

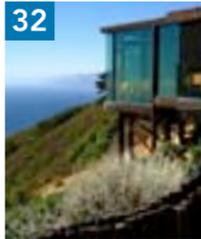


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Mark di Suvero, Figolu, 2005–11; photo: Jerry L. Thompson; courtesy SFMOMA; PHOTO: LEE STALSWORTH; © MARK DI SUVERO

## Mark di Suvero's sculpture on exhibit at Crissy Field

BY LYNETTE MAJER

**P**UBLIC ART SEEMS TO INVOKE deep feelings in, well, the public. Whether museumgoer, art-lover or not, everyone generally has something to say about public art — they either love it or hate it. Beginning May 22, there will be even more to talk about when a yearlong exhibition of sculpture by Mark di Suvero will be on display at Crissy Field.

If you've seen di Suvero's piece in South Beach near AT&T Park, *Sea Change*, you'll have an idea of

what to expect. The eight large-scale steel sculptures comprising "Mark di Suvero at Crissy Field" represent five decades of the artist's work and includes one piece never before on view. It is his largest exhibition on the West Coast.

Di Suvero credits the Golden Gate Bridge as his inspiration, which he passed under while immigrating to the United States from China as a child over 70 years ago. His abstract, massive steel structures, spanning up to 50 feet high and 40 feet wide, complement the bridge in color and form, which will be the

backdrop from the viewing at Crissy Field. One piece, *Dreamcatcher*, will interact with the environment by spinning when catching the prevailing winds at the installation site. Educational programming and interpretive content for visitors are also planned.

The exhibition is part of SFMOMA's off-site programming as it prepares for its two-and-a-half-year expansion project closure, and is presented in partnership with the National Park Service and the Golden Gate National Parks Conservancy.

## Polk Street back-and-forth intensifies

BY JOHN ZIPPERER

**C**ONCERN OVER plans by the San Francisco Municipal Transportation Agency (SFMTA) to make major changes to Polk Street has stepped up, with more meetings, petitions, and community organizing taking place to sway opinions in the neighborhood and among city leadership.

SFMTA is planning to remove potentially hundreds of parking spaces along Polk Street and replace them with measures including parklets, better protected bike lanes, and increased sidewalk space. But by pitting the area's drivers and many businesses against bicyclists and mass transit activists, the SFMTA has created a situation that at present appears to be leaving no one happy.

Dan Kowalski, owner of Flipp on Green and Polk and leader of the Save Polk Street coalition, said the businesses his group represents support bikers and green city policies; but he said they are being made out to be the bad guys because they are worried about possible damage to their businesses from less vehicular traffic on the street, and he said the city's leadership — including the mayor's office — is siding with bike activists against small businesses.

But he is not completely pessimistic. "Our small group has met with the SFMTA on three separate occasions, two of them formal workshops, as they would call it, and one was an informal drop-in meeting at the SFMTA to take a look at what they're proposing," said Kowalski. "The engineers at the

*POLK STREET, continued on 4*

## North Beach Journal

### A jazz cat, a street cat and other North Beach notables

BY ERNEST BEYL

**I**T'S ALWAYS A PLEASURE TO WRITE ABOUT FRIENDS, and that's what I'm doing in this column — friends like John Coppola, Bernard Quintana and Fook Fook. I'm also taking this opportunity to display my cranky side. See below in Changing with the Times and New and Improved. Columnists are expected to be cranky aren't they?

#### TRUMPET CHOPS

A talented youngster who grew up in Oakland in the 1930s wanted to be a clarinet player. When he was 10, his mother went to a music store to buy him one, but trumpets were on sale for \$14. That's how John Coppola developed his trumpet chops in San Francisco's Fillmore nightclubs when he was still in his teens. Later, he went on the road with Charlie Barnet, Woody

*NORTH BEACH, continued on 6*

## Inside San Francisco's Budget (Part 1 of 3)

BY SUPERVISOR MARK FARRELL

**A**S CHAIR OF San Francisco's Budget and Finance Committee this year, I have welcomed the opportunity to dig deeper into our City's fiscal condition and financial well-being. My goal as budget chair is to be as open and transparent as possible — these are your dollars with which we are making major policy decisions, and you should know how they are spent — as well as balancing our budget.

This article is the first in a three-part series intended to inform everyone how the budget process works in San Francisco, what the budget actually

funds, and what priorities are ultimately reflected in this year's budget cycle for Fiscal Year End (FYE) 2014 and 2015 (San Francisco operates on a June 30 FYE).

Part 1 focuses on the basics of our city budget.

#### SAN FRANCISCO'S ANNUAL BUDGET

This year, San Francisco has a \$7.4 billion annual budget — spending billions of dollars to maintain and improve our schools, libraries, and parks, to pave our roads, and to operate our hospitals and airport, as well as provide other vital services such as police, fire, emergency medical services, and of course Muni, among many others. As a framework for



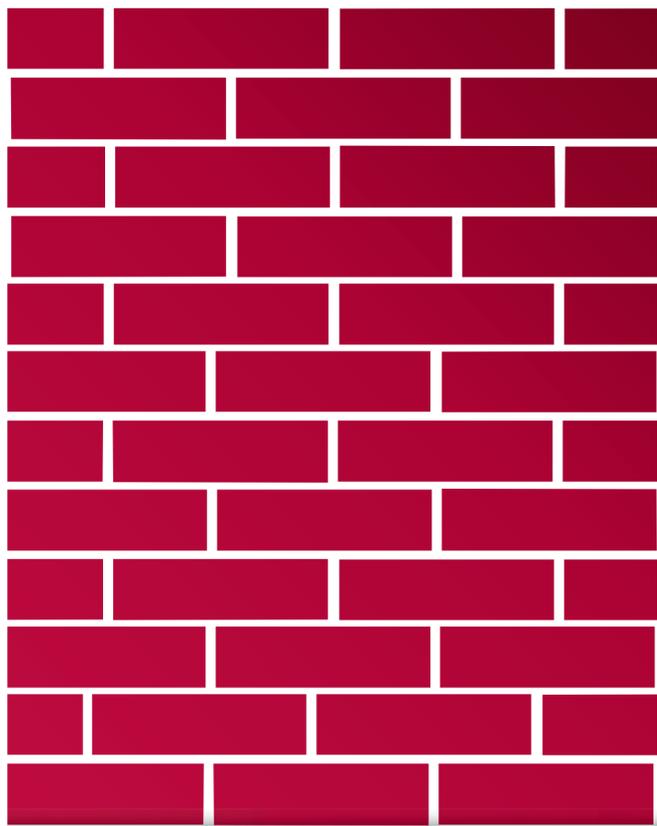
San Francisco City Hall PHOTO: SANFRANMAN59 / WIKIMEDIA COMMONS

understanding our overall budget, I thought it would be useful to provide a quick snapshot of our income sources and general spending categories.

Note in particular that approximately 15 percent

of our income is from the federal and state governments, so when either of these levels of government cut their budgets, we feel it directly here in San Francisco. For

*SF BUDGET, continued on 7*



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Patty Burness's complete report on Park City, Utah, plus Fred Gehring, and Liz Farrell celebrates Marina Tots' 15 years in the Marina.

# BACKSTORY : Anna Jarvis's memorial to her mom The meaning behind Mother's Day cards and flowers

BY JOHN ZIPPERER

MOTHER'S DAY is a rare holiday that is celebrated worldwide but was begun here in the United States. Almost uniquely, it is a major American holiday creation that does not involve overeating or exploding things. How did that happen?

Its roots are intertwined with the women's peace movement and the growing political role of women in the late 19th century.

The holiday as we know it today started, appropriately, with a woman who wanted to honor her mother. Anna Jarvis's mother, Ann Reeves Jarvis, was certainly someone deserving of special attention: she had founded clubs in five different cities to offer food, clothing, and medical help to Civil War soldiers on both sides of the conflict.

According to the National Women's History Project, "The younger Anna Jarvis was only 12 years old in 1878 when she listened to her mother teach a Sunday school lesson on mothers in the Bible. 'I hope and pray



The home of Mother's Day founder Anna Jarvis is now listed on the National Register of Historic Places

PHOTO: JERRY & ROY KLOTZ, MD

1914 it became an official federal holiday — single possessive and all. The official proclamation signed by President Woodrow Wilson calls for the recognition of the day "as a public expression of our love and reverence for the mothers of our country."

And this is the version of the holiday that has come down to us and that is celebrated on the second Sunday of every May. It is a time for cards, gifts, and maybe taking mom out for lunch at her favorite restaurant or having her over for a meal she doesn't have to cook herself. Most of all, it is a time to let this amazing woman who raised you, put up with

West Virginia Wesleyan College, studied Jarvis and her work on the holiday, and she told National Geographic News's Brian Handwerk that Jarvis, "who died penniless in a sanitarium in a state of dementia, was a woman who could have profited from Mother's Day if she wanted to. But she railed against those who did, and it cost her everything, financially and physically."

There were holidays honoring mothers predating Anna Jarvis' efforts. In the early 1870s, suffragette and anti-slavery campaigner Julia Ward Howe called for a day in June to be a mother-centric day of peace. Or we can go back much further to the Greeks and Romans who held festivals to honor mother goddesses Cybele and Rhea. Some Europeans used to celebrate a Mothering Sunday — at first, a church-related holiday that became secularized and focused on children honoring their mothers with gifts and flowers, which is not too unlike our current holiday, however much it might gall Jarvis' memory.

Mother's Day is celebrated in more than 100 countries and on many different days, which comes in handy if you forgot to recognize your own mother on the second Sunday of May. If, for example, you are of Polish ancestry, you're in luck! Poland celebrates "Dzień Matki" on May 26, and I'm sure your mother will appreciate the old-world touch. But if you are Norwegian, then you had better buy a really big box of chocolates and a card that plays her favorite pop song when it's opened, because Norway honored its mothers three months ago.

She became increasingly vocal in her criticism of the floral companies and others she saw as taking her pure holiday and turning it into something else, and by 1948, History.com tells us, she had turned her back on the holiday altogether and wanted it removed from the official list of national holidays. Katharine Antolini, a history lecturer at

## Jarvis could have profited from Mother's Day if she wanted to, but she railed against those who did.

that someone, sometime will found a memorial mother's day," the senior Jarvis said. "There are many days for men, but none for mothers."

Ann Jarvis died in 1905, and a couple years later, on May 12, her daughter Anna held a memorial service, which she afterward campaigned successfully to turn into a national holiday.

One could be mischievous and argue that we're basically celebrating Anna Jarvis' mother's day, which is made even more suspect by Anna's determination that it be called "Mother's Day" and not "Mothers Day" or even "Mothers' Day" — she wanted the single possessive. A kind interpretation is that she wanted each person to commemorate it as a day for that person's own mother; an unkind interpretation is that Anna was a megalomaniac who wanted us all to worship her mom.

Let's be kind, because at least the U.S. Government agreed with Anna when in

your childhood brattiness and your teenage mood swings, know that her special role in your life is not forgotten.

Jarvis, however, soon became disillusioned with her brainchild's commercial success. "Her version of the day involved wearing a white carnation as a badge and visiting one's mother or attending church services," according to History.com. "But once Mother's Day became a national holiday, it was not long before florists, card companies, and other merchants capitalized on its popularity."

She became increasingly vocal in her criticism of the floral companies and others she saw as taking her pure holiday and turning it into something else, and by 1948, History.com tells us, she had turned her back on the holiday altogether and wanted it removed from the official list of national holidays.

Katharine Antolini, a history lecturer at

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<b>Publisher</b> Earl Adkins publisher@marinatimes.com	<b>Managing Editor</b> John Zipperer john@marinatimes.com	<b>Designer</b> Steven Fromtling
<b>Editor in Chief</b> Susan Dyer Reynolds susan@marinatimes.com	<b>Editor, Arts &amp; Entertainment</b> Lynette Majer lynette@marinatimes.com	<b>Web Designer</b> Joe Bachman

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# MEMORIAL DAY CEREMONY

## Honor & Remember



Monday, May 27, 2013

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415.561.5300 - [www.presidio.gov](http://www.presidio.gov)

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

NEWS BRIEFS Blue Angels, Pagoda exit, CPMC parking, Woodhouse, North Beach liquor licenses

**BLUE ANGELS CANCELLED**

Thanks to the federal budget stalemate that resulted in sequestration — a set of deep spending cuts — the Blue Angels air show will not take place during the 2013 Fleet Week. In early April, Maj. Gen. Mike Myatt, chairman of the San Francisco Fleet Week Association, announced that “the United States Navy Blue Angel Demonstration Team has canceled the rest of the 2013 air show season, which includes their appearance at San Francisco Fleet Week.”

S.F. Fleet Week will include other programs this year, and organizers will begin preparing for the Oct. 10–12, 2014 air show.

Mayor Ed Lee had earlier criticized the federal sequestration for its impact on more critical city services, schools, and public housing, saying he is “disappointed that Congress has not acted to prevent the damage that will be caused by federal sequestration.”

**PAGODA THEATER'S CENTRAL ROLE IN THE CENTRAL SUBWAY CRITICIZED**

The San Francisco Municipal Transportation Agency (SFMTA) is facing opposition to its plans to use North Beach's abandoned

Pagoda Palace theater as the site for removing two tunnel-boring machines that are creating the Central Subway. The Pagoda itself was selected after community opposition to the original plan to remove the machines through a shaft on Columbus Avenue by Washington Square Park.

SFMTA says that of all of the options it studied, the Pagoda “is the only option that would minimize construction impacts in North Beach while leaving no physical impediments to a potential future extension of the T-Third Line to North Beach and Fisherman's Wharf.”

The group Save Muni, which campaigns against the Central Subway project, argued that the Pagoda site is a mistake “for a variety of reasons, including major geotechnical and groundwater problems, potential ground subsidence, threatened historic structures and threatened incursions into public parks.” The group has urged the City to prepare a new or supplemental environmental impact report on the project.

SFMTA estimated that the costs to remove the machines at the Pagoda site would be about \$9.15 million, including leasing the property, construction costs,

and reimbursements to the property owner.

**REVISED CPMC CATHEDRAL CAMPUS PARKING IMPACT**

At a March 18 meeting to discuss the planned removal of parking spaces on Polk Street, several people expressed concern that a parking shortage would be exacerbated by the construction of the nearby California Pacific Medical Center (CPMC) Cathedral Hill campus on Van Ness and Geary. But the reduction in the number of beds at the medical facility's Van Ness site is expected to somewhat alleviate that threat.

The plan negotiated by the city will reduce by a couple hundred the number of beds at the Van Ness location, but the number of parking spaces in the building's underground parking garage will not decrease by the same proportion. This means there will be relatively more spaces for employees and visitors to the hospital; but that didn't sit well with everyone. SFStreetsblog.org said the new plan is “more car-centric” than the original plan.

As part of the agreement between CPMC and the City, announced by the Mayor's office in March and explained by District 2 Supervisor Mark

Farrell in last month's *Marina Times*, CPMC will give \$14 million to SFMTA for transit facilities serving the Cathedral Hill campus; it will also monitor traffic conditions around that campus, manage traffic congestion, and encourage public transit.

**WOODHOUSE ENVIRONMENTAL QUESTIONS**

Neighbors opposed to the opening of a Woodhouse Fish Co. on the Marina Green are seeking clarification about city plans for environmental review. At least one resident was told by a representative of the San Francisco Recreation and Park Department (RPD) that instead of doing a new environmental impact report for the project, RPD was trying to base assessment of the building's change of use on an old environmental impact report carried out years ago when a different use for the property was being considered. That plan is several years old, “but legally they can do that,” said another resident, Joan Gerardo. She said the plan under consideration at the time of the last report was to use the building as a harbor master's office, “so it's a big change to have a full-service restaurant with a liquor license.”

A spokesperson for the City's

Planning Department confirmed to the *Marina Times* that they are “proposing an addendum to the Marina Renovation Project EIR, which was certified in 2007.” The move is being made “because the project won't be adding square footage, and more importantly, the potential environmental impact is similar to the scope outlined in the original report.”

**EFFORT TO REDUCE NORTH BEACH LIQUOR LICENSES**

The Community Leadership Alliance (CLA) has launched an effort to reduce the number of liquor licenses in the Broadway/North Beach area, saying that “far too many bars-clubs ... attract unwanted crowds of rowdy and noisy patrons.” CLA is seeking to have some of the licenses bought from North Beach clubs and bars and have those licenses moved to other areas of the city, “under the ownership of responsible business owners who will commit to working with their respective communities in their efforts to maintain and improve their quality of life, and at the same time revitalize the local economy,” the group said in a statement it released in April.

*If you have a Marina-related news tip, please send it to [briefs@marinatimes.com](mailto:briefs@marinatimes.com).*



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Left to right: Signs of opposition to the SFMTA plan on Polk; Biker safety is one of the driving reasons for the Polk Street changes PHOTOS: EARL ADKINS

**POLK STREET**

CONTINUED from page 1

SFMTA that we've been working with seem to be pretty great. They're working like engineers trying to solve the problem. They're taking our workshop list in mind to come up with a plan that doesn't remove as much parking on Polk Street, at least north of California Street.” He said he thinks they might still have big plans for removing more south of California.

But that good working relationship doesn't necessarily apply to the rest of SFMTA. “They're still trying to show us less [info] and get us to follow their lead,” said Kowalski, “and our response has started to be [that] we're not going to move forward until we have detailed drawings for Polk Street from Union to McAllister.”

SFMTA scheduled two “open house” Polk Street Corridor Improvement Project Public Meetings at First Congregational Church (1300 Polk Street at Bush) to discuss the pros and cons of its Polk proposals; the first was scheduled to be held Saturday, April 27, from 5–8 p.m.; the second, with an identical agenda and time, was scheduled for Tuesday, April 30.

Kowalski says those meetings will be a good time to see if SFMTA is serious about considering his group's suggestions or if it will short-change the ideas. Save Polk Street and supporters of the SFMTA's original plans — which got a raucous reception at a March 18 community meeting, as reported last issue — are urging their members and friends to attend the open houses to make their views heard.

Meanwhile, efforts by proponents of the plan continue to expand. The board of the Community Leadership Alliance unanimously passed a measure in support of the original SFMTA proposal, with two restrictions. First, the nonprofit group said “rent-paying residents” of the Polk Street corridor should have the opportunity to get permitted parking on alley streets between Larkin and Van Ness. Second, Muni's number 19 bus should have a frequency of 15-minute intervals from 9 a.m.–7 p.m.

David J. Villa-Lobos, the executive director of CLA, made the suggestions in a letter to SFMTA direc-

tor Ed Rieskin April 17. Villa-Lobos added that the CLA “believes that the aforementioned SFMTA Polk Street/corridor plan/proposal will prove to be a great boon to the community's safety and local economy, and contributing greatly to the revitalization efforts of the Polk corridor's community leadership.”

Folks for Polk is gathering signatures on a petition to Mayor Ed Lee and other city leaders to support the SFMTA plans for “widened sidewalks, protected bikeways, calmed traffic, safer intersections, landscaping with seating.” The group's website also criticizes “a small group of vociferous locals [who] are trying to stop the plan by making false claims that scare people in the neighborhood.”

Madeleine Savit, a private architect and an organizer of the Folks for Polk group, has also been canvassing local businesses, sharing her view that the changes to the street could be a boon to their businesses. She said that most of the businesses opposed to the plan don't know its details, and they are open to hearing her arguments. Folks for Polk has started a list of businesses that back the plan as a way to urge supporters to visit

those businesses. She stressed that it is not a boycott and “was initiated to avoid one.”

For updates on the Polk Street situation, see the SFMTA's page at [www.sfmta.com/cms/opolk/PolkStreetCompleteStreets.htm](http://www.sfmta.com/cms/opolk/PolkStreetCompleteStreets.htm); Folks for Polk at [www.folksforpolk.org](http://www.folksforpolk.org), and SavePolkStreet at [www.savepolkstreet.com](http://www.savepolkstreet.com).

Both sides are urging people to attend SFMTA's Polk open houses.



Elvis Christ sidewalk poems

**NORTH BEACH**  
CONTINUED from page 1

Herman, Stan Kenton, and Billy May, but always returned to San Francisco where he still lives — and plays his trumpet. A North Beach fixture, John is a founding member of the Green Street Mortuary Marching Band. Recently, he recalled that in 1962 he ran into the prodigiously talented Charlie “Bird” Parker at the musician’s union hall here and took him to Jimbo’s Bop City, a nightclub in the then-swarming Fillmore neighborhood. In those days we called it the Harlem of the West. It was a happening

**FIRST CAT OF NORTH BEACH**

I have a neighborhood buddy named Fook Fook. He’s a shop cat at the S&S Grocery on Upper Grant. He owns the street, and he doesn’t suffer fools gladly. Fook Fook is deaf, as are many white, blue-eyed male felines. So don’t sneak up on him. He uses his front paws like a boxer and has a good left jab. He’s the First Cat of North Beach, and he knows it.

**NORTH BEACH HABERDASHER**

My North Beach haberdasher is Bernardo Quintana, a Hollywood



**Fook Fook is the First Cat of North Beach, and he knows it.**

scene, before it was hip to use phrases like “happening scene.”  
“When Bop City closed the following morning, I took Bird home with me to Oakland and my Italian-American father made us breakfast — salami, tomatoes, hot peppers, hard bread, and red wine,” John Coppola remembers. John will be 84 on May 11. Happy Birthday, young man.

handsome, San Francisco native son who played football at Polytech. He’s been an actor, model and boxer. These days he’s a street philosopher and can be found wheeling a large airline, carry-on bag around North Beach. Inside are shirts, pants, socks, sweaters, and other menswear. Bernie sells right out of the bag. And I buy, standing right on

the street corner trying on stuff. The price is right and Bernie is a good storyteller. Check in Bernie. I need socks.

**THE SIDEWALK POET**

One of the most imaginative North Beach poets — Elvis Christ — uses neighborhood sidewalks to communicate his poetic concepts. When he gets a brilliant idea, he scrawls it on masking tape with a Magic Marker and sticks it down. Try these:

*Fame is nothing but an ego trip for those with enormous inferiority complexes. While the best men wrestle with the immense complexities, the worst yearn for power and prominence.*

So in North Beach keep your head down and follow your shoes, and you’ll run into some of Elvis’s work like this: *Wear your heart on your sleeve and tape your brains to the sidewalk.*

**CHANGING WITH THE TIMES**

I don’t like the phrase “changing with the times.” It usually means changing for the worse. To me it means you have failed with what you were trying to do in the first place and are now abandoning it and going for something even worse. Why change with the times when it isn’t necessary? Recently, the Golden Gate Bridge introduced an all-electronic toll system. It’s changing with the times. Who cares? I have visions of some tech ace sitting around trying to come up

with yet another use for an electronic widget. Don’t we have enough widgets right now? Finally — “Ah, I’ve got it. We’ll ‘fix’ the Golden Gate Bridge. We’ll introduce an all-electronic toll system.” Splendid! Human beings may be quaint but they are high tech enough for me.

**NEW AND IMPROVED**  
Another one is “new and improved.” What’s new about it? And what has been improved? Does this mean that all these years I have

been using a second-class, or worse yet, a defective product? And now you’ve made it new and improved. Fugetaboutit.

onion for the lima beans. Best Tuesday meal in North Beach.

**OVERHEARD FROM A BAR STOOL IN CAPP’S**

“I’m of the old school of California cuisine. Whatever it is I smear it with mayonnaise. It makes everything better.” Especially artichokes.

*Ernest Beyl considers himself a jazz cat and a street cat fancier. Cats of all stripes can contact him at ernest@marinatimes.com.*

**One of the most imaginative North Beach poets uses sidewalks.**

**TUESDAY LUNCH**  
Where can you find me on most Tuesdays? U.S. Restaurant on Columbus. That’s because roast shoulder of lamb and lima beans are on the Tuesday specials. Be sure and ask for some chopped raw

stroll and shop; Polk Street could be on a major tourist loop. S.F. has one bike shop per sq. mile and 140,000 folks per week make at least one trip by bicycle.

**The In-Box: Letters to the Times**

**THE POLK POLKA**

In “Polk Street Latest Site for Parking, Biker Clash” (News, April 2013), I seemed to be one opponent in a boxing ring, so I’d like to restate that I speak for the majority who are deeply offended by this debate’s corrosive “Us versus Them” character.

We now know that disrupters were called in from outside S.F. to aggressively oppose the SFMTA’s Polk Street proposals at the March 18 meeting such that moderates were intimidated into silence.

A backlash included calls to boycott Polk merchants. However “Folks for Polk,” a group to which I belong, is creating a “Preferred Polk Places” list of forward-thinking businesses that we’ll thank with our patronage. FFP advocates “Healthy infrastructure: of public space and of public discourse” and represents people of all sorts who like facts and have vision.

Polk St. ranks in the top 7 percent for collisions in S.F.; the proposals address urgently needed safety measures, as underscored by Mayor Lee in his Pedestrian Safety Executive Directive.

SPSC’s “alarm went to panic” because they misinterpreted the proposals, then misinformed and incited a scapegoating mob. All storefront businesses must adapt in the face of global shifts. But, tsunami though it may seem, it’s not riding in on bicycles — demographics prove quite the opposite.

Lack of vision and resilience harms merchants more than any changes in the street scape could. Already, 85 percent arrive at Polk Street by means other than car. Bike Share will be here very soon. S.F.ers own fewer cars, the first Walk to Work Day was a huge success. People throng to safe places to

As a resident of the Richmond who grew up in the Marina District, I appreciate your coverage of the MTA Polk Street fiasco.  
Ed Reiskin’s proposal for the deletion of parking spots was clearly designed to benefit bicyclists. He did not specify if those on bikes had gone through the red light when they were struck by vehicles. Parking has not improved under Ed Reiskin’s term as [SFMTA] executive director; it has gotten worse. This is due, in part, to MTA’s elimination of parking spaces with Sunday parking fees as a compound fracture.  
While I am not in the city on Sunday as a rule and use Muni as a primary source of transportation, I find this insulting to motorists for whom MTA has contempt.

*Madeleine Savit  
San Francisco*

Herbert J. Weiner  
Richmond District

**DENSE CITY**

I recently moved out to Ingleside. There’s gobs of space out here (Real Estate, “Values in the Sky,” April 2013). Houses with front and back yards and separated from each other by side yards.  
What density?

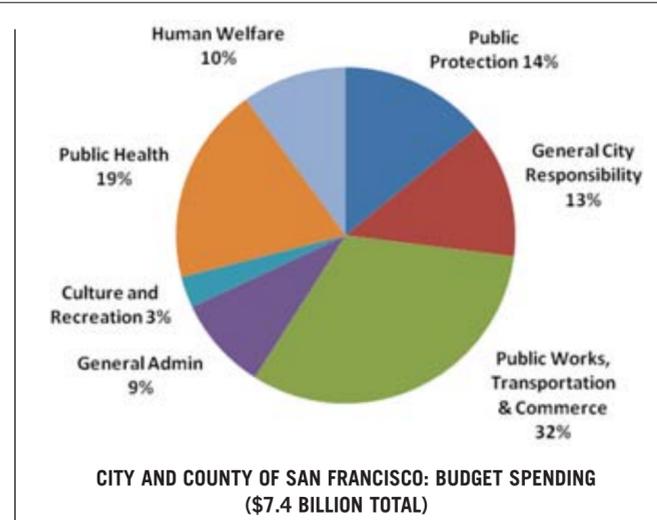
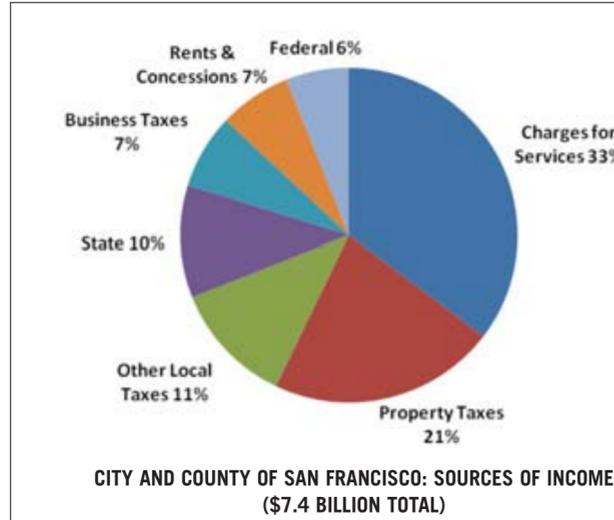
*Mike Zonta  
Ingleside*

**Department of Corrections**

**Weekend Traveler:** Tahoe’s west shore is full of fun, April 2013: The printed version of this article incorrectly included extra text in the second paragraph. The corrected version of this article is online at [www.marinatimes.com](http://www.marinatimes.com)

[com/2013/03/tahoes-west-shore-is-full-of-fun](http://www.marinatimes.com/2013/03/tahoes-west-shore-is-full-of-fun)

**Finance:** Mind the Gap, April 2013: The printed version of this article incorrectly included a paragraph repeated from the previous month’s column. The corrected version is online at [www.marinatimes.com/2013/03/mind-the-gap](http://www.marinatimes.com/2013/03/mind-the-gap)



**SF BUDGET**

CONTINUED from page 1

example, last year when the governor enacted his prisoner realignment plan to save the state money, or this year when the federal government enacted its self-imposed sequester, there are true and deep ramifications at the local level here in San Francisco.

**ENTERPRISE VS. GENERAL FUND DEPARTMENTS**

Within our budget, we have two different types of depart-

ments: enterprise departments and General Fund departments. Enterprise departments generate their own revenues by charging a fee for service, and as such generally do not receive support from the City’s General Fund. Examples of enterprise departments include the San Francisco Airport, the Port of San Francisco, the Public Utilities Commission and the San Francisco Municipal Transportation Agency (SFMTA).

This upcoming year, our enterprise department bud-

gets will be approximately \$4.1 billion out of our \$7.4 billion total budget. Our General Fund, which is our pool of discretionary spending, funds all other departments, which are in turn called General Fund departments. Examples of General Fund departments including Recreation and Park, Department of Public Health, Human Services Agency, and our Department of Children, Youth, and Families. This upcoming fiscal year, it is anticipated the General Fund budget will

be approximately \$3.8 billion out of our \$7.4 billion total budget.

**RESERVES, BASELINES, AND SET-ASIDES**

Within our discretionary General Fund, our budget is further restricted by both state law and local initiatives passed by San Francisco voters, which require us to provide mandatory funding levels to certain departments (such as a mandatory contribution to our public school district), maintain staff-

ing levels in certain departments (such as the Police Department), and fund several reserve accounts (including a general reserve, rainy day reserve, and a budget stabilization reserve).

Overall, our reserves, baselines, and set-asides account for \$1.9 billion, which leaves the true discretionary spending within our budget at \$1.9 billion. In next month’s article, we will take a deeper dive into the General Fund and highlight not only spend-

*SF BUDGET, continued on 8*

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POLICE BLOTTER From the officers of Northern Station

## Crime on the beat

The crimes below are a small snapshot of what the officers of Northern Station are doing. For a more comprehensive list, visit [www.sf-police.org](http://www.sf-police.org); under Compstat, there is a link to CrimeMAPS.

### THE JUMPER'S FIVE MINUTES Friday, March 1, 6:04 p.m. 2200 block of Van Ness

A store employee called police to report that she had just been robbed at gunpoint. She was working behind the front counter of the business when a male subject entered the store, jumped over the counter and pointed a silver handgun at her, demanding "Give me the money."

Fearing for her life, the victim did what she was told by the gunman. After taking the money from the cash register, the robber also took the store clerk's cell phone and a bank deposit envelope with cash, and he ran out of the store.

The cell phone allowed the police officers to track the criminal for a few minutes, until the subject turned off the phone. Officers collected evidence at the store, including what appeared to be hand- and fingerprints left on the counter when the robber jumped over it. They also collected video evidence of the incident.

Within just five minutes, Northern Station plainclothes officers saw someone nearby fitting the description, and they detained him. After the victim positively identified him ("That's him, I recognize him by his face and body structure"), the subject was booked.

### ONE-WOMAN ARSENAL Sunday, March 3, 3 p.m. Lyon at Greenwich

Officers responded to a call that a burglary was in progress. The caller told them there was an unknown woman in the home, and the intruder was still inside when officers arrived. The officers learned the woman had a shotgun, so they immediately set up a perimeter around the building and attempted unsuccessfully to get the woman to leave the apartment.

At one point, the suspect was visible in a window holding the shotgun. Officers requested additional assistance, and hostage negotiators and a specialist team responded. As the new forces prepared to take action, the woman walked out of the apartment — a hatchet in one hand and a shotgun in the other. Officers got her to drop the weapons, and she was taken into custody and transported to the hospital. She was later booked at County Jail for several felony violations.

### CAUGHT HOLDING THE EVIDENCE Monday, March 4, 3:30 p.m. 500 Block of Hayes

Officers responded to a report of a theft at a local business. The manager, who had chased the suspect, told the officers that he had been in the back stockroom when the suspect stole the items. When the manager confronted the suspect, he was holding the clothing items that had been taken. The suspect was taken into custody and placed under arrest.

### WEED, COCAINE, WHAT'S THE DIFFERENCE? Tuesday, March 5, 12:30 a.m. Vallejo at Franklin

Plainclothes officers spotted an illegally parked vehicle, occupied by a male and a female. The officers made contact with the occupants and noticed a bottle of alcohol in a bag on the passenger's lap — which the passenger quickly put on the floor of the car. The passenger told the officers there was marijuana in the bag and they were planning to smoke it. The passenger gave the officers the bag, in which the officers found cocaine and marijuana. During a search of the vehicle, officers located more suspected cocaine. The passenger was placed under arrest; the driver was identified and released at the scene.

### AGGRAVATION Thursday, March 7, 2:05 p.m. Larkin at Olive

An officer on patrol spotted a subject sitting on the sidewalk of an alley with a needle in his hand, shooting up. The officer spoke with the subject, who told him he was on parole but became very confrontational when the officer asked for his name. The subject threatened to shoot and kill the officer and he took a fighting stance; the officer requested backup. When the additional officers arrived, the subject was taken into custody without incident.

A computer check showed the man to be on active parole, and while at the station, he told the officers that he would remember their faces and he was going to destroy them. He also spit at them and yelled

obscenities and further threats at them. He was booked on felony threats charge and a parole hold was placed on him.

### NANCY DREW Friday, March 8, 1:30 p.m. McAllister at Van Ness

A woman riding a bus was pushed off the way by a couple of suspects who had just gotten on the bus. The victim said one of the suspects reached her hand into the victim's purse and removed the wallet.

The suspects got off the bus, but the victim followed them and called 911. When officers responded and met with the victim, she pointed out the suspects; the officers recovered the victim's wallet and the two suspects were placed under arrest.

### AND ANOTHER BURGLARY Thursday, March 14, 3:45 a.m. Franklin at Hickory

A private security alarm company called about a possible burglary in progress. The caller had seen via a live camera feed someone in the building. Officers responded, and one of them located a door that appeared to have been pried open. As the officers quickly set up a perimeter around the building, the suspect walked out of the building and was immediately detained. Officers searched the building for additional intruders and found several burglary tools belonging to the suspect, as well as several interior doors that had pry mark damages on them.

The suspect, who was already on felony probation for burglary, was booked on numerous felony charges and a probation hold was placed on him.

### SF BUDGET

CONTINUED from page 7

ing trends over the past five years, but also specific General Fund projections.

### TWO-YEAR BUDGET CYCLE

In November of 2009, voters passed Proposition A, which amended the City Charter to require San Francisco to transition to a two-year budget cycle for all departments by FYE 2013.

Therefore, during last year's budget process, for the first time all city departments submitted a two-year budget, covering FYE 2013 and 2014, and aside from certain enterprise departments, the majority of all other departments will once again be asked to submit a two-year budget (also known as a rolling two-year budget) during this year's budget cycle. I'm a huge fan of increasing the length of our budget cycles, because it holds policy makers in City Hall accountable for taking a long-term view of our financial picture.

### BUDGET PROJECTIONS

Despite a vastly improving local economy (our unemployment rate in San Francisco has now fallen

from 9.8 percent in January 2011 to 6.0 percent in April 2013), we continue to face projected annual budget deficits. Given that we are legally mandated to produce a balanced budget each year, any projected deficit must

### CITY HALL BUDGET CALENDAR

During the months of March, April, and May, the mayor's budget office works with all enterprise and General Fund departments to build individual department budgets, and ultimately a comprehensive budget for the entire city, while during the same time, the Budget and Finance Committee holds preliminary budget hearings on our largest departments. Once the mayor's office completes the budget, our controller's office adjusts citywide revenue and expenditure estimates and confirms that the proposed budget is balanced.

On June 1 (this year June 3), the mayor's office will publish its proposed budget and present it to the Board of Supervisors. During June and July, I will chair our Budget and Finance Committee hearings on the proposed budget, amend the budget as appropriate, and reallocate any savings for other priorities. By law the Board of Supervisors must pass a balanced budget no later than July 31.

### BUDGET PRIORITIES

As the chair of our Budget and Finance Committee, I am committed to holding an inclusive, open, and transparent budget process, balancing the budget in a fiscally responsible manner, and making certain that our spending reflects the priorities of our entire city. I believe community input is a very necessary and significant part of the budget process, and I have worked with the mayor's budget office and other supervisors to schedule six separate town hall meetings about the budget across San Francisco. Our District 2 Town Hall is scheduled for Saturday, May 18 at 10-11:30 a.m. at Galileo High School, so please attend if you would like to speak directly to the mayor or other depart-

relates to our local economy. Further, we still have systemic budget problems that need to be addressed, such as our overtime costs, our unfunded health care liability, and monitoring of our nonprofit organizations that receive city funds. I will continue to keep my eye on the financial ball, and I look forward to presiding over a process with an aim to keep San Francisco financially sound for our current residents and for future generations.

### HOW TO STAY INVOLVED

For up to date information on the City budget and related documents, please visit our budget website at [www.sfgov.org/budget](http://www.sfgov.org/budget). The Budget and Finance Committee meets every Wednesday at 1 p.m. in Room 250 at City Hall, and the agendas for the meeting are posted the Thursday afternoon before the meeting — you can find the agendas at [www.sfbos.org](http://www.sfbos.org) by clicking on the Budget & Finance tab. Please always feel free to call my office with any questions.

**I will continue to keep my eye on the financial ball and look forward to keeping San Francisco financially sound.**

ment heads about your budget concerns. Though San Francisco is in a much better place financially than in recent years, we cannot take anything for granted as it

Supervisor Mark E. Farrell is the District 2 supervisor and can be reached at 415-554-7752 or [mark.farrell@sfgov.org](mailto:mark.farrell@sfgov.org).

EYE ON CRIME Deepening ties in the community

## The new youth movement

BY CAPT. GREG MCEACHERN

AS MANY OF YOU may be aware, Chief Greg Suhr is an avid proponent of community engagement, especially any community engagement or activity involving kids. The chief's belief and mine as well is that the more engaging and involved the Police Department can be with our youth, the better opportunity we have for a positive impact on the lives of the future adults of San Francisco. To further our community engagement activities, especially involving the youth of our district, Northern Station is partnering with the

— an increase that is sorely necessary. As part of this hiring increase and to further our community engagement, Northern Station has partnered with the Police Academy and the newly hired recruit officers to begin their community involvement long before they hit the streets. In cooperation with Capt. David Lazar, the commanding officer of the Academy, Northern Station officers along with a number of recruits in training have been visiting the afterschool programs in the Northern district to participate in afterschool activities with the youth of the district. In early April, 15 recruits from the current academy

by the Buchanan YMCA. During the visits, the recruit officers were introduced to the youth of the Northern District and had an opportunity to assist with homework, read to the children, and play games and activities during the afternoon. The response from the children and the involved officers was extremely positive. Over the next five months, the visits to the afterschool programs will continue every few weeks and will culminate with the entire recruit class participating in a backpack giveaway to over 2,000 youths in early August. Our hope with this program is that the youth of the district will have an opportunity to see

police officers in a positive light, while at the same time our newest officers will obtain valuable tools for community engagement and communication that will reap benefits for them throughout their careers.

The second project in which Northern Station is

partnering with the community is the Collective Impact Program that helps fund the Mo Magic Program for the youth in the Western Addition. This program predominantly serves low income and high-risk youth, offering opportunities for civic engagement, enrichment, community service, and youth development.

Some of the activities that the Collective Impact program will provide over the summer include field trips, book distributions, the backpack giveaway, transitional youth speaking activities, and other events supporting youth throughout the summer. Recently, Northern Station officers participated in a basketball tournament fundraiser at Ella Hill Hutch with other City agencies, with the proceeds benefiting the Mo Magic programs under Collective Impact. In May, many members of Northern Station will participate in another fund-

raiser supporting Collective Impact, and it's a fundraiser I'm mentioning to you in hopes that you may be able to support it as well.

If possible, become a sponsor for the event to help the low-income and high-risk youth of our district. I also encourage you to

**Our hope is that the youth of the district will have an opportunity to see police officers in a positive light.**

On May 9, Collective Impact will have its third annual fund raiser "More than Magic." The fundraiser is the largest event Collective Impact has, and the proceeds are a majority of what supports the program throughout the summer. During the fundraiser, there will be a More than Magic Awards and Reception attended by Supervisor London Breed, Supervisor Mark Farrell, former Supervisor Bevan Dufty, and other city dignitaries. The event will take place at the Fort Mason Center at the General's Residence. I encourage you to buy individual tickets to attend the event, or,

pass on this information to any individuals or corporations that you believe may be able to help in this extremely worthwhile fundraiser. Remember, many of us are fortunate, sometimes more fortunate than others. This fundraiser will allow those of us more fortunate to assist the less fortunate and improve their lives through opportunity, enrichment, and development.

To subscribe to Northern Station's community newsletter, send an e-mail to [SFPDNorthernStation@sfgov.org](mailto:SFPDNorthernStation@sfgov.org) with the subject line "Please subscribe me to the station's newsletter."

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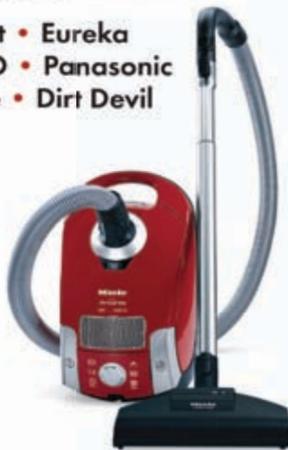
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CLIMATE ONE : Is the Marina's future submarine?

# Saved by Goldilocks

BY GREG DALTON

WHEN PEOPLE AT MIAMI cocktail parties learned that John Englander was writing a book about sea level rise, many people took him aside and quietly asked him a question.

"If I sell my oceanfront property in a decade will I be O.K.?"

The answer is that nobody knows when oceanfront real estate will get hit by severe weather or falling prices. Englander's book, *High Tide on Main Street*, predicted that a superstorm would sometime in the future hit Atlantic City and the New York metropolitan region. One week after it was published, Hurricane Sandy destroyed the New Jersey shore and sent a 13-foot storm surge into lower Manhattan.

Scientists had warned that rising carbon pollution could deliver such a megastorm, but regional officials and planners thought they had decades to prepare for it.

"Sandy is a wake-up call," Zack Wasserman, chairman of the Bay Conservation and Development Commission (BCDC), said at a recent meeting of Climate One, the sustainability initiative of The Commonwealth Club.

The harsh reality is that the Earth's operating system is spinning out of control faster than many people realize. Many think sea level rise could affect their grandchildren and polar bears. Sandy, which was exacerbated by rising and warming oceans in addition to other factors still being studied, showed that seas that have risen seven inches in the last 100 years are delivering more powerful punches here and now.

That doesn't sound like much, but Englander notes that "the rate of rise acceleration has doubled in the last 30 years. That's the first indicator of a problem."

What does this mean for San Francisco and the Marina?

No one really knows, because planners and experts are just starting to get their head around all this. "The risk assessment that's necessary for the Bay Area is the first order of business," says Ezra Rapport, executive director of the Association of Bay Area Governments. "And we have not done a good one to date."

One reason is that doing a regional plan involves myriad local and regional agencies working together on a threat that is abstract and only tangentially connected to their core mission. The closest agency, BCDC, was created to stop the bay from shrinking. The challenge ahead is a bay that will certainly expand.

Another is that climate scientists measure trends over many decades, and their projections typically apply to swaths of land bigger than individual states, let alone counties or cities. That's a challenge for mayors and county supervisors.

Though the timeframe is uncertain, planners know certain things will need to happen. For example, the runways at Oakland and San Francisco airport will

need to be elevated, because building seawalls around them will only shorten the airstrips for planes landing and taking off.

Who's going to pay for all that? Some officials are counting on Uncle Sam riding to the rescue. Rapport says "that is a risky proposition," because the federal government will eventually get tired of bailing out coastal cities from disasters.

One regional answer is the creation of a new agency responsible for securing funding and protecting vital infrastructure from the coming storms. The environmental group Save the Bay is planning a regional campaign for a parcel tax in the nine Bay Area counties to restore wetlands that can act as a buffer from surging seas. Melanie Nutter, director of San Francisco's Department of Environment, sees promise in an infrastructure bank that the federal or state government could create to attract private sector capital to infrastructure projects for a Bay Area with rising temperatures and seas.

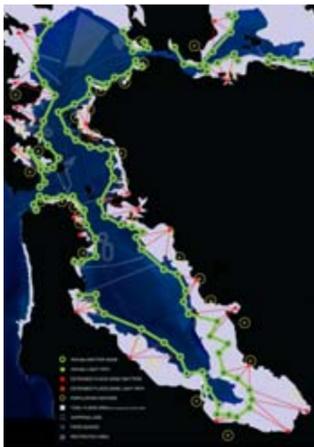
While government agencies assess the risk and figure out how to pay for property protection, developers are steaming ahead with new buildings in SOMA and Mission Bay. Are the generators of the new hospital at UCSF Mission Bay in the basement where they could be flooded like New York University Langone Medical Center was last year? I recently asked a downtown developer what his company,

which had a New York building flooded during Sandy, was doing about projected sea level rise; he groaned and said, "We don't have a good answer for that." The Urban Land Institute, an industry group, has set up a committee to study the issue.

One solution being studied for New York is a \$10 billion sea gate system that would protect the region from future storm surges. The Bay Area is contemplating something similar, a barrier near the Golden Gate Bridge known as Goldilocks. "I happen to think that ultimately it might be the solution," Zack Wasserman said, adding that there is no engineering study and it is premature to say that is the way to go. One problem is how blocking water at the Gate would impact coastal communities outside the bay. Turning the Sunset District into a wetland would probably not be an acceptable consequence of protecting the Marina, downtown, and other low lying areas.

As Donald Rumsfeld famously said, there are a lot of known unknowns and unknown unknowns. The future of the Marina district and the rest of the City are full of both as we enter the era of climate disruption. One thing is certain: Dealing with the local impacts is going to be expensive. Living along the California coast has never been cheap, and we haven't seen anything yet.

*Greg Dalton is the host of Climate One, a project of The Commonwealth Club of California. A podcast of all Climate One programs, including the "Bracing for Impact" shows featuring the speakers quoted in this article, are available free in the iTunes Store.*



Rising seas will challenge all Bay Area coastal locations PHOTO: THOM FAULDERS, FAULDERS STUDIO

ON & OFF CHESTNUT : S.F. Small Business Week

# Celebrating small business

BY JIM MAXWELL

MAY BRINGS SPRING flowers, and also the annual **San Francisco Small Business Week**. While National Small Business Week does not begin until June, here in the City where we love our unique neighborhoods and celebrate diversity, we jump the gun with the nation's largest celebration in honor of our entrepreneurial spirit.

The Small Business Networks' 29th Annual Awards Gala jumpstarts the festivities, where last year the Marina's own Vintage 415 (owners of Blue Barn Café, Mamacita, Tippy Pig and Umami) were feted as a Small Business of the Year. Monday, May 13, is the official kick-off with the **Flavors of San Francisco** event, featuring restaurants from across the City alongside their neighborhood merchant associations - those tireless volunteers dedicated to enhancing our neighborhood commercial corridors. Throughout the week there are conferences, award ceremonies, and seminars, including more than 40 free business seminars covering everything from technology to marketing and green business. The week ends with sidewalk sales across the City sponsored by the Office of Small Business.

Why the big love fest for small business? Small business is the largest employer in San Francisco, providing more jobs than all large companies combined. Despite the major financial institutions and the growing tech and biotech fields, the majority of employees in San Francisco work for

small businesses. From entry-level jobs to high paying service industry jobs, small business is the backbone of our economy.

And more than just jobs - for every dollar spent at a locally owned business, that

dollar is recycled through our economy up to three times, meaning more local revenue to provide more city services for San Franciscans. A dollar spent at a big box store is a one-time investment, with a single benefit in taxes to the local infrastructure before it leaves our economy for good.

This year's Small Business Week theme is "Small Business: Shaping Our

sure. The purpose of Prop G was to preserve the unique character of our neighborhoods. It requires that the Planning Commission conduct a hearing in order to grant a use permit for large retailers based on a variety of criteria, especially the existing mix of retailers in the neighborhood. That's not only important for keeping our neighborhoods from becoming a homog-



Think globally, spend locally PHOTO: BROCKNEYS2 / FLICKR

**The Marina is known for top-notch restaurants of every ethnicity, unique boutique retailers, and a dynamic social scene.**

Communities," celebrating how the creativity of goods and services provided by small business reflects the unique makeup of each of our neighborhoods. When we think of the many diverse neighborhoods city-wide, the first thing that usually comes to mind is the types of businesses found in each neighborhood. Here in the Marina, we're known for top-notch restaurants of every ethnicity, unique

enous shopping mall of chain stores and restaurants, it's to help level the playing field for small business owners - its not about limiting competition. Most of the stores in neighborhood commercial districts are under 1,000 square feet, and with less room for inventory, small businesses can't compete with big box retailers who can afford larger spaces and have the support of multiple locations, massive warehouses, and a cost-saving supply chain. And those small spaces actually demand a much higher rent per square foot than large spaces, yet another economy of scale for big business. Prop G simply allows neighborhoods to decide how they want their commercial district to grow and for small business to continue to shape our community.

So once again friends and neighbors, its time to think globally, but shop locally, and support small business, especially while we celebrate **San Francisco Small Business Week**, May 13 - 18. Stop in your favorite locally owned salons, stores, and restaurants this month and let them know you appreciate what they do to make the Marina the best place on earth.

For more information on San Francisco Small Business Week, visit [www.sfsmallbusinessweek.com](http://www.sfsmallbusinessweek.com)

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



Small businesses are a neighborhood's core PHOTO: FOGGITYFOG / FLICKR

**From entry-level jobs to high-paying service industry jobs, small business is the backbone of our economy.**

small businesses. From entry-level jobs to high paying service industry jobs, small business is the backbone of our economy.

And more than just jobs - for every dollar spent at a locally owned business, that

boutique retailers, and a dynamic social scene!

That's one reason why the Prop G Formula Retail Ordinance was overwhelmingly passed by voters in 2006, despite well-funded campaigns against the mea-

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## The opening day glow

BY STEVE HERMANOS

IT WAS A BEAUTIFUL OPENING DAY AT AT&T Park. The Giants and their fans celebrated their victorious 2012 season and the echoes of the 2010 championship. A group of players raised the new championship flag. One at a time, as each basked in extended cheering, coaches and players jogged across the outfield, between a pair of podiums each

supporting a World Series trophy, and over to the third-base line.

Before the festivities began, and during the game, this reporter circled the stadium, asking fans: How does it feel to be world champions for the second time in three years?

### On the arcade

I didn't expect to win another one so soon. It seemed so magical—even more than the

first [championship]. The second parade was surreal. We'll be even better for the third.

— Bob Biddle, Concord

I'm proud of our team. We were here for Game 2 versus Cincinnati when they lost [and the Giants were faced with the near-impossibility of winning three games in a row in Cincinnati to advance], so it's extra special now.

— Kathryn Gonzalez, Campbell

### On the cable car

It was this big explosion in 2010. You didn't think it would happen again so soon. You can't be greedy, but you do want it again.

— Caroline Cannizzaro

As long as you beat the Dodgers, the rest is gravy.

— Mike Pallas

### Behind the scoreboard

We were very fortunate for it to happen in a different way. It was such a team effort. I want Zito to have another great year. And Timmy.

— Patsy, Concord

It feels unreal, like in a dream. Like this is something that can't happen in reality. [After they won the second championship] I was having a hard time doing anything; I was on a winner's high for months.

— Charles, Pacifica

It's always better when you have a son to share it with. The second time around was better.

— Ron Amos, South San Francisco

### Bleacher plaza beer cart

This year I like being the world champ underdogs. Nobody is picking the Giants to win it again, and the Giants know how to win. 2002 and '89 never happened. I just love being in this ballpark.

— Bob, Foster City

It's great to be back in the park, to see who's raising that flag. Dodger Stadium was quiet in October, last time I checked.

— Julio, Martinez

### The centerfield bleachers, Section 144

Like a dream come true.

— Laura Dalton, Alameda

I walked in the parade a second time. I think we got a great chance [for another title]. It's all about the fans.

— David, Concord. Usher.

### Section 117

Winning two World Series as a Yankee fan is a given. As a Giants fan it's Alice in Wonderland.

— Andrew Sisolak

I'm having a hard time with this. If you were writing a movie script, it would be unbelievable. Everyone was saying 'bye to each other at the end of Game 2 versus Cincinnati, but one kid a few rows back said, 'I'll see you next weekend.' He was right. And one more thing: The important thing is the Yankees aren't winning the World Series when we are.

— Jim O'Neil, Cow Hollow

Game 7 versus the Cardinals. There was something about the refraction of the light. We stood in the rain for one and a half hours. The light went from white stadium lights, and in the rain the lights turned yellow — sepia — and the game looked like it does in an old movie.

— John Laughton, Monterrey

And the game on Opening Day? To make it even more perfect, the Giants beat the St. Louis Cardinals 1-0, a strong step in their quest for their third San Francisco championship.

Steve Hermanos is the author of the new book, Orange Waves of Giants! The 2012 Championship Season. E-mail: [stev@marinatimes.com](mailto:stev@marinatimes.com)



Clockwise: The Giants await their Opening Day introductions; Bochy leads a crew of Giants across the field to raise the championship flag; Bochy shows the crowd the World Series trophy PHOTOS: STEVE HERMANOS

ON THE BAY Still plenty of racing to come

## Quiet before the storm

BY JIM MAXWELL

ITS ALL QUIET ON THE BAY AS we head into what's being billed as the "Summer of Racing" with the America's Cup scheduled for July 4 through Sept. 21. The AC World Series has just wrapped up its second season in Naples, Italy, and while Oracle Team USA's top skippers Jimmy Spithill and Ben Ainslie stayed here to continue tuning up the AC72s, Tom Slingsby took the helm for Oracle Team USA and was able to deliver an exciting win in the Match Racing Championship in his ACWS debut.

He was also able to bring home the overall Season Championship by preserving the commanding lead Spithill had built for the team. The Luna Rossa Swordfish team, with legendary Francesco Bruni at the helm, was narrowly edged out by Slingsby in the final match race. But Bruni battled back to win the final Fleet Race of the series and earn enough points for the overall Naples Series Championship in front of a raucous home crowd that swelled to over 100,000 spectators along the beautiful shoreline.

### One needs to look no further than the annual Wooden Boat Racing Association's Woodies Invitational.

stretch the boundaries of speed under sail with each new trial, both here on the bay with Oracle Team USA and Team Artemis, and at the other end of the globe down in Auckland, New Zealand, where Team New Zealand and Luna Rossa are testing their teams.

Until July rolls around, there is still plenty of racing on the bay right along City Front, starting with the

The AC45s will next return to the bay to begin final training for the Red Bull Youth America's Cup, which will debut between the Louis Vuitton Cup Challenger Series and the America's Cup Finals, from Sept. 1 to 4. The boats will be sailed by 19 to 25 year olds, and each team member must be a citizen of the country they will represent. Ten teams have qualified to compete, including Australia, France, Germany, Portugal, Sweden, Switzerland, and two teams each for New Zealand and USA. Meanwhile, the AC72s continue to amaze as they

San Francisco Yacht Club's (SFYC) Wednesday Night Series on May 1, followed by their Kiteboarding Series on Thursday, May 2 and Windsurfing Series on Friday May 3. The Golden Gate Yacht Club gets the month rolling with their Friday Night series also on May 3. While you can probably catch racing on the bay nearly everyday of the week during May, a couple of the largest regattas are starting on the first weekend in May on the 4th and 5th, with the Yacht Racing Association's (YRA) Great Vallejo Race expecting 250 boats to be entered and the SFYC's Elvstrom Zellerbach race expecting 65 entries right along City Front.

But for a real contrast to the upcoming America's Cup, one needs to look no further than the annual Wooden Boat Racing Association's Woodies Invitational hosted by the SFYC starting Friday, May 31. The Woodies features sleek International One Designs, Knarr, and Birds along with the stouter Bear and Folk boats. These classic wooden boats can be seen moored in front of both yacht clubs in the West Marina throughout the weekend as they gather for this annual regatta and celebration.



Joe Bambara and crew aboard #32 Little Dipper, with the Bear fleet's eponymous logo on sail PHOTO: ELLEN HOKE

As we take note of Small Business Week in the City, of particular note are the Bear boats, having been designed and built right here in San Francisco starting in 1931 while the economy was still reeling from the Great Depression, by the Nunes Brothers boatyard. Ever the entrepreneurs, the Nunes' set out to design an economical sail-away boat for the rough waters of the bay, and succeeded so wildly that by the mid-1950s the Bear was the largest single design fleet on the bay. As the story goes, the first boat was launched on a typical blustery and foggy summer day with all the pomp and circumstance the launch of a new boat design deserved. The commodore of the SFYC, Cliff Smith, remarked "That is a bear of a boat!" A young Ernie Nunes replied "Good, let's call it a 'Bear' class boat" and a new fleet was named.

While the fleet at one time numbered 69 boats, it has since dwindled in numbers over the years as time and tide — and economic circumstances — take their toll. However, Boat #1, the Merry Bear, can still be found on display in the S.F. Maritime Museum. So before the hi-tech carbon-fiber wing-sailed hyphenated boats arrive in force, take a trip down memory lane, enjoy a piece of San Francisco history while at it, and check out the Woodies the end of May.

For up-to-date local race information on the Bay, visit [www.yra.org](http://www.yra.org), [www.gycc.com](http://www.gycc.com) and [www.stfyc.com](http://www.stfyc.com). To purchase tickets (now on sale) or learn more about the America's Cup go to [www.americascup.com](http://www.americascup.com) and visit [www.oracle-team-usa.americascup.com/](http://www.oracle-team-usa.americascup.com/) to follow Team USA's progress.

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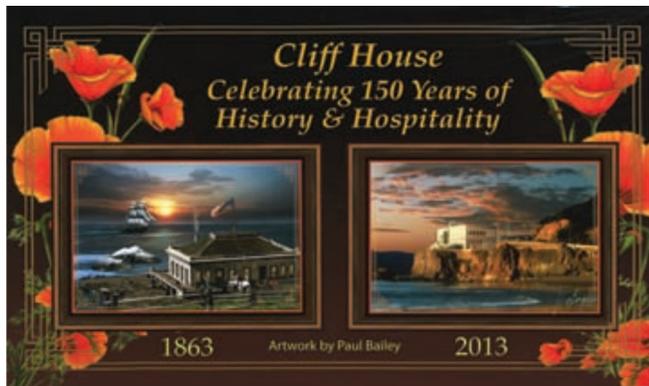
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**LA VITA DELIZIOSO** :: Devilishly good



Salmon deviled eggs

**New twists on deviled eggs**  
From candied bacon to salmon roe

BY SUSAN DYER REYNOLDS

**T**HE HUMBLE DEVILED EGG IS ENJOYING quite a renaissance these days, finding itself on trendy restaurant menus across the country. I have fond memories of my mother's classic version — mayo, a little mustard, a little Worcestershire sauce, and some cracked pepper — and while I love the traditional style, I came up with a couple of versions that I like even better. The first is a spicy Asian take with candied bacon; the other is inspired by the lox bagels I love so much in New York City.

For perfectly hardboiled eggs, place fresh (preferably pastured) eggs in a pan and cover with cold water. Bring to a boil, turn off the heat, and cover the pan. After exactly 15 minutes, run the eggs under cold water to stop the cooking process. (Note: fresh eggs are easier to peel; pastured eggs are available at better markets like Whole Foods.)

**CANDIED BACON DEVILED EGGS**  
Serves 6-8

- Candied bacon**  
4 strips of high-quality bacon (I like Prather Ranch, available at the Ferry Building)  
2 tablespoons light brown sugar  
1 teaspoon of togarashi or cayenne powder (or as much as desired)  
1 teaspoon Chinese five spice powder  
Pinch of ground cinnamon  
Pinch of ground ginger

- Egg filling**  
6 large hardboiled eggs, peeled  
¼ cup mayonnaise (use more for creamier filling)  
1 clove garlic, finely chopped (optional)  
1 tablespoon fresh chives (plus extra for garnish), finely chopped  
1 teaspoon Japanese or Chinese hot mustard (or 2 teaspoons regular mustard)  
1 tablespoon rice wine vinegar  
Juice of one medium lemon (preferably Meyer lemon)  
Pinch of togarashi (Japanese chili seasoning) or cayenne powder  
Pinch of ground cinnamon  
Pinch of ground ginger  
Dash of light soy sauce  
Dash of maple syrup

**For the candied bacon:**  
Preheat oven to 350 degrees.  
Place the bacon strips on a wire rack over a baking pan.

In a small bowl, mix together dry ingredients. Sprinkle each bacon slice liberally with the spiced sugar mixture. Bake 10 minutes; flip slices and sprinkle with remaining mixture; bake until cooked through and crisp (about 15 minutes more). Set aside to cool.

**For the deviled eggs:**

Slice the eggs in half lengthwise and, using your thumbs, gently pop the yolks into a small bowl and place the whites on a serving platter. Add remaining ingredients to the yolks, smash with a fork, and then whisk until smooth.

When bacon is cool enough to handle, crumble one slice (in small enough pieces to fit through the tip of a piping bag) into egg mixture, and whisk until fully incorporated.

Fill a piping bag fitted with a large star tip with the mixture and carefully pipe the egg mixture into each white. (If you don't have a piping bag, use a gallon-size freezer bag and cut off one of the bottom corners.)

Crumble remainder of bacon slices over tops of eggs, sprinkle with chives, and serve immediately.

**LOX AND SALMON ROE DEVILED EGGS**  
Serves 6-8

- Egg filling**  
6 large hardboiled eggs, peeled  
4 ounces good quality smoked salmon, finely chopped  
¼ cup mayonnaise (use more for creamier filling)  
¼ cup cream cheese, room temperature  
Juice of one medium lemon (preferably Meyer lemon)  
1 tablespoon fresh chives (plus extra for garnish), finely chopped  
1 tablespoon fresh dill, finely chopped  
1 teaspoon kosher salt  
½ teaspoon white pepper, freshly ground
- Garnish**  
¼ cup salmon roe (labeled "ikura" at Japanese markets; optional)  
¼ red onion, very thinly sliced (optional)  
Chives, finely chopped  
Black pepper, freshly cracked

Using the methods in the recipe above, combine all filling ingredients and pipe the mixture into the egg whites. If using, top each with red onion slices and salmon roe. Sprinkle with chives, finish with pepper to taste, and serve immediately.

E-mail: recipes@marinatimes.com

**THE TABLEHOPPER** :: Get your taste buds ready

**Practice your Spanish at the new Coqueta and Padrecito**

BY MARCIA GAGLIARDI

**O**VER ON THE WATERFRONT, celebrity chef **Michael Chiarello** (Bottega) has opened **Coqueta** (Pier 5, 415-704-8866), his Spanish project in the former Lafitte. The 84-seat space features an open kitchen, a rustic-chic look (complete with cowhide rugs), views of the water, and an outdoor and glass-enclosed patio room reserved for walk-ins hungry for tapas.

The chef is Ryan McIlwraith (Bottega), who offers an array of hot and cold tapas, cured meats (like jamón ibérico and chorizo), dishes off the wood-fired grill, paella served on the hour, and grilled calçots (a type of scallion), which Chiarello has been growing specifically for the restaurant. Regional dishes range from Madrid, Catalonia, the Basque country, and beyond. Joe Cleveland (who previously worked for José Andrés) is running the bar program, which includes an innovative and extensive drink menu ranging from gin and tonics to sangria and sherries. Open nightly for dinner; lunch and brunch will be added later.

Arriba! The crew from Mamacita has opened **Padrecito** (901 Cole Street, 415-742-5505) in the former EOS space in Cole Valley. The team, which is also responsible for places like Tippy Pig, Umami and Blue Barn, includes Nate Valentine, Sam Josi and Stryker Scales. The new spot is quite large, with three levels. On the main level is the dining room, which includes intimate booths for two, communal tables and bistro-height tables. The second level, off to one side, accommodates the bar, and a mezzanine level has additional seating that will eventually be available for large groups and private parties.

The agave-focused bar program, developed by David Ruiz, features lots of tequila- and mezcal-based drinks (por supuesto), though gin and whiskey lovers can also find something to love. The bar area is a fashionable take on a Mexican cantina, while the dining room has very high ceilings and dramatic windows, which many will remember from the EOS days, and the height has been kept comfortable with natural-weave and punched-metal hanging lamps.

The menu from head chef Luis Contreras (who is also a

partner) is smaller and more focused than at Mamacita, and everything is house-made from scratch, including corn and flour tortillas and all salsas and sauces. Look for tacos served in pairs, enchiladas and chilaquiles, and an array of appetizers and sides, which will change with the seasonal availability of ingredients. As much of the restaurant's produce as possible comes from Oak Hill Farm in Glen Ellen (owned by

of the vendors will serve a new menu choice each month, so you can check back often and try new things. Off the Grid is also starting the brand-new prix-fixe dining service, which is a specialty heated lounge area where you can make a reservation to have a more composed meal with one of the participating vendors, including Azalina's and Hapa SF, plus cocktails (and more) from Derby Cocktail Co., a new mobile bar concept by

Stag Dining. The average cost for the prix fixe is \$40, plus optional beverage pairings available. The market's hours are 5 p.m. - 10 p.m. Fridays.

There's another spot to get your baked goods on: **Flour + Co** (1030 Hyde Street, 415-992-7620) from Emily Day, who used to run operations over at La Boulange (pre-Starbucks), and her husband, Ryan.

The spot is absolutely darling (but not too twee), with turquoise walls, lots of sunshine, and a plethora of fresh flowers. It's the perfect place to enjoy a spring afternoon with Stumptown coffee and some rockin' baked goods. Day is all

about using what she calls "the good stuff," like real butter, flour, eggs, and produce, to create simple but delicious pastries. Each of these ingredients has taken on a bit of a personality, which you can see in the graphic design at the location. The wonderful graphics, from Rubber Design feature personifications of milk, eggs, and flour, and appear not only on the walls but also on the to-go cups.

As for the menu, look out for cookies, fruit bars, buttermilk biscuits, and seasonal specials (a recent one was strawberry pie with Straus ice cream — can you say "springtime"?). There are also sandwiches and salads for lunch, plus a potpie. For lunch, check out granola and yogurt or, for a savory option, try the biscuits and gravy. They've also got cakes, pies, and loaves of bread, so it's a great place to pick up something on your way to somewhere fabulous. They're currently open daily 6:30 a.m. - 6 p.m.

Marcia Gagliardi writes a popular weekly e-column about dining in S.F. (subscribe for free at www.tablehopper.com) and has a book, The Tablehopper's Guide to Dining and Drinking in San Francisco. E-mail hot tips to marcia@marinatimes.com.

**The spot is absolutely darling (but not too twee), with turquoise walls, lots of sunshine, and fresh flowers.**

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SHORT BITES :: Outta town and across town

## Dining from north to south Crabs and clams and sushi

BY SUSAN DYER REYNOLDS

### SALITO'S CRAB HOUSE & PRIME RIB

1200 Bridgeway, Sausalito, 415-331-3226, www.salitoscrabhouse.com; Monday-Friday 11:30 a.m.-10:30 p.m.; Saturday-Sunday 8 a.m.-10:30 p.m. (breakfast served until noon)

If you want fun in the sun with great views, food and cocktails, Salito's is the place. A quick trip by ferry or by car, Salito's once housed swinging singles' spots like Zack's, Margaritaville and Paradise Bay. The dark, dreary interior has been revamped with a bright seaside cottage motif that includes sailor-blue-striped curtains on some of the cozy, private booths, but the best spot is definitely the sunny deck with its tranquil outlook over Richardson Bay. The daily variety of oysters are some of the freshest you'll find, plump and briny with a sweet, creamy finish. True to its name, sizzling iron skillet piled with roasted Dungeness crab and thick slabs of juicy, tender, well-marbled prime rib are highlights (and Salito's gets extra points for having prime rib available at lunch). Fresh fish like sand dabs are served with your choice of preparations (I like the lemon-but-ter-caper sauce). H o u s e - b a k e d kettle bread with Straus Creamery butter; delicate but decadent crab chowder; salumi; and the cheese board are great starters. Sip an artisanal cocktail (served in elegant "Nick and Nora" glasses) like the ginger martini or classic Manhattan, and chat with the friendly crowd to complete the perfect lunch or dinner.

**Tip:** Hot-iron skillet of mix and match garlic-butter roasted mussels, shrimp and crab are great for sharing.

**Not to Miss:** Roasted crab, prime rib, oysters, crab chowder, crab Alfredo, kettle bread

♦♦½

**THE OLD CLAM HOUSE**  
299 Bayshore Boulevard, San Francisco, 415-826-4880, www.theoldclamhousesf.com; Monday-Friday 11 a.m.-10 p.m., Saturday-Sunday 10 a.m.-10 p.m. (breakfast served until 3 p.m.)

When you can't get to Sausalito but you still want a sizzling platter of garlicky Dungeness crab, check out The Old Clam House, which is owned by the same folks as Salito's. Much of the menu is similar (and equally consistent in quality), but you'll also find the

famous complimentary cup of clam broth — or as I call it, "liquid gold." The Old Clam House has one of the best prix-fixe deals in town: a cup of clam chowder or a side salad and your choice of entrée for \$14.95. Standouts include the plate-filling calamari steak doré (lightly egg battered and served in the traditional butter-lemon sauce) and shrimp scampi. For \$24.95, try the sizzling crab legs, seafood cioppino, or sand dabs (petite and sweet, sand dabs are one of my favorite local fishes). For starters, try the escargot (made with clams instead of snails).

**Tip:** Check out the \$9.95 weekend breakfast.

**Not to Miss:** Sizzling platters, roasted crab, calamari steak doré, crab Louie, clam linguine, clams escargot

♦♦½

### SUSHI SAM'S

218 E. 3rd Avenue (at B), San Mateo, 650-344-0888, www.sushisams.com; Tuesday-Saturday 11:30 a.m.-2 p.m. & 5-10 p.m.

I first discovered Sushi Sam's over two decades ago, and I still try to make a trip there at least once a month because I think it's the best sushi in the Bay Area. I'm not alone: Ask top chefs like Thomas Keller, Laurent Manrique, and Ron Siegel where they go for sushi, and they'll tell you Sushi Sam's. Osamu ("Sam") Sugiyama, the casual ambiance and reasonable prices are polar opposites from the dining experience — not only does Sam get sparkingly fresh seafood, he features some unusual and hard-to-find items and only serves what's in season. One of my favorites is his California hand roll, made with real snow crab dressed lightly in Japanese mayonnaise. The nori shatters like thin glass but is strong enough to hold the contents and stay crisp so you don't end up tugging at limp, chewy seaweed with your teeth. Sam makes many of his own seasonings to complement the fish, so quite a few items require no soy sauce (take the waiter's word for it).

**Tip:** Always check the specials board, where you'll find Sam's seasonal offerings.

**Not to Miss:** California hand roll, toro, arctic char, baby lobster, hamachi, pork belly appetizer, uni, anago, house-made desserts

♦♦½

**E-mail:** susan@marinatimes.com



Take in spectacular views over thick slabs of prime rib at Salito's in Sausalito



I discovered Sushi Sam's over two decades ago, and I still try to make a trip there once a month.

NEW & NOTABLE :: You had us at 'funnel cake'

## Bar-goers and foodies alike take stock of Stock in Trade

BY JULIE MITCHELL

WHILE THE SIGN STILL hangs in front of the Marina staple, La Barca, the longtime Mexican restaurant is no more. Instead the space on Lombard Street is home to Stock in Trade, a brand-new tavern with seating for 140 that opened in February. And, on a recent Friday night, every corner of the spacious bar and restaurant was hopping.

Stock in Trade opens to a giant, U-shaped bar and mega flat-screen TVs turned to whichever sporting event is hot; Giants fans already love the place. There's also a dining area that features an indoor bocce ball court and a private dining room. The fun, eclectic menu has everything from bacon-caramel popcorn to salads, sliders and burgers, along with more substantial fare. Of course there is an ample selection of wine and beer from around the world in addition to cocktails.

But more than a bar, Stock in Trade has two young San Francisco culinary stars as its chefs. Executive chef Jake Kwan-Rosenbush grew up cooking alongside his mother in Mill Valley, refining his technique at

Tante Marie's culinary school, and beginning his career as a chef at Gary Danko. Consulting chef Maximille DiMare learned to cook with his grandmother in Boston and earned his chops as executive chef at Frascati on Russian Hill before moving to the acclaimed Wood Tavern in Oakland.

If you're looking for sharable bar snacks, you can't go wrong at



Stock in Trade. Bar-goers at any hour, but especially night owls, will appreciate munchies like crispy, skinny fries with bacon aioli, The Pickles Jar with ranch dip, and coconut bean dip with corn chips. For those who want a meal, there's a healthful farmer's salad

with mixed mesclun, spiced nuts, Gorgonzola, cranberry, apple, and sherry vinaigrette; coriander-seared ahi tuna with roasted, marinated beets; shrimp and grits with Gulf prawns and chorizo (inspired by Kwan-Rosenbush's recent trip to the South); and hot wings with pickles, celery and blue cheese sauce. Carnivores will delight in lamb or smoked beef brisket sliders; and of course, a house-ground Angus burger on an Acme bun; and a bacon burger with house-cut Kennebec fries.

If you've got a sweet tooth, splurge on the Super Carny Funnel Cake with whipped cream, caramelized pears, rum caramel, and tons of powdered sugar; the chocolate cake with mint-chocolate ice cream and chocolate ganache; or the decadent bacon-crust ice cream sandwich with toasted almond brittle chocolate chip cookie. These guys sure know how to mix sweet and savory to the best effect!

Brunch offers more delights, from peach "lemonade" with Seagram's peach-tea vodka, house-made lemonade and a splash of iced tea, to a breakfast burrito with chorizo and black beans; and breakfast poutine with fries, cheese

WHAT TO DRINK NOW :: Sparkling wine

## Brut Rosé

BY IRIS ROWLEE

**What:** Roederer Estate Brut Rosé, \$28

**Why:** A gorgeous salmon pink hue greets you, bursting with robust, tiny bubbles. Aromas of dried roses, citrus, late summer strawberry, peach, and cherry translate to the tongue. Fresh almond and minerality intertwining with yeasty, honeyed notes are ushered out with a bright, clean finish. Elegant, balanced, crisp yet supple.

**Where:** In the crux of Mendocino's lush, blooming Anderson Valley, nestled just in from the rugged coast, 125 miles north of San Francisco.

**Who:** The family of the legendary house of Roederer, Champagne Louis Roederer, (think Cristal) searched California for years looking for the ideal growing situation to set up a U.S. operation. In 1982 they settled in on 580 pristine



acres to develop their vineyards and winery, in awe of its ideal climate and soil. Now onto the sixth generation, they continue the 200-plus years of tradition.

**How:** The Roederer's winemaking approach is based on two key elements: complete ownership of all its vineyards, and the addition of French oak-aged reserve wines from their cellars to each cuvée. The brut rosé is 60 percent Pinot Noir, 40 percent Chardonnay, all estate grown, put through two fermentations, and aged a minimum of two years on the yeast.

**When:** Spring has sprung — 'tis the time for babies, blooms, and brut rosé! Take a spring weekend and pay their rustic estate a visit.

**Roederer Estate:** 4501 Highway 128, Philo; tasting room open daily 11 a.m.-5 p.m., tours by appointment; 707-895-2288, www.roedererestate.com

curds, bacon, brown chicken gravy, and a poached egg.

Come for a drink, play some bocce ball or just let your taste buds ramble over the menu. Stock in Trade is certainly the place to rally.

**Stock in Trade:** 2036 Lombard Street (at Fillmore), 415-829-3000, http://stockintrade.com, daily, 5 p.m.-2 a.m.

**E-mail:** julie@marinatimes.com



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# From vintage to va-va-voom: Decorator Showcase has it all



Clockwise: Spring's hottest color takes its cues from the Emerald City; Homey, handcrafted accessories make a chic comeback; Kitchens are being made with more eco-friendly materials and natural-grain woods



BY MARYANN LORUSSO

**I**F THE DECORATING FORECASTS are accurate, this year's most stylish homes will be down-to-earth yet high impact. Modern yet vintage. And green in more ways than one. The new trends, including everything from eye-popping paint colors to homespun furniture and accessories, will be on full view through May 27 at 2800 Pacific Avenue, where more than 500 interior and landscape designers transformed a stately Georgian mansion for the 2013 San Francisco Decorator Showcase.

So what are the season's bold new looks? Here are a few of the trends you're likely to see, not only at the Showcase, but also in stores and catalogs in the months ahead.

**Right at home:** If you're feeling nostalgic, you're in luck, because vintage, handmade and lived-in are the catch words of the season. Don't be surprised to see homespun accessories like knitted pouf covers, rustic accents such as hand-woven storage baskets, and irresistibly touchable textures like suede and fur for every room of the house. Furniture with a lived-in look, wood finishes that appear aged, and hand sketching as a decorative element on walls all harken back to a predigital age. Palmer Weiss, of Palmer Weiss Interior Design in San Francisco, who has contributed to the Showcase in the past, attri-

butes this trend to the increased accessibility of vintage and crafty items. "In years past, it could have taken months of scouring flea markets for the perfect needlepoint pillow," she says. "Now, an Etsy search turns up hundreds of fantastic options."

Even kitchen design is morphing from slick modern to homey modern. Designers are embracing vintage-looking materials such as irregular flooring, weathered concrete, crackle-glazed tiles that look handmade, and woods that show natural grains. Jenny Bittner, director of the Showcase, says at 2800 Pacific Avenue you'll see a kitchen by Jute that features wood counter tops, storage baskets and hand sketching. She says, "It's a place that feels homey, whether you're cooking dinner with the family or enjoying a glass of wine in good company."

**Just the right light:** Designers have always known that beautiful lighting can transform a room, and the latest designs do this in a bold new way. This season is all about statement lighting, as glazed ceramic lamps, large sculptural pendants, oversized kitchen lights, dramatic chandeliers, and Art Deco lights step into the limelight. Like a beautiful piece of jewelry, a gorgeous light can make an impact, says Weiss, and "is a great

way to infuse novelty or boldness without making too big of a commitment." Statement lighting may be seen in almost every room in the Showcase, says Bittner. "You'll see porcelain chandeliers, brass-plated sconces, glazed ceramic chandeliers, and an Art Deco antelope horn chandelier." And in a living room designed by Catherine Kwong, ceiling-to-floor fringe chandeliers evoke a sexy vintage feel, reminiscent of "Bianca and Mick Jagger in the earlier years."

## Furniture that looks lived-in, wood finishes that appear aged, and hand sketching all echo a predigital age.

**Earth Day:** Nature-inspired motifs, particularly florals and botanicals, are popping up on everything from home accessories to wallpaper. Feathers are adding texture and fancy to pillows, sculptures, even lighting. But the earthiest appeal comes from eco-friendly design choices. "People are increasingly concerned about using the greenest products in their homes," says Marla Schrank of Marla Schrank Interiors in San Francisco, and they're opting for natural materials such as bamboo, recycled glass

and organic fabrics. They're also creating "living walls" of greenery that not only deliver air-purification and humidification benefits to the home's interior, says Schrank, but also "bring the rustic look of the outdoors indoors, and give the space a tranquil and cohesive feel."

**Tribal power:** As globalization brings the corners of the world closer together, home interiors are seeing a broader and more eclectic range of ethnic influences. African inspiration, in particular, is a big trend this season, as tribal patterns crop up on rugs, art and accessories, furniture, and bedding. "It's a look that's been around for a long time, but I certainly see it a lot more now," Schrank says. "There is now an organic nature to these products that evokes warmth and has the ability to soothe." Look for details such as imitation animal skins, houndstooth prints and ornate wood carvings, all in an earthy palette.

**Let it shine:** This season's well-polished homes are aglow with brass, lacquer, and gold accents, as these and other high-gloss finishes make their way into many rooms of the house. Brass makes the biggest comeback, this time mixed with other metals, and Schrank says her clients have

also been pining for gold details. "Shine, shine, shine is back" says Bittner, who confirms that luster is in demand. "At [the] Showcase you'll find lots of polish and lacquer. You'll see nickel and brass sconces, nicked iron ends and Venetian plaster ceilings" with gold accents.

**Color's comeback:** A range of punchy hues from lemon sorbet to cobalt blue is working its way into previously subdued spaces, with emerald green the season's "it" color. "Home décor often mirrors fashion trends, and emerald has certainly been played up on the [recent] runways," says Weiss, who notes that the renowned color authority Pantone chose it as the Color of the Year. In home accessories, Schrank is seeing "a lot of strong, decisive color choices" such as burnt orange, poppy and topaz, as well as bold black-and-white contrast on rugs, pillows, and accessories. At the Showcase, visitors will see "lots of black, white, and grays with pops of bright emerald, bright pink, royal blue, and chartreuse," says Bittner, who points out that although the house is very traditional on the outside, "once you walk in, you'll be surprised by the super chic, modern look on the inside."

Maryann LoRusso is a San Francisco-based journalist who also writes a blog for women at [www.redtypewriter.com](http://www.redtypewriter.com).

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Farley was photographed at ACC by Jessica Sweeney/www.quotidianphotography.com  
Farley has been adopted.

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**Musette (A310866)** is a friendly, affectionate & playful 5 yo cat. She is also a stunningly beautiful cat with her dark chocolate fur.

@NITE Late-night dining

# Tracking down post-club grub in a city that sometimes sleeps

BY MARYANN LORUSSO

AS A NATIVE NEW Yorker who has lived here for almost a decade, it still amazes me how San Francisco's nightlife comes to a screeching halt at 2 a.m. At even the liveliest establishments, at precisely 2:01, if not earlier, there are no more drinks to be had. No more music. The band packs up, and the bartender starts wiping down the bar.

Those who want to stay out just a little bit longer and need some fuel to keep the evening going may find themselves at a loss for where to get some late-night fare. This is also hard to find in a health-conscious city where even the biggest party animals are known to wake up at 5:30 a.m. on a week-end morning to go cycling. However, those hunting for food in the wee hours do have options, from burritos and burgers to fine dining.

If you have spent the evening overindulging, greasy fast food may be in order. If that's the case, head to one of the many taquerias, pizzerias, or hole-in-the-wall

Thai and curry houses that pepper the city and are open until breakfast. But if you are seeking comfort food with a vintage twist, head to **Mel's Drive-In**, of American Graffiti fame, which has four San Francisco locations and offers a slew of options, from hamburgers and cheese fries to cheesecake. On Fridays and Saturdays, both the Mission Street Mel's (801 Mission Street, 415-227-0793) and the Inner Richmond location (3355 Geary Boulevard, 415-387-2255, the site of the original Mel's) are open until 3 a.m. The Van Ness restaurant (1050

until 4 a.m. every night of the week. Half of the restaurant, which was founded in 1927, is housed inside a railroad car that originally served the Key Line that ran between San Francisco and East Bay. The restaurant continues to enjoy its long reign as a pit stop for hungry partiers.

Folks who have been hitting the bars in North Beach should head to **Buster's Cheesesteak** (366 Columbus Avenue, 415-392-2800), which churns out tender, Philly-style cheesesteaks and juicy burgers until 2:30 a.m. Although Buster's is primarily a take-out joint, a few counter and sidewalk seats are ideal for grabbing a quick bite. Also in North Beach, **15 Romolo** (15 Romolo Place, 415-398-1359) serves up local-

**Those who want to stay out a bit longer and need some fuel to keep the evening going may find themselves at a loss for where to get late-night fare.**

Van Ness Avenue) doesn't close until 4 a.m. on those evenings, and the Marina location (2165 Lombard Street, 415-921-3039) stays open 24 hours.

One of the more classic late-night joints is **Grubstake Diner** (1525 Pine Street, 415-673-8268), which serves made-to-order burgers and breakfast

ly sourced bar bites and carnival fare until 2 a.m. Head over for fresh-cut fries, funnel cakes with homemade jam, or, if you're still thrill-seeking after midnight, a Fatted Calf frank from Napa, stuffed with cheddar and wrapped in a corn tortilla from the Mission district. Speaking of the Mission, one of the latest additions



Mel's Drive-In has four locations in the City, including the Lombard Street site, which is open 24 hours

to the late-night dining scene is **Pig and Pie** (2962 24th Street, 415-401-8770), which occupies the former Discolandia record shop. Open Friday and Saturday nights until 1 a.m., the restaurant offers house-made Italian sausage mac and cheese, a nice selection of beers on tap, and, of course, pies. Nearby in Bernal Heights, the tiny Salvadorian joint **El Zocalo** (3230 Mission Street, 415-282-2572) specializes in handmade pupusas, guacamole and spicy salsa, sure to ward off any late-night hunger pains.

In the financial district, **Globe** (290 Pacific Avenue, 415-391-4132) will put a plate of broccoli di ciccio or truffle-oil infused pizza in front of you until 1 a.m. most evenings. Closer to Union Square, **Bouche** (603 Bush Street, 415-956-0396) supplies the late-night culinary crowd with duck confit croquants, kale-stuffed risotto, and other small California/French plates until 1 a.m.

Desperately seeking sushi after midnight? **Ryoko's** downtown (619 Taylor Street, 415-775-1028) has been a late-night dining staple for more than 23 years. Featured on the Food Network show *Midnight Munchies*, this affordable basement sushi bar is open seven days a week until 2 a.m., but last call for food is 1:30 a.m. On Friday and Saturday nights, the restaurant hosts a local D.J.

If you've been partying in the Marina Triangle and find yourself craving a post-midnight meal, stop in at **Delarosa** (2175 Chestnut Street, 415-673-7100), which dishes out Italian specialties such as beet carpacci, fennel sausage pizza, and gnocchi Florentine until 1 a.m. You can also make a beeline for **Brazen Head** (3166 Buchanan Street, 415-921-7600) in Cow Hollow for American cuisine in a cozy setting, or its sister **Liverpool Li's** (2942 Lyon Street, 415-921-6664) for

English Pup fare. Both restaurants serve food until 1 a.m. several nights a week.

Two other locations for late-night dinners are **Nopa** (560 Divisadero Street, 415-864-8643) in the Western Addition/NoPa, where you can indulge in organic wood-fired cuisine like grass-fed burgers and Moroccan vegetable tagine seven days a week until 1 a.m., or Hayes Valley eatery **Sauce** (131 Gough Street, 415-252-1369), where Portobello mushroom fries, bacon-wrapped mini meatloaf, and other comfort food await you until 2 a.m.

For the true night eater, the ultimate challenge may be 25-year Inner Richmond veteran **Korean Village Wooden Charcoal BBQ** (4611 Geary Boulevard, 415-751-6336), where you can stuff yourself silly with grilled meat until 3 a.m. "year round, every day."

Maryann LoRusso is a San Francisco-based journalist who also writes a blog for women at [www.redtypewriter.com](http://www.redtypewriter.com).

ENTER STAGE LEFT Peace of mind

# The good, the bad and the mindful

BY EVALYN BARON

SOME PEOPLE LOSE HEARTS HERE, BUT recently, I found my mind. Can you hear Tony Bennett crooning that as you read?

I discovered it in a small room on Divisadero Street. I completed a Mindfulness Based Stress Reduction class at Osher Center. I am now a mindfulness junkie.

Based on Jon Kabat-Zinn's work at the University of Massachusetts Medical School, from which he wrote his transformational *Full Catastrophe Living*, this class changed my life. But I'm wondering: *Is that an entirely good thing?*

This MBSR class trained us in body scanning, daily yoga/meditation, and writing exercises listing things we became mindful of as the class progressed. We even did a mindful eating exercise, which was intriguing and vaguely disgusting. We did miles of slow-walking meditations and much talking about our personal discoveries. For eight weeks, we tuned into ourselves, each other, everything we saw, heard, felt, and smelled.

We became aware of how unmindful we all were on a daily basis. It took a layer off the world around us. Everything became clearer. Calmer. Sharper. All that deep breathing and mental focus was relaxing. Still is.

Now, it's lovely to sit in my bright, cozy home office, built for me off our kitchen by three men who know their way around power tools: ex-hubby, Phillip; his clever partner, Dr. Sheldon Cale; and my helpful husband, Peter. I am mindful of the skill, love, and creativity that fill this space. Gratefully mindful. Nonjudgementally aware.

But then — full catastrophe indeed — my mind's newly honed lens tightens in on the messy stacked bills; ragged envelopes; file folders bulging with research and Chinese menus; snapshots of Peter, Phillip, my two dogs, my daddy with brother Richard as a 5-year-old, all stuck in odd places; my framed Tony nomination, dusty, ignored, behind the even dustier green lamp; another pile of books constantly threatening to fall over; the smudged windows; the blue glass Buddha from Spirit Rock; the dismaying filth of my computer keyboard, and I won-

der: *Do I really want to be this mindful? Whose desk is this anyway?* Oh yeah, I'm reminded: It's mine.

When did being mindful become a minefield?

Sublime as it is to bite into a slice of Suzy Cakes, to mindfully taste its dense sweetness, the creamy icing, being ever more mindful, I can now feel the five pounds of butter, the dozen eggs stirred into each forkful, and reflexively practicing the body scan that is part of MBSR, I am excruciatingly mindful of the fat building along my feet, ankles, shins, thighs, tummy, hips, all the way up the scanning route. Now, even my head feels fat.

Suddenly, I am too aware of that cellphone occupied nanny on Chestnut Street who dangerously straps her 3-year-old charge to the front of the stroller, so the baby girl sits hovering over the sidewalk like the maidenhead on the prow of a ship. And over there, I see all too clearly the woman in six-inch heels destroying her feet. I can now feel her pain. Is this a good thing? I am so aware of all my emotions! Ouch.

Breathing in the sweet morning air on the front stoop of our house, I then feel my skin prickle as a perfectly innocent skateboarder scrapes by; I cook dinner for the house, adore each bite of food, and then no matter how hard I try to use it as a meditation exercise, I experience hating all those dirty dishes afterward. Did I ever despise house-keeping so much before? Probably. But I've never been so mindful of it.

I adore life one moment and am bewildered by its every challenge the next. It's like being on some rare drug all the time, but the drug is my consciousness. There is that marvelous relaxation, the letting go that comes with meditation. But there are these moment-to-moment discoveries. And it's a roller coaster.

Oh well. I asked for it. In fact, I'm asking for more by beginning another MBSR course this month. It's that powerful.

Maybe it'll eventually help me notice that car that's just beginning to pull out of the parking space I've been seeking for an hour.

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

BOOK NOTES Autobiography of a punk rocker

# Punk poetics: Richard Hell in his own words

BY SHARON ANDERSON

"Poetry must be made by all and not by one."  
— Comte de Lautréamont

THE RIPPLE EFFECT of an influential life creates plot developments to rival the greatest novels. In his new autobiography, *I Dreamed I Was A Very Clean Tramp*, singer, songwriter, musician, publisher, and writer Richard Hell relives selected moments from his own ongoing narrative.

Known as one of the innovators of the punk rock movement, Hell's influence is far reaching. In the 1970s, Malcolm McLaren adapted Hell's spiky hairstyle, torn clothes and safety pins to fashion the look of his new group, the Sex

Pistols. Hell is also a char-acter of contradictions. A high school dropout, at an early age he was obsessed with poetry and literature. He made a habit of rebellion while seeking a kind of acceptance in New York's overlapping worlds of music, art, and literature.

Born Richard Meyers in Lexington, Ky., in 1949, he describes a mid-century childhood imagination full of cowboys and

Indians, Mickey Mouse, and The Lone Ranger. An early lesson in impermanence came when his father died suddenly — an event made more poignant because it was connected with the first time young Richard ran away from home, some-

performance, drugs, sex, the smell of an old book store, sleeping on floors in bare rooms, a scarcity of food, money, dead ends, and new directions — Hell's episodic recollections read like short poems told with a grace and precision refined over the years.

*I Dreamed I Was A Very Clean Tramp* stands apart in a time when autobiographies and memoirs are published with greater and greater frequency. Do we really need another life story? This one burns



*I Dreamed I Was A Very Clean Tramp: An Autobiography*, by Richard Hell, 293 pages, Ecco/Harper Collins, \$25.99

thing he would repeat with his schoolmate Tom Miller, later known as Tom Verlaine.

The reader can never be sure if Tom Verlaine, Hell's primary collaborator, is a friend or an enemy. Powerful things were born out of the edgy uncertainty of their relationship. Their bands the Neon Boys and Television influenced countless groups. Hell and The Voidoids' "Blank

both been damaged by a terrifying set of circumstances. The phrase "out-of-body" experience gains new meaning in *Upstream Color*, which also deals with crime, psychotropic drugs, animal husbandry, and questions of predestination. I can only say so much about it without ruining the surprising nature of what's on screen; it won't be to everyone's taste. That said, it's remarkable, puzzling, disturbing, and actually quite beautiful to look at.

With its shifting timeline, impressionistic microcosmic and macrocosmic visions, and enigmatic characters, it begs for highly subjective interpretation. To get the most out of *Upstream Color*, you won't be able to float through it, you'll have to swim. But it is a strange and rewarding journey, and I look forward to what's next from Shane Carruth.

Sharon Anderson is an artist and writer in Southern California. She can be reached at [mindtheimage.com](http://mindtheimage.com).

## THE BEST OF BOOKS

# What you're reading

Bestsellers and recommendations

COMPILED BY SANDY MULLIN

### BOOKS INC. HARDCOVER BEST-SELLER LIST

1. **LEAN IN: WOMEN, WORK, AND THE WILL TO LEAD**, by Sheryl Sandberg
2. **WILD**, by Cheryl Strayed
3. **IT'S ALL GOOD: DELICIOUS, EASY RECIPES THAT WILL MAKE YOU LOOK GOOD AND FEEL GREAT**, by Gwyneth Paltrow
4. **BEAUTIFUL RUINS: A NOVEL (P.S.)**, by Jess Walter
5. **CITY OF THIEVES**, by Davis Benioff
6. **2013 SAN FRANCISCO BAY AREA RESTAURANTS**, by Zagat Survey
7. **THE RAGE**, by Gene Kerrigan
8. **SEASON OF THE WITCH: ENCHANTMENT, TERROR,**

AND DELIVERANCE IN THE CITY OF LOVE, by David Talbot

9. **THE FLAMETHROWERS: A NOVEL**, by Rachel Kushner
10. **GONE GIRL: A NOVEL**, by Gillian Flynn

### STAFF PICKS FOR ADULTS

**CHINA HAND: AN AUTOBIOGRAPHY**, by John Paton Davis Jr., Bruce Cummings and Todd S. Purdum  
A totally absorbing read, characterized by clear style, razor-sharp analysis, wit, and irony. You won't put this one down! Serving in the Foreign Service, Davis suggests the roots of the Cold War in Asia, the U.S./China policies in World War II, the post-



war interaction of the Soviet Union and China, and finally, the communist takeover (he's relentless in his criticism of FDR). This is one helluva historical good read and — five stars plus!

— B. Dito

**WAVE**, by Sonali Deraniyagala  
The author's experiences are practically unimaginable, but her beautiful writing makes them heartbreakingly real. This book will open your mind to the full range of human experience.

— B. Deloria



### STAFF PICKS FOR ALL AGES

**MY FATHER'S ARMS ARE A BOAT**, by Stein Erik Linde, Oyvind Torseter and Kari Dickson  
My eyes are watering just writing about this truly, truly beautiful book. If you know a family dealing with the loss of a loved one, this is one of the very best books I can think of to recommend to them to help cope with their grief. Plus, art and illustration pop from the page in a very distinctive and subtle style. Read it and you'll see.

— E. Freeman

Sandy Mullin is the manager at Books Inc. in the Marina.



### STAFF PICKS FOR AGES 10 AND UP

**MOTHERSHIP: (EVER-EXPANDING UNIVERSE)**, by Martin Leicht and Isla Neal  
This book is all kinds of awesome. Imagine Juno in the year 2074 sent into space to a school for teen moms-to-be and then attacked by aliens, one of which is definitely her baby-daddy. So basically, Juno meets ray guns meets hilarity. Love it.

— E. Freeman

Sandy Mullin is the manager at Books Inc. in the Marina.

MOVIES What's worth your time?

# Michael Snyder on film

BY MICHAEL SNYDER

THANKS TO MODERN TECHNOLOGY, you can enjoy a wealth of current films at a theater, on a high-def screen in your living room, on a lap-top at a café, or on a hand-held device. But what's worth your time and attention?

### DISCONNECT

Though I generally go into screenings with an open mind, I remain wary of tripe and crass, blatantly commercial fodder for the sake of big box-office receipts. So when I saw the title *Disconnect* and realized the movie was an ensemble drama about the impact and the dehumanizing, desensitizing effects of digital social media on society, I hoped the subject wouldn't be treated in a heavy-handed melodramatic way.

nimble in its intricacy, and avoids easy, audience-friendly resolutions.

It could have been a misfire. Instead, it presents a thoroughly modern subject with emotional verity. Plus, the cast — including Jason Bateman (*Up in the Air*, *Identity Thief*), Hope Davis (*American Splendor*, *About Schmidt*), Michael Nyqvist (*The Girl with the Dragon Tattoo*), Andrea Riseborough (*Brighton Rock*, *W. E.*), Alexander Skarsgård (*True Blood*, *Melancholia*), and Paula Patton (*Mission Impossible: Ghost Protocol*, *Precious*) — is first-rate. Yes, in this group of accomplished dramatic actors, the oft-comic Jason Bateman is absolutely spot-on as a conflicted father and lawyer facing tragic circumstances. And that's no disconnect.

### UPSTREAM COLOR

The iconoclastic writer-director Shane Carruth seems determined to do it his way, starting with his stunning, complex, and provocative debut in 2004, *Primer*. It was a mega-low-budget science-fiction

film about four suburban computer engineers and entrepreneurs who inadvertently build an extraordinary device in their garage lab.

Carruth received serious attention and praise for *Primer*, even if it wasn't a box-office smash. I expected he would use the critical respect to latch on to a high-profile studio project or stay indie with bigger names and budgets while his fire burned hot. Instead, he disappeared for almost a decade. Or so it seemed. In fact, he was working on a film called "A Topiary" that would have cost quite a lot more to make than *Primer*. But even Carruth fans such as directors Steven Soderbergh and David Fincher couldn't get "A Topiary" financed and released by a legit movie studio. So eventually, Carruth put the idea on hold and made *Upstream Color*.

In ways, *Upstream Color* is even more enigmatic, unconventional, and nonlinear than *Primer*. At its heart, it's a love story about a man and woman, played by Carruth and actress Amy Seimetz, who have

both been damaged by a terrifying set of circumstances. The phrase "out-of-body" experience gains new meaning in *Upstream Color*, which also deals with crime, psychotropic drugs, animal husbandry, and questions of predestination. I can only say so much about it without ruining the surprising nature of what's on screen; it won't be to everyone's taste. That said, it's remarkable, puzzling, disturbing, and actually quite beautiful to look at.

With its shifting timeline, impressionistic microcosmic and macrocosmic visions, and enigmatic characters, it begs for highly subjective interpretation. To get the most out of *Upstream Color*, you won't be able to float through it, you'll have to swim. But it is a strange and rewarding journey, and I look forward to what's next from Shane Carruth.

Watch *Michael Snyder's* Culture Blast on YouTube, with new episodes every Wednesday from DigiDev TV. Follow Michael on Twitter: @cultureblaster.

# MAY EVENTS

## WHAT NOT TO MISS THIS MONTH

### MAJOR EVENTS

**ArtMRKT San Francisco**  
**Preview & Party: Thursday, May 16, 6–10:30p.m.**  
**Fair: Fri–Sun, May 17–19**  
**Festival Pavilion, Fort Mason Center**  
 The Bay Area's premier contemporary and modern art fair features 70 highly reputable galleries from around the globe, bringing some of the world's most intriguing artists and galleries to S.F. Opening night reception benefits the Fine Arts Museums of S.F. \$20–\$150, 212-518-6912, [www.art-mrkt.com](http://www.art-mrkt.com)

**8th Annual Uncorked! Ghirardelli Square Wine Festival**  
**Saturday, May 18, 1–6 p.m.**  
**Ghirardelli Square**  
 Enjoy live music, wine seminars, cooking demonstrations, and wines from over 50 top-tier wineries. Partial proceeds benefit Save the Bay. \$50–\$75, 415-775-5500, [www.ghirardellisq.com](http://www.ghirardellisq.com)

**102nd Annual Bay to Breakers 12k**  
**Sunday, May 19, 7 a.m.**  
**Start line: Howard Street at Beale**  
 The City's best-known athletic spectacle returns with world-class runners leading a pack of jogging centipedes and jiggling Elvises over the treacherous Hayes Street hill to the finish in Golden Gate Park. \$53–\$58, 415-864-3432, [www.baytobreakers.com](http://www.baytobreakers.com)

**37th Annual Union Street Festival**  
**Sat–Sun, June 1–2, 10 a.m.–6 p.m.**  
**Union Street (Gough to Steiner)**  
 Featuring arts and crafts created with recycled and sustainable materials and eco-friendly exhibits with over 150 arts and crafts booths, gourmet food booths, and two stages of live entertainment. Free, 800-310-6563, [www.unionstreetfestival.com](http://www.unionstreetfestival.com)

### COMMUNITY CORNER

**Cow Hollow Association Annual Meeting**  
**Wednesday, May 1, 6–8 p.m.**  
**Starting Line Room, St. Francis Yacht Club**  
 Meeting includes board elections, guest speaker Supervisor Mark Farrell, complimentary wine, beer, soft drinks, and hors d'oeuvres. \$48 (includes yearly membership), [www.cowhollowassociation.org](http://www.cowhollowassociation.org)

**19th Annual Bike to Work Day**  
**Thursday, May 9**  
**Citywide**  
 May is National Bike Month, so leave your car at home and join thousands of others in this premier event. Visit the website to find the nearest Energizer Station on your way to work and enjoy free coffee, snacks and a free canvas tote bag. [www.youcanbikethere.com](http://www.youcanbikethere.com)

**Cracked-Up: Does the California System of Voting Deliver?**  
**Thursday, May 9, 6 p.m.**  
**Koret Auditorium, S.F. Main Library**  
 Have you ever been approached by a signature gatherer or wonder why your ballot is so long? Come hear The League of Women Voters, along with Joe Matthews, co-author of California *Crack-Up*, explain the benefits and risks of direct democracy efforts followed by a Q. and A. Free, 415-557-4300, [www.sfpl.org](http://www.sfpl.org)

**Mother's Day Celebration**  
**Sunday, May 12**  
**Aquarium of the Bay**  
 Moms enjoy free admission and the whole family can learn all about the maternal relationships of fish, sharks and other animals that live in the bay in special Moms of the Bay presentations. \$10–\$18, 415-623-5300, [www.aquariumofthebay.org](http://www.aquariumofthebay.org)

**San Francisco's Small Business Week**  
**Monday–Saturday, May 13–18**  
**Various venues**  
 Business seminars and workshops, networking events, business and technology forums, and district sidewalk sales are planned to highlight the impact small business has in the City. The kickoff networking event, "Flavors of San Francisco," features sample food from local restaurants. [www.ssfsmallbusinessweek.com](http://www.ssfsmallbusinessweek.com)

**Budget Town Hall Meeting**  
**Saturday, May 18, 10–11:30 a.m.**  
**Galileo High School Auditorium**  
 Hear Mayor Lee and District 2 Supervisor Mark Farrell and District 3 Supervisor David Chiu discuss the City's budget and priorities. Free, 415-554-7792, [www.sfbos.org](http://www.sfbos.org)

### GALAS & BENEFITS

**Showcase 2013: A Night of Improv!**  
**Sunday, May 5**  
**Jewish Community Center S.F.**  
 Based on the Emmy nominated television series *Whose Line Is It Anyway?*, enjoy interactive improv based on audience suggestions in this side-splitting night of comedy with a star-studded cast of comedians that has sold out all over the country. Proceeds benefit JCCSF. \$350, 415-292-1200, [www.jccsf.org](http://www.jccsf.org)

**TNDC's 32nd Anniversary Dinner**  
**Friday, May 17, 6–9 p.m.**  
**Hilton S.F., (333 O'Farrell St.)**  
 Enjoy dinner, dancing and more at the Tenderloin Neighborhood Development Corporation's annual fundraiser hosted by ABC7's Cheryl Jennings and support its efforts to preserve and provide permanent, affordable housing and supportive services to low-income individuals and families. \$200, 415-358-3907, [www.tndc.org](http://www.tndc.org)

### LAST CHANCE

**56th Annual S.F. International Film Festival**  
**Daily, thru May 9**  
**Various Bay Area Venues**  
 This longest-running film festival in the Americas is an extraordinary showcase of cinematic discovery and innovation featuring some 200 films, over 100 filmmakers in attendance, and live events. 415-561-5000, [www.sffs.org](http://www.sffs.org)

**Reasons to be Pretty**  
**Tue–Sun, thru May 11**  
**SF Playhouse (450 Post St.)**  
 This bristling comedy confronts our collective obsession with physical beauty. See what hap-



### Yerba Buena Gardens Festival

YERBA BUENA GARDENS, one of San Francisco's premiere urban parks, will present its 13th annual festival from May through October with music, theater, dance, poetry, international cultural celebrations, and children's programs. It's an exciting array of live performances and it's absolutely free of charge. All programs take place outdoors in Yerba Buena Gardens, Mission Street between Third and Fourth Streets. Upcoming in May is the Los Angeles-based rock group La Santa Cecilia with the Bay Area's Dr. Loco's Rockin' Jalapeno Band, Anna Halprin's Planetary Dance, Asian ImprovArts, Balinese music from Gamelan Sekar Jaya, Taipei Folk Dance Theater, violinist Anthony Blea and his Cuban charanga ensemble, and Lavay Smith and her Red Hot Skillet Lickers. Poetry is represented with Poetry Tuesday, curated by Litquake's Robin Ekiss and featuring Alejandro Murguia, San Francisco Poet Laureate. Salsa Thursdays will be featured, too, and will include salsa lessons. **Yerba Buena Gardens Festival: Mission Street (btw. Third & Fourth), May 4–Oct. 15, free, 415-543-1718, [www.ybgfestival.org](http://www.ybgfestival.org)** — E. Beyl  
PHOTO: YERBA BUENA GARDENS FESTIVAL

pens when Greg, a working-class guy in a long-term relationship, inadvertently remarks to a friend that, compared to a pretty co-worker, his girlfriend is "regular." \$30–\$60, 415-677-9596, [www.sfpayhouse.org](http://www.sfpayhouse.org)

**Annual California Native Plant Bloom**  
**Daily, thru May 15, 9 a.m.–6 p.m.**  
**S.F. Botanical Garden (Golden Gate Park)**  
 Don't miss this spectacular seasonal flowering as the Garden of California Native Plants blazes into full bloom with hundreds of wild-flower species on view. Tours, classes and other activities available. Free–\$7, 415-661-1316, [www.sfbotanicalgarden.org](http://www.sfbotanicalgarden.org)

**2013 S.F. Decorator Showcase**  
**Tue–Sun, thru May 27**  
**2800 Pacific Ave.**  
 This premiere design show house event features top Bay Area interior and landscape designers showcasing their latest work. Proceeds benefit University High School. 415-447-5830, [www.decoratorshowcase.org](http://www.decoratorshowcase.org)

### ARTS & CULTURE

**A Baseball Salon: Memories of the Game**  
**Thursday, May 2, 6–9 p.m.**  
**Exhibition: Tue–Sat, thru May 25, 11 a.m.–5:30 p.m.**  
**George Krevisky Gallery (77 Geary St.)**  
 Part of the 16th Annual Art of Baseball exhibition: Out of the Park, this evening features poetry, literature, music, and short films, including one of Lawrence Ferlinghetti reading his famous poem *Baseball Canto*. Free, 415-397-9748, [www.georgekreviskygallery.com](http://www.georgekreviskygallery.com)

**20th Annual Artists' Warehouse Sale**  
**Preview: Wednesday, May 8, 6 p.m.**  
**Sale: Thu–Sun, May 9–12, noon**  
**SFMOMA Artists Gallery, Bldg. A, Fort Mason Center**  
 This highly anticipated event features works up to 75 percent off retail price by over 300 emerging and established Bay Area artists. Proceeds benefit the artists, the Artists' Gallery and SFMOMA. Free–\$10, 415-441-4777, [www.sfmoma.org/artistsgallery](http://www.sfmoma.org/artistsgallery)

**ArtPadSF**  
**Preview & Opening Party: Thursday, May 16**  
**Show: Fri–Sun, May 17–19, noon**  
**Phoenix Hotel (601 Eddy St.)**  
 Featuring screenings, panels, performances, and more, this boutique art fair focuses on emerging and contemporary art from the Bay Area and beyond. Opening night events benefit the SFMOMA SECA Art Award exhibition. \$15–\$125, [www.artpadsf.com](http://www.artpadsf.com)

### PERFORMANCES

**42nd Street Moon: Little Me**  
**Wed–Sun, thru May 1–19**  
**Eureka Theatre (215 Jackson St.)**  
 This outrageous and much loved musical by Neil Simon highlights the rags-to-riches tale of social climber Belle Poitrine and features just a single male star playing all of her many beaus. \$25–\$75, 415-255-8207, [www.42ndstreetmoon.org](http://www.42ndstreetmoon.org)

**17th Playground Festival of New Works**  
**Tue–Sat, May 1–26**  
**Various Bay Area venues**  
 See new works for the stage and screen in more than 40 performances, screenings, readings, and panel discussions featuring more than 150 Bay Area writers, directors, actors, filmmakers, and designers at this multi medium artistic extravaganza. \$15–\$50, 415-992-6677, [www.playground-sf.org](http://www.playground-sf.org)

**The Beethoven Project**  
**Thu–Sun, May 2–5 & Thu–Sat May 9–11**  
**Davies Symphony Hall**  
 This program features familiar works and rarities and highlights the influence of one of history's most radical artists. \$15 & up, 415-6000, [www.sfsymphony.org](http://www.sfsymphony.org)

**S.F. Ballet: Cinderella**  
**Tue–Sun, May 3–12**  
**War Memorial Opera House**  
 This magical, new must-see dance event, a co-production with Dutch National Ballet, features dramatic music, spectacular sets and costumes, and ingenious puppetry. \$39–\$375, 415-865-2000, [www.sfballet.org](http://www.sfballet.org)

**Mary Poppins**  
**Wed–Sun, May 5–12**  
**The Orpheum Theatre**  
 This award winning London/Broadway musical smash hit will warm the hearts of all who see it, no matter what age. Familiar tunes

from the beloved movie and new ones to delight and surprise. \$35–\$160, 888-746-1799, [www.shnsf.com](http://www.shnsf.com)

**S.F. Girls Chorus Alumnae Chorus**  
**Saturday, May 18, 4–6 p.m.**  
**St. Mark's Lutheran Church (1111 O'Farrell St.)**  
 Don't miss the alumnae of the famed San Francisco Girls Chorus, whose voices and artistry soar higher and higher each season of delighting audiences with their harmonies. 415-928-7770, [www.stmarks-sf.org](http://www.stmarks-sf.org)

**Presidio Dance Theatre: Dancing Across Cultures 2013**  
**Friday, May 31, 7 p.m.**  
**Palace of Fine Arts Theatre**  
 Enjoy an evening of classical and folk dances from all corners of the globe featuring a cast of multigenerational, international artists and outstanding youth artists. \$40–\$120, 415-561-3997, [www.presidioballet.org](http://www.presidioballet.org)

### NIGHTLIFE

**Morrissey**  
**Wednesday, May 1, 9 p.m.**  
**The Regency Ballroom (1300 Van Ness Ave.)**  
 Morrissey, the former lead singer of the Smiths, hits the stage with special guest Kristeen Young. \$69.50–\$72, [www.theregencyballroom.com](http://www.theregencyballroom.com)

**After Dark: Home**  
**Thursday, May 2, 6–10 p.m.**  
**Exploratorium**  
 This museum-wide housewarming party features tours of the new campus, live music, films, and explorations of homes ranging from the human microbiome to our place in the universe. Ages 18 & up. \$10–\$15, 415-563-7337, [www.exploratorium.edu](http://www.exploratorium.edu)

**Sutton Foster with Michael Rafter**  
**Wed–Sun, May 8–12**  
**Feinstein's at the Nikko (222 Mason St.)**  
 The actress, singer, dancer, two-time Tony-award

★ ★ ★ 2013 ★ ★ ★  
 CITY ARTS & LECTURES

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**WED MAY 1** **MICHAEL LEWIS** BOOMERANG THE BLIND SIDE  
 IN CONVERSATION WITH DACHER KELTNER

**MON MAY 6** **THE NEW YORKER'S DAVID REMNICK** THE BRIDGE LENIN'S TOMB  
 IN CONVERSATION WITH STEVEN WINN

**FRI MAY 10** **FRAN LEBOWITZ** METROPOLITAN LIFE SOCIAL STUDIES  
 HOSTED BY STEVEN WINN

**THUR MAY 23** **PAUL FARMER** PARTNERS IN HEALTH MEDICAL ANTHROPOLOGIST  
 IN CONVERSATION WITH ADAM HOCHSCHILD

**WED MAY 29** **ADAM SAVAGE** MYTHBUSTERS UNCHAINED REACTION  
 IN CONVERSATION WITH JOHN HODGMAN THE DAILY SHOW THE AREAS OF MY EXPERTISE

**THUR MAY 30** **DAVID SIMON** THE WIRE TREME  
**DAVID CHANG** MOMOFUKU LUCKY PEACH  
 IN CONVERSATION WITH MICHAEL KRASNY

**MON JUN 3** **GLORIA STEINEM** MS. FOUNDATION FOR WOMEN  
**LETTY COTTIN POGREBIN**  
 HOW TO BE A FRIEND TO A FRIEND WHO'S SICK

**WED JUN 5** **TEMPLE GRANDIN** THE AUTISTIC BRAIN ANIMALS MAKE US HUMAN  
 IN CONVERSATION WITH ADAM SAVAGE

TICKETS + INFORMATION: [WWW.CITYARTS.NET](http://WWW.CITYARTS.NET) OR 415-392-4400

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MAURICE SENDAK: 50 YEARS, 50 WORKS, 50 REASONS! EXHIBITION TOUR IS MANAGED BY CPAR MEDIA, LLC. CONTENT © MISLE. MEDIA SPONSOR: JUXTAPOZ. TOP: WILD THINGS & MAX, MAURICE SENDAK, C. 1970; COURTESY EDWARD T. LONG, AFA. © MAURICE SENDAK. BOTTOM: A WILD THING, MAURICE SENDAK, C. 1970; COURTESY EDWARD T. LONG, AFA. © MAURICE SENDAK

winner takes the stage with her CD collaborator for this inaugural performance at the new club in the old Razz Room space. \$75-\$95, 415-394-1111, [www.hotelnikkosf.com](http://www.hotelnikkosf.com)

**Blues Traveler**

Monday, May 13, 8 p.m.  
The Independent (628 Divisadero St.)  
The Grammy award-winning band and some special guests play in honor of Bo Mahoney, their former crew member who suffers the effects of retinitis pigmentosa and ALS. \$35-\$100, 415-771-1421, [www.theindependentsf.com](http://www.theindependentsf.com)

**Britt Floyd**

Mon-Tue, May 13-14, 7:30 p.m.  
Palace of Fine Arts Theatre  
Get your Pink Floyd fix at this at this stunning new three-hour show featuring note-for-note performances of five full album sides. \$45-\$68, 415-567-6642, [www.palaceoffinearts.org](http://www.palaceoffinearts.org)

**Thursday Night Fever NightLife**

Thursday, May 23, 6-10 p.m.  
California Academy of Sciences  
Shake your funky best alongside zebras, lions, and live African penguins to live D.J. music, and test your '70s smarts with science and pop culture trivia. Don't miss the live presentation on '70s astronomy followed by two showings of Earthquake. \$10-\$12, 415-379-8000, [www.calacademy.org](http://www.calacademy.org)

**Tony Bennett**

Thursday, May 23, 7:30 p.m.  
Davies Symphony Hall  
The 17 Grammy Award-winner may be best-know for his standards, but we all know him for our favorite. \$75-\$170, 866-920-5299, [www.sfjazz.org](http://www.sfjazz.org)

**SF Popfest**

Saturday, May 25, 9:30 p.m.  
Hemlock Tavern (1131 Polk St.)  
Enjoy an evening featuring bands BOAT, Gold-Bears, and Surf Club. Cost TBA, [www.hemlocktavern.com](http://www.hemlocktavern.com)

**Birthday Tribute to Marvin Hamlisch**

Sunday, June 2, 7:30 p.m.  
Venetian Room, Fairmont S.F.  
Hamlisch performed for the reopening of the Venetian

Room; join this celebration of what would have been his 69th birthday with performances of his work. \$75-\$100, 415-392-4400, [www.bayareacabaret.org](http://www.bayareacabaret.org)

**FILMS & LECTURES**

**Christian Marclay: The Clock**

Mon-Tue & Thu-Sun, thru June 6  
SFMOMA  
This highly acclaimed video installation is composed of thousands of film clips referencing the time of day, intricately edited into a 24-hour-long montage that matches real time minute for minute. Free-\$18, 415-357-4000, [www.sfmoma.org](http://www.sfmoma.org)

**Barney Frank**

Monday, May 13, 6 p.m.  
Commonwealth Club (595 Market St.)  
Hear the intellectual, opinionated former U.S. Representative of Massachusetts share his thoughts on the national political stage and its major actors. \$15-\$45, 415-597-6705, [www.commonwealthclub.org](http://www.commonwealthclub.org)

**Gloria Steinem & Letty Cottin Pogrebin**

Monday, June 3, 7:30 p.m.  
Nourse Theatre (275 Hayes St.)  
The famed women's rights' activist appears with the award-winning journalist, opinion writer, and political activist. \$27, 415-392-4400, [www.cityarts.net](http://www.cityarts.net)

**SCIENCE & THE ENVIRONMENT**

**46th Annual Spring Plant Sale**

Saturday, May 4, 10 a.m.-2 p.m.  
S.F. Botanical Garden Society, Golden Gate Park  
Select from thousands of native, rare and unusual plants, many exclusive to the Garden Society's nursery, and all suitable for Bay Area gardens. Free, 415-661-1316 [www.sfbg.org](http://www.sfbg.org)

**Chat with an Academy Scientist**

Saturday, May 11, 2 p.m.  
California Academy of Sciences  
Artists and conservationists Judith and Richard

Lang discuss using plastic debris found on their local beach to create Built for Speed exhibit pieces. \$19.95-\$29.95, 415-379-8000, [www.calacademy.org](http://www.calacademy.org)

**S.F. MusicTech Summit XIII**

Tuesday, May 28, 9 a.m.-6 p.m.  
Hotel Kabuki (1625 Post St.)  
Meet and mingle with the entrepreneurs, developers, investors, musicians, and journalists who deal with the convergence of culture and commerce. Show up early for the "pre-show schmooze" at Yoshi's on Monday, May 27, at 5 p.m. \$699, [www.sfmusictech.com](http://www.sfmusictech.com)

**POTABLES & EDIBLES**

**3rd Annual Hecho En San Francisco**

Sunday, May 5, 1-5 p.m.  
Ferry Building Marketplace  
Celebrate Cinco de Mayo with unlimited food and drink from some of the City's best Mexican restaurants/food vendors and handcrafted cocktails from fine tequila makers and Mexican beers in this event benefiting CUESA and La Cocina. \$55, 415-291-3276, [www.cuesa.org](http://www.cuesa.org)

**Mark Bittman**

Tuesday, May 7, 6 p.m.  
Gold Room, Fairmont Hotel  
Come hear from one of America's most widely read and entertaining food personalities make the case that a partially vegan diet can dramatically improve your health. In conversation with chef Joey Altman. \$15-\$55, 415 597-6700, [www.commonwealthclub.org](http://www.commonwealthclub.org)

**Mother's Day Brunch Cooking Class**

Sunday, May 12, 10:30 a.m.-1 p.m.  
South Arcade, Ferry Building Marketplace  
Spend Mother's Day whipping up a gourmet brunch at this hands-on cooking class where you will learn new cooking techniques and then enjoy a buffet brunch. \$85, 415-441-3595, [www.partiesthatcook.com](http://www.partiesthatcook.com)

**Spring Cocktails of the Farmers' Market:**

Ferry Plaza Farmers' Market 20th Anniversary  
Saturday, May 18, 5:30-8 p.m.  
Ferry Plaza  
Celebrate two decades of local farms and community with seasonally inspired drinks, top-chef cupcakes, and bartenders in party hats while enjoying cocktails and hors d'oeuvres featuring spring produce from the market. \$40, 415-291-3276, [www.cuesa.org](http://www.cuesa.org)

**SPORTS & HEALTH**

**Spring Fling**

Tuesday, April 30, 6-9 p.m.  
Crunch Fitness (1725 Union St.)  
It's time for a spring cleansing! Come celebrate the season of reawakening and enjoy tasty treats and drinks, funky beats and fun give-aways. Free, RSVP required to [steve.chun@crunch.com](mailto:steve.chun@crunch.com) or 415-275-1834

**Cinco de Mayo Celebration with the S.F. Giants**

Sunday, May 5, 3-5 p.m.  
Seals Plaza, AT&T Park  
Join a pregame celebration with cultural entertainment and food and drink specials before watching

the Giants take on the Dodgers. Event pricing includes a special edition Sergio Romo gnome. Partial proceeds benefit cultural nonprofits. \$46-\$276.25, 415-972-2298, [www.sfgiants.com](http://www.sfgiants.com)

**National Women's Health Week**

Wednesday, May 15, 9 a.m.-2 p.m.  
Heart of the City Farmers' Market, U.N. Plaza (1182 Market St.)  
Visit the booth to learn more about local and federal resources to help women live happy, healthy and productive lives. Free, 415-437-8075, <http://womenshealth.gov>

**Cholesterol: Heart Healthy Foods**

Friday May 24, 5-6:30 p.m.  
Community Health Resource Center (2333 Buchanan St.)  
Discover how different lifestyle factors and dietary habits can improve cardiovascular health. Learn the benefits of a Mediterranean diet, and new approaches to eating during this educational workshop. Free, \$10 donation suggested, 415-923-3155, [www.chrc.org](http://www.chrc.org)

**Strawberry Waffle Dash 5k**

Sunday, May 26, 10 a.m.  
14th Ave. East Meadow, Golden Gate Park  
Conquer Strawberry Hill to earn fresh waffles at the finish line! Proceeds benefit Leap, which enhances classroom curriculum through creative projects. \$20-\$30, [www.picnicdash.com](http://www.picnicdash.com)

**CHILD'S PLAY**

**Young Performers Theatre: Winnie the Pooh**

Sat-Sun, thru May 19  
Young Performers Theatre, Bldg C Fort Mason Center  
Enjoy a wonderful frolic with Christopher Robin, Piglet, Owl, Eeyore, Kanga, Roo, and Winnie the Pooh as this popular Marina children's theatre takes you to another world. \$10, 415-346-5550, [www.ypt.org](http://www.ypt.org)

**Spring Fling & Ice Cream Social**

Saturday, May 4, 2-4 p.m.  
The Village Well (2325 Union St.)  
Come enjoy a fun-filled afternoon featuring live honky-tonk country and western swing music, ice cream, root beer floats, May Day crafts, and much more. Guests can decorate May Day gift baskets and other crafts, which will be donated to The Heritage House, a local life-care retirement community. Free, \$20-30 suggested donation per family. 415-921-1850, [www.tvwsf.org](http://www.tvwsf.org)

**Girls on the Run 5k**

Saturday, May 11, 8:45 a.m.  
Music Concourse Band Shell, Golden Gate Park  
Celebrating the accomplishments of participants in Girls on the Run's after school programs, the day features a 1k fun run and a variety of kid-friendly activities, including a D.J., face painting and more. \$35, 415-863-8942, [www.gotr bayarea.org](http://www.gotr bayarea.org)

**Mayfair 2013 at Claire Lilienthal**

Saturday, May 11, 10 a.m.-4 p.m.  
Claire Lilienthal Elementary (3630 Divisadero St.)  
Bring the whole family and enjoy games, food, entertainment, a dunking tank, petting zoo, an old-

fashioned cake walk, and more, including an iPad raffle prize, at the school's yearly fundraising spring carnival. Free, 415-749-3516, [www.clairelilienthal.org](http://www.clairelilienthal.org)

**Maurice Sendak: 50 Years, 50 Works, 50 Reasons**

May 23-July 7  
Walt Disney Family Museum  
Featuring 50 works by the legendary author and illustrator, accompanied by 50 statements from celebrities, authors and noted personalities on the influence of his work, all in celebration of the 50th anniversary of his universally revered book, Where the Wild Things Are. \$15-\$25, [www.waltdisney.org](http://www.waltdisney.org)

**CREATURE FEATURES**

**Petchitecture 17**

Sunday, May 5, 3-7 p.m.  
St. Regis Hotel (125 Third St.)  
Guests and their well-behaved canine companions will be treated to a gala afternoon of food, beverages and auctions, plus an exhibition of one-of-a-kind pet habitats specially created by some of the Bay Area's leading architects and designers. \$175, 415-979-9550, [www.pawssf.org](http://www.pawssf.org)

**National Pet Week**

Saturday, May 11, 11 a.m.-3 p.m.  
Little Marina Green (Marina Blvd. and Baker St. by the Yacht Club)  
Free, fun family event featuring adoptable pets, police K9 demonstrations, free pet microchipping, and fun and games for your two-legged and four-legged friends. Well-behaved pets welcome! Free, visit [www.marinatimes.com](http://www.marinatimes.com) for more info

**Wonder Dog Rescue Dog Adoption**

Saturday, May 11, noon-3 p.m.  
Cole Hardware (3312 Mission Street)  
Find your new best friend at this K9 adoption event and receive a \$25 Cole Hardware gift card in thanks, or just drop by to show your support for this volunteer organization dedicated to saving the lives of local dogs. 415-647-1800, [www.wonderdogrescue.org](http://www.wonderdogrescue.org)

**Puppy Movie Night**

Friday, May 17, 6:30 p.m.  
S.F. SPCA  
This fun-filled night for children of getting cozy with canines, enjoying great pet movies, making friends, and snacking on pizza and popcorn is an opportunity for parents to enjoy an evening out. Grades K-4. Pajamas are welcome! \$30, 415-554-3065, [www.sfpsca.org](http://www.sfpsca.org)

**JUST FOR FUN**

**S.F. Sourdough Bakery Run 5k Run Tour**

Friday, May 3, 7 a.m.  
Ferry Building  
Led at a casual pace to suit all levels, this running tour includes stops along the way to take in the scenery and talk about the landscape. \$25, [www.cityrunningtours.com](http://www.cityrunningtours.com)

**Lindy in the Park**

Sunday, May 5, 12, 19, & 26, 11 a.m.-2 p.m.  
JFK Dr btw de Young Museum & Music Concourse  
Join the lesson at noon (partners not required — leaders and followers are rotated) then practice your new steps. Free, [www.lindyinthepark.com](http://www.lindyinthepark.com)

**Turning Trash Into Cash**

Saturday, May 18, 9-11 a.m.  
Gatehouse, Fort Mason Center  
This fun workshop will give you all the information, tools and resources you need to turn items you already own into cash without eBay, Craigslist or a yard sale. Preregistration suggested. \$60, 415-295-2778, [www.turningtrashintocash.com](http://www.turningtrashintocash.com)

**9th Annual Asian Heritage Street Celebration**

Saturday, May 18, 11 a.m.-6 p.m.  
Larkin Street (Grove to Ellis)  
This event features a monk blessing, arts and crafts, a car show, food trucks and cooking demos, cinema showcase, kids' area, health screenings, and more, including free admission to the Asian Art Museum. Free, [www.asianfairsf.org](http://www.asianfairsf.org)

**Greatest Generation Memorial Cruise**

Saturday, May 19, noon-5 p.m.  
S.S. Jeremiah O'Brien (Pier 45)  
Honoring the Merchant Marine and the U.S. Navy Armed Guard, come memorialize the brave men and women of WWII who built, sailed and maintained Liberty Ships. Live entertainment, complimentary beverages and a variety of lunches for purchase. Free-\$85, 415-544-0100, [www.ssjeremiahobrien.org](http://www.ssjeremiahobrien.org)

**Amgen Cycling Tour of California: Stage 8**

Sunday, May 19, 8:15 a.m.  
Marina Green to Santa Rosa  
Sixteen teams compete in this largest U.S. cycling event, which visits 13 host cities over eight days. See cyclists as they race across the Golden Gate Bridge during a rolling traffic break in the final race stage. Stage 7, Saturday, May 18, finishes on Mt. Diablo. [www.amgentourofcalifornia.com](http://www.amgentourofcalifornia.com)

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



**Commemorating Memorial Day in San Francisco**

IF YOU'D LIKE TO AVOID being on the road this holiday, consider staying in town and attending one of several ceremonies to honor and remember those who have served our country during wartime.

War veterans, and features remarks by military and civilian dignitaries and live music. The program will end at noon with a 21-gun salute by the U.S. Army's 75th Pacific Division. (415-561-5300, [www.presidio.gov](http://www.presidio.gov)).

those killed and acknowledge the remaining survivors, now in their 90s, some of whom will attend. Complimentary coffee and homemade cookies will be available (two blocks north of 48th Avenue & Point Lobos, 415-334-0263, [www.ussanfrancisco.org](http://www.ussanfrancisco.org)).

The Presidio's annual commemoration includes a parade of the 191st Army Band, veterans' organizations, and distinguished guests. It starts at 10:30, Monday, May 27 at the Main Post (near Sheridan and Lincoln Streets) and ends at the San Francisco National Cemetery. An 11 a.m. ceremony follows, which will pay tribute to World War II and Korean

A commemoration at noon on Sunday, May 26 will be held at the USS San Francisco Memorial Park near Land's End. The battle cruiser, built at Mare Island, returned to port safely after sustaining significant damage, injury and loss of crew in the Battle of Guadalcanal. The ceremony in the memorial park that features parts of its shell-riden hull will remember

The submarine USS Pompanito at Fisherman's Wharf on Monday, May 27 at 10 a.m. will honor submariners lost at sea by hosting a lost boat ceremony bell tolling for the 52 submariners who did not return home during World War II (Pier 45 at Taylor, 415-775-1943, [www.maritime.org](http://www.maritime.org)). — L. Majer  
PHOTO: COURTESY OF THE PRESIDIO TRUST

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**SAN FRANCISCO** a GOOD place to be a caregiver!

Caregiving can be rewarding—but often overwhelming. If you help a loved one with daily activities (meals, medications, rides, finances, etc.), you can get free or low-cost services, information and advice from these respected SF organizations.

- Family Caregiver Alliance** - Information, support & resources for families & caregivers throughout the Bay Area. (800) 445-8106
- Kimochi** - Serving seniors in the Japanese-American community. (415) 931-2294
- Openhouse** - Programs & services in the LGBT community. (415) 296-8995
- Self-Help for the Elderly** - Bilingual (Chinese) services in the Bay Area. (415) 677-7600

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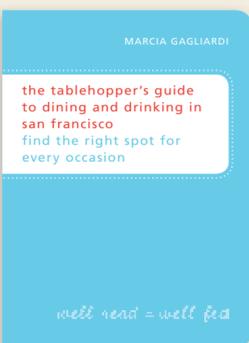
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## THE NUTRITIOUS LIFE | Healthful eating

# Food sensitivities

Why you feel the way you feel

BY THALIA FARSHCHIAN

**W**ALKING THROUGH THE grocery store or browsing restaurant menus, you see more and more references to “dairy-free” and “gluten-free.” True food allergies occur in an estimated 3 to 4 percent of adults and 6 to 8 percent of children, but sensitivities to foods continue to become more prevalent, affecting 15 million Americans.

### WHY ARE WE SO SENSITIVE NOW?

Times have changed and unfortunately so has our food. For example, gluten has increased by 50 percent in wheat today because these hybridized plants are favored for their ability to resist pesticides and to grow faster.

Our easy accessibility to any food has led to overexposure. Today, you can easily eat a loaf of bread or a pineapple a day if you choose. In the old days, you had to pick the wheat, grind it, process it, and bake it just to get one loaf for the entire family. Fruits and vegetables were available only when in season, but today we can access anything year round.

As for dairy, we did not start drinking milk until the early 1900s when the dairy industry sold us on its calcium content. Calcium sources from dark green vegetables like spinach and broccoli are actually higher and easier to assimilate than animal sources.

Studies have correlated food sensitivities with drinking water and pesticides on our foods. Higher levels of additives in the body like dichlorophenols, a chemical used in pesticides and to chlorinate water, has been associated with food sensitivities.

### FOOD ALLERGIES/SENSITIVITIES

There are two types of allergic reactions: IgE immediate allergic reaction and IgG delayed allergic reaction. Immediate reactions are symptoms you will notice right away and can be life-threatening. For example, a person eats peanuts and breaks out in hives or experiences throat tightness. It is easy to make the correlation between a food and an immediate symptom.

Delayed reactions are not as straightforward and are addressed differently. With this type of a sensitivity you could eat a trigger food on Monday, but not experience symptoms for up to three days. This makes it difficult to discern which food is causing your symptoms. These reactions are not immediately life-threatening, but can significantly affect quality of life and development of chronic disease.

The rise in food sensitivities are linked to chronic inflammation and affects conditions like diabetes, heart disease, cancer, hypothyroidism, intestinal bowel diseases, arthritis, multiple sclerosis, and more. Aside from contributing to chronic conditions, more subtle symptoms of food sensitivities include:

- Constipation/diarrhea
- Gas and/or bloating
- Heartburn

- Abdominal pain
- Brain fog
- Fatigue
- Asthma
- Eczema
- Hives
- Congestion
- Productive cough
- Anxiety
- Acne
- Difficulty concentrating
- Muscle and/or joint pain
- And more

The most common foods that cause these symptoms include gluten (the protein found in wheat), dairy, eggs, corn, nuts, and soy. Discovering food allergies and avoiding them can make significant changes in your health and well-being. Food is the core of our health. If we are feeding our bodies something it considers an offender three times per day, our immune system goes awry.

### TESTING

**Immediate reactions:** This skin-prick test administered by an allergy specialist exposes a person's skin to a solution

containing a potential allergen by pricking the skin with a needle to allow the solution to penetrate. If the skin develops a red, raised itchy area, the

patient is considered to have a positive allergic reaction to that substance.

**Delayed reactions:** This food allergy panel via a blood test is usually ordered by alternative healthcare providers and typically not done by a conventional doctor. The IgG test I use tests at least 95 foods including the most common allergens. With any kind of allergy or sensitivity testing, false negatives or positives are common. The tests merely act as a guide in treatment; the gold standard is eliminating exposure to the potential allergens to see if symptoms resolve.

### TREATMENT

After you have completed testing, you will eliminate the foods you reacted highly to for four to six weeks, then systematically reintroduce those foods back into your diet one at a time. Keep a diary of the changes you experience, and leave a few days after trying each food to clearly distinguish reactions. If you notice your symptoms return during the reintroduction period, you are very likely sensitive to that particular food.

Once you know your food sensitivities, you can make an informed decision of whether eating a particular food is worth the cost. I would be lying if I said I have not had gluten in eight years, but when I do, I make sure it is totally worth it.

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

## CARING FOR OUR KIDS | Time with mom



Escape to Senspa for a special Mother's Day spa treatment PHOTO: COURTESY SENSIPA

# How to make this year's Mother's Day memorable

BY LIZ FARRELL

**M**OTHER'S DAY IS RIGHT AROUND the corner, and with a little preparation and planning, this can be a spectacular day for the special mother in your life. Whether this is your first Mother's Day as a mom or you are fortunate to celebrate multiple generations of mothers, take time to enjoy the day. It may be spending time with the people who made you a mother, or it may be a little quiet time to escape the hustle and bustle of motherhood. Here are some local ideas on how to spend the day that are sure to appeal to the special mom in your life.

**Spoiled at a spa:** Often we mothers tend to put everyone else in our lives before ourselves so Mother's Day may be the perfect excuse to spoil yourself for a few hours, guilt-free. **Senspa** in the Presidio is the perfect place if you want to be close but feel like you are a million miles away. The setting is tranquil and their spa services are top notch. If you are looking to get a little farther away, the **Healing Arts Center & Spa** at Cavallo Point Lodge in Sausalito is sure not to disappoint. They have an expansive list of spa services, yoga and meditation classes, and a heated relaxation pool. With serene views of the Golden Gate Bridge, this is sure to be a relaxing escape from urban life. Wherever you choose to relax and unwind, make sure to book early; this is a popular day for spa services. (*Senspa, 1161 Gorgas Avenue, 415-441-1777, www.senspa.com; Healing Arts Center & Spa, 601 Murray Circle, Fort Baker, 415-339-4767*)

**Big-time brunch:** It is always nice for mothers to be treated to a meal on Mother's Day that they did not have to have help in preparing. There are so many fabulous brunch places in our city, but I think one of the most decadent and amazing spreads can be found at the **Garden Court Restaurant** at the Palace Hotel. There is a buffet the size of a ballroom with every type of cuisine imaginable, and of course champagne and live jazz. This is definitely on the pricey side — \$99 for adults and \$69 for children age 5-12, but I can guarantee you definitely won't leave hungry. It is an exqui-

site setting for such a special occasion, and it is topped off with a professional photographer to take a family picture. There is a fabulous children's area complete with all your child's favorite foods and a movie if you need a little adult time. This is a meal and a San Francisco experience that is sure to leave the mother in your life feeling like a queen. (*2 Montgomery Street, 415-546-5089 www.sfpalace.com*)

**Picnic at the Palace:** If spending time outdoors is more your thing, then I suggest packing a picnic and heading to the Palace of Fine Arts. Even though the Exploratorium is gone, there is still plenty here for the whole family to enjoy. Whether a stroll around the lagoon, exploring the newly renovated paths around the rotunda or just enjoying the fresh air, this is a place that appeals to all ages. The kids will enjoy feeding the ducks and swans, climbing a tree, or rolling down the grassy hill. Moms are sure to appreciate the picturesque views and maybe a quiet moment. Sometimes the moments we appreciate the most are the ones we rarely take time to enjoy, especially when they are right in our own backyard. How lucky we are. (*3301 Lyon Street, 415-567-6642, www.palaceoffinearts.org*)

However you choose to spend the day, don't forget to take a moment to hug the ones in your life that made you a mother. Cherish the handmade cards or the “surprise” breakfast in bed or the attempt to help with extra chores. Sometimes it is the small, simple things that are most special and most appreciated. Remember also to take time to thank your own mother. It may not be breakfast in bed anymore but find a way to say, “I love you,” and make sure she knows she is appreciated. Finally, take a moment to reflect as a mother on your own blessings. Sometimes in the midst of diaper changes, midnight feedings, homework, and soccer, it is easy to forget just how truly lucky I am.

Happy Mother's Day!

*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*

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**THE URBAN HOME & GARDEN**



**Start gardening now for summer enjoyment**

BY JULIA STRZESIESKI

**I**T IS BELIEVED THAT THE MONTH OF May was named for the Greek goddess of spring and growth, Maia, who was the mother of Hermes, the gods' winged messenger. How appropriate, as we celebrate Mother's Day this month. May is also an ideal spring month to start work in the yard or garden to be able to enjoy it all summer long. It's never too late to find your green thumb.

**VEGETABLES AND HERBS**

If you have not yet planted your vegetable garden, do so now. Many vegetables can be grown in containers, and most herbs happily thrive in them. Just buy some organic potting soil and get started. Gardening is an experiment, an adventure, and with herbs and veggies, it's especially fun and rewarding.

**Carrots:** Besides the fiber and vitamins packed into carrots, the lacy foliage is a wonderful addition to a garden or container, and carrots grow easily from seeds.

**Stevia, the sweet herb:** This herb has become popular in recent years as a sugar substitute, marketed as Truvia. Stevia is simple to grow, and it is calorie free. A couple of leaves in tea or coffee will sweeten it the same as sugar would. This herb is great for people with diabetes too. In winter months, stevia will do better indoors, so it is ideal to grow it in a container that can be easily moved.

**Lemon grass:** If you enjoy Indian and Asian cooking, lemon grass is a great addition to your garden. The leaves can also be used to make tea, and it has a fragrant, intoxicating scent.

**FLOWERS**

If you enjoy fresh flowers in your home, sow some seeds of perennials and annuals for a cutting garden. Choose flowers of different heights that will bloom at different times, so you always have something to pick.

**Summer bulbs:** These should be planted right away if they haven't been already. Plant dahlias, gladiolus, lilies, and begonias for summer color and a cutting garden.

**Annuals:** Buy your annuals without blooms so that they will bloom after you transplant them.

**Vines:** Annual vines work well in small vertical spaces and are ideal to cover up an eyesore of a wall or fence. Morning glories and nasturtium are two varieties that will work, also creating privacy and shade.

**PESTS**

The advent of spring also brings hungry, hatching garden pests, which can threaten your newly planted garden (or you). Take steps now to control them before they wreak havoc.

**Aphids:** Aphids may be problematic by now. Combat them with the hose (a strong spray, but you'll have to do this every few days) or with ladybugs. For a more aggressive approach, try organic insecticidal soap or neem oil.

**Slugs and snails:** There are many non-toxic methods available to control these pests, such as beer or dry dog/cat food. Search the Internet for many more.

**Mosquitoes:** Make sure there is no standing water lurking around your garden or yard, which is a breeding ground for mosquitoes.

**MAINTENANCE**

Once you've planted your garden, to keep it looking its best requires regular attention. After all, that's what makes you a gardener!

**Weed:** Weeds steal both water and nutrients from plants, so give your plants a fighting chance by clearing away any weeds — it's easiest after a light rain.

**Mulch:** Mulch your garden to prepare for the warmer and drier months ahead. Mulch conserves water, keeps soil temperatures even, and prevents weeds from germinating. It also improves the organic content and texture of soil.

**Rotate crops:** Keep soil in good shape and control pests by rotating your vegetable crops annually.

**Soaker hoses:** Soaker hoses prevent soil erosion, conserve water, and are ideal for shrubs. Also, watering your roses with soaker hoses will help reduce the spread of black spot disease.

**LOOKING FOR A FEW LEMONS!**

Imagine San Francisco as a city that can be self-sufficient in some food crops. One achievable goal is the lovely lemon: 12,000 trees will produce the three pounds a year per person that is typically consumed. Most lemons and other citrus are produced in Southern California, and a recent study found that the Bay Area is deficient in lemon production. JustOneTree.org is a campaign to promote planting fruit trees as the most efficient crop for dense cities. This project is an arm of the nonprofit group Urban Resource Systems, established in 1981 to promote greater urban self-reliance through community action.

The Department of Public Works estimates there are between 2,000 and 4,000 lemon trees in the City, and JustOneTree.org would like all lemon trees registered so they can work on planting more in deficient areas to reach the self-sufficiency goal. Visit [www.JustOneTree.org](http://www.JustOneTree.org) to register your new or existing lemon trees.

See you in the garden!

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

REAL ESTATE INVESTOR :: Time to create more landlords

**Everybody can win the lottery**

BY JOHN ZIPPERER

**O**NE OF THE LAZIEST and most clichéd phrases in business is when something is called a "win-win solution." With that caveat, we have a problem in this town that can be solved by investment in lots of new multi-family housing units and produce (ugh) a win-win for everyone.

Anyone who has ever been stuck in a tenants-in-common (TIC) housing arrangement, forced to wait a decade before converting to a condominium, knows the havoc that can be played with their finances as they suffer with adjustable-rate mortgages (mandated for TICs) and wait for an uncertain opportunity to win the City lottery for permission to convert the ownership format of their privately owned property.

Not surprisingly, Board of Supervisors President David Chiu wants to make it difficult for the city to have more condo conversions; supervisors Mark Farrell and Scott Wiener are trying to make it easi-

er. Farrell and Wiener are responding to the timely pressure some TIC owners are feeling because of the economic troubles that they could escape if they convert to condo status and thus reap an immediate increase in property value and can get a fixed-rate mortgage. Chiu wants to make sure that lower-income renters are not forced out of more units in a repeat of the 1990s.

But this is yet another case where heavy-handed regulation in San Francisco, intended to help presumably lower-income renters, ends up being behind the times in terms of the needs of the population and the economy (and the environment, for that matter, as we shall see).

Renter advocates believe that more condos mean less rentals available. But that's based on an erroneous assumption that those condos will be owner-occupied. Many condominium units are rented out. Apparently at issue is that TIC units that are rented out are covered under rent control (if they were built

before 1979), but condo units are not. The crowd that believes that rent control is an absolute must-have for the City is fighting tooth-and-nail to prevent any weakening of the system, which has become a complex and burdensome layer of bureaucracy in the City. Another part of the solution is to have more housing units overall. More condominiums and more rental apartments. As we noted last issue, this can happen if we go for more density by building up instead of continuing to treat San Francisco as an overgrown suburb or village. In the National Association of Realtors' March 2013 summary of housing prices in 146 markets nationwide, San Francisco came in with the highest median list price of \$799,000, a change of more than 23 percent since last year at that time; the national average is \$190,000. San Francisco had 2,231 listings in the March survey, down nearly 38 percent from the same time last year. By contrast, the much smaller Madison, Wisconsin,

with a city population of only 233,000, had 3,093 listings, and Mobile, Ala., with 195,000 in the city and 413,000 in the metropolitan area, had 6,618 listings.

There's nothing new in the statement that demand is high and supply is constrained. The sun will also set tonight and come up tomorrow; you knew that. But it plays an important part in this artificially created renter-vs-owner struggle in San Francisco.

The way to square the circle, to address all problems, would be to allow greatly expanded construction of apartments and condos, particularly in high-rise towers that lessen impact on greenfields and that can be more easily served by mass transit. Our population — regionally, statewide, nationally, and globally — is still growing, and those people are either going to spread out on former farmland and woodland and wetlands or they are going to go up in the sky in beautiful new skyscrapers. Or they are going to Mars with Elon Musk's SpaceX com-



The way forward is up PHOTO: JOHN ZIPPERER

pany. But there aren't any other choices.

More units means a moderation in prices; it means a huge influx of investment dollars; it means an increase in construction and design and furnishing jobs; it means more units for rent at all price levels; and it means more people living in this very desirable city (increasing tax revenues and not only helping existing businesses but

spawning and supporting many new ones).

So it's really a win-win-win-win situation.

John Zipperer is the former senior editor for Apartment Finance Today and Affordable Housing Finance magazines and the former new media editor of the CCIM Institute of the National Association of Realtors. E-mail: [john@marinatimes.com](mailto:john@marinatimes.com)

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WEEKEND TRAVELER | Head south

# Big Sur for a little peace

BY GARRICK RAMIREZ

**T**HE NEXT TIME YOU catch yourself longing for Hawaii, consider Big Sur as a local quick fix. Sure, you won't find hula dancers and mai tais, but you will de-stress, breathe soothing air, and stand humbled by nature's more majestic side.

## PLAY

The breathtaking drive into Big Sur should be plenty to help slow you down. But if you need that extra push, book a massage at **Namaste Therapeutic Bodyworks**. Proprietors Lynn and Julian not only offer a treatment that transcends space and time, they're also some of the nicest people you'll ever meet (831-667-2880, [www.namastetherapy.abmp.com](http://www.namastetherapy.abmp.com)).

**Julia Pfeiffer Burns State Park** offers the best bang-for-your-buck view in Big Sur. The sight of McWay Falls pouring onto a pristine beach lapped by emerald waters is justly photographed a thousand times a day. Nearby **Partington Cove** is lesser known but just as spectacular. A brief downhill stroll and a 100-year-old shipping tunnel leads you to a dramatic rock promontory interspersed with deep, churning pools



that prove the perfect spot for quiet meditation.

## SHOP

The **Henry Miller Memorial Library** could easily be called City Lights South for its free-spirited ethos mirrors that of our famous North Beach landmark. The well-known author of everyone's first racy book moved to Big Sur in the 1940s and famously remarked it was here that he first learned to say "amen." The library champions his spirit and houses a smartly curated collection of boho literature for purchase (831-667-2574, [www.henrymiller.org](http://www.henrymiller.org)).

## DINE

For lunch, you can do no better than **Sierra Mar**, the restaurant at **Post Ranch Inn** that sits 1,200 feet above the Pacific. Small aircraft aren't afforded views this good. If weather permits, sit out on the deck and linger over polished dishes like an heirloom beet and pistachio salad and risotto with local chanterelles. Don't forget a glass of wine to cheer the occasion (831-667-2800, [www.postranchinn.com](http://www.postranchinn.com)).

It wouldn't be a trip to Big Sur without a stop at **Nepenthe**. This funky, old bohemian restaurant offers one of the best vistas along the coast. Relaxing on the expansive patio with fellow patrons paying homage to Big Sur's beauty feels like church. Grab a cocktail and join the congregation. Those who stay past dusk are rewarded with a brilliant bonfire (831-667-2345, [www.nepenthebigsur.com](http://www.nepenthebigsur.com)).

For dinner, the hearty meals and candlelit dining rooms at **Deetjen's Big Sur Inn** are tough to beat. Impossibly romantic, it feels like a Hollywood stage set for a hunter's cabin in the English countryside. Ask to be



Clockwise: The Big Sur coastline; A bonfire at dusk at Nepenthe Restaurant; Sierra Mar restaurant at Post Ranch Inn; Sunset from the rear deck at Nepenthe Restaurant; A queen room at Glen Oaks Big Sur

PHOTOS: GARRICK RAMIREZ

seated by the fireplace for an overdose of cozy (831-667-2378, [www.deetjens.com](http://www.deetjens.com)).

In the morning, grab a pastry from local treasure **Big Sur Bakery**. Coffee, house-made juice blends and a game-changing jelly donut are best enjoyed on the patio in the crisp morning air. But get here early; they sell out quickly (831-667-0520, [www.bigsurbakery.com](http://www.bigsurbakery.com)).

## STAY

Stylish, affordable, and evocative of its surroundings, **Glen Oaks**



**Big Sur** is exactly what Big Sur needed. Its rustic exterior belies the chic interiors hidden inside. Snag one of the cottages for close proximity to Big Sur River. They don't do TVs, but you're not likely to miss them if you pack some good chocolate and cozy up

around one of the many fire pits come nighttime (831-667-2105, [www.glenoaksbigsur.com](http://www.glenoaksbigsur.com)).

*Note to burglars: Garrick Ramirez has a house that sits empty on weekends. He can be reached at [garrick@weekenddelsol.com](mailto:garrick@weekenddelsol.com).*

## Spend the summer in Park City, Utah

BY PATTY BURNES

**S**OMETIMES THE BEST TIME to visit a winter resort is in the summer when hiking and different outdoor entertainment abound. In Park City, Utah we found warm days, beautiful terrain, gorgeous sunsets, and great fun. It's just under two hours by plane from San Francisco to Salt Lake City. Then rent a car or take a shuttle to travel the additional 30 minutes to Park City.

At 7,000 feet, Park City sits in the Wasatch Mountains. It is best known for the 2002 Olympics, the Sundance Film Festival and (over 130 years ago) silver mining. Many buildings are part of the National Register of Historic

Places. It's a laid-back town with a hip vibe and lots to do.

## STAY

The **Washington School House Hotel** is a luxe boutique property conveniently located off Main Street. Built in 1889, the historic limestone school was transformed with plush interiors and a heated pool on a tree-filled hillside of aspen and spruce. With only 12 rooms/suites and friendly and attentive service, the hotel provides an intimate place to enjoy Park City.

Each evening, wine and hors d'oeuvres are served in the living room with its stunning 10-foot-tall antique mirror and antler chandelier. In the morn-

ing, the private chef serves a luscious fare that energizes you for the day. This hotel knows how to provide a great experience. (800-824-1672, [www.washingtonschoolhouse.com](http://www.washingtonschoolhouse.com))

Across town, you'll find The **St. Regis Deer Valley** set in the Wasatch Mountains. Ride the funicular from the street up to the spectacular multilevel resort. Guestrooms and bathrooms are oversized, boasting comfortable rustic furnishings with all of the amenities.

Find out more about where to stay and eat and what to do in beautiful Park City in Patty Burnes's complete report, only on [www.marinatimes.com](http://www.marinatimes.com).

ROCKET DOG RESCUE

LEAVE NO DOG BEHIND.



## BUSTER

Buster is a 2½ year old pure-bred male Boxer. He's a real beauty and a head turner everywhere he goes. Buster is extremely loyal to his people, and bonds strongly. He is a very active dog who will need

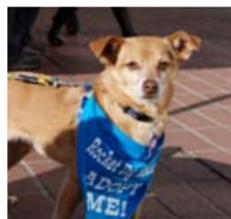
an owner who loves to take him running or hiking during the week. He's a real love once he gets to know you. He heals on leash, knows sit, down, and stay. He does great with dogs of all sizes when he is off leash. Buster is a dominant male and does need to be the only dog in his house, and needs an experienced firm owner. He needs an adult home with 1 to 2 people.



## FRANKIE

Frankie is an extremely handsome and sweet boy. He is a young pup, still under a year. He weighs in at 54 pounds. He is a blue pit bull (like the Marina Times' own Sklyar Grey!) and turns a lot of heads wherever he goes. While

Frankie is a typical puppy (energetic and goofy!) he is also beyond the usual puppy 'challenges.' He is housetrained, crate-trained, walks pretty well on leash, is great in the car, and would be a great buddy for jogs along the Marina Green. He listens well, loves people, and wants to please.



## JONESY

Meet Jonesy! He's a sweet, mellow easy going terrier mix around 4 or 5 years old who came to us from the Wasco shelter because of overcrowding. He's now safe with Rocket Dog and looking for a

forever home. This boy would love to just hang out in your lap all day. He's a real people lover and he is fine with other dogs. If you've always wanted a terrier but not the high level of energy that comes with them, Jonesy is your guy.

**1ST SUNDAY OF EACH MONTH:**  
ZEPHYR REALTY  
4040 24TH STREET  
(BETWEEN NOE AND CASTRO)  
12 NOON TO 4 P.M.

**2ND SUNDAY OF EACH MONTH:**  
SF STONESTOWN GALLERIA PET FOOD EXPRESS  
3160 20TH AVENUE  
12 NOON TO 4 P.M.

**3RD SUNDAY OF EACH MONTH:**  
BANK OF AMERICA  
501 CASTRO STREET  
(BETWEEN 18TH AND CASTRO)  
12 NOON TO 4 P.M.



## ARCHER

Archer is a very cute spaniel/Chihuahua/Dachshund mix, a mere 10 pounds. He has silky long hair, little pert ears, and a long body. Archer was found as a stray and was never re-deemed by his owner. Archer is about 2 years old. He's a

sweetheart, and loves people. He is friendly with other dogs but has not been tested with cats. He walks well on leash and is housetrained. If you're looking for a buddy to meet friends at the dog park, Archer is ready for the job!



## LOLA &amp; BEANS

Lola and her brother Beans are almost 11 months old, a lovely mixture of lab and hound. They originally came from a hoarding situation where Rocket Dog rescued over 30 pups at once! Lola and Beans were adopted by a loving family

who, due to a dire family medical emergency, can no longer keep them. They have come a long way from the scared, under-socialized young pups they once were. Lola loves other dogs and, though she needs refresher obedience training, is good with basic commands. Lola and Beans are both looking for new homes, either together or separately.

## IF YOU ARE INTERESTED IN ADOPTING

A DOG OR FOSTERING, PLEASE CALL

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AT [WWW.ROCKETDOGRESCUE.ORG](http://WWW.ROCKETDOGRESCUE.ORG),

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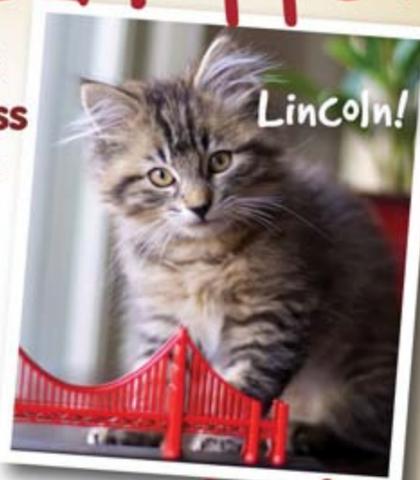
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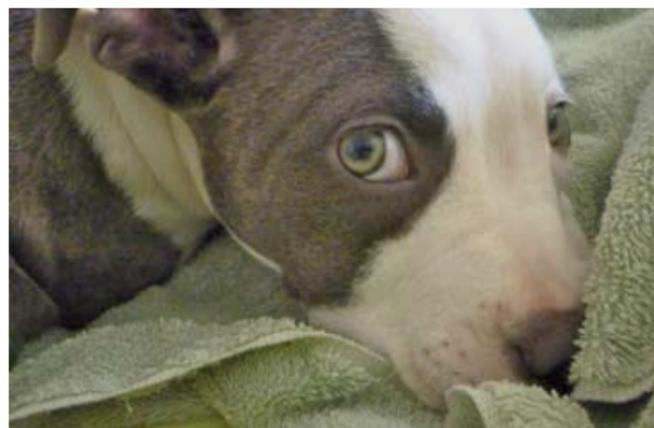
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## THE ADVENTURES OF SKYLAR GREY Chapter 2



Once home, Skylar had no interest in leaving the car

### Home is where the car is

*Here in my car I feel safest of all I can lock all my doors It's the only way to live In cars*

— "Cars," by Gary Numan

Skylar Grey slept all the way home. She was exhausted from being sprayed that morning, but it still seemed strange to me how comfortable she was — most puppies hate the car; they're anxious and confused, and they often throw up. The first time I took Jazzy for a ride, she made what I called "the throw-up face," where the corners of her mouth curled up like The Joker in *Batman*. After a few gut-wrenching heaves, with me trying to watch the road and Jazzy looking guilty and helpless at the same time, she projectile vomited all over the dashboard of my Mini Cooper.

As I pulled into my driveway, I laid my hand softly on Skylar's little head; she opened one hazel eye, then shut both eyes tightly, took a big stretch, and went back to sleep. "Let's go, Sky," I said as I got out of the car and patted the driver's seat. She opened both eyes this time and squinted at me suspiciously. I tugged gently at her leash, but she was having none of it. She only weighed 19 pounds, so it was easy to reach in and scoop her up, but she squirted out of my arms like a greased pig and scrambled into the backseat, pressing her body tightly into the furthest corner.

No amount of begging, whistling, tongue clucking, sweet talking, or treat offering could convince Skylar to come out of the car, so I tried a different tactic: I closed the door and hid just inside the garage. Within seconds I heard her whining; when I peeked she was sitting in the driver's seat, but she was so small that all I could see was the tops of her ears. "Here I am, Sky," I said, heading back toward the car. I assumed she would jump into my arms, but instead

she darted right back to that furthest-most backseat corner.

Again, I hid; again, Skylar whined. This time when I peeked, she had figured out how to place her front paws on the door ledge, and those hazel eyes were staring right back at me. Slowly, I approached, and then stood there for a moment, letting her whine. "Are you ready now, little missy?" I asked. She grew quiet, her grey nose steaming up the window as the white tip of her tail wagged ever so slightly. When I opened the door, like clockwork, Sky headed for the backseat, but like a professional greased pig wrangler, this time I was ready and grabbed her around the waist. I pulled her out and she twisted her body toward mine, wrapped her paws around my neck, and dug her head into the hoodie of my sweatshirt. She was shaking, and I could feel her heart pounding like a gazelle that had been chased by a cheetah. "It's O.K., Baby Girl," I said, using my right hand to support her bottom and rubbing her neck with my left, "you're safe now." I leaned against the car and hugged her tightly until she stopped shaking, and her heart slowed down a bit.

All I knew about Skylar Grey's background was that a young man had surrendered her at San Francisco Animal Care and Control on Aug. 30, just two days before Jazzy passed away. Judging from her reaction to the car — the way she loved to get in but hated to get out; how she slept so peacefully as we traversed the city streets and had no tummy problems — I surmised that perhaps she had spent some of her first two months living with that young man in a car. "Baby Girl," I said as I carried her into the house, "your life is about to change. ..."

*Susan is working on a book about Jasmine Blue. Hear her "Stir the Pot" on "Cooking with Ryan Scott" Saturdays at 4:30 p.m. on KGO radio (810 AM), or e-mail her and Skylar at susan@marinatimes.com.*

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# GRATEFUL DOGS RESCUE

**ANNOUNCEMENT: We need foster homes!** Grateful Dogs Rescue partners with the San Francisco city shelter to save dogs from euthanasia. Make your home a short term or long term safe haven and help save a dog's life. Vet bills for foster dogs are paid by GDR. Volunteers and donations are always welcome! Our website features more dogs, events, training resources, etc. *Apply today to foster, adopt, or foster-to-adopt! GDR is an all volunteer, 501(c)(3) non-profit. Make your year-end tax-deductible donation today!*



### BACI

Baci is a 15-pound, 1-year old Shiba Inu mix. While Baci is obviously not a purebred Shiba Inu, he has many favorable characteristics of the breed: short dense coat, curly tail, a bit independent, and he can have

the "Shiba scream." Baci can be reserved towards strangers but is very friendly once he gets to know you. Not typical of the breed, Baci loves dogs and would be good in a home with another playful dog. Baci is young with a lot of energy, so he needs an active home where he is not left alone for long hours.

### BEETHOVEN



Beethoven is a 13-pound charmer. He is a wonderful companion who loves to follow you, sit in your lap, or snuggle with you. He is endearingly communicative, performing a quick-footed "cha-cha-cha" to say he wants to go out. He will do a down dog bow with accompanying sounds to ask "what's new?" and he will do an amazing salsa wiggle to express his joy at seeing you. Beethoven is enthusiastic about outdoor activity, and is a very graceful sprinter. Beethoven can be a bit shy and fearful, but is becoming more confident every day.



### CARLY

Carly is a lovely young 3-year-old Rat terrier/whippet mix. She is a unique-sized dog at 17 pounds, which puts her in between a small and medium size, making her an ideal size for most households. Carly has

a distinctive black mask, long legs, and rose-shaped ears. Carly is gentle, polite, not yappy, and loves to walk. Older children in the house would be fine. Carly seems to thrive in a home with another gentle temperament companion dog. She has been to training, has great manners, and knows tricks. She is completely housetrained and the complete package!



### DAPHNE

Daphne is easy to fall in love with. She is sweet perfection at 35 pounds, 1½ year's old, loves other dogs, and is totally fine with respectful children. Daphne enjoys hiking and walking as well as sunbathing on a lazy day. She

would love to live with someone who enjoys the outdoors. She enjoys playing with other dogs and would make a great companion for another dog already in the house. Daphne can be shy around new people so patience and lots of doggie treats will keep her focused.



### ROSCOE

Energetic Roscoe, a terrier mix, is one active dog! He is 7 years old and weighs 21 pounds. He is always ready for lots of activity including two daily walks or jogs and would be happy with even more exercise!

Once in the house, Roscoe settles down nicely. Roscoe is a real people pleaser with his affections and manners. He loves to nap on laps or curl up in bed. He is very good with people and dogs after a proper introduction. He is untested with children or cats, but we would recommend a home without small children.

### TINKERBELLE



Tinkerbelle is a healthy, active, 6 year old goofball. Wonderfully trainable and treat-motivated with a high drive, Tinkerbelle has a boundless willingness to please. She likes her exercise and loves a good run (though not an extensive jog). She does have a propensity to

dominance with other dogs so is not a good candidate for dog parks or an off-leash lifestyle. She also has a high prey drive so cat friends are not an option. That said, she's got a huge heart, loves people, and is great with kids. Tink would do best with an experienced owner looking for a loving partner.

**GDR'S MESSAGE:** Are you looking to adopt a dog in the San Francisco Bay Area? Then please come out to these **Grateful Dogs Rescue** adoption events: **May 11 at Bella Pelle:** 9 Maiden Lane, 11 a.m. to 2 p.m., **May 18 at K9 Scrub Club:** 1734 Church St., 11 a.m. to 2 p.m.



FOR MORE INFORMATION ON THESE AND OTHER DOGS:

415-587-1121 • [www.gratefuldogsrescue.org](http://www.gratefuldogsrescue.org)

[info@gratefuldogsrescue.org](mailto:info@gratefuldogsrescue.org)



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# Celebrate National Pet Week in SF

May 11 • 11am-3pm • “Little” Marina Green  
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**Adoptable pets (dogs, cats & small animals) from:**

- Loup Garou Rescue
- Golden Gate Lab Rescue
- SF Animal Care & Control
- California Pit Bull Rescue
- Muttville
- Pets Unlimited
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- PAWS (Informational; no adoptions)

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