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# MarinaTimes

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The North Beach Festival is considered the country's oldest street fair. PHOTO: LEXIE LEE

## Street festival season in the city

BY LYNETTE MAJER

**S**UMMER IN SAN FRANCISCO brings not only chilly weather but also our favorite neighborhood street festivals. You'll find arts, crafts, food, music, and more as well as some neighborhood personality.

The 39th annual **Union Street Festival** kicks off the street festival season on Saturday and Sunday, June 7-8, from Gough to Steiner

Streets. Following the format that debuted last year, there will be several "worlds," one to a block, with a unique theme: Fashion, Tech, Local, Craft, Culinary, and Health and Fitness.

We can also look to the return of the wine and craft beer tasting pavilions — and at a reduced price: \$20 advance and \$25 on site for a ticket of 10 tastings in a compostable sampling cup. For a larger pour, visit

any of the several beverage gardens (outside alcohol is not allowed).

The ever-popular fashion show at Gough Street promises to be kicked up a notch this year. Clothing and jewelry from Union Street's finest and trendiest boutiques will be featured in two shows each day, with — wait for it — a pet fashion show between each set.

Traditional festival offerings include over 100 boutique artists

*FESTIVALS, continued on 16*

## Quality of life issues

District Two Supervisor Mark Farrell on growing pains, parking plans, and the future of his native city

BY SUSAN DYER REYNOLDS

**O**N A SUNNY SAN FRANCISCO MORNING, DISTRICT Two Supervisor Mark Farrell sits in his City Hall office surrounded by San Francisco Giants memorabilia and framed America's Cup posters leaning against bookshelves on the floor. "Our other office was cramped," he says, "and my staff really wanted to move to a bigger office. We're still not completely settled in." Dressed in dark denim jeans and a baby blue checked shirt, Farrell rests his elbows on the big round wooden table, his hands wrapped around a hot cup of green tea. He admits that his first four years in office were a learning experience. "I came into politics as a native San Franciscan who loved this city and wanted to create positive change," he says. "But politically speaking, I was a bit naïve." That nonpolitician image along with sensible positions as a moderate voice on the Board of Supervisors helped Farrell easily win a second term.

While left-leaning lawmakers still dream of a past when they controlled the board, San Francisco is marching resolutely toward a more temperate future driven by

*FARRELL, continued on 4*

## Prop 13 targeted again

The initiative draws new attention, but defenders dig in

BY JOHN ZIPPERER

**O**VER DINNER AT A local restaurant, Shana, a married mother of two elementary-school children, coaxed one of them to eat his food and then paused to implore her dinner companions to attend a car show. The auto event was a fundraiser for the parent-teacher organization (PTA) for which she volunteered, and it was only one of the fundraising activities in which the group was involved.

"The PTA used to be about organizing social events," Shana said. "Now it's all fundraising." Her children's school has no full-time music teacher, and Shana — who has a graduate degree in science — was brought in to teach

art to first graders because there was no art teacher.

Whether it's academic scores or funding levels, California public schools rank near the bottom nationally at a time when education is being focused upon as the key to the state's and the nation's economic

**Voters have used referenda to show distrust of their legislators.**

future success. Defenders of the system point to increases in spending on education over the past few years, but those came after years of underfunding.

The poor state of California's schools is just one of the signs of systemic

dysfunction in the way the state works. California voters have used the referendum process repeatedly to underscore deep distrust of their elected representatives in Sacramento; the result has been handcuffs placed on the legislators' spending powers, with very large portions of the state budget already allocated by voter initiatives before the legislators even get a say in the matter.

And it could get worse. The number of signatures needed to get something on the ballot is set at 5 or 8 percent of the number of people who voted for governor in the most recent election. In the most recent gubernatorial election, incumbent Jerry Brown had a cake-walk reelection, and a

*PROP 13, continued on 23*

### PROFILE



The Bobby Laine Trio, circa 1950 (Bobby Laine, tenor; Dominic Jaconetti, drums; Howie Becker, piano), performing at the 504 Club, at 504 W. 63rd St. in Chicago. PHOTO: COURTESY HOWARD BECKER

## Miles, Mingus, Mozart and murder: A conversation with Howie Becker

BY ERNEST BEYL

**W**HEN I READ THE lengthy profile on Dr. Howard Becker in a recent issue of

*The New Yorker*, a few things stopped me cold. Writer Adam Gopnik said Becker played jazz piano (boogie woogie as a kid), became a world-

renowned sociologist, wrote a book called *What About Mozart? What About Murder?* and lives in North Beach.

*BECKER, continued on 16*

## 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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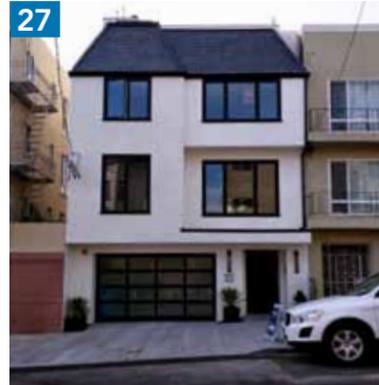
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**ONLINE SPECIALS**  
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NEWS BRIEFS : Around the city

# Regulations in focus

## LEE'S PLAN FOR RUSH HOUR CONGESTION

Think twice before double parking while you wait to pick up your spouse. Mayor Ed Lee announced his Rush Hour Congestion Strategy in mid-May, aiming to reduce travel times. It focuses on construction projects, double parking, delivery trucks, and "Don't Block the Box" problems on major transit and traffic arteries in the city.

"San Francisco's economy and population are growing, and the demand for our city streets is growing along with them," said Lee. "Targeted interventions and increased enforcement will allow all users of our roads — whether they are walking, biking, riding Muni, or driving — to get from Point A to Point B faster and easier."

## JUDY'S CLOSING ON CHESTNUT

Chestnut Street fixture Judy's Cafe turned away the breakfast and brunch crowds for the first time in three decades last month when it was forced to close. Owner Charles Bain said he was unable to negotiate a new lease.

The homestyle American breakfast and brunch classics made Judy's a small but busy place, particularly on weekends. Known for its cozy but charming interior decorated with autographed photos of celebrities, Judy's Cafe will clearly be missed. One customer noted online that his experiences there had been "absolutely first rate. Not a single nit for me to pick ... Judy's has entered the top echelon of my breakfast pantheon."



Diners grabbed their final french toast at Judy's before it closed in May. PHOTO: EARL ADKINS

## DOYLE DRIVE CLOSURE POSTPONED

A planned weekend closure of Doyle Drive scheduled from May 28–June 1 was postponed to allow for more testing and software work on safety, traffic, and communications systems. "The tunnels cannot be opened to traffic before it has been demonstrated that the systems work as they were designed and are properly integrated," said Ron Richardson, chief engineer with Golden Link Concessionaire. A new closure date will be announced when the software testing has been completed and certified by the fire marshal.

## FATE OF RUSSIAN HILL'S LOMBARDI SPORTS STILL UNKNOWN

Target has reportedly decided against adding a store on Polk Street, where it was believed to be considering the former Lombardi Sports location at the corner of Polk and Jackson, reports CBS San Francisco. Neighbors, some of whom feared parking problems if the large retailer took the space, are cautiously pleased, though now they are watching to see if an alternative plan to build condominiums on the location comes to fruition.

Lombardi Sports had been in business at that location for 66 years.

## FARRELL WANTS FOCUS ON PRIVATE SHUTTLES

District Two Supervisor Mark Farrell called on the San Francisco Municipal

Transportation Agency (SFMTA) to address policy relating to private commuter shuttle services. SFMTA is examining the regulation of the services, as well as routes, consumer protections, pickup locations, accessibility, and more.

"While I believe these new commuter services are clearly serving a market need, we need to have more information and data in place to make informed decisions regarding any potential regulations," said Farrell. "If and when these private commuter shuttle services expand, we need to have appropriate policies in place that effectively address further growth and mitigate neighborhood impacts."

## PANAMA-PACIFIC CENTENNIAL

February marked the 100th anniversary of the Panama-Pacific International Exposition (PPIE), the world's fair that celebrated both America's future engagement in the Pacific and the Phoenix-like resurrection of San Francisco after the 1906 earthquake and fires. Throughout 2015, events are taking place

memorating and explaining the important developments of the PPIE. In addition to year-long exhibits and events, this month alone will see programs featuring Sweden's involvement in PPIE, an ethnic dance program commemorating the first-ever

mainland U.S. performance of the ukulele at the PPIE, a celebration of the first Poet Laureate, Ina Coolbrith, who was installed at the PPIE, and a child-focused "History for Half Pints" program. Details on all of the events are online at [ppie100.org/events](http://ppie100.org/events).

Dr. Kevin Starr, California state librarian emeritus and arguably the leading historian of the state, says that PPIE's anniversary is attracting so much attention because, "even though architecturally all we have still standing from that fair is the Palace of Fine Arts, the exposition represented an attitude about the city that was accurate then and still is today.

"It's the relationship to the loss of the city in 1906 and the recovery of the city, the rebuilding of the city in such a rapid order," said Starr. Speaking at a recent Commonwealth Club PPIE anniversary program, he noted that the preservation of the Palace of Fine Arts is not surprising, because architect Bernard Maybeck "saw it as a Piranesian text in which something was lost, and it was a melancholy reflection of what was lost. At the same time, the architecture evoked civilization and recovery.

"Major cities go through periods of imagining themselves, and they can be imagined through their artists," Starr continued. "The Panama-Pacific International Exposition represents, in a mysterious way, a kind of reimagining, archetypal projection on the part of San Francisco of its identity as a city — a city of the mind, a city of imagination, a moral and intellectual construct as well as an actual physical and socioeconomic place."

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District Two Supervisor Mark Farrell settles in for his second term.  
PHOTO: COURTESY MARK FARRELL

**FARRELL**  
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legislators who are pro-business and welcome the robust economy. Though board leaders like Farrell have championed the city's evolution, they're also sensitive to the challenges it brings, from a lack of affordable housing to traffic gridlock to massive amounts of construction causing noise, parking woes, and congestion. "It boggles my mind when I take my kids to basketball on a Sunday and I'm still in a traffic jam," Farrell says. "The last dot-com boom was in the Silicon Valley, and San Francisco was a bedroom community. This time, the jobs are here and we're seeing an influx like we've never seen before, from 725,000 citizens to over 840,000 now. The city wasn't prepared. There's a supply and demand imbalance for housing, and planning for this was very poor."

Nowhere is that lack of planning more apparent than in the city's trendy Mission District, where affluent tech workers who like the neighborhood's nightlife, vibrant restaurant scene, and commuter options are displacing long-term residents. Supervisor David Campos, who represents the area, is calling for a two-year moratorium on market-rate residential construction in the Mission, spurred in part by the battle over a 10-story, 330-unit project proposed for 16th and Mission streets that consists of mostly market-rate condos. Because of the uproar, the developers proposed doubling the number of below-market-rate units. "I don't think the answer is to stop building housing," says Farrell, who opposes the moratorium. "That's how we got into this housing crisis in the first place."

When asked what he sees for the city's economy in the next

5 to 10 years, Farrell is realistic about inevitable boom-and-bust cycles. "In 2001, there were moving vans in every neighborhood. Will it happen again? Maybe. It all depends on the cause and the severity of the next downturn. If it's not related to tech, our local economy won't take as big a hit. It's always been expensive to live here because it's a beautiful city, but never before because we've become the hub of global tech growth. For every tech job, two others are created, and we have people like Marc Benioff of Salesforce.com, who combines business with philanthropy and is a model for how all CEOs should be. But even though we have more stability than we did in 2001, we're still not immune."

These days, San Francisco is known not only for its tech boom, but also for having a construction worker on every corner — and that has many citizens seething. "Right now we're heading in a dangerous direction," Farrell says. "It may be great for the economy and the construction sector, but City Hall always needs to be focused on quality of life for our residents. When you see a city block with 75 percent construction parking, something is wrong. Most frustrating is when the spaces sit empty for days at a time. I hear complaints about this from people constantly. I think our residents should have a reasonable expectation to find parking when they come home from work."

On March 17, Farrell and Supervisor Malia Cohen (who represents Dogpatch and Potrero Hill) introduced one of the most sensible bills to come out of City Hall this year: Contractors who want more than one parking space for more than three months would be required to submit a construction parking plan as a condition for getting parking permits from the city. The plan would have to include the average number of employees anticipated at the work site daily, the project timeline, and an analysis of carpool or off-street parking options such as garages. "We would also require the spaces to be made available to the public after 4 p.m. if they haven't been used or work is done for the day," Farrell says. "I wanted to introduce this legislation not to discourage construction, but to make it more accountable and smarter." Farrell

ic Lucky 13 bar at 2140 Market Street, along with its adjacent patio and parking lot. The contractor wants to put up a five-story mixed-use building featuring 1,200 square feet of ground floor commercial space, 31 condos — and zero parking. "More and more people I know are moving here without cars or jettisoning them all together. We can't afford to have more one-person/one car trips. We just can't," Farrell says. "In transit-rich parts of San Francisco, it's forward thinking to build without spaces for those who don't need cars. I think it's a huge mistake to do this in family-oriented neighborhoods with a lot of single-family homes, but for single folks in transit-rich areas, it's smart. That's not how I viewed things when I entered City Hall."

One thing that won't work is an all-or-nothing methodology, Farrell says. "When they presented the Polk Streetscape project, I saw diagrams that were totally car-free. I said, 'Okay, then we need to build some parking garages.' Getting around the city is more frustrating than ever in my lifetime, and everyone shares the blame — people bike, walk, and drive recklessly. There's more density, more construction, an aging infrastructure, and a lack of planning foresight. In order to ensure quality of life for all of our residents, present and future, we have to take a reasonable, balanced approach."

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**"Even though we have more stability than we did in 2001, we're still not immune [to downturns]."**

says 24-hour construction zones, which necessitate input from DPW and MTA, will also be included in the final bill.

Even with tighter restrictions on contractors, parking in San Francisco will remain hellacious. One major concern is the number of new developments built with little or no off-street parking, like plans to demolish the icon-

**EDITOR'S NOTE** ∴ We love our dads, we really do

# Father's Day: The me-too holiday

BY JOHN ZIPPERER

**U**NVERIFIED LEGEND HAS IT THAT the first woman on the planet came into existence as something of an afterthought. God reportedly took a rib from a sleeping Adam, the first man, and made Eve, the first woman. Adam slept with one eye open from then on. If being an afterthought bothered Eve, at least she eventually had her revenge by being first to have a holiday that celebrates her.

Mother's Day was an outgrowth of the late 19th-century peace movement and the growing suffragette movement ("The meaning behind Mother's Day cards and flowers," *Marina Times*, May 2013). A woman named Anna Jarvis held a ceremony at the St. Andrews Methodist Church in Fairmont, West Virginia, to honor her mother, and a movement was born that spread rapidly across the country.

Father's Day was an early 20th century attempt to make Dad feel like he was equal. The first Father's Day was held in 1908 in a West Virginia Methodist church when a woman wanted to honor her father and other men who died in a mining accident. The second Father's Day wouldn't happen for several years, but this time it was in another state by another woman at yet another Methodist church, and it was intended to honor her father who had raised six

children on his own. Then, like all great lasting traditions, it ... fell into obscurity for a couple decades. Father's Day would only be revived when that same woman teamed up with men's apparel manufacturers in the 1930s to promote it more widely.

This naturally brings to mind several questions. Why did Father's Day take so long to catch on? Was this the first holiday that was precommercialized? And what is it with Methodists and their parents?

We can only speculate about why Father's Day gets the Miss Congeniality prize while Mother's Day is the clear winner in popularity. Mom is right up there with the proverbial baseball and apple pie as American foci of love and respect. There might also be something to the basic sexist assumption that men don't go around singing their praises, unless they're hip-hop singers or football players. It's considered unseemly, unstoic. Or maybe a lot of people had reasons to dislike their dads.

When I think of the decades' worth of Father's Days I've lived through, I have to admit I can not think of a single one that is memorable. This is not to denigrate fathers in general or my fathers in particular. It's just that if you ask many people about the first image that comes to their mind when they hear "Father's Day," I think first or second on their list is "ties." Why are ties the gift that so



Even woodcut fathers are noted for the teaching role they play with their children.

many people give their dads? He is just as likely to enjoy being served breakfast in bed on that day — like Mom gets on Mother's Day — or being given time for a golf game or whatever. It is hard to escape the conclusion that Father's Day gifts were baked into the formula by those same apparel makers who decided to promote it for a cause — their own. Love your dad? Get him his 47th tie. He might even wear it some day when you're not around.

As someone who lost his father and his stepfather in the same year in 2013, I can state that I was incredibly lucky to have these two men in my life. They were good men and good parents. They had served in the military; my father quit high school to join the Navy at the end of World War II, and my stepfather served in the Korean

War. We remember and honor that on Memorial Day. They both worked hard all of their lives, and they set a standard and example for integrity that was honest and independent, and they treated the women and children in their lives with love and respect. The world could use more people like them, so even a second-thought, also-ran holiday is better than nothing to remember and honor that.

The family into which you're born is a matter of luck. I had no way to pick my parents or siblings, so it's a matter of continuing wonder and happiness to me that I had such wonderful people who know me better than anyone else.

I learned that growing up in Methodist churches.

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**POLICE BLOTTER** : From the officers of the Northern Station

# They fought the law and the law won

**B**ETWEEN FEBRUARY 2014 AND February 2015, crime was up in almost all categories in the Northern District. Though rape and robbery in the Northern District were down (57 percent and 9 percent, respectively), there were four murders compared to no murders a year earlier and aggravated assaults increased by 7 percent. Meanwhile, property crimes on the Northside were down 12 percent for burglary, but otherwise up: auto theft (33 percent), theft from auto (55 percent), arson (80 percent), and other theft (10 percent).

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](http://sf-police.org); under Compstat, select the link to Crimemaps.

**VIEW FROM THE BALCONY**

**March 19, 2:21 a.m.**

1700 block of Green Street

Officers responded to a report of a burglary in progress and immediately searched the surrounding area. They located a male suspect matching the description on the roof of the building. A resident positively identified the subject as someone she saw standing on her balcony; she said she had been sleeping when she awoke to noise outside on the balcony. She saw the subject on the balcony and started screaming; the subject meanwhile tried to pull the door back and forth in an attempt to get inside.

Several other residents in the building heard the screaming and called the police.

One of those residents said he heard the screaming and got up; when he went to his living room, he found his balcony door was open and there was damage to the door.

The subject was transported to Northern Station and was later booked at County Jail for burglary.

**WHAT CRIMINAL THROUGH YONDER WINDOW BREAKS**

**March 19, 9:36 p.m.**

Laguna at Geary Streets

Witnesses called the police after seeing a male break a window on a vehicle, reach inside, and take out items. Officers arrived, they got a description of the suspect and set off in his last known direction of travel. Within minutes, they located the subject two blocks away, and he was positively identified by the witnesses. After contacting the owner of the vehicle and getting a description of the items inside, officers tried unsuccessfully to locate them in the surrounding area.

The subject denied breaking the window; he was booked at County Jail for burglarizing a vehicle.

**INVISIBLE GUNMEN**

**March 26, 6:54 p.m.**

Fulton at Buchanan Streets

Police responded to a call about shots fired in the area. They were

unable to locate any suspects, gunshot victims, or witnesses, but they did discover a .45-caliber casing on a sidewalk on Buchanan Street between Grove and Fulton Street. A 9-mm casing was found in the parking lot of 762 Fulton Street.

While they were investigating, a citizen approached the officers and told them he had a bullet hole in the door of his vehicle, which was in that Fulton parking lot. He said he was several blocks away when he heard a couple gunshots; when he returned to his vehicle soon thereafter, he saw the bullet hole.

No additional information was provided regarding this incident.

**WELCOME TO SAN FRANCISCO**

**March 27, 10:30 p.m.**

2200 Block of Bush Street

A citizen flagged down an officer who was driving a Northern Station facilities truck. The citizen was a tourist visiting San Francisco with his family. Before the officer had a chance to direct the man to the station to make a report, the man told the officer that his son's phone had been taken, and he was tracking it on his phone. The officer knew that he would be able to locate the suspect by tracking the phone, so he had the visiting tourist get into his truck, and he alerted other officers in the area to assist in the search.

Within minutes, the suspect was located in a doorway several blocks away. He was apprehended, and he told police where he had hidden the stolen property, which included the tourist's son's medication and laptop. The subject was on felony probation and had outstanding warrants for his arrest. He was booked at County Jail.

**FAKE COP MEET REAL COP**

**March 27, 11 p.m.**

300 block of Haight Street

A male subject was reported to be flashing a gold police star and threatening to shoot people. Police arrived and met with a security guard who said he was approached by an unknown male who told him he was a police officer. The guard then spotted the subject across the street and identified him to the officers, who detained the subject for questioning.

During questioning, the subject began to get irate and yelled at the officers that he was a security guard and showed them his gold star, but the officers believed the star was fake. Due to the witness statements and the threats made to security officers, the police — the real ones — took the police — the fake one — into custody and brought him to Northern Station, where a computer check revealed an outstanding traffic warrant. His gold star was seized as evidence and he was booked at County Jail for terrorist threats and impersonating a police officer.

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# Earthquake memorial update, crime report, and more

BY SUPERVISOR MARK FARRELL

**T**HIS MONTH, SUPERVISOR Mark Farrell is turning over his column to you, his readers and constituents and neighbors, to answer questions that concern you about the neighborhood and the city at large.

If you would like to submit a question for a future question-and-answer column, please send your questions to [editor@marinatimes.com](mailto:editor@marinatimes.com) and include "Supervisor question" in the subject line.

## Have there been any developments in the effort to create an earthquake memorial on the Marina Green?

The Marina Earthquake Memorial project is continuing to move forward toward installation. The artists of Merge Conceptual Design are working hard on the final concept to recognize and commemorate the San Francisco Fire Department and their efforts around the Loma Prieta Earthquake that struck the city in 1989 and severely impacted the Marina neighborhood.

The design is expected to be considered at the San Francisco Arts Commission's Visual Arts Committee in September 2015. Following the Arts Commission,

the design will be on public display in the Marina for public comment, with an expected project completion and unveiling in spring 2017.

I truly believe this memorial will be a historical icon and project for the Marina neighborhood. I will be sure to be back in touch to inform the community about the exact date of the public input meetings, so that the the final Marina Earthquake Memorial is a project the whole neighborhood and city can be proud of.

## What is being done about the increase in crime? The car break-ins and home burglaries are scary.

While violent crime is down in San Francisco, property crime has seen a staggering increase over the past year that is rightfully causing concern throughout our neighborhoods. With the governor's recently implemented "realignment" of the state's prison system, and the recent passage of Prop 47 on last year's state ballot, more lower-level offenders are out of jails and on our city streets.

I hosted two separate public safety community town halls in the past months with the cap-

tains of our district police stations and the district attorney's neighborhood prosecutors to discuss neighborhood safety best practices and how both agencies are working together to keep our neighborhoods safe and catch those who are committing crimes. During my time on the Board of Supervisors, I have

## Violent crime is down, but property crime has seen a staggering increase.

led efforts to increase funding for our police department and extra academy classes in order to have appropriate staffing levels that can keep up with our city's population growth. Community involvement, being aware of your surroundings, and more officers in our neighborhoods will be key to addressing this issue.

## Is the Alcatraz Ferry going to move to Fort Mason, or is that just a negotiating tactic?

There is no doubt in my mind that if the National Park Service moves forward with Fort Mason's Pier 3 as the new site for the Alcatraz Ferry Service that it will have disastrous impacts for the Marina neighborhood and the Fisherman's Wharf commercial corridor. Whether the National

Park Service is using Fort Mason's Pier 3 as a negotiating tactic with the Port of San Francisco — we have to take their proposed option seriously. The National Park Service would not include Fort Mason's Pier 3 in their recently release environmental information statement if the location was not a serious part of their considerations for the relocation of the ferry service.

The Marina Community Association and the Fisherman's Wharf Commercial Business District both oppose the move to Fort Mason — as do I — because we know that the Marina can not support the additional 1.7 million visitors annually that Alcatraz brings. I have been actively working with our congressional delegation to urge them to work with the National Park Service to educate them on the impacts this move would have for the Marina neighborhood and the city as whole. And I encourage you to actively contact the National Parks Service to let them know why the Fort Mason option is such a terrible idea.

## I was surprised by the big changes proposed for Chestnut Street by the SFMTA. Are these changes really necessary? Why?

The proposed changes to Chestnut Street to improve the 30 Stockton line came as a complete surprise to me and my office. While I understand that the SFMTA is trying to improve service on the 30 Stockton and to implement pedestrian safety enhancements across the city, to do that in a vacuum without the input of the community is a process that is absolutely flawed.

I've had several follow-up meetings with Ed Reiskin, the director of the SFMTA, to discuss this and to really understand what they are trying to accomplish. As a result, they have gone back to the drawing board and have significantly scaled back their plans. They have eliminated the idea of a transit-only lane and are no longer proposing stop lights anywhere on Chestnut between Divisadero and Fillmore. Furthermore, their proposal to remove more than 40 parking spaces on Chestnut has been significantly reduced to approximately 8 spaces.

This is not a done deal, however. I am taking the plan to the community to get buy-in from our merchants and neighbors, so that the SFMTA proceeds with a plan that improves service without drastically changing the character of Chestnut Street.

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A third generation San Franciscan with deep roots in The City, Paul Marino has made a successful career as the owner of Columbus Café in North Beach. When not at work, Paul is addicted to the ocean and is an avid surfer. There is no other place he'd rather live than right across the street from Ocean Beach. We are proud to have him as our client!

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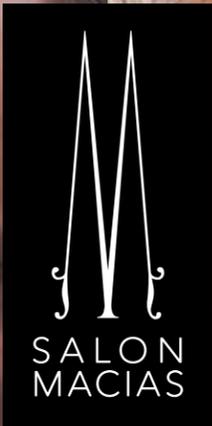
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MARINA-COW HOLLOW INSIDER



Marine Layer on Chestnut Street. PHOTO: MARINELAYER.COM

Summer in the city

BY CHRISTINE ROHER

IT'S SUMMER IN SAN FRANCISCO, which means bundling up and accepting our summer for what it is: cold and foggy. Here are a few neighborhood stores that will help you stay warm, or at least help you feel like you're having a "real" summer.

While most stores are stocked with shorts and summer dresses, you can count on **Marine Layer** for cozy, long-sleeve tees to fight off the chilly fog.

Marine Layer now has 11 locations across the country, but San Francisco is the company's design demographic, said Meg Williams, Marine Layer's brand manager. "We'll carry dresses in the summer and sweaters in the winter, but we're mostly consistent," she said. "People always want to layer up. They buy our long sleeves year-round."

The company's design philosophy is "elevated comfort wear" — which means feeling pulled together, yet comfortable. The company prides itself on designing clothes in the softest fabric possible, and often works with several mills to find just the right fabric combination.

"Our cotton modal blend is truly the softest shirt you can find," said Meg. "You can wear it immediately and feel like it's your favorite shirt."

While a lot of research goes into products like this, the price tag doesn't necessarily reflect that. "The price point is elevated, but not unachievable," said Meg. "And the fabric is unbeatable."

And Marine Layer keeps its inventory fresh by producing "small batch clothing," or limited edition. "We want to keep it unique so 800 people aren't walking around wearing the same t-shirt," said Meg.

The most popular item for women is the long-sleeve reversible cotton sweatshirt. For men, it's the tees.

"Men's t-shirts crush it," said Meg. "I honestly don't believe there's a better shirt on the market."

Drop in and layer up (2209 Chestnut Street, 415-346-2400, [marinelayer.com](http://marinelayer.com)).

If you want to look like you're spending your summer days in the sun, head into **Brown Sugar Boutique** for an airbrush tan.

Airbrush tans have become increasingly popular as consumers have become more aware of the damaging effects of tanning beds. And the airbrush technique has developed over the last few years as well.

When spray tanning was first introduced, customers stood in a booth and were misted all over, a process that was all machine-powered. But now, at places like Brown Sugar, the booths are long gone and it's all done by hand, in fact, at the

hands of "spray tan artists."

"When I interview people for this job, I ask them what they like to do in their free time artistically," said Barbi Loy, a partner at Brown Sugar. "It has to be something creative — drawing, photography, writing — because painting the body is like painting a canvas."

And the idea behind having the tan artistically applied is that different occasions entail different applications. Barbi says airbrush tanning is not a one-style-fits-all process. "The perfect airbrush tan entails asking a lot of questions. The first question I ask a client is, 'Why are you airbrushing?' For example, maybe it's for a wedding. If so, I need to know if you're in the wedding. And what color the dress is. And if the dress is strapless or backless. We fit the tan to exactly match what the client needs."

An airbrush tan can last for 7 to 10 days. Those with a more active lifestyle can expect it to last from 3 to 5. And there's a little prepping that needs to be done beforehand, so be sure to ask about that before going in (1996 Union Street #205, 415-346-3680, [brownsugarboutique.com](http://brownsugarboutique.com)).

To bring summer inside your home, check out **Pottery Barn** where you'll find colorful entertaining pieces and whimsical summer decor.

Turquoise and coral are the big color trends this season, which will bring the summer brightness into your home. "Our designs were inspired by the colors of the tropical waters and natural gems under the sea," said Kendra Stewart with Pottery Barn.

Intricate prints and patterns in summer colors are also popular this season. You'll find them on pillows and other accent pieces. Bright ikats, animal prints, and geometric patterns have been designed to mix and match.

Decorating with a metallic touch is also popular this summer. "It adds sparkle to a space and pairs easily with bold as well as neutral colors, and it contrasts well with natural woven fibers and rustic wood," said Kendra. A favorite item in this collection is the shimmering mirror hurricane. The candleholder comes in three sizes and is covered with a mosaic of mirrored glass, giving the feel of sun reflecting on water.

For outdoor entertaining, the Esa Medallion dinnerware collection is inspired by the look of Italian ceramics, but crafted in durable melamine. And the coral ice bucket and starfish bread bowl add a touch of whimsy for any summer party (2100 Chestnut Street, 415-441-1787, [potterybarn.com](http://potterybarn.com)).

E-mail: [christine@marinatimes.com](mailto:christine@marinatimes.com)

# It's the season of the itch

BY ERNEST BEYL

JUST AS *THE NEW YORK Times* always reminds us on its front page, here's "All the News That's Fit to Print" this month. Actually, it's all the news I could find — or create — on my North Beach beat.

## SEASON OF THE ITCH

It's that time again. It's the season of the itch — the itch to get into (or

of cops were eating there. Included were some retired Central Station superstars — Gerry Calgaro, Jim Deignan, and Vince Neeson, my neighborhood buddies. These days when cops are being vilified (justly in many cases), it's good to know "good" cops. Capp's Corner was the kind of place where good cops gathered — along with adventurous women, Jesuit governors, poets, and columnists.

Cora swung from the scaffold. Great name for a San Francisco restaurant. I will check it out and report back.

## THE GABRIEL OF NORTH BEACH

Trumpeter John Coppola is the Gabriel of North Beach. Until not too long ago, he played his horn for the Green Street Mortuary Marching Band, that estimable organization that sends the departed off

to the other side. Johnny doesn't play his horn much anymore. He's 86. John Coppola began playing trumpet when he was nine and living in Oakland. His

first professional gig came when he was 13. Over the years, he played trumpet for Charlie Barnet and his band, the Stan Kenton Orchestra, and Woody Herman and his Swingin' Herd. And did I mention that he and Lisa Pollard, director of the Green Street Mortuary Marching Band, are man and wife?

## FANFARE FOR SKETCHES

As I reported earlier in a burst of self-revelation, I have written a book. It's called — logically enough — *Sketches from a North Beach Journal* and is being published by Grizzly Peak Press of Berkeley. My publisher tells me it will be released late summer, and he plans readings and book signings. Maybe I can get Johnny Coppola to blow me a fanfare. I'll keep you posted.

## MICHELANGELO ATE HERE

The other day I dropped into Caffè Puccini for a latte. Two obvious visitors to San Francisco walked in, ordered something, and then looked at the drawings and photos of Giacomo Puccini on the walls. One

## Who needs this 'Aaron' and why is he a one-name candidate? Does he think he's Madonna?

back into) City Hall. The candidates are coming out of the woodwork like termites — would-be spillers and spoilers, termed out, tired out, drunken midnight callers, adroit gasbags, over-age and under-whelming former occupants of big swivel chairs in big offices, now wanting to play zero-sum political games. And by the way, to my mind District 3 Supervisor Julie Christensen is doing a good job. So is Mayor Lee.

## THE AARON PESTER BLUES

Posters are cropping up in North Beach proclaiming "We Need Aaron" — presumably for District 3 Supervisor. Not so fast. Who needs this Aaron and why is he a one-name candidate? Does he think he's Madonna? A while back in his *San Francisco Chronicle* column, Willie Brown referred to this guy as a troll. Certainly we can do better here in the *Marina Times* and correctly identify him. He is Aaron Pester.

## THOSE FRISCO BLUES

I YouTubed *I Left My Heart in San Francisco* to get a jolt of Tony Bennett's boosterism. I made an interesting discovery. In 1963, one year after Bennett recorded his love song to our city, John Lee Hooker recorded *Frisco Blues*. It's a put-on of the Bennett tune. Opening line: "I got the blues for San Francisco." Try it. You may like it better than the Anthony Dominick Benedetto version.

## COPS IN RETROSPECT

A couple of days before it closed in mid-April, I dropped into Capp's Corner to say farewell. I picked a good day. A bunch

## BARBARY COAST

Recently I reread *The Barbary Coast* by Herbert Asbury — a must read if you are a real San Franciscan. I was reminded that most people think the old Barbary Coast covered North Beach. Not so. It was bound by the bay on the east, Stockton Street on the west, Commercial Street on the south and Broadway on the north.

Nevertheless, in the early days there were cribs (little more than rough shelters) where "sporting women" hung out, on the southern slopes of Telegraph Hill. And there was a parlor house on Telegraph Hill's Chestnut Street as late as 1965. The CIA ran it to conduct experiments with LSD, and they really did call it Operation Midnight Climax. Now where can you get news like this?

## MADAM BELLE CORA

And speaking of parlor houses: Have I told you about Belle Cora, the San Francisco parlor house madam of the 1850s? She tried to save her boyfriend, Charles Cora, from being hung after he shot

## One visitor turned and said to the manager, Dolores, 'Did Puccini really eat here?'

and killed a U.S. Marshall who had snubbed the social-climbing Belle. But the vigilantes swung him anyway. And now, as I write this, a new restaurant named Belle Cora is opening in North Beach at 565 Green Street. It's not far from Belle's old parlor house on Dupont Street (now Grant Avenue) and not far from Portsmouth Square where Charles

visitor turned and said to the manager, Dolores, "Did Puccini really eat here?" True! Would I make up something like this? I'm tempted to add that the pair walked down Columbus to the Michelangelo restaurant and asked a new version of the same question, but my publisher insists on truth in journalism.

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Glaze Teriyaki now being served up under the All Star sign on Chestnut Street.  
PHOTO: GLAZE TERIYAKI / INSTAGRAM

Lord Stanley opens in Russian Hill; play the price is right at Trestle in the FiDi

BY MARCIA GAGLIARDI WITH DANA EASTLAND

MARINA

The former All Star Donuts space on Chestnut Street, which closed in September 2014, has become the second San Francisco location of **Glaze Teriyaki**. And yes, the brilliant All Star sign remains (2095 Chestnut Street, 415-590-3193, glazeteriyaki.com; daily 11 a.m.–10 p.m.).

RUSSIAN HILL

Husband and wife co-chefs Carrie and Rupert Blease are opening a new restaurant in the former T2J Thai space, **Lord Stanley** (2065 Polk Street). The duo, who met in England at Le Manoir aux Quat'Saisons, have since worked at New York's Per Se and Blue Hill and Central Kitchen and Commonwealth here in San Francisco. A British and European sensibility will influence the food, with a California emphasis on excellent seasonal ingredients. They'll be making nearly everything in-house, including the bread and butter, and will keep the menu small and not overly complicated.

The space seats 40, and Boor Bridges Architecture is behind the design. They've opened it up, with an upstairs loft that houses a communal table, along with floor-to-ceiling windows and clean lines. Warm wooden tables balance the touches of concrete, steel, and neon, while custom dishes from Melissa Rice, canvas bread bags, and textiles soften the hard, clean lines of the space.

The restaurant also features a bar, where wine director Louisa Smith will pour wines from small producers both local and international, with a focus on organic, biodynamic, and unique offerings. There will also be a regularly changing selection of beers on tap, including many international choices. You'll also find sake, low-proof cocktails, and nonalcoholic selections, including many with juices made in-house (2065 Polk Street; opening in early June; dinner Sunday and Tuesday–Thursday 5:30 p.m.–10 p.m., Friday–Saturday 5:30 p.m.–11 p.m.).

FINANCIAL DISTRICT

As we keep hearing about luxury tasting-menu-only restaurants pushing our credit card limits, it's refreshing to write about a restaurant featuring a prix-fixe tasting menu that is just \$35 — for three courses. Yes. You can pay \$10 for an additional pasta course, and guess what, you're going to be stuffed.

The Hi Neighbor restaurant group (Stones Throw, Fat Angel) has just opened **Trestle** in Jackson Square

Lord Stanley's chefs worked at New York's Per Se and Commonwealth in San Francisco.

in the former Great Hunan (it's right where Chinatown, North Beach, and the Financial District converge) — you won't even recognize the space. The 1911 building had some beautiful bones, with dark brick walls, and Apparatus Architecture did a stellar job opening up the space. There are touches of rusticity, like the wide-plank oak floors and ash tabletops, and modernity, too, in the artwork and the sinuous shape of the chairs. The wood beams create an eye-catching element. The music is upbeat. The meal pace is brisk, so you can get on with your night and go grab a cocktail nearby.

Like Stones Throw, the team is comprised of executive chef Jason Halverson, Ryan Cole, and Tai Ricci (all Michael Mina alums), plus partners Jason Kirmse and Cyrick Hia. Halverson's dishes will rotate often and have roots in comfort dishes, but they are elevated with some modern techniques, lightened up with fresh California produce, and beautifully plated. You'll have a choice of a few dishes in each section, and partner Cole wants people to be excited to make dessert a part of their meal again. The place hits that San Francisco tone we like so much: casual but quality, with good service, wines, and design details.

On the opening menu, my guest and I started with a Little Gem salad with meaty pieces of bacon lardons and a sunny-side up egg, and marinated calamari and roasted fingerling potatoes and Calabrian chile aioli; we had to supplement our meal with the hearty garganelli

TABLEHOPPER, continued on 11

**TABLEHOPPER**

CONTINUED from page 10

Bolognese, with a spoonful of burrata on top; and the main event was a short rib “pot roast” with potato gratin, and pan-roasted salmon with farro and an orange-sherry vinaigrette. You can also request bread, and you’ll get some Firebrand bread with burrata.

For dessert, a strawberry and rhubarb pavlova, and a warm chocolate brownie sundae, with some amazing elderflower ice cream from Humphry Slocombe. The price for that meal is \$45, and it over delivered in quality, portion, and taste. They’re on to something here.

Value is also a big part of Jason Kirmse’s wine list. You’ll find a list of bottles for less than \$50 (like a 2013 Château Thivin “Côte de Brouilly” Gamay from Beaujolais for \$42), and some quality picks by the glass (\$9–\$15), but the real big-name bargain hunters will want to check out the bottles for \$100 and more, which will only have a markup of \$40 per bottle (instead of the industry standard of 200–300 percent). Yeah, there’s some Krug for \$201. And a Moreau “Les Clos Grand Cru” from Chablis for \$119. So if you want to still blow some cash, you’ll be handsomely rewarded. And of course, the beer list totally rocks (you know,

that Fat Angel connection), with over 25 bottled selections from around the world (531 Jackson Street, *trestlesf.com*, 415-772-0922; Monday–Thursday 5:30–10:30 p.m., Friday–Saturday 5:30–11 p.m., Sunday 5:30–10 p.m.).

The San Francisco location of **The Barrel Room** has taken over the former Georges space on Sansome Street in the Financial District. The full-service restaurant is now open, and soon there will be many expanded offerings, including a wine bar and tasting room, a retail shop, and a subterranean speakeasy-style full bar. The wine bar and retail shop will open this month.

The concept is ambitious: Every three months, the restaurant menu, bar menu, and wine list will change completely. Each new menu will draw inspiration from a wine region of the world, including places like Germany, France, Austria, and Italy. The opening focus is on Latin America, with dishes like fish tacos with jicama and pineapple salsa, and rib eye with bone marrow-ancho chile salsa. As for the wine list, there are more than 200 bottle selections and more than 50 options available by the glass. Educational and regional flights will be offered as well (415 Sansome Street, 415-956-6900, *barrel-roomsf.com*; lunch Monday–Friday 11 a.m.–2:30 p.m., din-



The Barrel Room will change menus and wine lists every three months. PHOTO: BARRELROOMSF.COM

ner Monday–Saturday 5 p.m.–10:30 p.m.).

**LOWER PACIFIC HEIGHTS**

The somewhat cursed space on the northeastern corner of Divisadero and California has a new taker, and it’s a good one: none other than Belinda Leong of neighboring B. Patisserie. Hoodline reports that the new project is called **B. on the Go**. Leong and Michel Suas, her business partner and baker, plan to open the new location on June 1.

They’ve run out of room at B. Patisserie, and having additional kitchen space will free up the original location. In fact, B. Patisserie has been so

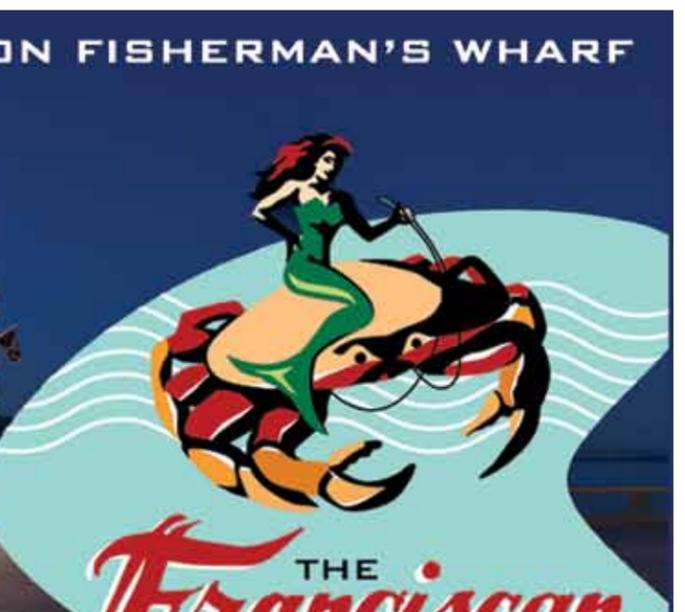
two years. The new space will change all that. They will bake in the satellite kitchen, in addition to preparing new items like sandwiches and snacks to go (2794 California Street).

**Each new Barrel Room menu will draw inspiration from a wine region of the world.**

busy and crowded that Leong hasn’t had the opportunity to start serving wine, despite the fact that she’s had a beer and wine license for almost

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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# We Will Be Back



Lil's suffered a fire on April 29, 2015 that was soon contained by the swift action of SFFD. No one was injured in the fire but the restaurant sustained extensive smoke and water damage. A special fund has been set up to help the employees in this time of need. Anyone who would like to make a contribution may do so at [www.gofundme.com/liverpoolills](http://www.gofundme.com/liverpoolills).

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Wash down Belga's house-made charcuterie with a topnotch selection of Belgian beers and ciders. PHOTOS: AUBRIE PICK

## Belga brings Belgian beer, cuisine to friendly neighborhood setting

BY SUSAN DYER REYNOLDS

WHEN MOST PEOPLE THINK OF Belgium, waffles, beer, and chocolate come to mind, but Belgian cuisine is actually far more complex. Noted for its wide array of ingredients and dishes that vary broadly by region, Belgian dishes are also heavily influenced by neighboring France, Germany, and the Netherlands. It is often said that Belgian cuisine has the heartiness of German food presented with the elegance of French technique. At Belga, the newly opened Belgian brasserie from famed restaurateur Adriano Paganini (Delarosa, Super Duper Burger, Beretta, Lolinda, Starbelly) in the former Café des Amis space at 2000 Union Street, the concept goes a step further by adding a California twist to some traditional dishes.

### CHEF HAS WORKED WITH THE BEST

Executive chef Freedom Rains (yes, that's his real name) started his career in San Francisco working seven years with internationally renowned chef Nancy Oakes at Boulevard. He moved on as sous chef under chef Thomas McNaughton at Flour + Water, learning whole-animal butchering. After traveling through Italy and a stint at RN74, Rains accepted his first chef de cuisine position from chef Chris Cosentino at the acclaimed Incanto, where he learned Cosentino's philosophy of using every part of the animal, including elevating offal (organ meats and entrails), an area of modern American cookery that Cosentino helped pioneer.

### BELGIAN CLASSICS WITH A TWIST

Belga's menu reflects all of Rains' previous experience in his interpretation of traditional Belgian food with a twist. For example, in Belgium white asparagus is served Flemish style, boiled or steamed and served with chopped hard-boiled eggs and clarified butter sauce. Rains' version is a salad of seasonal green asparagus, celery hearts, and sauce gribeche (an acidic aioli). Croquettes (breaded and fried cylinders of deliciousness) are popular throughout Belgium, with the most popular versions featuring either a thick, creamy cheese or a grey shrimp filling. For his croquette filling, Rains uses brandade (emulsified salt cod). For Belgians, Flemish carbonade (beef stew with beer) is an obsession, and locals believe in washing it down with the same brew you find in the gravy. While there are numerous carbonades (also

known as stoofvlees), essentials include beef, onions, dark beer, mustard, sliced bread, and various herbs and spices. At Belga, you'll find boneless short rib, bacon lardons, mushrooms, baby carrots, pearl onions, and marble potatoes braised with veal stock and beer.

Rains will utilize the wood-fired grill for house-made sausages like currywurst, boudin blanc, and boudin noir and meats like the rib eye steak for two and the shoulder-cut pork chop. Charcuterie is also made in house, including porc rou-

### Another Belgian icon, the humble mussel, is served three ways.

lee (pork head), liverwurst, saucisson sec (thick, dry-cured sausage), and country pâté. Vegetable options include braised cabbage with spätzle, stoemp (mashed potatoes and melted leeks), and cauliflower with vadouvan (French version of Indian masala), golden raisins, and almonds.

Rains finds inspiration in another Belgian icon, the humble mussel, and serves it three ways: dry roasted in cast iron and tossed with clarified butter; pan roasted with white ale, shallots and green garlic; and in a light seafood chowder with cod, clams, cream, white wine, and grilled bread.

In addition to substantial mains, Belga also serves light snacks, encouraging guests to feel at home whether they're having a dozen oysters and a glass of wine at the bar solo after the gym or sharing all three mussel preparations with a group of friends. Prices are friendly, too (where else can you get a wood-fire grilled seven-ounce steak au poivre with frites for under \$20?), keeping with Belga's concept of a comfortable place where singles, couples, friends, families, and neighbors will become regulars. The interior renovation enhances that approachability — gone are the claustrophobic partitions from Café des Amis that hid views of the surrounding streets. Sea foam-hued penny tiles line walls near the kitchen and bar; colorful custom artwork evokes European graphic collage; and industrial textures and finishes add a sleek, mod touch. Outdoor seating (coming soon) will feature sunny yellow tables to match the awning.

### BELGIAN BREWS AND MORE

Perhaps the most potent symbol of change is the wood and glass cabinets that once held wine for Café des Amis now hold Belga's ample selection of beers, curated by bar manager and certified cicerone (a sommelier for beer)

BELGA, continued on 13

## BELGA

CONTINUED from page 12

Ryan Murphy, who studied under Rich Higgins, one of seven master cicerones in the world. Belga features 50 bottles and 10 drafts, including a diverse collection of Belgium's beers, Belgian-style beers from California, and ciders sourced from Flanders, Normandy, and the United States. There are familiar labels as well as rare, seasonal, and pricier "celebratory" choices. The beer and cider menu is cleverly arranged in order of intensity (Light, Hoppy, Malty, Funky, Fruity, Sour, and so forth) and intended for pairing with chef Rains' food.

You'll also find wine varietals from

France, Germany, and the United States and a selection of bubbles by the glass and by the bottle. There is a full bar and Nora Furst has designed a gin-focused (gin is popular in Belgium) cocktail list. Furst, who runs the bar programs at Lolinda and El Techo de Lolinda, and recently implemented a grappa and amaro beverage menu at Delarosa (see sidebar), has a knack for creating light, fresh drinks that don't knock you off your barstool. If you want to be knocked off your barstool, however, try the beer and a shot combo called a "kopstoot" (which translates to "head butt").

**Belga:** 2000 Union Street (at Buchanan), 415-872-7350, [belgasf.com](http://belgasf.com); dinner Sunday–Thursday 5–10 p.m., Friday–Saturday 5–11 p.m., bar open nightly 5 p.m.–midnight,



House-made sausages come from Belga's wood-fired grill.

## Lighten up: Grappa and amaro star in Delarosa's refreshing new cocktails

BY SUSAN DYER REYNOLDS

REMEMBER MY GRANDFATHER making grappa when I was a teenager. Grappa is an Italian brandy distilled from pressed, fermented grape pomace (skins, pulp, stems) that contains 35 to 60 percent alcohol by volume (70 to 120 U.S. proof). One day, he gave me a taste. I coughed violently as it burned from my lips to my throat to my innards. My older cousins laughed hysterically. "Acqua di fuoco," they called it, which means, "Fire water." Years later, I encountered grappa again, this time from the impressive collection of the late Lorenzo Petroni at his North Beach Restaurant. We drank it straight, and just like my grandfather's homemade hooch, it burned like *acqua di fuoco*. So when I was invited to check out the new beverage menu at Delarosa featuring grappa and amaro (a bittersweet Italian digestif infused with herbs, flowers and spices), I must admit I was hesitant.

Nora Furst, cocktail designer for restaurants in Adriano Paganini's empire including Lolinda and their latest, Belga, stood behind the bar cheerfully shaking

one of her concoctions as I took a seat. First up: The **Zucca High Ball** (zucca rabarbaro, scotch, lemon, soda, cucumber). Zucca is an amaro imbued with rhubarb root, cardamom seeds,



Miele Julep highlights honey grappa. PHOTO: SUSAN DYER REYNOLDS

**I imagine relaxing with one (or two or three) on Delarosa's sidewalk patio.**

bitter orange peel, and other herbs. The lemon and soda added lightness and acidity, the clean scent of the cucumber slice (balanced atop the glass on a spear) wafted gently, while the scotch mirrored the smoky finish of the zucca.

For the **Miele Julep**, Furst drizzled honey grappa,

lemon, and amaro nonino over crushed ice with a sprig of fresh mint. Nonino is a lighter amaro redolent with caramelized sugar, orange, licorice, saffron, and tamarind. It reminded me of an adult snow cone, and I can imagine relaxing in the sun with one (or two or three) on Delarosa's sidewalk patio. I also loved the **Loophole** — Old Tom gin, lemon juice, simple syrup, egg white, Casey Jones IPA, and aperol (an Italian aperitif that blends bitter orange and an array of herbs and roots). I'm usually not a fan of gin, but Old Tom, hand distilled to a family recipe from the 1870s, has a softer, smoother profile than most and plays well with the herbaceousness of the aperol and the creaminess of the egg whites.

Through Furst's fine palate and skills, I discovered *acqua di fuoco* and its bracingly potent pal amaro can add depth and flavor to these refreshing drinks, making them perfect for sipping during lunch or brunch, or after dinner.

**Delarosa:** 2175 Chestnut Street (near Steiner), 415-673-7100, [delarosaf.com](http://delarosaf.com); daily 11:30 a.m.—1 a.m., weekend brunch until 4 p.m.

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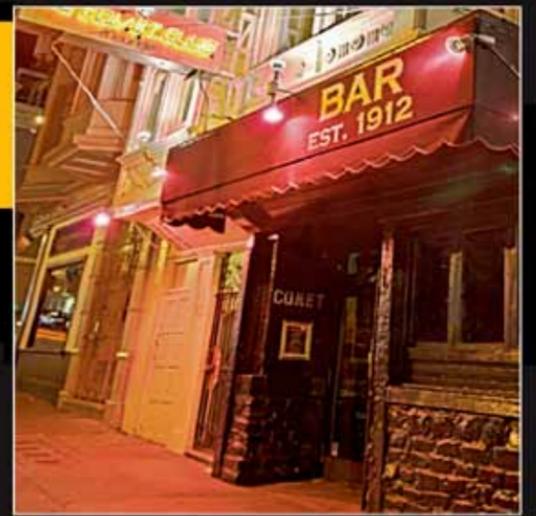
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Spinnerie offers locally sourced, globally inspired rotisserie cuisine. PHOTOS: JULIE MITCHELL

## Spinnerie Rotisserie offers fast, fresh food

BY JULIE MITCHELL

**T**HERE ARE TIMES when you want to go out for an elaborate meal, and there are others when you just want to grab a quick dinner, or even better, pick up a complete healthful meal to take home and enjoy. Spinnerie on Polk Street neatly fits both bills.

Open since early this year, Spinnerie serves what it calls "locally sourced, globally inspired rotisserie foods while providing an engaged human connection and giving back to our community and humanity for a healthy and happy world!" Translation: They use Mary's free-range, non-GMO, vegetarian-fed birds, partially deboned and spatchcocked, which produces less waste and crispy, flavorful chicken; reclaimed wood is used throughout the space; and chairs are crafted from recycled aluminum cans. Those who dine in are served on bamboo plates, and takeout orders come in recyclable or compostable/biodegradable packaging. Spinnerie boasts the only rooftop herb garden in the Bay Area, visible from the side of the building on Pine Street. Plus there is a smaller indoor herb garden also visible from the street.

All of this makes sense considering that Spinnerie founders Niko Koros and Nick Bovis each have backgrounds in farming and cooking. Koros worked with his father in produce and butchers' markets

throughout the Bay Area since he was a child and studied the art of rotisserie in France, and Bovis spent time as a farmer and horticulturist in the Central Valley before taking over operations at Lefty O'Doul's in the 1990s.

Spinnerie serves two kinds of rotisserie chicken: one seasoned with Mediterranean spices and herbs, and Peri Peri spiced with pepper and local herbs. Options include a whole chicken for \$14, half a chicken for \$8, and a quarter

vinaigrette; Togarashi (chili pepper) kale and apple salad with local kale, parmesan, chili and olive oil; your choice of original or spicy hummus; and ginger soba noodles with Asian mushrooms.

Sandwiches are served on house-made flatbread and include various combinations of Spinnerie's rotisserie offerings such as the Arrogant Greek with roasted red pepper olive tapenade, feta, Greek slaw, baby arugula, quinoa tzatziki, house-picked onions, crispy kale, and shallots (add

\$2 for chicken or tofu and \$3 for salmon or tri-tip). Or try the Simple Noodle salad with baby arugula, seasonal cabbage, vermicelli noodles, Vietnamese

mint, cucumbers, sweet peppers, pickled vegetable slaw, dried shallots, organic peanuts, and dressing (grilled items are optional); or the Granja Bonita with romaine hearts, organic black beans, avocado, roasted corn, pickled red onions, sweet peppers, Cotija cheese, cherry tomatoes, jicama, yogurt-cilantro cr me, cumin vinaigrette, and tortilla strips. Black bean chili and a soup of the day are also available.

Spinnerie offers a healthful, affordable take-out option for those busy days or nights when cooking just isn't an option.

**Spinnerie Globally Inspired Rotisserie:** 1401 Polk Street (at Pine), 415-345-1999, [spinnerie.com](http://spinnerie.com); daily 11:30 a.m.-10 p.m.

E-mail: [julie@marinatimes.com](mailto:julie@marinatimes.com)

### Rotisserie items include responsibly raised chicken and beef, sustainable salmon, and Hodo tofu.

chicken for \$5. Other rotisserie items include responsibly raised tri-tip, sustainable salmon, and Hodo tofu.

Side dishes, hot and cold, are what set Spinnerie apart from other rotisserie joints. A single side is \$2.75, two sides are \$5.25; three sides are \$7.50; and four sides, \$10. Hot sides include roasted corn with red quinoa and Greek yogurt; spit-fired cauliflower with pickled peppers, capers, and garlic; fingerling potatoes with fresh herbs and kosher salt cooked in the rotisseries with chicken drippings; macaroni and cheese; garlic mashed potatoes; and rotisserie-seasoned veggies. There are gluten-free, vegan, dairy free, and vegetarian options. Cold sides include Israeli couscous with wild mushrooms, shaved parmesan and lemon-truffle



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# For the city that has everything: A new San Francisco dining trend?

BY ERNEST BEYL

SAN FRANCISCANS ARE SAID to be discerning diners, but they will eat anything, kale for example, and they will adapt to the next new food craze with religious zeal. But just what is the next new San Francisco food craze? Well, my best guess is Medicinal Cuisine — an even more extensive adoption of health food. And right here let me quote from one of my food idols, Calvin Trillin: “Health food makes me sick.”

But let’s get on with this journalistic, public service trend piece. I once went to dinner in a Singapore restaurant that featured a doctor instead of a maître d’hôtel — white jacket, thermometer, stethoscope, and grave expression — the whole works.

Before leading me to my table, the doctor took my temperature, my pulse, my blood pressure, listened to the rumblings in my chest, felt to see if I was sweaty (I was), pressed the fleshy parts of both hands and began talking to me about the humours.

## DINING WITH THE DOCTOR

You know about the humours don’t you? Air, fire, and water.

The act or art of breathing, too warm or too cold, and lots of bodily fluids sloshing around. My Singapore doctor-maitre d’ hôtel ruled that my humours were out of balance. And I suppose they were. I had just flown nearly 24 hours to get to Singapore. Since my arrival, I had been in and out of super air-conditioned rooms and taxis. I had now met my

late the digestion. Something salty to cleanse obstructions, and something pungent to purify the blood. During the Tang Dynasty, there was a renowned doctor, Sun Simiao, who believed in the curative powers of food. Why argue? He lived to be 101.

## THE DOCTOR’S OFFICE

When I got back to the hotel, I took two aspirin, an Imodium tablet, quaffed down some restorative Alka Seltzer, hit the sack and slept fitfully. That was a long time ago, thousands of Chinese meals ago. But we were talking about dining trends.

There is one thing San Franciscans enjoy more than dining out. That is starting a restaurant. So I think I’ll try that. I’ve already got some venture capital money from South of Market (obviously), and I’ve found a doctor who should make a good maître d’ hôtel. And, of course, you know what the waitresses’ uniforms will be like.

The name of my restaurant will be The Doctor’s Office. Call for an appointment.

E-mail: [ernest@marinatimes.com](mailto:ernest@marinatimes.com)

## A Singapore restaurant featured a doctor instead of a maitre d’hotel — white jacket, thermometer, the whole works.

companion from the Singapore Government Tourist Office, who said I didn’t look well and that she had just the thing — dinner in a newly fashionable restaurant. In short — dinner with the doctor.

At the conclusion of the consultation, the doctor-maitre d’ hôtel wrote out a prescription for my dinner and an assistant led us to a table. I was queasy before the food arrived. I ate a few bites of this and that. Something sweet to strengthen my tissue. Something sour to stimu-

# New service helps vintners and wine lovers

COW HOLLOW RESIDENT Ken Majer and his business partner, Jeff Hall, have developed an advisory service for local wine makers. Just about everyone who makes and sells wine understands the three-tier marketing distribution system. What Majer & Hall have done is show wine-makers the wisdom of cutting out the middleman.

Here’s an example. A winemaker makes a great wine that costs \$10–\$15 to make. A wholesaler pays \$20. The wholesaler then sells it to the retailer for \$30, and the retailer (BevMo or Safeway) sells it to you, the customer, for \$40. Find the same wine in a restaurant, and it could cost as much as \$78.

The “win-win,” says Hall, is to have the customer buy the wine directly from the winery at the retail price of \$40. Better yet, join the winery’s wine club, and buy the wine for \$34 (15 percent savings). Take the wine to a restaurant,

and even with a \$15 corkage, you’re still \$29 ahead for the same wine you would pay \$78 for on the wine list.

Vintners sell the wine to you for \$14 to \$20 more than what the wholesaler pays. That’s a win for the winemaker. You, as a wine club member, pay less for the wine than you would at your local retail store, and pay much less than you would from a restaurant wine list.

This is old news to wine-makers; however, Majer & Hall not only demonstrate greater profits from a robust direct-to-consumer program, they also show the winemakers *how to do it* using tasting room programs, third-party relationships, and strategic partnerships.

“We just want to help winemakers get consumers to enjoy world-class wines at an affordable price,” says Majer.

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Dr. Howard Becker today. PHOTO: COURTESY HOWARD BECKER

**BECKER**

CONTINUED from page 1

I was hooked. I had to meet this guy. One thing led to another, and then on a warm afternoon, I strolled up to his place to do just that. “Call me Howie,” he said when he met me at the door. And so I did.

**STRIP JOINTS AND SOCIOLOGY**

Howie, with five advanced scholarly degrees, lives here in North Beach in an airy apartment with his artistic, videographer wife, Dianne Hagaman, and a well-used upright piano.

He was born in Chicago in 1928. A bright, musical kid, by age 15 he was working as a piano player in bars and strip joints. He attended the University of Chicago, continued to play piano, taking lessons from iconic jazz pianist Lennie Tristano. Following college, with both an M.A. and a Ph.D. under his belt, Becker became an instructor, researcher, and academic writer, and later, a guru in that sometimes oversimplified, but arcane, subject, sociology.

Then in the 1960s, he moved to San Francisco and studied photography at the San Francisco Art Institute on Chestnut Street, not far from where he now lives. He worked with renowned photographer Annie Liebowitz, who was a lab monitor there at the time. By then an accomplished pianist, Howie accepted gigs in clubs like the Italian Village in North Beach.

reling at you like a freight train. The mild-mannered, even-keeled Becker is wound loosely. He almost sleepwalks through interviews, but suddenly will rattle off explosive concepts that light up the room.

**HEMINGWAY A TERRIBLE MAN**

So what do you talk about with Howie Becker who isn't intimidating as I imagined he would be? Well, you talk about Miles Davis, Charles Mingus, Wolfgang Amadeus Mozart (Mozart and murder? I'll get to that), Picasso, an array of jazz piano artists like Thelonius Monk, Bud Powell, and Howie's mentor Lennie Tristano — and Ernest Hemingway.

After settling at a kitchen table and sitting across from me, Howie folded his hands, looked at me expectantly and waited. I jumped in:

**E.B.:** A while back I was enjoying a drink in a North Beach bar, and I met a young woman who told me she had just come back from Sun Valley. I told her that many years ago I worked in Sun Valley and met Ernest Hemingway there. She didn't react to my revelation so I plunged ahead. “I admire Hemingway,” I said, “I reread him frequently just to tone up my ability to write a simple, declarative sentence.”

**DEVIANCE AND DEVIANTS**

Today he's an accomplished jazz piano player. But his standing as a frequently controversial, but famous, sociologist overshadows that. Where did Howie Becker's fame come from? It stems from his many lectures and books on such intriguing subjects as deviance. The question these lectures invite, and his books answer, is: Why are deviants deviant? He concludes “The social deviant lives by rules just as everyone else does.” In other words, “Deviance is not a quality of a bad person, but the result of someone defining someone else's activity as bad.” He uses jazz musicians as an example.

“Jazz musicians see themselves as a different breed from those in their audience. They are cool. Their audience is square. This isolates them,” Becker says, “in a deviant culture. Therefore they are frequently labeled that way by society.”

**BECKER IS WOUND LOOSE**

In Paris, where Howie visits each year to lecture and to hang out, young Sorbonne-educated intellectuals adopted him and his sociologist theories about deviance. Students have even created a one-word, social subject for his beliefs: “Beckerisme.” They've elevated the bespectacled 86-year-old sociologist to a cult figure just as Parisian moviegoers adopted American comedian Jerry Lewis. The pratfall, rubber-faced Lewis is wound tightly and comes bar-

and his music, Bill Cosby comedy shows, and other artists. The question is, Can you separate the artist from the art? Becker believes you can.

**BUT WHAT ABOUT MOZART AND WHAT ABOUT MURDER**

**E.B.:** Tell me about your book *What About Mozart? What About Murder?*

**H.B.:** Well, I was giving a lecture about deviance not being inherently criminal and abnormal when a colleague in the audience asked, “What about murder — isn't that really deviant?” He thought he had me backed into a corner. I answered that reasonable people differ over whether certain killings are murder or justified homicide and these differences vary depending on what kinds of people did the killing. Similarly, some people think Mozart burst forth fully formed as a genius while others tell us that in Mozart's time there were doubters.

**E.B.:** So there were plenty of people who didn't believe Mozart was just a kid who wrote some good pop tunes.

**WHAT ABOUT SOCIOLOGY?**

Suddenly, I realized I was well into this Howie Becker interview and still hadn't learned anything about sociology. Even though in school I never really got into algebra, physics, or logarithms, for example, I have a basic knowledge of what these arcane-to-me sciences can

do in our tech-dominated world and why people study them. Not so with sociology. What's it all about? What's it good for? Why do students major in sociology in college? I majored in English because I thought someday I might want to teach English. Perhaps this is why students major in sociology, to be teachers.

**E.B.:** What does sociology do? What does it contribute?

**H.B.:** The services of sociology are to help people understand how social life works. Let me give you an example of how sociology can be useful. We talked about Hemingway and agreed that he was a master, worth reading. How did we come to that decision? We decided he was a learned experi-

ence. Many of us got together and held an election. We decided that Hemingway was a genius. This is how reputations get established. You said many of us listened to Gertrude Stein's opinions about Hemingway or her opinions about Picasso. Many people believed her judgment. And I say yes, it was an election. People want to be able to point at something — some evidence that shows that they are right. Hence, Picasso is great. Mozart is great. Miles Davis is great, Charles Mingus is great.

**E.B.:** There's a movie called *Big Eyes*, about the kitsch pop painter Walter Keane who passed himself off as an artist who painted woe-filled children with huge, saucer eyes. He said he was more popular than Picasso.

**H.B.:** But more people believe in Picasso than in Walter Keane. Even though Keane may have said he was more popular than Picasso, he wasn't.

*After agreeing that Walter Keane was only a footnote — if that — in the art scene, we turned to something high in the 24-hour news cycle — marijuana.*

**E.B.:** Howie, smoking marijuana doesn't make you a deviant, a weird person, does it?

**H.B.:** Social interaction plays a role in the use and enjoyment of marijuana. I argued and was quoted in *The New Yorker* that you had to learn how to get high. Smoking weed, I said ... was most often strange or unpleasant ... the beginner will not continue use unless he learns to redefine the sensation as pleasurable. ... This redefinition occurs, typically, in interaction with more experienced users.

**NEARER MY GOD TO THEE**

So there are no absolutes. Everything is a learned experience; everything is relative. It was getting late in the afternoon. There were shadows on the street.

It was time to go. Howie got up to usher me out. In doing so he walked past a black, upright piano, sat down and began playing “Nearer My God to Thee.” An unlikely tune I thought, but in the second chorus, Howie added a gentlemanly modicum of swing. And that was that.

*E-mail: ernest@marinatimes.com*

**Can you separate the artist from the art? Becker believes you can.**

She responded by saying she would never, ever read Hemingway regardless of the simple, declarative sentences. She said he was a terrible man, a womanizer, a braggart, overbearing, he killed animals, and was an all-around bad person.

And that was the end of that bar conversation.

**H.B.:** That does seem to be a common opinion. Well, she was probably right, he was a terrible person. But does that mean he wasn't a great artist? Everyone is responsible for what they do and how they act. But does that affect their genius? No, it does not.

**THE COSBY FACTOR**

Of course, this has implications for Woody Allen movies, Miles Davis

**FESTIVALS**

CONTINUED from page 1

from across the country offering their specialty arts, crafts, and products, and of course, dozens of food vendors. Live music will be featured on several stages; visit [unionstreetfestival.com](http://unionstreetfestival.com) for the schedule.

Up the following weekend, June 13-14, is the **North Beach Festival**, now in its 61st

year and considered the country's original street fair. Over 150 booths will feature fine arts, crafts, gifts, food, and drink, spanning several streets (Columbus Avenue between Broadway and Green; Vallejo and Green Streets between Grant and Columbus; and Grant Avenue between Columbus and Filbert). Multiple stages will feature live music (visit [sresproductions.com](http://sresproductions.com) for entertainment line-up), and you can enjoy beer and wine in the beverage gardens.

Fair favorites are the traditional Italian street painting with chalk, where

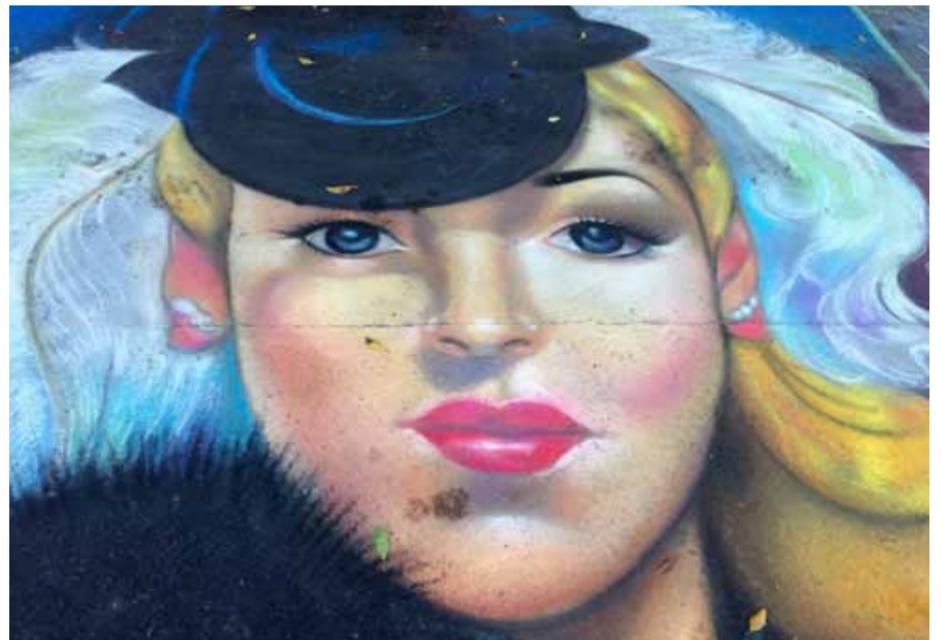
you can also buy space for your kids to create their own masterpieces on Vallejo Street (between Grant and Columbus) and the ever-popular traditional animal blessing at the Shrine of St. Francis of Assisi (610 Vallejo Street) each day from 2-3 p.m.

The first weekend in July, July 4-5, ushers in the 31st annual **Fillmore Jazz Festival**, the West Coast's largest

free jazz festival, attracting more than 100,000 visitors to the neighborhood rich in jazz history. The 12-block festival from Jackson to Eddy features booths

of fine arts and crafts from paintings to photography to pottery as well as gourmet food and beverages. Several live jazz performances from multiple stages are scheduled, including returning artist in residence Kim Nalley, performing a different program each day. For the complete lineup of musicians, visit [fillmorejazzfestival.com](http://fillmorejazzfestival.com).

**Favorites are the chalk street painting and the animal blessing.**



Italian chalk street painting at the North Beach Festival is a big draw. PHOTO: LEXIE LEE

Hours are 10 a.m. to 6 p.m. for all festivals and admission is free, but leave your smokes at home because each venue is billed as a nonsmoking event.

Many of the local merchants will be open during the festivals, so make sure to visit them as well; after all, they make these vibrant neighborhoods what they are.

# Corporations, cable, consumers, and the broadband conundrum

BY MICHAEL SNYDER

**I**N THE CRAVEN NEW WORLD OF ENTERTAINMENT on demand, a strange landscape stretches before us. And it isn't just the idea that in the not-too-distant future we'll be accessing our preferred movies, narrative video series, and music via virtual reality goggles and — Holy Frankenstein! — implants in our heads.

## TIME-SHIFTED VIEWING

A few hardy souls are out there with their antennas and hopes of acquiring a decent broadcast signal. They are an increasing rarity. Beyond basic broadcast, the choices are abundant and myriad. We know that the DVR and the prevalence of on-demand cable TV options have rewritten the rules of television ratings, thanks to the concept of time shifting. People want to watch late-night television at more convenient hours, or don't want to miss a favorite show that is being transmitted while they're out for the evening, or being aired at the same time as another preferred program. They still watch via DVR or on-demand, just at another, more convenient time. In the wake of this transformation, TV ratings services are adding this time-shifted viewing to their numbers.

## EXPENSIVE CABLE PACKAGES

Such changes are ongoing, advances in technology and delivery systems continue, and the economics are in flux. Communications giants are trying to offer phone, cable, satellite, and broadband service in various combinations, sometimes from within and sometimes through mergers. Cable packages include premium channels such as HBO and Showtime; tiered pricing has long hinged on the number of channels available; and the occasional pay-per-view event ranges from a streaming movie-on-demand, a televised concert, a theatrical presentation, or a boxing match. It's been standard operating procedure. But the rise of one-stop single-provider shopping has resulted in cable TV bundling deals that force consumers to take stations

that they don't care about to get those they do covet. And exorbitant deals with dedicated channels and sports teams building their own TV networks are resulting in outrageous fee increases.

Case in point: Even a Giants fan has to feel for the poor chumps trying to follow the Los Angeles Dodgers who were paid such an obscenely high rate by Time Warner Cable for rights to air all Dodger games that the charge for viewers is beyond burdensome. Making matters worse, Time Warner only covers about 30 percent of the homes in the Los Angeles metropolitan area, and the company is demanding so much cash from other cable providers to air the games that the competing companies have refused across the board. Thus, in roughly 70 percent of the team's geographical market, its devotees have no television access to its games. Essentially, Time Warner and the Dodgers are holding the games hostage unless and until someone coughs up the ransom money. How long before this model finds its way to San Francisco?

## SLINGBOX, BITTORRENT, AND TOTO

What if people decide to just say no, and instead find new pathways to the cultural diversions they seek? Actually, it's been happening for quite a while. The consumer-versus-corporation conflict that bubbled under the surface of the digital broadcast revolution is being waged in earnest using broadband Internet weaponry. The Slingbox and the use of BitTorrent technology have been circumventing the usual channels to acquire the sort of programming desired by individuals who aren't in the right place geographically for said shows or would rather not fork over increasingly high payments to the cable and satellite companies.

This may have the whiff of piracy. Regardless, more people than you might imagine are taking these alternate routes. A friend, a native of Ireland who lives in San Francisco, decried his inability to watch favorite shows from his native land, especially Irish sports matches. Then, a few years back, he learned about the Slingbox — a TV streaming media device that



Invite the gang for a *Downton* party. PHOTO: © PBS

encodes local video for transmission over the Internet to a remote device that could be, theoretically, anywhere in the world. Using a Slingbox allows a user to control their cable, satellite, or DVR system in one location and then view it from a remote Internet-connected PC, smartphone, or tablet anywhere they happen to be. My friend set up a Slingbox at his parent's house in Ireland, and he enjoyed whatever it accessed there from the comfort of his San Francisco home.

Those who might want to catch an episode of, for example, the high-end British period soap opera *Downton Abbey*, months before PBS decides to run it in the States, have other ways and means. They can download a BitTorrent client or a comparable computer program to implement a protocol that allows remote file sharing with like-minded peers — in this case, video files that are listed on various websites. There are lists of shows with links to specific episodes that when accessed enable the file data to be sent over the Internet in bits from a variety of sources and then recombined on a specific hard-drive. Initialized and downloaded in full, one's chosen show can be watched via a media player on one's laptop, desktop, or, with the proper connections, a big-screen TV monitor. (Invite the gang for a *Downton* party!)

There are legal strictures involving copyright and distribution-for-profit that can result in BitTorrent users facing hefty fines and worse if singled out for violations. Movie piracy via BitTorrent is a real problem for the film industry that needs addressing. But scores of people who want to see the latest series of the U.K. crime drama *Line of Duty* or the creepy French zombie thriller *The Returned* with no expectation of a timely American dissemination will risk using BitTorrent. And some viewers, who think they're being pushed around, fleeced, or disregarded by the cable or satellite companies, might think of going the broadband route with Toto to choose all of their home viewing.

Desperate times, desperate measures. And count on the corporations to strike back in more proactive fashion if legitimate viewing numbers continue to appreciably shrink and the pirates grow in number. What else? It's strictly business.

*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

COMPILED BY BRIAN PETTUS

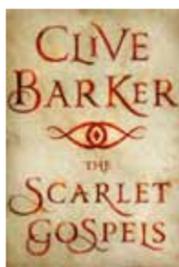
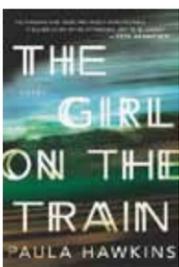
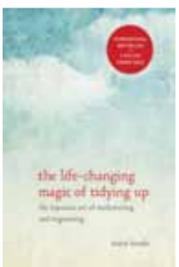
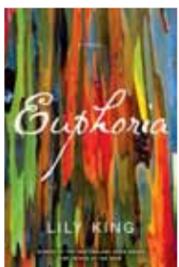
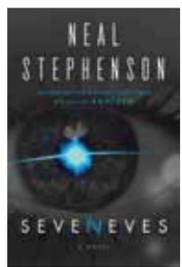
### BOOKS INC. BEST-SELLER LIST

- 1. City of Thieves: A Novel,** by David Benioff (paperback)
- 2. All the Light We Cannot See: A Novel,** by Anthony Doerr (hardcover)
- 3. The Life-Changing Magic of Tidying Up: The Japanese Art of Decluttering and Organizing,** by Marie Kondo (hardcover)
- 4. The Girl on the Train: A Novel,** by Paula Hawkins (hardcover)
- 5. Boys in the Boat: Nine Americans and Their Epic Quest for Gold at the 1936 Berlin Olympics,** by Daniel Brown (paperback)
- 6. Zero to One: Notes on Startups, or How to Build the Future,** by Peter Thiel (hardcover)

- 7. The Goldfinch: A Novel,** by Donna Tartt (paperback)
- 8. Euphoria,** by Lily King (paperback)
- 9. The Road to Character,** by David Brooks (hardcover)
- 10. The Tender Bar: A Memoir,** by J.R. Moehringer (paperback)

### NEW RELEASES

**Seveneves: A Novel,** by Neal Stephenson  
Stephenson combines science, philosophy, technology, psychology, and literature in a magnificent work of fiction that offers a portrait of a future that is both extraordinary and eerily recognizable. As he did in *Anathem*, *Cryptonomicon*, *The Baroque Cycle*, and *Reamde*, Stephenson explores some of our biggest ideas and perplexing challenges in a breathtaking saga.



### The Scarlet Gospels,

by Clive Barker  
*The Scarlet Gospels* takes readers back many years to the early days of two of Barker's most iconic characters in a battle of good and evil as old as time: Beleaguered detective Harry D'Amour, investigator of all supernatural and malevolent crimes, faces off against his formidable and intensely evil rival, Pinhead, the priest of hell. Bloody, terrifying, and brilliantly complex.

### The Quartet: Orchestrating the Second American Revolution,

1783-1789, by Joseph J. Ellis  
From the Pulitzer Prize-winning

American historian, this is the unexpected story of why the 13 colonies, having just fought off the imposition of a distant centralized governing power, would decide to subordinate themselves anew. Ellis has given us a gripping portrait of the years between the end of the revolution and the formation of the federal government. *The Quartet* presents a compelling truth at the heart of understanding the creation of the United States of America.

### The Wright Brothers,

by David McCullough  
The two-time Pulitzer Prize-winner tells the dramatic story-

behind-the-story about the courageous brothers who taught the world how to fly: Wilbur and Orville Wright. Master historian McCullough draws on the immense riches of the Wright papers, including private diaries, notebooks, scrapbooks, and more than a thousand letters from private correspondence to tell the human side of the Wright Brothers' story, including the little-known contributions of their sister, Katharine, without whom things might well have gone differently for them.

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

# JUNE EVENTS

## what not to miss this month

### MAJOR EVENTS



#### 39th Annual Union Street Festival

Sat.–Sun., June 6–7, 10 a.m.–6 p.m.  
Union Street (Gough to Steiner)

The festival will feature fashion, technology, local exhibits, crafts, and health and fitness in addition to craft beer and wine-tasting pavilions (\$20–\$25), gourmet food booths, and live entertainment. Free, 800-310-6563, unionstreetfestival.com

#### Escape from Alcatraz Triathlon

Fitness Festival: Saturday, June 6 (11 a.m.–6 p.m.) & June 7 (6:30 a.m.–2:30 p.m.)

Race: Sunday, June 7, 4 a.m.–2:30 p.m.  
Finish & Festival Village: Marina Green

The course includes a 1.5-mile swim from Alcatraz, an 18-mile bike ride to the Great Highway through Golden Gate Park, and an 8-mile run through the Golden Gate Recreation Area. Designed to entertain spectators, the Fitness Festival features health and fitness exhibits, a food court, beer garden, and entertainment. Free (festival & race viewing); escapefromalcatraztriathlon.com

#### S.F. Opera: Summer Season

Various days, June 7–July 5

War Memorial Opera House

The season opens with Berlioz's *The Trojans* (six performances June 7–July 1); followed by *Tutino's Two Women* (five performances June 13–30); and concludes with Mozart's *The Marriage of Figaro* (eight performances June 14–July 5). \$25–\$480, 415-864-3330, sfopera.com

#### 33rd Annual S.F. Jazz Festival

Daily, June 9–21

SF Jazz (201 Franklin St.)

Lineup includes the country-western, blues-tinged chanteuse Shelby Lynne (June 15); the rollicking Davina and the Vagabonds (June 16) with new takes on old standards; and guitarist John Scofield (June 17), who rocks and rolls in a sophisticated, jazzy way. Don't miss the free kickoff celebration on June 9 at Hayes and Octavia Streets with live music, food trucks, and more. \$25–\$125, 866-920-5299, sfjazz.org

#### Stern Grove's 78th Season Opening Day

Sunday, June 14, 2 p.m.

19th Ave. at Sloat

Grammy-winning classic rock band The Doobie Brothers and The California Honeydrops, who combine blues, gospel, second line New Orleans jazz, and early R&B perform. Free, 415-252-6252, sterngrove.org

#### 61st Annual North Beach Festival

Sat.–Sun., June 13–14, 10 a.m.–6 p.m.

Grant Ave. (btw. Columbus and Filbert), Columbus Ave. (btw. Broadway & Green), Vallejo & Green Sts. (btw. Grant and Columbus)

This treasured tradition returns to the birthplace of the Beat Generation, and features quality entertainment, live music on two stages, Italian street painting, and over 150 arts, crafts, and food booths as well as beverage gardens. Free, 800-310-6563, sresproductions.com

#### 45th Annual S.F. Pride Celebration

Celebration: Saturday, June 27, noon–6 p.m.

Civic Center

Parade: Sunday, June 28, 10:30 a.m.

Civic Center & Market St.

With over 200 parade contingents, 300 exhibitors, and 20 stages and venues, the Pride Celebration is the largest LGBT gathering in the nation. \$5–\$10 donation (celebration), free (parade); 415-864-0831, sfpride.org

### FUN FOR DAD

#### Father's Day Weekend Fishing Derby

Saturday, June 20, 9 a.m.–1 p.m.

Paradise Beach Park (3450 Paradise Dr., Tiburon)

Prizes will be awarded for the first fish, the biggest, and the heaviest. A limited number of poles will be available. Free, 415-473-7191, marincountyparks.org

#### Father's Day BikeAbout

Sunday, June 21, 8:30–11 a.m.

S.F. Zoo

Take Dad on this leisurely, docent-led cycling tour, which concludes with a continental breakfast. Enjoy the zoo before the crowds and to watch the animals start their day. Participants must bring a bike. \$25–\$30 (includes parking and zoo admission), 415-753-7080, sfzoo.org

#### Father's Day Beer Brunch Cruise

Sunday, June 21, noon–2 p.m.

California Hornblower, Pier 3 (Embarcadero at Washington St.)

This two-hour bay cruise includes a hearty brunch buffet; free-flowing beer, champagne, and mimosas; live entertainment; souvenir glass, and more. \$83, 888-467-6256, hornblower.com

#### Father's Day Sail Around the Bay

Sunday, May 21, 1–4 p.m.

SRV Derek M. Baylis, Pier 40

Honor Dad with a relaxing day at sea aboard this 65-foot yacht. Includes unlimited soft drinks and light snacks. \$110, 415-580-0335, wyliecharters.com

### LAST CHANCE

#### S.F. Intl. Arts Festival

Daily through June 7

Fort Mason Center

This festival brings together a global community of artists and audiences and features multiple performance artists in theater, dance, film, and music; visual arts exhibits; and installations. \$20–\$25 (most performances), 415-399-9554, sfiaf.org

#### We Players: Ondine

Fri.–Sun. through June 7, 4:30 p.m.

Lands End, Sutro Baths, & Sutro Hgts. Park

Based on a French fairy tale from the 13th century of a knight who falls in love with Ondine, a mystical water sprite, who is dangerously attracted to the mortal world, this site-integrated production, where the audience moves along with the play to different settings, promises magic, hilarity, and heartbreak. \$40–\$80, 415-547-0189, weplayers.org

#### ACT: A Little Night Music

Wed.–Sun. through June 14

405 Geary St.

Don't miss Sondheim's seductive melodies in this sexy, witty, bittersweet tale of lost love, scandalous infidelity, and dying passions. \$20–\$160, 415-749-2228, act-sf.org

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

Daily, through June 17, 10 a.m.–4 p.m.

Maritime Museum (900 Beach St.)

This exhibition of site-specific works by eight Bay Area artists engages maritime history, ecology, and the heritage of the museum. Free, 415-547-0189, weplayers.org; 415-447-5000, nps.gov



#### Maestros: 20th Century Mexican Masters

Thu.–Sun. through June 18, noon–4 p.m.

The Mexican Museum, Fort Mason Center

In addition to artworks from the permanent collections, the special exhibition includes the work of 30 internationally renowned artists, beginning with the three most influential: Diego Rivera, David Alfaro Siqueiros, and Jose Clemente Orozco. Free, 415-202-9700, mexicanmuseum.org

#### Lights! Camera! Glamour!

#### The Photography of George Hurrell

Daily through June 29, 10 a.m.–4:45 p.m.

Walt Disney Family Museum (104 Montgomery St., Presidio)

This exhibition brings together a selection of rare, vintage prints from one of America's finest photographers, credited with creating the standard for the idealized Hollywood glamour portrait, and whose professional career had a worldwide impact. \$20, waltdisney.org, 415-345-6800

### COMMUNITY CORNER



#### New Presidio Parklands Project Public Design Workshop

Saturday, June 13, 10 a.m.–noon

Design Lab, Presidio Trust Gallery (103 Montgomery St.)

This workshop will solicit feedback and host a discussion of key details and materials being considered for the new landscape for the New Presidio Parklands Project. Free, registration required via Eventbrite or 415-561-2122; newpresidioparklands.org

### GALAS & BENEFITS

#### 38th Annual St. Anthony's Penny Pitch

Friday, June 5

Lunch & 1¢ bloody Marys: 11 a.m.

Penny Pitch: 1 p.m.

MoMo's (760 Second St.)

Come pitch pennies at this cherished S.F. tradition that has raised over \$1 million since 1977 to feed the hungry. Registration required for penny pitch. 415-592-2768, hsims@stanthonysf.org, stanthonysf.org/events

#### The Big Picnic Party

Sunday, June 14, 11:30 a.m.

West Meadow, Stern Grove (19th Ave. at Sloat)

Experience the opening day concert (see Major Events) from a reserved picnic-table seat with access to a VIP lounge after enjoying a catered picnic in support of the Stern Grove Festival and its 76-year mission to present admission-free concerts and outreach programs to the people of the Bay Area. \$250 & up, 415-252-6252, sterngrove.org

### ARTS & CULTURE

#### 18th Annual National Queer Arts Festival

Daily through June 30

Various S.F. venues

A month-long festival of music, dance, visual art, spoken word, comedy, theater, and film featuring artists, exhibitions, and performances. qcc2.org

#### 84th Annual California Book Awards

Monday, June 1, 6 p.m.

Commonwealth Club (595 Market St.)

Hear from literary giants and remarkable writers at this special awards ceremony, which will bestow medals in several categories, including fiction, non-fiction, first fiction, poetry, young adult, juvenile, Californiana, and contribution to publishing. \$10, 415-597-6705, commonwealthclub.org

#### West Coast Craft Summer 2015

Sat.–Sun., June 13–14, 10 a.m.–6 p.m.

Festival Pavilion, Fort Mason Center

This craft and design show features works in wood, metal, leather, and paper from craftspeople living and working on the West Coast and exemplifies the mood and aesthetics of their lifestyle. Free, westcoastcraft.com

#### The Panama-Pacific Centennial Concert

Saturday, June 20

Palace of Fine Arts Theater

Celebrate the music, literature, and drama of the 1915 Pan-Pacific International Exposition with a film, *When the World Came to San Francisco* (5 p.m.); a book talk on *The Jewel City* by author Laura Ackley (7:15 p.m.); and a concert featuring works written exclusively for and about the PPIE and other works intrinsically linked to the fair and performed by the Bay Area Rainbow Symphony, Mill Valley Philharmonic, and others. \$25, 800-838-3006, brownpapertickets.com

#### 18th Annual Native Contemporary Arts Festival

Sunday, June 21, noon–3:30 p.m.

Esplanade, Yerba Buena Gardens

This festival features a diverse program of Native music, dance, crafts and spoken word performances, including the Bay Area debut of Lakota rap artist Frank Waln from the Rosebud Sioux tribe. Traditional craft activities include bracelets, talking sticks, and bead necklaces. Free, 415-543-1718, ybgbfestival.org

#### The Beat Museum Beatnik Shindig:

2015 Beat Generation Conference

Sat.–Sun., June 27–28

Various locations, Fort Mason Center

Writers, scholars, poets, filmmakers, and casual fans mingle and celebrate all that is lovable about the Beat Generation. Attend movies, panel discussions, art exhibits, book signings, parties, poetry readings, jazz, and more. Free–\$25, 415-399-9626, beatnikshindig.com

#### Japan Day Festival

Sunday, June 28, noon–5 p.m.

Japantown Peace Plaza

Enjoy performances (including taiko, shamisen, classical Japanese dance and folk dance, and more); demonstrations; and workshops by Japanese artists from Tokyo, Chicago, and the Bay Area. Celebrate the traditional summer Obon Odori festival, which honors ancestors who have passed on and celebrates their ongoing presence, 4–5 p.m. Free, 415-440-1171, japancentersf.com

### MUSEUMS & GALLERIES

#### J.M.W. Turner: Painting Set Free

Tue.–Sun., June 20–Sept. 20

M.H. de Young Museum

Don't miss more than 60 oil paintings and watercolors from a host of international lenders, in the first major exhibition devoted to Turner's achievements during his final period of productivity, when some of his most iconic works were created. \$19.95–\$24.95, 415-750-3600, famsf.org



#### Piyat Hemmatat: 3rd Eye Trilogy: The New Dawn

Wed.–Sun., June 11–23, noon–6 p.m.

The Dryansky Gallery (2120 Union St.)

The artist's first exhibition in the U.S. is the first of a three-part series of photographs inspired by the mystery and beauty dwelling within the lens—the "third eye" that the artist uses to create his photographic universe. Free, 415-932-9302, thedryansky.com

### THEATER

#### BATS: Improvised Soap Opera

Saturdays through June, 8 p.m.

Building B, Fort Mason Center

Help the cast create an idyllic fictional town filled with passionate characters who are entangled in relationships, jam packed with moral and emotional conflicts, and who love to throw drinks, slap faces (and buy shoulder pads) in the company's first-ever feature-length soap opera. \$17, 415-474-6776, improv.org

#### SF Playhouse: Trouble Cometh

Tue.–Sat. through June 27

450 Post St. (in the Kensington Hotel)

Joe has a fiancée, his dream job, and the perfect challenge: Create a hit reality TV show in 72 hours. As the deadline looms and events conspire against him, he realizes that everything may not be as it seems. \$20–\$60, 415-677-9596, sfplayhouse.org

#### Shelton Theater: Glengary Glen Ross

Thu.–Sat., June 25–Aug 29, 8 p.m.

533 Sutter St.

This new adaptation of one of the most iconic monstrosities of all time focuses on the perspective of his victims. \$30–\$35, 800-838-3006, sheltontheater.org

## DANCE

**4th Annual Walking Distance Dance Festival**  
Fri.–Sat., June 5–6  
ODC Theater (3153 17th St.)

This fringe-style festival features samplings of contemporary dance from around the nation and is certain to offer the ephemeral, visceral thrills that only live dance can provide. \$30–\$65, 415-863-9834, [odcdance.org](http://odcdance.org)



### 37th Annual San Francisco Ethnic Dance Festival

Sat.–Sun., June 5–14  
Sunday, June 21 & Saturday, June 27  
Palace of Fine Arts Theater & YBCA

Multiple performances spanning four weekends highlight the diverse ethnic dance companies throughout the Bay Area. Free–\$48, 415-474-3914, [worldartswest.org](http://worldartswest.org)

## MUSIC: CLASSICAL

**Pocket Opera: I Pagliaccio & My Fair Galatea**  
Sunday, June 14, 2 p.m.

Florence Gould Theatre, Legion of Honor

Real life intrudes upon a stage play, overtaking and bringing it to a searing end, while the audience looks on, flabbergasted in *I Pagliaccio*; *My Fair Galatea* tells the story of Pygmalion's ravishingly beautiful statue which, when brought to life, turns out to be a handful when she falls in love with the other man. \$15–\$39, 415-972-8930, [pocketopera.org](http://pocketopera.org)

**S.F. Symphony: Beethoven Festival**  
Various dates through June

Davies Symphony Hall

Experience the genius of Beethoven in a multimedia semistaged event of *Missa solemnis*; the *Pastoral* symphony; two performances of the *Fifth Symphony*; Beethoven's only opera, *Fidelio*; and the currently sold-out *Beethoven Marathon*. \$36–\$163, 415-864-6000, [sfsymphony.org](http://sfsymphony.org)

## MUSIC: CONTEMPORARY

**Todd Rundgren Global Tour 2015**  
Wednesday, June 10, 8 p.m.

The Fillmore

Hello it's him. Rundgren's current tour promises a production unlike any other, a "video and lighting spectacle to behold" as the singer/guitarist presents his 25th solo album, a fusion of rock, soul, and EDM. \$35, 800-745-3000, [thefillmore.com](http://thefillmore.com)



### Alice's Summerthing

Sunday, June 28, noon–4:15 p.m.  
Sharon Meadow, Golden Gate Park

Enjoy an afternoon of live music featuring Kelly Clarkson, Mat Kearney, Rachel Platten, and Elle King along with sun (maybe), fun, good vibes, food trucks, and more. Free, 800-400-3697, [radioalice.com](http://radioalice.com)

## FILMS & LECTURES

**14th S.F. Documentary Film Festival**  
June 4–18

Roxie, Brava, & Vogue theaters

Whether it's politics, social issues, music, or a film called *Us, Naked*: Trixie & Monkey, SF Docfest is the place to catch cutting-edge nonfiction filmmaking from major talents. Included this year is a special focus on female filmmakers. \$12 (general), \$20 (opening night), [sfindie.com](http://sfindie.com)

**A Sunday with Judy Blume and Molly Ringwald**

Sunday, June 7, 6:30 p.m.

The Castro Theatre (429 Castro St.)

The Queen of YA talks with *The Breakfast Club* star about her five decades of inspiring young readers and annoying old parents. \$20–\$80, 415-597-6700, [commonwealthclub.org](http://commonwealthclub.org)

**America's Opportunity Gap**

Wednesday, June 10, 7 p.m.

World Affairs Council (312 Sutter St.)

It is easier in France or Germany to rise from humble beginnings to a life of plenty than it is here in the United States. Harvard Professor Robert Putnam looks at the unraveling of the American Dream, as income inequality grows and social mobility has slowed. Free–\$20, [worldaffairs.org](http://worldaffairs.org)



### Frameline39

Daily, June 18–28

Castro Theatre (429 Castro St.)

James Franco portrays gay rights advocate-turned-Christian anti-gay crusader Michael Glatze; a documentary features Jason Collins and Martina Navratilova and other LGBT athletes; and a stunt-plane-loving teenager finds she can also love another girl — all in the latest edition of the premiere LGBT film festival. \$12 (individual films), \$75 (opening night gala and film); packages available. [frameline.org](http://frameline.org)

## NIGHTLIFE

**Salted 10-Year Anniversary**  
Saturday, June 13

Mighty (119 Utah St.)

Salted celebrates a decade of solid vibes and good times with the legendary Danny Krivit along with live vocal performances by Martin Luther and Migs and Papp. \$10–\$20, 415-626-7001, [eventbrite.com](http://eventbrite.com)

**Animal Testing**

Saturday, June 20, 9:30 p.m.–3:30 a.m.

Monarch (101 Sixth St.)

Daniel Suarez is also known as Dyyan Droik. Confused? Don't be. He has more than 100 releases to his name, and he'll give you a whirl that includes unreleased promos and — we're promised — "nothing you've ever heard." \$5–\$15, 415-282-9774, [eventbrite.com](http://eventbrite.com)

**Glen David Andrews and Guests**

Thursday, June 25, 9:30 p.m.

Boom Boom Room (1601 Fillmore St.)

Andrews brings his New Orleans-born brass funk to celebrate his new CD, *Redemption*. \$15, 415-673-8000, [boomboomtickets.com](http://boomboomtickets.com)

## SCIENCE & ENVIRONMENT

**World Oceans Day Beach Cleanup**

Saturday, June 6

Aquatic Park 9 a.m.–noon

EcoCenter, Heron's Head Park (32 Jennings St.), 9–11 a.m.

Celebrate with a beach cleanup to keep harmful debris from hurting the ecosystem. Marine Debris Science Saturday follows the cleanup at the EcoCenter. Signed waiver required; visit website for details. Free, 415-623-5300, [aquariumofthebay.org](http://aquariumofthebay.org)

**Rising Waters: Bringing Community Voice into Sea Level Rise Adaptation Strategies**

Wednesday, June 10, 6–8 p.m.

Exploratorium (Pier 15)

Practitioners from geography, ecology, environmental sciences, policy, design, and the arts come together to struggle with adapting to sea level rise. Free, 415-528-8888 (choose option 5), [exploratorium.edu](http://exploratorium.edu)

**Worldwide Challenges and the Difficult Necessary Dialogues**

Wednesday, June 17, 6 p.m.

The Commonwealth Club (555 Post St.)

San Francisco State University President Leslie Wong talks about the efforts to have reasoned public discourse on matters of critical importance, including combating the effects of climate change and building a global sustainable future. Free–\$20, 415-597-6700, [commonwealthclub.org](http://commonwealthclub.org)

**The Fascinating Lives of Dolphins, Porpoises and Whales of the Bay Area**

Monday, June 29, 7 p.m.

California Academy of Sciences

Something that has been missing from San Francisco Bay since World War II appears to be making a comeback: Harbor porpoises are showing up in growing numbers, and researchers are trying to understand why they're returning. Free–\$12, [calacademy.org](http://calacademy.org)

## POTABLES & EDIBLES

**Cheese Makes Me Happy Hour**

Wednesdays thru June, 5:30–8 p.m.

Cheese School of S.F. (2124 Folsom St.)

Enjoy a bountiful cheese table along with the best wines and brews of the season. Includes full plate of artisan cheese and other goodies plus a glass of wine or beer. \$22–\$30, 415-346-7530, [thecheeseschool.com](http://thecheeseschool.com)

**Pairings: Plate Bloomers**

Thursday, June 11, 7:30 p.m.

Exploratorium (Pier 15)

Take time to stop and eat the flowers. Nibble delicious arrangements of delicate blooms, get to the heart of floral vegetables, and explore plant reproduction with hands-on flower dissections. Presented by Clay Reynolds and the museum's chef, Loretta Keller. Includes a flower-infused cocktail. Adults only. \$15, 415-528-4444, [exploratorium.edu](http://exploratorium.edu)

**Winemaker Night: Kanzler Vineyards**

Tuesday, June 16, 6–9 p.m.

West Coast Wine & Cheese (2165 Union St.)

Winemaker Alex Kanzler will share the winery's 2013 releases as well as a 2014 barrel sample. Price TBD, 415-577-9357, [westcoastsw.com](http://westcoastsw.com)

**10th Annual Pinot Days**

Saturday, June 20, 2–5 p.m.

City View at Metreon (135 Fourth Ave.)

This celebration of Pinot in all of its diverse styles features producers from around the world. \$75, 415-382-8663, [pinotdays.com](http://pinotdays.com)

## SPORTS & HEALTH



### Healthy Parks, Healthy People

Saturday, June 6, 2–4 p.m.

Meet: Presidio Visitor Center (105 Montgomery St.)

Through hiking, beginner exercises, and family games, you'll get to know various National Park sites while making those hearts and waistlines happy. All ages and fitness levels welcome. Bring water and wear comfortable clothes you don't mind getting dirty. Free, RSVP at 415-561-4323, [smore.com/bs1g\\_parksconservancy.org](http://smore.com/bs1g_parksconservancy.org)

**Sleeping Well**

Saturday, June 8, 1–2:30 p.m.

Level A Conf. Rm., CPMC (2333 Buchanan St.)

This workshop will focus on self-care strategies and relaxation techniques to create a stronger immune system, more energy, and greater vitality. Any donation (\$10 suggested), preregistration requested at 415-923-3155 or [cpmchrc@sutterhealth.org](mailto:cpmchrc@sutterhealth.org), [chrcsf.org](http://chrcsf.org)

**Annual MS Duskbuster Run/Walk**

Wednesday, June 10, 7 p.m.

Crissy Field/Little Marina Green

Take a midweek break and help fight MS in this 5K run or 2-mile walk hosted by the National Multiple Sclerosis Society. Check the website for location of the popular post-race celebration. \$35–\$40, 415-230-6678, [duskbuster.org](http://duskbuster.org)

**Total Wellness 2015**

Thursday, June 11, 11 a.m.–2 p.m.

Embarcadero Center

Incorporating all facets of physical and mental fitness, this interactive health forum includes a variety of health screenings, fitness demonstrations, a collection of over 65 health-related booths, a blood drive, product demonstrations, and raffle prizes. Free, 415-772-0700, [embarcadero-center.com](http://embarcadero-center.com)

## CHILD'S PLAY



### Drop-in Art-Making for Families

Sunday, June 7, 1–3 p.m.

Contemporary Jewish Museum (736 Mission St.)

Featuring a letterpress on loan from The San Francisco Center for the Book, visitors will be able to try the press and add the printed page to their artwork. Free with museum admission (free–\$12), 415-655-7800, [theccjm.org](http://theccjm.org)

**JAMband Family Festival**

Sunday, June 7, 3–5 p.m.

Park Chalet (1000 Great Highway)

Celebrate the end of school with a special family show featuring children's musician Charity Kahn serving up a magical mix of music, dance, mindfulness, and big family love. Free, 415-425-0372, [jamjamjam.com](http://jamjamjam.com)

**Creative Family Fun**

Sat.–Sun. thru June, 11 a.m.–4 p.m.

Presidio Officers' Club (50 Moraga Ave.)

Drop in for imaginative craft making based on the Presidio's natural and cultural heritage. June 6–7: Light Up Your Life with Candles; June 13–14: Create Corn Husk Dolls; June 20–21: Mold Your Own Spanish Game Pieces; and June 27–28: Paint Spanish Tiles. Best for ages 5–12. Free, 415-561-4400, [presidioofficersclub.com](http://presidioofficersclub.com)

## JUST FOR FUN

**Lindy in the Park**

Sundays, ongoing, 11 a.m.–2 p.m.

JFK Dr btw. de Young Museum & Music Concourse

Join the lesson at noon (partners not required — leaders and followers are rotated) then practice your new steps with the whole group. Free, [lindyinthepark.com](http://lindyinthepark.com)

**Russian Hill Stairways**

Saturday, June 26, 10 a.m.

Meet: Hyde & Filbert Sts.

Climb hills and hidden stairways 345 feet above San Francisco Bay to visit bucolic lanes, national historic districts, and ghosts of fascinating bohemian characters. Free (donations welcome), 415-557-4266, [sfcityguides.org](http://sfcityguides.org)

**S.F. Crystal Fair**

Sat.–Sun., June 13–14, 10 a.m.–6 p.m.

Bldg. A Conference Center, Fort Mason Center

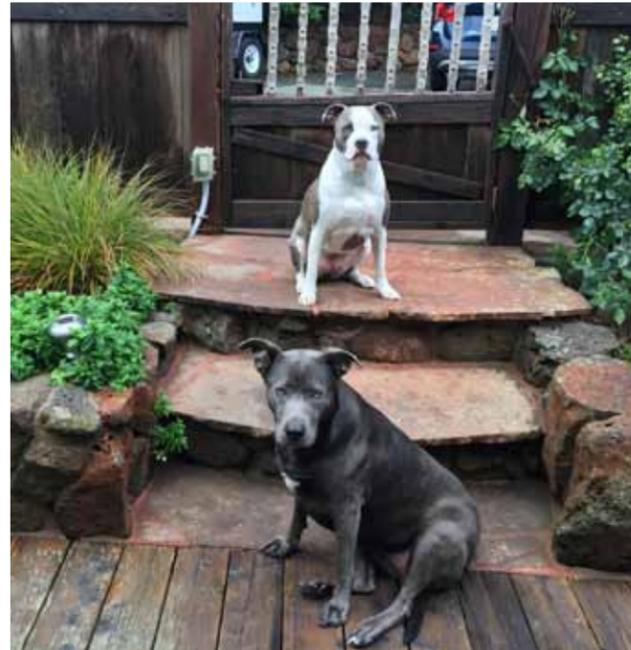
Discover a magical mix of crystals, beads, minerals, jewelry, and metaphysical healing tools. Thousands of items are available at excellent prices and you can find gifts and jewels galore. Enjoy massage services, psychic readings, singing bowls, and more. \$8, 415-383-7837, [crystalfair.com](http://crystalfair.com)

### Calendar listings

Send your event listings to [calendar@marinatimes.com](mailto:calendar@marinatimes.com) with succinct specifics about your event, location, dates, times, prices, and contact information (telephone and Internet).

Visit [marinatimes.com](http://marinatimes.com) for additional calendar listings.

## THE DOG-FRIENDLY WEEKEND TRAVELER ∴ An escape to oyster heaven



Left to right: Nick's Cove restaurant and cottages; Skylar and Blue get ready to be pampered. PHOTOS: SUSAN DYER REYNOLDS

## Nick's Cove isn't dog friendly — it's dog exuberant

BY SUSAN DYER REYNOLDS

WITH ITS ECLECTIC waterfront cottages overlooking serene Tomales Bay, **Nick's Cove** is a unique weekend getaway north of San Francisco. Nestled in the tiny town of Marshall, Calif., the property was originally part of a large ranch until President Lincoln's Civil War chief of staff Henry W. Hallock bought it in 1850. In 1873, the North Pacific Coast Railroad constructed tracks from Sausalito to the Russian River, transporting passengers and products, including dairy, fish, and clams. The construction of a modern highway in 1930 and the opening of the Golden Gate Bridge seven years later solidified Marin County as a first-rate weekend getaway, and Tomales Bay became popular for its fishing and, of course, its oysters.

A later owner, Nick Kojich, built the iconic cottages atop wooden pilings over the water

and opened a seafood restaurant to attract tourists. It stayed in the family until 1973, when Al and Ruth Gibson took over, but after Al's death, Ruth found maintaining the property too costly. The current owners have preserved, restored, and enhanced the historic cottages, the restaurant, and the surrounding shoreline.

### STAY

As soon as Steve, Blue, Skylar and I hit the diminutive town of Olema, we were transported to a different world from the construction and congestion of San Francisco. The winding roads through canopies of trees took us past lovely Point Reyes and eventually we hit our destination — Nick's Cove and our cottage, Al's, named for the previous owner. The wooden gate with rustic white posts led us down red slate steps to a front garden full of native flowers and grasses. The cottage door opened to expansive bay views with Hog Island as the centerpiece.

(The name of the two-acre island reportedly came from an incident in the 1870s where a barge carrying pigs caught fire and grounded on the island to avoid sinking, at which point the pigs escaped. The renowned Hog Island Oyster Company took its name from the island.) The bucolic appeal is evident throughout Al's Cottage, with distressed wood floors, wood walls, a waterfront deck, and a working wood stove, but it also includes modern amenities like a plush king-size bed covered in crisp cotton linens, an enormous bathroom with a soaking tub and heated marble tile floors, complimentary continental breakfast, a well-stocked honor bar, and free Wi-Fi.

I offered Steve the king bed (since he kindly gives up his bed and sleeps on an air mattress when I stay with him) and I took the chestnut leather couch which had a surprisingly comfortable pull-out bed. We were greeted with a plate of Nick's famous barbecued oysters, tender and briny, coated with garlic-parsley butter and tangy house-made barbecue sauce, which we enjoyed on the deck as the sun was setting (23240 Highway 1, 415-663-9751, [nickscove.com](http://nickscove.com)).

### DINE

One of the best things about Nick's Cove is that it's in the boonies, but that also limits your dining options. Fortunately, the onsite restaurant is terrific. Just a short walk from the cottages, the interior is large but still manages to be cozy with a roaring fireplace and walls of windows looking out at the bay. There's a selection of raw local oysters and a nod to Drake's Bay Oyster Company, which relocated to Baja California after being booted from its longtime home down the road. Slurping raw oysters right after they were pulled from the waters outside your door is my idea of heaven.

For dinner, we chose the five-course tasting menu from executive chef Austin Perkins. A Marin native, Perkins worked at two-Michelin-starred Cyrus in Healdsburg, Calif. under acclaimed chef Douglas

Keane prior to joining Nick's in 2008, where he worked his way up to executive sous chef, developing relationships with the area's abundant farmers and seafood purveyors. In 2011, he became executive chef, and his menu continues to reflect those relationships. Nick's also has its own croft where they grow herbs and vegetables and col-

lect eggs from their chickens. The meal started with a trio of cooked oysters: more of the barbecued (no complaints); bacon braised with shallots and sherry; and my favorite, baked Mornay with Pt. Reyes Toma farmstead cheese, Parmesan, and breadcrumbs. Next came wood-fired salmon, smoky and medium rare, served over carrot-coriander puree, farro, and apple gastrique. The third course was delicate pan-seared Hawaiian tombo tuna on a bed of cauliflower, chard, bacon confit, and mustard braised shallots. Wild boar sugo over fried polenta was paired well with olives and capers. Dessert was another homerun — vanilla Meyer lemon "cheesecake" in a mason jar layered with lemon curd and lemon wafer cookies.

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### Skylar and Blue gobbled down the dog cookies, wagging their tails to say 'Now that's service.'

Over our two-day stay, we sampled many tasty items for lunch and dinner. Top picks included the warm mushroom salad with soft cooked egg; Dungeness crab mac 'n' cheese with Spring Hill cheddar, Toma, and Grana Padano; deviled duck eggs with duck confit; and my personal favorite: decadent Maine lobster poutine with generous chunks of lobster meat over hand-cut Kennebec fries covered in creamy lobster béchamel.

PLAY  
Nick's Cove has private beaches right on the property where dogs can swim and people can walk the shore collecting shells, rocks, and sea glass. Skylar and Blue swam and played fetch for nearly an hour both mornings of our stay. Restaurant manager Francine Carlon appeared one of

those mornings with a paper cup full of dog cookies baked by the pastry chef. "I saw you guys playing from the restaurant," she said. "I figured after all that swimming they may be hungry." Skylar and Blue gobbled them down, wagging their tails at Francine as if to say, "Now that's service!"

Back at the cottage, housekeeping had dropped off a fresh supply of dog towels so Steve and I could dry off the dogs in the front courtyard. Our timing was perfect as the skies darkened and opened for a

huge storm. That night, we stoked a fire in the stove and propped open the back door. I fell asleep to the crackling flames, the patter of rain on the roof, and the rhythm of the water rushing in and out beneath the cottage.

Heading back to the city, we stopped at one of my favorite spots, the **Marshall Store** (19225 State Route 1, 415-663-1339, [themarshallstore.com](http://themarshallstore.com)) for one more platter of Tomales Bay oysters. (I love Hog Island [20215 Shoreline Highway, 415-663-9218, [hogislandoysters.com](http://hogislandoysters.com)], and it is dog friendly, but I wasn't in the mood to shuck my own.) We sat on the bay-view deck with Sky and Blue napping under the picnic table. The owner told us about another nearby place to play, and we hiked down the path to a long stretch of beach and flowering meadows where the dogs burned off some energy before the long ride home.

### SHOP

We couldn't go home without a stop at Point Reyes Station, where Steve hit the bookstore and I went to Cowgirl Creamery (80 4th Street, 415-663-9335, [cowgirlcreamery.com](http://cowgirlcreamery.com)) to pick up some pastured eggs and a gift bag featuring a variety of cheeses by local artisans. My most beloved creamy cheese of all time, Cowgirl's triple cream Mt. Tam, barely made it to the car. With the dogs snoring in the backseat, we reluctantly left the peace and quiet of West Marin and started worrying about finding parking when we got back to the city.

E-mail: [susan@marinatimes.com](mailto:susan@marinatimes.com)



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URBAN HOME AND GARDEN :: The right shade



# Picking a paint color

BY JULIA STRZESIESKI

**S**UMMER IS A GREAT time to take on a painting project. Painting a room is an easy, inexpensive upgrade that do-it-yourselfers can tack-

le and accomplish over a weekend. Although picking the perfect paint shade is the fun part of a painting project, it can often prove daunting. Below are some questions you will want to ponder to help make your decision.

it's helpful to look at color swatches in the actual space and under different lighting conditions. For the best test, buy a paint color sample and paint the desired surface. Observe how the color looks at dif-

ferent times of the day, in natural and artificial light.

**surface.** It's perfect for busy areas such as kitchens, dining rooms, and family rooms.

## Though picking the perfect paint shade is the fun part of a painting project, it can often prove daunting.

**Satin,** or pearl, is a medium finish ideal for high-traffic areas like hallways when the full sheen of a semi-gloss is not desired.

**Semigloss** creates a smooth, highly reflective finish that is durable and withstands repeated cleaning. It is used to highlight interior trim, doors, and window frames and is popular for bathrooms.

### DO YOU HAVE ANY INSPIRATION FOR THE ROOM?

Pinterest, Houzz, and home magazines are great starting points to get ideas on the overall look you are hoping to achieve in a room. If you are thinking about a project down the road, save pages from magazines of rooms that you like or create online albums. Eventually you will see a pattern of what appeals to you.

### DO YOU HAVE A COLOR IN MIND?

While a trendy new color from fashion runways and magazines may be appealing, consider whether you can live with that color. Maybe you adore a beautiful tangerine orange, but an entire room might be a bit overwhelming.

Begin by painting just one accent wall in a fun color and see how you like it. Keep in mind that every color has many variations. If bright sunny yellow is too much for you in the kitchen, tone it down a bit for a more subtle shade. And if you really aren't sure about a color, try a few accent pillows, a throw rug, or curtains in

### WHAT IS THE TRAFFIC LIKE IN THE ROOM?

A room's traffic pattern will help you narrow down a color choice, as well as the finish you select. Paint comes in various different paint sheens so you can choose the one that is right for you.

### WHAT ITEMS ARE NOT BEING REPLACED?

This includes furniture, carpeting, and drapes, which are larger investments. Unless you plan to replace these items, you'll want to keep them in mind when choosing a color so it doesn't clash.

## Don't forget: Paint is never permanent. It's simple to paint over any color experiments gone wrong.

### WHAT IS THE LIGHTING LIKE IN THE ROOM?

A room's natural lighting will change throughout the day as the sun's angle changes. Also, the direction of the room's sun exposure will cause a paint color to appear differently. Artificial light will also affect the appearance of a color. When choosing paint colors for a room,

**Flat** is the least reflective finish and provides excellent depth of color. It's a great choice for hiding surface imperfections on walls.

**Matte** is more reflective than flat and is great for minimizing surface imperfections, while providing a durable finish.

**Eggshell** imparts a softly polished glow and provides an easy-to-clean

your new favorite shade before committing to the color on your walls.

And don't forget: paint is never permanent. It's simple to paint over any color experiments gone wrong. So don't be afraid to try a new color!

*Julia Strzesieski is the marketing coordinator at Cole Hardware and can be reached at [julia@marinatimes.com](mailto:julia@marinatimes.com).*

**PROP 13**

CONTINUED from page 1

no-drama election meant dismally low voter turnout. So the hurdle for qualifying an initiative for the statewide ballot just dropped dramatically.

**THE REAGAN REVOLUTION STARTED HERE**

This month marks the 37th anniversary of Proposition 13, one of the most remarkable laws in this country. Many people love it, many people hate it. But after nearly four decades, some people are calling for it to be updated to deal with current realities — such as the need to provide a more stable source of funding to schools — while still balancing concerns about out-of-control spending and its impact on seniors and other vulnerable populations.

Prop 13 passed overwhelmingly in 1978, with nearly two-thirds of state voters approving of it. The voter initiative established a property tax ceiling of 1 percent of a property's assessed value, and that assessed value — no matter how much estimated values might be skyrocketing here in the Bay Area — can be raised no more than 2 percent a year, unless there is a change of ownership.

"At the time, advocates of Proposition 13 claimed it would limit government spending. They were wrong," David Crane wrote for Bloomberg in 2013. "Proposition 13 simply shifted revenue collection from localities — which rely on property taxes — to Sacramento, the state capital. Taxation moved from relatively stable property taxes to erratic income taxes and regressive sales levies. By moving to income taxes that treat capital gains as ordinary income, California

raises much of its revenue from a boom-or-bust system."

When Silicon Valley does well, the state does well. As UC Berkeley economics professor Alan Auerbach noted in these pages in April, the state relies "more and more exclusively on Silicon Valley to fund itself, and that's good when times are good, and not so good when times aren't good."

Those not-so-good times always come around again. California's budget was \$60 billion in the hole not long ago; at the next big downturn, our deficit might set another record.

But first, the reality: Proposition 13 is not going to be killed. There isn't a large enough constituency to get rid of it; it might no longer be the "third rail" to even bring it up, but it's a solid political nonstarter. That hasn't stopped people who want to change it, and that has reenergized defenders of Prop 13.

A group of liberal and union-affiliated groups has launched a campaign to change California's Proposition 13 limits on property taxes. They call themselves the Make It Fair coalition, and they target commercial property taxes, seeking to introduce higher property taxes on commercial properties but not residential properties.

The Howard Jarvis Taxpayers Association — named after one of the leading original proponents of Prop 13 — has naturally come out swinging against changes to the initiative. "Since California already imposes the highest taxes in all 50 states in almost every category except taxes on property — we rank 19th highest — the obvious target is Proposition 13 which limits annual increases in property taxes," the group's president, Jon Coupal, recently explained. "To take on Proposition 13, public unions, including

the two major teachers unions and the Service Employees International Union, have joined with some ragtag groups of Bay Area radicals to create a front group, calling itself 'Make It Fair.' The stated goal is to strip Proposition 13 protections away from businesses, including small mom-and-pop stores and residential rentals, thereby creating a 'split roll' in order to seize another \$9 billion in tax revenue annually."

**FAIRNESS VERSUS TAX CONTROL**

Some "Bay Area radicals" have pointed out the unfairness of multimillionaires paying piddly amounts of taxes on mansions purchased in 1976, while moderate-income homeowners struggle to pay taxes on the inflated house prices of today. But defenders of the current law worry that any change could threaten to undo the entire thing. "Prop. 13 is arguably the only significant taxpayer protection left in California," the *Orange County Register* editorialized recently. "It should be guarded jealously."

NAIOP, an association of commercial real estate developers, warned "At this point the sole purpose of [Make It Fair] seems to be political communications in order to 'move the needle' of public opinion to support [having different tax levels for residential and commercial properties]. This is intended to set up legislative efforts to push a bill, which will continue to be used as a platform for political communications; and finally to pave the way for passage of a proposition."

Labor group AFSCME Council 57, which supports reform of Prop 13, puts the argument in terms that fit into the post-Occupy era: "Proposition 13, a law passed in 1978 to protect homeowners, which we support, has been unfortunate-



Proposition 13 booster Howard Jarvis became the face of the national tax revolt in 1978.

ly manipulated by large corporations to keep them from paying their fair share."

So everyone wants to protect Prop 13, even the groups that want to change it. Welcome to California.

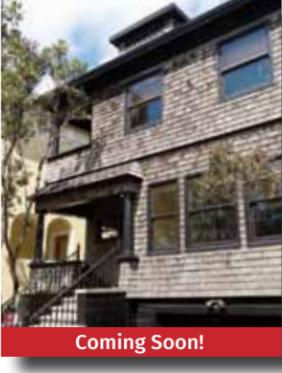
The Reagan Revolution rode the coat-tails of the tax revolt in the 1970s. In 2015, antitax fever is still running rampant across the United States. Californians can claim credit for being some of the original tax revolters and for limiting the size of government, but they might also be the ones most able to explain the unwanted side effects of a hamstrung government.

Again, Prop 13 isn't going anywhere. But efforts to address it might add momentum to another growing desire to control an out-of-control movement in the state: the voter referendum, which started it all in the first place.

E-mail: [john@marinatimes.com](mailto:john@marinatimes.com)



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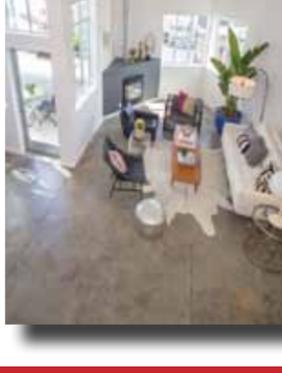
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# The Marina Times Real Estate Market Report: April 2015

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	262 24th Avenue	4BD/4BA	\$2,250,000	Above	3
	136 3rd Avenue	4BD/3.5BA	\$3,303,000	Above	14
Laurel Heights (no sales)					
Lone Mountain	2519 McAllister Street	4BD/3BA	\$1,855,000	Above	19
Marina	32 Avila Street	2BD/1BA	\$2,510,000	Above	12
	239 Mallorca Way	3BD/3.5BA	\$3,655,314	Above	8
	135 Marina Boulevard	3BD/3.5BA	\$3,800,000	Above	19
	75 Rico Way	4BD/3BA	\$3,825,000	Above	13
Nob Hill (no sales)					
North Beach (no sales)					
Pacific Heights	1904 Baker Street	3BD/1.5BA	\$2,660,000	Above	32
	2367 Washington Street	5BD/4.5BA	\$7,800,000	Above	40
	2342 Washington Street	5BD/7BA	\$11,500,000	Above	6
	2939 Vallejo Street	5BD/6.5BA	\$12,000,000	Above	13
Presidio Heights	3878 Jackson Street	5BD/3.5BA	\$6,680,000	Above	7
	3636 Clay Street	6BD/4.5BA	\$9,000,000	Below	76
Russian Hill	81 Glover Street	3BD/2BA	\$1,605,000	Above	16
	1522 Vallejo Street	2BD/2BA	\$2,000,000	Above	3
Sea Cliff	280 32nd Avenue	3BD/2BA	\$2,600,000	At	0
	178 Sea Cliff Avenue	5BD/2BA	\$11,000,000	Above	20
Telegraph Hill (no sales)					

## CONDOS

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	1648 Union Street #A	1BD/1BA	\$1,060,000	Above	8
	150 Pixley Street	2BD/1BA	\$1,400,000	Above	14
	2721 Union Street #2721	2BD/2BA	\$2,000,000	At	32
	2536 Franklin Street	3BD/2BA	\$2,075,000	Above	59
	1501 Filbert Street #TH1A	3BD/3.5BA	\$2,495,000	At	123
Lake	237 Arguello Boulevard #10	0BD/1BA	\$526,000	Below	133
	1625 Lake Street	2BD/2BA	\$1,400,000	Above	28
	91 6th Avenue	3BD/2BA	\$1,610,000	Above	8
Laurel Heights (no sales)					
Lone Mountain	2811 Golden Gate Avenue	3BD/2BA	\$950,000	Above	24
	146 Blake Street #1	3BD/2BA	\$1,238,000	Above	12
	163 Wood Street #1	3BD/2BA	\$1,325,000	Above	13
Marina	3235 Gough Street #303	1BD/1BA	\$605,000	Above	51
	3315 Fillmore Street #401	1BD/1BA	\$910,000	Above	30
	1540 Lombard Street #A	2BD/1BA	\$1,050,000	Above	7
	2243 Francisco Street	2BD/1BA	\$1,540,000	Above	17
	1424 Chestnut Street	2BD/1BA	\$1,550,000	Above	20
	120 Mallorca Way	2BD/1.5BA	\$1,630,000	Above	23
Nob Hill	1177 California Street #622	0BD/1BA	\$605,000	Above	6
	1510 Jackson Street #3	2BD/1BA	\$635,000	Above	27
	1350 California Street #201	1BD/1BA	\$660,000	Below	36
	850 Powell Street #101	1BD/1BA	\$735,000	Above	12
	1530 Jones Street #5	1BD/1BA	\$850,000	Above	33
	1650 Jackson Street #706	1BD/1BA	\$996,000	Above	14
	1635 California Street #24	2BD/2BA	\$1,005,000	Above	27
	1776 Sacramento Street #406	3BD/2BA	\$1,246,000	Above	25
	1720 Clay Street #14	2BD/2.5BA	\$1,398,000	Above	9
	1200 California Street #8C	3BD/3BA	\$2,300,000	Below	62
	1333 Jones Street #806	1BD/2BA	\$2,300,000	Below	43
	1100 Sacramento Street #308	3BD/3BA	\$3,000,000	Above	80
	1001 California Street #TH1	3BD/3.5BA	\$4,335,000	Below	180
North Beach	589 Francisco Street	2BD/2BA	\$1,010,000	Above	12
	690 Chestnut Street #208	3BD/2BA	\$1,335,000	Above	11
Pacific Heights	2040 Franklin Street #1206	0BD/1BA	\$530,000	Above	9
	2171 Sacramento Street #3	1BD/1BA	\$830,000	Above	27
	1817 Sacramento Street #2A	2BD/1.5BA	\$868,000	Above	19
	3193 California Street	2BD/1BA	\$918,000	Above	21
	3055 California Street #A	2BD/2BA	\$925,000	Below	43
	2447 Vallejo Street #4	1BD/1BA	\$1,600,000	Above	14
	2119 Scott Street	2BD/2BA	\$1,829,000	Above	18
	3178 Washington Street	3BD/2BA	\$2,150,000	Above	0
	1896 Pacific Avenue #402	3BD/3.5BA	\$2,265,000	Above	13
	1896 Pacific Avenue #204	3BD/3.5BA	\$2,739,300	At	0
	1967 Green Street	2BD/2.5BA	\$2,810,000	Above	13
	2273 California Street	4BD/4BA	\$2,875,000	Above	13
	1911B Vallejo Street	3BD/3.5BA	\$2,988,888	At	50
	3065 Washington Street #3	4BD/2.5BA	\$3,210,000	Above	13
	2000 Washington Street #1	3BD/3.5BA	\$7,550,000	Below	0
Presidio Heights	120 Arguello Boulevard	4BD/2.5BA	\$2,800,000	Above	9
Russian Hill	2363 Larkin Street #22	1BD/1BA	\$316,939	At	304
	1000 North Point Street #305	0BD/1BA	\$473,000	Above	10
	1425 Vallejo Street #106	1BD/1BA	\$825,000	Above	36
	1725 Hyde Street #2	2BD/2BA	\$877,000	Above	20
	2509 Polk Street	2BD/1BA	\$985,000	Above	21
	1080 Chestnut Street #9D	1BD/1.5BA	\$995,000	At	123
	1050 North Point Street #802	2BD/1BA	\$1,148,000	Above	22
	945 Lombard Street	2BD/2BA	\$1,675,000	Above	32
	757 North Point Street #9	1BD/2.5BA	\$1,933,025	Below	15
	2390 Hyde Street #1B	2BD/2BA	\$2,100,000	Above	10
	2445 Polk Street #4	3BD/2.5BA	\$2,200,000	Above	14
	758 North Point Street #3	3BD/3BA	\$2,250,000	Above	40
	999 Green Street #2102	3BD/2.5BA	\$2,300,000	Below	31
	933 Union Street	2BD/2.5BA	\$2,600,000	Below	62
	1750 Taylor Street #1601	2BD/3.5BA	\$9,100,000	Below	35
Sea Cliff (no sales)					
Telegraph Hill	19 Medau Place	1BD/1BA	\$790,000	Above	11
	333 Greenwich Street #3	2BD/2BA	\$1,650,000	At	20
	335 Greenwich Street	2BD/2.5BA	\$3,090,000	Above	7

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 : Airbnb, moratorium

# Supes swoop in

BY JOHN ZIPPERER

### SUPES TARGET AIRBNB

Multiple pieces of legislation working their way through city political channels would tighten regulation of residential short-term rental (STR) services. Supervisor David Campos is seeking to dramatically lower the number of days Airbnb hosts or lessors can rent out their units each year. Supervisors London Breed and Jane Kim are proposing to exclude from eligibility for short-term rentals certain units that have had Ellis Act evictions for a period of five years after. Meanwhile, District Two Supervisor Mark



Supervisor David Campos is at the heart of two important pieces of housing legislation in the city. PHOTO: KSMEALLIE

Farrell and Mayor Ed Lee are looking to strengthen regulation and make other refinements to last year's legislation that finally legalized the short-term residential rental market in the city.

At the request of Supervisor David Campos, San Francisco's budget and legislative analyst office issued a report that "between 925 and 1,960 units citywide have been removed from the housing market from just Airbnb listings. At between 0.4 and 0.8 percent, this number of units is a small percentage of the 244,012 housing units that comprised the rental market in 2013." However, the report said that as a percentage of the estimated 8,438 vacant units in the city in 2013, "the percentage is estimated to be between 11.0 and 23.2 percent."

Further, the budget office said regulation and enforcement of the rules that were instituted in the legislation that legalized short-term rentals for Airbnb and similar services are not yet sufficient. "Hosts are required to pay hotel taxes for every booking and register with the city's Planning Department. The treasurer and tax collector reports that hotel taxes are being paid by short-term rental hosts but cannot disclose information about the total number of hosts with business licenses. The Planning Department reports that, as of May 1, 2015, only 579 hosts had applied for now required registration and 282 certificates have been issued. Given the 6,113 listings identified for just Airbnb in December 2014, compliance with the registration requirement has been low."

As reported in the Roundup last month, Mayor Lee and Supervisor Farrell have proposed amendments to the Airbnb law to limit short-term rentals to 120 days per year and set up a city office to oversee enforcement of the industry.

A report from the San Francisco Planning Department downplayed the likelihood that short-term rentals were removing sizable numbers of units from the regular rental market. While acknowledging a lack of solid data, the report looks at available information and says "the median number of days where STR use would

outcompete residential use is about 257 days. This provides assurance that the highest STR cap proposed (120 day limit) in the pending ordinances would still protect housing by ensuring that residential use would be more lucrative than STR."

In April, Airbnb said its own findings showed that Airbnb's "community" contributed \$469 million to the city's economy in the past year, with the average host earning \$13,000 a year. It also tried to counter the worries about impact on rental markets by claiming "typical Airbnb property is booked about 6.5 nights per month, underscoring the point that these are people who are simply sharing space in the home in which they live."

### FARRELL, WIENER SEEK MORATORIUM DATA

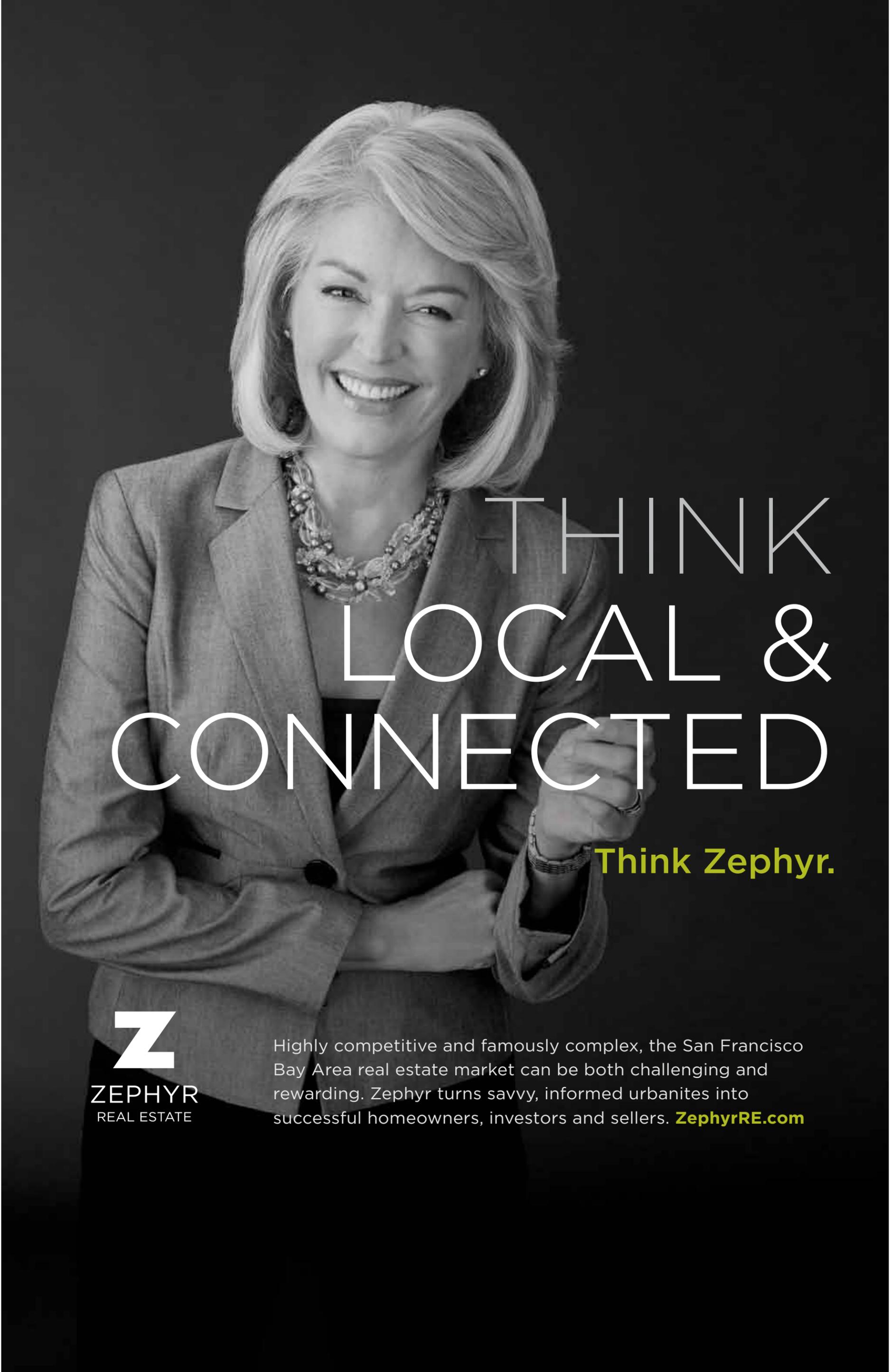
A proposal by Supervisor David Campos to temporarily freeze development of market-rate residential housing in the Mission District has already brought calls from the Alliance of Californians for Community Empowerment to expand the moratorium to the Bayview neighborhood. Meanwhile, Campos' Board of Supervisors colleagues Mark Farrell and Scott Wiener have asked San Francisco's Controller's Office and the city's chief economist to produce an analysis of the proposed market-rate moratorium.

Calling a moratorium on new housing "exactly the wrong approach" to dealing with the housing shortage and crisis, Farrell said, "We need to produce more new housing at a faster rate at all income levels in order to make San Francisco more affordable. A moratorium on new housing will have disastrous effects for our city."

Wiener concurred: "When you have a severe housing shortage, the last thing you should do is put a moratorium on housing production. A housing moratorium will only increase pressure on our existing housing stock, which will incentivize more evictions and rent hikes, while decreasing funding for new affordable housing construction."

Campos' moratorium, which is supported by four other supervisors, would put on hold 1,100 housing units currently in the pipeline, and a majority of those units would also meet or exceed the legal requirement to provide additional permanently affordable housing units. Farrell and Wiener are asking the city's chief economist to report on the effects of the moratorium on housing and rental prices in the Mission and citywide, the city's efforts to produce new housing at all income levels, eviction and buy-out pressures, and any resources the city would lose for affordable housing production.

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# DID YOU KNOW?

Marking its 39th year, the Union Street Festival is one of San Francisco's largest free annual events and taking place on the weekend of June 6th. The fair launches the City's summer street festivals with more than 100,000 attendees in the heart of the historic Cow Hollow neighborhood. The festival is held on San Francisco's premiere shopping and residential Union Street, where historic Victorians have been turned into popular shops and restaurants.

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## REAL ESTATE TODAY :: Tale of three buyers



Buyers seek a pot of gold in San Francisco. PHOTO: CAROLE ISAACS

# The gold rush of '15

BY CAROLE ISAACS

ALL GENERATIONS HAVE THEIR life challenges and things that define their lives and expectations. San Francisco has been on the cutting edge more than once since the Gold Rush beginning in 1849 through the Summer of Love in 1967, and then in the '90s there was the dot-com boom and bust. Today the tech boom and the mega growth of the South of Market area has grabbed everyone's attention. The face of San Francisco as we knew it only a few years ago has changed.

You cannot underestimate the power of being offered a job in San Francisco. In the past month, I have met with three new buyers moving to this city. All three had job transfers in some way related to the tech industry. Who are these people, what do they expect to find here in the way of homes, and what is the reality of what actually exists for sale?

**Buyer 1:** Growing up in the Bay Area, Buyer #1 left home after high school and is returning to the city now due to a job transfer. He thought he would rent while he settled in and look for a home or condo. After fruitlessly searching the Internet for rentals, he told me that in frustration and out of curiosity he expanded his search for an apartment with no price limit in the areas he was looking (Russian Hill, Nob Hill, Pacific Heights, Hayes Valley, NOPA, and Duboce Triangle). Still there was no place he wanted to live at any price. We spent an intense weekend looking at properties for sale with no success. This is no surprise to buyers who have been searching a while.

I looked online at rentals and found exactly the same result as my client. There is little for rent, and a special property that would cause a renter to pay maximum price simply did not exist. This buyer is extremely lucky that he has family in the area and has a place to sleep. This is usually not the first choice for adults in their 30s. Yet all of my friends have adult children with great jobs who are living with them temporarily — or at least they all hope it will be temporary.

**Buyer 2:** A middle-aged couple is Buyer #2. They used to live in a large home and are moving here for work. I may be more sensitive to their needs because I am older, but the fact is the move takes a willingness to have an adventure and think creatively about a change in lifestyle.

Spending a few days looking at homes, including one Broker's Tour, I gave these buyers a crash course in San Francisco real estate. They survived the crash and will be moving here in a few months. These buyers are systematically reviewing properties as they come on the market and following up to find out the sale prices. They have heard how competitive buying a home can be and are focused on being ready

to make a successful offer when the time comes. They understand they will be living much smaller in San Francisco, because the housing inventory at all price points is smaller than where they currently live. San Francisco is like an island and is only 49 square miles; 1,200 to 1,500 square feet is what a buyer can expect in a median-priced property (maybe smaller depending on the neighborhood). Today this means \$1 million.

**Buyer 3:** These buyers are not here yet but will be in the next few weeks. They are a young couple just starting out on their San Francisco adventure. I am in e-mail correspondence with them now, and I sent them questions that will help me get to know their situation. These questions included: Are you planning to rent before you buy? Are you pre-approved for a mortgage? Do you have a car? Pets?

### He is lucky that he has family in the area and has a place to sleep.

Anything that may be important to you?

The answers: location (safe and secure) with a gated community/security; close to public

transportation; and lower price per square foot for the area.

These buyers are off on the right foot by putting their location first. They have never been here and don't know there are few gated communities or buildings with security guards. Finding a location close to public transportation is fairly easy in San Francisco. With buses, street cars, and Caltrains, finding a location near public transportation will be possible.

As for their third requirement — now here is a challenge. These buyers do not yet understand the concept of low inventory San Francisco style. How could they, no matter where they came from? San Francisco is in a world by itself when it comes to real estate and buying a home. I might have been a bit aggressive when I responded and told them at some point they need a place to sleep and park their car and this will trump all else. They emailed back and will be here soon. My warnings have not frightened them away.

Renting or owning a home in San Francisco is a challenge. Everyone needs to make sacrifices, which for the most part involves downsizing expectations on location, price, size, amenities, parking, view, schools, and anything else you can imagine that might be important to you. In the end, some renters and buyers look to the East Bay, Marin, or the peninsula, depending on where they work. Prices in these communities have gone up, too, and there are no deals in the Bay Area.

One thing is certain: These buyers all have jobs and they will be moving to San Francisco in the next few months.

*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](http://caroleisaacs.com) or call 415-608-1267.*

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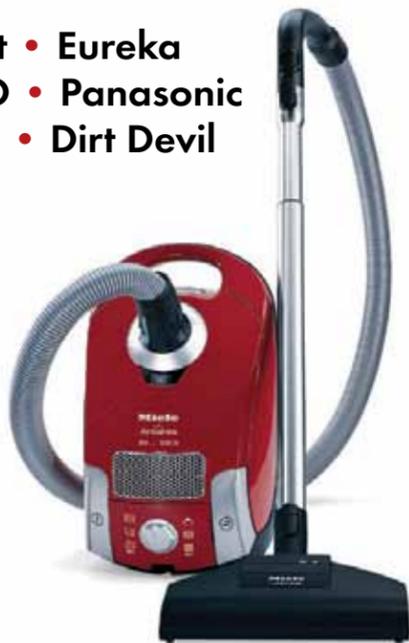
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# Cow Hollow modern makeover

BY JOHN ZIPPERER

AS YOU WANDER THROUGH THIS totally redesigned and rebuilt home in Cow Hollow, you might just find yourself wondering how you would make all of the choices necessary if you lived here. On which balcony would you cook dinner? On which balcony would you sip a glass of wine while staring at the city skyline? In which kitchen would you prepare lunch? Should you use the stairs or the elevator to get to the penthouse master suite? And which child are you going to sell to afford this?

Offered at nearly \$7.5 million, this home at 1670 Greenwich Street is a two-unit

property that has been remodeled with modern, high-end finishings and amenities. The design vision “was to maintain the San Francisco charm of the existing façade and blend it with a modern, functional, and open interior that today’s SF homebuyer demands,” said Andrew Broughton of Adamas Builders.

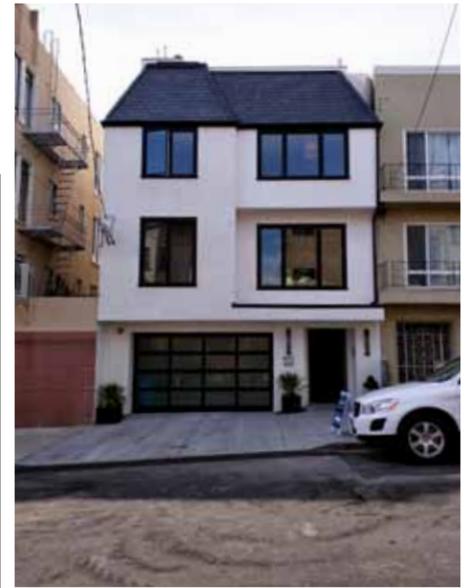
The Nest networked thermostat keeps each of the five levels at the perfect temperature. The free-standing modern bathtubs will let you soak in bliss as you gaze out the window at the skyline. Though there are many comfortable rooms inside the home with great views, you will be tempted to spend much of your time outdoors, either in the sleekly

landscaped back yard or up in the sky on the expansive rooftop deck with more city views.

The home is located just a few blocks off Union Street with all of its shopping allure. For those quick jaunts out of the house to get some milk, there’s a corner grocery at the nearest intersection. Otherwise, who will be tempted to leave this house?

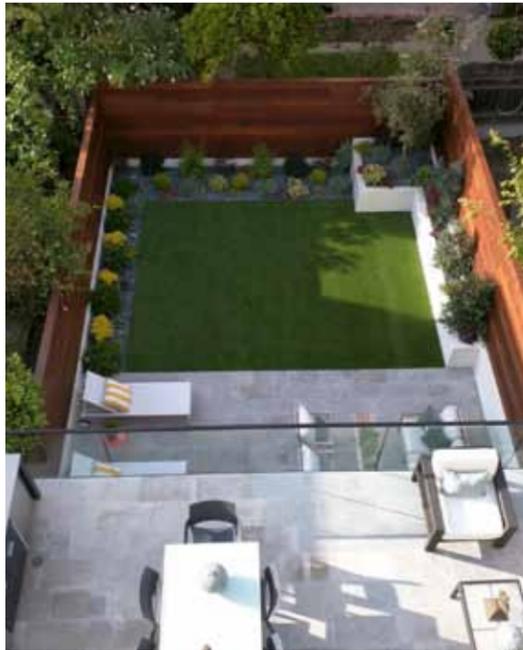
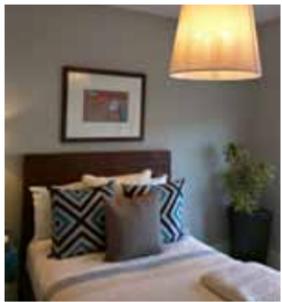
Larkspur-based Adamas Builders was the builder/developer for the project. The architect for the redevelopment was Kelly Condon, with design by Amanda TS Designs and staging from Green Couch.

E-mail: [john@marinatimes.com](mailto:john@marinatimes.com)



## Dreamhouse data

5 bedrooms  
5.5 bathrooms  
4,900 square feet  
Lot size 2,500 square feet  
\$7,495,000  
Offered by:  
Sotheby’s International Realty  
[1670greenwich.com](http://1670greenwich.com)



The new owners of 1670 Greenwich get five floors of rooms for enjoying themselves in luxury, and if that’s not enough, there’s also a big backyard for relaxing or entertaining. PHOTOS: JOHN ZIPPERER

## Who answers the call?



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THE HEALTHFUL LIFE :: Cleansing the house

# Detox your kitchen

BY THALIA FARSHCHIAN

**Y**OU ARE WHAT YOU eat. But does this saying take on new meaning when toxins might be creeping into your food?

## THE EFFECTS OF BPA

One commonly overlooked element of healthful eating is the container you cook and store your

- Food sensitivities
- Autoimmune disease
- Cancer
- Infertility
- Polycystic ovarian syndrome
- Fibroids
- Premenstrual symptoms: enlarged, tender breasts; low mood; irritability; bloating; cramps; headaches
- Ovarian cysts
- Heart disease

Worse, many plastic products labeled as BPA-free actually contain its equally hazardous cousin, Bisphenol S.

Finally, consider cutting back on canned foods because many are lined with BPA. When possible, buy products in BPA-free cans.

Great glass and stainless steel products for storing food, packing lunches, and for beverages can be found on these websites: [lunchbots.com](http://lunchbots.com), [planetbox.com](http://planetbox.com), [pyrex.com](http://pyrex.com), [kleankanteen.com](http://kleankanteen.com), and [lifefactory.com](http://lifefactory.com).

## One commonly overlooked element of healthful eating is the container in which you cook and store your meals.

meals and drinks in. With heat, the hazardous chemical bisphenol A (BPA) can leech from everyday cookware, storage bottles, or even consumer products into your food. Exposure to BPA, an industrial chemical developed in the 1960s to make plastics and resins, raises concern because it's thought to upset the brain, behavior, and hormone activity of growing fetuses, children, and developing teens.

Though the FDA has said that very low levels of BPA are not harmful, this chemical nevertheless plays a significant role in the health of your family. BPA mimics the hormone estrogen. Estrogen is naturally higher in women, but as with most things in life, balance is essential.

BPA will bind the receptor sites of estrogen strongly and make it difficult for natural estrogen to bind appropriately. This imbalance can affect one's ability to maintain a lean body mass and lead to other more chronic diseases.

Parents I speak with are rightfully shocked when their second grader comes home to tell them a classmate is developing breasts. Women are concerned about estrogen-sensitive cancers like breast cancer. And men are not immune; they are equally affected by the increase in hormone-altering chemicals.

Men typically have a higher concentration of testosterone, which will naturally lower when estrogen mimickers are elevated because hormones are constantly trying to maintain balance. This can affect mood, behavior, body composition, and risk of disease.

Other health issues linked with such chemical hormone disruptors include:

- Diabetes
- Insulin resistance
- And more ...

As for heart disease and diabetes, a *Journal of the American Medical Association* study found those with the top 25 percent of BPA concentrations were three times more likely to develop heart disease and 2.4 times more likely to have diabetes.

## WHERE DO WE FIND BPA?

- Plastic containers and water bottles
- Blenders and food processors
- Baby bottles
- Nonstick pots
- Aluminum pots
- Can lining for foods and beverages
- Packaged food
- Dental sealants
- Cosmetics
- Pizza boxes
- Toilet paper
- Receipts — yes, that piece of paper at the checkout!
- Wine — some wineries use plastic vats for fermentation
- Soft plastic toys

## WHAT CAN YOU DO TO REDUCE EXPOSURE?

It is almost impossible to completely avoid exposure, but you can take

**It's almost impossible to completely avoid exposure, but you can take steps to reduce it.**

steps to reduce it.

**Use BPA-free containers:** To be safe, the best option is to use glass, porcelain, or stainless steel containers for water, hot foods, and leftovers whenever possible.

Microwaving plastics or putting them in the dishwasher causes them to breakdown and leach the chemical.

and enamel coated cast iron is Le Cruset.

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

CARING FOR OUR KIDS ∴ Growing up

# Toilet training tips

BY LIZ FARRELL

**P**OTTY TRAINING YOUR TODDLER IS one of those milestone moments that many parents often dread. It can be messy, frustrating, and stressful. However, the light at the end of the tunnel is — no more diapers. There are many opinions or “theories” on the best way to accomplish it, including countless books, videos, and articles.

When our oldest was close to turning 2, I convinced my husband to attend a potty training class, a two-session “course” at a woman’s home that “guaranteed” success. We were first-time parents and clueless, so this was our approach. We picked Labor Day weekend and canceled all plans to potty train. By the end of the weekend, we were so exhausted and stressed that both my daughter and I were in tears. Now we are in the throws of it with our third child and have learned a few things along the way. I am by no means an expert, but if the old saying, “third time’s the charm” is true, then I am happy to offer some tips to make this a bonding experience with your child. Here’s how we did it:



PHOTO: VALENTINA POWERS / FLICKR

**I remember thinking, Is my son ever going to wear jeans or pants again?**

of having potties all over can seem a little daunting, not to mention disgusting. However, it is an easy way to start, especially if your child is on the younger side. The toilet can be hard to reach for some children, and many have a fear of falling in or don’t like the flush. As our children got the hang of it, we eliminated some of the potty chairs and eventually helped them at the toilet.

A **step stool and fun foaming soap** to wash their hands after your child goes potty are also good investments. Teaching right from the beginning to wash hands with soap is important. We had our children sing the “Happy Birthday” or the “ABC” song while washing to make sure they got a good clean scrub.

Finally, **elastic-waist pants** that are easy to pull up and down are essential, particularly in the early days and even weeks of training. I remember thinking, *Is my son ever going to wear jeans or pants again?* but I found boys especially like to wait until the very last moment, so the quick slip down is crucial.

There is no way to tell how fast your child will conquer this new skill. It is impor-

tant not to get angry or punish if there is an accident, but to reinforce calmly and positively the expected behavior: Put their pee and poop in the potty. This process takes time; for some it may be just a few days or weeks, but for others it could be months before they are fully trained.

## PRAISE AND REWARD PLENTY

We aren’t typically parents who give many rewards, and we don’t like to overpraise, except in this case. Find out what motivates your child and capitalize on that. For our family, this included a “potty dance/song” so every time they were successful at the potty, we made a big deal of it and all did the potty dance. We also created a sticker chart and gradually moved to M&M’s for the bigger successes — going potty outside the house, staying dry at night or during nap, and of course, poop in the potty.

My kids have also found it fun to call the grandparents and report their successes. This gives them a chance to feel the accomplishment and is another opportunity for praise.

The other fun reward is to make a special shopping trip just with your little one to buy “big kid” underwear. This is a big step for your little one, so some extra attention and making a big deal over small successes goes a long way.

For parents, it can be a bit bittersweet saying goodbye to diapers and that baby stage, but try to embrace this new independence — and always keep a spare change of clothes handy.

*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*

# Your Man Friday

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

**Please call Steve Russell: 415-373-2610**

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The SF311 Customer Service Center is the single stop for residents to get information on government services and report problems to the City and County of San Francisco. And now, we have even more ways for you to stay connected to the City with our SF311 App and SF311 Explorer website.

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### Port of San Francisco

Port of San Francisco announces **Contract #2774, Pier 94 High Mast Lighting Project**. Located at Pier 94, the scope of work will consist of removing two (2) 100-foot high lights and installing two (2) 80-foot high modern lights. Bidders may either be Class A or Class C-10 licensed, and only San Francisco certified Micro-LBE contractors are eligible to bid on this Set-aside contract. Bid discounts, LBE goals, Local Hire, & Partnering do not apply. **Pre-bid meeting: 5/26/15, 10:30 AM at the Contractor Assistance Center** located at 5 Thomas Mellon Circle in San Francisco. **Bids Due: 6/30/15, 10:30AM, Pier 1**. For questions contact Arnel Prestosa, (415) 274-0627. Information located on [www.sfport.com](http://www.sfport.com) and [www.sfgov.org/oca](http://www.sfgov.org/oca).

### Department of Elections

**Voter Services Are Now Available in Filipino! SF Ballots Are Changing!** The Department of Elections now offers telephone and in-person assistance in Filipino. Within the month, the Department will also offer voter information and materials in Filipino on [sfelections.org](http://sfelections.org) and in printed format. Beginning with the November 3, 2015, election, there will be three bilingual versions of the ballot: English + Chinese, English + Spanish, and English + Filipino.

Ballots in English and each certified language will be available by mail, at the City Hall Voting Center, and at all polling places. The Department of Elections encourages voters who wish to receive ballots in Chinese, Spanish, or Filipino to provide that information in advance at [sfelections.org/language](http://sfelections.org/language).

For more information about ballot format changes and voter services in Filipino, visit [sfelections.org](http://sfelections.org) or call the Department at (415) 554-4375.

### Board of Supervisors Regularly Scheduled Board Meetings

June 2015

OPEN TO THE PUBLIC –Tuesdays, 2:00pm, City Hall Chamber, Room 250.

- June 2
- June 9
- June 16
- June 23

The City and County of San Francisco encourage public outreach. Articles are translated into several languages to provide better public access. The newspaper makes every effort to translate the articles of general interest correctly. No liability is assumed by the City and County of San Francisco or the newspapers for errors and omissions.

CNS#2757460

THE ADVENTURES OF SKYLAR GREY ∴ Chapter 25

# There's a mer-pit in the pool

BY SUSAN DYER REYNOLDS

When I adopted Jazzy, I intended to buy pet insurance, but I kept putting it off. Then she needed TPLO surgery on her back left leg. It was \$3,000. I decided there was no point in getting insurance at that point because her right leg surgery wouldn't be covered due to the preexisting condition. That leg was an additional \$3,000. And then she got cancer.

The day I brought Skylar Grey home from the shelter, I called Trupanion, which had been recommended to me by veterinarians at UC Davis, my own vet, Dr. Sherman Wong at Blue Cross Pet Hospital, and Michael Levy, the owner of Pet Food Express, who provides Trupanion for the pets of his employees. "What coverage do you want?" the customer service agent asked. "Everything," I said. "And what deductible?" he asked. "None," I said. "I want to be covered for everything with no deductible."

The Trupanion policy was \$68 a month. A year later, Skylar needed elbow dysplasia surgery. The cost: \$8,000. Trupanion paid 90 percent. When Skylar's surgeon, Dr. Sams, said that swim therapy was one of the best remedies for dogs postsurgery, I called Trupanion. "Do you cover swim therapy?" I asked. "Yes," said the rep. "You have a rider for alternative therapies." Like the surgery, Trupanion covered 90 percent.

Because Skylar and I were staying with Kickie during her recovery, I did some

research and was thrilled to find that one of the pioneers in canine hydrotherapy was just a few miles from the house. Connie Frank, a registered veterinary technologist with 15-plus years in the field, was also one of the first canine swim therapists in the country and had 20 years of experience in water rehab with her company AquaDog. I called to make an appointment. "Does she like swimming?" Connie asked. "She loves swimming," I said.

We headed to our first appointment on a sunny Friday afternoon, bag full of towels and toys in hand. When we got to the gate, Skylar heard splashing, voices, and other dogs barking. I had to drag her in like I do when she goes to the vet. Sky followed me cautiously through the side yard and when we turned the corner, she saw Connie in the pool with Buddy, a distinguished older golden retriever. To the side of the pool, under a shady canopy, Buddy's dad and another dog parent were sitting and chatting. Everyone said, "Hello Skylar!" which sent her bolting for the gate. This was not going the way I had planned.

When Connie finished up with Buddy, she came over to meet Sky, who warmed up to her quicker than usual. "Here's a floatation vest," Connie said. "It will help keep her elevated and keep her ears dry." I slipped the vest over Sky's head and fastened it around her belly, as she stood frozen with fear. I took her favorite toy — a red squeaky chicken — from the bag and gently led her toward the pool where



Skylar's hydrotherapy went swimmingly.

Connie was waiting at the steps. Skylar spent plenty of time swimming in the ocean, but she'd never even seen a pool. Expecting her to flee, I held the handle of the vest and gave Connie the chicken. "Ready Skylar?" Connie asked, squeaking the chicken several times. Suddenly Skylar plunged into the water and began circling Connie like a shark. Connie tossed the chicken and Skylar eagerly swam after it and brought it back to Connie, ready for another go. Once Sky was warmed up, Connie did some work on her elbows, feeling the joints for stiffness, creaking or cracking and testing the reach of her paws as she paddled in place.

"We'll start with three shorter swims and work up to longer ones," Connie explained. A final toss nearly to the end of the pool had Skylar scrambling like a mermaid on a mission. "I didn't know pit bulls liked to swim," said one of the other dog moms. "Mine always have," I said. In fact, Jazzy would only fetch in the water. If

I threw a toy on land, she would lie down in classic diva form and stare at me with those bright blue eyes as if to say, "You go get it." Sky, on the other hand, loved to play fetch anytime, anywhere.

When we arrived at AquaDog for our second session, Skylar began whining the minute we turned the corner onto Connie's street. She dragged me to the fence and through the side yard. "Hello Skylar!" Connie and the other dog parents under the canopy said. I put the swim vest on Skylar and she started dragging me toward the pool before I could get it buckled. Connie tossed the chicken and Skylar took off, paddling as fast her low-rider legs would carry her. "I think she's going to do well," Connie said. I smiled as Skylar glided past me, chicken in mouth, and looked up with those big green bug eyes to make sure I was watching her amazing mer-pit skills.

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POLITICAL ANIMAL ∴ Protection and adoption



## Stop China's dog, cat torture festival; find Maxmilian's abuser; kitten season

BY SUSAN DYER REYNOLDS

DESPITE THE CHINESE government saying otherwise, each June 21 the **Yulin Dog and Cat Meat Festival** takes place in Guangxi province as it has since the 1990s. Considered a celebration of the Summer Solstice, 10,000 dogs and cats arrive stuffed into cages, wrapped up in nets, and dragged on poles. Because it is believed torturing the animals makes the meat tender, cats and dogs are routinely clubbed, burned, skinned alive, boiled alive, and electrocuted. You can help end this barbaric event by lending your voice to the voiceless:

- Sign the petitions demanding the festival be stopped at [care2.com](http://care2.com) (type Yulin in the search bar). You can also do an Internet search for "Yulin Dog Meat Festival petition" — there are several.

- Join the social media campaign on Facebook (type Yulin in the search bar).

- Visit the nonprofit Duo Duo Animal Welfare Project, which works tirelessly to stop the festival, at [duoduooproject.org](http://duoduooproject.org), where you will find more information on ways you can help stop this horrific event.

- Reach out to Gov. Jerry Brown, a dog owner and lover, and ask him why California named Guangdong (Canton) province in China its sister state when it accounts for 40 percent of the dog meat trade and 70 percent of the cat meat trade in China (that's approximately 4 million dogs and 2 million cats, many of them stolen pets). Call Governor Brown's office at 916-445-2841 or e-mail him (most effective) at [govnews.ca.gov](mailto:govnews.ca.gov) (click the Contact tab). ...

On May 14, a savagely beaten pit bull puppy was found chained

to a fence below the U.S. Highway 101 overpass near South Van Ness Avenue. San Francisco Animal Care and Control, which named him **Maxmilian**, reported that the 1- to 2-year-old male dog's injuries included blunt force trauma to his head and body, bro-

### It is believed torturing the dogs and cats makes the meat tender.

ken and missing teeth, severely injured paws with missing pads and nails, and burns from heat sources including cigarettes. Staff members said that despite the fact Maxmilian had been severely abused and was suffering incredible pain, he was still sweet and trusting, wagging his tail for everyone who came by his kennel. Even with the best of care, Maxmilian could not survive his

injuries and, with his kidneys failing, ACC had to make the difficult decision to euthanize him.

Maddie's Fund donated to the reward fund, which now stands at \$10,000. For every hysterical media story you hear about a pit bull hurting a human, there are thousands of unreported incidents of humans hurting pit bulls. Maxmilian's case was one of the rare ones — too horrific even for the media to ignore. If you or someone you know lives or works nearby the crime scene and might have security video footage, it could be crucial evidence in finding Maxmilian's abuser. Please call ACC at 415-554-9400 and let them know. You can also make donations to the nonprofit Friends of ACC at [helpacc.org](http://helpacc.org). For nearly two decades, I have written about the indisputable connection between animal cruelty and cruelty to

humans. I hope this monster is apprehended soon, not only for what happened to Maxmilian, but to prevent other animals — and humans — from suffering similar fates. ...

Just a reminder that it's **kitten season**, and every shelter is overflowing with itty-bitty kitties. San Francisco ACC is among them and they need your help, from fostering to donating money and kitten food. Toni's Kitty Rescue ([toniskittyrescue.org](http://toniskittyrescue.org)) finds foster homes for 800 kittens annually that are too young for adoption, and they always need more foster homes, volunteers, and donations. To reserve a spot in the next volunteer orientation, call 415-554-9414. Having hand raised and bottle-fed feral and abandoned kittens (my beloved Steven was one of them), I can promise it will be one of life's most rewarding experiences.

E-mail: [susan@marinatimes.com](mailto:susan@marinatimes.com)

Jefferson, Harriet, and Barack were adopted from and photographed at Animal Care & Control. Photographed by David Oliver.

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# Kitten Season!

Kittens & more at Animal Care & Control!

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**Kitten Season Is HERE!!** This time of year brings many kittens into the shelter that are made available for adoption to good qualified homes.



**Mocha (A371345)** is a good natured, goofy & active freckle-nosed 8 mo beauty who would love to zoom to her forever home with you.



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As the resident feline at Wolf & Lion,  
I can confirm it's the "cat's meow!"  
(Dogs give it four paws up too!)

– Sasha The Cat (Rescued, Berkeley Humane)



Come in and see Sasha soon. You'll usually find her on one of the locally sourced cat trees, or playing in the aisles!

It's hard to miss our big orange building at the corner of Lombard and Divisadero. We'll be announcing many special neighborhood events for animals, their owners and caretakers this Spring! [Facebook.com/WolfandLionPetSupplies](https://www.facebook.com/WolfandLionPetSupplies)

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