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MarinaTimes

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THE BACK STORY



Many of Chaplain's greatest films were shot in San Francisco's Hollywood: Niles Canyon. PHOTO: © ESSANAY STUDIOS

Moviemaking in San Francisco: A love affair with Hollywood

This is the first of a three-part series.

BY ERNEST BEYL

SAN FRANCISCO NARROWLY missed becoming the film capital of the world. Perhaps it's just as well. The city has enough narcissism and other "isms" without being "Hollywood by the Bay." Nevertheless, San Francisco, in fact most of the Northern California

Bay Area, has had a long love affair with the movies.

Motion pictures were invented in 1878 down on the Stanford farm in Palo Alto. The first public motion picture exhibition took place in 1880 in San Francisco. The first complete movie studio on the Pacific Coast (in 1906) was not in Southern California; it was in San Francisco. The classic western with the strong, silent cowboy hero

was first developed in 1907 across San Francisco Bay in Niles Canyon. Movies in color were developed across the Golden Gate in Marin County in 1918. The first "talkie," *The Jazz Singer*, was filmed near Union Square in 1927.

All true. None of these "firsts" happened in Southern California. So in moviemaking parlance, let's cut to the chase.

FILM HISTORY, continued on 26

Expect congestion next three years

Lombard, Polk, and Van Ness construction projects to run simultaneously

BY SUSAN DYER REYNOLDS

IN SAN FRANCISCO, WHERE EXTENSIVE CONSTRUCTION work has taken over the city's neighborhoods and business districts, it seems almost absurd to attempt three enormous, overlapping projects on and around three major Northside thoroughfares, but that's exactly what the San Francisco Municipal Transportation Agency has planned. Here's the latest news on the Polk Streetscape project, the Van Ness Transit Corridor Improvement and Bus Rapid Transit project, and the Lombard Street Invest in Neighborhoods Initiative.

Polk Streetscape Project

Construction: 2016

Completion: 2017

Current budget: \$12 million

After nearly 50 community meetings since 2012 that featured contentious debates between residents, merchants, and bicyclists over replacing parking spaces with bike lanes, SFMTA staff submitted proposed changes to its original design for Polk Street between McAllister and Union streets at a public hearing on Jan. 30, 2015. The latest plans include high visibility crosswalks and red zones near intersections to increase awareness

UNDER CONSTRUCTION, continued on 4

BELLINGHAM BY THE BAY :: Rod McKuen

A man for all seasons

BY BRUCE BELLINGHAM

WHEN I FIRST MET Rod McKuen, the renowned poet-songwriter who died in January, I had to ask him, "What was it like to have Sinatra record one of your songs?" McKuen spun around on his way to the elevator at the KCBS radio studios. "Frank was famous for recording his songs at Capitol with a live orchestra, and doing it all in one take," McKuen said excitedly. "Woe unto anyone in the band who screwed up. But Frank suddenly stopped the session (he might've been recording 'Love's Been Good to Me'), stepped off his dais, and asked me if it 'sounded all right.' I could only sputter, 'Just fine, Frank, just fine.'"

Later, Sinatra asked Rod to compose a whole album, *A Man Alone*. That day at the radio studio 34 years ago began a friendship with the man who sold 200 million albums, and — more astonishingly — sold books of poetry by the millions.

Later, Sinatra asked Rod to compose a whole album.

With a sly smile, he showed me his name on the Walk of Fame in Hollywood, in front of the former site of a bookstore that sold more of Rod McKuen's books than any other in its history. His song, "Jean," from the film, *The Prime of Miss Jean Brodie*, was nominated for an Oscar. "No one was

more surprised than I that Terry Jacks made a hit out of "Seasons in the Sun," he said. That's a song Rod wrote with Jacques Brel. ...

At his 70th birthday party, which included a show at Carnegie Hall, I saw the legions of devotees he had captivated over the decades. All sorts of divas, grateful for the tunes that Rod wrote. The unshakable fans included Sherilyn Bottoms of Atlanta, who had seen Rod several times over the years, all over the country. "I first saw Rod at a book signing in Atlanta," recalls Sherilyn. "He was so warm, the epitome of Southern charm." Well done for a fellow who was born in Oakland, and who started in radio with a young Phyllis Diller.

BELLINGHAM, continued on 4

ART WORLD



Pablo, 1992, 68 x 72 inches, oil on canvas. PHOTOS: RON JONES

Marin MOCA presents Legends of the Bay Area – Lawrence Ferlinghetti

BY SHARON ANDERSON

"The paintings may communicate even better because people are lazy and they can look at a painting with less effort than they can read a poem."

— Lawrence Ferlinghetti

THE MARIN MUSEUM OF CONTEMPORARY ART opened its 2015 Legends of the Bay Area exhibition

featuring the acclaimed local artist Lawrence Ferlinghetti on Feb. 28. Ferlinghetti, poet, painter, activist, and publisher, will turn 96 this month. As the co-founder of City Lights Booksellers & Publishers, Ferlinghetti, by his proximity to so many artistic movements, has witnessed political struggles, the battles over censorship

ART WORLD, continued on 26

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

marinatimes.com

The Weekend Traveler visits Amador County, expanded events calendar, and archives.

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NEWS BRIEFS :: Everything old is new again

60 years of Beats

BEAT HISTORY BECOMES TODAY'S FEATURE

Jazz and poetry jams will get the high-end treatment in a modern tribute to the city's beat roots. San Francisco's Beat Museum has partnered with the InterContinental Mark Hopkins for a series marking the 60th anniversary of the Beat generation in San Francisco. Each program will feature poets and jazz performers, beginning on March 3 with San Francisco Poet Laureate Alejandro Murguía with jazz accompaniment by The Voice of the Mission. Other programs will feature poets Neeli Cherkovski, Vincent Kobelt, Royal Kent and more, along with musicians such as the wordWind Chorus,

The All-Star Revue, and the Nova Jazz Band.

The programs will take place every Tuesday evening, 6:30-8:30 p.m., March 3-April 28, at the InterContinental Mark Hopkins (One Nob Hill). For more information, visit topofthemark.com.

ROUGH WATERS FOR ARCHBISHOP

San Francisco's conservative Archbishop Salvatore Cordileone has found himself in hot water with the city's famously liberal politicians because of new morality clauses for the archdiocese's teachers that not only require them to adhere to church teachings in their classroom conduct but also in their private lives.

District 2 Supervisor Mark Farrell promised to introduce a resolution to express its support for those opposed to the standards. Church leaders counter that their employees should not be working against church teachings.

The controversy comes at a time when parents of students at Star of the Sea Catholic elementary school were upset about preconfession pamphlets students were given that questioned them about killing, sexual practices, and adultery. They were further upset about the parish's decision to stop training girls to be altar servers.

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

The In-Box: Letters to the 'Times'

UNION STREET

I just finished [Susan Reynolds's] fine piece on the Café des Amis, and the Marina/Cow Hollow restaurant scene in general ["The real story behind closing Café des Amis," February 2015], and I want to share my experience with Café des Amis. When the restaurant opened, I took a look inside and liked what I saw, a decor that reminded me of Paris. So before long my wife and I went for dinner. The food was adequate (we are not zealous foodies), but the clamor was so loud that though we were seated across from one another we couldn't hold a conversation. By the end of the meal, we were exhausted, and quite cranky. We never went back; why would we, when there are quiet, excellent places like Capaninna and Perry's that don't daunt one with din?

We are, admittedly, not young, so we have lived through the increased noise level that seems not to trouble younger people who have been dancing too near the speakers for years. But a meal should be an occasion for conversation, as meals are (for instance) all over Italy. To watch a companion's mouth move, and not hear what he or she is saying, is a one-time, no-going-back experience. I have no idea if this is one of the factors that doomed a wonderful-looking restaurant, but it certainly couldn't have helped.

Owen Edwards
San Francisco

The Union Street Neighborhood Commercial District (NCD) was the city's first (they are now ubiquitous). It attempted through zoning restrictions to preserve neighborhood-serving businesses in the face of pressure to convert Union and lower Fillmore Streets into a regional shopping/entertainment mall. The NCD has been a qualified success, but it couldn't stop the bleeding away of movie theaters (remember the Metro II, née The Rio?), drugstores, and grocery stores. Even real estate and financial ser-

vices have, to some extent, abandoned the street. Rising rents, not zoning, bear most of the responsibility for this.

The original Union Street NCD zoning did not "stipulate" that a new restaurant could only replace an old one, but it had that effect. This unintended consequence was remedied, and the NCD today enforces a numerical cap on restaurants. Note that the full-service/self-service distinction no longer exists. A restaurant is now defined as an establishment that serves food and alcohol. The Union Street NCD may have 44 restaurants. Currently it has 36. There is no cap for "limited restaurants" like La Canasta and Lite Bite, which serve food but no alcohol.

I agree with you that the food at most of the new restaurants in new spaces in the NCD leaves something to be desired. You could not pay me to eat at Tacko, and I've never heard a positive word (or a negative one, for that matter) about the wine bar on Fillmore. The food at Bistro Unique (1849 Union) was quite good, but the establishment could not survive both high rent and lack of capitalization. If I ever felt the desire for sushi, I'd make a beeline for Umami, not Tamashisoul.

Atelier Crenn is surely a destination restaurant, but it doesn't generate the foot traffic the NCD needs. The NCD needs a few good, reasonably priced restaurants that appeal to local grownups. How about a moratorium on hamburger stands? So long as Union Street caters to juvenile tastes and is perceived as a street overrun by loutish drunks, it will have a hard time attracting and retaining restaurants worth eating in.

The key to Union Street's revival? I'm hoping (not betting) that the Bus Stop will develop a successful live music program, which will spawn imitators and draw people to the street for early evening entertainment who'll stick around to have a bite to eat and maybe a night cap. I can dream, can't I?

Robert Bardell
President, Golden Gate Valley
Neighborhood Association

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UNDER CONSTRUCTION

CONTINUED from page 1

of pedestrians, turning lanes and separated signal phases to reduce conflicts between turning vehicles and people crossing the street, corner “bulb-outs” (a curb extension used to slow down turning vehicles), and enhanced signal timing. Improvements to help increase the reliability and efficiency of Muni’s 19 Polk buses, from relocating bus stops to making bigger boarding areas, as well as new paving, better lighting and new landscaping, are also proposed.

The most controversial part of the redesign is the same as it has been since the project’s inception: parking. The revamped plans would convert 100 parking spaces between Pine and McAllister into a northbound raised bikeway. This removes approximately 65 percent of parking in that part of Polk. Between Pine and Union, the SFMTA wants to remove 10 parking spaces to implement pedestrian safety measures, which amounts to 4 percent of the parking on that stretch. In total, the SFMTA wants to remove 140

parking spaces —110 on Polk Street and 30 on side streets.

The protected bike lane championed by cycling advocates that had been slated for the north-south route of Polk has been replaced with a shared-road green bike lane for the entire southbound stretch and the aforementioned raised bikeway northbound between McAllister and Pine. The remaining span would feature “sharrows” (markings in the center of a travel lane to indicate that a cyclist may use the full lane).

The SFMTA could vote on the final plan any day now. It’s interesting to note that District 3 Supervisor (and mayoral appointee) Julie Christensen, who represents the Polk area, has yet to take a position on the project, acknowledging that there is “still a lot of unhappiness.”

Van Ness Transit Corridor Project
 Construction: 2015
 Completion: 2018
 Current budget: \$126 million

The Van Ness Transit Corridor Improvement Project includes



Clockwise: Features of BRT slated for Van Ness Avenue; The latest Polk Streetscape plan replaces 65 percent of parking from Pine to McAllister with bike lanes; Long shot of what Van Ness Avenue will look like after project completion. PHOTOS: SAN FRANCISCO PLANNING DEPARTMENT

plans for the Van Ness Bus Rapid Transit (BRT) and is supposed to create an “efficient and safer experience to thousands of people moving along Van Ness Avenue from Lombard to Mission Streets.” Transit on the corridor is currently provided by Muni routes 47 and 49, and Golden Gate Transit. The Van Ness Transit Corridor improvements are expected to reduce transit travel times by 32 percent (though critics have their doubts).

This will be the first application of BRT principles in San Francisco, a bus service with rail-like features seen around the world. The project is part of the larger “Muni Forward” initiative, the goal of which is to create a citywide network of rapid transit routes. Other objectives are to promote pedestrian and bicycle safety, to “enhance the urban design,” and to “strengthen the identity” of Van Ness Avenue.

The SFMTA projects 60,000 users of the corridor daily. There will be signal upgrades, new street and sidewalk lighting, landscaping, and roadway resurfacing. The BRT will feature center-running, dedicated transit-only lanes (picture two sleek buses zipping down the middle of Van Ness) as well as new traffic signals that prioritize transit at intersections and enhanced boarding platforms (the meridian would remain and passengers would board buses on islands in

the middle of the avenue). Like most of the city’s street “improvement” projects, it comes at a cost to anyone with a motor vehicle, as it will prevent drivers from turning left off Van Ness between Lombard and Mission streets with the exception of Broadway.

Through the beginning of March 2015, a contractor is conducting utility location excavation at 30 places along the Van Ness corridor between Mission and Lombard streets to confirm any existing utilities that might conflict with BRT construction work.

Lombard Street (Invest in Neighborhoods Initiative)

Construction: 2018
 Completion: TBD
 Current budget: TBD

The Invest in Neighborhoods Initiative is one of the 17 points of Mayor Edwin Lee’s Jobs and Economic Opportunity Plan. The goal is to offer “focused, customized assistance” to meet the specific needs of the city’s neighborhood commercial corridors. The plan seeks to strengthen and revitalize those districts by coordinating with multiple city departments and by partnering with nonprofit groups. Assistance will include loan programs, façade improvement grants, and technical assistance for small businesses.

Plans for Lombard Street are in the early stages, but possibilities

include shifting bus stop locations from the near side to the far side of the street, adding bus bulbs, repaving, and upgrading curb ramps to meet current Americans with Disabilities Act standards. A large emphasis will be placed on making Lombard safer for pedestrians through the implementation of “WalkFirst” intersections, which could utilize any of 22 phased countermeasures, including protected left turns, turn prohibitions, reduced lane widths, traffic circles, pedestrian refuge islands, corner bulbs, and speed humps. City agencies, including SFMTA, DPW, and the PUC, are collaborating to complete utility upgrades, safety interventions, and streetscaping prior to the Caltrans repaving project, which is slated to begin late summer or fall of 2018. The construction will affect Lombard between Van Ness Avenue and Lyon Street.

In the coming months, we will be exploring the potential benefits as well as the potential negative impacts of each of these projects on merchants and residents of the Northside neighborhoods. How do you feel about the Polk Streetscape project, the Van Ness Transit Corridor Improvement and Bus Rapid Transit project, and the Lombard Street Invest in Neighborhoods Initiative? E-mail us your thoughts at letters@marinatimes.com.

E-mail: susan@marinatimes.com



Conceptual renderings of Polk street postrenovation. PHOTOS: SAN FRANCISCO PLANNING DEPARTMENT

BELLINGHAM

CONTINUED from page 1

While serving in the U.S. Army in Korea, Rod told me he met **Bob Hope**, who helped him get started in Hollywood. Hope gave Rod his home phone number. And it was on the up-and-up. “Rod is the only ‘star’ to whom I ever sent a written letter (yes, before computers!), and he responded,” said Sherilyn. (He also wrote kind dispatches to **Susan Dyer Reynolds**, the editor in chief of this newspaper.) Sherilyn’s remarks were similar to others at the Carnegie Hall bash. One woman said that reading Rod’s “Stanyan Street and Other Sorrows” as a teenager saved her life. There was simplicity in Rod’s writing, often mistaken as superficial or trite. He was for real, funny, and generous.

We went to Maui with his manager, Chuck Ashman, where Rod played a priest in a musical. Rod found that amusing. The poet as priest. He said he had to get away

to write a book of verse called “Rusting in the Rain.” He hid out for a few days in the rainy, misty mountains of Maui. Sheepishly, I’ll mention that he dedicated the book to me. Oh, Rod loved sheepdogs. As a result, Sherilyn says she’s had six shaggy sheepdogs over the years. In Maui, Rod and I went shopping for ukuleles. It seemed like the appropriate thing to do: “If You Like-a Ukulele Lady, Ukulele Lady Like-a-You.” ...

Sherilyn says she shared some of Rod’s writing with a Vietnam vet friend suffering from PTSD. He claims the texts helped him struggle with clinical depression. An encounter with Rod or his work still seems to be a very good thing. Thank you, Rod, for resuscitating the broken-hearted, and for being such a good friend. ...

Speaking of things friendly, our **Ernie Beyl**, the sherpa guide to North Beach, and **Marina Times** writer, has a book coming out this summer — *Sketches from a North Beach Journal — Heroes, and Heroines, the Wise, and the Wily: San Franciscans from the Gold*

Rush to Yesterday. Berkeley’s Grizzly Peak Press will publish it. Says Ernie: “It’s a series of profiles (short chapters) on larger-than-life characters who have added a lot of pizzazz and panache to our city. That includes **Oofy Goofy and Big Bertha, Madam Mustache** (early prostitute and madam) ... **Lola Montez ... Black Bart ... William Randolph Hearst ... Herb Caen ... Allen Ginsberg ... Lawrence Ferlinghetti ... Herb Gold ... Richard Brautigan ... Lenny Bruce ... Phyllis Diller ... Carol Doda ... Gayln Spiegelman** (topless mother of eight) ... **Sweet Pam and the Cockettes ... Michael McCourt ... and Tony Serra.** Topless mother of eight? She must’ve been topless a great deal of the time. ...

A Friday last month began inauspiciously. A delivery van filled with mattresses backed up and hit me on Ellis Street. Knocked me down. Not to worry. I’m just a bit scraped up. The cops came. An ambulance came. I declined the trip to the ER. The EMT guys were nice, the cops, well, officious, so to speak. I told them not

to blame the mattress driver — who stuck around — because I was jaywalking. The cops ran a make on me. The record is clean, of course. But get this — they wrote me a citation for jaywalking. “Wait a minute,” I complained, “I’m your only witness? I have to testify against me?”

“I’m your only witness? I have to testify against me?”

“Yeah, you admitted it. You can always fight it in court.” Meanwhile there are dope dealers, crack smokers (and even father rapers, as **Arlo Guthrie** would say) right across the street doing their thing in front of the cops. “We’re tired of taking cases to the DA when nothing gets done. So we gave up,” an officer said to me some time ago. Meanwhile, the gendarmes write tags for jaywalkers and people who sleep on the sidewalks. So the cops are tired, the local denizens are tired, the pedestrians are tired. Does anyone know where we can get a mattress? Uh-oh. I think there’s one headed this way.

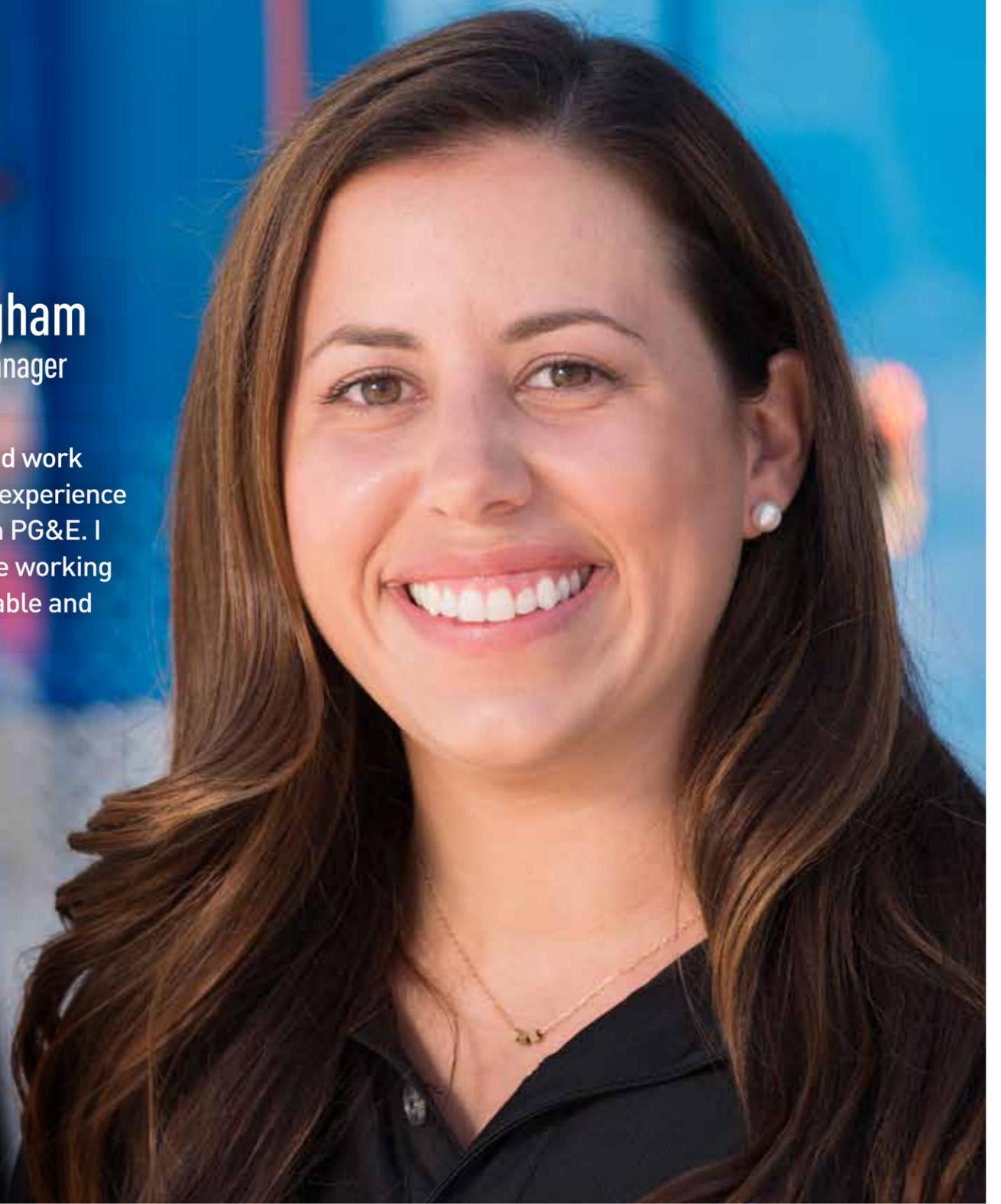
Bruce Bellingham is the author of Bellingham by the Bay. He can be reached at bruce@marinatimes.com.

A topless mother of eight? She must’ve been topless a lot.

SEE OUR PROGRESS in the Marina

Lauren Cunningham
Senior Meter Program Manager
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POLICE BLOTTER : A life in crimes

The neverending search for public safety

VISITORS TO THE NEIGHBORHOODSCOUT.COM website can check the ranking of their city against national statistics. How does San Francisco fare? On a scale of 1 to 100, with 100 being the safest, neighborhoodscout ranks San Francisco a solid 3, meaning it is safer than 3 percent of U.S. cities. Not something you would want to add to your tourism ads.

You can also look at the numbers provided by the San Francisco Police Department, which paint a more complicated picture. Things differ, as we know, from neighborhood to neighborhood and by type of crime.

The crimes that *Marina Times* readers complain about the most are thefts from and of cars — a significant problem in a city where even many expensive homes do not have off-street parking. For the period between November 2013 through November 2014, auto thefts were up 7 percent and thefts from autos were up 13 percent in the Northern District; citywide, auto thefts were up 13 percent and thefts from vehicles were up 10 percent.

Meanwhile, violent crimes were down significantly across the city. Homicide, rape, robbery, and aggravated assault were down an average of 25 percent in the Northern District (a nearly identical 24 percent decline citywide).

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, select the link to Crimemaps.

THIS IS WHY HE DRINKS ALONE

Dec. 5, 8:32 a.m.

Larkin at Cedar Streets

Uniformed officers noticed a male drinking a 24-ounce beer and stopped to advise him about violating the law against consuming alcoholic beverages in public. As the officers approached him, the subject stated, "Oh, God, really?" He continued to drink his beer, ignoring the officers. He was ordered to put down the beer and present his identification. A computer check showed five warrants for his arrest, including a warrant for threatening to kill a police officer.

He was arrested and transported to Northern Station. During the ride back, the subject ranted at the officers, including telling them to "let me out of the car; your names will be on the report. Expect a visit from my friends, they're Hell's Angels." He also made various threats regarding remembering their names and faces and killing the officers and/or their families. He was booked at Northern Station on charges of threat or force to resist an executive officer, a municipal code violation, and multiple warrant violations.

SCHRÖDINGER'S GUN

Dec. 6, 9:55 a.m.

1900 Block of Post Street

A subject in a store claimed to have a gun, but no gun was seen. A caller who alerted police said that the subject grabbed numerous items and was heading out the door without paying for them. The caller confronted the subject and told him to return or pay for the items, but the subject said, "Don't touch me; I have a gun."

The caller grabbed the subject's arm, because he thought the subject was going to pull out a gun. Another employee grabbed the subject's other arm, telling him to return the stolen items he had stuffed into his coat. The subject returned the items and left the store, but he was quickly apprehended by police. He was positively ID'd by the caller and was booked at Northern Station for attempted robbery with a gun.

AUTO BURGLARY, PART 345,607

Dec. 7, 2:55 a.m.

Frank Norris at Larkin Streets

Officers responded to a call about a possible auto burglary in progress, with the victim fighting with the subject. Officers arrived to see the two men grabbing at each other; they were separated and identified. The caller told police he returned to his car to find the subject inside it, going through the glove box

and elsewhere, looking for items to steal. The victim grabbed the subject and held him until officers arrived. The subject was arrested and later booked on charges of theft from a locked vehicle, possession of burglary tools, and possession of narcotics paraphernalia.

END OF A ROBBERY CAREER

Dec. 13, 4:35 a.m.

Ellis at Polk Streets

Officers were called to the area regarding an armed robbery. The victim told officers that he was walking down Ellis Street and felt uneasy, as if he were being followed. He turned around and was confronted by a male subject with a mask covering his face and pointing a gun. The subject pushed the gun into the victim's stomach and said, "Give me everything you got." The subject felt through the victim's pockets, taking a few items of little value.

Officers had similar robbery reports that same day of a subject pointing a silver handgun at people and robbing them. Assisting officers had a subject detained two blocks away, and a cold show of the subject was positive — the victim confirmed that the officers had the correct person. A search of the subject revealed a silver "replica" handgun. Northern Station investigators were able to put together the series of robberies carried out by the subject, who was booked on multiple counts of robbery.

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San Francisco has no excuses for not solving its problems

BY JOHN ZIPPERER

A COMPANY I KNOW OF recently moved into smaller office space. Through a Byzantine process of internal politics and negotiation and grandstanding, most departments ended up with less space, fewer offices, and more shared space. But one department, headed by a friend of mine, got bigger space, more offices, and even where its members had to share space, they got prime locations with bigger desks. Despite all of that, not everything was to his liking; but I stopped my friend early on when he was complaining. I told him that everyone else is worse off than his department, and it behooves him to recognize that no one will sympathize with his complaints. No one will care that the butler failed to properly iron your newspaper this morning.

On an urban scale, think about this city in which we live. It is — no boosterism intended here — an amazing place. Beautiful location. Great weather. Booming economy. Well-educated population. Vibrant cultural and artistic life. A large and growing city budget, with generous social welfare and arts programs. Yet your 15-minute commute home

took 90 minutes yesterday because Muni's trains are too few, too crowded, and the one in the tube ahead of yours broke down so you had to switch to an above-ground bus, which took forever because everyone else had the same idea and the buses were timed 30 minutes apart. Your car windows were smashed by some criminal who couldn't live without the 2009 iPod you accidentally left in the back seat, and the meth addict who slept on your front porch thanked you by throwing up in your mailbox.

Don't complain about those shortcomings to people from elsewhere. Just don't. Because most of the rest of the country has it a lot worse, beginning with digging out from under three feet of snow or dodging bullets on Chicago's streets or having police departments laid off because of lack of funds.

When it comes to solving San Francisco's problems, no help will come from elsewhere. It shouldn't. Our leaders have all of the tools they need at their disposal. In fact, it might never be better times for a city than San Francisco has it today.

Imagine if you just became the prime minister of Greece. Your country's debt is 176 percent of its GDP, and no one realistically expects you to pay it off.

Unemployment is 25 percent. Your country's finances are closely monitored by international agencies that don't trust you, with frankly good reason. And you don't trust your own businesses or citizens to pay taxes. Even at the best of times, your economic foundation is limited, overly reliant on a few industries. Right-wing and left-wing extremism and attacks on foreigners have grown.

Or pretend that you are the mayor of Detroit. From 2000 to 2010, your city lost a quarter of its population; fully 60 percent of your population fled from 1950 to 2010. Major industries migrated to the suburbs decades ago. In 2013, your city filed for the largest municipal bankruptcy in U.S. history, and you were forced to endure outside control of the city's finances. *Forbes* magazine called it the most dangerous U.S. city in 2012 — for the fourth year in a row.

If you were that prime minister or that mayor, you would look at San Franciscans' complaints and say, "Cry me a river." Even places in less stress than Detroit and Greece simply don't have the resources that the City by the Bay has.

Now imagine that you have become mayor or a supervisor of San Francisco. San Francisco's



Some politicians talk about a "city on a hill" as an example to others; San Francisco is a city on many gorgeous hills, but few cities could emulate its success. PHOTO: FRED HSU

budget is more than \$8 billion a year (about the same as that for the much-bigger Los Angeles). The city's population is booming and expected to continue booming for decades, bringing in tens of thousands of new people and therefore tax dollars and new businesses. Many businesses are booming. The political establishment is almost totally Democratic; there is no vicious inter-party warfare like in Washington — instead, there are only Democrat-on-Democrat attacks.

What this means is that you are a leader in a city that has resources and opportunities like almost no other city ever before. You have funds — \$8 billions-worth of them — to solve problems, you have a relatively unified political establishment and voter base behind you, and you have smart and talented people to work on any project, whether it be homelessness or

crime or technology utilization or poverty reduction.

The fact that you have a very large budget and still have to do hard bargaining to get it to fit within the constraints of a mere \$8 billion is cause for concern. The fact that property crime is growing is another concern. NIMBYs are rampant, small retail businesses are suffering, the transportation system is overloaded, no one is calling the public education system a model, and nonprofits and moderate-income residents are fleeing to lower-cost communities.

Voters shouldn't tune out of politics because things seem to be going well. Because if we can't solve these problems with all of the resources and the advantages of living in this golden city at this golden time, then heaven help us when things go bad.

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Union Street might have the flexibility to diversify, unlike other shopping streets. PHOTO: EARL ADKINS

Challenges and growth seen ahead for Union Street shops

BY SUSAN DYER REYNOLDS

This is the second of a three-part series on the state of Union Street.

I'VE SEEN IT GO THROUGH many transitions, and we always come out on top," Lesley Leonhardt says of her 30 years as owner of Images of the North, a gallery of fine Inuit art at 2036 Union Street. Leonhardt also serves as executive director of the Union Street Association, one of the most active merchant groups in San Francisco. "We work very hard to keep a good mix; a balance ... to keep it interesting," she says of the association's mission. She points to Eleanor Carpenter, the group's longtime president, as a big part of their success. "Eleanor is out there talking to people, finding out what's happening on the street and with the merchants ... she's the best president ever."

In 2012, District 2 Supervisor Mark Farrell presented Carpenter with a certificate signed by the entire Board of Supervisors to honor her hard work, compassion, and dedication, which, he said, "helped small businesses flourish and created new opportunities for others." Carpenter is the co-owner of Jest Jewels, a popular spot for finding unique accessories that has been headquartered at 1869 Union Street for three decades. The concept proved so successful that Jest Jewels now has a second San Francisco location as well as stores in Berkeley and San Jose. Carpenter's business partner, Leslie Drapkin, notes that retail in general is flat. "The national retail sales figures which reported down in December just reported a lackluster January, worse than expected,"

she says. "It seems flat sales are everywhere and in every neighborhood. That said, Union Street hasn't been that slow; in fact, Jest Jewels, Images of the North, Addicted, Lite Bite, and others were up."

Regarding concerns that the current retail slowdown has affected foot traffic on Union Street, Drapkin says, "At the end of the day, there are only so many dollars to spend and so many ways to spend them. What is clear after

Merchants who really work their stores do the best.

talking to many merchants in the neighborhood is that those who really work their stores do the best — those who create the interest with parties, events, active social media, trunk shows, advertising, and mailings clearly do better than those who do not."

Drapkin also notes that while some businesses are closing, others are moving in. "The shakeouts that have left a few storefronts vacant are either rented or renting out fast with good tenants. Though we will miss Café des Amis, we are getting the wonderful operators of Delarosa in its place. Where La Cucina was, we are getting something equally as good [The S.F. Chronicle reports that new owners Mick Suverkrubbe (Cosmopolitan, Circa), John Jasso (Gary Danko, Fifth Floor), and Claudio Marchesan (E'Angelo) plan to open a pizzeria, salumeria, and wine bar]. Juicy News left Fillmore and just rented on the street, and a new, adorable candy shop just rented a space in the 1800 block. Wrecking Ball Coffee and the new wine store [West Coast Wine & Cheese] are both doing well, as

are Equinox and the new Palm restaurant [from the proprietors of the popular Foreign Cinema]." A few of the storefronts remain empty not because there is a lack of interest, Drapkin says, but because of landlords who are asking enormous rents.

Commercial real estate brokers also see the infamous landlords of Union Street as problematic. "The biggest challenge is conveying the wake-up call to an aging and unengaged set of landlords," says Matthew Holmes, co-founder and principal of Retail West, Inc. He says that rents used to be 10 percent of sales figures

but have grown to 15 to 20 percent of sales; some retailers say that ratio needs to decline to 6 or 7 percent for them to be profitable. "Retailers are being bombarded in every direction — minimum wage increases, margin degradation from e-commerce, a timely and costly entitlement process from the city, and a complete lack of involvement from this older landlord community on build-out assistance ... this all necessitates more affordable rents." Holmes believes businesses priced out of streets like Hayes, Chestnut, and Fillmore would be more willing to move to Union with a rent roll back "in the mid \$40s per square foot versus the ridiculous \$70 to \$90 being quoted now."

Some of the landlords do get it, making Union a desirable alternative to fast-rising rents elsewhere. Juicy News, the newsstand at 2453 Fillmore for nearly 25 years, decided to move to Union Street after their landlords told them to vacate the premises, presumably to get much higher rent from a new tenant.

"I think Union Street is getting stronger," says Pamela Mendelsohn, senior vice president with the San Francisco office of Colliers International, a global commercial and residential real estate services company. "I'm getting a growing number of calls from people that have interest in the area. The challenge on every street in the city is that like tenants like to group together and follow each other — you have eyewear in Hayes Valley, ready-to-wear on Fillmore, and health and fitness on Union. But I feel like Union is breaking out of that mold. There are some substantial tenants with very different businesses interested in the street."

Mendelsohn says rents are competitive everywhere in the Northside. "It's tough for merchants to make it work. It's nice when you have a landlord who will work with your business, but that doesn't happen very often. It's tougher than it's ever been." Like Holmes, she points to the increased minimum wage, (which will rise from \$11.05 to \$12.25 per hour this May) and competition from the Internet as other culprits.

A rent rollback would help attract businesses.

There's no denying the effect online behemoths such as Amazon.com have had on so-called brick-and-mortar businesses, but a 2014 shopping preferences study by management consulting firm A.T. Kearney Omnichannel brings some good news: Of 2,500 shoppers surveyed from a cross section of demographic and age groups, 90 percent said they would rather shop in-store than online. There's

a simple reason for that according to Mike Moriarty, a partner at A.T. Kearney and co-author of the study: "They love going out, shopping with people, and touching stuff."

In fact, despite the digital domination doom and gloom that has permeated retail for nearly two decades, 94 percent of total retail sales are still generated at brick-and-mortar stores, according to data from research firm eMarketer.

Mendelsohn echoes that sentiment. "Even when you shop for furniture, you want to touch it and sit in it," she says. And there are plenty of places to do just that on Union Street, with more to come. "Union is one of the more open-minded streets as far as formula retail, the Union Street Association is one of the best, and it's a very welcoming neighborhood. Fillmore Street is not welcoming at all. I was in a meeting the other day and someone was cheering getting another coffee shop. Why would you do that? They said, 'At least it's not another dress shop.' Merchants on Union care about what is best for the street long term. I work

all over, I see trends before they happen, and I am feeling really good about Union Street."

Drapkin concurs. "Eleanor and I truly believe that Union is looking good for the future and will continue to evolve with the best inclusion and mix of restaurants, retail, and service-oriented businesses. Besides, who doesn't love a street with an Easter Parade and festive balloons on the meters every holiday engaging merchants, neighbors, and tourists successfully?"

E-mail: susan@marinatimes.com

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PERFORMANCE SCHEDULE

**Performers are subject to change*

Tuesday, March 3

San Francisco Poet Laureate **Alejandro Murguía** The Voice of the Mission performs with jazz accompaniment



Tuesday, March 10

Jazz Poet, Painter & Playwright **Charles Curtis Blackwell** and Poet **Vincent Kobelt** with The All-Star Revue from their new CD release, "Catch the First Thing Smokin'" and other works



Tuesday, March 17

San Francisco Poetry through the generations with San Francisco Poets: **A.D. Winans**, **Neeli Cherkovski**, **William Taylor Jr.**, and **Cassandra Dallett**



Tuesday, March 24

Poetry & Jazz featuring poets and musicians from **The Word Party** series and the **Nova Jazz Band**, including **Jennifer Barone** (poet and host), **Daniel Hefez** (saxophone), and **Ingrid Keir**, **Cara Vida**, and **Natasha Dennerstein**



Tuesday, March 31

COPUS, spoken word/world-beat ensemble featuring San Francisco Poet **Royal Kent**, and composer **Wendy Loomis**



Tuesday, April 7

Michelle Tea presents **RADAR: An Evening of Edgy Literary Performance** from San Francisco's Underground



Tuesday, April 14

The wordWind chorus performs with **q.r. hand jr.** (poetry, voice), **lewis jordan** (saxophone, poetry, voice), and **brian auerbach** (poetry, voice)



Tuesday, April 21

From San Francisco to Europe & Back: former San Francisco Poet Laureate, painter & translator, **Jack Hirschman** performs with Swedish-born San Francisco Poet, **Agneta Falk** and special guest, **George Long** on saxophone



Tuesday, April 28

Herb Caen called her "The Beat Generation Goddess" — **ruth weiss** performs with **Doug O'Connor** (acoustic bass), **Rent Romus** (saxophone), and **Hal Davis** (percussion)



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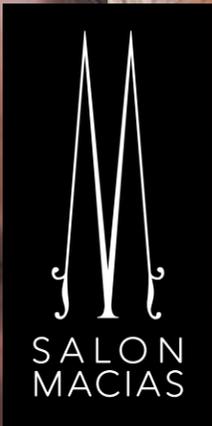
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MARINA-COW HOLLOW INSIDER



Get the wellness infusion at Urban Remedy.

Washable cashmere is in

BY CHRISTINE ROHER

IT MUST RUN IN THE FAMILY. CHIP Wilson founded Lululemon; now his wife, Shannon, and son, J.J., are jumping into the apparel business as well. The duo recently launched **Kit and Ace**, and their first San Francisco boutique opened on Fillmore Street in January.

The company is quick to point out that Kit and Ace is not an athletic company like Lululemon. Instead, it offers contemporary, luxury street apparel. And what exactly makes street apparel luxurious? Cashmere. But *washable* cashmere.

The motivation for Kit and Ace came from Shannon, whom a company spokeswoman describes as living “a full-contact life.” Shannon needed clothes she could wear all day long — comfortable, high quality, yet easy to care for. But according to Shannon, there was nothing like this on the market.

So she and J.J. started researching how they could design clothes that filled this need. But they soon realized that they needed to start even more basic — with a new kind of fabric. So they created what they call a “technical” fabric, a cashmere-blend that stretches and moves with the body and is machine washable. Every garment produced by the company is made from this technical fabric.

The Fillmore Street shop offers apparel for both women and men. The tops are the best sellers, but the undergarments are surprisingly gaining popularity, too. The company says the average price point is \$88.

The San Francisco store was the second U.S. location to open, just behind Manhattan. The company plans to open 50 stores globally this year (3108 Fillmore Street, 844-548-6223, kitandace.com).

A new French bakery — **La Panotiq** — has opened up on Chestnut Street, and the idea for it all started with a croissant. The owner, Maria Guterman, loves to travel Europe and found herself spending more time in cafes than at tourist sites. “Food is a big component for me, especially bakeries and cafes,” said Maria. “Five to six visits to a cafe per day isn’t unheard of.”

But Maria was always disappointed when she returned home to the Bay Area. She said the pastries at cafes here — especially the croissants — just don’t stack up to the French ones. So she decided to do something about it.

Maria went back to France, hired a chef to develop recipes for her, returned home, and opened the first La Panotiq in Campbell. The Chestnut Street location followed a few months later.

La Panotiq’s menu boasts a bevy of pastries and desserts from croissants to lemon tartlets to bread pudding. But customers can also grab lunch — freshly baked bread is used to create French-style sandwiches, and there are also salads and savory dishes like ratatouille. The coffee is from Oakland-based Bicycle Coffee Company.

The vibe inside La Panotiq is meant to feel European: The food is brought to the table, real silverware is used, and French music fills the air. “The goal is to get the customer to forget about their day and get lost in the moment,” said Maria.

And more customers will have a chance to do just that — new locations are opening across the Bay Area this year, including one in Noe Valley (2234 Chestnut Street, 415-525-3607, lapanotiq.com).

For a less indulgent meal, check out **Urban Remedy** on Union Street, founded by Neka Pasquale, an acupuncturist, herbalist, and certified Chinese nutritionist. Neka combined her specialties to create a line of raw, ready-to-eat meals and cold-pressed juices. Her philosophy is that food is healing, and a healthful diet results in vibrant health.

For a quick detox and wellness reboot, Urban Remedy offers a handful of juice cleanses. Customers can try out a one-day cleanse, or commit to up to 30 days. Additional perks can be weight loss and energy boosts.

But what sets Urban Remedy apart from other juice shops is its menu. Customers can grab to-go salads from the shredded kale salad to the Mediterranean quinoa to the popular veggie pad Thai. Snacks include kale chips and “no oatmeal” cookies. And customers can even satisfy their sweet tooth — Urban Remedy offers a handful of desserts (like tiramisu and cheesecake) made with dairy-free ingredients and low glycemic sweeteners like coconut sugar.

Urban Remedy sources its ingredients from local, organic farmers, and its products are produced at a facility in Richmond.

And for consumers influenced by celebrities, they’ll enjoy knowing that Cindy Crawford is an Urban Remedy partner and brand ambassador (1957 Union Street, 415-801-2363, urbanremedy.com).

Lil’ Starz, a kids’ clothing and toy store on Fillmore, is closing its doors after opening last July. The *Marina Times* tried to reach the owner to learn why, but we were unsuccessful. A sales clerk said customer traffic simply wasn’t what they expected it to be (3024 Fillmore Street, 415-577-6532).

E-mail: christine@marinatimes.com

SKETCHES FROM A NORTH BEACH JOURNAL

Good news and bad news — more on Mama's and Capp's Corner, a new supervisor, and a Primo Angeli retrospective

BY ERNEST BEYL

THIS MONTH I HAVE some good news and I have some bad news. Let's get right to it. Here are some of the most important things that have happened (or not happened) recently in North Beach.

MAMA'S PIAZZA MARKET MAYBE

Almost three years after signing a contingent lease, Mama's Piazza Market, Columbus and Vallejo, may open in July. Vince Sanchez, project manager for the Sanchez family that operates the in-

credibly successful Mama's on Washington Square, is keeping his fingers crossed. The new operation, if it gets going, will combine an outpost of Mama's restaurant with a market selling fresh produce, fish, meat, and other grocery products. The project still needs approval by the City Planning Commission and a vote by the Board of Supervisors amending the North Beach zoning law to comply with the frequently arcane ideas for the neighborhood dictated by the Telegraph Hill Dwellers who have a lot of juice with City Hall.

EULOGY FOR CAPP'S CORNER

North Beach is a conceptual art form posing as a neighborhood. It shouldn't be tampered with. But here's the bad news: Capp's Corner, the iconic saloon and restaurant at Green and Powell Streets, has announced it is closing. Opened by Joe Caporale in 1960, the loss of Capp's Corner will diminish the neighborhood. What happened? Lease problems — unreasonable demands by the landlord's attorney. Tom and Maureen Ginella, who have been the proprietors of the classic North Beach joint since 1985, report they will be forced to close March 30. When word got out that Capp's Corner was

endangered, the Ginellas received hundreds of letters, e-mails, and telephone calls from loyal customers and concerned citizens — including Governor Jerry Brown who had lunch there once a month with his 1955 classmates at St. Ignatius. Unless the good saint



Capp's Corner is closing after 52 years.

intercedes with a miracle, Capp's Corner is lost. St. Ignatius is the patron of spiritual retreats. And that's what Capp's Corner is — a spiritual retreat. So if you have any juice with St. Ignatius, now is the time to use it.

NEW DISTRICT 3 SUPERVISOR

The appointment of Julie Christensen as San Francisco supervisor for District 3 is good news. Mayor Ed Lee did a fine job selecting her to succeed David Chiu when Chiu went to the State Assembly. I'm betting she will get things done in North Beach — a hard place to get things done. But already wannabe supes are lining up to run against her in November, including a termed-out unelectable. Competition is fine, but the last thing we need in District 3 is another out-of-work, professional politician stirring up mischief in a desperate search for relevance.

COLUMBUS CUTLERY CLOSES

The closing of this knife-sharpening shop is bad news. Fifty years at the same spot in North Beach, Peter and Ottilia Malattia whose family brought knife-sharpening skills from Italy originally operated Columbus Cutlery. Nadia Hartman more recently operated the

tiny shop. Small shops like this are what make North Beach — North Beach.

A NEW FOCUS FOR LIVE WORMS

Two of my North Beach cultural heroes are joining forces and the results promise to be greater than the sum of their parts — their heretofore individually operated galleries. John Perino, photographer and memorabilia purveyor, and his Focus Gallery at 1534 Grant Avenue is closing end of the month. Perino will join painter Kevin Brown in his

Live Worms Gallery down the street at 1345 Grant. Perino will continue to shoot photos. Brown will continue to paint and the pair will mount exhibits of local artists as well as their own work.

PRIMO ANGELI RETURNS

Primo is primo! Italian-American, man-about-North-Beach Primo Angeli, has an international reputation in the graphic arts. His poster and advertising design work is in the permanent collections of the Metropolitan Museum of Modern Art; the Smithsonian Institution; San Francisco's Museum of Modern Art and the Palace of the Legion of Honor; Centre Pompidou Paris, and the Olympic Museum in Lausanne, Switzerland.

Of course, you've seen his 50th Anniversary Golden Gate Bridge poster and some he did for the Olympic Games.

And the next time you're in North Beach, check in at Molinari's Delicatessen and take a look at the salami labels — pure Primo. You may want him to autograph your salami.

Now, here's a chance to see a retrospective of his work. It's at the Museo Italo Americano in Fort Mason through April 19. Primo Angeli is the Toulouse Lautrec of today's poster world.

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The Niners' new suburban stadium bristles with luxury skyboxes. PHOTO: JIM BAHN

The curse of Candlestick?

Should San Francisco fans keep mourning the moving of their team or keep hoping for a better season?

BY STEVE HERMANOS

LIKE A JILTED SPOUSE whose significant other abandoned us for a South Bay Sugar Daddy or Sugar Momma, we sat on our stools in San Francisco bars this football season, taking a modicum of joy in the travails of our long-gone "San Francisco" 49ers.

What a rocky first year it's been since the 49ers decided we were too outdated, especially because we weren't willing to wreck the rest of our economy to build them the type of stadium that would wrest the last nickel from the bank accounts of every customer, with vast write-offable luxury suites populated with folks more versed in restaurateur Michael Mina than in running back Frank Gore.

For \$1.3 billion, the Sugar Spouse built a crappy new venue. While, for instance, Green Bay Packers fans stand in blizzards, in one-for-all solidarity with their team, the new 49ers stadium has chopped the fan base more effectively than Napoleon slicing and dicing an enemy army. At halftime at Levi's Stadium, swarms of rich folks in the lower bowl burrow to under-the-stands restaurants and lounges, and do not deign to attend and cheer on the Niners for the second half.

After the first home game, then-49ers head coach Jim Harbaugh admonished the fans for not being loud enough. But it's hard for them to be loud when their mouths are stuffed with crab cakes. Spend! Spend!

Spend! Being a fan has been trivialized. Is that what the 49ers brain trust wanted?

So the rest of us observed, we longtime Niners fans who debated ourselves and our loved ones, eventually balking:

wrecking ball, and that the 49ers are playing in a shiny, dysfunctional stadium the architecture of which seems ideally designed to trap and amplify late-summer South Bay heat.

But, still, how'd we all feel if the Niners were on a playoff run, with Kaepernick playing better than any other QB, with the receiving corps clicking, with Harbaugh ensconced in a multi-year contract? I think we'd feel pretty good.

Despite our schadenfreude, we still have a big soft spot for our old team. And when they start winning, a lot of us will find our way to the South Bay stadium. Maybe we can hijack a RocketBoat, take it to the southern end of the Bay, avoid all the traffic.

The economics of building a football stadium are questionable, where only eight regular-season games per year are played. But there is significant prestige in being the home

of an NFL team. As our century goes along, as San Jose and its suburbs grow, as shiny skyscrapers begin piercing the horizon of South Bay hills, as the economy of the region booms and busts and booms again, proud South Bay denizens will point to the 2014 opening of Levi's Stadium as, perhaps, the moment San Jose/Santa Clara was put on the pro sports map. Up here on the foggy tip of the Peninsula we'll adjust, and perhaps admit that we lost something special.



Jim Harbaugh is no longer with the team, and the team is no longer with San Francisco. PHOTO: DANIEL HARTWIG

For \$1.3 billion, the Sugar Spouse built a crummy new venue.

- Paying thousands of dollars for a seat license,
- Driving an hour each way, and
- The nightmare parking stories.

We sat on our bar stools and sofas and chuckled at the grow-resistant grass installed at Levi's, at the regression of quarterback Colin K., at the dysfunction between the front office and Coach Harbaugh, at the mediocrity enshrined in an 8-8 record. This from a team that two years ago almost won the Super Bowl.

So now, in the winter of 2015, we're feeling superior. But the fact remains that our team jilted us, that Candlestick faces the

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

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ENTER STAGE LEFT ∴ Yoga consciousness



Life: Being with it instead of pushing through it

BY EVALYN BARON

I PERFORMED IN MANY MUSICALS throughout my career as an actor, on Broadway, off Broadway, off off Broadway in theaters all around the country, and the fact of the matter?

I was never much of a dancer.

Always gracefully shoved into the category of “actor who can move well,” I was not only the bane of many a choreographer’s life during rehearsals, I was also pretty much a pain in my own neck as well, I’d become so frustrated.

Though I could deliver a line, sing a song, tell the story just fine, to look as if I belonged onstage with others who were dancing, I always had to work 10 times harder.

It’s just never been my gift to pick up dance combinations easily. That’s why I stopped going to chorus calls early on, because each time I auditioned at a cattle call, it was like an unintentional *I Love Lucy* routine, with no one laughing.

And the main reason for this ever-so-slight fault? A tendency I’ve always had to assess myself harshly, to sit as judge and jury when I’d try to produce movement, to music or otherwise. Sure, during the Age of Disco, I could fling myself around a dance floor, but put me where there were rules, and my brain froze.

Which is also why I could never ever finish an entire yoga class.

During my New York City days, when all my friends were mastering the various asanas, I would last about 20 minutes, and then I’d get dizzy, be in real danger of toppling over, and leave the class, seeking the solace of my water bottle and soft towel. Not to mention aspirin for the headache that always ensued because I’d

busy proving myself to the world, and a yoga session was just one more place to be tested. However, because proving oneself is so *not* the core of yoga, so not the point at all, it took moving to this fair city to finally understand and embody the truth about this ancient practice, and this new, gentler encounter with yoga has essentially changed me, as have so many of the things I’ve discovered in moving here.

By in my uneducated guess, I would say there are more yoga studios here

I never got what yoga was all about, because I was too busy proving myself to the world.

than anywhere else in the entire world. And, call it karma, call it blind good fortune, I stumbled on the one with the class meant for me: Ageless Yoga at the Yoga Garden San Francisco, where “the fire of ashtanga, the attention of Iyengar, and the flowing beauty of vinyasa” make strength, flexibility, balance, well-being, higher consciousness, and peace available to all. Now, don’t get me wrong. I possess none of those things yet. At least I’m pretty sure I don’t.

But, twice a week, I explore the possibilities, as the most gifted, inspiring teacher named Jean Mazzei magically manages to convince me I can do it, even if just a little, and that that little is just the right amount. She has helped me feel suited to this venerable practice because her main message is that the student is fine no matter where the student is in ability; that simple exploration, breathing, observing, allowing is all one need do.

That may be an old message for some, but for me it’s the New World. And in that world, I can do it. I can explore. I can allow myself the breathing journey, and surprise of surprises, my old, show-worn body seems well pleased to go on that journey with me.

Slowly, carefully, doing more breathing, relaxing, and hydrating than I’ve ever done before, this old body is coming along for this new adventure, and I’m very glad.

I’d hate to leave it behind just as I’m beginning to understand a thing or two about how life can be well lived.

E-mail: evalyn@marinatimes.com

forget to breathe — not a good idea with any physical exertion.

Before moving to San Francisco, I could never finish one single yoga class. I judged the struggle for perfection as too hard for me.

But now, I write with an inordinate amount of pride, I finally finished one! And in fact have finished four entire yoga classes, living to tell the tale.

In New York City, at the top of my professional game, I never got what yoga was all about, because I was too

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Mar 29, 10 am: Palm Sunday

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Manilla clams at Liholiho Yacht Club. PHOTO: COURTESY OF LIHOLIHO YACHT CLUB

The Marina percolates with new projects; Liholiho Yacht Club opens

BY MARCIA GAGLIARDI WITH DANA EASTLAND

COW HOLLOW/MARINA

There's a new taker for the former **Café des Amis** space (2000 Union Street): restaurateur **Adriano Paganini** (Beretta, Lolinda, Delarosa, Starbelly, El Techo, Uno Dos Tacos, and Super Duper Burgers). While there aren't any details to release about the concept just yet, expect a gathering spot that will be more casual, and there's talk of a spring/early summer opening.

Over in the Marina, **The Republic** (3213 Scott Street) sports bar has closed, and moving into the space is former Fog City chef **Erik Lowe** and pastry chef Aaron Toensing. They plan to open an American restaurant in the space, with a full bar; details are forthcoming. Meanwhile, **Javier Montano** (Grand Café) has taken over for Lowe at **Fog City**.

Just down the street, wine bar **Bin 38** (3232 Scott Street, 415-567-3838) has been sold to **Brian Cassanego** (Noir Lounge, Hayes Valley) — look for a closure in April, and Cassanego to open something similar in its place a few weeks later (the trinity of wine, craft beer, and food will remain).

Pisto's Tacos in North Beach plans to relocate in the former **Mas Sake** space (2030 Lombard Street) in three to six months; in the meantime, fans can still get their tacos and more at **Don Pisto's** (510 Union Street).

PRESIDIO

The **Transit Cafe** (215 Lincoln Boulevard) has closed its doors, and the new taker for the space is none other than Traci Des Jardins, who's in the middle of a bit of a Presidio takeover, with her recent openings, Arguello and The Commissary. Look for coffee, pastries, and other quick takeout options once the new spot opens. There's no name yet, but in the interim, a food truck called "The Transition" is parked out back Monday through Friday from 7 a.m. to 2:30 p.m.

PACIFIC HEIGHTS

Exciting news: **Florio** (1915 Fillmore Street, 415-775-4300) has a new chef, the talented **Colin Dewey**. He most recently worked at Zero Zero with Bruce Hill, and returned this winter from a cooking sabbatical in Italy. Prior to Zero Zero, he worked with Lidia Bastianich and Mario Batali. His

new, Italian-focused menu at Florio launched in February, with house-made pastas and his own take on bollito misto. Florio classics like steak frites and roast chicken will remain, though the general focus of the menu will turn toward Italy, not France. Dewey plans to use local and seasonal ingredients, and everything will be made in-house, including sausages, preserves, and gelato.

And in case you were wondering about **Nicholas Pallone**, the previous chef at Florio, Eater just reported that he is opening his own spot on Fillmore, just a few blocks down from Florio in the Pizza Inferno space. His new place will be called **Academy Bar & Kitchen** (1800 Fillmore Street, 415-775-1800) and will focus on Neapolitan-style pizzas cooked in the wood-fired oven. He'll be doing everything in-house (anyone sensing a theme here?), including curing his own charcuterie, brewing vinegar, and milling flour. Inferno is currently slated to close March 1, and Academy plans to open in mid-April.

Florio faves remain, though the menu will turn toward Italy.

FISHERMAN'S WHARF
The Pub At Ghirardelli Square (851 Beach Street, 415-351-0500) has really lightened things up, moving away from the Irish pub feeling and more toward the rustic/industrial side, thanks to Oakland's SRG Architects and seating upgrades by Big Daddy's Antiques. Owner Scott Broccoli also added some new menu items and cocktails.

POLK STREET

Acai bowls are now available on Polk Street at **Basik Cafe** (1958 Polk Street Jackson/pacific). This is the first mainland location of the Hawaiian cafe, specializing in smoothies and bowls of fruit and granola made with the Brazilian berry. Hours are Tuesday–Sunday 8 a.m.–4 p.m.

Mayer (1233 Polk Street, 415-885-1233) started the year with a new look, and a new management team: Matt Corvi (Velvet Lounge), Johnny "Love" Metheny (Johnny Love's), and Nick Pigott (The Pigott Group). The look is a bit clubby-meets-Gothic cathedral in the back, with some dramatic lighting for the dance area. Swing by every Thursday and Friday for happy hour, and Johnny "Love" Metheny will be taking over the bar making cocktails and serving his very own Kobe beef

TABLEHOPPER, continued on 16

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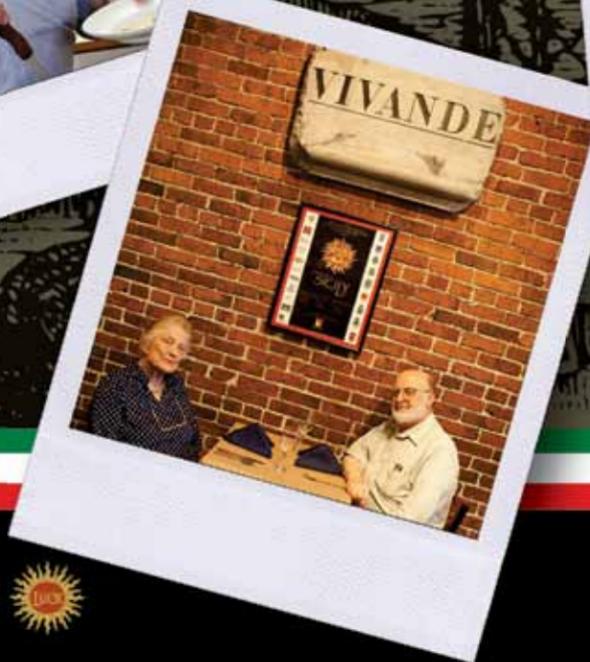
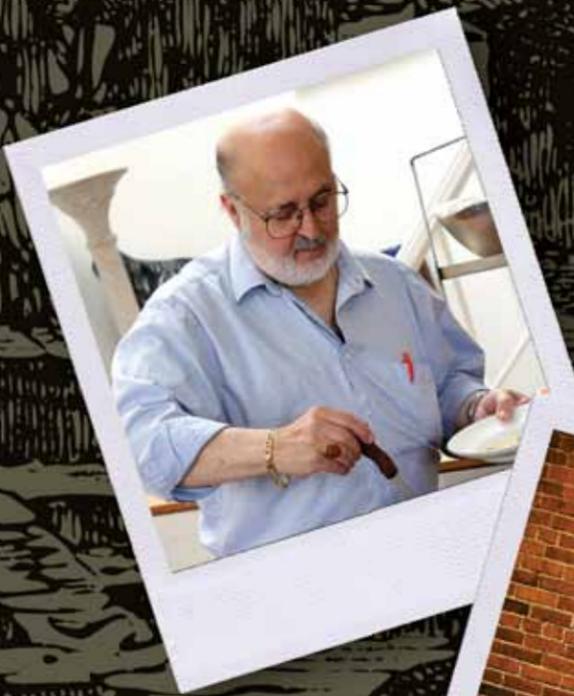
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The Pub at Ghirardelli Square has adopted a rustic and industrial look. PHOTO: THEPUBSF.COM

TABLEHOPPER

CONTINUED from page 14

burger. Happy hour drink specials include \$5 draft beers and \$6 well drinks.

NORTH BEACH

Until Pisto's Tacos reopens in the Marina (2030 Lombard Street) starting March 2, fans of their burritos, tacos, and quesadillas will be able to find them at **Don Pisto's** (510 Union Street) Monday-Friday 11 a.m.-3 p.m.

Owner Pete Mrabe also plans to move the **Chubby Noodle** pop-up that's currently inside **Amante** (570 Green Street) into the **Pisto's Tacos** (1310 Grant Avenue) space, and will be tweaking the menu a bit. A few Chubby Noodle staples will remain, like the ramen, plus grilled skewers, soups (like seafood udon), and a raw bar. And beer. That should all be up and running in three months or so. As for Amante, it will have a limited menu for now and Mrabe is going to be launching a new food concept in the space; stand by for more on that.

LOWER NOB HILL

One of the most exciting and anticipated openings has happened: **Liholiho Yacht Club** (871 Sutter Street, 415-440-5446). The first thing you will notice is the word "Aloha" in blue tile embedded in the penny tile entrance. It definitely sets the tone for this place, one that has such heart and family at its core. Chef-partner Ravi Kapur has opened this exceedingly personal restaurant, partnering with longtime friends Allyson Jossel and Jeff Hanak (Nopa and Nopalito), who are both San Francisco natives. They are all seasoned pros, deeply entrenched in our restaurant scene and local community.

It's an airy, welcoming, and cheerful restaurant, such a long way from the empty room I first saw last July. The space dates to 1916, and was a market from the 1930s until its brand-new incarnation as a restaurant. There are three dining areas, with 80 seats in all. The front room has high ceilings with two skylights over the bar made of cold-rolled blackened steel (by Ferrous), with 10 seats, and 4 at the lower ADA counter. The floor is laid with blue three-tone Moroccan cement honeycomb hex tile, and the spacious two-top booths of raw sugar pine could actually fit four good friends willing to cozy up together, which is kind of the point here. The front bar area is no reservations, so there's room for people to mingle, drink, and eat, including a standing ledge. (It's worth noting a lot of soundproofing and acoustic treatments were installed throughout the space to manage the potential din.)

As you look at the communal table with the modern cord-and-metal chandelier, the dove gray plaster walls, the three-legged steel stools with contoured wood seats (by Brendan Ravenhill), you real-

ize how bright and fresh and clean it all feels. Nothing is reclaimed, except for the exposed brick walls, otherwise it's all new, and looks crisp and neat. Architect Brett Terpeluk has done a great job.

In the center of the space is the bright and open kitchen, outfitted in mustard yellow tile by Fireclay, creating a warm and friendly glow. Just across the kitchen along the wall are larger booths (that seat four to six), also in pine, eventually extending into two-tops toward the back, with vintage school chairs, oak floors, and more pine tables with banquette seating along the left. Below, there will eventually be a private dining room and private bar, with room for 18-24.

His longtime right-hand woman, chef de cuisine Nana Guardia, who has been working with him for almost nine years, joins Ravi in the kitchen; Penelope Lau (Craftsman + Wolves, Jane) is the pastry chef.

Anyone who attended the Liholiho Yacht Club pop-ups over the past couple of years will have a sense of Kapur's freestyle cuisine that defies definition (I explored this in a piece for 7x7), one that is rooted in his Hawaiian heritage, which also integrates migratory elements from India and China (his grandmother, a great cook, was Chinese). And then there's his love of Northern California produce and ingredients, which was explored deeply in his eight years at Boulevard and then Prospect.

The menu includes delicious shared bites like beef tongue in poppy seed buns; tuna poke on a crisp nori cracker; and larger appetizers like marinated squid with crispy tripe, cabbage, peanuts, fried shallots, and mint; and a beautiful salad of radicchio, smoked paprika-honey roasted carrots, toasted quinoa, pistachios, and herbs. Larger mains like Manila clams in coconut curry and fried game hen with a tamari glaze, cashews, and flowering kale are stupendous.

While Kevin Diedrich was originally slated to be the bar manager, he left the project earlier this year. Overseeing the bar is Nopa and Nopalito's Yanni Kehagiaras, who has created 8-10 original cocktails, but they are not heavily garnished tiki drinks. The bar will have a well-curated selection of spirits, with some special Japanese whiskies.

Also from the Nopa family, Lulu McAllister is overseeing the wine selection, dividing the menu into "Old Friends" and "New Friends." There are 10-12 wines by the glass, with 75-80 bottle selections. There is a strong focus on sake (all available by the glass), with a selection of beer (eight on tap) and by the bottle. Dinner Monday-Saturday until 10 p.m.-11 p.m. or so.

Marcia Gagliardi is the creator and Dana Eastland is the associate editor of tablehopper.com, a popular insider weekly e-column about the San Francisco dining scene; subscribe for more news and updates. Follow Marcia on Twitter: @tablehopper.

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NEW AND NOTABLE :: Healthful food



Beet burgers at Seed + Salt. PHOTO: COURTESY SEED + SALT

Seed + Salt provides a solution to clean eating

BY JULIE MITCHELL

BY NOW WE ALL KNOW SOMEONE who is fasting, cleansing, or has given up eating an entire category of food from meat to sugar to gluten. Eating "clean" has become the new mantra of the health-conscious foodie.

Seed + Salt, a new little spot on Chestnut Street, runs a completely plant-based, gluten-, cane sugar- and dairy-free kitchen using ethically and locally sourced ingredients to turn out a variety of smoothies and juices, sandwiches, salads, and baked goodies that, for the most part, are as tasty as their conventional counterparts.

Seed + Salt was founded by Mo Clancy, a serial entrepreneur and writer who most recently founded Nomade Exquis, a line of artisanal hand-crafted accessories; Ariel Samara Nadelberg, executive chef, a native San Franciscan with a masters in food systems from New York University and former chef and curator of the public food service program at the Brooklyn Botanic Gardens; and Lauren Godfrey, creative director of dessert development. Seed + Salt promises their customers "honest, delicious food that your body will appreciate."

Featuring a sleek design with spare white walls, Seed + Salt has limited seating and does a brisk take-out business. The restaurant offers several breakfast options including gluten-free whole grain crostini or sprouted nut loaf (\$4-\$5) with a choice of savory and sweet spreads (\$3-\$5) such as green garbanzo hummus, cashew dill "cream cheese," raw lemon curd, and balsamic fig jam. The "Gamechanger" green smoothie (\$11) combines romaine, dino kale, cucumber, parsley, apple, lemon, ginger, and mint; and the Super Alpha Mega

Vanilla Shake (\$14) is a filling blend of house-made almond milk, coconut meat, banana, hemp protein, flax seeds, vanilla bean, cinnamon, lucuma (a subtropical fruit said to be a source of antioxidants, vitamins, and minerals), and mesquite. Yummy fresh muffins and sweet breads (\$5) — like the apple oat almond love muffin and banana chocolate walnut bread — are baked daily, and there is a savory chickpea frittata with vegetables (\$6).

From 11 a.m. until closing, Seed + Salt serves a rotating selection of protein-, carbohydrate-, fruit- and vegetable-based salads along with a daily soup and baked goods. One standout sandwich is the beet

Eating "clean" has become the new mantra of the healthy foodie.

burger, comprised of beets, walnuts, lentils, mushrooms, brown rice, raisins, spices, and smoked sea salt served on a whole-grain gluten-free bun or as a collard wrap (\$14). The cauliflower couscous (\$7) looks like the real thing and is made with cauliflower, golden raisins, pumpkin seeds, mint, and sumac; it's addictive. "Mash-ups," such as a soup or salad and spread (\$13) or two salads and a soup like red lentil (\$20), are a great way to sample different specials or as a meal to share.

Seed + Salt serves custom-blended coffee, organic tea, matcha lattes, iced tea, and other beverages. Catering is available, you can place all orders online, and a kids' menu will debut in the next few weeks.

Whether you're committed to a more healthful diet or you're just curious about what all the fuss is about, Seed + Salt offers a great opportunity to sample some new dining options.

Seed + Salt: 2240 Chestnut Street, 415-872-9173, seedandsalt.com; Tuesday-Friday 8 a.m.-8 p.m., Saturday 8 a.m.-7 p.m., Sunday 10 a.m.-7 p.m.



Seed + Salt does a brisk take-away business. PHOTO: COURTESY SEED + SALT

Mollie's kitchen warms the heart

BY ERNEST BEYL

OCCASIONALLY I LIKE to write about people I call Unlikely Heroes or Heroines in the Gastronomic Trenches. Today I'm going to write about my mother. Amelia — everyone called her Mollie — was a helluva cook. She was a simple cook. She wasn't occupied by dealing with a lot of complicated steps in her cookery or page after page of ingredients that needed to be assembled before you could get started.

Some of Mollie's favorite dishes were beef stew, spaghetti and meatballs, chicken with dumplings, boiled beef with potatoes and carrots, roast leg of lamb with white beans, beef tongue with tomato sauce, lamb tongue with white sauce and capers, sauerkraut with ham hocks, Baker's Oven (a potato casserole with bits of bacon and cheese), and cold cuts with macaroni salad (homemade of course). She also made a dynamite risotto, which she called Spanish rice. These are things I remember and that I still prepare for my family after all these years.

NO NONSTICK PANS

When I was a kid, all my buddies liked to eat at my house. It seemed like they were always around at mealtimes. "Eating with you was the best," an old high-school friend told me recently. "Man, could your mom make tapioca pudding." She folded in whipped egg whites before she served it. That was her secret.

And remember, all of this was before artfully composed plating, before the Cuisinart, before foam took over from gravy, before microwave ovens, before molecular cuisine, and even before nonstick pans. Mollie thought that food was supposed to stick to the pan. All that stuck stuff made terrific gravy.

She had a Crock-Pot but she never used it. "Crock-Pot food has no taste," she said.

THE BEYL PANCAKE

Mollie also made a magnificent breakfast. There was a thing she called a Beyl Pancake: two eggs beaten in a bowl, half a cup of milk or a bit more, and half a cup of Bisquick. Put a hunk of butter in your pan — the kind of pan things stick to is OK — and when it sizzles, you pour in the batter. As it sets up over

medium heat, you move the pan around (so nothing sticks). Then you fold the pancake in half and cook it through as it puffs up to about an inch thick. Finally, you turn it out on a warm plate and eat it either with powdered sugar or maple syrup on top.

CANNED STUFF WAS OK

When I think back on those days, I come face-to-face with the fact that there are a lot of foods I never had as a kid that I now take for granted. As a youngster, I never had fresh oysters or clams on the half shell either at home or in a restaurant. For Mollie, clam chowder came out of a can. Of course, she "fixed it" by adding potatoes, green peppers, and a pat of butter.

As a kid, I never had smoked salmon, calamari, prosciutto, or romaine lettuce. Lettuce in my family was iceberg. And salad dressing was Wesson oil and cider vinegar with a spoonful of mayonnaise added. But we had great hot dogs — the kind with skin on them that snapped when you bit them and juice squirted out into your mouth. Sometimes with those hot dogs my mother would open a can of Franco-American spaghetti. Nothing wrong with canned spaghetti.

Yes, and although the emphasis was on fresh food, occasionally we had meals out of a can. I can't recall that we ever had frozen vegetables. Maybe we did and I just didn't know it.

PAN FRIED ON THE WEDGEWOOD

Mollie's kitchen wasn't large but larger than the one in which I now cook. Although our house had a formal dining room, we ate in the kitchen in an alcove she called a breakfast nook. There was no garbage disposal and no dishwasher. She had a Frigidaire and every once in a while it needed to be defrosted. Her stove was an immaculately kept Wedgwood range — four gas burners, a large, deep, waist-high oven and a broiler you had to bend over to use. It was a classic Wedgwood stove. It was a beauty. On those rare occasions when we had steaks, we didn't broil them. We pan-fried them. I still do that today. Scraping up all that good stuff in the pan and finishing it with butter.

MOLLIE'S JELL-O SALAD

In the backyard were two fig trees and a Victory Garden. Do you remember Victory Gardens

during World War II? Ours was full of beefsteak tomatoes, pole string beans, carrots, radishes, turnips, zucchini, and such. What we didn't eat at our table right after we picked it, Mollie "put up" in Mason jars for later. When I was an adult and she would come to my place to visit, she would unfailingly bring put up stewed tomatoes, string beans, or bread and butter pickles. Almost always, she would also bring a jar of chopped parsley. "Can't have too much chopped parsley," she would say. And as a piece de resistance she frequently brought along her — ("world famous" she called it) — canned pear-lime Jell-O and cream cheese salad in a mold.

As I remember, my mother had only a few cookbooks — *Fannie Farmer*, *Betty Crocker* and *Helpful Hints to Housewives*. But she had hundreds of three-by-five cards with recipes in her own hand, and clippings from magazines and newspapers. I still have all of that stuff, and I still use them.

Anyway, that was Mollie's kitchen and that's what Mollie cooked in that kitchen. Was your mother like that?

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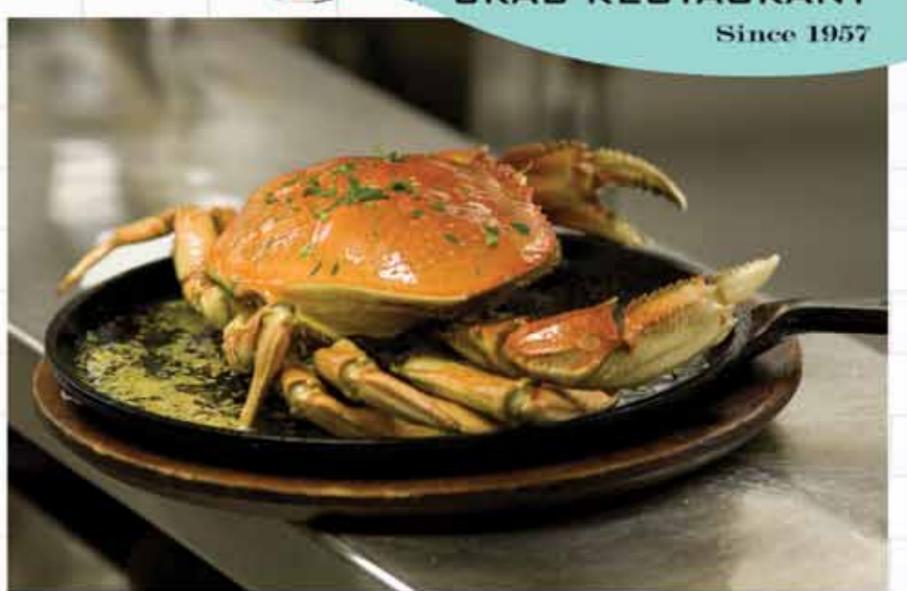
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Victor Jules Bergeron Jr. — a.k.a. Trader Vic.

Trader Vic remembered

BY ERNEST BEYL

EIGHTY YEARS AGO, AN AMBITIOUS, young knockabout with a wooden leg opened a saloon in a wooden shack on San Pablo Avenue in Oakland. The saloon and the young man both went on to become famous. He became an international celebrity like the celebrity clientele that later favored his restaurants. He created a new and highly popular cuisine and opened a string of restaurants around the world.

The man was Trader Vic, who was born in San Francisco in 1902. He was the son of a French-Canadian waiter who worked at various times in the Ritz Old Poodle Dog restaurant and the Hotel St. Francis and later opened a small grocery store in Oakland. His mother was from the French Pyrenees. When Trader Vic — Victor Jules Bergeron Jr. — was 6, a childhood accident left him with tuberculosis of the knee and his left leg was amputated. Not coddled, he was an active youth who was taught not to consider himself handicapped, merely inconvenienced. In November 1934, he opened his saloon with \$800 borrowed from an aunt.

HINKY DINK'S

At first, the shack accommodated only about 30 blue-collar workers from the neighborhood. Prohibition had just been repealed. People were thirsty. The country was in the midst of the Great Depression. Times were hard, and Vic served cheap but good French country food. Beer was five cents. He called the new venture Hinky Dink's for the World War I tune "Mademoiselle from Armentières" that had a line "Hinky-dinky parlez-vous." His father and mother were excellent cooks, and Vic learned the basics from them. Soon, Hinky Dink's was attracting a hungry San Francisco clientele that was finding its way to Vic's San Pablo Avenue dive.

When it had been open only two years *San Francisco Chronicle* columnist Herb Caen heard about the Oakland sensation. He became a regular and reported, "[t]he best restaurant in San Francisco is in Oakland."

In those days, Vic, in his mid-30s, was a gregarious, salty-mouthed, high-spirited scamp. He poured outrageous drinks like a strange concoction of milk, bananas, and rum called a Banana Cow. He sang in a gravelly voice and did card tricks. On

occasion, he came out from behind the bar, gained the attention of his customers and stuck an ice pick in his wooden leg.

TRADER VIC'S

His penchant for trading meals for goods and services had earned him the nickname the "Trader" and he changed the name of the joint to Trader Vic's.

One is tempted to add — "the rest is history."

The design theme to Hinky Dink's was funky-rustic. On the walls were snow-

In 1934, he opened his saloon with \$800 borrowed from an aunt.

shoes, deer heads, hunting equipment, newspaper clippings, and old photos. Unmatched tables and chairs and a pot-bellied stove set the stage. By 1937, Vic was tiring of funky-rustic. He was about to go Polynesian: shrunken heads, ship models, fishing nets, tiki dolls, and tapa cloth. The new cuisine was a Cantonese-Polynesian hybrid. Vic expanded his repertoire of exotic drinks, most based on rum and strong enough to peel paint off the walls if there had been any paint. He had a "Chinese" oven built to his own specifications, which he said — with typical chutzpah — dated back to the Han Dynasty. And he developed a secret sauce of soy, ginger, and whatever, to coat the meat that would be barbecued in the oven's brick-lined interior.

The Trader himself was becoming a legend as a South Seas roustabout. He lost his leg in a shark attack, many believed.

FUNKY AND ELEGANT

Trader Vic's became hot and extraordinarily successful. The completion of the San Francisco-Oakland Bay Bridge in 1936 and the Golden Gate International Exposition on Treasure Island in 1939-40 brought a new customer base. Vic opened a Trader Vic's in Seattle. Other locations soon followed.

But it wasn't until 1951 that Vic decided to open in San Francisco. He discussed it with Herb Caen: "Kid, you think I can make it over there?" Caen answered, "What's the problem? Most of your customers are from San Francisco." Vic found a tin-roofed garage in Cosmo Place, between Taylor and Jones Streets. He hired San Francisco architect Gardiner Dailey to design a kind of South Sea Islands movie set and told him, "When you get through turning this into a restaurant I still want it to look like a shed."

TRADER VIC, continued on 21



Trader Vic's Emeryville spot. PHOTO: TRADERVIC.COM

TRADER VIC

CONTINUED from page 20

Dailey turned out a delicate mix of funky and elegant.

AND A SHRUNKEN HEAD

Trader Vic's entryway was lush with tropical plants and led to an opulent, narrow hall. Glass cases ran along both sides with South Seas artifacts, tiki dolls, and yes — a shrunken head. At the far end, customers encountered not Trader Vic himself, but Michael Gutierrez with the open reservations book before him. Gutierrez was more than a maître d'hôtel. He was keeper of the Trader Vic flame — a former marine with the toughness of a gunnery sergeant and the charm of Cary Grant.

Once past Mike Gutierrez, guests were ushered into one of three dining rooms — the Tiki Room, the Garden Room, or the exalted Captain's Cabin with plush, red leather banquettes. A long, polished bar flanked it where skilled barmen dispensed those Trader Vic-created rum drinks like the legendary mai tai that he created in 1944. This inner sanctum was presided over by maître d'hôtel Hans Brandt. If Mike Gutierrez had the charm of Cary Grant, Hans Brandt, with suave leaps and bounds, was the Mikhail Baryshnikov of the Captain's Cabin.

The food was terrific. Barbecued spare-ribs, crab Rangoon, bongo bongo soup (an unctuous puree of oysters and spinach), the Cosmo salad (sliced artichoke bottoms, mushrooms and celery with a mustard dressing), and Indonesian lamb roast with Javanese sate sauce.

Soon, the tin-roofed shed was receiving international publicity and attracted the affluent social set much like New York's cafe society but with raw-boned western élan. In the mid-1950s, it was the place to go and the place to be seen. The United States government selected it as the Official United Nations Entertainment Center in the Bay Area, making it the restaurant for foreign dignitaries and prominent visitors. United States presidents, movie stars, sports figures, authors, opera stars, locals from old families, debutantes, college students and their dates all flocked to Trader Vic's. In 1983, Queen Elizabeth II dined there when she visited San Francisco. It was the first, and to that time, the only public restaurant the queen ever visited.

NOT A FATHEAD

Trader Vic, earlier an ebullient, friendly man, began moving from irrepressible to irascible. But the more he exhibited his rough manner or shunned his prominent guests, the more they flocked to his restaurant. Vic had a towering ego that he

acknowledged. He said, "Ego is good for the soul. But too much ego turns you into a fathead." Most agreed Vic was egotistical but not a fathead. He was prickly, profane, gruff, charming and, at times, even somewhat boyish.

When Vic arrived at Cosmo Place in the morning, he stumped through the dining rooms and kitchen greeting everyone like an angry warlord, then disappeared into his small, crowded upstairs office. He usually preferred to have a simple lunch there and called in one of the Chinese cooks and discussed what he might enjoy, perhaps leftover roast lamb with beans or shredded cabbage, lightly fried.

Only occasionally would he descend to sit for a few minutes with a special customer. On those occasions, he was fond of pulling his artificial limb from under the table and saying: "Let me tell you something, don't ever get one of these things unless you really need it."

THE PARTS WORE OUT

He developed other interests. He painted, and his work found ready collectors and commanded top dollar. He became a sculptor. In 1979, he completed a granite monument that was placed on Angel Island as a tribute to the Chinese and other Asians who journeyed to California to build a new life and between 1910 and 1940 were detained at the Angel Island Immigration Station.

In 1984, Victor Jules Bergeron Jr. died. Earlier he had lost a lung and had a stroke. "The parts were wearing out," he said.

Trader Vic's on San Francisco's Cosmo Place closed in 1994. The times had changed. Alice Waters had become an international food icon. Her Berkeley restaurant Chez Panisse was riding high. Jeremiah Towers

signed in with his chic restaurant Stars and San Francisco society discovered it. The children of San Francisco socialites no longer considered it a rite of passage to have a wallop of rum and tropical fruit juices followed by dinner at Trader Vic's.

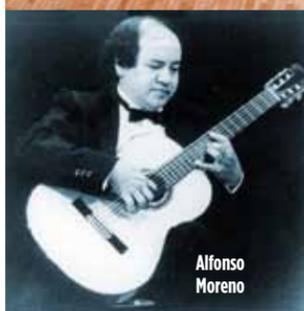
Nevertheless, more than a dozen Trader Vic's restaurants still exist in the United States, Europe, Asia, and the Middle East. The mother ship is across the bay in Emeryville where mai tais still abound.

Editor's note: A different version of this story appeared previously in Saveur magazine and the Nob Hill Gazette.

While our man Ernest Beyl has been known to savor a mai tai, the sufferin' bastard and the missionary's downfall, he says the Navy grog has more authority. E-mail: ernest@marinatimes.com

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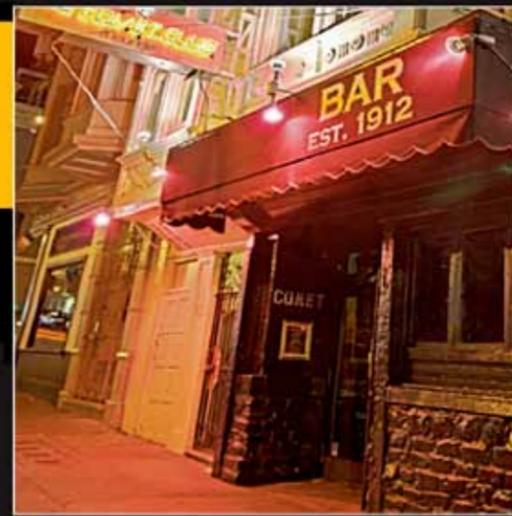
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THE COASTAL COMMUTER ∴ Clash of classes

Begging for answers to the disparity between classes

BY MICHAEL SNYDER

A COUPLE OF EVENINGS AGO, SOMETHING struck me hard while walking through my ostensibly upscale neighborhood in San Francisco — and I'm lucky it wasn't a blunt object. Here, I should belabor the obvious and remind the reader that this city is currently an urban mecca/condo community for the young, well-moneyed tech pashas of Northern California. And with that change in the local social order, my stroll from a movie theater at Van Ness and O'Farrell to my rent-controlled apartment on Russian Hill reinforced the disparity between the classes in San Francisco and the economic challenges facing middle-class and working-class citizens still trying to live within the comparatively intimate 7x7 miles of the city limits. The blight is in effect.

Every block along my route boasted at least one sketchy, unsavory type lurking in a doorway or on a corner. I was quite obviously being assessed as I passed at least two of these glowering wraiths. As if that weren't enough, a benign-looking suburban dad type stood at the corner of Geary and Van Ness with a baby in a carriage. But he was not waiting for the light to change. As I approached, he asked if I could spare a dollar ... or five. Did I feel a pang of guilt, despite my own debts? Maybe. Maybe not. I kept moving.

The coup de grâce hit at a three-story commercial space one street away from my place. It's a door down from a Chinese restaurant, and right next to the first of a

string of residential buildings that continue all the way north to Bay Street. With one last intersection to cross before getting home, I heard a scratchy, accusatory woman's voice ask, "What are you staring at?" I turned to see a three-sided cardboard wall in the corner of the recessed entryway. Atop the cardboard hutch, an open umbrella served as a makeshift roof. The disembodied voice barked, "Get away!" I kept moving.

Late the next morning, on the way to my local cafe, I noticed the elevated space that just hours before had been occupied by homeless. It was now clear of detritus and in use as the entry to a weight-loss clinic. At the cafe, regulars were discussing a laptop computer snatch-and-grab theft that had occurred recently — one of at least three in recent memory, two of which were in broad daylight. The conversation veered into a rather unpleasant recitation of statistics about car break-ins that had been on the upswing in the area.

That night, I saw that the cardboard shelter was back, albeit in a different configuration and sans bumbershoot. The woman's invective was replaced by a hissing sound. As on the night before, the march of the downtrodden, the desperate, and the needy into a relatively safe district where I've lived for years would continue unabated. That their numbers appear to grow on a daily basis is not surprising anymore. On the other hand, the sheer presence of these impoverished souls and the marked increase in begging inspired a usually tolerant acquaintance to reference the streets of Mumbai ... with trepidation.

It could be the compression of space ensured by San Francisco's comparative intimacy that has made the problem appear so all-pervasive. In any event, complaints about the increasing number of street people — especially those who engage in aggressive panhandling or seem ... um ... unhinged — are common on the part of longtime residents. It's enough to reinforce my satisfaction at all the time I spend in Los Angeles, where the number of homeless and disenfranchised people doesn't seem so extreme when spread out amid the sprawl of the Los Angeles metroplex. Of course, that's a little misleading.

About eight years ago, I was in downtown Los Angeles on a movie shoot. Base camp was set up at a vacant parking lot in then-seedy environs that have since undergone massive renovation, reclamation, and gentrification. Before the art galleries, spruced-up hotels, high-end bars and restaurants, and condominium conversions of the past decade, it was downright desolate by day.

The filming kept up at a ramshackle edifice passing for a New York skyscraper until we lost the light. As the sun went down, the crew returned to base camp — and something else happened. Battered, unkempt, discarded people emerged from wherever they had been in the daytime, shambling in groups like zombies, and making entreaties for spare change as they passed among us. As darkness fell, the streets were theirs. I'd make a joke about "The Walking Dead" if the memory of the situation weren't so sad.

Over the years that followed, downtown Los Angeles became a go-to destination

for the well-heeled and the in-crowders — some having moved in, others just there for a good time. The area even has its own acronym: DTLA. But on Art Walk nights when the sidewalks are jammed with patrons and scene-makers, zombies still walk among them. They're just not so easy to spot with all the revelry going on.

You won't find them on Rodeo Drive, which is spotless, because the authorities in Beverly Hills won't allow them. They're not ambling by the well-manicured lawns of Bel-Air, Brentwood, and Hancock Park, because security is on the job. But the costumed character performers in front of the landmark Chinese Theater on Hollywood Boulevard share the space with them as do the tourists and taxpayers stepping over the stars embedded into the pavement.

Itinerant types have long populated the streets of funky, arty Venice, and now, the beaches of tony Pacific Palisades are seeing the homeless sunbathe at noon and huddle together at twilight.

So the problem won't go away — in San Francisco or Los Angeles or countless other locations across the continent and around the globe. In my two cities, it appears as if social services are underfunded and understaffed. The disparity between the haves and the have-nots gets wider and wider. Fear creeps in on both sides. Something has to be done, and I'm at a loss to know what it is. Any ideas? Anybody?

Michael Snyder is a print and broadcast journalist. You can follow Michael on Twitter: @cultureblaster

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Left to Right: Welcome to downtown Lodi; Garden view room at Wine and Roses. PHOTOS: LODICHAMBER.COM; COURTESY WINE AND ROSES HOTEL

Think outside of the wine box: Head to Lodi

BY LYNETTE MAJER

CALIFORNIA WINE COUNTRY usually brings to mind Napa, Sonoma, and the Central Coast. But just 85 miles northeast from San Francisco is one of the largest and oldest (since 1850) grape-producing areas in the country: 100,000 acres of vineyards supply over 100 varietals (mostly Zinfandel) to winemakers throughout the West, more than any other area in California. In addition, over 70 wineries make wine right in Lodi.

Lodi also offers quaint shops, museums, galleries, and outdoor activities like golf, water sports, and bird watching. Whatever you choose, you'll encounter some of the friendliest people around, all of which will put a positive spin on John Fogarty's lyric "Oh Lord, stuck in Lodi again."

STAY

Vintners at the annual ZAP (Zinfandel Advocates & Producers, a nonprofit that promotes Zinfandel) event, recommended **Wine & Roses Hotel**. The award-winning 66-room property is set among seven acres of botanical gardens boasting fountains, meandering paths, and festive lighting, making it a relaxing weekend getaway. A spacious, well-appointed fitness center overlooks the outdoor pool, and a full-service spa (see below) takes advantage of the natural environment. Our graciously appointed room featured a fireplace, French doors to an outdoor patio with a view of the gardens, and luxurious bedding, affording us welcomed rest. It's always a delight to find two robes, which helped us feel right at home (209-334-6988, winerose.com).

PLAY & SHOP

If wine tasting is on your agenda, start at the **Lodi Wine and Visitor Center**. Adjacent to the Wine & Roses lobby, it represents a number of the regional wineries and knowledgeable staff will help map your tour (209-365-0621, lodiwine.com).

Here's what we enjoyed:

The beautiful tasting room at **Berghold Vineyards** is like a museum. Joe Berghold has been collecting antique armoires and other rare furniture for decades, some of which he converts into wine cellar cabinets. Favorite wines were the 2012 Viognier and the full-bodied red blend of four varietals (known only to the winemaker), the 2012 "Crankhouse" (209-333-9291, bergholdvineyards.com).

We gave high marks to the **Harney Lane** 2013 Chardonnay (and so did this year's American Fine Wine Competition, which just awarded it a double gold). Enjoy your wine by the fireplace in the inviting tasting room or outside on the shaded patio in the company of Ranger, the yellow lab, who may also accompany you as you wander about the lovely grounds featuring a small lake (209-365-1900, harneylane.com).

A highlight was the 2012 Estate Pinotage from **Mettler Family Vineyards**, one of Lodi's oldest farming families, spanning five generations. Introduced to Pinotage in its native South Africa, my husband was delighted to find this quality representation, which is available only in their tasting room. The varietal is a cross between Pinot Noir and Cinsault (209-369-3045, mettlerwine.com).

Wind down at rustically elegant, award-winning state-of-the-art **Spa at Wine & Roses**. Outdoor pools featuring a waterfall hot tub, and lush gardens make it a splendid place to relax after a treatment from their full-service spa menu. Browse through their adjacent boutique, The Nest, for

products to extend your blissful state of relaxation (209-371-6165, winerose.com/spa).

For outdoor recreation and just a 10-minute walk from Wine & Roses, visit Lodi Lake, which hosts a variety of water sports



Kim Nejak performs Thursday-Sunday at the Towne House Lounge.

PHOTO: COURTESY WINE AND ROSES HOTEL

Spa at Wine & Roses features outdoor pools with a waterfall hot tub and lush gardens.

from kayaking and canoeing to pedal boating to fishing. Take the tree-lined 2.5-mile loop **Lodi Lake Nature Trail** to see nature upfront, including frequent deer, and some of the over 200 species of birds that make their home in this 58-acre riparian wilderness (lodi.gov/prcs/lodilake.html).

For music, head straight to the **Towne House Lounge** for nightly entertainment. Don't miss pianist Kim Nejak Thursday through Sunday. Her unique renditions and playing style are sensational, and her crowd-pleasing personality is infectious (winerose.com/towne-house-restaurant 209-371-6160). More live music from jazz to rock to soul can be found downtown on Fridays at the **Cellardoor** and **Rosewood Bar & Grill** (209-339-4394, lodicellardoor.com; 209-369-0470, rosewoodbarandgrill.com); Saturdays at **Lodi's Wine Social** (209-224-5740, lodiwine.com), and Fridays and Saturdays at **Lodi Wine Cellars** (209-365-6622, lodiwinecellars.com).

Complement your visit with a **cooking class** — one is offered just about every month (January

through June) at **Wine & Roses** (209-371-6160, winerose.com) and range from an introduction to sous-vide cooking (March 26) to a "farm to fork" tour (June 20). **Cheese Central** (209-368-3033, cheesecentralloidi.com), which offers over 100 cheese varieties, also offers an array of classes like Cheese 101A, filled pastas, and Speakeasy Brewing. When we dropped in for cheesetasting, the aromas made us want to crash the class.

Delightful downtown Lodi with its elm-lined and brick-cobbled streets offers antique, collectible, vintage, consignment boutiques, and galleries. Ice cream and art meet at the **Double Dib Gallery** (209-365-3344, doubledipgallery.com), where you can enjoy your cone while browsing their collection. Find vintage home and garden decor, one-of-a-kind pieces, and jewelry, plus irresistible shop dogs Bella Bambina and Boston at **La Fleurette** (209-747-1550). Set aside some time to wander through **Secondhand Rose** (209-339-1166, secondhandroselodi.com), a 45-dealer, 6,000 square-foot antique mall of shabby chic and vintage items, antiques, collectibles, and more.

And don't miss the ongoing **Lodi Walldog Murals** project by taking the self-guided walking tour of 11 depictions of Lodi's history represented on downtown historic buildings (thewalldogs.com).

EAT

The **Towne House Restaurant**, housed in a cozy historic cottage, features classic American cuisine prepared with organic, local, and sustainably harvested ingredi-

ents (its organic produce is from nearby Golden Bear Ranch, which also supplies The French Laundry). Chef John Hitchcock has worked with Michelin-star chef Bradley Ogden, and turns out seasonal well-executed entrées like seared Muscovy duck breast with cherry port sauce; seared day boat scallops with Israeli couscous; hickory-smoked Masami pork chop with bourbon barbecue sauce; and seared Hawaiian ahi with shiitake edamame risotto. A fitting starter is a Taste of Lodi, with three local olive oils, an olive tapenade, and a baguette from The Dancing Fox (209-371-6160, winerose.com).

A restored century-old brick building is home to **The Dancing Fox**, serving three meals daily Tuesday through Sunday. The beyond charming bricked and tapestried, mural-painted interior with mismatched antique chairs and tables features house-made breads and pastries. Tattooed, mustached, and bereted young men serve up tasty egg dishes, sandwiches, salads, and more. Don't miss the wine tasting in the back room or their extensive offering of craft brews, with quite a few on tap (209-366-2643, dancingfoxwinery.com).

UPCOMING EVENTS

Lodi Spring Wine Show: March 27-28, 209-369-2771, grapefestival.com

55th Annual Spring Art Show: April 11-12, 209-333-3855, lodiartcenter.org

Zinfest Wine Festival: May 16, 209-365-0621, zinfest.com

Lodi Grape Festival & Harvest Fair: Sept. 11-14, 209-369-2771, grapefestival.com

Sandhill Crane Festival: Nov. 7-9, 800-581-6150, cranefestival.com

AREA INFORMATION

Lodi Wine & Visitor Center: 209-365-0621, lodiwine.com

Visit Lodi! Conference & Visitors Bureau: 209-365-1195, visitlodi.com

E-mail: lynette@marinatimes.com



Left to right: fourth annual Mr. Marina contestants Justin Waterman, Michael Thomas, and Zachary Sean Donohue. PHOTOS: ELIZABETH H ARMSTRONG PHOTOGRAPHY

Contestants put fundraising first for fourth annual Mr. Marina

BY SUSAN DYER REYNOLDS

As part of her fundraising for the Leukemia & Lymphoma Society's (LLS) "Man and Woman of the Year" contest, Brianna Haag and some friends put together a "Mr. Marina" contest. "It was such a great experience, we made it an annual thing," Haag explains. In just three years, the event has raised \$335,000 for blood cancer research and patient services. Haag's father was diagnosed in 2008 with chronic lymphocytic leukemia, the most common type of adult leukemia. "My dad went through chemotherapy twice, and he's doing well," she says. Last year's event attracted 1,200 spectators and raised \$155,000.

Between 70 and 80 men are nominated, but only the most dedicated make it through. "A lot of people when they hear about the large fundraising aspect realize it's not for them. It's a unique person who wants to do that," Haag says. The other components are swimsuit, best Marina attire, and talent. We recently checked in with three of this year's contenders to see what motivated them to compete, and to find out why they should be crowned Mr. Marina 2015.

NAME/OCCUPATION

Zachary Sean Donohue/police officer, restaurant investor

Michael Thomas/keeping track of Google's money

Justin Waterman/manager, sales operations

WHY YOU SHOULD WIN

Donohue: I intend to be one of the top fundraisers in the contest and sell the most tickets to the actual Mr. Marina event. I think I'll get some, "Did he really do that?" moments on stage during my Mr. Marina performance.

Thomas: My passion for LLS combined with some very entertaining stage performances and ambitious fundraising efforts [are why I should win].

Waterman: I am intent on raising the most funds for LLS. That combined with impeccable Marina style and stellar perfor-

mances at the event should win your hearts and votes.

HOW PEOPLE CAN HELP

Donohue: Donate any amount at mrmarina.com/zacsean, and purchase tickets under my name.

Thomas: Get involved and spread the word — awareness is the first step. Donate through my campaign at mrmarina.com/michaelthomas to support critical blood cancer research and improve patient care. This is about more than just curing the disease; it's also about ensuring those who have it live comfortably during treatment.

Waterman:

Buy a ticket and come to the event — it's a fun time and is sure to impress with this year's talent. You can make a dona-

tion on my behalf at mrmarina.com/justinwaterman.

HOW AND WHY DID YOU GET INVOLVED?

Donohue: My great friends, Cameron Crockett and Ryan Wager, were two of the top three fundraisers last year. I helped out both and had a lot of fun going to their events. Cameron nominated me this year. A good family friend recently passed away from a long fight with stomach cancer, and right now, a fellow police officer has throat cancer, so I'm happy to campaign in her name.

Thomas: A friend who participated in last year's competition nominated me. At first, I thought it was essentially a male beauty pageant, so I wasn't extremely interested. As soon as I read about the amount of money it has raised for LLS, my interest was piqued. Several of

my aunts and uncles have had blood cancer or are currently suffering from it, and my mom was diagnosed with lymphoma nine years ago. Luckily, my mom is a survivor, but someone dies about every 10 minutes from blood disease. I couldn't think of a better way to spend my time and energy than to give back to a community that is such a large part of my life.



Left to right: Zachary Sean Donohue, Justin Waterman, and Michael Thomas.

Between 70 and 80 men are nominated, but only the most dedicated make it.

Waterman: One of my best friends was diagnosed with leukemia as a young child and nominated me. I wanted to honor her story and everyone else who has been touched by this disease.

MY SWIMSUIT WILL BE ...

Donohue: I'm torn between the traditional Kazakhstani neon yellow "V" that Sacha Baron Cohen eloquently wore in his movie *Borat*, an American flag-themed Speedo, or what Channing Tatum wore in *Magic Mike*.

Thomas: Based on how much weekend pizza and fro-yo I eat over the next few weeks — think somewhere between "James Bond Euro" and "Charlie Chaplin full body retro."

Waterman: Chubbies swim trunks — radical shorts that are the epitome of the Marina bro uniform, and also, fittingly, a sponsor.

MY BEST MARINA ATTIRE WILL BE ...

Donohue: I'm leaning toward a pastel tuxedo that shows an even mixture of class and goofiness.

Thomas: I'll probably just go into my closet and dress as if it were a Friday at Brixton, likely involving multiple colors and layers. However, if you're a brand and interested in sponsoring my campaign, please reach out, and

I'd be more than happy to chat.

Waterman: Congenial southern frat bro mixed with the "I'm on a yacht" look.

MY TALENT WILL BE ...

Donohue: My performance is something that must achieve that "wow" factor for the audience, so that I'll keep to myself.

Thomas: I'm still trying to figure

out if I have any, but I'm debating between a circus trapeze act, donut eating, and a repeat of the Justin Timberlake/Janet Jackson 2004 Super Bowl halftime performance.

Waterman: I'm going to channel my inner David Copperfield by sawing a lovely lady in half!

WHAT QUALITIES SHOULD MR. MARINA POSSESS?

Donohue: Mr. Marina should possess as much humor, sass, and self-deprecation as possible. Mr. Marina should be comfortable in his own skin and not care if he is judged for wearing his boat shoes and Chubbies shorts in the middle of winter. Mr. Marina never cares if the tight-pants-wearing hipsters in the Mission mock his demeanor or attire. Mr. Marina loves his late nights at Chestnut Street's Horseshoe hearing stories of legends that came before him

in the most laid-back district in the city.

Thomas: Mr. Marina should first be someone whose life has been affected by blood cancer who is an advocate for the cause. He should be a strong presence in the community: well networked, a leader, influential, and with a passion to inspire. He should embody the characteristics of a modern day gentleman: polished, respectful, hard working, but also sociable and fun to be around. Most important, he should be part of something larger than himself and give back to his community, which helps shape the lifeblood of our amazing city.

Waterman: The three "Ps": professional, personable, and philanthropic [are qualities Mr. Marina should possess.]

I SHOULD BE MR. MARINA BECAUSE ...

Donohue: I realize how cruel cancer can be, and don't mind making fun of myself if it helps raise money and awareness for the cause.

Thomas: While I'm certainly not the Superman described above, I am continually striving to be. Perhaps that should also be on the list of qualities — the constant journey of self-improvement. I realize that I'll never be perfect in all these qualities, but that won't stop me from trying. And I'm going to raise a hell of a lot of money to help end blood cancer as well!

Waterman: I am your All-American Marina neighbor putting God, country, tank tops, and Calvin Harris above all else. But seriously, I intend to win your hearts and votes by saving lives and putting on stellar shows up to and including the event. Plus, I will adopt a homeless puppy if I win. (*Editor's note: I will hold Justin to that puppy promise.*)

Mr. Marina 2015: Wednesday, March 18, 7-11 p.m., Regency Ballroom, 1300 Van Ness Avenue, \$40-\$55, mrmarina.com.

E-mail: susan@marinatimes.com



**The Mr. Marina Competition
benefiting
The Leukemia Lymphoma Society
March 18th, 2015**

Join in supporting candidate Zac Sean in the 4th annual Mr. Marina Competition on March 18th at the Regency Ballroom to raise funds and awareness for the Leukemia Lymphoma Society.

This year, 11 candidates vie for the title of "Mr. Marina," in an evening of pageantry and entertainment, in which each contestant performs their unique talent, showcases their intelligence and of course, struts their best swimwear. The winner raises the most funds, most votes from the celebrity judges and excites the crowd of 1,200 event attendees.

Founded by Leukemia Lymphoma Society 2012 Woman of the Year, Brianna Haag, the Mr. Marina Competition has raised over \$335,000 dollars for blood cancer research and patient services for the LLS, and built a community of San Francisco's most ambitious young professionals. Help make a difference in the lives of those affected and contribute to Zac's online fundraising campaign on Tilt.

Why we love Zac Sean



By day, Officer Sean serves the city of San Francisco as an officer of the law - working to make our city a safer place. Zac's commitment to public service and encouragement from his community prompted him to help finance a cure for cancer. "This competition provides the opportunity for each of us to make a lasting contribution to curing blood cancer - engage our family and friends in the cause, and have a great time" says Zac Sean.



Get your ticket to the competition online today tilt.tc/zacsean. All proceeds benefit the Leukemia Lymphoma Society.

A Special Thank You to Our Supporters

Causwells Restaurant

2346 Chestnut St San Francisco, CA 94123
(415) 447-6081 causewells.com

Brickyard



1787 Union st San Francisco, CA 94123
(415) 400-4712 BrickyardSF.com

McGuire Real Estate



2001 Lombard St. San Francisco, CA 94123
(415) 296-2163 McGuire.com

State Farm: Stewart Oaten



499 8th Ave San Francisco, CA 94118
(415) 668-1800



The Jazz Singer was filmed near Union Square in 1927. POSTER: © WARNER BROS.

FILM HISTORY

CONTINUED from page 1

THE ZOOPRAZISCOPE

In the 1870s, railroad baron and former California Governor Leland Stanford made an intriguing wager with a friend that ultimately led to what we know today as movies. Stanford bet \$25,000 that at full gallop all four of a horse's hooves are off the ground at the same time. All he had to do was prove it. On Stanford's Palo Alto estate in 1878, English-born photographer Eadweard Muybridge rigged a series of 24 cameras and set them to release their shutters in sequence when one of Stanford's thoroughbreds, Sallie Gardner, galloped by. The experiment proved two things. First, Stanford was correct in his assumption about galloping horses. But it was the second discovery that led to what we know today as Hollywood: Motion could be reproduced in a realistic fashion. Then Muybridge, with financial aid from an enthusiastic Stanford, constructed a primitive, sequential photo projector called the

zoopraxiscope. Muybridge presented the first public movie screening on May 4, 1880. It was held at the San Francisco Art Association Exhibition Hall, on Pine Street between Montgomery and Kearny and was called *Illustrated Photographs in Motion*. Admission was 50 cents. The show featured the thoroughbred Sallie Gardner and a gymnast named William Lawton. Sally was the precursor to Lassie; Lawton to Arnold Schwarzenegger.

THE NICKELODEONS

A few years later Thomas Alva Edison invented a more sophisticated and practical motion picture camera and projector and

Spectators were charged a nickel to view Edison's lab assistant sneezing.

in 1893 at the Chicago World's Fair, spectators were charged a nickel to view Edison's lab assistant sneezing. Then in Paris in 1895, the French brothers Lewis and Auguste Lumiere, with their own version of motion pictures,

exhibited a projection of a baby being fed and a train coming into a railroad station. Along came the *Great Train Robbery* in 1903, produced and directed by former Edison cameraman Edwin S. Porter. The film ran about 10 minutes and it had a story — a quantum leap forward for movies. To see it cost a nickel and it played in small halls that were becoming known as nickelodeons. That was the start of the great silent films, which continue to intrigue filmgoers today.

BRONCHO BILLY WESTERNS

Gilbert M. Anderson, a largely unsuccessful stage actor, teamed with George K. Spoor, a motion picture exhibitor and distributor in 1907 to form the Chicago-based Essanay Film Manufacturing Company. "Essanay" was selected from the initials of their last names. Anderson soon became a single reel film producer and director. Not satisfied with the quality of the actors, he began performing in his own films. He called himself Broncho Billy and became the forerunner of that most enduring motion picture hero — the stoic loner, the brave, sometimes shy, cowboy who fights evil with his six-guns, runs off the bad guys, saves the town, rescues the heroine, then mounts up and rides into the sunset. The classic western movie was born and Broncho Billy Anderson preceded a long line of western heroes: William S. Hart, Tom Mix, John Wayne, Gary Cooper, Clint Eastwood, and almost every other male movie star in film history.

Essanay shot most of its early, single reel films in Chicago. But Anderson, developing his cowboy western genre, soon was shooting in Colorado, New Mexico, and Southern California. Searching for the ideal Western location, he moved north, shot his movies in various Northern California locations and then found his way to Niles Canyon,

now part of Fremont in the East Bay. Within a few years, Essanay in Niles Canyon had a complete film studio. As Broncho Billy, Anderson made hundreds of Western "flickers" in Niles Canyon, but cowboy films were

not the only short movies that were shot there. Slapstick was popular with nickelodeon audiences and Ben Turpin, who had joined Anderson in Niles Canyon as a carpenter, became a comedian. Turpin turned a physical challenge, crossed eyes, into a comic asset. Later he joined Mack Sennett, whose Keystone Cops pioneered the wonderful slapstick silent films.

Others who made films in Niles Canyon or other San Francisco area sites include

low, always hopeful of romance and adventure."

In one early scene, he enters a hotel lobby and stumbles over a lady's foot. He turns to her and raises his hat apologetically. Then he stumbles over a cuspidor. He turns to the cuspidor and raises his hat to it as well. The Museum of Modern Art in New York City has in its Film Stills Archive a defining photograph of Chaplin as the Tramp, his back to the camera as he walks down a lonely road in Niles Canyon.

Charlie Chaplin shot many of his great silent films in or near Niles Canyon.

Charlie Chaplin, Buster Keaton, Wallace Beery, Mary Pickford, and Mabel Normand.

CHARLIE CHAPLIN THE TRAMP

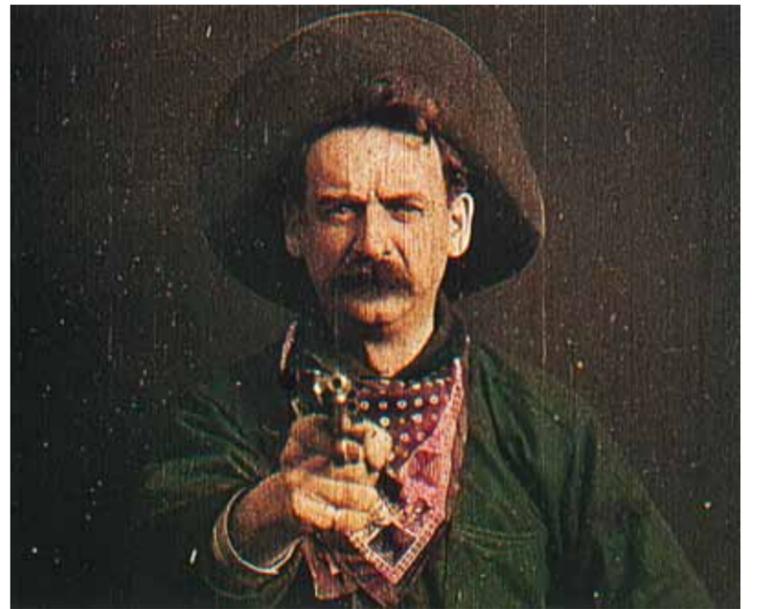
Charlie Chaplin shot many of the scenes for five of his great silent films in or near Niles Canyon — *A Night Out*, *The Champion*, *A Jitney Elopement*, *In the Park* and *The Tramp*. Certainly, the most famous of these was *The Tramp* in 1915. It featured the unforgettable Chaplin character balanced delicately between whimsy and pathos: a bedraggled little man in a derby hat, tight cutaway coat, baggy pants, over-sized shoes with upturned toes, carrying a cane. Chaplin later explained the Tramp to Mack Sennett: "You know this fellow is many-sided, a tramp, a gentleman, a poet, a dreamer, a lonely fel-

MILES BROTHERS' BAD TIMING

Ambitious and wanting a piece of the motion picture action, in 1902 three San Francisco brothers,

Harry, Herbert, and Earl Miles organized a company to rent films to exhibitors. This was a revolutionary idea at a time when exhibitors purchased movies directly from the manufacturers. In addition to their rental business, they formed The Miles Brothers Motion Picture Company. Soon they were making simple, single-reel travel films. Then, in 1905, planning to add fictional story lines to their films, the brothers built a complete film studio in San Francisco on Mission Street. Bad timing: April 18, 1906, changed everything. The catastrophic San Francisco earthquake and fire stopped motion picture making in Northern California for several years. Meanwhile, Southern California became dominant in filmmaking.

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The Great Train Robbery introduced a storyline to early silent films.



Mother Russia, 1990, 66 x 48 inches, oil on canvas.

ART WORLD

CONTINUED from page 1

and creative freedom, and the power of the image to transform. All of these experiences feed into the content of his paintings, drawings, prints, and mixed media works created over the last 60 years.

Ferlinghetti was working on his doctorate in literature at the Sorbonne in the 1940s when he discovered his interest in art accidentally one day while left alone with a friend's art supplies. That interest continues to this day. His dreamlike imagery grows out of an abstract expressionist influence and a need to disengage from the literal; in a sense, to return to a space where the signposts of language have been removed. When asked what he would do

if he had to choose between painting and poetry, Ferlinghetti would choose painting: "Painting is more like play than work." He produced what he considered his first significant painting, *Deux*, in 1950. This painting, a surrealist reverse image work

a repeated motif in Ferlinghetti's paintings. So are the otherworldly human figures that seem to float in a space without gravity, as in the whimsical paintings of Marc Chagall.

Though he is known for his political activism, Ferlinghetti's art has moved away from these themes in recent times. Today, his work is "... now about finding a way to escape from the present morass of disaster or whatever is descending upon us."

Legends of the Bay Area: Lawrence Ferlinghetti: *Marin Museum of Contemporary Art, 500 Palm Drive, Novato; 415-506-0137, marina.moca.org; through April 5.*

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

Asked if he had to choose between painting and poetry, Ferlinghetti chose painting.

inspired by Jean Cocteau, will be on display at Marin MOCA.

Also on display is *Mother Russia* (1999), which depicts a haunted female figure with a small bird on the lower left area of the canvas. The mother's face is a hammer and sickle. Birds are

These films are made for viewin'

BY MICHAEL SNYDER

CARE TO ENJOY A REVELATORY and tuneful visit with a collection of enormously skilled but largely unheralded musicians who played on many of the most memorable pop records ever; or take an intimate look at an icon of motion picture history? Got you covered.

'THE WRECKING CREW'

Believe it or not, a troupe of 20 or so musicians were the key players behind the majority of Top 40 hits (and more than a few beloved movie and television show themes) that emerged from Los Angeles recording studios between the years of 1962 and 1971. We usually know the names of the artists on the records — Nat "King" Cole, the Ronettes, Frank Sinatra, the Beach Boys, the Monkees, Sonny & Cher, and so forth. But only three or four of the prolific musicians that provided most of the instrumental backing are familiar to the public at large, and only because they became distinguished recording artists in their own right: Glen Campbell, Leon Russell, and Mac "Dr. John" Rebennack.

The Wrecking Crew is titled after the nickname these studio virtuosos embraced for themselves. It's a cinematic love letter and an ensemble memoir produced and directed by Denny Tedesco, son of the late Wrecking Crew guitarist Tommy Tedesco. The story is told through vintage and recent interviews of the Crew members and many of the stars they backed, movie and TV clips, and rare film shot at some of the celebrated sessions that defined the "West Coast" sound of the 1960s. It's gratifying to watch the likes of super sax-man Steve Douglas, Elvis Presley's go-to guitarist James Burton, and the quintessential drummer Hal Blaine at work and to hear some of their recollections. And what a treat to meet a woman who held her own with these giants and is considered

by many (among them Paul McCartney) to have revolutionized the way the electric bass is played: the legendary Carol Kaye. But it's the constant parade of chart-topping tracks — including six Grammy Records of the Year — that will amaze you.

These guys (and gal) played on virtually all of the hits produced by Phil Spector; Sam Cooke's "Twistin' the Night Away"; The Mamas and Papas' singles, from "California Dreaming" on; Johnny Rivers's "Secret Agent Man"; The Associations' "Never My Love" and "Windy"; The Monkees's first couple of albums; Sinatra's "That's Life," his duet with daughter Nancy on "Something Stupid," and Nancy's "These Boots Are Made for Walkin'"; Simon & Garfunkel's "Mrs. Robinson"; Harry Nilsson's "Everybody's Talkin'"; and the entirety of an album considered to be one of the greatest in the history of American pop music, the Beach Boys's *Pet Sounds*. Herb Alpert's Tijuana Brass? *The Wrecking*

Crew. They were the musicians on the themes to "The Pink Panther," and the TV shows "Mission: Impossible," "Batman," and "Hawaii Five-O." Behind the scenes,

they cranked out a series of quintessential surf-music instrumentals as, variously, the Routers, the Marketts, and the T-Bones.

That's just a small percentage of what they created. You come away dazzled by the artistry and the sheer scope of their output. Hearing the four-CD box set issued in conjunction with the movie's release is like having access to a time machine that's also the world's greatest jukebox, where the Righteous Brothers's sweeping "You've Lost That Lovin' Feeling" pops up alongside Crew guitar man Glen Campbell's melancholy "Wichita Lineman" and the 5th Dimension's jubilant "Up Up and Away."

They worked long hours, sometimes going from studio to studio, from morning to night. And though



George Harrison and Joe Osborn in *The Wrecking Crew*, a Magnolia Pictures release. PHOTO: COURTESY OF MAGNOLIA PICTURES

some were well paid for their time and they thrived, eventually the gigs began to dry up. Although a few still play today, too many of them are gone now. On the up side, *The Wrecking Crew* gives them their due. And the music they made lives on.

The *Wrecking Crew* opens March 27 at the Opera Plaza Cinema.

'MAGICIAN: THE ASTONISHING LIFE AND WORK OF ORSON WELLES'

The masterful, larger-than-life filmmaker-actor-director-writer Orson Welles is given the archival footage and interview treatment by director Chuck Workman, who made his mark over the years with his series of memorable, kinetic movie montages at the Academy Awards. Now, Workman has cobbled together *Magician: The Astonishing Life and Work of Orson Welles*, which turns out to be an excellent look at a Hollywood colossus. Welles's prodigious physical presence and personality would make for compelling viewing, even if his relatively small filmography didn't include a handful of truly important movies, led by his bracing, innovative and incredibly influential debut feature *Citizen Kane* — still considered among the greatest movies of all time.

Workman gives us access to rare stuff like a peek at Welles's first use of film in a stage performance and precious segments from unreleased projects, plus many bits from interviews with Welles himself, and insights from

Welles expert and acclaimed British actor Simon Callow.

Despite his auspicious beginning as the creative force behind the Mercury Theater and the man who brought the world *Citizen Kane*, Welles's career in the movie business went off the rails after he made the under-appreciated classic *The Magnificent Ambersons*. Even if major American studios would eventually refuse to bankroll his projects, he still left us a fascinating string of performances such as his sly and sinister role in *The Third Man* and a minimal number of relatively obscure, independently produced wonders he directed and headlined — most notably *Chimes at Midnight*, centering on his interpretation of Shakespeare's character Falstaff. Those triumphs and others, as well as his failures, are covered in *Magician: The Astonishing Life and Work of Orson Welles* — a deep dive into the sometimes maddening, always compelling story of a brilliant, idiosyncratic, and seemingly heedless man and his oeuvre.

Magician: The Astonishing Life and Work of Orson Welles opens March 13 at the Opera Plaza Cinema.

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

THE BEST OF BOOKS

What you're reading

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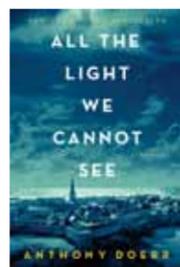
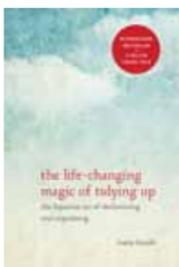
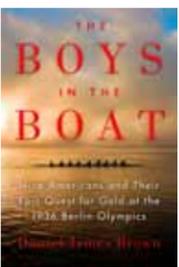
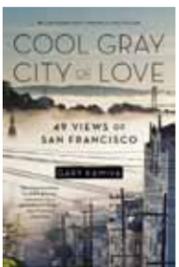
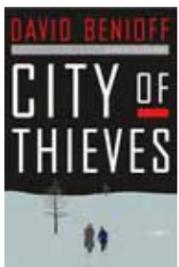
BOOKS INC. BEST-SELLER LIST

- The Girl on the Train:** A Novel, by Paula Hawkins
- City of Thieves:** A Novel, by David Benioff
- Cool Gray City of Love,** by Gary Kamiya
- Boys in the Boat: Nine Americans and Their Epic Quest for Gold at the 1936 Berlin Olympics,** by Daniel Brown
- The Life-Changing Magic of Tidying Up: The Japanese Art of Decluttering and Organizing,** by Marie Kondo
- The I Love You Book,** by Todd Parr
- All the Light We Cannot See:** A Novel, by Anthony Doerr

- Make It Ahead: A Barefoot Contessa Cookbook,** by Ina Garten
- The Blackhouse: The Lewis Trilogy,** by Peter May
- The Michelin Guide: San Francisco Bay Area & Wine Country Restaurants 2015**

NEW TITLES WE LOVE

We Are Pirates: A Novel, by Daniel Handler
The man behind Lemony Snicket is back with a topsy-turvy tale of modern-day pirates in the San Francisco Bay, and the father-daughter relationship at the heart is a revelation. Weird, wacky, but heart warming and true, this is a great book for those for whom the old standbys aren't cutting it.



The Sculptor, by Scott McCloud
Scott McCloud is a name well known in comics circles for his classic text *Understanding Comics*. Now McCloud throws his mind into the art form he so clearly loves, and has produced a work of art that Neil Gaiman proclaims is "the best graphic novel I've read in years." It tells the story of a young sculptor who has struck a Faustian bargain for his art, and now has found love. With twists, turns, and clever writing, and a remarkable emotional depth, *The Sculptor* is an amazing achievement and a

must-read for all fans of a story well told.

A Small Indiscretion: A Novel, by Jan Ellison

Local author Ellison has crafted a taut, time-spanning story of a woman's life and loves, and how her summer of decadence in London decades ago comes back to haunt her life in the Bay Area today. This is one for your afternoon read — a thrilling, up-and-down story that will remind you of the fragility and strength of our relationships.

Masterminds, by Gordon Korman

Best-selling children's author Korman casts a group of young, idyllic children as seekers of truth as their carefully constructed lives start to crack when they realize that they live in a town of criminal masterminds — and the masterminds are their parents! Cleverness and intrigue abound as the children seem to understand the what and the why of their lives and find their own way into the larger world. A great, great read.

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

MARCH EVENTS

what not to miss this month

MAJOR EVENTS



Ferry Building Lighting

Tuesday, March 3
Ceremony: 5:30 p.m.
Lighting: 6:15 p.m.
Ferry Building

This lighting recreates the 100-year anniversary of the Pan Pacific International Exposition during which the Ferry Building was adorned throughout that year with the lights, "1915." The lights will remain in place this year until Dec. 4. *Free, 415-357-1848 ext. 233, ppie100.org*

Chinese New Year Parade

Saturday, March 7, 5:15–8 p.m.

Market & Second Sts. to Kearny & Jackson Sts.

Named one of the top 10 parades in the world, this is one of the few remaining night-illuminated parades in the country. Highlights include elaborate floats, lion dancers, folk dancers, costumed school groups, marching bands, stilt walkers, Chinese acrobats, and the 268-foot-long golden dragon, Gum Lung. *415-340-3055, chineseaparade.com*

164th Annual St. Patrick's Day Parade & Festival

Saturday, March 14, 11:30 a.m.–5 p.m.

Market Street (at Second) to Civic Center Plaza

Before, during and after the parade, find a hub of Irish culture at Civic Center Plaza with corned beef sandwiches, Irish bands and dancers, kids' activities (petting zoo, pony rides, etc.), and booths with arts and crafts, and community and cultural information. *Parade begins at 11:30 a.m. Free, 800-310-6563, sreproductions.com*

9th Annual S.F. International Chocolate Salon

Sunday, March 15, 10 a.m.–6 p.m.

Festival Pavilion, Fort Mason Center

Over 60 chocolatiers, confectioners, wineries, and other culinary artisans participate in this annual artisan, gourmet and premium chocolate event that includes tastings, talks and more. *\$30, sfchocolatesalon.com*

MTT, Yula Wang, & the London Symphony Orchestra

Sun.–Mon, March 22–23

Davies Symphony Hall

A highlight in the S.F. Symphony's anniversary season, the orchestra honors its principal guest conductor in his home city with a program of Sibelius, and Sibelius and Wang performing Shostakovich's First Piano Concerto. *\$94–\$184, 415-864-6000, sfsymphony.org*



Macy's 69th Annual Flower Show: A Secret Garden

Daily, March 22–April 4
Macy's Union Square

Navigate the lush landscape at your own pace, or take a guided tour, then enjoy more festivities including fashion events, exotic cooking demos, and more. *415-397-3333, macys.com/flowershow*

Botticelli to Braque: Masterpieces from the National Galleries of Scotland

Tue.–Sun., March 27–May 31, 9:30 a.m.–5:15 p.m.
de Young Museum

Spanning more than 400 years of artistic production, this exhibition includes works by many of the greatest painters from the Renaissance to the early 20th century. Some, including Botticelli's *Virgin Adoring the Sleeping Christ Child* (ca. 1490), have never before been seen in the United States. *\$21–\$24, 415-750-3600, famsf.org*

LAST CHANCE

S.F. Playhouse: Tree

Tue.–Sun. thru March 7

450 Post St. (in the Kensington Park Hotel)

A Southern white woman shows up at the home of an African-American man in Chicago and claims to be his half-sister, impelling them to confront a shared past. *\$20–\$60, 415-677-9596, sfplayhouse.org*

SFUSD Arts Festival

Daily thru March 8, 9:45 a.m.–5 p.m.

Asian Art Museum

This annual celebration of student creativity includes a visual art exhibition featuring artwork by 2,000 students, live musical and dance performances, screenings of student films and videos, poetry readings, and hands-on art activities. *Free, 415-695-2441, sfusdartsfestival.org*

David Mitchell: Boundaries

Wed.–Sun. thru March 12, 11 a.m.–5 p.m.

Dryansky Gallery (2120 Union St.)

This first solo West Coast exhibition of color photographs by the British born/Southeast Asia based artist is based on his ongoing abstract work. The images originate with sketches, which are then translated into collages and assemblages, and finally chronicled through the lens. *Free, 415-932-9302, the dryansky.com*



All Aboard: A Celebration of Walt's Trains

Daily thru March 15, 10 a.m.–6 p.m.
Walt Disney Family Museum (104 Montgomery St., Presidio)

This comprehensive exhibition explores the influence that railroading had on Walt Disney's life and work and includes more than 200 artifacts, firsthand accounts, archival videos, images of Disney and his trains, and actual model trains running throughout the show. *\$17–\$25 (includes museum admission), 415-345-6800*

COMMUNITY CORNER

2015 CityBeat Breakfast: It's All About Talent

Wednesday, March 4, 7–9:30 a.m.

S.F. Marriott Marquis (55 Fourth St.)

Join the Chamber of Commerce at its largest and highest-profile event of the year, featuring speakers addressing one of the Bay Area's greatest economic challenges: attracting and retaining a qualified workforce. *\$100, 415-392-4520, sfchamber.com*

Sunday Streets: Embarcadero

Sunday, March 8, 11 a.m.–4 p.m.

Pier 52 to Fisherman's Wharf

Come celebrate the kickoff of the 2015 season on the waterfront and experience the car-free stretch designed to get you out and active in our diverse neighborhoods. *Free, sundaystreetsf.com*

Public Design Workshop: Preliminary Concept Designs and Alternatives

Saturday, March 21, 10 a.m.–noon

Presidio Officers' Club (50 Moraga Ave.)

The Presidio Trust invites the public to participate in the design process for the 13 acres that will connect the Presidio to the bay after the completion of Presidio Parkway. This workshop will present preliminary concept designs and alternatives, and solicit discussion of the scope of issues to be addressed in the environmental assessment (EA). *Free, registration required at eventbrite.com or 415-561-2122; newpresidioparklands.org*

GALAS & BENEFITS



10th Annual National Pancake Day

Tuesday, March 3, 7 a.m.–10 p.m.

IHOP (2299 Lombard St. & 200 Beach St.)

Enjoy a complimentary stack of pancakes and help support the Children's Miracle Network Hospitals and other local charities. *Free (donation suggested), 415-924-4004, 415-837-0221, ihoppancakeday.com*

4th Annual Mr. Marina Competition

Wednesday, March 18, 7–10 p.m.

Regency Center (1290 Sutter St.)

See the contestant who embodies the Marina spirit (social, fun-loving, generous, and manly, yet who occasionally wears pastels and can live elsewhere) while supporting the Leukemia and Lymphoma Society. *\$40, eventbrite.com*

YMCA 4th Annual Y for Youth Luncheon: Fire Up the Startups

Friday, March 20, noon–1:30 p.m.

Yerba Buena Center for the Arts

Philanthropists, business and community leaders and civic activists will come together and hear firsthand how we can all make a difference in the lives of youth today. *\$500, 415-281-6734, ymcasf.org/yforyouth*

21st Annual Art Inspiring Hope Gala

Saturday, March 28, 5 p.m.

Herbst Pavilion, Fort Mason Center

Support Camp Okizu, a summer program for Bay Area children with cancer and their families at this year's gala. Cheryl Jennings and Don Noyes from ABC7 News will M.C. *\$275, 415-382-1503, okizu.org*

ARTS & CULTURE

A New Deal: Continuing the Legacy of Maritime Art in the Park

Daily, March 7–June 17, 10 a.m.–4 p.m.

Maritime Museum (900 Beach St.)

We Players experiments in site-integrated programming and presents this exhibition of site-specific works by eight Bay Area artists that engage maritime history, ecology, and the heritage of the museum. *Free, 415-547-0189, weplayers.org; 415-447-5000, nps.gov*

Celebrating the Beats Jazz & Poetry Series

Tuesdays thru April 28, 6:30–8:30 p.m.

Top of the Mark

Enjoy specialty cocktails and bites alongside a jazz and poetry jam in celebration of the birth of the Beats. The InterContinental Mark Hopkins has partnered with the Beat Museum to bring legendary poets to riff alongside local jazz musicians. *Free, 415-392-3434, topofthemark.com*

12th Annual Crossroads Irish-American Festival

Various days thru March 29

Various Bay Area venues

Exploring and celebrating the history of the Irish diaspora, this cultural and literary event includes creative performance, music, readings, storytelling, and more. *Free–\$125, 415-810-3774, irishamericancrossroads.org*

MUSEUMS & GALLERIES

Seduction: Japan's Floating World & The Printer's Eye: Ukiyo-E from the Grabhorn Collection

Tue.–Sun. thru May 10, 10 a.m.–5 p.m.

Asian Art Museum

These two concurrent exhibitions from Japan's Edo Period (1615–1868) explore "the floating world," the pleasure quarters in major cities and a pleasure-seeking way of life. *\$15, 415-581-3500, asianart.org*

High Style: The Brooklyn Museum Costume Collection

Tue.–Sun. March 14–July 19, 9:30 a.m.–5:15 p.m.

Legion of Honor

View the evolution of fashion from 1910–80 through more than 60 stunning costumes, 30 costume accessories, and an array of related fashion sketches from the Brooklyn Museum Costume Collection. Represented are pieces by Chanel, Schiaparelli, Givenchy, and others. *\$20–\$23, 415-750-3600, famsf.org*

THEATER

Custom Made Theatre Co.: How the World Began

Thu.–Sun. thru March 8

1620 Gough St.

Lives collide when a transplanted high school biology teacher is accused of ridiculing creationism in a devastated Kansas town. *\$20–\$40, 415-798-2682, custommade.org*

Cutting Ball: Antigone

Thu.–Sun. thru March 22

Exit on Taylor (277 Taylor St.)

Exploring the struggle between the individual and the state, this elegant tragedy about tyrannical power and civil disobedience is considered Sophocles's masterpiece and has become synonymous with political protest. *\$15–\$45, 415-292-4700, sfsotatheatre.org*

ACT: The Last Five Years

Fri.–Sat., March 27–28, 2 & 8 p.m.

405 Geary St.

This powerful and intimate musical tells the story of a young couple's marriage as it endures professional and personal passions and is sung from their individual points of view. *\$35–\$175, 415-749-2228, act-sf.org*

MUSIC: CLASSICAL



American Bach Soloists: Bach's Birthday Celebration

Friday, March 20, 8 p.m.

St. Mark's Lutheran Church (1111 O'Farrell St.)

Join keyboardist (harpsichord and organ) Anthony Newman and flutist Joshua Romatowski in a program celebrating, well, Bach. *\$15–\$50, 415-621-7900, americanbach.org*

National Youth Choral Festival

Monday, March 30, 8 p.m.

Davies Symphony Hall

Chanticleer performs with over 200 students from 10 high school choirs from across the country, who have just undergone an intensive four-day choral immersion with members of Chanticleer. *\$20–\$50, 415-392-4400, chanticleer.org*

MUSIC: JAZZ



Ladysmith Black Mambazo

Wednesday, March 11, 7:30 p.m.
SFJazz (201 Franklin St.)

A South African institution, this all-male a cappella group has won 3 Grammy Awards and been nominated for 13. Since breaking into the scene with Paul Simon's Graceland project, the group has become synonymous with world music. \$35-\$90, 866-920-5299, sfjazz.org

31st Annual Bay Area Harmony Sweepstakes A Capella Festival

Saturday, March 14, 8 p.m.
Palace of Fine Arts Theatre

From vocal jazz to doo-wop, barbershop to pop and all styles in between, experience amazement at the versatility of the human voice on display in this most exhilarating evening of vocal harmony singing. \$29.95-\$34.50, 415-392-4400, harmony-sweepstakes.com

Concerts at the Presidio: Big Band Extravaganza

Wed.-Thu., March 18-19
Golden Gate Club (135 Fisher Loop, Presidio)

This concert features a nightclub chanteuse, big-band crooner and Andrew Sisters "present" performing 1930s-50s Hit Parade favorites backed by the six-piece Presidio Jazz Band. \$15 (suggested donation), 415-447-6274.

Ramsey Lewis & John Pizzarelli

Saturday, March 21, 5 & 8 p.m.
The Venetian Room (Fairmont S.F.)

Multi-Grammy Award-winning jazz pianist Lewis and Grammy nominee soloist Pizzarelli perform a tribute to Nat King Cole, who made the Venetian Room famous. \$60-\$75, 415-927-4636, bayareacabaret.org

DANCE

ODC: Dance Downtown

Thu.-Sun., March 12-22
YBCA Theater (700 Howard St.)

Performances include Boulders and Bones, inspired by the work of artist Andy Goldsworthy; the world premiere of KT Nelson's new work, Dead Reckoning, inspired by her sabbatical in Death Valley; and Brenda Way and Nelson's The Invention of Wings, a reimagining of Way's site-specific piece commissioned for the opening of Ai Weiwei's @Large exhibition on Alcatraz. \$25-\$80, 415-978-2787, ocddance.org

Pilobolus

Friday, March 20, 8 p.m.
Marin Center (10 Ave. of the Flags, San Rafael)

This modern dance company has performed over 100 choreographic works in more than 64 countries around the world, and has been featured on the 79th Annual Academy Awards, The Oprah Winfrey Show and Late Night with Conan O'Brien. \$25-\$75, 415-473-6800, marincenter.org

S.F. Ballet: Don Quixote

Tue.-Sun. March 20-28
War Memorial Opera House

With some of the most virtuosic dancing in the classical repertory and a dazzling array of costumes by the late Tony Award-winner Martin Pakledinaz, don't miss Helgi Tomasson and Yuri Possokhov's funny and romantic ballet production. \$37-\$365, 415-865-2000, sfballet.org

10th Annual Bay Area Flamenco Festival

Sunday, March 22, 7 p.m.

Palace of Fine Arts Theater
The festival brings together three internationally respected flamenco dance artists from three different generations, three different towns, and who have three different approaches to Gypsy flamenco dance: Concha Vargas, Pepe Torres, and Gema Moneo. \$37.22-\$130.37, 510-444-2820

Dance Anywhere

Friday, March 27, noon
YBCA, S.F. Main Library, Yerba Buena Gardens, Jessie Square; Anywhere

Join this simultaneous worldwide public art performance in which people from around the world, of all ages and artistic capacities stop what they're doing and dance wherever they are. Free, danceanywhere.org

NIGHTLIFE

Hibbity Dibbity & Royal Jelly Live

Thursday, March 5, 9 p.m.
The Chapel (777 Valencia St.)

Catch this album release party for Hibbity Dibbity, the swamp funk pioneers from the belly of the blues. \$12-\$15, thechapelssf.com

Richard Cheese & Lounge Against the Machine

Friday, March 13, 9 p.m.
Bimbo's 365 Club (1025 Columbus Ave.)

Called "America's loudest lounge singer," Richard Cheese performs his swinging Vegas versions of rock, rap, and top 40 hits, adding his brand of swank to them all. \$45-\$66, 415-474-0365, bimbos365club.com

Debauche plus Hollow Point Stumblers and DK K-os

Saturday, March 21, 9:30 p.m.
Boom Boom Room (1601 Fillmore St.)

We're always intrigued by a band with a subtitle of "Russian Mafia Band," so take a look and a listen to Debauche's music this night. \$15, boomboomblues.com

FILMS & LECTURES

The Streets of San Francisco: Policing and the Creation of a Cosmopolitan Liberal Politics, 1950-1972

Thursday, March 12, 6 p.m.
Commonwealth Club (555 Post St.)

History professor Christopher Agee explores how influential S.F. was in changing the way its police department used its powers to keep public order and protect rights. \$7-\$20, 415-597-6700, commonwealthclub.org

CAAMFest 2015

March 12-22
Various Bay Area locations

From a premiere of video contest finalists to films about Chinese-only streetball games or worker justice among cashiers and much more, CAAMfest presents a survey of media from a wide swatch of cultures and creators in the Asian-American worlds. Individual and multifilm passes available, caamfest.com/2015

Opportunities and Uncertainties in the Middle East

Monday, March 16, 6:30 p.m.
Marines Memorial Theatre (609 Sutter St.)

How will the dramatic fall of oil prices affect geopolitics? What is the reach that ISIS will achieve? Will Saudi Arabia's new king change anything in that ultra-conservative state? Vali Nasr, dean of the Johns Hopkins School of Advanced International Studies, explains. Free-\$20, worldaffairs.org

SCIENCE & ENVIRONMENT



2015: Critical Year for Planet Earth

Thursday, March 12, 6 p.m.
Commonwealth Club (555 Post St.)

Seasoned journalists from Cameroon, Brazil, and the U.S. discuss climate change, impacts of global climate change and the future of the planet in preparation for the Paris December 2015 meeting of diplomats that will try to coordinate action on the global environment. Free-\$20, 415-597-6700, commonwealthclub.org

27th Annual Pi Day

Saturday, March 14, 10 a.m.-5 p.m.
Exploratorium

To honor the never-ending number 3.14159 (and Einstein's birthday), the museum will serve up π -themed activities, rituals, antics, and plenty of, well, pie. Free, 415-528-4360, exploratorium.edu

Habitat Earth: Behind the Scenes

Tuesday, March 17, 6:30 p.m.
California Academy of Sciences
Morrison Planetarium Director Ryan Wyatt and Director of Production Tom Kennedy lead a program looking at how and why the new planetarium show "Habitat Earth" was produced. Free-\$12, 415-379-8000, calacademy.org

In the Balance: Forensics

Thursday, March 19, 7 p.m.
Exploratorium (Pier 15)
UC Hastings law professor David L. Faigman looks at the use and misuse of the science of forensics in the high-stakes world of law. \$10-\$15, 415-528-4360, exploratorium.edu

POTABLES & EDIBLES

Great Recipes of San Francisco

Sun.-Mon., March 8-9
Sur la Table (2224 Union St.)

Learn how to prepare signature dishes from acclaimed chefs using local ingredients, including seafood, sourdough, and more to create perfect dishes for special occasions. \$79, 800-243-0852, surlatable.com



9th Annual Artisan Cheese Festival

Fri.-Sun., March 20-22
Sheraton Sonoma County, (745 Baywood Dr., Petaluma)

Experience chef demonstrations and pairings, educational sessions, farm tours, and more in this weekend of cheese, chefs, pairings, and more. \$45 & up, 707-523-3728, artisancheesefestival.com

Annual Whiskeys of the World Expo

Saturday, March 28, 6-9 p.m.
Hornblower yacht S.F. Belle (Pier 3)

Sample hundreds of whiskeys and meet the distillers who make them in this event featuring pairings, master classes, dinner, live music, and more. Proceeds benefit Breast Cancer Emergency Fund. \$125, whiskiesoftheworld.com

SPORTS & HEALTH

Empowering Health & Wellness from Within

Wednesday, March 4, 11, 18, & 25
Thorton Board Rm., CPMC (2351 Clay St.)

This interactive workshop series will focus on empowering you to create and foster a holistic approach to health and wellness to gain strength and balance in your body, mind, spirit, and emotions. \$10 (suggested contribution), register at 415-923-3155 or cpmcchrc@sutterhealth.org

Childhood Obesity Bay Area Conference 2015

Fri.-Sat., March 6-7, 10 a.m.-4:30 p.m.
UCSF Medical Center (500 Parnassus Ave.)

This conference brings together local stakeholders in childhood obesity prevention to promote innovation and provide insight into work being done on this critical issue. \$250, 415-846-6396, slowfoodsantofrancisco.com

Yoga Reaches Out: Bay Area Yogathon 2015

Saturday, March 7, 10 a.m.-5 p.m.
Herbst Pavilion, Fort Mason Center
Join hundreds of yogis for a day of yoga, community, music, and more in a mission of raising funds for organizations that have a positive impact on the health, education, and well being of children. \$250 minimum sponsorship, yogareachesout.org

26th Annual Romancing the Island 12K & 25K

Saturday, March 7, 8 a.m.
Angel Island

You'll fall in love with San Francisco all over again as you follow the hilly loop trails circumnavigating Angel Island and savor the panoramic vistas of the Golden Gate Bridge, San Francisco, Alcatraz Island, the East Bay, and Marin County. \$60 (includes ferry), 888-969-5515, runningintheusa.com

CHILD'S PLAY



Young Performers Theater: Beauty and the Beast

Fri.-Sun. thru March 15
Bldg. C, Fort Mason Center

All ages love the classic story of the beast who inhabits a strange and magical castle, and of the beautiful girl whose innocence and sympathetic affection for the beast breaks a wicked spell and releases a handsome prince. \$12, 415-346-5550, ypt.org

Shadow Puppet Performance & Workshop

Saturday, March 7, 2-4 p.m.
Presidio Officers' Club (50 Moraga Ave.)

Daniel Barash of the Shadow Puppet Workshop will first perform (ages 5 and up), bringing beloved stories from around the world to life on the shadow puppet screen. Afterward, he'll conduct a hands-on shadow puppet workshop (ages 7 and up; limited to 30 participants) in which children can create puppets to use in their very own presentations. Free, registration required, 415-561-4400, presidioofficersclub.org

Creative Family Fun: Nature Crafts

Sat.-Sun. thru March, 11 a.m.-4 p.m.
Presidio Officers' Club (50 Moraga Ave.)

Celebrate National Reading month using natural resources collected in the Presidio to make bookmarks (March 7-8 & 28-29); corn-cob pencil holders (March 14-15); and berry ink. Free, 415-561-4400, presidioofficersclub.org

Get Out & Play

Saturday, March 28, 11 a.m.-2 p.m.
Moscone Playground (1800 Chestnut St.)

Come join the fun at S.F. Rec & Park's Mobile Rec event. There will be a climbing wall, slack line, disc golf, skateboards, BMX Bikes on site. Safety equipment provided. Free, 415-831-2700, sfrecpark.org

JUST FOR FUN

Chinese New Year Treasure Hunt 2015

Saturday, March 7, 4:30-9 p.m.
Justin Herman Plaza

In this largest and most popular treasure hunt of its kind in the U.S., teams have four hours to solve inventive clues and find unique, little-known treasure spots. \$45-\$60, 925-855-1986, sftreasurehunt.com

Walking Tour: Alfred Hitchcock's S.F.

Sunday, March 8, 15 & 22, 11 a.m.
Meet: Huntington Park fountain, Nob Hill

See the hotels, clubs, stores, and other locations featured in Vertigo and other Hitchcock classics and hear why he chose them and how he filmed them. Learn their history, architecture, and the stories they tell about the San Francisco of 50 years ago and today. Free (donations welcome), 415-557-4266, sfcityguides.org

Calendar listings

Please send your event listings to calendar@marinatimes.com with succinct specifics about your event, location, dates, times, prices, and contact information (telephone and Internet).

Visit marinatimes.com for additional calendar listings.



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URBAN HOME AND GARDEN :: Outdoors



It takes work to make a garden; they don't just grow themselves. PHOTO: FAROUTFLORA / FLICKR

Get out in the garden

BY JULIA STRZESIESKI

WILL MARCH COME barreling in like a lion and appropriately leave like a lamb? Our rainy season appeared to be off to a great start at the end of last year, but then January rolled around, and the rains didn't stick around. Let's hope a March miracle will allow us to play catch-up with some rain, so we don't face extended drought conditions. Regardless, the time change on March

8 gives us extra daylight to work in the garden as we prepare for spring and summer.

Window and container gardens: If you don't have room for a big backyard garden, you can still enjoy the pleasures of growing plants. Pots that are perfect for a windowsill garden and ideal for herbs and flowers are readily available at your local garden center or hardware store. If you have a deck or small patio, a wine barrel planter will give you plenty of space to even grow vegetables. (See below for additional information.)

Start seeds indoors: Now is the perfect time to sow seeds indoors to transfer outside later. Use a cardboard egg carton with a small amount of soil. Once the seedlings sprout, just cut apart the cups and plant — cup and all.

Bare-root plants: Now is the time to plant bare-root plants, including rhododendrons and citrus trees.

Vegetables: Hardy seeds such as radishes, potatoes, spinach, and turnips can be planted outdoors.

Annuals and perennials: Plant summer blooming annuals from seed or stock, along with summer bulbs such as gladiolas, calla lilies, dahlias, and begonias. Plant new perennials as they become available.

Fuchsias and geraniums: Fuchsias and geraniums

add color to any garden. Geraniums are ideal in window boxes, and a climbing fuchsia plant can turn any drab wall into a stunning display of color.

Divide and conquer: Day lilies, hostas, daisies, chrysanthemums, and lupines can be divided now.

Pruning: Azaleas, camellias, rhododendrons,

you choose plants that have compatible soil interests, whether well-drained or continuously moist.)

Foliage is just as important as color in creating a successful container planting. As a general rule, most of the foliage in a pot should be harmonious, but remember that contrast grabs the eye. When

considering color, think bold contrasting hues such as purple with yellow, or create a harmonious combination of pinks and lavenders. Or skip the color altogether and combine greens with a spot of white.

INNOVATIVE PLANTERS

Planters on wheels allow you to follow shifting sunlight or to wheel plants to a water spigot. Rolling casters easily attach to a wine barrel for mobility.

If you don't have horizontal space for containers, go vertical. Place containers of climbing plants (such as cucumbers and climbing beans) or plants that can be tied up (vine-type tomatoes) next to a gutter, railing, or fence — or string up cord or net for them to climb on. Hanging baskets and window boxes also take advantage of otherwise unused spaces. (Cherry tomatoes look great in a hanging basket!)

Short sections of large ceramic, metal, or plastic drainage pipe or culvert make great pedestals for container plants. Place the pipe section on end and partially fill with gravel or similar material. Select a plant pot that will set into the top of the pipe and rest on top of the gravel. Try grouping different heights of pipe in one area. The effect can be stunning.

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

The time change in March gives extra daylight to work in gardens.

and other early bloomers can be pruned after they finish blooming.

Irrigation: If we're lucky, March will bring some rain. But it is also a good time to think about upgrading your garden irrigation system to water wisely during dry months. Consider a drip system, soaker hoses, or an efficient sprinkler setup to water effectively.

CONTAINER GARDENING

Container gardening is particularly suited to urban environments — you can be certain the soil is well drained, and you can plant a container garden just about anywhere. Many herbs varieties and vegetables thrive in containers. Think about where a pot will be located, and then find plants that will like that location.

Most plants exhibit one of three forms: upright, broad, or trailing. Be sure to stand back and consider height, shape, and growth habits. You can make a strong statement by using one bold plant such as an upright clump of bamboo or the perfect symmetry of a single agave. Another way is to combine all three forms in one pot. For instance, plant tall, spikey New Zealand flax with a couple of broad heliotropes, and some trailing ivy geranium. (Make sure

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- 3312 Mission Street (at 29th St.) 415/647-8700
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REAL ESTATE TODAY :: Make a list, check it thrice

Get ready for spring real estate madness

BY CAROLE ISAACS

SPRING IS TRADITIONALLY THE TIME when the real estate market heats up. Considering how inventory has remained extremely low during the winter months, many buyers were “out of the market.” That is about to change.

In anticipation of the increase in the number of buyers out searching for a home, it is more important than ever to understand what to expect in terms of multiple offers and over-asking sales prices. Taking a look at what happened last year with “days on market” and “listing price to sales price” alone will not give you the answer for making a successful offer. (See the 2014 quarterly chart, above right.) However, it may help adjust your expectations and move you past a stage or two of irritation or disappointment when you make an offer and it is not accepted by the seller. Wishful thinking will slow down the process of buying a home in San Francisco.

It will be easier to be successful if you accept five simple truths about buying a home in San Francisco.

One: Expect to compete against cash offers. About 40 percent of homes are sold for cash. It is important to remember that when escrow closes, the seller is paid through escrow either directly from the buyer, or from a lender and the buyer. The end result is the same. The buyer gets the house and the seller gets money. Having cash is not the only factor in buying a home.

Two: There will be multiple offers. This does not necessarily mean that other buyers will be offering a higher price, but they may be offering better terms. Last year I had several sales where the agents told me after close of escrow that it was quite remarkable how the offer prices were grouped within a very tight range. The seller accepted my buyer’s offer with the best terms.

Three: You may need to offer more than the asking price. This does not mean you are paying too much! Many agents’ standard marketing plans include an asking price as much as 25 percent under market value.

Four: The seller may set an offer date in as little as seven days after coming on the market. Prepare yourself to make a quick decision about making an offer. This may mean taking time off work to take a second look at the home. You may need to trust your partner in making a final decision if you are traveling for work. Also some fish get away. Not to worry! There will be others.

Five: If you absolutely must be within walking distance to a corporate bus stop or a location like Dolores Park, you can expect to pay 20 percent more than for a comparable home in another location.

Then there are your personal doubts and anxieties about buying a home in San Francisco than must be resolved.

These are some of the things buyers think about when they consider buying a home. Don’t be surprised if these are your concerns, too.

One: When the market was down, buyers were concerned they would buy a home and immediately see their investment lose value.

Two: In today’s rising market, buyers are afraid that we are at the top of the market and their investment is in danger. Research from the Association of Bay Area Governments tells us that the rate of increase in price will slow, but there will continue to be a strong

demand for housing as the population increases as far out as 2040. Remember that Baby Boomers are living longer and their children

want homes of their own.

Three: If interest rates rise slightly, as predicted by the end of the year, this will affect the price of homes.

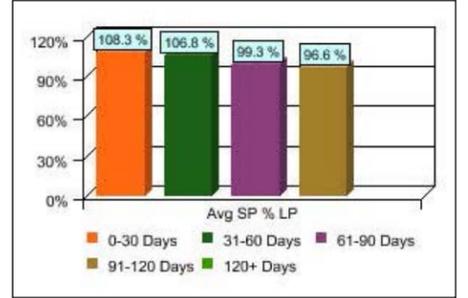
Four: Multiple offers will cause buyers to pay too much for a home.

Five: Cash buyers rule. It will be impossible to compete against cash.

Six: Making a quick decision to make an offer is too dangerous.

Seven: Paying more for less and living small in San Francisco may not work on the long term.

Eight: Will the mortgage payment leave room in the budget for a life other than



owning a home?

Nine: Buyers with children are unsure if they want to send them to school in San Francisco.

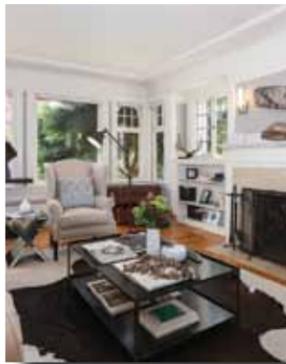
Ten: What if a job change requires leaving San Francisco?

There are serious decisions that must be made when buying a home. Given that for most people this is the most important financial decision they will make in their lifetime, this is not surprising. My experience has been that buyers who have discussed their anxieties and feel satisfied with their life plans are more likely to be successful in buying a home whether there are cash buyers, multiple offers, or just a simple sale between one buyer and one seller.

It is important to consider questions that are personal to your situation before you spend time searching for a home. Of course there will be others that come up, but you will be well along the road to making a successful offer and buying a home.

Carole Isaacs is a Realtor with McGuire Real Estate, where she is a Top Producer. Follow her on Twitter @CaroleIsaacs or visit her online at caroleisaacs.com or call 415-608-1267.

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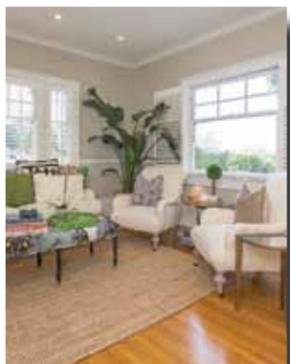
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Russian Hill
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The Marina Times Real Estate Market Report: January 2015

By Hill & Co.

SINGLE FAMILY HOME SALES

NEIGHBORHOOD	ADDRESS	BEDROOMS/BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow (no sales)					
Lake	2144 Lake Street	3BD/3BA	\$3,900,000	At	0
Laurel Heights (no sales)					
Lone Mountain (no sales)					
Marina (no sales)					
Nob Hill (no sales)					
North Beach (no sales)					
Pacific Heights	1913 Sacramento Street	4BD/3BA	\$3,050,000	At	0
Presidio Heights (no sales)					
Russian Hill (no sales)					
Sea Cliff (no sales)					
Telegraph Hill (no sales)					

CONDOS

NEIGHBORHOOD	ADDRESS	BEDROOMS/BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2624 Greenwich Street	1BD/2BA	\$1,075,000	Above	89
	1501 Filbert Street #5C	2BD/2BA	\$1,600,000	Below	20
	1501 Filbert Street #6C	2BD/2.5BA	\$1,799,000	At	1
	1501 Filbert Street #5G	2BD/2BA	\$2,500,000	Below	5
Lake	164 9th Avenue	3BD/3BA	\$1,850,000	Above	56
Laurel Heights (no sales)					
Lone Mountain (no sales)					
Marina	3825 Scott Street #202	1BD/1BA	\$900,000	Above	24
	21 Mallorca Way	2BD/1BA	\$1,450,000	Above	32
	3700 Divisadero Street #301	2BD/2BA	\$1,465,000	Above	8
	2235 Beach Street #301	2BD/2BA	\$1,650,000	Below	53
	3425 Divisadero Street	3BD/2BA	\$2,460,000	At	0
Nob Hill	1110 Pacific Avenue	1BD/1BA	\$690,000	At	0
	1440 Broadway #201	1BD/1BA	\$749,000	At	0
	1510 Jackson Street #1	2BD/2BA	\$780,000	Above	50
	1508 Jackson Street	2BD/2.5BA	\$825,000	Above	28
	1505 Taylor Street	2BD/2BA	\$985,000	Above	72
	1100 Sacramento Street #804	2BD/2.5BA	\$2,340,000	Above	29
	1100 Sacramento Street #504	3BD/3BA	\$2,595,000	At	16
1100 Sacramento Street #802	3BD/3BA	\$5,100,000	Above	18	
North Beach (no sales)					
Pacific Heights	1945 Washington Street #406	1BD/1BA	\$625,000	Above	18
	2025 Broderick Street #6	1BD/1BA	\$680,000	Above	7
	2200 Pacific Avenue #5B	1BD/1.5BA	\$885,000	At	0
	1770 Pacific Avenue #301	2BD/2BA	\$1,025,000	Above	25
	2875 Jackson Street #3	2BD/1BA	\$1,130,000	At	60
	2401 Jackson Street #6	3BD/2BA	\$1,175,000	Below	111
	3042 Jackson Street #3	3BD/2BA	\$1,425,000	Below	76
	2919 Pacific Avenue #9	2BD/1BA	\$1,465,000	Above	21
	2878 Washington Street	3BD/2.5BA	\$1,570,000	Below	61
	2785 Jackson Street #4	3BD/3BA	\$2,250,000	Above	19
Presidio Heights (no sales)					
Russian Hill	2363 Larkin Street #34	1BD/1BA	\$1,030,000	Below	68
	2458 Polk Street #1	3BD/2BA	\$1,800,000	Above	15
	1274 Filbert Street #3	3BD/2.5BA	\$3,325,000	Above	19
	999 Green Street #2905	2BD/2BA	\$6,000,000	Below	90
Sea Cliff (no sales)					
Telegraph Hill (no sales)					

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, hill-co.com.

REAL ESTATE ROUNDUP : Property news briefs

Too much or too little housing?

BY JOHN ZIPPERER

MARKET-RATE HOUSING MORATORIUM?

Supervisors David Campos and Scott Wiener have staked out different positions on proposals by a neighborhood group to impose a moratorium on market-rate housing in the Mission. The proposal, from Calle 24, would try to counter gentrification by temporarily banning construction of market-rate housing, barring new upscale restaurants, fast-track affordable housing projects in the Mission, and prioritize Latino businesses in the area.

Campos said “the status quo isn’t working and absolutely everything is on the table,” noting that he has asked the city attorney to look into Calle 24’s rec-

and the same booming economy that’s boosting residential prices. CNBC reports that Jones Lang LaSalle estimates that office asking rents in the city average \$63 per square foot, more than double the national average.

Commercial developers have received one bit of good cost news. The prices of steel and cement have moderated thanks to the economic slowdown in China, which has put upward pressure on prices for years as its booming economy and rampant building programs sucked in construction materials from around the world.

HOTTEST NEIGHBORHOODS

In 2013, the hipster-afflicted Mission district was rated one of the country’s “hottest” neighborhoods, but in 2015, it is replaced in the top 10 list by Daly City’s Crocker neighborhood. That’s according to Redfin, which compiles the list based on researching people’s interest in different neighborhoods.

“Decreasing affordability and a lack of homes for sale on the

The plan would ban construction of market-rate housing in the area.

San Francisco peninsula are driving homebuyer interest to the outskirts, and Crocker is one place where sellers are likely to reap the benefits,” said Redfin’s Saleem Buqeileh. “Daly City is the first stop outside of notoriously pricey San Francisco, and homes can be found for hundreds of thousands less than even South San Francisco. There is a lot of opportunity for buyers to purchase homes near the parkland with great views, then renovate to make them their own.”

Other neighborhoods in San Francisco that didn’t make the top 10 list but were still considered “hot” were Pacific Heights (where the median length of time homes spend on the market before their sold is 14 days) and Visitacion Valley.

Though Calle 24’s proposal only covers a city-defined cultural district in the Mission, an attorney affiliated with the group told the *San Francisco Chronicle* that they are talking with other groups and would “like to see these interim controls spread throughout the Mission.”

RENTS RECORD

A shortage of supply and continued booming economy combined to produce another month of record-high rent rates in San Francisco, according to Zumper.com. “San Francisco’s rent premium over [New York City] widened in January, as the median for a one-bedroom apartment in NYC dropped by 3.6 percent to \$3,000, while median rents in SF hit a new high at \$3,410, up 0.6 percent month-over-month,” the real estate website reported.

We’ll add that the *Marina Times* was recently told about one-bedrooms in an old high-rise near Japantown that were renting for \$4,600 a month.

AIRBNB LAW IN EFFECT

At the beginning of February, San Francisco’s so-called “Airbnb law” went live, legalizing short-term rentals under certain conditions and imposing insurance and taxes for people renting out their housing for less than 30 days.

COMMERCIAL STRONG IN S.F.

Office real estate in San Francisco continues to perform well, helped by constrained supply — even with all of the new construction under way —

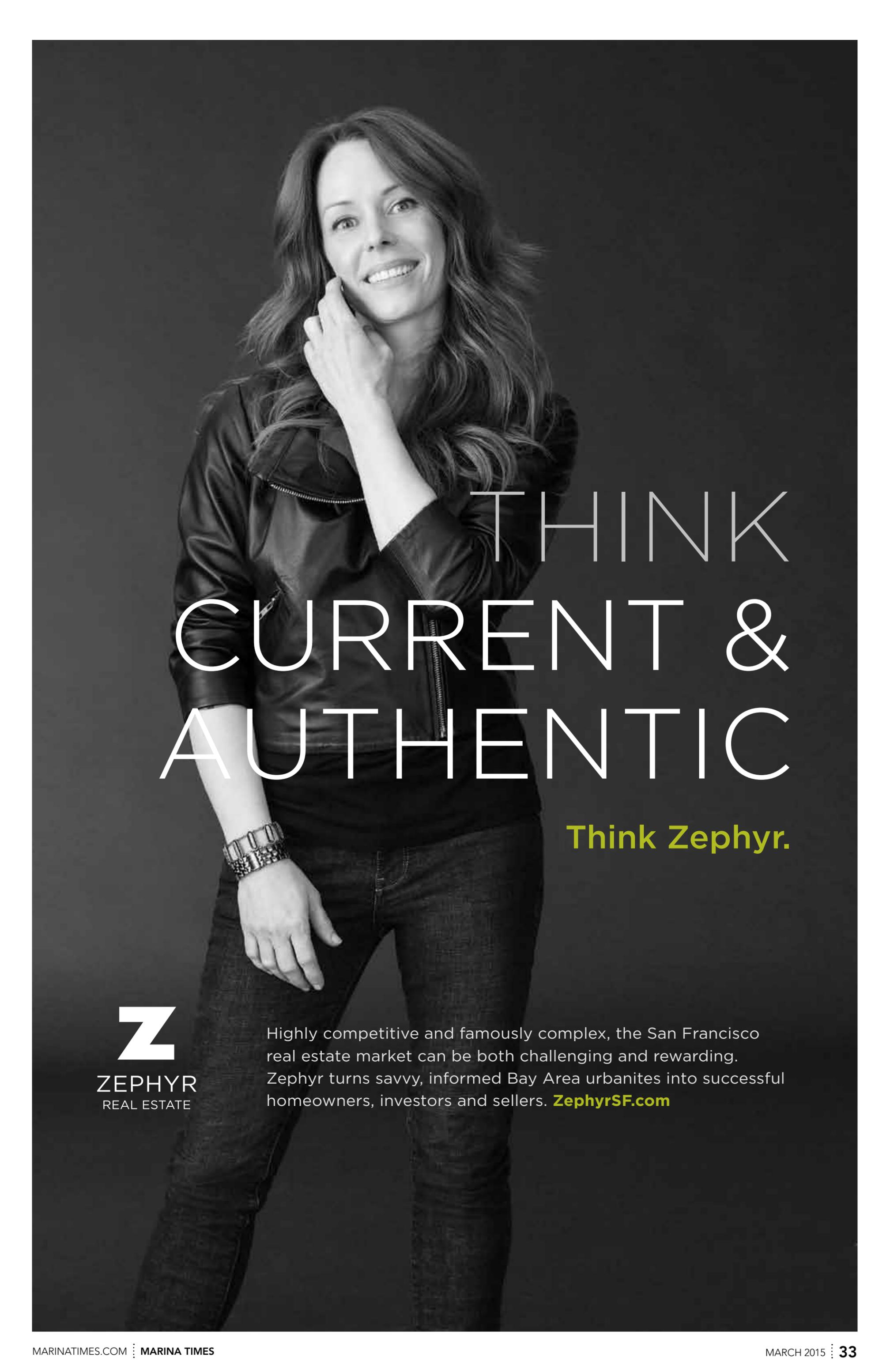
Pac Heights and Visitacion Valley didn’t make the top 10 but were still ‘hot.’

the city dropped considerably, from 27,405 in the 1970s to just under 20,000 in the ’80s and only 16,272 during all of the ’90s, according to a report from Paragon Real Estate Group.

Compare that to more than 35,000 in the 1950s and nearly 40,000 in the 1940s. The numbers did jump to 25,540 in the first decade of the new century, but housing has not caught up with previous highs.

Meanwhile, the city’s population fell from 775,400 in 1950 to a low of 679,000 in 1980 before beginning its steep climb to an estimated 850,000 today.

Real estate news tips? E-mail: john@marinatimes.com



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Marketing your home in 2015

Even in a hot market, your home might need some easy and common-sense help so it can attract the right buyer

BY STEPHANIE SAUNDERS AHLBERG

WHEN SPEAKING WITH my real estate colleagues around the country, there seems to be a common thread: lack of inventory. However, that does not mean that all properties will sell.

What contributes to getting your home sold in 2015? Pricing it correctly, making it readily available for online shopping, and showing it off to its best advantage.

In 2015 what the consumers want, they go get. Online shopping is prevalent. People are used to banking online, shopping online, doing research online, etc. This most definitely includes real estate shopping. Your home should be online with lots of photographs and descriptions. I'm sure your real estate agent will see that your listing is posted on numerous websites for maximum visibility by the online shopping public.

But getting your home ready to market begins with you. Regardless of how long you have lived in your home, it is important to walk through each room and assess its show-ready condition. Declutter and de-personalize countertops, closets, storage areas, and rooms in general. Potential buyers need to be able to imagine their own furnishings and personal belongings in your home. I always suggest that the home should be ready for a party with your most important guests.

new buyer. Sometimes a bit of renovation or sprucing up can make a big difference. Consult with your real estate agent on whether new knobs, countertops, or new appliances would be worthwhile.

Painting is always good. It is one of the least expensive things that can be done to spruce up a home. The stagers I work with are also color consultants, and they can help pick out an "up-to-the-minute" paint color that will make your home appear more contemporary. Should you paint yourself or call a professional? I always recommend professionals. They can do the job quickly with a crew, and they know how to protect your furniture. Don't forget the outside of your home.

Does the trim need painting? Doors and windows? Siding? The exterior paint is very important, because it shows how well you have maintained your home as well as adding to the first impression.



Replacing bathroom faucets is an easy way to improve the appearance of your home.

Curb appeal! This is critical. Buyers do start their search online and will be looking at your home's exterior photographs, including the garden or other outdoor areas. Trim trees, weed, plant fresh flowers, and remove any garden debris or unsightly materials. While looking over the garden, look also at the exterior doors. Do they need any repairs before painting? Are any steps loose? Any cracks in the siding? And don't forget about the roof. If it needs replacing, it is relatively inexpensive, and it shows the buyer you are maintaining your home.

Other repairs: fix any leaky faucets, make sure that all light bulbs are working and light fixtures look good. Be sure your bathtub is caulked, your toilet properly seated with the wax seal, and, if needed, consider replacing the bath faucets or vanity if yours are old and out-

dated. If the grout is dirty, have it cleaned or regouted.

Most important is to keep your home *clean, clean, clean*. Again, think of that party with VIP guests. Have the windows washed, and the carpets and wood floors professionally cleaned. While your home is on the market, be sure to keep it vacuumed and dusted with all surfaces wiped down regularly. Pare down closets to the essentials. Keep counters and tabletops clear, especially during an open house. Then take a final walk-through to admire your hard work and beautiful home. Potential buyers will appreciate everything you have done.

Stephanie Saunders Ahlberg has been a real estate agent for more than 30 years and joined Hill & Co. in 1983, where she has consistently been among the top 10 salespeople. She can be reached at realtysanders@comcast.net.

Painting is one of the least expensive things that can spruce up a home.

I am often asked if one should remodel the kitchen or baths before selling. That is always a tough call. A seller may spend all that time, disruption, and money and what is done may not appeal to a

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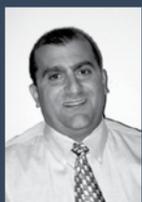
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Office space is dear and expensive

Is it time to head to Oakland or pray for a recession?

BY JOHN ZIPPERER

STUCK IN THE MIDDLE OF A REPORT on the performance of San Francisco's office real estate in the fourth-quarter of 2014 is this tidbit: 2014 sales volume was 64 percent higher than at the peak of the dot-com boom in 2000. The report by Colliers International also notes that vacancy rates are at 7.5 percent and have decreased four years in a row, declining by 51 percent from their peak of 15.2 percent in 2010.

A different real estate services firm, CBRE, reported local office vacancy rates of 6.6 percent for the quarter, but either way the message is clear: Owners of office properties in San Francisco are reaping the benefits of the booming economy. That means that office tenants, just like residential and retail tenants, are enduring the brunt of that boom in the form of higher rents, difficulty in finding new space, and even pressure to relocate so the landlords can get new tenants and lock them into long-term leases now while rents are high and alternatives are scarce. CBRE reports that asking rates grew by 14.2 percent to \$63.24 per square foot in the fourth quarter of 2014.

CBRE notes the obvious: It's a tech-driven market right now. "There were 17 [office rental] deals over 100,000 square feet for a total of 3.6 million

square feet, 87 percent of which was leased by technology tenants" in the quarter, CBRE reported.

Colliers took that idea a bit further. "The city is now the undisputed urban epicenter of the world's knowledge-based economy," said hyperbole-immune Alan D. Collette, the San Francisco-based executive regional managing director at Colliers International.

That appears set to continue, at least until the tech sector has another crash. "The technology industry continues to drive job growth and has reached its greatest share of total office employment this year, outgrowing the finance, legal, and professional service sectors," reports JLL Research. "Financial service sector jobs are slowly declining in San Francisco, reporting a 1.6 percent job loss year-over-year. Besides financial services, all other industries reported positive job growth over the past year. Of occupations with the most job openings currently, tech represents at least 10 percent and continues to grow."

For businesses that need space, many have faced double-digit rental increases over the past few years. Those that were forced to look for different space have been met with a very tight market run by landlords who can bargain hard. Some of those tenants are being forced to relocate to Oakland or the suburbs — which isn't

the end of the world, after all, but it does involve the cost and disruption of a move and it can be an undesirable relocation to companies with clients and staff who are accustomed to or prefer a San Francisco location.

When city voters passed Prop M in the 1980s, they voted to limit the total amount of office space that could be built in the city in a given year. Done ostensibly to prevent overbuilding of office towers, it has had the effect of making the rich richer by artificially creating scarcity and pushing up rents for the owners who already have space on the market.

Are there other things government can do to help commercial office tenants big and small? The San Francisco Rent Board notes prominently on its website that "There is no commercial rent control in San Francisco." It's an idea that is occasionally kicked around, but it has market-warping effects arguably as bad as Prop M's, one of which is serving as a disincentive to develop new office space and thereby keeping inventory constrained.

Yes, there are millions of square feet under construction (all of that space doesn't come onto the market at the same time, of course), but JLL Research notes that nearly 60 percent of it is preleased. So it will not suddenly glut the market with space and force lease rates to plummet. It might free up some space from other



Office space in San Francisco's Financial District is hard to come by these days.. PHOTO: ERIC HUNT

office towers as growing companies move into bigger space, and that should serve as a limited pressure valve on rent costs. But the pressure valve would be even better for tenants if there were twice or thrice as much space coming onto the market.

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



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FITNESS FIRST ∴ Staying fit



Vertical Method addresses the newly popular fears of sitting. PHOTO: COURTESY VERTICAL METHOD

Vertical Method offers outstanding standing workout

BY JULIE MITCHELL

WHEN YOU WALK into the compact gym at the Vertical Method in Cow Hollow, there is so much equipment hanging from the ceiling and arranged in 12 individual stations, it can feel a bit intimidating. Yet inventor and founder of this small-group, standing-posture workout, Jennifer Davis, is warm and welcoming, and once class starts, she explains not only how to use each piece of equipment but also exactly what part of your body you're targeting as you go.

A former competitive ballroom dancer from 1996 to 2006 and dance coach and judge of amateur competitions until 2014, Davis designed the workout on a key principle of dance: posture, meaning an elongated, upright torso, strong core, and an open chest. In ballroom dance, the partnership is actually gender neutral, yet each partner must carry his or her own weight while moving in perfect symmetry with a properly aligned upright posture. Davis literally turned a wooden ballet barre from horizontal to vertical, creating her patent-pending VertiBar, which becomes a client's "partner" during the workout. She filed for a patent for the Vertical Method in early 2014 and for a full U.S. patent in January 2015.

During a Vertical Bar workout, the bar serves as a "second spine," allowing participants to be aware of the backs of their bodies (referred to as "back body" in yoga and dance) and quiets large muscle groups so that secondary muscle groups get stronger.

According to Davis, the VertiBar offers both resistance and assistance, "creating awareness of

one's back body, which is often out of sight, out of mind." Davis is also keenly aware of new studies on the evils of sitting in both the fitness and business worlds. "Sitting weakens posture, and extended slouching folds the body forward, tightening the chest, rounding the shoulders, and promoting a forward head position." Davis believes that this kind of poor posture not only limits shoulder mobility and encourages neck and back pain, but it can also increase stress. The Vertical Method is low-impact exercise and conditioning with a focus on standing posture musculature.

During an hour-long VertiStrong class, now all taught by Davis, clients use the floor-to-ceiling VertiBar along with rubber resistance bands, light free weights, foam rollers, and small exercise balls, and eventually a very short time on a mat, to systematically activate and strengthen each muscle group. During much of the class, students stand with their backs to the bar, with three points of contact — head, shoulders, and the lumbar spine, or lower back, touching the bar, promoting an upright posture and forcing exercisers to use their deep abdominal muscles. Shoulders, back, core, hips, and legs are all used in a moderate workout set to pop music.

A longtime gym rat who also practices yoga and ballet, I found the workout to be balanced and interesting while not especially challenging. That said, I definitely felt each muscle group being worked.

Each class holds only 10 clients, and Davis provides lots of encouragement and personal attention as well as individual adjustments. Davis also teaches Barre90° classes, similar

in some ways to popular ballet-barre workouts, focusing on high-intensity movements alternating with dynamic stretches to strengthen and lengthen muscles almost done while standing. The Vertical Method also capitalizes on two of the hottest trends in fitness right now: using one's own body weight and very little equipment to train, and small-group personal training.

Currently the studio on Webster Street is the only Vertical Method location in the country, but Davis plans to open new studios as well to develop new classes. She is working with professional health and fitness specialists and trainers to incorporate yoga, Pilates, high-intensity interval training (HIIT), TRX, and more into her workouts. In February, Davis began teaching VertiMove with HIIT, and in March, she plans to add Counter-Spin, a class that helps counteract the downward posture of popular spin classes.

While the Sunday morning class I took was all female, Davis says she has lots of male clients as well. Davis admits she first developed the Vertical Method for her male ballroom dance clients to help them develop strength and better posture after spending long sedentary hours at desks or commuting. "I created the VertiBar to train men to open the chest and strengthen the back and hips without arching the lower back and popping out the ribcage." And after all, our mothers all told us to stand up straight and stop slouching, right?

Vertical Method Fitness:
2848 Webster Street (at Union), \$15-\$400, 415-610-0261, vertical-method.com.

E-mail: julie@marinatimes.com

CARING FOR OUR KIDS ∴ Summer leave

Tips for choosing the best summer camp

BY LIZ FARRELL

AS SOON AS WE GET TO MARCH, it starts to feel like a sprint to the end of the school year, which can only mean summer is right around the corner. I am reminded of this from the barrage of fliers and e-mails I have already received about summer camp. This year, I told myself I was going to get an early start on planning and try to find a few new experiences to mix it up a bit for my kids. As a result, my husband and I spent a morning in February at the Summer Resource Fair put on by San Francisco Unified School District, San Francisco Recreation and Park, and the San Francisco Department of Children Youth Services. There were over 150 vendors to tell you about all the unique summer experiences they can offer your children. It was informative and overwhelming. There are so many incredible options it can be hard to choose. Here are some tips to keep in mind when planning your family's summer break:

Cost: The cost of a week of summer camp can vary dramatically, so do your research and decide on a family summer camp budget. Remember, after a few weeks it can really start to add up. The cost of the camp is usually based on the camper-to-counselor ratio; a smaller ratio is usually more expensive. This doesn't always mean it is the best — Recreation and Park and the YMCA have put on some of the most memorable camps my children have attended. They are relatively inexpensive and they have some great options for children of all school ages. We found a great skateboarding camp for our son this summer at a nearby recreation center. In addition, don't be afraid to ask for a sibling discount — many camps accommodate families with more than one child.

Convenience: When thinking about which camps to sign up for keep in mind

the morning — you don't want to be battling traffic trying to get to the other side of town by 8 a.m. Many camps have multiple sessions with each week a different theme or focus. This is another great way to keep things interesting for your child but convenient for you. Often, there are also discounts for booking multiple weeks at the same place.

Due diligence: Before you commit or pay any money for a summer camp, make

Before you commit, talk to someone at the camp who can answer your questions.

sure you have talked to someone at the organization who can answer all your questions. For me, because my son has a severe peanut allergy, it is imperative that I talk to someone and find out the nut policy for the camp if there will be food or snacks there. I also like to ask if there is a registered nurse on staff in case he needs to use

his Epi-Pen. You may also want to ask about the background of the camp counselors — have they been background checked and are they trained in CPR/first aid? For me, it is also important to have details about what kind of supervision they will have during camp. Last year, my children attended a camp where they could bring money to buy snacks from a vending machine but they were all sugary snacks and there were no limits set by the counselors.

Another part of due diligence is asking around to find people who can share their experiences with that camp. Look for friends, neighbors, or classmates who might have previously attended the camp you are considering. Our children are some of the best resources — they will honestly tell you what they did or didn't like about a camp. This is a much more realistic review than a glossy flier in your mailbox.

Regardless of what summer program you choose, with the right level of research, there's a good chance your child will have some amazing experiences. Camp is about having fun and experiencing new things. Just make sure to bake in some downtime. Summer is supposed to be a break from the hustle and bustle of the school year and a time to enjoy a more relaxed schedule. So don't forget to take time to enjoy those simple joys that make summer so special.

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



Children have amazing times.

PHOTO: CHRISTINA CARE / FLICKR

A half-day program is more than enough for younger children.

the location and times, especially if you have more than one child or younger ones at home with a nap schedule. Depending on your family situation, it may be best to find something close to home or if you work outside of the home, make sure the camp has an all-day program or extended care. For younger children, don't overdo it. A half-day program is more than enough and will still give them some time to rest in the afternoon. Take into account where the camp is located and what time it starts in

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THE ADVENTURES OF SKYLAR GREY :: Chapter 22



Skylar makes herself at home on Steve's couch.

Moving day and mixed emotions

BY SUSAN DYER REYNOLDS

AS A WRITER, I AM A NATURAL procrastinator. That's why my best friend Steve comes in handy any time I need to finish a project — and when it comes to moving, calling it a project is an understatement. On Monday morning when Steve showed up, I was in no mood to start packing. "Let's go have breakfast," I said. "Nope," Steve responded, heading for the garage. A few minutes later he had piles of stuff for us to go through and was labeling moving boxes.

Skylar and Steve's dog, Blue, were curious, particularly Skylar because she was just growing accustomed to her fancy new digs after living weeks 5 through 8 of her life in a car with a homeless kid in Golden Gate Park. Of course, Blue didn't have a much better start — in 2009, she and her two sisters had been dumped through the afterhours slot at the infamous Kern County shelter near Bakersfield (which has since closed). The staff loved the sweet 4-month-old German shepherd-pit bull mix pups so much that they moved them from cage to cage in an effort to stall their execution date. Kern County took in 500 dogs a week, however, so this only delayed the inevitable. The night before the pups were to be put down, the adoption coordinator sent out a desperate plea to Rocket Dog Rescue, which had a transport coming to pick up some other dogs from death row the next morning. I agreed to foster the pups (Jazzy wasn't thrilled as we had only recently placed our latest foster, 105-pound red-nose pit bull-mix Cooper, in his new Half Moon Bay home). The pups missed their date with death by just eight hours.

As soon as I got the puppies to my house, I invited Steve to come and meet them. It was a lovely June day, so we sat in the backyard and I brought out the martinis. Three cocktails later, Steve left with a puppy. He named her Blue — after her "big sister" Jasmine Blue. All three puppies were sweet, smart, and friendly, so Rocket Dog had no trouble placing the other two. After Jazzy passed away from cancer and I adopted

Skylar Grey, it was time for Blue to get a taste of her own medicine. Just as she had driven Jazzy crazy with her puppy energy, young Sky now became Blue's nemesis — or, as Steve and I liked to say, "Karma is a bitch ... named Skylar." As Steve and I packed, Blue went from spot to spot in the backyard with little Sky right behind her, gnawing on her ears, biting at her ankles, and barking that shrill puppy bark right in her face.

Sky followed Blue, gnawing on her ears, biting at her ankles, and barking that shrill puppy bark right in her face.

Steve is a master packer and organizer, something he actually does for a living, so it took less than a week to pack up the entire house (not to mention it was surprisingly painless). The Irish moving guys (why are moving guys always Irish?) did a great job loading everything up and getting it to the storage facility. "I'll be calling you again when I find my next place," I told them as they stacked the last boxes and shut the big metal door on my storage unit. After they drove away, Steve and I stood for a while at the iron railing overlooking south city. "How do you feel?" he asked. "Relieved," I replied. "And a little sad."

There was an unusually warm breeze blowing that early April evening as we lugged my necessities over several trips up four flights of stairs to Steve's apartment. Blue and Skylar, whom we left at Steve's to keep them safe and sound during the big moving day, flew into the hallway to greet us with huge pittie smiles and wiggly butts. "You know you're welcome to stay as long as you want," Steve said. "I know," I nodded. "Thank you, Steve. It means a lot."

After dropping everything in the entryway, I flopped on the couch with Skylar, who eagerly climbed into my lap. "You're getting a little too big to be a lapdog," I told her as she licked my sweaty face. "That never stopped Jazzy," Steve recalled in his typical droll manner. "All pit bulls think they're lapdogs," I laughed and rested my chin on Sky's big square head. As the bright orange sun began to set, we gazed out the window at Steve's view of the city, which was rapidly disappearing behind all the ugly new half-finished buildings.

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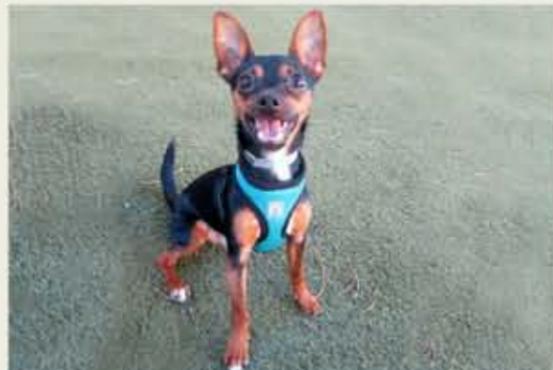
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