. Patients with acne around their mouth and during cyclic changes will likely require more hor-

monal support. Those affected by acne across the forehead often do best with digestive support. Acne on a patient's cheeks sheds light on respiratory support.

People with bacterial overgrowth of the small intestines have a higher incidence of being affected by rosacea. Similarly, as with eczema, I assess food sensitivities and gut bacteria populations as inflammatory triggers.

For acne affected by hormone imbalance, herbal support has been shown to be extremely effective in clinical practice. After testing hormone levels, herbs can be tailored to the patient's needs.

From a naturopathic perspective, an underlying cause of acne and rosacea is the liver's inability to clear toxins from the body. The adjunctive use of liver-supporting herbs like burdock, nettles, dandelion, and milk thistle enhances detoxification and can improve skin clarity.

For both acne and rosacea, it is important to address them internally and externally. Oftentimes, patients try to scrub off their condition with harsh and drying products. Working with a skilled esthetician is helpful in determining the proper skincare regimen.

Skin conditions are often indicative of an imbalance to the internal environment and oftentimes, these external conditions are the driving motivation for a person to seek treatment. Though you may simply seek to improve the external appearance of the affliction, this is an opportunity to read bodily cues, which can prevent more serious conditions in the future.

Thalia Farshchian is a naturopathic doctor at Discover Health. Her background includes both conventional and alternative modalities, and her practice is primarily focused on weight management, hormone imbalances, and gastrointestinal conditions. E-mail: drthalia@discoverhealthmd.com



Milk thistle can help improve skin clarity
 PHOTO: WIKIPEDIA

Reading bodily cues can prevent more serious conditions.



Mother and daughter enjoying a free summer concert at Stern Grove

PHOTO: COURTESY SCOTT WALL

Free family fun

by liz farrell

THE WORDS “FREE” and “San Francisco” may seem like a bit of an oxymoron these days. With rents skyrocketing and the housing market red-hot, it is easy to feel priced out of our own city. However, there are still a few activities we can enjoy for free. Summer is a great time to get out and explore new parts of the city, venture to a new festival, or just break out of your routine and try something new. Listed below are a few of our family’s summer favorites. There is no cost of admission, and these are guaranteed to be great ways to enjoy a summer day.

PICNIC AT THE PRESIDIO

Located just inside the Presidio on the main parade ground lawn, this is a “must do” for every family. Every Thursday evening and Sunday afternoon, the parade lawn turns into a huge picnic with the help of Off the Grid. There are food trucks, free

games, live music, and all you have to do is bring a blanket and chairs. The Sunday picnics get crowded fast, especially when the weather is nice, so I suggest going early and getting food early before the lines get too long. There are corn hole tournaments, the YMCA’s YBike education and safety program, and Sports Basement is on hand lending out bocce ball sets, horseshoes, and even kites for flying. The Thursday evening “twilight” picnic isn’t usually as crowded, but if you

get there early, you can secure chairs, a half tent to block the wind, and even a fire pit. There are always a wide variety of trucks, so you are sure to find something for even your fussiest eaters. More information can be found at offthegridsf.com

SAN FRANCISCO FAMILY PASS

The CheckOutSF Family Pass may just be the best-kept secret in town. It is a great way to check out a museum or new exhibition without paying the price of admission. Families can get free admission to over 23 local attractions, including the California Academy of Sciences, the Exploratorium, zoo, and many local pools. You must be a San Francisco resident with children under the age of 18 and be a San Francisco Public Library cardholder. It is easy to use with a little bit of planning. The pass is available at any branch

near the zoo. Nestled in a grove of eucalyptus trees, it offers admission-free concerts every Sunday from June through August at 2 p.m. The lineup of artists changes every season, and this summer you can enjoy anything and everything from the San Francisco Symphony to Sergio Mendes to The Zombies. It is a great way to enjoy a Sunday afternoon — all you need is a blanket to sit on and a picnic lunch. The music and the venue attract people from all over the Bay Area, but it truly is a unique San Francisco experience. It is one of the few places where you can see young and old dancing and singing together and enjoying live music in a pristine environment. It is also very family friendly and a great way to introduce your children to different types of music that don’t have anything to do with Justin Bieber or One Direction. For more information, including a full list of this season’s concerts, visit sterngrove.org.

concerts, visit sterngrove.org.

Summer is a time for branching out and exploring new things. For

Summer is a time for branching out and exploring new things.

our family, we love finding new activities we can do together, and it is even better when they don’t break the bank. These activities also provide a teachable moment that not everything has to cost money to be fun. In these three cases, free equals fun and a great opportunity for creating summer memories as a family.

STERN GROVE

This hidden gem is located in the Sunset District

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



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Less-toxic pest management in your home and garden

by julia strzesieski

MANY COMMON PESTICIDES on the market today are not only harmful to beneficial insects and birds, but also seep through our groundwater and storm drains, and eventually into our waterways. Once in the bay and ocean, they endanger fish and ocean life. Surprisingly, more pesticide pollution results not from agricultural use, but from urban areas. The vast amount of pesticides used in everyday applications in the home, garden and workplace can contribute to poor water quality.

The benefits for choosing a less-toxic approach for pest control are plentiful: a more healthful home for you, your kids, and pets; an ecologically balanced garden where less pest control will be necessary in the future; and a clear conscience from doing your best to reduce water pollution. However, pest management is not just using pesticides. It also includes using physical barriers, biological controls (introducing pest predators or pest-targeting microbes), and cultural controls (good housekeeping and gardening practices).

Today's marketplace provides many alternatives to harsh chemical pesticides, including bait stations, insecticidal soaps, and microbial insecticides for plants. Identify the pest problem, read the label carefully on any product you are considering, and choose the least toxic solution.

INDOORS

If you have indoor pest problems with cockroaches or ants, deny them access to your home and the food and water they seek. Use these tips to keep them at bay.

- Store food in the refrigerator or tightly sealed containers.
- Keep areas clean and tidy. Thoroughly clean counters and floors daily in eating and food preparation areas. Don't leave dirty dishes out overnight. Remove garbage containing food scraps from the house nightly. Clean recyclables before storing them. At night, place pet food and water bowls in a moat of soapy water.
- Keep things dry. Fix leaky plumbing.
- Seal cracks and crevices. Caulk and paint cracks around baseboards, cupboards, pipes, sinks,

etc. Use mildew-resistant caulk in moist areas.

- Weatherstrip around doors and windows and repair holes in screens.

IN YOUR GARDEN

Selecting the right plants is one of the most important preventative steps in the pest management process.

- Choose plants that are adapted to the soil conditions as well as the sun and shade characteristics of your yard. It's easier to plant compatible species for your site than to alter the growing conditions.
- Select pest- and disease-resistant plants.
- Choose healthy specimens to plant, and care for them properly.
- Plant a diversity of species so a single pest problem will not devastate your entire landscape.
- Include a variety of plants that attract beneficial creatures (e.g., dragonflies, ladybugs, and lacewings) that feed on pests. Consult your favorite garden center to assist in your selection.
- Once you attract beneficial insects, make sure you keep them. Reduce or eliminate the use of broad-spectrum pesticides. Birds,



Use earth friendly products when gardening and around the house

pollinators and other beneficial insects are often far more sensitive to pesticides than the pests you're trying to kill. Once pesticides eliminate the beneficial insects, pests are free to multiply without a natural check. As pest populations rise, you may be tempted to spray more frequently, but pesticides leave genetically resistant strains of pests to breed, creating an increasingly resistant pest population. The harder it becomes to kill the pest, the more you will need to spray and you will have fewer natural enemies to help you out.

IF YOU MUST USE A PESTICIDE

- Identify the pest that's causing a problem, and treat only that pest with the least-toxic effective strategy or product.
- Buy only the amount you need. Avoid concentrates and the large economy size. Some products might not work as well if stored for a long time.
- Read the label before using the pesticide and follow the

directions. You can cause serious injury to yourself, children, pets, and the environment if you misuse pesticides.

- Keep pesticides in their original containers.

PROPER PESTICIDE DISPOSAL

- **Don't** pour pesticides or water from rinsing equipment on the ground or in any type of drain inside or outside the house.
- **Don't** put pesticides in the trash — it's illegal.
- **Do** dispose of pesticides at the San Francisco Household Hazardous Waste Facility (501 Tunnel Road). Call 415-330-1405 for information or visit sfrecycling.com. Disposal is free for San Francisco residents, and in some cases, if you can't make it to the facility, you can schedule a free pickup.

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

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The home cooking lesson

Cookie butter is to Trader Joe's as San Francisco is to real estate

by carole isaacs

THE TRADER'S JOE'S *FEARLESS Flyer* arrived in my mail, and I was captured by the "Cookie Butter" article. What on earth was cookie butter? Just think about "classic Belgian cookies with great crunch, and a slightly caramelized, almost-but-not-quite-gingerbread flavor, crushed and mixed with vegetable oils and turned into a spread." Think peanut butter, but no peanuts, just spreadable cookies. It is decadent, that is for sure.

How is San Francisco like cookie butter? One thing for sure: We are doing plenty of crunching here. Old buildings are being crunched to powder and new elegant, expensive buildings are replacing them. I hear a lot of "OMG, I can't believe how fast the city is changing." It is difficult to keep up with checking out the new buildings as they are completed, with condos selling in record time.

San Francisco has reached a new era where owning a piece of real estate here is a "must have" for local and international buyers not only as a place to live, but as a statement of your status in life.

Cookie Butter and San Francisco real estate part courses here. Once the Cookie Butter is eaten it's gone forever (or at least we hope so), but with real estate here the value keeps going up. We all wondered where the prices of homes would go in the spring. Now anyone who thought they had paid too much for their home six months ago is celebrating their good fortune. What felt like an insane indulgence has turned into a wise investment.

At the end of April, there was another jaw-dropping sale in Glen Park at 2608 Diamond Street, where a 937-square-foot home had an asking price of \$859,000 and sold for \$1,372,608. There is no question this home was under-priced for the market, but even people who follow the Glen Park sales closely were stunned by the sale price. Because it closed escrow in 13 days, we can safely assume this was a cash sale.

And anyone who was not in a deep coma could not have missed hearing about the sale in Sea Cliff at 420 El Camino Del Mar at \$1.4 million over the \$5.1 million asking price. Considering this mid-century home is 4,498 square feet and has a stunning view of the



PHOTO: STARSAPART / FLICKR

Golden Gate Bridge, dollar for dollar this may look like a bargain this time next year.

These over-asking sales are not limited to a few neighborhoods, but can be found throughout the city. Single-family homes are in demand in all parts of San Francisco and are bringing premium prices. Reading yet another article about a home selling more than \$1 million over asking, I sent out a Tweet that we should keep our mouths permanently open since the over-asking sales keep on coming.

Here we are beginning July and everyone is wondering what the summer real estate doldrums will

bring. If the summer is anything like the winter, there may be no doldrums. Around mid-May, anytime I found two real estate agents in a room, I heard one say, "Things seemed to have slowed down a bit. What do you think?" The other replied, "I think so, but there are still some crazy high over-asking bids. There is so little on the market and so many buyers." At a recent sales meeting at my company, McGuire Real Estate, an agent reported that he felt a definite slowdown in the market, and instead of 10 or 15 offers on a home he was getting 3 to 5. This is small consolation for the buyers who are still confronted with multiple offers.

How does a buyer get a jump on the competition? Take a staycation and take day trips around the Bay Area. Forgo the trip to Hawaii, Europe or Asia. The serious smart buyers will keep their focus over the summer. Normally there is less competition for homes because people with families take a break for vacations and are preoccupied with leisure activities.

I researched the sale prices of homes in the Marina, Cow Hollow, North Beach, Telegraph

Hill, Pacific Heights, and Russian Hill for the first five months of the year. There were a total of 210 homes and condos sold during this period; 61 percent sold over asking, 12 percent at asking, and 27 percent under asking.

Many agents knowingly under-price their listings. This is a tried-and-true way of getting people in the door and creating excitement in the open house. It is important to keep this in mind, as well as the fact that 39 percent of homes did not sell over asking. The market does feel crazy if you just listen to news reports. Looking at the numbers, prices have obviously gone up and it is a challenge to buy a home in San Francisco. There are opportunities, and if you can remain calm, flexible and patient, there are homes and condos for sale that are not selling at incredible prices over market value in San Francisco.

If you need a break from your home search and all else fails, go out and buy a jar of Trader Joe's Cookie Butter.

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



Presidio Heights
Offered at \$7,995,000

Modern 5BD/5BA View Home. This home is 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



Pacific Heights
Offered at \$4,600,000

Rare Opportunity to Own a Lovely Investment Property. Significant upside rental potential in this well maintained 7-unit building in excellent condition. Charming classic details, hardwood floors, dishwashers and attractive layouts. Garage parking for 4 cars (tandem) and common garden.

3080Jackson.com

Eva Daniel
415.517.7531
Robert Vernon
415.595.5157



Pacific Heights
Offered at \$3,199,000

Grand Condominium with Expansive Golden Gate to Alcatraz Views. Exquisite grand-scale full floor 3BD/2BA penthouse in a handsome, classic and detached 3-unit building. Shared garden and deeded storage room. Rarely available home. The condo was renovated in 2006 with high-end finishes throughout.

2454VallejoSt.com

Jessica Waterston
415.218.6634



Pacific Heights
Offered at \$1,395,000

Spacious and Chic 3BD/2BA Condo. Urban living at its best. Large living room and formal dining room with window seats, large, welcoming foyer with arched doorways, chef's kitchen with abundant cabinetry and stainless steel appliances, hardwood floors, in-unit laundry, leased parking, great location.

1865California.com

Penny Welles
415.321.4341



Pacific Heights
Offered at \$1,099,000

Rarely Available Southeast Corner 2BD/2BA Condominium. Floor to ceiling windows and parquet floors throughout the foyer, living room and dining area. Walkout balcony. Plus a seating area that creates a New York style feel with exciting views of Broadway and adjacent luxury buildings. 1-car parking.

1998Broadway-607.com

Marc Calderon
415.321.4312



Presidio Heights
Offered at \$1,089,000

Charming and Spacious 2BD/1BA Top Floor Flat. Located in a 3-unit Edwardian building. Chef's kitchen and bath are remodeled for modern living while the unit retains all of its period charm with high cove ceilings, moldings, and hardwood floors. Sole use garage. Close to Sacramento Street and Laurel Village.

3878Sacramento.com

Annie Williams
415.819.2663



Pacific Heights
Offered at \$849,000

Beautifully Remodeled with Classic Finishes. This 2BD/1BA TIC home features an ideal floor plan with open living/dining/great room, decorative fireplace, box beam ceiling, wainscoting and hardwood floors. Chef's kitchen with top of the line appliances. 1-car parking.

3101Jackson.com

Missy Wyant Smit
415.321.4315



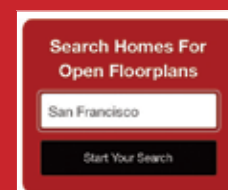
Pacific Heights
Offered at \$799,000

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2410Pacific.com

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415.265.7376

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The Marina Times Real Estate Market Report: May 2014

By Hill & Co.

SINGLE FAMILY HOME SALES

NEIGHBORHOOD	ADDRESS	BEDROOMS/BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2850 Filbert Street	4BD/3.5BA	\$4,200,000	Below	13
	2946 Broderick Street	4BD/3.5BA	\$4,999,900	Above	4
Lake	141 2nd Avenue	3BD/3.5BA	\$2,600,000	Above	9
Laurel Heights	152 Collins Street	3BD/2BA	\$2,055,000	Above	27
Lone Mountain	132 Ewing Terrace	4BD/1.75BA	\$1,775,000	Above	13
Marina	1665 North Point Street	3BD/2.5BA	\$2,800,000	Above	11
	2530 Francisco Street	4BD/3BA	\$3,150,000	Above	6
	145 Magnolia Street	5BD/4BA	\$3,625,000	Above	14
	3621 Broderick Street	4BD/4.5BA	\$3,700,000	Above	12
Nob Hill (no sales)					
North Beach (no sales)					
Pacific Heights	2200 Lyon Street	3BD/2.5BA	\$2,900,000	Above	19
	2514 Gough Street	2BD/2.5BA	\$3,400,000	Above	8
	2342 Octavia Street	4BD/3.5BA	\$3,700,000	Below	52
	2881 Jackson Street	4BD/4BA	\$6,415,000	Below	3
Presidio Heights	3927 Clay Street	4BD/2.5BA	\$3,975,000	Above	5
	3636 Jackson Street	6BD/8BA	\$11,000,000	Above	15
Russian Hill	1089 Chestnut Street	6BD/7.5BA	\$7,500,000	Below	192
Sea Cliff	40 Seaview Terrace	5BD/3BA	\$3,495,000	At	21
Telegraph Hill	1345 Montgomery Street	4BD/4BA	\$6,800,000	Above	81

CONDOS

NEIGHBORHOOD	ADDRESS	BEDROOMS/BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2701 Van Ness Avenue #504	1BD/1BA	\$925,000	Above	14
Lake	1025 Lake Street	1BD/1BA	\$565,000	Above	50
	1021 Lake Street	2BD/1BA	\$750,000	Below	50
	66 5th Avenue	3BD/1.5BA	\$1,540,000	Above	27
	153 7th Avenue	4BD/2.5BA	\$1,710,000	Above	32
Laurel Heights	38A Heather Avenue	2BD/2BA	\$1,008,000	Above	13
	28 Lupine Avenue	2BD/2BA	\$1,280,000	Above	20
	378 Arguello Boulevard	3BD/2.5BA	\$2,020,000	Above	30
Lone Mountain (no sales)					
Marina	27 Mallorca Way #27A	0BD/1BA	\$529,000	At	34
	1572 Chestnut Street	2BD/1BA	\$1,300,000	Above	23
	2360 Bay Street	2BD/2BA	\$1,890,000	Above	0
	2249 Bay Street	2BD/2BA	\$1,910,000	Above	19
Nob Hill	1725 Washington Street #IT2	2BD/2BA	\$338,658	At	0
	1754 Larkin Street #2	1BD/1BA	\$645,000	Above	7
	1177 California Street #933	1BD/1BA	\$750,000	Above	11
	1788 Clay Street #404	2BD/2BA	\$1,040,000	At	50
	1788 Clay Street #208	2BD/2BA	\$1,072,000	At	55
	1788 Clay Street #504	2BD/2BA	\$1,127,000	At	49
	850 Powell Street #106	3BD/3BA	\$1,250,000	At	181
	1788 Clay Street #804	2BD/2BA	\$1,510,000	At	21
	1333 Jones Street #406	2BD/2BA	\$1,580,000	Below	65
	1201 California Street #1104	2BD/3BA	\$1,650,000	Below	50
	North Beach	444 Francisco Street #201	1BD/1BA	\$655,000	Above
600 Chestnut Street #301		2BD/2BA	\$1,150,000	Above	10
Pacific Heights	2999 California Street #75	1BD/1BA	\$530,000	Above	8
	2999 California Street #505	1BD/1BA	\$613,000	Above	21
	2006-2010 Broderick Street #3	1BD/1BA	\$650,000	Above	12
	1818 Broadway Street #102	1BD/1BA	\$656,000	Above	11
	2230 Pacific Avenue #203	1BD/1BA	\$835,000	Above	22
	1998 Broadway Street #1502	1BD/1BA	\$875,000	Above	18
	3065 Clay Street #11	1BD/1BA	\$1,150,000	Above	13
	2016 Pacific Avenue #401	2BD/2.5BA	\$1,301,000	Above	7
	2253 California Street	3BD/1.5BA	\$1,350,000	Below	37
	2255 California Street	2BD/2.5BA	\$1,425,000	Above	35
	2100 Pacific Avenue #3B	4BD/3.5BA	\$2,150,000	Below	51
	3186 Clay Street	2BD/2BA	\$2,150,000	Above	0
	1704 Vallejo Street	3BD/2BA	\$2,502,000	Above	13
	2253 Broderick Street	4BD/3.5BA	\$3,625,000	Below	67
2002 Pacific Avenue #4	3BD/3.5BA	\$3,900,000	Above	6	
Presidio Heights (no sales)					
Russian Hill	1000 North Point Street #304	0BD/1BA	\$420,000	Below	60
	733 Chestnut Street #5	1BD/1BA	\$625,000	Above	38
	1800 Leavenworth Street #1806	2BD/1BA	\$875,000	Above	1
	1125 Francisco Street #8	2BD/1.5BA	\$990,000	Below	39
	1725 Hyde Street #5	2BD/2BA	\$1,065,000	Above	0
	1268 Green Street	2BD/1BA	\$1,325,000	Above	15
	1150 Lombard Street #12	2BD/2BA	\$1,575,000	At	12
	1834A Mason Street	3BD/3BA	\$1,825,000	Below	71
	999 Green Street #2402	3BD/2.5BA	\$2,900,000	Above	11
	880 Green Street	3BD/3.5BA	\$3,100,000	Above	9
	945 Green Street #1	3BD/3BA	\$4,600,000	At	83
Sea Cliff (no sales)	1070 Green Street #1701	3BD/3.5BA	\$5,075,000	Below	0
	1020 Vallejo Street #2	2BD/2.5BA	\$5,310,000	Below	40
Telegraph Hill	33 Midway Street #101	3BD/2BA	\$1,220,000	Above	35
	16 Napier Lane	2BD/3.5BA	\$1,725,000	Above	19

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 INVESTOR ∴ Affordability challenge

The whole city

by john zipperer

NOVEMBER'S GENERAL ELECTION IS shaping up to be another one in which voters will be confronted with multiple options for addressing the same problem: the rising cost of city housing. On June 17, Mayor Ed Lee placed a measure on the ballot for the November election that would support his seven-point plan to build or rehabilitate 30,000 units by 2020. Joining the mayor in supporting the measure are supervisors London Breed, Mark Farrell, Katy Tang, and Scott Weiner. Voters will be asked to approve the measure, which would:

- create a funding plan for more than 50 percent of the 30,000 units to be within the reach of low- and middle-income households;
- allocate at least one-third of the Housing Trust Fund's appropriations to severely dilapidated Housing Authority units;
- find new revenue sources to support middle-income housing, and study the impact of luxury development on middle-income housing;
- make sure no new barriers prevent the production of housing in planned areas; and
- funnel new housing into areas where the politicians have already planned for it.

The measure addresses some of the key problems with developing affordable residences in this city, though it leaves other existing challenges untouched.

"The two largest impediments to building housing in San Francisco are the costs to

do so and the amount of time it takes to go through the city's process," said Farrell.

Supervisor Jane Kim submitted a competing proposal that would require 30 percent of all new units created in the city to be priced below the market. The San Francisco Housing Action Coalition, a group supporting housing for all income levels, cautioned that "ballot-box land-use planning is not the solution to solve our housing crisis," and the

group's executive director, Tim Colen, told the *San Francisco Chronicle* that Kim's proposal is "a NIMBY dream tool."

On Facebook, Kim responded to criticism: "If committing to building 30 percent of housing for 60 percent of our city is going to halt all development, San Francisco is in a lot of trouble."

Wiener has his own proposal working its way through the city government. In mid-June, the Planning Commission unanimously recommended his plan to incentivize the creation of affordable units in private, mixed-use developments. If a developer makes at least 20 per-

cent of the units affordable (compared to the 12 percent that is required), the affordable units will not count against unit density, meaning — as Wiener explained — "if you do at least 20 percent affordable, you can build as many additional affordable units as you want."

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City leaders are seeking innovative ways to stimulate affordable housing development; they are not talking about bringing in the military, but U.S. sailors did pitch in for this Habitat for Humanity affordable housing project in the city. PHOTO: U.S. NAVY / AVIATION ELECTRONICS TECHNICIAN AIRMANDRA GOMES

REAL ESTATE ROUNDUP ∴ News briefs

Flip tax flap

by john zipperer

VOTERS TO DECIDE ON HOUSE-FLIP TAX

Don't expect HGTV's Tarek and Christina to be showing up in Cow Hollow any time soon. The two stars of *Flip or Flop* won't want to pay the flipping tax voters might approve this November. The "Stop the Flip" measure, supported by supervisors John Avalos, David Campos, Jane Kim, and Eric Mar, would impose a transfer tax starting at 24 percent for a resale of a property within one year of purchase. The rate goes down to 14 percent after five years of ownership.

Actually, Tarek and Christina might be in the safe; the measure is aimed at buyers of multi-unit buildings. The hope is to slow down the appreciation in housing

prices — and tenant evictions — by penalizing people who buy, renovate, and quickly resell residential property.

VIEW FROM THE TOP

The median home sales price in San Francisco rose 12.2 percent to \$945,000 in June, compared to June 2013, according to data from Trulia.com. The actual number of sales declined nearly 33 percent to 1,003 for the past year. And one of Trulia's "Movers & Shakers" neighborhoods is Cow Hollow, which had an average listing price in mid-June of \$4.38 million.

POWER BROKERS

"[Prop B says] that anyone who wants to build something taller than the current height limits along the waterfront ... would have to take it to

an election.... Elections are going to happen over and over and over. Art Agnos is saying, 'I sleep better at night knowing that the people of San Francisco will get to vote on this.' But ... if you want to build something and have to win an election, what are you going to do? Are you just going to throw it on the ballot and hope for the best? Or are you going to arrange a meeting ... with Aaron Peskin and Art Agnos and say, 'What would it take to get your support for this?' Rather than make it the voice of the people, we're encouraging a backroom deal."

— San Francisco *Chronicle* columnist C.W. Nevius, on the *Week to Week* political round-table program

News tips? E-mail: john@marinatimes.com



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POLITICAL ANIMAL



Left to right: Fiona and Capone both arrived at ACC after suffering horrific abuse and neglect

Abused, neglected and misunderstood: pit bulls rarely get 'golden retriever homes'

by susan dyer reynolds

A WOMAN IN HER LATE 60S approached timidly one afternoon while Skylar and I were sitting in the park. "Is that a pit bull?" she asked. "Yes," I said. "This is Skylar. Do you want to say hello?" At first the woman shook her head no, but Skylar had already made her way over and was sitting in front of the woman, staring up with those big green bug eyes and that huge pittie grin. "She's beautiful," the woman said, extending her hand slowly. Skylar began licking her fingers and the woman smiled.

"She's so sweet," she added and sat down on the bench beside me, where Skylar leaned gently against her leg. "She's not at all like the dogs I've heard about on the news," she said, stroking the top of Skylar's grey and white head. "You know, the ones that attack children. You never hear those stories about golden retrievers. Why do you think that is?"

"You don't hear those stories, but they do happen," I told her. "The reason you hear more about pit bulls is they are the most likely breed to get the worst possible homes; if there's an idiot who would leave a dog — any dog — with a child, 9 out of 10

times it's someone with a pit bull. Skylar is one of the rare lucky ones; she got a golden retriever home."

ACC'S LIMITED RESOURCES

I adopted Skylar from San Francisco Animal Care and Control (ACC), the city's overworked, underfunded shelter. Across the street, the San Francisco SPCA has more than \$70 million in the bank. Because it is a private organization, the SFSPCA can cherry pick the most adoptable dogs and cats from all over the country, and they don't take owner surrenders or strays. ACC must take

POLITICAL ANIMAL, continued on 28

SKY'S BUYS ∴ Crazy good

Treat your pet to homemade chicken chicharrones

by susan dyer reynolds

ALWAYS BUY CHICKEN WITH THE BONES AND THE skin — first, because it's more cost effective, and second, because the bones and skin impart so much flavor and moisture as the chicken cooks. I like Mary's air-chilled chicken, available at Whole Foods and other better markets and butcher shops, and it does make a difference: The flavor and texture are far superior to factory-farmed or frozen chicken parts. I save the bones in a large freezer bag, and when I get enough I make a big batch of homemade stock. But what can you do with the skin? Crisp it up in the oven to make chicken chicharrones, similar to fried pork rinds (chicharrones), but a lot better for you.

Chicken chicharrones are great for "CLTs" — a BLT that substitutes crispy chicken skin for bacon, something my Jewish boyfriend's mother did with "gribenes," the crisp chicken cracklings that remained after she made schmaltz (rendered chicken fat) for her famous chopped liver. They also make great dog or cat treats. When they're on sale, I sometimes buy 10 to 12 chicken thighs (I prefer thigh meat to breast meat because it's juicier and has more flavor); I remove the skin and store the thighs in the freezer for future use.

To make chicken chicharrones, lay the skin flat on a rack over a large baking sheet, drizzle with olive oil, sprinkle lightly with sea salt, finely minced fresh or dried rosemary and garlic powder, and roast in the oven at 450 degrees for 30 to 40 minutes until golden and crispy. Let them cool completely, and then stack them in a zipper storage bag and store in a cool, dry place. Break off small pieces for smaller dogs and cats, or to use as training treats, or give an entire skin as a special treat to a larger dog. Skylar goes crazy over chicken chicharrones, and I'm sure your dogs and cats will, too.

E-mail: susan@marinatimes.com

CATHOUSE ∴ The furry Sigourney Weaver

Ashes, feminist icon

by john zipperer

IN 1979, 20TH CENTURY FOX unleashed a new-wave science fiction/horror film called *Alien*. Basically a haunted house movie set in space, it featured a cat named Jones, one of (spoiler alert) only two characters to survive the onslaught of the titular monster. However, some people consider the star of the film to be the other survivor, Ellen Ripley, a human who through a mixture of brains, muscle, and courage manages to elude the frightening alien and save her — and Jones' — skin.

Science fiction fans like me would find it hard to recast Ellen Ripley; actor Sigourney Weaver helped fuel a new direction in the usually male-dominated science fiction film away from the weak female love-interest stereotype to the heroic female who succeeds where all of the others have failed. But if I were making this film today, I think I would have to think twice about the cat. Four different cats report-

edly portrayed Jones, but let's face it: all of them were pretty useless characters. No, Sigourney can stay, but Jonesy would be better cast with my cat Ashes.

Ashes is somewhat smaller than the litter of cats that portrayed Jones. She's a somewhat slight-looking tuxedo cat who nevertheless on a daily basis confronts a male who seeks to intimidate and possibly even harm her. Her antagonist is our other cat,

he would pay her less than a male cat would earn.

The vast majority of the time Ashes manages to keep her essentially sweet nature intact while also turning into a Ripleyesque fighter whenever Charlie attacks. On those rare occasions when they do get into a rolling-ball-of-feline-fury fight, it is quickly broken up by us human peacekeepers. Like most house cats that tangle with each other, their fights have never been dangerous, and the one and only time they drew blood in a catfight, it was the big Maine Coon cat Charlie who walked away (well, was shooed away by us) with a bloody nose.

A lesser cat than Ashes in these circumstances could have developed into a scaredy cat, nervous and frightened and even submissive. Ashes is not that cat. She has the feline's conviction that she couldn't possibly be at fault (which is accurate) mixed with a youth pastor's expectation that Charlie can be turned into a friend (which is delusional).

Ashes plays the Roman defender, sallying down to swipe at Charlie.

Charlie, who can't deal with there being another feline in his house. He does everything in his power to put her off; he attempts to get into the room where her litter box is so he can soil it; he takes a swipe at her if he can reach her in her favorite perch; he chases after her and would fight her if she weren't younger and faster than he is. If it were in his power,



She is Ashes, hear her roar PHOTO: JOHN ZIPPERER

The one at fault here is, of course, Charlie. But Charlie and Ashes are both cats, and therefore they follow a different moral code than the rest of us. To be exact, they don't follow any moral code other than whatever they want to do, they do. And though the two humans in the house do our best to keep the peace between them and separate them when we're not around, the law of the cats really dictates how the two of them behave toward each other.

Ashes does show her frustration with Charlie the bully sometimes. Despite Charlie's unwaning

dislike of Ashes, he does recognize that there are some places he cannot go. When she is on the top of her three-foot-tall cat tree, he does not make any effort to climb after her. He's at least smart enough to know that she has the advantage in that situation. So instead, he'll park himself at the bottom of the tree as if he's laying siege to the town of Ashes, like some medieval barbarian horde. She, in turn, plays the Roman defender of her town, sallying down far enough from time to time to take a swipe at him if he comes too close.

ASHES, continued on 28



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NOSE TO THE GROUND ∴ Smells of the city

What stinks

by Walden Majer

YOU KNOW WHAT I like best about living in San Francisco? The air! Yep, the air is so fresh and invigorating I can hardly stand it. On our roof deck, the breeze brings so many wonderful smells — the bay, the Presidio eucalyptus trees, the fireplaces, and the occasional barbecue waft from a neighbor's grill (that's my favorite). Sometimes, when the wind is just right, I catch the aroma of the bay mixed with what I hear Dad say is a sea lion. I don't know what that is, but it sure has a strange bark.

As you know, smells are terrific for us dogs. It's part of our genetic makeup to keep in touch with our canine friends. We leave messages on trees to say, "Hi, I came by today and missed you." (OK, some-

times the message is, "This is my tree, so keep away!")

One of the best smell places is the dog park. My favorite is Alta Plaza. It has to be the closest thing to dog heaven on earth: the grass, the bushes, the trees, the messages from my pals, and most of all, the get-to-know-you sniffs. What a grand reunion with my dog friends with our tails a-waggin' and noses pokin' each other's private parts! (Sorry, that's just what we do — sniff butts.)

So when we go walking in the neighbor-

hood, I keep my nose to the ground for additional wistful olfactory delights, like sandwich wrappers or pizza boxes. I like those, but Dad doesn't, because like I wrote last time, he

thinks people should make more of an effort to keep our neighborhood clean. But, I gotta tell ya, there is one truly offensive smell — cigarette butts. Digusting. I can be happily walking along smelling all kinds of great things, and I'll get a whiff of what could possibly be a sniff delight until I get close enough to find it's a stale, burned-out tobacco smell.

I really don't understand why people do something that's so unhealthy and offends so many. Of course, I get freedom of choice and all that, but it does seem curious that we have laws to protect people from harm, like mandatory helmets use on motor-

cycles, but no laws against habits that are known to cause diseases that will kill you. But I digress.

My main beef is discarded cigarette butts. Mom says it costs the city a lot



Walden catches some good smells PHOTO: NICI WILLIAMS

of money to clean them up, and when they wash into the waterways, they hurt the fish and other animals who live there. So there ought to be a law: "Toss a cig, go to the brig." I'm just sayin'. That likely won't happen, but what could is a little change of attitude from those who toss their butts: Consider how offensive it is to the rest of us (and to the beauty of our community) when we find the streets and sidewalks littered with butts. And for

the rest of us who find butts by our stores or homes, let's sweep them up to keep our public areas as fresh as the air off of the San Francisco Bay.

That's my point of view. No ifs, ands or butts" about it, because after all, I know butts.

Walden Majer is a rescued 8-year-old poodle-bichon mix and starts his nose-to-the-ground perspective each day from Cow Hollow. E-mail: waldenmajer@gmail.com

ASHES

CONTINUED from page 26

There are other times when she's high enough on a piece of furniture or sitting on the laps of one of us and she'll swipe at Charlie as he walks nearby. Those are the times when her frustration — or her Ripley-like refusal to give up — is evident. The rest of the time, she keeps her composure, makes sure Charlie can't attack, and lives her life as if the little monster isn't there.

There's often a payoff for perseverance, wisdom, and strength. Weaver's work in *Alien* and its sequel *Aliens* helped pave the way for stronger female roles in Tinseltown's action flicks. "It preceded a cultural shift in America, past second-wave feminism and towards a world where we were allowed to celebrate women who rocked," wrote blogger and L.A.-based tech executive Barrett Garese. "Ripley also became the archetype" for other tough heroines, such as Sarah Connor and Buffy the Vampire Slayer.

So go ahead, watch *Alien*. Spoiler alert: Charlie plays the alien.

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I gotta tell ya, there is one truly offensive smell — cigarette butts. Digusting.



Capone cowered in fear inside his kennel

POLITICAL ANIMAL

CONTINUED from page 34

every animal — dogs, cats, rats, pigeons, rabbits — on an annual budget of around \$4 million. What ACC lacks in funding they make up for with a caring team of staff and volunteers, led by executive director Rebecca Katz. It was Katz who matched me with the "itty bitty pittie," an 8-week-old Skylar Grey, shortly after I lost my beloved Jazzy to cancer in September 2012.

MISUNDERSTOOD BREED

While many city shelter directors euthanize pit bulls as fast as they come in (nationally, only 1 out of 100 gets out alive), Katz is an outspoken, passionate advocate. "Pit bulls are misunderstood. They're the most abused, neglected, misused dogs we see in the shelter," Katz says.

"Malnourished, left in backyards, abandoned, neglected ... no breed goes through what these dogs go through."

Pit bulls are incredibly resilient — even dogs pulled from fighting rings can often be rehabilitated — but not all can be saved. ACC recently took in two pit bulls, a brindle male named Capone and a red nose female named Fiona, both suffering physically and emotionally from abuse at the hands of their humans.

CAPONE

Capone came to ACC after his owner went to jail. The man — known as "a frequent flyer" by the sheriff's office — assumed his brother would care for Capone, but his brother wanted nothing to do with it. When Capone arrived he was emaciated (3.5 on a scale of 10) and so frightened that he remained plastered to the corner of his kennel. He cowered when volunteers stood over him and was "hand shy" when they tried to pet him, classic signs of abuse. He had no interest in toys, no interest in food, and froze when volunteers attempted to leash him. But as time went on, volunteers noted that he became attentive and friendly once he knew them; he started fetching in the park and got along tremendously with other dogs.

GIVEN A SECOND CHANCE

"When a dog has been abused, I feel like we need to give them that second chance that every

dog deserves," Katz says. She began searching for a rescue or a volunteer to foster Capone. "I'm working on Mitch, one of our volunteers. He has a great pittie named Pork Chop and he recently fostered some puppies for us. He says if Capone and Pork Chop get along, he'll take him."

It's not the first time Katz has gone out of her way to place a pit bull. "We had Angel here five months," she says. "We all loved her — she was a great dog — but she just kept getting passed up. Steven Latham, the producer of the film *Shelter Me*, is a friend of mine and he is currently working

"We need to give them that second chance that every dog deserves."

on a film about transport. I said I would love it if he could take her. He asked, 'Can you get her to Livermore tomorrow morning?' and I said we would find a way. We did, and Steven transported her to Idaho where in two days a family named the Cleavers adopted her. 'The Cleavers' — how perfect is that?"

FIONA'S SAD FATE

Fiona came to ACC after witnesses who saw a man holding her off the ground by her leash and beating her in the face called police. At one point, the man pinned her to the ground and continued beating her. While Fiona, a strong, muscular dog with powerful jaws, could have easily turned on the man, she never fought back.

Whereas Capone cowered in fear in his kennel, Fiona shut down. She pulled away from physical contact and showed no interest in humans. She paced and panted and became aroused at the sight of other dogs and in the behavior testing room with staff members. When a volunteer managed to leash her, it took only moments for Fiona to come up the leash toward the volunteer's arm. She also whipped around toward the volunteer's hand when touching her flank and tail. During the dog-dog test, Fiona lunged without warning and snapped in the other dog's face. Back in her kennel, she was frustrated and highly stressed. The terrible abuse Fiona no doubt suffered her entire life had taken a tremendous toll, and saving her wouldn't be easy.

The homeless man who beat Fiona came to redeem her, but when volunteers refused he became angry and aggressive toward them. When he returned a second time, a staff member informed him that he was being charged with misdemeanor animal cruelty, but he left without signing the citation. Katz says it's unlikely anything will happen. "We had a case where a police sergeant saw a man throw a Chihuahua to the ground and the jury acquitted him, so with no visible injuries on Fiona, we won't get a case."

The ACC team continued searching for ways to save Fiona. They turned to Marc Henry, a

renowned dog behaviorist who takes the toughest cases. "He's full; he has almost more dogs than he can handle," Katz says. They searched for sanctuaries, rescues, and foster homes, but Fiona's unpredictable behavior with humans and other dogs made her a poor candidate, and no one with the necessary expertise could be found. After exhausting every avenue, Katz made the difficult decision to euthanize Fiona. "We absolutely can't return her to the man who beat her; to the man who did this to her," Katz says. "It breaks my heart that after all she's been through this is the only outcome for her."

As Fiona's life slipped away, the man responsible for it was still walking the streets of San Francisco, free to find another pit bull to take her place.

E-mail: susan@marinatimes.com



Fiona shut down, pulling away from physical contact

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—Ellen DeGeneres, Animal Advocate, co-owner, Halo

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Scaredy Sky is afraid of many things

Of Chillows, children and Chihuahuas

by susan dyer reynolds

JAZZY HAD A BIG, BOLD personality with an independent streak a mile wide. She loved children more than any dog I've ever known. If she saw a group of them playing in the park, she would drag me over so she could say hi. The first time I brought

her to Fort Funston, she took off like a shot down the steep sandy hill, leaving me screaming her name and wildly shaking a baggy full of her favorite jerky treats to no avail. She kept running until she joined a random pack of dogs and was about the size of a pea in the distant fog. And every time we went to see Dr. Kent at UC Davis for cancer treatments or checkups, she was brave beyond belief. Even though she knew there would be some poking and prodding, she eagerly entered the building because she knew it meant more people paying attention to her — and Jazzy couldn't get enough attention. Of course, that's why she was no help when the house was burglarized — they stole us blind while Jazzy likely followed them from room to room with a pink stuffed bunny in her mouth (vicious pit bull indeed).

Since adopting Skylar Grey shortly after Jazzy's passing, she's come a long way from the shy, timid little girl she once was, but plenty of things still scare her. Some are beyond my comprehension, like Chillows, those "As Seen on TV" gel pads that are meant to keep your pillow cool on hot summer

nights. Turns out they leak, but even if they didn't we couldn't use them because for some odd reason Sky is petrified of them. Sky hates the vet with a passion, so I have to put a harness on her to lift her through the door, and it takes two of us to get her into the exam room. If there's a chair or a bench,

but recently some mockingbirds nesting in the bamboo dive-bombed her and sent her flying into the house, ears pressed back tightly against her head, tail planted firmly between her little low-rider legs. I heard Kickie say, "What's wrong, honey?" and when I got to the door of the TV room I saw Sky

on the sofa with her nose tucked under Kickie's arm. "She's shaking!" Kickie said. "Birds," I told her.

After the mocking bird incident, Sky wouldn't go in the backyard alone for nearly a week.

she hides underneath it. Mind you, nothing terrible has ever happened to her at the vet — just the usual checkups and vaccinations — but the very sight of the building terrifies her. The same goes for Pet Food Express, which, like Chillows, I don't understand. She got one bath there when she was three months old. Even though she loves to swim and will dance her way through the sprinklers with giddy abandon, she's afraid of baths. It seems to me the pluses of Pet Food Express far outweigh the minuses — a cornucopia of treats and toys versus a bath she received many, many months ago, but Scaredy Sky doesn't see it that way. It's the same with the portable stairs that make it easier for her to get in and out of the car. Like most pit bulls, Sky is smart as a whip and she learned to use them right away, but I can't store them in the backseat with her when we're on a road trip, because when she's not using the stairs she's afraid of them.

She loves sunbathing on the chaise lounge in Grandma Kickie's garden,

After the mocking bird incident, she wouldn't go in the backyard alone for nearly a week. Some of Skylar's fears are a little more rational than Chillows, stairs, and birds — like children and Chihuahuas. Children have never done anything in particular to her that I know of, but their erratic movements and shrill voices keep her trembling behind my legs. More than a few Chihuahuas have snapped at her face, snarled at her, and chased her around the dog park. One particularly surly Chi named Arthur stops Sky firmly in her tracks at the very sight of him on the Stow Lake island path, even if he's 20 feet away. Arthur stares Sky down, his owner apologizes for his cranky behavior, and Sky bolts in the other direction. I keep thinking Scaredy Sky will disappear, but at this point I don't think so. It's just another endearing part of her personality. She couldn't be more different than Jazzy, but that's OK. I love her just the way she is — Chillow-children-Chihuahua phobia and all.

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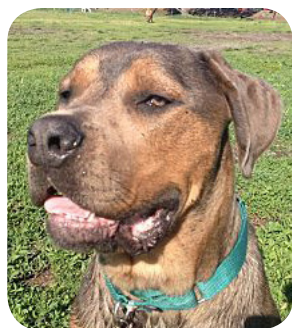
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BRUCE

Meet Bruce Wayne! He's a 1-year-old Mastiff mix, weighing in at 70 pounds. Bruce is still a youngster so he will probably fill out a bit more. His favorite activities are cuddling, eating, and cuddling. Bruce is in need of confidence training in order to live up to his namesake. He needs someone with time to support and coach him not to be afraid of the outside world. The long days of summer are the ideal time to bring Bruce into your life. This gentle guy is waiting for you.



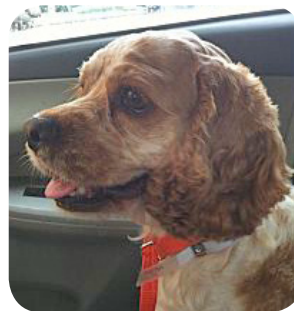
CUBBY

Charming Cubby, our adorable pug/terrier mix, has a wire coat like a border terrier, a curly tail, and a very expressive pug-like face. This young 1-year-old weighs around 10 pounds. Cubby has a sweet, submissive personality, but is quite shy in new situations. He will need a gentle leader to build his self-confidence. Cubby is receiving excellent training and is well on his way to becoming the best he can be. Super-cool Cubby is the perfect pal for enjoying some fun in the sun.



PEACHES

Peaches' delightful summer name brings to mind her many sweet traits. This little buff-colored, 1-year-old terrier/Chihuahua mix weighs about as much as her namesake at barely 6 pounds. Peaches has received some basic training and is ready for more. She enjoys every opportunity to run and play off leash, she loves to chase and be chased, and she has excellent recall! Peaches is an active young dog that would do very well with another playful household dog. She also settles into a great cuddle dog after she's worked out that puppy energy. She is not so good with cats. Peaches would make a sweet-as-pie companion for summer fun.



JOSIE

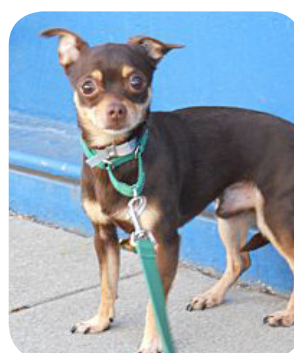
FOSTER OR ADOPT

Calling all cocker fans! Josie is a beautiful purebred cocker spaniel ready to bring love into your home this summer. This 4-year-old weighs about 24 pounds. She is an energetic girl with lots of love to give. Her ideal home would be with someone who can provide her with sufficient exercise, structure, and lots of affection. Josie has a sweet soul and thrives on attention. She seems to be fine with other dogs, but prefers not to share the spotlight. Being the only dog in the house would make Josie very happy, but she would be successful in any loving and supportive home.



FIFI

Fun little Fifi has a lot of personality packed into her 10-pound Jack Russell-Chihuahua mix frame. This little 1-year-old girl has lots of playful energy. Fifi will need to continue learning her doggy manners so she can mature into a well-mannered dog. She will do best in a household that can give her plenty of physical and mental stimulation, and of course, lots of love. Fifi is the ideal dog to share these dog days of summer.



TIMMY

Timmy is a little 7-pound, 2 1/2-year-old, super unique chocolate brown Chihuahua. He loves to cuddle and he's extraordinarily smart. Timmy is just discovering the freedom and joy of racing around the park looking to make friends. He's proud and happy walking on leash, and that's the way Timmy will make you feel... happy. He's a bit shy around strangers but warms up quickly. He will definitely make your life much brighter and full of love. Timmy's fun energy will make loads of special summertime memories.

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