BY LYNETTE MAJER

Many of the same vendors you see at the Union Street Festival will be at Union Street Music Festival, as well as free admission, crafts, food, and music at all the festivals, as well as free admission, but occasionally one will incorporate new features or themes, as the Union Street Festival has done in its 41st iteration as the Union Street Music Festival.

UNION STREET MUSIC FESTIVAL

Up first on the summer street fair schedule is the renamed Union Street Music Festival on the first STREET FESTIVALS, continued on 5

BY SHARON ANDERSON

Self portrait: Between the Clock and the Bed was conceived by Symbolist painter Edvard Munch between 1940 and 1943. This last significant self portrait is the starting point of this exhibition’s examination of Munch’s career as an artist. Time, existence, love, and death are just a few of Munch’s themes centered on the human condition, themes he rendered with a haunting originality that earned him a reputation as an innovator of 20th century figurative painting.

Munch’s influence during the Symbolist and Expressionist era can be felt in the works of many 20th century artists who followed, in particular Jasper Johns, who became interested in the cross-hatch brushstrokes in Self Portrait: Between the Clock and the Bed. Munch included the process of painting by allowing visceral scratchings of preliminary sketches to show through on the completed canvas. Another trademark of his style was the intense, vibrant colors that can be felt in the works of many 20th century artists who followed, in particular Jasper Johns, who became interested in the cross-hatch brushstrokes in Self Portrait: Between the Clock and the Bed.

Themes of anxiety, mortality, isolation, and desire run through the 45 works in this exhibition, thematically, grouping Munch’s works into seven of which make their United States debut. Eight galleries unfold the collection on loan from the Munch Museum in Oslo, Norway, along with 20th century artists who followed, in particular Jasper Johns, who became interested in the cross-hatch brushstrokes in Self Portrait: Between the Clock and the Bed.

Edvard Munch between 1940 and 1943. This last significant self-portrait is the starting point of this exhibition’s examination of Munch’s career as an artist. Time, existence, love, and death are just a few of Munch’s themes centered on the human condition, themes he rendered with a haunting originality that earned him a reputation as an innovator of 20th century figurative painting.
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News Briefs

Parking, renting, and driving

Watch where you drive

CHARIOT PARKING

One day in May, when a Marina Times reader pulled up to drop her children off at school on Green Street between Steiner and Pierce, she could tell there had just been an accident. Debris in the middle of the street remained from a collision between a Tesla and another car that was backing out of a driveway. Our reader noted, “No one was taken away by ambulance,” but she did point to two vans of the Chariot private commu-

nity service parked illegally nearby, suggesting the auto drivers had been unable to see each other because of the vans.

Chariot drivers have been reportedly asked not to be on that street, but they continued to come. Our reader wrote, “Bottom line is these vans should not be allowed in school zones and they should not be allowed to just stop in the middle of the street and pick people up.”

“We take any compla-

ints very seriously, and the safety of our rid-

ers and the public is our top priority,” a Chariot spokesperson told the Marina Times. “Upon learning of this on Friday, May 12, we took immedi-

ate corrective action and revised the Chariot route to avoid the area entirely, and the principal of St. Vincent de Paul School confirmed the follow-

ing Monday, May 15 that the situation had been resolved and there were no Chariots on Green Street.”

SHORT-TERM RENTAL TRUCE

In May, homeshare companies Airbnb and HomeAway settled their lawsuit against San Francisco over a 2015 law that restricted the amount of time people could rent their residential spaces and required registration and tax collection, among other things. The ordinance was sponsored by supervisor Mark Farrell, who said he is “pleased that this lawsuit is now behind us, allowing hosts to continue renting to visitors and providing a win-win situation for both Airbnb and San Francisco.”

VentureBeat noted that there are “currently 2,100 registered short-term rental companies in San Francisco according to the city, but Airbnb reportedly has more than 8,000 listings in the area.”

Doug Engmann, a co-founder of housing advocacy group ShareBetter SF, said the agreement was a “game changer.” He said that if other cities took similar action regarding short-term rental companies, “it could have a material impact on the company’s revenue and $60 billion valuation. Venture capitalists, private equity funds and institutional investors should be hav-

ing second thoughts about an enterprise with a business model that ignores local laws, deprives working families of needed housing, and disrupts the lives of tenants, property owners, and neighbors.”

FIXING THE STREETS

Mayor Ed Lee is committ-

ing almost $90 million to addressing resi-

dents’ complaints about bad roads, announc-

ing in May a two-year investment for street resurfacing projects.

“San Franciscans deserve streets that are smooth and easy to travel on, and won’t result in wear-and-tear on their vehicles or create hazards for cyclists and pedestri-

ans,” said Lee. “Our capi-

tal budget will improve these daily quality-of-life issues, while also making critical investments that will have lasting impact for generations to come.”

The mayor’s office declared its goal to improve the city’s score in the Pavement Condition Index (PCI) to 70 by 2025; it is currently at 69, and was as low as 63 as recently as 2009. Rising from 69 to 70 will move it from the “at risk” category into the “good” category. The city notes that improving the PCI score “means fewer potholes, less wear-and-tear on vehicles, smoother rides for all road users, and reduced long-term main-

tenance costs.” Also fewer angry calls to City Hall.

TO YOUR HEALTH

The Travel Channel lists San Francisco as the fourth healthiest city in America, based on the American Fitness Index. Forbes only saw fit to make San Francisco the sixth healthiest. We made it to second place in a survey by research company Niche. But we saved all of our love for WalletHub, which gave San Francisco pride of first place in its 2017 list of healthiest U.S. cities.

THIS MONTH IN TRUMP-AND-SAN-

FRANCISCO

While numerous press outlets report that White House staff members have begun sending out their resumes in hopes of leaving the under-

siege administration, at least one person is inter-

ested in entering the inner circle, and she has a San Francisco connection. Former San Fran-

cisco first lady Kimberly Guilfoyle has publicly admitted she’s in consider-

ation to replace the beleaguered Sean Spic-

er as the White House Press Secretary. Guilfoyle, the ex-wife of former mayor and current California Lt. Gov. Gavin Newsom, is a former prosecutor who is a host at Fox News. Meanwhile her ex who has his sights set on the governor’s mansion and perhaps other famous public housing, has been a relentless critic of her fomer political boss, President Trump.

News tips? E-mail: john@marinatimes.com
After many years, the Noah's Bagels store on Fillmore Street at Sacramento has closed. The death of any bagel shop diminishes me a little."

"My love of San Francisco's history, beauty, and architecture inspires the work I do every day."
Street Festivals continued from cover

weekend in June. As the new name suggests, look for more emphasis on live music — 24 bands will perform bluegrass, blues, country, jazz, and local bands performing in four areas (Fillmore, Webster, Laguna, and Octavia Streets), beginning at noon each day (visit sresproductions.com for the schedule).

After some experimentation with the wine and beer tasting pavilions, this year the familiar beverage gardens will return, offering full pours of wine and beer. The gardens will be centrally located near the entertainment areas to enhance your listening enjoyment.

There will also be a juried art section, with cash prizes awarded to winners in addition to the traditional festival offerings, which include boutique artists from across the country offering their specialties, arts, crafts, and products. Community groups and unique sponsors will also be visible. Between the dozens of food vendors dishing out your favorite street fair specialties from corn dogs to souvlaki to teriyaki, and the many cafes and bistros along Union Street offering a more refined dining experience, any hunger needs will surely be met.

As with past years, the Union Street Festival proceeds help support the Union Street Association and its efforts to beautify, promote, and preserve Union Street.

**Union Street Music Festival:** 10 a.m.–6 p.m., Saturday–Sunday, June 3–4, Union Street (Gaugh to Steiner). 800-310-6563, sresproductions.com

**NORTH BEACH FESTIVAL**

Considered the crown jewel of the street fairs, the 63rd Annual North Beach Festival happens the weekend of June 17–18. Over 125 booths will feature fine arts, crafts, gifts, and of course food and drink, spanning several streets in the area made famous by the beat generation. The fair features traditional Italian street painting with chalk, with a special area for your future Rembrandts to create their own masterpieces at the kids’ chalk area. There will be live music on two stages (visit sresproductions.com for entertainment line-up), and you can enjoy your beer and wine in the beverage gardens. And of course you’ll want to bring your pets for the ever-popular traditional animal blessing at the Shrine of St. Francis of Assisi (610 Vallejo Street) each day from 2–3 p.m., to absolve your furry friend(s) of all past and future transgressions.

New this year is Circus Bella, a one-ring circus featuring static trapeze, rope walking, a nine-person juggling act, contortion, hula-hoop, original clowning, and more.

And, again, don’t forget to visit the local merchants who make up this energetic and colorful North Beach neighborhood.

Proceeds from the fair benefit the North Beach Business Association, which funds many neighborhood projects from hanging flower baskets to holiday lighting to sidewalk steam cleaning, as well as providing financial support for neighborhood organizations.

**North Beach Festival:** 10 a.m.–6 p.m., Saturday–Sunday, June 17–18, Columbus Avenue (between Broadway and Green); Vallejo and Green Streets (between Broadway and Grant); and Grant Avenue (between Columbus and Filbert). 800-310-6563, sresproductions.com

**FILLMORE JAZZ FESTIVAL**

The largest free jazz festival on the West Coast, now in its 33rd year, is up next July 1–2. With the theme of Summer of Love Revisited, the festival will celebrate the 50th anniversary of the Summer of Love when classic rock bands like Jefferson Airplane, Fleetwood Mac, Jimi Hendrix, The Grateful Dead, Creedence Clearwater Revival, and many more emerged. The festival will honor the Summer of Love message of compassion and community, and the musicians will perform some songs from that time, as an example of how other music genres can be successfully adapted by jazz.

A local favorite, Artist-in-Residence Kim Nalley returns to the California Street Stage both days, and five additional stages will be located at Sutter Street, Eddy Street, Washington Street, O’Farrell Street, and the O’Farrell Fountain (visit fillmorejazzfestival.com for complete lineup). Also along the 12-block span of the festival, the original jazz district of the city, you’ll find handmade arts and crafts booths, your favorite international gourmet food, beverages, and much more.

**Fillmore Jazz Festival:** 10 a.m.–6 p.m., Saturday–Sunday, July 1–2, Fillmore Street (Jackson to Eddy). 800-310-6563, fillmorejazzfestival.com

The street fairs take place in some of the most vibrant neighborhoods in the city, which might be a reason those neighborhoods host the fairs. A large part of what makes a neighborhood a destination is the merchants, so as you visit the fairs, don’t forget to also visit the boutiques, bookstores, galleries, and restaurants, which help to make these neighborhoods what they are.

E-mail lynette@marninetimes.com

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**Kim Nalley performs at the 2016 Fillmore Jazz Festival. Photo: sresproductions.com**

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**Art World continued from cover**

Mood at Sunset — Despair (1882), the earliest depiction and compositional stage of Munch’s iconic painting, The Scream, which is being shown outside of Europe for only the second time in its history.

Throughout his career, challenged his own conclusions by reworking his subject matter and capturing emotion on canvas.

**Edward Munch: Between the Clock and the Bed:** 10 a.m.–5 p.m. (late hours Thursday & Saturday), Friday–Tuesday, June 24–Oct. 29, 2013, SFMOMA, 151 Third Street, 415-357-4000, sfmoma.org

Sharon Anderson is an artist and writer in Southern California. She can be reached at mindtheimage.com.
Summer at the Cliff House
Warm & Cozy Inside – Amazing Views Outside
Join Us for these Cliff House Weekly Favorites
• Wine Lovers’ Tuesday – Half Priced Bottled Wines*
• Bistro Wednesday Nights – $35 Three-Course Prix Fixe
• Friday Night Jazz in the Balcony Lounge
• Sunday Champagne Brunch Buffet

Reynolds Rap
continued from cover
residency status on escrow or closing documents, it’s hard to say for sure, but the signs — overbidding, all cash purchase, five-day close — point to a foreign buyer.

While the latest headlines tout a slowdown in foreign real estate investment, that’s debatable. According to a report from the National Association of Realtors (NAR), foreign buyers spent an astounding $10.6 billion on residential properties in the United States from April 2015 to March 2016, a slight decrease from the $10.3 billion in previous 12-month period. But the number of properties purchased increased 2.4 percent to 218,803. International shoppers turned their attention from the luxury market to less expensive properties, likely due to overall higher home prices and a stronger U.S. dollar, putting them squarely in competition with middle-class American buyers.

While these obstacles led to a cool-down in sales from nonresident foreign buyers, the purchases by recent immigrant foreigners rose, resulting in the overall sales dollar volume still being the second highest since 2006,” said NAR chief economist Lawrence Yun.

Five states accounted for 51 percent of total residential property purchases. Florida (22 percent), California (15 percent), Texas (10 percent), Arizona (4 percent), and New York (4 percent). From $27.3 billion spent, Chinese purchasers exceeded the total of the next four ranked countries combined.

If the 2017 annual survey of overseas investors by the Association of Foreign Investors in Real Estate (AFIRE) is any indication, foreign buyers are still extremely enamored, with 95 percent of respondents saying they planned to increase or maintain their U.S. investment due to a lack of suitable global alternatives and a proven track record of steady returns generated by American real estate.

In the AFIRE survey, New York City ranked as the top investment market for the sixth straight year, followed by Boston, San Francisco, Chicago, and Los Angeles. However, San Francisco moved into the top five, raising its ranking to seventh consecutive year, as well as the top city for foreign capital for the ninth year straight. Los Angeles came in second, followed by Boston, Seattle, and San Francisco. The city of St. Louis was in a close fifth after London and Los Angeles.

U.S. cities aren’t the only ones dealing with inflated home prices due, in part, to foreign buyers — Vancouver ranked 15th out of 17 in a 2016 Conference Board of Canada report on housing affordability, with only Shanghai and Hong Kong rated worse. Just behind Vancouver were Singapore, Sydney and, according to the report, San Francisco. On Aug. 2, 2016, Canada implemented a 15 percent property transfer tax on foreign nationals and overseas corporations buying residential real estate in the metro Vancouver area. Vancouver, which took in the equivalent of $760 million American dollars in foreign funds over just five weeks, was attempting to bring skyrocketing prices back to earth following intense pressure from local residents unable to compete in a city where the price of an average detached home rose 38 percent in one year.

“While investment from outside Canada is only one factor driving price increases, it represents an additional source of pressure,” British Columbia Finance Minister Michael de Jong said, adding that the additional tax on foreign purchases would “help manage foreign demand while new homes are built to meet local needs.”

At the beginning of 2017, Vancouver Mayor Gregor Robertson also imposed a tax equal to one percent of a property’s assessed value on homes that aren’t rented out or lived in by the owners. Robertson said these homes should be classified as business holdings and treated as such. Net revenues from the Empty Homes Tax are reinvested in affordable housing initiatives.

In recent years, Australia, Hong Kong, and the U.K. have also imposed levies and restrictions on foreign buyers in an attempt to cool their housing markets, and I think it’s time for San Francisco to follow suit. As de Jong said of Vancouver, foreign buyers aren’t the only source of pressure on the city’s housing market, but they’re certainly not helping. In a survey by East-West Property Advisors, U.S. real estate advisory firm that connects Chinese buyers with U.S. agents, Chinese buyers said they were most interested in the San Francisco Bay Area (34 percent), with New York City a distant second (22 percent).

An entire cottage industry within the real estate business has sprung up around Chinese buyers in particular. Pacific Union, for example, established a Chinese Service Concierge Desk. Their statistics show 20 percent of buyers in San Francisco have Chinese backgrounds.

Foreigners often pur- chase homes sight unseen, considering San Francisco simply a place to park their money, and sometimes to launder illicit funds. In 2016, the Department of Justice’s Financial Crimes Enforcement Network (FinCEN) completed an initial investigation into properties located in Manhattan and Miami-Dade County, finding more than 25 percent of transactions involved a “beneficial owner” that is also the subject of a “suspicious activity report,” leading FinCEN to expand the investigation to all of New York City, Los Angeles, and San Francisco.

It’s also no secret that many foreign buyers rent their investment properties out on Airbnb or leave them totally empty, thus taking valuable housing stock off the market in a city in the midst of the worst affordability crisis in its history. While there are certainly other factors at play like the latest tech boom and companies building enough housing, the appetite of foreign buyers is something that showed San Francisco can actually control to some degree, and fairly quickly.

It seems to be working in Canada. The Real Estate Board of Greater Vancouver announced that in the third month of new implementation of the foreign buyer and empty homes tax, sales were down 26 percent compared to one year ago, with detached homes decreasing 44.5 percent, signaling a return to more typical levels. It also may be having an unintended consequence in Washington, The real estate website Curbed reported that searches from China for Seattle real estate dropped by more than 140 percent, and by the end of 2016 nearly half of all luxury homes sold in the Seattle and Bellevue area were to foreign buyers. Up from just a third the previous year. According to the National Association of Realtors, Chinese money now accounts for 55 percent of all homes purchased by foreigners in Washington. So will Seattle lawmakers be pressured to pass a foreign buyers tax? If housing for residents reaches crisis levels, some, like us on Facebook.
E veryone deserves equal pay for equal work. Unfortunately, that is not the case for many workers across the country and here in San Francisco — especially for women.

Women comprise approximately half of the United States workforce. Many women are the sole or co-provider in half of all families across the country with children. On average, women receive more undergraduate and graduate degrees than men. But women, on average, still continue to earn considerably less than their male counterparts in almost every single occupation for which pay data is available.

According to the most recent United States Census data, women in San Francisco are paid 84 cents for every dollar a man makes. Women of color are paid even less. African American women are paid 84 cents for every dollar, while Latina women are paid only 60 cents on the dollar, and women in San Francisco are considerably less than their male counterparts.

Another factor clearly contributing to the gender wage gap is the problematic practice of disclosing past salary and wage history from job applicants to set an employee’s wage, which has been proven to contribute to the gender wage gap by further perpetuating wage inequities across all occupations. Studies show that when women are required to disclose past salary information as part of the application and salary negotiation process that they often end up at a significant disadvantage compared to their male counterparts. This is because of existing historical patterns of gender bias and discrimination that takes place in the workplace, causing women to continue earning less than their male counterparts and less than they would have earned if it was not for their gender.

Thankfully, it’s within our power locally to address this issue. In my power to close this gap, my daughter and I want her to be afforded the same equal rights, opportunities, and pay as her two brothers. The sad reality is that if we fail to meaningfully work to close this gap, my daughter and other women will continue to have the deck stacked against them. I feel a special responsibility as her father to do everything in my power to close this gender wage gap.

There are many factors that contribute to the gender wage gap. One glaring factor is the problematic practice of employers using past salary history from job applicants to set an employee’s wage, which has been proven to contribute to the gender wage gap by further perpetuating wage inequities across all occupations. Studies have shown that when women are required to disclose past salary information as part of the application and salary negotiation process that they often end up at a significant disadvantage compared to their male counterparts. This is because of existing historical patterns of gender bias and discrimination that takes place in the workplace, causing women to continue earning less than their male counterparts and less than they would have earned if it was not for their gender.

Thankfully, it’s within our power locally to address this glaring issue. On Equal Pay Day (April 4), I introduced San Francisco’s first-ever “Pay Parity” law, co-sponsored by Supervisor Katy Tang, to help level the playing field for women in the workplace, so they can earn equal pay for equal work.

My pay parity policy has two main mandates that will help advance equal pay for women. First, my policy will ban all private employers in San Francisco from considering current or past salary in determining what salary to offer a job applicant. Second, my policy will prohibit all private employers in San Francisco from disclosing past salary and wage history without the applicant’s explicit authorization. The policy allows for job applicants to voluntarily disclose their past salary if an applicant wants to counter an offer made by an employer.

Before we introduced the policy, we consulted private employers to get their feedback. We are lucky in San Francisco to have employers who get it. I am thankful companies like Gap and Lyft, which are headquartered here in San Francisco, are fully supportive of the policy because of the benefits it can bring their workers.

I strongly believe my policy will enable fair salary and wage negotiations between applicants and employers while working to close the wage gap. Instead of relying on past information that might not be relevant, new job applicants will know that they will be paid based upon their experience and merits rather than just past wages.

We know we have to act locally, because President Trump and his Republican allies have already taken steps during his presidency through an executive order to revoke years of work and progress advancing equal pay for women. A day after Equal Pay Day — I wish I were joking — Trump revoked an Obama executive order that required companies with federal contracts to heed certain laws aimed at protecting parent leave, stopping discrimination against women and minorities, and ensuring equal pay for women and fair processes surrounding workplace sexual harassment allegations.

If the current federal administration and government want to take us backward, we have to continue to push forward. Everyone deserves equal pay for equal work.
Two Friendly Faces Spreading Joy Where It Is Needed Most.

Soni Goodman Real Estate is proud of the recognition its agent Soni Goodman recently received from the San Francisco SPCA. Soni and her Bichon Frise, Lilli, were recently honored for 5 years of service, visiting the sick and elderly throughout our City.

Sketches from a North Beach Journal
Meatballs and other strange and scholarly pursuits in the old Italian neighborhood

BY ERNEST BEYL

I’m a lover of meatballs, and I suppose I spend an inordinate amount of time checking them out here and there. And perhaps there’s no place better to do this research than in North Beach — the meatball capital of the Western World.

If you follow my strange and scholarly pursuits in these Sketches columns, you know that I am a tireless food researcher and have undertaken quests for the perfect clam chowder, baccala (the salted cod I am so fond of), littl Cane and clams, crab Louie, steaks, lamb chops, prosciutto, and gelato. So the logic of my search for the perfect meatball is apparent.

Any North Beach restaurant with a huge stockpot of tomato sauce on the back burner offers a reasonably worthy meatball. And I have probably tried them all. Some are heavily breaded, some with no breadcrumbs at all but bound with a raw egg and with parmesan cheese. Some are spicy with red pepper flakes. Some are as mild as your mother’s meatloaf.

THE MEATBALL SYMPOSIUM

My North Beach buddy James Mel-ling, whom I call the Gentleman Trencherman because I value his judgment in the gustatory arts, sneaks off to Tony’s Pizza Napoletana on Stockton Street once in a while to feed his guilty pleasure — a slice of this or that. Although I too am a fan of pizza, I find Tony’s pre-tentious and pompous. A bit like Janis Joplin belting out a song called “Bobbie McGee and I.”

I have avoided Tony’s pizza and have even taken a few potshots at it in my column. But one recent day James chided me for what he said was my narrow-mindedness and insisted I accompany him there for lunch. I was nervous. Perhaps Tony — the capo — had put out a contract on me with some of his gangster buddies from Napoli. So I donned my Rod Stewart fright wig, my Elton John glitter glasses, and ventured forth.

But once ensconced in the dark confines of the place, I couldn’t bring myself to go for the pizza. I demurred. “Try the meatballs,” James said. That’s how the Meatball Symposium came to life.

Tony’s meatballs were so good I hit the ‘Like’ button in my brain. I want to go on record: Tony makes one helluva meatball.

Tony’s meatballs were so good I hit the ‘Like’ button in my brain. I want to go on record: Tony makes one helluva meatball.

As a bonafide saloonist, I was a regular at The Square (that’s what we called the Washington Square Bar & Grill). When it closed, I transferred my allegiance to Capp’s Corner, my home-away-from-home for a long time. Then, two years ago, it too closed after a long, comic opera episode of bullying and posturing on both sides — the landlord and the Capp’s Corner proprietor.

After the impasse, a lot of bad feelings, no negotiation in good faith, and the closing, I was once more out on my own (at the end without a barstool). Happily, I soon found a couple of joints in North Beach to place my butt and enjoy life — Original Joe’s and Gino and Gino.

With this epic struggle for neighbor- hood space behind me, you can imagine my interest when a while back I heard someone was taking over the old Capp’s Corner space at Green and Powell Streets, and intended to operate a saloon-restaurant there. And that’s how I happened to sit down with a personable young guy named Keith Wilson.

A DEAL FOR CAPP’S SITE

Keith is the owner-proprietor of The Boardroom, which operates right across Powell Street from the lamented Capp’s Corner. The Boardroom serves burgers, fries, onion rings — that kind of saloon fare — and well-engineered, but simple drinks. And Keith is doing very well, thank you. So well, in fact, he had been eyeing the larger Capp’s Corner space for some time. “I’ve made a deal with the owners, signed a lease, and expect to open this fall — perhaps in Sep- tember or October depending on when the Capp’s Corner building owners create the necessary seis-mic upgrades,” he told me.

Music to my ears! Maybe it’s just as simple as that, I hope so.

Keith’s plans — while loose at this point — are to continue what he does best, to serve simple food and good drinks. But he’s a reasonable guy and open to suggestions, and I’m a guy with suggestions.

We sat with him in my usual default mood — nostalgia. I told him I was the proud possessor of a large sign that hung over the door at Capp’s Corner. I view the sign as do many of the old-time regulars — as conveying the essence, the spirit, the mojo, of the old Capp’s Corner. Some readers will recall it.

EMERGENCY INSTRUCTIONS

1. Grab your coat and get your hat —
2. Leave your worries on the doorstep —
3. Just direct your feet to the sunny side of the street!

What I am getting at here is that Capp’s Corner was the sunny side of the street for many of us. Keith wants to put the sign back up in the new joint. And I’m for that. I will turn it over to him on permanent loan. All I require is my own barstool.

E-mail: ernest@marinatimes.com. Follow the Marin Times on Twitter @TheMarinTimes and like us on Facebook @MarinTimes.
The gig is up for the gig economy corporados

BY AARON PESKIN

The last couple of months have revealed serious flaws in the “too big to fall” house of cards held up by the pillars of the gig economy. San Francisco has long put out the welcome mat to innovators, entrepreneurs, and visionary change-makers. Unfortunately, over the last several years, some tech corporations have used San Francisco more like a doormat. San Franciscans are finally growing weary of being told to take it lying down. They want to be treated like a city worth fighting for. They want the city to follow the law, to operate and behave like any other business. They demand that Uber, like any other business, follow the law and ensure San Franciscans are prioritized over corporate profit.

The height of Uber-arrogance

Uber’s using San Francisco residents as unwitting guinea pigs while testing driver-less vehicles on our city streets, employing Grey-ball software to evade law enforcement authorities, or dodging widespread outrage over rampant workplace sexism, Uber continues to behave more like a schoolyard bully than a “sharing economy” leader and decent corporate citizen. With Uber dumping millions of dollars into Sacramento lobbying efforts, state lawmakers have hustled to introduce more bills loosening ride-hail regulations — including Senator Steven Bradford’s SB 182, which would effectively give Uber a workaround which would effectively kill SB 182, and with the help of City Attorney Dennis Herrera and City Treasurer Jose Cisneros, we will continue to aggressively push for appropriate regulations that ensure San Franciscans are prioritized over corporate profit.

Uber needs only look to the recent Airbnb and HomeAway litigation settlement to see what happens when you unfairly pick on your hometown.

Airbnb settlement only the beginning

Last month, we scored a major victory for the people of San Francisco after a landmark court ruled that preliminarily upheld San Francisco’s short-term rental enforcement legislation. The implications of this settlement are already reverberating across the nation, particularly in other jurisdictions that have modeled their own laws on San Francisco’s.

As part of the settlement agreement, both Airbnb and HomeAway will be required to comply with our local law, including only posting legal listings of registered short-term rentals. The settlement also reserves the Board of Supervisors’ ability to further strengthen the law. I’m sure there will be more to come, particularly in light of Mayor Lee’s veto late last year of our legislation (in the midst of Armour’s legal assault on the city), which was supported by an unlikely and historic coalition of landlords, tenants, hotel workers, and hotel owners. Airbnb has led the ransacking of our precious housing stock in the midst of a soaring affordability crisis, and it chose to sue its hometown instead of working to be a part of the solution.

This recent victory sends a strong message that San Francisco won’t buckle under to threats and will fight to protect our housing.

Blue-NoGo

We also unanimously passed our legislation to regulate app-controlled stationless bikes, which companies — most notably BlueGoGo — sought to operate without permits in the public realm. BlueGoGo has now pulled their operations and come back to the table with the SFMTA to work with the city to follow the law.

All in all, San Francisco has begun to move in a direction that puts its residents before corporations. We still have a long way to go, but I’m hopeful that we’re on the right path.

Some drivers work for more than one ride-hailing service. PHOTO: GAYNEME HERTH/THETRUTHABOUTU
The Tablehopper | New roles, new venues

A16’s ‘empire,’ and there’s a new wine bar on Chestnut Street, Cultivar

BY MARCIA GAGLIARDI

MARINA

Congratulations to chef Nicolette Manescaulchi, who has been with the A16 group for eight years, most recently as chef de cuisine at A16 (2355 Chestnut Street, 415-771-2216); she is now going to be executive chef of the group. A16 executive chef Rocky Maselli, who opened A16 Rockridge, will be moving back to Eugens, Ore., at the end of May.

Manescaulchi was raised baking with her mother and cooking traditional Sicilian food with her father, and moved to San Francisco almost eight years ago from Minnesota to work at A16. Not only does she have an English degree from the University of Minnesota, but she also has her culinary degree from the Art Institutes International Minnesota and her sommelier certifi- cate from the International Sommelier Guild. She was so dedicated to learning about Southern Italian food she even spent her honeymoon in Southern Italy to immerse herself more deeply in the cuisine. She was executive sous chef at A16 Rockridge and helped open it, and one year later took the executive chef position at Le Marais Baki- ery and opened Le Marais Bistro. She returned to A16 San Francisco as chef de cuisine and is now taking this next step.

A couple of updates regarding both A16 loca- tions: If you have visited A16 San Francisco lately, you would have noted the beautiful pottery, pasta bowls and dishes, all by Mary Mar Keenan of MMclay. (Did you know she was originally a server at A16 and made the chili-oil containers?) And here’s a fun thing: A16 is planning a pizza truck! You may have enjoyed their live-fire piz- zas at Off the Grid for Mason and other events, so look for a better oven transport, soon. Will keep you posted.

The Marina’s new wine bar, Cultivar (2379 Chest- nut Street, 415-962-4200) features small-production and coveted Napa Valley wines with some European selections. Siblings Jody Harris and Gingy Harris Gable are San Francisco natives. Their family started Caspar Estate in Napa, and Harris created Cultivar Wine. There are 65 produc- ers on the list, including Azur, Matthiasson, Relic, and Failla, along with Cultivar’s estate wines, which can be enjoyed on tap. Also on offer: wine by the bottle or keg (Cultivar’s Caber- net Sauvignon, Sauvignon Blanc, Merlot, or Rosé), plus their estate-brewed beer.

There are seasonal small plates, with a focus on veg- etables and products from Caspar Estate’s one-acre certified organic garden — chef Kyle Young also oversees the garden. The 36-seat space was designed by Sutro Architects and fea- tures a brass-top bar, wal- nut tabletops, and choco- late leather seating, it will double as a private event space for industry events. There are also temperature- controlled wine lockers for Caspar Estate and Cultivar wine club members. Open Wednesday–Sunday 3–11 p.m.

PRESIDIO

It’s that time of the year again: Off the Grid and Presidio Trust’s Presidio Twilight (Main Parade Ground) is back as of last month. Come by for all kinds of food (El Sur, Chairman Bao, and the Lobsta Truck), music, games, lantern-lit cubanias, and fire pits. Don’t forget your sweater! Thursday 5–8 p.m.

RUSSIAN HILL

The party people of Rus- sian Hill have a nice Mobi- us strip at Mezzalotta (2323 Polk Street, 415-441-2232): Stop by on Saturday night for mezcal and tacos, and then come back on Sun- days to cure that hangover. The menu features baked fennel egg canadita with saf- fron sofrito and English

peas, horchata French toast, and more, and the Michelada del Conejo with carrot and jicama sangrita, paella de Oxaca, sal de gasano, and cerveza Negra Modelo should get you feeling right. Or you can start the hurt all over again with bottomless mimosas for $20 per person. Sunday 11 a.m.–2:30 p.m.

FILLMORE

Wake up and smell the coffee at the new Flight- less Coffee at Jaxson (3231 Fillmore Street, 415-713-584-5119); coffee window. Owner Kevin Lopata is from Houston, so Flight- less features Houston’s Boomtown Coffee. You can find a variety of espresso drinks and pour-over, plus cold brew, and Lopata is working on a summer spe- cialty drink. He also stocks some baked goods from Mr. Holmies, including their croissant and a sweet pastry, but those go fast.

Monday–Thursday 7:30 a.m.–4 p.m., Friday 7:30 a.m.–2 p.m., and Saturday 8:30 a.m.–2 p.m.

LAUREL HEIGHTS

After closing in Febru- ary due to water damage in their kitchen, which required extensive repairs, Sociale (3665 Sac- ramento Street, 415-921-3200) now has a new kitch- en (along with some other upgrades) and reopened last month. Chef Tia Har- rison has reportedly made some tweaks to the menu as well. Welcome back!

Marcia Gagliardi writes a popular insider weekly e-Co- lumn, Tablehopper, about the San Francisco dining and imbibing scene, get all the latest news at Tablehopper. com. Follow @tablehopper on Twitter and Instagram for more culinary finds.
The chop suey symposium

BY ERNEST BEYL

I’ve always thought chop suey gets a bum rap. It’s Chinese comfort food — the equivalent of my mother’s Depression-era hobo stew — a little of this, and a little of that. Mix it all together and it tastes pretty good.

MISCELLANEOUS LEFTOVERS

Much scholarship points the origin of chop suey to the Guangdong Province of Southern China, where it was served as bits and pieces of this and that, a mixture of nourishing and tasty foodstuffs — a stir fry of various vegetables and organ meats. Cantonese emigres who settled in and around San Francisco worked for the miners and later laid track on the transcontinental railroad. Some became cooks and began serving tsap seui, which translates into “miscellaneous leftovers.” Other Cantonese found their way to New York City and took tsap seui with them. Wong Ching Foo in 1884 was quoted in the Brooklyn Eagle about something called “chop soly.” Then in 1896 the Chinese ambassador, Li Hung Chang, served a distinguished group of American dinner guests a version of tsap seui. His dinner was a big success and was highly publicized. And so chop suey gradually spread throughout the country.

CHOP SUEY ARRIVES IN SAN FRANCISCO

But there’s an uncorroborated story that chop suey was developed during the California Gold Rush in a San Francisco restaurant. It seems a group of drunken miners showed up late one night demanding to be fed. The hard-pressed Chinese cook scraped together what he had available — some vegetable scraps and a few chicken kidneys — heated it in his wok over a high flame, poured in some soy sauce, and served it forth. His chop suey was a success. When asked by the miners what it was, the cook replied, “tsap seui.” Sounded like chop suey. Soon every Chinese restaurant in San Francisco was serving it.

IF CORNSTARCH TURNS YOU ON

When I was a kid, chop suey was on the menus of most San Francisco Chinatown restaurants. Sadly, the chop suey days are gone, but not my memory of it. If you bother to check out Internet recipes for chop suey, you’ll find most of them call for chicken or pork browned in a skillet with some canned chop suey vegetables tossed in, along with some chicken broth and a tablespoon or two of cornstarch for thickening. This is heated and poured over cooked rice. Well, O.K., if that’s what turns you on.

THE AUTHOR’S CHOP SUEY

I’ve come up with my own version of chop suey, and I invite you to try it.

FLOWER DRUM SONG CHOP SUEY

Chop suey was memorialized in Flower Drum Song. Do you remember these lines from the Rodgers and Hammerstein musical?

Chop suey, chop suey!
Living here is very much like chop suey.
Hula hoops and nuclear war,
Doctor Salk and Zsa Zsa Gabor,
Bobby Darin, Sandra Dee, and Dewey,
Chop suey, Chop suey.

Or, how about these lines from an upcoming musical?

Chop suey, chop suey!
North Beach is much like chop suey.
Twittergrams and hashtag hash,
Take to bank, and get some cash.
Molecular cuisine, oh phooey!
Chop suey, chop suey.

E-mail: ernest@marinatimes.com.

Cut a skinless, half chicken breast into small, thin strips and marinate them in soy sauce. While the chicken is marinating, chop a quarter head of cabbage into slaw-like strips, do the same with a couple of carrots, and also chop up one red and one green bell pepper and one medium sized yellow or white onion. You may want to add some broccoli flowers to this chopped vegetable mixture. Set all of these vegetables aside on a plate.

Heat a couple of tablespoons of peanut oil in a skillet, dump in the chicken and stir-fry it over high heat for about five minutes. Then remove the chicken with a slotted spoon and place it on a warm plate.

Now add the vegetables and stir-fry them. When the vegetables have softened — but are not too soft — add the chicken and maybe a little soy sauce. Stir-fry a couple of more minutes and your chop suey is ready to go. No cornstarch! Serve over rice if you wish.
**T**he now-prevalent year-round barrage of television premieres assuages viewers who will receive another selection of new and returning programs throughout the summer, whether riches or rubbish. So what's worth eyeballing? And no, I will not be recommending the August debut of *Sharknado 5* on Syfy.

We've already been graced by the long-awaited return of the cult-adored supernatural crime-noir TV series *Twin Peaks* on May 21. David Lynch’s trippy Pacific Northwest mix of murder mystery, political oddities, dark comedy, and human oddity is currently rolling forward on Showtime with its fifth season. Lynch and many other original cast members are back, and so is the off-kilter nonsensicality.

**PLAYING CARDS AND VENTURING INTO THE BLACK**

Continuing as of May 30 via Netflix streaming service, the ratings brought on by question able creative decisions or fading novelty. Still, the show was like nothing else on the air at the time, presenting adventures of straight-arrow FBI agent Dale Cooper (Kyle MacLachlan) who is tasked with investigating the death of a high school homecoming queen in a small logging town populated by a slew of weirdos and dark secrets. Regardless of what Lynch and company have up their collective sleeve, MacLachlan and many other original cast members are back, and so is the off-kilter nonsensicality.

**THE BEST OF BOOKS**

Compiled by Brian Pettus

1. How to Be Married: What I Learned from Real Women on Five Continents About Surviving My First (Really Hard) Year of Marriage, by Jo Piazza (hardcover)
2. Option B: Facing Adversity, Building Resilience, and Finding Joy, by Sheryl Sandberg and Adam Grant. (hardcover)
3. The Handmaid’s Tale, by Margaret Atwood (paperback)
4. Gentleman in Moscow: A Novel, by Amor Towles (hardcover)
5. Straight Man, by Richard Russo (paperback; sale)
6. Robinetter: My Childhood Chasing the Revolution, by Peter Andreas (hardcover)
7. Impressions of Paris: An Artist's Sketchbook, by Cat Seto (hardcover)
8. Astrophysics for People in a Hurry, by Neil deGrasse Tyson (paperback)
10. Dark Wood, by Ruth Ware (hardcover)

A TRIBUTE TO AL NABALDIAN, ONE OF OUR FAVORITES

Al Nabulian, author, scholar, and dewnd operator, died last month. He was a player in 20 movies and TV shows, but for us here at Books Inc., he was a kindly customer who came in every month or two to browse our stock, always most interested in non-fiction cooking books. He wouldn't always find something, but he always had kind words for us, and we enjoyed our conversations with him. It was clear he loved the experience of a bookstore as much as the books themselves.

Carl Nolte, writing in the San Francisco Chronicle, put it best in his article about Nalbandian: “It is not the big and famous things that give San Francisco its special flavor. It's not the thousand-foot-tall buildings, or even the glorious Golden Gate Bridge. It's the people, the San Franciscans, the man at the corner store, the lady who watches out for the neighborhood community garden, the barista who remembers what kind of coffee you like, the security guard who gives you a surprise smile on a blue Monday. They make the city what it is. And what it was.” We will miss Nalbandian and our talks with him, and miss seeing his smile coming in the door of our bookstore. Fare thee well, Al. The city (and our store) won't be the same without you.

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

**Escape from Alcatraz Triathlon**  
**Fitness Festival:** Saturday, June 10, 11 a.m.–6 p.m. & June 11, 7 a.m.–2:30 p.m.  
**Race:** Sunday, June 11, 4 a.m.–2:30 p.m.  
**Finish & Festival Village:** Marina Green  
The course includes a 1.5-mile swim from Alcatraz, an 18-mile bike ride to the Great Highway through Golden Gate Park, and an 8-mile run through the Golden Gate Recreation Area. The Fitness Festival features health and fitness exhibits, a food court, beer garden, and entertainment. Free (festival & race viewing); escapefromalcatrazatallon.com

**S.F. Opera: Summer Season**  
**Various days through July 2**  
**War Memorial Opera House**  
The season opens with Verdi’s Rigoletto (seven performances through July 1), followed by Mozart’s Don Giovanni (eight performances June 4–30), and concludes with Puccini’s La Bohème (eight performances June 10–July 2). Visit website for pricing/packages, 415-864-3330, sfopera.com

**THEATER**

**Bucko: Whalemam!**  
**Sat.–Sun., June 10–11 & 22–23**  
**Wed.–Sun., June 14–18**  
**S.F. Maritime National Historic Park (Hyde St. Pier)**  
This show, a fusion of satire, spectacle, history, and audience interactive performance combines the traditional physical theatre form buffoon with maritime history and will take place upon a 20-foot whaleboat that drives on land, “sailing” through the audience. $20 & $35 (advance required), 800-638-3006, brownpapertickets.com

**DANCE**

**6th Annual Walking Distance Dance Festival**  
**Fri.–Sat., June 2–10**  
**ODC Theater (3153 17th St.)**  
This fringe-style festival features samplings of contemporary dance from around the nation and is certain to offer the ephemeral, visceral thrills that only live dance can provide. $30 & $50, 415-863-9834, ocdance.org

**MUSIC**

**MTT Conducts Berlioz’s “Romeo and Juliet”**  
**Wed.–Sat., June 28–July 1, 8 p.m.**  
**Davies Symphony Hall**  
Berlioz’s interpretation of the world’s greatest romance brings the star-crossed lovers into the very fabric of the orchestra, with the warring families represented by the Grammy Award-winning S.F. Symphony Chorus. $38–$162, 415-864-6000, sfsymphony.org

**FILMS**

**SF DocFest**  
**Daily through June 15**  
**Various S.F. venues**  
Documentary films are showcased in this annual festival celebrating its 16th year. Film screenings, parties, and even a game of Ferris Bueller Bingo enliven the proceedings. $35 (5-pack), $15 (individual films), sfdocfest.com/festival/sf-docfest

**ARTS & CULTURE**

**Pasados del Presidio: San Francisco’s Birthday**  
**Fri.–Sat., June 23–24**  
**Presidio Officer’s Club & Pershing Square**  
Commission the founding of the Presidio and celebrate the early people of California in this two-day event. Visit website for event schedule. Free, 415-561-4400, presidio.gov

**Pleasant Air Workshops at Flax**

Grab a friend or two and come over to Fort Mason Center for a turn-key day of painting the Golden Gate, Alcatraz, sailboats and so much more. We’ve partnered with Beyond Canvas to create a simple and fun day where all you need to do is show up, and we provide the rest! All levels are encouraged! See our schedule and sign up for a class online at flaxart.com/plein-air-workshops or call the Fort Mason Center store.
Urban Home and Garden | Summer cooking

To get the most out of your grill, learn how to keep it in tip-top shape.

Barbecue grills

BY JULIA STRZESIESKI

O ur mild Mediterranean climate in San Francisco allows us to barbecue year-round for the most part, but summer is truly barbecue season. Barbecues appear to be indestructible and that’s pretty much true, but you can add years to the life of your charcoal or gas grill by giving it a thorough inspection and cleaning once a year. And when we have those few truly hot days, don’t get caught in a hot kitchen cooking dinner — an entire meal can be easily cooked on a barbecue.

CHARCOAL GRILLS

Make sure the kettle is cool and coals are totally extinguished, then remove the cooking and charcoal grates and the ashes. Ashes should be removed regularly to ensure that the vents are not blocked. Wash everything with a mild detergent and water. Don’t forget the vents: they need to open and close easily. Rinse well with clear water and wipe dry.

To clean the cooking grate, start your fire as usual, put the grate on and let it get hot. Then loosen residue with a wire brush grill brush. Check the grate for rust; if you find any, replace the grate. It isn’t necessary to wash the cooking grate after each use. If your cooking grate is rusty or the charcoal grate burned through, they should be replaced.

When the lid is warm, but not hot, wipe off the accumulated grease with newspaper or paper towels and wash with warm soapy water. That flaking stuff on the inside of the lid isn’t paint, but carbonized grease, way beyond the reach of a degreaser, which dissolves grease, burned-on food, and carbon deposits. Find a cleaner that will also kill E.coli, Salmonella, and other germs.

GAS GRILLS

To clean the cooking grate on a gas grill, close the lid, turn the burners on high and leave it closed for 15 to 20 minutes, then brush off the residue with a wire grill brush. This is called a “burn-off.” Remove and clean the flavor bars and the burner tubes under them with soap and water. When cleaning the small holes in the tube, don’t use a scrubbing motion, but a tapping motion to prevent the tiny holes from expanding. Clean the inside of the tube with a wire coat hanger.

To clean the inside lid, wipe it off when it is warm. Use warm soap and water or a steel wool pad if the build-up is extensive.

GAS VS. CHARCOAL

If you are in the market for a grill, you have the choice of a gas or charcoal grill, and each has its benefits. You will find a wide selection of both styles in the marketplace and can choose the grill that best fits your lifestyle.

CHARCOAL GRILLS

Taste: Foods can be more flavorful when cooked over natural wood smoke. Wood chips can be used to add flavors.

Price: Charcoal grills are generally more affordable than a gas grill. A basic charcoal grill is very inexpensive.

Fire versatility: Hot coals can be arranged so that you can cook some foods over the hottest, direct heat, while other foods can be cooked over less-direct heat.

GAS GRILLS

Convenience: After a long day at work, after-school activities, and errands, turning a knob on a gas grill is quite convenient to get dinner started.

Readiness: It’s quite easy to adjust the heat up or down with just the turn of a dial.

Cleanup: Practically nonexistent; basically you just need to shut the lid and not deal with ashes, which can sometimes be messy.

Cook for long periods: If you will be cooking over a long period of time, a gas grill allows you to do so easily without having to keep replenishing charcoal.

GRILL SAFETY TIPS

Don’t try to move a hot barbecue.

Don’t add charcoal starter fluid to hot or warm coals and don’t use anything like gasoline to light the barbecue. Store starter fluid away from the barbecue.

Before lighting a grill, always open the lid.

Don’t wear loose clothing while lighting the barbecue.

Use long-handled BBQ tools and flame-retardant mitts to avoid burns.

Have a fire extinguisher handy and use baking soda to control grease fires.

Never leave children unattended near a hot barbecue.

Store a hot electric charcoal starter away from any flammable materials.

Always store propane tanks upright; never in temperatures over 125°F. and never beneath a grill.

Never use your barbecue indoors!

Once your grill is in shape or if it’s new, you may want to invest in some accessories to enhance your grilling experience: a cover will keep the San Francisco log from causing mildew on the surface of your grill, charcoal holders are great for the indirect method of grilling, and wire holders are great for grilling things like fish and veggies and will keep them from dropping in the fire.

Julia Strzesieski is the marketing coordinator for Cole Hardware and can be reached at julias@colehardware.com.
Public input for our parks builds stronger communities

BY KAT ANDERSON

The most rewarding part of my job as a recreation and park commissioner is connecting with residents and hearing how parks in our neighborhoods enhance quality of life and strengthen communities throughout San Francisco and right here in District 2. That’s why whether we’re planning a new park or strengthening communities throughout San Francisco values our parks: in we put the public voice first.

And San Francisco values our parks: in we put the public voice first. why whether we’re planning a new park or strengthening communities throughout San Francisco values our parks. We know that construction is an inconvenience, but it will be worth it when we celebrate the reopening of the early playground later this year. We also have a truly unique opportunity to add a completely new park to one of San Francisco’s densest neighborhoods.

The old Francis reservoir on Hyde Street between Bay and Chestnut Streets is currently in the planning stages to become a 0.425-acre park, with incredible views of the Bay, Alcatraz, Angel Island, and portions of our beautiful Golden Gate Bridge.

PUBLIC COMMENT NEEDED

This is your opportunity to be heard through our public input process and community meetings by sharing your voice and input on how to build features like a new children’s play area, community gardens, small soccer field and dog run, meandering pathways and elements that honor the history of the site. This new park will add much needed open space to the neighborhood, and we expect to break ground on this project in 2018.

These two projects are in addition to the beautiful 2014 renovation of Lafayette Park, which still amazes me every time I see kids playing in the vibrant playground or when I happen upon one of the parks great views of the city, Mountain Lake Park and Alta Plaza, which will undergo an irrigation project later this year, will soon join the ranks as recently renovated parks with paths, vistas, playgrounds, and tennis courts that you can enjoy in District 2.

The opening of a new or renovated park is special because that gleaming new playground comes from rigorous public input and the work we’ve done together as a community. The proof is the beaming smiles of our kids — or of a full-grown adult — as they race down a new slide or take in a beautiful view. I’m proud to help make our neighborhoods stronger by serving on the Recreation and Park Commission, because contributing to those moments of joy is really what it’s all about.

Visit sfpark.org to learn more and share your views on these and other parks projects.

Kat Anderson serves on the Recreation and Park Commission and lives in District 2, where she raised her two children. She supports many local recreation/conservation projects and advocacy groups, including the Shared Schoolyard Project, SF Parks Alliance, tree-planting in partnership with Friends of the Park, which still amazes me every time I

The Great Outdoors | Northside parks

The City’s Best

We have a truly unique opportunity to add a completely new park to one of San Francisco’s densest neighborhoods.

Pacific Heights

Offered at $7,925,000

Spacious Two Unit Building.

Each of these two enormous, remodeled units is on two levels with soaring ceilings and both are flooded with light. A 2-car garage.

LuxuryRealEstate.com

Mission Dolores

Offered at $1,549,000

Exceptional 4BR/3.5BA

Home. This stately turn-of-the-century Victorian on 2 levels boasts spectacular Golden Gate Bridge views, mature garden, 2 car parking, and an elevator location - close to Laurel Villas and the Presidio.

1933 Stanyan

Grace Global

Pacific Heights

Offered at $7,191,000

Stylish Modern View Condo.

Ideal location (building directly above Nob Hill), Near, Eureka Valley and the Castro, 2BR/2BA condo with extensive view roof deck plus high-end finishes and modern upgrade.

1420 California

Marcus Miller

Hayes Valley

Offered at $475,750

Exceptional 2BR/1.5BA

Intriguing older, 3rd floor unit in the heart of Hayes Valley. Walls of windows look west to the sunset, beautiful views of landscaping and modern upgrades.

Hayes Valley

1389 Washington

3722 Pacific

March 2017

15
The real estate market remains a hot topic in San Francisco, with the market seeing increased competition and rising prices. According to the San Francisco Chronicle, prices in San Francisco have continued to rise, with the median home price in March reaching $1.3 million. This reflects a 5 percent over-year change, which is slightly lower than the 6 percent increase seen in March 2016.

In addition to the rising prices, the market has seen a decrease in the number of homes available for sale. The California Association of Realtors (CAR) reports that the number of homes for sale in the state of California decreased by 5 percent in the first quarter of 2017 compared to the same period in 2016.

Despite the challenges, there are still opportunities for homebuyers in the city. The latest report from the CAR predicts that the number of homes for sale will continue to decline in the coming months, which could lead to further price increases.

The market continues to be driven by demand from both local and international buyers, as well as investors looking to capitalize on the high rental rates in the city. With supply remaining tight, it is important for homebuyers to stay informed and to work with experienced real estate professionals to navigate the market.

The San Francisco real estate market is expected to remain competitive in the coming months, with prices continuing to rise and inventory remaining limited. Homebuyers should expect to face stiff competition and to be prepared to act quickly when opportunities arise.
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**Why do you do things you later regret?**

**Find out**

**BUY AND READ**

**MomSense**

**The online family**

BY LIZ FARRELL

**#Let’s get informed**

RECENTLY, I EXPERIENCED three things that have had a profound effect on me and are the inspiration for my column this month. I read Jo Ann Sales’ book Secret Lives of American Teenagers, I attended a talk given by Common Sense Media about social media, and I finally broke down and watched the new Netflix series 13 Reasons Why. Ironic and unplanned, these three things all happened in the past month and each has left me with a lot to ponder as a parent. The topics and issues are overwhelming and frightening, but the common thread I kept coming back to was the need for parents to be informed and stay engaged. Technology continues to change at rapid speed, so by the time we finally understand Facebook or Instagram, those aren’t cool anymore, and everyone has moved on to Snapchat or the next coolest thing. With a daughter who is 11 and a son who is 9, we are just on the cusp of some of these issues, but I am a firm believer it is never too early to get ahead of the game. Here are a few of my tips for parents trying to navigate these uncharted waters.

**OPEN DIALOGUE**
This dialogue can begin as soon as your kids show an interest in the technology, which, if yours are like mine, that was preschool. Even at this young age, you can begin to show them what apps or games are O.K. to play, and always disable the browser on their devices. If they need it to play a game, then make sure you have set up the privacy settings and parental controls. YouTube is the perfect example—if you search for Mickey Mouse, you get way more than the cute little Disney character. Common Sense Media believes that the earlier we start talking to our kids about this and slowly introducing them to the technology, the more ability they will have to self-regulate down the road.

**SET LIMITS THEN REINFORCE VALUES AND EXPECTATIONS**
Another part of having an open dialogue is talking about the rules and expectations around devices, screen time, and social media. The more your children understand in the beginning, the greater the chance they will respect your expectations. One of the best ways I have seen to do this is to make a family media contract that everyone signs and must adhere to. Common Sense Media has a great agreement that can also be used for talking points for family discussions. For younger children, the agreement deals with issues such as passwords, privacy, and safety. For older children, it focuses on not using devices to bully or be inappropriate and agreeing not to set up fake accounts on social media. These agreements are starting points and can be customized to each individual family’s values and expectations. In our house, we added items such as no devices during the week unless homework-related, and all devices come out of the bedroom at bedtime. We also agreed that whether it is an e-mail, text, or anything else in the digital world, if they wouldn’t feel comfortable telling a teacher or parent what they wrote, then it probably shouldn’t be said.

**MONITOR**
This is the third piece to the puzzle. Some parents call it spying, but really you are monitoring with only the best intentions of helping your children and trying to keep them safe. Common Sense Media recommends if you wish to use a social media platform like Instagram or Snapchat, parents need to be on it too. Let your child know you will be checking the accounts regularly—not “liking” or commenting, but only checking to be sure there is nothing inappropriate or any red flags.

It is a hard but necessary lesson that our children must learn—digital footprints are forever, nothing really disappears. Right now, for our 11-year-old, I let her know I will regularly be checking her e-mail account and text messages. Common Sense Media also says that for kids, just knowing their parents are monitoring their profiles or devices drastically reduces the chances of anything inappropriate or negative being said.

Technology is such a powerful tool, and the Internet has opened a whole new world for our children. The earlier we teach them how to navigate it safely and positively, the better it will be for them. As parents, we can’t expect to give this powerful tool to our children without any guidelines or instruction. As we all get busier and become ourselves more attached to our devices, we can’t forget the importance of taking the time to educate ourselves so we can then educate and model for our children the power of the Internet and all the good it can do when used appropriately.

Liz Farrell is the mother of three young children. She was formerly a television news producer in Washington, D.C. and in
End of Chinese dog meat festival; SFPD shoots another dog; pit bulls join K-9 ranks; fosters needed for kitten season

BY SUSAN DYER REYNOLDS

Heights, the Yulin Dog Meat Festival in China, held annually to mark summer solstice, had to be remembered for the barbaric deaths of 15,000 dogs. The dogs and some cats, often stolen family pets, are tortured first, sometimes even skinned alive (bowels believed it makes the meat taste better), and then bludgeoned or boiled to death. With international outrage brought on by the work of animal rights organizations, and celebrities like Lisa Vanderpump (star of Bravo TV’s “Real Housewives of Beverly Hills”), that figure dropped to 1,000 animals in 2016, but anything over zero is too much. I’ve written about the Yulin Festival for years, and am very familiar, according to Humane Society International (HSI), the Yulin government is said to be responsible for the capture, transport, and market traders from selling dog meat at the event.

Yulin’s new Party Secretary Mo Gong Ming is believed to have initiated a dog meat ban, which will be in effect as of June 15, 2017 — just one week prior to the June 21 festival. It will be strictly enforced with fines up to 100,000 yuan and risk of arrest for violators. “The Yulin dog meat festival is not over just yet, but if this news is true, as we hope, it is a really big nail in the coffin for a barbaric tradition and a female. …” Tamara Barak Aparton from the Public Defender’s Office told KTIV, “It’s a heart-wrenching thing to hear his story to say that Mr. Merchant just said, ‘Get ’em!’ From our perspective, it is beyond heartbreaking that this man, who had his service dog shot in front of him was then criminally charged with several K9 Unit, operations director for the San Francisco Police Department (SFPD) shooting three pit bulls in three months. Each of the dogs had spent the previous 15, 2017 — just one week prior to the June 21 festival. It will be strictly enforced with fines up to 100,000 yuan and risk of arrest for violators. “The Yulin dog meat festival is not over just yet, but if this news is true, as we hope, it is a really big nail in the coffin for a barbaric tradition and a country. …

On a furry final note, it’s kitten season! That means cats rescue and shelters need help fostering mother cats and their kittens. As part of this, then-Police Chief Greg Suhr reinstated the Police Academy training program on handling dogs in the field. There hasn’t been a dog shot by SFPD for 10 years, but that could change. The city of Poughkeepsie had Kiak, a pit bull that had been beaten with a hammer before arriving at a shelter, the first pit bull police dog in the state of New York. It was Brad Croft, operations director for UniveralK9, who took a chance on Kiak, and she recently received the ASPCA Public Service Award. In partnership with Animal Farm Foundation, Croft has since helped place 20 rescued pit bulls in police departments across the country.

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