I know why Kate loved elephants

BY SUSAN DYER REYNOLDS

O
n 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 request notifying his release. Adding fuel to the flames, one month prior Mirkarimi issued a "sanctuary city" policy that keeps city employees from cooperating with federal immigration authorities regarding investigations and arrests unless required by law or a warrant.

But those are the only 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 recent years to focus on protecting undocumented immigrants from being deported and thereby separated from their families.

In 1989, San Francisco approved a sanctuary policy that kept 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.

I know why Kate loved elephants

BY ERNEST BEYL

A
s 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 piazzafsf.org.

Total cost of Lawrence’s project is about $3 million. 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 construction is 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 pedestrian piazza in the Italian Alps. He was patiently waiting to see the 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.

Jeff 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.

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

BY SHARON ANDERSON

T
he 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, during which his most popular paintings were created.

During this period, J.M.W. Turner’s examination of the natural world turned on sea, sky, and landscape, creating works that are monumental in scope and scale, in evidence here, Turner’s plan to paint a set of marine paintings in the early 1830s led to a project of a mighty scope. Turner and the Tate Britain have created a series of marine paintings, each a vast, panoramic vision of the sea, sky, and landscape.
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Mario Batali’s Carnevino - Las Vegas, NV
Chicago Cut - Chicago, IL
The Precinct - Cincinnati, OH
Elway’s Cherry Creek - Denver, CO

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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 more than a dozen local jurisdictions in California have similar laws, and in 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.

News tip? E-mail: john@marnatinetimes.com

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

Mayors are 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 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.

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 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 troubled places that just smell rancid. The 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.

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NEWS BRIEFS | Housing, guns, quakes, & more

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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 deputes barring them from communicating with fed- eral 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 traveled 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 matinée, 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 unable to save her baby.

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

Kate herself.

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 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 her mother, so another handler used a bull hook to drag him to the back of the line. I could hear the mother waiting and the baby crying as they disappeared down the hallway.

I knew 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.

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.

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

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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 deportations 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 policy 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.”

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 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 into our city streets.”

E-mail: john@marinatimes.com

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

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 all 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 detainers. 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.

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E-mail: john@marinatimes.com
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 prowl 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.
BY SUPERVISOR MARK FARRELL

B y 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 short-sighted 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 Supervisors’ support for our sanctuary city and due process for all ordinances. Unfortunately, our sheriff chose to implement additional ideological policies that fly in the face of our local and federal laws.

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

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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AUGUST 2015
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 my book. Yes, I have written a book and I hope you will find favor with it.

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.

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 bar tender Jeff Brown, and stellar servers Wilson Ton and Nick Alves — 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 Neesen, Gerry Calgaro and Jim Deignam. If Capp’s Corner re-opens, we will all have one hell of a party there.

IL CASARO

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

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.

MARINA TIMES | MARINATIMES.COM

THE OFFICIAL WEEKLY NEWSPAPER OF NORTH BEACH

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

“If 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, Jason VanderBeken. SKETCHES, continued on 9
Sketches from a North Beach Journal

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 Alcan 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 STREET

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@unionsstreetgoldsmith.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 non-profits with a percentage of its profits. So your heart can feel good while you make your stomach happy.

A NIGHT OUT WITH THE POLICE

As part of the National Night Out 2015, SFPD’s Central Station is hosting 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 operations as a family business.

Tips for the Northsider! E-mail: jofan@marinatimes.com

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 Parades.

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 decorations 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 you email or addresses, please stop by and let us know how to contact you. We will let you know!
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THE SAINT MICHAEL TRIO: DIAGNOSING SCHUMANN

“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 artisically 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 US. In one of its patented “informances,” St. Mike unravels a complex and enduring Romantic-era enigma: Robert Schumann, despite his brilliant performing career, renown as a composer, his career in ruins. What was it about this gifted, troubled musical enigma: and what did he leave behind? Guest artists Robin Sharp and Julie Kim also scrub in on this at the historic Golden Gate Club (previously Woodward’s Garden) in the 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 mezze-style sides. They are going to be offering small plates as well as traditional entries, 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 rose and some seasonal dishes… yes, 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 in-all-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 the 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.

Concerts at the Presidio

THE SAINT MICHAEL TRIO: DIAGNOSING SCHUMANN

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Food & Wine

The Tablehopper

Openings and closings

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 Pistos, Chubby Noodle, and more) and Nick Florea were going to move the Chubby Noodle North Beach (chubbynoodle.com/northbeach/1310/Grant-Avenue, 296-9600) pop-up up of Amante and into the former Pistos’s Taco space, with chef Alex Ong consulting on the opening menu.

Well, Nick Roberto and Colby Thompson of VerSacrum Design (formerly Bon Vivants Design+Build) cracked on the design, and the space is now open. Each 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 as 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 (“Bushido the Warrior”), a premium junmai ginshu 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 Tues-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/chicater (The Tina Test Kitchen) for some of the Mina Groups most promising young chefs in the former home of Café Claudio Marina (2120 Greenwich Street), and the first pop-up is from RN74 chef Adam Sobel. It’s called Middlelerrana, beginning Thursday July 23, and will be hosted Wednesday through Saturday nights. The multi-course menu will be served family style, high-lighting 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 minastestkitchen.com for more.

Carissa Wilson is 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 mezze-style sides. They are going to be offering small plates as well as traditional entries, 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 rose and some seasonal dishes… yes, it’s where you’ll want to be. We’ll let you know as soon as we hear a firm opening date.

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Tacos at Chubby Noodle. PHOTO: CHUBBY NOODLE / FLYKRAMM
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 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 at 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 and seasonal local produce and sustainable meats and seafood. Everything was lovely to look at and equally delicious.

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 ($5-$8) may include olives with lemon verbena and picked shellfish (such as mussels) with fennel and oil. Starters ($15-$17) range from beef tartar with seaweed, mustard, and black garlic to English peas 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 5:30–11 p.m., Friday–Saturday 5:30–10 p.m.

E-mail: julie@marinatimes.com

Clockwise: Pickled Shellfish; Slow cooked lamb shoulder, alliums and lemon; Lord Stanley dining room.

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 de pices (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 season-al 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 puch — 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.

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

Saga of the salad

BY ERNEST BEYL

B EFORE 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 legionsaries din- ing on salads that we would recognize in French restaur- ants today. The Italians and the Russians added to this 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, we move up to The San 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 Carême, Vatel, La Varenne, and Escoffier codified the salad and added such refine- ments as watercress, celeriac endive, escarole, purslane, lamb’s lettuce, and even dandan-dion leaves. All staff in these days. But let’s turn to the San Francisco concept of salad and how it got where it is today.

A FRENCH JOB SKILL

During the Gold Rush of 1849 San Franciscans 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, barkeeps, cooks, and restaurant owners. That was typical for this gold rush community. But to this list of skills and pro- fessions, 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 an acceler- ated instant city. Almost all its citizens — mostly single men — lived in shacks, shan- ties, 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 cosmopoli- tan personality. Among these was the Poodle Dog, dat- ing back to 1849. The name was actually Le Pouet D’Or, contracted to Poodle Dog by non-French speaking inhabi- ants. Others were Trois Frères, 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 soups and foods 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 vin- agrette dressing is the most often seen on San Francisco menus today. Here and there, this descendant of French immigrants is raised to art form with just a few ingredients — olive oil, wine vinegar, minced shallots, a bit of mustard, a few gener- ous 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 for- merly required coddled egg has gone the way of jello with whipped cream. Anchovies, a must for me, have somehow become an optional ingred- ient. 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 consti- tutional rights.

Then of course, there are the “composed” salads, care- fully arranged on the plate, most of which become a meal in themselves with a few hunks of good sourdough bread. The secret here is the crab dressing is a salad for the gods.

GREEN GODDESS SALAD

This old-timer is 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 stay- ing in the hotel at the time. A magnificent composed salad, on a bed of lettuce, an arti- choke heart is topped with Dungeness crab legs with a dressing of mayonnaise, sour cream, chives, tarragon, cher- vil, and minced anchovies.

ICEBERG WEDGE

I don’t get it. Iceberg lettuce is frequently used as a not quite good enough to be included with such upscale salad greens is a 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, potato- toes, pickles, green peas, car- rots stirred with mayonnaise. Not very popular these days. Too much mayonnaise.

SALAD NICOISE

One of my French favor- ites, it was created in Nice. Boiled potatoes, tomatoes, hard-boiled egg, string beans, anchovies, sardines, olives, a bed of lettuce, then topped with a vinagrette dressing.

WALDORF SALAD

This old-timer was created by the Waldorf-Astoria Hotel in New York City. It’s a frui- ty salad.


www.brazenheads.com

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By Ernste Beyl

August 2015

The Brazen Head

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at the Marina’s Best Kept Secret!

Marina Times - www.marinetimes.com

Food & Wine
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 along with a butchery 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 deviled ham and a tempura fried egg.

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!

E-mail: susan@marinatimes.com

Quick Bites  Farm to table

Belcampo’s “mean eggs and ham” with devil’s egg and a tempura fried egg.

Farm to table

Belcampo’s “mean eggs and ham” with devil’s egg and a tempura fried egg.

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

AUGUST 2015 | 13
I longed for the carefree beachfront life in California.

The beaches have held me in their thrall since I came west. Down the Pacific Coastline I rifle through memories like a collection of “Wish you were here!” postcards: Early Burning Man raptur-ations that continued into the wee hours on Baker Beach then on to dawn (and sizzling days of nude sunbath-ing 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 phosphores- cent 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 pot- luck 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 sur-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 luxuriat-ing in the golden rays of this truly Golden State. And I’ve experienced some very real and very lovely variations of that mythic California sum-mer on the beach that I imagined years ago as music swirled out of the same locale). 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’s Whittientia Radio’s “David Feldman Show” and Thom Hartmann’s “Thom Hartmann Show” and “Michael Snyder’s Culture Blast,” available online at GABnet.net and YouTube. You can follow Michael on Twitter: @cultureblaster

A decades old tradition of custom craftsmanship in California.

BY MICHAEL SNYDER

THE COASTAL COMMUTER | Allure of the tide side

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 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.

Farwell 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 drinks, and a guitar. And we hold onto the glori-ous images and remem-ber 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 bare feet on hotter dunes — not to mention the potential dangers of a churning undertow whenever I ventured into the water. By the time I ad-olescence, I figured I was done with lounging at the ocean’s edge. I was wrong. I knew there were girls in bikinis who lollled about, working on their tans, or cavorted in the shallow water. I braved the three-block walk to the beach on most sunny days to see what was what. But I sel-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 sta-tions that played daily blocks of what was and still is known as surf music. There were rock’n’tunes and earnest bal-lads about surfers, beach bunnies, and drag racers — and their passions and romances — per-formed in harmony-lad-efashion by the angelic-voiced Beach Boys, plus hits by the Boys’ pucular peers Jan & Dean, and lesser ensembles such as the Rip Chords. Then there were the surg ing instrumentalists, 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 cul-ture reigned supreme. Was that mental beach-scape what original-ly drew me out to the Pacific when I entered my nomadic 20s? Not primarily. I always had a hankering to live in Los Angeles, and I’ve experienced the same very real and very lovely variations of that mythic California sum-mer on the beach that I imagined years ago as music swirled out of the same locale). 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’s Whittientia Radio’s “David Feldman Show” and Thom Hartmann’s “Thom Hartmann Show” and “Michael Snyder’s Culture Blast,” available online at GABnet.net and YouTube. You can follow Michael on Twitter: @cultureblaster

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THE ATLANTIC BOYHOOD BY MICHAEL SNYDER

A lifetime of longing and fulfillment on the beach.

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Allure of the tide side
which opened to
is most
consists of 1,200
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I
The Weekend Traveler

Marinatimes.com

Reserve
The
PLAY & SHOP
hiltonlajollatorreypines.com). And the course
sweeping views of the ocean
rooms facing the Pacific with
with the lobby and many guest
(see
renowned municipal golf complex
Pines
The
(619-232-3121, usgrant.net).

Photos, original rooms, and more
lieres, interesting fabrics, historic
bold columns, sparkling chande

Landmark, the hotel maintains its
great fanfare in 1910. A National
Grant Hotel
18th U.S. president, built
Ulysses S. Grant, Jr., son of the
STAY
playground and it’s only a short

to be outside. San Diego is a great
skies, sparkling waters and the lure

BY PATTY BURNESS

I
The sun always
shines in San Diego along
with eight miles of hiking and bik-
ing trails. Find more than 2,000
acres of mostly untouched land
with a beautiful lagoon, miles of
beaches and sand dunes, lush nat-
ural habitat, and of course the rare
Torrey pine trees (torreypine.org).

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

Located at the luxurious Lodge
at Torrey Pines, the Spa at Torre-
y Pines is an oasis for mind, body,
and spirit. With ample rooms 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.

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
and another side of sandiego.com).

Another

In the East Village. Open all
day serving classic French dishes,
Chloe
(619-744-2077, grantgrill.com).

Find a slice of Paris at Cafe
Chloe in the East Village. Open all
day serving classic French dishes,
Grant Grill Lounge
a great place
for artisan cocktails, including their
signature pota

the USA, opened in the
1895, is the site of the
1969 "Grant Grill Invasion" when
a group of female attorneys staged
a sit-in to protest the restaurant
banning women until 3 p.m. Today,
it’s a light-filled, modern restaurant
with mahogany walls and comfort-
able banquettes. At breakfast, we
savored warm breads and pastries
along with farm fresh eggs, chicken
sausage, and their signature pota-
toes. Later in the day, the Steak
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,
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 Clicq-
autour.com).

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

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Limited membership availability.
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Deal ends January 31, 2016.

The Weekend Traveler

Fun and sun in San Diego

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

Photos: Bo Links

AUGUST 2015 | 15
Arts & Entertainment

Ferlinghetti as Charlie Chaplin in 1982.

PHOTO: CHASE FLEGER

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 place, a new public space where writers of all over the world. “ Ferlinghetti continues:

“Inner cities around the country are learning badly that they do not have to allow the automobile and its cacophony to continue. The Piazza St. Francis, The Poets Plaza is one attempt to recapture the charm and beauty of a European street. The piazza will be one barrier to cars polluting our neighborhood — which hopefully will lead to Upper Grant Avenue finally becoming a pedestrian mall. ”

I use the word “entertaining” since the history of Lawrence’s poetetic vision has been fraught with more byline schisms than a medieval pilgrimage. And indeed the Catholic Archbishop 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 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

In turn, Ferlinghetti and Millay, William Shakespeare, and Ferlinghetti himself, who, with a typical ironic juxtaposition, is adding the line “Abandon All Despair, St. Who Enter Here.” — a twist on Dante.

A SECULAR PROJECT

The piazza site, the 600 block of Vallejo Street, is ecletic — 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 San Francisco and the Saloon (oldest in San Francisco) that opened in 1861.

THE POWER PLAYERS

Those familiar with my col- umn 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 enter- taining. I use the word “entertaining” since the history of Lawrence’s poetic vision has been fraught with more byline schisms than a medieval pilgrimage. And indeed the Catholic Archbishop of San Francisco, the National Shrine of St. Francis of Assisi, the Knights of St. Francis (the Angola-created-do-good group), and City Hall are all power players involved in this effort.

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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.”

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TURNER-continued from page 2
combined with classic religious and his- torical 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, some- times violent color explorations. The fiery sunsets and turbulent sea fared beyond time Turner used pigments that weren’t durable in the long term. He was concerned with the imme- diacy 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 masterpieces featured in Mike Leigh’s critically acclaimed film Mr. Turner (Sony Pictures Classics, 2014).

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

A complementary exhibition at the Legion of Honor, Turner: Worlds: British Works on Paper, 1770- 1870 (July 11-Nov. 29), features Turner’s watercolors and etchings by Turner and his contemporaries, including Thomas Gainsborough, John Robert Cozens, William Blake, John Constable, John Robert Cozens 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, San Francisco. (Friday until 8:45 p.m.); $20–$25, famsf.org, 415-750-3600

Sharon Anderson is an artist and writer in the San Francisco bay area. She can be reached at sharon@sharonanderson.com.

Joseph Mallord William Turner, The Sun of Witley, 1843, Oil on canvas. Tate, accepted by the nation as part of the Turner Bequest, 1856, N00535.

IF YOU GO... Turner: Painting Set Free: M.H. deYoung Museum, Golden Gate Park, San Francisco. (Friday until 8:45 p.m.); $20–$25, famsf.org, 415-750-3600

PRODUCED PHOTOGRAPHS: Photo by Nancy Burnham
The Best of Books | Popular words

What you're reading this summer

**BOOKS INC. BEST-SELLER LIST**

1. Go Set a Watchman, by Harper Lee (HC)
2. City of Titans, 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 Donal Ryan (HC)
8. Modern Romance, by Aziz Ansari (HC)
9. Tender Bar, by Jhumpa Lahiri (PB)
10. Girl on the Train, by Paula Hawkins (HC)

**NEW!**

Go Set a Watchman by Harper Lee (hardcover)

The author of *To Kill a Mockingbird* is set 20 years after 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 alternative view of the Finch family and *Mockingbird*.

**Armadilla**

by Ernest Cline (hardcover)

The author of *Ready Player One* returns with another paean to pop-culture in this dashes space adventure. Zach 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*, *Armadilla* keeps the pace quick and the story trippy 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.

**Octopuppet**

by Martin McKenna (hardcover)

As a writing/directing team that 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 mp3’s 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-cabaret 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 ones 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 @cultublaster

By Michael Snyder

Streaming music floods the digital ocean

The streams are flowing, though that’s not necessarily a good thing. Streaming music services, now joined in the marketplace by Apple Music (from the people who brought you iHeartRadio — not any-to-be-coldly embraced by 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 (most of its listeners are enticed and successful service, going by customer numbers), Rhapsody (the oldest of the top-tier subscription services, still beating Pandora (one of the pioneer companies in Internet radio), Tidal (the Scandinavian-developed service that was acquired by rapper/pro- ducer/entrepreneur Jay-Z), and more.

Each service varies in price, in interna- tional 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 alterna- tives 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 technol- ogy, and are not enamored of tightly-con- trolled programming nor material possess- ions, 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 can’t bring yourself to part with players 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 vin- yl vinyl records rise in value and foster a growing market of audiophiles and col- lectors in pursuit of new pressings, there’s talk about the death of the CD — the disc that purportedly killed vinyl. Not so fast. Any prognostica- tion about the impending obsolescence of the CD may also be premature. To their credit, the editors of *Rolling Stone* are not taking the death of the CD lightly (in the Apple camp) or listen to playlist- ists with Bluetooth-enabled headphones. Needless to say, they say, that suggests a simpa- tico marriage between the Apple Music system and the Apple Watch that gives the Corp a potential advantage over its streaming rivals.

**FALLOUT & COMPENSATION**

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

So who really wins in the Great Stream 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-ori- ented social-media site MOG that was retooled into a music-streaming site or not artists are getting fair pay for online streaming due to oxida- tion, particularly the earliest iterations that, additionally, provided a much smaller sonic spec- trum 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 played on a CD player, you’ll get what you need with a CD. At home or in the car and have a music fix at home or in the car and have a

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 @cultublaster
8th Annual Outside Lands
Fri-Sun, Aug 7-9
Golden Gate Park
This year’s eco-friendly, three-day festival of music, wine, food, comedy/variety, and art sold out in record time. Sir Elton John heads up the bill along with many more. outsidelands.com

S.F. Craft Spirits Carnival Grand Tasting
Sat-Sun, Aug 15-16, 2-5 p.m.
Festival Pavilion, Fort Mason Center
Try and buy more than 100 brands of spirits and learn about how they are made plus enjoy an edgy Vaudeville-style carnival spectacle.
$25-$100, 415-596-1191, craftspiritscarnival.com

1st Annual Off-Broadway Summer Pop-Up
Saturday, Aug 15, noon-6 p.m.
Off Broadway (across Keany St. & Pacific Ave.)
Don’t miss the fun event featuring great food, continuous live entertainment, hundreds of local artists, makers, designers, and antique collectors curated by the Treasure Island and Jack of All Trades Market. Free, visitbroadwaycal.com

Eat Drink S.F.: A Culinary Affair
Fri-Sat., Aug 21-22
Billy A, Fort Mason Center
Experience the tastes and flavors of the nation’s finest chefs, mixologists, brewers, and wine experts at this annual food, wine and spirits festival.
$85-$975, 415-781-5348, sfchefsfoodwine.com

MAJOR EVENTS
Gough St. Playhouse: The Book of Liz
Thu-Sat. through Aug 11
Laugh at the outrageous adventures of Sister Elizabeth Dondsetich, adescended maker of cheese balls who ventures out of her tiny veggie community to encounter a host of colorful characters — including Upholders with cocoaey accents, res-turants run by recovering alcoholics, and a certain talking peanut in this comedy by David Amy Seidman.
$30-$50, 415-798-2882, custommade.org

28 Chinese
Tue-Sun. through Aug 16, 10 a.m.-5 p.m.
Asian Art Museum
The result of more than a decade’s worth of exploration, research, and collecting, this new exhibition, organized by the Rubin Collection in Miami, presents 48 artworks from 28 contemporary Chinese artists. $15, 415-581-3500, asiansan.org

Stern Grove Festival
Sundays through Aug 16, 2 p.m.
Stern Grove (19th Ave. & Sloat Blvd.)
A summer tradition, this festival celebrates community, nature and the arts with August performances by Mary Chapin Carpenter and Bhi Bhiman, Morris Day and the Time and Con Brio, and Tabl Kelli and Zakia Harris featuring Elephantine.
Free, 415-252-6252, sterngrove.org

Wendy Goldberg, Fernando Reyes & Kenny Werner
Tue-Sat. through Aug 22, 10:30 a.m.-3 p.m.
SFMOMA Artists Gallery, Fort Mason Center
Free, 415-655-7776, sfmoma.org

Living History Day
Saturday, Aug 15, 10 a.m.-5 p.m.
Fort Point, the Presidio
Come experience history first hand! Demonstrations include musicians, infantry and artillery drill, medicine in the 1800s, Victorian dancing, and the daily life of soldiers and civilians of the era.
Free, 415-556-1693, 20thmaine.net

BUFFALO SOLDIERS: Gone but not Forgotten
Sunday, Aug 16, 3-4:30 p.m.
Memorial Park Cemetery entrance gate (Lincoln Blvd. & Sheridan, the Presidio)
Come and explore the story of the African American Buffalo Soldiers, including their challenges and triumphs during a time of overt racism and prejudice in this leisurely stroll from the cemetery to the Lombard Gate. Free, reservations required, 415-561-4323, presidio.org

Retirement Income Planning
Wednesday, Aug 19, 6:30-7 p.m.
S.F. Main Library
Have expert advice to help you reach your financial goals, and learn about the five key areas of mutual fund investing and retirement risks. Topics covered will be investing basics, Social Security optimization.
Free, 415-657-4900, sfpl.org

4th Annual Glide Legacy Gala
Saturday, Aug 22, 8 p.m.-midnight
The Regency Ballroom (1300 Van Ness Ave.)
The evening will benefit Glide’s programs and honor “architects of change: embody Glide’s values,” including Olympic and World Champion figure skater Kristi Yamaguchi, speak-er on-chip Cory Chew, Glide founder and min-ister Reverend Cecil Williams, and Glide found-ing president Janice Miklati. Includes recep-tion, dinner, dancing, hosted bar, and bites. $85-$150, 415-474-6214, glide.org

ARTS & CULTURE
J-Pop Summit 2015
Sat-Sun., Aug 8-9, 10:30 a.m.-8:30 p.m.
Festival Pavilion, Fort Mason Center
This multi-day performance installation celebrates the latest in Japanese music, fashion, film, art, games, technology, anime, food, as well as intimate subcultures. $25-$100, jpopsum.org

22nd Annual Pistahan Festival & Parade
Festival: Sat-Sun., Aug 8-9, 11 a.m.-5 p.m.
Yerba Buena Gardens
Parade: Saturday, Aug 8, 11 a.m.
Civic Center to Yerba Buena Gardens
Billed as the largest celebration of Filipino Americans in the U.S., the two-day event orga-nized by the Filipino American Arts Exposition is expected to draw over 75,000 people each day.
Free, pistahan.net

20th Century Expo
20th Century Expo
Sat-Sun., Aug 22-23, 10 a.m.
Herbst Pavilion, Fort Mason Center
This show and sale celebrates decorative arts, fine arts, and “fun arts” from 1900 to 2000. $10, 650-773-4820, 20thcenturyexpo.com

Luminous Worlds: British Works on Paper, 1760-1900
Tue-Sun. through Nov 29
Legion of Honor
In celebration of the J.M.W. Turner: Painting Set- tler than ever before." Andrew Lloyd Webber’s phenomenal musical suc cess, don’t miss this spectacular new production of Andrew Lloyd Webber’s phenomenon musical success, which critics are raving is “bigger and bet- ter than ever before.”
$40-$220, 888-746-1799, shnf.com

Free Shakespeare in the Park: Romeo & Juliet
Sat-Sun., Aug 29 through Sept 13 & Monday Sept 2, 2 p.m.
Presidio Main Post Parade Ground Lawn
Bring your friends, a blanket, and a picnic to enjoy the Bard’s remarkable game-defying play, which soars to the heights of romantic comedy before plunging into heartbreak.
Free, 415-558-0886, sfshakes.org

DANCE
ODC: Emily Johnson/Calastadt 'Shore' Thurs., Aug 6, 8 p.m.
ODC Theater (3153 17th St.)
This multi-day performance installation is a cele bration of the places where people meet and merge — land and water, performer and audi ence, art and community, past, present, and future.
$30, 415-863-9834, odcsf.com

Dance Mission: The Urban Mirage Fri, Sat, Aug 7, 8 & 9 p.m.
Dance Mission (3316 24th St.)
Catch this dance spectacle featuring belly dancer choreographers from the Bay Area, hop, salsa, and more. $25-$30, 800-838-3006, dancemission.com

CALIFORNIA
AlonzO King Lines Ballet: Summer Program Showcase
Saturday, Aug 15, 8 p.m.
Cowell Theater, Fort Mason Center
See ten young dancers ages 11-24 from the summer program perform dynamic works by the Lines Ballet’s stellar group of bold, inno vative choreographers from the Bay Area and beyond.
$23-$42, 415-863-3040 ext. 248, summerslinesballet.com

At 18th Annual Outside Lands this month, artists will cover music, wine, food, comedy/variety, and art.
**MUSIC: CLASSICAL**

S.F. Choral Society: Mozart Requiem Fri.–Sat., Aug. 14–15, 8 p.m.
St. Ignatius Church (650 Parker Ave.)
The choir performs this powerful, moving work that has taken its place among the great choral masterworks, chosen for the funerals of Haydn, Chopin, and Beethoven. $28–$34, 415-392-4400, sfchoral.org

**S.F. Symphony: Yuja Wang Fri.–Sat., Aug. 21–22
Davies Hall Symphony**
Recognized as one of the most important artists of her generation, pianist Wang joins Michael Tilson Thomas and the symphony for Beethoven’s Piano Concerto No. 4, Schönberg’s Theme and Variations, and Takemitsu’s triumphant Fifth Symphony. $45–$155, 415-864-6000, sf symphony.org

**Merola Opera: Grand Finale Saturday, Aug. 22, 7:30 p.m.
War Memorial Opera House**
Don’t miss these opera finalists in the final performance of the young artists’ program. Following the performance, toast the artists’ successes at a celebratory reception (tickets sold separately). $25–$45, 415-553-6427, merola.org

**MUSIC: CONTEMPORARY**

**Lawry Smith & Her Red Hot Skillet Lickers**
Saturday, Aug. 15, 1–2:30 p.m.
Explaina, Yerba Buena Gardens
Don’t miss the Bay Area’s undisputed Queen of Swing as she puts her own style on standards from the Great American Songbook. Free, 415-771-1718, lawysmith.com

**SFJazz: Buddy Guy Saturday, Aug. 15, 8 p.m.
Davies Symphony Hall**
Heiried by Eric Clapton as “the best live guitar player alive,” the Grammy Award-winning blues icon, Muddy Waters protégé will rock the house with his unique style rooted in Chicago blues. $35–$125, 800-227-2345, sfjazz.org

**Learn Rimes**
Sunday, Aug. 23, 7:30 p.m.
The Parlor (2801 Leavenworth St.)
Award-winning country and pop star Rimes and her band perform fun-filled concerts for all ages. $5 ($20/415-771-5110, theparlorsf.com)

**FILMS & LECTURES**

**Echale Mas Salsa @ The Playa!**
SATURDAYS THROUGH OCTOBER, 11 A.M.–4 P.M.
Presidio Officers’ Club (351 Sloat St.)
The Presidio is home to many Asian species including the Great Horned Owl. Drop in and learn about our feathered nocturnal friends. Free, registration preferred, 415-561-4000, presidiofoodclub.com

**Film Night in the Park: Toy Story Saturday, Aug. 22, dusk
Unity Square**
Bring a picnic, a blanket, and low chairs only to enjoy the Disney Pixar story about a cowboy doll that becomes threatened and jealous when a new spaceman figure supplants him as toy top in a boy’s room. Free, sflibrary.org

**CREATURE FEATURES**

**Tails of the City Adoption Festival Saturday, Aug. 15, 5–8 p.m.
Wolf & Lion Pet Supplies (2460 Lombard Street)**
This event features Rocket Dog Rescue adoptable pets, entertainment with Dog, Tony, Tommy Dunbar, John Rubin, and The Tales of the City Band. Treats and drinks for purchase. Free, 415-590-2748, wolfandlionspet.com

**American Cancer Society’s Bark for Life Saturday, Aug. 22, 10 a.m.–2 p.m.
Hellman Hollow, Golden Gate Park**
Participate in opening and closing ceremonies, a 5K walk or a one-mile fun one to help cancer survivors, promote how individuals can reduce their cancer risk, and raise funds to help end cancer. Event also includes canine activities and contests. $25–$30, 800-227-2345, daniel.schneider@cancer.org, relayforlife.org

**CHILD’S PLAY**

**Bean Sprouts Family Days**
Saturdays through October, noon–3 p.m.
California Children’s Museum
Enjoy nature crafts, garden care, outdoor games, and exploration in the Children’s Garden with a variety of self-paced activities. Bring lunch and enjoy a picnic in the garden. Free (S.F. residents), 415-667-1316, sfbicentennial.org

**Have a Host with Pinecone Owls Sat.–Sun., Aug. 8–9, 11 a.m.–4 p.m.
Presidio Officers’ Club (351 Sloat St.)**
Meet the owls of Pinecone Outdoor School’s Great Horned Owl program, and learn about our feathered nocturnal friends. Free, registration preferred, 415-561-4000, presidiofoodclub.com

**Calendar listings**
Send your event listings to calendar@marinetimes.com with succinct specifics about your event, location, dates, times, prices, and contact information (telephone and Internet).
Visit marinetimes.com for additional calendar listings.
In the garden in August

BY JULIA STRZIESIEK

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 enter a drought year. Practice mindful and responsible watering in your garden, trying to prioritize 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 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 will last.
• Shade or cover containers. Some species of rosemary and lavender form large bushes and can be done less often.
• Prune shrubs and trees thoroughly: minimizing new growth means they will need less water.
• Shade or cover plants if they get hot weather, so they don’t get as thirsty.
• Think about collecting water that might normally go to waste 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.

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 ender will freshen any room with its

Herbs rarely suffer from severe disease or insect damage, but in case they do, fight them with an organic method such as 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 slightly cool and moist to the touch. Fertilization actually detracts from a herb’s flavor.

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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 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. The wonderful thing about living in San Francisco is that there are San Francisco and micro neighborhoods. At the moment you might think the only neighborhood 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 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 are good for merchants and existing residents. However, for buyers looking to find a home in today’s market, focusing 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 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

BY JOHN ZIPPERER

Someone was very far-sighted back in 1887, when this Victorian mansion was built. That person or persons put in a window above nine bedrooms, five fireplaces, vacation 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

Offered by Bonnie Spindler, Zephyr Real Estate
415-474-4445  
bonniespindler.com
## SINGLE FAMILY HOME SALES

<table>
<thead>
<tr>
<th>NEIGHBORHOOD</th>
<th>ADDRESS</th>
<th>BEDROOMS/BATHROOMS</th>
<th>SALE PRICE</th>
<th>ABOVE/BELOW ASKING PRICE</th>
<th>DAYS ON MARKET</th>
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<tr>
<td>Cow Hollow</td>
<td>2015  11th Avenue</td>
<td>4BD/4BA</td>
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## CONDOS

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<th>SALE PRICE</th>
<th>ABOVE/BELOW ASKING PRICE</th>
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## REAL ESTATE ROUNDPUP

**SHORT-TERM RENTAL BATTLE RAGES ON**

San Francisco 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 their websites that are not registered with the city, and 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 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 mean that ultimately hurt tenants as rents continue to rise.

**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 tear-downs to mansions.” — Kathleen Pender, SFGate.com

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

By John Zipperer
Highly competitive and famously complex, the San Francisco Bay Area real estate market can be both challenging and rewarding. Zephyr turns savvy, informed urbanites into successful homeowners, investors and sellers. ZephyrRE.com
Caring for Our Kids

Secure in the city

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 the camp provided. Here are some tips I hope will help me teach them to wait for the walk sign to be one of the best parts of the week.

The buddy system

Photo: Sharyn Morrow/Flickr

Modern safety

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

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.

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 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 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 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
Alcohol: Paying the Health Tab

BY THALIA FARSHCHIAN

A lcohol consumption in the country (approximately 24 million people) consume more than 10 drinks per day.

**ALCOHOL CHOICE: BEFORE DIVE IN**

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 inflammable.

Champagne and wine. With the production of wine, there are natural mold toxins left behind after filtration. These toxins can increase the level of mold toxins, and cause imbalances in healthy gut bacteria. Of all wines, champagne has the lowest level of mold toxins, followed by dry white wine, because 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.

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

**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 carbohydrates 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. They are simply tired, while others are tired, nauseous, and in physical pain. The severity of someone’s hangover experience is dependent on multiple factors, including hydration levels, the liver’s capacity to detoxify, and the color of the liquor.

**STAY OFF A HANGOVER**

**Moderation is key.**

Depending on the type of liquor, there are nat-

ural mold toxins left behind after filtration. For example, champagne has the lowest level of mold toxins, followed by dry white wine, because 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.

**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 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 in these cases. B vitamins, vitamin C is water-soluble, so your body will use what it needs and excrete the rest.

**Drinking**

**your**

**choice.**

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

**Depend on multiple factors, including hydration levels, the liver’s capacity to detoxify, and the color of the liquor.**

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

**Apple**

**Burn**

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**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 health. Email: drthalia@discoverhealth.com**
I have opened 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 PR 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 11th Street and Market Street to save employees from those exhausting elevator rides and having to oily their feet. If the bridge is approved, Twitter workers will no longer have to step over the great unwashed — approved, Twitter workers will no longer have to step over the great unwashed — to make a far bigger social impact than just fighting Pali. Mayor Lee also promised that Twitter would help build housing for the homeless, or fund a food drive for Second Harvest, or help build housing for the homeless. 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 469826, 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). With Kim and Kroy celebrating their first anniversary, and The Dick Bright Orchestra will perform around 4 p.m. at this fun, family friendly event.

E-mail: susan@marinatimes.com

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Against the odds

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

BY SUSAN Dyer REYNOLDS

I t has been reported that Rocket Dog Rescue, a local nonprofit that saves homeless animals, is seeing donations dwindle this year. My concern is what will happen to rocketdogrescue.org. Donations can also be mailed to: Rocket Dog Rescue, P.O. Box 469826, San Francisco, CA 94146.

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E-mail: susan@marinatimes.com
Announcement: We need foster homes now!

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.

**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.

**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.

**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.

**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!

**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: 415-587-1121 • www.gratefuldogsrescue.org

info@gratefuldogsrescue.org
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