

MarinaTimes

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Last year's North Beach Festival filled the streets with people PHOTO: STEVE RESTIVO EVENTS

Summer fairs hit the streets

by lynette majer

ALMOST ON CUE ON Memorial Day, which traditionally signals the beginning of summer, the foghorn bellowed throughout the day, announcing summer's arrival in San Francisco. But another signal of summer is our unique street festivals, each slightly different, depending on the neighborhood, and reflecting each neighborhood's distinctive characteristics.

The 37th Annual Union Street Fair kicks off the season Saturday and Sunday, June 1-2 from Gough Street to Steiner Street. Keeping the theme of the last few years, eco-urban, many

vendors feature recycled, repurposed, and sustainable wares, but in all, over 150 booths will offer specialty arts, crafts, and products. Dozens of food vendors will dish out our favorite street-fair specialties, but don't forget the many restaurants along Union Street with outdoor seating where you can have a more refined experience while still feeling a part of the madding crowd. Events include continuous live music on two stages each day, a waiter's race relay on Sunday (noon-1:30, Webster Street), chef demos both days (noon-5 p.m., Gough Street), and a fashion show both days (noon-1 p.m., 3-4 p.m., Gough/Octavia Street) featuring the latest styles from Union Street's finest

and trendiest boutiques (and be sure to pay them a visit as well). As with the last several years, the fair will be alcohol free, much to the disdain of some and delight of others. The fair is open from 10 a.m.-6 p.m. each day.

Next up is the 59th Annual North Beach Fair on June 15-16, considered to be the country's original street fair. Expect about the same number of booths and vendors as Union Street, but this fair spans several streets (Columbus Avenue between Broadway and Green; Vallejo and Green Streets between Grant and Columbus; and Grant Avenue between Filbert and Columbus) making for a true North Beach experience. The fair features tra-

STREET FAIRS, continued on 4

SFMTA pushes for revised Polk Street renovation

by john zipperer

FOLLOWING AN AT-TIMES CONTENTIOUS ROUND of back-and-forth with community groups regarding a planned remake of Polk Street's traffic and parking design, the San Francisco Municipal Transportation Agency (SFMTA) has issued revised proposals for the redo of the busy street and is looking forward to an early fall demonstration project.

"The thing we had to work hardest on Polk Street was to meet [the] need for everyone to be heard and to be valued," said Seleta Reynolds, who leads the SFMTA's policy analysis and innovation team, whose work includes the Polk Street project. "I feel that is what we missed at the beginning of the work."

In late April, SFMTA presented updated plans at two well-attended open houses. SFMTA's plans included a number of options for upper/middle Polk Street and (separately) for lower Polk. The plans for upper Polk span a pretty wide spectrum, starting with a "shared roadway" approach for upper and middle Polk that lacks designated space for bicyclists — an unlikely contender for final approval, considering the agency's focus on improving safety for bikers and encouraging people to travel by methods other than

POLK STREET, continued on 6

SECRET ASIAN MAN

My own private Chinatown

MY PARENTS WERE FOB (FRESH OFF THE boat) as we say, and I was born and raised in San Francisco's Chinatown. Food has always been a huge part of my life — I live to eat, and I love to eat! I dine out seven days a week, sometimes several times a day, everywhere from greasy holes-in-the-wall you've probably never heard of to four-star joints run by today's best chefs. I keep my identity a secret, and I pay my own tab, so you know I'm getting the same experience that you'll get. My palate guides my opinion, so trust my tongue, and in this new column I'll take you to all of my favorite places — and I'll also tell you where not to waste your money.

This month, I'm taking you to my own private Chinatown: The restaurants where I grew up that are still my go-to spots, and the dishes I crave. When you visit these restaurants, there may be a language barrier, and you may even feel out of place at times, but that's a small price to pay to experience the real Chinatown rather than the safe, mediocre tourist destinations everyone knows (and nobody loves).

VIP Coffee & Cake Shop
671 Broadway Street (at Stockton), 415-989-7118, www.vipbakery.com; daily, 7 a.m.-12 a.m.

Despite the sketchy name and location, VIP is not a North Beach strip club. It's a Hong-Kong-style cafe with cheap wallpaper, zero sex appeal, and two killer dishes I

CHINATOWN, continued on 4



Capital Restaurant's take on the Japanese egg custard known as chawanmushi

ON THE BAY : America's Cup

Safer sailing

by jim maxwell

ON MAY 9 IT WAS a typical blustery day on the bay when tragedy struck the America's Cup. Andrew "Bart" Simpson — a two-time Star class Olympic medalist, winning gold in Beijing and Silver in London — and one of the 11-man crew aboard Artemis Racing's AC72, was killed when their boat capsized during a training run. Reports were that Simpson was trapped beneath the boat for nearly 10 minutes, and despite efforts to revive

him, both afloat and on-shore at the Marina Green, his life was lost.

This tragedy caused the America's Cup organizers to immediately suspend further training and to reconsider all safety measures. While teams were already employing safety equipment such as helmets and body armor, personal flotation devices, and even personal air supply, new additional measures are being implemented along with scheduling and boat changes to ensure such a tragedy does not happen again. On May 22, the America's Cup Regatta director, Iain

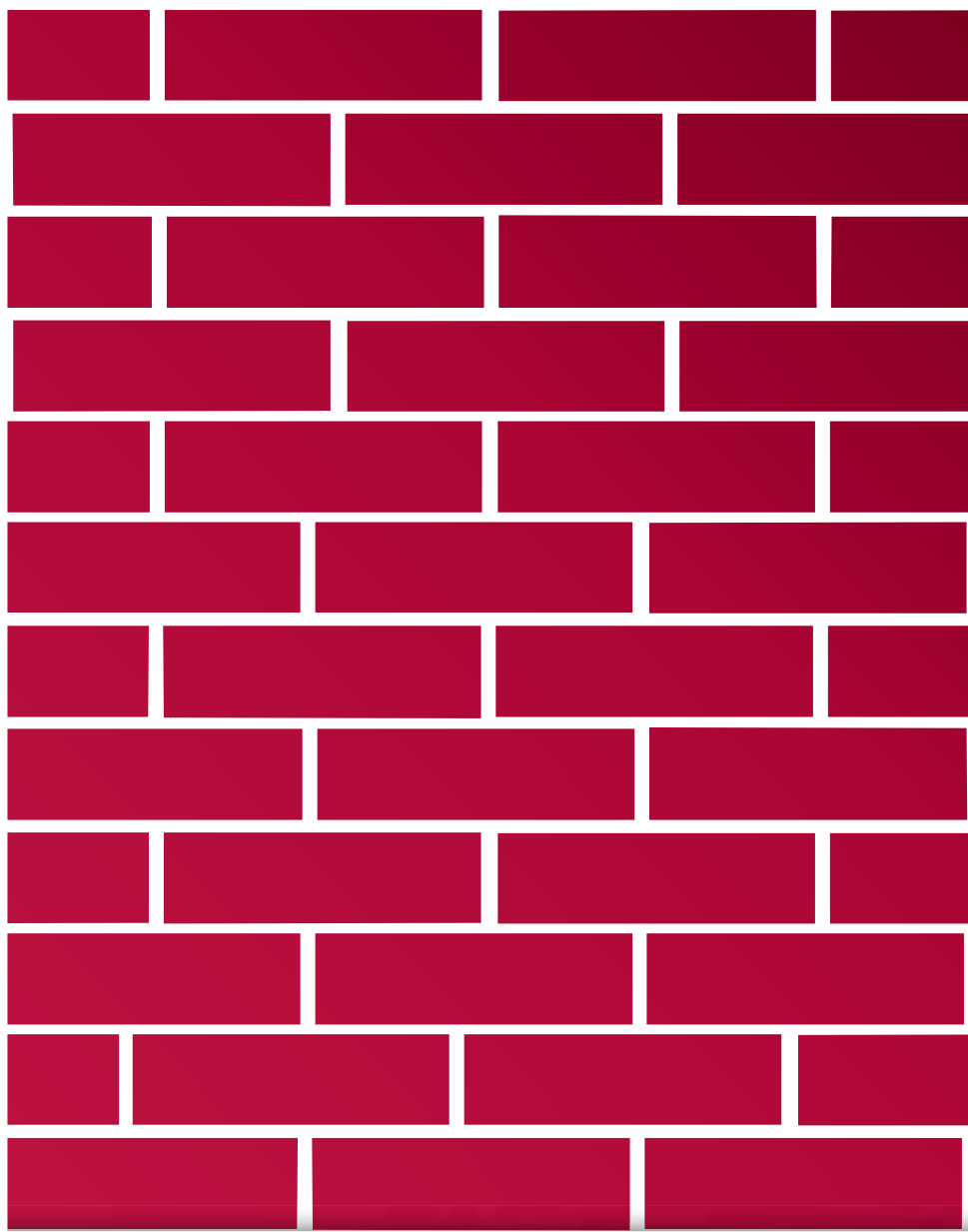


USCGC Hawkbill trains a hawk's eye on AC72s PHOTO: © ACEA / PHOTO GILLES MARTIN-RAGET

Murray, delivered 37 formal recommendations to improve the safety of the AC72s on San Francisco Bay. To further ensure the safety of all crew members, the America's Cup Event Authority (ACEA) and America's Cup Race Management (ACRM) have added these recommen-

dations in their entirety to an amended Marine Event Permit application and submitted it to the Coast Guard. The safety recommendations will become requirements to participate in the AC72 events this summer when approved.

SAFER SAILING, continued on 4



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EDITOR'S NOTE

REYNOLDS RAP :: Parks for sale

Phildora's Box is open

(And we're getting AstroTurf in Golden Gate Park)

by susan dyer reynolds

FOR MARINA GREEN restaurant supporters who trust San Francisco's Recreation and Park Department to do the right thing, the changes coming to the soccer fields at the Beach Chalet in Golden Gate Park should make you think twice. Rec and Park General Manager Phil Ginsburg and his cronies have fought for years to build a mammoth soccer field replete with artificial turf, stadium seating, and blaring lights for nighttime play. Environmentalists and other proponents of keeping what little open space we have in this city natural are in shock and disbelief that Ginsburg got his way, especially since the final hurdle — a vote by the California Coastal Commission on May 9, 2013 — went against the commission's own report.

The project as planned "will modify the Beach Chalet fields in a way that will alter its naturalistic character, including through the introduction



A massive array of bright stadium lights could become the new symbol of Golden Gate Park

birds don't mix) to the fact that every major planning document — including the City's General Plan and the Golden Gate Master Plan — mandates that "the historic natural character of the western end of the park be preserved." Lynes describes the loss of the area as "another big gash in the 'death by a thousand cuts' faced by local bird and wildlife."

Though Lynes agrees that local athletes need more fields and playing time and that the Beach Chalet field is in

thrilled about getting approval for his gargantuan soccer field in Golden Gate Park. "This is a win for the kids," he told the *San Francisco Chronicle* after the Coastal Commission's vote. By "kids," I assume he means the many management underlings in his department making six figures to do important things like tell the public what a good job they're doing. Rec and Park's budget for the current fiscal year is nearly \$139 million, with over 60 percent of that going toward salaries. That's why Ginsburg wants to extend the \$7 nonresident fee at the Botanical Gardens, set to end this September, which bestows \$250,000 annually on his department ("That's five or six Rec staff," Ginsburg told the Board of Supervisors Budget and Finance Committee recently); that's also why he wants a regional sports complex that can hold 1,000 paying spectators at the Beach Chalet soccer fields; and don't think for a minute that's not why he wants restaurants on the Marina Green. Yes, I said restaurants — plural — because once Rec and Park gets Woodhouse up and running, they're going to want more, and now that Phildora's Box is open, there's no stopping

Environmentalists and others are in shock and disbelief that Ginsburg got his way.

of elements that would significantly change its spatial organization and setting (e.g., artificial turf, field lights, seating areas, fencing, concrete paths, etc.)," the commission staff wrote. They went on to recommend modifying the project by improving grass fields rather than replacing them with artificial turf, and eliminating or at the very least reducing the proposed 60-foot-tall lighting towers (the plan calls for 10 towers that produce 150,000 watts). "Such a project would be a significant improvement to the Beach Chalet fields area that would both enhance its pastoral naturalistic character and its utility for recreation consistent with the LCP [Local Coastal Plan]," the report concluded.

Golden Gate Audubon Society Executive Director Mike Lynes details on the group's website (www.goldengateaudubon.org) the many reasons the 11-acre soccer field project shouldn't happen, from the effect it will have on local wildlife (150,000-watt stadium lights and migrating

need of renovation, he points out that this plan goes far beyond renovation and instead converts the area into "a regional sport complex capable of hosting 1,000 spectators and 'high-level' tournaments that will draw traffic and other disturbances into the area."

That last part should sound familiar to anyone following Rec and Park's plan to install a Woodhouse Fish Co. at the site of the old

Once Rec and Park gets Woodhouse up and running, they're going to want more.

degaussing station on the Marina Green: While Ginsburg would like you to believe that his group only wants to renovate the dilapidated building, in fact they will be converting it into a shiny new restaurant that bares no resemblance to the little ivy-covered bump that sits there now.

Ginsburg is, of course,

Ginsburg's master plan to privatize and commercialize as much open space in San Francisco as he possibly can.

Hear Susan "Stir the Pot" on the Cooking with Ryan Scott Show, *Saturdays at 4:30 p.m. on KGO Radio, 810 AM. E-mail: susan@marinatimes.com*

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News Briefs :: Blue Angels funding, bar bill floundering, mobile retail enabling, SF business and bugs

WILL THE BLUE ANGELS BE SAVED?

Fans of the U.S. Navy's Blue Angels are hoping for some Internet-bred inspiration and cash for their attempt to raise funds to bring the flying aces back for this fall's Fleet Week. As reported last issue, federal budget sequestration has resulted in the cancellation of the Blue Angels' 2013 season, including their San Francisco appearance. Users of Crowdfilt.com — a Kickstarter-like crowdfunding service based in San Francisco — launched a campaign in May to try to gather enough pledges of financial support to cover the estimated cost of bringing the air show to the Oct. 10–14 Fleet Week. In its first week on Crowdfilt, \$100,000 was raised. The campaign runs through June 12 at www.crowdfilt.com/campaigns/bring-the-blue-angels-back and supporters

will only be charged if at least \$650,000 is raised toward the \$800,000 goal.

EXTENDED-HOURS BAR BILL DIES

A bill in the state Senate to allow some bars and clubs to continue serving alcohol until 4 a.m. died in committee. Sponsored by Sen. Mark Leno, the bill would have let local jurisdictions make decisions about extending closing times for specific venues from 2 a.m. to 4 a.m. based on local needs and community support. The bill, SB 645, drew criticism from antidrinking groups such as San Rafael's Alcohol Justice and some advocates of low-income neighborhoods, among others. In the end, it failed to muster enough votes in the Senate Committee on Governmental Organization, which killed it in a 6-4 vote.

MOBILE RETAIL AND SERVICES

San Francisco's Office of Small Business has started to develop new citywide permitting plans to cover people who wish to legally conduct mobile business activities. The group has been meeting with various government departments since October 2012 and is now gathering input from merchant groups to figure out what types of mobile business activities should be included in expanded permitting. One focus is on providing essential retail and service offerings on days (such as Sundays) or at times (such as after 6 p.m.) when they might not be available in certain neighborhoods. Individuals interested in learning more should contact the Small Business Assistance Center at www.sfgsa.org.

SF BEST CALIFORNIA CITY FOR SMALL BUSINESS

In Mel Brooks' Poland-set remake of the World War II comedy *To Be or not to Be*, Anne Bancroft's character brags about her stage actor husband as someone who is world famous — “world famous in Poland.” San Francisco can now brag of being the number-one city for small businesses — in California. And even then, its ratings aren't that good. In the 2013 Thumbtack.com Small Business Survey of small business people across the nation, San Francisco never rated more than a B+ (for training and networking programs); all of its other rankings were in the C-level or D-level. But that still qualifies the City to be the best in the state, according to the survey. The report, conducted and released by Thumbtack.com and the nonprofit Ewing Marion Kauffman Foundation, surveyed

7,000 small business people across the country. They ranked Utah as the best state and Austin, Texas, (with an A+) as the best city for small businesses. San Francisco's lowest scores came in zoning (D); employment, labor and hiring (D); tax code (D+); licensing (D+); and regulations (D+). But all is not bad; in 2012, San Francisco earned mostly Ds and Fs. So it gets better.

TERMITE CITY

Also in the category of dubious achievements for the City: Pest control company Terminex lists San Francisco sixth in its listing of “Top 15 Termite Towns,” based on termite service calls and population density statistics. Number one is Atlanta; right above San Francisco at number five is Washington, D.C., but they might have defined pests differently than the rest of the country does.



Emirates Team New Zealand flies past the St. Francis Yacht Club PHOTO: © ACEA / PHOTO GILLES MARTIN-RAGET

SAFER SAILING

CONTINUED from page 1

The recommendations include specific changes to the boats, the race, and scheduling with the aim of reducing the risk of capsizing. The AC is increasing the weight limit for the boats, which will give them better stability as they fly across the bay. Upon any capsizing during a race, the other team will automatically be awarded the win so the main focus will be on the safety and security of the capsize crew. Races will start one hour earlier to avoid the typically higher winds in the afternoon. There is also a reduced wind limit, where sailing will be suspended if winds are greater than 20 knots in July, 21 knots in August, and 23 knots in September. The round robin of the Louis Vuitton Cup will also be reduced from seven to five rounds. Other race changes include soft marks replacing the mark boats, no guest racers or camera crew allowed on board during racing, and the removal of fines for not competing if a team feels it is unsafe to continue. Because capsizing will still be a continued threat as these state-of-the-art boats push the boundaries of speed and sailing, further requirements are focused on crew safety. Those requirements include enhanced safety gear such as crew locator devices, a hands-free breathing apparatus, high-visibility helmets, and an electronic head-count system. Additional support equipment will also be required, including a minimum of two rescue boats to each AC72, with one diver and one rescue swimmer per rescue boat, and one

paramedic carrying an automated external defibrillator device on one of the rescue boats. There will be ongoing review by the AC organizers, with more recommendations likely before the teams begin racing in July. In the meantime, Oracle Team USA has resumed training on the bay, and has now been joined by teams Luna Rossa and Emirates Team New Zealand, having recently relocated their boats and crew from training down in New Zealand. As of this writing, Challenger of Record Artemis Racing is back to work but not yet sailing. As CEO and team tactician, the Bay Area's own Paul Cayard recently reported that “we will only race if our sailing team believes they are safe racing AC72s.” Artemis has their own ongoing investigation into the accident as they continue to come to grips with the loss of their teammate. As Stephen Barclay, CEO of the ACEA wrote, “Safety was always the priority. Improving it is a constant quest and there is always more work to be done, but it is good to be able to move forward knowing we are all collectively focused on doing everything we possibly can so that any future incident doesn't result in the loss of another great sailor's life.” For up-to-date local race information on the Bay, visit www.yra.org, www.ggyv.com, and www.stfyc.com. To purchase tickets (now on sale) or learn more about the America's Cup, go to www.americascup.com and visit www.oracle-team-usa.americascup.com/ to follow Team USA's progress.

E-mail: jim@marinatimes.com

CHINATOWN

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go back for over and over: the baked pork chop and the baked beef tongue, both served over rice. The Hong Kong-style baked pork chop is the best in the City — a huge portion smothered in a tomato-based sauce served over a bare-bones egg-fried rice (you may find a pea if you're lucky). Nothing is organic; the service is a notch below rude; and their health score is 69 out of 100, but the food is so damn good it makes up for it.

New Golden Daisy

1041 Stockton Street (at Jackson), 415-392-0111, (call for hours)

You have to love a place that sells Chinese food by the pound. New Golden Daisy is one of my childhood favorites, and they have the tastiest fried chicken drummettes (the part of the wing that looks like a mini leg) in the City. For around two bucks, you'll be stuffed. Like VIP, the interior is a bit tattered and greasy (though their health score is higher at 80), but the smell will lure you in. After eating the first bite, you'll be addicted — this stuff is like crispy crack. They usually close around 6 p.m. so get two orders. When you go through withdrawals, you can reheat

the drummettes in the oven at midnight (they hold up remarkably well).

New Lun Ting Cafe

670 Jackson Street (at Grant), 415-362-5667, Monday–Tuesday, Thursday–Sunday 10:30 a.m.–9:30 p.m.; Wednesday 10:30 a.m.–8 p.m.

New Lun Ting Cafe, aka Pork Chop House, is an old-school diner that rates high on the greasy-but-good scale (and their health score is 94). They have the best baked pork in town for the value. Don't expect premium high-end pork like Berkshire or Kurobuta, but do expect it to be delicious, and you'll definitely have leftovers. For less than eight bucks, you get a big hunk of bone-in, fork-tender pork over rice and cabbage smothered in gravy — and soup, coffee and Jell-O are included.

Hon's Wun Tun House

648 Kearney Street (at Clay), 415-433-3966, Monday–Saturday 11 a.m.–7 p.m.

The original Hon's is in Vancouver, but they've been in the same Chinatown location for over two decades. The place is a bit grungy (health score is 83), and service is slow, but look beyond that and you'll find the best wonton noodle house in town. When I was a kid I could eat three bowls of noodles here. You shouldn't miss the

beef tendon noodle soup: It's a little spicy, but the noodles are al dente, and the beef tendon is cooked to perfection.

Capital Restaurant

839 Clay Street (at Waverly Place), 415-397-6269, call for hours

The beloved fried salt-and-pepper chicken wings are well known at Capital, but they also serve Cantonese dishes that remind me of what my parents cooked when I was growing up. They have the best Chinese meatloaf around: a hand-chopped pork patty steamed with shitake mushrooms, salted fish, and a little bit of ginger (it looks like dog food, but looks can be deceiving). It's hard to perfect. Charles Phan had it on the menu at his now-closed Wo-Hing General Store, but executive chef Michelle Mah made it bland and tasteless and charged twice the price. Another Capital dish I love is the steamed egg with seafood, a Chinese version of chawanmushi (Japanese egg custard). Always ask for the house soup — it's free! — and check out the Tuesday prime rib lunch special served with rice and veggies for \$13.

You can hear more of Secret Asian Man's reviews on Cooking with Ryan Scott, Saturdays at 4 p.m. on KGO-AM(810), or check out his blog at www.tony1andonly.com.

STREET FAIRS

CONTINUED from page 1

ditional Italian street painting with chalk, and you can also buy space for your little ones to create their own masterpieces. There will be live music on two stages, and you can enjoy your beer and wine in the beverage gardens. Remember to bring your pets for the traditional and popular animal blessing at the Shrine of St. Francis of Assisi

(610 Vallejo Street) each day from 2–3 p.m. And, again, don't forget to visit the local merchants who make up the vibrant and colorful North Beach neighborhood we love. The activity is from 10 a.m. to 6 p.m. each day. Proceeds from the fair benefit the North Beach Business Association, which funds many neighborhood projects from hanging flower baskets to holiday lighting to sidewalk steam cleaning, as well as providing financial support for neighborhood organizations.



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A major component of most of the SFMTA's plans for Polk Street is to separate auto and bike traffic. PHOTO: EARL ADKINS

POLK STREET

CONTINUED from page 1

automobile. Other options include one or two bike lanes, with the loss of parking for 5 percent and 18 percent respectively of all spaces within one block on either side of the entire length of that stretch of the street. For lower Polk, options range from making it mostly one-way (with the loss of 6 percent of parking within one block of that stretch of the street), creating buffered bike lanes (with the loss of 8 percent of parking), to focusing on safety improvements (with the loss of only 3 percent of parking). All of the plans also include a range of features, such as corner "bulb-outs" to protect pedestrian crossing and highlighted bike lanes.

An exact number of parking spaces lost won't be known until SFMTA does its final detailed designs for the street, said Reynolds; that will be when they know where loading zones or all of the green zones for bikes will go. But she does estimate that, for example, the loss of 5 percent of spaces within a block on either side of Polk represents "about 65 spaces between Geary and Union, but that's a pretty conservative rough estimate; the real number is probably less than that."

Reynolds noted that a lane had already been removed on Polk about a decade ago to make room for a bike lane. "We can't take any more travel lanes in order to get that dedicated space for biking and walking," she said. "I can see how it might seem like social engineering, but the truth is that's not how we approach the design. We try to imagine the right of way is fixed and we try to fit in everything we can. We look at the trade-offs and we make the ones that will work."

Joan Mapou, a 14-year resident of Polk Street, told the *Marina Times* that she's concerned that the loss of parking will not be adequately made up by "permitted parking on a few alleys. ... I own a small

business in which I must have a car," she said. "I do not have the luxury of being able to afford to rent parking space in the neighborhood and must rely on street parking. And parking, if you time it right, might be just a 15-minute job. But when my schedule doesn't afford me the ability to park at a time easy to find a spot for the night, I might look for 30 or more minutes to find a spot which is both legal and doesn't have me getting up and out by 6 a.m. before I get an expensive ticket for street sweeping."

The project is still in the process of surveying public opinion. There will be further neighborhood consultation before SFMTA makes a recommendation. "We will not end up with a single design for the entire length of the project," said Reynolds. "It's a very long project, 20 blocks or so, which is very long for us, and it changes pretty dramatically from McAllister and Civic Center and Union Street and Russian Hill, and it changes widths, getting narrower as you go north."

After her group digests the results of the survey in June, it will wrap up some feasibility and technical analysis, and then move to make a recommendation. That will require four to six months to get environmental clearance before it goes to SFMTA's board, which could take place by late fall. At that time, people will have a final chance to weigh in with their opinions at the public meeting before the board. If approved, the plan will go into full design work by the engineers.

Before that, however, Reynolds hopes to conduct a demonstration of the project on a short portion of Polk in September or October 2013. For information on the project and to give input on the demonstration, Reynolds invited Polk residents to give their thoughts to the agency's Darcie Lim at darcie.lim@sfmta.com.

INSIDE THE BUDGET : Part II of III

Your money at work: San Francisco's General Fund

by supervisor mark e. farrell

This is the second of three parts of our look at how and why San Francisco spends its money as it does. This month, we look at the General Funds portion of the \$7.9 billion budget.

CURRENTLY, SAN Francisco's adopted Fiscal Year (FY) 2012-13 budget includes \$3.5 billion in General Fund sources, which is roughly half of our city's annual budget. Our General Fund is the portion of our budget that is supported by local taxes, the state and federal government, local funds, and reserves, and charges for services. The General Fund portion of the budget does not collect any revenues from our city's enterprise departments such as the San Francisco Municipal Transit Agency or the San Francisco International Airport. Furthermore, much of the General Fund is "set-aside" — which means that portions of the revenues are specifically directed to policy initiatives, programs, and staffing needs that past and present policymakers and voters have deemed important.

Our General Fund, a portion of which is our pool of discretionary spending, funds most city departments, which are in turn called General Fund departments. Examples of General Fund departments include Recreation and Park; Public Health; Human Services Agency; and Children, Youth, and Families, plus several more. For FY 2013-14, it is anticipated the General Fund budget will be approximately

\$3.8 billion out of our \$7.9 billion total budget.

As you can see in the General Fund Sources pie chart, the majority — 65 percent — of our General Fund sources in the adopted FY 2012-13 budget comes from taxes, whether they are business taxes (comprised of payroll taxes and business license registration fees), property taxes, or other local taxes, including the sales tax, hotel room tax, access line and utility user tax, parking tax, and real property transfer tax revenues. State and federal funding accounts for approximately 20 percent of our General Fund sources, with transfers, charges for services, other revenues, and fund balances and reserves making up the rest.

GENERAL FUND SOURCE TRENDS

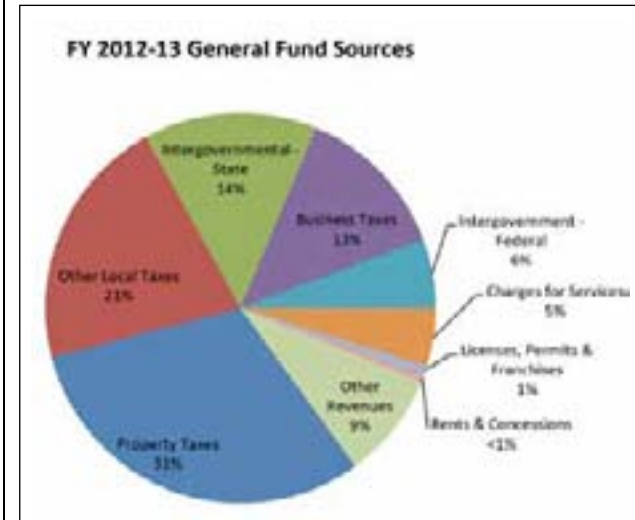
Looking at the General Fund sources over the past half-decade, the largest increase in our revenue stream is due to an increase in property taxes, the real property transfer tax, and the payroll tax.

Looking at the chart of General Fund sources, we see that the recent eco-

nomie recovery has had a tremendous impact on our revenue stream, and revenues are still on the rise. According to the city Controller's Office's Fiscal Year 2012-13 Nine-Month Budget Status Report — released on May 9, 2013 — the city will end its current fiscal year running through June with a budget surplus of \$96 million. The gains in revenue are primarily due to payroll and property-transfer taxes, and will help offset the current budget deficit for FY 2013-14 beginning in July 2013, which is currently pegged at nearly \$124 million.

Revenues are projected to grow \$578 million (13 percent) in the next five years, according to the city's Five-Year Financial Plan, which was released by the Mayor's Budget Office in March 2013 and adopted by the Board of Supervisors in May of this year. This continued economic growth in tax revenues is supported by increasing housing prices, consumer credit, tourism, and job growth. Ultimately,

BUDGET, continued on 9



The In-Box: Letters to the Times

SFMTA PARKING WOES

Dear Editor: The currently in-place and out of balance, heavy and excessively loaded parking and meter fees, tickets, fines, penalties etc., is already too much. Established by in-place and controlled by petty bureaucrats ... and incompetent administrators.

More parking meters in our city is yet another tax stacked on top of inconvenience — more meters

solves no problem: Like the slot machines they are, parking meters do little social good other than to collect money for "the house," which is then squandered on creating and installing more of the same money pits where best they can.

It's time we the people got something back in return other than more costly meters with contempt value. One simple parking ticket paid, for

a "one minute over" violation, can rob a family the purchasing power the equivalent to 17 gallons of milk. A towed vehicle (for any reason or law) may destroy someone's ability to support themselves. Not having the means to pay absurdly disproportionate penalty and fees, they lose the car. That, dear reader is theft, plain and simple!

Let's have the meter persons park the trikes and sweep our streets. This will significantly improve our city's cleanliness — quality of life — while reducing trike/motor maintenance, gas consumption, air and

noise pollution, and other trike-related costs.

— Andrew C. Christie
The Marina

MARINA GREEN

Dear Editor: The Marina Green on the north edge of the City has been a blessing for decades. With the simplicity of lawns and open space and pathways, both residents and visitors have always had a free place to relax, unwind, meditate, run and walk the dog. Generations of bicyclists and joggers have cruised its perimeter.

All this while striking a harmonious relationship

with the adjoining neighborhood. The formula has fit perfectly. People come to recreate, site see, breathe ocean air, and move on. It quiets down at night, and the sounds of nature and the moody foghorn echo through the adjoining streets.

By commercializing the Marina Green, you change that. By adding a restaurant, the peaceful atmosphere of this quiet recreational space would be cut in half. The constant hustle-bustle of drinkers and diners parking then leaving; delivery trucks, trash and bottle recycling, prep and clean-

up staff; the added social noise of groups eating and drinking well into the night, along with stragglers and policing alcohol-related problems.

There is Greens restaurant and cafes in Fort Mason and Crissy Field. A few blocks up, Chestnut and Union, Lombard and Fillmore offer a virtually endless array of choices of drinking and dining. There is already Pier 39 and Fisherman's Wharf.

Please, please leave the Green alone. It is an open space, that by just "being" offers everything.

— R. Calhoun
San Francisco

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POLICE BLOTTER 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; under Compstat, there is a link to CrimeMAPS.

BAD NEIGHBOR Tuesday, April 2, 12:30 a.m. 900 Block of Eddy

A disagreement about keeping an apartment building's front door locked spiraled into a physical altercation between two neighbors in the building, and one of them didn't let the matter drop at that. Another resident helped break up the fight, which included one neighbor swinging his keys near the face of the other and the two wrestling on the ground. Later that day, the key-slinger came to the door of the first neighbor, who told police the man was intoxicated and had a knife, yelling threats to "cut up" the neighbor, slash all four of his tires, and that he knows where the other man lives, which should have gone without saying. He then left, but he used the fire escape to reappear outside the first neighbor's rear window, which he broke. The first neighbor then called the police about the incident, which had multiple witnesses, all of whom told similar stories to the police. The threat-making subject was detained by police and booked on charges of terrorist threats, malicious mischief, vandalism to property, and breaking windows.

KNOWN ANONYMITY Wednesday, April 3, 3:40 p.m. Laguna at Ivy

Officers stopped a subject after seeing him repeatedly ride his bike through stop lights and signs. The officers are unable to issue citations if they are uncertain of the person's identity, and the subject told them he had lost his identification; instead, he gave them a name that turned out to be false, and he claimed not to know his Society Security number or his current address. The officers brought the subject to Northern Station for identity purposes; they discovered a card in the subject's backpack with his real name on it, and upon running a check on the name they discovered that the man had about \$100,000 in outstanding warrants, for which the officers then arrested him. During a search, they found he had numerous pieces of other people's mail. Officers contacted some of the people whose names were on the mail, and they told the police that they had no idea why the subject had their mail and had not given anyone permission to steal it. Possession of stolen property was added to the previous charges for which he was booked. IPHONE MYPHONE Sunday, April 7, 7:14 p.m. Geary at Laguna A woman called to report the robbery of her iPhone. She described the subject

and the direction in which he was escaping on a bike. She had been waiting for a bus, listening to music on her phone, when someone approached her from behind and struggled with her to rip the phone from her hand. Luckily, she got a good look at the subject, and officers were able to take him into custody. She told them "That's him, that's the bike." Officers were not able to locate the phone.

"GIVE ME EVERYTHING YOU GOT" Tuesday, April 9, 5:21 p.m. Willow at Polk

Officers on patrol heard screaming coming from an alley; they saw a male victim being pulled down behind a van, but the man was able to break away from two subjects. He then directed the officers to his assailants. The victim said he had been walking home when he had been grabbed in the alley by the two subjects, one of whom placed a knife to his neck and said, "Give me everything you got." They began to go through his pockets, taking things. The timely appearance of the patrol car scared the subjects, allowing the man to break away from them. Officers were able to recover the knife used in the attempted robbery and detained and arrested the two subjects. LATE NIGHT GRAPPLE Tuesday, April 9, 2 a.m. Polk at Golden Gate Police officers on patrol observed two men in a physical struggle, with one man

appearing to be trying to flee while the other attempted to prevent his escape. The latter man yelled to the police, "He just broke into my car." The victim, who worked in the area, happened to see the subject loitering around his vehicle and then breaking the car window and beginning to remove items. The victim came out to confront the subject, which was when the police arrived. The victim identified the subject as well as the stolen items that had been taken and then had fallen out of the subject's pockets. The subject was subsequently booked at Northern Station.

CALL A CAB Sunday, April 14, 7:23 a.m. Larkin at Ellis

Police responded to a call regarding an unsuccessful hit-and-run accident. Following a collision between two vehicles, which trapped one driver in her car, the driver of the other vehicle made no attempt to check on the well-being of the trapped driver. Instead, he flagged down a cab and got into it along with several bags of items from his car. A witness blocked in the cab with his vehicle. Another witness said she had taken a picture of the subject with her tablet computer, but the man got angry and took the computer from her hands. The officers detained the subject. They ran a check on the vehicle he had been driving and discovered that it had been reported lost by San Pablo's police. They also found an "airsoft" pistol in the floorboard of the vehicle. He was booked at Northern Station on multiple charges.

BUDGET CONTINUED from page 6

the pace of revenue growth will depend heavily on job growth, which is good news given that our unemployment rate is currently at 5.4 percent — the third lowest unemployment rate among California's 58 counties as of April 2013.

GENERAL FUND EXPENDITURE TRENDS

The General Fund Uses pie chart shows a view of General Fund uses by major service area and the approximate percentage of costs in each bucket in the FY 2012-13 budget. The chart shows a high-level overview of the amount budgeted in San Francisco by major service area each year. Note that the reason for the large Culture and Recreation change in FY 2009-10 and 2010-11 is due to the fact that the money from the Recreation and Park bond in 2008 was budgeted in those years. The city does not usually budget bond funds in the annual appropriation ordinance, and instead usually departments come for supplemental appropriations when bond money becomes available. Also, the rise in spend-

ing on public protection partially reflects policy decisions made last year in the FY 2012-13 budget to train 300 new police officers and 84 firefighters. Historically, San Francisco has been understaffed in both the police and fire departments, and along with a few colleagues, I have been spearheading efforts in City Hall to return all of our public safety departments to full staffing levels.

SET-ASIDES, BASELINES AND DISCRETIONARY REVENUE

In FY 2012-13, total General Fund revenue/spending totaled approximately \$3.49 billion. What is important to note is that out of that revenue there are various mandates with regard to how state and federal funds and some fees are spent. After all those considerations are accounted for, we are left with what is called the General Fund Aggregate Discretionary Revenue (ADR). In FY 2012-13, that number was \$2.3 billion. We then have to take into account set-asides and minimum spending requirements that have been approved by the voters. San Francisco voters have

passed ballot measures that require minimum spending levels for certain operations, including the Children's Baseline, the Public Library Baseline, the Public Transportation Baseline, the City Services Auditor operations, the Municipal Symphony Baseline, the Human Services Care Fund, and Police and Fire Department minimum staffing requirements.

In FY 2012-13, \$274.3 million went to the SFMTA, \$53 million went to the public library and \$57.1 million was allocated to public education pursuant to these set-asides. Accounting then for the Fire Department's budget for suppression at \$275 million and the Police Department's budget for patrol at \$276 million, which are reasonable proxies for what the staffing requirements cost, and then \$20 million for all other requirements, we are left with approximately \$1.36 billion in discretionary spending. For a more in-depth look at this issue, please see the Controller's Discussion of the Mayor's FY 2012-13 and FY 2013-14 Proposed Budget at the following link: <http://sfcontroller.org/Modules/ShowDocument.aspx?documentid=3216>

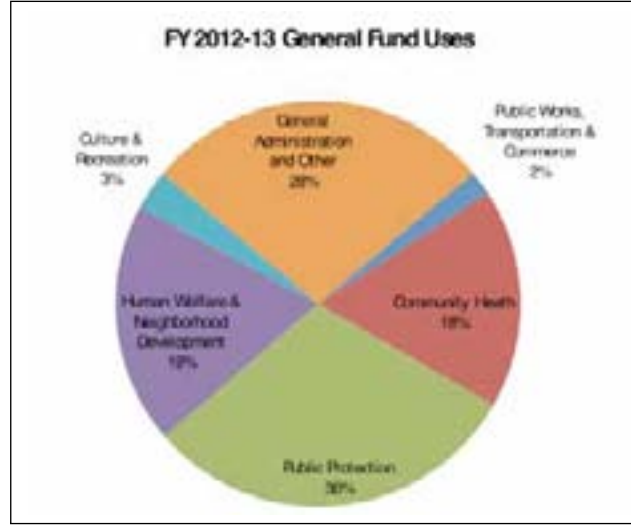
PREPARING THE FY 2013-14 AND FY 2014-15 BUDGET

On May 31, the mayor presented his proposed balanced budget to the Board of Supervisors, and now the budget is in our hands. As the chair of our Budget and Finance Committee, I will be spending the better part of June pouring through the mayor's draft along with my colleagues and will be holding committee hearings with our major departments every Wednesday throughout the month. During this time, the Board of Supervisors' budget and legislative analyst also begins review of the various departments' budgets and recommends adjustments according to direction from the Board

of Supervisors. Given that we must pass out a balanced budget from the Board, in order to allocate funds different from what the mayor proposed, we must cut from other areas, and it is this dialogue and back-and-forth

that will consume our budget talks over the next month. We all have different budget priorities at the Board of Supervisors, and my role as the chair will be to develop a consensus among my colleagues and

BUDGET, continued on 10



Sources - General Fund (\$ in Millions)	FY 2008-09	FY 2009-10	FY 2010-11	FY 2011-12	FY 2012-13
Property Taxes	\$1,018.9	\$1,058.1	\$994.8	\$1,028.7	\$1,078.1
Other Local Taxes	\$553.0	\$457.2	\$528.5	\$602.3	\$733.3
Intergovernmental - State	\$487.5	\$440.4	\$434.9	\$489.6	\$501.3
Business Taxes	\$304.6	\$371.8	\$342.4	\$389.9	\$452.8
Intergovernmental - Federal	\$206.4	\$236.6	\$236.6	\$208.8	\$198.8
Charges for Services	\$134.9	\$147.0	\$146.1	\$153.5	\$166.8
Licenses, Permits & Franchises	\$25.0	\$25.1	\$23.2	\$24.3	\$25.3
Rents & Concessions	\$21.4	\$21.0	\$22.3	\$22.9	\$21.4
Other Revenues	\$212.4	\$295.9	\$248.5	\$261.9	\$308.8
Sources	\$3,053.9	\$3,052.1	\$2,967.4	\$3,261.9	\$3,486.7

Uses of Funds - General Fund (\$ in Millions)	FY 2008-09	FY 2009-10	FY 2010-11	FY 2011-12	FY 2012-13
Public Works, Transportation & Commerce	\$46.7	\$33.4	\$27.0	\$51.6	\$67.5
Community Health	\$513.9	\$488.3	\$519.3	\$575.4	\$609.9
Public Protection	\$902.7	\$955.5	\$947.3	\$998.2	\$1,058.7
Human Welfare & Neighborhood Development	\$651.8	\$642.8	\$655.0	\$672.8	\$670.4
Culture & Recreation	\$91.1	\$177.9	\$169.5	\$100.7	\$111.1
General Administration and Other	\$947.6	\$754.1	\$649.2	\$933.1	\$969.2
Uses	\$3,053.9	\$3,052.1	\$2,967.4	\$3,261.9	\$3,486.7

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- No Alcohol in Public Playgrounds
- No Commercialization of the Green
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- Prevent another Fisherman's Wharf
- Restore the Open Shoreline
- Violates SF General Plan & City Charter
- Keep the Marina Green Pristine
- Voice Your Opposition

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Contact information available at **www.SaveMarinaGreen.org**

Marina Green Restaurant Opposed By:

MAYOR ED LEE, the Ronn Owens Show, KGO, January 31, 2013

GAVIN NEWSOM, Lt. Governor and Former Mayor, the Ronn Owens Show, KGO Feb 6, 2013

ANGELA ALIOTO, Former Board of Supervisors President

RYAN SCOTT, Cooking with Ryan Scott, KGO, February 16, 2013

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MARINA NEIGHBORHOOD ASSOCIATION

COALITION FOR SF NEIGHBORHOODS, comprising 48 neighborhood organizations

MAJORITY OF MARINA RESIDENTS

Find out more and sign our petition at **www.SaveMarinaGreen.org**



PHOTO: MISHA BRUK

Osso Steakhouse

OSSO STEAKHOUSE IS the latest creation from the people who brought you The Stinking Rose, Calzone's and Bobo's, which was listed as one of the top ten steakhouses in America by USA Today in 2012, alongside such notable restaurants as Peter Luger, Bern's, Emeril Lagasse's Delmonico, Mario Batali's Carnevino and Wolfgang Puck's CUT. The steakhouse is located in the landmark Gramercy Towers, next door to the Masonic Auditorium on prestigious Nob Hill, near The Fairmont, Mark Hopkins and Huntington Hotel.

The restaurant's stylish Art-Deco-inspired design provides an elegant yet relaxed ambiance, a place Di Caprio might dine. The New York Steak is dry-aged 4-6 weeks for a flavor that is nothing short of a revelation.

For the truly hardy, try the three-inch thick Bone-in New York New York Empire Steak Building Cut. It's the juiciest, most perfectly marbled beef that has ever been set before you. "It's osso good!!"

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SKETCHES FROM A NORTH BEACH JOURNAL

More formidable women

by ernest beyl

WELL, I THINK IT'S ABOUT TIME for me to acknowledge this — I love women. All kinds, especially, strong, gutsy, opinionated women. And North Beach has plenty of them. Here are a few of my favorites, past and present.

BOOM BOOM

My favorite all-time North Beach woman — except, of course, for my wife, Joan — is Boom Boom. Yes, Boom Boom, the most formidable woman in a sea of formidable women. Carol Sharer is her name. Boom Boom is what everyone called her. For years she was hostess at the old Washington Square Bar & Grill. If you weren't a friend of Boom Boom, forget it. Knowing Boom Boom was better than knowing the autocratic capo, Ed Moose, or his partner, Sam Deitsch.

In the early days of that estimable establishment, I didn't have any "juice" at what regulars there called The Square. One day, ignoring my insignificance, I bit the bullet and made a telephone reservation for lunch. I arrived promptly at noon with two guests, and stood in line to get in. As I drew near the entrance podium, Boom Boom — that gorgeous blonde gatekeeper whom I had never met — approached with her signature broad smile, embraced me, kissed me on both cheeks and said, "Ernie, how good it is to see you, my dear." I was in. Suddenly I had juice at The Square. Later Boom Boom was the hostess for Peter Osborne at Mo Mo's down by the ballpark. She retired and now lives in Los Angeles. I miss her. She was a bright star in North Beach.

SAXLADY

And then there's Saxlady.

Have you seen the funeral marching band in North Beach and wondered about it? The tradition of public mourning for the departed with appropriate musical accompaniment goes back centuries and has been practiced by many cultures. Not only was it prevalent in China but also in England, France, and Italy. A separate strain of funeral band procession can still be found today in New Orleans with colorfully costumed musicians who play slow dirges on the way to the cemetery, and tear it up with "When the Saints Come Marchin' In," on the return.

Here we have the Green Street Mortuary Marching Band that strides along briskly in North Beach and Chinatown at the head of Asian funeral corteges. The band plays Christian hymns and sometimes the deceased's favorite show tunes. The effect is

awesome — a dramatic epiphany, evocative of the mysterious passage to the next world. Lisa Pollard, leader of the Green Street Mortuary Marching Band, is a jazz-devoted saxophonist who played on the road with the Duke Ellington Orchestra and later led the house band at Finnochio's on Broadway.

In the neighborhood she's known as Saxlady, and now she's celebrating her 20th year as the band's leader. Lisa and the Green Street Mortuary are keeping a San Francisco tradition alive — a fascinating piece of street theater. Several years ago I wanted to write about the band and called Saxlady. She got me playing the Chinese gong with the band. I still do it now and then.

THE SALOONISTA

Deanna Mooney, retired San Francisco nurse, is a true Saloonista. That is, she loves her favorite bars — not cocktail lounges — and uses them as social clubs. And she married a bartender.

How did that happen? Well, here, as they say, is the back story, and we quote Deanna: "It's a lovely story. Back in 1961, Sean Mooney, the quintessential Irishman, was bartender and co-owner of a wonderful restaurant and bar called Monroe's out on Lombard. My friend Peter Jennings, the TV news guy, liked to spend a lot of time out here, and hung out at Monroe's. He told me, 'Deanna, there's a wonderful Irishman named Sean Mooney I think you should meet.' So I put on my best party dress, and out I went to Monroe's. I sat at the bar, and there was Sean Mooney. He poured me a drink, and then he said, 'I have a rule that a bartender should never make a pass at a customer, but I'm going to make an exception in your case.' That was it. I was hooked."

Sean Mooney died in 1990 after a long career as a dog-track gambler, racehorse owner, dining-car waiter, restaurateur, bartender, and university professor — he taught an extension course at San Francisco State University on how to run a saloon.

OTHER FORMIDABLE WOMEN

There will be more formidable North Beach women in future columns — Sweet Pam, Pam Tent, one of the few women in the gender-bending-hippie-acid-drag-queen group, the Cockettes; Grace Marchant, indefatigable Telegraph Hill gardener; Lona Jupiter, P.R. guru, journalist and artist; Marie Duggan, matriarch of Original Joe's; and Diane di Prima, renowned beat poet.

E-mail: ernest@marinatimes.com

BUDGET

CONTINUED from page 9

produce a budget we can all support.

HOW TO BE HEARD

Over the past two months, I joined Mayor Edwin Lee across a number of neighborhoods in San Francisco where we conducted Budget Town Hall meetings, in addition to conducting an online town hall on May 2, 2013. Our District 2 town hall was held on May 18 at Galileo High School, and I was happy to see several people from District 2 voice their opinions about budget priorities.

Though our Budget Town

Halls are over, there is still time to voice your opinions at the Board of Supervisors. The mayor's budget is available online for viewing at www.sfmayor.org/index.aspx?page=880, and we will begin our departmental hearings on June 17, 19, and 20, and hold second hearings on those departments on June 24, 26, and 27.

On June 21, we will have a public hearing on the proposed budget at the Budget and Finance Committee beginning at 10 a.m. and ending when public testimony is completed (it's usually a long night!). This is an opportunity for anyone to express his or her views on any aspect of the budget and where you think

your tax dollars should be spent. The Budget and Finance Committee will conduct final budget deliberations on June 27 and June 28 and then forward our revised budget to the full Board of Supervisors for a first vote on July 16 and a second and final vote on July 23.

For up-to-date budget information, please visit our budget website at www.sfbos.org/index.aspx?page=1311. You can also call my office anytime at 415-554-7752 and ask to speak to me or Catherine Stefani, my legislative aide who is in charge of all Budget and Finance Committee matters in our office.

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THIS JUST IN :: Introducing the omnistore

Underwear, fresh seafood, soon at your hardware store!

by fred gehrung

IN THIS UNCERTAIN ECONOMY, MARKET research analysts like myself recommend innovative revenue-enhancing strategies for our nation's retailers. Like staying open longer. Also, obliterate your products' sell-by dates. (Just kidding.)

My cutting-edge path to riches, however, comes down to a single word: "plastics." No! That's been done. Make that "diversify."

You may have heard the recent news about my drugstore chain clients blos-

"full line" is a pizza parlor where you can pick up steel-toed work boots (and get your car keys duplicated). Between us, while other businesses are still trying to figure this out, I've finished my situation analysis and am about to announce my new Chestnut Street business: "Fred's Party Favors, Underwear, and Wealth Management, Inc."

But there's an art to proper retail evolution. You don't just start on Monday selling support hose at your bakery, and then on Tuesday expand into bird feeders. No. According to my studies of buyer behavior, to succeed, you have to first alter your customers' expectations. The key here is patience. You start by sticking just one pair of support hose in the showcase alongside the cornbread muffins. This is the adjustment period. Allow the customer time to feel comfortable with the newcomer.

Next you put a bird feeder on the counter among the Kaiser rolls. You'll see some quizzical expressions, but be patient. Soon they're checking the price tag. Then, alongside the bird feeder, you put a few tubes of hair styling gel. Do you see what's going on here? Diversification! Which begets one-stop shopping. And you've now targeted a specific market — the support hose/cornbread muffin/bird feeder/Kaiser roll/styling gel crowd! This is Step One of your positioning strategy.

Step Two is more of Step One. What segment of your customer mix still is missing? Senior citizens. You add ear horns and metal detectors.

Step Three: You stock women's shoes. The average woman prepares for every upcoming event in her life, including dental appointments, by buying new shoes.

Voila! You now have relevance! You've extended your product array. Your store is a destination!

Then, voila! You now have relevance! You've extended your product array. You've changed shoppers' expectations. Your store is a destination! Now, to maximize your opportunity, you open your drive-thru, with sliding glass doors for the larger items — railroad ties, base fiddles, kitchen sinks, and Harley-Davidsons.

Fred Gehrung is a freelance writer who lives in the Marina. Fred has written features and humor for newspapers including the Chicago Tribune, USA Today, The Boston Globe, and The New York Times. E-mail: fred@marinatimes.com

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BUSINESS AS USUAL :: Marketplace Fairness Act



A look inside *The tax collector's office*, by Pieter Bruegel the Younger

Time for online sales taxes

by john zipperer

IF YOUR LOCAL RETAIL owner is smiling a little more than normal the next time you buy something, he might not be flirting with you. He's probably happy about some legislation that will make the business world a bit fairer.

On May 6, the United States Senate passed the Marketplace Fairness Act (MFA), which would enable states to collect sales tax for transactions conducted over the Internet just as they would for transactions conducted in a street-front store. The bill next heads to the House — the land where reason goes to die — but if it survives that experience, it is expected to be signed by President Obama.

Actually, its prospects might not be too bad in the House; the bill has broad support even from a number of unexpected folks. In late April, as committed an anti-taxer as Wisconsin's Rep. Paul Ryan expressed support for the Marketplace Fairness Act.

When California made its own plans to begin collecting online sales taxes (which it started doing in mid-2012), Amazon.com had a conniption fit that only ended after it made a deal with the state to open up some distribution centers in the state. This time around, the online retailing giant is skipping the conniption and going right to reason; Amazon supports the MFA and reportedly spent a couple million dollars lobbying for it.

These days, the major online opposition to sales taxes is coming from a different dot-com giant. eBay, that \$14 billion 27,000-employee online startup, has taken lead position in opposing the online sales tax. The company's senior director of global public policy, Brian Bieron, issued a statement after

the Senate passed its bill, arguing that "the contentious debate in the Senate shows that a lot more work needs to be done to get the Internet sales tax issue right, including ensuring that small businesses using the Internet are protected from new burdens that harm their ability to compete and grow. eBay will continue to focus on bringing greater balance to the legislation by protecting small businesses with less than \$10 million in sales or fewer than 50 employees."

The "contentious" Senate debate nonetheless resulted in a lopsided vote in favor of MFA of 69 to 27, so eBay's putting a brave face on the fact that it has publicly backed a losing argument.

The Senate bill exempts small businesses with less than \$1 million in revenue, so eBay's bid to raise the cutoff to a \$10 million revenue and 50-employee level puts it in the position of being the brave defender of the small business in America. Too bad that small business includes some of the strongest supporters of this bill. For example, a group called Alliance for Main Street Fairness is arguing for the online sales tax from the perspective of the small business.

Even without this bill, retailers are supposed to collect a use tax in lieu of a sales tax, and if the retailer doesn't do it, then the purchaser is supposed to track those taxes and pay them directly to the state. That clearly wasn't happening, so states will now be able to treat all retail businesses alike, regardless of whether they are in brick-and-mortar locations or are shipping purchases out of their parents' garage to online buyers.

The MFA has been described as an equalizer for bricks-and-mortar businesses, but that's undersell-

ing it (and is about 15 years behind the times). Do you know many bricks-and-mortar stores, large or small, that don't have an internet presence often with online ordering and even digital catalogs? Some, no doubt, but not many. It no longer makes sense to treat an online sale differently than you would a catalog sale or an in-person sale.

In the early days of the commercialized Internet, online retailers were able to win the argument against collecting sales taxes because there was widespread support in Washington for nursing along this burgeoning sector. Legislators also are for the most part technological luddites who were dazzled by the first dot-com bubble and afraid to look like they were behind the times. You wouldn't want to be the legislator who supported the bill that killed online business, would you?

But now, the Internet is no swaddling baby and those online retailers are multibillion dollar behemoths that should do more to pay for the government that protects their sometimes-laughable patents, among other benefits.

So MFA shouldn't be viewed as some sort of troglodyte effort by the "old economy" to hobble the "new economy." It's nothing more than legislators finally catching up with technology and economics just barely enough to realize that they have been being played by the online retail giants for long enough. A commercial sale is a sale and should be taxed as such. It shouldn't be taxed more than is needed to pay for the things we've voted for through our legislative solons, but there no longer exists any substantive reason for exempting this one form of commercial exchange.

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LA VITA DELIZIOSO Feedback



Pastured "rainbow" eggs from Red Hill Farms PHOTO: WWW.REDHILLFARMS.BIZ

The devil is in the details when it comes to hard-boiled eggs

by susan dyer reynolds

I GOT A LOT OF E-MAILS REGARDING last month's deviled egg recipes, most in reference to my comment about fresh eggs being easier to peel, and that I let the eggs sit for 15 minutes. I thought the sheer number of e-mails warranted further explanation.

When I wrote "fresh" eggs, I wasn't referring to straight from under the chicken, I was referring to grocery store-bought eggs. The white, or albumen, in a farm-fresh egg has a low pH level that causes it to bond strongly to the inner shell membrane when cooked, making it difficult to peel. But after a few days the pH increases, making peeling easier. Most supermarket eggs are already three to five days old when they hit the shelves. My research has shown that the ideal egg for peeling is between 5 and 10 days old. Anything older than 10 days becomes harder to peel because the chemical composition deteriorates so that when the egg is boiled you get a rubbery white that adheres to the shell and, even worse,

unappealing gummy bits throughout the yoke.

When I hard-boil eggs to eat immediately or to refrigerate for later, I allow the egg to sit for just 11 minutes, but when I'm leaving deviled eggs at room temperature for a party, the last thing I want is undercooked yokes potentially making my guests sick. Letting the eggs sit for 15 minutes ensures that the yoke will be cooked through (anything longer, however, will result in dry, powdery yokes).

Several readers also thought "pastured" was a typo, and that I meant "pasteurized." In fact, I did mean pastured, which are the only truly humane eggs available in commercial markets. Pastured eggs are from chickens allowed to roam free in the fresh air eating grass and bugs. "Cage free" and "free range" are terms developed by factory farmers to make us feel better about buying their eggs, when in reality most of those chickens spend their lives in small spaces with little to no outdoor time.

E-mail: recipes@marinatimes.com

WINE NOTES Summer wines

Chardonnays



AS WE START ROLLING into the summer, I start daydreaming about leisurely summertime feasts involving lobster rolls, fried clams, corn dogs, deviled eggs, French fries cooked in duck fat, and roast chicken. Even though the dishes are decadent, I am not in the mood for a heavy red when the weather is warm,

and Chardonnay seems to be the white wine to which most red wine drinkers will accede. But which type of Chardonnay? Whenever possible, I will drag everyone at the table to Burgundy, but these days even the New World has plenty of lovely restrained styles to choose from, such as Peay Vineyards (\$42),

Lioco (\$19) or Hanzell (\$35), all of which hail from Sonoma. Of course, if they are available and someone else is paying, I could be happy for weeks with just a sip of Meursault from Domaine Coche-Dury (\$400) or Chablis from Francois Raveneau (\$200).

— J. Sano

THE TABLEHOPPER Restaurant news and happenings

Nob Hill rising while Hutong flips back to Betelnut

by marcia gagliardi

OPENING SOON IS **MASON Pacific** (1358 Mason Street, 415-684-1907) from Jay Thomson and Shannon McTiernan Thomson in the former **Lalola** space that borders Nob Hill, Russian Hill, and Chinatown. Executive chef Sean McTiernan (Rose Pistola, Delfina) is offering a menu that is on the quality neighborhood bistro tip. Sample dishes include rabbit terrine on house-made levain with grilled lettuce and pickled mustard seed, and New York strip with pickled mushroom and a lemon-ponzu reduction. Sommelier Eric Railsback (RN74) is behind the extensive wine program. Some highlights: food-friendly wines by the glass, aged wines from Thomson's personal collection, and a carafe program with wines made specifically by Copain. Dinner will be Tuesday-Sunday 5:30 p.m.-11 p.m.

The nearby **Rue Saint Jacques** (1098 Jackson Street) has closed and Lorenzo Logoreci (Allegro Romano) is moving in. The new name is **A La Romana**, and it will be a casual enoteca and pizzeria. Look for an opening in a couple of months.

Now open in the Gramercy Towers on Nob Hill is **Osso**

Steakhouse (1177 California Street, 415-771-6776). Jerry and Jennifer Dal Bozzo (The Franciscan Crab Restaurant, The Stinking Rose, Calzone's, and the revamped The Old Clam House) are behind the project and are partnering with Dante Serafini. (The Dal Bozzos and Serafini co-owned Boboquivari's, the locally loved steakhouse on Lombard Street, along with Andrea Froncillo, who is now the sole owner of Bobo's.) "Osso" means "bone," which all makes sense when you see the menu specifically highlights four- to six-week dry-aged, bone-in prime beef. The restaurant has a swank, Art Deco-inspired look. Open nightly 5 p.m.-10 p.m., valet for your ride is \$10.

Speaking of Bobo's, owner Andrea Froncillo has taken over **Amigo Cantina** (1434 Lombard Street), which is next door. He'll be opening **Bobo's Lounge** in its place with cocktails and a bar menu; look for a July opening.

In Cow Hollow there has been quite the change-up at **Hutong**, the new restaurant concept that was launched in the former **Betelnut** (2030 Union Street, 415-925-8855) space. The Real

Restaurants group decided to axe the Hutong concept, flip it, and reverse it back to Betelnut. Nothing like a two-star review from Bauer to have you eighty-six an entire concept just one day after the review comes out. "Uh, never mind!" So back to the vintage pictures of the ladies on the walls and green beans we go.

The former **Johnny Rockets** space on Fillmore is now **Glaze Teriyaki** (1946 Fillmore Street, 415-590-2199). This is the first

The Real Restaurants group decided to axe the Hutong concept, flip it, and reverse it to Betelnut.

San Francisco location of the New York import, whose owners are from Seattle and bill their offerings as "Seattle style." They offer lots of appetizers, combo dishes and salads, all with their charcoal-grilled meats (and vegetarian options like tofu and vegetables). Bonus: They are partnering with Devil's Teeth Baking Company in the Outer Sunset on desserts. Glaze is open daily 11:30 a.m.-10:30 p.m.

Brenda Buenviaje writes in with some great news: She and wife/business partner Libby Truesdell

are opening a new cafe on Polk Street, just two doors down from the current Brenda's French Soul Food. It will be called **Libby Jane Café** (644 Polk Street) after Libby (awwww). Anyone who comes to Brenda's for brunch on the weekend knows there's always a wait. Well, now you'll be able to pick up some coffee (including chicory coffee, of course) and espresso drinks from Ritual while you're standing around, and you can also snag one of her famous biscuits if you're really hungry. There will also be takeaway sandwiches, soups (hello, gumbo), and some house-canned items as well, like their jams and watermelon pickles.

There will be a short counter inside with room for six to eight, but otherwise it's a grab-and-go kind of place. They are shooting for a midsummer opening. Since their po'boy shop in lower Fillmore has hit some delays, this project will likely open before that one.

New cafe alert in the Inner Richmond/Laurel Heights area: **Fifty/Fifty Coffee And Tea** (3157 Geary Boulevard, 415-684-888). On tap: Ritual coffee, bubble tea, loose teas, tea

smoothies, and baked goodies from Dynamo Donut and Devil's Teeth. Reportedly it has a cute look and Wi-Fi. Open daily.

A new place called **Artesano** (3415 California Street) will be opening in Laurel Heights in the former **Asqew Grill** space. It's a new project from chef-partner Jeff Gambardella and owner Douglas Mathieux of neighboring Rigolo Cafe, which bills itself as "the most child-friendly restaurant in S.F." Their new project is casual South American comfort food. They'll be open for both lunch and dinner, and are aiming for an approachable, comfortable vibe. Stay tuned for more details soon, like an opening date.

Just in case you head out to **Shanghai Dumpling King** on Balboa in the Outer Richmond for your sugar egg puff fix and wonder what the hell happened to the restaurant, the original location is undergoing some renovations. There's a new location in the meantime at 696 Monterey Boulevard (at Genessee), 415-387-2088.

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 tips to marcia@marinatimes.com.

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FAB FIVE :: Father's Day feasts



Dungeness Crab Louie at No. 9 Fishermen's Grotto

Dishes for Dad

by susan dyer reynolds

Prime rib dinner at The Brazen Head
3166 Buchanan Street (at Greenwich), 415-921-7600, www.brazenheadsf.com; daily 5 p.m.-1 a.m. (bar opens 4 p.m.)

Every night but Saturday is prime rib night at The Brazen Head in Cow Hollow, and it's one of the best deals in town — a 20-ounce slice with all the fixin's for \$22. Brazen Head owner Eddie Savino put up a shiny new awning, but there's still no sign, and the legions of regulars like it that way. This is a great neighborhood spot, cozy enough so that you and Dad can have an intimate chat during dinner, but with a fun, lively bar crowd so the two of you can settle in and watch the game afterward.

Prime rib lunch at The Stinking Rose
325 Columbus Avenue (at Vallejo), 415-781-7673, www.thestinkingrose.com; Monday-Thursday & Sunday 11:30 a.m.-10 p.m., Friday-Saturday 11:30 a.m.-11 p.m.

It's a rare place that serves freshly roasted prime rib for lunch, and the Stinking Rose is one of them. My dad and I spent a few Father's Day lunches chowing down on garlic-crusted, medium-rare heaven, and whenever I get a lunchtime craving for prime rib (and it happens more often than I'd like), I still head over to get my fix. The generous regular cut will set you back just \$34.95 with mashed potatoes and creamed chard, or you

can make it surf and turf with their Dungeness Killer Crab roasted in their famous garlic sauce for \$49.95.

Dungeness crab Louie at No. 9 Fishermen's Grotto
Pier 45 (at The Embarcadero), 415-673-7025, www.fishermensgrotto.com; Sunday-Thursday 11 a.m.-10 p.m., Friday-Saturday 11 a.m.-11 p.m.

I've known the Giraldi family since before I could walk (the fourth generation is working there now). You will not

www.harrisrestaurant.com; Monday-Thursday 5:30-9:30 p.m., Friday 5:30-10 p.m., Sunday 5-9:30 p.m.

If you really want to splurge on Dad, slap down \$190 at Harris' for a Japanese Wagyu rib eye. Most people know Japanese Wagyu as Kobe beef; but while all Kobe beef is Wagyu, not all Wagyu is Kobe. Like French wine, Japan produces beef by region, or prefecture, Kobe being the most famous. The fat of Wagyu is better for you than other beef, containing 30 percent more monounsaturated fatty acids and higher levels of omega-3 and omega-6, known for their heart healthful benefits. When raw, Wagyu is almost pure white due to the intense marbling, but that's what produces the incomparable buttery, velvety texture and flavor.

Asparagus pizza at Greens
Bldg. A, Fort Mason Center, 415-771-6222, www.greensrestaurant.com; Monday-Sunday 5:30-9 p.m., Tuesday-Friday noon-2:30 p.m., Saturday 11 a.m.-2:30 p.m., Sunday 10:30 a.m.-2 p.m.

Not all dads are carnivores, so for amazing San Francisco views and hardy vegetarian fare head to Greens. Yes, I said hardy — vegetarian doesn't always mean rabbit food without fat or flavor. At Greens, you'll find both in the seasonal asparagus pizza with spring onions, green garlic, ricotta, asiago, Meyer lemon, pepper flakes, and Italian parsley for \$17.

E-mail: susan@marinatimes.com

NEW & NOTABLE :: Traveling outdoor feast

Off the Grid expands to the Presidio, adds vendors, features at Fort Mason

by julie mitchell

OFF THE GRID HAS BECOME one of California's largest and most popular street food events, currently operating 19 weekly markets around the Bay Area. It's been at Fort Mason on spring and summer Friday evenings since 2010, drawing bigger and bigger crowds to a foodie's paradise of offerings from established and new restaurants and food trucks. And, after debuting for six weeks last year, Off the Grid: Picnic at the Presidio has returned to the lawn at the Main Post on Sundays from 11 a.m. to 4 p.m. for six months through Oct. 27.

The concept behind Off the Grid is simple: It's a way to gather together San Francisco street-food vendors and restaurateurs to allow neighbors and families to connect and enjoy great food and drink. Picnic at the Presidio features mainly offerings from some of the City's favorite restaurants including Nopalito, Haven and Rosamunde Sausage Grill as well as "blanket bar service," where patrons can purchase a cocktail such as a Bloody Mary

or mimosa right from their picnic blanket.

In addition to noshing on treats and beverages, Presidio picnickers can shop for fresh local produce, prepared food, and flowers from Blue House Farm, Hidden Star Orchards, Winters Fruit Tree, and several others. You can also purchase products from Bay Area retailers such as Achadina Cheese Company, Dandelion Chocolate and Sports Basement.

The atmosphere at Picnic at the Presidio is relaxed and full of family fun, with onsite supplies available to play horseshoes, bocce ball, fly kites, and even picnic blankets to borrow to ward off the chill of those foggy summer afternoons. A D.J. spinning old-school Motown classics adds ambiance, and there's yoga for those who want to work up an appetite.

In its fourth season, Off the Grid: Fort Mason Center has introduced more than 13 new vendors, with a total of 32 food and beverage purveyors. You can sample cocktails from Alembic and beer from Magnolia along with favorite bites from Curry Up Now, Belly Burgers, Taco Guys, and

many more. And a new feature at Fort Mason is the Prix Fixe Dining Service, where guests can enjoy a more sophisticated mix of restaurant specials and street stall staples in a limited number of seats in a heated area that includes a specialty lounge from Derby Cocktail Co., a new mobile bar. Featured drinks include barrel-aged cocktails, wine on tap and local microbrews. Reservations are required.

Though San Francisco summers don't often bring what you'd call picnic weather, it's worth it to layer up and head to one of Off the Grid's nearby outdoor offerings. Where else can you enjoy food from around the world with a bay view, music al fresco and a mellow mix of hipsters and families gathered together in perfect harmony?

Off the Grid: Presidio Picnic: Sundays through Oct. 27, 11 a.m.-4 p.m., <http://offthegridsf.com>

Off the Grid: Fort Mason Center: Fridays, rain or shine, 5-10 p.m., <http://offthegridsf.com>; prix-fixe reservations at www.seatme.com/offthegrid

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Off the Grid: Fort Mason Center PHOTO: COURTESY OF THE GRID



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@NITE :: Summer concerts



AXIS Dance Company performs at the Yerba Buena Gardens Festival on June 9, June 23 and July 14 PHOTO: YBGF

A little night (and day) music

by maryann lorusso

FOR MANY OF US, SUMMER HASN'T arrived until we've attended a concert or two. Whether your musical tastes veer toward jazz, rock 'n' roll, international folk, or classical, there's something for every taste this season.

Outside Lands Music & Arts Festival

Dozens of acts, from local singer-songwriters to internationally known bands, will convene in Golden Gate Park for this favorite three-day festival, Friday through Sunday, Aug. 9–11, which benefits the San Francisco Recreation & Park Department. This year's lineup includes Paul McCartney, Willie Nelson, Red Hot Chili Peppers, Nine Inch Nails, Hall & Oats, The National, and D'Angelo. Those who love meals as much as music will be pleased to find several new additions to the green-conscious event's food lineup, including Rich Table, Wise Sons Deli, 1300 on Fillmore, and Blue Bottle Coffee (www.sfoutsidelands.com).

America's Cup Concert Series

Much controversy surrounded the construction of America's Cup Pavilion, a temporary, 9,000-seat amphitheater between Piers 27 and 29 near the waterfront. However, as we go to press, the venue's summer concert series was set to launch on May 31 with opening night band Imagine Dragons, and then keep the music flowing through October with 29 additional shows. Sting performs June 2, followed by popular acts such as Counting Crows, Steve Miller Band, Jason Mraz, Steely Dan, Heart, and Train. Part of the America's Cup activities

this summer, the pavilion will allow spectators to watch the boat races during the day before evening concerts (www.americascup.com).

Stern Grove Festival

This summer marks the 76th season of the beloved free outdoor concert series at Sigmund Stern Grove. Running from June 16 through Aug. 18, the series features a range of performances, from rock bands to full orchestras, opera house to international dance and theatre troupes. Opening-day stars are Boz Scaggs and Michael McDonald. Other acts throughout the summer include Pink Martini, the San Francisco Symphony, the San Francisco Ballet, and the San Francisco Opera (www.sterngrove.org).

Yerba Buena Gardens Festival

The Yerba Buena Gardens Festival, which officially started last month, presents free cultural and community programs, including live music concerts in an assortment of genres. The 2013 series, which runs through October, includes an array of artists from around the world and, of course, the Bay Area. This season's lineup includes Pacific Mambo Orchestra, The Red Panda Acrobats, Marcus Shelby Orchestra, and AXIS Dance Company (www.ybfg.org).

Golden Gate Park Band

Celebrating its 131st season, this free Sunday afternoon outdoor concert series is under way. Dating back to 1882, the Golden Gate Park Band offers something for everyone, from classical music to Broadway repertoire and opera. All concerts take place at the Spreckles Temple of Music at 1 p.m.

BOOK NOTES :: Photography

Ed Ruscha Revisits 'Some Los Angeles Apartments'

by sharon anderson

"My pictures are not that interesting nor the subject matter. They are simply a collection of facts."

— Ed Ruscha

FIFTY YEARS AGO, contemporary artist Ed Ruscha published *Twenty-six Gasoline Stations*, the first of 16 photo books that would help to redefine the art-book genre. Now, Ruscha is presenting an updated volume of *Some Los Angeles Apartments* in part to commemorate this landmark.

Born in 1937, Ruscha drove to California from Oklahoma in 1956. He studied with Robert Irwin at the Chouinard Art Institute and became an active member of the Los Angeles Pop Art movement during the 1960s. Working in painting, photography, film, printmaking, publishing, and drawing, Ruscha honed his offbeat, humorous approach to subject matter.

Some Los Angeles Apartments, like Ruscha's other highly collectible and sought-after photo

books, has been the source of a lot of head-scratching over the years. The usual conceptual art question arises: Why is this art? The seemingly blank, expressionless representation of apartment buildings and other Southern California landmarks might initially seem void of aesthetic meaning. Ruscha's photo-conceptualism is, in some sense, baffling and confrontational.

These photographs avoid narrative and emotionalism, but what at first seems reductive becomes more meaningful when the viewer considers that the artist's craft and identity has been, for the most part, removed. The viewer is left to regard these scenes, almost always representing life in Los Angeles, as simple flat surface.

Ruscha's photo books have taken on new associations. Recently, he published *Then and Now* featuring a series of snapshots exposing a 12-mile section of Hollywood Boulevard in 1973, contrasted with the same 12 miles revisited in the 21st century. The viewer

witnesses the transformation, fluctuation and instability of places over time. The deadpan morphs into a kind of anthropology of urban landscapes.

Ruscha is also famous for his word paintings — graphic illustrations of words as objects in space, a still life with letters instead of bowls of fruit. The thread that runs through all of Ruscha's work is his consistency in illustrating the "thingness" of his subjects. Words, like buildings, are equal in that they are objects deconstructed of context.

Some Los Angeles Apartments was published by the Getty Center as part of a larger acquisition project beginning in 2011 when the museum acquired a large portion of Ed Ruscha's photo-based work. The publication also coincides with the Getty's current Ruscha photo retrospective, *Ed Ruscha In Focus*, which runs through Sept. 29, 2013.

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

most Sundays, leading up to an all-request Grand Finale concert on Oct. 6 (www.goldengateparkband.org).

SFJazz Summer Sessions

The first SFJazz summer concert series runs from July 10 to Aug. 25, taking place in the new SFJazz Center on Fillmore, Davies Symphony Hall, and the Church of the Advent of Christ the King. Programs include *The Soul of Africa* featuring renowned performers like Christine Salem and Toumani Diabate; a two-part Great

American Songbook series featuring artists such as Bay Area Bay Area ensemble Los Cenizontes and Grammy award-winning singer Jane Monheit; *Spirit of the Drum* with jazz superstar Eric Harland and other notable percussion stars; and *Masters of the Piano*, which kicks off with John Beasley's 17-piece, Thelonious Monk-inspired Monk-Estra Big Band on Aug. 22 (www.sfjazz.org).

Maryann LoRusso is a San Francisco-based journalist who also writes a blog for women at www.redtypewriter.com.



Ethan Hawke and Julie Delpy star in *Before Midnight*

MICHAEL SNYDER ON FILM

'Before Midnight,' 'Stories We Tell'

by michael snyder

'BEFORE MIDNIGHT'

It's easy to be wary of sequels, especially when confronted by the sure-to-be-crass likes of *Transformers 4*. Certainly, there are great genre films that spawn worthy sequels. The James Bond movies, particularly those starring Daniel Craig as Agent 007, and Christopher Nolan's Batman trilogy are all the better for their multiple installments. But usually, greed is the motivator for returning to the well. I'm happy to report that's not the case with writer-director Richard Linklater's films *Before Sunrise*, *Before Sunset*, and

the latest in the de facto series, *Before Midnight*.

I should mention that there are no aliens or car chases or super-heroics in these films. They are romantic dramas done cinéma-vérité style, tracing the relationship between lovers Jesse and Celine over almost 20 years. The closest comparison would be with Francois Truffaut's series of five Antoine Doinel films over 20 years, starting with *The 400 Blows*.

In 1995, Linklater and lead actors Ethan Hawke and Julie Delpy collaborated on *Before Sunrise*, which told how laconic American backpacker Jesse met his match in passionate French intellectual Celine

on a European train ride. The film's naturalistic, often improvised dialogue and its bittersweet climax were bracing, and the chemistry between Hawke and Delpy was palpably real. It was such a memorable effort that the director and actors decided to revisit the characters in 2004's *Before Sunset*, wherein the now-married and successful author Jesse comes to Paris from the United States for a book signing, encounters Celine, and they spend the day rekindling their affection for one another with tumultuous results.

Which brings us to *Before Midnight*. It's nine years down the road for Jesse and Celine. They're married, and though they live in

Paris, we join them on vacation in Greece with their cute twin daughters. They've just sent Jesse's son by his first wife back to school in America, and, despite the beauty of their surroundings and the romance at the core of their relationship, they're dealing with the stresses of their life together. Should they relocate to America, so they can be close to Jesse's son? Should the bohemian, opinionated Celine straighten up and take a government job in Paris? Can Jesse duplicate the success of his career-making first novel that was so heavily influenced by his first encounter with Celine that it casts a long and sometimes burdensome shadow on their relationship? Then, there's the dimming of ardor that can plague couples over time.

Like its predecessors, *Before Midnight* is talky, heartfelt, and poignant. Its success is in large part due to the emotional honesty Hawke and Delpy bring to performances that seem too real to be acting or artifice. We care about this couple because we believe this couple. If you haven't seen the first two films, you might want to catch them before you see *Before Midnight*, but together or individually, they are all worth watching.

'STORIES WE TELL'

"Be careful what you wish for. You might get it." I couldn't help but think of that warning after watching the unconventional, compelling, and surprising documentary *Stories We Tell*. It's the work of the talented Canadian actress-filmmaker Sarah Polley. She decided to

look into her family history and, in particular, the life and times of her late mother, actress Diane Polley, through a series of interviews, dramatizations, and archival footage. The intent was to gain a greater understanding of the parent whose death left her father, actor Michael Polley, as the sole guardian of a pubescent Sarah. What Sarah learned was, to say the least, a revelation — and probably not what she expected.

The resulting film is a mix of family memoir and investigative journalism. It's also a powerful example of what could be called the Rashomon effect. I'm referring to Japanese director Akira Kurosawa's drama *Rashomon*, wherein the same story is told by a number of different people with different points of view. Sarah's on-camera witnesses include her now-retired father, her siblings, other relatives, family friends, and colleagues. Whether we think of them as reliable or unreliable, the combination of disparate voices does paint a portrait of a complex woman and the impact she had on her family and vice versa.

Stories We Tell is an insightful, funny, sad, charming, and ultimately hopeful film, and confirms Sarah Polley as a talented and fearless director to be watched — and admired.

Watch *Michael Snyder's* Culture Blast on YouTube, with a new episode every week from DigiDev TV. And follow Michael on Twitter: @cultureblaster.

THE BEST OF BOOKS

What you're reading

Best-sellers 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. **INFERNO: A NOVEL**, by Dan Brown
3. **THE GREAT GATSBY**, by F. Scott Fitzgerald
4. **LET'S EXPLORE DIABETES WITH OWLS**, by David Sedaris
5. **BEAUTIFUL RUINS**, by Jess Walter
6. **CITY OF THIEVES: A NOVEL**, by Davis Benioff
7. **IT'S ALL GOOD: DELICIOUS, EASY RECIPES THAT WILL MAKE YOU LOOK GOOD AND FEEL**

8. **ISTANBUL PASSAGE: A NOVEL**, by Joseph Kanon
9. **WHERE'D YOU GO, BERNADETTE: A NOVEL**, by Maria Semple
10. **GUNS AT LAST LIGHT: THE WAR IN WESTERN EUROPE 1944-1945**, by Rick Atkinson

STAFF PICKS FOR ADULTS

ALL THAT IS, by James Salter
This is a novel to be savored and pondered from start to finish; one of the most emotional novels I have ever read. In a series of vignettes, Salter can summon up the intensity of a young man's sexual desire to midlife maturity's need to find what life is all about. But truly, there is much, much more to this



novel; it's a brilliant, entrancing work of art!

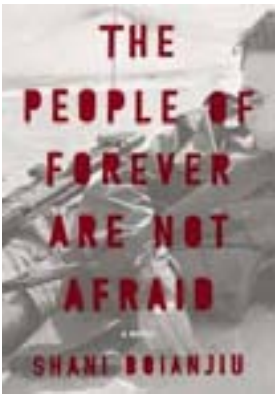
— B. Dito

THE PEOPLE OF FOREVER ARE NOT AFRAID: A NOVEL, by Shani Boianjiu

Never has a book tested my nerves, my emotions, or my heart so much. Required!

— E. Freeman

HAWKEYE, VOL. 1: MY LIFE AS A WEAPON, by Matt Fraction, David Aja and Javier Pulido



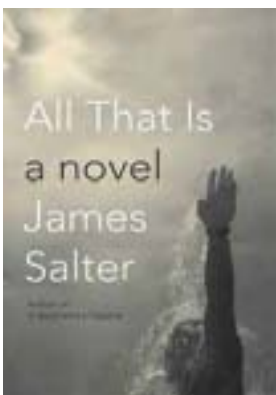
Beautiful artwork and hilarious writing! Hawkeye is on a break from the Avengers but now must contend with mysterious damsels in distress and fishing stray arrows from his neighbor's satellite dish.

— C. Lutes

STAFF PICKS FOR AGES 14-17 THIS IS WHAT HAPPY LOOKS LIKE, by Jennifer E. Smith

A teen idol! Fateful e-mails! A tiny summer-vacation town in Maine! Love! A pet pig! Political scandal! This book has it all.

— E. Freeman



STAFF PICKS FOR AGES 4-8 OLIVER, by Birgitta Sif

I love this story about a boy who likes to spend his time alone. As a shy young lady, a story like this would have really spoken to me when I was a girl. Though Oliver likes to be by himself, one day he sets out on an adventure that changes everything about how he sees the world.

— E. Freeman

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

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JUNE EVENTS

WHAT NOT TO MISS THIS MONTH

MAJOR EVENTS

Stern Grove's 76th Season Opening Day

Starring Michael McDonald & Boz Scaggs

Sunday, June 16, 2 p.m.

19th Ave. at Sloat

Grammy-winning musicians Michael McDonald and Boz Scaggs perform an afternoon of R&B and rock hits. *Free*, 415-252-6252, www.sterngrove.org



59th Annual North Beach Festival

Sat–Sun, June 15–16, 10 a.m.–6 p.m.

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

Considered one of the country's original outdoor festivals, this treasured tradition returns to the birthplace of the Beat Generation, and features quality entertainment, live music on two stages, Italian street painting, and over 125 arts and crafts booths, 20 food booths and beverage gardens. *Free*, 800-310-6563, www.sresproductions.com



It's San Francisco street fair time

SUMMERTIME IN SAN FRANCISCO is known for foggy mornings that burn off by noon and for its neighborhood street fairs. And it's street-fair time — a time to turn out and tune in. Here are some big-time street fairs for turning out and tuning in this season. They're all free and open from 10 a.m. to 6 p.m. So have a nice summer.

FILLMORE JAZZ FESTIVAL

One of the largest free jazz festivals on the West Coast, the 28th Annual Fillmore Jazz Festival happens on Saturday

and Sunday, July 6–7, on Fillmore Street between Jackson and Eddy. Live music on multiple stages. Arts and crafts and food booths or neighborhood restaurant dining. Scheduled performing artists in residence are: vocalists Kim Nalley and the Peter Apfelbaum Sextet. Also many other jazz artists (www.fillmorejazzfestival.com, www.the-fillmoredistrict.com).

POLK STREET BLUES FESTIVAL

A logical concept to follow the Fillmore Jazz Festival is the 4th Annual Polk Street Blues Festival, Saturday

and Sunday, Sept. 21–22, on Polk Street between Pacific and Union. Continuous live blues on two stages. Arts and crafts. Local food vendors or dining in neighborhood restaurants. Among blues groups scheduled to perform are the Rattlecans, Buckaroo Bonet, the James Mosley Band, Little Brown Brother and Bobbie Webb, and the Smooth Blues Band featuring Fillmore Slim (www.polkstreetbluesfestival.com, www.polkstreetmerchants.com).

— E. Beyl

KIM NALLEY PERFORMS AT THE 2012 FILLMORE JAZZ FESTIVAL; PHOTO: STEVE RESTIVO EVENTS

turns through time. \$25–\$200, 415-749-2228, www.act-sf.org

Cutting Ball Theatre: Krispy Kritters in the Scarlett Night

Thu–Sat thru June 16

Exit on Taylor (277 Taylor St.)

This poetic new play about love and longing tells of the fictional city of Scarlett and the wild, wonderful characters who make it such a legendary locale. \$20–\$45, 415-292-4700, www.cuttingball.com

Lawrence Ferlinghetti: Future Woman

Tue–Sat thru June 29, 11 a.m.–5:30 p.m.

George Krevsky Gallery (77 Geary St.)

Don't miss this solo exhibition of paintings and works on paper by our North Beach favorite. 415-397-9748, www.georgekrevskygallery.com

COMMUNITY CORNER

Lafayette Park Grand Reopening Event

Saturday, June 8, 10 a.m.–1 p.m.

Lafayette Park

Bring a picnic to celebrate the park's \$10-million renovation and listen to live bluegrass music. Day includes kid's play activities, park tours and 11 a.m. ribbon-cutting ceremony. www.friendsofthelafayettepark.org

Free Day of Fun

Sunday, June 9, noon–3 p.m.

Contemporary Jewish Museum (736 Mission St.)

Welcome the museum's new executive director, commemorate its five-year anniversary and enjoy free museum admission and an afternoon of entertainment with arts and crafts, music and dancing, poetry and magic, and food and drink. *Free*, 415-655-7800, www.thecjm.org

Public Meeting on the Presidio Commissary Site

Monday, June 17, 6:30 p.m.

Herbst Pavilion (385 Moraga Ave.), the Presidio

The Presidio Trust invites the public to participate in considering three proposals for a cultural institution in the former Commissary at Crissy Field, currently occupied by Sports Basement. Comments may also be submitted online. *Free*, www.presidio.gov/about/Pages/commissary.aspx

Community Clean Team Districts 2 & 3

June 22, 9 a.m.–noon

Galileo Academy (1150 Francisco St.)

Volunteer to clean and green the neighborhood with landscaping and gardening projects and graffiti and litter removal. *Free*, 415-641-2600, www.sfdpw.org

GALAS & BENEFITS

The Big Picnic Party

Sunday, June 16, 11 a.m.

West Meadow, Stern Grove

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

Best of the Bay Area Party 2013

Thursday, June 27, 7–11 p.m.

City View at Metreon (101 Fourth St.)

Join *San Francisco* magazine's 13th anniversary bash to toast the best people, places and things that make the Bay Area the best place to live, work and play. Enjoy entertainment, eats, treats, and drinks while benefiting Family House. \$100–\$200, 415-398-2800, www.sanfrancmag.com/bestof

12th Annual S.F. Maritime Heritage Awards Gala

Saturday, June 29, 6 p.m.

Maritime Museum Building (900 Beach St.)

The S.F. Maritime National Park Association's annual gala will celebrate the 25th anniversary of the Maritime National Park with a cocktail reception, silent auction and dinner. Proceeds support the association's effort to bring maritime history to life through education and preservation. \$350, 415-655-9500, www.maritime.org

ARTS & CULTURE

16th Annual National Queer Arts Festival

Mostly daily thru July 6

Various S.F. venues

A month-long festival of music, dance, visual

art, spoken word, comedy, theater, and film featuring artists, exhibitions, and performances. 800-838-3006, www.queerculturalcenter.org

Maurice Sendak:

50 Years, 50 Works, 50 Reasons

Wed–Mon thru July 7, 10 a.m.–6 p.m.

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, this exhibition celebrates the 50th anniversary of *Where the Wild Things Are*. \$15–\$25, www.waltdisney.org

82nd Annual California Book Awards

Thursday, June 6, 6 p.m.

Commonwealth Club (595 Market St.)

Hear from literary giants and amazing writers at this special awards ceremony, which will bestow gold and silver medals in several categories, including fiction, nonfiction, first fiction, poetry, young adult, juvenile, Californiana, and contribution to publishing. \$7–\$20, 415-597-6705, www.commonwealthclub.org

SF Juneteenth 2013

Sat–Sun, June 15–16, 11 a.m.–7 p.m.

Civic Center Plaza

This celebration honors African-American heritage by commemorating the 150th anniversary of the Emancipation Proclamation with live entertainment, arts, crafts and food vendors, car show, fashion show, parade, and more. *Free*, 415-931-2729, www.sfuneteenth.org

PERFORMANCES



Ballet Flamenco

Sunday/Saturday, June 2, 8, 16, 22, & 30, 6:15 p.m.

Peña Pachamama (1630 Powell St.)

Join Carolina Lugo, her daughter Carolé Acuña and their company of musicians and dancers for a special evening of entertainment featuring their high-energy Flamenco and Spanish dance. \$15–\$19, 415-646-0018, www.carolinlugo.com

BATS: Improvised Noir

Saturdays thru June, 8 p.m.

Building B, Fort Mason Center

Expect some of the classic film-noir characters (the detective, the femme fatale, cops, and criminals); however, everything in this completely improvised musical will be inspired by your suggestions and created on the spot. \$17–\$20, 415-474-6776 www.improv.org

The Decameron

Daily thru June 9, 8:30 p.m.

Firehouse, Fort Mason Center

Dozens of artists and performers share 100 unique stories in this production that transforms the venue into The Oekolos, a post-disaster enclave where artists, actors, dancers, and aerialists take refuge from the chaos beyond their walls. This one-of-a-kind festival features art, dance, theater, music, poetry, circus arts, and more in the re-imagining of Boccaccio's historical work. \$35, 415-424-7249, thedecameron.org

Magic Theatre: Terminus

Tue–Sun thru June 16

Building D, Fort Mason Center

Take a visceral ride from the bustling streets of Dublin to the skies above, then deep into the bowels of the earth, as three people are ripped from their daily lives and thrown into a fantastical world of singing serial killers, avenging angels and lovesick demons. \$22–\$62, 415-441-8822, www.magictheatre.org

Custom Made Theatre Co.:

Prelude to a Kiss

Thu–Sun thru June 16

1620 Gough St.

Written in the aftermath of the AIDS crisis, this charming, funny and poignant adult fairytale about a kiss that effects a “soul switch” challenges our assumptions of beauty, the limits of love, and the meaning of commitment. \$15–\$40, 415-798-2682 www.custommade.org

S.F. Opera: The Tales of Hoffman

Various days thru July 3

War Memorial Opera House

In this melodically rich romantic fantasy, a sensitive poet searches for love and repeatedly finds it lies just beyond his reach. \$22–\$340, 415-864-3330, www.sfopera.com

SF Playhouse: Abigail's Party

Tue–Sat thru July 6

450 Post St. (in the Kensington Hotel)

This modern British comedy satirizes English suburban life and will make you laugh along the way. \$30–\$50, 415-677-9596, www.sfplayhouse.org

35th Annual San Francisco Ethnic Dance Festival

Sat–Sun, June 7–30

City Hall, Legion of Honor & YBCA

Over 35 separate performances spanning four weekends highlight the diverse ethnic dance companies throughout the Bay Area. *Free*–\$58, 415-474-3914, www.worldartswest.org

Pocket Opera: Romeo and Juliet

Sunday, June 9, 2 p.m.

Florence Gould Theatre, Legion of Honor

Based on Shakespeare, this radiant depiction of young love — starry-eyed, passionate, impetuous, reckless, and ill fated — comes to a tragic yet glorious ending. \$15–\$39, 415-972-8930, www.pocketopera.org

Rufus Wainwright

Sunday, June 9, 8 p.m.

Davies Symphony Hall

Having carved out his own singular place in the worlds of rock, opera, theater, dance, and film, and referred to by Elton John as “the greatest songwriter on the planet,” come hear one of the great male vocalists and songwriters of his generation. \$15–\$80, 415-864-6000, www.sfsymphony.org

The Tenors: Lead With Your Heart

Wednesday, June 12, 7:30 p.m.

Palace of Fine Arts Theatre

The popular vocal quartet performs beautiful operatic pop music from their PBS TV special. \$59.50, 415-392-4400, www.cityboxoffice.com

FILM & LECTURES

3rd Annual Legacy Film Festival on Aging

Fri–Sun, June 7–9

Fine Arts Building, SFSU (1600 Holloway Ave. at 19th)

Animated, short- and full-length features and documentaries dealing with midlife and older adults are spotlighted in this festival. Q. & A. session follows each screening. \$9–\$40, 415-338-2467, <http://creativestate.sfsu.edu/node/5711>

15th Annual San Francisco Black Film Festival

Thu–Sun, June 13–16

Jazz Heritage Center (1330 Fillmore St.)

Featuring the best independent films of 2012, offering first-run local, national and international work. 415-400-4602, www.sfbff.org



Frameline37: S.F. LGBT Film Fest

Daily, June 20–30

Castro Theater

This year's lineup of LGBT-related films includes a focus on films from local filmmakers or with a local focus. Cost TBA, <http://ticketing.frameline.org>

Passport to Italy: How to Make

Your Italian Travel Dreams Come True

Sunday, June 23, 4 p.m.

Museo ItaloAmericano, Fort Mason Center

Hear a panel of experts offering advice for trip planning, packing, budgeting, and off-the-beaten track gems. *Free*, *RSVP required*, 415-673-2200, www.museoitaloamericano.org

The Art and Craft of Cinema with Editor Sam Pollard

Thursday, June 27, 7 p.m.

Saturday, June 29, 8:15 p.m.

Pacific Film Archive Theater (2575 Bancroft Way, Berkeley)

Spike Lee collaborator Sam Pollard had edited and/or produced a number of notable films, including *Jungle Fever*, *Clockers*, and *If God Is Willing and Da Creek Don't Rise*. Pollard will be in person for a lecture and screening of *Half Past Autumn: The Life and Works of Gordon Parks* on Thursday, and he will also be in attendance for Saturday's screening of *Clockers*. \$5.50–\$13.50, 510-642-5249, <http://bampfa.berkeley.edu>

Deceptive Practice:

The Mysteries and Mentors of Ricky Jay

Daily, June 28–July 5

Opera Plaza Cinema (601 Van Ness Ave.)

Director Molly Bernstein pulls back the curtain on the life of magician, author, historian, actor, and performer Ricky Jay; featuring tales about Jay from his mentors, who include some of the top magicians of the past century. \$6–\$10, 415-771-0183, www.landmarktheatres.com

NIGHTLIFE

After Dark

Thursday, June 6, 6–10 p.m.

Exploratorium (Pier 15)

Acclaimed cellist Zoë Keating performs in this night of music and art. Join this technologically savvy musician for a night of cocktails and conversation. Ages 18+, \$10–\$15, 415-563-7337, www.exploratorium.edu

Joe & Vicki Price

Friday, June 7, 9 p.m.–midnight

Rasselas Jazz Club

Saturday, June 8, 9 p.m.–midnight

Sheba Lounge

Independent music award winners of the best blues CD 2010 and regulars at Chicago's Buddy Guy's Legends, bring their complementary slide and disciplined guitar styles and Vicki's twangy vocals to S.F. 415-346-5380, www.rasselasjazzclub.com; 415-440-7414, www.shebapianolounge.com

Petty Theft

Saturday, June 9, 8:30 p.m.

Great American Music Hall (859 O'Farrell St.)

S.F.'s ultimate tribute to Tom Petty and the Heartbreakers performs with Beer Drinkers & Hell Raisers, a tribute to ZZ Top and the Gravel Spreaders. Ages 6+, \$15–\$39.95, 415-885-0750, www.gamh.com

Deep Fried Soul Dance Party

Sunday, June 9, 9 p.m.–2 a.m.

Boom Boom Room (1601 Fillmore St.)

It's “James Brown & Soul-R&B versus Old-Skool House music” with D.J. Mike Bee. Ages 21+, *free*, 415-673-8000, www.boomboomtickets.com

Rock NightLife

Thursday, June 13, 6–10 p.m.

California Academy of Sciences

A live performance by White Arrows highlights a night of rock climbing, rock smashing, and meeting rockfish. Even the cocktails are on the rocks. Ages 21+, \$10–\$12, 415-389-8000, www.calacademy.org/nightlife

Animate Your Night

Friday, June 21, 7–10 p.m.

Walt Disney Family Museum

Celebrate the 50th anniversary of Walt Disney's Enchanted Tiki Room for an adventure-filled night of Hawaiiana with a retro Disneyland slide show, eats from Wexler's and other food trucks, exotic cocktails from Smuggler's Cove, a D.J., and more. Ages 18+, \$8–\$34, 415-345-6800, www.waltdisney.org

SCIENCE & THE ENVIRONMENT

Google's Eric Schmidt and Jared Cohen

Tuesday, June 4, 6:30 p.m.

Hotel Nikko (222 Mason St.)

Google's executive chairman, Schmidt,

A free talk by
Brian Talcott, CSB
Thursday June 6th
7:30pm

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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

You are not alone! Call today, or learn more at:
<http://info.caregiver.org/sf.html>
Funded by the San Francisco Department of Aging and Adult Services.



SFJazz sets 31st annual San Francisco Jazz Festival

SFJAZZ, SAN FRANCISCO'S world-renowned performing arts organization that recently opened its own headquarters building and performance space at Franklin and Fell streets, will hold its 31st Annual San Francisco Jazz Festival this month, June 12–23.

The lineup of artists is both imaginative and eclectic as jazz fans have come to expect from the programming of Randall Kline, SFJazz founder and executive artistic director. Performances will take place in the 700-seat arena or the smaller Joe Henderson Lab in the new SFJazz Center,

in Davies Symphony Hall, or in the Church of the Advent of Christ the King on Fell Street directly across from the SFJazz Center.

Performance themes include popular Italian artists direct from Italy (in support of the 2013 celebration of the Year of Italian Culture), Latin Jazz, Harmonica Heavyweights, Jazz Legends and Rising Stars, Micro Concerts, Sacred Space (concerts in the Church of the Advent of Christ), and a roof-raising gospel brunch in the SFJazz Center.

Highlights include: jazz piano legend Ahmad Jamal Thursday,

June 13, 8:30 p.m., Davies Symphony Hall; the Pacific Mambo Orchestra, Saturday, June 15, 8 p.m., SFJazz Center; guitarist John Scofield and his Uberjam Band, Saturday, June 22, 8 p.m., SFJazz Center; and the Gerald Clayton Trio and Kendrick Scott Oracle, featuring pianist Taylor Eigsti, Sunday, June 23, 8 p.m., SFJazz Center.

31st annual San Francisco Jazz Festival: 201 Franklin Street (at Fell), 866-920-5299, sfjazz.org; ticket prices vary for each performance

— E. Beyl

LADYSMITH BLACK MAMBAZO PERFORMS FRIDAY, JUNE 14, 8 P.M.; PHOTO: SFJAZZ

and the director of Google Ideas, Cohen, explore the new digital world of the next decade, where we could see the widespread adoption of driverless cars, thought-controlled robotic motion, and technologically augmented reality. \$20–\$85, 415-597-6705, www.commonwealthclub.org

The Future is Electric: Plug In and Get There

Saturday, June 8, 10:30 a.m.–2 p.m.
S.F. Main Library

This workshop/street fair highlights the latest advancements in plug-in electric vehicles (PEVs) and will feature presentations by experts on the financial and environmental benefits of owning a PEV and a panel of owners talking about their experiences. Free, lunch provided, registration required at www.energycenter.org/cvpr-events

World Oceans Day

Sat–Sun, June 8–9
Beach cleanup: 9 a.m.–noon
Activities: 11:15–5:15 p.m.

Aquatic Park & Aquarium of the Bay

Celebrate with a beach cleanup and fun, informative activities where you will learn about marine debris and plastics in the ocean, and find out how you can make a difference. Cleanup free, aquarium admission \$10–\$50, 415-623-5300, www.worldoceanday.org

GigaOM Structure

Wed–Thu, June 19–20
Mission Bay Conference Center, UCSF (1675 Owens St.)

Learn more about “Infrastructure at the Edge: Will ‘Data Center’ Be the New Oxymoron?” and how to build tomorrow's infrastructure at this heavy-hitting tech gathering. \$995–\$2,995, <http://event.gigaom.com/structure>

Summer Solstice Twilight Walk & Wine in the Redwoods

Friday, June 21, 6:30–8:30 p.m.
Strybing Arboretum, Golden Gate Park

Celebrate the longest day of the year, sipping California wines, nibbling local cheeses, and strolling through the 100-year-old redwood grove on this twilight guided tour. \$20–\$25, 415-661-1316, www.sfbotanicalgarden.org

Changing the Face of S.F. Bay

Sunday, June 23, 2 p.m.
Presidio Branch Library (3150 Sacramento St.)

Arthur Feinstein, chair of the Bay Area chapter of the Sierra Club, examines the largest wetland restoration effort on the West Coast — the challenges of sea-level rise, saving endangered species, and answering the question as to what we can do about it and how it will make a difference in our lives. Free, 415-355-2880, www.sfpl.org

POTABLES & EDIBLES

S.F. Burger Brawl

Saturday, June 8, 1–4 p.m. & 4:30–7:30 p.m.
Festival Pavilion, Fort Mason Center

More than 20 restaurants and food trucks battle to be winner of the brawl. Choose from either a lunch or dinner session and dine on sliders or burgers available for purchase from the competitors, enjoy live music, dancing and cash bars. \$16–\$40, sfburgerbrawl.eventbrite.com

12th Annual Dine About Town

Daily thru June 15
Various S.F. restaurants

Over 100 top restaurants return with a second helping of specially prepared two-course lunch menus for \$18.95 or three-course dinner menus for \$36.95. 415-391-2000, www.dineabouttown.com

S.F. Craft Spirits Carnival Grand Tasting

Sat–Sun, June 15–16, 2–5 p.m.

Festival Pavilion, Fort Mason Center

Try and buy more than 100 spirits brands and learn about how they are made and enjoy an edgy Vaudeville-style carnival spectacular. \$25–\$100, 415-596-1191, www.craftspiritscarnival.com

2nd Annual Giants Garlic Fest

Friday, June 21, 5–7 p.m.

AT&T Park

Back by popular demand and in partnership with the 35th Annual Gilroy Garlic Festival, feast on garlic-enhanced recipes and other garlic-inspired treats before the 7:15 p.m. game against Miami. \$21.25–\$187.75, 415-972-2000, www.sfgiants.com

Tapas Grand Wine Tasting

Sunday, June 23, 2–5 p.m.

Golden Gate Club, the Presidio

This event lays claim to the most extensive annual tasting of domestically produced Spanish and Portuguese varietal wines in North America. \$60–\$95, www.tapasociety.org

9th Annual Pinot Days

Saturday, June 30, 2–5 p.m.

Festival Pavilion, Fort Mason Center

This celebration of Pinot in all of its diverse styles features 200 producers from California, Oregon, New Zealand, and Burgundy. \$50–\$90, 415-382-8663, www.pinotdays.com

SPORTS & HEALTH

Being an Effective Healthcare Advocate

Wednesday, June 12, 4–5:30 p.m.

Enright Room, CHRC (2333 Buchanan St.)

This discussion will focus on assessing and prioritizing needs, effective communication, and creating a personalized Advance Health Care Directive. Free, \$10 donation suggested, registration preferred at 415-923-3155 or cpmchrc@sutterhealth.org, www.chrcsf.org

12th Annual MS Duskbuster Run/Walk

Wednesday, June 12, 7 p.m.

Polo Fields, Golden Gate Park

Take a midweek break and help fight MS in this 5K run or 2-mile walk hosted by the National Multiple Sclerosis Society. Check the website for location of the popular post-race celebration. 415-230-6678, www.duskbuster.org

Total Wellness Fair

Thursday, June 13

Embarcadero Center

Incorporating all facets of physical and mental fitness, this seminar includes a variety of health screenings, fitness demonstrations, a collection of over 65 health-related booths, a blood drive, product demonstrations, and raffle prizes. Free, 415-772-0700, www.embarcadero-center.com

We Give Back Free Massage Program

Daily, June 16–22

Diamond Wellness Center (1841 Lombard St.)

If you work in the art, music and film industry, take advantage of a free or reduced rate 30-minute massage in this ongoing community service program that targets a different industry each month. Free massages limited to 25 slots; thereafter available at 50 percent of regular cost. 415-921-1290, www.diamondwellness.com

Improve Your Memory Right Now

Saturday, June 22, 11 a.m.

Marina Branch Library

Attend this workshop to improve your ability to recall names, facts, numbers, daily schedules, shopping lists, where you left the cell phone, where you parked the car, and other details that seem to zip by in these busy days. A complimentary tip sheet and bibliography provided. Free, 415-355-2823, www.sfpl.org

CHILD'S PLAY

Zoomobile

Saturday, June 4, 1:30 p.m.

Marina Branch Library

Let the zoo visit you! The S.F. Zoo will bring animals from different habitats, including some that live in our own backyards. Ages 4+, free, space limited, reservations required at 415-355-2823, www.sfpl.org

The Bubble Lady

Saturday, June 4, 11 a.m.

Joe DiMaggio Playground Clubhouse, North Beach Branch Library

Summer is the time for bubbles, and no one

blows bubbles like Rebecca Nile. She will astound you with her unique bubble creations! Ages 5 and younger, free, 415-355-5626, www.sfpl.org

4th Annual KidsBash

Saturday, June 15, 11 a.m.–3 p.m.

Ghirardelli Square

Enjoy a street festival just for kids with activities including a train ride, rock wall, face painting, bounce houses, snacks from Plum Organics, and more. Proceeds fund the donation of organic baby food meals to children in need across the U.S. Geared for ages 10 and younger, free–\$20, 415-775-5500 www.ghirardellisq.com

Family Fundays

Sunday, June 16, 10:30 a.m.–1:30 p.m.

Strybing Arboretum, S.F. Botanical Garden

Start with story time in the cozy book nook, get outside for a guided garden walk, then drop by the activity station and create a garden craft project to take home. Be sure to bring a picnic lunch and enjoy the beautiful surroundings! Free (\$5–\$15 admission required for docent-led garden walk), 415-661-1316, www.sfbotanicalgarden.org

Summer Solstice Evening Walk

Friday, June 21, 4–6 p.m.

Rob Hill Campground, the Presidio

Come hear stories from many cultures about the longest day of the year on this family-friendly evening walk that starts at the Rob Hill parking lot and ends with a fun campfire program. Free, registration required at 415-561-4323, www.parksconservancy.org

Naturalist 101: Botany Basics

Saturday, June 22, 10 a.m.

California Academy of Sciences

Examine plants and explore the grounds around the museum in this family outing (children ages 10+). \$10–\$15, 877-227-1831, www.calacademy.org

CREATURE FEATURES

Million Dog March

Sunday, June 2, 10:00 a.m. to 2:00 p.m.

McLaren Park

Join with dogs and their guardians at McLaren Park in San Francisco for the Million Dog March, a fabulously large dog walk and festival of fun and games. The San Francisco Bay Area dog community will try to break the Guinness World Record for largest dog walk ever. Proceeds benefit Friends of SF Animal Care & Control. \$25 in advance/\$30 day of the event. To register or for more info, visit www.milliondogmarchsf.org

Milo Foundation Dog Adoption

Saturday, June 29, noon–3 p.m.

Cole Hardware (2254 Polk Street)

Find your new pet and receive a \$25 Cole Hardware gift card, or make a \$10 donation and receive a \$5 gift card, or just drop by to show your support for this no-kill sanctuary dedicated to saving animals. A vet and trainer will be on hand to answer questions. Also find information on preparing a pet emergency kit. 415-647-1800, www.milofoundation.org

JUST FOR FUN



S.F. Crystal Fair

Sat–Sun, June 15–16, 10 a.m.–6 p.m.

Bldg. A Conference Center, Fort Mason Center

Discover a magical mix of crystals, beads, minerals, jewelry, and metaphysical healing tools. Thousands of items are available at excellent prices and you can find gifts and jewels galore. Enjoy massage services, psychic readings, singing bowls, and more. Free–\$6, 415-383-7837, www.crystalfair.com

Poetry Stroll

Sunday, June 23, 1–3 p.m.

Visitor Center (105 Montgomery), the Presidio

See the parks from a different point of view with Ranger James, who will recite nature poems and invites you to bring your own on this two-mile (300 feet up) stroll. Free, reservations required at 415-561-4323, www.parksconservancy.org

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THE NUTRITIOUS LIFE :: Food that helps

Why you need to be on
guard against inflammation

by thalia farshchian

WHAT DO ALZHEIMER'S, cancer, diabetes, heart disease, and Crohn's disease all have in common? Though these are diverse conditions with multiple contributing factors including genetics and environmental exposure, there is one common denominator — chronic inflammation.

Acute inflammation is an essential mechanism in response to irritation, injury, or infection. It is a protective process that initiates healing. Symptoms of acute inflammation include swelling, redness, and sometimes loss of movement, such as with a sprained ankle. Your body walls off the damaged tissue area with swelling, while messages are sent to the rest of the immune system for healing action.

This inflammation lasts a few days and ends when the injury has passed the first few stages of healing. If acute inflammation is left unresolved, it can evolve into chronic inflammation.

Chronic inflammation is defined as any inflammatory process persisting beyond two weeks. Causative agents include persistent nondegradable pathogens, unresolved viral infections, persistent foreign bodies, and overactive immune reactions. Many chronic inflammatory processes are easily undetected because they are typically not as obvious as acute conditions.

The cumulative damage of chronic inflammation contributes to many serious conditions like those mentioned above, anything that ends in "itis," and external ailments like acne, eczema, and psoriasis; internal conditions such as asthma, fibromyalgia, celiac disease, intestinal bowel disorder; and many more.

One of the most sensitive screening tools for detecting inflammation levels is determining C-Reactive Protein (CRP) levels in the blood, which rise in response to inflammation. Detection of this protein cannot diagnosis any condition, but can give physicians a clue to look deeper. My patients often report

that when they reached their 40s and 50s, their health took a drastic turn for the worse, with chronic conditions like heart disease, diabetes, and arthritis. But the processes of these diseases started laying their foundation when the patients were in their 20s and 30s. So it is important to be proactive and invest in yourself by incorporating healthful diet habits.

DIET

Avoid anything white.
The average American eats 160 pounds of white sugar



Turmeric is a powerful anti-oxidant that fights inflammation

and 200 pounds of white flour per year. This rule includes white salt, white flour, white rice, white potatoes, and white sugar. These foods create quick spikes in blood sugar, causing an elevation in hazardous by-products in the blood stream. The immune system reacts to clear these by-products, which are linked with premature skin wrinkling, cataracts, diabetes, and heart disease.

Reduce animal fat consumption. The diet of conventionally raised livestock is mostly grain. The negative effects of their diet are imparted to you as well, and their meat contains 20-30 times more omega-6 inflammatory fatty acids. A more healthful choice is grass-fed meat, which has a higher ratio of healthful omega-3 fatty acids, which reduce inflammatory chemicals. Other foods high in omega-3s include salmon, walnuts, and freshly ground flaxseeds.

Eat the rainbow. Add lots of colorful, fresh foods to your diet. The color in fruits and vegetables reflects the food's antioxidant capacity. Antioxidants are extremely protective against chronic disease by acting as scavengers searching for inappropriate

inflammatory chemicals in our tissues. Foods rich in antioxidants include fresh fruits, vegetables, spices, dark chocolate, and red wine in moderation. Ensure that every meal has at least five different colors.

Fish oil. High fish consumption has become a catch 22, because the heavy metal toxins fish may carry sometimes outweigh its health benefits. Supplementing a high-quality fish oil daily can help maintain the healthful fatty acids you may be missing. Fish oils are high in omega-3 fatty acids, EPA and DHA. EPA is particularly helpful in reducing general inflammation, while DHA is highly brain specific and an excellent nutrient for preventing memory loss in adults and healthy brain development in children.

Curcumin. Found in the spice turmeric, curcumin is highly researched as a potent antioxidant that fights inflammation in conditions such as inflammatory bowel diseases, rheumatoid arthritis, osteoarthritis, cancer, Alzheimer's disease, and post-surgical edema. It's available in pill form, or you can incorporate turmeric into your daily diet. If you are targeting a particular condition, the best benefit can be achieved via the encapsulated form.

Boswellia. Also known as frankincense, Boswellia is an ancient Ayurvedic herb from India similar to curcumin in its anti-inflammatory effects. It balances the immune response and has been shown to increase range of motion in my arthritis patients.

With chronic inflammation at the base of all chronic diseases, it is important to reduce our inflammatory load for our long-term benefit. Diet and lifestyle are both areas to make a powerful change in the direction of your health.

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

CARING FOR OUR KIDS :: Games people play



Spring soccer on the Marina Green

Keeping youth sports
fun for everyone

by liz farrell

YOU DON'T HAVE TO LOOK ANY farther than the Marina Green on a Saturday morning to know the world of youth sports is alive and kicking. It seems children today are learning and playing sports competitively at a much younger age. My husband and I both played team sports growing up and look back fondly on those experiences. I don't remember how many baskets I scored or ribbons I won, but I do remember it was fun, and I learned valuable life lessons about teamwork, hard work, and setting goals. These are all things we want for our children. Granted, they are still young

so right now what is most important is it is fun, keeps them active, and they learn good sportsmanship.

With a little support, encouragement, and good role modeling, playing a sport can be an enjoyable and memorable experience. Here are a few tips on how to make that happen:

Don't focus on winning. Is this possible? The answer is yes, but it takes effort. I'll never forget my son's first soccer game when even though they were not technically supposed to be keeping score, every parent on the sideline knew how many goals each team had scored. As parents, we have to decide how much importance we want to place on winning and make losing a teachable moment. As we all know in life, you win some and you lose some, and you have to know how to handle both gracefully. Instead of focusing on the score, encourage your child to compete against himself or herself. I helped coach my daughter's basketball team, and she can be a bit timid, so each game we had her try to shoot the ball one more time than she did the previous game. We told her it didn't matter if she made it, but she had to try. Watching her try to reach her goal was so exciting, and her goal became more important to her than the score.

Keep it in perspective. We as parents can put a lot of pressure on our children and feed off of the competitive spirit of parents around us, and before we know it we are convinced our four-year-old will be the next Gabby Douglas or Buster Posey. According to research by the NCAA, less

than 1 percent of athletes will play at a professional level. Does this mean they shouldn't dream of one day playing for the Giants or 49ers? Absolutely not, but have your children try a lot of different sports, including both team and individual. These days there is a lot of pressure to have young children focus on one sport, but often times they end up getting burned out or suffering from repetitive-use or overuse injuries, which have drastically increased in young children. Remember, what is most important is that they enjoy the sport they play and have fun.

Be a good sport. We are our child's best teachers, so if we want them to learn how to be a good winner and loser then we need to show them how it is done (this is true for the parking lot as much as the court or field). Make sure at the end of the game your child shakes the other team's hands and thanks their coach before

they leave. It is easy to forget that more often than not the coaches are volunteers and parents who make time to help teach our children, so they should feel appreciated by both the players and the parents. Don't yell at the other players or criticize the coaches in front of your child, and at the end of a game or practice, try providing your child with positive feedback by pointing out one or two things he or she did well. It is also important not to talk about how good other children are on the team, because this will only add to the pressure your child feels and can be detrimental.

As parents, our role is to support and encourage our child's participation and make sure it is enjoyable. Recently, an athletic director told a group of parents that their role should be to help their young children take the focus away from the scoreboard and put more toward strong character development. I couldn't agree more; they have the rest of their lives to worry about the score. We all know the pressures of trying to win or get ahead and how competitive the real world can be. I hope we can shield our children from that for as long as we can so they can just play and have fun.

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

Hints for home safety and accessibility

Take the dangers out of your house with these easy fixes

by julia strzesieski

PEOPLE ARE LIVING LONGER THESE days and this, plus other factors such as medical advances, means that more of us are living with disabilities, too. Hazards in the home are responsible for about a third of the injuries suffered by older adults, and people with impairments may face difficulties — and barriers to independent living — in their own environments.

It therefore makes sense to observe household habits, identify problem areas, and make changes that will help create safer, more accessible living situations. June is Home Safety Month, so take a look around your home. Below is a list of easy fixes to common problems.

Improve lighting if necessary, both indoors and out, to add safety and security. Take special note of stairways, and don't forget closets. Install **nightlights**

or **motion sensor lights** in hallways and bathrooms used at night. Porches and dark entryways should also be well lighted, both to

prevent accidents and discourage burglaries. Many LED porch lights on the market now have motion sensors and do not require electricity. Also, many models available can stand on a surface or be mounted on a wall. Replace any spent light bulbs as soon as they need to be replaced.

Keychain flashlights allow maneuvering through dark parking areas — or to the bathroom.

Stair safety treads provide stability, and a contrasting color tread at the edge of a step gives a visual cue. Many assorted widths, colors, and textures are available to choose from. Tighten any loose stair treads.

Handrails should be positioned about adult elbow height on both sides of staircases. Knobs at both ends will alert the user that the stairs end.

Grab bars should be situated vertically at tops of stairs, and bars or handrails in bathrooms where needed (towel racks should never be used for support). A **shower seat** and a **hand-held showerhead** will help avoid fatigue and eliminate bending. Choose a non-slip seat with rustproof legs that fits in standard tubs and showers. Most hand-held showerheads feature various massage and power settings, adequate hose lengths, and include a stationary mounting bracket. Installation is generally very easy.

Nonslip coatings, safety mats, or strips will guard against slips in tubs and showers. Bathmats should have nonskid backings.

Limit the use of **extension cords** and fasten them to baseboards. Use clips that hold firmly and remove clean with no surface damage. Replace any extension cords that are frayed.

Throw rugs should be removed or secured to the floor with double-sided rug tape. Nonslip rug pads are another option to keep area rugs in place. These are available in many sizes and they also help to protect wood flooring.

Lever door handles and **rocker light switches** are great for those with poor hand strength.

Relocate **items in cupboards** and cabinets so they are low enough to be easily reached.

Lower **closet shelves** if necessary.

A **long-handled grasper** can be used to reach objects on high shelves or on the floor. If a stepstool is necessary, a sturdy one with side handles should be used.

Clear **moss and mildew** from shady stairs, side walks, and patios so areas are not slippery. There are many earth-friendly products in the marketplace today to do the job, and some will actually beautify wood.

Use **hose reels** to loop hoses out of the way and prevent tripping.

Childproof areas that contain hazardous materials, including under the sink and medicine cabinets. Install **latches on drawers** that contain sharp tools and knives and on any drawers that a child could reach and pull out. (Don't forget about that liquor cabinet if you have teenagers!)

Put **padlocks** on any areas you wish to keep secure from children. If adults share a lock, there are many padlocks available that spell out a word so that multiple parties don't have to remember numeric passwords.

Keep a few **fire extinguishers** around the house, and make sure you know how to use one. A fire extinguisher marked 3-A:40-B:C is the fire department's recommended choice, because it will put out wood, paper, liquid, and electrical fires.

Batteries in smoke detectors and carbon monoxide detectors should be replaced regularly.

Keep safe!

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

THE DEPARTMENT OF CORRECTIONS

Inside San Francisco's budget, Part I, May 2013: The figure for the total 2014 City budget is \$7.9 billion, not \$7.4 billion as printed. The 2013 budget for San Francisco was \$7.4 billion. For more on

the budget, see page 6 of this issue. **Quiet before the storm, May 2013:** The St. Francis Yacht Club was incorrectly identified as the San Francisco Yacht Club.

REAL ESTATE UPDATE

Homebuyer demand: On like a light switch!

bystephaniesaunderahlberg

I'M SURE YOU HAVE NOTICED lots of media coverage and party conversations about how crazy busy the current real estate market has become. True — it is like someone turned on the light switch of buyer demand. I am frequently asked, "What happened? How did this take place so quickly and where are these buyers coming from?" There are several reasons for the sudden change.

Having been a full-time Realtor for more than 30 years, this is not the first time I have seen a downturn followed by a remarkable turnaround. Admittedly this one turned around more rapidly than most. One of the reasons is pent-up buyer demand. Homeowners move on average every 4.6 years. Many of these moves were postponed because of the market slowdown that began in 2008. Now the average homeowner has been in his or her home for more than nine years and wants to move. First-time buyers were squeezed out of the market in recent years

because, in addition to the difficult economy, lenders tightened lending requirements and qualifications.

There was a lack of confidence in the market during the downturn. However once some buyers began buying, others felt home purchases were safe again and jumped in. With prices climbing and interest rates still at all-time lows, buyers feel this is the time to buy. The market has become super busy seemingly overnight.

The law of supply and demand is also a factor in real estate's rebound. In addition to low resale inventory, there is an extraordinary lack of new construction. Housing building starts were put on hold when the economy slowed down. In a normal year there are about 1.3 million new homes built each year in the United States. When the economy slowed down, it dropped drastically to 550,000 home starts in 2008, 2009, and 2010. In 2011 home starts began to rise, and we are now at 625,000 — still well below what is needed to cover



A lot of buyers are competing for the few properties on the market

PHOTO: JOHN ZIPPERER

even the demand for newly established households.

What else is driving the market demand now? Well, there is a lot of money around that is looking for a place to park. We all know banks are paying virtually no interest on deposits, and people remain wary of the stock market. As a result, we are seeing lots of money being invested in real estate. San Francisco real estate in particular has proven to be a good investment over the long run. There is even an increase of foreign money coming here to invest, and some properties are being bought sight unseen.

Hill & Co. recently produced a couple of interesting graphs showing San Francisco home values over the years. In 1993 the average single family home was priced at \$323,112 and on the market for 73 days. At the height of the market in 2007, the average price was \$1,204,167, and the average home was on the market for 41 days. During the recent downturn, our low was in 2011. The average price was \$948,399, on the market for 63 days. Today the average home is priced at \$1,222,028 on the market for 40 days. Stats are similar for condominiums. Put simply, the

losses caused by the downturn have been erased.

So, buyers, get a professional Realtor to work with you to help you find a property and present a winning offer in this competitive marketplace. Sellers, we are above the high market pricing of 2007, so now is an excellent time to put your home on the market if you are considering doing so.

Stephanie Saunders Ahlberg has been a real estate agent for over 30 years and joined Hill & Co. in 1983, where she has consistently been among the top 10 salespeople. She can be reached at www.realtyinsanfrancisco.com.

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The Marina Times Real Estate Market Report: April 2013

By Hill & Co.

SINGLE FAMILY HOME SALES

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow (no sales)					
Lake	114 21st Avenue	3BD/2.5BA	\$1,100,000	At	129
	1544 Lake Street	4BD/2.5BA	\$2,000,000	Above	19
	158 22nd Avenue	3BD/2.5BA	\$2,000,000	Above	14
	147 14th Avenue	4BD/3.5BA	\$2,425,000	Above	28
Laurel Heights	70 Blake Street	2BD/1BA	\$780,000	Above	11
	17 Commonwealth Avenue	4BD/3.5BA	\$3,800,000	Above	25
Lone Mountain	190 Ewing Terrace	3BD/2.5BA	\$1,437,000	Above	25
	65 Loraine Court	3BD/2BA	\$1,606,000	Above	19
	40 Loraine Court	4BD/2.5BA	\$1,825,000	Above	14
Marina	2530 Francisco Street	3BD/3BA	\$1,640,000	Below	124
	281 Avila Street	3BD/2.5BA	\$2,025,000	Above	11
	196 Avila Street	3BD/3BA	\$2,400,000	At	2
	43 Toledo Way	3BD/2BA	\$2,575,000	Above	14
	224 Avila Street	4BD/4BA	\$2,950,000	Above	14
	3790 Fillmore Street	3BD/2.5BA	\$3,600,000	At	10
Nob Hill (no sales)					
North Beach (no sales)					
Pacific Heights	1919 Sacramento Street	5BD/4.5BA	\$3,900,000	Below	27
	2131 Divisadero Street	5BD/4BA	\$4,625,000	Above	12
	2640 Broderick Street	4BD/3.5BA	\$7,015,000	Above	22
Presidio Heights	3965 Sacramento Street	5BD/2BA	\$2,550,000	Above	16
	312 Maple Street	4BD/4.5BA	\$3,335,000	Above	12
Russian Hill	807 Francisco Street	7BD/5.5BA	\$12,375,000	Below	70
Sea Cliff	277 32nd Avenue	3BD/1.5BA	\$1,215,000	Below	0
	66 27th Avenue	4BD/2.5BA	\$3,300,000	Above	26
	738 El Camino Del Mar Avenue	4BD/3.5BA	\$6,000,000	Above	33
	45 Scenic Way	7BD/6.5BA	\$6,250,000	Below	48
Telegraph Hill	1454-1456 Kearny Street	3BD/2BA	\$2,750,000	Below	22

CONDOS

NEIGHBORHOOD	ADDRESS	BEDROOMS/ BATHROOMS	SALE PRICE	ABOVE/AT/BELOW ASKING PRICE	DAYS ON MARKET
Cow Hollow	2945 Baker Street #2	0BD/1BA	\$310,000	Below	43
	2701 Van Ness Avenue #311	1BD/1BA	\$590,000	Above	16
	2701 Van Ness Avenue #411	1BD/1BA	\$645,000	Above	38
	2823 Pierce Street	1BD/1BA	\$885,000	Above	26
	1755 Filbert Street #1U	2BD/2BA	\$1,150,000	Above	29
	2954 Webster Street	2BD/2BA	\$1,235,000	Below	62
	2743 Gough Street #2	3BD/2BA	\$1,310,000	At	0
	1849 Filbert Street	2BD/2BA	\$1,585,000	Above	8
Lake	77-79 7th Avenue #B	1BD/1BA	\$380,000	Above	41
	195 18th Avenue	2BD/1BA	\$730,000	Above	8
	261 26th Avenue #3	3BD/2BA	\$965,000	Below	60
Laurel Heights	239 26th Avenue #203	2BD/1BA	\$490,000	Above	13
	73 Wood Street	1BD/1BA	\$595,000	Above	18
Lone Mountain	137 Cook Street #3	2BD/2BA	\$786,000	Above	24
Marina	1921 Jefferson Street #106	1BD/1BA	\$616,000	Above	34
	1500 Francisco Street #6	1BD/1BA	\$639,000	At	26
	3615 Buchanan Street #304	2BD/2BA	\$910,000	Below	43
	1734 Lombard Street #7	3BD/3BA	\$1,450,500	Above	34
	3532 Divisadero Street	2BD/1.5BA	\$1,485,000	Above	14
	3312 Scott Street	3BD/2BA	\$1,535,000	Above	28
	1753 Beach Street	2BD/2BA	\$1,712,550	At	1
	1456 Chestnut Street #2	3BD/2BA	\$1,800,000	Above	25
Nob Hill	1201 California Street #606	1BD/1BA	\$485,000	Above	26
	1436 Jackson Street	1BD/1BA	\$500,000	Above	0
	1545 Broadway Street #106	2BD/2BA	\$825,000	Above	13
	1725 Washington Street #16	2BD/2BA	\$1,037,500	Above	1
	1725 Washington Street #9	2BD/2BA	\$1,000,826	Above	8
	1312 California Street	3BD/2BA	\$1,200,000	Above	13
	1601 Pacific Avenue #403	2BD/2.5BA	\$1,210,000	Above	13
	1177 California Street #1432	2BD/2.5BA	\$1,575,000	Above	4
North Beach	33 Vandewater Street #301	1BD/1BA	\$565,000	Above	42
	780 Union Street	2BD/1BA	\$820,000	Above	50
Pacific Heights	1800 Washington Street #417	1BD/1BA	\$649,000	At	22
	2299 Sacramento Street #1	1BD/1BA	\$670,000	Above	26
	2151 Sacramento Street #1	1BD/1BA	\$670,000	Above	33
	2230 Pacific Avenue #101	1BD/1BA	\$700,000	Above	13
	2077 Jackson Street #203	2BD/2BA	\$820,000	Above	45
	3045 Jackson Street #502	1BD/1BA	\$840,000	At	4
	1880 Jackson Street #105	1BD/1BA	\$860,000	Above	28
	2040 Franklin Street #507	2BD/2BA	\$900,000	Above	25
	2804 Clay Street	1BD/1BA	\$925,000	Above	4
	2541 Franklin Street #3	3BD/2BA	\$960,000	At	0
	2145 Franklin Street #5	2BD/2BA	\$970,000	Above	40
	2541 California Street #5	3BD/2BA	\$975,000	Below	80
	2745 Laguna Street	3BD/2BA	\$1,320,000	Above	24
	2295 Vallejo Street #310	2BD/2BA	\$1,340,000	Above	26
	2400 Steiner Street #4	2BD/2BA	\$1,370,000	Above	24
	2253 Clay Street	2BD/2BA	\$1,585,000	Below	0
	2829 California Street #7C	2BD/2BA	\$1,650,000	Above	63
Presidio Heights	2999 Pacific Avenue #1	2BD/2BA	\$1,652,500	Above	8
	1870 Jackson Street #602	3BD/2.5BA	\$1,715,000	Above	15
	2327 Divisadero Street	3BD/2BA	\$1,725,000	Above	7
	2046 Divisadero Street	2BD/1.5BA	\$1,415,000	Above	0
Russian Hill	3336 Clay Street	2BD/1BA	\$770,000	Below	53
	3563 Sacramento Street	3BD/2BA	\$1,350,000	At	3
	3326 California Street #2	3BD/2BA	\$1,505,000	Above	8
	331-335 Spruce Street #331	3BD/2.5BA	\$2,000,000	Above	3
	3343 Jackson Street	3BD/2BA	\$2,410,000	Above	8
Sea Cliff	1155 Filbert Street #202	1BD/1BA	\$575,000	Above	25
	1275 Union Street #A	3BD/1BA	\$899,000	Above	24
	1135 Francisco Street #2	2BD/1BA	\$1,050,000	Above	34
	1000 North Point Street #1602	2BD/1BA	\$1,065,000	Above	20
	3058 Polk Street #1	3BD/2BA	\$1,125,000	Below	81
	975 Union Street	2BD/2BA	\$1,360,000	Above	38
	1807 Jones Street	2BD/2BA	\$1,420,000	Above	14
	1234 Lombard Street #3	2BD/2BA	\$1,430,000	Above	24
	1809 Jones Street	2BD/2BA	\$1,570,000	Above	14
	1020 Union Street #23	2BD/1BA	\$1,780,000	At	0
	1038 Chestnut Street	3BD/3BA	\$2,900,000	Above	14
	900 North Point Street #228	3BD/3BA	\$3,400,000	At	3
	1090 Chestnut Street #6	4BD/3.5BA	\$6,200,000	At	15
	990 Green Street #6	5BD/6.5BA	\$6,500,000	Above	44
Telegraph Hill	2701 Larkin Street #300	2BD/2.5BA	\$1,475,000	Below	0

The data presented in this report is based on the San Francisco Multiple Listing Service and is accurate to the best of our knowledge, but cannot be guaranteed as such. For additional information, contact Hill & Co., 1880 Lombard Street (at Buchanan), 415-321-4362, www.hill-co.com.

REAL ESTATE INVESTOR :: Quake prep



The Marina suffered significant damage during the 1989 Loma Prieta earthquake
PHOTO: COURTESY OF FEMA

It's here: Mandatory seismic retrofit for 'soft story' buildings

by john zipperer

If you own a multifamily building in San Francisco, start saving your pennies. On April 18, the 107th anniversary of the 1906 earthquake that destroyed 80 percent of the City, Mayor Ed Lee signed into law a bill to require seismic upgrading for many thousands of local buildings.

The Mandatory Seismic Retrofit Program for Soft Story Wood Frame Buildings specifically targets wood-frame multifamily buildings built before 1978 (when building codes were adjusted) with living space for five or more units and at least two floors above a weak story (called a "soft story"), often used for parking or commercial space. San Francisco has an estimated 7,000 businesses and more than 55,000 residents in such buildings.

How will you know if your building is going to have to be retrofitted? The City will notify property owners beginning in late autumn 2013; owners will have one year after that to have their properties evaluated by a licensed architect, contractor, or engineer, who will determine if retrofitting is needed. Properties deemed in need of the fixes will be classified into four different categories with phased requirements for when the work must be completed. The entire program is scheduled to last the next seven years, giving owners time to plan for the changes.

Financing might be a big question. The Associated Press cited City officials' estimates for the fixes ranging from \$60,000 to \$130,000 per building. Once competition for seismic contractors' time, labor, and materials heats up, though, those numbers could rise significantly.

Local banks have agreed to offer financial packages for owners of the buildings. One of the controversial aspects of the program, as you'd expect in San Francisco, is that owners can pass through to their tenants 100 percent of the retrofit costs (over 20 years), even for rent controlled units. The deal reportedly passed the Board of Supervisors after a deal was worked out to protect vulnerable renters, who could qualify for exemptions.

"We must protect our residents and make sure their homes are safe after a major seismic event," Mayor Lee said. He added that the seismic retrofit program will help the City recover quickly from the next major earthquake, which could be sooner than we'd like. The City notes

that some seismologists are predicting a Bay Area earthquake two to three times as strong as the 1989 Loma Prieta quake will hit within the next three decades. Therefore the City itself is spending billions of dollars over the next decade to prepare its critical public buildings and infrastructure for the Big One. The quicker the local government is able to run smoothly and address the needs of the population after a big quake, the better. So the money the City is spending on strengthening its buildings and systems is a worthy investment, if it's done well.

Likewise, the more buildings that are able to withstand even major quakes means there will be fewer people requiring rescue, food, and shelter. And building owners will have to spend less on post-earthquake repairs and rebuilding, when contractor availability will be at a premium.

The upgrades are mandatory, so assuming that all vulnerable buildings are included, then there isn't a differential on resale pricing to worry about. But even if your divestment horizon is within the next seven years and you figure you can unload the retrofit duties onto the next owner, any buyer with two brain cells to rub together will know what they're going to face and will price that into any offer they make to you for the property.

San Francisco is filled with overbearing rules and requirements that seem designed to impede rational business operations. But the Mandatory Seismic Retrofit Program for Soft Story Wood Frame Buildings appears to be sensible and forward-thinking regulation that ultimately will help tenants survive a big earthquake and will help protect owners' investments in their commercial real estate.

And if these mandatory expenditures make you think twice about your investments in multifamily housing ownership in the City by the Bay, then perhaps you would consider investing in what's certain to be a booming business over the next seven years: Providing seismic retrofitting services to multifamily housing owners.

For more information on this and other City earthquake preparedness plans, visit www.sfcapss.org.

John Zipperer is the former senior editor for Apartment Finance Today and Affordable Housing Finance magazines. E-mail: john@marinatimes.com

REAL ESTATE TODAY :: Mortgage insurance

FHA San Francisco style

by carole isaacs

FHA STANDS FOR THE FEDERAL Housing Administration, a government-sponsored insured loan program funded by regular banks. This means the government does not provide the money, but provides insurance for the loan.

The main target group is for first time home buyers looking to owner occupy, and it allows for 3.5 percent down payment on their loan with a loan amount maximum of \$729,750. The maximum amount varies by county. There are additional fees involved. Two additional groups of borrowers covered by the FHA are people looking to refinance and those looking for small home improvement loans

But my purpose here is not to discuss the rules, regulations, and nuances of the FHA program. All of this information can be found on the FHA website: www.hud.gov. Also, because rules are constantly changing, it is important for buyers to work closely with their Realtor and bank or mortgage broker as they make their financial plans to buy a home or condo. Writing this article, I double checked my facts with Bob Gerson, vice president and senior loan officer at Pe Finance.

For the most part, a home in reasonably good condition is covered by the FHA program. There are nuances here, so be sure to find out if the home will be covered by the FHA before making an offer.

The majority of buyers I deal with are buying condos and a condo building must be approved by the FHA, so it is necessary for the building to be on the FHA approved list.

For the most part, a home in reasonably good condition is covered by the FHA program. But there are nuances.

up to \$5,000 normally for the purpose of upgrading to energy efficient water heaters, windows, or similar expenses.

Again you can search this list at www.hud.gov. There is so much new construction in San Francisco that buyers will be interested to

know that some of these buildings are FHA approved.

Here is a short list (not all) of FHA approved buildings in San Francisco. You can check online if you know the name of a building that interests you.

- 3620 Market St.
- 465 10th St., 5800 3rd St.
- 862 De Haro St.
- 942-944 Treat St., Shipley Sq.
- 821 Folsom St., 1022-1024 Oak St., 17-19
- Jenning Court, 1315-1327 7th Avenue.

Currently in San Francisco it is not as easy as one might hope to buy a condo with an FHA loan and 3.5 percent down. The rub here is that the FHA's standards are quite high, and condo buildings must have an updated approval every two years. When the real estate market was in the doldrums, sellers (at least some) were willing to do the paperwork necessary to keep a building's certification current.

A few years back I thought I would do the paperwork to obtain an FHA approval for a building where I own a condo. This was a major project by itself, but to my surprise there were FHA NIMBYs in my building. They absolutely did not want people in the building who they felt were on

shaky financial ground and would not have a serious financial commitment to the building. I argued that with the price of a condo in

cash (very short escrow) and buyers with 20 percent or more down-payment that the logical choice is to go for the cash.

The real issue for first-time homebuyers in San Francisco is that this is an exceptionally strong seller's market.

FHA buyers San Francisco Style are left with few choices. New construction is one worth investigating, if only because developers have many condos to sell and there may be some that will not be as attractive to cash buyers or buyers with large down-payments. With low interest rates, owning is better than renting, and it is most important to remember this is not the only place you will ever live. You are first-time home buyers, and you get to live in San Francisco. You are very lucky!

Real estate is never boring! Happy house hunting!

Carole Isaacs is a Realtor with McGuire Real Estate. Visit her online at www.caroleisaacs.com or call 415-608-1267.



Lake Street Corridor
Offered at \$1,695,000
Terrific Turn-key 4BD/4BA Family Home.
Move right in to this spacious, bright home in a wonderful location! Open living/dining room with a row of windows and a wood-burning fireplace. Large updated sunny eat-in kitchen. Deep level yard. 2 car tandem parking.
282-24thAve.com
Sheri Mitchell
(415) 265-8604
Annie Williams
(415) 819-2663



Marina
Offered at \$1,549,000
Grand 2BD/2.5BA Condo.
Steps from the Palace of Fine Arts, the Marina Green, as well as restaurants and shops, this elegant condo truly has it all! It boasts 2 sizable bedrooms (each with en-suite bathrooms), formal dining room, a sunroom, a state-of-the-art eat-in kitchen, in-unit laundry, 2 pkg. spaces, and a bonus/office space on the garage level.
2444Francisco.com
Ron Sebahar
(415) 279-4579



Presidio Heights
Offered at \$1,399,000
Delightful Renovated 3BD/2BA Lower Flat.
Includes walkout south deck and easy garden access. Fantastic, fun and convenient neighborhood. Comfortable open floor plan fits any lifestyle, washer/dryer in unit, excellent private storage room. Pet friendly. Parking.
3583Sacramento.com
Elaine Larkin
(415) 321-4223



Richmond District
Offered at \$1,299,000
Rare Opportunity To Buy A Fully Vacant, Mixed-Use 3 Unit Building. Lower level: Open & flexible street-level storefront with half bath & large rear garden. Middle unit: 2BD/1BA full floor flat. Upper unit: 2BD/1BA full floor flat. Delivered vacant. Desirable location.
2132ClementSt.com
Marcus Miller, MA
(415) 321-4245
John L. Woodruff, III
(415) 321-4266



Pacific Heights
Offered at \$1,295,000
Amazing 3BD/2BA TIC.
Located in one of San Francisco's prime neighborhoods, this top floor unit has a flexible floor plan, views, great natural light, 1 car parking and low dues. Each bedroom has ample closet space and the master suite has custom built-ins and a walk-in closet.
3128Washington.com
Trent Fashimpaur
(415) 515-6788



Inner Sunset
Offered at \$1,275,000
Chic 2-level 3BD/3BA House-like Condo.
Just steps to public transportation and some of the City's best-known restaurants and shops. Hardwood floors run throughout this sophisticated contemporary home. Living/dining room space includes a gas fireplace. Updated kitchen. 2 car deeded tandem parking.
14278th.com
Meagan Levitan
(415) 321-4293



Lower Pacific Heights
Offered at \$899,000
Delightful 3BD/1BA Victorian Condominium. 3 bedrooms, currently used as 2, has lovely Victorian charm throughout including built-ins in living room. There are bamboo and parquet floors throughout. Lovely City lights views from kitchen and dining room. Washer/dryer in condo. Additional storage in basement.
1322LyonsSt.com
Jessica Waterston
(415) 218-6634



Nob Hill
Offered at \$995,000
Spacious 1BD/1BA Condo In A Terrific Central Location.
Kitchen with gas range and tile counters, large combination living/dining room with office space and access to a private deck. Large bedroom with additional nook for office space, walk-in closet with built-in fixtures. Freshly painted and re-carpeted.
1650Jackson305.com
Thomas Cooke
(415) 823-1624

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Julie Ray has lived in Sea Cliff since 1979 and has been a realtor since 1984, specializing in residential properties in the Sea Cliff area of San Francisco, as well as Presidio Heights and Pacific Heights.

Julie has just joined Hill & Co. Real Estate, and the company is delighted. At her previous broker, she was awarded the International President's Circle designation. What's more, she continuously merited

the International President's Elite designation which is awarded to the top 4% of all the sales associates across the country. At one point she also received the International President's Premier Award. This is that company's most coveted honor and is only achieved by the top 1% of the realtors who have demonstrated the capacity to achieve exceptional sales production and render superior service at the same time.

Welcome Julie!

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

Please call Steve Russell: 415-373-2610

MYSTERY HOUSEBUYER :: Loan to loan to loan

Refinancing in a hot market



It seems like everyone wants to offer mortgage refinancing today PHOTO: WOODLEY WONDERWORKS

by anonymous

LET'S ASSUME FOR the sake of argument (and for this column) that you want to refinance your home or condo. Is now a good time? How should you go about doing it?

Like many of you, we purchased our home, a condo, on the assumption that we would be there for a long time. We were not looking to rent it out to someone else; we were not looking to flip it and make a killing; we were not looking to live in a palace that we couldn't afford. As I've chronicled in Mystery Housebuyer columns past, we found exactly what we wanted after a careful search, and we'll be happy to grow old in it.

But there is something we'd like to change. No, I don't mean the sliding doors in the hall closet (but those do need to go); I mean we want to lower our monthly mortgage payment if possible. The first few years after purchasing a home are often the tightest financially; that is the time when you've figured out your finances to the nth degree to make it work, often with very little wiggle room. Following that, through the good graces of fairly regular salary increases and the wonders of inflation, your mortgage burden magically gets smaller each year until you are literally paying less for your beautiful home's mortgage than someone else is paying for a smaller rental. This is the American way.

But our entry into the American dream was made possible by mortgage insurance from the Federal Housing Administration (FHA). FHA loan rules are changing this year, but

for those of you with older FHA insurance, you generally stand to pay it for five years or until your loan-to-value (LTV) ratio drops to 80 percent. With housing values rising so far in San Francisco in such a short time, that will help your LTV (and the lower the better). Many people will find themselves suddenly able to shed their FHA mortgage insurance premium (which can be hundreds of dollars a month in extra mortgage cost) thanks to this good old-fashioned American real estate boom we're currently experiencing.

So now is a good time to seek refinancing. Home values have been rising in San Francisco for more than a year. In our case, they started rocketing up right after we entered escrow to purchase our place. So if you want to join us in the Great Refinancing Hunt, what should you do?

Get quotes. Definitely don't just go with the first company that offers you a good deal or that you used last time; you might be surprised at what you can find in today's very competitive real estate finance marketplace. If nothing else, getting multiple offers (and making sure each lender knows you are talking to a number of lenders) gives you more confidence that you've made the right decision.

Go to the financial institution that owns your current loan and tell them you're considering refinancing your home. Ask them for their bid. Don't worry that you'll make them mad; this is what they do for a living (and they get fees for generating new loans anyway, so your pity is misplaced). Unless you borrowed from

the mob, you should have no problem getting a pretty good quote from them. They will likely stress to you that the numbers they give you (on loan amount, interest rate, monthly payment, can you roll closing costs into the loan, etc.) are estimates and might well change when they have done their review of your property assessment, income statements, and other information.

Make sure it's all apples-to-apples comparisons. It can be helpful to focus on the bottom line — what is the new monthly payment — but be sure to match it up item-for-item with the estimates you get from other potential lenders. Does it include the property taxes or will that be separate? Did they add points (real estate finance terminology for additional fees based on a percentage of the loan)? Is the interest rate fixed or adjustable?

Talk to your real estate agent. I know that sounds like stereotypical pleading to generate business for them, but I am neither a real estate agent nor am I in the pocket of the National Association

of Realtors. I just know that our agent was incredibly helpful all along the way and very knowledgeable about the entire process; he also has a stable of mortgage brokers and contractors he recommends — but never pushes on his clients. So if you are lucky enough to have an agent you trust, give him or her a call and ask for advice. Agents are out in the marketplace every day, so they might have very good input about timing and questions you should ask potential lenders.

During times of falling or stable interest rates, people might find themselves refinancing multiple times. But as a last point, I would strongly suggest that you don't bet on interest rates remaining low forever. Take the refi deal that fits for you today and tomorrow, even if you stick with that loan for another 20 or 25 years. If there's one thing that's true in California even more so than in America as a whole, it's that real estate prices and financing go through a boom-and-bust cycle, and you don't want to be caught a high-priced bust loser.

It's great to be an American.

You would not believe how anonymous Anonymous is. Actually, it's John Zipperer. E-mail: john@marinatimes.com

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Explore the beauty of Mendocino



by patty burness

ON A GORGEOUS DAY, driving to Mendocino is a dream. Wind through the verdant Anderson Valley wine region and the Navarro River Redwoods State Park to Highway 1. Hit the rugged coast and it's stunning — the crashing waves against the rocks, lush vegetation, and the village of Mendocino sitting high on a bluff.

Mendocino is a great place to escape the crowds and unwind from the 24/7 world. It's serene, alluring, pet friendly, and full of possibilities for a weekend adventure.

STAY

In the heart of town sits **MacCallum House** on two acres of beautiful gardens. The town's founder, William Kelley, originally built the inn in 1882. Today, accommodations are spread over several properties, including the



Clockwise from top: Watch the sun set from the Grey Whale Bar; Don't miss the Boonville General Store; Roederer Estate sparklers; Stay in the water tower at MacCallum House

PHOTOS: BO LINKS

restored water tower just outside the Main House, which was ours for a night.

The first floor of this three-story structure has high ceilings, exposed wood, a gas fireplace, and combines the bedroom, seating area, and a small bath. Up a narrow stairway, a large open bathroom takes up the second floor, complete with soaking tub and sauna. A second bedroom is another flight up. Poke your head out the windows as you climb and get incredible views of the craggy coast and picturesque town. In the morning, enjoy a full breakfast on the charming front porch (800-609-0942, www.maccallumhouse.com).

The Stanford Inn by the Sea is an irresistible resort located just minutes south of town by Big River. Perched atop a meadow, the inn boasts views of the ocean, Mendocino, and organic gardens that supply many ingredients

for their popular vegetarian and vegan **Ravens' Restaurant**. The inn's eco-friendly philosophy pervades their gardens, their cuisine, and their work to protect the land.

Pine and redwood paneling and local art accent the décor of the rooms and lodge. We sampled vegan desserts in the lobby in the late afternoon and savored a huge gourmet breakfast at the restaurant (800-331-8884, www.stanfordinn.com).

Continue a little farther south and discover **Glendeven Inn**, an upscale boutique inn set on eight acres. The scenery includes thriving gardens and magnificent views, as well as resident llamas. Interiors are a mix of contemporary art and antiques.

A three-course breakfast (with their own farm eggs!) is served in your room (800-822-4536, www.glendeven.com).

PLAY

Even when Mendocino is your destination, it's impossible to drive through the Anderson Valley AVA without making a stop. We chose **Roederer Estate**. They use only estate-grown Pinot Noir and Chardonnay for their popular sparkling wines. Known for their body and depth of flavor, favorites included the 2003 L'Ermitage Brut, the 2004 L'Ermitage Rosé and the sweeter MV Extra Dry (707-895-2288, www.roederestate.com).

Hiking abounds in the parks throughout the county with trails at every level of experience (call for camping and pet guidelines). The **Mendocino Headlands State Park** surrounds the town. Nearby, walk the coastal cliffs and get knockout views of the village. In town, follow the Mendocino Headlands Trail from Portuguese Beach south to Big River. At **Van Damme State Park**, tour the redwood forest then end up coast side on a beautiful beach. You can also bike many of the trails or hit the water for kayaking and canoeing (916-653-6995, www.parks.ca.gov).



The town honors its founder with the **Kelly House Museum**. More than 150 years of history resides here (707-937-5791, www.kelleyhousemuseum.org). Nearby is the **Temple of Kwan Tai**, reputed to be the oldest Chinese temple in California, which has been open continuously since it was constructed in 1854 (www.kwantaitemple.org).

When it's time to rejuvenate mind, body, and soul, the **Stanford Inn** offers luxurious spa treatments, yoga, nature experiences, and acupuncture. Take a swim in the pool housed in the tropical solarium. At **MacCallum House**, massage and spa services are available in the comfort of your room.

For fun Mendocino-only wine tasting, we headed to the **Glendeven Wine Bar**[n]. Small bites are served with samples of interesting wines (complimentary for inn guests). The Bar[n] is decorated with local art rotated every three months.

SHOP

Mendocino is a mecca for art lovers of all kinds — jewelry, glass, paintings, sculpture, furniture, and more. Discover galleries and studios as you walk around town, but don't miss the **Mendocino Arts Center**, a wonderful space dedicated to local artisans (707-937-5818, www.mendocinoartcenter.org).

There are numerous cute shops in the village. Favorites include **Ocean Quilts** (www.oceanquiltsmendocino.com), **The Attic of Mendocino** (www.visitmendocino.com), **Rainsong Shoes** (www.rainsongshoes.com), and **Sallie Mac** (<http://salliemac.com>). A Friday **farmers' market** is in full bloom from May through November (www.mcfarm.org).

DINE

On the way to Mendocino, stop at the **Boonville General Store** for hearty fare. Their scones are some of the best. Delight in fluffy

and rich organic eggs, handmade tortillas and red potatoes. Salads and sandwiches are also popular (707-895-9477).

As you stroll around town, stop at the **Mendocino Market**. Their New England clam chowder is spectacular, as was the special sandwich of the day (blackened snapper). They've got a great selection of hot and cold wraps and yummy homemade cookies (707-937-3474, www.mendocinomarket.com).

At dinner, the **Ravens' Restaurant** at the Stanford Inn prepares only vegan cuisine (the balance of the day is vegetarian, too). Try the sea palm and Japanese root vegetable strudel made from locally harvested sea palm rolled in sesame phyllo and served with wasabi sauces and umeboshi plum (actually a pickled Japanese apricot). The moussaka is a scrumptious layering of eggplant, potato, tomato, zucchini, and spiced lentils with a cashew béchamel. And don't miss the mint chocolate ganache tart for a decadent finish to a mouth-watering meal. The 2010 Masút Estate Pinot Noir is delicious (www.ravensrestaurant.com).

The Grey Whale Bar is an intimate place at MacCallum House to sip a martini and watch the sunset. Enjoy dinner there or in the **Dining Room**. From the house-made sourdough to luscious oysters, steamed mussels in a red curry coconut broth, and pan-seared scallops with a root vegetable whip, we loved every course. Dessert, like everything else, is made in-house. The combination of Tahitian vanilla bean, caramel and pistachio chocolate bark, and Irish coffee ice creams paired with a local Brutacao Zinfandel Port was a sweet ending.

OTHER ESSENTIALS

Mendocino County Visitors Bureau: www.visitmendocino.com

Patty Burness can be found on Twitter at @pattygb. E-mail: patty@marinatimes.com.



LEAVE NO DOG BEHIND.



TYSON

He's a fabulous 1-year-old purebred border collie. Tyson is housebroken, and good with dogs, kids, and cats. He's an active boy who will do well in an

active home with a yard. He loves people, and is just a wonderful fella. He's extremely smart, and will excel in advanced obedience. He is currently fostered with three other dogs. Tyson is also quite a looker, as he's all white with a patch over one of his eyes. Tyson needs a home where he will get to be the main man and get tons of love, exercise and attention. This is a fabulous dog and will be the perfect active partner for an active person!



HOMER

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.



ROXY

Roxy is the cutest little min pin mix pup, around a year old. She's a smart, loving little thing and would love to find a new home. She lived with her human daddy since she was a tiny puppy, and loved him so

very much, but he suddenly passed away and now Roxy needs a new home. She likes other dogs and wants to play! She's a spunky girl who would benefit from continued socialization. She will give lots of kisses, and be your best pal!

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 STONETOWN GALLERY
RIA 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.

ROCKET DOG RESCUE | 415.756.8188 | P.O. BOX 460826, SAN FRANCISCO, CA 94146
WWW.ROCKETDOGRESCUE.ORG | INFO@ROCKETDOGRESCUE.ORG

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HONEY

This little diva is a 4-month-old miniature pinscher that comes in at a hefty 3 pounds! She has typical puppy energy and zips around the house with her foster

brother. When she's had enough she likes to burrow under blankets on the couch or in her crate to catch some Z's. She also likes to climb onto her foster mom's shoulder and sleep there. (She was probably a pirate's parrot in a past life.) She loves having visitors at work and home but doesn't seem too partial to strangers and bigger dogs out in public. We're working on it though! She goes to the bathroom outside but if she can't wait and can't get anyone's attention, she'll scurry to the potty pad. Full grown Honey will weigh about 7 to 9 pounds. Great things come in little packages so come meet Honey soon!



PEARL

Pearl came to us from the city shelter, as she was getting stressed out in a kennel environment. This lovely lady is 11/2 years old and is full of love and

puppy energy. Pearl came into the city shelter emaciated and in terrible shape. With lots of TLC, she has blossomed into this lovely girl and is now in excellent health. Pearl loves playing with her dog friends. Her favorite thing is carrying around a toy in her mouth and getting other dogs to play with her. Pearl would be a great running partner and loves exercise. She also can be a couch potato and enjoys downtime with her people! She's a true beauty and a great package of love and loyalty. Pearl should continue with basic training in her new home. She would be fine living with a male dog. She has been spayed, has all shots, and is micro-chipped.

IF YOU ARE INTERESTED IN ADOPTING A DOG OR FOSTERING, PLEASE CALL ROCKET DOG RESCUE AT 415-756-8188, VISIT OUR WEB SITE AT WWW.ROCKETDOGRESCUE.ORG, OR COME MEET THEM AT OUR ADOPTION EVENTS:

Velcro puppy

by susan dyer reynolds

*Like a Band-Aid, you take the
heartache and make it OK
No more pain ...
You take the anger off my brain
and the wrinkle off my brow
I don't know how you do what
you do, but you do do it
Well, I'm sticking to you like Velcro,
And I won't go where you don't go
'cuz your love compels me
So, you are the wind within
these bellows
And I'll shout it out, won't go
without you
Oh no, won't go without you ...*

— From “Velcro,” by Evie Haskell

I CARRIED SKYLAR STRAIGHT to the backyard and set her gently down on the lawn. “Do your business,” I said. And she did. Figuring she’d like to sniff her new surroundings, I left her there and headed toward the bathroom, but within seconds I heard high-pitched whining coming from the garden. I rushed back outside to find Skylar standing in the middle of the yard looking like, well, a lost puppy. “What’s wrong?” I asked. She put her head down and shuffled over to me, leaning against my legs for comfort. “Well, come

on,” I said, and started back toward the bathroom, Skylar following so closely that I could feel her at my heels. As I stood at the sink she was right behind me, staring intensely with those big green eyes. “Wow, Sky,” I said, looking back at her in the mirror, “Are you going to be clingy?”

From the day I brought Jazzy home, she was confident and independent. For our first lunch date we went to Zazie in Cole Valley with my writing mentor, Bruce Bellingham, and sat on the front patio. Jazzy, just seven months old and 25 pounds, lay stretched out at my feet. “I’m going to use the restroom, will you watch her?” I asked Bruce. “Of course,” he said as I handed him the leash. When I returned, Jazzy barely looked up.

“Did she miss me?” I asked. “She never moved, so I guess that means ‘no’ in doggie body language,” he said in that droll Bellingham style.

Several more lunch outings with several more friends garnered the same result. “Did she miss me?” I would ask, and they would shake their heads ever so slightly and smile, as if they were a little embarrassed for me. During those same months, Jazzy was spending her nights in



the spare bedroom, and shortly after that fateful morning when I awoke to find her sleeping beside me, the two of us ventured out for a lunch meeting with one of my editors, Cindy Beckman, at Rose’s Café on Union Street.

Jazzy was the perfect vision of pittie in pink in a bubblegum-hued collar studded with magenta rhinestones, and, as always, she was the perfect lady, taking her spot beneath the table and stretching out in the afternoon sun. When I left to use the restroom, she cracked one eye as I opened the glass door, stepped

inside the restaurant, and headed down the hall. When I came out, I gazed toward the glass door and noticed a black nose pressed against it and two bright blue eyes staring back at me. As I took my chair, Jazzy wagged her tail and nonchalantly lay back down in the sun. “Did she miss me?” I asked. Even though I knew the answer, I needed to hear it, so Cindy played along. Without looking up from her menu, she smiled and nodded. “Yes,” she said, “she missed you.”

Still exhausted from her spay surgery, Sky slept pressed against

me the rest of the day as I worked on some writing in bed. Every time she woke up I would take her outside to ensure she didn’t have an accident, then praise her, which she seemed to like. That night when it was time to brush my teeth, I snuck away while she was sleeping, but as I stood at the sink she was right behind me, staring intensely with those big green eyes. “Did you miss me?” I asked, looking back at her in the mirror. This time, I didn’t need to hear the answer.

E-mail: susan@marinatimes.com

PET PREPARATION :: A disaster plan for your pets

Don’t forget about me!

by donna canali

NATURAL DISASTERS CAN PUT PETS in jeopardy and separate them from their human families. Here are some tips on how to plan ahead to keep your pets safe in case of an emergency.

Follow this basic safety rule: If you are told to evacuate, leave immediately, and take your animals. If it’s not safe for you, it’s not safe for them.

PLAN AHEAD

- Keep a collar, current license, and up-to-date ID tags on your pet at all times, and make sure your pet is micro-chipped.
- Make sure your pet is comfortable being in a crate, box, cage, or carrier for transport.
- Keep an updated list of neighbors who could assist your animals in case of an emergency. Make sure they have a key to your house, are comfortable with your pets, and know their habits. Tell them where you will leave a go-bag/disaster kit.
- Tighten and secure latches on birdcages. Fasten down aquariums on low tables.

DISASTER SUPPLY CHECKLIST

- Make a go-bag for each pet. Include:
- Sturdy leashes and pet carriers (a pillowcase is a good option for transporting cats and other small animals); muzzles for dogs; food, potable water, and medicine for at least one week.
 - Nonspill bowls, manual can opener and plastic lid.
 - Plastic bags, litter box, and litter.
 - Recent photo of each pet.
 - Names and numbers of your emergency contacts, vets, and animal shelters.

- Copy of medical and vaccination history.
- Portable fencing, toys, and bedding.

RESPOND

Animals react differently under stress. Keep dogs leashed and transport cats in carriers or pillowcases. If your pet is lost, report it to the nearest animal shelter. When it is safe to do so, return to your neighborhood to search and distribute “Lost Pet” posters.

EVACUATE: FIND YOURSELF A SAFE PLACE AHEAD OF TIME

Locate all your animals and keep them with you. Be aware that shelters will only allow service animals. In a large-scale disaster, animal shelters will be set up when possible. San Francisco Animal Care and Control’s (ACC) facility at 15th and Harrison will be an animal sheltering resource.

If you must leave your pets behind:

- Inform animal rescue workers of your pets’ status: On your front door or in a highly visible window, write the number and types of pets in your residence. Include their location in your home and the date that you evacuated.

- Leave plenty of water in a large, open container that cannot be tipped over.
- Leave plenty of food in timed feeders.
- Do not tie up your pet in your home.

For more information, check <http://72hours.org> for pets and humans, too; www.animalshelter.sfgov.org or call 311; and www.sfdpca.net, the San Francisco Disaster Preparedness Coalition for Animals.

Donna Canali is a member of Pet Emergency Team, a project of the Friends of San Francisco Animal Care and Control.

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!*



ACE

This is Ace, a handsome 40-pound Kelpie/Cattle dog. Ace is a quiet and gentle guy that loves to romp and play while at the park and beach. Herding is in his blood, and would love the opportunity to participate in various dog sports. Ace is about 3 years old and ready for some quality one-on-one time with his new adopters. He is shy with new people, so his adopters (adults only, please) will have to be patient while he gets to know them. It would be best to have a well-adjusted dog already in the household to show him the ropes. Ace is ready to show off his athletic abilities.



BACI

Baci is looking for an active home. Baci is a 15-pound, 1 year old Shiba Inu mix. While Baci is obviously not a purebred, he has many characteristics of the Shiba Inu breed: short dense coat, curly tail, a bit independent, and he has the “Shiba scream.” Baci can be reserved towards strangers but good with his people. Not typical of the breed, Baci loves dogs and would be good in a home with another playmate. Baci is a young guy with a lot of energy so he will need an active home where he is not left alone for long hours. Baci is eagerly waiting to be part of your daily activities.



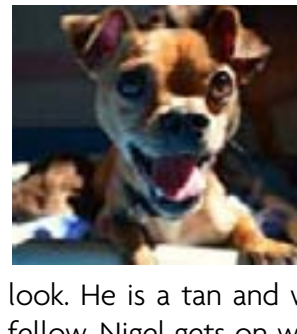
LULU

Sweetheart Lulu loves to cuddle. She is a little 6 pound, 6 year-old Chi mix. She shares foster home with other small dogs. She’s easy going and happiest when you are close by. Being alone is not fun for her. Sleeping in a crate is scary for Lulu, and would prefer sleeping near you. Lulu was terrified of the car but has gotten much better. Lulu is great on her leash, and loves to explore outdoors. She is house broken and alerts her foster parents that she needs to go potty. This little girl wants to be your friend. Do you have a gentle, loving home for her?



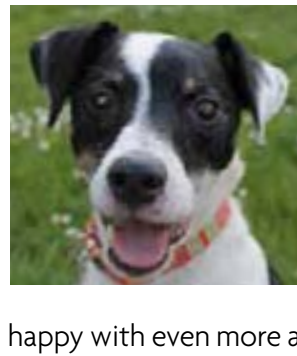
JESSIE

Jessie is the complete Chi package. She is a playful, fun-loving girl waiting for a special someone to share her life. Jessie weighs 7 pounds, is 3 years old, housebroken. This girl is inquisitive and intelligent. Jessie can hike for hours, and loves to retrieve balls and tussle with squeaky toys. She is currently being fostered with other animals but would also be happy as an only pet. Jessie is selective about humans, and her future home should be without young children. Her strong desire to bond with one person makes her an ideal companion for a single person who enjoys having a devoted canine companion.



NIGEL

Meet Nigel, a unique Chi/terrier mix. This young charmer has an amazing under-bite and forward flopping ears, giving him a most distinctive look. He is a tan and white, 8-pound, 2-year-old happy fellow. Nigel gets on well with other dogs, and loves receiving attention from people. Nigel is housebroken. He walks off leash at the park and has excellent recall. He will be someone’s perfect walking partner. Nigel is quiet and well-mannered: the perfect companion. Nigel is waiting for a secure, loving home. They will be rewarded with affection and a lot of doggie snuggles and kisses.



ROSCOE

Roscoe is one active dog. Roscoe, a 7-year old, 21-pound Terrier mix, is always ready for lots of activity. His daily exercise includes two daily walks or jogs, and he would be happy with even more activity! 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 curled 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. Roscoe is the perfect exercise buddy, waiting for your home. 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 you should check out the complete list of available dogs on **Grateful Dogs Rescue** web site: gratefuldogsrescue.org



FOR MORE INFORMATION ON THESE AND OTHER DOGS:

415-587-1121 • www.gratefuldogsrescue.org

info@gratefuldogsrescue.org



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Lexi was photographed at ACC by Kelly Winquist. Lexi has been adopted.



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Jennie (A335149) is such a sweet, snuggly, & soft 5 mo pittie pup that you won't believe your luck that she is still available for adoption!



Bootsie (A334335) is as cute as they come. She is lovely & friendly & well socialized & likes petting. See if Bootsie is the rabbit for you.



Smokey (A336964) is a sweet & gentle giant. This senior cat is a loving lap fellow that lived with other cats & did fine. Go Smokey!



Inga (A335054) is a petite, elegant 2 yo cat. She is also friendly & loves a lap sitting session; available at Pet Food Express, 1975 Market St, SF.



Cruiser (A334018) is a happy & friendly 6 yo boy. He enjoys going on walks & is big on cuddling. Let him cruise into your heart!



Buddy (A337964) is an active & attractive green, yellow, & blue parakeet. He sings & swings & is ready for his forever home.