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REYNOLDS RAP



Kate Steinle on a trip to Zambia several years ago. PHOTO: COURTESY KATE STEINLE'S FACEBOOK PAGE

I know why Kate loved elephants

BY SUSAN DYER REYNOLDS

ON JULY 1, A VIVACIOUS 32-year-old woman named Kate Steinle was walking along the Embarcadero's Pier 14 with her father when she was struck in the chest by a bullet. The shooter, an illegal immigrant named Juan

Francisco Lopez-Sanchez, had five previous convictions for re-entry after deportation and seven prior felony convictions. In a jailhouse interview with ABC7 News, he confessed to the killing and said he came to San Francisco because it was a "sanctuary city" where he wouldn't be turned over to U.S. Immigration

and Customs Enforcement (ICE). When Sanchez, in jail on an old drug warrant, was released in April, San Francisco Sheriff Ross Mirkarimi ignored an ICE detainer requesting notification before Sanchez's release. Adding fuel to the flames, one month prior Mirkarimi issued a

REYNOLDS RAP continued on 4

Sanctuary city

Killing draws national response, puts the sheriff in spotlight

BY JOHN ZIPPERER

FROM CITY HALL TO THE U.S. CAPITOL IN WASHINGTON, lawmakers are responding to public dismay over the apparently random killing of a woman in San Francisco by an undocumented immigrant. The death of 32-year-old Kathryn Steinle at the hands of Juan Francisco Lopez-Sanchez angered many, because Lopez-Sanchez has been deported five times before and has been convicted of seven felonies, yet before the killing he had been released by the San Francisco Sheriff's Department under the sanctuary city policy that deters cooperation with federal immigration officials (via Immigration and Customs Enforcement, or ICE). Critics say if ICE had been notified as they had requested about Lopez-Sanchez's release, Lopez-Sanchez would have been on his way back to Mexico and Steinle would be at home with her family.

In 1989, San Francisco approved a sanctuary policy that keeps city employees from cooperating with federal immigration authorities regarding investigations and arrests unless required by law or a warrant. There are many so-called "sanctuary cities" across the country, and the roots of the movement go back to the refuge from deportation provided by some churches in the 1980s to people fleeing the brutal civil wars raging in Central American countries.

Justification for the sanctuary policies has evolved in more recent years to focus on protecting undocumented immigrants from being deported and thereby separated

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THE BACK STORY :: Poetic justice

Lawrence Ferlinghetti's Grand Vision: The Poets Plaza

BY ERNEST BEYL

AS I WRITE THIS, plans are being made for a Friday, Oct. 2, groundbreaking for Lawrence Ferlinghetti's visionary Piazza St. Francis, The Poets Plaza in North Beach. The date coincides with Angela Alioto's annual Knights of St. Francis birthday shindig. (She created the organization seven years ago.) The event is billed as a groundbreaking with a concert and dinner, combined with a fundraising. But those are the only details I have at this point. My advice to those wishing to participate is to get in touch with piazzasf.org. Total cost of Lawrence's project is about \$3 million. The project is a public-private partnership, with the

city providing about 50 percent for the cost of installing underground utilities. The city's Department of Public Works says it will commence its underground work early in 2016. At this point, funding for the above-ground construc-

Ferlinghetti has been patiently waiting "for a rebirth of wonder."

tion — including landscaping and lighting — is being sought and secured, most of it by individual pledges. Donations are tax deductible because of the project's 501(c)(3), non-profit status. Completion date for the visionary concept is expected to be sometime in the first six months of next year.

A REBIRTH OF WONDER

This groundbreaking for the Italianate pedestrian piazza on that short block of Vallejo Street between Upper Grant and Columbus avenues has been a long time coming. Ninety-six year old Lawrence Ferlinghetti, the popular poet, painter, pamphleteer, editor, publisher, and tireless radical, first conceived the idea for the pedestrian piazza almost 20 years ago after being inspired by the people-friendly piazzas of Italy. He's been patiently waiting to see its completion — waiting "for a rebirth of wonder," as he once wrote poetically. In this case a "rebirth of wonder" will signify an absence of cars, and a public space to meditate

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Joseph Mallord William Turner, *Ancient Rome; Agrippina Landing with the Ashes of Germanicus*, exhibited 1839, oil paint on canvas, Tate Britain, accepted by the nation as part of the Turner Bequest 1856. IMAGE: © TATE, LONDON 2015

J.M.W. Turner: Painting Set Free at the de Young through Sept. 20

BY SHARON ANDERSON

THE FINE ARTS MUSEUMS OF SAN FRANCISCO in collaboration with the Tate Britain

and the J. Paul Getty Museum present J.M.W. Turner: Painting Set Free, the first major survey of the artist's work during the last 15 years of his life, dur-

ing which his most popular paintings were created. During this period, J.M.W. Turner's examination of the natural world

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ONLINE SPECIALS
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NEWS BRIEFS :: Housing, guns, quakes, & more

Guns and quakes

MAYOR, BOARD SEEK \$310 MILLION FOR AFFORDABLE HOUSING

The Board of Supervisors gave final approval to a \$310 million affordable housing bond measure slated for the November 2015 ballot. Supervisors unanimously backed the measure, which is part of a five-year, \$1.1 billion investment program to spur affordable housing in the increasingly expensive enclave of San Francisco.

Mayor Ed Lee's welcome of the Board's vote danced on the edge of hyperbole. "In the truest sense of the word, this investment is historic,"

Lee said. "Our city's housing crisis is decades in the making, but passing this historic bond this November is one of the greatest single steps we can take

towards creating more affordable housing for the future. With this bond, we will expand our investments in fixing public housing; speed up the construction of needed housing that is affordable to our families, seniors and veterans; protect existing residents in rent-controlled housing; stabilize existing neighborhoods; and create a middle-class rental and homeownership program to serve families at the cusp of affordability."

GUN CONTROL PLAN OFFERED BY FARRELL

District 2 Supervisor Mark Farrell wants the city to pass legislation that would require the videotaping of all gun and ammunition sales in the city.

"Easy access to guns and ammunition continue to contribute to senseless violent crime here in San Francisco and across the country," said Farrell. "Even though San Francisco has some of the toughest gun control laws on the books in the country, there is more we can do to protect the public — and we should do everything in our power to give local law enforcement the additional tools they need to prevent crime and keep our neighborhoods safe."

He said the goal is to make it more difficult for people who are prohibited by law from owning guns to gain access to them. The legislation would mandate that the recordings of gun and ammunition sales be shared with the San Francisco Police Department. Farrell's office said that more than a dozen local jurisdictions in California have similar laws, and they "have made it easier for local enforcement to complete investigations and enhance public safety."

The legislation is expected to be introduced to the Board of Supervisors in September when the Board returns from its summer recess.

QUAKING IN OUR BOOTS

In late July, the Bay Area experience a 4.0-magnitude earthquake, enough to shake people in their beds at 2:41 in the morning, but not enough to break the china. At least one scientist, however, says locals have reason to be shaken up; Tom

Brocher, a research geophysicist with the United States Geological Survey, says people should prepare themselves for a major earthquake sooner rather than later.

"The past five major earthquakes on the fault have been about 140 years apart, and now we're 147 years from that 1868 earthquake," Brocher told CBS SF, "so we definitely feel that could happen any time." He suggested people take the necessary steps to prepare for a major quake.

The last big quake to hit the Bay Area left the Marina District with serious damage.

S.F. welcomed \$41 million from the state for the city's Muni system.

STINKY CITY BY THE BAY

San Francisco continues to struggle with dirt. Schmutz. Smell. And the drought is making it worse, with water-

use restrictions making it a no-no to wash sidewalks unless absolutely necessary. It's all made worse by the after effects of the Great Recession, which left city cleaning crews short-staffed.

The mayor has proposed increasing the cleaning staff, and Supervisor Scott Wiener says in recent years "we've been restoring that staffing and increasing the number of crews dedicated to cleaning. In several budget cycles, I obtained funding for additional cleaning crews, including around transit stations, and this year Mayor Edwin M. Lee proposed a significant cleaning crew enhancement in the budget. Keeping San Francisco clean isn't easy, but it's important. We need to do more, and we are moving in that direction."

A recent article in the *San Francisco Chronicle* quoted a visitor from Portland, Oregon, who called San Francisco "gross.... We have been places that just smell rancid. There's trash and homeless people everywhere. It has negatively impacted how I feel about this city. Our streets don't look like this in Portland."

MORE MUNI MONEY

At the end of June, San Francisco welcomed \$41 million in funding from the state for the city's Muni system. The money comes from California's Transit and Intercity Rail Capital Program, which is funded by cap-and-trade auction fees.

"This allows us to move forward with a major expansion of Muni's fleet, with the purchase of additional light rail vehicles, replacing the entire fleet with new, state of the art Siemens vehicles," said Mayor Ed Lee. "This investment from the cap-and-trade program will also reduce greenhouse gas emissions and help take vehicles off congested streets, while keeping San Francisco's transportation system one of the most diverse and greenest transit fleets in the nation."

For additional news briefs, see *Northsider* on page 9 and *Real Estate Roundup* on page 22.

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Rescued elephants Kate helped at the PAWS ARK 2000 sanctuary.
PHOTO: PAWSWEB.ORG

REYNOLDS RAP
CONTINUED from page 1

memo to deputies barring them from communicating with federal immigration agents, setting off a national debate that quickly became a political firestorm.

While Kate's family acknowledged the legal issues, what they wanted most was to celebrate her life. As I combed through dozens of news stories, I found out a lot about the case but not much about Kate. Some mentioned her infectious smile, her kindness, and her adventurous spirit. Others talked about her background (originally from Pleasanton, Kate graduated from Cal Poly in San Luis Obispo, worked in medical device sales in Mountain View, and had just moved to San Francisco to live with her boyfriend). Sometimes there were links to the charities Kate loved,

so I followed those links and discovered that Kate volunteered with the Challenged Athletes Foundation helping disabled athletes reach their goals. She also supported the Performing Animals Welfare Society (PAWS) because she loved elephants. She worked to help a group of nine at ARK 2000, a PAWS sanctuary providing rescued pachyderms with hundreds of acres of natural terrain. I instantly felt a connection with Kate, because I have a long history with elephants.

On my mother's side, I'm from a Sicilian fishing family. My father came from Irish and Ukrainian stock, some who travelled with Ringling Bros. and Barnum & Bailey Circus. They weren't performers — my uncle was a well-known artist, my grandfather was a rigger, and my father was a back yard cook — but circus life was in their blood.

When my parents married, my mother insisted that my father stop riding the rails, but every time Ringling Bros. came to town he took me to every show, where we had access to areas off limits to the general public.

One day while my father was catching up with old friends in the train cars, I wandered off and found the elephant tent. It was several hours before the matinee, so the handlers were outside smoking and flirting with show girls. There were a dozen Indian elephants connected with heavy chains around their ankles and the chains were attached to giant metal spikes driven into the ground. They rocked nervously from side to side in silence except for the occasional snort. Right in front was a mother and her baby. The mother towered above me, and I could see scars behind her ears from the bull hook — a barbaric stick with a metal hook at the end used for goading elephants into submission. As the mother rocked, she wrapped her trunk around her baby, trying to protect him from the world. When I looked past her long, thick lashes and into her dark brown eyes I saw an unbearable sadness. The baby nuzzled his face into his mother's elbow and that's when I noticed fresh blood behind his ear from the bull hook. I couldn't imagine the despair that mother elephant felt being unable to save her baby.

For years my father and I agreed to disagree about wild animals in the circus. For him, it was synonymous with the Greatest Show on Earth; for me, it was cruel and unnatural. Elephants are extremely intelligent. They form strong family bonds and feel love and grief and emotional anguish. Like Kate, I began supporting PAWS, and I wrote columns about ending the use of wild animals as entertainment.

On April 21, San Francisco supervisors voted unanimously to ban exotic animal performances, giving a voice to the voiceless. Exactly three months later on July 21, Kate's father Jim Steinle did the same when he spoke before the House Judiciary Committee's Subcommittee on Immigration

her aorta and she died at the hospital two hours later.

I remembered back to the day I stood before the elephants. As the matinee approached, handlers barged into the tent and began unchaining the herd. "Get back, kid," one man shouted, so I moved behind a hay bale. The elephants were lined up by size and ordered to "tail up," each grabbing the tail in front of them with their trunk. As her baby was torn from her side, the mother broke rank and let out a mournful wail, causing one handler to strike her legs with a bull hook. The baby resisted being separated from his mother, so another handler used a bull hook to drag him to the back of the line. I could hear the mother wailing and the baby crying as they disappeared down the hallway.

I know why Kate loved elephants. Because they're kind, gentle, innocent souls who don't deserve to be born into a world where their parents can't save them from evil, just like Kate herself.

Kate collapsed to the ground and said, "Help me, Dad." She died two hours later.

and Border Security to call for legislation to keep immigrant felons of the streets. Steinle recalled the day his daughter was killed as they were walking hand-in-hand along the pier and a shot rang out. Kate collapsed to the ground and said, "Help me, Dad." Though Steinle performed CPR before paramedics arrived, he couldn't save her — a bullet had pierced

If you would like to make a donation to PAWS in Kate's memory, please visit pawsweb.org/donate_online.html. All donations will be used to care for the nine elephants Kate worked to help at the ARK 2000 sanctuary.

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SANCTUARY

CONTINUED from page 1

from their families, as well as concern that immigrant communities will be reluctant to cooperate with police on criminal investigations if they are fearful of having to reveal their immigration status.

Critics of the policies argue that they are politically motivated efforts by Democrats to court Hispanic voters, and that they protect potentially violent criminals — and they see the Steinle murder as an all-too-obvious confirmation of their fears.

Former Secretary of State Hillary Clinton, who is seeking the Democratic nomination for president, defended sanctuary city policies that protect undocumented immigrants from deportation when they are involved in minor infractions, such as traffic violations. But she strongly distanced herself from the more expansive policies followed by San Francisco. “The city made a mistake not to deport someone that the federal government strongly felt should be deported,” she told CNN. “I have absolutely no support for a city that ignores the strong evidence that should be acted on.”

Local politicians have largely continued to defend the sanctuary city policy, even as they direct the focus toward Sheriff Ross Mirkarimi, who has been unpopular with many politicians and even his own staff of deputies throughout his time in office.

“The public safety of San Francisco residents unequivocally comes first,” said District 2 Supervisor Mark Farrell. “Our sanctuary city law has been a pillar of public safety policy for decades in San Francisco, but unfortunately this sheriff has implemented additional ideological policies that fly in the face of not only our local laws but federal law as well, and it must come to an end.”

In late July, Farrell put forward a package of proposed reforms, including legislation confirming the Board of Supervisors’ support for the city’s sanctuary city policy while calling for Sheriff Ross Mirkarimi to “immediately rescind his department-wide gag order banning any communication with federal immigration authorities”; a request for the city attorney to require the sheriff to get confirmation from the district attorney that the office will prosecute any outstanding warrant before it transports prisoners to San Francisco from other jurisdictions; and a letter of inquiry to the sheriff asking why the sheriff held Lopez-Sanchez in jail after he should have been released. (For more on Farrell’s response, see page 5.)

Mayor Ed Lee also reiterated his support for the policy and said it was necessary for good policing. He added that the city needs to balance its responsibilities to civil liberties and public safety, “which is why ... I promised to veto any legislation that completely eliminated the sheriff’s ability to make a case-by-case determination about honoring U.S. Immigration and Customs Enforcement detainees. Our sanctuary policies should not create a safe harbor for convicted, violent felons,” Lee said in a statement issued by his office. “I am concerned about the circumstances that led to the release of Mr. Sanchez. All agencies involved, federal and local, need to conduct quick, thorough, and objective reviews of their own departmental policies and the decisions they made in this case.”

Those reviews might take place at all levels, but the one that will be most watched across the country will be the one done in San Francisco, where Sheriff Mirkarimi is facing intense scrutiny about whether he and his office followed proper procedures.



San Francisco’s sanctuary city policy looks likely to remain in place, but moderate politicians are seeking to increase cooperation with federal immigration officers. PHOTO: ICE

On the federal level, critics in Congress are pushing to deny funding for sanctuary cities, and the issue has become a political punching bag for Republican presidential candidate Donald Trump, who has made opposition to immigration policies a centerpiece of his campaign.

That this all happened in San Francisco, long a target of the conservative movement, only fueled the temptation by some to use it as an opportunity to talk about how left-wing and out of touch the city is.

Conservative Fox news personality Bill O’Reilly sent a camera crew to San Francisco City Hall to catch on-the-run city officials with questions about the Steinle killing and the sanctuary city policy. They managed to make some folks look silly, but it sprang back in their face when District 8 Supervisor Scott Wiener told the film crew “Fox News isn’t real news,” and the phrase became a rallying cry for defenders of the city and its sanctuary

policy. Wiener later quipped in an online comment, “They didn’t like that much.”

Despite the rallying around the policy, it is likely to be reigned in in the future.

“Donald Trump, Fox News, and everyone else who sought to take political advantage of the recent tragedy should be ashamed of their behavior,” said Supervisor Farrell. “Nevertheless, we cannot be afraid to examine our existing laws and policies and look at common-sense reforms.

“I believe this is a public safety question, not an immigration issue, and it is time we re-framed the discussion,” stated Farrell. “Regardless of the specific charges, it makes zero sense to transport an individual in custody outside of our jurisdiction back to San Francisco, only to have the district attorney immediately dismiss the charges, and the sheriff release the individual onto our city streets.”

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POLICE BLOTTER : From the officers of Northern Station and Central Station

Recent Northside crime reports

THE CRIMES BELOW ARE A SMALL snapshot of what the officers of Northern Station and Central Station are doing. For a more comprehensive list, visit sf-police.org; under Compstat, select the link to Crimemaps.

JUST WALK AWAY
March 27, 3:46 p.m.
 Geary at Franklin

Uniformed officers travelling west on Geary Street saw a subject standing on a corner next to a church. When the suspect saw the officers, he immediately began to walk away from the officers, jay-walking across the street. The officers spotted blue graffiti on the church's wall. They approached the suspect and told him to stop, but the suspect refused and continued to run away. They caught up with the suspect and handcuffed him. He had wet blue paint on his hands and clothing. While being handcuffed, the suspected exclaimed "S--t, man! I have only been tagging for a month!"

The suspect had two paint markers sticking out of his back pocket and additional markers in his backpack. The officers returned to the church and saw fresh wet blue paint on the wall of the church; the color of the paint matched the color found with the suspect. They took photos of the scene and transported the suspect to Northern Station, where he was cited and released.

MONEY CHANGERS
March 27, 8:25 p.m.
 3000 block of Steiner Street

Officers responded to investigate a local restaurant's report of counterfeit money.

They met with the restaurant's owners, who told them that an unknown male suspect entered the restaurant and ordered a beer. When the bill came, the suspect gave the waitress a \$50 bill, got his change, and quickly left the establishment. The owner checked the \$50 bill and discovered it to be fake.

A few hours later, a female suspect entered the same restaurant and ordered a glass of wine. She, too, attempted to pay with a \$50 bill, which the waitress refused to accept (due to the beer-drinking suspect's actions). The suspect then gave the waitress two \$5 bills and quickly left the restaurant.

Another customer saw that the suspect had taken their purse off the bar and ran out of the restaurant; the customer gave chase, crossing Lombard Street and dodging several vehicles before the customer lost sight of the suspect.

Several personal items besides cash and credit cards were inside the purse. The officers seized the \$50 bill for evidence and canvassed the area for video surveillance, but it was to no avail. They filed a report on the incident, and the suspects are still at large.

PARKING FAKERY
May 23, 7:40 a.m.
 Pier 9

A suspect posed as a parking lot attendant and took money from the victim to park in the parking lot. But when the victim returned to the car, there was an invoice on the windshield from the real parking lot attendants.

DISTRACTED
May 23, 12:10 a.m.
 300 block of Columbus Avenue

Two suspects entered a restaurant. One suspect distracted the employees by starting a verbal argument with them. That suspect was escorted outside, and when the employees went back inside, an employee's wallet that had been placed next to the cash register had been taken.

ARMED ROBBERY
May 25, 9:07 p.m.
 400 block of Chestnut Street

An unknown suspect approached a victim, pointed a gun at him, and demanded everything from the victim. Fearing for his safety, the victim handed over his wallet and cell phone, and the suspect fled.

UNWANTED VISITOR
June 6, 5:15 a.m.
 1400 block of Clay Street


Officers responded to a report of a "hot prowler burglary," in which a suspect entered a woman's bedroom. She woke up and saw the man standing on her balcony, and the door was open. She called 911 while the suspect fled down the stairs and into the courtyard. Officers captured the suspect in the victim's garage.

PHONE UPGRADE
June 6, 7:30 p.m.
 1600 block of Stockton Street

A suspect grabbed an iPhone out of the hands of a woman; she struggled, but was unable to keep hold of the phone. Two officers at Ping Yuen Housing spotted the suspect's vehicle on the 500 block of Francisco, and they took the suspect into custody.

ANOTHER BREAK-IN
June 8, 8:30 a.m.
 800 block of Geary Boulevard

A man climbed up a fire escape and into a building. Several officers responded to a report and surrounded the building. They were able to take the suspect into custody.



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Public safety reforms needed after Kathryn Steinle murder

BY SUPERVISOR MARK FARRELL

BY NOW, MOST OF US ARE aware of the incomprehensible tragedy that occurred on the night of July 1, at Pier 14, with the murder of Kathryn Steinle. As a parent of three young children, my heart and prayers are with Kate's friends and family, and I simply cannot imagine the grief they have been enduring. Every crime, and especially violent crime in San Francisco, is unacceptable, and we have to ensure that public safety remains a top priority here in our city.

The tragedy at Pier 14 garnered our nation's attention, and much of it has focused on our city's sanctuary city policy. As the discussion of this tragedy has evolved over the past few weeks, much has been focused on the alleged murderer Juan Francisco Lopez-Sanchez's immigration status. But from my perspective, much of the discussion shortsightedly has focused on this tragedy as an immigration issue, while it should be properly discussed as a public safety issue.

Over the past weeks, we have seen a public back-and-forth between the sheriff, our

mayor, and the Deputy Sheriff's Association ending for the time being with a July 16 request from the sheriff both for a public hearing with the mayor to discuss these policies, as well as legislative clarity from the Board of Supervisors. What we do not need in the aftermath of this tragedy is hysteria and another public spectacle at City Hall. What we have needed is a thoughtful look at what happened, and a common-sense approach to prevent this situation from happening again in our city.

In response to the sheriff's request for legislative clarity, I introduced a package of public safety reforms at the July 21, 2015 Board of Supervisors meeting. First, I introduced legislation affirming the Board of

federal immigration authorities. Unfortunately, our sheriff chose to implement additional ideological policies for his department that fly in the face of not only our local laws but federal law as well, and it must come to an end.

Second, I am working on legislation that would require the sheriff to coordinate and check with the district attorney's office to ensure that they plan to prosecute the individual before expending public resources to transfer an inmate from outside of San Francisco. Again, our sheriff has this discretion, and we want and trust that our local law enforcement will practice good judgment. But, if not, we should codify this policy into place that would have prevented Mr. Lopez-Sanchez from returning to San Francisco.

And, lastly, I submitted a Letter of Inquiry to the sheriff asking why Mr. Lopez-Sanchez was held for more than two-weeks seemingly in violation of the Fourth Amendment and our Due Process for All ordinance. In the United States of America, we do not hold people without

cause. And if we want to build more trust between our immigrant communities and local law enforcement here in our city, we have to prove and show that they will not be held without cause, or against their will.

One of the important pillars of our sanctuary city policy, codified in federal law, is discretion given to law enforcement personnel to communicate with other law enforcement agencies. Both our sanctuary city and due process ordinances

seek to proscribe limitations in certain circumstances, but it is simply impossible to proactively legislate every situation that our public safety leaders and personnel will encounter; there is no way

we as a board, or the mayor, could have anticipated the circumstances surrounding Mr. Lopez-Sanchez's presence in San Francisco, and there are sure to be similarly unforeseen circumstances in the future.

Our sanctuary city policy has served us well over the decades, and we need to stand behind this policy and our immigrant community, as well as the due process ordinance. However, if our public safety leaders are not appropriately handling the discretion proscribed by our federal and local laws, we need to take a hard look at other measures to ensure similar incidents never happen again in San Francisco. Public safety must be a top priority of ours at City Hall, and I look forward to further discussion in the weeks to come.

Unfortunately, our sheriff chose to implement additional ideological policies that fly in the face of local and federal laws.

Supervisors' support for our Sanctuary City and Due Process for All ordinances, and urged the sheriff to immediately rescind his department-wide gag order barring any communication with

More than 320 U.S. jurisdictions have versions of sanctuary city policies in place.

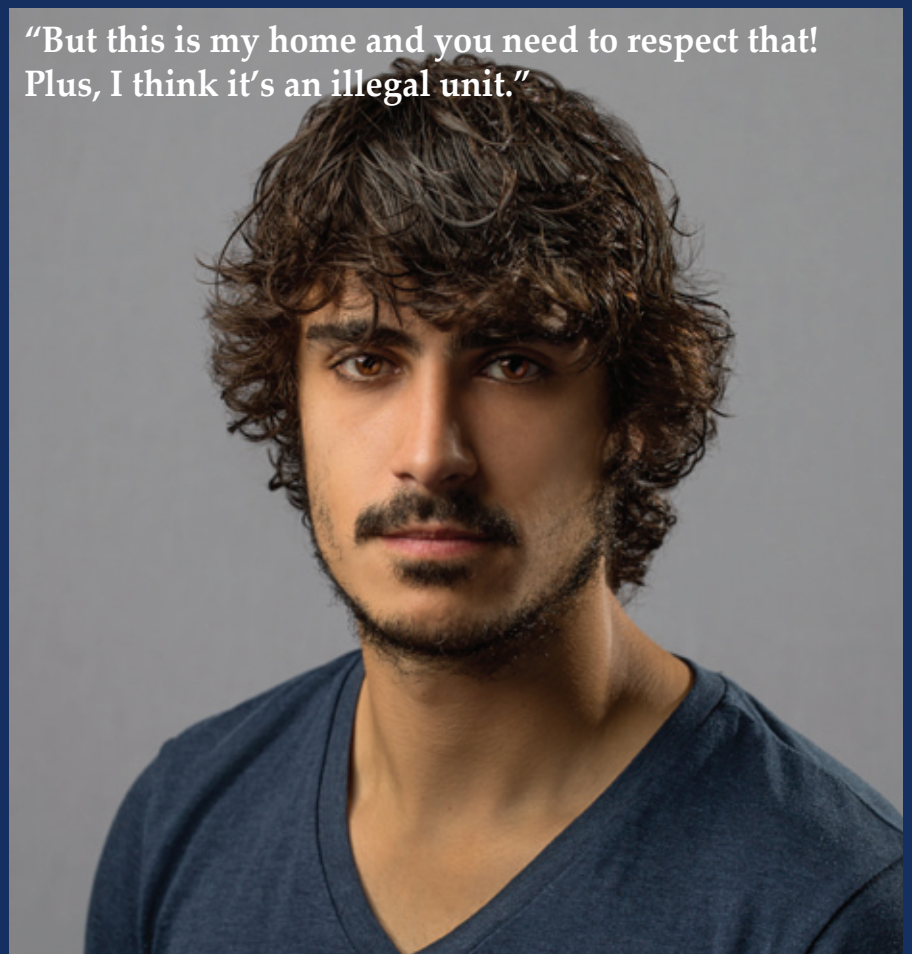
Let me be clear: our sanctuary city policy, in place since 1989, does not and was never intended to serve as a shield for criminal behavior in our communities. Our city's sanctuary city policy, backed by solid empirical evidence, has improved public safety city-wide by building trust between immigrant communities and local law enforcement, and it has even been endorsed as a public safety best practice by the International Association of Chiefs of Police. More than 320 jurisdictions throughout the United States have versions of sanctuary city policies in place, because just like in San Francisco, they have served as a pillar of public safety policy in their respective communities.

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SKETCHES FROM A NORTH BEACH JOURNAL

Capp's Corner rebirth, a penny dreadful, book launch, Rube's Lab, praise for reporters, and neighborhood gossip

BY ERNEST BEYL

TODAY YOUR PERSONAL philosopher (nose always pointed into the wind) will amaze and titillate you with news, notes, gossip, and wild rumors about the North Beach scene. But first, here is some solid news about

Here's a new one I want to tell you about. It's called Il Casaro ("the cheesemaker" in Italian) and it's excellent. Better than highly touted neighbors. At Il Casaro, 398 Columbus Avenue, there's not only the exemplary pizza, all made with Caputo flour from Naples, but a good selection of

If you are Rubenstein-deprived, here is what you need to know. "Rube" — as we all called him — was a reporter on the *Chronicle* way back, when being a reporter was fun and games. Now, I'm of the opinion that reporters live in a world of virtual reality like the Kardashians. A few months ago, apparently tiring of retirement, Rube decided to get a retreat and go back to the good old Chron. All of which gives me a jumping-off point to relate the story about Rube's yellow Labrador retriever Tioga, who died a few months ago of old age.

If Capp's Corner re-opens, we will have one hell of a party.

my book. Yes, I have written a book and I hope you will find favor with it.

antipasti, salumi, and pasta. There's also a good selection of Italian wines — all of which are available by the glass if you feel abstemious.

A PENNY DREADFUL

Recently I came across a book on Amazon that cost a penny. How could I resist? Total with shipping was \$4.35. If you are about my age, you may remember what we used to call "penny dreadfuls" — cheap, sensational, Victorian storybooks. This penny dreadful is *Straight to the Heart: Political Cantos*, by Angela Alioto. Cheap and sensational, but it's really not so dreadful. With typical Angela gusto she tears into the San Francisco political system of which she was once a part — as a supervisor and mayoral candidate. She likens politics in our city to Dante's vision of hell. Though the book was published in 1997, that sounds just like today. Try it, it's worth every penny.

Rube sat down at his computer and wrote an obit about Tioga that appeared in the *Chronicle*, May 10, 2015. One of the best obits I ever read. Last sentence was "She never got the important stuff wrong." What a great way to be remembered.

SKETCHES BOOK LAUNCH

Sketches from a North Beach Journal, published by Grizzly Peak Press of Berkeley, comes out September 23. Original Joe's, the North Beach powerhouse restaurant and bar, will host a book launch party for me that evening. Please watch for details in the September issue of the *Marina Times*.

MORE PRAISE FOR REPORTERS

The story above on reporter Steve Rubenstein and his yellow Lab gives you an indication of my love for newspapers and the people who write for them. And readers may recall that last month I wrote a few graphs about my buddy Carl Nolte, the *Chronicle's* Native Son columnist. He's the best in the business. Carl saw the stuff I wrote about him and responded with thanks, then pointed out that most of the reporters I single out for praise are not with us anymore. He went on to comment about the craft of newspapering:

CAPP'S CORNER REBIRTH?

There is talk in North Beach of a possible re-opening of Capp's Corner — my former home away from home that closed a couple of months ago with landlord problems. Word is out that three former stalwarts who made the Powell and Green streets saloon-restaurant tick — night bartender Jeff Brown, and stellar servers Wilson Ton and Nick Aleves — are negotiating with the landlords. That would be a miraculous re-conception and good news for me. And good news for other Capp's Corner devotees like Governor Jerry Brown, attorney Bill Hutton, poet Lawrence Ferlinghetti, and bon vivants Bob Mulcrevy, Jerry Gibbons, Vince Neeson, Gerry Calgaro and Jim Deignam. If Capp's Corner re-opens, we will have one hell of a party there.

SOME RESTAURANT AND BAR GOSSIP

Trattoria Volare Caffe, 561 Columbus Avenue, is closed and the space gutted. We hear it's destined to become an Irish pub.

And, oddly, the rumor mill has it that long-closed O'Reilly's Irish Pub, 622 Green Street, across from the Green Street Mortuary, will re-open — but not as an Irish pub. Sometimes, the restaurant gods work in mysterious ways.

The rumor mill has it that O'Reilly's Irish Pub will re-open.

"I think a newspaper is a living thing; the paper is blank every morning, and it has to be run by living folks. I nominate some really good reporters for your consideration: Peter Fimrite (Ron Fimrite's son, which shows genes do count), Kevin Fagan, Henry K. Lee, a demon on the cop beat, Jaxon Vanderbeken,

IL CASARO

As I have repeatedly pointed out, there are a couple of dozen pizza joints in North Beach, and most are quite good.

RUBENSTEIN'S YELLOW LAB

Reporter Steve Rubenstein is back at the *San Francisco Chronicle*, and we should all rejoice.

SKETCHES, continued on 9



Galileo High School's Dragonboat team won first in its division in a July competition.
PHOTO: COURTESY GALILEO HIGH SCHOOL

Galileo's dragon boat victory

BY JOHN ZIPPERER

THE GALILEO ACADEMY OF SCIENCE and Technology, a public high school located at 1150 Francisco Street, is charged with providing its students "with career pathways in biotechnology, environmental science, health, hospitality and tourism, computer science, and creative media technology." The mission statement should now add "world-class dragonboating."

Galileo's dragon boat team took first place in the July 18-19 Long Beach Dragon Boat Festival, we have been told by proud parents. The Galileo Dragon Boat Team #1 won first place and gold medals in the high school A division, and the Dragon Boat Team #2 won first place and gold medals in the high school B division.

Galileo also took third place for its age division in June at the International Rio Tinto Alcon Dragon Boat Festival races in Vancouver, Canada. That competition featured 30 teams from around the world that competed over two days on June 20-21.

CHANGING OF THE GUARD ON UNION

Union Street Goldsmith, whose 1909 Union Street store was damaged by a late-night fire, has set up temporary shop a few blocks up the street. Luckily, no one was injured in the fire (which occurred in the back of the building) and none of the jewelry was damaged. People with questions about the business can reach them at staff@unionstreetgoldsmith.com.

A fond farewell to **Dianne's Estate Jewelry**, which closed its 2181 Union Street location. Dianne's had been in business for 26 years.

And a hearty welcome to **Sugarfina**, one of the newest stores to open up shop

on Union Street. Located at 1837 Union Street, the unique candy boutique was started by Rosie and Josh, who offer a back story that is every bit as sweet as the things they sell. On the couple's third date, they watched *Willy Wonka and the Chocolate Factory*, which got them fantasizing about creating "an innovative candy shop for grownups." In addition to treats such as licorice cubes and super mango gummies, Sugarfina

works to make its business as sustainable as possible, and it goes a step further by supporting nonprofits with a percentage of its profits. So your heart can

Your heart can feel good while you make your stomach happy.

feel good while you make your stomach feel good.

A NIGHT OUT WITH THE POLICE

As part of the National Night Out 2015, SFPD's Central Station is holding a neighborhood public safety fair on Tuesday, Aug. 4, from 5-8 p.m. The free event will take place at Saints Peter and Paul Church (680 Filbert Street).

Bring the children for finger painting, a bounce house, face painting, and meeting Chipper and McGruff. Learn about safety and crime avoidance, get information on earthquake preparedness, and enjoy barbecued food from the Central Station police.

LEO VAN GALEN, 1933-2015

Condolences to the family and friends of Leo van Galen, owner of Van Galen Upholstery at 2150 Union Street, who passed away June 20 at the age of 81 following a brief illness. Van Galen Upholstery, which has been in business for more than 50 years, reportedly will continue operation as a family business.

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

SKETCHES

CONTINUED from page 8

Steve Rubenstein (Kevin Wallace was his mentor), Sam Whiting, a master of elegant prose, J. K. Dineen, a fine city reporter, Heather Knight, who

likes to write pointed stories from City Hall, etc."

Carl mentioned others too — all tops, real reporters who do a fine job — and then he closed with this: "So we're lucky we still have some really good folks. There will never be

another Herb Caen or Stan Delaplaine, but you gotta live in the world we live in. Besides, if Caen were writing today he'd be 99 years old...he'd probably want more days off."

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Thank You from The Enchanted Crystal

Dear friends, customers and neighbors,

After 42 amazing years on Union Street, The Enchanted Crystal is closing by the end of August.

Between now and the end of August we will have a huge closing sale, with 25% or more off all jewelry and 20-70% off everything including display cases, decorative and display items never before offered for sale.

Please stop by and say "hello". I will miss my frequent visits from so many. I'll still be around and plan to continue offering my services for home and store display, holiday and event décor, making custom masks and other creative design work.

When my partner Scoty and I began The Enchanted Crystal in Artists Alley (1850 Union) back in 1973, we had no idea what a life of experiences, and adventures and wonderful friendships The Enchanted Crystal would bring. We have been able to travel around the world collecting treasures for our clientele and engaging in humanitarian activities.

We have loved creating fantasy events and weddings, designed jewelry, bridal headpieces, custom masks, imaginative store windows and décor and of course fantasy hats for Union Street's Easter Parade.

We have enjoyed being a part of Union Street and San Francisco's community, participating in countless school, church and nonprofit events. It has been a wonderful experience being active in all of Union Street's activities, festivals, Easter Parades, and the Merchant Association.

I look forward to more creative ventures, travel, writing, spending time with family and friends and making every day an adventure.

Thank you for 42 magical years full of wonderful memories! Hope to see you soon!

Dennis Beckman
The Enchanted Crystal

P.S. Since we ordered our fabulous holiday/Christmas merchandise, ornaments and decoratives in January, we are hoping to find a location nearby for a pop-up store for November and December. If you haven't given us your email or addresses, please stop by and let us know how to contact you. We will let you know!

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Tacos at Chubby Noodle. PHOTO: CHUBBY NOODLE / INSTAGRAM

Chubby Noodle open in North Beach, plus a coming soon report

BY MARCIA GAGLIARDI WITH DANA EASTLAND

LAST MONTH WE MENTIONED THAT Pete Mrabe (Don Pisto's, Chubby Noodle, and more) and Nick Floulis were going to be moving the **Chubby Noodle North Beach** (chubbynoodle.com/northbeach) (1310 Grant Avenue, 296-9600) pop-up out of Amante and into the former Pisto's Tacos space, with chef Alex Ong consulting on the opening menu.

Well, Nick Roberto and Colby Thompson of VerSacrum Design (formerly with Bon Vivants Design+Build) cranked on the design, and the space is now open. Every square inch is mapped out, with plenty of booths for you and your posse and a bar in the back. There is also some sound baffling so things aren't louder than they need to be. The menu will continue to feature some Chubby Noodle flavor-packed favorites — like the fried chicken, ramen, tuna poke, spicy garlic noodles, and Korean pork tacos — but will be taking more of a creative izakaya approach to the menu. Mrabe is rotating dishes like mustard wings and a bunch of skewers on the grill, ranging from meatball skewers to chicken with avocado to swordfish with lemon togarashi.

The party will be fueled by their sake cocktails on tap (similar to Chubby Noodle Marina), plus sake, beer, and wine on tap, too. There are 24 taps in all, and one is extra special because it features Bushido ("Way of the Warrior"), a premium junmai genshu from Japan. The Chubby Noodle team has been trying to get a Japanese sake on tap for the past couple of years, and Chubby Noodle Marina started pouring it first, making it the first restaurant in the United States to have Japanese sake on tap. Soft opening hours are Tue-Sat, 6 p.m.-10 p.m., which will expand to nightly soon. Look for lunch and bottomless brunch to come in time as well.

We mentioned Michael Mina was opening a new pop-up/incubator (The MINA Test Kitchen) for some of the Mina Group's most promising young chefs in the former home of Café Claude Marina (2120 Greenwich Street), and the first pop-up is from RN74 chef Adam Sobel. It's called Middle'terranea, beginning Thursday July 23, and will be hosted Wednesday through Saturday nights. The multicourse menu will be served family style, highlighting traditional dishes from the Middle East and Mediterranean. Tickets are \$45 per person, exclusive of tax, gratuity, and beverages. The beverage pairing is \$30 per person. Visit minatestkitchen.com for more.

Curious what's in store at the upcoming **Gardenias** (1963 Sutter Street)? This

new Lower Pac Heights restaurant from Margie Conard and Dana Tommasino (previously Woodward's Garden) in the former Roostertail space is due to open very soon, and here's a little more about their plans. Dinner will be served six nights a week, and weekend brunch (and possibly even lunch!) will follow later on. For those of you who enjoyed some of their past special events, with talent like Rebecca Solnit and Cheryl Strayed, those kinds of special evenings will continue.

While the ladies adore and pay homage to seasonal California produce, they are also going to be putting that mega rotisserie to work, with birds, pork, fish, and even whole herb-stuffed goat and lamb — all served with meze-style side dishes. They are going to be offering small plates as well as traditional entrées, so you can come in for a casual bite or a full sit-down experience. Now that they have more space, they'll be doing wines on tap and plan to work with wineries to make their own Gardenias blends. Just imagine yourself on the back patio, enjoying a glass of rosé and some seasonal dishes ... yup, it's where you'll want to be. We'll let you know as soon as we hear a firm opening date.

Here's a quick update on **Sessions** (1 Letterman Drive) in the Presidio, the beer-focused restaurant we told you about in February. Michael Bilger and Evin Gelleri of the former Georges restaurant are the owners, and they've brought on master cicerone Nicole Erny to select the beer. Erny is one of only nine master cicerones in the world (she was the fourth person to receive the certification) and the first woman. She has previously worked at The Trappist in Oakland and as a consultant to various bars and restaurants.

Erny will have 24 taps to play with, offering a rotating selection of beers, along with some ciders. In addition, there will be a significant bottle list with an emphasis on larger-format bottles designed for sharing among groups. As for the opening, construction has hit some snags, and they are currently targeting August.

We're sorry to report the North Beach location of Pittsburgh-style deli **Giordano Bros.** (303 Columbus Avenue) served their last all-in-one sandwich and is now closed. Apparently, they lost their lease and decided to focus on their larger location in the Mission. The hope is to reopen a second location elsewhere eventually.

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

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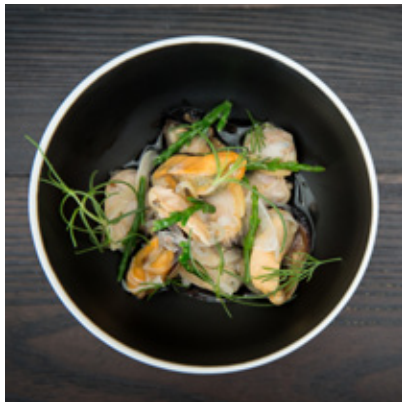
"The Saint Michael Trio is Silicon Valley's hot new sensation. If these guys were a company, I'd buy stock" [*San Jose Mercury News*]. "The Saint Michael Trio plays with a zest that is contagious" [*Palo Alto Weekly*]. This artistically fresh and exuberant chamber ensemble (violinist **Daniel Cher**, cellist **Michel Flexer** and pianist **Russell Hancock**) quickly established itself as Northern California's premier piano trio, playing to capacity audiences at Stanford University (where they are Artists in Residence) and up and down the Peninsula and the Western U.S.

In one of its patented "informances," St. Mike unravels a complex and enduring Romantic-era enigma: **Robert Schumann**, despite a brilliant performing career, renown as a composer, high-society marriage to the "Belle of Europe," died in an insane asylum, his career in ruins. What was it about this gifted, troubled musical revolutionary and what did he leave behind? Guest artists **Robin Sharp** and **Julie Kim** also scrub in on this melodic - - and hugely entertaining - - musical autopsy.



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NEW & NOTABLE :: Broadway hit



Clockwise: Pickled Shellfish; Slow cooked lamb shoulder, alliums and lemon; Lord Stanley dining room. PHOTOS:MIKE NORQUIST; ROBIN STEIN; ROBIN STEIN

Lord Stanley brings a touch of European refinement to Polk and Broadway

BY JULIE MITCHELL

THE NAME LORD Stanley may evoke a stately and perhaps stodgy British gentleman, but the new restaurant bearing that name at the corner of Polk and Broadway Streets is anything but. Featuring spare whitewashed walls, floor-to-ceiling windows, and wooden tables, this thoroughly modern spot feels bright and airy. And its concise, changeable menu of dishes featuring seasonal local produce and sustainable meats and seafood offers fresh, innovative flavors.

Lord Stanley is co-owned and operated by Rupert and Carrie Blease, who did in fact meet in Oxfordshire, England while working at a two-Michelin-starred restaurant, Le Manoir Aux Quat Saisons, 12 years ago. (Rupert's father's name is Stanley.) The couple has worked in top restaurants around the world, most recently Central Kitchen and Commonwealth in the city. Their goal at Lord Stanley is to serve food that is simple yet refined with Californian, British, and European influences.

In addition to its small, uncluttered dining room and upstairs loft with a communal table, the restaurant has a standup bar designed to draw in neighbors. Wine and beer, both local and international, are diverse as is the changing selection of local draft beers, and house-made juices, sodas, and low-proof cocktails.

The menu at Lord Stanley, which changes frequently depending on the availability of seasonal produce, meat, and fish, is divided into snacks, starters, mains, and desserts. Snacks (\$7-\$8) may include olives with lemon verbena and pickled shellfish (such as mussels) with fennel and oil. Starters (\$15-\$17) range from beef tartar with seaweed,

Everything was lovely to look at and equally delicious.

cucumber, and nori cracker to English peas with fresh cheese curds, carrots, and dill. This verdant dish is served cold and bursts with flavor. Summer sings from the marinated heirloom tomatoes piled atop pain d'épices (a French spiced quick bread made from dark rye flour and honey) served with black garlic tapenade and shavings of pantaleo, a rare, firm goat's milk cheese with notes of citrus from Sardinia, Italy.

Main courses (\$25-\$29) might offer up slow-cooked and grilled lamb shoulder; poached hen with seasonal sides, including sweet corn; black cod with fresh beans and avocado; and a vegetarian dish such as grilled summer squash with chanterelles, pine nuts, and truffle. Desserts (\$12-\$13) always include the chocolate pouch — chocolate pastry filled with cream and fruit on the side (figs,

cherries, or whatever's in season) — and cheese with granola and poached stone fruit. My gluten-free dining companion and I couldn't find anything without flour for dessert, and the very obliging chef brought us a scrumptious dish of "Eton Mess," a classic English pudding with fresh fruit and whipped cream.

My only complaint about Lord Stanley's menu is that the portions are very small, which leaves two diners who share dishes feeling slightly underfed and those who have two of several courses a bit light in the pocketbook. But there were no missteps on the menu; everything was lovely to look at and equally delicious.

Lord Stanley follows what it terms a European style of service, meaning that gratuity is included, "therefore tipping is neither required nor expected." This helps the owners afford to pay a "living wage" to all of its employees. The chefs now offer a tasting menu every evening for about \$83 for eight small courses with an optional beverage pairing of \$35.

While pricey and maybe even a bit precious, Lord Stanley is still bound to be a big hit on Broadway.

Lord Stanley: 2065 Polk Street (at Broadway), 415-872-5512, lordstanleysf.com; Tuesday-Thursday & Saturday, 5:30-11p.m., Friday-Saturday 5:30-10 p.m.

E-mail: julie@marinatimes.com

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APPETITES AND AFTERTHOUGHTS

Saga of the salad

BY ERNEST BEYL

BEFORE I DELVED mouth-first into the subject of salads for this story, I thought (perhaps understandably) that they were created by the French. Sounds logical, doesn't it? However, the French didn't invent the salad. Mixed greens with olive oil, wine vinegar, and salt were eaten by the early Greeks and later became a staple of the Romans. There are accounts of Roman legionnaires dining on salads that we would recognize in French restaurants today. The Italians and the Russians added to the genre, but not the Germans, they were never much for salads — unless it was made with potatoes. Eventually the French pushed the salad bar higher and higher — if you will allow me the pun. The Sun King, Louis XIV, ate salads at the French court, but he ate a lot of everything else, too. One meal at the Palace of Versailles featured "Green and fresh herb salad in gold leaf." French chefs like Careme, Vatel, La Varenne, and Escoffier, codified the salad and added such refinements as watercress, chicory, endive, escarole, purslane, lambs lettuce, and even dandelion leaves. All stuff in use these days. But let's turn to the San Francisco concept of salad and how it got to where it is today.

A FRENCH JOB SKILL

During the Gold Rush of 1849 San Francisco attracted risk takers from around the world. Seekers of gold from many races and nationalities high-tailed it to the make-shift, frenetic town by the Golden Gate. There were Chinese, Sandwich Islanders, Samoans, white and black Americans, Spaniards, Mexicans, Germans, Russians, and, of course, the French. French men, and a few women, made up a sizable group. Those who did not head for the gold country with a pick, a shovel, and a tin pan, stayed in San Francisco and took up other lines of work. For example, they became merchants, gamblers, harlots, barkeepers, cooks, and restaurant owners. That was typical for this gold rush community. But to this list of skills and professions, the enterprising French immigrants added another job skill — they grew vegetables. And high on their list of crops was lettuce — for salads. Of course! Why am I not surprised?

GOLD RUSH RESTAURANTS

The tiny town of San Francisco became a sophisticated instant city. Almost all

its citizens — mostly single men — lived in shacks, shanties, hotels, and in boarding houses that served meals. Or they dined out in restaurants that were springing up. So very early in San Francisco history there were already some quite good restaurants — most of them French — that gave the town a decidedly cosmopolitan personality. Among these was the Poodle Dog, dating back to 1849. The name was actually Le Poulet D'Or, contracted to Poodle Dog by non-French speaking inhabitants. Others were Trois Freres, Café de Paris, Lafayette, and Le Mineur, that utilized the French word for "miner." Le Mineur, the Poodle Dog, and several others served fine French dishes — stews and roasts and soups were popular. And green salads were usually featured on long and elaborate menus. Lettuce from nearby farms was served with French dressing.

And so it went. And salad-makers became inventive. But let's take a look at today's world of salads.

MIXED GREENS

Without doubt the mixed green salad with French vinaigrette dressing is the most often seen on San Francisco menus today. Here and there, this descendant of French immigrants is raised to an art form with just a few ingredients — olive oil, wine vinegar, minced shallots, a bit of mustard, a few generous twists of ground pepper, and a bit of salt.

CAESAR SALAD

It's just about impossible to find a proper Caesar salad in restaurants today. The formerly required coddled egg has gone the way of Jello with whipped cream. Anchovies, a must for me, have somehow become an optional ingredient. Add a few squirts of Worcestershire sauce and what you have seems to be a recipe for blandness, and a violation of the diner's constitutional rights.

Then of course, there are the "composed" salads, carefully arranged on the plate, most of which become a meal in themselves with a few hunks of good sourdough bread.

CELERY VICTOR

Created in the 1920s by San Francisco's first superstar chef Victor Hirtzler at the Hotel St. Francis, Celery Victor is largely forgotten now. One restaurant that still has it on the menu is Sam's Grill and Seafood Restaurant, and sometimes I order it just for old times' sake. Celery stalks are poached in chicken broth until soft, drained well, cooled and then dressed

with olive oil and tarragon-infused white wine vinegar.

COBB SALAD

This one was created by a guy named Bob Cobb, owner of the famous Brown Derby in Hollywood — cubed breast of chicken or turkey, bacon bits, hard boiled eggs, tomatoes, avocados, cheddar cheese, and lettuce. Topped with a Roquefort cheese dressing.

COLE SLAW

Certainly cole slaw deserves a place in this salad pantheon. My version is chopped cabbage, with some sugar, salt and pepper, mayonnaise, and cider vinegar.

CRAB LOUIS

The secret here is the crab (Dungeness of course) and lots of it — mounded on a bed of lettuce. Iceberg is okay. And a hard-boiled egg if you wish. I would skip other stuff like tomatoes, avocados, and olives. As I said, just pile on the fresh crab and include some crab legs, please. Then top with Louis dressing (see below under "My Man James Beard").

GREEN GODDESS SALAD

You may remember that this was created by chef Philip Roemer at the Garden Court in the old Palace Hotel. It was named for a play starring George Arliss, who was staying in the hotel at the time. A magnificent composed salad, on a bed of lettuce, an artichoke heart is topped with Dungeness crab legs with a dressing of mayonnaise, sour cream, chives, tarragon, chervil, and minced anchovies.

ICEBERG WEDGE

I don't get it. Iceberg lettuce is frequently vilified as not quite good enough to be included with such upscale salad greens as romaine or butter lettuce. What's not to like about iceberg lettuce? A wedge topped by a well-made blue cheese or Thousand Island dressing is a salad for the gods.

RUSSIAN SALAD

Chopped chicken, potatoes, pickles, green peas, carrots stirred with mayonnaise. Not very popular these days. Too much mayonnaise.

SALAD NICOISE

One of my French favorites, it was created in Nice. Boiled potatoes, tomatoes, hard-boiled egg, string beans, anchovies, black olives, all on a bed of lettuce, then topped with a vinaigrette dressing.

WALDORF SALAD

This old-timer was created at the Waldorf-Astoria Hotel in New York City. It's a fruit

APPETITES, continued on 13



Belcampo's "mean eggs and ham" with deviled ham and a tempura fried egg.

Belcampo's meat done right

BY SUSAN DYER REYNOLDS

Belcampo Meat Co.

1998 Polk Street (at Jackson), 415-660-5573, belcampomeatco.com

IN 2012, THE FOLKS AT BELCAMPO SET out on a mission to bring delicious meat from their own farm to their restaurants and old-fashioned butcher shops. Located at the foot of Mount Shasta in California's Cascade Range, the farm is certified organic by California Certified Organic Farmers and as a humane handling facility by Animal Welfare Approved. The animals are pasture raised, meaning they're free to graze and express natural herd instincts.

Belcampo in Russian Hill is their sixth California outlet and features a restaurant serving lunch, brunch, and dinner alongside a butcher shop that sells beef, pork, poultry, sausages, jerky, bacon, and fresh eggs (among other things). The restaurant menu changes daily, but on a recent lunch visit my dining companion had one of the staples, Belcampo's take on a classic cheeseburger with gooey white cheddar, butter lettuce, grilled onions, and "special sauce" on a soft sesame seed bun served with fries (\$17). The meat is as high quality as you'll find, lightly packed and crumbly with a caramelized crust on the outside and a tender, pink center.

I went for one of the rotating specials, the "mean eggs and ham": Ham salad "deviled" with sriracha aioli and green onions topped with a tempura battered deep-fried poached egg, sliced avocado, and pickled onions cradled in that same soft sesame seed bun (\$12). It was as delicious as it was unique (my only complaint is that the egg was hardboiled — I prefer my poached egg yolk runny so it can ooze onto the other ingredients). I'd heard a lot about the bone broth egg drop soup (\$6), but I was disappointed

in the complete lack of seasoning. The dinner menu offers hearty fare, including a roast heritage chicken, country pork chop, and nightly selection of grass-fed steaks.

For me, the best thing about Belcampo is the butcher shop. Not only do they offer unusual cuts, the guys behind the counter are friendly, knowledgeable, and happy to help, whether they're explaining what the cut is or how to prepare it. I took home a pork coppa roast, which is the same shoulder cut used to make coppa salumi. In Italy they call this "coppa fresca," and you'll find it in grocery stores for roasting and braising. In the U.S. it's incredibly hard to come by, so I was thrilled to find it at Belcampo. After searing the coppa roast in a cast iron pan with just olive oil and sea salt, I cooked it in the oven at 400 degrees for 30 minutes and, after a 10-minute rest, served it medium rare over roasted rosemary potatoes and garlic sautéed baby spinach. Another night I took home a "secreto" (flank steak of pork) and, while it wasn't as spectacular as the acorn-fed Iberico secreto from Spain, it was pretty darn close. The dry aged, grass-fed 80/20 ground beef turns a homemade burger into a restaurant burger, so that's a must, as are a dozen of the fresh, pastured eggs.

The best surprise of all was the "dog grind" — a blend of ground beef and organs especially for your best furry friend. Since I cook for my rescued pit bull, Skylar (she has an extremely sensitive stomach), this was a fantastic find. Not only is it the best quality ground beef in town, the organ meats add extra nutrients and antioxidants, and, of course, Skylar loves it. Priced at a reasonable \$3.99 per pound (that's cheaper than a can of dog food these days), the containers are kept in the freezer so you'll have to ask for it — just tell them Skylar sent you!

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APPETITES

CONTINUED from page 12

salad with apples, celery, walnuts, and mayonnaise. What would this world be without mayonnaise?

MY MAN JAMES BEARD

And finally, let's settle this right now: There is a difference between Crab Louis Dressing and Thousand Island Dressing. It's slight, but there is a difference. And I know you will want to know this bit of arcane, culinary trivia.

Here I'm going to my main man for all things culi-

nary — James Beard. In his monumental book, *American Cookery*, Beard says "Thousand Island Dressing. This is similar to Louis dressing, and there is a good deal of doubt in my mind whether or not the original recipe was ever recorded. However, if you blend ½ cup of chili sauce, 1 finely chopped pimiento, 1 tablespoon grated onion, and 2 tablespoons finely chopped green pepper with one cup mayonnaise, you will approximate the first Thousand Island Dressing."

Then under Louis Dressing, Beard says, "I don't think any-

one is certain of the recipe for the original crab Louis, of which there have been many different and many horrible versions. However, this one comes from a great restaurant where crab Louis was served during its heyday — the Bohemian in Portland. Combine 1 cup mayonnaise with 1/3 cup whipped cream, ½ cup chili sauce, 1 tablespoon grated onion, and a touch of cayenne."

Do you understand why I like James Beard?

And with that the saga of the salad ends.

E-mail: ernest@marinatimes.com

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TRAVEL

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By the sea

A lifetime of longing and fulfillment on the beach

BY MICHAEL SNYDER

THERE'S SOMETHING about August that evokes lazy days by the sea — even for those of us who are land-locked. Maybe it's because this month, above all others, is when we often take a break from the grind and seek

dom felt a part of the long-running seaside festivities in my time spent on the Atlantic seaboard. Instead, I longed for the carefree beachfront life I knew could be found in California.

SOUNDTRACK TO SUMMER

My ardor was fueled

by one of the local radio stations that played daily blocks of what was and still is known as surf music.

There were rock-

I longed for the carefree beachfront life in California.

relaxation at a place where fun is the number-one priority: the beach. It's when families go on vacation together for the last time before summer gives way to fall. Soon, you'll be going back to work and back to school.

Farewell to the salt air; the shorts, tank tops, and flip-flops; the volleyball games, shell collecting, and evening bonfires in the sand; and the languid, dreamy hours in repose. Before the moments pass, we drive out to the coast and drink it all in when the sun is high; or after it goes down, we gather in the moonlight with our buddies, a case of beer, and a guitar. And we hold onto the glorious images and remember the easy splendor of a beach getaway when the calendar turns and autumn creeps in.

BOYHOOD BY THE ATLANTIC

As a kid spending summers in the South Jersey resort town of Brigantine, I had more than my fill of peeling red shoulders, grit in my swimsuit, and hot feet on hotter dunes — not to mention the potential dangers of a churning undertow whenever I ventured into the water. By the time I hit adolescence, I figured I was done with lounging at the ocean's edge. I was wrong. I knew there were girls in bikinis who lolled about, working on their tans, or cavorted in the shallow wavelets. Hormones in overdrive, I braved the three-block walk to the beach on most sunny days to see what was what. But I sel-

in' tunes and earnest ballads about surfers, beach bunnies, and drag racers — and their diversions and romances — performed in harmony-laden fashion by the angelic-voiced Beach Boys, plus hits by the Boys' jocular peers Jan & Dean, and lesser ensembles such as the Rip Chords.

Then there were the surging instrumentals, all twangy guitars and big beats, from the likes of the Ventures and various bands such as the Marketts and the Routers (who were, in fact, different members of the informal cadre of Los Angeles studio musicians known as the Wrecking Crew). In my mind, it all added up to a heavenly, carefree place where youth culture reigned supreme.

Was that mental beachscape what originally drew me out to the Pacific when I entered my nomadic 20s? Not primarily. I always had a hankering to live in San Francisco. It was the Bay Area's rare urban beauty and its Bohemian history (particularly its free-booting artistic side) that truly motivated me. But Southern California — the original surfing capital of the U.S. mainland — has become as important and dear to me as S.F. for a variety of reasons, some previously detailed in this column space. And the beaches of the northern, central, and southern coasts have held me in their thrall since I came west.

Down the Pacific Coastline I riffle through memories like a collection of "Wish you were here!" postcards: Early Burning Man congregations that continued into the wee hours on Baker Beach then on to dawn (and sizzling days of nude sunbathing at the same locale). Wandering through tangles of driftwood on Muir Beach in the late afternoon. Huddling on a blanket during a warm evening at Stinson Beach while watching the glow of phosphorescent plankton coming in with the tide like a watery aurora. Hiking around the perimeter of a cove at Big Sur as waves crash and foam upon the nearby rock formations. Meeting the gang at some picnic tables by Venice Beach for an impromptu potluck birthday brunch to honor one of our number. Sipping a cocktail at the bar on the end of the Malibu Fishing Pier while gazing out at the horizon during sunset.

It hasn't been a surf-fin' safari, to reference a vintage Beach Boys album title. I've never been on a surfboard in my life. But I've seen Big Kahunas hanging ten from Mavericks to Manhattan Beach, and appreciated bronzed, toned bodies luxuriating in the golden rays of this truly Golden State. And I've experienced some very real, very lovely variations of that mythic California summer on the beach that I imagined years ago as music swirled out of tinny little speakers.

The beaches have held me in their thrall since I came west.

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 WEEKEND TRAVELER

Fun and sun in San Diego

BY PATTY BURNESS

IT SEEMS LIKE THE SUN ALWAYS shines in San Diego along with the ever-present blue skies, sparkling waters and the lure to be outside. San Diego is a great playground and it's only a short flight from SFO.

STAY

Ulysses S. Grant, Jr., son of the 18th U.S. president, built **The US Grant Hotel**, which opened to great fanfare in 1910. A National Landmark, the hotel maintains its grandeur with a marble staircase, bold columns, sparkling chandeliers, interesting fabrics, historic photos, original rooms, and more (619-232-3121, usgrant.net).

The **Hilton La Jolla Torrey Pines** borders the world-renowned municipal golf complex (see **Play**). The hotel is designed with the lobby and many guest-rooms facing the Pacific with sweeping views of the ocean and the course (858-558-1500, hiltonlajollatorreypines.com).

PLAY & SHOP

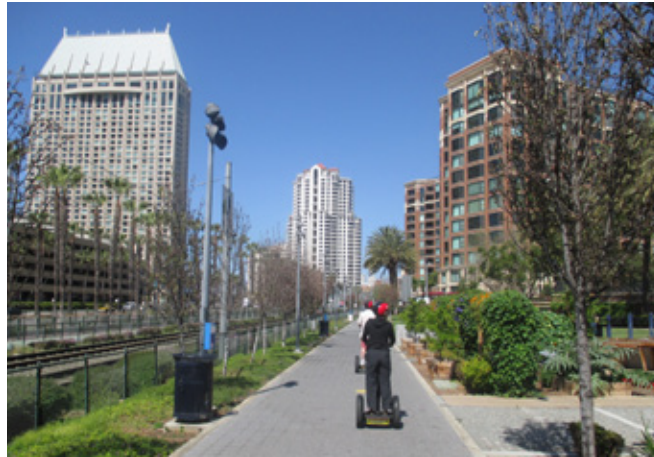
The **Torrey Pines State Natural Reserve** is just north of the Hilton

with eight miles of hiking and biking trails. Find more than 2,000 acres of mostly untouched land with a beautiful lagoon, miles of beaches and sand dunes, lush natural habitat, and of course the rare Torrey pine trees (torreypine.org).

Golf at Torrey Pines is most remembered for the dramatic 2008 U.S. Open (returning in 2021). There are two superb courses that both offer great golf (torreypinesgolfcourse.com).

Located at the luxurious Lodge at Torrey Pines, the **Spa at Torrey Pines** is an oasis for mind, body, and spirit. With ample room for relaxing, enjoy the Jacuzzi, steam, and sauna and the lounge before a treatment. Choose from facials, scrubs, wraps, and massages that use products from marine and plant life reflective of the lodge's surroundings (858-777-6690, spatorreypines.com).

Once downtown, the best way to see the city is by Segway, so we hopped on a tour run by **Another Side of San Diego** (619-239-2111, anothersideofsandiegotours.com). We zipped along the waterfront area, past the Broadway Pier, Martin Luther King Promenade, and the Tuna Harbor Dockside



Left to right: Take the Segway tour through San Diego; One of the many gardens at Balboa Park. PHOTOS: BO LINKS

Market. On the way to Balboa Park, we cruised by Little Italy (a mecca for great restaurants, boutiques, and cafes). We also rolled through the historic Gaslamp Quarter (formerly teeming with adult businesses and pawn shops, it was placed on the National Register of Historic Places in 1980). There's been massive redevelopment there; today the area boasts shopping, dining, and entertainment.

Balboa Park consists of 1,200 acres incorporating museums, gardens (including a botanical and Japanese garden), the popular San Diego Zoo, restaurants, as well as a Wonder Morgan organ where people gather for free concerts. Established as a reserve in 1835, the park is one of the oldest public recreational sites in the country (619-239-0512, balboapark.org).

Horton Plaza is a whimsical, newly designed shopping mall adjacent to The US Grant. Its bright colors and creative architecture

make it an interesting place to visit and shop (619-544-9847, westfield.com).

DINE

The **Grant Grill**, opened in the hotel in 1951, is the site of the 1969 "Grant Grill Invasion" when a group of female attorneys staged a sit-in to protest the restaurant barring women until 3 p.m. Today, it's a light-filled, modern restaurant with mahogany walls and comfortable banquettes. At breakfast, we savored warm breads and pastries along with farm fresh eggs, chicken sausage, and their signature potatoes. Later in the day, the sleek **Grant Grill Lounge** is a great place for artisan cocktails, including their own barrel-aged Manhattan (619-744-2077, grantgrill.com).

Find a slice of Paris at **Cafe Chloe** in the East Village. Open all day serving classic French dishes, it's a seductive spot with outdoor seating and a cozy interior. At lunch we enjoyed their bistro salad

with pancetta, poached egg, brioche croutons, and frisée and the moules frites made with Spanish chorizo and white wine (619-232-3242, cafechloe.com).

Named for the artist whose works are on display, **A.R. Valentien** is the award-winning restaurant in the **Lodge at Torrey Pines**. Lunch on the terrace, overlooking the pool and the golf course beyond, is stunning. The food is meticulously and exquisitely executed, notably the butter-poached Maine lobster with celery root, fennel, and celery heart salad with a tarragon crème fraîche. Also worthy: Luscious melted eggplant, with prosciutto and cannellini bean purée. For dessert: Meyer lemon chiffon cake with Meyer lemon panna cotta. Pair with Veuve Clicquot Ponsardin Brut and it's heaven (858-777-6635, arvalentien.com).

Patty Burness can be found on Twitter at [@pattygb](https://twitter.com/pattygb) or reached by e-mail at patty@marinatimes.com.

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Ferlinghetti as Charlie Chaplin in 1982. PHOTO: CHRIS FELVER

and to read and write poetry, or to just hang out in a pleasant outdoor environment.

Noted San Francisco architect Dennis Q. Sullivan, who has long advised Ferlinghetti on the project and, in fact, designed it, describes Piazza St. Francis, The Poets Plaza as “a peaceful enclave, free of traffic, shady, with a tiled pavement incised with quotations by poets from all over the world.” Ferlinghetti has selected the poets and their quotations. Among them are Kenneth Rexroth, Walt Whitman, Percy Bysshe Shelley, John Keats, W. B. Yeats, E. E. Cummings, Maya Angelou, Bob Kaufman, Edna St. Vincent Millay, William Shakespeare, and Ferlinghetti himself, who, with a typical ironic juxtaposition, is adding the line “Abandon All Despair, Ye Who Enter Here.” — a twist on Dante.

A SECULAR PROJECT

The piazza site, the 600 block of Vallejo Street, is eclectic — part High-Church culture, part bohemian street theater. In contrast to the historic National Shrine of St. Francis of Assisi on the north side of Vallejo near Columbus, on the south side of the street at the Upper Grant end is the iconoclastic bohemian coffeehouse Caffe Trieste that opened in 1953. Caffe Trieste is said to be the first espresso coffeehouse on the West Coast. Ferlinghetti still calls it his home away from home, as did members of the literary Beat Generation he championed.

And across from Caffe Trieste on Grant is another contributor to the North Beach scene, the Saloon (oldest in San Francisco) that opened in 1861.

THE POWER PLAYERS

Those familiar with my column Sketches from a North Beach Journal, which appears in this publication monthly, know that I’ve written about Lawrence’s Piazza St. Francis, The Poets Plaza frequently. Nevertheless, now that ground will be broken soon, an update seems appropriate. And it’s my hope this column will be both informative and entertaining. I use the word “entertaining” since the history of Lawrence’s poetic vision has been fraught with more byzantine schisms than a medieval papacy. And indeed the Catholic Archdiocese of San Francisco, the National Shrine of St. Francis of Assisi, the Knights of St. Francis (the Angela-created do-good group), and City Hall are all power players involved in this effort.

The piazza project has broad backing from Mayor Ed Lee, District Three Supervisor Julie Christensen, community activist Aaron Peskin, California Lt. Governor Gavin Newsom, City Planning Director John Rahaim, former Planning Director Dean Macris, and various neighborhood organizations. While San Francisco’s city government is behind it, by

the terms of its official charter, it cannot support a project of a religious nature. Fortunately, this is not a rubber-stamped church effort. And importantly, the City Planning Commission has stated the piazza is in accordance with the San Francisco General Plan. Other supportive groups include the North Beach Business Association, the Chinatown Community Development Center, the Telegraph Hill Dwellers, the Top of Broadway Community Benefit District, and the North Beach Citizens.

THE 1998 FERLINGHETTI CONCEPT

Before we get into the details, here’s a brief chronology of the project and how its creator Lawrence envisions it. But let’s allow him to tell the story:

“I first conceived of the Piazza Saint Francis as ‘The Poets Plaza’ in 1998, but it was not until 2002 when my friend, the architect Dennis Sullivan, returned to the city that we formed a working committee of enthusiastic residents and created an architectural rendering of the Piazza as we envisioned it. Later we

“Inner cities around the country are learning tardily that they do not have to allow the automobile and its car culture to overrun them. The Piazza St. Francis, The Poets Plaza is one attempt to stem the dirty tide of cars and trucks. The piazza will be one barrier to cars polluting our neighborhood — which hopefully will lead to Upper Grant Avenue finally becoming a pedestrian mall.”

Well stated!

THE 2005 RENAISSANCE PROJECT

But to return to the project’s chronology, Angela Alioto, a prominent lay Catholic, has stated that in 2005 she met with then-Archbishop William Levada (who later became Cardinal Levada and is now retired) to map out what they referred to as “the Renaissance Project” for the National Shrine. It included a piazza they named for St. Francis. (Like Willie Brown, St. Francis gets a lot of things named after him.) And in due course Angela joined forces with visionary Lawrence Ferlinghetti and architect Dennis Q. Sullivan.

SOME ILL-THOUGHT OPPOSITION

Meanwhile, though Piazza St. Francis, The Poets Plaza has enjoyed broad support, there has also been some limited, ill-thought opposition. Among these have been:

A few residential neighbors have exercised their NIMBY prerogatives. Their problem? When driving down the Vallejo hill, they will be required to go two blocks out of their way to find Columbus, instead of barreling straight through.

Then there has been the issue of the four parking garages used by the good padres at the Shrine. Their garages in the Shrine’s residency face Vallejo in the 600 block and, of course, Vallejo is destined to become a car-free pedestrian plaza. So future poets will be proclaiming their verse at just about the spot where the padres now back out of their

garages. To deal with this dilemma an alternative plan was proposed so the garages will be entered from Upper Grant — not an unsolvable ecclesiastic mystery.

And, from time to time during the planning and the later approval process, a few individuals and organizations have raised the flag of “inconvenience” as a way to stall or shoot down Lawrence’s grand idea. But like spaghetti thrown against the ceiling to see if it will stick, nothing has stuck, and the effort moves on.

Architect Sullivan points out that there are still various city approvals to be gained and neighborhood hearings to be held. However, supporters are encouraged by progress to date and fully expect to be joining Ferlinghetti for the opening of Piazza St. Francis, The Poets Plaza sometime in the first six months of 2016.

SAN FRANCISCO’S JAMES JOYCE

As I said earlier in this Back Story, Lawrence Ferlinghetti is now 96, and he has been waiting patiently for his piazza to become a reality for almost 20 years. He’s much beloved, and I count him among my friends. So it’s good to know that his secular vision is on track to be completed in his lifetime. I always tend to think of him as San Francisco’s James Joyce — also an iconoclastic visionary whose prose was poetic. Here’s our chance to pay tribute to Lawrence. When the Piazza St. Francis, The Poets Plaza is completed next year, it will honor this American icon, the country’s most famous living poet, and certainly one of its most forward thinking.

And finally, there is no reason why the secular and the religious elements of the piazza cannot co-exist happily. After all, St. Francis of Assisi was a poet; Angela Alioto’s father, one-time San Francisco mayor Joseph Alioto, was a poet; and we already know about Lawrence Ferlinghetti, don’t we?

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It has broad support, but there has been some ill-thought opposition.

recruited several neighborhood movers and shakers, including attorney and fundraiser Angela Alioto, who worked tirelessly to recreate the Assisi Chapel of St. Francis that now adjoins that saint’s National Shrine in North Beach. Angela shared my vision for an Italianate piazza and has been invaluable in raising the funds to complete it.”

A PUBLIC SPACE FOR POETS

Ferlinghetti continues: “I viewed this plaza as a great public space where writers of all generations and nationalities could come and recite their works (with quotes from great poets incised in the paving stone) — a plaza that would become the active literary center of the city.

Turner was concerned with the immediacy of color more than with posterity.

masterpieces featured in Mike Leigh’s critically acclaimed film *Mr. Turner* (Sony Pictures Classics, 2014).

“Turner was arguably the greatest English artist of the 19th century,” said Colin B. Bailey, director of the Fine Arts Museums of San Francisco. “It is an exceptional privilege to share such a sig-

nificant group of the artist’s paintings and watercolors, important works that come to us from a host of international lenders.”

The exhibition will include some of the artist’s most iconic works, including *The Burning of the Houses of Lords and Commons*, October 16, 1834 (1834–35) and *War. The Exile and the Rock Limpet and Peace — Burial at Sea* (1842).

“Turner’s late paintings, which include many of his best-known images, are both engaging and enigmatic,” said Esther Bell, curator in charge of European paintings at the Fine Arts Museums of San Francisco. “These astonishing works influenced generations of artists, from Claude Monet to Cy Twombly.”

A complementary exhibition at the Legion of Honor, *Luminous Worlds: British Works on Paper, 1770-1870* (July 11–Nov. 29), features drawings, watercolors and oil sketches by Turner and his contemporaries, including Thomas Gainsborough, John Robert Conzens, William Blake, John Constable, John Martin, and Samuel Palmer, providing the public with a broad scope of British artistic talent over the course of a century.

J.M.W. Turner: Painting Set Free: M.H. deYoung Museum, Golden Gate Park, 50 Hagiwara Tea Garden Drive; through Sept. 20, Tuesday–Sunday 9:30 a.m.–5:15 p.m.



Joseph Mallord William Turner, *The Sun of Venice Going to Sea*, exhibited 1843. Oil on canvas. Tate, accepted by the nation as part of the Turner Bequest, 1856, N00535. IMAGE: © TATE, LONDON 2015

(Friday until 8:45 p.m.); \$20–\$25, famsf.org, 415-750-3600

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

TURNER

CONTINUED from page 1

combined with classic religious and historical themes, creating a bold new style that was a preface to Impressionism. Known as “the painter of light,” his dreamlike canvases reduced imagery to shimmering light and intense, sometimes violent color explorations. The fiery sunsets and turbulent seas faded over time since Turner used pigments that weren’t durable in the long term. He was concerned with the immediacy of color more than posterity. The sacred and otherworldly were of greater importance. When painting the play of light on disruptive waves or swirling storm clouds, Turner often left out aspects of traditional representation to make room for turbulent expression.

Painting Set Free brings together 65 significant oils and watercolors representing a wide range of talents, techniques, and materials. Included are some of the

Streaming music floods the digital ocean

BY MICHAEL SNYDER

THE STREAMS ARE FLOWING, though that isn't necessarily a good thing. Streaming music services, now joined in the marketplace by Apple Music (from the people who brought you iEverything), are poised to become the most widespread way that consumers listen to the tunes they love. More than a half-dozen competing companies are vying for the attention and money of fans and casual listeners. The competitors include Apple Music (after acquiring and absorbing the Beats Music service), Spotify (the most entrenched and successful service, going by customer numbers), Rhapsody (the oldest of the top-tier subscription streaming services), Pandora (one of the pioneer companies in Internet radio), Tidal (the Scandinavian-developed service that was acquired by rapper/producer/entrepreneur Jay-Z), and more.

Each service varies in price, in international reach and, significantly, in the size and breadth of its music library. A few offer free versions or free trial periods, though the former come with commercial breaks (just like old-school radio). And the listener interface can be different from service to service, with straight-up digital radio stations, playlists, video libraries, and full-album play among the alternatives, depending on the company and the extent of the purchased subscription.

If you're convenience-oriented, not too concerned with the greatest wide-spectrum sound achievable by audio technology, and are not enamored of tightly-controlled programming nor material possessions, the music stream is made to order. If, on the other hand, you're among those who prefer the time-honored, tactile, collectible joys of compact discs (CDs, as we know them) and/or vinyl platters that provide users with mastery over a personal

real-world library of music, this news will be less than pleasing or even relevant.

PRESERVING THE OLD-SCHOOL PLATFORMS

The Luddites and retro-fashion tribes are having their say in the matter. As vintage vinyl records rise in value and foster a growing market of audiophiles and collectors in pursuit of new pressings, there's talk about the death of the CD — the digitally-coded advance that purportedly killed vinyl. Not so fast. Any prognostication about the impending obsolescence of the CD may also be premature. To their credit, these data discs are not reliant on an Internet connection to deliver the music encoded on them. If you need your music fix at home or in the car and have a player, you'll get what you need with a CD.

Yes, CDs take up considerably more space than, say, a Wi-Fi signal. They have also been known to malfunction due to oxidation, particularly the earliest iterations that, additionally, provided a much smaller sonic spectrum than vinyl — though CD sound is now markedly superior to what you hear from the usual mp3s available for digital download. With all that in mind, one of the ever-present advantages of vinyl over CDs is the earlier format's durability with proper care. Even a neutron bomb that knocks out all power and connectivity for miles around won't stop someone from playing a 12-inch on a hand-cranked gramophone. And who doesn't want a little melody with their apocalypse? But CDs of more recent manufacture, when treated and stored properly, should be more durable than the vestigial compact

discs of the early '90s. It's entirely possible that a collectors' market for CDs will grow, spurred by material unavailable in other formats — especially if the number of pressings decreases and predicted demise of the platform comes to pass.

Still, music streaming appears to be an inescapable and unstoppable juggernaut. To further the all-pervasive nature of at least one service, we have the Apple Watch that garnered considerable recent media coverage as a game-changer but, to date, has sold below expectations. In its debut models, the Apple Watch allows owners to control music on their iPhones (assuming that these people are completely in the Apple camp) or listen to playlists with Bluetooth-enabled headphones. Needless to say, that suggests a simpatico marriage between the Apple Music system and the Apple Watch that gives the iCorp a potential advantage over its streaming rivals.

So who really wins in the Great Stream Wars of the 21st Century?

Wars of the 21st Century? Which service will dominate? It's anybody's guess. And what of the listeners? Are they so used to the quantifiably lesser sound quality of digital music, so beholden to the ease of accessing the streams, and so willing to cede control of their home/car/laptop music programming to algorithms that they will abandon their previous audio platforms for good? Looks that way.

As a former staffer on the music-oriented social-media site MOG that was retooled into a music-streaming site before it was acquired by the now-Apple-ized Beats Music, I have watched these developments with considerable interest.

FALLOUT & COMPENSATION

So who really wins in the Great Stream



Taylor Swift might have won her battle with Apple, but streaming services are here to stay. PHOTO: GABBOT

As a songwriting dilettante who still gets small royalty checks for a few songs I co-authored before the digital revolution, I have the tiniest financial stake in what's happening — and, as was the case with artist and publisher payouts when mp3s were first marketed for download and Internet radio emerged, the extent of and access to royalties are an issue.

Joe and Jane Public aren't necessarily going to be too concerned as to whether or not artists are getting fair pay for online play — even when the young and charismatic singer-songwriter-celeb Taylor Swift throws down with Apple on the topic. Yet just compensation for the creators is another aspect of this technology-driven sea of change in worldwide listening habits — one that directly impacts those who make the music that the audience embraces and one that could dry up the streams if not properly addressed.

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 :: Popular words

What you're reading this summer

COMPILED BY BRIAN PETTUS

BOOKS INC. BEST-SELLER LIST

- 1. Go Set a Watchman,** by Harper Lee (HC)
- 2. City of Thieves,** by David Benioff (PB)
- 3. Mindfulness Coloring Book,** by Emma Farrarons (PB)
- 4. Life Changing Magic of Tidying Up,** by Marie Kondo (HC)
- 5. Razor's Edge,** by W. Somerset Maugham (PB)
- 6. Boys in the Boat,** by Daniel Brown (PB)
- 7. Sense of an Ending,** by Julian Barnes (PB)
- 8. Modern Romance,** by Aziz Ansari (HC)
- 9. Tender Bar,** by J.R. Moehringer (PB)
- 10. Girl on the Train,** by Paula Hawkins (HC)

NEW!

Go Set a Watchman by Harper Lee (hardcover)
The controversial new book by the author of *To Kill a*

Mockingbird is set 20 years after the events of that book. Jean Louise "Scout" Finch returns home from New York City with a new perspective on her father and her childhood. This was the first manuscript Lee submitted to her publishers, and it formed the basis for what became *Mockingbird* later, and so provides an interesting alternate view of the Finch family and *Mockingbird*.

Armada

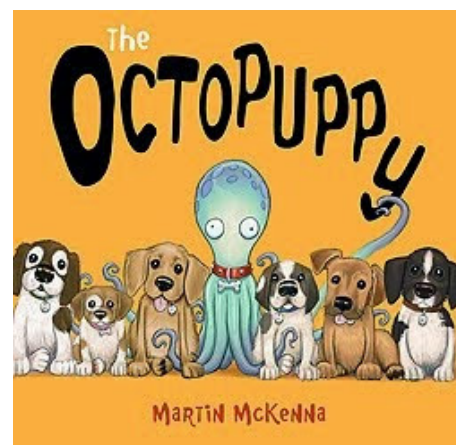
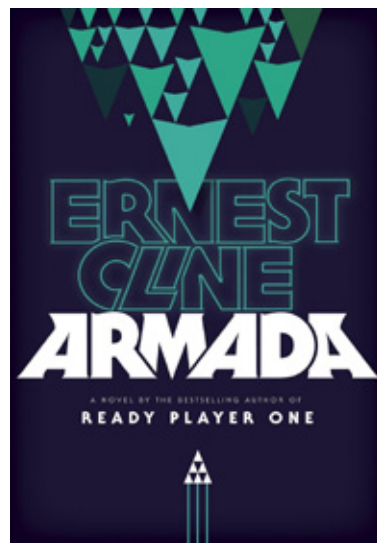
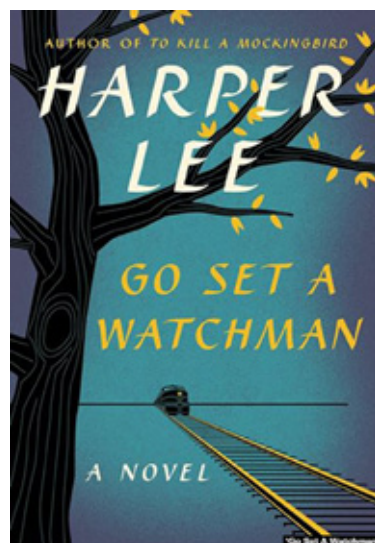
by Ernest Cline (hardcover)
The author of *Ready Player One* returns with another paen to pop-culture in this dashing space adventure. Zack Lightman is an ordinary kid living a boring life when he is recruited into an elite force based on his video game skills. Part *Last Starfighter*, part *Ender's Game*, *Armada* keeps the pace quick and the story triumphant throughout. An excellent beach read.

Isle of the Lost

by Melissa De La Cruz (hardcover)
The prequel to the Disney movie coming later this year, *Isle of the Lost* tells the story of the children of your favorite Disney villains, from Jafar to Cruella De Vil, and their adventures trying to escape the island to which they and their parents were banished. A smart, witty take on some of the Disney canon, *Isle of the Lost* is a great read for anyone 10 and up.

Octopuppy

by Martin McKenna (hardcover)
Edgar has always wanted a puppy. But instead, he gets Jarvis the Octopus. This charmingly illustrated and super-fun picture book tells how Edgar deals with having an octopus as a pet, and teaches us all how to look past our expectations and discover what is right in front of our eyes. Highly recommended, and a



great read-aloud for anyone 3 and up.

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

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URBAN HOME AND GARDEN :: Water-wise

In the garden in August

BY JULIA STRZESIESKI

IN AUGUST, YOUR SUMMER GARDEN should be in full swing. Now is the time to enjoy the hard work you've put into your garden over the last several months and also to start planning and planting for your fall garden, keeping in mind that we are in a drought year. Practice mindful and responsible watering in your garden, trying to prioritize

six hours of direct sunlight. (Mint can take some shade.) Mix in both compost and sphagnum moss to lighten up the existing soil and provide proper drainage. Once planted, herbs require little attention. Like most plants, they do not like soil that's too wet, but prefer just the right amount of water. It is generally ideal for the soil to be slightly cool and moist to the touch. Little fertilization if any is required.

Now is the time to enjoy the hard work you put into your garden in recent months.

where in your garden you allocate this precious resource.

Weeds steal water and nutrients from your plants, as well as harboring insects and disease. Make sure to pull them before they have a chance to flower and seed — or you will be fighting newly germinated weed seed for years to come.

Prioritize watering needs:

- Most well-established trees and shrubs and drought-tolerant plants can get by without regular watering.

- Water only when signs of drought stress begin to appear: wilting, curling leaves, or loss of color.

- Water in the early morning or evening to minimize evaporation, and soak thoroughly so that it can be done less often.

- Prune shrubs and trees thoroughly: minimizing new growth means they will need less water.

- Shade or cover plants if we get hot weather, so they don't get as thirsty.

- Think about collecting water that might normally go to waste in your household for use in your garden, such as from running the tap while waiting for water to heat up. If you don't use it immediately, store in a clean and covered container.

- Mulch garden beds with bark to keep soil from drying out as quickly.

Fertilization actually detracts from a herb's flavor.

Herbs rarely suffer from severe disease or insect damage, but in case they do, fight them with an organic method such as ladybugs, neem oil, or one of the Safer brand products. To harvest, pinch off or snip with a pair of scissors. This will also encourage fuller growth. It is always best to harvest early in the day. Most of the common herbs will stay with you throughout the years, with the exception of basil and cilantro, which are annuals and die off each year, and parsley, which is a biennial and lasts two years.

Enjoy in your favorite recipes and use to flavor and garnish summer drinks.



Building artificial bee habitats can be a fun project and a helpful act. PHOTO: GILLES SAN MARTIN FROM NAMUR, BELGIUM

BEE FRIENDLY: BUILD A BEE BLOCK

The Flight of the Bumblebee is now unfortunately the "plight of the bumblebee," so let's give our poor bees a helping hand, or a home to be exact! Approximately 30 percent of our bees are cavity-nesting bees that make their homes in dead trees, fallen limbs, and old logs. In urban areas, dead trees are usually removed, making one less nesting place for our

buzzing buddies. Bee nesting habitats are easy to build with just a few materials.

Create a bee community by building a nesting block or stem bundle. Using a redwood block, simply drill holes of various sizes: 5/8 inch, 1/2 inch, and 3/8 inch. Holes should be 4 to 5 inches deep, so a 4" x 6" block is a good size to use. The back of the block should be solid, so do not drill the hole completely through.

GROW HERBS!

Herbs can be used in a variety of ways in the kitchen, medicinally, and ornamentally. For example, basil adds flavor to salads and sauces, chamomile tea soothes the whole body, and lavender will freshen any room with its beauty and scent. Growing your own herbs is not only easy to do but also incredibly rewarding. Herbs can be grown either in pots or directly in the ground. Keep in mind that mint is very aggressive and will quickly take over your garden, so it's best to plant it in containers. Some species of rosemary and lavender form large bushes and will need room to do so.

If you are planting directly in the ground, choose a site that gets at least

Herbs can be used in a variety of ways in the kitchen, medicinally, and ornamentally.

Another type of bee home is a stem bundle made with hollow branches, such as bamboo stalks. Cut below a node so that one side of the branch is closed. Bundle the branches and hang horizontally. Bee blocks should be east- to southeast-facing and protected from afternoon sun, wind, and rain. Building a bee block is a great family project and a fun way to learn about bees.

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

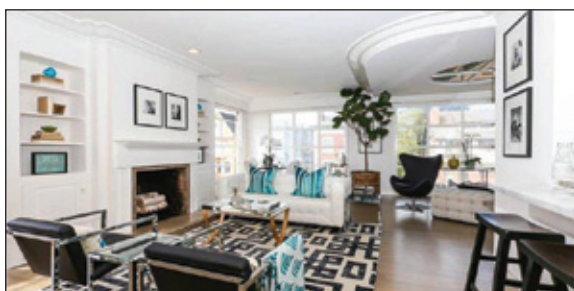
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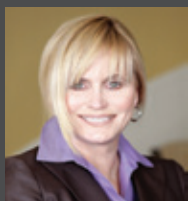


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REAL ESTATE TODAY ∴ Widen your search

Middle Polk and exploring micro neighborhoods

BY CAROLE ISAACS

IN JUNE 2014 I WROTE “Techies give birth to micro neighborhoods,” which talked about the Mastro, Baja Noe, and the Quad. Micro neighborhoods are not limited to the southern part of the city. While walking down Polk Street one day in June, new banners on the light poles caught my eye: “Welcome to Middle Polk, a village in the city.”

On a street I walk down every day, a micro neighborhood had sprung up seemingly overnight. Working with the city, the Middle Polk Neighborhood Association (MPNA) developed the banners hanging on the light posts between Broadway and California. Like all neighborhood associations, MPNA is working to both preserve and improve the neighborhood character. Middle Polk boundaries are Broadway to California and Van Ness Avenue to Leavenworth.

Today the booming economy has given Middle Polk a boost. There is new construction along the Van Ness Avenue corridor as well as a new building going up on the corner of Larkin and Clay. The residents of the Rockwell,

the new high-rise development at Pine and Franklin, will begin moving into their condos in October 2016. They will certainly be shopping and dining along Middle Polk, too. Another force in the development of micro neighborhoods is the phenom-

search for homes using that name on the internet. Middle Polk is a small area that covers the western half of Nob Hill on the San Francisco Realtors Association Map. To search online for properties for sale or rent in Middle Polk, you will need to search for “Nob Hill.”

Micro neighborhoods honing their identities is good for merchants and existing residents. However, for buyers looking to find a home in today’s market, focus-

ing on a few square blocks can turn finding a home from difficult to impossible. Middle Polk may be a buyer’s dream, but casting a wider net that includes downtown, Nob Hill, Russian Hill, the Van Ness Avenue corridor, Cow Hollow, the Marina, and the Northside in general will give a buyer a greater chance of successfully buying a home.

The wonderful thing about living in San Francisco is that there are both distinct neighborhoods and micro neighborhoods. At the moment you might think the only place for you is the Northside of San Francisco. You may be surprised to find there are San Francisco neighborhoods that are not only more affordable, but that

Micro neighborhoods honing their identities is good for merchants and residents.

enon of the corporate shuttle bus. Property values rise and neighborhood services flourish around the shuttle stops.

It is important for home buyers and sellers to consider how the development of micro neighborhoods affects them. Any positive addition to a neighborhood that sets it apart from the rest of the city is good for sellers. In marketing a property for sale, mentioning that the home is located in the Middle Polk neighborhood will help buyers understand exactly where a home is located.

One thing that can be confusing is that a micro neighborhood may have a name and loose or specific boundaries, but that does not mean that it will be possible to



Your newest micro neighborhood: Middle Polk. PHOTO: CAROL ISSACS

might be better suited to your personality.

August is the perfect time to explore other possibilities. Housing inventory is so low you won’t need to spend your whole weekend checking out the new listings just in your neighborhood. Take a list of open homes with you and enjoy an afternoon adventure. Go across town, walk around a neighborhood and have coffee or lunch in a cafe or restaurant. There are many choices. You may be familiar with the Mission, Noe Valley, Glen Park or Bernal Heights, as these neighborhoods are often in the news. Other neighborhoods that are not as well known are the Excelsior, Outer Mission, and Sunnyside. In the western part of the city there is the Richmond and the Sunset. It is not unheard-of to find that a new buyer looking on

the Northside has never heard of West Portal or the Excelsior, let alone set foot there. All of the neighborhoods I mentioned here are only a few miles from the Northside.

As apartment and condo buildings are built and the tech shuttles bring more people to neighborhoods all around town, new micro neighborhoods are developing. If you don’t ride a corporate shuttle to work and have no idea of where they stop, please contact me and I will e-mail the shuttle stop maps for Ebay, Facebook, Genentech, Google, and Yahoo.

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

DREAMHOUSE SHOWCASE ∴ 1880 Turk Street

Victorian reborn

BY JOHN ZIPPERER

SOMEONE WAS VERY FAR-SIGHTED back in 1887, when this Victorian mansion was built. That person or persons put in a whopping nine bedrooms, five fireplaces, wood floors, ornate plaster accents, large rooms with great views — all features that would one day be appreciated and made anew by a restorationist owner. From the foundation to the roof, this 128-year-old home (near Divisadero Street in the Anza Vista

neighborhood) is now a polished gem waiting for its new owner.

Situated on a large double lot, which affords a generous backyard for those times when you can take yourself away from the gracious interior of the building, you can entertain outside on the large patio and backyard, or you might want to do so in the top-floor ballroom, which has its own kitchen, bathroom, and panoramic views of downtown San Francisco.

The building includes three rental apartments: a two-bedroom, a one-bedroom, and a studio unit (currently vacant) to add income or for family and visitors. Between the garage and the parking pads, there are four off-street parking spots.

How did they know way back in 1887 that people would want this in 2015? Smart people, those old-timers.

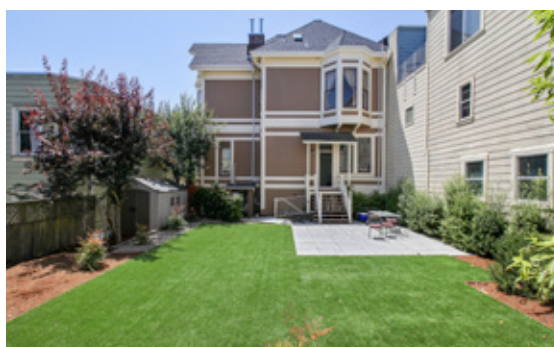
E-mail: john@marinatimes.com



Dreamhouse data

9 bedrooms
3 bathrooms
7,435 square ft.
lot size 6,390 square ft.
\$3,888,000

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Clockwise from top right: 1880 Turk is a sun-filled lot; period details highlight the five fireplaces; a large backyard perfect for entertaining; restored woodwork; the large, bright kitchen; a top-floor ballroom.



The Marina Times Real Estate Market Report: June 2015

By Hill & Co.

SINGLE FAMILY HOME SALES

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2936 Steiner Street	2BD/1.5BA	\$3,320,000	Above	15
	2736 Filbert Street	4BD/3.5BA	\$4,450,000	Below	0
	2622 Chestnut Street	5BD/4.5BA	\$4,600,000	Below	46
	1670 Greenwich Court	5BD/5.5BA	\$7,500,000	Above	6
Lake	143 20th Avenue	3BD/2.5BA	\$2,400,000	Above	12
Laurel Heights	617 Spruce Street	3BD/2BA	\$1,730,000	Above	50
Lone Mountain	76 Rossi	5BD/4BA	\$2,895,000	At	33
Marina	1650 North Point Street	3BD/2BA	\$2,800,000	Above	11
	3741 Scott Street	3BD/3.5BA	\$3,400,000	Above	9
	3440 Baker Street	4BD/2BA	\$4,750,000	Above	6
Nob Hill	961 Pacific Avenue	3BD/1BA	\$1,300,000	Above	27
North Beach (no sales)					
Pacific Heights	2974 Pacific Avenue	1BD/1.5BA	\$3,700,000	Above	18
	3003 Jackson Street	5BD/4.5BA	\$5,627,000	Above	12
	3007 Jackson Street	6BD/4BA	\$6,550,000	Above	12
	2950 Vallejo Street	8BD/5.75BA	\$16,760,000	Below	0
Presidio Heights	3383 Clay Street	4BD/3.5BA	\$4,500,000	Above	10
	3385 Jackson	5BD/6.75BA	\$13,500,000	At	13
Russian Hill	15 Montclair Terrace	3BD/3.5BA	\$3,600,000	Above	15
	2345 Hyde Street	3BD/3BA	\$3,700,000	Above	14
Sea Cliff	20 Seaview Terrace	4BD/2.5BA	\$4,600,000	Above	14
Telegraph Hill	1714 Grant Avenue	5BD/1.5BA	\$2,222,000	Above	25

CONDOS

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	286 Moulton Street	2BD/1BA	\$1,350,000	Above	20
	1568 Union Street #301	2BD/2BA	\$1,505,013	Above	12
Lake	2438 Lake Street #6	2BD/1BA	\$800,000	Above	18
	41 Lake Street	2BD/1BA	\$1,175,000	Below	69
	454 Lake Street	2BD/1BA	\$1,375,000	Above	12
	261 26th Avenue #1	4BD/4BA	\$1,602,500	Above	16
	155 24th Avenue #5	3BD/2BA	\$1,650,000	At	65
Laurel Heights	28 Parker Avenue #103	2BD/2BA	\$900,000	Above	29
	690 Spruce Street #102	1BD/1.5BA	\$979,000	Above	11
	690 Spruce Street #204	2BD/2.5BA	\$1,378,000	Below	27
	189 Commonwealth Avenue #5	3BD/2.5BA	\$1,451,000	Above	16
Lone Mountain	12 Loyola Terrace	3BD/3BA	\$1,850,000	Below	81
Marina	2200 Beach Street #104	1BD/1BA	\$1,000,000	Above	29
	2243 Bay Street	2BD/1.5BA	\$1,725,000	Above	14
Nob Hill	1177 California Street #1211	0BD/1BA	\$585,000	Above	45
	32-A Wayne Place	2BD/1BA	\$650,000	Above	42
	901 Powell Street #8	3BD/2BA	\$1,390,000	Above	72
	10 Miller Place #1902	2BD/2BA	\$1,557,000	Above	0
	1601 Pacific Avenue #403	2BD/2.5BA	\$1,655,000	Above	15
	1333 Jones Street #1402	1BD/2BA	\$1,750,000	At	26
	1333 Jones Street #808	2BD/2BA	\$2,275,000	At	27
	850 Powell Street #403	3BD/3BA	\$2,500,000	Above	10
	1100 Sacramento Street #704	2BD/2.5BA	\$2,825,000	Above	21
	1200 California Street #10-B	2BD/2BA	\$2,900,000	Above	1
1100 Sacramento Street #708	3BD/3BA	\$5,500,000	Above	32	
North Beach	650 Chestnut Street #204	2BD/2BA	\$1,125,000	Above	22
	445 Francisco Street #101	2BD/2BA	\$1,335,000	Above	38
Pacific Heights	2800 California Street #402	2BD/1BA	\$815,000	Above	32
	1840 Washington Street #203	1BD/1BA	\$900,000	Above	13
	1998 Broadway #1603	1BD/1BA	\$930,000	Above	19
	3010 Sacramento Street #2	2BD/1BA	\$1,105,000	Above	25
	1855 Sacramento Street #2	2BD/1BA	\$1,305,000	Above	8
	1775 Broadway Street #7	2BD/2BA	\$1,427,000	Above	13
	2447 Vallejo Street #1	1BD/1BA	\$1,510,000	Above	21
	1769 Broadway Street #5	2BD/2BA	\$1,600,000	Above	8
	3240 Sacramento Street #C	3BD/2.5BA	\$2,100,000	Below	48
	2259 Clay Street	3BD/3BA	\$3,800,000	Above	10
1940 Vallejo Street #7	3BD/3.5BA	\$5,000,000	Above	40	
Presidio Heights	112 Arguello Boulevard	2BD/1BA	\$800,000	Above	34
Russian Hill	1335 Union Street #9	1BD/1BA	\$850,000	Above	0
	1933 Jones Street	2BD/1BA	\$950,000	Above	11
	1000 North Point Street #1001	2BD/2BA	\$1,325,000	Above	10
	1750 Taylor Street #1202	2BD/2BA	\$2,550,000	Above	9
	2340 Larkin Street #2	2BD/2BA	\$2,910,000	Above	0
945 Green Street #3	2BD/3.5BA	\$9,400,000	Below	21	
Sea Cliff	95 26th Avenue #A	1BD/1.75BA	\$865,000	Above	17
Telegraph Hill	426 Vallejo Street	1BD/1BA	\$725,000	Below	86
	334-340 Vallejo Street #338A	2BA/2BA	\$1,260,000	Above	12

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 : Cost of living

Long-term battles over short-term rentals

BY JOHN ZIPPERER

SHORT-TERM RENTAL BATTLE RAGES ANEW

San Franciscans can be forgiven for thinking this was a settled matter, but the city's heated debate over how to regulate legal short-term rental services such as Airbnb or VRBO has entered another round. A measure for the November ballot would change regulations for the rental providers, limiting lessors to 75 days per year in short-term rentals.

The measure would also force short-term rental companies to exclude listings from lessors that are not registered with the city, which was a centerpiece of legislation last year that legalized the industry in San Francisco. ShareBetterSF, a coalition of housing interests that is sponsoring the ballot initiative, issued a statement declaring "Holding hosting platforms accountable for unregistered listings is the surest and most efficient path to effective enforcement and

The measure would force short-term rental companies to exclude listings that are not registered with the city.

an end to the proliferation of illegal conversions of residential units to tourist accommodations. The Board [of Supervisors]' majority continues to resist this common-sense approach, instead granting hosting platforms immunity from any consequences for their complicity in facilitating the loss of housing."

In turn, Airbnb claims that San Francisco stands to lose \$58 million in tax revenue over 10 years if the ballot measure passes.

OFFICE IS LIKE RESIDENTIAL: SCARCE

The same pressures pushing up prices and pushing down availability of residential properties in San Francisco are active in the commercial office market, as well. With a rental growth rate of 10 percent over the past 12 months, San Francisco's office market is getting ever-tighter. Few large blocks of space are available; with 35 prospective tenants seeking office space of at least 50,000 square feet but only three contiguous blocks of such space available, "the supply-demand imbalance is increasing competition and pushing rents upward," reports Jones Lang LaSalle (JLL) in a new report.

Asking rents have risen from \$31.37 per square foot in 2009 and \$51.58 in 2012 to \$66.11 in the first half of 2015. Vacancy rates meanwhile have dropped from a high of 17.1 percent in 2010 to just 9.2 percent this year.

With new development still capped by Proposition M limits imposed in the 1980s, things will not get better for renters any time soon.

"Although more than 3 million square feet of construction is underway, the majority is preleased, and new development is still constrained by the Prop M development

cap," says JLL. "Currently, there are more than 11 million square feet of projects filed with the Planning Department, but only 2.4 million square feet left for allotment [under the Prop M cap]. At the rate of job growth and leasing activity, supply restrictions will favor landlords and hurt tenants as rents continue to grow. Smaller and non-tech tenants are the most at risk and may start to seek space outside the city. Prop M's supply limitations create a more demand-heavy competitive market that ultimately hurts tenants' ability find affordable office space."

SF MEDIAN HOUSE PRICES — WELL, YOU KNOW

Stop us if you've heard this before: San Francisco's housing prices have climbed to new heights. Sound familiar? In the first half of 2015, the dollar per square foot paid for homes reached \$1,415 in the Pacific Heights/Cow Hollow/Marina area, according to a midyear market report by

Paragon Real Estate Group. Close behind at \$1,103 per square foot was the Noe Valley/Eureka Valley/Cole Valley area. For condos, Pacific Heights and the Marina were in third place at \$1,134 per square foot, behind \$1,148 in Russian Hill and Nob Hill, and \$1,364 in South Beach, Yerba Buena, and Mission Bay.

"Some of the surge in condo values is explained by the many recently built luxury condo projects — which have been selling at premium dollar per square foot prices — that have been sprouting up around the city," according to Paragon.

All of this is a huge turnaround from the bottom of the market, which was reached in 2011. Paragon reports that if someone had purchased a median-priced house in 2011, the expected appreciation in value over the past four years would have been \$2.77 million in Pacific Heights, \$1.2 million in St. Francis Wood, and \$1.16 million in the Marina, all much higher than the overall San Francisco appreciation rate during that time of \$560,000.

QUOTE UNQUOTE

"Bravo's reality show *Million Dollar Listing San Francisco* debuts July 8, but I already have an idea for a spinoff — *Million Dollar Over Listing*. It would feature homes in the Bay Area that sold for at least \$1 million more than the list price. There were at least 10 such sales in San Francisco over the past year, 14 in Santa Clara County and five in San Mateo County, according to Multiple Listing Service data. They ranged from teardowns to mansions."

—Kathleen Pender, SFGate.com

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



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The buddy system. PHOTO: SHARYN MORROW/FLICKR

Modern safety

BY LIZ FARRELL

OUR FAMILY JUST RETURNED FROM an amazing week at Camp Mather — San Francisco's Recreation and Park Department's family camp located near Yosemite. There are hundreds of activities for all ages, including a ropes course, hikes, archery, dodgeball, and bingo. This was our first summer going, and besides the bugs and bees, one of the things I was most anxious about was no cell or Internet service anywhere nearby, but it actually turned out to be one of the best parts of the week.

The other highlight of the week was seeing my children thrive, given the independence and freedom the camp allowed. The campsite is large but is full of families and totally safe, so our children were free to roam to activities on their own, to meet us at meal times and meet new friends on the soccer field or for a bike ride.

It reminded me so much of how I grew up. From a young age, I walked to the bus stop with neighbors and rode my bike to swim practice every morning. We also spent summer nights playing kickball or riding bikes on the greenbelt until dark. This got me thinking about how we can give our children a similar feeling of independence and freedom while living in a large urban city such as San Francisco. Here are some tips I hope will help me learn to let go a bit so our children can feel safe and secure on their own.

PEDESTRIAN SAFETY

One of the biggest challenges in a large city is traffic, so part of feeling safe is teaching our children to be alert and aware pedestrians. For me, the biggest fear in letting them walk or ride somewhere alone is not being abducted but rather distracted drivers. So often drivers are either on a cell phone or are just aggressive and careless. For our young children, we can teach them to always hold a grownup's hand when crossing the street. I have my 3-year-old look both ways and then ask him to tell me when it is safe to cross. This gives him some control and independence and is an early lesson in being aware of cars coming in all directions. It is also never too early to teach them to wait for the walk sign and always use a crosswalk. Once they are older, we can teach them to make eye contact with the driver before crossing. Knowing they have mastered these skills gives us as parents peace of mind when they ask to walk to a nearby friend's house or even school.

STRANGER DANGER

The actual chances of being abducted may be relatively low, but we all watch the news and read the horrible stories on the Internet, so the possibility of this happening can cause us to overprotect. From a young age, we can teach our children what to do if they get lost and what to do if someone tries to lure them away in a car. By the age of 4 or 5, children are capable of learning their address and at least one parent's cell phone number. This is also the time to teach them to dial 9-1-1 for an emergency.

As children get older and are ready to stay home alone, it is important they understand not to answer the phone or door and never to tell anyone their parents are not home. Leaving our children home alone is a big milestone, but when they appear ready it can give your child and even us as parents a new sense of freedom.

No cell or Internet service turned out to be one of the best parts of the week.

BUDDY SYSTEM

There is definitely something to be said for the idea of safety in numbers. I know I always feel better having my older children do something knowing they are together and will keep an eye out for one another. Recently, I have begun letting my older two ride their bikes around the block. This does not entail crossing any streets, but it does require paying attention to people pulling in and out of driveways. I have done this with them thousands of times and now feel they are ready to do it by themselves. This will hopefully lead to being able to walk to a nearby friend's house or even grabbing a last-minute item from the corner store for mom.

We can also teach early on the importance of checking in. When we are at a park, especially one we haven't been to before, I always ask them to let me know where they will be playing and making sure they always have a buddy when going to the restroom. As they get older, cell phones make it easier to always know where they are, whom they are with, and when they will be back.

We will never be able to replicate our Camp Mather experience here in San Francisco, but that is part of what makes that week so special and an experience I know they will continue to look forward to every year. However, I think one of the best gifts we can give to our children is to equip them with the tools to make smart decisions even when we are not with them.

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

THE HEALTHFUL LIFE ∴ Everything in moderation

Alcohol: Paying the Health Tab

BY THALIA FARSHCHIAN

ALCOHOL CONSUMPTION in this country is highly variable. Thirty percent of Americans do not consume a drop and another 30 percent consume less than one glass per week. To the opposite extreme, the top 10 percent of the

People can also be sensitive to wines high in sulfites (think stuffy nose).

Beer. Last, one of the most common drinks in the country: Beer is made from grains and has the highest mold contamination. Beer can be extremely inflammatory, which may lead to other chronic conditions.

for antioxidants, you are actually far better off with colorful fruits and vegetables and dark chocolate. At the end of the day, your body is taking on a toxin load that causes stress. The American Heart Association considers moderation as an average of 2 drinks per night for men and 1 drink per night for women.

Alcohol choice. When out on the town, your choice in the type of liquor can affect how you feel the next morning. The lighter

liquors like vodka and gin contain less congeners.

Hydration. Alcohol is considered a diuretic, which can leave you extremely dehydrated. As a rule of thumb, it is helpful to drink one glass of water between each drink to compensate for water loss.

B-complex. Drinking alcohol adds stress to the body, and we burn through our nutrients in these cases. B vitamins aid in the liver's ability to detoxify and improve energy. Taking a B-complex before and after drinking can help mitigate the side effects.

Vitamin C. A simple yet powerful antioxidant, vitamin C before, during, and after alcohol consumption lowers toxins associated with premature aging. Like B vitamins, vitamin C is water-soluble, so your body will use what it needs and excrete the rest.

Activated charcoal. Activated charcoal is a common tool for absorbing toxins from chemicals, drugs, and even alcohol. The charcoal stays within the digestive system and binds toxins that

Beer can be extremely inflammatory, which may lead to other chronic conditions.

country (approximately 24 million people) consume more than 10 drinks per day.

ALCOHOL CHOICE: BEST TO WORSE

Different alcohols vary in the toxic load created in their production process. Sweet mixers are commonly added to alcohol, and this combination can increase and accelerate many of the adverse effects of drinking.

Vodka. Vodka is the cleanest choice, because it is clear and goes through a more rigorous charcoal filtration process to filter out added toxins.

Gin. Simply flavored by juniper berries, gin is an age-old alcohol with some antioxidant capacity.

Tequila. Tequila is made from agave, a sugar high in fructose. Thanks again to the distillation process, the sugar is filtered out and what is left is mostly alcohol. Depending on the tequila, the increase in color can contribute to a worse hangover.

Whiskey. Whiskey is made from grains, which can be inflammatory. With the distillation process, the grains are eliminated, leaving mostly alcohol.

Champagne and wine. With the production of wine, there are natural mold toxins

left behind after filtration. These toxins can affect liver detoxification and cause imbalances in healthy gut bacteria. Of all wines, champagne has the lowest level of mold toxins, followed by dry white wine; however, both white and red wine have the highest content of mold toxins. Because these toxins are a part of the natural process, there is no avoiding them.

MYTH: ALCOHOL TURNS INTO SUGAR

Alcohol can certainly affect your blood sugar balance. But instead of turning to sugar and raising your blood sugar, it actually drops it. When you consume alcohol, your body's primary priority is to get it out of your system effectively. During this activity, your liver is not focusing on healthy energy production. Depending on your liver's efficiency in detoxification and the amount of alcohol consumed, this can become a lengthy process.

The drop in blood sugar leaves you craving carbohydrate and fat-rich foods. Those who suffer from low blood sugar or hypoglycemia may experience more intense hangover symptoms.

THE SCIENCE OF HANGOVERS

There is a wide range of ways people experience hangovers after the same amount and type of alcohol consumption. Some are simply tired, while others are tired, nauseated, and in physical pain. The severity of someone's hangover experience is

Though it is more fun to use wine for antioxidants, you are far better off with colorful fruits and vegetables.

dependent on multiple factors, including hydration levels, the liver's capacity to detoxify, and the color of the liquor.

STAVE OFF A HANGOVER

Moderation is key. Despite the research showing some health benefits associated with wine consumption, moderation is essential. Though it is more fun to use wine

are in circulation to help excrete them.

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

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Pali with adopted Rocket Dog Babyface Brutus, once tagged 'vicious and dangerous' by the shelter.
PHOTO: JANE RICHEY

Against the odds

Despite booming economy, Rocket Dog Rescue, other nonprofits see donations shrink

BY SUSAN DYER REYNOLDS

I HAVE OPINED OFTEN ON THESE PAGES and on KGO radio about the lack of generosity in this latest generation of tech elite. Three years in a row, Second Harvest Food Bank has been over 1,000 turkeys short just days before Thanksgiving and Christmas. Meanwhile, companies like Twitter, which received multimillion-dollar tax breaks from Mayor Ed Lee, were throwing lavish holiday parties and handing out stock options like candy canes to those possessing the rare skill set required to work in the industry (if you're a white guy under 30 and a software engineer, life is good).

Twitter's P.R. folks boast about spending \$300,000 for a community computer center (and Mayor Lee is there with bells on to cut the ribbon), but the mid-Market area they promised to make shiny and inclusive is in worse shape than ever. Some social media entrepreneurs (who are, ironically, often socially inept) have taken to their own medium to complain about having to step over "the stinky crazy homeless people" on their way to work. In 2014, Twitter announced plans to build an eight-story sky bridge to connect its two buildings at 1 10th Street and 1355 Market Street to save employees from those exhausting elevator rides and having to cross the street by foot. If the bridge is approved, Twitter workers will no longer have to step over the great unwashed — instead they can skip along high above them, intoxicated by that new carpet smell.

Mayor Lee also promised that Twitter employees would patronize local businesses. As someone who worked at Apple, I knew that wouldn't happen. Tech companies don't want you leaving the office. That's why they provide free gourmet meals, espresso machines, beer on tap, wine tastings, cocktail hours, rock climbing walls, office scooters, swing sets, bike repair, hair cuts, log cabins, yoga classes, gyms, spa treatments, massage therapists, someone to pick up your laundry, and foosball tables.

Recently, I received a text from Pali Boucher, founder of Rocket Dog Rescue. She informed me that even in these times of economic riches, her 15-year-old grassroots dog rescue has seen donations dwindle to the lowest levels in years. Rocket Dog's mantra is "Leave No Dog Behind." They pull from high-kill shelters, often taking hard-to-place dogs and nurturing them into wonderful adoptable pets. With constantly overflowing kennels, however, high-kill shelters don't

discriminate, which means Rocket Dog also has plenty of purebreds, puppies, and perfect pooches of all ages, shapes, and sizes.

Pali has been featured on two Animal Planet specials, she was recognized for her work by CNN Heroes, and received the Points of Light Award for outstanding volunteerism, but her life wasn't always something to cheer about. Born to a homeless, drug-addicted mother in San Francisco who died when she was 10 years old, Pali grew up on the streets. She was in and out of jail, addicted to drugs, raped, beaten, and contracted HIV.

Looking for a place to keep dry one rainy day, she wandered into the SF/SPCA, a "kill shelter" at that time, where she followed the mournful bay of a bloodhound. Pali connected with the dog in a way she'd never experienced and began visiting him regularly. When the big hound's time ran out, Pali faked an address, adopted him, and named him Lead Belly after the once-imprisoned, influential folk and blues musician. Pali almost lost Lead Belly on another trip to jail, and that's when she decided things had to change. She got sober, got housing, and got Lead Belly back. Since founding Rocket Dog Rescue in 2001, Pali and her dedicated band of volunteers have saved over 7,000 dogs.

Before Lead Belly's love set her on the right path, the tech elite could have been stepping over Pali, never knowing that she would go on to make a far bigger social impact than 140 characters about Kim Kardashian's backside. Perhaps some of the current fortunate few will become conscious of the world around them and donate to Rocket Dog's efforts, or fund a food drive for Second Harvest, or help build housing for the homeless. The cynical journalist in me says this boom will go bust before that happens, but I hope they prove me wrong.

For more about Rocket Dog Rescue or to make a donation, please visit rocketdogrescue.org. Donations can also be mailed to: Rocket Dog Rescue, P.O. Box 460826, San Francisco, CA 94146.

Meet Pali and some of the available Rocket Dogs at the first annual Tails of the City Adoption Festival, Saturday, August 15 from noon to 5 p.m. at Wolf & Lion Pet Supplies (2460 Lombard Street). Wolf & Lion is also celebrating their first anniversary, and The Dick Bright Orchestra will perform around 4 p.m. at this fun, family friendly event.

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Grateful Dogs Rescue is the oldest all-breed rescue group in San Francisco. Since 1990 our mission has been to save the lives of local dogs, primarily at San Francisco Animal Care and Control that are at risk of euthanasia. We save as many of these dogs as possible, place them in loving foster homes, and provide veterinary care as needed until forever homes can be found. We always need foster homes — the more we have, the more dogs we can save! We are an all-volunteer organization with no paid staff so donations to Grateful Dogs Rescue go toward the care of our dogs.

You can view available dogs on our website or visit us at an adoption event. Here are a few of the wonderful dogs waiting for their forever homes:



BODIE

Bodie looks like a spaniel-corgi mix, long of body and short of legs, approximately 15 pounds and about 2 years old. Surrendered by his owner,

Bodie became “shut down” and shy at the shelter, but once he arrived at his foster home, his happy, exuberant personality came through. He loves other dogs, seems receptive to children in the street, but has not been cat tested. He sleeps in his crate at night, and is active during the day. He likes exercise, walks well on a leash and loves to play with his toys. Bodie would be the perfect companion to hang out with this summer.



LOGAN

Logan is an adorable little 4-year-old Maltipoo (Maltese/poodle mix). He’s adorable, especially when he plays with his toy and shakes it like crazy!

He is house-trained and loves to cuddle in his blanket and watch TV with you. He loves his walks but pulls a bit on leash — not a big problem since he weighs just 8 pounds! Logan had skin issues that have been managed with regular flea treatments and oatmeal baths. He gets along great with his foster mom’s dogs and is curious about her cat. Logan barks at people when they first enter the house, but settles down quickly. Sweet Logan is waiting to spend the long days of summer with you.



BOWSER

Bowser is a sweetheart. He’s approximately 5 years old and weighs 15 pounds. He appears to be a combination of Dachshund and Jack Russell terrier (a Jackshund!). He can

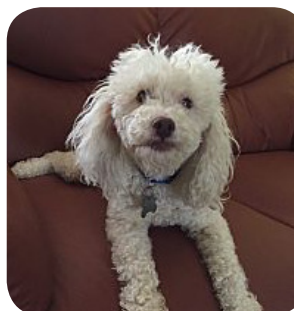
be a little shy but warms up quickly. He loves walks, playing with his toys, and cuddling. Bowser gets along well with the resident dog, but at times may not like sharing his toys. He gets very excited about seeing other dogs on the street when out for his walks. He is extremely affectionate and will make a wonderful family member. Bowser is a super cool little guy to have fun in the sun with.



ROCKY

A couple from San Francisco found young Rocky (who appears to be a German shepherd/cattle dog mix), after he had been dumped in a Bakersfield orchard. They couldn’t

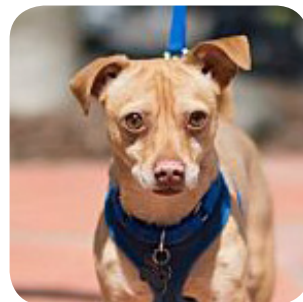
leave him to die and are now fostering him. He managed the long trip home in a crate just fine. In a few days he has adapted to a new home with a large dog as a playmate. He is up to date on all his shots, is neutered, and is getting his heartworm test and microchip soon. He has learned “fetch” very quickly and is house-trained using a dog door. He loves exercise but also enjoys cuddle time just as much. As an adult he will need both physical and mental exercise. And of course, he is beautiful! If you can provide a great home for Rocky please contact us to arrange a meet-and-greet!



JOJO

Jojo is a friendly 7-year-old poodle mix weighing 12.5 pounds. He lives with dogs in his foster home and is doing fine, but did not do well with a cat in his former foster home.

He can be a bit possessive of his toys or his favorite spot on the couch (maybe he should be called Sheldon), so there should be no small children in his home. Jojo would be the perfect little pal for a mature home and will bring lots of summer lovin’ wherever he goes.



RUSTY

Who doesn’t love a stunning redhead? Rusty, our ginger-colored 4-year-old Basenji mix, can be hesitant in new places but is a great dog and bonds quickly with his people. He gets along great with strangers,

cats, and young children and is an affectionate, loyal companion. Rusty has progressive retinal degeneration, but his vision is still good in the daylight. He takes supplements to slow down the vision loss. Due to Rusty’s coloring, he will need a dab of sunscreen on his pink nose when he goes outside. This sweet, gentle boy is sure to steal your heart!

Adoption Event: Grateful Dogs Rescue will be at Pet Food Express at the Stonestown Mall (3160 20th Ave, San Francisco, CA 94132) on August 1 from noon to 2 p.m. Come and meet the dogs you see here and many more of our lovable, adoptable dogs.



FOR MORE INFORMATION ON THESE AND OTHER DOGS:

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